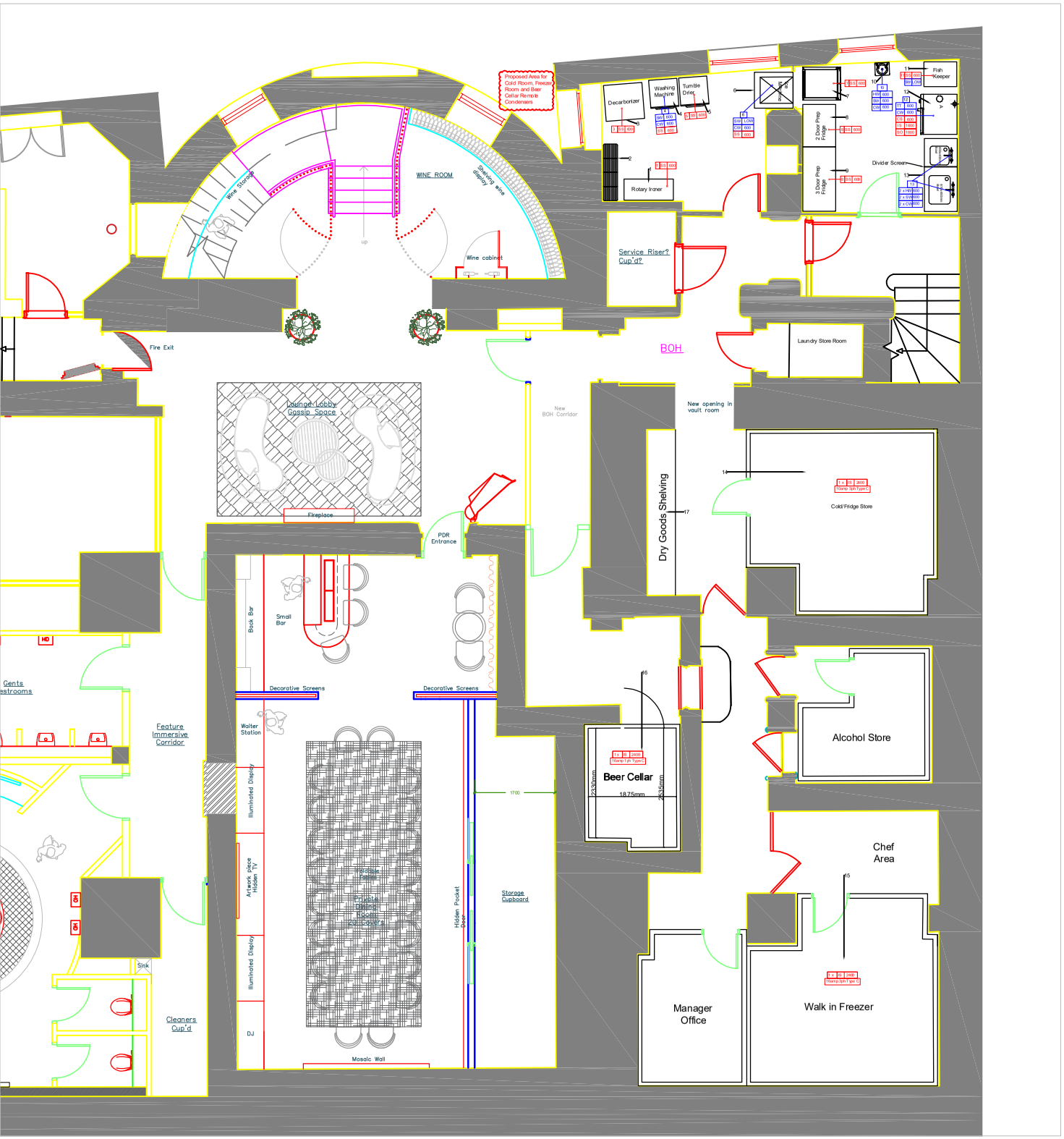


Basement Prep & Areas

Item No.	Description & Power Requirements
1	Rotary Iron - 13amp Plug
2	4 Tier Storage Rack
3	Decarboniser - 13amp Plug
4	Semi Commercial Laundry Machine 13amp Plug
5	Semi Commercial Dryer - 13amp Plug
6	Hoshizaki Ice Maker - 13amp Plug
7	Foster Blast Chiller - 13amp Plug
8	2 Door Refrigerated Prep Fridge - 13amp Plug
9	3 Door Refrigerated Prep Fridge - 13amp Plug
10	Wall Mounted Hand Wash Basin
11	Stainless Steel Fish Keeper - 13amp Plug
12	Rational Combi Oven - 18.6kw 3 Phase c/w Ultravent 16amp 1ph Fused Spur
13	Stainless Steel 2 Bowl Sink Unit c/w Divider
14	Chiller Room - Localised 20amp Supply Single Phase
15	Freezer Room - Localised 20 amp Supply Single Phase.
16	Beer Cellar - Localised 20 amp Supply Single Phase
17	Tournus Dry Goods Racking

SERVICE INSTALLATION KEY

ELECTRICAL

- 13SS HEIGHT — SINGLE 13 AMP SWITCHED SOCKET OUTLET
- 13DS HEIGHT — TWIN 13AMP SWITCHED SOCKET OUTLET
- 13DSS HEIGHT — 2 PART 13AMP SINGLE SWITCHED SOCKET OUTLET
- 13TW HEIGHT — 2 PART 13AMP TWIN SWITCHED SOCKET OUTLET
