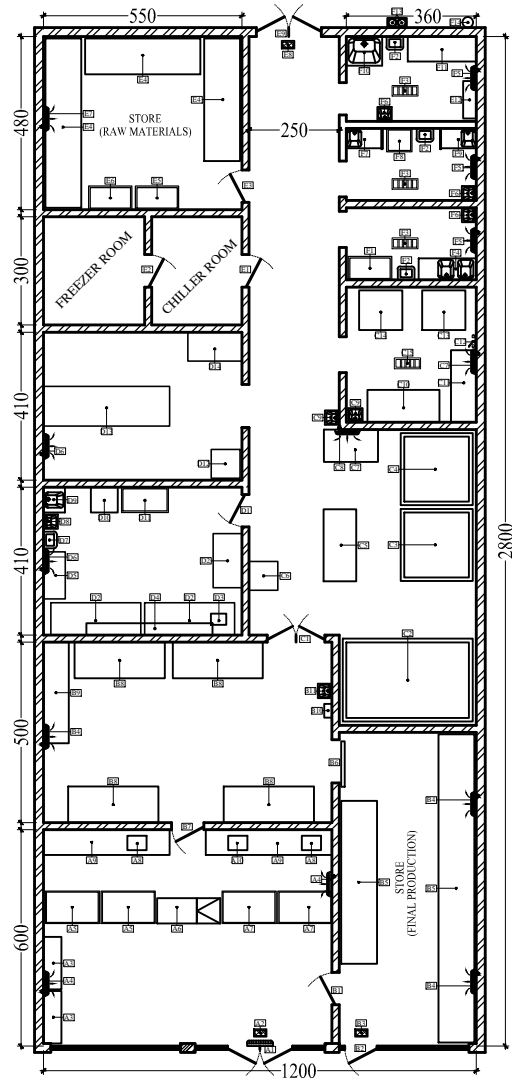


16 - AUTOMATIC BAKERY

**PUBLIC HEALTH DEPARTMENT**  
**RASAL KAIMAH,**

PREPARATION AREA = 175.0 Sq.M / 1883.00 Sq.FT  
TOTAL AREA = 336.0 Sq.M / 3615.36 Sq.FT

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 AUTOMATIC BAKERY

**LEGENDS**

SHOP (DISPLAY AREA) (A)	A1	MAIN ENTRANCE WITH AIR CURTAIN	PREPARATION AREA (D)	D1	DOOR TO CAKE PREPARATION AREA
	A2	INSECT KILLER		D2	PREPARATION TABLE
	A3	SHELVES FOR BREAD & BAKERY PRODUCTS		D3	MICROWAVE
	A4	SPLIT A/C		D4	RACK FOR HOLDING ITEMS
	A5	DISPALY CHILLER FOR BAKERY ITEMS		D5	STAND FOR HOLDING ITEMS
	A6	DELIVERY TABLE		D6	SPLIT A/C
	A7	DISPALY CHILLER FOR CAKE ITEMS		D7	GARBAGE BIN
	A8	MICROWAVE		D8	STAFF HAND WASH
	A9	PACKING TABLE WITH STORAGE CABINET		D9	EQUIPMENT WASH
	A10	P.O.S. SYSTEM		D10	MIXER MACHINE
PACKING AREA & STORE (B)	B1	DOOR TO STORE (FINAL PRODUCTION)	D11	CHILLER FOR CAKE INGREDIENTS	
	B2	DELIVERY DOOR	D12	SERVICE TROLLEY	
	B3	INSECT KILLER	D13	KHUBS MAKING OVEN WITH EXHAUST FAN SYSTEM	
	B4	SPLIT A/C	D14	PREPARATION TABLE	
	B5	STAND FOR HOLDING FINAL PRODUCTS	STORE (E)	E1	DOOR TO CHILLER ROOM
	B6	SLIDING DOOR TO STORE		E2	DOOR TO FREEZER ROOM
	B7	DOOR TO PACKING AREA		E3	DOOR TO STORE (RAW MATERIALS)
	B8	PACKING TABLE		E4	STORAGE SPACE FOR HOLDING MATERIALS
	B9	STAND FOR HOLDING PACKING MATERIALS		E5	FREEZER FOR CHICKEN ITEMS
	B10	FIRST AID BOX		E6	CHILLER FOR VEGETABLES
	B11	STAFF HAND WASH		E7	SPLIT A/C
PREPARATION AREA (C)	C1	DOOR RTO PREPARATION AREA		E8	INSECT KILLER
	C2	PROOFER ROOM		E9	RECEIVING DOOR
	C3	DECK OVEN WITH EXHAUST FAN SYSTEM	WASHING AREA (F)	F1	CHILLER FOR VEGETABLES
	C4	ROTARY OVEN WITH EXHAUST FAN SYSTEM		F2	GARBAGE BIN
	C5	PREPARATION TABLE		F3	FLOOR GRATING
	C6	SERVICE TROLLEY		F4	VEGETABLE WASH SINK & CUTTING TABLE
	C7	SERVICE TABLE		F5	SPLIT A/C
	C8	SPLIT A/C		F6	STAFF HAND WASH
	C9	STAFF HAND WASH		F7	MEAT WASH SINK & CUTTING TABLE
	C10	PREPARATION TABLE		F8	DEFROSTING CHILLER
	C11	DOUGH SHEETER		F9	CHICKEN WASH SINK & CUTTING TABLE
	C12	FRESH WATER WITH FILTER		F10	EQUIPMENT WASH
	C13	DOUGH MIXER		F11	STAND FOR HOLDING ITEMS
	C14	DOUGH GRINDER		F12	CHEMICAL STORE SHELVES
	C15	FLOOR GRATING		F13	LPG CYLINDER
		F14		WATER HEATER	