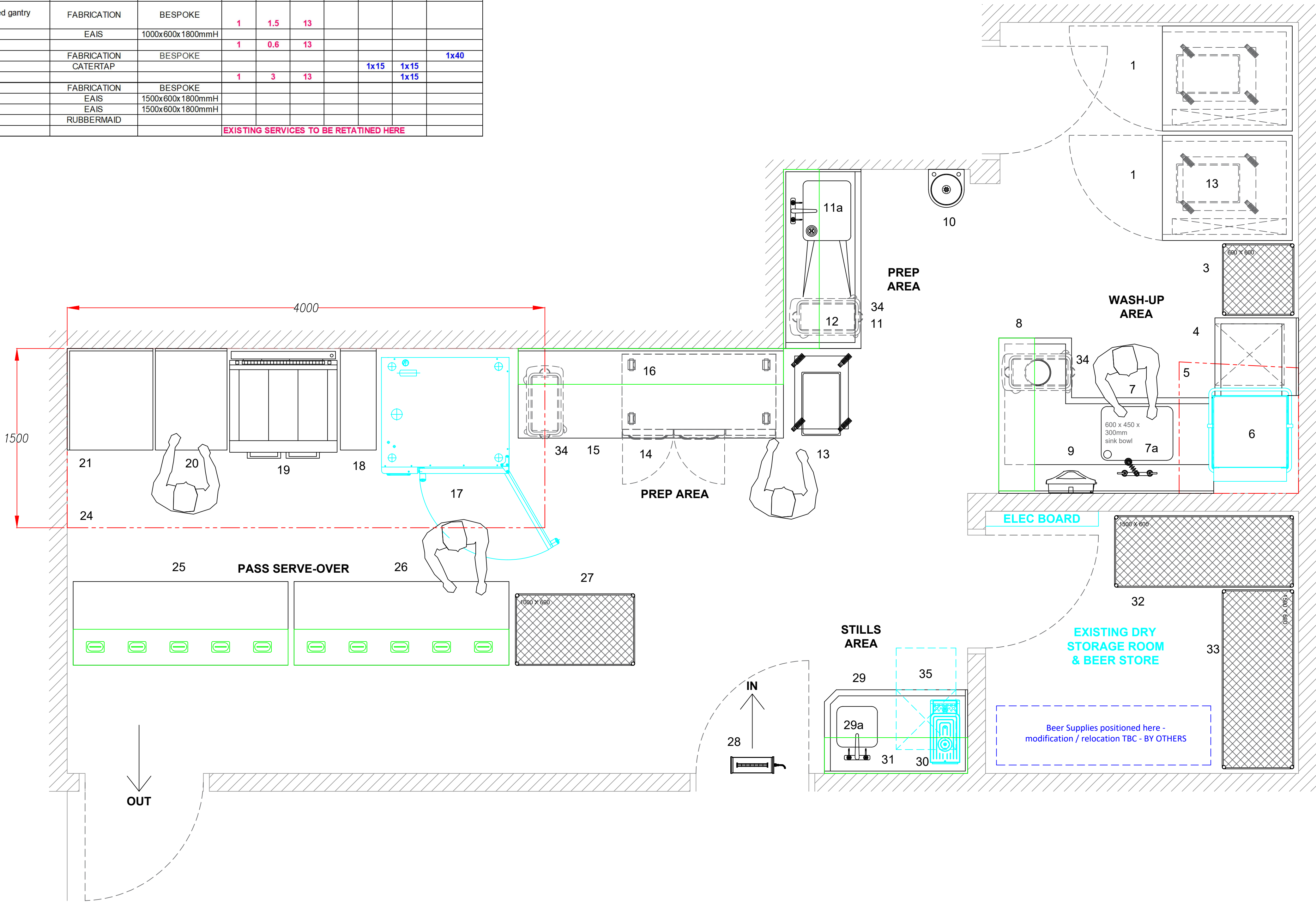



HARLOCK SCHEDULE OF EQUIPMENT					ELECTRIC		Amps		WATER (mm)		WASTE
Item	Qty	Description	Manufacturer	Model No / size	Phase	kW	Start	Run	Hot	Cold	mm
1	1	Upright Roll-in Fridge	GRAM	K1500CSG	1		10				
2	1	Upright Roll-in Fridge	GRAM	K1500CSG	1		10				
3	1	Four tier nylon coated wire rack	EAIS	600x600x1800H							
4	1	Dishwash outlet table c/w bay of 4 basket runners under	FABRICATION	BESPOKE							
5	1	Condense Canopy 1000x1100x500mmH	FABRICATION	BESPOKE							
6	1	EXISTING Pass Thru Dishwasher									
7	1	L-Shaped dishwash inlet table c/w inset sink bowl, 300mm high rear upstand, scrap chute with part void under	FABRICATION	BESPOKE							1x40
7a	1	Pre-rinse overspray unit c/w mixer faucet	MECHLINE	AJPR30					1x15	1x15	
8	1	Single tier overshelf	FABRICATION	BESPOKE							
9	1	Wall mounted greasepak (battery operated)	MECHLINE	GP-DMI-STD-2							
10	1	Wall mounted wash hand basin	MECHLINE	BSX-300-KVS					1x15	1x15	1x40
11	1	Sink unit c/w part void under and undershelf	FABRICATION	BESPOKE							1x40
11a	1	Mixer Tap	MECHLINE	CATERIAP					1x15	1x15	
12	1	Wall shelf c/w wall brackets	FABRICATION	BESPOKE							
13	2	Gastronorm 1/1GN 20 Tier trolley	EAIS	GN 1/1							
14	1	Two door refrigerated counter	GRAM	K1407	1		10				
15	1	Bench c/w part void under	FABRICATION	BESPOKE							
16	1	Wall shelf c/w wall brackets	FABRICATION	BESPOKE							
17	1	EXISTING 20 Grid Rational Combi Oven			3+N+E	37	3 x 52			1x15	1x40
18	1	Infill bench c/w undershelf	FABRICATION	BESPOKE							
19	1	Electric hotplate oven range	FALCON	E3101	3+N+E	14.7	28				
20	1	Low level 600mm high infill bench	FABRICATION	BESPOKE							
	1	Allowance for portable fryer (supplied by caterers)	TBC	TBC	1		13				
21	1	Bench c/w undershelf	FABRICATION	BESPOKE							
22		Omitted									
23		Omitted									
24	1	Stainless Steel Extract Canopy with 6no Baffle Filters, 8no LED Recessed spot lights.	FABRICATION	BESPOKE	SEE VENTILATION DRAWING IN DUE COURSE FOR FURTHER SERVICES DETAILS						
24a	1	Extraction System to include 1no MUB500 Fan with Speed Controller, approx. 5mtrs of ductwork with 2no connections onto canopy. Exclusions at present - noise / smoke / odour control	FABRICATION	BESPOKE	SEE VENTILATION DRAWING IN DUE COURSE FOR FURTHER SERVICES DETAILS						
24b	1	Removal and disposal of existing system	FABRICATION	BESPOKE							
25	1	Mobile hotcupboard c/w two tier heated gantry above and 13amp socket inset to LHS of unit for item 26.	FABRICATION	BESPOKE	1	3.5	16				
26	1	Open cupboard c/w 2no undershelves and two tier heated gantry above	FABRICATION	BESPOKE	1	1.5	13				
