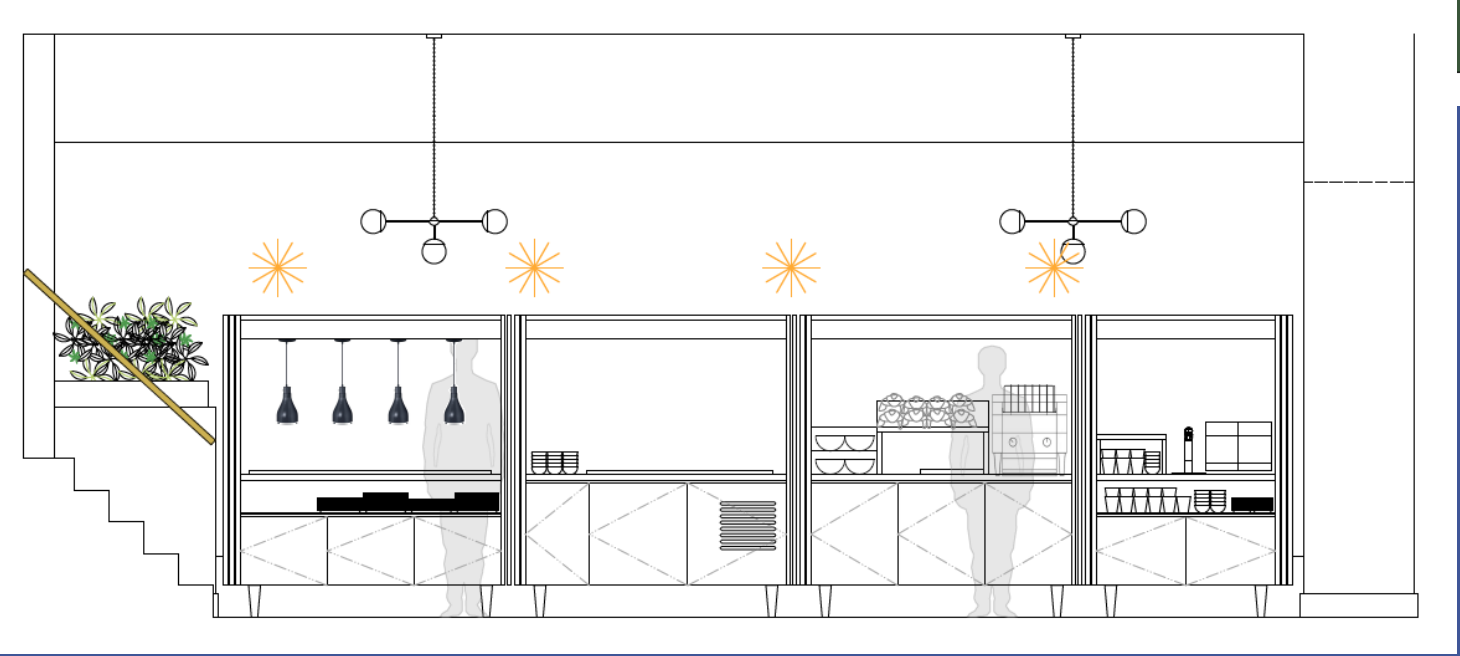
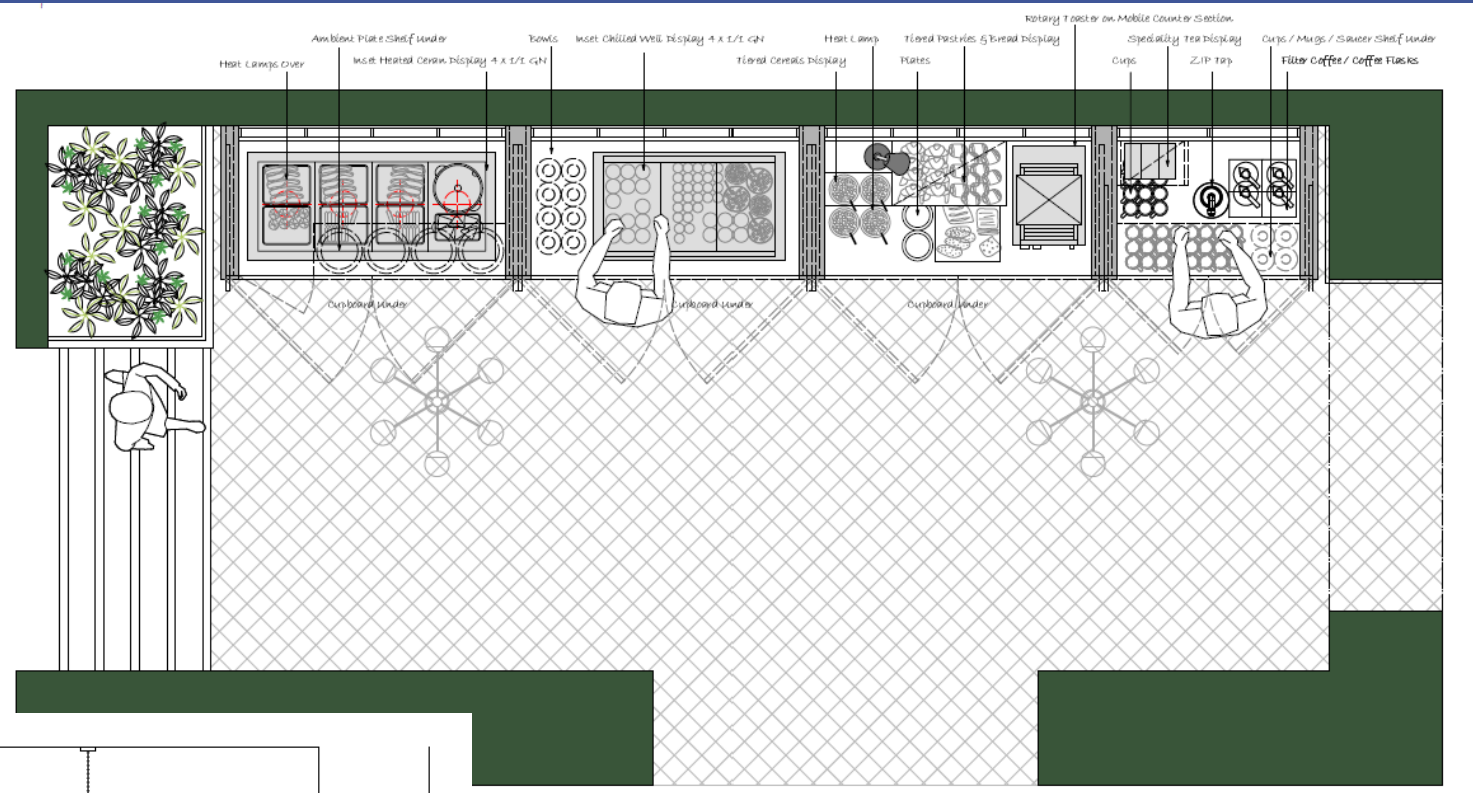
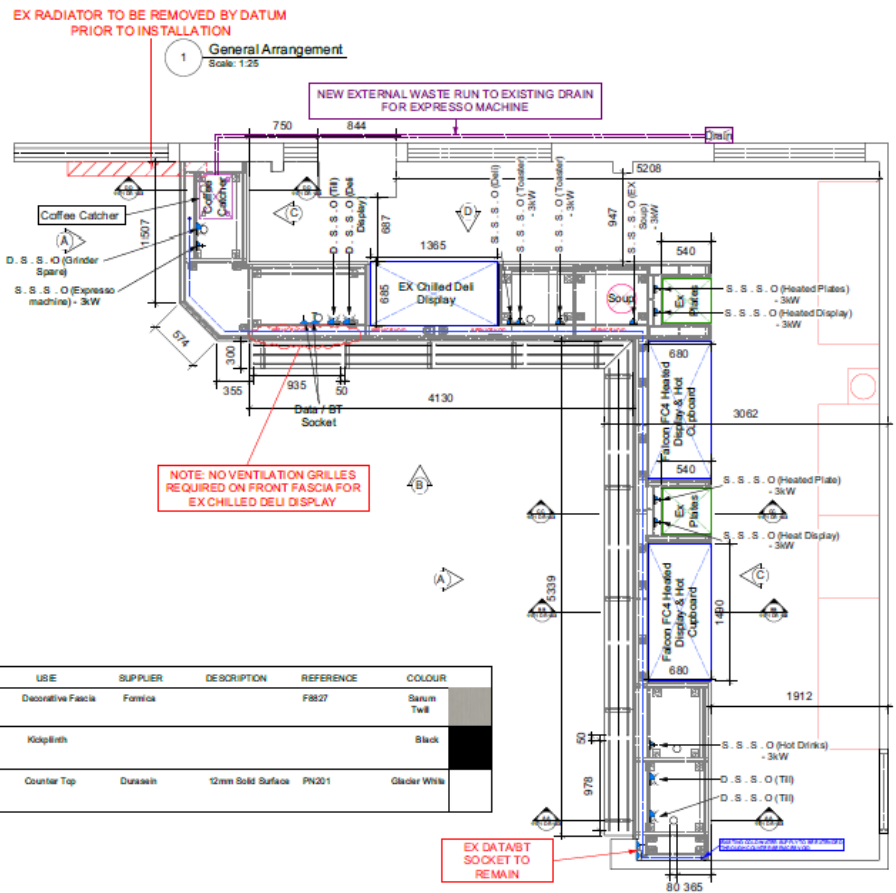
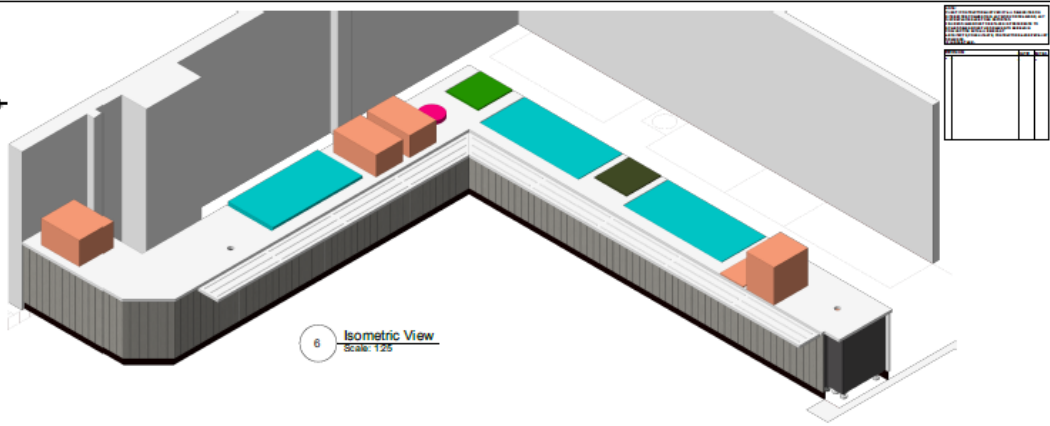
