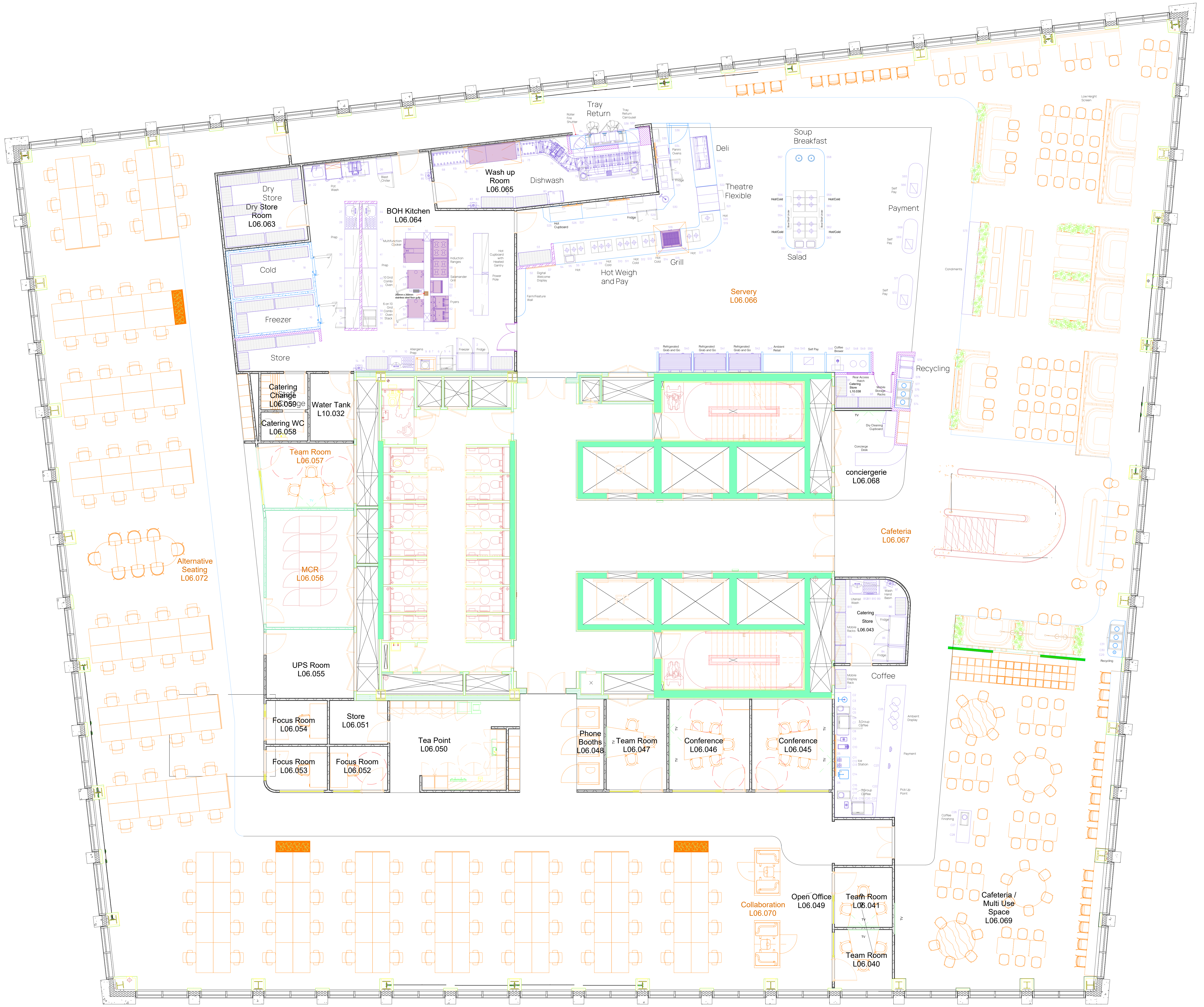

Key

▨ Equipment located under canopies

## KITCHEN EQUIPMENT LIST

1. 4 tier rack
2. Upright single door fridge
3. Upright single door freezer
4. Work bench
5. Wall shelf
6. Under counter fridge
7. Work bench
8. Induction unit
9. Recirculation hood
10. Sink unit
11. Wall shelf
12. 4 tier rack
13. Wash hand basin
14. Insect killer
15. 4 tier racks
16. Freezer Room
17. 4 tier racks
18. Cold room
19. 4 tier racks
20. 4 tier racks
21. Potwash inlet with sink and splash back
22. Pre-rinse spray
23. Potwash machine
24. Dishwash outlet table
25. Pot shelf
26. Blast chiller
27. Sink unit
28. Wall shelf
29. Work bench
30. Wall shelf
31. Work bench
32. Wall shelf
33. 2 door fridge bench
34. Wall shelf
35. Work bench
36. Mobile bin
37. Mobile bin
38. Wall shelf
39. Work bench
40. Wall shelf
41. Wall bench
42. Wall shelf
43. Sink unit
44. Wall shelf
45. Spare no.
46. Spare no.
47. Spare no.
48. Canopy
49. Work bench
50. 10 grid combination oven
51. 6 grid combination oven with stacking kit
52. Drain grease dosing system
53. 10 grid combination oven
54. Multi function cooker
55. Service spine
56. Infill bench
57. 4 zone induction range
