

<b>Mulled Wine Tricycle Method Statement</b>	
<b>REF:</b>	Mulled Wine Tricycle
<b>Scope Of Work:</b>	
<ul style="list-style-type: none"> <li>• To provide a Mulled Wine Tricycle with an operator to serve Mulled Wine in disposable cups.</li> </ul>	
<b>Method Statement:</b>	
<ul style="list-style-type: none"> <li>• Delivery               <ol style="list-style-type: none"> <li>1. 2hrs minimum required to deliver/setup tricycle</li> <li>2. Transit or long wheel base sized van used</li> <li>3. Tricycle measure 1m (W) x 2.5m (L)*</li> </ol> </li> </ul> <p>Note: all doors must be at least 1m wide and lift dimensions need to be at least 1m (W) x 2.5m (L). In the event that this is not possible additional help would be required to break down the tricycle</p> <ul style="list-style-type: none"> <li>• Setup               <ol style="list-style-type: none"> <li>1. Tricycle wheeled in to place and brakes applied.</li> <li>2. Equipment is positioned onto tricycle</li> <li>3. 3 x uplighters are positioned around the tricycle and plugged in to the IEC extension block underneath the tricycle box</li> <li>4. Stage weight is removed and replaced with the basket holder and basket</li> <li>5. Umbrella pole is positioned to frame using bolts &amp; butterfly nuts</li> <li>6. Umbrella canopy is opened and held with peg and fitted to pole and secured with 2<sup>nd</sup> peg</li> <li>7. Birdy spot light is attached to umbrella pole and lead secured along pole with cable ties and plugged into IEC extension lead.</li> <li>8. 13A – 16A extension cable is used to power the tricycle</li> <li>9. All lead are secured using gaffer tape</li> <li>10. Operator changes into chef whites &amp; traditional boater hat ready to serve</li> </ol> </li> <li>• Operation               <ul style="list-style-type: none"> <li>○ Empty 2 Mulled Wine bottles in Burco.</li> <li>○ Turn on machine (reset if needed)</li> <li>○ Fill up with 6 additional bottles to maximum level.</li> <li>○ Heat mulled wine until heat light at front turns off</li> <li>○ Pour drinks straight into cup, or into thermo flask first, then into cups</li> <li>○ Serve with a slice of orange (if necessary)</li> </ul> </li> <li>• Breakdown               <ul style="list-style-type: none"> <li>○ Reverse of setup/delivery</li> </ul> </li> </ul>	
<b>Electrical Equipment to be Used:</b>	
<p>The following equipment will be brought in from Ideas Box Ltd and used in the designated areas:</p> <ul style="list-style-type: none"> <li>• 3 x Up-lighter lights</li> <li>• 1 x LED Birdy spot light</li> </ul>	
<b>Power Requirements</b>	
<ul style="list-style-type: none"> <li>• The Mulled Wine Tricycle is operated using 1 x 13A</li> </ul>	