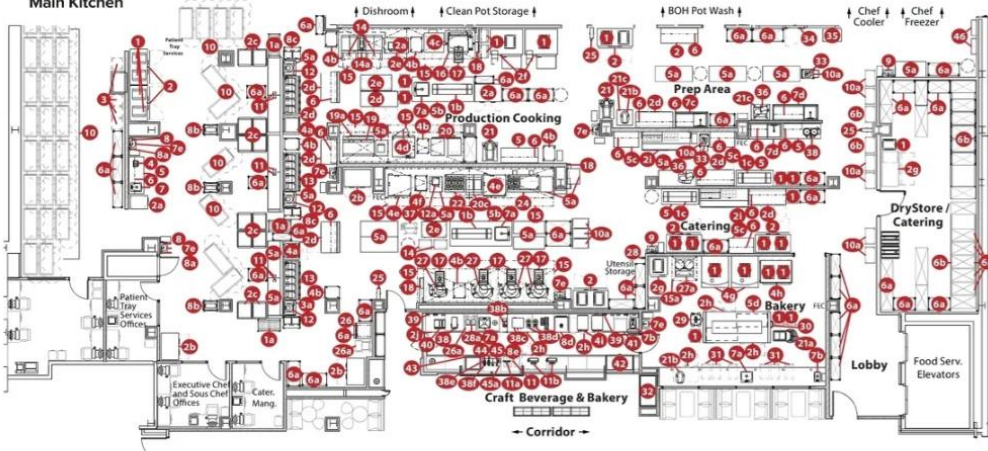


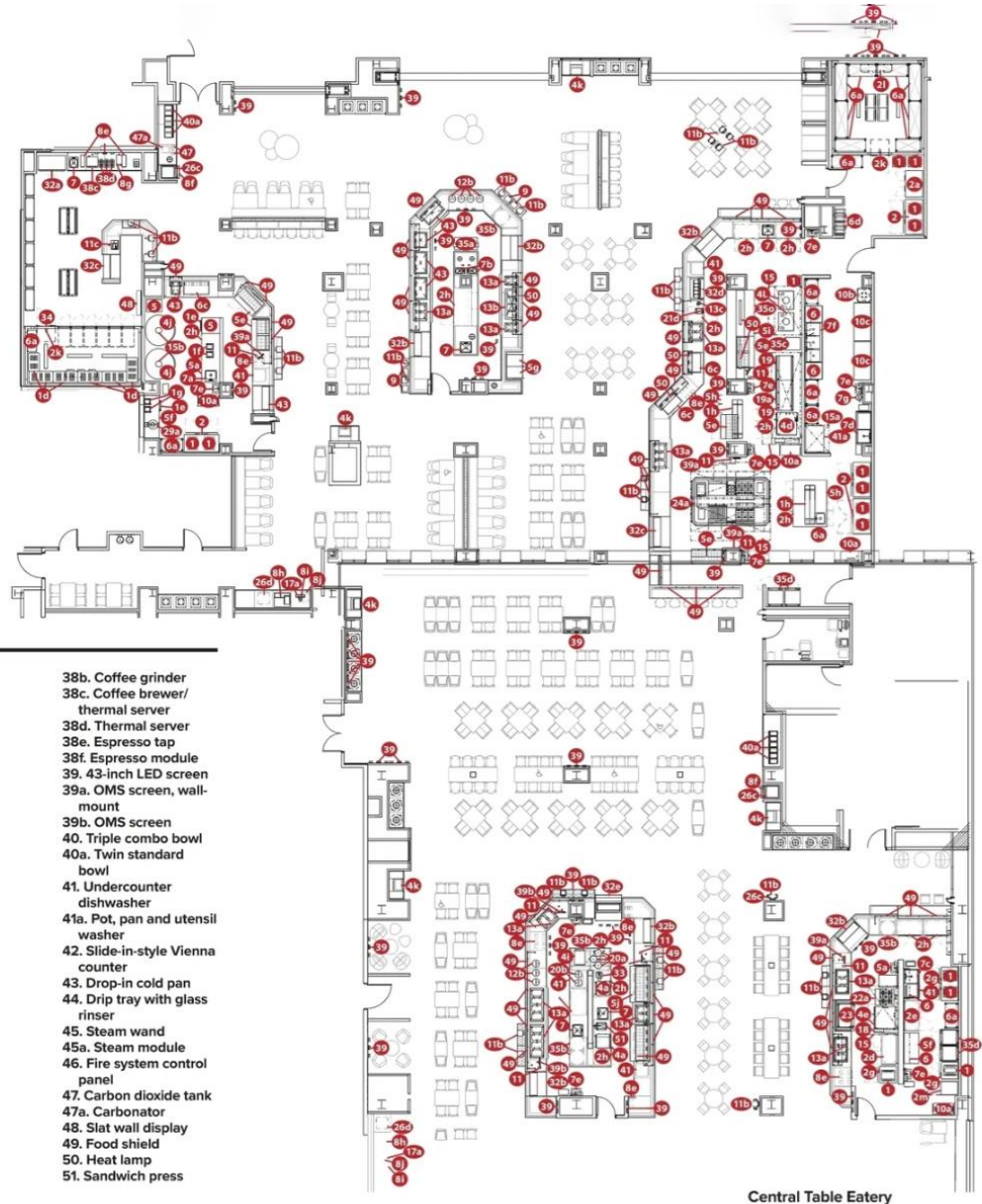
FACILITY DESIGN PROJECT OF THE MONTH

Main Kitchen



Floor Plan Equipment Key

- | | | | | |
|------------------------------------|--|---|--|---|
| 1. Pan rack | 4d. Double-stack combi oven | 7c. Wall-mount faucet | 13c. Dipper-well assembly | 26. Ice machine, cube |
| 1a. Storage rack | 4e. Roll-in combi oven | 7d. Sink, 1-compartment | 14. Fryer battery | 26a. Ice cart |
| 1b. Table-mounted pot rack | 4f. Low-temperature smoker oven | 7e. Wall-mount hand sink | 14a. Fryer dump station | 26b. Ice bin |
| 1c. Table-mounted utensil/pot rack | 4g. Roll-in rack oven, round | 7f. Sink, 3-compartment | 15. Exhaust hood | 26c. Ice machine |
| 1d. Dunnage rack | 4h. Roll-in proof box | 7g. Eye-wash station | 15a. Condensate hood | 26d. Undercounter ice machine, shuttle |
| 1e. Undercounter pan rack | 4i. Bullet oven | 8. Paper towel dispenser | 16. Braising pan, 40-gal. | 27. 6-gallon steam kettles |
| 1f. Countertop pizza rack | 4j. Pizza oven | 8a. Soap dispenser | 17. Braising pan, 40-gal. | 27a. Modular bases with 6-gallon kettles |
| 1g. Wall-mount pizza rack | 4k. Microwave oven | 8b. Tray dispenser | 17a. Drip trough | 28. Immersion blender |
| 1h. Ceiling-mounted pot rack | 4l. Vertical rotisserie | 8c. Heated plate dispenser | 18. Core system controlled | 28a. Blender |
| 2. Roll-in refrigerator, 2-section | 5. Stainless-steel worktable | 8d. Nitro-brew dispenser | 19. Countertop griddle | 29. Dough rounder |
| 2a. Reach-in freezer | 5a. Stainless-steel worktable with undershelf | 8e. Cup dispenser | 19a. Refrigerated griddle stand | 29a. Dough press |
| 2b. Reach-in refrigerator | 5b. Stainless-steel worktable with partial undershelf | 8f. Multiple beverages dispenser | 20. Steamer | 30. Digital water meter |
| 2c. Air screen refrigerator | 5c. Worktable | 8g. Creamer dispenser | 20a. Rice cooker | 31. Ingredient bin |
| 2d. Worktop refrigerator | 5d. Custom worktable | 8h. Ice and water dispenser, drop-in | 20b. Soup warmer/thermalizer | 32. Self-serve refrigerated case |
| 2e. Worktop freezer | 5e. Refrigerated prep table | 8i. Water dispenser | 21. Pasta cooker | 32a. Freezer merchandiser |
