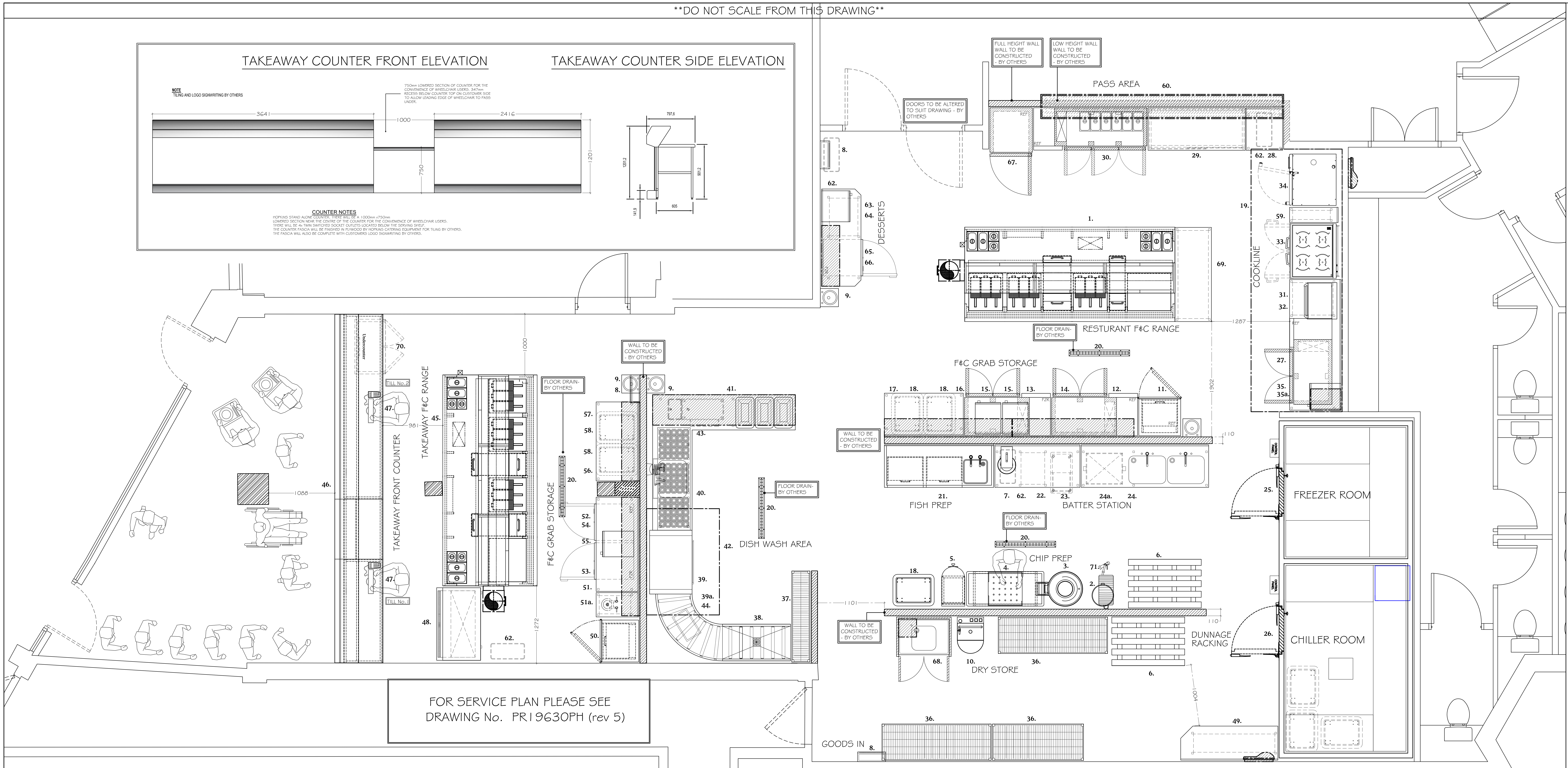
DO NOT SCALE FROM THIS DRAWING



NOTE
TILING AND LOGO SIGNWRITING BY OTHERS

750mm LOWERED SECTION OF COUNTER FOR THE CONVENIENCE OF WHEELCHAIR USERS. 347mm RECESS BELOW COUNTER TOP ON CUSTOMER SIDE TO ALLOW LEADING EDGE OF WHEELCHAIR TO PASS UNDER.

