

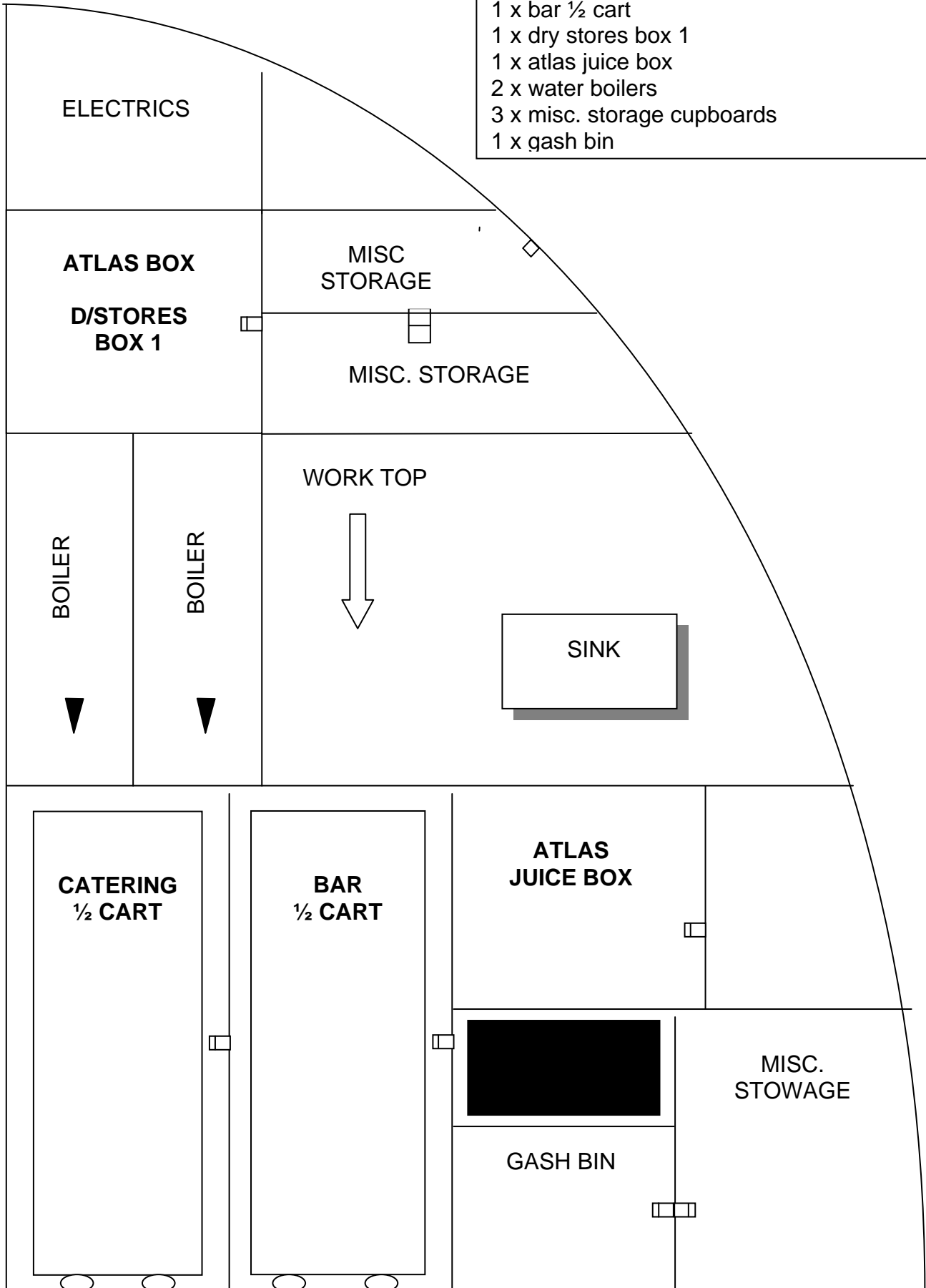
3 – REAR RIGHT SIDE GALLEY
2 x catering 1/2 carts

