



THE Eco ST

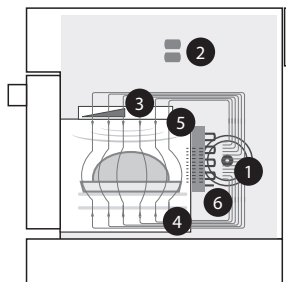


PERFORMANCE

Utilizing TurboChef's patented technology to rapidly cook food without compromising quality, the Eco ST provides superior cooking performance while requiring less space and consuming less energy.

VENTILATION

- Ventless certification
- EPA 202 test (8 hr):
 - Product: 237 Pepperoni Pizzas
 - Results: 0.64 mg/m³
 - Ventless Requirement: <5.00 mg/m³
- Internal catalytic filtration to limit smoke, grease, and odor emissions.



1. Blower Motor
2. Top-launched Microwave
3. Stirred Impinged Air (Top) and Microwave
4. Air Impingement (Bottom)
5. Catalytic Converter
6. Heater
7. Air Filter

Project _____

Item No. _____

Quantity _____

EXTERIOR CONSTRUCTION

- Corrosion-resistant steel outer wrap and door
- Cool-to-touch exterior; all surfaces below 122°F/50°C
- Ergonomic door handle

INTERIOR CONSTRUCTION

- 201/304 stainless steel
- Fully welded and insulated cook chamber
- Removable rack and lower jetplate

STANDARD FEATURES

- Single motor vertically circulates air impingement
- Top-launched microwave system
- Stirrer to help ensure even distribution of air and microwave
- Integral recirculating catalytic converter for UL® (KNLZ) listed ventless operation
- External air filtration
- Smart menu system capable of storing up to 256 recipes
- Customizable menu settings via Wi-Fi (additional fees apply), USB, or manual entry
- Flash firmware updates via USB
- Single or dual-temperature interface
- Self-diagnostics for monitoring oven components and performance
- Smart Voltage Sensor Technology* (U.S. only)
- Stackable (requires stacking kit)
- Includes plug and cord (6 ft. nominal)
- Warranty – 1 year parts and labor

COMES WITH STANDARD ACCESSORIES

- 1 Bottle Oven Cleaner (103180)
- 1 Bottle Oven Guard (103181)
- 2 Trigger Sprayers (103182)
- 1 Aluminum Paddle (i1-9716)

CERTIFICATIONS



This product conforms to the ventilation recommendations set forth by NFPA96 using EPA202 test method.

* Smart Voltage Sensor Technology does not compensate for lack of or over voltage situations. It is the responsibility of the owner to supply voltage to the unit according to the specifications on the back of this sheet.

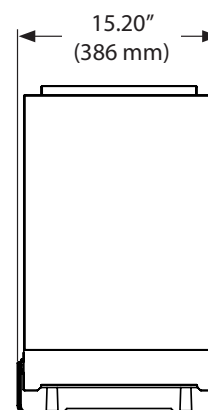
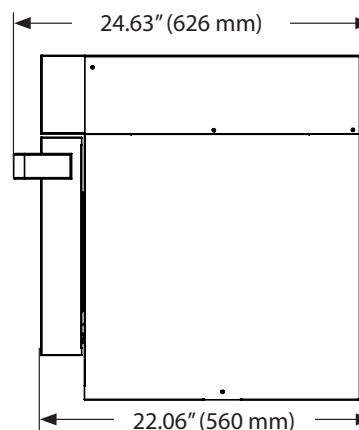
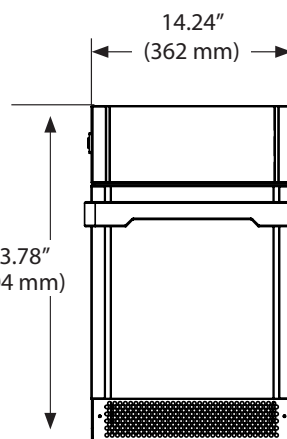
† Ventless certification is for all food items except for foods classified as "fatty raw proteins." Such foods include bone-in, skin-on chicken, raw hamburger meat, raw bacon, raw sausage, steaks, etc. If cooking these types of foods, consult local HVAC codes and authorities to ensure compliance with ventilation requirements.

If you have questions regarding ventless certifications or local codes, please email ventless.help@turbochef.com

TurboChef reserves the right to make substitutions of components or change specifications without prior notice.



DIMENSIONS		
Height	23.78	604 mm
Width	14.25"	362 mm
Depth	22.06"	560 mm
Weight	130 lb.	59 kg
Cook Chamber		
Height / Usable Height	7.2" / 5.7"	183 mm / 145 mm
Width	12.5"	318 mm
Depth / Usable Depth	10.5" / 9.3"	267 mm / 236 mm
Volume / Usable Volume	0.54 cu.ft. / 0.38 cu.ft.	15.3 liters / 10.7 liters
Wall Clearance (Oven not intended for built-in installation)		
Top	5"	127 mm
Sides	1"	25 mm
ELECTRICAL SPECIFICATIONS – SINGLE PHASE		
US/CANADA ECS-9500-1: Stainless Steel ECS-9500-2: Traffic Red (RAL-3020) ECS-9500-3: Yellow Green (RAL 6018) ECS-9500-4: Pure White (RAL 9010) ECS-9500-5: Jet Black (RAL 9005) ECS-9500-6: Blue (Custom)		208/240 VAC, 60 Hz, 30 A Max Input: 6.0 kW* MW: 3.2 kW HTR: 6.0 kW Plug: NEMA 6-30P
EUROPE (UK) ECS-9500-13-UK: Stainless Steel ECS-9500-14-UK: Traffic Red (RAL-3020) ECS-9500-15-UK: Yellow Green (RAL 6018) ECS-9500-16-UK: Pure White (RAL 9010) ECS-9500-17-UK: Jet Black (RAL 9005) ECS-9500-18-UK: Blue (Custom)		230 VAC, 50 Hz, 27 A Max Input: 6.8 kW* MW: 3.2 kW HTR: 6.0 kW Plug: IEC 309, 3-pin
JAPAN (JK) ECS-9500-25-JK: Stainless Steel ECS-9500-26-JK: Traffic Red (RAL-3020) ECS-9500-27-JK: Yellow Green (RAL 6018) ECS-9500-28-JK: Pure White (RAL 9010) ECS-9500-29-JK: Jet Black (RAL 9005) ECS-9500-30-JK: Blue (Custom)		200 VAC, 50 Hz, 30 A Max Input: 6.2 kW* MW: 3.2 kW HTR: 6.0 kW Plug, NEMA L6-50, PSE, 3-blade
JAPAN (JK) ECS-9500-31-JK : Stainless Steel ECS-9500-32-JK : Traffic Red (RAL-3020) ECS-9500-33-JK : Yellow Green (RAL 6018) ECS-9500-34-JK : Pure White (RAL 9010) ECS-9500-35-JK : Jet Black (RAL 9005) ECS-9500-36-JK : Blue (Custom)		200 VAC, 60 Hz, 30 A Max Input: 6.2 kW* MW: 3.2 kW HTR: 6.0 kW Plug, NEMA L6-50, PSE, 3-blade



Continued on next page...

* Under normal operation, the oven will not exceed the max input value.



TurboChef recommends installing a type D circuit breaker for European installations.

ELECTRICAL SPECIFICATIONS – SINGLE PHASE

BRAZIL (BK)	
ECS-9500-37-BK: Stainless Steel	220 VAC, 60 Hz, 28 A
ECS-9500-38-BK: Traffic Red (RAL-3020)	Max Input: 6.2 kW*
ECS-9500-39-BK: Yellow Green (RAL 6018)	MW: 3.2 kW
ECS-9500-40-BK: Pure White (RAL 9010)	HTR: 6.0 kW
ECS-9500-41-BK: Jet Black (RAL 9005)	Plug: IEC 309, 3-pin
ECS-9500-42-BK: Blue (Custom)	
LATIN AMERICA (LA) - includes cleaner and guard	
ECS-9500-49-LA: Stainless Steel	220 VAC, 60 Hz, 28 A
ECS-9500-50-LA: Traffic Red (RAL-3020)	Max Input: 6.2 kW*
ECS-9500-51-LA: Yellow Green (RAL 6018)	MW: 3.2 kW
ECS-9500-52-LA: Pure White (RAL 9010)	HTR: 6.0 kW
ECS-9500-53-LA: Jet Black (RAL 9005)	Plug: NEMA 6-30P
ECS-9500-54-LA: Blue (Custom)	
LATIN AMERICA (LA) - without cleaner and guard	
ECS-9500-55-LA: Stainless Steel	
ECS-9500-56-LA: Traffic Red (RAL-3020)	
ECS-9500-57-LA: Yellow Green (RAL 6018)	
ECS-9500-58-LA: Pure White (RAL 9010)	
ECS-9500-59-LA: Jet Black (RAL 9005)	
ECS-9500-60-LA: Blue (Custom)	
ELECTRICAL SPECIFICATIONS – MULTIPHASE	
EUROPE DELTA (ED)	
ECS-9500-67-ED: Stainless Steel	230 VAC, 50 Hz, 20 A
ECS-9500-68-ED: Traffic Red (RAL-3020)	Max Input: 6.2 kW*
ECS-9500-69-ED: Yellow Green (RAL 6018)	MW: 3.2 kW
ECS-9500-70-ED: Pure White (RAL 9010)	HTR: 6.0 kW
ECS-9500-71-ED: Jet Black (RAL 9005)	Plug: IEC 309, 4-pin
ECS-9500-72-ED: Blue (Custom)	
EUROPE WYE (EW)	
ECS-9500-7-EW: Stainless Steel	400 VAC, 50 Hz, 16 A
ECS-9500-8-EW: Traffic Red (RAL-3020)	Max Input: 6.2 kW*
ECS-9500-9-EW: Yellow Green (RAL 6018)	MW: 3.2 kW
ECS-9500-10-EW: Pure White (RAL 9010)	HTR: 6.0 kW
ECS-9500-11-EW: Jet Black (RAL 9005)	Plug: IEC 309, 5-pin
ECS-9500-12-EW: Blue (Custom)	
AUSTRALIA (AU)	
ECS-9500-19-AU: Stainless Steel	400 VAC, 50 Hz, 16 A
ECS-9500-20-AU: Traffic Red (RAL-3020)	Max Input: 6.2 kW*
ECS-9500-21-AU: Yellow Green (RAL 6018)	MW: 3.2 kW
ECS-9500-22-AU: Pure White (RAL 9010)	HTR: 6.0 kW
ECS-9500-23-AU: Jet Black (RAL 9005)	Plug: Clipsal, 5-pin
ECS-9500-24-AU: Blue (Custom)	
JAPAN (JD)	
ECS-9500-73-JD: Stainless Steel	200 VAC, 50 Hz, 20 A
ECS-9500-74-JD: Traffic Red (RAL-3020)	Max Input: 6.2 kW*
ECS-9500-75-JD: Yellow Green (RAL 6018)	MW: 3.2 kW
ECS-9500-76-JD: Pure White (RAL 9010)	HTR: 6.0 kW
ECS-9500-77-JD: Jet Black (RAL 9005)	Plug: NEMA L6-50,
ECS-9500-78-JD: Blue (Custom)	PSE, 4-blade
	

JAPAN (JD)	
ECS-9500-101-JD : Stainless Steel	200 VAC, 60 Hz, 20 A
ECS-9500-102-JD : Traffic Red (RAL-3020)	Max Input: 6.2 kW*
ECS-9500-103-JD : Yellow Green (RAL 6018)	MW: 3.2 kW
ECS-9500-104-JD : Pure White (RAL 9010)	HTR: 6.0 kW
ECS-9500-105-JD : Jet Black (RAL 9005)	Plug: NEMA L6-50,
ECS-9500-106-JD : Blue (Custom)	PSE, 4-blade
	
KOREA/MIDDLE EAST WYE (KW)	
ECS-9500-61-KW: Stainless Steel	400 VAC, 60 Hz, 16 A
ECS-9500-62-KW: Traffic Red (RAL-3020)	Max Input: 6.2 kW*
ECS-9500-63-KW: Yellow Green (RAL 6018)	MW: 3.2 kW
ECS-9500-64-KW: Pure White (RAL 9010)	HTR: 6.0 kW
ECS-9500-65-KW: Jet Black (RAL 9005)	Plug: IEC 309, 5-pin
ECS-9500-66-KW: Blue (Custom)	
KOREA/MIDDLE EAST WYE (SD)	
ECS-9500-43-SD: Stainless Steel	230 VAC, 60 Hz, 20 A
ECS-9500-44-SD: Traffic Red (RAL-3020)	Max Input: 6.2 kW*
ECS-9500-45-SD: Yellow Green (RAL 6018)	MW: 3.2 kW
ECS-9500-46-SD: Pure White (RAL 9010)	HTR: 6.0 kW
ECS-9500-47-SD: Jet Black (RAL 9005)	Plug: IEC 309, 4-pin
ECS-9500-48-SD: Blue (Custom)	
SHIPPING INFORMATION	
U.S.: All ovens shipped within the U.S. are packaged in a double-wall corrugated box banded to a wooden skid.	
International: All International ovens shipped via Air or Less than Container Loads are packaged in wooden crates.	
Box size: 33" x 24" x 34" (838 mm x 610 mm x 864 mm)	
Crate size: 33" x 24" x 34" (838 mm x 610 mm x 864 mm)	
Item class: 110 NMFC #26710 HS code 8419.81	
Approximate boxed weight: 163 lb. (74 kg) / Approximate crated weight: 191 lb. (87 kg)	
Minimum entry clearance required for box: 34.5" (876 mm)	
Minimum entry clearance required for crate: 34.5" (876 mm)	

* Under normal operation, the oven will not exceed the max input value.



