

**BURGER KING CORPORATION  
FACILITY INSPECTION REPORT (“FIR”) DISCLAIMER**

THIS FIR IS INTENDED TO BE USED **ONLY** BY THE SPECIFIC FRANCHISEE OF THE BURGER KING RESTAURANT REFERENCED IN THE FIR (“RESTAURANT”) TO ASSIST THAT FRANCHISEE IN THE FRANCHISEE’S INDEPENDENT ASSESSMENT OF ESTIMATED COSTS OF A PROPOSED REMODEL OF THE RESTAURANT, OR OTHER REPAIR AND MAINTENANCE WORK OR CAPITAL IMPROVEMENT PROJECT AT THE RESTAURANT.

THIS INFORMATION IS NOT INTENDED FOR, AND SHOULD NOT IN ANY CIRCUMSTANCE BE RELIED UPON AS AN ACTUAL COST BY ANY PROSPECTIVE BURGER KING FRANCHISEE, INCLUDING ANY PROSPECTIVE BUYER OF THE RESTAURANT.

IF PROVIDED, ALL DOLLAR AMOUNTS SET OUT IN THE FIR ARE **ESTIMATES**. NEITHER BKC NOR ITS EMPLOYEES OR AGENTS REPRESENT OR WARRANT IN ANY MANNER THE ACTUAL COSTS THAT WILL BE INCURRED TO COMPLETE ANY REMODEL OR REPAIR AND MAINTENANCE WORK DESCRIBED IN THE FIR. THE ACTUAL COSTS OF ANY REMODELING OR REPAIR AND MAINTENANCE WORK AT THE RESTAURANT IS LIKELY TO BE DIFFERENT, AND COULD BE GREATER THAN THE FIR ESTIMATES.

IF YOU ARE CONSIDERING WHETHER TO EXECUTE A FRANCHISE AGREEMENT, INCLUDING A SUCCESSOR OR RENEWAL FRANCHISE AGREEMENT, WITH REGARD TO THE RESTAURANT, YOU SHOULD NOT RELY ON ANY COST ESTIMATES PROVIDED IN THE FIR WHEN MAKING ANY INVESTMENT DECISION. YOU SHOULD INSTEAD COMPLETE YOUR OWN DUE DILIGENCE INVESTIGATION AND MAKE YOUR OWN FINANCIAL PROJECTIONS IN CONNECTION WITH YOUR INVESTMENT.

**BKC DOES NOT MAKE ANY “FINANCIAL PERFORMANCE REPRESENTATIONS,” OTHER THAN THOSE DESCRIBED IN BKC’S THEN-CURRENT FRANCHISE DISCLOSURE DOCUMENT A COPY OF WHICH IS AVAILABLE ON REQUEST.**

**THE REMODELING, REPAIR AND MAINTENANCE AND IMAGE ITEMS REFERENCED ON THIS FIR ARE ESTIMATED AS OF THE DATE OF THE WALK THRU CONDUCTED BY BKC FOR THE PURPOSE OF CREATING THE FIR. THE CONDITION OF THE RESTAURANT MAY DETERIORATE OR CHANGE AFTER THIS DATE AND ADDITIONAL REPAIR AND MAINTENANCE AND/OR CURRENT IMAGE REMODELING MAY NEED TO BE COMPLETED PRIOR TO BKC GRANTING A NEW FRANCHISE AGREEMENT OR SUCCESSOR FRANCHISE AGREEMENT TO THE FRANCHISEE.**

# FACILITIES SCOPE OF WORK

**NOTE: This facility Inspection Report (FIR) is valid for 1 year**  
from the Walkthrough date if the subject inspection.

