

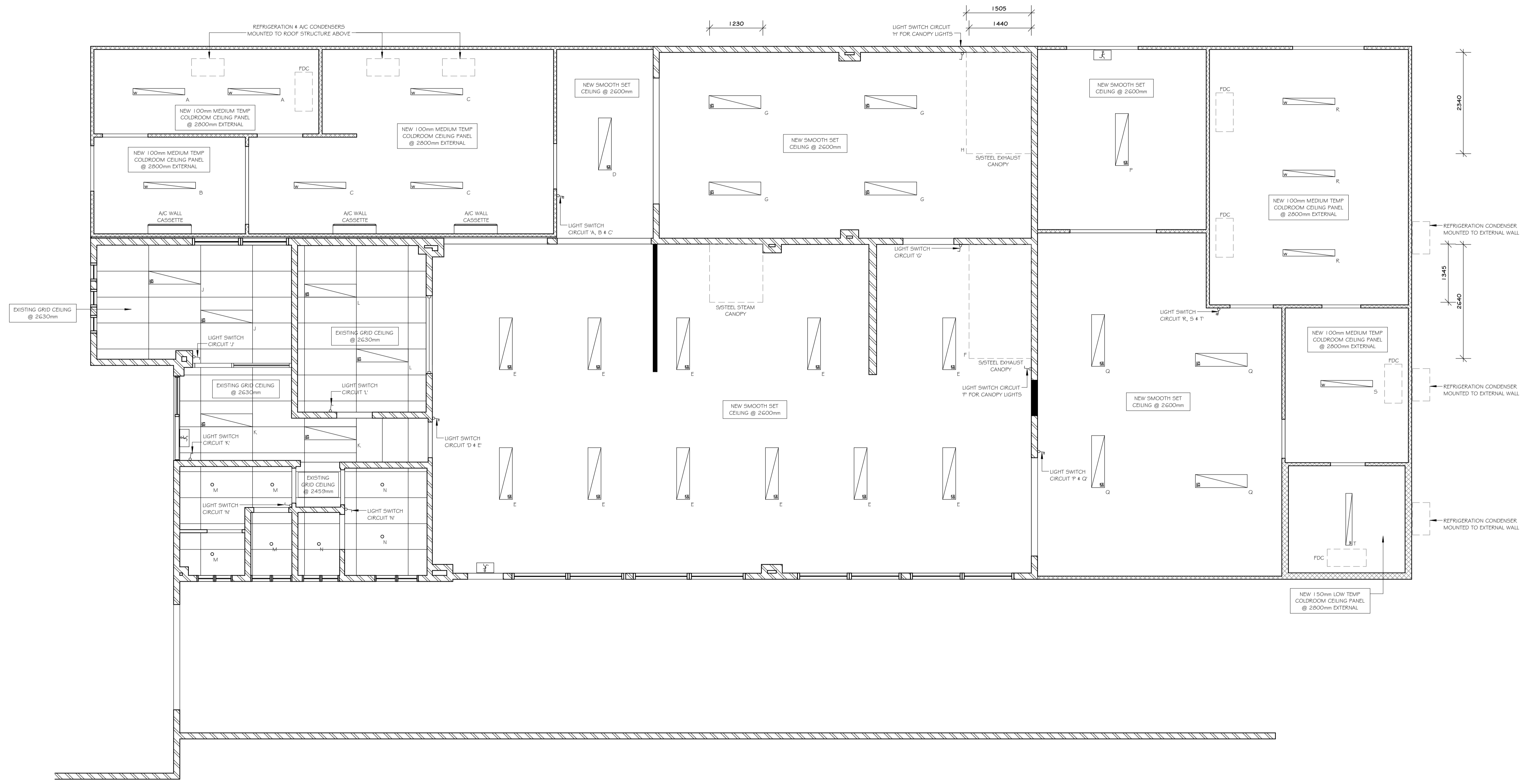


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 Solution Focused Thinking
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04-July-2018
 FOR BA 196221 ON ONLY
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Peter Hofstetter
 Accreditation Number A81116

[Handwritten Signature]



CEILING LEGEND

	ILLUMINATED EMERGENCY EXIT LIGHT
	LED DOWNLIGHT
	SPIFFIRE EMERGENCY LIGHT
	SURFACE MOUNTED LED PANEL - LOW PROFILE PIERLUX ECO LED PANEL - 1200 x 300 x 9.5mm (36w)
	WATERPROOF SURFACE MOUNTED FLUORESCENT TRIPHOSPHOROUS TUBE LIGHT - 600 x 1150 (1 x 14w)
	LIGHT SWITCH - 1 BANK
	LIGHT SWITCH - 2 BANKS
	LIGHT SWITCH - 3 BANKS

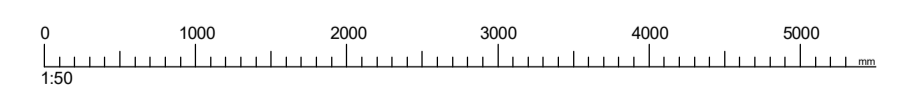
NOTES:
 1. LIGHT SWITCH CIRCUITS REPRESENTED BY LETTERS 'A' - 'T'
REFLECTED CEILING PLAN



PROJECT:
 UNCLE BOB'S BAKERY, UNDERWOOD

ALL DIMENSIONS & SITE SPECIFIC
 DETAILS TO BE CONFIRMED ON SITE

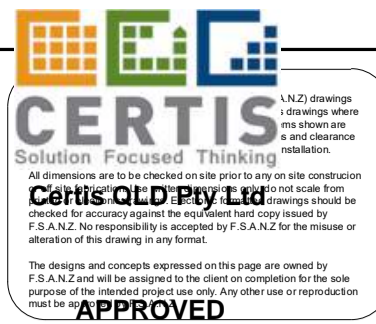
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REVISION	AMENDMENT	DATE
REV A	Full Set A	19/06/2018
REV		
REV		
REV		
REV		
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REV		
REV		

DRAWN ZVL	DATE 19/06/2018
CHECKED BY RJR	SCALE 1:50
DRAWING No 5080	SHEET No 05
	ISSUE A
	AI

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EQUIPMENT SCHEDULE											
CODE	ITEM	BRAND	MODEL	QUANTITY	AMPS	KILOWATTS	GAS	WASTE	WATER	NOTES	
1	DECK OVEN	TAGLIAVINI	3EMT64C76BS	1	THREE PHASE	41	NA	TUNDISH	1/2 INCH TBC	EXISTING	
2	ELECTRIC CONVECTION OVEN	UNOX	EXISTING	1	THREE PHASE 32 AMPS	9.9	NA	TUNDISH	TBC	EXISTING	
3	ELECTRIC CONVECTION OVEN	UNOX	EXISTING	1	THREE PHASE 20 AMPS	TBC	NA	TUNDISH	TBC	EXISTING	
4	1.3 TRAY COMBI OVEN	UNOX	TBC	1	TBC	TBC	TBC	TUNDISH	TBC	EXISTING	
5	STOCK POT	BARON	POGV 50	1	NA	NA	47 m3HR	NA	NA		
6	DEPOSITING MACHINE	DELFIN	MIND	1	TBC	2	NA	NA	NA	EXISTING	
7	POT WASHER	MEKO	PV 130.2	1	THREE PHASE	1.5	NA	FWASH	3/4 INCH HOT		
8	ROLL-IN BLAST CHILLER/FREEZER	FRIGONOX	MX29TS-CF	1	THREE PHASE 20amps	4.4	NA	REAR TUNDISH 4 FRONT FLOOR WASTE	1/2 INCH TBC	EXISTING	
9	PLANETARY MIXER 25 LITRE	ROBOT COUPE	SP25-S	1	SINGLE PHASE 10amps	0.5G	NA	NA	NA	EXISTING	
10	BOL PLANETARY FLOOR MIXER	ROBOT COUPE	SPB-80HI	1	THREE PHASE	2.25	NA	NA	NA	EXISTING	
11	SPIRAL MIXER	PARAMOUNT	SM-1 20TW	1	THREE PHASE 20amps	9.55	NA	NA	NA	EXISTING; SUPPLIED W/ 4 PIN 20amps PLUG	
12	AUTOMATIC DOUGH SHEETER	TEKNO STAMAP	AUTO 123 7020	1	THREE PHASE	4.4	NA	NA	NA		
13	BENCHTOP PASTRY SHEETER	RONDO	EXISTING	1	THREE PHASE 10amps	TBC	NA	NA	NA	EXISTING	
14	WALL MOUNTED WATER CHILLER	MOFFAT CFI	KCS90	1						EXISTING	
15	WATER METER	MOFFAT STM	DOX30	1	SINGLE PHASE 10amps	0.025	NA	NA	NA	EXISTING	
16	RETARDER PROVER	PARAMOUNT	RP2K	1	THREE PHASE 20amps	NOT PROVIDED	NA	TUNDISH	1/2 INCH COLD	EXISTING	
17	STEAM CANOPY	CUSTOM	S/STEEL	1	SINGLE PHASE 15amps	NOT PROVIDED	NA	NA	NA		
18	EXHAUST CANOPY	CUSTOM MADE	S/STEEL	1	SINGLE PHASE 15amps	NOT PROVIDED	NA	NA	NA		
19	BLAST CHILLER FREEZER	FOSTER	MBCF 150	1	SINGLE PHASE 20amps	TBC	NA	TUNDISH	NA		
20	PRESSURISED BRAIT PAN	MKN	FLDVCHEP SIZE 2 DEEP (100) FCEKR23D	1	THREE PHASE	17.5	NA	TUNDISH 4 FLOOR WASTE	TBC INCH HOT/COLD	REMOTE UNIT	
21	REFRIGERATED HOLDING CABINET	IRINOX	CP ONE	6	SINGLE PHASE 10amps	2	NA	NA	NA		
22	MEDIUM TEMP COLDROOM	CUSTOM MADE	75mm INSULATED COLDROOM PANEL	1	TBC	TBC	NA	TUNDISH	NA		
23	MEDIUM TEMP COLDROOM	CUSTOM MADE	75mm INSULATED COLDROOM PANEL	1	TBC	TBC	NA	TUNDISH	NA		
24	MEDIUM TEMP COLDROOM	CUSTOM MADE	75mm INSULATED COLDROOM PANEL	1	TBC	TBC	NA	TUNDISH	NA		
25	MEDIUM TEMP COLDROOM	CUSTOM MADE	75mm INSULATED COLDROOM PANEL	1	TBC	TBC	NA	TUNDISH	NA		
26	MEDIUM TEMP COLDROOM	CUSTOM MADE	75mm INSULATED COLDROOM PANEL	1	TBC	TBC	NA	TUNDISH	NA		
27	LOW TEMP COLDROOM	CUSTOM MADE	100mm INSULATED COLDROOM PANEL	1	TBC	TBC	NA	TUNDISH	NA		
28	BOILING WATER UNIT	ZIP AUTOBOIL	AB1011	1	SINGLE PHASE 15amps	3.6	NA	TUNDISH	1/2 INCH COLD		
29	EXHAUST CANOPY	CUSTOM MADE	S/STEEL	1	SINGLE PHASE 15amps	NOT PROVIDED	NA	NA	NA		
30	1 DOOR DOMESTIC REFRIG	EXISTING	EXISTING	1	SINGLE PHASE 10amps	NOT PROVIDED	NA	NA	NA		

