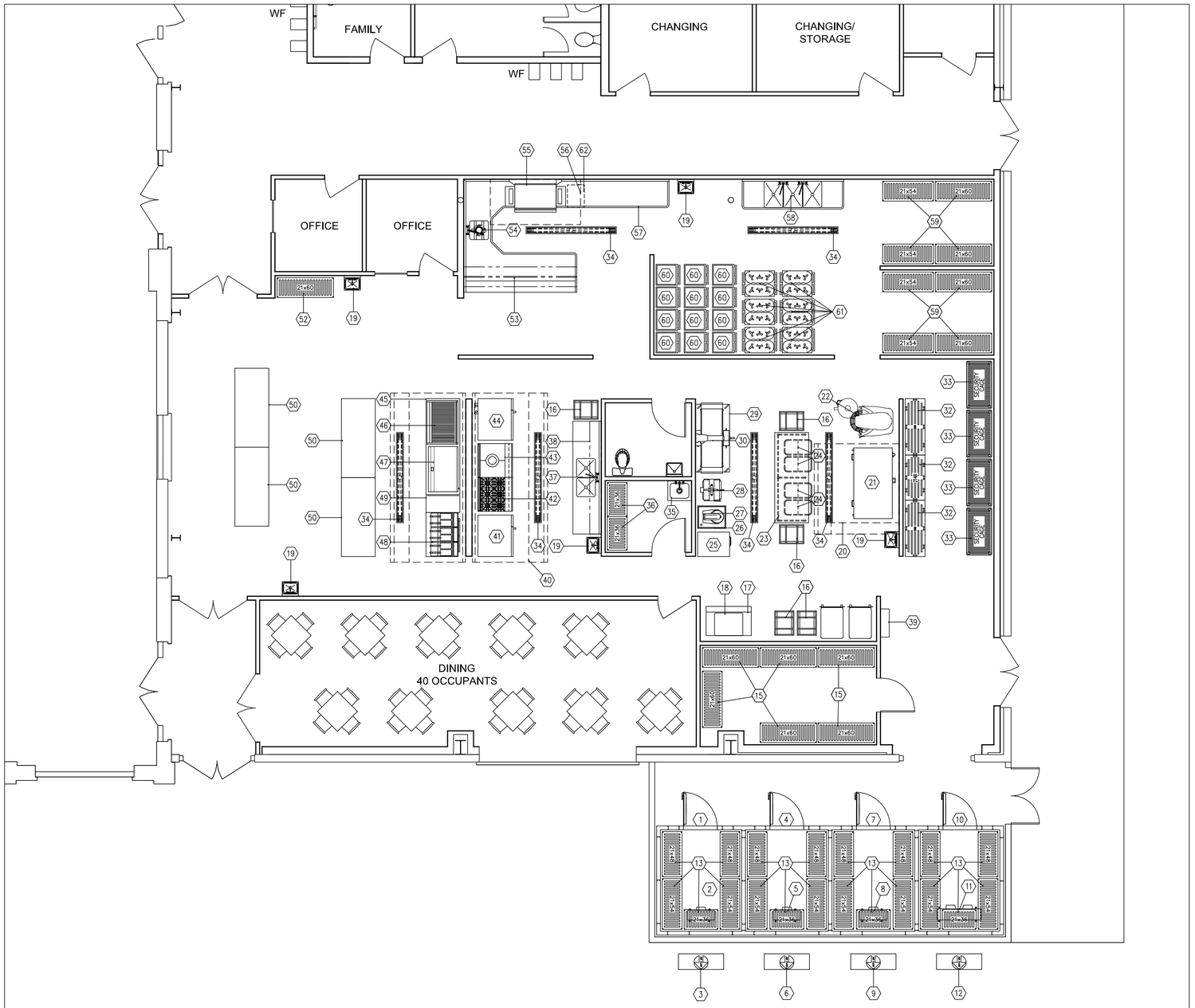


EQUIPMENT SCHEDULE

MK.	QTY	DESCRIPTION
1	1	WALK–IN COOLER
2	1	EVAPORATOR COIL, COOLER
3	1	COMPRESSOR, COOLER
4	1	WALK–IN COOLER
5	1	EVAPORATOR COIL, COOLER
6	1	COMPRESSOR, COOLER
7	1	WALK–IN COOLER
8	1	EVAPORATOR COIL, COOLER
9	1	COMPRESSOR, COOLER
10	1	WALK–IN FREEZER
11	1	EVAPORATOR COIL, FREEZER
12	1	COMPRESSOR, FREEZER
13	20	COOLER/FREEZER SHELVING
14	–	– SPARE NUMBER –
15	6	DRY STORAGE SHELVING
16	5	SHEET PAN RACK
17	3	ICE STORAGE BIN
18	3	ICE MAKER
19	5	HAND SINK
20	1	EXHAUST HOOD
21	1	STONE DECK OVEN W/PROOFER
22	1	MIXER, 80–QUART
23	1	BAKER'S TABLE
24	4	INGREDIENT BIN
25	1	REFRIGERATOR, 1–SECTION
26	1	MIXER STAND
27	1	MIXER, 20–QUART
28	1	DOUGH DIVIDER/ROUNDER
29	1	MOBILE EQUIPMENT STAND
30	1	SHEETER, COUNTERTOP
31	–	– SPARE NUMBER –
32	3	DUNNAGE RACK
33	4	SECURITY SHELVING UNIT
34	10	FLOOR WASTE RECEPACLE
35	1	MOP SINK
36	2	CHEMICAL STORAGE SHELVING
37	1	WORK TABLE WITH SINKS
38	2	WALL SHELF
39	1	HOOD #40 CONTROL PANEL
40	1	EXHAUST HOOD
41	1	COMBI–OVEN, ROLL–IN
42	1	RANGE, 6–BURNER
43	1	RANGE, FRENCH TOP
44	1	COMBI–OVEN, DOUBLE
45	1	EQUIPMENT STAND
46	1	CHARBROILER
47	1	GRIDDLE
48	1	FRYER BATTERY W/FILTER DRAWER
49	1	WORK TABLE
50	4	WORK TABLE
51	–	– SPARE NUMBER –
52	1	SHELVING UNIT
