



**JUBILANT**  
**FOODWORKS**

# DOMINO'S KITCHEN EQUIPMENT DOCKET

Volume -3- Revision 1

Dated : 16<sup>th</sup> October 2023



 **Domino's Pizza**

Doc. By : Ravinder Pratap Singh

Date : 16<sup>th</sup> October 2023

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**1.0 Key Stakeholders**

*The purpose of this document is to freeze and control the design of Kitchen Equipment SS Fabrication and Refrigeration products required for each of Domino’s stores.*

*The following stakeholders are responsible for approval and sign off on the document and for any of future amendment.*

	<b>Projects</b>	<b>Maintenance</b>	<b>QA</b>	<b>Operation</b>
<b>Name</b>				
<b>Designation</b>				
<b>Email</b>				
<b>Signature</b>				
<b>Date</b>				

**AMMENDMENT**

<b>Equipment</b>	<b>Drawing No.</b>	<b>Amendment</b>	<b>Asked by</b>	<b>Approved by</b>
Dough Tray Table	<b>RPS/JFL/V3-001</b>	- Removed from the package	Design Part / Cost cutting	Ms. Adbhut
Dough tray trolley	<b>RPS/JFL/V3-023A</b>	- Final external dimensions made 472x692x130mm	QA	Ms. Adbhut
XLT Oven Top	<b>RPS/JFL/V3-028</b> <b>RPS/JFL/V3-029</b> <b>RPS/JFL/V3-030</b>	- Top size reduced by 100mm in depth for proper fitment	Design part	Ms. Adbhut
Hand Wash Sink	<b>RPS/JFL/V3-006R-1</b>	- Knee Operated function replaced with elbow operated	QA / Design Part	Ms. Adbhut
XLT Oven Trolley	<b>RPS/JFL/D-08-A</b>	- Operational height increased by 316mm to get bottom oven at 800 mm height	Design part	Ms. Adbhut



## GENERAL SPECIFICATIONS

This is duty of vendor to provide the equipment as per the technical specification given below under the scope of the manufacturing and supplying the equipment and other accessories with all leads and lifts to designated store or warehouse. Wherever possible approved makes of different kitchen equipment/materials/products have been specified in the item wise specifications and Images of the products, however in case any vendor wants to suggest equivalent additional makes of any product/equipment, he is free to do so with complete technical specifications of the equipment/product, market rate of the item/product and technical brochure of the product and can offer for trials, so that additional equivalent makes of the products can be approved subjected to meeting the requirements of JFL. JFL reserves the right to disapprove the suggested additional equivalent make and JFL decisions shall be final and binding on the bidders.

### **Material and Workmanship:**

All material equipment etc. shall be new and of kind specified and shall be in undamaged condition when turned over to owner.

All workmanship shall be of best quality of crafts men skilled in their respective trades. Appliances shall be of rigid construction free from objectionable vibrations, quiet, easy to handle and smooth in operation. Manufacture's nameplate shall not appear on front of any of the fabricated equipment but yes should marked his company name or logo in other position to identify the product's OEM.

### **SS Fabricated Equipment**

All fabricated equipment must be as per specifications and to the satisfaction of JFL. Sample of each manufactured/fabricated products are to be got approved from the engineer in charge at site/in factory before mass production. Minor changes/additions/improvements in the final finish or method of fabrication suggested by JFL needs to be incorporated without additional cost. **One prototype should be always available at Vendor's premise to evaluate the same production by any of JFL authorized Staff or agency.**

### **REFRIGERATION**

Refrigeration Equipment should be designed to maintain the climate condition as required for at pre-defined ambient conditions.

Maintains 0-4 deg C in Chillers and -22 to -18 deg C in Freezers @ 43-48 deg C Ambient.

To maintain highly hygienic levels in kitchen these should be user friendly and easy to clean without use of any special tools.

Vendor should share SOP regarding operation and maintenance instruction of each machine in hard & soft copy.

## BASIC MANUFACTURING CHECK

### MATERIAL AND WORKMANSHIP

All material equipment etc. shall be new and of kind specified and shall be in undamaged condition when turned over to owner.

All workmanship shall be of best quality of crafts men skilled in their respective trades. Appliances shall be of rigid construction free from objectionable vibrations and quiet in operation. Manufacture's nameplate shall not appear on any of the fabricated equipment.

### STAINLESS STEEL

Base metal for construction of all SS Equipment provided either in BOH; FOH or Dish wash area should be strictly made of Stainless Steel as specified or marked in respective drawings. Wherever in any equipment there is a food contact, it should be made of Stainless Steel type 304 with content from 17% to 19% chrome, 7 % to 9% nickel and a maximum carbon content of 0.11. It is recommended to maintain Hygienic environment and food safe from any kind of rusting or bacterial growth.

Type	C	Si	Mn	P	S	Cr	Ni	Cu	N
304	≦0.08	≦0.75	≦2.00	≦0.045	≦0.03	18.00 ~20.00	8.00 ~10.5	-	≦0.10
202	≦ 0.15	≦ 1.00	7.5 ~10.0	≦ 0.06	≦ 0.03	17.00 ~19.00	4.0 ~6.0	-	≦ 0.25

**Hence use of any other metal (unless approved) like SS430, Aluminium or material being ferrite in nature is strictly prohibited.**

### STAINLESS STEEL SHEET

Stainless Steel shall be free from scale and surfaces should be polished to a no. 4 commercial finish. All hoods and visible surfaces shall have pre polished PVC coated stainless sheet. The plastic coating is to be removed at the kitchen site after installation by the contractor.

### STAINLESS STEEL PIPE AND TUBING

Seamless tubing shall be thoroughly and properly ground smooth and finished to match adjacent work. All tubing where exposed to view shall be given a final grand of not less than 180 grit emery. There should be no open ends in the pipes and tubes using in fabrication and framing work.

### **STRUCTURAL STEEL SHAPES**

All angles, band, channels or other structural shapes used for framing shall be of domestic manufacture uniform and ductile in quality, free of hard spots, runs, checks or cracks or other surface defects.

### **STRUCTURAL SUPPORT FRAME & ANGLES**

SS 202 angles should be used for framing under the work top and should be free from all kind of rust or corrosion.

### **HANDLES, BRACKETS, LOCKING DEVICES AND HARD WARE:**

Wherever equipment is provided with handles, knobs, hinges, brackets or other misc. hardware all shall be either of heavy stain finish chrome plated brass or Stainless Steel. All drawers, enclosed cabinets, refrigerators storage bins, shall be furnished with extra heavy duty security type locking devices of cylinder type, chrome plated.

### **FASTENINGS:**

Welds, bolts screws, nuts and washers shall be of steel, except where brass or Stainless Steel is fastened, in which case they shall be of brass or Stainless Steel respectively. Where dissimilar metals are fastened, bolts, screws and nuts shall be of the highest grade metal. The spacing and extent of welds, bolts and screws shall be such as to ensure suitable fastenings and prevent bulging of the material fastened.

### **WELDING AND SOLDERING**

All welded exposed joints shall be suitably ground flush with adjoining material and neatly finish harmonizing herewith. Wherever material has been sunken or depressed by the welding operation, such depression will be suitably hammered and pressed flush to adjoining surfaces and if necessary, again ground to eliminate low spots.

All ground surfaces shall then be polished or buffed to match adjoining surfaces, consistent with good workmanship. Care shall be exercised in all grinding operations to avoid excessive heating of metal & metal discoloration. In all cases, grain of rough grinding shall be removed by successive polishing operations. Texture of final polishing operation shall be uniform and smooth consistent with reasonable care and good workmanship. General finish of all equipment shall be of high grade. But joints and contact joints, wherever they occur, shall be close fitting and shall not require solder as filler.

All welding marks shall be removed by suitably grinding, polishing and finishing. Wherever shared edges occur they shall be free from burrs, fins or irregular projections and shall be finished over such sheared edges.

Where miters are bull nosed corners occur they shall be neatly finished with under edge of material neatly ground to a uniform condition and, in no case any over lapping materials to be accepted.

## **BOLT CONSTRUCTION**

It is the intention of this specification that all equipment on exposed surfaces and wherever bolts are used to fasten trim to paneling and body of warmers, cabinets, counters etc. and more particularly to fasten tops of counter, dish tables etc. to top of framing such bolts and screws occur on the inside of the fixtures and are either visible or might come in the contact of the hands or the wiping cloth, such bolts, screws shall be capped with a suitable lock washer and chrome plated, brass or bronze dome nut . Where screw nuts are not visible or readily accessible, they may be capped with a standard lock washer & steel nut treated to prevent rusting & corroding. Wherever bolts and screws are welded to underside of trim or tops, the reverse side of weld shall be neatly finished uniform with the adjoining surface of trim or top, depressions at these points will not be acceptable.

## **SOUND-DEADENING**

The underside of all sink units in dish-wash area shall have a hard-drying mastic 1/16" (2mm) minimum thickness with all reinforcements completely covered, sealed and painted with two or more coat of silver aluminum paint.

### **Table Tops**

All table tops will be one piece construction. Reinforced on the underside with Stainless Steel 304 / 202 welded in place so tops can support heavy weight without deflection. Cross bracing of SS 304 / 202 to be provided at no more than 750mm centre to centre.

- A. Plain Work Top: 16swg SS 304 sheet duly mounted on base frame with SS 304 studs. 40mm down & 6mm in turn on front & side where backsplash is provided, otherwise on all sides. All bends to be rounded & smooth.
- B. Sunk Work Top: 16swg SS 304 sheet duly sunk in 25mm to avoid water spillage.
- C. Sink Top: 16swg SS 304 sheet duly mounted on the base frame with SS 304 studs. 12mm raised marine edges turned out 12mm @ 45 deg., down 40mm & in 6mm turn on front & both sides. Vertical & Horizontal corner coved. All bends to be rounded & smooth.
- D. Garbage Chute Top: 16swg SS 304 sheets duly sunk in 25mm to avoid water spillage having garbage chute as per the dimensions provided. Care to be taken to ensure neck weld of garbage chute with top does not protrude and allows for easy flow of waste.
- E. Rolling & Batter Top / Slap Table : 16swg SS 304 sheet duly mounted on base frame with SS 304 studs. 40mm down & 6mm in turn on front & side where backsplash is provided, otherwise on all sides. All bends to be rounded & smooth.

a. With suitable cut outs to house Screen stand / GN Pans as required or shown in drawing

b. Additional reinforcement of 25x25x6mm angles required at 150mm intervals

### **Backsplash**

SS 304 backsplash of thickness same as the table top. 150mm high turned up 25mm towards the back & 12mm down at 90° with rounded junction for easy cleaning. Back splash to be fully covered at the back with minimum 20swg thick SS 202sheet.

### **Under and Middle shelf**

Made of 18swg SS 202 sheet, strengthened with one number SS 202; 25x100x25mm (inverted “U” shape) channel underneath throughout length duly welded shelf width up to 600mm, and two numbers “U” shape channels between 600mm to 900mm shelf. Width & length of the shelf shall be as per table dimension (inside to inside of table uprights).

### **Uprights and Cross Rails**

Legs and cross rails shall be 38mm 16-gauge SS 202 square tubing unless otherwise specified. All welds at cross rails shall be continuous and ground smooth. Tack welds are not acceptable. Top of legs to be fitted with 16-gauge SS 202 gusset plate. Bottom of legs to be fitted with heavy duty adjustable SS 304bullet foot/ Nylon adjuster. Foot plug to be welded, ground and polished or plastic adjuster can be provided.

### **Legs:**

All legs to be constructed of 38x38mm 16SWG SS202 Square pipe except three sink unit with nylon adjuster.

### **Under Bracing:**

All Stainless Steel counters, tables boards and dish tables tops to be braced below with inverted type channels made of 16 GA SS, measuring 25 mm X 100mm X 25mm spaced not more than 750 mm on centers and installed in similar fashion.

### **Closures**

Backs of all fixtures, splash back, shelves, etc., shall be closed.

### **Castors**

Castors shall be heavy duty, non-marking, SS ball-bearing with grease proof polyurethane tyres. Wheels shall be 150mm dia. Unless specified, minimum width treads of 50mm. Minimum capacity per castor 115 kg.

**Wall Cabinets:**

To be of length as shown on plans or which are specified, 325mm deep and 600mm high except where shown otherwise on drawing. **All cabinets to have sloped dust proof tops.** Exterior bottom to be a flush type construction.

Cabinets to be constructed of 18 GA SS of all welded construction. Cabinet interiors to be provided with fixed bottom shelf and two removable, adjustable, intermediate shelves. Shelves to rest on clips, which shall be secured to keyhole strips fastened to interior of cabinet. Doors to be of double wall construction fully sound proof, constructed in accordance with details here in before set forth

**Storage Rack Shelves:**

As specified Shall be constructed in 18swg SS202 sheet. Shelves shall be turned down 25mm & 5mm in on all sides. Shelves shall be strengthened with 25x100x25mm (inverted "U" shape) channel underneath. All bends to be rounded & smooth. Load Carrying Capacity: Minimum 90 kgs/shelf. For SS 304 Racks in Cold Rooms and Veg Stores, all shelves shall be duly perforated and ribbed to allow for air circulation. Ribbing to be at minimum/maximum distance of 100/150mm. For SS 304 Racks in all other areas, shelves shall be plain.

**Drawers**

Drawers inserts shall be as per the drawing provided. Drawers front are to be not less than 18SWG with corners welded ground and polished smooth. All drawers to be deadened. Drawers to set into an enclosed 20 GA SS304 housing closed on all sides. The drawer moves on approved make of drawer slides i.e. Compex, Accuride or Fulterer having nylon wheels as rollers. Drawer's faces to be provided with built in Stainless Steel pull handle.

**Rolled Edges**

Rolls shall be as detailed with corners bull nosed, welded, ground and polished.

**Corners**

All work table and counters top shall have 15mm or larger radius bends in all horizontal and vertical corners, covered at intersections unless specified otherwise.

**Hand Wash Sinks**

It should be elbow Operated, Fabricated sinks shall have corners same as for metal tops. One piece welded construction with individual partitions, bottoms connected to drains and gap between the sink units to be closed with SS 304 16 SWG sheet. Sinks bowl shall be 16-gauge SS 304 welded as integral part of top and should have 3 sides backsplash of 150mm.

**Accessories for Sink Tables :** GI pipe 40mm dia overflow assembly with 40mm dia SS drain valve for sink to be provided & CPVC drain pipe after the drain valve to lead to floor trap (wherever asked)

**Sink Aprons:** 16 SWG SS 304 front apron to be provided to all the sink units down to sink depth.

**Drains, Wastes:** All necessary drains and wastes shall be furnished by the Kitchen Equipment contractor with his equipment with P-Trap in drain line.

**Hardware:** All hardware shall be of heavy duty construction and identified on shop drawings. All hardware shall be identified with manufacturer's name and number so that broken or worn parts may be replaced. Screw, Nut-bolts, rivets should be of SS and all exposed bolts should be locked with dome nut to provide a smooth surface.

### Refrigeration Equipment

Construction: Exterior	-	SS202; 20SWG
Storage Cabinet	-	SS304; 22SWG
Working Top	-	SS304; 16SWG
Door Exterior	-	SS202; 20SWG
Door Lid	-	SS304; 20SWG
Condensing unit door	-	SS202; 20SWG

All evaporators and condensing unit for fabricated refrigerators/freezers shall be installed for accessibility and replacement. Cabinet interiors to be provided with fixed bottom shelf and two removable, adjustable, intermediate shelves. Shelves to rest on clips, which shall be secured to keyhole strips fastened to interior of cabinet

**Evaporator Unit :** Should be constructed with SS304 having energy efficient fans and Evaporator coil made of Copper pipe not less than 0.28mm thickness with 0.1mm Aluminium louvered fins sinewave rippled edge in pitch of 4-6 FPI. 1.6 - 2.0mm thick Aluminium end plates.

**Condensing unit:** Consist of energy efficient hermetic reciprocating compressor with energy efficient fans. Condenser coil made of Copper pipe not less than 0.28mm thickness with 0.1mm Aluminium louvered fins sinewave rippled edge in pitch of 8-10 FPI. Should be serviceable from front only.

**Controller:** Password protected digital controller with IP65 protection. LED display

**Condenser Ventilation :** All louvers provided should be easy to clean. Perforation should be not more than 10x35mm to avoid rodent issues. Air filter to be provided for safety of condenser coil and it should be easy to remove and washable.

### Ice Pans/Bins

All ice pans, ice bins, refrigerated pan and cabinets shall be provided with breaker strips where adjoining top or cabinet face materials to prevent condensation. Breaker strips shall be fastened with SS 304, counter sunk screws. Pop rivets will not be accepted.

## BILL OF MATERIAL

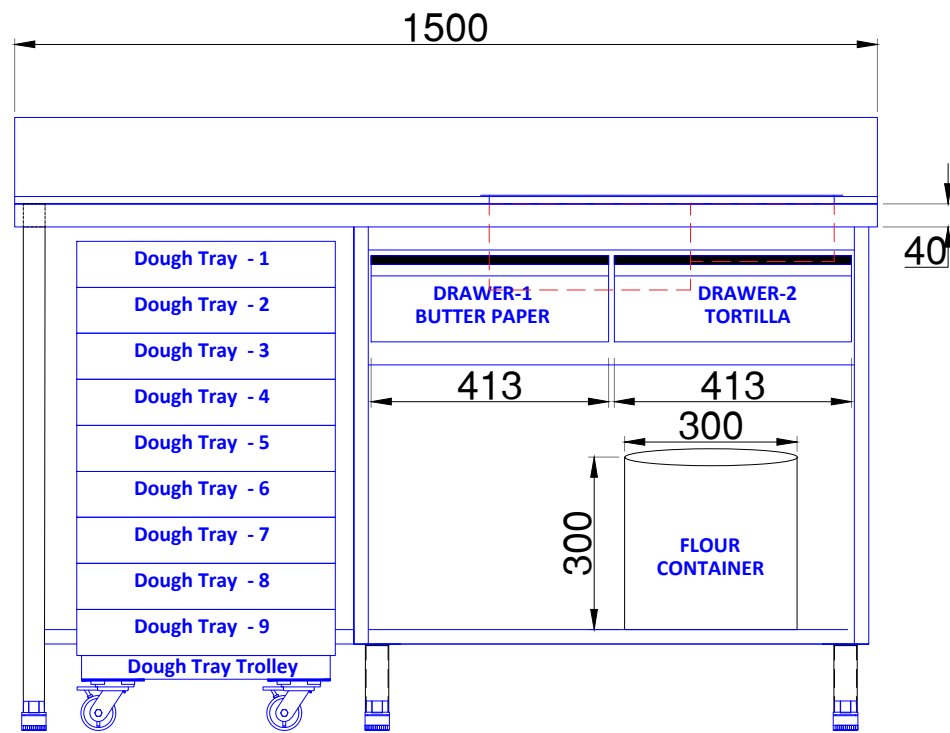
Various items are specified here in with the model no., brand or trade names or name of manufacturer, and it is the intent of this specification that the exact fixture so specified shall be furnished. This is not intended to restrict competition and consideration will be given to other brands that are equal or superior on every respect. **However, no substitutes or alternatives will be accepted if not mentioned in the submitted drawing or BOQ. All deviation should be highlighted separately or else it will not be accepted.**

Category	Specification	Make
Stainless Steel	SS304, Hairline finish	Jindal
Stainless Steel	SS202, Hairline finish	Jindal
Sink waste & Plumbing	Tap & Faucet	Jaguar / Parko
Electrical	Wire & Cables	KEI / Havells / Polycab eq.
Power Plug	Main cord	Anchor
Refrigeration	Compressor	Emerson / Embraco / Danfoss
Refrigeration	Controls	Emerson / Carel
Refrigeration	Accessories	Emerson / Danfoss
Refrigeration	Gas	Dupont
Gas Range	Burner	HPC / SGS eq.
Gas Range	Pan Support	HPC / SGS eq.
Gas Range	Connection pipe	ISI marked with male female coupler
Hardware	Fasteners	Hilti
Pedestal	PU Castors	Johnson



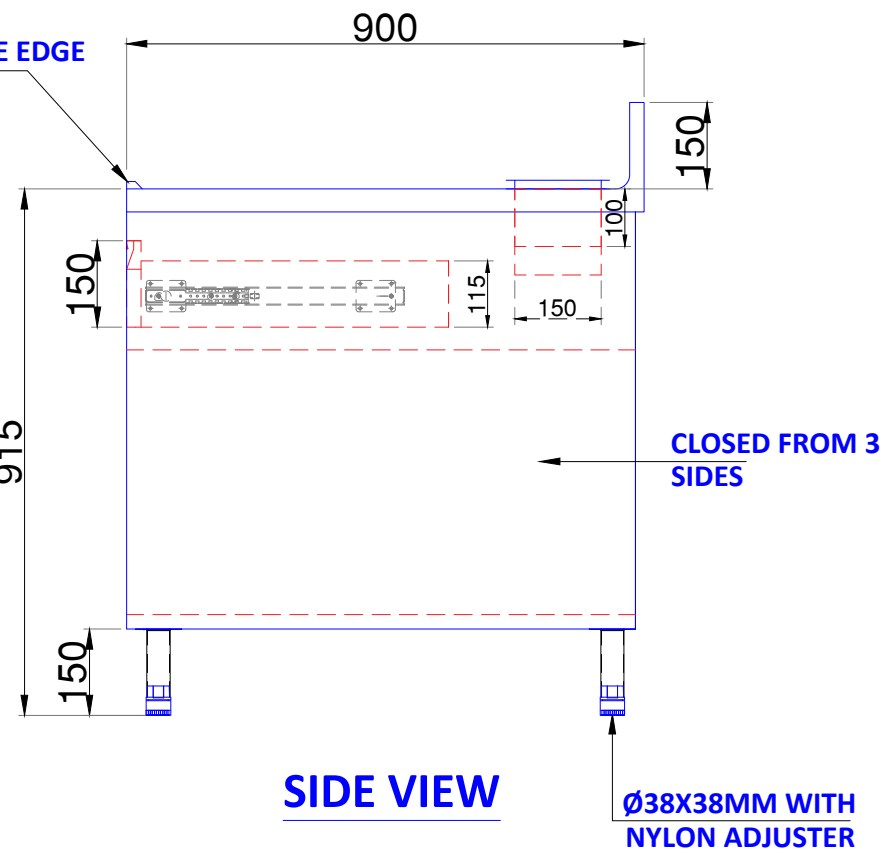
## **POINTS TO BE NOTED**

- Worktop should be in SS304; SWG16 with coved corners
- Backsplash should be coved with 25mm radius
- No finish other than hairline finish is allowed in fabrication
- Hairline and grains should in Horizontal directions
- No use of Hardware or sheet metal part in MS or GI
- All markings should be laser or etched, no stickers allowed
- Proper OEM brand name should be provided on each equipment for ease of segregation



**FRONT VIEW**

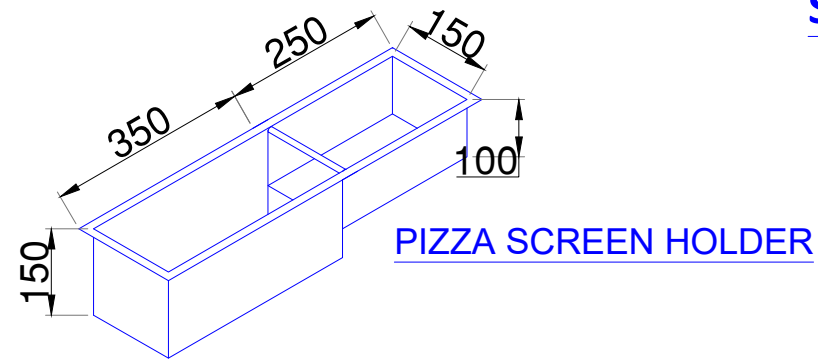
12.5MM MARINE EDGE AT FRONT ONLY



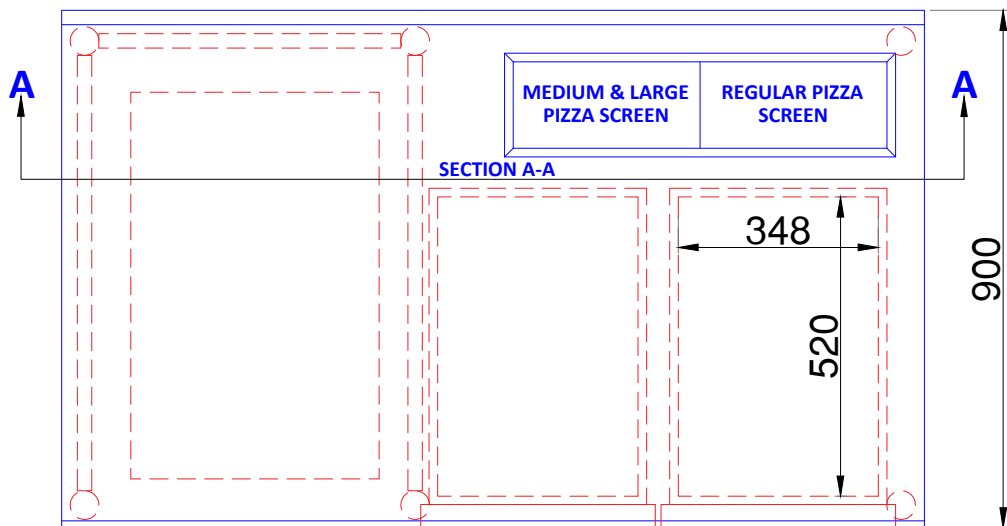
**SIDE VIEW**

CLOSED FROM 3 SIDES

Ø38X38MM WITH NYLON ADJUSTER



**PIZZA SCREEN HOLDER**



**TOP VIEW OF DRAWER**



**REF. IMAGE**

**MATERIAL SPECIFICATION**

External	SS 202	20 SWG	PVC Coated; Jindal make
Work Top	SS 304	16 SWG	PVC Coated; Jindal make
Under / Middle Shelf	SS 202	18 SWG	PVC Coated; Jindal make
Drawer Slides	Nylon wheel	SS body	Compex; Accuride; Fulterer eq.
Drawer Structure	SS 304	18 SWG	PVC Coated; Jindal make
Pedestal	Legs	38x38mm	SS pipe with nylon adjuster
Pizza Screen Holder	SS 202	16 SWG	PVC Coated; Jindal make
Frame structure	SS 202	35*35*3 angle	No MS / GI permitted
Fitting / Hardwares	All SS	mm / inches	No MS / GI permitted

**NOTES / COMMENTS**

- Drawers to have permanent printing on front panel by etching or laser as shown in drawing
- Marking font 42 to be used in "SWITZERLAND BOLD"
- Proper food grade gasket or packing to be use for sound deadening; there should be no metallic sound
- Counter closed from 3 sides in drawer area
- 12.5mm marine edge only at front
- Screen holder should be drop in type & removable
- Hairline finish SS, Mirror finish not allowed in fabrication

Please Note: There should be no

- Visible unfinished welding joint
- Open gaps
- Loose nut bolts
- Sharp edges

**REVISIONS**

Rev.	Date	Done by	Approved by	Revision done

Name	Signature	Date	Drawing No.
Drawn by	Ravinder	RPS	19-01-2023RPS/JFL/V-3/003
Checked by	-----	-----	Scale: 1:1
Approved by	Adbhut	-----	
Drawing title	Slap Table - 5ft	Location	Pan India
Project	Domino's regular store	Purpose	For approval



**JUBILANT FOOD WORKS LTD.**

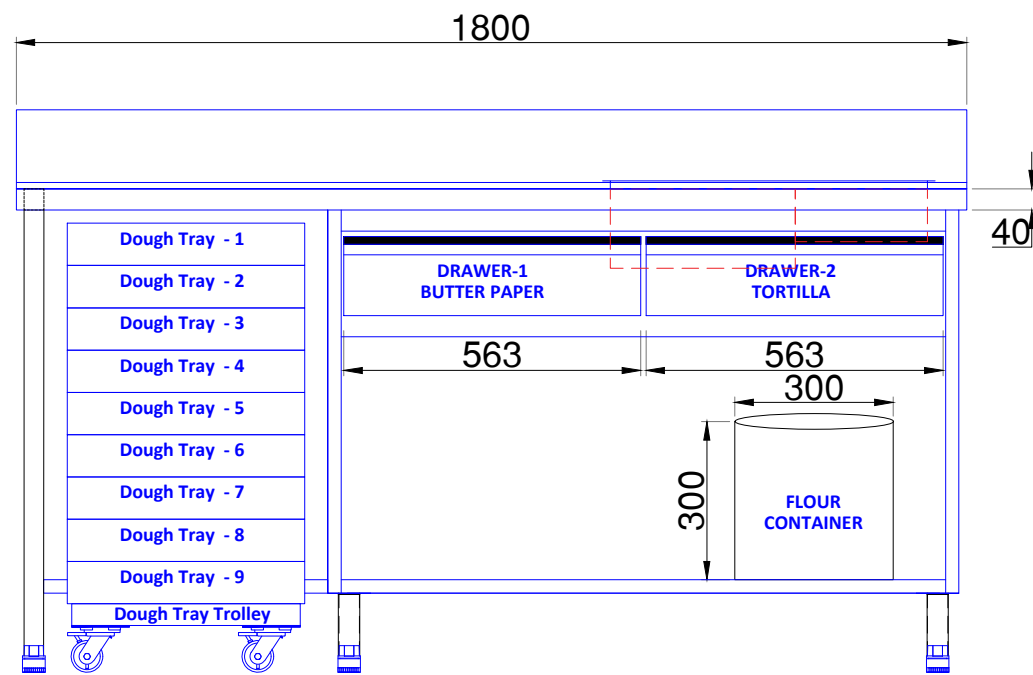
15th Floor, Tower E, Skymark One, Plot No.

