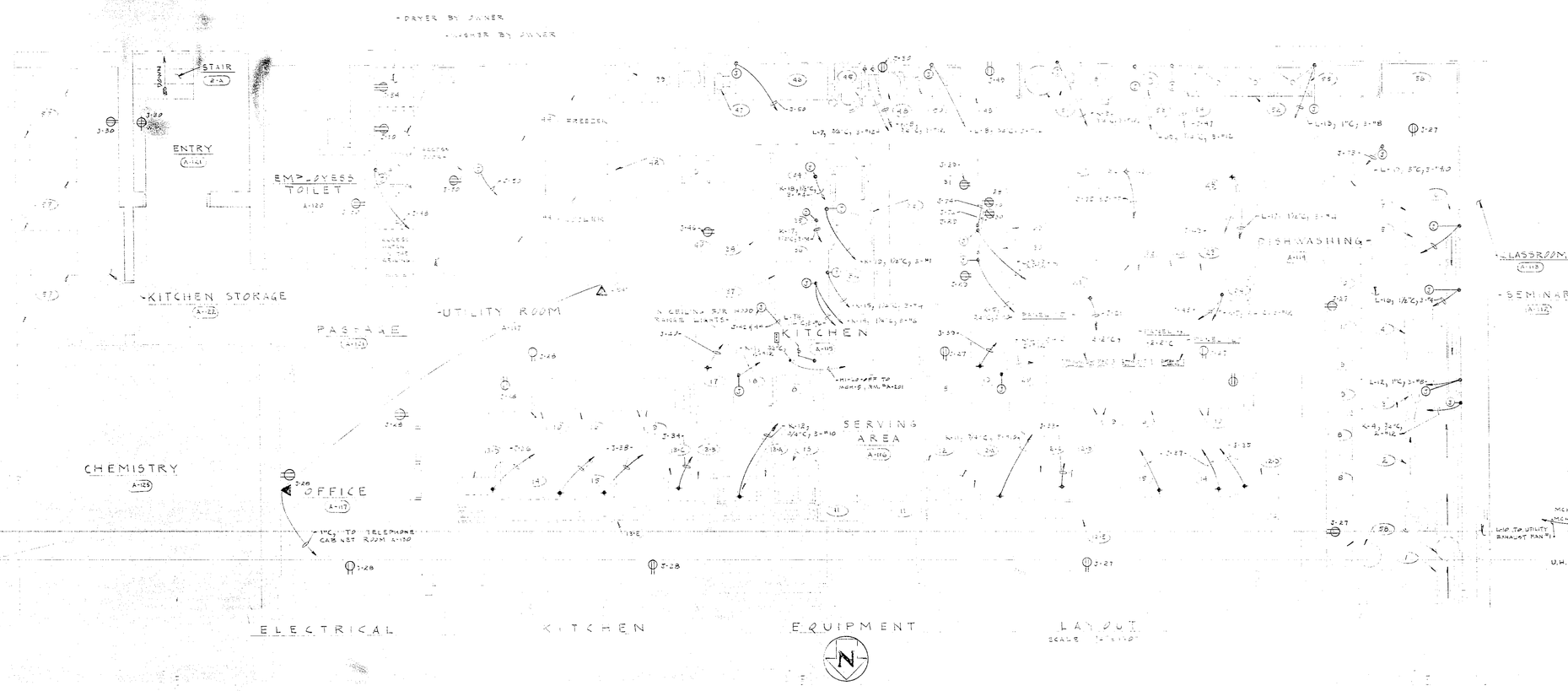
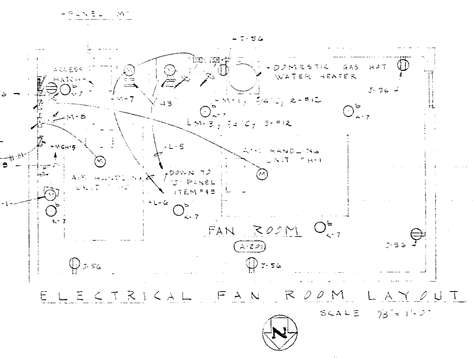
