

NUMBER OF BEDS		Item*	Number**	50	100	200	300	500	600	800	1200
10.4.8.6	Flower Pot			According to need of each dining hall and planned décor. If conveyor clearing system is planned, tray Shelves are not required. Refer K, Item 10.4.11.7.							
10.4.8.7	Curtains			Determine according to need This hall is planned according to need for the entertainment of small groups ± 6-10 or 8-100 persons							
10.4.8.8	Chair, Dining hall			Adapt individually according to number of tables							
10.4.8.9	Table, Dining hall			Choose tables that can be used individually or in combination							
10.4.8.10	Trolley, Clearing-			1-2 per hall							
10.4.8.11	Tray, Plastic, 530 x 310 x 10mm			Individual adaptation according to need							
10.4.8.12	Shelf, Tray -, Mobile (Capacity 12, 18, 24, 36)			12, 18, 24, 36 Trays per shelf. Individual adaptation according to need							
10.4.8.13	Refuse Bin, Galvanised/Plastic			2 for kitchen of entertainment hall							
10.4.8.14	Dolly for Refuse Bin			1 for kitchen of entertainment hall							
10.4.8.15	Partition, Mobile			2,4 or 6 per entertainment hall. Individual adaptation according to need							
10.4.8.16	Flower Pot			Individual adaptation according to need							
10.4.8.17	Oven, Microwave, Household			1 For kitchen of entertainment hall							
10.4.8.18	Sink, Double, Double Drying 500 x 500 x 400mm (sink)			1 For Kitchen of Entertainment Hall							
10.4.8.19	Wash Basin, Hand-, Stainless Steel			1 For Kitchen of Entertainment Hall							
10.4.8.20	Warm Air Hand Dryer			1 For Kitchen of Entertainment Hall							
10.4.8.21	Soap Dispenser			1 For Kitchen of Entertainment Hall							
10.4.8.22	Work Surface, Stainless Steel, with Drawers and Lockable cupboards			1 For Kitchen of Entertainment Hall							
10.4.8.23	Work Surface, Stainless Steel			1 For Kitchen of Entertainment Hall							
10.4.8.24	Counter, Dishing-up, Cooled, Mobile			1-2 For Kitchen of Entertainment Hall, Individual adaptation according to need							

NUMBER OF BEDS		Item*	Number**	50	100	200	300	500	600	800	1200
10.4.8.25	Dish Washing Machine, Household			1 Per Kitchen of Entertainment Hall							
	Or under counter, Loads from Front,										
	Commercial, 1 shelf per 5 minutes										
	Shelves: Plates 18/shelf										
	Tray 7/Shelf										
	Multi-purpose Shelf 25/shelf										
	(Cups, Saucers, Small-, Bread Plates, Cutlery)										
10.4.8.26	Bains-Marie, Mobile			1-2 Per Kitchen of Entertainment Hall Individual adaptation according to need							
10.4.8.27	Serving Container with Lid			Individual adaptation according to need							
	G1:1 530 x 325 x 200/100mm										
	G1:2 325 x 265 x 200/100mm										
	G1:3 325 x 175 x 200/100mm										
	G1:4 265 x 162 x 200/100mm										
	G1:6 175 x 162 x 200/100mm										
10.4.8.28	Shelf, Lowerator, Mobile for Plates, Heated			Individually adapted according to need.							
	Capacity : 1 x 60 plates										
	2 x 60 plates										
10.4.8.29	Shelf, Lowerator, Mobile for Baskets, with plates, cups, saucers and Bowls, not heated			Individually adapted according to need							
10.4.8.30	Baskets, 650 x 530 x 115mm										
10.4.8.31	Buffet Units, Mobile with Drawers and Cupboards			Individually adapted according to need							
10.4.8.32	Um, Wall Mounted, without vapour Hood, Capacity : 15l			1 For Kitchen of Entertainment Hall							