TurboChef recommends installing a type D circuit breaker for European installations.

Specification

Flexeserve Hub

Flexeserve Hub is an enclosed hot-holding unit with maximum versatility in a small footprint. Utilising Flexeserve hot air technology to hold large quantities of packaged food, of any shape and size.

Exclusive features

- * The only hot-holding unit developed specifically for the cultural shift and growth of takeaway, delivery and pickup.
- * Enclosed convected air system unlike any other hot-holding unit, for superior product quality, extended shelf life and industry leading energy efficiency.
- * Flexible shelving system - move up, down and adjust angle.
- * Double glazed, self-closing door with integrated smart LED lighting and a system to alert store staff if the door remains open for too long.
- * Innovative range of accessories available to increase capacity, improve product visibility and provide operational efficiencies.
- * Available in 2 widths with a single or double doors.

Compelling benefits

- * **Extends food shelf-life** - quality and temperature are retained throughout the holding process so food waste is minimised.
- * **True hot-holding** - packaged food products held for longer and as they were intended within an accurate temperature regime. The unique Flexeserve hot air recirculation technology ensures a consistent temperature throughout the entire volume of the unit.
- * **Versatility** - it works perfectly for both front and back of house, multipurpose accessories offer complete flexibility for storing any product type.
- * **Energy efficiency** - constructed from highly insulative materials and a double-glazed door with integrated LED lighting, Flexeserve Hub is unrivalled for energy saving features.
- * **Safety** - integrated over-temperature fail-safes, safe to touch surfaces and audible alarm if the door is held open for too long.



Model 1000

Model 600



PRODUCT CAPACITY
Up to 60 pizza boxes per unit.



PATENTED TECHNOLOGY
Superior food quality and energy efficiency.



PRODUCT CAPACITY
Up to 140 rotisserie chickens per unit.



Scan me to watch our Flexeserve Hub video.

Unique air recirculation technology

Flexeserve Hub benefits from our industry-leading hot air convection technology rather than relying on outdated contact surfaces or heat lamps. Hot air is continually circulated throughout the entire three-dimensional volume of the unit and creates a consistent and stable environment for your products.

This even distribution of air, which can be set to the required temperature, means food quality is maximised, unlike other heated displays that use conduction or infra-red which continue to cook food. In Flexeserve Hub, product integrity is maintained, resulting in food quality unlike any you have ever seen from a hot-holding unit. It is the only unit designed for holding large quantities of packaged hot food for takeaway, deliveries and pickup.



Specification

Flexeserve Hub

Available in 2 widths and square profile as standard.

Standard features

- * Adjustable stainless steel shelves. Model 600 supplied with 5 shelves, Model 1000 supplied with 10.
- * Stainless steel canopy and base panel - magnetic.
- * Mirror polished back panel.
- * Double glazed, self closing doors.
- * Standard ticket strip (53mm height).
- * Smart LED lighting.



Model 600
Standard finishes

Customisation options

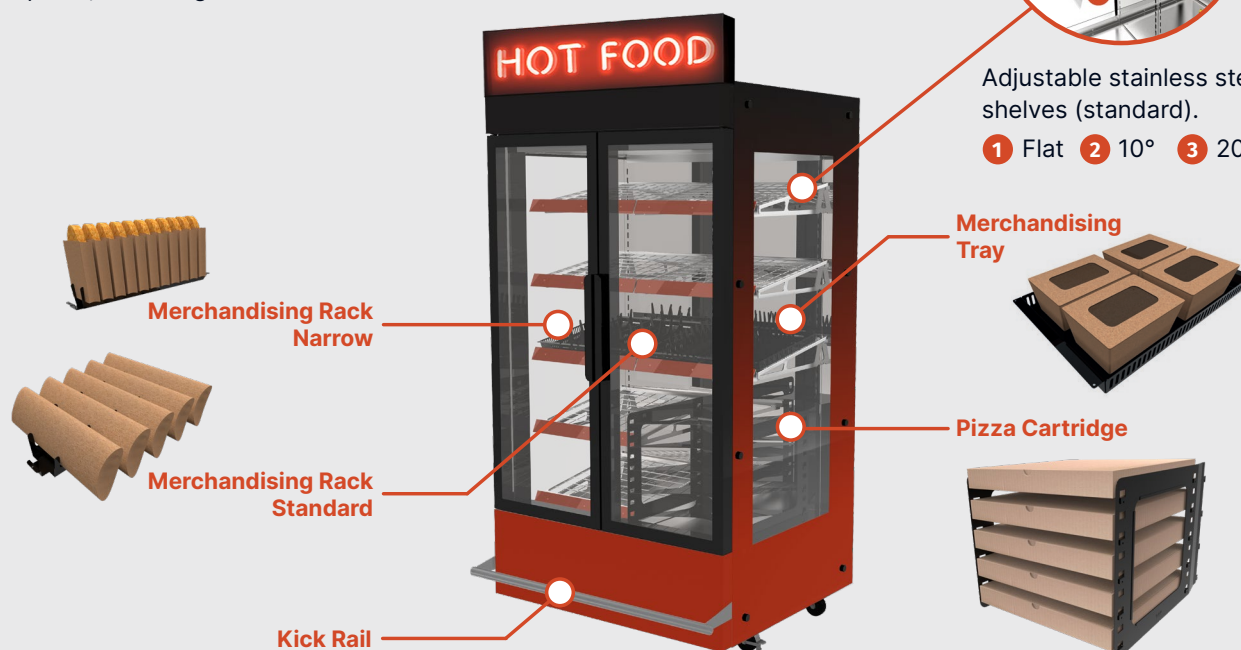
Complement your brand and store environment with bespoke options for customisation. You will find Brand Setting Guides at www.flexeserve.com in the resources section.

- * Customised header board.
- * Custom ticket / POS holders.
- * Bespoke colours - canopy, base panel, shelf edges.
- * End panel graphics / colours.
- * Customised base panel.



Adjustable stainless steel shelves (standard).

1 Flat 2 10° 3 20°



Accessories

Our innovative range of accessories increase visibility, capacity and operational efficiencies. They have been developed to be interchangeable and compatible with each other.

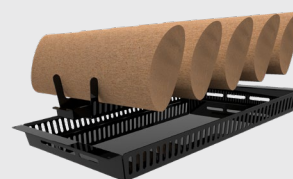


Scan me to view all accessories available for this model.

Product capacity*

PACKAGING CATEGORY	MODEL 600	MODEL 1000
DELIVERY TAKEAWAY BAGS	32 Per Unit	64 Per Unit
PIZZA BOXES	30 Per Unit	60 Per Unit
ROTISSERIE CHICKEN	70 Per Unit	140 Per Unit
SOUP CONTAINERS	175 Per Unit	350 Per Unit

ACCESSORIES**



*Product capacity is an indication only, based on generic food packaging.

**Flexeserve Hub® merchandising accessories - for complete range visit www.flexeserve.com/flexeserve-hub/hub-accessories-and-customisation/



Specification

Flexeserve Hub



MODEL TYPE

600

1000

PRODUCT CODE Right Hand / Left Hand Door

FH-60R-GB / FH-60L-GB
FH-60R-AU / FH-60L-AU
FH-60R-EU / FH-60L-EU

FH-10D-GB
FH-10D-AU
FH-10D-EU

UNIT H / W / D mm

1871 / 559 / 864

1871 / 984 / 864

SHELF SIZE W / D mm / CAPACITY m²

445 / 517 / 0.23

445 / 517 / 0.23 (each shelf)

UNIT WEIGHT Kg

190

288

ELECTRICAL INFORMATION*

POWER SUPPLY** UK / EU

13A 1Ph / 16A 1Ph

16A 1Ph

TOTAL POWER

6.1A / 1400W

11.7A / 2700W

ENERGY CONSUMPTION

HOURLY

0.65 kWh

1.284 kWh

SHIPPING CRATE

SIZE H / W / D mm / WEIGHT Kg***

2230 / 750 / 1110 / 30

2230 / 1000 / 1110 / 40

PLUG TYPES



EU



UK



Austria/Germany/Sweden
Type F



Australia
Type I



Swiss
Type J/Type 23



Italy
Type L



3 Pin
Commando

* All models require a dedicated power supply.

** Model 600 Australia / New Zealand - 10A 1Ph. Model 1000 Australia / New Zealand - 15A 1Ph.

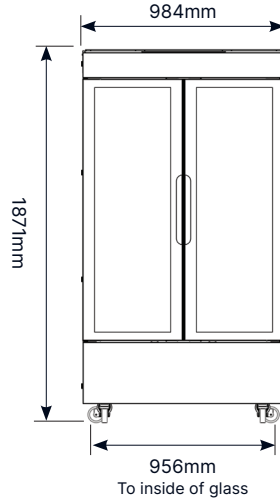
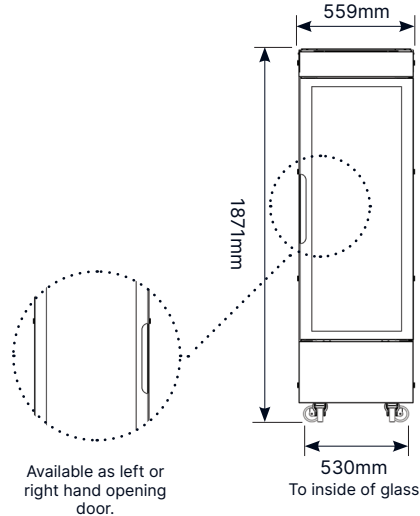
*** For accurate shipping weights including accessories and customisation, contact info@flexeserve.com

UNIT VENTILATION - A 50mm ventilation gap is required between the back of the unit and all solid surfaces. If located within housing or under a bulkhead, open ventilation above is required.

