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.

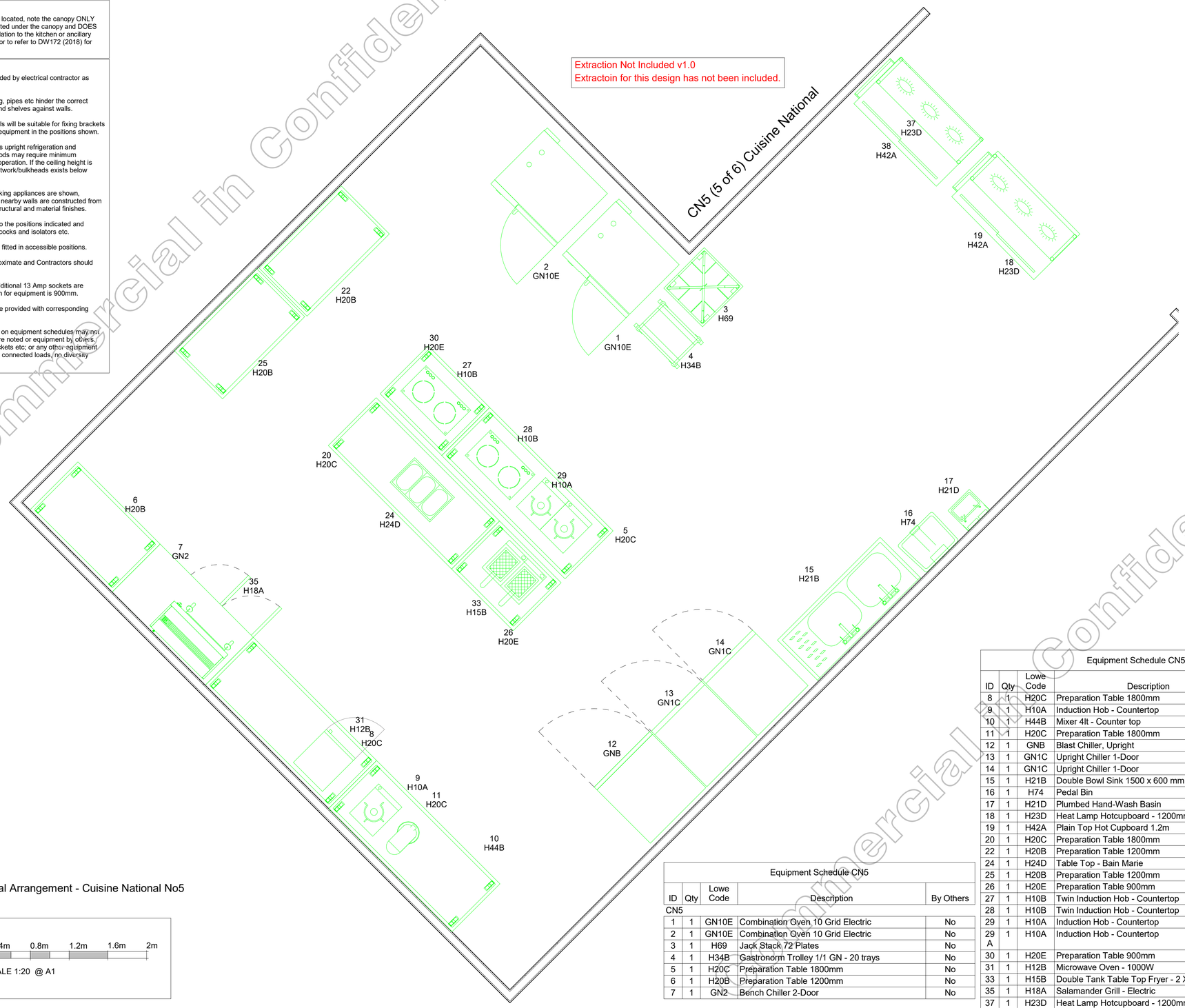
Clients should check if any additional 13 Amp sockets are required. Minimum door width for equipment is 900mm.

*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.

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

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



1 General Arrangement - Cuisine National No5
1 : 20

0m 0.4m 0.8m 1.2m 1.6m 2m
VISUAL SCALE 1:20 @ A1

Equipment Schedule CN5				
ID	Qty	Lowe Code	Description	By Others
CN5				
1	1	GN10E	Combination Oven 10 Grid Electric	No
2	1	GN10E	Combination Oven 10 Grid Electric	No
3	1	H69	Jack Stack 72 Plates	No
4	1	H34B	Gastronorm Trolley 1/1 GN - 20 trays	No
5	1	H20C	Preparation Table 1800mm	No
6	1	H20B	Preparation Table 1200mm	No
7	1	GN2	Bench Chiller 2-Door	No

Equipment Schedule CN5				
ID	Qty	Lowe Code	Description	By Others
8	1	H20C	Preparation Table 1800mm	No
9	1	H10A	Induction Hob - Countertop	No
10	1	H44B	Mixer 4lt - Counter top	No
11	1	H20C	Preparation Table 1800mm	No
12	1	GNB	Blast Chiller, Upright	No
13	1	GN1C	Upright Chiller 1-Door	No
14	1	GN1C	Upright Chiller 1-Door	No
15	1	H21B	Double Bowl Sink 1500 x 600 mm	No
16	1	H74	Pedal Bin	No
17	1	H21D	Plumbed Hand-Wash Basin	No
18	1	H23D	Heat Lamp Hotcupboard - 1200mm	No
19	1	H42A	Plain Top Hot Cupboard 1.2m	No
20	1	H20C	Preparation Table 1800mm	No
22	1	H20B	Preparation Table 1200mm	No
24	1	H24D	Table Top - Bain Marie	No
25	1	H20B	Preparation Table 1200mm	No
26	1	H20E	Preparation Table 900mm	No
27	1	H10B	Twin Induction Hob - Countertop	No
28	1	H10B	Twin Induction Hob - Countertop	No
29	1	H10A	Induction Hob - Countertop	No
29 A	1	H10A	Induction Hob - Countertop	No
30	1	H20E	Preparation Table 900mm	No
31	1	H12B	Microwave Oven - 1000W	No
33	1	H15B	Double Tank Table Top Fryer - 2 X 5lt	No
35	1	H18A	Salamander Grill - Electric	No
37	1	H23D	Heat Lamp Hotcupboard - 1200mm	No
38	1	H42A	Plain Top Hot Cupboard 1.2m	No

NOTES **A1 SHEET SIZE**

No.	Date	Description	Dr'n	Ch'd
7	13.05.22	Equipment Updates	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
2	21.02.22	Equipment updates	AS	WB

CLIENT Expogast - International Trade Show for Gastronomy

PROJECT LOWE-27418

TITLE Cuisine National No5*

STATUS DESIGN DEVELOPMENT

ORIGINATOR AS
DRAWN BY WB
CHECKED BY .
SCALE (ON A1) As indicated
CREATED ON 02/01/22

DRAWING NO. L22026-CN5
REVISION 7

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