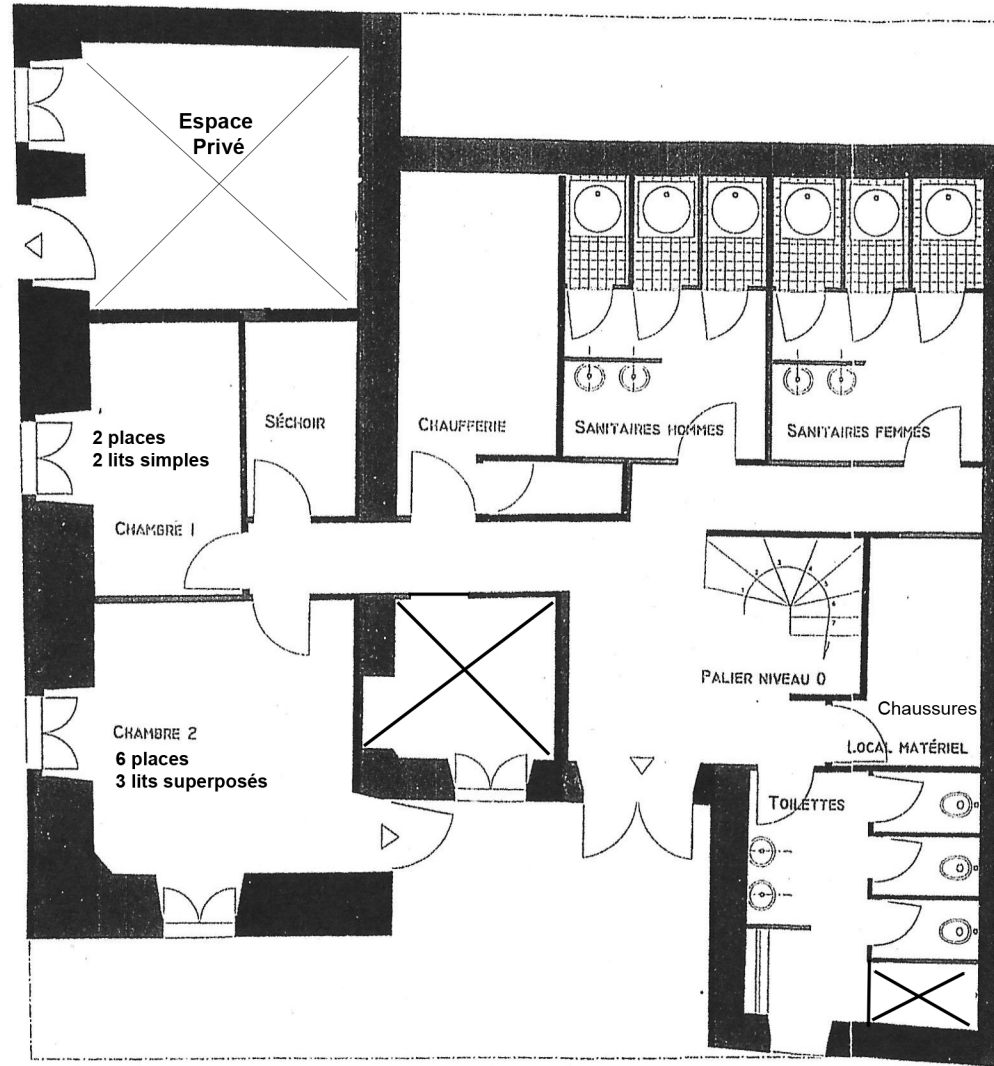
