

EQUIPMENT LEGEND

NO	EQUIPMENT	NEW QTY	EXIST QTY	NO	EQUIPMENT	NEW QTY	EXIST QTY
1a	POINT OF SALE MICROS TILL	3	0	29c	JANITOR SINK	1	0
1b	BACK OFFICE COMPUTER	1	0	30a	STAINLESS STEEL BIN	0	0
1c	KDS SCREEN	6	0	30b	PLASTIC BIN	3	0
1d	CCTV SCREEN IN OFFICE	1	0	30c	FRONT LOADER BIN	1	0
2	PAGER SYSTEM	0	0	31a	ELECTRICAL OVEN AND STAND	1	0
3a	700mm SINGLE DOOR UPRIGHT BEVERAGE COOLER	0	0	31b	ELECTRICAL OVEN AND WARMER STAND	0	0
3b	1340mm DOUBLE DOOR UPRIGHT BEVERAGE COOLER	0	0	31c	CHICKEN TROLLEY	1	0
3c	SINGLE DOOR UNDER COUNTER COOLER	0	0	32a	OVEN PREP TABLE 1200mm LHS	0	0
3d	DOUBLE DOOR UNDER COUNTER COOLER	2	0	32b	OVEN PREP TABLE 1200mm RHS	0	0
4a	700mm SINGLE DOOR UPRIGHT FREEZER	0	0	32c	OVEN PREP TABLE 900mm LHS (SPECIAL)	1	0
4b	1340mm DOUBLE DOOR UPRIGHT FREEZER	0	0	32d	OVEN PREP TABLE 600mm RHS	0	0
4c	SINGLE DOOR UNDER COUNTER FREEZER	0	0	33a	450mm OVEN OUTLET TABLE	0	0
4d	2 DRAWER LOW BOY FRIDGE	0	0	33b	850mm OVEN OUTLET TABLE	1	0
4e	4 DRAWER LOW BOY FRIDGE	0	0	33c	1200mm OVEN OUTLET TABLE	0	0
4f	BLAST CHILLER - W5TGO (710mm x 700mm X 840mm H)	0	0	33d	1600mm OVEN OUTLET TABLE	0	0
5a	1200mm 2 DOOR UNDER BAR FRIDGE - CUPBOARDS	1	0	34a	LOW LEVEL EXTRACTION CANOPY BY SPECIALIST	0	0
5b	1760mm 3 DOOR UNDER BAR FRIDGE - CUPBOARDS	0	0	34b	HIGH LEVEL EXTRACTION CANOPY BY SPECIALIST	2	0
5c	1500mm 2 DOOR UNDER BAR FRIDGE	0	0	35	COLD ROOM	1	0
5d	1805mm 3 DOOR UNDER BAR FRIDGE - DRAWERS	0	0	36	FREEZER ROOM	1	0
6a	DELIVERY STATION UNIT	0	0	37a	910mm ADJUSTABLE CAMBRO SHELVES	0	0
6b	710mm SA TAKE OUT PASS	0	0	37b	1070mm ADJUSTABLE CAMBRO SHELVES	3	0
7	HEAT LAMPS BY HATCO	5	0	37c	910mm ADJUSTABLE STAINLESS STEEL SHELVES	0	0
8a	EGRO COFFEE MACHINE	0	0	37d	1070mm ADJUSTABLE STAINLESS STEEL SHELVES	0	0
8b	DRAFT MACHINE	1	0	37e	1900mm x 700mm 5 TIER STAINLESS STEEL SHELVES	1	0
8c	UNDER COUNTER ICE MACHINE MEDIUM CAPACITY	1	0	37f	1300mm x 600mm 5 TIER STAINLESS STEEL SHELVES	1	0
8d	BLENDER	2	0	37g	2300mm x 400mm 5 TIER STAINLESS STEEL SHELVES	1	0
8e	COKE MACHINE	1	0	38a	1200mm x 600mm DUNNAGE RACK ON LEGS	0	0
8f	ICE WELL (400 x 400 X 400 DEEP)	1	0	38b	900mm x 600mm DUNNAGE RACK ON LEGS	2	0
8g	GLASS CADDY	1	0	38c	1200mm x 450mm DUNNAGE RACK ON LEGS	2	0
8h	SPEED RAIL FOR BAR	0	0	38d	900mm x 450mm DUNNAGE RACK ON LEGS	0	0
9a	BACK BAR UNIT	1	0	38e	660mm x 460mm DUNNAGE RACK ON CASTORS	0	0
9b	FRONT BAR UNIT	0	0	39a	DOUBLE DEFROST RACK	0	0
9c	PASS THRU UNIT	0	0	39b	TRIPLE DEFROST RACK	1	0
9d	PACKAGING UNIT	0	0	40a	HOOD TYPE DISHWASHER	1	0
10a	DELIVERY HOT HOLDING CABINET - LOW TEMP	0	0	40b	FRONT LOADER GLASS WASHER	1	0
10b	NATAS WARMER	0	0	41a	1200mm INLET TABLE	0	0
11a	2000mm FRONT GRILL TABLE	0	0	41b	1800mm DOUBLE BOWL INLET TABLE WITH CUT OUT FOR BIN	1	0
11b	1400mm FRONT GRILL TABLE	0	0	41c	2000mm INLET TABLE	0	0
11c	950mm FRONT GRILL TABLE	0	0	41d	2000mm TRIPLE BOWL INLET TABLE	0	0
11d	450mm MOBILE STORAGE UNIT	0	0	42a	800mm OUTLET TABLE	1	0
11e	600mm MOBILE STORAGE UNIT	0	0	42b	1500mm OUTLET TABLE	0	0
11f	800mm MOBILE STORAGE UNIT	2	0	43a	WALL MOUNTED CROCKERY RACK	0	0
12a	600mm GAS CHAR GRILL	0	0	43b	MOBILE CROCKERY RACK (1100mm X 600mm)	1	0
