hot

ambient

28.0. BUFFET AREA

cold

BANQUET ROOM
300.00m²

SERVERY
26.0 | 22.92m²

COLD KITCHEN
25.0 | 8.09m²

servery

18.0. Pastry area

19.0. Hot equipment no 1

20.0. Hot equipment no 2

17.0. Fruits & Vegetables clean area

24.0. Servery

MAIN KITCHEN
68.71m²

21.0. Cook&chill area

READY - MADE PRODUCTS COLD ROOM
5.02m²

DISHWASHING AREA
33.0 | 11.42m²

service bar

SHOW COOKING
27.0 | 16.29m²

SERVERY
26.0 | 6.27m²

dirty out

DISHWASHING AREA
30.0 | 5.21m²

dirties landing

dirties landing

MEAT & POULTRY PREPARATION
16.0 | 8.96m²

poultry preparation

meat preparation

MEAT COLD ROOM
15.0 | 4.63m²

FRUITS & VEGETABLES CLEAN COLD ROOM
7.0 | 4.63m²

FRUITS & VEGETABLES INITIAL PREPARATION
6.0 | 12.04m²

FRUITS & VEGETABLES STORAGE
5.0 | 6.24m²

EGGS AREA
4.0 | 6.02m²

FISH PREPARATION
3.0 | 6.17m²

LOADING DOCK

GOODS RECEIVING
1.0 | 8.24m²

COMMUNICATION
10.32m²

CHEF'S OFFICE
23.0 | 4.29m²

POWASHING AREA
22.0 | 9.19m²

dirty out

MAIN FREEZER
14.0 | 6.04m²

DAIRY

PORK-MEAT

POULTRY

FISH

DRY GOODS STORAGE
12.0 | 7.20m²

REFRIGERATORS AREA
13.0 | 9.04m²

F&B STORAGE
8.0 | 4.62m²

CARTS WASHING
9.0 | 4.86m²

EMPTY BOTTLES STORE
10.0 | 5.80m²

RECEIVING OFFICE
2.0 | 3.69m²

CLEANING ROOM
11.0 | 2.03m²

COMMUNICATION
52.42m²

LIQUER STORAGE
32.0 | 5.81m²

W.S.
5.11m²

W.S.
5.11m²

COMMUNICATION
3.17m²

COMMUNICATION
3.17m²

GARBAGE COLD ROOM
4.46m²

GARBAGE
36.0 | 5.25m²

waste bin's washing

TOILET
4.25m²

TOILET
4.25m²

DRINK BAR
29.0 | 14.54m²

BEVERAGE STORAGE
31.0 | 13.53m²

WINE COLD ROOM
5.40m²

CLOAKROOM
34.0 | 6.90m²

CLOAKROOM
34.0 | 6.70m²

STAFF ROOM
35.0 | 10.62m²

TECHNICAL ROOM
7.56m²

RESTAURANT
160.00m²

road of products

road "clean"

road "dirty"

GT.02
Functional arrangement of rooms

Kitchen area | scale 1:50

Centrum Hotelowo - Konferencyjne | Ground Floor

0 1 2 3 4 5 1:50

GASTRO TECHNOLOGIA

www.gastro-technologia.pl

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LEVEL: Ground Floor	SCALE: 1:50
PHASE: As Built	DWG NO: GT .02
TOPIC: Kitchen area	CONTENTS: Functional arrangement of rooms
BRANCHE: Kitchen Technology	DATE: 05.2010
ADDRESS: Centrum Hotelowo - Konferencyjne	DESIGNED BY: mgr inż. Adam Rządkowski

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