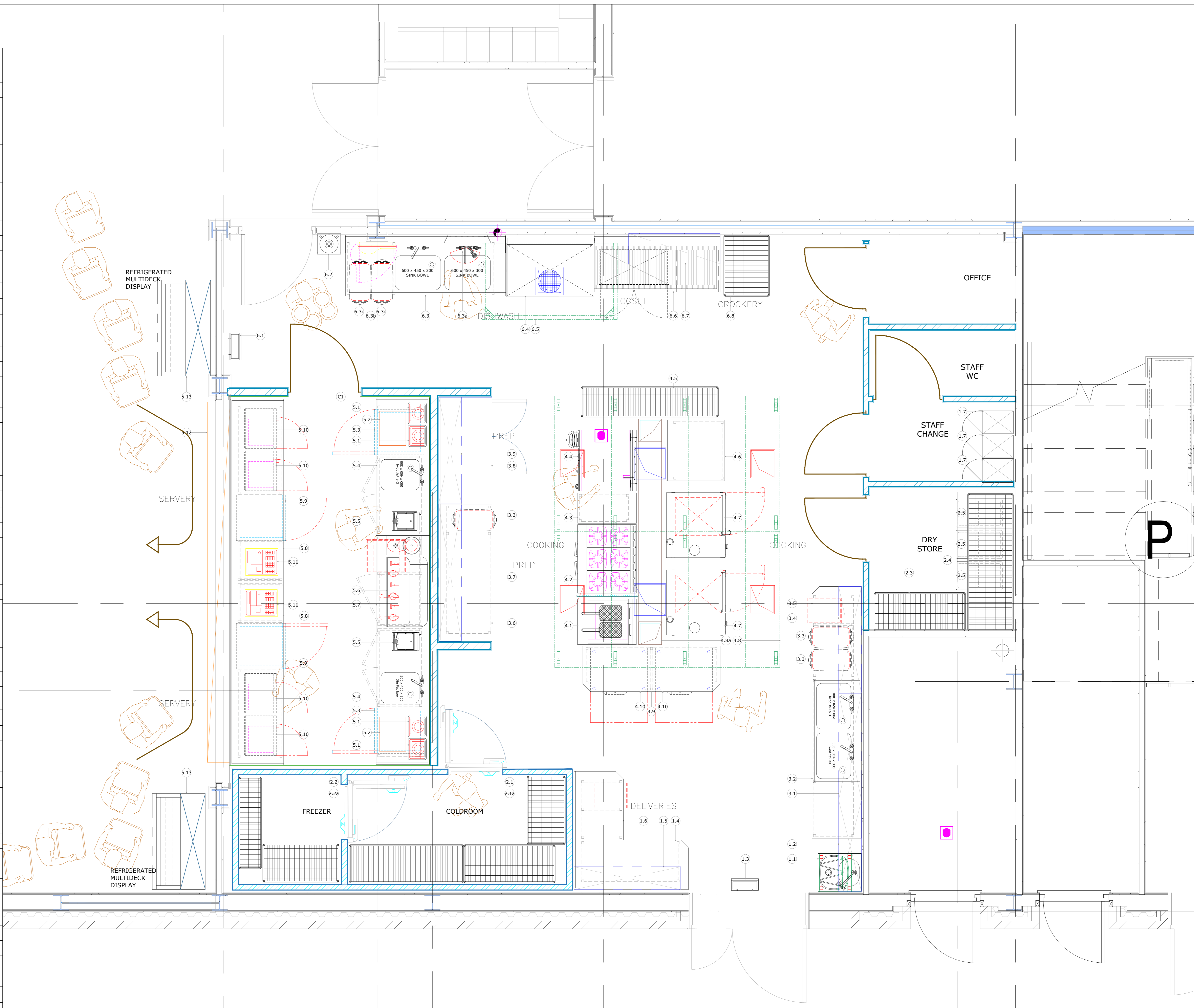


EQUIPMENT SCHEDULE		MANUFACTURER / PRODUCT					COLD WATER	HOT WATER	WASTE	GAS	ELECTRIC
GOODS DELIVERIES											
MODELS + SERVICES TBC FOLLOWING LAYOUT APPROVAL											
1.1	1	JANITORIAL SINK w/ INSET HAND BASIN									
1.2	1	S/STEEL WALL SHELVING									
1.3	1	INSECT TRAP (UV-BULB)									
1.4	1	S/STEEL WALL BENCH w/ CORNER CHAMFER END UPSTAND									
1.5	1	S/STEEL WALL SHELVING									
1.6	1	S/STEEL WALL BENCH w/ CORNER CHAMFER 1x BANK OF 1 DRAWER STAFF LOCKERS									
1.7	3	STAFF LOCKERS									
GOODS STORES											
MODELS + SERVICES TBC FOLLOWING LAYOUT APPROVAL											
2.1	1	WALK-THROUGH COLD STORE REFRIGERATED									
2.1a	VAR	COLD STORE WIRE RACKING (4-TIER, NYLON)									
2.1b	1	WALK-IN COLD STORE FREEZER									
2.2a	VAR	COLD STORE WIRE RACKING (4-TIER, NYLON)									
2.3	1	WIRE RACKING (4-TIER, CHROME)									
2.4	1	WIRE RACKING (3-TIER, CHROME)									
2.5	3	INGREDIENT BINS									
FOOD PREP SECTIONS											
MODELS + SERVICES TBC FOLLOWING LAYOUT APPROVAL											
3.1	1	S/STEEL WALL SHELVING									
3.2	1	S/STEEL DOUBLE BOWL SINK w/ RHS DRAINER									
3.3	3	WASTE BIN									
3.4	1	S/STEEL WALL SHELVING									
3.5	1	S/STEEL WALL BENCH w/ CORNER CHAMFER 1x BANK OF 2 DRAWER PART VOID UNDER									
3.6	1	S/STEEL WALL BENCH w/ CORNER CHAMFER END UPSTAND PART VOID UNDER									
3.7	1	S/STEEL WALL SHELVING									
3.8	1	REFRIGERATED COUNTER (2-DOOR)									
3.9	1	S/STEEL WALL SHELVING									
COOK ISLAND											
MODELS + SERVICES TBC FOLLOWING LAYOUT APPROVAL											
4.1	1	OIL FRYER (TWIN BASKET, SPLASHGUARD)									
4.2	1	6-BURNER RANGE w/ OVEN BASE									
4.3	1	S/STEEL WALL BENCH w/ PROFILED FRONT EDGE									
4.4	1	BRATT PAN w/ TILT									
4.5	1	WIRE RACKING (4-TIER, CHROME)									
4.6	1	S/STEEL WALL BENCH w/ PROFILED FRONT EDGE (10x1-16GRID)									
