



- 1 INSECT KILLERS
- 2 WASH HAND BASINS
- 3 POTWASH SINK
- 3A PRE RINSE SPRAY
- 4 S/S DISHWASH INLET TABLE
- 5 HOOD TYPE DISHWASHER
- 6 S/S DISHWASH OUTLET TABLE
- 7 S/S 4 TIER RACK
- 8 S/S VEG PREP SINK UNIT
- 9 3 DOOR WORKTOP REFRIGERATOR
- 10 S/S PREP BENCH
- 11 S/S PREP BENCH
- 12 UPRIGHT REFRIGERATOR
- 13 UPRIGHT FREEZER
- 14 S/S PRE BENCH
- 15 FOOD PROCESSOR
- 16 S/S PREP BENCH
- 17 KITCHEN SERVERY UNIT
- 18 S/S PREP BENCH
- 19 MICROWAVE OVEN
- 19A S/S MICROWAVE SHELF
- 20 GAS BRATT PAN
- 21 S/S PREP BENCH
- 22 GAS 6 BURNER OVEN RANGE
- 23 S/S PREP BENCH
- 24 GAS SALAMANDER GRILL
- 25 10 GRID COMBINATION OVEN
- 25A WATER FILTER
- 26 S/S PREP BENCH
- 27 GAS SALAMANDER GRILL
- 28 GAS DOUBLE PAN FRYER
- 29 S/S PRE BENCH
- 30 GAS 6 BURNER OVEN RANGE
- 31 GAS GRIDDLE
- 32 S/S SERVICES SPINE
- 33 S/S EXTRACTION CANOPY
- 34 GOSHI CUPBOARD
- 35 ZINC CHROMATE RACKING
- 36 BLAST CHILLER
- 37 OMITTED
- 38 POTATO PEELER (OMITTED)
- 39 ELECTRIC SCALES
- 40 BENCH MOUNTED MIXER
- 41 S/S WALL BENCH
- 42 WATER BOILER
- 43 COFFEE MACHINE
- 44 S/S WALL BENCH
- 45 SPARE NUMBER
- 46 UNDERCOUNTER BOTTLE COOLER
- 47 UNDERCOUNTER GLASSWASHER
- 48 UNDERCOUNTER ICE MACHINE
- 49 UNDERCOUNTER REFRIGERATOR
- 50 SHOP FIT FRONT BAR

NOTE:  
INTERNAL  
WALL LAYOUT  
MODIFIED

NOTE:  
FRONT BAR BY OTHERS. TO INCLUDE  
WASH HAND BASIN,  
BOTTLE COOLER LOCATED UNDER FRONT  
BAR. TO INCORPORATE THIS INTO THE  
BACK BAR WOULD REQUIRE A 300mm  
EXTENSION TO THE BAR.

REVISION NOTES

GENERAL NOTES	SERVICE SYMBOLS.
<p>ALL SERVICES SUPPLIES ARE TO BE FITTED TO THE LATEST &amp; MOST CURRENT REGULATIONS / STANDARDS AS APPLICABLE TO CONTRACT TO THE LATEST &amp; MOST CURRENT REGULATIONS / STANDARDS. ALL SERVICES ARE TO BE FITTED TO THE LATEST &amp; MOST CURRENT REGULATIONS / STANDARDS. ALL SERVICES ARE TO BE FITTED TO THE LATEST &amp; MOST CURRENT REGULATIONS / STANDARDS.</p>	<p>▲ electrical isolator ○ switched socket outlet ○ gas connection ○ hot water connection ○ cold water connection ○ waste outlet ○ postmixer pylon ○ refrigerator line ○ steam connection ○ holes through floor slab</p>

SCALE 1:50	DRAWN JB	NUMBER
DATE	CHECKED	FILE
CLIENT		

TITLE TRAINING KITCHEN AND RESTAURANT LAYOUT

FOR DESIGN APPROVAL ONLY  
THIS DRAWING SHOULD NOT BE USED FOR SERVICE DETAILS  
OR FOR CONSTRUCTIONAL DIMENSIONING PURPOSES

PLEASE NOTE:  
To comply with BS-6173-2001 mandatory interlocks are now required between the gas supply and the mechanical kitchen ventilation system (extract and make-up-air). Interlocks to be supplied by mechanical service contractor.