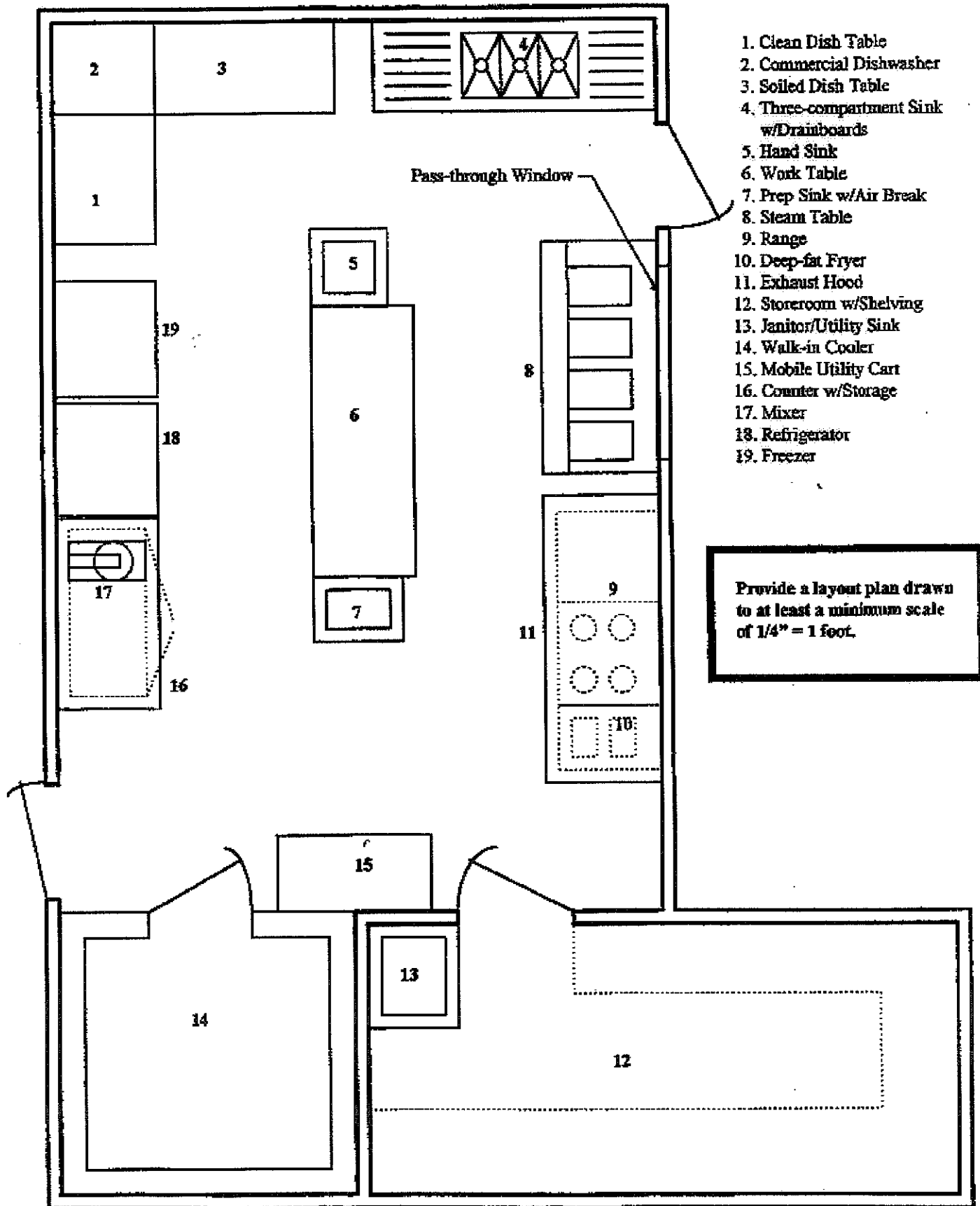


SAMPLE KITCHEN LAYOUT

(Note: This is only an example and the layout and equipment may vary depending on the facility)



1. Clean Dish Table
2. Commercial Dishwasher
3. Soiled Dish Table
4. Three-compartment Sink w/Drainboards
5. Hand Sink
6. Work Table
7. Prep Sink w/Air Break
8. Steam Table
9. Range
10. Deep-fat Fryer
11. Exhaust Hood
12. Storeroom w/Shelving
13. Janitor/Utility Sink
14. Walk-in Cooler
15. Mobile Utility Cart
16. Counter w/Storage
17. Mixer
18. Refrigerator
19. Freezer

Provide a layout plan drawn to at least a minimum scale of 1/4" = 1 foot.