

## Sample Drawing & Equipment Schedule

This is “ONLY” a sample.

**PLEASE DO NOT SUBMIT THIS SAMPLE AS YOUR FINAL DRAFT.**

### Equipment Schedule

1. Dining Room
2. Cash Register
3. Counter
4. Stools (4)
5. Coffee/Tea Beverage Dispenser
6. Beverage Dispenser
7. Draft Beer Box
8. Ice Bin
9. Table
10. Back Bar (utensil storage, etc.)
11. Hand Basin
12. Toilet (2)
13. Hand Basin
14. Hood
15. Stove
16. Deep Fryer
17. Table
18. Microwave Oven
19. Sandwich Unit
20. Hand Basin
21. Three Compartment Utensil Sink with Drain Boards
22. Shelves
23. Walk-in Refrigerator
24. Storage Racks
25. Mop Sinks
26. Freezer
27. Reach-in Refrigerator
28. Table
29. Slicer
30. 90 Gallon State Hot Water heater (92,000 BUT's)
31. Water Heater Specification (gph)
32. Prep Sink (meat/vegetable)

### Interior Finish Walls

Smooth, Durable easily cleanable, non-absorbent and smooth

1. Storage Room-Painted Sheetrock
2. Toilet Rooms – Marlite /Formica
3. Kitchen – Marlite/Formica
4. Toilet Rooms – Tile (FRP, semi gloss painted sheetrock)
5. Wall: Stainless Steel  
Aluminum

### Ceilings

Smooth, Non-absorbable, easily cleanable, non-durable, plastic coated, metal clad fiberboard, drywall with epoxy paint, glazed surface, plastic laminate

1. Counter Service Area Smooth Tile
2. Storage Rooms-Smooth
3. Toilet Rooms – Smooth Tile
4. Kitchen-Smooth Tile

### Floors

Quarry tile poured seamless

Must be:

- Smooth, durable, non absorbent, easily cleanable
- Have a cove base
- Be properly installed and sloped to drain

Includes Floors in:

1. Food prep and storage areas
2. Utensils washing areas and
3. Personal hygiene and storage areas

