# SAMPLE DRAWINGS FOR UNIVERSITIES

KITCHEN . LAUNDRY . WASTE www.kilowa.design / info@kilowa.design

3D RENDERING

# LIST OF DELIVERABLES

- Suggestions for operational viability.
- Mechanical Data Sheets
- Schematic arrangement plan
- Equipment layout plan & BOQ
- Mechanical, Masonry and Electrical drawings for Sub Consultants.
- Specification of equipment
- 3D rendering
- Sections and elevations of equipment.

# SUGGESTIONS FOR OPERATIONAL VIABILITY



# **SUGGESTIONS FOR OPERATIONAL VIABILITY**

## Ground floor:-

- There is area demarcated for loading/unloading. Turning radius for truck to be confirmed by Architect
- Access given to Lift located near maintenance room is not clear . secondly passage is being obstructed by staircase door.
- Separate loading bay required for Garbage handing.
- Staff entry not marked in the drawing
- Service entry not shown in the plan, separate entry would be required which should be away from guest sight.
- Loading/Unloading dock should be raised by 900mm than the truck dock level.
- Ramp on truck dock area is not acceptable.
- Wider loading unloading dock require to five segregated exit for garbage.
- Service lift lobby level is lower than rest of the area, suggest to keep it one level for efficient use of
  area.
- Enclosed Service Lift Lobby is required, presenting being used for service passage, is not advisable.
- Service Corridor should be min 1.8 mtr trough out the all BOH area.
- Security should be located near loading /unloading area & staff entrance.
- Space for front office not marked in the drawings
- Luggage room location should be near front office / reception.
- Purpose of allocating cleaning room in public area Is not clear.

## First Floor:-

- Breakout space for conference room not allocated.
- Meeting room pantry would be required.

## Typical floor

- Linen Chute location not marked in plan, it should be accessible from all maid pantry & should terminated in the laundry or Soiled linen collection area.
- Service lift lobby should be 2.4 mtr wide or min 2.0 mtr.

## **Roof Floor Plan**

• Pantry required for the pool area



# General

- Loading/Unloading dock should be raised by 900mm than the truck dock level.
- There is no staff entry marked in the layout.
- Kitchen & other wet areas need to sunk for running drain pipes
- Single service elevator for G+17 floors . additional would be required.
- Gas bank location not marked on the drawings.
- Total area provided for BOH services seems very less.

# MECHANICAL DATA SHEET

SAMPLE P	ROJECT	
Preliminary Water requirement		equipments
Food And Beverage Facilities	101 1000 001 1100	
SI.No. Outlets	Covers	
1 Show Kitchen 1	375	
2 Show Kitchen 2	375	
3 Show Kitchen 3	375	
4 Show Kitchen 4	375	
5 Show Kitchen 5	375	
6 Show Kitchen 6	375	
7 Show Kitchen 7	375	
8 Show Kitchen 8	375	
9 Show Kitchen 9	375	
o enew ratement o	0.0	
Total	33075.0	Total meals at the entire food & beverage facilities.
		/
Water Usage		
1 Food/Drink Prepration	99225	
2 Cleaning the Prepration Areas	48000	
3 Dish wash	27563	
4 Pan wash	1350	Liters
5 Receiving the food items		Liters
6 Water used for Drinking	16538	Liters
7 Tea/Coffee Machine	6615	Liters
Total	205290	Liters
Total Water Used for Hand Wash	33815	Liters
Total water for Ice Cube Machine	56228.0	Liters
	V .	
TOTAL WATER REQUIRED	295333	Liters
HOT WATER REQUIRED	88600	
COLD WATER REQUIRED	206733	Liters
PURIFIED WATER	17640	Liters
WASTE REQUIRED	265799	Liters
1 This water requirement does not include the		r required for the water cooled
condensers for various refrigerated equipme		
2 Purified cold water is essential as it is for Dir		
3 All waste outlets from sinks and equipments	•	·
applicable and shall form scope of work of P		
Faucets for all kitchen equipments shall be p		
making connections to faucets and drain line	es to equipment sl	hall all form part of scope of work
4 of Plumbing Contractor		
5 Before making connections, plumbing contra		
HW & CW supply line, to shut-off water supp	oly, in case of any	maintenance work to be carried
out.		
6 The temp of hot water provided for dish was	hing machine to b	e at 140 Deg F

	SAMPLE	PROJECT			
	Preliminary Electricity requirem	ent for Food se		nts	
QTY	ITEM DESCRIPTION		ELECTRICITY		
		K W.	CURRENT	<b>EMERGENCY</b>	REMARKS
	MATERIAL HANDLING & RECEIVING AREA				
4	MATERIAL HANDLING & RECEIVING AREA	2.2	220 / 50 2 1 2 h		F 0
4	Air curtain	2.2	220v.50c.1ph.		E.O.
1	Platform Weighing scale				E.R. E.R.
1	Bench weighing scale Ice flake machine	1 1	220v.50c.1ph.	**	E.R.
2	Insect - o - cutors		220v.50c.1ph.		E.O.
1	Walk in holding chiller		440v.50c.3ph.	**	E.O.
2	Veg Washer (Tilting)		440v.50c.3ph.	**	E.R.
3	Veg Dryer		440v.50c.3ph.	**	E.R.
	veg blyer	0.0	440V.300.3pm.		L.IX.
	WASTE MANEGEMENT AREA				
3	Air curtain	1.7	220v.50c.1ph.		E.O.
1	Insect - o - cutors		220v.50c.1ph.		E.O.
1	Waste Vacuume system		440v.50c.3ph.	**	E.O.
15	Garbage feeding Station		440v.50c.3ph.	**	E.O.
1	Bailing press	2.2	440v.50c.3ph.		E.R.
1	Garbage chiller		440v.50c.3ph.	**	E.R.
1	Air degerminator	0.1	220v.50c.1ph.		E.R.
1	Water ozonator		220v.50c.1ph.		E.R.
	FOOD STORE				
2	Insect - o - cutors		220v.50c.1ph.	M.	E.O.
1	Platfrom weighing scale		220v.50c.1ph.	1	E.R.
1	Bench weighing scale		220v.50c.1ph.		E.R.
1	Perishable Chiller		440v.50c.3ph.	**	E.O.
1	Perishable Freezer		440v.50c.3ph.	**	E.O.
2	Air curtain	1.1	220v.50c.1ph.		E.O.
	BEVERAGE STORE				
2		0.3	220v.50c.1ph.		E.O.
1	Insect - o - cutors Beverage Chiller		440v.50c.3ph.	**	E.O.
1	Air curtain		220v.50c.1ph.		E.O.
<u>'</u>	All Cultain	0.0	220v.30c.1pm.		L.O.
	GENERAL STORE				
2	Air curtain	1.1	220v.50c.1ph.		E.O.
2	Insect - o - cutors		220v.50c.1ph.		E.O.
	FLOUR STORE				
2	Air curtain		220v.50c.1ph.		E.O.
2	Insect - o - cutors	0.3	220v.50c.1ph.	ļ	E.O.
	V50 BB5B5 15101				-
A	VEG - PREPERATION				
1	Bench weighing scale	0.0	440,450 - 0-1-	**	F 0
1	Veg Chiller		440v.50c.3ph.		E.O.
2	Bulk Vegetable cutting machine		440v.50c.3ph.	**	E.O.
1	Vegetable processor	1.5	220v.50c.1ph.	**	E.R.
1	Vaccum Packing Machine	0.1	220v.50c.1ph.	**	E.R.
1	Insect - o - cutors		220v.50c.1ph.		E.O. E.R.
1 1	Knife steriliser Knife sharpner		220v.50c.1ph. 220v.50c.1ph.	<del> </del>	E.R.
2	Air curtain	0.0	220v.50c.1ph. 220v.50c.1ph.	<del> </del>	E.O.
1	Air degerminator	0.1	220v.50c.1ph. 220v.50c.1ph.	<del> </del>	E.R.
1	Water ozonator		220v.50c.1ph.	<del> </del>	E.R.
1	vvater ozonator	0.1	220v.000.1pm.	<del> </del>	L.1X.
	MASALA GRINDING AREA				
1	Air curtain	0.8	220v.50c.1ph.		E.O.
1	Insect - o - cutors		220v.50c.1ph.	+	E.O.

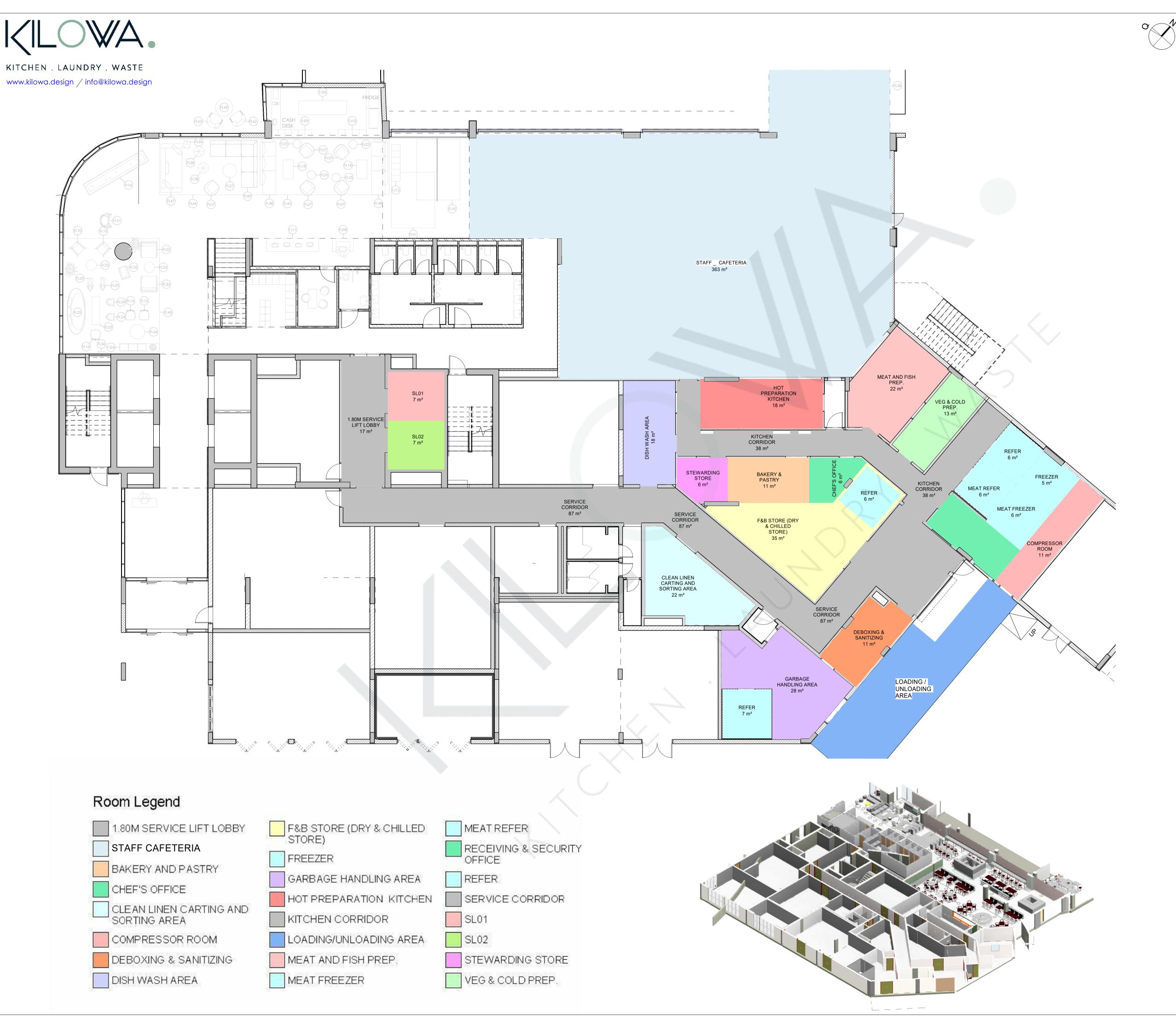
Preliminary H.V.A.C.ro	equirement for Food service eq	uipments	
DESCRIPTION	EXHAUST	C.F.M	TEMP.
		EXHAUST	
MATERIAL HANDLING & RECEIVING AREA			
Receiving Dock			24°C
Accepting Book	General Exhaust		24 0
	General Exhaust		
Veg wash area	General Exhaust		24°C
vog waan aroa	Contrar Extradet		210
Security Office	Air-conditioned		24°C
Security Supervisor	Air-conditioned		24°C
Receiving cum Purchase Office	Air-conditioned		24°C
Trocorving Carri archaec Cinec	7 III GOTTANIOTICA		2.0
WASTE MANEGEMENT AREA			
W/OIL M/MLOLMENT /MLE/			
Garbage Sorting Area	Air conditioned		24°C
Garbage Corning Area	General Exhaust		27 0
Dry Troch Boom			
Dry Trash Room	General Exhaust		
Can Wash area	General Exhaust		
Recycable Store	General Exhaust	1	4000
waste Vaccum system room	General Exhaust	V	12°C
Deboxing Area	General Exhaust		
			12
FOOD STORE		\	
FOOD STORE		M	<u> </u>
Dry Food store	Air conditioned		24°C
	General Exhaust		
Beverage Store	Air conditioned	) `	24°C
	General Exhaust		
General store	Air conditioned		24°C
	General Exhaust		
Flour Store	Air conditioned		24°C
	General Exhaust		
OFFICES			
Executive chef's			24°C
Kitchen stewarding / store keeper's office	Air conditioned		24°C
HOUSE KEEPING AREA	V		
Uniform Room	Air conditioned		24°C
	General Exhaust		
House keeper office	Air conditioned		24°C
HR OFFICE			
HR Manager/HR office/Interview Room	Air conditioned		24°C
<u> </u>			-
COMMISARY KITCHEN			
Veg Pre-paration	Air conditioned		21°C
rog . To paration	General Exhaust		210
	Ocheral Exhaust		
Masala Grinding area	Air conditioned		21°C
wasala Gilliuliiy alea	General Exhaust		210
	General Exhaust		
Potato pooling area	Air conditioned		21°C
Potato peeling area	Air conditioned		21°C
	General Exhaust		1

		SAMPLE PROJEC	Т			
	Preliminary L.P.G red	quirement for Food	service E	quipments		
QTY	ITEM DESCRIPTION	Size of	Pressure	BTU / Hr	No of Hrs.	Total
		Supply	P.S.I	2.07	110 01 11101	
BASE	MENT-1					
	DAVEDY & CONFECTIONEDY					
4	BAKERY & CONFECTIONERY	3/4"	4	4.40.400	_	747450
<u> </u>	Rolling baking oven Three deck baking oven	3/4"	1	143430 95000	5 5	717150 475000
1	Convection oven	3/4"	1	61470	5	307350
1	Two burner range	3/4"	1	49000	4	196000
	BULK KITCHEN					
3	Tilting braizing pan	3/4"	1	126000	6	2268000
2	Steam Kettle jacket	3/4"	1	120000	6	1440000
8	Single burner stock pot range	3/4"	1	70000	6	3360000
2	Combi Oven	3/4"	1	122950	6	1475400
1	Combi Oven	3/4"	1	68500	6	411000
2	Four burner range	3/4"	1	98000	6	1176000
1	Chinese steamer  Deep Fat Fryer	3/4"	1	198446 146845	6	1190676 881070
2	Griddle plate	3/4"	1	68500	6	822000
1	Chinese Wok Range	3/4"	1	330000	6	1980000
	CHAPPATI SECTION			1	7	
10	Chappati making machine	3/4"	1	80000	8	6400000
10	опаррац такінд таопіне	0/4	'	*		0400000
	SHOW KITCHEN-01		Anna			
	Careh: Over	2/4"		00500	6	444000
1 1	Combi Oven Deep Fat Fryer	3/4"	1	68500 146845	6	411000 881070
1	Four burner range	3/4"		98000	6	588000
1	Griddle plate	3/4"	1	56689	6	340134
1	Three Buirner range	3/4"	1	98000	4	392000
		100				
	SHOW KITCHEN-02					
1	Combi Oven	3/4"	1	68500	6	411000
1	Deep Fat Fryer	3/4"	1	146845	6	881070
1	Four burner range	3/4"	1	98000	6	588000
1	Griddle plate	3/4"	1	56689	6	340134
1	Three Buirner range	3/4"	1	98000	4	392000
	SHOW KITCHEN-03					
	OHOW KITCHEN OO					
1	Combi Oven	3/4"	1	68500	6	411000
1	Deep Fat Fryer	3/4"	1	146845	6	881070
1	Four burner range	3/4"	1	98000	6	588000
1	Griddle plate	3/4" 3/4"	1	56689	6	340134
1	Three Buirner range Char gas grill	3/4"	1	98000 45000	4	392000 180000
	onar gao griii	5/	'	10000	r	
	SHOW KITCHEN-04					
	OHOW MICHENION				+	
1	Combi Oven	3/4"	1	68500	6	411000
1	Deep Fat Fryer	3/4"	1	146845	6	881070
1	Four burner range	3/4"	1	98000	6	588000
1	Griddle plate	3/4"	1	56689	6	340134
1	Three Buirner range	3/4"	1	98000	4	392000

		SAMPLE PROJ		
		ONDENSOR WATER R		
	COOLED	PRE-FAB WALK-IN CH ASSESSED H.P	ILLERS - FREEZERS	<b>5</b>
QTY	COLD ROOMS	Rating	G.P.M	REMARK
	MATERIAL HANDLING & RECE	IVING AREA		
1	Ice flack Machine	1.5	5.3	
	ICE BANK			
	IOL BANK			
6	Ice cube machine with bin	5.0	17.5	
	COMPRESSOR ROOM FOR C	OLD ROOM		
	Refrigeration system for Walk in			
1	chillers	32.9	115.2	,
1	Refrigeration system for Walk in Freezer	22.8	79.8	
2	Blast chiller	5.0	17.5	- 5
	SHOW KITCHEN - 0	1		H
1	Chef chiller	1.4	5.0	
	SHOW KITCHEN - 0	2	4	
			~	
1	Chef chiller	1.4	5.0	
	SHOW KITCHEN - 0	3		
1	Chef chiller	1.4	5.0	
			0.0	
	SHOW KITCHEN - 0	4		
1	Chef chiller	1,4	5.0	
	SHOW KITCHEN - 0	5		
1	Chef chiller	2.0	7.0	
	SHOW KITCHEN - 0	6		
1	Chef chiller	2.0	7.0	
	SHOW KITCHEN - 0	7		
	SHOW KITCHEN - U			
1	Chef chiller	2.0	7.0	
	SHOW KITCHEN - 0	8		
1	Chef chiller	2.0	7.0	
	SHOW KITCHEN - 0	9		

	SAMPLE PROJECT	
F	REQUIREMENT OF HACCP-PORT TO BE CONNE	CTED TO BMS
QTY	DESCRIPTION	REMARK
MATERI	IAL HANDLING & RECEIVING AREA	
1	Walk in holding chiller	
1	Ice flack Machine	
MA CTE	MANICEMENT ADEA	
WASIE	MANEGEMENT AREA	
1	Garbage Chiller	
'	Carbage Crimer	
FOOD S	STORE	
1	Perishable Chiller	
1	Perishable Freezer	۷.
		\ \ \
BEVER	AGE STORE	5
1	Beverage chiller	A,
VEC D	REPERATION	
VEG - P	REPERATION	
1	Vegetable chiller	
<u>'</u>	vegetable diffici	
GARDE	MANGER - PREPERATION	
1	Gardemanager chiller	
LIQUID	- PREPERATION	
4	Malle in abillar	
1	Walk in chiller	
MFAT -	PREPERATION	
WE/11 -	THE ENGINEE	
1	Meat chiller	
1	Meat freezer	
SEA FO	OD - PREPERATION	
1	Sea food chiller	
1		
I	Sea food freezer	

# SCHEMATIC ARRANGEMENT PLAN





REVIEW STATE	JS	A	В	c	D
		APPROVED	APPROVED AS NOTED	REVISE & RESUBMIT	REJECTED
DATE REVIEW	'ED				
REVIEWED BY	′				

KEY PLAN:

# GENERAL NOT

- ALL DIMENSIONS ARE IN MILLIMETERS AND LEVELS ARE IN METERS UNLESS NOTED OTHERWISE.
- DO NOT SCALE FROM THIS DRAWING, ONLY WRITTEN DIMENSIONS ARE TO BE FOLLOWED. MENTIONED SIZE DRAWING SET IS FULL SIZE.
- 3. ALL EQUIPMENTS HAVE THEIR UNIQUE NUMBERING I, EITEM NO. FOR INFORMATION OF EQUIPMENTS PLEASE REFER EQUIPMENT SPECIFICATION SHEET ALONG WITH THE DRAWINGS.
- 4. KITCHEN EQUIPMENT SPECIFICATION ARE GIVEN UNDER EQUIPMENT SPECIFICATION SHEET.
- 5. THE MEP REQUIREMENTS FOR THE EQUIPMENTS ARE SHOWN IN SERVICES DRAWINGS WHICH USED UNIQUE SYMBOLS, WHICH ARE DEFINED IN SHEET NO. 1003.

