

JSP 315
ACCOMMODATION SCALES

SCALE 39
SERVICE CATERING FACILITIES

JSP 315 SCALE 39

RECORD OF AMENDMENTS

(DIO SEC POLICY)

Please check references – some Serial Numbers have changed since April 2012

AMEND NO	DATE	MINOR/REWRITE
1	APR 2012	REWRITE
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AMENDED APRIL 2012

SCALE 39**SERVICE CATERING FACILITIES**

01 The Junior Ranks elements of this scale do not apply in Great Britain, but can be used as a reference point. For catering provision in GB refer to Scale 52: Amenity (Catering, Retail and Leisure) Facilities for Junior Ranks in Great Britain. This scale is to be read in conjunction with Scales 1, 29, 34, 40, 45 and 47, and with DE Design & Maintenance Guide 18 – Design of Catering Facilities (DMG 18) and DE Specification 42 – Catering Equipment Specification (CES)

02 It shows the Kitchen, Ancillary Accommodation, Servery and Staff Facilities for all Service Kitchens, and the dining accommodation for leading ratings and below in the Royal Navy, Corporals and below in the Royal Marines, Army and Royal Air Force. Dining accommodation for Officers and SNCOs is in Scales 29 and 34 respectively.

03 The advice of the appropriate Kitchen Design and Equipment Authority (KDEA) shall be sought on the provision, design and equipping of catering facilities.

04 This scale makes a provision for a Number To Be Fed (NTBF) per kitchen of up to 1000. Where the NTBF exceeds 1000, the requirement is to be assessed on an individual basis and specified in the project brief. Refer to DMG 18, Section 1.4 and the KDEA.

05 This scale is divided into 8 parts

PART 1 Introduction – Key factors for application of the scales;

PART 2 Kitchens & Ancillary Accommodation – Area scales;

PART 3A Junior Ranks Dining Area(s), Serveries & Ancillary Accommodation – Area scales;

PART 3B Officers and SNCOs Serveries and Pantries – Area scales;

PART 4 Scales of equipment for all kitchens;

PART 4A Junior Ranks Serveries and Pantries – Scales of equipment;

PART 4B Officers and SNCOs Serveries and Pantries – Scales of equipment;

PART 5 Staff facilities – Area Scales;

PART 6 Catering Control;

PART 7 Cook-chill facilities for Royal Navy only;

PART 8 Satellite kitchens supported by a Junior Ranks Mess Kitchen (not cook-chill)

PART 1 – INTRODUCTION

01 The scale of the provision is based on the unit NTBF, which is calculated by applying a percentage to the unit's establishment (as defined in Scale 1) in accordance with the table below.

Type of Unit	Officers & SNCOs (%)	JRs (%)
Students at training units	80	90
All other units and Permanent Staff at training units	50	60
Unaccompanied units overseas	100	100

02 The number of official visitors for which a unit has to cater regularly may be added to the establishment.

03 When the NTBF is within 10% of the bottom end of a scale band, consideration may be given to using the next lower band to calculate the size of the kitchen, ancillary accommodation and equipment. This reduction should not be applied to the dining area.

04 When a unit has a requirement for detached catering facilities for use in working hours only, provision is to be made for the delivery of prepared meals, or assessed against that in Scale 47.

05 The NTBF is used to assess all details of kitchens, ancillaries and equipment. It is also used in conjunction with the 'meal period' to assess details of serveries, dining rooms, queue spaces, and toilets for Junior Ranks.

06 The meal period (i.e. the time during which a meal is served) will vary between units of the three services, and the time available for meals is to be determined at Statement of Requirement stage. In every case consideration is to be given to scaling the dining room for a 1½ hour meal period (i.e. 3 sittings), and only where this is impracticable may the 1 hour (i.e. 2 sittings) scale be used.

PART 2 – KITCHENS AND ANCILLARIES

Introduction

01 For Scales of Equipment see Part 4. Catering Control for Direct Delivery is included in Serial 12 table.

02 Typical details of rooms and their functional relationships are shown in DMG 18 (Section 2 refers) to illustrate work flow patterns and space standards.

03 Calorifier rooms, gas and electrical intake, switchgear and plant rooms are to be provided out of area addition. The requirements should be established at an early stage with the M & E engineer.

M & E Requirements

04 Illumination:

- a. Kitchen, Pastry, Larder, Raw Meat\prep, Vegetable Prep, Pantry: 500-lux.
- b. Crockwash, Utensil Wash, Kitchen Food Store, Grocery Store, Refrigeration/Deep Freeze: 300-lux.
- c. Equipment Store, Crockery, Glass & Linen Store, Cleaners' Room, Wet & Dry Refuse Rooms and Compactor, Norwegian Container Wash Room: 125-lux.
- d. Kitchen Office: 350-lux.

05 Electric Power:

- a. To all scaled equipment as required. In swill/refuse area for powered cleaning equipment and compactor.
- b. 13A double socket outlets for all mobile equipment not covered by (a) above.
- c. Three 13A double socket outlets in kitchen office.
- d. One double socket outlet in cleaners room, calorifier room (including extra low voltage outlet for hand lamp), and circulation area (for every 12m run of corridor).
- e. Power supplies for mechanical ventilation system (if required).
- f. Power supplies for cold stores refrigeration and associated safety equipment.

06 **Gas Supply:** To all scaled equipment as required.

07 Heating:

- a. 13⁰C in Crockery, Glass & Linen store
- b. 16⁰C in Kitchen, Crock and Utensil Wash, Pastry and Vegetable Preparation
- c. 18.5⁰C in kitchen office
- d. Frost precautions in Cleaner's Room and to water supply in yard area

08 Ventilation:

- a. To be in accordance with the recommendations contained in Building Regulations and the relevant guides.
- b. Where there are large volumes of refrigerated storage, mechanical ventilation is to be provided to remove the heat generated by the refrigeration plant
- c. Larder and Raw Meat preparation areas to be temperature controlled to +13⁰C.
- d. Bulk Grocery Store to be temperature controlled to +12⁰C to +16⁰C.

PART 2 – KITCHENS AND ANCILLARIES (contd)

M & E Requirements (contd)

09 Water:

- a. Hot and cold water to all sinks and wash hand basins.
- b. Conditioned potable water to be supplied to beverage making points (with a faucet labelled Drinking Water'), tilting kettles and sinks used for food preparation.
- c. Treated conditioned potable water supplied from the plant room to combination ovens and pressure/pressureless steaming ovens.
- d. Dishwashing machines and steriliser sink to have a softened water supply from the plant room.
- e. Cold water supply to swill and refuse areas.

10 Temperature Monitoring: A temperature monitoring system is to be provided. All walk in and cabinet deep freeze and refrigeration units are to be provided with internal monitors/probes. All units are to be linked back to a programmable recording/printout/ alarm system.

11 General: Water, Gas and Electricity supplies are to be metered.
(Refer to Scale 1 for energy management)

PART 2 – KITCHENS AND ANCILLARIES (contd)**12 Area Scales (m²)**

Room Name	Number To Be Fed							
	Up to 50	51 to 100	101 to 200	201 to 300	301 to 400	401 to 600	601 to 800	801 to 1000
Kitchen	25	40	48	57	60	62	66	77
Crockwash	12	12	15	15	16	18	20	20
Utensil Wash ₁	10	12	12	12	14	15	15	20
Pastry Prep ₂	0	15	16	16	16	16	20	20
Larder ₃	8	9	9	10	10	10	12	12
Raw Meat Prep ₃	8	8	8	8	10	12	12	14
Vegetable Prep	10	10	10	10	12	15	15	15
Day Store	5	5	5	5	5	5	8	8
Bulk Grocery Store	5	6	10	10	11	12	15	18
Equipment Store	4	4	4	4	5	5	5	6
Kitchen Office	4	5	6	7	7	7	7	9
Refrigeration Equipment ₄	5	6	8	9	11	12	13	16
Bulk Refrig/Freezer Store ₅	6	10	11	13	14	22	27	30
Crockery, Glass & Linen Store:								
JRs'	3	3	4	4	4	5	5	5
Officers/SNCOs'	6	6	8	8	8	10	10	10
Consumables Store ₆	3	3	4	4	4	5	5	5
Cleaners' Room: ₇								
JRs	8	8	8	12	12	12	12	12
Officers/SNCOs	4	4	4	4	6	6	8	8
COSHH Store ₈	0	4	4	4	5	5	5	5
Wet Refuse/ Waste Oil Area ₉								
Dry refuse Area ₉								
Compactor Room	0	0	4	4	4	4	4	4
Total Area: JRs	116	160	186	204	220	242	266	296
Officers/SNCOs	115	159	186	200	218	241	267	297

