



**HUSK.**  
MICRODINER AND BAR

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- 01 SCENARIOS AVAILABLE
- 02 CONCEPT OF THE PROJECT AND SIMULATIONS
- 03 GENERATED DRAWINGS
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- 06 RENDERS INTERIOR
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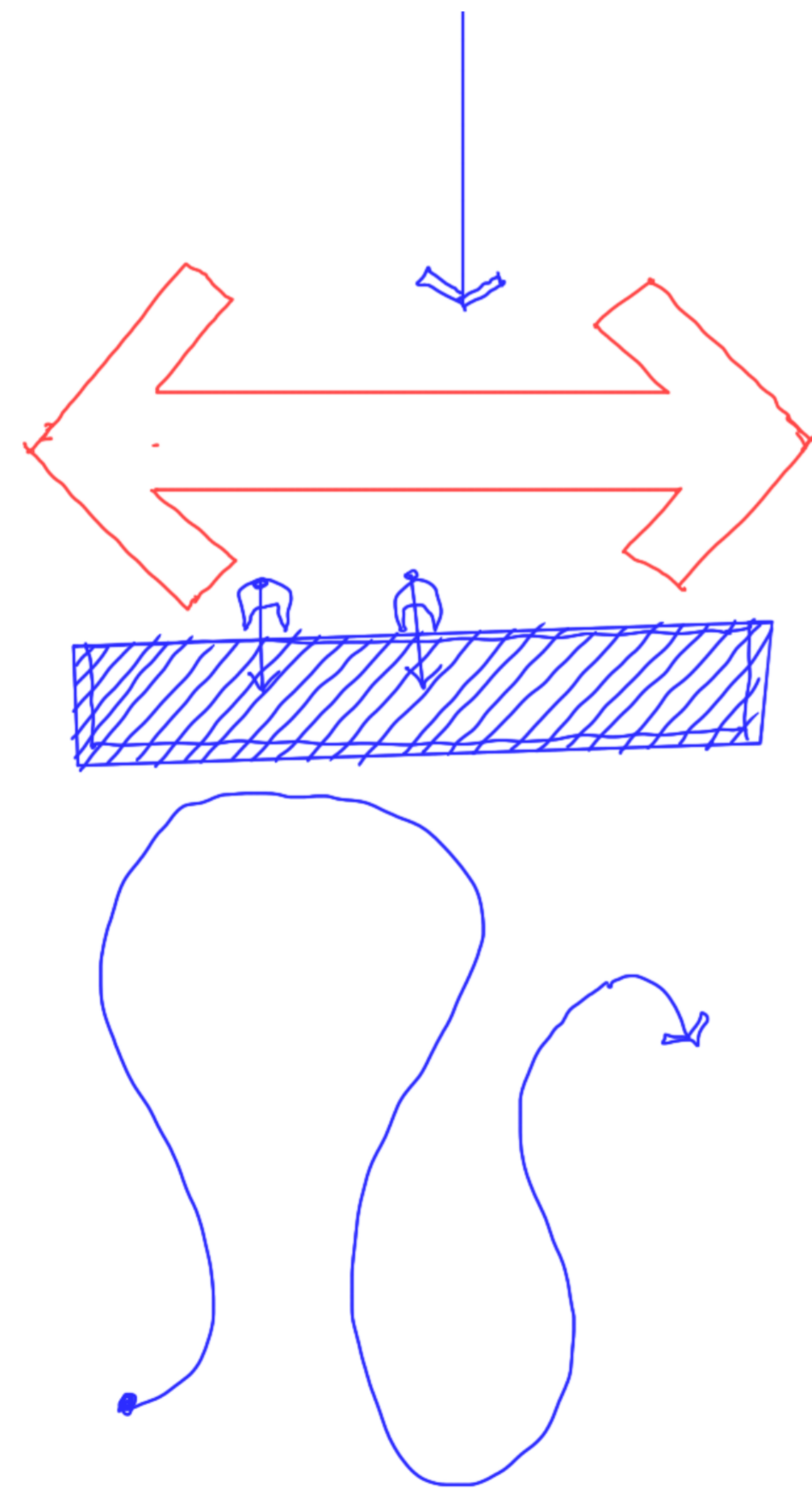
# THE FLOW

THE PROJECT IS A COMBINATION BETWEEN TWO DIFFERENT BANDS HUSK & NKD PIZZA.  
GENERATING BOTH SERVING AND CONSUMING FLOW IS THE MAIN CONCERN FOR OPTIMIZING SPACE USAGE.

## SCENARIO

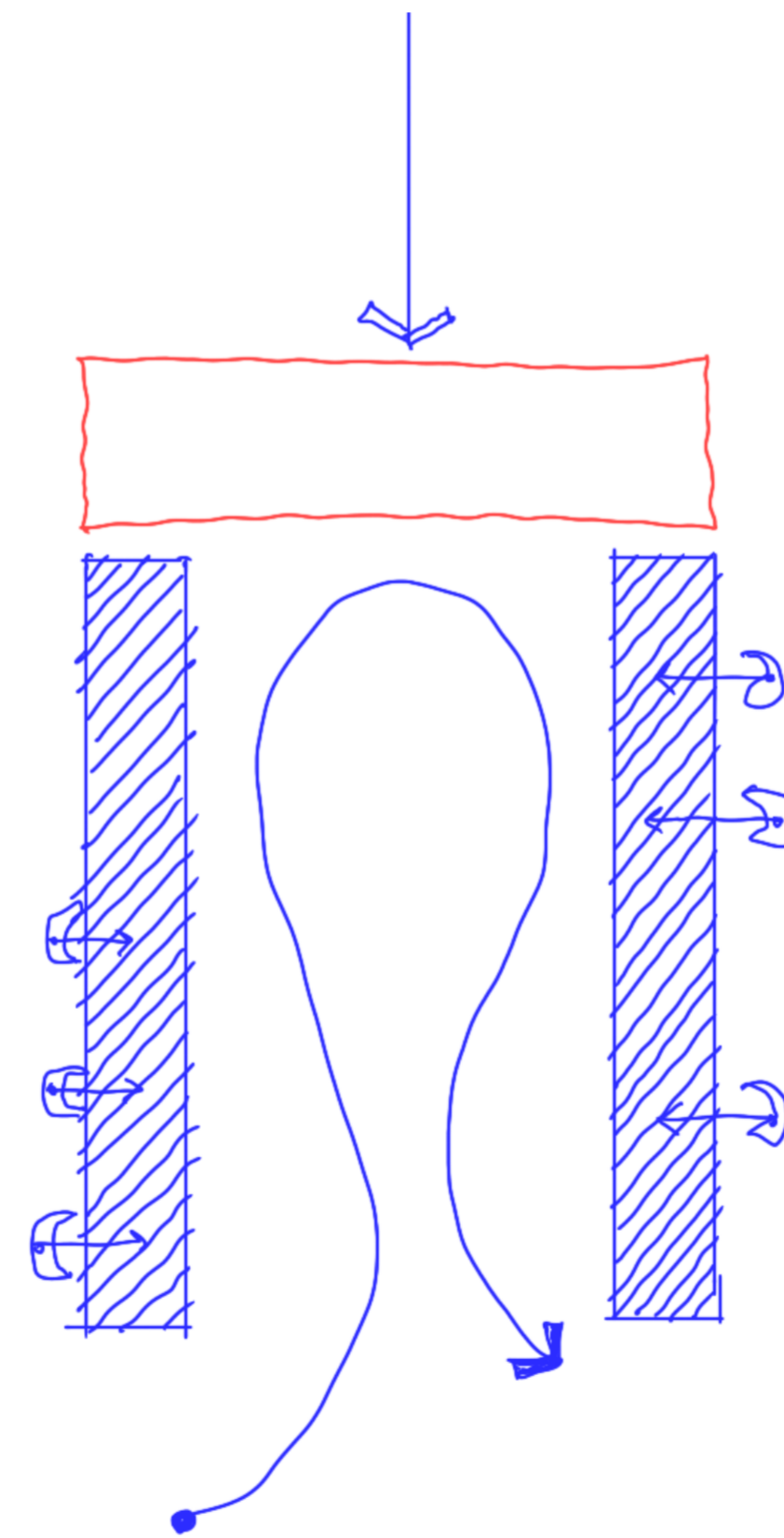
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# 01



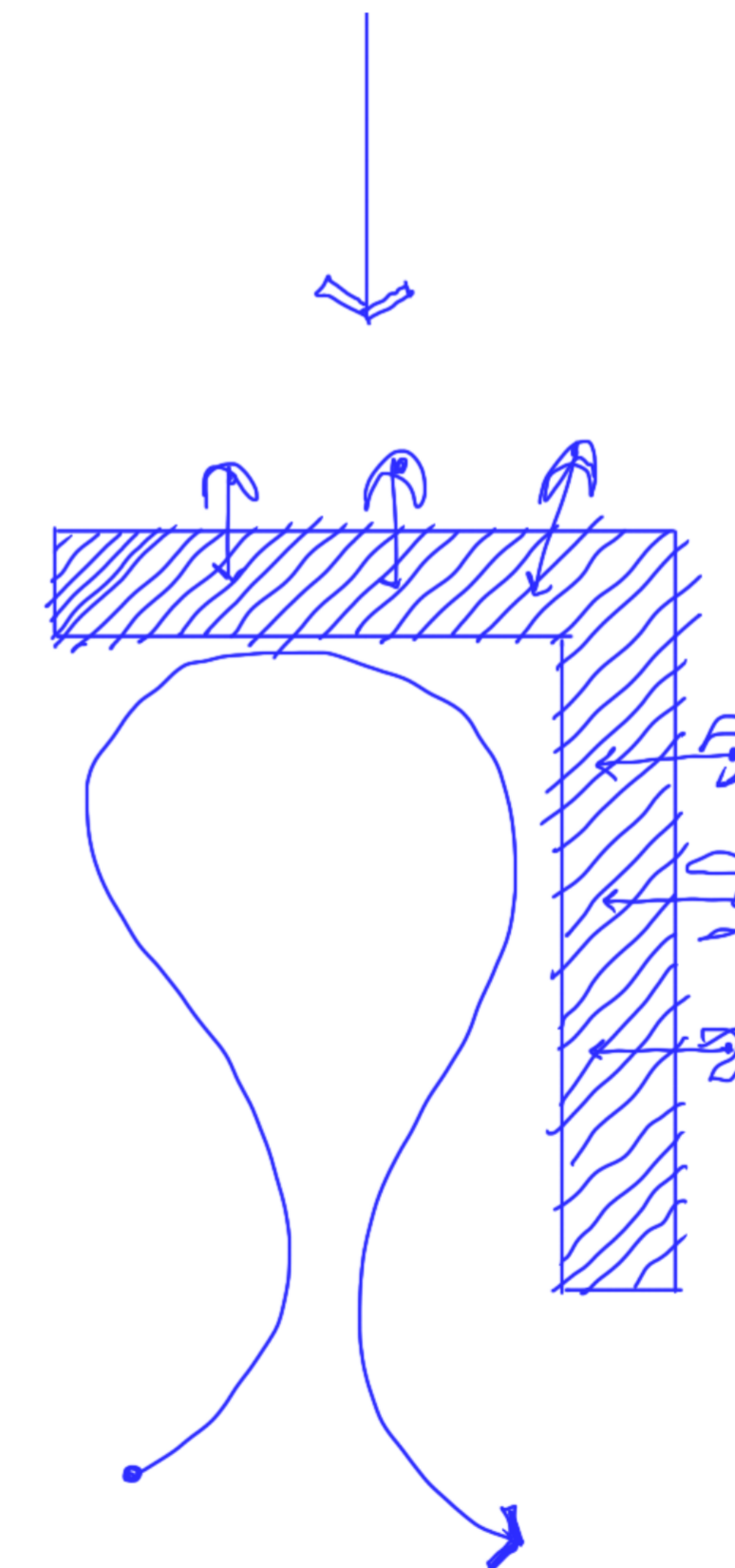
COMBINED BAR FOR BOTH  
GIVES MORE SEATING SPACE  
BUT NOT ENOUGH SPACE  
FOR THE KITCHEN

