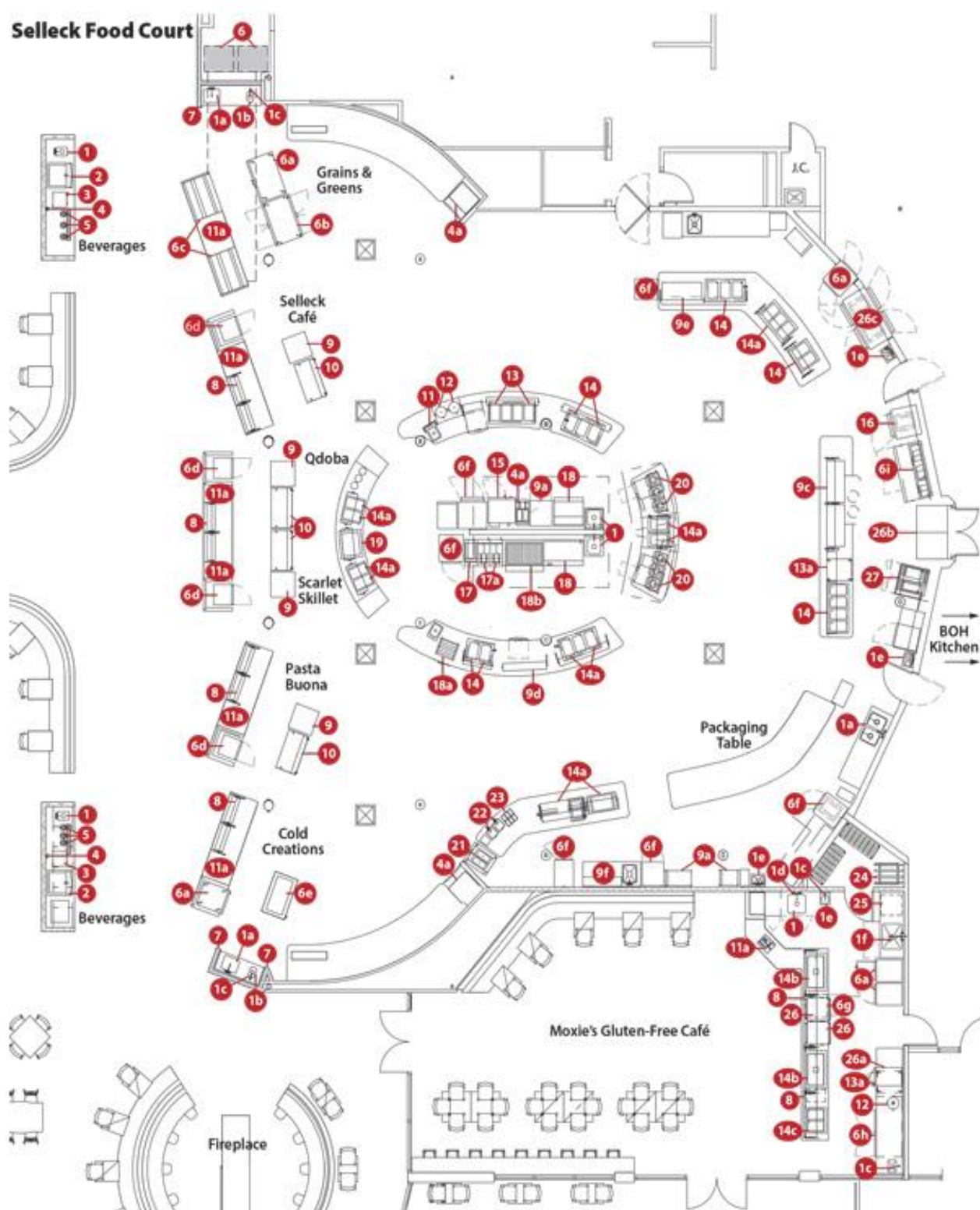


# Selleck Food Court



## Floor Plan Equipment Key

- 1. Drop-in sink
- 1a. Clean-up sink
- 1b. Drop-in hand sink
- 1c. Electronic faucet
- 1d. Swing spout faucet
- 1e. Hand sink
- 1f. Prerinse faucet
- 2. Eight-head soda dispenser
- 3. Coffee brewer
- 4. Water filter
- 4a. Ice machine
- 5. Airpots
- 6. Refrigeration compressors
- 6a. Reach-in refrigerator

- 6b. Pass-through refrigerator
- 6c. Refrigerated merchandiser
- 6d. ¾-height refrigerator
- 6e. Frost top
- 6f. Upright, reach-in refrigerator
- 6g. Undercounter refrigerated drawers
- 6h. Undercounter refrigerator
- 6i. Refrigerated make table
- 7. Stainless-steel end guard

- 8. Food shield
- 9. Stainless-steel table, mobile
- 9a. Worktable
- 9b. Packaging table
- 9c. Heated display counter
- 9d. Counter with heat lamp
- 9e. Serving counter
- 9f. Worktable with sink
- 10. Heated shelf merchandiser
- 11. Printer register
- 11a. POS
- 12. Rice cookers

- 13. Undercounter cabinet
- 13a. Undercounter hot holding cabinet
- 14. Hot wells
- 14a. Cold wells
- 15. Hot drawers
- 16. Heated holding cart
- 17. Fryer
- 17a. Fry dump station
- 18. Flattop grill
- 18a. Roller grill
- 18b. Charbroiler
- 19. Cutting board
- 20. Induction burners
- 21. Soft-serve ice cream machine

- 22. Cold topping pans
- 23. Ingredient bins
- 24. Can rack
- 25. Undercounter dish machine
- 26. Oven, countertop
- 26a. Combi oven, countertop
- 26b. Impinger oven, stacked
- 26c. Pass-through hot warmers
- 27. Pasta cooker