EQUIPMENT SCHEDULE

MK. QTY DESCRIPTION

2 UTILITY CART

2 HAND SINK

5 SHELVING UNIT

1 SINK, 3-COMPARTMENT

1 MOP SINK CABINET

1 FREEZER, 2-SECTION

1 FRYER DUMP STATION

1 WORK TABLE WITH SINK

1 PLATE DISPENSER 1 HOT FOOD WELLS

1 | COLD FOOD WELL 1 SINK, DROP-IN

23 1 HOT BEVERAGE DISPENSER

1 SHEET PAN RACK 1 EXHAUST HOOD

15 1 FRYER, DEEP FAT

17 2 SHELVING UNIT

20 2 FOOD PROTECTOR

24 1 JUICE DISPENSER

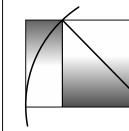
2 SHELVING UNIT

1 DISHWASHER, UNDERCOUNTER

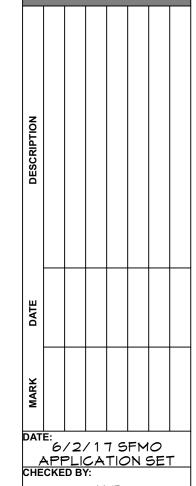
1 REFRIGERATOR, 2-SECTION

1 REFRIGERATOR, 2-SECTION

1 RANGE, 4-BURNER, 36"-GRIDDLE



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KITCHEN PLAN

A1.3



KITCHEN PLAN

SCALE: 1/4" = 1'-0"