# 02



PARALLEL BARS GIVES GOOD SPACE FOR  
KITCHEN BUT DECREASES THE AVAILABLE  
SPACE FOR INDOOR SEATING AND GIVES A  
DIRECT VISUAL AXE TO THE SERVICE AREAS

# 03



L-SHAPED BAR LINKS THE BACK KITCHEN AREAS OF  
BOTH RESTAURANTS AND ENSURES GOOD INDOOR  
SEATING SPACE. GIVING ALSO THE FUNCTIONAL  
HEIGHTS NEEDED FOR EACH KITCHEN WITH A  
PERFECT PLACEMENTS FOR THE TOILETS.

# THE FLOW

THE PROJECT IS A COMBINATION BETWEEN TWO DIFFERENT BANDS HUSK & NKD PIZZA.  
GENERATING BOTH SERVING AND CONSUMING FLOW IS THE MAIN CONCERN FOR OPTIMIZING SPACE USAGE.

## VERTICAL

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# 01

### CENTRAL KITCHEN

THE FIRST FLOOR IS TO BE USED AS A FULL CENTRAL KITCHEN THAT SERVES BOTH LIVE KITCHENS FOR HUSK AND NKD PIZZA ON THE GROUND FLOOR. CENTRAL KITCHEN INCLUDES A BAKERY ZONE AND STORING AREAS.

# 02

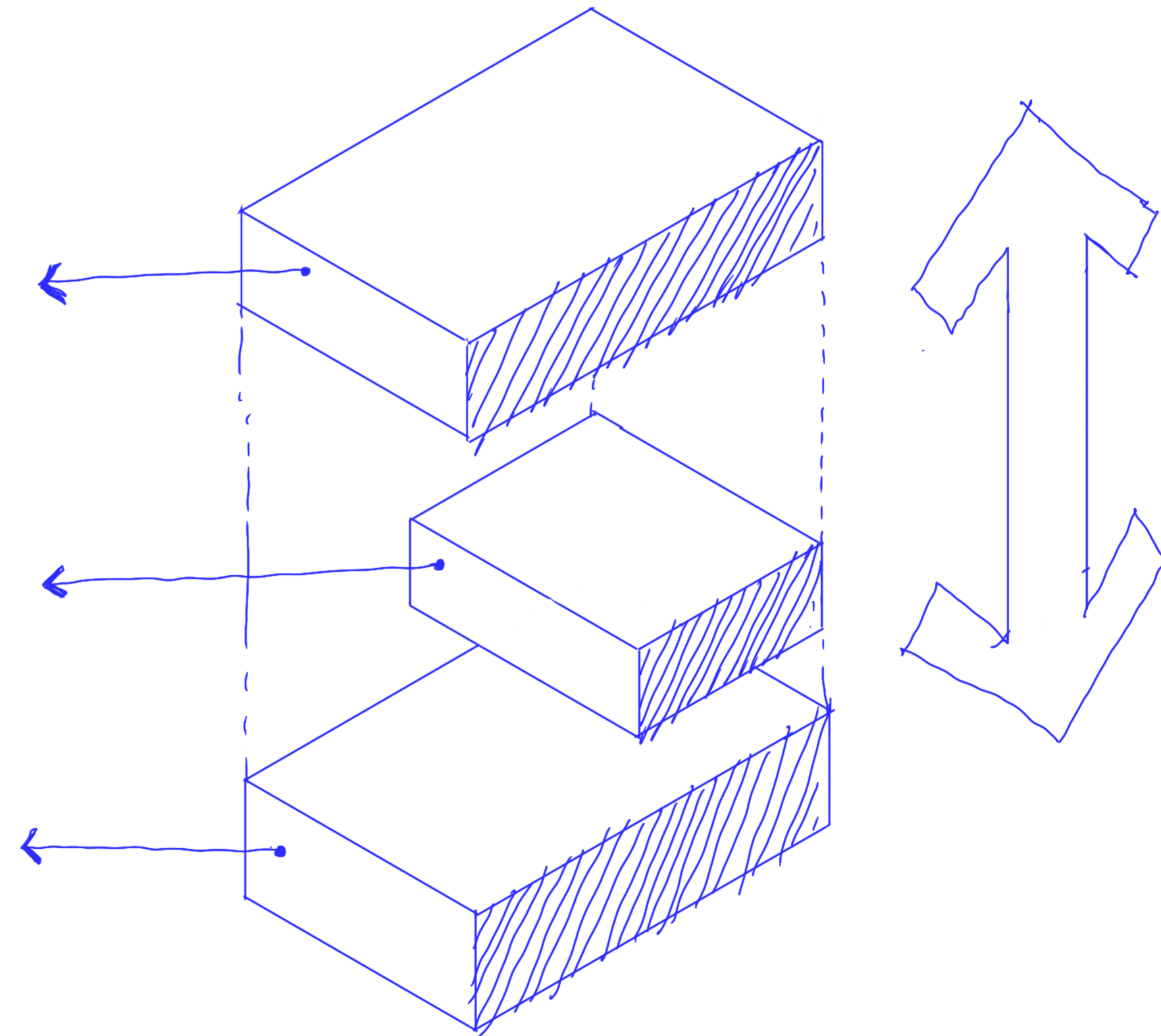
### MEZZANINE - NEW ADDITION

DUE TO THE AVAILABILITY OF 5M CLEARANCE HEIGHT IN THE GROUND FLOOR AREA AND THE NEED FOR OFFICE SPACES, WE DECIDED TO ADD A MEZZANINE ON PART OF THE GF FOR BETTER USE OF OUR SPACES WITH A DIRECT ACCESS TO THE MEZZANINE FROM THE EXISTING STAIRS.

# 03

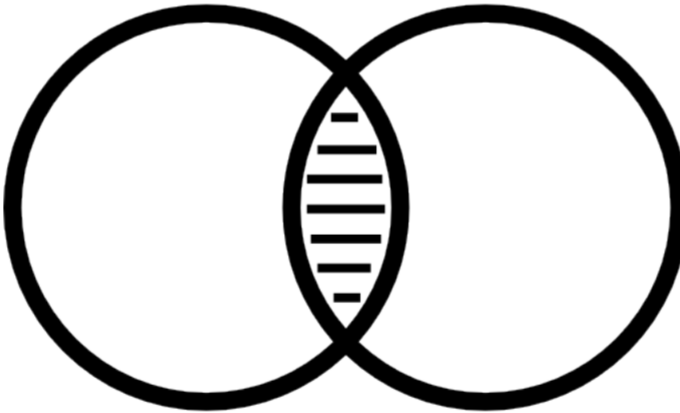
### LIVE KITCHENS AND USERS FLOW

THE GROUND FLOOR AREA COMBINES BOTH KITCHENS FOR HUSK AND NKD PIZZA IN A WAY THAT BOTH INDOOR AND OUTDOOR SPACES ARE INTERGRATED THROUGH VISITORS FLOW AND EASY IN-OUT SERVING.



# COLOR PALETTE GENERATED

BOTH HUSK AND NKD PIZZA HAVE KIND OF THE SAME BRAND SCHEME BY WHICH IT IS BOLD, CONTEMPORARY, CLEAR AND MONOCHROMATIC WITH A RED IDENTITY.



245, 4, 4

255, 255, 255



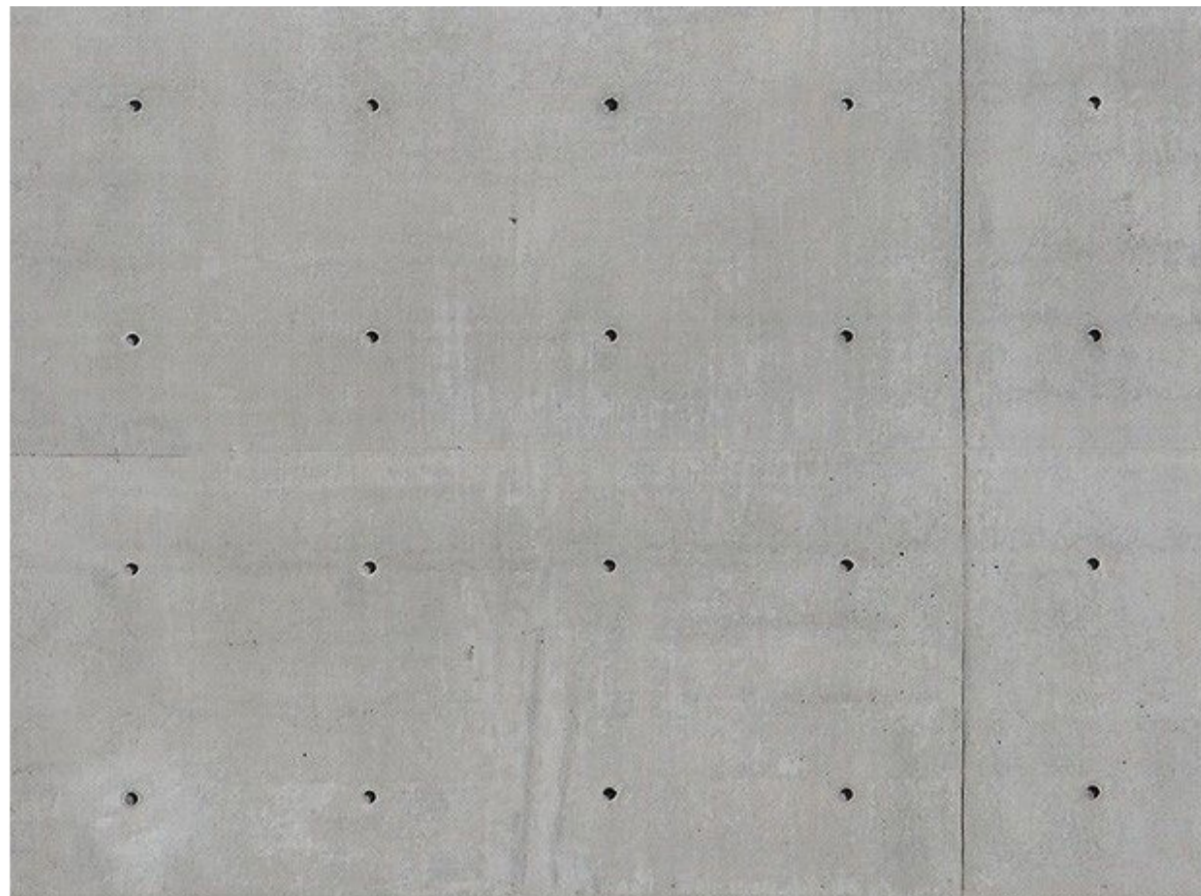
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23, 23, 23

