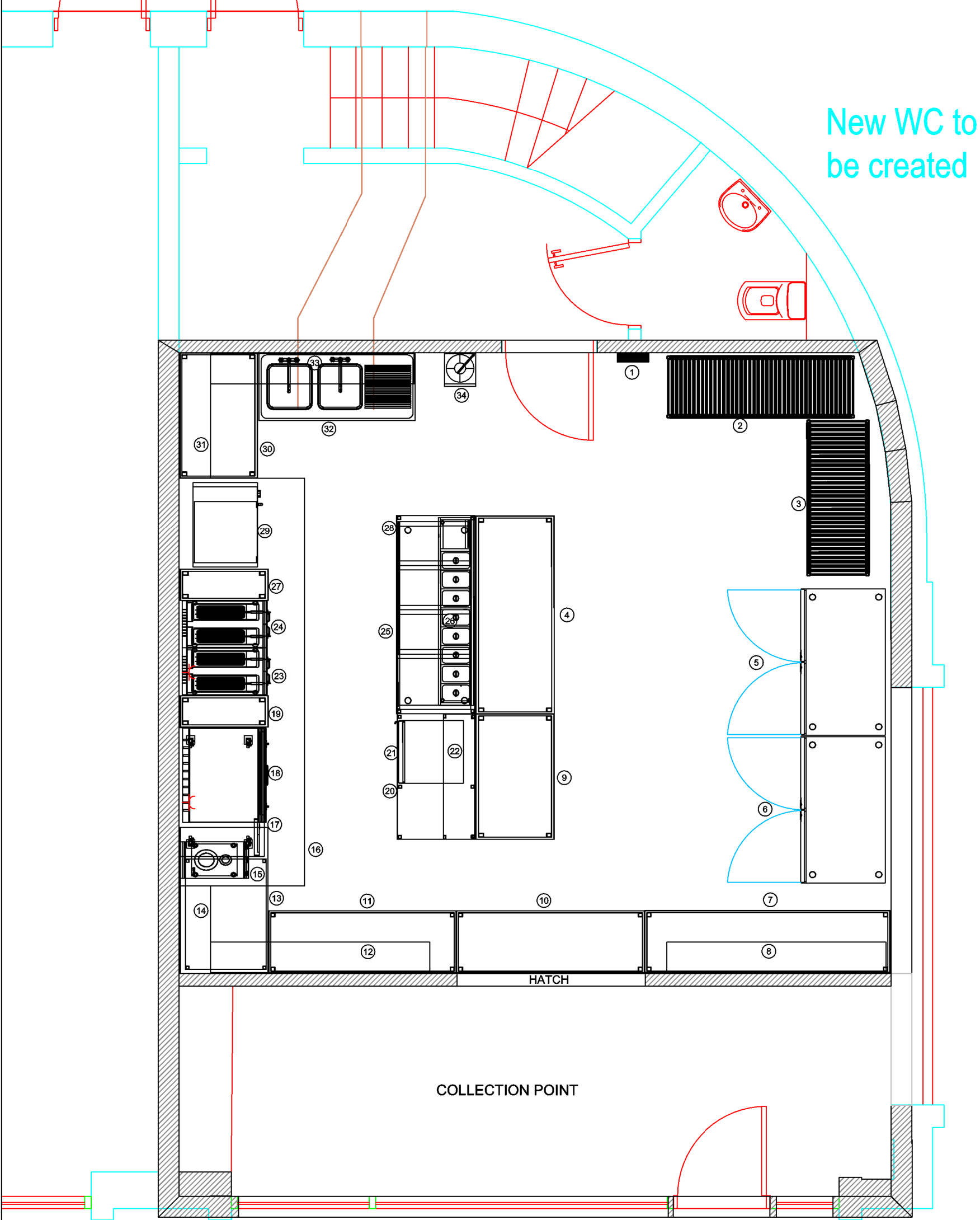




New WC to be created

KITCHEN EQUIPMENT SCHEDULE				
Order	Description	Width	Depth	Height
1	Fly killer	300	90	300
2	Four tier nylon racking	1800	600	1700
3	Four tier nylon racking	1500	600	1700
4	Wall bench with undershelf	1900	750	900
5	Double door upright freezer	1400	810	2050
6	Double door upright fridge	1400	810	2050
7	Wall bench with undershelf	2350	600	900
8	Wall shelves	2100	300	30
9	Wall bench with double undershelf	1200	750	900
10	Wall bench with double undershelf	1800	600	900
11	Wall bench with double undershelf	1800	600	900
12	Wall shelves	2100	300	30
13	Wall bench with under-shelf	1400	850	900
14	Wall shelves	840	300	30
15	Two zone induction hob	350	655	116
16	Ventilation canopy	3900	1200	600
17	Under-broiler refrigerated drawers	1230	814	675
18	Bench	900	800	280
19	Infill bench	300	850	900
20	Centre bench with part void under	1200	750	900
21	Under-counter freezer	600	620	840
22	Twin tier heated gantry	1200	300	700
23	Twin tank electric fryer	450	812	850
24	Twin tank electric fryer	450	812	850
25	Three door under-counter refrigerator	1800	700	850
26	Refrigerated pan rail on over-shelf	1800	335	460
27	Infill bench	300	850	900
28	Centre bench with void under	1900	750	900
29	Convection oven on stand	810	616	625
30	Wall bench with under-shelf	1200	750	900
31	Wall shelves	1200	300	30
32	Double bowl sink	1500	650	900
33	Wall shelves	1950	300	30
34	Wash hand basin	300	300	190



Designed for:
Ben Wright

Address:
West St, Havant

Designer:
Caterplan Solutions Ltd

Scale:
NTS@A3

Date:
27/10/2021

REVISION	DATE	BY
	27/10/2021	DS

GENERAL NOTES

THIS IS AN ORIGINAL DESIGN AND
MUST NOT BE RELEASED OR
COPIED UNLESS APPLICABLE FEE
HAS BEEN PAID OR JOB
ORDER PLACED

ALL DIMENSIONS & SIZE
DESIGNATIONS GIVEN ARE SUBJECT
TO VERIFICATION ON JOB SITE
AND ADJUSTMENT TO FIT
JOB CONDITIONS

Client approval: