The proposed kitchen laboratory is designed as a 100% independent and fully reversible installation

DRAWING NO: PL - 10

N

0 1 2 3 4 5

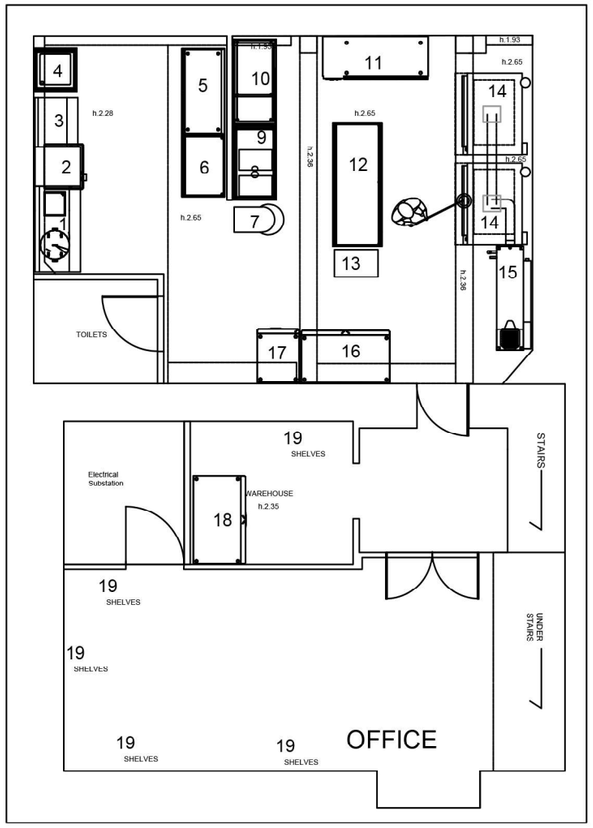
SCALE: 1:100 @ A3

DRAWING NO: PL-08

CLIENT: AD Maiora ITA Ltd

Layout Basement Equipments

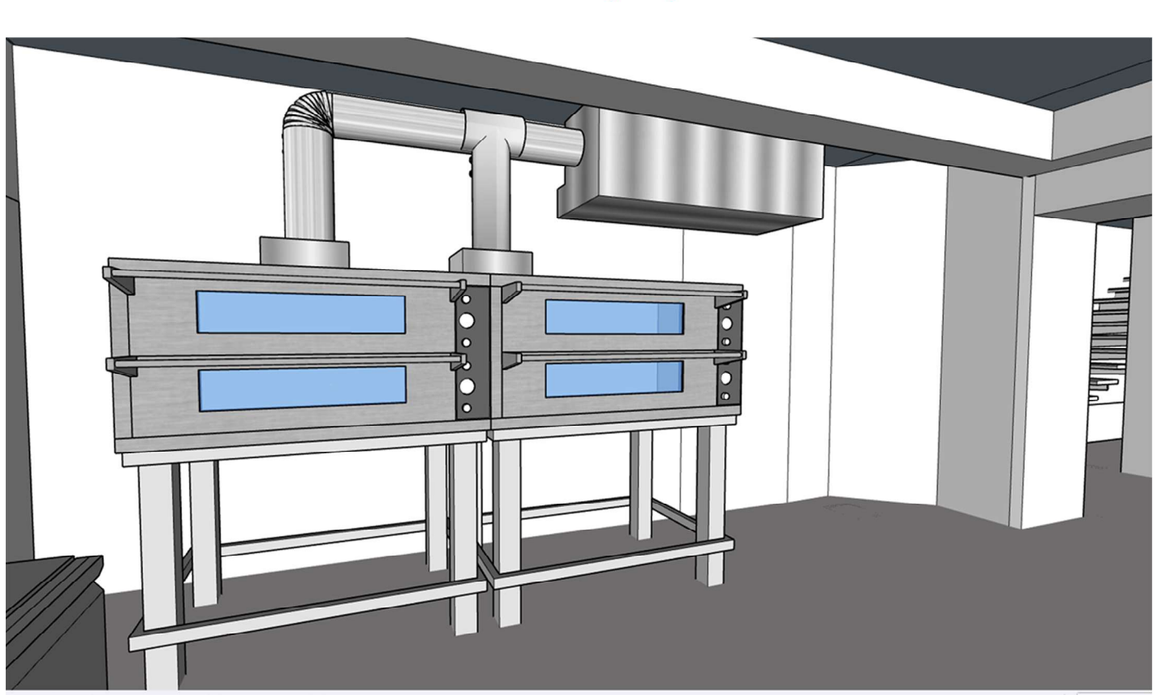
237-239 Deansgate, Manchester, M3 4EN



EQUIPMENT BASEMENT	Dimension w x d x h	Max power/ V electric
1 Entrance steel stainless table with sink and bin	140x70x85	
2 Dishwasher capote	63,4x74,4x152,9	9.6 kw-400v
3 Exit steel stainless table	80x70x85	
4 Sink stainless	70x70x85	
5 Storage steel stainless	140x70x170	
6 Table stainless cabinet	100x70x85	
7 Mixer 50 kg		2.2 kw-400v
8 Table stainless open	120x70x85	
9 Double flour bin on wheels		
10 Table stainless cabinet with drawers	140x70x85	
11 Fridge table steel stainless TN triple doors	172x70x85	0.23 kw-220v
12 Table steel stainless with cabinets on both sides	200x890x85	
13 Bread tray on wheels		
14 Oven- Electric pizza Ideck 105.65	132x109,5x166	16.3 kw-400v
14 Oven- Electric pizza Ideck 105.65	132x109,5x166	16.3 kw-400v
15 Self condensing hood	179x71,9x75	0.5 kw-230v
16 Refrigerator cabinet TN double doors	144x70x202	0.37kw-230v
17 Refrigerator cabinet TN single door	72x80x202	0.33 kw-230v
18 Freezer cabinet BT double doors	144x70x202	0.72 kw-230v
19 Shelves		
		tot. power kw 46.55



Flooring: Heavy-duty, slip-resistant commercial safety vinyl



Walls: Moisture-resistant drylining finished with anti-bacterial,
anti-mould scrubbable paint in dry zones, c mbined with seamless, food-safe PVC hygienic cladding up to 2000 mm behind sinks and ovens.