



EQUIPMENT SCHEDULE	
CODE	DESCRIPTION
E01	CUSTOM S/S TABLE WITH INTEGRATED HAND SINK C/W FAUCET
E02	S/S SINGLE SINK C/W FAUCET
E03	WORKTOP FREEZER
E04	FOOD PREP TABLE (16 PANS)
E05	FOOD PREP TABLE (8 PANS)
E06	STOCK POT (SINGLE AND DOUBLE RANGE - REFER TO PLAN FOR QTY) * PROVIDE POT FILLER ABOVE
E07	STAINLESS STEEL TABLE WITH UNDER-COUNTER SHELF (REFER TO PLAN FOR SIZE) *FINAL SIZE TBC BASED ON SITE CONDITION
E08	FOUR OPEN BURNERS
E09	STAINLESS STEEL TABLE (21" HT)
E10	NOODLE BOILER (PASTA COOKER)
E11	DEEP FRYER
E12	EXHAUST HOOD
E13	CUSTOM COOLING SINK C/W FAUCET (H&C WATER)
E14	UNDERBAR REFRIGERATION
E15	DIRECT DRAW BEER DISPENSER
E16	CUSTOM STAINLESS STEEL ICE BIN W/ DRAIN
E17	2 COMPARTMENT SINK C/W FAUCET
E18	HAND SINK C/W FAUCET
E19	CUSTOM STAINLESS STEEL TABLE AND RINSE TABLE W/ INTEGRATED SINK C/W FAUCET
E20	DISHWASHER
E21	HOT WATER TANK
E22	ICE MACHINE
E24	MOP SINK C/W FAUCET
E25	WALK-IN COOLER AND FREEZER
E26	WATER FILTER
E27	METRO WIRE SHELVING *FINAL SIZE, LOCATION, AND QTY TBC BASED ON SITE CONDITION
E28	STAINLESS STEEL SHELF *FINAL SIZE, LOCATION, AND QTY TBC BASED ON SITE CONDITION
E29	STAINLESS STEEL SHELF (DISH WASH AREA ABOVE) *FINAL SIZE, LOCATION, AND QTY TBC BASED ON SITE CONDITION
E38	UIC REFRIGERATOR