

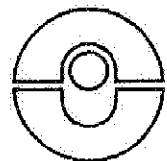
UIC Code

**5 6 5 - 2**

**O R**

1st edition, 1.1.79

Special comfort and constructional characteristics and rules of hygiene for restaurant cars accepted in international traffic



**NUMERISATION DANS  
L'ETAT DU DOCUMENT**

International Union of Railways

5 6 5 - 2

-2-

O R

Leaflet to be classified in volumes:

IV - Operating  
V - Transport stock

**Amendments**

1.	1-7-79	
2.	1-7-91	
3.	1-7-94	

**Preliminary remarks:**

Obligatory provisions are precede by an asterisk: \*

The double vertical line (||) in the margin denotes modifications introduced on the date at the foot of the page.

Enforcement of this Leaflet is governed by the provision stipulated under the heading "Application" at the end of the document.

**Note**

This leaflet is one of series which also includes :

- Leaflet 440 - Loudspeaker systems in RIC coaches.
- Leaflet 550 - Power-supply installations for passenger stock.
- Leaflet 552 - Electric power supply for trains through the train cable.
- Leaflet 553 - Heating, ventilation and air-conditioning in coaches.
- Leaflet 554-1 - Power supply to electrical equipment on stationary railway vehicles from a local mains system or another source of energy at 220 V or 380 V, 50 Hz. Safety measures and electric cabling.
- Leaflet 555 - Electric lighting on passenger stock.
- Leaflet 560 - Doors, windows, steps, handles and handrails of coaches and luggage vans.
- Leaflet 561 - Means of intercommunication for coaches.
- Leaflet 562 - Baggage racks.

- Leaflet 563 - Fittings provided in coaches in the interests of hygiene and cleanliness.
- Leaflet 564-1 - Coaches-Windows made from safety glass.
- Leaflet 564-2 - Regulations relating to fire precautions and fire-fighting in vehicles used on international services.
- Leaflet 565-1 - Special comfort and constructional characteristics for sleeping cars accepted in international traffic.
- Leaflet 567-1 - Standard X and Y-type coaches accepted for running on international services - Characteristics.
- Leaflet 567-2 - Standard Z-type coaches accepted for running in international traffic.
- Leaflet 568 - Loudspeaker systems in RIC coaches. Standard technical characteristics.
- Leaflet 569 - Regulations to be observed in the construction of coaches and vans suitable for conveyance by train ferry.
- Leaflet 680 - Standard inscriptions and markings, route indicators and number plates to be used on RIC vehicles.

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**0 - GENERAL**

**0.1 - This leaflet applies to:**

- restaurant cars
- restaurant cars including compartments with seats
- self-service restaurant cars
- buffet cars

to be constructed in the future.

To meet the highest standards of comfort, use will preferably be made of restaurant cars with a waiter service, or restaurant cars with compartments where passengers are served in their seats; self-service restaurant cars and buffet cars are used when a slightly lower standard of comfort is required.

\* 0.2 - The above-mentioned types of restaurant car must comply with the regulations for UIC standard coaches, unless exceptions are specified in the following text:

\* 0.3 - Except where regulations are waived to comply with technical requirements, the components used in the construction of these coaches shall be interchangeable as defined in the UIC code, and their constructional assemblies shall comply with UIC standards with regard to quality and dimensions.

0.4 - The design and choice of materials to be used should be governed by the need for particular attention to the rules of hygiene and cleanliness.

0.5 - The restaurant cars shown in Plates 1 to 5 are given as examples.

0.5.1 - The details in the diagrams are not obligatory.

**1 - GENERAL TECHNICAL PROVISIONS**

**\* 1.1 - Speed**

The running gear of the restaurant cars and buffet cars must be suitable for operation at a speed of 160 km/h at least.

**\* 1.2 - Possibility of locking the doors of kitchens, service areas and the cupboards.**

It must be possible to lock the doors of the kitchen and service areas easily. All larders, refrigerators and drawers must be equipped with locks with a special key. All locks must be designed so that they can be sealed by customs officials. Railway cleaning staff must have access to the kitchen and service areas.

**\* 1.3 - Guttering above loading doors.**

A gutter must be fitted above each loading door. Its length must be greater than the inside width of the door.

**1.4 - Dimensions**

A coach length of 27.5 m is permitted.

**\* 1.5 - Total weight (1)**

The total weight shall include:

- The tare of the body with fittings, spare parts, and transformers full of oil,

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(1) No increase in the tractive effort is taken into account to allow for the weight of the passengers in the restaurant car, in accordance with UIC Leaflet 410, § 3.

- the weight of moveable kitchen equipment,
- the weight of the full amount of stores (fuel, water, provisions).

**1.6 - Brake**

1.6.1 - It is recommended that disc brakes, or combined disc and shoe brakes should be fitted.