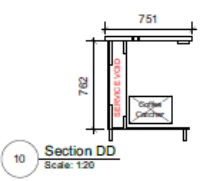
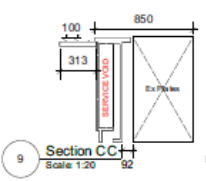
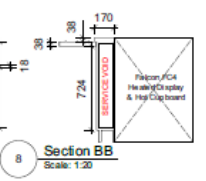
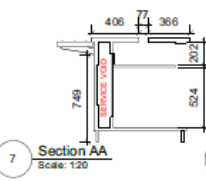
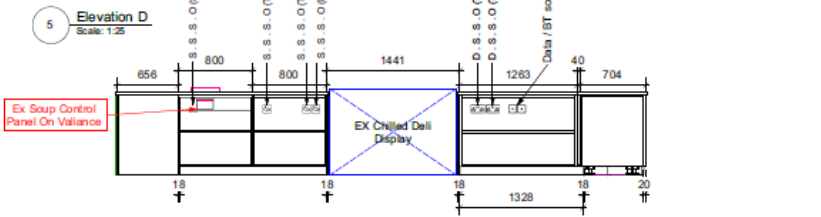
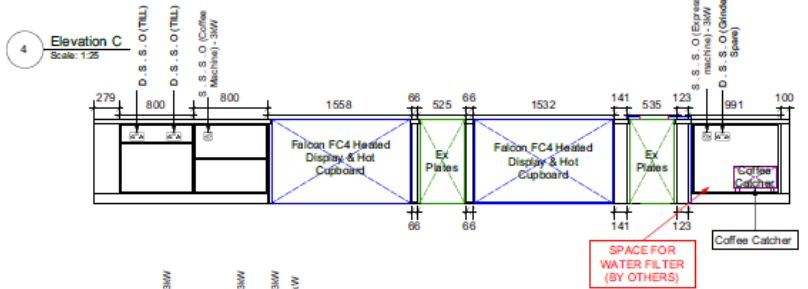
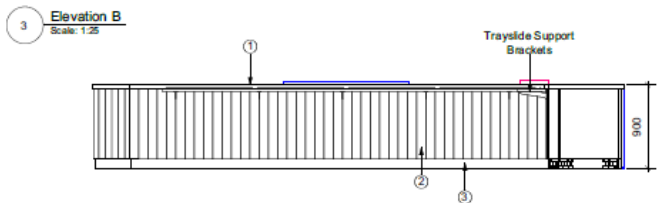
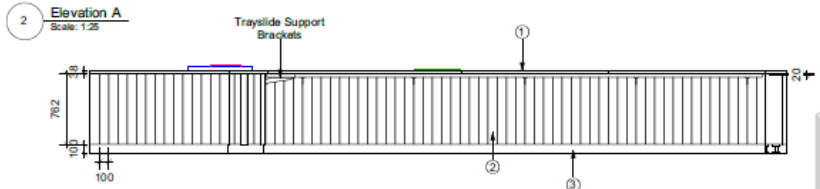