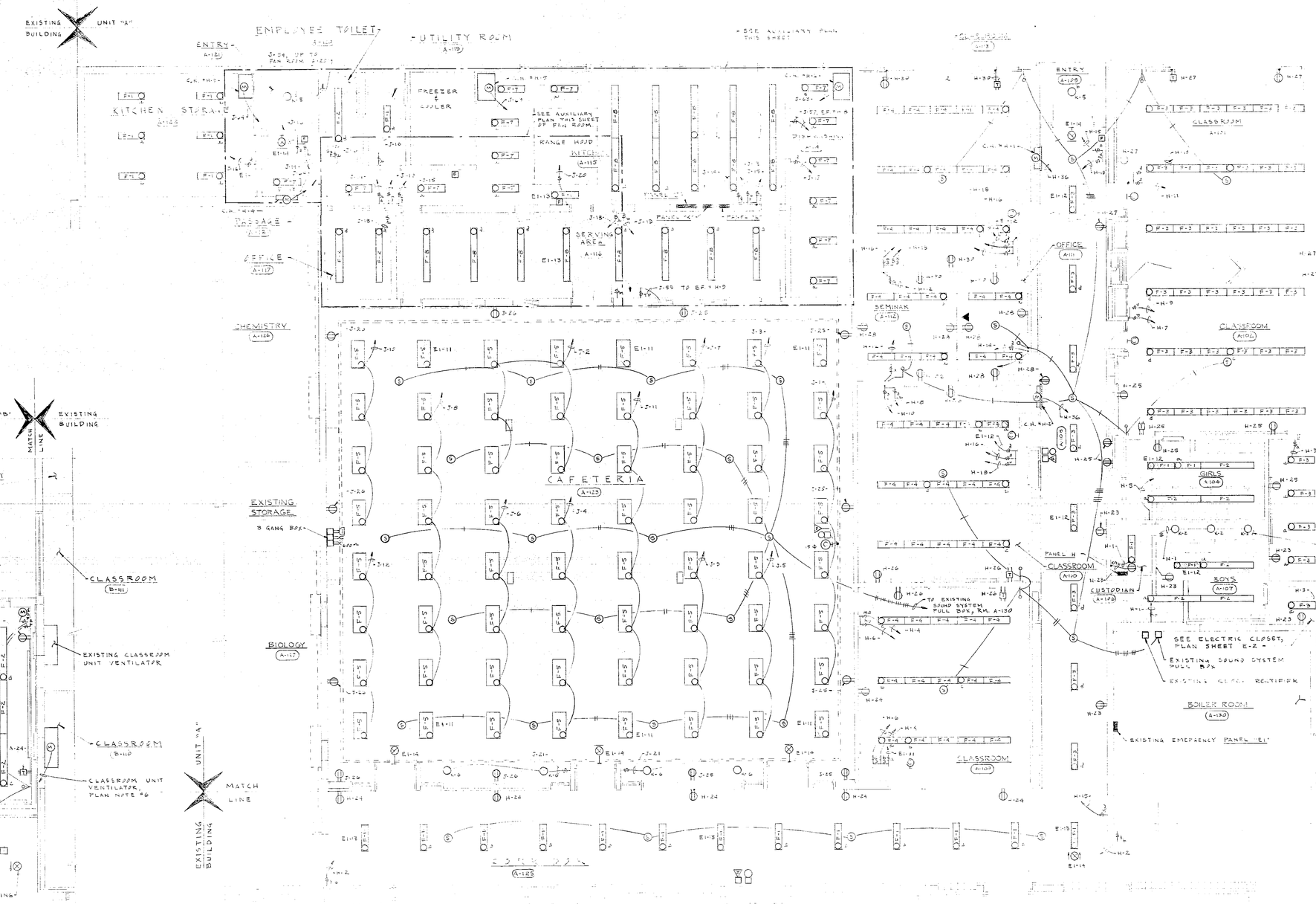
