Details of Drawing Plan

Orange lines – A 3.5-metre-high ‘false wall’ will be erected with a ceiling. This will box off the shop area before getting to the stair area at the midpoint of the unit.

1. Point of payment. The front of the service area will run the complete width of the unit and will be approximately 1.4 metres high and 40-50cm in width.
2. Serving area (shaded area). This will be where all items will be given to the customers. Above here will be two monitors with products, prices, and values of the company. A hatch will be at the far end of the service area for front access to the staff area (Cross shaded area).
3. Smoothie preparation area.
4. Sink and cleaning area. All cleaning products will be stored under the sink
5. Chip preparation area. This will be where the chip peeler and cutter will be used.
6. Chip Fryers (shaded area). 2 x Double tank electric fryers will be desktop rather than free standing. All fryers will have covers and over this area, will be the extraction hood. The ducting will run from here and out through the back of the unit (crossed shaded area).
7. Chip scuttle. This is where the cooked fries will be kept on a ‘warmer’ called a scuttle
8. Soup preparation area (Shaded area). Organic Soups will be kept warm in a warmer specifically for soups.
9. Gap for staff to leave the shop area.
10. Storage for Fats, potatoes and spare equipment.
11. Stairs leading to the staff area and toilet.
12. Exit to the service bay and where the ducting will leaving the building, go up the wall and all fumes will leave via the roof area.