27	1	Mobile four tier chrome wire rack	EAIS	1000x600x1800mmH	1	0.6	13				
28	1	Wall mounted insectocutor									
29	1	Stills bench c/w undershelf and inset sink	FABRICATION	BESPOKE							1x40
29a	1	Mixer Tap	CATERIAP						1x15	1x15	
30	1	EXISTING Water Boiler			1	3	13			1x15	
31	1	Wall shelf c/w wall brackets	FABRICATION	BESPOKE							
32	1	Four tier chrome wire racking	EAIS	1500x600x1800mmH							
33	1	Four tier chrome wire racking	EAIS	1500x600x1800mmH							
34	3	Slim jim bin on dolly	RUBBERMAID								
35	1	EXISTING Undercounter Glasswasher			EXISTING SERVICES TO BE RETAINED HERE						

		ITEMS / WORKS REQUIRED - NOT SHOWN ON DRAWING:		
36	1	Team in attendance to disconnect and remove existing catering equipment from kitchen and move into adjacent room to store.		
37	1	Strip out and make good of existing walls ready to have whiterock wall cladding.		
38	1	S/steel wall cladding along cookline canopy length and LHS return 4000 x 1500 x 2000mmH	FABRICATION	BESPOKE
39	1	Altro W103 Whiterock (2.500m high sheet) hygienic wall sheeting fitted using Altrofix W139 two part adhesive, thermoformed corners and welded joints or H joint system depending on substrate as welded joints need a 100% smooth surface to accept the weld. o	ALTRO W103	WHITEROCK CLADDING
40	1	Removing of existing floor and supply and fit new Altro Stronghold 30 safety flooring inclusive of: a) Primer b) 3mm latex c) Cove forming o/a 62sqm	ALTRO STRONGHOLD	
41	1	Main electrical works / alterations to suit new catering equipment layout		
42	1	Mains plumbing works / alterations to suit new catering equipment layout, including disconnection / removal of gas supply to kitchen.		
43	1	Supply & Fit new false ceiling. Lay in grid system c/w new led panelled lighting, positioned to underside of existing ceiling. Removal of existing lighting to be carried out upon strip-out.		
44	1	To make final connections / installation of catering equipment as per Harlock Equipment layout		



DESIGN LAYOUT REFERENCE		
H	NEW FLOOR STANDING EQUIPMENT	
H	NEW FLOOR STANDING EQUIPMENT	
H	EXISTING EQUIPMENT	
H	CLIENT STOCK / OR BY OTHERS	
H	VENTILATION	
H	NEW PROPOSED WALLS	
H	EXISTING WALLS	
H	ELECTRICAL SERVICES	
H	GAS SERVICES	
H	WATER & WASTE SERVICES	
BH	REVISED AS PER CLIENT COMMENTS	10/00/22
DRAWING STATUS		
FOR COMMENTS		
DATE	09/08/22	
CLIENT	Ware Priory	
PROJECT	Ware Priory, Ware	
TITLE	Proposed kitchen layout	
DRAWN	BH	DWG NO. WP-058-01
SCALE	1:20 @ A1	REVISION A

**HARLOCK**
Commercial Food Service Facilities
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