



Item No.	Equipment Schedule
1	Receiving Table
2	Storage Shelving
3	Walk-In Freezer
4	Walk-In Freezer Shelving
5	Walk-in Refrigerator
6	Walk-in Refrigerator Shelving
7	30 qt. Mixer
8	Ingredient Bins
9	Open Base Bakers' Top Table
10	Bakers' Top Table
11	Sheet Pan Rack
12	Ventilation Hood
13	Double Convection Oven
14	Four Burner Range
15	Single Section Reach-in Refrigerator
16	Stainless Prep Table
17	Microwave Oven
18	5 qt. Mixer
19	Hand Sink
20	Prep Sink
21	Wall Mounted Shelves
22	Fire Suppression System
23	Griddle
24	Char-Broiler
25	Equipment Stand
26	Ten Burner Range
27	Convection Oven
28	Refrigerated Prep Table
29	Induction Cooker
30	60 qt. Mixer
31	Food Processor
32	20 qt. Mixer
33	Soiled Ware Cart
34	Four Compartment Scullery Sink
35	Food Waste Disposer
36	Ceiling Mount Pot Rack
37	Pot Storage Shelving
38	Soiled Dish Table
39	Pre-Rinse Sink
40	Dishmachine
41	Clean Dish Table
42	Clean Dish Storage Shelving
43	Mop Sink
44	Chemical Storage Cabinet
45	Two Section Reach-in Refrigerator
46	Coffee Brewer
47	Service Counter
48	Utility Sink
49	Ice Machine
50	Mobile Security Shelving Units
51	Espresso Machine

Kitchen Chicago Food Service Equipment Floor Plan

General Notes

No.	Revision/Issue	Date

Project Name and Address

Project

Sheet

Date

Scale 1/4" = 1'

F NAME

REV/DATE

USER