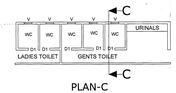
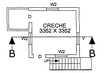


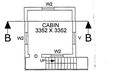
PLAN-C

ELEVATION-C

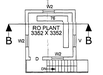
SECTION 'C'C'



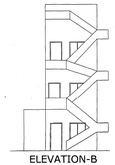
GROUND FLOOR PLAN-B



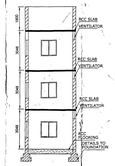
FIRST FLOOR PLAN-B



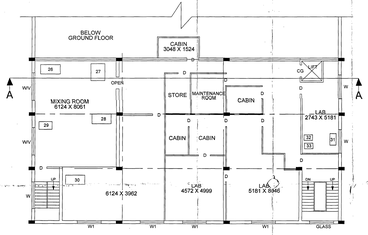
SECOND FLOOR PLAN-B



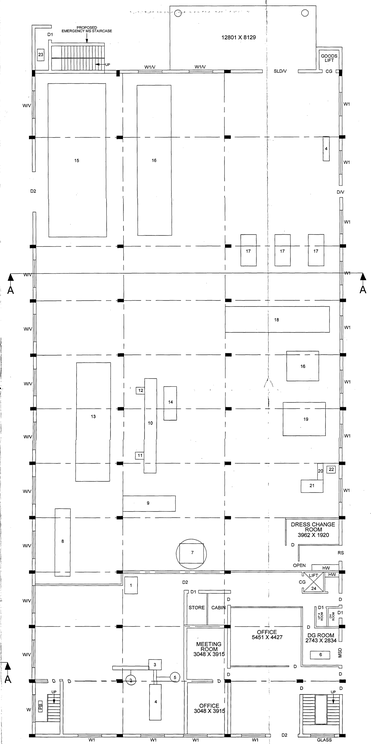
ELEVATION-B



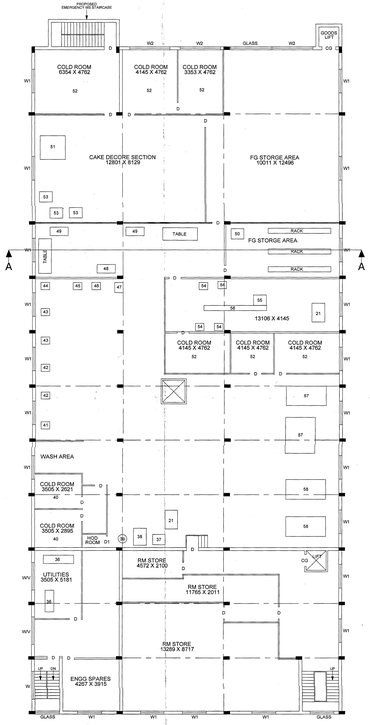
SECTION 'B'B'



