

OWNER FURNISHED, FOOD SERVICE EQUIPMENT CONTRACTOR (FSEC) INSTALLED			
ITEM	EQUIPMENT SCHEDULE	ITEM	EQUIPMENT SCHEDULE
1	WALK-IN COOLER (BOX, LINE SETS, & COIL DRAIN PIPES)	46	HEATED FRY BIN
2	WALK-IN FREEZER (BOX, LINE SETS, & COIL DRAIN PIPES)	47	FRONT PASS-THRU STAINLESS STEEL CHANNEL TRIM
3	WALK-IN COOLER RACKS	48	REFRIGERATED MEAT CART
3A	THAWING RACKS	50	MOBILE WORKTABLE
4	WALK-IN COOLER DUNNAGE RACKS	51	GRILL AND STAND
4A	MOBILE CUSTARD MIX RACKS	52	TRANSFER STATION - ROUGH-IN ONLY
5	WALK-IN FREEZER SHELVING	53A	SANDWICH WRAP STATION LEFT
6	WALK-IN FREEZER DUNNAGE RACKS	53B	SANDWICH WRAP STATION RIGHT
7	WORKTABLE / SINK	53C	WALL SHELF
8	WALL SHELF	54	ORDER BARS
11	LOCKERS	57	STAINLESS STEEL REFRIGERATION CHASE COVER
14	STAINLESS STEEL WALL CORNER GUARDS, SHOWN 14	58	FRY STATION HEAT LAMP - ROUGH-IN ONLY
16	WIRE SHELVING	60	FRYERS
20	DISHTABLES AND UTENSIL SINKS	61	CUSTOM FISH REFRIGERATOR
21	WALL SHELF	62	OPEN NUMBER
24	OPEN NUMBER	65	MOBILE STAINLESS STEEL WORKTABLE
27	SLANTING WALL SHELF	66	ICE MACHINE WITH BIN - ROUGH ONLY
29	CLEAN PAN SHELVING	66A	REMOTE ICE MAKER
31	JANITOR'S SHELVING	67	WORKTABLE
34	REACH-IN FREEZER	68	OPEN NUMBER
35	OPEN NUMBER	71	OPEN NUMBER
37	REFRIGERATED DRAWER BASE	74	REFRIGERATED TOPPING TABLE
38	DUAL FRY DISPENSER - NOT INCLUDED	75	CUSTARD DIPPING CABINET
39	OPEN NUMBER	76	CAKE CONE DISPENSER
40	BREAD SHELF	77A	SUNDAE TOPPING DISPENSER
41	REFRIGERATED WORKTABLES	77B	SUNDAE TOPPING WALL SHELF
42	MOBILE WORKTABLE / OVERSHELF	78	DISH / CUP DISPENSERS
44	GRILL SIDE WARMER CART	79	WALL SHELVES
45	STAINLESS STEEL WALL CAP / ELEC CHASE COVER	80	REFRIGERATED S/S BACKCOUNTER
81	HEATED PASS-THRU UNIT	82	TOOL SHELF
83	REACH-IN REFRIGERATOR	88	DELIVERY SHELF
90	FRONT SERVICE COUNTER	92	CUP DISPENSERS
93	STAINLESS STEEL DRIVE-THRU COUNTER	94	STAINLESS STEEL DRIVE-THRU COUNTER
95	CUP DISPENSERS	95	CUP DISPENSERS
100	DISPLAY CABINET - NOT INCLUDED	101	TRAY / TRASH / RECYCLE CABINETS
102	TRAY / TRASH CABINET - NOT INCLUDED	106	RETAIL FREEZER
107	CONDIMENT CUP DISPENSERS	108	TABLES / CHAIRS / BOOTHS
109	CONDIMENT DISPENSERS	109	CONDIMENT DISPENSERS
110	NAPKIN DISPENSERS	110	BEVERAGE COUNTER
111	BEVERAGE COUNTER	114	CONDIMENT COUNTER
115	OPEN NUMBER	119	WASTE RECEPTACLES
120	HIGH TOP TABLES AND CHAIRS	121	DROP IN CUSTARD COLD PAN
123	WORKTOP REFRIGERATOR	124	WORKTABLES
125	MOBILE WORKTABLE	126	SLANTING WALL SHELF - NOT INCLUDED
127	OPEN NUMBER	505	REFRIGERATION LINE SETS (SEE H6 / A105)