	REF	ERENCE DESIGN DRAWINGS
REFERENCE NUMBER	DATE	TITLE
		FERENCE SHOP DRAWINGS
REFERENCE NUMBER	DATE	TITLE
		DELATED DOOLLA SENTO
		RELATED DOCUMENTS
REFERENCE NUMBER	DATE	TITLE

PROJECT TITLE:

SAMPLE DRAWINGS FOR HOTELS

DESCRIPTION

FACILITY-CONSULTANT:

DATE



KITCHEN . LAUNDRY . WASTE

VISIT:- www.kilowa.design / EMAIL:- info@kilowa.design

Drawing Title:

GROUND FLOOR LEVEL ZONING

SMPL -KILOWA-KLW - SC -G00 -A1100

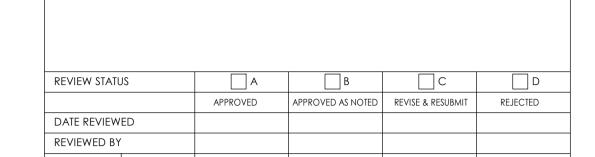
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KEY PLAN:

# GENERAL NOTE

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- REFERENCE NUMBER DATE TITLE

  REFERENCE SHOP DRAWINGS

  REFERENCE NUMBER DATE TITLE

  REFERENCE NUMBER DATE TITLE

  RELATED DOCUMENTS

  REFERENCE NUMBER DATE TITLE

REV DATE DESCRIPTION DRAWN CHECK APPROVED

PROJECT TITLE:

SAMPLE DRAWINGS FOR HOTELS

FACILITY-CONSULTANT:



KITCHEN . LAUNDRY . WASTE

VISIT:- www.kilowa.design / EMAIL:- info@kilowa.design

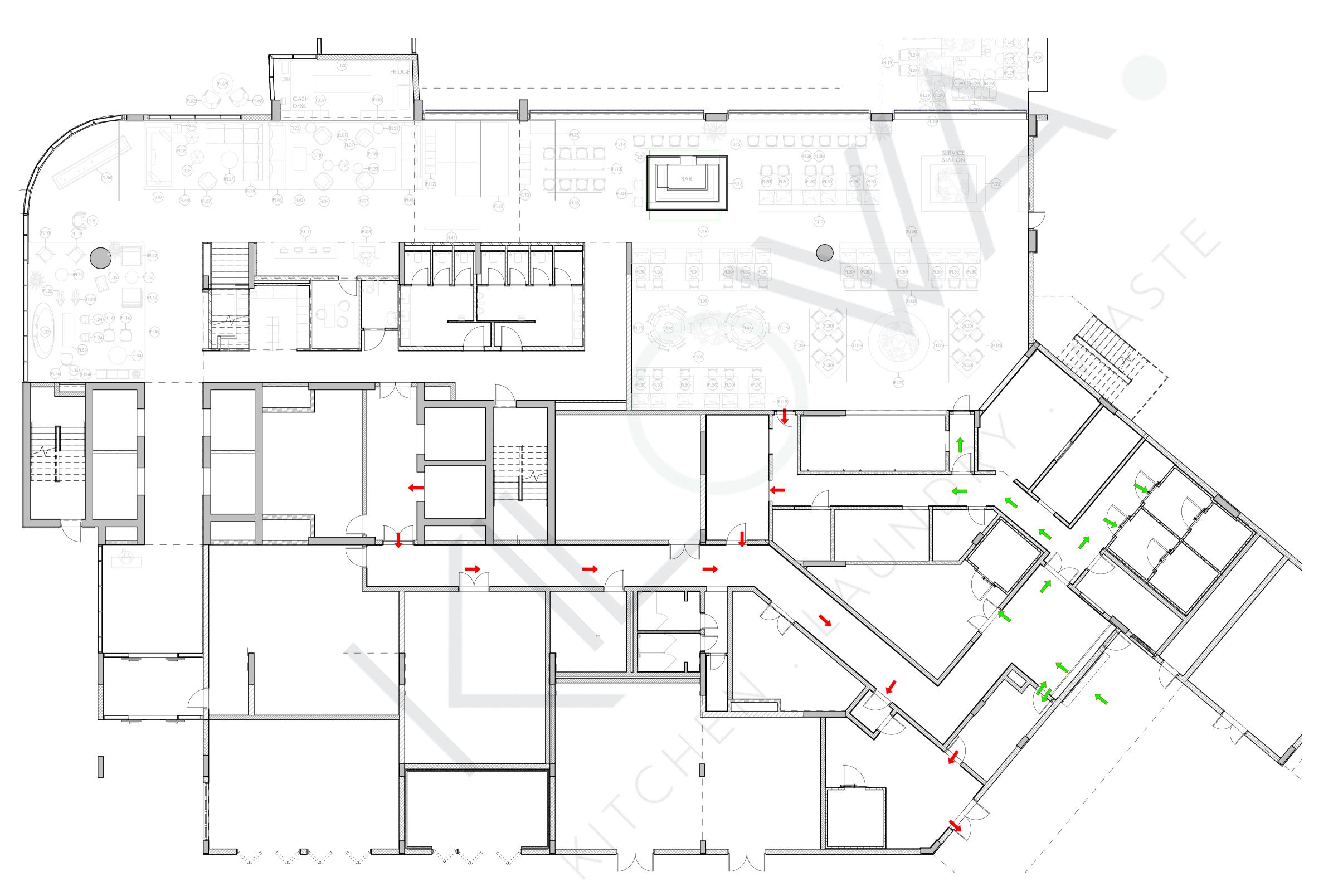
Drawing Title:

GROUND FLOOR LEVEL MOVEMENT DIG.

SMPL -KILOWA-KLW - SC - G00 -A1101

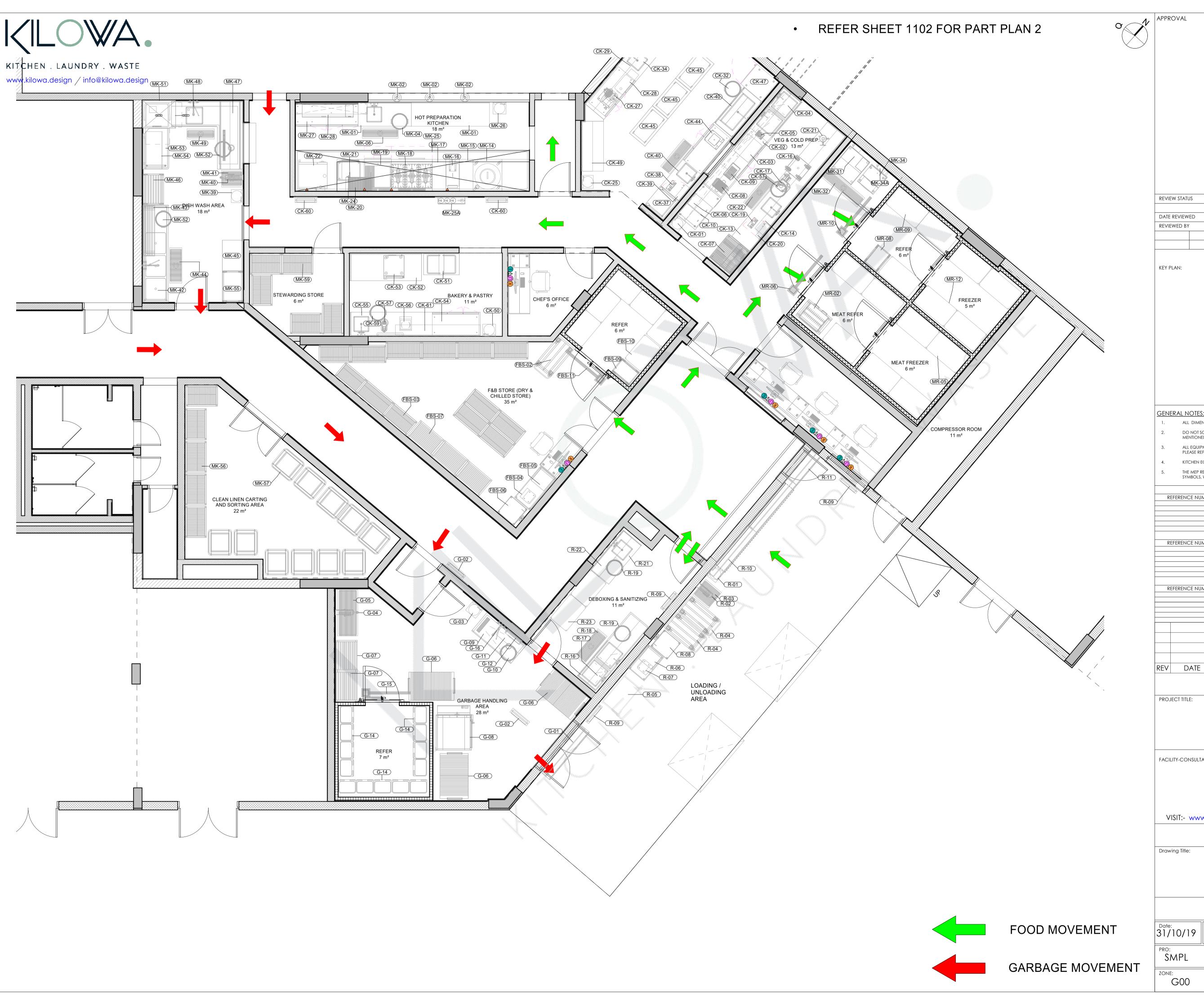
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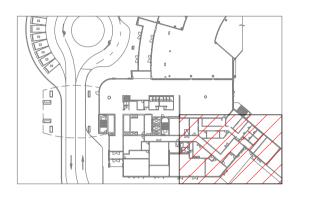




# EQUIPMENT LAYOUT PLAN



REVIEW STATU	JS	A	В	С	D
		APPROVED	APPROVED AS NOTED	REVISE & RESUBMIT	REJECTED
DATE REVIEW	ED				
REVIEWED BY	,				



- 1. ALL DIMENSIONS ARE IN MILLIMETERS AND LEVELS ARE IN METERS UNLESS NOTED OTHERWISE.
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- THE MEP REQUIREMENTS FOR THE EQUIPMENTS ARE SHOWN IN SERVICES DRAWINGS WHICH USED UNIQUE SYMBOLS, WHICH ARE DEFINED IN SHEET NO. 1003.

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		RELATED DOCUM	<b>MENTS</b>		
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SAMPLE DRAWINGS FOR HOTELS

DESCRIPTION

FACILITY-CONSULTANT:

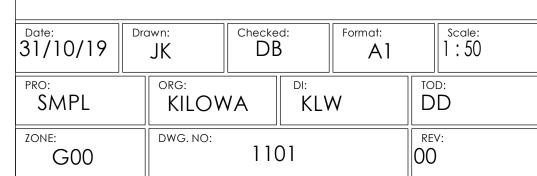


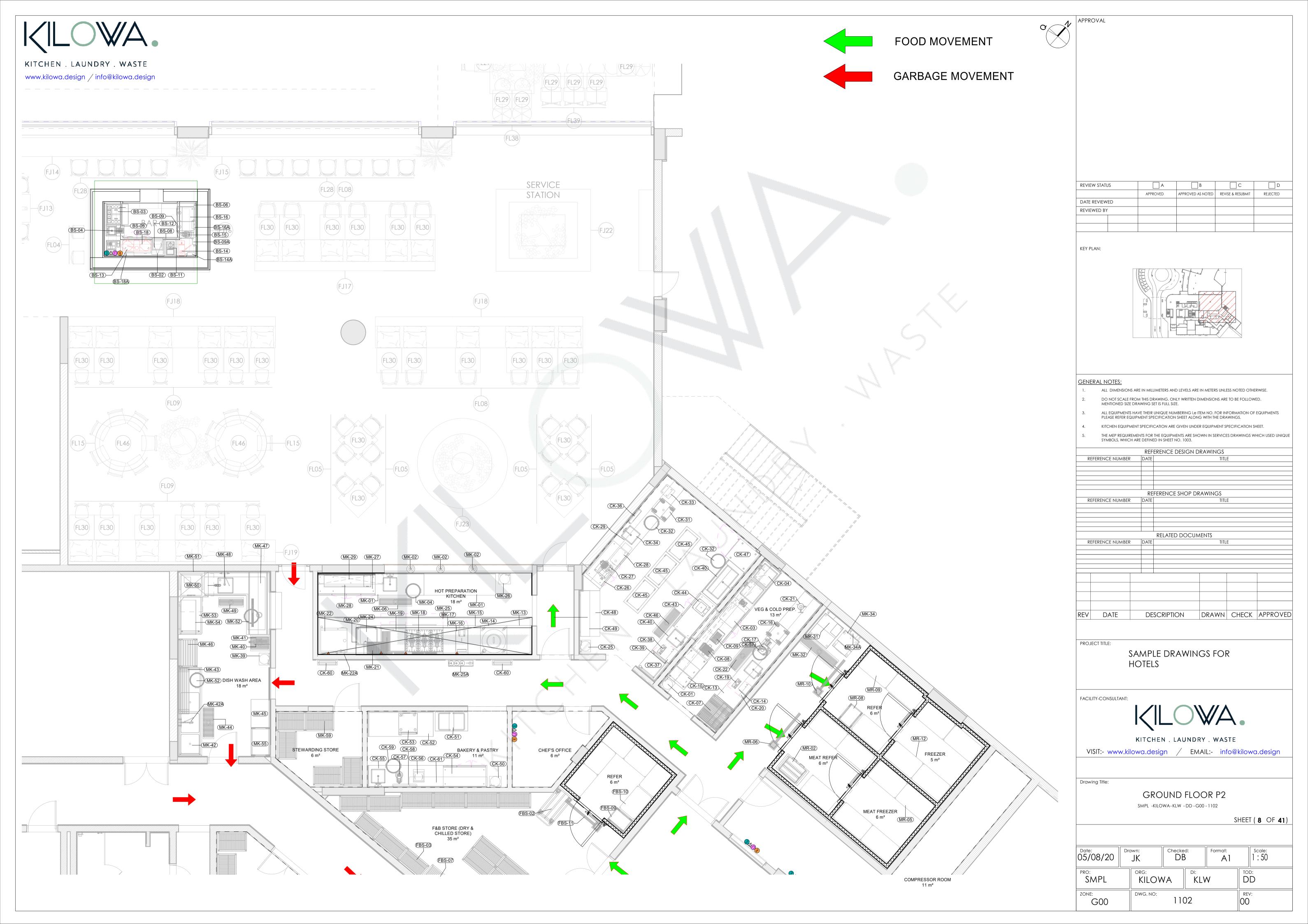
KITCHEN , LAUNDRY , WASTE

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GROUND FLOOR P1 SMPL -KILOWA-KLW -DD-G00-1101

SHEET ( 7 OF 41)





