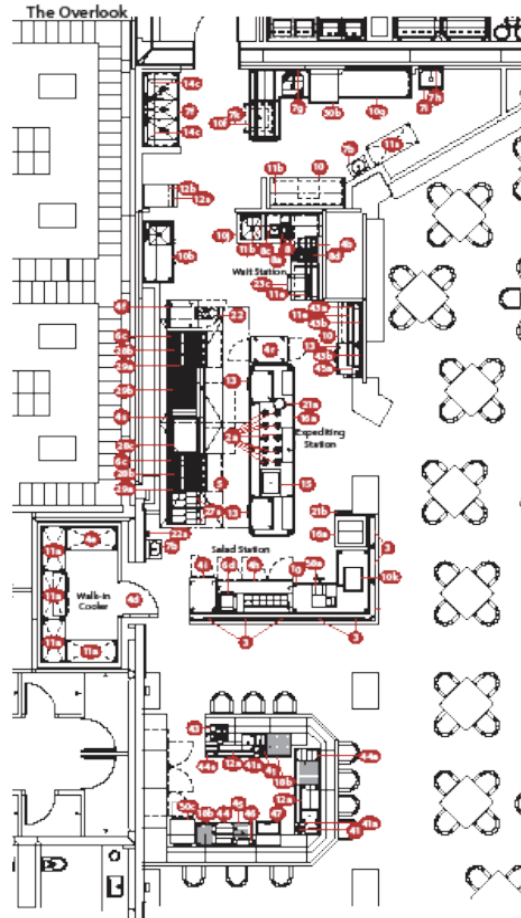


## FACILITY DESIGN PROJECT OF THE MONTH

### Floor Plan Equipment Key

1. Wine column, left-hinged
2. Decorative lamps and luminaries
- 2a. Decorative heat lamp
3. Food shield
4. Refrigerated stand
- 4a. Backbar cooler
- 4b. Side refrigerator
- 4c. Wine cooler
- 4d. Walk-in cooler
- 4e. Cooler evaporator coil
- 4f. Worktop refrigerator
- 4g. Blast chiller/shock freezer
- 4h. Refrigerated sandwich prep
- 4i. Reach-in refrigerator
- 4k. Griddle stand refrigerator
- 4l. Refrigerated fish drawers
- 4m. Freezer evaporator coil
- 4n. Walk-in freezer
- 4o. Air curtain
- 4p. Roll-in refrigerator
- 4q. Undercounter refrigerator
- 4r. Pass-through refrigerator
- 4s. Refrigerated bases
5. Exhaust hood
- 5a. Vent duct
6. Combi oven
- 6a. Toaster
- 6b. High-speed oven
- 6c. Convection oven
- 6d. Conveyor toaster
7. Drop-in sink
- 7a. Drop-in hand sink
- 7b. Hand sink
- 7c. Faucet
- 7d. 1-compartment sink
- 7e. Pre-rinse faucet with add-on faucet
- 7f. 3-compartment sink
- 7g. Pre-rinse unit
- 7h. Wall-mount service faucet
- 7i. Mop sink
- 7j. Drop-in dump sink
- 7k. Silver soak sink, mobile
8. Tea urn
- 8a. Tea brewer
- 8b. Twin thermal brewer
- 8c. Coffee grinder
- 8d. Automatic coffee machine
- 8e. Cold draft coffee brewer
9. Thermal dispenser
- 9a. Water dispenser
- 9b. Cup dispenser/display

- 9c. Lid dispenser/display
10. Worktable
- 10a. Stainless-steel worktable with undershelf
- 10b. Worktable with overshelf
- 10c. Enclosed worktable with overshelf
- 10d. Prep table with sink
- 10e. Clean dish table
- 10f. Soiled dish table
- 10g. Clean dish table
- 10h. Mobile worktable
- 10i. Baker's table
- 10j. Worktable with sink
- 10k. Butcher block table
11. Wall-mounted shelf
- 11a. Wire shelving
- 11b. Wall shelf
- 11c. Overshelf
- 11d. Smart wall shelving grid
- 11e. Rack shelf
12. Ice bin with soda tower
- 12a. Ice bin
- 12b. Cube ice machine
- 12c. Flaker ice machine
- 12d. Undercounter ice maker
13. Drawer warmer
- 13a. Induction warmer
14. Keg rack
- 14a. Pan rack
- 14b. Universal pan rack
- 14c. Pot rack, wall-mounted
- 14d. Dunnage rack
15. Cold pan
16. Soups counter
- 16a. Expediting counter
- 16b. Dessert counter
17. Stainless-steel wall panel
18. Insulated stainless-steel humidity hot cabinet
- 18a. Ice cream dipping cabinet
- 18b. Drainboard cabinet
19. Kitchen display system
20. Cooking suite: two mini combi ovens, (2) 6-open-burner ranges, French top, flat griddle, charbroiler, deep fat fryer, plancha grill, 2 overhead cheese melters
21. Drop-in hot/cold well
- 21a. Hot wells
- 21b. Dipper well
22. Fire suppression system



- 22a. Fire system pull station
23. Utility cart
- 23a. Mobile rack dolly
- 23b. Dish dolly
- 23c. Dishwasher rack dolly

24. Tilt kettles, countertop
- 24a. Steam jacketed kettle
- 24b. Tabletop kettle with faucet
25. Floor trough
26. Tilt skillet

27. Open oil fryer
- 27a. 18-inch-wide fryer
28. Burners and plancha range with oven
- 28a. Stock pot range
- 28b. 36-inch width step-up range

### Main Kitchen



- 28c. 36-inch plancha rangetop
29. Charbroiler
- 29a. Salamander
- 28b. 48-inch rangetop charbroiler
30. Conveyor dish machine
- 30a. Glass washer
- 30b. Dish machine, door-type, ventless
- 30c. Undercounter dishwasher
31. Disposer
32. Water filtration system
33. Proof box
34. Reversible sheeters
35. Spiral mixer
- 35a. 30-qt. mixer
36. Dough dividers/rounders
37. Ingredient bins
38. Slicer
- 38a. Prosciutto slicer
39. Mobile work stands
40. Drip tray with glass rimser
41. Blender
- 41a. Blender station
42. Condiment organizer
43. POS
- 43a. Order printer
- 43b. Wall-mount order station
44. Dual display case
- 44a. Liquor display
45. Beer drainer
46. Undercounter tower
47. Mug froster



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