



Isles of Scilly Cultural Centre & Museum Catering Equipment Specification - Issue 1 - 12th December 2023

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1.0 INTRODUCTION & REQUIREMENTS

1.1 SCOPE & CONFLICTING INFORMATION

This specification details the requirements for the supply and installation of equipment to the kitchen and café bar areas within the Isles of Scilly Cultural Centre & Museum.

Should any conflicts exist between the drawings or information provided, the Contractor should qualify the query.

This specification should be read in conjunction with drawings:

Drawing names:

- KH IOS CC&M Stage 4 Cafe bar 401
- KH IOS CC&M Stage 4 Cafe bar 401E
- KH IOS CC&M Stage 4 Upper bar 401

Drawing note/ content:

Café bar/ kitchen ground floor
Kitchen wall elevation/ section
First floor bar

1.2 STANDARDS

All equipment shall be of high quality and installations consistent with good workmanship, high standards and all relevant statutory regulations.

1.2.1 All equipment supplied, and its installation, shall conform to the appropriate British Standards for materials, manufacture, and testing.

1.2.2 All electrical and plumbing works and installations shall comply with the standards set out in the latest Regulations.

1.2.3 All proprietary equipment shall carry the 'CE' Mark or UK equivalent.

1.2.4 Bespoke fabrications should comply with the Materials Specification.

1.3 TENDER INFORMATION TO BE SUBMITTED

The Contractor (the quoting catering equipment provider and/or his nominated installer) should provide the following information:

- a) Details of the project team responsible for the project.
- b) A full description of the equipment to be provided and installed including materials, method of assembly and finishes.
- c) A quantified costed breakdown of each item of equipment and associated works.
- d) A full method statement and description of any builders work, special provisions or special attendance to be provided by others, other than that already identified.
- e) A works programme.
- f) Details of any BS Quality System accreditation held.
- g) Copies of insurance certification.

h) Proposals as to the extent and form of after-sales service offered by the Contractor comprising:

- Details of maintenance and any spares, tools or equipment, which should be held by the Client.
- Details of who should carry out any repairs or inspections required in order to maintain the guarantee, and the maximum time of response of those authorised to carry out repairs.
- Details of any spare parts, which will be held by the Contractor or approved agents.

i) Contractors should submit a list of any proposed specialist sub-contractors/agents to the employer. This list shall identify specialist fabrication manufacturers, amongst any others.

j) Details of any substitutions.

1.4 FIT-OUT & OTHER WORK REQUIREMENTS

The successful Contractor will be expected to supply and install the equipment list provided in section 3.0 along with the works described in this section.

Any areas of conflict or confusion should be qualified.

The successful contractor will be required to install the equipment specified and test and commission the equipment. Installing equipment will require final services connection from capped off connections (water & drainage) and from a distribution board (electrical).

Relevant final connection plumbing and electrical works should be allowed for.

1.5 PRICING

The Contractor should provide a fixed price, broken down for:

a) The supply of equipment and the works listed.

- b) The transportation to and on site, off-loading, positioning and connection of equipment in accordance with Manufacturer's instructions and Method Statements.
- c) Protective casings until Practical Completion and unpacking and removal of packaging waste at the appropriate time.
- d) Making services connections to each item of equipment from terminated services.
- e) The commissioning of equipment (including cleaning and certification).
- f) The demonstration of equipment to staff.
- g) The supply of as built drawings, including record sets and Operating and Maintenance Instruction Manuals.
- h) Twelve months parts and labour warranty from Practical Completion.

The Client reserves the right not to accept any, or the lowest tender. Also the complete list of equipment may be varied in which case the Contractor shall have the right to review prices. Prices for alternative equipment items than specified shall be offered on a supplementary quotation if applicable.

1.6 DRAWINGS TO BE PROVIDED BY THE CONTRACTOR (POST TENDER AWARD)

1.6.1 Dimensioned working/fabrication drawings to scale incorporating:

- a) Design drawings showing all equipment, fabrications, materials, products, components, assemblies etc. The drawings must indicate the type and thickness of materials, the arrangement of components, jointing, fixing and details, sealants, extrusions, finishes and all other pertinent information.
- b) Working drawings should show the location of all component parts, method of assembly and fixing, and the dimensional relationship with adjacent elements, components, or materials, indicating the permissible deviations. To include sizes of electrical cables, electrical protective devices, drain pipes, and water pipes where appropriate.
- c) Mechanical and Electrical connection positions required for the equipment.

