

GROUND FLOOR AREA SCHEDULE

front of house area	20.5 m ²	220.6 m ²
back of house area (inc. counter)	51.4 m ²	553.3 m ²
staff amenity area	n/a m ²	n/a m ²

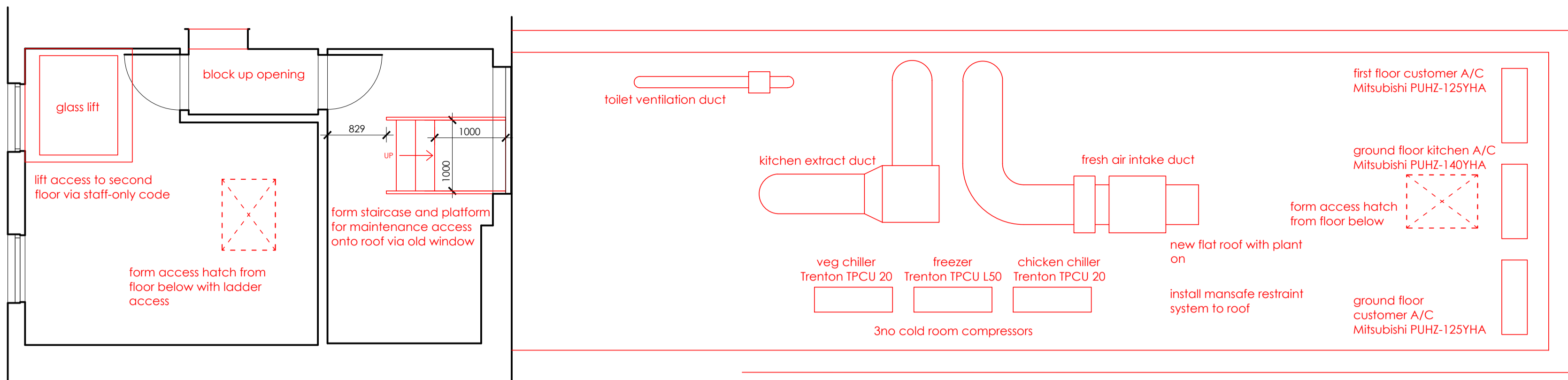
EQUIPMENT SCHEDULE

1. VEG CHILLER	44. FLOOR STANDING PATCH CABINET
2. KREMEBALL MACHINE	45. ICE CREAM MACHINE
3. TILL	45a. ICE CREAM FREEZER
3a. SELF SERVICE KIOSK	46. FRIDGE UNIT UNDER COUNTER UNIT
3b. HANDHELD TERMINAL	47. CONDIMENT UNIT
4. COFFEE MACHINE	48. SAFE
5. HCSS BASE	49. LANDING TABLE
6. BUN CHUTE	50. 2 DRAWER FILING CABINET
7. 2 TIER TRANSFER BIN	51. MOBILE BUN DEFROST UNIT
7a. 3 TIER TRANSFER BIN	52. PHONE
7c. BUCKET CHUTE	53. WORKTOP ON CHROME LEGS
8. CHIP DUMP / PASS THRU	54. WALL MOUNTED VIDEO CURBOARD
9. KAYS UNIT	55. KITCHEN BIN
10. MICROWAVE	56. FIRE ALARM INDICATOR PANEL
10a. MICROWAVE TABLE	57. DISHWASHER
11. 500/75 CHIP FREEZER	58. S/S WALL TO SIDE OF FRYER
11a. 900/75 CHIP FREEZER	59. DUKE HSHU HOT HOLD TO B.S. - 3x2 HIGH
12. 4 HEAD HENNY PENNY	59a. DUKE HSHU HOT HOLD TO HCW- 2x2 HIGH
12a. 4 HEAD COELECTROMATIC COUNTER	60. STAR GRILL
13. 8 HEAD HENNY PENNY	61. WATER MAIN
14. 14" FRYER	62. WATER CYLINDER / BOILER LOCATION
14a. 18" FRYER	63. INTRUDER ALARM PANEL
15. COUNTER	64. BRITVIC DRINKS COOLER
16. HC900	65. KEY BOX
16a. HC900 - FLAPS IN PLACE OF DOOR	66. THAW CABINET
17. BUN TOASTER	67. MOP STORAGE
18. WHB with bin under	68. SINK FOR COOK WATER
