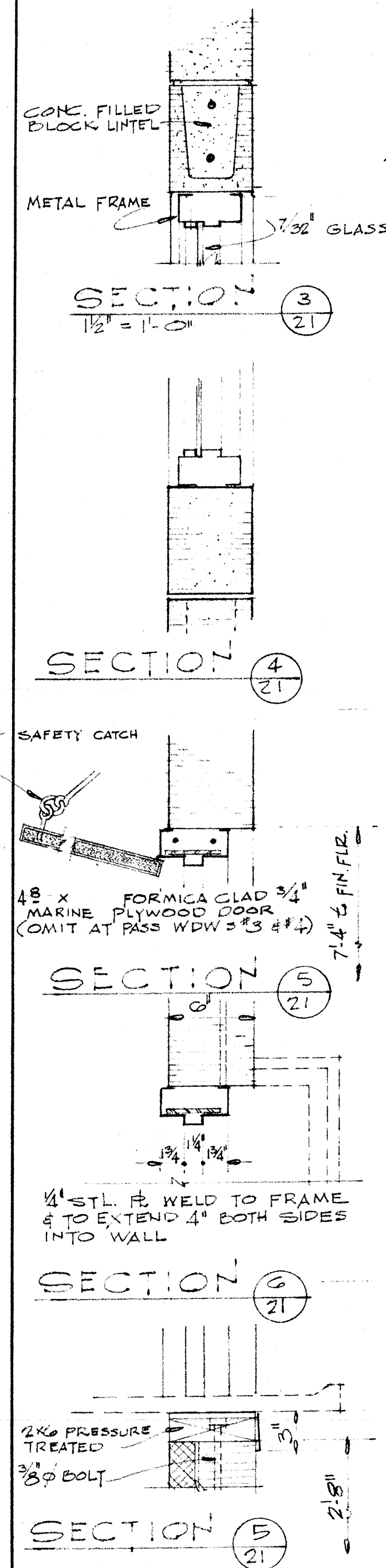
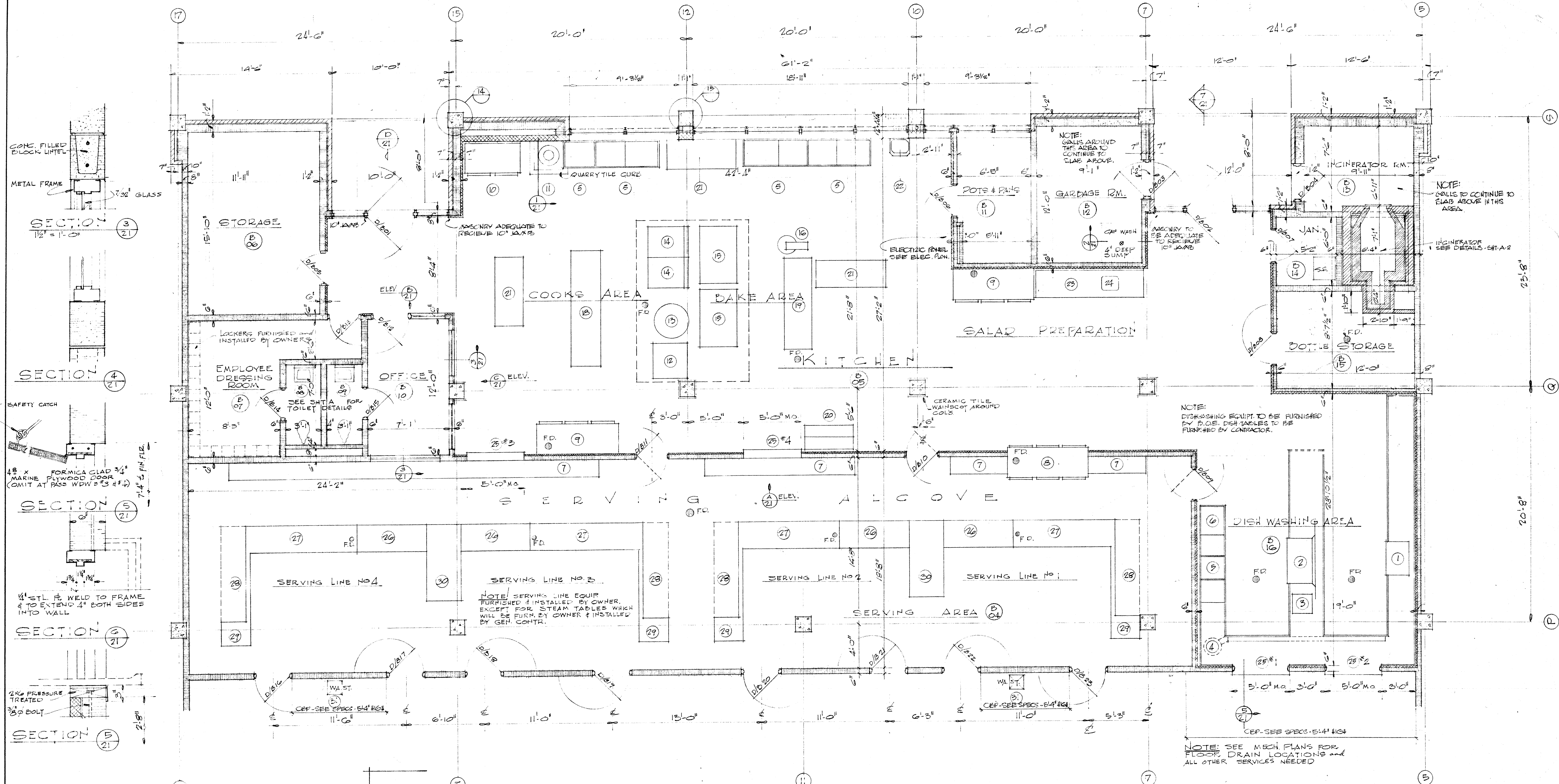
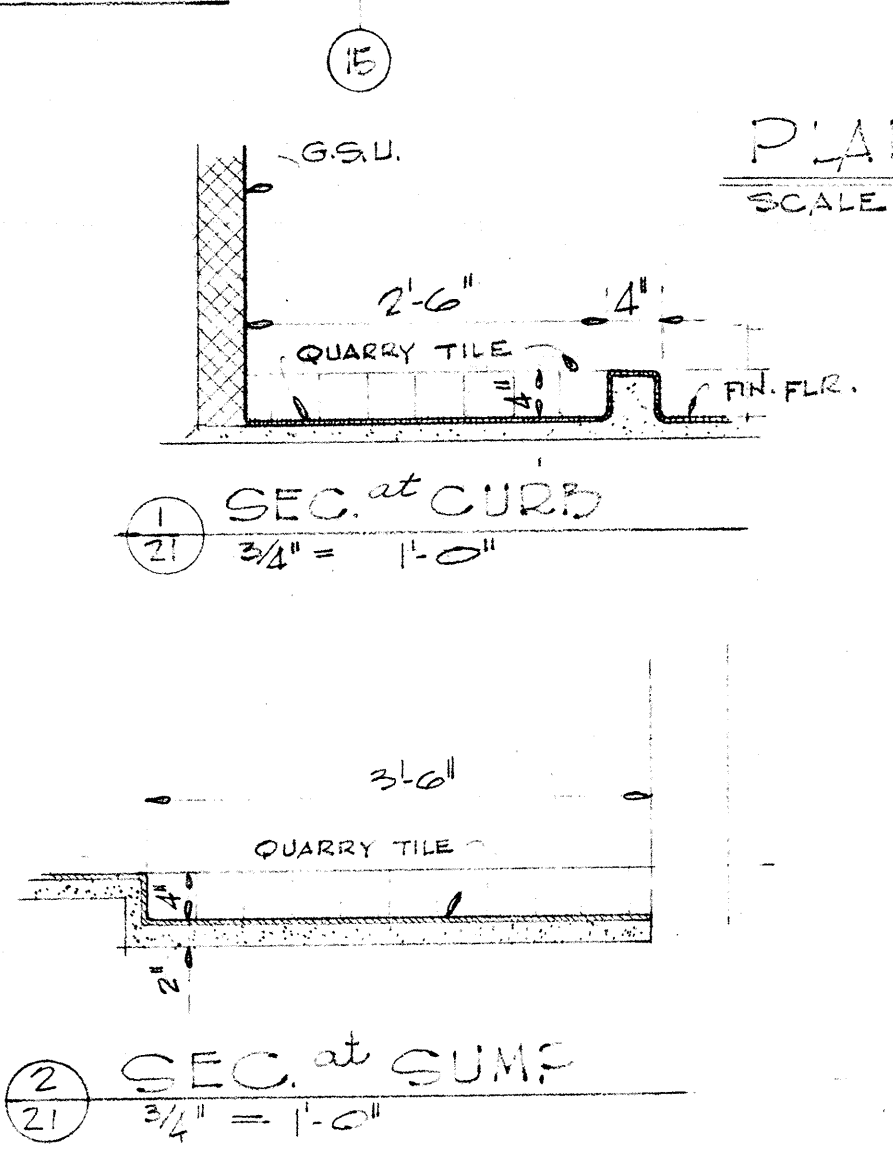




