

- 1 OFFICE - Refer to site plan
- 2 POT STORAGE
- 3 HAND BASIN S/S with pre rinse arm w tempering valve
- 4 S/S INLET BENCH under bench shelf
- 5 DOUBLE BOWL S/S with pre rinse arm w faucet
- 6 S/S GRILLE STY fixed to top of hob w
- 7 S/S FLOOR GRA
- 8 DISHWASHER I
- 9 ROLLER BENCH CONVEYOR
- 10 S/S BASKET RAY DISHWASHER
- 11 S/S CORNER PP
- 12 TROLLEYS
- 13 BLAST CHILLER
- 14 BLOCK & TILE WALL
- 15 COMBI OVEN AT
- 16 S/S CORNER PP
- 17 COMBI OVEN - F
- 18 S/S BENCH - w/
- 19 BURNER COO
- 20 GRIDDLE STAN
- 21 S/S INFILL BENS
- 22 DEEP FRYERS
- 23 S/S INFILL BENS
- 24 BRATT PAN
- 25 S/S EXHAUST F
- 26 S/S BENCH FOR PASTRIES - w/ 450 arm tap
- 27 COOL ROOM DR
- 28 FREEZER ROOM
- 29 HANDBASIN S/S
- 30 COOL ROOM - v
- 31 DRY STORE - w
- 32 S/S PREP BENC
- 33 SLICER - w/ Swivel tap & un
- 34 BLENDER
- 35 S/S PREP BENC
- 36 4 MODULE BAIN
- 37 S/S PREP BENC
- 38 PLATE DISPENS
- 39 STEPPED S/S P
- 40 3 DOOR FRIDGE
- 41 MIXER - 20L
- 42 HEATED TROLL
- 43 MEAL DISPENS
- 44 S/S PREP BENC
- 45 WASTE BIN
- 46 S/S OVERHEAD

