



KITCHEN EQUIPMENT	
RECEIVING AREA	
1	SS WORK TABLE W/ U/S, BS
2	SS SINK TABLE W/ BS
3	MOBILE TRASH BIN
4	SS WALL SHELF
STORE AREA	
1	4-TIER SHELVING 1530
2	4-TIER SHELVING 1220
3	4-TIER SHELVING 915
4	COLD ROOM, FREEZER, 9.52m³
5	COLD ROOM, CHILLER, 9.52m³
PREPARATION AREA	
1	UPRIGHT CHILLER, 6-DOOR
2	UPRIGHT FREEZER, 4-DOOR
3	SS 2-BOWL SINK W/ BS
4	KNIFE BOX
5	SS WORK TABLE W/O U/S
6	SS WORK TABLE W/ U/S
7	FOOD PROCESSOR
8	VEGE TABLE CUTTER
9	MEAT MINCER
10	MEAT SLICER
11	MOBILE TRASH BIN
12	CUTTING BOARD
COOKING AREA	
1	4-OPEN BURNER W/ OVEN
2	GRIDDLE W/ CABINET
3	LAVA GRILL W/ CABINET
4	BAIN-MARIE W/ CABINET
5	2-TANK DEEP FRYER W/ CABINET
6	PASTA COOKER W/ CABINET
7	AMBIENT WOKTOP W/ CABINET
8	OPEN CABINET
9	ISLAND TYPE HOOD
10	UNDER COUNTER CHILLER, 2-DOOR
11	SS 1-BOWL SINK
12	SS HOT CABINET
13	SS HOT CABINET
14	SALAD PREP. COUNTER, 3-DOOR
15	MOBILE TRASH BIN
PICK-UP	
1	SS OPEN CABINET
2	SS WORK TABLE W/ U/S
3	SS WORK TABLE W/ U/S, BS
4	SS HAND WASH SINK
5	ICE MACHINE W/ ICE BIN
DISH WASHING AREA	
1	SS LANDING TABLE W/ BS
2	SS PRE WASH SINK W/ BS
3	HOOD TYPE DISHWASHER
4	SS CLEAN TABLE W/ U/S, BS
5	MOBILE TRASH BIN

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