COUNTER NOTES
HOPKINS STAND ALONE COUNTER. THERE WILL BE A 1000mm x750mm
LOWERED SECTION NEAR THE CENTRE OF THE COUNTER FOR THE CONVENIENCE OF WHEELCHAIR USERS.
THERE WILL BE 4x TWIN SWITCHED SOCKET OUTLETS LOCATED BELOW THE SERVING SHELF.
THE COUNTER FASCIA WILL BE FINISHED IN PLYWOOD BY HOPKINS CATERING EQUIPMENT FOR TILING BY OTHERS.
THE FASCIA WILL ALSO BE COMPLETE WITH CUSTOMERS LOGO SIGNWRITING BY OTHERS.

FOR SERVICE PLAN PLEASE SEE
DRAWING No. PR19630PH (rev 5)

1. HOPKINS GENERATION 4 NON STANDARD FLAT TOP ISLAND RANGE WITH BAIN MARIE. THE RANGE WILL BE COMPLETE WITH 3x 555x610 PANS, 1x 710x610 PAN, A TOTAL OF 9x FRYING BASKETS, 1x 450 CHIP BOX AND 1x 250 SCRAP BOX. THE POLISHED TOP WORK WILL CONSIST OF 3x HEATED FISH DISPLAYS AND A HIGH LEVEL BASKET STORE. ON THE SERVERS SIDE OF THE RANGE WILL BE A TOTAL OF 6x⅓ GN CONTAINERS, 3x IN EACH BAIN MARIE LOCATED TO THE RIGHT AND LEFT HAND SIDES OF THE NON STANDARD DEPTH EXTENDED WRAPPING SHELF. BELOW THE WRAPPING SHELF WILL BE THE RECESSED ELECTRICAL CONTROLS FOR THE RANGE. THE RANGE INSTALLATION WILL REQUIRE A MECHANICAL DEDICATED RANGE EXTRACT SYSTEM WHICH WILL INCLUDE A HOPKINS TOP ACCESS/TOP PULL SUMP BOX, 300Ø COMBINED STAINLESS STEEL/GALVANISED STEEL DUCTS, A KBR315 RANGE EXTRACT FAN AND A VERTICAL DISCHARGE COWL. A FREE AIR LOUVRE WILL BE SUPPLIED IF REQUIRED AND WILL BE LOCATED IN A POSITION TO BE AGREED BY THE CUSTOMER AND THE PROJECT MANAGER.
2. HOPKINS INTERCEPTOR TANK
3. HOPKINS HP25-56 PEELER
4. HOPKINS EYEING TANK
5. HOPKINS HCAN1 CHIPPER
6. 2 No. HOPKINS POTATO PALLETS
7. HOPKINS BATTER MIXER
8. 3 No. FLY KILLERS (BY OTHERS)
9. 4 No. HAND WASH BASINS
10. MERLIN PORTABLE FAT FILTRATION MACHINE
11. XL FRDD FISH REFRIGERATOR
12. FOSTER EP1-2 COUNTER REFRIGERATOR
13. FOSTER EP1-2 COUNTER FREEZER
14. WALL SHELF
15. 2 No. PANASONIC MICROWAVE OVENS
16. WALL BENCH INC. VOID UNDER
17. WALL SHELF
18. 3 No. 36 GALLON ROLL AROUND CHIP TUBS
19. EXTRACT CANOPY (BY OTHERS)
20. 4 No. FLOOR DRAINS (BY OTHERS)
21. FISH PREP BENCH INC. 400x400 INSET BOWL & 2 BANKS OF 4 DEFROST DRAWER RUNNERS
22. WALL BENCH INC. 2 No. VOIDS & UNDERSHELF
23. FLOUR BIN
24. DOUBLE BOWL SINK UNIT INC. 2 No. VOIDS
24a. GREASE TRAP
25. 2785x2200 FREEZER ROOM
26. 2785x2200 CHILLER ROOM
27. 2 DOOR FRIDGE COUNTER
28. WALL BENCH INC FULL VOID
29. HOT CUPBOARD
30. 3 DOOR FRIDGE COUNTER& SALADETTE
31. WALL BENCH INC. UNDERSHELF & VOID FOR FRIDGE COUNTER
32. RISE AND FALL GRILL
33. FOUR ZONE INDUCTION HOB & CONVECTION OVEN UNDER
34. 10 GRID ELECTRIC COMBI OVEN