1.6.2 The Contractor shall be responsible for any discrepancies, errors or omissions in the drawings and other particulars provided by him, whether or not such particulars have been approved by the Client.

1.6.3 The approval of the specification, samples, drawings, tests, method of construction and Contractor's drawings shall not relieve the Contractor of the responsibility for accuracy and to dimensionally check items supplied which have been manufactured to a specific dimension for a particular location.

1.6.4 These drawings after amendment, are to form a set of as-built record drawings at the end of the contract.

1.7 DESIGN & CO-ORDINATION

The Contractor will be required to:

1.7.1 Survey the kitchen space, complete the design and detailing of the work, and provide complete production information (including, as appropriate, fabrication/ installation drawings, all design calculations, specifications, etc, based on the drawings, this specification, and other information provided).

1.7.2 Liaise with the project team as necessary, to help ensure co-ordination of the work.

1.7.3 Request and provide information as necessary in time to meet the programme.

1.7.4 Submit sufficient copies of the design/ production information. The Client or Client's agent shall inspect the design/production information, record comments and return them with 5 days.

1.7.5 Make any necessary amendments in accordance with any comments of the Client.

1.8 SUPERVISION

The Contractor should ensure that a Site Supervisor is available throughout the duration of the works on site. The supervisor should be fully aware of all aspects of the contract, and be responsible for the complete installation, testing and commissioning. The name and contact details of the Site Supervisor should be provided prior to commencement of works on site.

1.9 CO-ORDINATION

The Contractor should be expected to liaise fully with the Client and or Client's agent. An appropriate allowance should be made within the tender price for such liaison and meetings.

1.10 CO-ORDINATION WITH OTHER SERVICES

Architectural and mechanical drawings should be checked to ascertain whether there is hidden interference with regard to exposed plumbing and electrical routes, other than required connections to catering equipment.

1.11 FIRE PRECAUTIONS

The Contractor should ensure that safe methods of working are adhered to when using any equipment or materials which may involve danger to life or property, and shall take all necessary precautions to safeguard against damage by fire or explosion where the execution of work may involve the presence of flame or sparks.

1.12 SAFETY REGULATIONS

All work should be carried out strictly in accordance with good practice and the electrical and other safety regulations in force on site.

1.13 SETTING OUT & POSITIONING

1.13.1 The Contractor should be responsible for the true and proper setting out of the contract works, and for ensuring that the positions, levels and dimensions thereof are correct.

1.13.2 Dimensions for setting out should be derived from a site survey; not be scaled from drawings.

1.13.3 All items should suit space conditions. Any dimensions given herein are approximate only, and in all cases where equipment is intended to occupy fixed locations and spaces, the physical conditions of the buildings are to control the absolute sizes.

1.13.4 The contract works should, unless stated otherwise in this document, be carried out in strict accordance with the recommendations of the manufacturers of the fittings, plant and equipment.

1.13.5 Where it is found that corners are not at 90°, side upstands shall be provided with extended returns to allow them to be cut to suit on site.

1.14 CAVITIES

The Catering Contractor should ensure that all cavities and spaces which could harbour vermin, including insects are sealed. Where gaps are small, they should be closed with mastic, and larger gaps with stainless steel infill pieces. Voids formed by equipment should be accessible for pest control.

1.15 CLEANING OF MATERIALS & WORKS

The Contractor should clean each item of equipment on completion of each part or section of the installation. This shall include voids within and behind equipment. Any damage caused by the foregoing conditions not having been achieved shall be the responsibility of the Contractor, and will be made good to the satisfaction of the Client at the Contractor's expense.

1.16 EQUIPMENT PROTECTION

The Contractor should include for the full protection of equipment during delivery and storage, including polythene shrink-wrapping and cardboard/timber packaging.

1.17 "AS BUILT" DRAWINGS

The Contractor should allow for producing and supplying copies of Contract drawings indicating 'as-built' details of all equipment supplied under this Contract.