NUMBER OF BEDS		Item*	Number**	50	100	200	300	500	600	800	1200
10.4.8.33	Plate, Dinner-, 250mm Diameter			Individually adapted between 12-108 according to need							
10.4.8.34	Plate, Breakfast, 220mm Diameter			Individually adapted between 12-108 according to need							
10.4.8.35	Bowl Soup, 150mm Diameter, 55m Deep			Individually adapted between 12-108 according to need							
10.4.8.36	Plate, small- or Bread-, 180mm diameter.			Individually adapted between 12-108 according to need							
10.4.8.37	Cup, Tea-, 150-180ml			Individually adapted between 12-108 according to need							
10.4.8.38	Saucer, Tea-			Individually adapted between 12-108 according to need							
10.4.8.39	Bowl, Dessert-, 160mm diameter, 25mm Deep			Individually adapted between 12-108 according to need							
10.4.8.40	Spoon, Table-, Stainless Steel			Individually adapted between 12-108 according to need							
10.4.8.41	Spoon, Dessert-, Stainless Steel, 175mm Long			Individually adapted between 12-108 according to need							
10.4.8.42	Spoon, Soup-, Stainless Steel, 162mm Long			Individually adapted between 12-108 according to need							
10.4.8.43	Spoon, Tea-, Stainless Steel, 133mm Long			Individually adapted between 12-108 according to need							
10.4.8.44	Knife, Table-, Stainless Steel			Individually adapted between 12-108 according to need							
10.4.8.45	Knife, Bread-, Table, Stainless Steel			Individually adapted between 12-108 according to need							
10.4.8.46	Fork, Table-, Stainless Steel			Individually adapted between 12-108 according to need							
10.4.8.47	Fork, Dessert-, Stainless Steel			Individually adapted between 12-108 according to need							
10.4.8.48	Plate, Cake-, Glass, Flat, 250-330mm Diameter			Individually adapted according to need							
10.4.8.49	Jug, Glass, 1800ml			Individually adapted according to need							
10.4.8.50	Bowl, Fruit-, or Salad-, Glass, 230mm Diameter, 80mm Deep			Individually adapted according to need							
10.4.8.51	Glass, Drinking-, Fluted, 250ml			Individually adapted according to need							
10.4.8.52	Glass, Wine-, 160ml 200ml			Individually adapted according to need							
				Individually adapted according to need							

NUMBER OF BEDS		Item*	Number**	50	100	200	300	500	600	800	1200
10.4.8.53	Pot, Tea-, StainlessSteel 900ml			Individually adapted according to need							
	2500ml			Individually adapted according to need							
10.4.8.54	Jug, Stainless Steel, with Groove Spout and Lid			Individually adapted according to need							
	1000ml			Individually adapted according to need							
	1800ml			Individually adapted according to need							
10.4.8.55	Sugar Bowl with Hinged Lid			Individually adapted according to need							
	105mm Deep, 65mm Diameter										
10.4.8.56	Tong, Food-, StainlessSteel, 570mm Long			Individually adapted according to need							
10.4.8.57	Table Cloths			Adapted to number of tables available and décor of entertainment hall							
10.4.8.58	Tray Cloths			Individually adapted according to need							
10.4.8.59	Curtains			Individually adapted according to need							
The crockery and Cutlery for the Entertainment Hall must be chosen so that it is replaceable and replenishable as the need develops. It must be used only for this Hall.											
<b>10.4.9</b>	<b>AREA I (PARAGRAPH 9.2 PLANNING MANUAL)</b>										
	I: Ward/Divisional Kitchen For Patients/Clients		1 Kitchen per Ward. Quantities will be determined according to the number of beds per ward								
10.4.9.1	Work Surface, Stainless Steel with			Eight determined according to need and size of kitchen							
	Lockable cupboards above and Refrigerator beneath										
10.4.9.2	Um, wall mounted without vapour Hood, Capacity : 15l										
10.4.9.3	Oven, Microwave-, Household			1							
10.4.9.4	Bread Toaster, Tip Up Type. 10-17 Slices/time			1							
				1							
10.4.9.5	Milk Refrigerator 20l										
10.4.9.6	Dish Washing Machine, 1 Shelf/ 5 minutes, under counter, Loads from front, Commercial			1							

