

JSP 315 ACCOMMODATION SCALES

SCALE 52

AMENITY (CATERING RETAIL AND LEISURE) FACILITIES FOR JUNIOR RANKS IN GREAT BRITAIN

JSP 315 SCALE 52

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 52**AMENITY (CATERING RETAIL AND LEISURE) FACILITIES FOR JUNIOR RANKS IN GREAT BRITAIN****PART 1 - INTRODUCTION**

01. This scale is to be read in conjunction with Scales 1, 39 (Service Catering Facilities), 40 (Staff Facilities), 45 (Offices), and 47 (Crew Room and Rest Room Accommodation).
02. The scale sets out the area, determined by the Unit's Establishment (for trained units) and the Unit's Establishment and maximum At Any One Time (AAOT) trainees and students (for Phase 1 and 2 Training Establishments), which is to be utilised to deliver various integrated catering, retail and leisure facilities as envisaged under 3into1/Pay As You Dine for leading ratings and below in the Royal Navy, Corporals and below in the Royal Marines, Army and Royal Air Force.
03. The scale provides guidance on the Mechanical & Electrical requirements (Part 2): kitchen, dining, retail and leisure facilities for Trained Units (Part 3); Phase 1 and 2 Training Establishments (Part 4); and Staff Facilities (Part 5).
04. Additional leisure and retail facilities may be provided over and above the minimum mandated provision if justified by local circumstances. The accommodation for Services Welfare Officers (WRVS etc) will be provided at Trained units where such officers are established.
05. Multi-activity use of the 'Front of House' area is a key component of the scale and it is for decision at the planning stage which facilities are required at the specific location, and how the building is to be laid out.
06. Where a new building is to be provided, it is generally to be located adjacent to Single Living Accommodation (SLA), or within a maximum of 10 minutes walk, since the facilities are primarily for use by the occupants of that accommodation. Where the facilities may also serve families occupying Service Families Accommodation (SFA) inside the wire, the building may be located equidistant between SLA and SFA inside the wire.
07. It is the intention of the scale that the area indicated for the kitchen and ancillary areas will be used for the preparation of all meals and snacks.
08. The number of official visitors for which a Unit has to cater regularly may be added to the Establishment. Where a Unit is subject to frequent surge feeding requirements, these additional numbers should be taken into consideration.
09. When the Establishment is within 10% of the bottom end of a band, consideration should be given to using the next lower band to calculate the size of kitchen and ancillary accommodation. This reduction should not be applied to other areas.

PART 1 INTRODUCTION (contd)

10. When a unit needs 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.
11. The peak period (i.e. the time during which a main meal is served) will vary between units of the three Services, and the time available for meals is to be determined at Statement of Need stage. This scale is based on a 1 hour meal period.
12. An Electronic Point of Sale Central Processing Unit (which may require cooling) will be required and cash handling arrangements will need to be considered.
13. The advice of the Kitchen Design and Equipment Authority (KDEA) within Defence Food Services Integrated Project Team (DFS IPT) is to be sought on the provision, design and equipping of catering facilities.

PART 2 - MECHANICAL AND ELECTRICAL REQUIREMENTS

Introduction

01. 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.

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

03. Illumination:

- a. Kitchen, Pastry Preparation, Larder Prep, Raw Meat Prep, Vegetable Prep, Pantry: 500lux.
- b. Crockwash, Utensil Wash, Kitchen Food Store, Grocery Store, Refrigeration/Deep Freeze (including walk-in facilities): 300 lux.
- c. Equipment Store, Crockery Glass and Linen Store, Cleaners' Room, Wet and Dry Refuse Rooms and compactor, Insulated Container Wash Room: 125 lux.
- d. Kitchen Office: 350 lux.
- e. All other areas in accordance with the relevant guides.

04. Electric Power:

- a. To all equipment as required, including vending, IT and gaming machines. 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. 13A double socket outlets to every 37m² of floor space in front of house area, with additional sockets as required for display shelving in retail area. 3 phase power outlets as required.
- e. One double socket outlet in cleaners' room, calorifier room (including extra low voltage outlet for handlamp), and circulation areas (for every 12m run of corridor).
- f. Power Supplies for mechanical ventilation system (if required).
- g. Power Supplies for cold stores refrigeration and associated safety equipment.

05. Gas Supply:

To all equipment as required.

06. Heating:

- a. 13.0°C in crockery, glass and linen store and toilets.
- b. 16.0°C in kitchen, crock and utensil wash, pastry and vegetable preparation, entrance and exit lobbies.
- c. 18.5°C in kitchen office and front of house areas.
- d. Frost precautions in cleaner's room and to water supply in yard area.

PART 2 - MECHANICAL AND ELECTRICAL REQUIREMENTS (contd)**07 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 refrigeration plant.
- c. Larders and Raw Meat Preparation areas to be temperature controlled to +13⁰C.
- d. Bulk Grocery Store to be temperature controlled to +12⁰C to +16⁰C.

08 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 to 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 sterilizer sinks to have a softened water supply from the Plant Room.
- e. Cold water supply to swill and refuse areas.

09 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.

10 General:

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

PART 3 – ACCOMMODATION FOR TRAINED UNITS

01 The minimum mandated provision at trained units is at Serials 02 – 05. The additional facilities for Phase 1 and 2 Training Establishments at Part 4 may be provided at trained units where they can be justified by local circumstances.

Accommodation	Area	M & E Services	Planning Notes, Special Fittings, etc.
(a)	(b)	(c)	(d)
02 Kitchen Area	See Annex A	See Part 2	
03a Dining Area for main meals and snacks	Total Area for Serial 3 a-e JR Establishment m ²	See Part 2	Includes servery provision. Multi activity communal area.
b Bar lounge facility	Up to 100 155.0 101 - 200 230.0	See Part 2	Offering alcoholic and non alcoholic beverages.
c Basic retail facility	201 - 300 365.0 301 - 400 405.0 401 - 600 550.0 601 - 800 690.0 801 - 1000 775.0 1001 - 1200 960.0 1201 - 1400 1010.0 1401 - 1600 1177.0 1601 - 1800 1270.0	See Part 2	To sell newspapers, sweets, personal hygiene items, bottled and canned drinks, a limited range of snacks, etc. For establishments in excess of 300, or where local circumstances justify, a separate shop should normally be provided.
d Retail Store	1801 - 2000 1320.0	See Part 2	
e Bar Store	2001 - 2200 1370.0	See Part 2	
f Cleaners Room			Refer to Scale 1 Annex B
04 Reading/Quiet Room	39.0m ²	Illumination - 350 lux Supplementary local lighting as required. Electric Power - Three 13A double socket outlets. Heating - 18.50C	One room per unit using the facility. Bookcases and pamphlet display shelving as required. Wired for internet connectivity. Should have an external access wherever possible.

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PART 3 – ACCOMMODATION FOR TRAINED UNITS (CONTD)

05 Toilets (based on number of customers)

MALE

1 WC and WHB per hundred up to 400,
1 Urinal per 25 and 1 WHB per 5 urinals up to 400, then one additional utensil of each per 100.

FEMALE

2WC and 2 WHB per 100 up to 200
Then one additional utensil of each per 250.

Refer to Scale 1 Annex B for fittings

Area included in Serial 03

PART 4 – ACCOMMODATION FOR PHASE 1 AND 2 TRAINING ESTABLISHMENTS

01 At Initial Training Establishments, it is essential that Permanent Staff and Trainees have front of house facilities that are physically and visually completely separated.

02 In order to provide flexibility in use, two of the activity rooms should be connected by a sliding folding partition to enable a larger space to be made available when required.