4.7	2	COMBI OVEN, ON STAND									
4.8	1	VENTILATION CANOPY (EXTRACTION + AIR SUPPLY) (SPIGOTS ONLY)									
4.8a	1	SERVICE DISTRIBUTION CHAMBER									
4.9	1	S/STEEL CENTER BENCH w/ 2x CORNER CHAMFER FULL VOID UNDER									
4.10	2	HOT HOLDING CABINET (2-DRAWER)									
FOOD SERVICE COUNTERS											
MODELS + SERVICES TBC FOLLOWING LAYOUT APPROVAL											
5.1	4	SMOOTHIE BLENDER									
5.2	2	WORKTOP BOARD									
5.3	2	REFRIGERATED CABINET (1-DOOR, UNDERCOUNTER)									
5.4	2	BACK BAR FABRICATION w/ 1x INSET SINK BOWL CUPBOARD SECTION PART VOID UNDER									
5.5	2	2-ZONE PANINI GRILL									
5.6	1	3-GROUP COFFEE MACHINE + GRINDER	CLIENT SUPPLY BY OTHERS								
5.7	1	BACK BAR FABRICATION w/ CUPBOARD SECTION KNOCK OUT DRAWER BIN DRAWER									
5.8	2	SERVERY COUNTER FABRICATION MICROWAVE HOUSING PART VOID									
5.9	2	POSTILL HOUSING REFRIGERATED CABINET (1-DOOR, UNDERCOUNTER)									
5.10	4	MICROWAVE									
5.11	2	POS TILL / REGISTER	CLIENT SUPPLY BY OTHERS								
5.12	1	SERVERY COUNTER FABRICATION EXTENDED TRAY SLIDE									
5.13	2	REFRIGERATED MULTIDECK DISPLAYS									
5.14	1	ROLLER SHUTTER (FIRE + SECURITY)	CLIENT SUPPLY BY OTHERS								
DISHWASHING											
MODELS + SERVICES TBC FOLLOWING LAYOUT APPROVAL											
6.1	1	INSECT TRAP (UV-BULB)									
6.2	1	HAND WASH BASIN									
6.3	1	S/STEEL DISHWASH TABLING w/ 2x INSET SINK BOWL SPLASHGUARDS PART VOID UNDER									
6.3a	1	PRE-RINSE SPRAY ARM w/ BOWL FILLING FAUCET									
6.3b	1	DRAIN DOSING SYSTEM									
6.3c	2	WASTE BIN									
6.4	1	PASS THROUGH DISHWASHER (MINIRACK)									
6.5	1	VENTILATION CANOPY (CONDENSE / EXTRACTION)									
6.6	1	S/STEEL DISHWASH TABLING w/ ROLLER DECK COSHH CUPBOARD UNDER									
6.7	1	S/STEEL WALL SHELVING (DISHWASH BASKET)									
6.8	1	WIRE RACKING (4-TIER, CHROME)									