H-10/A, Sector 98, Noida-201301

PHONE: +91-8802289724

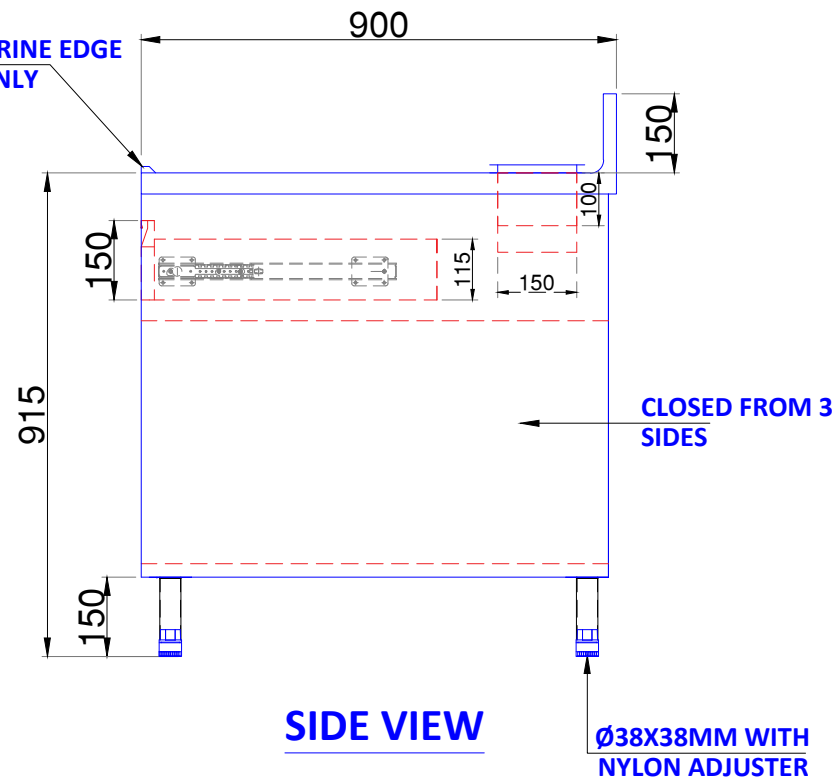
Email : ravinder.singh@jublfood.com

**PROPOSAL**



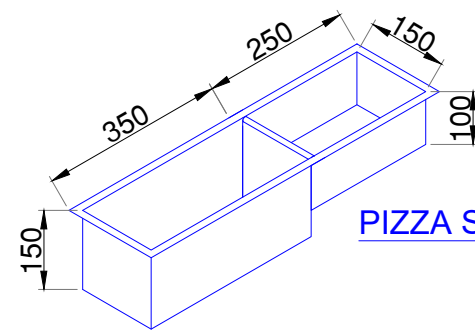
**FRONT VIEW**

12.5MM MARINE EDGE AT FRONT ONLY

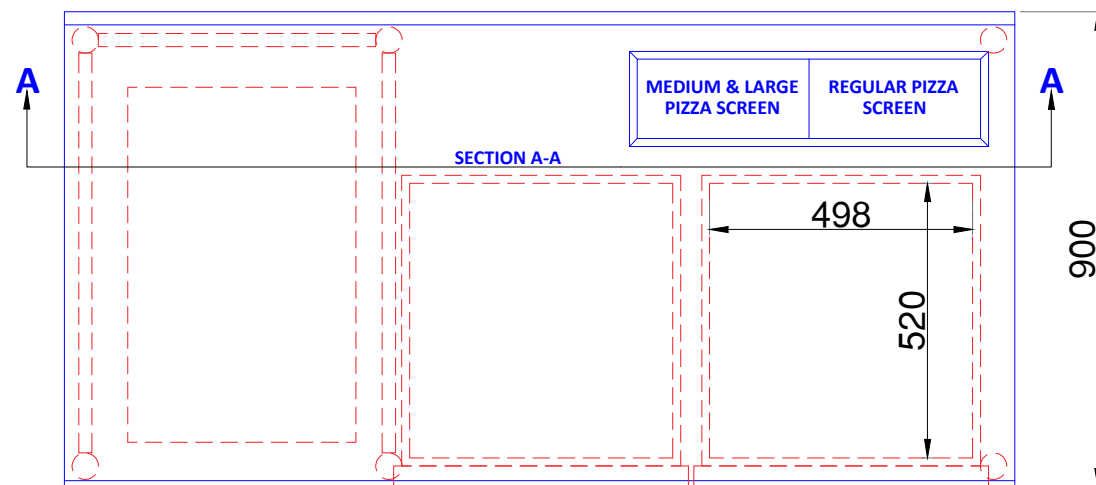


**SIDE VIEW**

Ø38X38MM WITH NYLON ADJUSTER



**PIZZA SCREEN HOLDER**



**TOP VIEW OF DRAWER**



**REF. IMAGE**

**MATERIAL SPECIFICATION**

External	SS 202	20 SWG	PVC Coated; Jindal make
Work Top	SS 304	16 SWG	PVC Coated; Jindal make
Under / Middle Shelf	SS 202	18 SWG	PVC Coated; Jindal make
Drawer Slides	Nylon wheel	SS body	Compex; Accuride; Fullerer eq.
Drawer Structure	SS 304	18 SWG	PVC Coated; Jindal make
Pedestal	Legs	38x38mm	SS pipe with nylon adjuster
Pizza Screen Holder	SS 202	16 SWG	PVC Coated; Jindal make
Frame structure	SS 202	35*35*3 angle	No MS / GI permitted
Fitting / Hardwares	All SS	mm / inches	No MS / GI permitted

**NOTES / COMMENTS**

- Drawers to have permanent printing on front panel by etching or laser as shown in drawing
- Marking font 42 to be used in "SWITZERLAND BOLD"
- Proper food grade gasket or packing to be used for sound deadening; there should be no metallic sound
- Counter closed from 3 sides in drawer area
- 12.5mm marine edge only at front
- Screen holder should be drop in type & removable
- Hairline finish SS, Mirror finish not allowed in fabrication

Please Note: There should be no

- Visible unfinished welding joint
- Open gaps
- Loose nut bolts
- Sharp edges

**REVISIONS**

Rev.	Date	Done by	Approved by	Revision done

	Name	Signature	Date	Drawing No.
Drawn by	Ravinder	RPS	19-01-2023	RPS/JFL/V-3/004
Checked by	-----	-----		Scale: 1:1
Approved by	Adbhut	-----		
Drawing title	Slap Table - 6ft		Location	Pan India
Project	Domino's regular store		Purpose	For approval



**JUBILANT FOOD WORKS LTD.**

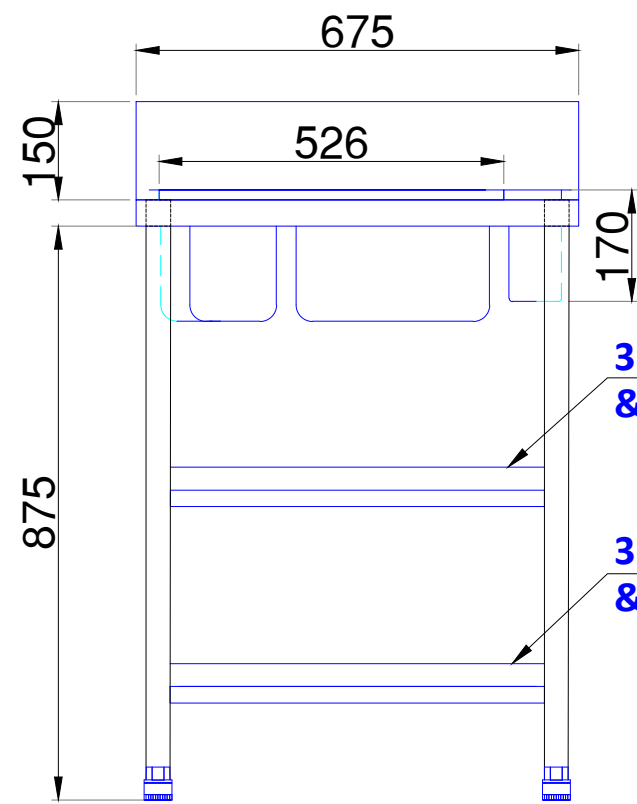
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H-10/A, Sector 98, Noida-201301

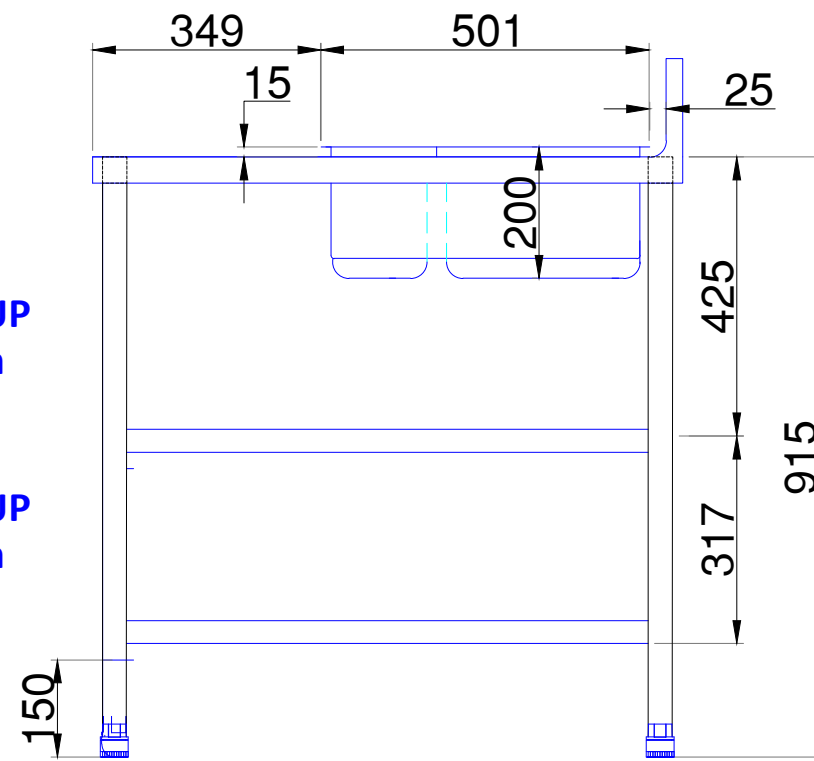
PHONE: +91-8802289724

Email : ravinder.singh@jublfood.com

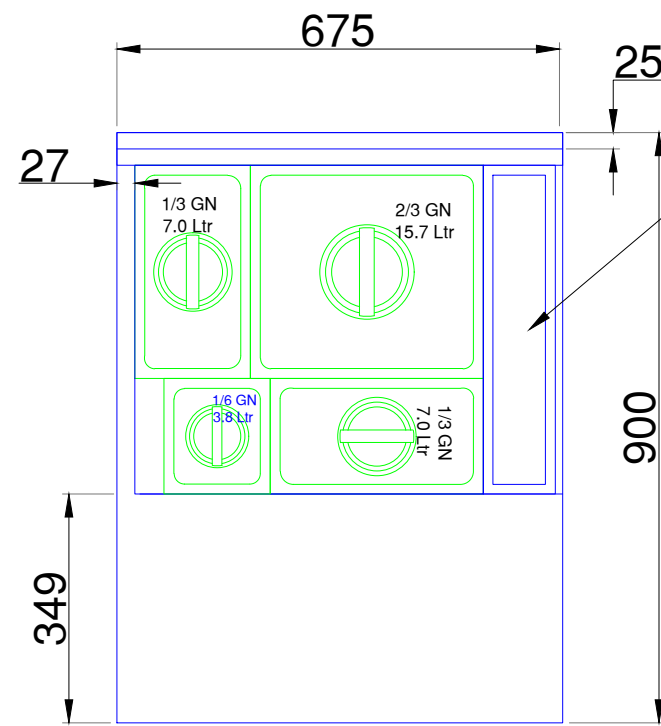
**PROPOSAL**



**FRONT VIEW**

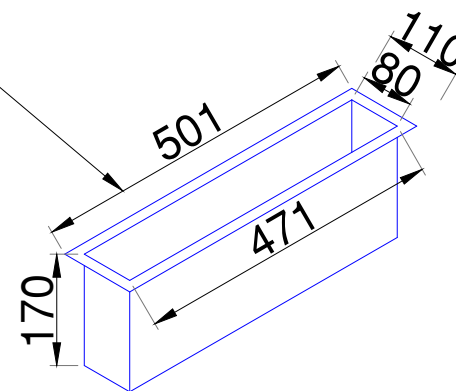


**SIDE VIEW**



**TOP VIEW**

**Drop in removable**



**Sauce Bottle Holder**

**MATERIAL SPECIFICATION**

Work Top	SS 304	16 SWG	PVC Coated; Jindal make
Under / Middle Shelf	SS 202	18 SWG	PVC Coated; Jindal make
Pedestal	Legs	38*38mm	SS pipe with nylon adjuster
Frame structure	SS 202	35*35*3 angle	No MS / GI permitted
Fitting / Hardwares	All SS	mm / inches	No MS / GI permitted

**NOTES / COMMENTS**

- GN Pans structure should be drop in type and removable for cleaning
- Counter open from 3 sides
- 15mm overheight edges for drop in pan
- 200mm deep SS304 GN Pans with lid to be provided with equipment
- 35mm 3 side collar UP on under & middle shelves & front 25mm down

Please Note: There should be no

- Visible unfinished welding joint
- Open gaps
- Loose nut bolts
- Sharp edges

**REVISIONS**

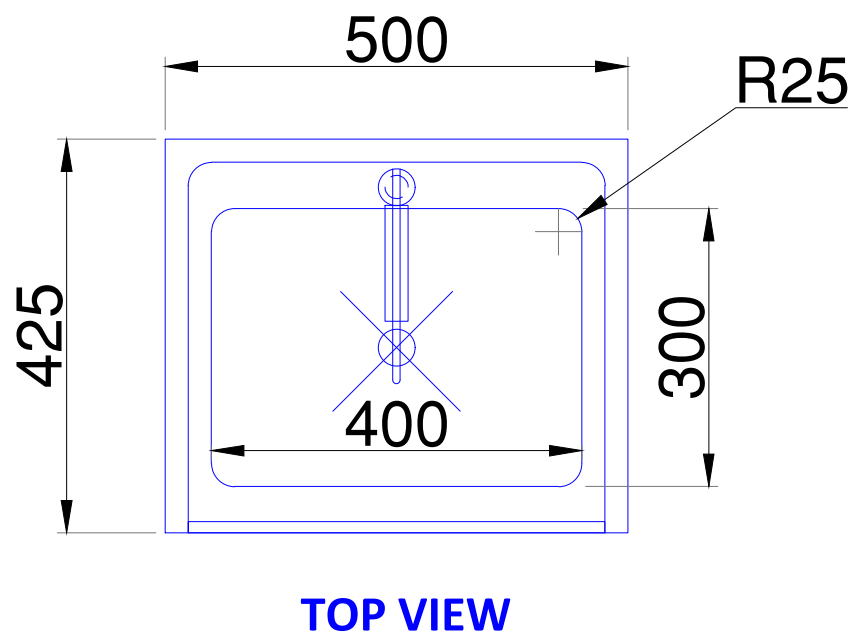
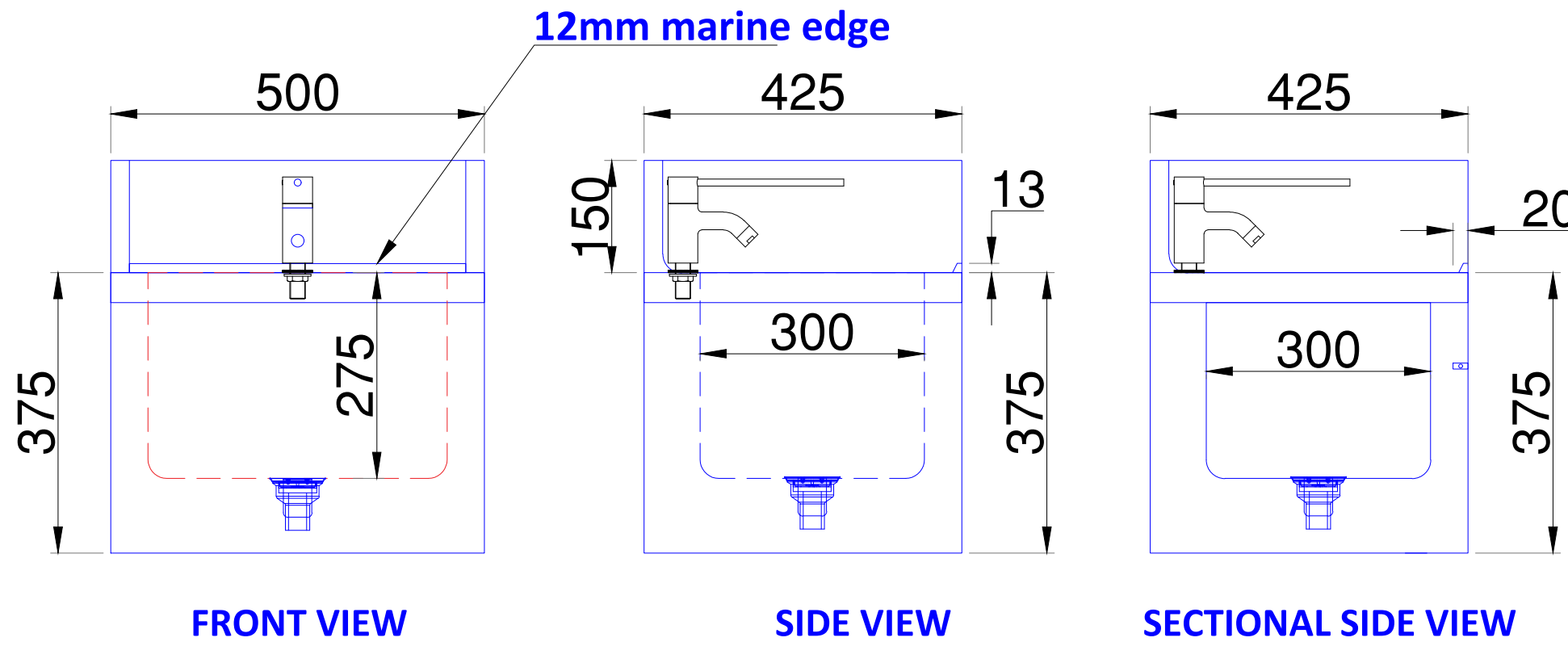
Rev.	Date	Done by	Approved by	Revision done
01	19.01.2023	RPS	Ms. Adbhut	Under/Middle shelve edge bending 35 mm, previously 15mm

Name	Signature	Date	Drawing No.
Drawn by	Abhay	RPS	19-01-2023RPS/JFL/V-3/005
Checked by	Ravinder	-----	Scale: 1:1
Approved by	Adbhut	-----	
Drawing title	Sauce tablet	Location	Pan India
Project	Domino's regular store	Purpose	For approval



**JUBILANT FOOD WORKS LTD.**  
 15th Floor, Tower E, Skymark One, Plot No. H-10/A, Sector 98, Noida-201301  
 PHONE: +91-8802289724  
 Email : ravinder.singh@jublfood.com





**MATERIAL SPECIFICATION**

Frame work	SS 202	35*35*3	SS Angle
Sink top & Sink	SS 304	16 SWG	PVC Coated; Jindal make
SS cabinet work	SS 304	20 SWG	PVC Coated; Jindal make
Plumbing/fittings	SS 304	Jaguar make	PVC Coated; Jindal make

**NOTES / COMMENTS**

- All fitting & Sink should be leak proof
- No use of local fittings
- 150mm high Three sides back splash with coved corner
- Faucet to be provided by vendor
- Approved make & Model : Jaguar FLR-CHR-5031N)
- Open cabinet from bottom for plumbing work
- Sink waste : Ø32mm with strainer

**Please Note: There should be no**

- Visible unfinished welding joint
- Open gaps
- Loose nut bolts
- Sharp edges

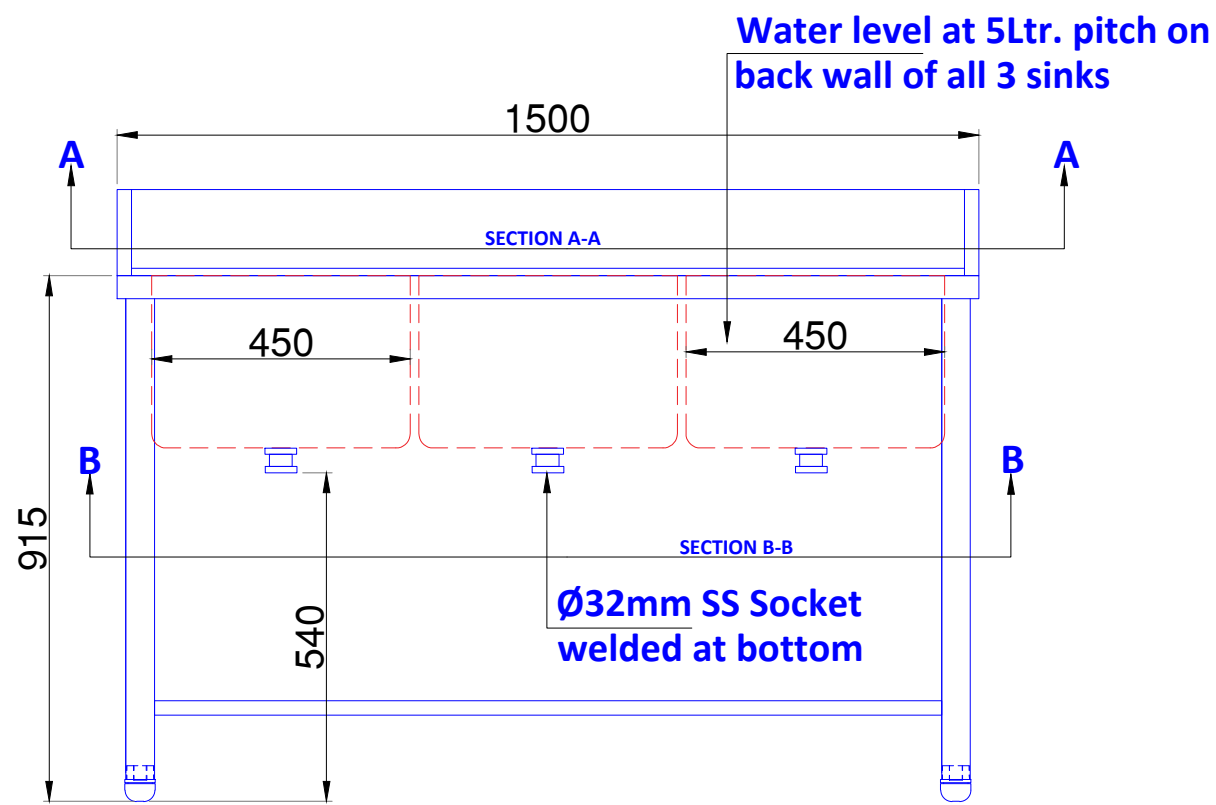
**REVISIONS**

Rev.	Date	Done by	Approved by	Revision done
01	04-09-2023	RPS	Ms. Adbhut	Knee operation changed to Elbow

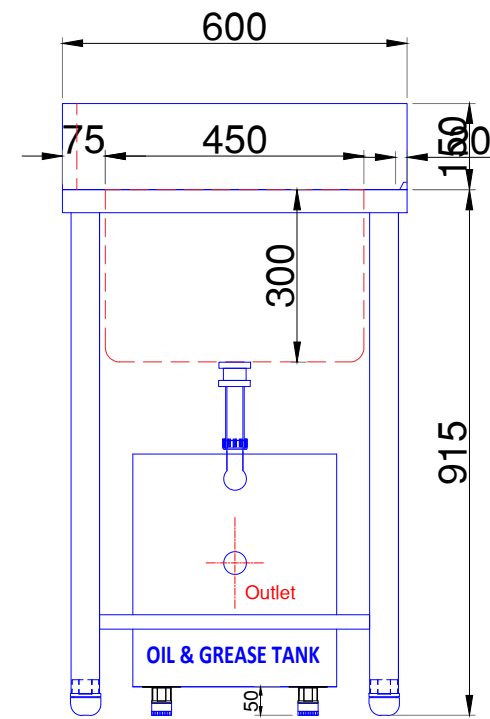
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Drawn by	Abhay	RPS	04-09-2023
Checked by	Ravinder	-----	Scale: 1:1
Approved by	Adbhut	-----	
Drawing title	Hand Wash Sink	Location	Pan India
Project	Domino's regular store	Purpose	For approval



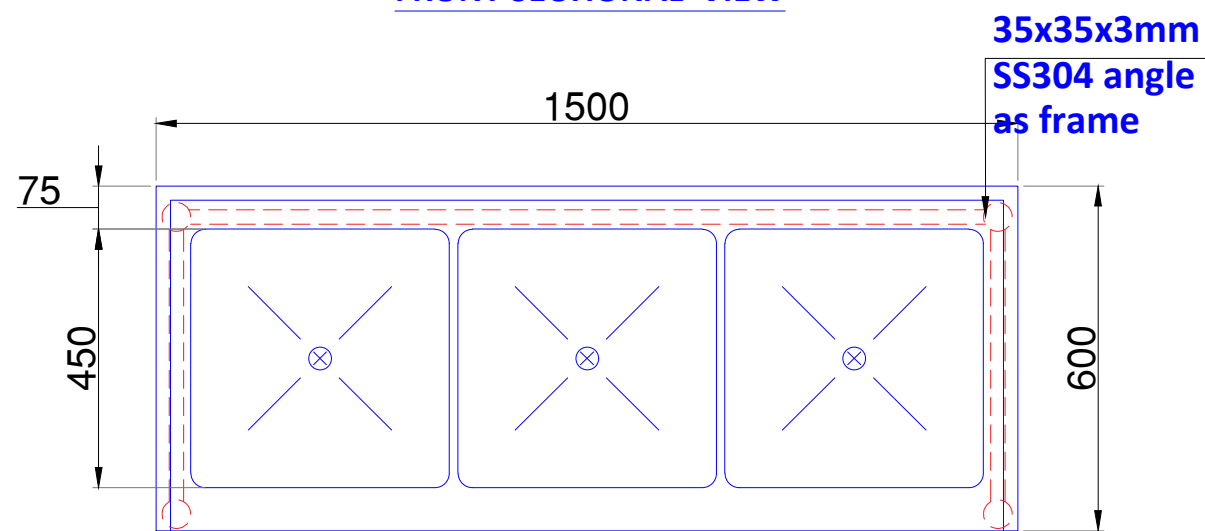
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 PHONE: +91-8802289724  
 Email : ravinder.singh@jublfood.com



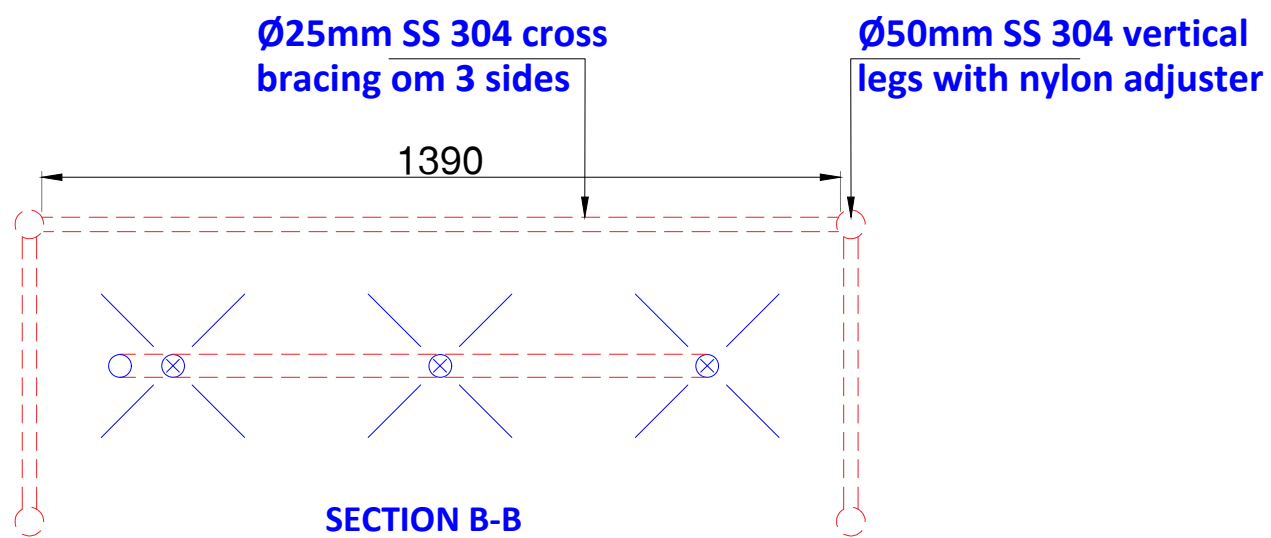
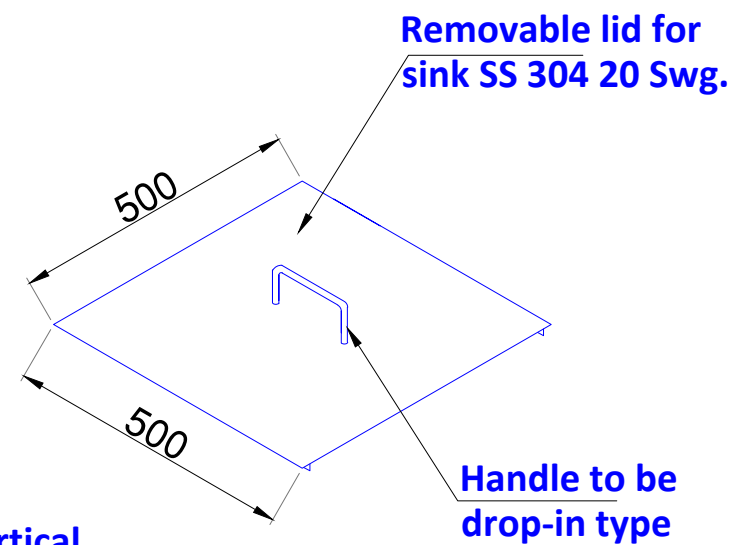
**FRONT SECTIONAL VIEW**



**SIDE VIEW**



**TOP VIEW (SECTION A-A)**



**SECTION B-B**

**MATERIAL SPECIFICATION**

Frame work	SS 304	35*35*3	SS angle
Sink & Sink Top	SS 304	16 SWG	PVC Coated; Jindal make
Bottom cross bracing	SS 304	Ø25*1.6mm	16SWG SS pipe
Sink waste	SS 304	Ø32mm	With strainer
Legs	SS 304	38x38	With white nylon adjuster

**NOTES / COMMENTS**

- Sink waste (Socket welding) should be 32mm dia with strainer
- Marine edge at front
- Water level marking on 5,0 Litres pitch on all sinks back wall
- No side covering & front door
- 150mm high three side back splash with covered corner
- Cross bracing to be provided in round pipe
- OGT to be provided by other JFL approved vendor
- Removable lid with drop-in handle to be provided for 1 sink

Please Note: There should be no

- Visible unfinished welding joint
- Open gaps
- Loose nut bolts
- Sharp edges

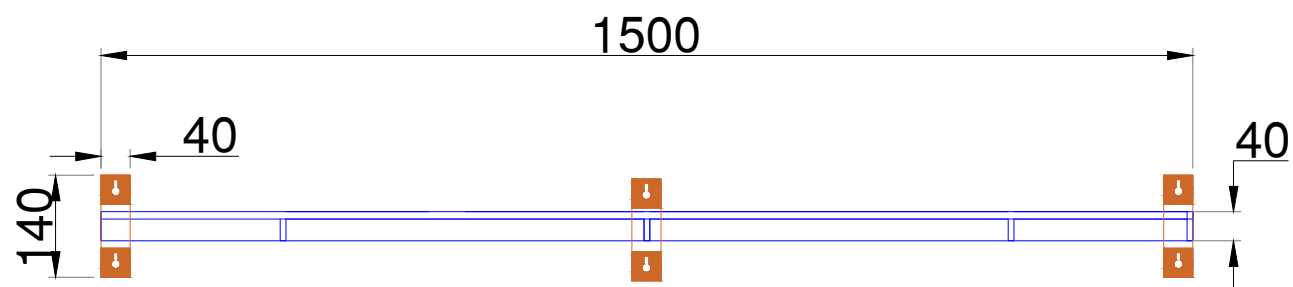
**REVISIONS**

Rev.	Date	Done by	Approved by	Revision done

Name	Signature	Date	Drawing No.
Drawn by	Abhay	RPS	19-01-2023RPS/JFL/V-3/007
Checked by	Ravinder	-----	Scale: 1:1
Approved by	Adbhut	-----	
Drawing title	Three sink unit 5 ft.	Location	Pan India
Project	Domino's regular store	Purpose	For approval

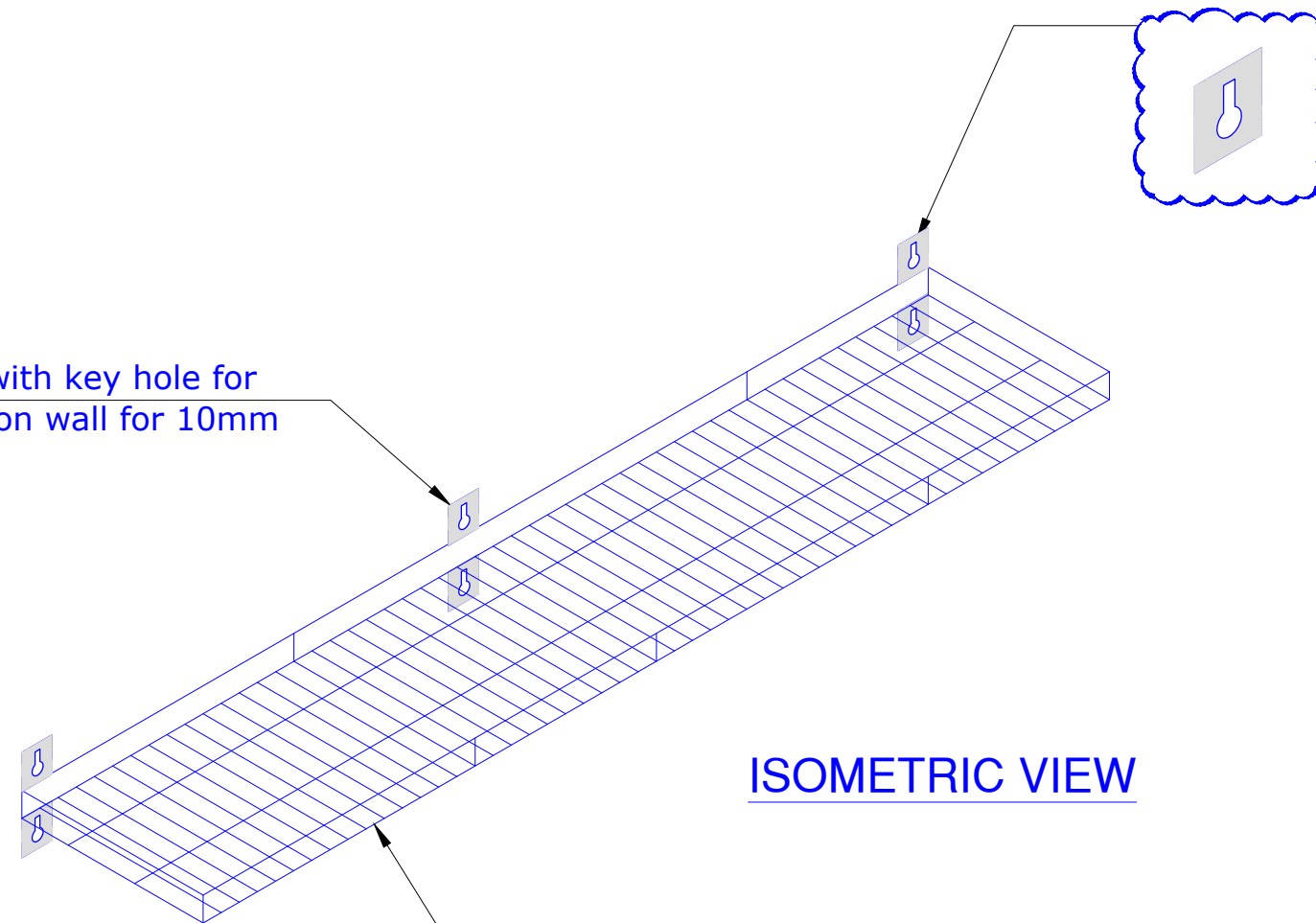


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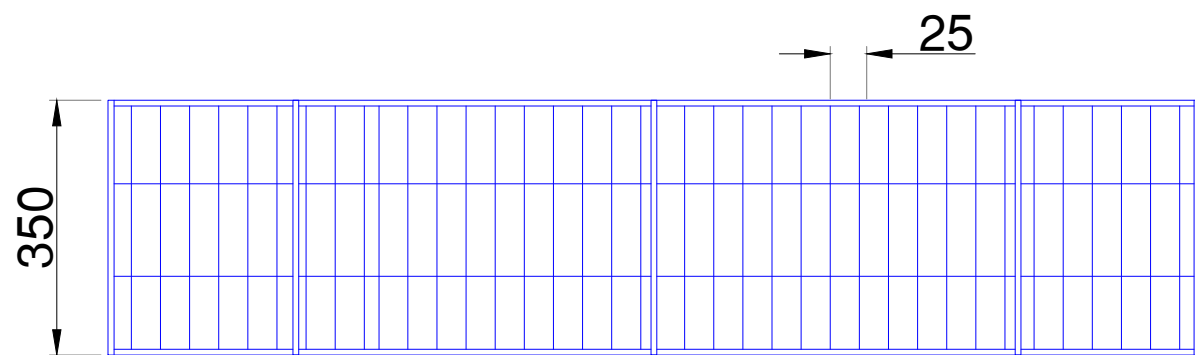
FRONT VIEW