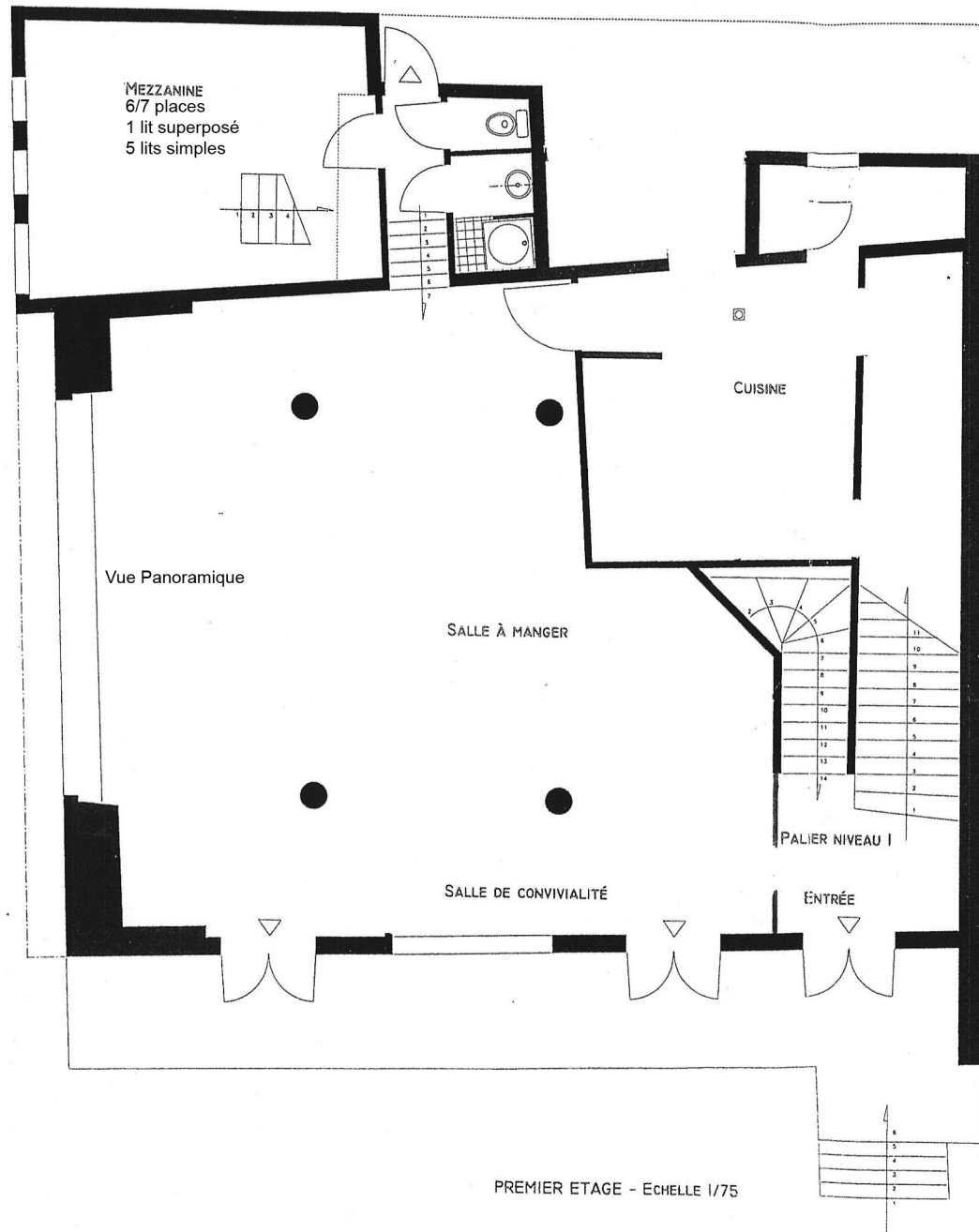