03 The minimum mandated provision at Phase 1 and Phase 2 Training Establishments is at Serials 04 – 14.

PART 4 – ACCOMMODATION FOR PHASE 1 AND 2 TRAINING ESTABLISHMENTS (contd)

Accommodation	Area	M & E Services	Planning Notes, Special Fittings, etc.
04 Kitchen	See Annex C		
05a Dining Area for main meals and snacks	Total Area for Serials 5a-e JR Establishment m ²	See Part 2	Includes servery provision. Multi activity communal area.
b Bar lounge facility	301 - 400 550.0 401 - 600 750.0 601 - 800 900.0 801 - 1000 1100.0 1001 - 1200 1250.0 1201 - 1400 1440.0 1401 - 1600 1610.0 1601 - 1800 1740.0 1801 - 2000 1830.0 2001 - 2200	See Part 2	Divided into three areas: one offering alcoholic and non alcoholic beverages to permanent staff, one offering alcoholic and non alcoholic beverages to trainees over 18, and one offering non-alcoholic beverages only to trainees under 18.
c Basic retail facility		See Part 2	To sell newspapers, sweets, personal hygiene items, bottled and canned drinks, a limited range of snacks, etc. For establishments where trainees cannot leave camp, this facility may have an additional area to accommodate the additional trade.
d Retail Store			
e Bar Store			

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PART 4 – ACCOMMODATION FOR PHASE 1 AND 2 TRAINING ESTABLISHMENTS (contd)

Accommodation	Area	M & E Services	Planning Notes, Special Fittings, etc.
06 Office for Services Welfare Officer, (WRVS, Church Army etc)	Refer to Scale 45	Illumination - 350 lux with provision for individual task lighting as necessary. Electric Power - minimum of two 13A double socket outlets per person. Additional requirements to be identified at project brief stage. Heating - 18.5°C.	Positioned to oversee centre of social area. Storage for Videos, DVDs, computer games etc. Open plan office for each organisation, with desk for each welfare officer. Wired for internet connectivity. Internal and external access wherever possible.
07 Confidentiality Room	9m ² per Room	Illumination - 350 lux Electric Power - Two 13A double socket outlets. Heating - 18.50C	To be adjacent to the Office at Serial 6 and if possible connected to a Quiet Room. One room for two welfare officers, one additional room for every additional welfare officer over 2.
08 Beverage Bay	4.5m ²	Illumination - 200 lux Electric Power - Two 13A double socket outlets. Additional power supply for equipment as necessary. Heating - 16.0°C. Water Supply - Hot and cold,	Adjacent to Serial 6, and for use of Service Welfare Officers. Refer to Scale 47

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PART 4 – ACCOMMODATION FOR PHASE 1 AND 2 TRAINING ESTABLISHMENTS (contd)

Accommodation	Area	M & E Services	Planning Notes, Special Fittings, etc.
09 Computer/Games/Internet Room	2.5m ² per workstation, minimum size 50m ²	Illumination - 500 lux. Electric Power - one 13A double socket outlet to each computer/games console position Cat 5e cable wired	1 x internet/multi-media position per 25 users. Centralised HELPDESK, printing and scanning facility
10 Snooker/Table Tennis Room	1 table 48.0m ² 2 tables 79.0m ² 3 tables 112.0m ²	Illumination - 50 lux. Light fittings for tables and marker boards. Electric Power - Two 13A double socket outlets. Heating - 18.5 ⁰ C	Racks for cues, clothes hooks. 1 table per 50 users, to maximum of three tables
11 TV Room	50m ² per room	Illumination - 50 lux Electric Power - Two 13A double socket outlets. Heating - 18.5 ⁰ C	TV Aerial with Terrestrial, cable and satellite facility. 1 x TV Room per 75 users
12 Hairdresser's Shop 50 - 400 (2 workstations) per additional 200 (1 workstation)	28.0m ² 5.0m ²	Illumination - 500 lux, each light switched. Supplementary lighting over mirrors. Electric Power - Two 13A double socket outlets per position. Separate electricity meter required. Heating - 18.5 ⁰ C. Water Supply - Hot and cold	To be divided between male and female areas as required. One hairdresser's wash basin per workstation, with mixer tap and hand shower, fixed mirror and shelves. Coat hooks as necessary
13 Cleaners Room			Refer to Scale 1 Annex B

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**PART 4 – ACCOMMODATION FOR PHASE 1 AND 2 TRAINING ESTABLISHMENTS
(contd)**

14 **Toilets** (based on number of customers)

MALE

1 WC and WHB per hundred up to 400,
1 Urinal per 25 and 1 WHB per 5 urinals up to 400,
Then one additional utensil of each per 250.

FEMALE

2WC and 2 WHB per 100 up to 200
Then one additional utensil of each per 100.

Refer to Scale 1 Annex B for fittings
Area included in Serial 05.

PART 5 - STAFF FACILITIES

01 The areas given will need to be divided between catering and other staff in order to meet the requirements of the food hygiene regulations.

02 These facilities are to be planned with direct access from outside with access to other areas without going through the kitchen, and easy access for kitchen staff.

Accommodation	Area	M & E Services	Planning Notes, Special Fittings, etc.
03. Retail Manager's Office			Refer to Scale 45. Space for EPOS terminal and safe. Chef's office to be found from within kitchen area
04 Changing/Locker Room			Refer to Scale 40. Based on lockers for 100% of staff. Locker Foodhandler NSN 7125-99-849-5049 with sloping top 7125-99-990-6702
05 Showers	2 @ 3.0m ² each		Refer to Scale 40. 1 Male 1 Female
06 Toilets			Refer to Scale 1 Annex B
07 Staff Rest Room	9.3m ² + 0.6m ² per person based on 70% of staff		Refer to Scale 47
08 Female Rest Room	9.3m ²		Refer to Scale 47

JUNIOR RANKS ESTABLISHMENT NUMBERS FOR TRAINED UNITS (Part 3)(takes account of numbers to be fed)

1. KITCHEN & ANCILLARIES - Area Scales:

Room Name	1 to 100	101 to 200	201 to 300	301 to 400	401 to 600	601 to 800	801 to 1000	1001 to 1200	1201 to 1400	1401 to 1600	1601 to 1800	1801 to 2000	2001 to 2200
Kitchen	25	40	48	55	60	62	66	75	80	85	90	93	93
Crockwash	12	12	15	15	16	18	20	20	22	24	25	26	26
Utensil Wash ₁	8	12	12	12	15	15	15	20	20	24	24	26	26
Pastry Prep ₂				16	16	16	16	20	20	20	20	22	22
Larder ₃	8	8	9	9	9	10	10	10	12	12	12	14	14
Raw Meat Prep ₃	8	8	8	8	8	12	12	14	14	14	14	16	16
Vegetable Prep	10	10	10	10	12	14	14	15	15	18	18	20	20
Day Store	5	5	5	5	5	5	8	8	8	8	8	10	10
Bulk Grocery Store	5	6	10	10	11	12	14	18	18	20	22	22	24
Equipment Store	4	4	4	4	5	5	5	6	6	7	7	7	7
Kitchen Office	4	5	6	7	7	7	7	9	9	9	9	9	9
Refrigeration Equipment ₄	5	5	6	7	9	12	12	13	13	15	16	18	18
Bulk Refrigeration & Freezer Storage ₅	5	9	9	10	14	18	22	27	30	35	38	43	45
CGL Store	3	3	4	4	4	5	5	5	5	6	6	6	7
Consumables Store ₆	3	3	4	4	4	5	5	5	5	6	6	6	7
Cleaners' Room ₇	8	8	8	8	12	12	12	12	12	12	12	12	12
COSHH Store ₈		4	4	4	4	5	5	5	5	5	5	5	5

JUNIOR RANKS ESTABLISHMENT NUMBERS FOR TRAINED UNITS (Part 3)(takes account of numbers to be fed)

1. KITCHEN & ANCILLARIES - Area Scales (contd):

Room Name	1 to 100	101 to 200	201 to 300	301 to 400	401 to 600	601 to 800	801 to 1000	1001 to 1200	1201 to 1400	1401 to 1600	1601 to 1800	1801 to 2000	2001 to 2200
Wet Refuse/Oil Area _g													
Dry Refuse Area _g													
Compactor Room			4	4	4	4	4	4	4	4	4	4	4
Total Area -JRs	113	142	166	192	215	237	252	286	298	324	336	359	365

2. SERVERIES - Area Scales:

The area allocated to the servery is included within the overall space provided at Part 3, Serial 03 a-e.

