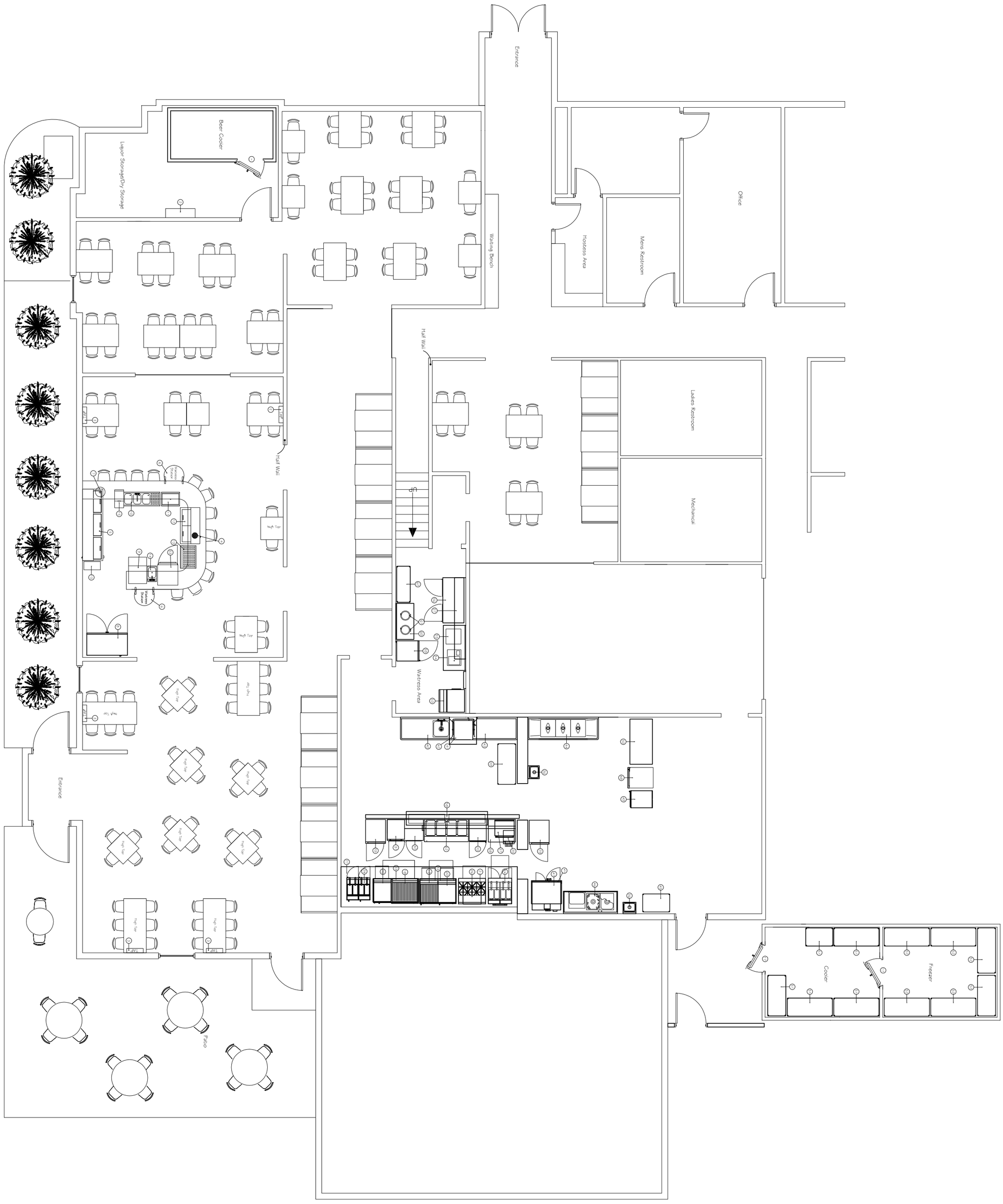

BAR EQUIPMENT SCHEDULE

ITEM NO.	ITEM DESCRIPTION
1	Beer Cooler
2	Beer Dispensing System
3	Tap Systems
4	Bar Tapper
5	Bottle Cooler
6	Bar Service Bar
7	Ice Shaver
8	Undercounter Freezer
9	Underbar Glass Washer
10	Underbar Sink
11	Underbar Ice Bin/Cocktail Station
12	Glass Froster
13	Underbar Drainboard Unit
14	Underbar Blender Station
15	Underbar Blender Station
16	Trash Container
17	Cooler/Freezer Combo

KITCHEN EQUIPMENT SCHEDULE

ITEM NO.	ITEM DESCRIPTION
17	Cooler/Freezer Combo
18	Chainpoder
19	Chainpoder
20	Griddle
21	Range
22	Refrigerated Griddle Stand
23	Refrigerated Griddle Stand
24	Fryer
25	Fryer
26	Overcontrier
27	Exhaust Hood
28	Open Number
29	Reach In Freezer
30	Refrigerated Sandwich Top
31	Pizza Oven
32	Hot Food Serving Counter
33	Cold/Hot Cabinet
34	Open Number
35	Conveyor Toaster
36	Hand Sink
37	Microwave Oven
38	Freezer Work Top w/Drawers
39	Storage Shelving
40	Salad Dressing
41	Dishmachine
42	Condensate Hood
43	Clean Dishtable
44	3 Compartment Sink
45	Storage Shelving
46	Work Table
47	Convection Oven
47A	Convection Oven
48	Cold/Hot Cabinet
49	Proofer/Holding Cabinet
50	Work Table
51	Cooler Storage Shelving
52	Freezer Storage Shelving
53	Ice Machine
54	Work Table
55	Dirty Dish Rack
56	Refrigerated Sandwich Counter
57	Wall Mounted Shelf
58	Double Shelf
59	Merchandiser Refrigerator
60	Work Table
61	Food Warmer
62	Shelving - EXISTING

Revisions	Date

Date

Drawn By: BLE

Scale: Not To Scale

SAMPLE RESTAURANT E
Equipment Plan

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