SHELVING SCHEDULE		
TYPE	DIMENSIONS (mm)	QUANTITY
4 TIER	1200 x 600	1
4 TIER	1350 x 600	3
4 TIER	1500 x 600	3
4 TIER	1600 x 600	1
5 TIER	1050 x 600	2
5 TIER	1200 x 600	4
5 TIER	1350 x 600	2
5 TIER	1600 x 640	2

TAPWARE FIXTURE SCHEDULE					
CODE	BRAND	MODEL	DESCRIPTION	QUANTITY	NOTES
A	STOODART	SPPL WB ND1-300.TV	WASH BASIN KNEE OPERATED WITH SPASHBACK	6	W/ TEMPERING VALVE
B	GLOBAL TAPWARE	GFS2512	PRE RINSE DUAL HOB TAP STANDARD W/ 1.2" POT FILLER	1	W/ SINGLE HOLE DUAL DECK MOUNT
C	GLOBAL TAPWARE	GMS	SINK MIXER W/ STANDARD 4 LEVER HANDLE 4 2 x INDICATORS	2	

EQUIPMENT, TAPWARE & SHELVING SCHEDULES



PROJECT:
UNCLE BOB'S BAKERY, UNDERWOOD

ALL DIMENSIONS & SITE SPECIFIC
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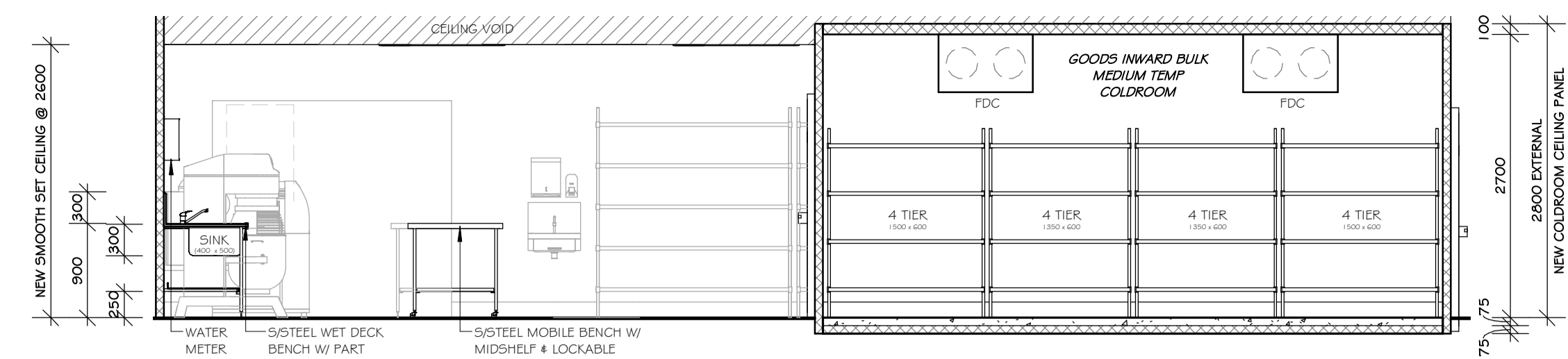
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REVISION	AMENDMENT	DATE
REV. A	Issue Plan A	19/07/2018
REV. B	Issue Plan B	19/07/2018
REV. C	Issue Plan C	19/07/2018
REV. D	Issue Plan D	19/07/2018
REV. E	Issue Plan E	19/07/2018
REV. F	Issue Plan F	01/08/2018
REV. G	Issue Plan A	19/06/2018
REV.		

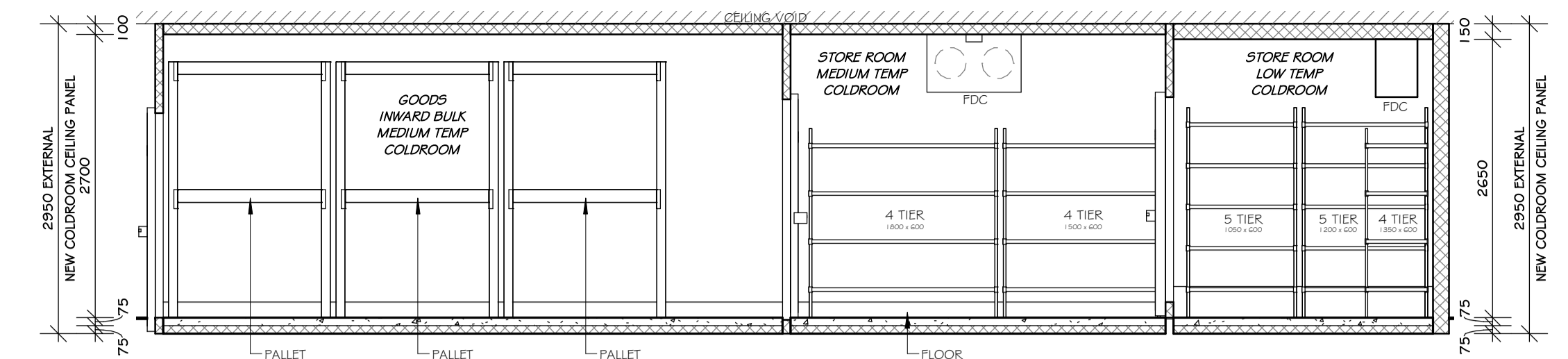
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ZVL	19/06/2018	RJG		9
DRAWING No	SHEET No			AI
5080	02			

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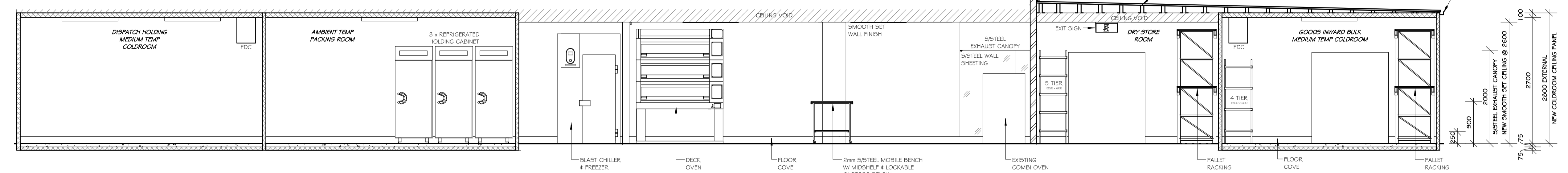
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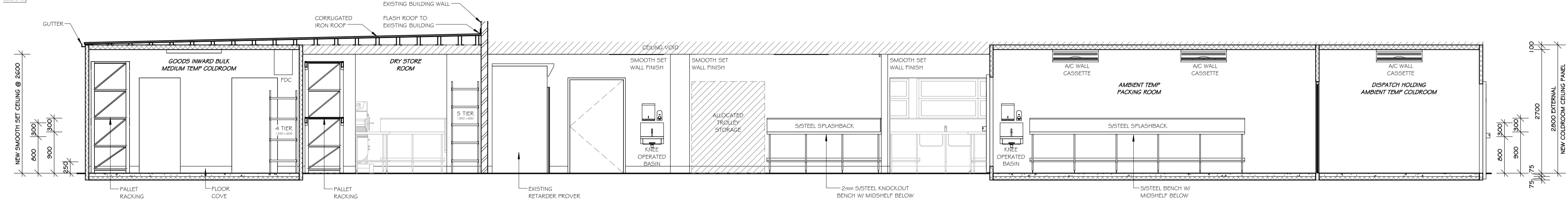
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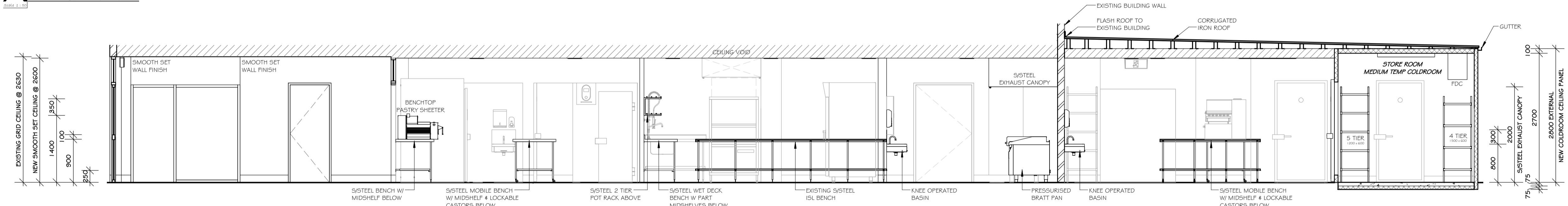
ELEVATION 10-10
 SCALE 1:10



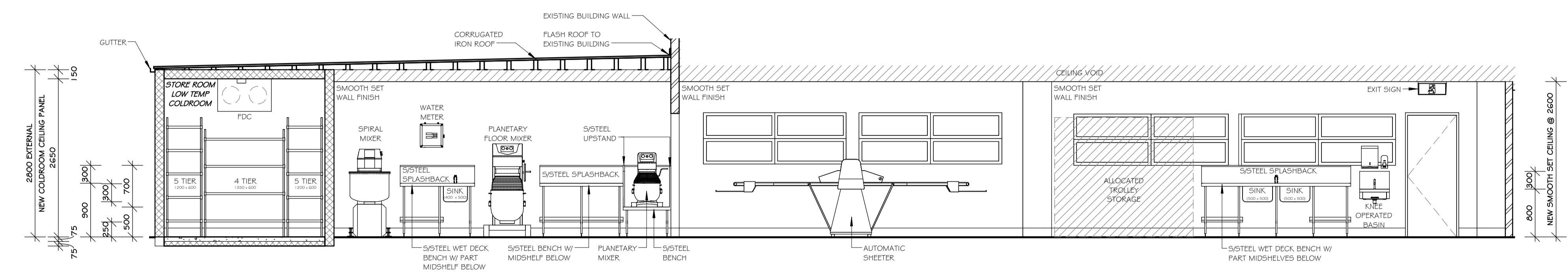
ELEVATION 11-11
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ELEVATION 12-12
 SCALE 1:10



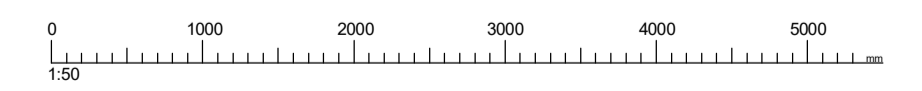
ELEVATION 13-13
 SCALE 1:10



ELEVATION 14-14
 SCALE 1:10

- NOTES:
1. ALL HAND BASIN FACILITIES ARE TO INCLUDE THE INSTALLATION OF A PAPER TOWEL DISPENSER AND LIQUID SOAP DISPENSER AT THE LOCATION OF THE BASIN
 2. WALL FINISHES IN FOOD PREPARATION AREAS ARE TO BE SMOOTH SET VILLASBOARD OR COMPRESSED FC SHEET WITH LIGHT COLOURED HIGH GLOSS PAINTED FINISH OR GLAZED TILES IF INDICATED
 3. CEILING FINISHES IN FOOD PREPARATION AREAS ARE TO BE SMOOTH SET PLASTERBOARD WITH LIGHT COLOURED HIGH GLOSS PAINTED FINISH
 4. ALL BENCH SPLASHBACKS AND STAINLESS WALL SHEETING TO BE SILICON SEALED TO WALLS FREE OF CRACKS & CREVICES

