

NORTHERN MOOR C.H

EQUIPMENT SCHEDULE & EQUIPMENT DIMENSIONS

- 01.01 INSECTACUTOR UNIT - 365mm x 130mm x 270mm
01.02 S/S WALL MOUNTED WHB - 305mm x 270mm x 140mm
01.03 WALL MOUNTED GREASE PAK UNIT - 424mm x 186mm x 499mm
01.04 S/S D/BOWL DISHWASH INLET TABLING WITH PRE RINSE SPRAY - 2000mm x 890mm x 900mm
01.05 PRE RINSE SPRAY
01.06 PASS THROUGH DISHWASHER UNIT - 640mm x 745mm x 1500mm
01.07 S/S CLEANS OUTLET WITH 1 X BAY OF RACK RUNNERS - 1200mm x 750mm x 900mm
01.08 4 TIER UPRIGHT RACKING UNIT - 800mm x 600mm x 1800mm

- 02.01 4 TIER UPRIGHT RACKING UNIT - 1500mm x 400mm x 1800mm
02.02 4 TIER UPRIGHT RACKING UNIT - 1000mm x 400mm x 1800mm
02.03 4 TIER UPRIGHT RACKING UNIT - 1500mm x 500mm x 1800mm
02.04 4 TIER UPRIGHT RACKING UNIT - 1200mm x 500mm x 1800mm
02.05 4 TIER UPRIGHT RACKING UNIT - 800mm x 600mm x 1800mm
02.06 SPARE
02.07 S/S DOUBLE DOOR UPRIGHT FRIDGE - 1344mm x 840mm x 1996mm
02.08 S/S DOUBLE DOOR UPRIGHT FREEZER - 1344mm x 840mm x 1996mm
02.09 ALTRO SHAM UNIT - 651mm x 797mm x 852mm
02.10 ALTRO SHAM UNIT - 651mm x 797mm x 852mm
02.11 ALTRO SHAM UNIT - 651mm x 797mm x 852mm
02.12 ALTRO SHAM UNIT - 651mm x 797mm x 852mm

- 03.01 SLIM LINE WASTE BIN - 279mm x 508mm x 632mm
03.02 S/S WALL SHELF UNIT - 1450mm x 300mm
03.03 ROBOT COUPE STICK BLENDER - 165mm x 192mm x 715mm
03.04 S/S SINGLE DOOR U/C FRIDGE - 595mm x 640mm x 830mm
03.05 S/S WALL BENCH UNIT - 1100mm x 800mm x 900mm
03.06 S/S WALL BENCH UNIT - 2100mm x 650mm x 900mm
03.07 S/S WALL SHELF UNIT - 1800mm x 300mm
03.08 ROBOT COUPE R301 ULTRA - 325mm x 300mm x 550mm
03.09 S/S WALL SHELF UNIT - 1800mm x 300mm
03.10 S/S 2 DOOR COUNTER FRIDGE UNIT - 1314mm x 700mm x 856mm
03.11 S/S WALL BENCH UNIT - 1700mm x 650mm x 900mm
03.12 20LTR MIXER - 505mm x 550mm x 755mm
03.13 MIXER STAND - 600mm x 600mm x 600mm
03.14 INSECTACUTOR UNIT - 365mm x 130mm x 270mm
03.15 S/S WALL MOUNTED WHB - 305mm x 270mm x 140mm
03.16 S/S DOUBLE BOWL SINK UNIT - 2800mm x 750mm x 920mm
03.17 S/S WALL BENCH WITH SHELF UNDER - 1335mm x 750mm x 900mm
03.18 S/S WALL CUPBOARD UNIT - 600mm x 300mm x 600mm
03.19 COUNTER TOP TOASTER - 482mm x 220mm x 245mm
03.20 COUNTER TOP HOT WATER BOILER - 250mm x 525mm x 600mm
03.21 COUNTER TOP POTATO PEELER - 700mm x 395mm x 433mm

