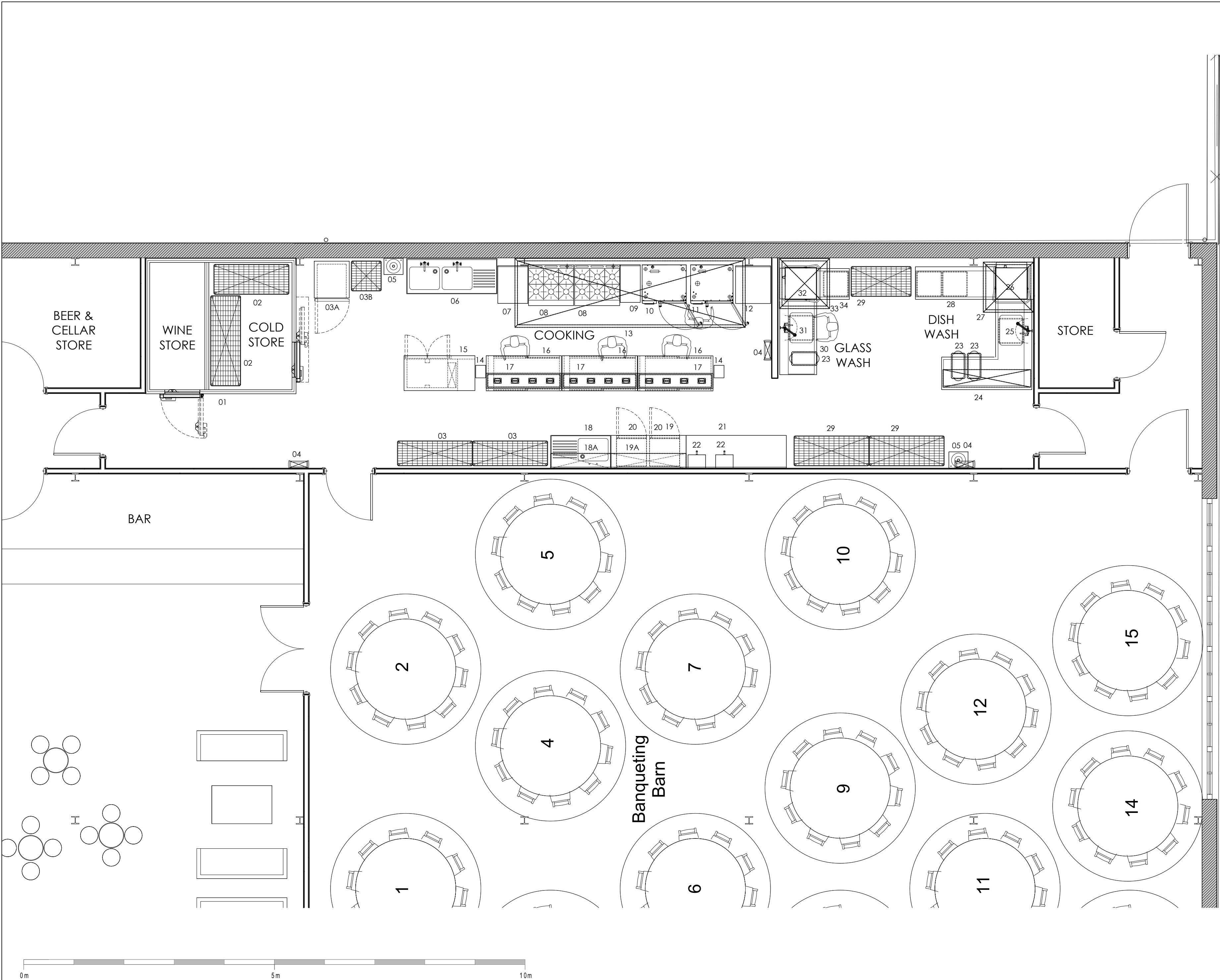




EQUIPMENT SCHEDULE

- 01 Dual Compartment Coldroom
- 02 2No. Coldroom Racking
- 03 2No. 4 Tier Racking
- 03A Single Door Upright Freezer
- 03B 4 Tier Racking
- 04 3No. Insect Killer
- 05 2No. Wash Hand Basin
- 06 Double Bowl Prep Sink Unit
- 07 Wall Bench
- 08 2No. 6 Burner Oven Ranges
- 09 Wall Bench
- 10 20 Grid Combination Oven
- 11 10 Grid Combination Oven
- 12 Wall Bench
- 13 Extraction Canopy
- 14 Services Dropper
- 15 2 Door Refrigerated Prep Counter
- 16 3No. Hotcupboards
- 17 3No. 2 Tier Heated Pass Shelves
- 18 Sink Unit
- 18A 2No. Wall Shelves
- 19 Wall Bench
- 19A 2No. Wall Shelves
- 20 2No. Undercounter Refrigerator
- 21 Wall Bench
- 22 Wall Mounted Water Boiler
- 23 3No. Waste Bin
- 24 L-Shaped Dishwash Inlet Table
- 25 Pre Rinse Spray
- 26 Pass Through Dishwasher
- 27 Condense Canopy
- 28 Cleans Outlet Table
- 29 3No. 4 Tier Cleans Racking
- 30 Glasswash Inlet Table
- 31 Pre Rinse Spray
- 32 Pass Through Glasswasher
- 33 Condense Canopy
- 34 Cleans Outlet Table

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ISO A2 (594mm x 420mm)
Only scaled on
A2

C	22-10-20	General Layout Revisions
B	13-02-20	Chefs Pass Revised, Coldstore Door Relocated
A	30-01-20	To Suit New Architects Layout
Rev. / Date: Revision details:		
Author: JB		Scale: 1:50
Drg.N°:6520-001	Sheet:01	Title: .
Client: JENKINSONS CONSALL GARDENS WEDDING VENUE		
Project: PROPOSED KITCHEN		
Description: LAYOUT		