



Equipment Schedule

1. tables & chairs (4 tables, 14 chairs)
2. Coca Cola Fountain dispenser with top mounted ice machine
Drain hole located within 3' feet of unit
3. Service Counter
4. Reach in Cooler (56"wide)
5. Paper Goods Storage rack
6. cola cola syrup dispensing shelf
7. Dry food Storage
8. small ware storage (i.e. bowls, small hand equipment, etc..)
9. 3 compartment double drain board sink
10. meat sink w/ drain board (min 8" gap b/w sinks)
11. vegetable sink
12. hand wash sink
13. mop sink (curbed floor mop sink)
14. floor drain
15. walk in cooler (6' x 10')
16. walk in freezer (6' x 8")
17. 6' sandwich prep cooler (x2)
18. chest cooler (poultry only)
19. upright freezer
20. 30 lb fryers (x4) gas
21. 3' flat grill (x2) gas
22. 12" 2 eye burner gas
23. 96" x 30" S.S. work tables (x3)
24. 72" x 30" S.S. work table
25. 80 gl. Water heater 75 btu
26. Chemical storage shelf
27. recycled oil dumpster
28. dumpster w/ drain plug
29. 200 Grease interceptor
30. public restroom
31. employee restroom

*Paper storage will be stored underneath the counter (pre-fabed counter) and also on stainless steel shelving units attached to the 6' sandwich prep units.

Floor schedule: CVT (commercial grade vinyl tiles) with cove base throughout except for walk in freezer and cooler.

Wall Schedule: stainless steel wall covering for hood area, FRP boards to be placed in sink area.

Ceiling Schedule: kitchen area will have vinyl face lay in tiles (easily cleanable surface) in the drop in ceiling

Storage and equipment installation:

1. all equipment shall have six inch legs or casters for adequate cleaning of facility.
2. chemical storage shall be located separately from food items at all times.
3. all natural gas powered equipment shall be placed in a properly/approved hood ventilation system.

Plumbing installation:

1. Curbed Floor mop sink will have a vacuum breaker
2. 3 compartment sink will have drain boards on both sides.
3. meat and vegetable sink will be separated by at least 8 inches or have a splash board if closer than 8 inches. Will have drain board if necessary.
4. water heater will be 80 gallons 75,000 BTU. Unit will be on 6" legs
5. hand wash sink will be equipped with soap and paper towel dispenser
6. Grease Trap: 200 Lb. inside/ in floor
7. grease trap
8. floor drain located in sink & hood area

All drains from equipment shall be plumbed indirectly to sanitary sewer via air gap to a hub drain. All drain lines from sinks in kitchen with grease contamination will be conducted through grease trap.

All hose connections will have a vacuum breaker on the faucet or hose bib.

