

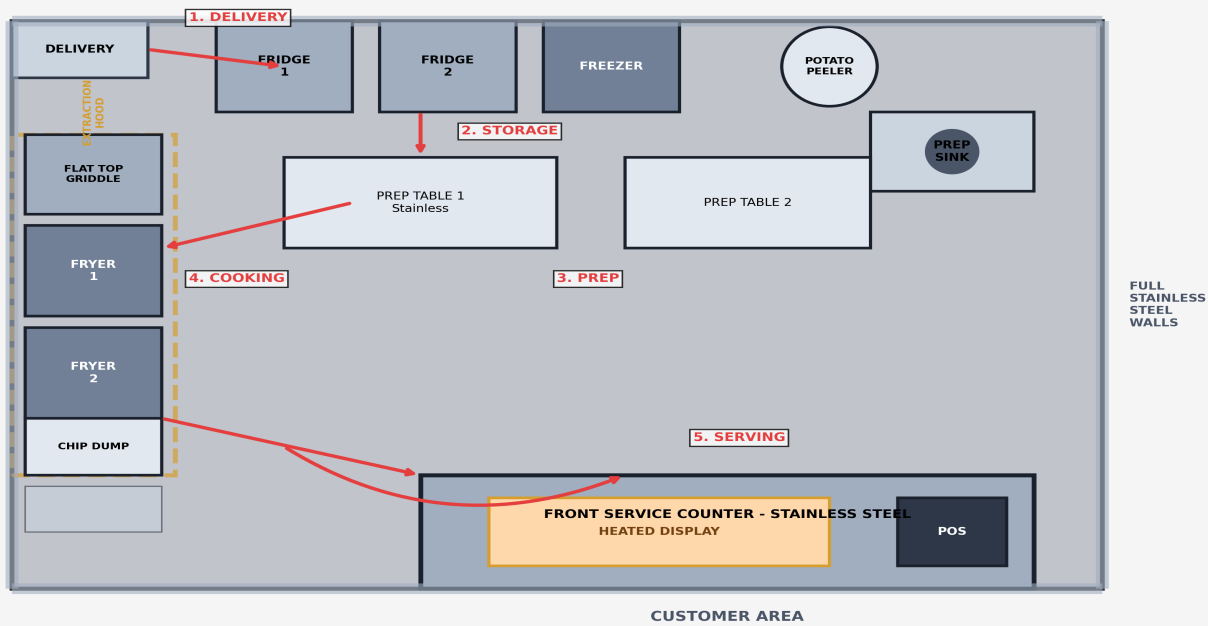
Fish & Chips Shop Kitchen – Modern Industrial Design

Full stainless steel | Professional workflow | Cape Town compliant



FISH & CHIPS SHOP - TOP-DOWN LAYOUT

Modern Industrial | Stainless Steel | Workflow: Delivery → Storage → Prep → Cooking → Serving



1. Workflow & Dimensions

Overall footprint: 8.0m (W) x 5.5m (D) = 44m². Clear workflow: Delivery (rear left) → Storage (back wall) → Prep (center) → Cooking (left wall) → Serving (front). Minimum 1200mm aisle for two-person pass. All work surfaces at 900mm height.

2. Equipment Specification

Item	Qty	Spec	Power / Notes
Commercial gas fryer	2	400mm wide, 20-25L oil capacity each	30-35 kW each (LPG), separate fish/chips
Chip dump station	1	800mm with heat lamp	1.5 kW electric, 63°C hold
Flat top griddle	1	600mm gas, ribbed plate option	12 kW LPG
Extraction hood	1	3000 x 1200mm, stainless, baffle filters	2500-3000 m ³ /h, fire suppression, makeup air 80%
Potato peeler	1	10kg commercial, stainless drum	0.75 kW, water connection + waste trap
Prep sink	1	1200x600mm double bowl, pre-rinse	Stainless 304, lever taps
Prep tables	2	1800x700mm, undershelf	1.5mm 304 stainless
Upright fridge	2	600L, -2 to +8°C, fan assisted	0.6 kW each
Upright freezer	1	600L, -18°C	0.8 kW
Heated display	1	1200mm, 4-tier	2.2 kW, 63°C+
POS system	1	Touchscreen + thermal printer	Integrated to counter

3. Materials & Finishes

Walls & ceiling: Full 304 stainless steel sheet cladding, food-grade silicone sealed. **Floor:** Non-slip resin quartz or welded vinyl, R11, coved 100mm up wall. **Lighting:** IP65 LED panels 4000K, 500 lux at work surface. **Plumbing:** Separate hand-wash basin required at entry (not shown), grease trap 100L minimum.

4. Cape Town Compliance – R968 of 2018

This layout is designed to meet City of Cape Town Environmental Health requirements:

- Certificate of Acceptability (CoA) required before trading – apply via City of Cape Town.
- Smooth, impervious, washable surfaces throughout (stainless steel satisfies).
- Separate hand-wash basin with hot/cold water, soap, single-use towels at kitchen entrance.
- Adequate ventilation: extraction hood with filters, discharged externally, not recirculating.
- Cold chain: fridges ≤4°C, freezer ≤-18°C, with thermometers and logs.
- Pest-proofing: self-closing delivery door, fly screens, no gaps.
- Waste: enclosed bin area with lidded containers, separate from food prep.
- Lighting 540 lux in prep areas, protected fittings.
- Staff toilet separate from kitchen (building requirement).

5. Download Package for Your Site

Use the high-resolution PNG layout and photorealistic render as portfolio examples. Credit as 'Concept design – Modern Industrial Fish & Chips Kitchen'. Files are royalty-free for your own website demonstration.