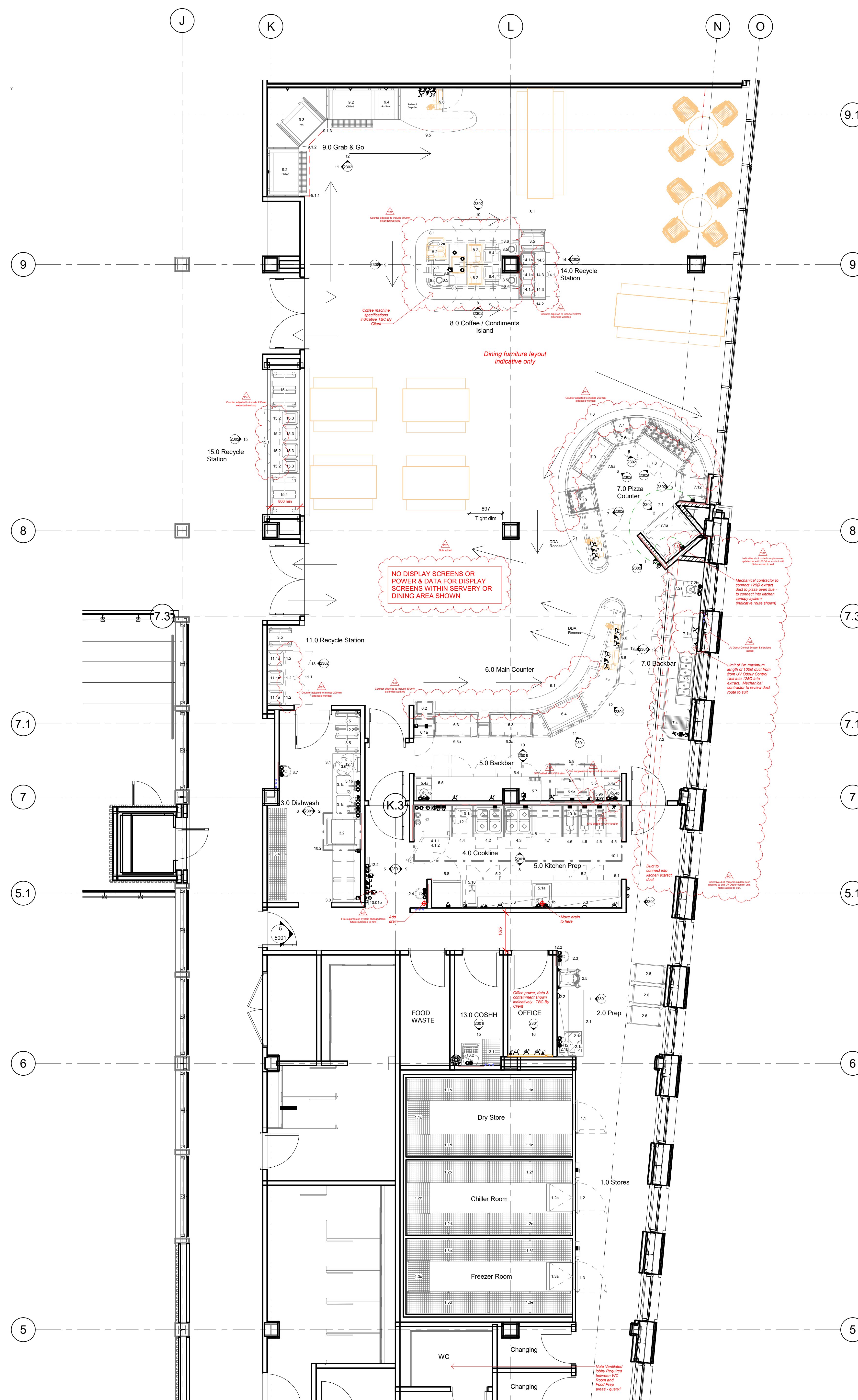


HE Kitchen & Food Court - Services Schedule												
Item Number	Qty	Description	Status	Electrical		Phase (N/E)	Remarks	Mechanical		Plumbing		Remarks
				kW Each	kW Total			Remarks	Water Hot Size	Cold Size	Waste Size	
01 First Floor - HE Kitchen & Food Court												
1.1		Walk-in Ambient Dry Store		1.1	0.00							
1.1a		Shelving Unit, Insert System, 4 Tier			0.00							
1.1b		Shelving Unit, Insert System, 4 Tier			0.00							
1.1c		Shelving Unit, Insert System, 4 Tier			0.00							
1.1d		Shelving Unit, Insert System, 4 Tier			0.00							
1.1e		Shelving Unit, Insert System, 4 Tier			0.00							
1.2	1	Walk-in Chiller Room		1.00	1.00	1	20A Supply at control panel (Requires Motor Rated Breaker)			38 mm		Trapped Waste Required
1.2a	1	Coldroom Internal Ramp			0.00							
1.2b	1	Shelving Unit, Insert System, 4 Tier			0.00							
1.2c	1	Shelving Unit, Insert System, 4 Tier			0.00							
1.2d	1	Shelving Unit, Insert System, 4 Tier			0.00							
1.2e	1	Shelving Unit, Insert System, 4 Tier			0.00							
1.2f	1	Shelving Unit, Insert System, 4 Tier			0.00							
1.3	1	Cold Room, Freezer		1.38	1.38	1	20A Supply at control panel (Requires Motor Rated Breaker)			38 mm		Trapped Waste Required
1.3a	1	Coldroom Internal Ramp			0.00							
1.3b	1	Shelving Unit, Insert System, 4 Tier			0.00							
1.3c	1	Shelving Unit, Insert System, 4 Tier			0.00							
1.3d	1	Shelving Unit, Insert System, 4 Tier			0.00							
1.3e	1	Shelving Unit, Insert System, 4 Tier			0.00							
1.3f	1	Shelving Unit, Insert System, 4 Tier			0.00							
2.1		Wall Bench			0.00							
2.1a		Sink 500x400x300mm deep, weld in bowl			0.00					38 mm		
2.1b		Tap, Double Pedestal			0.00			15 mm	15 mm			
2.1c		Polystyrene Cutting board			0.00							
2.2		Overhead, Single Tier			0.00							
2.3		Hand Wash Basin			0.00			15 mm	15 mm	32 mm		
2.4		Hand Wash Basin			0.00			15 mm	15 mm	32 mm		
2.5		Planetary Mixer, 20L		0.37	0.37	1						
2.6	3	Trolley, Utility, 3 Tier			0.00							
3.1		Dishwash Table			0.00							
3.1a		Sink 500x400x300mm deep, weld in bowl			0.00					38 mm		
3.1b		Tap, Double Pedestal			0.00			15 mm	15 mm			
3.1c		Pre-Rinse Spray Arm c/w Bowl Filling Faucet			0.00			15 mm	15 mm			
3.2		Dishwasher, Hood Type, Pass-Thru		9.90	9.90	3		22 mm	22 mm	38 mm	0.3 L/s	
3.3		Dishwash Table c/w 2 x Bank Runners			0.00							
3.4		Shelving Unit, Insert System, 4 Tier			0.00							
3.5	4	Trolley, Clearing Tray			0.00							
3.6		Rubbishmat 75L Round Waste Bin on Dolly			0.00							
3.7	1	Hand Wash Basin			0.00			15 mm	15 mm	32 mm		
4.1.1		Combi Oven, Electric, 7 x 111 GN		11.70	11.70	3				50 mm	0.7 L/s	
4.1.2		Combi Oven, Electric, 5 x 111 GN		9.30	9.30	3				50 mm	0.7 L/s	