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# THE MATERIAL SELECTED

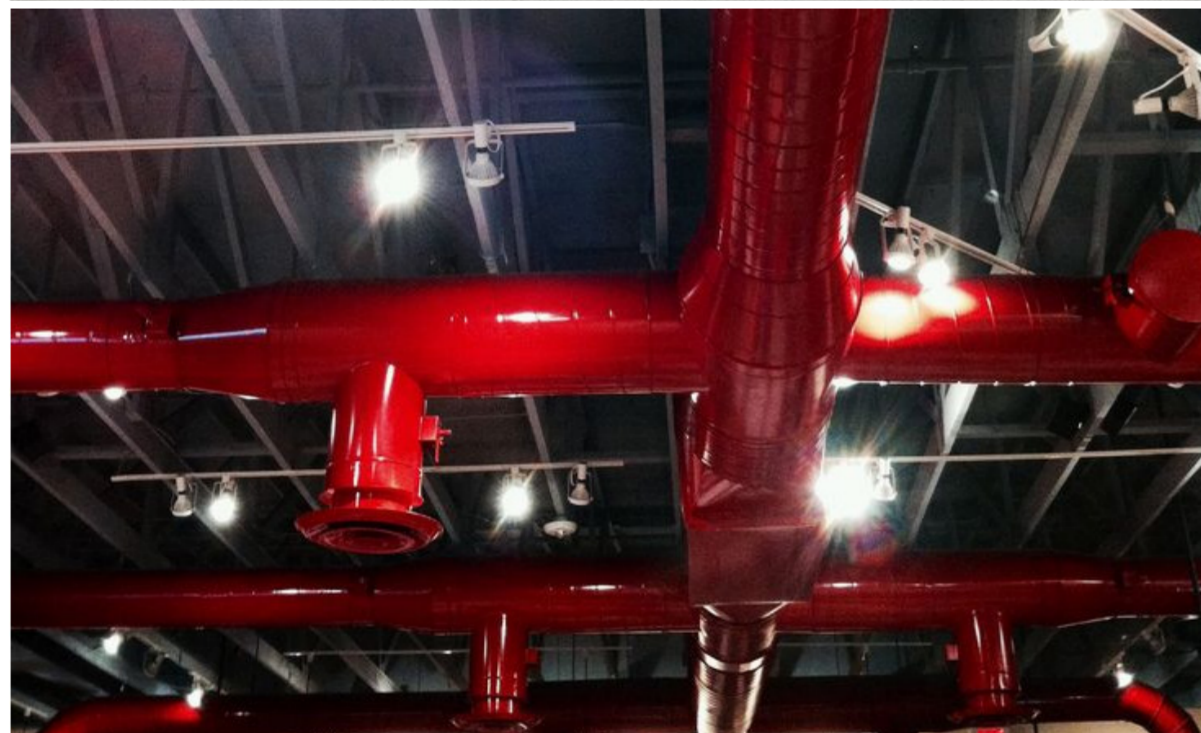
THE PROCESS OF MATERIALS SELECTIONS ARE TO BE DONE BASED ON THE THEME AND AMBIANCE STUDY WITH THE STYLE OF FOOD AND SERVING INTENDED. USING INDUSTRIAL THEMES NEED TO BE REFLECTED WITH CONCRETE MATERIALS AND EXPOSED ELECTRO MECANICAL WORKS IN THE CEILING.



## 01

### RAW CONCRETE

RAW CONCRETE REFLECTS CONTEMPORARY AND RAW DESIGN FEELING THAT STAYS NEUTRAL IN THE FACE OF THE USER. IT IS USED AS A BUFFER MATERIAL BETWEEN MORE COMPLEX MATERIALS.



## 02

### EXPOSED RED DUCTS

DUE TO THE AVAILABILITY OF 5M CLEARANCE HEIGHT IN THE GROUND FLOOR AREA AND THE NEED FOR OFFICE SPACES, WE DECIDED TO ADD A MEZZANINE ON PART OF THE GF FOR BETTER USE OF OUR SPACES WITH A DIRECT ACCESS TO THE MEZZANINE FROM THE EXISTING STAIRS.



## 03

### METAL MESH WITH STONES

IN ORDER TO LOWER THE RIGIDITY FOUND IN WALLS AND SOLID BLOCKS, THE USE OF METALLIC MESH PAINTED IN MATTE BLACK WITH GIVE THE FUNCTIONALITY NEEDED BUT WITH NO VOLUMETRIC DENSITY. ADDING STONES IN THE BLACK METAL MESH BO

# THE MATERIAL SELECTED

THE PROCESS OF MATERIALS SELECTIONS ARE TO BE DONE BASED ON THE THEME AND AMBIANCE STUDY WITH THE STYLE OF FOOD AND SERVING INTENDED. USING INDUSTRIAL THEMES NEED TO BE REFLECTED WITH CONCRETE MATERIALS AND EXPOSED ELECTRO MECHANICAL WORKS IN THE CEILING.

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## 04

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### BLACK CORRIGATED METAL SHEETS

THE BLACK COLOR IS USED WHERE THE NEED FOR OTHER MATERIAL TO BE PUMPING IN SIGHT, WITH THE USE OF BLACK CORRIGATED METAL SHEETS IT KEEPS ON THE INDUSTRIAL FEELING IN THE OVERALL AMBIANCE AND FUNCTIONS PROPERLY.

## 05

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### BRICKS

WHEN TALKING ABOUT BURGERS AND PIZZA, BRICKS ARE MAINLY A REAL DEAL, AS THE BRICKS ARE PART OF BURGERS CULTURE AND AS THE USE OF BRICKS FOR PIZZA, IT IS THEN THE MATERIAL THAT BOTH FUNCTIONS RIGHT AND GIVES THE FEELING OF THE HOME CULTURE OF THE BURGER FOOD INDUSTRY.

## 06

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### GREENWALL

GREENERY INDOORS ARE THE MOST FRIENDLY AND INTERACTIVE MATERIAL BETWEEN THE SPACE AND THE USER. IT COULD BE USED AS PART OF THE MAIN INGREDIENTS FOUND IN PIZZA AND COULD BE DIRECTLY USED OFF THE WALL DUE TO NEW TECHNOLOGIES IS WALL AGGRO.

# GROUND FLOOR/ LIVE SPACE

THE GROUND FLOOR AREA IS THE MOST INTERACTIVE AREA BETWEEN BOTH THE CHEFS AND BETWEEN THE VISITORS THROUGH THE LIVE KITCHENS OF BOTH HUSK AND NKD PIZZA. THE LAYOUT IS OPEN FOR THE EXTERIOR IN A TRANSITION THAT MAKES THE FULL SPACE BOTH INDOOR AND OUTDOOR FULLY INTEGRATED.

