



## **Sample Drawing & Equipment Schedule**

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#### **Equipment Schedule**

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

#### **Interior Finishes**

##### **Walls**

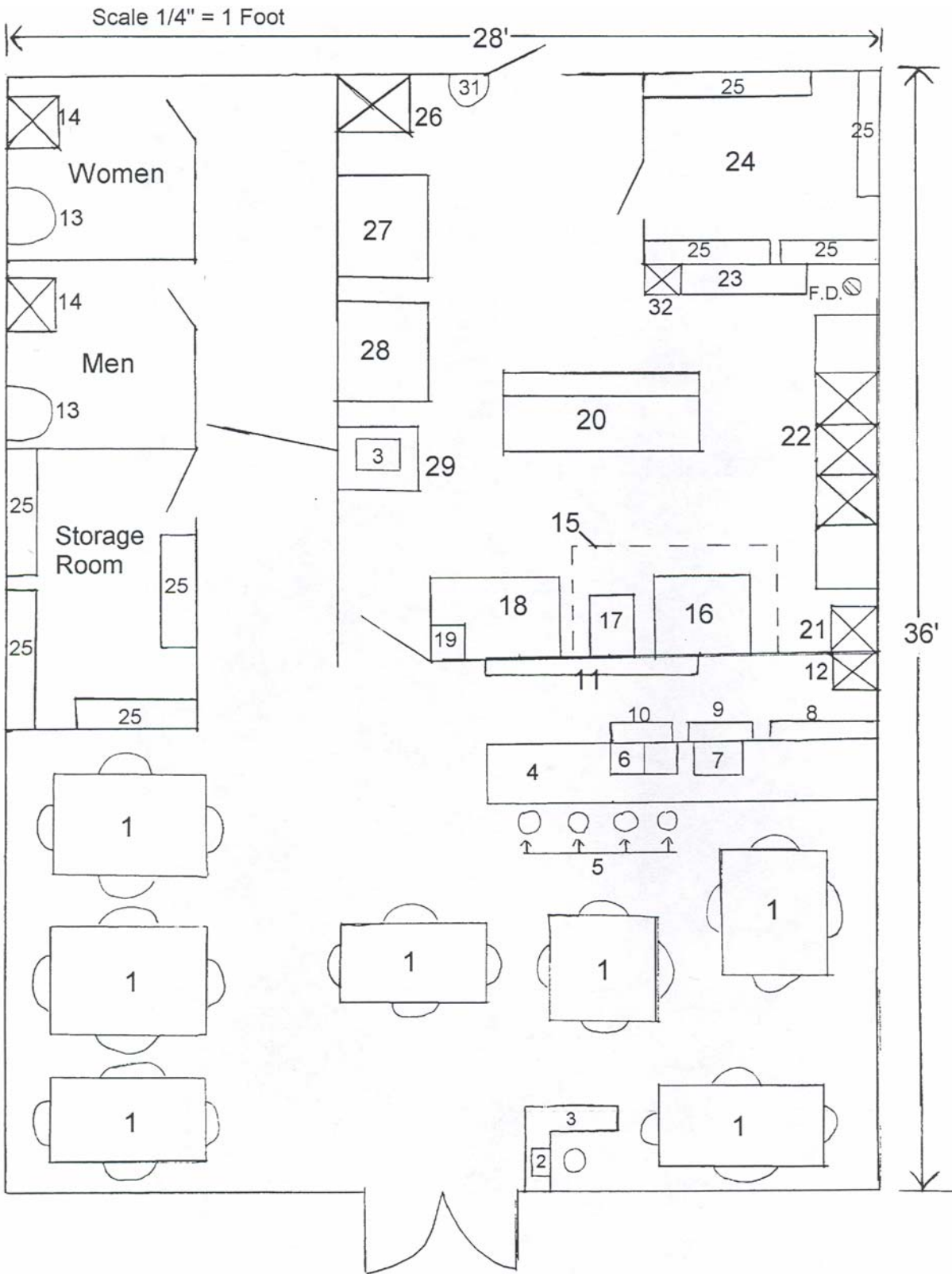
1. Dining Room- Wood Paneling
2. Storage Room- Painted Sheetrock
3. Toilet Rooms- Marlite/Formica
4. Kitchen- Marlite/Formica
5. Toilet Rooms- Tile (Vinyl)
6. Dishwashing Area- Tile (Vinyl)

##### **Ceilings**

1. Dining Room- Acoustical Tile (drop-in)
2. Counter Service Area- Smooth Tile (drop-in)
3. Storage Room- Plaster, Painted
4. Toilet Rooms- Plaster, Painted
5. Kitchen- Smooth Tile (drop-in)

##### **Floors**

1. Dining Room-Carpet
2. Front Counter Service Area- Tile (ASB)
3. Storage Room- Tile (ASB)
4. Toilet Rooms- Tile



\* Please submit two (2) sets of plans on 11x 17 inch size paper. Plans and drawing must be legible. This is provided as an example only. Please refer to Chapter 290-5-14 for detailed information and approved materials.