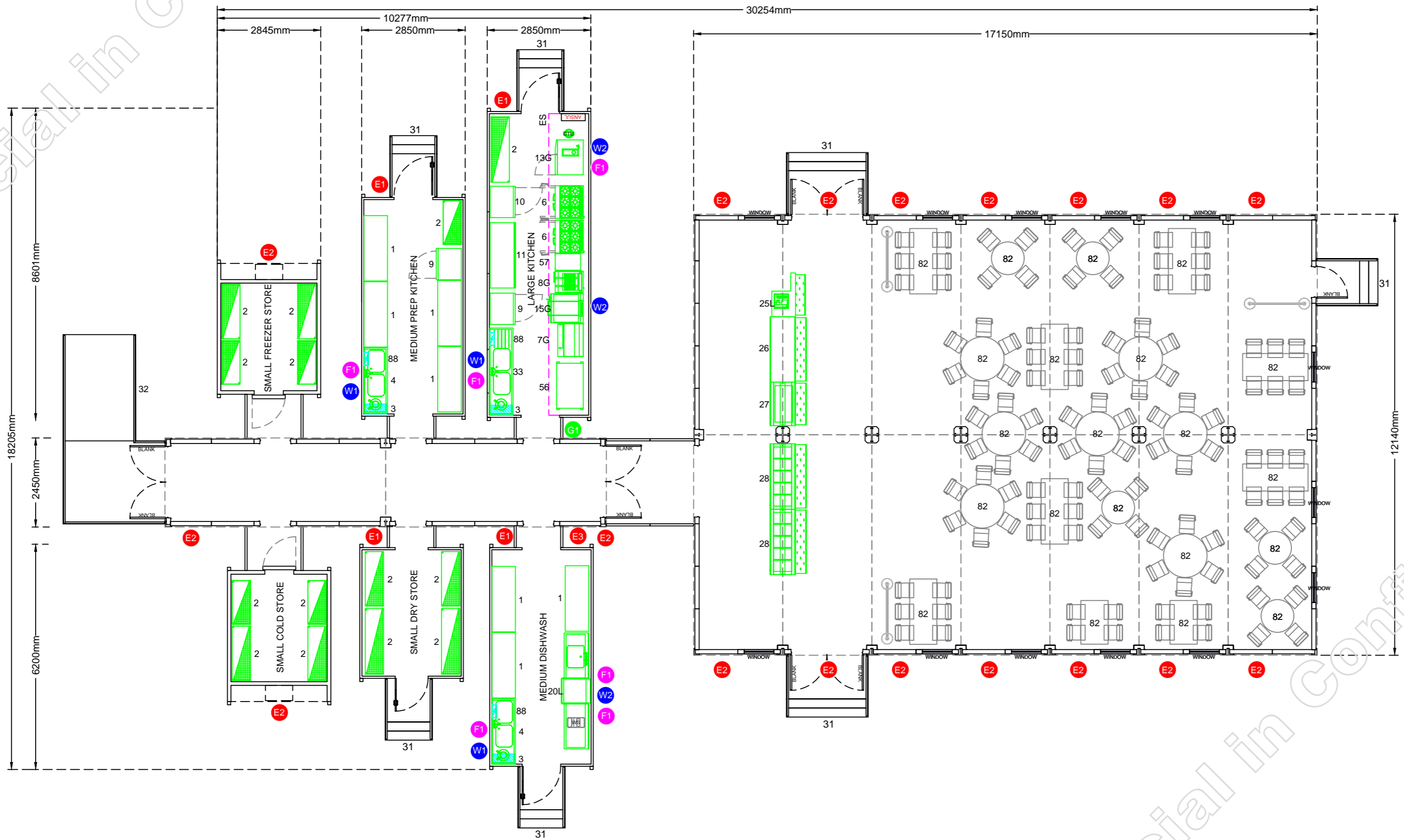


Commercial in Confidence



- SERVICES KEY**
- E1 63AMP SINGLE PHASE COMMANDO
 - E2 32AMP SINGLE PHASE COMMANDO
 - E3 63AMP THREE PHASE COMMANDO
 - W1 15MM BSP WATER INLET
 - W2 22MM BSP WATER INLET
 - F1 40MM BSP WASTE OUTLET
 - G1 NAT GAS / LPG INLET

- COMMANDO PLUG AND SOCKET SUPPLIED BY MKL
- WATER PRESSURE REQUIRED 1.5 TO 6 BAR
- WATER SOFTENING REQUIRED TO HARD WATER AREAS
- A MANUALLY OPERABLE GAS VALVE NEEDS TO BE LOCATED IN A READILY ACCESSIBLE POSITION NEAR A KITCHEN EMERGENCY EXIT, IF THIS IS NOT PRACTICABLE A EMERGENCY STOP MUST BE INSTALLED IN THIS POSITION AND WIRED BACK TO A ELECTRIC ISOLATION VALVE

EQUIPMENT LEGEND

ID	QTY	DESCRIPTION
1	7	PREPARATION TABLE 1800MM
10	1	UPRIGHT FREEZER 610LT
11	1	HOTCUPBOARD 1800MM
13G	1	COMBINATION OVEN 10 GRID
15G	1	BRATT PAN 80LT GAS
2	6	STORAGE RACKING 1500MM
2	5	STORAGE RACKING 1200MM
2	3	STORAGE RACKING 1800MM
20L	1	HOOD DISHWASHER 3-PHASE - LEFT TO RIGHT
3	3	WATER HEATER
31	4	STEPS 1200MM
32	1	RAMP - L-SHAPED2000MM
33	1	DOUBLE BOWL SINK & WHB 2400MM
4	2	DOUBLE BOWL SINK & WHB 1800MM
56	1	GASTRONORM TABLE TROLLEY 1250MM
57	1	GASTRONORM TABLE TROLLEY 450MM
6	2	SIX BURNER RANGE & OVEN
7G	1	SALAMANDER GRILL - GAS
88	3	FLY KILLER
8G	1	DEEP FAT FRYER - GAS
9	2	UPRIGHT REFRIGERATOR 610LT
CTU	1	CALCIUM TREATMENT UNIT 18LT
ES	1	EXTRACTION SYSTEM
WS	1	WATER SOFTENER- AUTOMATIC

FIRST ISSUE

REV	DATE	DESCRIPTION	DRAWN

CLIENT CLIENT

PROJECT PROJECT

TITLE GENERAL ARRANGEMENT

STATUS INFORMATION

ORIGINATOR	SCALE (ON A2)	1:100
DRAWN BY	XX	CREATED ON 25.01.2012

DRAWING N° CC8 WITH DINING

REVISION -