Numbers	Servery Area (m ²)	Notes
Up to 100	35	<p>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.</p> <p>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.</p> <p>Elements of the facility should be designed to provide services throughout the day.</p> <p>Individual layouts and the provision of equipment will be determined by the Unit's particular requirements.</p>
101 to 200	50	
201 to 300	60	
301 to 400	75	
401 to 601	95	
601 to 800	116	
801 to 1000	148	
1001 to 1200	155	
1201 to 1400	165	
1401 to 1600	175	
1601 to 1800	195	
1801 to 2000	215	
2001 to 2200	225	

JUNIOR RANKS ESTABLISHMENT NUMBERS FOR TRAINED UNITS (Part 3)

Notes to Annex A:

1. Area is based on a single automated system with no additional wash sinks.
2. 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.
3. Larder and Raw Meat Prep may be in a single room, divided by a dwarf wall. 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)
4. 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.
5. May include walk-in facilities or a combination of both cabinets and walk-in facilities.
6. Store to be located adjacent to packed meal area.
7. Cleaners' room to be split between the kitchen and dining room as required.
8. 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.
9. As required – see DMG 18 – 2.16. 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. Area to be agreed with KDEA. Not part of Area Addition.

SCALE OF EQUIPMENT FOR KITCHENS

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	1001 to 1200	1201 to 1400	1401 to 1600	1601 to 1800	1801 to 2000	2001 to 2200	Remarks
KITCHEN															
1. Bratt Pan Tilting	1	0	1	1	1	2	2	2	2	3	3	3	3	3	
2. Deep fryer 20kg 50kg	2	1	1 *	1 1	2	1 2	3	3	3	1 3	4	4	5	5	* Twin tank See note 1. See note 2.
3. Mobile Oil Filtration Unit	2	0	1	1	1	1	1	1	1	1	1	1	1	1	Not required where note 1 applies.
4. Grill	3	1	1	1	2	2	2	2	3	3	3	3	3	3	Bench mounted. See note 2.
5. Combination Oven 6-shelf 10-shelf 20-shelf	4	1	2 *	1 1	2	1 2	3	3	2 1	2 1	2 2	2 2	3 2	3 2	* May be stacked where appropriate.
6. Oven Range/ Boiling Top 4-ring/1 oven * 6-ring/1 oven	5	1	1	2	2	2	2	2	2	2	3	3	3	3	* May be solid top. Induction hob may be considered.
7. Convection Steamer 3-shelf	7	0	0	1	1	1	1	1	1	1	1	1	1	1	See note 3. Consult KDEA.
8. Bulk Water Boiler	31		1	1	1	1	1	1	1	1	1	1	1	1	Thermostat controlled/ Nominal 135-litres.

SCALE OF EQUIPMENT FOR KITCHENS (contd)

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	1001 to 1200	1201 to 1400	1401 to 1600	1601 to 1800	1801 to 2000	2001 to 2200	Remarks
KITCHEN (contd)															
9. Mixing Machine 5-litre * 12-litre 20-litre 30-litre 40-litre	9	1 1	1 1	1 1	1	1 1	1 1	1 1	1 1	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	1	1	1	1	1	
11. Stainless Steel (SS) Workbench - metre length	11	3	4	4	4	5	5	5	6	6	6	6	7	7	See note 4.
12. Set down SS Bench	11	2	3	3	3	3	4	4	5	5	5	6	6	6	Nominal 600 x 900mm.
13. Knife Rack	-	1	1	1	1	1	1	1	1	1	2	2	2	2	
14. Notice Board (1500 x 1000mm)	-	2	2	2	2	2	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	3	4	4	4	4	
16. Wash Hand Basin (SS with Soap & Towel Dispenser)	12	1	1	1	1	1	1	1	2	2	2	2	2	2	See note 5.
17. Microwave	13	1	1	1	1	1	1	1	1	1	1	1	1	1	

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SCALE OF EQUIPMENT FOR KITCHENS (contd)

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	1001 to 1200	1201 to 1400	1401 to 1600	1601 to 1800	1801 to 2000	2001 to 2200	Remarks
KITCHEN (contd)															
18. Sink Unit (SS with drainer)	23	1	1	1	1	1	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	50	50	50	50	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. *A 5 grid option may be considered
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.

SCALE OF EQUIPMENT FOR KITCHENS (contd)

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	1001 to 1200	1201 to 1400	1401 to 1600	1601 to 1800	1801 to 2000	2001 to 2200	Remarks
CROCKWASH															
1. Dumps/Inlet/Outlet Benching (SS – metre length)	14	5	5	6	6	6	7	8	8	9	9	9	10	10	See note 1
2. Double Sink inset into inlet bench	14	1	1	1	1	1	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	120	120	190	220*	220*	220*	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	1	1	1	1	1	
6. Waste Disposal Unit	16	1	1	1	1	1	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	2	2	2	2	2	
8. Wash Hand Basin (SS with Soap & Towel Dispenser	12	1	1	1	1	1	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 2no. rack conveyor may be considered.
4. Inset into Item 1. 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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SCALE OF EQUIPMENT FOR KITCHENS (contd)

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	1001 to 1200	1201 to 1400	1401 to 1600	1601 to 1800	1801 to 2000	2001 to 2200	Remarks
UTENSIL WASH															
1. Benching (SS – metre length)	17	3	4	4	4	5	5	5	6	6	7	7	7	7	For receipt of dirty & draining of washed utensils.
2. Soak Sink: inset into Item 1	17	1	1	2	2	2	2	2	2	2	2	2	2	2	See notes 1 & 2. Nominal dimensions 600 x 450 x 450mm
3. *Utensil Washing Machine Front Loading or Pass-through	44	1	1	1	1	1	1	1	1	1	1	1	1	1	Adjacent to Item 1. * 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	1	1	1	1	1	
6. Waste Disposal Unit	16	1	1	1	1	1	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. Alternative system may be linked to a food waste management package; consult KDEA.

SCALE OF EQUIPMENT FOR KITCHENS (contd)

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	1001 to 1200	1201 to 1400	1401 to 1600	1601 to 1800	1801 to 2000	2001 to 2200	Remarks
PASTRY					*	*	*	*	*						See notes 1 and 2.
1. Benching (SS – metre length)	11				4	4	4	4	5	5	5	5	6	6	
2. Sink Unit (SS with drainer)	23				1	1	1	1	1	1	1	1	1	1	Nominal 1200mm.
3. Boiling Table 2-ring 4-ring	5 & 39				1	1	1	1	1	1	1	1	1	1	(Induction)
4. Combination Oven 10-shelf	4				1	1	1	1	2	2	2	2	2	2	
5. Gastronorm (GN) Rack – Mobile.					1	1	2	2	2	2	3	3	3*	3*	* Full height (16-rack may be considered)
6. Mixing Machine 5-litre 20-litre 30-litre	9				1 1	1 1*	1 1*	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 (SS with Soap & Towel Dispenser)	12				1	1	1	1	1	1	1	1	1	1	See note 3.
8. High-level Cupboard (SS)	15				1	1	1	1	2	2	2	2	2	2	Nominal 1200mm.
9. Plate Stacker (80 plates approx)	-				1	1	1	1	2	2	2	2	3	3	Mobile.
10. SS Shelving	11														As required. Consult KDEA.

SCALE OF EQUIPMENT FOR KITCHENS (contd)

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 Annex A.
3. Soap & Towel dispensers are MOD/Catering Contractor supply. Total to be determined upon the design layout.

SCALE OF EQUIPMENT FOR KITCHENS (contd)

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	1001 to 1200	1201 to 1400	1401 to 1600	1601 to 1800	1801 to 2000	2001 to 2200	Remarks
LARDER															See note 1
1. Benching (SS – metre length)	11	2	2	3	3	3	4	4	4	5	5	5	6	6	
2. Sink Unit (SS with drainer)	23	1	1	1	1	1	1	1	1	1	1	1	1	1	Nominal 1200mm.
3. Knife Rack	-	1	1	1	1	1	1	1	1	1	1	1	2	2	
4. Plate Stacker (80 plates approx)	-	1	1	1	1	1	1	1	1	1	1	1	2	2	Mobile.
5. GP Slicing Machine	24	1	1	1	1	1	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	3.5	3.5	3.5	3.5	3.5	
7. Stick Blender	47								1	1	1	1	1	1	
8. Gastronorm Rack SS/Mobile	18	1	1	1	1	1	2	2	2	2	3	3	3	3	Under-bench with worktop model.
9. Wash Hand Basin (SS with Soap & Towel Dispenser)	12	1	1	1	1	1	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 Annex A.
2. Soap & Towel dispensers are MOD/Catering Contractor supply. Total to be determined upon the design layout.