| 2f. Roll-in blast chiller | 5f. Stainless-steel worktable with undershelf and backsplash | 8j. Chilled water dispenser | 21. 60-qt. mixer | 32b. Refrigerated case |
| 2g. Roll-in refrigerator | 5g. Multi-tier hot display | 9. Scale | 21a. Spiral mixer | 32c. Self-serve refrigerated counter case |
| 2h. Undercounter refrigerator | 5h. Prep worktable | 10. Tray transport cart | 21b. 20-qt. mixer | 32d. Gelato narrow showcase |
| 2i. Sandwich-top refrigerator | 5i. Expediting worktable | 10a. Utility cart | 21c. Equipment stand | 32e. Sushi display case |
| 2j. Undercounter freezer | 5j. Refrigerated prep table with glass lid | 10b. Poker chip cart | 21d. Triple spindle drink mixer | 33. Food processor |
| 2k. Cooler, light | 6. Wall-mounted shelf | 11. Order printer | 22. 6-burner range with standard oven | 34. Cold storage assembly |
| 2l. Evaporator coil, freezer | 6a. Wire shelving | 11a. Order management system (OMS) | 22a. 4-burner range with convection oven base | 35. Storage cabinet |
| 2m. Super deep freezer | 6b. Track shelving | 11b. POS self-check-out/self-check-out system | 23. Cooking suite: 4-burner range, griddle, 2 convection ovens | 35a. Growing cabinet |
| 3. Dish rack dolly | 6c. Drop-in heated shelf | 11c. POS | 24a. Cooking suite: 2 open-burner ranges, pasta cooker, charbroiler, plancha, salamander and convection oven bases | 35b. Undercounter heated cabinet |
| 4. Heavy-duty bagel toaster | 6d. Beverage container shelf | 12. Induction charger | 25. Hose reel | 35c. Hot holding cabinet |
| 4a. Microwave/convection oven | 7. Drop-in dump sink | 12a. Induction cooktop | | 35d. Mobile heated cabinet |
| 4b. Cook and hold oven | 7a. Drop-in sink | 12b. Drop-in soup well, induction warmer | | 36. Slicer |
| 4c. Double convection oven | 7b. Drop-in hand sink | 13. 5-well hot food unit | | 37. Vertical cutter/mixer |
| | | 13a. Drop-in hot/cold/frozen well | | 38. Coffee brewer |
| | | 13b. Drop-in hot well | | 38a. Tea brewer |



Central Table Eatery



Eagle, a broadline manufacturer of commercial foodservice equipment, is pleased to sponsor the "Facility Design Project of the Month" department. To learn more about us, visit www.eaglegrp.com. Go Green. Go ECO-Built™ by Eagle.