NUMBER OF BEDS		Item*	Number**	50	100	200	300	500	600	800	1200
10.4.9.7	Wash Basin, hand-, Stainless Steel			1							
10.4.9.8	Soap Dispenser			1							
10.4.9.9	Warm Air hand Dryer			1							
10.4.9.10	Sink, Double, Double Drying Leaf 500 x 500 x 400mm (Sink)			1	Length determined according to need						
10.4.9.11	Multipot ±13ℓ, Insulated			1							
10.4.9.12	Trolley, Tea, 2_Tier			1							
10.4.9.13	Trolley, Clearing-			1							
10.4.9.14	Bottle, Water-, Glass, ± 900ml, Glass 250ml			Determine according to number of beds per ward 1/Bed							
10.4.9.15	Jug, stainless Steel, with Groove Spout with lid 1000ml 1800ml			2-3							
				1-2							
10.4.9.16	Glass, Drinking-, Fluted, 250ml			Determine number according to beds per ward							
10.4.9.17	Cup, Tea-, 150-180ml			Determine number according to beds per ward							
10.4.9.18	Saucer, tea-			Determine number according to beds per ward							
10.4.9.19	Plate, bread- or small, 180mm Diameter			Determine number according to beds per ward							
10.4.9.20	Spoon, Tea-, Stainless Steel, 133mm Long			Determine number according to beds per ward							
10.4.9.21	Knife, Bread-, Stainless Steel			Determine number according to beds per ward							
10.4.9.22	Knife, Table-, Stainless Steel			Determine number according to beds per ward							
10.4.9.23	Fork, Table-, Stainless Steel			Determine number according to beds per ward							
10.4.9.24	Spoon, Soup-, Stainless Steel, 162mm Long			Determine number according to beds per ward							
10.4.9.25	Spoon, Dessert-, Stainless Steel, 175mm Long			Determine number according to beds per ward							

NUMBER OF BEDS		Item*	Number**	50	100	200	300	500	600	800	1200
10.4.9.26	Refuse Bin, Galvanised/ Plastic			2 For each ward							
10.4.9.27	Dolly for Refuse Bin			1 For each ward							
10.4.9.28	Oven, Convection-, or Infrared-, or Microwave-, Industrial			1 Per ward kitchen if needed according to type of food system (e.g. cook-freeze or cook-chill)							
<b>10.4.10</b>	<b>AREA J: (PARAGRAPH 9.2 PLANNING MANUAL)</b>										
	<b>J. REFRESHMENT ROOM FOR PERSONNEL</b>			A Room as determined by lay-out and personnel density per area. Equipment is indicated per room.							
10.4.10.1	Work Surface, Stainless Steel, with Lockable cupboards			Length determined according to need and size of room							
10.4.10.2	Work Surface, counter, stainless steel with refrigerator beneath			Length determined according to need and size of room							
10.4.10.3	Urn, wall-mounted, without vapour hood, stainless steel Capacity: 15ℓ										
10.4.10.4	Oven, microwave-, industrial			1							
10.4.10.5	Bread Toaster, Tip Up Type, 10-12 Slices/Time			1							
10.4.10.6	Sandwich Toaster, 10-12 slices per Time			1							
10.4.10.7	Milk Refrigerator 20ℓ			1							
10.4.10.8	Dishwashing Machine, 1 Shelf/ 5 minutes, under counter, loads from front, commercial			Individual according to need							
10.4.10.9	Wash Basin, Hand-, Stainless Steel			1							
10.4.10.10	Warm Air Hand Dryer			1							
10.4.10.11	Soap Dispenser			1							

NUMBER OF BEDS		Item*	Number**	50	100	200	300	500	600	800	1200
10.4.10.12	Sink, Double, Double Drying Leaf 500 x 500 x 400mm (sink)			1							
10.4.10.13	Chairs, Easy -			A ccording to need							
10.4.10.14	Table, C offee-			1-2							
10.4.10.15	Cup, Tea, 150-180ml			A ccording to need							
10.4.10.16	Saucer, Tea-			A ccording to need							
10.4.10.17	Plate, small- or Bread-, 180mm Diameter			A ccording to need							
10.4.10.18	Sugar Bowl, with Hinged Lid, 105mm Deep, 65mm Diameter			A ccording to need							
10.4.10.19	Jug, Stainless Steel, with groov e Spout and lid 1000ml 1800ml			A ccording to need							
10.4.10.20	Pot, Tea-, StainlessSteel 900ml 2500ml			A ccording to need							
10.4.10.21	Glass, Drinking-, Fluted, 250ml			A ccording to need							
10.4.10.22	Spoon, Tea-, Stainless Steel 133mm Long			A ccording to need							
10.4.10.23	Flower Pot			A ccording to need							
10.4.10.24	Shelf, Lowerator, mobile, for Baskets with cups, saucers, Bread Plates			1							
10.4.10.25	Trolley, C learing			1							
10.4.10.26	Baskets, 650 x 530 x 115			A ccording to need							
10.4.10.27	Refuse Bin, Galv anised/plastic			2							
10.4.10.28	Dolly for refuse bin			1							
10.4.10.29	Vending Machine			A ccording to need							

