



Item	Qty.	Description.
1.	1	Freezer Room 7m x 3m.
2.	1	Cold Room 7m x 3m.
3.	1	Ambient Room 10m x 2m.
4.	1	Disposables Room 5m x 3m.
5.	1	COSHH Store 3m x 2m.
6.	1	Stairs up to Training Kitchen.
7.	1	Fire Exit from Training Kitchen.
8.	1	Existing Mezzanine 11m x 7.5m L-shape.
9.	1	Extra Mezzanine to be built 6m x 7m.
10.	1	Gives full Mezzanine 11m x 9.5m Training Area.
11.	1	Production Kitchen 17m x 5m.
12.	1	Heat Box – Regen Area 9m x 5m.
13.	1	Chilled Food Assembly 12m x 3m.
14.	1	Pick Pack Room – Simplicity 12m x 3m.
15.	1	Veg Prep Room 9m x 3m.
16.	1	Bakery Room 9m x 3m.
17.	1	Dishwash Room 24m x 4m.
18.	1	Bin Store – Exterior.
19.	1	Goods Out – Roller Door.
20.	1	Goods In – Deliveries – Roller Door.
21.	1	Offices, Toilets, Ground Floor.
22.	1	Fire Exit.

KEY.

Existing Walls ———

New Walls Required - - - - -

Strip Curtain Entrances ■■■■

Doors ■■■■

Flow of Movement →

Area as Offices – Training Mezzanine, Toilets 8, 9, 10, 21 to plan.

Issue	Date	Description
1	12/01/14	First Issue.



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Client : Cygnet Foods			
Project : 7000 sq ft Unit 69, Wimborne, Dorset			
Drawing Title : Proposed Layout.			
Drawn by : Summerbell Design	Date : Jan 2014	Job No. :	Drawing No. :
Checked by :	Date : Jan 2014	Scale : 1:150 @ A3	Issue : 1
Approval <input type="checkbox"/> Information <input type="checkbox"/> Estimating/Quotes <input type="checkbox"/>			