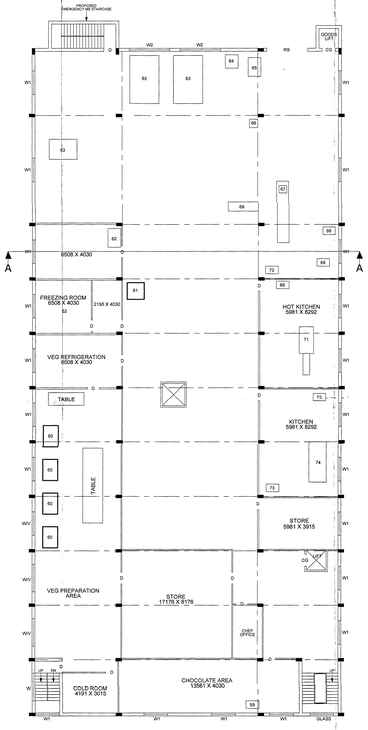
MEZZANNE FLOOR PLAN-A



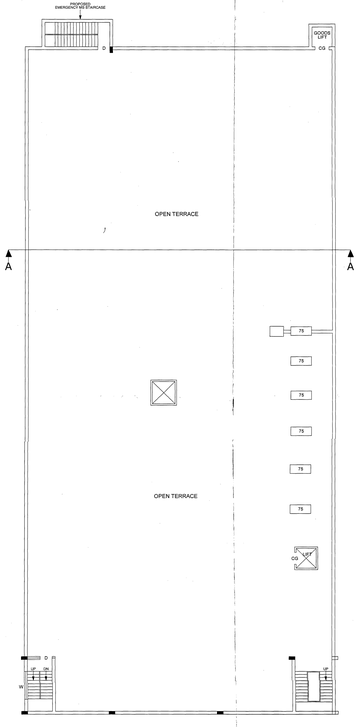
GROUND FLOOR PLAN-A



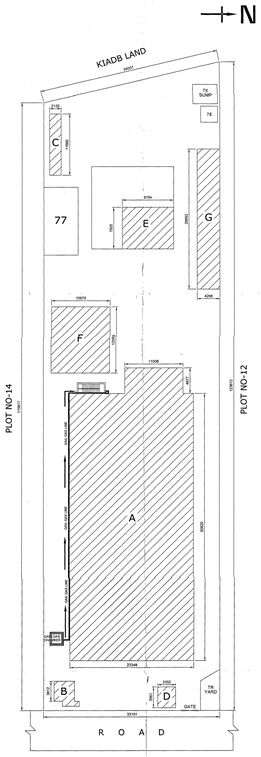
FIRST FLOOR PLAN-A



SECOND FLOOR PLAN-A

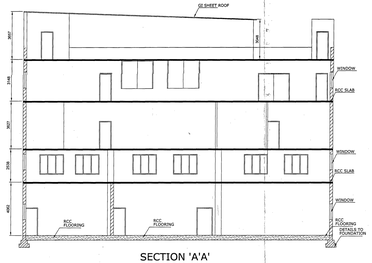


TERRACE FLOOR PLAN-A

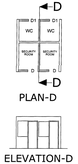


SITE PLAN
SCALE 1:250

ELEVATION
MAIN FACTORY



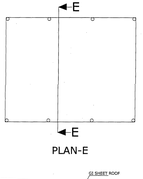
SECTION 'A'A'



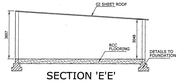
PLAN-D

ELEVATION-D

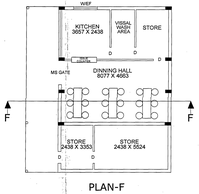
SECTION 'D'D'



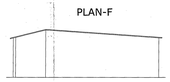
PLAN-E



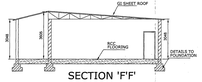
SECTION 'E'E'
ELEVATION-E



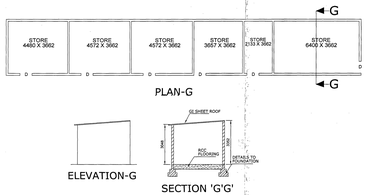
PLAN-F



ELEVATION-F



SECTION 'F'F'



PLAN-G

ELEVATION-G

SECTION 'G'G'

APPROVED BY.

PROPERTY SCHEDULE

A.	PRODUCTION AREA / OFFICE / STORE WORK SHOP.
B.	CRECHE/RO PLANT.
C.	TOILET BLOCK.
D.	SECURITY ROOM.
E.	GAS BANK.
F.	DINNING ROOM/STORE.
G.	STORE/SCRAP AREA.

AREA STATEMENT

TOTAL BUILT UP AREA.----------	SQM
TOTAL SITE AREA.----------	SQM

POWER SCHEDULE

SINo.	Discription	Qty	HP.	KW.
1.	Sugar Selver.	01	10.00	-
2.	Screw Conveyor.	01	2.00	-
3.	Seiver.	01	1.00	-
4.	Printing Conveyor.	02	2.00	-
5.	Screw Conveyor.	01	2.00	-
6.	DG Set.	01	-	180
7.	Bun Divider.	02	4.00	-
8.	Dough Divider.	01	8.50	-
9.	Bun M/c.	01	7.50	-
10.	Conveyor.	01	1.00	-
11.	Cream bun filling M/c.	01	1.50	-
12.	*Flow Warpping M/c.*	*01*	*1.50*	-
13.	Bread Profing M/c.	01	1.00	-
14.	Cream bun Packing M/c.	01	2.00	-
15.	Profing M/c.	01	4.00	-
16.	Rotationg Oven.	02	6.00	-
17.	Bread slicer & bagging M/c.	03	9.00	-
18.	Cold Romm.	01	2.00	-
19.	Sona Oven.	01	-	3.00
20.	Conveyor.	01	1.00	-
21.	Metel Detector.	03	6.00	-
22.	Sealing M/c.	01	-	1.00
23.	Air Compressor.	01	3.00	-
24.	Lift.	01	30.00	-
25.	Goods Lift.	01	30.00	-
26.	High Speeed Mixer.	01	22.00	-
27.	Speed Mixer.	01	16.00	-
28.	Sprial Mixer.	01	6.00	-
29.	High Speed M/c..	01	22.00	-
30.	Mixing M/c.	01	2.00	-
31.	Oven.	01	-	2.00
32.	Mixing M/c.	01	0.50	-
33.	Mixing M/c.	01	5.00	-
34.	Fruit Cutting M/c.	01	2.00	-
35.	Dry Fruit Cutting M/c.	01	1.00	-
36.	Chiller Plant.	01	16.00	-