53	1	DISHTABLE, SOILED
54	1	DISPOSER
55	1	DISHWASHER, CONVEYOR–TYPE
56	1	CONDENSATE HOOD
57	1	DISHTABLE, CLEAN
58	1	SINK, 3–COMPARTMENT
59	8	CATERING STORAGE SHELVING
60	12	GLASS RACK DOLLY
61	6	PLATE DOLLY
62	1	BOOSTER HEATER
63	–	– SPARE NUMBER –
64	–	– SPARE NUMBER –
65	1	WALK–IN BEER COOLER
66	1	EVAPORATOR COIL, COOLER
67	1	COMPRESSOR, COOLER
68	3	COOLER SHELVING
69	1	KEG STACKER
70	1	BEER LINE CHILLER
71	2	DRAFT BEER TEE TOWER
72	2	BEVERAGE COUNTER
73	2	COFFEE BREWER (BY VENDOR)
74	2	COFFEE DISPENSER (BY VENDOR)
75	2	REFRIGERATOR, 2–SECTION
76	4	BACK BAR COOLER
77	4	UNDERBAR, HAND SINK
78	4	UNDERBAR, DRY WASTE CHUTE
79	4	UNDERBAR, BLENDER STATION
80	4	UNDERBAR, DRAINBOARD
81	4	UNDERBAR, SODA GUN HOLDER
82	4	UNDERBAR, SINGLE SPEED RAIL
83	4	UNDERBAR, COMBO ICE BIN
84	4	UNDERBAR, DRAINBOARD/GLASS RACK
85	6	LIQUOR STOTAGE SHELVING

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THOMPSON POINT – BRICK SOUTH
CATERING KITCHEN

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REV NO:	REVISIONS:

PROJECT: BRICK SOUTH KITCHEN
DATE: JULY 20, 2016
DRAWN BY: T. MCARDLE
CHECKED BY: T. MCARDLE
SHEET TITLE: FOODSERVICE EQUIPMENT FLOOR PLAN AND SCHEDULE
SHEET NO: FS–1
SCALE: 1/4" = 1'–0"

Reviewed for Code Compliance
Please Note Changes
Date: 11/22/16