



The picture is schematic; the equipment and furniture is listed:

- Walk-in cooler
- Walk-in freezer
- 8'-long hood
- 11'-long hood (total for 19')

Under-the-hood equipment (all natural gas)

- Convection oven
- 24" flat top
- 36" char broiler
- 36" (6) burner surface
- 16" fryers – 2 pieces

- Pita oven
- 135lb. gyro machine

Cooling and prepping equipment

- 72"-long sandwich cooler
- 48"-long sandwich cooler
- 48"-wide open drink cooler
- 48"-wide hot food table
- Ice machine
- Commercial dishwasher
- Reverse osmosis water dough filter
- 4-compartment sink

- 1 compartment prep sink
- 2 handwash sinks
- 72"-long prep tables – 2

Furniture/miscellaneous

- 6 ppl tables – 6

- 2 ppl tables – 8
- Patio tables/chairs 9/20
- Bar stools – 12
- Energy efficient lightings (everywhere)
- Two-slot food truck parking provided with outlets and gray water dumpster

Except for the dishwasher, the icemaker and the open drink cooler everything else is brand new (installed in June). We passed a health department inspection recently for 100%.