Seafood Display Project Planning Checklist

Use this English worksheet to prepare a project brief. Attach a measured floor plan and confirm final equipment, connections and responsibilities against the approved drawings.

1. Project and site

Project / company: _____

Site / country: _____ Contact: _____

Target installation date: _____ Drawing reference: _____

2. Equipment schedule

Zone	Equipment / activity	Qty	L x W x H (mm)	Options / owner
L01	Live seafood tank			
I01	Ice display			
R01	Refrigerated display			
P01	Preparation			
C01	Cold storage			
S01	Service / utilities			

Mark customer frontage, staff route, delivery access and maintenance clearances on the plan.

3. Live holding and fresh display

[ ] List species, peak biomass, holding time, target water temperature and salinity.

[ ] Identify separate water zones, treatment components and stock separation.

[ ] Specify ice bed, active display cooling and optional chilled storage separately.

[ ] Record ice supply, glass access, material finish and cleaning requirements.

4. Site services

[ ] Mark water feed, isolation points, and fill points for each water zone.

[ ] Mark drain locations, outlet levels, routing and who completes each connection.

[ ] Confirm voltage, frequency, circuits, isolation and electrical connection locations.

[ ] Define refrigeration service scope, plant location, ventilation and maintenance access.

5. Staff and maintenance

[ ] Check glass and drawer opening, condenser access and safe filter removal.

[ ] Mark staff replenishment and service routes apart from public queuing.

[ ] Assign connection, testing, training and maintenance responsibilities.

Send the project brief

Attach the measured plan, completed schedule, site photos and destination requirements.

Request a project quote at www.coolingdisplayfactory.com/request-a-quote/