SS sheet with key hole for mounting on wall for 10mm fastener

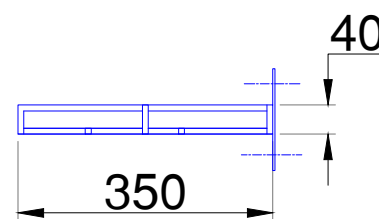


ISOMETRIC VIEW

Utensil drying rack



TOP VIEW



SIDE VIEW

**MOC : Outer frame 6mm SS rod & Inner side 4mm SS rod**

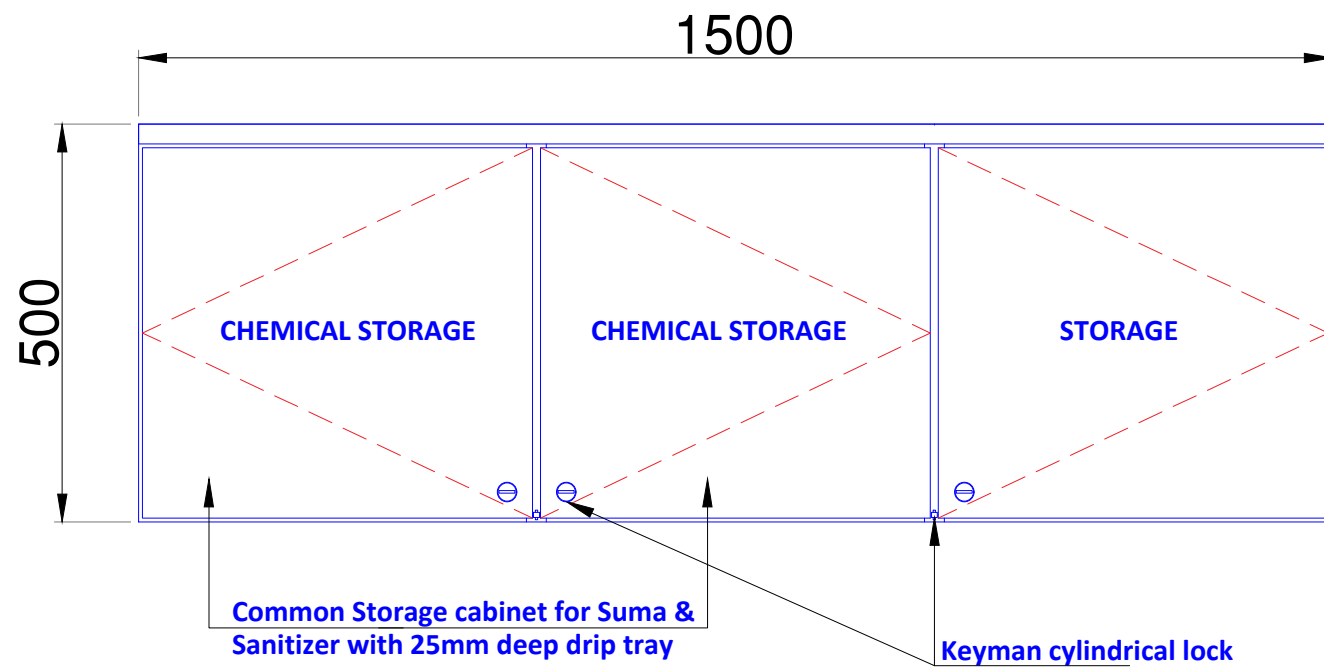
**REVISIONS**

Rev.	Date	Done by	Approved by	Revision done
01	19.01.2023	RPS	Ms. Adbhut	Back Panel removed, MOC changes 8mm to 6mm

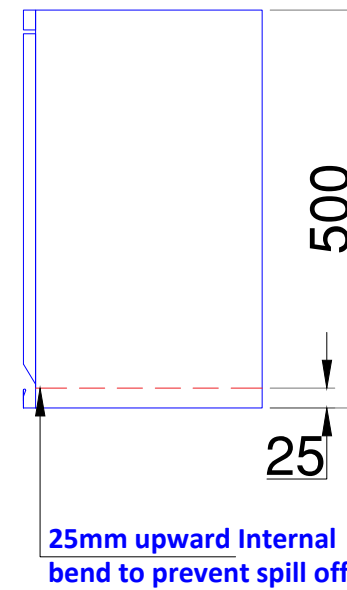
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Drawn by	Abhay	RPS	19-01-2023	RPS/JFL/V-3/008
Checked by	Ravinder	-----		Scale: 1:1
Approved by	Adbhut	-----		
Drawing title	Utensil drying rack	Location	Pan India	
Project	Domino's regular store	Purpose	For approval	



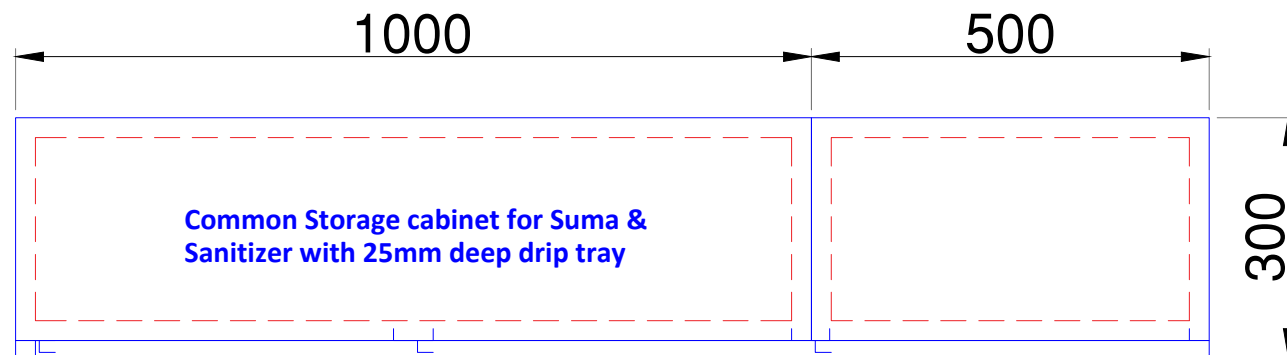
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 Email : ravinder.singh@jublfood.com



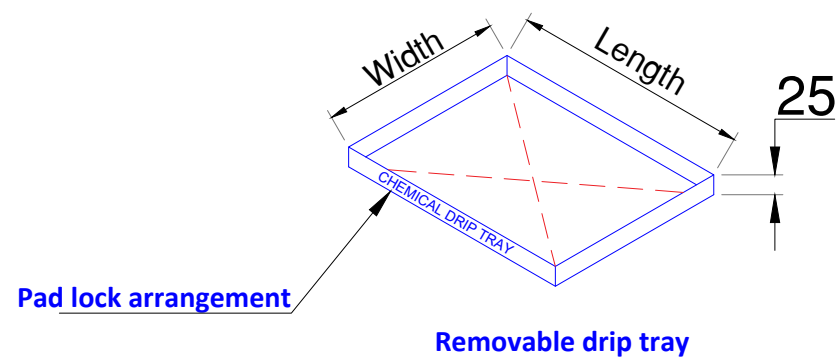
**FRONT VIEW**



**SIDE VIEW**



**TOP VIEW**



**REF.IMAGE**

**MATERIAL SPECIFICATION**

Frame work	SS 202	35*35*3	SS angle
External cabinet	SS 202	20 SWG	PVC Coated; Jindal make
Drip tray	SS 202	20 SWG	PVC Coated; Jindal make
Door lock	Pad lock		Heavy duty SS flat work

**NOTES / COMMENTS**

- 2 Door should have a common storage box with drip tray
- Proper arrangement to provide for external pad lock
- Drip tray should be removable for cleaning
- Permanent print on drip tray as "CHEMICAL DRIP TRAY" on both side.
- Internal cavity should have 25mm skirting in front to prevent spoilage
- Installation to be done above 3 sink unit of same length dimension
- Minimum gap between sink top to cabinet should be 400mm
- Permanent print on door panel as "CHEMICAL CABINET" on two doors
- Marking font 42 to be used in "SWITZERLAND BOLD"

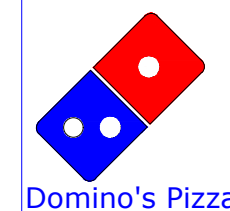
Please Note: There should be no

- Visible unfinished welding joint
- Open gaps
- Loose nut bolts
- Sharp edges

**REVISIONS**

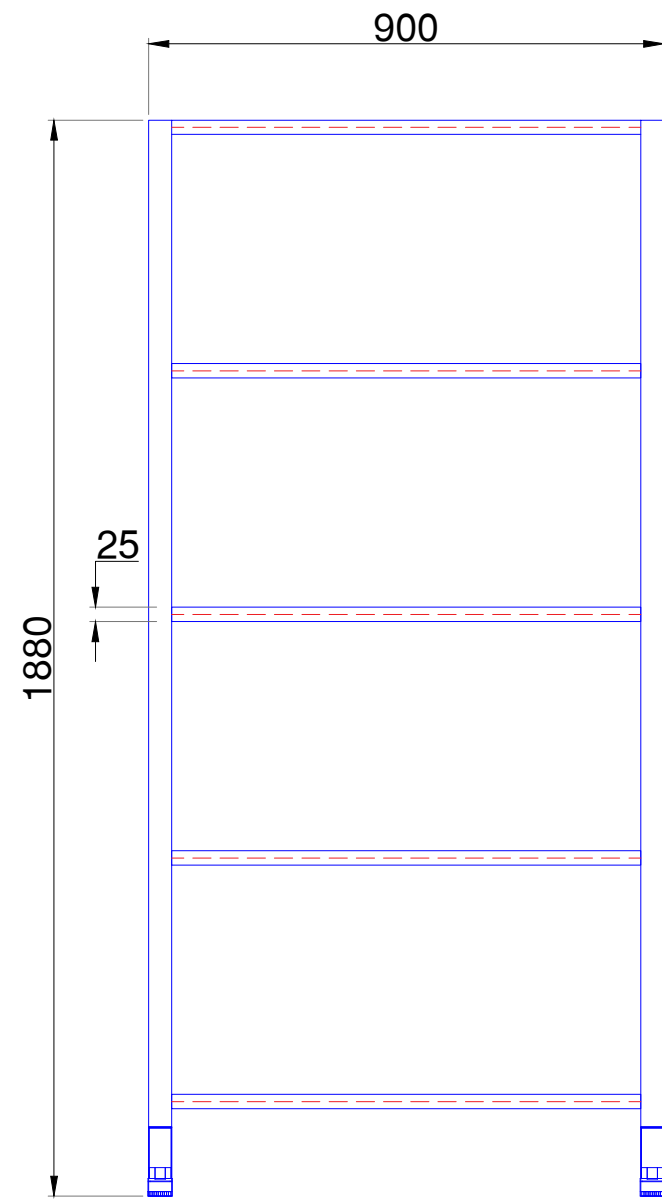
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Name	Signature	Date	Drawing No.
Drawn by	Ravinder	RPS	19-01-2023RPS/JFL/V-3/009
Checked by	-----	-----	Scale: 1:1
Approved by	Adbhut	-----	
Drawing title	3 Sink wall cabinet - 5.0ft	Location	Pan India
Project	Domino's regular store	Purpose	For approval

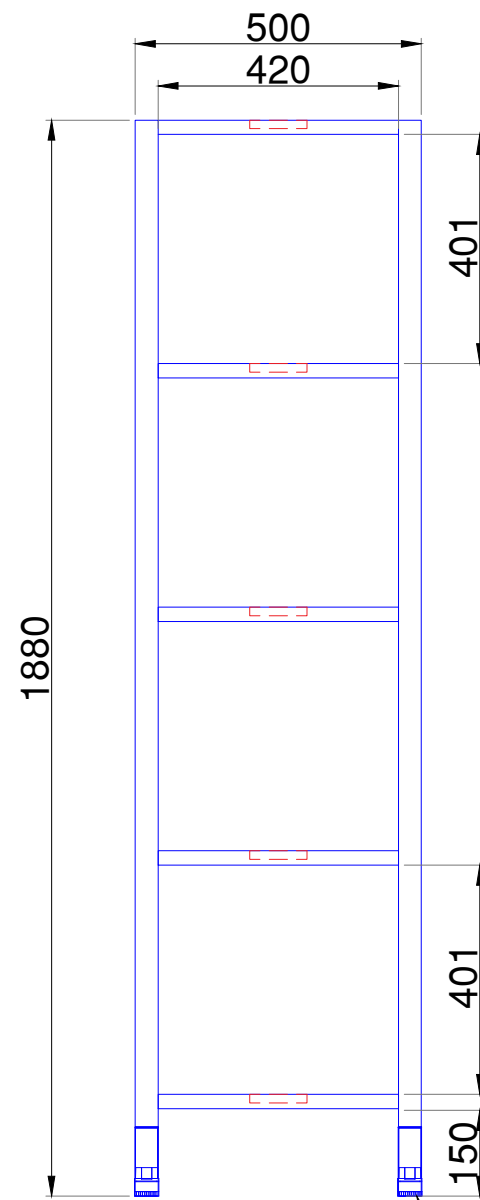


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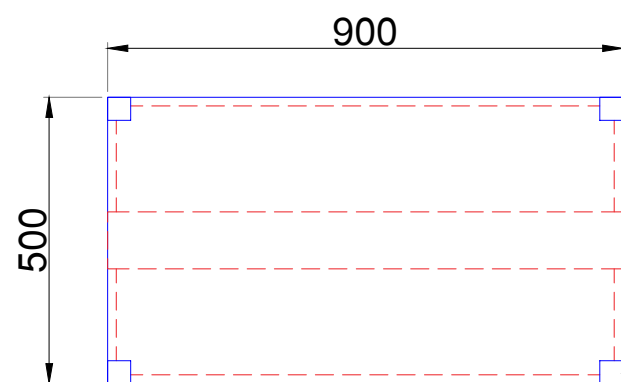


**FRONT VIEW**



**SIDE VIEW**

Nylon Adjuster



**TOP VIEW**

40X40X1.6mm SS202 Sq. Pipe

**MATERIAL SPECIFICATION**

Frame work	SS202; 16SWG 40*40Sq. pipe	SS Square pipe
Shelves	SS202; 16SWG	PVC Coated; Jindal make
Legs	Nylon adjuster	40 mm Nylon leg adjuster

**NOTES / COMMENTS**

Please Note: There should be no

- Visible unfinished welding joint
- Open gaps
- Loose nut bolts
- Sharp edges

**REVISIONS**

Rev.	Date	Done by	Approved by	Revision done

	Name	Signature	Date	Drawing No.
Drawn by	Abhay	RPS	19-01-2023	RPS/JFL/V-3/010
Checked by	Ravinder	-----		Scale: 1:1
Approved by	Adbhut	-----		
Drawing title	SS Storage rack	Location	Pan India	
Project	Domino's regular store	Purpose	For approval	



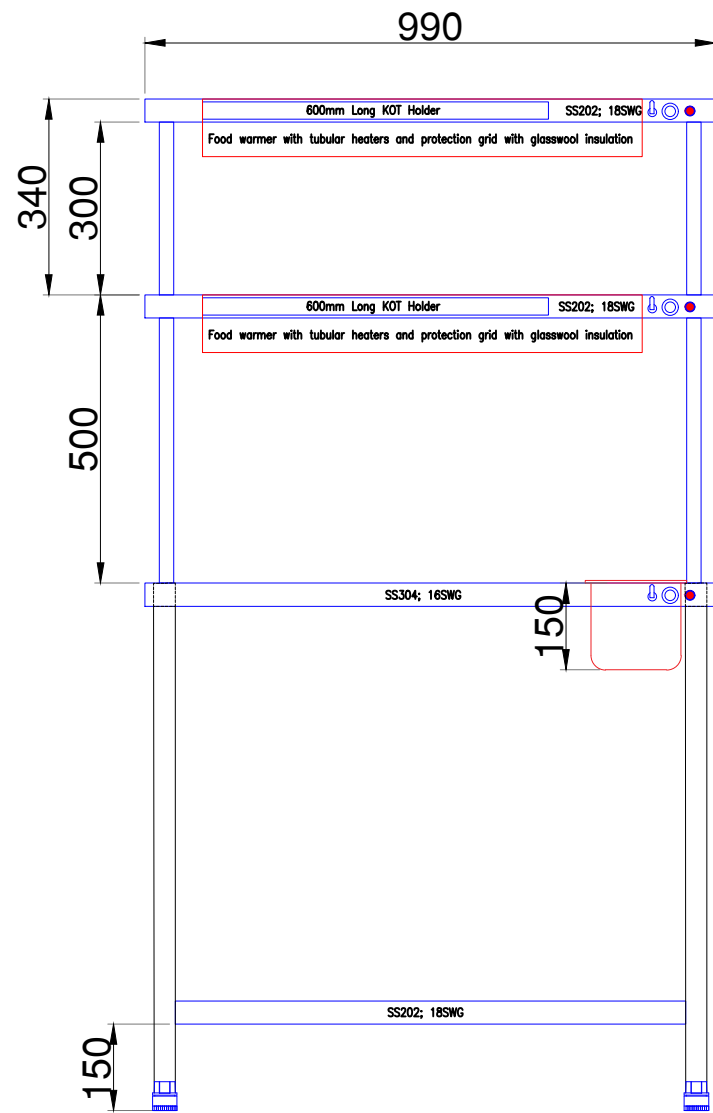
**JUBILANT FOOD WORKS LTD.**

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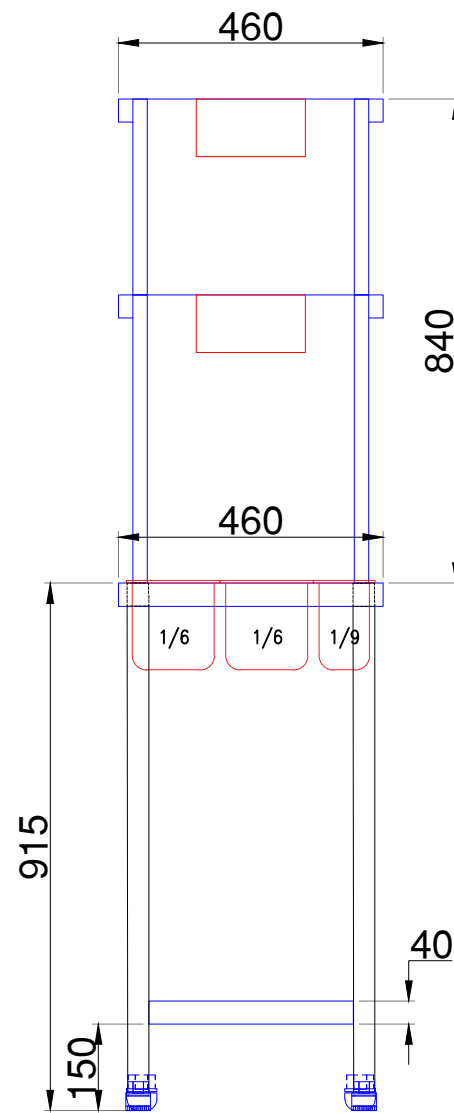
H-10/A, Sector 98, Noida-201301

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Email : ravinder.singh@jublfood.com



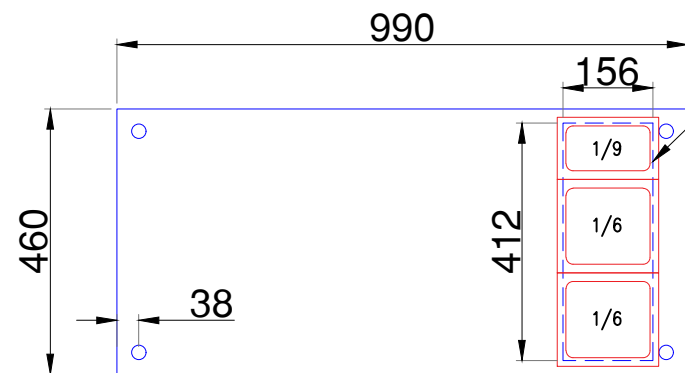
**FRONT VIEW**



**SIDE VIEW**

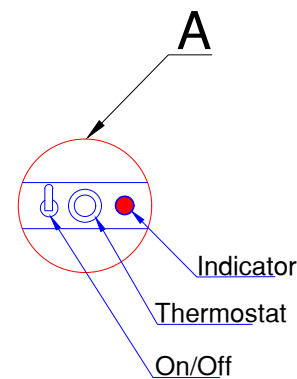


**REF.IMAGE**



**TOP VIEW**

150mm deep  
GN 1/6\*2+1/9\*1 with lid by vendor



**MATERIAL SPECIFICATION**

Work top	SS304, 16SWG	PVC Coated; Jindal make
Under shelf	SS202, 18SWG	PVC Coated; Jindal make
GN Pans	With lid	2* <sup>1</sup> / <sub>6</sub> + 1* <sup>1</sup> / <sub>9</sub> With Lid
O/H Shelf	SS304, 18SWG	PVC Coated; Jindal make
Legs	SS202; 38*38 mm	SS pipe with nylon adjuster
Hat channels	SS202, 16SWG	PVC Coated; Jindal make
Leg adjuster	Nylone	White colour

**NOTES / COMMENTS**

- No open or visible wire
- Heaters should be properly insulated & cover to avoid any accident
- Heaters to be provided with ON/OFF switch; Indication light & Thermostat
- 600mm long KOT on both overhead shelves
- SS304 GN Pans 150mm deep with lid to be provided with equipment

Please Note: There should be no

- Visible unfinished welding joint
- Open gaps
- Loose nut bolts
- Sharp edges

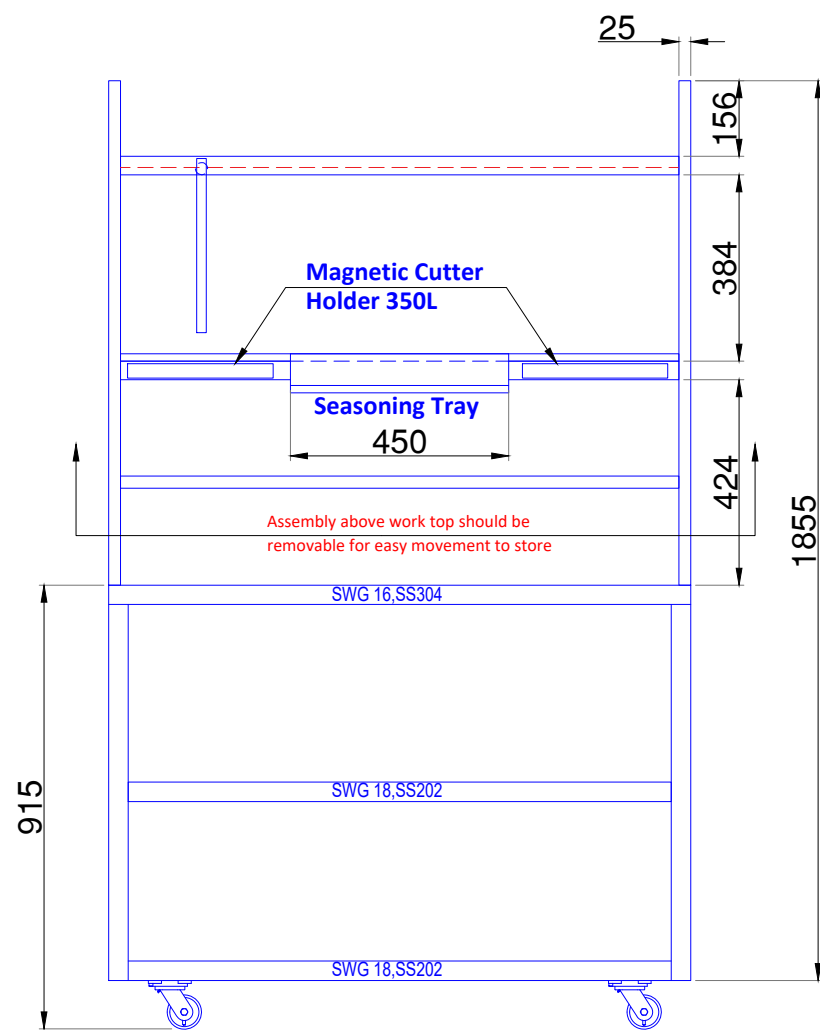
**REVISIONS**

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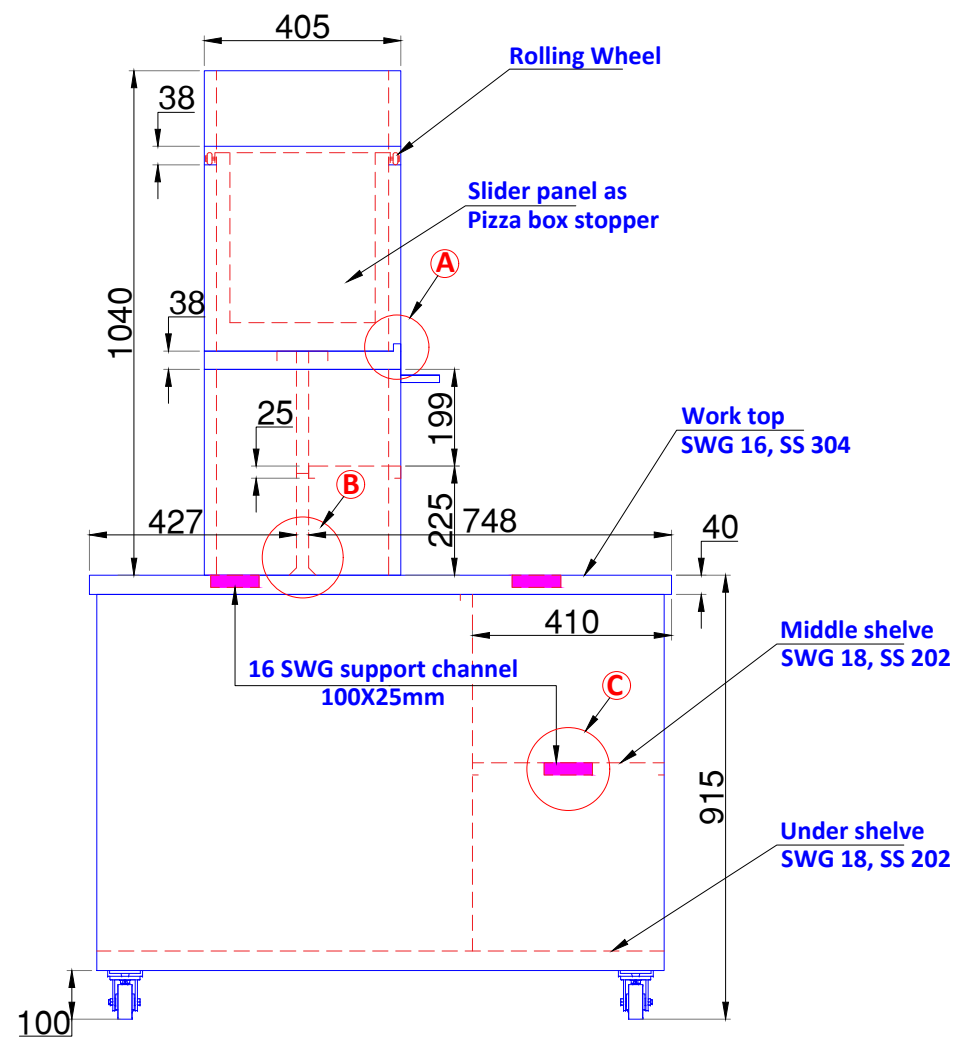
Name	Signature	Date	Drawing No.
Drawn by	Abhay	RPS	19-01-2023 RPS/JFL/V-3/0012
Checked by	Ravinder	-----	Scale: 1:1
Approved by	Adbhut	-----	
Drawing title	Router Table	Location	Pan India
Project	Domino's regular store	Purpose	For approval



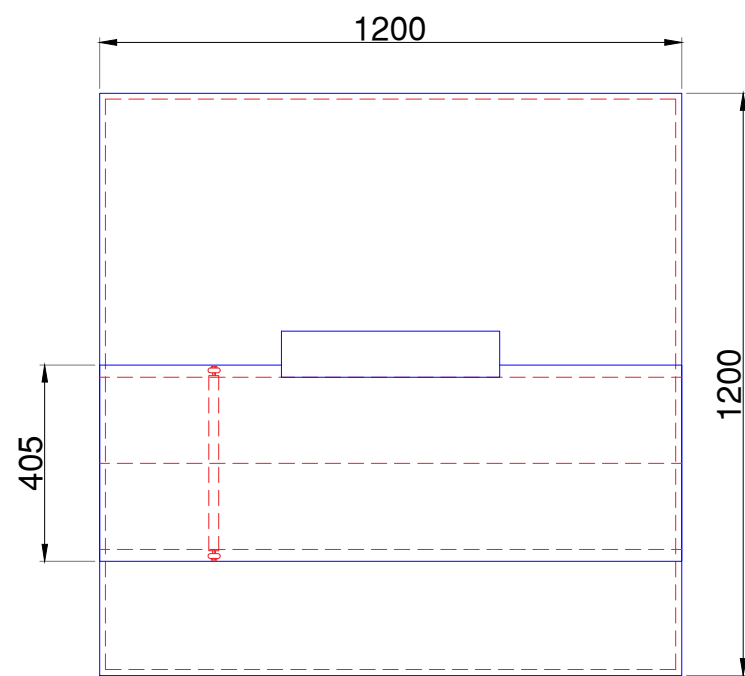
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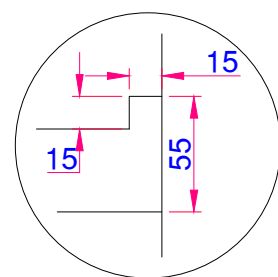
**FRONT VIEW**



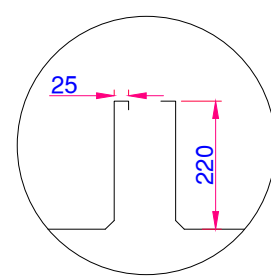
**SIDE VIEW**



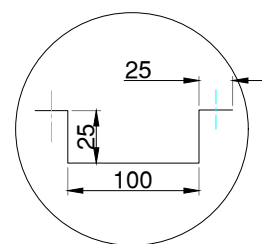
**TOP VIEW**



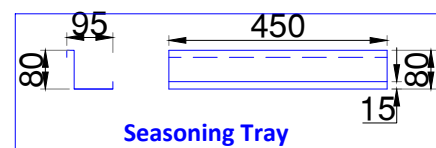
**DETAIL 'A'**



**DETAIL 'B'**



**DETAIL 'C'**



**Seasoning Tray**



**REF.IMAGE**

**MATERIAL SPECIFICATION**

Outer body	SS 202; 20SWG	PVC Coated; Jindal make
Work top	SS 304; 16SWG	PVC Coated; Jindal make
Middle shelf	SS 202; 18SWG	PVC Coated; Jindal make
Under shelf	SS 202; 18SWG	PVC Coated; Jindal make
O/H shelf	SS 202; 18SWG	PVC Coated; Jindal make
Castor	100X50mm	Johnson / Tente
Under bracing	SS 202; 16SWG	PVC Coated; Jindal make
Box stopper	SS 202; 18SWG	PVC Coated; Jindal make

**NOTES / COMMENTS**

- Top assembly should be removable for easy handling at sites
- Box stopper should have 2 wheels on each side to avoid tilting
- Hat channel with proper sound deadening to be provided on each shelves
- 2 Nos. magnetic knife holder 350mm
- 1 Nos. Seasoning tray

Please Note: There should be no

- Visible unfinished welding joint
- Open gaps
- Loose nut bolts
- Sharp edges

**REVISIONS**

Rev.	Date	Done by	Approved by	Revision done
01	19.01.2023	RPS	Ms. Adbhut	Knife holder qty 02

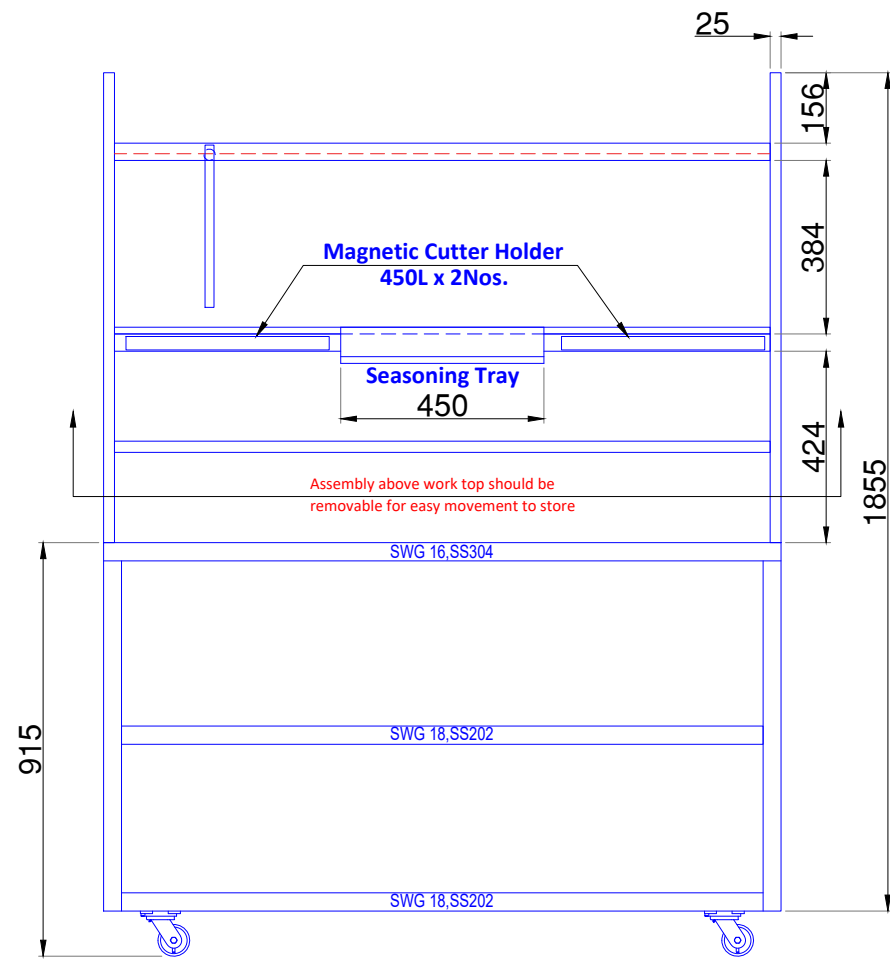
Name	Signature	Date	Drawing No.
Drawn by	Ravinder	RPS	19-01-2023RPS/JFL/V-3/013
Checked by	-----	-----	Scale: 1:1
Approved by	Adbhut	-----	
Drawing title	Cut Table - 4.0ft	Location	Pan India
Project	Domino's regular store	Purpose	For approval



