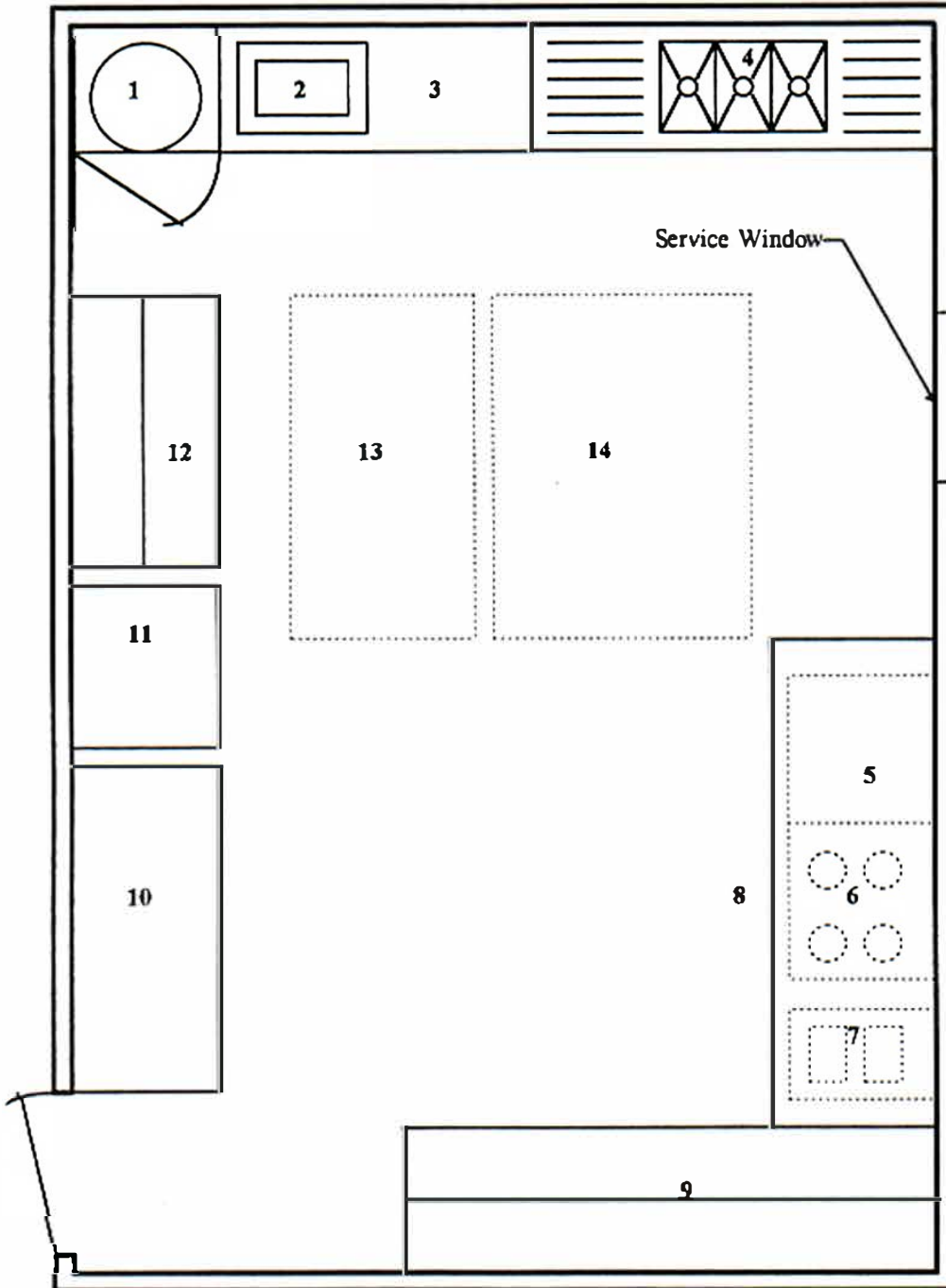


SAMPLE MOBILE KITCHEN LAYOUT

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



1. Hot Water Heater in Closet
2. Hand Sink
3. Cabinet
4. Three-compartment Sink w/Drainboards
5. Grille
6. Range
7. Deep-fat Fryer
8. Exhaust Hood
9. Cabinets
10. Freczer
11. Refrigerator
12. Cabinet
13. Potable Water Holding Tank (Underneath Unit)
14. Waste Water Holding Tank (Underneath Unit - 15% larger)

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