1.18 OPERATING & MAINTENANCE INSTRUCTIONS

The Contractor should allow for supplying two hard copies and an USB stick of an approved manual containing full details of all equipment supplied under this Contract. Each manual should include the following information:

- a) Detailed schedules of all equipment.
- b) Manufacturer's name, address and telephone number.

- c) Part/serial and order numbers, and any other relevant information.
- d) Operation instructions.
- e) Maintenance instructions.
- f) Spare parts list.
- g) Wiring diagrams, where applicable.
- h) As-built drawings.
- i) Test certificates.
- j) Training certificates.

All information shall be indexed and cross referenced for ease of reading.

1.19 TESTING & COMMISSIONING

The Contractor should be allowed to use the installation for testing and commissioning only when the following requirements have been fulfilled:

- 1.19.1 The Contractor has received permission from the Client to test the installation.
- 1.19.2 All services are available with any pressure tests, chlorination periods and the like complete. The Contractor has been provided with all water, power fuel, etc, necessary for the operation of the plant.
- 1.19.3 The Contractor should take responsibility for the works and will be expected to indemnify the Client and others and to arrange adequate insurance cover as required by the Client.
- 1.19.4 The Contractor should arrange for a qualified and competent engineer to be in attendance on the plant and installation during the period of operations.

Once the equipment has been erected, positioned, and connected to services, it is the Contractor's responsibility to fully test and commission both the equipment and services connections. Where it is felt to be beneficial, because of specialist knowledge, the Contractor shall seek the assistance of the Manufacturer's Representative/Service Agent.

The object of testing is for the Contractor to confirm to the Client that the equipment is:

- Free from all manufacturing defects, including leaks, blockages, component failures, etc.
- Connected to all necessary services, and that these services are adequate to provide the equipment with the required power, water, waste, ventilation and earth continuity under full capacity working conditions.
- Completely safe to operate.
- Functioning to the manufacturers, and/or specification, performance criteria.
- Will pass any subsequent testing from outside agencies, e.g. Insurance, Public Health, Water Authority, etc.

The Contractor must allow all equipment to operate until fully warmed up/bedded in, and should endeavour to operate all items at full capacity, simultaneously where practical. Once the equipment is fully warmed up, all final balancing, adjustments, valve settings, etc, shall be made and Test Certificates shall be completed. The Client should then be notified, in writing, that all equipment is fully tested.

The Client or Client's agent should witness such testing as they consider relevant and shall have access at all reasonable times to such parts of the Contractor's works and of any sub-contractors' and suppliers' works as may be necessary for the purpose of inspecting, examining and testing the materials, workmanship and performance of the equipment.

In the event of the works being incomplete and causing a postponement of the notified test date, of the installation failing to pass the test or commissioning, the Client shall be at liberty to deduct from the Contractor's account reasonable costs and expenses incurred by the Client.

1.20 GUARANTEE TO CLIENT

The Contractor, via the manufacturer, shall guarantee all fixtures against defect in workmanship and materials for twelve months from the date of acceptance of the installation. This guarantee should cover replacements of such defective material, at the Contractor's expense, including transportation and labour, but it shall not cover any cost whatsoever for the replacement of parts or work made necessary by carelessness or misuse of the equipment.

1.21 TRAINING

The Contractor shall allow, within the quoted prices, for attendance by qualified personnel employed by them and/or their suppliers, to carry out thorough training of catering staff on all items of equipment within the contract. Notice should be given to the Client of dates when such training could be provided and dates/times agreed between the parties.

1.22 WATER & WASTE PIPE-WORK

The Contractor should be responsible for connecting water and drainage pipe-work (including traps) to plumbed items of equipment from capped off services provided. Waste connections are to include traps, rodding eyes, etc. as necessary. The Contractor shall install these services as indicated on the drawings and as required to suit the catering equipment.

Local levels of water softness/ hardness should be checked by the Contractor.

Water and waste pipe-work must comply with relevant BS.

Air break devices should be provided by the Contractor for any equipment which cannot be supplied from a common supply pipe, to meet Water Authority/Water Research Centre approval. Adjustable pressure reducing valves and booster pumps shall be provided to items of equipment as necessary.