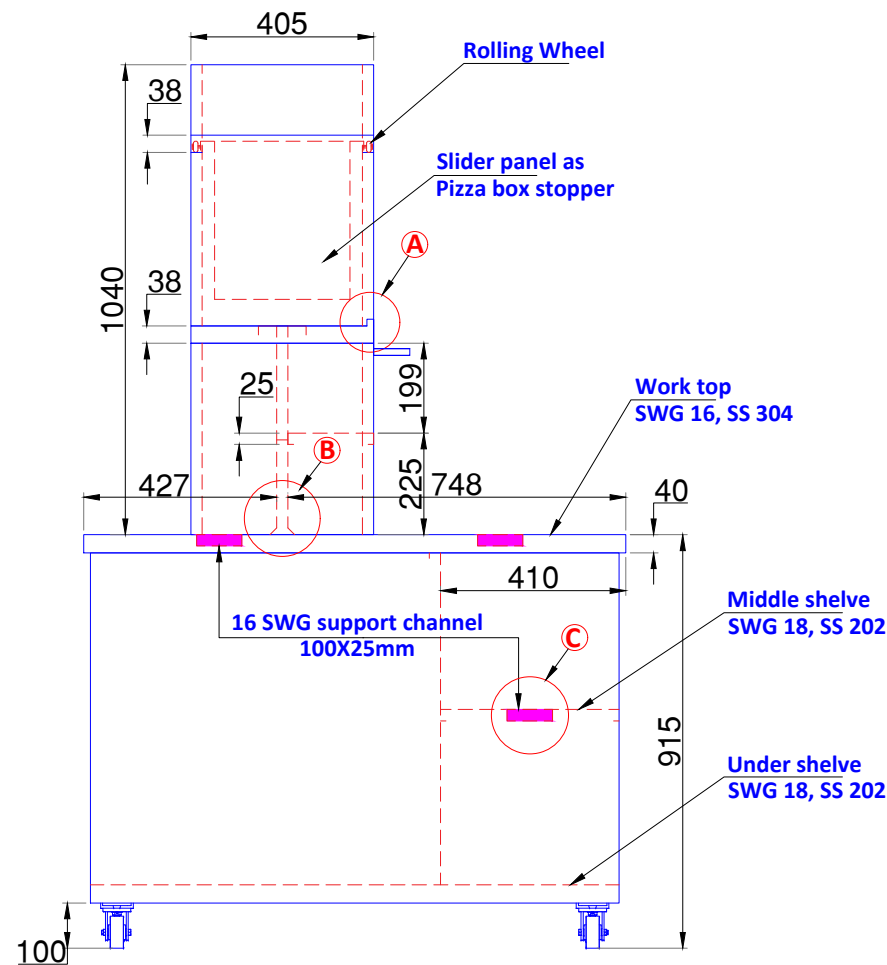
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 Email : ravinder.singh@jublfood.com

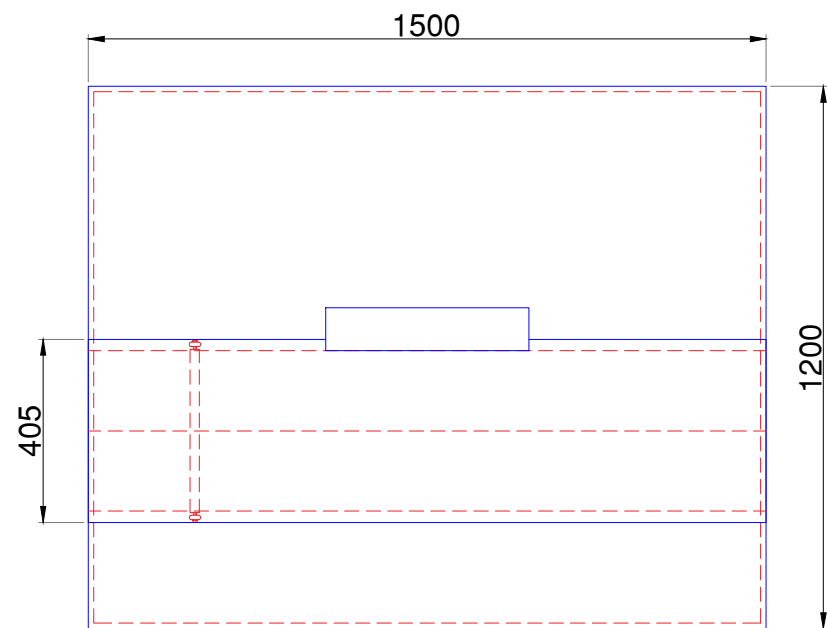




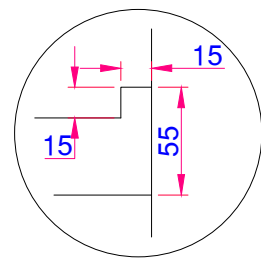
**FRONT VIEW**



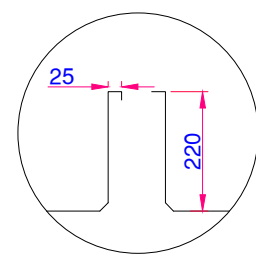
**SIDE VIEW**



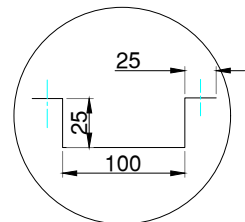
**TOP VIEW**



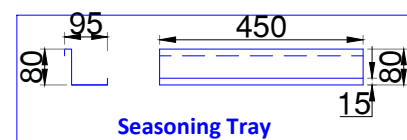
**DETAIL 'A'**



**DETAIL 'B'**



**DETAIL 'C'**



**Seasoning Tray**



**REF. IMAGE**

**MATERIAL SPECIFICATION**

Outer body	SS 202; 20SWG	PVC Coated; Jindal make
Work top	SS 304; 16SWG	PVC Coated; Jindal make
Middle shelf	SS 202; 18SWG	PVC Coated; Jindal make
Under shelf	SS 202; 18SWG	PVC Coated; Jindal make
O/H Shelf	SS 202; 18SWG	PVC Coated; Jindal make
Castor	100X50mm	Johnson / Tente
Under bracing	SS 202; 16SWG	PVC Coated; Jindal make
Box stopper	SS 202; 18SWG	PVC Coated; Jindal make

**NOTES / COMMENTS**

- Top assembly should be removable for easy handling at sites
- Box stopper should have 2 wheels on each side to avoid tilting
- Hat channel with proper sound deadening to be provided on each shelves

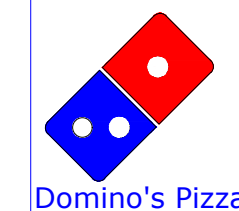
Please Note: There should be no

- Visible unfinished welding joint
- Open gaps
- Loose nut bolts
- Sharp edges

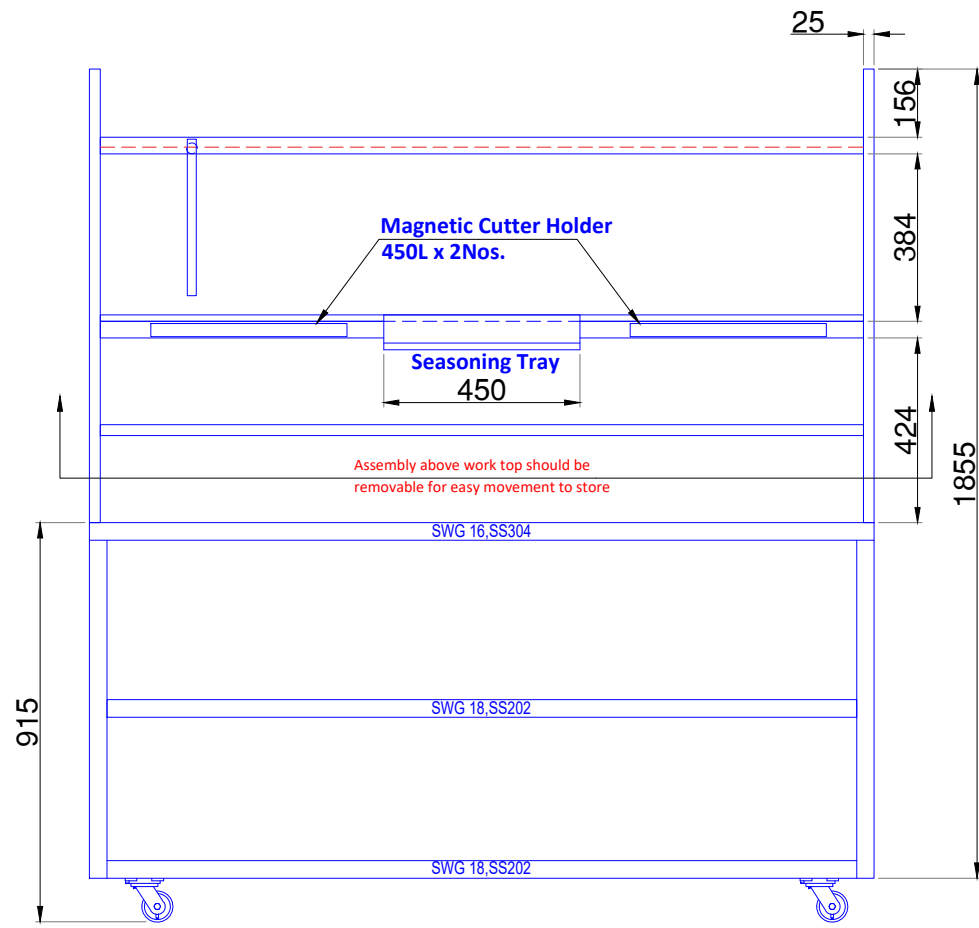
**REVISIONS**

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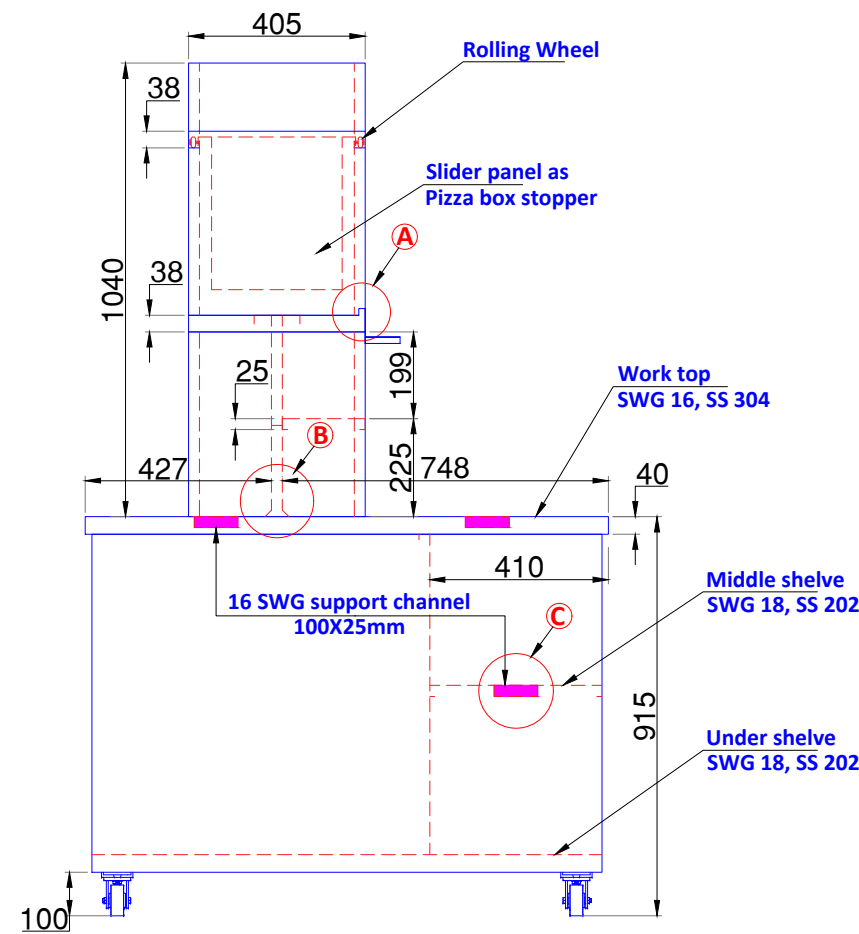
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Drawn by	Ravinder	RPS	19-01-2023	RPS/JFL/V-3/014
Checked by	-----	-----		Scale: 1:1
Approved by	Adbhut	-----		
Drawing title	Cut Table - 5.0ft	Location	Pan India	
Project	Domino's regular store	Purpose	For approval	



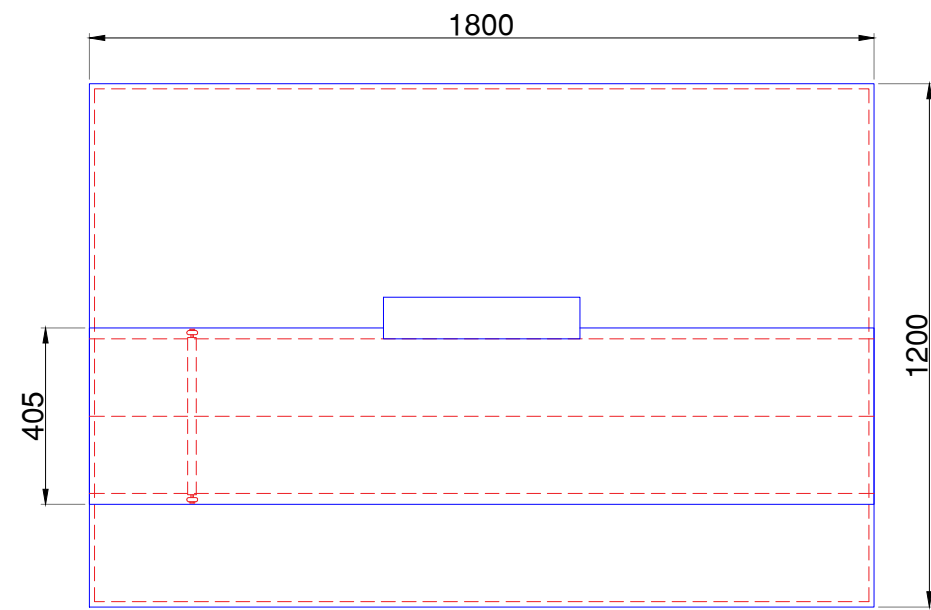
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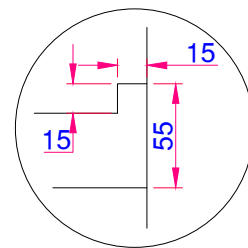
**FRONT VIEW**



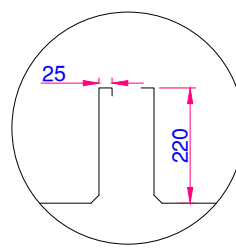
**SIDE VIEW**



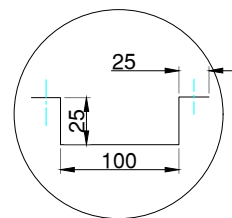
**TOP VIEW**



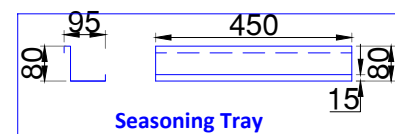
**DETAIL 'A'**



**DETAIL 'B'**



**DETAIL 'C'**



**Seasoning Tray**



**REF.IMAGE**

**MATERIAL SPECIFICATION**

Outer body	SS 202; 20SWG	PVC Coated; Jindal make
Work top	SS 304; 16SWG	PVC Coated; Jindal make
Middle shelf	SS 202; 18SWG	PVC Coated; Jindal make
Under shelf	SS 202; 18SWG	PVC Coated; Jindal make
O/H shelf	SS 202; 18SWG	PVC Coated; Jindal make
Castor	100X50mm	Johnson / Tente
Under bracing	SS 202; 16SWG	PVC Coated; Jindal make
Box stopper	SS 202; 18SWG	PVC Coated; Jindal make

**NOTES / COMMENTS**

- Top assembly should be removable for easy handling at sites
- Box stopper should have 2 wheels on each side to avoid tilting
- Hat channel with proper sound deadening to be provided on each shelves

Please Note: There should be no

- Visible unfinished welding joint
- Open gaps
- Loose nut bolts
- Sharp edges

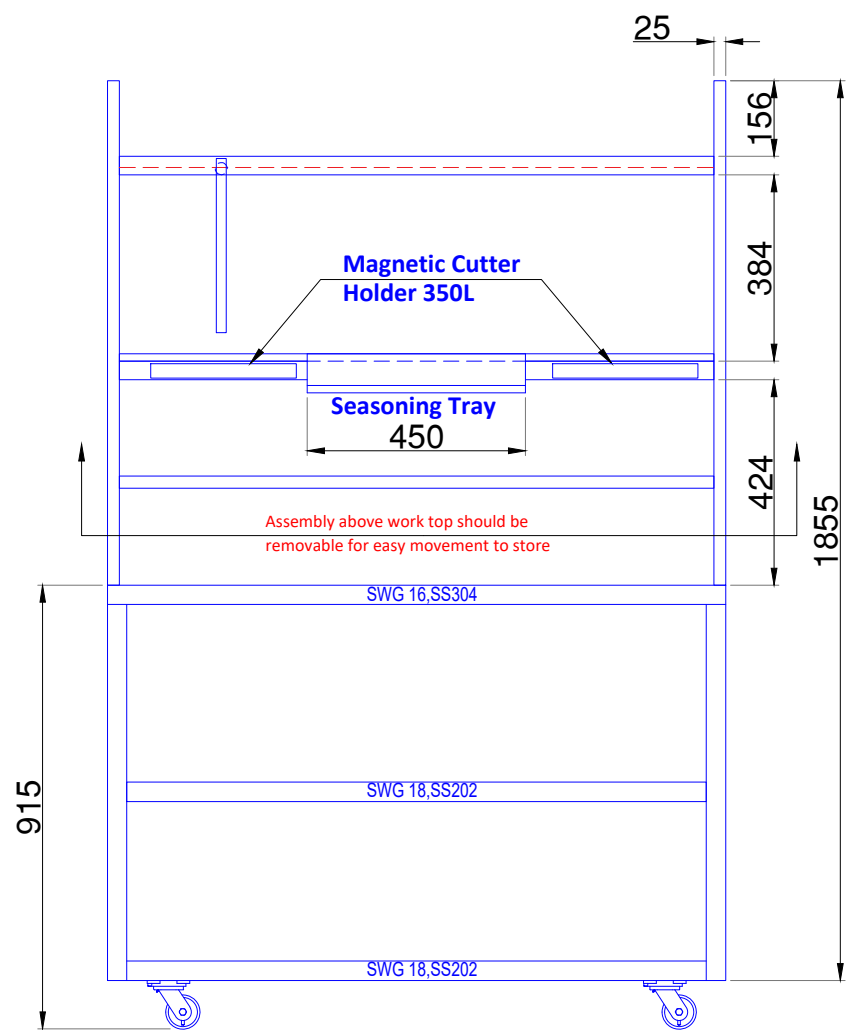
**REVISIONS**

Rev.	Date	Done by	Approved by	Revision done

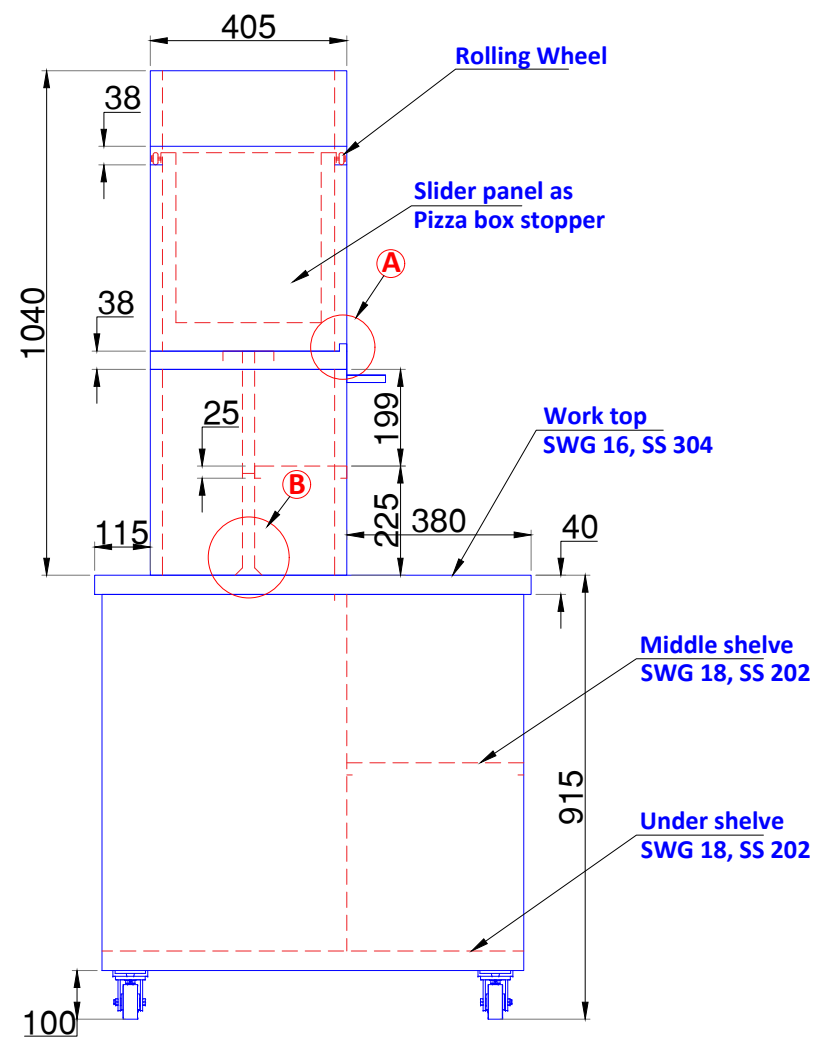
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Drawn by	Ravinder	RPS	19-01-2023	RPS/JFL/V-3/015
Checked by	-----	-----	-----	Scale: 1:1
Approved by	Adbhut	-----	-----	
Drawing title	Cut Table - 6.0ft	Location	Pan India	
Project	Domino's regular store	Purpose	For approval	



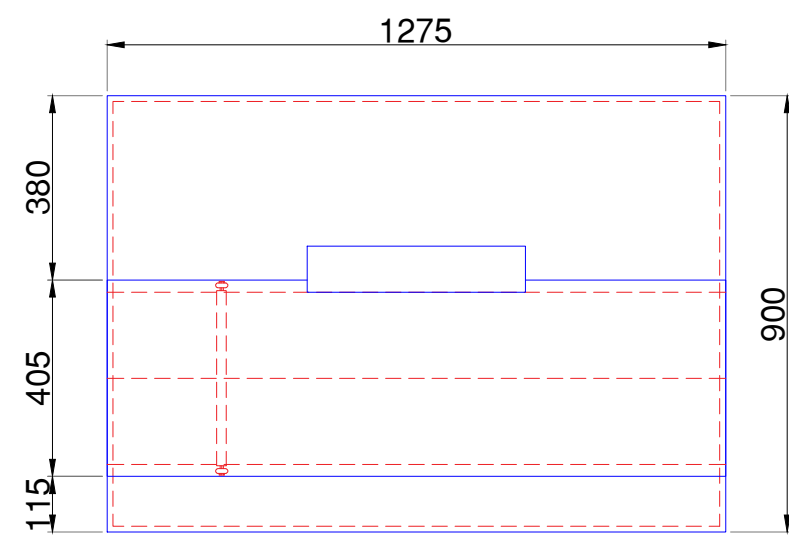
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 PHONE: +91-8802289724  
 Email : ravinder.singh@jublfood.com



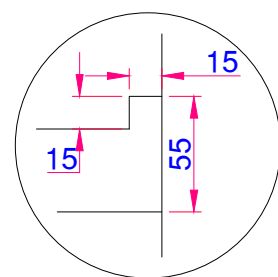
**FRONT VIEW**



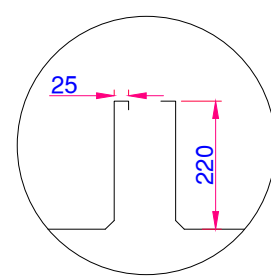
**SIDE VIEW**



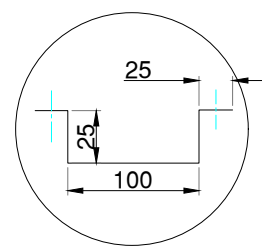
**TOP VIEW**



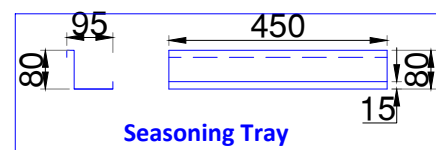
**DETAIL 'A'**



**DETAIL 'B'**



**DETAIL 'C'**



**Seasoning Tray**



**REF.IMAGE**

**MATERIAL SPECIFICATION**

Outer body	SS 202; 20SWG	PVC Coated; Jindal make
Work top	SS 304; 16SWG	PVC Coated; Jindal make
Middle shelf	SS 202; 18SWG	PVC Coated; Jindal make
Under shelf	SS 202; 18SWG	PVC Coated; Jindal make
O/H shelf	SS 202; 18SWG	PVC Coated; Jindal make
Castor	100X50mm	Johnson / Tente
Under bracing	SS 202; 16SWG	PVC Coated; Jindal make
Box stopper	SS 202; 18SWG	PVC Coated; Jindal make

**NOTES / COMMENTS**

- Top assembly should be removable for easy handling at sites
- Box stopper should have 2 wheels on each side to avoid tilting
- Hat channel with proper sound deadening to be provided on each shelves
- 2 Nos. magnetic knife holder 350mm
- 1 Nos. Seasoning tray

Please Note: There should be no

- Visible unfinished welding joint
- Open gaps
- Loose nut bolts
- Sharp edges

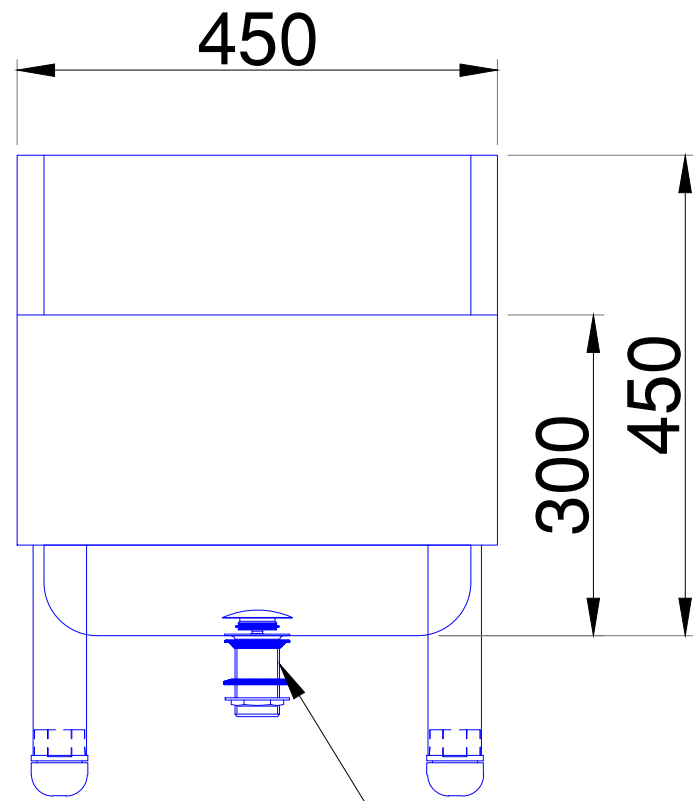
**REVISIONS**

Rev.	Date	Done by	Approved by	Revision done

Name	Signature	Date	Drawing No.
Drawn by	Ravinder	RPS	19-01-2023/RPS/JFL/V-3/016
Checked by	-----	-----	Scale: 1:1
Approved by	Adbhut	-----	
Drawing title	Cut Table - 4*3ft	Location	Pan India
Project	Domino's regular store	Purpose	For approval

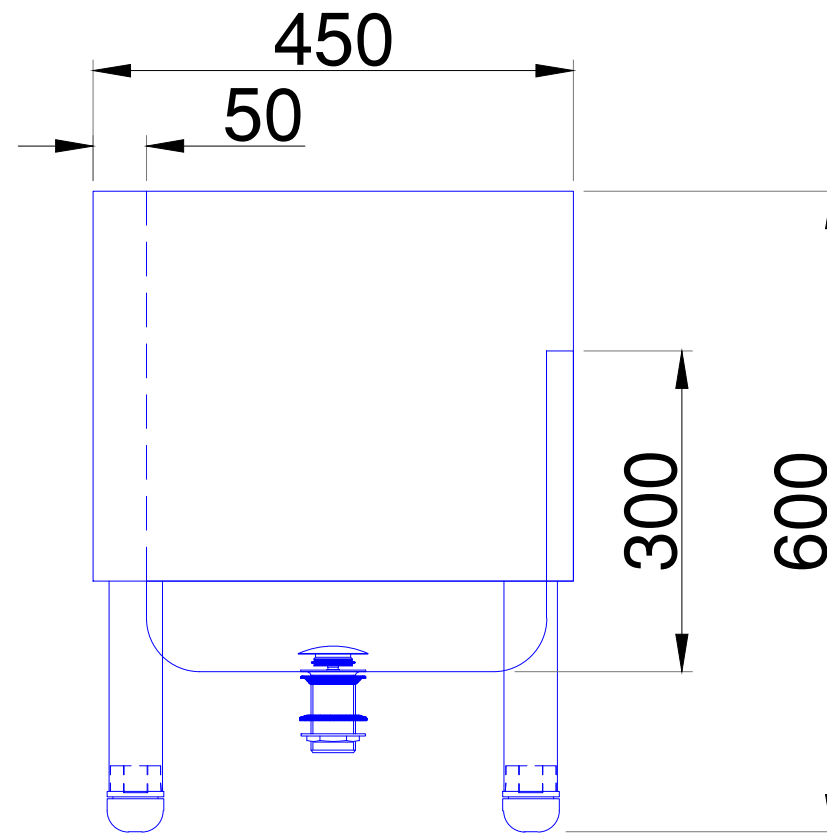


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 Email : ravinder.singh@jublfood.com

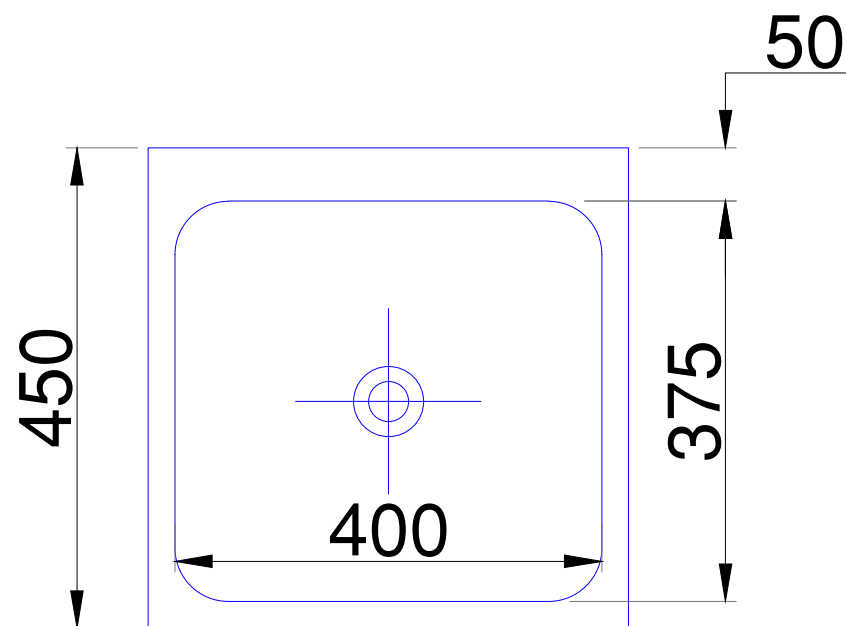


Ø32 Sink waste

FRONT VIEW



SIDE VIEW



TOP VIEW

MOP SINK  
Ext. 450\*450\*600(H)  
Sink 400\*375\*300(H)

**MOC SPECIFICATIONS**

Outer body	SS304; 16SWG	PVC coated, Jindal make
Sink top	SS304; 16SWG	PVC coated, Jindal make
Sink	SS304; 16SWG	PVC coated, Jindal make
Frame work	SS202; 35X35X3mm Angle	Jindal / Eq. Make
Sink waste	SS304	32 sink waste

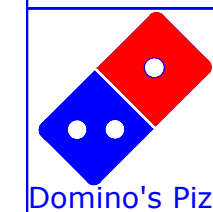
Please Note: There should be no

- Visible unfinished welding joint
- Open gaps
- Loose nut bolts
- Sharp edges

**REVISIONS**

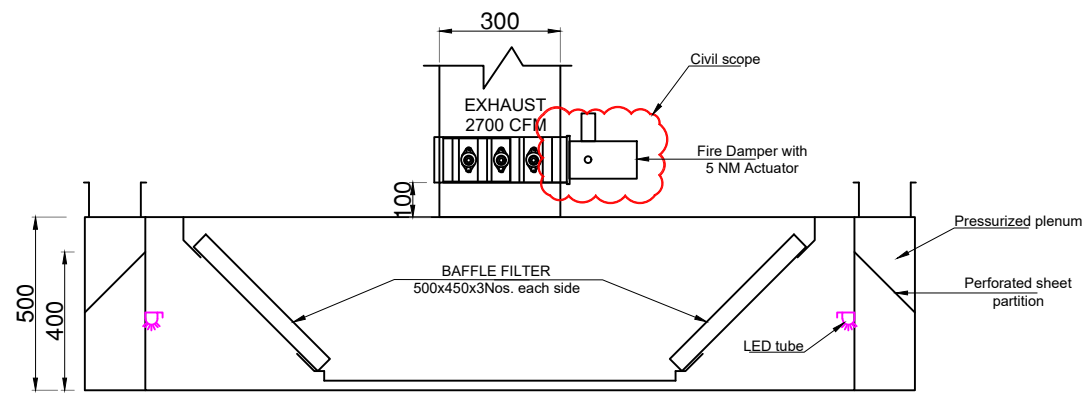
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Drawn by	Abhay	RPS	19-01-2023	RPS/JFL/V-3/017
Check by	Ravinder	-----		Scale : 1:1
Approve by	Adbhut	-----		
Drawing Title	MOP Sink		Location	Pan India
Project	Dominos Regular store		Purpose	For approval