**Entry Date:** 01/28/16  
**BK#:** 7017  
**ADI:** Detroit, MI  
**Operator:** Clayton, Timothy Tye  
**Deal Type:** DTL  
**Agmt. Exp. Date:** 1/0/1900  
**Bldg. Type:** Foodcourt  
**Seats:** 0

**Walkthrough Date:** 01/28/16  
**Deal Maker's Selected Walkthrough Level:** 4  
**Construction Manager's Walkthrough Level:** 4  
**Construction Manager:** Pagel

**Project Total**

6/16/2011

## Level 4 Scope

<b>Scope:</b>	Wall and Blade Options are no longer available. Highly recommend BKC approved double drive thru. All approved remodel guidelines posted on www.DesignWithBK.com. For Level 4 remodels, exterior elevations and interior décor plans to be approved by BKC Design - any deviations from approved plans must be addressed before restaurant is considered current image. Design exceptions will only be granted on a case by case basis and must be approved by the Construction Manager, Director of Construction & Director of Design - documented via an Image Exception Form. For L4
<b>LEGAL NOTICE:</b>	If you inform BKC you completed the required remodel work and BKC completes a walk thru and determines that it is not substantially complete, then BKC will charge you a \$500 fee for each subsequent walk thru required until BKC can confirm that the work is substantially complete.
<b>ADA NOTE:</b>	BKC requires company restaurants and franchisees operating BKL properties to comply 100% to the 2010 ADAAG regulations. BKC highly recommends and encourages franchisees operating DTL properties to comply 100% to the 2010 ADAAG regulations. Franchisees operating DTL properties are responsible for identifying and correcting situations that are applicable to their facilities. ADA Notes stated within this document are for guidance only. Detailed requirements are contained in the DOJ's Code of Federal Regulations, 28 CFR Part 36, otherwise referenced as ADAAG Regulations, revised 2010.

### 1. Signage

*Deal Maker's Selected Walkthrough Level:*

**INSTRUCTIONS:**

- Level 1: Requires existing signage to be operational and free of severely broken or missing parts and light leaks.
- Level 2: Requires all signage to be compliant with current standards
- Level 3: Requires all signage to be compliant with current standards
- Level 4: Requires all signage to be compliant with current standards

**ADA NOTE: Required for BKC and BKL projects, recommended for DTL's: signage may not encroach on any accessible path of travel.**

#### 1.h - Drive Thru Elements

*Deal Maker's Selected Walkthrough Level:*

**INSTRUCTIONS:**

- Level 1: Only requires existing signage of any vintage to be operational and free of severely broken or missing parts and light leaks.
- Level 2: Requires Drive Thru elements must be compliant with current standards
- Level 3: Requires Drive Thru elements must be compliant with current standards
- Level 4: Requires Drive Thru elements must be compliant with current standards

**ADA NOTE: Required for BKC and BKL projects, recommended for DTL's: Drive thru components may not encroach on any accessible path of travel. Menu board must have permanent lettering on the cross bar "Picture Menus Available Upon Request".**

### 2. Parking Lot and Site Conditions

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### 2.a - Parking Lot Pavement

*Deal Maker's Selected Walkthrough Level:*

**INSTRUCTIONS:**

- Level 1: Requires elimination of all trip hazards (by a minimum of cold patching and sealing).
- Level 2: Requires all pavement pot holes to be filled, and cracks over 1/2-inch to be patched, filled and sealed, seal coated and striped (See Patching Instructions for Level 4).
- Level 3: Requires all pavement pot holes to be filled, and cracks over 1/2-inch to be patched, filled and sealed, seal coated and striped (See Patching Instructions for Level 4).
- Level 4: Requires parking lot pavement to be returned to as-new condition (Patching of more than 70% requires overlay or replacement)

**ADA NOTE: Required for BKC and BKL projects, recommended for DTL's: Accessible paths of travel that cross the vehicular traffic areas comply with ADA.**

### 2.b - Concrete

*Deal Maker's Selected Walkthrough Level:*

**INSTRUCTIONS:**

- Level 1: Requires elimination of all trip hazards from all Public accessible areas. Patch or replace as required.
- Level 2: Requires elimination of all trip hazards. Repair or replace as required.
- Level 3: Requires elimination of all trip hazards. Repair or replace as required. Failed Drive-Thru lane pavement requires 10' x 20' pads at Menu and DT Windows.
- Level 4: Requires return of all on-site concrete to good condition; eliminating all trip hazards, broken, and pitted concrete. DT menu and windows must have a 10' x 20' concrete pad

**ADA NOTE: Required for BKC and BKL projects, recommended for DTL's: There must be an accessible path of travel from the public right of way to the building. H/C parking must be compliant in number and design. Access from the H/C parking to the building entrance must be compliant.**

