EQUIPMENT SCHEDULE

1. VEG CHILLER.
2. KREAM BALL MACHINE.
3. TILL.
3a. SELF SERVICE KIOSK.
3b. HANDHELD TERMINAL.
4. POST MIX 6 HEAD DISPENSE.
4a. POST MIX 7 HEAD DISPENSE.
5. COFFEE MACHINE.
5a. COFFEE MACHINE SLIMLINE.
5b. NEXT GEN COFFEE MACHINE
6. HCS5.
6a. HCS5 BASE.
7. BUN CHUTE.
7a. 2 TIER TRANSFER BIN
7b. 3 TIER TRANSFER BIN
7c. BUCKET CHUTE
8. CHIP DUMP / PASS THRU.
9. DIVERSEY UNIT.
10. MICROWAVE.
10a. MICROWAVE TABLE.
11. CHIP FREEZER.
11a. LARGE CHIP FREEZER.
12. 4 HEAD HENNY PENNY.
12a. 6 HEAD COLECTROMATIC.
13. 8 HEAD HENNY PENNY.
14. 14" FRYER (EVOLUTION ELITE).
14a. 14" DOUBLE FRYER (EVOLUTION ELITE).
14b. 14" TRIPLE FRYER (EVOLUTION ELITE).
14c. 14" FRYER (PITCO).
14d. 14" DOUBLE FRYER (PITCO).
14e. 14" TRIPLE FRYER (PITCO).
14f. 18" FRYER.
ADD A 'G' TO FRYERS TO INDICATE THAT THEY ARE GAS.
15. COUNTER.
16. HC900.
16a. HC900 - FLAPS IN PLACE OF DOOR.
17. BUN TOASTER.
18. WHB.
19. BURGER STATION.
20. SINGLE BREADING TABLE.
20a. LINEAR DOUBLE BREADING TABLE.
20b. BACK TO BACK DOUBLE BREADING TABLE.
20c. SLIMLINE BREADING TABLE.
20d. NEXT GEN BREADING TABLE.
21. UPRIGHT FREEZER.
22. S/S TABLING/BENCH.
22a. MOBILE CHICKEN PACKING TABLE.
23. HC903.
24. HCW3.
24a. HCW3 BASE.
25. LABEL PRINTER
26.2 HOT DRAWERS - 2 SHELF
26.3 HOT DRAWERS - 3 SHELF.
27. HEADSET BASE LOCATION.
28. BOTTLE STORAGE.
29. FREEZER ROOM.
30. COLD ROOM.
31. ICE MACHINE.
32. 3 BOWL SINK - 2550x750.
32a. SINGLE BOWL SINK.
32b. 3 BOWL SINK - 1650x950.
33. S/S SHELVING.
34. CHEMICAL CUPBOARD.
35. COLD DRAWERS.
36. POST MIX SYRUPS.
37. EXTRACT HOODS.
38. MOP SINK.
39. ELECTRIC SWITCHGEAR.
40. BAIN MARIE
41. UPRIGHT FRIDGE.
42. STORAGE SHELVING.