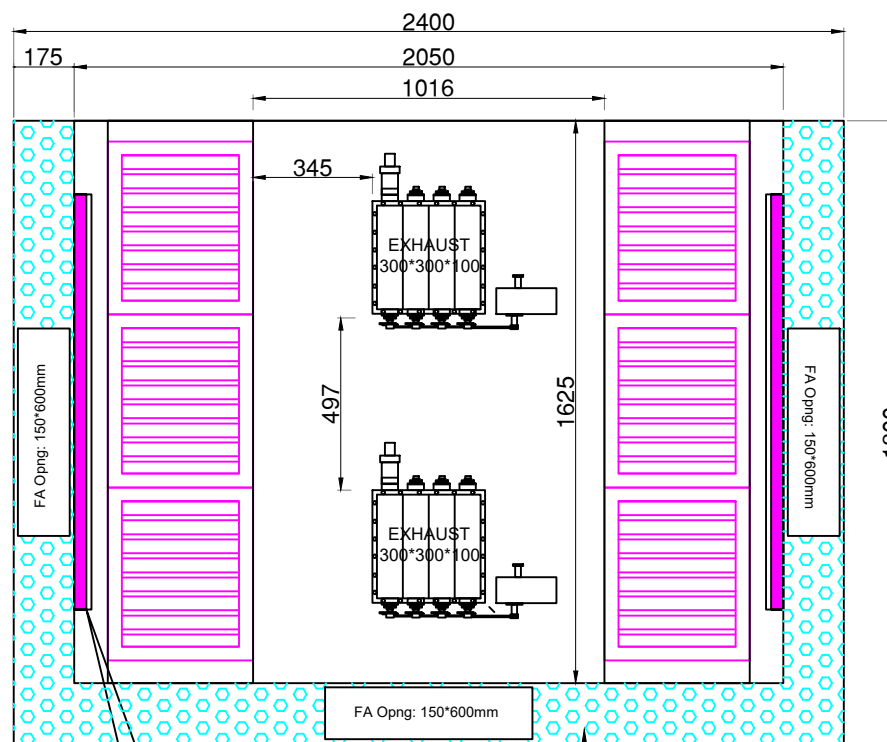
**JUBILANT FOOD WORKS LTD.**  
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 TOWER-D SECTOR -127 NOIDA-201202,  
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 Email : ravinder.singh@jublfood.com



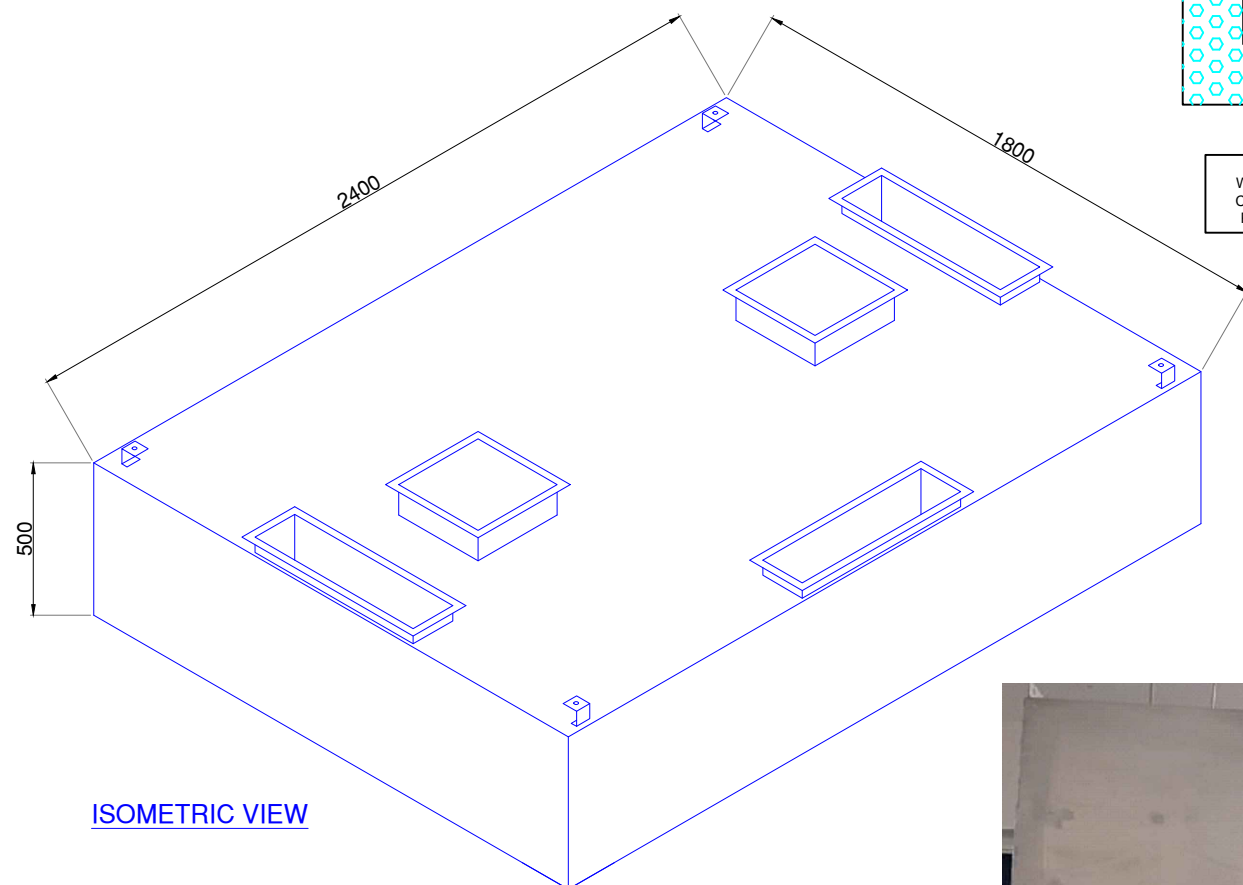


Fan Selection : Exhaust 3000CFM & FA 2400CFM

FRONT VIEW



TOP VIEW



ISOMETRIC VIEW



REF.IMAGE

EXHAUST			
INPUT	Air Delivery	CFM	2700.00
	Length	Mtr	0.30
	Width / Height	Mtr	0.30
	No. of Opening	Nos	2.00

CAL.	Vent Area	Air Velocity at each vent
	Sq. Ft.	FPM
	1.94	697.03

- Volume Control Dampers to be provided on Exhaust Opening with 5NM electric actuator linked with fire alarm.

SUPPLY AIR			
INPUT	Air Delivery	CFM	2200.00
	Length	Ft.	19.68
	Width / Height	Ft.	0.53
	Perforation	%	50%

CAL.	Vent Area	Air Velocity
	Sq. Ft.	FPM
	10.50	419.05

- Please Note:**
- MOC SS202; 20SWG
  - Exhaust & FA Opening as per drawing
  - Fan Selection : Exhaust 3000CFM & FA 2400CFM
  - Perforated sheet should be removable for cleaning & maintenance work
  - No sharp edges
  - LED / Light Should be high temperature compliant i.e. 80°C
  - 2 Nos. of Grease tray
  - Baffle filters should not have any gap in between for air bypass
  - Fire damper in civil scope

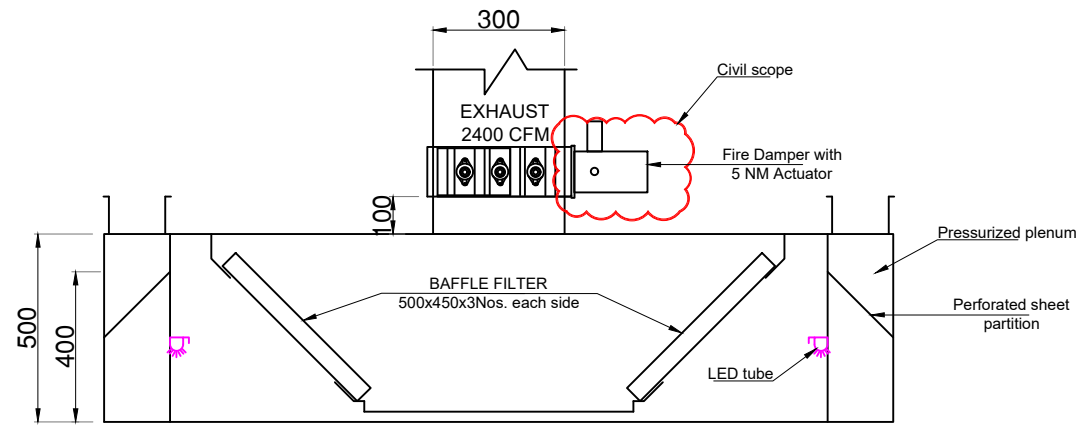
REVISIONS				
Rev.	Date	Done by	Approved by	Revision done

	Name	Signature	Date	Drawing No.
Drawn by	Ravinder	RPS	19-01-2023	RPS/JFL/V-3/018
Check by	-----	-----		Scale : 1:1
Approve by	Adbhut	-----		
Drawing Title	Hood -XLT3240 / PS540		Location	Pan India
Project	Dominos Regular store		Purpose	For approval



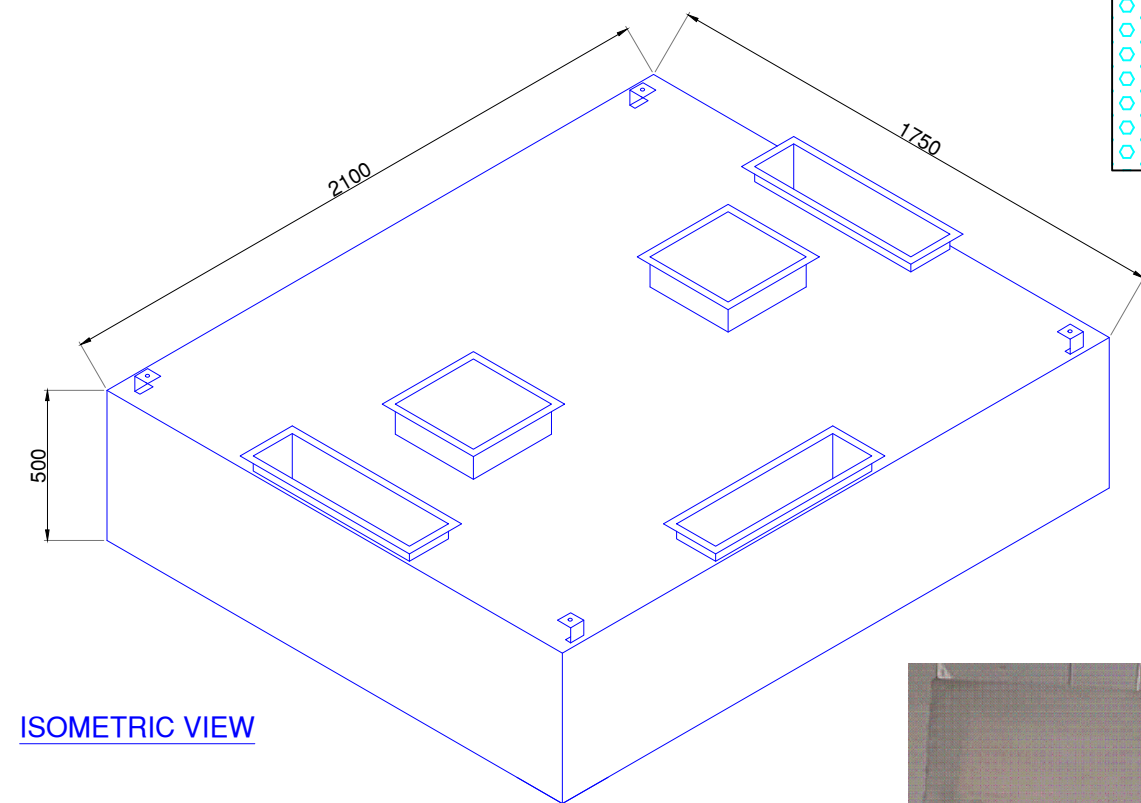
**JUBILANT FOOD WORKS LTD.**  
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 Email : ravinder.singh@jublfood.com



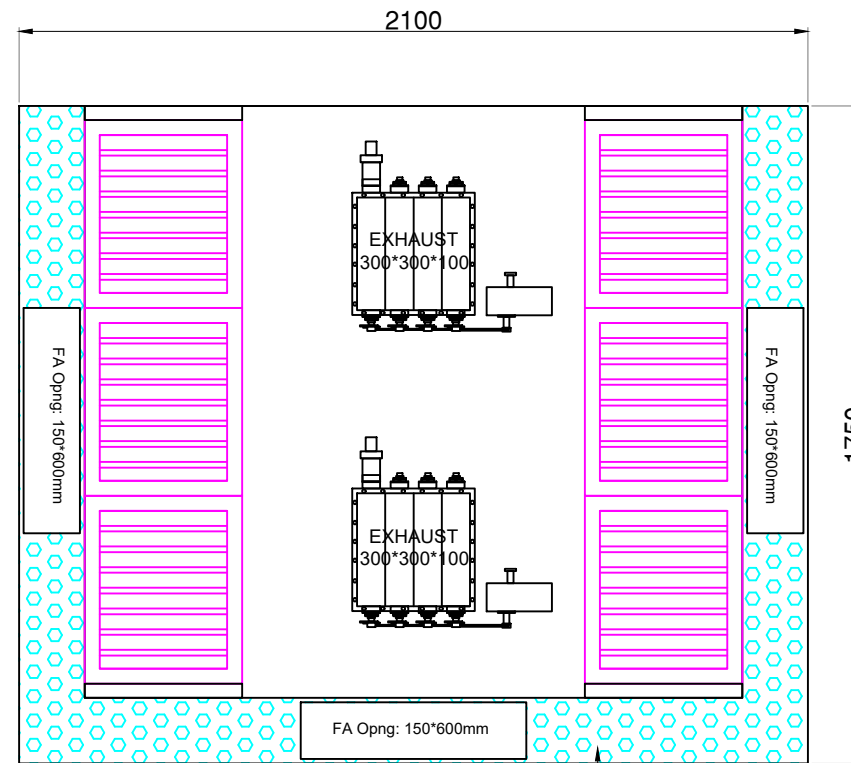


Fan Selection : Exhaust 3000CFM & FA 2400CFM

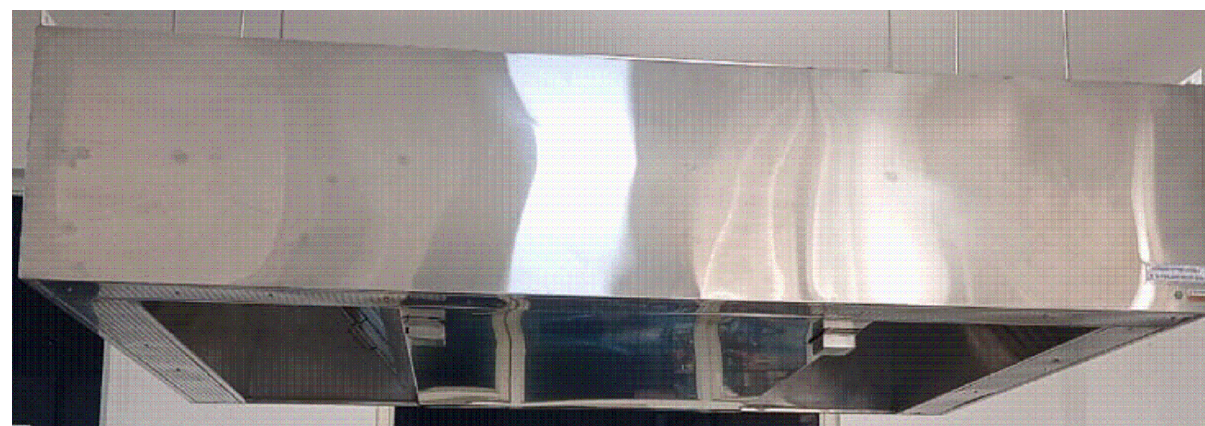
FRONT VIEW



ISOMETRIC VIEW



TOP VIEW



REF.IMAGE

EXHAUST			
INPUT	Air Delivery	CFM	2100.00
	Length	Mtr	0.30
	Width / Height	Mtr	0.30
	No. of Opening	Nos	2.00

CAL.	Vent Area	Air Velocity at each vent	
	Sq. Ft.	FPM	
	1.94	542.13	

- Volume Control Dampers to be provided on Exhaust Opening with 5NM electric actuator linked with fire alarm.

SUPPLY AIR			
------------	--	--	--

INPUT	Air Delivery	CFM	1700.00
	Length	Ft.	17.71
	Width / Height	Ft.	0.53
	Perforation	%	50%

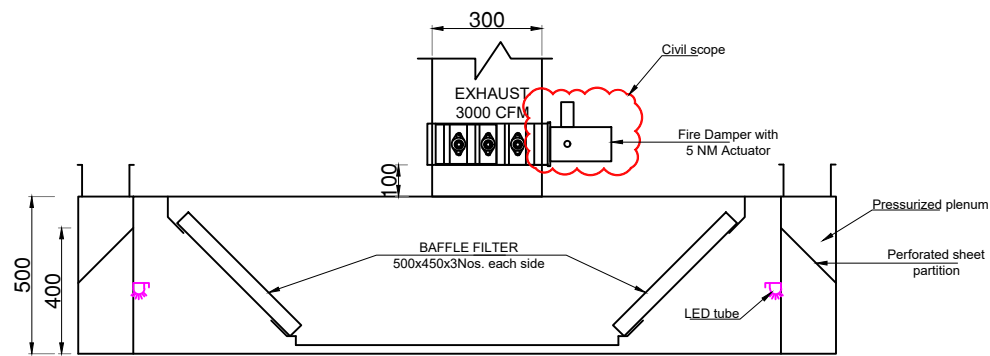
CAL.	Vent Area	Air Velocity	
	Sq. Ft.	FPM	
	9.45	359.79	

- Please Note:
- MOC SS202; 20SWG
- Exhaust & FA Opening as per drawing
- Fan Selection : Exhaust 3000CFM & FA 2400CFM
- Perforated sheet should be removable for cleaning & maintenance work
- No sharp edges
- LED / Light Should be high temperature compliant i.e. 80°C
- 2 Nos. of Grease tray
- Baffle filters should not have any gap in between for air bypass
- Fire damper in civil scope

REVISIONS				
Rev.	Date	Done by	Approved by	Revision done

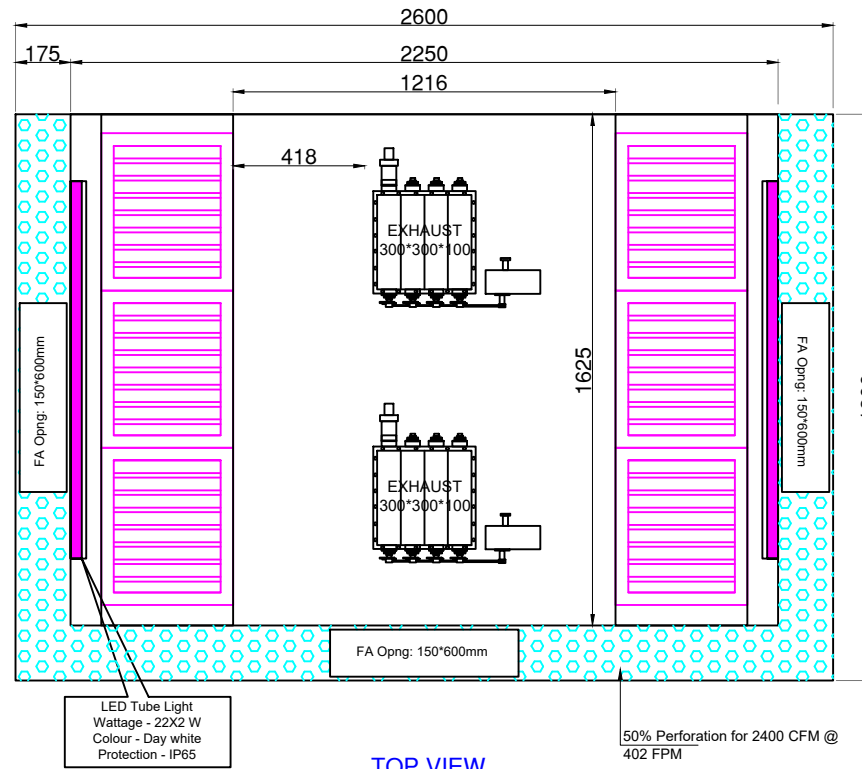
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Check by	-----	Signature	-----	Date		Scale	1:1
Approve by	Adbhut	Signature	-----	Date			
Drawing Title	Hood -XLT2440 / PS536		Location	Pan India			
Project	Dominos Regular store		Purpose	For approval			

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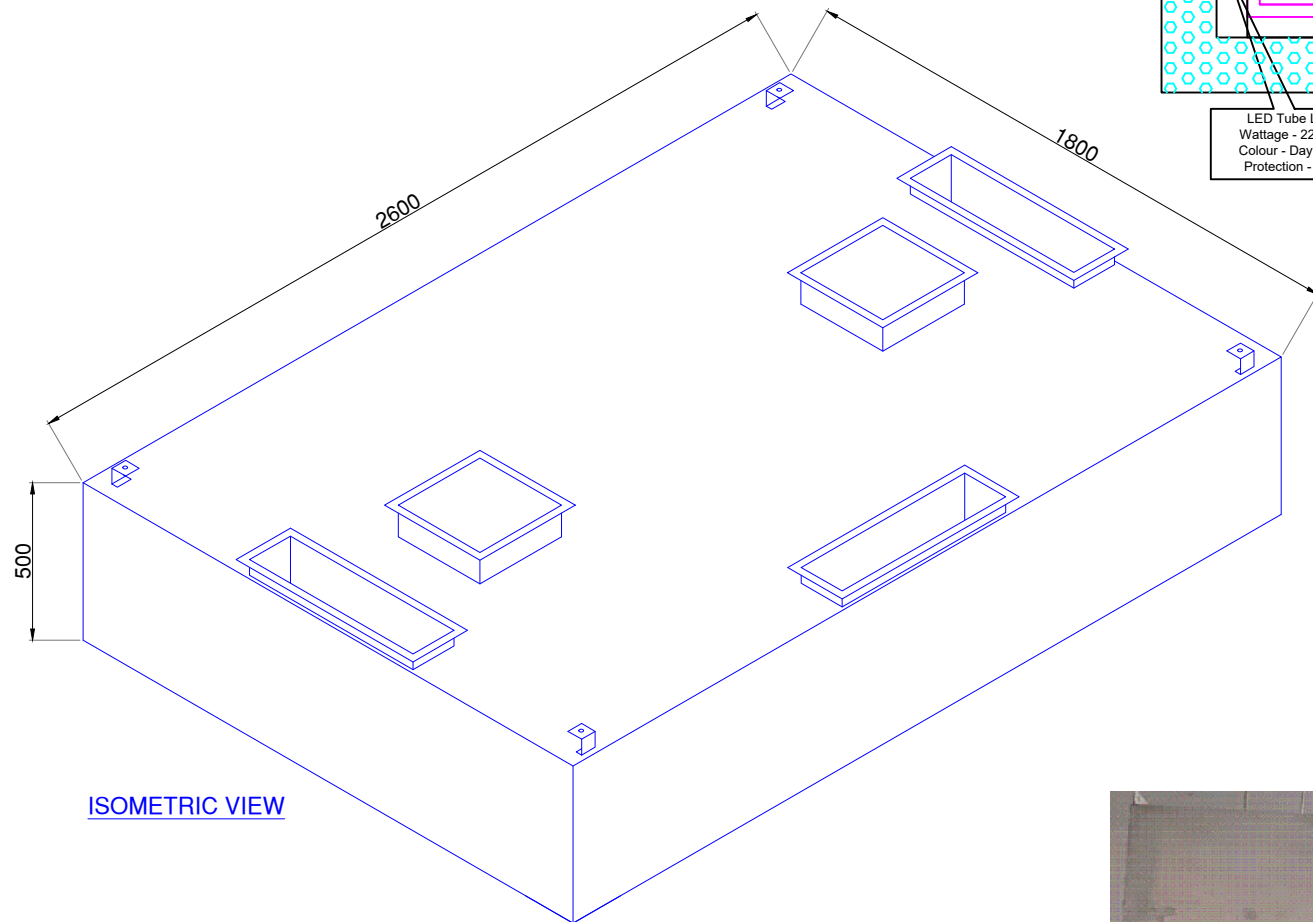


Fan Selection : Exhaust 3000CFM & FA 2400CFM

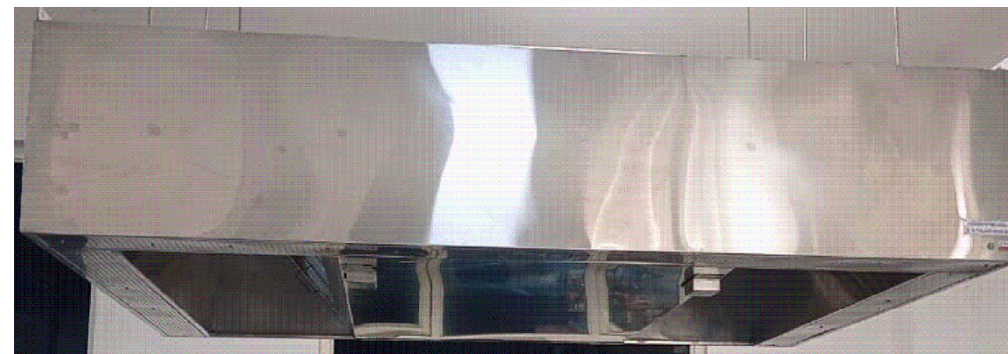
FRONT VIEW



TOP VIEW



ISOMETRIC VIEW



REF.IMAGE

EXHAUST			
INPUT	Air Delivery	CFM	3000.00
	Length	Mtr	0.30
	Width / Height	Mtr	0.30
	No. of Opening	Nos	2.00

CAL.	Vent Area	Air Velocity at each vent	
	Sq. Ft.	FPM	
	1.94	774.47	

**- Volume Control Dampers to be provided on Exhaust Opening with 5NM electric actuator linked with fire alarm.**

SUPPLY AIR			
INPUT	Air Delivery	CFM	2400.00
	Length	Ft.	20.34
	Width / Height	Ft.	0.53
	Perforation	%	55%

CAL.	Vent Area	Air Velocity	
	Sq. Ft.	FPM	
	10.85	402.18	

• Please Note:

- MOC SS202; 20SWG
- Exhaust & FA Opening as per drawing
- Fan Selection : Exhaust 3000CFM & FA 2400CFM
- Perforated sheet should be removable for cleaning & maintenance work
- No sharp edges
- LED / Light Should be high temperature compliant i.e. 80°C
- 2 Nos. of Grease tray
- Baffle filters should not have any gap in between for air bypass
- Fire damper in civil scope

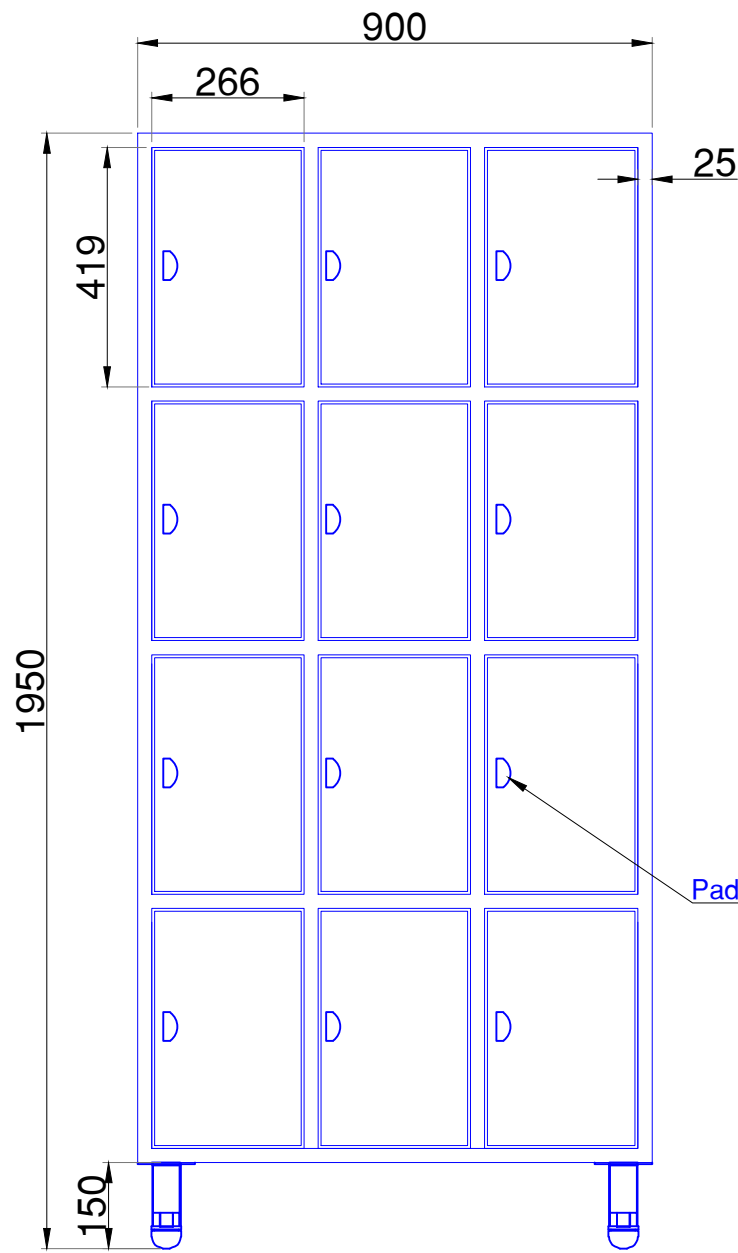
REVISIONS

Rev.	Date	Done by	Approved by	Revision done

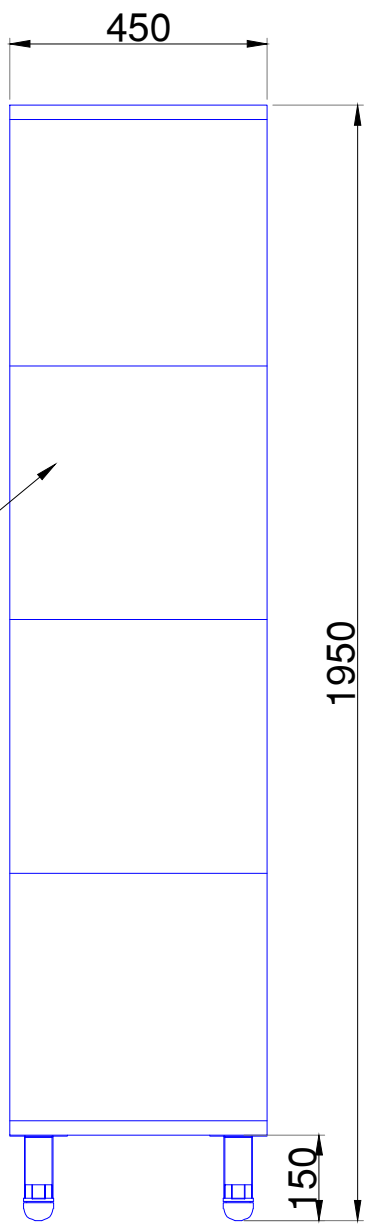
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Drawn by	Ravinder	RPS	19-01-2023	RPS/JFLV-3/020
Check by	-----	-----	-----	Scale : 1:1
Approve by	Adbhut	-----	-----	
Drawing Title	Hood - WOW2		Location	Pan India
Project	Dominos Regular store		Purpose	For approval



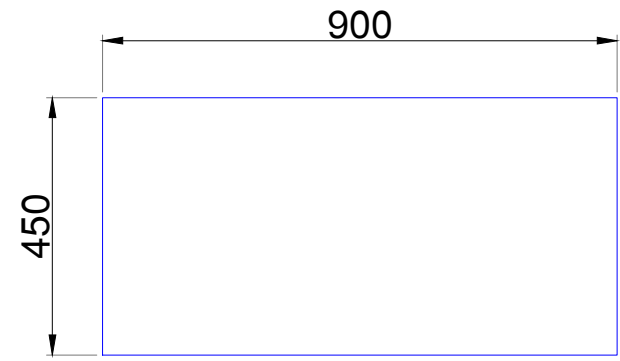
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 Email : ravinder.singh@jublfood.com



FRONT VIEW



SIDE VIEW



TOP VIEW

Fully body powder coated dark grey colour

Pad lock arrangement

Closed cabinet in 18swg  
MOC: As per purchase order

- Please Note: There should be no
- Visible unfinished welding joint
  - Open gaps
  - Loose nut bolts
  - Sharp edges