4.2		Induction Range, Floor Model		25.40	25.40	3						
4.3		Induction Range, Floor Model		25.40	25.40	3						
4.4		Range, Work Top			0.00							
4.5		Work Table			0.00							
4.6	3	Deep Fat Fryer, Electric		6.00	18.00	3						
4.7		Range, Work Top			0.00							
4.8		Cookline Plinth			0.00							
5.1		Bespoke Counter			0.00							
5.1a		Sink 500x400x300mm deep, weld in bowl			0.00			15 mm	15 mm	38 mm		
5.1b		Tap, Double Pedestal			0.00							
5.2	2	Refrigerated Counter, Work Top		0.52	1.03	1						
5.3	2	Overhead, Double Tier			0.00							
5.4		Bespoke Counter			0.00							
5.4a	2	Inset Hand Wash Basin			0.00			15 mm	15 mm	32 mm		
5.4b	2	Basin Tap, Single Pedestal			0.00							
5.5	2	Rubbishmat 60L Slim Waste Bin on Dolly			0.00							
5.6	1	ThermMaster Salarandor		4.00	4.00	1						
5.7	1	Toaster, Electric Conveyor Type		2.60	2.60	1						
5.8	1	Blast Chiller Freezer, Reach-In		3.68	3.68	1	16 Amp 1PH					
							See Specialist Details, Canopy Lighting is connect to, and to be switched with main lighting circuit					
5.9	1	Ventilation Canopy, Wall Type			0.00							See Specialist Details if required
5.9a	1	UV Odour Control (Integral to Canopy)		0.20	0.20	1	Type 'C' Motor Rated Breaker Required					
5.9b	1	Fire Suppression System		0.15	0.15	1	Interlock required to shut down Electric & Gas cooking appliances upon Activation. Fire Alarm Interface required - connection by others.					
5.10		Hot Water Boiler		2.80	2.80	1				15 mm		
6.1	1	Bespoke Main Front Counter			0.00							
6.1a	1	Counter MCB			0.00		20A					
6.2		Tray Collection Point			0.00							
6.3	2	Heated Shelf, Drop-In		1.95	3.90	1	Inc. in 6.1a MCB					
6.3a	2	Cupboard, Hot, Electric		1.50	3.00	1	Inc. in 6.1a MCB					
6.4	1	Cold Pan Food Unit, Drop-In		1.22	1.22	1	Inc. in 6.1a MCB					
6.5	1	Spare Number			0.00							
6.6	2	Till	By Others	0.25	0.50	1	Data Required, Inc. in 6.1 MCB					
6.7	1	Spare Number			0.00							
6.8	1	Spare Number			0.00							
6.9	1	Spare Number			0.00							
6.10	1	Spare Number			0.00							
6.11	1	Spare Number			0.00							
7.1	1	Oven, Deck-Type, Electric		20.10	20.10	3	32A Supply					Ventilation 300-375mmH, 1250 Connection
7.1b	1	UV Odour Control Unit		0.12	0.12	1	1m3/sec max air volume. Maximum duct length to extract duct 2m.					
7.2	1	Bespoke Back Counter			0.00							
7.2a	1	Inset Hand Wash Basin			0.00			15 mm	15 mm	32 mm		
7.2b	1	Basin Tap, Single Pedestal			0.00							
7.3	1	Refrigerated Counter, Work Top		0.43	0.43	1	32A (Requires Type 'C' Motor Rated Breaker)					
7.4	1	Microwave Convection Oven		6.00	6.00	1	32A					
7.5	1	Refrigerated, Countertop Pan Rail		0.27	0.27	1						
7.6	1	Bespoke Pizza Front Counter			0.00							
7.6a	1	Counter MCB			0.00		32A					