NUMBER OF BEDS		Item*	Number**	50	100	200	300	500	600	800	1200
<b>10.4.11</b>	<b>AREA K: WASH AREA (PARAGRAPH 9.2 PLANNING MANUAL)</b>										
	<b>K1 &amp; K2 : CROCKERY WASH AREA GENERAL DINING HALL AND DIVISIONS (WARDS)</b>										
10.4.11.1	Refuse Bin, Galvanised/Plastic			2	2	2	2	2	2	2	2
10.4.11.2	Dolly for Refuse Bin			1	1	1	1	1	1	1	1
10.4.11.3	Work Surface, Stainless Steel with Opening for Refuse Bin			1	1	1	1	1	1	1	1
10.4.11.4	Work Surface, Stainless Steel, with Shelves			1	1	1	1	1	1	1	1
10.4.11.5	Sink, Single, Single Drying Leaf, 500 x 500 x 230mm (sink)			1	1	1	1	1	1	1	1
10.4.11.6	Platform, Mobile, 1000 x 600 x 300mm			1	1	1	1	1	1	1	1
10.4.11.7	Conveyor Belt			Individual adaptation according to lay-out of Dining hall							
10.4.11.8	Dishwashing Machine, Industrial, Capacity: 1-Shelf/5min, under Counter, loads from front,			1							
	Commercial 16 Shelves/Hour				1	1		2			
	30-40 Shelves/Hour						1	2			
	130-150 Shelves/Hour								2		
	240 Shelves/Hour									2-3	2-3
	Small Flight (semi automatic)										
	Flight (automatic conveyor belt)										
10.4.11.9	Shelves			Individually determined according to need							
	Plate 18/shelf										
	Tray 7/shelf										
	Multi-Purpose 25/shelf										
	(Cups, Saucers, Small-, Bread Plates, Cutlery)									2-3	2-3

NUMBER OF BEDS		Item*	Number**	50	100	200	300	500	600	800	1200
10.4.11.10	Water Hose with Nozzle										
	May be more than one smaller type where more than one dishwashing area is planned at different dining halls, or for dining room of clients										
	<b>K3 : POTS AND PANS WASH AREA</b>										
10.4.11.11	Refuse Bin, Galvanised/Plastic			1	1	1	1	1	1	2	2
10.4.11.12	Dolly for Refuse Bin			1	1	1	1	1	1	1	1
10.4.11.13	Shelf, Pots-, Pans-, 1450 x 610 x 220mm, 4-Tier			1	1	1	1	2	2	3	3
10.4.11.14	Sink, Three-Bowl, Double Drying Leaf			1	1	1	1	1	1	2	2
10.4.11.15	Work Surface, Stainless Steel			Length individual adaptation according to need							
10.4.11.16	Work Surface, Stainless Steel with opening for refuse bin			Length individual adaptation according to need Refer H3(iii)							
10.4.11.17	Water Hose with nozzle (at first sink)			1	1	1	1	1	1	1	1
10.4.11.18	Dispenser, Soap, Automatic (At second sink)			1	1	1	1	1	1	1	1
10.4.11.19	Pan, perforated, 530 x 325 x 55mm			10	10	20	40	40	40	60	60
10.4.11.20	Pan, Solid, 530 x 325 x 40mm			20	20	40	60	120	410	200	260
10.4.11.21	Saucepan, StainlessSteel 2000ml			2	2	2	2	3	3	2	2
	4000ml			1	1	1	1	2	2	4	4
	6000ml						1	1	1	2	2
10.4.11.22	Cooling Rack, Cake-, Wire 400 x 275mm			Individual adaptation according to need							
				Individual adaptation according to need							
10.4.11.23	Cake-mould-pan (12 moulds per pan)										
10.4.11.24	Moulds, Jelly			Individual adaptation according to need							