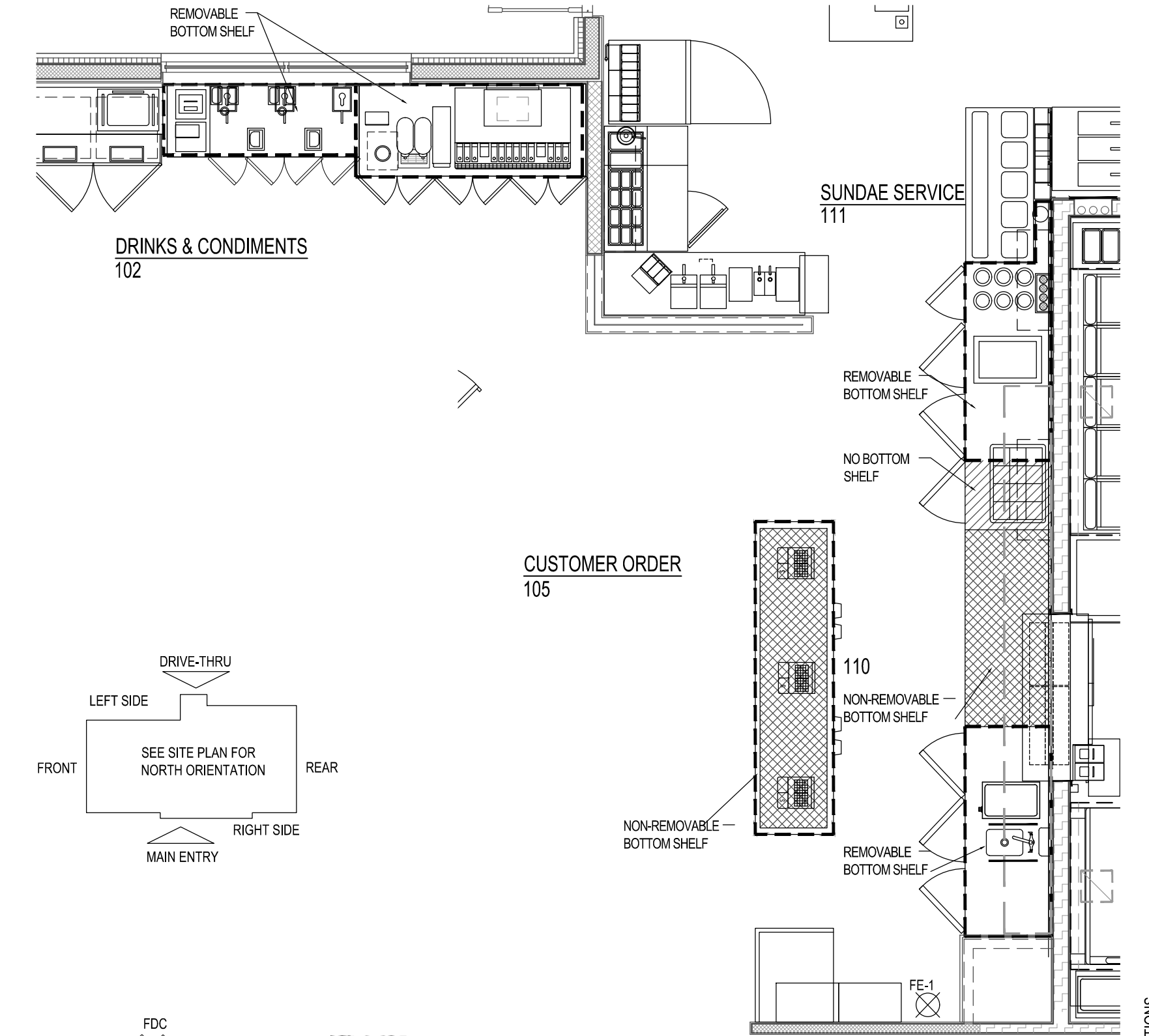
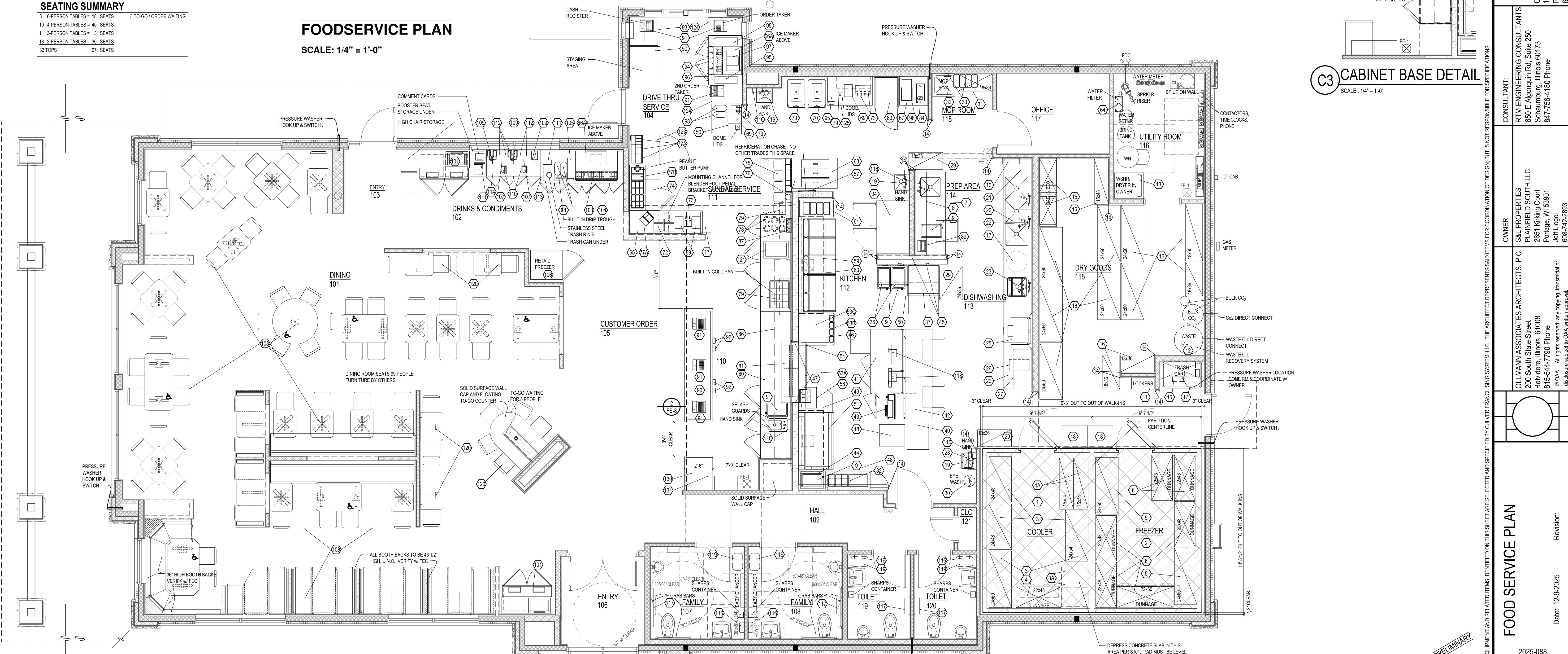
OWNER FURNISHED, VENDOR INSTALLED			
ITEM	EQUIPMENT SCHEDULE	ITEM	EQUIPMENT SCHEDULE
9	COOKER / WARMERS	98	ICED TEA BREWER / DISPENSER
12	WASTE OIL RECOVERY SYSTEM	103	ICE AND SODA DISPENSER
15	BAG-IN-BOX SYSTEM	104	CARBONATOR
17	TRASH CANS / CART	105	SELF SERVICE LID DISPENSER
18	BUN RACKS	111	STRAW DISPENSERS
33	CHEMICAL DISPENSING SYSTEM	112	CONDIMENT PANS
36	MICROWAVE OVEN	118	MONITOR BRACKETS
43	BUN TOASTER		
55	OPEN NUMBER		
56	HEATED BUN WARMER		
63	TRIPLE CUSTARD MACHINE		
69	ASTRO BLENDERS		
70	MILKSHAKE MACHINE		
72	HEATED SYRUP DISPENSERS		
73	LIQUID TOPPING DISPENSERS		
84	COFFEE MAKER		
85	POWER WASHER		
86	MENU BOARD / SIGNAGE PACKAGE		
87	WAFFLE CONE DISPENSER		
89	FOOD LABEL MARKER		
91	CASH REGISTER / POS SYSTEM		
96	ICE AND SODA DISPENSER		
97	CARBONATOR		