# EQUIPMENT SCHEDULE

# SAMPLE PROJECT

# KITCHEN EQUIPMENT SCHEDULE

EM NO	QTY DES	ES DESCRIPTION	MAKE	MODEL		W	ATER PIPE DIA		WASTE P	IPE DIA.	GAS (	L.P.G)	CHILI	ED WATER	H.V.	A.C.			
	Q11 DES	DESCRIPTION	WAKE	INIODEE	C.W		PURIFIED	QTY GPH	DIRECT	INDIRECT		B.T.U	/H Inlet &	FLOW RATE GALLON PER MINUT	GENERAL	SPECIAL CFM.	K.W	CURRENT	REMARK
		BASEMENT-2																	
R-01		DRAIN TROUGH WITH GRATING																	
	2		By- Plumbing Contractor																
R-02	B.O.		PESTOFLASH														0.13ea.	220-50-1	E.O.
R-03	2 C.B.	DRAIN TROUGH WITH GRATING	ACO	CUSTOM BUILT															F.D
R-04	1 C.B.	MOBILE PLATFORM TROLLEY	CUSTOM BUILT	CUSTOM BUILT															1.0
	4																		
R-05	C.B.	MOBILE BUSSING CART	CUSTOM BUILT	CUSTOM BUILT															
R-06	5 B.O.	AIR CURTAIN	MITZVAH	ASS 2120AP			40							/			0.56	220-50-1	E.O.
R-07	B.O.	PLATFORM WEIGHING SCALE	SATWIK	VIK300L													0.03	220-50-1	E.R.
R-08	1 C.B.	WEIGHING TABLE WITH DRAWER	CUSTOM BUILT	CUSTOM BUILT		_													
R-09	2 B.O.	BENCH WEIGHING SCALE	SATWIK	IQ 100									100				0.02	220-50-1	E.R.
R-10	1 M.D.	HAND WASH SINK UNIT	SOFINOR	LMASWES	1/2"	1/2"		1-1/2"	1-1/2"								0.1	220-50-1	E.O
R-10A	BO.	AUTOMATIC PAPER DISPENSER	EURONICS	EP08SAC													0.1	220-50-1	E.O
R-11	M.D.	FLUSHING HOSE UNIT	T&S	5HR-242-01	3/4"	3/4"					40,		*						
R-12	1 C.B.	DRAIN TROUGH WITH GRATING	ACO	CUSTOM BUILT							\\ \lambda_{m}								F.D
R-13	1 M.D.	VEG WASHER TILTING TYPE	NILMA	ATIR 1 (TILTING TYPE)	1"				2"								1.85	440.50.3.	E.R.
R-14	1 C.B.	DRAIN TROUGH WITH GRATING	ACO	CUSTOM BUILT							<b>V</b>								F.D
R-15	C.B.	MOBILE VEGETABLE CRATE RACK	CUSTOM BUILT	CUSTOM BUILT						The second									
R-16	1 C.B.	DOUBLE SINK UNIT	CUSTOM BUILT	CUSTOM BUILT	1/2"	1/2"		(2)2"	(2)2"	<i>)</i>					150				
R-17	1 B.O.	GARBAGE CAN	FRONTIER	FLBROL90															
R-18	1 C.B.	DRAIN TROUGH WITH GRATING	ACO	CUSTOM BUILT					` '										F.D
R-19	M.D.	PRE - RINSE SPRAY UNIT WITH FAUCET	T&S	B-0133-B	1/2"	1/2"													
R-20	1 1 M.D.	WASTE STAR- FC	MIEKO	WASTE STAR-FC				,										440.50.3.	E.O.
		GARBAGE AREA				,	1	anning.											
G-01	PLUM	DRAIN TROUGH WITH GRATING	By- Plumbing Contractor	0110701-2:				,											
G-02	1 C.B.	DRAIN TROUGH WITH GRATING	ACO	CUSTOM BUILT															F.D
G-03	B.O.	INSECT-O-CUTORS	PESTOFLASH				/										0.13ea.	220-50-1	E.O.
G-04	M.D.	FLUSHING HOSE UNIT	T&S	5HR-242-01	3/4"	3/4"													
G-05	1 C.B.	DRAIN TROUGH WITH GRATING	ACO	CUSTOM BUILT															F.D
G-06	1 B.O.	AIR CURTAIN	MITZVAH	ASS 2120AP													0.56	220-50-1	E.O.
G-06A	1 B.O.	AIR CURTAIN	MITZVAH	ASP 3150AP														220-50-1	E.O.
G-07	1 M.D.	HAND WASH SINK UNIT	SOFINOR	LMASWES	1/2"	1/2"		1-1/2"	1-1/2"									220-50-1	E.O
G-07A	BO.	AUTOMATIC PAPER DISPENSER	EURONICS	EP08SAC													0.1	220-50-1	E.O
G-08	C.B.	DRAIN TROUGH WITH GRATING	ACO	CUSTOM BUILT															F.D
G-09	C.R.	GARBAGE REFER	MISA/DESMON	CUSTOM BUILT					1-1/2"					10.5			0.25	220-50-1	E.O. for lights

# MECHANICAL, MASONARY & ELECTRICAL DWG FOR SUB CONSULTANTS



KITCHEN . LAUNDRY . WASTE

N. LAUNDRY. WASTE VSYMBOLISO@kilowa.design	REMARK	PREFERRED MAKE/MODEL
▼ IP66 RATED SOCKET OUTLET / 1PH	BOTTOM OF SOCKET 1050MM A.F.F OR OTHERWISE STATED	CLIPSAL - 56 SD1 / WALL FLUSHED
CABLE OUTLET SINGLE PHASE	BOTTOM 300MM A.F.F OR OTHERWISE STATED	CLIPSAL - W226JB / WALL FLUSHED
CABLE OUTLET SINGLE PHASE / 1PH	DROP FROM CEILING	CLIPSAL - W226JB
IP66 RATED SPN ISOLATOR / 1PH	BOTTOM OF ISOLATOR 1050MM A.F.F OR OTHERWISE STATED	CLIPSAL - 56W1 / WALL FLUSHED
CABLE OUTLET THREE PHASE	BOTTOM 300MM A.F.F OR OTHERWISE STATED	CLIPSAL - W226JB / WALL FLUSHED
IP66 RATED TPN ISOLATOR / 3PH	BOTTOM OF ISOLATOR 1050MM A.F.F OR OTHERWISE STATED	CLIPSAL - 56SW3 / WALL FLUSHED

# **PLUMBING FIXTURES**

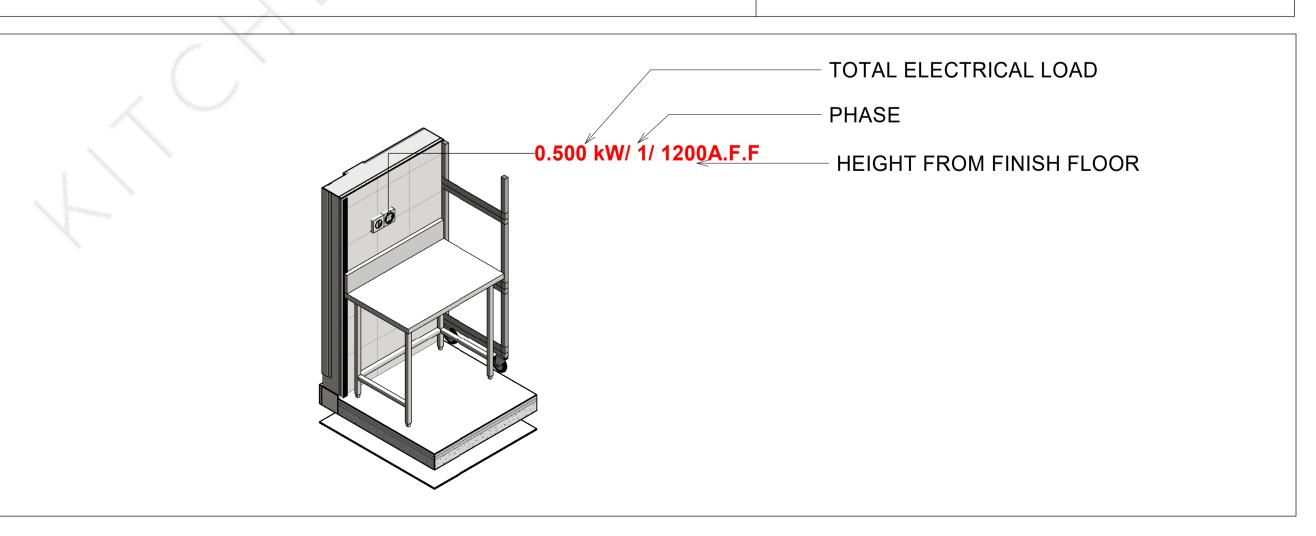
SYMBOLS	DESCRIPTION	REMARK	
• •			
	HOT & COLD WATER		
	WASTE ABOVE FINISHED FLOOR		
	FLOOR DRAIN		

AC SPOT COOLING	
FRESH AIR / EXHAUST	

# GAS

<b>V</b>	GAS CONNECTION ABOVE FINISHED FLOOR	300MM A.F.F OR OTHERWISE STATED	

ABBREVIATIO	NS
F.D	FLOOR DRAIN
A.C	AIR CONDITIONED
C.F.M	CUBIC FEET PER MINUTE
A.F.F	ABOVE FROM FINISHED FLOOR



APPROVAL

REVIEW STATUS	A	В	c	
	APPROVED	APPROVED AS NOTED	REVISE & RESUBMIT	REJECTED
DATE REVIEWED				
REVIEWED BY				

KEY PLAN:

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	REF	erence design d	RAWINGS		
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	RE	ference shop df	rawings		
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		RELATED DOCUM	MENTS		
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PROJECT TITLE:

REV DATE

SAMPLE DRAWINGS FOR HOTELS

FACILITY-CONSULTANT:



DESCRIPTION DRAWN CHECK APPROVED

KITCHEN . LAUNDRY . WASTE

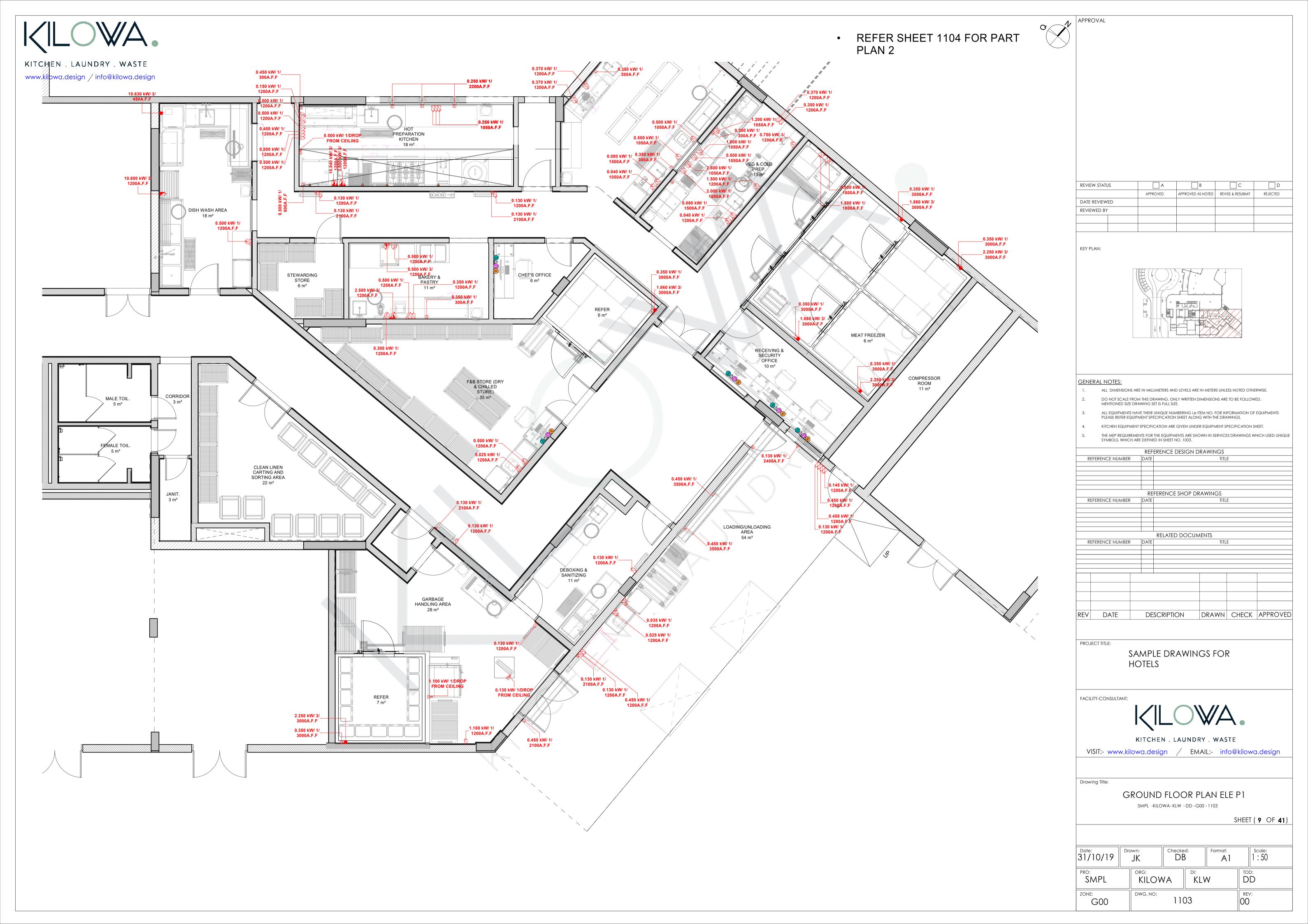
VISIT:- www.kilowa.design / EMAIL:- info@kilowa.design

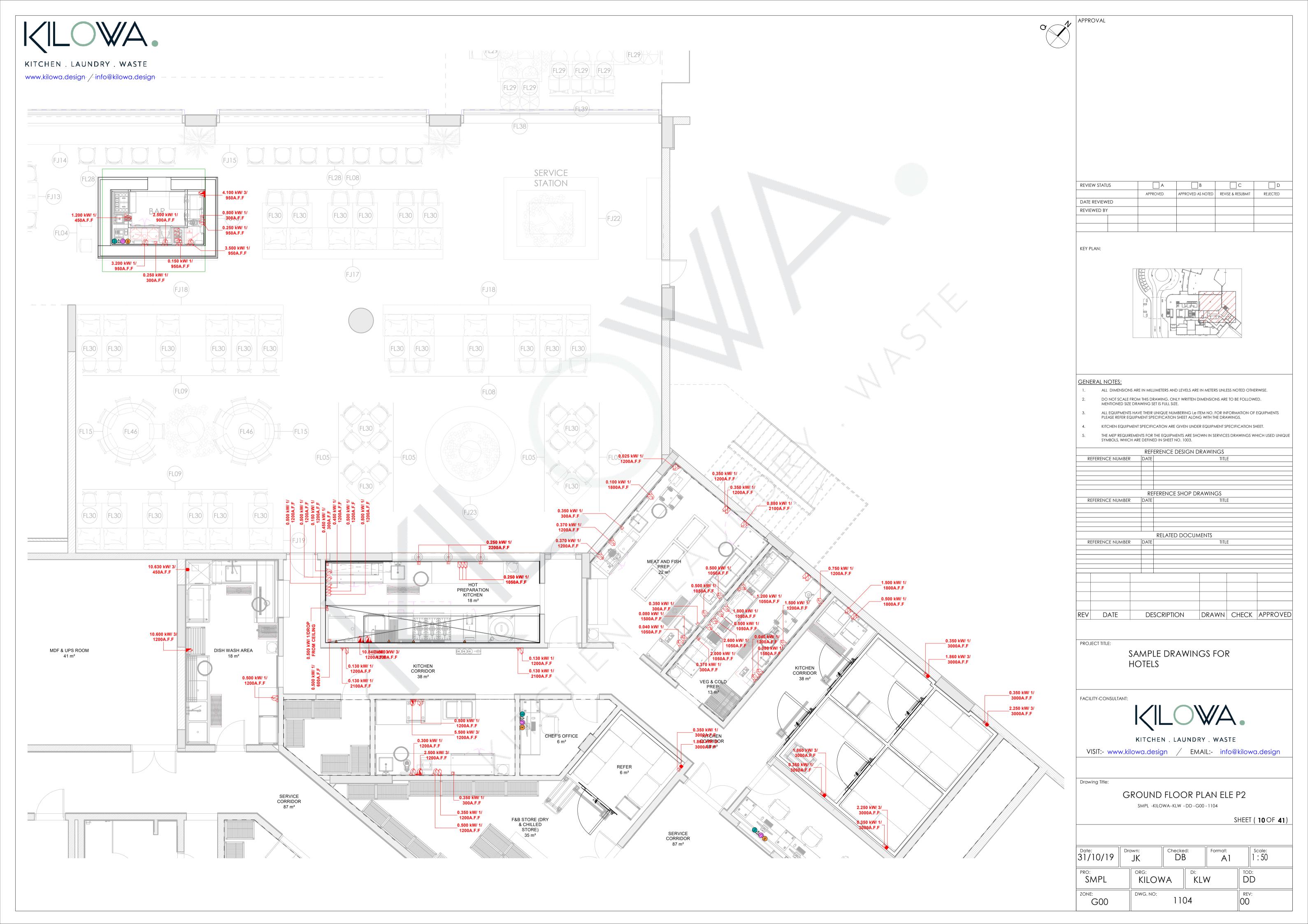
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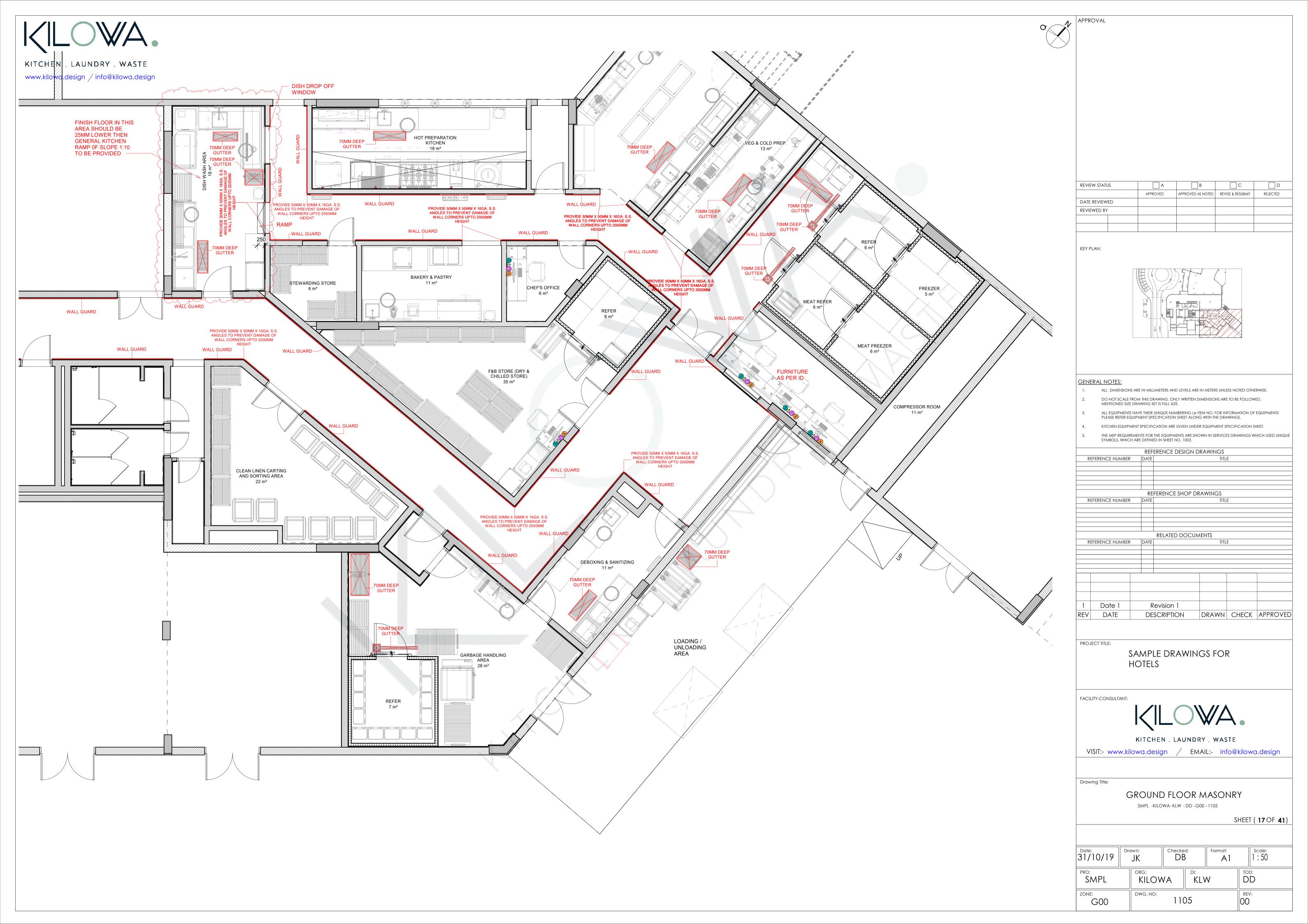
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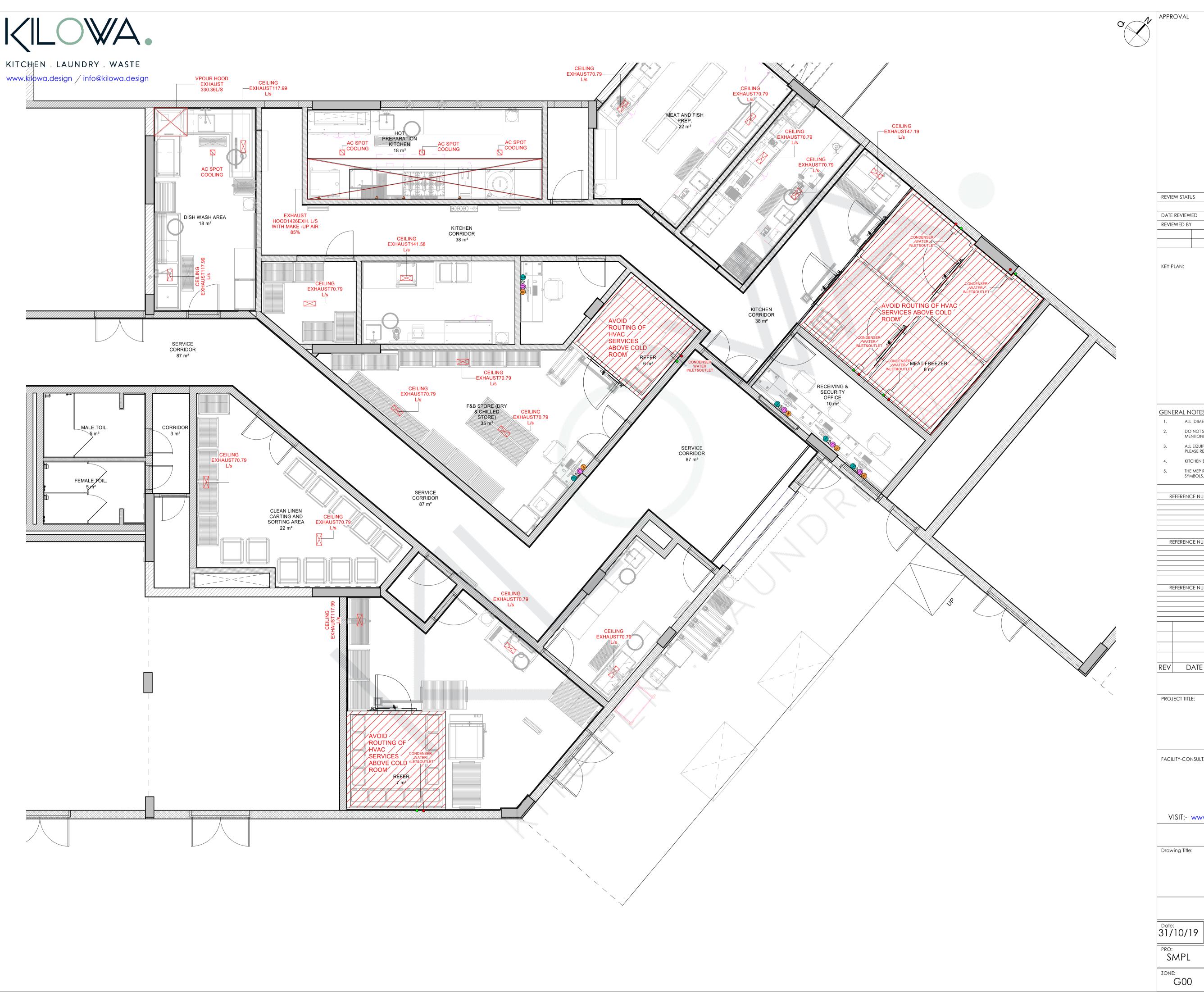
SHEET ( 2 OF 41)