WORK TOP

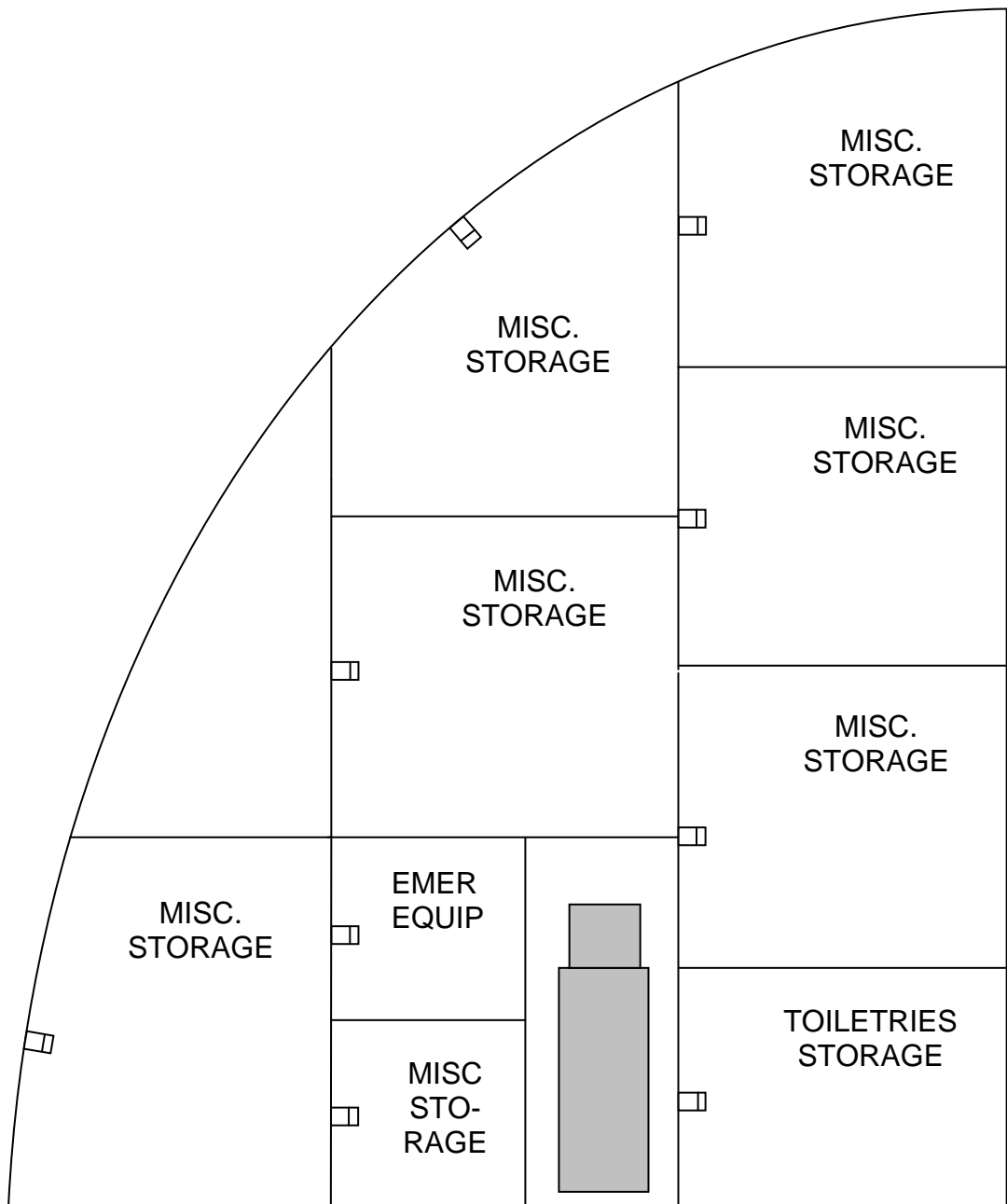
CATERING
1/2 CART

CATERING
1/2 CART

- 1R – FORWARD GALLEY LAYOUT**
- 1 x catering ½ cart
 - 1 x bar ½ cart
 - 1 x dry stores box 1
 - 1 x atlas juice box
 - 2 x water boilers
 - 3 x misc. storage cupboards
 - 1 x gash bin