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SCALE OF EQUIPMENT FOR KITCHENS (contd)

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	1001 to 1200	1201 to 1400	1401 to 1600	1601 to 1800	1801 to 2000	2001 to 2200	Remarks
RAW MEAT PREP															See note 1.
1. Benching (SS – metre length)	11	1.5	1.5	1.5	1.5	1.5	1.5	1.5	2	2	2	2	3	3	
2. Sink Unit (SS with drainer)	23	1	1	1	1	1	1	1	1	1	1	1	1	1	Nominal 1200mm.
3. Refrigerator (litres) -2°C to +2°C	19	600	600	600	600	600	1350	1350	1350	1350	1350	1950 *	1950 *	1950 *	* See note 2.
4. Thawing Cabinet	38		1	1	1	1	1	1	1	1	1	2	2	2	Nominal 70kg capacity.
5. Knife Rack	-	1	1	1	1	1	1	1	1	1	1	1	1	1	
6. Gastronorm Rack SS/Mobile	18			1	1	1	1	1	1	1	2	2	2	2	Under-bench with worktop model.
7. Wash Hand Basin (SS with Soap & Towel Dispenser)	12	1	1	1	1	1	1	1	1	1	1	1	1	1	See note 3.
8. Knife Sharpener	43			1	1	1	1	1	1	1	1	1	1	1	Electric.

Notes to Raw Meat Prep:

1. Refrigeration equipment may be added from the scaled 'Refrigeration& Frozen Food Storage', the additional area to be taken from the allocation at Annex A.
2. * Walk in refrigeration may be considered – consult KDEA...
3. Soap & Towel dispensers are MOD/Catering Contractor supply. Total to be determined upon the design layout.

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SCALE OF EQUIPMENT FOR KITCHENS (contd)

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	1001 to 1200	1201 to 1400	1401 to 1600	1601 to 1800	1801 to 2000	2001 to 2200	Remarks
VEGETABLE PREPARATION															
1. Potato & Vegetable Dunnage (SS)	18	1	2	2	2	2	3	3	3	3	4	4	4	4	Nominal 1200 x 450 x 350mm.
2. Potato Peeling Machine (Kgs capacity)	26	5	5	13	13	13	25	25	2 x 13	2 x 13	2 x 13	2 x 13	2 x 25	2 x 25	On floor stand. Capacities are nominal.
3. Potato & Veg Prep Sink (SS) 1200mm 1500mm	23	1	1	1	1	1	1	1	1	1	1	1	1	1	Dimensions are nominal.
4. Vegetable Sink (Mobile SS)	23	0	1	1	1	1	1	1	1	2	2	2	2	3	
5. Vegetable Storage Rack (Mobile, 3-tier)	18	1	1	1	2	3	3	3	3	3	3	3	4	4	
6. Benching (SS – metre length)	11	2	2	2	2	3	3	3	3	4	4	4	4	4	
7. Sink Unit (SS No. of bowls with drainer)	23	1	1	1	1	2	2	2	2	2	2	2	2	2	
8. Waste Disposal Unit	16	1	1	1	1	1	1	1	1	1	1	1	1	1	Inset into Item 6.
9. Vegetable Prep Machine (5kg)		1	1	1	1	1	1	1	1	1	1	1	1	1	Multi purpose; bench mounted
10. Wash Hand Basin (SS with Soap & Towel Dispenser)	12	1	1	1	1	1	1	1	1	1	1	1	1	1	
11. Knife Rack	-	1	1	1	1	1	1	1	1	1	1	1	1	1	

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SCALE OF EQUIPMENT FOR KITCHENS (contd)

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	1001 to 1200	1201 to 1400	1401 to 1600	1601 to 1800	1801 to 2000	2001 to 2200	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	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	0	2	2	2	3	3	3	
3. Cupboard with Lock (SS)					1	1	1	1	1	1	1	1	1	1	
KITCHEN EQUIPMENT STORE															
1. Storage Racking (SS – metre length)	18														As required. Consult KDEA.
KITCHEN OFFICE															See DMG 18 – 2.15.

SCALE OF EQUIPMENT FOR KITCHENS (contd)

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	1001 to 1200	1201 to 1400	1401 to 1600	1601 to 1800	1801 to 2000	2001 to 2200	Remarks
REFRIGERATED & FROZEN FOOD STORAGE															See note 1.
1. Refrigeration (litre capacity)	19	1 x 1350	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 x 600	3 x 1350 1 x 600	4 x 1350	4 x 1350	5 x 1350	5 x 1350	See notes 2 & 3 Capacities are nominal.
2. Frozen storage (litre capacity)	21	1x 1350	1 x 1350	1 x 1350	1 x 1350	2 x 1350	2 x 1350	2 x 1350	2 x 1350 1 x 600	2 x 1350 1 x 600	2 x 1350 1 x 600	3 x 1350	3 x 1350	3 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 430	2 x 585	2 x 585	2 x 585	2 x 585	2 x 585	3 x 585	3 x 585	4 x 585	4x 585	See note 4.
4. Temperature monitoring equip't	37	Yes	Yes	Yes	Yes	Yes	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. 2no. 600-litre cabinets may be provided in lieu of 1no. 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.

SCALE OF EQUIPMENT FOR KITCHENS (contd)

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	1001 to 1200	1201 to 1400	1401 to 1600	1601 to 1800	1801 to 2000	2001 to 2200	Remarks
BULK REFRIGERATION & FREEZER STORAGE															See note 1.
1. Refrigeration (litre capacity)	19 & 22	1 x 1350	2 x 1350 (2700)	2 x 1350 (2700)	2 x 1350 (2700)	2 x 1350 1 x 600 (3500)	* 4050	* 5400	* 6750	* 8100	* 9450	* 9450	* 10800	* 11400	See note 2.
2. Frozen storage (litre capacity)	21 & 22	1x 1350	2 x 1350 (2700)	2x 1350 (2700)	2x 1350 1 x 600 (3500)	3x 1350 (4050)	* 5400	* 6750	* 8100	* 9450	* 10800	* 12150	* 13500	* 14250	See note 2.
3. Storage Racking (SS – metre length)	18		*	*	*	*	*	*	*	*	*	*	*	*	* As required. Consult KDEA.
4. Temperature monitoring equipment	37		Yes	Yes	Yes	Yes	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 Annex A.

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SCALE OF EQUIPMENT FOR KITCHENS (contd)

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	1001 to 1200	1201 to 1400	1401 to 1600	1601 to 1800	1801 to 2000	2001 to 2200	Remarks
CROCKERY, GLASS & LINEN STORE															
1. Storage Racking (SS – metre length)	18														As required. Consult KDEA.
CONSUMABLES STORE															
1. Storage Racking (SS – metre length)	18														Disposables etc. As required. Consult KDEA.
CLEANERS ROOM															
1. Janitorial unit (SS)	12	1	1	1	1	1	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	1800	1800	1800	1800	1800	
4. Floor cleaning machine	35	1	1	1	1	1	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	1	1	1	1	1	
COSHH STORE															
1. Storage Racking (SS – metre length)	18														As required. Consult KDEA.

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SCALE OF EQUIPMENT FOR KITCHENS (contd)

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	1001 to 1200	1201 to 1400	1401 to 1600	1601 to 1800	1801 to 2000	2001 to 2200	Remarks
WET REFUSE/ WASTE OIL STORAGE AREA															
1. Mobile high pressure water/ steam cleaner	-	1	1	1	1	1	1	1	1	1	1	1	1	1	See note 1.
REFUSE/COMPACTOR AREA															
1. Cold water point															
2. Refuse compactor (1100 litres capacity)	-	1	1	1	1	1	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.
For alternative refuse disposal systems – consult KDEA.

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	1001 to 1200	1201 to 1400	1401 to 1600	1601 to 1800	1801 to 2000	2001 to 2200	Remarks
PACKED MEAL ROOM *															
1. Benching (SS – metre length)	11														* Where provided
2. Sink Unit (SS with drainer)	23					1	1	1	1	1	1	1	1	1	As required according to average numbers.
3. Refrigeration (litre capacity)	19														Nominal 1200mm
4. Storage Racking (SS – metre length)	18														As required according to average numbers.
5. Bulk water boiler	31														As required.

