

**EQUIPMENT SCHEDULE**

1. VEG CHILLER.	15. COUNTER.	31a. TRITON MKII 6 VALVE ICE MACHINE	52. PHONE.	74. HCW5.
2. TRASH UNIT (FOH).	16. HC900.	32. 3 BOWL SINK.	53. WORKTOP ON CHROME LEGS.	75. GOODS HOIST.
3. TILL.	16a. HC900 - FLAPS IN PLACE OF DOOR.	32a. SINGLE BOWL SINK.	54. WALL MOUNTED VIDEO CUPBOARD.	76a. ADANDE 885x885mm.
3a. SELF SERVICE KIOSK.	17. BUN TOASTER.	33. S/S SHELVING.	55. KITCHEN BIN.	76b. ADANDE 1100x700mm.
4. POST MIX DISPENSE.	18. WHB with bin under	34. CHEMICAL CUPBOARD.	56. FIRE ALARM INDICATOR PANEL.	76c. ADANDE to HC55.
5. COFFEE MACHINE.	19. BURGER STATION.	35. COLD DRAWERS.	57. DISHWASHER.	77. RATIONALE OVEN.
6. HC55.	20. BREADING TABLE.	36. POST MIX SYRUPS.	58. S/S WALL TO SIDE OF FRYER.	78a. RAZZLE MACHINE.
7. BUN CHUTE.	20a. LINEAR DOUBLE BREADING TABLE.	37. EXTRACT HOODS.	59. DUKE HSHU HOT HOLD TO B.S. - 3x2 HIGH.	78b. PUMP AND TOPPING MACHINE.
7a. BUN CHUTE - MULTI TIERED.	20b. TANDEM DOUBLE BREADING TABLE.	38. MOP SINK.	59a. DUKE HSHU HOT HOLD TO HCW- 2x2 HIGH.	78c. SLUSH MACHINE.
7b. 3 TIER TRANSFER BIN 615x923	20c. SLIMLINE BREADING TABLE.	39. ELECTRIC SWITCHGEAR.	60. STAR GRILL.	78d. TABLE TOP CARPIAGANI
7c. 3 TIER TRANSFER BIN 1228x923	21. UPRIGHT FREEZER.	40. ISS PRODUCT PACK.	61. WATER MAIN.	78e. BLENDERS & TOPPING TABLE
8. CHIP DUMP / PASS THRU.	22. S/S TABLING/BENCH.	41. UPRIGHT FRIDGE.	62. WATER CYLINDER / BOILER LOCATION.	79a. EPCS PANEL.
9. KAYS UNIT.	22a. MOBILE CHICKEN PACKING TABLE.	42. STORAGE SHELVING.	63. INTRUDER ALARM PANEL.	79b. EPCS MONITOR.
10. MICROWAVE.	23. HC903.	43. INSECT KILLERS.	64. BRITVIC DRINKS COOLER.	80. POSITION OF 2nd HOT WATER SUPPLY.
10a. MICROWAVE TABLE.	23a. HC904.	44. ICE CREAM MACHINE.	65. KEY BOX.	81. OIL MANAGEMENT SYSTEM TANK.
11. 520x775 CHIP FREEZER.	24. HCW3.	45a. ICE CREAM FREEZER.	66. THAW CABINET.	82. CO2 STORAGE.
11a. FRIES BASKET TABLE.	25. 8 TIER RACKS 600x380.	46. FRIDGE UNIT UNDER.	67. MOP STORAGE.	83. PEPSI FRIDGE
11b. 900x775 CHIP FREEZER.	26. HOT DRAWERS.	47. CONDIMENT UNIT.	68. SINK FOR COOK WATER.	84. FATSTRIPPA GREASE TRAP
12. 4 HEAD HENNY PENNY.	27. BREAKING TRAY.	48. LANDING TABLE.	69. HOT WELL TABLE.	85. BRUSH RACK
12a. 6 HEAD COLECTROMATIC COUNTER.	28. BOTTLE STORAGE.	49. 2 DRAWER FILING CABINET.	70. COLD FOOD TABLE.	86. ELECTRICAL SERVICE COLUMN
13. 8 HEAD HENNY PENNY.	29. FREEZER ROOM.	51. MOBILE BUN DEFROST UNIT.	71. TWISTER DRAWER.	87. PDMO HOSE.
14. 14" FRYER.	30. COLD ROOM.		72. STAR GRILL TABLE.	88. BIFFA BIN.
14a. 18" FRYER.	31. ICE MACHINE.		73. HCS2.	

**BOH DESIGN SIGNOFF**

Name / Title	Signature	Date
<b>Jason Hennessey</b> Senior Manager Equipment Operations		
<b>Richard Darier</b> Head of Construction		
<b>Paul Cunliffe</b> Equipment Officer		
<b>Tracey Colbert</b> Senior Health & Safety Manager		

**WALL TYPE SCHEDULE**

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

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**GROUND FLOOR AREA SCHEDULE**

front of house area	85.9 m²	925 m²
back of house area (inc counter)	106.4 m²	1146 m²
staff amenity area	6.4 m²	69 m²

