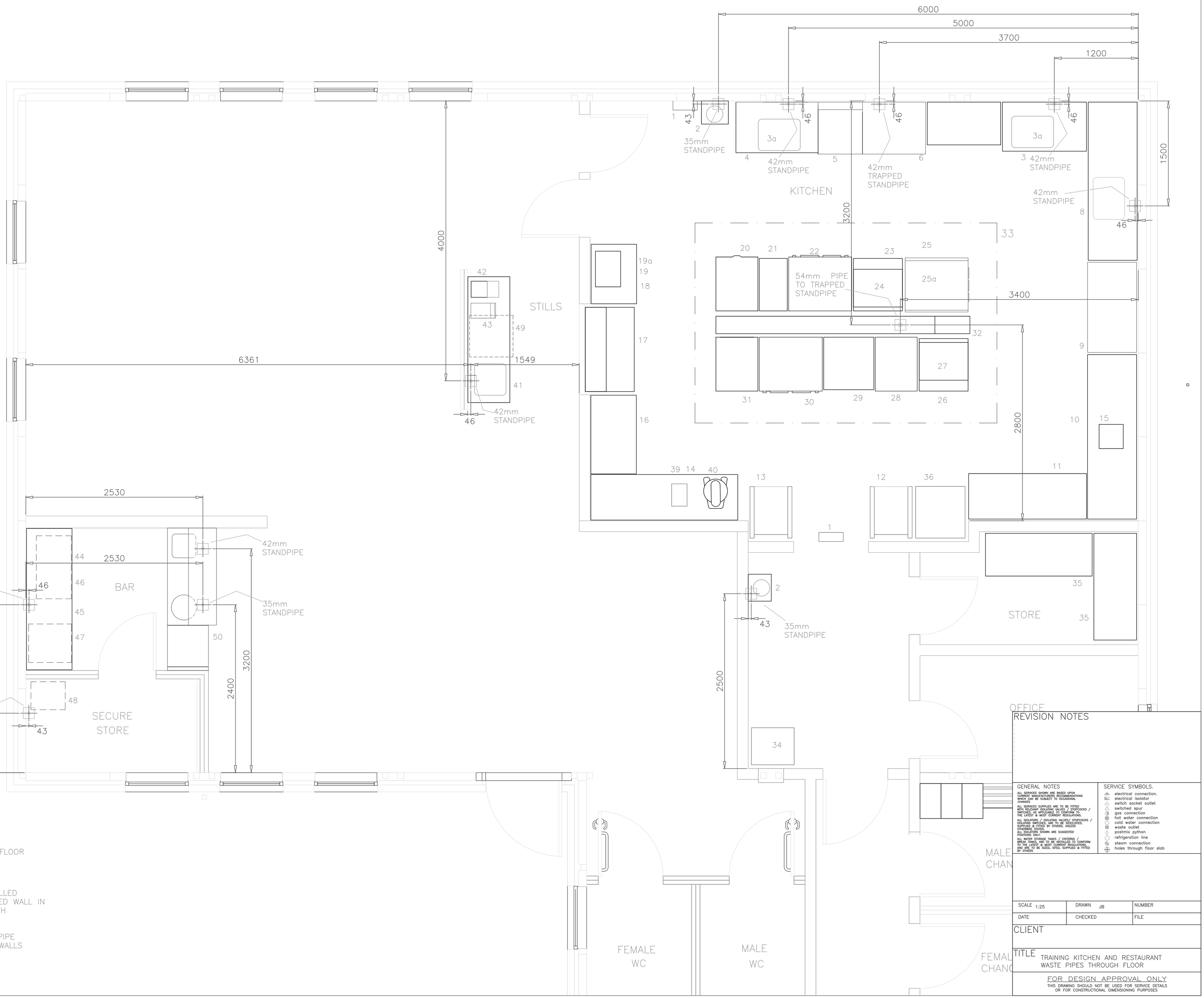


1 INSECT KILLERS
2 WASH HAND BASINS
3 POTWASH SINK
3A PRE RINSE SPRAY
4 S/S DISHWASH INLET TABLE
5 HOOD TYPE DISHWASHER
6 S/S DISHWASH OUTLET TABLE
7 S/S 4 TIER RACK
8 S/S VEG PREP SINK UNIT
9 3 DOOR WORKTOP REFRIGERATOR
10 S/S PREP BENCH
11 S/S PREP BENCH
12 UPRIGHT REFRIGERATOR
13 UPRIGHT FREEZER
14 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 COSHH CUPBOARD
35 ZINC CHROMATE RACKING
36 BLAST CHILLER
37 OMITTED
38 POTATO PEELER (OMITTED)
39 ELECTRINIC 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 UNDERCOUTNER REFRIGERATOR
50 SHOP FIT FRONT BAR

DENOTES HOLE THROUGH FLOOR SLAB LOCATION

VERY IMPORTANT NOTE;
PIPEWORK MUST BE INSTALLED WITHIN 100mm OF FINISHED WALL IN ORDER NOT TO CLASH WITH FABRICATION

ALL DIMENSIONS ARE TO PIPE CENTRES FROM FINISHED WALLS

REVISION NOTES

GENERAL NOTES

ALL SERVICES SHOWN ARE BASED UPON CURRENT MANUFACTURERS RECOMMENDATIONS WHICH CAN BE SUBJECT TO OCCASIONAL CHANGES

ALL SERVICES SUPPLIES ARE TO BE FITTED WITH RELEVANT ISOLATING VALVES / STOPCOCKS / ISOLATING SWITCHES AS PER THE LATEST & MOST CURRENT REGULATIONS.

ALL ISOLATORS / ISOLATING VALVES/ STOPCOCKS / ISOLATING SWITCHES, ARE TO BE SIZED,SITED, SUPPLIED & FITTED BY OTHERS, UNLESS OTHERWISE STATED.

ALL SERVICES SHOWN ARE SUGGESTED POSITIONS ONLY.

ALL WATER STORAGE TANKS / CISTERNS / BREAK TANKS, ARE TO BE INSTALLED TO CONFORM TO THE LATEST & MOST CURRENT REGULATIONS, AND ARE TO BE SIZED, SITED, SUPPLIED & FITTED BY OTHERS

SERVICE SYMBOLS.

- electrical connection.
- electrical isolator
- switch socket outlet
- switched spur
- gas connection
- hot water connection
- cold water connection
- waste outlet
- postmix python
- refrigeration line
- steam connection
- holes through floor slab

| | | |
|---|---|---|
| SCALE 1:25 | DRAWN JB | NUMBER |
| DATE | CHECKED | FILE |

CLIENT

TITLE TRAINING KITCHEN AND RESTAURANT WASTE PIPES THROUGH FLOOR

FOR DESIGN APPROVAL ONLY

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