

NOTES & REVISIONS

REV A: 03/07/21: Initial Layout

REV B: 01/09/21: Minor Changes to layout and Gozney 1500 Classic Oven Added.

REV C: 02/09/21: Legend Added

REV D: 06/09/21: Change of Gozney Oven to 1250 units and Counter increased

REV E: 15/09/21 Scale bar added

Prep Kitchen

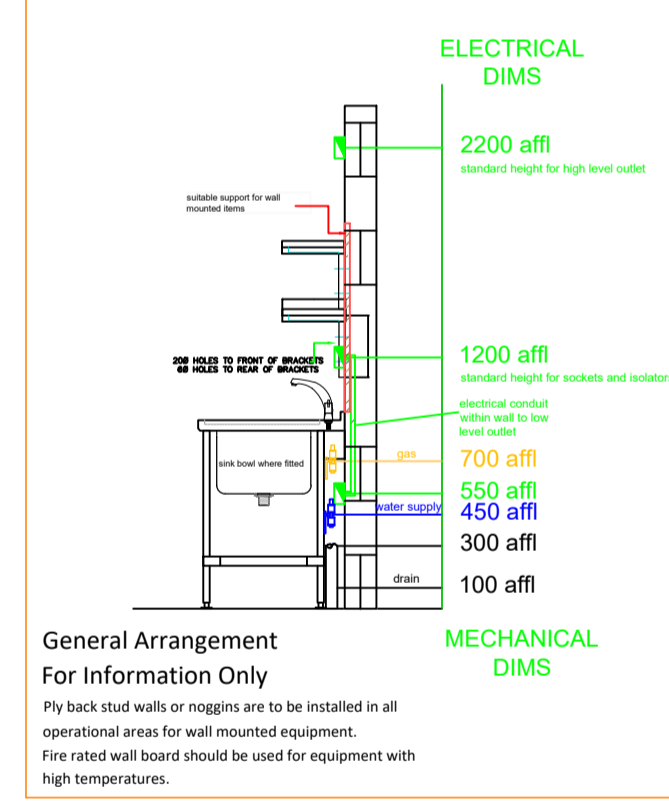
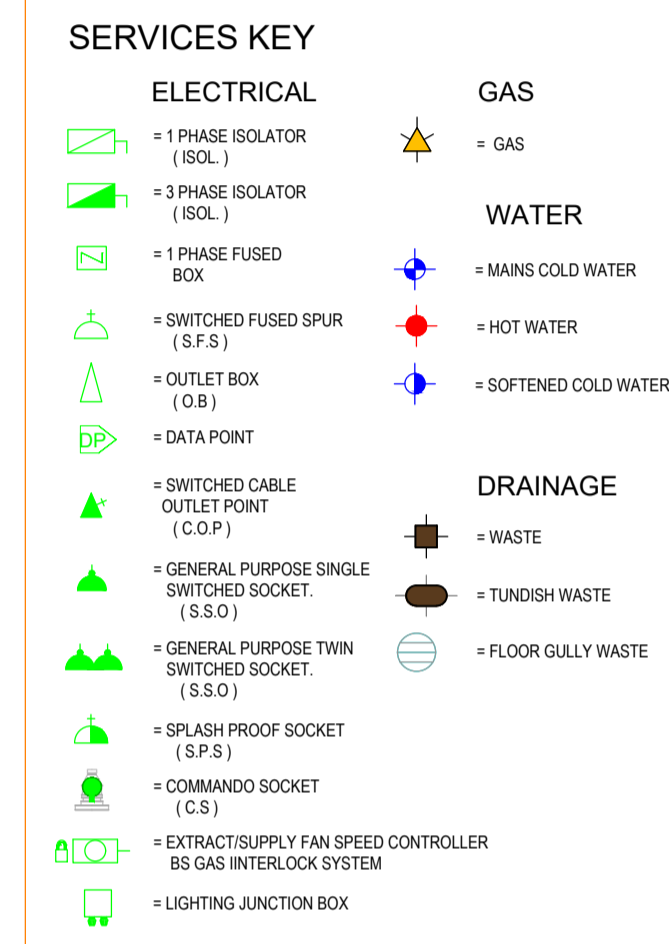
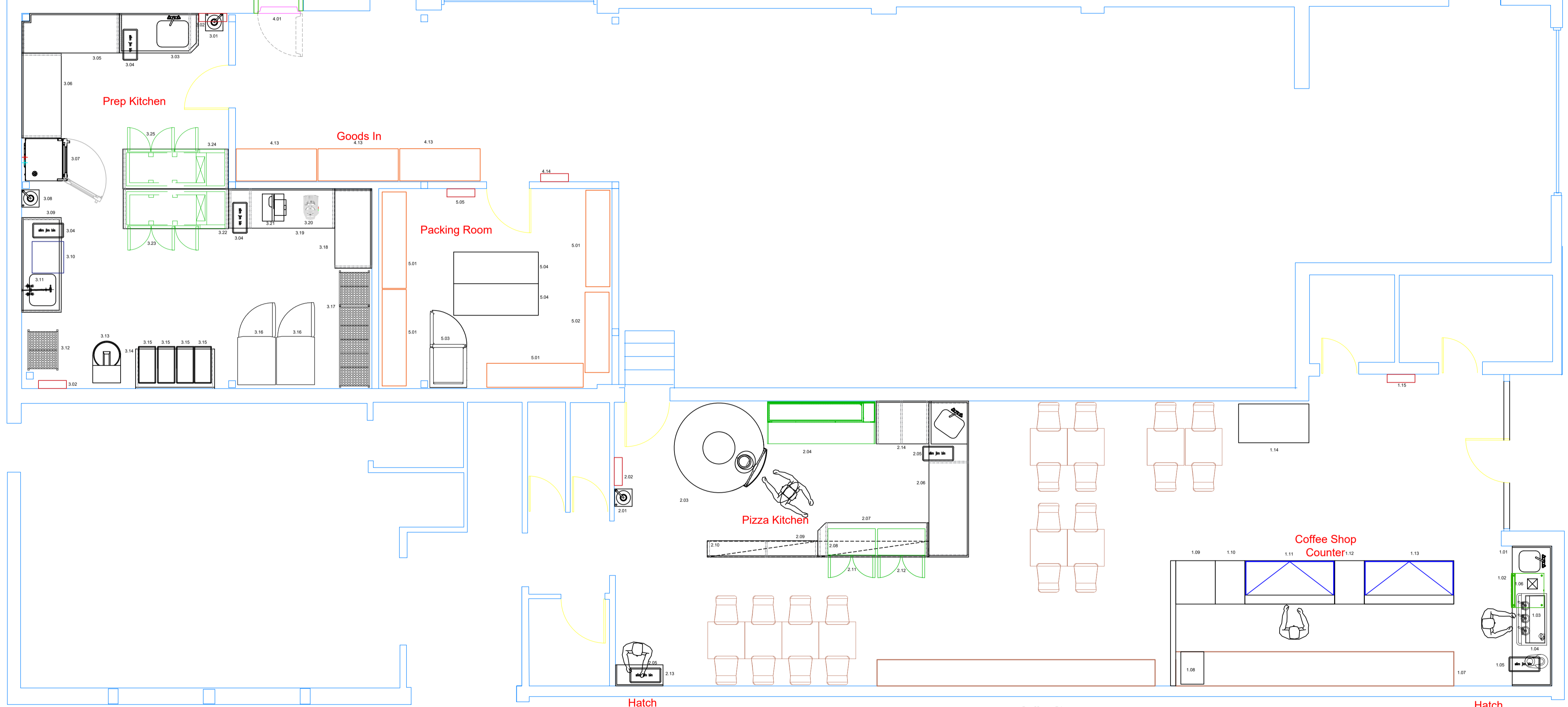
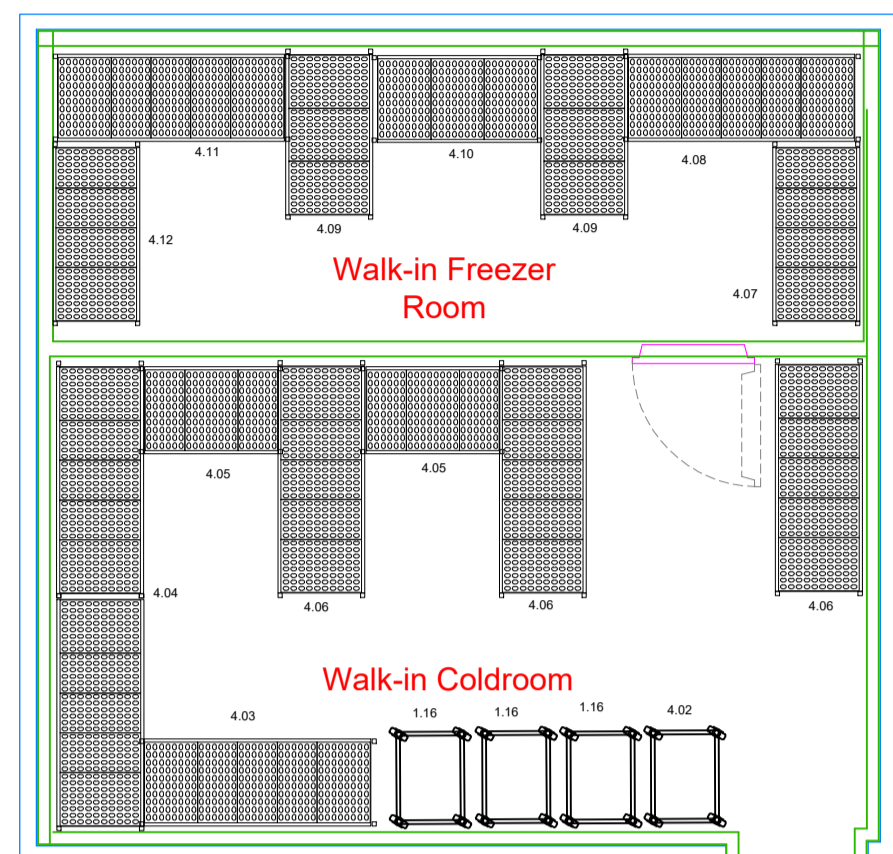
- 3.01 Stainless Steel Hand Wash Basin
- 3.02 2no Insect -O- Cutor
- 3.03 Stainless Steel Single Bowl Sink Unit with Part Void/Shelf Under
- 3.04 3no Slim Jim Bin
- 3.05 Stainless Steel Work Bench with 2no Shelves Under
- 3.06 Stainless Steel Work Bench with 2no Shelves Under
- 3.07 Electric 5 grid Convection Oven with Stand and Vent Hood
- 3.08 Stainless Steel Hand Wash Basin
- 3.09 Stainless Steel Single Bowl Sink Unit with Part Void/Shelf Under
- 3.10 Under Counter Dishwasher
- 3.11 Pre-Rinse Spray Arm
- 3.12 4 Tier Racking
- 3.13 Spiral Dough Mixer
- 3.14 Stainless Steel Work Bench with Marble Top & Void Under
- 3.15 4no Ingredients Bins
- 3.16 2no Chilled Dough Storage Cabinets
- 3.17 4 Tier Racking
- 3.18 Stainless Steel Work Bench with 2no Shelves Under
- 3.19 Stainless Steel Work Bench with 2no Shelves Under
- 3.20 Veg Prep Machine
- 3.21 Food Slicer
- 3.22 Stainless Steel Work Bench with Void Under
- 3.23 Three Section Chilled Counter 1/1GN
- 3.24 Stainless Steel Work Bench with Void Under
- 3.25 Three Section Chilled Counter 1/1GN

