

Scotway House 400563

BUILDING FABRIC INFORMATION

Havelock International Limited

Date: 22nd May 2019

Mitchelston Industrial Est.

Mitchelston Drive

Kirkcaldy

Fife KY1 3LX

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1. HEALTH & SAFETY INFORMATION

1.1. RESIDUAL RISKS

The equipment is to be operated and maintained in accordance with the manufacturer's instruction and guidance (refer to sections 4 to 8 inclusive) and the training provided.

It is the responsibility of the FM Company / Client to register any appliance for Warranty as the manufacturer will not communicate with Havelock International Limited in this regard as Havelock International Limited are not the end user. Refer also to Section 9.

1.2. FUTURE RISKS

The equipment is to be operated and maintained in accordance with the manufacturer's instruction and guidance (refer to sections 4 to 8 inclusive) and the training provided.

1.3. DISPOSAL METHODS

All items provided should be disposed of as per the prevailing regulations of the day. Always recycle.

1.4. FIRE PREVENTION MEASURES

All heat generating equipment is to be used in accordance with the manufacturer's instruction and guidance (refer to sections 4 to 8 inclusive) and the training provided.

1.5. SIGNIFICANT WEIGHTS

N/A

1.6. COSHH DATA SHEETS

Refer to the COSHH Data Sheets in Appendix 1 in case of cutting or drilling furniture items in which case dust will be generated.

2. EMERGENCY PROCEDURES

- FM contractor to assess the area for any health and safety issues and close off area/room as appropriate.
- Contact Havelock International Limited 01592 656200.

3. SCOPE OF WORKS & DESIGN CRITERIA

3.1. SCOPE OF WORKS

The design, supply and installation of furniture and associated items

3.2. DESIGN CRITERIA

Design has been developed in accordance with;

- General arrangement, plans and elevations issued by the architect.
- Room Furniture Schedules included within the sub-contract.
- All design outputs including room layouts are produced in accordance with the relevant Building Bulletins where applicable. Further supplementary design data is taken from the Metric Handbook - Third Edition. Detailed guidance on good practice in relation to the design of building and their approaches for disabled people is taken from BS 8300:2009+A1 :2010 and Building Regulations 2000 Part M.
- Meetings with the client and main contractor to develop the agreed/finalised designs.

4. 3RD PARTY SUPPLIERS, CONTACT DETAILS & LITERATURE

Section	Item Supplied	Contractor	Address	Contact Details
4.1	White goods	Stearn Electronic Co Ltd	Unit 2 Jubilee Ct, Montrose Ave, Glasgow G52 4LB	0141 810 4000
4.2	Plumbing	Crosslings	Unit 2, Craster Court Earlsway, 4 Craster Ct, Gateshead NE11 0TE	0191 491 4666
4.3	Fire fighting equipment	Suresafe Protection	8 Kelvin Rd, Cumbernauld, Glasgow G67 2BA	01236 727792
4.4	Mattresses	Bishops Beds	Unit 2, Brindley Rd, Peterlee SR8 2LT	0191 586 0010
4.5	Noticeboards	Teacherboards (1985) Ltd	Teacherboards (1985) Ltd Airedale Business Centre Skipton North Yorkshire BD23 2TE	01756 700501

Cross reference this list with the schedule of installed products to identify data sheets (Appendix 3) and specific O&Ms (Appendix 5).

5. SCHEDULE OF INSTALLED PRODUCTS

Schedule of installed products can be found in Appendix 2.

6. CLEANING & MAINTENANCE INSTRUCTIONS

6.1 Maintenance:

The Fitted furniture units and loose furniture items with hinges (Storage Units) - Regular checks on hinge fastening screws are tight – Check doors aligned and adjust as necessary. This should be completed as required and noting that users of the furniture should ensure shelves and drawers are not being overloaded and all supports are correctly positioned

6.2 Cleaning:

Storage units

DO NOT use harsh abrasive cleaners of any type on these units. They should be periodically cleaned with a weak solution of warm water and detergent. Stubborn marks and stains can be removed by the use of white spirit, but this should be used sparingly.

Laminate Faced Doors and Shelves

Plastic Laminate allows a high quality finish, which is both hard wearing and impact resistant. It is suitable for many applications including worktops, counters and storage units.

General Cleaning

For the removal of light dirt or deposits, a warm detergent solution can be used. Grease marks, varnish and paint may be removed with white spirit.

HARSH ABRASIVES SHOULD NOT BE USED

Highly coloured fruit, vegetable juices, hair dyes, bleaches, caustic alkalis and strong mineral acids should be wiped off immediately.

Stubborn marks may generally be removed using non abrasive cleaning fluid or mild domestic bleach and a nail brush. Specific stains such as permanent marker and aerosol spray paint may require graffiti remover.

After cleaning, the surface should be washed with clean water and wiped dried with a soft cloth.

The following should be avoided:-

- ◆ application of spray-on furniture polish to laminate surfaces. This allows the build-up of wax or silicone on the surface which will eventually lead to possible discoloration or smears.
- ◆ Scraping with sharp instruments. Although not easily scratched or chipped the surface should not be used as a cutting or chopping surface.

Melamine Faced Doors and Shelves

Modern Melamine faced board is both hard wearing and reasonably impact resistant. The boards that are used by Havelock International Limited have been tested to the Laminate standard for durability of surface finish, BS 6250 Part 3.

General Cleaning

For the removal of light dirt or deposits, a warm detergent solution can be used. Grease marks, varnish and paint may be removed with white spirit.

HARSH ABRASIVES SHOULD NOT BE USED

Highly coloured fruit, vegetable juices, hair dyes, bleaches, caustic alkalis and strong mineral acids should be wiped off immediately.

Stubborn marks may generally be removed using non abrasive cleaning fluid or mild domestic bleach and a nail brush. Specific stains such as permanent marker and aerosol spray paint may require graffiti remover.

After cleaning, the surface should be washed with clean water and wiped dried with a soft cloth.

The following should be avoided:-

- ◆ application of spray-on furniture polish to laminate surfaces. This allows the build-up of wax or silicone on the surface which will eventually lead to possible discoloration or smears.
- ◆ Scraping with sharp instruments. Although not easily scratched or chipped the surface should not be used as a cutting or chopping surface.

Melamine Faced Doors and Shelves

Modern Melamine faced board is both hard wearing and reasonably impact resistant. The boards that are used by Havelock International Limited have been tested to the Laminate standard for durability of surface finish, BS 6250 Part 3.

General Cleaning

For the removal of light dirt or deposits, a warm detergent solution can be used. Grease marks, varnish and paint may be removed with white spirit.

HARSH ABRASIVES SHOULD NOT BE USED

Highly coloured fruit, vegetable juices, hair dyes, bleaches, caustic alkalis and strong mineral acids should be wiped off immediately.

Stubborn marks may generally be removed using a non abrasive cleaning fluid or mild domestic bleach and a nail brush. Specific stains such as permanent marker and aerosol spray paint may require Graffiti remover.

After cleaning, the surface should be washed with clean water and wiped dried with a soft cloth.

The following should be avoided:-

- ◆ the application of spray-on furniture polish to melamine surfaces. This allows the build-up of wax or silicone on the surface which will eventually leading to possible discoloration or smears.
-

- ◆ Scraping with sharp instruments. Although not easily scratched or chipped the surface should not be used as a cutting or chopping surface.

Stainless Steel Products

Day to day

After use wipe with soapy cloth, rinse and wipe dry. Remember that, whilst stainless steel is a very durable material, surface can be scratched by sharp objects or the use of wrong cleaning media.

A soft cloth is recommended. Avoid coarse grit scouring powders or soap filled wire wool cleaning pads, as both will mark the surface. Wire wool pads lose tiny particles of wire when used. These become embedded in the surface forming rust spots. Particles of this nature also adhere to certain articles, i.e. plastic bowls or anti-scratch mats. Particles can be removed by vigorous rubbing with the recommended cleaner, such as JIF, neat detergent, cleaning liquids or creams, but prevention is better than cure. Always remove cleaning aids (cloths, containers etc. from the stainless steel surface.

DISCOLORATION

Staining of stainless steel is due to deposits on the steel rather than faults in the material itself. Water borne deposits can be avoided by drying the surface after use.

DANGERS

◆ Bleaches CONTAINING chlorine and all agents containing hypochlorite. Chlorine attacks the microscopic Chromium Oxide film which makes stainless steel stainless. Once attacked and broken the material is vulnerable to corrosion in the form of pitting. For this reason it is strongly recommended that stainless steel products are not used for soaking clothes or cleaning cloths in hypochlorite solutions.

◆ Silver Dip cleaners contain strong acids and will cause discoloration and pitting.

◆ Foodstuffs, fruit juices, damp salt, vinegar etc. can cause pitting and corrosion if left in contact over long periods.

Acids, sulphuric, hydrochloric and other strong acids obviously cause corrosion. This type of solution, along with photographic developing liquids, should only be used when the correct material has been specifically requested at the order stage, even then, only to the manufacturer's recommendation.

For all other items please refer to the specific instruction supplied with proprietary products.

7. TESTING & COMMISSIONING DOCUMENTS

N/A

8. LIST OF SPARES & TOOLS

Please refer to the product data sheets (Appendix 3) where lifecycle of products are advised and the maintenance items listed above. The FF&E provided does not require spare parts to be kept on-site.

9. GUARANTEES & WARRANTIES

A guarantee of twelve months on furniture and component parts under normal conditions of wear and tear and is applicable from date of installation. It is the responsibility of the FM Company / Client to register any appliance for Warranty as the manufacturer will not communicate with Havelock International Limited in this regard as Havelock International Limited are not the end user.

Guarantees and warranty information for proprietary goods, ie white goods etc, have been handed over and signed-for on site.

10. AS BUILT DRAWINGS

As-built drawings can be found in Appendix 4.

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APPENDIX 1 – COSHH DATASHEETS

Material Safety Data Sheet

1. Identification of the Substance, Preparation and Company

<i>Product Name/Type:</i>	Medium Density Fibreboard (MDF) High Density Fibreboard (HDF) Moisture Resistant Medium Density Fibreboard (MR-MDF) Deep Router Grade Medium Density Fibreboard (DRG) Powder Coating Grade Medium Density Fibreboard (PC) Chipboard P1 (Standard) Chipboard P2 (Superfine) Chipboard P3 (Moisture Resistant Superfine) Chipboard P4 (Flooring) Chipboard P5 (Moisture Resistant Flooring) Melamine-faced Chipboard (MFC) Melamine-faced Medium Density Fibreboard (MFMDf) Laminate Flooring Kitchen Worktop Sawn Timber Orientated Strand Board (OSB)
<i>Application:</i>	Building, furniture, decorative fixtures and fittings
<i>Supplier:</i>	Kronospan Limited Holyhead Road Chirk Wrexham LL14 5NT
<i>Contact:</i>	+44 (0) 1691 773 361

2. Hazards Identification

<i>Physical Hazard:</i>	Not classified
<i>Health Hazard:</i>	Respiratory sensitiser

3. Composition/Information on Ingredients

No materials identified for this purpose as specified in The CLP Regulations (Classification, Labelling and Packaging) 2008.

Wood panel products contain the following:

Wood (various species of softwood)	77 – 91.6 %
Polymerised Resin (UF, MUF, Phenolic, p-MDI)	8 – 20 %
Wax and Hardener	0.4 – 3.0 %

4. First Aid Measures

<i>Inhalation:</i>	Inhalation of wood dust can only occur during processing. If inhalation of dust causes adverse effects, remove to fresh air. If discomfort persists seek medical advice. If a person suffers from Asthma, follow the below steps in case of an Asthma attack: <ol style="list-style-type: none"> 1) Keep calm and reassure the casualty. Get the casualty to take their usual dose of reliever inhaler and use a spacer if they have one. Ask the casualty to breathe slowly and deeply. 2) Sit the casualty down in a position which they find most comfortable. 3) A mild attack should ease within a few minutes. If it does not, the casualty may take
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- one to two puffs from the inhaler every two minutes until the casualty has had ten puffs.
- 4) Call 999/112 for emergency help if the attack is severe and one of the following occurs: the inhaler has no effect; the casualty is getting worse; breathlessness makes talking difficult; the casualty is becoming exhausted.
 - 5) Help the casualty to continue to use their inhaler as required. Monitor the casualty's vital signs – breathing, pulse and level of response – until help arrives.

Skin Contact: In case of irritation from dust generated when processing product, wash with water.

Eyes: If particles enter the eyes during processing immediately flush eyes with plenty of water. Seek medical attention if irritation persists.

5. Fire Fighting Measures

Not flammable at room temperature but will burn. In case of fire, soak or flood with water. For large fires, fire fighters should wear appropriate emergency protective equipment, including self-contained breathing apparatus. Airborne wood dust may present an explosion hazard; standard precautions for dust control should be followed.

6. Accidental Release Measures

The product does not represent a hazard in sheet form. However, wood dust generated during processing should be contained, collected and removed.

7. Handling and Storage

Manual Handling

In sheet form the product can present a manual handling risk due to physical dimensions and weight. Good lifting practice should be followed.

Storage

Keep away from heat, sparks, flames and other ignition sources. Store at room temperature. Keep away from moisture. Take care when removing packaging.

8. Exposure Controls/Personal Protection

Exposure Controls

During processing, the primary control for airborne dust is extract ventilation at source. Areas where processing is taking place should also be well ventilated.

Personal Protection

Dust will be created during processing; use appropriate respiratory protection equipment that conforms to EN149 Type FFP2 as a minimum. FFP2 respirators can protect the wearer from concentrations of dust up to 10x the Workplace Exposure Limit. Wear gloves as required to prevent skin contact. Wear eye protection to prevent dust particles from entering eyes.

Occupational Exposure Limit Values

Under COSHH regulations, softwood dust has a **Workplace Exposure Limit (WEL) of 5 mg/m³**. This limit is placed on the amount of dust in the air, **averaged over an eight-hour working day**. Exposure should be reduced as far as is reasonably practicable below this limit. When using portable or handheld equipment a suitable dust mask should be worn. In any case the product should be machined in a well-ventilated area. Formaldehyde is present in the product at less than 0.01% and therefore is unclassifiable under the CLP Regulations.

9. Physical and Chemical Properties

Appearance: Wood-panels in various dimensions.

Odour: None under ambient conditions.

This document is valid at the date it was printed. Please refer to the Intranet Document Library for the controlled documents

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10. Stability and Reactivity

Considered stable and inert.

Materials to avoid: Reducing and oxidising agents.

Conditions to avoid: Heating and ignition sources and damp atmospheres.

Thermal decomposition products may include: CO, CO₂, aldehydes (including formaldehyde), particulate matter and other organic compounds.

11. Toxicological Information

Wood-panels are composed of softwood of various species bound together with a urea-formaldehyde resin. When it is machined, very fine dust is produced. As with other types of softwood dust, wood-panel dust is a potentially hazardous substance and should therefore be controlled. Softwood dust is not classified as a carcinogen.

12. Ecological Information

Mobility: Not determined

Degradability: Not determined

Bioaccumulative Potential: Not determined

Aquatic Toxicity: Not determined

13. Disposal Considerations

Manufacturing waste must be disposed of as Controlled Waste. The raw product is not classified as Hazardous Waste.

14. Transport Considerations

UK Supply Classification: Not classified

UK Carriage Classification: Not classified

UN Conveyance Classification: Not classified

UN Number: None

15. Regulatory Information

None

16. Other Information

Further technical information may be obtained from:

The Wood Panel Industries Federation

Tel: +44 (0) 1476 563 707

Fax: +44 (0) 1476 579 314

Email: enquiries@wpif.org.uk

The above data has been presented in the form of a Material Safety Data Sheet for information only. Wood-panel products manufactured and supplied by Kronospan are not classified according to the CLP and COSHH regulations.

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APPENDIX 2 – FF&E SCHEDULE

CLIENT:	Grahams	ESTIMATOR:	Mark Comerford
PROJECT:	Scotway House	DESIGNER:	Laura Walker
PROJECT NO:	20825	BASED ON DWGS:	20825_P_Cluster Rev F 20825_P_Studio Rev G 20825_P_CBT1 Rev D 20825_P_CBT2 Rev D 20825_P_UCB8 Rev E 20825_P_ST1 Rev D 20825_P_ST2 Rev D 20825_P_ST3 Rev C 20825_P_ST4 Rev E 20825_P_ST5 Rev D 20825_P_US1 Rev C 20825_P_US2 Rev C 20825_P_US3 Rev C
REVISION:	I		20825_P_US4 Rev C 20825_P_CK1 Rev B 20825_P_CK2 Rev B 20825_P_CK3 Rev C 20825_P_CK3a Rev B 20825_P_CK4 Rev C 20825_P_CK4a Rev C 20825_P_CK5 Rev C 20825_P_CK6 Rev D 20825_P_CK7 Rev C 20825_P_AF1 Rev B 20825_P_AF2 Rev B 20825_P_UA51 Rev D
DATE:	14/11/2018		

ROOM NO:	ROOM NAME:	QTY OF TYPE:	DEL:	PACKAGE:	CATEGORY:	PRODUCT CODE:	DESCRIPTION:	DIMENSIONS:	QTY:	MFC/CARCASS, TOP, BACK FABRIC:	DOORS, SEAT FABRIC:	PVC EDGE:	LEGS/STEEL/BACK:	HANDLE TYPE/MISC:
402	Accessible Flat 1	6	Primary	Fixed	Accessories	HPJT8SSE25S 1200	Square profile splashback finishing trim	1200mm	2	Stainless Steel Effect	-	-	-	-
402	Accessible Flat 1	6	Primary	Appliances	Appliances	CER31NT	Montpellier 2 ring domino hob (ceramic - with cut-off timer)	288w x 520d x 45h	1	Black	-	-	-	End user must register for warranty
402	Accessible Flat 1	6	Primary	Appliances	Appliances	CHC612MSS	Montpellier chimney hood	600w x 465d x 780h (max)	1	Stainless Steel	-	-	-	End user must register for warranty
402	Accessible Flat 1	6	Primary	Appliances	Appliances	MS10SS	Matrix four function single oven	595w x 550d x 595h	1	Stainless Steel	-	-	-	End user must register for warranty
402	Accessible Flat 1	6	Secondary	Appliances	Appliances	RS511W	LEC under counter fridge with ice box	553w x 574d x 845h	1	White	-	-	-	End user must register for warranty
402	Accessible Flat 1	6	Primary	Fixed	Base Units	PLINTH/E	Plinth	150h	1	White	White	White	-	-
402	Accessible Flat 1	6	Primary	Fixed	Base Units	PLINTHRAIL	Moulded extrusion to house plinth (hafele 713.25.098)	3050w	1	Transparent	-	-	-	-
402	Accessible Flat 1	6	Primary	Loose	Desk Storage Units	AC/UD16L	Under desk unit, with left hand door & adjustable shelf, without top	400w x 560d x 705h	1	White	H1122 ST22 Whitewood	White	-	H2 handle
402	Accessible Flat 1	6	Primary	Loose	Desk Tops & Kits	AC/DT08	Desktop, for use with storage unit & desk kit	1600w x 600d x 25h	1	White	-	White	-	-
402	Accessible Flat 1	6	Primary	Loose	Desk Tops & Kits	AC/DT13	Desk kit, panel leg & batten for fixing to wall, for use with desktop & storage unit	25w x 580d x 705h	1	White	-	-	-	-
402	Accessible Flat 1	6	Primary	Fixed	Display Boards	D1011604-UF	Un-framed fabric covered noticeboard	1600w x 400h	2	MAC 23 Silver	-	-	-	-
402	Accessible Flat 1	6	Secondary	Fixed	Fire Fighting Equipment	F81	Kidde FB1 wall mounted fire blanket	1100w x 1100h	1	Red	-	-	-	-
402	Accessible Flat 1	6	Primary	Fixed	Panels	PANEL600/E	End/back panel, door finish, 2mm PVC 2 long (oversized to scribe on site)	600w x 900h	2	White	-	-	H3452 Graphite Fleetwood	-
402	Accessible Flat 1	6	Primary	Fixed	Panels	PANEL600T/E	End/back panel, door finish, 2mm PVC 2 short (oversized to scribe on site)	600w x 2150h	2	White	-	-	-	H3452 Graphite Fleetwood
402	Accessible Flat 1	6	Primary	Fixed	Panels	SP/PANEL2200/E	Worktop downstand, door finish, 2mm PVC all round (oversized to scribe on site)	2200w x 100h	1	White	-	-	-	H3452 Graphite Fleetwood
402	Accessible Flat 1	6	Primary	Fixed	Panels	SP/PANEL700/E	Worktop downstand, door finish, 2mm PVC all round (oversized to scribe on site)	700w x 100h	1	White	-	-	-	H3452 Graphite Fleetwood
402	Accessible Flat 1	6	Primary	Fixed	Sinks & Taps	351908	Mercia QT quarter turn deck mixer tap (hot & cold)	N/A	1	Chrome	-	-	-	-
402	Accessible Flat 1	6	Primary	Fixed	Sinks & Taps	22100280	Stainless steel single bowl single drainer sink right hand drainer	940w x 485d x 185h	1	Stainless Steel	-	-	-	-
402	Accessible Flat 1	6	Primary	Fixed	Sinks & Taps	1G302700	Polypipe Nulfo bottle trap	N/A	1	-	-	-	-	-
402	Accessible Flat 1	6	Primary	Fixed	Sinks & Taps	DPA1700-WASHER	Top hat washer for Mercia taps	N/A	2	-	-	-	-	-
402	Accessible Flat 1	6	Primary	Fixed	Sinks & Taps	FOV4120035	Sink Waste 1.1/2" c/w combined overflow, plug and chain	N/A	1	-	-	-	-	-
402	Accessible Flat 1	6	Primary	Fixed	Splashbacks	SPLASHBACKLAM/550	Laminate Splashback (egger)	Linear metre	3.90512	H3452 ST36 Graphite Fleetwood	-	-	-	-
402	Accessible Flat 1	6	Primary	Fixed	Spur Shelving	284.09.031	Kalabrone wall fixed shelf support (pair)	N/A	2	-	-	-	Satin Nickel	-
402	Accessible Flat 1	6	Primary	Fixed	Spur Shelving	SHELF250/600	Wooden shelf	600w x 250d	2	White	-	-	-	H3452 Graphite Fleetwood
402	Accessible Flat 1	6	Primary	Loose	Storage	VM2/MP42/2F	Volume mobile under desk pedestal, lockable, with 2No. filing drawers	420w x 600d x 693h	2	White	White	-	-	H2 handle
402	Accessible Flat 1	6	Primary	Loose	Storage	VMS/MP30/3P	Volume slimline mobile under desk pedestal, lockable, with 3No. personal drawers	300w x 600d x 533h	1	White	H1122 ST22 Whitewood	White	-	H2 handle
402	Accessible Flat 1	6	Primary	Fixed	Support Leg	LEGSU550/800	Worktop support leg	550w x 50d x 800h	3	-	-	-	From Godfrey Syrett standard paint finishes	-
402	Accessible Flat 1	6	Primary	Loose	Tables	ELV/1660REC/E	Elevate height adjustable rectangular table, with MFC top & 2mm PVC edge	1600w x 600d x 640-940h	1	White	-	White	Grey hammer	-
402	Accessible Flat 1	6	Primary	Fixed	Tall Units	TALLOVEN6DRW/E	Tall integrated oven housing, for single oven (drawers to bottom section) (non-locking)	600w x 490d x 1970h	1	White	White	H3452 Graphite Fleetwood	-	H2 handle
402	Accessible Flat 1	6	Primary	Fixed	Units	FEET&CLIP/150	Base unit feet & clips	150h	4	Black	-	-	-	-
402	Accessible Flat 1	6	Primary	Fixed	Wall Shelves & Cupboards	AC/WS04	Wall shelf unit	800w x 250d x 420h	4	White	H1122 ST22 Whitewood	White	-	-
402	Accessible Flat 1	6	Primary	Fixed	Wall Units	WALL/RAIL	Wall hanging rail	2010mm	1	-	-	-	-	-
402	Accessible Flat 1	6	Primary	Fixed	Wall Units	WALL10/E	Wall unit, with 1no. adjustable shelf (non-locking)	1000w x 325d x 720h	1	White	White	-	-	H2 handle
402	Accessible Flat 1	6	Primary	Fixed	Wall Units	WALL6R/E	Wall unit, with 1no. adjustable shelf, right hand (non-locking)	600w x 325d x 720h	1	White	White	-	-	H2 handle
402	Accessible Flat 1	6	Primary	Fixed	Worktops	BATTEN	Wall batten	50h	3	Plain MDF	-	-	-	-
402	Accessible Flat 1	6	Primary	Fixed	Worktops	UPSTANDPFL	Post-formed laminate upstand	100h	0.6	H3452 ST36 Graphite Fleetwood	-	-	-	-
402	Accessible Flat 1	6	Primary	Fixed	Worktops	WORKTOPPFL600	Post-formed laminate worktop, 40mm thick (single post-formed edge)	600d	3.90043	H3452 ST36 Graphite Fleetwood	-	-	-	-
402	Accessible Flat 1	6	Primary	Install	Z-Install	INSTALL STUDIO KITCHEN	Dry fix installation, no plumbing, gas or electrical works	N/A	1	-	-	-	-	-
402a	Accessible Flat 1	6	Primary	Fixed	Coat Hooks	CH2/1T/E	2No. hooks in single tier mounted onto MFC backboard	200w x 200h	1	White	-	-	Grey hammer	-
402b	Accessible Flat 1	6	Primary	Loose	Beds	AC/BD03	Bed with 2No. lift up lids, double 4'6	1412w x 1940d x 500h	1	White	-	-	-	-
402b	Accessible Flat 1	6	Primary	Loose	Bedside Cabinets	AC/BS01	Bedside cabinet, with open shelf	450w x 450d x 570h	1	White	White	-	-	-
402b	Accessible Flat 1	6	Primary	Fixed	Coat Hooks	CH2/1T/E	2No. hooks in single tier mounted onto MFC backboard	200w x 200h	1	White	-	-	Grey hammer	-
402b	Accessible Flat 1	6	Primary	Fixed	Headboards	AC/HB03	Headboard, double wall fixed 4'6 panel	1412w x 18d x 450h	1	White	-	-	-	-
402b	Accessible Flat 1	6	Secondary	Loose	Mattress	WARREN/4FT6	Warren open coil sprung mattress, stitchbond fabric	4'6"	1	-	-	-	-	-
402b	Accessible Flat 1	6	Primary	Fixed	Panels	VTEP750/2000	Tall end panel	750w x 18d x 2000h	1	White	-	-	-	-
402b	Accessible Flat 1	6	Primary	Fixed	Panels	VTSP50/2000	Tall scribe panel	50w x 18d x 2000h	2	White	-	-	-	-
402b	Accessible Flat 1	6	Primary	Fixed	Wardrobes	805.20.352	DDA hanging rail	N/A	1	-	-	-	-	-
402b	Accessible Flat 1	6	Primary	Fixed	Wardrobes	SP/AC/WR18L	Bespoke wardrobe, with left hand door, 2No. drawers to base, hat shelf & hanging rail	600w x 580d x 2000h	1	White	H1122 ST22 Whitewood	White	-	H2 handle
402b	Accessible Flat 1	6	Primary	Fixed	Wardrobes	SP/AC/WR18R	Bespoke wardrobe, with right hand door, 2No. drawers to base, hat shelf & hanging rail	600w x 580d x 2000h	1	White	H1122 ST22 Whitewood	White	-	H2 handle
402b	Accessible Flat 1	6	Primary	Install	Z-Install	INSTALL BEDROOM	Dry fix installation, no plumbing, gas or electrical works	N/A	1	-	-	-	-	-
Accessible Flat 1 Total														
203	Accessible Flat 2	4	Primary	Fixed	Accessories	HPJT8SSE25S 1200	Square profile splashback finishing trim	1200mm	2	Stainless Steel Effect	-	-	-	-
203	Accessible Flat 2	4	Primary	Appliances	Appliances	CER31NT	Montpellier 2 ring domino hob (ceramic - with cut-off timer)	288w x 520d x 45h	1	Black	-	-	-	End user must register for warranty
203	Accessible Flat 2	4	Primary	Appliances	Appliances	CHC612MSS	Montpellier chimney hood	600w x 465d x 780h (max)	1	Stainless Steel	-	-	-	End user must register for warranty
203	Accessible Flat 2	4	Primary	Appliances	Appliances	MS10SS	Matrix four function single oven	595w x 550d x 595h	1	Stainless Steel	-	-	-	End user must register for warranty
203	Accessible Flat 2	4	Secondary	Appliances	Appliances	RS511W	LEC under counter fridge with ice box	553w x 574d x 845h	1	White	-	-	-	End user must register for warranty
203	Accessible Flat 2	4	Primary	Fixed	Base Units	PLINTH/E	Plinth	150h	1	White	White	White	-	-
203	Accessible Flat 2	4	Primary	Fixed	Base Units	PLINTHRAIL	Moulded extrusion to house plinth (hafele 713.25.098)	3050w	1	Transparent	-	-	-	-
203	Accessible Flat 2	4	Primary	Loose	Desk Storage Units	AC/UD16R	Under desk unit, with right hand door & adjustable shelf, without top	400w x 560d x 705h	1	White	H1122 ST22 Whitewood	White	-	H2 handle
203	Accessible Flat 2	4	Primary	Loose	Desk Tops & Kits	AC/DT08	Desktop, for use with storage unit & desk kit	1600w x 600d x 25h	1	White	-	White	-	-
203	Accessible Flat 2	4	Primary	Loose	Desk Tops & Kits	AC/DT13	Desk kit, panel leg & batten for fixing to wall, for use with desktop & storage unit	25w x 580d x 705h	1	White	-	-	-	-
203	Accessible Flat 2	4	Primary	Fixed	Display Boards	D1011604-UF	Un-framed fabric covered noticeboard	1600w x 400h	2	MAC 23 Silver	-	-	-	-
203	Accessible Flat 2	4	Secondary	Fixed	Fire Fighting Equipment	F81	Kidde FB1 wall mounted fire blanket	1100w x 1100h	1	Red	-	-	-	-
203	Accessible Flat 2	4	Primary	Fixed	Panels	PANEL150/E	Scribe panel, door finish, unedged (oversized to scribe on site)	150w x 720h	2	White	-	-	-	-
203	Accessible Flat 2	4	Primary	Fixed	Panels	PANEL600/E	End/back panel, door finish, 2mm PVC 2 long (oversized to scribe on site)	600w x 900h	2	White	-	-	H3452 Graphite Fleetwood	-
203	Accessible Flat 2	4	Primary	Fixed	Panels	PANEL600T/E	End/back panel, door finish, 2mm PVC 2 short (oversized to scribe on site)	600w x 2150h	2	White	-	-	-	H3452 Graphite Fleetwood
203	Accessible Flat 2	4	Primary	Fixed	Panels	SP/PANEL2550/E	Worktop downstand, door finish, 2mm PVC all round (oversized to scribe on site)	2550w x 100h	1	White	-	-	-	H3452 Graphite Fleetwood
203	Accessible Flat 2	4	Primary	Fixed	Sinks & Taps	351908	Mercia QT quarter turn deck mixer tap (hot & cold)	N/A	1	Chrome	-	-	-	-
203	Accessible Flat 2	4	Primary	Fixed	Sinks & Taps	22100280	Stainless steel single bowl single drainer sink right hand drainer	940w x 485d x 185h	1	Stainless Steel	-	-	-	-
203	Accessible Flat 2	4	Primary	Fixed	Sinks & Taps	1G302700	Polypipe Nulfo bottle trap							

ROOM NO:	ROOM NAME:	QTY OF TYPE:	DEL:	PACKAGE:	CATEGORY:	PRODUCT CODE:	DESCRIPTION:	DIMENSIONS:	QTY:	MFC/CARCASS, TOP, BACK FABRIC:	DOORS, SEAT FABRIC:	PVC EDGE:	LEGS/STEEL/BACK:	HANDLE TYPE/MISC:
203b	Accessible Flat 2	4	Primary	Install	Z-Install	INSTALL BEDROOM	Dry fix installation, no plumbing, gas or electrical works	N/A	1	-	-	-	-	-
Accessible Flat 2 Total														
T1B	Cluster Bedroom (marketing suite)	1	Primary	Loose	Beds	AC/BD03	Bed with 2No. lift up lids, double 4'6	1412w x 1940d x 500h	1	Walnut	-	-	-	-
T1B	Cluster Bedroom (marketing suite)	1	Primary	Loose	Bedside Cabinets	AC/BS01	Bedside cabinet, with open shelf	450w x 450d x 570h	1	Walnut	Walnut	Walnut	-	-
T1B	Cluster Bedroom (marketing suite)	1	Primary	Fixed	Coat Hooks	CH2/1T/E	2No. hooks in single tier mounted onto MFC backboard	200w x 200h	1	Walnut	-	-	Grey hammer	-
T1B	Cluster Bedroom (marketing suite)	1	Primary	Loose	Desk Storage Units	AC/UD16R	Under desk unit, with right hand door & adjustable shelf, without top	400w x 560d x 705h	1	Walnut	Walnut	Walnut	-	H2 handle
T1B	Cluster Bedroom (marketing suite)	1	Primary	Loose	Desk Tops & Kits	AC/DT08	Desktop, for use with storage unit & desk kit	1600w x 600d x 25h	1	Walnut	-	Walnut	-	-
T1B	Cluster Bedroom (marketing suite)	1	Primary	Loose	Desk Tops & Kits	AC/DT13	Desk kit, panel leg & batten for fixing to wall, for use with desktop & storage unit	25w x 580d x 705h	1	Walnut	-	-	-	-
T1B	Cluster Bedroom (marketing suite)	1	Primary	Fixed	Display Boards	D1011604-UF	Un-framed fabric covered noticeboard	1600w x 400h	1	MAC 23 Silver	-	-	-	-
T1B	Cluster Bedroom (marketing suite)	1	Primary	Fixed	Headboards	AC/HB03	Headboard, double wall fixed 4'6 panel	1412w x 18d x 450h	1	Walnut	-	-	-	-
T1B	Cluster Bedroom (marketing suite)	1	Secondary	Loose	Mattress	WARREN/4FT6	Warren open coil sprung mattress, stitchbond fabric	4'6"	1	-	-	-	-	-
T1B	Cluster Bedroom (marketing suite)	1	Primary	Fixed	Panels	VTSP50/2000	Tall scribe panel	50w x 18d x 2000h	1	Walnut	-	-	-	-
T1B	Cluster Bedroom (marketing suite)	1	Primary	Fixed	Wall Shelves & Cupboards	AC/WS04	Wall shelf unit	800w x 250d x 420h	2	Walnut	Walnut	Walnut	-	-
T1B	Cluster Bedroom (marketing suite)	1	Primary	Fixed	Wardrobes	SP/AC/WR19/2000	Bespoke wardrobe, with double door, 2No. drawers to base, hat shelf & hanging rail	800w x 580d x 2000h	1	Walnut	Walnut	Walnut	-	H2 handle
T1B	Cluster Bedroom (marketing suite)	1	Primary	Install	Z-Install	INSTALL BEDROOM	Dry fix installation, no plumbing, gas or electrical works	N/A	1	-	-	-	-	-
Cluster Bedroom (marketing suite) Total														
504C	Cluster Bedroom T1	104	Primary	Loose	Beds	AC/BD03	Bed with 2No. lift up lids, double 4'6	1412w x 1940d x 500h	1	Walnut	-	-	-	-
504C	Cluster Bedroom T1	104	Primary	Loose	Bedside Cabinets	AC/BS01	Bedside cabinet, with open shelf	450w x 450d x 570h	1	Walnut	Walnut	Walnut	-	-
504C	Cluster Bedroom T1	104	Primary	Fixed	Coat Hooks	CH2/1T/E	2No. hooks in single tier mounted onto MFC backboard	200w x 200h	1	Walnut	-	-	Grey hammer	-
504C	Cluster Bedroom T1	104	Primary	Loose	Desk Storage Units	AC/UD16R	Under desk unit, with right hand door & adjustable shelf, without top	400w x 560d x 705h	1	Walnut	Walnut	Walnut	-	H2 handle
504C	Cluster Bedroom T1	104	Primary	Loose	Desk Tops & Kits	AC/DT08	Desktop, for use with storage unit & desk kit	1600w x 600d x 25h	1	Walnut	-	Walnut	-	-
504C	Cluster Bedroom T1	104	Primary	Loose	Desk Tops & Kits	AC/DT13	Desk kit, panel leg & batten for fixing to wall, for use with desktop & storage unit	25w x 580d x 705h	1	Walnut	-	-	-	-
504C	Cluster Bedroom T1	104	Primary	Fixed	Display Boards	D1011604-UF	Un-framed fabric covered noticeboard	1600w x 400h	1	MAC 23 Silver	-	-	-	-
504C	Cluster Bedroom T1	104	Primary	Fixed	Headboards	AC/HB03	Headboard, double wall fixed 4'6 panel	1412w x 18d x 450h	1	Walnut	-	-	-	-
504C	Cluster Bedroom T1	104	Secondary	Loose	Mattress	WARREN/4FT6	Warren open coil sprung mattress, stitchbond fabric	4'6"	1	-	-	-	-	-
504C	Cluster Bedroom T1	104	Primary	Fixed	Panels	VTSP50/2200	Tall scribe panel	50w x 18d x 2200h	1	Walnut	-	-	-	-
504C	Cluster Bedroom T1	104	Primary	Fixed	Wall Shelves & Cupboards	AC/WS04	Wall shelf unit	800w x 250d x 420h	2	Walnut	Walnut	Walnut	-	-
504C	Cluster Bedroom T1	104	Primary	Fixed	Wardrobes	AC/WR18L	Wardrobe, with left hand door, 2No. drawers to base, hat shelf & hanging rail	600w x 580d x 2200h	1	Walnut	Walnut	Walnut	-	H2 handle
504C	Cluster Bedroom T1	104	Primary	Install	Z-Install	INSTALL BEDROOM	Dry fix installation, no plumbing, gas or electrical works	N/A	1	-	-	-	-	-
Cluster Bedroom T1 Total														
506C	Cluster Bedroom T2	26	Primary	Loose	Beds	AC/BD03	Bed with 2No. lift up lids, double 4'6	1412w x 1940d x 500h	1	Walnut	-	-	-	-
506C	Cluster Bedroom T2	26	Primary	Loose	Bedside Cabinets	AC/BS01	Bedside cabinet, with open shelf	450w x 450d x 570h	1	Walnut	Walnut	Walnut	-	-
506C	Cluster Bedroom T2	26	Primary	Fixed	Coat Hooks	CH2/1T/E	2No. hooks in single tier mounted onto MFC backboard	200w x 200h	1	Walnut	-	-	Grey hammer	-
506C	Cluster Bedroom T2	26	Primary	Loose	Desk Storage Units	AC/UD16L	Under desk unit, with left hand door & adjustable shelf, without top	400w x 560d x 705h	1	Walnut	Walnut	Walnut	-	H2 handle
506C	Cluster Bedroom T2	26	Primary	Loose	Desk Tops & Kits	AC/DT08	Desktop, for use with storage unit & desk kit	1600w x 600d x 25h	1	Walnut	-	Walnut	-	-
506C	Cluster Bedroom T2	26	Primary	Loose	Desk Tops & Kits	AC/DT13	Desk kit, panel leg & batten for fixing to wall, for use with desktop & storage unit	25w x 580d x 705h	1	Walnut	-	-	-	-
506C	Cluster Bedroom T2	26	Primary	Fixed	Display Boards	D1011604-UF	Un-framed fabric covered noticeboard	1600w x 400h	1	MAC 23 Silver	-	-	-	-
506C	Cluster Bedroom T2	26	Primary	Fixed	Headboards	AC/HB03	Headboard, double wall fixed 4'6 panel	1412w x 18d x 450h	1	Walnut	-	-	-	-
506C	Cluster Bedroom T2	26	Primary	Loose	Mattress	WARREN/4FT6	Warren open coil sprung mattress, stitchbond fabric	4'6"	1	-	-	-	-	-
506C	Cluster Bedroom T2	26	Primary	Fixed	Panels	VTSP50/2200	Tall scribe panel	50w x 18d x 2200h	1	Walnut	-	-	-	-
506C	Cluster Bedroom T2	26	Primary	Fixed	Wall Shelves & Cupboards	AC/WS04	Wall shelf unit	800w x 250d x 420h	2	Walnut	Walnut	Walnut	-	-
506C	Cluster Bedroom T2	26	Primary	Fixed	Wardrobes	AC/WR19	Wardrobe, with double door, 2No. drawers to base, hat shelf & hanging rail	800w x 580d x 2200h	1	Walnut	Walnut	Walnut	-	H2 handle
506C	Cluster Bedroom T2	26	Primary	Install	Z-Install	INSTALL BEDROOM	Dry fix installation, no plumbing, gas or electrical works	N/A	1	-	-	-	-	-
Cluster Bedroom T2 Total														
T1K	Cluster Kitchen (marketing suite)	1	Primary	Fixed	Accessories	HPJT8SSE25S 1200	Square profile splashback finishing trim	1200mm	1	Stainless Steel Effect	-	-	-	-
T1K	Cluster Kitchen (marketing suite)	1	Primary	Appliances	Appliances	CER61NT	Montpellier 4 ring hob (ceramic - no cut-off timer)	580w x 510d x 68h	1	Black	-	-	-	-
T1K	Cluster Kitchen (marketing suite)	1	Primary	Appliances	Appliances	CHC612MSS	Montpellier chimney hood	600w x 465d x 780h (max)	1	Stainless Steel	-	-	-	End user must register for warranty
T1K	Cluster Kitchen (marketing suite)	1	Secondary	Appliances	Appliances	L5511W	LEC under counter fridge	553w x 574d x 845h	1	White	-	-	-	End user must register for warranty
T1K	Cluster Kitchen (marketing suite)	1	Secondary	Appliances	Appliances	MOC20100W	Beko solo 20 litre 700w benchtop microwave	452w x 262d x 325h	1	White	-	-	-	End user must register for warranty
T1K	Cluster Kitchen (marketing suite)	1	Primary	Appliances	Appliances	MS10SS	Matrix four function single oven	595w x 550d x 595h	1	Stainless Steel	-	-	-	End user must register for warranty
T1K	Cluster Kitchen (marketing suite)	1	Secondary	Appliances	Appliances	US511W	LEC under counter freezer	553w x 574d x 845h	1	White	-	-	-	End user must register for warranty
T1K	Cluster Kitchen (marketing suite)	1	Primary	Fixed	Base Units	BASEOVEN6DR/E	Oven housing base unit, with 1No. drawer to underside (non-locking)	600w x 490d x 720h	1	Walnut	Walnut	Walnut	-	-
T1K	Cluster Kitchen (marketing suite)	1	Primary	Fixed	Base Units	BASESINK8/E	Door line sink base unit, without adjustable shelf (non-locking)	800w x 490d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
T1K	Cluster Kitchen (marketing suite)	1	Primary	Fixed	Base Units	BASETWIN4L/E	Drawer line base unit, with 1No. adjustable shelf, left hand (non-locking)	400w x 490d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
T1K	Cluster Kitchen (marketing suite)	1	Primary	Fixed	Base Units	BASETWIN4R/E	Drawer line base unit, with 1No. adjustable shelf, right hand (non-locking)	400w x 490d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
T1K	Cluster Kitchen (marketing suite)	1	Primary	Fixed	Base Units	PLINTH/E	Plinth	150h	1	Walnut	Walnut	Walnut	-	-
T1K	Cluster Kitchen (marketing suite)	1	Primary	Fixed	Base Units	PLINTHRAIL	Moulded extrusion to house plinth (hafele 713.25.098)	3050w	1	Transparent	-	-	-	-
T1K	Cluster Kitchen (marketing suite)	1	Secondary	Fixed	Fire Fighting Equipment	KSPD2G	Kidde KIDKSPD2G multi-purpose 2.0kg ABC wall mounted fire extinguisher	N/A	1	Red	-	-	-	-
T1K	Cluster Kitchen (marketing suite)	1	Primary	Fixed	Panels	PANEL100/E	Scribe panel, door finish, unedged (oversized to scribe on site)	100w x 720h	6	Walnut	-	-	-	-
T1K	Cluster Kitchen (marketing suite)	1	Primary	Fixed	Panels	PANEL100T/E	Scribe panel, door finish, unedged (oversized to scribe on site)	100w x 2150h	1	Walnut	-	-	-	-
T1K	Cluster Kitchen (marketing suite)	1	Primary	Fixed	Panels	PANEL300/E	End/back panel, door finish, 2mm PVC 2 short (oversized to scribe on site)	300w x 900h	1	Walnut	-	-	-	-
T1K	Cluster Kitchen (marketing suite)	1	Primary	Fixed	Panels	PANEL600/E	End/back panel, door finish, 2mm PVC 2 long (oversized to scribe on site)	600w x 900h	3	Walnut	-	-	-	-
T1K	Cluster Kitchen (marketing suite)	1	Primary	Fixed	Panels	PANEL600T/E	End/back panel, door finish, 2mm PVC 2 short (oversized to scribe on site)	600w x 2150h	1	Walnut	-	-	-	-
T1K	Cluster Kitchen (marketing suite)	1	Primary	Fixed	Panels	PANEL900/E	End/back panel, door finish, 2mm PVC all round (oversized to scribe on site)	900w x 900h	2	Walnut	-	-	-	

ROOM NO:	ROOM NAME:	QTY OF TYPE:	DEL:	PACKAGE:	CATEGORY:	PRODUCT CODE:	DESCRIPTION:	DIMENSIONS:	QTY:	MFC/CARCASS, TOP, BACK FABRIC:	DOORS, SEAT FABRIC:	PVC EDGE:	LEGS/STEEL/BACK:	HANDLE TYPE/MISC:
504A	Cluster Kitchen 1	7	Primary	Install	Z-Install	INSTALL CLUSTER KITCHEN	Dry fix installation, no plumbing, gas or electrical works	N/A	1	-	-	-	-	-
Cluster Kitchen 1 Total														
505A	Cluster Kitchen 2	7	Primary	Fixed	Accessories	HPJT8SSE25S 1200	Square profile splashback finishing trim	1200mm	3	Stainless Steel Effect	-	-	-	-
505A	Cluster Kitchen 2	7	Primary	Appliances	Appliances	CER61NT	Montpellier 4 ring hob (ceramic - with cut-off timer)	580w x 510d x 68h	1	Black	-	-	-	End user must register for warranty
505A	Cluster Kitchen 2	7	Primary	Appliances	Appliances	CHC612MSS	Montpellier chimney hood	600w x 465d x 780h (max)	1	Stainless Steel	-	-	-	End user must register for warranty
505A	Cluster Kitchen 2	7	Secondary	Appliances	Appliances	L5511W	LEC under counter fridge	553w x 574d x 845h	1	White	-	-	-	End user must register for warranty
505A	Cluster Kitchen 2	7	Primary	Appliances	Appliances	MS10SS	Matrix four function single oven	595w x 550d x 595h	1	Stainless Steel	-	-	-	End user must register for warranty
505A	Cluster Kitchen 2	7	Secondary	Appliances	Appliances	U5511W	LEC under counter freezer	553w x 574d x 845h	1	White	-	-	-	End user must register for warranty
505A	Cluster Kitchen 2	7	Primary	Fixed	Base Units	BASEDOOR4R/E	Door line base unit, with 1No. adjustable shelf, right hand (non-locking)	400w x 490d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
505A	Cluster Kitchen 2	7	Primary	Fixed	Base Units	BASEOVEN6DR/E	Oven housing base unit, with 1No. drawer to underside (non-locking)	600w x 490d x 720h	1	Walnut	Walnut	Walnut	-	-
505A	Cluster Kitchen 2	7	Primary	Fixed	Base Units	BASESINK10/E	Door line sink base unit, without adjustable shelf (non-locking)	1000w x 490d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
505A	Cluster Kitchen 2	7	Primary	Fixed	Base Units	BASETWIN6L/E	Drawer line base unit, with 1No. adjustable shelf, left hand (non-locking)	600w x 490d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
505A	Cluster Kitchen 2	7	Primary	Fixed	Base Units	BASETWIN6R/E	Drawer line base unit, with 1No. adjustable shelf, right hand (non-locking)	600w x 490d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
505A	Cluster Kitchen 2	7	Primary	Fixed	Base Units	PLINTH/E	Plinth	150h	2	Walnut	Walnut	Walnut	-	-
505A	Cluster Kitchen 2	7	Primary	Fixed	Base Units	PLINTHTRAIL	Moulded extrusion to house plinth (hafele 713.25.098)	3050w	2	Transparent	-	-	-	-
505A	Cluster Kitchen 2	7	Secondary	Fixed	Fire Fighting Equipment	KSPD2G	Kidde KIDKSPD2G multi-purpose 2.0kg ABC wall mounted fire extinguisher	N/A	1	Red	-	-	-	-
505A	Cluster Kitchen 2	7	Primary	Fixed	Panels	PANEL100/E	Scribe panel, door finish, unedged (oversized to scribe on site)	100w x 720h	5	Walnut	-	-	-	-
505A	Cluster Kitchen 2	7	Primary	Fixed	Panels	PANEL100T/E	Scribe panel, door finish, unedged (oversized to scribe on site)	100w x 2150h	1	Walnut	-	-	-	-
505A	Cluster Kitchen 2	7	Primary	Fixed	Panels	PANEL150/E	Scribe panel, door finish, unedged (oversized to scribe on site)	150w x 720h	1	Walnut	-	-	-	-
505A	Cluster Kitchen 2	7	Primary	Fixed	Panels	PANEL320/E	End/back panel, door finish, 2mm PVC all round (oversized to scribe on site)	320w x 900h	1	Walnut	-	-	-	-
505A	Cluster Kitchen 2	7	Primary	Fixed	Panels	PANEL600/E	End/back panel, door finish, 2mm PVC 2 long (oversized to scribe on site)	600w x 900h	2	Walnut	-	-	-	-
505A	Cluster Kitchen 2	7	Primary	Fixed	Panels	PANEL600T/E	End/back panel, door finish, 2mm PVC 2 short (oversized to scribe on site)	600w x 2150h	2	Walnut	-	-	-	-
505A	Cluster Kitchen 2	7	Primary	Fixed	Panels	SP/PANEL650/E	End/back panel, door finish, 2mm PVC all round (oversized to scribe on site)	650w x 1050h	2	Chrome	-	-	-	-
505A	Cluster Kitchen 2	7	Primary	Fixed	Sinks & Taps	351908	Mercia QT quarter turn deck mixer tap (hot & cold)	N/A	1	Stainless Steel	-	-	-	-
505A	Cluster Kitchen 2	7	Primary	Fixed	Sinks & Taps	1G302700	Polypipe Nulfo bottle trap	N/A	1	-	-	-	-	-
505A	Cluster Kitchen 2	7	Primary	Fixed	Sinks & Taps	DPA1700-WASHER	Top hat washer for Mercia taps	N/A	2	-	-	-	-	-
505A	Cluster Kitchen 2	7	Primary	Fixed	Sinks & Taps	FOV4120035	Sink Waste 1.1/2" c/w combined overflow, plug and chain	N/A	1	-	-	-	-	-
505A	Cluster Kitchen 2	7	Primary	Fixed	Splashbacks	SPLASHBACKLAM	Laminate Splashback (egger)	Linear metre	4.82394	F638 ST9 Chromix Silver	-	-	-	-
505A	Cluster Kitchen 2	7	Primary	Fixed	Support Leg	LEGSU800/860/C	Worktop support leg, double sided	800w x 50d x 860h	2	-	-	-	Grey hammer	-
505A	Cluster Kitchen 2	7	Primary	Fixed	Tall Units	TALLARDER4L/E	Tall larder unit, with 4no. adjustable shelves, left hand (non-locking)	400w x 490d x 1970h	1	Walnut	Walnut	Walnut	-	H2 handle
505A	Cluster Kitchen 2	7	Primary	Fixed	Units	FET8CLIP/150	Base unit feet & clips	150h	5	Black	-	-	-	-
505A	Cluster Kitchen 2	7	Primary	Fixed	Wall Units	WALL/RAIL	Wall hanging rail	2010mm	2	-	-	-	-	-
505A	Cluster Kitchen 2	7	Primary	Fixed	Wall Units	WALL10/E	Wall unit, with 1no. adjustable shelf (non-locking)	1000w x 325d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
505A	Cluster Kitchen 2	7	Primary	Fixed	Wall Units	WALL4R/E	Wall unit, with 1no. adjustable shelf, right hand (non-locking)	400w x 325d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
505A	Cluster Kitchen 2	7	Primary	Fixed	Wall Units	WALL6L/E	Wall unit, with 1no. adjustable shelf, left hand (non-locking)	600w x 325d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
505A	Cluster Kitchen 2	7	Primary	Fixed	Wall Units	WALL6R/E	Wall unit, with 1no. adjustable shelf, right hand (non-locking)	600w x 325d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
505A	Cluster Kitchen 2	7	Primary	Fixed	Worktops	BATTEN	Wall batten	50h	2	Plain MDF	-	-	-	-
505A	Cluster Kitchen 2	7	Primary	Fixed	Worktops	UPSTANDPFL	Post-formed laminate upstand	100h	3.28702	W1000 ST89 Premium White	-	-	-	-
505A	Cluster Kitchen 2	7	Primary	Fixed	Worktops	WORKTOPPFL600	Post-formed laminate worktop, 40mm thick (single post-formed edge)	600d	4.878	W1000 ST89 Premium White	-	-	-	-
505A	Cluster Kitchen 2	7	Primary	Fixed	Worktops	WORKTOPPFL900	Post-formed laminate worktop, 40mm thick (double post-formed edge)	900d	1.2	W1000 ST89 Premium White	-	-	-	-
505A	Cluster Kitchen 2	7	Primary	Install	Z-Install	INSTALL CLUSTER KITCHEN	Dry fix installation, no plumbing, gas or electrical works	N/A	1	-	-	-	-	-
Cluster Kitchen 2 Total														
506A	Cluster Kitchen 3	3	Primary	Fixed	Accessories	HPJT8SSE25S 1200	Square profile splashback finishing trim	1200mm	3	Stainless Steel Effect	-	-	-	-
506A	Cluster Kitchen 3	3	Primary	Appliances	Appliances	BCW14400	Beko compact multi-function oven microwave	594w x 547d x 445h	1	Stainless Steel & Black	-	-	-	End user must register for warranty
506A	Cluster Kitchen 3	3	Primary	Appliances	Appliances	CER31NT	Montpellier 2 ring domino hob (ceramic - with cut-off timer)	288w x 520d x 45h	1	Black	-	-	-	End user must register for warranty
506A	Cluster Kitchen 3	3	Primary	Appliances	Appliances	CER61NT	Montpellier 4 ring hob (ceramic - with cut-off timer)	580w x 510d x 68h	1	Black	-	-	-	End user must register for warranty
506A	Cluster Kitchen 3	3	Primary	Appliances	Appliances	CHC612MSS	Montpellier chimney hood	600w x 465d x 780h (max)	2	Stainless Steel	-	-	-	End user must register for warranty
506A	Cluster Kitchen 3	3	Secondary	Appliances	Appliances	L5511W	LEC under counter fridge	553w x 574d x 845h	1	White	-	-	-	End user must register for warranty
506A	Cluster Kitchen 3	3	Primary	Appliances	Appliances	MS10SS	Matrix four function single oven	595w x 550d x 595h	1	Stainless Steel	-	-	-	End user must register for warranty
506A	Cluster Kitchen 3	3	Secondary	Appliances	Appliances	RS511W	LEC under counter fridge with ice box	553w x 574d x 845h	1	White	-	-	-	End user must register for warranty
506A	Cluster Kitchen 3	3	Secondary	Appliances	Appliances	U5511W	LEC under counter freezer	553w x 574d x 845h	1	White	-	-	-	End user must register for warranty
506A	Cluster Kitchen 3	3	Primary	Fixed	Base Units	BASECOMBI6DR/E	Combination microwave housing base unit, with 1No. drawer to underside (non-locking)	600w x 490d x 720h	1	Walnut	Walnut	Walnut	-	-
506A	Cluster Kitchen 3	3	Primary	Fixed	Base Units	BASEOVEN6DR/E	Oven housing base unit, with 1No. drawer to underside (non-locking)	600w x 490d x 720h	1	Walnut	Walnut	Walnut	-	-
506A	Cluster Kitchen 3	3	Primary	Fixed	Base Units	BASESINK6L/E	Door line sink base unit, without adjustable shelf, left hand (non-locking)	600w x 490d x 720h	2	Walnut	Walnut	Walnut	-	H2 handle
506A	Cluster Kitchen 3	3	Primary	Fixed	Base Units	BASETWIN4S1/E	Drawer line base unit, with 1No. adjustable shelf, left hand (non-locking)	450w x 490d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
506A	Cluster Kitchen 3	3	Primary	Fixed	Base Units	BASETWIN4S8/E	Drawer line base unit, with 1No. adjustable shelf, right hand (non-locking)	450w x 490d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
506A	Cluster Kitchen 3	3	Primary	Fixed	Base Units	BASETWIN6L/E	Drawer line base unit, with 1No. adjustable shelf, left hand (non-locking)	600w x 490d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
506A	Cluster Kitchen 3	3	Primary	Fixed	Base Units	PLINTH/E	Plinth	150h	2	Walnut	Walnut	Walnut	-	-
506A	Cluster Kitchen 3	3	Primary	Fixed	Base Units	PLINTHTRAIL	Moulded extrusion to house plinth (hafele 713.25.098)	3050w	2	Transparent	-	-	-	-
506A	Cluster Kitchen 3	3	Secondary	Fixed	Fire Fighting Equipment	KSPD2G	Kidde KIDKSPD2G multi-purpose 2.0kg ABC wall mounted fire extinguisher	N/A	1	Red	-	-	-	-
506A	Cluster Kitchen 3	3	Primary	Fixed	Panels	CORNERPOST100/100/E	Cornerpost, door finish, 2mm PVC to all seen edges	100w x 100d						

ROOM NO:	ROOM NAME:	QTY OF TYPE:	DEL:	PACKAGE:	CATEGORY:	PRODUCT CODE:	DESCRIPTION:	DIMENSIONS:	QTY:	MFC/CARCASS, TOP, BACK FABRIC:	DOORS, SEAT FABRIC:	PVC EDGE:	LEGS/STEEL/BACK:	HANDLE TYPE/MISC:
406A	Cluster Kitchen 3a	4	Primary	Fixed	Splashbacks	SPLASHBACKLAM	Laminate Splashback (egger)	Linear metre	5.382	F638 ST9 Chromix Silver	-	-	-	-
406A	Cluster Kitchen 3a	4	Primary	Fixed	Support Leg	LEGSU800/860/C	Worktop support leg, double sided	800w x 50d x 860h	2	-	-	-	Grey hammer	-
406A	Cluster Kitchen 3a	4	Primary	Fixed	Tall Units	TALLARDER4R/E	Tall larder unit, with 4no. adjustable shelves, left hand (non-locking)	400w x 490d x 1970h	1	Walnut	Walnut	Walnut	-	H2 handle
406A	Cluster Kitchen 3a	4	Primary	Fixed	Units	FEET&CLIP/150	Base unit feet & clips	150h	5	Black	-	-	-	-
406A	Cluster Kitchen 3a	4	Primary	Fixed	Wall Units	WALL/RAIL	Wall hanging rail	2010mm	2	-	-	-	-	-
406A	Cluster Kitchen 3a	4	Primary	Fixed	Wall Units	WALL4R/E	Wall unit, with 1no. adjustable shelf, right hand (non-locking)	400w x 325d x 720h	2	Walnut	Walnut	Walnut	-	H2 handle
406A	Cluster Kitchen 3a	4	Primary	Fixed	Wall Units	WALL5L/E	Wall unit, with 1no. adjustable shelf, left hand (non-locking)	500w x 325d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
406A	Cluster Kitchen 3a	4	Primary	Fixed	Wall Units	WALL5R/E	Wall unit, with 1no. adjustable shelf, right hand (non-locking)	500w x 325d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
406A	Cluster Kitchen 3a	4	Primary	Fixed	Wall Units	WALL8/E	Wall unit, with 1no. adjustable shelf (non-locking)	800w x 325d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
406A	Cluster Kitchen 3a	4	Primary	Fixed	Worktops	BATTEN	Wall batten	50h	4	Plain MDF	-	-	-	-
406A	Cluster Kitchen 3a	4	Primary	Fixed	Worktops	UPSTANDPFL	Post-formed laminate upstand	100h	3.355	W1000 ST89 Premium White	-	-	-	-
406A	Cluster Kitchen 3a	4	Primary	Fixed	Worktops	WORKTOPPFL600	Post-formed laminate worktop, 40mm thick (single post-formed edge)	600d	5.68464	W1000 ST89 Premium White	-	-	-	-
406A	Cluster Kitchen 3a	4	Primary	Fixed	Worktops	WORKTOPPFL900	Post-formed laminate worktop, 40mm thick (double post-formed edge)	900d	1.2	W1000 ST89 Premium White	-	-	-	-
406A	Cluster Kitchen 3a	4	Primary	Install	Z-Install	INSTALL CLUSTER KITCHEN	Dry fix installation, no plumbing, gas or electrical works	N/A	1	-	-	-	-	-
Cluster Kitchen 3a Total														
507A	Cluster Kitchen 4	4	Primary	Fixed	Accessories	HPJT8SSE25S 1200	Square profile splashback finishing trim	1200mm	3	Stainless Steel Effect	-	-	-	-
507A	Cluster Kitchen 4	4	Primary	Appliances	Appliances	CER61NT	Montpellier 4 ring hob (ceramic - with cut-off timer)	580w x 510d x 68h	1	Black	-	-	-	End user must register for warranty
507A	Cluster Kitchen 4	4	Primary	Appliances	Appliances	CHC612MSS	Montpellier chimney hood	600w x 465d x 780h (max)	1	Stainless Steel	-	-	-	End user must register for warranty
507A	Cluster Kitchen 4	4	Secondary	Appliances	Appliances	L5511W	LEC under counter fridge	553w x 574d x 845h	1	White	-	-	-	End user must register for warranty
507A	Cluster Kitchen 4	4	Secondary	Appliances	Appliances	MOC20100W	Beko solo 20 litre 700w benchtop microwave	452w x 262d x 325h	1	White	-	-	-	End user must register for warranty
507A	Cluster Kitchen 4	4	Primary	Appliances	Appliances	MS10SS	Matrix four function single oven	595w x 550d x 595h	1	Stainless Steel	-	-	-	End user must register for warranty
507A	Cluster Kitchen 4	4	Secondary	Appliances	Appliances	U5511W	LEC under counter freezer	553w x 574d x 845h	1	White	-	-	-	End user must register for warranty
507A	Cluster Kitchen 4	4	Primary	Fixed	Base Units	BASED00R4L/E	Door line base unit, with 1No. adjustable shelf, left hand (non-locking)	400w x 490d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
507A	Cluster Kitchen 4	4	Primary	Fixed	Base Units	BASEOVEN6DR/E	Oven housing base unit, with 1No. drawer to underside (non-locking)	600w x 490d x 720h	1	Walnut	Walnut	Walnut	-	-
507A	Cluster Kitchen 4	4	Primary	Fixed	Base Units	BASESINK8/E	Door line sink base unit, without adjustable shelf (non-locking)	800w x 490d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
507A	Cluster Kitchen 4	4	Primary	Fixed	Base Units	BASETWIN4L/E	Drawer line base unit, with 1No. adjustable shelf, left hand (non-locking)	400w x 490d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
507A	Cluster Kitchen 4	4	Primary	Fixed	Base Units	BASETWIN5L/E	Drawer line base unit, with 1No. adjustable shelf, left hand (non-locking)	500w x 490d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
507A	Cluster Kitchen 4	4	Primary	Fixed	Base Units	BASETWIN5R/E	Drawer line base unit, with 1No. adjustable shelf, right hand (non-locking)	500w x 490d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
507A	Cluster Kitchen 4	4	Primary	Fixed	Base Units	PLINTH/E	Plinth	150h	2	Walnut	Walnut	Walnut	-	-
507A	Cluster Kitchen 4	4	Primary	Fixed	Base Units	PLINTHTRAIL	Moulded extrusion to house plinth (hafele 713.25.098)	3050w	2	Transparent	-	-	-	-
507A	Cluster Kitchen 4	4	Secondary	Fixed	Fire Fighting Equipment	KSPD2G	Kidde KIDKSPD2G multi-purpose 2.0kg ABC wall mounted fire extinguisher	N/A	1	Red	-	-	-	-
507A	Cluster Kitchen 4	4	Primary	Fixed	Panels	CORNERPOST100/100/E	Cornerpost, door finish, 2mm PVC to all seen edges	100w x 100d x 720h	2	Walnut	-	-	-	-
507A	Cluster Kitchen 4	4	Primary	Fixed	Panels	PANEL320/E	End/back panel, door finish, 2mm PVC all round (oversized to scribe on site)	320w x 900h	1	Walnut	-	-	-	-
507A	Cluster Kitchen 4	4	Primary	Fixed	Panels	PANEL600/E	End/back panel, door finish, 2mm PVC 2 long (oversized to scribe on site)	600w x 900h	2	Walnut	-	-	-	-
507A	Cluster Kitchen 4	4	Primary	Fixed	Panels	PANEL600T/E	End/back panel, door finish, 2mm PVC 2 short (oversized to scribe on site)	600w x 2150h	2	Walnut	-	-	-	-
507A	Cluster Kitchen 4	4	Primary	Fixed	Panels	PANEL900/E	End/back panel, door finish, 2mm PVC all round (oversized to scribe on site)	900w x 900h	2	Walnut	-	-	-	-
507A	Cluster Kitchen 4	4	Primary	Fixed	Panels	SP/PANEL650/E	End/back panel, door finish, 2mm PVC all round (oversized to scribe on site)	650w x 1050h	1	Walnut	-	-	-	-
507A	Cluster Kitchen 4	4	Primary	Fixed	Panels	SP/PANEL950/E	End/back panel, door finish, 2mm PVC all round (oversized to scribe on site)	950w x 1050h	2	Walnut	-	-	-	-
507A	Cluster Kitchen 4	4	Primary	Fixed	Sinks & Taps	351908	Mercia QT quarter turn deck mixer tap (hot & cold)	N/A	1	Chrome	-	-	-	-
507A	Cluster Kitchen 4	4	Primary	Fixed	Sinks & Taps	22100270	Stainless steel single bowl single drainer sink left hand drainer	940w x 485d x 185h	1	Stainless Steel	-	-	-	-
507A	Cluster Kitchen 4	4	Primary	Fixed	Sinks & Taps	1G302700	Polypipe Nulfo bottle trap	N/A	1	-	-	-	-	-
507A	Cluster Kitchen 4	4	Primary	Fixed	Sinks & Taps	DPA1700-WASHER	Top hat washer for Mercia taps	N/A	2	-	-	-	-	-
507A	Cluster Kitchen 4	4	Primary	Fixed	Sinks & Taps	FOV4120035	Sink Waste 1.1/2" c/w combined overflow, plug and chain	N/A	1	-	-	-	-	-
507A	Cluster Kitchen 4	4	Primary	Fixed	Splashbacks	SPLASHBACKLAM	Laminate Splashback (egger)	Linear metre	5.19511	F638 ST9 Chromix Silver	-	-	-	-
507A	Cluster Kitchen 4	4	Primary	Fixed	Support Leg	LEGSU800/860/C	Worktop support leg, double sided	800w x 50d x 860h	2	-	-	-	Grey hammer	-
507A	Cluster Kitchen 4	4	Primary	Fixed	Tall Units	TALLARDER4R/E	Tall larder unit, with 4no. adjustable shelves, right hand (non-locking)	400w x 490d x 1970h	1	Walnut	Walnut	Walnut	-	H2 handle
507A	Cluster Kitchen 4	4	Primary	Fixed	Units	FEET&CLIP/150	Base unit feet & clips	150h	5	Black	-	-	-	-
507A	Cluster Kitchen 4	4	Primary	Fixed	Wall Units	WALL/RAIL	Wall hanging rail	2010mm	2	-	-	-	-	-
507A	Cluster Kitchen 4	4	Primary	Fixed	Wall Units	WALL4L/E	Wall unit, with 1no. adjustable shelf, left hand (non-locking)	400w x 325d x 720h	2	Walnut	Walnut	Walnut	-	H2 handle
507A	Cluster Kitchen 4	4	Primary	Fixed	Wall Units	WALL5L/E	Wall unit, with 1no. adjustable shelf, left hand (non-locking)	500w x 325d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
507A	Cluster Kitchen 4	4	Primary	Fixed	Wall Units	WALL5R/E	Wall unit, with 1no. adjustable shelf, right hand (non-locking)	500w x 325d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
507A	Cluster Kitchen 4	4	Primary	Fixed	Wall Units	WALL8/E	Wall unit, with 1no. adjustable shelf (non-locking)	800w x 325d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
507A	Cluster Kitchen 4	4	Primary	Fixed	Worktops	BATTEN	Wall batten	50h	5	Plain MDF	-	-	-	-
507A	Cluster Kitchen 4	4	Primary	Fixed	Worktops	UPSTANDPFL	Post-formed laminate upstand	100h	3.949	W1000 ST89 Premium White	-	-	-	-
507A	Cluster Kitchen 4	4	Primary	Fixed	Worktops	WORKTOPPFL600	Post-formed laminate worktop, 40mm thick (single post-formed edge)	600d	5.84211	W1000 ST89 Premium White	-	-	-	-
507A	Cluster Kitchen 4	4	Primary	Fixed	Worktops	WORKTOPPFL900	Post-formed laminate worktop, 40mm thick (double post-formed edge)	900d	1.2	W1000 ST89 Premium White	-	-	-	-
507A	Cluster Kitchen 4	4	Primary	Install	Z-Install	INSTALL CLUSTER KITCHEN	Dry fix installation, no plumbing, gas or electrical works	N/A	1	-	-	-	-	-
Cluster Kitchen 4 Total														
407A	Cluster Kitchen 4a	2	Primary	Fixed	Accessories	HPJT8SSE25S 1200	Square profile splashback finishing trim	1200mm	3	Stainless Steel Effect	-	-	-	-
407A	Cluster Kitchen 4a	2	Primary	Appliances	Appliances	BCW14400	Beko compact multi-function oven microwave	594w x 547d x 445h	1	Stainless Steel & Black	-	-	-	End user must register for warranty
407A	Cluster Kitchen 4a	2	Primary	Appliances	Appliances	CER31NT	Montpellier 2 ring domino hob (ceramic - with cut-off timer)	288w x 520d x 45h	1	Black	-	-	-	End user must register for warranty
407A	Cluster Kitchen 4a	2	Primary	Appliances	Appliances	CER61NT	Montpellier 4 ring hob (ceramic - with cut-off timer)	580w x 510d x 68h	1	Black	-	-	-	End user must register for warranty
407A	Cluster Kitchen 4a	2	Primary	Appliances	Appliances	CHC612MSS	Montpellier chimney hood	600w x 465d x 780h (max)	2	Stainless Steel	-	-	-	End user must register for warranty
407A	Cluster Kitchen 4a	2	Secondary	Appliances	Appliances	L5511W	LEC under counter fridge	553w x 574d x 845h	1	White	-	-	-	End user must register for warranty
407A	Cluster Kitchen 4a	2	Primary	Appliances	Appliances	MS10SS	Matrix four function single oven	595w x 550d x 595h	1	Stainless Steel	-	-	-	End user must register for warranty
407A	Cluster Kitchen 4a	2	Secondary	Appliances	Appliances	R5511W	LEC under counter fridge with ice box	553w x 574d x 845h	1	White	-	-	-	End user must register for warranty
407A	Cluster Kitchen 4a	2	Secondary	Appliances	Appliances	U5511W	LEC under counter freezer	553w x 574d x 845h	1	White	-	-	-	End user must register for warranty
407A	Cluster Kitchen 4a	2	Primary	Fixed	Base Units	BASECOMBI6DR/E	Combination microwave housing base unit, with 1No. drawer to underside (non-locking)	600w x 490d x 720h	1	Walnut	Walnut	Walnut	-	-
407A	Cluster Kitchen 4a	2	Primary	Fixed	Base Units	BASEOVENGDR/E	Oven housing base unit, with 1No. drawer to underside (non-locking)	600w x 490d x 720h	1	Walnut	Walnut	Walnut	-	-
407A	Cluster Kitchen 4a	2	Primary	Fixed	Base Units	BASESINK6L/E	Door line sink base unit, without adjustable shelf, left hand (non-locking)	600w x 490d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
407A	Cluster Kitchen 4a	2	Primary	Fixed	Base Units	BASESINK6R/E	Door line sink base unit, without adjustable shelf, right hand (non-locking)	600w x 490d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
407A	Cluster Kitchen 4a	2	Primary	Fixed	Base Units	BASETWIN4L/E	Drawer line base unit, with 1No. adjustable shelf, left hand (non-locking)	400w x 490d x 720h	2	Walnut	Walnut	Walnut	-	H2 handle
407A	Cluster Kitchen 4a	2	Primary	Fixed	Base Units	BASETWIN4R/E	Drawer line base unit, with 1No. adjustable shelf, right hand (non-locking)	400w x 490d x 720h	2	Walnut	Walnut	Walnut	-	H2 handle
407A	Cluster Kitchen 4a	2	Primary	Fixed	Base Units	PLINTH/E	Plinth	150h	2	Walnut	Walnut	Walnut	-	-
407A	Cluster Kitchen 4a	2	Primary	Fixed	Base Units	PLINTHTRAIL	Moulded extrusion to house plinth (hafele 713.25.098)	3050w	2	Transparent	-	-	-	-
407A	Cluster Kitchen 4a	2	Secondary	Fixed	Fire Fighting Equipment	KSPD2G	Kidde KIDKSPD2G multi-purpose 2.0kg ABC wall mounted fire extinguisher	N/A	1	Red	-	-	-	-
407A	Cluster Kitchen 4a	2	Primary	Fixed	Panels	CORNERPOST100/100/E	Cornerpost, door finish, 2mm PVC to all seen edges	100w x 100d x 720h	2	Walnut	-	-	-	-
407A	Cluster Kitchen 4a	2	Primary	Fixed	Panels	PANEL320/E	End/back panel, door finish, 2mm PVC all round (oversized to scribe on site)	320w x 900h	1	Walnut	-	-	-	-
407A	Cluster Kitchen 4a	2	Primary	Fixed	Panels	PANEL600/E	End/back panel, door finish, 2mm PVC 2 long (oversized to scribe on site)	600w x 900h	3	Walnut	-	-	-	-
407A	Cluster Kitchen 4a	2	Primary	Fixed	Panels	PANEL600T/E	End/back panel, door finish, 2mm PVC 2 short (oversized to scribe on site)	600w x 2150h	2	Walnut	-	-	-	-
407A	Cluster Kitchen 4a	2	Primary	Fixed	Panels	PANEL750/E	End/back panel, door finish, 2mm PVC 2 all round (oversized to scribe on site)	750w x 900h	4	Walnut	-	-	-	-
407A	Cluster Kitchen 4a	2	Primary	Fixed	Panels	SP/PANEL650/E	End/back panel, door finish, 2mm PVC all round (oversized to scribe on site)	650w x 1050h	1	Walnut	-	-	-	-
407A	Cluster Kitchen 4a	2	Primary	Fixed	Panels	SP/PANEL950/E	End/back panel, door finish, 2mm PVC all round (oversized to scribe on site)	950w x 1050h	2	Walnut	-	-	-	-
407A	Cluster Kitchen 4a	2	Primary	Fixed	Sinks & Taps	351908	Mercia QT quarter turn deck mixer tap (hot & cold)	N/A	2	Chrome	-	-	-	-
407A	Cluster Kitchen 4a	2	Primary	Fixed	Sinks & Taps	22100270	Stainless steel single bowl single drainer sink left hand drainer	940w x 485d x 185h	1	Stainless Steel	-	-	-	-
407A	Cluster Kitchen 4a	2	Primary	Fixed	Sinks & Taps	22100280	Stainless steel single bowl single drainer sink right hand drainer	940w x 485d x 185h	1	Stainless Steel	-	-	-	-
407A	Cluster Kitchen 4a	2	Primary	Fixed	Sinks & Taps	1G302700	Polypipe Nulfo bottle trap	N/A	2	-	-	-	-	-
407A	Cluster Kitchen 4a	2	Primary	Fixed	Sinks & Taps	DPA1700-WASHER	Top hat washer for Mercia taps	N/A	4	-	-	-	-	-
407A	Cluster Kitchen 4a	2	Primary	Fixed	Sinks & Taps	FOV4120035	Sink Waste 1.1/2" c/w combined overflow, plug and chain	N/A	2	-	-	-	-	-
407A	Cluster Kitchen 4a	2	Primary	Fixed	Splashbacks	SPLASHBACKLAM	Laminate Splashback (egger)	Linear metre	6.61471	F638 ST9 Chromix Silver	-	-	-	-
407A	Cluster Kitchen 4a	2	Primary	Fixed	Support Leg	LEGSU800/860/C	Worktop support leg, double sided	800w x 50d x 860h	2	-	-	-	Grey hammer	-
407A	Cluster Kitchen 4a	2	Primary	Fixed	Tall Units	TALLARDER4R/E	Tall larder unit, with 4no. adjustable shelves, right hand (non-locking)	400w x 490d x 1970h	1	Walnut	Walnut	Walnut	-	H2 handle
407A	Cluster Kitchen 4a	2	Primary	Fixed	Units	FEET&CLIP/150	Base unit feet & clips	150h	36	Black	-	-	-	-
407A	Cluster Kitchen 4a	2	Primary	Fixed	Wall Units	WALL/RAIL	Wall hanging rail	2010mm	2	-	-	-	-	-
407A	Cluster Kitchen 4a	2	Primary	Fixed	Wall Units	WALL4L/E								

