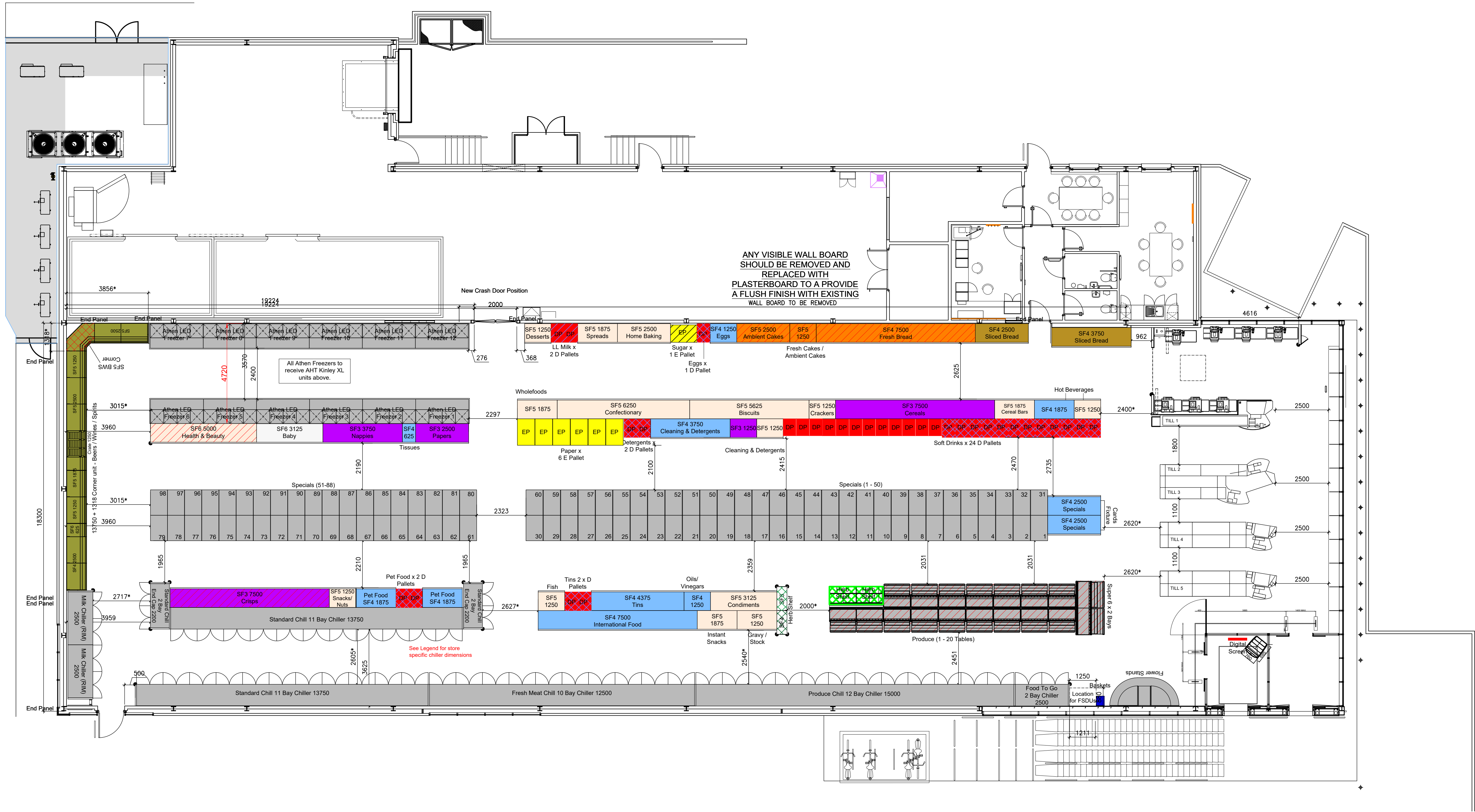




1078m² KEY FACTS

- 1.5 Bays of Food To Go Chiller
- 12 Bays of Produce Chillers
- 10 Bays of Fresh Meat Chiller
- 25 Bays of Standard Chiller
- 4 Bays of Fresh Milk Chiller
- 12 Athen Freezers + 12 Kinley XL
- 39 D Pallets
- 7 Euro Pallets
- 92 Special Tables

LEGEND:

- | | | |
|----------------------------|---|--|
| D Pallet | Shelf (2 Tier Flexible) See Diagram Right | Herb Shelf |
| Euro Pallet | Shelf (3 Tier Flexible) See Diagram Right | Shelf (5 Tier) BWS Shelving (1706 High) |
| 2 Tier Over Euro Pallet | Shelf (3 Tier Flexible) See Diagram Right | BWS Corner Unit Shelf (5 Tier) BWS Shelving (1706 High) |
| Over D Pallet Shelf | Shelf (3 Tier Radford Bread) | Shelf (6 & 7 Tier) Umdach Health and Beauty shelving (1706 High) |
| 2 Tier Over D Pallet Shelf | Shelf (4 Tier Flexible) See Diagram Right | Corner Guards |
| 3 Tier Produce Shelf | Shelf (4 Tier Ochs Bread) | |
| 2 Tier Produce Shelf | Shelf (4 Tier Radford Bread) | |
| Magazine Stand | Shelf (5 Tier Flexible) See Diagram Right | |
| Baskets | Over Freezer Kinley Cabinets | |

TENDER DRAWING
This drawing has been prepared to assist the Contractor in preparing a Design and Build Tender and is not intended to be a final Construction drawing. All details shown are subject to design development.
For Structural details refer to the Structural & Civil Engineers detailed design drawings & specifications.
For M&E information, refer to the M&E Engineers and sub-contractor's design drawings & specifications.
Do not scale from this drawing. Verify all dimensions and setting out on site. Notify any discrepancies to the architect. For Health & Safety information, refer to the Designers Risk Assessment. This drawing is copyright and may not be reproduced in whole or part without written authority.