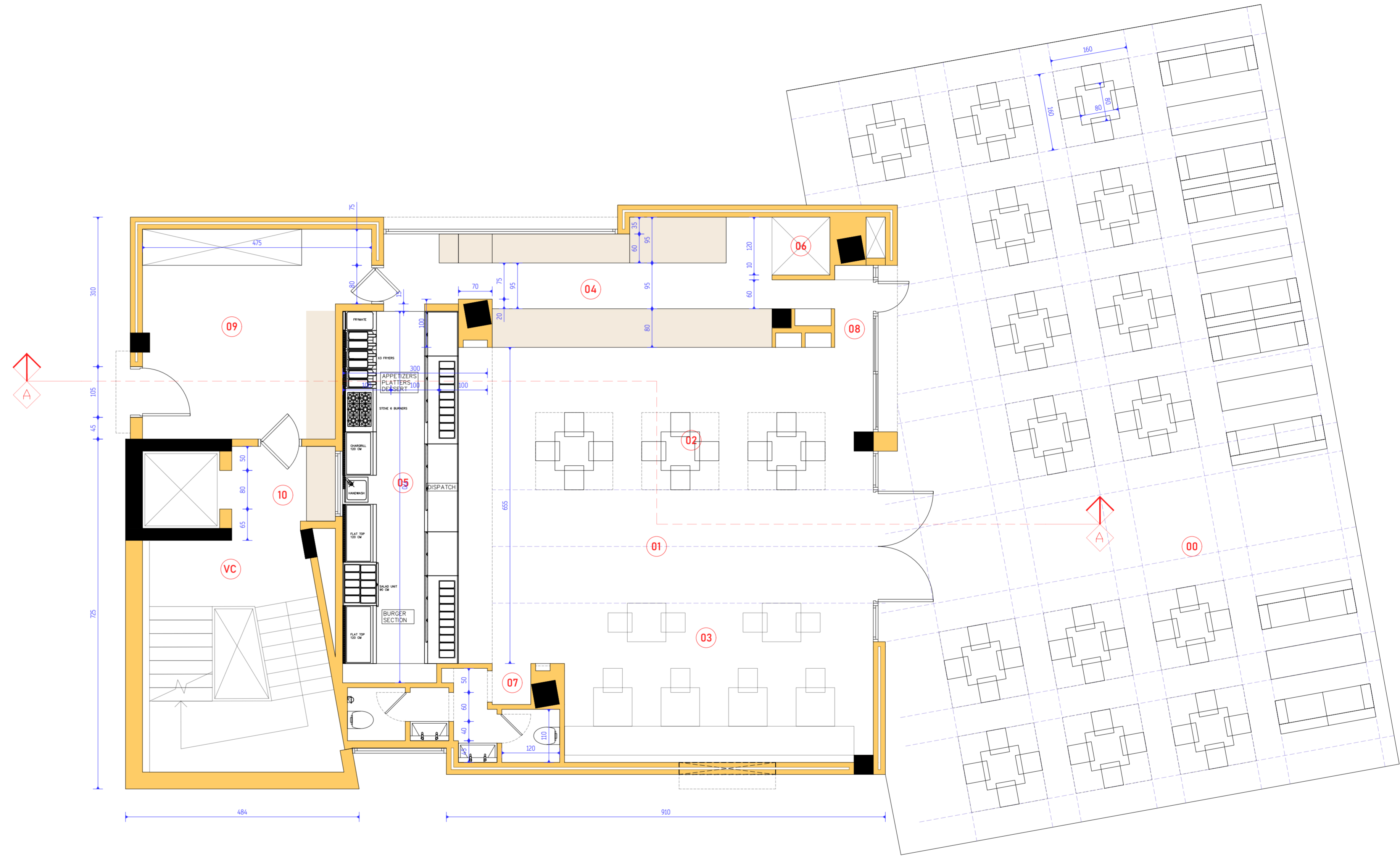
**GENIE EATS**  
ZIA BLOCK G

**DOLMEN**  
DEVELOPMENT LTD .UK

## LEGEND

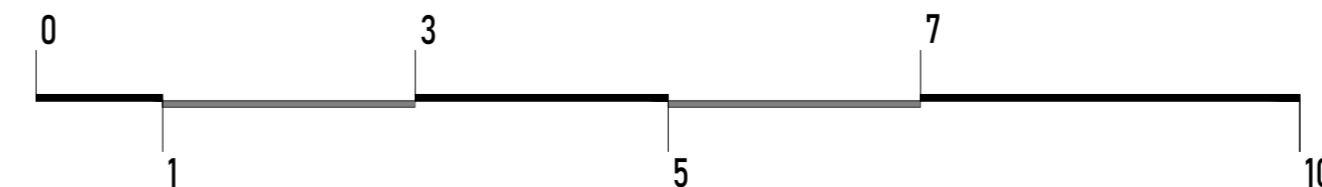
- 00 OUTDOOR AREA
- 01 ENTERING SPACE
- 02 COMMUNITY TABLE
- 03 SEATING AREA INDOOR
- 04 FIRST LIVE KITCHEN
- 05 SECOND LIVE KITCHEN
- 06 OVEN
- 07 TOILETS
- 08 LINK TO OUTDOOR SPACE
- 09 LOADING AREA
- 10 SERVICE DESK

VC VERTICAL CIRCULATION

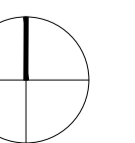


**PLANS**  
FLOOR PLANS SHOW THE FUNCTIONS AND ITS DISTRIBUTION, CIRCULATION WITHIN AND INTERACTIVE AREAS.

**SECTIONS & ELEVATIONS**  
SECTIONS AND ELEVATIONS SHOWS THE VOLUMETRIC BALANCE AND INDOOR HEIGHTS WITHIN THE DESIGNED SPACE.



REV	01	ALL DIMENSIONS ARE METRIC CENTIMETERS
A 1 US	1: 50	SCHEMATIC PHASE





# MEZZANINE FLOOR/ ADMINISTRATIVE

THE NEWLY ADDED MEZZANINE FLOOR IS THE AREA FOR ADMINISTRATIVE OPERATIONS AND MEETING SCHEDULES THAT OCCUR IN THE RESTAURANT BY WHICH IT IS SEPARATED FROM BOTH LIVE KITCHENS AND THE CENTRAL KITCHEN AND PLACED IN A PRIVATE SPACE WITH A BACKDOOR LINK.

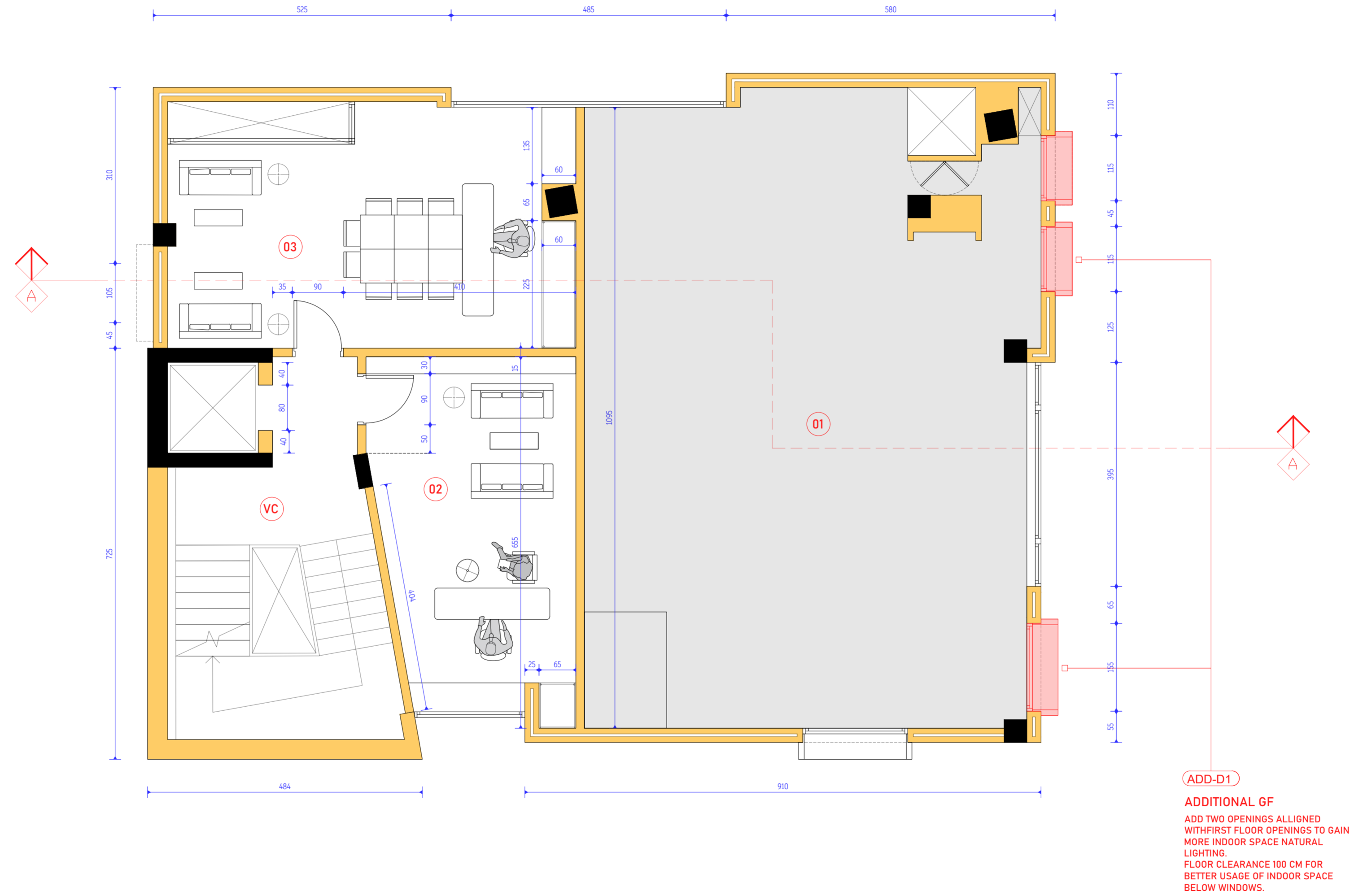
GENIE EATS  
ZIA BLOCK G

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## LEGEND

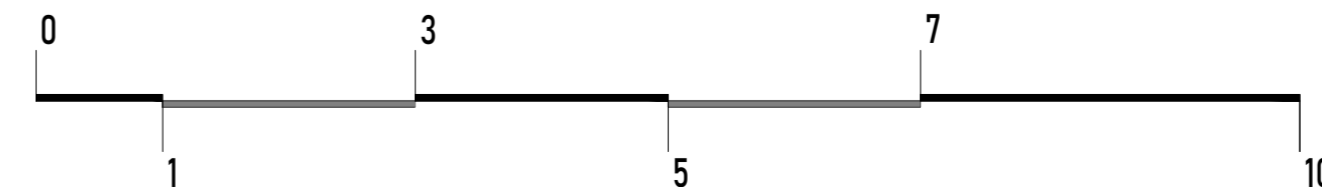
- 01 DOUBLE VOID
- 02 OFFICE NUMBER 01
- 03 OFFICE NUMBER 02

VC VERTICAL CIRCULATION

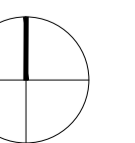


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# FIRST FLOOR/ CENTRAL KITCHEN

A FULL VIEW OF THE LAYOUT GENERATED BY UNIVEST FOR THE CENTRAL KITCHEN ON THE FIRST FLOOR CONTAINING ALL OF THE STORING AREAS DIVIDED BETWEEN CORD AND DRY, FREEZERS, BAKING AREAS, BUTCHER AND WASHING SPACES. ALONG WITH THE DESIGN FOR BOTH LAYOUTS FOR THE LIVE KITCHENS ON THE GROUND LEVEL SPACE AS PER THE REQUEST OF HUSK.

