

BEDHAMPTON C.H

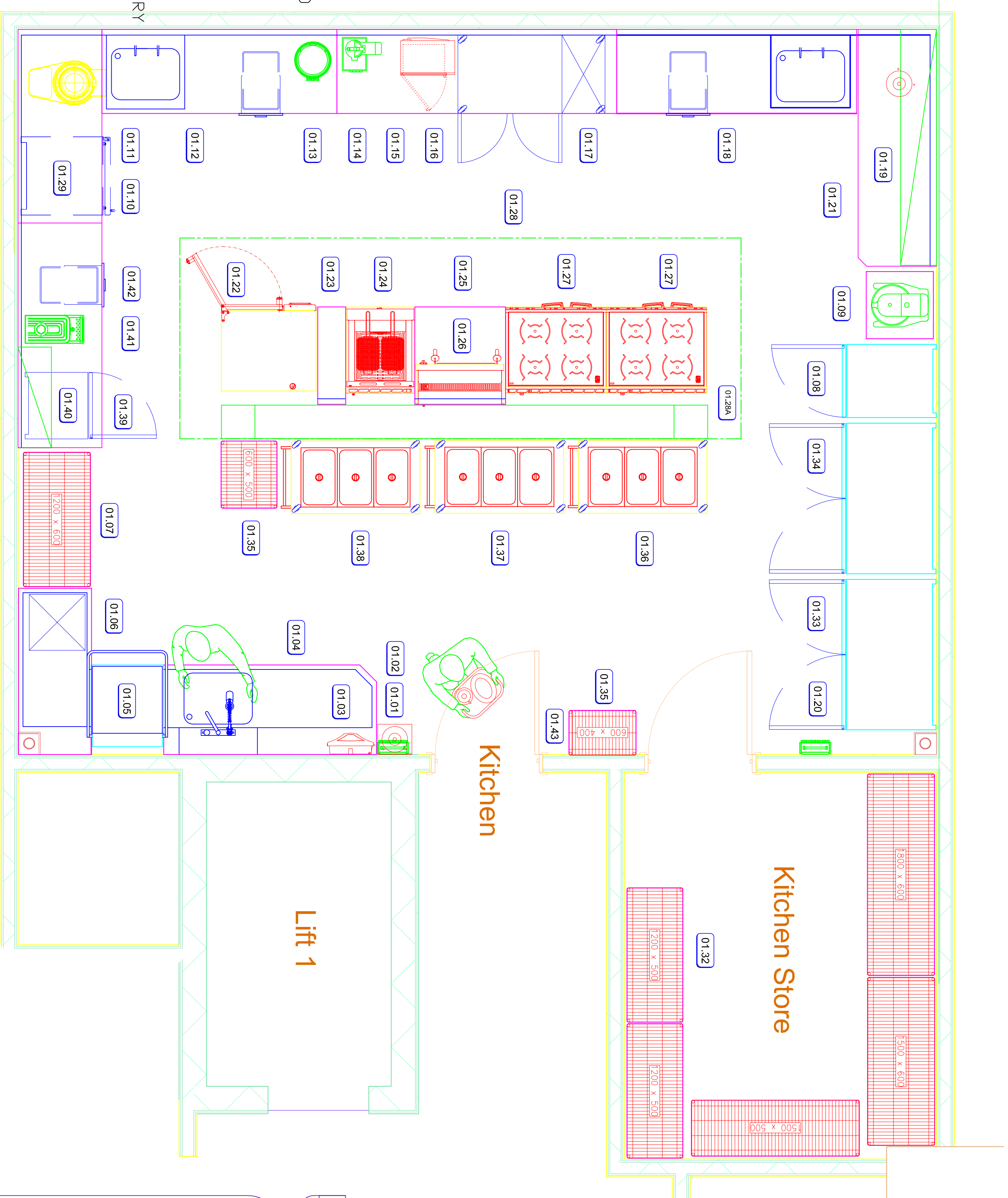
EQUIPMENT SCHEDULE

MAIN KITCHEN

01. WALL DR CEILING MOUNTED INSECTACUTOR
02. S/S WALL MOUNTED WHB AND LEVER TAPS
03. WALL MOUNTED GREASE PAK UNIT
04. S/S SINGLE BOWL DISHWASH DIRTIES INLET TABLING WITH PRE RINSE SPRAY
05. HOBART PASS THROUGH DISHWASHER UNIT
06. S/S CLEANS OUTLET TABLING WITH BAY OF RACK RUNNERS
07. 4 TIER UPRIGHT RACKING UNIT
08. S/S UPRIGHT SINGLE DOOR FRIDGE UNIT
09. 20 LTR MIXER ON MOBILE MIXER STAND
10. S/S WALL TYPE PREP BENCH UNIT
11. COUNTER TOP POTATO RUMBLER UNIT
12. S/S PREP SINK UNIT WITH ANTI DRIP TO BOWL ONLY
13. COUNTER AND SHELF UNDER
14. COUNTER TOP THERMOMIX UNIT
15. S/S PREP BENCH UNIT WITH PART SHELF
16. MICROWAVE UNIT
17. S/S 2 DOOR UNDERCOUNTER FRIDGE UNIT
18. S/S PREP SINK UNIT WITH ANTI DRIP TO BOWL ONLY
19. DRAWER AND SHELF UNDER
20. S/S WALL SHELF UNIT
21. WALL DR CEILING MOUNTED INSECTACUTOR
22. S/S WALL TYPE PREP BENCH WITH DROP IN WHB SHELF UNDER
23. RATIONAL 10 GRID & 6 GRID ELECTRIC SCC COMBI STEAMERS WITH STACKING KIT
24. S/S WALL PREP BENCH WITH SHELF UNDER
25. FREE STANDING TWIN BASKET FRYER UNIT
26. S/S WALL TYPE PREP BENCH UNIT WITH AMBIENT GANTRY OVER FOR GRILLE SHELF UNDER
27. SALAMANDER GRILL UNIT
28. INDUCTION OVEN RANGE & 4 RING BOILING TOP UNIT
29. (2 X UNITS IN TOTAL)
30. S/S EXTRACT / INTAKE SINGLE SIDED ISLAND TYPE VENTILATION HOOD
31. S/S SDU CARCASS ONLY M&E BY OTHERS
32. S/S SINGLE DOOR UNDER COUNTER BLAST CHILLER UNIT
33. SPARE
34. OFFICE DESK BY OTHERS
35. 4 TIER UPRIGHT DRY STORE RACKING UNITS X 5
36. S/S UPRIGHT DOUBLE DOOR FREEZER UNIT