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PART 2 – KITCHENS AND ANCILLARIES (contd)

12 (contd)

Notes to Table

- a. Area is based on a single semi-automated system.
- b. A dedicated Pastry Prep room may be omitted if it can be demonstrated that extensive use is made of pre-prepared pastry products and sweets. Additional oven capacity and appropriate area may be added to the kitchen.
- c. Larder and Raw Meat Prep may be in a single room, divided by a dwarf wall (consult KDEA). The areas stated may be combined to provide a layout to meet the particular requirements of the unit. Where the assembly of packed meals is a major activity, a packed meal room allowance may be added to the Larder. (Consult KDEA)
- d. Refrigerated & Frozen food cabinets are to be allocated to areas within the overall design using the spatial area allowance provided and adding it to each room as required. Consult the KDEA.
- e. May include walk-in facilities or a combination of both cabinets and walk-in facilities.
- f. Store to be located adjacent to packed meal area.
- g. Cleaners' room to be split between the kitchen and dining room as required.
- h. To comply with COSHH regulations, provision is to be made for the bulk storage of chemicals for dishwashers, cleaning materials etc, where not provided elsewhere on the unit.
- i. As required – see DMG 18. Area to be agreed with KDEA. Not part of Area Addition. The area provided should take account of the Unit's Environmental Policy to include waste cooking oil bundage, environmental waste separation and re-cycling.

PART 3A – DINING ROOMS AND SERVERIES (INCLUDING QUEUE SPACE AND TOILETS) FOR JUNIOR RANKS

Introduction

- 01 The dining room areas are based on the User Requirement Document (URD) and local feeding patterns (DMG 18, Section 4.1 refers).
- 02 Areas for serveries allow for equipment (servery, cooking, and temperature controlled storage), staff and diner circulation.
- 03 The provision for queue space and toilets is to be included in the URD. Depending upon the proximity of duplicate facilities within the unit complex, this provision may be adjusted down during initial design (DMG 18, Section 3 refers).

M & E Requirements

- 04 **Illumination:** To be in accordance with the recommendations contained in the relevant guides.
Note: The lighting in dining rooms and serveries is to be carefully designed to provide a pleasant environment for diners.
- 05 **Electric Power:**
- To all equipment in serveries, pantries/sideboards.
 - Supplies for mobile equipment as required. Where equipment can be used in more than one location, additional outlets are to be provided.
 - 13A double socket outlets to every 37m² of floor space in entrance and exit lobbies/halls, and queue space.
 - Power supplies for mechanical ventilation system (if required)
- 06 **Gas Supply:** To all equipment as required in serveries.
- 07 **Heating:**
- 13⁰C in toilets.
 - 16⁰C in entrance and exit lobbies/halls, and queue space, pantries.
 - 18.5⁰C in dining area.
 - Frost precautions in cleaner's room.
- 08 **Ventilation:** To be in accordance with the recommendations contained in Building Regulations and the relevant guides.
- 09 **Water:**
- Hot and cold water to sinks and wash hand basins.
 - Drinking water (labelled) to drinking water and beverage making points.
- 10 **General:** Water, Gas and Electricity supplies are to be metered. (Refer to Scale 1 for energy management)

**PART 3A – DINING ROOMS AND SERVERIES
(INCLUDING QUEUE SPACE AND TOILETS) FOR JUNIOR RANKS (contd)**

11 Servery and Pantry Areas

Numbers To Be Fed	Servery Area (m ²)
Up to 50	36
51 to 100	65
101 to 200	75
201 to 300	100
301 to 400	116
401 to 600	148
601 to 800	160
801 to 1000	185

12 Notes to Table:

- The areas shown provide a guide to the approximate area required to fulfil the output requirements of the unit and will be determined by the feeding patterns, service density and the relationship with other retail and leisure facilities.
- The servery area includes the provision of service counters for hot and cold foods including the 'core' and main meals, cooked to order meals, takeaway items, snacks, hot and cold beverages.
- Individual layouts and the provision of equipment will be determined by the Unit's particular requirements.
- Where a separate pantry is required – consult KDEA.

13 Dining Area(s)

The number of dining room seats is determined by the following:

- The actual NTBF (calculated in accordance with Part 1)
- The feeding patterns, service density and the particular requirements of the Unit.
- For each seat allow an area of 1.5m². This area allows for diner circulation and the table elements.

14 Queue Space

Queue space for 1 sitting to be provided as follows:

- 8.5m² for up to 50 diners
- Then - 0.1m² for each additional seat.

15 Toilets

Toilets for diners based on NTBF:

- MALE: 1 WC, 1 WHB, 1 Urinal per 100 diners.
- FEMALE: 1 WC, 1 WHB per 100 diners.

Refer to Scale 1, Annex B for fittings and areas.

PART 3B – SERVERY AND PANTRY AREAS FOR OFFICERS AND SNCOs

16

Area	Numbers To Be Fed				
	Up to 50	51 to 100	101 to 200	201 to 300	301 to 400
Servery	36	60	65	85	100
Pantry	8	10	12	15	15

M & E requirements as for part 3A.

PART 4 – SCALE OF EQUIPMENT FOR ALL KITCHENS**Introduction**

01 The scales in Parts 4 – 4B should be read in conjunction with DE Specification 42 – Catering Equipment Specification (CES) and are not a rigid entitlement. Equipment should be selected only to the specific catering needs of the Unit. The scale is flexible enough to meet the requirements of most Service messes, but where a Unit has a particular need to adjust the items of equipment it may do so providing there is no increase in cost.

02 The lengths given for benching and racking are for guidance only.

03 Winged insect killers (CES 42) are to be provided to protect entrances and exits to the kitchen areas. Environmental Health Officers are to be consulted regarding the siting of these items, and to decide whether additional insect screens are required.

PART 4 – SCALE OF EQUIPMENT FOR ALL KITCHENS (contd)

04

Department and Item	CES No	Up to 50	51 to 100	101 to 200	201 to 300	301 to 400	401 to 600	601 to 800	801 to 1000	Remarks
KITCHEN										
1. Bratt Pan Tilting	1	0	1	1	2	2	2	2	3	
2. Deep fryer: 20kg/hr 50kg/hr	2	1	1 1 *	1 2	1 2	1 2	3	3	4	* Twin tank See notes 1 & 2
3. Mobile Oil Filtration Unit	2	0	1	1	1	1	1	1	1	Not required where note 1 applies.
4. Grill	3	1	1	1	1	2	2	2	3	Bench mounted. See notes 2 & 3.
5. Combination Oven 6-shelf 10-shelf 20-shelf	4	1	2 1	1 2	1 2	2 2	3	2 1	1 2 1	6 grid models may be stacked where appropriate.
6. Oven Range/ Boiling Top 4-ring/1 oven * 6-ring/1 oven	5	1	2	2	2	2	2	2	3	* May be solid top. Induction hob may also be considered.
7. Convection Steamer 3-shelf	7	0	1	1	1	1	1	1	1	Consult KDEA.
8. Bulk Water Boiler	31	0	1	1	1	1	1	1	1	Thermostat controlled/ bench mounted. Nominal 135-litres.
9. Mixing Machine 5-litre * 12-litre 20-litre 30-litre	9	1 1	1 1	1	1	1	1	1	1	Refer to KDEA.
10. Hot Cupboard 1200mm 1800mm	10	1	1	1	1	1	1	1	1	Alternative may be a mobile heated GN Trolley.

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PART 4 – SCALE OF EQUIPMENT FOR ALL KITCHENS (contd)

04 (contd)

Department and Item	CES No	Up to 50	51 to 100	101 to 200	201 to 300	301 to 400	401 to 600	601 to 800	801 to 1000	Remarks
11. Stainless Steel (SS) Workbench - metre length	11	3	4	4	4	5	5	5	6	See note 4
12. Set down SS Bench	11	2	3	3	3	3	4	4	5	Nominal 600 x 900mm.
13. Knife Rack	-	1	1	1	1	1	1	1	1	
14. Notice Board (1500 x 1000mm)	-	2	2	2	2	2	2	2	2	1 Dry-wipe in kitchen. 1 Pin Board in Staff area.
15. Kitchen Trolley		1	1	1	1	2	2	2	3	
16. Wash Hand Basin (SS Soap & Towel Dispenser)	12	1	1	1	1	1	1	1	2	See note 5.
17. Microwave	13	1	1	1	1	1	1	1	1	May be combination when not included with a back bar.
18. Sink Unit (SS with drainer)	23	1	1	1	1	1	1	1	1	Nominal 1200mm.
19. Vacuum Packing machine	48									Consult KDEA.
20. Blast Chiller/ Freezer (kg/hr)		10	10	20	20	35	35	35	50	Capacities are nominal.