- 04.01 MICROWAVE UNIT - 510mm x 360mm x 306mm
04.02 S/S CENTRE BENCH UNIT - 1050mm x 600mm x 900mm
04.03 RATIONAL 10 GRID ELECTRIC COMBI STEAMER - 850mm x 842mm x 1014mm
04.04 COMBI STAND - 860mm x 703mm x 699mm
04.05 S/S INFILL BENCH UNIT - 500mm x 850mm x 900mm
04.06 ELECTRIC OVEN RANGE - 900mm x 895mm x 890mm
04.07 S/S CENTRE BENCH UNIT - 1150mm x 600mm x 900mm
04.08 S/S VENTILATION HOOD - 2900mm x 1700mm x 500mm
04.09 S/S SDU ISLAND SERVICE SPLINE CARCUSS ONLY M& E by others - 2340mm x 300mm x 1300mm

PLEASE NOTE - ALL DIMENSIONS SPECIFIED ARE WIDTH X DEPTH X HEIGHT

GENERAL NOTES:

ELECTRICS

1. ALL ELECTRICS BEHIND THE COOKLINE TO BE FLUSH FITTING WITH STAINLESS STEEL FRONTS AND TO BE AT STANDARD HEIGHT FFL TIGHT TO WALL.

2. ALL ELECTRIC SPURS TO HAVE SWITCH IN A ACCESSABLE AREA.

3. ALL ELECTRICAL EQUIPMENT TO BE EARTH BONDED BY ELECTRICAL CONTRACTOR.

4. WHEN FITTING COMMANDO OUT-LETS, THE ELECTRICAL CONTRACTOR TO SUPPLY PLUG & SOCKET.

5. ALL FIELD WIRING ON SITE TO BE COMPLETED BY ELECTRICAL CONTRACTOR.

6. PLEASE SEE SEPERATE DRAWING FOR FULL WIRING / SERVICES DETAIL FOR VENTILATION & GAS INTERLOCK SYSTEM.

GAS

7. ALL GAS PIPE WORK TO HAVE LEVER SHUT OFF VALVES TO EACH ITEM OF EQUIPMENT.

WATER & WASTE

8. ALL WATER SUPPLIES TO BE FINISHED OFF WITH BALL-A-FIX VALVES.

9. WATER AND WASTE SUPPLIES TO BE NO MORE THAN 100mm OFF THE WALL.

10. WHERE POSSIBLE, WASTE TO BE RUN AT LOWEST LEVEL.

11. WE REQUIRE GRAVITY DRAIN ON ALL WASTE.

12. IF BLENDING VALVES ARE REQUIRED FOR STANDARD WASH HAND BASINS, THESE ARE TO BE SUPPLIED & FITTED BY MAIN CONTACTOR.

FURTHER NOTES

13. QUBE WILL ONLY CONNECT EQUIPMENT TO WITHIN 1 METRE OF SERVICES.

14. FRESH AIR SUPPLIED TO KITCHEN TO BE BY OTHERS UNLESS OTHERWISE SPECIFIED BY QUBE OR REQUESTED BY CLIENT.

15. ALL SERVICES FOR EQUIPMENT NOT SUPPLIED BY QUBE TO BE CONFIRMED BY OTHERS.

16. ALL SERVICES FOR EXISTING EQUIPMENT TO BE CONFIRMED BY OTHERS.

PROPOSE FOR THIS WALL TO BE SHORTER AT 800mm LONG
TO ALLOW ADEQUATE WALKWAY AROUND CENTRAL ISLAND COOKING STATION

SUPPLY

ELECTRICS:

TOTAL ELECTRICAL LOADING FOR ALL NEW ELECTRICAL EQUIPMENT TO BE SUPPLIED BY QUBE CATERING EQUIPMENT TO KITCHEN AREA (EXCLUDING VENTILATION SYSTEM).

PLEASE NOTE:

THIS TOTAL DOES NOT INCLUDE FOR ANY 13Amp SPARE SOCKETS. ALL ELECTRICAL & GAS LOADINGS FOR EQUIPMENT NOT SUPPLIED BY QUBE CATERING OR ANY EXISTING EQUIPMENT TO BE CONFIRMED BY OTHERS.

