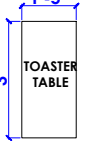
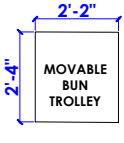
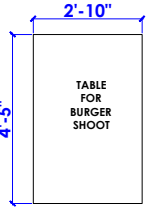

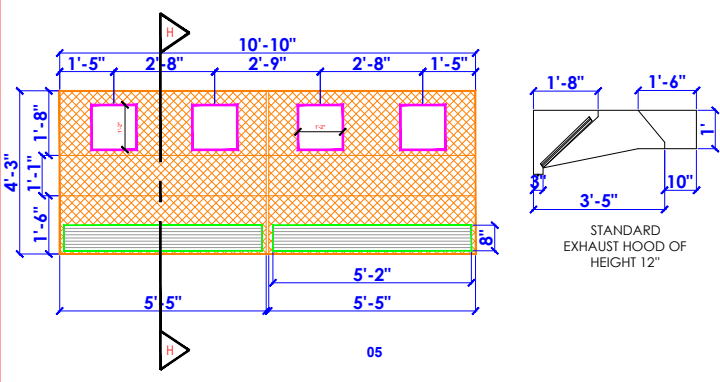
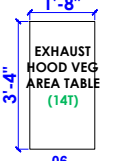
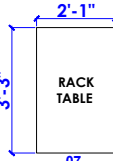
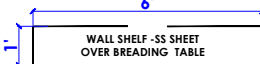
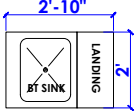
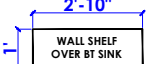
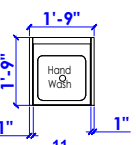

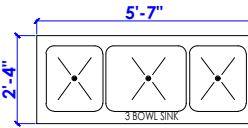
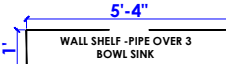

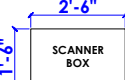
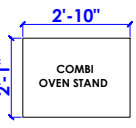
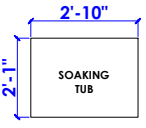
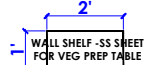
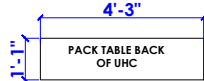
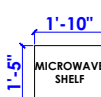

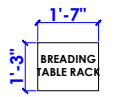
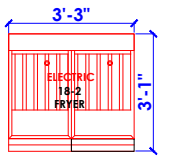
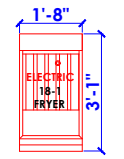
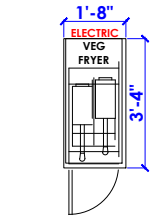
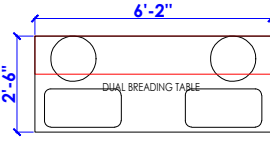
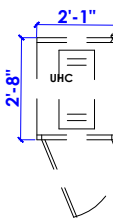
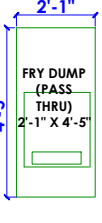
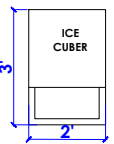

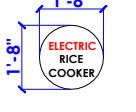
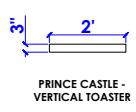

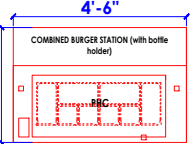
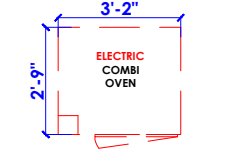
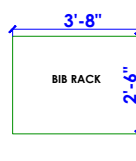
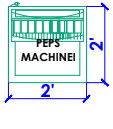
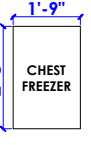
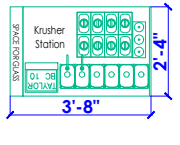
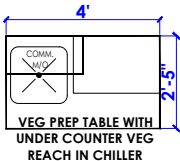
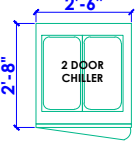
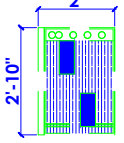

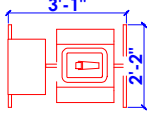
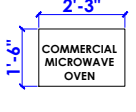
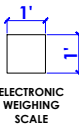
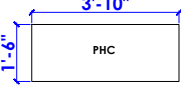