ROOM NO:	ROOM NAME:	QTY OF TYPE:	DEL:	PACKAGE:	CATEGORY:	PRODUCT CODE:	DESCRIPTION:	DIMENSIONS:	QTY:	MFC/CARCASS, TOP, BACK FABRIC:	DOORS, SEAT FABRIC:	PVC EDGE:	LEGS/STEEL/BACK:	HANDLE TYPE/MISC:
308A	Cluster Kitchen 5	4	Primary	Fixed	Base Units	PLINTHRAIL	Moulded extrusion to house plinth (hafele 713.25.098)	3050w	2	Transparent	-	-	-	-
308A	Cluster Kitchen 5	4	Secondary	Fixed	Fire Fighting Equipment	KSPD2G	Kidde KIDKSPD2G multi-purpose 2.0kg ABC wall mounted fire extinguisher	N/A	1	Red	-	-	-	-
308A	Cluster Kitchen 5	4	Primary	Fixed	Panels	CORNERPOST100/100/E	Cornerpost, door finish, 2mm PVC to all seen edges	100w x 100d x 720h	2	Walnut	-	-	-	-
308A	Cluster Kitchen 5	4	Primary	Fixed	Panels	PANEL100/E	Scribe panel, door finish, unedged (oversized to scribe on site)	100w x 720h	1	Walnut	-	-	-	-
308A	Cluster Kitchen 5	4	Primary	Fixed	Panels	PANEL250/E	End/back panel, door finish, 2mm PVC 2 short (oversized to scribe on site)	250w x 900h	1	Walnut	-	-	-	-
308A	Cluster Kitchen 5	4	Primary	Fixed	Panels	PANEL320/E	End/back panel, door finish, 2mm PVC all round (oversized to scribe on site)	320w x 900h	1	Walnut	-	-	-	-
308A	Cluster Kitchen 5	4	Primary	Fixed	Panels	PANEL600/E	End/back panel, door finish, 2mm PVC 2 long (oversized to scribe on site)	600w x 900h	4	Walnut	-	-	-	-
308A	Cluster Kitchen 5	4	Primary	Fixed	Panels	PANEL600T/E	End/back panel, door finish, 2mm PVC 2 short (oversized to scribe on site)	600w x 2150h	2	Walnut	-	-	-	-
308A	Cluster Kitchen 5	4	Primary	Fixed	Panels	PANEL750/E	End/back panel, door finish, 2mm PVC 2 all round (oversized to scribe on site)	750w x 900h	4	Walnut	-	-	-	-
308A	Cluster Kitchen 5	4	Primary	Fixed	Panels	SP/PANEL650/E	End/back panel, door finish, 2mm PVC all round (oversized to scribe on site)	650w x 1050h	1	Walnut	-	-	-	-
308A	Cluster Kitchen 5	4	Primary	Fixed	Panels	SP/PANEL950/E	End/back panel, door finish, 2mm PVC all round (oversized to scribe on site)	950w x 1050h	2	Walnut	-	-	-	-
308A	Cluster Kitchen 5	4	Primary	Fixed	Sinks & Taps	351908	Mercia QT quarter turn deck mixer tap (hot & cold)	N/A	2	Chrome	-	-	-	-
308A	Cluster Kitchen 5	4	Primary	Fixed	Sinks & Taps	22100280	Stainless steel single bowl single drainer sink right hand drainer	940w x 485d x 185h	2	Stainless Steel	-	-	-	-
308A	Cluster Kitchen 5	4	Primary	Fixed	Sinks & Taps	1G302700	Polypipe Nulfo bottle trap	N/A	2	-	-	-	-	-
308A	Cluster Kitchen 5	4	Primary	Fixed	Sinks & Taps	DPA1700-WASHER	Top hat washer for Mercia taps	N/A	4	-	-	-	-	-
308A	Cluster Kitchen 5	4	Primary	Fixed	Sinks & Taps	FOV4120035	Sink Waste 1.1/2" c/w combined overflow, plug and chain	N/A	2	-	-	-	-	-
308A	Cluster Kitchen 5	4	Primary	Fixed	Splashbacks	SPLASHBACKLAM	Laminate Splashback (egger)	Linear metre	6.395	F638 ST9 Chromix Silver	-	-	-	-
308A	Cluster Kitchen 5	4	Primary	Fixed	Support Leg	LEGSU800/860/C	Worktop support leg, double sided	800w x 50d x 860h	2	-	-	-	Grey hammer	-
308A	Cluster Kitchen 5	4	Primary	Fixed	Tall Units	TALLARDER4L/E	Tall larder unit, with 4no. adjustable shelves, left hand (non-locking)	400w x 490d x 1970h	1	Walnut	Walnut	Walnut	-	H2 handle
308A	Cluster Kitchen 5	4	Primary	Fixed	Units	FEET&CLIP/150	Base unit feet & clips	150h	36	Black	-	-	-	-
308A	Cluster Kitchen 5	4	Primary	Fixed	Wall Units	WALL/RAIL	Wall hanging rail	2010mm	2	-	-	-	-	-
308A	Cluster Kitchen 5	4	Primary	Fixed	Wall Units	WALL3L/E	Wall unit, with 1no. adjustable shelf, left hand (non-locking)	300w x 325d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
308A	Cluster Kitchen 5	4	Primary	Fixed	Wall Units	WALL3R/E	Wall unit, with 1no. adjustable shelf, right hand (non-locking)	300w x 325d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
308A	Cluster Kitchen 5	4	Primary	Fixed	Wall Units	WALL4L/E	Wall unit, with 1no. adjustable shelf, left hand (non-locking)	400w x 325d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
308A	Cluster Kitchen 5	4	Primary	Fixed	Wall Units	WALL4R/E	Wall unit, with 1no. adjustable shelf, right hand (non-locking)	400w x 325d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
308A	Cluster Kitchen 5	4	Primary	Fixed	Wall Units	WALL6L/E	Wall unit, with 1no. adjustable shelf, left hand (non-locking)	600w x 325d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
308A	Cluster Kitchen 5	4	Primary	Fixed	Wall Units	WALL6R/E	Wall unit, with 1no. adjustable shelf, right hand (non-locking)	600w x 325d x 720h	2	Walnut	Walnut	Walnut	-	H2 handle
308A	Cluster Kitchen 5	4	Primary	Fixed	Worktops	BATTEN	Wall batten	50h	5	Plain MDF	-	-	-	-
308A	Cluster Kitchen 5	4	Primary	Fixed	Worktops	UPSTANDPFL	Post-formed laminate upstand	100h	3.3739	W1000 ST89 Premium White	-	-	-	-
308A	Cluster Kitchen 5	4	Primary	Fixed	Worktops	WORKTOPPFL600	Post-formed laminate worktop, 40mm thick (single post-formed edge)	600d	7.06003	W1000 ST89 Premium White	-	-	-	-
308A	Cluster Kitchen 5	4	Primary	Fixed	Worktops	WORKTOPPFL900	Post-formed laminate worktop, 40mm thick (double post-formed edge)	900d	1.8	W1000 ST89 Premium White	-	-	-	-
308A	Cluster Kitchen 5	4	Primary	Install	Z-Install	INSTALL CLUSTER KITCHEN	Dry fix installation, no plumbing, gas or electrical works	N/A	1	-	-	-	-	-
Cluster Kitchen 5 Total														
408A	Cluster Kitchen 6	1	Primary	Fixed	Accessories	HPJT8SSE25S 1200	Square profile splashback finishing trim	1200mm	3	Stainless Steel Effect	-	-	-	-
408A	Cluster Kitchen 6	1	Primary	Appliances	Appliances	BCW14400	Beko compact multi-function oven microwave	594w x 547d x 445h	1	Stainless Steel & Black	-	-	-	End user must register for warranty
408A	Cluster Kitchen 6	1	Primary	Appliances	Appliances	CER31NT	Montpellier 2 ring domino hob (ceramic - with cut-off timer)	288w x 520d x 45h	1	Black	-	-	-	End user must register for warranty
408A	Cluster Kitchen 6	1	Primary	Appliances	Appliances	CER61NT	Montpellier 4 ring hob (ceramic - with cut-off timer)	580w x 510d x 68h	1	Black	-	-	-	End user must register for warranty
408A	Cluster Kitchen 6	1	Primary	Appliances	Appliances	CHC612MSS	Montpellier chimney hood	600w x 465d x 780h (max)	2	Stainless Steel	-	-	-	End user must register for warranty
408A	Cluster Kitchen 6	1	Secondary	Appliances	Appliances	L5511W	LEC under counter fridge	553w x 574d x 845h	1	White	-	-	-	End user must register for warranty
408A	Cluster Kitchen 6	1	Primary	Appliances	Appliances	MS10SS	Matrix four function single oven	595w x 550d x 595h	1	Stainless Steel	-	-	-	End user must register for warranty
408A	Cluster Kitchen 6	1	Secondary	Appliances	Appliances	R5511W	LEC under counter fridge with ice box	553w x 574d x 845h	1	White	-	-	-	End user must register for warranty
408A	Cluster Kitchen 6	1	Secondary	Appliances	Appliances	U5511W	LEC under counter freezer	553w x 574d x 845h	1	White	-	-	-	End user must register for warranty
408A	Cluster Kitchen 6	1	Primary	Fixed	Base Units	BASECOMBI6DR/E	Combination microwave housing base unit, with 1No. drawer to underside (non-locking)	600w x 490d x 720h	1	Walnut	Walnut	Walnut	-	-
408A	Cluster Kitchen 6	1	Primary	Fixed	Base Units	BASEDOOR4L/E	Door line base unit, with 1No. adjustable shelf, left hand (non-locking)	400w x 490d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
408A	Cluster Kitchen 6	1	Primary	Fixed	Base Units	BASEOVENGDR/E	Oven housing base unit, with 1No. drawer to underside (non-locking)	600w x 490d x 720h	1	Walnut	Walnut	Walnut	-	-
408A	Cluster Kitchen 6	1	Primary	Fixed	Base Units	BASESINK6L/E	Door line sink base unit, without adjustable shelf, left hand (non-locking)	600w x 490d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
408A	Cluster Kitchen 6	1	Primary	Fixed	Base Units	BASESINK8/E	Door line sink base unit, without adjustable shelf (non-locking)	800w x 490d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
408A	Cluster Kitchen 6	1	Primary	Fixed	Base Units	BASEETWIN4L/E	Drawer line base unit, with 1No. adjustable shelf, left hand (non-locking)	400w x 490d x 720h	2	Walnut	Walnut	Walnut	-	H2 handle
408A	Cluster Kitchen 6	1	Primary	Fixed	Base Units	BASEETWIN4R/E	Drawer line base unit, with 1No. adjustable shelf, right hand (non-locking)	400w x 490d x 720h	2	Walnut	Walnut	Walnut	-	H2 handle
408A	Cluster Kitchen 6	1	Primary	Fixed	Base Units	PLINTH/E	Plinth	150h	2	Walnut	Walnut	Walnut	-	-
408A	Cluster Kitchen 6	1	Primary	Fixed	Base Units	PLINTHRAIL	Moulded extrusion to house plinth (hafele 713.25.098)	3050w	2	Transparent	-	-	-	-
408A	Cluster Kitchen 6	1	Secondary	Fixed	Fire Fighting Equipment	KSPD2G	Kidde KIDKSPD2G multi-purpose 2.0kg ABC wall mounted fire extinguisher	N/A	1	Red	-	-	-	-
408A	Cluster Kitchen 6	1	Primary	Fixed	Panels	PANEL100/E	Scribe panel, door finish, unedged (oversized to scribe on site)	100w x 720h	3	Walnut	-	-	-	-
408A	Cluster Kitchen 6	1	Primary	Fixed	Panels	PANEL100T/E	Scribe panel, door finish, unedged (oversized to scribe on site)	100w x 2150h	1	Walnut	-	-	-	-
408A	Cluster Kitchen 6	1	Primary	Fixed	Panels	PANEL150/E	Scribe panel, door finish, unedged (oversized to scribe on site)	150w x 720h	2	Walnut	-	-	-	-
408A	Cluster Kitchen 6	1	Primary	Fixed	Panels	PANEL450T/E	Scribe panel, door finish, unedged (oversized to scribe on site)	450w x 2150h	1	Walnut	-	-	-	-
408A	Cluster Kitchen 6	1	Primary	Fixed	Panels	PANEL600/E	End/back panel, door finish, 2mm PVC 2 long (oversized to scribe on site)	600w x 900h	5	Walnut	-	-	-	-
408A	Cluster Kitchen 6	1	Primary	Fixed	Sinks & Taps	351908	Mercia QT quarter turn deck mixer tap (hot & cold)	N/A	2	Chrome	-	-	-	-
408A	Cluster Kitchen 6	1	Primary	Fixed	Sinks & Taps	22100280	Stainless steel single bowl single drainer sink right hand drainer	940w x 485d x 185h	2	Stainless Steel	-	-	-	-
408A	Cluster Kitchen 6	1	Primary	Fixed	Sinks & Taps	1G302700	Polypipe Nulfo bottle trap	N/A	2	-	-	-	-	-
408A	Cluster Kitchen 6	1	Primary	Fixed	Sinks & Taps	DPA1700-WASHER	Top hat washer for Mercia taps	N/A	4	-	-	-	-	-
408A	Cluster Kitchen 6	1	Primary	Fixed	Sinks & Taps	FOV4120035	Sink Waste 1.1/2" c/w combined overflow, plug and chain	N/A	2	-	-	-	-	-
408A	Cluster Kitchen 6	1	Primary	Fixed	Splashbacks	SPLASHBACKLAM	Laminate Splashback (egger)	Linear metre	6.66191	F638 ST9 Chromix Silver	-	-	-	-
408A	Cluster Kitchen 6	1	Primary	Fixed	Tall Units	TALLARDERSR/325/E	Tall larder unit, with 4no. adjustable shelves, right hand (non-locking)	500w x 325d x 1970h	1	Walnut	Walnut	Walnut	-	H2 handle
408A	Cluster Kitchen 6	1	Primary	Fixed	Units	FEET&CLIP/150	Base unit feet & clips	150h	5	Black	-	-	-	-
408A	Cluster Kitchen 6	1	Primary	Fixed	Wall Units	WALL/RAIL	Wall hanging rail	2010mm	2	-	-	-	-	-
408A	Cluster Kitchen 6	1	Primary	Fixed	Wall Units	WALL4L/E	Wall unit, with 1no. adjustable shelf, left hand (non-locking)	400w x 325d x 720h	2	Walnut	Walnut	Walnut	-	H2 handle
408A	Cluster Kitchen 6	1	Primary	Fixed	Wall Units	WALL4R/E	Wall unit, with 1no. adjustable shelf, right hand (non-locking)	400w x 325d x 720h	2	Walnut	Walnut	Walnut	-	H2 handle
408A	Cluster Kitchen 6	1	Primary	Fixed	Wall Units	WALLSR/E	Wall unit, with 1no. adjustable shelf, right hand (non-locking)	500w x 325d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
408A	Cluster Kitchen 6	1	Primary	Fixed	Wall Units	WALL8/E	Wall unit, with 1no. adjustable shelf (non-locking)	800w x 325d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
408A	Cluster Kitchen 6	1	Primary	Fixed	Worktops	BATTEN	Wall batten	50h	3	Plain MDF	-	-	-	-
408A	Cluster Kitchen 6	1	Primary	Fixed	Worktops	UPSTANDPFL	Post-formed laminate upstand	100h	1.782	W1000 ST89 Premium White	-	-	-	-
408A	Cluster Kitchen 6	1	Primary	Fixed	Worktops	WORKTOPPFL600	Post-formed laminate worktop, 40mm thick (single post-formed edge)	600d	6.66191	W1000 ST89 Premium White	-	-	-	-
408A	Cluster Kitchen 6	1	Primary	Install	Z-Install	INSTALL CLUSTER KITCHEN	Dry fix installation, no plumbing, gas or electrical works	N/A	1	-	-	-	-	-
Cluster Kitchen 6 Total														
508A	Cluster Kitchen 7	1	Primary	Fixed	Accessories	HPJT8SSE25S 1200	Square profile splashback finishing trim	1200mm	3	Stainless Steel Effect	-	-	-	-
508A	Cluster Kitchen 7	1	Primary	Appliances	Appliances	BCW14400	Beko compact multi-function oven microwave	594w x 547d x 445h	1	Stainless Steel & Black	-	-	-	End user must register for warranty
508A	Cluster Kitchen 7	1	Primary	Appliances	Appliances	CER31NT	Montpellier 2 ring domino hob (ceramic - with cut-off timer)	288w x 520d x 45h	1	Black	-	-	-	End user must register for warranty
508A	Cluster Kitchen 7	1	Primary	Appliances	Appliances	CER61NT	Montpellier 4 ring hob (ceramic - with cut-off timer)	580w x 510d x 68h	1	Black	-	-	-	End user must register for warranty
508A	Cluster Kitchen 7	1	Primary	Appliances	Appliances	CHC612MSS	Montpellier chimney hood	600w x 465d x 780h (max)	2	Stainless Steel	-	-	-	End user must register for warranty
508A	Cluster Kitchen 7	1	Primary	Appliances	Appliances	MS10SS	Matrix four function single oven	595w x 550d x 595h	1	Stainless Steel	-	-	-	End user must register for warranty
508A	Cluster Kitchen 7	1	Secondary	Appliances	Appliances	R5511W	LEC under counter fridge with ice box	553w x 574d x 845h	2	White	-	-	-	End user must register for warranty
508A	Cluster Kitchen 7	1	Secondary	Appliances	Appliances	U5511W	LEC under counter freezer	553w x 574d x 845h	1	White	-	-	-	End user must register for warranty
508A	Cluster Kitchen 7	1	Primary	Fixed	Base Units	BASECOMBI6DR/E	Combination microwave housing base unit, with 1No. drawer to underside (non-locking)	600w x 490d x 720h	1	Walnut	Walnut	Walnut	-	-
508A	Cluster Kitchen 7	1	Primary	Fixed	Base Units	BASEOVENGDR/E	Oven housing base unit, with 1No. drawer to underside (non-locking)	600w x 490d x 720h	1	Walnut	Walnut	Walnut	-	-
508A	Cluster Kitchen 7	1	Primary	Fixed	Base Units	BASESINK6L/E	Door line sink base unit, without adjustable shelf, left hand (non-locking)	600w x 490d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
508A	Cluster Kitchen 7	1	Primary	Fixed	Base Units	BASESINK6R/E	Door line sink base unit, without adjustable shelf, right hand (non-locking)	600w x 490d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
508A	Cluster Kitchen 7	1	Primary	Fixed	Base Units	BASEETWIN4S/E	Drawer line base unit, with 1No. adjustable shelf, left hand (non-locking)	450w x 490d x 720h	2	Walnut	Walnut	Walnut	-	H2 handle
508A	Cluster Kitchen 7	1	Primary	Fixed	Base Units	BASEETWIN4SR/E	Drawer line base unit, with 1No. adjustable shelf, right hand (non-locking)	450w x 490d x 720h	2	Walnut	Walnut	Walnut	-	H2 handle
508A	Cluster Kitchen 7	1	Primary	Fixed	Base Units	PLINTH/E	Plinth	150h	2	Walnut	Walnut	Walnut	-	-
508A	Cluster Kitchen 7	1	Primary	Fixed	Base Units	PLINTHRAIL	Moulded extrusion to house plinth (hafele 713.25.098)	3050w	2	Transparent	-	-	-	-
508A	Cluster Kitchen 7	1	Secondary	Fixed	Fire Fighting Equipment	KSPD2G	Kidde KIDKSPD2G multi-purpose 2.0kg ABC wall mounted fire extinguisher	N/A	1	Red	-	-	-	-
508A	Cluster Kitchen 7	1	Primary	Fixed	Panels	PANEL100T/E	Scribe panel, door finish, unedged (oversized to scribe on site)	100w x 2150h	1	Walnut	-	-	-	-
508A	Cluster Kitchen 7	1	Primary	Fixed	Panels	PANEL150/E	Scribe panel, door finish, unedged (oversized to scribe on site)	150w x 720h	2	Walnut				

ROOM NO:	ROOM NAME:	QTY OF TYPE:	DEL:	PACKAGE:	CATEGORY:	PRODUCT CODE:	DESCRIPTION:	DIMENSIONS:	QTY:	MFC/CARCASS, TOP, BACK FABRIC:	DOORS, SEAT FABRIC:	PVC EDGE:	LEGS/STEEL/BACK:	HANDLE TYPE/MISC:
T2	Studio (marketing suite)	1	Secondary	Appliances	Appliances	R5511W	LEC under counter fridge with ice box	553w x 574d x 845h	1	White	-	-	-	End user must register for warranty
T2	Studio (marketing suite)	1	Primary	Fixed	Base Units	BASEOVEN6DR/E	Oven housing base unit, with 1No. drawer to underside (non-locking)	600w x 490d x 720h	1	Walnut	White	White	-	-
T2	Studio (marketing suite)	1	Primary	Fixed	Base Units	BASESINK6L/E	Door line sink base unit, without adjustable shelf, left hand (non-locking)	600w x 490d x 720h	1	Walnut	White	White	-	H2 handle
T2	Studio (marketing suite)	1	Primary	Fixed	Base Units	PLINTH/E	Plinth	150h	1	Walnut	-	-	-	-
T2	Studio (marketing suite)	1	Primary	Fixed	Base Units	PLINTHRAIL	Moulded extrusion to house plinth (hafele 713.25.098)	3050w	1	Transparent	-	-	-	-
T2	Studio (marketing suite)	1	Primary	Loose	Beds	AC/BD03	Bed with 2No. lift up lids, double 4'6	1412w x 1940d x 500h	1	Walnut	-	-	-	-
T2	Studio (marketing suite)	1	Primary	Loose	Bedside Cabinets	AC/BS01	Bedside cabinet, with open shelf	450w x 450d x 570h	1	Walnut	Walnut	Walnut	-	-
T2	Studio (marketing suite)	1	Primary	Fixed	Coat Hooks	CH2/1T/E	2No. hooks in single tier mounted onto MFC backboard	200w x 200h	1	Walnut	-	-	Grey Hammer	-
T2	Studio (marketing suite)	1	Primary	Loose	Desk Storage Units	AC/UD16L	Under desk unit, with left hand door & adjustable shelf, without top	400w x 560d x 705h	1	Walnut	U899 ST9 Cosmos Grey	Walnut	-	H2 handle
T2	Studio (marketing suite)	1	Primary	Loose	Desk Tops & Kits	AC/DT08	Desktop, for use with storage unit & desk kit	1600w x 600d x 25h	1	Walnut	-	Walnut	-	-
T2	Studio (marketing suite)	1	Primary	Loose	Desk Tops & Kits	AC/DT13	Desk kit, panel leg & batten for fixing to wall, for use with desktop & storage unit	25w x 580d x 705h	1	Walnut	-	Walnut	-	-
T2	Studio (marketing suite)	1	Primary	Fixed	Display Boards	D1011604-UF	Un-framed fabric covered noticeboard	1600w x 400h	1	MAC 23 Silver	-	-	-	-
T2	Studio (marketing suite)	1	Secondary	Fixed	Fire Fighting Equipment	FB1	Kidde FB1 wall mounted fire blanket	1100w x 1100h	1	Red	-	-	-	-
T2	Studio (marketing suite)	1	Primary	Fixed	Headboards	AC/HB03	Headboard, double wall fixed 4'6 panel	1412w x 18d x 450h	1	Walnut	-	-	-	-
T2	Studio (marketing suite)	1	Secondary	Loose	Mattress	WARREN/4FT6	Warren open coil sprung mattress, stitchbond fabric	4'6"	1	-	-	-	-	-
T2	Studio (marketing suite)	1	Primary	Fixed	Panels	PANEL1000/E	End/back panel, door finish, 2mm PVC 2 short (oversized to scribe on site)	1000w x 900h	1	Walnut	-	-	-	-
T2	Studio (marketing suite)	1	Primary	Fixed	Panels	PANEL100T/E	Scribe panel, door finish, unedged (oversized to scribe on site)	100w x 2150h	1	Walnut	-	-	-	-
T2	Studio (marketing suite)	1	Primary	Fixed	Panels	PANEL600/E	End/back panel, door finish, 2mm PVC 2 long (oversized to scribe on site)	600w x 900h	3	Walnut	-	-	-	-
T2	Studio (marketing suite)	1	Primary	Fixed	Panels	PANEL700T/E	End/back panel, door finish, 2mm PVC 2 short (oversized to scribe on site)	700w x 2150h	1	Walnut	-	-	-	-
T2	Studio (marketing suite)	1	Primary	Fixed	Panels	SP/PANEL610/E	End/back panel, door finish, 2mm PVC all round (oversized to scribe on site)	610w x 960h	1	Walnut	-	-	-	-
T2	Studio (marketing suite)	1	Primary	Fixed	Panels	VTSP50/2000	Tall scribe panel	50w x 18d x 2000h	1	Walnut	-	-	-	-
T2	Studio (marketing suite)	1	Primary	Fixed	Sinks & Taps	351908	Mercia QT quarter turn deck mixer tap (hot & cold)	N/A	1	Chrome	-	-	-	-
T2	Studio (marketing suite)	1	Primary	Fixed	Sinks & Taps	22100280	Stainless steel single bowl single drainer sink right hand drainer	940w x 485d x 185h	1	Stainless Steel	-	-	-	-
T2	Studio (marketing suite)	1	Primary	Fixed	Sinks & Taps	1G302700	Polypipe Nulfo bottle trap	N/A	1	-	-	-	-	-
T2	Studio (marketing suite)	1	Primary	Fixed	Sinks & Taps	DPA1700-WASHER	Top hat washer for Mercia taps	N/A	2	-	-	-	-	-
T2	Studio (marketing suite)	1	Primary	Fixed	Sinks & Taps	FOV4120035	Sink Waste 1.1/2" c/w combined overflow, plug and chain	N/A	1	-	-	-	-	-
T2	Studio (marketing suite)	1	Primary	Fixed	Splashbacks	SPLASHBACKLAM	Laminate Splashback (egger)	Linear metre	1.8	H3710 ST9 Natural Carini Walnut	-	-	-	-
T2	Studio (marketing suite)	1	Primary	Fixed	Tall Units	TALLLARDER4L/E	Tall larder unit, with 4no. adjustable shelves, left hand (non-locking)	400w x 490d x 1970h	1	Walnut	Walnut	Walnut	-	H2 handle
T2	Studio (marketing suite)	1	Primary	Fixed	Units	FEET&CLIP/150	Base unit feet & clips	150h	12	Black	-	-	-	-
T2	Studio (marketing suite)	1	Primary	Fixed	Wall Shelves & Cupboards	AC/WS04	Wall shelf unit	800w x 250d x 420h	2	Walnut	U899 ST9 Cosmos Grey	Walnut	-	-
T2	Studio (marketing suite)	1	Primary	Fixed	Wall Units	WALL/RAIL	Wall hanging rail	2010mm	1	-	-	-	-	-
T2	Studio (marketing suite)	1	Primary	Fixed	Wall Units	WALL6L/E	Wall unit, with 1no. adjustable shelf, left hand (non-locking)	600w x 325d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
T2	Studio (marketing suite)	1	Primary	Fixed	Wall Units	WALL6R/E	Wall unit, with 1no. adjustable shelf, right hand (non-locking)	600w x 325d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
T2	Studio (marketing suite)	1	Primary	Fixed	Wardrobes	SP/AC/WR19/2000	Bespoke wardrobe, with double door, 2No. drawers to base, hat shelf & hanging rail	800w x 580d x 2000h	1	Walnut	U899 ST9 Cosmos Grey	Walnut	-	H2 handle
T2	Studio (marketing suite)	1	Primary	Fixed	Worktops	BATTEN	Wall batten	50h	2	Plain MDF	-	-	-	-
T2	Studio (marketing suite)	1	Primary	Fixed	Worktops	WORKTOPPFL600	Post-formed laminate worktop, 40mm thick (single post-formed edge)	600d	2.818	W1000 ST89 Premium White	-	-	-	-
T2	Studio (marketing suite)	1	Primary	Install	Z-Install	INSTALL BEDROOM	Dry fix installation, no plumbing, gas or electrical works	N/A	1	-	-	-	-	-
T2	Studio (marketing suite)	1	Primary	Install	Z-Install	INSTALL STUDIO KITCHEN	Dry fix installation, no plumbing, gas or electrical works	N/A	1	-	-	-	-	-
Studio (marketing suite) Total														
509	Typical Studio T1	41	Primary	Fixed	Accessories	HPJTBSSE25S 1200	Square profile splashback finishing trim	1200mm	1	Stainless Steel Effect	-	-	-	-
509	Typical Studio T1	41	Primary	Appliances	Appliances	CER31NT	Montpellier 2 ring domino hob (ceramic - with cut-off timer)	288w x 520d x 45h	1	Black	-	-	-	End user must register for warranty
509	Typical Studio T1	41	Primary	Appliances	Appliances	CHC612MSS	Montpellier chimney hood	600w x 465d x 780h (max)	1	Stainless Steel	-	-	-	End user must register for warranty
509	Typical Studio T1	41	Primary	Appliances	Appliances	MS10SS	Matrix four function single oven	595w x 550d x 595h	1	Stainless Steel	-	-	-	End user must register for warranty
509	Typical Studio T1	41	Secondary	Appliances	Appliances	R5511W	LEC under counter fridge with ice box	553w x 574d x 845h	1	White	-	-	-	End user must register for warranty
509	Typical Studio T1	41	Primary	Fixed	Base Units	BASEOVEN6DR/E	Oven housing base unit, with 1No. drawer to underside (non-locking)	600w x 490d x 720h	1	Walnut	White	White	-	-
509	Typical Studio T1	41	Primary	Fixed	Base Units	BASESINK6L/E	Door line sink base unit, without adjustable shelf, left hand (non-locking)	600w x 490d x 720h	1	Walnut	White	White	-	H2 handle
509	Typical Studio T1	41	Primary	Fixed	Base Units	PLINTH/E	Plinth	150h	1	Walnut	Walnut	Walnut	-	-
509	Typical Studio T1	41	Primary	Fixed	Base Units	PLINTHRAIL	Moulded extrusion to house plinth (hafele 713.25.098)	3050w	1	Transparent	-	-	-	-
509	Typical Studio T1	41	Primary	Loose	Beds	AC/BD03	Bed with 2No. lift up lids, double 4'6	1412w x 1940d x 500h	1	Walnut	-	-	-	-
509	Typical Studio T1	41	Primary	Loose	Bedside Cabinets	AC/BS01	Bedside cabinet, with open shelf	450w x 450d x 570h	1	Walnut	Walnut	Walnut	-	-
509	Typical Studio T1	41	Primary	Fixed	Coat Hooks	CH2/1T/E	2No. hooks in single tier mounted onto MFC backboard	200w x 200h	1	Walnut	-	-	Grey hammer	-
509	Typical Studio T1	41	Primary	Loose	Desk Storage Units	AC/UD16L	Under desk unit, with left hand door & adjustable shelf, without top	400w x 560d x 705h	1	Walnut	U899 ST9 Cosmos Grey	Walnut	-	H2 handle
509	Typical Studio T1	41	Primary	Loose	Desk Tops & Kits	AC/DT08	Desktop, for use with storage unit & desk kit	1600w x 600d x 25h	1	Walnut	-	Walnut	-	-
509	Typical Studio T1	41	Primary	Loose	Desk Tops & Kits	AC/DT13	Desk kit, panel leg & batten for fixing to wall, for use with desktop & storage unit	25w x 580d x 705h	1	Walnut	-	-	-	-
509	Typical Studio T1	41	Primary	Fixed	Display Boards	D1011604-UF	Un-framed fabric covered noticeboard	1600w x 400h	1	MAC 23 Silver	-	-	-	-
509	Typical Studio T1	41	Secondary	Fixed	Fire Fighting Equipment	FB1	Kidde FB1 wall mounted fire blanket	1100w x 1100h	1	Red	-	-	-	-
509	Typical Studio T1	41	Primary	Fixed	Headboards	AC/HB03	Headboard, double wall fixed 4'6 panel	1412w x 18d x 450h	1	Walnut	-	-	-	-
509	Typical Studio T1	41	Secondary	Loose	Mattress	WARREN/4FT6	Warren open coil sprung mattress, stitchbond fabric	4'6"	1	-	-	-	-	-
509	Typical Studio T1	41	Primary	Fixed	Panels	PANEL100T/E	Scribe panel, door finish, unedged (oversized to scribe on site)	100w x 2150h	1	Walnut	-	-	-	-
509	Typical Studio T1	41	Primary	Fixed	Panels	PANEL1200/E	End/back panel, door finish, 2mm PVC 2 short (oversized to scribe on site)	1200w x 900h	1	Walnut	-	-	-	-
509	Typical Studio T1	41	Primary	Fixed	Panels	PANEL600/E	End/back panel, door finish, 2mm PVC 2 long (oversized to scribe on site)	600w x 900h	3	Walnut	-	-	-	-
509	Typical Studio T1	41	Primary	Fixed	Panels	PANEL600T/E	End/back panel, door finish, 2mm PVC 2 short (oversized to scribe on site)	600w x 2150h	1	Walnut	-	-	-	-
509	Typical Studio T1	41	Primary	Fixed	Panels	SP/PANEL610/E	End/back panel, door finish, 2mm PVC all round (oversized to scribe on site)	610w x 960h	1	Walnut	-	-	-	-
509	Typical Studio T1	41	Primary	Fixed	Panels	VTSP50/2200	Tall scribe panel	50w x 18d x 2200h	1	Walnut	-	-	-	-
509	Typical Studio T1	41	Primary	Fixed	Sinks & Taps	351908	Mercia QT quarter turn deck mixer tap (hot & cold)	N/A	1	Chrome	-	-	-	-
509	Typical Studio T1	41	Primary	Fixed	Sinks & Taps	22100280	Stainless steel single bowl single drainer sink right hand drainer	940w x 485d x 185h	1	Stainless Steel	-	-	-	-
509	Typical Studio T1	41	Primary	Fixed	Sinks & Taps	1G302700	Polypipe Nulfo bottle trap	N/A	1	-	-	-	-	-
509	Typical Studio T1	41	Primary	Fixed	Sinks & Taps	DPA1700-WASHER	Top hat washer for Mercia taps	N/A	2	-	-	-	-	-
509	Typical Studio T1	41	Primary	Fixed	Sinks & Taps	FOV4120035	Sink Waste 1.1/2" c/w combined overflow, plug and chain	N/A	1	-	-	-	-	-
509	Typical Studio T1	41	Primary	Fixed	Splashbacks	SPLASHBACKLAM	Laminate Splashback (egger)	Linear metre	1.81827	H3710 ST9 Natural Carini Walnut	-	-	-	-
509	Typical Studio T1	41	Primary	Fixed	Tall Units	TALLLARDER4L/E	Tall larder unit, with 4no. adjustable shelves, left hand (non-locking)	400w x 490d x 1970h	1	Walnut	Walnut	Walnut	-	H2 handle
509	Typical Studio T1	41	Primary	Fixed	Units	FEET&CLIP/150	Base unit feet & clips	150h	12	Black	-	-	-	-
509	Typical Studio T1	41	Primary	Fixed	Wall Shelves & Cupboards	AC/WS04	Wall shelf unit	800w x 250d x 420h	2	Walnut	U899 ST9 Cosmos Grey	Walnut	-	-
509	Typical Studio T1	41	Primary	Fixed	Wall Units	WALL/RAIL	Wall hanging rail	2010mm	1	-	-	-	-	-
509	Typical Studio T1	41	Primary	Fixed	Wall Units	WALL6L/E	Wall unit, with 1no. adjustable shelf, left hand (non-locking)	600w x 325d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
509	Typical Studio T1	41	Primary	Fixed	Wall Units	WALL6R/E	Wall unit, with 1no. adjustable shelf, right hand (non-locking)	600w x 325d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
509	Typical Studio T1	41	Primary	Fixed	Wardrobes	AC/WR19	Wardrobe, with double door, 2No. drawers to base, hat shelf & hanging rail	800w x 580d x 2200h	1	Walnut	U899 ST9 Cosmos Grey	Walnut	-	H2 handle
509	Typical Studio T1	41	Primary	Fixed	Worktops	BATTEN	Wall batten	50h	2	Plain MDF	-	-	-	-
509	Typical Studio T1	41	Primary	Fixed	Worktops	WORKTOPPFL600	Post-formed laminate worktop, 40mm thick (single post-formed edge)	600d	3.01807	W1000 ST89 Premium White	-	-	-	-
509	Typical Studio T1	41	Primary	Install	Z-Install	INSTALL BEDROOM	Dry fix installation, no plumbing, gas or electrical works	N/A	1	-	-	-	-	-
509	Typical Studio T1	41	Primary	Install	Z-Install	INSTALL STUDIO KITCHEN	Dry fix installation, no plumbing, gas or electrical works	N/A	1	-	-	-	-	-
Typical Studio T1 Total														
518	Typical Studio T2	35	Primary	Fixed	Accessories	HPJTBSSE25S 1200	Square profile splashback finishing trim	1200mm	1	Stainless Steel Effect	-	-	-	-
518	Typical Studio T2	35	Primary	Appliances	Appliances	CER31NT	Montpellier 2 ring domino hob (ceramic - with cut-off timer)	288w x 520d x 45h	1	Black	-	-	-	End user must register for warranty
518	Typical Studio T2	35	Primary	Appliances	Appliances	CHC612MSS	Montpellier chimney hood	600w x 465d x 780h (max)	1	Stainless Steel	-	-	-	End user must register for warranty
518	Typical Studio T2	35	Primary	Appliances	Appliances	MS10SS	Matrix four function single oven	595w x 550d x 595h	1	Stainless Steel	-	-	-	End user must register for warranty
518	Typical Studio T2	35	Secondary	Appliances	Appliances	R5511W	LEC under counter fridge with ice box	553w x 574d x 845h	1	White	-	-	-	End user must register for warranty
518	Typical Studio T2	35	Primary	Fixed	Base Units	BASEOVEN6DR/E	Oven housing base unit, with 1No. drawer to underside (non-locking)	600w x 490d x 720h	1	Walnut	White	White	-	-
518	Typical Studio T2	35	Primary	Fixed	Base Units	BASESINK6R/E	Door line sink base unit, without adjustable shelf, right hand (non-locking)	600w x 490d x 720h	1	Walnut	White	White	-	H2 handle
518	Typical Studio T2	35	Primary	Fixed	Base Units	PLINTH/E	Plinth	150h	1	Walnut	Walnut	Walnut	-	-
518	Typical Studio T2	35	Primary	Fixed	Base Units	PLINTHRAIL	Moulded extrusion to house plinth (hafele 713.25.098)	3050w	1	Transparent	-	-	-	-
518	Typical Studio T2	35	Primary	Loose	Beds	AC/BD03	Bed with 2No. lift up lids, double 4'6	1412w x 1940d x 500h	1	Walnut	-	-	-	-
518	Typical Studio T2	35	Primary	Loose	Bedside Cabinets	AC/BS01	Bedside cabinet, with open shelf	450w x 450d x 570h	1	Walnut	Walnut	Walnut	-	-
518	Typical Studio T2	35	Primary	Fixed	Coat Hooks	CH2/1T/E	2No. hooks in single tier mounted onto MFC backboard	200w x 200h	1	Walnut	-	-	Grey hammer	-
518	Typical Studio T2	35	Primary	Loose	Desk Storage Units	AC/UD16R	Under desk unit, with right hand door & adjustable shelf, without top	400w x 560d x 705h	1	Walnut	U899 ST9 Cosmos Grey	Walnut	-	H2 handle
518	Typical Studio T2	35	Primary	Loose	Desk Tops & Kits	AC/DT08	Desktop, for use with storage unit & desk kit	1600w x 600d x 25h	1	Walnut	-			

ROOM NO:	ROOM NAME:	QTY OF TYPE:	DEL:	PACKAGE:	CATEGORY:	PRODUCT CODE:	DESCRIPTION:	DIMENSIONS:	QTY:	MFC/CARCASS, TOP, BACK FABRIC:	DOORS, SEAT FABRIC:	PVC EDGE:	LEGS/STEEL/BACK:	HANDLE TYPE/MISC:
518	Typical Studio T2	35	Primary	Fixed	Worktops	WORKTOPPFL600	Post-formed laminate worktop, 40mm thick (single post-formed edge)	600d	2.818	W1000 ST89 Premium White	-	-	-	-
518	Typical Studio T2	35	Primary	Install	Z-Install	INSTALL BEDROOM	Dry fix installation, no plumbing, gas or electrical works	N/A	1	-	-	-	-	-
518	Typical Studio T2	35	Primary	Install	Z-Install	INSTALL STUDIO KITCHEN	Dry fix installation, no plumbing, gas or electrical works	N/A	1	-	-	-	-	-
Typical Studio T2 Total														
510	Typical Studio T3	54	Primary	Fixed	Accessories	HPJT8SSE25S 1200	Square profile splashback finishing trim	1200mm	1	Stainless Steel Effect	-	-	-	-
510	Typical Studio T3	54	Primary	Appliances	Appliances	CER31NT	Montpellier 2 ring domino hob (ceramic - with cut-off timer)	288w x 520d x 45h	1	Black	-	-	-	End user must register for warranty
510	Typical Studio T3	54	Primary	Appliances	Appliances	CHC612MSS	Montpellier chimney hood	600w x 465d x 780h (max)	1	Stainless Steel	-	-	-	End user must register for warranty
510	Typical Studio T3	54	Primary	Appliances	Appliances	MS10SS	Matrix four function single oven	595w x 550d x 595h	1	Stainless Steel	-	-	-	End user must register for warranty
510	Typical Studio T3	54	Secondary	Appliances	Appliances	RS511W	LEC under counter fridge with ice box	553w x 574d x 845h	1	White	-	-	-	End user must register for warranty
510	Typical Studio T3	54	Primary	Fixed	Base Units	BASEOVEN6DR/E	Oven housing base unit, with 1No. drawer to underside (non-locking)	600w x 490d x 720h	1	Walnut	White	White	-	-
510	Typical Studio T3	54	Primary	Fixed	Base Units	BASESINK6R/E	Door line sink base unit, without adjustable shelf, right hand (non-locking)	600w x 490d x 720h	1	Walnut	White	White	-	H2 handle
510	Typical Studio T3	54	Primary	Fixed	Base Units	PLINTH/E	Plinth	150h	1	Walnut	Walnut	Walnut	-	-
510	Typical Studio T3	54	Primary	Fixed	Base Units	PLINTHRAIL	Moulded extrusion to house plinth (hafele 713.25.098)	3050w	1	Transparent	-	-	-	-
510	Typical Studio T3	54	Primary	Loose	Beds	AC/BD03	Bed with 2No. lift up lids, double 4'6	1412w x 1940d x 500h	1	Walnut	-	-	-	-
510	Typical Studio T3	54	Primary	Loose	Bedside Cabinets	AC/BS01	Bedside cabinet, with open shelf	450w x 450d x 570h	1	Walnut	Walnut	Walnut	-	-
510	Typical Studio T3	54	Primary	Fixed	Sinks & Taps	CH2/1T/E	2No. hooks in single tier mounted onto MFC backboard	200w x 200h	1	Walnut	-	-	Grey hammer	-
510	Typical Studio T3	54	Primary	Loose	Desk Storage Units	AC/UD16R	Under desk unit, with right hand door & adjustable shelf, without top	400w x 560d x 705h	1	Walnut	U899 ST9 Cosmos Grey	Walnut	-	H2 handle
510	Typical Studio T3	54	Primary	Loose	Desk Tops & Kits	AC/DT08	Desktop, for use with storage unit & desk kit	1600w x 600d x 25h	1	Walnut	-	Walnut	-	-
510	Typical Studio T3	54	Primary	Loose	Desk Tops & Kits	AC/DT13	Desk kit, panel leg & batten for fixing to wall, for use with desktop & storage unit	25w x 580d x 705h	1	Walnut	-	-	-	-
510	Typical Studio T3	54	Primary	Fixed	Display Boards	D1011604-UF	Un-framed fabric covered noticeboard	1600w x 400h	1	MAC 23 Silver	-	-	-	-
510	Typical Studio T3	54	Secondary	Fixed	Fire Fighting Equipment	FB1	Kidde FB1 wall mounted fire blanket	1100w x 1100h	1	Red	-	-	-	-
510	Typical Studio T3	54	Primary	Fixed	Headboards	AC/HB03	Headboard, double wall fixed 4'6 panel	1412w x 18d x 450h	1	Walnut	-	-	-	-
510	Typical Studio T3	54	Secondary	Loose	Mattress	WARREN/4FT6	Warren open coil sprung mattress, stitchbond fabric	4'6"	1	-	-	-	-	-
510	Typical Studio T3	54	Primary	Fixed	Panels	PANEL1200/E	End/back panel, door finish, 2mm PVC 2 short (oversized to scribe on site)	1200w x 900h	1	Walnut	-	-	-	-
510	Typical Studio T3	54	Primary	Fixed	Panels	PANEL600/E	End/back panel, door finish, 2mm PVC 2 long (oversized to scribe on site)	600w x 900h	3	Walnut	-	-	-	-
510	Typical Studio T3	54	Primary	Fixed	Panels	PANEL600T/E	End/back panel, door finish, 2mm PVC 2 short (oversized to scribe on site)	600w x 2150h	2	Walnut	-	-	-	-
510	Typical Studio T3	54	Primary	Fixed	Panels	SP/PANEL610/E	End/back panel, door finish, 2mm PVC all round (oversized to scribe on site)	610w x 960h	1	Walnut	-	-	-	-
510	Typical Studio T3	54	Primary	Fixed	Panels	VTSP50/2200	Tall scribe panel	50w x 18d x 2200h	1	Walnut	-	-	-	-
510	Typical Studio T3	54	Primary	Fixed	Sinks & Taps	351908	Mercia QT quarter turn deck mixer tap (hot & cold)	N/A	1	Chrome	-	-	-	-
510	Typical Studio T3	54	Primary	Fixed	Sinks & Taps	22100270	Stainless steel single bowl single drainer sink left hand drainer	940w x 485d x 185h	1	Stainless Steel	-	-	-	-
510	Typical Studio T3	54	Primary	Fixed	Sinks & Taps	1G302700	Polypipe Nuflo bottle trap	N/A	1	-	-	-	-	-
510	Typical Studio T3	54	Primary	Fixed	Sinks & Taps	DPA1700-WASHER	Top hat washer for Mercia taps	N/A	2	-	-	-	-	-
510	Typical Studio T3	54	Primary	Fixed	Sinks & Taps	FOV4120035	Sink Waste 1.1/2" c/w combined overflow, plug and chain	N/A	1	-	-	-	-	-
510	Typical Studio T3	54	Primary	Fixed	Splashbacks	SPLASHBACKLAM	Laminate Splashback (egger)	Linear metre	1.818	H3710 ST9 Natural Carini Walnut	-	-	-	-
510	Typical Studio T3	54	Primary	Fixed	Tall Units	TALLARDER4R/E	Tall larder unit, with 4no. adjustable shelves, right hand (non-locking)	400w x 490d x 1970h	1	Walnut	Walnut	Walnut	-	H2 handle
510	Typical Studio T3	54	Primary	Fixed	Units	FEET&CLIP/150	Base unit feet & clips	150h	12	Black	-	-	-	-
510	Typical Studio T3	54	Primary	Fixed	Wall Shelves & Cupboards	AC/WS04	Wall shelf unit	800w x 250d x 420h	2	Walnut	U899 ST9 Cosmos Grey	Walnut	-	-
510	Typical Studio T3	54	Primary	Fixed	Wall Units	WALL/RAIL	Wall hanging rail	2010mm	1	-	-	-	-	-
510	Typical Studio T3	54	Primary	Fixed	Wall Units	WALL6L/E	Wall unit, with 1no. adjustable shelf, left hand (non-locking)	600w x 325d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
510	Typical Studio T3	54	Primary	Fixed	Wall Units	WALL6R/E	Wall unit, with 1no. adjustable shelf, right hand (non-locking)	600w x 325d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
510	Typical Studio T3	54	Primary	Fixed	Wardrobes	AC/WR19	Wardrobe, with double door, 2No. drawers to base, hat shelf & hanging rail	800w x 580d x 2200h	1	Walnut	U899 ST9 Cosmos Grey	Walnut	-	H2 handle
510	Typical Studio T3	54	Primary	Fixed	Worktops	BATTEN	Wall batten	50h	2	Plain MDF	-	-	-	-
510	Typical Studio T3	54	Primary	Fixed	Worktops	WORKTOPPFL600	Post-formed laminate worktop, 40mm thick (single post-formed edge)	600d	3.018	W1000 ST89 Premium White	-	-	-	-
510	Typical Studio T3	54	Primary	Install	Z-Install	INSTALL BEDROOM	Dry fix installation, no plumbing, gas or electrical works	N/A	1	-	-	-	-	-
510	Typical Studio T3	54	Primary	Install	Z-Install	INSTALL STUDIO KITCHEN	Dry fix installation, no plumbing, gas or electrical works	N/A	1	-	-	-	-	-
Typical Studio T3 Total														
519	Typical Studio T4	28	Primary	Fixed	Accessories	HPJT8SSE25S 1200	Square profile splashback finishing trim	1200mm	1	Stainless Steel Effect	-	-	-	-
519	Typical Studio T4	28	Primary	Appliances	Appliances	CER31NT	Montpellier 2 ring domino hob (ceramic - with cut-off timer)	288w x 520d x 45h	1	Black	-	-	-	End user must register for warranty
519	Typical Studio T4	28	Primary	Appliances	Appliances	CHC612MSS	Montpellier chimney hood	600w x 465d x 780h (max)	1	Stainless Steel	-	-	-	End user must register for warranty
519	Typical Studio T4	28	Primary	Appliances	Appliances	MS10SS	Matrix four function single oven	595w x 550d x 595h	1	Stainless Steel	-	-	-	End user must register for warranty
519	Typical Studio T4	28	Secondary	Appliances	Appliances	RS511W	LEC under counter fridge with ice box	553w x 574d x 845h	1	White	-	-	-	End user must register for warranty
519	Typical Studio T4	28	Primary	Fixed	Base Units	BASEOVEN6DR/E	Oven housing base unit, with 1No. drawer to underside (non-locking)	600w x 490d x 720h	1	Walnut	White	White	-	-
519	Typical Studio T4	28	Primary	Fixed	Base Units	BASESINK6R/E	Door line sink base unit, without adjustable shelf, right hand (non-locking)	600w x 490d x 720h	1	Walnut	White	White	-	H2 handle
519	Typical Studio T4	28	Primary	Fixed	Base Units	PLINTH/E	Plinth	150h	1	Walnut	Walnut	Walnut	-	-
519	Typical Studio T4	28	Primary	Fixed	Base Units	PLINTHRAIL	Moulded extrusion to house plinth (hafele 713.25.098)	3050w	1	Transparent	-	-	-	-
519	Typical Studio T4	28	Primary	Loose	Beds	AC/BD03	Bed with 2No. lift up lids, double 4'6	1412w x 1940d x 500h	1	Walnut	-	-	-	-
519	Typical Studio T4	28	Primary	Loose	Bedside Cabinets	AC/BS01	Bedside cabinet, with open shelf	450w x 450d x 570h	1	Walnut	Walnut	Walnut	-	-
519	Typical Studio T4	28	Primary	Fixed	Coat Hooks	CH2/1T/E	2No. hooks in single tier mounted onto MFC backboard	200w x 200h	1	Walnut	-	-	Grey hammer	-
519	Typical Studio T4	28	Primary	Loose	Desk Storage Units	AC/UD16L	Under desk unit, with left hand door & adjustable shelf, without top	400w x 560d x 705h	1	Walnut	U899 ST9 Cosmos Grey	Walnut	-	H2 handle
519	Typical Studio T4	28	Primary	Loose	Desk Tops & Kits	AC/DT08	Desktop, for use with storage unit & desk kit	1600w x 600d x 25h	1	Walnut	-	Walnut	-	-
519	Typical Studio T4	28	Primary	Loose	Desk Tops & Kits	AC/DT13	Desk kit, panel leg & batten for fixing to wall, for use with desktop & storage unit	25w x 580d x 705h	1	Walnut	-	-	-	-
519	Typical Studio T4	28	Primary	Fixed	Display Boards	D1011604-UF	Un-framed fabric covered noticeboard	1600w x 400h	1	MAC 23 Silver	-	-	-	-
519	Typical Studio T4	28	Secondary	Fixed	Fire Fighting Equipment	FB1	Kidde FB1 wall mounted fire blanket	1100w x 1100h	1	Red	-	-	-	-
519	Typical Studio T4	28	Primary	Fixed	Headboards	AC/HB03	Headboard, double wall fixed 4'6 panel	1412w x 18d x 450h	1	Walnut	-	-	-	-
519	Typical Studio T4	28	Secondary	Loose	Mattress	WARREN/4FT6	Warren open coil sprung mattress, stitchbond fabric	4'6"	1	-	-	-	-	-
519	Typical Studio T4	28	Primary	Fixed	Panels	PANEL1000/E	End/back panel, door finish, 2mm PVC 2 short (oversized to scribe on site)	1000w x 900h	1	Walnut	-	-	-	-
519	Typical Studio T4	28	Primary	Fixed	Panels	PANEL200T/E	Scribe panel, door finish, unedged (oversized to scribe on site)	200w x 2150h	1	Walnut	-	-	-	-
519	Typical Studio T4	28	Primary	Fixed	Panels	PANEL600/E	End/back panel, door finish, 2mm PVC 2 long (oversized to scribe on site)	600w x 900h	3	Walnut	-	-	-	-
519	Typical Studio T4	28	Primary	Fixed	Panels	PANEL700T/E	End/back panel, door finish, 2mm PVC 2 short (oversized to scribe on site)	700w x 2150h	1	Walnut	-	-	-	-
519	Typical Studio T4	28	Primary	Fixed	Panels	SP/PANEL610/E	End/back panel, door finish, 2mm PVC all round (oversized to scribe on site)	610w x 960h	1	Walnut	-	-	-	-
519	Typical Studio T4	28	Primary	Fixed	Panels	VTSP50/2200	Tall scribe panel	50w x 18d x 2200h	1	Walnut	-	-	-	-
519	Typical Studio T4	28	Primary	Fixed	Sinks & Taps	351908	Mercia QT quarter turn deck mixer tap (hot & cold)	N/A	1	Chrome	-	-	-	-
519	Typical Studio T4	28	Primary	Fixed	Sinks & Taps	22100270	Stainless steel single bowl single drainer sink left hand drainer	940w x 485d x 185h	1	Stainless Steel	-	-	-	-
519	Typical Studio T4	28	Primary	Fixed	Sinks & Taps	1G302700	Polypipe Nuflo bottle trap	N/A	1	-	-	-	-	-
519	Typical Studio T4	28	Primary	Fixed	Sinks & Taps	DPA1700-WASHER	Top hat washer for Mercia taps	N/A	2	-	-	-	-	-
519	Typical Studio T4	28	Primary	Fixed	Sinks & Taps	FOV4120035	Sink Waste 1.1/2" c/w combined overflow, plug and chain	N/A	1	-	-	-	-	-
519	Typical Studio T4	28	Primary	Fixed	Splashbacks	SPLASHBACKLAM	Laminate Splashback (egger)	Linear metre	1.9	H3710 ST9 Natural Carini Walnut	-	-	-	-
519	Typical Studio T4	28	Primary	Fixed	Tall Units	TALLARDER6L/E	Tall larder unit, with 4no. adjustable shelves, left hand (non-locking)	600w x 490d x 1970h	1	Walnut	Walnut	Walnut	-	H2 handle
519	Typical Studio T4	28	Primary	Fixed	Units	FEET&CLIP/150	Base unit feet & clips	150h	12	Black	-	-	-	-
519	Typical Studio T4	28	Primary	Fixed	Wall Shelves & Cupboards	AC/WS04	Wall shelf unit	800w x 250d x 420h	2	Walnut	U899 ST9 Cosmos Grey	Walnut	-	-
519	Typical Studio T4	28	Primary	Fixed	Wall Units	WALL/RAIL	Wall hanging rail	2010mm	1	-	-	-	-	-
519	Typical Studio T4	28	Primary	Fixed	Wall Units	WALL6L/E	Wall unit, with 1no. adjustable shelf, left hand (non-locking)	600w x 325d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
519	Typical Studio T4	28	Primary	Fixed	Wall Units	WALL6R/E	Wall unit, with 1no. adjustable shelf, right hand (non-locking)	600w x 325d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
519	Typical Studio T4	28	Primary	Fixed	Wardrobes	AC/WR19	Wardrobe, with double door, 2No. drawers to base, hat shelf & hanging rail	800w x 580d x 2200h	1	Walnut	U899 ST9 Cosmos Grey	Walnut	-	H2 handle
519	Typical Studio T4	28	Primary	Fixed	Worktops	BATTEN	Wall batten	50h	2	Plain MDF	-	-	-	-
519	Typical Studio T4	28	Primary	Fixed	Worktops	WORKTOPPFL600	Post-formed laminate worktop, 40mm thick (single post-formed edge)	600d	2.918	W1000 ST89 Premium White	-	-	-	-
519	Typical Studio T4	28	Primary	Install	Z-Install	INSTALL BEDROOM	Dry fix installation, no plumbing, gas or electrical works	N/A	1	-	-	-	-	-
519	Typical Studio T4	28	Primary	Install	Z-Install	INSTALL STUDIO KITCHEN	Dry fix installation, no plumbing, gas or electrical works	N/A	1	-	-	-	-	-
Typical Studio T4 Total														
511	Typical Studio T5	23	Primary	Fixed	Accessories	HPJT8SSE25S 1200	Square profile splashback finishing trim	1200mm	1	Stainless Steel Effect	-	-	-	-
511	Typical Studio T5	23	Primary	Appliances	Appliances	CER31NT	Montpellier 2 ring domino hob (ceramic - with cut-off timer)	288w x 520d x 45h	1	Black	-	-	-	End user must register for warranty
511	Typical Studio T5	23	Primary	Appliances	Appliances	CHC612MSS	Montpellier chimney hood	600w x 465d x 780h (max)	1	Stainless Steel	-	-	-	End user must register for warranty
511	Typical Studio T5	23	Primary	Appliances	Appliances	MS10SS	Matrix four function single oven	595w x 550d x 595h	1	Stainless Steel	-	-	-	End user must register for warranty
511	Typical Studio T5	23	Secondary	Appliances	Appliances	RS511W	LEC under counter fridge with ice box	553w x 574d x 845h	1	White	-	-	-	End user must register for warranty
511	Typical Studio T5	23	Primary	Fixed	Base Units	BASEOVEN6DR/E	Oven housing base unit, with 1No. drawer to underside (non-locking)	600w x 490d x 720h	1	Walnut	White	White	-	-

ROOM NO:	ROOM NAME:	QTY OF TYPE:	DEL:	PACKAGE:	CATEGORY:	PRODUCT CODE:	DESCRIPTION:	DIMENSIONS:	QTY:	MFC/CARCASS, TOP, BACK FABRIC:	DOORS, SEAT FABRIC:	PVC EDGE:	LEGS/STEEL/BACK:	HANDLE TYPE/MISC:
511	Typical Studio T5	23	Primary	Fixed	Wall Shelves & Cupboards	AC/WS04	Wall shelf unit	800w x 250d x 420h	2	Walnut	U899 ST9 Cosmos Grey	Walnut	-	-
511	Typical Studio T5	23	Primary	Fixed	Wall Units	WALL/RAIL	Wall hanging rail	2010mm	1	-	-	-	-	-
511	Typical Studio T5	23	Primary	Fixed	Wall Units	WALL6L/E	Wall unit, with 1no. adjustable shelf, left hand (non-locking)	600w x 325d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
511	Typical Studio T5	23	Primary	Fixed	Wall Units	WALL6R/E	Wall unit, with 1no. adjustable shelf, right hand (non-locking)	600w x 325d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
511	Typical Studio T5	23	Primary	Fixed	Wardrobes	AC/WR19	Wardrobe, with double door, 2No. drawers to base, hat shelf & hanging rail	800w x 580d x 2200h	1	Walnut	U899 ST9 Cosmos Grey	Walnut	-	H2 handle
511	Typical Studio T5	23	Primary	Fixed	Worktops	BATTEN	Wall batten	50h	2	Plain MDF	-	-	-	-
511	Typical Studio T5	23	Primary	Fixed	Worktops	WORKTOPPFL600	Post-formed laminate worktop, 40mm thick (single post-formed edge)	600d	3.11803	W1000 ST89 Premium White	-	-	-	-
511	Typical Studio T5	23	Primary	Install	Z-Install	INSTALL BEDROOM	Dry fix installation, no plumbing, gas or electrical works	N/A	1	-	-	-	-	-
511	Typical Studio T5	23	Primary	Install	Z-Install	INSTALL STUDIO KITCHEN	Dry fix installation, no plumbing, gas or electrical works	N/A	1	-	-	-	-	-
Typical Studio T5 Total														
501	Unique Accessible Studio 1	12	Primary	Fixed	Accessories	HPJT8SSE25S 1200	Square profile splashback finishing trim	1200mm	2	Stainless Steel Effect	-	-	-	-
501	Unique Accessible Studio 1	12	Primary	Appliances	Appliances	CER31NT	Montpellier 2 ring domino hob (ceramic - with cut-off timer)	288w x 520d x 45h	1	Black	-	-	-	End user must register for warranty
501	Unique Accessible Studio 1	12	Primary	Appliances	Appliances	CHC612MSS	Montpellier chimney hood	600w x 465d x 780h (max)	1	Stainless Steel	-	-	-	End user must register for warranty
501	Unique Accessible Studio 1	12	Primary	Appliances	Appliances	MS10SS	Matrix four function single oven	595w x 550d x 595h	1	Stainless Steel	-	-	-	End user must register for warranty
501	Unique Accessible Studio 1	12	Secondary	Appliances	Appliances	R5511W	LEC under counter fridge with ice box	553w x 574d x 845h	1	White	-	-	-	End user must register for warranty
501	Unique Accessible Studio 1	12	Primary	Fixed	Base Units	PLINTH/E	Plinth	150h	1	Walnut	Walnut	Walnut	-	-
501	Unique Accessible Studio 1	12	Primary	Fixed	Base Units	PLINTHRAIL	Moulded extrusion to house plinth (hafele 713.25.098)	3050w	1	Transparent	-	-	-	-
501	Unique Accessible Studio 1	12	Primary	Loose	Beds	AC/BD03	Bed with 2No. lift up lids, double 4'6	1412w x 1940d x 500h	1	Walnut	-	-	-	-
501	Unique Accessible Studio 1	12	Primary	Loose	Bedside Cabinets	AC/BS01	Bedside cabinet, with open shelf	450w x 450d x 570h	1	Walnut	Walnut	Walnut	-	-
501	Unique Accessible Studio 1	12	Primary	Fixed	Coat Hooks	CH2/1T/E	2No. hooks in single tier mounted onto MFC backboard	200w x 200h	1	Walnut	-	-	Grey hammer	-
501	Unique Accessible Studio 1	12	Primary	Loose	Desk Storage Units	AC/UD16L	Under desk unit, with left hand door & adjustable shelf, without top	400w x 560d x 705h	1	Walnut	U899 ST9 Cosmos Grey	Walnut	-	H2 handle
501	Unique Accessible Studio 1	12	Primary	Loose	Desk Tops & Kits	AC/DT08	Desktop, for use with storage unit & desk kit	1600w x 600d x 25h	1	Walnut	-	Walnut	-	-
501	Unique Accessible Studio 1	12	Primary	Loose	Desk Tops & Kits	AC/DT13	Desk kit, panel leg & modesty panel, for use with desktop & storage unit	1200w x 600d x 705h	1	Walnut	-	-	-	-
501	Unique Accessible Studio 1	12	Primary	Fixed	Display Boards	D1011604-UF	Un-framed fabric covered noticeboard	1600w x 400h	1	MAC 23 Silver	-	-	-	-
501	Unique Accessible Studio 1	12	Primary	Fixed	Headboards	SP/AC/HB03	Bespoke headboard, wall fixed panel	2112w x 18d x 450h	1	Walnut	-	-	-	-
501	Unique Accessible Studio 1	12	Secondary	Loose	Mattress	WARREN/4FT6	Warren open coil sprung mattress, stitchbond fabric	4'6"	1	-	-	-	-	-
501	Unique Accessible Studio 1	12	Primary	Fixed	Panels	PANEL100T/E	Scribe panel, door finish, unedged (oversized to scribe on site)	100w x 2150h	1	Walnut	-	-	-	-
501	Unique Accessible Studio 1	12	Primary	Fixed	Panels	PANEL1200/E	End/back panel, door finish, 2mm PVC 2 short (oversized to scribe on site)	1200w x 900h	1	Walnut	-	-	-	-
501	Unique Accessible Studio 1	12	Primary	Fixed	Panels	PANEL600/E	End/back panel, door finish, 2mm PVC 2 long (oversized to scribe on site)	600w x 900h	2	Walnut	-	-	-	-
501	Unique Accessible Studio 1	12	Primary	Fixed	Panels	PANEL600T/E	End/back panel, door finish, 2mm PVC 2 short (oversized to scribe on site)	600w x 2150h	1	Walnut	-	-	-	-
501	Unique Accessible Studio 1	12	Primary	Fixed	Panels	SP/PANEL2100/E	Worktop downstand, door finish, 2mm PVC all round (oversized to scribe on site)	2100w x 100h	1	Walnut	-	-	-	-
501	Unique Accessible Studio 1	12	Primary	Fixed	Panels	SP/PANEL610/E	End/back panel, door finish, 2mm PVC all round (oversized to scribe on site)	610w x 960h	1	Walnut	-	-	-	-
501	Unique Accessible Studio 1	12	Primary	Fixed	Panels	VTSP50/2000	Tall scribe panel	50w x 18d x 2000h	1	White	-	-	-	-
501	Unique Accessible Studio 1	12	Primary	Fixed	Sinks & Taps	351908	Mercia QT quarter turn deck mixer tap (hot & cold)	N/A	1	Chrome	-	-	-	-
501	Unique Accessible Studio 1	12	Primary	Fixed	Sinks & Taps	22100280	Stainless steel single bowl single drainer sink right hand drainer	940w x 485d x 185h	1	Stainless Steel	-	-	-	-
501	Unique Accessible Studio 1	12	Primary	Fixed	Sinks & Taps	1G302700	Polypipe Nuflo bottle trap	N/A	1	-	-	-	-	-
501	Unique Accessible Studio 1	12	Primary	Fixed	Sinks & Taps	DPA1700-WASHER	Top hat washer for Mercia taps	N/A	2	-	-	-	-	-
501	Unique Accessible Studio 1	12	Primary	Fixed	Sinks & Taps	FOV4120035	Sink Waste 1.1/2" c/w combined overflow, plug and chain	N/A	1	-	-	-	-	-
501	Unique Accessible Studio 1	12	Primary	Fixed	Splashbacks	SPLASHBACKLAM/550	Laminate Splashback (egger)	Linear metre	2.7	H3710 ST9 Natural Carini Walnut	-	-	-	-
501	Unique Accessible Studio 1	12	Primary	Fixed	Spur Shelving	284.09.031	Kalabrone wall fixed shelf support (pair)	N/A	2	-	-	-	Satin Nickel	-
501	Unique Accessible Studio 1	12	Primary	Fixed	Spur Shelving	SHELF250/600	Wooden shelf	600w x 250d	2	Walnut	-	-	-	-
501	Unique Accessible Studio 1	12	Primary	Loose	Storage	VM3/MP42/2F	Volume mobile under desk pedestal, lockable, with 2No. filing drawers	420w x 600d x 693h	1	Walnut	White & White PVC	Walnut	-	H2 handle
501	Unique Accessible Studio 1	12	Primary	Fixed	Support Leg	LEGSU550/800	Worktop support leg	550w x 50d x 800h	1	-	-	-	Grey hammer	-
501	Unique Accessible Studio 1	12	Primary	Fixed	Tall Units	TALLOVEN60RW/E	Tall integrated oven housing, for single oven (drawers to bottom section) (non-locking)	600w x 490d x 1970h	1	Walnut	White & White PVC	Walnut	-	H2 handle
501	Unique Accessible Studio 1	12	Primary	Fixed	Units	FEET&CLIP/150	Base unit feet & clips	150h	4	Black	-	-	-	-
501	Unique Accessible Studio 1	12	Primary	Fixed	Wall Shelves & Cupboards	AC/WS03	Wall shelf unit	800w x 250d x 420h	2	Walnut	Walnut	Walnut	-	-
501	Unique Accessible Studio 1	12	Primary	Fixed	Wall Units	WALL/RAIL	Wall hanging rail	2010mm	1	-	-	-	-	-
501	Unique Accessible Studio 1	12	Primary	Fixed	Wall Units	WALL10/E	Wall unit, with 1no. adjustable shelf (non-locking)	1000w x 325d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
501	Unique Accessible Studio 1	12	Primary	Fixed	Wall Units	WALL6L/E	Wall unit, with 1no. adjustable shelf, left hand (non-locking)	600w x 325d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
501	Unique Accessible Studio 1	12	Primary	Fixed	Wardrobes	805.20.352	DDA hanging rail	N/A	1	-	-	-	-	-
501	Unique Accessible Studio 1	12	Primary	Fixed	Wardrobes	SP/AC/WR18R	Bespoke wardrobe, with right hand door, 2No. drawers to base, hat shelf & hanging rail	600w x 580d x 2000h	1	Walnut	U899 ST9 Cosmos Grey	Walnut	-	H2 handle
501	Unique Accessible Studio 1	12	Primary	Fixed	Worktops	BATTEN	Wall batten	50h	3	Plain MDF	-	-	-	-
501	Unique Accessible Studio 1	12	Primary	Fixed	Worktops	WORKTOPPFL600	Post-formed laminate worktop, 40mm thick (single post-formed edge)	600d	3.91012	W1000 ST89 Premium White	-	-	-	-
501	Unique Accessible Studio 1	12	Primary	Install	Z-Install	INSTALL BEDROOM	Dry fix installation, no plumbing, gas or electrical works	N/A	1	-	-	-	-	-
501	Unique Accessible Studio 1	12	Primary	Install	Z-Install	INSTALL STUDIO KITCHEN	Dry fix installation, no plumbing, gas or electrical works	N/A	1	-	-	-	-	-
Unique Accessible Studio 1 Total														
TBA4	Unique Cluster Bedroom 1	7	Primary	Bespoke	Provisional Sum	BESPOKE/PROV SUM TBC	Bespoke item / provisional sum	Based on Cluster Bedroom T2	1	-	-	-	-	-
Unique Cluster Bedroom 1 Total														
TBA5	Unique Cluster Bedroom 2	7	Primary	Bespoke	Provisional Sum	BESPOKE/PROV SUM TBC	Bespoke item / provisional sum	Based on Cluster Bedroom T2	1	-	-	-	-	-
Unique Cluster Bedroom 2 Total														
TBA6	Unique Cluster Bedroom 3	6	Primary	Bespoke	Provisional Sum	BESPOKE/PROV SUM TBC	Bespoke item / provisional sum	Based on Cluster Bedroom T2	1	-	-	-	-	-
Unique Cluster Bedroom 3 Total														
TBA7	Unique Cluster Bedroom 4	6	Primary	Bespoke	Provisional Sum	BESPOKE/PROV SUM TBC	Bespoke item / provisional sum	Based on Cluster Bedroom T2	1	-	-	-	-	-
Unique Cluster Bedroom 4 Total														
TBA8	Unique Cluster Bedroom 5	4	Primary	Bespoke	Provisional Sum	BESPOKE/PROV SUM TBC	Bespoke item / provisional sum	Based on Cluster Bedroom T2	1	-	-	-	-	-
Unique Cluster Bedroom 5 Total														
TBA9	Unique Cluster Bedroom 6	6	Primary	Bespoke	Provisional Sum	BESPOKE/PROV SUM TBC	Bespoke item / provisional sum	Based on Cluster Bedroom T2	1	-	-	-	-	-
Unique Cluster Bedroom 6 Total														
TBA10	Unique Cluster Bedroom 7	2	Primary	Bespoke	Provisional Sum	BESPOKE/PROV SUM TBC	Bespoke item / provisional sum	Based on Cluster Bedroom T2	1	-	-	-	-	-
Unique Cluster Bedroom 7 Total														
506G	Unique Cluster Bedroom 8	1	Primary	Loose	Beds	AC/BD03	Bed with 2No. lift up lids, double 4'6	1412w x 1940d x 500h	1	Walnut	-	-	-	-
506G	Unique Cluster Bedroom 8	1	Primary	Loose	Bedside Cabinets	AC/BS01	Bedside cabinet, with open shelf	450w x 450d x 570h	1	Walnut	Walnut	Walnut	-	-
506G	Unique Cluster Bedroom 8	1	Primary	Fixed	Coat Hooks	CH2/1T/E	2No. hooks in single tier mounted onto MFC backboard	200w x 200h	1	Walnut	-	-	Grey hammer	-
506G	Unique Cluster Bedroom 8	1	Primary	Loose	Desk Storage Units	AC/UD16R	Under desk unit, with right hand door & adjustable shelf, without top	400w x 560d x 705h	1	Walnut	Walnut	Walnut		

	ROOM NAME:	QTY OF TYPE:	DEL:	PACKAGE:	CATEGORY:	PRODUCT CODE:	DESCRIPTION:	DIMENSIONS:	QTY:	MFC/CARCASS, TOP, BACK FABRIC:	DOORS, SEAT FABRIC:	PVC EDGE:	LEGS/STEEL/BACK:	HANDLE TYPE/MISC:
517	Unique Studio 1	12	Primary	Fixed	Wardrobes	AC/WR19	Wardrobe, with double door, 2No. drawers to base, hat shelf & hanging rail	800w x 580d x 2200h	1	Walnut	U899 ST9 Cosmos Grey	Walnut	-	-
517	Unique Studio 1	12	Primary	Fixed	Worktops	BATTEN	Wall batten	50h	2	Plain MDF	-	-	-	-
517	Unique Studio 1	12	Primary	Fixed	Worktops	WORKTOPPFL600	Post-formed laminate worktop, 40mm thick (single post-formed edge)	600d	3.018	W1000 ST89 Premium White	-	-	-	-
517	Unique Studio 1	12	Primary	Install	Z-Install	INSTALL BEDROOM	Dry fix installation, no plumbing, gas or electrical works	N/A	1	-	-	-	-	-
517	Unique Studio 1	12	Primary	Install	Z-Install	INSTALL STUDIO KITCHEN	Dry fix installation, no plumbing, gas or electrical works	N/A	1	-	-	-	-	-
Unique Studio 1 Total														
528	Unique Studio 2	7	Primary	Fixed	Accessories	HPJT8SSE25S 1200	Square profile splashback finishing trim	1200mm	1	Stainless Steel Effect	-	-	-	-
528	Unique Studio 2	7	Primary	Appliances	Appliances	CER31NT	Montpellier 2 ring domino hob (ceramic - with cut-off timer)	288w x 520d x 45h	1	Black	-	-	-	End user must register for warranty
528	Unique Studio 2	7	Primary	Appliances	Appliances	CHC612MSS	Montpellier chimney hood	600w x 465d x 780h (max)	1	Stainless Steel	-	-	-	End user must register for warranty
528	Unique Studio 2	7	Primary	Appliances	Appliances	MS10SS	Matrix four function single oven	595w x 550d x 595h	1	Stainless Steel	-	-	-	End user must register for warranty
528	Unique Studio 2	7	Secondary	Appliances	Appliances	RS511W	LEC under counter fridge with ice box	553w x 574d x 845h	1	White	-	-	-	End user must register for warranty
528	Unique Studio 2	7	Primary	Fixed	Base Units	BASEOVEN6DR/E	Oven housing base unit, with 1No. drawer to underside (non-locking)	600w x 490d x 720h	1	Walnut	White	White	-	-
528	Unique Studio 2	7	Primary	Fixed	Base Units	BASESINK6L/E	Door line sink base unit, without adjustable shelf, left hand (non-locking)	600w x 490d x 720h	1	Walnut	White	White	-	H2 handle
528	Unique Studio 2	7	Primary	Fixed	Base Units	PLINTH/E	Plinth	150h	1	Walnut	Walnut	Walnut	-	-
528	Unique Studio 2	7	Primary	Fixed	Base Units	PLINTHRAIL	Moulded extrusion to house plinth (hafele 713.25.098)	3050w	1	Transparent	-	-	-	-
528	Unique Studio 2	7	Primary	Loose	Beds	AC/BD03	Bed with 2No. lift up lids, double 4'6	1412w x 1940d x 500h	1	Walnut	-	-	-	-
528	Unique Studio 2	7	Primary	Loose	Bedside Cabinets	AC/BS01	Bedside cabinet, with open shelf	450w x 450d x 570h	1	Walnut	Walnut	Walnut	-	-
528	Unique Studio 2	7	Primary	Fixed	Coat Hooks	CH2/1T/E	2No. hooks in single tier mounted onto MFC backboard	200w x 200h	1	Walnut	-	-	Grey hammer	-
528	Unique Studio 2	7	Primary	Loose	Desk Storage Units	AC/UD16L	Under desk unit, with left hand door & adjustable shelf, without top	400w x 560d x 705h	1	Walnut	U899 ST9 Cosmos Grey	Walnut	-	H2 handle
528	Unique Studio 2	7	Primary	Loose	Desk Tops & Kits	AC/DT08	Desktop, for use with storage unit & desk kit	1600w x 600d x 25h	1	Walnut	-	Walnut	-	-
528	Unique Studio 2	7	Primary	Loose	Desk Tops & Kits	AC/DT13	Desk kit, panel leg & batten for fixing to wall, for use with desktop & storage unit	25w x 580d x 705h	1	Walnut	-	-	-	-
528	Unique Studio 2	7	Primary	Fixed	Display Boards	D1011604-UF	Un-framed fabric covered noticeboard	1600w x 400h	1	MAC 23 Silver	-	-	-	-
528	Unique Studio 2	7	Secondary	Fixed	Fire Fighting Equipment	FB1	Kidde FB1 wall mounted fire blanket	1100w x 1100h	1	Red	-	-	-	-
528	Unique Studio 2	7	Primary	Fixed	Headboards	AC/HB03	Headboard, double wall fixed 4'6 panel	1412w x 18d x 450h	1	Walnut	-	-	-	-
528	Unique Studio 2	7	Secondary	Loose	Mattress	WARREN/4FT6	Warren open coil sprung mattress, stitchbond fabric	4'6"	1	-	-	-	-	-
528	Unique Studio 2	7	Primary	Fixed	Panels	PANEL1200/E	End/back panel, door finish, 2mm PVC 2 short (oversized to scribe on site)	1200w x 900h	3	Walnut	-	-	-	-
528	Unique Studio 2	7	Primary	Fixed	Panels	PANEL600/E	End/back panel, door finish, 2mm PVC 2 long (oversized to scribe on site)	600w x 900h	3	Walnut	-	-	-	-
528	Unique Studio 2	7	Primary	Fixed	Panels	PANEL600T/E	End/back panel, door finish, 2mm PVC 2 short (oversized to scribe on site)	600w x 2150h	1	Walnut	-	-	-	-
528	Unique Studio 2	7	Primary	Fixed	Panels	SP/PANEL610/E	End/back panel, door finish, 2mm PVC all round (oversized to scribe on site)	610w x 960h	1	Walnut	-	-	-	-
528	Unique Studio 2	7	Primary	Fixed	Panels	VTSP50/2200	Tall scribe panel	50w x 18d x 2200h	2	Walnut	-	-	-	-
528	Unique Studio 2	7	Primary	Fixed	Sinks & Taps	351908	Mercia QT quarter turn deck mixer tap (hot & cold)	N/A	1	Chrome	-	-	-	-
528	Unique Studio 2	7	Primary	Fixed	Sinks & Taps	22100280	Stainless steel single bowl single drainer sink right hand drainer	940w x 485d x 185h	1	Stainless Steel	-	-	-	-
528	Unique Studio 2	7	Primary	Fixed	Sinks & Taps	1G302700	Polypipe Nulfo bottle trap	N/A	1	-	-	-	-	-
528	Unique Studio 2	7	Primary	Fixed	Sinks & Taps	DPA1700-WASHER	Top hat washer for Mercia taps	N/A	2	-	-	-	-	-
528	Unique Studio 2	7	Primary	Fixed	Sinks & Taps	FOV4120035	Sink Waste 1.1/2" c/w combined overflow, plug and chain	N/A	1	-	-	-	-	-
528	Unique Studio 2	7	Primary	Fixed	Splashbacks	SPLASHBACKLAM	Laminate Splashback (egger)	Linear metre	1.8	H3710 ST9 Natural Carini Walnut	-	-	-	-
528	Unique Studio 2	7	Primary	Fixed	Tall Units	TALLARDER4L/E	Tall ladder unit, with 4no. adjustable shelves, left hand (non-locking)	400w x 490d x 1970h	1	Walnut	Walnut	Walnut	-	H2 handle
528	Unique Studio 2	7	Primary	Fixed	Units	FEET&CLIP/150	Base unit feet & clips	150h	12	Black	-	-	-	-
528	Unique Studio 2	7	Primary	Fixed	Wall Shelves & Cupboards	AC/WS04	Wall shelf unit	800w x 250d x 420h	2	Walnut	U899 ST9 Cosmos Grey	Walnut	-	-
528	Unique Studio 2	7	Primary	Fixed	Wall Units	WALL/RAIL	Wall hanging rail	2010mm	1	-	-	-	-	-
528	Unique Studio 2	7	Primary	Fixed	Wall Units	WALL6L/E	Wall unit, with 1no. adjustable shelf, left hand (non-locking)	600w x 325d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
528	Unique Studio 2	7	Primary	Fixed	Wall Units	WALL6R/E	Wall unit, with 1no. adjustable shelf, right hand (non-locking)	600w x 325d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
528	Unique Studio 2	7	Primary	Fixed	Wardrobes	AC/WR19	Wardrobe, with double door, 2No. drawers to base, hat shelf & hanging rail	800w x 580d x 2200h	1	Walnut	U899 ST9 Cosmos Grey	Walnut	-	H2 handle
528	Unique Studio 2	7	Primary	Fixed	Worktops	BATTEN	Wall batten	50h	2	Plain MDF	-	-	-	-
528	Unique Studio 2	7	Primary	Fixed	Worktops	WORKTOPPFL600	Post-formed laminate worktop, 40mm thick (single post-formed edge)	600d	3.018	W1000 ST89 Premium White	-	-	-	-
528	Unique Studio 2	7	Primary	Install	Z-Install	INSTALL BEDROOM	Dry fix installation, no plumbing, gas or electrical works	N/A	1	-	-	-	-	-
528	Unique Studio 2	7	Primary	Install	Z-Install	INSTALL STUDIO KITCHEN	Dry fix installation, no plumbing, gas or electrical works	N/A	1	-	-	-	-	-
Unique Studio 2 Total														
526	Unique Studio 3	7	Primary	Fixed	Accessories	HPJT8SSE25S 1200	Square profile splashback finishing trim	1200mm	1	Stainless Steel Effect	-	-	-	-
526	Unique Studio 3	7	Primary	Appliances	Appliances	CER31NT	Montpellier 2 ring domino hob (ceramic - with cut-off timer)	288w x 520d x 45h	1	Black	-	-	-	End user must register for warranty
526	Unique Studio 3	7	Primary	Appliances	Appliances	CHC612MSS	Montpellier chimney hood	600w x 465d x 780h (max)	1	Stainless Steel	-	-	-	End user must register for warranty
526	Unique Studio 3	7	Primary	Appliances	Appliances	MS10SS	Matrix four function single oven	595w x 550d x 595h	1	Stainless Steel	-	-	-	End user must register for warranty
526	Unique Studio 3	7	Secondary	Appliances	Appliances	RS511W	LEC under counter fridge with ice box	553w x 574d x 845h	1	White	-	-	-	End user must register for warranty
526	Unique Studio 3	7	Primary	Fixed	Base Units	BASEOVEN6DR/E	Oven housing base unit, with 1No. drawer to underside (non-locking)	600w x 490d x 720h	1	Walnut	White	White	-	-
526	Unique Studio 3	7	Primary	Fixed	Base Units	BASESINK6R/E	Door line sink base unit, without adjustable shelf, right hand (non-locking)	600w x 490d x 720h	1	Walnut	White	White	-	H2 handle
526	Unique Studio 3	7	Primary	Fixed	Base Units	PLINTH/E	Plinth	150h	1	Walnut	Walnut	Walnut	-	-
526	Unique Studio 3	7	Primary	Fixed	Base Units	PLINTHRAIL	Moulded extrusion to house plinth (hafele 713.25.098)	3050w	1	Transparent	-	-	-	-
526	Unique Studio 3	7	Primary	Loose	Beds	AC/BD03	Bed with 2No. lift up lids, double 4'6	1412w x 1940d x 500h	1	Walnut	-	-	-	-
526	Unique Studio 3	7	Primary	Loose	Bedside Cabinets	AC/BS01	Bedside cabinet, with open shelf	450w x 450d x 570h	1	Walnut	Walnut	Walnut	-	-
526	Unique Studio 3	7	Primary	Fixed	Coat Hooks	CH2/1T/E	2No. hooks in single tier mounted onto MFC backboard	200w x 200h	1	Walnut	-	-	Grey hammer	-
526	Unique Studio 3	7	Primary	Loose	Desk Storage Units	AC/UD16L	Under desk unit, with left hand door & adjustable shelf, without top	400w x 560d x 705h	1	Walnut	U899 ST9 Cosmos Grey	Walnut	-	H2 handle
526	Unique Studio 3	7	Primary	Loose	Desk Tops & Kits	AC/DT08	Desktop, for use with storage unit & desk kit	1600w x 600d x 25h	1	Wal				

ROOM NO:	ROOM NAME:	QTY OF TYPE:	DEL:	PACKAGE:	CATEGORY:	PRODUCT CODE:	DESCRIPTION:	DIMENSIONS:	QTY:	MFC/CARCASS, TOP, BACK FABRIC:	DOORS, SEAT FABRIC:	PVC EDGE:	LEGS/STEEL/BACK:	HANDLE TYPE/MISC:
1315	Unique Studio 4	1	Primary	Fixed	Splashbacks	SPLASHBACKLAM	Laminate Splashback (egger)	Linear metre	1.8	H3710 ST9 Natural Carini Walnut	-	-	-	-
1315	Unique Studio 4	1	Primary	Fixed	Tall Units	TALLARDER8/325/E	Tall larder unit, with 4no. adjustable shelves (non-locking)	800w x 325d x 1970h	1	Walnut	Walnut	Walnut	-	H2 handle
1315	Unique Studio 4	1	Primary	Fixed	Units	FEET&CLIP/150	Base unit feet & clips	150h	12	Black	-	-	-	-
1315	Unique Studio 4	1	Primary	Fixed	Wall Shelves & Cupboards	AC/WS04	Wall shelf unit	800w x 250d x 420h	2	Walnut	U899 ST9 Cosmos Grey	Walnut	-	-
1315	Unique Studio 4	1	Primary	Fixed	Wall Units	WALL/RAIL	Wall hanging rail	2010mm	1	-	-	-	-	-
1315	Unique Studio 4	1	Primary	Fixed	Wall Units	WALL6L/E	Wall unit, with 1no. adjustable shelf, left hand (non-locking)	600w x 325d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
1315	Unique Studio 4	1	Primary	Fixed	Wall Units	WALL6R/E	Wall unit, with 1no. adjustable shelf, right hand (non-locking)	600w x 325d x 720h	1	Walnut	Walnut	Walnut	-	H2 handle
1315	Unique Studio 4	1	Primary	Fixed	Wardrobes	AC/WR09L	Wardrobe, with left hand door, hat shelf & hanging rail	500w x 580d x 2200h	1	Walnut	U899 ST9 Cosmos Grey	Walnut	-	H2 handle
1315	Unique Studio 4	1	Primary	Fixed	Wardrobes	AC/WR19	Wardrobe, with double door, 2No. drawers to base, hat shelf & hanging rail	800w x 580d x 2200h	1	Walnut	U899 ST9 Cosmos Grey	Walnut	-	H2 handle
1315	Unique Studio 4	1	Primary	Fixed	Worktops	BATTEN	Wall batten	50h	2	Plain MDF	-	-	-	-
1315	Unique Studio 4	1	Primary	Fixed	Worktops	WORKTOPPFL600	Post-formed laminate worktop, 40mm thick (single post-formed edge)	600d	3.018	W1000 ST89 Premium White	-	-	-	-
1315	Unique Studio 4	1	Primary	Install	Z-Install	INSTALL BEDROOM	Dry fix installation, no plumbing, gas or electrical works	N/A	1	-	-	-	-	-
1315	Unique Studio 4	1	Primary	Install	Z-Install	INSTALL STUDIO KITCHEN	Dry fix installation, no plumbing, gas or electrical works	N/A	1	-	-	-	-	-
Unique Studio 4 Total														
Various A	Various A	1	Primary	Design	Design	DESIGN & ADMIN	Design service as agreed	N/A	1	-	-	-	-	-
Various A Total														
Grand Total Including Dry Fix Installation (no plumbing, gas or electrical works):														
NOTES:														
Unit handings above are relevant only to that particular room number, see fully populated GA plans for door handings per individual room														

Scotway House 400563

APPENDIX 3 – PRODUCT DATASHEETS

MORE FROM WOOD.

