

BEMBRIDGE VILLAGE HALL MANAGEMENT COMMITTEE

PROPOSED MODIFICATIONS TO THE VILLAGE HALL KITCHEN LAYOUT

BACKGROUND

The Village Hall is becoming more and more popular as a venue and it is felt that the existing kitchen facilities are failing in a number of aspects.

First and foremost, a fire risk assessment has identified that the position of the existing cooker could result in serious injury or death if there was a cooker fire and someone was at the far end of the kitchen and hence became trapped.

Secondly the cooker has a serious electrical fault whereby the main circuit breaker trips whenever the oven is switched on.

Thirdly the hot cupboard failed its annual electrical PAT test and needs to be replaced.

Fourthly the actual layout is not conducive to efficient kitchen operations. It is therefore logical to reorganise the existing layout to benefit all users.

Accordingly, the Management Committee looked at the overall layout of the kitchen and decided that a combination of some new equipment and units together with the existing units and a revised layout was the most practical and economic way forward for the long-term future.

THE PROPOSALS

The only logical place to locate a cooker to meet the safety requirements is at the far end of the room. Consequently, it is proposed to relocate the fridge to a newly created space by the door and supply and fit a tower unit incorporating a double oven one of which can be used as a replacement for the hot cupboard when necessary.

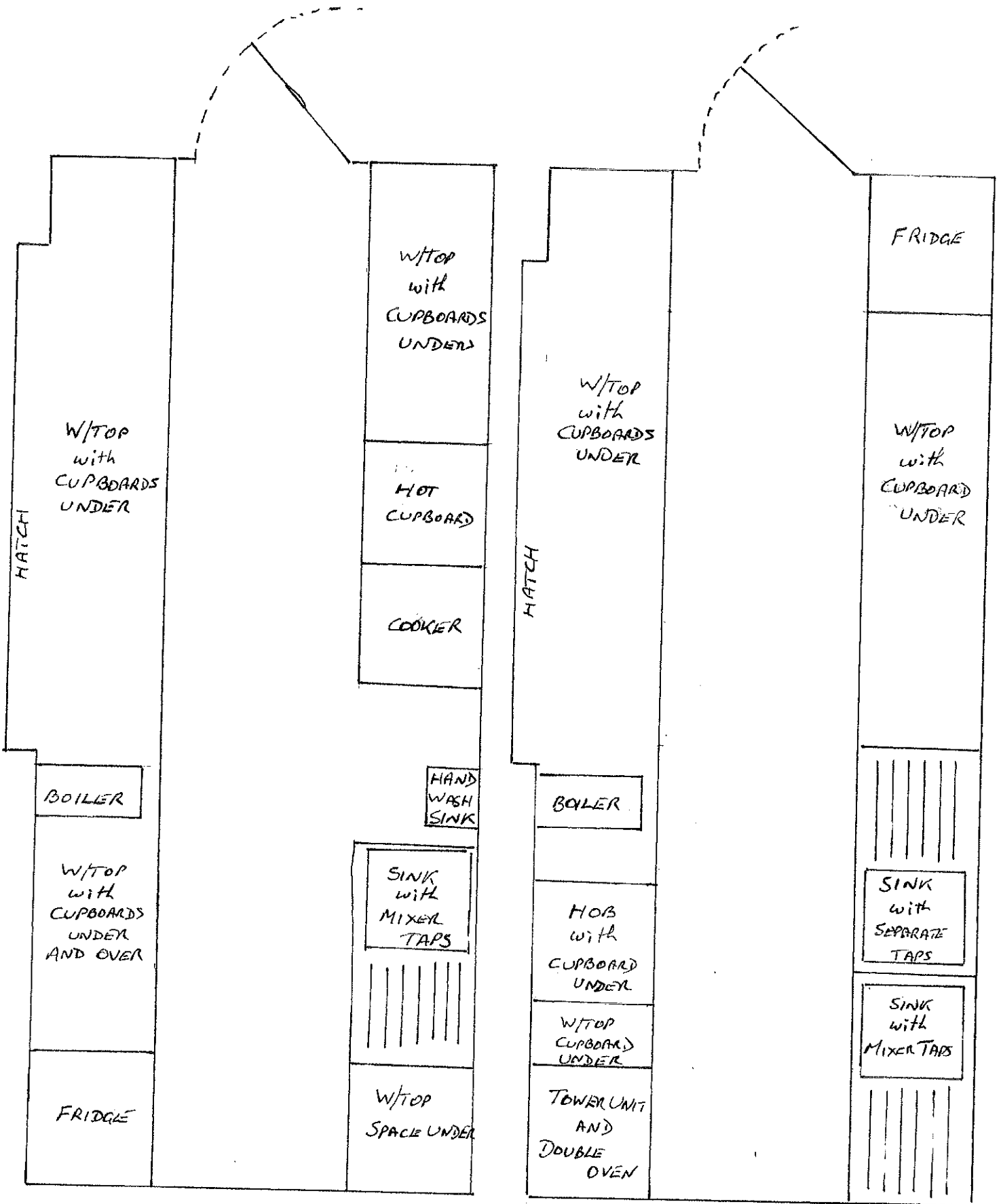
Next to the cooker unit will be a small cupboard unit (required by law to provide a space between hob and tower unit) and then a 4-ring hob with cupboards under. There would then be a continuous work top with cupboards under from the hob to the end wall including an extended section to create the serving hatch as at present.

On the window side, at the far end of the room will be two sinks with draining boards. One will be fitted with a mixer tap and the other with two single taps to comply with hygiene regulations. There would then be a continuous worktop with cupboards under up to the fridge and it may be possible to relocate the existing wall cupboards onto the wall between the windows.

THE BENEFITS

1. Resolves the Health and Safety issue
2. Provides considerably more storage cupboards.
3. Improves the facilities for washing up by having somewhere to put dirty crockery and clean crockery.
4. The new layout is more efficient and user friendly.

PROPOSED KITCHEN IMPROVEMENTS FLOOR PLAN



EXISTING LAYOUT

PROPOSED LAYOUT