ELEVATIONS



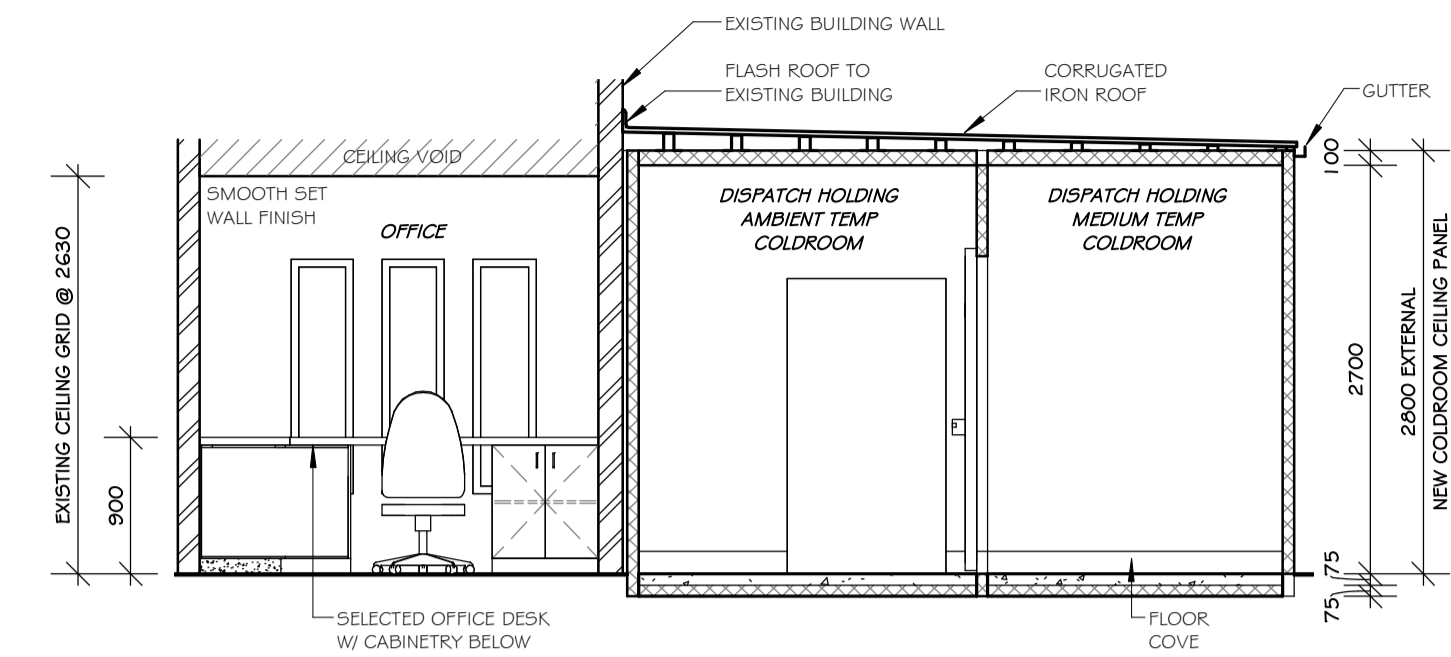
REVISION	AMENDMENT	DATE
REV. A	Full Set A	19/06/2018
REV. B		
REV. C		
REV. D		
REV. E		
REV. F		
REV. G		
REV. H		
REV. I		

DRAWN	DATE	CHECKED BY	SCALE	ISSUE
ZVL	19/06/2018	RJG	1:50	A
DRAWING NO	SHEET NO			
5080	07			AI

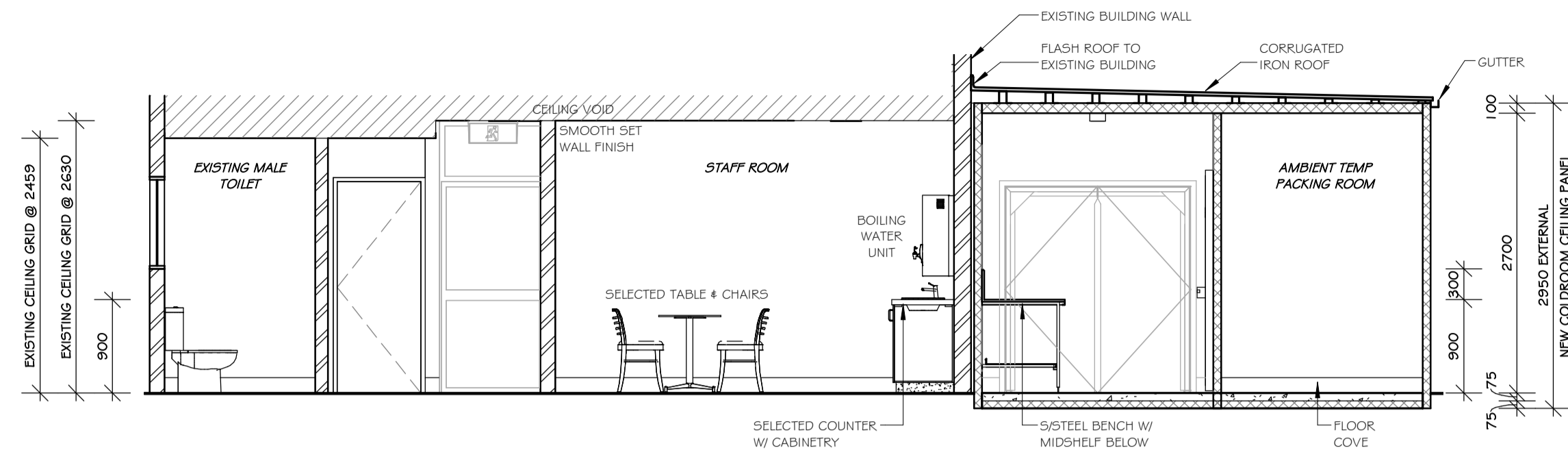
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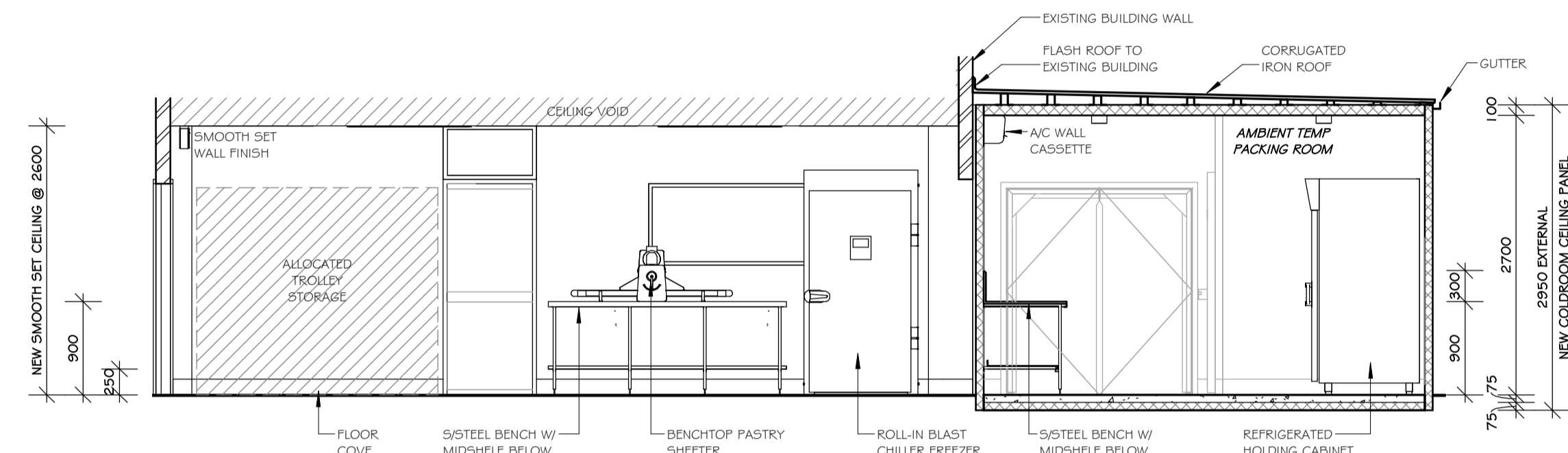
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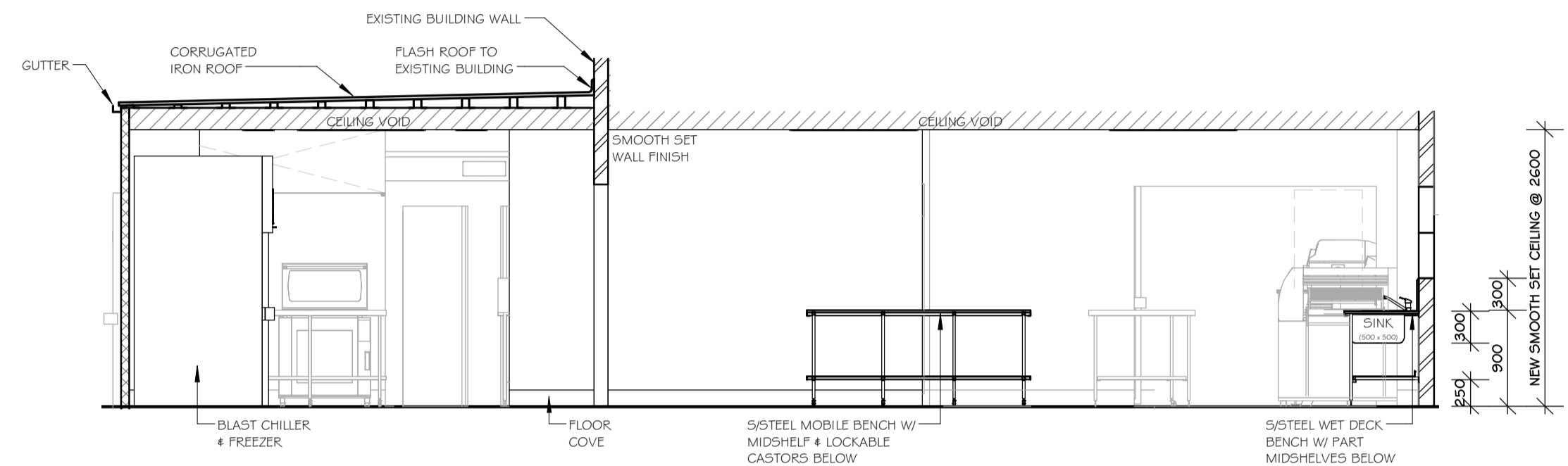
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SCALE 1:10



