

**EQUIPMENT SCHEDULE**

1. VEG CHILLER.	14c. 14" FRYER (PITCO).	30. COLD ROOM.	53. WORKTOP ON CHROME LEGS.	77. RATIONALE OVEN.
2. KREAM BALL MACHINE.	14d. 14" DOUBLE FRYER (PITCO).	31. ICE MACHINE.	54. WALL MOUNTED VIDEO CUPBOARD.	78a. RAZZLE MACHINE.
3. TILL.	14e. 14" DOUBLE FRYER (PITCO).	32. 3 BOWL SINK - 2550x750.	55. KITCHEN BIN.	78b. PUMP AND TOPPING MACHINE.
3a. SELF SERVICE KIOSK.	14f. 18" FRYER.	32a. SINGLE BOWL SINK.	56. FIRE ALARM INDICATOR PANEL.	78c. TABLE TOP CARPIAGANI.
3b. HANDHELD TERMINAL.	15. COUNTER.	32b. 3 BOWL SINK - 1650x950.	57. DISHWASHER.	78d. BLENDBERS & TOPPING TABLE.
4. POST MIX 4 HEAD DISPENSE.	16. HC900.	33. S/S SHELVING.	58. S/S WALL.	79a. EPSCS PANEL.
5. POST MIX 8 HEAD DISPENSE.	16a. HC900 - FLAPS IN PLACE OF DOOR.	34. CHEMICAL CUPBOARD.	59. DUKE HSHU HOT HOLD TO B.S. - 3x2 HIGH.	79b. EPSCS MONITOR.
6. COFFEE MACHINE.	17. BUN TOASTER.	35. COLD DRAWERS.	60. STAR GRILL.	80. POSITION OF 2nd HOT WATER SUPPLY.
5a. COFFEE MACHINE SLIMLINE.	18. WHB.	36. POST MIX SYRUPS.	61. WATER MAIN.	81. OIL MANAGEMENT SYSTEM TANK.
6a. HCS5.	19. BURGER STATION.	37. EXTRACT HOODS.	62. WATER CYLINDER / BOILER LOCATION.	82. CO2 STORAGE.
7. HCS5 BASE.	20a. SINGLE BREADING TABLE.	38. MOP SINK.	63. INTRUDER ALARM PANEL.	83. PEPSI FRIDGE.
7a. BUN CHUTE.	20b. LINEAR DOUBLE BREADING TABLE.	39. ELECTRIC SWITCHGEAR.	64. BRITVIC DRINKS COOLER.	84. INTERNAL GREASE TRAP.
7b. 2 TIER TRANSFER BIN.	20c. BACK TO BACK DOUBLE BREADING TABLE.	40. BAIN MARIE.	65. KEY BOX.	85. COMBINED GREASE TRAP MOP SINK.
7c. 3 TIER TRANSFER BIN.	20d. SLIMLINE BREADING TABLE.	41. UPRIGHT FRIDGE.	66. THAW CABINET.	86. ELECTRICAL SERVICE COLUMN.
8. BUCKET CHUTE.	21. NEXT GEN BREADING TABLE.	42. STORAGE SHELVING.	67. MOP STORAGE.	87. PDMO HOSE.
9. CHIP DUMP / PASS THRU.	21a. UPRIGHT FREEZER.	43. INSECT KILLER.	68. BIFFA BIN.	88. LEARNING ZONE.
10. DIVERSEY UNIT.	22. S/S TABLING/BENCH.	44. WALL MOUNTED PATCH CABINET.	69. TWISTER DRAWER.	89. FUSION TIMER.
11. MICROWAVE.	22a. MOBILE CHICKEN PACKING TABLE.	45. FLOOR STANDING PATCH CABINET.	70. STAR GRILL TABLE.	90. FTUS FILTER.
10a. MICROWAVE TABLE.	23. HC903.	46. ICE CREAM MACHINE.	71. COLD FOOD TABLE.	91. PACKAGING TOWER.
11a. CHIP FREEZER.	24. HCW3.	47. FRIDGE UNIT UNDER.	72. STAR GRILL TABLE.	92. DUAL SOFT SCOOP DISPENSER.
12. LARGE CHIP FREEZER.	24a. HCW3 BASE.	48. SAFE.	73. COLD FOOD TABLE.	96. MANITOWOC ES2 OVEN.
12a. 4 HEAD HENNY PENNY.	25. LABEL PRINTER.	49. LANDING TABLE.	74. HCW5.	
13. 6 HEAD COLECTROMATIC.	26. HOT DRAWERS.	50. 2 DRAWER FILING CABINET.	75. GOODS HOIST.	
12b. 8 HEAD HENNY PENNY.	27. HEADSET BASE LOCATION.	51. MOBILE BUN DEFROST UNIT.	76. FREESTANDING COLD DRAWER 1100x700mm.	
14. 14" FRYER (EVOLUTION ELITE).	28. BOTTLE STORAGE.	52. PHONE.	76a. HC55 COLD DRAWER 1100x700mm.	
14a. 14" DOUBLE FRYER (EVOLUTION ELITE).	29. FREEZER ROOM.			
14b. 14" TRIPLE FRYER (EVOLUTION ELITE).				

