

Littlehampton Leisure Centre Catering proposals

30/05/17

Cooking/preparation to take place at café (reception desk)

- Coffee machine/grinder and blenders for smoothies/drinks
- Toasting of items such as Paninis via contact grill
- Microwave use
- Pre-packaged products such as sandwiches/baguettes/fresh fruit and cakes housed within grab & go style multideck unit and cake counter
- Ice cream housed within conservator
- Refrigerator facilities for milk etc.
- An indicative layout for the café can be found in SHINE's drawing 'XXX-GA-00-002 - Proposed Servery Area General Arrangement Proposals'.

Cooking/preparation to take place within kitchen

- Thawing of tray bake items such as flapjacks
- Baking items in the convection oven such as savoury pastries, pizzas and tray bakes
- Occasional meeting catering such as baking sausages
- Use of induction hob for boiling foods such as pasta, rice and eggs.
- Minimal pan frying, if any, on the induction hob.
- Dishwashing/freezer facilities
- An indicative layout for the kitchen can be found in SHINE's drawing 'XXX-GA-00-003 - Proposed Kitchen Area General Arrangement Proposals'.

Ventilation extract details

- Only the induction hob/convection oven requires a ventilation extract canopy. The proposed unit has integrated odour abatement and grease reduction properties. Details of the proposed canopy can be found in SHINE's drawing 'Standard Extract Canopy Rev A' and OC Innovations Odour Control Solutions' UVC-Unit In-Canopy UVC' data sheet.