Notes to Kitchen:

1. Where fryers are provided as a single suite, a built in filtration unit may be provided as an option.
2. Where 2 or more grills are scaled, 1 may be a char grill and 1 may be sited in the servery area.
3. A 6-grid or mini combination oven may be considered as an alternative option.
4. To include part of refrigerated bench allowance from Refrigeration Equipment. A cupboard and drawers may be incorporated into a bench for the storage of administrative papers etc.
5. Soap & Towel dispensers are MOD/Catering Contractor supply. Total to be determined upon the design layout

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PART 4 – SCALE OF EQUIPMENT FOR ALL KITCHENS (contd)

05

Department and Item	CES No	Up to 50	51 to 100	101 to 200	201 to 300	301 to 400	401 to 600	601 to 800	801 to 1000	Remarks
CROCKWASH										
1. Dumps/Inlet/Outlet Benching (SS – metre length)	14	5	6	6	6	7	8	8	9	See note 1
2. Double Sink inset into inlet bench	14	1	1	1	1	1	1	1	1	Pre-wash hot & cold spray to be fitted over sink.
3. Dishwasher (Racks per Hour)	14	60	60	60	60	100	100	120	190*	See notes 2 and *3.
4. Storage Racking (SS – metre length)	18									As required
5. Cleaning Cupboard (SS – Mobile)	15	1	1	1	1	1	1	1	1	
6. Waste Disposal Unit	16	1	1	1	1	1	1	1	1	See note 4.
7. Plate Transporter (Low level)	14	1	1	1	1	1	1	1	2	
8. Wash Hand Basin (SS with Soap & Towel Dispenser)	12	1	1	1	1	1	1	1	1	See note 5.

Notes to Crockwash:

1. A conveyor or automated system may be considered in larger kitchens. The design of the facility will determine the layout; consult KDEA and refer to DMG 18, Section 2.5.
2. For basket entitlement see Appendix 2.
3. A flight model or 2 no. rack conveyor may be considered.
4. Inset into Item 1. An alternative system may be linked to a food waste management package; consult KDEA.
5. Soap & Towel dispensers are MOD/Catering Contractor supply. Total to be determined upon the design layout.

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PART 4 – SCALE OF EQUIPMENT FOR ALL KITCHENS (contd)

06

Department and Item	CES No	Up to 50	51 to 100	101 to 200	201 to 300	301 to 400	401 to 600	601 to 800	801 to 1000	Remarks
UTENSIL WASH										
1. Benching (SS – metre length)	17	4	5	5	5	6	7	7	8	For receipt of dirty & draining of washed utensils.
2. Soak Sink: inset into item 1	17	2	2	2	2	2	2	2	2	See note 1 & 2. Nominal dimensions 600 x 450 x 400mm
3. Utensil Washing Machine: Front loading or Pass Through	44	0	1	1	1	1	1	1	1	To include dirty and cleans receipt benching. Consult KDEA.
4. Storage Racking (SS – metre length)	18									As required
5. Cleaning Cupboard (SS – Mobile)	15	1	1	1	1	1	1	1	1	
6. Waste Disposal Unit	16	1	1	1	1	1	1	1	1	See note 2

Notes to Utensil Wash:

1. For granule machine – consult KDEA.
2. Inset into Item 1. An alternative system may be linked to a food waste management package; consult KDEA.

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PART 4 – SCALE OF EQUIPMENT FOR ALL KITCHENS (contd)

07

Department and Item	CES No	Up to 50	51 to 100	101 to 200	201 to 300	301 to 400	401 to 600	601 to 800	801 to 1000	Remarks
PASTRY			*	*	*	*	*			See notes 1 and 2.
1. Benching (SS – metre length)	11	0	4	5	5	5	5	6	6	
2. Sink Unit (SS with drainer)	23	0	1	1	1	1	1	1	1	Nominal 1200mm.
3. Boiling Table 2-ring 4-ring	5 & 39	0	1	1	1	1	1	1	1	(Induction)
4. Combination Oven 10-shelf	4	0	1	1	1	1	1	2	2	
5. Gastronorm (GN) Rack – Mobile.		0	1	1	1	2	2	2	2	
6. Mixing Machine: 5-litre 20-litre * 30-litre	9	0	1 1	1 1	1 1 *	1 1 *	1 1 *	1 1 *	1 1	* Bench model located on dropped section bench with drawer.
7. Wash Hand Basin	12	0	1	1	1	1	1	1	1	See note 3. SS with Soap & Towel Dispenser.
8. High-level Cupboard (SS)	15	0	1	1	1	1	1	2	2	Nominal 1200mm.
9. Plate Stacker	-	0	1	1	1	2	2	2	2	Mobile 80 plates approx.
10. SS Shelving	11									As required.

Notes to Pastry:

1. A dedicated Pastry Prep may be omitted if it can be demonstrated that extensive use is made of pre-prepared pastry products and sweets. An additional combination or convection oven may then be added to the kitchen area and the additional required space be added. Consult the KDEA.
2. Refrigeration equipment may be added from the scaled 'Refrigeration & Frozen Food Storage', the additional area to be taken from the allocation at Part 2, Serial 12.
3. Soap & Towel dispensers are MOD/Catering Contractor supply. Total to be determined upon the design layout.

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PART 4 – SCALE OF EQUIPMENT FOR ALL KITCHENS (contd)

08

Department and Item	CES No	Up to 50	51 to 100	101 to 200	201 to 300	301 to 400	401 to 600	601 to 800	801 to 1000	Remarks
LARDER										
1. Benching (SS) – metre length	11	2	3	4	4	4	4	5	5	
2. Sink Unit (SS with drainer)	23	1	1	1	1	1	1	1	1	Nominal 1200mm.
3. Knife Rack	-	1	1	1	1	1	1	1	1	
4. Plate Stacker (mobile – 80 plates approx)	-	1	1	1	1	1	1	1	2	Mobile.
5. GP Slicing Machine	24	1	1	1	1	1	1	1	1	
6. Food Processor (Litre capacity)	40	2	2	2	2	3.5	3.5	3.5	3.5	
7. Stick Blender	47						1	1	1	
8. Gastronorm Rack SS/Mobile	18	1	1	1	1	1	2	2	2	Under-bench with worktop model.
9. Wash Hand Basin (SS with Soap & Towel Dispenser)	12	1	1	1	1	1	1	1	1	See note 2
10. SS Shelving	11									As required. Consult KDEA

Notes to Larder:

1. Refrigeration equipment may be added from the scaled 'Refrigeration & Frozen Food Storage', the additional area to be taken from the allocation at Part 2, Serial 12.
2. Soap & Towel dispensers are MOD/Catering Contractor supply. Total to be determined upon the design layout.

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PART 4 – SCALE OF EQUIPMENT FOR ALL KITCHENS (contd)

09

Department and Item	CES No	Up to 50	51 to 100	101 to 200	201 to 300	301 to 400	401 to 600	601 to 800	801 to 1000	Remarks
RAW MEAT PREPARATION										
1. Benching (SS – metre length)	11	1.5	1.5	1.5	1.5	1.5	1.5	2	2	
2. Sink Unit (SS with drainer)	23	1	1	1	1	1	1	1	1	Nominal 1200mm.
3. Refrigerator (litres) -2°C to +2°C	19	600	600	600	600	1350	1350	1350	1950	
4. Thawing Cabinet	38		1	1	1	1	1	1	1	Nominal 70kg capacity.
5. Knife Rack	-	1	1	1	1	1	1	1	1	
6. Gastronorm Rack SS/Mobile	18			1	1	1	1	1	1	Under-bench with worktop model.
7. Wash Hand Basin (SS with Soap & Towel Dispenser)	12	1	1	1	1	1	1	1	1	See note 2.
8. Knife Sharpener	43			1	1	1	1	1	1	Electric.

Notes to Raw Meat Preparation:

1. Refrigeration equipment may be added from the scaled 'Refrigeration & Frozen Food Storage', the additional area to be taken from the allocation at Part 2, Serial 12.
2. Soap & Towel dispensers are MOD/Catering Contractor supply. Total to be determined upon the design layout.