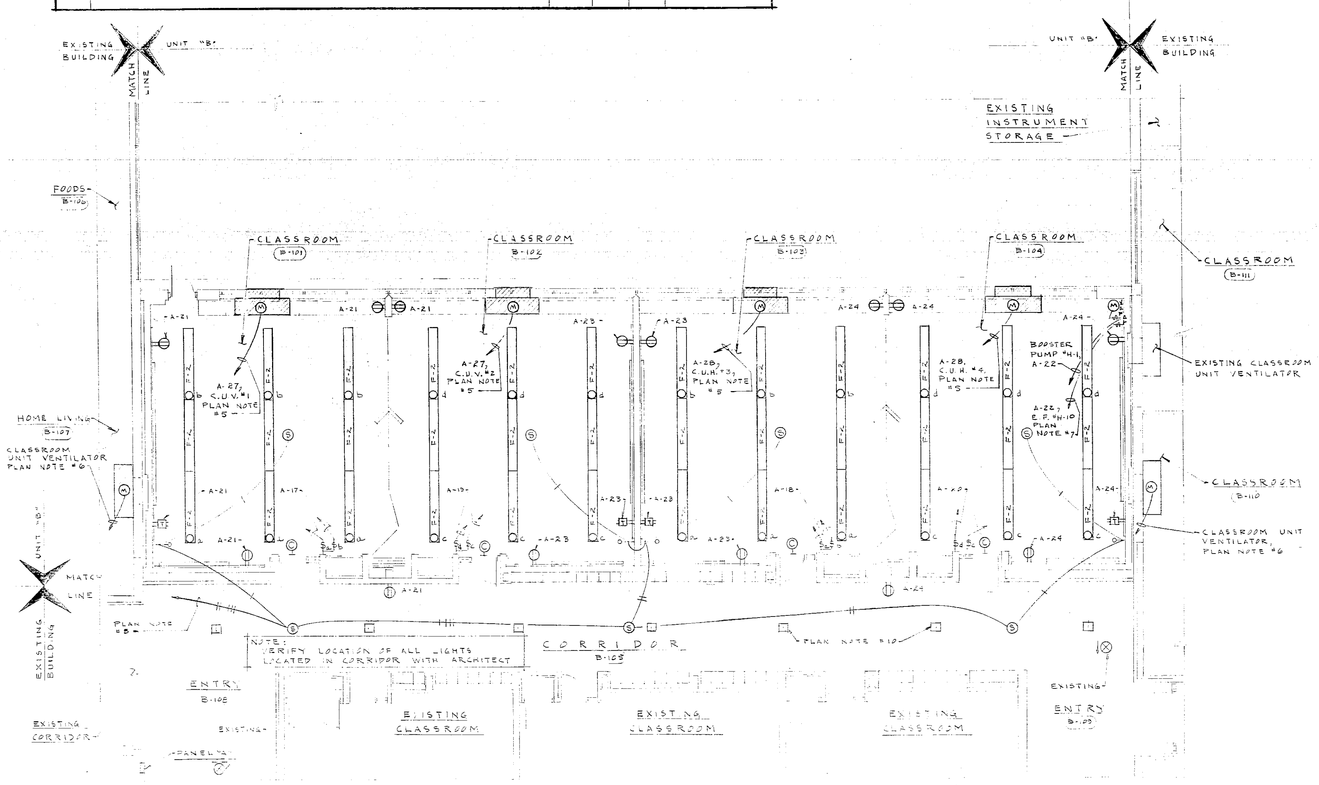
KITCHEN EQUIPMENT SCHEDULE