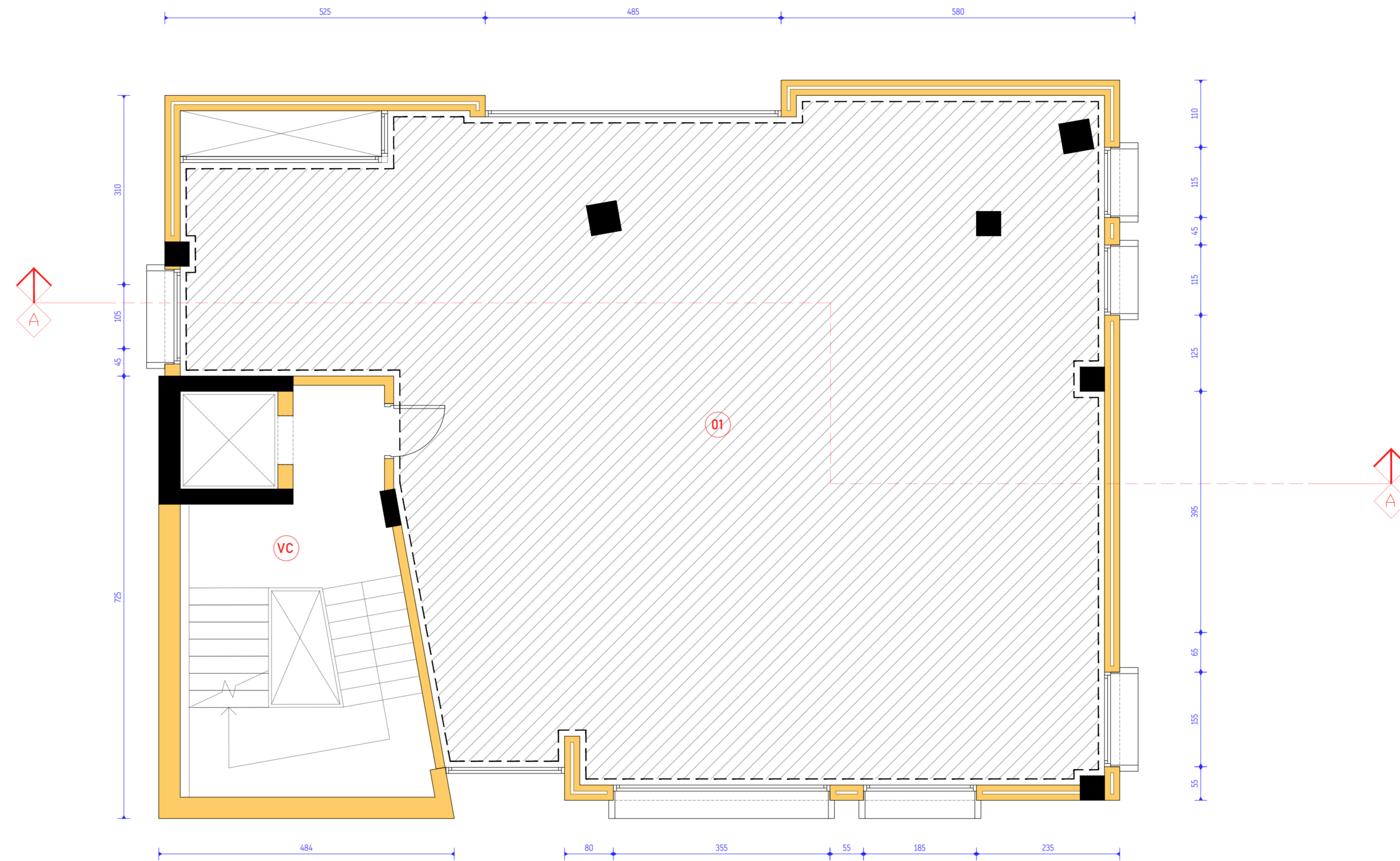
GENIE EATS  
ZIA BLOCK G

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## LEGEND

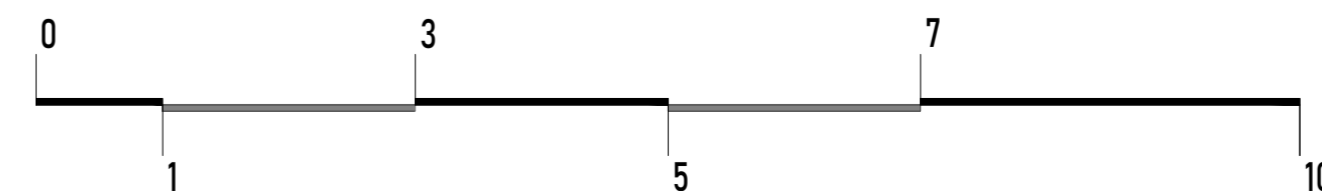
01 CENTRAL KITCHEN

VC VERTICAL CIRCULATION

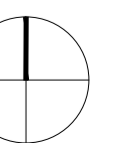


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# THE ROOF/ ADMINISTRATIVE LOUNGE

ON THE ROOF SPACE, A TECHNICAL AREA IS SET TO BE LOCATED THAT GENERATES THE FULL POWER FOR THE PROJECT AND IS COVERED WITH LOUVERS BY WHICH THE VISUAL IMPACT IS TO BE SMOOTH ESPECIALLY WITH THE ADDITION OF A PERGOLA THAT WILL BE THE MAIN ADMINISTRATIVE LOUNGE FOR OUTDOOR MEETING AND FOOD TASTING.

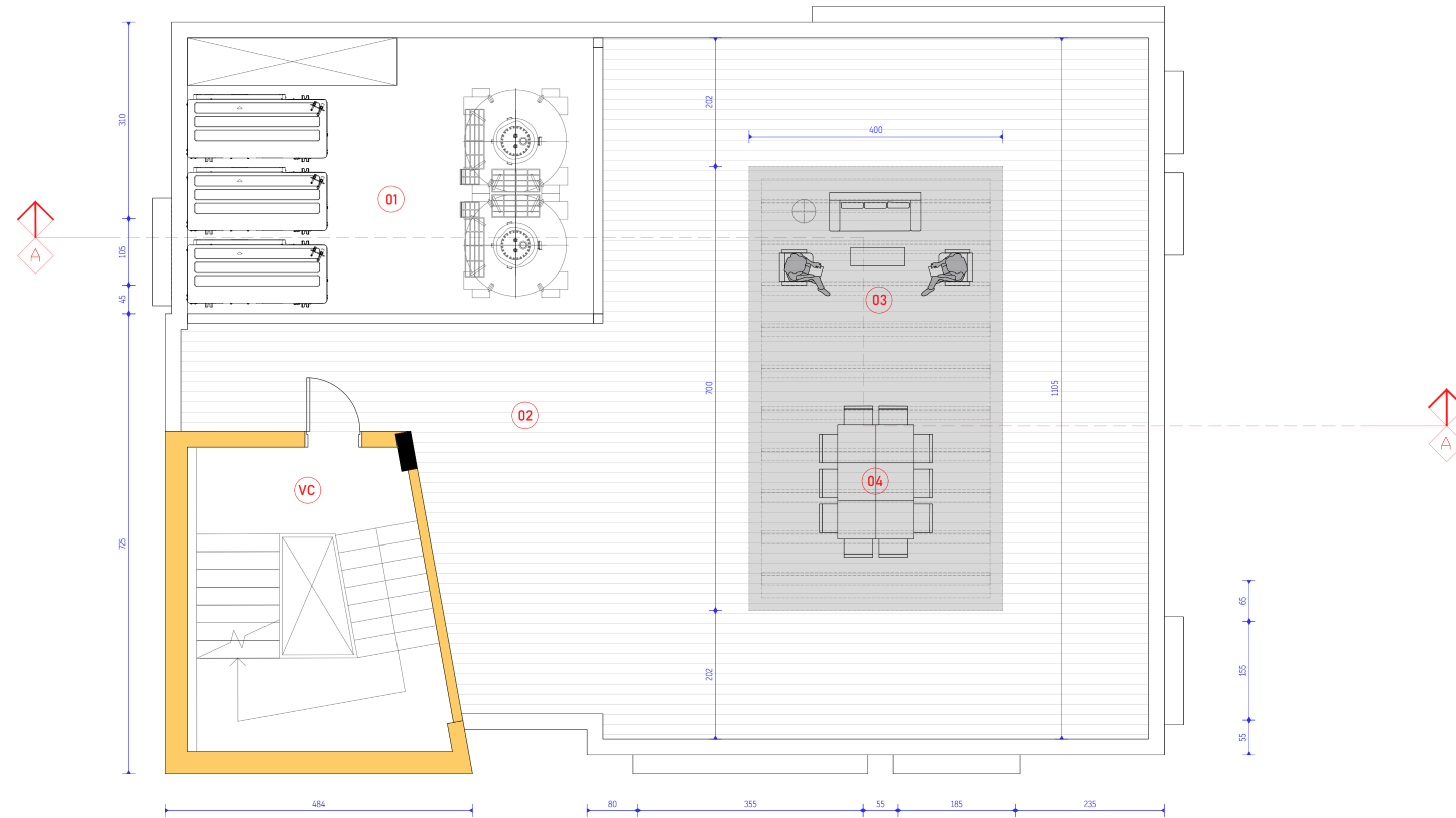
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## LEGEND