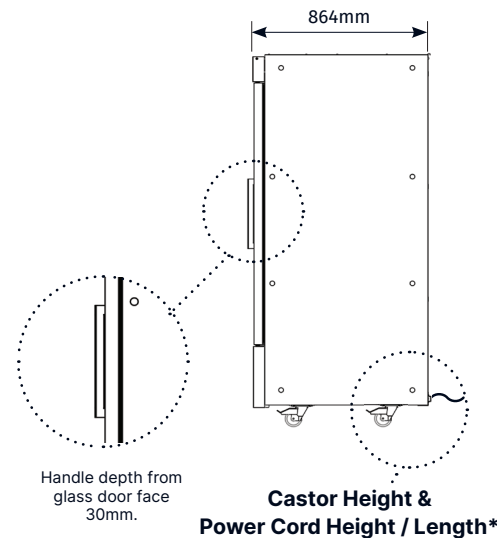
Front View

MODEL 600

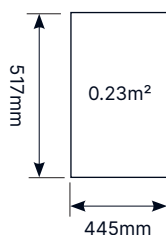
MODEL 1000



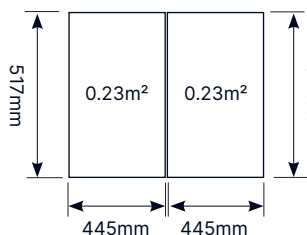
Profile View



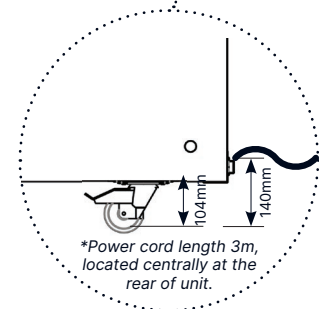
Wire Shelf Footprint 600



Wire Shelf Footprint 1000



Castor Height & Power Cord Height / Length*



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flexeserve®

For further information

info@flexeserve.com

flexeserve.com

Flexeserve Customer Support

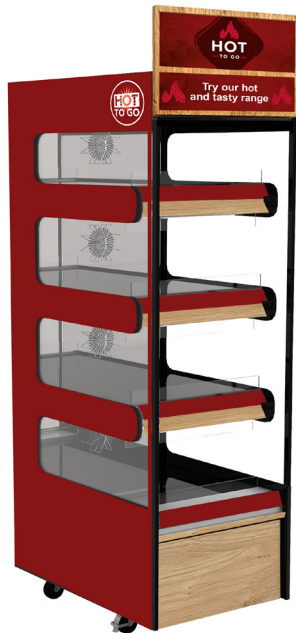
+44 (0) 1455 638300

customer.support@flexeserve.com



Greggs Specification

Flexeserve Zone® 4 Tier - Floor Standing



Model 600,
Square



Model 1000,
Square

Graphic Pack



Model 600 top header - IBS 30051605



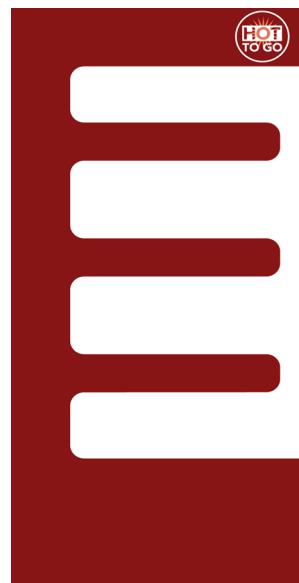
Model 600 bottom header - IBS 3005770



Model 1000 top header - IBS 30051606



Model 1000 bottom header - IBS 30053768



Model 600 & 1000 end panel LH + RH



Specification

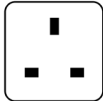
4 Tier - Floor Standing Square



MODEL TYPE	600 SQUARE	1000 SQUARE
PRODUCT CODE	FXZNA60S4SG1	FXZNA10S4SG1 / G3
UNIT H / W / D mm	1865 / 556 / 865	1865 / 975 / 865
SHELF SIZE W / D mm / CAPACITY M³	532 / 547 / 0.06	952 / 547 / 0.1
UNIT WEIGHT Kg	210	298
ELECTRICAL INFORMATION**		
POWER SUPPLY*** UK	13A 1Ph	32A 1Ph, 16A 3Ph
TOTAL POWER PER ZONE	3.00A / 689W	6.01A / 1382W
TOTAL POWER PER UNIT	11.98A / 2756W	24.04A / 5528W
ENERGY CONSUMPTION - HOURLY		
ONE ZONE / ALL ZONES	0.39kWh / 1.56 kWh	0.7 kWh / 2.8 kWh

PLUG TYPES

MODEL 600



UK

MODEL 1000

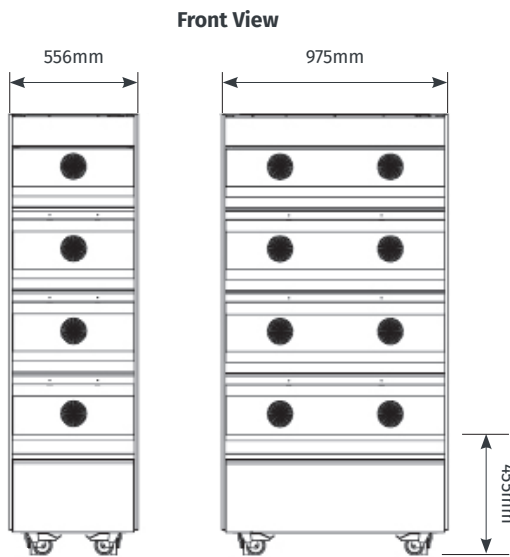


3 Pin Commando

UNIT VENTILATION - A 50mm ventilation gap is required between the back of the unit and all solid surfaces.

Specification

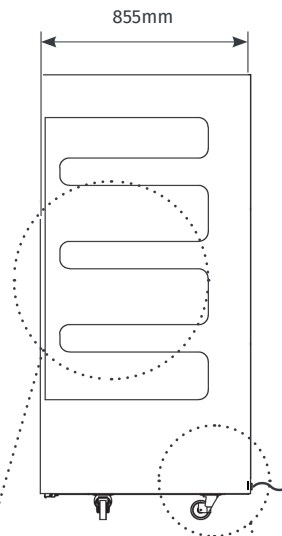
4 Tier - Floor Standing



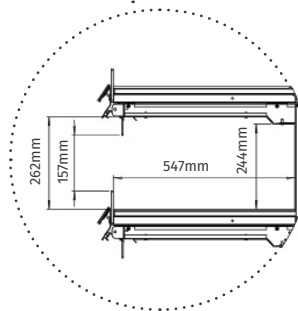
MODEL 600

MODEL 1000

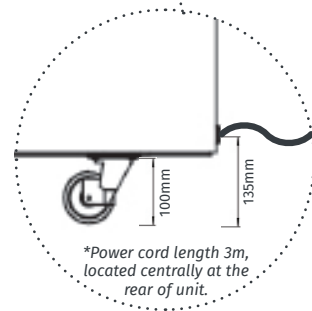
Profile View - Square



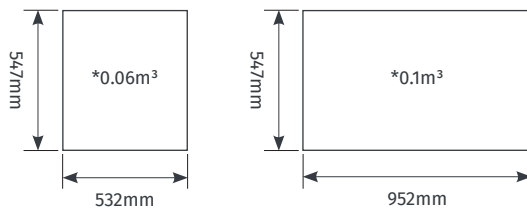
Interior Zone Dimensions



Castor Height & Power Cord Height / Length*



Shelf Footprint & Merchandising Volume*



Accessories



Acrylic Hook-on Ambient Impulse Baskets - 30047909 (2 x Per Unit)



Racks Narrow Version for Hash Browns - 10080910 (2 x Per Unit)

FLEXESERVE ZONE® PATENTS

WO2014072693, WO2015044637, EP2916692, EP3048931, GB2509207, GB2518524, US2016213168, US2016235218, HK1193011, CA2925157, AU2014326399.

ACCREDITATIONS

Conforms to Standard UL 197 and NSF-4.
Certified to CSA C22.2 No. 109.

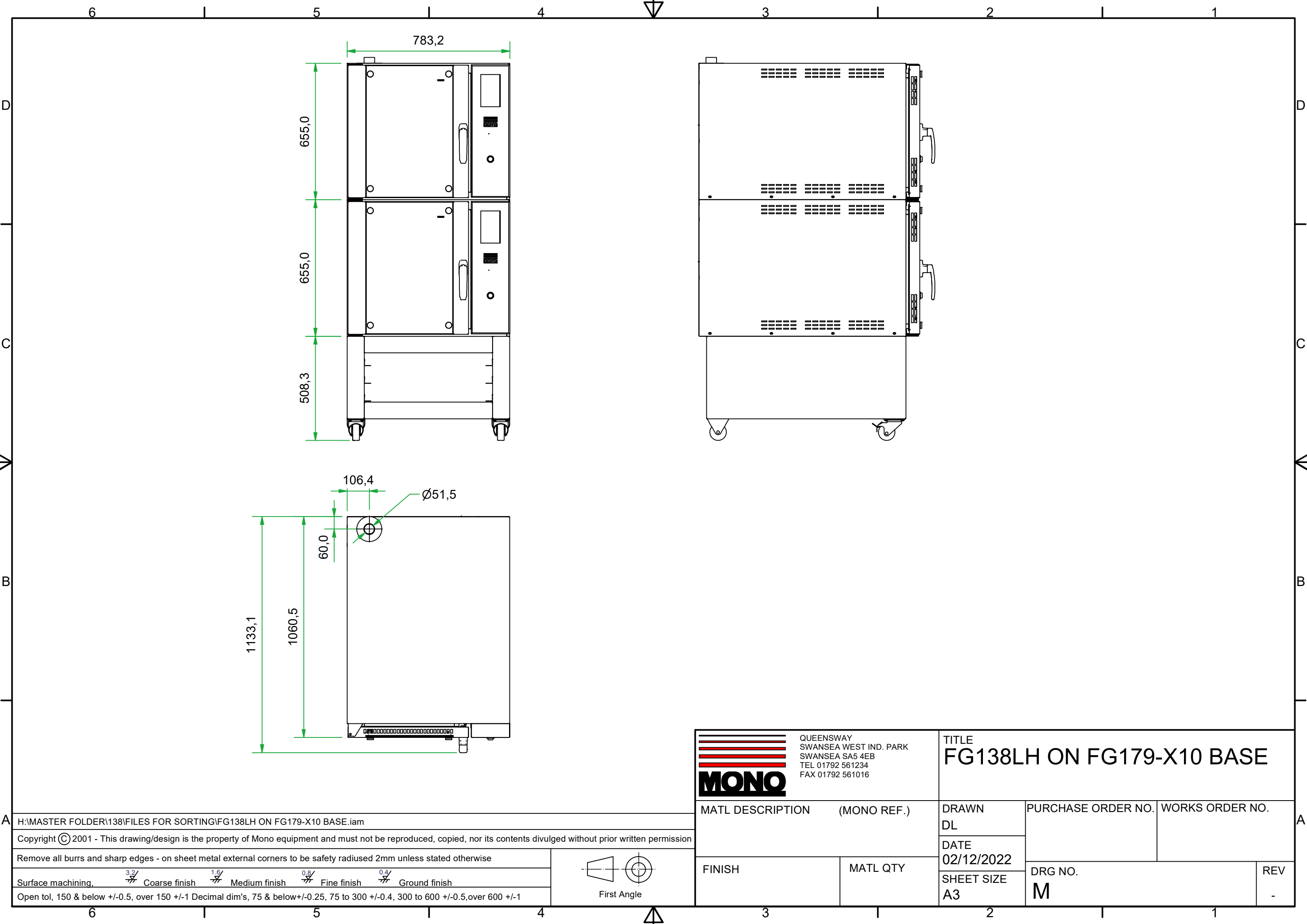


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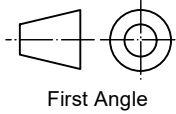
flexeserve®

