

Floor Plan Equipment Key

- | | | | | |
|---|---|--|--|---|
| 1. Undercounter bourbon room chest freezer | 2. Drop-in deep-draw hand sink with ice bin | 6c. Drain boards | 15. 48-inch server worktable and POS station | 20. Glass charcuterie and cheese display cases |
| 1a. Undercounter refrigerated prep drawer | 2a. Galley sink | 7. Trash container | 15a. Stainless-steel salad prep tables with sink | 21. One-door nonrefrigerated storage cabinet |
| 1b. Bottle/condiment refrigerator with sliding drawers | 2b. Underbar hand sink with soap and towel dispensing units | 8. Espresso machine | 15b. Soiled-dish tables with scrap sink | 21a. Dry-aging cabinets (meat lockers) |
| 1c. Horizontal bottle cooler and mug chiller | 2c. Wall-mount hand sink with brass faucet | 8a. Coffee grinder | 15c. Clean table with overshelf | 22. Chargrill |
| 1d. Two-door bottle cooler with stainless-steel glass doors | 2d. Wall-mount prerinse faucet | 9. Undercounter glasswasher, low-temperature | 16. Beverage serving counter | 23. Bus tub dish-drop window with stainless-steel frame |
| 1e. Single-door refrigerator | 3. Caviar bar drop-in ice well | 9a. Left-to-right dishmachine, low-temperature | 16a. Chef flambé island counter | 24. Range |
| 1f. Two-door, pass-through glass bottle cooler | 4. Modular bar die system | 10. Undercounter ice machine | 17. Flambé carts, propane burners | 25. Heat lamps |
| 1g. Undercounter refrigerated prep cooler | 5. Cocktail station | 11. POS terminals | 18. Countertop flush insert cutting boards | 26. Wall dish rack system |
| | 6. Corner drain boards w/6-inch backsplash | 12. Guard rails for underbar liquor display | 19. Plancha drop-induction griddle | |
| | 6a. Glass drain board w/6-inch backsplash | 13. LED two-tier liquor shelves | | |
| | 6b. Corner drain board filler | 13a. Chef pass | | |
| | | 14. Draft beer towers | | |

**Floor plan shows only new equipment*

The Summit