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SCALE OF EQUIPMENT FOR KITCHENS (contd)

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	1001 to 1200	1201 to 1400	1401 to 1600	1601 to 1800	1801 to 2000	2001 to 2200	Remarks
NORWEGIAN CONTAINER WASH *															* Where provided.
1. Double sink / double drainer	23					1	1	1	1	1	1	1	1	1	A wash down area within the wet refuse area may be provided as an alternative.
2. Benching (SS – metre length)	11														As required.
3. Storage Racking (SS – metre length)	18														As required.
SERVERY															
1. Tray trolley/ Cutlery unit	29	1	1	1	2	2	2	2	3	3	3	4	4	4	See note 1.
2. Tray slide	29														As required.
3. Plate dispenser (heated, twin sleeve)	29	1	1	1	2	3	3	4	4	4	6	6	8	8	Inset into ambient sections or mobile
4. Ambient counter section	29														As required.
5. Heated counter section (GN-1/1 inserts)	29	6	8	8	11	11	14	14	18	18	20	20	26	28	Equivalent sized units with ceran type surface may be provided.
6. Refrigerated counter section: 1200mm 1800mm	29	1	1	2	2	1 1	2	2	1 2	1 2	1 2	1 2	2 2	2 2	
7. Display cascade (over item 6)	29	1	1	1	1	1	2	2	2	2	2	2	2	2	As required.

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SCALE OF EQUIPMENT FOR KITCHENS (contd)

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	1001 to 1200	1201 to 1400	1401 to 1600	1601 to 1800	1801 to 2000	2001 to 2200	Remarks
SERVERY (contd)															
8. Refrigerated counter section (retail)	29			1	1	1	2	2	2	2	2	2	3	3	Nominal 1200mm.
9. Beverage counter equipment															
a. Beverage counter															As required. See note 2.
b. Automatic hot beverage suite	31/ 34														As required. See notes 3 and 4.
c. Toaster: 6-slice Conveyor	-	1	2	2	1	1	2	2	2	2	2	2	3	3	Conveyor - 500 slice per hour.
d. Cup/glass storage (6-rack basket lowerator)	-	1	1	1	1	2	2	2	2	2	3	3	3	3	Maybe mobile or inset into the beverage counter.
e. Squash unit-refrigerated (2x10-litre)	-														As required. See note 3.
f. Milk dispense machine refrigerated	-	0	0	1	1	1	1	1	1	1	1	1	1	1	See note 5.
10. Back Bar Equipment															See note 6.
a. Deep fat fryer (14kg capacity)	30	0	0	0	1	1	1	1	1	1	1	1*	1*	1*	* See note 7.
b. Conveyor oven	-	0	0	0	1	1	1	1	1	1	1	1*	1*	1*	
c. High speed contact grill	30	0	0	0	1	1	1	1	1	1	1	1*	1*	1*	* See note 8.

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SCALE OF EQUIPMENT FOR KITCHENS (contd)

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	1001 to 1200	1201 to 1400	1401 to 1600	1601 to 1800	1801 to 2000	2001 to 2200	Remarks
SERVERY (contd)															
10. Back Bar Equipment (cont)															See note 6.
d. Induction hob (Single)		0	0	0	1	1	1	1	1	1	1	1*	1*	1*	* See note 9.
e. Griddle	30	0	0	0	1	1	1	1	1	1	1	1	1	1	Nominal 600mm
f. Microwave oven	13	0	0	0	1	1	1	1	1	1	1	1	1	1	Maybe microwave/combination
g. Compact combination oven	-	0	0	0	1	1	1	1	1	1	1	1	1	1	
h. Refrigerated Counter. (litre capacity)	20	0	0	0	1 x 435	1 x 435	1 x 435	1 x 585	2 x 585	2 x 585	2 x 585	2 x 585	2 x 585	2 x 585	See note 10.
i. Freezer counter	21	0	0	0	1 x 435	1 x 435	1 x 435	1 x 585	1 x 585	1 x 585	1 x 585	1 x 585	2 x 585	2 x 585	
j. Base unit (mobile, SS)	11	0	0	0	1	1	1	1	1	1	1	1	1	1	To support items a to g.
11. Carving pad	29	1	1	1	1	1	1	2	2	2	2	2	2	2	Free standing or GN insert.
12. Soup kettle / spare container	29	1	1	1	1	1	1	2	2	2	2	2	2	2	Nominal 11-litres capacity.
13. Wash Hand Basin (SS with Soap & Towel Dispenser)	12	1	1	1	1	1	1	1	1	1	1	1	1	1	See note 11.
14. Dining room clearing station		0	0	0	1	1	1	1	2	2	2	2	3	3	To be utilised when trays are not provided.

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SCALE OF EQUIPMENT FOR KITCHENS (contd)

Notes to Servery: *(See Annex A for details of spatial areas)*

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 may be an option.
11. Soap & Towel dispensers are MOD/Catering Contractor supply. Total to be determined upon the design layout.

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	-	2	3	
325 x 530	1/1	65	2	2			
162 x 530	Long ½	65	2	2			
325 x 265	½	100	2	-	2		
325 x 265	½	65	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		1 2	5	1
325 x 530	1/1	65	2				
325 x 530	1/1	100	2	4			
162 x 530	Long ½	65	4	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 Specification 42, Serial 4							
Pressure/Pressureless Steamer See Specification 42, Serial 7							

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Appendix 2 – Scale of Racks/Baskets Crockwash

Racks for Crockwash	0 to 100	101 to 200	201 to 300	301 to 400	401 to 600	601 to 800	801 to 1000	1001 to 1200	1201 to 1400	1401 to 1600	1601 to 1800	1801 to 2000	2001 to 2200	Remarks
1. Plate	2	2	3	4	4	4	6	6	6	7	8	8	8	
2. Cup	2	2	3	4	4	4	6	6	6	7	8	8	8	
3. Cutlery	1	1	2	2	2	2	3	3	4	4	4	4	4	
4. Tray	1	1	1	2	2	2	2	3	3	3	3	3	3	
5. Rack Dolly	1	1	1	1	1	1	1	1	1	1	1	1	1	
6. Basket Racks	1	2	2	2	2	2	2	2	2	2	2	2	2	Per Crockwash area.
7. Chemical Dolly	1	1	1	1	1	1	1	1	1	1	1	1	1	

JUNIOR RANKS ESTABLISHMENT NUMBERS FOR PHASE 1 & 2 TRAINING UNITS (Part 4)

1. KITCHEN & ANCILLARIES

Room Name	1 to 100	101 to 200	201 to 300	301 to 400	401 to 600	601 to 800	801 to 1000	1001 to 1200	1201 to 1400	1401 to 1600	1601 to 1800	1801 to 2000	2001 to 2200
Kitchen	28	42	50	55	62	62	66	75	83	87	92	94	95
Crockwash	12	12	15	15	16	18	20	20	22	24	25	26	26
Utensil Wash ₁	8	12	12	12	14	15	15	20	20	24	24	26	26
Pastry Prep ₂			12	15	15	15	15	20	20	20	20	22	22
Larder ₃	8	9	10	10	10	12	12	12	15	15	15	16	16
Raw Meat Prep ₃	8	8	8	8	10	12	12	14	14	16	16	16	16
Vegetable Prep	10	10	10	11	12	14	14	15	15	18	18	20	20
Day Store	5	5	5	5	5	5	8	8	8	8	8	10	10
Bulk Grocery Store	6	8	10	12	14	16	18	20	22	24	24	25	25
Equipment Store	4	4	4	4	4	5	5	5	6	6	6	7	7
Kitchen Office	4	5	6	6	7	7	7	9	9	9	9	9	9
Refrigeration Equipment ₄	5	7	8	9	12	13	14	16	16	18	18	20	20
Bulk Refrigeration & Freezer Storage ₅	5	11	11	13	16	20	25	29	33	38	42	44	45
CGL Store	3	3	4	4	4	5	5	5	5	6	6	6	7
Consumables Store ₆	3	4	5	5	5	5	6	6	6	6	7	7	7
Cleaners' Room ₇	8	8	8	8	12	12	12	12	12	12	12	12	12
COSHH Store ₈		4	4	4	5	5	5	5	5	5	5	5	5
Wet Refuse/Oil Area ₉													
Dry Refuse Area ₉													
Compactor Room		4	4	4	4	4	4	4	4	4	4	4	4

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JUNIOR RANKS ESTABLISHMENT NUMBERS FOR PHASE 1 & 2 TRAINING UNITS (Part 4)(contd)

1. KITCHEN & ANCILLARIES (contd)

Room Name	1 to 100	101 to 200	201 to 300	301 to 400	401 to 600	601 to 800	801 to 1000	1001 to 1200	1201 to 1400	1401 to 1600	1601 to 1800	1801 to 2000	2001 to 2200
Total Area -JRs	117 141	156 179	186 187	200 226	227 265	245 293	263 318	295 334	315 361	340 379	351 408	369 427	372 434

2. SERVERIES - Area Scales:

The area allocated to the servery is included within the overall space provided at Part 3, Serial 03 a-e.