Quality management ISO 9001



Coding: TD APL EN
Revision: 04
Approved: 06.05.2019
Page: 1 of 3

Technical data sheet

EGGER Worktops



Description

EGGER worktops are composite elements consisting of Eurospan E1 rawboards, bonded with decorative EGGER laminate.

Areas of application

EGGER worktops can be used in kitchens, bathrooms, offices, domestic furniture and for shopfitting solutions.

Product versions / Availability

Worktops are part of the EGGER Decorative Collection. The worktop models 300/3 and 100/1.5 are available in selected decor/structure combinations and dimensions ex stock and from just on piece upwards, according to the country-specific availability guides.

Model	Standard dimensions	Model type
300/3 and 100/1.5	4,100 x 600 x 38 mm	single sided
300/3 and 100/1.5	4,100 x 920 x 38 mm	double sided
300/3 and 100/1.5	4,100 x 650 x 38 mm*	single sided

* selected decor/structure combinations based on chipboard P3

Overview of our order-specific delivery options

Model	Standard dimensions	Model type
300/3 and 100/1.5	4,100 x 1,200 x 38 mm	single sided

Other worktop lengths, widths and models as well as special qualities on request.

Quality characteristics / Technical data

The quality characteristics of worktops are primarily defined by the product properties of laminate and substrate type.

Property	Test standard	Unit or feature	Value
Resistance to surface wear	EN 438-2	revolutions (min.) initial point	150
Resistance to impact by small diameter ball	EN 438-2	N (min)	≥ 20
Resistance to scratching	EN 438-2	Rating (min.) textured finishes	3
Resistance to water vapour	EN 438-2	Rating (min.) other finishes	4
Resistance to dry heat (160 °C)	EN 438-2	Rating (min.) other finishes	4
Resistance to staining	EN 438-2	Rating (min.) Groups 1 and 2 Group 3	5 4
Lightfastness [Xenon arc lamp]	EN 438-2	Grey scale rating	4 to 5
Substrate type		Eurospan E1	Eurospan E1, P3
Bending strength 32 – 40 mm	EN 310	≥ 7.0 N/mm ²	≥ 9.0 N/mm ²
Internal bond strength 32 – 40 mm	EN 319	≥ 0.14 N/mm ²	≥ 0.30 N/mm ²
Swelling in thickness 24 h 31 – 40 mm	EN 317	Not standardised	≤ 12 %
Surface soundness ¹⁾	EN 311	≥ 0.8 N/mm ²	≥ 0.8 N/mm ²
Durability class adhesive	EN 204	D3	D3

¹⁾ The result indicated is a mean value.

Tolerances / Dimensions

Property	Test standard	Unit or feature	Value
Length tolerance	-	mm	-5/+10
Width tolerance 500 mm	EN ISO 13894	mm	± 0.5 additional ± 0.05 per 100 mm
Thickness tolerance	EN ISO 13894	mm	± 0.4
Straightness of cut	EN ISO 13894	mm	± 0.5 per 1,000 mm length
Angular accuracy	EN ISO 13894	mm	≤ 2.0 per 1,000 mm length
Flatness ≤ 600 mm 601 to 700 701 to 800 801 to 900 901 to 1,000 1,001 to 5,600	EN ISO 13894	max. deviation ²⁾	0.9 mm 1.1 mm 1.3 mm 1.6 mm 2.0 mm 2.0 mm per Meter ³⁾

²⁾ Maximum concave or convex deviation, Referring to the front side of the worktop. Numerous factors, including changes in temperature and relative humidity such as are encountered on building sites, may cause boards and panels to bow and twist irreversibly. This requirement is therefore only applicable at the time of delivery.

³⁾ For worktops > 1,000 mm, the measurements must be carried out using a warpage measuring device with a length of 1,000 mm.

MORE FROM WOOD.

Quality management ISO 9001



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Storage / Fabrication

Information concerning storage and processing is available in the processing instructions "EGGER Worktops".

Care and cleaning recommendation

Due to its resistant, hygienic and dense surface, EGGER Worktops do not require any special form of care. The surface is generally easy to clean. Do not use sanitary cleaners or detergents with abrasive components, as such cleaners may lead to changes in the gloss level and/or scratching of the material.

More detailed information can be found in our leaflet "EGGER Laminate Cleaning and Use Instructions".

Additional documents / Product information

You will find further information in the following documents:

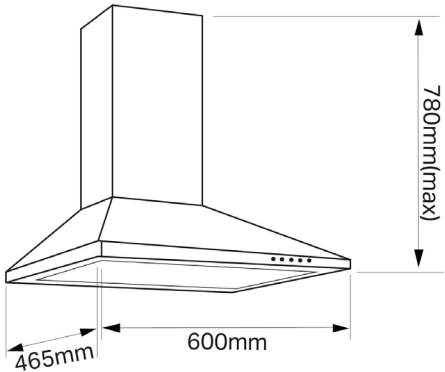
- "Processing Instructions EGGER Worktops"
- Technical leaflet "EGGER Laminate surfaces"
- Technical leaflet "Chemical Resistance EGGER Laminate"
- Technical leaflet "EGGER Laminate Cleaning and Use Instructions"

Provisional note

This technical data sheet has been carefully drawn up to the best of our knowledge. The information provided is based on practical experience, in-house testing and reflects our current level of knowledge. It is intended for information only and does not constitute a guarantee in terms of product properties or its suitability for specific applications. We accept no liability for any mistakes, errors in standards, or printing errors. In addition, technical modifications may result from the continuous development of EGGER Worktops, as well as from changes to standards and public law documents. The contents of this technical data sheet should therefore not be considered as instructions for use or as legally binding. Our General Terms and Conditions apply.



Responsible: PM Furniture and interior design



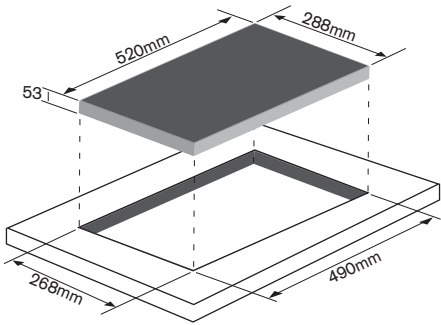
Specification

3 Speed Motor
2 x 2w LED Lamps
Push Button Controls

2x Aluminium Filters & 1 Charcoal Filter Inc.
Ducting Kit Inc.
Re-Circulated or Vented

Controls	Push Button
Noise Level	63dB (max)
Motor Power	65W
Max Air Flow	350m³/h
Energy Consumption	-
Features	-
Colour	Stainless Steel
Dimensions	H780 W600 D465mm
Gross Weight	7/8.5kg
Guarantee	2 Year Parts and Labour Guarantee

CER31T15
Ceramic Domino Hob

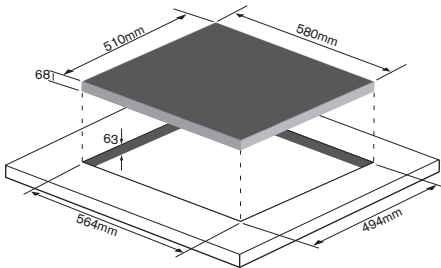


Specification

2 Zone Ceramic Hob
Pre Determined 15 min Cut-Off Timer
Touch Controls

Child Lock
Heat Indicator Light

Zones	2
Controls	Front Touch Controls
Power	3000W
Features	
Colour	Black Vitro Ceramic Glass
Dimensions	H53 W288 D520mm
Cut Out Dimensions	H47 W268 D490mm
Net/Gross Weight	4.5kg/5.3kg
Guarantee	2 Year Parts and Labour Guarantee



Specification

- 4 Zone Ceramic Hob
Touch Controls
Child Lock
- Heat Indicator Light
Auto Switch Off Safety
Pre Determined 15 min Cut-Off Timer

Zones	4
Controls	Front Touch Controls
Power	6000W
Features	Heat Indicator Light, Timer
Colour	Black Vitro Ceramic Glass
Dimensions	H40 W580 D510mm
Cut Out Dimensions	H63 W564 D494mm
Net/Gross Weight	8.6kg/10kg
Guarantee	2 Year Parts and Labour Guarantee

Microwave Oven

User Manual



MOC 20100 W | MOC 20100 S

01M-8849363200-0817-03

beko



Please read this manual first!

Dear Customer,

Thank you for selecting a Beko product. We hope that you get the best results from your product which has been manufactured with high quality and state-of-the-art technology. Therefore, please read this entire user manual and all other accompanying documents carefully before using the product and keep it as a reference for future use. If you handover the product to someone else, give the user manual as well. Follow all warnings and information in the user manual.

Meanings of the symbols

Following symbols are used in the various section of this user manual:

	Warnings for dangerous situations concerning the safety of life and property.
	Warning for hot surfaces.



This product has been manufactured in environmentally modern facilities.

This appliance conforms to the WEEE regulation.



This product does not contain PCB's.

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Important Safety Instructions Read Carefully And Keep For Future Reference

This section contains safety instructions that will help protect from risk of fire, electric shock, exposure to leak microwave energy, personal injury or property damage. Failure to follow these instructions shall void any warranty.

1.1 General safety

- The microwave oven is intended for heating food and beverages. Drying of or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.

This appliance is intended to be used in household and similar applications such as:

- Staff kitchen areas in shops, offices and other working environments;
- By clients in hotels, and other residential type environments;
- Bed and Breakfast type environments.

- Do not attempt to start the oven when its door is open; otherwise you may be exposed to harmful microwave energy. Safety locks should not be disabled or tampered with.
- Do not place any object between the front side and the door of the oven. Do not allow dirt or cleaning agent remnants to build up on the closure surfaces.
- Any service works involving removal of the cover that provides protection against exposure to microwave energy must be performed by authorized persons/service. Any other approach is dangerous.
- Your product is intended for cooking, heating and defrosting food at home.
- Do not use this appliance outdoors, in bathrooms or humid environments or in places where the it can get wet.
- No responsibility or warranty claim shall be assumed for damages arising from misuse or improper handling of the appliance.
- Never attempt to dismantle the appliance. No warranty claims are accepted for damage caused by improper handling.

1

Important safety and environmental instructions

- Only use the original parts or parts recommended by the manufacturer.
- Do not leave this appliance unattended while it is in use.
- Always use the appliance on a stable, flat, clean dry, and non-slip surface.
- Do not use with an external clock timer or separate remote control system.
- Before using the appliance for the first time, clean all parts. Please see the details given in the "Cleaning and Maintenance" section.
- Operate the appliance for its intended purpose only as described in this manual. Do not use abrasive chemicals or steam on this appliance. This oven is particularly intended for heating and cooking the food.
It is not intended for industrial or laboratory use.
- Do not use your appliance to dry clothes or kitchen towels.
- Appliance becomes very hot while it is in use. Pay attention not to touch the hot parts inside the Microwave oven.
- Your microwave oven is not designed to dry any living being.
- Do not operate the microwave oven when it is empty.
- Cooking utensil may get hot due to the heat transferred from the heated food to the utensil. You may need oven gloves to hold the utensil.
- Utensils shall be checked to ensure that they are suitable for use in microwave ovens.
- Do not place the microwave oven on cooking hobs or other heat generating appliances. Otherwise, it may be damaged and the warranty becomes void.
- The microwave oven must not be placed in a cabinet that is not in compliance with the installation instructions.
- Take care when removing lids from food packages after heating as steam is present.
- Use gloves while taking any kind of heated food out of the microwave oven.

Important safety and environmental instructions

- All appliance surfaces may be very hot when the appliance is in use.
- Door and outer glass may be very hot when the appliance is in use do not use the microwave oven.
- Use the appliance with a grounded outlet only.
- Never use the appliance if the power cable or the appliance itself is damaged.

1.1.1 Electrical safety

- If the supply cord is damaged, The supply cord must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Beko Microwave Ovens comply with the applicable safety standards; therefore, in case of any damage on the appliance or power cable, it should be repaired or replaced by the dealer, service center or a specialist and authorized service alike to avoid any danger. Faulty or unqualified repair work may be dangerous and cause risk to the user.
- Make sure that your mains power supply complies with the information supplied on the rating plate of the appliance.

The only way to disconnect the appliance from the power supply is to remove the power plug from the power outlet.
- Do not use this appliance with an extension cord.
- Never touch the appliance or its plug with damp or wet hands.
- Place the appliance in a way so that the plug is always accessible.
- Prevent damage to the power cable by not squeezing, bending, or rubbing it on sharp edges. Keep the power cable away from hot surfaces and naked flame.
- Make sure that there is no danger that the power cable could be accidentally pulled or that someone could trip over it when the appliance is in use.
- Unplug the appliance before cleaning and when the appliance is not in use.
- Do not pull the power cable of the appliance to disconnect it from its power supply and never wrap its power cable around the appliance.
- Do not immerse the appliance, power cable, or power plug in water or any other liquids. Do not hold it under running water.

Important safety and environmental instructions

- When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
- Ensure containers are suitable for microwave use.
- Remove the wire strings and/or metal handles of paper or plastic bags before placing bags suitable for use in microwave oven to the oven.
- If smoke is observed, switch off or unplug the appliance if safe to do so and keep the door closed in order to stifle any flames.
- Do not use microwave oven for storage. Do not leave paper items, cooking material or food inside the oven when it is not being used.
- The contents of feeding bottles and baby food should shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
- This appliance is a Group 2 Class B ISM equipment. Group 2 contains all ISM (Industrial, Scientific and Medical) equipment in which radio-frequency energy is intentionally generated and/or used in the form of electromagnetic radiation for the treatment of material, and spark erosion equipment.
- Class B equipment is suitable for use in domestic establishments and establishments directly connected to a low voltage power supply network.
- Door or outer surface of the appliance may become hot when it is in use.

1.1.2 Product safety

- Be careful when removing beverages and food from the microwave.
- Do not use cooking oil in the oven. Hot oil may damage the components and materials of the oven, and it may even cause skin burns.
- Pierce food with thick crust such as potatoes, courgettes, apples and chestnuts.
- Appliance must be placed so that the rear side is facing the wall.
- Before moving the appliance, please secure the turntable to prevent damage.
- Eggs in their shell and whole hard-boiled eggs must not be heated in microwave ovens since they may explode, even after microwave heating has ended.

Important safety and environmental instructions

- Never remove the parts at the rear and sides of the appliance, which protect the minimum distances between the cabinet walls and the appliance in order to allow for the required air circulation.
- Do not use the appliance as a heat source.
- Microwave oven is intended to thaw, cook and stew food only.
- Do not over-cook foods; otherwise, you may cause a fire.
- Do not use steam assisted cleaners to clean the appliance.

1.2 Intended use

- **WARNING:** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a qualified person.
- **WARNING:** It is hazardous for anyone other than a competent person to carry out any service or repair operation which involves the removal of a cover which gives protection against exposure to microwave energy.
- **WARNING:** Liquids and other foods must not be heated in sealed containers since they are liable to explode.
- The oven should be cleaned regularly and any food deposits removed.
- There should be min 20cm free space above the top surface of the oven.
- Do not use the appliance for anything other than its intended use.

1.3 Children's safety

- Extreme caution is advised when being used near children and persons who are restricted in their physical, sensory or mental abilities.
- This appliance can be used by the children who are at the age of 8 or over and by the people who have limited physical, sensory or mental capacity or who do not have knowledge and experience, as long as they are supervised with regard to safe use of the product or they are instructed accordingly or understand the risks of using the product. Children should not play with the appliance. Cleaning and user maintenance procedures should not be performed by children unless they are controlled by their elders.

1

Important safety and environmental instructions

- Danger of choking! Keep all the packaging materials away from children.
- Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the microwave oven in a safe way and understands the hazards of improper use.
- Due to excessive heat that arises in grill and combination modes, children should only be allowed to use these modes under supervision of an adult.
- Keep the product and its power cable so that they are inaccessible by children under 8 years old.
- The appliance and its accessible surfaces may be very hot when the appliance is in use. Keep children away.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervised or instruction concerning use of the appliance by a responsible person for their safety.
- Young children should be supervised to ensure that they do not play with the appliance.
- **WARNING:** Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

1.4 Compliance with the WEEE Directive and Disposing of the Waste Product:

This product complies with EU WEEE Directive (2012/19/EU). This product bears a classification symbol for waste electrical and electronic equipment (WEEE).



This product has been manufactured with high quality parts and materials which can be reused and are suitable for recycling. Do not dispose of the waste product with normal domestic

and other wastes at the end of its service life. Take it to the collection center for the recycling of electrical and electronic equipment. Please consult your local authorities to learn about these collection centers.

1.5 Compliance with RoHS Directive

The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

1.6 Package information



Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.

1.7 Plug Wiring

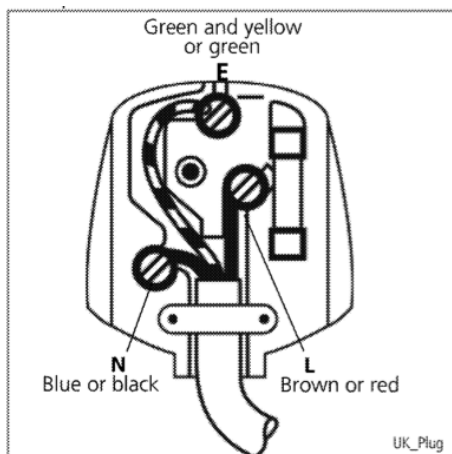
The moulded plug on this appliance incorporates a 13 A fuse. Should the fuse need to be replaced an ASTA approved BS1362 fuse of the same rating must be used. Do not forget to refit the fuse cover. In the event of losing the fuse cover, the plug must not be used until a replacement fuse cover has been fitted. Colour of the replacement fuse cover must be the same colour as that visible on the pin face of the plug. Fuse covers are available from any good electrical store.

• Fitting a different plug

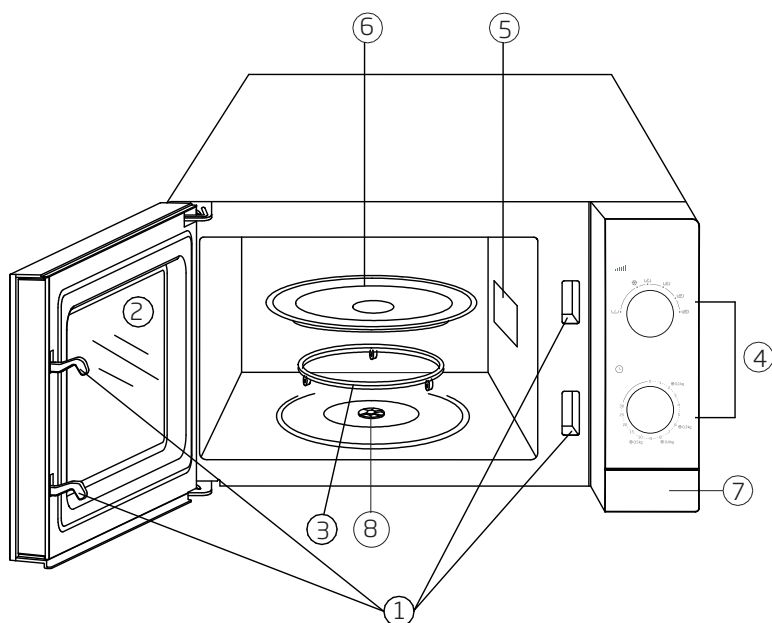
As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals on your plug, proceed as follows:

- Brown cable = L (Live)
- Blue cable = N (Neutral)
- Green/yellow cable must be connected to ground (E) \equiv line

With the alternative plugs a 13 A fuse must be fitted either in the plug or adaptor or in the main fuse box. If in doubt contact a qualified electrician.



2 Technical Specifications of the Product



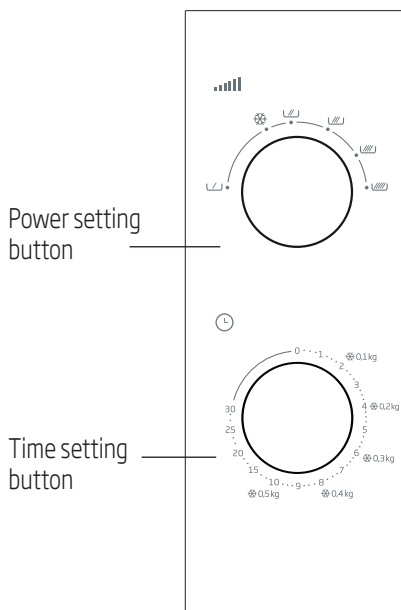
1. Door lock system
2. Front door glass
3. Rotating base support
4. Control panel
5. Microwave guide
6. Glass plate
7. Door open key
8. Shaft

External width	452 mm	452 mm
External depth	312 mm	312 mm
External height	262 mm	262 mm
Oven volume	20 L	20 L
Weight	11 kg	11 kg
Supply voltage	230-240V~50 Hz	230-240V~50 Hz
Output power	700 W	700 W
Total power	1200 W	1200 W
Time	0-30 minutes	0-30 minutes
Colour	White	Silver

Markings on the appliance or the values stated in other documents supplied with the product are values obtained under laboratory conditions as per relevant standards. These values may vary according to the usage of the appliance and ambient conditions.

3 Description of the product

Control panel



Power setting

The setting button at the upper section of the control panel will allow you to use any of the 6 different power levels.

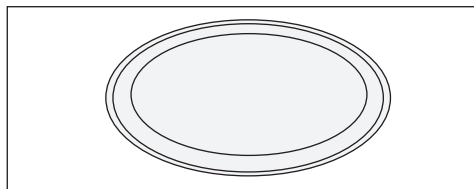
The following table contains some sample meals and corresponding power levels to cook them in the microwave oven.

Power Level	Usage
High 700 W	<ul style="list-style-type: none"> - Boiling water - Minced meat - Cooking chicken/turkey, fish and vegetables - Cooking thin sliced meat
Medium-High 600 W	<ul style="list-style-type: none"> - Reheating all sorts of food - Cooking meat and poultry - Cooking mushroom - Cooking foods that contain cheese or egg
Medium 460 W	<ul style="list-style-type: none"> - Cooking cakes and pastries - Cooking eggs (not in the shell) - Cooking soup or rice
Medium-Low 350 W	<ul style="list-style-type: none"> - Melting butter and chocolate
Defrosting	<ul style="list-style-type: none"> - Thawing frozen food
Low 120 W	<ul style="list-style-type: none"> - Softening butter and cheese - Softening the ice cream - Raising the yeast dough

3 Description of the product

Accessories

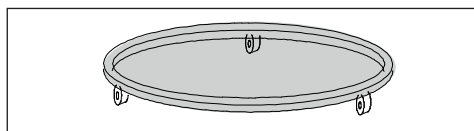
Glass plate



Use the glass plate during cooking, as this will serve to collect cooking juices and food remnants and prevent these from dirtying the base of the microwave oven.

- The glass plate can be washed in a dishwasher.
- Place the glass plate onto the rotating base.

Rotating base



The rotating base must be placed below the glass plate. Do not place any other plate apart from the supplied glass plate onto the rotating base. Wash the rotating base with warm and soapy water at least once a week.

The rotating base must be fit securely into its seating.

Microwave oven cookware

Use round cookware for cooking instead of elliptic or rectangular cookware. Otherwise, the food that remains on the edges will be effected more by the microwave and edges will get overcooked.

- Microwave can pass through substances such as paper, plastic, glass and ceramic without producing any heat. Cookware made of such materials can be suitable for use in cooking in some cases.

- You can employ the following method to check whether the cookware you will put your food is suitable for microwave cooking.

Place the empty cookware with a glass full of water on it onto the glass plate in microwave oven and select and run Max power level for 60 seconds. Cookware that overheat after this process should not be used.

Metal cookware - foils

Metal cookware reflects the microwaves away from the food. Therefore, do not use them. Aluminum foil in small pieces or stripes can be used to cover wings or legs, or the parts that remain on the edge such as thin tips of the joints of poultry. Flat cooking trays with a depth less than 1.5 cm on the edges can also be used; however, in such grease proof paper and cling film should be used instead of foil.

Glass cookware

Very thin glass cookware and crystal with lead content should not be used.

Plastic cookware - bags

Melamine cookware and lids as well as the bags used for freezing or preservation should not be used.

Paper

Do not use any type of paper during cooking in the microwave oven.

Wooden or wicker cookware

Large wooden cookware should not be used as the microwave energy causes the wood get dry and crispy.

4 Operating your product

Placing the food

- You will get the best results if you scatter the food into the plate. This may be achieved in various ways to get better results.
- If you will cook too many pieces of the same type (such as potatoes with skin) place them in a circular form.
- When cooking food with different shapes and thicknesses, place the smallest and thinnest part into the middle of your cookware. Thus, you can have that piece cooked last.
- Place food with irregular shape such as fish in a way that their tails will be in the middle of the cookware.
- When storing a meal in the refrigerator or heating it, place the thick and dense ones to out and thin and less dense ones in.
- Place thin sliced meat pieces on top of each other.
- Thicker pieces such as sausage and chopped meat should not be placed close to each other.
- Heat broth and sauces in separate cookware. Prefer narrow and long cookware to wide and long ones. Do not fill more than 2/3 of the cookware when heating broth, sauce or soup.
- If you will cook whole fish, make some cuts on it; thus you will prevent skin from bursting.
- Cover the head and tail parts of the fish with aluminum foil to protect them against overcooking.
- If you are using cling film, a cooking bag or grease proof paper, make a hole or leave a small opening in order to allow steam get out.
- Food with small pieces will get cooked sooner than the ones with large pieces and the ones with regular shapes will get cooked sooner than the ones with irregular shapes. Cut the food in even sizes and regularly to cook them in the best way possible.

Useful suggestions

To defrost:

- Shape of the package may change the defrost time. Shallow rectangular packages will defrost quicker than the deep cookware.
- Separate the pieces from each other as they get defrosted. Thus other pieces will defrost easier.
- Cover the parts of the food that start heating with small pieces of foil. Wood toothpicks will help keeping the foil in place.

Amount of food

The more food you cook the more time it will take. Double amount of food mean double amount of time.

Moisture content

Cooking time will change depending of the amount of juice as microwave is sensitive to moisture. Food with natural juice (vegetables, fish and poultry) will get cooked quickly and easily. Adding water is suggested when cooking dry food such as rice and beans in microwave.

Condensation

Moisture in food items may sometimes cause condensation inside the oven during cooking. This is normal. Generally, foods that are covered will cause less condensation.

Sugar

Follow the suggestions in microwave cooking books when cooking food items such as pudding or tart which contain too much sugar or butter. If you exceed the suggested time, you may cause the food item get burned or the oven get damaged.

4 Operating your product

Reducing the pressure in foods

Many food items are covered with skin or shell. They may crack due to the pressure that builds up during cooking. To avoid this, the skin or shell must be punctured with a fork or knife. This process must be applied to potato, chicken liver, egg yolk, sausage and some fruits.

Mixing and turning the food during cooking

Mixing and turning the food is important in terms of cooking all parts evenly.

Different cooking times

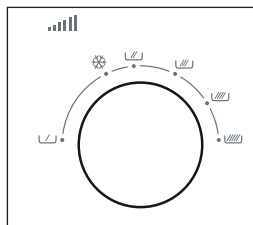
Always start by trying the minimum cooking time and check whether the food is cooked or not. Cooking times in this user manual are approximate values. Cooking times may vary depending on the sizes and shapes of the foods and cookware.

Resting time

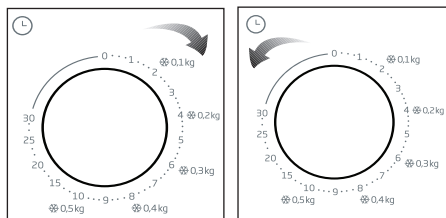
Always keep the food resting for some time after taking it from the microwave oven. Resting food for some time after defrosting, cooking and reheating will always give better results. Because the heat of the food will dissipate well. In microwave ovens, foods continue to cook for some more time even after the microwave oven is switched off. Cooking continues not because of the microwave oven but the energy inside the food. The resting time may change depending on the meal. In some cases, this duration is as short as it takes you to take the meal from the microwave oven and transfer it to the service plate. This time may take up to 10 minutes and depends on the type and size of the food.

Operating your oven

1. Always plug your oven into grounded sockets.
2. Open the front door.



3. Place the meal or meal tray on the rotary tray in the oven.



















4. Turn the time setting button in clockwise to set the desired time. First pass the desired time a little bit to make the time setting correctly. Then go back to the desired time.
5. Close the front door securely. Your oven's light will turn on and it will start. Oven will not start if the door is not closed securely.
6. Open the door from time to time to mix or check the meal (this may disturb the cooking process). Cooking process and time setting will stop when you open the front door and will resume when the front door is closed again.
7. You can stop the oven by opening the front door during cooking. Do not forget to set the time to (0) position if you do not want to continue cooking.
8. Buzzer will be activated at the end of the set cooking time. Oven light turns off and cooking ends automatically.

4 Operating your product

Cooking table





















Because of microwave cooking feature keep food waiting for some time after cooking is over. This duration is 5-10 minutes for food meats and 2-3 minutes for vegetables.

Food	Power Level	Cooking Time
Meats		
Minced beef	()	3-5 minutes for ~ 500 g
Meatball	()	9-12 minutes for ~ 500 g
Hamburger	()	4-5 minutes for ~ 500 g
Steaks (3 pieces of 0.5 cm thick)	()	1.5-2.5 minutes
Lamb roast, shank or shoulder	() - ()	8-10 minutes for ~ 500 g
Veal, roasted arm	() - ()	9-10 minutes for ~ 500 g
Lamb/veal cubes (3-4 pieces)	()	~ 6-8 minutes
Poultry		
Chicken pieces (1 breast)	()	2-3.5 minutes
Chicken pieces (1 drumstick)	()	1.5-2.5 minutes
Whole chicken	()	9-10 minutes for ~ 500 g
Casserole (for 1 person)	()	1.5-3.5 minutes
Turkey breast	()	8-9 minutes for ~ 500 g
Fish and seafood		
Fillet / sliced (170-230 g)	()	1.5-2.5 minutes
Whole fish	()	7-9 minutes for ~ 500 g

- Cooking times in table are provided for information purposes only. You can increase or decrease the cooking time according to your palate.
- The values stated have been obtained in laboratory testing. For personal preferences the cooking time can be changed.

4 Operating your product

Cooking table

Food	Power Level	Cooking Time
Egg and cheese		
Fried egg	()	1-2 minutes per egg
Scrambled eggs	()	45/-90 sec. to melt the butter and then 1-2 minutes per egg
Dessert with egg (caramel custard) 20 x 20 cm	()	15-19 minutes
Vegetables		
Vegetables (1 person)	()	1.5-3 minutes
Green beans	()	~ 500 g 8-12 minutes
Cabbage (freshly chopped)	()	6-8 minutes for ~ 500 g
Carrot (freshly chopped)	()	3-6 minutes for ~ 200 g
Corn (fresh 2 pieces)	()	5-9 minutes
Mushroom (freshly chopped)	()	2-3 minutes for ~ 230 g
Potatoes (4 pieces, 170-230 g each)	()	10-15 minutes
Spinach (fresh, leaves)	()	5-8 minutes for ~ 500 g
Grains		
1/2 fast cooking oatmeal (water: 1 cup)	()	1-2 minute(s)
1/2 long cooking oatmeal (water: 1 cup)	()	2-4 minutes
1/2 corn puree (water: 2 cups)	()	2-3 minutes
Cakes		
Carrot cake	()	9-12 minutes
Plain or chocolate cake (in round vessel)	()	5-6 minutes
Round cake	()	5-5.5 minutes
Small cake in mould	()	2-2.5 minutes
Cookies (foursquare vessel)	()	3-6 minutes
Soup/beverage		
for 1 person	()	2-3 minutes

4 Operating your product

Defrosting

Defrosting food in a short time is one of the biggest advantages of the microwave oven. First remove the metal fastening wires of the frozen food bags and replace them with thread or rubber. Open the packaging made of materials such as cardboard before placing them into the oven. Cut or pierce the plastic bags or packages. If the food is in foil packaging, remove the foil and place the food in a suitable vessel. (If the frozen food has skin, remove the skin.) Flex the plastic bag on the food to provide even defrosting.

(While defrosting large pieces of meat, do not forget to cover the thin parts of the poultry in order to slow down heating. Otherwise, outer parts will dry out or even start being cooked.)

Always keep the defrost time short. If inside of the defrosted food is still frozen, place it back to the microwave oven to defrost it some more.

Duration of the defrosting time depends on food's level of freezing. If possible, turn or take apart the frozen food during defrosting.

Defrosting table contains approximate values to help you.














Defrosting table

Please read information about defrosting.

Food	Recommended time	Kg
Sausage	5-6 minutes	500 g
Minced meat	8-10 minutes	500 g
Kidney	8-12 minutes	1 kg
Liver	6-7 minutes	500 g
Lamb chops rib	15-20 minutes	1.5-2 kg
Top round	20-25 minutes	1.5-2 kg
Meat cubes	7-8 minutes	500 g
Fillet of beef	10-12 minutes	1 kg
Veal cutlet	9-10 minutes	500 g
Minced meat (veal)	4-5 minutes	500 g
Veal steak	6-8 minutes	500 g
Lamb roast leg or shoulder	28-30 minutes	2-2.3 kg
Whole chicken	26-30 minutes	1.2-1.5 kg
Chicken pieces	14-17 minutes	1.2-1.5 kg
Chicken breast (with bones)	10-14 minutes	1-1.5 kg
Chicken pieces (drumstick)	9-10 minutes	500 g
Chicken pieces (wing)	8-12 minutes	700 g
Turkey pieces	14-16 minutes	1-1.5 kg
Turkey breast (with bones)	18-22 minutes	2-2.5 kg

4 Operating your product

Heating table

	Food	Power Level	Cooking Time
1 portion	1 plate	()	2-3 minutes
1-2 portion(s)	Main course with sauce	()	7-9 minutes
2-4 portions	Thick meat slices such as hamburger, rolled meatball slices	()	3-5 minutes
2-3 portions	Thin meat slices such as steak fillet	()	2-3 minutes
2-3	Chicken pieces	()	3-4 minutes
2 portions	Casserole	()	9-12 minutes
2 portions	Vegetables	()	3-4 minutes
1-2	Corn	()	3-4 minutes
2-3	Cookies	()	45-60 seconds
1	Whole pie	()	3-7 minutes
1-2 slices	Pie	()	1-2 minute(s)
3-4	Sausage	()	1-2 minute(s)
4	Hot dog	()	1-2 minute(s)

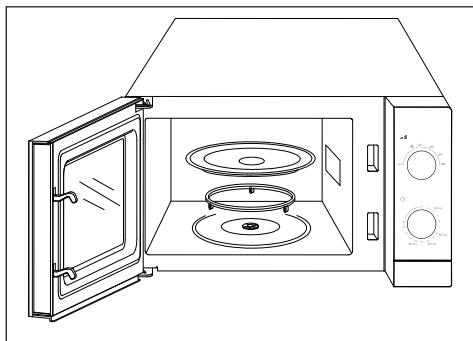
Heating

You can reheat the remaining or cooked food quickly and effectively without losing their freshness and taste.

During heating, cover the food with a lid or cling film suitable for microwave cooking in order to allow the food to remain moist. Covering the food will protect the heat and speed up the heating process. It will also avoid splashes. Wrap the sandwiches and cookies in paper towels in order to allow moisture absorption and prevent them from getting doughy.

Generally spread the food into a shallow vessel. It may be necessary to mix and turn the food from time to time to heat it.

5 Cleaning and Care



- Unplug your oven before cleaning.
- Do not use abrasive cleaners, steel wools, rough washing clothes or abrasive chemicals such as sulphur or chloride on or at any parts of your microwave oven.

Outer surfaces

- To clean the outer surfaces of the oven, first wipe them with a soft cloth soaked in warm soapy water. Then wipe them dry again with a soft cloth.
- Do not allow water ingress into the ventilation openings in order to avoid damage to the live parts inside the oven. Clean the control panel of your microwave oven only with a damp and soft cloth.
- Do not use cleaning sprays or more soap and water. They may cause problems in control mechanism.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
- Cleaning the door seals and adjacent parts: Use hot soapy water. Clean with a dish cloth, do not scour. Do not use a metal or glass scraper for cleaning.

Inner surfaces

To clean the inner surfaces of the oven:

- To soften the dried stains, place a glass of water inside the microwave oven and heat for 2-3 minutes. The steam created will soften dried stains making cleaning easier.
- Clean the inner surfaces and ceiling with a soft and soapy cloth. And dry again with a soft cloth.
- To remove the odours inside the oven, boil a mixture of water and a few table spoons of lemon juice for a couple of minutes inside the oven.
- To clean the inner base of the oven, remove the roller glass tray and roller support. Wash the roller glass tray and roller support in soapy water. Then, rinse and dry them.
- Before starting the oven, install the roller support and glass tray securely.
- When cleaning the inner surfaces of the oven door, use a non-abrasive soft sponge or cloth.

For transportation;

- Unplug the appliance.
- Pack the glass tray in a way to prevent them from breaking and moving inside the oven. Transport it separately if needed.
- Tape the front door to the body.
- Prevent impact against the front glass, door and panel.
- Transport the product in normal position. Do not lean it aside or back.

6 Guarantee

Product Guarantee

12 months breakdown and repair guarantee

Guarantor: **Beko plc, 1 Greenhill Crescent, Watford, Hertfordshire. WD18 8UF**

The guarantee does not in any way diminish your statutory or legal rights.

Your **microwave** has the benefit of our manufacturer's guarantee which covers the product for 12 months from the date of original purchase.

This gives you reassurance that if within that time, your **microwave** is proven to be defective because of either workmanship or materials, we will at our discretion either repair or replace your **microwave**.

The **microwave** must be correctly installed, located and operated in accordance with the instructions contained in the user manual. The guarantor disclaims any liability for accidental or consequential damage.

The Guarantee is subject to the following conditions:

- Documentary proof of the original purchase date is provided.
- The microwave has been installed and operated correctly and in accordance with our operating and maintenance instructions.
- The microwave is used only on the electricity supply on the rating plate.
- The microwave has only been used for normal domestic purposes.
- The microwave has not been altered, serviced, dismantled or otherwise interfered with by any person.
- The microwave is used in the United Kingdom or Republic of Ireland.
- Any parts removed during repair work or any product that has been replaced becomes our property.
- The guarantee is not transferrable if the product is resold.

The Guarantee does not cover:

- Transit, installation or delivery damage.
- Accidental damage.
- Misuse or abuse.
- Replacement of any consumable item or accessories. These include but are not limited to: plugs, cables, light bulbs, knobs, filters and flaps.
- Repairs or replacements required as a result of unauthorised repairs or inexpert installation that fails to meet the requirements contained in the user guide or instruction book.
- Repairs to products used in commercial or non-residential household premises.

How to obtain after sales service, help or general advice

Please keep your purchase receipt or other proof of purchase in a safe place as you will need to show us this document if your product requires attention within the guarantee period.

Please also record your product details below, which will allow you to access our services more quickly and help us identify your product. The model number is printed on the front of the user guide and the serial and model number is shown on your products rating plate.

Model number	Serial number	Purchased from	Date of purchase

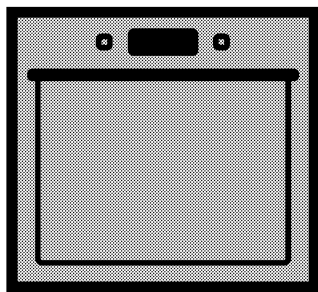
Please call our UK based Customer Service department if you need help or advice from us:

United Kingdom and Northern Ireland: **0333 207 9710**
Republic of Ireland: **01 862 3411**
You can also contact us through our website: **www.beko.co.uk**



Built-in Oven

User manual



BCW14500B

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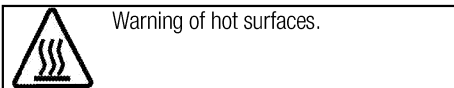
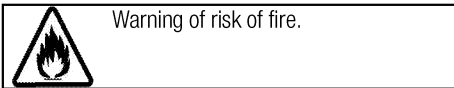
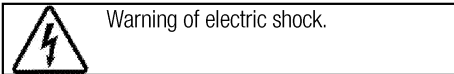
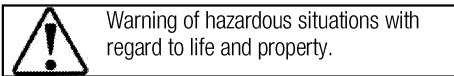
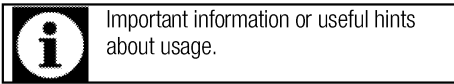
Please read this user manual first!

Dear Customer,

Thank you for purchasing this Beko product. We hope that you get the best results from your product which has been manufactured with high quality and state-of-the-art technology. Therefore, please read this entire user manual and all other accompanying documents carefully before using the product and keep it as a reference for future use. If you handover the product to someone else, give the user manual as well. Follow all warnings and information in the user manual. Remember that this user manual is also applicable for several other models. Differences between models will be identified in the manual.

Explanation of symbols

Throughout this user manual the following symbols are used:



Arçelik A.Ş.
Karaağaç caddesi No:2-6
34445 Söğütözü/İstanbul/TURKEY
Made in TURKEY



This product was manufactured using the latest technology in environmentally friendly conditions.

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Important instructions for safety and environment

This section contains safety instructions that will help protect from risk of personal injury or property damage. Failure to follow these instructions shall void any warranty.

General safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Installation and repair procedures must always be performed by Authorized Service Agents. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty. Before installation, read the instructions carefully.
- Do not operate the product if it is defective or has any visible damage.
- Ensure that the product function knobs are switched off after every use.

Electrical safety

- If the product has a failure, it should not be operated unless it is repaired by the Authorized Service Agent. There is the risk of electric shock!
- Only connect the product to a grounded outlet/line with the voltage and protection as specified in the "Technical specifications". Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any problems arising due to the product not being earthed in accordance with the local regulations.
- Never wash the product by spreading or pouring water onto it! There is the risk of electric shock!
- The product must be disconnected during installation, maintenance, cleaning and repairing procedures.
- If the power connection cable for the product is damaged, it must be replaced by the manufacturer, its service agent or similar qualified persons in order to avoid a hazard.
- The appliance must be installed so that it can be completely disconnected from the mains supply. The separation must be provided by a switch built into the

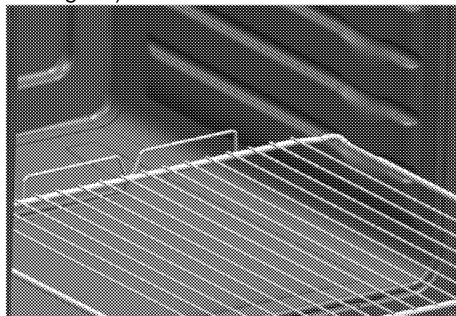
fixed electrical installation, according to construction regulations.

- Rear surface of the oven gets hot when it is in use. Make sure that the electrical connection does not contact the rear surface; otherwise, connections can get damaged.
- Do not trap the mains cable between the oven door and frame and do not route it over hot surfaces. Otherwise, cable insulation may melt and cause fire as a result of short circuit.
- Any work on electrical equipment and systems should only be carried out by authorized and qualified persons.
- In case of any damage, switch off the product and disconnect it from the mains. To do this, turn off the fuse at home.
- Make sure that fuse rating is compatible with the product.

Product safety

- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- Never use the product when your judgment or coordination is impaired by the use of alcohol and/or drugs.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause fire since it can ignite when it comes into contact with hot surfaces.
- Do not place any flammable materials close to the product as the sides may become hot during use.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Keep all ventilation slots clear of obstructions.
- Do not heat closed tins and glass jars in the oven. The pressure that would build-up in the tin/jar may cause it to burst.
- Do not place baking trays, dishes or aluminium foil directly onto the bottom of the oven. The heat accumulation might damage the bottom of the oven.
- Do not place aluminium foil on the base of the tray.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Do not use steam cleaners to clean the appliance as this may cause an electric shock.
- Placing the wire shelf and tray onto the wire racks properly

It is important to place the wire shelf and/or tray onto the rack properly. Slide the wire shelf or tray between 2 rails and make sure that it is balanced before placing food on it (Please see the following figure).



Do not use the product if the front door glass removed or cracked.

- The Oven handle is not a towel dryer. Do not hang up towels, gloves, or similar textile products when the grill function is being used with the door open.
- Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.
- Ensure that the appliance is disconnected from mains before replacing the lamp to avoid the possibility of electric shock.

Prevention against possible fire risk!

- Ensure all electrical connections are secure and tight to prevent risk of arcing.
- Do not use damaged cables or extension cables.

- Ensure liquid or moisture is not accessible to the electrical connection point.

Safety instructions for microwave

- The appliance is intended to be used in domestic households only. The appliance is not to be used in commercial outlet.
- Only allow children aged from 8 year to use the oven without supervision when adequate instructions have been given so that the child is able to use the microwave oven in a safe way and understands the hazards of improper use.
- When the appliance is operated in the combination mode, children aged from 8 years should only use the oven under adult supervision due to the temperature generated.
- The exposed parts of the product will become hot while and after the product is in use.
- Check the oven for any damage, such as a misaligned or bent door, damaged door seals and sealing surface, broken or loose door hinges and latches and dents inside the cavity or on the door. If there is any damage, do not operate the oven and contact an Authorised Service Agent.
- If the door or door seals are damaged, the oven must not be operated until it has been repaired

by a competent person or Authorised Service Agent.

- Before operating your oven ensure that the door has been closed properly. A safety mechanism in the door lock prevents your appliance from operating when the door is open, halting the cooking operation if you open the door. You should not interfere with the door locking system or attempt to override this system. If the door locking system is overridden, risk of exposure to microwaves arises if the appliance is operated with an open door.
- Do not place any kind of object between the front of the oven and the door. You should not operate your oven if objects such as paper towels or napkins prevent it from being closed properly.
- Radio Interference

Place the oven no less than 2 metres from TVs, radios, wireless modems, access points and aerials. Otherwise it may cause interference.

- Do not cook your meals with the cooking time and microwave power set excessively high. Excessive cooking may, burn some parts of the meal.
- **Never use aluminum foil or aluminum utensils for microwave cooking.** Sparks will damage the appliance.

- Do not use metal objects closer than 3 cm to the oven door while cooking with microwave.
- Do not place corrosive chemicals or materials containing corrosive vapor into the oven.

When there is interference, it may be reduced or eliminated by taking the following measures:

1. Clean door and sealing surface of the oven.
 2. Reorient the receiving antenna of radio or television.
 3. Relocate the microwave oven with respect to the receiver.
 4. Move the microwave oven away from the receiver.
 5. Connect the microwave oven into a different outlet so that the microwave oven and receiver are on different circuits.
- Place the oven away from other heating appliances and avoid using in damp or steamy environments.
 - It is hazardous for anyone other than a competent person or an Authorised Service Agent to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
 - This product is a Group 2 Class B ISM equipment. The definition of Group 2 which contains all ISM (Industrial, Scientific and Medical) equipment in which radio-frequency energy is intentionally

generated and/or used in the form of electromagnetic radiation for the treatment of material, and spark erosion equipment. For Class B equipment is equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purpose.

- The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating or warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
- Your oven has not been designed for drying any living beings.
- **Do not operate** your oven when it is **empty**. This may damage the oven. Should you wish to test the oven, place a glass of water inside. The water will absorb the microwave energy and the oven will suffer no damage.
- Only use utensils that are suitable for use in microwave ovens.

Do not use earthenware containers for microwave cooking. Moisture in the earthenware may expand and cause cracking of your container.

To reduce the risk of fire in the oven cavity:

- When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of

ignition. If smoke is observed, switch off or disconnect the appliance and keep the door closed in order to stifle any flames.

- Remove wire twist-ties from paper or plastic bags before placing bag in oven.
- Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not in use.
- If you use materials like paper, wood or plastic for cooking in your microwave, do not leave the oven unattended. Paper, wood and similar materials may ignite, while plastic materials may melt. Do not use containers made of such materials for fan oven, grilling and mixed cooking operations.
- The contents of feeding bottles and baby food jars should be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
- Liquids and other foods must not be heated in sealed containers since they are liable to explode.
- Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
- Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.

- Do not use your oven to heat carbonated drinks or foods stored in airtight containers like tin cans. This will cause pressure to build up inside the oven that may result in damage or explosion when the door is opened.
 - Do not use your microwave oven for cooking or reheating unwhisked eggs, whether shelled or not. Ensure that you pierce the skins of potatoes, apples, chesnut or similar fruits and vegetables before cooking.
 - Do not use porcelain containing metal (silver, gold, etc.). Ensure that you remove all metal twist-ties from food packages. Pieces of metal inside the oven can cause arcing that may result in serious damage.
 - Do not use your oven for frying with oil since you will be unable to regulate the temperature of the oil.
- Do not use the microwave to warm cooking oil or drinks with high alcohol volume.
- Do not place the oven where heat, moisture, or high humidity are generated, or near combustible materials.
 - Do not use the interior of your oven for storage purposes.
 - Do not lean on the oven door when it is open, or let children swing on it. This will warp the oven door and prevent it from closing properly.
 - Put a metal teaspoon or glass rod in the container when heating up liquids. This will prevent delay of boiling of the liquid, thus prevent sudden overflowing when the container is moved.
 - Do not use the oven, if:
 - The door is not closed properly;
 - The door hinges are damaged;
 - The contact surfaces between the door and the front side of the oven are damaged;
 - The door window is damaged;
 - An electrical arc occurs within the oven although there are no metal object in the cooking segment.
 - It is very important not to select long durations or extremely high power levels while cooking a small amount of food in order to avoid overheating or burning the meal. For example, a slice of bread may burn after 3 minutes if a very high power level is selected.
 - Do not use the oven for frying as it is not possible to control the temperature of oil heated in microwave.
 - Contact surfaces of the door (front side of the inner segment and inner side of the doors), must be kept clean to ensure proper operation of the oven.
- Intended use**
- This product is designed for domestic use. Commercial use will void the guarantee.

- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- This appliance is not intended for use at mobile homes, recreational vehicles and similar places.
- Use your oven indoors. Do not use it in gardens, on balconies or in other outdoor settings.
- This product should not be used for warming plates under the grill, drying towels, dish cloths etc. by hanging them on the oven door handles. This product should also not be used for room heating purposes.
- All openings in the wall behind the appliance and in the floor under the appliance shall be sealed.
- Do not obstruct the flow of ventilation air.
- The manufacturer shall not be liable for any damage caused by improper use or handling errors.
- The oven can be used as a microwave, for defrosting, baking, roasting and grilling food.

Safety for children

- Accessible parts may become hot during use. Young children should be kept away.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts

of the packaging according to environmental standards.

- Electrical products are dangerous to children. Keep children away from the product when it is operating and do not allow them to play with the product.
- When the appliance is operated in combination mode, children aged from 8 years should only use the oven under adult supervision due to temperature generated.
- The exposed parts of the product will become hot while and after the product is in use.
- Do not place any items above the appliance that children may reach for.
- When the door is open, do **not** load any heavy object on it and do **not** allow children to sit on it. It may overturn or door hinges may get damaged.

Disposing of the old product

Compliance with the WEEE

Directive and Disposing of the Waste Product:



This product complies with EU WEEE Directive (2012/19/EU). This product bears a classification symbol for waste electrical and electronic equipment (WEEE).

This product has been manufactured with high quality parts and materials

which can be reused and are suitable for recycling. Do not dispose of the waste product with normal domestic and other wastes at the end of its service life. Take it to the collection center for the recycling of electrical and electronic equipment. Please consult your local authorities to learn about these collection centers.

Compliance with RoHS Directive:

The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain

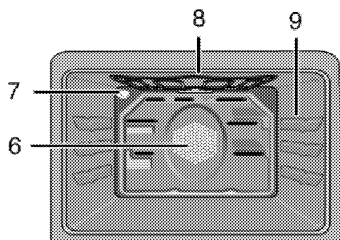
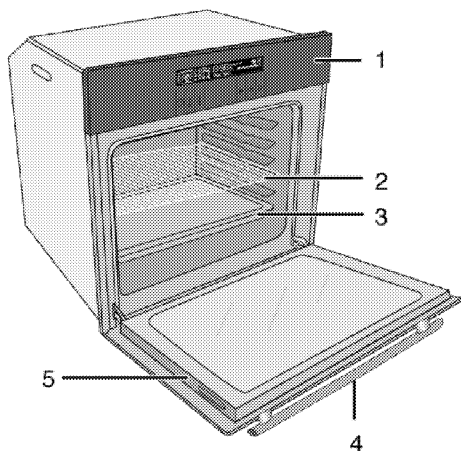
harmful and prohibited materials specified in the Directive.

Package information

- Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.

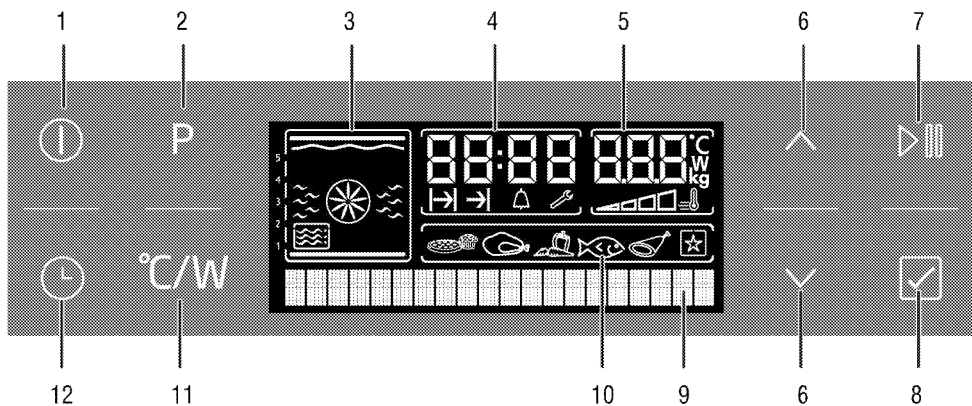
2 General information

Overview



- 1 Control panel
- 2 Wire shelf
- 3 Tray
- 4 Handle
- 5 Front door

- 6 Fan motor (behind steel plate)
- 7 Lamp
- 8 Top heating element
- 9 Shelf positions



- 1 On/Off key
- 2 Convenience food menu selection key
- 3 Function display
- 4 Current time indicator field
- 5 Temperature/weight/microwave power indicator field
- 6 Temperature/time/power increase and decrease, menu navigation keys

- 7 Start/stop cooking key
- 8 Confirmation key
- 9 Text display
- 10 Convenience food selection display
- 11 Temperature/weight/power/rapid heating setting key
- 12 Time and settings key

Package contents

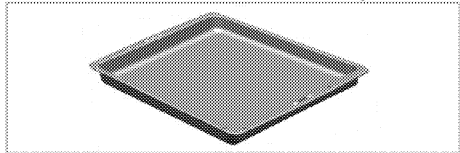


Accessories supplied can vary depending on the product model. Not every accessory described in the user manual may exist on your product.

1. **User manual**

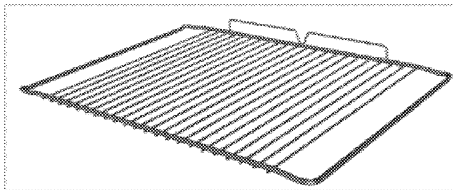
2. **Oven tray**

Used for pastries, frozen foods and big roasts.



3. **Wire Shelf**

Used for roasting and for placing the food to be baked, roasted or cooked in casserole dishes to the desired rack.





Technical specifications


GENERAL	
Voltage / frequency	220-240 V ~ 50 Hz
Total power consumption	3.6 kW
Fuse	min. 16 A
Cable type / section	H05VV-FG 3 x 1,5 mm ² or equivalent
Cable length	max. 2 m
OVEN/GRILL	
External dimensions (height / width / depth)	455 mm/594 mm/567 mm
Installation dimensions (height / width / depth)	**450 or 460 mm/560 mm/min. 550 mm
Main oven	Multifunction oven
Inner lamp	15/25 W
Grill power consumption	2.0 kW
MICROWAVE	
Net volume	40 lt
Microwave power	Max. 900 W
Microwave frequency	2465 MHz

Basics: Information on the energy label of electrical ovens is given in accordance with the EN 60350-1 / IEC 60350-1 standard. Those values are determined under standard load with bottom-top heater or fan assisted heating (if any) functions.
Energy efficiency class is determined in accordance with the following prioritization depending on whether the relevant functions exist on the product or not. 1-Cooking with eco-fan, 2- Turbo slow cooking, 3- Turbo cooking, 4- Fan assisted bottom/top heating, 5-Top and bottom heating.

** See. *Installation*, page 15.

 Technical specifications may be changed without prior notice to improve the quality of the product.

 Figures in this manual are schematic and may not exactly match your product.

 Values stated on the product labels or in the documentation accompanying it are obtained in laboratory conditions in accordance with relevant standards. Depending on operational and environmental conditions of the product, these values may vary.

3 Installation

Product must be installed by a qualified person in accordance with the regulations in force. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty.



Preparation of location and electrical installation for the product is under customer's responsibility.



DANGER:

The product must be installed in accordance with all local electrical regulations.



DANGER:

Prior to installation, visually check if the product has any defects on it. If so, do not have it installed.
Damaged products cause risks for your safety.

Before installation

The appliance is intended for installation in commercially available kitchen cabinets. A safety distance must be left between the appliance and

the kitchen walls and furniture. See figure (values in mm).

- Surfaces, synthetic laminates and adhesives used must be heat resistant (100 °C minimum).
- Kitchen cabinets must be set level and fixed.
- If there is a drawer beneath the oven, a shelf must be installed between oven and drawer.
- Carry the appliance with at least two persons.



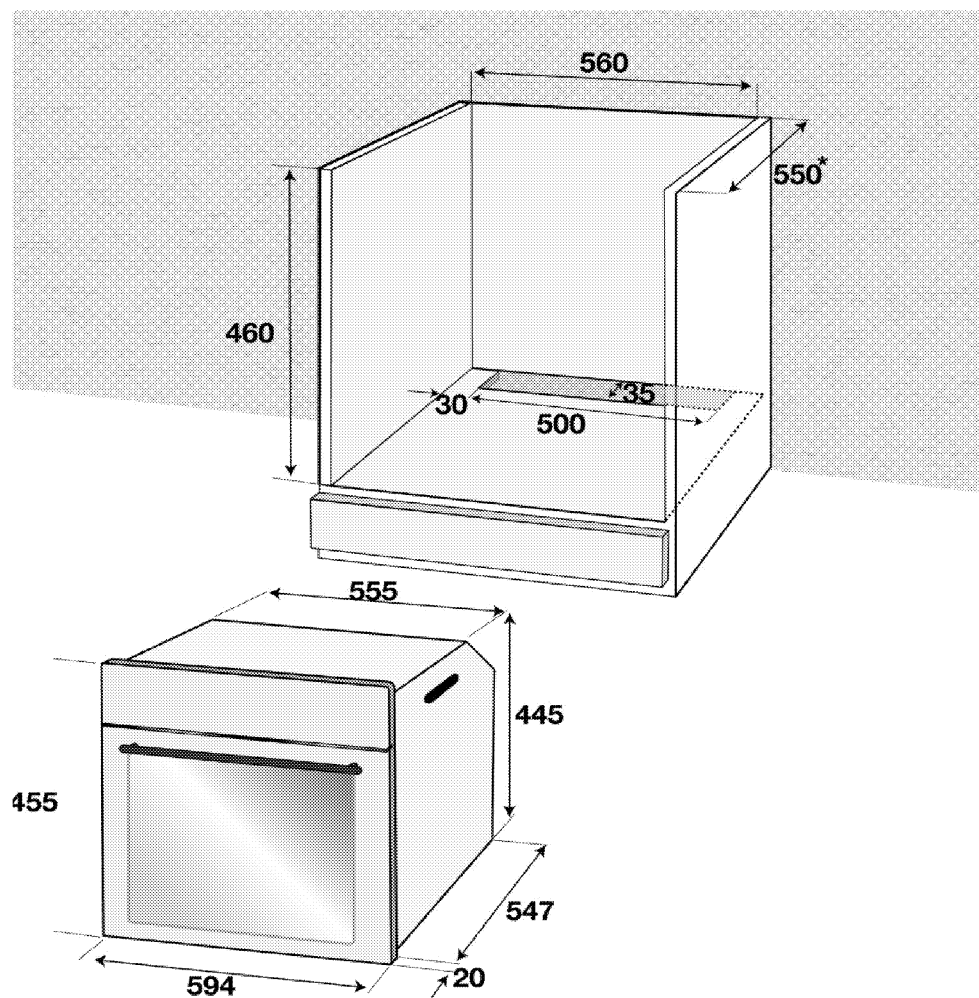
Do not install the appliance next to refrigerators or freezers. The heat emitted by the appliance will lead to an increased energy consumption of cooling appliances.



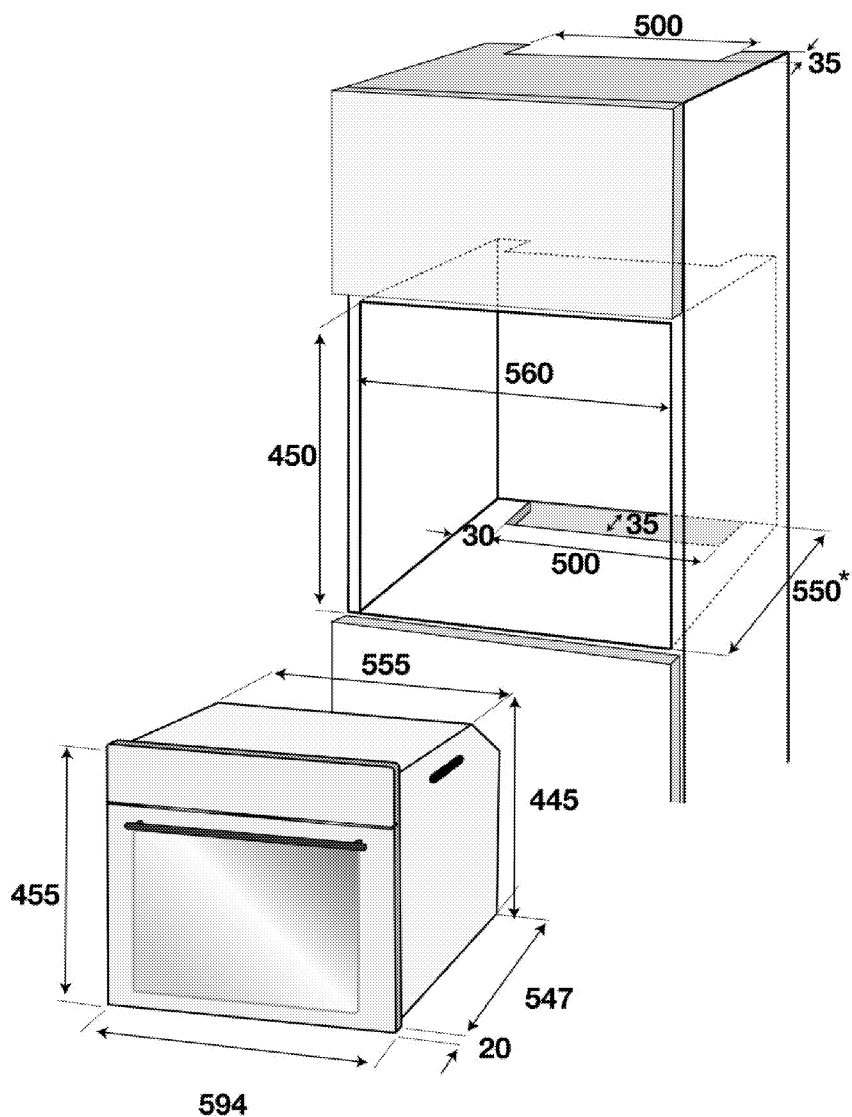
The door and/or handle must not be used for lifting or moving the appliance.



If the appliance has wire handles, push the handles back into the side walls after moving the appliance.



* min.



* min.

Installation and connection

- Product can only be installed and connected in accordance with the statutory installation rules.

Electrical connection

Connect the product to a grounded outlet/line protected by a fuse of suitable capacity as stated in the "Technical specifications" table. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any damages that will arise due to using the product without a grounding installation in accordance with the local regulations.



DANGER:

The product must be connected to the mains supply only by an authorised and qualified person. Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons.



DANGER:

The power cable must not be clamped, bent or trapped or come into contact with hot parts of the product. A damaged power cable must be replaced by a qualified electrician. Otherwise, there is risk of electric shock, short circuit or fire!

- Connection must comply with national regulations.
- The mains supply data must correspond to the data specified on the type label of the product. Open the front door to see the type label.
- Power cable of your product must comply with the values in "Technical specifications" table.



DANGER:

Before starting any work on the electrical installation, disconnect the product from the mains supply. There is the risk of electric shock!

Connecting the power cable

1. If a power cable is not supplied together with your product, a power cable that you

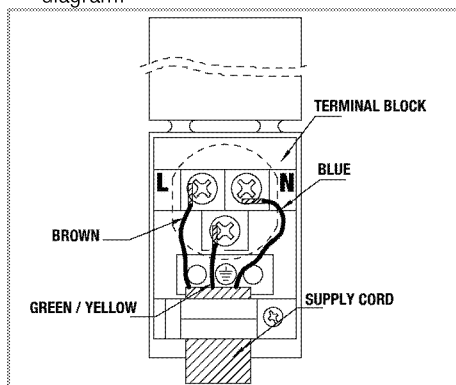
would select from the table (*Technical specifications, page 13*) in accordance with the electrical installation at your home must be connected to your product by following the instructions in cable diagram.

If it is not possible to disconnect all poles in the supply power, a disconnection unit with at least 3 mm contact clearance (fuses, line safety switches, contactors) must be connected and all the poles of this disconnection unit must be adjacent to (not above) the product in accordance with IEE directives. Failure to obey this instruction may cause operational problems and invalidate the product warranty.



Additional protection by a residual current circuit breaker is recommended.

2. Open the terminal block cover with a screwdriver.
3. Insert the power cable through the cable clamp below the terminal and secure it to the main body with the integrated screw on cable clamping component.
4. Connect the cables according to the supplied diagram.



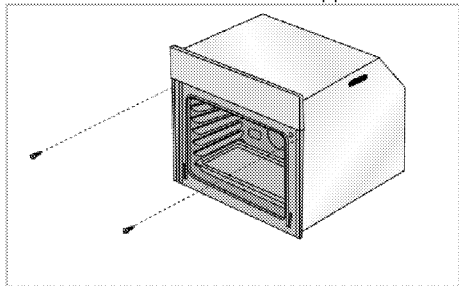
5. After completing the wire connections, close the terminal block cover.
6. Route the power cable so that it will not contact the product and get squeezed between the product and the wall.



Power cable must not be longer than 2 m because of safety reasons.

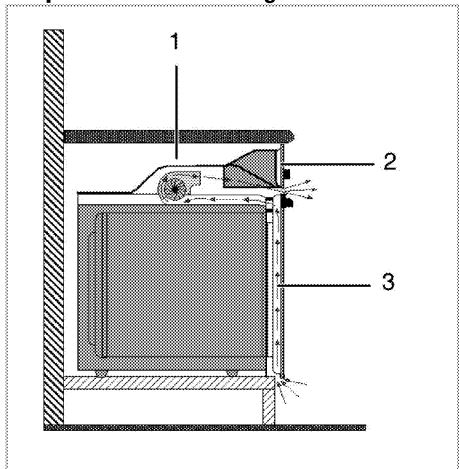
Installing the product

1. Slide the oven into the cabinet, align and secure it while making sure that the power cable is not broken and/or trapped.



Secure the oven with 2 screws as illustrated.

For products with cooling fan



- 1 Cooling fan
- 2 Control panel
- 3 Door

The built-in cooling fan cools both the built-in cabinet and the front of the product.



Cooling fan continues to operate for about 20-30 minutes after the oven is switched off.

Final check

1. Connect the power cable and switch on the product's fuse.
2. Check the functions.

Future Transportation

- Keep the product's original carton and transport the product in it. Follow the instructions on the carton. If you do not have the original carton, pack the product in bubble wrap or thick cardboard and tape it securely.
- To prevent the wire grill and tray inside the oven from damaging the oven door, place a strip of cardboard onto the inside of the oven door that lines up with the position of the trays. Tape the oven door to the side walls.
- Do not use the door or handle to lift or move the product.



Do not place any objects onto the product and move it in upright position.

In microwave parts:

- Pack the glass tray and tape it side walls to avoid it from breakage.
- Tape the front door to the main body.
- Wrap the front glass, door and panel by nylon with bubbles to avoid any impact.



Check the general appearance of your product for any damages that might have occurred during transportation.

4 Preparation

Tips for saving energy

The following information will help you to use your appliance in an ecological way, and to save energy:

- Use dark coloured or enamel coated cookware in the oven since the heat transmission will be better.
- While cooking your dishes, perform a preheating operation if it is advised in the user manual or cooking instructions.
- Do not open the door of the oven frequently during cooking.
- Try to cook more than one dish in the oven at the same time whenever possible. You

can cook by placing two cooking vessels onto the wire shelf.

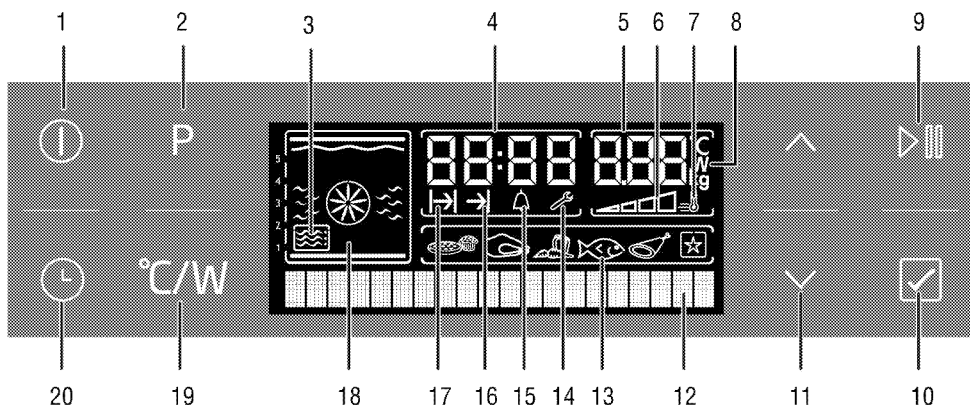
- Cook more than one dish one after another. The oven will already be hot.
- You can save energy by switching off your oven a few minutes before the end of the cooking time. Do not open the oven door.
- Defrost frozen dishes before cooking them.

Initial use

Day time setting



Before using the oven, set the time. If the time is not set, oven will not operate.

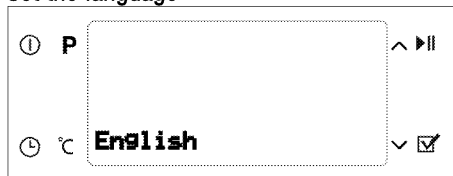


- On/Off key
- Convenience food menu selection key
- Microwave symbol
- Current time indicator field
- Temperature/weight/microwave power indicator field
- Oven inner temperature symbol
- Booster symbol (rapid preheating)
- Temperature/power/weight symbol
- Start/stop cooking key
- Confirmation key
- Temperature/time/power increase and decrease, menu navigation keys
- Text display
- Convenience food selection display

- Settings symbol
- Alarm symbol
- End of cooking time symbol
- Cooking time symbol
- Function display
- Temperature/weight/power/rapid heating setting key
- Time and settings key

Plug in the power cable and switch on the product's fuse.
You have to set the language before setting the time.

Set the language



When you switch on the oven for the first time, "English" appears on the Text display. Press or to select the desired language.

Press lightly to confirm the language selection.

Language setting screen will appear only during the initial startup. Use Settings menu to change the language. *Settings menu, page 47.*

Set the time



After selecting the language, "Time setting" appears on the Text display. Press or lightly to enter the current time.

Before using the oven, set the time. If the time is not set, Settings symbol will remain lit. It will disappear once the time is set.

First cleaning of the appliance

The surface might get damaged by some detergents or cleaning materials.
Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.
Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

1. Remove all packaging materials.

2. Wipe the surfaces of the appliance with a damp cloth or sponge and dry with a cloth.

Initial heating

Heat up the product for about 30 minutes and then switch it off. Thus, any production residues or layers will be burnt off and removed.



WARNING

Hot surfaces cause burns!

Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc. Keep children away. Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.

Electric oven

1. Take all baking trays and the wire grill out of the oven.
2. Close the oven door.
3. Select the highest oven power; see page 39.
4. Operate the oven for about 30 minutes.
5. Turn off your oven; see page 39.

Grill oven

1. Take all baking trays and the wire grill out of the oven.
2. Close the oven door.
3. Select the highest grill power; see *How to operate the grill, page 47.*
4. Operate the grill about 30 minutes.
5. Turn off your grill; see *How to operate the grill, page 47.*



Smoke and smell may emit for a couple of hours during the initial operation. This is quite normal. Ensure that the room is well ventilated to remove the smoke and smell. Avoid directly inhaling the smoke and the smell that emits.

5 How to operate the microwave

General information on microwave cooking

To prevent overflowing when heating water and other liquids in your microwave oven:

3. Do not use closed containers, or containers with narrow openings.
4. Do not overheat.
5. Before placing the container in the microwave, stir the contents with a teaspoon and then open the door and restir when it is half done. Do not leave the teaspoon inside while the oven is operating.
6. When heating liquids such as soups and sauces, these may unexpectedly bubble up and overflow before they even come to the boil. Do not leave your oven unattended when heating such liquids.
- After warming baby food or drink inside a feeding bottle, shake and test the temperature before giving to your baby. Before heating, remove the cap and mouthpiece from the bottle.
- Remove food from any plastic packaging before cooking or defrosting. Under certain exceptional circumstances, you may be required to cover food with a special nylon clinging film.
- Do not use your product for making popcorn unless you have specially designed bags for use in microwave ovens.
- Chocolate sweets with low liquid content and flour-based foods should be heated with caution.
- Eggs in their shell and whole hardboiled eggs should not be heated in microwave ovens since they may explode even after microwave heating has ended.

