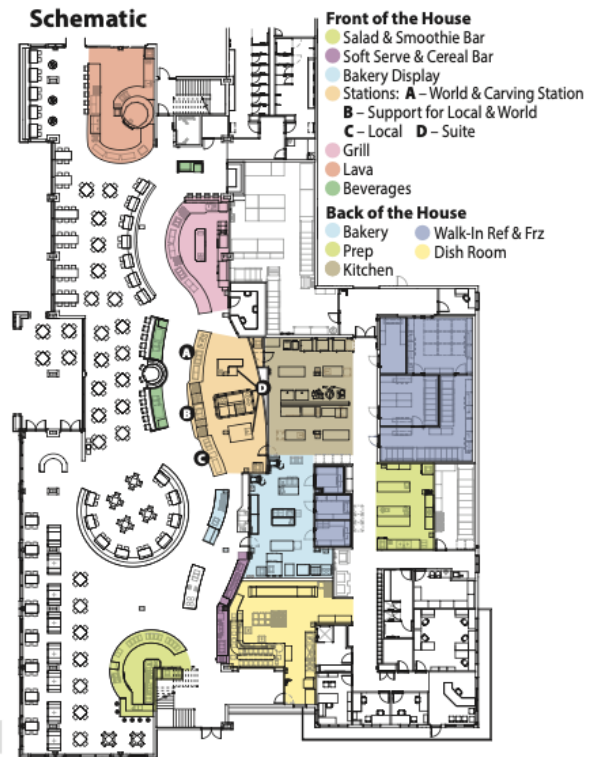


# FACILITY DESIGN

The name of the dining hall refers to the banyan tree that was located outside the old cafeteria, which served as a gathering space. “The old banyan tree that was removed for the project placement was important to the university and its students,” says Shawn Thomas, project director, Jacobsen Construction, Salt Lake City. “We were able to save the meaning of the banyan tree by building tables from the old banyan wood.” The new salad bar sits where the banyan tree was located.

“A banyan is a fig that develops accessory trunks from adjacent prop roots, allowing the tree to spread outward indefinitely,” Wright says, “On Maui, the banyan tree takes up a whole city block. We are like a banyan tree here. We have people from throughout the world,



