# M0003404: Plan of workplace kitchen / M0003404EB: Diagram of the layout of a "Cafeteria Service" counter

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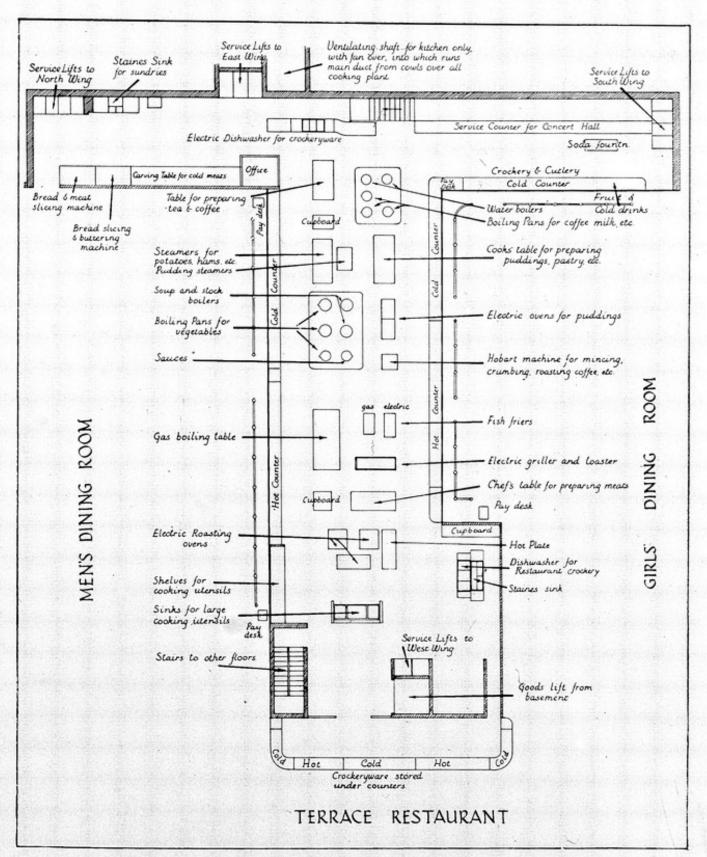
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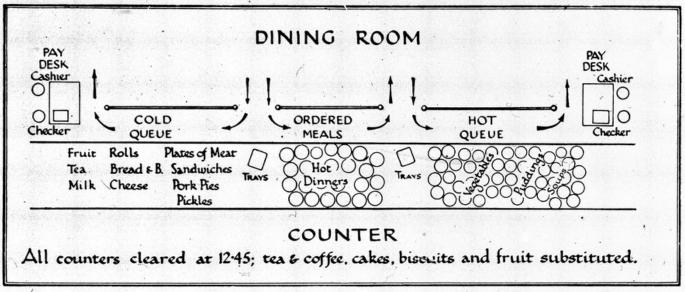


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PLAN OF KITCHEN

Showing arrangement of equipment and relation to the three main Dining Rooms. Subsidiary Dining Rooms on upper floors are served by the lifts



## THE CAFETERIA SERVICE

The food is divided into three categories; the ordered meals being already paid for no cashier is required for the middle queue