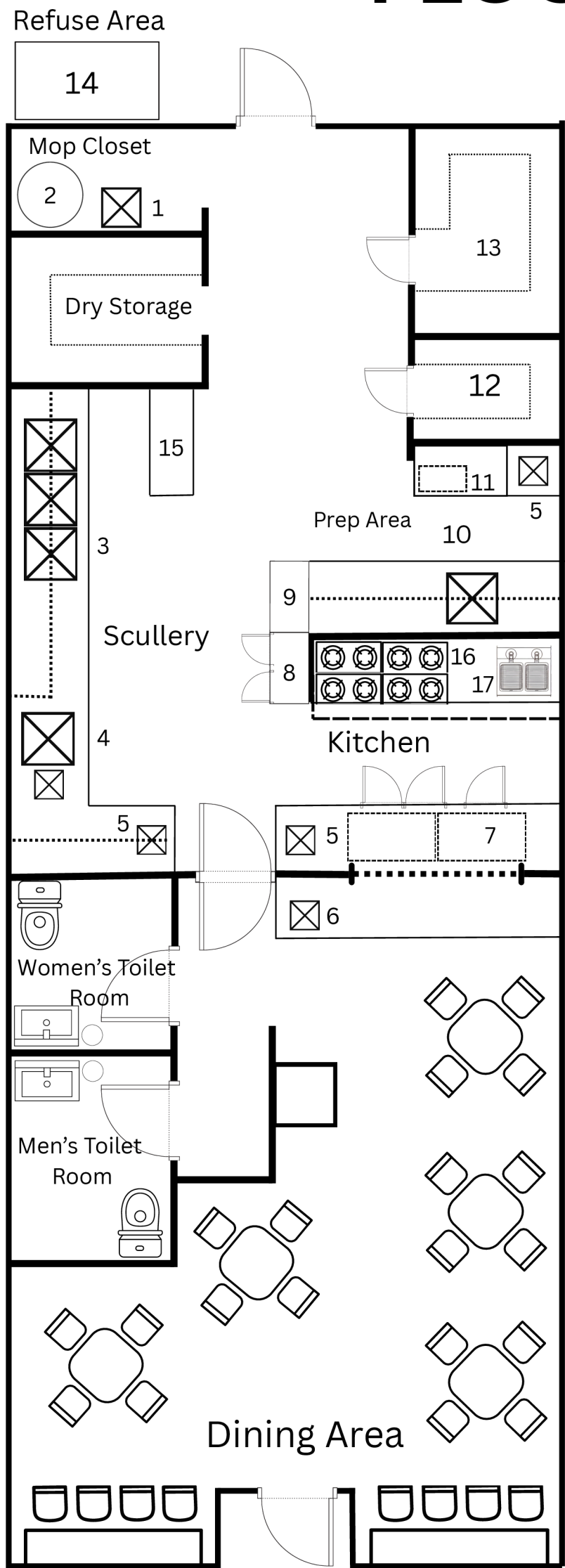


# FLOOR PLAN EXAMPLE



## Equipment Schedule

1. Mop Sink
2. Hot Water Heater
3. 3-Compartment Sink
4. Dishwasher w/ Pre-rinse Sink
5. Handwashing sink
6. Water Fill Station
7. Sandwich Prep Refrigerator
8. Reach in Refrigerator
9. Ice Machine
10. Food Prep Sink
11. Work Counter with Slicer
12. Walk-in Freezer
13. Walk-in Refrigerator
14. Dumpster
15. Dish Rack
16. Cook top
17. Deep Fryer

## Finish Schedule

### FLOOR

KITCHEN	Vinyl Comp Tile with Base Coving
RESTROOM	Vinyl Comp Tile with Base Coving
DINNING AREA	Low Fill Carpet
GARBAGE	Sealed Concrete

### WALL

KITCHEN	Gypsum Board with High Gloss Latex Paint
COOK LINE	Stainless Steel
SCULLERY	Gypsum Green Board with FRP BD
RESTROOM	Gypsum Board with FRP BD
DINING AREA	Gypsum Board with Enamel Paint

### CEILING

KITCHEN	Gypsum Board with Enamel Paint
DINING AREA	Suspended with Acoustical Tile
RESTROOM	Suspended with Acoustical Tile

Application must include the make and model of all equipment along with the manufacturer's specification/ cut sheet.

Use a numbering system that cross-references each item of equipment to both the equipment schedule and the manufacturer's cut sheet.