For further information

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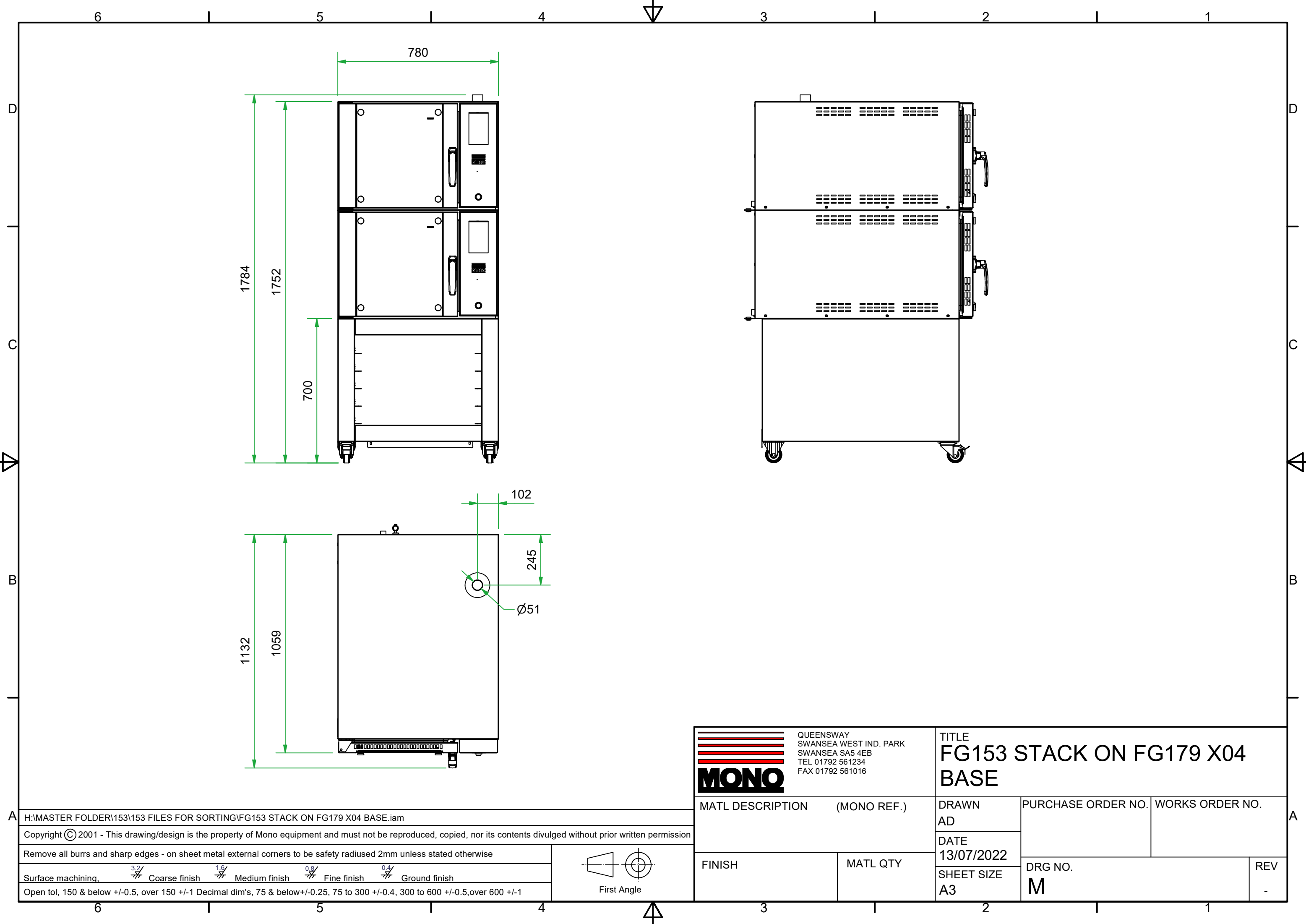


H:\MASTER FOLDER\138\FILES FOR SORTING\FG138LH ON FG179-X10 BASE.iam		
Copyright © 2001 - This drawing/design is the property of Mono equipment and must not be reproduced, copied, nor its contents divulged without prior written permission		
Remove all burrs and sharp edges - on sheet metal external corners to be safety radiused 2mm unless stated otherwise		
Surface machining.	$\frac{3.2}{\sqrt{\text{ }}$ Coarse finish	$\frac{1.6}{\sqrt{\text{ }}$ Medium finish
Open tol, 150 & below +/-0.5, over 150 +/-1	$\frac{0.8}{\sqrt{\text{ }}$ Fine finish	$\frac{0.4}{\sqrt{\text{ }}$ Ground finish
Decimal dim's, 75 & below+/-0.25, 75 to 300 +/-0.4, 300 to 600 +/-0.5,over 600 +/-1		

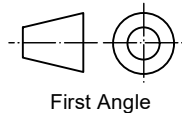


First Angle

 QUEENSWAY SWANSEA WEST IND. PARK SWANSEA SA5 4EB TEL 01792 561234 FAX 01792 561016		TITLE FG138LH ON FG179-X10 BASE		
MATL DESCRIPTION (MONO REF.)		DRAWN DL	PURCHASE ORDER NO.	WORKS ORDER NO.
		DATE 02/12/2022		
FINISH	MATL QTY	SHEET SIZE A3	DRG NO. M	REV -



A H:\MASTER FOLDER\153\153 FILES FOR SORTING\FG153 STACK ON FG179 X04 BASE.iam	
Copyright © 2001 - This drawing/design is the property of Mono equipment and must not be reproduced, copied, nor its contents divulged without prior written permission	
Remove all burrs and sharp edges - on sheet metal external corners to be safety radiused 2mm unless stated otherwise	
Surface machining.	3.2/ Coarse finish
	1.6/ Medium finish
	0.8/ Fine finish
	0.4/ Ground finish
Open tol, 150 & below +/-0.5, over 150 +/-1 Decimal dim's, 75 & below+/-0.25, 75 to 300 +/-0.4, 300 to 600 +/-0.5,over 600 +/-1	



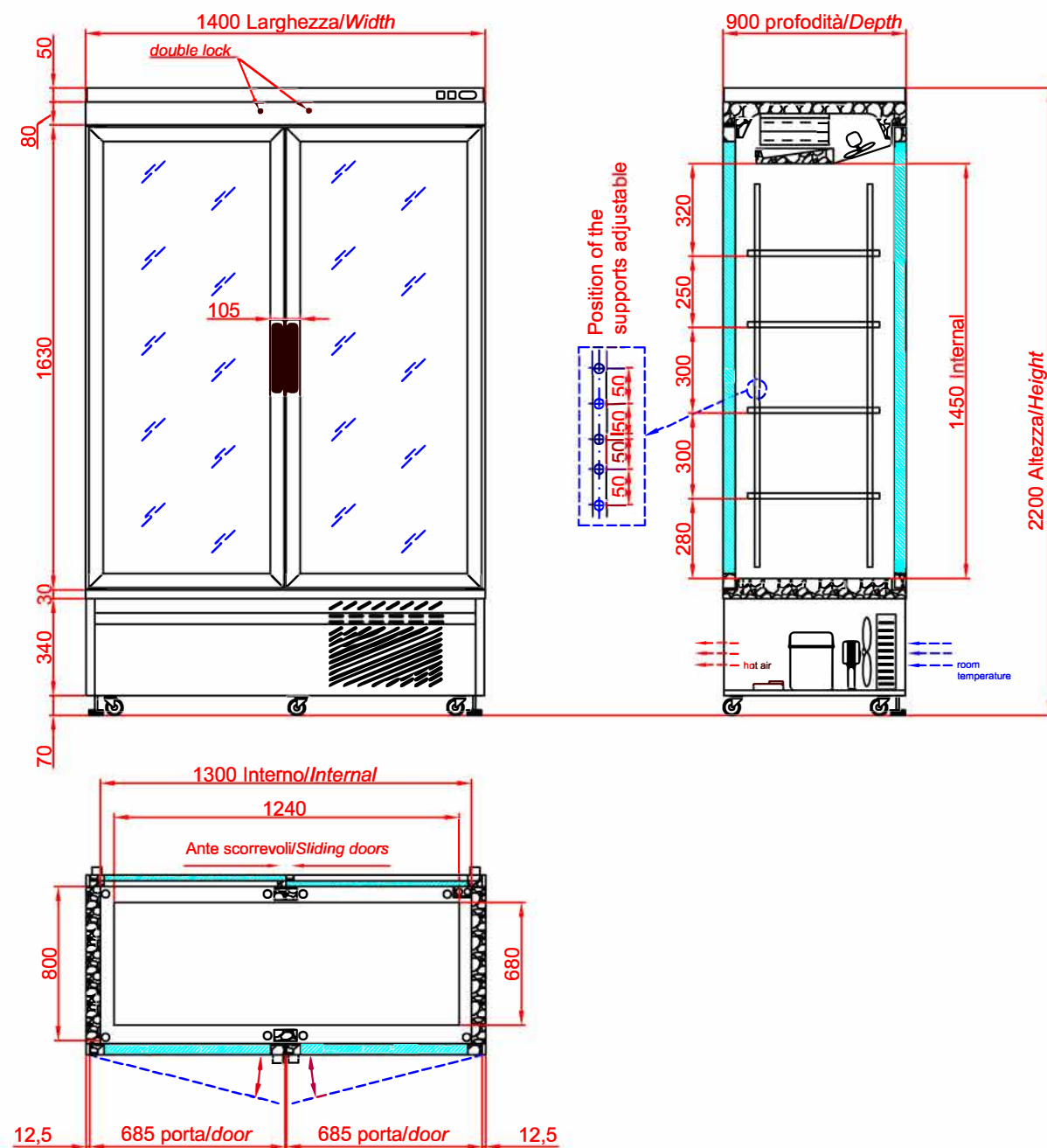
First Angle

		QUEENSWAY SWANSEA WEST IND. PARK SWANSEA SA5 4EB TEL 01792 561234 FAX 01792 561016		TITLE FG153 STACK ON FG179 X04 BASE	
MATL DESCRIPTION (MONO REF.)		DRAWN AD	PURCHASE ORDER NO.	WORKS ORDER NO.	
		DATE 13/07/2022			
FINISH	MATL QTY	SHEET SIZE A3	DRG NO. M		REV -

GREGGS CONVECTION OVEN SPECIFICATIONS



	2 x 5-tray ECO Convection Ovens on Racked Base	2 x 7-tray ECO Convection Ovens on Racked Base
		
Oven Specifications		
Tray Capacity per Oven / Stack	5 /10	7 /14
Door Hinge Option	Right or Left	
Width (mm)	780	
Depth, door closed (mm)	1,060	
Depth, door open (mm)	1,600	
Pitch Between Trays (mm)	70	
Single Oven Height (mm)	520	650
Total Height of Stack on Base (mm)	1,740	1,800
Weight (kg)	204	234
Power Supply	3 Phase, Fused at 11amps per Phase 7.5kW	3 Phase, Fused at 14amps per Phase 10kW
Noise Level (dB)	Less than 85	
Base Unit Specifications		
Pitch Between Trays (mm)	80	
Tray Capacity	5	3
Base Unit Height (mm)	700	500
Oven Features		
User Interface	7" HD TFT Resistive Touch Full Colour Touch Screen	
Programme Storage	100	
Oven Chamber Lights	Energy-Saving LED	
Product Group menus	Numerical or Graphical	
Greggs Branded Wallpaper	Yes	
Bespoke Software – Additional Timer	Yes	
Pre-Loaded with Greggs Programs	Yes	
Energy-Saving Sleep Mode	Yes	
Energy-Saving Auto Shutdown	Yes	
Continuous Bake Timer	Yes	
Start bake on Door Close Function	Yes	
Lights on with Door Open Function	Yes	
USB Programmable	Yes	
Time format 12h / 24h	Yes	
On-Screen Diagnostics	Yes	
Easy-Clean Exhaust Outlet	Yes	
Fan Delay	Yes	
Pre-Bake Function	Yes	
Temperature Units C/F	Yes	
2-Stage Door Handle	Yes	
Cool to Touch Double Glazed Door	Yes	
British Manufactured	Yes	
Warranty Terms	Non-Franchise 2-Years Parts - Franchise 2-Year Parts & Labour	
Additional Services		
Free National Delivery & Installation	Yes	
Free Staff Training	Yes	
Free Stock Holding	Yes	
On-Call Spare Parts	Yes	
Options Available		
Condenser Canopy	Yes	
Landscape or Portrait orientation	Yes	