Numbers	Servery Area (m ²)	Notes
Up to 100	35	<p>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.</p> <p>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.</p> <p>Elements of the facility should be designed to provide services throughout the day. Individual layouts and the provision of equipment will be determined by the Unit's particular requirements.</p>
101 to 200	50	
201 to 300	60	
301 to 400	75	
401 to 601	95	
601 to 800	116	
801 to 1000	148	
1001 to 1200	155	
1201 to 1400	165	
1401 to 1600	175	
1601 to 1800	195	
1801 to 2000	215	
2001 to 2200	225	

JUNIOR RANKS ESTABLISHMENT NUMBERS FOR PHASE 1 & 2 TRAINING UNITS
(Part 4)(contd)

Notes to Annex C:

1. Area is based on a single automated system with no additional wash sinks.
2. 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.
3. Larder and Raw Meat Prep may be in a single room divided by a dwarf wall. 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)
4. 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.
5. May include walk-in facilities or a combination of both cabinets and walk-in facilities.
6. Store to be located adjacent to packed meal area.
7. Cleaners' room to be split between the kitchen and dining room as required.
8. 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.
9. 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.

SCALE OF EQUIPMENT FOR KITCHENS

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	1001 to 1200	1201 to 1400	1401 to 1600	1601 to 1800	1801 to 2000	2001 to 2200	Remarks
KITCHEN															
1. Bratt Pan Tilting	1	1	1	1	1	2	2	2	3	3	3	3	3	4	
2. Deep fryer 20kg 50kg	2	1*	1*	1	2	1	2	3	3	4	4	4	5	5	* Twin tank See note 1. See note 2.
3. Mobile Oil Filtration Unit	2	1	1	1	1	1	1	1	1	1	1	1	1	1	Not required where note 1 applies.
4. Grill	3	1	1	1	2	2	2	2	3	3	3	3	3	3	Bench mounted. See note 3.
5. Combination Oven 6-shelf 10-shelf 20-shelf	4	1	1	2	2	3	2	2	1	2	3	2	2	3	
6. Oven Range/ Boiling Top 4-ring/1 oven * 6-ring/1 oven	5	1	2	2	2	2	2	1	1	1	1	3	3	3	* May be solid top. Induction hob may also be considered.
7. Convection Steamer 3-shelf	7	0	0	1*	1*	1*	1*	1*	1*	1*	1*	1*	1*	1*	* Consult KDEA. See note 5.
8. Bulk Water Boiler	31		1	1	1	1	1	1	1	1	1	1	1	1	Thermostat controlled. Nominal 135-litres.
9. Mixing Machine 5-litre 12-litre 20-litre 30-litre 40-litre	9	1	1	1	1	1	1	1	1	1	1	1	1	1	Refer to KDEA.

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SCALE OF EQUIPMENT FOR KITCHENS (contd)

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	1001 to 1200	1201 to 1400	1401 to 1600	1601 to 1800	1801 to 2000	2001 to 2200	Remarks
10. Hot Cupboard 1200mm 1800mm	10	1	1	1	1	1	1	1	1	1	1	1	1	1	
11. Stainless Steel(SS) workbench metre length	11	3	4	4	4	5	5	5	6	6	6	7	7	7	See note 6.
12. Set down SS bench	11	2	3	3	3	3	4	4	5	5	5	6	6	6	Nominal 600 x 900mm.
13. Knife Rack	-	1	1	1	1	1	1	1	1	1	2	2	2	2	
14. Notice Board (1500 x 1000mm)	-	2	2	2	2	2	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	3	4	4	4	4	
16. Wash Hand Basin (SS with Soap & Towel Dispenser	12	1	1	1	1	1	1	1	2	2	2	2	2	2	See note 4.
17. Microwave	13	1	1	1	1	1	1	1	1	1	1	1	1	1	
18. Sink Unit (SS with drainer)	23	1	1	1	1	1	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	50	50	50	50	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. For large units, consult KDEA.
3. Where 2 or more grills are scaled, 1 may be a char grill and 1 may be sited in the servery area.
4. Soap & Towel dispensers are MOD/Catering Contractor supply. Total to be determined upon the design layout.
5. A 6-grid combination oven may be considered as an alternative option.
6. 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.

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SCALE OF EQUIPMENT FOR KITCHENS (contd)

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	1001 to 1200	1201 to 1400	1401 to 1600	1601 to 1800	1801 to 2000	2001 to 2200	Remarks
CROCKWASH															
1. Dumps/Inlet/Outlet Benching (SS – metre length)	14	5	5	6	6	6	7	8	8	9	9	9	10	10	See note 1
2. Double Sink inset into inlet bench	14	1	1	1	1	1	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	120	120	190	220*	220*	220*	See notes 2 and *3.
4. Storage Racking (SS – metre length)	18	1.5	2	2	2	2	2	3	3	3	4	4	4	4	
5. Cleaning Cupboard (SS – Mobile)	15	1	1	1	1	1	1	1	1	1	1	1	1	1	
6. Waste Disposal Unit	16	1	1	1	1	1	1	1	1	1	1	1	1	1	See note 4.
7. De-waterer Unit	16	1	1	1	1	1	1	1	1	1	1	1	1	1	See note 4.
8. Plate Transporter (Low level)	14	1	1	1	1	1	1	1	2	2	2	2	2	2	
9. Wash Hand Basin (SS with Soap & Towel Dispenser	12	1	1	1	1	1	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 2no. 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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SCALE OF EQUIPMENT FOR KITCHENS (contd)

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	1001 to 1200	1201 to 1400	1401 to 1600	1601 to 1800	1801 to 2000	2001 to 2200	Remarks
UTENSIL WASH															
1. Benching (SS – metre length)	17	3	4	4	4	5	5	5	6	6	7	7	7	7	For receipt of dirty & draining of washed utensils.
2. Utensil Sink: Single Sink inset into inlet bench Double Sink inset into inlet bench	17	1	1	1	1	1	1	1	1	1	1	1	1	1	See notes 1 & 2. Sink nominal dimensions of 600 x 450 x 450mm
2b. Utensil Washing Machine	44	0	0	0	0	0	1	1	1	1	1	1	1	1	To include dirty and cleans receipt benching.
3. Storage Racking (SS – metre length)	18														As required.
4. Cleaning Cupboard (SS – Mobile)	15	1	1	1	1	1	1	1	1	1	1	1	1	1	
5. Waste Disposal Unit	16	1	1	1	1	1	1	1	1	1	1	1	1	1	See note 3.
6. De-waterer Unit	16	1	1	1	1	1	1	1	1	1	1	1	1	1	As required. See note 3.

Notes to Utensil Wash:

1. Pre-wash H & C spray to be fitted over sink.
2. For granule machine – consult KDEA.
3. Inset into Item 1. An alternative system may be linked to a food waste management package; consult KDEA.

SCALE OF EQUIPMENT FOR KITCHENS (contd)

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	1001 to 1200	1201 to 1400	1401 to 1600	1601 to 1800	1801 to 2000	2001 to 2200	Remarks
PASTRY				*	*	*	*	*							See notes 1 and 2.
1. Benching (SS – metre length)	11			2	4	4	4	4	5	5	5	5	6	6	
2. Sink Unit (SS with drainer)	23			1	1	1	1	1	1	1	1	1	1	1	Nominal 1200mm.
3. Boiling Table 2-ring 4-ring	5 & 39			1	1	1	1	1	1	1	1	1	1	1	(Induction)
4. Combination Oven 10-shelf	4			1	1	1	1	1	2	2	2	2	2	2	
5. Gastronorm (GN) Rack – Mobile.				1	1	1	2	2	2	2	3	3	3*	3*	* Full height (16-rack may be considered)
6. Mixing Machine 5-litre 20-litre * 30-litre	9			1	1 1	1 1*	1 1*	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 (SS with Soap & Towel Dispenser)	12			1	1	1	1	1	1	1	1	1	1	1	See note 3.
8. High-level Cupboard (SS)	15			1	1	1	1	1	2	2	2	2	2	2	Nominal 1200mm.
9. Plate Stacker (mobile – 80 plates approx)	-				1	1	1	1	2	2	2	2	3	3	
10. SS Shelving	11														As required. Consult KDEA.

