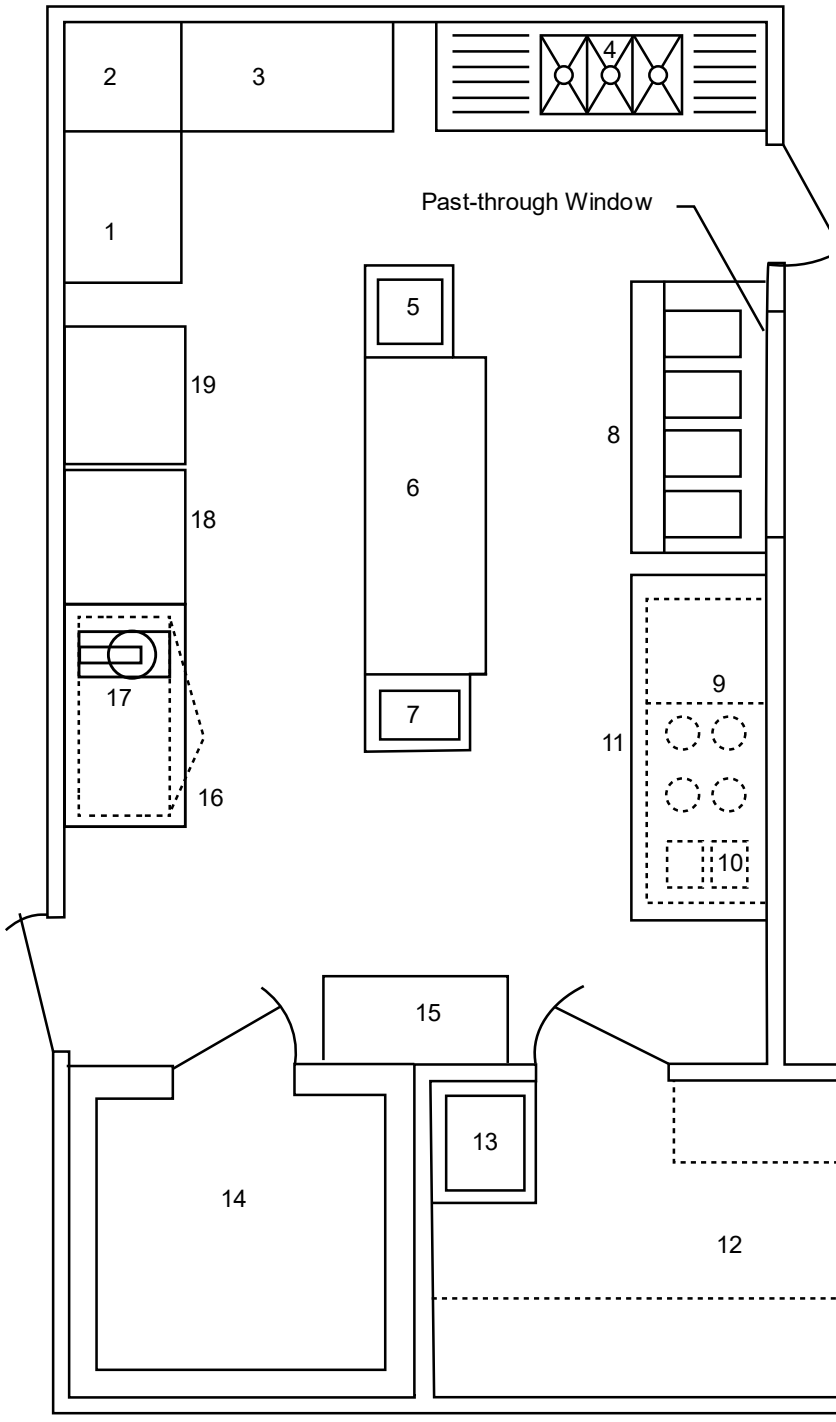
Sample Kitchen Layout

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. **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 ¼" = 1