



OPEN PLAN KITCHEN

Production Kitchen

1. 3 x 20 Combi Ovens and 1 x 10 Grid Combi Oven
2. 2 x Stainless Steel Tables
3. 2 x Bratt Pans
4. 2 x Double Basket Fryers
5. 1 x 6 Burner Oven
6. 2 x Solid Top Ovens
7. 1 x Salamander Grill
8. 5 x Mobile Canopy's including Fire Supression
9. 2 x Stainless Steel Tables
10. 1 x Electrical Mains Boards

Preparation Area

11. 2 x Preparation Sinks
12. 1 x Blast Chiller
13. 1 x 60 ltr Mixer
14. 2 x Stainless Steel Tables
15. 4 x Stainless Steel Tables
16. 2 x Undercounter Fridges
17. 2 x Undercounter Freezers

Dishwash Area

18. 1 x Double Bowl Sink with Drainer and Washhand
19. 1 x Rack Dishwasher
20. 2 x Racking
21. 1 x Stainless Steel Table
22. 1 x Dishwash In Table with Waste Disposal
23. 1 x Dishwash Out Table

Dry Store

24. 4 x Racking

Cold Store

25. 2 x 3m x 2.4m Cold Rooms

Office

Note: All dimensions in millimetres.
Do not scale, please check all dimensions on site.

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Marquee Kitchen

LAYOUT

18M X 12 M