The Contractor should also provide blending valves to hand wash basins and water softeners/integral water softeners.

All proprietary items should be WRAS Approved.

1.23 ELECTRIC INSTALLATIONS

2.2.1 All electrical equipment should be suitable for operation on the following standard AC supplies:

- Single Phase, 220-240 volts, 50 hertz
- Three Phase, 380-440 volts, 50 hertz

2.2.2 All items of electrical equipment should be provided with local isolation, and be electrically earthed. All switches should be metal clad with neon indicators. All control/MCB functions should be engraved on the control panels and labelled on the distribution boards with labelling to match that provided by the electrical contractor.

- 2.2.3 Internal wiring should be low smoke, halogen free, insulated single core in galvanised heavy gauge screwed conduit. Terminals should be in purpose made terminal boxes accessible without dismantling and with provision for conduit entry.
- 2.2.9 The Contractor or specialist electrical installer should complete and submit an Electrical Installation Certificate in accordance with the IEE Regulations. The Electrical Inspection Certificate will indicate the responsibility for design, construction, inspection and testing in relation to the installation.

1.24 MATERIALS GENERALLY

All stainless steel used should be type 304 superior corrosion resistant finished to DP1. Stainless steel tube shall comply with BS 6323. Stainless steel tube unless stated otherwise should be of 18 gauge 304 grade. All tubular sections and joints should be completely sealed.

Work tops and tabling should be minimum 1.5 mm thick stainless steel. Where relevant tables should be manufactured with services void.

All equipment surfaces, other than those normally provided as machined casings, should be stainless steel, burnished aluminium, chromium plated or other finish specially detailed. Equipment with plumbing connections shall be fixed to walls by "Z" clips, welded to the frame or splash-back.

Exposed surfaces of equipment should be free of rivet heads, screws and bolts. All fastening bolts and screws should be concealed. If threads of bolts and screws are visible or protrude on the inside face of equipment, they should be ground smooth or flush.

All materials utilised must be fully compatible with the Environmental Conditions normally expected in the occupied building. These are: air temperature for food preparation will be in the range 16 to 18°C during normal hours of operation equipment installed within extract canopies should be suitable for operating in a temperature of 65°C for prolonged periods.

Where a continuous run is required all joints shall be of the butt type. All joints must be flush and level, all matching radii must be equal, and a sealant used where wet processes are carried out providing a flush un-perforated appearance to the work top.

Work tops should be sound deadened on their underside. Where counters abut a wall then a 300 mm upstand, shall be provided to match benches and sink units, unless otherwise specified.

2.5 SEALANTS

Where fixed equipment abuts a wall, floor, or adjacent fixed piece of equipment, the Contractor should apply an approved polysulphide based sealant. This sealant should have good adhesive and elastic properties, be non-toxic and resistant to detergents, dilute alkalis and mineral acids and shall be generally waterproof.

Masking tape should be used to achieve neat joint edges and the joints should be slightly recessed smoothed with a spatula with all surplus sealant removed. The sealant should not have an adverse reaction to materials used, either in the construction of the building or equipment.

The colour of the sealant should be determined for each aspect of the installation, but generally a clear or silver/grey will be preferred.

