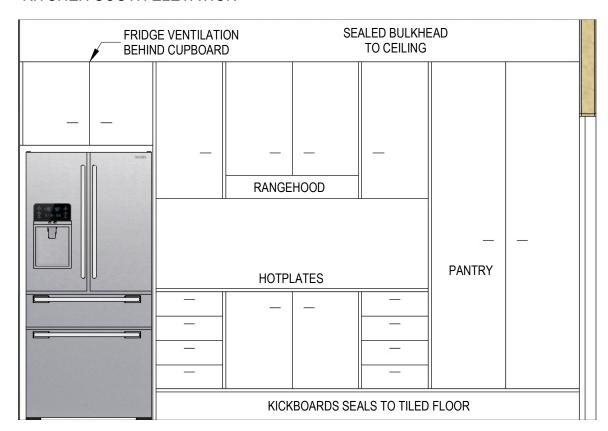


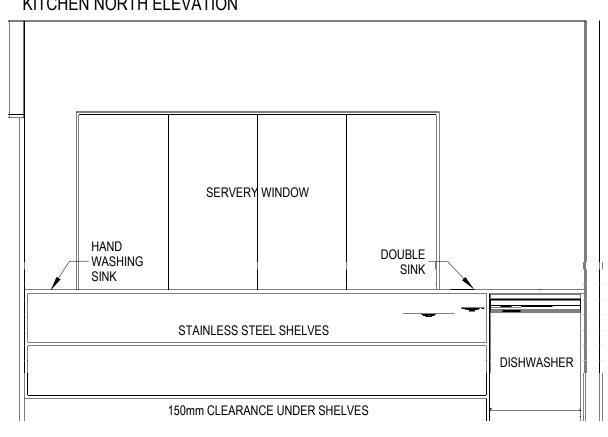
NOTES

- FINAL KITCHEN SPEIFICATIONS AND LAYOUT TO CONFORM WITH THE REQUIREMENTS OF THE AUSTRALIAN FOOD STANDARDS CODE, STANDARD 3.2.3 AND AUSTRALIAN STANDARD AS 4674-2004
- FIRE, SMOME AND VENTILATION REQUIREMENTS TO CONFORM WITH AS 1668 PARTS 1 AND 2
- LIGHTING TO CONFORM WITH REQUIREMENTS OF AS 1680
- FLOOR AND WALL TO BE TILED WITH A PLASTER CEILING TO AS 3958.1
- HAND BASIN SUPPLIED BY SINGLE TEMPERATURE OUTLET WITH HANDS FREE OPERATION CONTROL BY TEMPERING VALVE
- PAPER HAND DRYING TOWEL DISPENSER TO BE PROVIDED ADJACENT HAND WASHING BASIN
- ACCESSIBLE TOILET TO BE PROVIDED FOR STAFF USE WITH HANDS FREE HAND WASHING BASIN
- CHEMICAL AND CLEANING PRODUCTS TO BE STORED IN DEDICATED CUPBOARDS IN BATHROOM AREAS

KITCHEN SOUTH ELEVATION



KITCHEN NORTH ELEVATION



Project:		
PICTON TEN	NIS CLUB, DOW	NING STREET, PICTON
Project No: 000-019	Revision: D04	Date: 02/09/2018



Drawing:	Description		REVISIONS		>
(10 OF 10)	KITCHEN LAYOUT		MM/DD/YY	REMARKS	
(10 01 10)	KITOTILIVLATOOT	1	02 / 09 / 18	DESIGN 04	902
Drawn By: M. Whitehouse	Scale 1:25 @ A3	2	06 / 09 / 16	DESIGN 03	
		3	10 / 07 / 15	DESIGN 02	
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