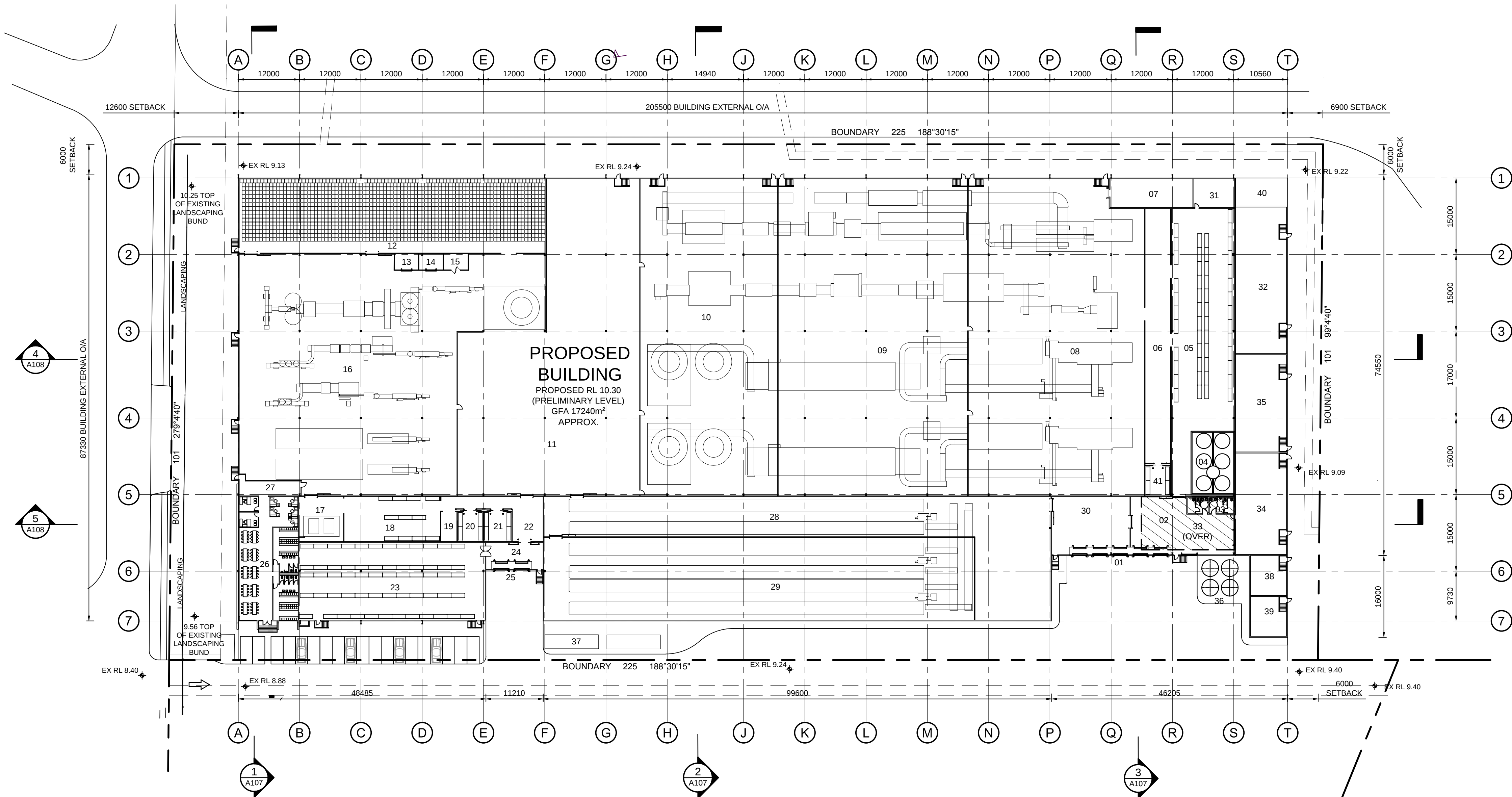
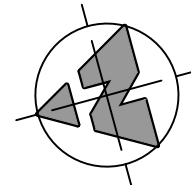