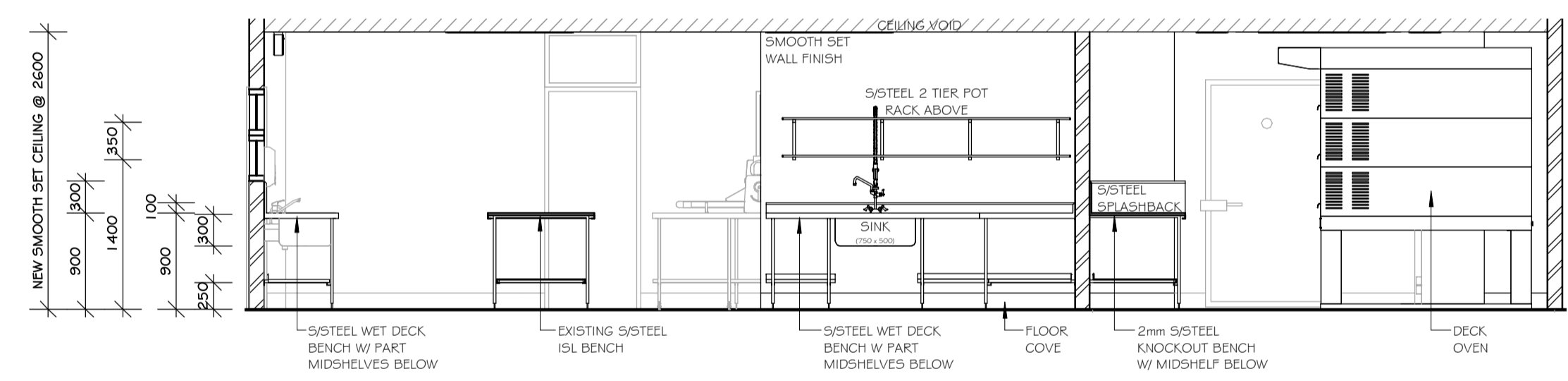
ELEVATION 2-2
SCALE 1:10



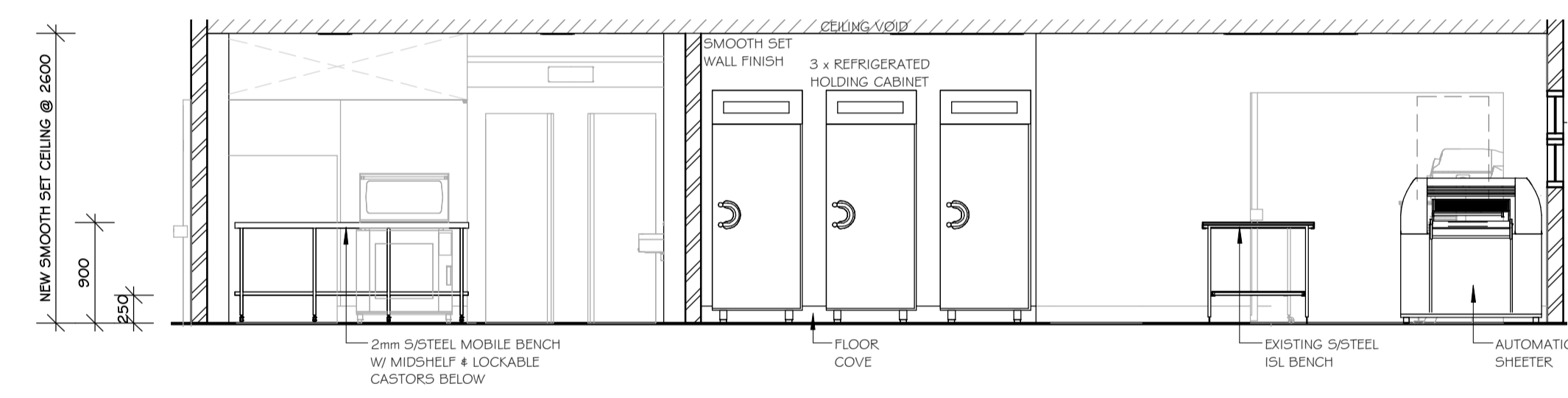
ELEVATION 3-3
SCALE 1:10



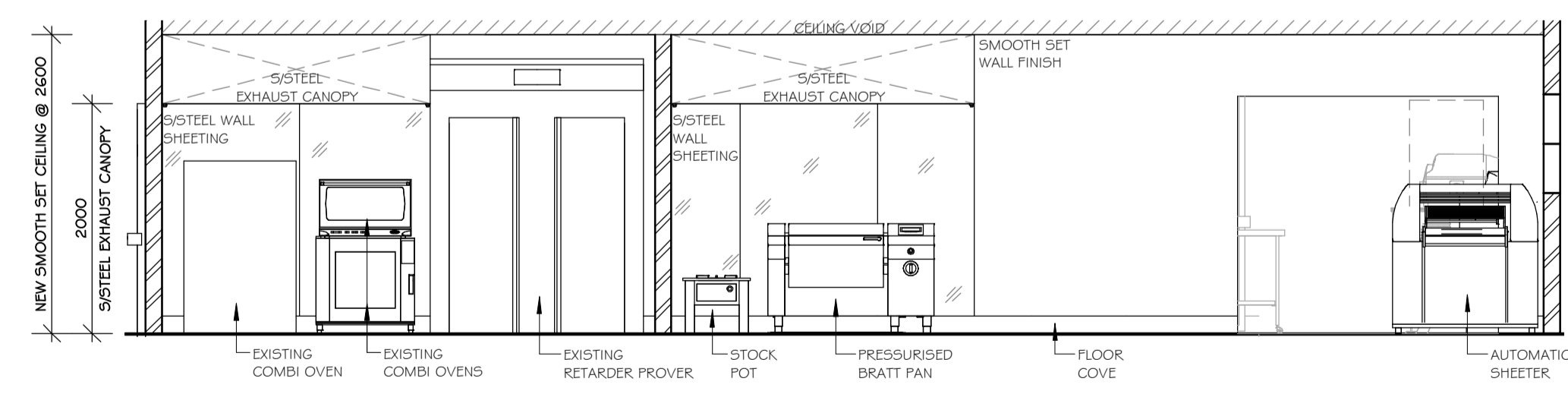
ELEVATION 4-4
SCALE 1:10



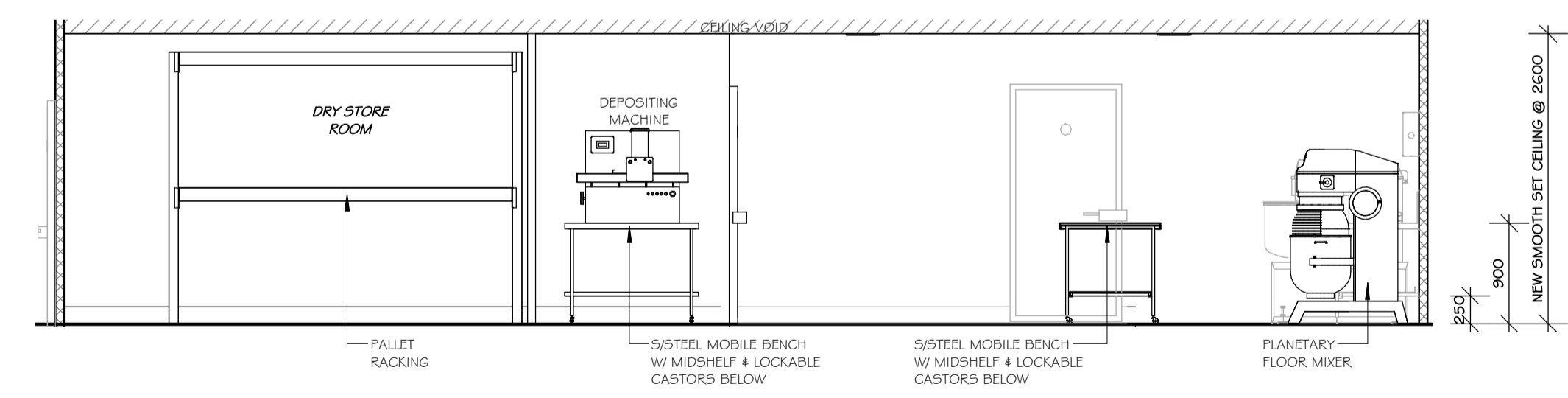
ELEVATION 5-5
SCALE 1:10



ELEVATION 6-6
SCALE 1:10



ELEVATION 7-7
SCALE 1:10



ELEVATION 8-8
SCALE 1:10

NOTES:

1. ALL HAND BASIN FACILITIES ARE TO INCLUDE THE INSTALLATION OF A PAPER TOWEL DISPENSER AND LIQUID SOAP DISPENSER AT THE LOCATION OF THE BASIN
2. WALL FINISHES IN FOOD PREPARATION AREAS ARE TO BE SMOOTH SET WALLBOARD OR COMPRESSED FC SHEET WITH LIGHT COLOURED HIGH GLOSS PAINTED FINISH OR GLAZED TILES IF INDICATED
3. CEILING FINISHES IN FOOD PREPARATION AREAS ARE TO BE SMOOTH SET PLASTERBOARD WITH LIGHT COLOURED HIGH GLOSS PAINTED FINISH
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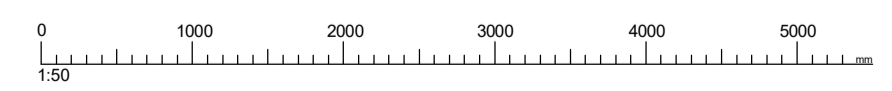
ELEVATIONS

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PROJECT
UNCLE BOB'S BAKERY, UNDERWOOD

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REVISION	AMENDMENT	DATE
REV. A	Full Set A	19/06/2018
REV.		
REV.		
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DRAWN	DATE	CHECKED BY	SCALE	ISSUE
ZVL	19/06/2018	RJG	1:50	A
DRAWING No	SHEET No			
5080	06			AI