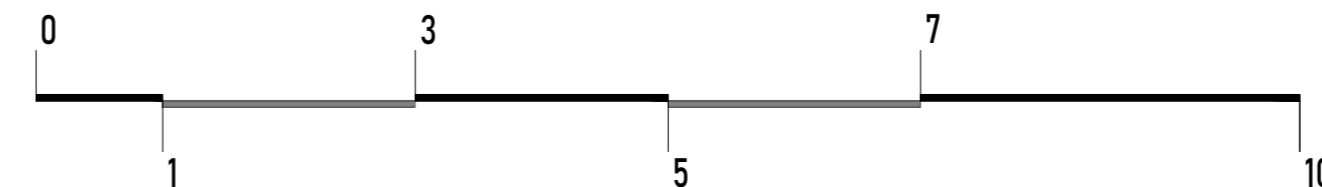
- 01 TECHNICAL AREA
- 02 OPEN TERRACE
- 03 VIS-A-VIS
- 04 MEETING TABLE

VC VERTICAL CIRCULATION

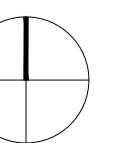


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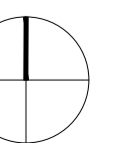
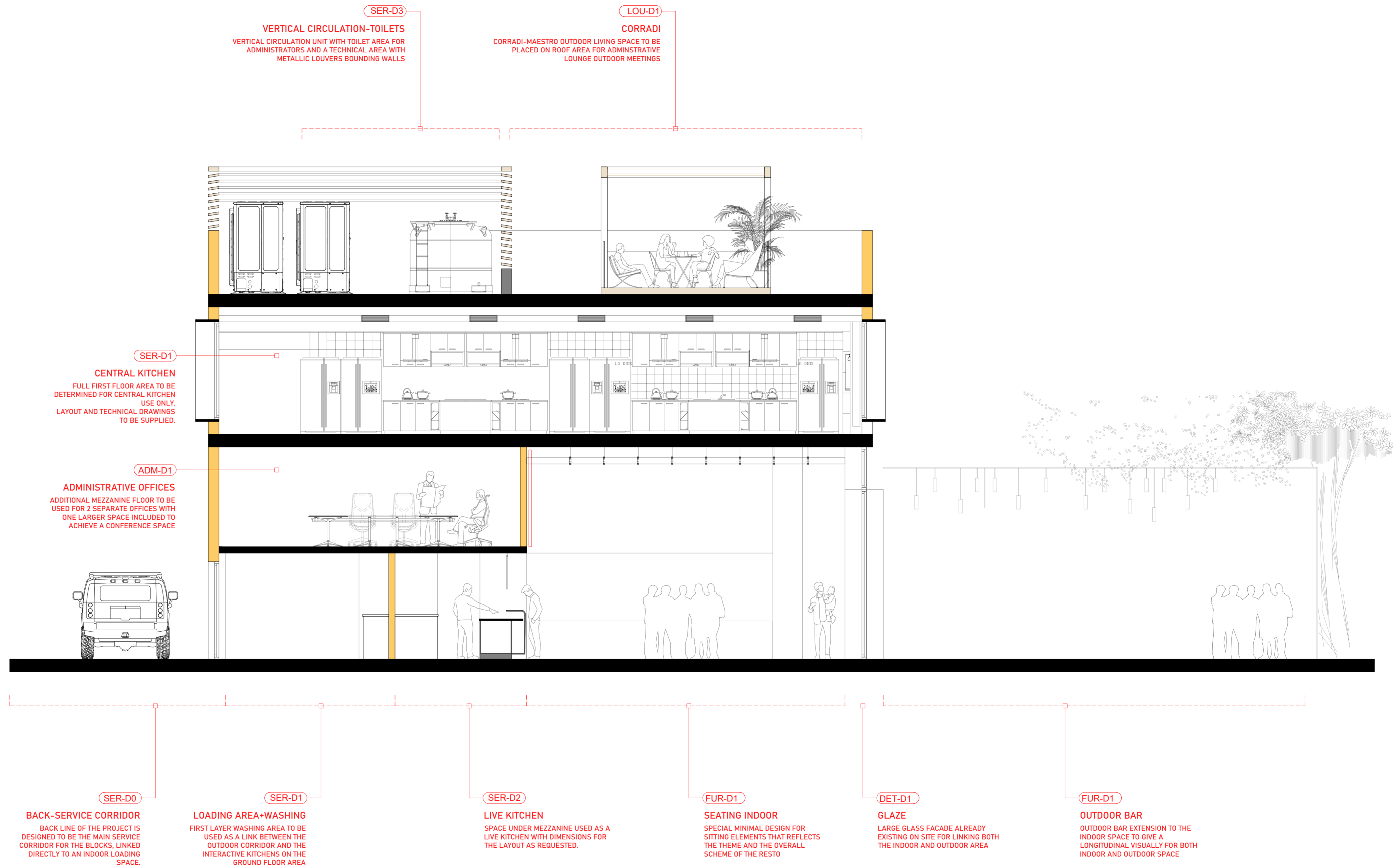
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# THE SECTION/ VOLUME GENERATED

THE SECTION SHOWS CLEARLY HOW THE ADDED MEZZANINE IS A SOLUTION THAT ENSURES THE AVAILABILITY OF INDOOR SPACE FOR ADMINISTRATIVE WORKS WITHOUT TAKING ANY SPACE FROM THE CENTRAL KITCHEN AND THE GROUND FLOOR SPACE TO ENSURE THE OPTIMUM SPACE FUNCTIONALITY ON ALL LEVELS.

CLEARLY VISIBLE HOW THE DOUBLE VOID ACTS AS A MAIN AMBIANCE GENERATOR WITH 5M CLEARANCE HEIGHT FOR THE VISITORS TO EXPERIENCE.



# THE ELEVATION

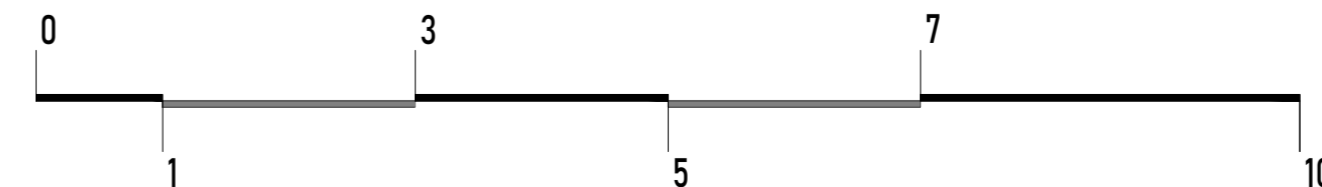
THE ELEVATION AS UPDATED AND MODIFIED TO FUNCTION BETTER WITH THE ENLARGEMENT OF THE GLASS FACADE TO ENSURE BETTER SERVING CIRCULATION OUT OF THE VISORS SPACE OF ENTERING AND EXITING THE INDOOR AREA OF THE RESTAURANT.  
ELEVATION IS MORE SMOOTH WITH THE DECREASE OF SOLID AREAS WITHIN IT.

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ZIA BLOCK G

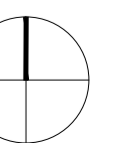
**DOLMEN**  
DEVELOPMENT LTD .UK

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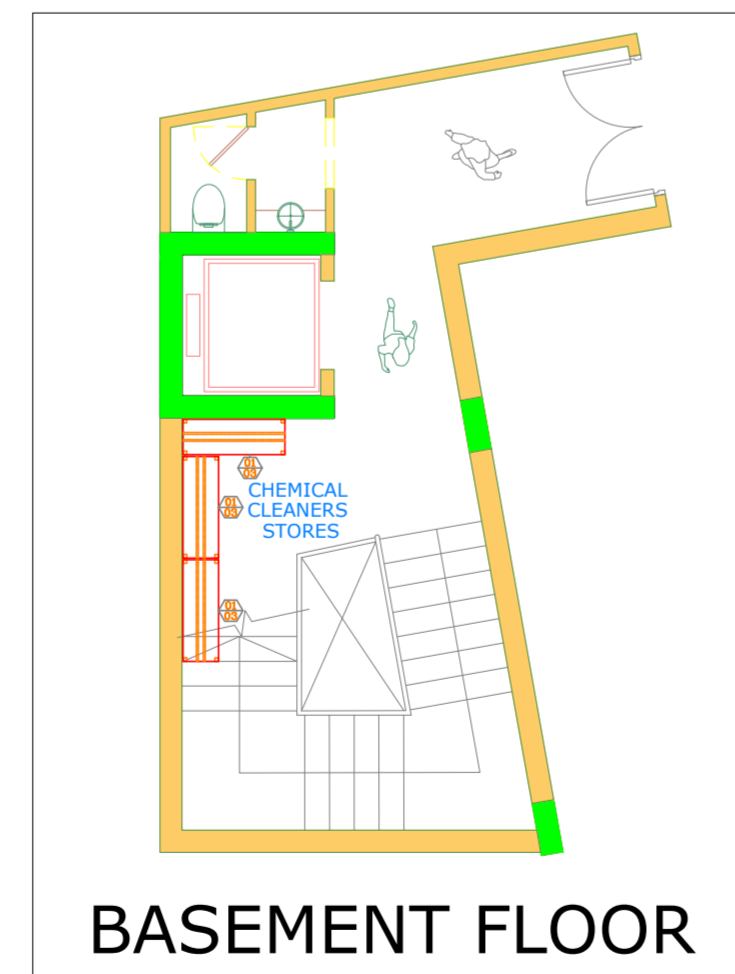
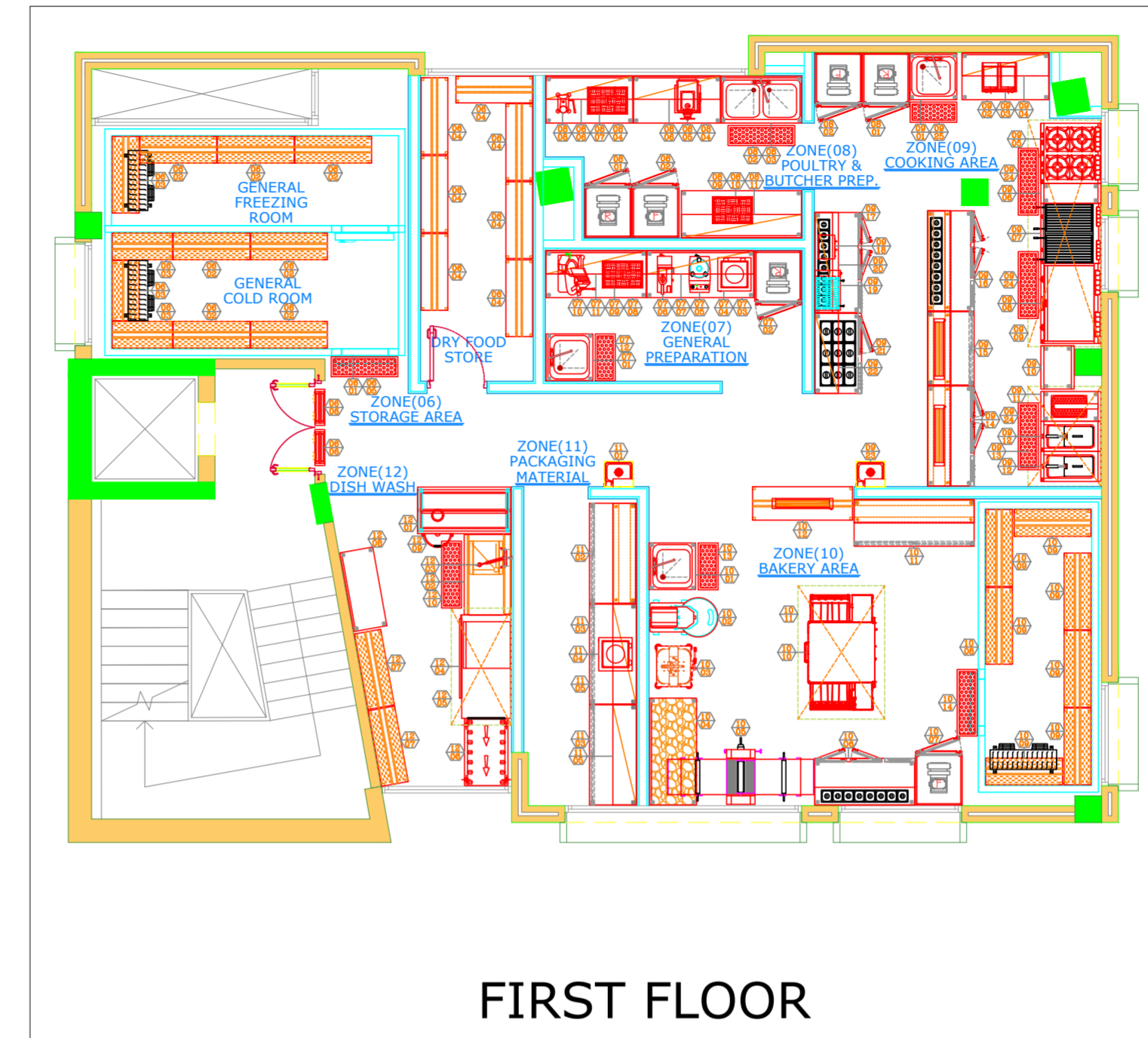
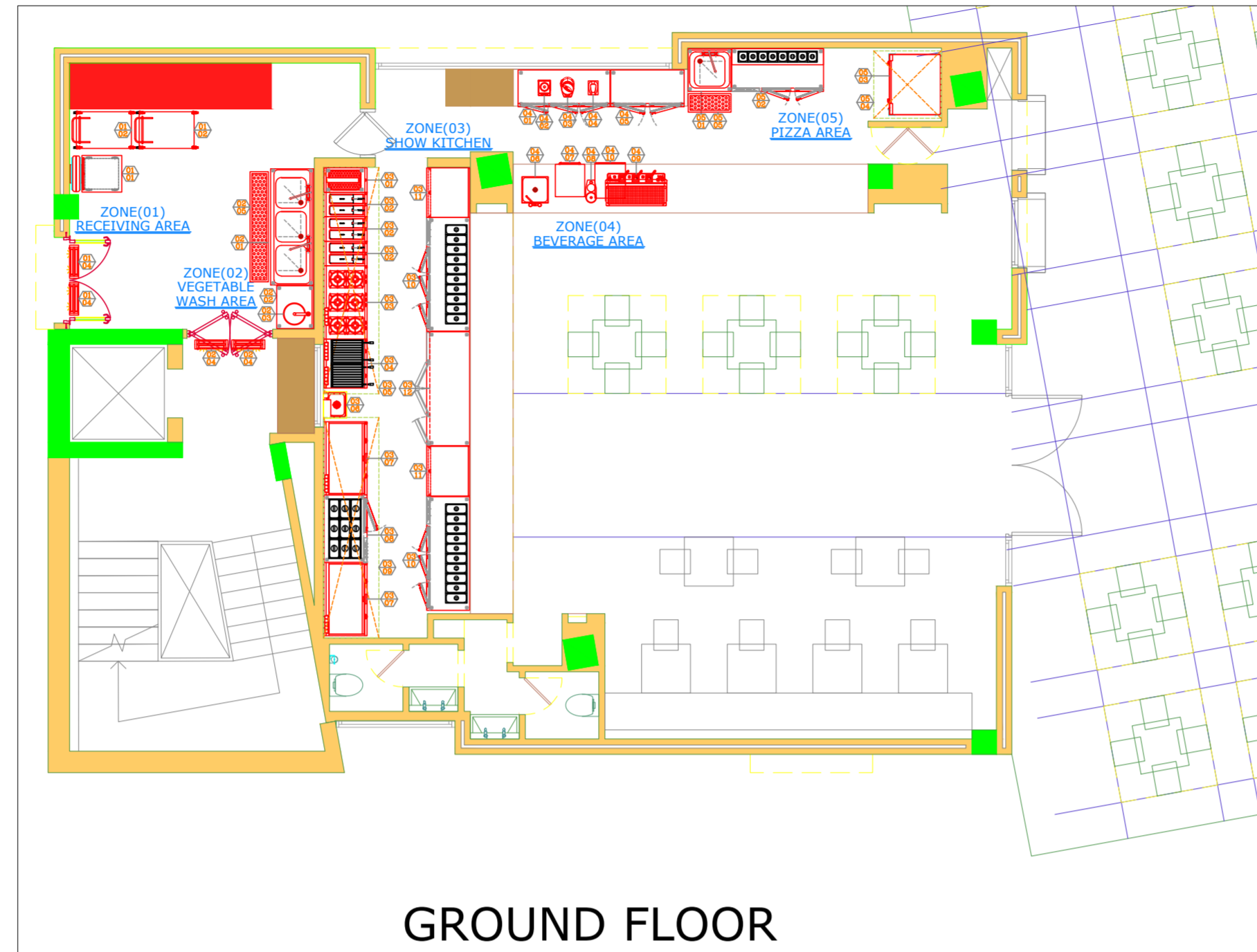