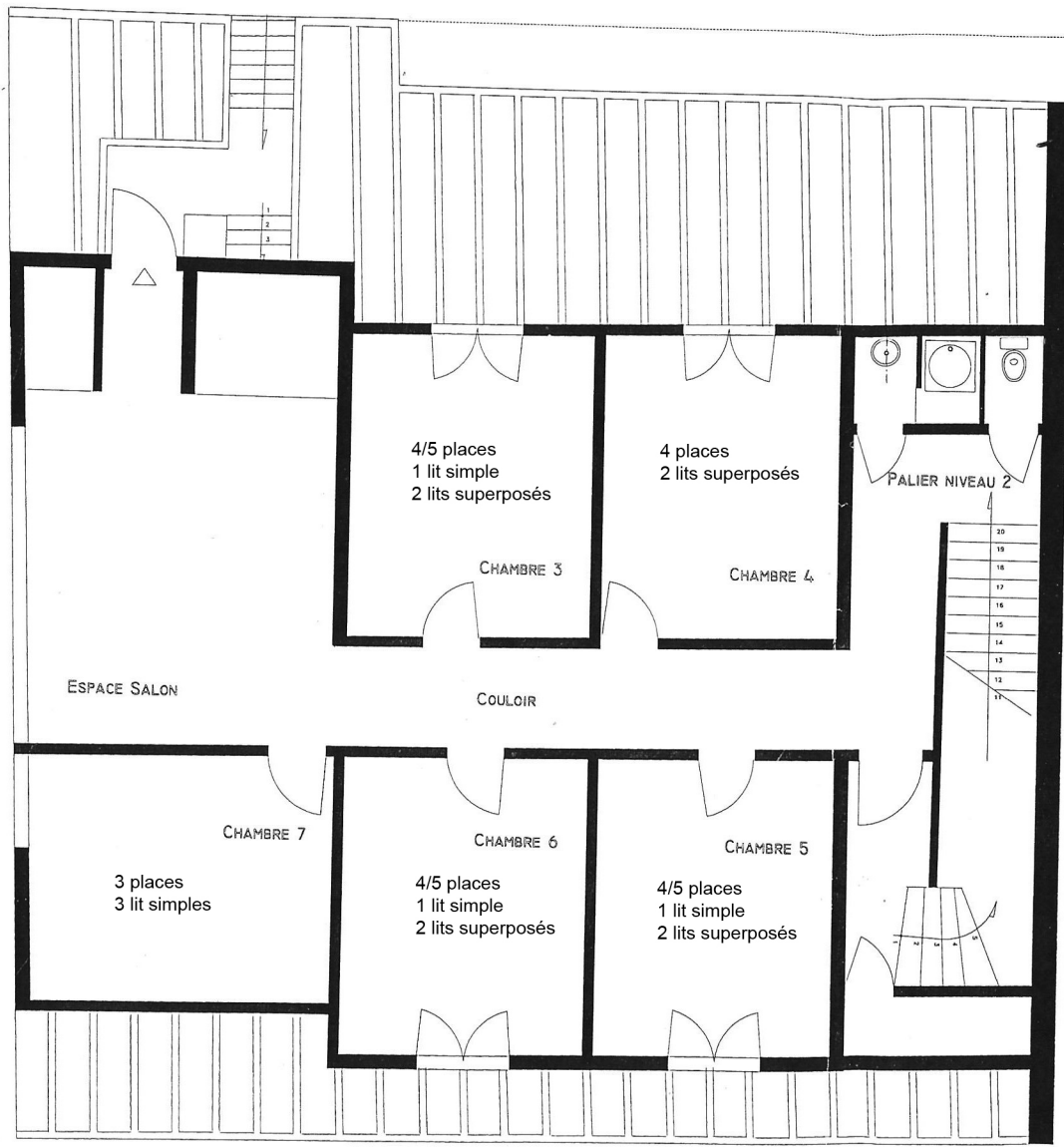