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PART 4 – SCALE OF EQUIPMENT FOR ALL KITCHENS (contd)

10

Department and Item	CES No	Up to 50	51 to 100	101 to 200	201 to 300	301 to 400	401 to 600	601 to 800	801 to 1000	Remarks
VEGETABLE PREPARATION										
1. Potato & Vegetable Dunnage (SS)	18	1	1	2	2	2	3	4	4	Nominal 1200 x 450 x 350mm.
2. Potato Peeling Machine (Kgs capacity)	26	5	13	13	13	25	25	2x 13	2x13	On floor stand. Capacities are nominal.
3. Potato & Veg Prep Sink (SS) 1200mm 1500mm	23	1	1	1	1	1	1	1	1	Dimensions are nominal.
4. Vegetable Sink (Mobile SS)	23	0	1	1	1	1	1	2	2	
5. Vegetable Storage Rack (Mobile, 3-tier)	18	1	1	2	2	3	3	3	4	
6. Benching (SS) – metre length	11	2	2	2	3	3	3	3	4	
7. Sink Unit (SS No. of bowls with drainer)	23	1	1	1	2	2	2	2	2	
8. Waste Disposal Unit	16	1	1	1	1	1	1	1	1	Inset into Item 6.
9. Vegetable Prep Machine 5kg 12kg	27	1	1	1	1	1	1	1 1	1 1	Bench mounted. Contact KDEA.
10. Wash Hand Basin	12	1	1	1	1	1	1	1	1	SS with Soap & Towel Dispenser. See note 2.

Notes to Vegetable Preparation:

1. Refrigeration equipment may be added from the scaled 'Refrigeration& Frozen Food Storage', the additional area to be taken from the allocation at Part 2, Serial 12.
2. Soap & Towel dispensers are MOD/Catering Contractor supply. Total to be determined upon the design layout.

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PART 4 – SCALE OF EQUIPMENT FOR ALL KITCHENS (contd)

11

Department and Item	CES No	Up to 50	51 to 100	101 to 200	201 to 300	301 to 400	401 to 600	601 to 800	801 to 1000	Remarks
DAY STORE										Maybe combined with Bulk Grocery Store. Consult KDEA
1. Storage Racking (SS – metre length)	18									As required. Consult KDEA
2. Cupboard with Lock (SS)	15	1	1	1	1	1	1	1	1	
BULK GROCERY STORE										
1. Storage Racking (SS – metre length)	18									As required Consult KDEA
2. Low level dunnage storage (SS)	18	0	0	0	0	0	0	2	2	Nominal 1200mm
KITCHEN EQUIPMENT STORE										
1. Storage Racking (SS – metre length)	18									As required. Consult KDEA.
KITCHEN OFFICE										
										See DMG 18 - 2.15

Notes to Day Store and Bulk Grocery Store:

1. Refrigeration equipment may be added from the scaled 'Refrigeration& Frozen Food Storage', the additional area to be taken from the allocation at Part 2, Serial 12.

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PART 4 – SCALE OF EQUIPMENT FOR ALL KITCHENS (contd)

12

Department and Item	CES No	Up to 50	51 to 100	101 to 200	201 to 300	301 to 400	401 to 600	601 to 800	801 to 1000	Remarks
REFRIGERATED & FROZEN FOOD STORAGE										See note 1.
1. Refrigeration (litre capacity)	19	1 x 1350	1 x 1350 1 x 600	2 x 1350	2 x 1350	3 x 1350	3 x 1350	3 x 1350 1 0 x 600	4 x 1350	See notes 2 & 3 Capacities are nominal.
2. Frozen storage (litre capacity)	21	1x 1350	1 x 1350	1 x 1350	2 x 1350	2 x 1350 1 x 600	2 x 1350 1 x 600	2 x 1350	2 x 1350	See notes 2 & 3 Capacities are nominal.
3. Refrigerated Counter. (litre capacity)	20	1 x 430	1 x 430	2 x 430	2 x 585	2 x 585	2 x 585	3 x 585	3 x 585	See note 4.
4. Temperature monitoring equipment	37	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Consult KDEA

Notes to Refrigeration & Frozen Food Storage:

1. Refrigerated & Frozen food cabinets are to be allocated to areas within the overall design using the spatial area allowance under "Refrigerated equipment" at Annex A. Consult the KDEA.
2. Walk in refrigeration & frozen storage may be considered within the overall capacity to be combined with the Bulk Refrigeration & Freezer Storage
3. 2 no. 600-litre cabinets may be provided in lieu of 1 no. 1350-litre cabinet where the particular layout would provide more efficient distribution to achieve the required flow.
4. Refrigerated counters are provided in lieu of SS benching of the equivalent length within the room that they are allocated.

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PART 4 – SCALE OF EQUIPMENT FOR ALL KITCHENS (contd)

13

Department and Item	CES No	Up to 50	51 to 100	101 to 200	201 to 300	301 to 400	401 to 600	601 to 800	801 to 1000	Remarks
BULK REFRIGERATION & FREEZER STORE										See note 1.
1. Refrigeration (litre capacity)	19 & 22	2 x 1350 (2700)	2 x 1350 (2700)	2 x 1350 (2700)	2 x 1350 1 x 600 (3500)	* 3500	* 5400	* 6750	* 8100	*See note 2.
2. Frozen storage (litre capacity)	21 & 22	2 x 1350 (2700)	2 x 1350 1 x 600 (3500)	2 x 1350 1 x 600 (3500)	3 x 1350 (4050)	* 4050	* 6750	* 8100	* 9450	*See note 2.
3. Temperature monitoring equip't	37	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Consult KDEA

Notes to Bulk Refrigerator & Freezer Storage:

1. Storage is to be located to accept the bulk of the fresh & frozen food deliveries prior to distribution to the preparation and cooking areas. Option may include for cabinets or walk in facilities
2. * Walk-in capacities are nominal and may be defined by the floor area provided under "Bulk Refrigeration & Freezer Storage " at Part 2, Serial 12

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PART 4 – SCALE OF EQUIPMENT FOR ALL KITCHENS (contd)

14

Department and Item	CES No	1 to 100	101 to 200	201 to 300	301 to 400	401 to 600	601 to 800	801 to 1000	Remarks
CONSUMABLES STORE									Disposables etc.
1. Storage Racking (SS – metre length)	18								As required. Consult KDEA.

15

Department and Item	CES No	Up to 50	51 to 100	101 to 200	201 to 300	301 to 400	401 to 600	601 to 800	801 to 1000	Remarks
CROCKERY, GLASS & LINEN STORE										
1. Storage Racking (SS – metre length)	18									As required. Consult KDEA.
CLEANERS ROOM										
1. Janitorial unit (SS)	12	1	1	1	1	1	1	1	1	Combined wash hand basin and bucket sink.
2. Storage Racking (SS – metre length)	18									As required.
3. Equipment rack (mm length)	-	900	900	900	900	900	900	1800	1800	
4. Floor cleaning machine	35	1	1	1	1	1	1	1	1	Not required when Contractor provides the equipment.
5. Wet/Dry Vacuum machine	35	1	1	1	1	1	1	1	1	Not required when Contractor provides the equipment.
COSHH STORE										
1. Storage Racking (SS – metre length)	18									As required.

PART 4 – SCALE OF EQUIPMENT FOR ALL KITCHENS (contd)

16

Department and Item	CES No	Up to 50	51 to 100	101 to 200	201 to 300	301 to 400	401 to 600	601 to 800	801 to 1000	Remarks
WET REFUSE/ WASTE OIL STORAGE AREA										See Note 1.
1. Mobile high pressure water/ steam cleaner	-	1	1	1	1	1	1	1	1	
REFUSE/COMPACTOR AREA										
1. Cold water point										
2. Refuse compactor (1100 litres capacity)	-	1	1	1	1	1	1	1	1	See note 2.

Notes to Wet Refuse/Waste Oil Storage and Refuse/Compactor areas:

1. The area provided should take account of the Unit's Environmental Policy to include waste cooking oil bundage, environmental waste separation, re-cycling and where installed Accelerated Food Waste Decomposition or Vacuum Food Waste removal and storage systems.
2. To be provided where Euro bins are utilised as part of the Unit refuse disposal contract. Consult KDEA.

