

EQUIPMENT SCHEDULE

1	CLEAN DISHTABLE	21	REFRIGERATOR
2	BOOSTER HEATER	22	FREEZER
3	DISHWASHER	23	ICE MACHINE
4	DISPOSER	24	HAND SINK
5	OVERHEAD RACK	25	VEGETABLE SINK
6	SILVER SOAK SINK	26	DESKS (2)
7	SOILED DISHTABLE	27	SHELVING
8	SANITIZING BOOSTER HEATER	28	SHELVING
9	VENTILATION HOOD	29	MOBILE RACKS
10	3 COMPARTMENT SINK	30	HOOD
11	HOOD	31	TABLE
12	WARMING CABINET	32	DISPOSER
13	MIXER	33	PRE-RINSE SPRAY ASSEMBLY
14	CONVECTION OVEN	34	CAN OPENER
15	RANGE	35	SLICER
16	BRAISING PAN	36	MIXER STAND
17	WORKTABLES (2)	37	DRAIN TROUGH
18	HOT FOOD WELL	38	SPREADER PLATE
19	COLD FOOD WELL	39	AIR CURTAIN
20	REFRIGERATOR	40	HAND SINK

41 BOOSTER HEATER, 9KW