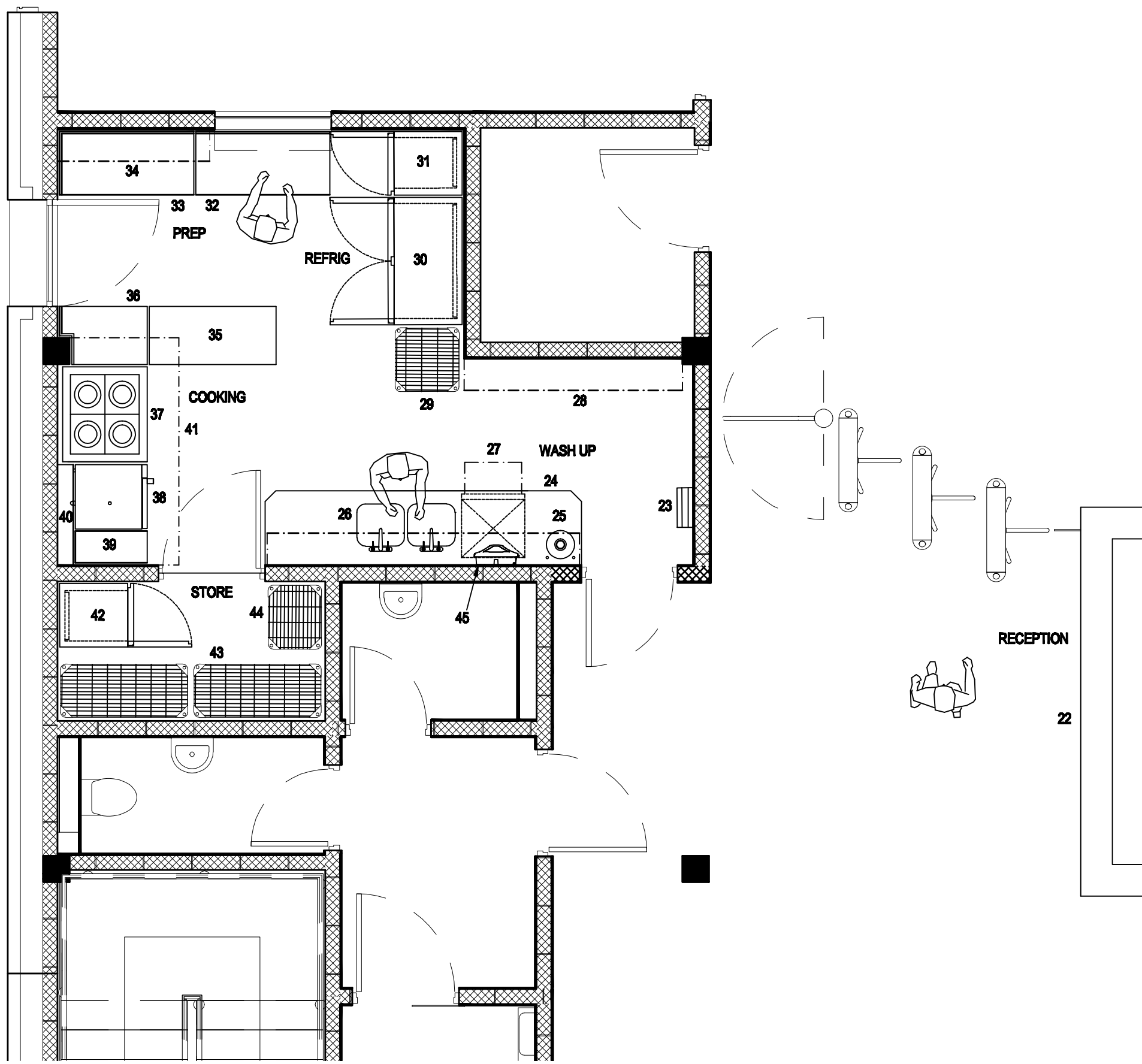




- 1 CAFE/RECEPTION COUNTER
- 2 CASH REGISTER
- 3 INSET CONDIMENT HOLDERS
- 4 INSET ICE CREAM CONSERVATOR
- 5 REFRIGERATED MULTI DECK
- 6 MULTI DECK HOUSING
- 7 BACK COUNTER
- 8 INSET WASH HAND BASIN
- 9 INSET PREPWASH UP SINK
- 10 COFFEE MACHINE (BY OTHERS)
- 11 COFFEE BEAN GRINDER (BY OTHERS)
- 12 SPACE FOR FUTURE COFFEE MIC
- 13 HOT WATER BOILER
- 14 CUP WARMER
- 15 BLENDERS
- 16 SLUSH MACHINE
- 17 PANINI CONTACT GRILL
- 18 MICROWAVE OVEN
- 19 UNDERCOUNTER REFRIGERATORS
- 20 UNDERCOUNTER BOTTLE COOLER
- 21 FLAP & GATE
- 22 RECEPTION DESK
- 23 FLY KILLER
- 24 WASH UP/PREP BENCH
- 25 INSET WASH HAND BASIN
- 26 INSET SINK BOWLS
- 27 UNDERCOUNTER DISHWASHER
- 28 3-TIER WALL SHELVES
- 29 4-TIER STORAGE RACK
- 30 UPRIGHT REFRIGERATOR
- 31 UPRIGHT REFRIGERATOR
- 32 WALL BENCH
- 33 WALL BENCH
- 34 2-TIER WALL SHELVES
- 35 MOBILE CENTRE BENCH
- 36 WALL BENCH
- 37 INDUCTION OVEN RANGE
- 38 CONVECTION OVEN ON STAND
- 39 INFILL BENCH
- 40 INFILL SHELF
- 41 VENTILATION CANOPY
- 42 UPRIGHT DEEP FREEZE
- 43 4-TIER STORAGE RACKS
- 44 4-TIER STORAGE RACKS
- 45 DRAIN DOSING UNIT

NOTES:
1. Final connections to the equipment will be made to suitably terminated services provided within 1m of the equipment by the main contractor.
2. WATER- Where blended, or max / constant temperature supplies are required, or blending or mixing is required to suit hygiene, mixing and temperature control valves should be supplied by the main contractor. Where treated water is called for, this indicates a requirement for conditioned drinking water, treated by a fixed-scale method.
3. Suitable substrate is to be provided to support wall hung equipment.
