

20 small glass that can be used for puddings or juice, 20 wine glasses, 20 champagne glasses, 3 salt and pepper grinders, 3 water jugs, 2 x 4 slot toasters, 1 x 2 slot gluten free toaster, juicer, ice cream maker, food processor, Nutribullet, (please bring all your own spices and oils).

Large wok



1 large fan oven, 1 small oven, 1 microwave



3 oven trays for the veg etc.



2 large empty fridges and separate freezer



2 baking trays, 1 rectangular griddle pan, 4 x white oven dishes.



foil, cling film, scales



tongs x 2, knives (not the sharpest) serving spoons, scissors, tin opener, peelers, spatula etc



20 of knives, forks, spoons, tea spoons, cups, 20 large glasses



tea towels and black kitchen cloths



8 serving dishes, 1 large bowl, 4 smaller bowls, smaller serving dishes



20 large plates, 20 small plates, 20 bowls,



3 plastic mixing bowls, measuring jugs x 2, rice microwave cooker, salad spinner



3 saucepans, 2 frying pans and round griddle



Sieve, colander, lemon squeezer, small metal jug and lots of chopping boards



More cup, coffee cafeteria (there is another in the yoga kitchen) 1 x large tea pot, 1 x small tea pot



Teas and coffee but please bring your own for the yoga kitchen



Children's plates etc, glass containers with lids and metal bowls with lids, spiralizer



full height cupboard - 5 shelves with extra plates, please move these into the prep kitchen if you want this for your dried goods.



20 different coloured mugs, glasses, tea (please bring your own) cafeteria and first aid kit (another first aid in the left hand wall cabinet in the prep kitchen)

drying up mats, dishwasher tablets, wipes and kitchen spray

Plastic box for recycling, 2 x 8 lt saucepans, bin bags and dustpan

Plastic boxes for recycling, trays and tools.



Yoga kitchen.



Please replace the
glasses
herbal tea
mugs
coffee pot
spare tea and first aid
in the arrangement
shown



3 clothes rails, 1 heated rail (do not
usually plug in), 1 normal rack.



Please clean tea caddy, empty dishwasher,
check strainer, clean mugs (no stains), leave a
glass with 5 spoons in, a black cloth, a tea towel,
and a black bag in the bin.

THE KITCHEN

The main kitchen LIGHTING is controlled by the switch on the wall by the double doors. There are 4 scenes from dim to bright. Or use the app.

The EXTRACTOR FAN over the hob and its lights are controlled by the remote control in the utensil drawer. Please use the extractor fan when frying.

The top drawers pull open, the lower drawers push to spring open. Close smartly to engage the soft self-closers on all drawers. The cupboard doors without handles press to open and press to close. The far right cupboard is good for dry food storage.

The BOILING TAP works by pressing the knurled ring down twice in quick succession, then turning anti-clockwise. Turn this ring clockwise to turn off.

Please use the DISHWASHER - tablets are supplied and are under the sink. If you prefer to wash dishes in the sink, you can find a drying mat under the sink. The big plates only fit in the back right of the lower shelf; anywhere else and the rotary arm doesn't rotate and your dishes will not be clean. The big plates go better in the dishwasher in the prep kitchen, and if you stagger the plates.

The INDUCTION HOB is controlled by selecting the red number of the ring and sliding. If the hob overheats (manufacturer fault) please leave a tiny gap in the drawers below to let out the heat.

MICROWAVE > (start (adjust power) > start (select duration) > start

Please don't cut in the pans or on the marble surfaces - use a board! Please use plastic utensils only in the pans.

Do not use Viakal on stone surfaces!

Black microfibre CLOTHS are for food prep surfaces only! The other coloured cloths in the prep kitchen wall-mounted cupboards are for general cleaning outside of the kitchen, with the red and purple cloths used for bathrooms only. TEA TOWELS and black cloths are in the second drawer down on the left of the island.

HOT items can be placed on the stone surfaces, apart from hot frying pans, which can mark the surface. Mugs with hot beverages or warmed plates can be placed on the table, but please do not put hot pots from the hob or oven on the table.

If the OVEN needs professional cleaning this will be chargeable at £50. Please use foil.

Please RECYCLE. The crates either side of the sink are for clean dry recycling and the front bin in the island contains sections for non recyclable waste. Bins for food waste must be lined. Please take all your rubbish to the bins next to the gate when you leave. All cardboard and paper to be in the green boxes. Bottles, tins, rigid plastic and cartons go in the blue bin. Anything else goes in the black bin. If you have lots of veg peelings these can go in the compost down the side of the garage.

Each kitchen has a FIRST AID KIT including a heart attack kit - the one for the main kitchen is stored in the prep kitchen's wall mounted cupboard, and the one for the yoga kitchen is on the mug shelving.



There is a BLUE FOLDER that has all the info on all the appliances.

INFO FOR CATERER

The lower, main oven has fan assistance; the upper oven has a grill.

Please use the dishwasher in the prep kitchen for the plates. Stagger the plates on the lower drawer and the bowls in the top drawer. Please rinse out both dishwashers strainers at least once so the machines keep cleaning well.

Prep and yoga kitchen put on rapid wash and in the Kitchen on program 5.

Use the island bins for veg peelings; use the black counter bin for plate scrapings. Use the shelves in the prep kitchen for stacking plates.

There is a folder provided with our food hygiene policies and a full inventory.

There are 3 water jugs and 3 combined salt and pepper grinders. We supply the oven and serving dishes, but please feel free to bring your own. We supply napkins.

There is an electric fabric plate warmer - please turn off when finished.

There is a small set of steps kept in the utility cupboard to reach the higher cupboards.

We have 2 x 4 slot toasters and a 2 slot gluten free toaster.

Please be careful with your crates as it scratches the floor when pushed.

Dish washer in prep kitchen with large plates.