3

5a

6

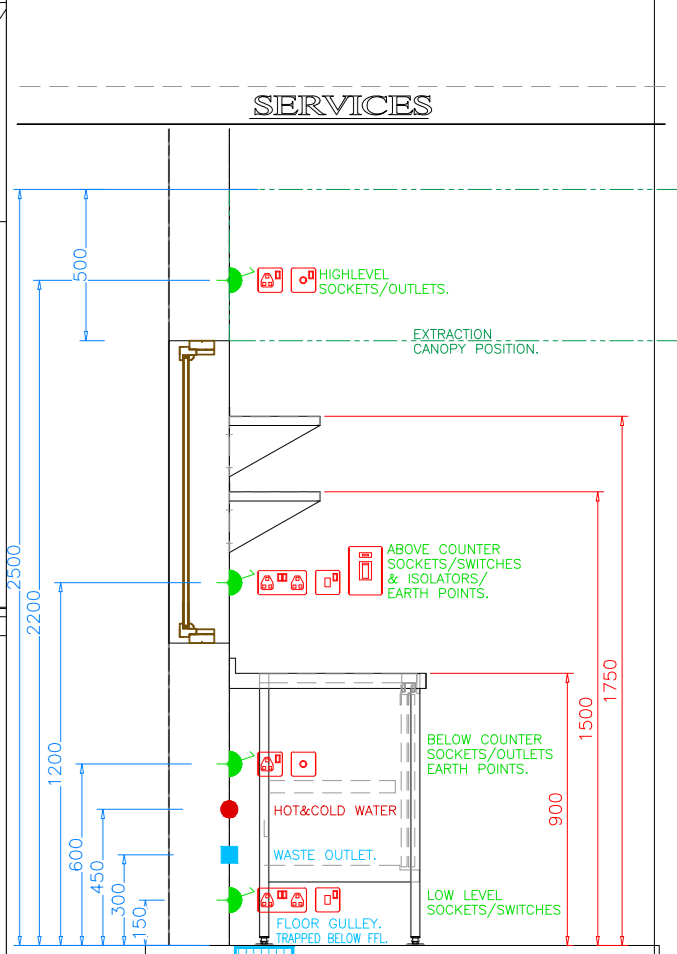
7a

GENERAL NOTES

- ALL WORK SHALL BE IN ACCORDANCE WITH THE BUILDING REGULATIONS AND ALL APPLICABLE STANDARDS.
- THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE LOCAL AUTHORITY.
- ALL WORK SHALL BE COMPLETED WITHIN THE SPECIFIED TIME FRAME.
- THE CONTRACTOR SHALL BE RESPONSIBLE FOR THE PROTECTION OF ALL EXISTING SERVICES AND STRUCTURES.
- ALL WORK SHALL BE COMPLETED TO THE SATISFACTION OF THE CLIENT AND THE LOCAL AUTHORITY.

NOTES

- REFRIGERATED MULTIDECK DISPLAY
- SERVERY COUNTER
- REFRIGERATED MULTIDECK DISPLAY
- REFRIGERATED MULTIDECK DISPLAY



REVISIONS

REV	DATE	BY	DESCRIPTION
1	30/09/2020	TT	EQUIPMENT ARRANGEMENT LAYOUT RELEASE FOR CLIENT COMMENT.

ACCOMPANYING DRAWINGS

ScoMAC LEADS
THE NAME THAT MEANS EVERYTHING TO CATERERS

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Project: CATERING EQUIPMENT ARRANGEMENT
Client: ANFIELD CAFE COLLEGE
Date: 30/09/2020
Time: 1:00 PM
Scale: 1:20 (BA0)

Rev: 01
Draw: 01
Scale: TENDER

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