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SCALE OF EQUIPMENT FOR KITCHENS (contd)

Notes to Pastry:

1. A dedicated Pastry Prep may be omitted if it can be demonstrated that extensive use 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 Annex A.
3. Soap & Towel dispensers are MOD/Catering Contractor supply. Total to be determined upon the design layout.

SCALE OF EQUIPMENT FOR KITCHENS (contd)

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	1001 to 1200	1201 to 1400	1401 to 1600	1601 to 1800	1801 to 2000	2001 to 2200	Remarks
LARDER															See note 1
1. Benching (SS – metre length)	11	2	3	4	4	4	5	5	5	6	6	6	7	7	
2. Sink Unit (SS with drainer)	23	1	1	1	1	1	1	1	1	1	1	1	2	2	Nominal 1200mm.
3. Knife Rack	-	1	1	1	1	1	1	1	1	1	1	1	2	2	
4. Plate Stacker (mobile – 80 plates approx)	-	1	1	1	1	1	1	1	1	1	1	1	2	2	Mobile.
5. GP Slicing Machine	24	1	1	1	1	1	1	1	1	1	1	1	2	2	
6. Food Processor (Litre capacity)	40	2	2	2	2	3.5	3.5	3.5	3.5	3.5	3.5	3.5	3.5	3.5	
7. Stick Blender	47								1	1	1	1	1	1	
8. Gastronorm Rack SS/Mobile	18	1	1	1	1	1	2	2	2	2	3	3	4	4	Under-bench with worktop model.
9. Wash Hand Basin (SS with Soap & Towel Dispenser)	12	1	1	1	1	1	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 Annex A.
2. Soap & Towel dispensers are MOD/Catering Contractor supply. Total to be determined upon the design layout.

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SCALE OF EQUIPMENT FOR KITCHENS (contd)

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	1001 to 1200	1201 to 1400	1401 to 1600	1601 to 1800	1801 to 2000	2001 to 2200	Remarks
RAW MEAT PREP															See note 1.
1. Benching (SS – metre length)	11	1.5	1.5	1.5	1.5	2	2	2	2	2	2	2	3	3	
2. Sink Unit (SS with drainer)	23	1	1	1	1	1	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	1350	1350	1950	1950*	1950*	1950*	* See note 2.
4. Thawing Cabinet	38		1	1	1	1	1	1	1	1	1	2	2	2	Nominal 70kg capacity.
5. Knife Rack	-	1	1	1	1	1	1	1	1	1	1	1	1	1	
6. Gastronorm Rack SS/Mobile	18			1	1	1	1	1	2	2	2	2	2	2	Under-bench with worktop model.
7. Wash Hand Basin (SS with Soap & Towel Dispenser)	12	1	1	1	1	1	1	1	1	1	1	1	1	1	See note 3.
8. Knife Sharpener	43			1	1	1	1	1	1	1	1	1	1	1	Electric.

Notes to Raw Meat Prep:

1. Refrigeration equipment may be added from the scaled 'Refrigeration& Frozen Food Storage', the additional area to be taken from the allocation at Annex A.
2. * Walk in refrigeration may be considered – consult KDEA...
3. Soap & Towel dispensers are MOD/Catering Contractor supply. Total to be determined upon the design layout.

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SCALE OF EQUIPMENT FOR KITCHENS (contd)

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	1001 to 1200	1201 to 1400	1401 to 1600	1601 to 1800	1801 to 2000	2001 to 2200	Remarks
VEGETABLE PREPARATION															
1. Potato & Vegetable Dunnage (SS)	18	1	2	2	2	2	3	3	3	3	4	4	4	4	Nominal 1200 x 450 x 350mm.
2. Potato Peeling Machine (Kgs capacity)	26	5 *	13	13	13	13	13	2 x 13	2 x 13	2 x 13	2 x 13	2 x 25	2 x 25	2 x 25	On floor stand. Capacities are nominal.
3. Potato & Veg Prep Sink (SS) 1200mm 1500mm	23	1	1	1	1	1	1	1	1	1	1	1	1	1	Dimensions are nominal.
4. Vegetable Sink (Mobile SS)	23	0	1	1	1	1	1	1	1	2	2	3	3	3	
5. Vegetable Storage Rack (Mobile, 3-tier)	18	1	1	1	2	3	3	3	3	3	3	3	4	4	
6. Benching (SS – metre length)	11	2	2	2	3	3	3	3	4	4	4	4	4	4	
7. Sink Unit (SS No. of bowls with drainer)	23	1	1	1	2	2	2	2	2	2	2	2	2	2	
8. Waste Disposal Unit	16	1	1	1	1	1	1	1	1	1	1	1	1	1	Inset into Item 6.
9. Vegetable Prep Machine (5kg)		1	1	1	1	1	1	1	1	1	1	1	1	1	Multi purpose bench mounted
10. Wash Hand Basin (SS with Soap & Towel Dispenser)	12	1	1	1	1	1	1	1	1	1	1	1	1	1	
11. Knife Rack	-	1	1	1	1	1	1	1	1	1	1	1	1	1	

SCALE OF EQUIPMENT FOR KITCHENS (contd)

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	1001 to 1200	1201 to 1400	1401 to 1600	1601 to 1800	1801 to 2000	2001 to 2200	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	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	0	2	2	2	3	3	3	
3. Cupboard with Lock (SS)	15				1	1	1	1	1	1	1	1	1	1	
KITCHEN EQUIPMENT STORE															
1. Storage Racking (SS – metre length)	18														As required. Consult KDEA.
KITCHEN OFFICE															See DMG 18 – 2.15.

SCALE OF EQUIPMENT FOR KITCHENS (contd)

Department and Item	CES No	51 to 100	101 to 200	201 to 300	301 to 400	401 to 600	601 to 800	801 to 1000	1001 to 1200	1201 to 1400	1401 to 1600	1601 to 1800	1801 to 2000	2001 to 2200	Remarks
REFRIGERATED & FROZEN FOOD STORAGE															See note 1.
1. Refrigeration (litre capacity)	19	1 x 1350	2 x 1350	2 x 1350	2 x 1350	3 x 1350	3 x 1350 1 x 600	3 x 1350 1 x 600	4 x 1350	4 x 1350	4 x 1350 1 x 600	4 x 1350 1 x 600	5 x 1350	5 x 1350	See notes 2 & 3 Capacities are nominal.
2. Frozen storage (litre capacity)	21	1x 1350	1 x 1350	1 x 1350 1 x 600	2 x 1350	2 x 1350	2 x 1350 1 x 600	3 x 1350	3 x 1350	3 x 1350	3 x 1350 1 x 600	3 x 1350 1 x 600	4 x 1350	4 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 430	2 x 585	2 x 585	2 x 585	2 x 585	2 x 585	3 x 585	3 x 585	4 x 585	4x 585	See note 4.
4. Temperature monitoring equipment	37	Yes	Yes	Yes	Yes	Yes	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. 2no. 600-litre cabinets may be provided in lieu of 1no. 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.

SCALE OF EQUIPMENT FOR KITCHENS (contd)

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	1001 to 1200	1201 to 1400	1401 to 1600	1601 to 1800	1801 to 2000	2001 to 2200	Remarks
BULK REFRIGERATION & FREEZER STORAGE															See note 1.
1. Refrigeration (litre capacity)	19 & 22	1 x 1350	2 x 1350 1 x 600	2 x 1350 1 x 600	*	*	*	*	*	*	*	*	*	*	
2. Frozen storage (litre capacity)	21 & 22	1x 1350	2x 1350 1 x 600	2x 1350 1 x 600	*	*	*	*	*	*	*	*	*	*	
3. Temperature monitoring equipment	37	Yes	Yes	Yes	Yes	Yes	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.
2. * Walk-in capacities are nominal and may be defined by the floor area provided under "Bulk Refrigeration & Freezer Storage " at Annex C.