**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 FURNITURE SCHEDULE**

existing number of seats	82	proposed number of seats	75
existing number of tables	27	proposed number of tables	29
existing number of seating sets	19	proposed number of seating sets	17

**RACKING SCHEDULE**

location	existing linear	proposed linear	required
chicken chiller	4.3	4.3	3.7
veg chiller	1.2	3.4	1.7
freezer	5.2	5.6	7.5
dry storage	7.3	8.7	9.4

**AREA SCHEDULE**

proposed front of house area	122.1 m <sup>2</sup>	1314.3 ft <sup>2</sup>
proposed back of house area (incl. counter, walk-in fridges and office)	115.7 m <sup>2</sup>	1245.4 ft <sup>2</sup>
staff amenity area	9.1 m <sup>2</sup>	98 ft <sup>2</sup>

NOTE: Landlord will not allow re-spraying of shopfront. Soft seating is seen as not practical on this site.

**FURNITURE FINISHES SCHEDULE**

	<b>Loose chair</b> Caona 2 sidechair - dark wood laminate with natural wood legs.		<b>Fixed table</b> ABET 602 Holz laminate top with 30mm radius corners with DC144R OHNE 3D Premium edging. Table base finish - hot rolled blackened steel with a clear lacquer finish.
	<b>Loose chair</b> Caona 2 sidechair - natural wood laminate with RED painted wood legs.		<b>Fixed table</b> ABET 1386 Holz laminate top with 30mm radius corners with DC144R OHNE 3D Premium edging. Table base finish - hot rolled blackened steel with a clear lacquer finish.
	<b>Loose chair</b> Caona 2 sidechair - light wood laminate with natural wood legs.		<b>Fixed table for upholstered booth &amp; solid oak pew seating</b> ABET 602 Holz laminate top with 30mm radius corners with DC144R OHNE 3D Premium edging. Table base finish - hot rolled blackened steel with a clear lacquer finish.
	<b>Loose chair</b> Tango wood chair with dark stained finish.		<b>Fixed High table</b> 40mm Thick Tuscan solid oak worktop with copper edging ref DC144R. Table top to be finished with food safe clear oil. Top to be securely fixed to metal box section frame.
	<b>LOOSE STOOL</b> Red feature metal Fero stool - Medium size stools required where against counter kick out. - Tall stools required to free standing high kitchen tables.		<b>low kitchen table</b> 40mm Thick solid oak hardwood planks to create country kitchen look. Top to be securely fixed to metal box section frame.
	<b>Fixed solid bench</b> Bench seat top finished in Abet 1383 Holz laminate. Side & front faces in Abet 1383 Groove laminate, skirting in Abet 727 Salmato (brushed aluminium) laminate. Solid Ash lippings painted Dulux 00Y28/055; 6x6mm square bar copper inlay strips. Upholstered backrest - SKA Ispium Oyster (F6423013)		
	<b>Loose Solid Oak bench</b> A.W Oak veneered back panel with horizontal "V" grooves set into Solid Oak seat frame. Upholstered seat pad - SKA Ispium Oyster (F6423013)		

**SIGNAGE DESIGN SIGNOFF**

<b>Name / Title</b>	
Bharat Patel Client	
<b>Signature</b>	<b>Date</b>

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

rev	date	description
A	06/04/17	Amended layout as per BP & KFC comments: kick out counter, furniture adjusted to suit, larger cold rooms, shelving adjusted, new extension for brivvic (AI)

Suite 2 Clocktower House  
Station Road  
West Horndon  
Essex CM13 3XL  
tel.: 01708 477899  
fax: 0709 223 4930  
e.: office@architect.ltd.uk  
web: www.architect.ltd.uk

**QFM**

**IE**

store address  
KFC York road  
Unit 3  
Sprutborough rd retail park  
Doncaster  
DN5 8BN

drawing title  
**PROPOSED**  
Ground Floor  
General arrangement plan

drawn by	checked	date
AI		Feb '17
store no.	scale	
0000	1:50 @ A1	

drawing no.	revision
0000/2017/G100/17-0014	A

**KITCHEN:**  
Allow for all equipment to go to QFM HQ before being bought back where appropriate.  
Provide services and space for futureproofing equipment as directed by plans approved process.  
Existing DTW1 position moved, allow for new window and allow for bricking up existing space.  
New lean kitchen layout, retain existing equipment where possible in new location.  
New coldrooms and freezer room design/location. Office repositioned.  
Portions of middle spine wall to be removed to allow for new layout. New 3 bowl sink. 2no new fry killers.  
New CCTV & IA systems. New PosiFlex fills. All new patch cabinets.  
2no safes to be retained, remove any additional redundant safes.  
New Frankie shelving.  
Telephone system to be relocated to office. Hi Tech to collect and re-supply Fire Extinguishers.  
Pylon to be re-lamped (LED).  
New entry to rear through existing bin store. New rear extension within existing yard to house post mix/brivvic, new exit door.  
Update electrics to 130KV