4. Shows are consistent in the engineering design, specification and installation of the canopy and ductwork systems that we quote. We are not however competent in assessing the suitability and stability of existing structures in supporting the canopy and have not included for the provision of third party assessment of structural stability or secondary ducts or supports.
5. Please note: These drawings are provided to aid in the costing and are not a contract. The equipment shown is indicative only of the manufacturer's product. For fabrication detail please refer to manufacturing drawings.

Drainage Key	
	= gully trapped below ground
	= gully trapped below ground with vent
	= waste connection trapped above ground
	= waste connection trapped below ground
	= waste down gully appropriate position
	= floor gill with trapped outlet
all connections indicated adjacent to walls are to be as close to wall as is practicable	

Elevation Key	
	Sink
	Oven
	Grill
	Microwave
	Refrigerator
	Dishwasher
	Boiler
	Warmer
	Blender
	Slush machine
	Panini grill
	Contact grill
	Coffee machine
	Coffee grinder
	Cup warmer
	Fly killer
	Wash up bench
	Inset wash basin
	Inset sink bowls
	Undercounter dishwasher
	3-tier wall shelves
	4-tier storage rack
	Upright refrigerator
	Wall bench
	Mobile centre bench
	Induction oven range
	Convection oven on stand
	Infill bench
	Infill shelf
	Ventilation canopy
	Upright deep freeze
	4-tier storage racks
	Drain dosing unit

Rev.	Date	Description	By	Rev.
Project Title				
Littlehampton Leisure Centre				
Level Title				
Ground Floor				
Location Title				
Proposed Kitchen Area				
Drawing Title				
General Arrangement				
Proposal				
 SHINE catering systems				
NEW QUAY ROAD, STEPHENHAY 2, RD. BKT. NEWPORT, GWENT, NP23 6PL				
External Drawing Reference				
3010(20)10 Rev E				
Scale		Date		Author
1:50 @A1		02/04/17		TH
Drawing No.				Revision.
XXX-GA-00-003				-

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