

## Appendix A – Sub-Contractor Equipment

### List of Equipment at RFE/RL HOB Kitchen/Basement Level

#### 1. PP - PREPARATION INCL. REAR AREA

##### B1-001 STOREKEEPER'S - TEMPORARY WORKPLACE

##### B1-002 PC ROOM

##### B1-003 BLACK SCULLERY

Pos.	Quantity	Description
Pos.:1	1	Shelf storage unit (compact of 2)
Pos.:2	2	Sink - pressed incl. 1x fitted table
Pos.:7	1	Shelf storage unit

##### B1-004 CORRIDOR

Pos.	Quantity	Description
Pos.:1	2	Mobile heated box for GC 1/1
Pos.:2	2	Restaurant serving cart (stored in B1-020a)

##### B1-005 WASTE STORAGE

Pos.	Quantity	Description
Pos.:1	1	Cooling box
Pos.:2	1	Bin with cover (stored in B1-020b)
Pos.:3	1	Bin (stored in B1-020b)

##### B1-006 PACKAGE STORAGE

##### B1-007 CLEANING ROOM

Pos.	Quantity	Description
Pos.:2	1	Wall shelf

##### B1-008 CLEANING AGENTS STORAGE

Pos.	Quantity	Description
Pos.:1	1	Shelf storage unit, metallic

##### B1-009 SMALL INVENTORY STORAGE

<b>Pos.</b>	<b>Quantity</b>	<b>Description</b>
Pos.:1	2	Shelf storage unit, metallic

**B1-010 STAIRS**

**B1-011 SHOWER WOMEN**

**B1-012 WC WOMEN**

**B1-013 WC MEN**

**B1-014 SHOWER MEN**

**B1-015 CLOAK-ROOM WOMEN**

**B1-016 CLOAK-ROOM MEN**

**B1-017 ANTEROOM WOMEN**

<b>Pos.</b>	<b>Quantity</b>	<b>Description</b>
Pos.:1	1	Shelf storage unit, metallic

**B1-018 ANTEROOM MEN**

<b>Pos.</b>	<b>Quantity</b>	<b>Description</b>
Pos.:1	1	Shelf storage unit, metallic

**B1-019 CORRIDOR**

**B1-020 COOLING BOXES**

**a) COOLING BOX - MEAT**

<b>Pos.</b>	<b>Quantity</b>	<b>Description</b>
Pos.:1	1	Cooling box incl. floor
Pos.:1a	1	Cooling aggregate (in agragate room)
Pos.:2	4	Shelf storage unit (compact of 2, total 8)
Pos.:3	2	Restaurant serving cart

**b) FREEZING BOX - VEGETABLE**

<b>Pos.</b>	<b>Quantity</b>	<b>Description</b>
Pos.:1	1	Freezing box incl. floor
Pos.:1a	1	Freezing aggregate (in agragate room)
Pos.:2	1	Shelf storage unit (compact of 2)

<b>c) COOLING BOX - VEGETABLE</b>		
<b>Pos.</b>	<b>Quantity</b>	<b>Description</b>
Pos.:1	1	Cooling box incl. floor
Pos.:1a	1	Cooling aggregate (in agragate room)
Pos.:2	1	Shelf storage unit (compact of 2)
<b>d) FREEZING BOX - MEAT</b>		
<b>Pos.</b>	<b>Quantity</b>	<b>Description</b>
Pos.:1	1	Freezing box incl. floor
Pos.:1a	1	Freezing aggregate (in agragate room)
Pos.:2	1	Shelf storage unit (compact of 2)
<b>e) COOLING BOX - MEAT</b>		
<b>Pos.</b>	<b>Quantity</b>	<b>Description</b>
Pos.:1	1	Cooling box incl. floor
Pos.:1a	1	Cooling aggregate (in agragate room)
Pos.:2	1	Shelf storage unit (compact of 2)
<b>B1-021 BREAD STORAGE</b>		
<b>Pos.</b>	<b>Quantity</b>	<b>Description</b>
Pos.:1	2	Shelf storage unit, metallic
<b>B1-022 LUNCHROOM - PERSONNEL</b>		
<b>Pos.</b>	<b>Quantity</b>	<b>Description</b>
Pos.:2	1	Serving cart with heated water basin divided into 4 GC 1/1
Pos.:3	1	Work table incl. shelf and drawer
Pos.:8	1	Cooling box
Pos.:9	1	Working table incl. sink
Pos.:10	1	Wall cabinet
Pos.:11	1	Dishwasher - under table
Pos.:12	1	Automatic inbuilt water softener

