

Floor Plan Equipment Key

- | | | | | |
|-------------------------------|----------------------------------|---------------------------------------|----------------------------------|---------------------------------------|
| 1. Bottle cooler | 4a. Three-compartment sink | 11. Glass rack cabinet | 15. Receiving table | 25. Slicer with mobile stand |
| 1a. Backbar refrigerator | 4b. Mobile soak sink | 11a. Wall-mount cabinets | 15a. Clean dish table | 26. Food processor |
| 1b. Undercounter freezers | 5. POS station | 11b. Heated cabinets, mobile | 15b. Soiled dish table | 27. Thermal blender |
| 1c. Undercounter refrigerator | 6. Beer dispensing tower | 11c. Dehydrator cabinet | 16. Fire-suppression system | 28. Food cutter/mixer |
| 1d. Refrigerated prep table | 6a. Water dispensing tower | 11d. Heated dish cabinets, wall | 16a. Remote fire pull | 29. Heat lamps |
| 1e. Walk-in cooler | 7. Floor trough | 11e. Heated dish cabinet | 17. Induction cookers | 30. Combi ovens, stacked |
| 1f. Walk-in evaporator coil | 8. Ice maker, undercounter | 11f. Mop cabinet | 18. Cooking suite, apps, dessert | 30a. Rapid-speed oven |
| 1g. Reach-in refrigerator | 8a. Ice machine with storage bin | 12. Prep counter with sink | 18a. Main cooking suite | 31. Pass window |
| 2. Liquor station | 8b. Ice storage | 12a. Expo counter with hand sink | 19. Exhaust hood | 32. Drying racks |
| 2a. Blender station | 9. Liquor steps | 12b. Beverage counter | 19a. Condensate hood | 33. Dish dolly |
| 2b. Cocktail station | 9a. Shelving units | 13. Micro-puree for deep-frozen foods | 20. Planchas | 34. Thermal servers |
| 2c. Soiled glassware station | 10. Glass washer | 14. Food packaging sealer | 21. Fryer | 35. Milk storage for espresso machine |
| 3. Drainboard | 10a. Warewasher | | 22. Bain-marie | 36. Espresso machine |
| 4. Hand sink | 10b. Undercounter dishwasher | | 23. Batch ice cream machine | 37. Coffee/tea brewers |
| | | | 24. Mixer with mobile stand | 38. Chilled water system |