Storage

- 4.01 Dual Compartment Walk-in Chiller/Freezer Room
- 4.02 4no Mobile Rack Trolley
- 4.03 4 Tier Racking
- 4.04 4 Tier Racking
- 4.05 4 Tier Racking
- 4.06 4 Tier Racking
- 4.07 4 Tier Racking
- 4.08 4 Tier Racking
- 4.09 4 Tier Racking
- 4.10 4 Tier Racking
- 4.11 4 Tier Racking
- 4.12 4 Tier Racking
- 4.13 3no 4 Tier Warehouse Racking
- 4.14 Insect-O-Cutor

Packing Room

- 5.01 3no 4 Tier Warehouse Racking
- 5.02 4 Tier Warehouse Racking
- 5.03 Upright Single Door Freezer Cabinet
- 5.04 2no Mobile Stainless Steel Work Benches
- 5.05 Insect-O-Cutor



Project:
Warehouse Pizza

Drawing Title:
Main Kitchen Layout

Scale: 1:50@A1
Drawn by: TP
Project Date: 24-08-2021

Drawing No: Q60060

NOTES:

- This version Supersedes all previous drawings.
- Do not scale from this drawing.



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WE DO NOT ADVISE SCALING DIMENSIONS FROM THIS DRAWING

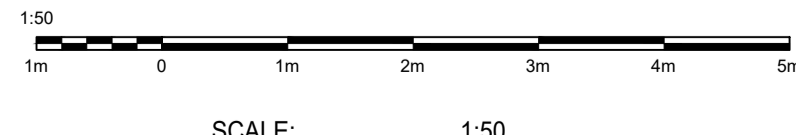
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Hatch

- Pizza Restaurant**
- 2.01 Stainless Steel Hand Wash Basin
 - 2.02 Insect -O- Cutor
 - 2.03 Gozney 1500 Pizza Oven - By others
 - 2.04 Pizza Prep Counter with Chilled Pan Rail c/w Ambient Dough Storage & 2no Chilled Door Sections Under
 - 2.05 2no Slim Jim Bin
 - 2.06 Stainless Steel Work Bench with Part Void & 2no Shelves Under
 - 2.07 Stainless Steel Work Bench with Void Under
 - 2.08 Overshelf
 - 2.09 Stainless Steel Work Bench with 2no Shelves Under
 - 2.10 Overshelf
 - 2.11 2 Hinged Door Bottle Cooler
 - 2.12 2 Hinged Door Bottle Cooler
 - 2.13 Serving Counter - By Others
 - 2.14 Stainless Steel Work Bench with 2no sets of Dough Tray Runners Under

Coffee Shop

- 1.01 Stainless Steel Work Bench with inset sink bowl, part void/shelf under
- 1.02 Under Counter Chilled Cabinet
- 1.03 3 group Coffee Machine - By others
- 1.04 Coffee Grinder - By others
- 1.05 Slim Jim Bin
- 1.06 Inset Jug Rinser
- 1.07 Back Counter - By others
- 1.08 High Speed Oven
- 1.09 Counter - Till Section
- 1.10 Counter - Ambient Glass Display
- 1.11 Counter - Chilled Glass Display
- 1.12 Counter - Ambient Glass Display
- 1.13 Counter - Chilled Glass Display
- 1.14 Chilled Multi-deck Display Unit
- 1.15 Insect-O-Cutor



Project:

Approved By

Position