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PART 4 – SCALE OF EQUIPMENT FOR ALL KITCHENS (contd)

17

Department and Item	CES No	Up to 50	51 to 100	101 to 200	201 to 300	301 to 400	401 to 600	601 to 800	801 to 1000	Remarks
PACKED MEAL ROOM										* Where provided
1. Benching (SS – metre length)	11									As required according to average numbers.
2. Sink Unit (SS with drainer)	23					1	1	1	1	Nominal 1200mm
3. Refrigeration (litre capacity)	19									As required according to average numbers.
4. Storage Racking (SS – metre length)	18									As required.
5. Bulk water boiler	31					1	1	1	1	As required.
NORWEGIAN CONTAINER WASH										A wash down facility may be provided as an alternative.
1. Double sink / double drainer	23					1	1	1	1	
2. Benching (SS – metre length)	11									As required
3. Storage Racking (SS – metre length)	18									As required.

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PART 4A – SCALE OF EQUIPMENT FOR JUNIOR RANKS SERVERIES

18 Note: For less than 100 NTBF, refer to Part B

Department and Item	CES No	101 to 200	201 to 300	301 to 400	401 to 600	601 to 800	801 to 1000	Remarks
SERVERY								
1. Tray trolley/ Cutlery unit	29	2	2	2	3	3	4	See note 1.
2. Tray slide	29							As required.
3. Plate dispenser (heated, twin sleeve)	29	2	3	3	4	6	8	Inset into ambient sections or mobile
4. Ambient counter section	29							As required.
5. Heated counter section (GN-1/1 inserts)	29	11	11	14	18	20	26	Equivalent sized units with ceran type surface may be provided.
6. Refrigerated counter section: 1200mm 1800mm	29	2	1 1	2	1 2	1 2	2 2	
7. Display cascade (over item 6)	29	1	1	1	2	2	2	As required.
8. Refrigerated counter section (retail)	29	1	1	2	2	2	2	Nominal 1200mm.
9. Beverage counter equipment								
a. Beverage counter (Formerly the sideboard)	-							As required. See note 2.
b. Automatic hot beverage suite	31/34							As required. See notes 3 and 4.
c. Toaster: Conveyor HD		1	1	1	2	2	2	
d. Cup/glass storage (6-rack basket lowerator)	-	1	2	2	2	2	2	Maybe mobile or inset into the beverage counter.
e. Squash unit (refrigerated) (2x10-litre)	-							As required. See note 3.
f. Milk dispense machine (refrigerated)	-	1	1	1	1	1	1	See note 5.

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PART 4A – SCALE OF EQUIPMENT FOR JUNIOR RANKS SERVERIES (contd)

18 (contd)

Department and Item	CES No	101 to 200	201 to 300	301 to 400	401 to 600	601 to 800	801 to 1000	Remarks
10. Back Bar Equipment								See note 6
a. Deep fat fryer (14kg capacity)	30	1	1	1	1	1	1 *	* See note 7.
b. Conveyor oven	-	1	1	1	1	1	1	
c. High speed contact grill	30	1	1	1	1 *	1 *	1 *	* See note 8.
d. Induction hob (Single)		1	1	1	1 *	1 *	1 *	* See note 9.
e. Griddle	30	1	1	1	1	1	1	Nominal 600mm
f. Microwave oven	13	1	1	1	1	1	1	May be microwave/ combination
g. Compact combination oven	-	1	1	1	1	1	1	
h. Refrigerated Counter. (litre capacity)	20	1 x 435	1 x 435	1 x 435	1 x 435	1 x 585	2 x 585	See note 10.
i. Freezer counter	21	1 x 435	1 x 435	1 x 435	1 x 435	1 x 585	1 x 585	
j. Base unit (mobile, SS)	11	1	1	1	1	1	1	To support items a to g.

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PART 4A – SCALE OF EQUIPMENT FOR JUNIOR RANKS SERVERIES (contd)

18 (contd)

Department and Item	CES No	101 to 200	201 to 300	301 to 400	401 to 600	601 to 800	801 to 1000	Remarks
11. Carving pad	29	1	1	1	1	2	2	Free standing or GN inserts.
12. Soup kettle / spare container	29	1	1	1	1	2	2	Nominal 11-litres capacity.
13. Wash Hand Basin (SS with Soap & Towel Dispenser	12	1	1	1	1	1	1	See note 11.
14. Dining room clearing station		0	1	1	1	1	2	To be utilised when trays are not provided.

Notes to Junior Ranks Servery:

1. May be static or mobile. Units may be combined according to the design layout. If trays are not used see item 14.
2. The beverage counter shall be fitted with appropriate potable, conditioned cold water supply to suit the equipment provision. Ambient cupboard or shelf space shall be provided under with access from the front or rear according to the particular layout. The unit is to include a local distribution board and independent electrical supply to support all the beverage units to be located on it.
3. Not required when contractor supplies equipment with an ingredients contract.
4. A bulk water boiler may be required for urn filling in addition to that located within the kitchen. In all circumstances the advice of the KDEA should be sought.
5. Not normally provided in a PAYD unit but may be located within the kitchen for bulk milk storage. Consult KDEA.
6. A choice of up to 5 from 7 items a to g listed may be included on the back bar or servery counter. Consult the KDEA to determine the unit's particular requirements.
7. An additional fryer may be considered according to the service density anticipated.
8. A double model (3PH) or 2 singles (13A) may be considered.
9. An additional single hob may be considered.
10. One counter maybe a salad prep station model. Drawers or cupboard maybe an option.
11. Soap & Towel dispensers are MOD/Catering Contractor supply. Total to be determined upon the design layout.

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PART 4B – SCALE OF EQUIPMENT FOR OFFICERS AND SNCOs' SERVERIES AND PANTRIES

19

Department and Item	CES No	Up to 50	51 to 100	101 to 200	201 to 300	301 to 400	Remarks
SERVERY							
1. Tray trolley/ Cutlery unit	29						See note 1.
2. Tray slide	29						As required.
3. Plate dispenser (heated, twin sleeve)	29	1	2	2	3	3	Inset into ambient sections or mobile
4. Ambient counter section	29						As required.
5. Heated counter section (GN-1/1 inserts)	29	6	8	11	14	16	Ceran equivalent type surface may be provided.
6. Refrigerated counter section: 1200mm 1800mm	29	1	1	2	2	2	
7. Refrigerated counter section (retail)	29	1	1	2	2	2	Nominal 1200mm.
8. Display cascade (over item 6)	29	1	1	1	2	2	As required.
9. Soup kettle/spare container	29	1	1	2	2	2	

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PART 4B – SCALE OF EQUIPMENT FOR OFFICERS AND SNCOs' SERVERIES AND PANTRIES (contd)

20

Department and Item	CES No	Up to 50	51 to 100	101 to 200	201 to 300	301 to 400	Remarks
10. Back Bar Equipment							
a. Deep fat fryer (14kg capacity)	30		1	1	1 *	1 *	* See note 2
b. High speed contact grill	30		1	1	1 *	1 *	* See note 3.
c. Grill	3		1	1	1	1	
d. Induction hob (Single)			1	1	1 *	1 *	* See note 4.
e. Microwave oven	13		1	1	1	1	May be microwave/combination
f. Refrigerated Counter. (litre capacity)	20		1 x 435	1 x 435	1 x 435	1 x 585	
g. Freezer counter	21		1 x 435	1 x 435	1 x 435	1 x 585	
h. Base unit (mobile, SS)	11	1	1	1	1	1	To support items a to e.
11. Carving pad	29	1	1	1	1	2	Free standing or GN inserts.
12. Wash Hand Basin (SS with Soap & Towel Dispenser)	12	1	1	1	1	1	See note 5.
13. Mobile heated or chilled counter unit	29	1	1	1	1	1	Suitable for use in the public area. Nominal 1200mm

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PART 4B – SCALE OF EQUIPMENT FOR OFFICERS AND SNCOs' SERVERIES AND PANTRIES (contd)

21

Department and Item	CES No	Up to 50	51 to 100	101 to 200	201 to 300	301 to 400	Remarks
PANTRY							
1. Water Boiler (Litres/hour)	31	55	55	85	85	85	Expansion type, bench mounted. Capacities nominal.
2. Beverage counter	32	1	1	1	1	1	As required. Dishwasher basket racks under.
3. Refrigerated Counter (litre capacity)	20	1 x 435	1 x 435	1 x 435	1 x 435	1 x 435	
4. Sink Unit (SS with drainer)	23	1	1	1	1	1	Nominal 1200mm.
5. Stewards counter & Worktop. SS	32	1 0	1 0	1 0	1 0	1 0	As required. Cupboard and drawers under.
6. Wall mounted Storage Cupboard. (mm)	15	900	1200	1200	1200	1200	
7. Sideboard	36						See note 6.
8. Toaster: 6-slice Conveyor		2	1	1	2	2	
9. Cup storage: Heated Carousel 6-rack Basket Lowerator		1	2	2	1 *	1 *	* See note 7.
10. Squash unit – refrigerated (2 x 10-litre)			1	1	1	1 2	See note 8
11. Milk dispense machine - refrigerated			1	1	1	1	See note 9
12. Coffee making equipment : Pour 'n' Serve system Hot plate (double) Vacuum flask	34	2 1 1	2 1 1	2 2 2	3 2 2	4 3 2	Not required when Contractor provides beverage machines.