## Floor Plan Equipment Key

- |   |   |
|---|---|
| <ul style="list-style-type: none"> <li>1. 42-inch-high seating counter (mill base and stone top)</li> <li>1a. Grill service counter (mill front, stone top and stainless-steel base)</li> <li>1b. Grill island support counter (stone top and stainless-steel base)</li> <li>1c. Cereal/milk counter (stone top and stainless-steel base)</li> <li>1d. Dessert support counter (stone top and stainless-steel base)</li> <li>1e. Dessert counter</li> <li>1f. Range/World service counter (mill front, stone top and stainless-steel base)</li> <li>1g. Countertop carving station</li> <li>1h. Range/World support counter (stone top and stainless-steel base)</li> <li>1i. Cold beverage service counter (mill front, stone top and stainless-steel base)</li> <li>1j. Lava/pizza/hot deli 42-inch-high seating counter</li> <li>1k. Lava/pizza/hot deli service counter</li> <li>1l. Lava/pizza support counter (stone top and stainless-steel base)</li> <li>2. Vertical food guard</li> <li>3. Condiment dispenser</li> <li>3a. Triple milk dispenser</li> <li>3b. Cereal dispenser</li> <li>3c. Low profile in-counter ice/soda dispenser</li> <li>3d. Juice dispenser, 4-valve</li> <li>4. Adjustable food guard with heat and LED light</li> <li>4a. Adjustable dual-sided food guard with LED light</li> <li>4b. Adjustable food guard with LED light</li> <li>5. Glass top thermal shelf</li> <li>5a. Polymer shelving unit</li> <li>5b. Pallet shelving, 4-foot run</li> <li>5c. Pallet shelving, 8-foot run</li> <li>5d. Top track high density, 11-foot run</li> <li>5e. Top track high density, 18-foot run</li> <li>5f. Wire cage shelving unit</li> <li>5g. Mobile polymer shelving unit</li> <li>5h. Top track high density, 15-foot run</li> <li>5i. Wall-mounted shelving, 12 inches by 36 inches</li> <li>5j. Mobile shelving unit</li> <li>5k. Glass top thermal shelf</li> <li>5l. Plate shelf</li> <li>6. Dish dolly</li> <li>7. Drop-in hot/cold food well, 2 wells</li> <li>7a. Drop-in hot/cold food well, 3 wells</li> <li>7b. Drop-in sauce well</li> <li>7c. Drop-in hot food well, 3 pan</li> <li>7d. Drop-in hot/cold food well, 1 well</li> <li>8. Mobile, undercounter hot hold cabinet</li> <li>8a. Roll-in heated cabinet</li> <li>8b. Mobile undercounter heated cabinet</li> <li>9. Mobile undercounter refrigerator with drawers</li> <li>9a. Mobile reach-in refrigerator/freezer</li> <li>9b. Mobile refrigerated equipment stand</li> <li>9c. Evaporator coil</li> <li>9d. Walk-in refrigerator/freezer complex</li> <li>9e. Roll-in refrigerator</li> <li>9f. 2-section reach-in refrigerator</li> <li>9g. Mobile reach-in refrigerator</li> <li>9h. Reach-in blast chiller</li> <li>9i. Undercounter refrigerated drawers</li> <li>9j. Mobile undercounter freezer</li> <li>9k. Mobile undercounter refrigerator</li> <li>9l. Mobile pizza prep refrigerator</li> <li>9m. Sandwich top refrigerator</li> <li>9n. Mobile undercounter refrigerator with drawers</li> <li>10. Drop-in utility sink</li> <li>10a. Drop-in hand sink</li> <li>10b. Hand sink</li> <li>10c. 2-compartment sink</li> <li>11. Exhaust ventilator</li> <li>11a. Exhaust ventilator with AC-PSP</li> <li>11b. Demand ventilation control panel</li> <li>11c. Island exhaust ventilator</li> <li>12. Fryer battery</li> <li>12a. French fry holding station</li> <li>12b. Fryer/filter</li> <li>13. 48-inch charbroiler</li> <li>14. Mobile worktable with notch</li> <li>14a. Mobile worktable</li> <li>14b. Worktable</li> <li>14c. Worktable with prep sink</li> <li>14d. Maple top worktable with drawers</li> <li>14e. Maple top worktable</li> <li>14f. Spreader/worktable</li> <li>14g. Worktable with hot/cold wells and pasta cooker</li> <li>15. 72-inch griddle</li> <li>16. Fire suppression system</li> <li>17. Vertical contact toaster with butter wheel</li> <li>17a. Combi oven, double stack</li> <li>17b. Rotating rack oven with exhaust ventilator</li> <li>17c. Roll-in proofer</li> <li>17d. Ventless conveyor oven</li> <li>17e. Bagel/bread pop-up toaster</li> <li>17f. Stone hearth oven</li> <li>17g. Microwave panini oven/grill</li> <li>18. Undercounter mobile bun pan rack</li> <li>18a. Can rack</li> <li>18b. 48-inch dunnage rack</li> <li>18c. 36-inch dunnage rack</li> <li>18d. Pan rack</li> <li>18e. Mobile rotating rack</li> <li>19. Soda system</li> <li>19a. Backup CO2 bottle</li> <li>19b. Bulk CO2</li> <li>20. Water filter</li> <li>21. Waste oil disposal caddy</li> <li>22. Floor trough</li> <li>23. Garbage container</li> <li>24. 20-qt. mixer</li> <li>24a. 60-qt. mixer</li> <li>25. Automatic meat slicer</li> <li>26. Bulk food processor</li> <li>27. Buffalo chopper</li> <li>28. Mobile banquet cart</li> <li>28a. Mobile tumbler rack dispenser</li> <li>29. Ice bin</li> <li>29a. Gravity dispenser ice bin</li> <li>30. Ice maker, flaker</li> <li>30a. Ice maker, cuber</li> <li>31. Convection steamer</li> <li>32. 40-gal. tilt skillet</li> <li>33. 12-gal. tilt kettle</li> <li>33a. 25-gal. tilt kettle</li> <li>33b. 60-gal. stationary kettle</li> <li>33c. Twin 6-gal. kettle</li> <li>34. Stainless-steel wall panels and angled low wall cap</li> <li>35. Mobile 2-burner range</li> <li>35a. 6-burner range with standard oven</li> <li>35b. 6-burner step-up range with refrigerated base</li> <li>35c. 4-burner step-up range with stand</li> <li>36. Range suite</li> <li>37. Dough sheeter</li> <li>38. Refrigerated self-service display case</li> <li>39. Drop-in pasta cooker</li> <li>40. Rice cooker, 55 cup</li> <li>41. Cutting board</li> <li>42. Hose reel</li> </ul> | <ul style="list-style-type: none"> <li>8. Mobile, undercounter hot hold cabinet</li> <li>8a. Roll-in heated cabinet</li> <li>8b. Mobile undercounter heated cabinet</li> <li>9. Mobile undercounter refrigerator with drawers</li> <li>9a. Mobile reach-in refrigerator/freezer</li> <li>9b. Mobile refrigerated equipment stand</li> <li>9c. Evaporator coil</li> <li>9d. Walk-in refrigerator/freezer complex</li> <li>9e. 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