REVISIONS				
Rev.	Date	Done by	Approved by	Revision done

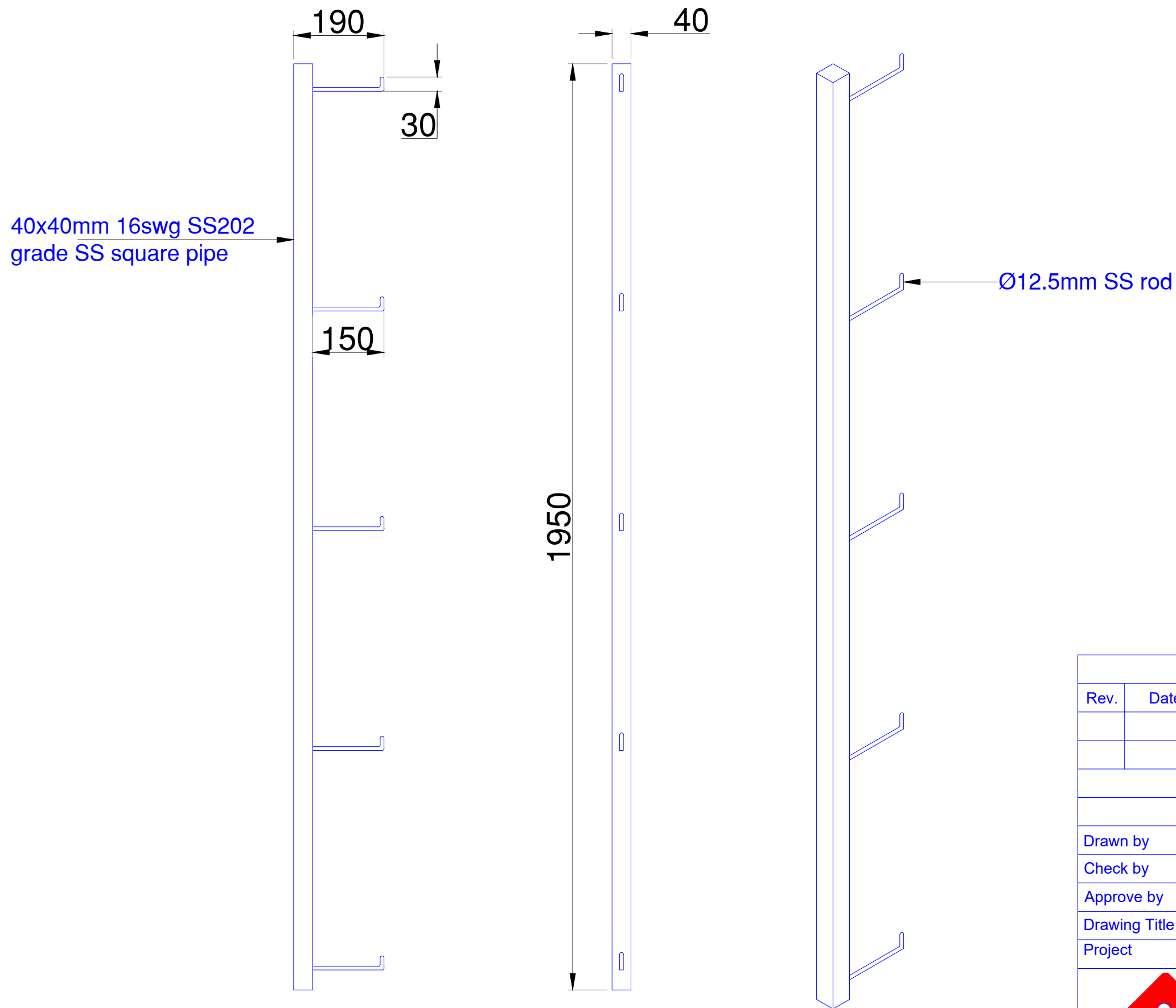
  

	Name	Signature	Date	Drawing No.
Drawn by	Abhay	RPS	19-01-2023	RPS/JFL/V-3/021
Check by	Ravinder	-----	-----	Scale : 1:1
Approve by	Adbhut	-----	-----	
Drawing Title	Staff locker		Location	Pan India
Project	Dominos Regular store		Purpose	For approval



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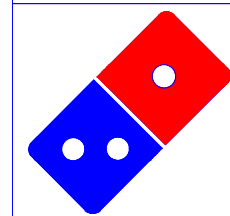
# Helmet Rack



REVISIONS				
Rev.	Date	Done by	Approved by	Revision done

	Name	Signature	Date	Drawing No.
Drawn by	Abhay	RPS	19-01-2023	RPS/JFL/V-3/022
Check by	Ravinder	-----	-----	Scale : 1:1
Approve by	Adbhut	-----	-----	
Drawing Title	Helmet stand		Location	Pan India
Project	Dominos Regular store		Purpose	For approval



Domino's Pizza

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**MATERIAL SPECIFICATION**

Frame Work	MS Angle 30x30x3mm	MS Angle
Castors	PU / 100mm ht.	Johnson

**NOTES / COMMENTS**

- Please Note: There should be no
- Visible unfinished welding joint
  - Open gaps
  - Loose nut bolts
  - Sharp edges

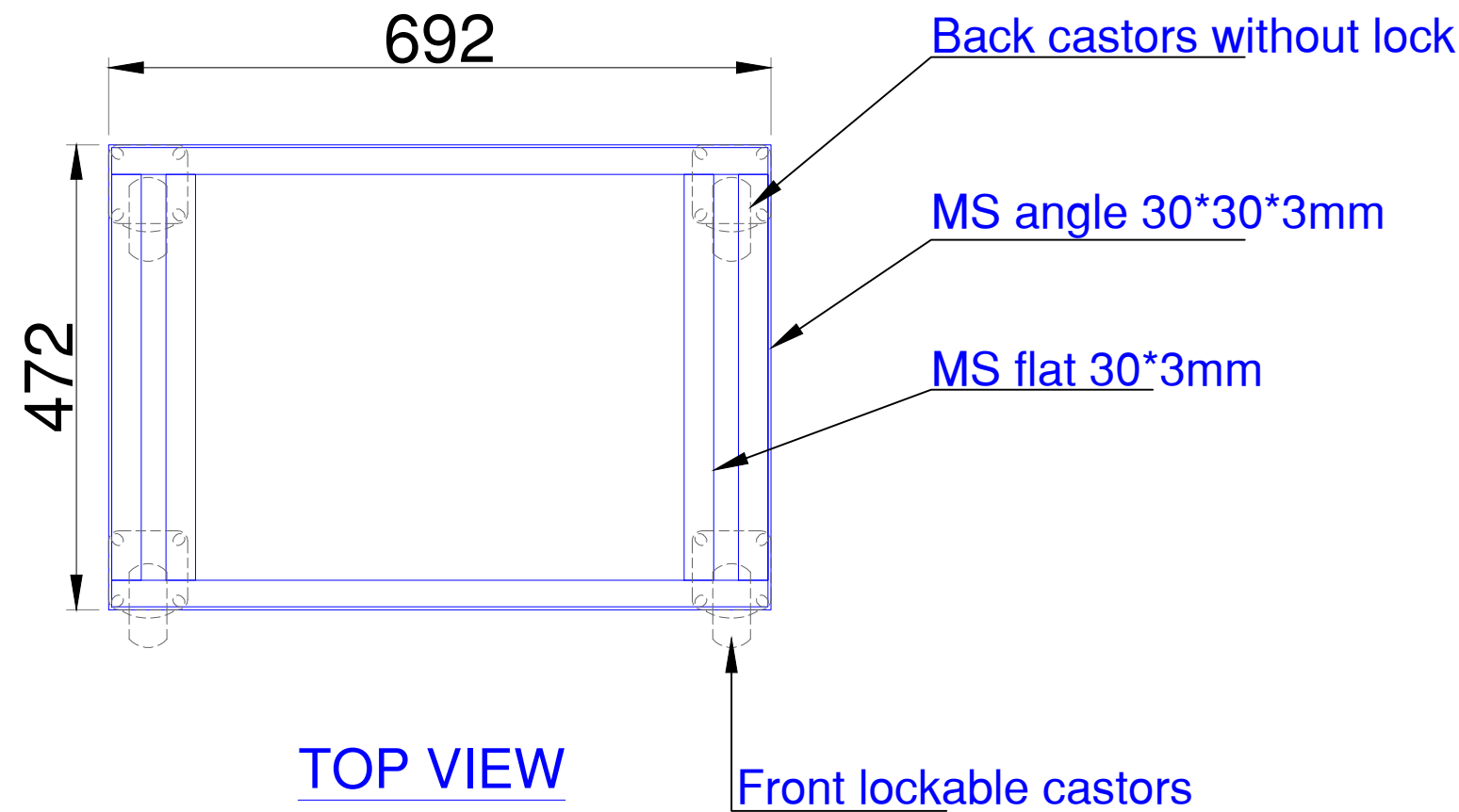
**REVISIONS**

Rev.	Date	Done by	Approved by	Revision done
01	19-01-2023	RPS	Ms. Adbhut	Wheels changes to 100mm

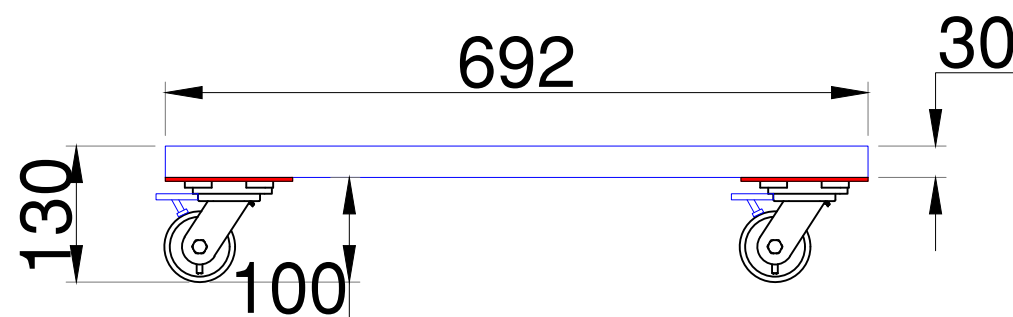
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Drawn by	Abhay	RPS	19-01-2023	RPS/JFLV-3/023-A
Check by	Ravinder	-----	-----	Scale : 1:1
Approve by	Adbhut	-----	-----	
Drawing Title	Rev. Dough Tray Trolley		Location	Pan India
Project	Domino's Regular store	Purpose	For approval	



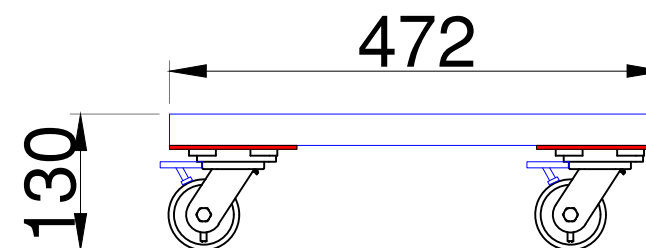
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 Email : ravinder.singh@jublfood.com



TOP VIEW



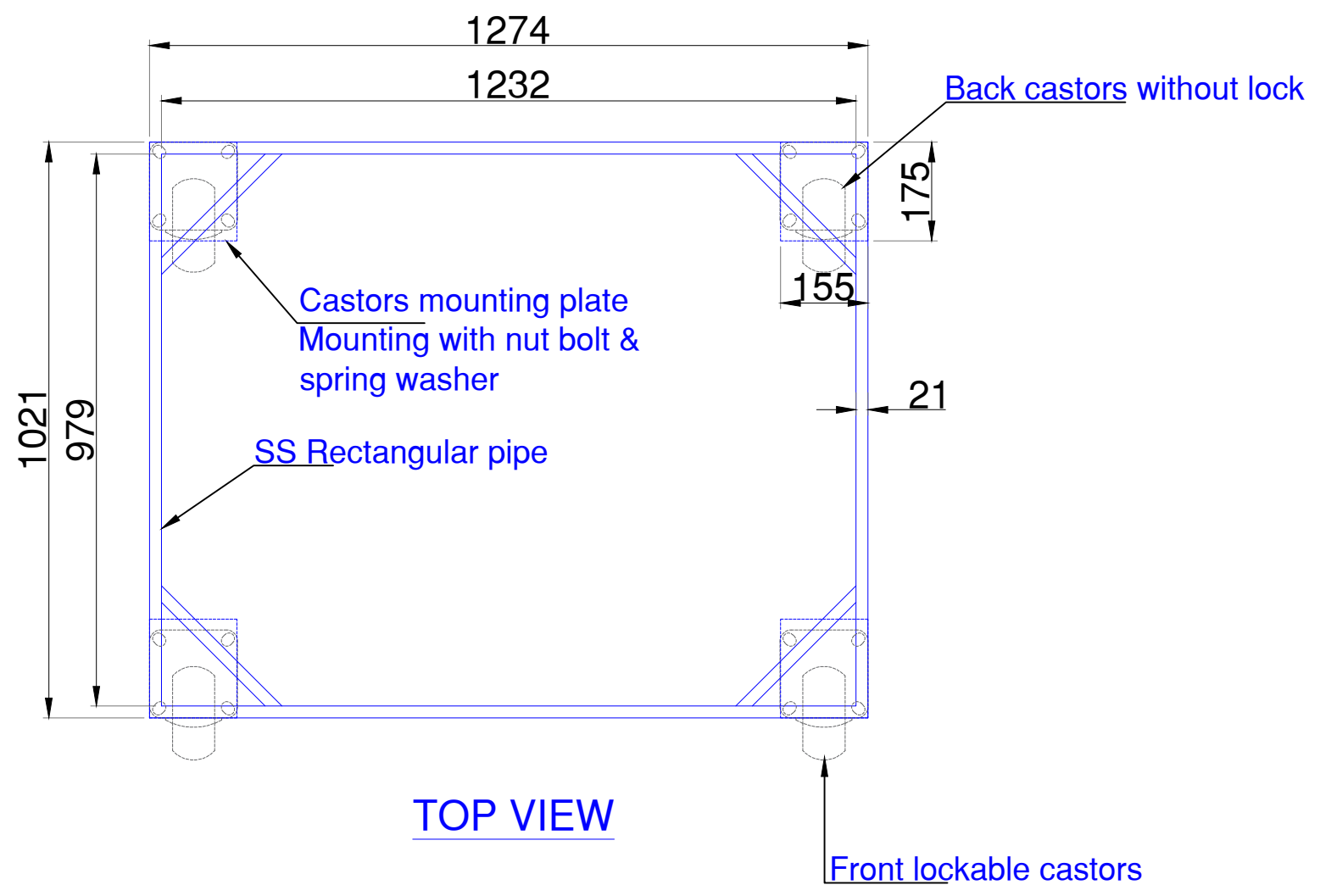
FRONT VIEW



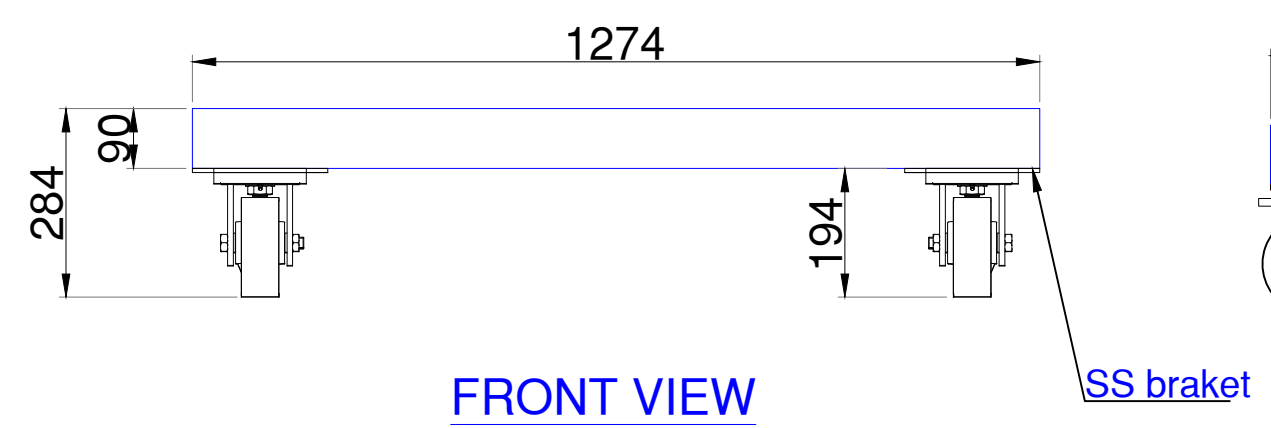
SIDE VIEW

Black colour powder coated paint not by hand or spray

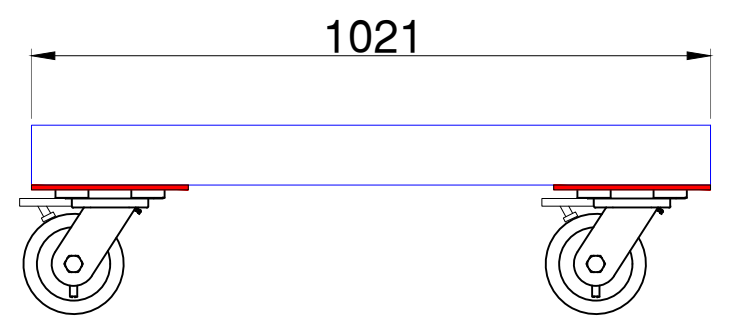




**TOP VIEW**



**FRONT VIEW**



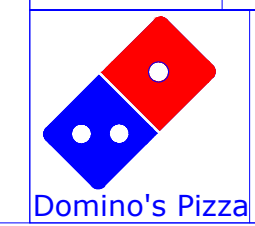
**SIDE VIEW**

Load Capacity : 3 Pizza oven

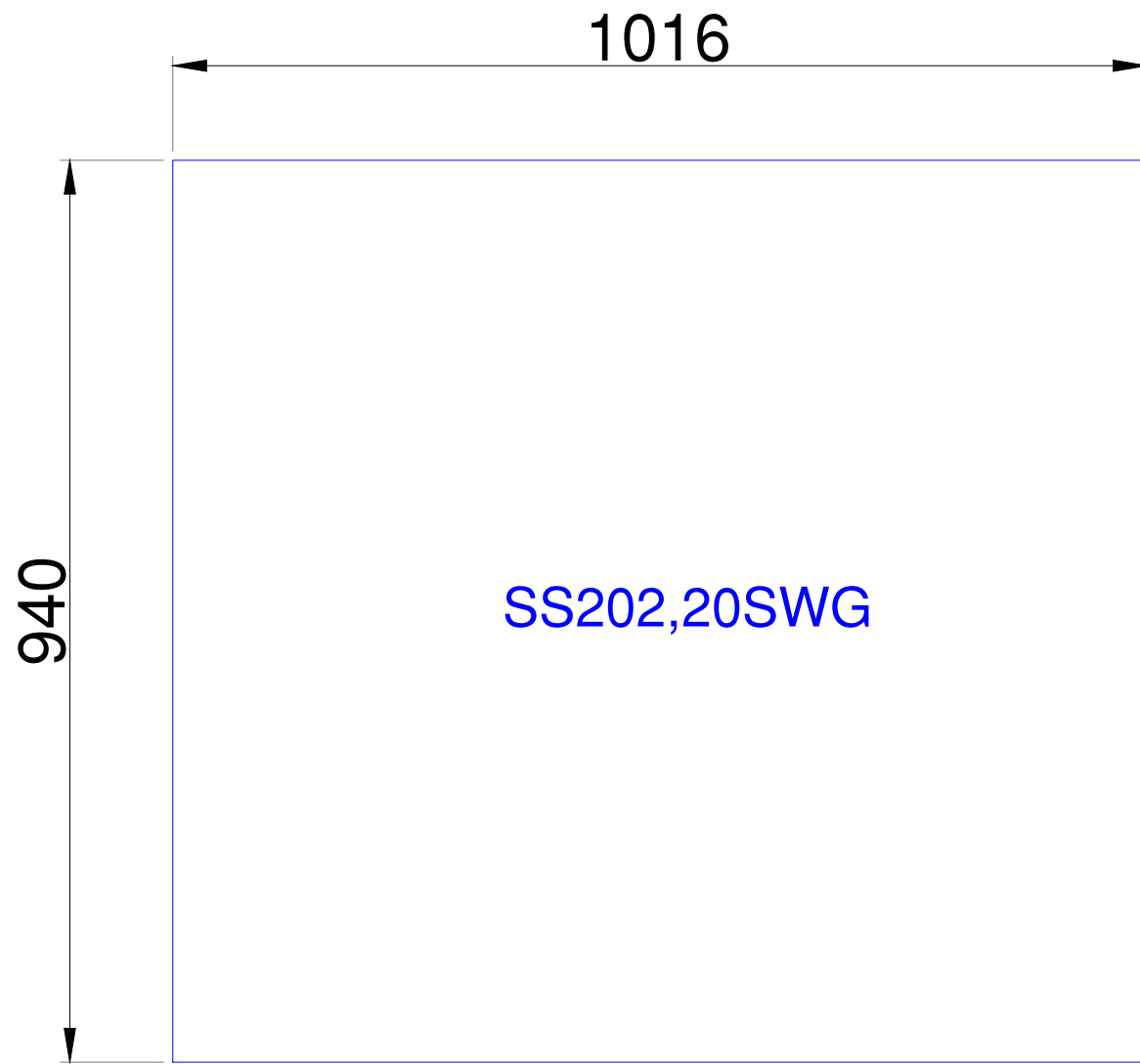
- Please Note: There should be no
- Visible unfinished welding joint
  - Open gaps
  - Loose nut bolts
  - Sharp edges

REVISIONS				
Rev.	Date	Done by	Approved by	Revision done

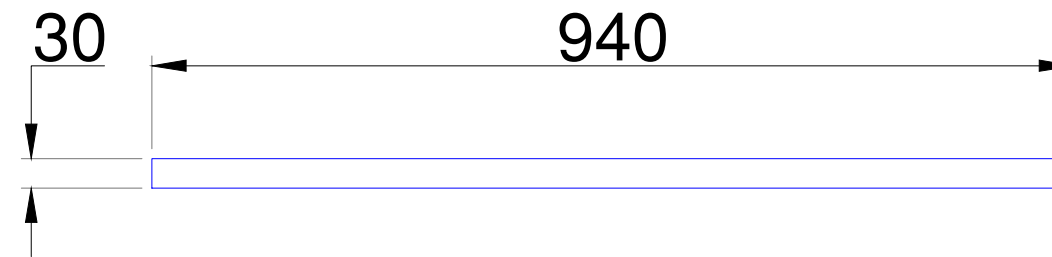
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Drawn by	Abhay	RPS	19-01-2023	RPS/JFLV-3/024
Check by	Ravinder	-----	-----	Scale : 1:1
Approve by	Adbhut	-----	-----	
Drawing Title	Oven trolley - PS540		Location	Pan India
Project	Dominos Regular store		Purpose	For approval



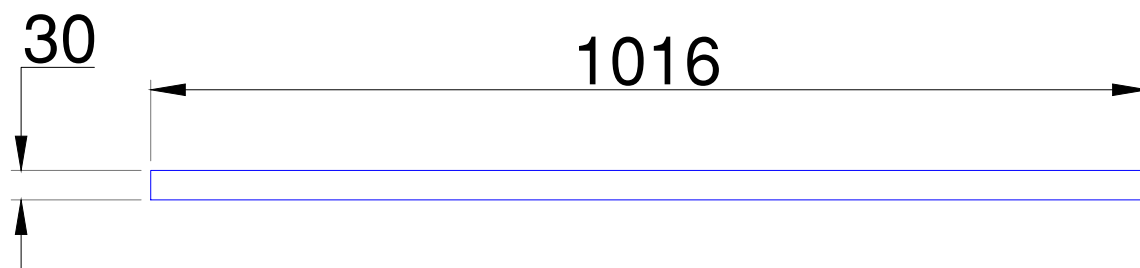
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 PHONE: +91-8802289724  
 Email : ravinder.singh@jublfood.com



TOP VIEW



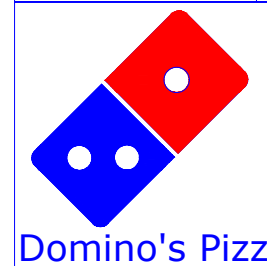
SIDE VIEW



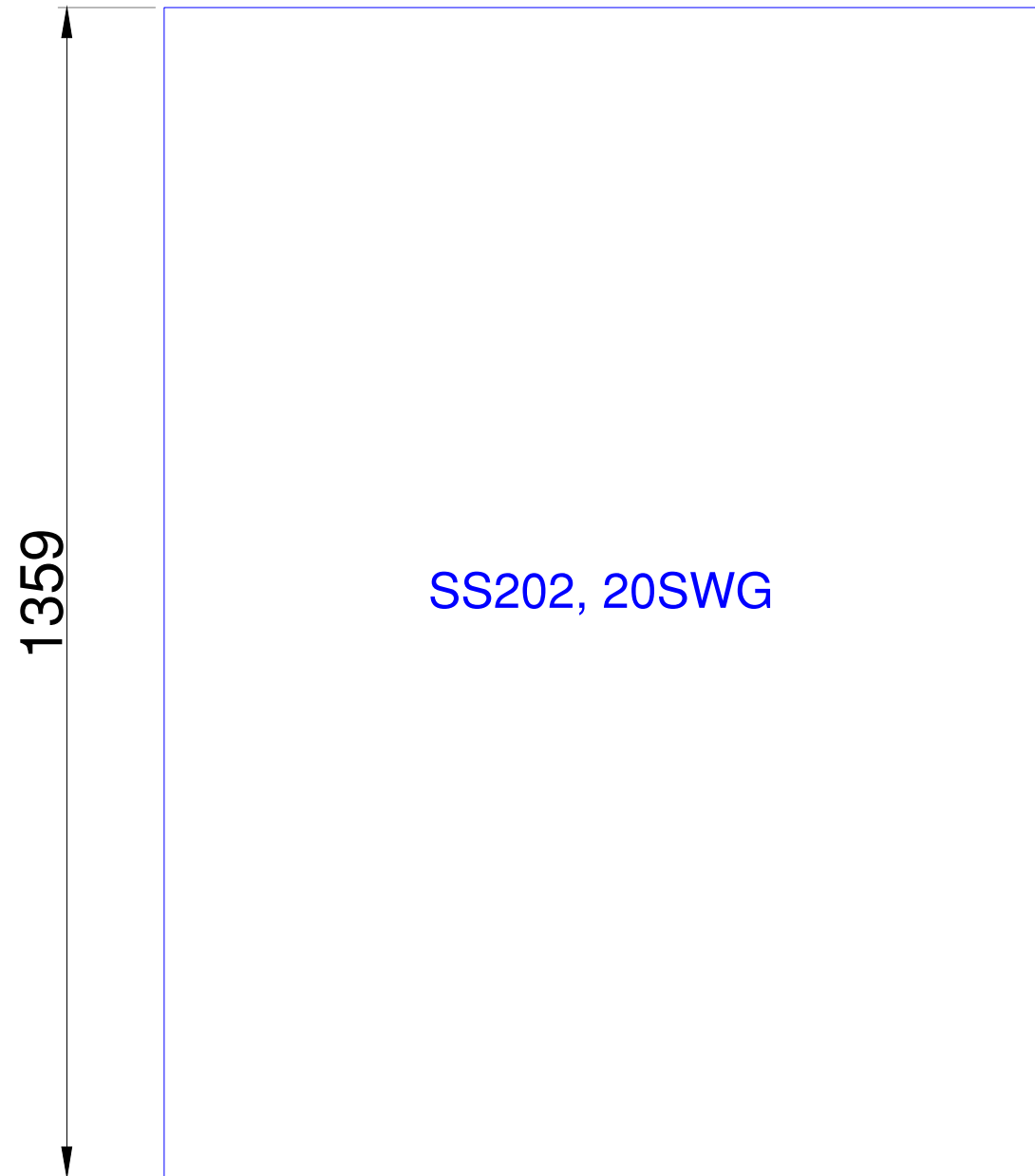
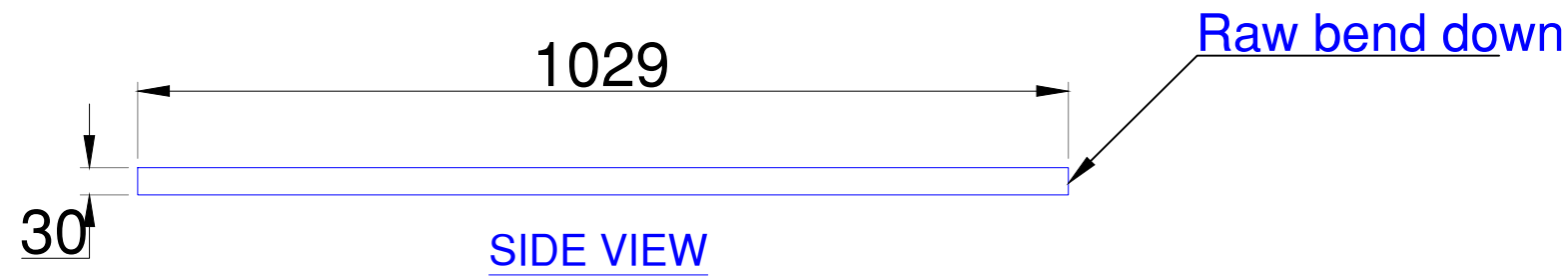
FRONT VIEW

REVISIONS				
Rev.	Date	Done by	Approved by	Revision done

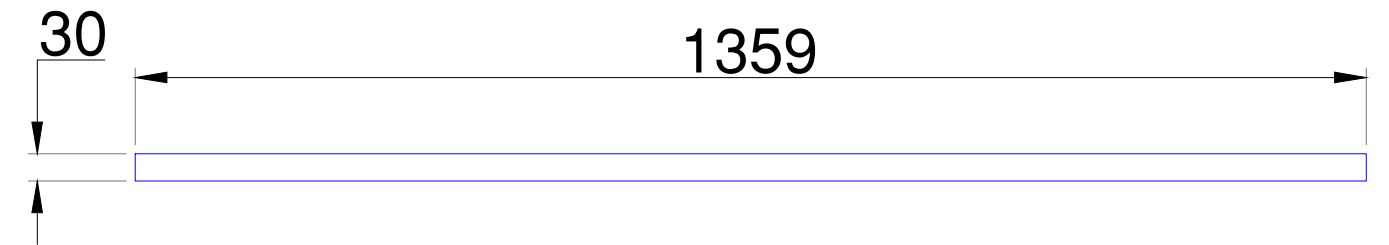
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Drawn by	Abhay	RPS	19-01-2023	RPS/JFL/V-3/026
Check by	Ravinder	-----	-----	Scale : 1:1
Approve by	Adbhut	-----	-----	
Drawing Title	Oven top MBM 536		Location	Pan India
Project	Dominos Regular store		Purpose	For approval



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TOP VIEW



FRONT VIEW

**REVISIONS**

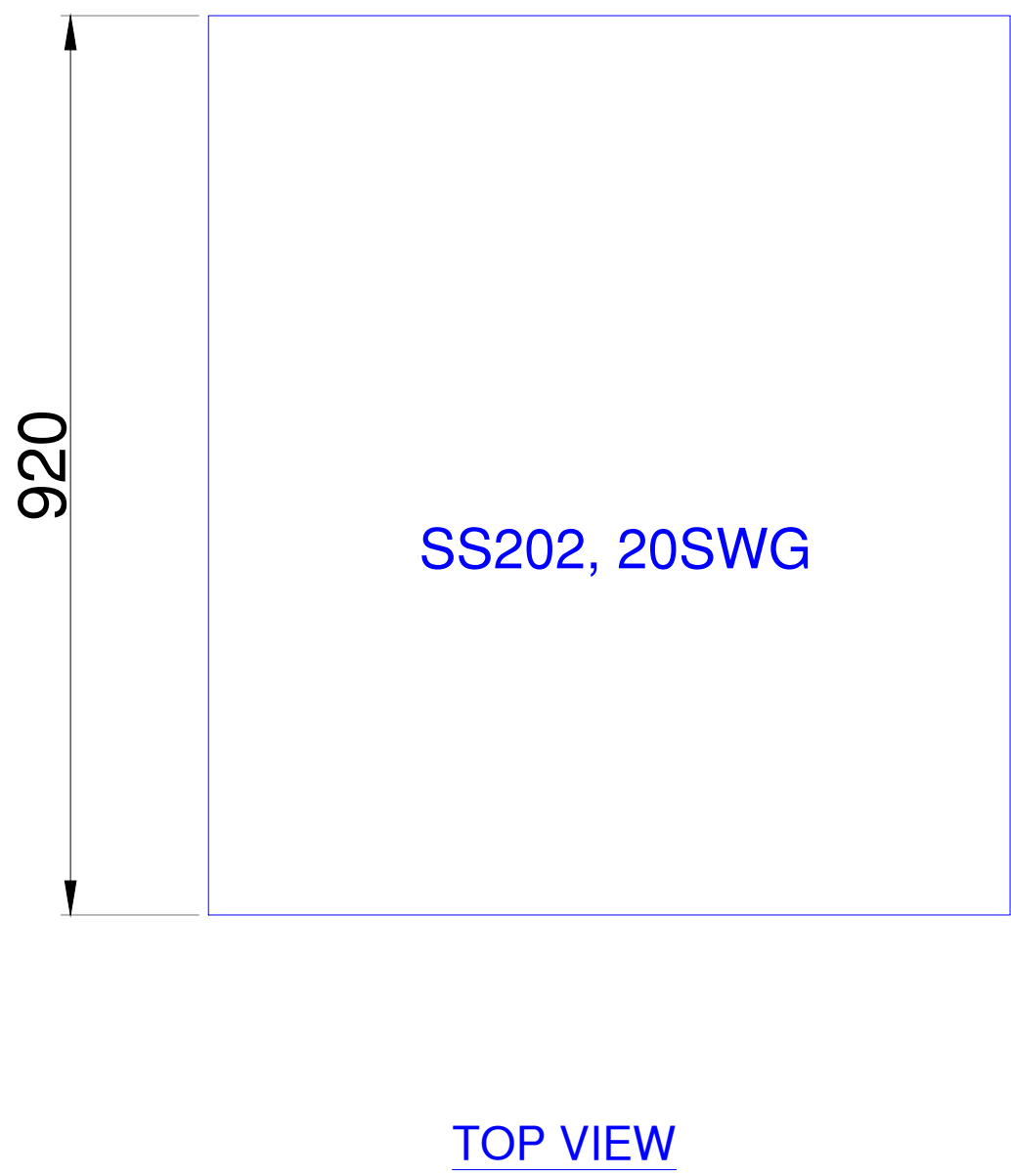
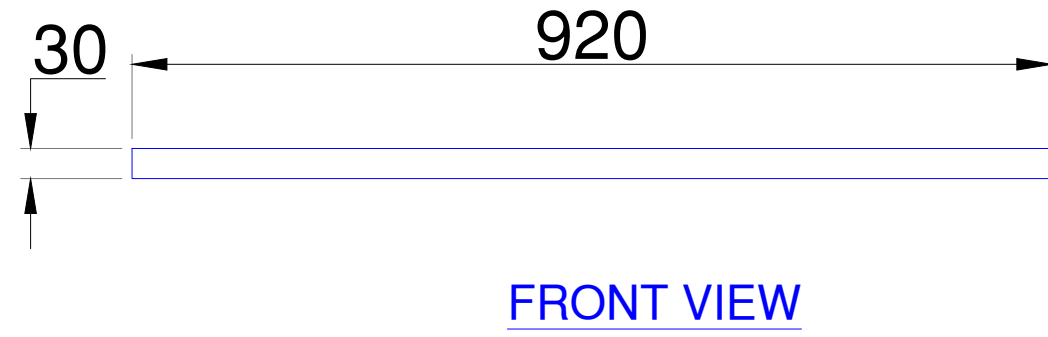
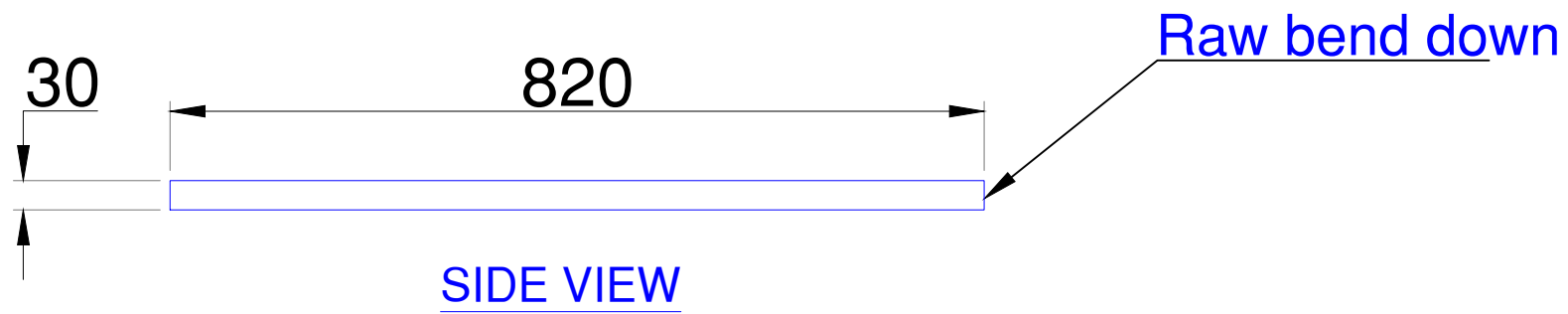
Rev.	Date	Done by	Approved by	Revision done

