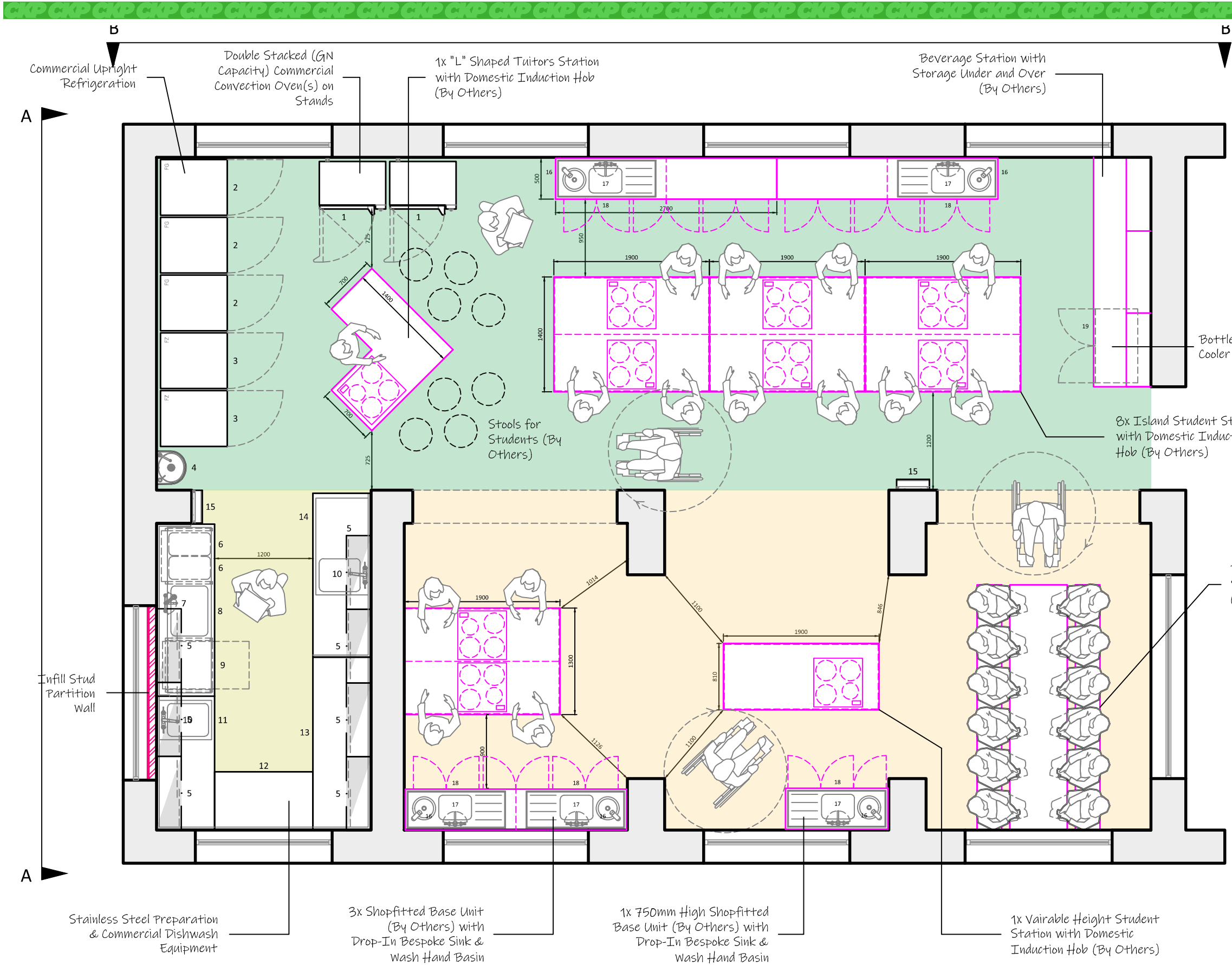




EQUIPMENT SCHEDULE

Item	Qty	Description
1	2	ELECTRIC Double Stacked Convection Oven on Stand
2	3	Upright Refrigerator (600Ltr)
3	2	Upright Freezer (600Ltr)
4	1	Wash Hand Basin (Push Front Operated)
5	7	Wall Mounted Cupboard with Sliding Doors
6	2	Slim Jim (60Ltr)
7	1	Double Pedestal Pre-Wash Spray with 6" Bowl Filling Faucet
8	1	Dishwash Table
9	1	Under Counter Dishwasher
10	1	Double Pedestal Mixer Tap with Levers & 6" Spout
11	1	Wall Bench with Inset Bowl
12	1	Wall Bench
13	1	Wall Bench
14	1	Wall Bench with Inset Bowl
15	2	Uplighter Style (Glue Board) Insect Control Unit
16	5	Handsfree - Push Type Mixer Tap
17	5	Single Pedestal Mixer with Gooseneck Spout (150mm)
18	5	Stainless Steel Drop-in Sink & WHB
19	1	Two Door Bottle Cooler (Hinged)

* All items to be delivered by Lift



CLIENT					
PROJECT	Jersey Street				
TITLE	Cookery School Arrangement				
LOCATION	First Floor				
DRAWN	CHECKED	AF	DATE	13/06/24	SCALE
					A3
DRAWING No	CKP-24-0028		LAYOUT	00	REV
					C



COMMERCIAL KITCHEN
PROJECTS

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