19. BURGER STATION	69. HOT WELL TABLE
20. BREADING TABLE	70. COLD FOOD TABLE
20a. LINEAR DOUBLE BREADING TABLE	71. TWISTER DRAWER
20b. TANDEM DOUBLE BREADING TABLE	72. STAR GRILL TABLE
20c. SUMLINE BREADING TABLE	73. HCSS
21. UPRIGHT FREEZER	74. HCWS
22. S/S TABLE/BENCH	75. GOODS HOST
22a. MOBILE CHICKEN PACKING TABLE	76a. ADANDE 885x885mm
22b. MOBILE DRINKS RACK	76b. ADANDE 1100x700mm
23. HC903	76c. ADANDE TO HCSS
23a. HC904	77. RATIONALE OVEN
24. HCWS	78a. RAZZLE MACHINE
24a. HCWS BASE	78b. PUMP AND TOPPING MACHINE
25. 8 TIER RACKS 600X380	78c. SLUSH MACHINE
26. HOT DRAWERS	78d. TABLE TOP CARRIAGAN
27. BREAKING TRAY	78e. BLENDERS & TOPPING TABLE
28. BOTTLE STORAGE	79a. EPCS PANEL
29. FREEZER ROOM	79b. EPCS MONITOR
30. COLD ROOM	80. POSITION OF 2nd HOT WATER SUPPLY
31. ICE MACHINE	81. OIL MANAGEMENT SYSTEM TANK
31a. 3 BOWL SINK - 2550x750	82. CO2 STORAGE
32a. SINGLE BOWL SINK	83. PEPSI FRIDGE
32b. 3 BOWL SINK - 1650x950	84. FAUSTRIPPA GREASE TRAP
33. S/S SHELVING	84a. COMBINED FAUSTRIPPA MOP SINK
34. CHEMICAL CURBOARD	85. BRUSH RACK
35. COLD DRAWERS	86. ELECTRICAL SERVICE COLUMN
36. POST MIX STRIPS	87. PDMO HOSE
37. EXTRACT HOODS	88. BFFA BIN
38. MOP SINK	89. LEARNING ZONE
39. ELECTRIC SWITCHGEAR	90. FUSION TIMER
40. SS PRODUCT PACK	91. NEW CHIP DUMP
41. UPRIGHT FRIDGE	92. FLUS
42. STORAGE SHELVING	93. FLUS FILTER
43. INSECT KILLERS	94. PACKAGING TOWER
	95. DUAL SOFT SCOPE DISPENSER
	96. SATO OVEN

