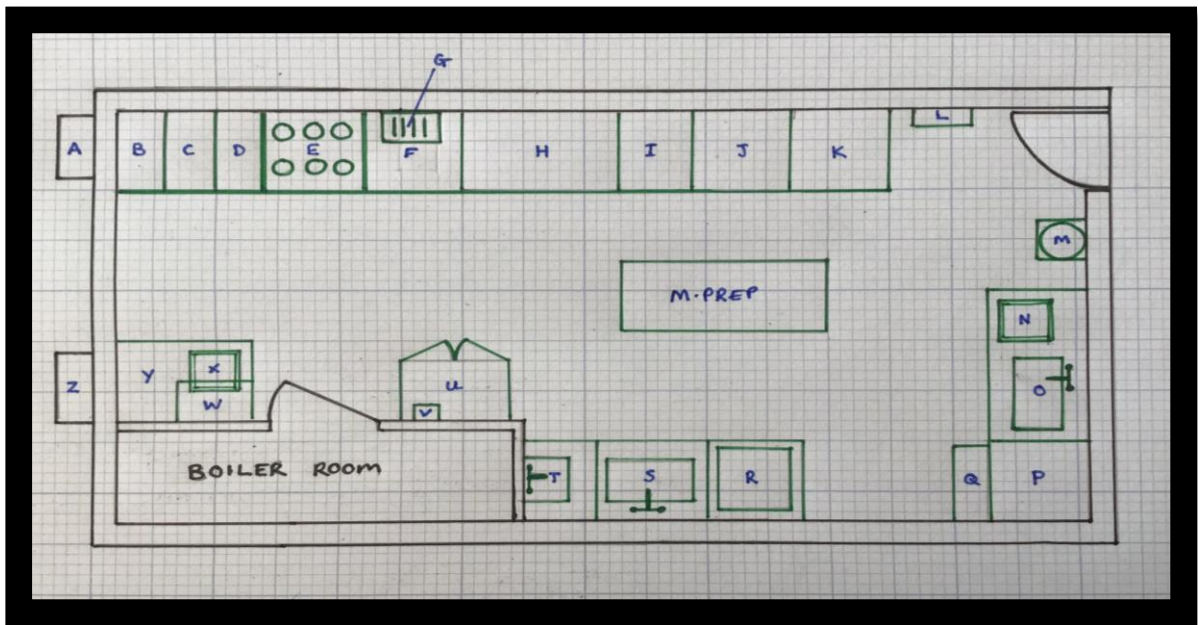


KITCHEN REFURBISHMENT - SPECIFICATION



(Plan not to scale)

KITCHEN PLAN/CATERING EQUIPMENT LIST

- A Extractor air unit
- B 300mm stainless steel base cabinet and counter top (no door)
- C 300mm single fryer
- D 300mm counter top griddle
- E 900mm 6 ring gas range
- F 600mm stainless steel base cabinet and counter top(with door)
- G Stainless steel 6 slot toaster
- H Wire shelving unit (1200w x 600d x 1800h)
- I Electric water boiler
- J Undercounter fridge (stainless steel door)
- K Undercounter freezer (stainless steel door)
- L Fly killer/grid

- M** Hand wash station (knee operated)
- N** Undercounter waste bin
- O** Stainless steel dishwashing table and sink and splashback with chrome mixer tap and rinse spray.
- P** Drain dosing system
- Q** Compact dishwasher, (500mm x 500mm) and plate/cup baskets
- R** Prep table with undercounter dishwasher basket storage sliders
- S** Stainless steel prep table with inset sink and drop in nylon chopping board
- T** Janitorial sink with mixer nozzle and mop bowl
- U** Lockable cupboard (COSHH compliant)
- V** Can opener
- W** Microwave
- X** Undercounter waste bin
- Y** Stainless steel prep table (no doors) with top mounted microwave shelf
- Z** Fresh air supply unit
- M PREP** Mobile prep – stainless steel

FLOORS

To supply and fit Polysafe Apex (or equivalent) 2.5mm thick vinyl floor covering with 100mm coved upstand. Latex screed to be laid prior to installation.

WALLS

To supply and fit white 2.5mm thick Hygienic PVC cladding to a height of 2.2m (excluding inside of boiler room).

SUSPENDED CEILING

To supply and fit 600mm x 600mm Danotile (or equivalent) white Hygienic tiles with the appropriate number of lighting units (contractor to advise).

ADDITIONAL WORKS

Remove all old kitchen and built in cupboards, strip ceiling and tiles from walls.

Form new serving hatch and supply and install fire rated shutter to wall above fridge/freezer.

Re board ceiling and plaster all kitchen.

Supply gas to new cooker

Removal of floor tiles if necessary.

PAYMENT

Payments to be made monthly in arrears until final satisfactory completion of works (upon production of invoices).