The advantages of microwaving

- In conventional ovens, the heat emitted by electrical heaters or gas burners penetrate into the food item from outside. Therefore, a huge amount of energy is consumed in order to heat the air inside, oven components and the cooking utensils.

In a microwave oven, heat is generated by food item itself and heat flow is from inside to outside. There is no heat loss in the medium, on the oven inner walls or utensils (if they are microwave compatible). In other words, only the food is heated.

- Microwave ovens considerably reduce cooking times. Time needed in microwave cooking is almost half or a third less than the conventional ovens. A lot depends on the density, heat and amount of the ingredients to be cooked.
- You can preserve the natural taste of foods by cooking them in their own juices without adding a lot of spices, or with no spices at all.
- Microwave ovens save energy. Energy is only used when you are cooking. There is no wasted energy with a microwave.
- You need not worry if you forget to let meat thaw. Microwave ovens thaw out frozen foods in a short time so you can start cooking immediately. Thus, the risk of bacteria growth is reduced.
- Foods preserve their nutrition value thanks to shorter cooking times.
- Cleaning is also easier compared to conventional ovens.

Microwaving in theory

- Microwaves are a form of energy similar to radio and television waves. The magnetron tube inside your microwave oven produces microwave energy. Microwave energy diffuses in all directions inside the oven, reflected from the side walls and thus penetrates into the food evenly. The microwaves cause rapid vibration in the molecules of the food. This vibration creates the heat that cooks the food.
- The microwaves do not pass through the metal walls of your oven. Microwaves can pass through materials such as ceramic, glass or paper.

Why do foods get heated

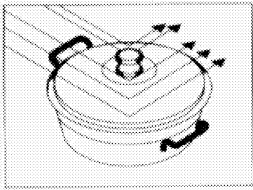
Most of the foods contain water and water molecules vibrate when they are subjected to microwaves. Friction between molecules produces the heat that increases the temperature of the food, thaws them if frozen, cooks them or keeps them warm. As a result of the heat buildup inside the food

- Foods can be cooked with very little or no oil;
- Thawing or cooking in a microwave is much faster than a conventional oven;
- Vitamins, minerals and nutrition elements in the foods are preserved;
- Natural color and aroma of the food do not change.

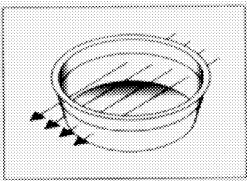
Containers suitable for microwaving

Microwaves pass through porcelain, glass, cardboard or plastic but not the metals. Therefore metal utensils or utensils with metal parts cannot be used in microwave oven.

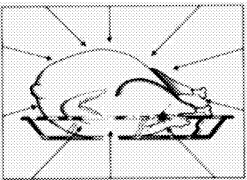
Microwaves are reflected by metal...



... but they pass through glass or porcelain...



... and absorbed by the foods.



	CAUTION Fire risk! Never place metal or metal-covered containers in your microwave oven.
	CAUTION Do not use your oven when empty and without tray. This can damage the oven.

- Microwaves cannot penetrate metal. Microwaves will reflect off any metal objects in the oven causing dangerous electric arcing. Most heatproof non-metallic containers are suitable for use in a microwave oven. However, certain containers may contain materials that are unsuitable for microwaving. You can apply the following test to determine whether a container is suitable for microwaving or not:
- Place the container you wish to test empty in the oven along with another container filled with water.
- Operate the oven at high power for one minute. If the water has been heated and the container you are testing is cold, then it is suitable for microwaving.
- On the other hand, if the water remains cold and the neighboring container heats up, this means that the microwaves have been absorbed by the container and therefore subject container is unsuitable for microwaving.

Glass containers

- Avoid using containers made of very thin glass or lead crystal. Heatproof glass containers are suitable for use in microwave ovens. On the other hand, in the microwave oven avoid using brittle glass containers such as water and wine glasses that may break as their contents heat up.

Plastic containers

- Do not use pots and dishes made of plastic or melamine for long duration microwaving; the same applies for bags used for storing frozen food. This is because very hot food will sooner or later cause the plastic containers to melt or distort. Use such

containers only for short duration microwaving.

Cooking bags

- Cooking bags are suitable for use in microwave ovens, provided that these are designed for cooking. Do not forget to pierce them to enable the steam inside to escape. Never use normal plastic bags for cooking purposes since they will melt and break up.

Paper

- You should not use any kind of paper for long-duration cooking. This will cause the paper to catch fire. Paper dishes are suitable for oily and dry foods that require short-duration cooking.

Do not use recycled paper. Such paper may contain fragments that can cause arcing.

Wooden and wicker containers


- As microwave causes drying of wooden structure and crisp it, large wooden containers should not be used.

Porcelain containers

- Generally speaking, containers made of such materials are suitable for use in a microwave oven, but you should test them to be sure.

Metal containers

- Metal containers reflect the microwaves away from the food. Therefore, avoid using such containers.



DANGER: Certain cookware containing high levels of iron or lead are unsuitable for use as cooking containers. Make sure that you test your cookware in terms of suitability for microwaving.

Cookware	Microwave	Grill	Convection	Combination modes
Heat-Resistant Glass	Yes	Yes	Yes	Yes
Non Heat-Resistant Glass	No	No	No	No
Heat-Resistant Ceramics	Yes	Yes	Yes	Yes
Microwave-Safe Plastic Plate	Yes	No	No	No
Kitchen Paper	Yes	No	No	No
Metal Tray	Yes*	Yes	Yes	Yes*
Metal Rack	No	Yes	Yes	No
Aluminum Foil & Foil Container	No	Yes	Yes	No
* Only use metal tray given with oven.				

Positioning food

- You will obtain optimal results by arranging the food evenly in the container. This method can be applied in many ways for satisfactory results.
- You can cook a large number of identical pieces (for example potatoes). If you arrange them in an evenly spaced circle around the oven they will cook better. Avoid placing one piece on another.
- Since the microwaves act more powerfully on the outer layers of food, when cooking

pieces of food with different shapes and thicknesses, place the thick parts in the centre of the tray. This will ensure that these parts are cooked first.

- Place fish and other food that is not flat with their tails at the edge of the tray.
- You can place very finely carved pieces of meat on top of each other. Thicker items such as sausages and meat slices should be placed close together.
- Heat gravy and sauces in a separate dish. Narrow, deep dishes are better for this

purpose than wide, shallow ones. Containers should be no more than two thirds full when you heat gravy, sauces or soups.

- If you are cooking fish whole, pierce them so that their skins do not burst.
- When using clinging film, bags or baking paper, pierce or leave an opening to enable steam to escape.
- Small pieces of food will cook quicker than large pieces, and evenly shaped pieces will cook quicker than other pieces. For the best results cut food evenly into pieces of equal size.

Food height

- With food that is quite thick (generally roasts), the lower part will cook faster. This means that it is sometimes necessary to turn such items over several times.
- Thick or dense items can be placed in a higher position, enabling the microwaves to act on the bottom and middle parts of the item.

Cooking suggestions

Factors affecting microwaving time :

- Microwaving time depends on a number of factors. The temperature of the ingredients used in a recipe can considerably affect the amount of cooking time required. Thus, a cake made with ice-cold butter, milk and eggs will take considerably longer to cook than one made with ingredients at room temperature.
- Particularly when it comes to bread, cakes and cream sauces, you are recommended with certain recipes to remove the food from the oven before it is fully cooked. Such foods if left covered outside the oven will continue to cook as heat flows from the outer to the inner layers of the food.

If you leave items on the oven until they are fully done, you risk burning the outer layer. With time you will become a better judge of how long items require to be cooked and left to stand.

- Do not leave items to cook unattended. Your microwave oven is automatically lit up when it is in operation, enabling you to keep an eye on the condition of the items being cooked.

Defrosting:

- The defrosting time may depend on the shape of the packet. Shallow, rectangular packets defrost more quickly than deep containers.
- Separate the items as they start to defrost. They will then defrost more readily.
- The more food you cook, the longer it will take. Twice the amount of food will take roughly twice as long. If it takes four minutes to cook one potato, it will take on average seven minutes to cook two potatoes.

The amount of microwaves that your oven produces remains constant however much food you place inside it. This means that the more food you place inside, the longer it will take to do.

Liquid content

- Liquid content affects cooking time because microwaves are sensitive to moisture. Foods with natural liquid content (such as vegetables, fish, and poultry) will cook quickly and easily. When cooking dry items such as rice and pulses you are recommended to add water.
- Remember that moisture is eliminated in a microwave oven, so that when cooking drier items such as certain vegetables you should first wet them with a little water or cover them so that they retain their moisture.
- When cooking foods with very little water content (thawing bread, making pop-corns) evaporation takes place rapidly. In such cases oven operates as if it is empty and foods can get burnt. And oven or the utensils can get damaged. Therefore, make sure that you just set the required cooking time and never leave the oven unattended during cooking.

Steam

- The moisture within the food may sometimes cause the oven to steam up when it is operating. This is normal.

Sugar

- When making foods with very high sugar content like puddings and tarts, follow the recommendations in your microwave recipe books.

If you exceed the recommended cooking time, this may result in the food burning or damage to your oven.

Food density

- Light, porous items such as bread and cakes will take less time than heavy, dense items such as roasts and stews. Exercise caution when microwaving porous items since they do not have hard, dry surfaces.

Bones and fat content

- Bones conduct heat and fat cooks faster than meat. When cooking pieces of meat containing bones or fat, ensure that they are cooked evenly and not overcooked.

Food colour

- Meat or poultry that has been cooked for fifteen minutes or more will brown gently in its own fat. To give food that has been prepared quickly a more appetizing and roast complexion, you can cover it with barbecue or soy sauce. If you only use a little of this sauce it will not affect the essential flavor of the food.

Reducing the internal pressure in food

- Many kinds of foods are covered in skins. Steam builds up inside as they are cooked which may cause them to burst. To avoid this, the skin should be pierced with a fork or knife. You should apply this procedure with potatoes, chicken livers, mussels, egg yolks, sausages and certain kinds of fruit and vegetable.

Turning and stirring items while cooking

- It is important to stir items when you are microwaving them. In conventional cooking food is stirred to mix it. In microwave cooking, however, food is stirred to achieve equal heat distribution. Always stir from the

outside towards the middle because the outside heats up before the middle.

- With bulky and elongated items like roasts and whole poultry, you should turn them over to ensure that the top and bottom are equally cooked. Indeed, you may have to turn sliced meat and chicken over.
- Turning items over and stirring whilst cooking are important to ensure that all sides are equally well done.

Different cooking times

- To begin with, always try out the minimum cooking time and check whether the item is done. The cooking times given in this manual are approximate values. Cooking times may vary according to the dimensions and types of the food and containers.

Standing time

- Leave the food to stand for a while after removing from the oven. When defrosting, cooking and reheating, leaving the items to stand for a while invariably produces better results. This is because the heat will spread evenly around the food.

Inside the microwave oven, food will continue to cook even after the oven has been turned off. The standing period will raise the heat of the food by between 3°C and 8°C. This process is maintained not by the microwave oven but by the heat within the food. The standing time may vary according to the kind of food. Sometimes this period is as short as the time taken to remove the food from the oven and serve it. This period may extend to as long as ten minutes with large items.

- Remove food from its plastic packaging before cooking or defrosting. Under certain exceptional circumstances it may be necessary to cover your food with a special clinging, nylon film.
- It is especially recommended with items like meat, chicken, bread, cakes and cream sauce to remove them from the oven before they are fully cooked and leave them to stand until fully cooked.

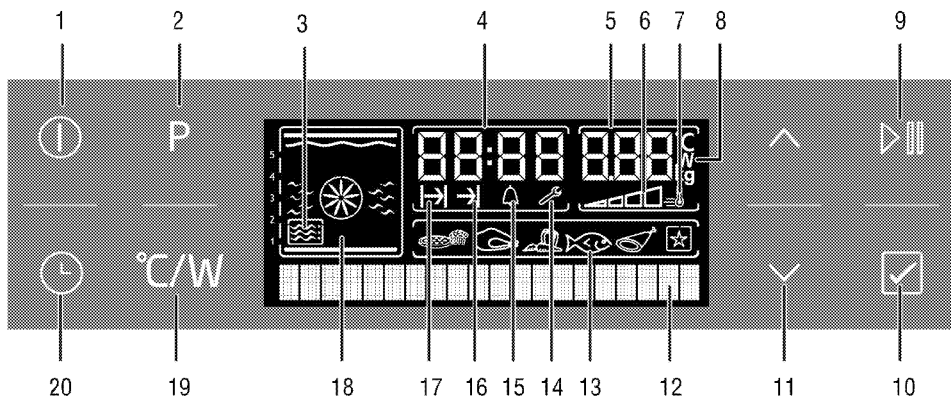
How to use the microwave oven



Before you can use the oven, the time must be set. If the time is not set, oven will not operate.

Your microwave oven operates in 3 different principles, namely, only microwave, only oven function, and combined mode.

Operating mode	Description
Microwave	When the oven operates in microwave mode only, it creates heat directly inside the meal. You may use the microwave for warming meals or drinks, thawing or cooking. In microwave, meals are cooked but not roasted.
Oven function	Only the oven heaters cooks the meal by heating it up. You may use the oven for all kinds of cooking and also for thawing. Meals are both cooked and roasted in the oven function.
Combined mode	In the combined mode, both the oven heaters and the microwave operate concurrently. Meals are cooked and roasted in a shorter time in the combined mode.



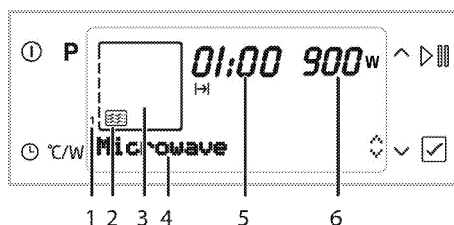
- 1 On/Off key
- 2 Convenience food menu selection key
- 3 Microwave symbol
- 4 Current time indicator field
- 5 Temperature/weight/microwave power indicator field
- 6 Oven inner temperature symbol
- 7 Booster symbol (rapid preheating)
- 8 Temperature/power/weight symbol
- 9 Start/stop cooking key
- 10 Confirmation key
- 11 Temperature/time/power increase and decrease, menu navigation keys
- 12 Text display
- 13 Convenience food selection display
- 14 Settings symbol
- 15 Alarm symbol
- 16 End of cooking time symbol
- 17 Cooking time symbol
- 18 Function display
- 19 Temperature/weight/power/rapid heating setting key
- 20 Time and settings key

Oven returns to stand-by display after it is switched on and the current time is set. Only the current time appears on the display.

Only the ① and ② keys are functional when the display is in this status. You can perform all actions in the Settings menu. See: *Settings menu*, page 46.

Operating in microwave mode

1. Touch ① to switch on the oven.
2. Initial operation screen appears when the oven is switched on.

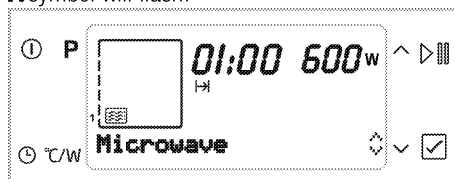


- 1 Rack positions
- 2 Microwave symbol
- 3 Function display
- 4 Text display
- 5 Cooking time field: Indicates the set cooking time.
- 6 Microwave power/temperature/weight indicator field







This screen contains microwave mode with the microwave power level, recommended rack position and cooking time.

3. If you want to change the microwave power level, touch °C/W once to reach the power setting display.

Wsymbol will flash.

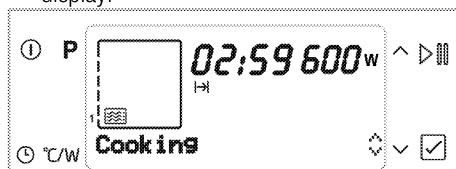



4. Touch until the desired power level appears in the power level field. Touch to set the level when the desired value appears on the display.



- For cooking time, touch  once to scroll to the "Cook time" on the text display.  symbol will flash.
- Touch   to select the desired cooking time and confirm the setting with . Once the cooking time is set,  will be displayed continuously.



- If cooking time and power level values are suitable, touch  to start cooking. Cooking starts and **"Cooking"** appears on the display.






 If the oven door is opened during cooking, "Paused" appears on the display and microwave cooking is canceled.

 Cooking stops when the oven door is opened. You must touch  again to resume cooking after closing the oven door.


» The oven will operate on the level set, until the end of the cooking time you selected. The oven lamp is lit during the cooking process.

- After cooking is completed, **"Good appetite"** appears on the display and alarm signal is heard.
- To stop the alarm signal, just touch any key.

Operating in combi mode





- Touch  to switch on the oven.
- Touch  or  to select the desired combi mode.



- If you want to change the microwave power level, touch  once to reach the power setting display.










W symbol will flash.



- Touch   until the desired power level appears in the power level field. Touch  to set the level when the desired value appears on the display.
- If you want to change the temperature in combi mode, touch  twice to reach the temperature setting display.

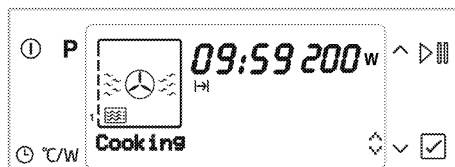
°C symbol will flash.



- Touch   until the desired temperature appears in the temperature indicator field. Touch  to set the temperature when the desired value appears on the display.
- For cooking time, touch  once to scroll to the "Cook time" on the text display.  symbol will flash.
- Touch   to select the desired cooking time and confirm the setting with . Once the cooking time is set,  will be displayed continuously.



- If the cooking time, power level and temperature values are suitable, touch  to start cooking. Cooking starts and **"Cooking"** appears on the display.



i If the oven door is opened during cooking, "Paused" appears on the display and microwave cooking is canceled.

» The oven will be heated up to the preset temperature and will maintain this temperature until the end of the cooking time you selected. At the same time the oven will continue to run at the set microwave power level. The oven lamp is lit during the cooking process.

i During cooking, microwave level and cooking time can be changed.

i Oven clock displays cooking time in minutes and seconds format.

i In microwave cooking alone or combi mode cooking at low temperatures, odour may remain after taking out the food since the oven will be cold while cooking takes place. In such a case, operate your oven in fan assisted cooking mode at 230 °C for 20 minutes.

i Due to safety reasons, maximum time that can be set for "Cook time" is limited with 12 minutes at highest power level. On other power levels, this time may reach to 90 minutes.

i While making any setting, related symbols will flash on the display.

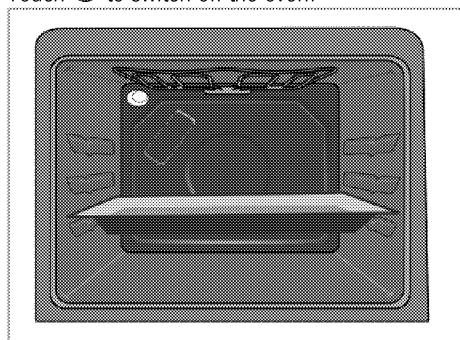
i Programme will be cancelled if a power failure occurs. You need to program the oven again.

i Current time cannot be set if the oven is operating at any function or a semi- or full-automatic programming was made.

i Even if the oven is switched off, oven lamp lights up when the oven door is opened.

Switching off the electric oven

Touch ① to switch off the oven.



First rack of the oven is the bottom rack. **Use only the first rack for microwave cooking.**

Operating modes for microwave

The order of operating modes shown here may vary according to the arrangement on your product.



Cooking with several racks in microwave and combi modes is not possible. They are suitable for cooking with one rack only.



Oven is not heated in microwave mode alone. Only the food is heated.

Microwave

Only the microwave operates. It may be used to warm meals and drinks, as well as cooking. Meals are cooked without roasting.



Microwave+Fan Heating

Oven's rear heater also operates together with the microwave. Hot air heated by the rear heater is evenly distributed throughout the oven rapidly by means of the fan. You can cook your meals in a short time and roast at the same time.



Microwave+Full Grill

Microwave and the grill on the ceiling of the oven operate. It is suitable for grilling large amount of meat.



- Put big or medium-sized portions in correct rack position under the grill heater for grilling.
- Set the temperature to maximum level.
- Turn the food after half of the grilling time.

Microwave+Full Grill+Fan

Microwave and hot air heated by the full grill is distributed very fast in the oven by means of the fan. It is suitable for grilling large amount of meat.



- Put big or medium-sized portions in correct rack position under the grill heater for grilling.
- Set the temperature to maximum level.
- Turn the food after half of the grilling time.

Microwave+Defrost

Microwave and only the fan (on the rear wall) operate.

It is suitable for thawing frozen grained food at room temperature slowly and cooling down the cooked food.



Function table

Function table indicates the functions that can be used in microwave and combi modes and their respective maximum and minimum temperatures.



Power values in Watt for microwave are 100,200,300,600 and 900.

Function	Power range (W)	Temperature range (°C)
Microwave	100-900	-
Microwave+Fan Heating	100-600	40-280
Microwave+Full Grill	100-600	50-280
Microwave+Full Grill+Fan	100-600	50-280
Microwave+Defrost	100-600	-

Cooking times table



The timings in this chart are meant as a guide. Timings may vary due to temperature of food, thickness, type and your own preference of cooking.



1st rack of the oven is the bottom rack. Use only 1st rack in microwave cooking.

Dish	Cooking mode	Weight (gr)	Temperature (°C)	Microwave power (W)	Cooking time (approx. in min.)
Chicken baguette	Microwave+Fan supported	1000	210	600	25
Whole chicken	Microwave+Fan supported	1500	15 min. 230 then 200	600	35
Frozen pizza	Microwave+Fan supported	450	230	200	8
Turkey, thigh (boned)	Microwave+Grill+Fan	1000	230	300	30
Fresh large potatoes	Microwave+Fan supported	1000	180	600	25
Potatoes gratin *	Microwave+Fan supported	1250	180	600	25
Dalyan meatball	Microwave+Fan supported	1800	5 min. 230 then 170	300	20
Whole fish	Microwave+Grill+Fan	1000	250	600	10
Sticks of fish pane	Microwave+Fan supported	600	230	300	12
Dumplings with tomato and potato	Microwave+Fan supported	1500	210	200	35
Convenience food (Chickpea with meat)	Microwave	400		600	3,5
Pilaf	Microwave	400		600	4

Please make preheating before cooking in combi mode. Preheating should be made by oven operating modes.

* It is suggested to add planed kashar cheese onto it during the final 5 minutes of cooking.

Defrost

Dish	Weight (gr)	Microwave power (W)	Dissolution time (min.) (approximately)	Waiting time (min.)	Suggestions
All red meat	250	200	6	10	Turn over half way through the cooking time
	500	200	12	10	Turn over half way through the cooking time
Ground meat	100	100	8	10	
	250	200	5	10	
	500	200	6	10	Turn over half way through the cooking time
Whole chicken	1500	200	25	10	Turn over half way through the cooking time
Chicken legs	750	300	7	10	
Chicken baguette	500	300	5	10	
	100	600	6	10	
Whole fish	250	200	7	5	Turn over half way through the cooking time
	500	200	10	5	Turn over half way through the cooking time
Sausage	300	200	5	5	

Ready meals functions

Selecting the ready meals functions

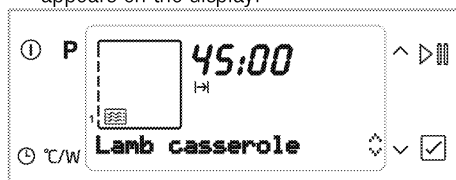
Ready Meals menu contains meal programmes that are prepared for you by professional cooks specially and stored in the memory of the control unit.

To select the Ready Meals functions:

1. Touch **P** to switch on the oven.

Initial operation screen appears when the oven is switched on.


2. Touch **P** twice to select the Microwave Ready Meals function display. In this step, **"Lamb casserole"** and the  symbol appears on the display.




3. Touch  to select the desired food.

4. Touch  to start cooking.



Touch  to start cooking for meals that do not require preheating.

5. If the meal you have selected requires preheating, **"Preheating"** appears on the display.
6. **"Place the tray"** appears on the display and an alarm signal is heard after preheating is completed, or when you press  to start cooking for meals that do not require preheating.
7. Put your meal into the oven and close the oven door.

Cooking starts and **"Cooking"** appears on the display.

8. After the cooking is completed, **"Good appetite"** appears on the display and alarm signal is heard.



To stop the alarm signal, just press any key.



"Back" command that appears on the display while navigating in the meal menu allows you to return to the upper menu. You may return to the initial function screen by pressing **P**.

LAMB EN COCOTTE

INGREDIENTS

- 150 g of lamb meat cubes
- 100 g of onion
- 20 g of red peppers
- 20 g of green peppers
- 40 g of fresh potatoes
- 20 g of eggplants
- 100 g of tomatoes
- 2 cloves of garlic
- ½ table spoon of tomato paste
- 1 table spoon of olive oil
- 10 g of butter
- Salt
- Black pepper

PREPARATION

- Dice the onion, red pepper, green pepper, potato, eggplant and tomato coarsely.
- Chop the garlic coarsely.
- Mix chopped vegetables, lamb meat cubes and other ingredients well within a bowl.
- Pour the mixture into a lidded glass dish, and add butter in pieces.
- Lid the bowl.
- Place the lidded glass dish on the plate on 1st shelf of the preheated oven and cook the meal.
- It is recommended to serve the meal after resting it for 10 minutes after cooking.

BEEF WELLINGTON

INGREDIENTS

- 40 g of diced, fine-chopped onion

- 2 pcs of diced, fine-chopped mushrooms
- Fine-chopped 1 clove of garlic
- 70 ml of cream
- Salt
- Black pepper
- 150 g of beef tenderloin fillet
- 1 pc of flaked pastry
- 1 scrambled egg
- 1 table spoon of olive oil

PREPARATION

- Heat the pan, pour 1 tablespoon of olive oil into a pan heated enough. Seal each surfaces of the fillet, which was flavored with salt and black pepper, on the pan (make sure the meat is not cooked completely). Cool the meat completely.
- Fry onion, mushroom and garlic in another pan. When the water released by the mushrooms has boiled away, add cream and cook the mixture until it is thickened. Cool the mixture completely.
- Flour the flaked pastry which is kept for 1 hour at ambient temperature and roll out a little bit with rolling pin.
- Spread half of the cooled mixture in the middle of the rolled-out flaked pastry with the help of a spoon, place the fillet onto it and fold the pastry around the fillet, (brush egg on the seam side so that the flaked pastry stick to each other).
- Place the food on the plate, seam side down.
- Brush beaten egg yolks all over the top.
- Place the plate on the 1st shelf of the preheated oven and cook the meal.

SEA BASS

INGREDIENTS

- ✱ 2 whole sea basses of 300 gr, each (600 g)
- ✱ 90 gr of julienne-cut onion (at the thickness of 3 to 4 mm)
- ✱ 1 middle-sized potato (ringed at the thickness of 1 to 4 mm)
- ✱ 1 fresh sprig of thyme leaves
- ✱ 1 fresh sprig of dill
- ✱ 1 clove of finely chopped garlic
- ✱ 1 lemon peel grater
- ✱ 1 bay leaf
- ✱ 10 ml of lemon juice
- ✱ Butter
- ✱ 10 ml of olive oil
- ✱ Salt, black pepper

PREPARATION

- ✱ Rub the fish with salt, black pepper and butter.
- ✱ Mix potato, onion, fresh thyme leaves, fresh dill, garlic, lemon peel grater, bay leaf, lemon juice and olive oil within a bowl.
- ✱ Oil the cake tray.
- ✱ Place half of the onions in the middle of the oiled tray and line up the potatoes around the onions.
- ✱ Stuff the fish with the other half of the onions and then place them onto potato and onions.
- ✱ Place the plate on 1st shelf of the preheated oven and cook the meal.

SLICED MEATBALL WITH VEGETABLES

INGREDIENTS

- 1 middle-sized onion
- 1 small sized red pepper
- 1 small sized green pepper
- 1 small sized yellow pepper
- 1 small sized eggplant
- 1 small sized courgette
- 2 middle-sized tomatoes
- 25 g of butter
- 0.5 kg of minced meat
- 175 g of bread crumbs
- 1 table spoon of tomato paste

- 1 egg
- 30 ml of cream
- 1 desert spoon of red pepper flakes
- Salt
- Black pepper

PREPARATION

- Melt the butter in a saucepan. Add the finely diced onion and eggplants to the oil and fry.
- Add the finely diced red, green and yellow peppers to the mixture and fry a little more.
- Add the finely diced courgettes and tomatoes to the final mixture and fry (make sure all the vegetables do not get too soft), allow the mixture to cool down completely.
- Knead the minced meat, egg and cream well in another bowl.
- Add the cooled vegetable mixture, salt, black pepper, red pepper flakes and bread crumbs to the minced meat mixture and knead all ingredients well until they reach meatball stiffness.
- Place oily paper on the standard tray and place the minced meat which is given cylindrical shape onto the tray.
- Place the plate on 1st shelf of the preheated oven and cook the meal.
- It is recommended to serve the meatball by slicing after resting it on the tray for 5 minutes after cooking.

BEETROOT SALAD WITH GOAT CHEESE

INGREDIENTS

- * 10 beetroots of 50 gr, each
- * 2 oranges
- * 2 lemons
- * 90 ml of balsamic vinegar
- * 100 ml of olive oil
- * 1 vanilla bean
- * Salt
- * Black pepper
- * 3 fresh sprigs of thyme
- * 2 cloves of garlic

- * 2 bunches of rockets
- * 10 small sized vine tomatoes (cherry)
- * 100 g of goat cheese

PREPARATION

- * Mix balsamic vinegar, orange peels, lemon peels, kernel of vanilla bean, olive oil, finely chopped garlic and fresh thyme (marinating liquid).
- * Marinate all beetroots with their peels on in the marinating liquid.
- * Line up all marinated beetroots on a glass dish with lid, together with marinating liquid and close the lid.
- * Place the lidded glass dish on the plate on 1st shelf of the preheated oven and cook the beetroots.
- * Take the cooked meal off the oven and let it cool.
- * Peel and slice the cooled beetroots with the help of a knife.
- * Blend coarsely chopped rockets, dimidiated cherry tomatoes, slices of oranges with peeled skin and sliced beetroots.
- * Add the cooked and cooled marinating liquid, salt, black pepper and sliced goat cheese pieces to the mixture, mix it and then serve.

POTATO GRATIN

INGREDIENTS

- * 200 g of fresh potatoes
- * 100 ml of cream
- * 1 small handful of nutmeg powder
- * Salt
- * Black pepper
- * 1 clove of finely chopped garlic
- * 1 bay leaf
- * 1 fresh sprig of thyme
- * 1 tea spoon of butter

PREPARATION

- * Chop potatoes in very fine slices (1-2 mm) and leave in water for 30 minutes.

- ※ Boil cream, nutmeg powder, salt, black pepper, finely-chopped garlic, bay leaf and thymes.
- ※ Spread butter within a glass bowl and line up the potatoes as 2 lines. Pour the half of the mixture onto it as extremely hot. Line up potatoes as another 2 lines and pour the remaining mixture onto it as extremely hot.
- ※ Place the glass dish on the plate on 1st shelf of the preheated oven and cook the meal.
- ※ Place a glass lid reversed on the meal that is taken off the oven (this applies pressure on the meal and make it flat-shaped) and allow it to rest.
- ※ Slice potato gratin that is completely cooled.
- ※ Heat the pan, pour 1 tablespoon of olive oil into the pan heated enough and heat/fry each surfaces of sliced potato gratin.
- ※ It is recommended to serve hot.

HOT CAKE WITH CHOCOLATE SAUCE

INGREDIENTS

- ※ 2 table spoons of flour
- ※ 2 table spoons of sugar
- ※ 2 table spoons of milk
- ※ 1 table spoon of oil
- ※ 1 table spoon of cocoa
- ※ 1 egg

INGREDIENTS FOR CHOCOLATE SAUCE

- ※ 50 g of cream
- ※ 50 g of bitter chocolate

PREPARATION

- Blend flour, cocoa and sugar well within a bowl.
- Add milk, oil and egg to the mixture and stir it well.
- Fill the soufflé dish with the cake mixture up to the half.
- Place the soufflé dish on the tray and cook it on the non-preheated oven.
- Boil the cream in a separate bowl and take it off the stove. Add the shredded bitter chocolate to the cream and stir

until the chocolate melts (chocolate sauce).

- Pour the chocolate sauce onto hot cake and serve it.

FLAKED PASTRY ROLLS WITH CINNAMON AND GRAPES

INGREDIENTS

- ※ 6 pcs of flaked pastry
- ※ 1 egg yolk

STUFFING INGREDIENTS

- ※ 100 ml of water
- ※ 100 g of sugar
- ※ 1 tea spoon of raisin
- ※ 1 water glass of powdered nut
- ※ ½ water glass of coconut
- ※ 1 tea spoon of cinnamon

PREPARATION

- Boil water and sugar in a saucepan. Take the mixture off the stove. Add powdered nut, coconut and cinnamon and mix, then allow the mixture to cool down completely (stuffing).
- Flour the flaked pastry which is rested at ambient temperature for 1 hour and roll out a little bit with rolling pin.
- Spread the stuffing ingredients onto the rolled-out pastry with the help of a spoon and scatter raisins on it.
- Roll the pastry and cut into pieces as 3 cm.
- Place oily paper onto the cake tray and line up the rolls on the tray with spaces between them, spread egg yolk on the cut surface.
- Place the plate on 1st shelf of the preheated oven and cook the meal.
- It is recommended to serve warm.

STUFFED GRAPE LEAVES WITH OLIVE OIL

INGREDIENTS

- ※ 500 g of vine leaf in salt
- ※ ½ tea glass of olive oil
- ※ Hot water
- ※ Half lemon juice

STUFFING INGREDIENTS:

- ※ 4 onions
- ※ 1 tea glass of olive oil
- ※ 2 table spoons of pine nut
- ※ 2 water glasses of rice
- ※ 1 table spoon of dried mint
- ※ 1 dessert spoon of black pepper
- ※ 1 desert spoon of cinnamon
- ※ 5-6 g of granulated sugar
- ※ 2 table spoon of currant
- ※ 1 water glass of chopped parsley
- ※ 1 desert spoon of salt

PREPARATION

- ※ Fry the onion with olive oil, add rice to the mixture and fry a little more. Add all other stuffing ingredients to the mixture and rest them.
- ※ Line up the rolled vine leaves as single line in a sufficiently large lidded glass bowl.
- ※ Add the olive oil, lemon juice and hot water mixture in a way that the mixture will not exceed the upper surface of the vine leaves.
- ※ Lid the bowl.
- ※ Place the lidded glass bowl with a tray on the 1st shelf of the preheated oven and cook the meal.
- ※ It is recommended to serve the stuffed vine leaves after resting them at the ambient temperature for 1 hour and then at the refrigerator.

CHICKEN DRUMSTICK

INGREDIENTS

- ※ 3 pcs of chicken drumstick
- ※ 3 middle-sized potato (ringed as 1-cm thickness)
- ※ 2 julienned onion (at a thickness of 3 to 4 mm)

INGREDIENTS FOR MARINATING LIQUID

- ※ 1 clove of garlic
- ※ ½ tea spoon of black pepper
- ※ 1 tea spoon of salt
- ※ 50 ml of red vine vinegar
- ※ 1 table spoon of granulated sugar
- ※ 1 table spoon of molasses
- ※ 1 table spoon of honey
- ※ 1 lemon's juice
- ※ 2 fresh sprigs of thyme leaves
- ※ 3 ml of hot pepper sauce
- ※ 1 tea spoon of red pepper
- ※ 200 ml of olive oil

PREPARATION

- ※ Smash the garlic and mix all marinating ingredients.
- ※ Mix chicken drumsticks with half of marinating liquid and mix the other half with tomatoes, potatoes and onions and marinate the mixture for 2 hours.
- ※ Line up the chicken drumsticks in the middle of the standard tray. Place potatoes around chicken drumsticks, and onions and tomatoes between chicken drumsticks.
- ※ Cook the meal by placing the tray on a shelf of the preheated oven.
- ※ Rest the meal for 5 minutes after cooking and then service.

6 How to operate the oven

General information on baking, roasting and grilling



WARNING

Hot surfaces cause burns!

Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc. Keep children away. Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.



DANGER:

Be careful when opening the oven door as steam may escape. Exiting steam can scald your hands, face and/or eyes.

Tips for baking

- Use non-sticky coated appropriate metal plates or aluminum vessels or heat-resistant silicone moulds.
- Make best use of the space on the rack.
- Place the baking mould in the middle of the shelf.
- Select the correct rack position before turning the oven or grill on. Do not change the rack position when the oven is hot.
- Keep the oven door closed.

Tips for roasting

- Treating whole chicken, turkey and large piece of meat with dressings such as lemon juice and black pepper before cooking will increase the cooking performance.
- It takes about 15 to 30 minutes longer to roast meat with bones when compared to roasting the same size of meat without bones.
- Each centimeter of meat thickness requires approximately 4 to 5 minutes of cooking time.
- Let meat rest in the oven for about 10 minutes after the cooking time is over. The juice is better distributed all over the roast and does not run out when the meat is cut.

- Fish should be placed on the middle or lower rack in a heat-resistant plate.

Tips for grilling

When meat, fish and poultry are grilled, they quickly get brown, have a nice crust and do not get dry. Flat pieces, meat skewers and sausages are particularly suited for grilling as are vegetables with high water content such as tomatoes and onions.

- Distribute the pieces to be grilled on the wire shelf or in the baking tray with wire shelf in such a way that the space covered does not exceed the size of the heater.
- Slide the wire shelf or baking tray with grill into the desired level in the oven. If you are grilling on the wire shelf, slide the baking tray to the lower rack to collect fats. Add some water in the tray for easy cleaning.

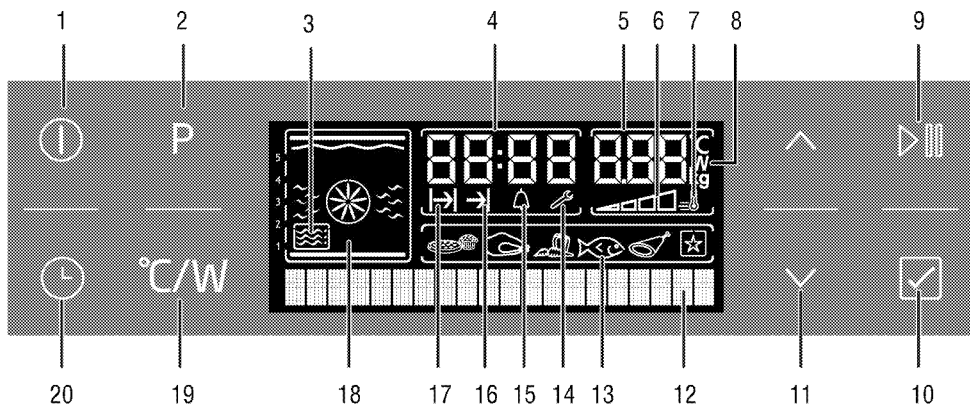


Foods that are not suitable for grilling carry the risk of fire. Only grill food which is suitable for intensive grilling heat.

Do not place the food too far in the back of the grill. This is the hottest area and fatty food may catch fire.

How to operate the electric oven

i Before using the oven, set the time. If the time is not set, oven will not operate.



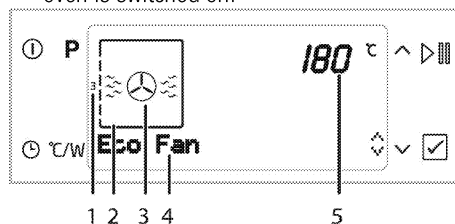
- 1 On/Off key
- 2 Convenience food menu selection key
- 3 Microwave symbol
- 4 Current time indicator field
- 5 Temperature/weight/microwave power indicator field
- 6 Oven inner temperature symbol
- 7 Booster symbol (rapid preheating)
- 8 Temperature/power/weight symbol
- 9 Start/stop cooking key
- 10 Confirmation key
- 11 Temperature/time/power increase and decrease, menu navigation keys
- 12 Text display
- 13 Convenience food selection display
- 14 Settings symbol
- 15 Alarm symbol
- 16 End of cooking time symbol
- 17 Cooking time symbol
- 18 Function display
- 19 Temperature/weight/power/rapid heating setting key
- 20 Time and settings key

Oven returns to stand-by display after it is switched on and the current time is set. Only the current time appears on the display.

Only the ① and ② keys are functional when the display is in this status. You can perform all actions in the Settings menu. See *Settings menu*, page 46

Selecting the temperature and operating mode

1. Touch ① to switch on the oven.
2. Initial operation screen appears when the oven is switched on.



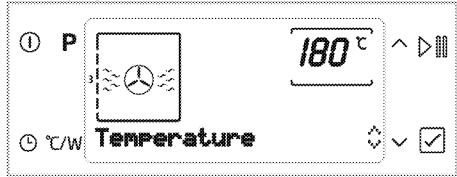
- 1 Rack positions
- 2 Function display
- 3 Function symbol
- 4 Text display
- 5 Temperature/weight indicator field

This screen contains the recommended temperature in temperature/weight indicator field and the active heaters and recommended rack position in the function display.

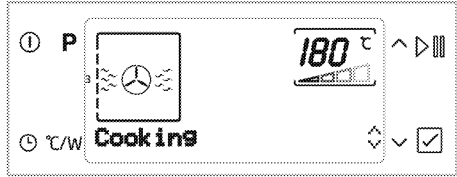
3. Touch to set the desired operating function.

After the function is selected, "Temperature", "Cook time", and "Booster" (rapid heating) can be set.

4. If you want to change the temperature, touch °C/W once to access the temperature display.



5. Touch ^/v until the desired temperature appears in the Temperature/Weight indicator field. Touch ☒ to set the temperature when the desired value appears on the display.
6. If cooking function and temperature values are suitable, touch >||| to start cooking. Cooking starts and **"Cooking"** appears on the display. Inner oven temperature levels will light up respectively until the oven attains the set temperature.



Switching off the electric oven

Touch ① to switch off the oven.

Function table

Function table indicates the functions that can be used in the oven and their respective maximum and minimum temperatures.

	Functions vary depending on the product model.
	Maximum adjustable cooking time in modes except "warm keeping" function is limited with 6 hours due to safety reasons.
	While making any adjustment, related symbols will flash on the display.

	Program will be canceled in case of power failure. You must reprogram the oven.
	Current time cannot be set while the oven is operating in any function, or if semi-automatic or full automatic programming is made on the oven.
	Even if the oven is switched off, oven lamp lights up when the oven door is opened.

Function	Recommended temperature (°C)	Temperature range (°C)
Fan heating	180	40-250
Full grill	280	40-280
Low grill	280	40-280
Eco fan heating	180	160-220
Warm keeping	60	40-100

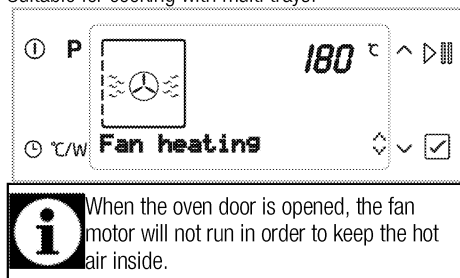
* Functions vary depending on the product model.

Operating modes

The order of operating modes shown here may be different from the arrangement on your product.

Fan heating

Hot air heated by the rear heater is evenly distributed throughout the oven rapidly by means of the fan. It is suitable for cooking your meals in different rack levels and preheating is not required in most cases. Suitable for cooking with multi trays.

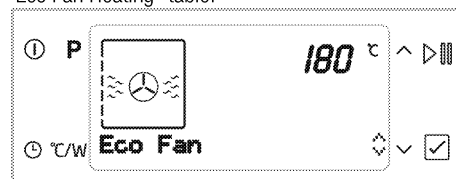


Low grill

- Put small or medium-sized portions in correct rack position under the grill heater for grilling.
- Set the temperature to maximum level.
- Turn the food after half of the grilling time.

Eco fan heating

To save power, you can use this function instead of the cooking operations that you would perform by using Fan Heating at 160-220°C temperature range. However, the cooking time will increase a little bit. Cooking times related to this function are indicated in "Eco Fan Heating" table.



Full grill

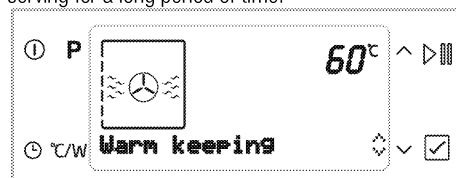
Large grill at the ceiling of the oven is in operation. It is suitable for grilling large amount of meat.



- Put big or medium-sized portions in correct rack position under the grill heater for grilling.
- Set the temperature to maximum level.
- Turn the food after half of the grilling time.

Warm keeping

Used for keeping food at a temperature ready for serving for a long period of time.

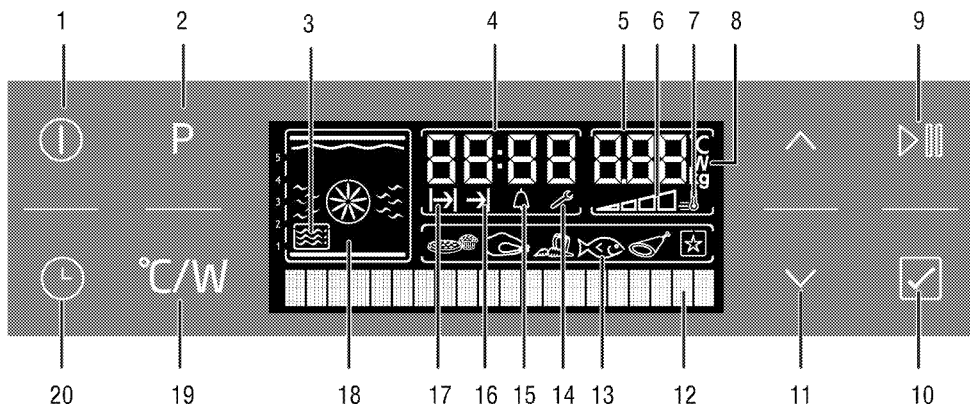


Low grill

Small grill at the ceiling of the oven is in operation. Suitable for grilling and gratin dishes.

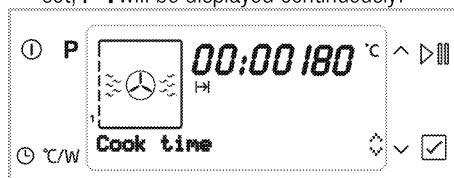


How to operate the oven control unit



- 1 On/Off key
- 2 Convenience food menu selection key
- 3 Microwave symbol
- 4 Current time indicator field
- 5 Temperature/weight/microwave power indicator field
- 6 Oven inner temperature symbol
- 7 Booster symbol (rapid preheating)
- 8 Temperature/power/weight symbol
- 9 Start/stop cooking key
- 10 Confirmation key
- 11 Temperature/time/power increase and decrease, menu navigation keys
- 12 Text display
- 13 Convenience food selection display
- 14 Settings symbol
- 15 Alarm symbol
- 16 End of cooking time symbol
- 17 Cooking time symbol
- 18 Function display
- 19 Temperature/weight/power/rapid heating setting key
- 20 Time and settings key

2. Touch or to set the desired operation mode for oven.
3. For cooking time, touch once to scroll to the "Cook time" on the text display. symbol will flash.
4. Touch or to set the cooking time. Touch to confirm. Once the cook time is set, will be displayed continuously.



5. Put your dish into the oven and close the oven door.
 6. For cooking temperature, touch **°C/W** once to scroll to the **"Temperature"** on the text display.
 7. Touch or to set the temperature.
 8. Touch to start cooking. **"Cooking"** appears on the display.
- » The oven will be heated up to the preset temperature and will maintain this temperature until the end of the cooking time you selected. The oven lamp is lit during the cooking process.

Enable semi-automatic operation

In this operation mode, you may adjust the time period during which the oven will operate (cook time).

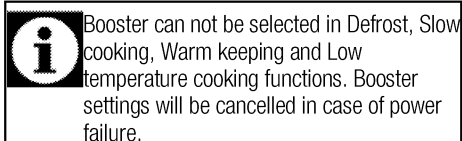
1. Touch to switch on the oven.

All segments of the inner oven temperature symbol will turn on when the oven reaches the set temperature.

9. After the cooking is completed, **"Good appetite"** appears on the display and alarm signal is heard.
10. To stop the alarm signal, just touch any key.

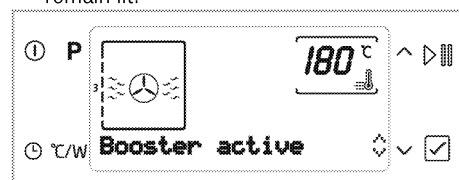
Setting the booster

Use Booster (rapid pre-heating) function to make the oven reach the desired temperature faster.



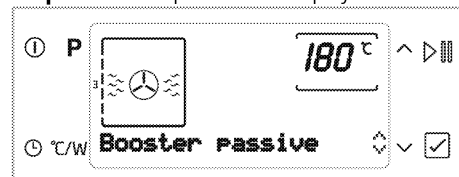
Select the desired cooking function and then:

1. Touch **°C/W** with short intervals until "Booster passive" appears on the display.
2. Touch **^** to scroll to the **"Booster active"** option in the display. symbol will remain lit.



» symbol disappears as soon as the oven reaches the desired temperature and oven resumes operating in the function it was in before the Booster function.

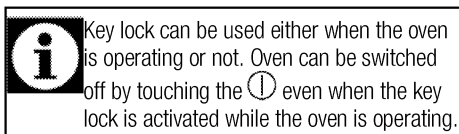
3. To cancel Booster function, touch the **°C/W** with short intervals until **"Booster active"** appears on the display.
4. Touch **^** to scroll to the **"Booster passive"** option in the display.



» When you return to the function selection display after this process, disappears.

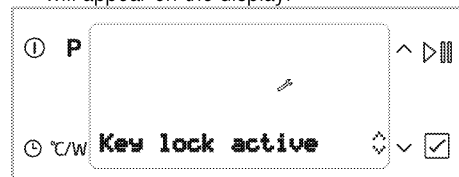
Using the key lock

You can prevent oven from being intervened with by activating the key lock function.

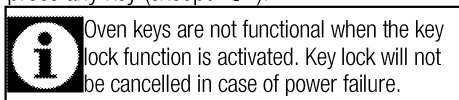


Activating the key lock

1. Touch **1** with short intervals until **"Keylock passive"** appears on the display.
2. Touch **^** to activate the key lock. After activating the keylock, **"Key lock active"** will appear on the display.

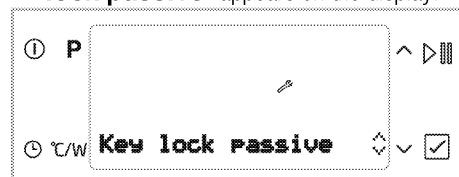


» After activating the key lock, "Key lock active" warning will appear on the display when you press any key (except **✓**).



Deactivating the key lock

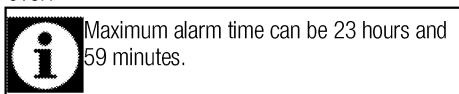
1. Touch **✓** to deactivate the key lock. **"Key lock passive"** appears on the display.



Using the timer as an alarm clock

You can use the timer of the product for any warning or reminder apart from the cooking program.

The alarm clock has no influence on the functions of the oven. It is only used as a warning. For example, this is useful when you want to turn food in the oven at a certain point of time. Alarm clock will give a signal once the time you set is over.



To set the alarm:



1. Touch with short intervals until appears on the display.
2. Touch or to set the time. remains lit after setting the alarm time.
3. After the alarm time is finished, will start flashing and an alarm signal is heard.
4. Touch any key to stop the alarm.

To cancel the alarm:

1. Touch with short intervals until appears on the display.
2. Touch until "00:00" appears on the display.

Cooking times table



The values specified have been determined in the lab. The values suitable for you may be different from these values.

Baking and roasting



1st rack of the oven is the **bottom** rack.

Dish	Cooking level number		Rack position	Temperature (°C)	Cooking time (approx. in min.)
Cakes in tray*	One level		1	175	30 ... 40
Cakes in mould*	One level		1	175	50 ... 60
Fairy cakes*	One level		1	175	25 ... 35
Sponge cake*	One level		1	200	8 ... 15
Walnut cookies*	One level		1	175	25 ... 30
	2 levels		1 - 3	170 ... 180	35 ... 45
Dough pastry*	One level		1	200	35 ... 45
	2 levels		1 - 3	200	45 ... 55
Rich pastry*	One level		1	190	25 ... 35
	2 levels		1 - 3	190	35 ... 45
Leaven*	One level		1	200	35 ... 45
Lasagna*	One level		1	200	30 ... 40
Beef steak (whole) / Roast	One level		1	25 min., 250/max, then 180 ... 190	100 ... 120
Leg of Lamb (casserole)	One level		1	25 min at 220 and then 180 ... 190	70 ... 90
Roasted chicken	One level		1	15 min., 250/max, then 190	55 ... 65
Turkey (Sliced)	One level		1	25 min., 250/max, then 190	150 ... 210
Fish	One level		1	200	20 ... 30

When cooking with 2 trays at the same time, place the deeper tray on the upper rack and the other one on the lower rack.

* It is recommended to perform preheating for all foods.

Eco Fan Heating



Do not change the cooking temperature after cooking starts in Eco Fan Heating mode.



Do not open the door in Eco Fan Heating mode.

Dish	Cooking level number		Rack position	Temperature (°C)	Cooking time (approx. in min.)
Cakes in cooking paper	One level		1	200	35 ... 40
Walnut cookies	One level		1	200	30 ... 35
Dough pastry	One level		1	200	40 ... 45
Rich pastry	One level		1	200	40 ... 45

Tips for baking cake

- If the cake is too dry, increase the temperature some 10°C and decrease the cooking time.
- If the cake is wet, use less liquid or lower the temperature by 10°C.
- If the cake is too dark on top, place it on a lower rack, lower the temperature and increase the cooking time.
- If cooked well on the inside but sticky on the outside use less liquid, lower the temperature and increase the cooking time.

Tips for baking pastry

- If the pastry is too dry, increase the temperature some 10°C and decrease the cooking time. Dampen the layers of dough with a sauce composed of milk, oil, egg and yoghurt.
- If the pastry takes too long to bake, pay care that the thickness of the pastry you have prepared does not exceed the depth of the tray.
- If the upper side of the pastry gets browned, but the lower part is not cooked, make sure that the amount of sauce you have used for the pastry is not too much at the bottom of the pastry. Try to scatter the sauce equally between the dough layers and on the top of pastry for an even browning.



Cook the pastry in accordance with the mode and temperature given in the cooking table. If the bottom part is still not browned enough, place it on one lower rack next time.

Tips for cooking vegetables

- If the vegetable dish runs out of juice and gets too dry, cook it in a pan with a lid instead of a tray. Closed vessels will preserve the juice of the dish.
- If a vegetable dish does not get cooked, boil the vegetables beforehand or prepare them like canned food and put in the oven.

Ready meals functions

Selecting the ready meals functions


Ready Meals menu contains meal programmes that are prepared for you by professional cooks

specialty and stored in the memory of the control unit.




In this menu, temperature, rack position, weight and cooking functions are set automatically.

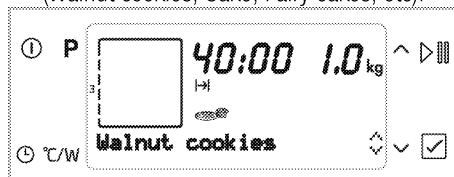
You can change the weight and cooking time according to your meal and your taste.

To select the Ready Meals functions:

1. Touch  to switch on the oven. Initial operation screen appears when the oven is switched on.
2. Touch **P** to select the Ready Meals function display. In this step, **"Cakes&breads&tarts"** appears on the display.




3. Touch  to select the desired Ready Meals function main menu (Cakes&breads&tarts, Meat, Fish, Meat poultry, Special meals, Special).
4. Touch  to confirm the Main Meal menu you have selected.
5. Touch  to select the desired meal (Walnut cookies, Cake, Fairy cakes, etc).



6. Put your dish into the oven.
7. Touch  to start cooking. **"Cooking"** appears on the display.
8. After the cooking is completed, **"Good appetite"** appears on the display and alarm signal is heard.

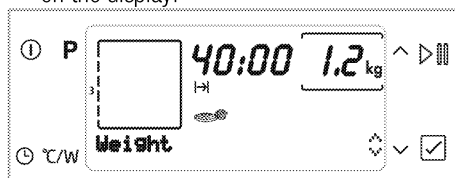




To stop the audio warning, just press any key.


 "Back" command appearing on the display while navigating in the meal menu allows you to return to the upper menu. You may return to the first function screen pressing **P**.


Before starting to cook in the Ready Meals menu, you can set the weight depending on the meal type you have selected. To do this:


1. Touch **°C/W** after selecting the desired meal.
"Weight" appears and the **kg** symbol flashes on the display.



2. Touch  to set the weight and confirm by touching .

 Oven will change the temperature and the cooking time automatically on basis of the weight change.

 You can only change the weight for meals for which a weight is indicated.

3. Touch  to start cooking.

Convenience food menu:




May vary depending on the models

Cakes&breads&tarts	Meat	Fish	Meat poultry	Light meals	Special	Microwave
Walnut cookies	Baked lamb kofte	Roasted sea bass	Roast chicken < 1600 gr	Casserole	Fermenting	Lamb casserole
Vol au vent	Roast Beef	Steamed anchovies	Chicken, grilled	Macaroni cheese	Fried chestnut	Beef wellington
Cinnamon rolls	Dalyan meatballs	Haddock <merlans>	Chicken, fillet	Classic lasagna		Sea Bass
Raisin&lemon cake		Salmon, fillet	Roast duck	Moussaka		Sliced meatballs with vegetables
Cakes in cooking paper						Salad with goat cheese
Chocolate Brownies						Potatoes graten
Apple strudel						Hot cake with chocolate topping
Apple pie						Mille-feuille rolls with cinnamon and raisin
Rich pastry						Stuffed grape leaves with olive oil
						Chicken legs

Settings menu

Brightness setting

Brightness can only be set when the oven is switched off.




1. Touch  with short intervals until "Brightness" appears on the display.
2. There are 4 brightness levels, namely 1, 2, 3 and 4. Touch  or  to select the desired level.



Brightness level decreases to save power when the oven is switched off. It restores to the set level again when the oven is switched on.




Contrast setting

Contrast can only be set when the oven is switched off.

1. Touch  with short intervals until "Contrast" appears on the display.
- There are 4 contrast levels, namely 1, 2, 3 and 4.
Touch  or  to select the desired contrast level.




Volume setting

Volume setting can only be made when the oven is switched off.

- Touch  with short intervals until "Volume" appears on the display.
2. There are 3 volume levels, namely 0 (mute), 1 and 2. Touch  or  to select the desired level.

Language Setting

Language can only be set when the oven is switched off.

1. Touch  with short intervals until "Selected Language" appears on the display.
2. Touch  or  to select the desired language.









How to operate the grill




WARNING

Close oven door during grilling.
Hot surfaces may cause burns!

Switching on the grill

1. Touch  to switch on the oven.
 2. Touch  or  to select the desired grill function.
- After the function is selected, "Temperature", "Cook time", and "Booster" (rapid heating) can be set.
3. If you want to change the temperature, touch  once to access the temperature display.
 4. Touch  or  until the desired temperature appears in the Temperature/Weight indicator field. Touch  to set the temperature when the desired value appears on the display.
 5. If cooking function, temperature and time values are suitable, touch  to start cooking. Cooking starts and "**Cooking**" appears on the display.

Switching off the grill

1. Touch  to switch off the oven.

Cooking times table for grilling

Grilling with electric grill

Food	Insertion level	Grilling time (approx.)
Fish	2..3	20...25 min. [#]
Sliced chicken	2...3	25...35 min.
Lamb chops	2..3	20...25 min.
Roast beef	2...3	25...30 min. [#]
Veal chops	2...3	25...30 min. [#]
Toast bread	3	1...2 min.

[#] depending on thickness

7 Maintenance and care

General information

Service life of the product will extend and the possibility of problems will decrease if the product is cleaned at regular intervals.



DANGER:

Disconnect the product from mains supply before starting maintenance and cleaning works.

There is the risk of electric shock!



DANGER:

Allow the product to cool down before you clean it.

Hot surfaces may cause burns!

- Clean the product thoroughly after each use. In this way it will be possible to remove cooking residues more easily, thus avoiding these from burning the next time the appliance is used.
- No special cleaning agents are required for cleaning the product. Use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.
- Always ensure any excess liquid is thoroughly wiped off after cleaning and any spillage is immediately wiped dry.
- Do not use cleaning agents that contain acid or chloride to clean the stainless or inox surfaces and the handle. Use a soft cloth with a liquid detergent (not abrasive) to wipe those parts clean, paying attention to sweep in one direction.



The surface might get damaged by some detergents or cleaning materials.

Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.



Do not use steam cleaners to clean the appliance as this may cause an electric shock.

Cleaning microwave oven part

- If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity condition. And it is normal.
- Remove odors from your oven by combining a cup of water with the juice and skin of one lemon in a deep microwaveable bowl and microwave for 5 minutes. Wipe thoroughly and dry with a soft cloth.
- When it becomes necessary to replace the oven light, please consult an Authorized Service Agent to have it replaced.
- The oven should be cleaned regularly and any food deposits should be removed. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the product and possibly result in a hazardous situation.
- Please do not dispose this product together with the domestic wastes. It should be disposed to the particular disposal center provided by the municipalities.



Be careful not to damage the door seal when cleaning the oven door. Do not operate the oven with damaged door seal.

Cleaning the control panel

Clean the control panel and control knobs with a damp cloth and wipe them dry.



Do not remove the control buttons/knobs to clean the control panel.

Control panel may get damaged!

Cleaning the oven

Clean oven door

To clean the oven door, use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.



Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They could scratch the surface and destroy the glass.



The lamp used in this appliance is not suitable for household room illumination. The intended purpose of this lamp is to assist the user to see foodstuffs.



The lamps used in this appliance have to withstand extreme physical conditions such as temperatures above 50 °C.



DANGER:

Before replacing the oven lamp, make sure that the product is disconnected from mains and cooled down in order to avoid the risk of an electrical shock. Hot surfaces may cause burns!



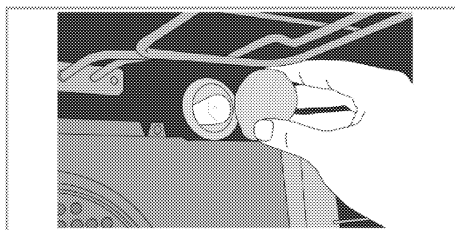
The oven lamp is a special electric light bulb that can resist up to 300 °C. See *Technical specifications, page 13* for details. Oven lamps can be obtained from Authorised Service Agents.



Position of lamp might vary from the figure.

If your oven is equipped with a round lamp:

1. Disconnect the product from mains.
2. Turn the glass cover counter clockwise to remove it.



3. Pull out the oven lamp from its socket and replace it with the new one.
4. Install the glass cover.

8 Troubleshooting

Oven emits steam when it is in use.

- It is normal that steam escapes during operation. >>>*This is not a fault.*

Product emits metal noises while heating and cooling.

- When the metal parts are heated, they may expand and cause noise. >>>*This is not a fault.*

Product does not operate.

- The mains fuse is defective or has tripped. >>>*Check fuses in the fuse box. If necessary, replace or reset them.*
- Product is not plugged into the (grounded) socket. >>>*Check the plug connection.*
- Buttons/knobs/keys on the control panel do not function. >>>*Keylock may be enabled. Please disable it. (See.)*

Oven light does not work.

- Oven lamp is defective. >>>*Replace oven lamp.*
- Power is cut. >>>*Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.*

Oven does not heat.

- Function and/or Temperature are not set. >>>*Set the function and the temperature with the Function and/or Temperature knob/key.*
- Power is cut. >>>*Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.*

There is no response when I keep the keys/buttons pressed for a long time

- Do not operate the oven. Switch off the circuit breaker and unplug the appliance. Call the Authorised Service Agent.

Microwave does not operate.

- Product is not plugged into the socket properly >>>*Insert the plug into the socket.*
- Door is not closed properly. >>>*Door should "click" while closing.*
- There can be an obstacle between the door and the front section of the oven. >>>*Remove the obstacle and close the door properly.*

Some strange noises are heard when the microwave is in operation.

- There is an electrical arc inside the oven resulting from a foreign metal object. >>>*Remove the metal object from the oven cavity.*
- Oven accessories contact the oven walls. >>>*Avoid the contact with the oven door.*
- There are loose cutlery items or cooking utensils inside the oven. >>>*Remove the cutlery item or cooking utensil from the oven cavity.*

Food is not heated or heated too slow.

- Correct operation time and/or power level are not selected. >>>*Select the suitable cooking power and time for your food.*
- Amount of the food can be larger than normal or it may be colder than the normal level. >>>*Set additional cooking time. Check regularly to prevent the food from burning.*
- There are loose cutlery items or cooking utensils inside the oven. >>>*Remove the cutlery item or cooking utensil from the oven cavity.*

Food is too hot, dry or burnt.

- Correct operation time and/or power level are not selected. >>>*Check whether you have selected the suitable cooking power and time for your food. Call Authorised Service Agent if your oven is damaged.*

Some noises are heard after the cooking time is over.

- Cooling fan may be in operation. >>>*This is not a fault. Cooling fan continues to operate after the oven is switched off. Fan will stop automatically when the temperature decreases to a certain level.*



Consult the Authorised Service Agent or the dealer where you have purchased the product if you can not remedy the trouble although you have implemented the instructions in this section. Never attempt to repair a defective product yourself.

9 Guarantee and Service

Your Beko product is guaranteed against the cost of breakdown repairs : Freestanding appliances : 1 year
Built-in appliances : 2 year
from the date of the original purchase.

What is covered?

- Repairs necessary as a result of faulty materials, defective components or manufacturing defect.
- The cost of all functional replacement parts.
- The labour costs of a Beko approved repairer to carry out the repair.

What is not covered?

- Transit or delivery damage
- Accidental damage
- Misuse, or abuse.
- Cabinet or appearance parts, including knobs and flaps
- Accessory items, including ice trays, scrapers, cutlery baskets,
- Repairs required as a result of unauthorised repairs or inexperienced installation that fails to meet the requirements contained in the user instruction book.

Repairs to products used on commercial or non-residential household premises.

Important notes.

- The product is guaranteed for domestic household use only.
- The guarantee will be void if the product is installed or used in commercial or non-residential household premises.
- The product must be correctly installed, located and operated in accordance with the instructions contained in the User Instructions Booklet provided.
- Professional Installation by a qualified plumber/electrical appliance installer is recommended for all Washing & Dishwashing Machines and Electric Cookers
- Gas Cookers must only be installed by a Gas Safe (or BORD GAIS) registered Gas Installer.
- The guarantee is given only within the boundaries of the United Kingdom.
- The guarantee is not transferable if the product is resold.
- Beko plc disclaims any liability for incidental or consequential damages.
- The guarantee does not in anyway diminish your statutory or legal rights.

HOW TO OBTAIN SERVICE UNDER THE MANUFACTURERS GUARANTEE

Please keep your purchase receipt or other proof of purchase in a safe place; you will need to have it should the product require attention in the guarantee period

You should also complete the details below; it will help us assist you quicker when requesting service. (The model number is printed on the Instruction Booklet)

Model Number: _____ Purchased From: _____ Date of purchase: _____

For service under guarantee simply telephone the appropriate number below

LOCATION

TELEPHONE

UK Mainland & Northern Ireland

Fridges & Freezers
Electric Cookers
Gas & Dual Fuel Cookers
Washing Machines & Dishwashers

0845 600 4903/0345 600 4903
0845 600 4902/0345 600 4902
0845 600 4905/0345 600 4905
0845 600 4906/0345 600 4906

Republic of Ireland

All Refrigeration, Cooking, Washing & Dishwashing Machines 01 862 3411

Before requesting service please check the troubleshooting guide in the Operating Instructions as a charge may be levied where no fault is found even though your product may still be under guarantee.

Service once the manufacturers guarantee has expired.

If you have purchased an extended guarantee please refer to the instructions contained within the extended guarantee agreement document. Otherwise please call the above numbers where service can be obtained at a charge.

Should you experience any difficulty in obtaining service please call the

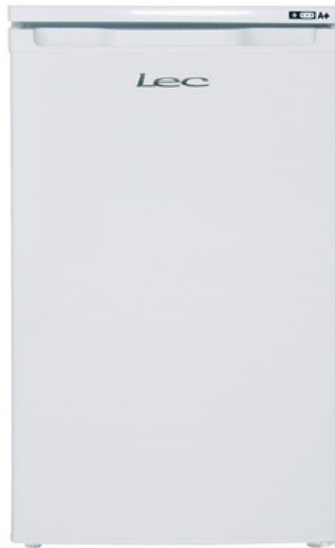
Beko Customer Help-Line on 0845 600 4911/0345 600 4911

Beko Plc, Beko House, 1 Greenhill Crescent, Watford Herts, WD18 8QU, Tel: 0845 600 4911

Beko plc
Beko House
1 Greenhill Crescent
Watford
Herts WD18 8QU
Tel: 0845 600 4911/0345 600 4911

U5511

55cm Under Counter Freezer with a 94L gross freezer capacity. Features manual thermostat, reversible doors & 39dB(A). A+ energy rating. This product requires manual defrost.



COLOUR

- ☐ (/products/freezers/under-counter-freezer/u5511/444410502/) ☐ (/products/freezers/under-counter-freezer/u5511/444410501/) ☐ (/products/freezers/under-counter-freezer/u5511/444410500/)

Colours shown may vary against the product depending on your screen settings and resolution.

Click colours above to change product

Product colour: White | SKU: 444410502

Gallery

Specification

View Brochures (/brochure/)

Features

Total Gross Capacity (litres)	94 Litres
Total Net Capacity (litres)	86 Litres
Handle Type	Recessed
Reversible Doors	Yes

Technical Specifications

CFC/HFC Free	Yes
Refrigerant Type	R600a
Energy Rating	A+
Energy Consumption (Kwh/year)	176
NoiseLeveldB(A)	39
Replaceable Door Gaskets	Yes
Power Cut Safe Time (hrs)	15
Climate Class	ST
Ambient Temperature	16°C to 38°C
Metal (Aluminium Foil Backed)	Yes

Freezer Specification

Gross Capacity (litres)	94 Litres
Net Capacity (litres)	86 Litres
Star Rating	4
Adjustable Thermostat	Yes
Defrost Function	Manual
Freezing Capacity (kg/24 hrs)	4

Freezer Furniture

No. of Drawers/Baskets	3
Ice Cube Tray	1

Installation

Current (A)	0.47
Connection Rating (W)	70
Fuse Rating (A)	13
Fitted 3 Pin Plug	Yes
Levelling Feet	Yes

Financial Savings

Financial Savings (£/year)	27
CO2 Savings (kgCO2/year)	97

Dimensions (mm)

Height (mm) Packed/Product	880/845
----------------------------	---------

Width (mm) Packed/Product	580/553
Depth (mm) Packed/Product	600/574
Weight (kg) Packed/Product	34.5/32.1

Register my appliance

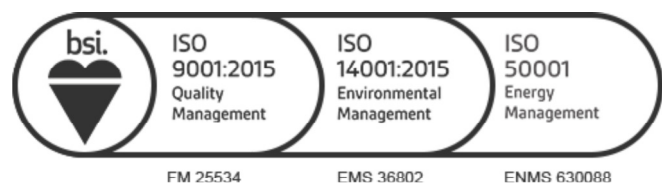
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Register (<https://lec.registermyguarantee.com/gb/#/>)



(<https://lc.chat/qb/4495851>)

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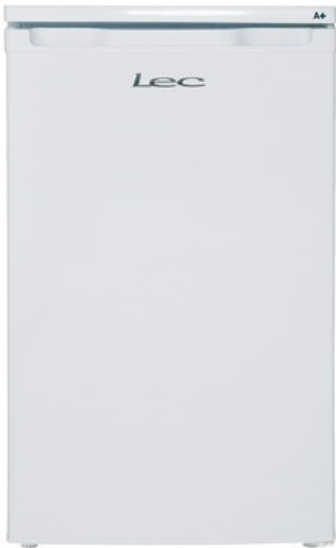


(<https://www.bsigroup.com/en-GB/>)



L5511

55cm Under Counter Larder with a gross fridge capacity of 135ltrs. Features include manual thermostat, reversible doors & 39dB(A) noise level. A+ energy rating.



COLOUR

- ☐ (/products/fridges/under-counter-larder/l5511/444410476/)
- ☐ (/products/fridges/under-counter-larder/l5511/444410475/)
- ☐ (/products/fridges/under-counter-larder/l5511/444410474/)

Colours shown may vary against the product depending on your screen settings and resolution.

Click colours above to change product

Product colour: White | SKU: 444410476

Gallery

Specification

[View Brochures \(/brochure/\)](#)

Features	
Total Gross Capacity (litres)	135 Litres
Total Net Capacity (litres)	130 Litres
Handle Type	Recessed
Reversible Doors	Yes

Technical Specifications

CFC/HFC Free	Yes
Refrigerant Type	R600a
Energy Rating	A+
Energy Consumption (Kwh/year)	117
NoiseLeveldB(A)	40
Replaceable Door Gaskets	Yes
Climate Class	ST
Ambient Temperature	10°C to 38°C
Metal (Aluminium Foil Backed)	Yes

Fridge Specification

Gross Capacity (litres)	135 Litres
Net Capacity (litres)	130 Litres
Adjustable Thermostat	Yes
Defrost Function	Automatic
Interior Light	Yes

Fridge Furniture

Bottle Shelf	1
Door Storage	2
Shelf Type	Glass
Number of Shelves (includes shelf above salad drawer)	3
Salad Drawer(s)	1

Installation

Current (A)	0.6
Connection Rating (W)	70
Fuse Rating (A)	13
Fitted 3 Pin Plug	Yes
Levelling Feet	Yes

Financial Savings

Financial Savings (£/year)	16
CO2 Savings (kgCO2/year)	59

Dimensions (mm)

Height (mm) Packed/Product	880/845
Width (mm) Packed/Product	580/553
Depth (mm) Packed/Product	600/574
Weight (kg) Packed/Product	33/30.5

Register my appliance

Please register your new or old appliances here. This will allow us to help you faster if you ever need us.

Register (<https://lec.registermyguarantee.com/gb/#/>)



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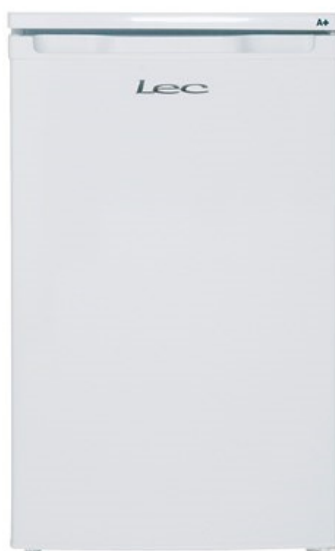


(<https://www.bsigroup.com/en-GB/>)



R5511

55cm Under Counter Refrigerator with a gross fridge capacity of 102ltrs & freezer capacity of 16ltrs. Features include manual thermostat, reversible doors & 40dB(A) noise level. A+ energy rating.



COLOUR

- ☐ (/products/fridges/under-counter-refrigerator/r5511/444410485/) (/products/fridges/under-counter-refrigerator/r5511/444410484/) (/products/fridges/under-counter-refrigerator/r5511/444410483/)

Colours shown may vary against the product depending on your screen settings and resolution.

Click colours above to change product

Product colour: White | SKU: 444410485

Gallery

Specification

View Brochures (/brochure/)

Features

Total Gross Capacity (litres)	118 Litres
Total Net Capacity (litres)	113 Litres
Handle Type	Recessed
Reversible Doors	Yes

Technical Specifications

CFC/HFC Free	Yes
Refrigerant Type	R600a
Energy Rating	A+
Energy Consumption (Kwh/year)	174
NoiseLeveldB(A)	39
Replaceable Door Gaskets	Yes
Power Cut Safe Time (hrs)	7
Climate Class	N/ST
Ambient Temperature	16°C to 38°C
Metal (Aluminium Foiled Backed)	Yes

Fridge Specification

Gross Capacity (litres)	102 Litres
Net Capacity (litres)	97 Litres
Adjustable Thermostat	Yes
Defrost Function	Automatic
Interior Light	Yes

Fridge Furniture

Bottle Shelf	1
Door Storage	2
Shelf Type	Glass
Number of Shelves (Inc Shelf Above Salad Drawer)	2
Salad Drawer(s)	1

Freezer Specification

Gross Capacity (litres)	16 Litres
Net Capacity (litres)	16 Litres
Star Rating	4
Defrost Function	Manual
Freezing Capacity (kg/24 hrs)	2

Freezer Furniture

Freezer Shelf with Flap	2
Ice Cube Tray	 1

Installation

Current (A)	0.6
Connection Rating (W)	70
Fuse Rating (A)	13
Fitted 3 Pin Plug	Yes
Levelling Feet	Yes

Dimensions (mm)

Height (mm) Packed/Product	880/845
Width (mm) Packed/Product	580/553
Depth (mm) Packed/Product	600/574
Weight (kg) Packed/Product	33.5/31

Register my appliance

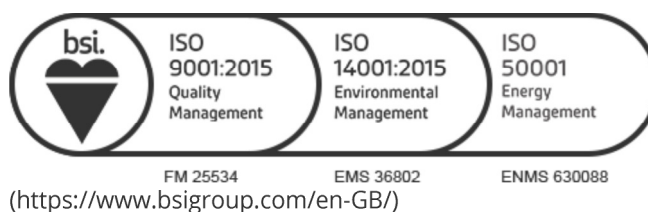
Please register your new or old appliances here. This will allow us to help you faster if you ever need us.

Register (<https://lec.registermyguarantee.com/gb/#/>)



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  (<https://www.pinterest.com/lecfridges/>)
  (<https://www.youtube.com/user/LecFridges>)





MS100SS Four function electric fan oven

Oven functions

Image placeholder for oven functions.

Features

- Cooling fan

Door features

- Triple glazed
- Removable door
- Removable inner door glass for easy cleaning

Accessories

- Flat oven shelf: 1
- Grill pan with grid: 1

Available in

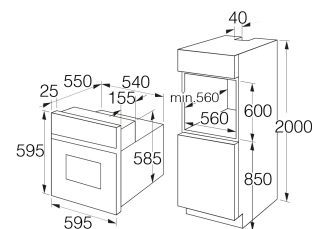
- Stainless steel

Technical specification

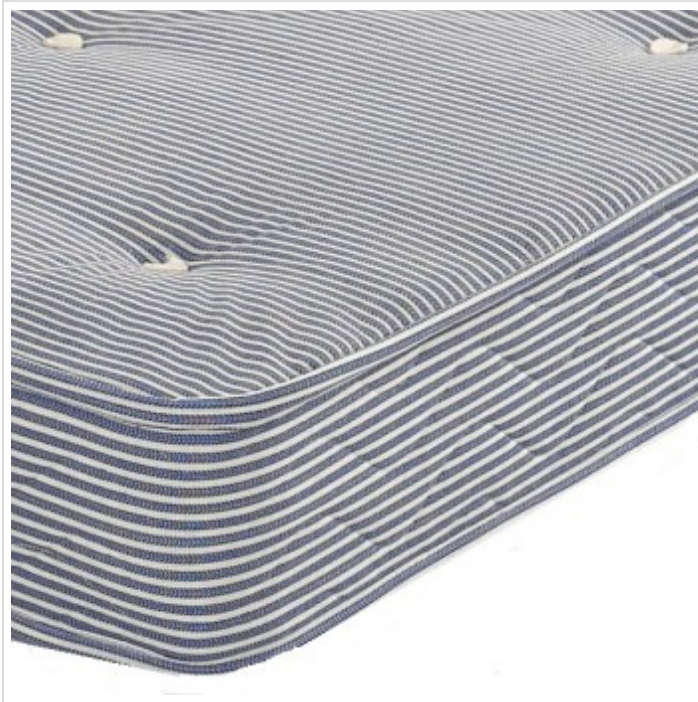
- Net Capacity: 62
- Rated electrical power: 2.8kW
- Power supply: 13A
- Mains cable: H05VV-F

Energy

- Energy efficiency class: A
- Energy consumption conventional: 0.99kW
- Energy consumption forced air: 0.88kW



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Warren Contract Mattress

The **Warren Contract Mattress** from Bishops Beds is a traditional hand tufted open coil spring system with cotton washers, this gives the mattress a firmer feel.