SCALE OF EQUIPMENT FOR KITCHENS (contd)

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	1001 to 1200	1201 to 1400	1401 to 1600	1601 to 1800	1801 to 2000	2001 to 2200	Remarks
CROCKERY, GLASS & LINEN STORE															
1. Storage Racking (SS – metre length)	18														As required. Consult KDEA.
UTILITIES STORE															
1. Storage Racking (SS – metre length)	18														Disposables etc.
CLEANERS ROOM															
1. Janitorial unit (SS)	12	1	1	1	1	1	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 (mmetre length)	-	900	900	900	900	900	900	1800	1800	1800	1800	1800	1800	1800	
4. Floor cleaning machine	35	1	1	1	1	1	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	1	1	1	1	1	
COSHH STORE															
1. Storage Racking (SS – metre length)	18														As required.

SCALE OF EQUIPMENT FOR KITCHENS (contd)

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	1001 to 1200	1201 to 1400	1401 to 1600	1601 to 1800	1801 to 2000	2001 to 2200	Remarks
WET REFUSE/ WASTE OIL STORAGE AREA															
1. Mobile high pressure water/ steam cleaner	-	1	1	1	1	1	1	1	1	1	1	1	1	1	See Note 1.
REFUSE/COMPACTOR AREA															
1. Cold water point															
2. Refuse compactor (1100 litres capacity)	-	1	1	1	1	1	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.
For alternative refuse disposal systems – consult KDEA.

SCALE OF EQUIPMENT FOR KITCHENS (contd)

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	1001 to 1200	1201 to 1400	1401 to 1600	1601 to 1800	1801 to 2000	2001 to 2200	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	1	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	1	1	1	1	1	As required.
NORWEGIAN CONTAINER WASH															
1. Double sink / double drainer	23					1	1	1	1	1	1	1	1	1	
2. Benching (SS – metre length)	11														As required. Consult KDEA.
3. Storage Racking (SS – metre length)	18														As required. Consult KDEA.

SCALE OF EQUIPMENT FOR KITCHENS (contd)

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	1001 to 1200	1201 to 1400	1401 to 1600	1601 to 1800	1801 to 2000	2001 to 2200	Remarks
SERVERY															
1. Tray trolley/ Cutlery unit	29	1	1	1	2	2	2	2	3	3	3	4	4	4	See note 1.
2. Tray slide	29														As required.
3. Plate dispenser (heated, twin sleeve)	29	1	1	1	2	3	3	4	4	4	6	6	8	8	Inset into ambient sections or mobile
4. Ambient counter section	29														As required.
5. Heated counter section (GN-1/1 inserts)	29	6	8	8	11	11	14	14	18	18	20	20	26	28	Equivalent sized units with ceran type surface may be provided.
6. Refrigerated counter section: 1200mm 1800mm	29	1	1	2	2	1	2	2	1	1	1	1	2	2	
7. Display cascade (over item 6)	29	1	1	1	1	1	2	2	2	2	2	2	2	2	As required.
8. Refrigerated counter section (retail)	29														Not required in a training unit.
9. Beverage counter equipment															May be located within the dining room.
a. Beverage counter															As required. (Formerly the sideboard) See note 2.
b. Automatic hot beverage suite	31/34														As required. See notes 3 and 4.
c. Toaster: 6-slice Conveyor	-	1	2	1	1	1	2	2	2	2	2	2	3	3	Conveyor - 500 slice per hour.
d. Cup/glass storage(6-rack basket lowerator)	-	1	1	1	1	2	2	2	2	2	3	3	3	3	May be mobile or inset into the beverage counter.

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SCALE OF EQUIPMENT FOR KITCHENS (contd)

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	1001 to 1200	1201 to 1400	1401 to 1600	1601 to 1800	1801 to 2000	2001 to 2200	Remarks
SERVERY (cont)															
9. Beverage counter Equipment (cont)															
e. Squash unit-refrigerated (2x10-litre	-														As required. See note 3.
f. Milk dispense machine (refrigerated)	-	0	1	1	1	1	1	1	2	2	2	2	2	2	
10. Back Bar Equipment															See note 5.
a. Deep fat fryer (14kg capacity)	30	0	0	0	1	1	1	1	1	1	1	1*	1*	1*	* See note 6.
b. Conveyor oven	-	0	0	0	1	1	1	1	1	1	1	1*	1*	1*	
c. High speed contact grill	30	0	0	0	1	1	1	1	1	1	1	1*	1*	1*	* See note 7.
d. Induction hob (Single)		0	0	0	1	1	1	1	1	1	1	1*	1*	1*	* See note 8.
e. Griddle	30	0	0	0	1	1	1	1	1	1	1	1	1	1	Nominal 600mm
f. Microwave oven	13	0	0	0	1	1	1	1	1	1	1	1	1	1	May be microwave/combination.
g. Compact combination oven	-	0	0	0	1	1	1	1	1	1	1	1	1	1	
h. Refrigerated Counter (litre capacity)	20	0	0	0	1 x 435	1 x 435	1 x 435	1 x 585	2 x 585	2 x 585	2 x 585	2 x 585	2 x 585	2 x 585	See note 9.
i. Freezer counter	21	0	0	0	1 x 435	1 x 435	1 x 435	1 x 585	1 x 585	1 x 585	1 x 585	1 x 585	2 x 585	2 x 585	

SCALE OF EQUIPMENT FOR KITCHENS (contd)

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	1001 to 1200	1201 to 1400	1401 to 1600	1601 to 1800	1801 to 2000	2001 to 2200	Remarks
SERVERY (cont)															
10. Back Bar Equipment (cont)															
j. Base unit (mobile, SS)	11	0	0	0	1	1	1	1	1	1	1	1	1	1	To support items a to g.
11. Carving pad	29	1	1	1	1	1	1	2	2	2	2	2	2	2	Free standing or GN insert
12. Soup kettle / spare container	29	1	1	1	1	1	1	2	2	2	2	2	2	2	Nominal 11-litres capacity.
13. Wash Hand Basin (SS with Soap & Towel Dispenser)	12	1	1	1	1	1	1	1	1	1	1	1	1	1	See note 10.
14. Dining room clearing station		0	0	0	1	1	1	1	2	2	2	2	3	3	To be utilised when trays are not provided.

Notes to Servery:

- May be static or mobile. Units may be combined according to the design layout. If trays are not used see item 14.
- 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.
- Not required when contractor supplies equipment with an ingredients contract.
- 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.
- A back bar facility is not always a constituent of a training unit due to the short meal service periods provided within the training programme. Where a need is demonstrated for its provision, consult KDEA to determine the unit's particular requirements. A choice of up to 5 from 7 items a to g listed may be included on the back bar or servery counter.
- An additional fryer may be considered according to the service density anticipated.
- A double model (3PH) or 2 singles (13A) may be considered.
- An additional single hob may be considered.
- One counter maybe a salad prep station model. Drawers or cupboard maybe an option.
- Soap & Towel dispensers are MoD/Catering Contractor supply. Total to be determined upon the design layout.

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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 Specification 42, Serial 4							
Pressure/Pressureless Steamer See Specification 42, Serial 7							

Appendix 2 – Scale of Crockwash

Racks for Crockwash	0 to 100	101 to 200	201 to 300	301 to 400	401 to 600	601 to 800	801 to 1000	1001 to 1200	1201 to 1400	1401 to 1600	1601 to 1800	1801 to 2000	2001 to 2200	Remarks
1. Plate	2	2	3	4	4	4	6	6	6	7	8	8	8	
2. Cup	2	2	3	4	4	4	6	6	6	7	8	8	8	
3. Cutlery	1	1	2	2	2	2	3	3	4	4	4	4	4	
4. Tray	1	1	2	2	2	2	2	3	3	3	3	3	3	
5. Rack Dolly	1	1	1	1	1	1	1	1	1	1	1	1	1	
6. Basket Racks	1	2	2	2	2	2	2	2	2	2	2	2	2	Per Crockwash area.
7. Chemical Dolly	1	1	1	1	1	1	1	1	1	1	1	1	1	