The brakes shall be in accordance with UIC Leaflet 567-1, Point 2.4.

\* 1.6.2 - A hand brake must be provided in the entrance vestibule at the end of the coach with seats, or the restaurant car.

\* 1.6.3.1 - Alarm signals shall be provided in the restaurant compartment, in the compartments with seating, if any, and in the side corridor.

1.6.3.2 - Provision of alarm signals in the kitchen and service areas is also recommended.

**1.7 - Signal to indicate that the restaurant car parked on a siding is occupied.**

\* 1.7.1 - A bracket must be provided on each side of the coach at about 1200 mm above the top edge of the longitudinal girder, and near a door, to hold a signal indicating that people are aboard the stabled coach,

1.7.2 - It is recommended that the bracket should be in accordance with Plate 2 in the leaflet giving special provisions applicable to sleeping cars (565-1).

**2 - CHARACTERISTICS AS REGARDS CONSTRUCTION AND COMFORT**

**2.1 - Internal arrangement of the restaurant car**

\* 2.1.1 - Restaurant cars and restaurant cars including compartments with seats shall be arranged as follows:

- entrance vestibule (on the side of the screw brake hand wheel), possibly with a toilet.
- the lay-out may include compartments with seats which may also be used for serving meals if required,
- restaurant compartment which may be equipped with a partition,
- service area: service room, kitchen, if possible a separate place for washing up, and a provision store.
- corridor along the side of the service and staff areas
- an intercommunicating gangway (at the opposite end to the screw brake handwheel), and possibly entrance doors at this end.

2.1.1.1 - Provision of special premises and a toilet for the staff is recommended.

Plates 1 and 2 give drawings showing the general arrangement of the restaurant car and restaurant car including compartments with seats.

\* 2.1.2 - Self-service restaurant cars, buffet restaurant cars and buffet cars shall be arranged as follows:

- entrance vestibule (on the side of the screw brake hand wheel), possibly with a toilet
- 1st and 2nd class compartments with seats may be included,
- restaurant compartment, which may be equipped with a partition,
- display cabinet with food racks,

OR

- counter
- kitchen with provision store
- corridor along the side of the service and staff areas
- an intercommunicating gangway (at the opposite end to the screw brake hand wheel), and possibly entrance doors at this end.

**2.1.2.1** - Provision of special premises and a toilet for the staff is recommended.

Plates 3, 4 and 5 give drawings showing the general arrangement of self-service restaurant cars, restaurant cars with buffet compartment and buffet cars.

**2.2 - Equipment of the restaurant compartment**

**2.2.1** - Arrangement of places, and number of seats.

**2.2.1.1** - Arrangement of seats is left to the choice of the Railway, however the following arrangements are recommended.

2 + 1                      or                      2 + 2.

\* **2.2.1.2** - At least 42 seats shall be provided in restaurant cars and self-service restaurant cars.

**2.2.2** - An arrangement of seats with fixed backs, without front legs if possible, and with tip-up upholstered seats is to be preferred.

The use of removable seats is authorised provided they meet the requirements of Leaflets 566 and 567.

\* **2.2.3** - Upholstery is to be provided for the seats, with a fabric covering and arm-rests if possible. The seats should be easy to clean.

OR

**2.2.4 - Tables**

\* **2.2.4.1** - The distance between table centrelines shall be at least 1760 mm.

\* **2.2.4.2** - The tables shall be fixed solid with the coach body.

\* **2.2.4.3** - The table tops shall be provided with a raised edge.

**2.2.4.4** - It is recommended that the surface and finish of the table tops should make it possible to lay the table:

- with a table-cloth
- with table mats
- without cloth or mats.

\* **2.2.4.5** - Edges, corners and overhanging sections of removable seats must be rounded off, and where possible upholstered.

\* **2.2.5** - The windows shall be fitted with sun-blinds.

\* **2.2.6** - Holders for hand luggage shall be provided according to the arrangement of the compartment, either as individual or continuous rack.

**2.3 - Equipment of compartments with seats**

This part of the coach may also be arranged as one large open compartment.

If it is planned to use this area also as a restaurant, tables in accordance with Point 2.2.4 above shall be provided.

**2.4 - Equipment of the kitchen and service areas**

**2.4.1 - Equipment of the kitchen**

**2.4.1.1 - The following are recommended:**

- Electric, gas or microwave cooker
- Hot water food warmer
- Refrigerators
- Cold store
- Coffee maker
- Various cupboards
- Heating oven
- Electric hot dog warmers
- Chip fryer
- Meat grill
- Toaster
- Warmed serving cabinet with counter communicating with the service area.

**2.4.1.2 - It is recommended that the following be fitted in a separate area:**

- sink for washing tableware and cutlery
- dish-washer
- rubbish bins.