Covered in stitchbond fabric, the 13.5 open coil spring unit is complimented with a firm wire frame.

If you are looking for a full bed, then please see our range of [Contract Divan Beds](#).

FEATURES

- 13.5g open coil spring unit
- 9g full frame
- Stitchbond fabric
- Hand tufted
- Triple fillings

Our standard delivery service is 5-10 working days from placing your order. This may vary depending on busy periods.

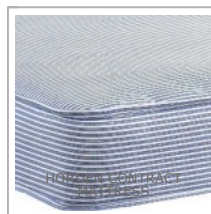
If you require any additional information or have any questions regarding the Warren Contract Mattress then please contact our dedicated sales team on 0191 5860010 option 1 or email

sales@bishopsbeds.co.uk

We also offer scheduled deliveries, installations, removal and also a mattress recycling service. Bishops Beds also have an in house professional installation team to make the changeover as smooth and stressfree as possible.

Related Products

Related Products



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PRODUCT

FB1 Fire Blanket

DESCRIPTION

1.1 metre square Fire Blanket for use on fat-pan fires in the kitchen, where it would not be recommended to use a fire extinguisher due the potential risk of spreading the burning fat or oil.



KEY FEATURES

- Easy to use
- BAFE and BSEN-1869 approved
- 5-year cloth guarantee

WHERE TO USE

A fire blanket should be present in all homes and is an essential fire safety product – easily wall-mounted in kitchens it is ideal to tackle fat-pan fires and can also be used to wrap around a person whose clothing has caught alight.



A fire requires three different elements in order to continue burning – **oxygen**, **heat** and **fuel**. Removing any one of these three elements will result in the fire being extinguished. A fire blanket prevents oxygen in the air from reacting with the fire, which results in the flames being extinguished.

GENERAL FEATURES

Model	FB1
Dimensions	202 x 175 x 45mm
Cloth Dimensions	1.1m x 1.1m
Weight	610g
Warranty	5-year cloth guarantee
Approvals	BAFE and BS EN-1869



BS EN 1869-1997

PRODUCT

FB1

Fire Blanket

BLANKET SIZE

1.1m x 1.1m

NOTES



PACKAGED
SPECIFICATION

	BOX
Order Code	FB1
Pack Dimensions	202 x 175 x 45mm
Pack Weight	610g
UPC Barcode	0-047871-266142
Case Quantity	6
Case Dimensions	225 x 200 x 325mm
Case Weight	4Kg
ITF Outer Code	100-47871-266149





PD2G

- ✓ 2kg multi-purpose fire extinguisher for use on most types of fire in the home
- ✓ Easy to use
- ✓ Pressure gauge for added reassurance that the extinguisher is fully charged and ready to use
- ✓ Fully approved to the European Standard EN3
- ✓ 13A 89BC fire rating
- ✓ Safe for use on electrical fires

Product Description

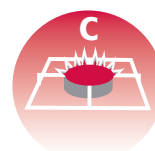
This multi-purpose 2kg fire extinguisher is designed for use on small domestic fires before they get out of control and without taking unnecessary risks. A fire extinguishers rating is the measure of its fire fighting capability, and for domestic purposes, an ABC-rated extinguisher is recommended because it can be used on most types of fire comon to the home or vehicle.

Fire Ratings;

A = wood, paper, textiles

B = Petrol, oils and paints

C = flammable gases



Order Code	KSPD2G
Fire Rating	13A 89BC
Extinguishing Agent	2kg dry powder (Ammonium Biphosphate and Ammonium Sulphate)
Discharge Range	4 metres
Discharge Duration	10 seconds
Temperature Range	-30°C to + 60°C
Propellant	15 bar nitrogen
Pressure Gauge	Yes
Warranty	6 years
Unit Dimensions (boxed)	330mm x 158mm x 115mm
Unit Weight (boxed)	3.7kg
UPC Barcode	0047871061044
Outer Case Quantity	2 units
Outer Case Dimensions	332mm x 232mm x 160mm
Outer Case Weight	7.5kg
ITF Outer Code	100-47871-06104-1

Scotway House 400563

APPENDIX 4 – DRAWINGS

This drawing was created in Revit 2015 and is the property of Godfrey Syrett Ltd and therefore must not be copied or reproduced. Please ensure that all dimensions are checked on site before commencing work.

Rev	Description	Date
A	First issue	12/10/18
B	Revised following Contractor feedback	05/11/18
C01	Construction status issued	06/12/18

Accessible Flat 1			
GS Product Code	Description	Count	Category
'351908	Mercia QT quarter turn deck mixer tap (hot & cold)	1	Fixed
'22100280	Stainless steel single bowl single drainer sink right hand drainer	1	Fixed
1G302700	Polypipe Nuflo 40 Bottle trap anti syphon	1	Fixed
18mm700/100/2022/E	Downstand to worktop, 18mm MFC, PVC edging to all 4 sides	1	Fixed
18mm900/600/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	2	Fixed
18mm2150/600/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	2	Fixed
18mm2200/100/2022/E	Downstand to worktop, 18mm MFC, PVC edging to all 4 sides	1	Fixed
25mm600/250/2222/E	25mm MFC Shelf with Kalabrone Shelf Support (Hafele Part No: 284.09.031)	2	Fixed
AC/DT08	Desktop Only 1600w x 600d x 25h	1	Fixed
AC/DT13	Desk Kit - Panel Leg & Batten	1	Fixed
BATTEN	Wall batten	1	Fixed
CER31T15	Montpellier 2 ring domino hob (ceramic - with cut-off timer)	1	Fixed
CHC612MSS	60cm Extractor hood, brushed steel	1	Fixed
D1011604-UF	Unframed fabric covered noticeboard	2	Fixed
FOV4120035	Sink Waste1.1/2" c/w combined overflow, plug and chain	1	Fixed
LEGSU550/800	Worktop support leg	3	Fixed
MS100SS	Electric fan oven in stainless steel	1	Fixed
SP8357DF	Tall integrated oven housing, for single oven (door to bottom section) (lockable)	1	Fixed
SP8359D	Wall unit, with 1no. adjustable shelf (non-locking)	1	Fixed
SP8370D	Wall unit, with 1no. adjustable shelf, right hand (non-locking)	1	Fixed
SP8377D	Under desk unit with single door and adjustable shelf - without top	1	Fixed
SP8384D	Wall shelf unit	4	Fixed
SP8388D	Plinth	1	Fixed
SPLASHBACKLAM/550	Post-formed Laminate Splashback	2	Fixed
UPSTAND/PF	Post-formed Laminate upstand	1	Fixed
WKTOP600/PF	Post-formed Laminate worktop	3	Fixed
'270414	Under counter fridge with ice box	1	Loose
ELV/1660REC/E	Elevate height adjustable rectangular table, with MFC top & 2mm PVC edge	1	Loose
SP8330D	2 Drawer Mobile Unit with 2 drawers. Includes 160mm H2 handles, all single finish MFC and ABS edging	2	Loose
VM4/MP30/3P	Volume 3-Drawer Slimline Mobile Under Desk Pedestal. With 3 personal drawers. Includes foldable key for locking. Contrasting colour doors and drawer fronts. Carcass colour to all edging.	1	Loose

18mm2000/50/1111/E	Scribe panel	2	Fixed
18mm2030/800/2222/E	End panel without plinth	1	Fixed
AC/HB03	Double 4'6 Bed Wall Fixed Headboard Panel (MFC)	1	Fixed
CH2/1T/E	2No. Hooks in single tier mounted onto MFC backboard	1	Fixed
SP8373DF	Single door wardrobe with 2 drawers to base, hat shelf right hand, 2000mm ht	1	Fixed
SP8375DF	Single door wardrobe with 2 drawers to base, hat shelf right hand, 2000mm ht	1	Fixed
AC/BD03	Single 4'6 MFC Bed With 2no. Lift Up Lids	1	Loose
AC/BS01	Bedside table with open shelf	1	Loose
WARREN/4'6"	Warren open coil sprung mattress, stitchbond fabric	1	Loose

Client	Scale	Date
Graham Contruction	1 : 50	12/10/18
Project	Draw	ASM
Scotway House	L Walker	J Griffith
Description	Drawing Number	
Accessible Flat 1	20825_P_AF1	
Status	Revision	
Construction	C01	

GODFREY SYRETT
Design Make Deliver

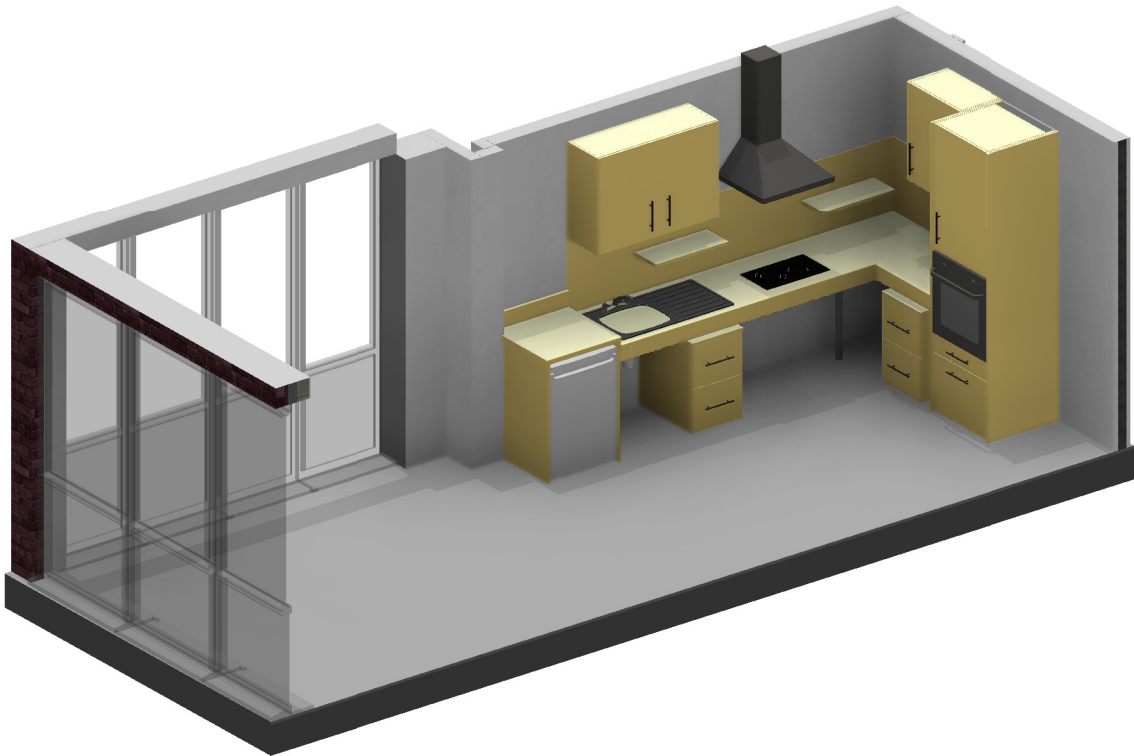
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Newcastle Upon Tyne
NE12 6DY

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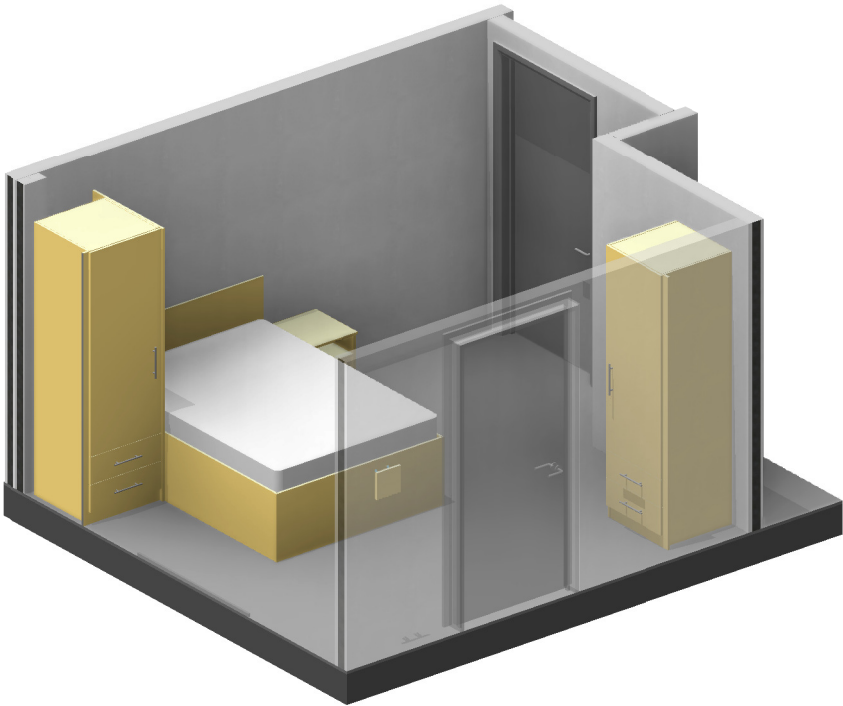


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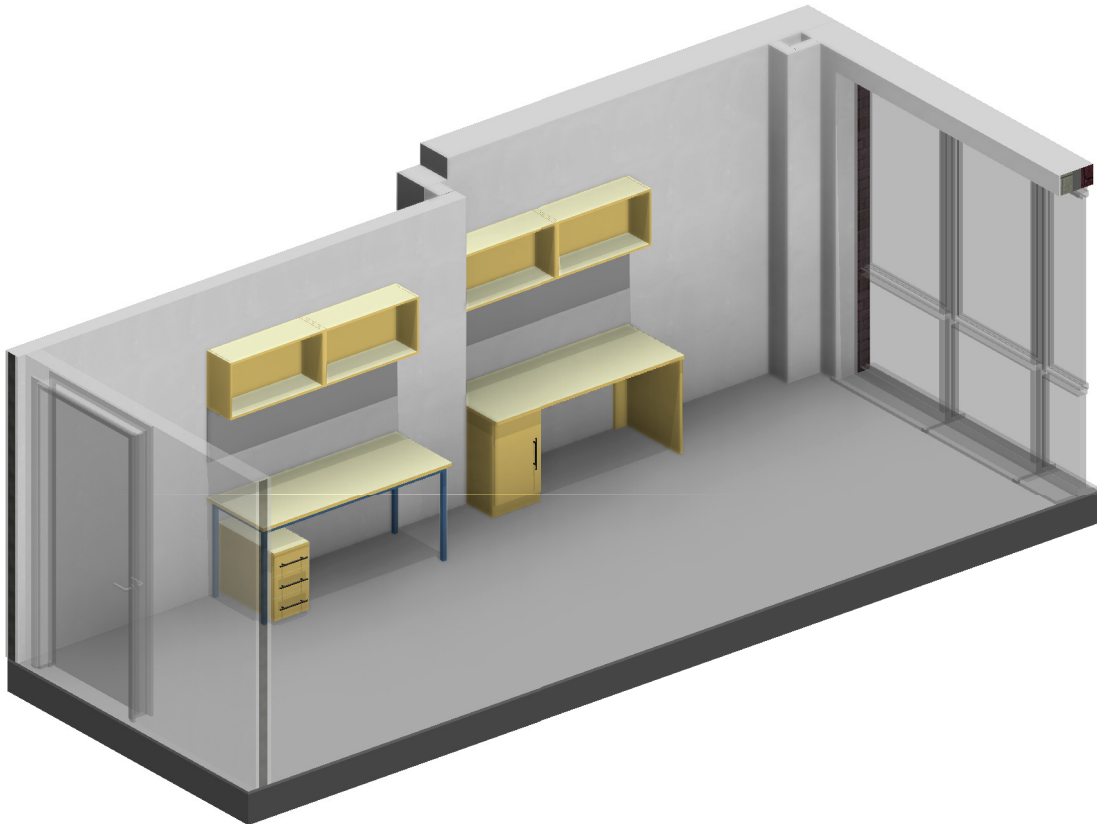
Rev	Description	Date
A	First issue	12/10/18
B	Revised following Contractor feedback	05/11/18
C01	Construction status issued	06/12/18



Accessible Flat 1 View 1



Accessible Flat 1 View 3



Accessible Flat 1 View 2

Client	Scale	Date
Graham Contruction		12/10/18
Project	Draw	ASM
Scotway House	L Walker	J Griffith
Description	Drawing Number	
Accessible Flat 1 Visuals	20825_P_AF1a	
Status	Revision	
Construction	C01	

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Rev	Description	Date
A	First issue	12/10/18
B	Revised following Contractor feedback	05/11/18
C01	Construction status issued	06/12/18

Accessible Flat 2			
GS Product Code	Description	Count	Category
'351908	Mercia QT quarter turn deck mixer tap (hot & cold)	1	Fixed
'22100280	Stainless steel single bowl single drainer sink right hand drainer	1	Fixed
1G302700	Polypipe Nuflo 40 Bottle trap anti syphon	1	Fixed
18mm700/100/2022/E	Downstand to worktop, 18mm MFC, PVC edging to all 4 sides	1	Fixed
18mm900/600/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	2	Fixed
18mm2150/600/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	2	Fixed
18mm2200/100/2022/E	Downstand to worktop, 18mm MFC, PVC edging to all 4 sides	1	Fixed
25mm600/250/2222/E	25mm MFC Shelf with Kalabrone Shelf Support (Hafele Part No: 284.09.031)	2	Fixed
AC/DT08	Desktop Only 1600w x 600d x 25h	1	Fixed
AC/DT13	Desk Kit - Panel Leg & Batten	1	Fixed
BATTEN	Wall batten	1	Fixed
CER31T15	Montpellier 2 ring domino hob (ceramic - with cut-off timer)	1	Fixed
CHC612MSS	60cm Extractor hood, brushed steel	1	Fixed
D1011604-UF	Unframed fabric covered noticeboard	2	Fixed
FOV4120035	Sink Waste1.1/2" c/w combined overflow, plug and chain	1	Fixed
LEGSU550/800	Worktop support leg	3	Fixed
MS100SS	Electric fan oven in stainless steel	1	Fixed
SP8357DF	Tall integrated oven housing, for single oven (door to bottom section) (lockable)	1	Fixed
SP8359D	Wall unit, with 1no. adjustable shelf (non-locking)	1	Fixed
SP8370D	Wall unit, with 1no. adjustable shelf, right hand (non-locking)	1	Fixed
SP8377D	Under desk unit with single door and adjustable shelf - without top	1	Fixed
SP8384D	Wall shelf unit	4	Fixed
SP8388D	Plinth	1	Fixed
SPLASHBACKLAM/550	Post-formed Laminate Splashback	2	Fixed
UPSTAND/PF	Post-formed Laminate upstand	1	Fixed
WKTOP600/PF	Post-formed Laminate worktop	3	Fixed
'270414	Under counter fridge with ice box	1	Loose
ELV/1660REC/E	Elevate height adjustable rectangular table, with MFC top & 2mm PVC edge	1	Loose
SP8330D	2 Drawer Mobile Unit with 2 drawers. Includes 160mm H2 handles, all single finish MFC and ABS edging	2	Loose
VM4/MP30/3P	Volume 3-Drawer Slimline Mobile Under Desk Pedestal. With 3 personal drawers. Includes foldable key for locking. Contrasting colour doors and drawer fronts. Carcass colour to all edging.	1	Loose

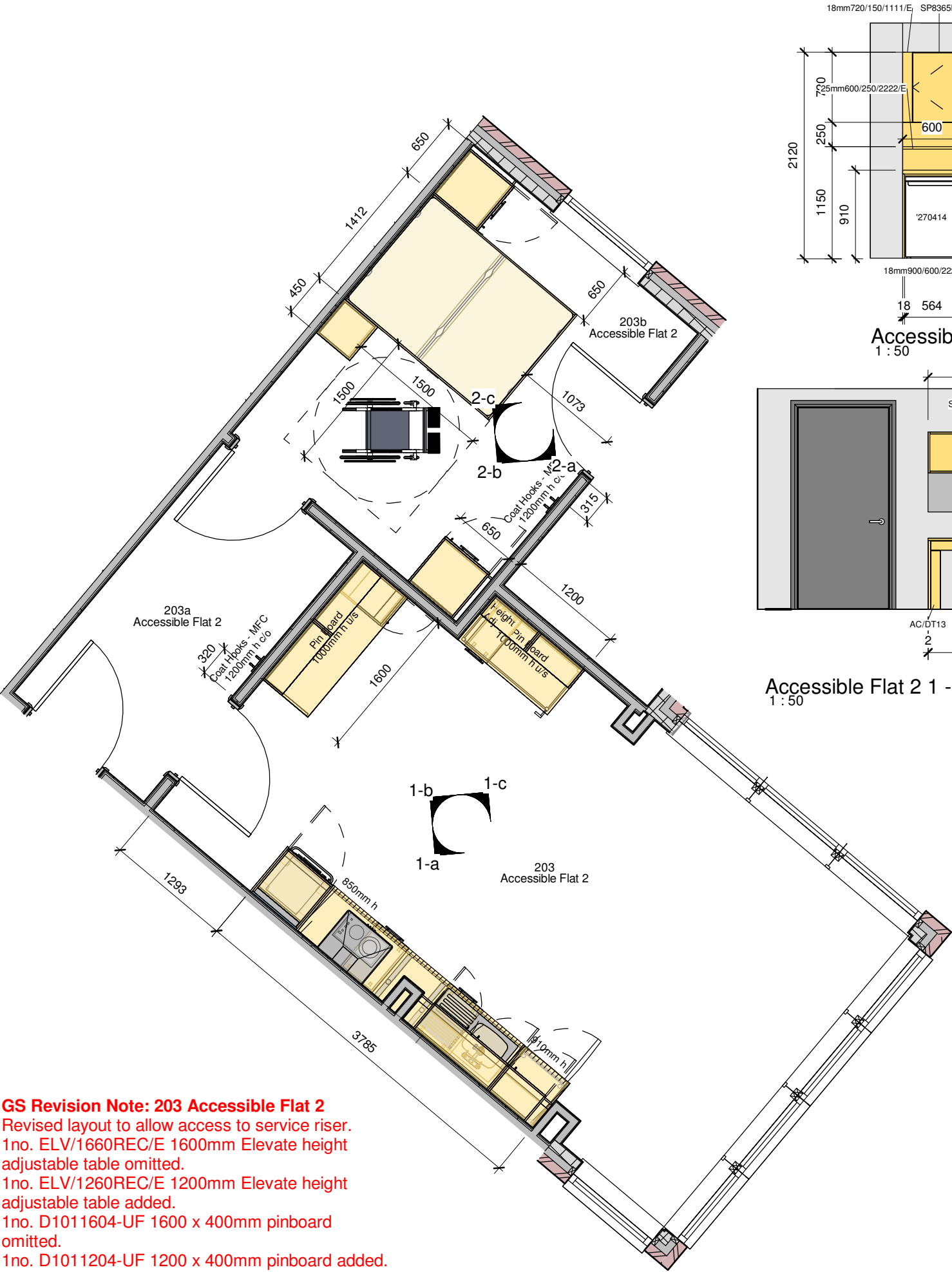
18mm2000/50/1111/E	Scribe panel	2	Fixed
18mm2030/800/2222/E	End panel without plinth	1	Fixed
AC/HB03	Double 4'6 Bed Wall Fixed Headboard Panel (MFC)	1	Fixed
CH2/1T/E	2No. Hooks in single tier mounted onto MFC backboard	1	Fixed
SP8373DF	Single door wardrobe with 2 drawers to base, hat shelf right hand, 2000mm ht	1	Fixed
SP8375DF	Single door wardrobe with 2 drawers to base, hat shelf right hand, 2000mm ht	1	Fixed
AC/BD03	Single 4'6 MFC Bed With 2no. Lift Up Lids	1	Loose
AC/BS01	Bedside table with open shelf	1	Loose
WARREN/4'6"	Warren open coil sprung mattress, stitchbond fabric	1	Loose

Client	Scale	Date
Graham Contraction	1 : 50	12/10/18
Project	Draw	ASM
Scotway House	L Walker	J Griffith
Description	Drawing Number	
Accessible Flat 2	20825_P_AF2	
Status	Revision	
Construction	C01	

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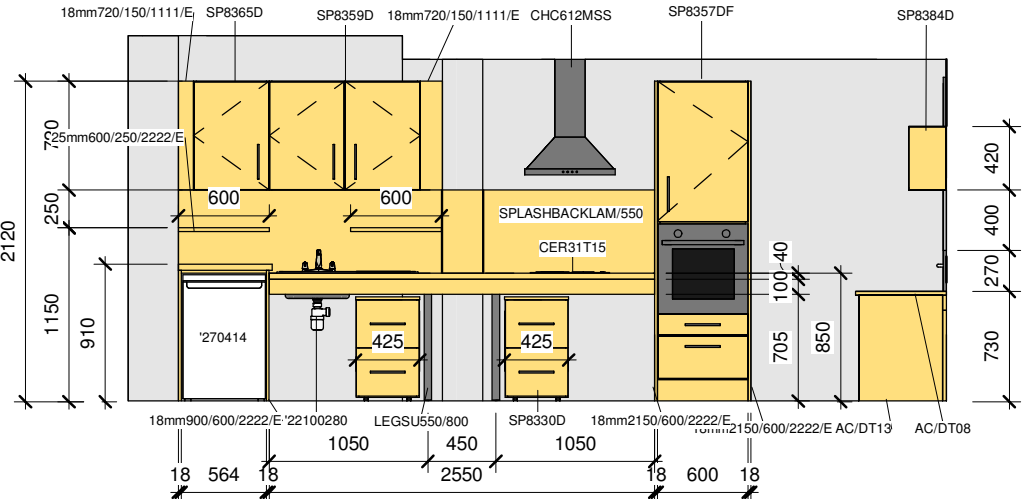
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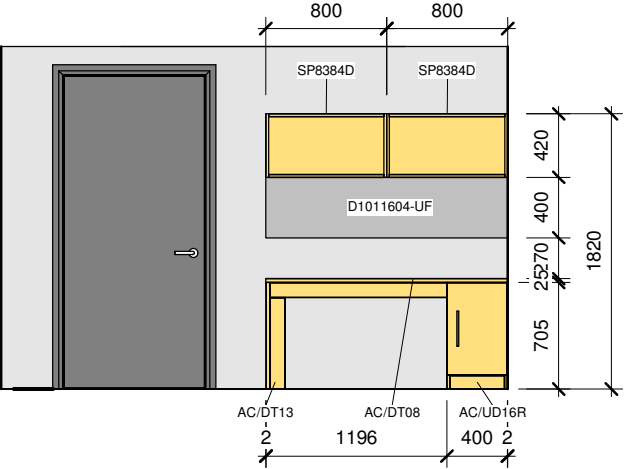


GS Revision Note: 203 Accessible Flat 2
Revised layout to allow access to service riser.
1no. ELV/1660REC/E 1600mm Elevate height adjustable table omitted.
1no. ELV/1260REC/E 1200mm Elevate height adjustable table added.
1no. D1011604-UF 1600 x 400mm pinboard omitted.
1no. D1011204-UF 1200 x 400mm pinboard added.
2no. SP8384D 800mm width open wall units omitted.
2no. SP8387D 600mm width open wall units added.

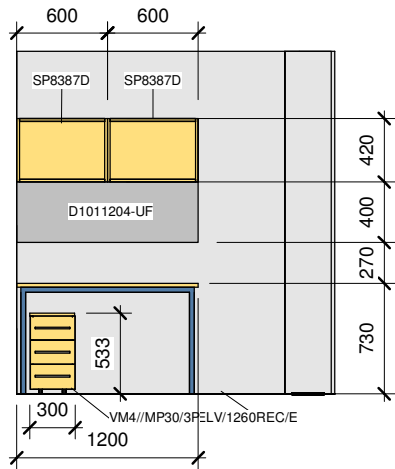
203 Accessible Flat 2
1 : 50



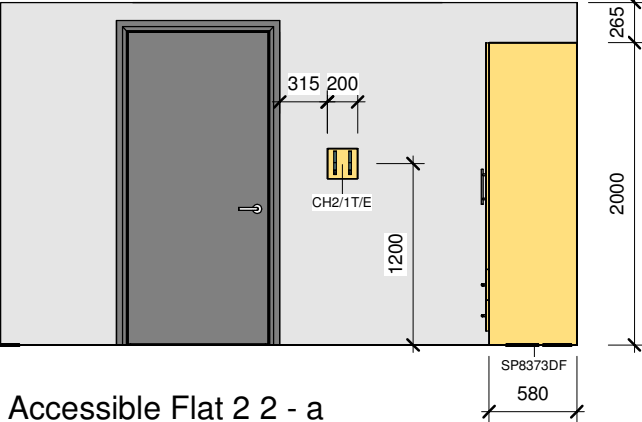
Accessible Flat 2 1 - a
1 : 50



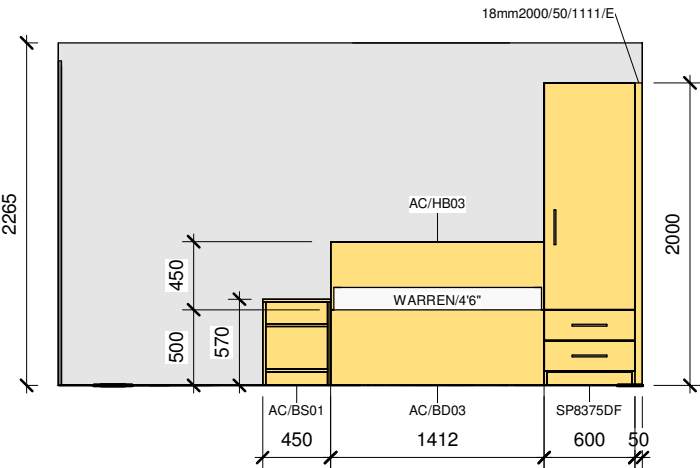
Accessible Flat 2 1 - b
1 : 50



Accessible Flat 2 1 - c
1 : 50



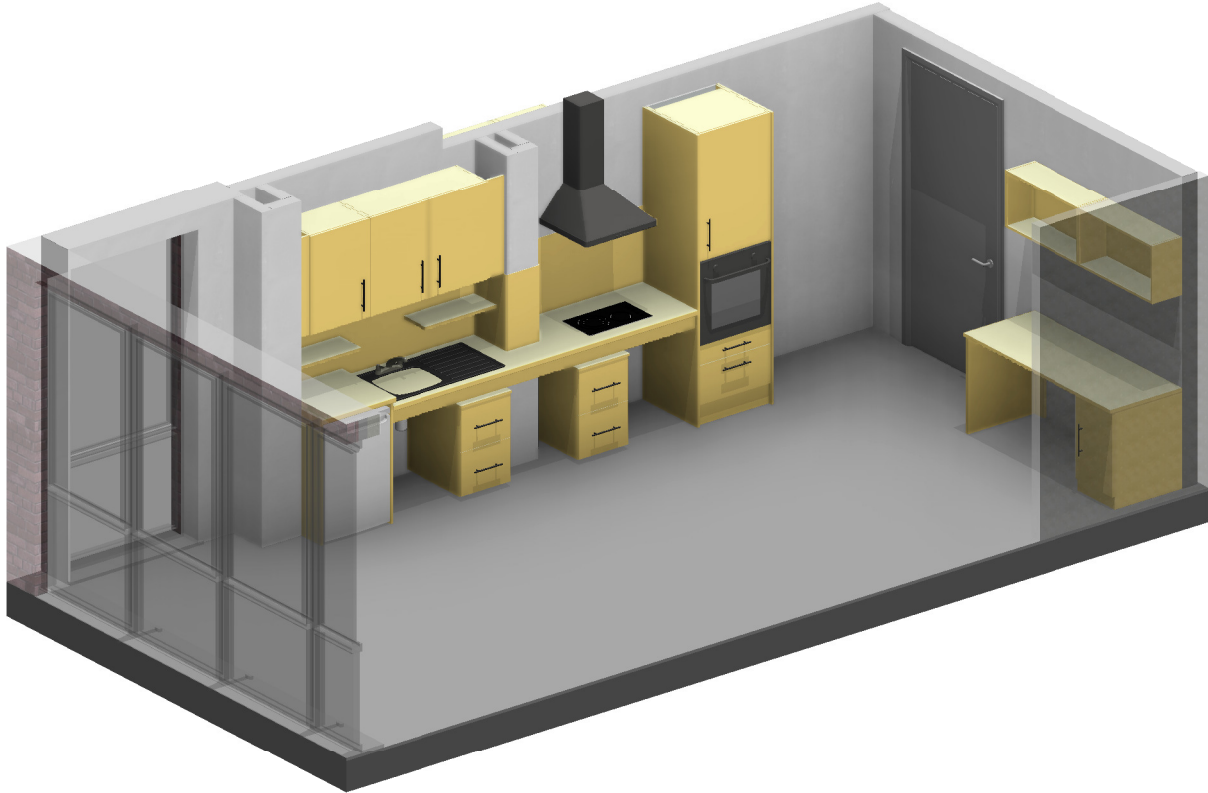
Accessible Flat 2 2 - a
1 : 50



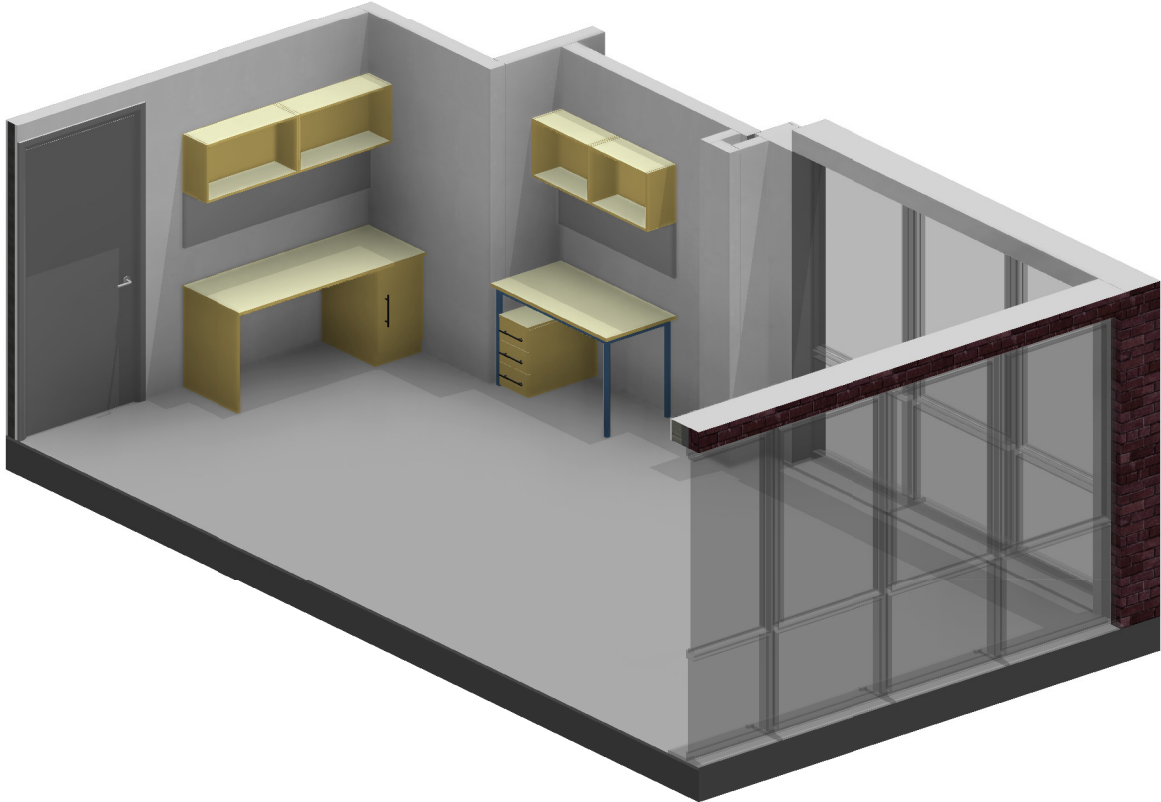
Accessible Flat 2 2 - c
1 : 50

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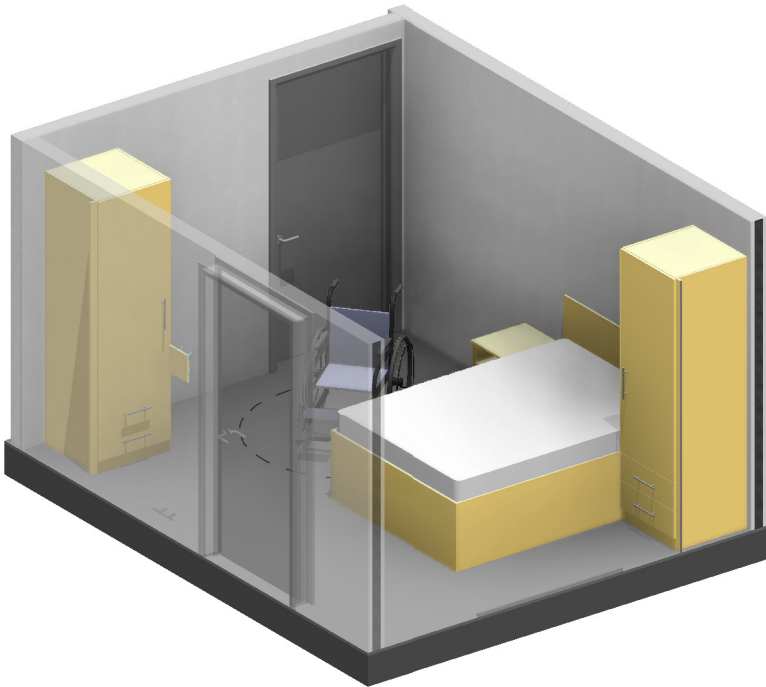
Rev	Description	Date
A	First issue	12/10/18
B	Revised following Contractor feedback	05/11/18
C01	Construction status issued	06/12/18



Accessible Flat 2 View 1



Accessible Flat 2 View 2



Accessible Flat 2 View 3

Client	Scale	Date
Graham Contruction		10/12/18
Project	Draw	ASM
Scotway House	L Walker	J Griffith
Description	Drawing Number	
Accessible Flat 2 Visuals	20825_P_AF2a	
Status	Revision	
Construction	C01	

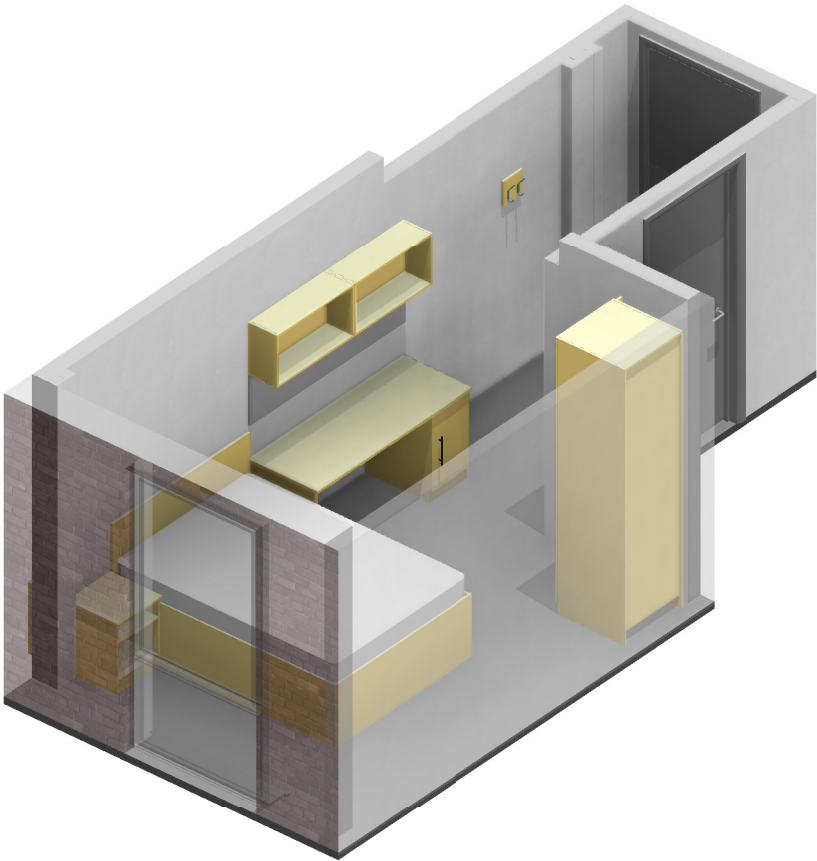
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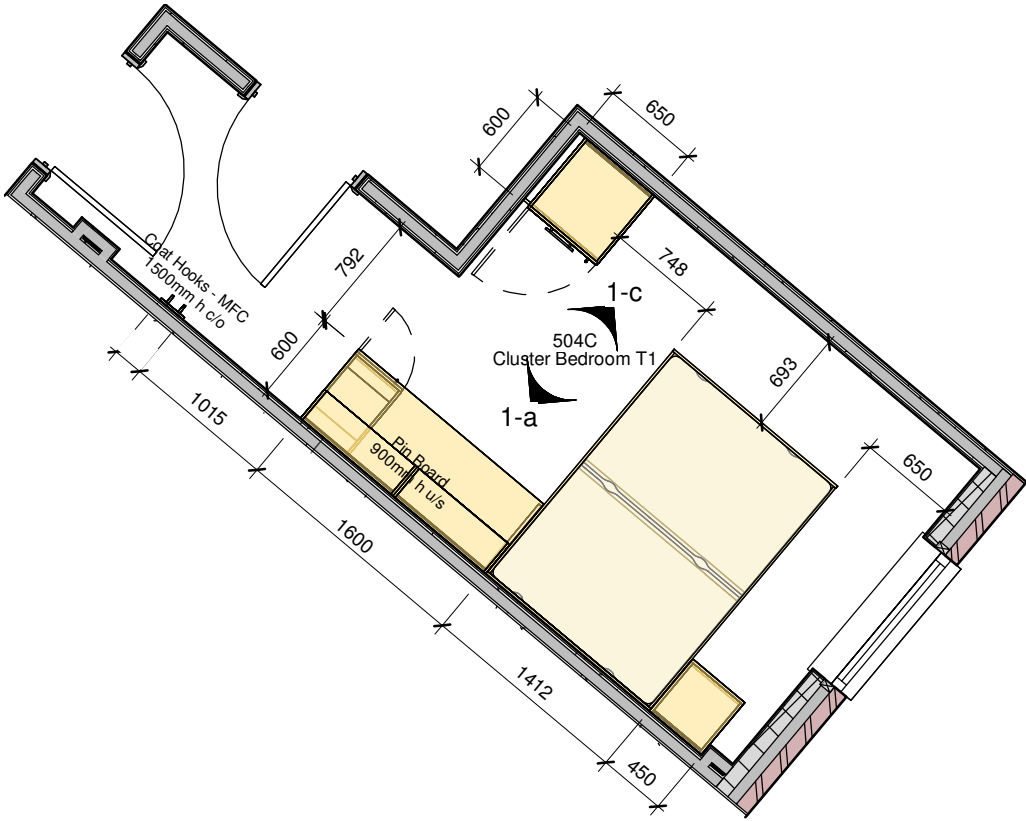
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Rev	Description	Date
A	First issue	02/10/18
B	Revised layout following Client engagement meeting on 15/10/18	22/10/18
C	TV omitted following request by Contractor	24/10/18
C01	Construction status issued	06/12/18

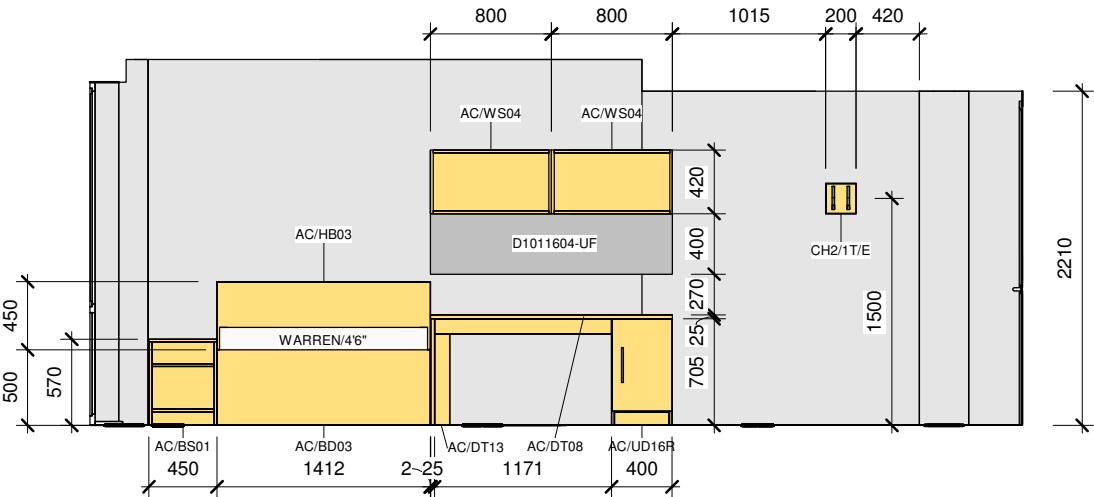


Cluster Bedroom T1 View 1

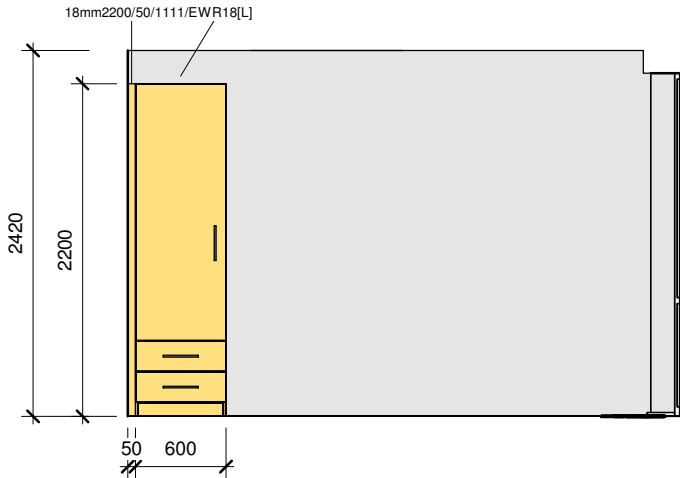


504C Cluster Bedroom T1
1 : 50

Cluster Bedroom T1			
GS Product Code	Description	Count	Category
18mm2200/50/1111/E	Scribe panel	1	Fixed
AC/DT08	Desktop Only 1600w x 600d x 25h	1	Fixed
AC/DT13	Desk Kit - Panel Leg & Batten	1	Fixed
AC/HD03	Double 4'6 Bed Wall Fixed Headboard Panel (MFC)	1	Fixed
AC/UD16R	Under desk unit with single door and adjustable shelf - without top	1	Fixed
AC/WR18[L]	Single door wardrobe with 2 drawers to base and hat shelf left hand	1	Fixed
AC/WS04	Wall shelf unit	2	Fixed
CH2/1T/E	2No. Hooks in single tier mounted onto MFC backboard	1	Fixed
D1011604-UF	Unframed fabric covered noticeboard	1	Fixed
AC/BD03	Single 4'6 MFC Bed With 2no. Lift Up Lids	1	Loose
AC/BS01	Bedside table with open shelf	1	Loose
WARREN/4'6"	Warren open coil sprung mattress, stitchbond fabric	1	Loose



Cluster Bedroom T1 1 - a
1 : 50



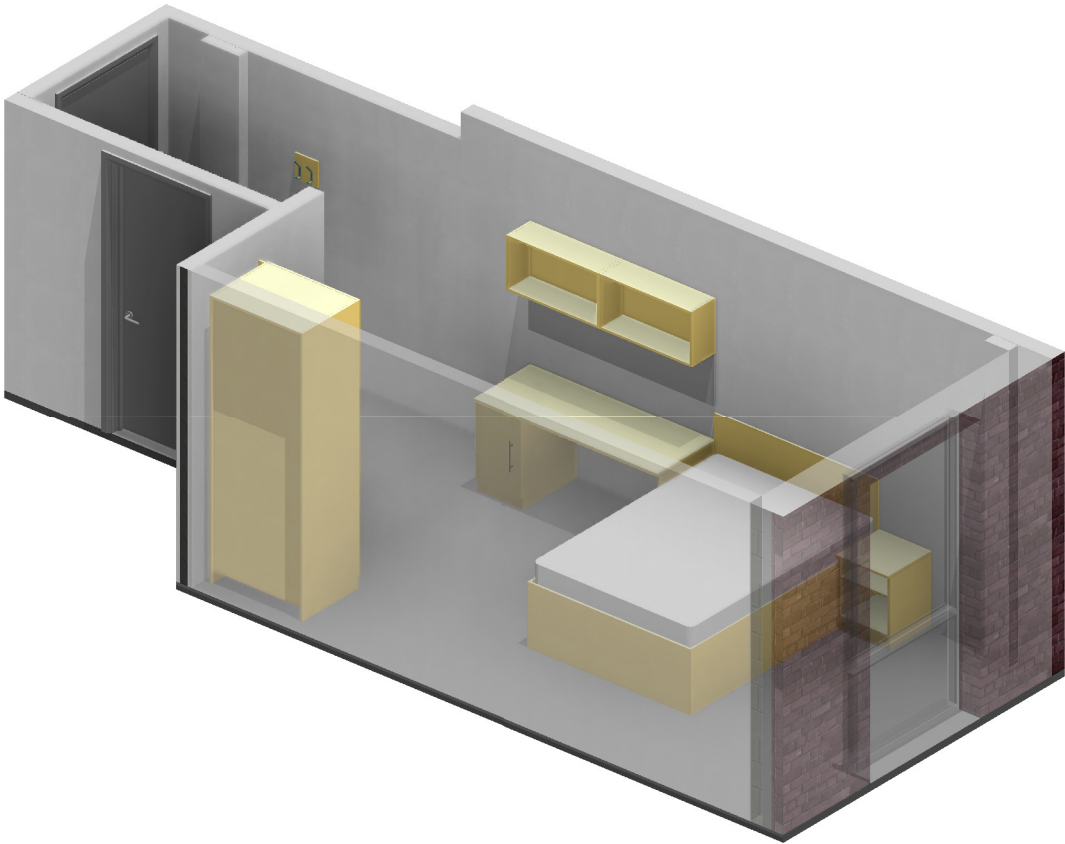
Cluster Bedroom T1 1 - c
1 : 50

Client	Scale	Date
Graham Contruction	1 : 50	02/10/18
Project	Draw	ASM
Scotway House	L Walker	J Griffith
Description	Drawing Number	
Cluster Bedroom T1	20825_P_CBT1	
Status	Revision	
Construction	C01	

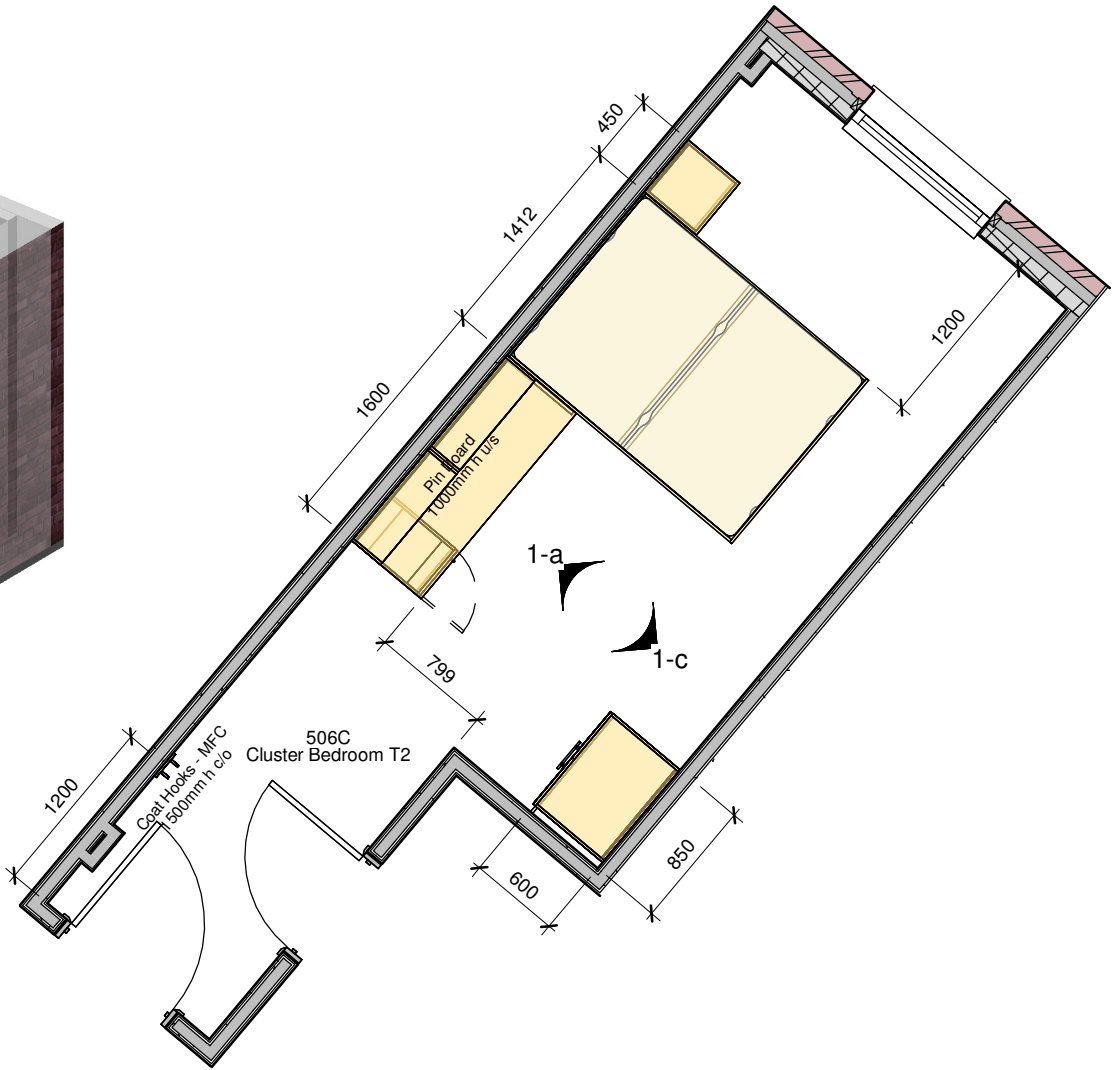
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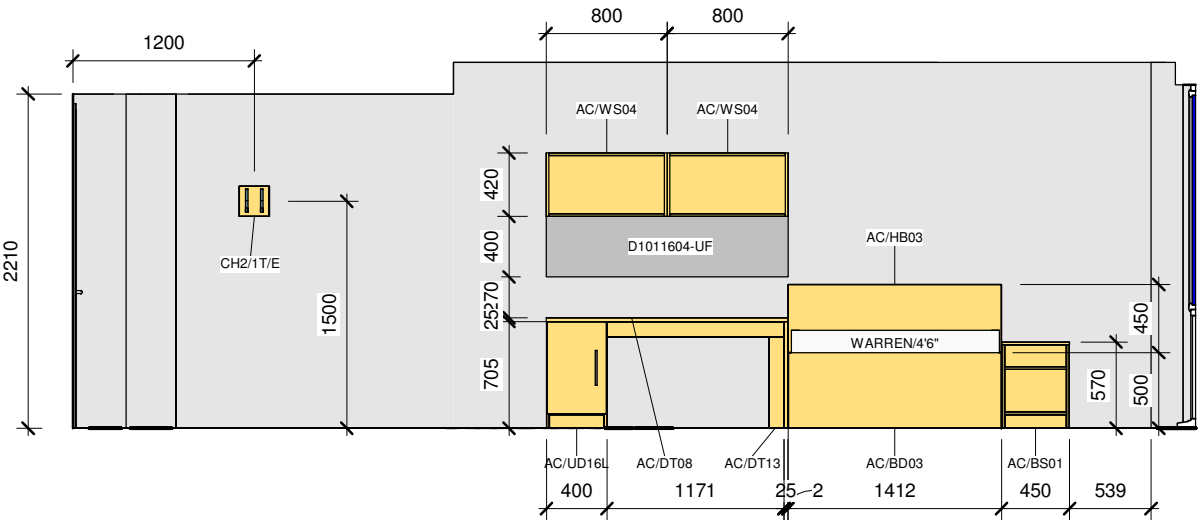
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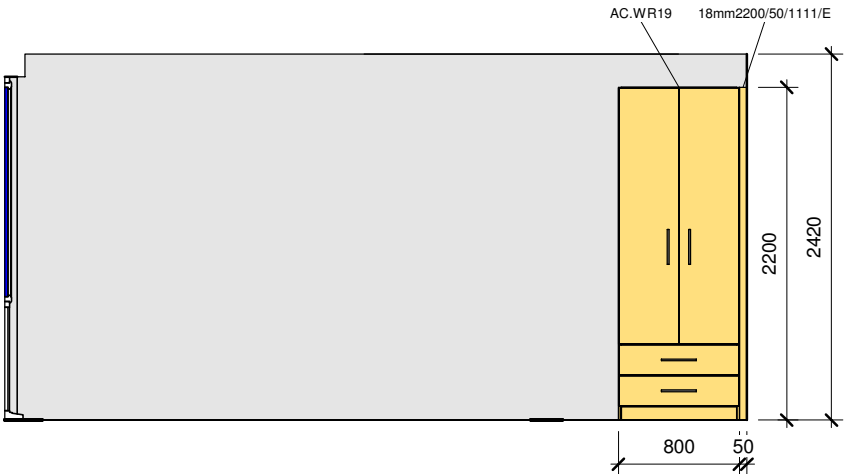
Cluster Bedroom T2 View 1



506C Cluster Bedroom T2
1 : 50



Cluster Bedroom T2 1 - a
1 : 50



Cluster Bedroom T2 1 - c
1 : 50

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Rev	Description	Date
A	First issue	02/10/18
B	Revised layout following Client engagement meeting on 15/10/18	22/10/18
C	TV omitted following request by Contractor, desk and bed relocated to suit M&E	24/10/18
C01	Construction status issued	06/12/18

Cluster Bedroom T2			
GS Product Code	Description	Count	Category
18mm2200/50/1111/E	Scribe panel	1	Fixed
AC.WR19	Double door wardrobe with 2 drawers to base and hat shelf	1	Fixed
AC/DT08	Desktop Only 1600w x 600d x 25h	1	Fixed
AC/DT13	Desk Kit - Panel Leg & Batten	1	Fixed
AC/HB03	Double 4'6 Bed Wall Fixed Headboard Panel (MFC)	1	Fixed
AC/UD16L	Under desk unit with single door and adjustable shelf - without top	1	Fixed
AC/WS04	Wall shelf unit	2	Fixed
CH2/1T/E	2No. Hooks in single tier mounted onto MFC backboard	1	Fixed
D1011604-UF	Unframed fabric covered noticeboard	1	Fixed
AC/BD03	Single 4'6 MFC Bed With 2no. Lift Up Lids	1	Loose
AC/BS01	Bedside table with open shelf	1	Loose
WARREN/4'6"	Warren open coil sprung mattress, stitchbond fabric	1	Loose

Client	Scale	Date
Graham Contraction	1 : 50	02/10/18
Project	Draw	ASM
Scotway House	L Walker	J Griffith
Description	Drawing Number	
Cluster Bedroom T2	20825_P_CBT2	
Status	Revision	
Construction	C01	

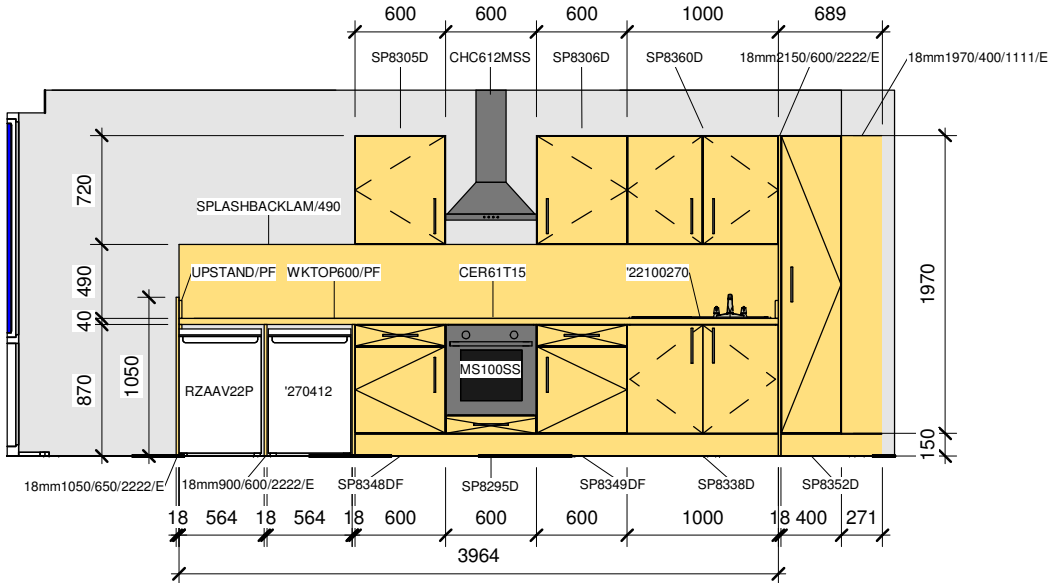
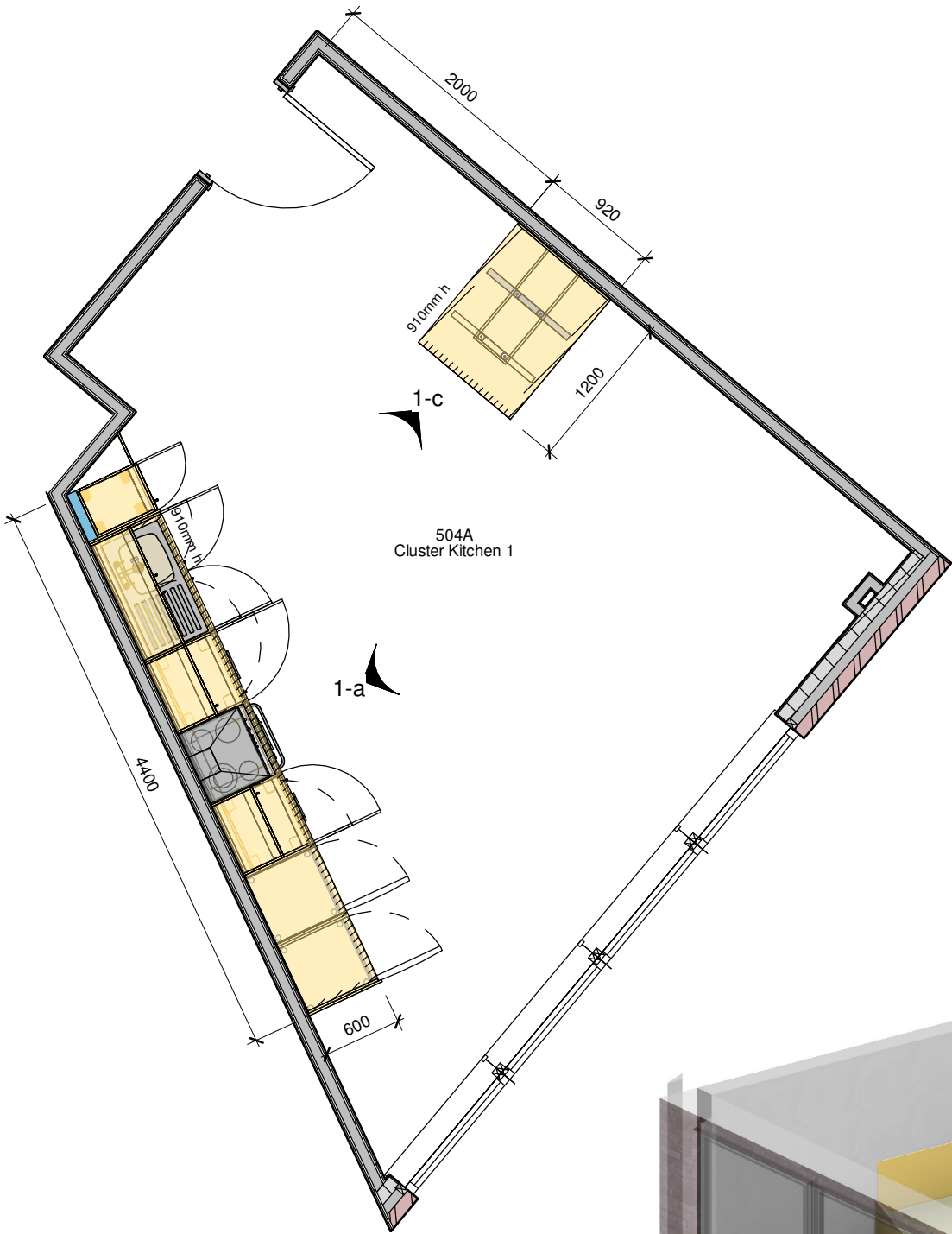
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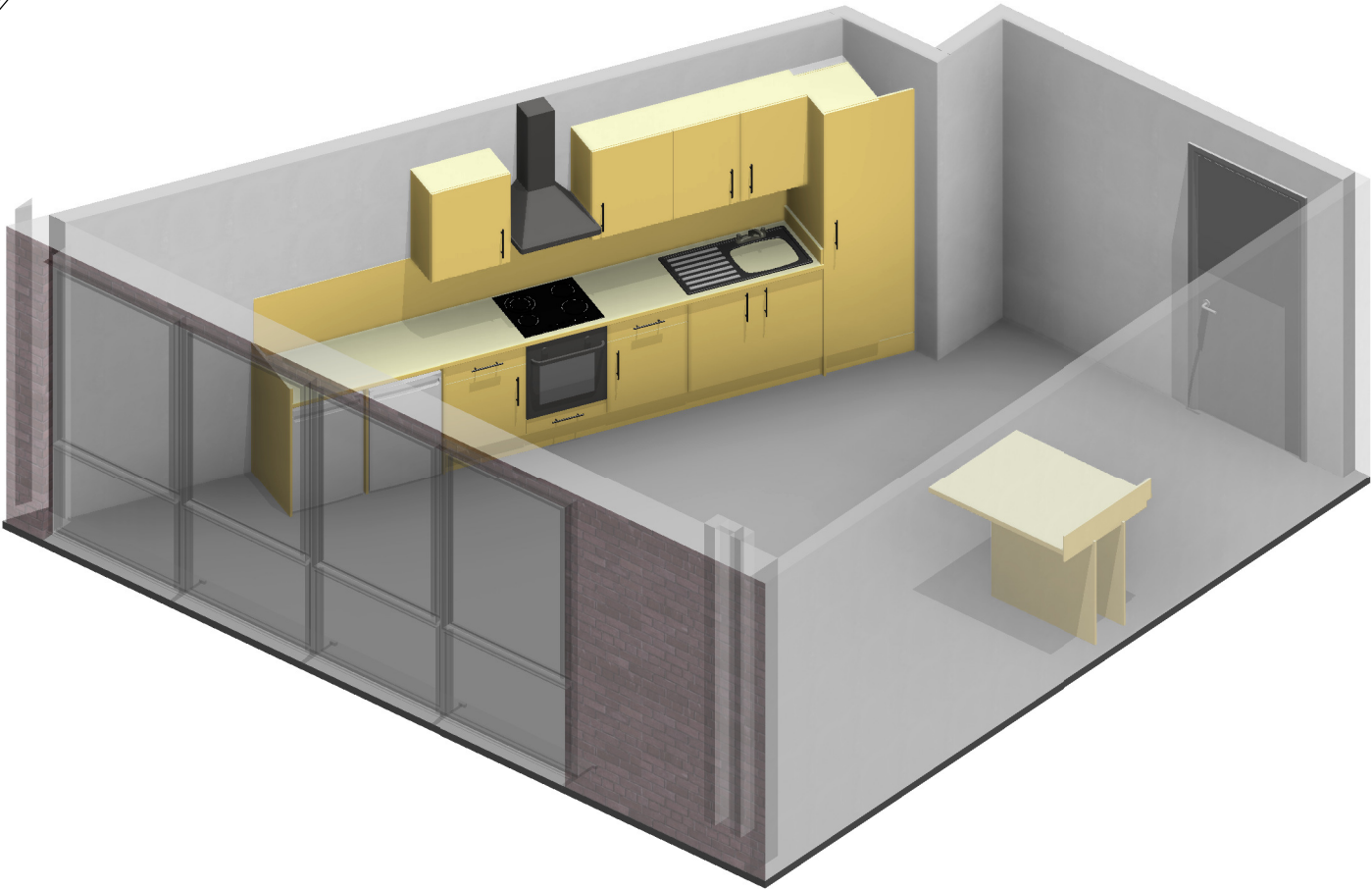
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Rev	Description	Date
A	First issue	02/10/18
B	Layouts revised to suit HMO Guidelines	18/10/18
C01	Construction status issued	06/12/18



Cluster Kitchen 1 1 - a
1 : 50



504A Cluster Kitchen 1
1 : 50

Cluster Kitchen 1, for 5
Worktop Linear Meterage:
0.60
1.76
0.92
3.28 mtrs total
(3.2mtrs required)

Cluster Kitchen 1 View 1

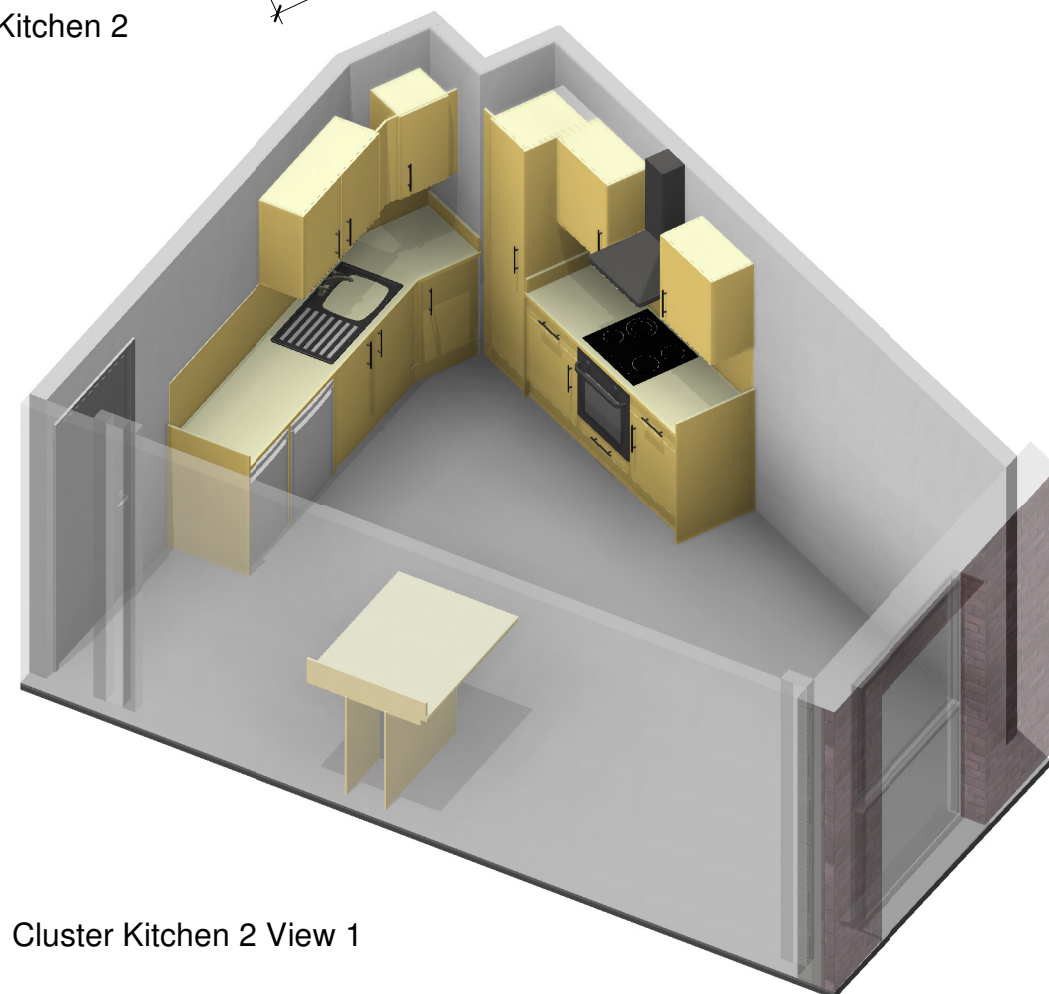
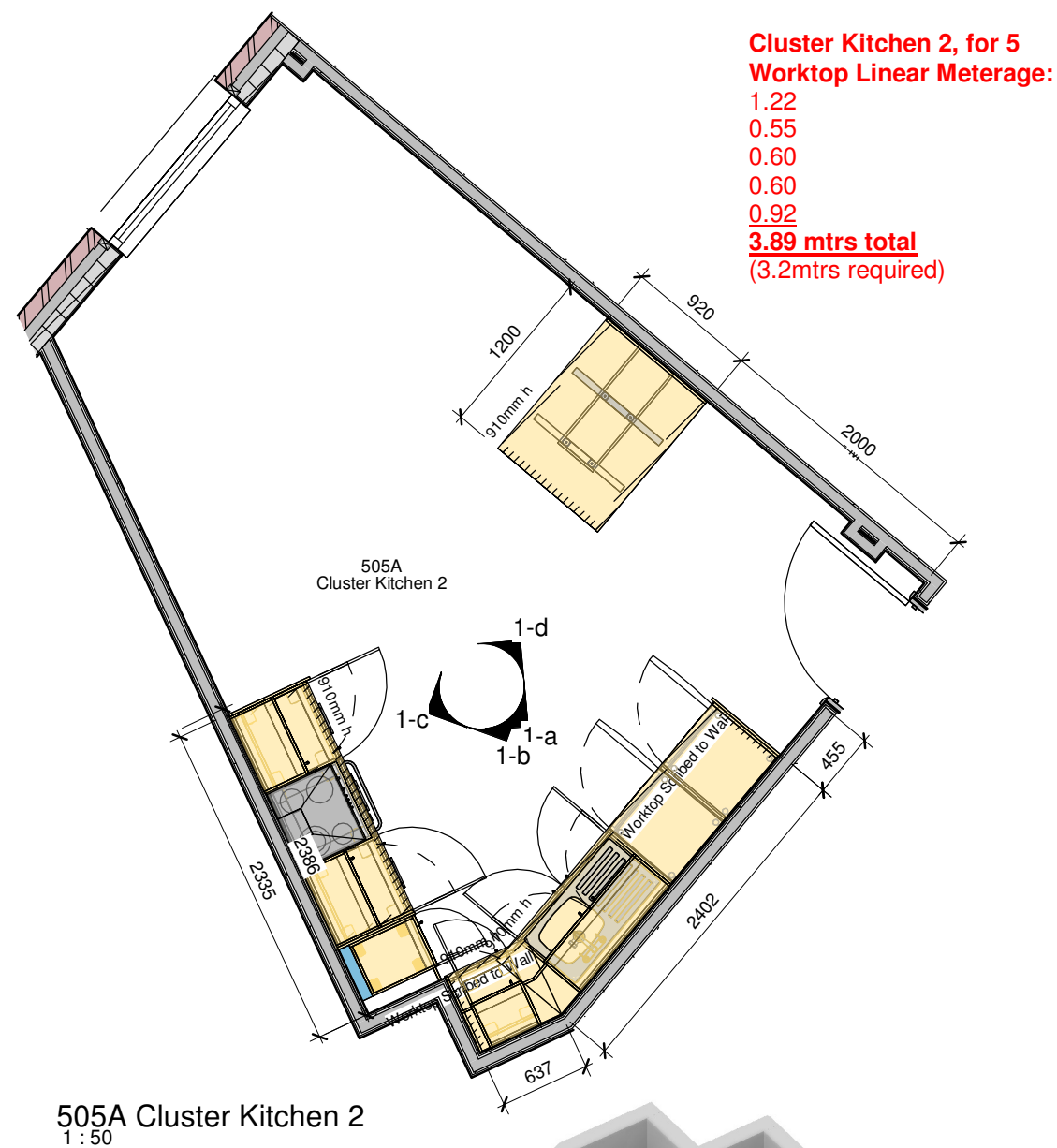
Cluster Kitchen 1			
GS Product Code	Description	Count	Category
'351908	Mercia QT quarter turn deck mixer tap (hot & cold)	1	Fixed
'22100270	Stainless steel single bowl single drainer sink left hand drainer	1	Fixed
1G302700	Polypipe Nuflo 40 Bottle trap anti syphon	1	Fixed
18mm900/320/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	1	Fixed
18mm900/600/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	2	Fixed
18mm900/900/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	2	Fixed
18mm1050/650/2222/E	MFC end/back panel, 2mm PVC to all sides	1	Fixed
18mm1970/400/1111/E	Scribe panel	1	Fixed
18mm2150/600/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	1	Fixed
BATTEN	Wall batten	3	Fixed
CER61T15	Montpellier 4 ring hob (ceramic with cut-off timer)	1	Fixed
CHC612MSS	60cm Extractor hood, brushed steel	1	Fixed
FEET&CLIP/150	Base unit feet & clips	5	Fixed
FOV4120035	Sink Waste1.1/2" c/w combined overflow, plug and chain	1	Fixed
LEGSU800/860/C	Worktop support leg, double sided	2	Fixed
MS100SS	Electric fan oven in stainless steel	1	Fixed
SP8295D	Oven housing base unit, 1No. drawer	1	Fixed
SP8305D	Wall unit, with 1no. adjustable shelf, left hand (non-locking)	1	Fixed
SP8306D	Wall unit, with 1no. adjustable shelf, right hand (non-locking)	1	Fixed
SP8317D	Plinth	2	Fixed
SP8338D	Door line sink base unit, without adjustable shelf	1	Fixed
SP8348DF	Drawer line base unit, with 1No. adjustable shelf, left hand (non-locking)	1	Fixed
SP8349DF	Drawer line base unit, with 1No. adjustable shelf, right hand (non-locking)	1	Fixed
SP8352D	Tall larder unit, with 4no. adjustable shelves, right hand (non-locking)	1	Fixed
SP8360D	Wall unit, with 1no. adjustable shelf (non-locking)	1	Fixed
SPLASHBACKLAM/490	Post-formed Laminate Splashback	1	Fixed
UPSTAND/PF	Post-formed Laminate upstand	3	Fixed
WKTOP600/PF	Post-formed Laminate worktop	1	Fixed
WKTOP920/PF	Post-formed Laminate worktop	1	Fixed
'270412	Under counter fridge	1	Loose
RZAAV22P	Under counter freezer	1	Loose

Client	Scale	Date
Graham Contruction	1 : 50	02/10/18
Project	Draw	ASM
Scotway House	L Walker	J Griffith
Description	Drawing Number	
Cluster Kitchen 1	20825_P_CK1	
Status	Revision	
Construction	C01	

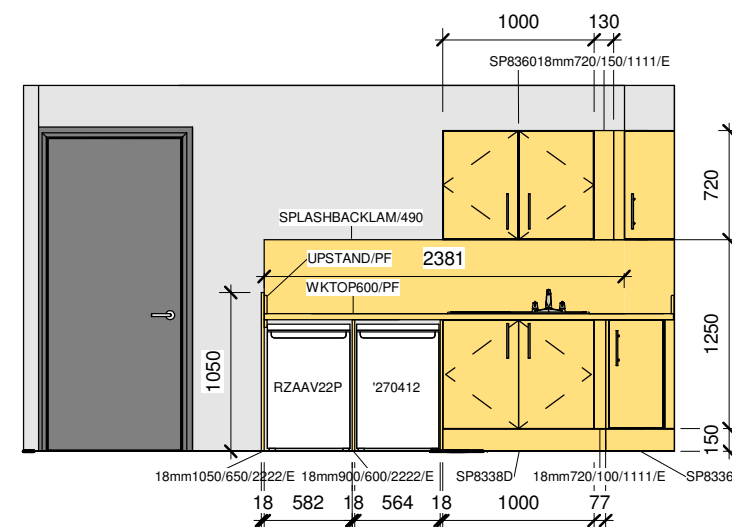
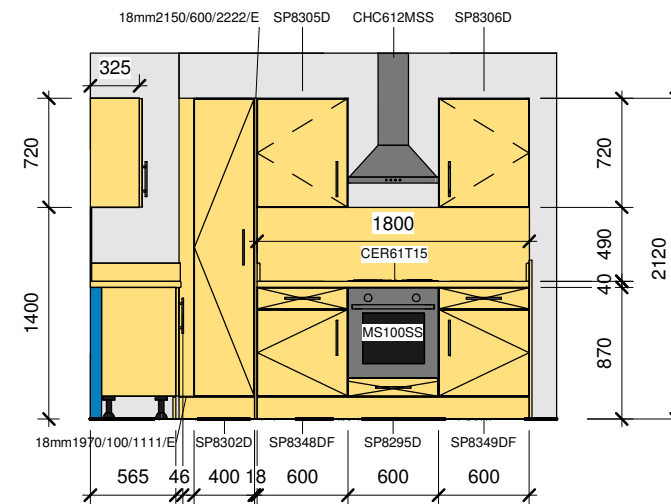
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**Cluster Kitchen 2, for 5
Worktop Linear Meterage:**
1.22
0.55
0.60
0.60
0.92
3.89 mtrs total
(3.2mtrs required)