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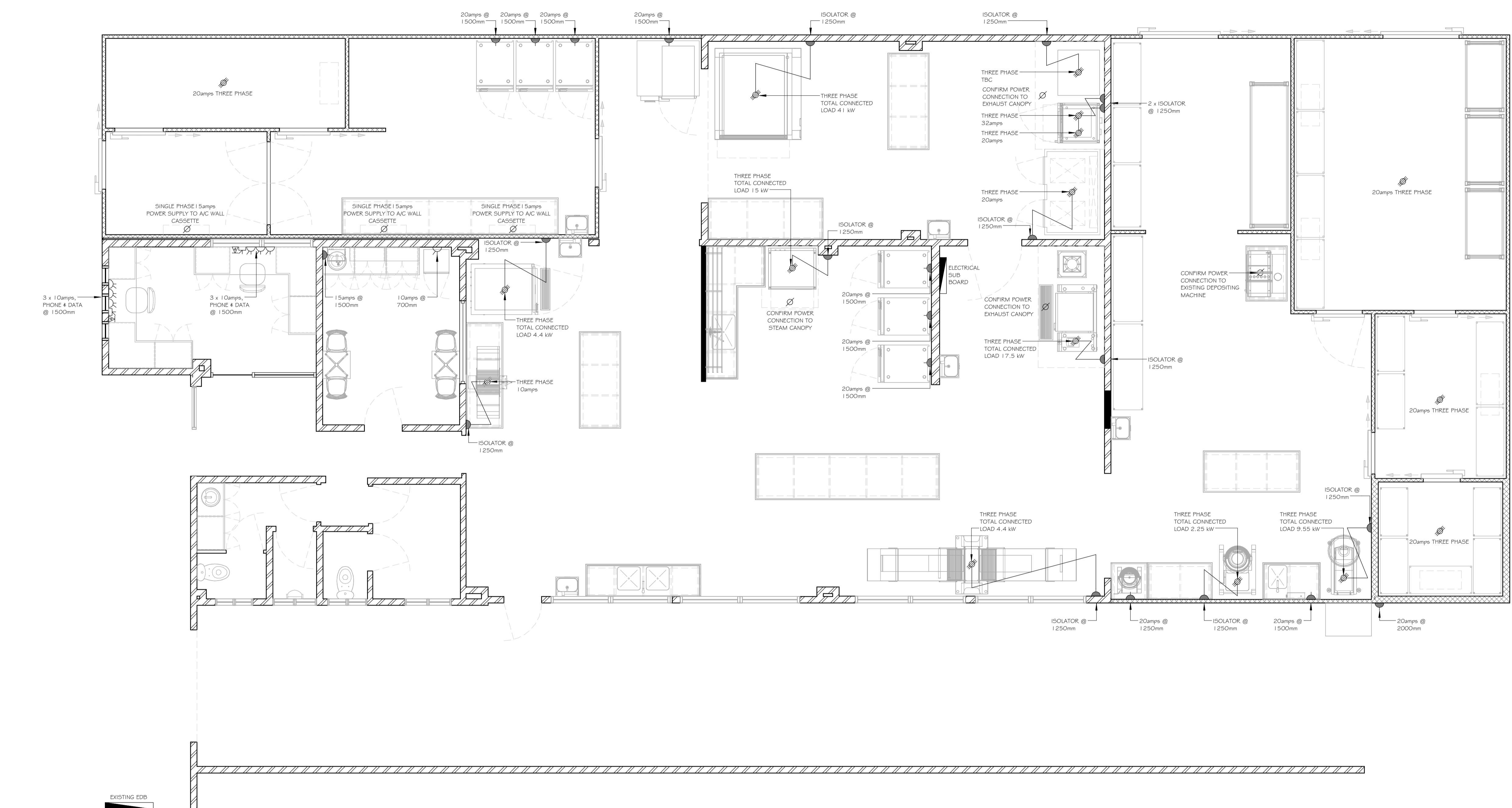


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ELECTRICAL LEGEND

	DATA POINT SINGLE
	DATA POINT DOUBLE
	EFTPOS CONNECTION POINT
	FAX CONNECTION POINT
	PHONE CONNECTION POINT
	GPO 10amp DOUBLE
	GPO 10amp SINGLE
	GPO HIGHER AMPERAGE
	3 PHASE POWER
	1 PHASE POWER
	ELECTRICAL DISTRIBUTION BOARD

- NOTES:**
1. ALLOW FOR POWER SUPPLY TO EXHAUST AND AIR INTAKE FANS
 2. ALLOW FOR AIR CONDITIONING POWER SUPPLY AND CONNECTION TO SUIT
 3. ALLOW FOR POWER SUPPLY AND CONNECTION TO EXTERNAL SIGNAGE

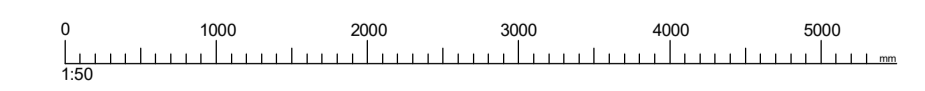
ELECTRICAL POINTS PLAN



PROJECT: UNCLE BOB'S BAKERY, UNDERWOOD

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REV A	Full Set A	19/06/2018
REV		
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DRAWN	ZVL	DATE	19/06/2018
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DRAWING No	5080	SHEET No	04
		ISSUE	A
			AI

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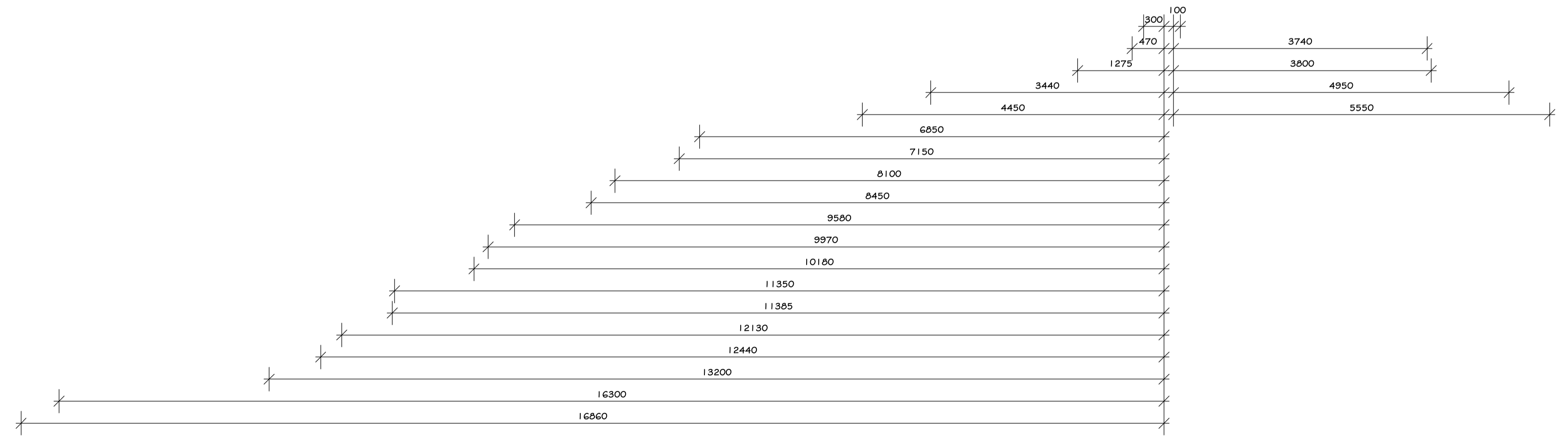
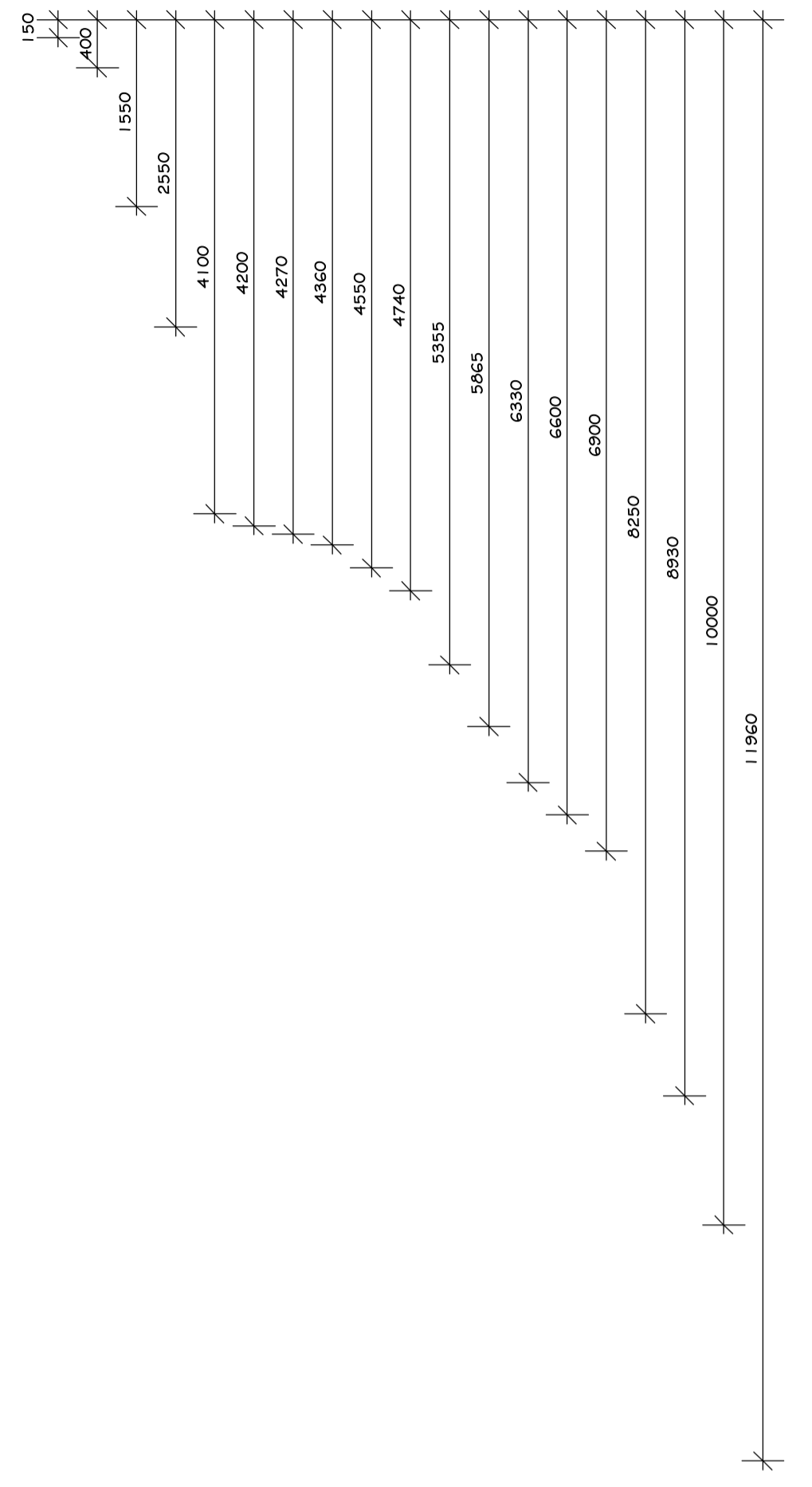
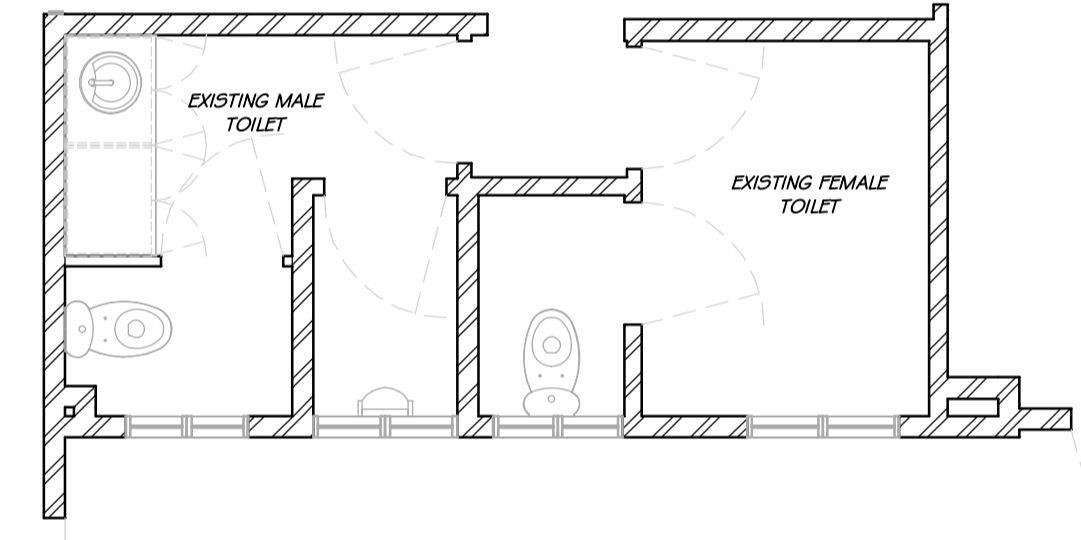
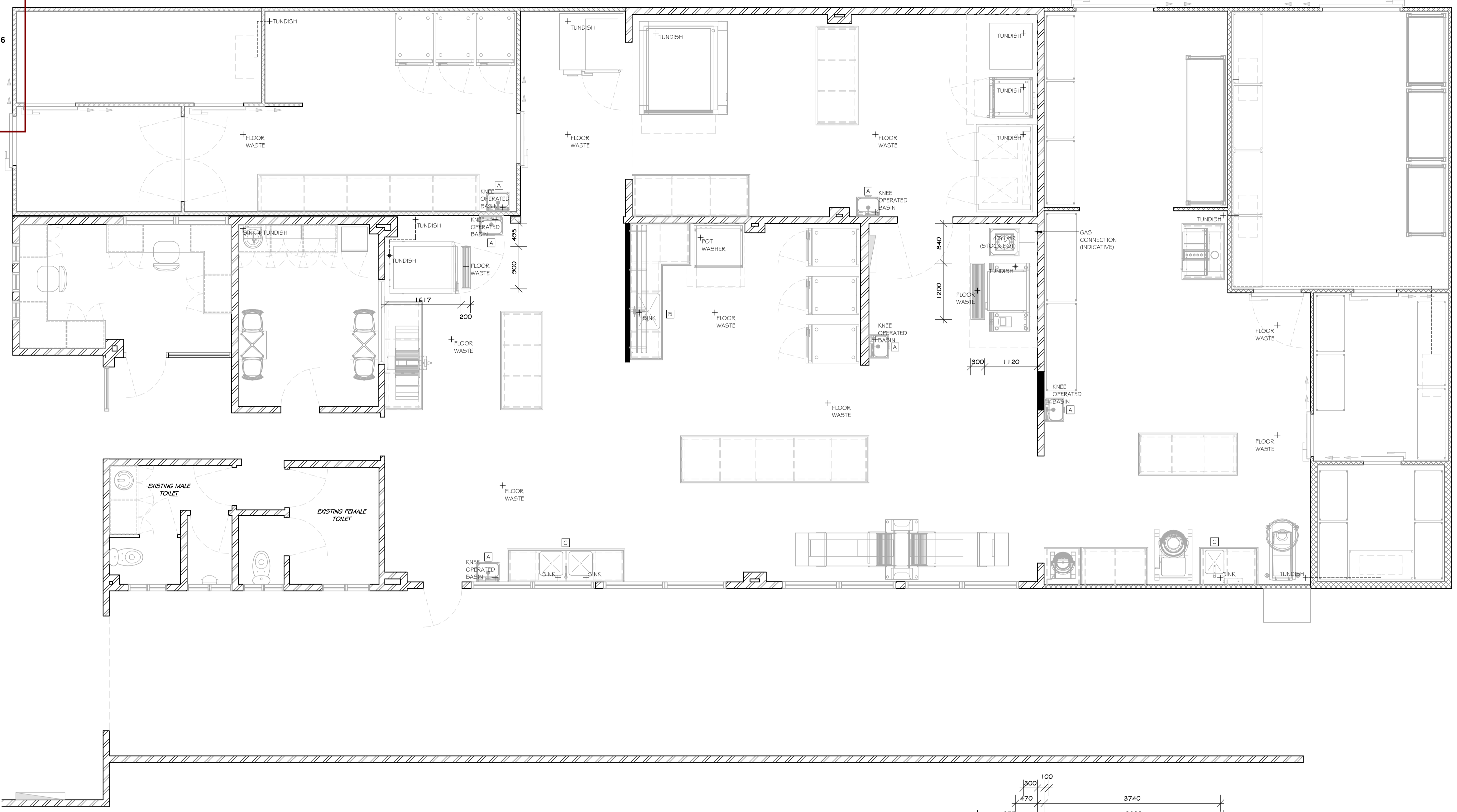