design and visualisation





ITEM	USE	SUPPLIER	DESCRIPTION	REFERENCE	COLOUR
1	Decorative Fascia	Formica		F8827	Saum Twill
2	Kickplate				Black
3	Counter Top	Durash	12mm Solid Surface	PN201	Gleiser White

creative edge

100% COMMERCIAL QUALITY

100% CUSTOMER SATISFACTION

100% COMPLIANCE

100% SAFETY

100% RELIABILITY

100% EFFICIENCY

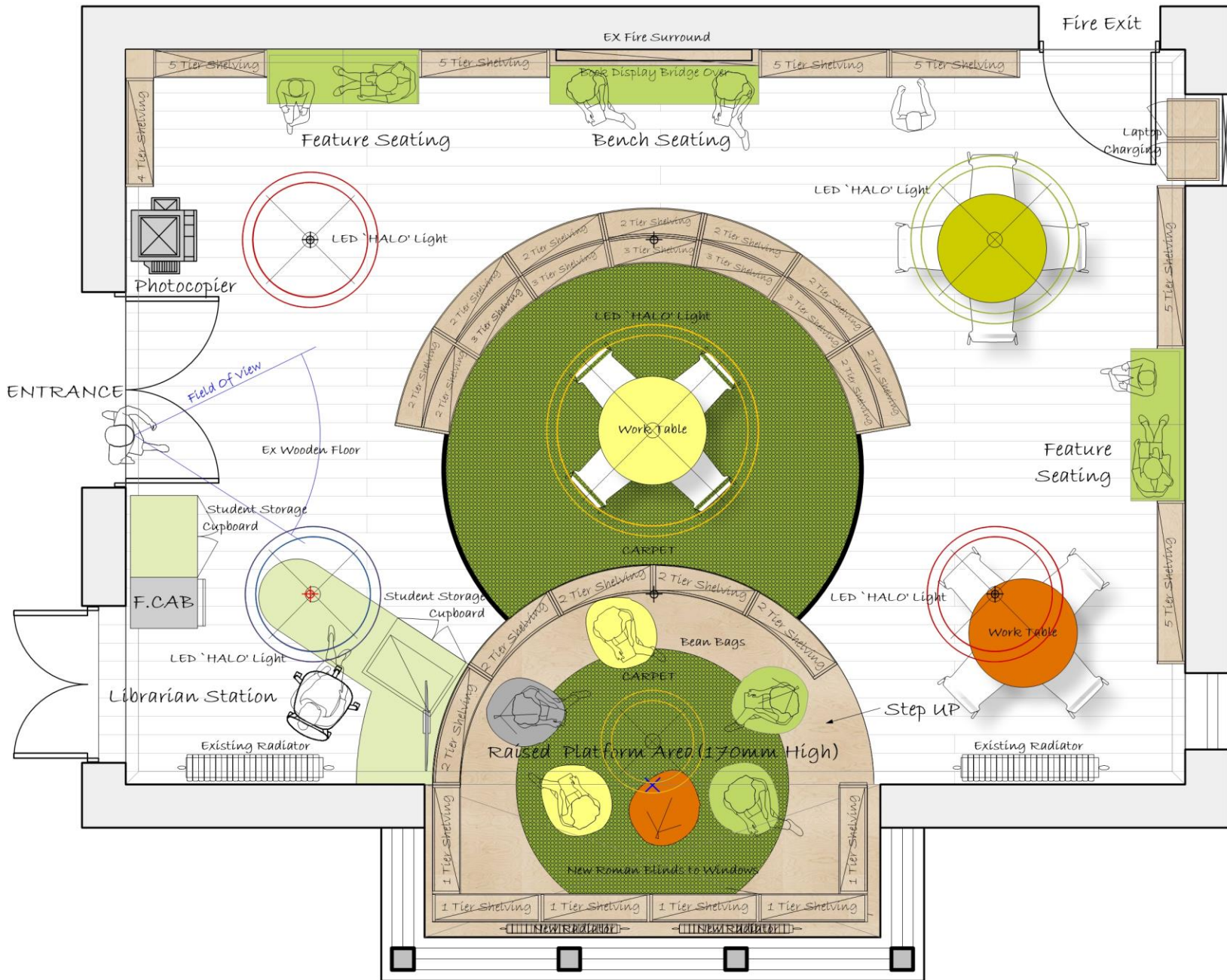
100% DURABILITY

100% INNOVATION

100% RESULTS

100% CONTRACTOR

100% RANGE





All that I am,
everything I can be



All that I am,
everything I read

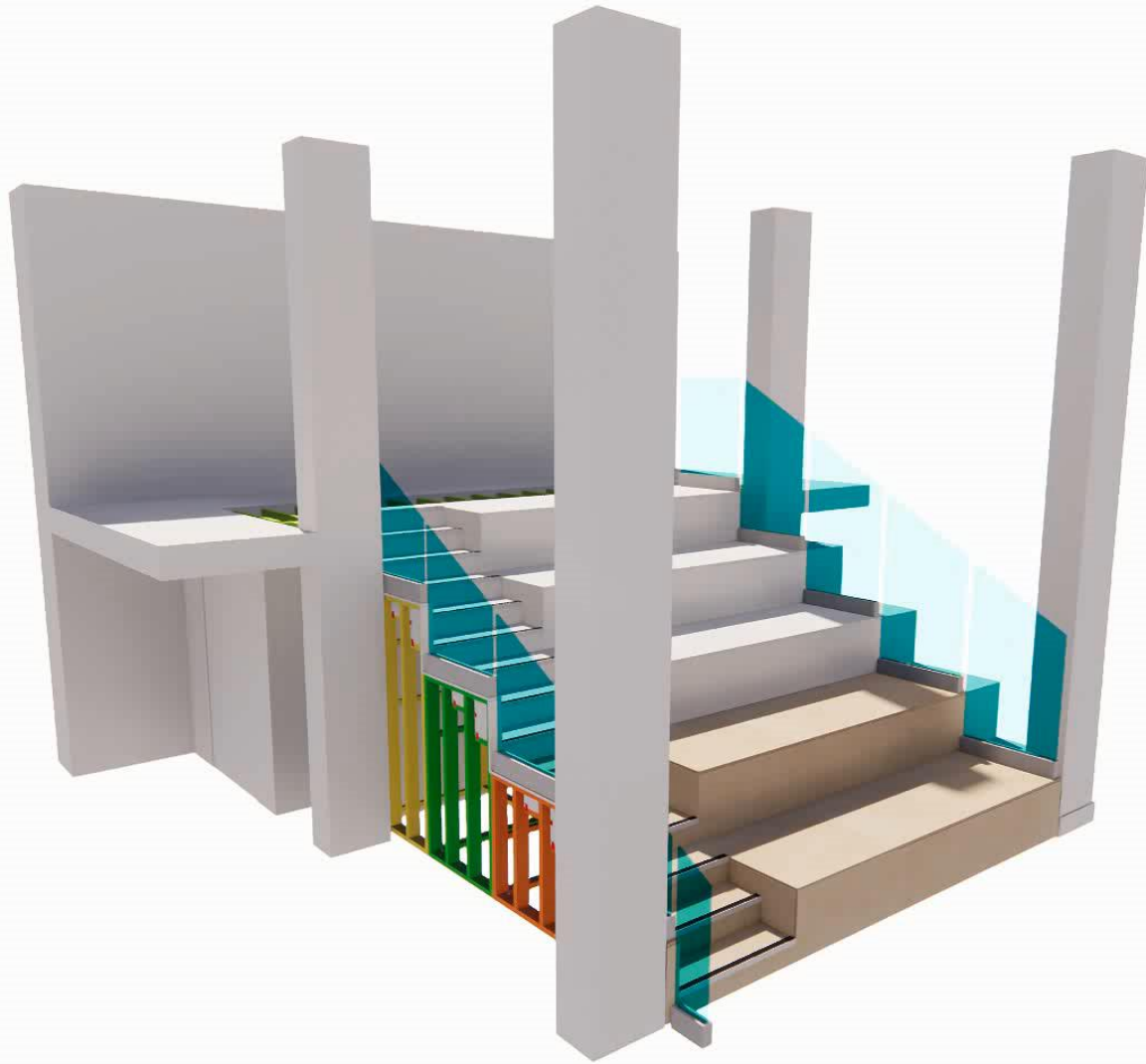


All that I am,
everything I can be



