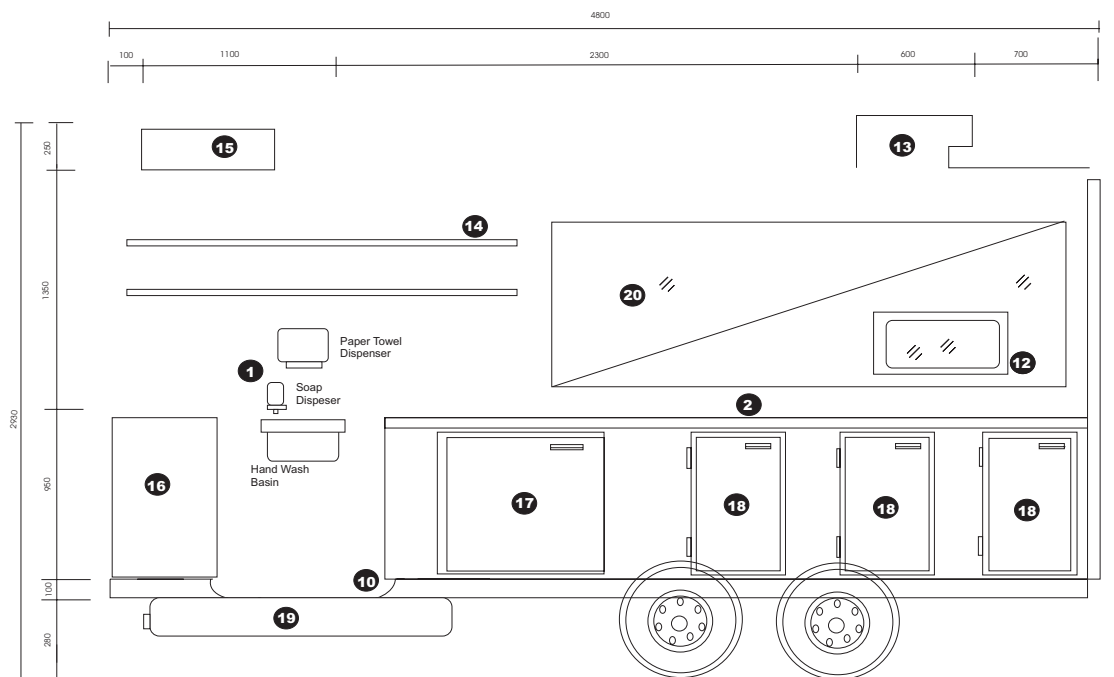


**Floor Plan**



**Section A-A**

- 1** Stainless steel hand wash basin provided with hot and cold water through single spout 450mm by 450mm. Knee operated basin supplied with liquid soap and paper towel dispensers fixed directly above.
- 2** Food preparation bench stainless steel construction.
- 3** Ample fluorescent lighting - 30 Watt 12 Volt DC.
- 4** 3-compartment/dishwashing sink (hot and cold mixed water faucet) 300mm(w) by 400mm(l) by 300mm(d).
- 5** Food preparation/large pot wash sink (hot and cold mixed water faucet) 600mm(w) by 550mm(l) by 400mm(d).
- 6** Cooktop/Grill natural gas fitted with large wheels for cleaning requirements.
- 7** Commercial natural gas deep fryer with large wheels for cleaning requirements.
- 8** Self closing entrance door.
- 9** Stainless steel folding table.
- 10** Commercial grade seamless vinyl flooring covered to walls.
- 11** Stainless steel drainboards.

- 12** Self-closing screened pass-out window.
- 13** Mechanical exhaust extraction unit compliant with A.S 1668 Part 1 & 2 Discharge vent screened to prevent pest and vermin entry.
- 14** Stainless steel shelving sealed to wall.
- 15** 250L gravity portable water storage unit tank - food grade reinforced plastic.
- 16** Storage cupboards - personal effects, cleaning equipment/chemicals
- 17** Gas operated commercial stainless steel Freezer unit fitted with external temperature gauges accurate to +/- 1c.
- 18** Gas operated commercial stainless steel refrigeration unit fitted with external temperature gauges accurate to +/- 1c.
- 19** Primary waste water tank 90L.
- 20** Window.
- 21** Swing window perspex for protection from exterior dust.
- 22** Waste bin with close fitting lid.
- 23** Dry goods storage pantry.