TOTAL LOADINGS

56.32kw

SERVICES SCHEDULE

HOT WATER

HW1 15mm BSP HOT SUPPLY AT ROUGHLY 350mm FFL (FOR GENERAL SINKS / WHB UNITS)

COLD WATER

CW1 15mm BSP COLD SUPPLY AT ROUGHLY 350mm FFL (FOR GENERAL SINKS / WHB UNITS)

CW1a 15mm BSP COLD SUPPLY AT ROUGHLY 350mm FFL

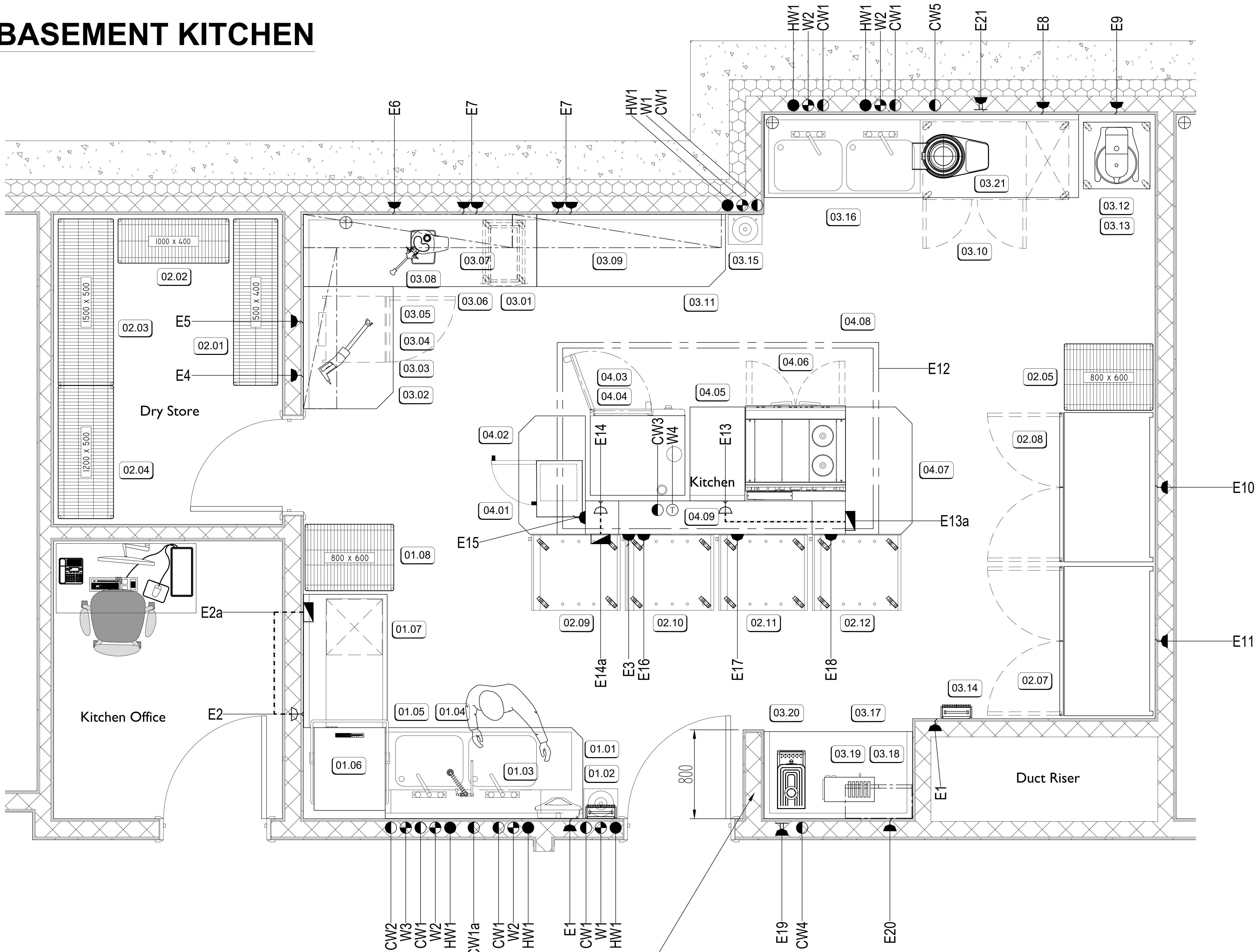
-MINIMUM 1.5BAR WATER PRESSURE REQUIRED FOR PRE-RINSE SPRAY ARM

CW2 3/4" BSP MAINS COLD SUPPLY AT ROUGHLY 350mm FFL - 2.4 BAR WATER PRESSURE (FOR ITEM 01.06)