35. PANASONIC MICROWAVE OVEN
35a. HEAVY DUTY MICROWAVE SHELF
36. 3 No. FOUR TIER STORAGE RACKING
37. FOUR TIER STORAGE RACKING
38. CLEANS ROLLER EXIT TABLE
39. PASS THROUGH DISHWASHER
39a. DISHWASHER SOFTENER
40. L SHAPED DISHWASH DIRTIES TABLING INC. BOWL, PRESPRAY, CUTOUTS FOR SCRAPPING CHUTES & PART VOID
41. TWIN TIER GANTRY OVER
42. CONDENSE CANOPY (BY OTHERS)
43. GREASE SEPERATION UNIT
44. CLEANS ROLLER EXIT CORNER TABLE
45. HOPKINS GENERATION 4 NON STANDARD FLAT TOP ISLAND RANGE WITH BAIN MARIE. THE RANGE WILL BE COMPLETE WITH 3x 555x610 PANS, 1x 710x610 PAN, A TOTAL OF 9x FRYING BASKETS, 1x 450 CHIP BOX AND 1x 250 SCRAP BOX. THE POLISHED TOP WORK WILL CONSIST OF 3x HEATED FISH DISPLAYS AND A HIGH LEVEL BASKET STORE. ON THE SERVERS SIDE OF THE RANGE WILL BE A TOTAL OF 6x⅓ GN CONTAINERS, 3x IN EACH BAIN MARIE LOCATED TO THE RIGHT AND LEFT HAND SIDES OF THE NON STANDARD DEPTH EXTENDED WRAPPING SHELF. BELOW THE WRAPPING SHELF WILL BE THE RECESSED ELECTRICAL CONTROLS FOR THE RANGE. THE RANGE INSTALLATION WILL REQUIRE A MECHANICAL DEDICATED RANGE EXTRACT SYSTEM WHICH WILL INCLUDE A HOPKINS TOP ACCESS/TOP PULL SUMP BOX, 300Ø COMBINED STAINLESS STEEL/GALVANISED STEEL DUCTS, A KBR315 RANGE EXTRACT FAN AND A VERTICAL DISCHARGE COWL. A FREE AIR LOUVRE WILL BE SUPPLIED IF REQUIRED AND WILL BE LOCATED IN A POSITION TO BE AGREED BY THE CUSTOMER AND THE PROJECT MANAGER.
46. HOPKINS STAND ALONE COUNTER COMPLETE WITH BACK BAR UNDER INC. SHELVING THE COUNTER SERVING SHELF WILL HAVE DROP DOWN SECTION TO ACCOMMODATE DISABLED CUSTOMERS ILLUMINATION WILL BE PROVIDED VIA 4x LED STRIP LIGHTS. SIGNAGE & FRONTAGE (BY OTHERS).
47. 2 No CASH REGISTERS (SUPPLIED BY OTHERS)
48. MULTIDECK UPRIGHT REFRIGERATOR
49. WALLBENCH INC. UNDERSHELF & CHAMFER
50. XL FRDD FISH REFRIGERATOR
51. WALL BENCH INC. VOID UNDER
51a. WALL BENCH WITH INTEGRATED HAND WASH BASIN AND UNDERSHELF
52. WALLSHELF
53. FOSTER LR150 UNDERCOUNTER FREEZER
54. FOSTER HR150 UNDERCOUNTER REFRIGERATOR
55. PANASONIC MICROWAVE OVEN
56. 1300x700 WALL BENCH WITH VOID UNDER
57. WALL SHELF
58. 2 No. 36 GALLON ROLL AROUND CHIP TUBS
59. INFILL BENCH
60. TWIN TIER HEATED GANTRY WITH AMBIENT SHELF
61. SPARE No.
62. 4 No. BINS
63. WALL BENCH INC. PART VOID, PART UNDERSHELF, AND 2 CHAMFERS
64. MICROWAVE OVEN
65. SINGLE TIER HEATED GANTRY WITH AMBIENT SHELF
66. UNDERCOUNTER FREEZER
67. UPRIGHT REFRIGERATOR
68. JANITORAL SINK/COSHH CUPBOARD COMBO
69. CENTRE BENCH INC. UNDERSHELF
70. DOUBLE UNDERCOUNTER BOTTLE COOLER
71. HOSE PIPE
72. 2 No. GREASEPAK ENZYME DOSING UNIT