**2.4.2 - It is recommended that the following be fitted in the service area:**

- serving counter
- warming cabinet for food
- sink for washing glasses
- rubbish bin

- Various cupboards
- wine rack (red wine)
- refrigerators for drinks with ice cube makers and a space for cooling alcoholic drinks.

**2.4.3 - In the selling area of the self service restaurant, the following equipment is recommended:**

- show case, possibly with refrigerated compartments
- counter
- cabinet for keeping food warm
- notice boards for customer information
- rubbish bins
- various cupboards
- cash register.

It should be possible to close the buffet and show case, by means of sliding shutters, for instance.

**2.4.4 - For reasons of safety, it is recommended that all doors of cold stores and large refrigerators be fitted with stops which prevent the door from closing when staff are inside.**

**2.4.5 - Aeration and ventilation of the kitchen and service areas.**

**\* 2.4.5.1 - For the aeration and ventilation of the kitchen and service areas, extractor fan units shall be provided, so that cooking smells do not reach the restaurant.**

**\* 2.4.5.2 - Exhaust ducts must be provided with cleaning doors for easy maintenance.**

★ 2.4.6 - Filters to absorb grease, of a design which is easily cleaned, shall be placed above all cookers.

★ 2.4.7 - Working surfaces and kitchen utensils shall be made of materials which comply with all the rules of hygiene. They shall have an absolutely smooth surface and be easy to clean. Working surfaces that are often used shall be made of stainless steel, and the other surfaces shall be made of laminated panels.

2.4.8 - It is recommended that machines and equipment be arranged in the kitchen and service areas so that they can be easily disassembled or replaced.

★ 2.4.9 - All equipment in the kitchen and service areas shall be selected and arranged to comply with regulations on safety at work.

★ 2.4.10 - A sufficiently large emergency exit shall be provided for the staff. The premises shall have at least two exits.

★ 2.4.11 - Efficient ventilation and good lighting are required in the working areas.

★ 2.4.12 - Stools which are not easily overturned, or folding seats, shall be provided in working areas.

★ 2.4.13 - Clothes lockers with sufficient room shall be provided for the staff.

★ 2.4.14 - Service regulations and instructions for use of equipment shall be placed where suitable. These shall be easy to read and understand, and written up in a durable fashion. They shall be supplied for the control of switch boards and the operation of all technical equipment (coffee maker, dish-washer, water supply, liquid gas supply, etc.).

Service instructions concerning the control of switchboards which may be operated by train staff shall be written in several languages.

★ 2.4.15 - With regard to liquid gas installations, the requirements of UIC Leaflet 564-2 are to be observed.

#### 2.5 - Equipment of premises reserved for staff use.

2.5.1 - The following equipment is recommended for premises reserved for staff use:

- clothes locker
- two upholstered seats if possible
- table, which may be of the folding type
- wash-basin cabinet with hot and cold water, mirror, soap and paper towel distributors
- socket for plugging in an electric shaver.

★ 2.5.2 - If a toilet is reserved for staff use, it should be marked accordingly on the outside of the door, and passengers should have no access to it.

#### 2.6 - Tableware and cutlery

★ 2.6.1 - Restaurant cars with waiter service shall be equipped with the following:

- china or silver  
or stainless steel tableware
- silver or stainless steel cutlery
- unbreakable glasses if possible, but with a shape and design which is suitable for this standard of catering.



\* 2.6.2 - Self-service restaurant cars and buffet cars shall be equipped with the following:

- china or stainless steel tableware, or plastic plates which may be of a re-useable or «throw-away» type.
- glasses or beakers which may also be made of plastic.

### 2.7 - Arrangement of entrance vestibules

It is recommended that, as far as possible, the entrance vestibules be arranged in accordance with the applicable regulations for the Z type standard coach.

### 2.8 - Arrangement of the side corridor

\* 2.8.1 - The effective width of the side corridor shall be at least 750 mm.

2.8.2 - It is recommended that a swing door with a glazed window be fitted to separate the corridor from the vestibule.

### 2.9 - Water supply

\* 2.9.1 - The hot and cold water fit for drinking to be used in preparing the meals and drinks, and for washing kitchen utensils and tableware, shall be supplied either from the coach water supply system or from receptacles and bottles loaded aboard.

\* 2.9.2 - Water tanks must only be filled from a supply of drinking water.

\* 2.9.3 - Germicidal installations or other appropriate measures must be provided to guarantee that drinking water retains its necessary qualities.

### 2.9.4 - Water storage

\* 2.9.4.1 - The quantity of water fit for drinking stored for use in restaurant cars and restaurant cars including compartments with seats shall be 1000 l at least.

\* 2.9.4.2 - The minimum contents of the tanks shall be 600 l for self-service restaurant cars and buffet cars.

\* 2.9.5 - In addition, a sufficient quantity of water for use in the lavatory should be supplied separately, in a special tank.