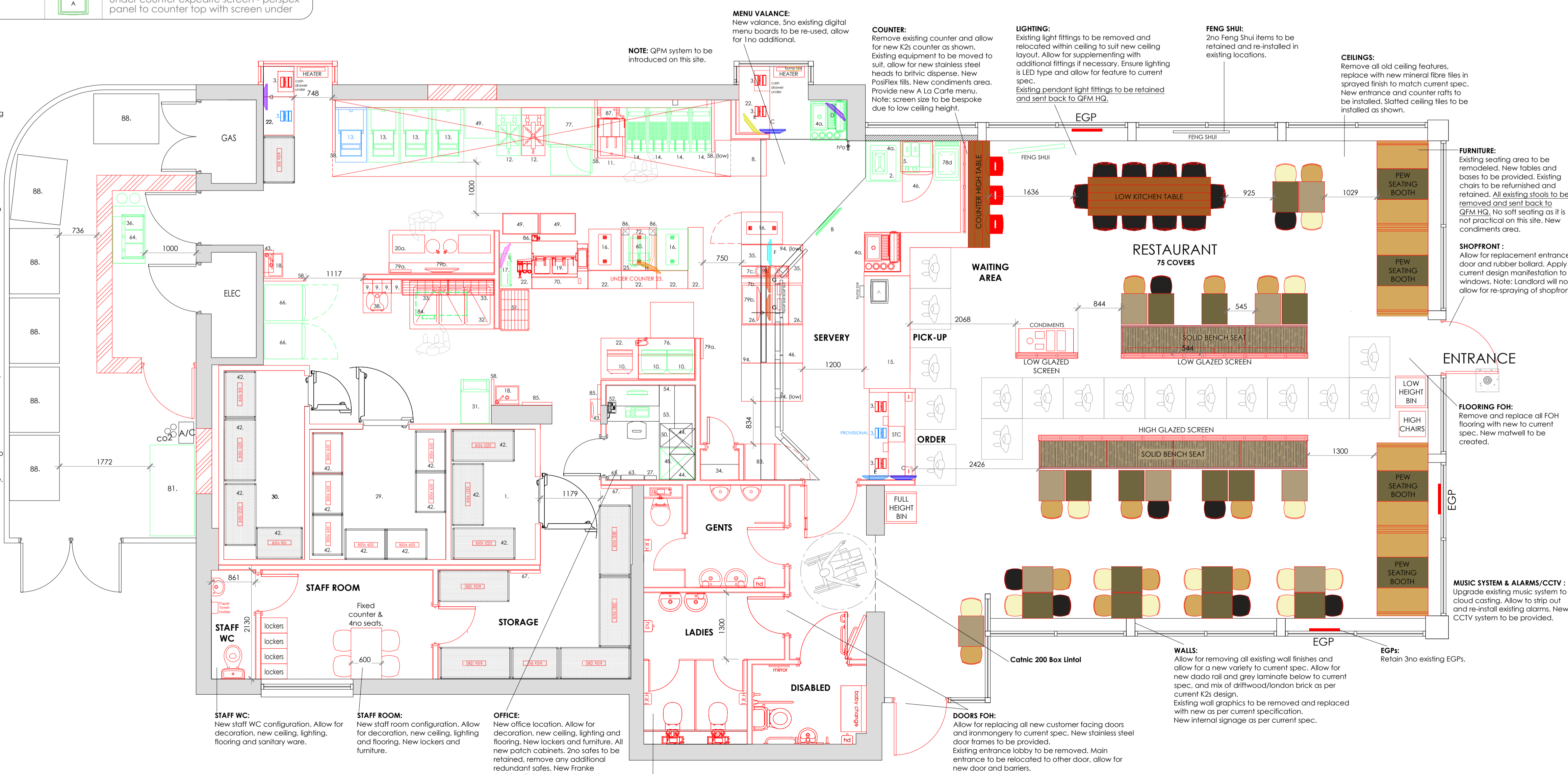
**CEILING:**  
Allow for new ceiling and LED lighting.

**WALLS:**  
Allow for all new BOH wall finishes in BioClad. Replace stainless steel to rear of cookline.

**FLOOR:**  
Allow for removal of existing floor finishes, new milestone poured resin flooring throughout. Where overlaying on existing floor finishes substrate must be approved by floor supplier.

**JOINERY:**  
Allow for all new stainless steel door frames to kitchen area. New doors and ironmongery. Rear security doors to be retained, allow for re-spraying and installing new chequer plate.

Retain existing air conditioning unit to the FOH, allow for new to BOH: new 24/25KW ducted AC system to BOH. Cassettes to be retained in FOH areas. Allow for airflow site survey to be carried out.  
Supply and extract: carry out all necessary repairs and upgrades to extract systems subject to layout. Retain existing gas supply and ensure it complies with current regulations, including linked shut off valves.  
Allow for full electrical re-wire, ensure any alterations to electrical installations comply with current regulations and have the relevant certification.



**Proposed Ground Floor General arrangement plan**  
scale - 1:50 @ A1 1:100 A3

**FOR APPROVAL**