



- 1 Extraction
1400mm 250w 1 phase
- 2 Double induction hob
- 3 Double fryer
10kw each 13ltr well
- 4 Open Pass with shelf and
heat lights top and bottom
- 5 Fridge
2x 3 door under counter
- 6 Fridge
1 x 2 door under counter fridge
- 7 Walk in freezer
- 8 Fridge
2x 2 door upright
- 9 Bespoke stainless steel u
shaped work top
- 10 Rational
6 grid with stacking kit
to be placed on top of the existing 10grid and remove the
racking
- 11 Extended counter to block in the door
- 12 Extended counter with heat plate
and heated gantry
- 13 Extended counter with chilled well and screen
- 14 Counter lowered with tray run
- 15 New opening for staff
- 16 relocation of the glass washer
- 17 Door to open both ways to meet fire regs for a single acco

Additional Kit for events and day to day would
be food holding cupboard 11 GN2/1