



ELECTRICAL SERVICES NOTES:
 ELECTRICAL SERVICES TO BE SUPPLIED BY CLIENT'S NOMINATED ELECTRICAL CONTRACTOR TO WITHIN 1 METER OF FINAL EQUIPMENT POSITIONS AS SPECIFIED ON CATERCRAFT DRAWING.
 FINAL CONNECTIONS TO EQUIPMENT BY CATERCRAFT SUPPLIES LIMITED.
 ALL SOCKETS, PLUGS, OUTLETS & ISOLATORS ARE TO BE PROVIDED BY CLIENT NOMINATED ELECTRICAL CONTRACTOR TO CURRENT REGULATIONS.
 STAINLESS STEEL EQUIPMENT TO BE EARTH BONDED BY ELECTRICAL CONTRACTOR FOLLOWING COMPLETION OF CATERCRAFT INSTALLATION.
 NO ALLOWANCE HAS BEEN MADE FOR ADDITIONAL ELECTRICAL SWITCHED SOCKET OUTLETS.

MECHANICAL SERVICES NOTES:
 ALL WATER, WASTE & GAS SUPPLIES TO BE PROVIDED BY CLIENT NOMINATED CONTRACTOR TO WITHIN ONE METER OF FINAL EQUIPMENT POSITIONS AS SPECIFIED ON CATERCRAFT SERVICES DRAWING.
 GUIDELINE WATER PRESSURE REQUIRED 1.5BAR (MINIMUM) - 2.5BAR (MAXIMUM). REQUIREMENTS MAY VARY DEPENDANT ON INDIVIDUAL ITEMS AS SPECIFIED ON DRAWING.
 GUIDELINE HOT WATER TEMPERATURE 65°C (MINIMUM) 65°C (MAXIMUM) SHOULD A WATER SOFTENER BE REQUIRED, THE MAXIMUM TEMPERATURE MUST NOT EXCEED 65°C.
 CATERCRAFT SUPPLIES LIMITED WILL SHOW WATER TREATMENT SYSTEMS WHERE NECESSARY. ANY EQUIPMENT FAILURES DUE TO THE CLIENT NOT PURCHASING OR MAINTAINING THESE SYSTEMS MAY BE IN BREACH OF EQUIPMENT WARRANTIES.
 SEPARATE ISOLATING VALVES FOR ALL WATER & GAS SUPPLIES WITHIN KITCHEN TO BE PROVIDED BY OTHERS IN AN ACCESSIBLE POSITION.
 BUILDING REGULATIONS 2000-DRAINAGE AND WASTE DISPOSAL APPROVED DOCUMENT H STATES THAT ALL COMMERCIAL PREMISES SUPPLYING HOT FOOD ARE REQUIRED TO INSTALL A COMMERCIAL GREASE SEPARATOR COMPLYING WITH PRENBS 1 AND PRENBS 2 FOR OTHER EFFECTIVE MEANS OF GREASE REMOVAL TO PREVENT THE DISCHARGE OF FATS OILS AND GREASE INTO MUNICIPAL SEWAGE SYSTEMS.

VENTILATION NOTES:
 WE STRONGLY RECOMMEND THAT MAKE UP AIR IS INTRODUCED DIRECTLY IN TO AREAS WHERE EXTRACT CANOPIES ARE SITED AND GENERALLY, THIS SHOULD AMOUNT TO BETWEEN 75-80% OF THE EXTRACT FLOW RATE. THE BALANCE WILL THEN BE DRAWN FROM SURROUNDING AREAS AND THE KITCHEN WILL BE MAINTAINED UNDER NEGATIVE PRESSURE.
 CURRENT GAS SAFE REGULATIONS RECOMMEND THAT ALL NEW INSTALLATIONS INCLUDE A GAS SAFETY INTERLOCK BETWEEN THE EXTRACT CANOPY AND GAS APPLIANCES. WHEN FITTED, THIS DEVICE AUTOMATICALLY ISOLATES THE GAS SUPPLY WHEN THE CANOPY IS SWITCHED OFF OR IS FAULT. FURTHERMORE, OUR ENGINEERS CANNOT COMMISSION ANY GAS APPLIANCES UNTIL SUCH A DEVICE HAS BEEN INSTALLED.
 SHOULD ANY EXISTING EQUIPMENT BE LACKING A FLAME FAILURE DEVICE, THE GAS SUPPLY MUST INCLUDE A SUITABLE GAS PROVING SYSTEM.
 ALL WIRING TO VENTILATION SYSTEM, GAS INTERLOCK, GAS SHUT OFF VALVES E.T.C. TO BE CARRIED OUT BY CLIENT'S APPOINTED ELECTRICAL CONTRACTOR.
 VENTILATION DRAWINGS WILL BE PRODUCED UPON RECEIPT OF ORDER. PLEASE REFER TO VENTILATION DRAWING AND EQUIPMENT SCHEDULE FOR ELECTRICAL SERVICES REQUIREMENTS.
 ALL ACCESS EQUIPMENT TO BE PROVIDED BY OTHERS.

GENERAL NOTES:
 PRODUCTS SHOWN ON THIS DRAWING ARE FOR ILLUSTRATION PURPOSES AND EXACT DETAIL MAY DIFFER.
 CATERCRAFT SUPPLIES LIMITED RESERVE THE RIGHT TO ALTER ANY FABRICATED ITEM TO SUIT SITE CONDITIONS.
 THIS DRAWING MAY NOT BE REPRODUCED IN PART OR IN WHOLE WITHOUT THE WRITTEN PERMISSION OF CATERCRAFT SUPPLIES LIMITED.
 ANY EXISTING EQUIPMENT BEING RE-USED WILL BE RE-INSTALLED AS SEEN. NO ALLOWANCE HAS BEEN MADE FOR CLEANING/SERVICING. THE CLIENT WILL BE ADVISED OF ANY ISSUES WITH EXISTING EQUIPMENT UPON INSTALLATION.
 THE MAXIMUM AMBIENT TEMPERATURE WITHIN THE AREA SHOWN ON THIS DRAWING CONTAINING CATERING EQUIPMENT MUST NOT EXCEED 40°C IN ORDER FOR THE EQUIPMENT TO FUNCTION CORRECTLY.
 MINIMUM ACCESS REQUIRED FOR ALL EQUIPMENT 1000mm.

LEGEND:

	NATURAL GAS		SINGLE 13A SOCKET
	COLD WATER		13A FUSED SPUR
	HOT WATER		1n NEUTRAL + EARTH
	WASTE		3n NEUTRAL + EARTH
	TWIN 13a SOCKET		ELECTRICAL ISOLATOR

NUMBERS SHOWN WITH THE ABOVE SYMBOLS INDICATE REQUIRED PIPE DIAMETER OR ELECTRICAL RATING AS APPLICABLE, FOLLOWED BY REQUIRED HEIGHT ABOVE FINISHED FLOOR LEVEL SEPERATED BY @

REVISION DETAILS:

CLIENT:	Greg Clarke
SITE:	Masonic Lodge, Queens Rd Brighton
DESCRIPTION:	Ground Floor Catering Layout
SCALE:	1:100 @A3
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