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# CENTRAL KITCHEN LAYOUTS

A FULL VIEW OF THE LAYOUT GENERATED BY UNIVEST FOR THE CENTRAL KITCHEN ON THE FIRST FLOOR CONTAINING ALL OF THE STORING AREAS DIVIDED BETWEEN CORD AND DRY, FREEZERS, BAKING AREAS, BUTCHER AND WASHING SPACES. ALONG WITH THE DESIGN FOR BOTH LAYOUTS FOR THE LIVE KITCHENS ON THE GROUND LEVEL SPACE AS PER THE REQUEST OF HUSK.



## LIST OF EQUIPMENT FOR KITCHEN

ITEM	EQUIPMENT DESCRIPTION	QTY	DIMENSIONS
<b>ZONE (11) PACKAGING MATERIAL AREA</b>			
11-01	S/STEEL HAND WASH SINK KNEE OPERATED	1	90 x 40 x 30 Cm.
11-02	S/STEEL FLOOR CUPBOARD, MIDDLE SHELF, OPEN CABINET W. NEUTRAL DOUBLE UPPER SHELF	1	150 x 70 x 85 Cm.
11-03	S/STEEL FLOOR CUPBOARD, MIDDLE SHELF, SLIDING DOORS	2	150 x 70 x 85 Cm.
11-04	VACUUM PACKING TOP	1	41 x 46 x 43 Cm.
11-05	S/STEEL WALL MOUNTED OVER HEAD SHELF	2	150 x 30 x 04 Cm.
<b>ZONE (12) DISH WASHING AREA</b>			
12-01	S/STEEL SOLID DISH TABLE WITH WASTE HOLE & BACK SHELF	1	140 x 70 x 85/125 Cm.
12-02	S/STEEL SLEET SINGLE BOWL SINK UNIT Bowl Size 60x50x30cm.	1	150 x 70 x 85 Cm.
12-03	PRE RINSE SHOWER FAUCET DECK MOUNTED	1	--
12-04	BACK CONVEYOR DISH WASHER M/c Cap. 90 - 110 Rack/Hr.	1	150 x 77 x 171/201 Cm.
12-05	S/STEEL WALL MOUNTED EXHAUST HOOD	1	175 x 150 x 50 Cm.
12-06	S/STEEL OUTLET TABLE	1	100 x 85 x 85 Cm.
12-07	S/STEEL SHELVING UNIT 4 LEVELS PERFORATED	2	115 x 40 x 180 Cm.
12-08	S/STEEL CLEANING & DRYING DISH TABLE	1	150 x 70 x 85 Cm.
12-09	S/STEEL REFUSE CAN / WASTE BIN-50LIT.	1	90 x 40 x 80 Cm.
12-10	S/STEEL GUTTER DRAIN WITH PERFORATED COVER	1	100 x 30 x 15 Cm.

