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 supplt 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.

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 positionning 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 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.

GN1C

H20B

GN2

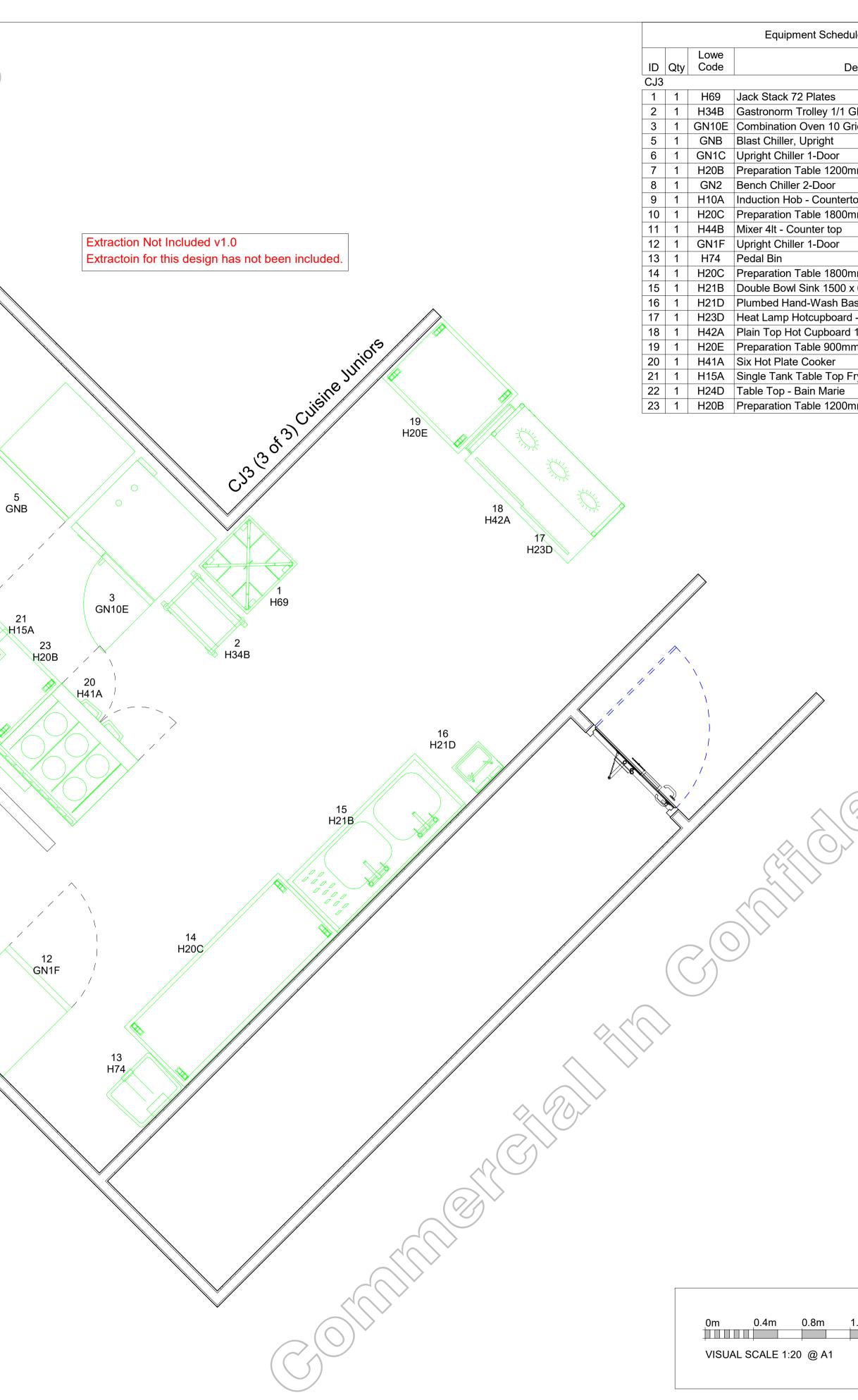
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1 General Arrangement - Cuisine Juniors No3



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William		Fax: +4	14 (0) 1242 677819 postbox@pkl.co.uk
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