COMMERCIAL RESTAURANT LAYOUT (E) MECHANICAL VENTILATION - Paiting -2000-^{_}1200-STORE SHELVES SIGNAGE PANEL ABOVE SHOW CASE STORE SHELVES STORE/ROOM K₃oo> -800 -1100 -800 1820 UNISEX WC -HAND WASH SINK **EATING AREA** - KITCHEN ENTRANCE 1 CURTAIN TO ENCLOSE KITCHEN AREA NON-SLIP FLOOR -HINGING POSTERS KITCHEN ENTRANCE 2 DRESSING SUSHI EATING AREA - HINGING POSTERS -810--440 (—615— DESKTOP1 SUSHI STATION **FREEZER** DESKTOP2 CASH COUNTER DRINKING AREA TEA/COFFEE **⊣**400→ KITCHEN/PREP AREA HAND WASH SINK FRIDGE 1200 1200-1200-DRINK_ HOT FOOD DESKTOP3 DESKTOP4 FREEZER TEA/COFFEE 0.5m EXISTING ELECTRICITY BOX - AIR EXTRACT DUCT AT CEILING CEILING MOUNTED MECHANICAL EXTRACT VENTILATION **GROUND FLOOR PLAN SCALE = 1:50**