TAG NO.	DESCRIPTION	MODEL NO.	W	KW	REMARKS
	SOILED DISH CONVEYOR SYSTEM				
1	SOILED DISH TABLE WITH SCRAP TROUGH AND SILVER SPRAYING SINK				
1	DISHWASHER				
2	DISHWASHER WITH BUILTIN HOOD				
3	HOT WATER BOOSTER HEATER				
4	CLEAN DISH TABLE CONVEYOR				
5	CLEAN DISH TABLE WITH SLIDE DIP SINK (SINK HEATER)				
6	UTILITY CARTS (MUST REQUIRED)				
8	CLEAN DISH STORAGE CARTS (MUST REQUIRED)				
12	CLEAN DISH STORAGE CARTS (MUST REQUIRED)				
	PORTABLE TRAY AND SLIDER STAND (TWO REQUIRED)				
	CAFETERIA COUNTER				
1-1	HOT FOOD SECTION WITH FOOD PROTECTOR				
1-1A	DISPLAY SHELF				
1-1B	COLD PAN				
1-1C	CASHIER STATION				
1-1D	TRAY SLIDE				
2	CAFETERIA COUNTER				
2-1A	HOT FOOD SECTION WITH FOOD PROTECTOR				
2-1B	DISPLAY SHELF				
2-1C	COLD PAN				
2-1D	CASHIER STATION				
2-1E	TRAY SLIDE				
3	MILK DISPENSER (TWO REQUIRED BY OWNER)				
4	ICE CREAM CABINET (TWO REQUIRED BY OWNER)				
5	SERVING TABLE WITH SINK (TWO REQUIRED)				
7	PASS-THRU REFRIGERATOR				
8	PASS-THRU WARMING CABINET				
10	PASS-THRU WARMING CABINET				
10	PASS-THRU REFRIGERATOR				
11	COFFEE URN				
12	BUSSER'S TABLE				
13	UNDER COUNTER BIN (THREE REQUIRED - BY OWNER)				
14	60 QUART MIXER AND ATTACHMENT				
15	REVOLVING TRAY OVEN				
16	PROOFING BOX (TWO REQUIRED) (HEATER)				
17	MIXER ATTACHMENTS MEAT				
18	EQUIPMENT TABLE WITH SINK (TWO RECEPTACLES)				
19	HOT PLATE				
20	20 QUART TRUNNION KETTLE				
21	WORK TABLE (TWO DUPLEX RECEPTACLES)				
22	CONVECTION OVEN				
23	STEAMER - KETTLE COMBINATION				
24	HEAVY DUTY RANGE				
25	GRIDDLE RANGE				
26	SPREADER PLATE AND FRONT ENCLOSURE				
27	HOT PLATES (TWO REQUIRED)				
28	VENTILATING CANOPY				
29	AUTOMATIC FIRE PROTECTION SYSTEM FOR VENTILATING CANOPY				
30	WORK TABLE WITH SINK (DUPLEX RECEPTACLE)				
31	CAN AND BOTTLE CRUSHER				
32	WALK-IN FREEZER AND COOLER COMBINATION UNIT				
33	REMOTE REFRIGERATION SYSTEM FOR WALK-IN FREEZER AND COOLER				
34	WALK-IN COOLER AND FREEZER SHELVING				
35	20 QUART MIXER AND ATTACHMENTS				
36	CABINET TABLE				
37	SLICER				
38	TOASTER				
39	VEGETABLE PREPARATION UNIT WITH SINK (DUPLEX RECEPTACLE)				
40	DISPOSER				
41	FOOD CUTTER/CHOPPER WITH STAND				
42	POT AND PAN SINK				
43	DISPOSER				
44	ADVANCE POT WASHER				
45	SINK HEATER				
46	PORTABLE POT AND PAN RACK				
47	KITCHEN STORAGE ROOM SHELVING				
48	REFUSE CONTAINER WITH DOLLY				



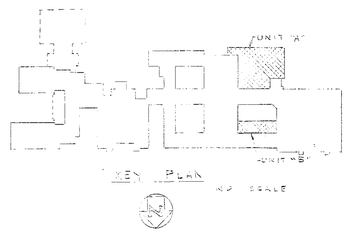






UNIT "B" ELECTRICAL FLOOR PLAN

UNIT "A" ELECTRICAL FLOOR PLAN



KEY PLAN

EVERETT L. BROWN COMPANY — ARCHITECTS & ENGINEERS
5500 BRADBURY AVENUE — PARK FLETCHER
INDIANAPOLIS INDIANA

SHEET E-3 OF 8

ADDITION TO CHESTERTON HIGH SCHOOL