2.9.6 - It is recommended that the design of the restaurant car water supply system should be as simple as possible. Taps that are rarely used should be removed when possible to prevent unnecessary sources of germs.

\* 2.9.7 - It shall be possible to empty the whole water supply system by means of central drain cocks which are easily reached and specially marked.

\* 2.9.7.1 - It shall be possible to operate the drain cocks from outside the kitchen and service areas.

\* 2.9.8 - All pipes shall be fitted so that they slope at a sufficient angle.

\* 2.9.9 - The water level in the tank shall be shown by water-gauges inside and outside the tank.

## 2.10 - Power supply

\* 2.10.1 - When the electrical installation requires a battery voltage of more than 24 V, a battery with a nominal voltage of 110/120 V must be provided for the low-tension current supply.

2.10.2 - The restaurant car may also be supplied with power from a diesel electric generator.

\* 2.10.3 - To supply current to a stationary coach when getting it into running order or holding it in reserve, one of the following systems shall be used:

- use of a pantograph to supply the vehicle from the overhead contact line (bilateral agreements are required)
- or a diesel electric generating set
- or current from the local 380 V, 50 Hz mains supply, possibly combined with oil heating.

\* 2.10.4 - When current is to be provided from the local 380/220 V 50 Hz mains supply whilst the coach is stationary, «3 A» sockets as specified in Leaflet 554-1 must be used for air-conditioned coaches.

The sockets shall be placed in the middle of one or both sides of the coach.

\* 2.10.5 - The device operating the electrical distribution and control equipment must be placed outside the kitchen and service areas.

## 2.11 - Heating - Air conditioning

2.11.1 - For restaurant cars designed for a maximum speed of 160 km/h, provision of an air-conditioning system is also recommended.

2.11.2 - In this case, an independent power supply is also permissible.

2.11.3 - Oil heating is also permissible.

## 2.12 - Lighting

2.12.1 - It is recommended that the lighting in restaurant coaches should be in accordance with UIC Leaflet 555.

2.12.2 - Indirect lighting is recommended for the restaurant compartment, and table lamps should be used in addition in the restaurant car and the restaurant car which includes compartments with seating.

## 2.13 - Public address system

\* 2.13.1 - The coaches must be fitted with public address systems in accordance with the provisions relating to coaches with ordinary seating.

2.13.2 - In addition to these installations, other facilities may be provided, for instance:

- to enable restaurant car staff to make special announcements from an extra transmission set installed in the kitchen or service area (e.g., to ask passengers to fetch the dishes they have ordered),
- to transmit music or announcements from a magnetic tape recorder.

2.13.3 - A switch is recommended to be provided so that the announcements or music mentioned in Point 2.13.2 above may be transmitted to the whole train or to the restaurant car only.

## 2.14 - Doors

It is recommended that loading doors be provided on either side of the coach, near the kitchen or service areas, so that provisions can be loaded aboard.

### 2.15 - Walls and internal panelling

\* 2.15.1 - All inside panelling and walls shall be easy to keep clean and if possible scratch resistant.

2.15.2 - It is recommended that the roof be covered with laminated panels or metal plates, either perforated or plain, to conform with the design of the roof and the general style of the compartment.

### 2.16 - Floor and floor covering

#### 2.16.1 - Floor of restaurant compartments.

2.16.1.1 - It is recommended that the floor of the restaurant compartment should be covered with a decorative material that is dirt-resistant, non-slip and easy to clean.

2.16.1.2 - For the restaurant compartments of restaurant cars and restaurant cars including compartments with seats, carpeting is recommended for the floors.

\* 2.16.2 - Floor coverings in the kitchen and service areas shall be non-slip, easy to clean and waterproof. The kitchen floor should have rounded edges against the walls, and a drain hole with a plug.

2.16.3 - Fitted, easily removable gratings or non-slip mats may be provided in the kitchen and service areas.

## 3 - RULES OF HYGIENE TO BE APPLIED IN RESTAURANT CARS

### 3.1 - Protection of food

\* 3.1.1 - Food shall be protected from pollution during transport and against extremes of temperature.

3.1.2 - To ensure this protection, the use of portable food containers is recommended.

### 3.2 - Storage of food and utensils with which it may come into contact.

\* 3.2.1 - It must be possible to store food in such a way as to prevent any danger of pollution. Food which deteriorates in a warm atmosphere must be kept in refrigerators.

3.2.1.1 - Stainless steel is recommended for covering the inside walls of refrigerators.

\* 3.2.2 - All food cupboards must be easy to clean and keep in order.

\* 3.2.3 - All articles (kitchen utensils, tableware, cutlery) which enter directly into contact with food in any way must be kept in accordance with the rules of hygiene. Tableware and cutlery which is ready for use should be protected from pollution during transport and storage.