- 13UM HEIGHT — SINGLE UNSWITCHED SOCKET OUTLET
- 13SF HEIGHT — SWITCHED FUSED SPUR
- 13DO HEIGHT — SWITCHED FUSED SPUR WITH FLEX OUTLET
- 13I HEIGHT — ISOLATOR
- 13DS HEIGHT — COMMANDO SOCKET AND PLUG
- 13A HEIGHT — ADAPTABLE BOX WITH CONNECTION TERMINALS AND EARTH KIT (BS EN 60947-7-1)
- 13CO HEIGHT — CABLE OUTLET POINT WITH 2 METRE TAILS AND GRAVING OFF GLAND
- 13E HEIGHT — ELECTRICAL EMERGENCY SHUT-OFF BUTTON
- 13P HEIGHT — DATA POINT
- TP HEIGHT — TELEPHONE POINT

MECHANICAL

- GV HEIGHT — GAS SUPPLY TERMINATED WITH QUARTER TURN ISOLATION VALVE
- VE HEIGHT — VENTILA TION INTERLOCK CONTROL
- GM HEIGHT — GAS MANUAL SHUT-OFF VALVE
- GS HEIGHT — GAS EMERGENCY SHUTOFF BUTTON

WATER & WASTE

- HW HEIGHT — COLD/ HEATING WATER SUPPLY TERMINATED WITH ISOLATION VALVE
- CW HEIGHT — H/C/ WATER SUPPLY TERMINATED WITH BALL O FIX VALVE
- MV HEIGHT — COLD/ TEMP. WATER SUPPLY TERMINATED WITH BALL O FIX VALVE
- SW HEIGHT — STUB WASTE
- TT HEIGHT — TRAP PED TT UNDISH 110mm Ø
- TG — TRAP PED F LOOR GULLY WITH GRATING
- TT — TRAP PED F LOOR GULLY WITH TUNDISH 110mm Ø

