



SCHEDULE OF EQUIPMENT-

- DOUBLE-DOOR DEEP FREEZE SERVICE CABINET. SINGLE-DOOR REFRIGERATED SERVICE CABINET.
- DOUBLE BOWL SINGLE DRAINER SINK UNIT.
- WALL MOUNTED WASH HAND BASIN.
- FOUR-TIER SHELVING UNIT.
- COKE STATION. 6
- WALL BENCH.
- THREE-DOOR REFRIGERATED STORAGE COUNTER.
 TEN-GRID COMBINATION OVEN WITH STAND.
- BAIN MARIE/HOTCUPBOARD UNIT.
- CHARCUAL GRILL. TWIN PAN DEEP FAT FRYER.
- CHIP DUMP UNIT.
- TWIN PAN DEEP FAT FRYER.

- WIN PAN DEEP FAT FRYER.

 WORKTOP STORAGE UNIT.

 FRONT SERVICE COUNTER COMPRISING:—

 A. PLAIN TOP CASH/COLD BEVERAGES SECTION.

 B. BLOWN AIR REFRIGERATED DISPLAY SECTION.

 C. PLAIN TOP CASH/COLD BEVERAGES SECTION.

 WALL MOUNTED INSECT CONTROL UNIT.
- SHAPED VENTILATION CANDPY By others.
- EXISTING KEBAB UNIT. 19.
- '2 DFF' POST MIX HEADS By others.
 '2 DFF' CASH REGISTERS By others.

AMENDMENTS. Revision Detail, Date. S

PROJECT MANAGEMENT Suite 3, 9-11 High St., Hampton, Middlesex, TW12 2SA Tel; 0181 941 4225 Fox; 0181 979 4692

THIS DRAWING IS CONFIDENTIAL AND THE PROPERTY OF REES PROJECT MANAGEMENT. IT MUST NOT BE COPIED OR SHOWN TO OTHERS WITHOUT OUR WRITTEN CONSENT.

BUTLINS 2000 - SKEGNESS

Chicken/Kebab Unit Proposals

DRAWN J.King.

SCALE

DRAWING N

/0 ŝ \Box

(ದಾ

C3

12 APR 2500

E317/2

CHECKED BY

14th January 2000



