

Floor Plan Equipment Key

- 1. Lockers
- 2. Can racks
- 2a. Dunnage rack
- 2b. Mobile rack
- 2c. Utensil rack
- 2d. Syrup bottle rack
- 2e. Airpot display rack
- Fire protection system
- 4. High-density shelving
- 4a. Pan storage shelving
- 4b. Wall shelf
- Rack shelf with rack storage shelf
- 4d. Protector shelf system
- 4e. Refrigerator shelving
- Refrigerator/freezer shelving
- 4g. Slat wall shelving
- 4h. Heated display shelf
- 4i. Quartz wall shelf
- Mobile warming cabinet
- 5a. Roll-in warming cabinet, 4-sec.
- 5b. Pass-through refrigerated/heated cabinet, 1-sec.
- 5c. Ice cream cabinet
- 5d. Reach-in refrigerated/heated cabinet 1-sec
- Undercounter warming cabinet
- 5f. Mop cabinet
- 6. Water filtration system
- Bumper guard
- Eye/face washing station
- 9. Mobile basin
- 9a. Pot and pan sink 9b. Hand sink

- 9c. Hose reel
- 9d. Undermount utility sink
- 9e. Spray rinse
- Mobile dish dolly
 Sheet pan dolly
- 10b. Bread dolly
- 11. Clean-dish table
- 12. Exhaust duct riser
- Demand control ventilation system
- 12b. Exhaust hood
- 13. Floor trough
- Dish machine with booster/heater
- 15. Disposer
- 16. Mobile trash bin
- 17. Ice maker
- 17a. ke bin
- 17b. Mobile ice bin
- 18.60-qt. mixer
- 18a. 20-qt. mixer
- 18b. 8-qt. mixer
- Work counter with sink and overshelf
- 19a. Work counter
- 19b. Work counter with sink
- 19c. Serving counter, To Order
- 19d. Serving counter, Entrees
- 19e. Serving counter, Bakery & Desserts
- 19f. Serving counter, Waffle/Cereal/ Beverages
- 19g. Beverages
- Serving counter, Salad, Soup, Deli
- 19i. Cashier counter
- 19j. Mobile work counter

- 19k. Serving counter, Grill
- Pizza cutting counter with pass-through
- 19m. Serving counter, Pete's Place
- 19n. Serving counter, Gluten-friendly
- 20. Utility cart
- Mobile equipment stand
- 22. Slicer
- 23. Food cutter
- 24. Food processor
- 25. 6-burner range with oven
- 25a. 4-burner range with oven
- 25b. Saute range with refrigerated base and rail
- Stainless-steel wall panel
- 27. 40-gal. tilting fry pan
- 28. 40-gal. kettle
- Broilerless steamer, 2-sec.
- Convection oven, 2-sec.
- 30a. Combi oven, 1-sec., with stand
- 30b. Rotisserie oven
- Mini rack oven with proofer base
- 30d, 4-slot toaster
- 30e. Ventless conveyor oven with stand
- 30f. Ventless conveyor oven with stacking kit
- 30g. Microwave oven 31. Fryer with filter,
- 2-sec., with dump station

- 31a. Fryer with filter, 4-sec., with dump station
- Reach-in freezer,
 1-sec.
- 32a. Roll-in refrigerator, 1-sec.
- 32b. Undercounter refrigerator, 1-sec.
- 32c. Undercounter refrigerator, 2-sec.
- 32d. Refrigerated base, 1-sec.
- 32e. Walk-in refrigerator/freezer complex
- 32f. Display refrigerator door and shelving
- 32g. Refrigerated prep table
- 32h. Worktop refrigerator with backsplash
- Stacked tumbler dispenser
- 33a. Cone dispenser
- 33b. Hot topping dispenser
- 33c. Juice dispenser
- 33d. Ice dispenser with soda heads
- 33e. Tumbler dispenser
- 33f. Milk dispenser
- 33g. Hot chocolate dispenser
- 33h. Coffee condiment dispenser
- 33i. Condiment dispenser
- 33j. Soap dispenser
- 33k. Towel dispenser
- Napkin and flatware dispensers
 Cup dispenser

- 33n. Airpot dispenser
- 33o. Soy and almond milk dispenser
- 33p. Cereal dispenser
- Electronic menu board
- 35. Hot/cold pan, 4-well
- 35a. Hot/cold pan, 3-well
- 35b. Drop-in cold pan, 4-well
- 35c. Drop-in cold pan, 3-well
- 35d. Hot/cold pan, 1-well
- 35e. Hot/cold pan, 2-well
- 36. Carving station
- 37. Mobile ingredient
- 38. Soft serve machine
- 39. Dipperwell
- 39a. Hot food well, 1-well
- 39b. Soup well
- 40. Tea brewer
- 40a. Airpot brewer 40b. Espresso machine
- 40c. Coffee grinder
- Soda system coordinator
- 42. Waffle iron, single
- 43. Bread display case
- 43a. Refrigerated display case
- 44. Panini grill
- 44a, Grill
- 45. POS system
- 46. Charbroiller
- 47. Pizza dough sheeter 48. Blender