INFORMAZIONI TECNICHE TECHNICAL DATASHEET

Rif. Pastorfrigor-Gregg's

Data 18/03/2021
07/05/2021 rev7

Refrigerazione Refrigeration		No Frost	
Range Temperatura Temperature range		-5/+10° (NFP)	
Sbrinamento Defrosting		Automatico elettrico Automatic electrical	
Misure esterne Overall dimensions		[mm] 1400x900x2200	
Misure interne Internal dimensions		[mm] 1300x800x1450	
Termostato Thermostat	n.1	Elettronico Carel Easy	
Motore e potenza Engine and power	n.1	Incluso Included	
Gas	R290	Voltaggio Voltage	230V/50Hz
Lati espositivi Display sides	n.2	Capacità Capacity	[Lt] 1500
Assetto interno Inside configuration	n.4 ripiani inox Inox shelves		[mm] 1240x680
Illuminazione Lighting	n.8 Led 4000° K		[mm] 1500
Finitura esterna Outside covering	Silver		
Finitura interna Inside covering	Lam. plast. White		

Note:

SERRATURA
PORTE FRONTE A BATTENTE
PORTE RETRO SCORREVOLI

Lockable doors
Front swing doors
Rear sliding doors

pastorfrigor_{GB}

UNDERCOUNTER DISHWASHERS
FP SERIES

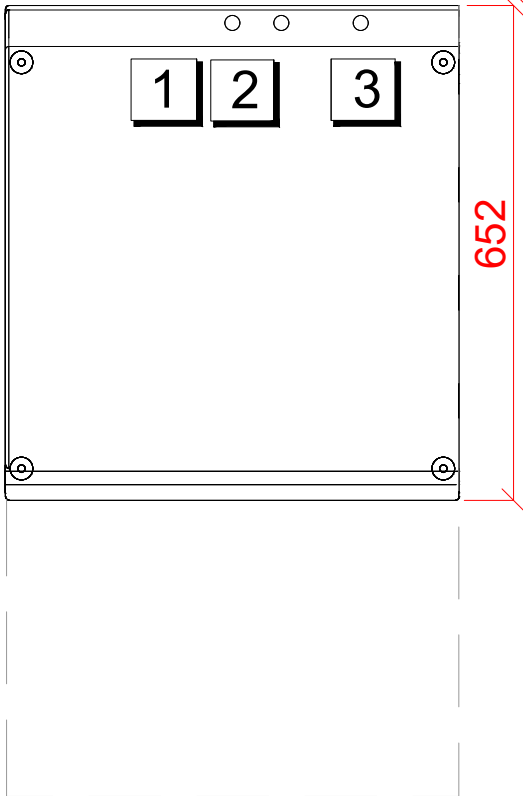
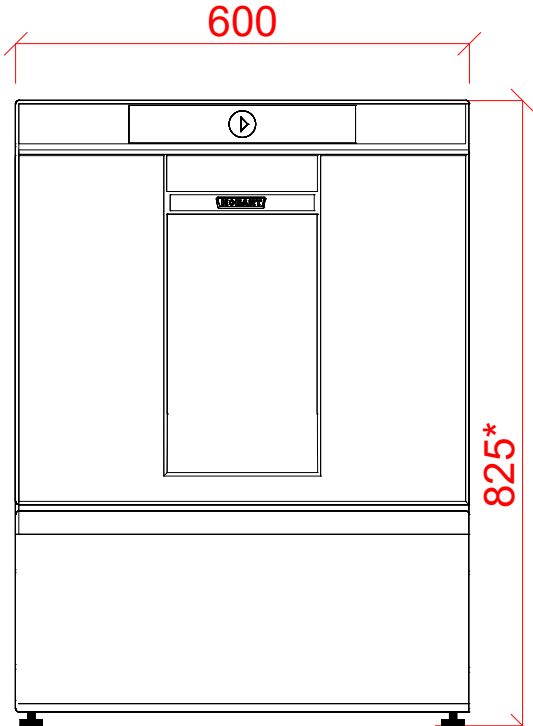
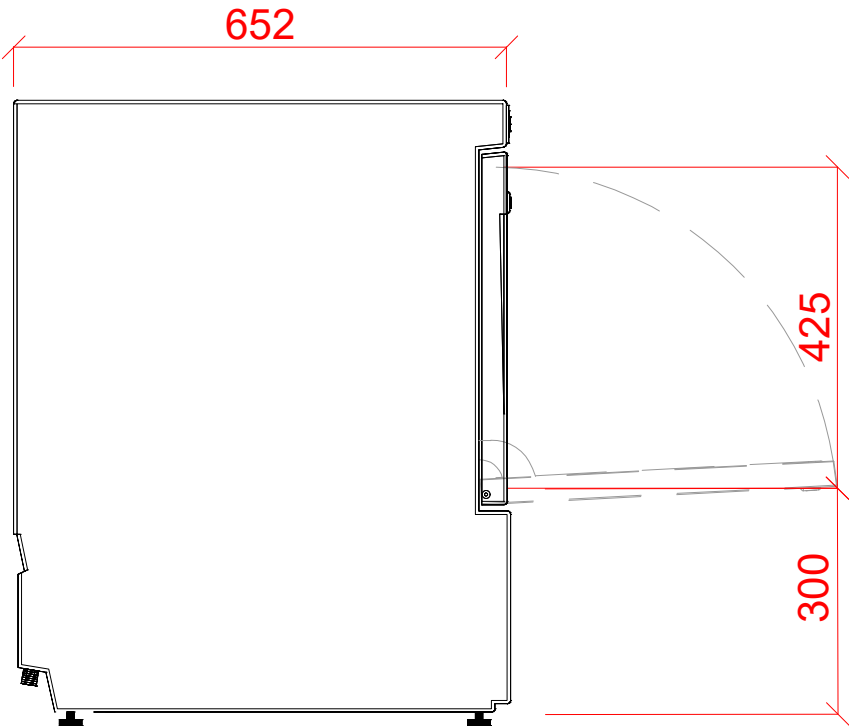


HOBART UK,
SOUTHGATE WAY,
ORTON SOUTHGATE,
PETERBOROUGH.
PE2 6GN
0844 888 7777

www.hobartuk.com

Undercounter Dishwasher with Vaporinse and Softener

FPSW-10B



1 Water

22mm CONNECTION VIA 2 METRE FLEXIBLE HOSE, FEMALE TERMINATION.
WATER SUPPLY 10°C TO 60°C (0° TO 3° CLARK MAX) @ 0.6 TO 6.0 BAR MAX. INITIAL TANK FILL 10.8 LITRES.
STANDARD RINSE - 45 CYCLES
RINSE WATER USAGE 2.0 LITRES PER CYCLE.
MAX USAGE 90 LITRES PER HOUR.
VAPO RINSE - 21 CYCLES
RINSE WATER USAGE 1.0 LITRES PER CYCLE.
MAX USAGE 45 LITRES PER HOUR.
OUR MACHINES ARE SUPPLIED WITH CLASS 'AA' AIR GAP AS STANDARD.

2 Drain

DRAIN - 2 METRE FLEXIBLE HOSE TO A 40 mm TRAPPED STANDPIPE 800mm MAX A.F.F.L.
FLOW RATE 30 LITRES PER MINUTE.

3 Electric

6.8kW 400/50/3 + N + E FUSED AT 3 x 16amps MACHINE SUPPLIED WITH 2.5 METRES OF CABLE (3 PHASE).
CONFIGURABLE TO:
4.7kW 230/50/1 FUSED AT 25 amps

Other Services

RINSE AGENT HOSE - 2.5 METRE FLEXIBLE.
DETERGENT HOSE - 2.5 METRE FLEXIBLE.

Notes

APPROX WEIGHTS:
EMPTY: 65kg's WITH WATER: 87kg's
* = + 40mm

PLOT SCALE: 1:10

RIGHT TO MAKE NECESSARY CHANGES IS RESERVED

Non-concussive deck basin taps

Product codes –

3-second tap: D67380

7-second tap: D67381

The Saracen range of non-concussive taps provide a contemporary style push tap which is safe, reliable and reflects the quality of the range of total washroom solutions.

With manual operation the tap functions for a set period and then closes automatically.

This operation makes the tap ideal for use in unsupervised areas such as sports changing rooms and washrooms. It is also perfect for use as a water economy device. The simple operation of the push tap enables users with limited mobility to use the facility.

Box contains single tap with red (hot) & blue (cold) water indicator gaskets.

SARACEN



Features and benefits

- Simple operation
- Automatic close off
- Chrome finish
- 3 or 7 second timed flow
- Non-concussive
- Water economy
- Maximum inlet pressure 10 bar
- Minimum inlet pressure 0.5 bar
- Operating pressure range 0.5 – 5 bar
- Maximum operating temperature 60°C
- Maximum basin thickness 26mm
- Flow regulator included for water saving
- Replacement Saracen cartridges available:
3 seconds D67386; 7 seconds D67387

Flow rate performance

(Pressure = bar/dynamic - flow = ltrs/min)

System pressure (bar)	Flow rate (l/min)	
	D67380	D67381
0.2	6.4	6.9
0.5	7.8	7.74
1	9.7	9.6
1.5	11.7	11.8
2	14.0	14.1
2.5	15.2	16.1
3	16.9	17.9
3.5	18.6	18.9
4	19.0	20.4



WOLSELEY



The Specialist Merchant

Standards and approvals:

- BS EN 816:2017 Sanitary Tapware - Automatic shut off valve PN10
- BS EN 248:2003 Sanitary Tapware - General specification for electrodeposited coating Ni-Cr
- WRAS Approved

Important information

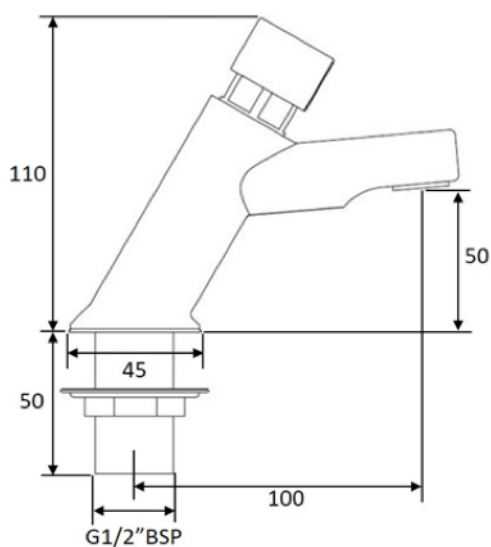
- Your Saracen taps must be connected in accordance Water Supply (Water Fittings) Regulations England & Wales and Byelaws in Scotland
- In order to prevent scalding, the hot water tap should be connected to the hot water supply via a Saracen thermostatic mixing valve
- It is recommended that a service/isolation valve is installed in the cold/hot water supply pipe(s) and the thermostatic mixing valve, in order to isolate the taps should servicing be required in the future
- Installation should be carried out by a competent person
- It is the installer's responsibility to carry out a thorough assessment of the installation environment (i.e. wall type/structure and system) and use appropriate fixings/connections
- For internal use only

Contents

- 1 x Saracen non-concussive basin mounted taps, with either 3 or 7-second pre-regulated cartridge
- 1 x blue (cold) & 1 x red (hot) indicator gaskets
- 1 x 1/2" rubber gasket
- 1 x 1/2" nylon locknut
- 1 x built-in flow straightener
- 1 x flow regulator

Dimensions

In millimetres unless specified



Customer care guide

Saracen non-concussive taps should be regularly cleaned with a soft damp cloth, occasionally use with a mild detergent solution, and then rinse. Under no circumstances should solvent cleaning agents, bleach or abrasive cleaning agents or cloths be used.

Our non-concussive taps are manufactured to the highest standards and should require little or no maintenance. In the unlikely event a spare part is required or replacement cartridge, please contact your local Wolseley Branch or visit our website: www.wolseley.co.uk.

Telephone helpline

Please contact our Customer Service Team on 0344 292 7062 or visit our website: www.wolseley.co.uk

Warranty

1 year from date of purchase – proof of purchase required

The information contained on this page was correct at date of issue. Fitting dimensions are provided as a guide only. Some variation may occur due to manufacturing tolerances. We pursue a policy of continuing improvement in design and performance of products and so reserve the right to change specifications without prior notice.

