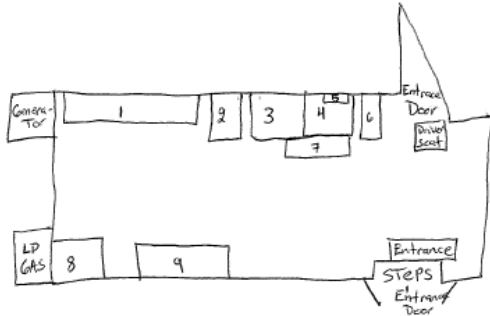


OVERHEAD FLOOR PLAN EXAMPLES

Floor Plan

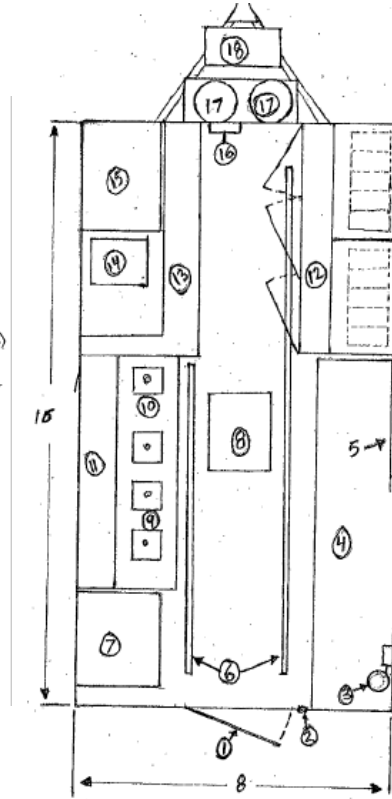


(Legend)

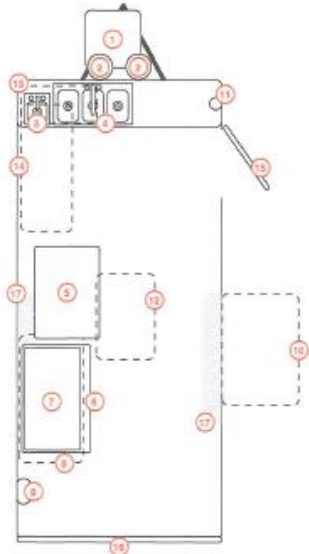
- 1 - (Stainless) 3 Part Sink
- 2 - (Stainless) Hand Sink
- 3 - Warmer's
- 4 - Commercial Gas Griddle
- 5 - Commercial Vent Hood
- 6 - Commercial Deep Fryer (Electric)
- 7 - Drawer Refrigerated (cooler)
- 8 - Slide Top / Reach in Cooler
- 9 - Service Window

NOTE:

- 1 - All equipment Commercial grade.
- 2 - No Exposed Lines, Piping, Conduit Or Wiring on walls or Ceiling.
- 3 - Floor diamond plate Stainless
- 4 - Stainless around cook line Floors and Ceiling.
- 5 - FRP behind and beside Sinks
- 6 - Remaining Walls/Ceiling Smooth, Cleanable white oil based paint on plywood.



- 1- Entry door.
- 2- Light switch.
- 3- Fire suppression system.
- 4- Stainless steel table.
- 5- Service window.
- 6- Lad lights.
- 7- cooler.
- 8- Air conditioner.
- 9- 3 compartment sink.
- 10- Hand sink with soap and towel dispenser.
- 11- Wall cabinets.
- 12- 3 door refrigerator with prep top.
- 13- Stainless steel hood.
- 14- Tabletop warmer.
- 15- 35 inch griddle.
- 16- Electrical panel.
- 17- 2 gas tanks.
- 18- Generator.



- 1. 7500/9375W dual fuel generator
- 2. 40-lbs liquid propane tank (x2)
- 3. Handwash sink
- 4. Three-compartment sink
- 5. 48" 2-door refrigerator prep table
- 6. 52" 2-drawer refrigerator chef base
- 7. 48" gas grill
- 8. 5' x 30" exhaust only concession hood
- 9. Kidde fire suppression system
- 10. 36" x 36" concession stand window w/ awning cover-
- 11. Fire extinguisher
- 12. A/C
- 13. 30-gal freshwater tank
- 14. 45-gal wastewater tank
- 15. Entrance door
- 16. Tailgate door ramp
- 17. Wheel box (x2)

