

- A. 4' Soil Table with Wash Wand
- B. Conveyor/Rack Dishwasher
- C. 4 Clean Table
- D. 3 Basin Pot Sink with Wash & Faucet
- 1. Suid Kitchen
- 2. Suid Kitchen
- 1A. 400T Till Skillet Gas
- 2. Suid Kitchen
- 2A. 6 Burner Range with Standard Oven Gas
- 2B. 36" Char Grill Gas on Stand
- 3. Suid Kitchen
- 3A. 36" Flattop Gas on Stand
- 3B. 6 Burner Range with Standard Oven Gas
- 4. Suid Kitchen
- 4A. (2) 1 Door AcuTemp Steamers
- 4B. 450 Double Basket Fryer Gas
- 5. Suid Kitchen
- 5A. 36" Flattop Gas on Stand
- 5B. Double Stack Convection Oven Gas
- 6. Suid Kitchen
- 6A. Double Stack Convection Oven Gas
- 6B. Double Stack Convection Oven Gas
- 7. Mop Sink & Chemical Storage
- 8. 6' SS Table
- 9. 6' SS Table
- 10. 6' SS Table
- 11. 6' SS Table
- 12. 6' SS Table
- 13. 6' SS Table
- \*Note RS to run Temporary Power outlet at each Island
- 14. Glass 1 Door Merchandiser (Customer)
- 15. 2 Door Glass Refrigerator (Customer)
- 16. 2 Door Glass Refrigerator (Customer)
- 17. 16x10 Walk in Cooler
- 18. 16x10 Walk in Freezer
- 19. 6' SS Table
- \*Note RS to run 110v 20A GFI Electric and 3/4" Water (Customer to connect Equip)
- 20. 6' SS Table
- 21. Glass Door Refrigerator (Customer)
- 22. (2) 1 Door Glass Refrigerator (Customer)
- 23. Hot Box (Customer)
- 24. Hot Box (Customer)
- 25. Dry Storage/Metro Shelving
- 26. Hot Box
- 27. Hot Box
- 28. Hot Box
- 29. Hot Box
- 30. Ice Machine 250lb
- 31. 2 Basin Prep Sink/Hand Sink/Water Heater
- 32. 6' SS Table with 110v 20A GFI Electric
- 33. 2 Basin Prep Sink with Hand Sink and WH
- 34. SS Table with Slicer with 110v 20A (Customer)
- 35. 4' Wire Rack (Dirty)
- 36. 4' Wire Rack (Clean)
- 37. Cart with Mixer. Needs Power (Customer)
- 38. 6' SS Prep Table with Undershelf (Customer)
- \*Will have 110v 20A GFI Circuit and 3/4" Standard Hose bib for customer connection
- 39. 2 Door Undercounter Reach in Refrigeration (Customer)
- 40. 2 Door Glass Refrigerator (Customer)
- 41. 2 Door Pass Refrigerator (Customer)
- 42. 2 Door Snapple Refrigerator (Customer)
- 43. 2 Door Case Refrigerator (Customer)
- 44. 5 Well Steam Table with Sneeze Guard
- 45. 6' SS Prep Table with Undershelf
- \*RS to supply 110v 20A Circuit for Customer
- 46. (3) 6' SS Prep Table with Undershelf (Customer)
- \*RS to supply 6 110v 20A Outlets from 2 Quad Runs
- 47. 5 Well Steam Table with Sneeze Guard
- 48. 6' SS Prep Table with Undershelf (Customer)
- 49. 6' SS Prep Table with Undershelf (Customer)
- 49A. (2) 8Qt Soup Kettle
- 50A. Door Refrigerated Prep Station
- 50B. (3) Merchandiser (Customer)
- 50C. 6' SS Prep Table with Undershelf (Customer)
- 51. 5 Well Steam Table with Sneeze Guard
- 52. 6' SS Prep Table with Undershelf (Customer)
- \*Possible 220v Change order required
- 53. Air Screen (Customer)
- 54. Side Board with 2 Duff Tack (Customer)
- 55. Condiment Station (Customer)
- 56. Condiment Station (Customer)
- 57. Cashier Island
- 58. Cashier Island
- 59. Cashier Island
- 60. Reference #22
- 61. Customer Digital Screen
- 62. 6' SS Prep Table with Undershelf
- 63. 6' SS Prep Table with Undershelf (Customer)
- 63A. Trash Receptacles (Customer)
- 64. Trash Receptacles (Customer)
- 65. 6' SS Prep Table with Undershelf (Customer)
- 65A. Coffee Pot (Customer)
- 66. Hydration Station (Customer)
- 67. SS Table (Customer)
- 68. Hand Sink
- 69. Mop Sink
- 70. Water Heater
- 71. 4' Table Top Ice Bin with Sneeze Guard
- 100. 25Ton Vertical Flush Mount HVAC Unit
- 101. 25Ton Horizontal Ductable HVAC Unit
- 102. 350,000BTU Gas Heater