### 2.c - Trash Enclosure

*Deal Maker's Selected Walkthrough Level:*

**INSTRUCTIONS:**

- Level 1: Only requires Trash Enclosures, gates and aprons to be clean and in good condition. Clean and/or repair as necessary.
- Level 2: Only requires Trash Enclosures large enough for all Trash, and Grease containers. Walls must be in good condition (any material). Gates must be solid. Aprons must be in good condition.
- Level 3: Only requires Trash Enclosures large enough for all Trash, and Grease containers. Walls must be masonry or approved wood. Gates must be solid. Aprons must be in good condition.
- Level 4: Requires Trash Enclosure large enough for all trash, recycling and grease containers. Walls must be masonry or approved wood. Gates must be solid. Concrete approach required for trash dt

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## Level 4 Scope

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**ADA NOTE: Required for BKC and BKL projects, recommended for DTL's: Not a public area, no ADA requirement. Exception: If a disabled employee is required to access the area, then ADA access is required.**

### 2.d - Site Lighting

*Deal Maker's Selected Walkthrough Level:*

**INSTRUCTIONS:**

- Level 1: Only requires site lighting fixtures providing any level of lighting be clean and in good condition (operable and safe, with no missing parts).
- Level 2: Requires site lighting to be Metal Halide, spaced to provide levels compliant with Image standards. Heads, poles, lenses and bases must be in good condition.
- Level 3: Requires site lighting to be Metal Halide, spaced to provide levels compliant with Image standards. Heads, poles, lenses and bases must be in good condition.
- Level 4: Requires site lighting to be Metal Halide, spaced to provide levels compliant with Image standards. Heads, poles, lenses and bases must be in good condition.

**ADA NOTE: Required for BKC and BKL projects, recommended for DTL's: Lighting may not encroach on any accessible path of travel.**

### 2.e - Landscaping / Walls / Fences

*Deal Maker's Selected Walkthrough Level:*

**INSTRUCTIONS:**

- Level 1: Only requires beds to be well maintained, with no dead plantings.
- Level 2: Only requires beds to be well maintained and mulched, with no dead plantings. Irrigation systems must be operational.
- Level 3: Requires all lawn areas, trees, shrubs, planting beds, landscape ties, fences, and decorative walls to be in good condition. Irrigations systems must be operational.
- Level 4: Requires all lawn areas, trees, shrubs, planting beds, landscape ties, fences, and decorative walls to be in good condition. Irrigations systems must be operational.

**ADA NOTE: Required for BKC and BKL projects, recommended for DTL's: Lighting may not encroach on any accessible path of travel.**

### 2.f - Miscellaneous Site Issues

*Deal Maker's Selected Walkthrough Level:*

**INSTRUCTIONS:**

- Level 1: Requires that each of the items listed below must be in good condition.
- Level 2: Requires that each of the items listed below must be in good condition. Branded logos, if present, must be current.
- Level 3: Requires that each of the items listed below must be in good condition. Branded logos, if present, must be current.

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**Project Total**

6/16/2011

## Level 4 Scope

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**ADA NOTE: Required for BKC and BKL projects, recommended for DTL's: Phones, paper and back racks, and any other item may not encroach on any accessible path of travel. Phones must meet additional ADA requirements**

### 2.g - Outdoor Seating

*Deal Maker's Selected Walkthrough Level:*

**INSTRUCTIONS:**

- Level 1: Requires that each of the items listed below must be in good condition, and free of deterioration, weather damage. ADA Access should be provided.
- Level 2: Requires that each of the items listed below must be in good condition, and free of deterioration, weather damage. ADA Access should be provided.
- Level 3: Requires that each of the items listed below must be in good condition, compliant with ADA Access Guidelines, and free of deterioration, weather damage.
- Level 4: Requires that each of the items listed below must be in good condition, compliant with ADA Access Guidelines, and free of deterioration, weather damage.