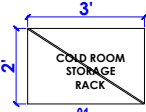
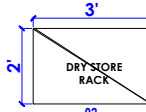
SS DEAD EQUIPMENT LEGEND

 <p>01</p>	 <p>02</p>	 <p>03</p>	 <p>04</p>	 <p>05</p>		
<p>ANSUL HOOD (FIRE SUPPRESSION SYSTEM) NON VEG AREA: 01 NOS. 10'-10" X 4'-3" X 12" HT</p>						
 <p>06</p>	 <p>07</p>	 <p>08</p>	 <p>09</p>	 <p>10</p>	 <p>11</p>	
<p>EXHAUST HOOD VEG AREA: 01 NOS. 1'-8" X 3'-4"</p> <p>RACK TABLE: 01 NOS. 2'-1" X 3'-3"</p> <p>WALL SHELF BREEDING TABLE: 01 NOS. 6'-0" X 1'-0"</p> <p>BT SINK: 01 NOS. (RHS LANDING) 2'-10" X 2'-0" X 2'-10" HT.</p> <p>WALL SHELF OVER BT SINK: 01 NOS. 2'-10" X 1'-0" X 2'-10" HT.</p> <p>HAND WASH SINK (WALL MOUNTED): 02 NOS. 1'-9" X 1'-9"</p>						
 <p>12</p>	 <p>13</p>	 <p>14</p>	 <p>16</p>	 <p>17</p>	 <p>18</p>	 <p>19</p>
<p>DIRTY DISH LANDING: 01 NOS. 1'-10" X 2'-2" X 5'-11" HT</p> <p>3 BOWL SINK: 01 NOS. 5'-7" X 2'-4" X 2'-8"</p> <p>WALL SHELF OVER 3 BOWL SINK: 01 NOS. 5'-4" X 1'-0"</p> <p>THAWING CHICKEN RACK: 02 NOS. 1'-4" X 2'-0"</p> <p>SCANNER BOX: 01 NOS. 2'-6" X 1'-6" X 1'-3" HT</p> <p>COMBI OVEN STAND: 01 NOS. 2'-10" X 2'-1" X 3'-1" HT</p> <p>SOAKING TUB: 01 NOS.</p>						
 <p>20</p>	 <p>22</p>	 <p>23</p>	 <p>25</p>	 <p>26</p>		
<p>SS WALL SHELF FOR VEG PREP TABLE: 01 NOS. 2'-0" X 1'-0"</p> <p>PACK TABLE: 01 NOS. 4'-3" X 1'-1" X 2'-8" HT.</p> <p>MICROWAVE SHELF: 01 NOS. 1'-10" X 1'-5"</p> <p>MOP SINK: 01 NOS. 1'-3" X 2'-0"</p> <p>BREEDING TABLE RACK: 02 NOS. 1'-7" X 1'-3" X 1'-4" HT</p>						

LIVE EQUIPMENT LEGEND

 <p>18-2 FRYER: 01 NOS. 3'-3" X 3'-1"</p>	 <p>18-1 FRYER: 01 NOS. 1'-8" X 3'-1"</p>	 <p>ELECTRIC VEG FRYER: 01 NOS. 1'-8" X 3'-4"</p>	 <p>DUAL BREEDING TABLE: 01 NOS. 6'-2" X 2'-6"</p>	 <p>UHC: 02 NOS. 2'-1" X 2'-8"</p>	 <p>FRY DUMP PASS THRU: 01 NOS. 2'-1" X 4'-5"</p>	
 <p>ICE CUBER: 01 NOS. 2' X 3'</p>	 <p>TAYLOR BC 10: 01 NOS. 10' X 9"</p>	 <p>ELECTRIC RICE COOKER: 01 NOS. 1'-8" X 1'-8"</p>	 <p>PRINCE CASTLE VERTICAL TOASTER: 02 NOS. 2'-0" X 3'</p>	 <p>CO2 CYLINDER: 01 NOS. 1'-4" X 1'-6"</p>	 <p>COMBINED BURGER STATION: 01 NOS. 4'-6" X 3'</p>	
 <p>ELECTRIC COMBI OVEN: 01 NOS. 3'-2" X 2'-9"</p>	 <p>BIB RACK: 01 NOS. 3'-8" X 2'-6"</p>	 <p>PEPSI MACHINE: 01 NOS. 2'-0" X 2'-0"</p>	 <p>CHEST FREEZER: 01 NOS. 1'-9" X 2'-8"</p>	 <p>KRUSHER STN: 01 NOS. 3'-8" X 2'-4"</p>	 <p>VEG PREP TABLE WITH UNDER COUNTER VEG REACH IN CHILLER: 01 NOS. 4'-0" X 2'-5"</p>	 <p>2 DOOR VEG CHILLER: 01 NOS. LHS HINGES</p>
 <p>BURGER SHOOT: 01 NOS. 2'-0" X 2'-10"</p>	 <p>NON VEG GRILLER: 01 NOS.</p>	 <p>MARINATOR: 01 NOS. 2'-2" X 3'-1"</p>	 <p>COMMERCIAL MICROWAVE OVEN: 01 NOS. 2'-3" X 1'-6"</p>	 <p>ELECTRONIC WEIGHING SCALE: 01 NOS.</p>	 <p>PHC: 01 NOS. 3'-10" X 1'-6"</p>	