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21 (contd)

Notes to Officers and SNCOs' Servery and Pantry:

1. May be static or mobile. Units may be combined according to the design layout.
2. An additional fryer may be considered according to the service density anticipated.
3. A double model (3PH) or 2 singles (13A) may be considered.
4. An additional single hob may be considered.
5. Soap & Towel dispensers are MOD/Catering Contractor supply. Total to be determined upon the design layout.
6. In Officers, and SNCOs Messes the sideboard is required to suite with the dining room future and is MOD/Unit supply. The sideboard in a JRs' servery shall be included as a beverage servery counter within the servery.
7. As required. Maybe a combination of each- consult KDEA.
8. Not required when contractor supplies equipment with an ingredients contract.
9. Not normally provided in a PAYD/CRL unit but may be located within the kitchen for bulk milk storage. Consult KDEA.

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PART 4 – SCALE OF EQUIPMENT (cont)**Appendix 1**

Scale of Gastronorm (GN) flanged containers to be provided with each heated servery unit, combination oven and steamer.

Linear Dimensions (mm)	Symbol	Depth (mm)	Number of Containers	Number of Lids	Number of Drainer Plates	Number of Blanking plates	Number of Bridge Supports
1200mm Counter (3-insert)							
325 x 530	1/1	20	2	-			
325 x 530	1/1	65	2	2	2	3	
162 x 530	Long ½	65	2	2			
325 x 265	½	100	2	-			
325 x 265	½	65	2	2	2		
325 x 352	2/3	65	2	2			
325 x 176	1/3	65	3	-			
325 x 176	1/3	100	3	3			
1800/1900 Counter (5-insert)							
325 x 530	1/1	20	3				
325 x 530	1/1	65	2				
325 x 530	1/1	100	2	4	1	5	1
162 x 530	Long ½	65	4	2	2		
325 x 265	½	65	2				
325 x 265	½	100	2	4			
325 x 352	2/3	65	2	2			
325 x 176	1/3	100	3	3			
108 x 176	1/9	100	3	3			
Combination Oven (6, 10 & 20-shelf) See DE Specification 42, Serial 4							
Pressure/Pressureless Steamer See DE Specification 42, Serial 7							

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PART 4 – SCALE OF EQUIPMENT (cont)**Appendix 2****Scale of Crockwash**

Racks for Crockwash	0 to 51	51 to 100	101 to 200	201 to 300	301 to 400	401 to 600	601 to 800	801 to 1000	Remarks
1. Plate	2	4	4 3	4 3	6 9	6 9	8 12	8 12	
2. Cup	2	4	4 8	4 12	6 14	6 18	8 20	8 22	
3. Cutlery	1	2	2	2	3 6	3 6	4 8	4 8	
4. Tray	1	1	2	2	2 4	2 4	2 4	2 4	
5. Rack Dolly	1	1	1 2	1 3	1 5	1 6	1 7	1 8	
6. Basket Racks	1	2	2	2	2	2	2	2	Per Crockwash area.
7. Chemical Dolly	1	1	1	1	1	1	1	1	Per crockwash area

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PART 5 - STAFF FACILITIES

01 This Part refers to catering staff facilities only.

02 These facilities are to be planned with direct access from the outside and easy access to the kitchen.

Accommodation (a)	Area (b)	M & E Services (c)	Planning Notes, Special fittings, etc. (d)
03 Changing/Locker Room			Refer to Scale 40. Based on lockers for 100% of staff. Locker Foodhandler NSN 7125-99-334-8323, with sloping top NSN 7125-99-229-7672.
04 Showers	2 @ 3.0m ² each		Refer to Scale 40. 1 Male 1 Female.
05 Toilets			Refer to Scale 1 Annex B
06 Staff Rest Room	9.3m ² + 0.6m ² per person based on 70% of staff		Refer to Scale 47
07 Female Rest Room	9.3m ²		Refer to Scale 47

PART 6 - CATERING CONTROL

Introduction

01 The Food Supply contract operates a system of direct delivery of foodstuffs to individual Messes. Where exceptionally delivery is to a central point in the unit, consult KDEA for advice on space and equipment requirements.

PART 7 - COOK CHILL FACILITIES FOR ROYAL NAVY ONLY

Introduction

- 01 This Part refers to satellite facilities supplied from a central production unit, which may be an extension to a main galley, or an external contractor.
- 02 Where a central production unit is required as an extension to a main galley, the advice of the KDEA is to be sought at an early stage.
- 03 Satellite facilities are intended to feed ships' companies where the vessel is alongside, the ship's galley is inoperable, and crew members are living aboard. Satellite facilities will be provided in lieu of conventional facilities.
- 04 Dining facilities, serveries and their equipment in a satellite are to be provided in accordance with Part 1 and Parts 3A, 3B, 4A and 4B as appropriate.
- 05 Staff facilities are to be in accordance with Part 5.
- 06 M&E requirements are to be in accordance with Part 2.

PART 7 - COOK CHILL FACILITIES (contd)**07 Regeneration Kitchen and Ancillary Accommodation**

Room Name	Up to 50	51 to 100	101 to 200	201 to 300
Kitchen	18.5	23.0	23.0	23.0
Crock/Utensil Wash	13.0	18.0	20.5	20.5
Kitchen Store/Holding Area	9.0	9.0	10.0	13.5
Equipment Store	4.0	4.0	4.0	4.0
Kitchen Office	4.0	5.0	5.0	6.0
Cleaners' room	3.5	3.5	3.5	3.5
Swill Area	*	*	*	*
Refuse Area	4.5	4.5	4.5	4.5
Calorifier	*	*	*	*

* As Required - out of area addition

PART 7 - COOK CHILL FACILITIES (contd)**08 Regeneration Kitchen and Ancillary Accommodation Equipment**

Department and Item	CES No	Up to 50	51 to 100	101 to 200	201 to 300	Remarks
KITCHEN						
1 Deep fryer 20kg	2	1	2	2	2	
2 Grill with branding plate 900mm wide	3	1	1	1	1	
3 Combination oven 6 shelf 10 shelf	4	1	1 1	2	2	
4 Microwave convection oven	13	1	2	2	3	
5 Range HD with boiling top 4 ring 1 oven	5	1	1	1	1	
6 Winged insect killer						No. and siting to be advised by Service EHO.
7 Stainless steel work benching with ss shelf under m length	11	3	4	4	4	See CES for standard lengths.
8 Mobile ss work benches 900 x 600mm	11	1	2	2	2	
9 Knife Rack	-	1	1	1	1	

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PART 7 - COOK CHILL FACILITIES (contd)**08 Regeneration Kitchen and Ancillary Accommodation Equipment (contd)**

Department and Item	CES No	Up to 50	51 to 100	101 to 200	201 to 300	Remarks
10 Notice board	-	2	2	2	2	1 Pin board 1 Dry wipe
11 Wash hand basin ss with soap and towel dispenser	12	1	1	1	1	Dispensers MOD/ Catering Contractor supply
CROCK/UTENSIL WASH						
1 Inlet and outlet benching ss m length	14	3	5	6	6	
2 Sink inset to inlet benching single double	14	1	1	1	1	Prewash spray to be fitted over sink.
3 Dishwashing machine (spray type) with liquid detergent and rinse line injectors racks per hour	14	35	35	55	55	Where more than 1 dining room is provided, consult KDEA. See Part 4 Appendix 2
4 Cupboard for cleaning materials, mobile, ss	15	1	1	1	1	For siting under benching.
5 Waste Disposal Unit	16	1	1	1	1	Min 1.5 hp.
6 Utensil sink unit: one wash sink and one sterilising sink electrically heated	17	1	1	1	1	Prewash spray to be fitted.

