



EQUIPMENT SCHEDULE			
ItemNo	Quantity	Category	Equipment Remarks
1	1	Underbar 3 Compartment Sink	
2	1	Underbar Glass Rack	
3	1	Underbar Ice Bin	
4	1	Underbar Hand Sink	
5	1	Underbar Dump Sink	
6	1	Underbar Ice Bin	
7	1	Underbar Glass Rack	
8	1	Back Bar Cabinet, Refrigerated	
9	1	Trash Receptacle, Indoor	
10	1	Underbar Glass Rack	
11	1	Underbar Ice Bin	
12	1	Underbar Hand Sink	
13	1	Underbar Dump Sink	
14	1	Glasswasher, Underbar	
15	1	Underbar Ice Bin	
16	1	Underbar Glass Rack	
17	1	Trash Receptacle, Indoor	
18	1	Underbar 3 Compartment Sink	
19	1	Glass Froster	
20	1	Back Bar Cabinet, Refrigerated	
20.1	1	Back Bar Cabinet, Refrigerated	
21	1	Gas Floor Fryer	
22	1	Range, Gas, 6 Open Burners	
23	1	Convection Oven, Gas	
24	1	Tilting Skillet Braising Pan, Gas	
25	1	Sandwich / Salad Preparation Refrigerator	By Owner, Existing
26	1	Sandwich / Salad Preparation Refrigerator	By Owner, Existing
27	1	Sandwich / Salad Preparation Refrigerator	By Owner, Existing
28	1	Sandwich / Salad Preparation Refrigerator	By Owner, Existing
29	1	Range, 36" Manual Griddle	By Owner, Existing
30	1	Convection Oven, Gas	By Owner, Existing
31	1	Undercounter Refrigerator	By Owner, Existing
32	1	Range, Gas 14 Open Burners	By Owner, Existing
33	1	Work Table	By Owner, Existing
34	2	Gas Floor Fryer	By Owner, Existing

FOODSERVICE EQUIPMENT PLAN
SCALE: 1/4" = 1'-0"

CITY, STATE

PROJECT TITLE: Pascal's Manate.jpg

afesco.JPG

Design - Planning - Consulting
504.267.3211

FOOD SERVICE EQUIPMENT PLAN

DRAWING TITLE:

SCALE: AS NOTED	DR. BY: B.T.	DATE: JUNE 25, 2025
CK. BY: M.W.		

DRAWING NO. FS-1

SHEET 1 OF 1