42a. PLASTIC COATED STORAGE SHELVING
43. INSECT KILLER.
44. WALL MOUNTED PATCH CABINET.
44a. FLOOR STANDING PATCH CABINET.
45. ICE CREAM MACHINE.
46. FRIDGE UNIT UNDER.
47. OPEN PASS THRU
48. SAFE.
49. LANDING TABLE.
50. DRAWER FILING CABINET.
51. MOBILE BUN DEFROST UNIT.
52. PHONE.
53. WORKTOP ON CHROME LEGS.
54. WALL MOUNTED VIDEO CUPBOARD.
55. KITCHEN BIN.
55a. FOH SPARE BIN.
56. FIRE ALARM INDICATOR PANEL.
57. DISHWASHER.
58. S/S WALL.
59. DUKE HSHU HOT HOLD TO B.S. - 3x2 HIGH.
59a. DUKE HSHU HOT HOLD TO HCW- 2x2 HIGH.
60. STAR GRILL.
61. WATER MAIN.
62. WATER CYLINDER / BOILER LOCATION.
63. INTRUDER ALARM PANEL.
64. BRITVIC DRINKS COOLER.
65. KEY BOX.
66. THAW CABINET.
67. MOP STORAGE.
67a. MOP BUCKET.
68. MUSIC PLAYER
69. PALLETS
70. COLD FOOD TABLE.
71. TWISTER DRAWER.
72. STAR GRILL TABLE.
73. PLASRACK
74. HCW5.
75. GOODS HOIST.
76. FREESTANDING COLD DRAWER 1100x700mm.
76a. HCS5 COLD DRAWER 1100x700mm.
77. RATIONALE OVEN.
78a. RAZZLE MACHINE.
78b. PUMP AND TOPPING MACHINE.
78d. TABLE TOP CARPIAGANI.
78e. BLENDERS & TOPPINGS TABLE.
79a. FOOD QUALITY MANAGEMENT PANEL.
79b. FOOD QUALITY MANAGEMENT MONITOR.
80. POSITION OF 2nd HOT WATER SUPPLY.
81. OIL MANAGEMENT SYSTEM TANK.
82. CO2 STORAGE.
83a. SINGLE UNDER COUNTER PEPSI FRIDGE.
83b. DOUBLE UNDER COUNTER PEPSI FRIDGE.
83c. UPRIGHT PEPSI FRIDGE.
84. INTERNAL GREASE TRAP.
84a. COMBINED GREASE TRAP MOP SINK.
85. BRUSH RACK.
86. ELECTRICAL SERVICE COLUMN.
87. PDMO HOSE.
88. BIFFA BIN.
89. LEARNING ZONE.
90. FUSION TIMER.
91. AMBIENT DISPLAY.
92. FTU5.
93. FTU5 FILTER.
94. PACKAGING TOWER.
95. DUAL SOFT SCOOP DISPENSER.
96. MANITOWOC ES2 OVEN.
97. DOLLY.