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DRAINAGE LEGEND

-----	DRAINAGE CONNECTION LINE
+	DRAINAGE POINT - CONNECTION ABOVE SLAB
⊕	DRAINAGE POINT - EXISTING REUSE
+	DRAINAGE POINT - NEW
⊖	DRAINAGE POINT - EXISTING DELETE

- NOTES:**
- SUPPLY MIXED TEMPERED HOT AND COLD WATER TO COMMON SPOUT AT ALL HANDWASH BASINS
 - SUPPLY MIXED HOT AND COLD WATER TO A COMMON SPOUT AT ALL SINK BENCHES
 - SUPPLY HOT WATER ONLY STOPCOCK FOR DISHWASHER/POTWASHER
 - SUPPLY COLD WATER ONLY STOPCOCK FOR COMBI STEAMER
 - ALL FLOOR WASTES INSTALLED AS CAST BUCKET TRAPS
 - ALL TAPWARE FIXTURES ARE REQUIRED TO HAVE A 5 STAR WELLS RATING IN LINE WITH AUS/NZ BUILDING CODES
 - SUPPLY HOT AND COLD WASHDOWN COMBINATION BELOW HAND BASIN/SINK BENCH TO FILL MOP BUCKET, WITH WASTE WATER DISPOSED OF DOWN BUCKET TRAP FLOOR WASTE
 - THIS DRAINAGE POINTS PLAN MUST BE READ IN CONJUNCTION WITH THE RELEVANT HYDRAULIC ENGINEERED DRAWINGS DURING QUOTATION STAGE AND BEFORE ONSITE INSTALLATION BEGINS. ANY DISCREPANCIES MUST BE REPORTED TO FOOD STRATEGY.

DRAINAGE POINTS PLAN

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PROJECT: UNCLE BOB'S BAKERY, UNDERWOOD
ALL DIMENSIONS & SITE SPECIFIC DETAILS TO BE CONFIRMED ON SITE

REVISION	AMENDMENT	DATE
REV A	Drainage Points Plan	09/03/2018
REV B	Full Set A	19/06/2018
REV C		
REV D		
REV E		
REV F		
REV G		
REV H		
REV I		