NOTE: G.G. TO COORDINATE SOME ITEMS PLACED BY OWNER & NOT BY VENDOR - CONFIRM

OWNER FURNISHED, CONTRACTOR INSTALLED			
ITEM	EQUIPMENT SCHEDULE	ITEM	EQUIPMENT SCHEDULE
10	KETCHUP VOL. PAK DISPENSER	25A	DISHWASHER CONDENSATE HOOD - NOT INCLUDED
13	WASHER / DRYER	28	FIRE SUPPRESSION SYSTEMS
19	HAND SINK	32	MOP SINK
22	PRE-RINSE SPRAY ASSEMBLY	49	EXHAUST HOOD - GRIDDLE
23	PRE-RINSE SPRAY ASSEMBLY	59	EXHAUST HOOD - FRYERS
25	DISHWASHER		
26	BOOSTER HEATER		
30	EYE WASH STATION (CONTRACTOR TO PROVIDE MIXING VALVE PER PLUMBING SCHEDULE)		
64	WATER FILTER		
116	HAND TOWEL DISPENSERS		
117	TOILET PAPER DISPENSERS		
300	TRIM PACKAGE (SEE H2 / A103)		
	FOOD SERVICE EQUIP. COUNTER BASES (SEE FINISH PLAN)		
	SHARPS CONTAINERS		
	AED OPTIONAL - CONFIRM WITH OWNER		
	MOP HANGER		
	ARTWORK (SEE SHEET A103.1)		

SEATING SUMMARY	
3 4-PERSON TABLES = 18 SEATS	5 TO-GO / ORDER WAITING
10 4-PERSON TABLES = 40 SEATS	
1 3-PERSON TABLE = 3 SEATS	
18 2-PERSON TABLES = 36 SEATS	
32 TOPS	97 SEATS

**FOODSERVICE PLAN**  
SCALE: 1/4" = 1'-0"



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**NEW CULVER'S RESTAURANT**  
5074 Gateway Drive  
Plainfield, IN 46168  
County of HENDRICKS

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Culver Franchising System, Inc.  
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Prairie du Sac, WI 53578  
608-643-7980

CONSULTANT:  
RTM ENGINEERING CONSULTANTS  
650 E Algonquin Rd, Suite 250  
Schaumburg, Illinois 60173  
847-756-4180 Phone

OWNER:  
S&L PROPERTIES  
PLAINFIELD SOUTH LLC  
200 South State Street  
Belvidere, Illinois 61008  
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**FOOD SERVICE PLAN**

Date: 12-9-2025  
Revision:

2025-088  
FS-1

PRELIMINARY

FOOD SERVICE EQUIPMENT AND RELATED ITEMS IDENTIFIED ON THIS SHEET ARE SELECTED AND SPECIFIED BY CULVER'S RESTAURANT SYSTEM, LLC. THE ARCHITECT REPRESENTS SAID ITEMS FOR COORDINATION OF DESIGN, BUT IS NOT RESPONSIBLE FOR SPECIFICATIONS.