GENERAL NOTES

1. ALL SERVICES PROVIDED MUST COMPLY WITH ALL CURRENT REGULATIONS AND CODES OF PRACTICE
2. ALL ELECTRICAL SUPPLIES ARE TO BE PROVIDED WITH A NEUTRAL AND EARTH WIRE. KW LOAD SHOWN IS THE TOTAL ACROSS ALL PHASES. AMPS SHOWN ARE PER PHASE.
3. ALL ELECTRICAL WIRING TO ISOLATORS AND OUTLETS SHOULD BE RECESSED.
4. ALL ELECTRICAL WIRING AND FINAL CONNECTIONS TO THE VENTILATION SYSTEM ARE TO BE CARRIED OUT BY THE ELECTRICAL CONTRACTOR.
5. ELECTRICAL EARTH BONDING IS TO BE CARRIED OUT BY THE ELECTRICAL CONTRACTOR
6. THE GAS SUPPLY MUST BE INTERLOCKED WITH THE VENTILATION SYSTEM IN ACCORDANCE WITH BS6173:2001 AND CORGI GAS REGULATIONS
7. THE VENTILATION SYSTEM MUST BE DESIGNED IN ACCORDANCE WITH HVCA STANDARDS FOR KITCHEN VENTILATION SYSTEMS DW/172.
8. IT HAS BEEN ASSUMED THAT ALL MECHANICAL SERVICES WILL RISE FROM BELOW. ANY DROPS FROM HIGH LEVEL MUST NOT BE POSITIONED WHERE EQUIPMENT IS SHOWN. ROUTES AND LOCATIONS OF ANY BUILT-IN OR MOUNTED SERVICES MUST BE APPROVED BY THE SUPPLIER OF EQUIPMENT.
9. A MINIMUM WATER PRESSURE OF 2 BAR MUST BE PROVIDED TO ALL ITEMS.
10. ANY BACK FLOW PROTECTION DEVICES REQUIRED ARE TO BE PROVIDED BY THE MECHANICAL CONTRACTOR IN ACCORDANCE WITH CURRENT WATER AUTHORITY REGULATIONS.
11. WATER CHLORINATION IS TO BE CARRIED OUT BY THE MECHANICAL CONTRACTOR.
12. DRAINAGE SERVING KITCHENS IN COMMERCIAL HOT FOOD PREMISES SHOULD BE FITTED WITH A GREASE TRAP OR OTHER EFFECTIVE MEANS OF GREASE REMOVAL TO COMPLY WITH BUILDING REGULATIONS. IF GREASE TRAPS ARE USED, THEY SHOULD BE LOCATED OUTSIDE THE KITCHEN.
13. WASTE PIPEWORK FROM WASTE DISPOSAL UNITS MUST BE AN INDEPENDENT RUN TO THE WASTE STACK WITH A MINIMUM 1:7 FALL AND MUST NOT DISCHARGE INTO A GREASE TRAP
14. ALL SERVICES MUST BE INSTALLED IN ACCORDANCE WITH THIS DRAWING. THEY MUST BE TESTED AND COMMISSIONED AND AVAILABLE PERMANENTLY LIVE PRIOR TO INSTALLATION OF THE CATERING EQUIPMENT.
15. UNLESS OTHERWISE AGREED, ALL FINAL CONNECTIONS TO THE CATERING EQUIPMENT WILL BE CARRIED OUT USING THE FOLLOWING MATERIALS:
    ELECTRICS: PVC CABLE AND/OR FLEXIBLE CONDUIT.
    GAS: 1000mm QUICK DISCONNECT FLEXIBLE HOSES AND/OR COPPER.
    WATER: STAINLESS STEEL BRAIDED HOSES AND/OR COPPER.
    WASTES: WHITE PVC, AND/OR FLEXIBLE HOSES.
16. ALL WALLS MUST BE SOLID CONSTRUCTION OR SUITABLY STRENGTHENED TO ACCEPT WALL MOUNTED EQUIPMENT. STUD PARTITION WALLS SHOULD INCORPORATE PLYWOOD WITHIN.
17. IF IN DOUBT, PLEASE CONTACT WARDS CATERING

ward's CATERING EQUIPMENT AND REFRIGERATION

Project Name:
Cut & Craft - Manchester
Basement Layout

Site Address:	Site Contact:
Mosley Street, Manchester	Osman Doganozu & Ozgur Akgul
Drawing No: WCE-CCM1501.8.4 SD	Date: 20/01/2025
Ward's Contact: Chris Hopper - 01904 693905 Chris@wardscatering.co.uk	Scale: No Scale @ A2 (Please report any discrepancies)