DRAWN: ZVL	DATE: 19/06/2018
CHECKED BY: RJG	SCALE: 1:50
DRAWING No: 5080	SHEET No: 03
	ISSUE: B
	AI

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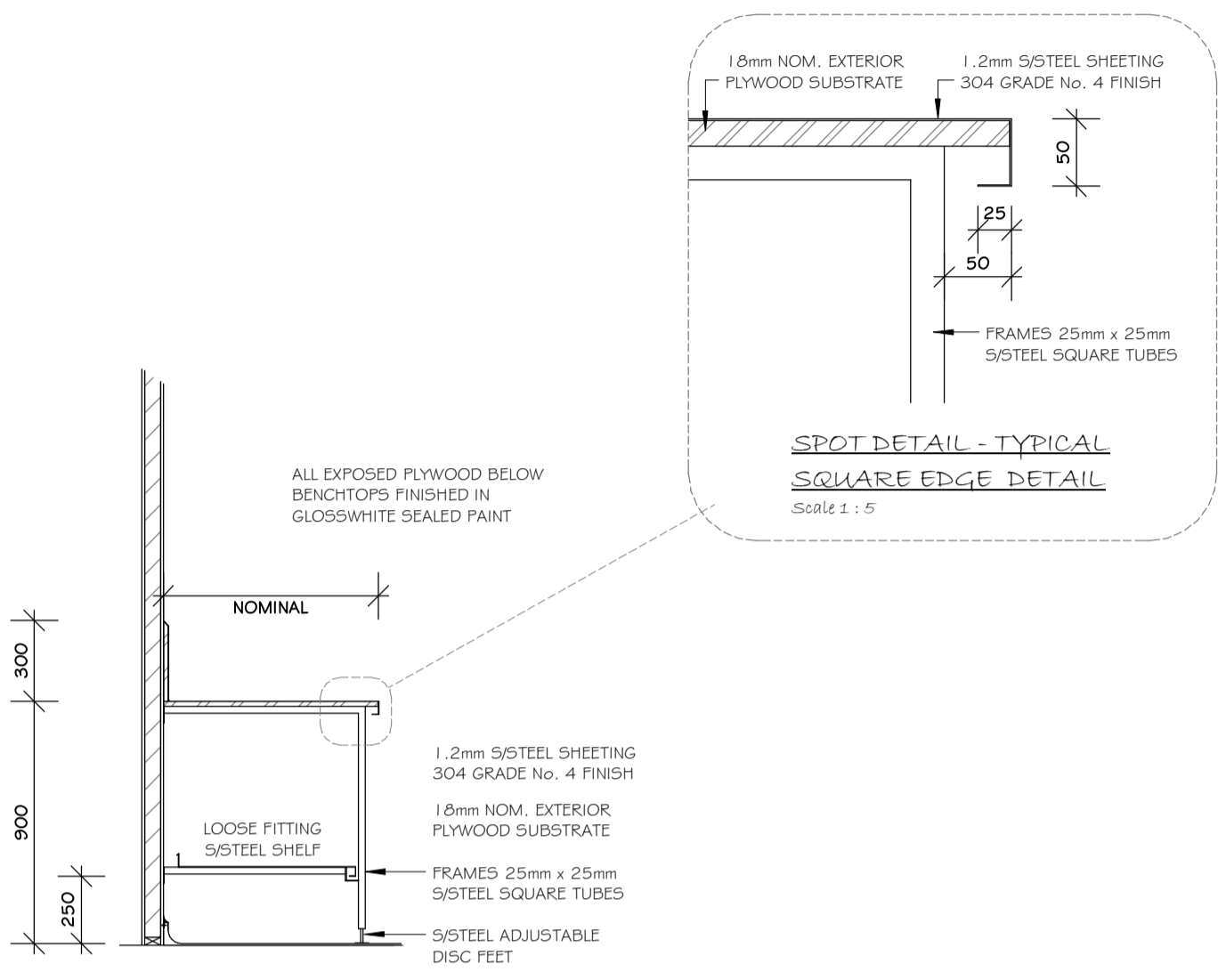
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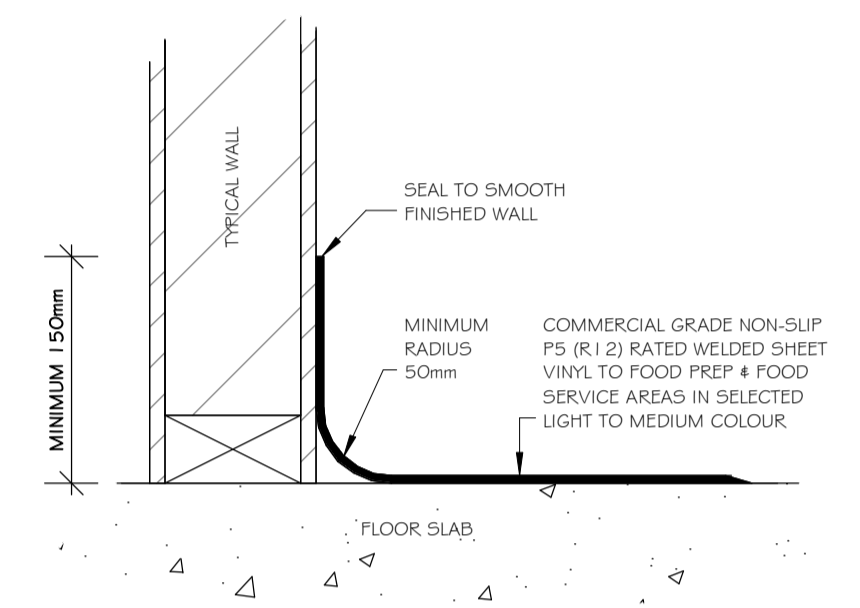
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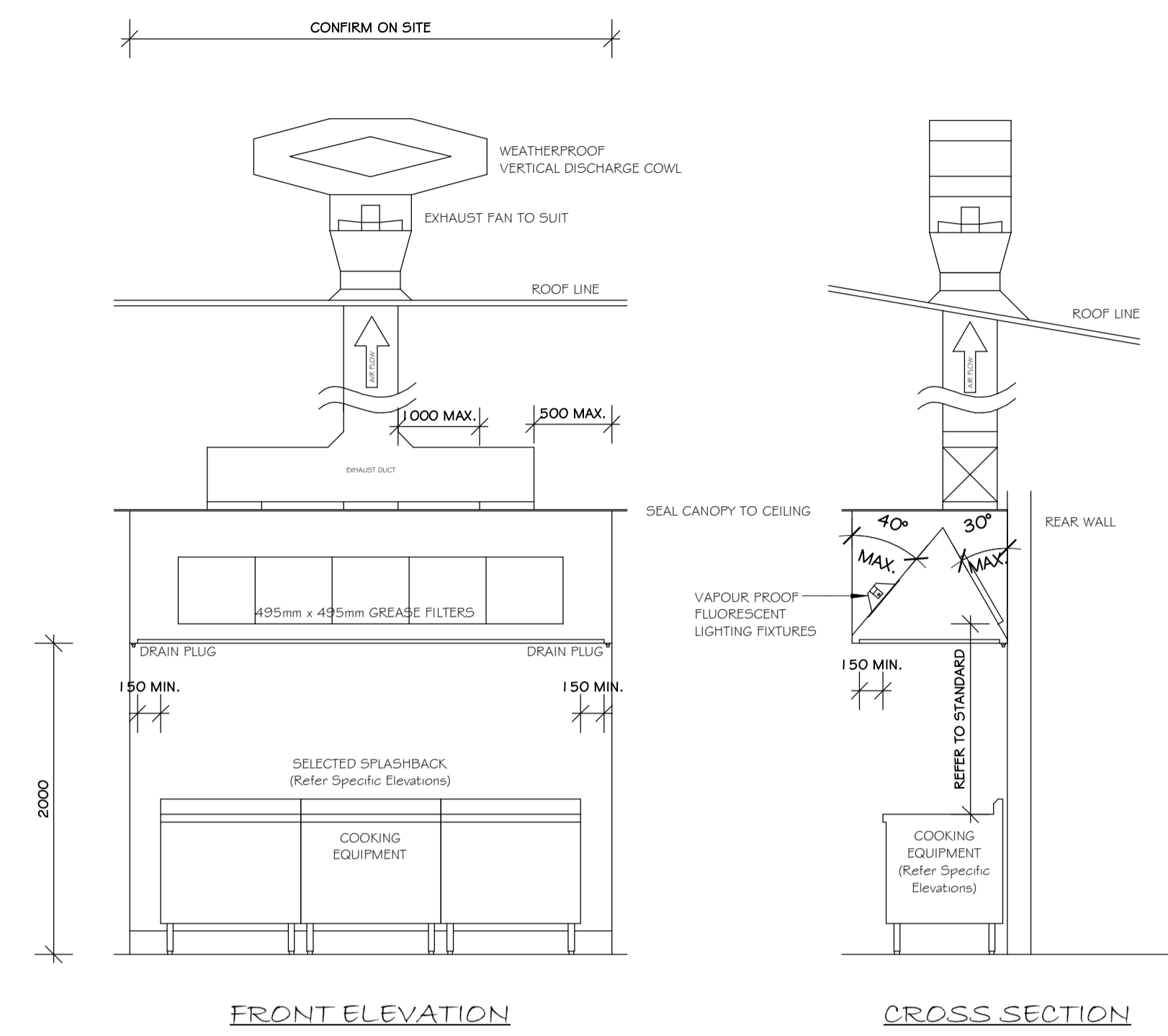
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DETAIL - SECTION THROUGH TYPICAL S/STEEL BENCH W/ MIDSHELF



DETAIL - TYPICAL FLOOR COVE VINYL



DETAIL - TYPICAL SINGLE ROW WALL EXHAUST CANOPY

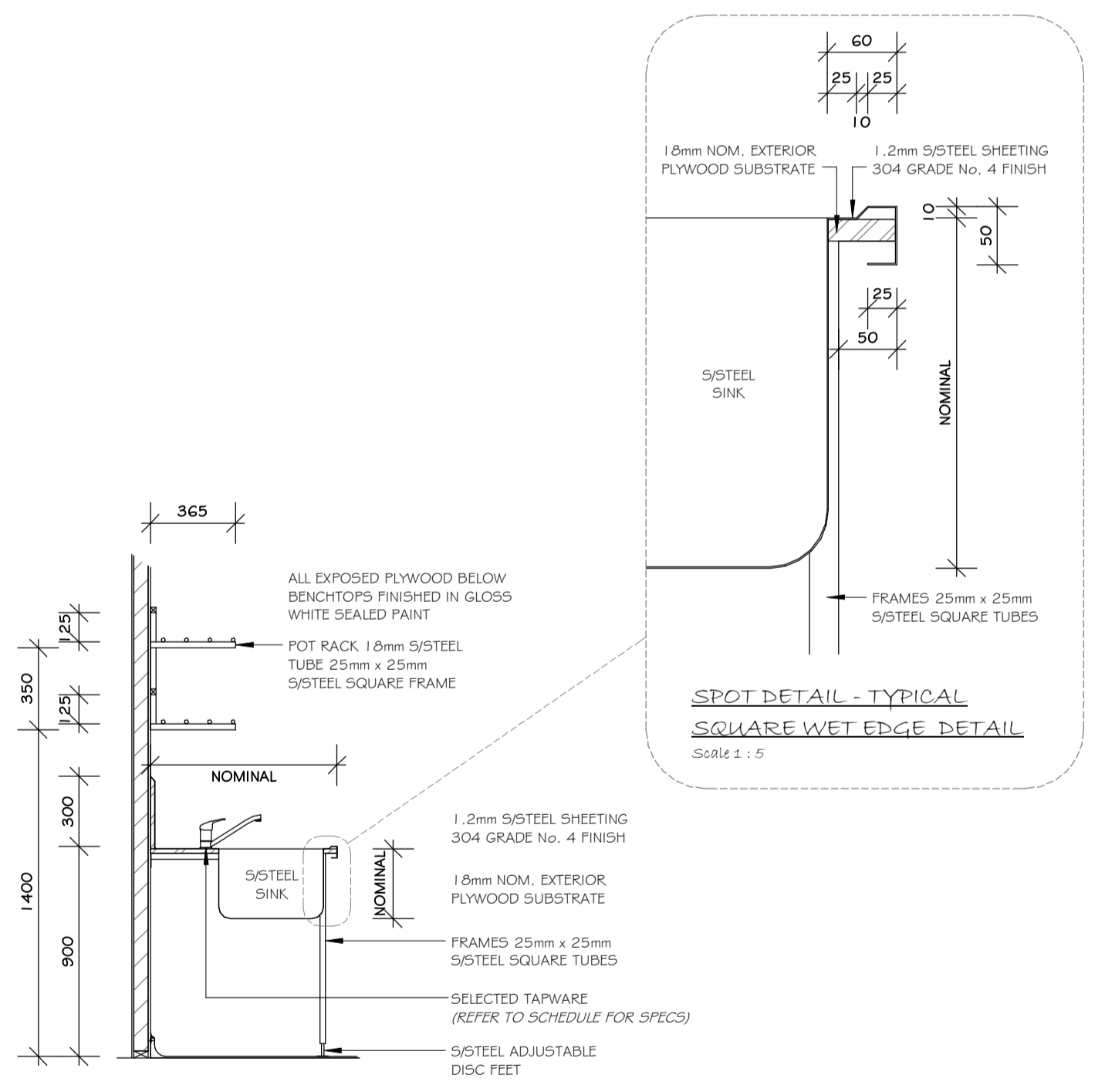
EXHAUST CANOPY CONTRACTOR TO SUPPLY ENGINEERS CERTIFICATE ON COMPLETION OF INSTALLATION