FLOOR PLAN  
Scale: 1:500 @ A1, 1:1000 @ A3

| ROOM SCHEDULE |                               |    |                                  |
|---------------|-------------------------------|----|----------------------------------|
| 01            | RECEIVALS BAY/INTERLOCK       | 22 | SERVICE AREA GARLIC              |
| 02            | RECEIVALS AREA                | 23 | RAW MATERIALS/PACKAGING STORE    |
| 03            | OFFICE/AMENITIES/TOILET       | 24 | RECEIVALS GARLIC                 |
| 04            | BUNDED TANK AREA              | 25 | RECEIVAL BAY/INTERLOCK GARLIC    |
| 05            | RAW MATERIALS STORE           | 26 | GARLIC/AMENITIES/OFFICES/TOILETS |
| 06            | INGREDIENTS MAKE-UP           | 27 | SANITATION VESTIBULE             |
| 07            | WASH ROOM                     | 28 | CHILLED ASRS                     |
| 08            | MIXER/MAKE-UP                 | 29 | FROZEN ASRS                      |
| 09            | OVEN/TRANSFER CONVEYORS       | 30 | DISPATCH BAYS/INTERLOCK          |
| 10            | COOLER FREEZER                | 31 | STORE                            |
| 11            | PACKAGING & PALLETISING       | 32 | ELECTRICAL SERVICES/MCC ROOM     |
| 12            | FEED STOCK AREA               | 33 | MECHANICAL PLANT (ON ROOF)       |
| 13            | HIGH RISK CHILLER 1           | 34 | REFRIGERATION PLANT ROOM         |
| 14            | HIGH RISK CHILLER 2           | 35 | MAINTENANCE                      |
| 15            | POT WASH AREA                 | 36 | FLOUR SILO STATION               |
| 16            | GARLIC ASSEMBLE AREA          | 37 | C02/N2 STORAGE TANKS             |
| 17            | INGREDIENT WEIGH & BLENDING   | 38 | FIRE PUMP STATION                |
| 18            | BUTTER TEMPERING              | 39 | WASTE TREATMENT PLANT            |
| 19            | HERB WASHING                  | 40 | TRANSFORMERS                     |
| 20            | HERB/GARLIC/VEGETABLE CHILLER | 41 | FRUIT CHILLER                    |
| 21            | DAIRY CHILLER                 |    |                                  |

0 5000 10000 15000 20000 25000mm  
SCALE 1:500 AT ORIGINAL SIZE



PRELIMINARY

| REV | DESCRIPTION                                            | CR | DC | DATE     |
|-----|--------------------------------------------------------|----|----|----------|
| P3  | EXTERNAL STAIR ADDED. INTERNAL WALL REVISED            | CR | DC | 07/03/11 |
| P2  | EXTERNAL & INTERNAL STAIRS ADDED. EGRESS DOORS REVISED | CR | DC | 24/02/11 |
| P1  | ORIGINAL ISSUE                                         | CR | DC | 23/02/11 |

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**MCHP**  
ARCHITECTS

28 CHANDOS STREET  
ST LEONARDS NSW 2065  
  
TELEPHONE: 02 9436 2222  
FACSIMILE: 02 9439 1340  
  
ABN 21 096 632 450  
[www.mchp.com.au](http://www.mchp.com.au)

**TOTAL**  
CONSTRUCTION

Client: **TOTAL**  
Concept to Completion  
ABN 32 067 732 941  
Level 2, 3 George Street  
North Strathfield NSW 2137  
Australia  
Telephone (+61 2) 9746 9555 Facsimile (+61 2) 9746 9588  
**Food & Beverage Division**

PROJECT:

**PROJECT DA-VINCI**  
**PROPOSED FACTORY**

DWG. TITLE:

**ARCHITECTURAL**  
**PROPOSED FLOOR PLAN**

|           |                 |                  |             |
|-----------|-----------------|------------------|-------------|
| DRAWN: CR | DESIGN:         | DATE: 14/02/2011 | SIZE:       |
| CHECKED:  | APPROVED:       | DRG No.          | A1          |
| DATE:     | SCALE: AS SHOWN | 1FB128-DV-A102   | REVISION P3 |