bleacher seating







servery counters





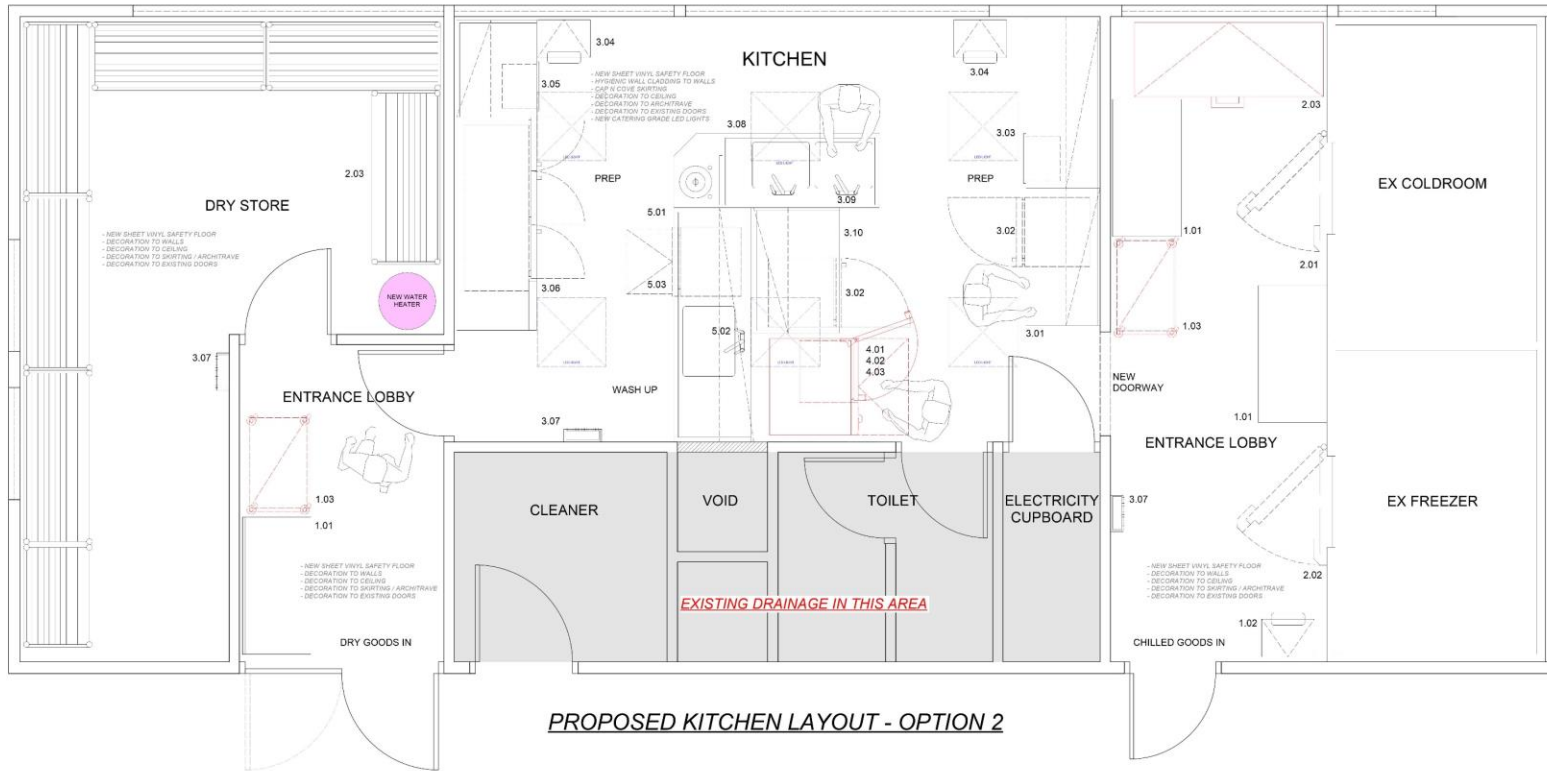




kitchens







PROPOSED KITCHEN LAYOUT - OPTION 2

Item	Qty	Description
1.00	2	GOODS IN
1.01	2	Good In Bench with base shelf
1.02	1	Waste Back Holder
1.03	2	Ex catering trolley
2.00		STORAGE
2.01	1	Ex Cold Room
2.02	1	Ex Freezer Room
2.03	1	Ex Chest Freezer
2.04	1	5 Tier Zinc Chromate Storage Racking # No. 1500mm x 600mm 1 No. 900mm x 600mm
3.00		PREP
3.01	1	Prep Bench c/w base shelf, cantilevered overshell & void for fridge
3.02	2	Under Counter Fridge
3.03	1	Corner Prep Bench c/w base shelf, GN drawer & cantilevered overshell