58. 4 zone induction range
59. Work bench
60. High low grill on bench stand
61. Fryer
62. Fryer
63. Work bench with 2 tier ambient gantry
64. Hot cupboard with 2 tier heated gantry
65. Infill bench
66. Spare no.
67. Spare no.
68. Dishwash outlet table
69. Basket shelf
70. Canopy
71. Dishwasher
72. Dishwash inlet table with sink and splash back
73. Pre-rinse spray
74. Roller tabling
75. Sorting table
76. Basket trolley
77. Basket trolley
78. Tray return carousel
79. 2no mobile bins
80. 4 tier rack
81. 4 tier rack
82. Wash hand basin
83. Insect killer
84. Roller shutter By Others
85. Wash hand basin
86. Insect Killer

## FOH STORE EQUIPMENT LIST

B1. 4 tier rack
B2. 4 tier rack
B3. 4 tier rack
B4. Single door upright fridge
B5. Double door upright fridge
B6. 4 tier rack
B7. Wash hand basin
B8. Insect killer
B9. Sink unit with lockable door under
B10. Under counter dishwasher
B11. Wall shelf
B12. Drain grease dosing unit
B13. 4 tier rack
B14. 4 tier rack
B15. 4 tier rack

## SCREENS EQUIPMENT LIST

D1. Digital menu board
D2. Digital menu board
D3. Digital menu board
D4. Digital menu board
D5. Digital menu board
D6. Digital menu board
D7. Digital display