NOTE:
PREVIOUS DRAWING APPROVED WIDE LETTER NO: ADOPB / FPN / CR - 117 / 2017-18 DATED 01-03-2018.

TITLE:
PLAN , ELEVATION AND SECTIONS OF MAIN FACTORY, REST ROOM, SECURITY ROOM AND SITE PLAN.

SCHEDULES

DOORS:

TYPE	SIZE
D	900 X 2100
D1	750 X 2100
D3	1200 X 2100
D4	1800 X 2100

WINDOWS.

TYPE	SIZE
W	2100 X 1200
W1	1800 X 1500
W2	3048 X 2438
V	900 X 600

NOTE:
1. ALL DIMENSIONS ARE IN MM.
2. DRINKING WATER, FIRST AID & FIRE EXTINGUISHER ARE PROVIDED IN THE FACTORY PREMISES.

MSEA AND MCI ALREADY APPROVED

MSEA AND MCI TO BE APPROVED

SCALE 1:100

SHEET 1 OF 1

ENGG SIGN.

S.H.MUNIYAPPA. B.E (CIVIL)
KGS NO. BCC / A / 7 / 2 / C - 197 / 95 / 16

For GALAXY CLOUD KITCHENS LIMITED

Authorised Signatory

APPLICANT'S SIGNATURE:

PLAN SHOWING EXISTING BUILDING AND PROPOSED MACHINERY LAYOUT FOR

M/s.Galaxy Cloud Kitchens Limited.

PLOT NO-13.
VEERASANDRA INDUSTRIAL AREA.
19th KM HOSUR ROAD.
BANGALORE-560 100.

POWER SCHEDULE

SINo.	Discription	Qty	HP.	KW.
37.	Shrink Wrapping /c.	01	2.00	-
38.	Dough Mixing M/c.	01	2.00	-
39.	PlanetaryMixing M/c.	01	1.00	-
40.	Cold Room.	02	10.00	-
41.	Sugar Mixing M/c.	01	5.00	-
42.	Cake Mixer M/c.	02	10.00	-
43.	Colour Mixer M/c.	02	10.00	-
44.	BiscuitMixing M/c.	01	1.00	-
45.	Bread Cutter.	01	1.00	-
46.	Biscut Cutting M/c.	01	2.00	-
47.	Cake M/c.	01	3.00	-
48.	Biscut M/c.	01	2.00	-
49.	Sealing M/c.	02	0.05	-
50.	Cake Mixer.	01	2.00	-
51.	Freezer.	01	2.00	-
52.	Cold Room.	09	45.00	-
53.	Cake Decorating M/c.	03	6.00	-
54.	Sliser M/c.	04	4.00	-
55.	Packing M/c.	01	1.00	-
56.	Conveyor M/c.	01	1.00	-
57.	Revent Oven.	02	8.00	-
58.	Sona Oven.	02	7.00	-
59.	Chocolate M/c.	01	2.00	-
60.	Steam Kettles.	04	-	-
61.	Blast Freezer.	01	15.00	-
62.	Dough Mixier.	01	1.00	-
63.	Oven.	03	-	9.00
64.	Powder M/c.	01	1.00	-
65.	Rusk Slicing M/c.	01	5.00	-
66.	Band Sealer.	02	-	1.00
67.	Pizza M/c.	01	2.00	-
68.	Dough Mixer M/c.	01	5.00	-
69.	Rusk Moulder M/c.	01	5.00	-
70.	Divider.	01	2.00	-
71.	Packing M/c.	01	2.00	-
72.	Grinder.	01	1.00	-
73.	Vegitable Cutter.	01	1.00	-
74.	Exhauster.	01	2.00	-
75.	Blower.	01	35.00	-
76.	RO Paint.	01	30.00	-
77.	ETP Plant.	01	35.00	-
78.	Sump Pump.	01	20.00	-
	TOTAL	516.00	196.00	