**INTERNAL & EXTERNAL FURNITURE SCHEDULE**

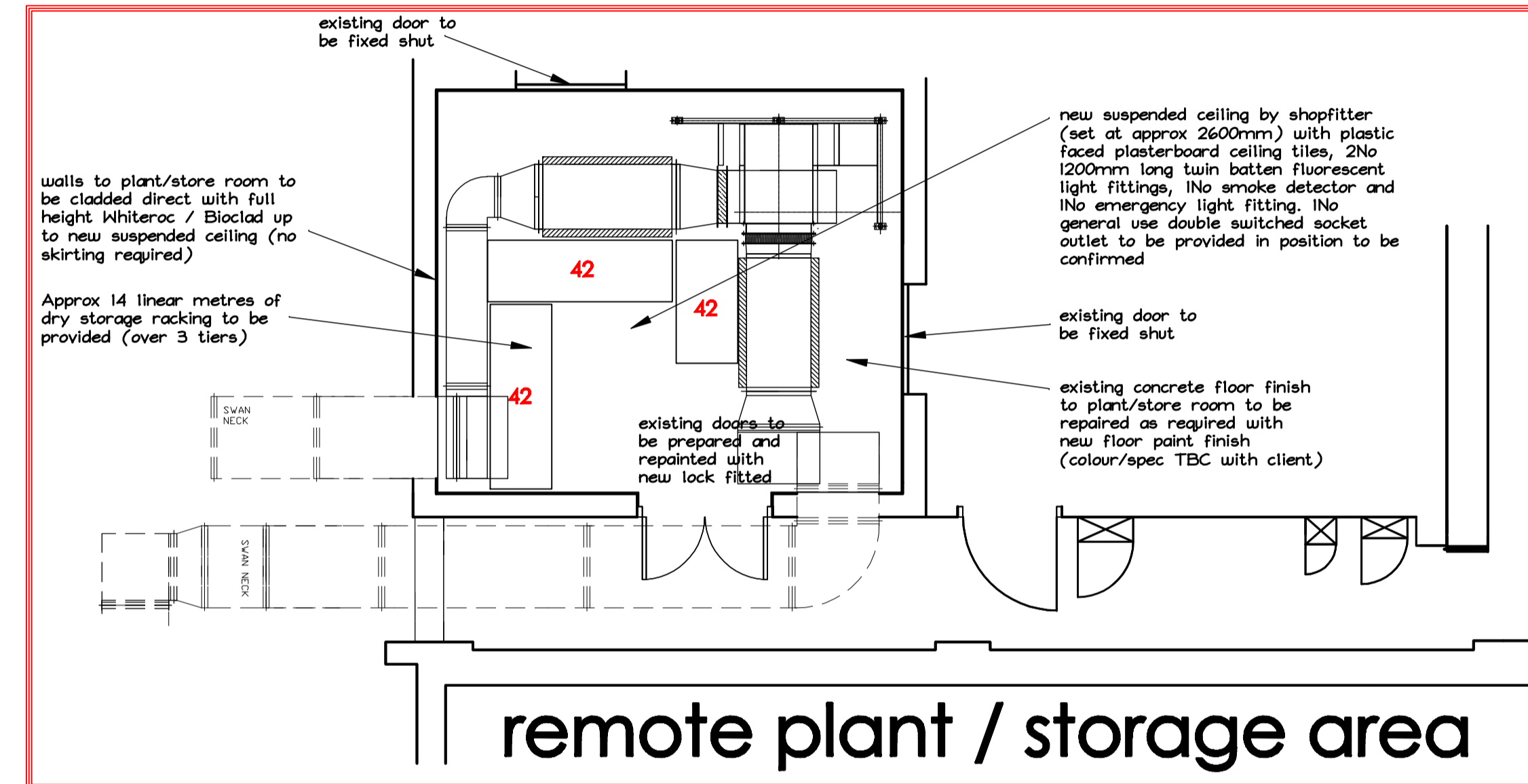
location	Internal	external	location	Internal	external
existing seats	0	0	proposed seats	62	0
existing tables	0	0	proposed tables	27	0
existing sets	0	0	proposed sets	15	0

**BOH EQUIPMENT COLOURS SCHEDULE**

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

**FOH DESIGN SIGNOFF**

Name / Title	Signature	Date
<b>Richard Darier</b> Head of Construction		



**ALL DIMENSIONS TO BE CHECKED ON SITE.**  
**DO NOT SCALE FROM THIS DRAWING EXCEPT FOR THE PURPOSES OF LOCAL AUTHORITY PLANNING**

rev	date	description
J	04/11/11	revised following site meeting; office and staffroom layouts altered and kitchen equipment positions tweaked
I	21/10/11	amendments as requested by client. (highlighted in revision clouds); show remote dry store details
H	6/10/11	roller shutters added; mop sink re-located; training station added; existing pipes shown.
G	21/9/11	Fusion counter added
F	14/9/11	Fusion counter added
E	25/8/11	counter handed, ice m/c and krushems moved
D	28/7/11	ansul system note added
C	16/6/11	additional wc added equipment updated
A	30/11/09	drains dims added

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**NEW RESTAURANT**

store address  
**74-78 MERRION STREET**  
MERRION CENTRE  
LEEDS  
LS2 8LW  
franchisee  
**CHICKEN CABINS**

drawing title  
**PROPOSED GENERAL ARRANGEMENT**

drawn by	checked	date
DJF		16th JUNE '11
store no.	scale	
0000	1:50 @ A1	

KFC drawing no.	FB ref.	revision
0000/2011/A200	2009/26/02	J

**FOR KFC APPROVAL**