## SERVERY EQUIPMENT LIST

S1. Feature wall, possible farm wall
S2. Housing for Digital welcome screen
S3. 4 tier rack
S4. Servery counter
S5. Tray pick up point
S6. Heated display
S7. Heat lamps over
S8. Hot cold display
S9. Heat lamps over
S10. Hot cold display
S11. Heat lamps over
S12. Hot cold display
S13. Heat lamps over
S14. Screen
S15. Canopy
S16. Grill
S17. Heated display
S18. Heat lamps over
S19. Heated display
S20. Heat lamp over
S21. Theatre cooking table
S22. Air recirculation unit
S23. Servery counter
S24. Refrigerated deli with cutting board
S25. Rear counter
S26. Hot cupboard under
S27. Display shelving
S28. Spare no.
S29. Roll under 2 door fridge
S30. Wash hand basin
S31. Roll under 2 door fridge
S32. Cutting boards by caterer
S33. Combination microwave
S34. Combination microwave
S35. Display shelving
S36. Gate
S37. Recycling counter under tray return
S38. Bins, 3no
S39. Grab and go housing
S40. Refrigerated multideck
S41. Refrigerated multideck
S42. Refrigerated multideck
S43. Ambient retail display with lockable shutter
S44. Self pay counter
S45. Self pay till By Others
S46. Self serve beverage counter
S47. Water boiler
S48. Tea stand By Caterer
S49. Bulk brewer
S50. Bulk brewer
S51. Salad bar counter
S52. Hot cold display
S53. Heat lamps
S54. Bowl shelf
S55. Hot cold display
S56. Heat lamps
S57. Soup well
S58. Soup well
S59. Hot cold display
S60. Heat lamps
S61. Bowl shelf under
S62. Hot cold display
S63. Heat lamps
S64. Tray pick up
S65. Till counter
S66. Self pay till By Others
S67. Spare no.
S68. Till counter
S69. Self pay till by others
S70. Spare no.
S71. Till counter
S72. Self pay till by others
S73. Condiments counter
S74. Recycling counter
S75. Bin
S76. Bin
S77. Bin
S78. Tray return trolley
S79. Tray return trolley

## CAFÉ EQUIPMENT LIST

C1. 4 tier rack
C2. Back bar counter
C3. Inset wash hand basin
C4. Bin
C5. Knock out drawer
C6. Coffee grinder By Others
C7. 3 group coffee machine
C8. Under counter fridge
C9. Pitcher rinser
C10. Water boiler
C11. Ice machine
C12. Blender
C13. Blender
C14. Inset sink
C15. Bin
C16. Knock out drawer
C17. Coffee grinder By Others
C18. Pitcher rinser
C19. 3 group coffee machine
C20. Under counter fridge
C21. Display shelves
C22. Front counter
C23. Till point
C24. Till point
C25. Ambient display section
C26. Coffee finishing counter
C27. Bin
C28. Condiments display
C29. Recycling unit with
C30. Liquid Waste
C31. Bins, 3no.

Disclaimer Notice

PLEASE DO NOT SCALE FROM DRAWING

All dimensions / sizes shown are for reference purposes only.
All contractors are to carry out site surveys to determine correct measurements for all shopfitting / fabrication works.

No responsibility shall be bourne by RDA Limited should contractors fail to carry out site surveys to determine their requirements.

This drawing and any subsequent related drawings constitute an outline conceptual scheme only and may be subject to revision after completion of a full measured and structural survey and appraisal. No local authorities have yet been consulted regarding town planning, building control, emergency services, licensing and other relevant approvals, this scheme must be considered as possibly subject to consequent revision after this consultation process has been completed.

Copyright Notice

This drawing was created in AutoCAD LT 2020 and is the property of RDA Limited. No part of this drawing may be reproduced without the express and written consent of Restaurant Design Associates Ltd.

Notes

Please refer to 4607-06-EL-A_Equipment & Loadings Schedule for full equipment specifications.

| rev | description | date | by |
|---|---|---|---|
| A | Concierge and Store L10.038 revised. | 28.04.2025 | B.S |
| B | Dry cleaning cupboard moved at Concierge desk. | 28.04.2025 | B.S |
| C | Fire shutter added to tray return carousell opening. Dishwash tabling revised to accommodate. | 14.08.2025 | B.S |

Client
BNY

Project Number
4607-6

Project Title
4 Angel Square Manchester

Site Address
4 Angel Square
City Centre
Manchester
M60 0AG

Area
Servery 6th Floor

Drawing Title
General Arrangement - Canopy Equipment

Drawing No
06-020

Revision
C

| Project Status | Drawn By | Drawing Date | Scale | Size |
|---|---|---|---|---|
| Preliminary | B.S | 20.02.2025 | 1:75 | A0 |

DESIGN › SUPPLY › INSTALL

Tel: 0844 873 4993 I E-mail: info@rdalimited.co.uk