### 3.3 - Washing of tableware and cutlery

3.3.1 - The use of tableware and cutlery made of materials which can be washed in a dishwasher is recommended. This includes all removable parts of kitchen equipment.

\* 3.3.2 - Sufficient space must be available for storing an adequate number of kitchen tea-towels for wiping the tableware and cutlery.

3.3.3 - When tableware and cutlery are of the «throw-away» type, a dish-washer will not be required.

### 3.4 - Storage of rubbish

\* 3.4.1 - It must be possible to put rubbish inside stainless steel bins lined with plastic bags, which are to be placed sufficiently far from the area where meals are prepared. The bins must be closed with a lid to prevent any unpleasant smell.

\* 3.4.2 - A special bag shall be provided for rubbish in the service-area. It must be possible to close the bag tightly to prevent smells.

\* 3.4.3 - As soon as the plastic bags are full, they must be closed with a simple fastening system.

A receptacle under the floor, or a cupboard shall be provided to hold the bags during the journey.

### \* 3.5 - Cleaning of equipment in the kitchen and service area.

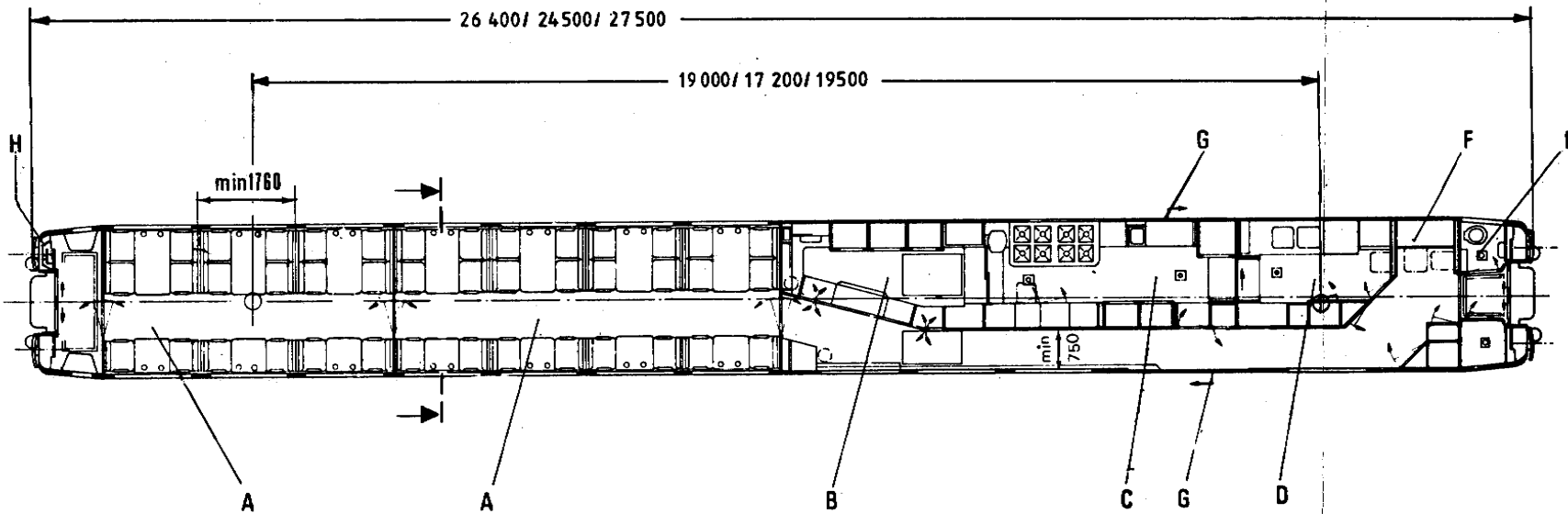
The arrangement of all equipment in the kitchen and service area shall be made from the special standpoint of easy cleaning.

### \* 3.6 - Application of statutory regulations

The operation of restaurant cars and the work of restaurant car staff shall be governed by the relevant statutory regulations in the various countries.

