

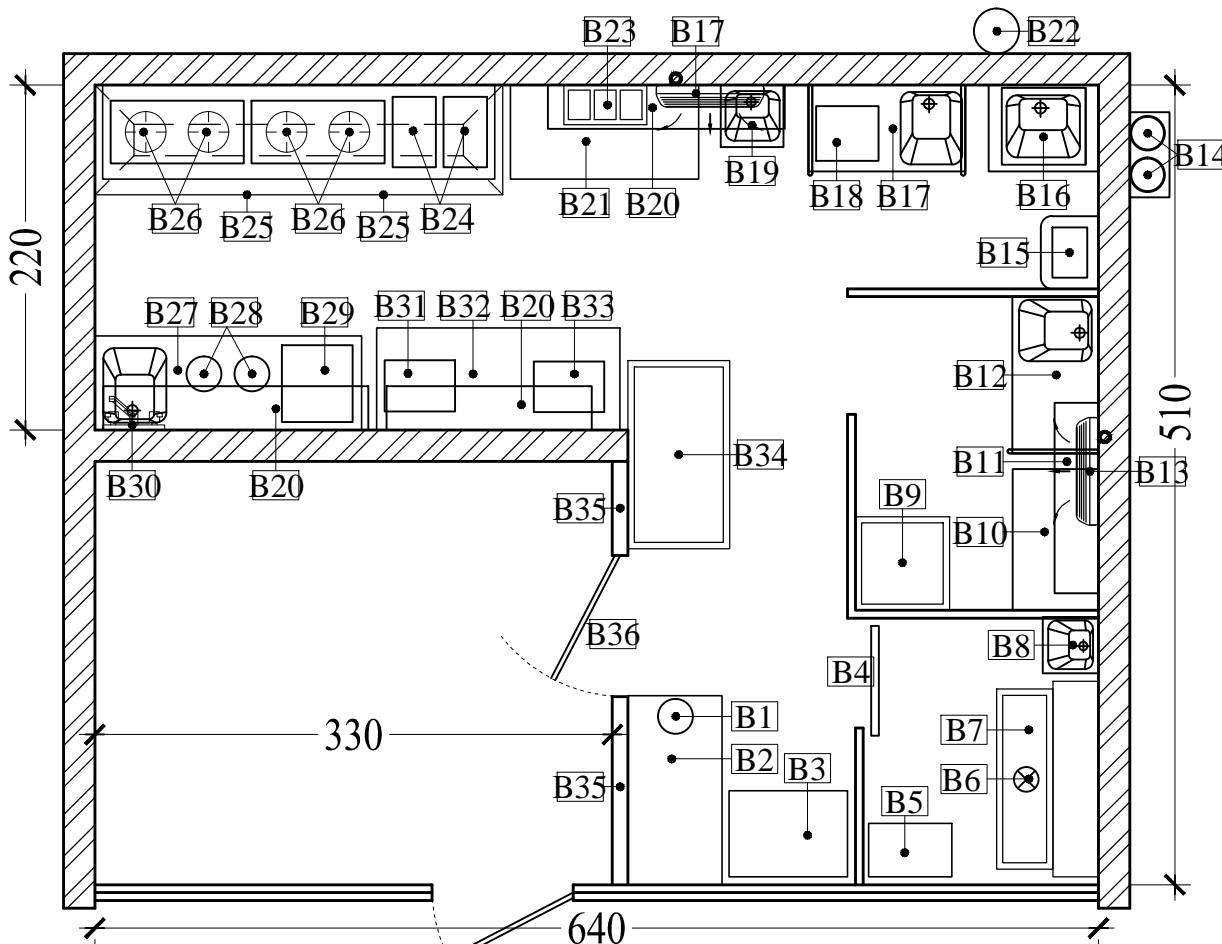
01 A - CAFETERIA

PUBLIC HEALTH DEPARTMENT

RASAL KAIMAH,

PREPARATION AREA = 22.78 Sq.M / 245.11 Sq.FT

TOTAL AREA = 32.64 Sq.M / 351.20 Sq.FT



LEGENDS

B1	KETTLE WITH TEA VACUUM FLASK
B2	DELIVERY TABLE
B3	DISPALY HOT WARMER FOR SNACKS
B4	SLIDING DOOR TO SHAWARMAH AREA
B5	CHILLER FOR SHAWARMAH INGREDIENTS
B6	EXHAUST FAN SYSTEM IN SHAWARMAH AREA
B7	SHAWARMAH MAKING MACHINE WITH CHIMNEY HOOD
B8	STAFF HAND WASH
B9	CHILLER FOR SHAWARMAH RELATED ITEMS
B10	SHAWARMAH MARINATION TABLE
B11	RACK FOR HOLDING ITEMS
B12	CHICKEN WASH SINK & CUTTING TABLE
B13	SPLIT A/C
B14	LPG CYLINDER
B15	GARBAGE BIN
B16	DISH WASH SINK
B17	VEGETABLE WASH SINK & CUTTING TABLE
B18	CHEMICAL STORE SHELVES UNDER THE SINK
B19	STAFF HAND WASH
B20	RACK FOR HOLDING ITEMS
B21	WORK TOP CHILLER FOR VEGETABLES & FRUITS
B22	WATER HEATER
B23	HOT HOLDING UNIT
B24	DEEP FRYER
B25	CHIMNEY HOOD WITH BLOWER EXHAUST FAN
B26	GAS COOKING STOVE
B27	JUICE PREPARATION TABLE WITH SINK
B28	JUICE PREPARATION MACHINE
B29	ICE MACHINE
B30	FRESH WATER WITH FILTER
B31	MICROWAVE
B32	WORK TOP CHILLER FOR DEFROSTING
B33	TOASTER
B34	FREEZER FOR CHICKEN ITEMS
B35	GLASS PARTITION
B36	DOOR TO PREPARATION AREA

THIS LAYOUT IS DESIGNED AS A STANDARD MODEL. IN CASE OF ANY DIMENSIONAL CHANGES, THE - DECISION WILL BE TAKEN AFTER RISK ASSESSMENT RELATED TO THE ACTIVITY AND OPERATION TYPE.

MODEL & STANDARD DESIGN OF CAFETERIA WITH SHAWARMAH