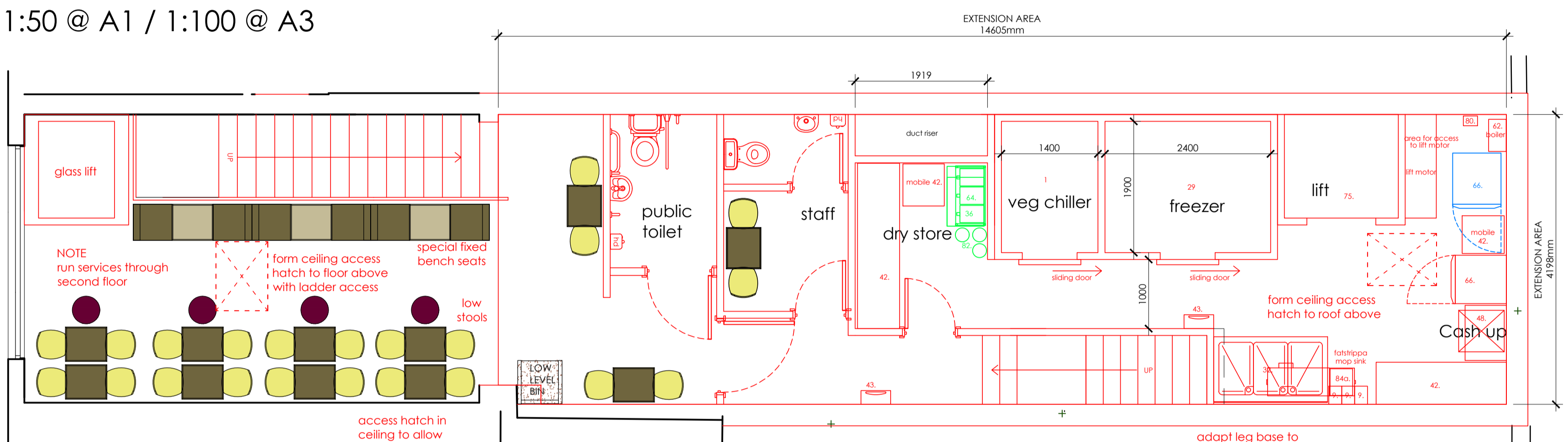
ALL DIMENSIONS TO BE CHECKED ON SITE.
DO NOT SCALE FROM THIS DRAWING EXCEPT FOR THE PURPOSES OF LOCAL AUTHORITY PLANNING

rev	date	description
A	08.08.14	Show all floor plans on one plan SBR
B	13.08.14	Revisions to BOH area RJS
C	14.08.14	Revisions to BOH & additional equipment added RJS
D	21.08.14	Furniture revised, Awning, staircase, notes & access hatches added RJS
E	22.08.14	Minor revisions IE
F	29.08.14	Minor revisions IE
G	11.09.14	Revisions to counter & kitchen areas, Krushems omitted RJS
H	16.09.14	Plant equipment noted to flat roof & duct riser / dry store area on first floor reconfigured RJS