VOITURE-RESTAURANT  
 RESTAURANT-CAR  
 SPEISEWAGEN

565 - 2  
 PLANCHE 1  
 PLATE 1  
 TAFEL 1



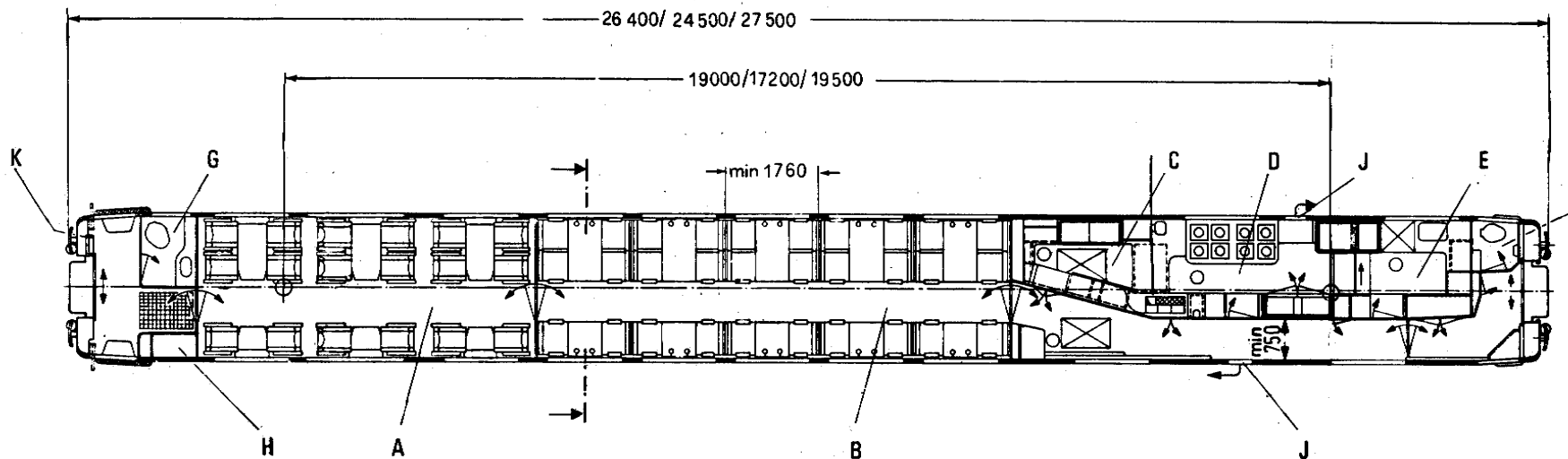
A = Salle de restaurant  
 B = Office  
 C = Cuisine  
 D = Local pour laver la vaisselle  
 E = WC pour personnel  
 F = Armoire de distribution  
 G = Porte de chargement  
 H = Frein à vis

Dining compartment  
 Buffet service  
 Kitchen  
 Wash-up section  
 Staff toilet  
 Switch cabinet  
 Loading door  
 Handbrake

Speiseraum  
 Büffetraum  
 Küche  
 Spülraum  
 Personal-WC  
 Schaltschrank  
 Ladetür  
 Handbremse

VOITURE RESTAURANT AVEC PARTIE SEPARÉE A PLACES ASSISES  
 RESTAURANT-CAR WITH SEPARATE SEATING COMPARTMENT  
 SPEISEWAGEN MIT GETRENNTEN SITZRAUM

565 - 2  
 PLANCHE 2  
 PLATE 2  
 TAFEL 2



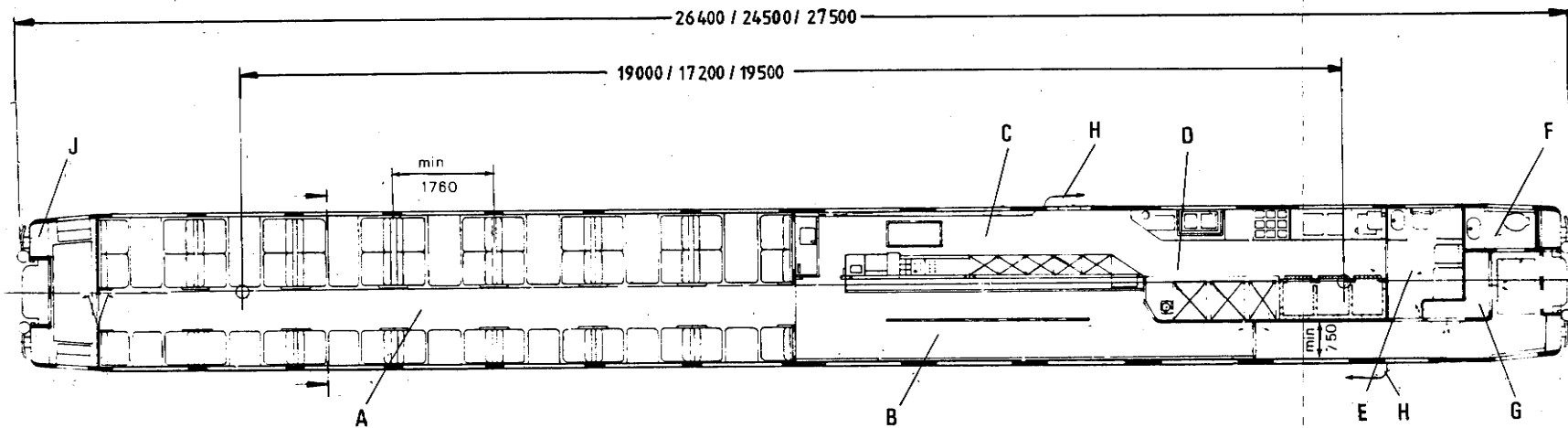
A = Partie compartimentée ou non compartimentée  
 B = Salle de restaurant  
 C = Office  
 D = Cuisine  
 E = Local pour laver la vaisselle  
 F = WC pour personnel  
 G = WC  
 H = Armoire de distribution  
 J = Porte de chargement  
 K = Frein à vis