	Name	Signature	Date	Drawing No.
Drawn by	Abhay	RPS	19-01-2023	RPS/JFL/V-3/027
Check by	Ravinder	-----	-----	Scale : 1:1
Approve by	Adbhut	-----	-----	
Drawing Title	Oven Top MBM 540		Location	Pan India
Project	Dominos Regular store		Purpose	For approval



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 PHONE: +91-8802289724  
 Email : ravinder.singh@jublfood.com



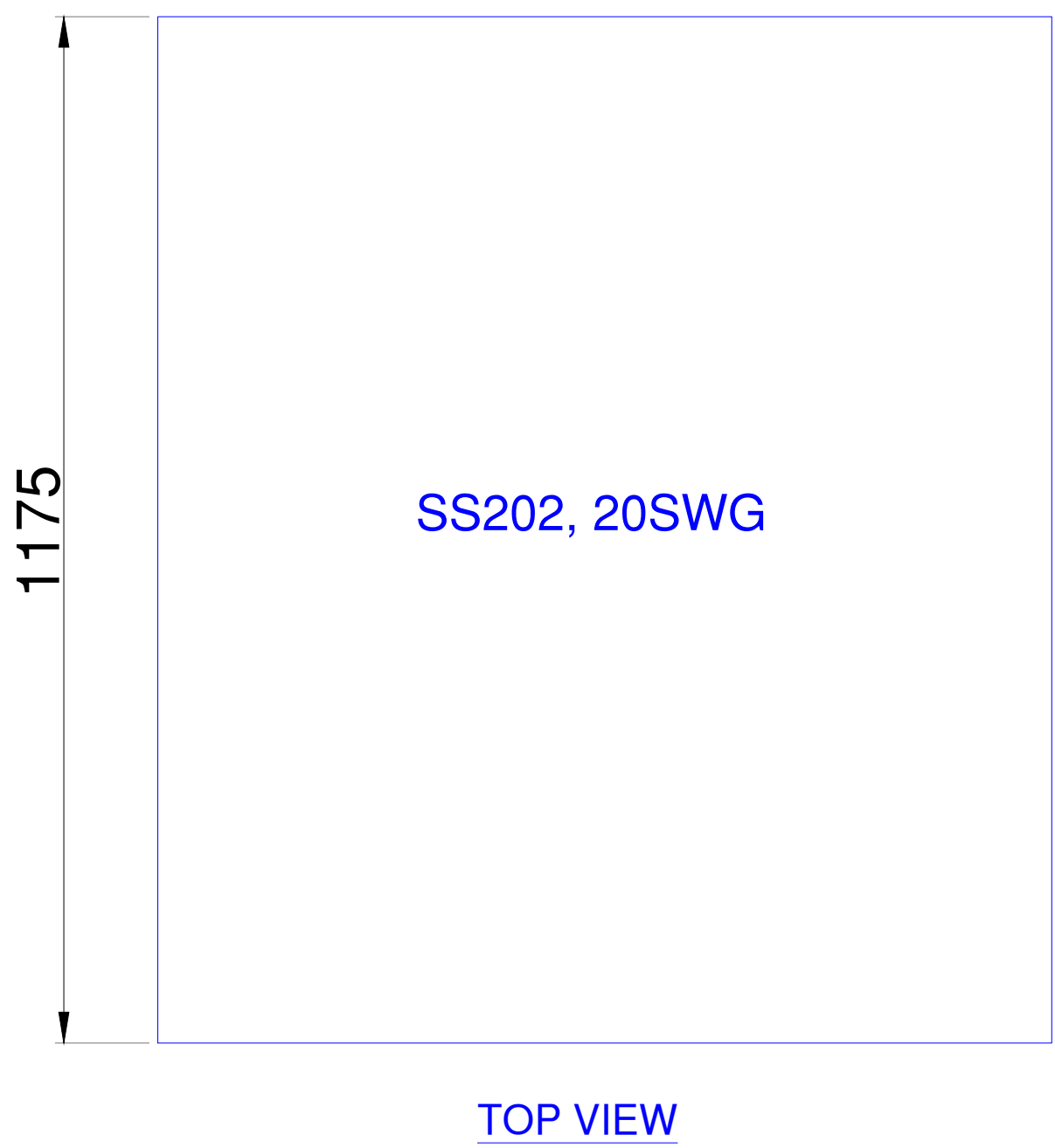
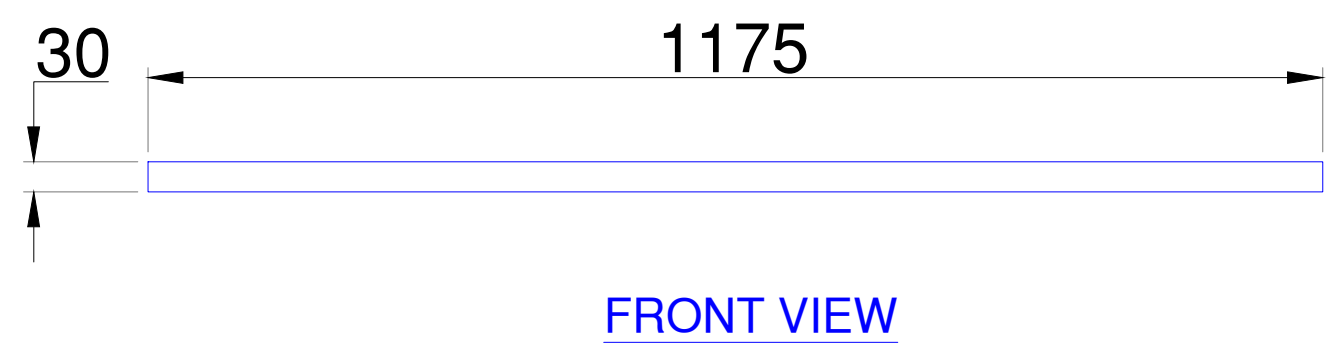
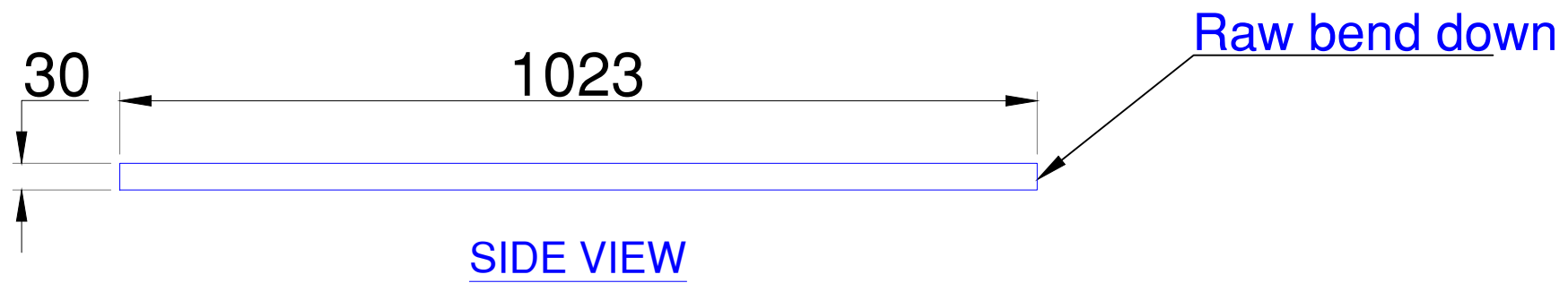


REVISIONS				
Rev.	Date	Done by	Approved by	Revision done

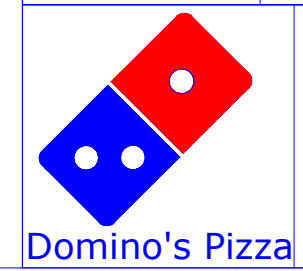
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Drawn by	Abhay	RPS	19-01-2023	RPS/JFL/V-3/028
Check by	Ravinder	-----	-----	Scale : 1:1
Approve by	Adbhut	-----	-----	
Drawing Title	Oven Top XLT 1832		Location	Pan India
Project	Dominos Regular store		Purpose	For approval

 Domino's Pizza	<b>JUBILANT FOOD WORKS LTD.</b> 15th Floor, Tower E, Skymark One, Plot No. H-10/A, Sector 98, Noida-201301 PHONE: +91-8802289724 Email : ravinder.singh@jublfood.com
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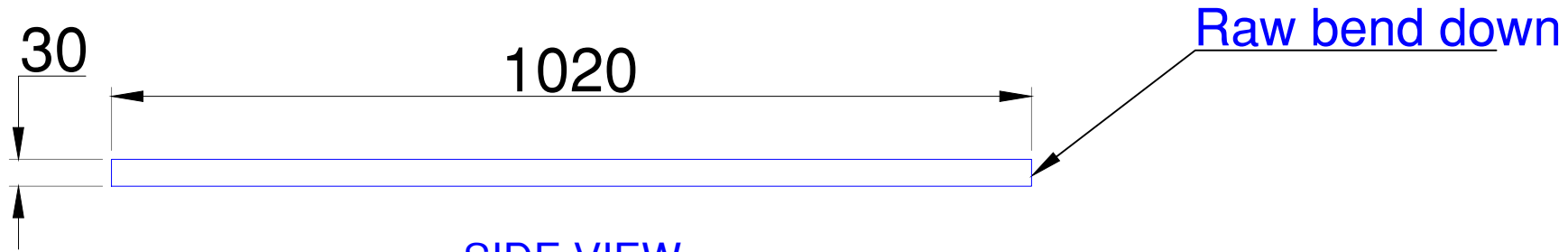


REVISIONS				
Rev.	Date	Done by	Approved by	Revision done

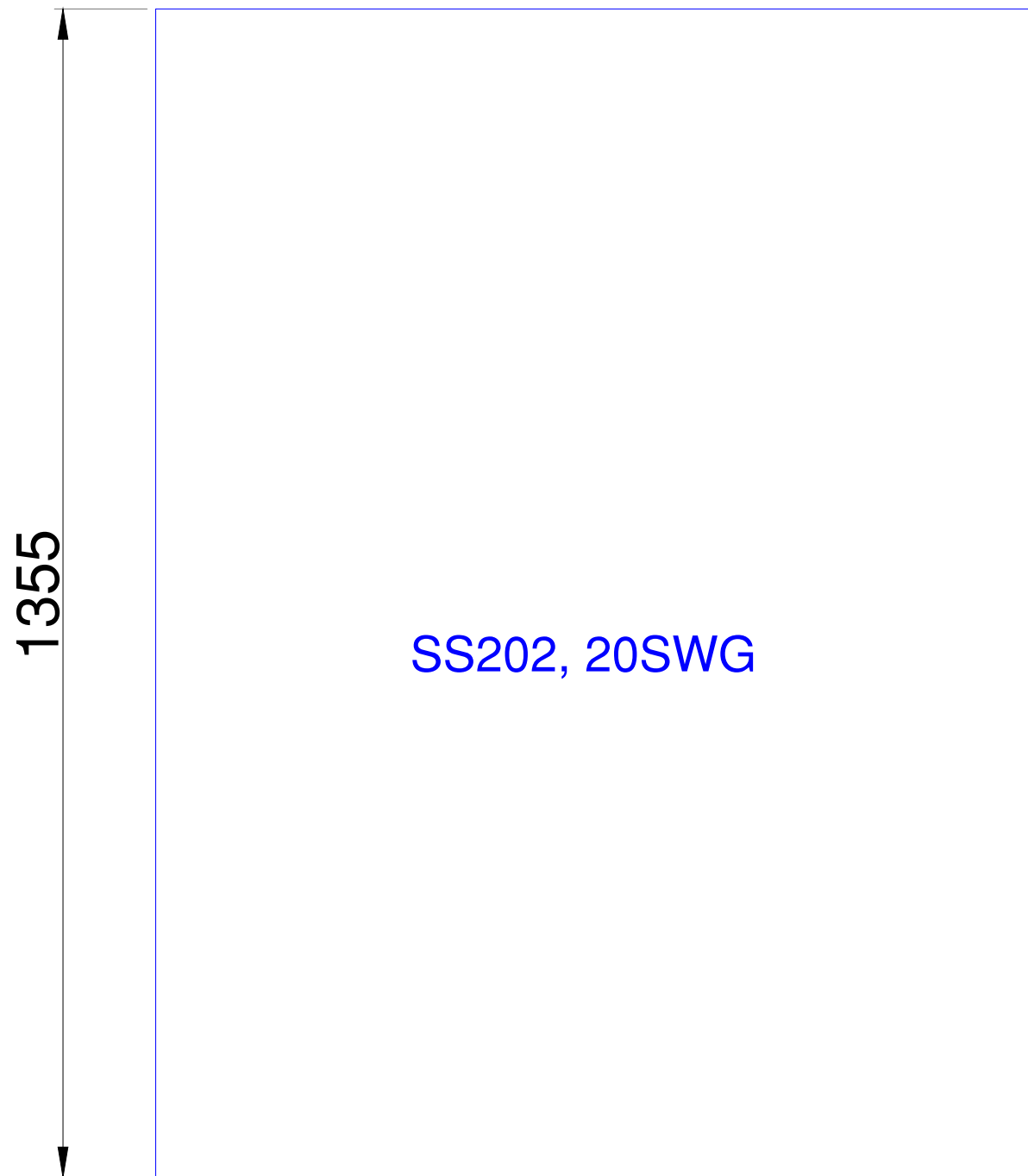
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Drawn by	Abhay	RPS	19-01-2023	RPS/JFL/V-3/029
Check by	Ravinder	-----	-----	Scale : 1:1
Approve by	Adbhut	-----	-----	
Drawing Title	Oven Top XLT 2440		Location	Pan India
Project	Dominos Regular store		Purpose	For approval



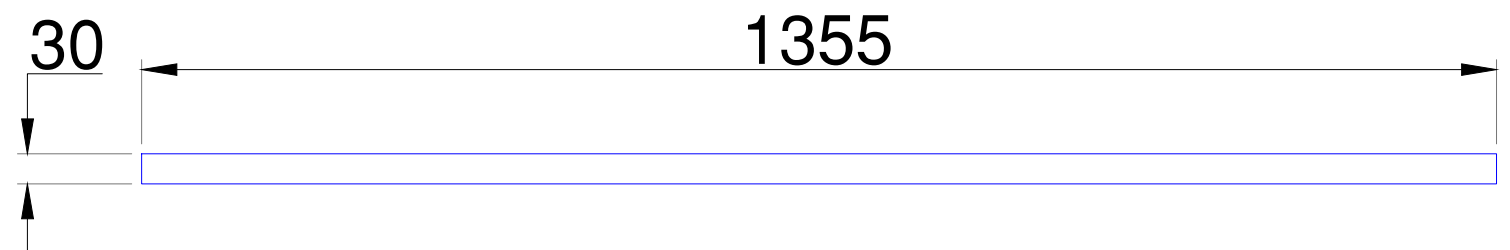
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SIDE VIEW



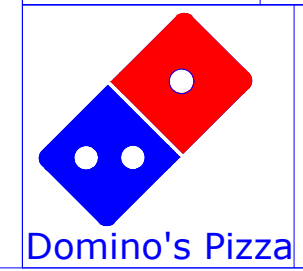
TOP VIEW



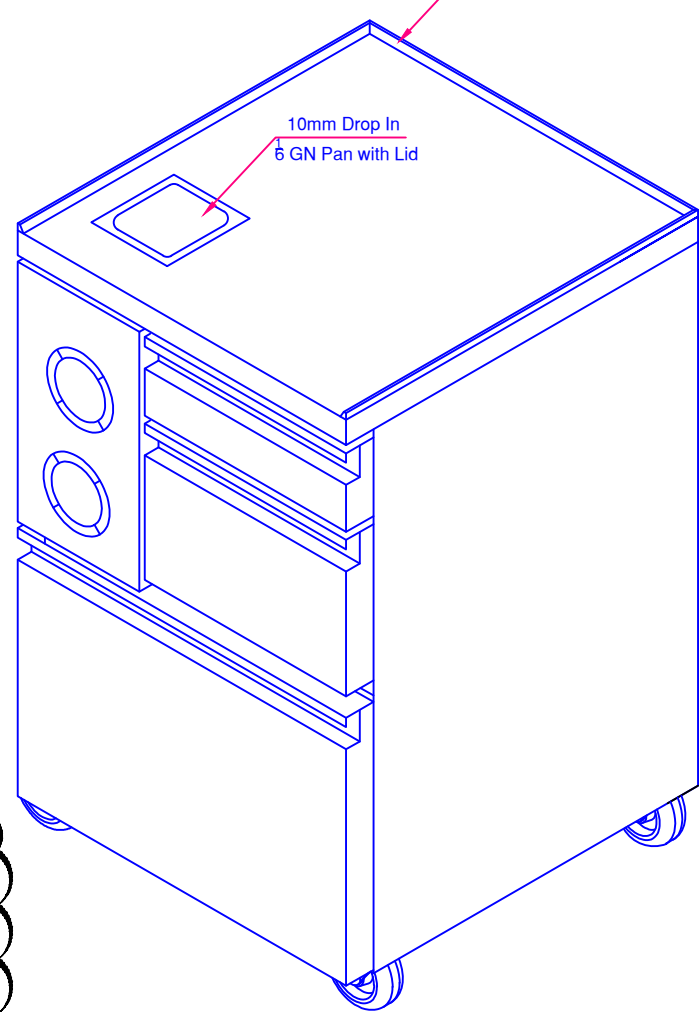
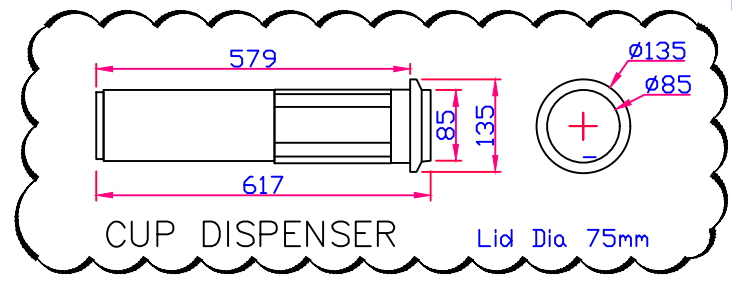
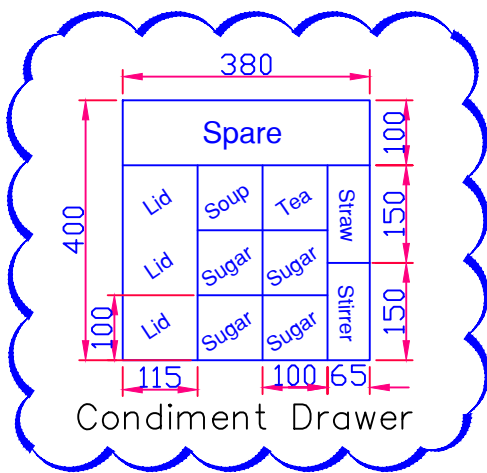
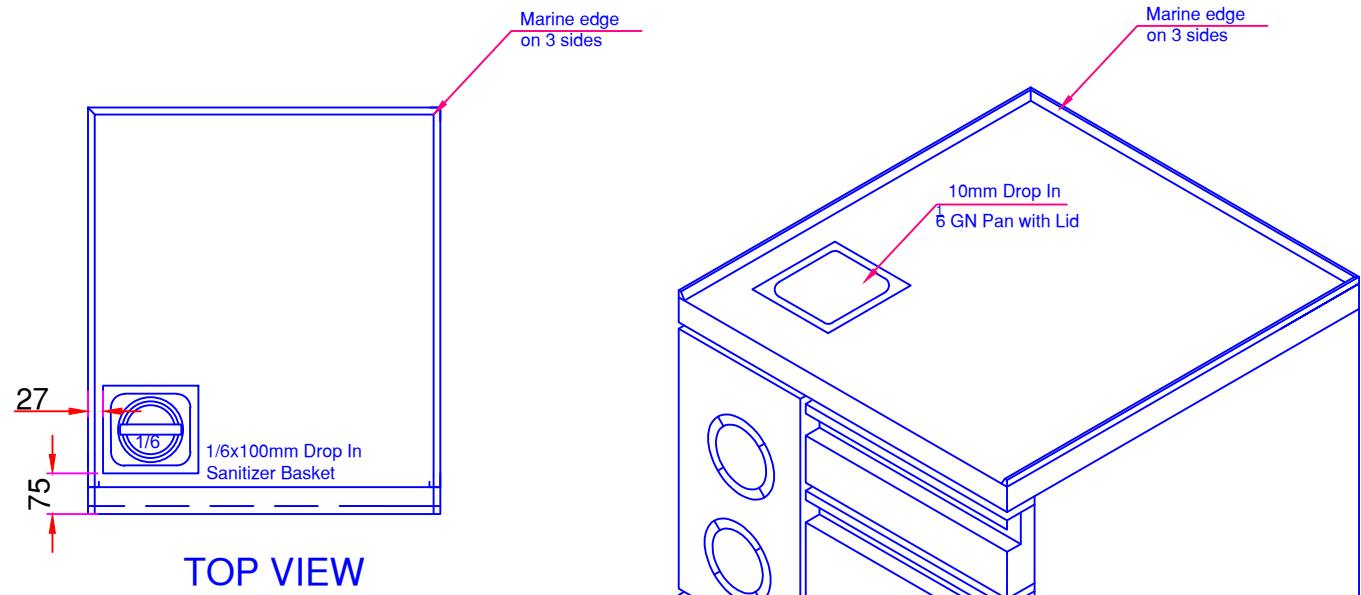
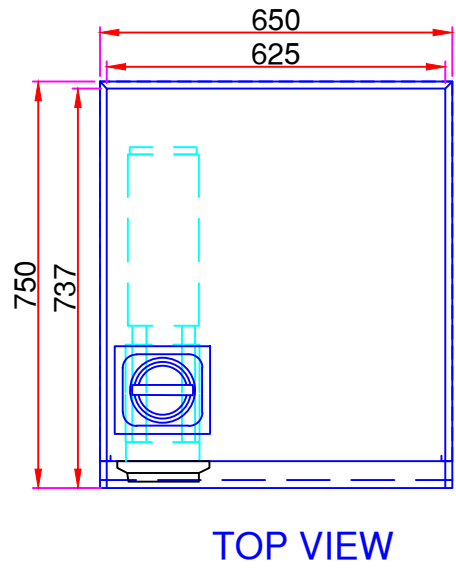
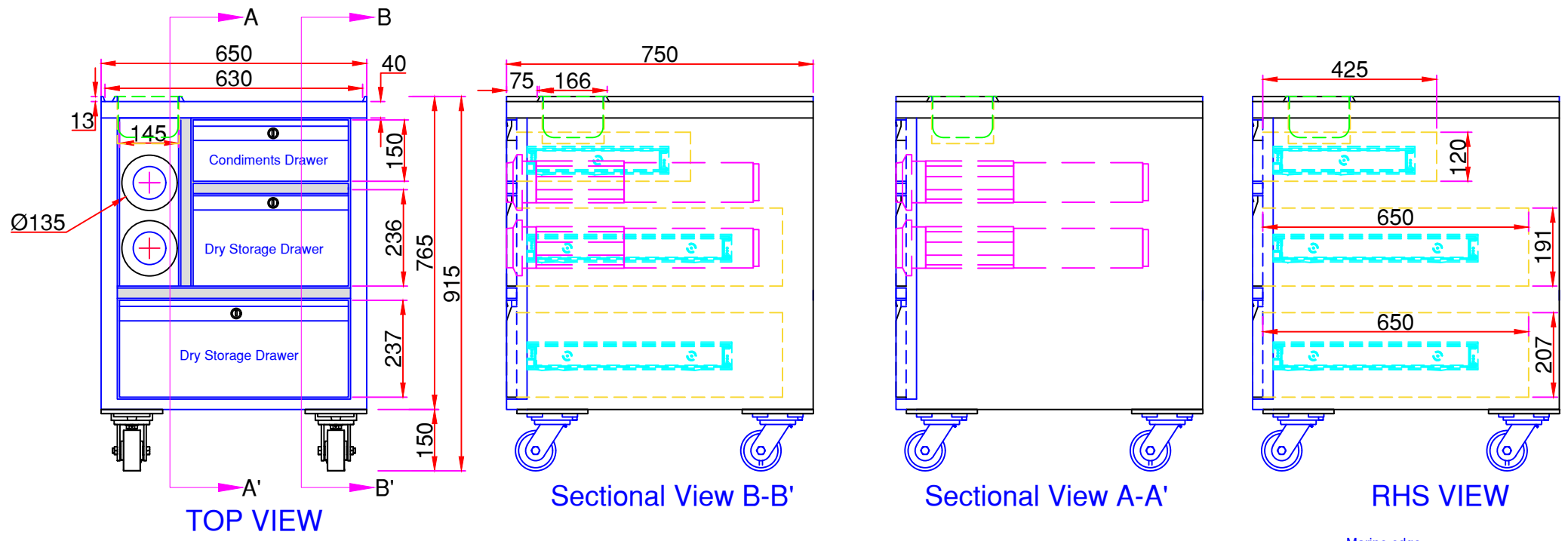
FRONT VIEW

REVISIONS				
Rev.	Date	Done by	Approved by	Revision done

	Name	Signature	Date	Drawing No.
Drawn by	Abhay	RPS	19-01-2023	RPS/JFL/V-3/030
Check by	Ravinder	-----	-----	Scale : 1:1
Approve by	Adbhut	-----	-----	
Drawing Title	Oven Top XLT 3240		Location	Pan India
Project	Dominos Regular store		Purpose	For approval



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**Notes :**

- There should be no sharp edges or open uncleanable cavity
- Cup Dispenser should be compatible to 75 mm dia cups
- Preferred cup dispenser model - ADJ 21
- Cup Dispenser panel & assembly should be removable for cleaning
- Drawer slides should be Compex / Accuride / Fullerer make
- No Ball bearing slides are allowed
- Sanitizer pan should be placed in a sealed cavity with marine edges on top
- Drawers should be easy to remove for cleaning
- Condiment tray should be removable; MOC : SS / Acrylic

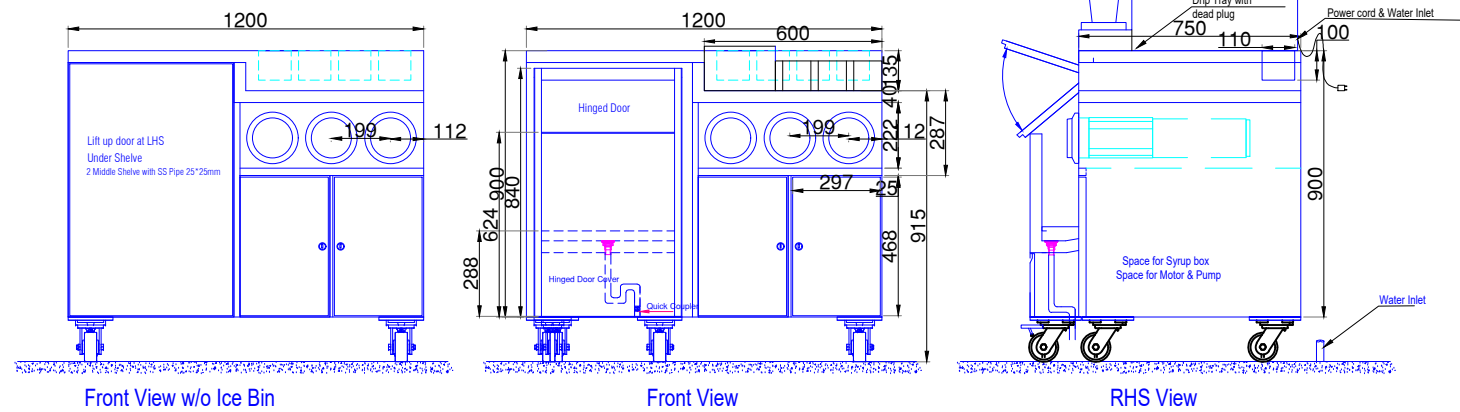
MOC SPECIFICATIONS		
OUTER BODY	SS202; 20SWG	PVC COATED ; JINDAL MAKE
WORK TOP	SS304; 16SWG	PVC COATED ; JINDAL MAKE
DRAWERS CABINET	SS304; 18SWG	PVC COATED ; JINDAL MAKE
DRAWER FRONT	SS202; 18SWG	PVC COATED ; JINDAL MAKE
CASTOR	100x50mm	JOHNSON / TENTE
UNDER BRACING	SS202; 16SWG	PVC COATED ; JINDAL MAKE
DRAWER SLIDES	SS; WITH NYLON WHEEL	COMPEX; ACCURIDE MAKE

REVISIONS				
Rev.	Date	Done by	Approved by	Revision done

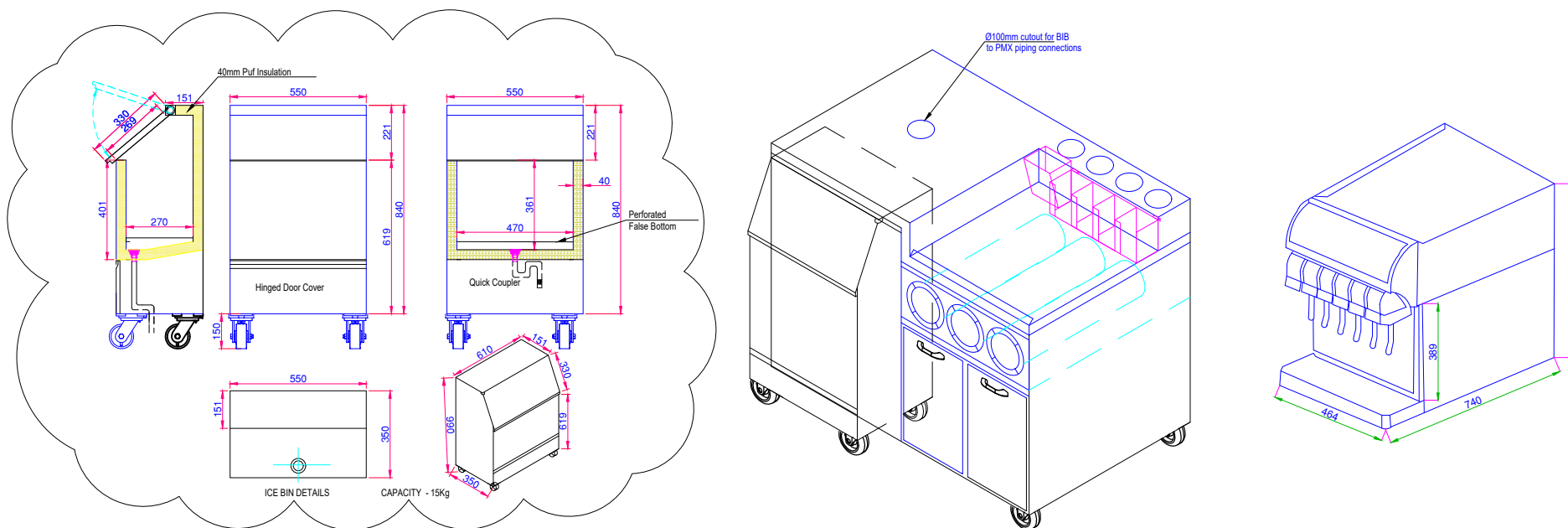
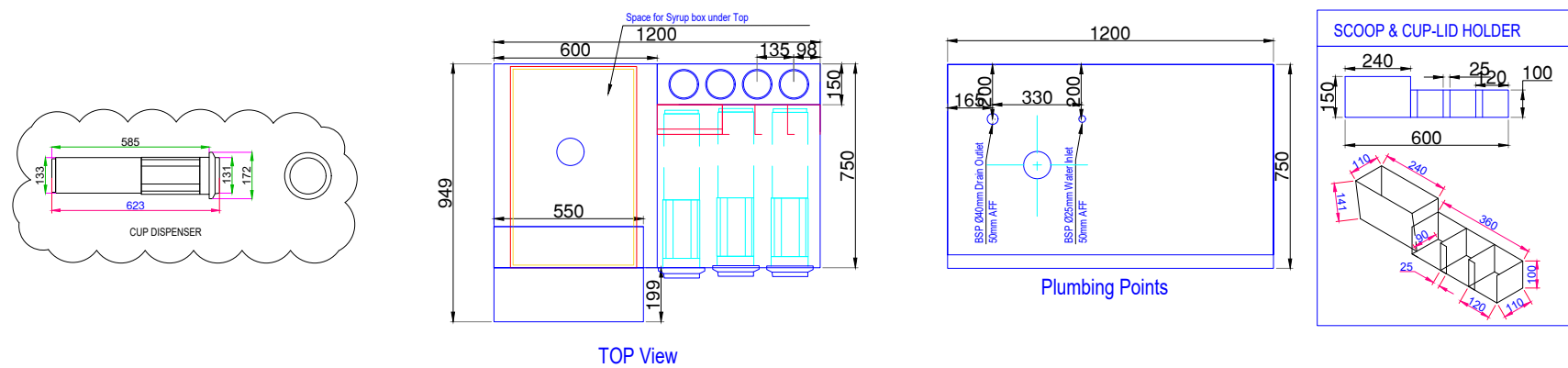
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Drawn by	Ravinder	RPS	19-01-2023	RPS/JFL/V-3/032
Check by	-----	-----		Scale : 1:1
Approve by	Adbhut	-----		
Drawing Title	Cooffee station		Location	Pan India
Project	Dominos Regular store		Purpose	For approval



