

Floor Plan Equipment Key

- 1. Ice maker/dispenser
- 1a. Ice bin
- 1b. Ice maker
- 1c. Undercounter ice maker
- 2. Microwave oven
- 2a. Combi oven, 2-sec.
- 2b. 4-slot toaster
- 2c. Conveyor toaster
- 2d. Rapid-speed oven
- 3. Walk-in refrigerator
- 3a. Walk-in refrigerator/ freezer complex
- 3b. Refrigeration system coil
- 3c. Reach-in refrigerator, 1-sec.
- 3d. Reach-in blast chiller
- 3e. Reach-in freezer, 1-sec.
- 3f. Refrigerator/freezer drawer
- 3g. Mobile air screen refrigerator
- 3h. Roll-in refrigerator, 1-sec.
- 3i. Undercounter refrigerator, 1-sec.
- 3j. Refrigerated base, 1-sec.
- 3k. Refrigerated display case
- 3I. Undercounter refrigerator, 2-sec.

- 3m. Display refrigerator, 2-sec.
- 4. Refrigerator/freezer shelving
- 4a. Dry storage shelving
- 4b. High-density shelving
- 4c. Pan storage shelving
- 4d. Wall shelf
- 4e. Rack shelf with rack storage
- 4f. Detergent wall shelving
- 4g. Protector shelf system
- 5. Mobile rack
- 5a. Can rack
- 5b. Dunnage rack
- **5c. Dome base rack**
- 5d. Drying rack
- Dishmachine with booster heater and dryer
- 7. Tilt truck
- 8. Receiving cart
- 8a. Catering cart
- 8b. Utility cart
- 8c. Patient tray delivery cart
- 9. Slicer
- 9a. Mobile equipment stand
- 10. Floor grate and frame

- 11. Fire protection system
- 12. Mobile trash bin
- 12a. Composting bin
- 12b. Trash bin
- 13. Coffee brewer
- 13a. Iced tea brewer
- 13b. Espresso machine with refrigerator
- 13c. Coffee grinder
- 14. Hot water dispenser
- 14a. Heated plate dispenser
- 14b. Tray dispenser
- 14c. Broth dispenser
- 14d. Juice dispenser
- 14e. Detergent dispensing system
- 14f. Cup dispenser
- 14g. Lid dispenser
- 15. Blender
- 16. Catering counter with sink
- 16a. Double-sided work counter
- 16b. Prep counter with sinks
- 16c. Cook's prep counter with sinks
- 16d. Cook's work counter with sink and tray assembly
- 16e. Beverage counter with sink

- 16f. Cashier counter
- 16g. Work counter with sink and hand sink
- 16h. Serving counter
- 16i. Work counter
- 16j. Work counter with sink
- 17. Mobile dish dolly
- 18. 40-qt. mixer
- 18a. 20-qt. mixer
- 19. Water chiller
- 20. Food processor
- 21. Water filtration system
- 21a. Water filter bumper guard
- 22. Hand sink with knee control
- 22a. Pot filler
- 22b. Fill faucet
- 22c. Pot and pan sink
- 22d. Spray rinse
- 22e. Eye/face wash station
- 22f. Mop sink
- 22g. Rapid rinse
- 23. Refrigerated prep table
- 23a. Clean dish table
- 23b. Soiled dish table with tray conveyor
- 24. 6-burner range with cabinet base

- 25. Grill and charbroiler with refrigerated base
- 25a. Plancha
- 26. Kettle with stand, 12-gal.
- Tilting fry pan, 40-gal.
- 28. Stainless-steel wall panel
- 29. Exhaust hood
- 29a. Exhaust duct riser
- 30. Base heater
- 31. Hot food well
- 31a. Soup well
- 31b. Hot/cold pan, 2-well
- 32. Heat lamp
- 33. Countertop steamer
- 34. Printers
- 35. Ticket rail
- 36. Disposer
- 37. Hose reel 37a. Hose station
- 38. Cart wash wall panel
- 39. Floor scrubber
- 40. Carving station
- 41. Pass-through refrigerated/heated cabinet, 2-sec.