Open coach or separate compartments  
 Dining compartment  
 Buffet service  
 Kitchen  
 Wash-up section  
 Staff toilet  
 Toilet  
 Switch cabinet  
 Loading door  
 Handbrake

Großraum oder Einzelabteile  
 Speiseraum  
 Büfetraum  
 Küche  
 Spülraum  
 Personal-WC  
 WC  
 Schaltschrank  
 Ladetür  
 Handbremse

VOITURE-RESTAURANT A «SELF-SERVICE»  
 SELF-SERVICE BUFFET-CAR  
 SPEISEWAGEN MIT SELBSTBEDIENUNG

565-2  
 PLANCHE 3  
 PLATE 3  
 TAFEL 3



A = Salle de restaurant  
 B = Salle de vente (côté voyageur)  
 C = Salle de vente (côté vendeur)  
 D = Cuisine  
 E = Local réservé au personnel  
 F = WC pour personnel  
 G = Armoire de distribution  
 H = Porte de chargement  
 J = Frein à vis

Dining compartment  
 Sales compartment (passenger side)  
 Sales compartment (service side)  
 Kitchen  
 Staff compartment  
 Staff toilet  
 Switch cabinet  
 Loading door  
 Handbrake

Speiseraum  
 Angebotsraum (Gastseite)  
 Angebotsraum (Bedienerseite)  
 Küche  
 Personalraum  
 Personal-WC  
 Schaltschrank  
 Ladetür  
 Handbremse

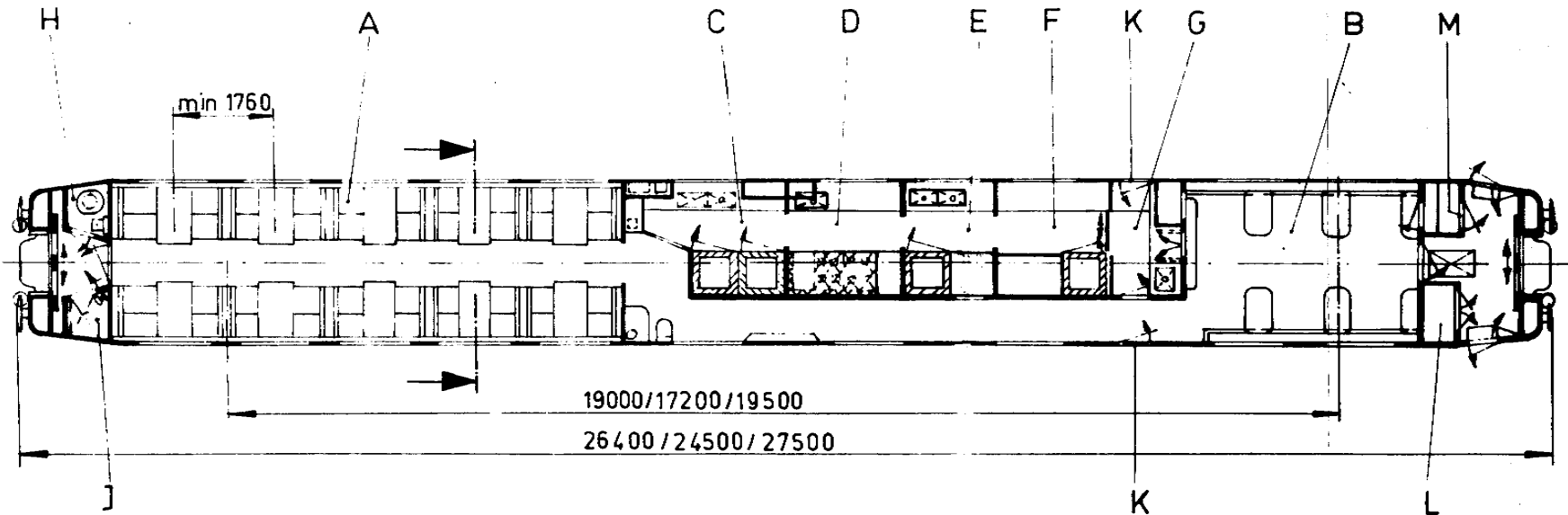
VOITURE-RESTAURANT AVEC BUFFET - RESTAURANT-CAR WITH BUFFET COMPARTMENT - SPEISEWAGEN MIT BUFETTABELL