3.0 ITEMISED EQUIPMENT SPECIFICATION - CAFÉ BAR & KITCHEN

Item No:	Description	Supplier	Make/Model	Dimensions W D H mm	Electrical Services	Water Services	Drainage	Notes/ Extras
1	Wash hand basin	Fabrication	Fabrication	240 diameter	-	15 mm hot & cold connections	32 mm waste	Hand wash basin inset in table item 2 with hands' free mixer tap.
2	Stainless tabling	Fabrication	Fabrication	420 x 800 x 900 nb chamfered corner	-	-	-	Fully stainless with square front edge; 200 mm splashback - with inset wash hand basin (item 1 above).
2a	Pass counter	Fabrication	Fabrication	1240 x 500 x 900 (gantry 360 w x 600 h)	13 AMP SSO or hard wired via MCB + data point for kitchen printer	-	-	Fully stainless pass unit and gantry, hot cupboard under with single sliding door. Pass counter worktop to extend flush through and under gantry to form part of rear service counter worktop. Gantry with two tiered shelf with 8 x's 300 watt quartz lamps to underside of each shelf as shown on plan; lamp tiers to be independently controllable. Include kitchen order /ticket grabber.
2b	Stainless tabling with prep' sink	Fabrication	Fabrication	1200 x 750 x 900	-	-	-	Fully stainless with square front edge; 200 mm splashback - with inset prep' sink: 400 mm x 330 mm x 300 mm deep sink bowl fitted with hot and cold water Aquajet AJ-B-3SG6L taps.
2c	Stainless tabling	Fabrication	Fabrication	1500 x 650 x 900 nb chamfered corner and angled wall	-	-	-	Fully stainless with square front edge; 200 mm splashback.

Item No:	Description	Supplier	Make/Model	Dimensions W D H mm	Electrical Services	Water Services	Drainage	Notes/ Extras
2d	Stainless tabling	Fabrication	Fabrication	See drawing noting curved edge to suit wall	-	-	-	Fully stainless with square front edge; 200 mm splashback; splashback detailing under servery to suit site build
3	10 grid combination oven	Rational	10-1/1 iCombiPro	850 x 842 x 1014	400V 3 phase 32 AMP/ phase (18.9 kW)	20 mm cold connections	50 mm tundish drain	Sited on stand with 14 runners under for 1/1 GN trays 60.31.086. Right hand hinged door. Allow for including water softener.
4	Induction hob & oven	Falcon	E3913i	900 x 770 x 890	20 kW, /3 phase, 63 AMP	-	-	
4a	Salamander grill	Falcon	E3532	785 x 355 x 350	3.9 kW, single phase, 16.7 AMP	-	-	
5	Double upright fridge	Fosters	FSL 800 H	1200 x 705 x 1800	13 AMP SSO	-	-	
6	Wash-up tabling sink	Fabrication	Fabrication	2800 x 630 x 900	-	15 mm hot & cold connections	32 mm waste	Fully stainless with square front edge; 300 mm splashback - with 400 mm x 330 mm x 300 mm deep sink bowl with taps and pre wash faucet AquaJet AJPR10-ST-BF3-W. Inlet table to allow for bin (item 7 under) and include lockable cupboard under. Outlet table to include under counter wash basket racks for D/W racks.
7	Counter bin x's 3	Rubbermaid	26.6 L - grey	-	-	-	-	
8	Drain dosing unit x's 2	Mechline	B10-1001U	525 x 450	13 AMP hard wired	-	-	To be co-ordinated with wash sink outlet. Mechline GreasePAK to be sited @ drain point. To be provided complete with initial supply of detergent.

n.b. Dimensions of all fabrications to be checked and fabricated based on site survey



Item No:	Description	Supplier	Make/Model	Dimensions W D H mm	Electrical Services	Water Services	Drainage	Notes/ Extras
9	Dishwasher	Hobart Premax	FPSW-10B	600 x 652 x 820	6.8 kW 3 phase	22 mm – supply 10 to 50 C @ 0.5 – max' 10 bar pressure – flow rate up to 30 litres/minute	40 mm trapped standpipe @ max' 800mm AFFL – flow rate up to 30 litres/minute	-
10a	Counter fridge	Fosters	HR150	605 x 640 x 830	13 AMP SSO	-	-	-
10a	Counter freezer x's 2	Fosters	LR150	605 x 640 x 830	13 amp SSO	-	-	-
11	Ventilation canopy	Halton	KVF	2700 x 650 x 555	Singe phase supply for lighting and fan controls.	-	-	Extract canopy with integral LED lighting. Extract rate 0.63 m3/sec. Full height stainless cladding behind canopy. To include Ansul system. See Halton details.
12	Mobile stainless tabling	Fabrication	Fabrication	980 x 400 x 900	-	-	-	Fully stainless with square front edge; with counter drawer and lockable castor feet.
13	-	-	-	-	-	-	-	-
14	Storage racking x's 2	EAIS	EZ silver seal	1000 W x 400 D	-	-	-	
15	Wall shelves x's 3	Fabrication	Fabrication	1200 W	N/A	-	-	Two tiered fully stainless with cantilever brackets - set at 1500 AFFL and 1800.