CW3 3/4" BSP COLD SUPPLY AT ROUGHLY 350mm FFL - 1.0-6.0 BAR WATER PRESSURE (FOR ITEM 04.03)

CW4 3/4" BSP MAINS COLD SUPPLY AT ROUGHLY 350mm FFL - 2.6BAR WATER PRESSURE (FOR ITEM 03.20)

CW5 15mm BSP COLD SUPPLY AT ROUGHLY 350mm FFL (FOR ITEM 03.21)



GENERAL NOTES

ALL DOOR & SITE ACCESS TO BE 900mm OR WIDER TO ACCOMMODATE EQUIPMENT INTO KITCHEN AREA.

ALL WALLS TO BE STRUCTURALLY SOUND WHERE ANY WALL MOUNTED EQUIPMENT IS TO BE POSITIONED, AS WE CAN NOT FIX WALL BRACKETS TO PLASTER BOARD.

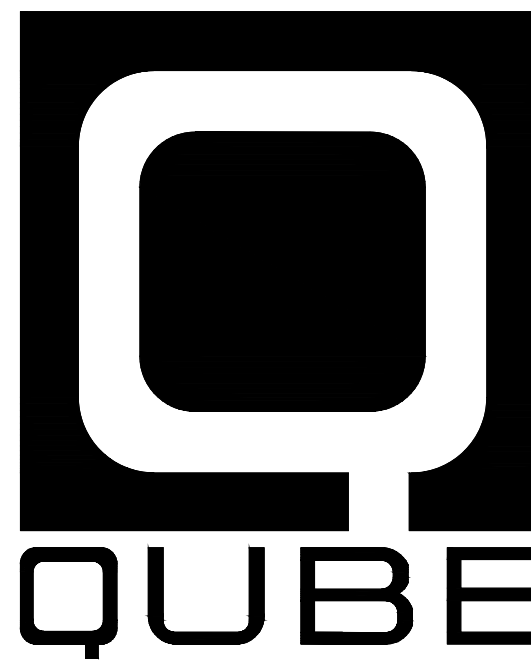
ALL DIMENSIONS & SIZES OF EQUIPMENT SHOWN ON THIS DRAWING ARE FOR GUIDENCE ONLY & ARE SUBJECT TO CHANGE AFTER FINAL WALL DIMENSIONS HAVE BEEN CHECKED.

SERVICE KEY

- HOT WATER SUPPLY
- COLD MAINS WATER SUPPLY
- WASTE OUTLET
- FLOOR GULLY
- TUNDISH WASTE
- GAS SUPPLY
- EMERGENCY GAS KNOCK OFF
- 13Amp SINGLE SOCKET OUTLET
- 13Amp TWIN SINGLE SOCKET OUTLET
- IP RATED SINGLE SOCKET OUTLET
- UN-SWITCHED SPUR OUTLET
- SWITCHED SPUR OUTLET
- CABLE OUTLET
- ISOLATOR SWITCH

PLEASE SEE SERVICES SCHEDULE FOR SPECIFIC DETAILS FOR EACH OF THE SERVICES INDICATED ON THIS DRAWING.

E F G	Services added – JB	12/04/24
	Updated to current wall plans – JB	21/10/24
Rev	Potato peeler added in – JB	27/11/24
	Notes / Revised By	Date



COMMERCIAL KITCHENS
& LAUNDRIES

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Client

Project Name and Address
NORTHERN MOOR C.H

Drawing Title

PROPOSED KITCHEN LAYOUT

Drawn by

P.S

Date

10.04.2024

Scale

1:25@A1

Drawing No

2348

Revision No

G

PRELIMINARY

PLEASE SEE SEPARATE DRAWING FOR
FULL VENTILATION REQUIREMENTS
INCLUDING SERVICES, WIRING ETC.