

Supporting information for kitchen:

General Info on premises and intentions:

The purpose of our proposal is to create a small, fresh, modern and friendly cafe that provides tasty, homemade food with a warm and welcoming atmosphere.

We feel that the location of the premises is ideal as it is situated in the heart of the village, with ample free parking at the rear of the parade and a large patio at the front for a few tables and chairs. We are very keen to establish a good working rapport with our neighbouring businesses and will be investing a lot of time and care into improving its current infrastructure.

The plans we have submitted are simple and straight forward as we are not proposing any external changes, just a refit and modernisation to the internal area. Therefore the impact on our surrounding area will be very minimal.

- We will be serving freshly made cakes, sandwiches, soups and salads daily using fresh, local produce. Once established, we will then aim to serve light breakfasts, quiches and other similar small savoury food.
- We will be preparing all of our sandwich fillings on site. Cooking will involve making use of a standard commercial cooker and grill.
- Food will be prepared throughout the day during our stated open hours; some cakes will be baked in the early evening once we have closed in preparation for the next day.
- The extraction fan will be operating when necessary and there are also windows in the kitchen that can be opened. (Further information is available in this document.)

Proposed Kitchen appliances:

Parry Snack Canopy ST1250 Width: 1200mm. Depth: 810mm

Manufacturer : Nisbets

Product code: CG995

Parry snack canopies are the ideal extraction systems for smaller kitchens or sites with low ceilings. Constructed entirely from stainless steel, this professional canopy features a sturdy internal central fan system, as well as a dishwasher safe grease collection drawer and baffles. Also included is the associated speed controller to ensure effective extraction as required. This compact model is 1200mm wide. Please note that this product is special-to-order and is therefore non-refundable. Wall fittings not supplied.

Product Statistics:

Dimensions: 500(H) x 1200(W) x 810(D) mm. Material: Stainless Steel. Power Type: 220-240V. 13A. Voltage: 220-240V. Warranty: 2 Years Parts Only. Warranty RBD: 1 Year Parts & Labour.



Product Data:

Stainless steel construction. Removable dishwasher safe grease baffle filters. Easy clean fat collection drawer. External speed selector. Contents: internal fan, dishwasher safe fat collection drawers and baffles.

Polar Stainless Steel under Counter Fridge 150Ltr 150W.

Manufacturer : Nisbets

Product code: CD080

Total usable capacity: 64 Ltr. R600a. Featuring a secure lockable door and accurate digital temperature display, this compact commercial refrigerator is ideal for placing under work stations for easy-access reliable refrigerated storage. Fitted with rear fixed castors and adjustable feet for easy positioning and levelling, the fridge can squeeze into smaller spaces to help you make the most efficient use of every inch of your kitchen, and, thanks to its energy efficient design, costs less to run than other comparable commercial fridges. Perfect for less demanding environments. Please note: maximum ambient temperature: 32°C.



Product Statistics:

Capacity: 150Ltr. Colour: Stainless Steel. Dimensions: 855(H) x 600(W) x 585(D) mm. Warranty: 1 Year. Dimensions - insulation: 40mm. Material: Stainless Steel. Output: 120W. 1A. Power Type: 230V. 150W. 1A. Refrigerant: R600a. Temperature Range: 2°C to 8°C. Voltage: 230V. Warranty: 2 Years On-Site Parts & Labour. Warranty RBD: 2 Years On-Site Parts & Labour. Weight: 44kg.

Product Data:

2 sturdy adjustable shelves and 1 half shelf. Easy-clean construction. User-friendly digital temperature controls and display. Lockable and reversible door. Fixed rear castors allow easy positioning. Manual defrost mode. 40mm insulation reduces running costs and improves efficiency. Net Usable Capacity: 64 Ltr. Ambient

temperature range: 5°C to 32°C.

Polar Upright Heavy Duty Fridge 650Ltr 350W.

Manufacturer : Nisbets

Product code: U632

Total usable capacity: 358 Ltr. R600a The Polar heavy duty single door fridge is the ideal solution for hot, busy commercial kitchens. Designed to outperform even when ambient temperatures reach as high as 43°C, the fridge effectively keeps up to 358 litres of ingredients perfectly chilled across the three adjustable anti-tilt shelves. Cooling is boosted by powerful and intelligent fan distribution, ensuring every part of the fridge is rapidly cooled - even when the door is opened regularly. For efficiency, the fridge is fitted with a self closing door (from 90°) and a full 70mm of high quality insulation - both of which help to reduce running costs. For further energy saving, the fridge also has an automatic electronic defrost function, ensuring that all the components are kept frost-free and working.