Date: 31/10/19 JK		Checked: DB		Format:		Scale: 1:25		
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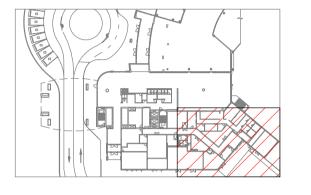








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		APPROVED	APPROVED AS NOTED	REVISE & RESUBMIT	REJECTED
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		RELATED DOCUMENTS	
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SAMPLE DRAWINGS FOR HOTELS

DESCRIPTION

FACILITY-CONSULTANT:



KITCHEN . LAUNDRY . WASTE

VISIT:- www.kilowa.design / EMAIL:- info@kilowa.design

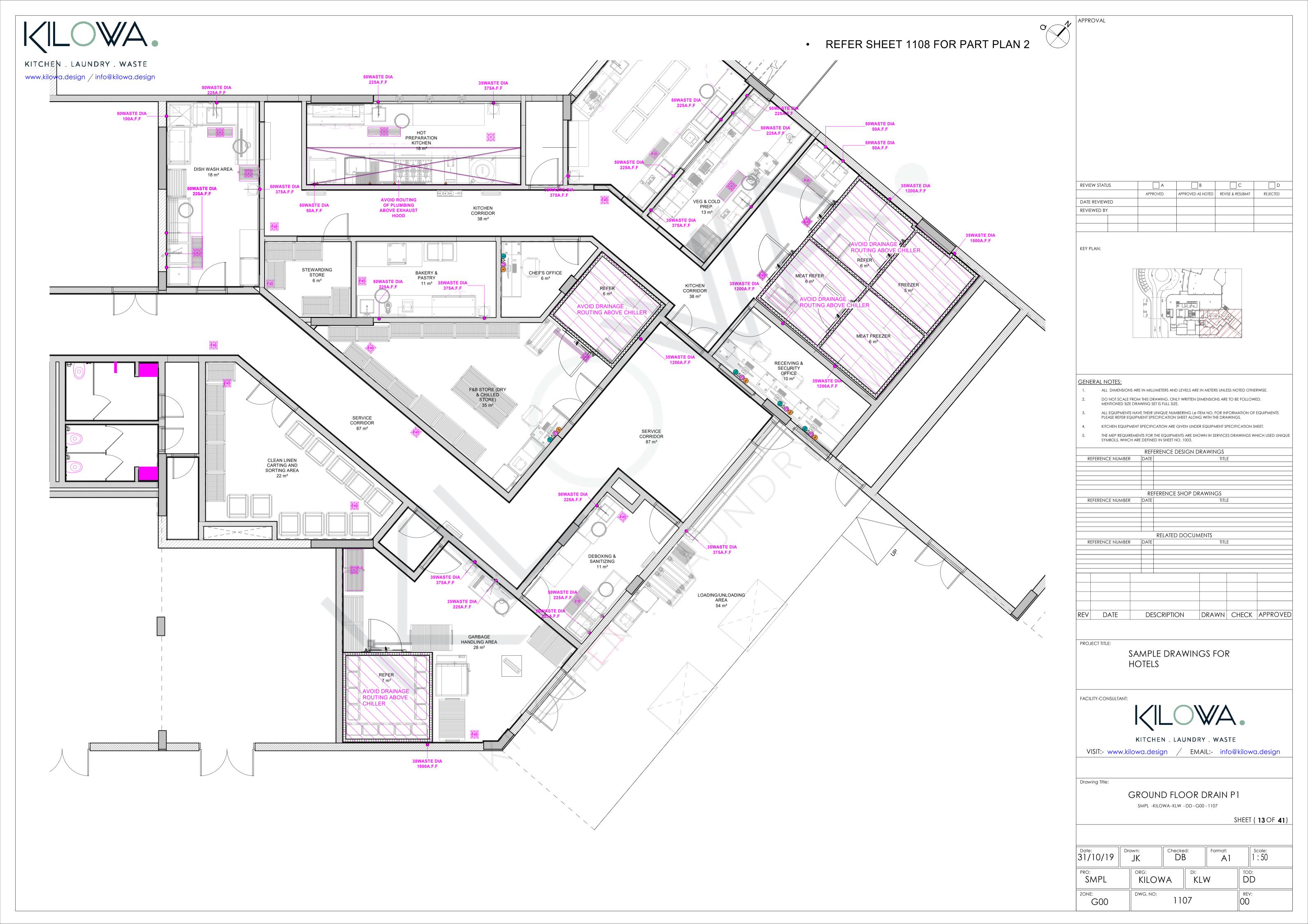
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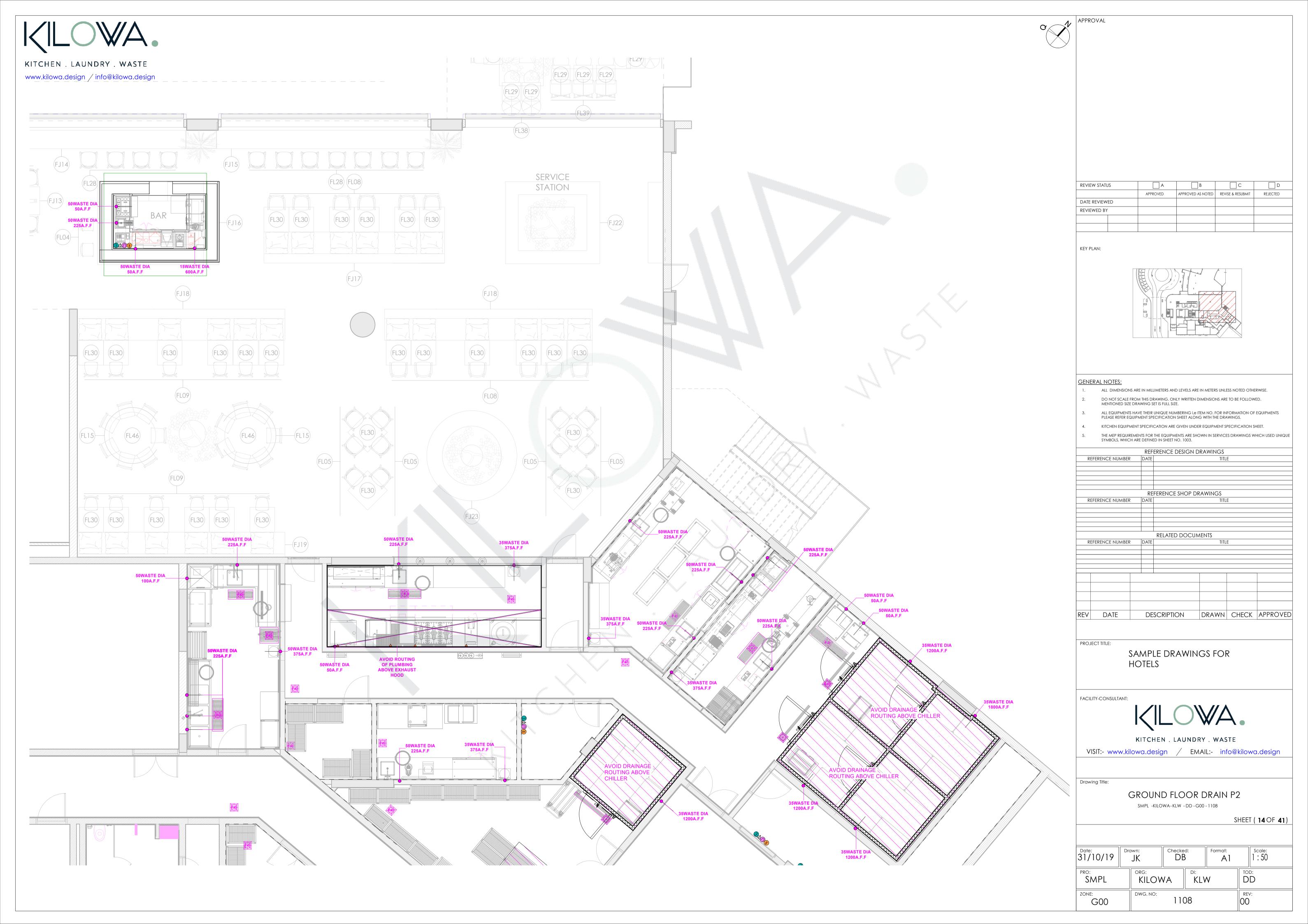
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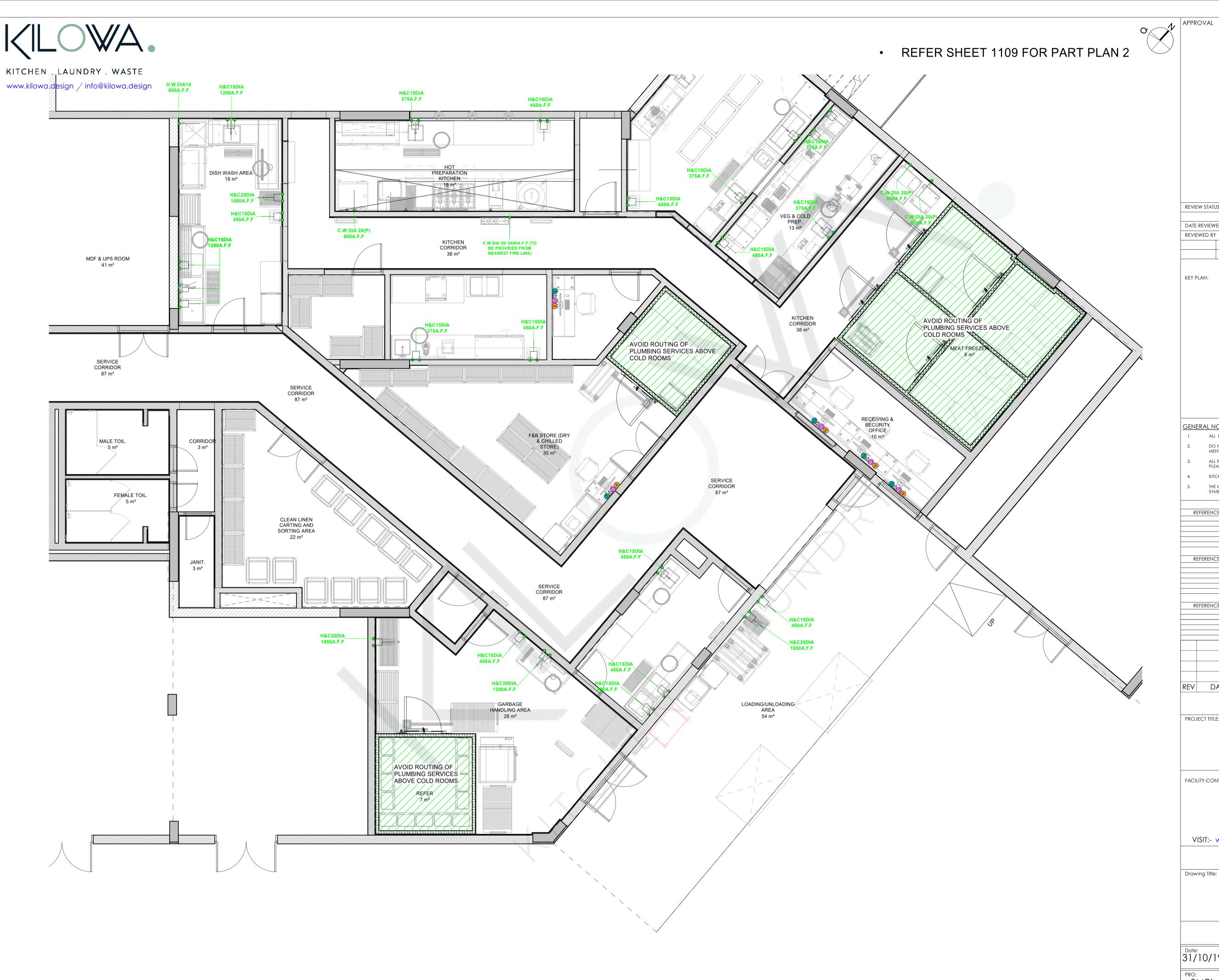
SMPL -KILOWA-KLW -DD-G00-1106

SHEET ( 12 OF 41)

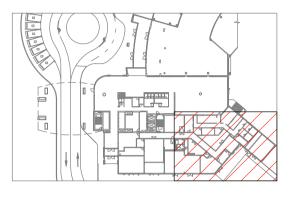
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REFERENCE NUMBER REFERENCE NUMBER DATE RELATED DOCUMENTS REFERENCE NUMBER DATE

DRAWN CHECK APPROVED DATE DESCRIPTION

PROJECT TITLE:

SAMPLE DRAWINGS FOR HOTELS

FACILITY-CONSULTANT:



KITCHEN . LAUNDRY . WASTE

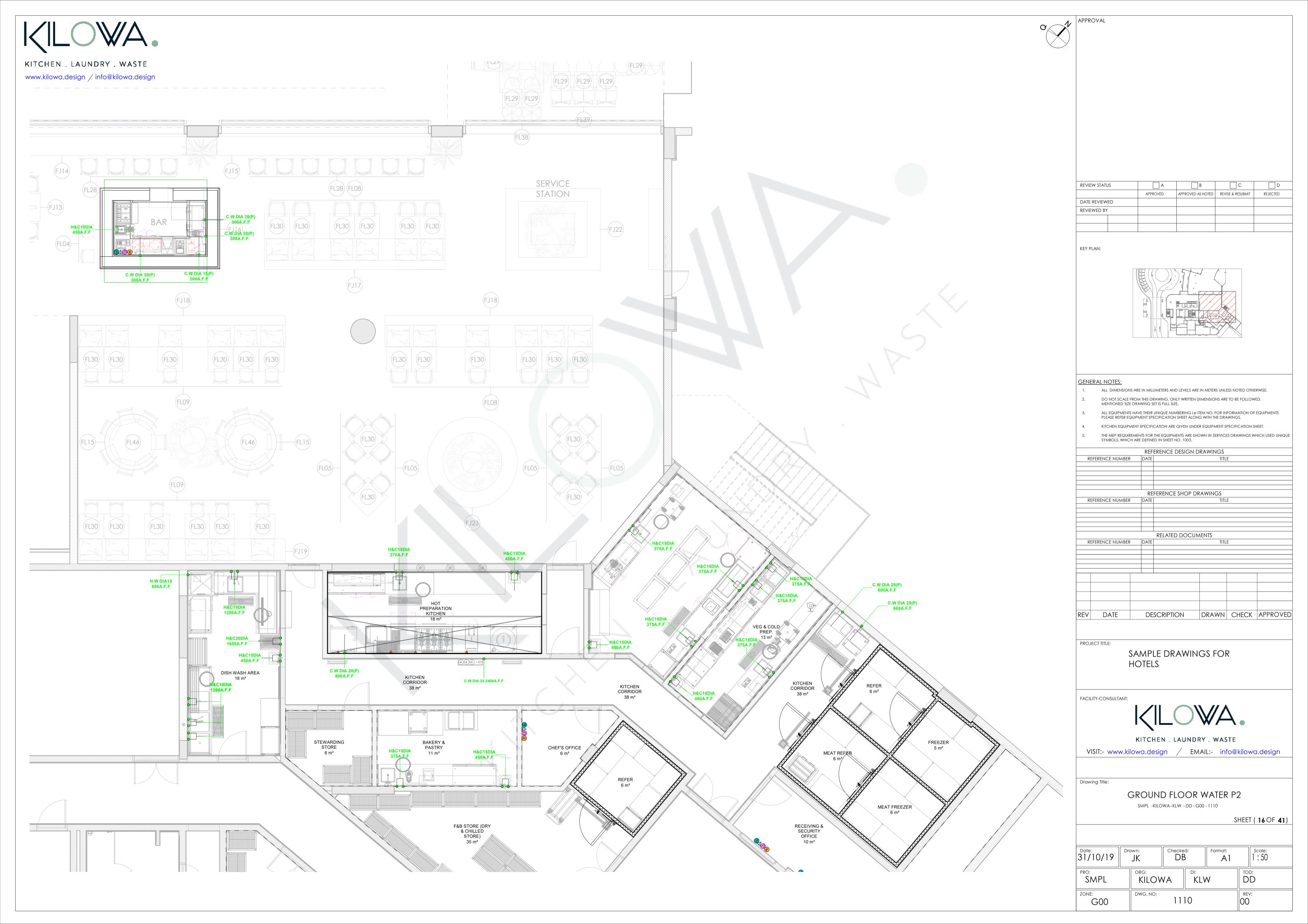
VISIT:- www.kilowa.design / EMAIL:- info@kilowa.design

