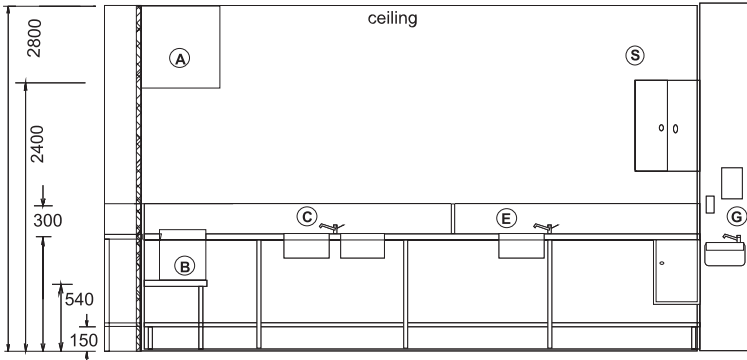


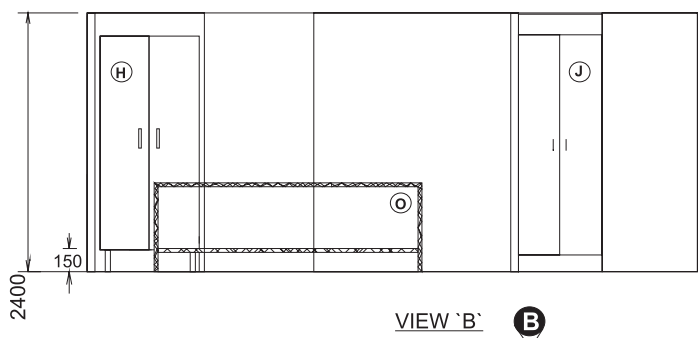
FLOOR PLAN

- A** Mechanical exhaust
- B** Fryer
- C** Stainless steel
- D** Staff personal effects storage
- E** Stainless food preparation sink
- F** Chemical storage unit
- G** Stainless steel hand wash basin 400mm by 500mm
- H** Upright scope commercial refrigeration unit
- I** Scope upright drinks fridge
- J** Dry goods pantry
- K** Commercial pie warmer
- L** Coffee
- M** Refrigerated display cabinet
- N** Cash register
- O** Stainless steel food preparation bench
- P** General waste bin
- Q** Cleaners sink
- R** Waste bin
- S** Storage cupboard
- T** Floor waste drain



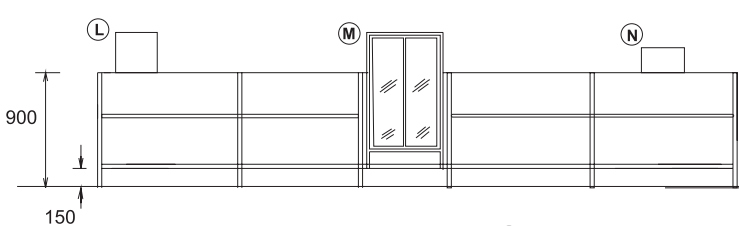
VIEW 'A'

- FLOOR** Ceramic tiles and coving to all walls.
- WALLS** Timber framing.
- WALL LINING** 10mm plasterboard gloss enamel finish.
- BENCHES** Stainless steel bench and frame.
- FRONT COUNTER** Laminex bench top.
- CEILING** Sealed plasterboard tiles gloss enamel finish.



VIEW 'B'

- PLUMBING** ss basin, knee operated mixer tepid & cold water ss sinks, lever mixer tap, hot and cold water.



VIEW 'C'

- BACKFLOW PREVENTION** Air gap to all tapware. Dual check value to coffee machine.