Version number 1.0



Product Data Sheet

February 01, 2023



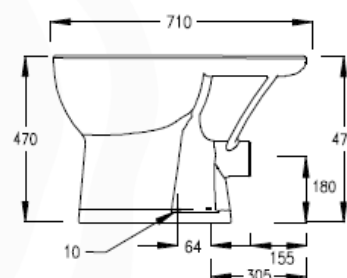
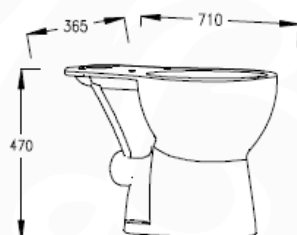
BALMORALS
London

Product Code	Product Description
1900R.C.L.B	i.Care DOCM C/C Lever Handle (Blue Rail & Seat) with Rimless WC Pan



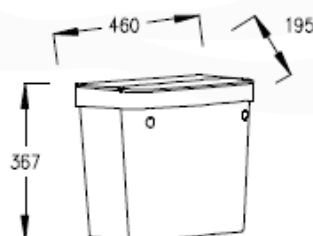
1901.C.N.R

Weight	24.9Kg
Materials	Ceramic
Colour	Euro White

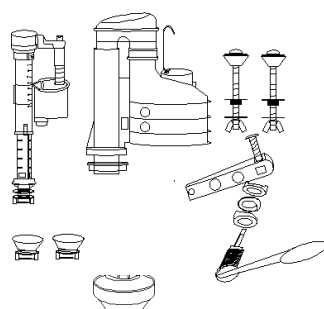


1903T.C.L.00

Weight	15Kg
Flushing Volume	6 Litter
Materials	Ceramic
Colour	Euro White



Weight	0.7Kg
Materials	Plastic



Product Data Sheet

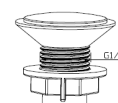
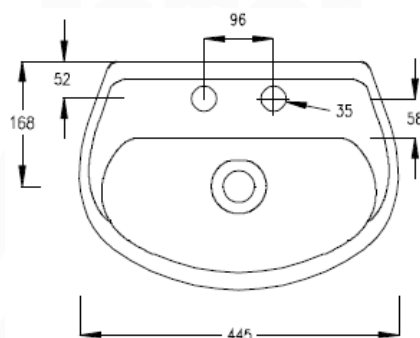
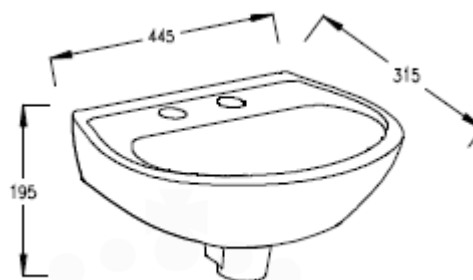


BALMORALS

London

1902.00

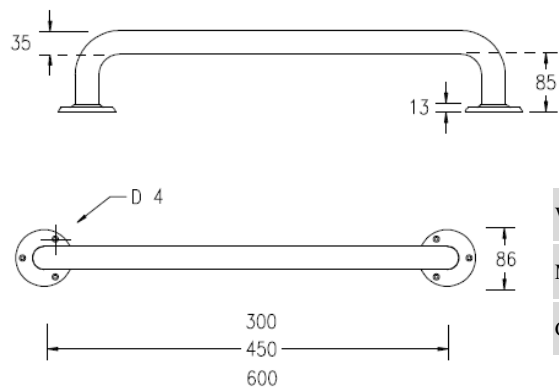
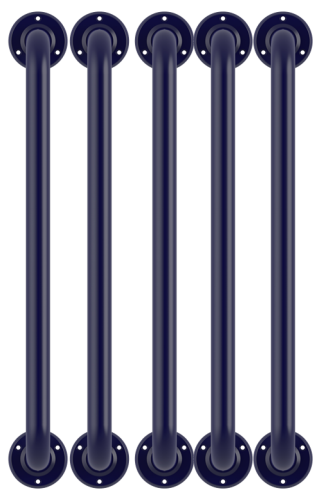
Weight	7.8 Kg
Materials	Ceramic
Colour	Euro White



Product Data Sheet

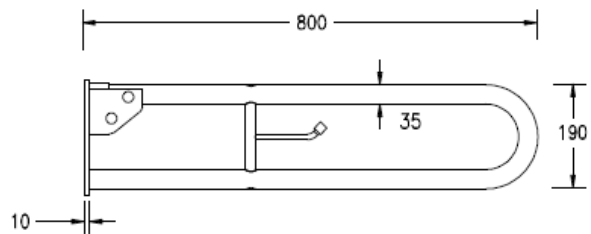
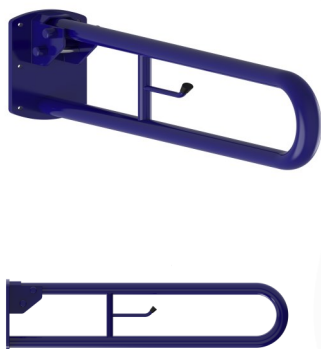


1911C.600.B.5

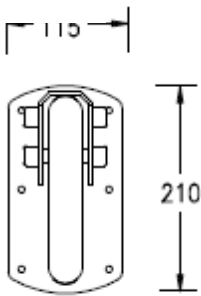


Weight	1.06 Kg
Materials	Steel
Colour	White

1923.B.800



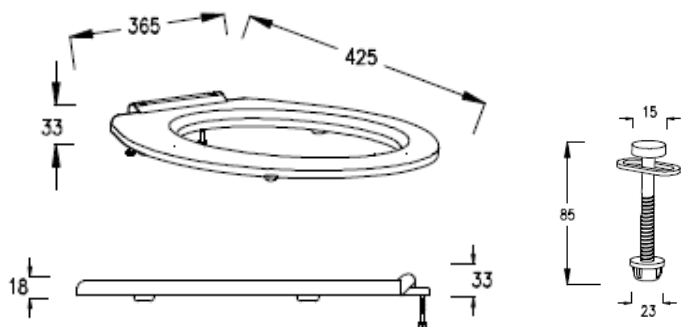
Weight	2.7 Kg
Materials	Steel
Colour	White



1910.RING.Y.B



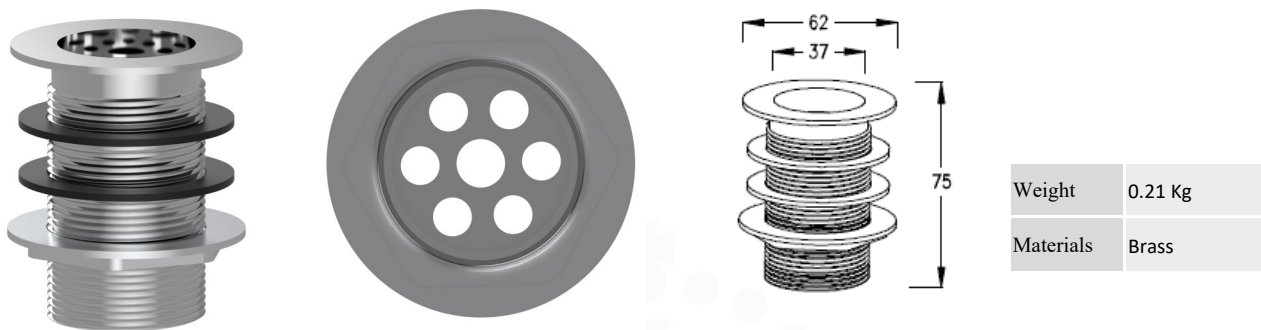
Weight	0.8 Kg
Materials	PP
Colour	White



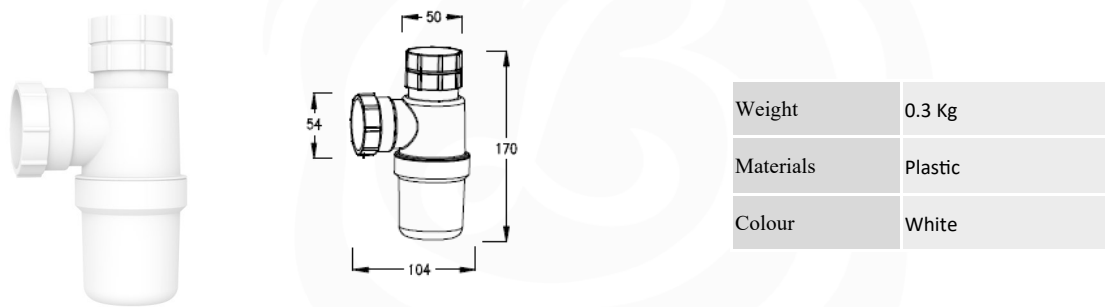
Product Data Sheet



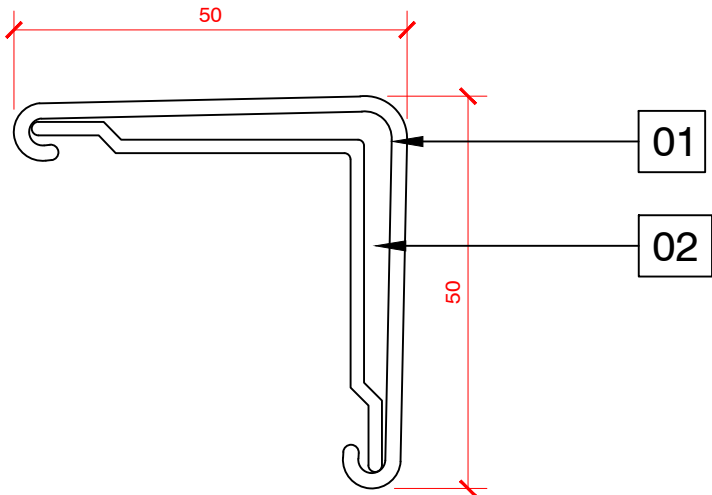
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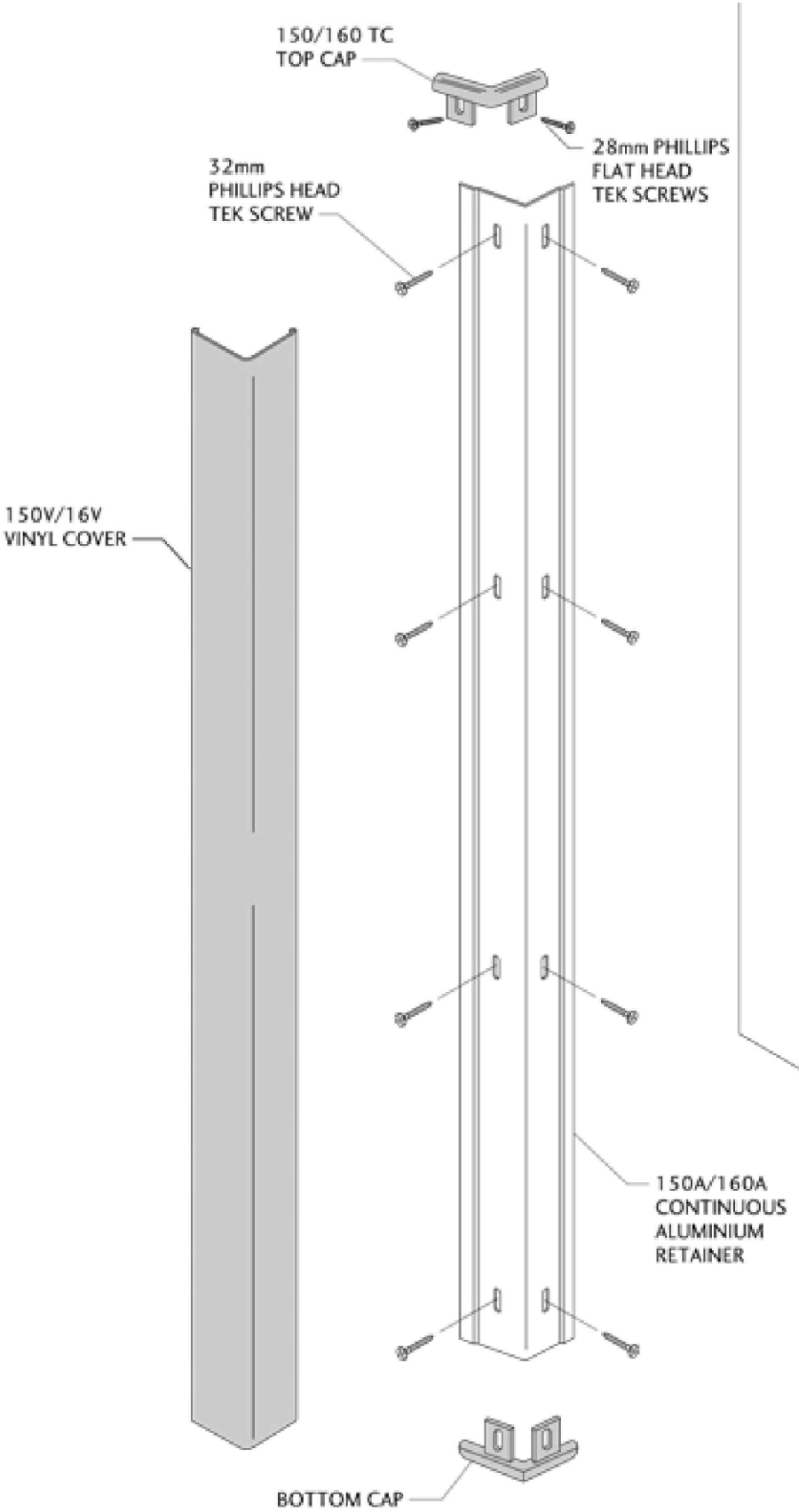
1920



