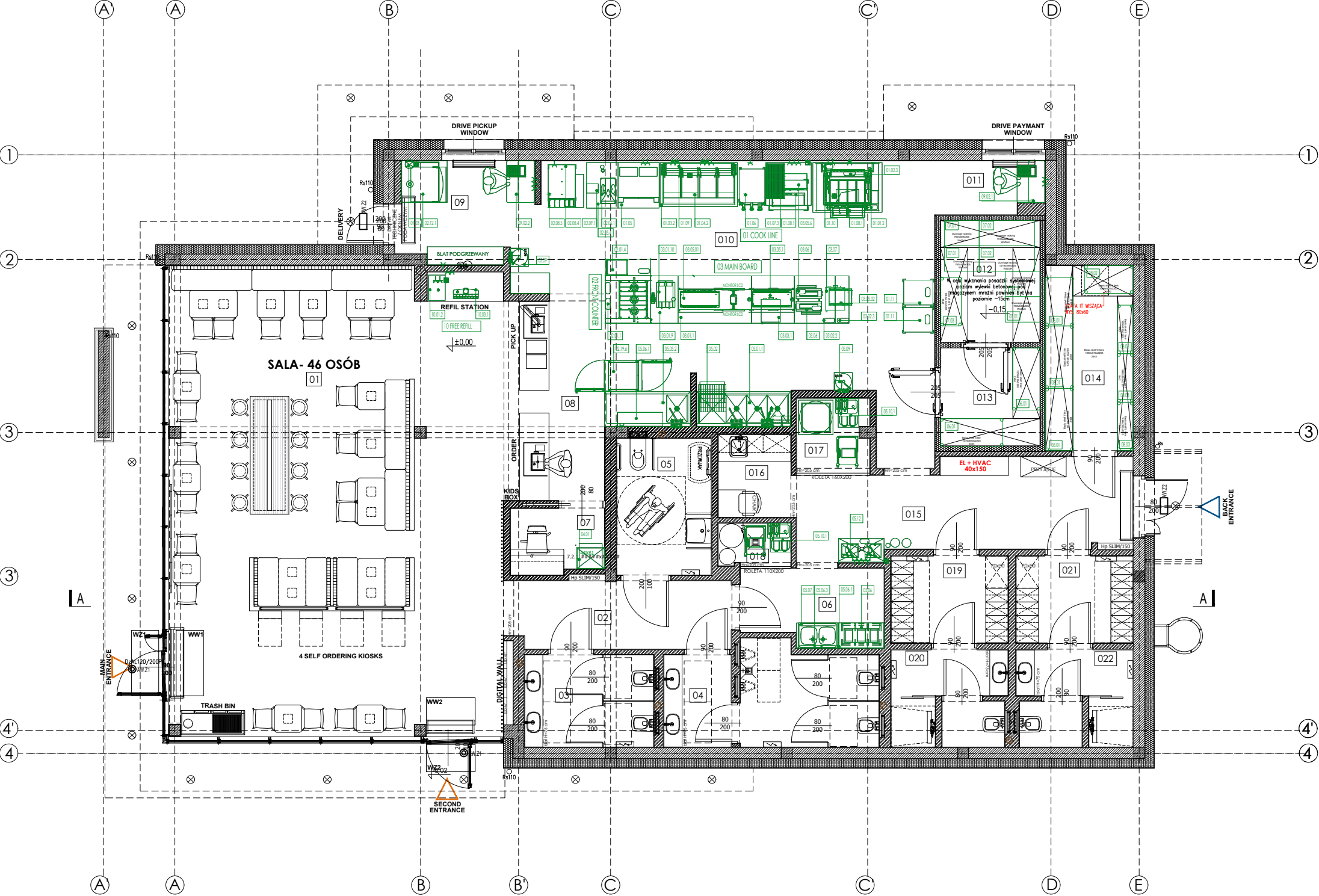


KITCHEN EQUIPMENT

TYPICAL BUILDING



01	COOK LINE
01.01.2	Broiler hood - total waste air volume 1526m3prh for Nieco (JF94E)
01.02.3	Broiler electric JF94E (Nieco)
01.03.2	Fry hood 1700
01.04.2	Electric Fryer (4V)
01.05	Fry hold station air heated
01.06	Fry dispenser RAM 200-FX
01.07.3	Finger Table LH
01.08.1	Freezer BK 830x650
01.09	Posi set
01.10	Locking device broiler
01.11	Bun carts with corner bumpers
02	FRONT COUNTER
02.01.1	Base for chute
02.01.4	Expedition Table 350
02.05.4	Base for coffee 700x1000
02.06.1	Coffee machine WMF PRESTO
02.08.4	Shake-Ice-Machine Taylor C708
02.08.5	Holder two flour Taylor 708 C
02.09.1	X-Cream Mixer
02.12.1	Ice Machine IYF-0600A
02.19.6	Refrigerator True T-23G-PT-HC
03	MAIN BOARD
03.01.1	Module A - 1616 AMREST
03.01.10	Grill GR14-SPTK-CE
03.01.9	Grill table AMREST
03.02.2	Toaster bun rack table
03.02.3	Extension shelf
03.03.1	Module C - 940
03.05.1	Product Holding Unit 3x4 (HxV)
03.05.2	Product Holding Unit 4x2 (HxV)
03.06	Toaster
03.07	Microwave
04	OFFICE STAFF
04.01	Safe AE 1-130
05	BACK ROOM
05.01.1	3-compartment sink RH
05.02	Wall shelf air dryer Metro system
05.05.2	1-compartment sink LH LONG
05.06	Trash separation station 970
05.06.1	Wall-shelf single
05.06.3	Try dryer
05.07	2-compartment sink
05.09	Wash hand basin 400x400
05.10.1	Combined mop sink wash hand basin
05.12	Post mix
06	WALK IN COOLER
06.01	Basic shelf 5 tiers 1370x610x2203
07	WALK IN FREEZER
07.01	Dunnage racking 760x559x305
07.02	Dunnage racking 1219x559x305
07.03	Basic shelf 5 tiers 1066x457x2203
08	DRY STORAGE
08.01	Basic shelf 5 tiers 1370x610x2203
08.02	Basic shelf 5 tiers 1066x610x2203
08.03	Basic shelf 5 tiers 1066x350x2203
09	DRIVE THRU
09.01.1	Cash Table DT Window 1000x500
09.02.2	Expanding Table BKROC 2436-DT
09.03	Lancer IBD 4500 30"
09.03	Beverage module ROC 910 x 850 LH
10	FREE REFILL
10.01.2	Lancer IBD 4500 44"
10.03.1	Self Service Drink Station Base 44"