Product Statistics:

Capacity: 650 Ltr. Colour: Stainless Steel. Warranty: 1 Year. Dimensions - insulation: 70mm. Finish - external: AISI 304 stainless steel. Finish - internal: AISI 304 stainless steel. Power Type: 230V/50Hz. Refrigerant: R600a / 140g. Temperature Range: -2°C to 8°C. Voltage: 230V. Warranty: 2 Years On-Site Parts & Labour. Warranty RBD: 2 Years On-Site Parts & Labour. Weight: 134kg

Product Data:

3 sturdy adjustable anti-tilt shelves. Easy-clean construction. User-friendly digital temperature controls and display. Secure lockable, reversible self-closing door. Sturdy lockable castors allow easy positioning. Automatic defrost. Fan assisted cooling for rapid temperature recovery. 2/1 GN compatible interior for rapid filling and access. Net Usable Capacity: 358 Ltr. Ambient temperature range: 5°C to 43°C

Lincat Silverlink 600 Natural Gas 4 Burner Oven Range SLR6/N Natural gas:

Manufacturer : Nisbets

Product code: F048-N

The Lincat Silverlink 600 Natural Gas Range SLR6/N features a four burner gas hob and high power gas oven. Manufactured from a heavier gauge stainless steel - minimum 0.8mm thick - giving high strength and rigidity, it is also highly space efficient and modular. Fitting in perfectly with the other Silverlink 600 products, it also features a vitreous enamelled oven interior for easy cleaning, fully pressed seal hobs and cast iron pan supports. Please note: this is the natural gas version.



Product Statistics:

Capacity: 3 Cu. Ft. oven. Dimensions: 970(H) x 600(W) x 600(D) mm. Dimensions - cooking area: 360 x 480 x 390(mm). Dimensions - external: 970(H) x 600(W) x 600(D)mm. Dimensions - internal: 360(H)x 480(W)x 390(D)mm. Dimensions - shelf size: 460 x 340mm. Warranty: 2 Years. Material: Stainless steel. Finish - external: Stainless steel. Power Type: 23.8kW. Supplier Model Number: SLR6/N. Temperature Range: 130°C to 250°C. Warranty: 2 Years Parts & Labour. Warranty RBD: 2 Years Parts & Labour. Weight: 69kg. Gas Supply: Y

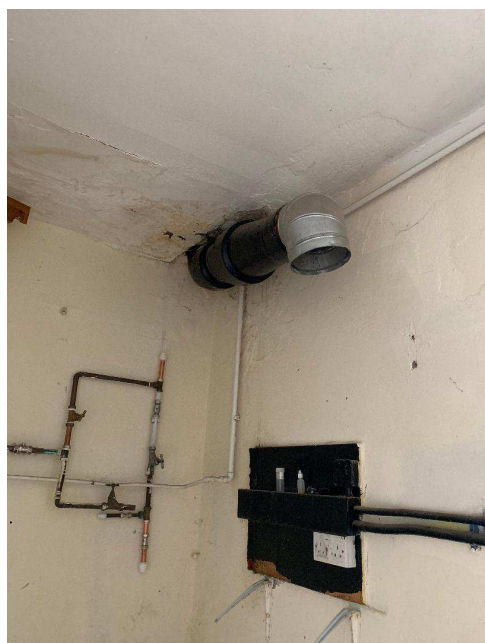
Product Data:

1/2" BSP gas connection. Fully pressed and sealed hob tops for easy cleaning. Robust, easy-clean vitreous enamelled cast iron pan supports. Low level flue maximises working area and enables you to use large stock pots. Large capacity oven with vitreous enamelled interior, for easy cleaning. Oven and hob burners with automatic flame failure device, for added safety. Piezo ignition. 69.8Ltr stainless steel construction. Side opening doors. Adjustable feet. Fully pressed and sealed hob top for easy cleaning. Large capacity oven with vitreous enamelled interior for easy cleaning.

Flue Design: Updated submission

We propose to remove the existing flue from within the premises.

Please see photos below, illustrating the existing position of the flue and duct work:





Route: The extraction canopy will be sited as per the proposed floor plan diagram. The extraction ventilation will then go off the canopy and out through the first window (next to the canopy) as per the photograph below. The flue will face downwards and have an appropriate anti-debris cover. The window will be replaced with a metal plate around the vent. The fan will be within the premises so noise will be at a minimum. The kitchen is also sited under the walkway above, again minimising any noise.

In addition the proposed menu as stated earlier will be low odour causing minimal impact using the ventilation through the window.



In addition to the extraction ventilation, sufficient air will be able to replace the air extracted by use of an additional vent in the windows in this picture.

All steps will be taken to ensure that pests cannot enter the kitchen by use of fly screens and an 'Easyzap commercial Fly Killer 16W' will be purchased and installed.

Noise:

At present we have no indication of the sound or pressure levels of the extraction ventilation we wish to install. Despite numerous discussions with the suppliers and servicing department, they have been unable to provide us with this information. However, we imagine it to be minimal and no more than the previous levels emitted when the premises was operating as a launderette, with heavy duty dryers running from 8am til 8pm daily. We will be installing a new system that is up to date and complies with all requirements.

In total, we expect to have 4-5 refrigerators. These will run continually but will have minimal noise levels. (The specification for these has been provided earlier in this document.)

Lastly, the ventilation system will be in operation, when required, between the hours of 8am - 5.30pm, seven days a week. It won't be needed outside of these times.

Maintenance:

All of our appliances will be washed and cleaned regularly, in compliance with the manufacturer's advice and warranty. Regular services and inspections will be made on the same proviso.

Waste Provision and Collection:

We have already received a quote from Biffa to provide us with the necessary refuse containers for both general food waste and recycling. It will be collected on a weekly basis and the bins will be positioned at the back of the premises. These will be inspected regularly by staff in order that they don't attract pests and vermin and will be emptied more frequently if full.

NB: As this business is new to us we expect to learn from experience and will adjust our provision accordingly, adhering to regulatory guidelines at all times.