MISC INVENTORY

 <p>01</p>	 <p>02</p>
<p>FOR WIF+WIC STORAGE: 10 NOS. 3'-0" X 2'-0" X 6'-0" HT.</p>	
<p>DRY STORE RACK: 05 NOS. 3'-0" X 2'-0" X 6'-2" HT.</p>	

NOTES:
THE COPYRIGHT OF THIS DRAWING REMAINS WITH WHITE WATER DESIGN STUDIO AND IT MAY NOT BE REPRODUCED IN ANY WHICH MANNER WITHOUT PRIOR WRITTEN CONSENT.

- FIGURED DIMENSIONS ARE TO BE USED IN PREFERENCES TO SCALED SIZES. ALL DIMENSIONS MUST BE CHECKED BEFORE COMMENCING WORK ON SITE.
- THIS DRAWINGS TO BE READ IN CONJUNCTION WITH ALL OTHER RELEVANT DRAWINGS.
- ALL PROPOSED WORKS TO BE CARRIED OUT IN ACCORDANCE WITH TECHNICAL SPECIFICATIONS AND SCHEDULES MENTIONED FOR INTERIOR WORKS.
- ALL WORK IS TO BE CARRIED OUT STRICTLY IN ACCORDANCE WITH ISI STANDARDS (WHERE APPLICABLE) & BEST TRADE PRACTICES ALL WORK MUST SATISFY THE REQUIREMENTS STATED OF THE LOCAL AUTHORITIES.
- WHITE WATER DESIGN STUDIO TO APPROVE ALL CONTRACTORS' SETTINGS OUT & ALL CO-ORDINATION SHOP DRAWINGS PRIOR TO ALL MANUFACTURERS, CONTRACTORS, INSTALLERS & SPECIALISTS TO BE RESPONSIBLE FOR ENSURING THAT ALL OF THEIR COMMENCEMENT OF INSTALLATION THROUGHOUT.
- WORKS FULLY COMPLY WITH THE REQUIREMENTS STATED OF THE LOCAL AUTHORITIES & FIRE DEPARTMENT & THAT ALL SAFETY STANDARDS ARE MET THROUGHOUT.
- ALL FIT-OUT CONTRACTORS & SPECIALISTS TO PREPARE FULL SHOP DRAWINGS WITH SPECIFIC REFERENCE TO SITE CONDITIONS FOR WHITE WATER DESIGN STUDIO APPROVAL PRIOR TO MANUFACTURE & INSTALLATION AS APPROPRIATE TO THEIR TASK.

KEY PLAN:



AMMENDMEAS STATED:

SNO.	REV. DATE	DESCRIPTION

DRAWING TITLE:
EQUIPMENT LEGEND

DRAWING NO:

DATE: 30.11.2023
SCALE: AS STATED
DRN. BY: AMISHA
CHKD. BY: SHILPA

LOCATION:
DELHI AIRPORT

PROJECT:
KFC-DELHI AIRPORT

CLIENT:

TFS

WHITEWATER
DESIGN STUDIO



HEAD OFFICE:-
Anchorage, off Govandi Station Rd.
Near Amarnath Patil Ground, Govandi-(E)
Mumbai 400 088
TEL: +91 22 6740 7640.
Email: studio@whitewaterdesign.in