proposed second floor
scale - 1:50 @ A1 / 1:100 @ A3

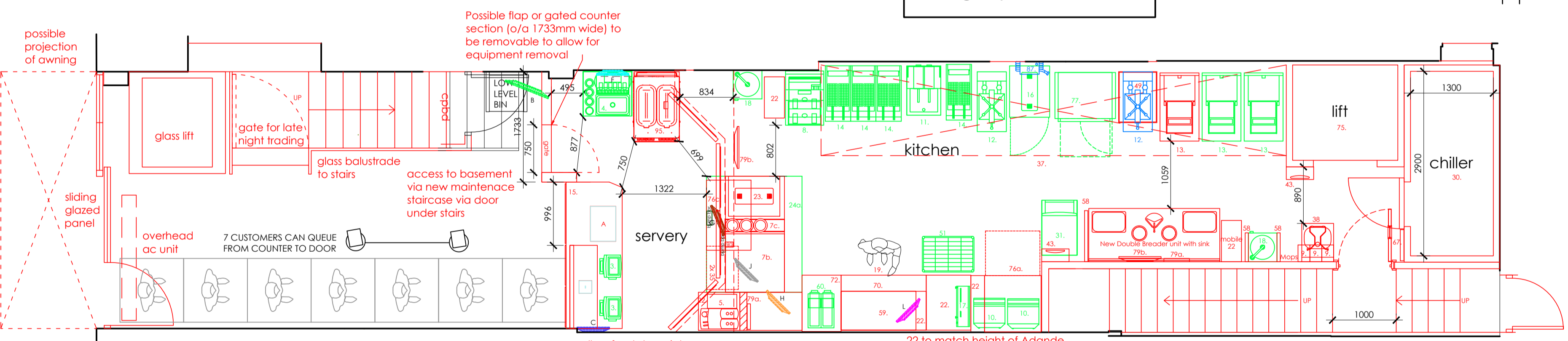


proposed first floor
scale - 1:50 @ A1 / 1:100 @ A3

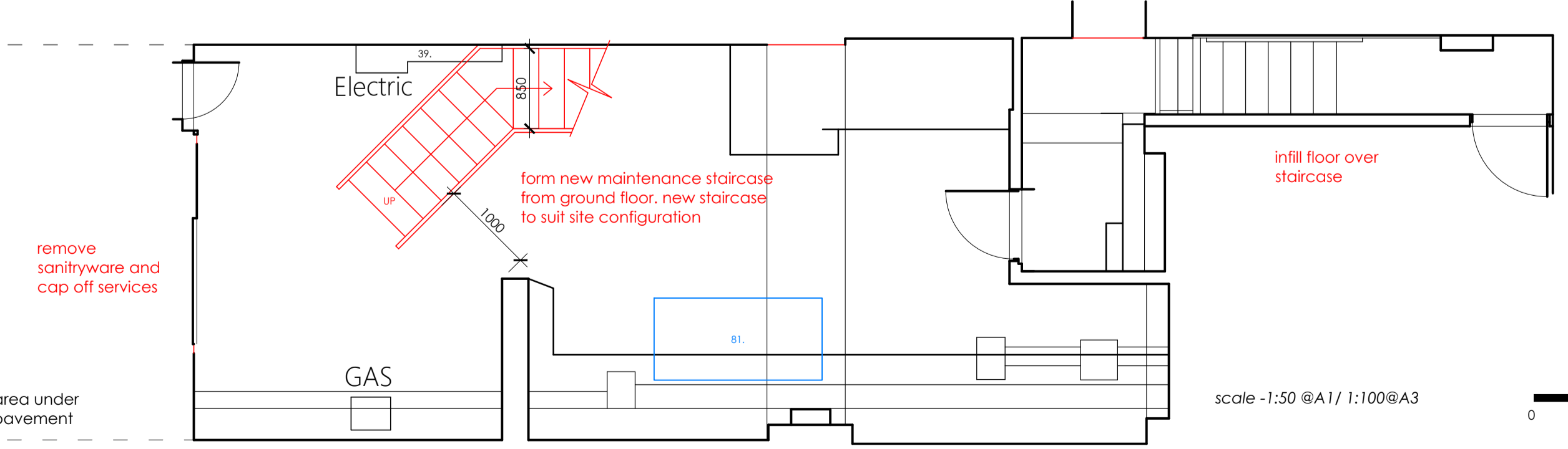


TOTAL INTERNAL AREA OF 1ST FLOOR EXTENSION:
61.14 m²

proposed ground floor
scale - 1:50 @ A1 / 1:100 @ A3



proposed basement plan
scale - 1:50 @ A1 / 1:100 @ A3



Layout subject to:
A) Structural survey and report.
B) that 100mm of cladding can be removed from party walls to increase internal width

INTERNAL & EXTERNAL FURNITURE SCHEDULE

location	internal	external	location	internal	external
existing seats	58	0	proposed seats	30	0
existing tables	28	0	proposed tables	13	0
existing sets	21	0	proposed sets	13	0

MIDDLE HOUSE MONITOR KEY

burger station pack screen	order ready	cctv monitor
pack screen	beverage	d/f monitor
chicken pack screen	burger chute (provisional)	
drive thru expedite	under counter expedite screen - perspex panel to counter top with screen under	

WALL TYPE SCHEDULE

existing structural wall / column	new structural wall / column
existing partitioning	new full height partitioning
existing floor mounted low height partitioning	new floor mounted low height partitioning
existing worktop mounted full height partitioning	new worktop mounted full height partitioning

BOH EQUIPMENT COLOURS SCHEDULE

unchanged equipment numbers (black)	00.	additional equipment numbers (red)	00.
repositioned equipment numbers (green)	00.	provisional equipment numbers (blue)	00.