37. S/S UPRIGHT DOUBLE DOOR FRIDGE UNIT
38. 4 TIER UPRIGHT RACKING UNITS X 2
39. S/S MOBILE 3 X 1/1 SIZE DRYWELL BAINMARIE HOT CUPBOARD SERVERY UNIT WITH PUSH HANDLE
40. AS 36
41. S/S SINGLE DOOR UNDERCOUNTER FRIDGE UNIT
42. S/S WALL CUPBOARD UNIT
43. COUNTER TOP HOT WATER BOILER UNIT
44. S/S WALL TYPE PREP BENCH UNIT WITH PART SHELF
45. DRAWER UNDER
46. WALL MOUNTED VENTILATION CONTROLS POSITION TBC

- BISTRO AREA (NOT SHOWN ON DRAWING)
01. COMMERCIAL UNDER COUNTER 500MM BASKET
GLASS WASHER UNIT POSITION TBC
02. COMMERCIAL ICE MACHINE UNIT POSITION TBC
03. 1 X SERVERY UNIT FROM KITCHEN TO BE
POSITIONED IN BISTRO POSITION TBC
04. 2 X UNDER COUNTER GLASS DOOR 900MM WIDE
HINGED BOTTLE COOLERS
05. COUNTER TOP FOB OPERATED HOT WATER
BOILER UNIT X 4 (3 X SERVERY AREAS, 1 X BISTRO AREA)

PRELIMINARY



GENERAL NOTES

ALL DOOR & SITE ACCESS TO BE 900MM OR WIDER TO ACCOMMODATE EQUIPMENT INTO KITCHEN AREA.

ALL WALLS TO BE STRUCTURALLY SOUND WHERE ANY WALL MOUNTED EQUIPMENT IS TO BE POSITIONED, AS WE CAN NOT FIX WALL BRACKETS TO PLASTER BOARD.

ALL DIMENSIONS & SIZES OF EQUIPMENT SHOWN ON THIS DRAWING ARE FOR GUIDANCE ONLY & ARE SUBJECT TO CHANGE AFTER FINAL WALL DIMENSIONS HAVE BEEN CHECKED.

Rev	Notes / Revised By	Date
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QUBE
COMMERCIAL KITCHENS
& LAUNDRIES

c/o THE RAYLEIGH CLUB
HULLBRIDGE ROAD
RAYLEIGH, ESSEX, SS6 9QS
T: 01268 561144
E: sales@qubecatering.com
www.qubecatering.com

Client	Project Name and Address BEDHAMPTON C.H		
Drawing Title PROPOSED KITCHEN LAYOUT			
Drawn by	P.S.	Drawing No 2300	
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