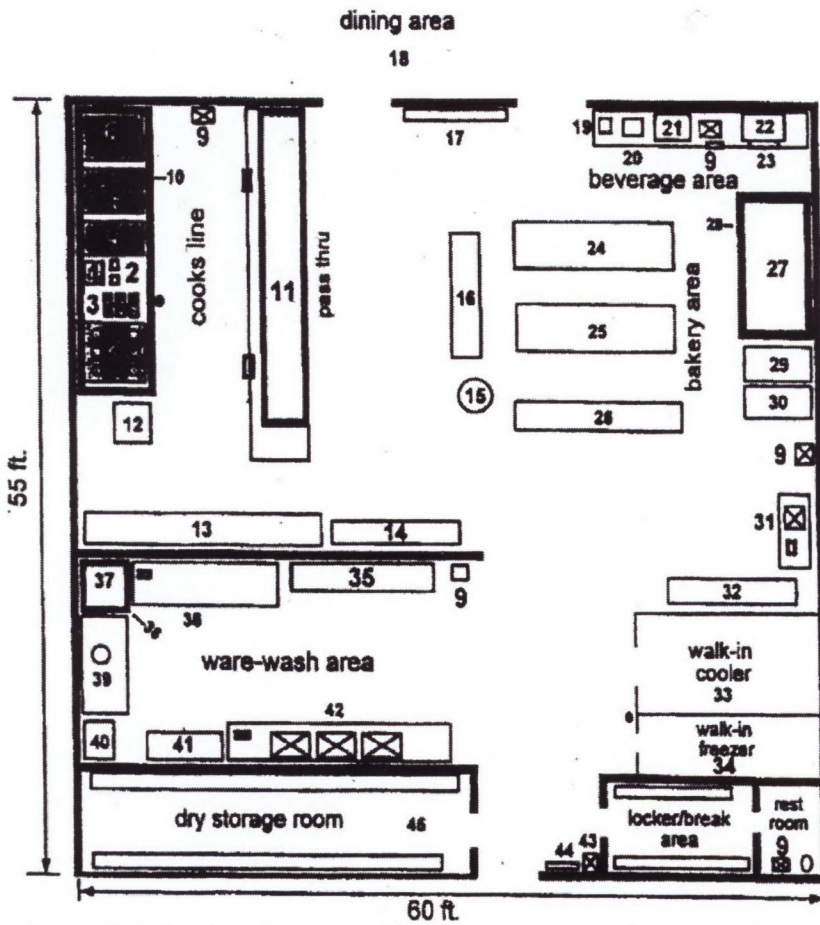


EXAMPLE FACILITY FLOOR PLAN



Equipment (make and model #)

- | | | |
|--|--|---|
| 1. Cheese Melter (ABC #123) | 16. Shelving Unit | 32. Stainless prep table |
| 2. Microwave (XYZ #34) | 17. Bread Shelving Racks | 33. Walk-in cooler (COLD #AZ1) |
| 3. Steamtable (HOT #A1) | 18. Dining Area | 34. Walk-in freezer (COLD #AZ3) |
| 4. Stove (AOK #22) | 19. Coffee maker (ABC #16) | 35. Drying Shelf |
| 5. Griddle (AOK #Q17) | 20. Tea Maker (ABC #87) | 36. Clean drainboard |
| 6. Fryer (ABC #55) | 21. Soda Machine (PDQ #2A) | 37. Dishmachine (Magic #15) |
| 7. Fryer (ABC #55) | 22. Espresso Machine (ABC #5) | 38. Hood, type II (Ezair #17) |
| 8. Charbroiler (HOT #A7) | 23. Undercounter Refrigeration Unit (COLD #A3) | 39. Dirty drainboard w/ sprayhose, & garbage disposal |
| 9. Handsink | 24. Bakers Table | 40. Dirty dish rack |
| 10. Hood, type I (Ezair #99) | 25. Bakers Table | 41. Drying shelf |
| 11. Refrigerator/freezer Maketable unit with pass thru and shelf. (Cold #10) | 26. Shelving Unit | 42. 3-comp. sink w/ 36" drainboards |
| 12. Stainless Steel Table | 27. Bake Oven (JAM #33) | 43. Mop sink |
| 13. Sliding 3 door Refrigeration unit (Cold #12) | 28. Hood, type II (Ezair #35) | 44. Chemical storage shelf |
| 14. Shelving unit | 29. Proof Cabinet (ABC #T2) | 45. Shelving |
| 15. Mixer (XYZ #q23) | 30. Proof Cabinet (ABC #T2) | <div style="display: flex; align-items: center;"> <div style="width: 10px; height: 10px; border: 1px solid black; margin-right: 5px;"></div> Floor Sink </div> <div style="display: flex; align-items: center;"> <div style="width: 10px; height: 10px; border: 1px solid black; border-radius: 50%; margin-right: 5px; margin-left: 10px;"></div> Floor Drain </div> |
| | 31. Vegetable Prepsink & 18" drainboard | |