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PART 7 - COOK CHILL FACILITIES (contd)**08 Regeneration Kitchen and Ancillary Accommodation Equipment (contd)**

Department and Item	CES No	Up to 50	51 to 100	101 to 200	201 to 300	Remarks
KITCHEN STORE/HOLDING AREA						
1 Racking ss m length	18	6	7.5	9	9	
2 Benching ss	11					As required
3 Cupboard with lock	15	1	1	1	1	
4 Refrigeration 0 ⁰ C to +2 ⁰ C litres	19	600	1350	1950	2700	
5 Refrigeration +1 ⁰ C to +4 ⁰ C litres	19	280	280	600	600	May be dual temperature cabinet.
6 Frozen Food Storage litres	21	280	280	600	600	

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PART 8 - SATELLITE KITCHENS SUPPORTED BY A JUNIOR RANKS MESS KITCHEN (NOT COOK CHILL)

Introduction

- 01 This Part refers to satellite facilities supplied from a Central Processing Unit (CPU), which may be included within a main kitchen facility.
- 02 Where a CPU within the main kitchen is required, the advice of the KDEA is to be sought at an early stage.
- 03 Satellite facilities may be considered where they are adjacent or close to a supporting main kitchen and where duplication of main production facilities would not prove to be cost effective. Satellite facilities will be provided in lieu of conventional facilities.
- 04 The satellite facility will provide space and support for insulated or electrically heated and cooled containers capable of transporting both ready cooked and ready to cook food products.
- 05 The satellite facility will be capable of cooking and finishing delivered food products, able to stand alone for short periods and be capable of producing any required formal meals.
- 06 Dining facilities, serveries and their equipment in a satellite are to be provided in accordance with Parts 3A and 3B.
- 07 Staff facilities are to be in accordance with Part 5.
- 08 M&E requirements are to be in accordance with Part 2.

PART 8 - SATELLITE KITCHENS SUPPORTED BY A JUNIOR RANKS MESS KITCHEN (contd)**09 Satellite Kitchen and Ancillary Accommodation (m²).**

Room Name	Up to 50	51 to 100	101 to 200	201 to 300	Remarks
1 Kitchen	23.0	30.0	45.0	55.0	
2 Crockwash	12.0*	15.0*	18.0	20.0	* May be combined.
3 Utensil Wash	8.0*	12.0*	15.0	15.0	* May be combined.
4 Larder	9.0	9.0	11.0	11.0	The use of pre-packed ready prepared cooked and chilled products may make this room unnecessary.
5 Grocery/Day Store	5.0	9.0	10.0	12.0	
6 Equipment Store	4.0	4.0	4.0	4.0	
7 Fridge/Freezer Storeroom	6.0	10.0	12.0	12.0	Refrigerated cabinets may be allocated to defined rooms within the catering area according to the Particular Specification, the area to be taken added accordingly.
8 GN Transport Container Storage Area	2.0	2.0	2.0	3.0	Area may be added to Goods Inwards lobby or to the Kitchen according to the Particular Specification.
9 Kitchen Office	4.0	5.0	6.0	7.0	

PART 8 - SATELLITE KITCHENS SUPPORTED BY A JUNIOR RANKS MESS KITCHEN (contd)**09 Satellite Kitchen and Ancillary Accommodation (m²) (contd)**

Room Name	Up to 50	51 to 100	101 to 200	201 to 300	Remarks
10 Crockery Glass and Linen Store – Officers'/SNCOs'	6.0	6.0	8.0	8.0	
11 Cleaners Room -Officers'/SNCOs'	4.0	4.0	4.0	4.0	
12 Wet Refuse Area	*	*	*	*	*As required – see DMG 18. Area to be agreed with KDEA.
13 Refuse Area					See Part 2
14 Compactor Room	4.0	4.0	4.0	4.0	
Total Kitchen Area	87.0	110.0	139.0	155.0	

Room Name	Up to 50	51 to 100	101 to 200	201 to 300	Remarks
1 Servery	35.0	50.0	60.0	75.0	
2 Pantry		9.0	12.0	15.0	
Total Servery/Pantry	35.0	59.0	72.0	90.0	

PART 8 - SATELLITE KITCHENS SUPPORTED BY A JUNIOR RANKS MESS KITCHEN (contd)**10 Satellite Kitchen and Ancillary Accommodation – Scale of Equipment**

Department and Item	CES NO.	Up to 50	51 to 100	101 to 200	201 to 300	Remarks
KITCHEN						
1. Bratt Pan	1	1	1	1	1	
2. Deep Fryer 20 kg/hr 54 kg/hr	2	1*	2	1 1	2	*Twin Tank See Part 4 Kitchen Notes 1 and 2
3. Mobile Oil Filtration Unit	-	-	-	1	1	Not required where Note 1 applies
4. Grill (900mm wide with branding plate)	3	1	1	1	2	Bench mounted. See Part 4 Kitchen Note 3
5. Combination Oven 6-grid 10-grid	4	1	2 *	1 * 1 *	2	* May be stacked where appropriate.
6. Oven Range/Boiling Top – 6 ring 1 oven	5	1	1	1	1	May be solid top
7. Convection Steamer 3 shelf model	7	-	-	1	1	Consult KDEA
8. Bulk Water Boiler litres/hr	31	55	55	85	85	Bench mounted with drainage output to a drain.
9. Hot Cupboard 1200mm	10	1	1	1	1	To accept GN1/1 containers front to rear.

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PART 8 - SATELLITE KITCHENS SUPPORTED BY A JUNIOR RANKS MESS KITCHEN (contd)**10 Satellite Kitchen and Ancillary Accommodation – Scale of Equipment (contd)**

Department and Item	CES NO.	Up to 50	51 to 100	101 to 200	201 to 300	Remarks
KITCHEN (contd)						
10. Mobile Benching stainless steel/ shelf under (m length)	11	3	3	4	4	See also Refrigerated and Frozen food storage.
11. Set down ss benches 900x600mm	11	2	2	3	3	
12. S/S Sink/single drainer	23	1	1	1	1	Nominal 1200mm
13. Knife Rack	-	1	1	1	1	
14. Notice Board	-	2	2	2	2	1 Pin board 1 Dry wipe
15. Kitchen Trolley	-	1	1	2	3	MOD Supplied item NSN 7320-99-135-9715
16. Microwave convection Oven	13	1	1	1	1	May be sited in servery
17. Wash hand basin ss with soap and towel dispenser	12	1	1	1	1	Dispensers MOD/ Catering Contractor supply
18. Blast Chiller/Freezer kg/hr	25	10	10	20	20	Capacities are nominal
19. Sealed GN Transport Trolley (10x1/1GN)	25	10	10	20	20	Units may be insulated or electrical Combination of heated or chilled options according to the particular specification.

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PART 8 - SATELLITE KITCHENS SUPPORTED BY A JUNIOR RANKS MESS KITCHEN (contd)**10 Satellite Kitchen and Ancillary Accommodation – Scale of Equipment (contd)**

Department and Item	CES NO.	Up to 50	51 to 100	101 to 200	201 to 300	Remarks
CROCKWASH						
1. Dumps/Inlet and outlet Benching ss m length	14	5	5	6	6	Except where a conveyor system is specified.
2. Double sink inset into benching	14	1	1	1	1	Pre-wash spray to be fitted over sink, except where a conveyor system is specified.
3. Crockwash Machine Racks per Hour	14	60	60	60	100	Where 2 separate dining rooms are provided – consult KDEA. See Appendix 2 for details of dishwash baskets to be supplied.
4. Racking, stainless steel m length	18	1	1	1	1	
5. Cleaning cupboard Mobile ss	15	1	1	1	1	For siting under benching.
6. Waste Disposal Unit	16	1	1	1	1	1.5hp
7. Plate Transporter unit (Low-level)	14	1	1	1	1	Provided where plate lowerators are inset into the servery counter.
8. Wash hand basin ss with soap and towel dispenser	12	1	1	1	1	Dispensers MOD/ Catering Contractor supply

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PART 8 - SATELLITE KITCHENS SUPPORTED BY A JUNIOR RANKS MESS KITCHEN (contd)**10 Satellite Kitchen and Ancillary Accommodation – Scale of Equipment (contd)**

