

WINE- STORAGE AND SHOP

The wine storage works as a wholesale depot for different hungarian wineries. It's also possible to buy in small amount of wine in the wine shop. The bottled wine arrives on palets for repackaging regarding to customers need. After repackaging transportation is continueing to local stores. The wine storage works separated from the wine shop.

STAFF DATA:

1 person	director
2 person	management office
2 person/shift	semi-skilled workers
4 person/shift	labourer
2 person	salesman
2 person	driver

TRANSPORTATION

2 pcs	1,5 t truck
1 pcs	electric trolley

DETAILED DESIGN PROGRAM:

1. PRODUCTION AREA

1.1. Product receiving room Clear height minimum 4,50 m. Incoming palets are handled with electrical trolley.	25 m ²
1.2. Storage and packaging hall Clear height minimum 4,50 m. Bottles are packed here in paper boxes (12bottle/ box). Incoming and overpacked wine bottles and boxes are stored on palets and on shelves.	300 m ²
1.3. Finished product storage Repacked boxes are handed over here for transportation. Palets are handled with electrical trolley.	25 m ²
1.4. waste storage Direct connection to packaging hall is needed.	15 m ²
1.5. Wrapping and material storage Clear height minimum 3,00 m. Wrapping storage is a room for storing palets and paper boxes (folded flat). Direct connection to packaging hall is needed.	30 m ²

2. SOCIAL BLOCK

2.1. 10 person „C” type changing room for men 1 + ½ locker/person (5 person/shift)	according to standards
2.2. 10 person „C” type changing room for women 1 + ½ locker/person (5 person/shift)	according to standards
2.3. Shower block by gender	according to standards

2.4. Staff diningroom, rest room, teakitchen	15 m ²
2.5. Toilet for staff	according to standards
3. SPACES FOR CUSTOMERS - WINE SHOP	
3.1. Wine shop and tasting space Wine specialists help the customers to choose. It's possible to taste different products at the desk by choosing from the different bottles This area is designed with windbreak. Bottled wine is stored on shelves. 2 tasting desks should be designed.	70 m ²
3.2. Preparing room for wine tasting space A preparing area should be designed for the wine tasting space and for VIP room. In the preparing room is needed: fridge for snacks, wine cooler, sink for washing glasses and dishes, preparing table for snacks.	2x10 m ²
3.3. VIP room This room is opened directly from the wine shop and the preparing area. It's designed for representative events with tables, chairs, sofas.	30 m ²
3.4. Toilet block for customers Connected to VIP room and wine tasting room.	according to standards
3.5. Director's office For one person.	15 m ²
3.6. Management office For two persons. Connected to a foreground and designed with teakitchen.	15 m ²
3.7. Toilet for offices	according to standards

4. ADDITIONAL ROOMS

4.1. Boiler room 20 m²
Ceiling height min. 3,00 m

4.2. Ventillation room 25 m²
Ceiling height min. 3,00 m

4.3. Electrical room 8 m²

Around +/- 10-15 % floor area difference between the program and the plan is possible!