**ADA NOTE: Required for BKC and BKL projects, recommended for DTL's: Seating must meet accessibility requirements and be compliant in design and quantity.**

### 3.a - All Playgrounds

*Deal Maker's Selected Walkthrough Level:*

**INSTRUCTIONS:**

- All replacement fences must be at least 5' high and have no spaces more than 3 1/2".
- Level 1: Requires that all items listed below to be present, and in good condition. Fences must be at least 5' high, painted per Image standards, and have no spaces more than 4".
- Level 2: Requires that all items listed below to be present, and in good condition. Fences must be at least 5' high, painted per Image standards, and have no spaces more than 4".
- Level 3: Requires that all items listed below to be present, and in good condition. Fences must be at least 5' high, painted per Image standards, and have no spaces more than 4".
- Level 4: Requires that all items listed below to be present, and in good condition. Fences must be at least 5' high, painted per Image standards, and be replaced if spaces more than 4".
- OLD playground areas must be converted or filled with outdoor seating. Unused or under utilized areas are not permitted. Feance and support columns may only remain on the drive thru side of the s remain

**ADA NOTE: Required for BKC and BKL projects, recommended for DTL's: Seating must meet accessibility requirements and be compliant in design and quantity. Play equipment must accessibility requirements .**

## 4. Building Exterior

### 4.a - Exterior Walls

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## Level 4 Scope

6/16/2011

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*Deal Maker's Selected Walkthrough Level:*

**INSTRUCTIONS:**

- Level 1: Allows individual walls to be painted to match existing in good condition. If entire building needs painting, comply with Level 3 requirements.
- Level 2: Allows individual walls to be painted to match existing in good condition. If entire building needs painting, comply with Level 3 requirements.
- Level 3: Requires Exterior Walls to be painted to current Image standards. Diagonal siding may remain if in good condition.
- Level 4: Requires Exterior Walls to be painted to current Image standards. Diagonal siding may remain if in good condition.

**ADA NOTE: Required for BKC and BKL projects, recommended for DTL's: Protruding objects may not encroach on any accessible path of travel.**

### 4.b - Mansard Roof

*Deal Maker's Selected Walkthrough Level:*

**INSTRUCTIONS:**

- Level 1: Only requires that the existing roofing must be in good condition. Patch loose or missing shingles as required to match existing surrounding material.
- Level 2: Only requires that existing roofing must be in good condition (wood shakes not allowed). If more than 25% require repair / replacement, replace (painting to current image not required).
- Level 3: Allows existing standing seam metal or asphalt shingles in good condition to be painted the required color per Corporate Image standards. Repair loose or missing shingles first. Silver SSM
- Level 4: Allows existing standing seam metal or asphalt shingles in good condition to be painted the required color per Corporate Image standards. ITP requires Silver SSM Roof

**ADA NOTE: Required for BKC and BKL projects, recommended for DTL's: NONE**

### 4.c - Doors & Windows

*Deal Maker's Selected Walkthrough Level:*

**INSTRUCTIONS:**

- Level 1: Requires windows to be free of broken, cracked and severely fogged panels. Door and DT window frames may not be field painted.
- Level 2: Requires windows to be free of broken, cracked and fogged panels. Frames must be free of fading and scratches. Door and DT window frames may not be field painted.
- Level 3: Requires windows to be free of broken, cracked and fogged panels. Frames must be free of fading and scratches. Door and DT window frames may not be field painted.
- Level 4: Requires windows to be free of broken, cracked and fogged panels. Frames must be free of fading and scratches. Door and DT window frames may not be field painted.

**ADA NOTE: Required for BKC and BKL projects, recommended for DTL's: Entry doors must be compliant with accessibility, maneuvering space, opening force, closing time, size, kick panel as well as other factors.**

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Construction Manager: Pagel

Project Total

6/16/2011

## Level 4 Scope

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### 4.d - Miscellaneous Exterior Elements

*Deal Maker's Selected Walkthrough Level:*

#### INSTRUCTIONS:

Level 1: Requires Light Bands to be operational, in good repair. Parapet Caps, Fascias Soffits must be in good repair. All Exterior lights must be operational, in good repair.  
Level 2: Requires Light Bands to be operational, in good repair. Parapet Caps, Fascias, Soffits must be in good repair. All Exterior lights must be operational, in good repair. Soffit lights must be Metal Halide.  
Level 3 & 4: Requires Light Bands to be operational, and in good repair with continuous lenses. Parapet Caps, Fascias Soffits must be in good repair, and painted per Image stds. All Exterior lights must be operational, in good repair. Soffit lights must be Metal Halide. Color of Wall Packs must match Exterior Image.