CORNER GUARDS



CORNER GUARD DETAIL



- GENERAL NOTES:
- 1) EXPOSED CORNERS TO BE FITTED WITH GRADUS 160 SERIES HIGH IMPACT CORNER GUARD. 164D, 1220MM HIGH, COLOUR BLACK 152 OR ALTERNATIVE PEWTER 107
 - 2) TOP EDGE TO BE FINISHED WITH BLACK SILICONE SEALANT

Material must be installed in environmentally controlled conditions.

1. Position the aluminum retainer against the wall, allowing 8mm from the bottom of the aluminum to the top of the cove base or base board for the bottom cap.
2. Secure the aluminum to the corner of the wall using 32mm phillips round head, self tapping screws if mounting on drywall. Suitable fixings should be used if mounting on masonry walls. 6 screws per 1.22m length, 10 screws per 2.44m length, and 12 screws per 2.74m length.
3. Attach the top and bottom caps to the aluminum retainer using two, 28mm phillips flat head, self-tapping screws per cap. The mounting tabs for the top and bottom caps overlap the aluminum.
4. Starting at the top, position the vinyl cover on the aluminum retainer. Push the vinyl cover over the aluminum, pressing over the entire length until the vinyl snaps securely in place.



Drawing No:
02-01-03

Drawing Title:
CORNER GUARDS

Issue Date:
05/11/2024

Drawn by:
philip watts
design

GREGGS PLC, GREGGS HOUSE,
QUORUM BUSINESS PARK,
NEWCASTLE UPON TYNE,
NE12 8BU.
Telephone: 0191 281 7721

**GREGGS,
ENERGY MANAGEMENT AND SUSTAINABILITY
IN SHOP DESIGN.**



ENERGY MANAGEMENT AND SUSTAINABILITY IN GREGGS SHOP DESIGN.

INTRODUCTION.

The impact of the built environment, with regards the use of resources and energy consumption is on high priority for both business and the political agenda. The demand for environmental accountability is forcing industry, particularly the retail industry to reconsider many of its building practices.

Greggs has, over the last decade, has taken it upon itself to incorporate the principals of sustainability within their new shops to extend these concepts across the whole estate. An effective sustainability programme will:-

- 1) Increase the efficient use of resources.
- 2) Reduce energy consumption.
- 3) Minimise environmental impact.
- 4) Increase profits through reduced energy use and material consumption.

POWER AND ENERGY.

Our policy is to reduce the energy consumption within shops by embracing the concept of sustainability, through the better use of resources, effective use of new and developing technology and improve operational management.

Energy Management.

Our shops face their greatest challenges for energy efficiency in the control of their ovens, HVAC and lighting systems. Greggs also recognise that energy efficiency begins at home, were we train the staff to efficiently control their own environment and energy resources by turning off equipment not in use. Such as:-

- 1) Turning off lights if not required.
- 2) After hours heating and cooling only used when essential.
- 3) Room temperatures not to be altered, 21°C to front of shop and 19°C to the back of the shop.
- 4) Self selectors to be fitted with doors to reduce energy use and switched off when not in use.
- 5) HVAC to be turned off at nights,
- 6) Ovens use to be rotated, one oven to sleep mode during quiet times of the days, all ovens switched off at night.
- 7) Invest in renewable energy sources.
- 8) All staff are made aware of the need for energy saving.

Lighting Systems.

Only energy efficient lamps to be used to illuminate the shops. Greggs shops are entirely illuminated by LED lights. These lights have a long life, 100,000 hrs and very low maintenance costs.

Lights are controlled from a central switch bank on each floor for easier management. All back rooms, staffrooms, changing rooms, WCs and corridors also controlled by PIR ceiling mounted switches. The lights in these areas will switch off if the rooms are unoccupied after 10 minutes. A standard shop uses less than 1Kw/hr in lighting.

Heating, Ventilation and Air Conditioning.

Greggs will only use Mitsubishi Electric power converter air conditioning units in the shops, 7kw to the rear area and 14kw to the front shop. The single phase power inverters use less energy especially on start up.

Where ever possible Greggs use natural ventilation of our shops. Mechanical extraction is used to remove surplus heat from above our ovens, retarders and self selectors, with air extraction from internal rooms like staffrooms, changing rooms and office if required.

General principals used in the shop layout include:-

- 1) Locate cooling units away from warm areas.
- 2) Air curtains over entrance doors to mitigate heat loss.
- 3) Ventilate around refrigeration.
- 4) Air conditioning to be turned off when not required and not run through the night.
- 5) Room temperatures pre set at 21°C front of shop and 19°C at the back of shop.
- 6) Where refrigerants are used, they have a global warming potential of less than 5.
- 7) All equipment is low noise.

Hot Water and Washing.

Hot water is provided by a Megaflo Eco unvented hot water cylinder, nominally 75lt. This provides hot water to shop, staffroom sinks and WC wash hand basins only. This system is 98% efficient and provides good water pressure across the shop. The cylinders are insulated above current standards.

Shop located wash hand basins are instantaneous water heaters with electronic sensor taps, for more flexible positioning. Water temperatures are all pre-set. WCs have dual flush cisterns with a main flush capacity of 6l. Water consumption is also monitored.

Greggs use Hobart dishwashers for cleaning of equipment, trays, bowls, etc. They operate on low water usage and use reheat systems for low operation and reduced running costs.

MAINTENANCE.

Greggs operate their own maintenance for the reporting and prioritising repairs and brake down of our equipment. Each shop has direct access to the maintenance reporting system to minimise down time of equipment and improved response times.

Greggs also maintains its own maintenance teams, across the country, of trained and knowledgeable operatives well conversed in our equipment. These are also supported by other approved specialist contractors who are all Safe Contractor Approved,

MATERIALS AND EQUIPMENT.

Greggs are committed to the use of sustainable and recyclable materials throughout our shops. Practically all of our shop equipment and materials can be recycled after completion of the economic working life. We also endeavour to ensure where possible that our materials come from a sustainable source which can be traced to its location of origin such as the timber used in our shop fronts in conservation areas or listed buildings (FSC compliant).

Where possible locally produced materials are sourced and used, reducing travel distances.

All of our approved shopfitting contractors are required to:-

- 1) Reduce waste and recycle packaging.
- 2) Recycle waste products where ever possible.
- 3) To show details of disposal in Health and Safety files.
- 4) All timber to come from sustainable FSC sources.
- 5) Materials and equipment will be recycled. Equipment will be and check and refurbished as require before re use. Used materials will go through a recycling process.
- 6) Waste is to be managed and recycling maximised.

Greggs Sustainability Toolkit: Sustainability at Work

Waste

What is Waste?

Waste is classed as anything we intend to or is required to discard.

Greggs produces a significant amount of waste across all areas of the business – **manufacturing sites, retail, distribution and offices**.

Waste streams include **food waste, recycling, general waste, construction/refurbishment waste and hazardous waste**.

Greggs is committed to managing waste sustainably and uses the principles of **Reduce, Reuse, and Recycle**.

With everyone's **support**, we can reduce and manage our waste in a sustainable manner and together we can make a significant difference.

Why is good Waste Management Important?



The Environment



Conserving Resources



Preventing Pollution



Saving Energy



Business Reputation

Greggs Food Waste



Greggs produces approximately **21,000 tonne of food waste every year**, that's **404 tonnes every single week** produced by retail, manufacturing sites and offices.

Within Retail we look to redistribute any **unsold food** through our three unsold food streams. Anything we can't redistribute will eventually go into food waste.

It's important we don't put anything other than food in the **food waste bins** so it can be used as energy!

What happens to our Food Waste

Our food waste is **collected** by Biffa

It arrives at one of **Biffa's Anaerobic Digestion Facility**

Anaerobic Digestion turns the food waste into **Renewable Energy**.

Anything left over gets turned into '**digestate**' which is used as fertiliser for crops!

Greggs Sustainability Toolkit: Sustainability at Work

Waste

Recycling



Recycling is very important as waste has a huge negative impact on the natural environment. **Harmful chemicals** and **greenhouse gasses** are released from rubbish in landfill sites. Recycling helps to reduce the pollution caused by this waste.

Dry Mixed Recycling is... A broad term used to describe a range of different types of **clean recycling waste** that can be collected together for recycling.

We can reduce the impact of recycling by putting the correct things in the recycling bins which include....

- **Paper recycling** - e.g. dry paper waste, newspapers, office paper, leaflets, magazines, envelopes.
- **Cardboard** - e.g. corrugated cardboard, product/cereal boxes and card.
- **Metal cans** - e.g. clean, empty drinks cans, clean food tins, clean foils.
- **Plastic** - e.g. packaging films, empty drinks bottles, rinsed out milk bottles, clean food trays, rinsed out yoghurt/fruit pots & margarine tubs, cling films.

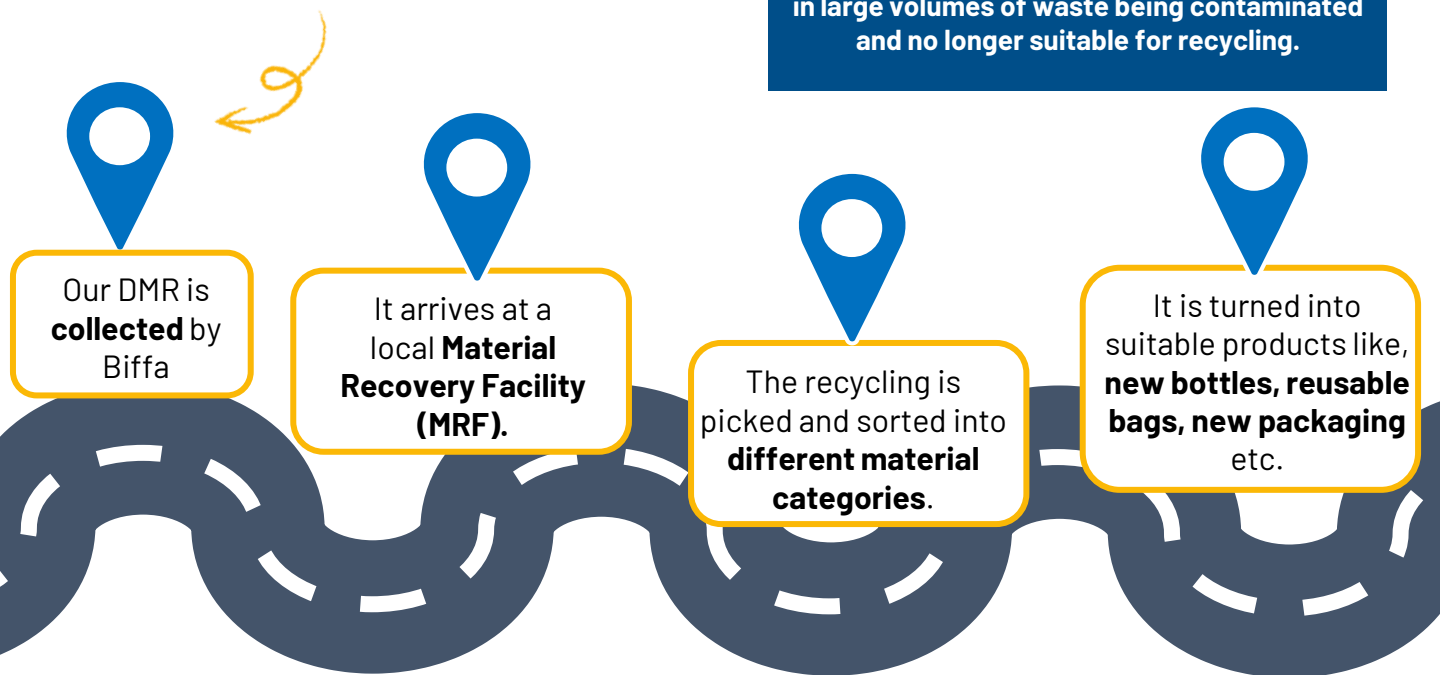
Of course not all material can be recycled, and certain materials can contaminate DMR and should **not** be placed in the recycling bins. This includes...