565-2

PLANCHE 4

PLATE 4

TAFEL 4

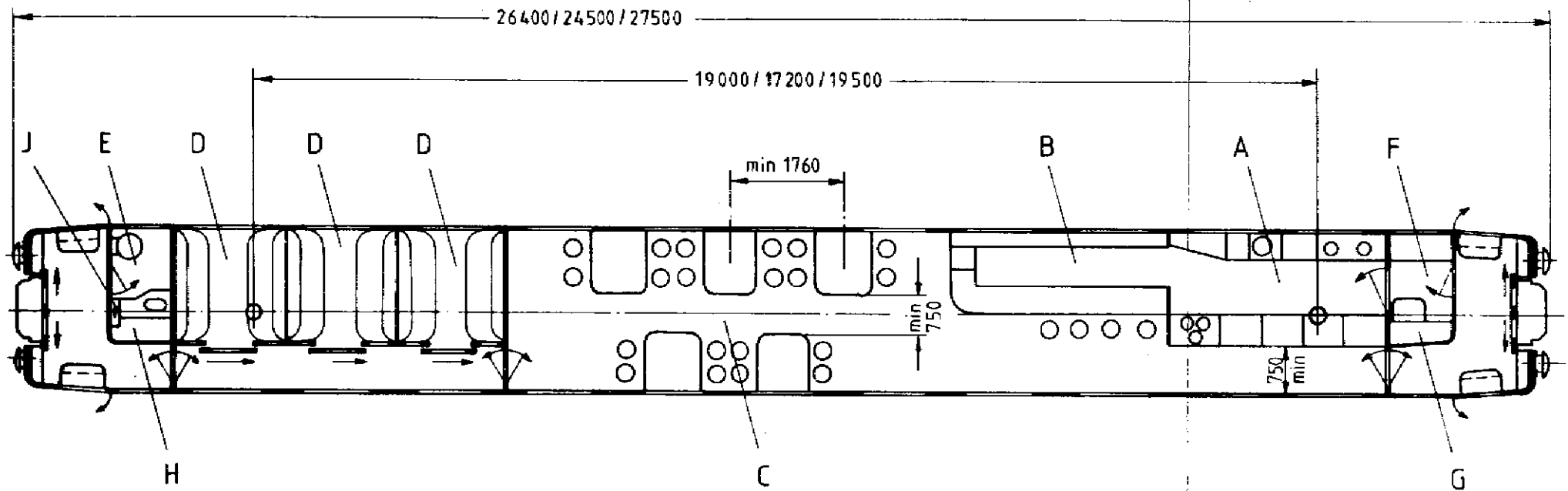


A =	Salle de restaurant	Dining compartment	Speiseraum
B =	Buffet	Buffet compartment	Büfettabteil
C =	Dressoir	Pantry	Anrichte
D =	Cuisine	Kitchen	Küche
E =	Local pour laver la vaisselle	Wash-up section	Spülraum
F =	Compartiment à provisions	Store	Vorratsraum
G =	Office	Buffet service	Büfetraum
H =	WC pour personnel	Staff toilet	Personal-WC
J =	Cabine de douche	Staff shower bath	Personal-Duschraum
K =	Porte de chargement	Loading door	Ladetür
L =	Armoire de distribution	Switch cabinet	Schaltschrank
M =	Frein à vis	Handbrake	Handbremse



VOITURE-BUFFET - BUFFET-CAR - BUFETTWAGEN

565 - 2  
 PLANCHE 5  
 PLATE 5  
 TAFEL 5



- A = Cuisine
- B = Buffet
- C = Salle de restaurant
- D = Compartiment de 2e classe
- E = WC pour personnel
- F = Local réservé au personnel
- G = Armoire de distribution
- H = Armoire pour pièces de rechange
- J = Frein à vis

- Kitchen
- Buffet
- Dining compartment
- 2nd.class seating compartment
- Staff toilet
- Staff compartment
- Switch cabinet
- Spare-parts cupboard
- Handbrake

- Küche
- Büfett
- Speiseraum
- Sitzabteil 2Kl.
- Personal-WC
- Personal-Abteil
- Schaltschrank
- Ersatzteilschrank
- Handbremse

## Application

As from January 1979 for coaches to be constructed after this date:

- points 2.9.2 and 2.9.3 ..... 1-7-79
- point 2.2.4.5..... 1-7-94

All UIC members.

## Record references

*Most recent headings under which the question has been examined:*

- *Question 45/A/22.3 - Point 18.2 - Addition of provisions for removable seats in coaches.*  
(Traction and Rolling stock Committee: Stockholm, June 1991).
- *Question 45/A/22.3 - Point 3.1 - Supplement to be made to Leaflet 565-2.*  
(Joint Sub-Committee for Coaches: Paris, February 1994).

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