**Specification for the design and supply of equipment for the Firestation brewery and bakery:**

**(In line with GA plans)**

1. **BOH/service area:**

Design, manufacturer/supply and install equipment that enables prep equipment, crockery and glassware washing to the following spec:

Dishwasher pass through, undercounter glass wash, single deep sink with spray and tap function, bin, complete with necessary tabling to enable an efficient and effective linear, dirty to clean set up. All trays to be supplied and uniform in size so that they can be used with both equipment where possible. Equipment should be durable and well designed so that it is easy to keep clean and service. It should be efficient in energy use and offer good value for money.

A rack storage unit to store trays for both dishwasher and glasswash. Next to this a prep table with stainless steel shelf above. Underneath this table should be an ice machine and also a shelf for off the floor storage.

A WHB is provided by the client team.

1. **Bar / café area:**

Provision of bar fridges - under counter

* one single door (600mm width, 500mm depth, 850 height. ) for back bar
* one 3-door (1394mm width, 500mm depth, 850 height) for back bar
* one single door wine fridge (600 width, 500mm depth, 850 height) front bar

All glass doors to enable product display.

Provision of café under counter fridge for milk

(600 mm width, 500mm depth, 850mm height) glass fronted.

1. **Food prep area:**

Design of food prep area for lunch service, for the topping of breads, plating up salads and space for ad hoc prep equipment like halogen hobs or table top fryers. No extraction to be installed in this section.

There is a Falcon High Speed Oven that needs to be accommodated in this area <https://www.falconfoodservice.com/products/catalogue/highspeedoven/mrx51uf/overview>

Provision of stainless steel refrigerated unit, storage racking and shelving to maximise the food production space and ease of access to prepare cold and hot eat products.

1. **Pop-up kitchen:**

Provision of stainless steel tabling to the rear of this self contained food prep unit. Food operators will bring their own equipment.

Provision of under counter fridge under front counter for caterer chilled storage.

(600 mm width, 500mm depth, 850mm height) glass fronted.

1. **Bakery equipment:**

* Double deep bowl utensil sink unit with drainer and upstand, mixer tap and spray arm (1800mm (width) x 600mm (depth) x 900mm (height) A shelf on this unit would be
* Two x Stainless steel topped prep tables (one with lower shelf, one without) for patisserie area. The table without a shelf will likely have trolleyed bins underneath for ingredients.

1200mm (width) x 600mm (depth) x 900mm (height) – on adjustable feet for levelling. (plans show these slightly wider – 1400mm but cut down to create space for sink unit with drainer)

* Stainless steel topped prep table to take pastry sheeter 2070mm (w) x 980mm (d) x 900 (h) with lower shelf under. Ideally on lockable casters on legs.
* Two x wooden topped work benches with a lower shelf with lockable casters on legs 1400mm (w) x 700mm (d) x 900mm (h)