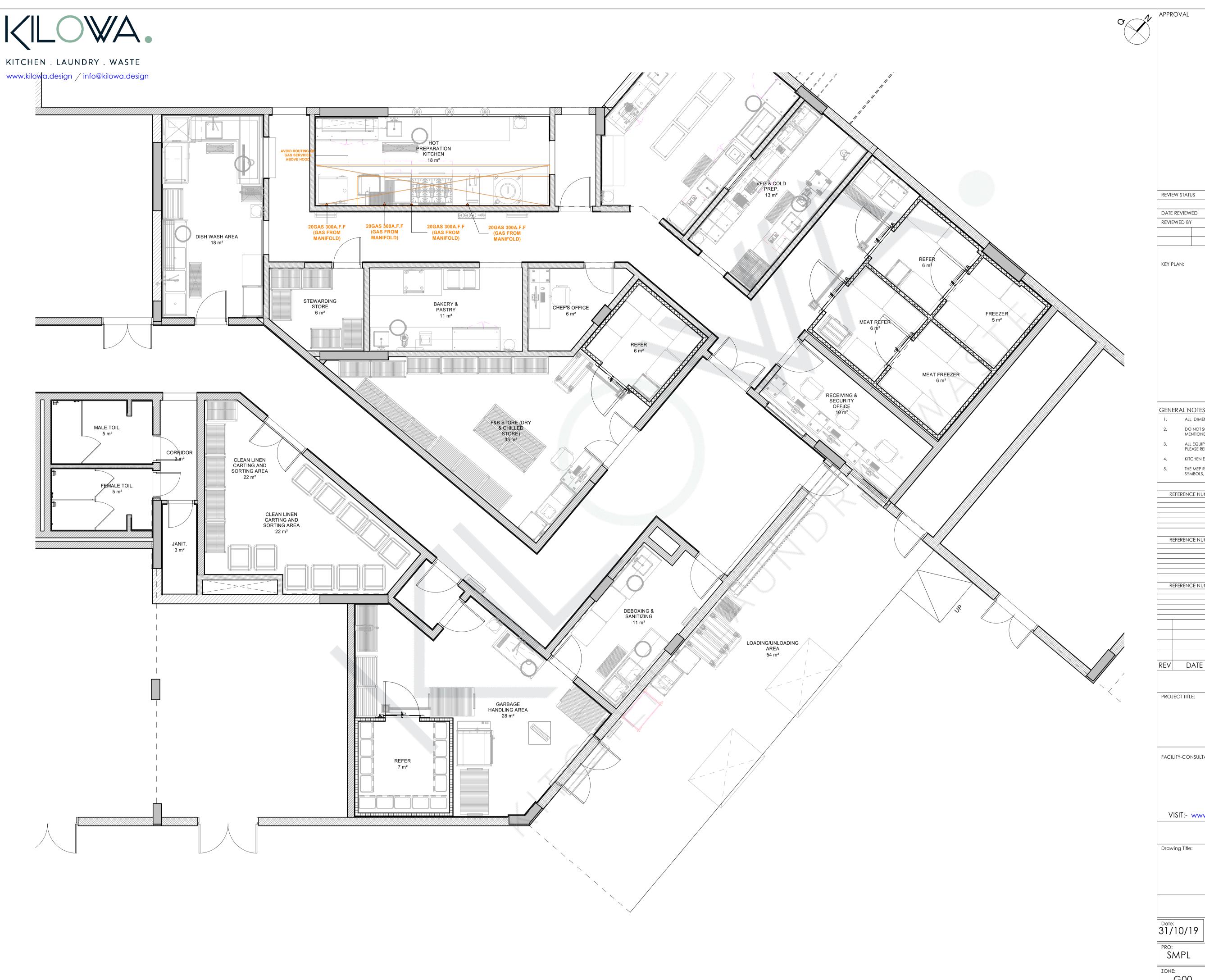
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SMPL -KILOWA-KLW - DD - G00 - 1109

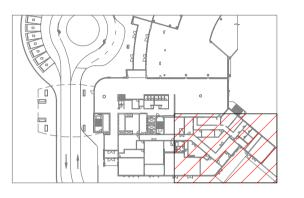
SHEET ( 15 OF 41)

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PROJECT TITLE:

SAMPLE DRAWINGS FOR HOTELS

DESCRIPTION

FACILITY-CONSULTANT:



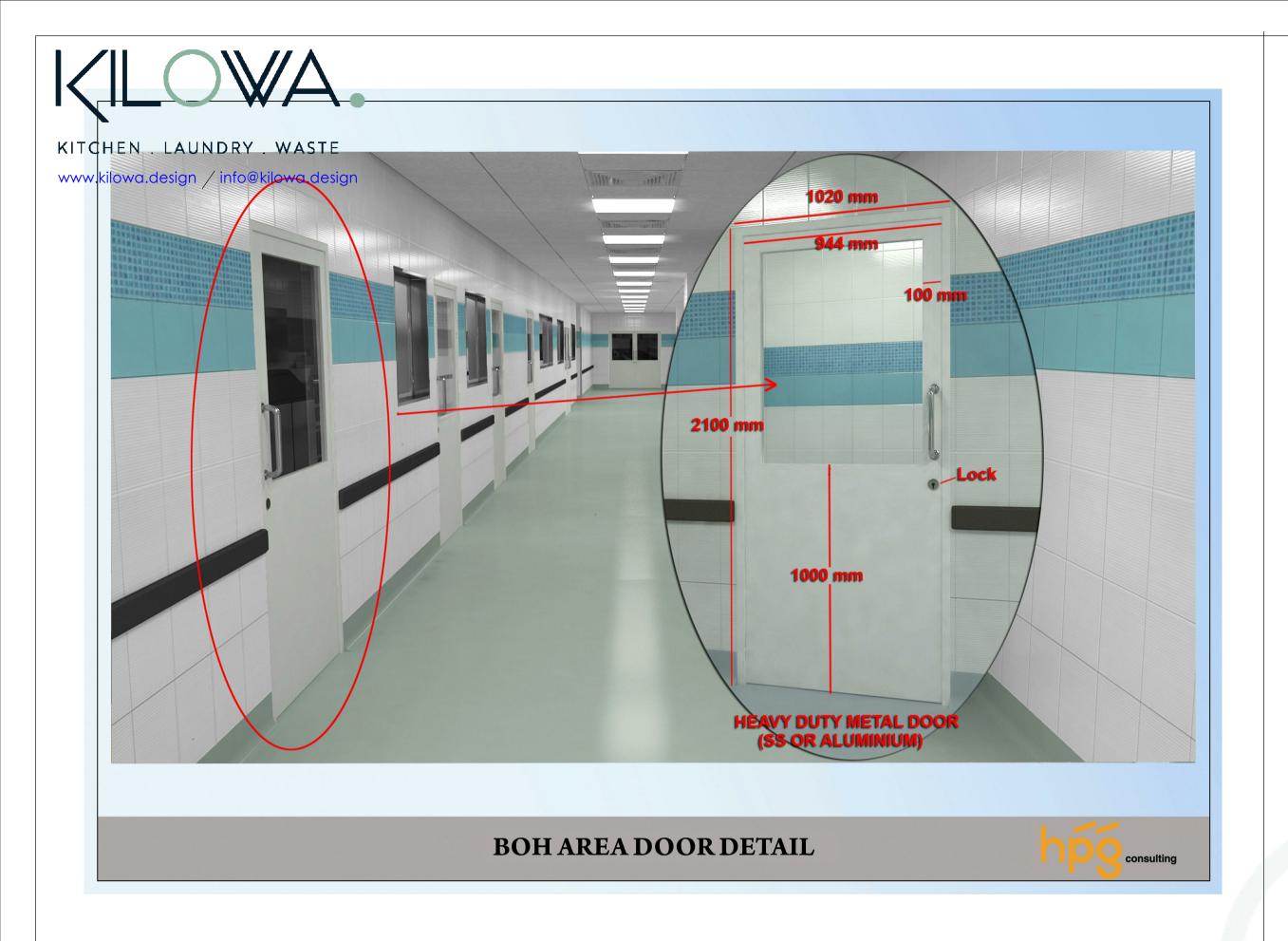
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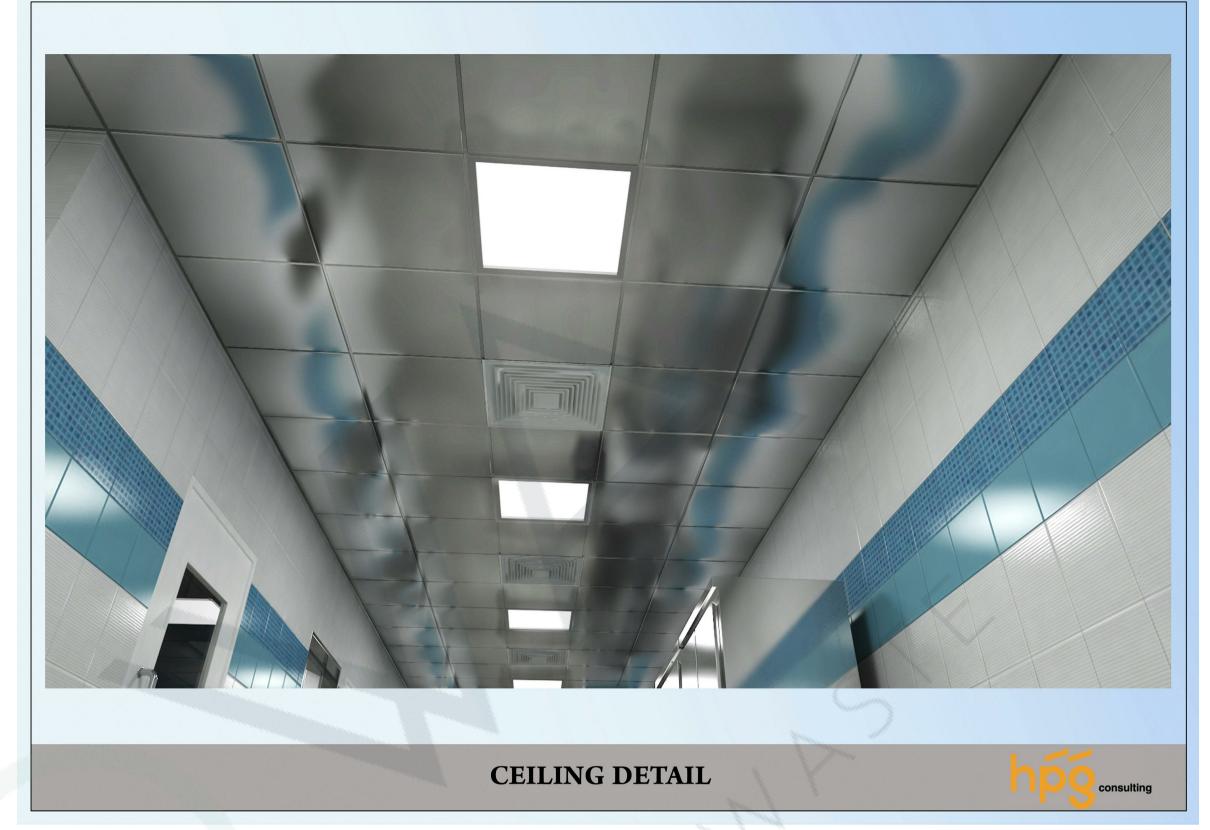
VISIT:- www.kilowa.design / EMAIL:- info@kilowa.design

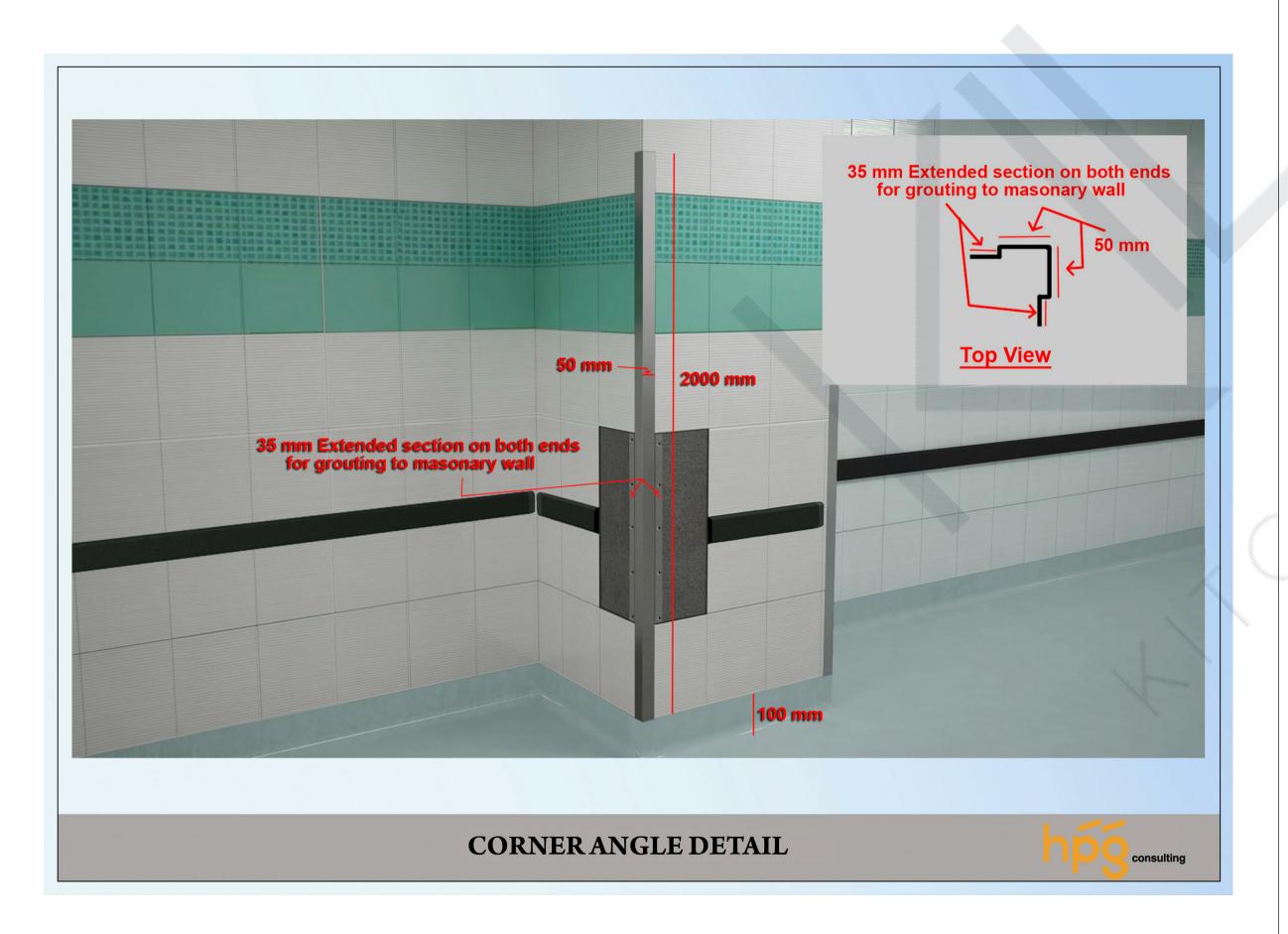
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SHEET ( 11 OF 41)

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KEY PLAN:

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PROJECT TITLE:

REV DATE

SAMPLE DRAWINGS FOR HOTELS

DESCRIPTION

FACILITY-CONSULTANT:



KITCHEN . LAUNDRY . WASTE

VISIT:- www.kilowa.design / EMAIL:- info@kilowa.design

Drawing Title:

