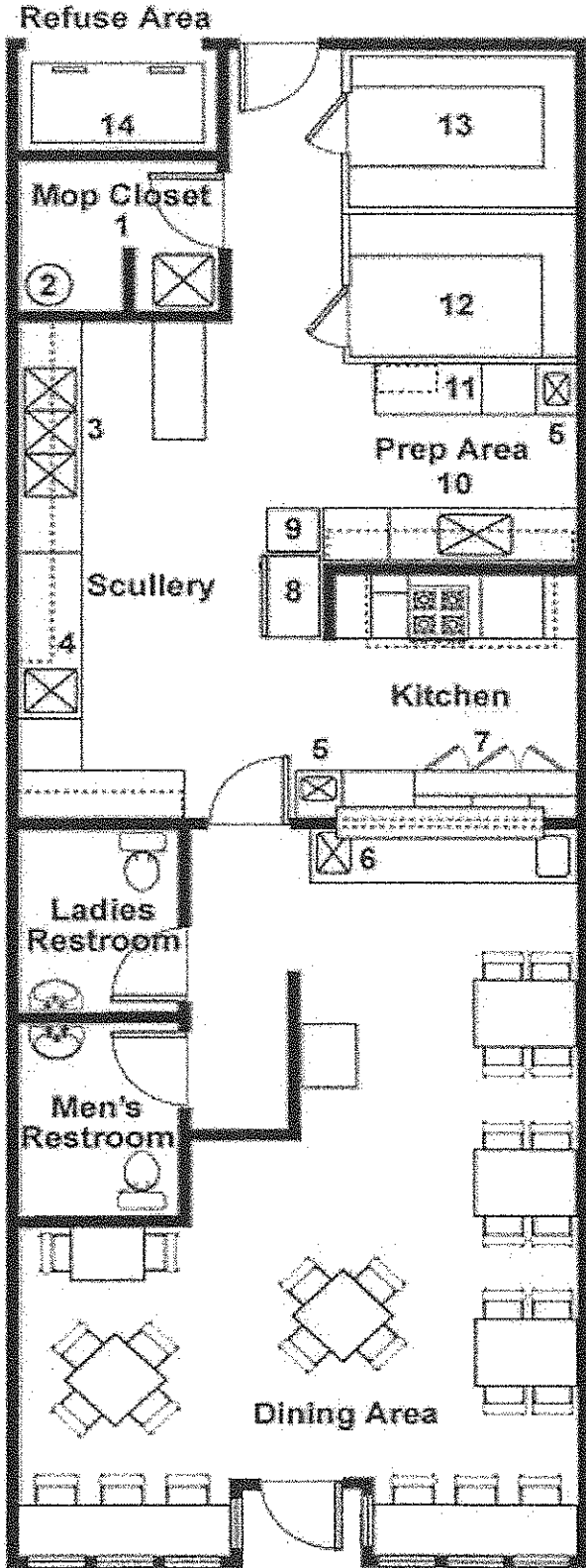


For Illustration Purposes Only



EQUIPMENT SCHEDULE

- 1 Mop Sink
- 2 Hot Water Heater
- 3 3 Compartment Pot and Pan Wash Sink
- 4 Dishwasher with Pre-Rinse Sink
- 5 Hand Sink
- 6 Water Fill Station
- 7 Sandwich Preparation Refrigerator
- 8 Reach-in Refrigerator
- 9 Ice Machine
- 10 Food Preparation Sink
- 11 Work Counter with Slicer
- 12 Walk-in Refrigerator
- 13 Walk-in Freezer
- 14 Garbage Area

FINISH SCHEDULE

Floor

- | | |
|----------|----------------------------------|
| Kitchen | Vinyl Comp Tile with Base Coving |
| Restroom | Vinyl Comp Tile with Base Coving |
| Dining | Low Fill Carpet |
| Garbage | Sealed Concrete |

Wall

- | | |
|-----------|-----------------------------------|
| Kitchen | Gypsum Board |
| Cook Line | Stainless Steel |
| Dishwash | Gypsum Green Board with FRP* BD** |
| Restroom | Gypsum Board with FRP* BD** |
| Dining | Gypsum Board with Enamel Paint |

Ceiling

- | | |
|----------|--------------------------------|
| Kitchen | Gypsum Board with Enamel Paint |
| Dining | Suspended with Acoustical Tile |
| Restroom | Suspended with Acoustical Tile |

- * FRP - Fiber Reinforced Plastic
- ** BD - Board

The make/model for each piece of equipment along with manufacturer's specification/cut sheet must be submitted with the application. Each piece of equipment must be cross referenced with a numbering system to match the equipment schedule and manufacturer's specification/cut sheet.