3.04	2	Waste Sack Holder (Static)
3.05	1	Corner Prep Bench c/w base shelf, GN drawer & cantilevered overshell
3.06	1	Three Door Refrigerated Counter
3.07	3	Insect Control Unit
3.08	1	Double Bowl Prep Sink c/w base shelf, 2 No. sink bowls, anti drip edge, inset HWB & towel dispenser rear panel/splash guard
3.09	2	Mixer Taps for item 3.08
3.10	1	Prep Bench c/w base shelf, cantilevered overshell & void for fridge under
4.00		COOKING
4.01	1	Ex Comb Oven Stand
4.02	1	Ex 6 Grid Electric Combination Oven
4.03	1	Ex Ultraviolet Recirculation Hood
5.00		WASH UP
5.01	1	Single Bowl Sink Bench c/w base shelf, void for dishwasher, single bowl & cantilevered overshell
5.02	1	Mixer Tap
5.03	1	Under Counter Dishwasher c/w integral softener & drain pump

EQUIPMENT SCHEDULE

Item	Qty	Description
1.00	2	GOODS IN
1.01	2	Good In Bench with base shelf
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Client: AC CATERING
Project: BAYSWATER VALLEY

Drawing: 1200 DR 100 - GENERAL ARRANGEMENT OFFICE

Drawing No: 1200 DR 100
Revision: A

Scale: 1:200
Date: 10/10/2023

By: [Signature]
In: [Signature]

Legend:
- PRELIMINARY
- APPROVAL
- CONSTRUCTION
- AS BUILT

SafeContractor RESPEC

hospitality & breakout areas





fabrication











iconpod