ADA NOTE: Required for BKC and BKL projects, recommended for DTL's: NONE

### 4.e - Greenhouse

*Deal Maker's Selected Walkthrough Level:*

#### INSTRUCTIONS:

Level 1: Requires all existing Greenhouses to be in good condition, free of leaks, fogged glass, damaged bases and damaged knee walls. Repair, otherwise cover, or remove.  
Level 2: Requires all existing Greenhouses to be in good condition, free of leaks, fogged glass, damaged bases and damaged knee walls. Repair, otherwise cover, or remove.  
Level 3: Requires all existing Greenhouses to be in good condition, free of leaks, fogged glass, damaged bases and damaged knee walls. Repair, otherwise cover, or remove.  
Level 4: Require all existing Greenhouses to be in good condition, free of leaks, fogged glass, with knee walls finished both sides to match adjoining finishes.

Failed glass and/or framing systems must be addressed.

ADA NOTE: Required for BKC and BKL projects, recommended for DTL's: Seating must meet accessibility requirements and be compliant in design and quantity.

## 5. Building Interior

### 5.a - Service Area

*Deal Maker's Selected Walkthrough Level:*

#### INSTRUCTIONS:

Level 1: Requires only that the elements listed below must be free of severe damage. Materials must only be replaced if in poor condition and not fixable.  
Level 2: Requires only that the elements listed below must be in good condition. Materials must only be replaced if in poor condition and not fixable.

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 Level 4: Solid Surface or Laminated countertops. Knee walls must be faced with tile or wainscoting to match Dining Room walls. Queue Rail Caps (solid surface or laminate) must match knee wall accent tiles or complement Décor. Menu Board must be DT 2000 compliant. Service area walls must be durable, cleanable. Light levels current (50

**ADA NOTE: Required for BKC and BKL projects, recommended for DTL's: Queuing system, and service counter must be on an accessible path of travel and meet accessibility requirements.**

ADDITIONAL NOTES: BKC Design is drafting an image study for this location. The image study will provide additional detail for remodel scope.

### Comments

5.a.1	<input checked="" type="checkbox"/>	Replace Service Counter	
5.a.2	<input checked="" type="checkbox"/>	Lower Front Counter Knee Wall	
5.a.3	<input checked="" type="checkbox"/>	Install Current Tile	Install face brick, stone or tile per specs
5.a.4	<input checked="" type="checkbox"/>	Replace Wainscot on Service Counter Knee wall	Install with 2020 décor package
5.a.7	<input checked="" type="checkbox"/>	Paint behind Interior Menu Board Frame - Black	Paint to new image
5.a.8	<input checked="" type="checkbox"/>	Replace Service Area Wall Covering	
5.a.10	<input checked="" type="checkbox"/>	Replace Service Area Wainscot	
5.a.11	<input checked="" type="checkbox"/>	Replace Service Area Chair Rail	
5.a.12	<input checked="" type="checkbox"/>	Replace Service Area Ceiling	
5.a.13	<input checked="" type="checkbox"/>	Replace Service Area Ceiling Grid	
5.a.15	<input checked="" type="checkbox"/>	Replace Service Area Light Fixtures with LED	Must be LED - Recommend cool light for food service
5.a.18	<input checked="" type="checkbox"/>	Replace HVAC Grilles	
5.a.21	<input checked="" type="checkbox"/>	Install Red Soffit over Service Counter	Install with 2020 décor package
5.a.23	<input checked="" type="checkbox"/>	Install WIFI	Install/verify working

*List appropriate photo numbers in the cell above.*

### 5.b - Dining Room

*Deal Maker's Selected Walkthrough Level:*

**INSTRUCTIONS:**

Level 1: Requires that Equipment, Décor, Tables, Chairs, Window Sills, Chair Rails, Artifacts, Ceiling Tiles must be clean and safe. Repair as necessary.



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Level 2: Requires that Equipment, Décor, Tables, Chairs, Window Sills, Chair Rails, Artifacts, Ceiling Tiles must be free of visible damage. Repair as necessary.

