

Floor Plan Equipment Key

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| <ul style="list-style-type: none"> 1. Trash and tray return 2. Solid surface 2a. Spreader 2b. Prep table with shelf 2c. Prep table with integral prep sink 2d. Clean-dish table 2e. Soiled-dish table 2f. Prep table 2g. Equipment table 2h. Prep/baker's table 2i. Prep table with integral double prep sink 3. Beverage counter 3a. Service counter 3b. Finished front of service counter 3c. Prep counter 3d. Solid surface counter 4. Reduced pressure principle backflow preventer 4a. Water filtration system 5. Beverages/non-carbonated dispenser 5a. Soda and ice dispenser 6. Ice machine, compressed style 6a. Ice maker 6b. Ice bin 7. Pantry/storage cabinets 7a. Heated reach-in cabinet 7b. Service counter die walls/cabinets | <ul style="list-style-type: none"> 7c. Mobile warming and holding cabinet 7d. Undercounter hot holding cabinet 8. Drop-in hand sink 8a. Prep sink, integral with prep counter 8b. Undercounter hand sink and faucet 8c. Wall-mounted hand sink 8d. Three-compartment sink 8e. Floor-mounted mop sink 9. Faucet 9a. Filler faucet 9b. Wall-mount pot filler faucet 9c. Deck-mount faucet 9d. Sprayer with added faucet 9e. Prerinse faucet 9f. Mop sink faucet 10. Soap and single-service towel dispenser 11. Drop-in hot wells, four wells 11a. Drop-in hot wells, five wells 11b. Drop-in hot wells, two wells 11c. Drop-in soap wells 12. Overhead food warmer 12a. Smoke oven 12b. Convection oven 13. Food shield, full-service with lights | <ul style="list-style-type: none"> 13a. Food shield, full-service with lights at other stations 14. Drop-in cold pan 15. POS 16. Reach-in refrigerator 16a. Worktop freezer 16b. Walk-in cooler with light 16c. Walk-in cooler evaporator coil 16d. Walk-in freezer with lights 16e. Walk-in freezer evaporator coil 16f. Raised-rail refrigerator 16g. Undercounter refrigerator, two-door 16h. Refrigerated cooking base 17. Pass-through window 17a. Pass-through window ledge 17b. Pickup window 17c. Pickup window ledge 18. Deep-fat fryer with filter 18a. Fryer dump station 19. Griddle 20. Stainless-steel wall panels and flashing 20a. Low wall with stainless-steel trim 21. Quick gas disconnect 21a. Electric gas shut-off valve 22. Four-burner range | <ul style="list-style-type: none"> 22a. Six-burner range with conventional oven 22b. Six-burner range 23. Grease exhaust hood with lights 23a. Make-up air system 23b. Exhaust fan for exhaust hood 23c. Exhaust fan for exhaust steam ducts 23d. Vent cowl and steam duct 24. Control panel 24a. Grease exhaust pollution control unit 25. Fire suppression system 25a. Electric gas shut-off valve 25b. K-type fire extinguisher, wall-mounted 25c. Remote pull-station for fire suppression system 26. Stainless-steel wall shelf with hidden bracket 26a. Stainless-steel wall shelf 26b. Pot, pan and dish storage shelving, free-standing 26c. Wire shelving, freestanding 26d. Dry storage shelving, freestanding 26e. Chemical storage shelving, freestanding | <ul style="list-style-type: none"> 26f. Mop sink storage wall shelf 26g. Stainless-steel overshelf 27. Radiant broiler 27a. Wood barbecue broiler 28. Floor trough 28a. Curb with stainless-steel liner and floor trough 29. Stainless-steel pan rack 29a. Slant rack 29b. Pan rack 29c. Refrigeration rack/remote condenser 29d. Brush/broom rack 30. Warewasher, rack conveyor 31. Quick drain 32. Food waste collector 33. Steam-jacketed kettle 34. Tilt skillet 35. Boilerless steamer 36. Rice cooker 36a. Rice warmer 36b. Stainless steel trim at rice warmers 37. Employee lockers 38. Hot water heater 39. Ingredient bin 40. Corner guards 41. 40-qt. floor mixer 42. Heat lamp supports 43. Tortilla press 44. Island cooking suite 45. Noodle dipper |
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Restaurants at Sixth at UCSD