12b	900mm GAS CHAR GRILL	0	0	44a	650mm WORK TABLE	0	0
12c	1200mm GAS CHAR GRILL	0	0	44b	1050mm WORK TABLE	0	0
12d	1500mm GAS CHAR GRILL	0	0	44c	1650mm WORK TABLE	0	0
12e	2050mm ELECTRIC COMBO GRILL (1050BG/900FG)	0	0	44d	1850mm WORK TABLE	0	0
13a	CHOPPING BLOCK TABLE	1	0	44e	TABLE FOR RICE COOKER	0	0
13b	CHOPPING BLOCK	1	0	44f	DOUBLE PAN BAIN MARIE TABLE	0	0
14	2 DOOR ALTO-SHAAM WARMER	2	0	44g	SINGLE PAN BAIN MARIE TABLE (900mm x 600mm)	1	0
15	BUN TOASTER AND PANINI TABLE (980mm x 900mm)	1	0	45a	DOUBLE BOWL PREP SINK - LHS (1850mm x 650mm)	1	0
16a	BUN TOASTER	1	0	45b	DOUBLE BOWL PREP SINK - RHS (1850mm x 650mm)	0	0
16b	PANINI TOASTING GRILL	1	0	45c	1100mm TRIPLE BOWL SINK - LHS	0	0
17a	3 DOOR SALADETTE UNDER BAR FRIDGE	0	0	45d	1100mm TRIPLE BOWL SINK - RHS	0	0
17b	2 DOOR SALADETTE UNDER BAR FRIDGE	1	0	45e	1700mm TRIPLE BOWL SINK - LHS	0	0
18a	1600mm BACK GRILL TABLE	0	0	45f	1700mm TRIPLE BOWL SINK - RHS	0	0
18b	3100mm x 900mm FRONT AND BACK GRILL TABLE	1	0	46a	SMALLER BOWL VEG PREP SINK EXTENSION (400mm x 400mm)	2	0
18c	1600mm x 900mm BACK GRILL TABLE	0	0	46b	BIGGER BOWL VEG PREP SINK EXTENSION	0	0
19a	600mm ELECTRICAL FLAT TOP	0	0	47a	VEGETABLE SLICER	1	0
19b	600mm GAS FLAT TOP	0	0	47b	EASY CHOPPER	1	0
19c	900mm ELECTRICAL FLAT TOP	0	0	48a	910mm POT SINK	1	0
19d	900mm FLAT TOP	0	0	48b	1800mm POT SINK	0	0
19e	300mm ELECTRICAL FLAT TOP	0	0	49a	760mm x 450mm CHEMICAL TANK	0	0
19f	300mm GAS FLAT TOP	0	0	49b	770mm HEATED CHEMICAL TANK	0	0
19g	1050mm GAS VEG & NON VEG FLAT TOP	1	0	49c	1285mm UNHEATED CHEMICAL TANK	0	0
19h	900mm GAS GRILL	1	0	49d	1285mm HEATED CHEMICAL TANK	0	0
20a	FRONT GRILL SAUCE HOLDER	1	0	50a	WALL MOUNTED POT RACK	7	0
20b	BACK GRILL SAUCE HOLDER	2	0	50b	750mm x 400mm 2 TIER WALL MOUNTED SHELF	1	0
21a	FRONT GRILL PACKAGING UNIT	0	0	50c	2 TIER WALL MOUNTED FRYER SHELF	0	0
21b	BACK GRILL PACKAGING UNIT	0	0	51	MOP BUCKET	2	0
22	MICROWAVE OVEN	1	0	52a	CHEMICAL LOCKER TO FIT IN TO STORAGE SHELVING	0	0
23a	MICROWAVE SHELF DOUBLE	1	0	52b	900mm x 450mm CHEMICAL CUPBOARD	1	0
23b	MICROWAVE SHELF SINGLE	0	0	53	DROP SAFE FOR OFFICE	1	0
24a	SINGLE BOWL CHIP FRYER - ELECTRICAL	1	0	54	6 COMPARTMENT STAFF LOCKER	3	0
24b	SINGLE BOWL CHIP FRYER - GAS	0	0	55a	1000mm TIMBER FOLD DOWN BENCH	0	0
24c	FASTRON PANEL FOR CHIP FRYER	1	0	55b	1200mm STAINLESS STEEL FOLD DOWN EATING LEDGE	0	0
25a	TABLE MODEL CHIP DUMP WITH TOP HEAT	1	0	56	RO UNIT	0	0
25b	DOUBLE PAN BAIN MARIE - TABLE MODEL	0	0	57a	500L WATER TANK	0	0
25c	SINGLE PAN BAIN MARIE - TABLE MODEL	1	0	57b	2500L WATER TANK	0	0
25d	BAIN MARIE - HOT CLOSET UNIT	0	0	58a	BIGGER GENERATOR	0	0
26a	CHEST FREEZER	1	0	58b	SMALLER GENERATOR	0	0
26b	DOLLY FOR CHEST FREEZER	1	0	59a	UNDER COUNTER GREASE TRAP (ROGT 500)	2	0
26c	SLIDE TOP FOR CHEST FREEZER	1	0	59b	UNDER COUNTER GREASE TRAP (GTS 350)	1	0
27	GAS SOUP COOKER	0	0	59c	MAIN GREASE TRAP (ROGT 700)	0	0
28	GAS RICE COOKER	0	0	60a	POST MIX CHILLER	1	0
29a	WALL MOUNTED WASH HAND BASIN	1	0	60b	POST MIX SHELVING	1	0
29b	RECESSED COUNTER TOP BASIN	1	0	60c	POST MIX CANISTERS	1	0