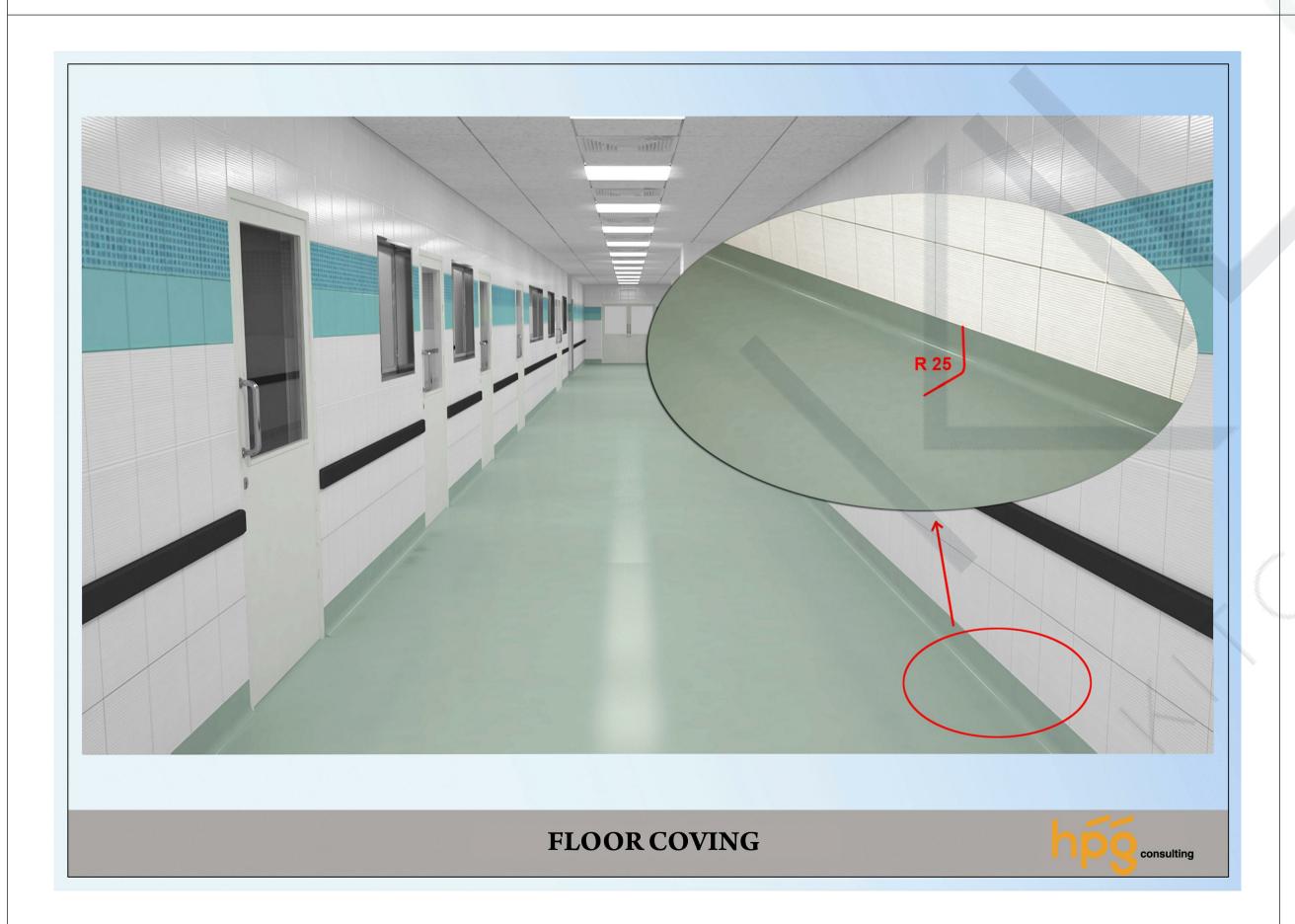
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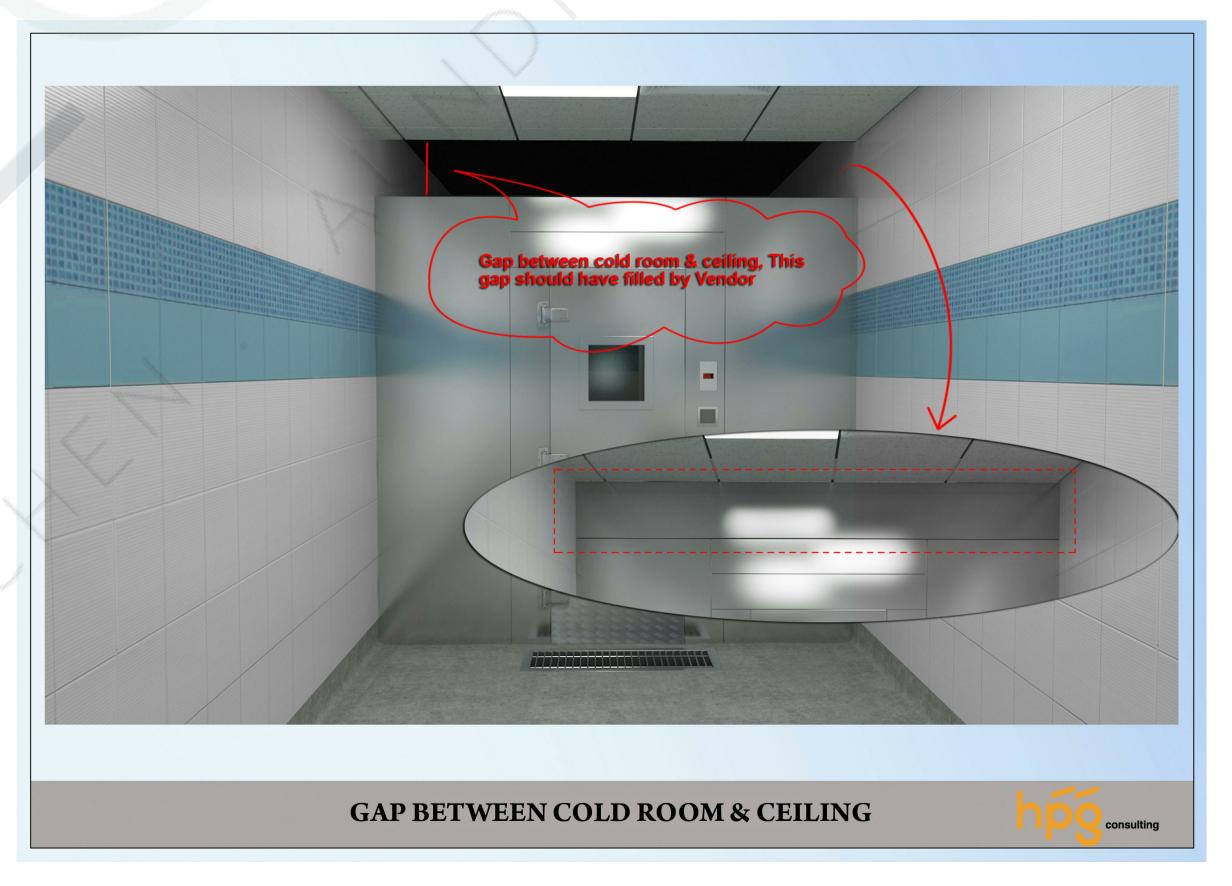
SHEET ( 3 OF 41)

Date: 31/10/19	Drawn: JK	Checke		Format:		Scale: NTS
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APPROVAL

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PROJECT TITLE:

SAMPLE DRAWINGS FOR HOTELS

FACILITY-CONSULTANT:



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VISIT:- www.kilowa.design / EMAIL:- info@kilowa.design

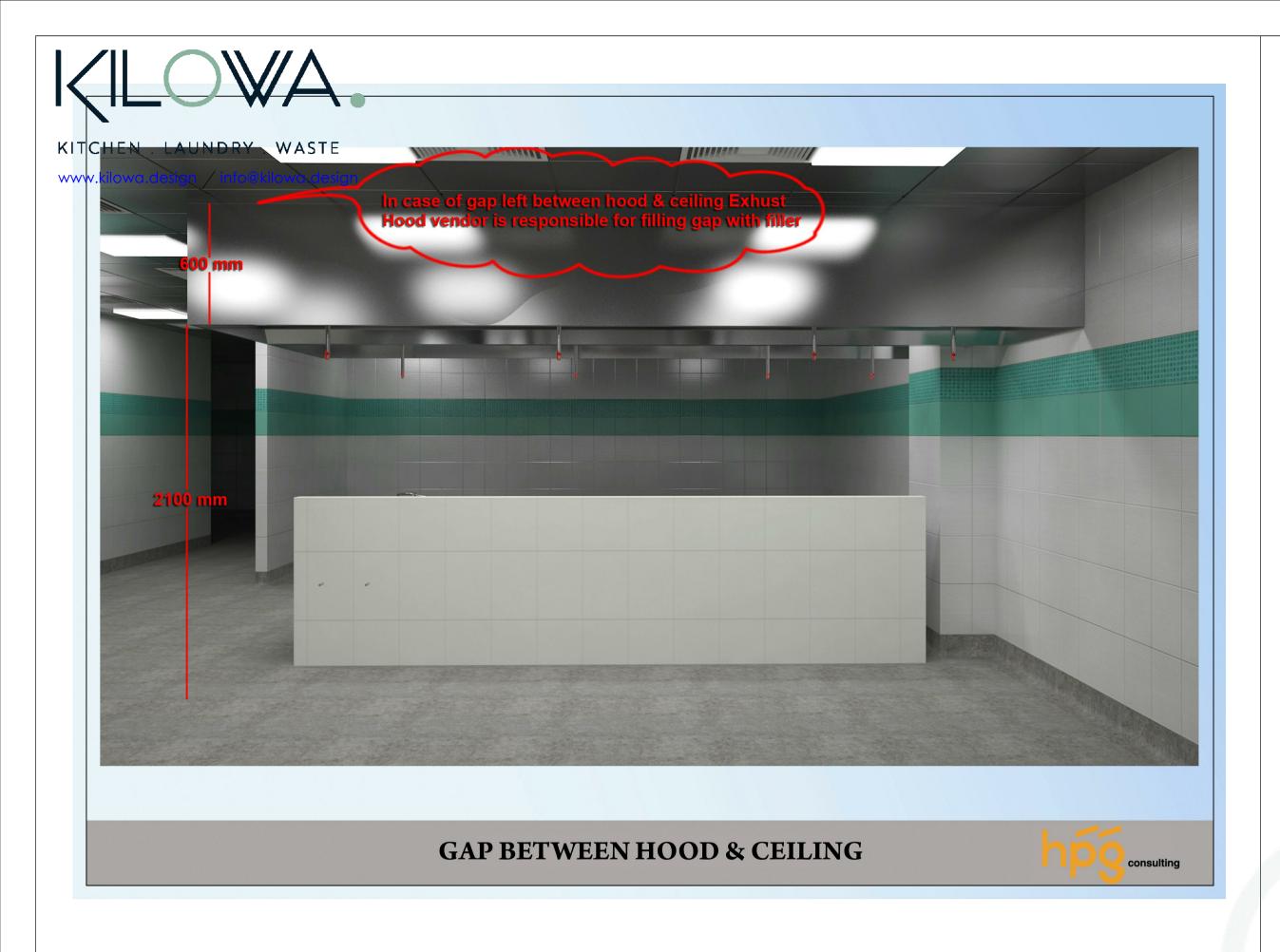
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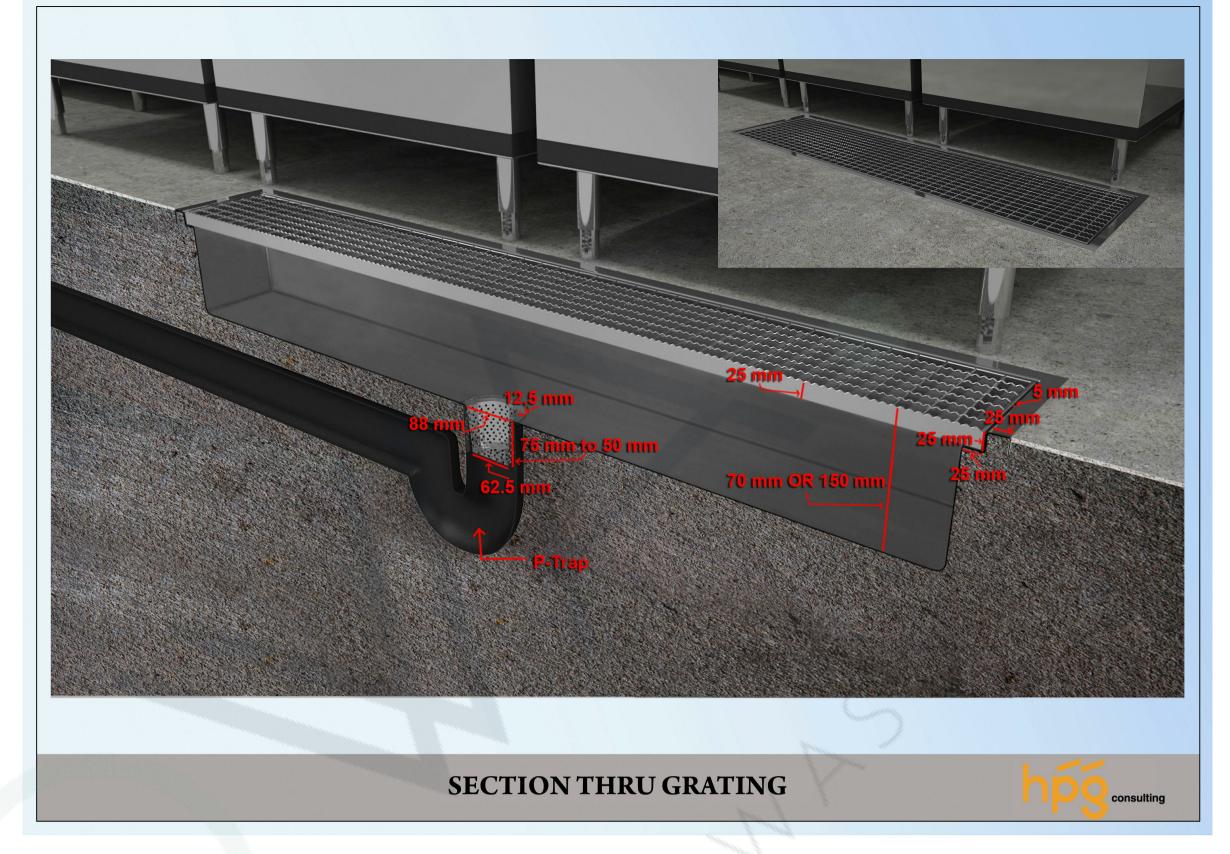
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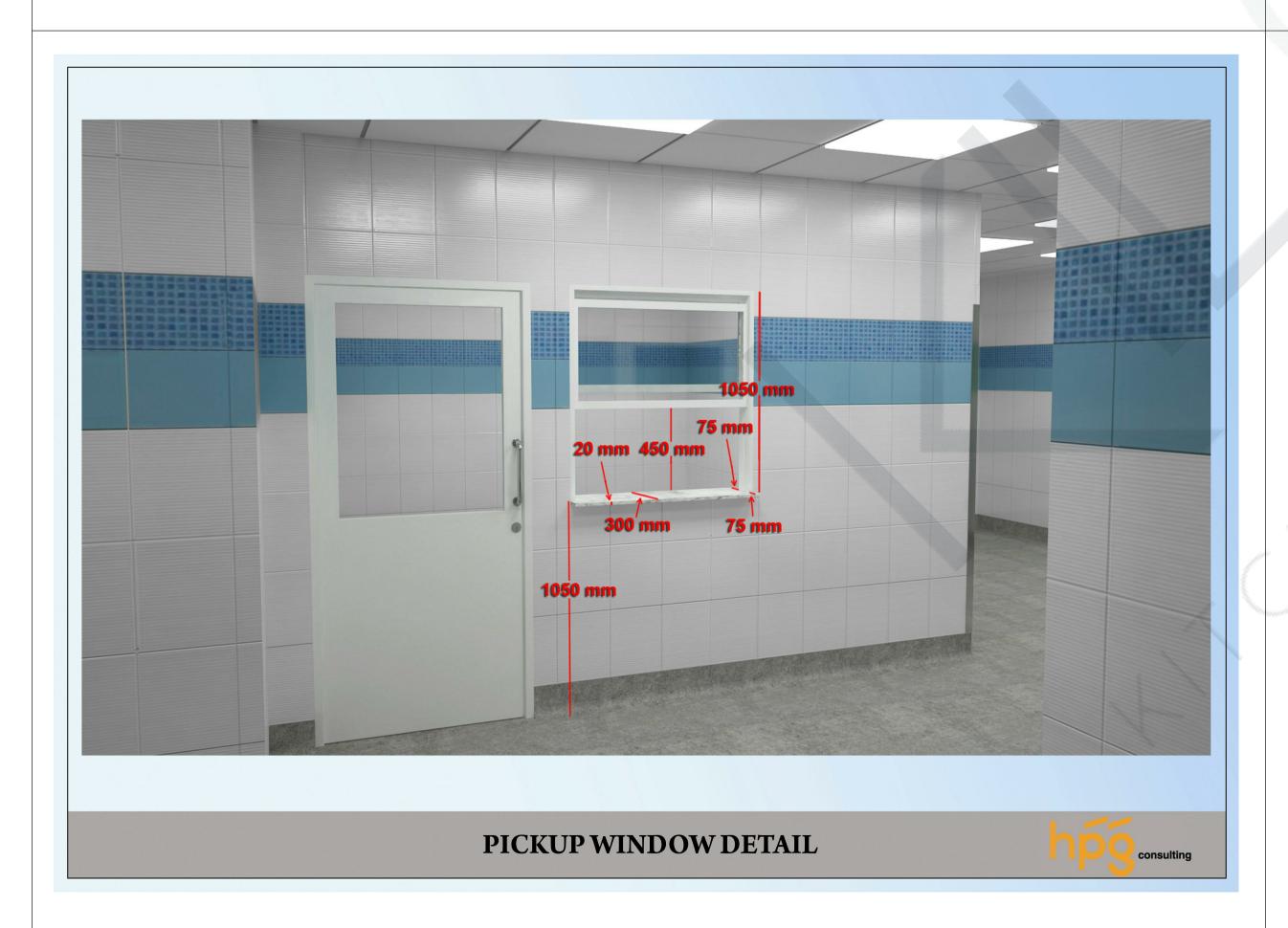
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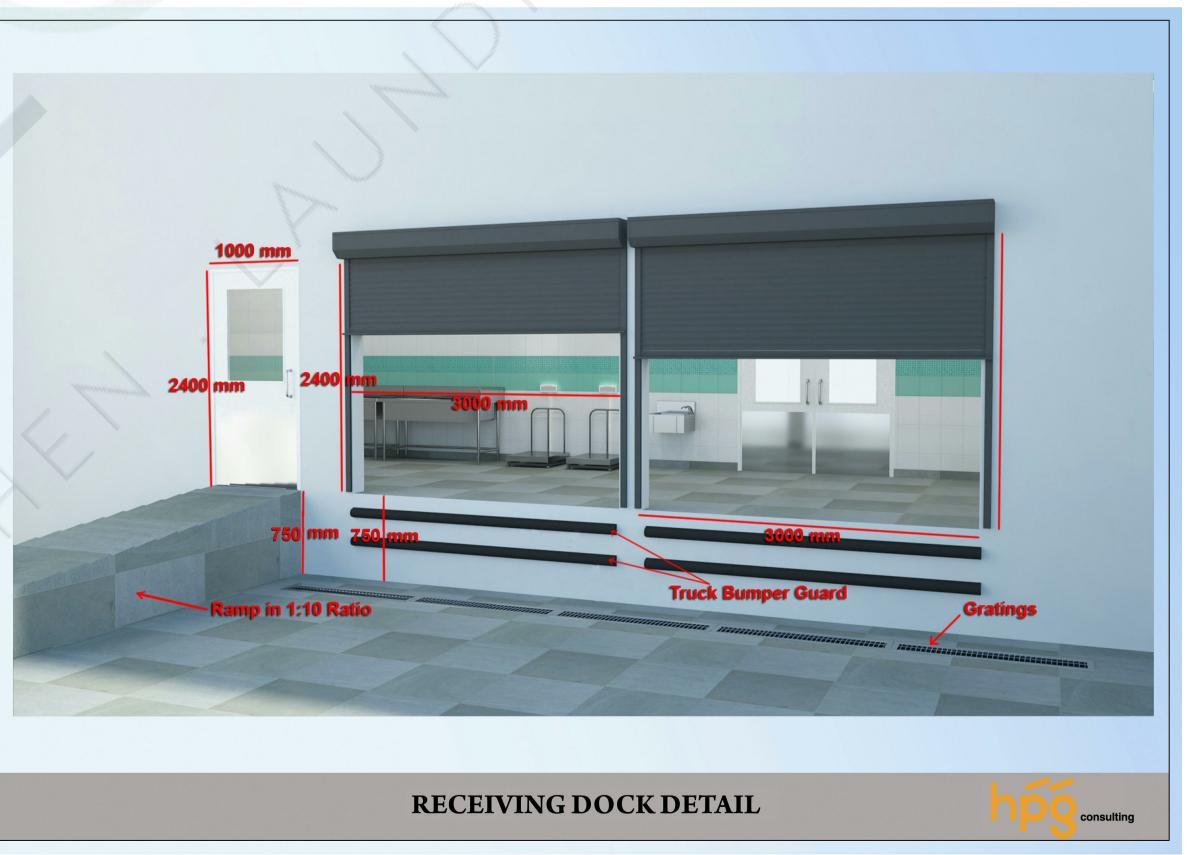
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REFERENCE DESIGN DRAWINGS

