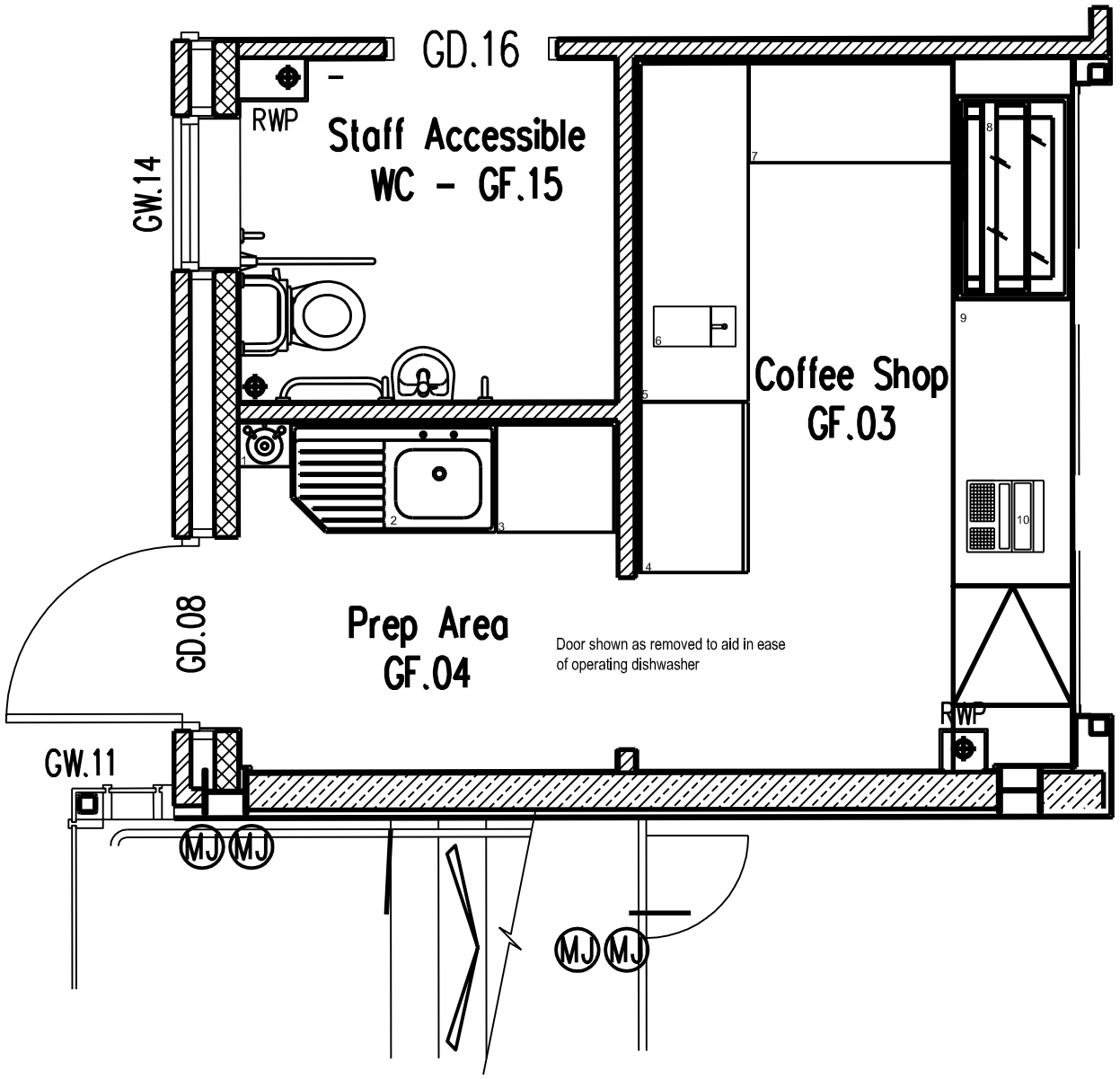
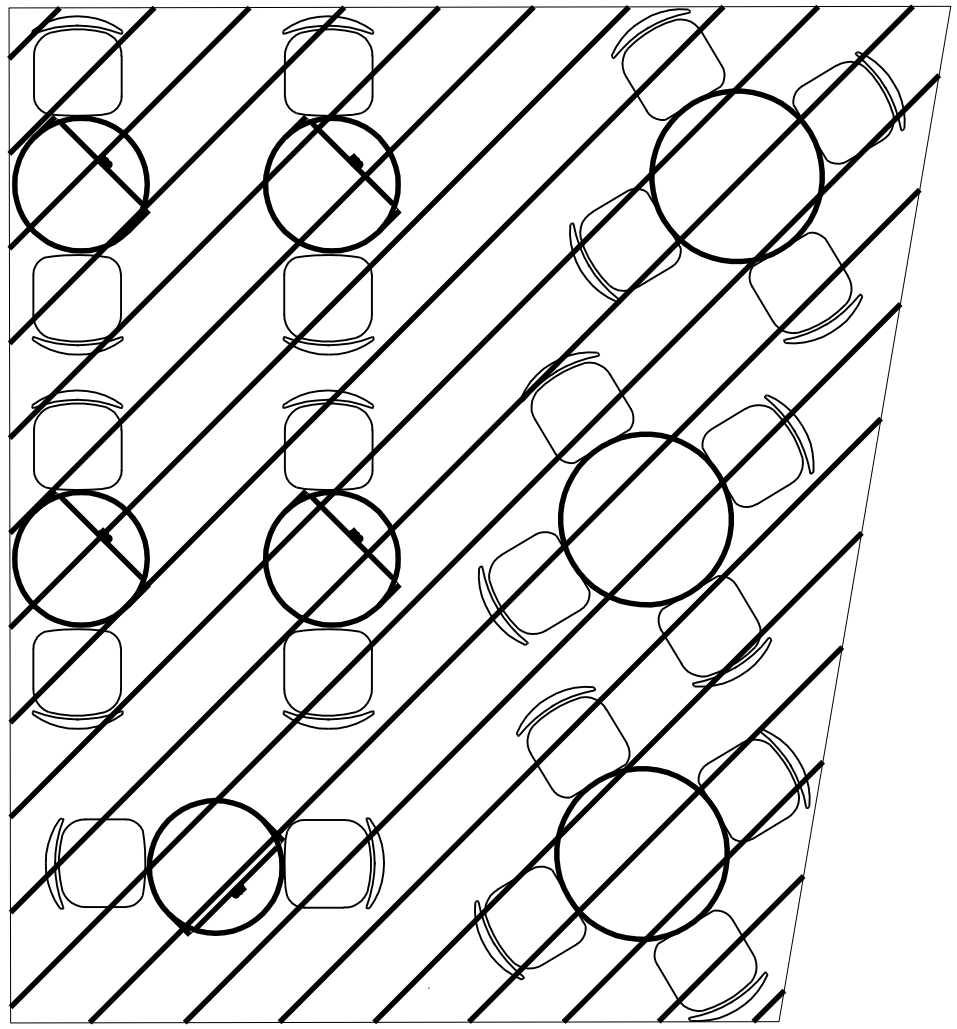
Ivybridge Library - Coffee Shop Area