n.b. Dimensions of all fabrications to be checked and fabricated based on site survey

Item No:	Description	Supplier	Make/Model	Dimensions W D H mm	Electrical Services	Water Services	Drainage	Notes/ Extras
16	Trolley	Cambro	BC331KD	540 x 1015 x 950	-	-	-	-
17	Flying insect killer x's 2	Mechline Caterzap	CZP EP AT20S	288 x 256 x 105	13 AMP hard wired	N/A	N/A	Wall mounted
18	-							
19	-							
20	Café counter	Refer main contract			See individual items of equipment			By others
21	Counter top ambient display	Fabrication	Fabrication	470 x 370 x 350	-	-	-	Free-standing glass counter top display
22	Ice machine	Scotsman	EC57 EcoX	386 x 600 x 695	13 amp supply with isolator - 1.125 kW	22 mm C potable supply	22 mm waste	Include HF20-S water softner
23	Rear counter with sink	Fabrication	Fabrication	3200 x 650 x 900	See individual items of equipment			Fully stainless café bar counter and structure with shelving and cupboards - space under for equipment - see elevation for intent. Inset hand wash basin and hands' free mixer tap.
24	Counter fridge	Fosters	HR150	605 x 640 x 830	13 AMP SSO	-	-	-

n.b. Dimensions of all fabrications to be checked and fabricated based on site survey

Item No:	Description	Supplier	Make/Model	Dimensions W D H mm	Electrical Services	Water Services	Drainage	Notes/ Extras
25	Bottle cooler	Fosters/ Gamko	LG3/ 150GCS	600 x 576 x 850	13 AMP SSO with isolator	-	-	
26	Coffee machine	La Cimbali	M26 DT2	794 x 528 x 548	32 amp single phase 3.5 kW	15 mm H&C supplies	32 mm waste	2 group Tall cup. With relevant water softener.
	Coffee grinder	La Cimbali	Elective grinder	215 x 400 x 580	13 amp SSO	-	-	With knock out drawer under.
	Hot water boiler	Marco	Eco T10	210 x 463 x 590	2.8 kW 13 amp SSO	15 mm cold supply	-	
27	Multideck display	Counterline	idesign Self help: MC3ASMD4- GC. IR52	1525 x 560 x 1357	13 amp SSO	-	-	
28	EPoS x's 3	By others	-	-	Twin 13 AMP SSO with data at each EPoS location			By others
First floor bar								
UB1	Counter sink	Fabrication	Fabrication	400 x 330 x 300	-	15 mm H&C supplies	32 mm waste	Stainless sink: 400 mm x 330 mm x 300 mm deep sink bowl fitted with hot and cold water Aquajet AJ-B-3SG6L taps.
UB2	Counter bin	Rubbermaid	26.6 L - grey	-	-	-	-	
UB3	Glasswasher	Hobart	ECO+G515S W-10C	600 x 600 x 825	7.5 kw 3 phase Hard wired	15 mm hot & supplies	32 mm waste with drain pump	With in-built softener
UB4	Bottle cooler x's 2	Fosters/ Gamko	LG3/ 150GCS	600 x 576 x 850	13 AMP SSO with isolator			

Other items	Supplier	Make/Model	Dimensions W D H mm	Electrical Services	Water Services	Drainage	Notes/ Extras
Kitchen floor finish	Altro	Stronghold	To cover full extent of kitchen floors	-	-	-	With wall coving. Colour – Skyline K30332 
Kitchen wall finish	Altro	Whiterock	To full height Sheet 3000 x 1200	-	-	-	With H piece connection to floor finish. Colour – Echo 
Kitchen ceiling finish	Armstrong	Parafon Hygiene	Each 600 x 600	-	-	-	With Prelude 24 CR TL grid frame and LED lighting. Height of suspended ceiling TBA with architects.

APPENDIX 1 - GROUND FLOOR KITCHEN CAFÉ GA & COUNTER/PASS ELEVATION

See attached.

APPENDIX 2 - FIRST FLOOR BAR GA

See attached.