ALL WORK MUST COMPLY WITH AUSTRALIAN STANDARDS 1668.2

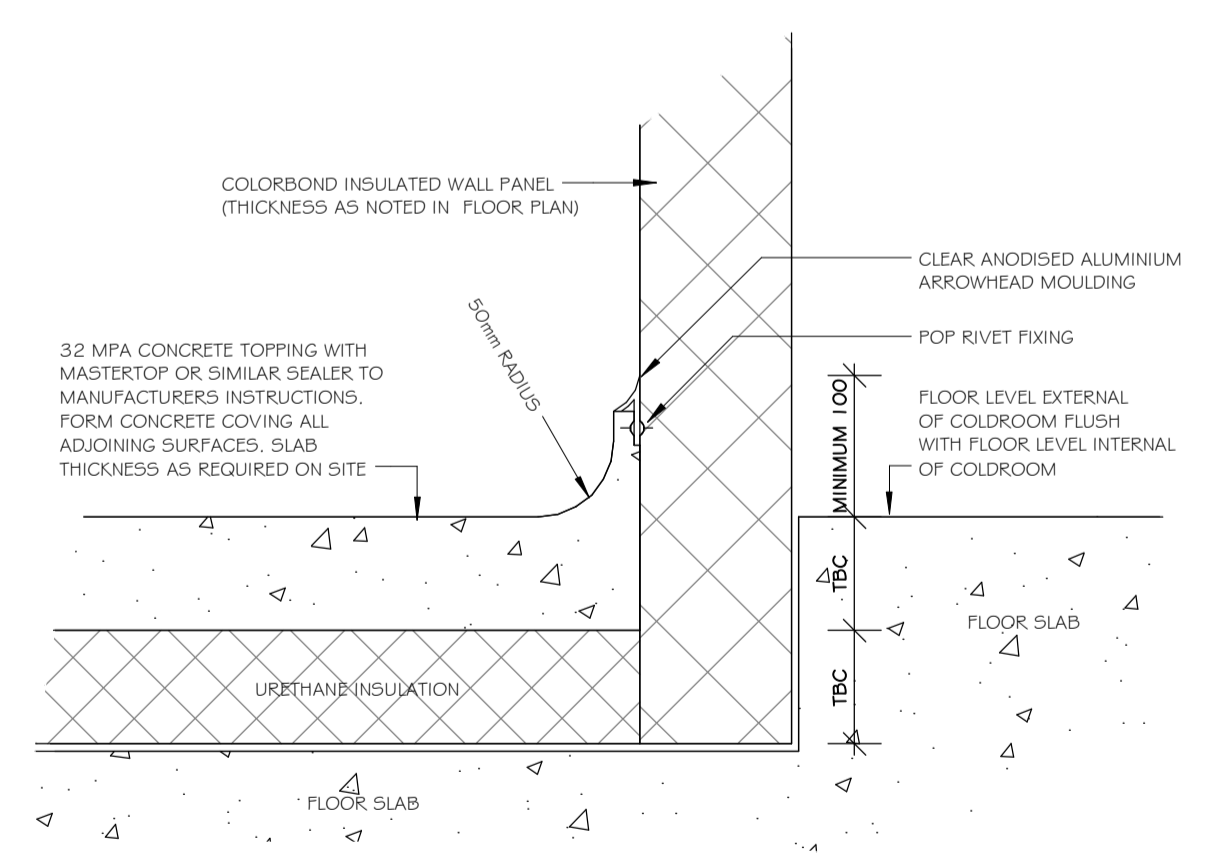
CONFIRM ROOF HEIGHT AND PITCH ON SITE PRIOR TO FABRICATION AND INSTALLATION

CANOPY OVERHANG DIMENSIONS SHOWN ARE TO THE INSIDE OF GUTTER

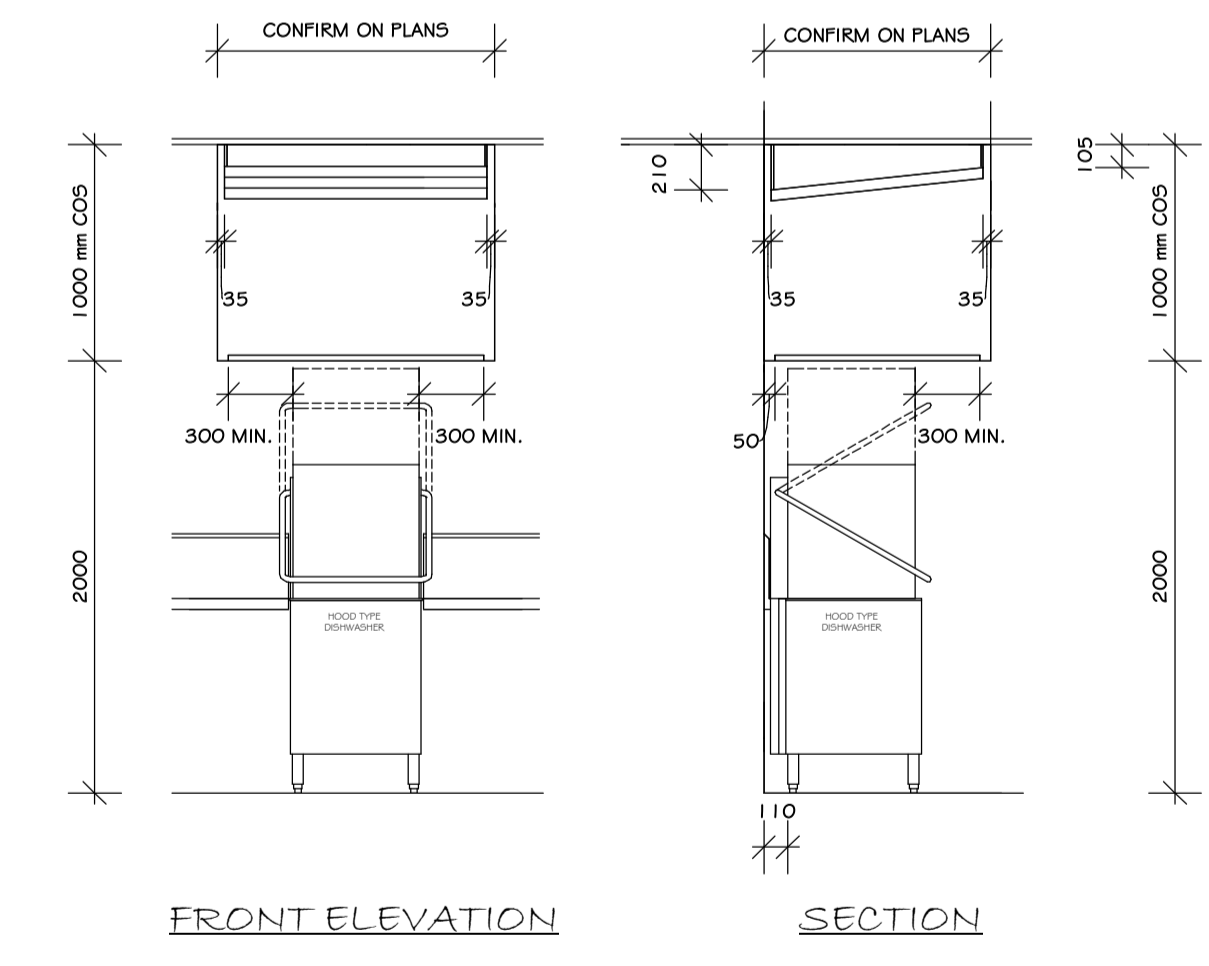
CANOPY FABRICATED FROM 304 GRADE 1.2mm STAINLESS STEEL



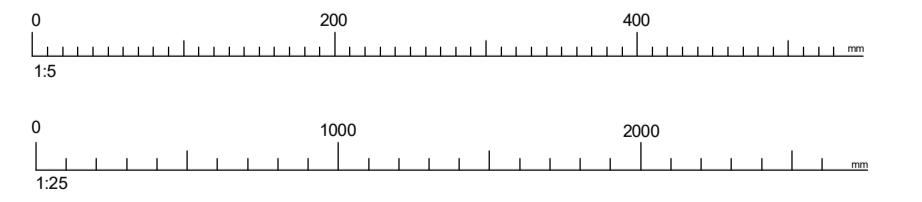
DETAIL - SECTION THROUGH TYPICAL S/STEEL WET DECK BENCH W/ SINK BOWL



DETAIL - TYPICAL FLOOR & COVE
DETAIL RECESSED MEDIUM & LOW TEMP COLDROOMS



DETAIL - TYPICAL STEAM CANOPY



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PROJECT: UNCLE BOB'S BAKERY, UNDERWOOD

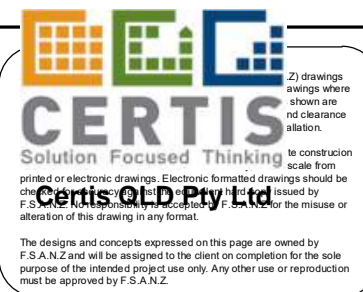
ALL DIMENSIONS & SITE SPECIFIC DETAILS TO BE CONFIRMED ON SITE

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REVISION	AMENDMENT	DATE
REV A	Full Set A	19/06/2018
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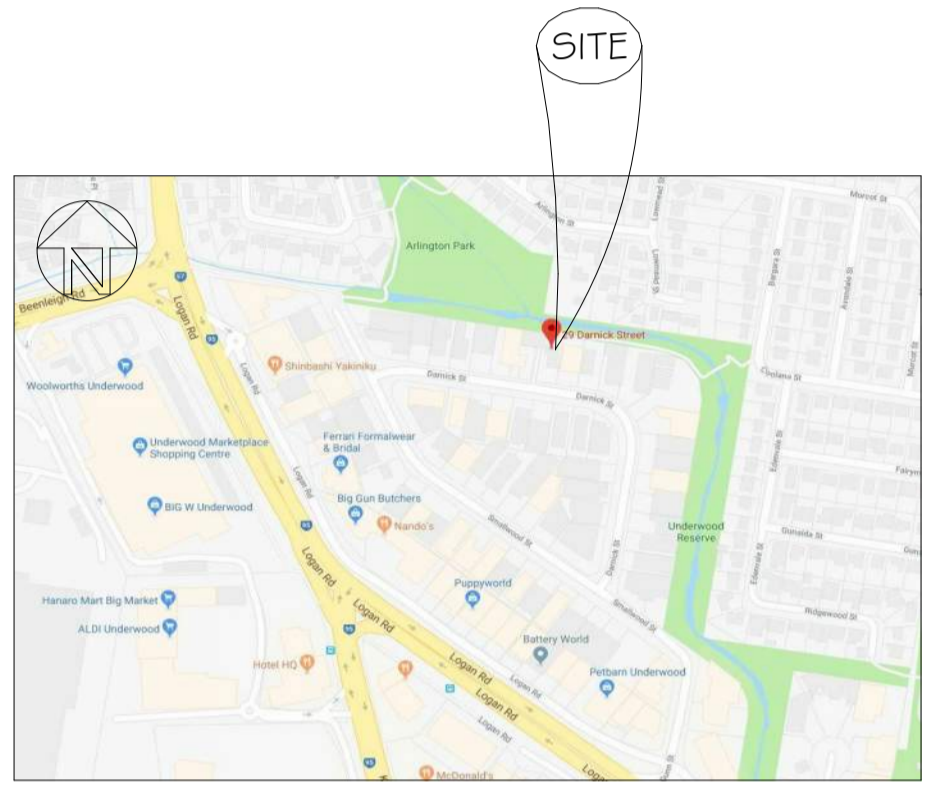
DRAWN	DATE	ISSUE
ZVL	19/06/2018	A
CHECKED BY	SCALE	As indicated
RJG		
DRAWING No	SHEET No	AI
5080	08	

Ph (07) 3354 2055
team@foodstrategy.com.au
"The Hall"
167 Pickering St
Enoggera Q. 4051
ABN 56 916 015 663



APPROVED
FOR 04-July-2018 ONLY
BA 19622

Peter Hofstetter
Accreditation Number A81116



SITE LOCATION PLAN:

STREET: 29 DARNICK STREET
CENTRE: N/A
SUBURB: UNDERWOOD
STATE: QLD
POSTCODE: 4119

REAL PROPERTY DESCRIPTION

LOT: 49
RP NUMBER: 135729
PARISH:
COUNTY:

PROJECT:

UNCLE BOBS BAKERY
NEW INTERNAL FITOUT

DRAWINGS INCLUDED:

- 01 G PROPOSED FLOOR PLAN - 358 sq m
- 02 G EQUIPMENT, TAPWARE & SHEVLING SCHEDULES
- 03 B DRAINAGE POINTS PLAN
- 04 A ELECTRICAL POINTS PLAN
- 05 A REFLECTED CEILING PLAN
- 06 A ELEVATIONS
- 07 A ELEVATIONS
- 08 A DETAILS

COVER



PROJECT
UNCLE BOB'S BAKERY, UNDERWOOD

ALL DIMENSIONS & SITE SPECIFIC
DETAILS TO BE CONFIRMED ON SITE

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DRAWING No 5080	SHEET No 00	AI