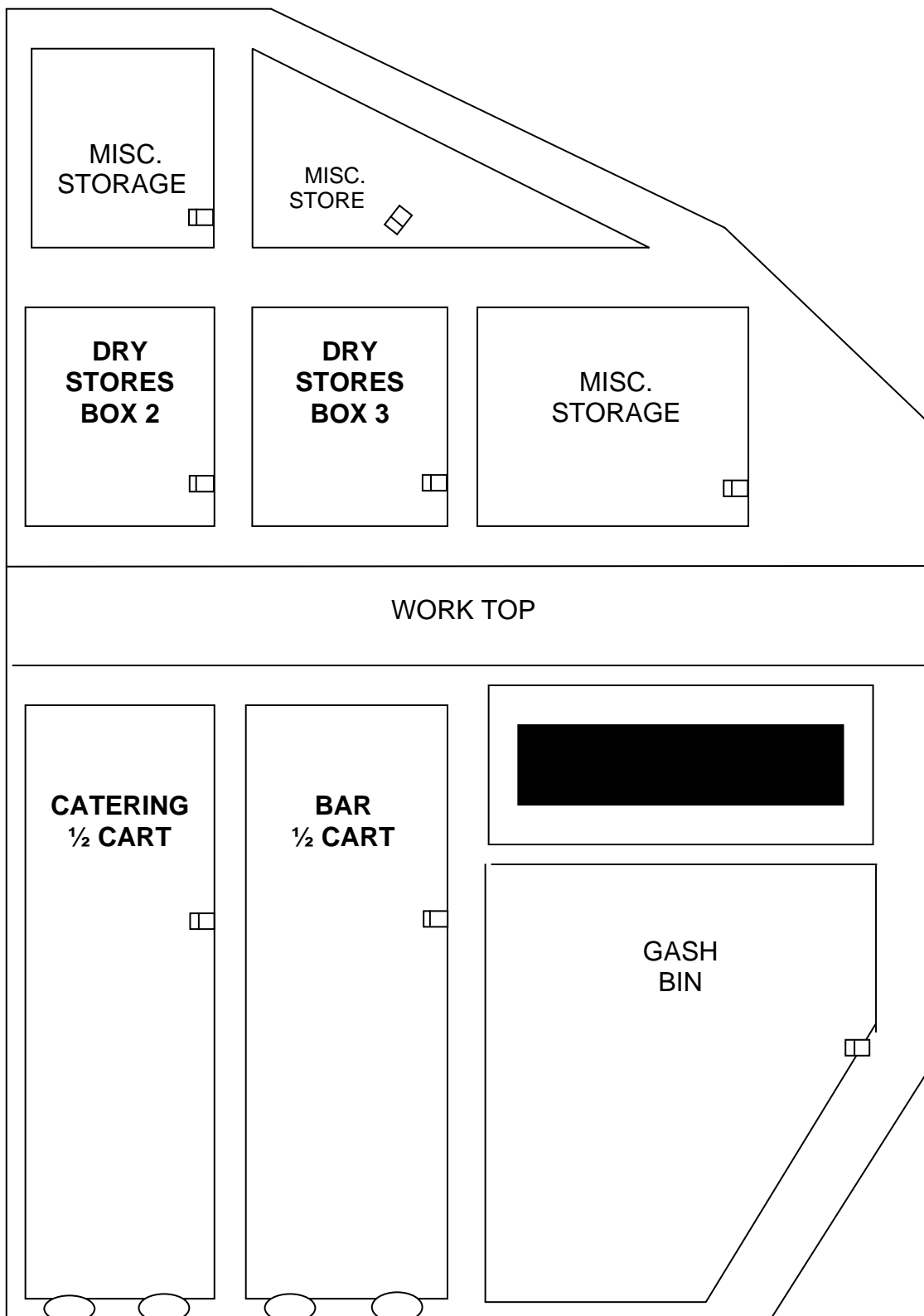


2R - FORWARD GALLEY LAYOUT
 7 x misc. storage cupboards
 1 x emergency equipment cupboard
 1 x toiletries storage cupboard



4 - REAR GALLEY LAYOUT

- 1 x catering ½ cart
- 1 x bar ½ cart
- 2 x dry stores atlas boxes
- 3 x misc storage cupboards
- 1 x gash bin



4R - REAR GALLEY
LAYOUT

- 2 x catering 1/2 carts
- 2 x ovens
- 1 x water boiler
- 1 x gash bin

CONTROLS FOR OVENS

OVEN

OVEN

BOILER



MISC STORAGE



GASH BIN

MISC.
STORAGE

CATERING
1/2 CART

CATERING
1/2 CART

