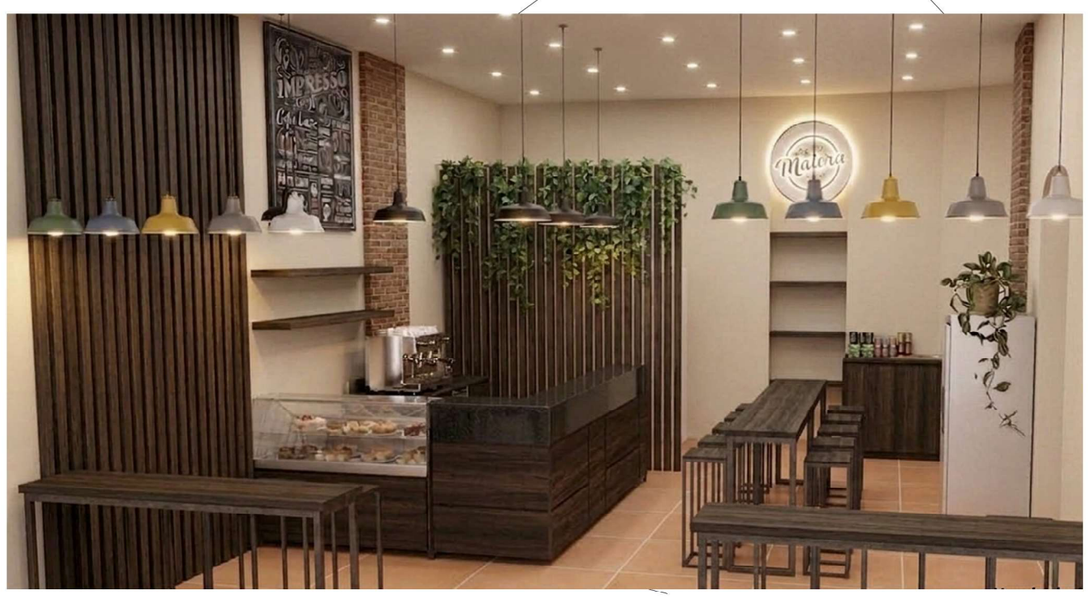
The proposed bakery at ground floor is designed as a 100% independent and fully reversible installation

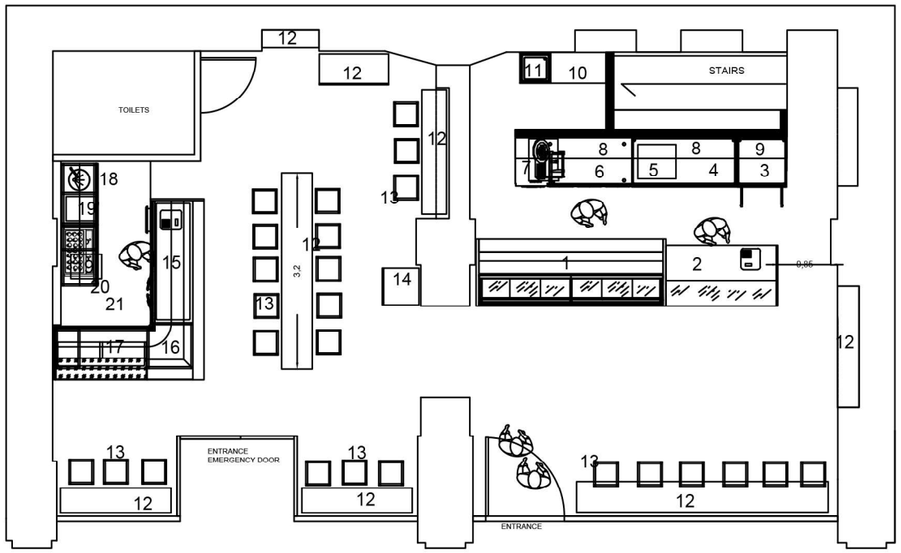
DRAWING NO: PL - 11



RENDER DESIGN GROUNDFLOOR

Existing Brickwork





EQUIPMENT GROUND FLOOR	Dimension w x d x h	Max power/ V
1 Refrigered display case	300x109x128	1 kw-230v
2 Counter with cash station	180x90x128	
3 Cabinet stainless steel table	80x80x85	
4 Stainless steel table wih sliding doors	170x80x85	
5 Microwave		1.1 kw-230v
6 Fridge table stainless TN triple doors	190x80x85	0.23 kw-230v
7 Slicer		0.30 kw-230v/400v
8 Shelves		
9 Bread shelves		
10 Open stainless steel table	90x50x85	
11 Sink stainless	50x50x85	
12 Shelves and wooden snack table		
13 Stools		
14 Drinks fridge one- door	100x60x190	0.46 kw-230v
15 Bar counter two-door refrigerated+internal motor with cash station + drawer	200x65-86x120	0.35 kw-230v
16 Corner 90 degrees		
17 fridge display case	150x86x120	0.4 kw-230v
18 Back counter with one door sink	100x65x100	
19 Coffee washer		3 kw-230v
19' Ice maker 25 kg		0.3 kw-230v
20 Coffee machine back counter	100x65x100	
21 Platform		
		tot. power kw 7.15

N	CLIENT: AD Maiora ITA Ltd	237-239 Deansgate, Manchester, M3 4EN
	DRAWING NO: PL-09	Layout Ground Floor Equipments
0 1 2 3 4 5		SCALE: 1:100 @ A3

Flooring: Material: High-quality, commercial-grade terracotta-effect porcelain tiles

Walls: Existing plain/modern plastered walls or newly introduced non-structural partitions will be finished with a breathable lime-based paint.

Reversibility: The entire panelling system can be disassembled and removed in the future without leaving any permanent structural damage or residue on the original masonry.