GENERAL NOTES:			
COPYRIGHT AND RIGHT OF REPRODUCTION OF THIS DRAWING OR ANY PORTION THEREOF IS RESERVED			
Quality of all materials and workmanship to comply with the relevant S.A.B.S. and B.S.S. specifications and shall conform to the minimum standards specified in the Standard Particulars in the Bill of Materials or, in the absence of a Bill of Materials, available for perusal at the offices of the Designers.			
Contractor is responsible for correct setting out of the buildings, all external and internal walls with particular reference to boundaries, building lines, etc.			
Contractor to verify all levels, heights and dimensions on Site and to check same against the drawings before putting any work in hand.			
All contractors to check the details shown on this drawing for compliance with standards of good building practice with particular reference to special requirements necessitated by local and/or on site conditions and to report any comment to the Designers.			
Contractors are to ensure that all details shown on this drawing are in compliance with Local Authority bye-law and regulations.			
Contractors are to locate and identify existing services on Site and to protect these from damage throughout the duration of the works.			
Any errors, discrepancies or omissions to be reported to the Designer immediately.			
Contractor is to build in Approved D.P.C.s, whether or not these are shown on drawings, to all external walls at each floor, beam or parapet level and to all windows, doors, grilles or other openings in external walls. Cavity walls to have stopped D.P.C.s.			
Any queries arising from all the above must be reported to the Designers for clarification, before any work is put in hand.			
This drawing is not to be scaled. Figured dimensions to be used at all times.			
2A.B.s to each W.C., urinal and shower.			
2A.B.s. over each fanless door or window. Burnt clay bricks only shall be used unless specific approval is obtained from the Architect for the use of an alternative type of brick.			
DRAINAGE NOTES:			
All plumbing and drainage work and installation of sanitary fittings to comply with the relevant Local Authority bye-laws, regulations and requirements.			
Provide I.E.s. to all bends and junctions with suitable markers at ground level. Minimum fall to all drain pipes to be 1:40. Provide approved reset traps to all waste fittings. Provide A.E. to foot of all soil stacks. I.E.s. to waste pipes to be fully accessible at all times.			
All soil pipes passing under buildings or footings to be encased in concrete of minimum 100mm thickness all round pipe.			

REVISIONS:			
REV.	NAME:	DATE:	DESCRIPTION:

CLIENT:
NANDO'S INDIA
PROJECT DESCRIPTION:
DELHI AIRPORT

DRAWING DESCRIPTION:
EQUIPMENT LEGEND

DATE:	SCALE:
11.09.2024	1:25 (A1)

DRAWN BY:	APPROVED:
CRYSTELLE	

PROJECT NO:	DRAWING NO:	REVISION:
LM00000	A1	REV B

