



SAMPLE DRAWING AND EQUIPMENT SCHEDULE

EQUIPMENT SCHEDULE

1. Dining Tables (7)
2. Cash Register
3. Counter
4. Counter
5. Stools (4)
6. Coffee/ Tea Station
7. Beverage Dispenser
8. Draft Beer Box
9. Ice Bin
10. Table
11. Back Bar (utensil storage)
12. Hand sink
13. Toilet (2)
14. Hand sink (2)
15. Hood
16. Stove
17. Fryer
18. Stainless table
19. Microwave Oven
20. Sandwich Prep Cooler
21. Hand sink
22. Three Compartment Dish Sink
with drain boards
23. Shelves
24. Walk-in Refrigerator
25. Storage Racks
26. Mop can
27. Freezer
28. Reach in Refrigerator
29. Stainless work table
30. Slicer
31. Hot Water heater
(State, 100 gallon, 199,999 BTUs)
32. Prep sink, stainless with drain boards

INTERIOR FINISH SCHEDULE

WALLS

1. Dining Room: Wood Paneling
2. Storage Room: Painted Sheetrock
3. Restrooms: Ceramic tile, Painted sheetrock
4. Kitchen: FRP, Stainless
5. Dishwashing Area: Stainless

CEILINGS

1. Dining Room: Acoustical Tile (drop in)
2. Service Area: Washable Vinyl Tile (drop in)
3. Storage Room: Washable Vinyl Tile (drop in)
4. Restrooms: Painted plaster
5. Kitchen: Washable Aluminum Tile (drop in)

FLOORS

1. Dining Room: Carpet
2. Service Area: Ceramic Tile
3. Storage Room: Vinyl Tile
4. Restrooms: Ceramic Tile
5. Kitchen: Non-slip Quarry Tile

*****This is provided as an example only.
Please refer to Chapter 511-6-1 for detailed
information and approved materials.*****

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