Department and Item	CES NO.	Up to 50	51 to 100	101 to 200	201 to 300	Remarks
UTENSIL WASH						
1. Benching ss (m length)	17	2	4	4	4	For receiving dirty and draining washed utensils.
2. Utensil Sink. 1 sink/1 steriliser sink. 1 sink/1 scouring trough/ 1 steriliser sink.	17	1	1	1	1	Pre-wash spray to be fitted.
3. Storage racking ss m length	18	2	3	3	3	
4. Cleaning cupboard Mobile ss	15	1	1	1	1	For siting under benching.
5. Waste Disposal Unit	16	1	1	1	1	1.5hp

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PART 8 - SATELLITE KITCHENS SUPPORTED BY A JUNIOR RANKS MESS KITCHEN (contd)**10 Satellite Kitchen and Ancillary Accommodation – Scale of Equipment (contd)**

Department and Item	CES NO.	Up to 50	51 to 100	101 to 200	201 to 300	Remarks
LARDER/GENERAL PREPARATION						
1. Benching stainless steel (m length)	11	2	2	3	3	
2. Sink Unit ss with drainer	23	1	1	1	1	Single bowl/single drainer. Nominal 1200mm
3. Knife Rack GP		1	1	1	1	
4 Plate stacker (80 plate approx)						As required
5. GP Slicing Machine	24	-	1	1	1	
6. Mobile GN 1/1 Rack (s/s)	18	1	2	2	2	
7. Electronic Knife sharpener	43	-	1	1	1	
8. Wash hand basin ss with soap and towel dispenser	12	1	1	1	1	Dispensers MOD/ Catering Contractor supply
DAY STORE						
1. Racking SS m length	18	2	3	4	4	
2. Stainless steel Cupboard	15	1	1	1	1	With lock

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PART 8 - SATELLITE KITCHENS SUPPORTED BY A JUNIOR RANKS MESS KITCHEN (contd)**10 Satellite Kitchen and Ancillary Accommodation – Scale of Equipment (contd)**

Department and Item	CES NO.	Up to 50	51 to 100	101 to 200	201 to 300	Remarks
KITCHEN EQUIPMENT STORE						
1. Racking SS m length	18					As required. Consult KDEA
COSHH STORE						
1. Racking ss m length						As required. Consult KDEA
REFRIGERATED AND FROZEN FOOD STORAGE						
1. Refrigeration (litres)	19	1 x 1350 1 x 600	2 x 1350	2 x 1350 1 x 600	2 x 1350 2 x 600	1 cabinet to be capable of maintaining a temperature of -2 ⁰ C to +2 ⁰ C. 1 cabinet may be sited in the Larder.
2. Frozen Food Storage (litres)	1921	2 x 6000	1 x 1350 1 x 600	2 x 1350 1 x 600	2 x 1350 2 x 600	
3. Refrigerated Preparation Bench (litres capacity)	20	2 x 430	2 x 430	2 x 585	2 x 585	Provided in lieu of benching
4. Temperature Monitoring System/Equipment	21	2 x 6000	1 x 1350 1 x 600	2 x 1350 1 x 600	2 x 1350 2 x 600	Consult KDEA

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PART 8 - SATELLITE KITCHENS SUPPORTED BY A JUNIOR RANKS MESS KITCHEN (contd)**10 Satellite Kitchen and Ancillary Accommodation – Scale of Equipment (contd)**

Department and Item	CES NO.	Up to 50	51 to 100	101 to 200	201 to 300	Remarks
KITCHEN OFFICE						Consult KDEA
CROCKERY, GLASS AND LINEN STORE						
1. Racking	18					As required
CLEANERS' ROOM						
1 Janitorial Unit	12					See Part 4 Cleaner's Room Note 1 Combined Bucket Sink/ wash hand basin. Soap and towel dispensers MOD/ Catering Contractor supply
2 Storage racking	18					As required
3 Equipment racking mm length		900	900	900	1800	
4 Floor cleaning machine Wet/dry scrubber/vacuum	35					Not required when Cleaning Contractor provides the equipment

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PART 8 - SATELLITE KITCHENS SUPPORTED BY A JUNIOR RANKS MESS KITCHEN (contd)**10 Satellite Kitchen and Ancillary Accommodation – Scale of Equipment (contd)**

Department and Item	CES NO.	Up to 50	51 to 100	101 to 200	201 to 300	Remarks
WET REFUSE/DRY STORAGE AREA						
1. Mobile High pressure water or steam cleaner.	35	1	1	1	1	As for the Cleaner's room above. 1 per unit unless the Mess is isolated.
2. Cold water point						By the building contractor.
REFUSE AREA						
1. Cold water point	-	1	1	1	1	By the building contractor.
2. Refuse Compactor (1100lts)	-	1	1	1	1	See Part 4 Refuse area Note 2.

PART 8 - SATELLITE KITCHENS SUPPORTED BY A JUNIOR RANKS MESS KITCHEN (contd)**10 Satellite Kitchen and Ancillary Accommodation – Scale of Equipment (contd)**

Department and Item	CES NO.	Up to 50	51 to 100	101 to 200	201 to 300	Remarks
SERVERY						
1. Cutlery Unit	29					As required
2. Tray slide.	29					As required.
3. Plate dispenser (Heated, Twin sleeve)	29	1	1	2	2	Inset into ambient sections or may be mobile according to particular specification
4. Ambient Counter Section	29					As required
5. Heated Counter Section (Bain-marie top-No. of inserts)	29	6	8	11	14	
6. Refrigerated Counter Section (Dole well type) 1200mm 1800mm	29	1	1 1	2	2	
7. Refrigerated Retail Counter Section (Shelves)	29					As required.
8. Display Cabinet (over item 6)	29					As required.
9. Electric soup kettle, 10 litres	29	1	1	2	2	

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PART 8 - SATELLITE KITCHENS SUPPORTED BY A JUNIOR RANKS MESS KITCHEN (contd)**10 Satellite Kitchen and Ancillary Accommodation – Scale of Equipment (contd)**

Department and Item	CES NO.	Up to 50	51 to 100	101 to 200	201 to 300	Remarks
SERVERY (contd)						
10 Back Bar Equipment						
a Fryer (14 kg/hr)	2/30		1	1	1	
b High speed contact grill	30		1	1	1*	*1 double or 2 singles may be considered
c Grill	3		1	1	1	
d Induction Hob	39		1	1	2	
e Counter refrigerator (litres)	13		1 x 435	1 x 435	1 x 435	
f Freezer under counter litres			1 x 280	1 x 280	1 x 280	
g Base unit ss	11		1	1	1	
11 Carving Pad	29	1	1	1	1	
12 Wash hand basin ss with soap and towel dispenser	12	1	1	1	1	Dispensers MOD/ Catering Contractor supply
13 Mobile heated or Chilled Counter Unit	29	1	1	1	1	Suitable for use in the public area. Nominal 1200mm.

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PART 8 - SATELLITE KITCHENS SUPPORTED BY A JUNIOR RANKS MESS KITCHEN (contd)**10 Satellite Kitchen and Ancillary Accommodation – Scale of Equipment (contd)**

Department and Item	CES NO.	Up to 50	51 to 100	101 to 200	201 to 300	Remarks
PANTRY						
1. Water Boiler litres/hr Expansion type, bench mounted	31	55	55	85	85	Capacities are nominal
2. Beverage counter	32	1	1	1	1	As required. Provided with dishwasher racks under.
3. Refrigerator (litres)	20	1 x 435	1 x 435	1 x 435	1 x 435	Counter worktop type
4. Single sink/single drainer (ss)	23	1	1	1	1	
5. Stewards counter and worktop, (ss)	32	1	1	1	1	
6. Wall mounted storage cupboards, mm	15	900	900	900	1200	
7. Sideboard	36					As required to suite with dining room furniture
8. Toaster. 6-slice: Conveyor:		2	1	1	2	

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PART 8 - SATELLITE KITCHENS SUPPORTED BY A JUNIOR RANKS MESS KITCHEN (contd)**10 Satellite Kitchen and Ancillary Accommodation – Scale of Equipment (contd)**

Department and Item	CES NO.	Up to 50	51 to 100	101 to 200	201 to 300	Remarks
PANTRY (contd)						
9. Cup storage Heated Carrousel: 6-rack basket lowerator:		1	2	2	1*	As required. May be a combination. Consult KDEA.
10. Squash unit refrigerated (2x 10 litre)			1	1	1	Not required where the catering contractor supplies the equipment combined with the ingredients contract.
11. Milk dispense machine			1	1	1	
12. Coffee making equipment. Pour 'n' Serve system Vacuum flask Hot plate	34	1 1 1	2 1 2	3 2 3	3 2 3	

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