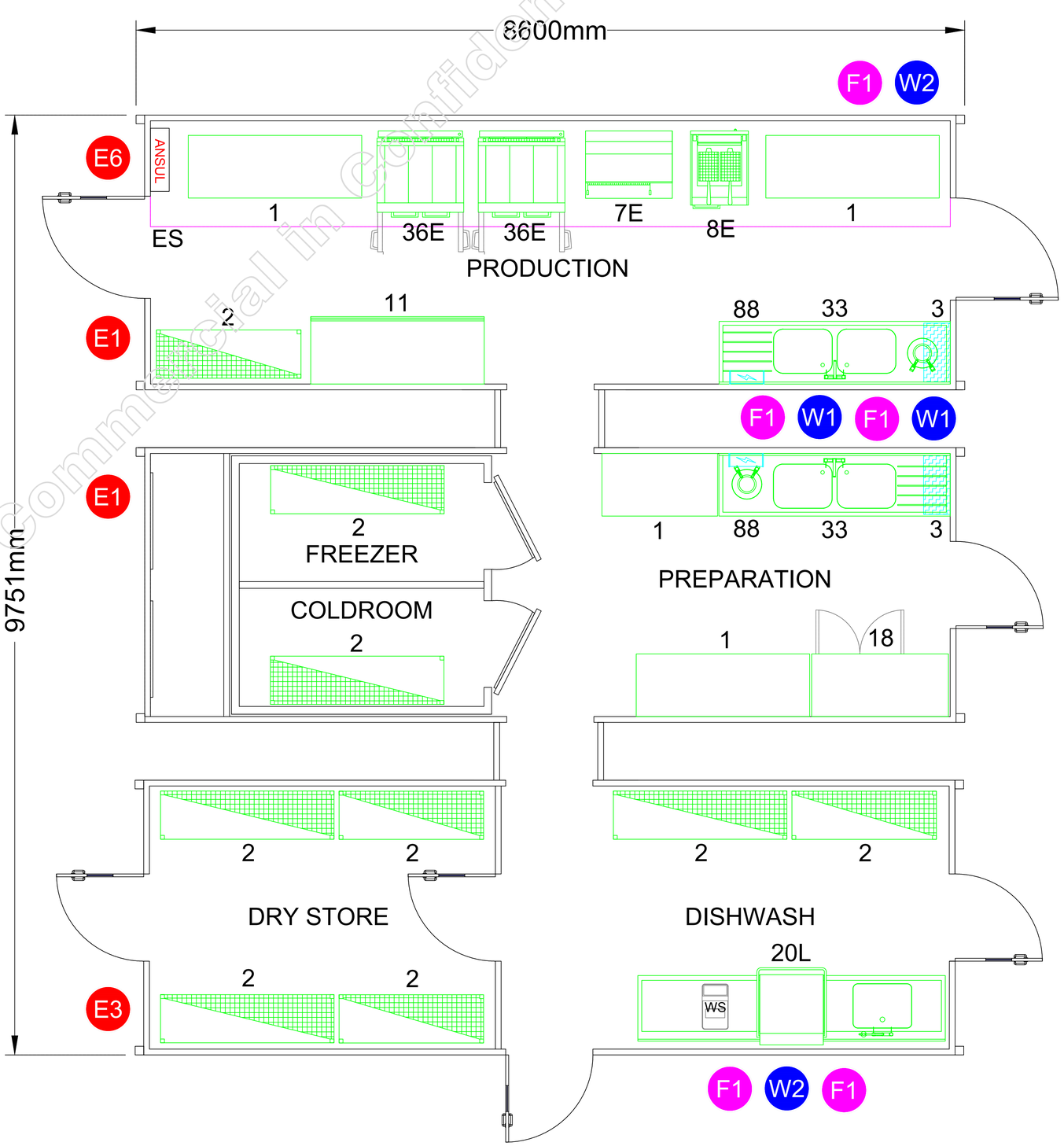
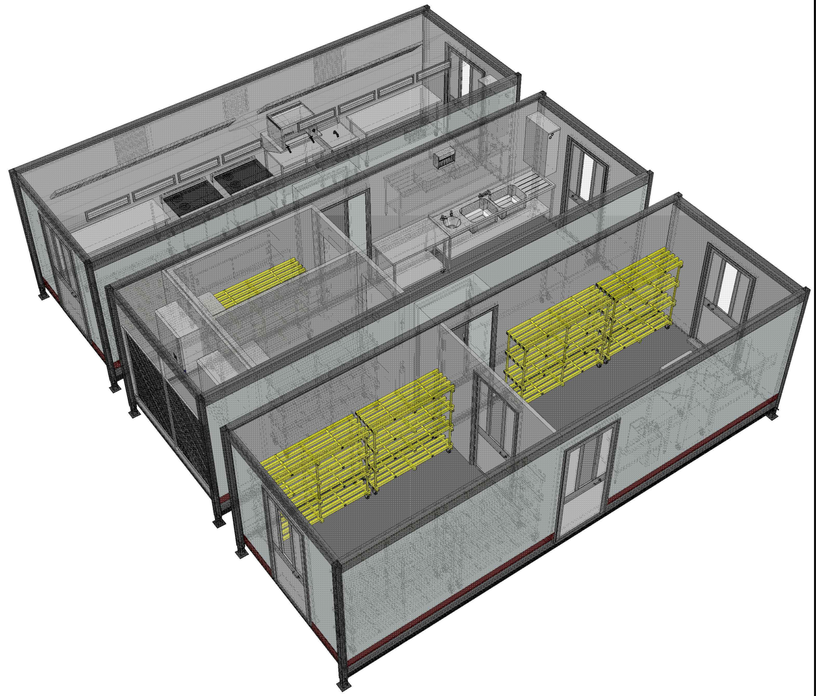
PLAN



CONCEPT



Dishwash - Internal

Production - Internal

SERVICES KEY

E1	63AMP SINGLE PHASE COMMANDO
E3	63AMP THREE PHASE COMMANDO
E6	100AMP THREE PHASE HARD WIRED
W1	15MM BSP WATER INLET
W2	22MM BSP WATER INLET
F1	40MM BSP WASTE OUTLET

- COMMANDO PLUG AND SOCKET SUPPLIED BY MK
- WATER PRESSURE REQUIRED 1.5 TO 6 BAR
- WATER SOFTENING REQUIRED TO HARD WATER AREAS

EQUIPMENT LEGEND

ID	QTY	DESCRIPTION
1	1	PREPARATION TABLE 1200MM
1	3	PREPARATION TABLE 1800MM
11	1	HOTCUPBOARD 1800MM
18	1	UNDERCOUNTER REFRIGERATOR
2	5	STORAGE RACKING 1800MM
2	4	STORAGE RACKING 1500MM
20L	1	HOOD DISHWASHER 3-PHASE - LEFT TO RIGHT
3	2	WATER HEATER
33	2	DOUBLE BOWL SINK & WHB 2400MM
36E	2	SOLID TOP RANGE - ELECTRIC
7E	1	SALAMANDER GRILL - ELECTRIC
88	2	FLY KILLER
8E	1	DEEP FAT FRYER - ELECTRIC
ES	1	EXTRACTION SYSTEM
WS	1	WATER SOFTENER. AUTOMATIC

Rev	Date	Details Of Issue	Initials
		FIRST ISSUE	

Status: **Information**

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Client:

Project:

Title: TRICON FACILITY GENERAL ARRANGEMENT

Scale (at A1)	Drg no.	Revision No.
1:25	P15195-2-GA	-

Originator	Drawn	Date:	Approved:
MK	KH	16.06.15	

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