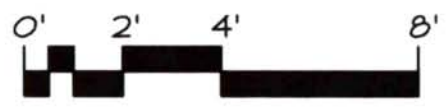


**FOOD SERVICE EQUIPMENT STUDY #2**  
see following page for equipment list



# WILES HILL SENIOR - COMMUNITY CENTER

# FOOD SERVICE EQUIPMENT LIST

- 1.Serving sill with overhead roll-down door
- 2.Mobile tray return rack (at Gym)
- 3.Tray / flatware / napkin dispenser
- 4.Hot food table
- 5.Serving table
- 6.Soiled dish table
- 7.Dishwasher
- 8.Clean dish table with wall shelf above
- 9.Pot washer
- 10.Pot sink
- 11.Mobile utensil / dish storage racks
- 12.Refrigerator
- 13.Lavatory
- 14.Work Table
- 15.Prepare sink
- 16.Food processor
- 17.Toaster
- 18.Microwave
- 19.Exhaust hood
- 20.Steam cooker
- 21.Range
- 22.Convection oven
- 23.Built-in refrigerator
- 24.Built-in freezer
- 25.Janitor's sink
- 26.Roll-thru refrigerator
- 27.Heated roll-thru cabinet