REFERENCE NUMBER DATE TITLE

REFERENCE SHOP DRAWINGS

REFERENCE NUMBER DATE TITLE

REV DATE DESCRIPTION DRAWN CHECK APPROVED

RELATED DOCUMENTS

PROJECT TITLE:

SAMPLE DRAWINGS FOR HOTELS

FACILITY-CONSULTANT:

REFERENCE NUMBER DATE



KITCHEN . LAUNDRY . WASTE

VISIT:- www.kilowa.design / EMAIL:- info@kilowa.design

Drawing Title:

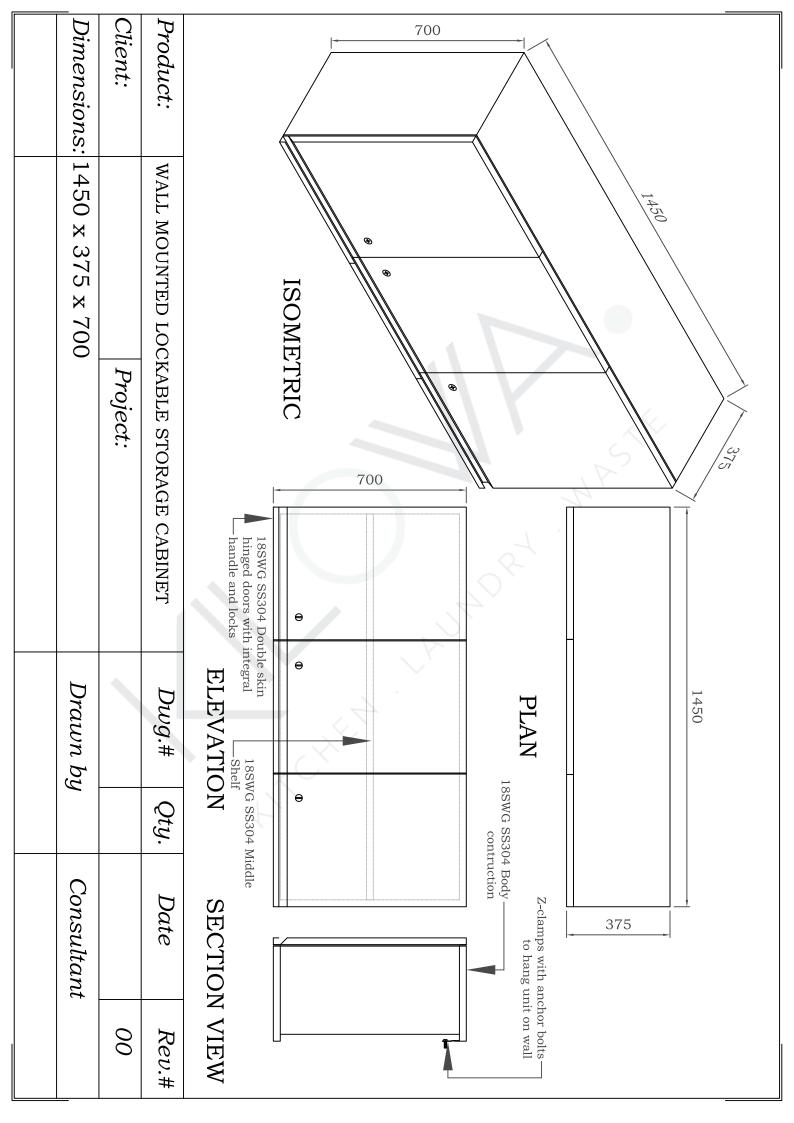
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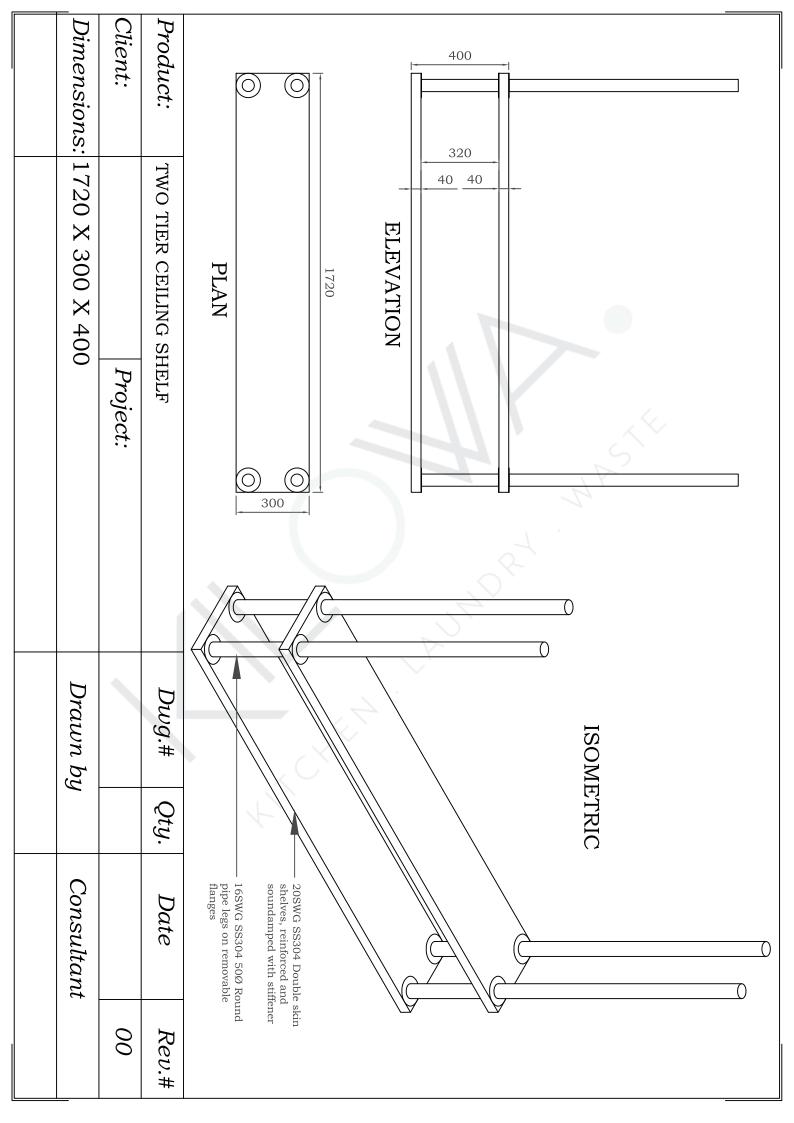
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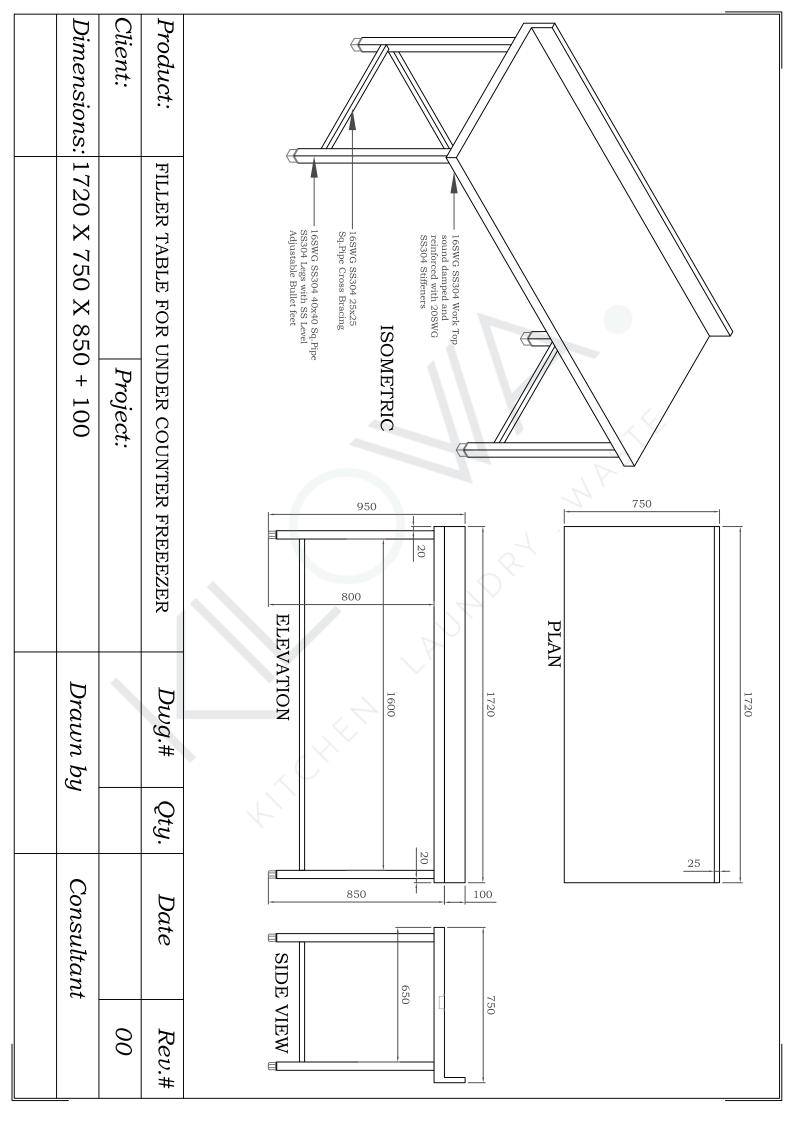
SHEET ( 5 OF 41)

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# EQUIPMENT CUT SHEET









## DOMINA PRO 700 - GAS RANGES

# FB77AXL



## 4 BURNERS ON OPEN STAND

## **TECHNICAL DATA:**

External dimensions - WxDxH (cm)	70x73x85
Nr. Burners 7 kW	4
Total power (kW)	28
IPX5	•
ADDITIONAL TECHNICAL DATA:	
Weight (kg)	67

Weight (kg)	N. S.	67
Volume (m3)		0,8
Electric ignition		

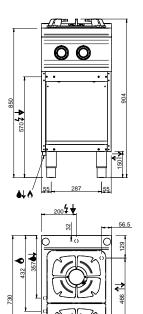
Flex Burners with brass burner caps and self-stabilizing flame, to cook safely and for simpler maintenance. Each burner has an adjustable power range, from a minimum of 1.5 kW to a maximum of 5.5 / 7 kW, to get maximum flexibility. The pilot flame is protected inside the main burner. The placement of the burners allows use of pans up to 40 cm in diameter. The single cast iron pan support are dishwasher-size.

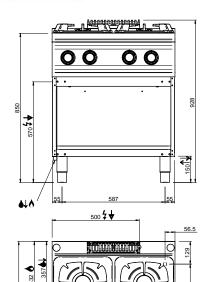
Versions with oven: Stainless steel cooking chamber with enameled bottom, stainless steel double-wall door with insulating casing.

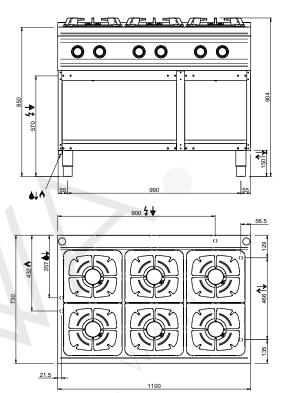
Gas oven: 6 kW burner (8 kW for maxi oven) with self-stabilizing flame; thermostatic temperature control with safety valve and thermocouple; piezo-electric burner ignition. 3 GN 2/1 rack support.

Electric oven: 5.3 kW (2,6 kW for ventilated oven) stainless steel armoured heating elements placed on the bottom and on the top of the cooking chamber; thermostatic temperature control with separate bottom/top temperature control for maximum cooking flexibility. 3 GN 2/1 rack support (static oven) and 3 GN 2/1 rack support (ventilated oven).











21.5

# INGRESSO GAS / GAS INLET (EN 10226-1) Ø M 1/2"

21.5



LEGENDA SIMBOLI / LEGEND

INGRESSO ACQUA / WATER INLET Ø M 1/2"



ATTACCO EQUIPOTENZIALE / EQUIPOTENTIAL



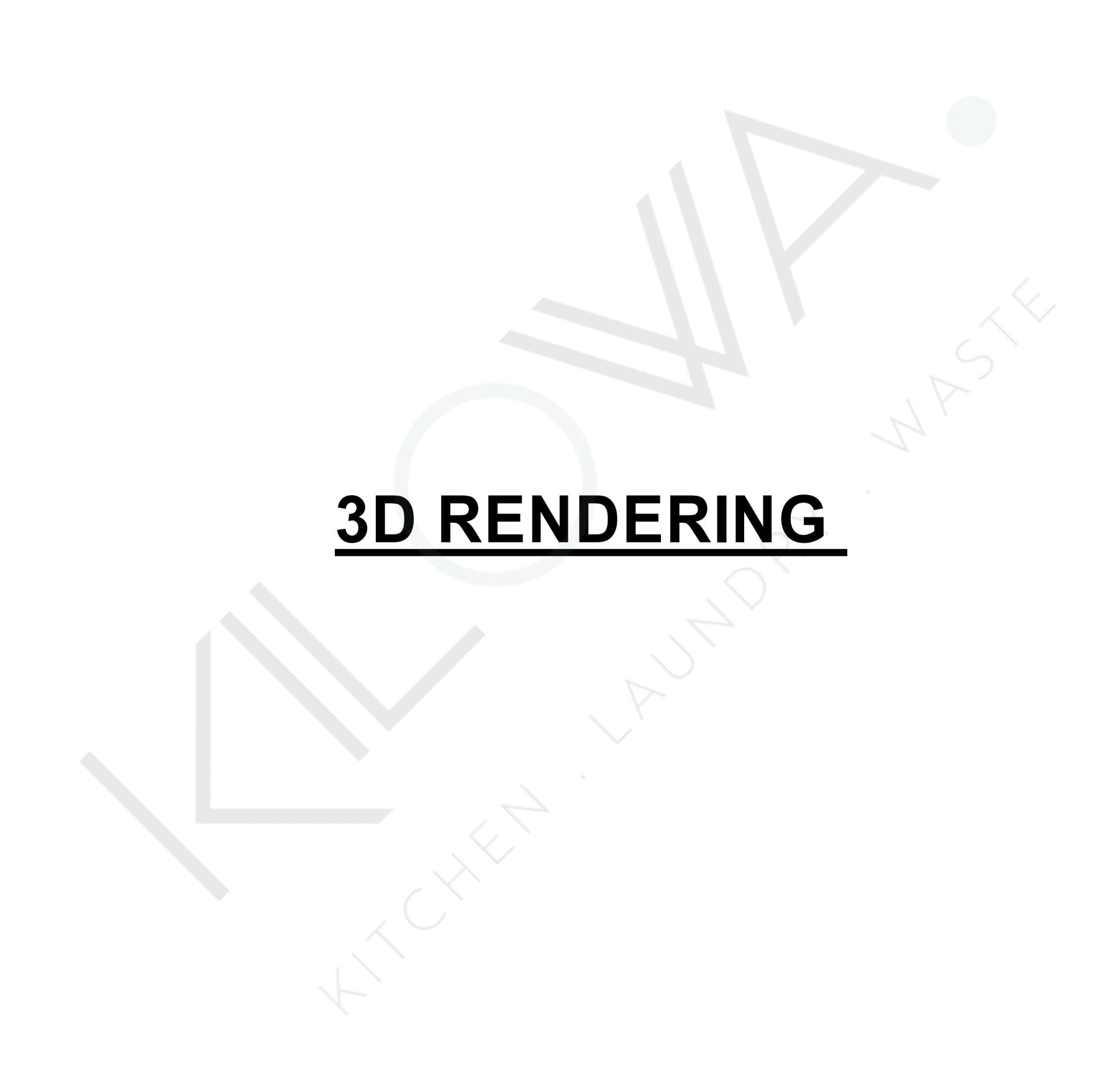
ALIMENTAZIONE ELETTRICA / POWER SUPPLY



SCARICO ACQUA / OLII WATER / OILS DRAIN

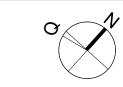


REGOLAZIONE PIEDINI / FEET ADJUSTMENT (h 0/+50) /TOP VERSION (h 0/+5)





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REVIEW STATU	JS	A	В	c	D
		APPROVED	APPROVED AS NOTED	REVISE & RESUBMIT	REJECTED
DATE REVIEWED					
REVIEWED BY					

KEY PLAN:

- ALL DIMENSIONS ARE IN MILLIMETERS AND LEVELS ARE IN METERS UNLESS NOTED OTHERWISE.
- DO NOT SCALE FROM THIS DRAWING. ONLY WRITTEN DIMENSIONS ARE TO BE FOLLOWED. MENTIONED SIZE DRAWING SET IS FULL SIZE.
- ALL EQUIPMENTS HAVE THEIR UNIQUE NUMBERING I, & ITEM NO. FOR INFORMATION OF EQUIPMENTS PLEASE REFER EQUIPMENT SPECIFICATION SHEET ALONG WITH THE DRAWINGS.
- KITCHEN EQUIPMENT SPECIFICATION ARE GIVEN UNDER EQUIPMENT SPECIFICATION SHEET.