## LIST OF EQUIPMENT FOR KITCHEN

ITEM	EQUIPMENT DESCRIPTION	QTY	DIMENSIONS
<b>ZONE (01) RECEIVING AREA</b>			
01-01	PLATFORM SCALE Capacity: 600 Kg - Accuracy: 50 gm	1	70 x 80 x 85 Cm.
01-02	S/STEEL HEAVY DUTY PLATFORM RECEIVING TROLLEY	2	60 x 80 x 90 Cm.
01-03	S/STEEL STEEL SOLID STANDING SHELVING UNIT 4 LEVELS	3	115 x 40 x 180 Cm.
01-04	ELECTRIC INSECT KILLER RANGE 8-10 METERS	2	65 x 18 x 40 Cm.
<b>ZONE (02) VEGETABLE WASH AREA</b>			
02-01	S/STEEL TRIPLE BOWL SINK UNIT Bowl Size 60x50x30cm.	1	180 x 70 x 85 Cm.
02-02	S/STEEL WORK TABLE W. B.SP.LASH & UNDER SHELF	1	100 x 80 x 85 Cm.
02-03	DRENCH SALAD SPINNER	1	100 x 80 x 85 Cm.
02-04	ELECTRIC INSECT KILLER RANGE 8-10 METERS	2	60 x 18 x 40 Cm.
02-05	S/STEEL GUTTER DRAIN WITH PERFORATED COVER	1	180 x 30 x 15 Cm.
<b>ZONE (03) SHOW KITCHEN AREA</b>			
03-01	ELECT. FOOD WASHER	1	40 x 70 x 85 Cm.
03-02	GAS DEEP FAT FRYER SINGLE WELL Cap. 18 Lit.	3	60 x 70 x 85 Cm.
03-03	GAS COOKER 6 BURNERS W. OVEN	1	120 x 70 x 85 Cm.
03-04	GAS CHARCOAL GRILL	1	80 x 70 x 85 Cm.
03-05	S/STEEL WALL MOUNTED EXHAUST HOOD (Box Type)	1	270 x 80 x 50 Cm.
03-06	S/STEEL HAND WASH SINK KNEE OPERATED	1	50 x 40 x 30 Cm.
03-07	GAS FRY TOP GRIDDLE SMOOTH PLATE, COUNTER TOP Type	2	180 x 70 x 30 Cm.
03-08	SALAD REFRIGERATOR, 9 ON 1/3 & COLD CABINET, SINGLE DOOR	1	110 x 70 x 85 Cm.
03-09	S/STEEL WALL MOUNTED EXHAUST HOOD (Box Type)	1	360 x 90 x 50 Cm.
03-10	MAKE UP TABLE SALAD REFRIGERATOR, TRIPLE DOORS, 10 ON 1/3	2	185 x 70 x 85 Cm.
03-11	S/STEEL FLOOR CUPBOARD, MIDDLE SHELF, HINGED DOORS	2	90 x 70 x 85 Cm.
03-12	UNDER COUNTER REFRIGERATOR TRIPLE DOORS W. COLD CABINET	1	185 x 70 x 85 Cm.
<b>ZONE (04) BEVERAGE AREA</b>			
04-01	UNDER COUNTER JUICE REFRIGERATOR, GLASS DOORS	1	186 x 60 x 85 Cm.
04-02	ELECT. BAR BLENDER Capacity: 1.5 Lit.	1	25 x 22 x 48 Cm.
04-03	ELECT. ORANGE JUICE EXTRACTOR	1	25 x 21 x 35 Cm.
04-04	ELECT. SPINDLE DRINK MIXER - MILK SHAKE single head	1	18 x 20 x 55 Cm.
04-05	UNDER COUNTER JUICE REFRIGERATOR, GLASS DOORS	1	180 x 80 x 85 Cm.
04-06	DROP IN S/STEEL SINK BOWL	1	30 x 50 x 18 Cm.
04-07	UNDER COUNTER GLASS WASHER M/c. Cap. 30 racks/h	1	42 x 45 x 85 Cm.
04-08	COFFEE GRINDER Hopper cap. 1 Kg.	2	30 x 39 x 81 Cm.
04-09	ESPRESSO COFFEE M/C-SEMI AUTOMATIC-3 GROUP-Boiler cap.21 Lit.	1	110 x 55 x 55.5 Cm.
04-10	ICE MAKER Cap up to 50 kg/day - Bin cap. 25 kg.	1	60 x 58.5 x 79.5 Cm.
<b>ZONE (05) PIZZA AREA</b>			
05-01	S/STEEL CUPBOARD, SINGLE BOWL SINK, Bowl Size 60x50x30cm.	1	70 x 70 x 85 Cm.
05-02	PIZZA REFRIGERATOR COUNTER, WITH NECK FOR 8 ON 1/8	1	150 x 70 x 85 Cm.
05-03	ELECT. PIZZA OVEN Double Decker 4 Phase 450 Cm W. Stand	1	110 x 80 x 70/90 Cm.
05-04	S/STEEL WALL MOUNTED EXHAUST HOOD	1	110 x 110 x 50 Cm.
05-05	S/STEEL GUTTER DRAIN WITH PERFORATED COVER	1	70 x 30 x 15 Cm.
<b>ZONE (06) STORAGE AREA</b>			
06-01	WALK-IN GENERAL COLD & FREEZING ROOM	1	450 x 340 x 280 Cm.
06-02	S/STEEL PERFORATED STANDING SHELVING UNIT 4 LEVELS	7	115 x 40 x 180 Cm.
06-03	S/STEEL PERFORATED STANDING SHELVING UNIT 4 LEVELS	4	90 x 40 x 180 Cm.
06-04	S/STEEL STEEL SOLID STANDING SHELVING UNIT 4 LEVELS	7	115 x 40 x 180 Cm.
06-05	S/STEEL GUTTER DRAIN WITH PERFORATED COVER	1	60 x 30 x 15 Cm.
06-06	ELECTRIC INSECT KILLER RANGE 8-10 METERS	2	60 x 18 x 40 Cm.
<b>ZONE (07) GENERAL PREPARATION AREA</b>			
07-01	S/STEEL SINGLE BOWL SINK UNIT Bowl Size 60x50x30cm.	1	70 x 70 x 85 Cm.
07-02	S/STEEL REACH IN SINGLE DOOR REFRIGERATOR 700 Lit. 22R1	2	70 x 80 x 200 Cm.
07-03	S/STEEL WORK TABLE W. B.SP.LASH & UNDER SHELF	1	180 x 70 x 85 Cm.
07-04	VACUUM PACKING TOP	1	41 x 46 x 43 Cm.
07-05	VEGETABLE CUTTER MIXER Cap. 5 Lit.	1	25 x 50 x 50 Cm.
07-06	VEGETABLE CUTTER C/H 5 DISKS	1	24 x 57 x 47 Cm.
07-07	S/STEEL WALL MOUNTED OVER HEAD SHELF	1	160 x 30 x 04 Cm.
07-08	S/STEEL WORK TABLE W. B.SP.LASH & UNDER SHELF	1	150 x 70 x 85 Cm.
07-09	VEGETABLE CUTTING BOARD ARTIFLON	1	60 x 40 x 05 Cm.
07-10	MEAT SLICER M/c BLADE DIAMETER # 25cm.	1	57 x 48 x 42 Cm.
07-11	S/STEEL WALL MOUNTED OVER HEAD SHELF	1	150 x 30 x 04 Cm.
07-12	S/STEEL GUTTER DRAIN WITH PERFORATED COVER	1	70 x 30 x 15 Cm.
<b>ZONE (08) POULTRY &amp; BUTCHER PREPARATION AREA</b>			
08-01	S/STEEL REACH IN SINGLE DOOR REFRIGERATOR 700 Lit. 22R1	2	70 x 80 x 200 Cm.
08-02	S/STEEL REACH IN SINGLE DOOR FREEZER 700 Lit. 22R1	2	70 x 80 x 200 Cm.
08-03	S/STEEL DOUBLE BOWL SINK UNIT Bowl Size 60x50x30cm.	1	150 x 70 x 85 Cm.
08-04	S/STEEL WORK TABLE W. B.SP.LASH & UNDER SHELF	2	150 x 70 x 85 Cm.
08-05	MEAT KNUCKER #32	1	35.5 x 53.5 x 80 Cm.
08-06	S/STEEL WALL MOUNTED OVER HEAD SHELF	2	150 x 30 x 04 Cm.
08-07	BUTCHER CUTTING BOARD ARTIFLON	1	60 x 40 x 05 Cm.
08-08	HAMBURGER PARS M/c (DP100)	1	30 x 31 x 38 Cm.
08-09	S/STEEL WORK TABLE W. B.SP.LASH & UNDER SHELF	1	150 x 70 x 85 Cm.
08-10	POULTRY CUTTING BOARD ARTIFLON	1	60 x 40 x 05 Cm.
08-11	S/STEEL WALL MOUNTED OVER HEAD SHELF	1	180 x 30 x 04 Cm.
<b>ZONE (09) HOT COOKING AREA</b>			
09-01	S/STEEL SINGLE BOWL SINK UNIT Bowl Size 60x50x30cm.	1	70 x 70 x 85 Cm.
09-02	S/STEEL WORK TABLE W. B.SP.LASH & UNDER SHELF	1	150 x 70 x 85 Cm.
09-03	ELECT. DOUBLE PANINI GRILL SINGLE GROOVED GRILL PLATE W. COVER	1	54.5 x 30 x 21 Cm.
09-04	S/STEEL WALL MOUNTED OVER HEAD SHELF	1	150 x 30 x 04 Cm.
09-05	GAS COOKER 4 BURNERS W. OVEN	1	90 x 90 x 85 Cm.
09-06	S/STEEL SEPARATION UNIT	1	30 x 90 x 85 Cm.
09-07	GAS CHARCOAL GRILL	1	90 x 90 x 85 Cm.
09-08	GAS FRY TOP GRIDDLE SMOOTH PLATE	1	180 x 90 x 85 Cm.
09-09	S/STEEL WALL MOUNTED EXHAUST HOOD	2	45 x 110 x 60 Cm.
09-10	S/STEEL SEPARATION UNIT	1	65 x 50 x 85 Cm.
09-11	ELECT. FOOD WASHER	1	45 x 90 x 85 Cm.
09-12	ELECT. DEEP FAT FRYER SINGLE WELL Cap. 18 Lit.	2	60 x 80 x 85 Cm.
09-13	S/STEEL WALL MOUNTED EXHAUST HOOD	1	150 x 110 x 60 Cm.
09-14	UNDER COUNTER FREEZING 4 ON 1/1 & W. PASS THRU HEATED DOUBLE UPPER SHELF (Pick-up line)	1	150 x 70 x 85 Cm.
09-15	HEATED DOUBLE UPPER SHELF (Pick-up line)	1	150 x 70 x 85 Cm.
09-16	SANDWICH REFRIGERATOR, TRIPLE DOORS, WITH NECK FOR 8 ON 1/8	1	110 x 70 x 85 Cm.
09-17	W. PASS THRU SANDWICH REFRIGERATOR, TRIPLE DOORS, WITH NECK FOR 8 ON 1/8	1	150 x 70 x 85 Cm.
09-18	ELECT. CONVEYER TOSTER	1	55 x 30 x 35 Cm.
09-19	ELECT. PIZZA SALAMANDER	1	60 x 40 x 50 Cm.
09-20	S/STEEL WALL MOUNTED OVER HEAD SHELF	1	150 x 45 x 04 Cm.
09-21	SALAD REFRIGERATOR, 4ON 1/1 & COLD CABINET, SINGLE DOOR	1	120 x 70 x 85 Cm.
09-22	S/STEEL WALL MOUNTED OVER HEAD SHELF	1	150 x 45 x 04 Cm.
09-23	S/STEEL HAND WASH SINK KNEE OPERATED	1	50 x 40 x 30 Cm.
09-24	S/STEEL GUTTER DRAIN WITH PERFORATED COVER	3	100 x 30 x 15 Cm.
09-25	S/STEEL GUTTER DRAIN WITH PERFORATED COVER	1	70 x 30 x 15 Cm.
<b>ZONE (10) BAKERY AREA</b>			
10-01	S/STEEL SINGLE BOWL SINK UNIT Bowl Size 60x50x30cm.	1	70 x 70 x 85 Cm.
10-02	SERIAL MIXER Capacity: 35kg, OUTPUT: 68 Kg, DOUGH	1	42.5 x 73.5 x 81 Cm.
10-03	DIVIDER / BOUNDER M/c Capacity: 3.5kg - Pieces ae. 30	1	61 x 59 x 101 Cm.
10-04	S/STEEL WORK TABLE W. B.SP.LASH, W. MARBLE TOP	1	180 x 70 x 85 Cm.
10-05	ELECT. PARTY SHEETER M/c Roll Width 50 cm, Length 100 cm	1	258 x 89 x 105.5 Cm.
10-06	PIZZA REFRIGERATOR COUNTER, WITH NECK FOR 8 ON 1/8	1	150 x 70 x 85 Cm.
10-07	S/STEEL REACH IN SINGLE DOOR FREEZER 700 Lit. 22R1	1	70 x 80 x 200 Cm.
10-08	WALK-IN GENERAL COLD ROOM	1	400 x 190 x 280 Cm.
10-09	S/STEEL PERFORATED STANDING SHELVING UNIT 4 LEVELS	7	115 x 40 x 180 Cm.
10-10	PIZZA CONVEYOR OVEN DOUBLE DECK	1	172 x 104 x 147.2 Cm.
10-11	S/STEEL ISLAND MOUNTED EXHAUST HOOD	1	150 x 125 x 50 Cm.
10-12	S/STEEL FLOOR CUPBOARD, MIDDLE SHELF, OPEN CABINET W. NEUTRAL DOUBLE UPPER SHELF	1	180 x 70 x 85 Cm.
10-13	S/STEEL SOLID STANDING SHELVING UNIT 3 LEVELS HEATED & 2 LEVELS NEUTRAL	1	150 x 60 x 200 Cm.
10-14	S/STEEL GUTTER DRAIN WITH PERFORATED COVER	1	70 x 30 x 15 Cm.
10-15	S/STEEL GUTTER DRAIN WITH PERFORATED COVER	1	100 x 30 x 15 Cm.

United Investment Group  
**UNIVEST** يونيڤست  
 Head Office 7Elsraa, Mohandesin-Show Room-9E1 - Esraa Labnan Sq & Sale Tel. 3304880(10 - lines) & Service Tel: 33479196-33470854  
 CLIENT: --  
 REVISION: Ok, 19/03/2022 PROJECT: ZIA Restaurant  
 MAIN KITCHEN-GROUND FLOOR  
 KITCHEN EQUIP. LAYOUT  
 REV. NO. DESCRIPTION APP. DATE DIM. SCALE DWG. NO. CHECK  
 Sales: Waleed H. Ahmed DATE: 17/03/2022 DIM. SCALE: 1:50 DWG. NO.: WS-ZR22-1703-Q-00-00  
 Design: Eng. W. Roshay  
 Check: Eng. W. Roshay



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**THANK  
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