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Reference Image



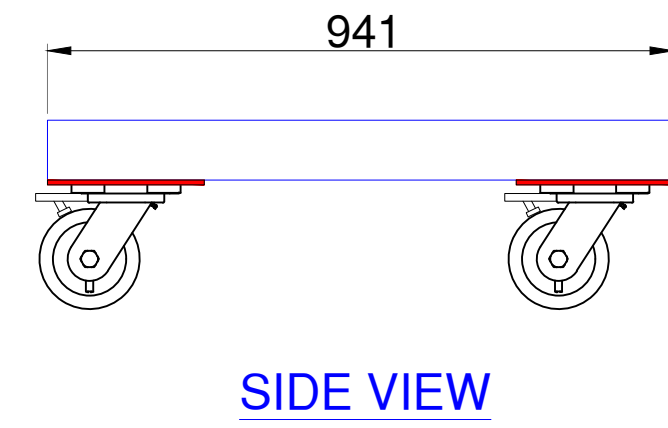
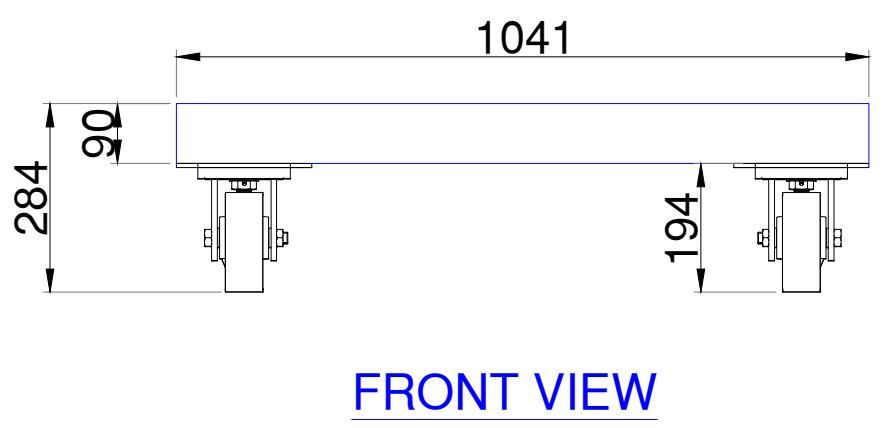
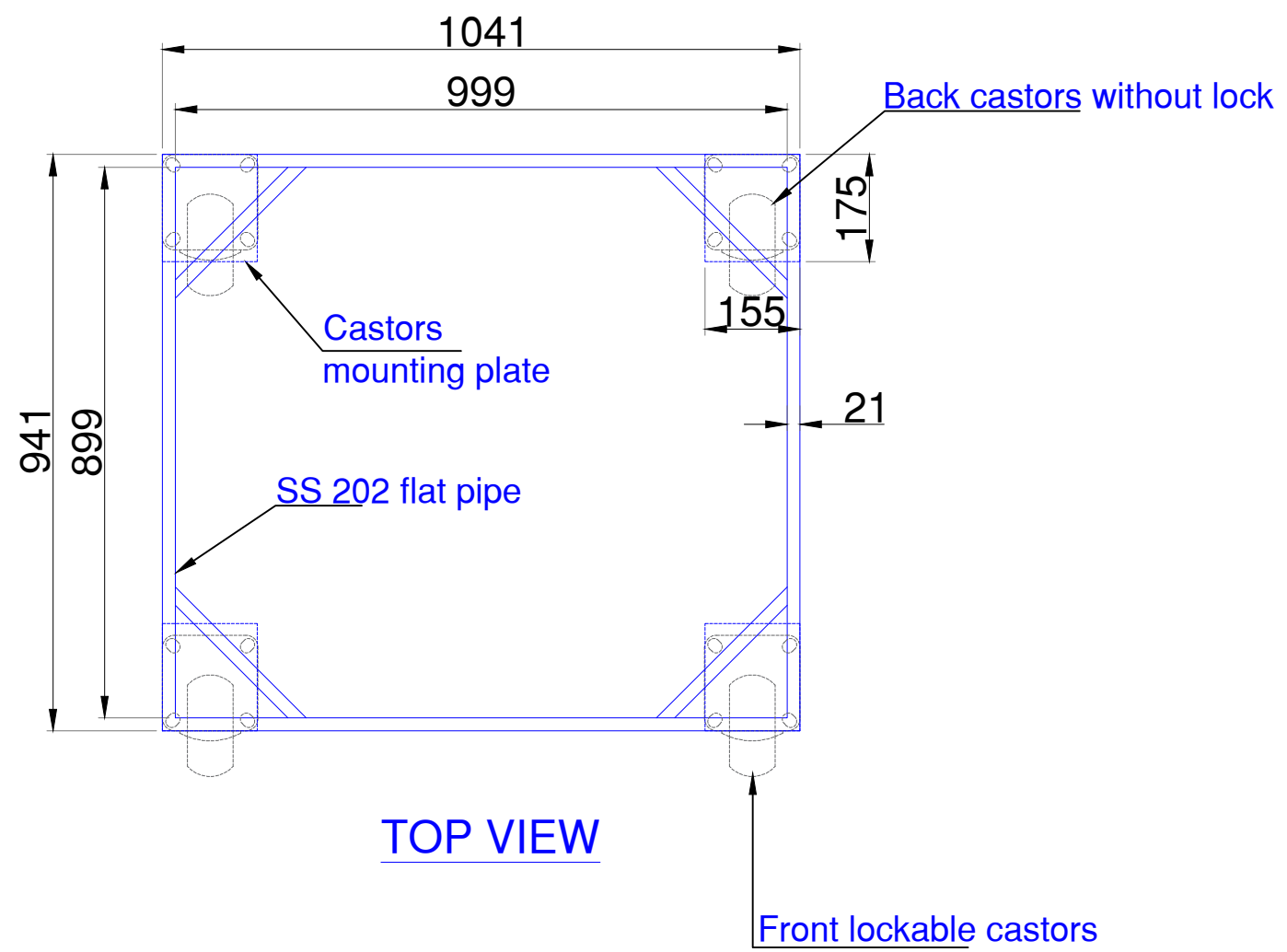
MOC SPECIFICATIONS		
OUTER BODY	SS202; 20SWG	PVC COATED ; JINDAL MAKE
WORK TOP	SS304; 16SWG	PVC COATED ; JINDAL MAKE
UNDER SHELVE	SS202; 18SWG	PVC COATED ; JINDAL MAKE
MIDDLE SHELVE	SS202; 18SWG	PVC COATED ; JINDAL MAKE
CASTOR	100x50mm	JOHNSON / TENTE
UNDER BRACING	SS202; 16SWG	PVC COATED ; JINDAL MAKE

REVISIONS				
Rev.	Date	Done by	Approved by	Revision done

	Name	Signature	Date	Drawing No.
Drawn by	Ravinder	RPS	19-01-2023	RPS/JFL/V-3/033
Check by	-----	-----	-----	Scale : 1:1
Approve by	Adbhut	-----	-----	
Drawing Title	PMX table with ice bin		Location	Pan India
Project	Dominos Regular store		Purpose	For approval



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- Please Note: There should be no
- Visible unfinished welding joint
  - Open gaps
  - Loose nut bolts
  - Sharp edges

REVISIONS				
Rev.	Date	Done by	Approved by	Revision done

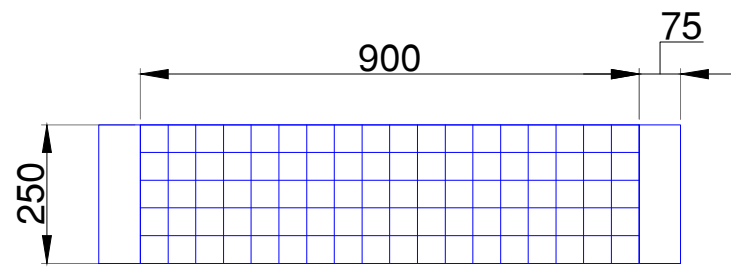
  

	Name	Signature	Date	Drawing No.
Drawn by	Abhay	RPS	19-01-2023	RPS/JFL/V-3/034
Check by	Ravinder	-----	-----	Scale : 1:1
Approve by	Adbhut	-----	-----	
Drawing Title	Oven trolley - PS536		Location	Pan India
Project	Dominos Regular store		Purpose	For approval



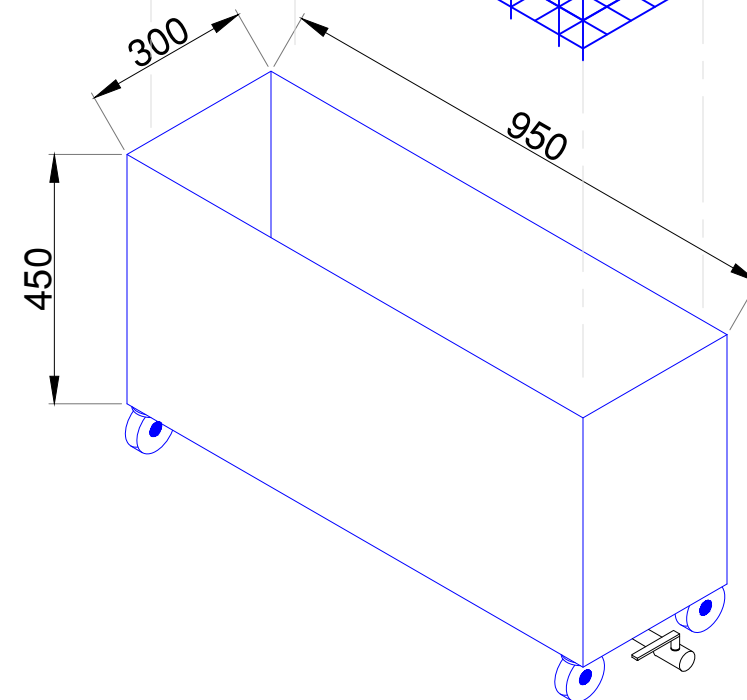
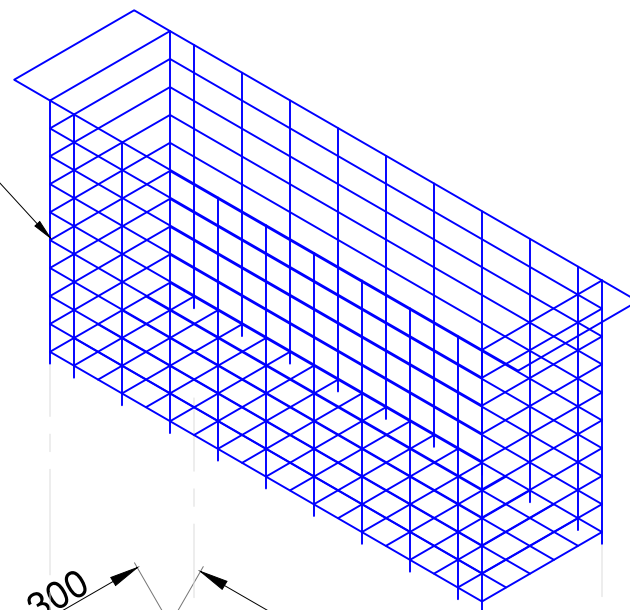
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 Email : ravinder.singh@jublfood.com



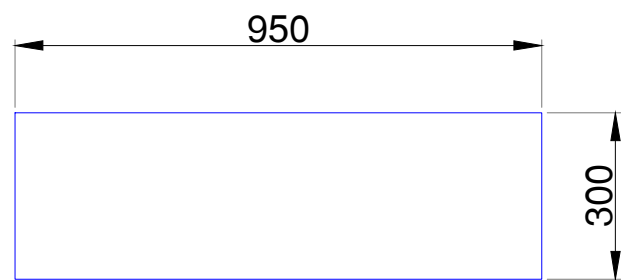


BASKET TOP VIEW

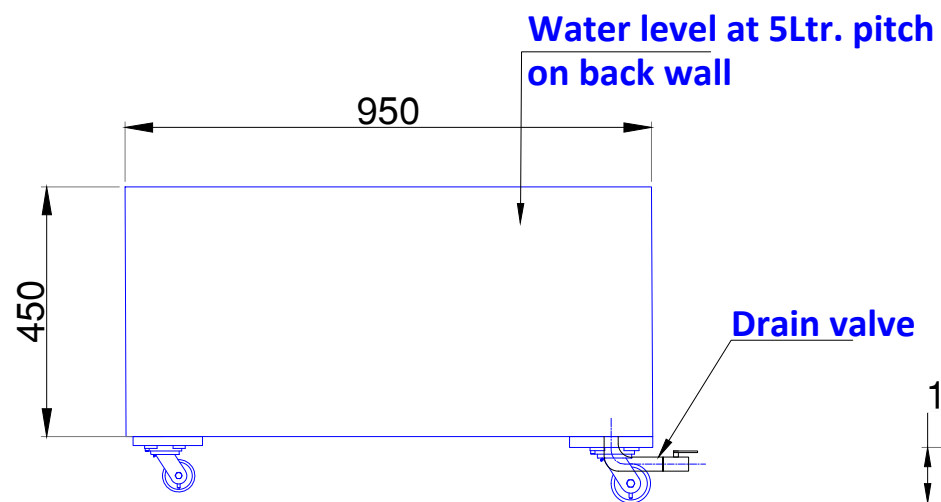
Fully construction  
in 4mm ss rod



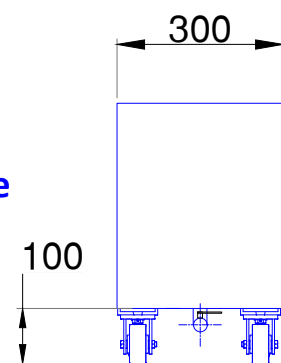
ISOMETRIC VIEW



TOP VIEW



FRONT VIEW



SIDE VIEW

**External Dimension : 950x300x450(H)mm**

**Basket Dimension : 900x250x475(H)mm**

Please Note: There should be no

- Visible unfinished welding joint
- Open gaps
- Loose nut bolts
- Sharp edges

**REVISIONS**

Rev.	Date	Done by	Approved by	Revision done

	Name	Signature	Date	Drawing No.
Drawn by	Abhay	RPS	19-01-2023	RPS/JFL/V-3/035
Check by	Ravinder	-----	-----	Scale : 1:1
Approve by	Adbhut	-----	-----	
Drawing Title	Soak Tank		Location	Pan India
Project	Dominos Regular store		Purpose	For approval

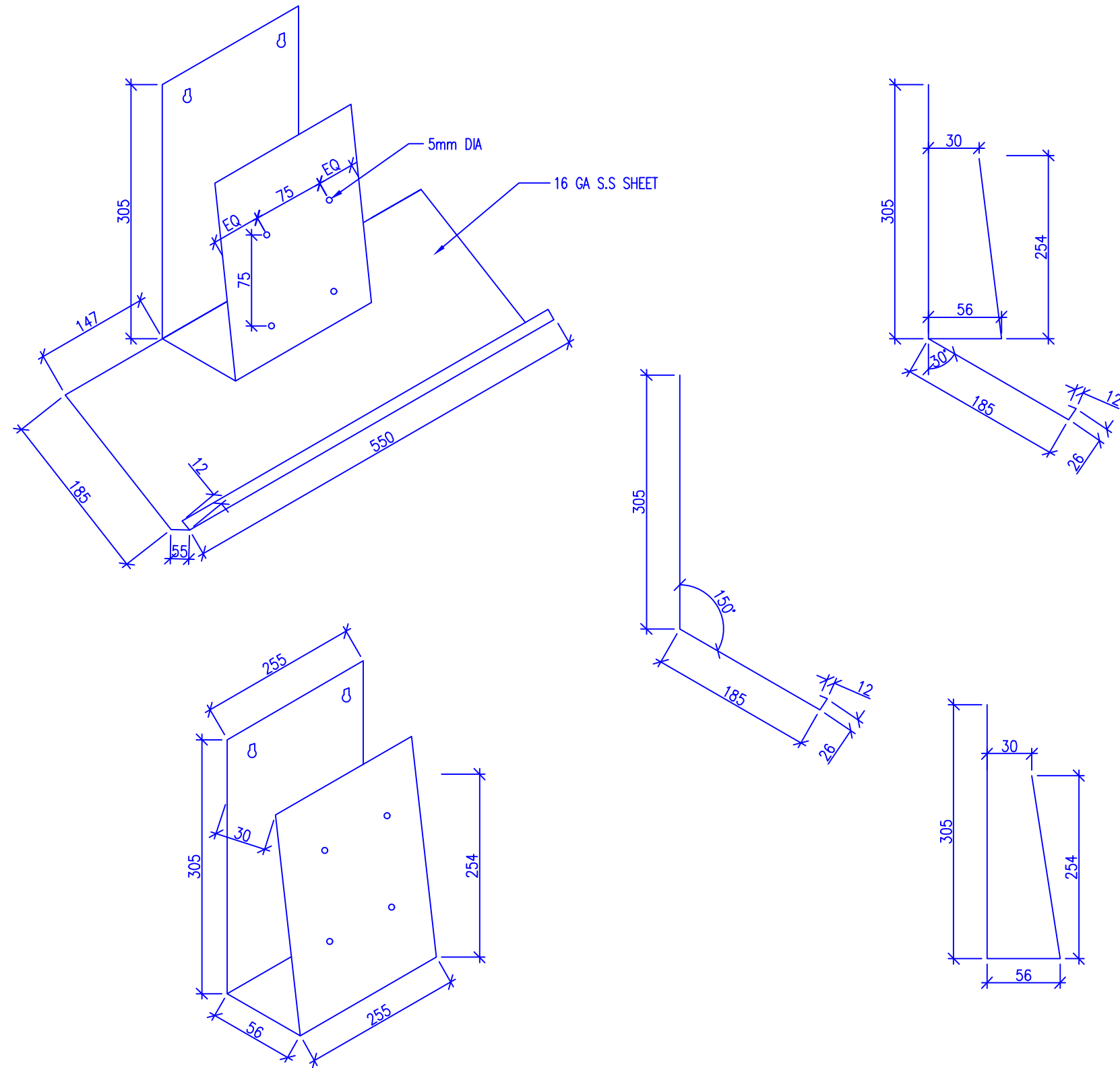
**MOC : 16 Swg SS sheet**

**PROPOSED DRAWING**



Domino's Pizza

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**MATERIAL SPECIFICATION**

SS Sheet work	SS 202	16 SWG	PVC Coated; Jindal make
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**NOTES / COMMENTS**

- Please Note: There should be no
- Visible unfinished welding joint
  - Open gaps
  - Loose nut bolts
  - Sharp edges

**REVISIONS**

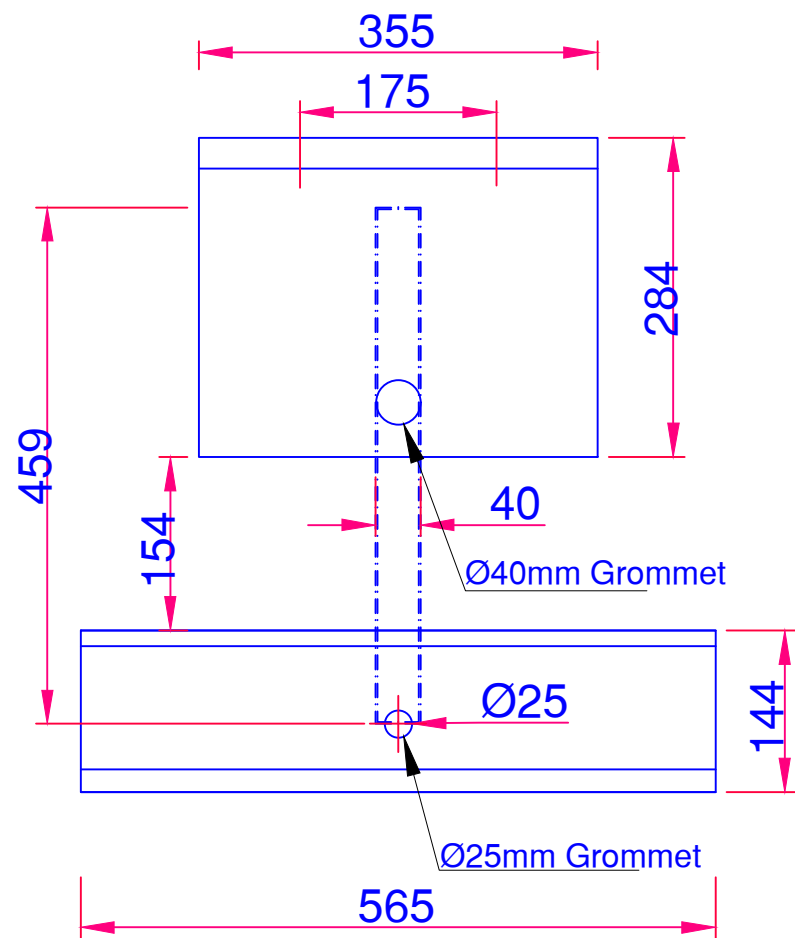
Rev.	Date	Done by	Approved by	Revision done

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Drawn by	Abhay	RPS	19-01-2023	RPS/JFL/V-3/037
Check by	Ravinder	-----		Scale : 1:1
Approve by	Adbhut	-----		
Drawing Title	Computer rack-Sheet type		Location	Pan India
Project	Dominos Regular store		Purpose	For approval

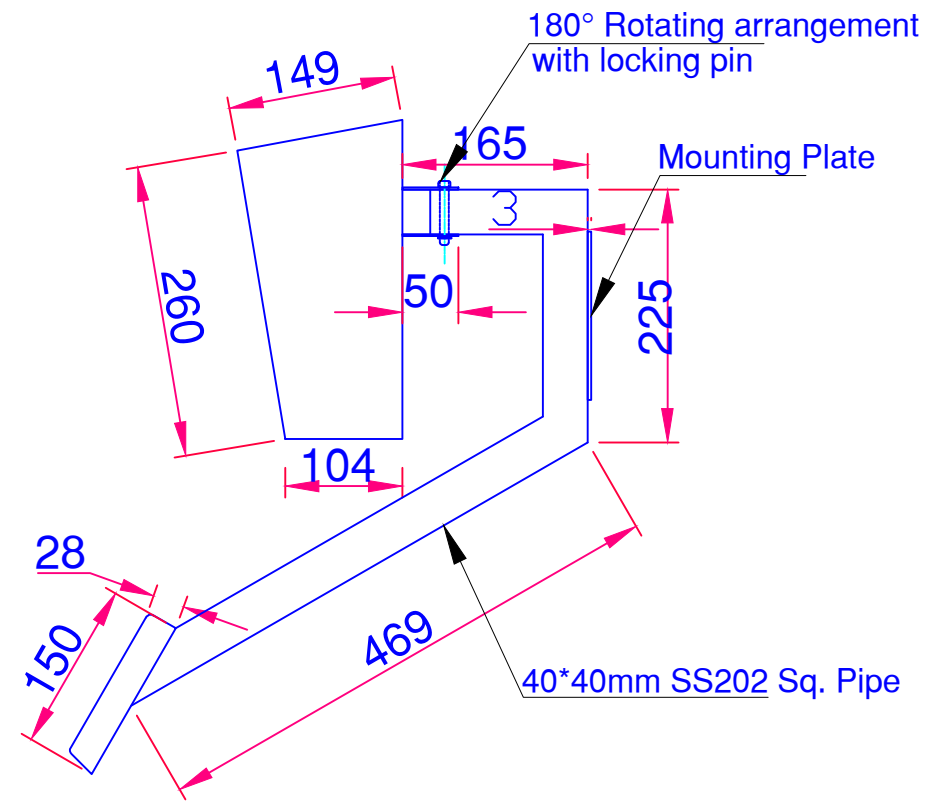
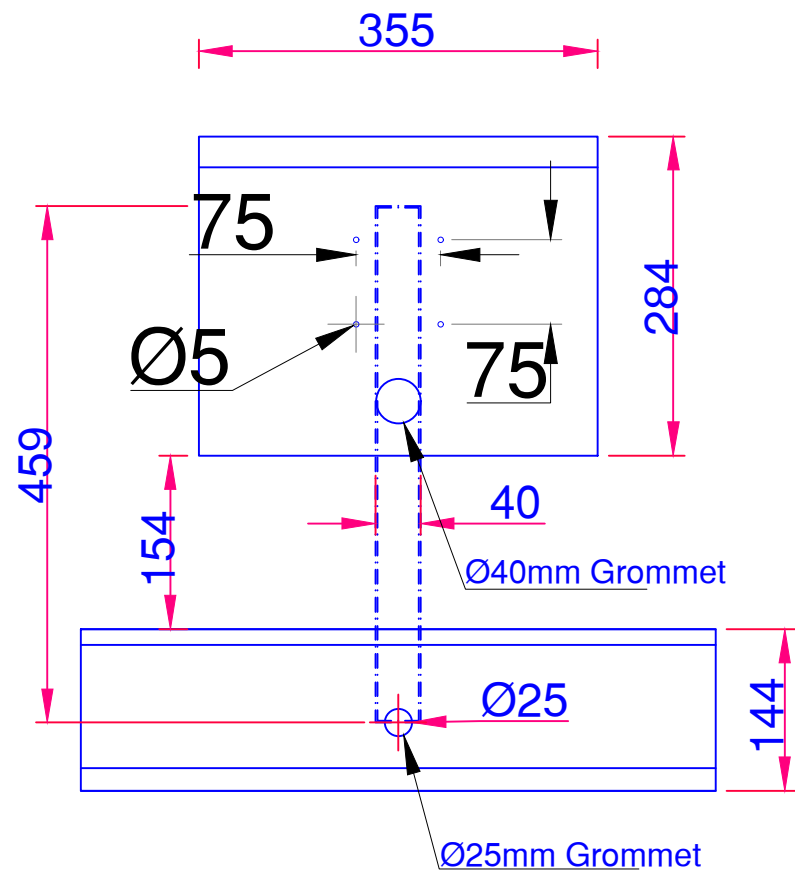


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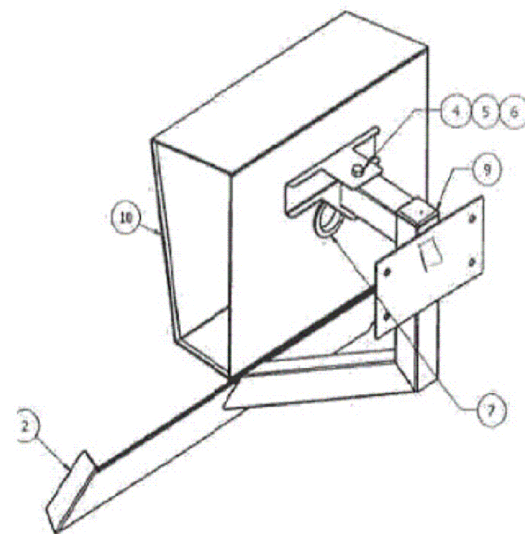




FRONT VIEW



SIDE VIEW



Reference Image

**MATERIAL SPECIFICATION**

SS Sheet work	SS 202	16 SWG	PVC Coated; Jindal make
Frame work	SS 202	40*40mm pipe	SS Square pipe

**NOTES / COMMENTS**

- Rotation of top assembly is must
- Proper rubber grommet to be provided for cabling hole
- Keyboard tray should be easy to clean

Please Note: There should be no

- Visible unfinished welding joint
- Open gaps
- Loose nut bolts
- Sharp edges

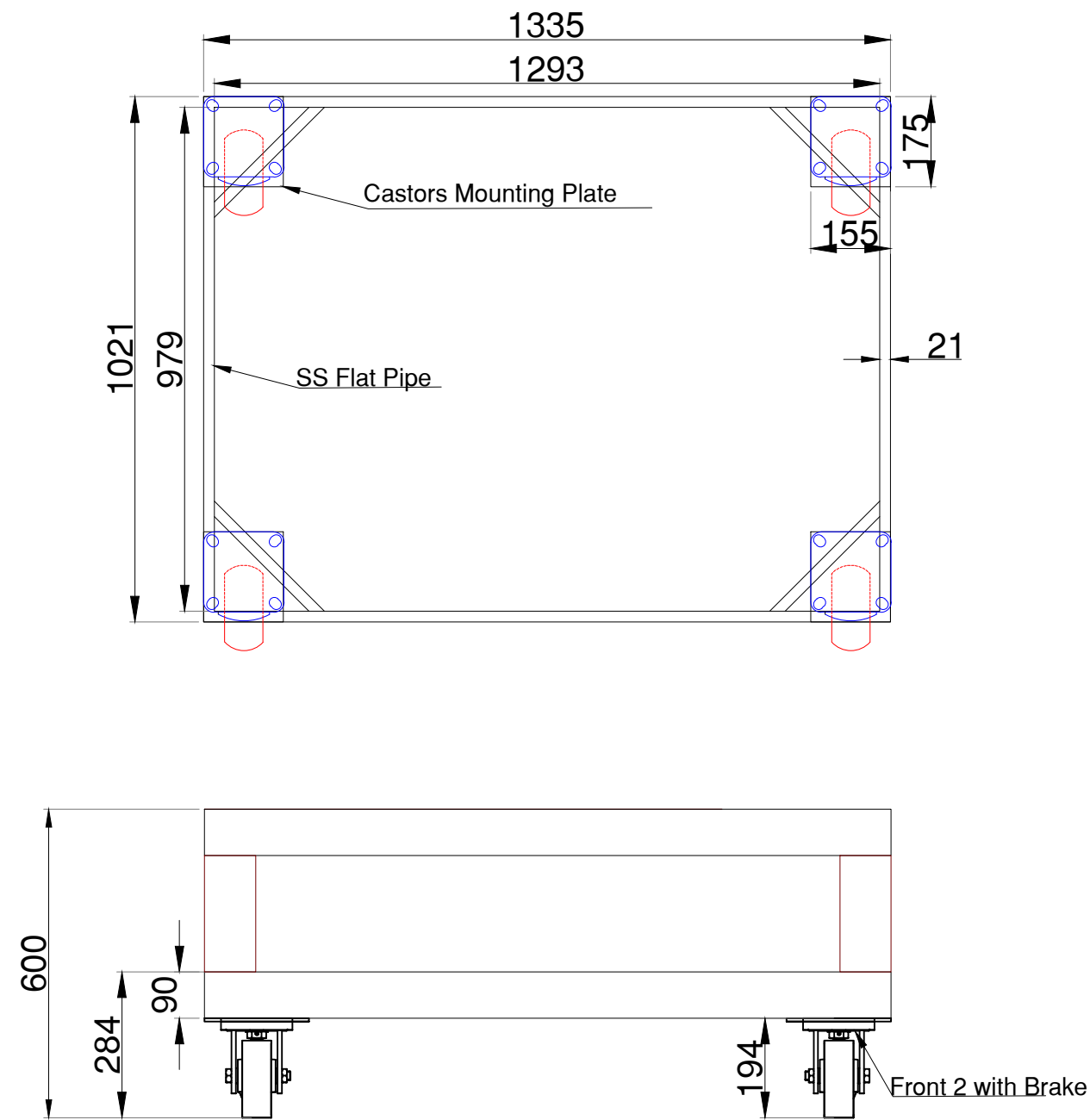
**REVISIONS**

Rev.	Date	Done by	Approved by	Revision done

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Drawn by	Abhay	RPS	19-01-2023	RPS/JFL/V-3/038
Check by	Ravinder	-----		Scale : 1:1
Approve by	Adbhut	-----		
Drawing Title	Computer rack		Location	Pan India
Project	Dominos Regular store		Purpose	For approval



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**REF. IMAGE**

**TECHNICAL SPECIFICATIONS**

Shelves	16SWG; SS202	PVC Coated Tata / Jindal Make
Shelf stiffners	16SWG; SS202	PVC Coated Tata / Jindal Make
Legs	16SWG; SS202	38x38mm Sq Pipe; Jindal / Tata
Pedestal	Nylon Adjuster	White Colour
Hardwares	All SS	No MS / GI Permitted

**NOTES / COMMENTS**

- Proper support / stiffener to be provided under shelves
- No Perforation required in shelves

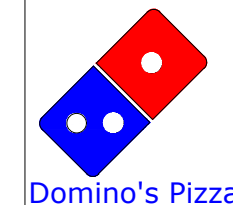
Please Note: There should be no

- Visible unfinished welding joint
- Open gaps
- Loose nut bolts
- Sharp edges

**REVISIONS**

Rev.	Date	Done by	Approved by	Revision done

	Name	Signature	Date	Drawing No.
Drawn by	Ravinder	RPS	03-10-23	RPS/JFL/D-08-A
Checked by	-----	-----		Scale: 1:1
Approved by	Adbhut	-----		
Drawing title	Oven Trolley XLT3240	Location	Pan India	
Project	Delco store	Purpose	For approval	



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