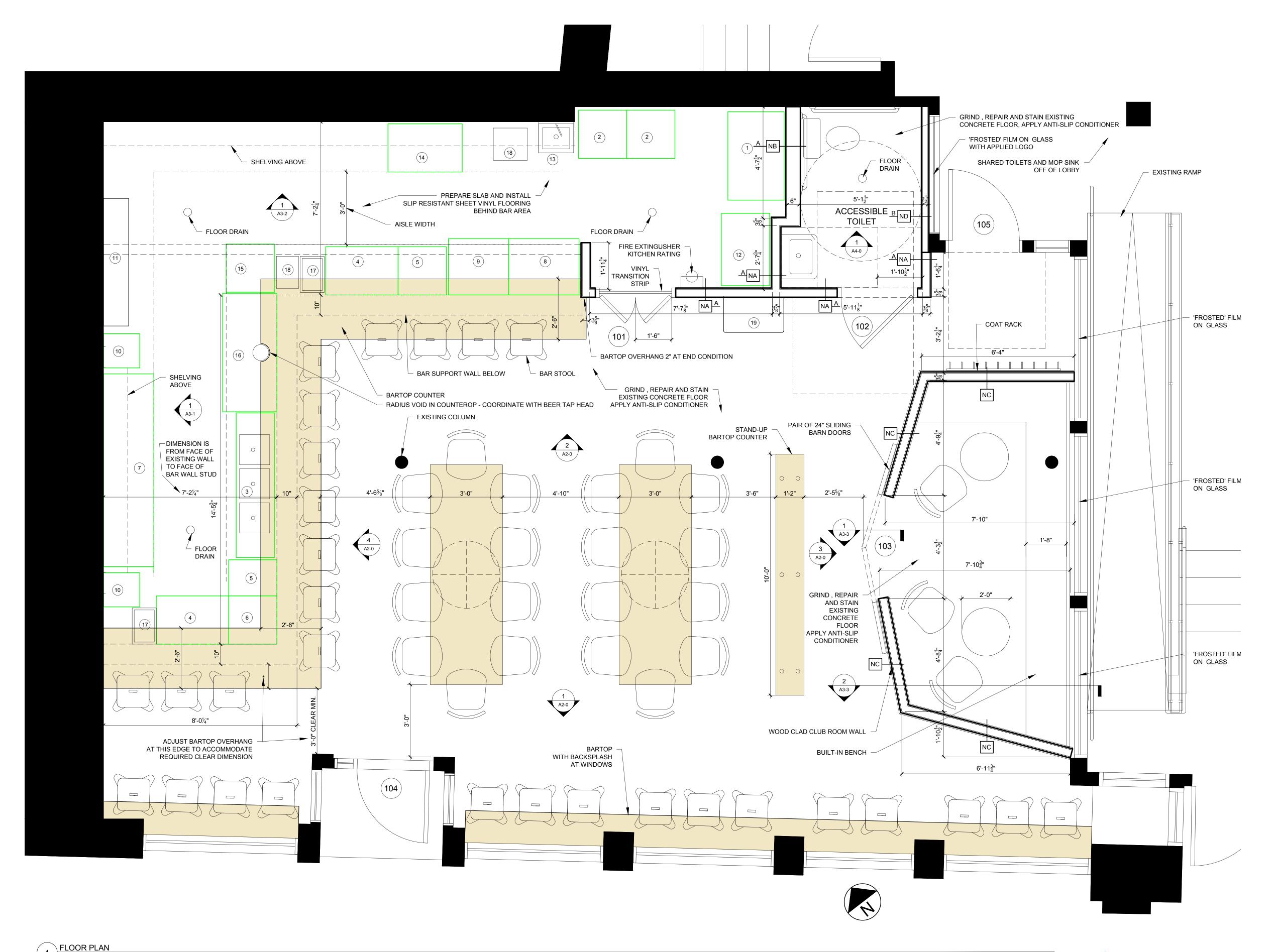
EQUIPMENT LIST

- 1. Hoshizaki IM-500 Ice Machine (B-700 Bin). http://www.hoshizakiamerica.com/ color-specs/IM-500SAA.pdf 44" x 33"
- 2. Standing (probably under-counter style) dishwasher and dish table. 24" x 24"
- 3. 3-Bay sink (with drying tables on both sides). 72" x 19"
- 4. Two (2) 36" or 42" Ice wells (extra deep) with double speed rails.
- 5. Drying table with shelving beneath.
- 6. Two (2) Glass chillers (sliding top).
- 7. 3-door or 4-door cooler (black vinyl front, stainless top).
- 8. 1-door cold sandwich station.
- 9. Under-counter food freezer.
- 10. Built-in cabinets.
- 11. Liquor Cubbies
- 12. Kitchen shelving.
- 13. Hand-wash sink
- 14. Food-prep table.
- 15. POS Station; under-counter table with shelving
- 16. Keg cooler with tap (2-door?).
- 17. 12"X18" Dump Sink
- 18. Trash Can
- 19. Service counter with POS





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EQUIPMENT LEGEND

Landmarc