Equipment Drawings
Plan Guide for Food Service Plan Review

- Soiled-Dish Table
- Sprayed Rinse
- Clean Dish Table
- Commercial Dishwasher
- Booster Heater for High Temp Machine
- Disposal
- Floor Sink
- Hand Towel Dispenser
- Soap Dispenser
- Hand Sink
- Hand Wash Sink
- Three Compartment Sink
- Open Waste
- Food Preparation Sink
- Floor Sink
- Types of Open Wastes
- Open Bell Waste
- Floor Drain
- Cut Drain Lines at 45 deg Air Gap