7.7	1	Tray Collection Point			0.00							
7.8	1	Pizza Preparation Counter		0.39	0.39	1	2 x 13amp Supplies Required (0.23kW + 0.16kW) - Inc. in 7.6a MCB					
7.9	1	Heated Shelf, Drop-In		1.95	1.95	1	Inc. in 7.6a MCB					
7.9a	1	Cupboard, Hot, Electric		1.50	1.50	1	Inc. in 7.6a MCB					
7.10	1	Display Case, Refrigerated, Floor Model		1.23	1.23	1	Inc. in 7.6a MCB					
7.11	1	Till	By Others	0.25	0.25	1	Data Required, Inc. in 7.6a MCB					
7.12	1	Plate Stacker/Rack			0.00							
8.1	1	Bespoke Retail / Coffee Counter			0.00							
8.1a	1	Counter MCB			0.00		20A					
8.2	3	Coffee / Espresso Machine, Bean to Cup	By Others	4.00	12.00	1	Inc. in 8.1a MCB. Load indicative subject to client confirming coffee machine specifications. Data requirement TBC.			15 mm		
8.2a	3	Coffee Machine Water Filter	By Others		0.00							
8.3	1	Spare Number			0.00					15 mm		
8.4	3	Condiments/Cutlery Organizer		0.10	0.30	1	Inc. in 8.1a MCB					
8.5	3	Stainless Steel Scrap Ring (178mm Flange)			0.00							
8.6	3	Rubbishmat 60L Slim Waste Bin, 87L			0.00							
9.1.1		Housing (2400mmH)			0.00							
9.1.2		Housing (2400mmH)			0.00							
9.1.3		Housing (2400mmH)			0.00							
9.2	2	Merchandise, Open Refrigerated Display		1.67	3.34	1						
9.3	1	Display Case, Heated, Floor Model		2.57	2.57	1						
9.4	1	Merchandise, Open Ambient Display		1.48	1.48	1						
9.5	1	Bespoke Till Counter			0.00							
9.6	1	Till	By Others	0.25	0.25	1	Data Required					
							See Specialist Details, Canopy Lighting is connect to, and to be switched with main lighting circuit					
10.1	1	Ventilation Canopy, Wall Type			0.00							See Specialist Details if required
10.1a	2	UV Odour Control (Integral to Canopy)		0.20	0.40	1	Type 'C' Motor Rated Breaker Required					
							Interlock required to shut down Electric & Gas cooking appliances upon Activation. Fire Alarm Interface required - connection by others.					
10.1b	1	Fire Suppression System		0.15	0.15	1						
10.2	1	Condense Canopy			0.00							
11.1	1	Bespoke Counter			0.00							
11.1a	3	Scraping chute, 250x250 aperture			0.00							
11.2	3	Rubbishmat Square Waste Bin, 87L			0.00							
12.1	3	Drain Dosing System			0.00							
12.2	3	Play Killer Queueboard		0.04	0.04	1	2 x 15W Bulbs					
13.1	1	Shelving Unit, Insert System, 4 Tier			0.00			15 mm	15 mm	38 mm		
13.2	1	Jambor Sink			0.00							
14.1	1	Bespoke Counter			0.00							
14.1a	3	Scraping chute, 250x250 (hole)			0.00							
14.2		Housing (1800mmH)			0.00							
14.3	3	Rubbishmat Square Waste Bin, 87L			0.00							
15.1	1	Bespoke Counter			0.00							
15.2	4	Rubbishmat Square Waste Bin, 87L			0.00							
15.3	4	Scraping chute, 250x250 aperture			0.00							
15.4	2	Trolley, Clearing Tray			0.00							
					178.37							