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Rev	Description	Date
A	First issue	02/10/18
B	Layouts revised to suit HMO Guidelines	18/10/18
C01	Construction status issued	06/12/18

Cluster Kitchen 2			
GS Product Code	Description	Count	Category
'351908	Mercia QT quarter turn deck mixer tap (hot & cold)	1	Fixed
'22100270	Stainless steel single bowl single drainer sink left hand drainer	1	Fixed
1G302700	Polypipe Nulfo 40 Bottle trap anti syphon	1	Fixed
18mm720/100/1111/E	Scribe panel	5	Fixed
18mm720/150/1111/E	Scribe panel	1	Fixed
18mm900/320/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	1	Fixed
18mm900/600/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	2	Fixed
18mm900/900/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	2	Fixed
18mm1050/650/2222/E	MFC end/back panel, 2mm PVC to all sides	2	Fixed
18mm1970/100/1111/E	Scribe panel	1	Fixed
18mm2150/600/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	1	Fixed
BATTEN	Wall batten	5	Fixed
CER61T15	Montpellier 4 ring hob (ceramic with cut-off timer)	1	Fixed
CHC612MSS	60cm Extractor hood, brushed steel	1	Fixed
FEET&CLIP/150	Base unit feet & clips	5	Fixed
FOV4120035	Sink Waste1.1/2" c/w combined overflow, plug and chain	1	Fixed
LEGSU800/860/C	Worktop support leg, double sided	2	Fixed
MS100SS	Electric fan oven in stainless steel	1	Fixed
SP8295D	Oven housing base unit, 1No. drawer	1	Fixed
SP8302D	Tall larder unit, with 4no. adjustable shelves, left hand (non-locking)	1	Fixed
SP8304D	Wall unit, with 1no. adjustable shelf, right hand (non-locking)	1	Fixed
SP8305D	Wall unit, with 1no. adjustable shelf, left hand (non-locking)	1	Fixed
SP8306D	Wall unit, with 1no. adjustable shelf, right hand (non-locking)	1	Fixed
SP8317D	Plinth	4	Fixed
SP8336D	Door line base unit, with 1No. adjustable shelf, right hand (non-locking)	1	Fixed
SP8338D	Door line sink base unit, without adjustable shelf	1	Fixed
SP8348DF	Drawer line base unit, with 1No. adjustable shelf, left hand (non-locking)	1	Fixed
SP8349DF	Drawer line base unit, with 1No. adjustable shelf, right hand (non-locking)	1	Fixed
SP8360D	Wall unit, with 1no. adjustable shelf (non-locking)	1	Fixed
SPLASHBACKLAM/490	Post-formed Laminate Splashback	3	Fixed
UPSTAND/PF	Post-formed Laminate upstand	5	Fixed
WKTOP600/PF	Post-formed Laminate worktop	3	Fixed
WKTOP920/PF	Post-formed Laminate worktop	1	Fixed
'270412	Under counter fridge	1	Loose
BZAAV22P	Under counter freezer	1	Loose

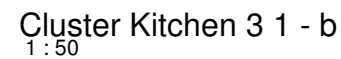
Client	Scale	Date
Graham Contruction	1 : 50	02/10/18
Project	Draw	ASM
Scotway House	L Walker	J Griffith
Description	Drawing Number	
Cluster Kitchen 2	20825_P_CK2	
Status	Revision	
Construction	C01	

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0.26
0.62
1.04
0.79
0.23
0.92
3.86 mtrs total
(3.8mtrs required)



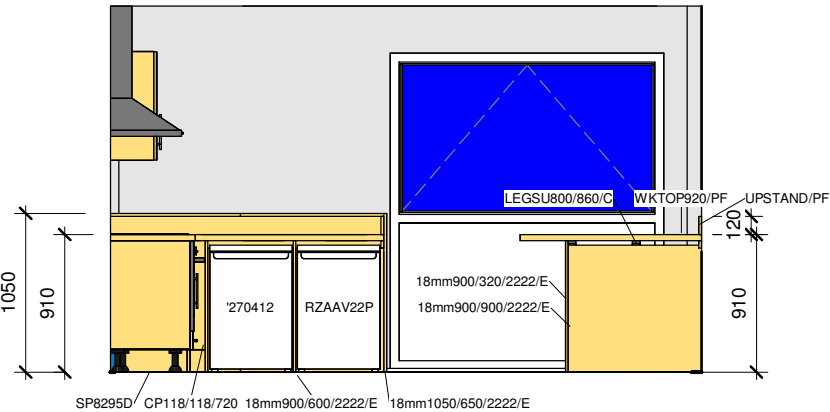
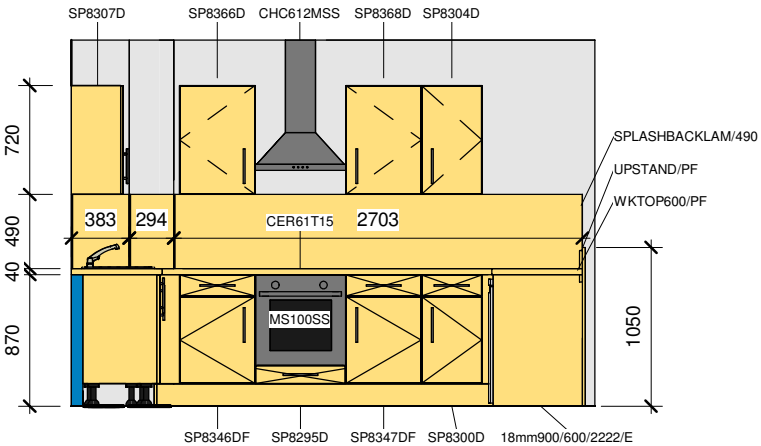
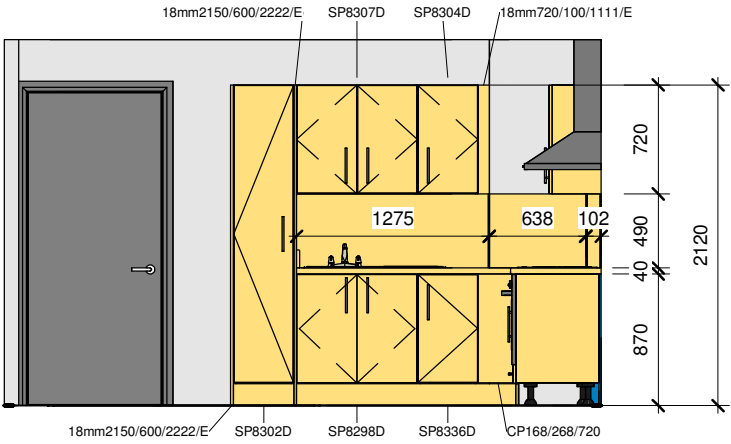
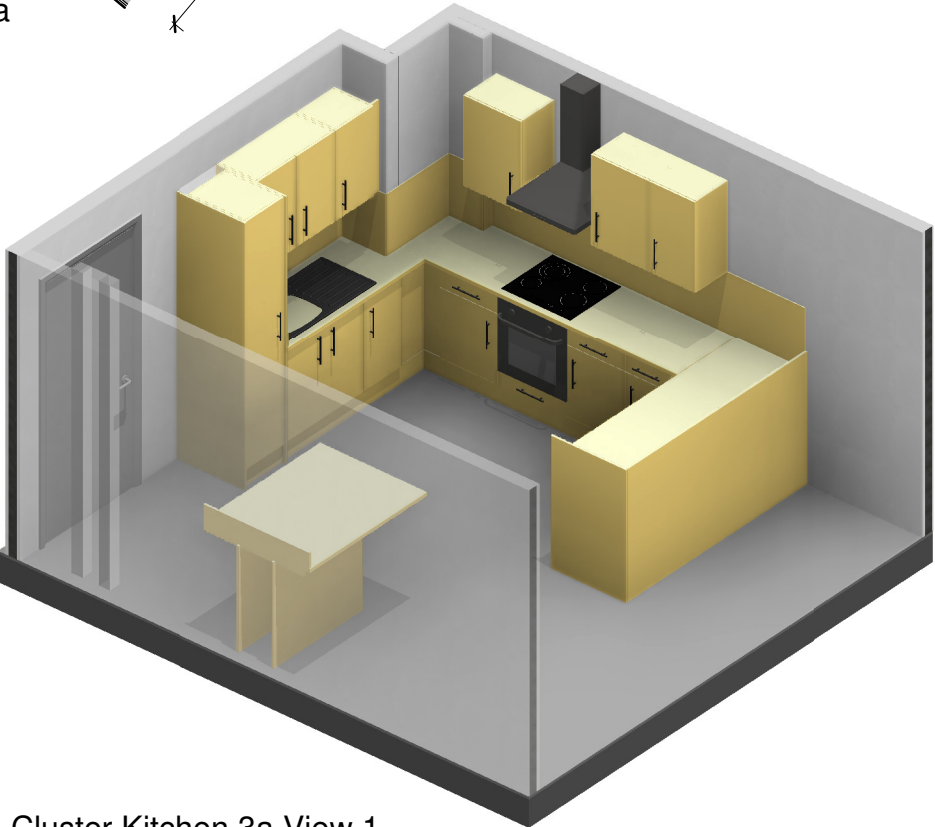
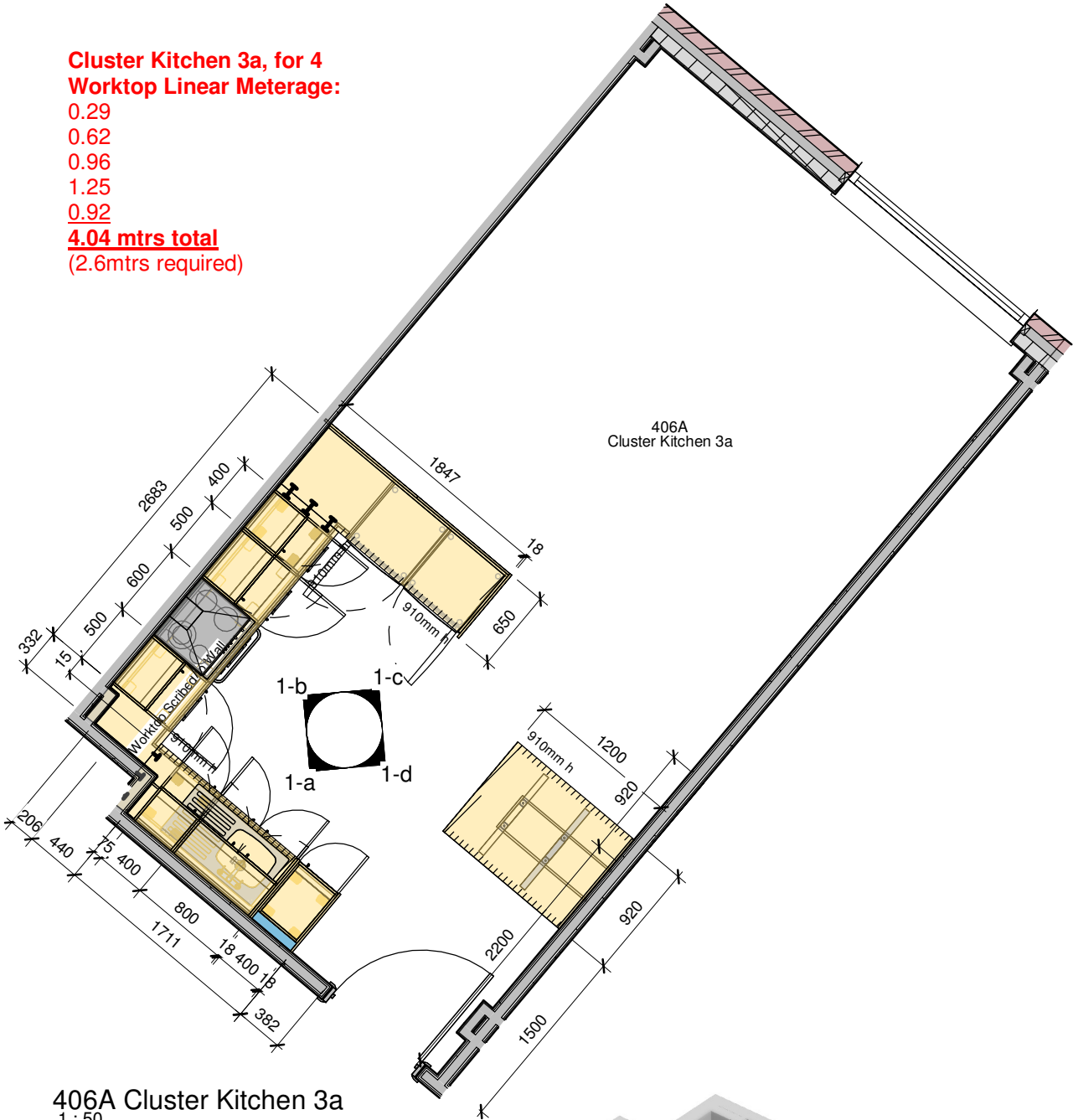
Rev	Description	Date
A	First issue	02/10/18
B	1no. Oven replaced with Combi Microwave	12/10/18
C	Layouts revised to suit HMO Guidelines	18/10/18
C01	Construction status issued	06/12/18

Client	Scale	Date
Graham Contruction	1 : 50	02/10/18
Project	Draw	ASM
Scotway House	L Walker	J Griffith
Description	Drawing Number	
Cluster Kitchen 3	20825_P_CK3	
Status	Revision	
Construction	C01	

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Cluster Kitchen 3a, for 4
Worktop Linear Meterage:
0.29
0.62
0.96
1.25
0.92
4.04 mtrs total
(2.6mtrs required)



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Rev	Description	Date
A	First issue	02/10/18
B	Layouts revised to suit HMO Guidelines	18/10/18
C01	Construction status issued	06/12/18

Cluster Kitchen 3a			
GS Product Code	Description	Count	Category
'351908	Mercia QT quarter turn deck mixer tap (hot & cold)	1	Fixed
'22100280	Stainless steel single bowl single drainer sink right hand drainer	1	Fixed
1G302700	Polypipe Nufflo 40 Bottle trap anti syphon	1	Fixed
18mm720/100/1111/E	Scribe panel	1	Fixed
18mm900/320/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	1	Fixed
18mm900/600/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	2	Fixed
18mm900/900/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	2	Fixed
18mm1050/650/2222/E	MFC end/back panel, 2mm PVC to all sides	1	Fixed
18mm1050/950/2222/E	MFC end/back panel, 2mm PVC to all sides	2	Fixed
18mm2150/600/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	2	Fixed
BATTEN	Wall batten	4	Fixed
CER61T15	Montpellier 4 ring hob (ceramic with cut-off timer)	1	Fixed
CHC612MSS	60cm Extractor hood, brushed steel	1	Fixed
CP118/118/720	Corner post	1	Fixed
CP168/268/720	Corner post	1	Fixed
FEET&CLIP/150	Base unit feet & clips	5	Fixed
FOV4120035	Sink Waste1.1/2" c/w combined overflow, plug and chain	1	Fixed
LEGSU800/860/C	Worktop support leg, double sided	2	Fixed
MS100SS	Electric fan oven in stainless steel	1	Fixed
SP8295D	Oven housing base unit, 1No. drawer	1	Fixed
SP8298D	Door line sink base unit, without adjustable shelf	1	Fixed
SP8300D	Drawer line base unit, with 1No. adjustable shelf, right hand (non-locking)	1	Fixed
SP8302D	Tall larder unit, with 4no. adjustable shelves, left hand (non-locking)	1	Fixed
SP8304D	Wall unit, with 1no. adjustable shelf, right hand (non-locking)	2	Fixed
SP8307D	Wall unit, with 1no. adjustable shelf (non-locking)	1	Fixed
SP8317D	Plinth	4	Fixed
SP8336D	Door line base unit, with 1No. adjustable shelf, right hand (non-locking)	1	Fixed
SP8346DF	Drawer line base unit, with 1No. adjustable shelf, left hand (non-locking)	1	Fixed
SP8347DF	Drawer line base unit, with 1No. adjustable shelf, right hand (non-locking)	1	Fixed
SP8366D	Wall unit, with 1no. adjustable shelf, left hand (non-locking)	1	Fixed
SP8368D	Wall unit, with 1no. adjustable shelf, right hand (non-locking)	1	Fixed
SPLASHBACKLAM/490	Post-formed Laminate Splashback	6	Fixed
UPSTAND/PF	Post-formed Laminate upstand	4	Fixed
WKTOP600/PF	Post-formed Laminate worktop	3	Fixed
WKTOP920/PF	Post-formed Laminate worktop	1	Fixed
'270412	Under counter fridge	1	Loose
RZAAV22P	Under counter freezer	1	Loose

Client	Scale	Date
Graham Contraction	1 : 50	02/10/18
Project	Draw	ASM
Scotway House	L Walker	J Griffith
Description	Drawing Number	
Cluster Kitchen 3a	20825_P_CK3a	
Status	Revision	
Construction	C01	

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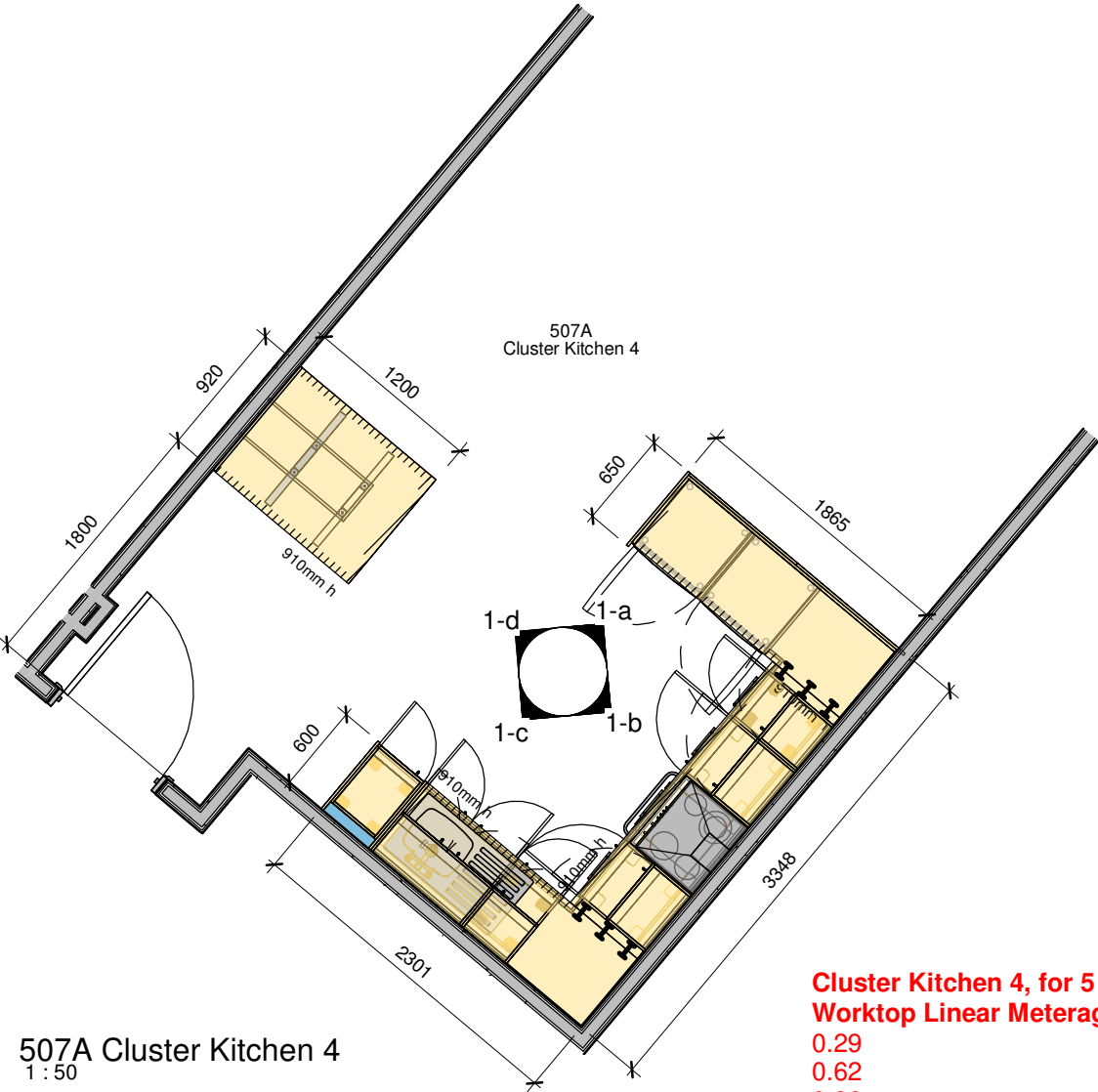
Rev	Description	Date
A	First issue	02/10/18
B	Layouts revised to suit HMO Guidelines	18/10/18
C	Worktop linear meterage table corrected to 3.2 mtrs required	24/10/18
C01	Construction status issued	06/12/18

Cluster Kitchen 4			
GS Product Code	Description	Count	Category
'351908	Mercia QT quarter turn deck mixer tap (hot & cold)	1	Fixed
'22100270	Stainless steel single bowl single drainer sink left hand drainer	1	Fixed
1G302700	Polypipe Nuflo 40 Bottle trap anti syphon	1	Fixed
18mm900/320/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	1	Fixed
18mm900/600/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	2	Fixed
18mm900/900/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	2	Fixed
18mm1050/650/2222/E	MFC end/back panel, 2mm PVC to all sides	1	Fixed
18mm1050/950/2222/E	MFC end/back panel, 2mm PVC to all sides	2	Fixed
18mm2150/600/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	2	Fixed
BATTEN	Wall batten	4	Fixed
CER61T15	Montpellier 4 ring hob (ceramic with cut-off timer)	1	Fixed
CHC612MSS	60cm Extractor hood, brushed steel	1	Fixed
CP118/118/720	Corner post	2	Fixed
FEET&CLIP/150	Base unit feet & clips	5	Fixed
FOV4120035	Sink Waste1.1/2" c/w combined overflow, plug and chain	1	Fixed
LEGSU800/860/C	Worktop support leg, double sided	2	Fixed
MS100SS	Electric fan oven in stainless steel	1	Fixed
SP8295D	Oven housing base unit, 1No. drawer	1	Fixed
SP8298D	Door line sink base unit, without adjustable shelf	1	Fixed
SP8299DF	Drawer line base unit, with 1No. adjustable shelf, left hand (non-locking)	1	Fixed
SP8303D	Wall unit, with 1no. adjustable shelf, left hand (non-locking)	2	Fixed
SP8307D	Wall unit, with 1no. adjustable shelf (non-locking)	1	Fixed
SP8317D	Plinth	4	Fixed
SP8335D	Door line base unit, with 1No. adjustable shelf, left hand (non-locking)	1	Fixed
SP8346DF	Drawer line base unit, with 1No. adjustable shelf, left hand (non-locking)	1	Fixed
SP8347DF	Drawer line base unit, with 1No. adjustable shelf, right hand (non-locking)	1	Fixed
SP8352D	Tall larder unit, with 4no. adjustable shelves, right hand (non-locking)	1	Fixed
SP8366D	Wall unit, with 1no. adjustable shelf, left hand (non-locking)	1	Fixed
SP8368D	Wall unit, with 1no. adjustable shelf, right hand (non-locking)	1	Fixed
SPLASHBACKLAM/490	Post-formed Laminate Splashback	2	Fixed
UPSTAND/PF	Post-formed Laminate upstand	4	Fixed
WKTOP600/PF	Post-formed Laminate worktop	3	Fixed
WKTOP920/PF	Post-formed Laminate worktop	1	Fixed
'270412	Under counter fridge	1	Loose
RZAAV22P	Under counter freezer	1	Loose

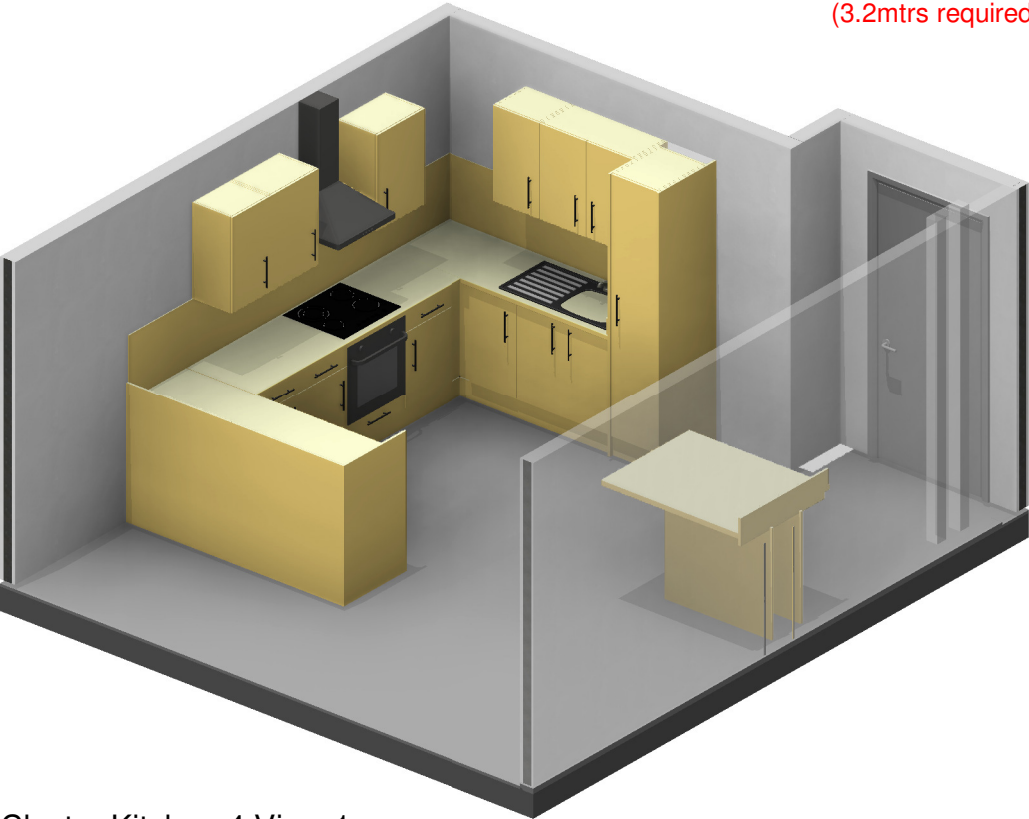
Client	Scale	Date
Graham Contraction	1 : 50	02/10/18
Project	Draw	ASM
Scotway House	L Walker	J Griffith
Description	Drawing Number	
Cluster Kitchen 4	20825_P_CK4	
Status	Revision	
Construction	C01	

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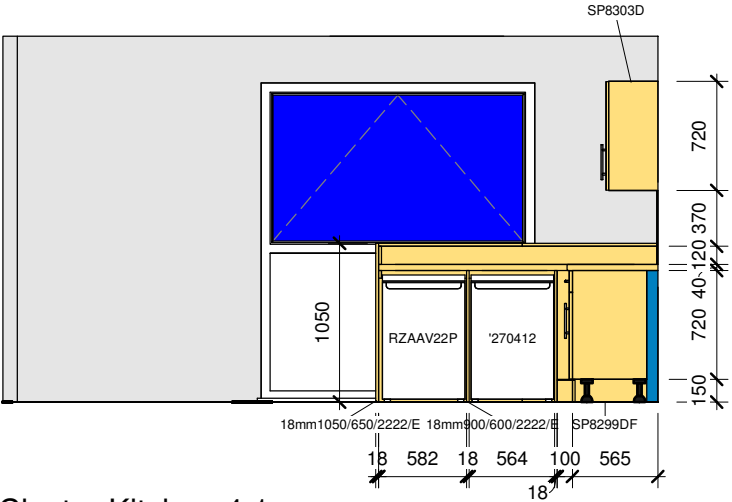
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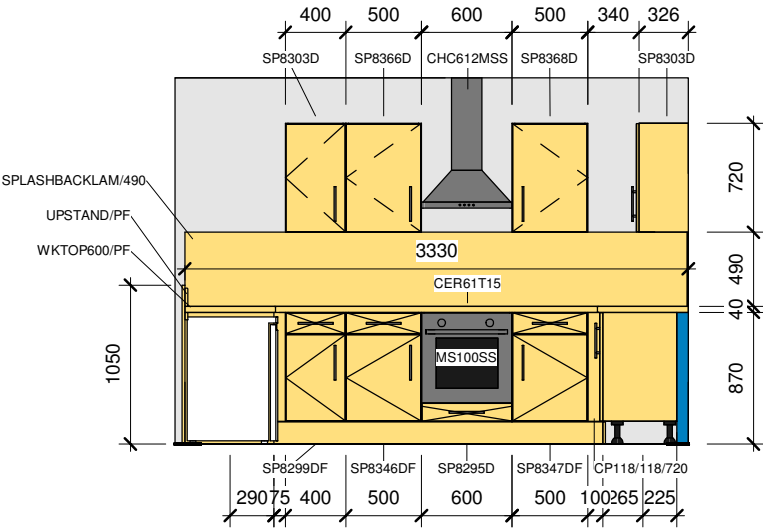
507A Cluster Kitchen 4
1 : 50



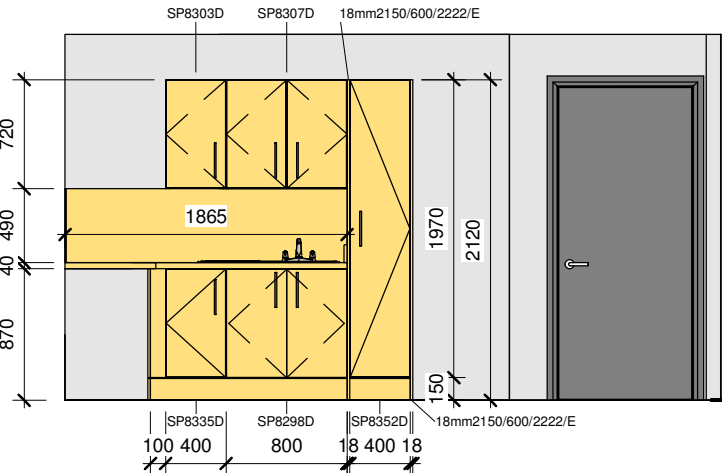
Cluster Kitchen 4 View 1



Cluster Kitchen 4 1 - a
1 : 50



Cluster Kitchen 4 1 - b
1 : 50



Cluster Kitchen 4 1 - c
1 : 50

Cluster Kitchen 4, for 5
Worktop Linear Meterage:
0.29
0.62
0.96
1.25
0.92
4.04 mtrs total
(3.2mtrs required)

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Rev	Description	Date
A	First issue	02/10/18
B	1no. Oven replaced with Combi Microwave, 1no. fridge freezer added	12/10/18
C	Layouts revised to suit HMO Guidelines	18/10/18
C01	Construction status issued	06/12/18

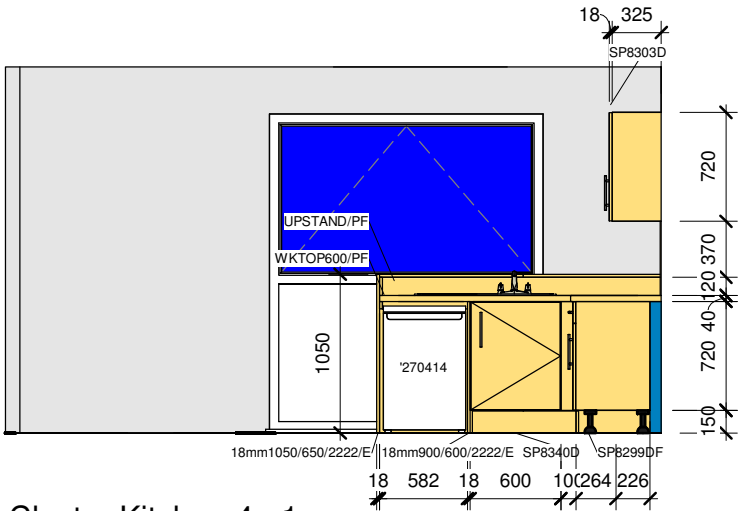
Cluster Kitchen 4a			
GS Product Code	Description	Count	Category
'351908	Mercia QT quarter turn deck mixer tap (hot & cold)	2	Fixed
'22100270	Stainless steel single bowl single drainer sink left hand drainer	1	Fixed
'22100280	Stainless steel single bowl single drainer sink right hand drainer	1	Fixed
1G302700	Polypipe Nuflo 40 Bottle trap anti syphon	2	Fixed
18mm900/320/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	1	Fixed
18mm900/600/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	3	Fixed
18mm900/750/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	4	Fixed
18mm1050/650/2222/E	MFC end/back panel, 2mm PVC to all sides	1	Fixed
18mm1050/950/2222/E	MFC end/back panel, 2mm PVC to all sides	2	Fixed
18mm2150/600/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	2	Fixed
BATTEN	Wall batten	4	Fixed
BQW12400	Compact Multi-function Oven with Microwave	1	Fixed
CER31T15	Montpellier 2 ring domino hob (ceramic - with cut-off timer)	1	Fixed
CER61T15	Montpellier 4 ring hob (ceramic with cut-off timer)	1	Fixed
CHC612MSS	60cm Extractor hood, brushed steel	2	Fixed
CP118/118/720	Corner post	2	Fixed
FOV4120035	Sink Waste1.1/2" c/w combined overflow, plug and chain	2	Fixed
LEGSU800/860/C	Worktop support leg, double sided	2	Fixed
MS100SS	Electric fan oven in stainless steel	1	Fixed
SP8295D	Oven housing base unit, 1No. drawer	1	Fixed
SP8299DF	Drawer line base unit, with 1No. adjustable shelf, left hand (non-locking)	2	Fixed
SP8300D	Drawer line base unit, with 1No. adjustable shelf, right hand (non-locking)	2	Fixed
SP8303D	Wall unit, with 1no. adjustable shelf, left hand (non-locking)	2	Fixed
SP8304D	Wall unit, with 1no. adjustable shelf, right hand (non-locking)	2	Fixed
SP8305D	Wall unit, with 1no. adjustable shelf, left hand (non-locking)	2	Fixed
SP8306D	Wall unit, with 1no. adjustable shelf, right hand (non-locking)	1	Fixed
SP8317D	Plinth	4	Fixed
SP8334DF	Oven housing base unit, 1No. Drawer (non-locking)	1	Fixed
SP8339D	Door line sink base unit, without adjustable shelf, left hand (non-locking)	1	Fixed
SP8340D	Door line sink base unit, without adjustable shelf, right hand (non-locking)	1	Fixed
SP8352D	Tall larder unit, with 4no. adjustable shelves, right hand (non-locking)	1	Fixed
SPLASHBACKLAM/490	Post-formed Laminate Splashback	2	Fixed
UPSTAND/PF	Post-formed Laminate upstand	4	Fixed
WKTOP600/PF	Post-formed Laminate worktop	3	Fixed
WKTOP920/PF	Post-formed Laminate worktop	1	Fixed
'270412	Under counter fridge	1	Loose
'270414	Under counter fridge with ice box	1	Loose
RZAAV22P	Under counter freezer	1	Loose

Client	Scale	Date
Graham Contruction	1 : 50	02/10/18
Project	Draw	ASM
Scotway House	L Walker	J Griffith
Description	Drawing Number	
Cluster Kitchen 4a	20825_P_CK4a	
Status	Revision	
Construction	C01	

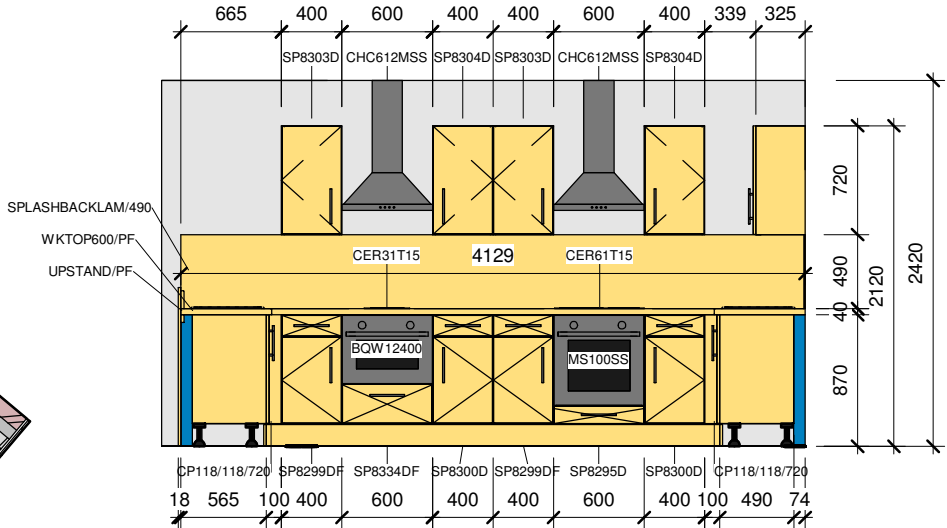
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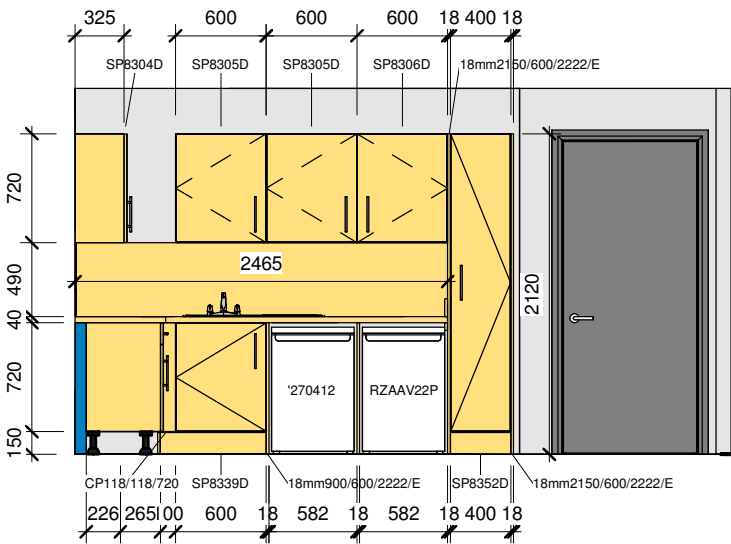
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Cluster Kitchen 4a 1 - a
1 : 50

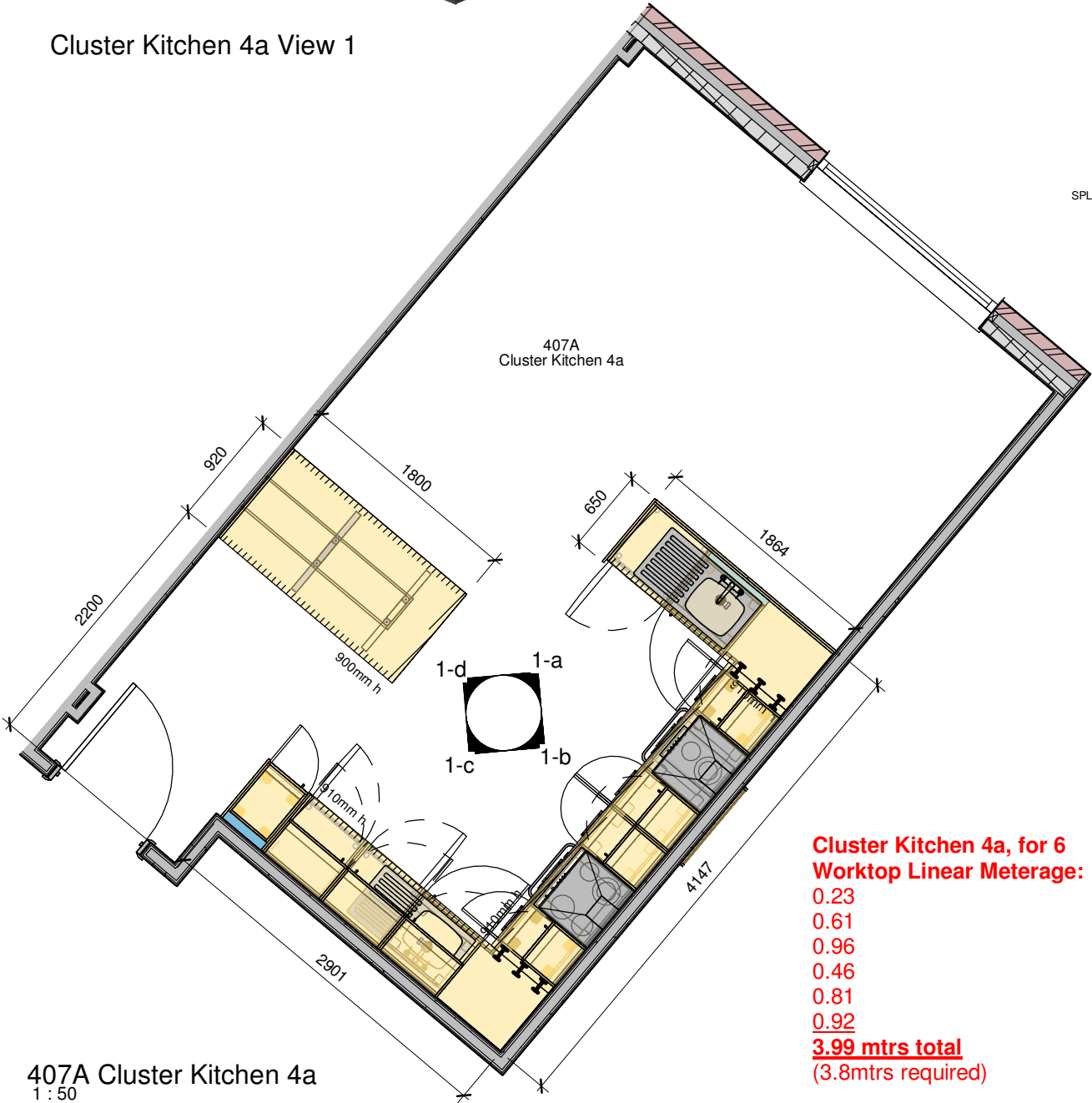


Cluster Kitchen 4a 1 - b
1 : 50



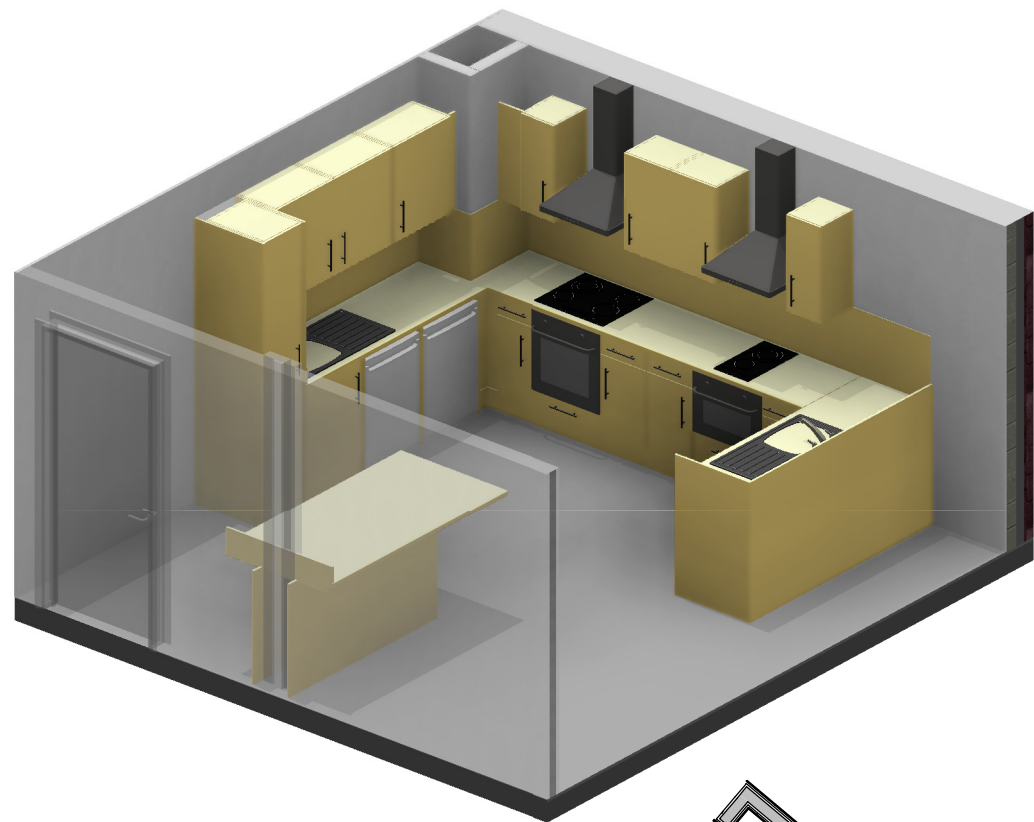
Cluster Kitchen 4a 1 - c
1 : 50

Cluster Kitchen 4a View 1

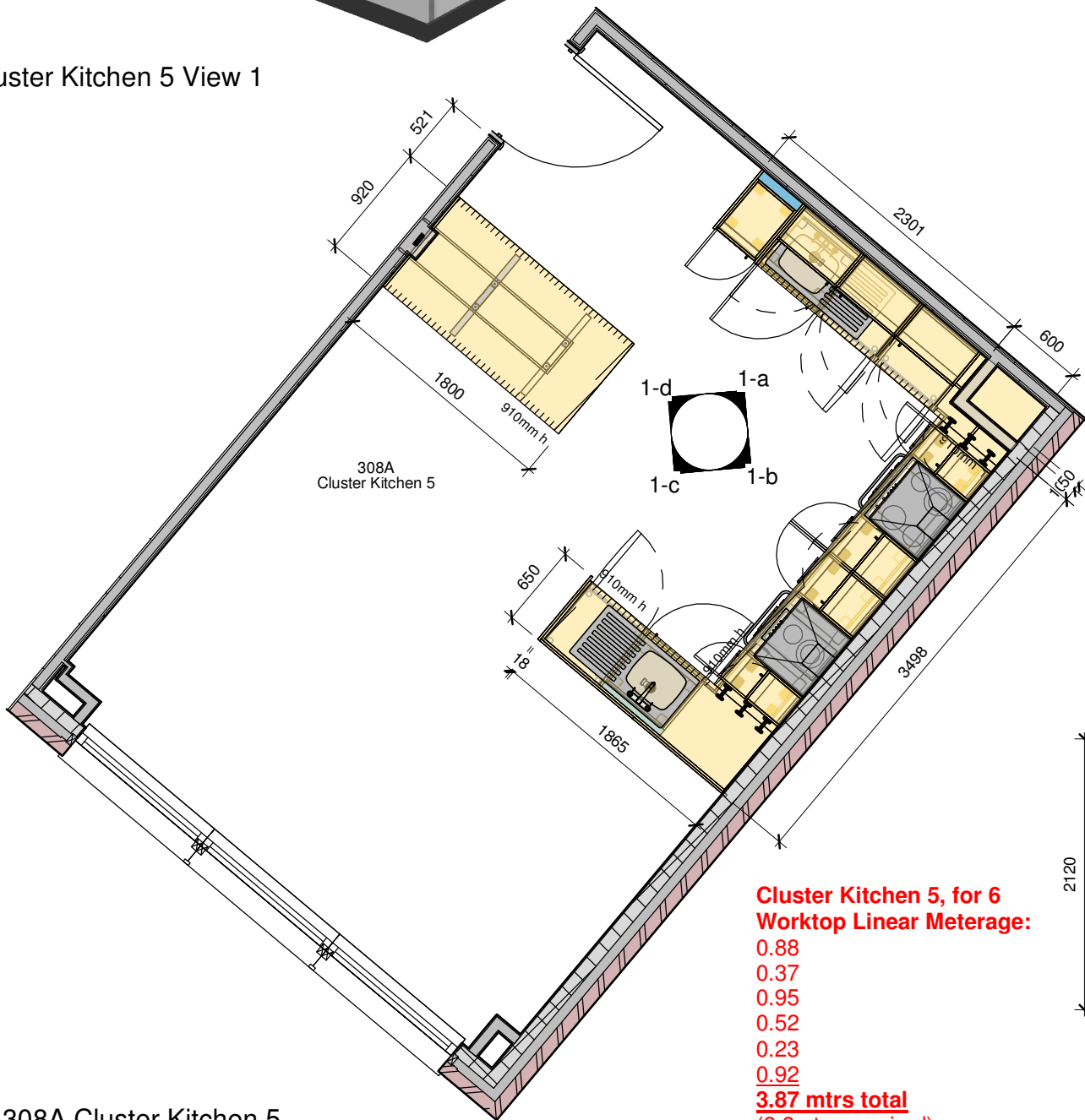


Cluster Kitchen 4a, for 6
Worktop Linear Meterage:
0.23
0.61
0.96
0.46
0.81
0.92
3.99 mtrs total
(3.8mtrs required)

407A Cluster Kitchen 4a
1 : 50

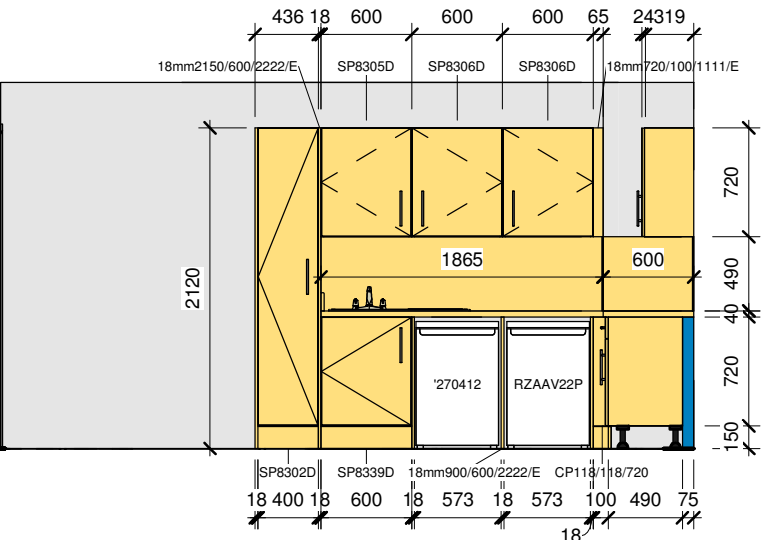


Cluster Kitchen 5 View 1

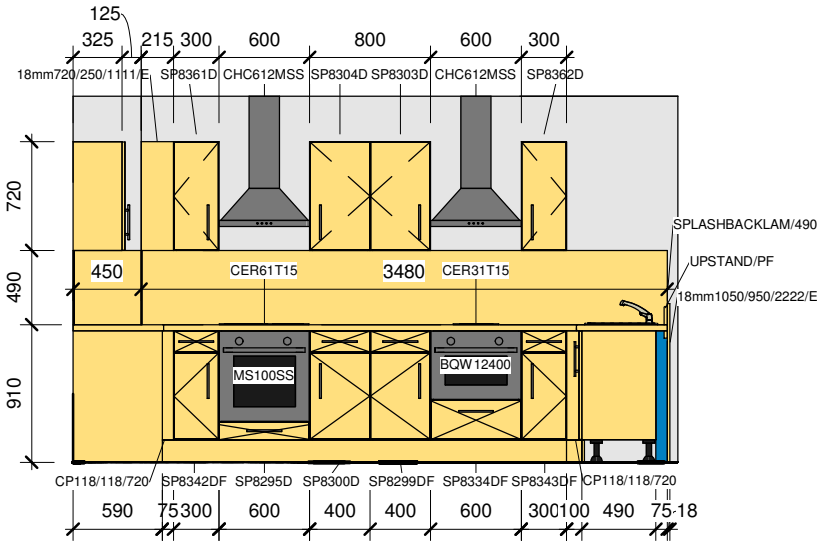


**Cluster Kitchen 5, for 6
Worktop Linear Meterage:**
0.88
0.37
0.95
0.52
0.23
0.92
3.87 mtrs total
(3.8mtrs required)

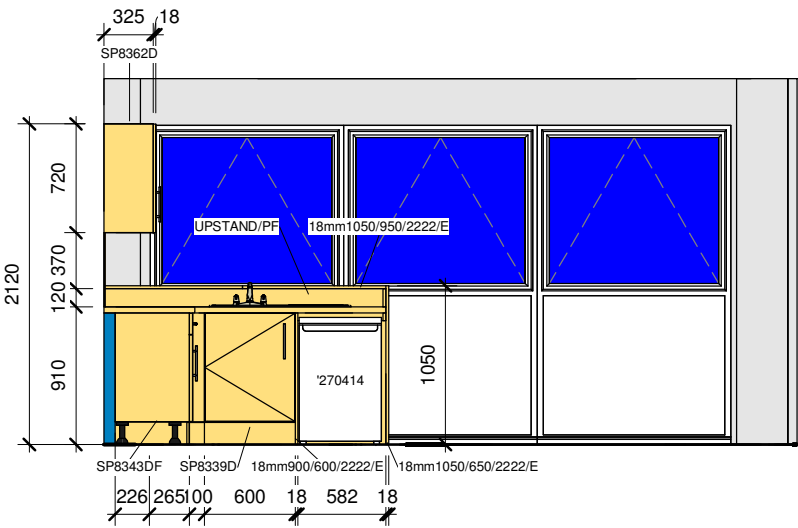
308A Cluster Kitchen 5
1 : 50



Cluster Kitchen 5 1 - a
1 : 50



Cluster Kitchen 5 1 - b
1 : 50



Cluster Kitchen 5 1 - c
1 : 50

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Rev	Description	Date
A	First issue	02/10/18
B	1no. Oven replaced with Combi Microwave	12/10/18
C	Layouts revised to suit HMO Guidelines	18/10/18
C01	Construction status issued	06/12/18

Cluster Kitchen 5			
GS Product Code	Description	Count	Category
'351908	Mercia QT quarter turn deck mixer tap (hot & cold)	2	Fixed
'22100280	Stainless steel single bowl single drainer sink right hand drainer	2	Fixed
1G302700	Polypipe NuFlo 40 Bottle trap anti syphon	2	Fixed
18mm720/100/1111/E	Scribe panel	1	Fixed
18mm720/250/1111/E	Scribe panel	1	Fixed
18mm900/320/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	1	Fixed
18mm900/600/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	4	Fixed
18mm900/750/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	4	Fixed
18mm1050/650/2222/E	MFC end/back panel, 2mm PVC to all sides	1	Fixed
18mm1050/950/2222/E	MFC end/back panel, 2mm PVC to all sides	2	Fixed
18mm2150/600/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	2	Fixed
BATTEN	Wall batten	4	Fixed
BQW12400	Compact Multi-function Oven with Microwave	1	Fixed
CER31T15	Montpellier 2 ring domino hob (ceramic - with cut-off timer)	1	Fixed
CER61T15	Montpellier 4 ring hob (ceramic with cut-off timer)	1	Fixed
CHC612MSS	60cm Extractor hood, brushed steel	2	Fixed
CP118/118/720	Corner post	2	Fixed
FOV4120035	Sink Waste1.1/2" c/w combined overflow, plug and chain	2	Fixed
LEGSU800/860/C	Worktop support leg, double sided	2	Fixed
MS100SS	Electric fan oven in stainless steel	1	Fixed
SP8295D	Oven housing base unit, 1No. drawer	1	Fixed
SP8299DF	Drawer line base unit, with 1No. adjustable shelf, left hand (non-locking)	1	Fixed
SP8300D	Drawer line base unit, with 1No. adjustable shelf, right hand (non-locking)	1	Fixed
SP8302D	Tall larder unit, with 4no. adjustable shelves, left hand (non-locking)	1	Fixed
SP8303D	Wall unit, with 1no. adjustable shelf, left hand (non-locking)	1	Fixed
SP8304D	Wall unit, with 1no. adjustable shelf, right hand (non-locking)	1	Fixed
SP8305D	Wall unit, with 1no. adjustable shelf, left hand (non-locking)	1	Fixed
SP8306D	Wall unit, with 1no. adjustable shelf, right hand (non-locking)	2	Fixed
SP8317D	Plinth	7	Fixed
SP8334DF	Oven housing base unit, 1No. Drawer (non-locking)	1	Fixed
SP8339D	Door line sink base unit, without adjustable shelf, left hand (non-locking)	2	Fixed
SP8342DF	Drawer line base unit, with 1No. adjustable shelf, left hand (non-locking)	1	Fixed
SP8343DF	Drawer line base unit, with 1No. adjustable shelf, right hand (non-locking)	1	Fixed
SP8361D	Wall unit, with 1no. adjustable shelf, left hand (non-locking)	1	Fixed
SP8362D	Wall unit, with 1no. adjustable shelf, right hand (non-locking)	1	Fixed
SPLASHBACKLAM/490	Post-formed Laminate Splashback	4	Fixed
UPSTAND/PF	Post-formed Laminate upstand	4	Fixed
WKTOP600/PF	Post-formed Laminate worktop	3	Fixed
WKTOP920/PF	Post-formed Laminate worktop	1	Fixed
'270412	Under counter fridge	1	Loose
'270414	Under counter fridge with ice box	1	Loose
RZAAV22P	Under counter freezer	1	Loose

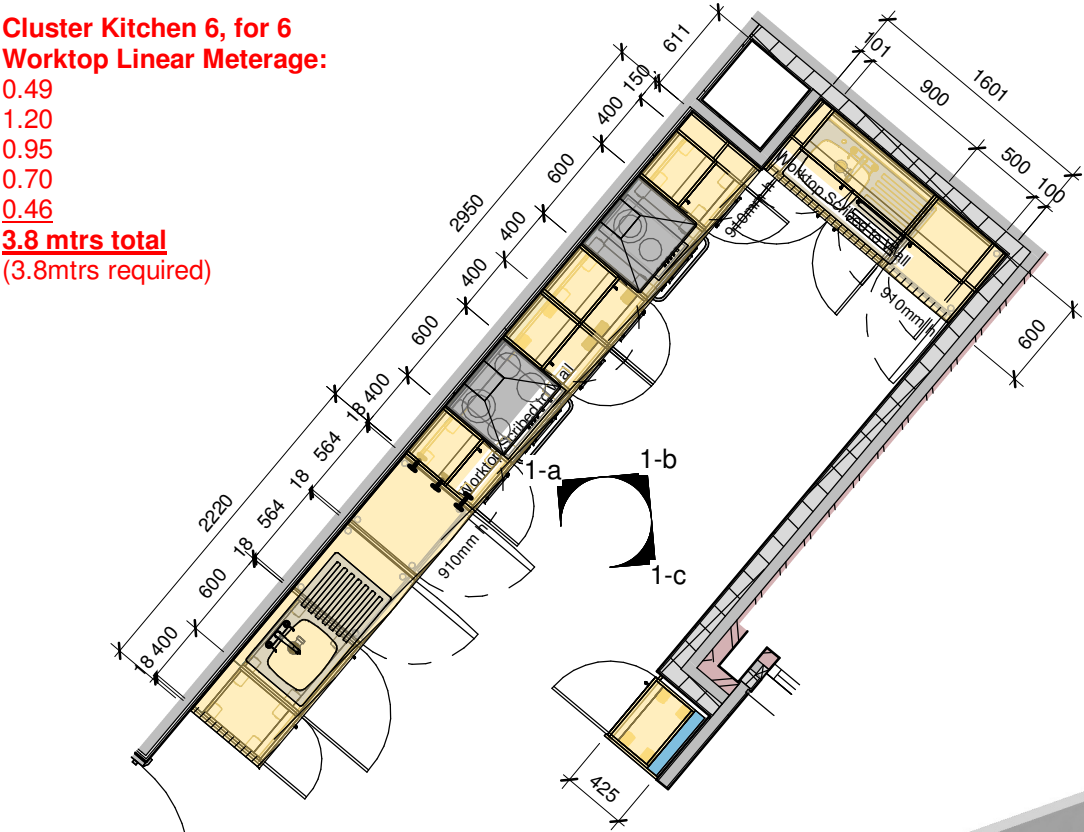
Client	Scale	Date
Graham Contruction	1 : 50	02/10/18
Project	Draw	ASM
Scotway House	L Walker	J Griffith
Description	Drawing Number	
Cluster Kitchen 5	20825_P_CK5	
Status	Revision	
Construction	C01	

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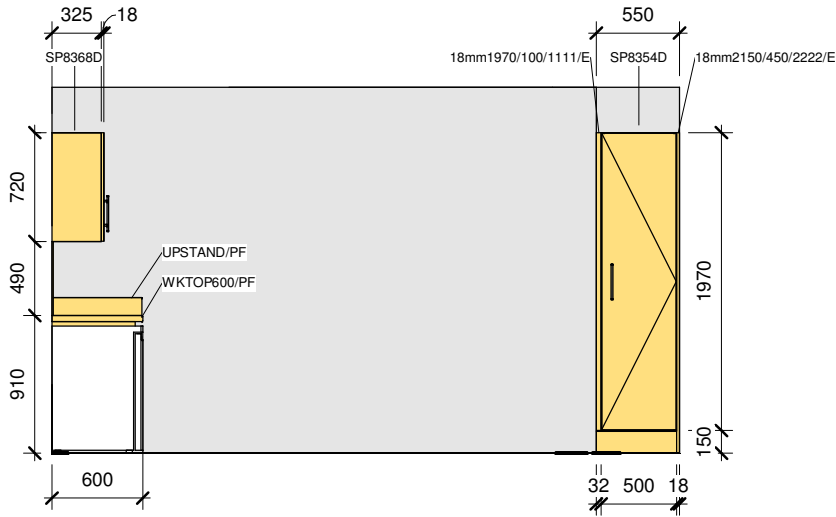
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Cluster Kitchen 6, for 6
Worktop Linear Meterage:
0.49
1.20
0.95
0.70
0.46
3.8 mtrs total
(3.8mtrs required)

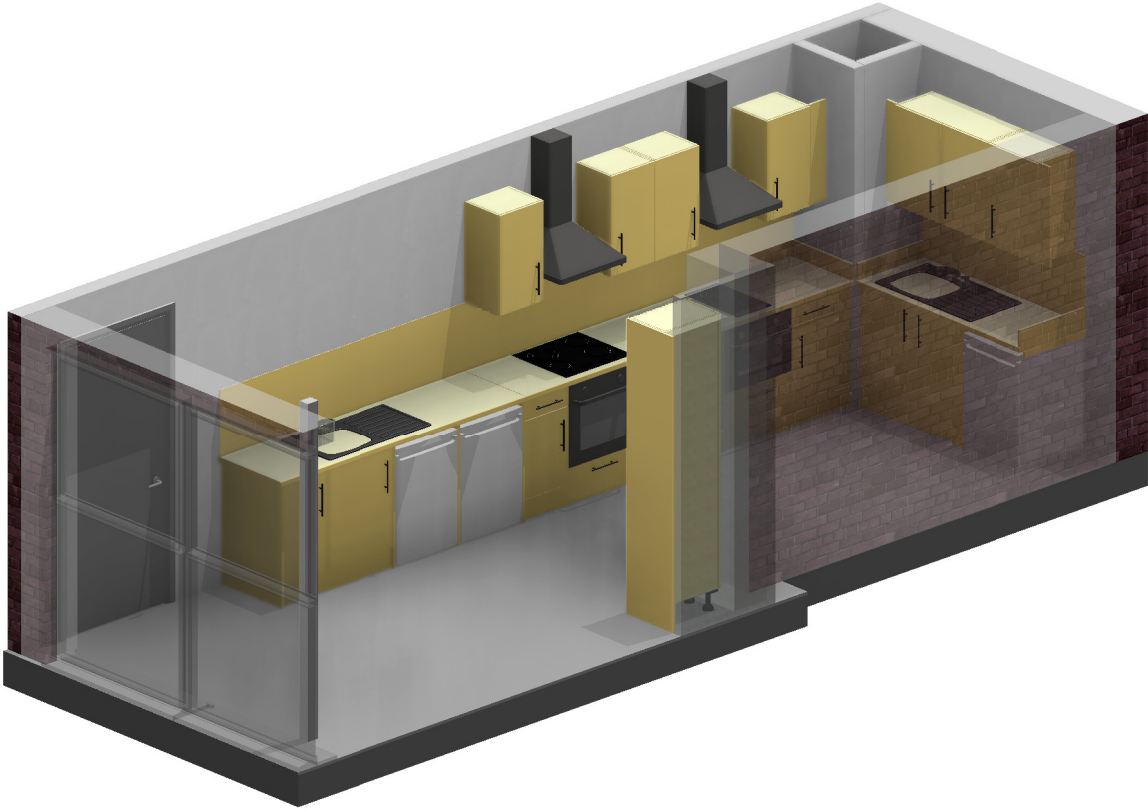


408A
Cluster Kitchen 6

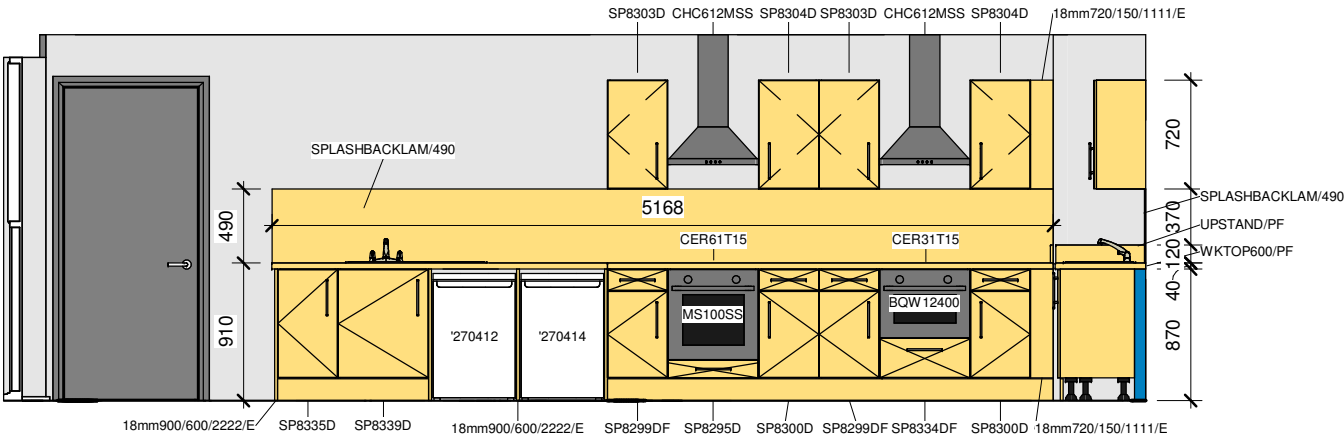
408A Cluster Kitchen 6
1 : 50



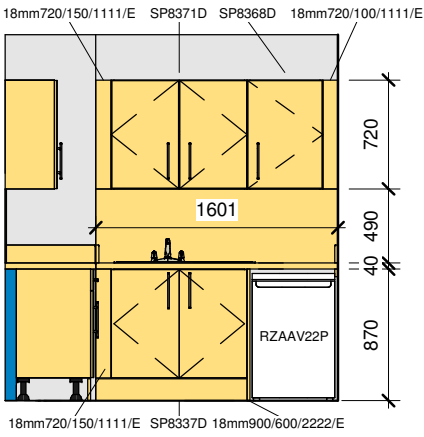
Cluster Kitchen 6 1 - c
1 : 50



Cluster Kitchen 6 View 1



Cluster Kitchen 6 1 - a
1 : 50



Cluster Kitchen 6 1 - b
1 : 50

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Rev	Description	Date
A	First issue	02/10/18
B	1no. Oven replaced with Combi Microwave	12/10/18
C	Layouts revised to suit HMO Guidelines	18/10/18
D	Internal wall added, larder relocated	25/10/18
C01	Construction status issued	06/12/18

Cluster Kitchen 6			
GS Product Code	Description	Count	Category
'351908	Mercia QT quarter turn deck mixer tap (hot & cold)	2	Fixed
'22100280	Stainless steel single bowl single drainer sink right hand drainer	2	Fixed
1G302700	Polypipe Nuflo 40 Bottle trap anti syphon	2	Fixed
18mm720/100/1111/E	Scribe panel	1	Fixed
18mm720/150/1111/E	Scribe panel	4	Fixed
18mm900/600/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	5	Fixed
18mm1970/100/1111/E	Scribe panel	1	Fixed
18mm2150/450/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	1	Fixed
BATTEN	Wall batten	3	Fixed
BOW12400	Compact Multi-function Oven with Microwave	1	Fixed
CER31T15	Montpellier 2 ring domino hob (ceramic - with cut-off timer)	1	Fixed
CER61T15	Montpellier 4 ring hob (ceramic with cut-off timer)	1	Fixed
CHC612MSS	60cm Extractor hood, brushed steel	2	Fixed
FEET&CLIP/150	Base unit feet & clips	5	Fixed
FOV4120035	Sink Waste1.1/2" c/w combined overflow, plug and chain	2	Fixed
MS100SS	Electric fan oven in stainless steel	1	Fixed
SP8295D	Oven housing base unit, 1No. drawer	1	Fixed
SP8299DF	Drawer line base unit, with 1No. adjustable shelf, left hand (non-locking)	2	Fixed
SP8300D	Drawer line base unit, with 1No. adjustable shelf, right hand (non-locking)	2	Fixed
SP8303D	Wall unit, with 1no. adjustable shelf, left hand (non-locking)	2	Fixed
SP8304D	Wall unit, with 1no. adjustable shelf, right hand (non-locking)	2	Fixed
SP8317D	Plinth	4	Fixed
SP8334DF	Oven housing base unit, 1No. Drawer (non-locking)	1	Fixed
SP8335D	Door line base unit, with 1No. adjustable shelf, left hand (non-locking)	1	Fixed
SP8337D	Door line sink base unit, without adjustable shelf	1	Fixed
SP8339D	Door line sink base unit, without adjustable shelf, left hand (non-locking)	1	Fixed
SP8354D	Tall larder unit, with 4no. adjustable shelves, left hand (non-locking)	1	Fixed
SP8368D	Wall unit, with 1no. adjustable shelf, right hand (non-locking)	1	Fixed
SP8371D	Wall unit, with 1no. adjustable shelf (non-locking)	1	Fixed
SPLASHBACKLAM/490	Post-formed Laminate Splashback	2	Fixed
UPSTAND/PF	Post-formed Laminate upstand	3	Fixed
WKTOP600/PF	Post-formed Laminate worktop	3	Fixed
'270412	Under counter fridge	1	Loose
'270414	Under counter fridge with ice box	1	Loose
RZAAV22P	Under counter freezer	1	Loose

Client	Scale	Date
Graham Contruction	1 : 50	02/10/18
Project	Draw	ASM
Scotway House	L Walker	J Griffith
Description	Drawing Number	
Cluster Kitchen 6	20825_P_CK6	
Status	Revision	
Construction	C01	

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Rev	Description	Date
A	First issue	02/10/18
B	1no. Oven replaced with Combi Microwave	12/10/18
C	Layouts revised to suit HMO Guidelines	18/10/18
C01	Construction status issued	06/12/18

Cluster Kitchen 7			
GS Product Code	Description	Count	Category
'351908	Mercia QT quarter turn deck mixer tap (hot & cold)	2	Fixed
'22100270	Stainless steel single bowl single drainer sink left hand drainer	1	Fixed
'22100280	Stainless steel single bowl single drainer sink right hand drainer	1	Fixed
1G302700	Polypipe Nuflo 40 Bottle trap anti syphon	2	Fixed
18mm720/150/1111/E	Scribe panel	2	Fixed
18mm900/320/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	1	Fixed
18mm900/600/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	5	Fixed
18mm900/750/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	4	Fixed
18mm1970/100/1111/E	Scribe panel	1	Fixed
18mm2150/600/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	1	Fixed
BATTEN	Wall batten	3	Fixed
BQW12400	Compact Multi-function Oven with Microwave	1	Fixed
CER31T15	Montpellier 2 ring domino hob (ceramic - with cut-off timer)	1	Fixed
CER61T15	Montpellier 4 ring hob (ceramic with cut-off timer)	1	Fixed
CHC612MSS	60cm Extractor hood, brushed steel	2	Fixed
FOV4120035	Sink Waste1.1/2" c/w combined overflow, plug and chain	2	Fixed
LEGSU800/860/C	Worktop support leg, double sided	2	Fixed
MS100SS	Electric fan oven in stainless steel	1	Fixed
SP8295D	Oven housing base unit, 1No. drawer	1	Fixed
SP8302D	Tall larder unit, with 4no. adjustable shelves, left hand (non-locking)	1	Fixed
SP8305D	Wall unit, with 1no. adjustable shelf, left hand (non-locking)	2	Fixed
SP8306D	Wall unit, with 1no. adjustable shelf, right hand (non-locking)	3	Fixed
SP8317D	Plinth	4	Fixed
SP8334DF	Oven housing base unit, 1No. Drawer (non-locking)	1	Fixed
SP8339D	Door line sink base unit, without adjustable shelf, left hand (non-locking)	1	Fixed
SP8340D	Door line sink base unit, without adjustable shelf, right hand (non-locking)	1	Fixed
SP8344DF	Drawer line base unit, with 1No. adjustable shelf, left hand (non-locking)	2	Fixed
SP8345DF	Drawer line base unit, with 1No. adjustable shelf, right hand (non-locking)	2	Fixed
SPLASHBACKLAM/490	Post-formed Laminate Splashback	1	Fixed
UPSTAND/PF	Post-formed Laminate upstand	3	Fixed
WKTOP600/PF	Post-formed Laminate worktop	2	Fixed
WKTOP920/PF	Post-formed Laminate worktop	1	Fixed
'270414	Under counter fridge with ice box	2	Loose
RZAAV22P	Under counter freezer	1	Loose

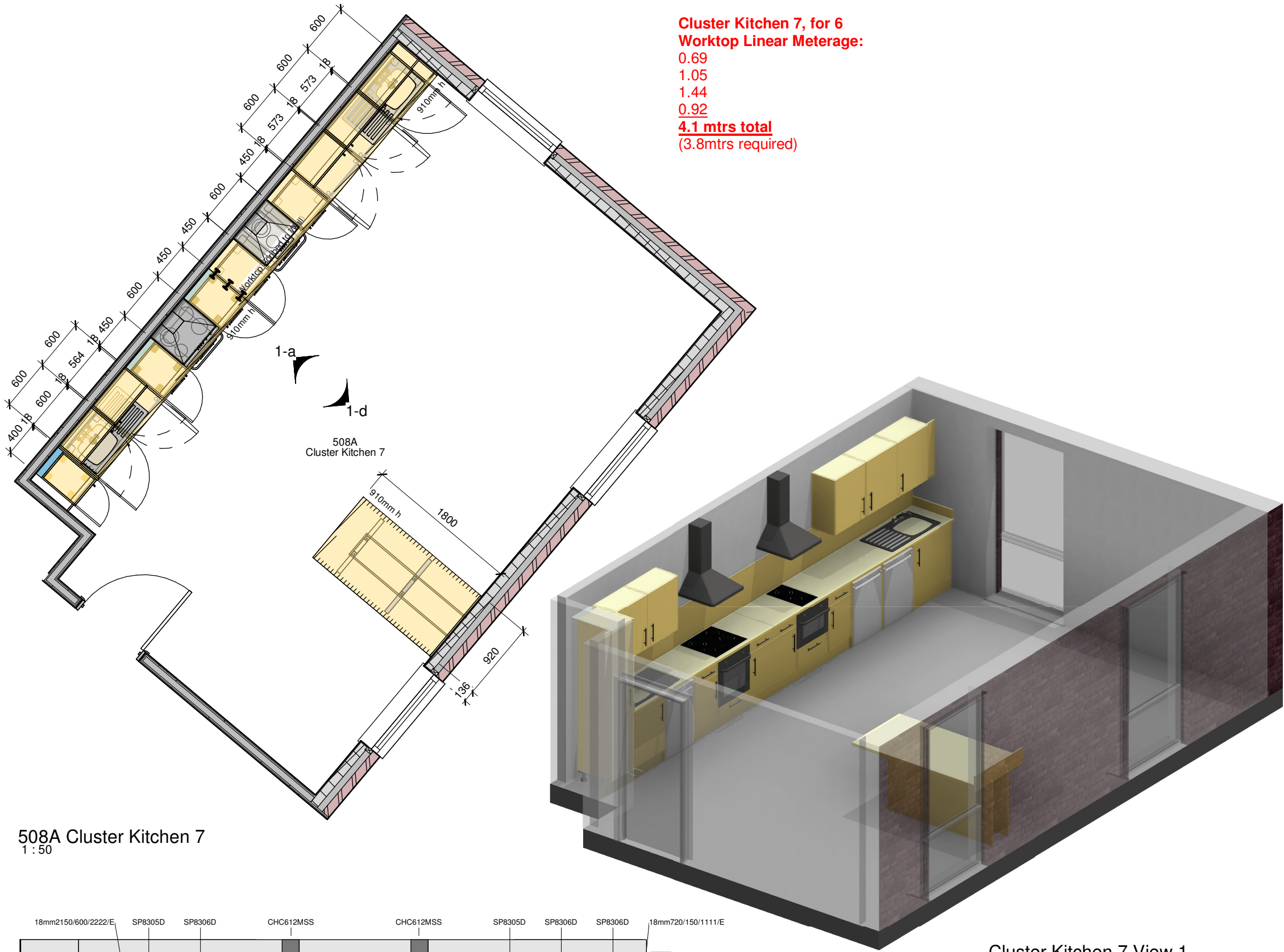
Client	Scale	Date
Graham Contraction	1 : 50	02/10/18
Project	Draw	ASM
Scotway House	L Walker	J Griffith
Description	Drawing Number	
Cluster Kitchen 7	20825_P_CK7	
Status	Revision	
Construction	C01	