NUMBER OF BEDS		Item*	Number**	50	100	200	300	500	600	800	1200
10.4.11.25	Cutting Frame, Portioning, G 4 x 10 Portions			Individual adaptation according to need							
10.4.11.26	Cutting Frame Portioning G4 x 5 portions			Individual adaptation according to need							
10.4.11.27	Pan, Bread-, Tinned, 300 x 80 x 60mm			Individual adaptation according to need							
10.4.11.28	Soaking Trough					1	1				
	K4: TROLLEY WASH AREA										
10.4.11.29	Hose pipe with nozzle			1	1	1	1	1	1	1	1
10.4.11.30	Container, Hose pipe and nozzle, Wall-mounted			1	1	1	1	1	1	1	1
<b>10.4.12</b>	<b>AREA L: (PARAGRAPH 9.2 PLANNING MANUAL)</b>										
	<b>PARKING AREA</b>										
	<b>L1: CROCKERY AND TRAY SHELF PARKING AREA/DIVISIONS (WARDS)</b>										
10.4.12.1	Shelf, Low erator, Mobile, Crockery, Heated			Exchanged with shelves between wash area and dishing-up area. Refer Area G1							
10.4.12.2	Shelf Low erage, Mobile, Trays			Exchanged with shelves in wash area. Refer Area G1.							
	<b>L2: FOOD TROLLEY PARKING AREA/DIVISIONS (WARDS)</b>										
10.4.12.3	Trolley, Food-, Electric, insulated			See paragraph 10.4.6.5							
<b>10.4.13</b>	<b>AREA M (PARAGRAPH 9.2 PLANNING MANUAL)</b>										
	<b>OFFICE SPACE</b>										
10.4.13.1	Desk			Individual adaptation of number of offices according to need							
10.4.13.2	Filing Cabinet			One per person per office							
10.4.13.3	Pencil Sharpener			Individual adaptation 1-2 per office as required							
10.4.13.4	Computer Terminal			One per office							
10.4.13.5	Chair, Office-			Individual according to need							
				At least 2 per desk							

NUMBER OF BEDS		Item*	Number**	50	100	200	300	500	600	800	1200
10.4.13.6	Chair, easy -			One per office							
10.4.13.7	Work Surface, Wooden with Drawers			Determine length and number according to need of each food service unit and the number of persons (supervisors) Refer M3							
10.4.13.8	Waste paper Basket			One per desk or work space in each office							
10.4.13.9	Notice Board/Black Board, 1 x 1 meter			One per office as applicable and according to need							
10.4.13.10	Fan/Air Conditioner			One per office as applicable and according to need							
10.4.13.11	Heater/Air Conditioner			One per office as applicable and according to need							
<b>10.4.14</b>	<b>AREA N. (PARAGRAPH 9.2 PLANNING MANUAL)</b>										
	<b>CLOAK ROOMS</b>										
10.4.14.1	Wash Basin, Hand-, Stainless Steel			Individually adapted according to personnel on duty per time: 1-15=1, 16-30=2, 31-50=3, 51-75=4, 76-100=3							
<b>10.4.14.2</b>	Warm Air Hand Dryer			One for each 6 wash basins							
10.4.14.3	Soap Dispenser			One for each 3 wash basins							
10.4.14.4	Toilets			Individually adapted according to personnel on duty per time: 1-15=2, 16-40=3, 41-60=4, 61-80=5, 81-100=6 with an additional toilet for each 25 more than 100 persons							
10.4.14.5	Showers			One per 10 persons on duty							
10.4.14.6	Sitting Bench			Provide for 1 per 3 persons on duty							
10.4.14.7	Lockable Cupboards/ Swimming bath baskets			Must be planned for each person employed							
10.4.14.8	Dustbin with Lid and Foot Pedal			One per each toilet							