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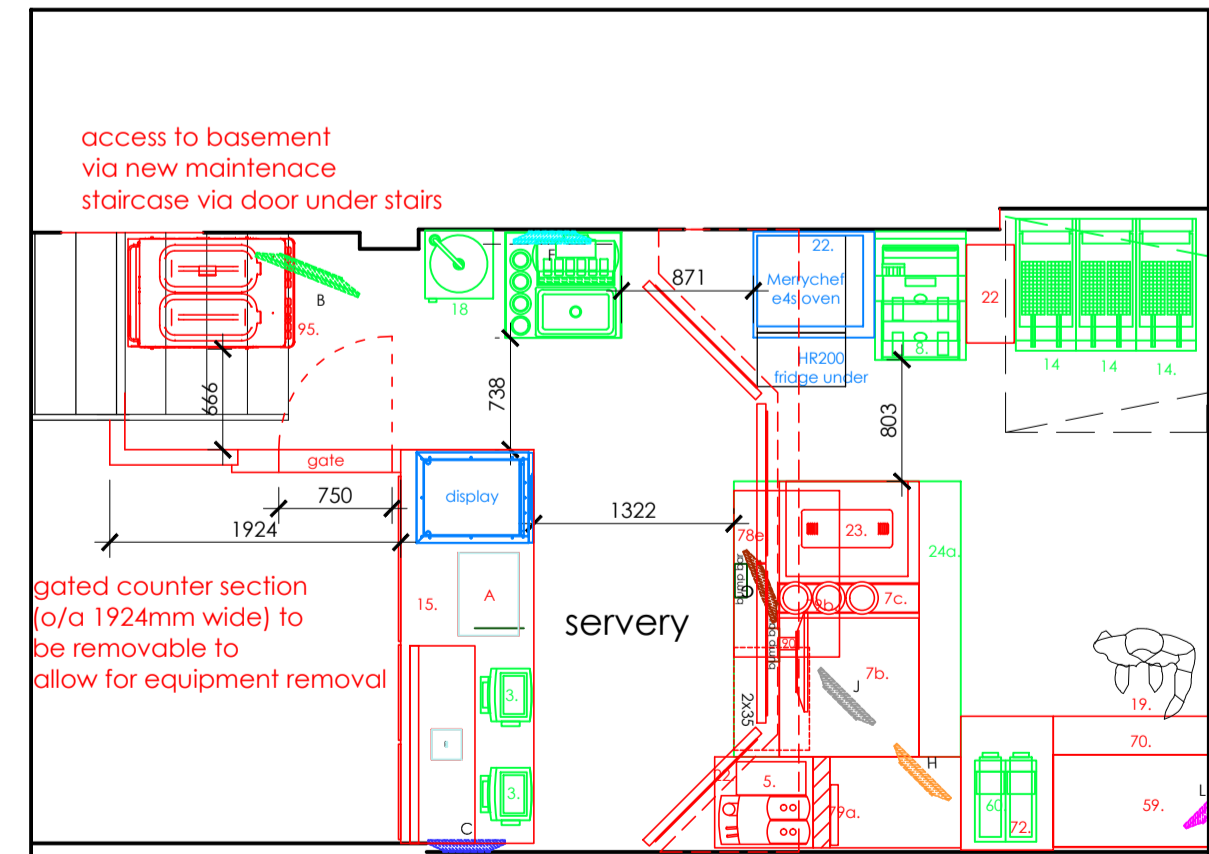
IMAGE ENHANCEMENT

store address
KFC RESTAURANT
CAMDEN
239 HIGH STREET
NW1 7BU

drawing title
PROPOSED FLOOR PLANS

drawn by	checked	date
SBR	JE	JULY 2014
store no.	scale	
	1:50 @ A1/1:100 @A3	

drawing no.	revision
000/2014/G100	
HEA drawing no.	revision
2188/G100	H



alternative counter & drinks layout