- **Black Bin Bags**
- **Disposable Paper Cup**
- **Crisps & Sweet wrappers**
- **Contaminated Packaging**



What happens to our Recycling

It's important we don't put anything other than recycling in the **recycling bins**, as it can result in large volumes of waste being contaminated and no longer suitable for recycling.



Greggs Sustainability Toolkit: Sustainability at Work

Waste

General Waste

There will always be a reasonable amount of our waste that we cannot recycle, known as general waste or residual waste.

Did you know?

General waste **costs considerably more** to dispose of than recycled waste.

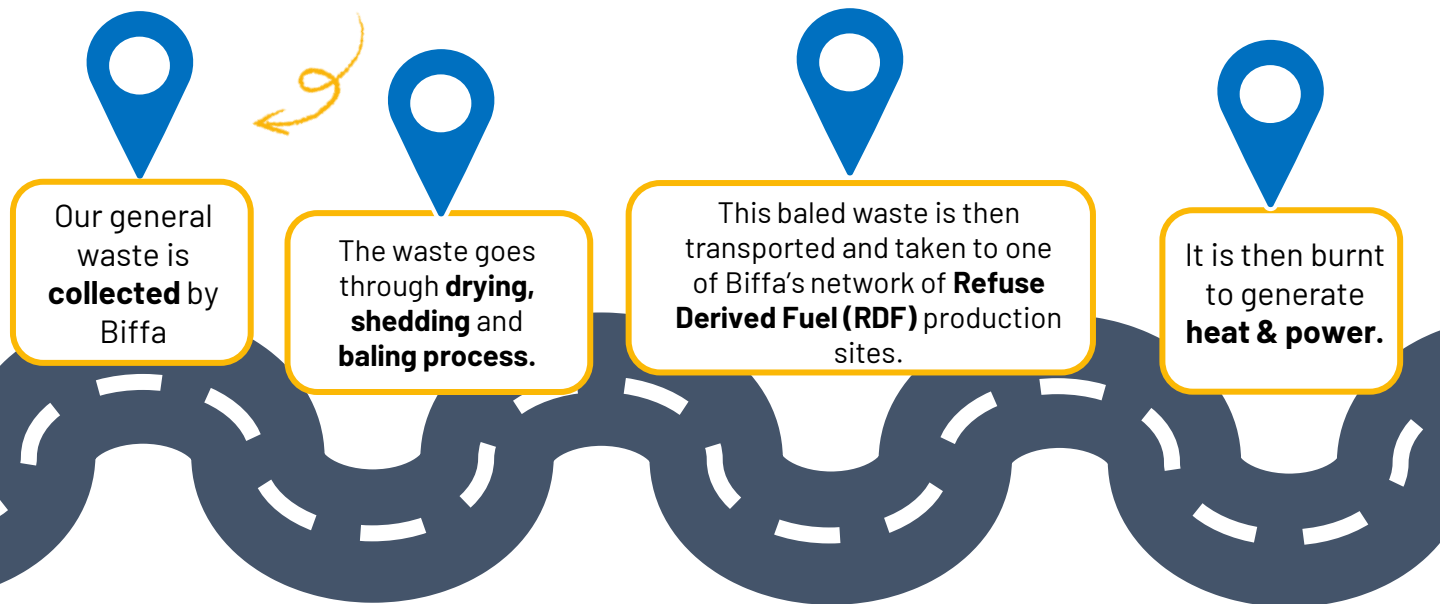
What can go in General Waste?

- **Contaminated food packaging/containers/pouches** – e.g., sauce bottles, contaminated silicon paper, contaminated plastic trays
- **Blue Roll**
- **Sweet & Crisp Wrappers**
- **Polystyrene Packaging**

Just because it isn't recycled doesn't mean that general waste must end up in a landfill site. Advances in technology now mean that there are several alternative ways of dealing with general waste, which can ensure that value – usually in the **form of energy** – is recovered from it.



What happens to our General Waste



If you have any questions about our waste management process, please contact us at GreggsPledge@Greggs.co.uk



Waste & Litter Management Procedure - Retail

1.0 Purpose and Scope

The purpose of this procedure is to ensure robust & effective waste and litter management programmes are in place which meet or exceed our regulatory and 'Duty of Care' requirements.

This procedure applies to all waste and litter activities within the Greggs operated retail estate (this does not apply to franchise stores).

2.0 Procedure

2.1 Waste Handling & Storage

- 2.1.1 The Shop Manager and Shop Manager must ensure that all employees under their control are made aware of the waste procedures and processes and ensure that employees comply with these. Waste procedures can be found on Retail Ops Manual - Retail Standards – Waste Management – BIFFA (Bin & bag collections, separating your waste)
- 2.1.2 All wastes must be segregated into the appropriate waste streams (food waste, general waste, recyclable materials etc.), ensuring they are stored safely and securely in the correct suitably identified and/or labelled waste container or bag.
- 2.1.3 External waste containers must be kept locked and access to storage areas will be restricted to appropriate personnel and contracted waste collection contractors.

2.2 Litter Management

- 2.2.1 The shop Management will regularly monitor for the presence of litter at
- both the front of shop and any relevant rear yard areas etc.
 - Waste bin/skip areas or compounds.
- 2.2.2 The frequency of monitoring will be based on previous litter findings.
- 2.2.3 Where litter is seen, or has been reported by customer, visitors, or the general public, the shop management will ensure that the Greggs way for litter picking is used to remove the litter.
- 2.2.4 Greggs will provide waste bins within the internal customer areas to encourage customers to dispose of litter while in the premises
- 2.2.5 *Where Greggs has external seating (either permanent or temporary) Greggs will provide external waste bins to encourage customers to correctly dispose of waste. Bins may be used by the general public to dispose of non-Greggs branded packaging and waste.*
- 2.2.6 Litter checks will be limited to 50m in all directions of the premises
- 2.2.7 Where Greggs receive complaints or street litter notices we will comply with the requirements of these notices and complaints where reasonably practicable to do so.
- 2.2.8 Where Greggs becomes aware of fly tipping (significant littering by third parties) in areas under our control or areas that may affect our operations, it will be reported to the relevant authorities.
- 2.2.9 Greggs will encourage the correct disposal and recycling of packaging and other waste using signage and imagery both in shop and on packaging.
- 2.2.10 Greggs aims to reduce the impact of waste and litter on the wider environment though the reduction of packaging volumes and the reduction of non-biodegradable materials.

Ref:	SRP 0380 – 1.1				Title:	Waste & Litter Management Procedure - Retail					
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Lynne Bell				P w Irwin- Rhodes				Group Sustainability & SHE Manager			

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2.3 Transportation, Disposal & Collection

- 2.3.1 Waste can only be disposed of if the waste stream and or waste management contractor is authorised and approved to do so.
- 2.3.2 Waste contractors are approved and checked centrally and records are held centrally.
- 2.3.3 Greggs is registered as a waste carrier with the Environment Agency. Our License number is CB/DL562.

In Scotland we are registered with the Scottish Environment Protection Agency (SEPA) as a professional collector and transporter of waste.

The Sustainability Manager is responsible for ensuring these licenses are current and details are correct.

2.4 Waste Transfer Notes &/or Consignment Notes

- 2.4.1 All waste transferred off-site via Biffa is covered by an annual Duty of Care season ticket. The following waste streams collected by BIFFA operate under an annual Duty of Care WTN (Season Ticket):

Waste stream	Description of waste stream	EWC Code
Mixed packaging/Dry mixed recyclables (DMR)	DMR, used containers, cardboard, plastic, shrink wrap	15 01 06
Office paper	Cardboard, newspaper, bobbins, card	20 01 01
Mixed municipal waste	General waste, floor sweepings, hand towel, contaminated packaging	20 03 01

- 2.4.2 Annual Season Tickets can be located on the Retail Ops Manual at Retail Standards – Waste Management – Waste Transfer Notes.

2.5 Waste Document Storage

- 2.5.1 All waste compliance documentation will be held centrally by the Sustainability Manager.
- 2.5.2 All operational waste documentation e.g. annual waste transfer note season tickets, procedures etc will be located within Retail Ops Manual – Greggs Way – Shop Management – Waste, for easy access.
- 2.5.3 Information requests with regards to waste management & practices from EHO's, Local Authorities can be directed to Retail Ops – Retail Standards – Waste Management where relevant document are available
- 2.5.4 All waste data and records will be retained centrally for 2 years

2.6 Waste Enforcement Communications

- 2.6.1 All waste enforcement letters e.g. fixed penalty notices, waste, litter and fly-tipping notices, must be placed into the shop safety envelope and forwarded to head office as soon as possible to ensure prompt action and response to the issue.

2.7 Waste Issues & Escalation

- 2.7.1 Waste issues such as missed collections, damaged bins etc must be reported and escalated to the Greggs Central Services helpdesk as soon as possible by contacting 0191 2154800 or internally – 88888 and selecting option 5 for Greggs Waste Management, whereby a member of the team will deal with and log the issue.

2.8 Training

- 2.8.1 Employees whose duties include the handling or disposal of waste and litter (and associated documentation) shall Receive Greggs Waste Management training.
- 2.8.2 All employees will receive appropriate training, information, instruction and awareness with regards to good waste and litter management practices.

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3.0 Reference to direct supporting documents (if applicable)

Reference No	Document Title
CP0020	Corporate SHE Policy
CP0030	Hazard & Environmental Aspect Identification, Risk Assessment & Determining Controls Policy
SCP0030 – 1.1	SHE Risk Matrix
SREC 0040-01	Legal Register
CP0060	Competence, Training Awareness Policy
CP0070	Communication, Participation & Consultation Policy
CP0090	Operational Control Policy
CP 0380	Waste Management Policy
CP0440	Monitoring and Measuring Performance Policy
CP0450	Non Conformity, Corrective Action & Preventative Action Policy
CP0450	Management of Accidents & Incidents Policy
CP0470	Internal Audit Policy
	Greggs Way Litter Picking Process

4.0 Revision History

Issue No	Date	Status	Reason/Changes
1	14.11.15	Obsolete	First Implemented
2	23.03.23	Current	Updated to include Litter process

Ref:	SRP 0380 – 1.1				Title:	Waste & Litter Management Procedure - Retail						
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Post-Construction Stage Timber Procurement Proforma

Requirement: All timber and timber-based products used on the project is legally harvested and traded timber.

Project name: George & Dragon, Rteading

Completed by: Johann Barnard

Role: Contracts Manger

Date:

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