

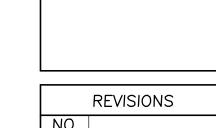
EQUIPMENT PLAN
SCALE: 3/16" = 1'-0"

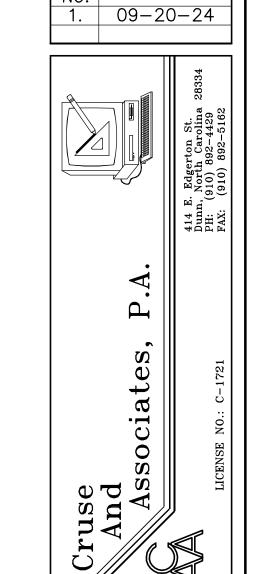
ITEM	QUAN	DESCRIPTION	REMARKS
1	1	16'-0"x 54" EXHAUST HOOD SYSTEM	Fire Suppr
2	1	48" Counter-Top GRIDDLE	Live 20bbi
3	2	FRYER	
4	1	6-Burner RANGE w/Oven	
		CONVECTION OVEN	
<u> </u>	1 2	UPRIGHT STEAMER	
7	1	2-Drawer FOOD WARMER	
8	1	FRESH-O-MATIC	
9	1	30" Dual HEAT LAMP	
10	1	66" Dual HEAT LAMP	
11	1	36" FLY FAN w/Micro-Switch	
12	1	ICE MACHINE w/Storage Bin	
13	1	Under-Counter FREEZER	
14	1	2-Door FREEZER	
15	1	2-Door FREEZER	
16	1	48" SANDWICH UNIT (12-Pan)	
17	1	7'-9"x 7'-9" WALK-IN COOLER	
18	5	Walk-In Cooler SHELVING UNIT	
19	3	Dry Storage SHELVING UNIT	
20	2	S/S HAND SINK w/Side Splashes	
21	1	48" S/S EQUIPMENT STAND w/Casters	
22	1	30"x 48" S/S PREP TABLE w/Sink	18"× 18" Bo
23	1	30"× 36" S/S WORK TABLE	
24	1	30"× 72" S/S WORK TABLE	
25	1	12"× 48" S/S WALL SHELF	
26	1	18"× 36" S/S Double OVERSHELF	
27		18"× 48" S/S Double OVERSHELF	
28		18"x 72" S/S Double OVERSHELF	
29	1	3-Compartment SINK w/2-24" DB's	18"× 24" Bo
30	_	12"x 96" S/S WALL SHELF w/Pot Rack	10 X L+ D(
31	1	66"× 48" S/S Soiled DISH TABLE w/Pre-F	linea
32	1	48" Double—Sided RACK SHELF	urise
	-	66" S/S Clean DISH TABLE	
33	1		
34	1	42" S/S Slanted RACK SHELF	1 DV 01
35	1	Ventless DOOR-TYPE DISH MACHINE-note	
36	1	36"x 9'-0" S/S BEVERAGE STATION w/Har	ila 21NK
37	1	Portable CARVING STATION	
38	1	60" Solid-Top UNIT	
39	1	74″ Solid-Top UNIT	
40	1	HOT FOOD BUFFET w/6-Hot Wells	
41	2	4-Well HOT FOOD UNIT	
42	2	96″ COLD FOOD UNIT	
43	1	96″ COLD FOOD UNIT	SALAD BAR
44	1	74" Half BUFFET SHIELD	
45	2	60" BUFFET SHEILD	
46	3	96" BUFFET SHEID	
47	1	BEVERAGE/ICE DISPENSER	BY:Others
48	1	TEA BREWER	BY:Others
49	1	TEA DISPENSER	BY:Others
50	1	COFFEE BREWER	BY:Others
51	1	BAG-N-BOX (Under Item #36)	BY:Others
52	4	199,000 BTUS GAS WATER HEATERS	BY:□thers
53	1	CAN WASH	BY:Others
54	1	S.S. HANDSINK	BY:Others
55	1	139" BUFFET SHIELD	13. 3 4.10.1 3
		AIR DRYING & UTENSIL STORAGE RACK	1
	1 1		
56	1		DV₁□+12 = := =
	1	24' X 48' PREP TABLE UNDERCOUNTER CHEF BASE REFRIGERATOR	BY:Others

NOTE 1: CHAMPION DH-6000 WITH 7.5 KW BOOSTER HEATER

REVISION 1:

- 1. REPLACE TANK TYPE WATER HEATER WITH TANKLESS WATER HEATERS. 2. ADDED ANOTHER #6 FOR ADDITIONAL HOT HOLDING FOR BULK STORAGE.
 3. ADDED #57 FOR ADDITIONAL PREP/BAKING AREA.
 4. ADDED #58 FOR ADDITIONAL REFRIGERATION.
 5. ADDED #56 FOR ADDITIONAL AIR—DRYING AND UTENSIL STORAGE.
 6. EXPANDED #19 FOR ADDITIONAL DRY GOOD STORAGE.





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DATE 08-09-24 DRAWN BY BAM JOB NO. 24-16

SHEET NO.

