



- 1 One NSF-Listed American Range model # AF-45 deep fryer.
- 2 28" x 18" working table with storage below.
- 3 NSF-Listed American Range Model # AR72 72" griddle with two convection ovens below. (See Attachment "C").
- 4 28" x 15" working table with utensil drawer below.
- 5 NSF-Listed American Range 8-open-burner stove with one cooking oven & storage below.
- 6 28" x 15" working table with trash bin below.
- 7 6-door standing refrigerator with cold plate & evaporator blower refrigeration system.
- 8 Stainless steel hand washing sink 11" x 9 1/2" x 6" deep (hot/cold running water) w/ 6" splash guard separating dish washing mixed faucet. Foot operating mixed faucet.
- 9 3-compartment stainless steel dish washing sink (hot/cold mixed water faucet) 12" wide x 19" long x 12" deep. Both sides equipped with 12" x 15" drainboards.
- 10 One-door under-counter refrigerator with prep table above; cold plate and evaporator blower refrigeration system.
- 11 One-compartment stainless steel steam-table - capacity of 4 full-sized steam table pans - with latched safety lid and approved drainage valve (drains to ground); hot water tank below.
- 12 Two 10-gallon coffee urns and hot water jacket with safety lid & cup dispenser.
- 13 Under-counter freezer.
- 14 30-gallon fresh water tank beneath chassis. Ronco Plastics # B350 (see page 11 for more information).

- 15 46-gallon I.A.P.M.O. T-1944 Ronco Plastics primary wastewater tank located below sinks & beneath chassis. (see page 11 for more information).
- 16 Steam table auxiliary water faucet.
- 17 20-gallon Ronco Plastics # 1H wastewater tank located beneath ice-chest and chassis - for coffee & ice-chest (See drawing page 11 for more information).
- 18 NSF-Listed Shurflo Model # 2088-554-144 water pump (See Attachment "D").
- 19 Swiveling auxiliary coffee faucet with double-jointed spout long enough to reach both coffee urns and water jacket.
- 20 Stainless steel hood and grease filter with five two-speed exhaust fans located above cooking equipment. Hood is equipped with Ansul Fire Suppression System.
- 21 Five 970 CFM 12-volt fans / makeup air for fans thru screened roof vents.
- 22 One 970 CFM 12 Volt fan with hood and filter above steam table for removal of excess steam from steam table. Makeup air for fans thru screened roof vents.
- 23 Coffee cup dispenser.
- 24 3 top-vent screened windows with one 30-watt 12-volt DC fluorescent light between each top vent.
- 25 20" x 10" self-closing screened pass-out window limited to 216 sq. inches. No less than 18" distance between each window.
- 26 30" x 24" prep area with storage above.
- 27 Internal wash-down hose compartment with hose and nozzle above sink.

- 28 Fresh water inlet located at rear and 50" above ground level with recessed box & protective door.
- 29 Stainless steel grease catch pan.
- 30 Ansul Wet/Dry Fire Suppression System.
- 31 Self-closing driver's door with screened window.
- 32 Additional UL rated 3-A: 40-B:C fire-extinguisher.
- 33 Stainless steel T-bar tool separating coffee urn from coffee jacket for cleaning purposes. Located next to coffee urn.
- 34 12" barrier between pass-out window and steam table.
- 35 First Aid kit located on glove-box above driver's seat.
- 36 78" x 32" rear emergency exit door operable by hand without special tools or keys and labeled "Safety Exit" with 1"-high letters in contrasting colors. Equipped with automatic step.
- 37 Dry storage compartments with latched doors along length of and above curbside equipment.
- 38 Locking storage compartments above driver's cab and passenger section (standard on all trucks).
- 39 Dry storage compartments with latched doors along length of and above driver's side equipment.

<b>Armenco Cater Truck Mfg. Co., Inc.</b> 8526 San Fernando Road, Sun Valley, CA 91352		
Approved By:	<b>Chef Robert</b> Preliminary Floor Plan	Model
Gerhayr Djahani		<b>AR04-P2</b>
<b>Food Preparation Unit</b>		Drawing #
		<b>2</b>