

When it comes to your
FOOD SERVICE PROJECT,
 regular equipment dealers just don't

MEASURE UP



to our **comprehensive services**

- Measuring & surveying at your location
- Walk-in refrigeration planning/installation
- Cooking equipment ventilation
- Floor plans & elevations
- AutoCAD design
- Specifying
- Plumbing, electrical, & HVAC engineering
- Food Service Facility plans for architects
- Building & Health Dept. assistance
- Feasibility studies
- Appraisals
- Planning budgets
- Complete remodeling & contracting



RESTAURANT AND BAR EQUIPMENT

New and used

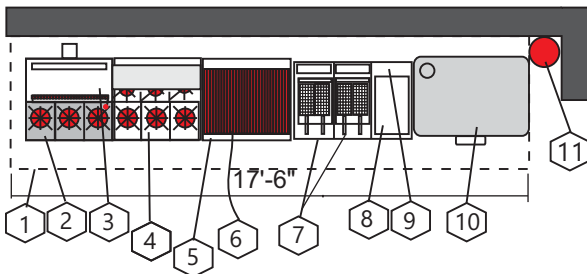
also...

- **Seating**
- **Furnishings**
- **Smallwares**

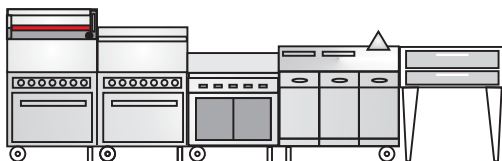


**Serving restaurants, institutions, bakeries,
 bars, and all other foodservice facilities.**

A coordinated plan means more money in *your* pocket!



COOKING EQUIP. FLOOR PLAN: 1/4" = 1'-0"



ELEVATION-COOKING EQUIPMENT

SCHEDULE

- 1 Ventilation Hood
- 2 Six burner range w/convection oven base
- 3 Cheesemelter
- 4 Six burner range
- 5 Refrigerated equipment stand
- 6 Mesquite Char-Broiler
- 7 (2) Fryers
- 8 Fry dump w/built-in
- 9 optional
- 10 Pizza oven
- 11 Fire suppr

The initial cost of your equipment is nothing compared to your ongoing operating costs. Inefficient layouts, improperly specified equipment, and inadequate utilities cost you profit and capacity year after year. Starting with an expert plan is money in the bank.

Plan your success going in. Do it **right** with **RIGHT SIDE UP!**



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**FOODSERVICE FACILITY
 DESIGN - ENGINEERING
 EQUIPMENT SALES
 CONSTRUCTION MANAGEMENT**