Pos.:13	1	Wall cabinet
Pos.:14	1	Microwave oven (stored in B1-020b)
Pos.:15	1	Work table incl. drawer
<b>B1-023 AGGREGATE ROOM</b>		
<b>B1-024 COLD STORAGE</b>		
<b>Pos.</b>	<b>Quantity</b>	<b>Description</b>
Pos.:1	4	Cooling box
<b>B1-025 ELEMENTAL VEGETABLE PREPARATION</b>		
<b>Pos.</b>	<b>Quantity</b>	<b>Description</b>
Pos.:2	1	Cooling box
Pos.:3	1	Work table incl. sink, shelf and drawer
Pos.:4	1	Work table incl. shelf
Pos.:5	1	Shelf storage unit, stainless
Pos.:6	1	Wall shelf
<b>B1-026 FRESH VEGETABLE PREPARATION ROOM</b>		
<b>Pos.</b>	<b>Quantity</b>	<b>Description</b>
Pos.:2	1	Cooling box
Pos.:3	1	Work table incl. sink, shelf and drawer
Pos.:4	1	Work table incl. shelf
Pos.:9	1	Wall shelf
<b>B1-027 COLD KITCHEN</b>		
<b>Pos.</b>	<b>Quantity</b>	<b>Description</b>
Pos.:1	1	Work table incl. shelf
Pos.:2	1	Multi-purpose machine incl. stand and accessories (access. stored in B1-020b)
Pos.:4	1	Work table incl. sink, shelf and drawer
Pos.:5	1	Work table incl. shelf

Pos.:6	1	Wall shelf
Pos.:7	1	Wall shelf
Pos.:8	2	Cooling box
Pos.:9	1	Work table incl. shelf
Pos.:10	1	Work table incl. shelf
Pos.:11	1	Work table incl. shelf
Pos.:12	1	Work table incl. shelf
<b>B1-028 DRY STORAGE</b>		
<b>Pos.</b>	<b>Quantity</b>	<b>Description</b>
Pos.:1	4	Shelf storage unit, metallic
<b>B1-029 DIGESTER HOUSE</b>		
<b>Pos.</b>	<b>Quantity</b>	<b>Description</b>
Pos.:1	1	Work table
Pos.:4	1	Work table incl. sink, shelf and drawer
Pos.:5	1	Wall shelf
Pos.:6	1	Multi-purpose machine incl. accessories (access. stored in B1-020b)
Pos.:7	1	Work table incl. shelf
Pos.:9	1	Work table incl. shelf
Pos.:11	1	Work table incl. sink
Pos.:12	1	Work table
Pos.:13	1	Cooling box - under table
Pos.:14	1	Wall shelf
Pos.:16	1	Work table incl. shelves
Pos.:17	1	Mobile cart for GC

Pos.:18	1	Work table incl. shelf
Pos.:19	1	Work table incl. shelf
Pos.:22	1	Work table incl. shelf
Pos.:23	1	Work table
Pos.:25	1	Gas range
Pos.:26	1	Gas range
Pos.:27	1	Gas boiling pan, 80l, folding
Pos.:28	1	Gas boiling pan, 80l, folding
Pos.:29	1	Gas boiling pan, 80l, folding
Pos.:30	1	Electric kettle 100l
Pos.:31	1	Electric kettle 100l
Pos.:32	1	Cooling box
Pos.:33	1	Cooling box - under table
Pos.:37	1	Work table incl. shelf
Pos.:38	1	Wall shelf
Pos.:39	1	Shelf storage unit (compact of 2)
Pos.:40	1	Electric convection oven for 10 GC 1/1 CM 101 - Rational
Pos.:40a	1	Stand under convection oven
Pos.:41	1	Electric convection oven for 10 GC 1/1 CM 101 - Rational
Pos.:41a	1	Stand under convection oven
Pos.:42	1	Automatic water softener to convection ovens incl. salt
Pos.:43	1	Active freezing box for 10 GC 1/1
Pos.:44	1	Cooling box for GC

Pos.:46	1	Wall shelf
Pos.:48	1	Shelf storage unit
<b>B1-030 FRESH MEAT PREPARATION ROOM</b>		
<b>Pos.</b>	<b>Quantity</b>	<b>Description</b>
Pos.:2	1	Work table incl. sink, shlef and drawer
Pos.:3	1	Work table incl. shelf and drawer
Pos.:5	1	Wall shelf
Pos.:6	1	Cooling box
<b>B1-031 ELEMENTAL MEAT PREPARATION ROOM</b>		
<b>Pos.</b>	<b>Quantity</b>	<b>Description</b>
Pos.:2	1	Cooling box
Pos.:3	1	Double sink - pressed
Pos.:4	1	Work table incl. shelf
Pos.:5	1	Wall shelf
Pos.:7	1	Meat-block