

WATER NOTES v1.0
 All water supplies to be in accordance with water authority regulations and local water authority regulations, e.g. a commercial dishwasher is a class 1 risk and its water supply should be in accordance with Water Supply Reg. 1999 fluid Cat. 4 or 4 dependent on application.
 Maximum incoming temperature cannot exceed 55°C.
 2 Bar Minimum Water Pressure required at each connection to accommodate equipment requirements.

VENTILATION NOTES v1.0
 Where a ventilation canopy is located, note the canopy ONLY deals with the equipment located under the canopy and DOES NOT include for general ventilation to the kitchen or ancillary areas. HVAC / M&E Contractor to refer to DW172 (2018) for details.

• RED - NOT SUPPLIED ON HIRE
 • GREEN - HIRE EQUIPMENT

Extraction Not Included v1.0
 Extractoin for this design has not been included.

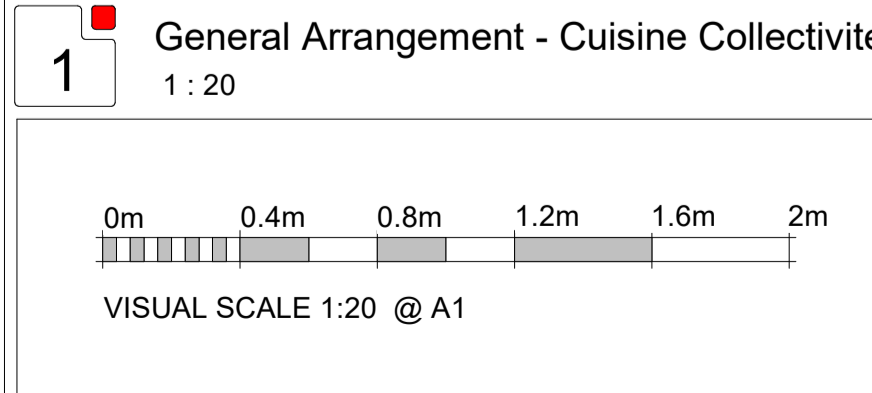
Equipment Schedule CC1				
ID	Qty	Low Code	Description	By Others
CC1				
1	1	H21D	Plumbed Hand-Wash Basin	No
2	1	H34C	Trolley 3-Tier	No
3	1	H21B	Double Bowl Sink 1500 x 600 mm	No
4	1	H24B	Bain Marie Hotcupboard	No
5	1	H24B	Bain Marie Hotcupboard	No
6	1	H42A	Plain Top Hot Cupboard 1.2m	No
7	1	H23D	Heat Lamp Hotcupboard - 1200mm	No
8	1	H20B	Preparation Table 1200mm	No

Equipment Schedule CC1				
ID	Qty	Low Code	Description	By Others
9	1	H10A	Induction Hob - Countertop	No
10	1	H20B	Preparation Table 1200mm	No
13	1	GN10E	Combination Oven 10 Grid Electric	No
14	1	GN10E	Combination Oven 10 Grid Electric	No
15	1	H20C	Preparation Table 1800mm	No
16	1	H20C	Preparation Table 1800mm	No
17	1	H34C	Trolley 3-Tier	No
18	1	H34C	Trolley 3-Tier	No
19	1	GNB	Blast Chiller, Upright	No
20	1	GN1C	Upright Chiller 1-Door	No
21	1	GN1F	Upright Chiller 1-Door	No
22	1	H10D	Counter-top Induction Hob WokCounter Top Induction Wok	No
23	1	H10A	Induction Hob - Countertop	No
24	1	H20C	Preparation Table 1800mm	No
25	1	H9A	Table Top Flat Griddle - 750mm	No
26	1	H74	Pedal Bin	No
27	1	H44A	Mixer 10lt - Counter top	No
28	1	H20B	Preparation Table 1200mm	No
29	1	H20B	Preparation Table 1200mm	No
30	1	H36B	Slicer 300mm	No
31	1	H69	Jack Stack 72 Plates	No
32	1	H12B	Microwave Oven - 1000W	No
34	1	H15B	Double Tank Table Top Fryer - 2 X 5lt	No
35	1	C2T	Multi Deck Display Case	No
36	1	H34B	Gastronorm Trolley 1/1 GN - 20 trays	No
37	1	H12B	Microwave Oven - 1000W	No
38	1	H18A	Salamander Grill - Electric	No
39	1	H48C	Bratt Pan 100 ltr	No
40	1	H69	Jack Stack 72 Plates	No

NOTES A1 SHEET SIZE



GENERAL NOTES v1.0
 All equipment to be earth bonded by electrical contractor as required.
 Please ensure that no trunking, pipes etc hinder the correct positioning of s/s benches and shelves against walls.
 Contractor to confirm that walls will be suitable for fixing brackets to shelves and wall mounted equipment in the positions shown.
 Certain tall appliances such as upright refrigeration and combination oven filtration hoods may require minimum clearances above for proper operation. If the ceiling height is less than 2700mm or any ductwork/bulkheads exists below 2700mm please contact PKL.
 Where solid fuel of flame cooking appliances are shown, Contractor to ensure that any nearby walls are constructed from Class "O" non-combustible structural and material finishes.
 All services to be brought to the positions indicated and terminated with suitable stop cocks and isolators etc.
 All gas and water cocks to be fitted in accessible positions.
 All service positions are approximate and Contractors should check these on site with PKL.
 Clients should check if any additional 13 Amp sockets are required. Minimum door width for equipment is 900mm.
 *Commando Style Outlet to be provided with corresponding commando style plug.
 Total load calculations shown on equipment schedules may not allow for specialist items where noted or equipment by others. Loadings for convenience sockets etc; or any other equipment are excluded. All loadings are connected loads, no diversity applied.



No.	Date	Description	Dr'n	Ch'd
8	13.05.22	Equipment Updates	AS	WB
7	21.03.22	Bratt Pan Changed	AS	WB
6	18.03.22	Equipment Updates	AS	WB
5	15.03.22	Sinks and Table Amendments	AS	WB
4	07.03.22	Equipment Updates	AS	WB
3	22.02.22	Equipment Updates	AS	WB

CLIENT Expogast - International Trade Show for Gastronomy

PROJECT LOWE-27418

TITLE Cuisine Collectivite No1*

STATUS DESIGN DEVELOPMENT

ORIGINATOR	AS	SCALE (ON A1)	As indicated
DRAWN BY	WB	CREATED ON	02/02/22

CHECKED BY

DRAWING NO. L22026-CC1

REVISION 8

PKL Rental
 A Division of LOWE Rental
 PKL Group (UK) Ltd
 Malvern View Business Park
 Stella Way
 Bishops Cleeve
 Cheltenham
 Gloucestershire GL52 7DC
 United Kingdom
 Tel: +44 (0) 1242 663000
 Fax: +44 (0) 1242 677819
 postbox@pkl.co.uk
 www.pkl.co.uk

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