## Rez de chaussée





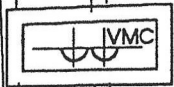


R2 - 2°. étage

DEUXIEME ETAGE - ECHELLE 1/75



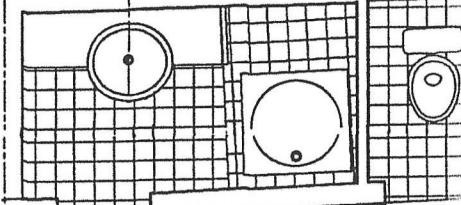
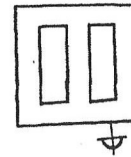
# R3 - 3ème étage



- 5
- 6
- 7
- 8
- 9
- 10
- 11
- 12
- 13

RANGEMENTS

SALON



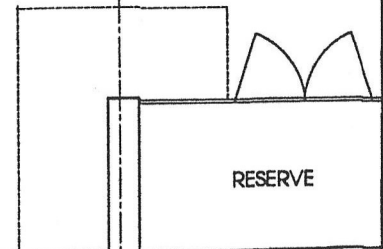
CHAMBRE

2 places  
2 lits simple

CHAMBRE

3 places  
3 lits simple

PALIER NIVEAU 3

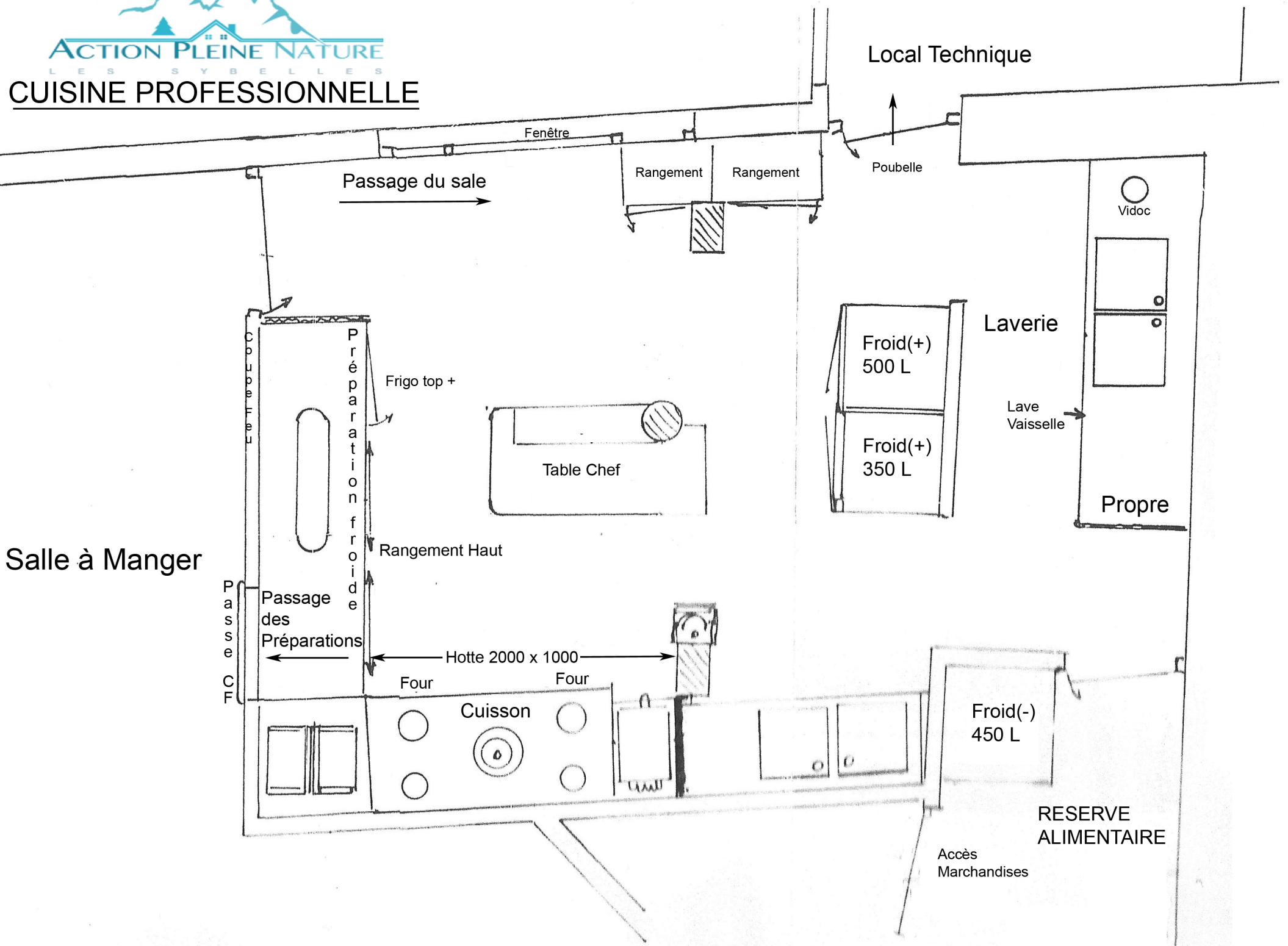


RESERVE

- 20
- 19
- 18
- 17
- 16
- 15



**CUISINE PROFESSIONNELLE**



Local Technique

Fenêtre

Passage du sale

Rangement

Rangement

Poubelle

Vidoc

Laverie

Froid(+) 500 L

Lave Vaisselle

Froid(+) 350 L

Propre

Salle à Manger

COLLETS

Préparation froide

Frigo top +

Table Chef

Rangement Haut

PASSE

Passage des Préparations

Hotte 2000 x 1000

Four

Four

Cuisson

Froid(-) 450 L

RESERVE ALIMENTAIRE

Accès Marchandises

# DEPENDANCE

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