- KITCHEN EQUIPMENT SCHEDULE**
1. GLASS WASHER \*
  2. DISH WASHER \*
  3. PICE (PINE) \*
  4. DISPOSAL \*
  5. DRAIN BOARD \*
  6. BACK BARS \*
  7. PASS THRU REFRIGERATOR \*
  8. REFRIGERATOR \*
  9. FREEZER \*
  10. POTATO PEELER \*
  11. STEAMER \*
  12. KETTLE \*
  13. RANGER \*
  14. LAKE OVEN \*
  15. MIXER \*
  16. PORTABLE MIXER \*
  17. COOKS TABLE \*
  18. BAKERS TABLE \*
  19. ICE MAKER \*
  20. TABLE-SLICER \*
  21. HAND SINK \*
  22. SALAD TABLE \*
  23. SALAD SINK \*
  24. PASS THRU WINDOW \*
  25. STEAM TABLE \*
  26. SALAD and DESSERTS \*
  27. MILK and ICE CREAM CABINETS \*
  28. CASHIER \*
  29. TRAYS and SILVERWARE \*
  30. WATER STATION \*

NOTE: WHERE EQUIPMENT IS MARKED WITH ASTERISK (\*) DENOTES EXISTING KITCHEN EQUIPMENT TO BE REUSED



**PLAN of FOOD PREPARATION and SERVING AREAS**  
SCALE: 1/4" = 1'-0"

