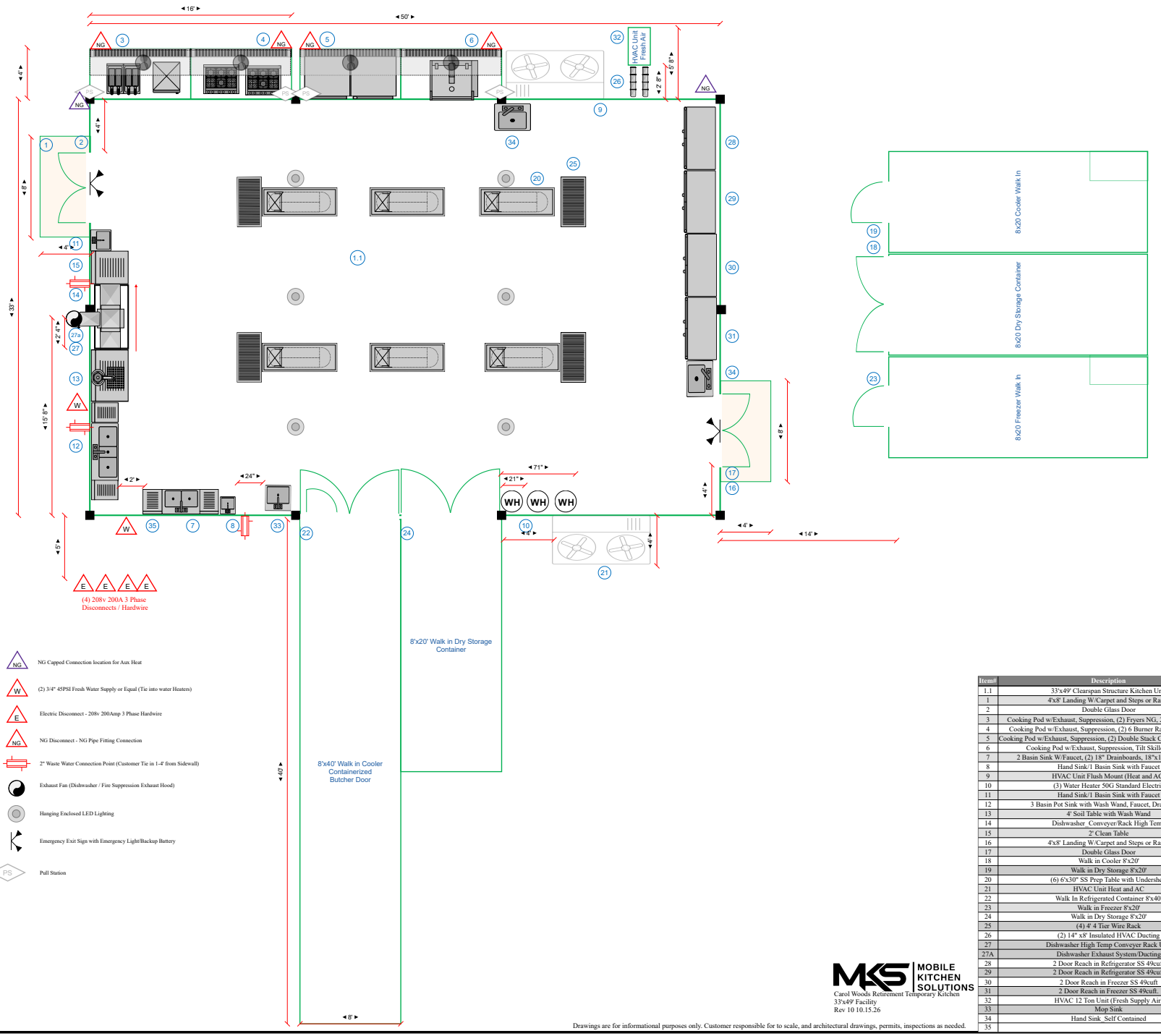


Item#	Description	Note
1.1	33'x49' Clearspan Structure Kitchen Unit	
1	4'x8' Landing W/Carpet and Steps or Ramp	
2	Double Glass Door	
3	Cooking Pod w/Exhaust, Suppression, (2) Fryers NG, 2 Accu Steamer E	210,000BTUs
4	Cooking Pod w/Exhaust, Suppression, (2) 6 Burner Range w/Oven NG	500,000BTUs
5	Cooking Pod w/Exhaust, Suppression, (2) Double Stack Convection Oven NG	180,000BTUs
6	Cooking Pod w/Exhaust, Suppression, Tilt Skillet 30G NG	120,000BTUs
7	2 Basin Sink W/Faucet, (2) 18" Drainboards, 18"x18"x12" Bowls	
8	Hand Sink/1 Basin Sink with Faucet	
9	HVAC Unit Flush Mount (Heat and AC)	
10	(3) Water Heater 50G Standard Electric	4500W
11	Hand Sink/1 Basin Sink with Faucet	
12	3 Basin Pot Sink with Wash Wand, Faucet, Drainboards	
13	4' Soil Table with Wash Wand	
14	Dishwasher_Conveyer/Rack High Temp	
15	2' Clean Table	
16	4'x8' Landing W/Carpet and Steps or Ramp	
17	Double Glass Door	
18	Walk in Cooler 8'x20'	
19	Walk in Dry Storage 8'x20'	
20	(6) 6'x30" SS Prep Table with Undershelf	
21	HVAC Unit Heat and AC	
22	Walk In Refrigerated Container 8'x40'	
23	Walk in Freezer 8'x20'	
24	Walk in Dry Storage 8'x20'	
25	(4) 4' 4 Tier Wire Rack	
26	(2) 14" x8' Insulated HVAC Ducting	
27	Dishwasher High Temp Conveyer Rack Unit	
27A	Dishwasher Exhaust System/Ducting	
28	2 Door Reach in Refrigerator SS 49cuft	
29	2 Door Reach in Refrigerator SS 49cuft	
30	2 Door Reach in Freezer SS 49cuft	
31	2 Door Reach in Freezer SS 49cuft.	
32	HVAC 12 Ton Unit (Fresh Supply Air)	
33	Mop Sink	
34	Hand Sink_Self Contained	
35		

MOBILE KITCHEN SOLUTIONS

Carol Woods Retirement Temporary Kitchen
33'x49' Facility
Rev 10 10.15.26

Drawings are for informational purposes only. Customer responsible for to scale, and architectural drawings, permits, inspections as needed.