SCALE 1:25

SERVICES SYMBOLS:
- 13amp switched socket outlet
- Spur Outlet
- Isolator switch
- Electrical connection
- Gas connection inc. isolating valve
- Emergency cut off switch

L/L 450mm AFFL S/H 1500mm AFFL
B/H 1100mm AFFL H/L 2200mm AFFL

NOTES - ELECTRICAL CONTRACTOR

Services for all equipment requiring electrical supplies are to be brought to within **ONE METRE** of connection on equipment with final connections to be carried by Y.C.E.

Suitable sockets/fused outlets & isolators are to be provided by electrical contractor in positions shown & **WILL NOT** be provided by Y.C.E.

All stainless steel equipment to be earth bonded by electrical contractor following Y.C.E. installation

Ventilation fans & speed controllers by Y.C.E. to be wired (twin & earth) by electrical contractor

Gas interlock panel & air pressure switches by Y.C.E. to be wired by electrical contractor

NOTES - MECHANICAL CONTRACTOR

Services for all equipment requiring gas, water or waste are to be brought in to within **ONE METRE** of connection on the equipment with final connection by Y.C.E.

Seperate isolating valves for water & gas supplies within kitchen to be provided in accessible position **BY OTHERS**

Emergency gas shut off valve (E.G.S.O.V.) to be provided in suitable position **BY OTHERS**

Gas solenoid valve to be provided by mechanical contractor & connected to gas interlock system in liason with electrical contractor.

If equipment installed has no flame failure device Gas supply to be fitted with a suitable gas pressure proving device **BY OTHERS**

NOTE: GAS INTERLOCK SYSTEM & GAS PRESSURE PROVING DEVICE MAY BE REQUIRED IN ORDER FOR GAS EQUIPMENT TO BE INSTALLED & COMMISIONED N ACCORDANCE WITH CURRENT CORGI REGULATIONS

GENERAL NOTES

REVISION NOTES:

No.	DETAILS:	DATE:
1.	Altered as per phone conversation	25.11.16
2.	Altered takeaway counter	30.11.16
3.	Altered resturant range & Dry store	25.01.17
4.	Services Added	07.02.17
5.	Added new ranges and elevations	21.02.17
6.	Added pillar into chiller room area	09.03.17
7.	Added greasepaks	17.03.17
8.	Softener added & dishwash area updated	10.04.17
9.	Cold rooms updated	24.04.17

BRAND DETAILS:
CURRENT BRAND:
PROPOSED BRAND:
ACHIEVED BRAND:

YCE
CATERING EQUIPMENT LTD
Unit R1 Gildersome Spur, Stone Pits Lane,
Gildersome, Leeds, West Yorkshire, LS27 7JZ
Tel: 0113 2526566 Fax: 0113 2524424
E-Mail: projects@yce.co.uk
Internet: www.yce.co.uk

PROJECT DETAILS:
CLIENT: BOURNE LEISURE
TITLE: PROPOSED KITCHEN LAYOUT
SITE: FISH & CHIP RESTURANT BUTLINS, BOGNOR REGIS

DRAWN: P.H.	APPROVED: FOR DISCUSSION
DATE: 25.11.16	SCALE: 1:25
DRAWING No. PR19490PH	REVISION: 9.

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