ITEM	DESCRIPTION
1	Stainless steel model 'a' wash hand basin
2	Stainless steel SB/SD sink unit c/w shelf under & chamfered front LH corner 1200 x 650 x 900mm
3	Stainless steel wall bench c/w void under & upstands to rear & RHS 710 x 650 x 1050mm
4	Infrico MCAF1000CD back bar coffee unit
5	Stainless steel part wall bench / part cupboard c/w part shelf under / part void under & upstands to rear & RHS 2000 x 650 x 1050mm
6	Instanta 1500-A water boiler
7	Stainless steel wall bench c/w shelf under 1190 x 600 x 900mm
8	Moffat D3RD drop-in refrigerated deli display
9	PLEASE NOTE; - COUNTER DESIGN, MANUFACTURE & INSTALLATION BY OTHERS
10	Till - SUPPLIED & INSTALLED BY OTHERS

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REVISION DETAILS

REVISION	DATE	REVISION DETAIL

ISSUE DETAILS

DATE ISSUED	NO. COPIES ISSUED	ISSUED TO

CLIENT: Lesley Hughes

CLIENT ADDRESS: Ivybridge Town Council
Town Hall
Erne Court
Leonards Rd
PL21 0SZ

DRAWING No: P2288-AL

SCALE: A1 : 1-20

DATE: 14th September 2007

DESIGNED BY: L Purdie

CHECKED BY: A Land

PLEASE NOTE:

1. All dimensions must be checked from site & not scaled from this drawing.
2. It is the responsibility of the client to submit any drawings to the environmental health officer and/or the local authorities as required.
3. Allsop & Pitts Catering Equipment Ltd reserve the right to charge for all drawings.
4. This design remains the property of Allsop & Pitts Catering Equipment Ltd and must not therefore be disclosed to a third party.

TERMS & CONDITIONS:

All dimensions must be checked on site & not scaled from this drawing. It is the responsibility of the client to submit any drawings to the environmental health officers as required.

1. All socket outlets indicated are to be supplied by others.
2. All earth bonding by others.
3. All to 'IEE' regulations.
4. All services to be provided as shown on our drawing and as specified in our estimate.
5. Final connection by "Allsop & Pitts Ltd".
6. No electrical details have been shown for general user requirements such as till lines, printers etc \ U+2026.
7. A constant governed gas feed pressure of 8" Wg for Natural gas & 14" for LPG is required unless otherwise stated.
8. Replacement air requirement. This should be designed to provide up to 85% of extract air as stated by the HVCA to meet the DW172 standard
9. All water & gas supplies must be supplied complete with a suitable isolation / service valve.
10. All remote cable outlets, where required to be of metal surface mounted type set to 300mm 'AFFL' unless otherwise stated.
11. All 2 & 3 phase supplies, unless otherwise specified to be 2 & 3 phase & neutral
12. All catering equipment when positioned up against walls, unless otherwise shown are sited tight to wall finishes, we assume no surface mounted services will foul this equipment.
13. All stainless steel to be type 304 grade tops and 430 grade legs
14. All stainless steel wall shelves and brackets will be positioned at a height of 1600mm 'FFFL' or as site conditions dictate.
15. A free airflow direct to the outside must be provided by the client to meet Corgi regulations if gas equipment is to be installed & used.
16. A 'WRC' approved 'Type-A' air gap must be provided by client to meet water regulations this must be provided to all water supplies to be used within the kitchen area.
17. A Tollerance between & behind eqipment & stainless steel is shown to allow for pipes,cables and for the ease of moving equipment.
18. Full specification of roller shutter Installation to be provided to Allsop & Pitts prior to the commencement of manufacture of associated stainless steel items. Any alterations required to equipment due to incorrect or information not made available to us in time will be chargeable.
19. All mains services provided by others are to be completed, isolated,purged, tested and certified as sound and suitable for use.

I hearby confirm my acceptance of all Information on this drawing and understand that any subsequent changes to this plan may be subject to additonal charges

Customers Signiture:.....

Print Name:.....

Date:.....