Grand Totals (All items are for the individual loadings detailed on this schedule only and may not allow for specialist items where noted or equipment by others. Loadings for convenience sockets etc. or any other equipment are excluded. All loadings are connected loads, no diversity has been applied.)



01 First Floor - HE Kitchen & Food Court - Plan
1 : 50

GENERAL NOTES

All equipment to be earth bonded by electrical contractor as required.

Please ensure that no trunking, pipes etc hinder the correct positioning of gas benches & shelves against the walls.

Contractor to confirm that walls will be suitable for fixing brackets to shelves and wall mounted equipment in the positions shown.

Certain tall appliances such as upright refrigeration and combination oven filtration hoods may require minimum clearance above for proper operation. If the ceiling height is less than 2700mm or any ductwork/bulkheads are below 2700mm please contact Vision Commercial Kitchens Ltd.

Where solid fuel or flame cooking appliances are shown, contractor to ensure that any nearby walls are constructed from Class 'C' non-combustible structural and material finishes.

All services to be brought to the positions indicated and terminated with suitable stop cocks and isolation vav.

All gas and water cocks to be fitted in accessible positions.

All service positions are approximate and contractors should check these on site with Vision Commercial Kitchens Ltd.

Clients should check if any additional 13 amp sockets are required. Minimum door width for equipment entry is 900mm.

Commando Style Outlets to be provided with corresponding Commando Style Plug.

Final electrical connection to servery counters by site electrician.

18" edition