BOH DESIGN SIGNOFF

Name / Title	Signature	Date

FOH DESIGN SIGNOFF

Name / Title	Signature	Date

WALL TYPE SCHEDULE

	existing structural wall / column
	existing partitioning
	existing low height partitioning
	new structural wall / column
	new partitioning
	new low height partitioning

RACKING SCHEDULE

location	existing linear	proposed linear
chicken chiller	N/A	2 PLASRACKS + 4 DOLLYS
veg chiller	N/A	2.4 m
freezers	N/A	5.6 m
dry storage	N/A	11.3 m

FOH FURNITURE SCHEDULE

existing number of seats	N/A	proposed number of seats	102
existing number of tables	N/A	proposed number of tables	35
existing number of seating sets	N/A	proposed number of seating sets	26

AREA SCHEDULE

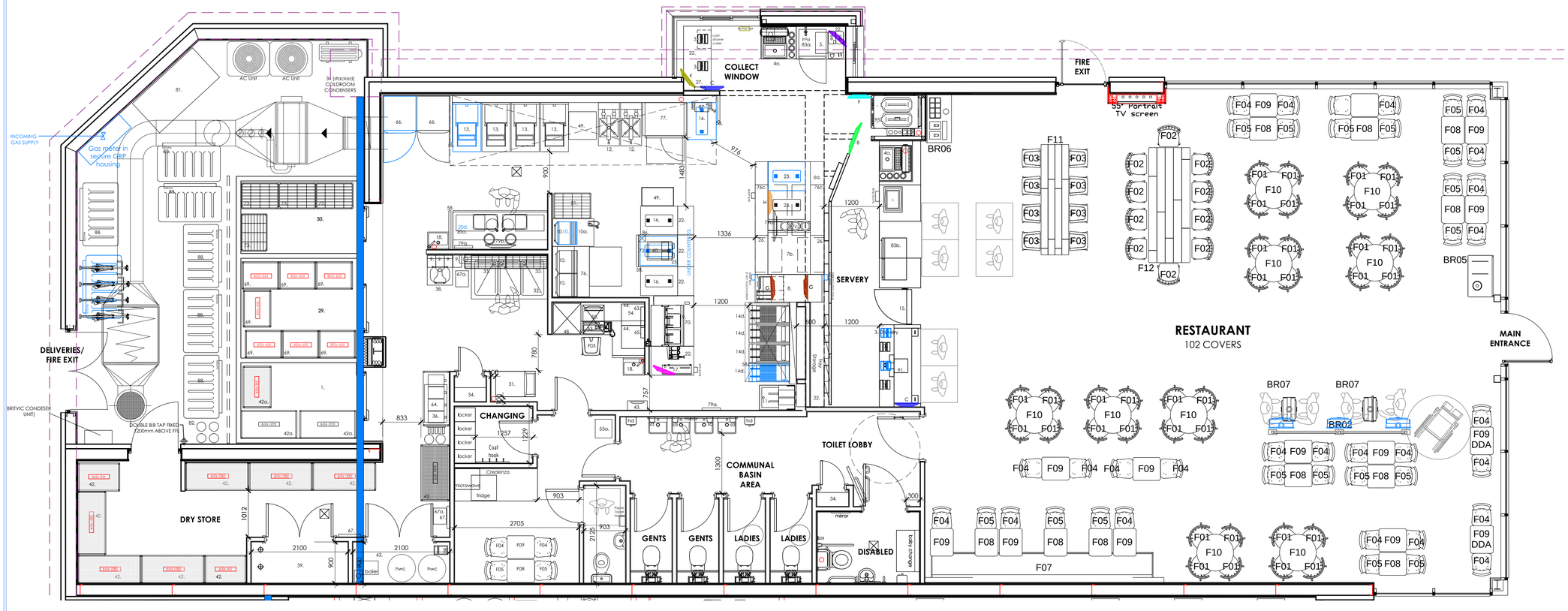
front of house area	137.8 m²	1483 ft²
back of house area (inc counter)	121.1 m²	1304 ft²
staff amenity area	18.6 m²	200 ft²

BOH EQUIPMENT COLOURS SCHEDULE

unchanged equipment numbers (black)	00.	additional equipment numbers (red)	00.
repositioned equipment numbers (green)	00.	provisional equipment numbers (blue)	00.

MIDDLE HOUSE MONITOR KEY

L	burger station pack screen	B	order ready	C	cctv monitor
G	pack screen	F	beverage	D	d/t monitor
H	chicken pack screen				
K	drive thru expedite	A	under counter expedite screen - perspex panel to counter top with screen under		



proposed general arrangement

scale - 1:50 @ A1

GIA - 281.7m² / 3032ft²

FOR KFC APPROVAL

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ALL DIMENSIONS TO BE CHECKED ON SITE.

DO NOT SCALE FROM THIS DRAWING EXCEPT FOR THE PURPOSES OF LOCAL AUTHORITY PLANNING

rev	date	description
B.	25-01-21	updated DT pod to make delivery window workable
A.	15/04/20	added missing DT post mix dispense, shown detailing missing from 1No WC, additional fly killer, SS screen to fry station & screen D; correct chicken chiller racking noted

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KFC

NEW STORE OPENING

store address
SPALDING
APPLE GARAGE SERVICE STATION
SPALDING
PE12 6FY

client: **ADIL CATERING**

drawing title
PROPOSED
GENERAL ARRANGEMENT

drawn by	checked	date
PAY	----	23/03/20
store no.	scale	
0000	1:50 @ A1	

Drawing no.	FB ref.	revision
0000/2020/G100	2018/112	B