5. THE MEP REQUIREM SYMBOLS, WHICH A		EQUIPMENTS ARE SHOWN IN SERVICES DRAWINGS WHICH USED UNIQUE N SHEET NO. 1003.
	REFERI	ENCE DESIGN DRAWINGS
reference number	DATE	TITLE
	REFE	RENCE SHOP DRAWINGS
REFERENCE NUMBER	DATE	TITLE
		ELATED DOCUMENTS
REFERENCE NUMBER	DATE	TITLE

PROJECT TITLE:

SAMPLE DRAWINGS FOR HOTELS

DESCRIPTION

FACILITY-CONSULTANT:



KITCHEN . LAUNDRY . WASTE

VISIT:- www.kilowa.design / EMAIL:- info@kilowa.design

Drawing Title:

RENDERING IMAGES SMPL -KILOWA-KLW - DD - G00 - 6000

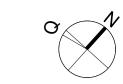
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KITCHEN . LAUNDRY . WASTE www.kilowa.design / info@kilowa.design





REVIEW STATE	JS	A	В	С	D
		APPROVED	APPROVED AS NOTED	REVISE & RESUBMIT	REJECTED
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	REF	erence design d	RAWINGS		
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		RELATED DOCUM	MENTS		
REFERENCE NUMBER	DATE		TITL	E	

REV DATE DRAWN CHECK APPROVED DESCRIPTION

PROJECT TITLE:

SAMPLE DRAWINGS FOR HOTELS

FACILITY-CONSULTANT:



KITCHEN . LAUNDRY . WASTE

VISIT:- www.kilowa.design / EMAIL:- info@kilowa.design

Drawing Title:

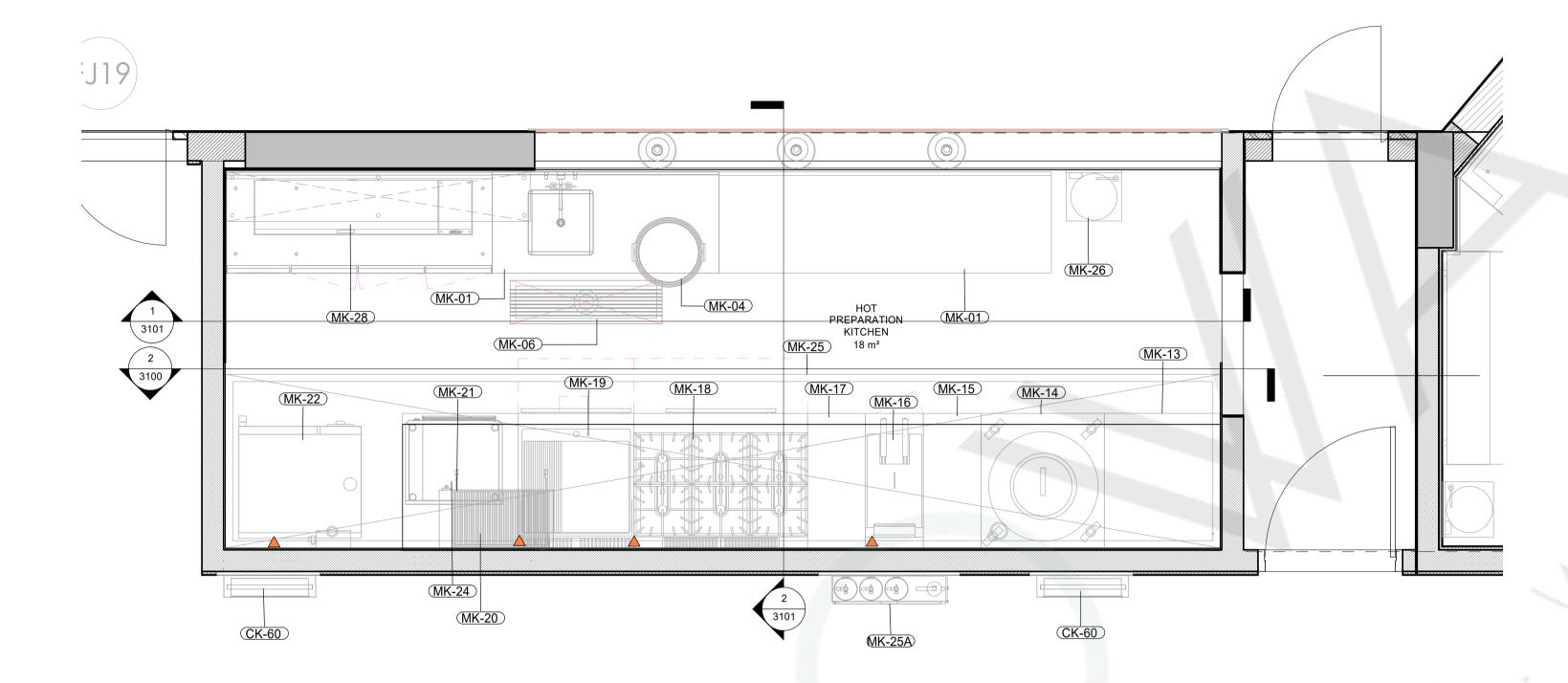
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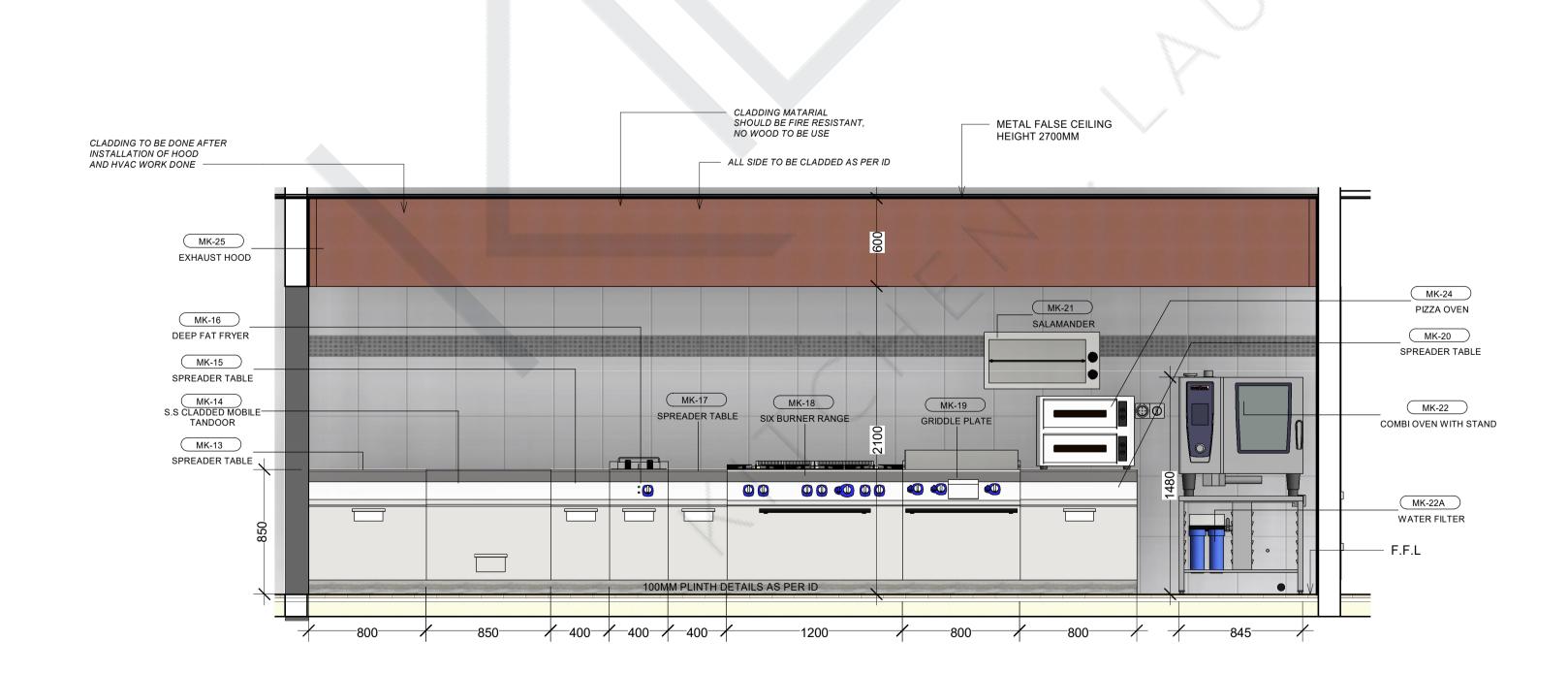
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# SECTIONS & ELEVATIONS









REVIEW STATU	S	A	В	C	
		APPROVED	APPROVED AS NOTED	REVISE & RESUBMIT	REJECTED
DATE REVIEWED					
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REFERENCE DESIGN DRAWINGS

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	RE	FERENCE SHOP DR	RAWINGS		
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		RELATED DOCUM	MENTS		
REFERENCE NUMBER	DATE		TITL	.E	

PROJECT TITLE:

REV DATE

SAMPLE DRAWINGS FOR HOTELS

DESCRIPTION

FACILITY-CONSULTANT:



KITCHEN . LAUNDRY . WASTE

VISIT:- www.kilowa.design / EMAIL:- info@kilowa.design

Drawing Title:

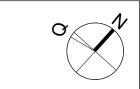
SHOW KITCHEN SECTIONS 1 SMPL -KILOWA-KLW - DD - G00 - 3100

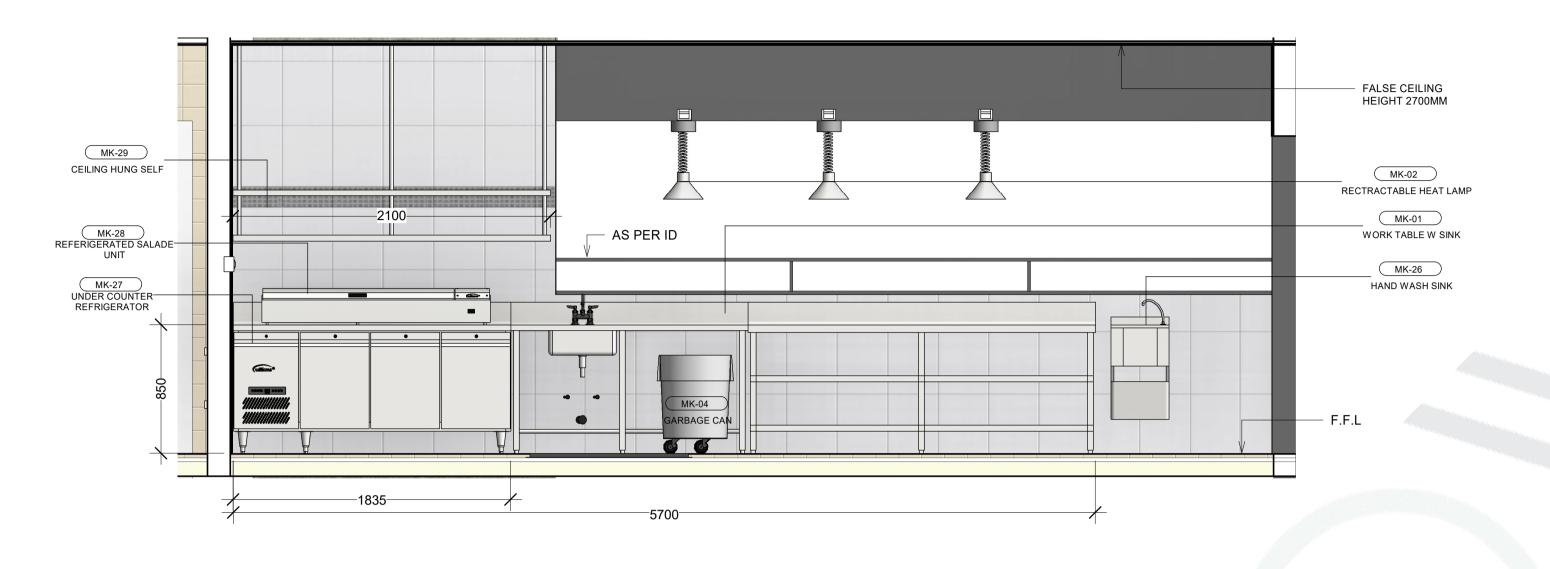
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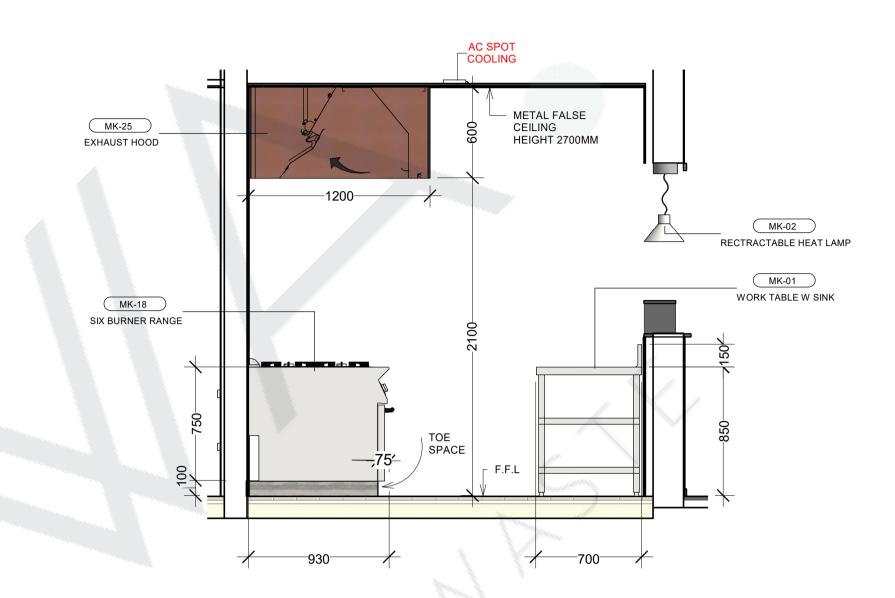
Date: 08/14/20	Drawn: JK	Checked: DB		Format:		Scale: 1:25	
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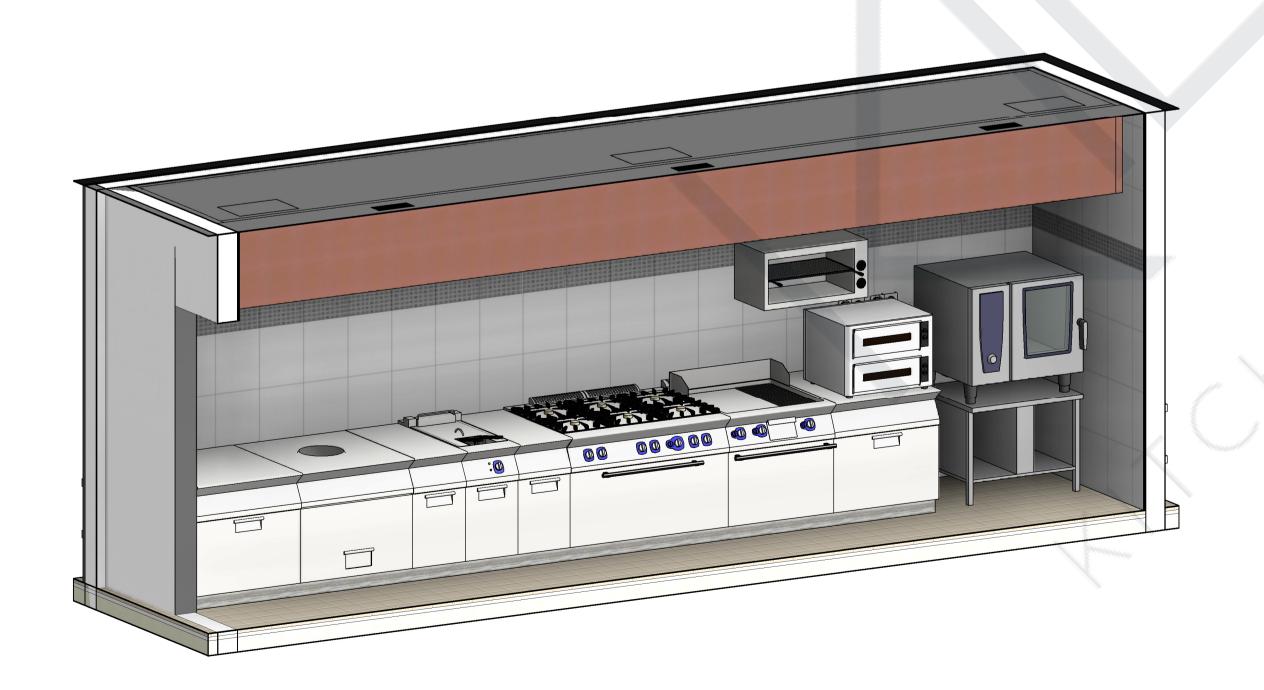


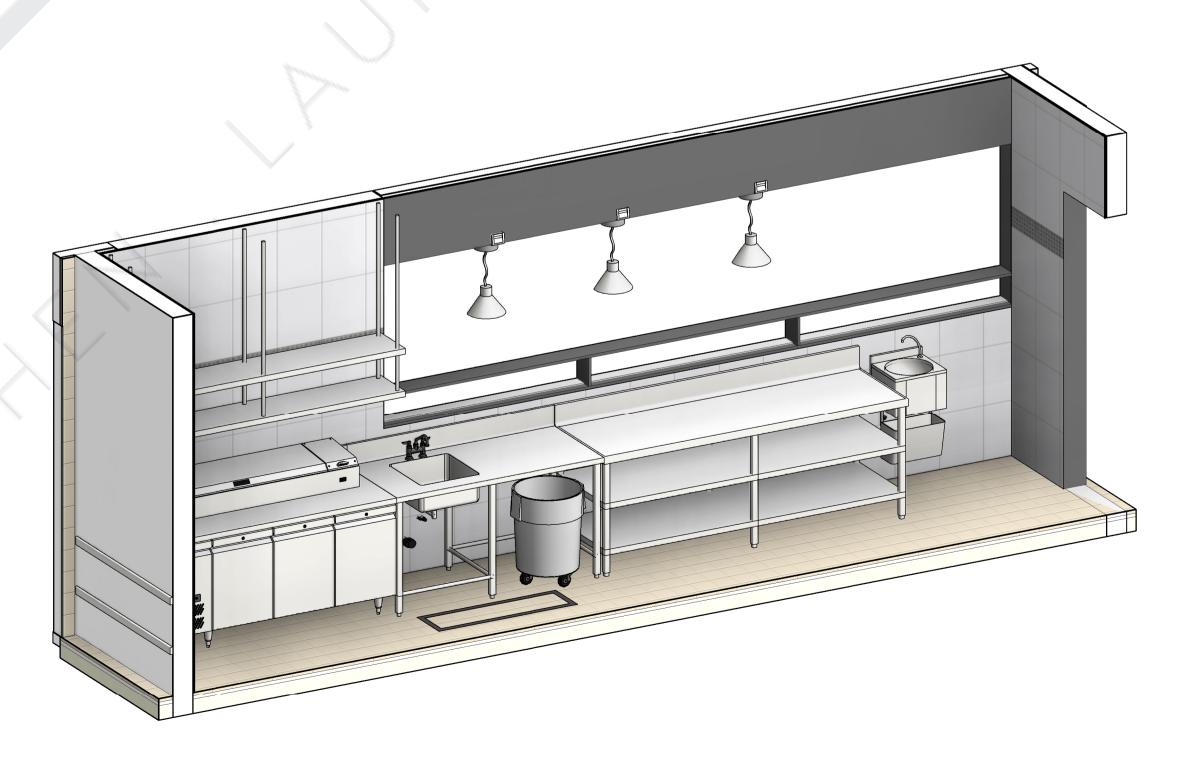
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REVIEW STATUS	A	В	c	D	
	APPROVED	APPROVED AS NOTED	REVISE & RESUBMIT	REJECTED	
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REFERENCE DESIGN DRAWINGS REFERENCE NUMBER DATE REFERENCE NUMBER DATE RELATED DOCUMENTS REFERENCE NUMBER DATE

description drawn check approved REV DATE

> SAMPLE DRAWINGS FOR HOTELS

FACILITY-CONSULTANT:

PROJECT TITLE:



KITCHEN . LAUNDRY . WASTE

VISIT:- www.kilowa.design / EMAIL:- info@kilowa.design

Drawing Title:

SHOW KITCHEN SECTION 2 & 3

SMPL -KILOWA-KLW -DD-G00-3101

SHEET ( OF )

Date: 08/14/20	Drawn: JK	Checked:		Format:		Scale: 1:25			
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