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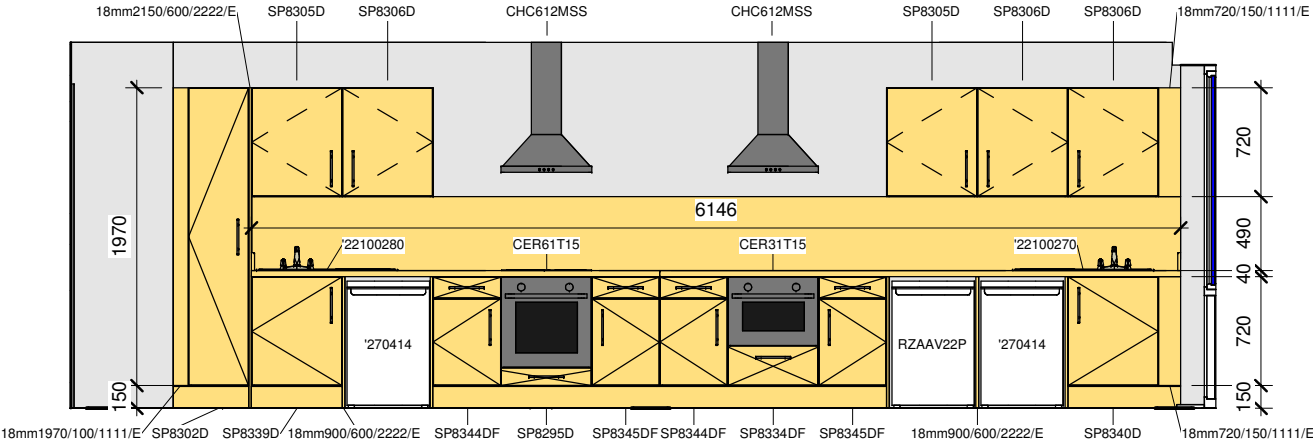
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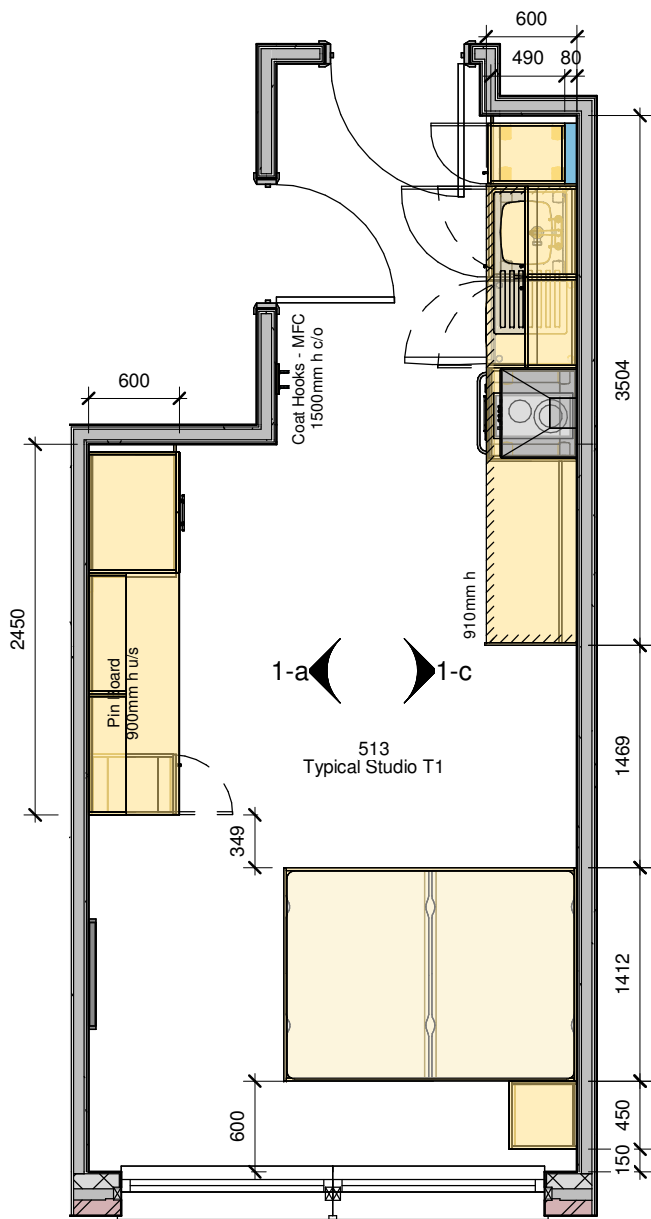


508A Cluster Kitchen 7
1 : 50

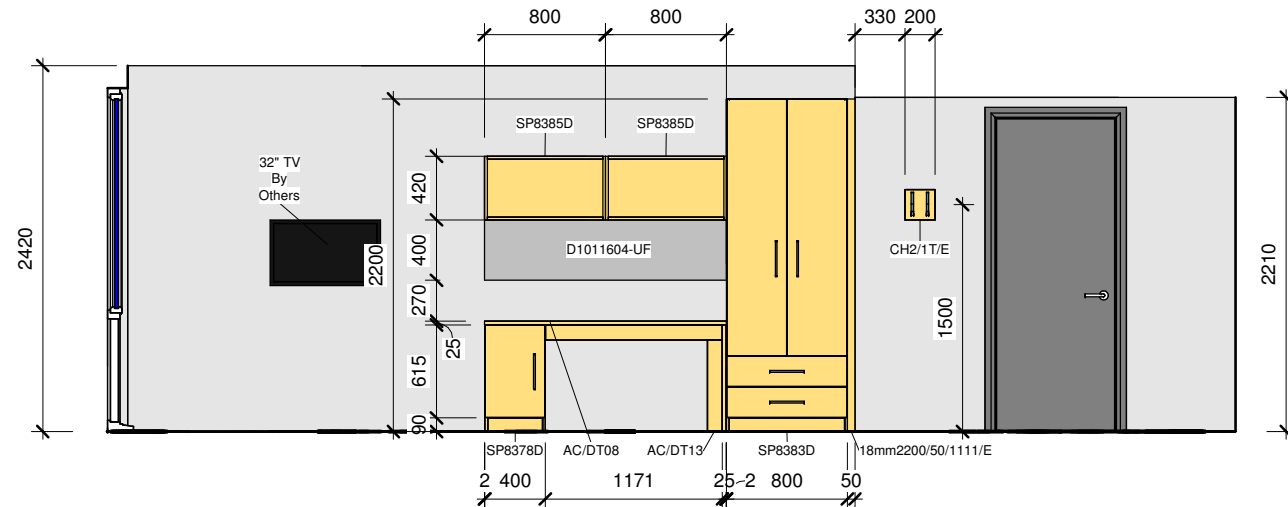
Cluster Kitchen 7 View 1



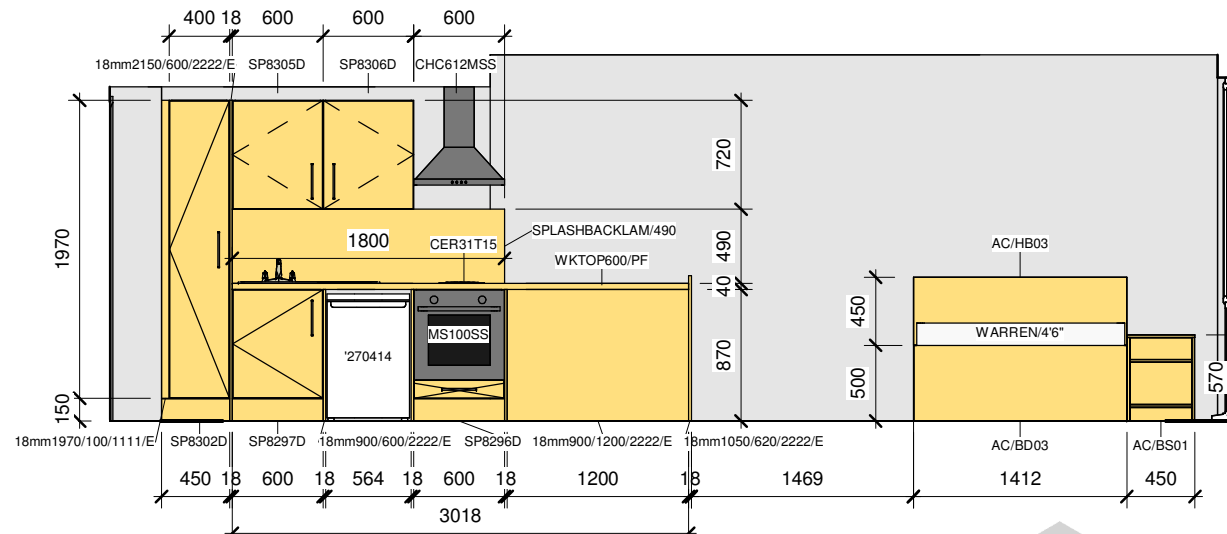
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1 : 50



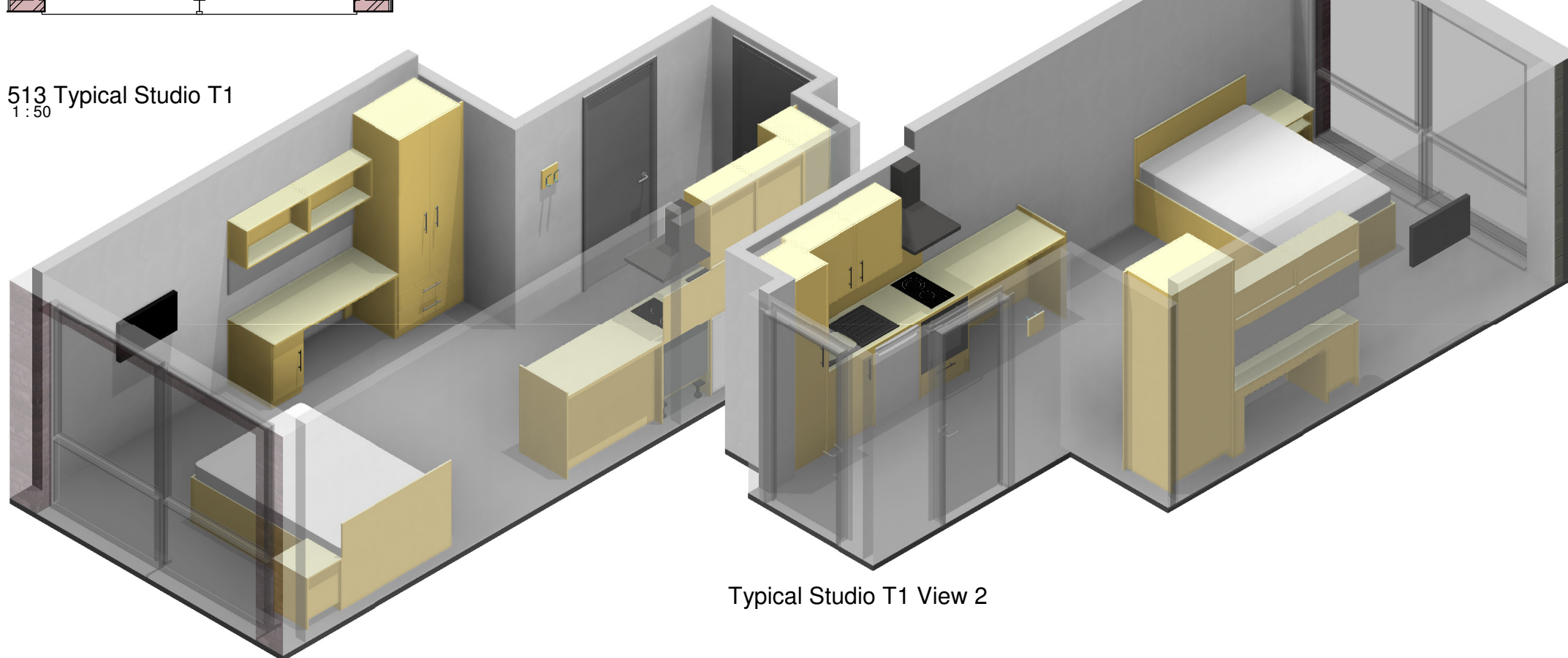
513 Typical Studio T1
1:50



Typical Studio T1 1 - a
1:50



Typical Studio T1 1 - c
1:50



Typical Studio T1 View 2

Typical Studio T1 View 1

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Rev	Description	Date
A	First issue	25/09/18
B	Room number added	02/10/18
C	Revised layout following Client engagement meeting on 15/10/18	22/10/18
C01	Construction status issued	06/12/18

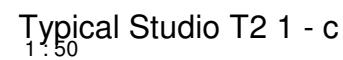
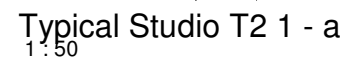
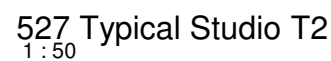
Typical Studio T1 Schedule			
GS Product Code	Description	Count	Category
32" TV By Others	32" HD TV	1	By Others
'351908	Mercia QT quarter turn deck mixer tap (hot & cold)	1	Fixed
'22100280	Stainless steel single bowl single drainer sink right hand drainer	1	Fixed
1G302700	Polypipe Nuflo 40 Bottle trap anti syphon	1	Fixed
18mm900/600/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	3	Fixed
18mm900/1200/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	1	Fixed
18mm1050/620/2222/E	MFC end/back panel, 2mm PVC to all sides	1	Fixed
18mm1970/100/1111/E	Scribe panel	1	Fixed
18mm2150/600/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	1	Fixed
18mm2200/50/1111/E	Scribe panel	1	Fixed
AC/DT08	Desktop Only 1600w x 600d x 25h	1	Fixed
AC/DT13	Desk Kit - Panel Leg & Batten	1	Fixed
AC/HB03	Double 4'6 Bed Wall Fixed Headboard Panel (MFC)	1	Fixed
CER31T15	Montpellier 2 ring domino hob (ceramic - with cut-off timer)	1	Fixed
CH2/1T/E	2No. Hooks in single tier mounted onto MFC backboard	1	Fixed
CHC612MSS	Montpellier chimney hood	1	Fixed
D1011604-UF	Unframed fabric covered noticeboard	1	Fixed
FOV4120035	Sink Waste 1.1/2" c/w combined overflow, plug and chain	1	Fixed
MS100SS	Electric fan oven in stainless steel	1	Fixed
SP8296D	Oven housing base unit, 1No. drawer	1	Fixed
SP8297D	Door line sink base unit, without adjustable shelf, left hand (non-locking)	1	Fixed
SP8302D	Tall larder unit, with 4no. adjustable shelves, left hand (non-locking)	1	Fixed
SP8305D	Wall unit, with 1no. adjustable shelf, left hand (non-locking)	1	Fixed
SP8306D	Wall unit, with 1no. adjustable shelf, right hand (non-locking)	1	Fixed
SP8317D	Plinth	3	Fixed
SP8378D	Under desk unit with single door and adjustable shelf - without top	1	Fixed
SP8383D	Double door wardrobe with 2 drawers to base and hat shelf	1	Fixed
SP8385D	Wall shelf unit	2	Fixed
SPLASHBACKLAM/490	Post-formed Laminate Splashback	1	Fixed
WKTOP600/PF	Post-formed Laminate worktop	1	Fixed
'270414	Under counter fridge with ice box	1	Loose
AC/BD03	Single 4'6 MFC Bed With 2no. Lift Up Lids	1	Loose
AC/BS01	Bedside table with open shelf	1	Loose
WARREN/4'6"	Warren open coil sprung mattress, stitchbond fabric	1	Loose

Client	Scale	Date
Graham Contruction	1 : 50	25/09/18
Project	Draw	ASM
Scotway House	L Walker	J Griffith
Description	Drawing Number	
Typical Studio T1	20825_P_ST1	
Status	Revision	
Construction	C01	

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Rev	Description	Date
A	First issue	25/09/18
B	Room number added	02/10/18
C	Revised layout following Client engagement meeting on 15/10/18	22/10/18
C01	Construction status issued	06/12/18

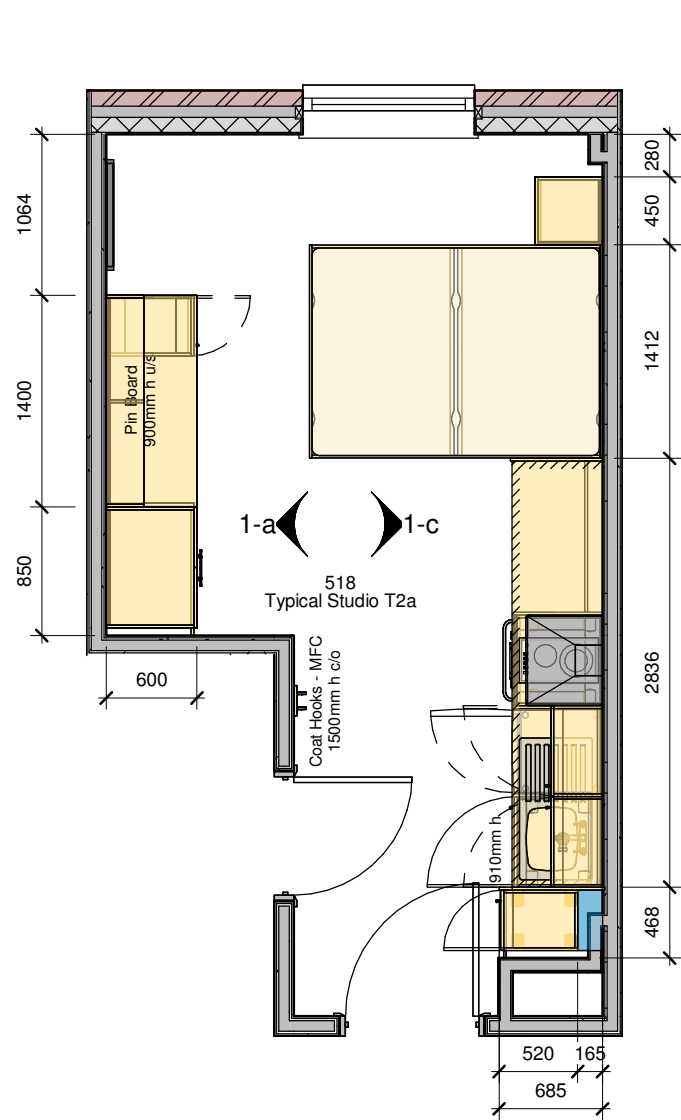
Typical Studio T2 Schedule			
GS Product Code	Description	Count	Category
32" TV By Others	32" HD TV	1	By Others
'351908	Mercia QT quarter turn deck mixer tap (hot & cold)	1	Fixed
'22100280	Stainless steel single bowl single drainer sink right hand drainer	1	Fixed
1G302700	Polypipe Nuflo 40 Bottle trap anti syphon	1	Fixed
18mm900/600/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	3	Fixed
18mm900/1000/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	1	Fixed
18mm1050/620/2222/E	MFC end/back panel, 2mm PVC to all sides	1	Fixed
18mm1970/100/1111/E	Scribe panel	1	Fixed
18mm2150/700/2222/E	End/back panel, door finish, 2mm PVC 2 short (oversized to scribe on site)	1	Fixed
18mm2200/50/1111/E	Scribe panel	1	Fixed
AC/DT08	Desktop Only 1600w x 600d x 25h	1	Fixed
AC/DT13	Desk Kit - Panel Leg & Batten	1	Fixed
AC/HB03	Double 4/6 Bed Wall Fixed Headboard Panel (MFC)	1	Fixed
CER31T15	Montpellier 2 ring domino hob (ceramic - with cut-off timer)	1	Fixed
CH2/1T/E	2No. Hooks in single tier mounted onto MFC backboard	1	Fixed
CHC612MSS	60cm Extractor hood, brushed steel	1	Fixed
D1011604-UF	Unframed fabric covered noticeboard	1	Fixed
FOV4120035	Sink Waste1.1/2" c/w combined overflow, plug and chain	1	Fixed
MS100SS	Electric fan oven in stainless steel	1	Fixed
SP8296D	Oven housing base unit, 1No. drawer	1	Fixed
SP8297D	Door line sink base unit, without adjustable shelf, left hand (non-locking)	1	Fixed
SP8302D	Tall larder unit, with 4no. adjustable shelves, left hand (non-locking)	1	Fixed
SP8305D	Wall unit, with 1no. adjustable shelf, left hand (non-locking)	1	Fixed
SP8306D	Wall unit, with 1no. adjustable shelf, right hand (non-locking)	1	Fixed
SP8317D	Plinth	3	Fixed
SP8378D	Under desk unit with single door and adjustable shelf - without top	1	Fixed
SP8383D	Double door wardrobe with 2 drawers to base and hat shelf	1	Fixed
SP8385D	Wall shelf unit	2	Fixed
SPFLASHBACKLAM/490	Post-formed Laminate Splashback	1	Fixed
WKT0P600/PF	Post-formed Laminate worktop	1	Fixed
'270414	Under counter fridge with ice box	1	Loose
AC/BD03	Single 4/6 MFC Bed With 2no. Lift Up Lids	1	Loose
AC/BS01	Bedside table with open shelf	1	Loose
WARREN/4"6"	Warren oven coil sprung mattress, stitchbond fabric	1	Loose

Client	Scale	Date
Graham Contruction	1 : 50	25/09/18
Project	Draw	ASM
Scotway House	L Walker	J Griffith
Description	Drawing Number	
Typical Studio T2	20825_P_ST2	
Status	Revision	
Construction	C01	

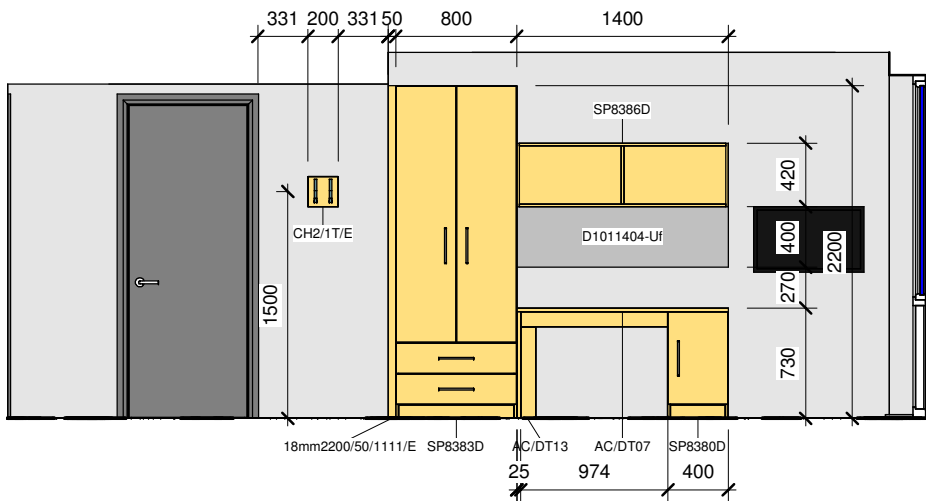
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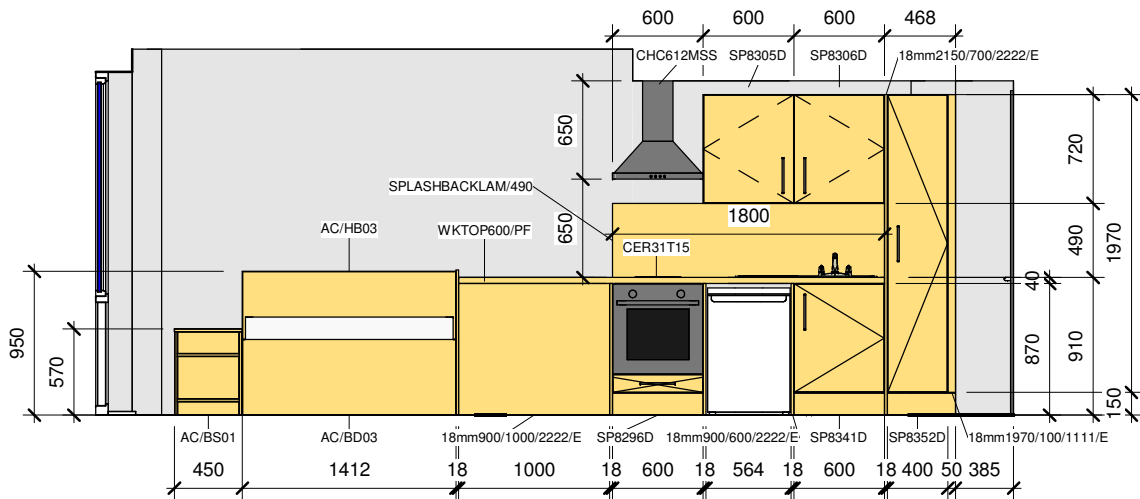
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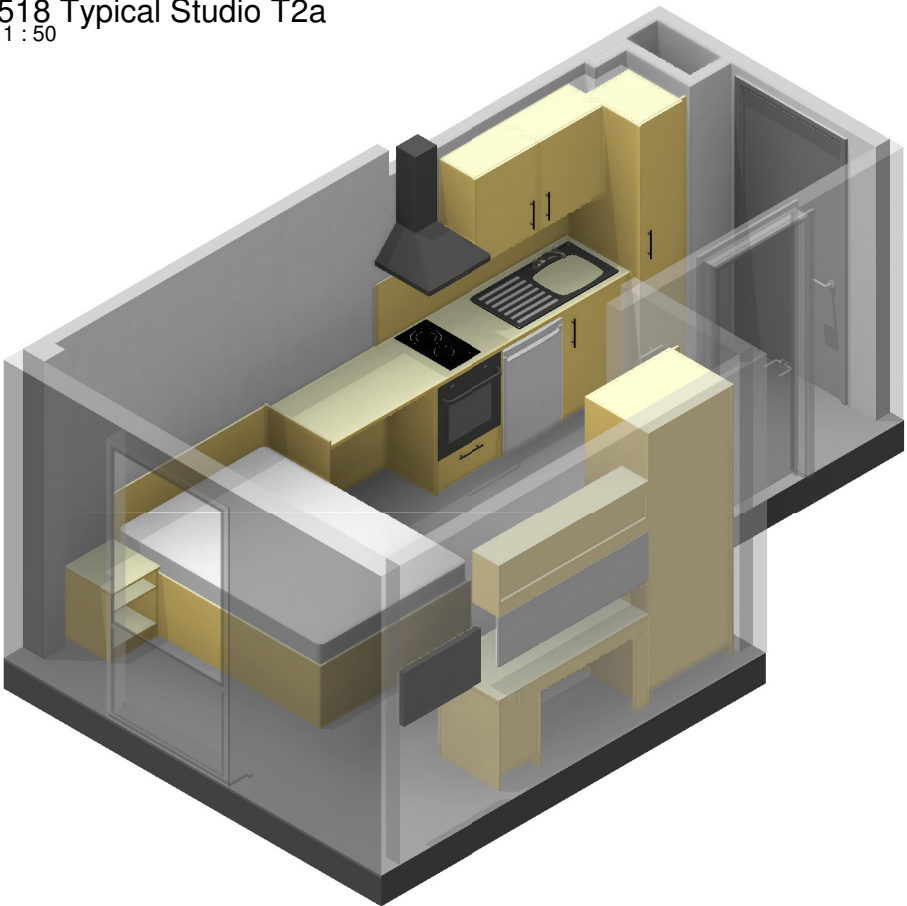
518 Typical Studio T2a
1 : 50



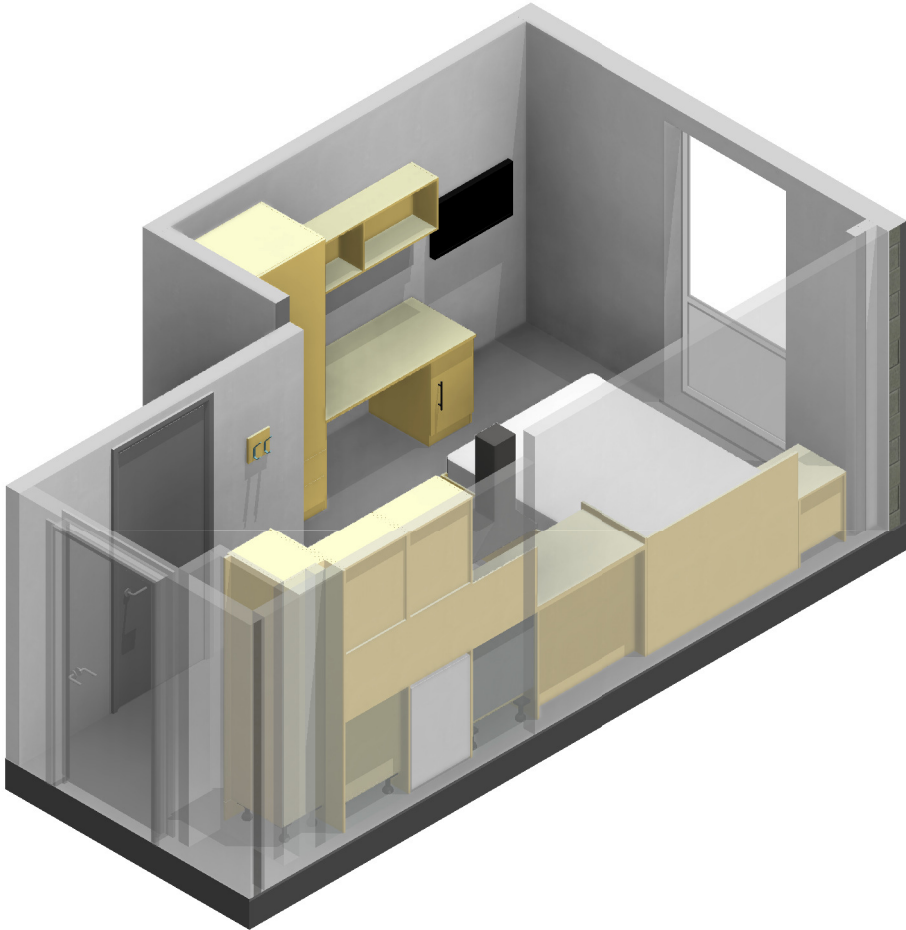
Typical Studio T2a 1 - a
1 : 50



Typical Studio T2a 1 - c
1 : 50



Typical Studio T2a View 1



Typical Studio T2a View 2

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Rev	Description	Date
A	First issue	25/09/18
C01	Construction status issued	06/12/18

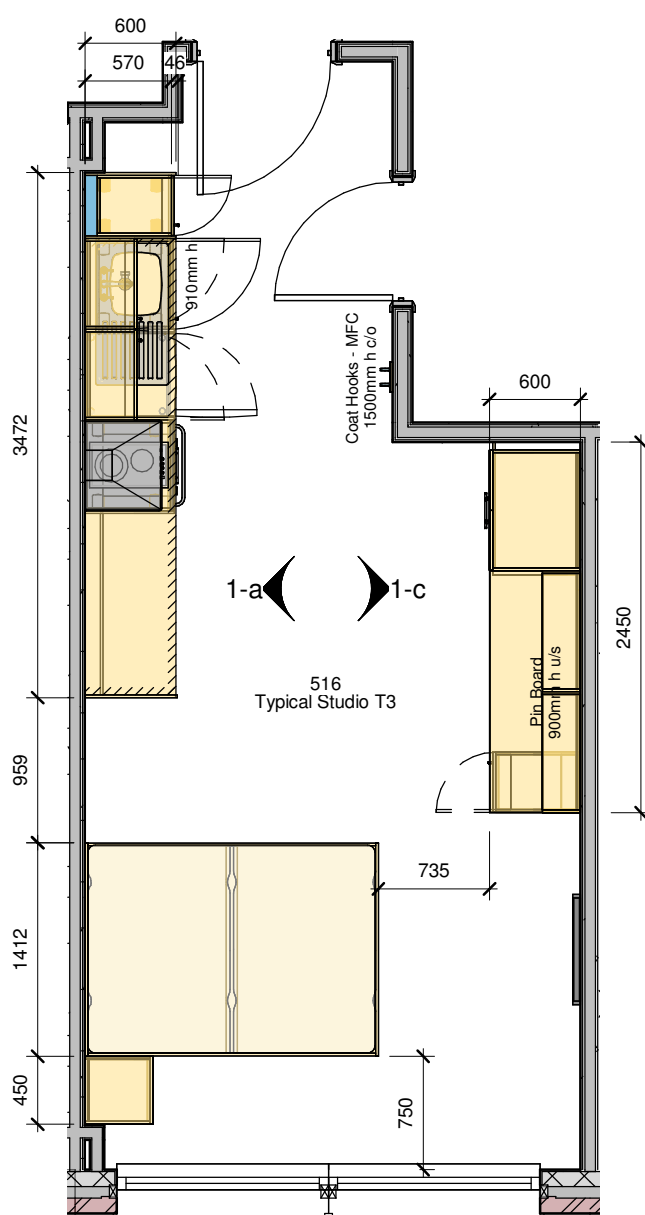
Typical Studio T2a Schedule			
GS Product Code	Description	Count	Category
32" TV By Others	32" HD TV	1	By Others
'351908	Mercia QT quarter turn deck mixer tap (hot & cold)	1	Fixed
'22100270	Stainless steel single bowl single drainer sink left hand drainer	1	Fixed
1G302700	Polypipe Nuflo 40 Bottle trap anti syphon	1	Fixed
18mm900/600/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	3	Fixed
18mm900/1000/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	1	Fixed
18mm1050/620/2222/E	MFC end/back panel, 2mm PVC to all sides	1	Fixed
18mm1970/100/1111/E	Scribe panel	1	Fixed
18mm2150/700/2222/E	End/back panel, door finish, 2mm PVC 2 short (oversized to scribe on site)	1	Fixed
18mm2200/50/1111/E	Scribe panel	1	Fixed
AC/DT07	Desktop Only 1400w x 600d x 25h	1	Fixed
AC/DT13	Desk Kit - Panel Leg & Batten	1	Fixed
AC/HB03	Double 4'6 Bed Wall Fixed Headboard Panel (MFC)	1	Fixed
CER31T15	Montpellier 2 ring domino hob (ceramic - with cut-off timer)	1	Fixed
CH2/1T/E	2No. Hooks in single tier mounted onto MFC backboard	1	Fixed
CHC612MSS	60cm Extractor hood, brushed steel	1	Fixed
D1011404-Uf	Unframed fabric covered noticeboard	1	Fixed
FOV4120035	Sink Waste1.1/2" c/w combined overflow, plug and chain	1	Fixed
MS100SS	Electric fan oven in stainless steel	1	Fixed
SP8296D	Oven housing base unit, 1No. drawer	1	Fixed
SP8305D	Wall unit, with 1no. adjustable shelf, left hand (non-locking)	1	Fixed
SP8306D	Wall unit, with 1no. adjustable shelf, right hand (non-locking)	1	Fixed
SP8317D	Plinth	3	Fixed
SP8341D	Door line sink base unit, without adjustable shelf, right hand (non-locking)	1	Fixed
SP8352D	Tall larder unit, with 4no. adjustable shelves, right hand (non-locking)	1	Fixed
SP8380D	Under desk unit with single door and adjustable shelf - without top	1	Fixed
SP8383D	Double door wardrobe with 2 drawers to base and hat shelf	1	Fixed
SP8386D	Wall shelf unit with central divider	1	Fixed
SPLASHBACKLAM/490	Post-formed Laminate Splashback	1	Fixed
WKTOP600/PF	Post-formed Laminate worktop	1	Fixed
'270414	Under counter fridge with ice box	1	Loose
AC/BD03	Single 4'6 MFC Bed With 2no. Lift Up Lids	1	Loose
AC/BS01	Bedside table with open shelf	1	Loose
WARREN/4'6"	Warren open coil sprung mattress, stitchbond fabric	1	Loose

Client	Scale	Date
Graham Contruction	1 : 50	27/11/18
Project	Draw	ASM
Scotway House	L Walker	J Griffith
Description	Drawing Number	
Typical Studio T2a	20825_P_ST2a	
Status	Revision	
Construction	C01	

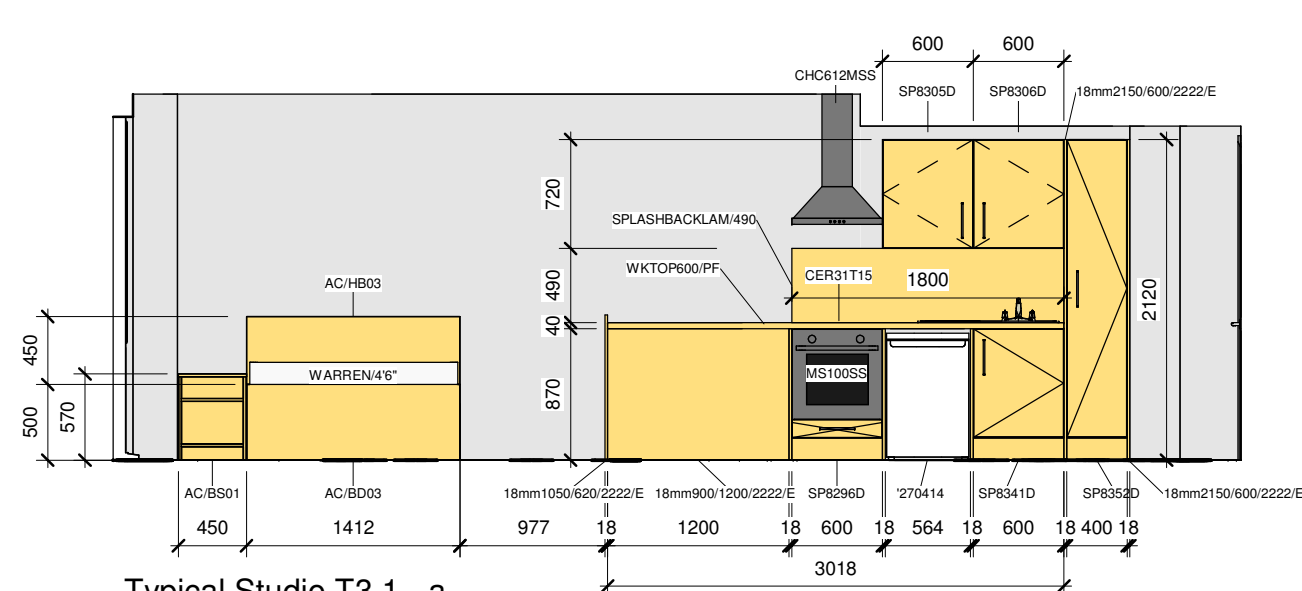
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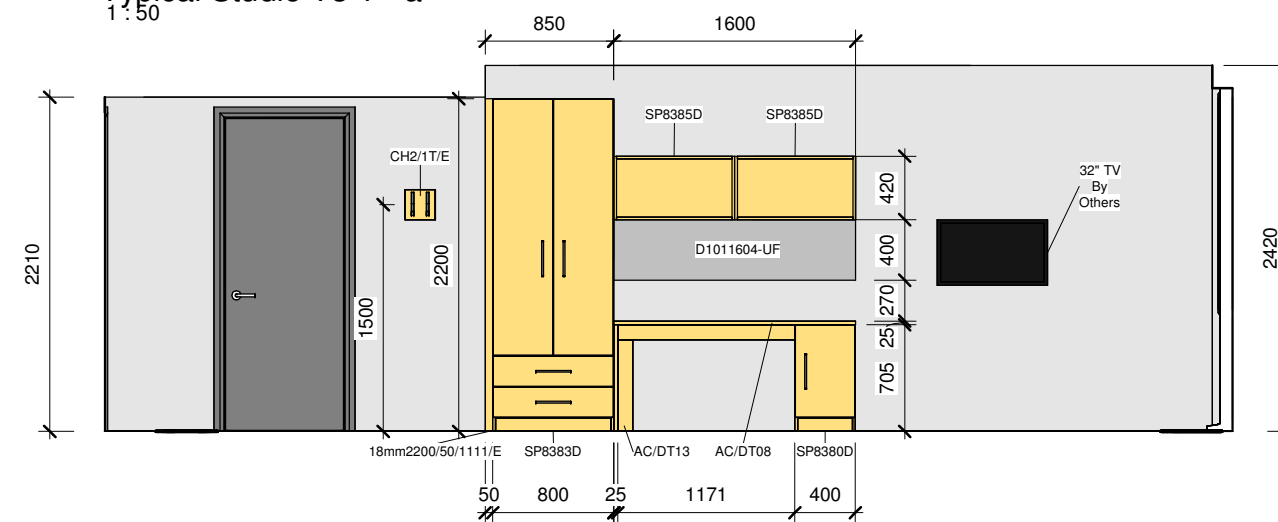
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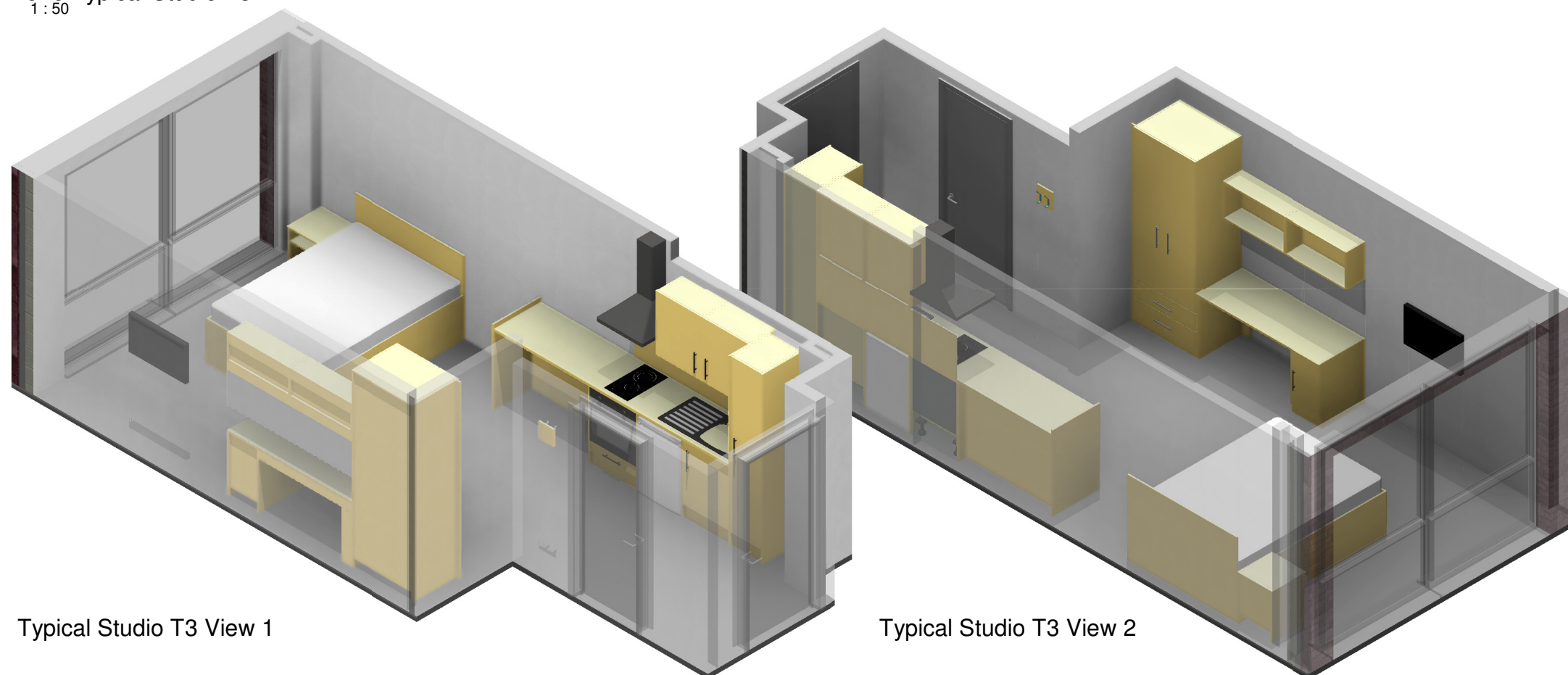
516 Typical Studio T3
1 : 50



Typical Studio T3 1 - a
1 : 50



Typical Studio T3 1 - c
1 : 50



Typical Studio T3 View 1

Typical Studio T3 View 2

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Rev	Description	Date
A	First issue	02/10/18
B	Revised layout following Client engagement meeting on 15/10/18	22/10/18
C01	Construction status issued	06/12/18

Typical Studio T3 Schedule			
GS Product Code	Description	Count	Category
32" TV By Others	32" HD TV	1	By Others
'351908	Mercia QT quarter turn deck mixer tap (hot & cold)	1	Fixed
'22100270	Stainless steel single bowl single drainer sink left hand drainer	1	Fixed
1G302700	Polypipe Nuflo 40 Bottle trap anti syphon	1	Fixed
18mm900/600/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	3	Fixed
18mm900/1200/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	1	Fixed
18mm1050/620/2222/E	MFC end/back panel, 2mm PVC to all sides	1	Fixed
18mm2150/600/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	2	Fixed
18mm2200/50/1111/E	Scribe panel	1	Fixed
AC/DT08	Desktop Only 1600w x 600d x 25h	1	Fixed
AC/DT13	Desk Kit - Panel Leg & Batten	1	Fixed
AC/HD03	Double 4'6 Bed Wall Fixed Headboard Panel (MFC)	1	Fixed
CER31T15	Montpellier 2 ring domino hob (ceramic - with cut-off timer)	1	Fixed
CH2/1T/E	2No. Hooks in single tier mounted onto MFC backboard	1	Fixed
CHC612MSS	60cm Extractor hood, brushed steel	1	Fixed
D1011604-UF	Unframed fabric covered noticeboard	1	Fixed
FOV4120035	Sink Waste1.1/2" c/w combined overflow, plug and chain	1	Fixed
MS100SS	Electric fan oven in stainless steel	1	Fixed
SP8296D	Oven housing base unit, 1No. drawer	1	Fixed
SP8305D	Wall unit, with 1no. adjustable shelf, left hand (non-locking)	1	Fixed
SP8306D	Wall unit, with 1no. adjustable shelf, right hand (non-locking)	1	Fixed
SP8317D	Plinth	3	Fixed
SP8341D	Door line sink base unit, without adjustable shelf, right hand (non-locking)	1	Fixed
SP8352D	Tall larder unit, with 4no. adjustable shelves, right hand (non-locking)	1	Fixed
SP8380D	Under desk unit with single door and adjustable shelf - without top	1	Fixed
SP8383D	Double door wardrobe with 2 drawers to base and hat shelf	1	Fixed
SP8385D	Wall shelf unit	2	Fixed
SPLASHBACKLAM/490	Post-formed Laminate Splashback	1	Fixed
WKTOP600/PF	Post-formed Laminate worktop	1	Fixed
'270414	Under counter fridge with ice box	1	Loose
AC/BD03	Single 4'6 MFC Bed With 2no. Lift Up Lids	1	Loose
AC/BS01	Bedside table with open shelf	1	Loose
WARREN/4'6"	Warren open coil sprung mattress, stitchbond fabric	1	Loose

Client	Scale	Date
Graham Contruction	1 : 50	02/10/18
Project	Draw	ASM
Scotway House	L Walker	J Griffith
Description	Drawing Number	
Typical Studio T3	20825_P_ST3	
Status	Revision	
Construction	C01	

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Rev	Description	Date
A	First issue	26/09/18
B	Room number added	02/10/18
C	Hob relocated to meet HMO Guidelines	12/10/18
D	Revised layout following Client engagement meeting on 15/10/18	22/10/18
C01	Construction status issued	06/12/18

Typical Studio T4 Schedule			
GS Product Code	Description	Count	Category
32" TV By Others	32" HD TV	1	By Others
'351908	Mercia QT quarter turn deck mixer tap (hot & cold)	1	Fixed
'22100270	Stainless steel single bowl single drainer sink left hand drainer	1	Fixed
1G302700	Polypipe Nuflo 40 Bottle trap anti syphon	1	Fixed
18mm720/50/1111/E	Scribe panel	4	Fixed
18mm900/600/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	3	Fixed
18mm900/1000/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	1	Fixed
18mm1050/620/2222/E	MFC end/back panel, 2mm PVC to all sides	1	Fixed
18mm1970/200/1111/E	Scribe panel	1	Fixed
18mm2150/700/2222/E	End/back panel, door finish, 2mm PVC 2 short (oversized to scribe on site)	1	Fixed
18mm2200/50/1111/E	Scribe panel	1	Fixed
AC/DT08	Desktop Only 1600w x 600d x 25h	1	Fixed
AC/DT13	Desk Kit - Panel Leg & Batten	1	Fixed
AC/HB03	Double 4'6 Bed Wall Fixed Headboard Panel (MFC)	1	Fixed
CER31T15	Montpellier 2 ring domino hob (ceramic - with cut-off timer)	1	Fixed
CH2/1T/E	2No. Hooks in single tier mounted onto MFC backboard	1	Fixed
CHC612MSS	60cm Extractor hood, brushed steel	1	Fixed
D1011604-UF	Unframed fabric covered noticeboard	1	Fixed
FOV4120035	Sink Waste1.1/2" c/w combined overflow, plug and chain	1	Fixed
MS100SS	Electric fan oven in stainless steel	1	Fixed
SP8296D	Oven housing base unit, 1No. drawer	1	Fixed
SP8305D	Wall unit, with 1no. adjustable shelf, left hand (non-locking)	1	Fixed
SP8306D	Wall unit, with 1no. adjustable shelf, right hand (non-locking)	1	Fixed
SP8317D	Plinth	3	Fixed
SP8341D	Door line sink base unit, without adjustable shelf, right hand (non-locking)	1	Fixed
SP8355D	Tall larder unit, with 4no. adjustable shelves, left hand (non-locking)	1	Fixed
SP8378D	Under desk unit with single door and adjustable shelf - without top	1	Fixed
SP8383D	Double door wardrobe with 2 drawers to base and hat shelf	1	Fixed
SP8385D	Wall shelf unit	2	Fixed
SPLASHBACKLAM/490	Post-formed Laminate Splashback	1	Fixed
WKTOP600/PF	Post-formed Laminate worktop	1	Fixed
'270414	Under counter fridge with ice box	1	Loose
AC/BD03	Single 4'6 MFC Bed With 2no. Lift Up Lids	1	Loose
AC/BS01	Bedside table with open shelf	1	Loose
WARREN/4'6"	Warren open coil sprung mattress, stitchbond fabric	1	Loose

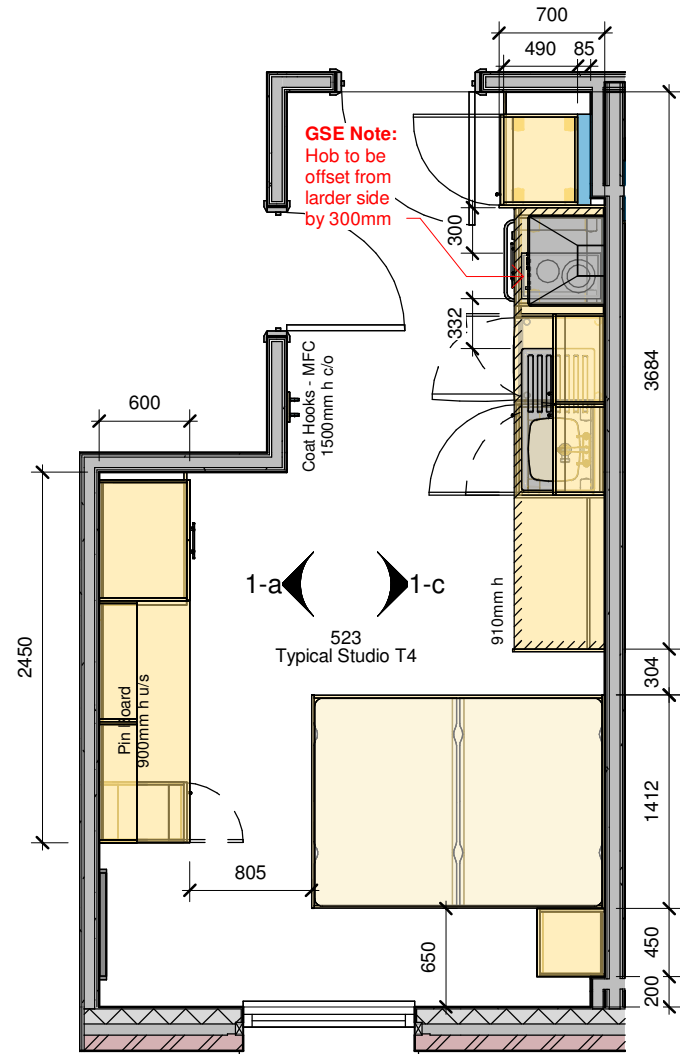
Client	Scale	Date
Graham Construction	1 : 50	26/09/18
Project	Draw	ASM
Scotway House	L Walker	J Griffith
Description	Drawing Number	
Typical Studio T4	20825_P_ST4	
Status	Revision	
Construction	C01	

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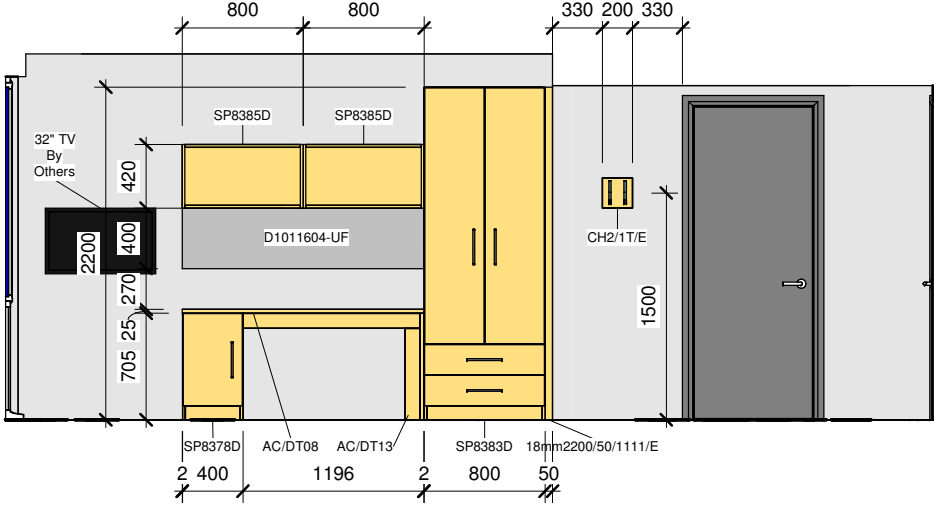
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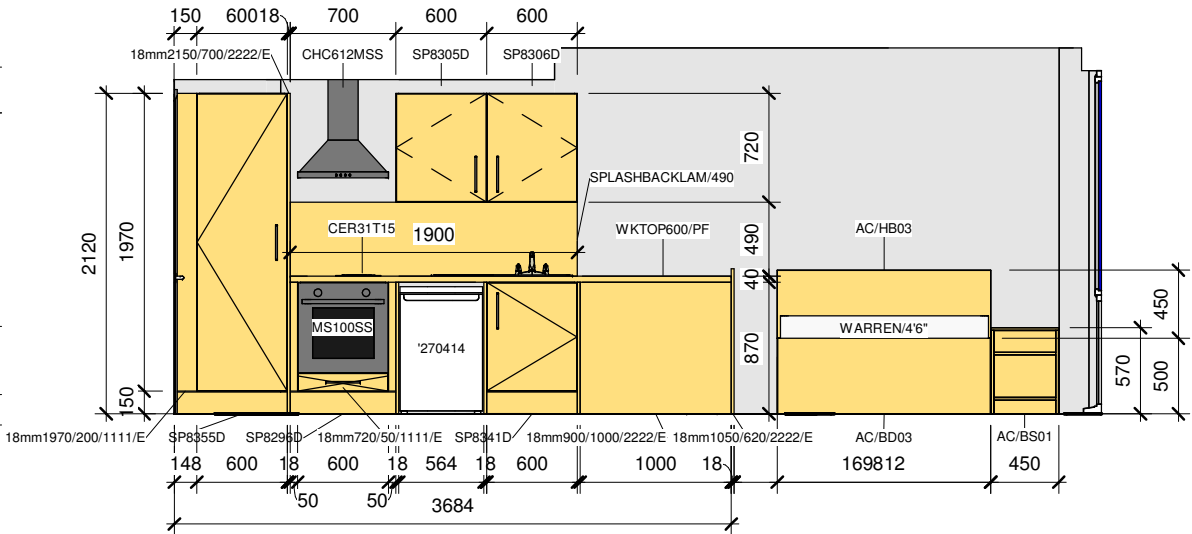
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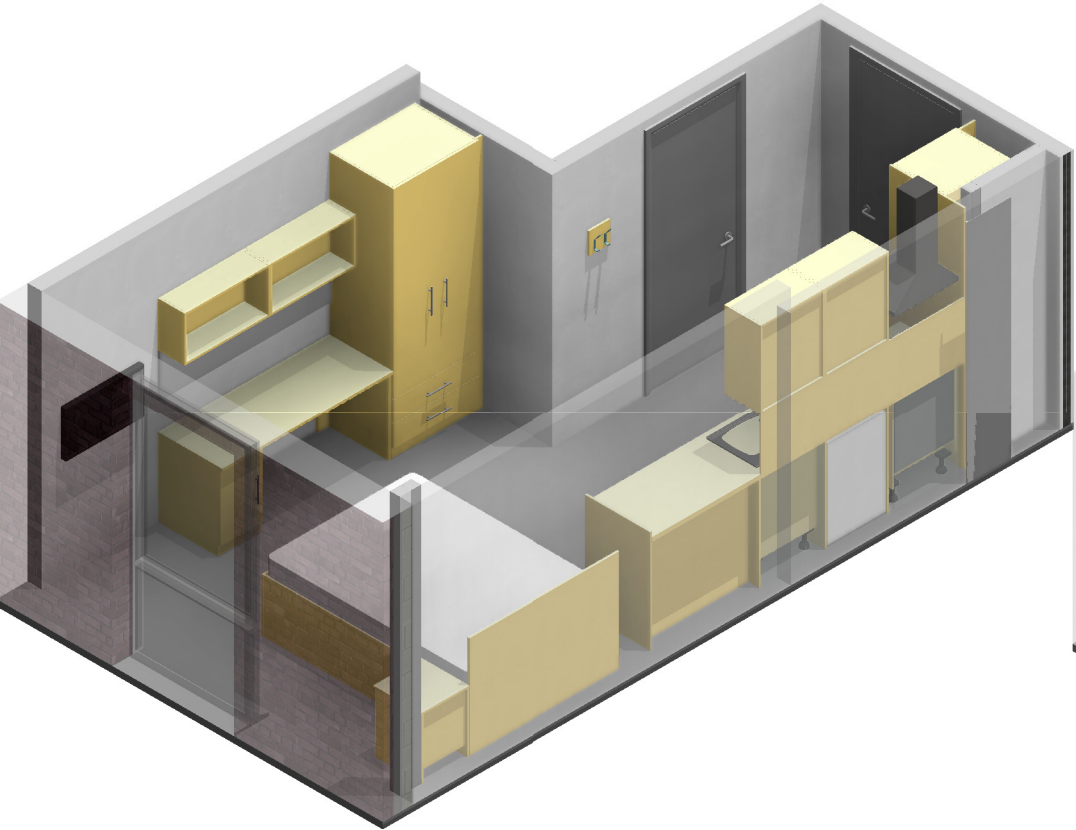
523 Typical Studio T4
1 : 50



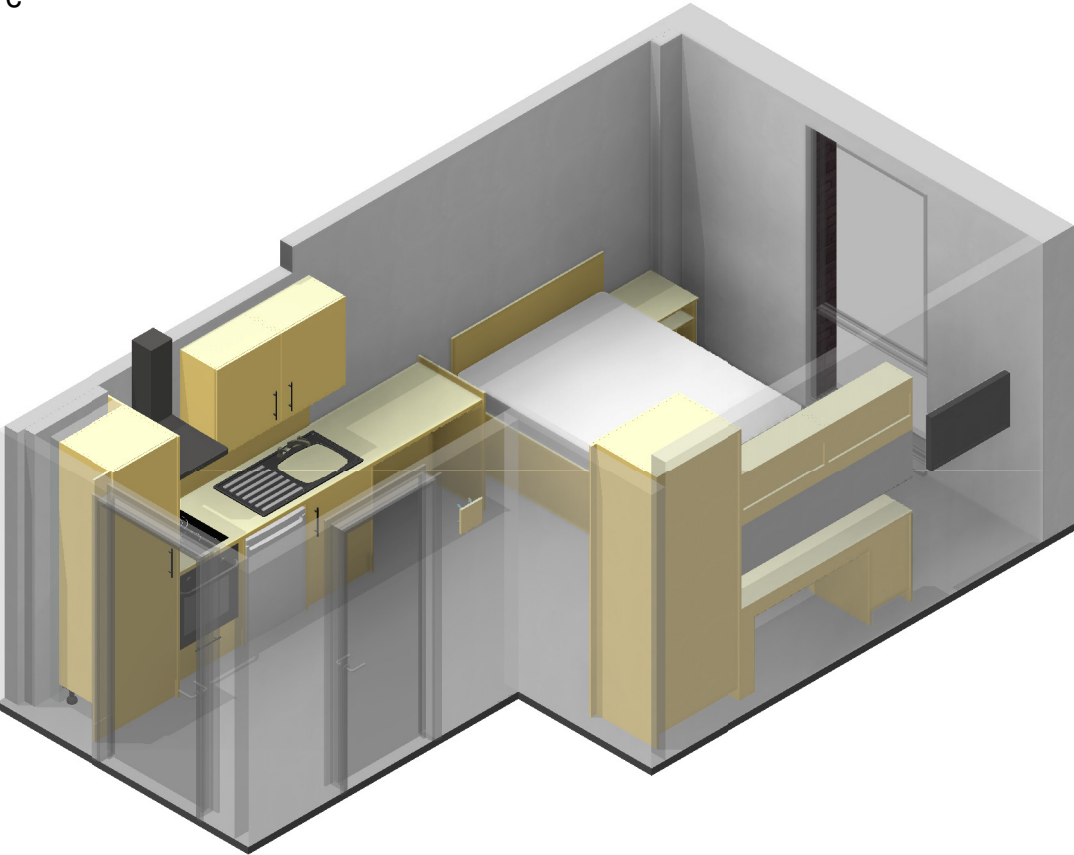
Typical Studio T4 1 - a
1 : 50



Typical Studio T4 1 - c
1 : 50



Typical Studio T4 View 1



Typical Studio T4 View 2

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Rev	Description	Date
A	First issue	02/10/18
B	Hob relocated to meet HMO Guidelines	12/10/18
C	Revised layout following Client engagement meeting on 15/10/18	22/10/18
C01	Construction status issued	06/12/18

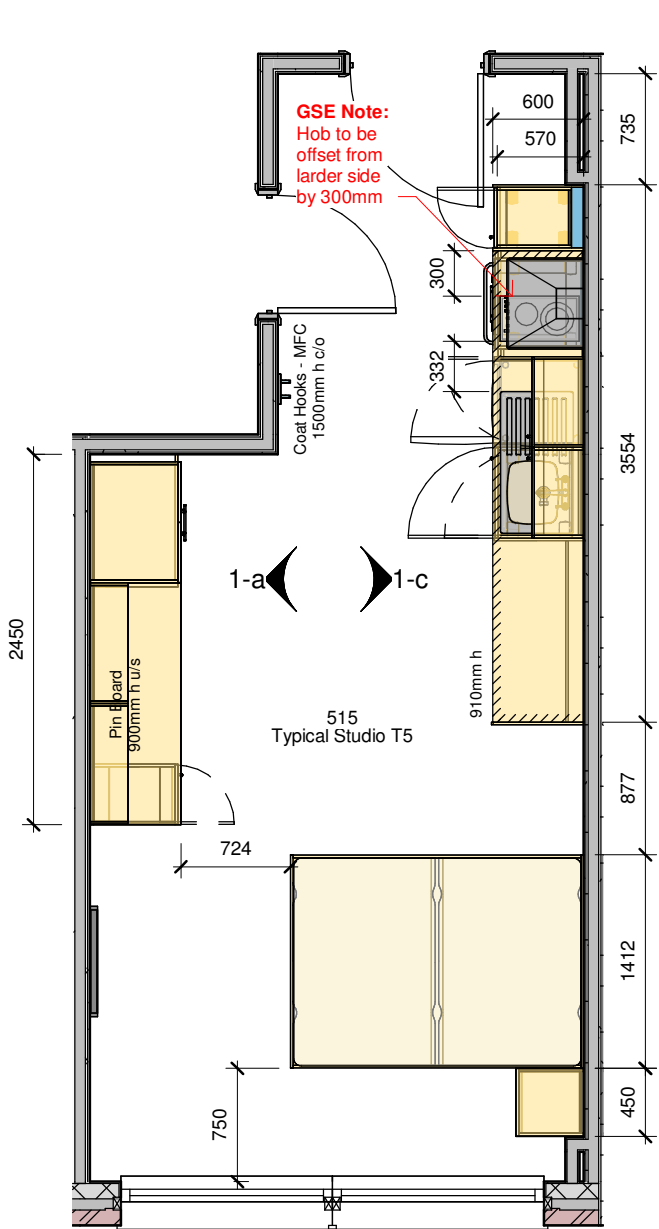
Typical Studio T5 Schedule			
GS Product Code	Description	Count	Category
32" TV By Others	32" HD TV	1	By Others
'351908	Mercia QT quarter turn deck mixer tap (hot & cold)	1	Fixed
'22100270	Stainless steel single bowl single drainer sink left hand drainer	1	Fixed
1G302700	Polypipe Nuflo 40 Bottle trap anti syphon	1	Fixed
18mm720/50/1111/E	Scribe panel	4	Fixed
18mm900/600/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	3	Fixed
18mm900/1200/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	1	Fixed
18mm1050/620/2222/E	MFC end/back panel, 2mm PVC to all sides	1	Fixed
18mm2150/600/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	2	Fixed
18mm2200/50/1111/E	Scribe panel	1	Fixed
AC/DT08	Desktop Only 1600w x 600d x 25h	1	Fixed
AC/DT13	Desk Kit - Panel Leg & Batten	1	Fixed
AC/HB03	Double 4'6 Bed Wall Fixed Headboard Panel (MFC)	1	Fixed
CER31T15	Montpellier 2 ring domino hob (ceramic - with cut-off timer)	1	Fixed
CH2/1T/E	2No. Hooks in single tier mounted onto MFC backboard	1	Fixed
CHC612MSS	60cm Extractor hood, brushed steel	1	Fixed
D1011604-UF	Unframed fabric covered noticeboard	1	Fixed
FOV4120035	Sink Waste1.1/2" c/w combined overflow, plug and chain	1	Fixed
MS100SS	Electric fan oven in stainless steel	1	Fixed
SP8296D	Oven housing base unit, 1No. drawer	1	Fixed
SP8302D	Tall larder unit, with 4no. adjustable shelves, left hand (non-locking)	1	Fixed
SP8305D	Wall unit, with 1no. adjustable shelf, left hand (non-locking)	1	Fixed
SP8306D	Wall unit, with 1no. adjustable shelf, right hand (non-locking)	1	Fixed
SP8317D	Plinth	3	Fixed
SP8341D	Door line sink base unit, without adjustable shelf, right hand (non-locking)	1	Fixed
SP8378D	Under desk unit with single door and adjustable shelf - without top	1	Fixed
SP8383D	Double door wardrobe with 2 drawers to base and hat shelf	1	Fixed
SP8385D	Wall shelf unit	2	Fixed
SPLASHBACKLAM/490	Post-formed Laminate Splashback	1	Fixed
WKTOP600/PF	Post-formed Laminate worktop	1	Fixed
'270414	Under counter fridge with ice box	1	Loose
AC/BD03	Single 4'6 MFC Bed With 2no. Lift Up Lids	1	Loose
AC/BS01	Bedside table with open shelf	1	Loose
WARREN/4'6"	Warren open coil sprung mattress, stitchbond fabric	1	Loose

Client	Scale	Date
Graham Contraction	1 : 50	02/10/18
Project	Draw	ASM
Scotway House	L Walker	J Griffith
Description	Drawing Number	
Typical Studio T5	20825_P_ST5	
Status	Revision	
Construction	C01	

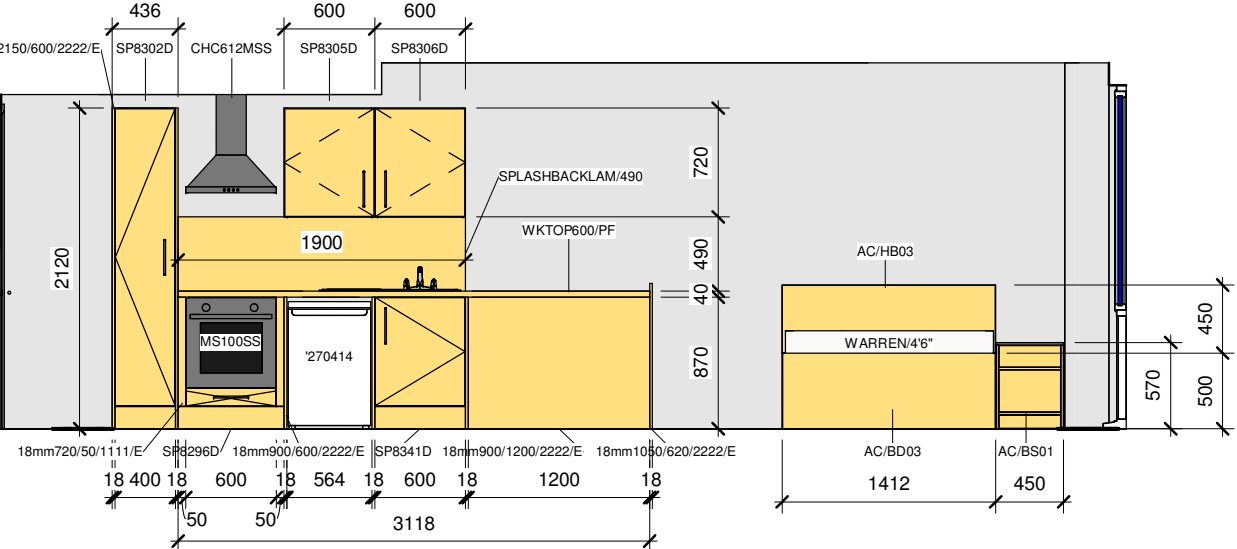
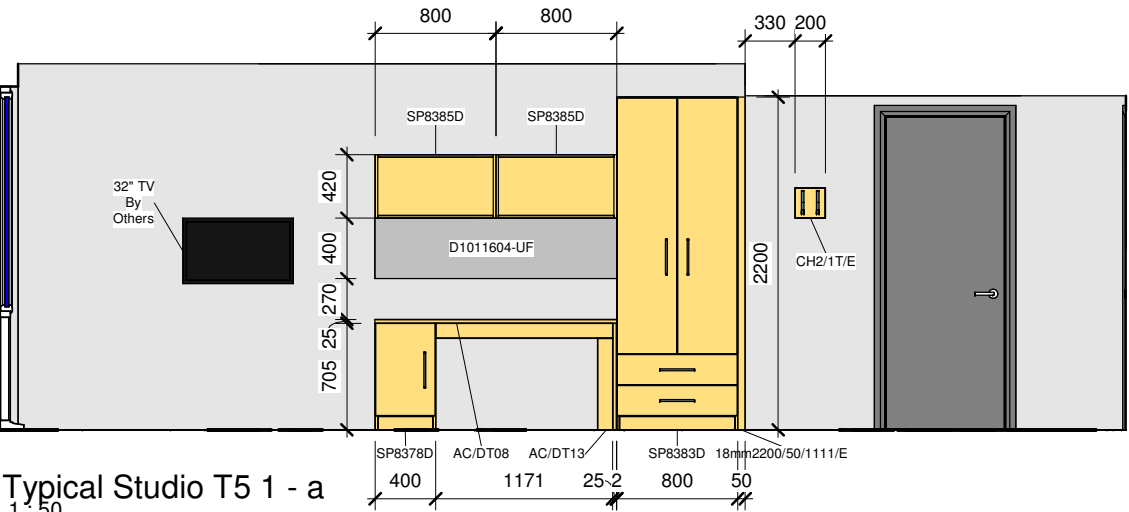
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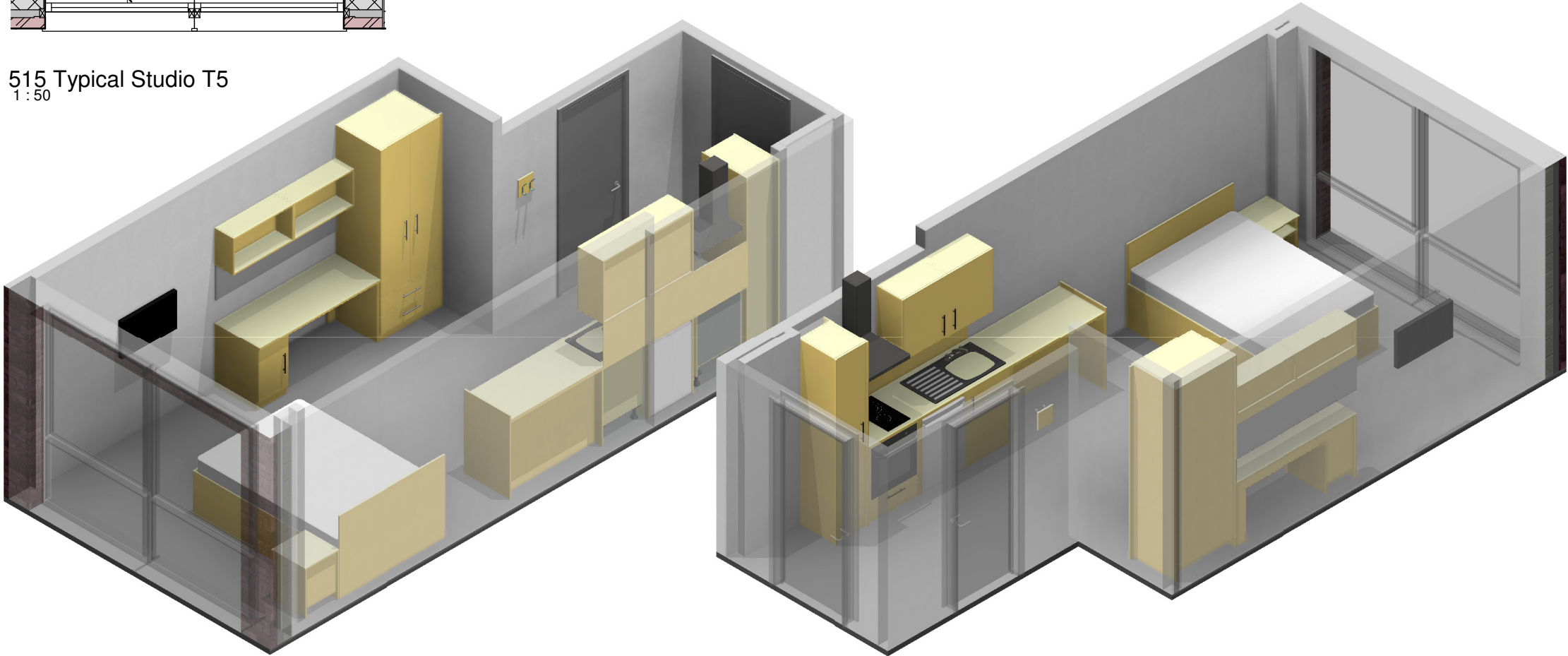
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515 Typical Studio T5
1 : 50



Typical Studio T5 1 - c
1 : 50



Typical Studio T5 View 1

Typical Studio T5 View 2

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Rev	Description	Date
A	First issue	12/10/18
WIP	layout revised and issued for comment	25/10/18
WIP	layout revised and issued for comment	31/10/18
B	Revised following feedback	31/10/18
C	Revised following further feedback	02/11/18
D	Revised following feedback from ADF	07/11/18
C01	Construction status issued	06/12/18

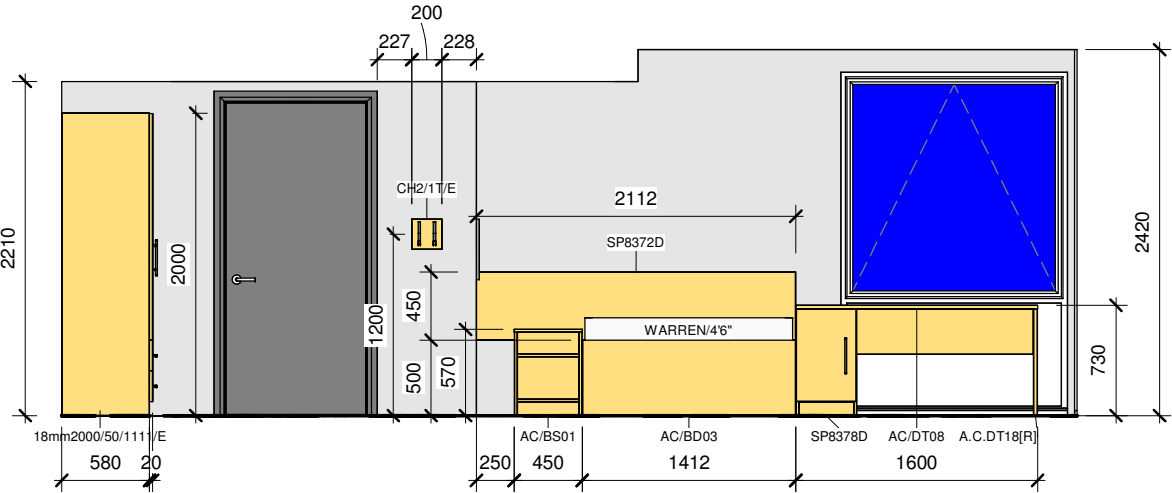
Unique Accessible Studio 1			
GS Product Code	Description	Count	Category
32" TV By Others	32" HD TV	1	By Others
'351908	Mercia QT quarter turn deck mixer tap (hot & cold)	1	Fixed
'22100280	Stainless steel single bowl single drainer sink right hand drainer	1	Fixed
1G302700	Polypipe Nulfo 40 Bottle trap anti syphon	1	Fixed
18mm900/600/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	2	Fixed
18mm900/1200/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	1	Fixed
18mm1050/620/2222/E	MFC end/back panel, 2mm PVC to all sides	1	Fixed
18mm1970/100/1111/E	Scribe panel	1	Fixed
18mm2000/50/1111/E	Scribe panel	1	Fixed
18mm2100/100/2022/E	Downstand to worktop, 18mm MFC, PVC edging to all 4 sides	1	Fixed
18mm2150/600/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	1	Fixed
25mm600/250/2222/E	25mm MFC Shelf with Kalabrone Shelf Support (Hafele Part No: 284.09.031)	2	Fixed
A.C.DT18[R]	Desk Kit Panel Leg & Mod Panel 1200w x 600d x 705h, Right hand	1	Fixed
AC.WS03	Wall shelf unit	2	Fixed
AC/DT08	Desktop Only 1600w x 600d x 25h	1	Fixed
CER31T15	Montpellier 2 ring domino hob (ceramic - with cut-off timer)	1	Fixed
CH2/1T/E	2No. Hooks in single tier mounted onto MFC backboard	1	Fixed
CHC612MSS	60cm Extractor hood, brushed steel	1	Fixed
D1011604-UF	Unframed fabric covered noticeboard	1	Fixed
FOV4120035	Sink Waste1.1/2" c/w combined overflow, plug and chain	1	Fixed
LEGSU550/800	Worktop support leg	1	Fixed
MS100SS	Electric fan oven in stainless steel	1	Fixed
SP8305D	Wall unit, with 1no. adjustable shelf, left hand (non-locking)	1	Fixed
SP8317D	Plinth	1	Fixed
SP8358DF	Tall integrated oven housing, for single oven (door to bottom section) (lockable)	1	Fixed
SP8360D	Wall unit, with 1no. adjustable shelf (non-locking)	1	Fixed
SP8372D	2112mm Bed Wall Fixed Headboard Panel (MFC)	1	Fixed
SP8376DF	Single door wardrobe with 2 drawers to base, hat shelf right hand, 2000mm ht	1	Fixed
SP8378D	Under desk unit with single door and adjustable shelf - without top	1	Fixed
SPLASHBACKLAM/550	Post-formed Laminate Splashback	1	Fixed
WKTOP600/PF	Post-formed Laminate worktop	2	Fixed
'270414	Under counter fridge with ice box	1	Loose
AC/BD03	Single 4'6 MFC Bed With 2no. Lift Up Lids	1	Loose
AC/BS01	Bedside table with open shelf	1	Loose
SP8331D	2 Drawer Mobile Unit with 2 drawers. Includes 160mm H2 handles, all single finish MFC and ABS edging	1	Loose
WARREN/4'6"	Warren open coil sprung mattress, stitchbond fabric	1	Loose

Client	Scale	Date
Graham Construction	1 : 50	12/10/18
Project	Draw	ASM
Scotway House	L Walker	J Griffith
Description	Drawing Number	
Unique Accessible Studio 1	20825_P_UAS1	
Status	Revision	
Construction	C01	

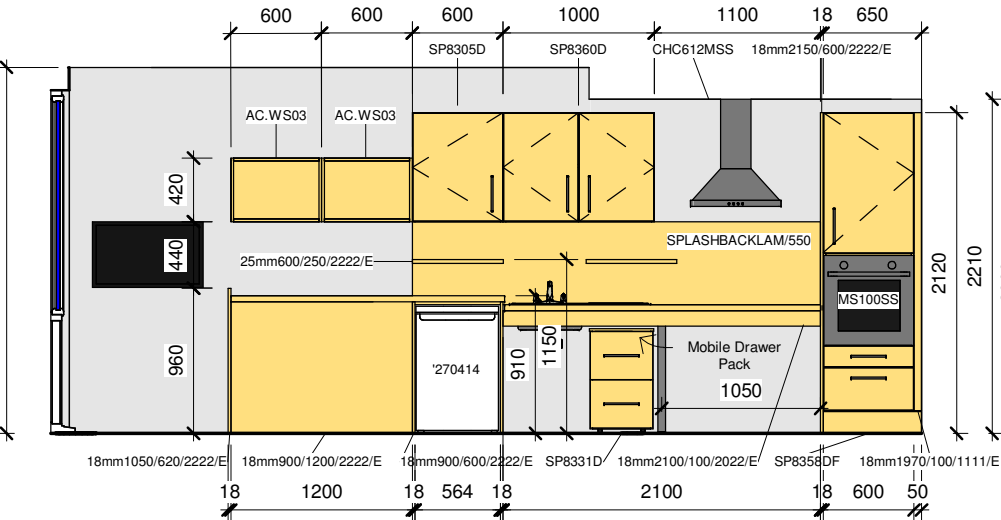
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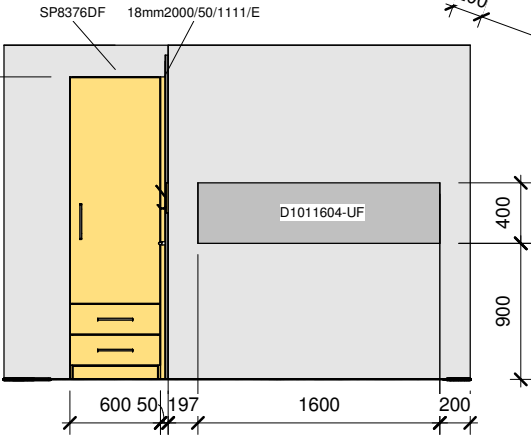
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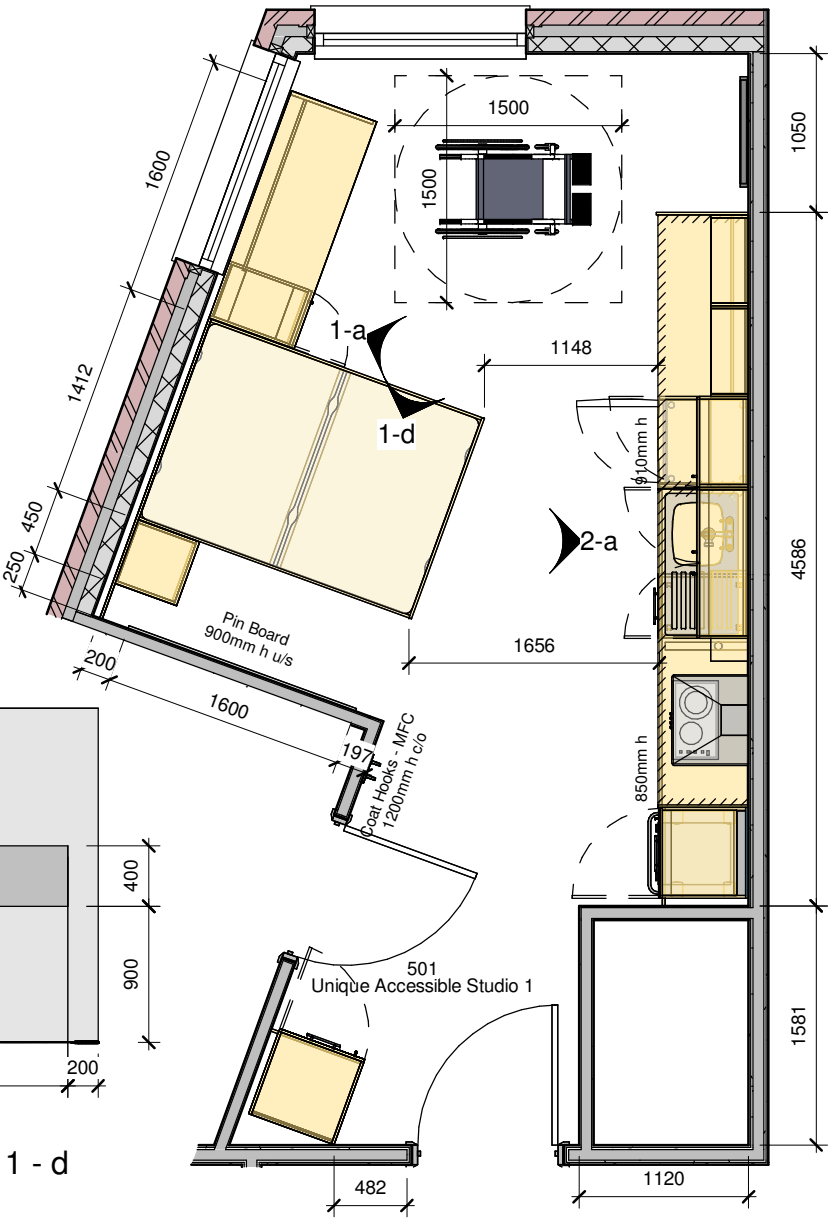
Unique Accessible Studio 1 1 - a
1 : 50



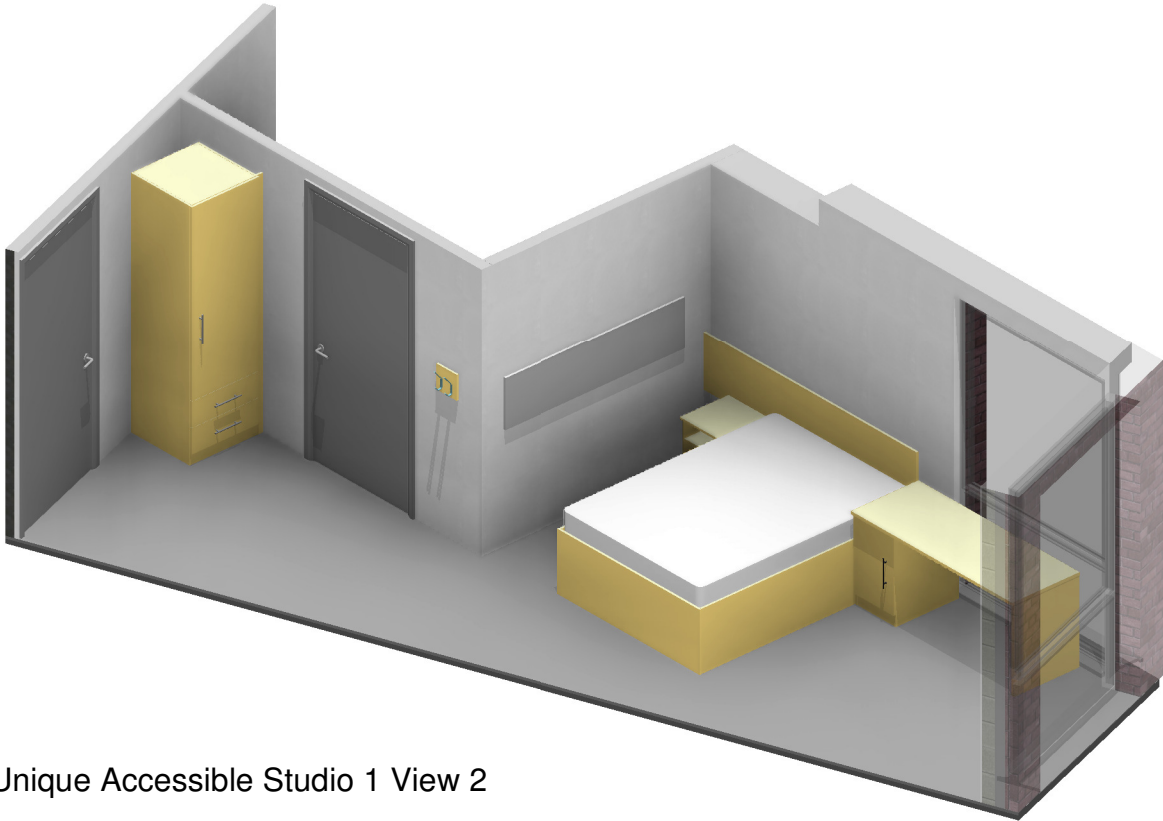
Unique Accessible Studio 1 2 - a
1 : 50



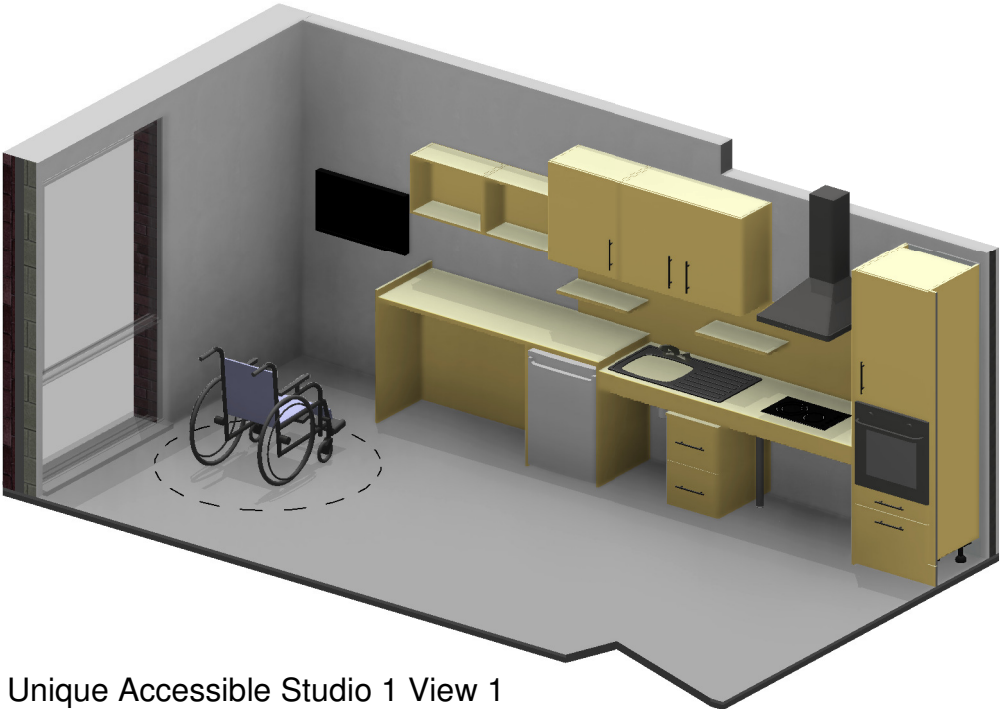
Unique Accessible Studio 1 - d
1 : 50



501 Unique Accessible Studio 1
1 : 50



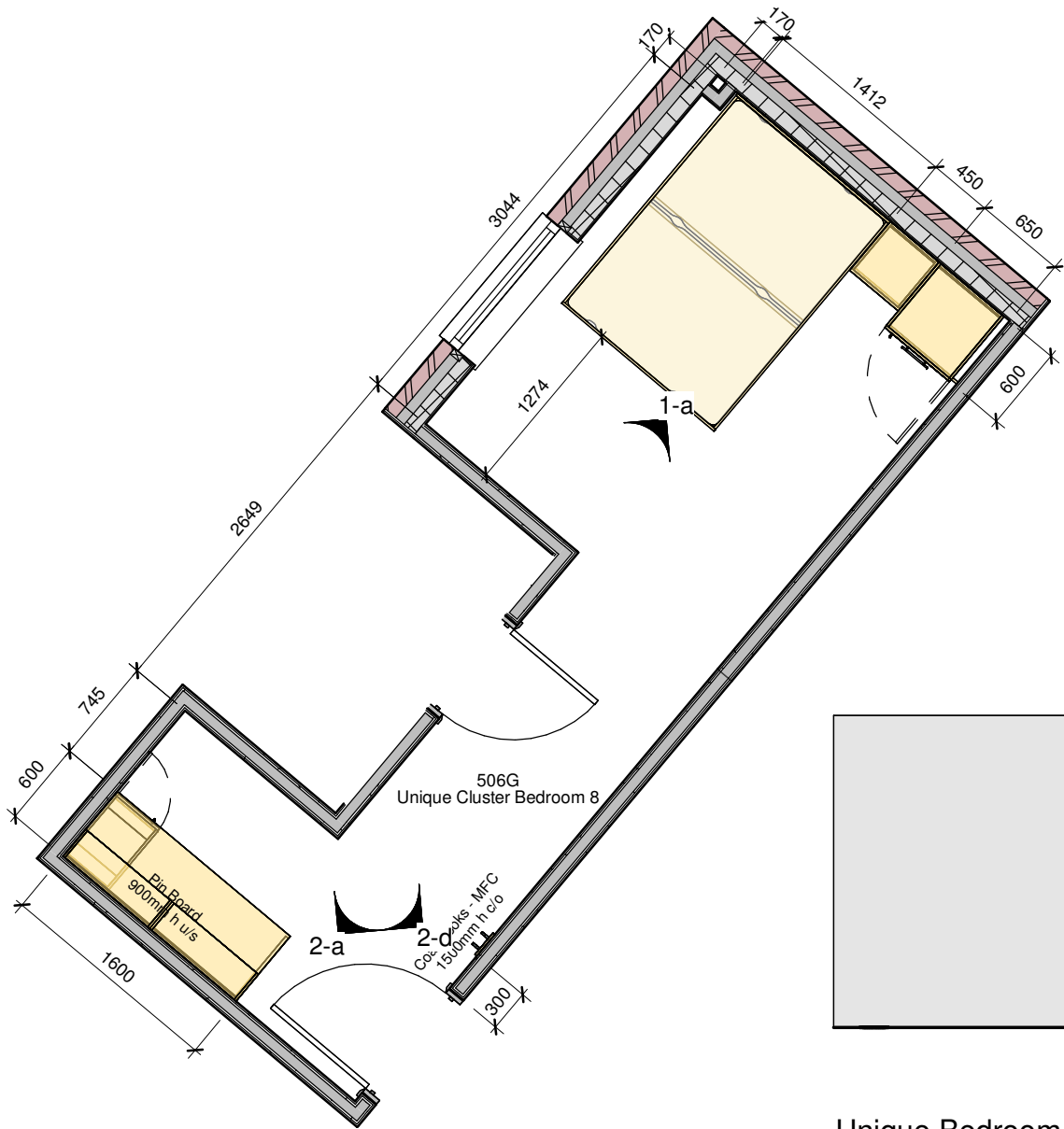
Unique Accessible Studio 1 View 2



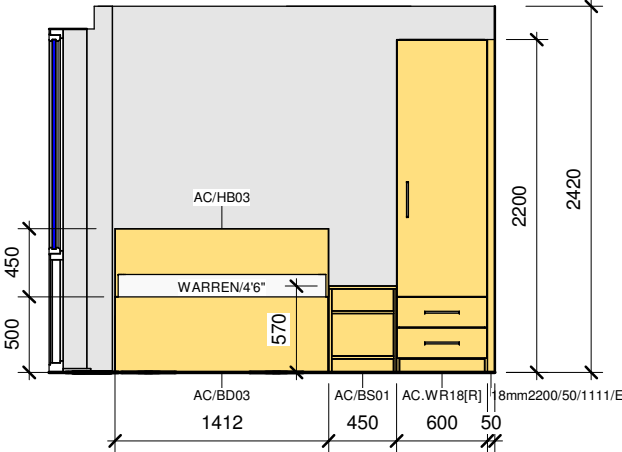
Unique Accessible Studio 1 View 1

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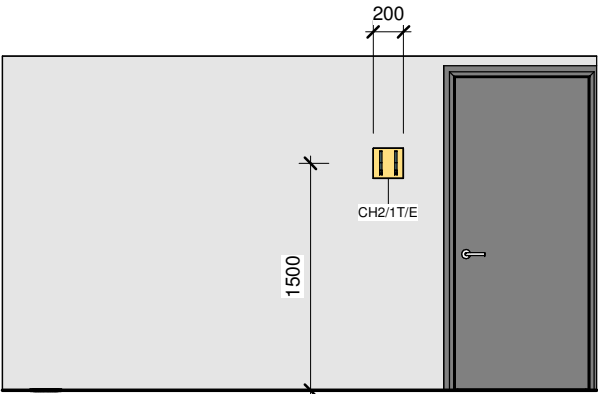
Rev	Description	Date
A	First issue	02/10/18
B	Layout revised following co-ordination meeting on 15/20/18	16/10/18
C	Layout revised to suit fire escape distance requirements	22/10/18
D	TV omitted following request by Contractor	24/10/18
C01	Construction status issued	06/12/18



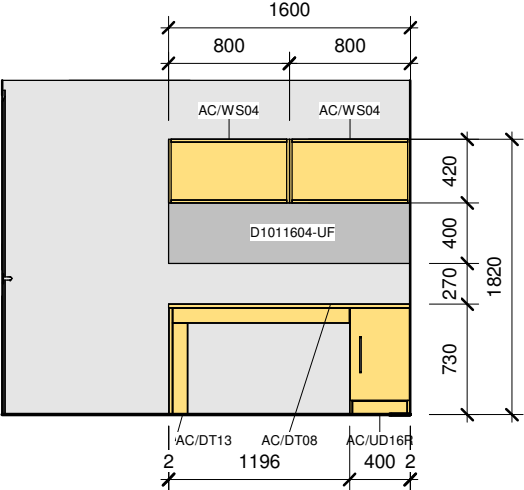
Unique Cluster Bedroom 8
1 : 50



Unique Bedroom 8 1 - a
1 : 50

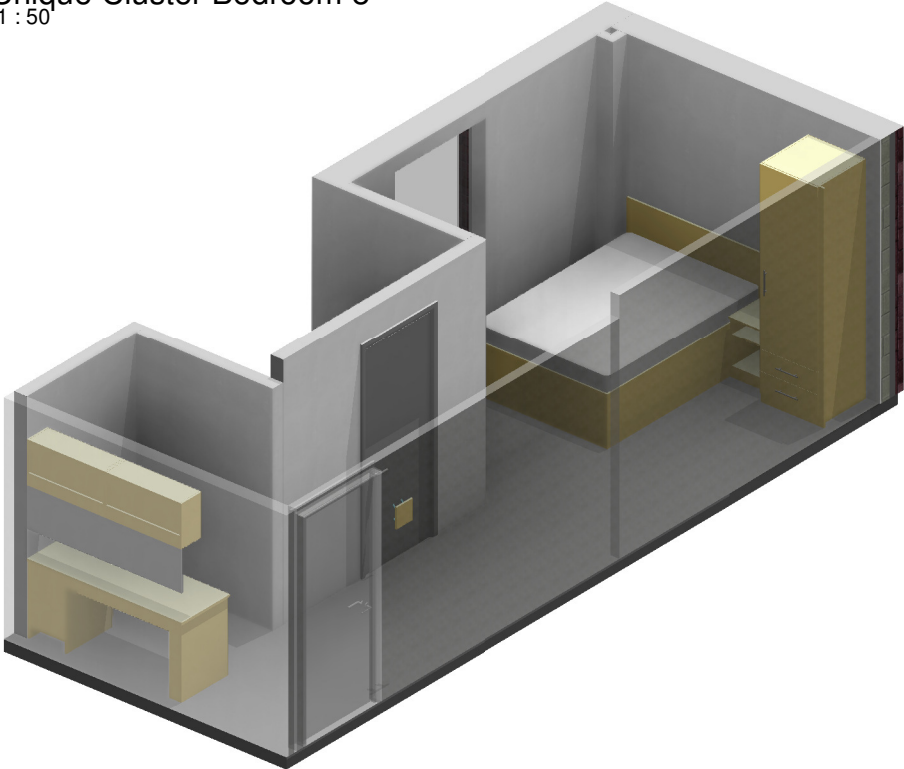


Unique Bedroom 8 2 - d
1 : 50

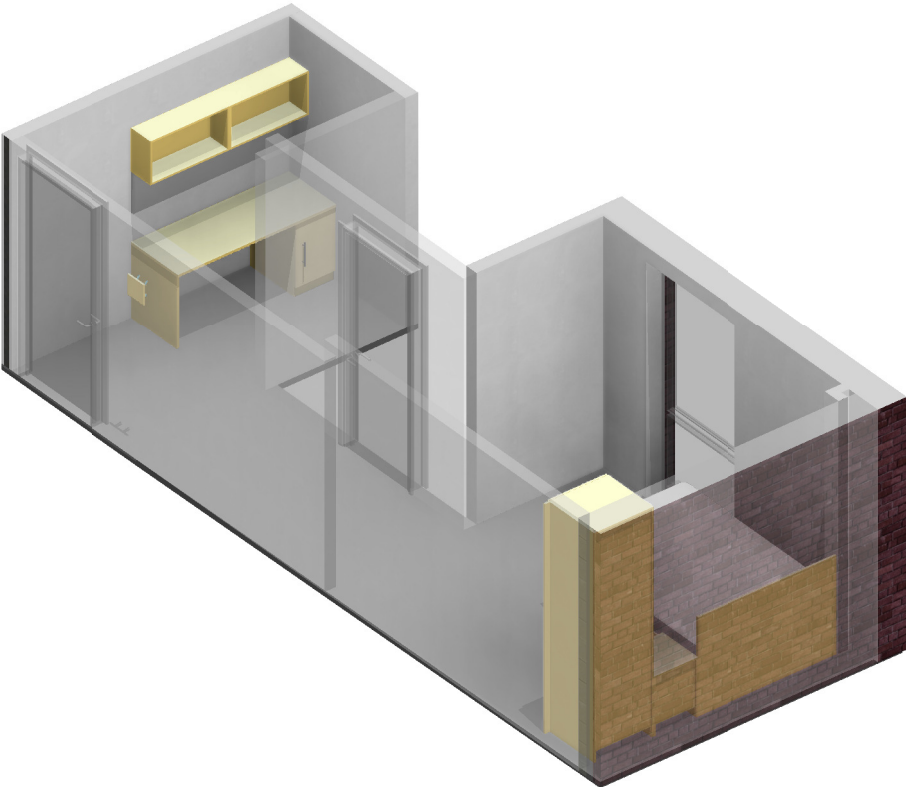


Unique Bedroom 8 2 - a
1 : 50

Unique Cluster Bedroom 8			
GS Product Code	Description	Count	Category
18mm2200/50/1111/E	Scribe panel	1	Fixed
AC.WR18[R]	Single door wardrobe with 2 drawers to base and hat shelf right hand	1	Fixed
AC/DT08	Desktop Only 1600w x 600d x 25h	1	Fixed
AC/DT13	Desk Kit - Panel Leg & Batten	1	Fixed
AC/HB03	Double 4'6 Bed Wall Fixed Headboard Panel (MFC)	1	Fixed
AC/UD16R	Under desk unit with single door and adjustable shelf - without top	1	Fixed
ACWS04	Wall shelf unit	2	Fixed
CH2/1T/E	2No. Hooks in single tier mounted onto MFC backboard	1	Fixed
D1011604-UF	Unframed fabric covered noticeboard	1	Fixed
AC/BD03	Single 4'6 MFC Bed With 2no. Lift Up Lids	1	Loose
AC/BS01	Bedside table with open shelf	1	Loose
WARREN/4'6"	Warren open coil sprung mattress, stitchbond fabric	1	Loose



Unique Bedroom 8 View 1



Unique Bedroom 8 View 2

Client	Scale	Date
Graham Contruction	1 : 50	02/10/18
Project	Draw	ASM
Scotway House	L Walker	J Griffith
Description	Drawing Number	
Unique Cluster Bedroom 8	20825_P_UCB8	
Status	Revision	
Construction	C01	

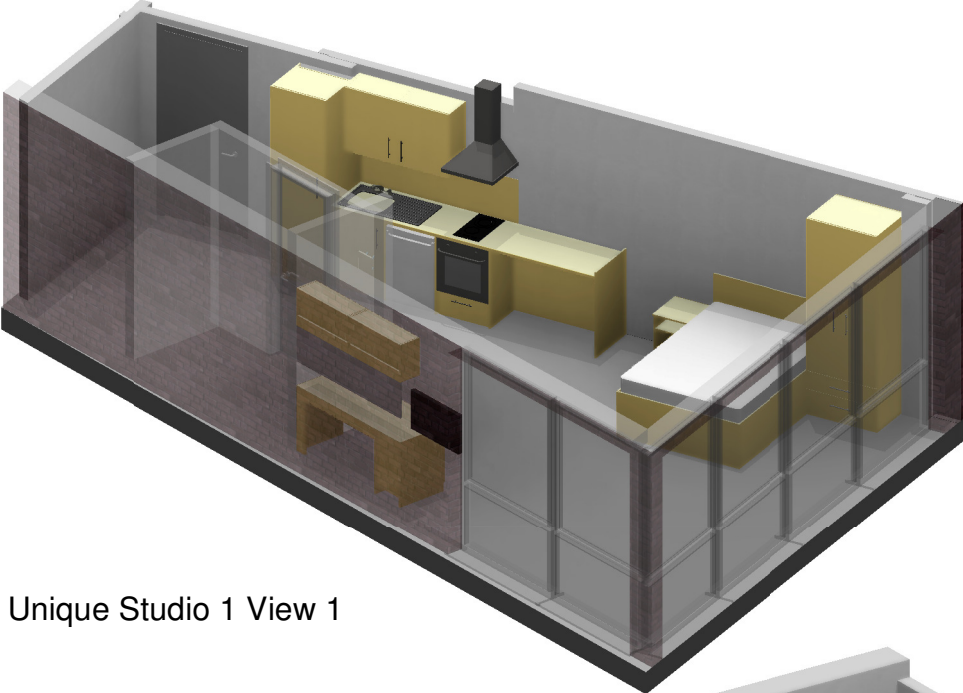
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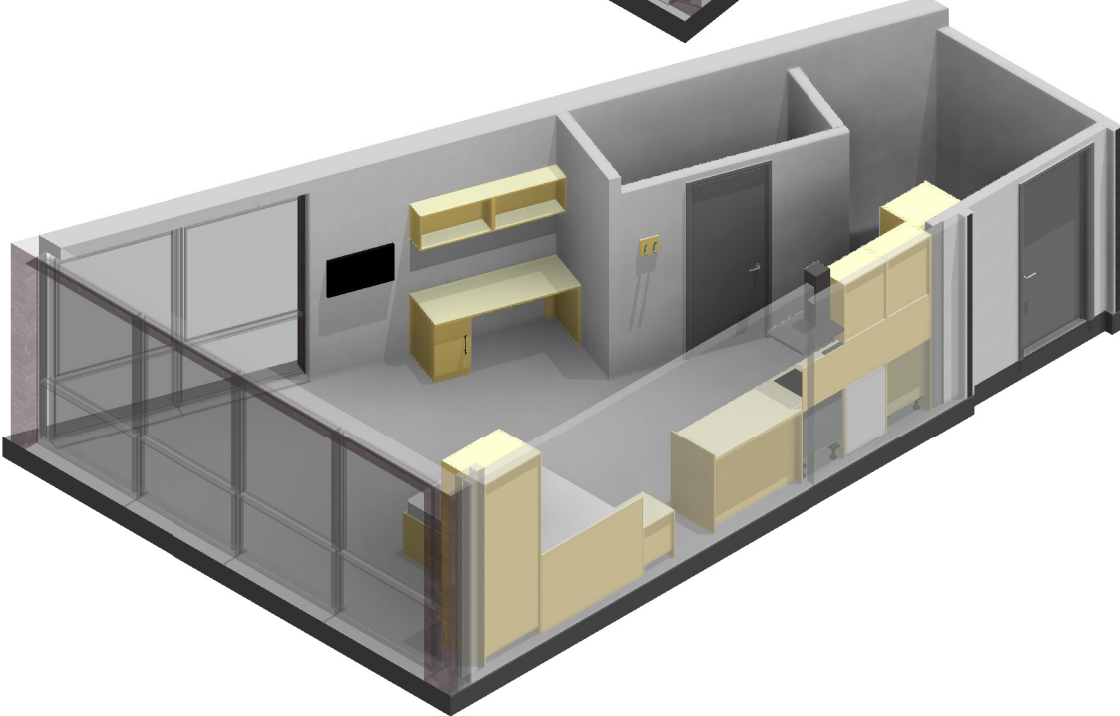
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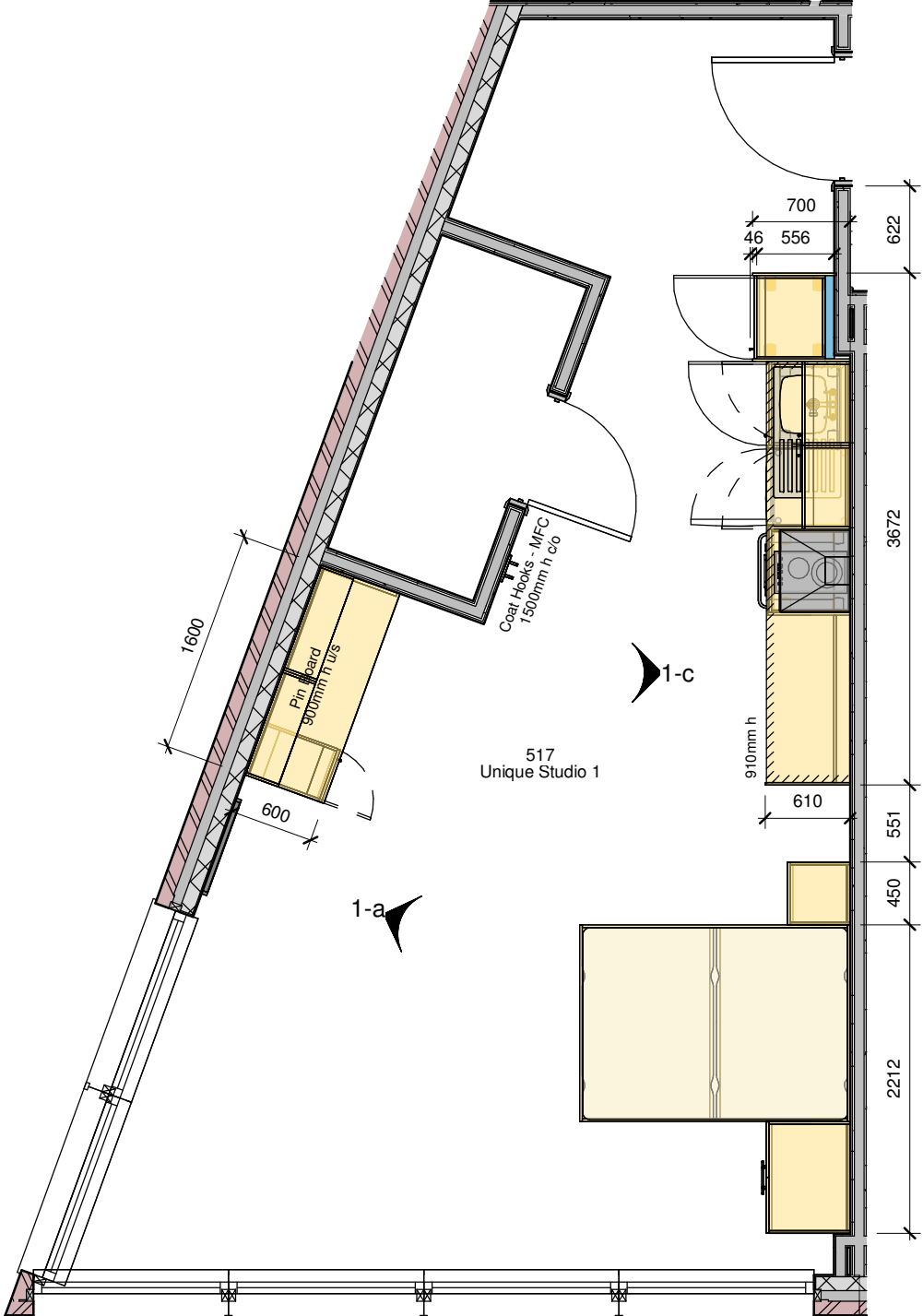
Rev	Description	Date
A	First issue	02/10/18
B	Revised layout following Client engagement meeting on 15/10/18	23/10/18
C01	Construction status issued	06/12/18



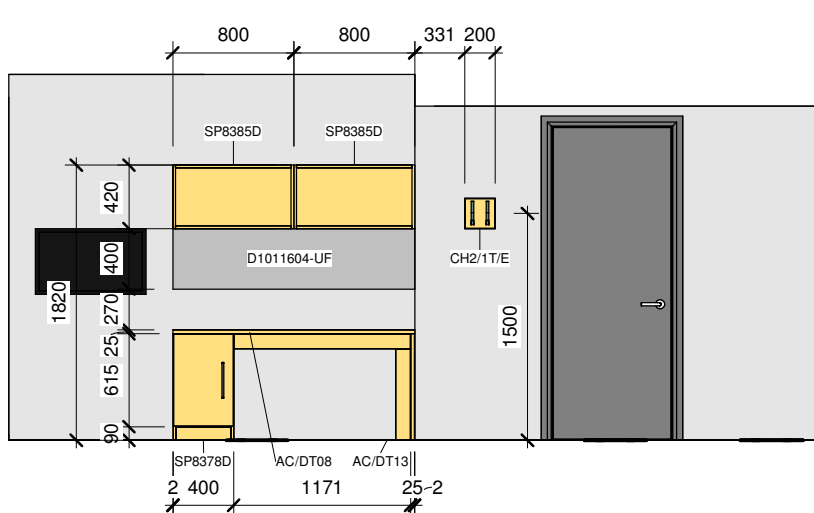
Unique Studio 1 View 1



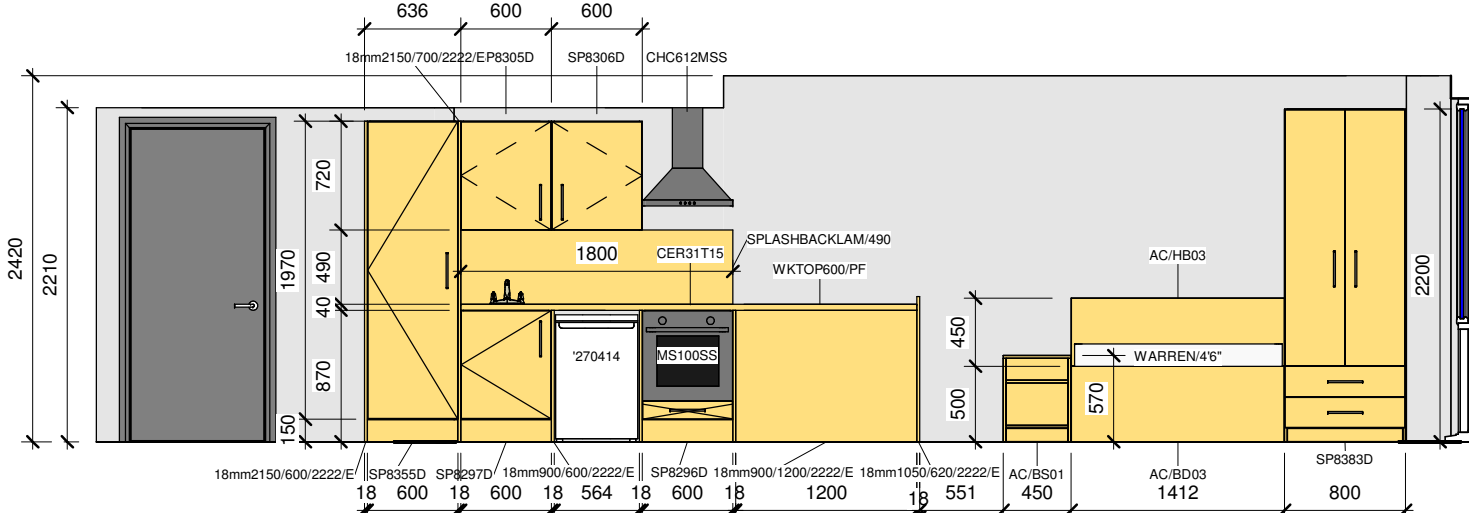
Unique Studio 1 View 2



517 Unique Studio 1



Unique Studio 1 1 - a
1 : 50



Unique Studio 1 1 - c
1 : 50

Client	Scale	Date
Graham Contruction	1 : 50	02/10/18
Project	Draw	ASM
Scotway House	L Walker	J Griffith
Description	Drawing Number	
Unique Studio 1	20825_P_US1	
Status	Revision	
Construction	C01	

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Rev	Description	Date
A	First issue	02/10/18
B	Revised layout following Client engagement meeting on 15/10/18	23/10/18
C01	Construction status issued	06/12/18

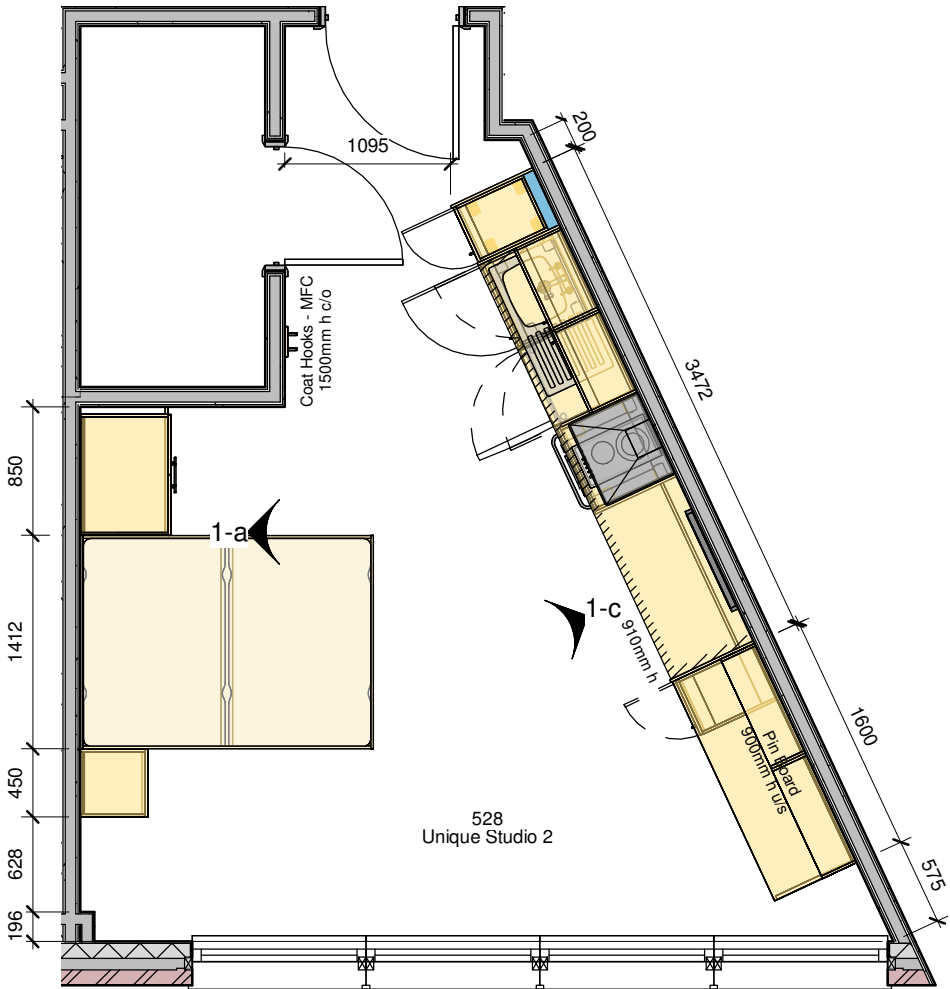
Unique Studio 2			
GS Product Code	Description	Count	Category
32" TV By Others	32" HD TV	1	By Others
'351908	Mercia QT quarter turn deck mixer tap (hot & cold)	1	Fixed
'22100280	Stainless steel single bowl single drainer sink right hand drainer	1	Fixed
1G302700	Polypipe Nuflo 40 Bottle trap anti syphon	1	Fixed
18mm900/600/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	3	Fixed
18mm900/1200/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	1	Fixed
18mm1050/620/2222/E	MFC end/back panel, 2mm PVC to all sides	1	Fixed
18mm2150/600/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	2	Fixed
18mm2200/50/1111/E	Scribe panel	1	Fixed
AC/DT08	Desktop Only 1600w x 600d x 25h	1	Fixed
AC/DT13	Desk Kit - Panel Leg & Batten	1	Fixed
AC/HB03	Double 4'6 Bed Wall Fixed Headboard Panel (MFC)	1	Fixed
CER31T15	Montpellier 2 ring domino hob (ceramic - with cut-off timer)	1	Fixed
CH2/1T/E	2No. Hooks in single tier mounted onto MFC backboard	1	Fixed
CHC612MSS	60cm Extractor hood, brushed steel	1	Fixed
D1011604-UF	Unframed fabric covered noticeboard	1	Fixed
FOV4120035	Sink Waste1.1/2" c/w combined overflow, plug and chain	1	Fixed
MS100SS	Electric fan oven in stainless steel	1	Fixed
SP8296D	Oven housing base unit, 1No. drawer	1	Fixed
SP8297D	Door line sink base unit, without adjustable shelf, left hand (non-locking)	1	Fixed
SP8302D	Tall larder unit, with 4no. adjustable shelves, left hand (non-locking)	1	Fixed
SP8305D	Wall unit, with 1no. adjustable shelf, left hand (non-locking)	1	Fixed
SP8306D	Wall unit, with 1no. adjustable shelf, right hand (non-locking)	1	Fixed
SP8317D	Plinth	3	Fixed
SP8378D	Under desk unit with single door and adjustable shelf - without top	1	Fixed
SP8383D	Double door wardrobe with 2 drawers to base and hat shelf	1	Fixed
SP8385D	Wall shelf unit	2	Fixed
SPLASHBACKLAM/490	Post-formed Laminate Splashback	1	Fixed
WKTOP600/PF	Post-formed Laminate worktop	1	Fixed
'270414	Under counter fridge with ice box	1	Loose
AC/BD03	Single 4'6 MFC Bed With 2no. Lift Up Lids	1	Loose
AC/BS01	Bedside table with open shelf	1	Loose
WARREN/4'6"	Warren open coil sprung mattress, stitchbond fabric	1	Loose

Client	Scale	Date
Graham Contruction	1 : 50	02/10/18
Project	Draw	ASM
Scotway House	L Walker	J Griffith
Description	Drawing Number	
Unique Studio 2	20825_P_US2	
Status	Revision	
Construction	C01	

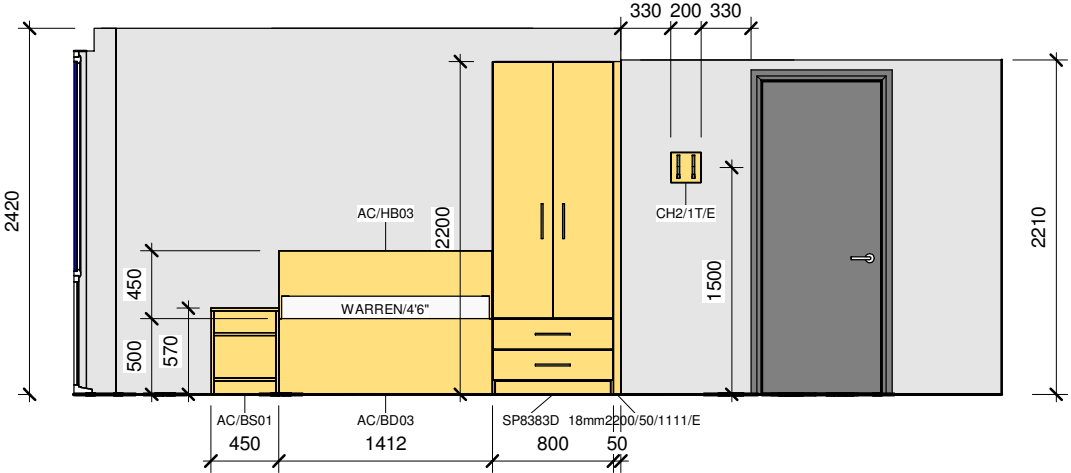
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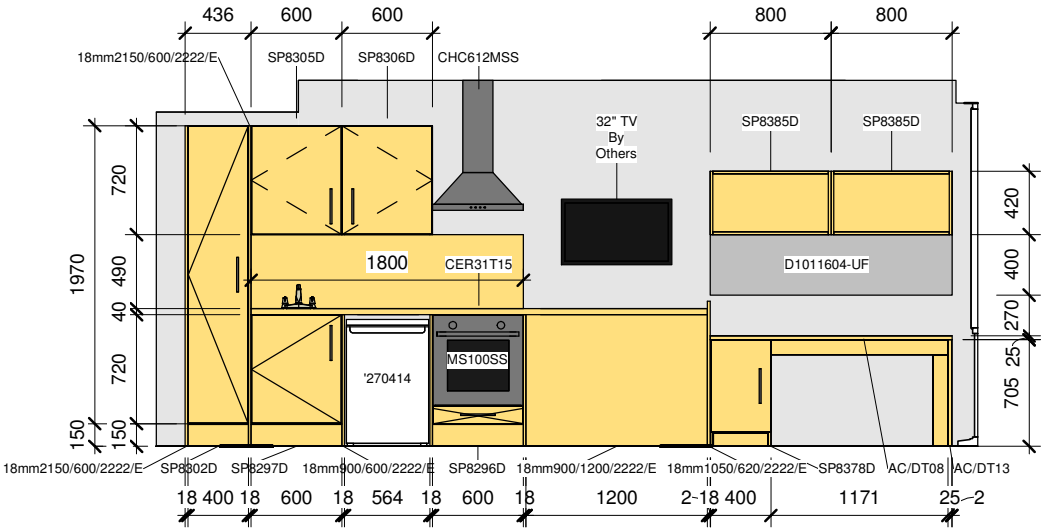
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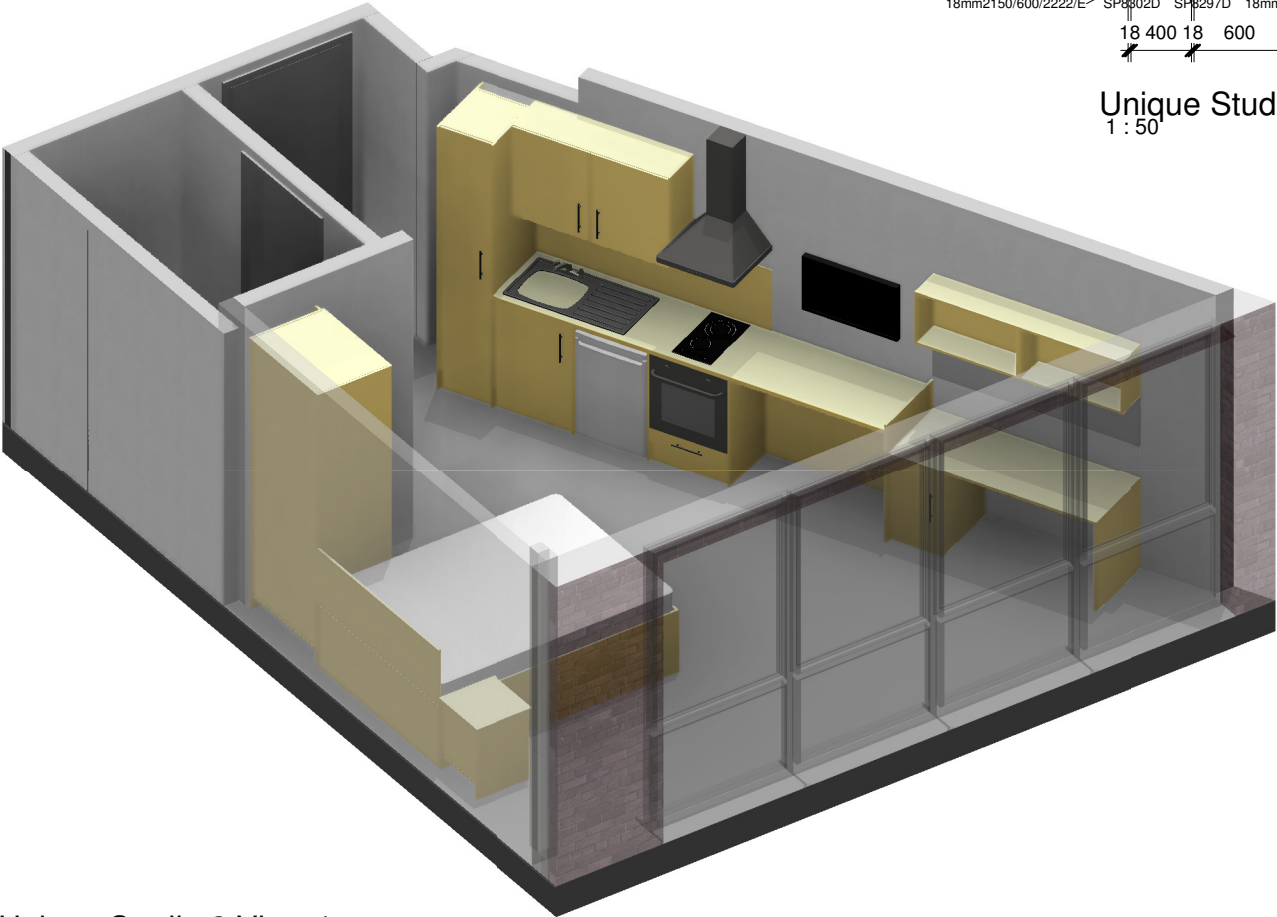
528 Unique Studio 2
1 : 50



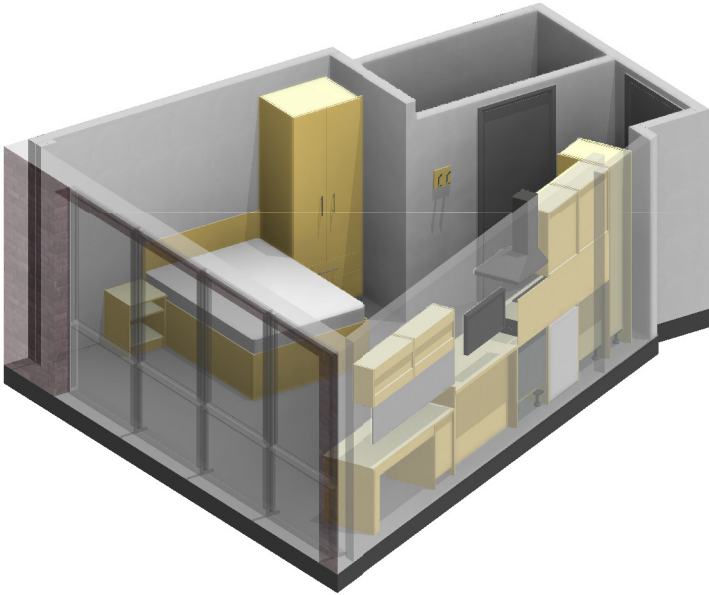
Unique Studio 2 1 - a
1 : 50



Unique Studio 2 1 - c
1 : 50



Unique Studio 2 View 1



Unique Studio 2 View 2

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Rev	Description	Date
A	First issue	02/10/18
B	Revised layout following Client engagement meeting on 15/10/18	23/10/18
C01	Construction status issued	06/12/18

Unique Studio 3			
GS Product Code	Description	Count	Category

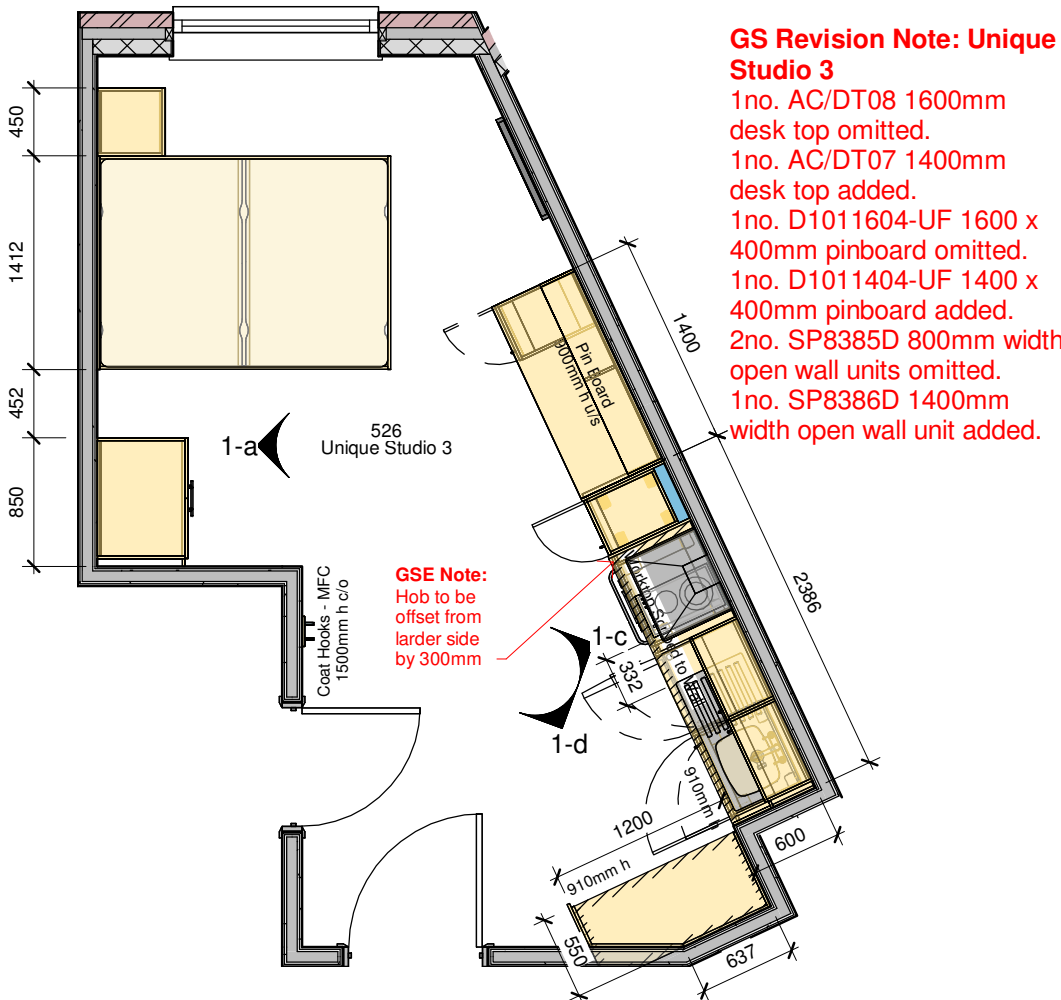
32" TV By Others	32" HD TV	1	By Others
'351908	Mercia QT quarter turn deck mixer tap (hot & cold)	1	Fixed
'22100270	Stainless steel single bowl single drainer sink left hand drainer	1	Fixed
1G302700	Polypipe Nuflo 40 Bottle trap anti syphon	1	Fixed
18mm720/100/1111/E	Scribe panel	6	Fixed
18mm900/600/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	2	Fixed
18mm1050/400/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	1	Fixed
18mm2150/600/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	2	Fixed
18mm2200/50/1111/E	Scribe panel	1	Fixed
AC/DT07	Desktop Only 1400w x 600d x 25h	1	Fixed
AC/DT13	Desk Kit - Panel Leg & Batten	1	Fixed
AC/HB03	Double 4'6 Bed Wall Fixed Headboard Panel (MFC)	1	Fixed
BATTEN	Wall batten	2	Fixed
CER31T15	Montpellier 2 ring domino hob (ceramic - with cut-off timer)	1	Fixed
CH2/1T/E	2No. Hooks in single tier mounted onto MFC backboard	1	Fixed
CHC612MSS	60cm Extractor hood, brushed steel	1	Fixed
D1011404-UF	Unframed fabric covered noticeboard	1	Fixed
FOV4120035	Sink Waste1.1/2" c/w combined overflow, plug and chain	1	Fixed
MS100SS	Electric fan oven in stainless steel	1	Fixed
SP8296D	Oven housing base unit, 1No. drawer	1	Fixed
SP8302D	Tall larder unit, with 4no. adjustable shelves, left hand (non-locking)	1	Fixed
SP8305D	Wall unit, with 1no. adjustable shelf, left hand (non-locking)	1	Fixed
SP8306D	Wall unit, with 1no. adjustable shelf, right hand (non-locking)	1	Fixed
SP8317D	Plinth	3	Fixed
SP8341D	Door line sink base unit, without adjustable shelf, right hand (non-locking)	1	Fixed
SP8378D	Under desk unit with single door and adjustable shelf - without top	1	Fixed
SP8383D	Double door wardrobe with 2 drawers to base and hat shelf	1	Fixed
SP8386D	Wall shelf unit with central divider	1	Fixed
SPLASHBACKLAM/490	Post-formed Laminate Splashback	1	Fixed
UPSTAND/PF	Post-formed Laminate upstand	6	Fixed
WKTOP550/PF	Post-formed Laminate worktop	1	Fixed
WKTOP600/PF	Post-formed Laminate worktop	1	Fixed
'270414	Under counter fridge with ice box	1	Loose
AC/BD03	Single 4'6 MFC Bed With 2no. Lift Up Lids	1	Loose
AC/BS01	Bedside table with open shelf	1	Loose
WARREN/4'6"	Warren open coil sprung mattress, stitchbond fabric	1	Loose

Client	Scale	Date
Graham Contraction	1 : 50	02/10/18
Project	Draw	ASM
Scotway House	L Walker	J Griffith
Description	Drawing Number	
Unique Studio 3	20825_P_US3	
Status	Revision	
Construction	C01	

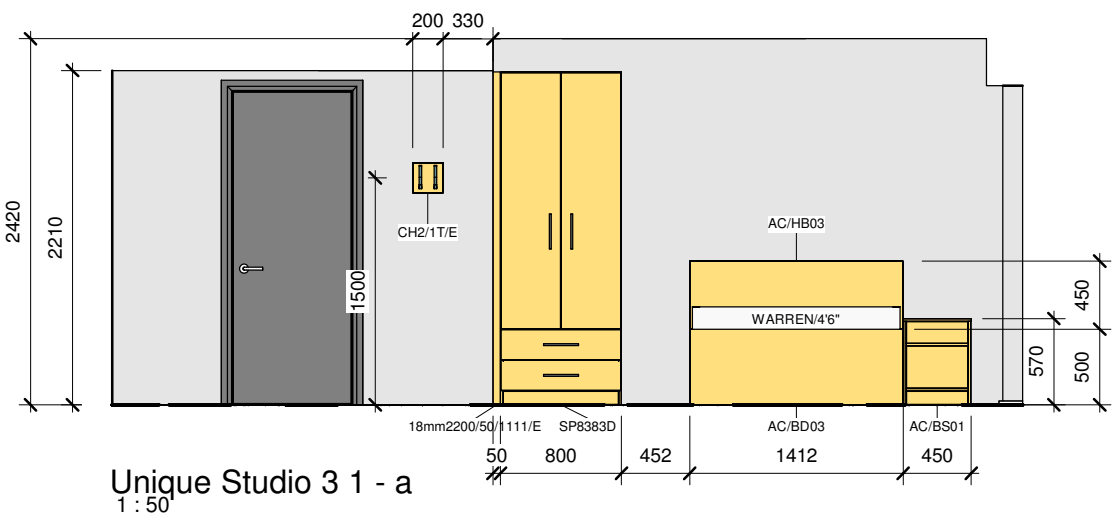
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NE12 6DY

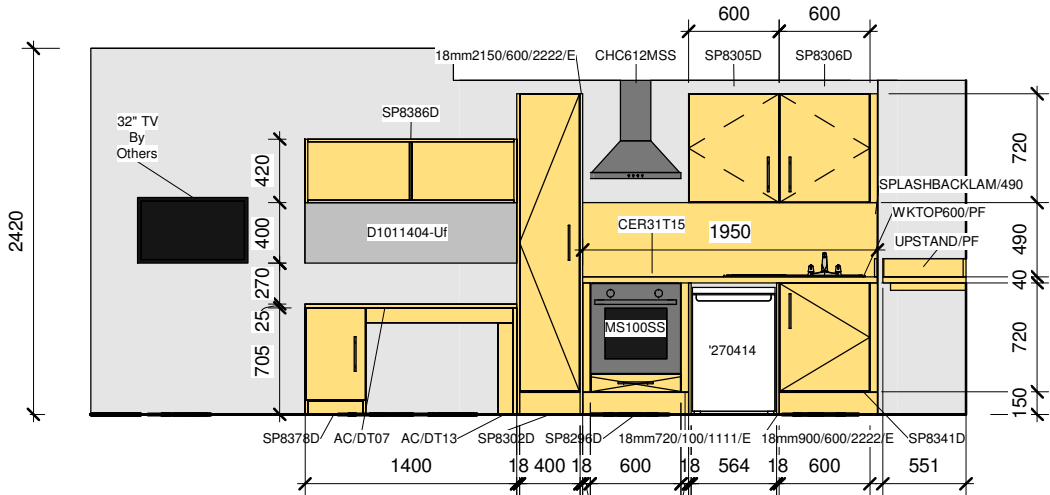
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01915683134
info@godfreysyrett.co.uk
www.godfreysyrett.co.uk



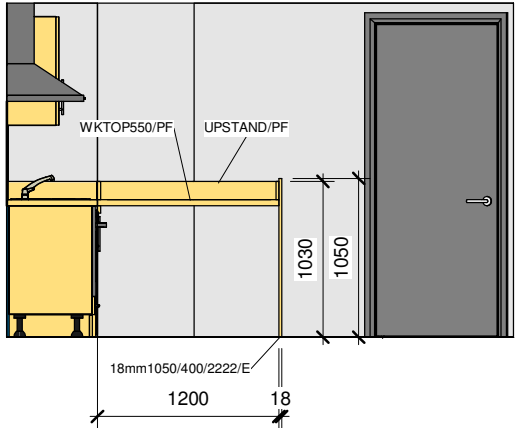
526 Unique Studio 3
1 : 50



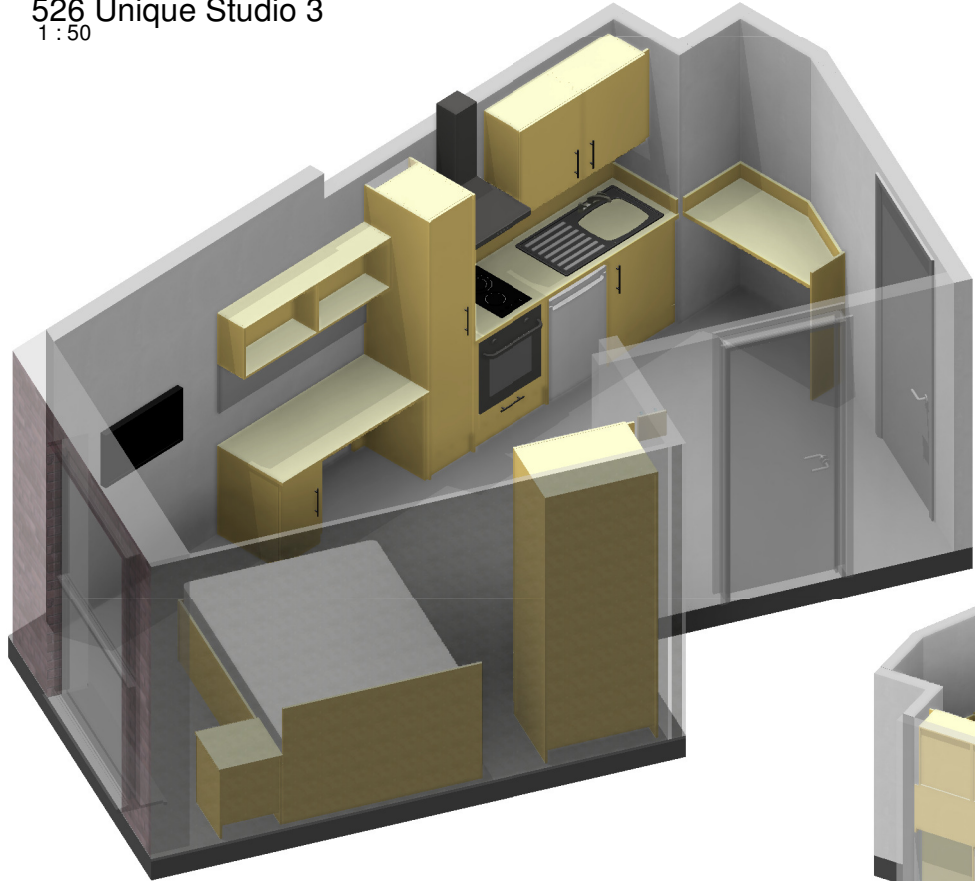
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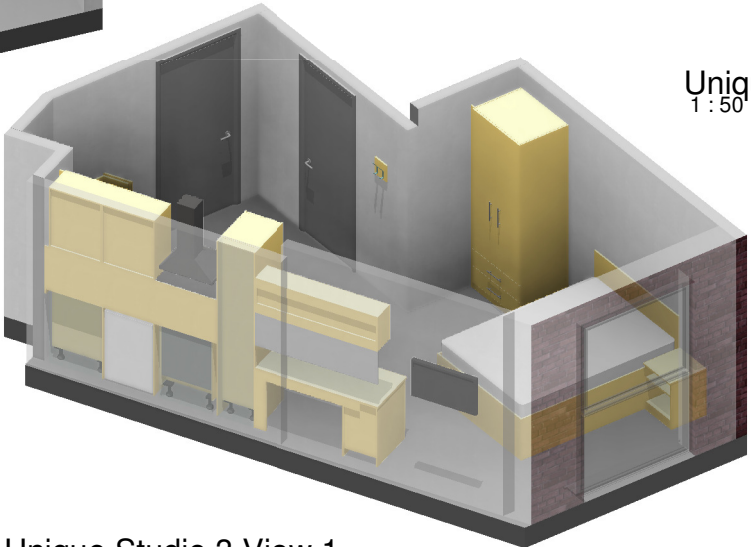
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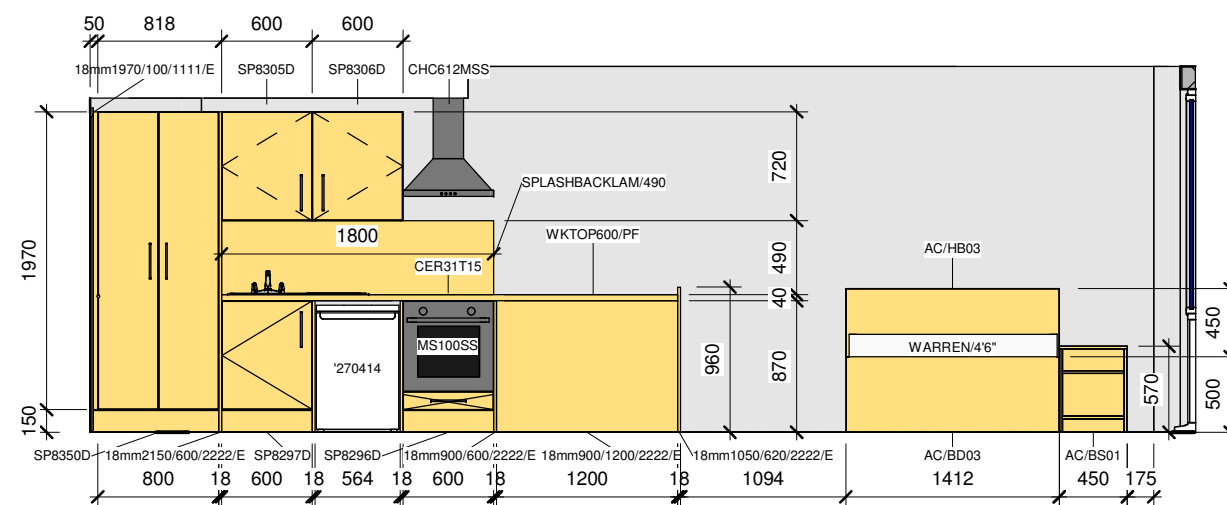
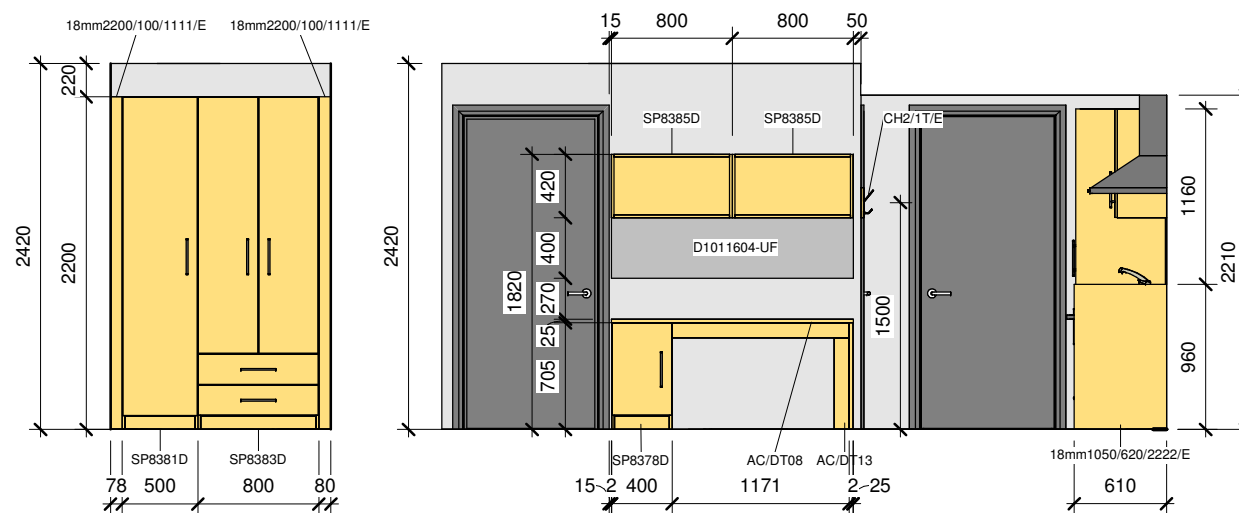
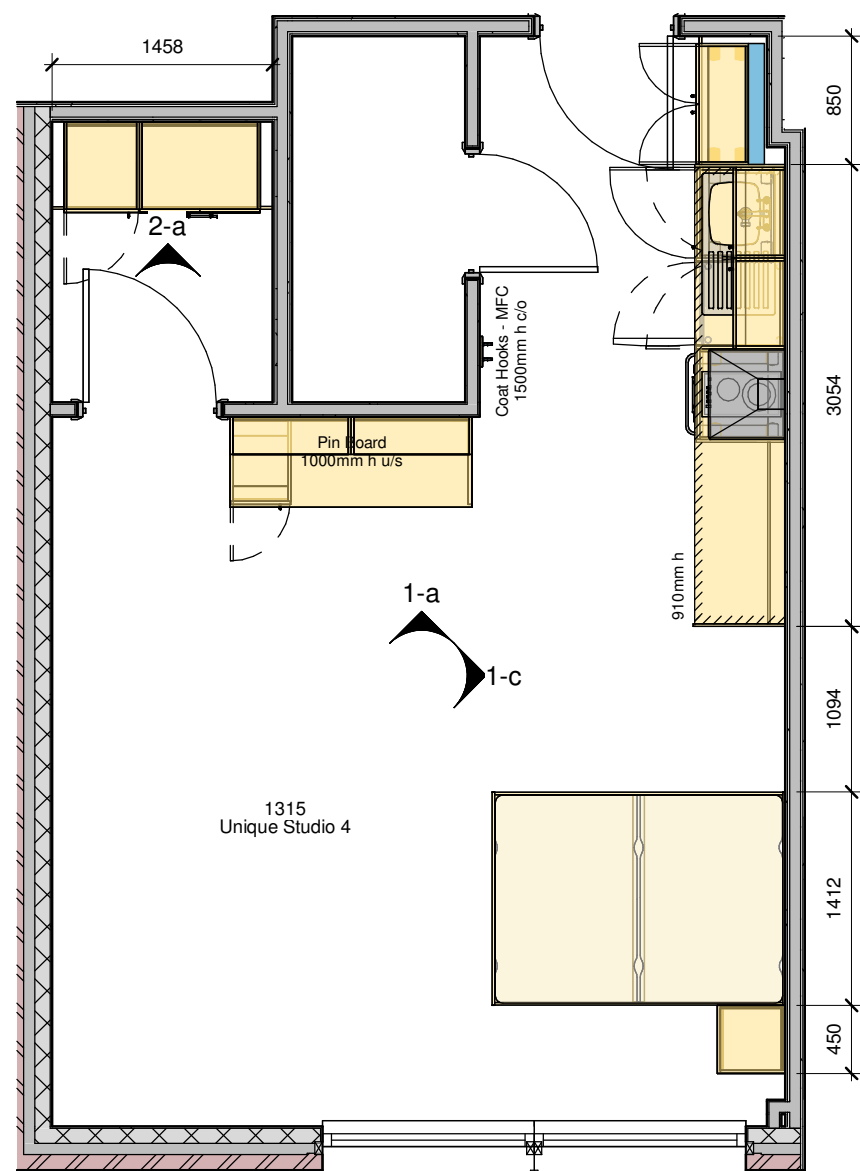
Unique Studio 3 1 - d
1 : 50



Unique Studio 3 View 2



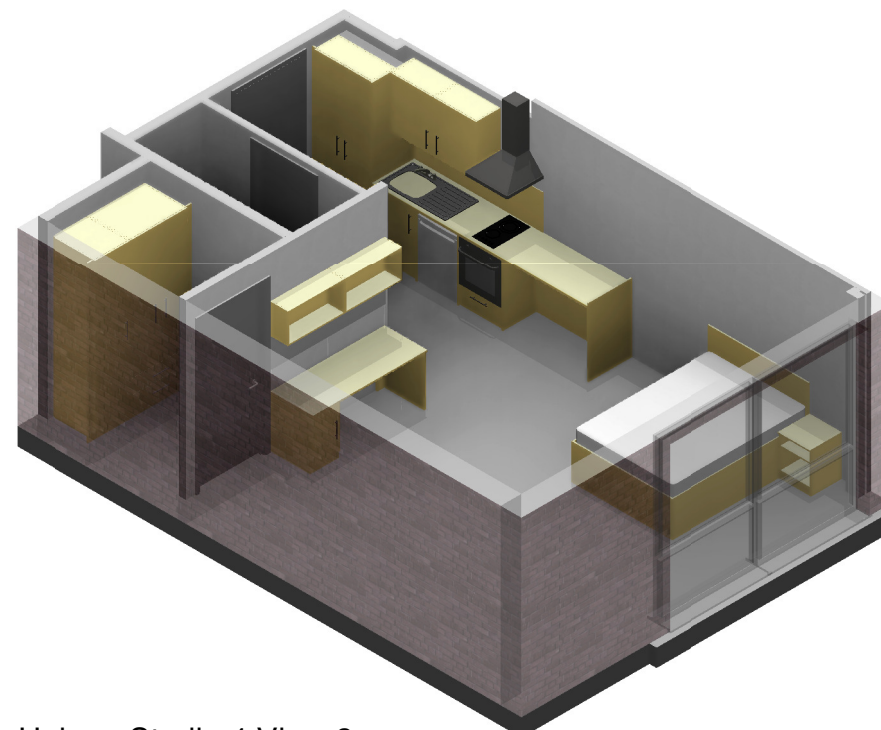
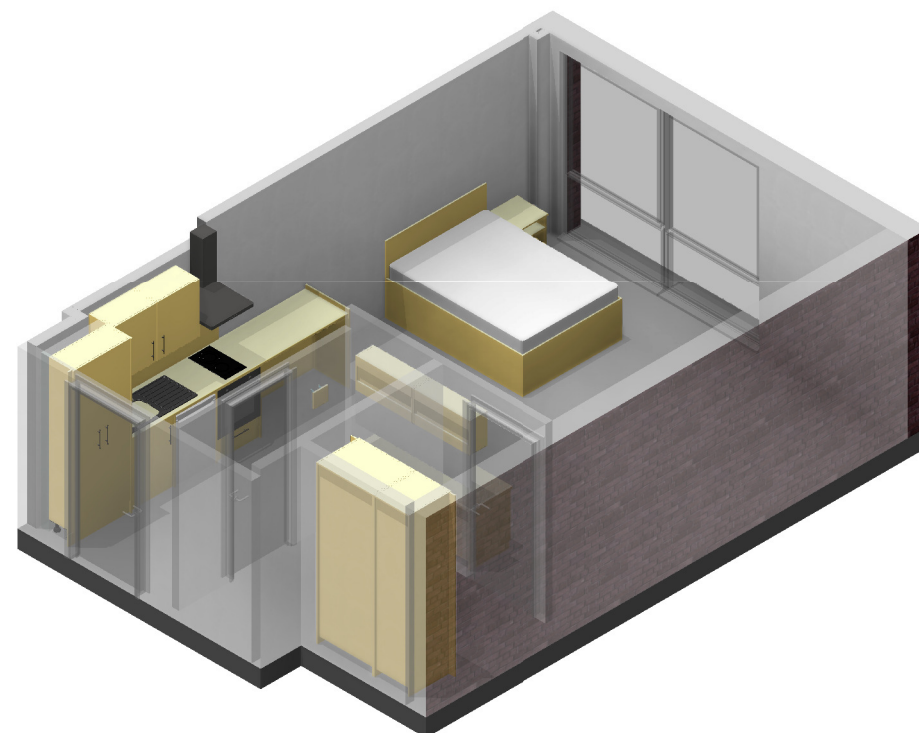
Unique Studio 3 View 1



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Rev	Description	Date
A	First issue	02/10/18
B	Revised layout following Client engagement meeting on 15/10/18	23/10/18
C01	Construction status issued	06/12/18

Unique Studio 4			
GS Product Code	Description	Count	Category
'351908	Mercia QT quarter turn deck mixer tap (hot & cold)	1	Fixed
'22100280	Stainless steel single bowl single drainer sink right hand drainer	1	Fixed
1G302700	Polypipe Nulfo 40 Bottle trap anti syphon	1	Fixed
18mm900/600/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	3	Fixed
18mm900/1200/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	1	Fixed
18mm1050/620/2222/E	MFC end/back panel, 2mm PVC to all sides	1	Fixed
18mm1970/100/1111/E	Scribe panel	1	Fixed
18mm2150/600/2222/E	MFC end/back panel, 2mm PVC to all sides (oversized to scribe on site)	1	Fixed
18mm2200/100/1111/E	Scribe panel	2	Fixed
AC/DT08	Desktop Only 1600w x 600d x 25h	1	Fixed
AC/DT13	Desk Kit - Panel Leg & Batten	1	Fixed
AC/HB03	Double 4'6 Bed Wall Fixed Headboard Panel (MFC)	1	Fixed
CER31T115	Montpellier 2 ring domino hob (ceramic - with cut-off timer)	1	Fixed
CH2/1T/E	2No. Hooks in single tier mounted onto MFC backboard	1	Fixed
CHC612MSS	60cm Extractor hood, brushed steel	1	Fixed
D1011604-UF	Unframed fabric covered noticeboard	1	Fixed
FV04120035	Sink Waste1.1/2" c/w combined overflow, plug and chain	1	Fixed
MS100SS	Electric fan oven in stainless steel	1	Fixed
SP8296D	Oven housing base unit, 1No. drawer	1	Fixed
SP8297D	Door line sink base unit, without adjustable shelf, left hand (non-locking)	1	Fixed
SP8305D	Wall unit, with 1no. adjustable shelf, left hand (non-locking)	1	Fixed
SP8306D	Wall unit, with 1no. adjustable shelf, right hand (non-locking)	1	Fixed
SP8317D	Plinth	3	Fixed
SP8350D	Tall larder unit, with 4no. adjustable shelves, left hand (non-locking)	1	Fixed
SP8378D	Under desk unit with single door and adjustable shelf - without top	1	Fixed
SP8381D	Single door wardrobe with hat shelf left hand	1	Fixed
SP8383D	Double door wardrobe with 2 drawers to base and hat shelf	1	Fixed
SP8385D	Wall shelf unit	2	Fixed
SPLASHBACKLAM490	Post-formed Laminate Splashback	1	Fixed
WKT0P600/PF	Post-formed Laminate worktop	1	Fixed
'270414	Under counter fridge with ice box	1	Loose
AC/BD03	Single 4'6 MFC Bed With 2no. Lift Up Lids	1	Loose
AC/BS01	Bedside table with open shelf	1	Loose
WARREN/4'6"	Warren open coil sprung mattress, stitchbond fabric	1	Loose



Client	Scale	Date
Graham Contruction	1 : 50	02/10/18
Project	Draw	ASM
Scotway House	L Walker	J Griffith
Description	Drawing Number	
Unique Studio 4	20825_P_US4	
Status	Revision	
Construction	C01	

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