Level 3: Requires that Equipment, Décor, Tables, Chairs, Window Sills, Chair Rails, Artifacts, Ceiling Tiles must be complementary to one another, and in good condition. Open Truss Ceilings must be clean and well maintained.

Level 4: Requires Service equipment to be current. Décor, Tables, Chairs must be new / excellent condition. Window sills, Chair Rails may be solid surface, laminate or painted wood. Open may remain if clean and well maintained. Ceiling tiles (if applicable) must be white or light colored. Lighting must be current (42 foot candles dining room, 50 foot candles front counter).

**ADA NOTE: Required for BKC and BKL projects, recommended for DTL's: All customer operated equipment must be on an access path of travel and meet accessibility requirements. Seating must be on an accessible path of travel and be compliant in design and quantity.**

### 5.c - Interior Miscellaneous - Dining Room

*Deal Maker's Selected Walkthrough Level:*

**INSTRUCTIONS:**

Level 1: Requires only that the Music Speakers, if present, be fully operational and that Exit Signs and Emergency Lights be fully working and in good condition..

Level 2: Requires only that the Music Speakers, if present, be fully operational and that Exit Signs and Emergency Lights be fully working and in good condition..

Level 3: Requires only that the Music Speakers, if present, be fully operational and that Exit Signs and Emergency Lights be fully working and in good condition..

Level 4: Requires only that the Music Speakers, if present, be fully operational and that Exit Signs and Emergency Lights be fully working and in good condition..

**ADA NOTE: Required for BKC and BKL projects, recommended for DTL's: Items must not violate ADA requirements**

### 5.d - Women's Restroom

*Deal Maker's Selected Walkthrough Level:*

**INSTRUCTIONS:**

Level 1: Requires only that equipment, fixtures, fittings, lighting and finishes to be operable (as appropriate), clean and in good condition.

Level 2: Requires only that equipment, fixtures, fittings, lighting and finishes to be operable (as appropriate), clean and in good condition.

Level 3: Requires only that equipment, fixtures, fittings, lighting and finishes to be operable (as appropriate), clean and in good condition.

Level 4: Require full Image '99 compliance. Paper towel dispensers and wall mounted trash receptacles are required.

Tile is required on walls to not less than 5 1/2 feet above floor. Lighting must be current (50fc = 75sf/fixture).

**ADA NOTE: Required for BKC and BKL projects, recommended for DTL's: Must be on an accessible path of travel and all components must meet maneuvering and accessibility requirements .**

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**Entry Date:** 01/28/16  
**BK#:** 7017  
**ADI:** Detroit, MI  
**Operator:** Clayton, Timothy Tye  
**Deal Type:** DTL  
**Agmt. Exp. Date:** 1/0/1900  
**Bldg. Type:** Foodcourt  
**Seats:** 0

**Walkthrough Date:** 01/28/16  
**Deal Maker's Selected Walkthrough Level:** 4  
**Construction Manager's Walkthrough Level:** 4  
**Construction Manager:** Pagel

**Project Total**

## Level 4 Scope

6/16/2011

**Scope:** Wall and Blade Options are no longer available. Highly recommend BKC approved double drive thru. All approved remodel guidelines posted on www.DesignWithBK.com. For Level 4 remodels, exterior elevations and interior décor plans to be approved by BKC Design - any deviations from approved plans must be addressed before restaurant is considered current image. Design exceptions will only be granted on a case by case basis and must be approved by the Construction Manager, Director of Construction & Director of Design - documented via an Image Exception Form. For L4

### 5.e - Men's Restroom

*Deal Maker's Selected Walkthrough Level:*

**INSTRUCTIONS:**

Level 1: Requires only that equipment, fixtures, fittings, lighting and finishes to be operable (as appropriate), clean and in good condition.  
 Level 2: Requires only that equipment, fixtures, fittings, lighting and finishes to be operable (as appropriate), clean and in good condition.  
 Level 3: Requires only that equipment, fixtures, fittings, lighting and finishes to be operable (as appropriate), clean and in good condition.  
 Level 4: Require full Image '99 compliance. Paper towel dispensers and wall mounted trash receptacles are required.

Tile is required on walls to not less than 5 1/2 feet above floor. Lighting must be current (50fc = 75sf/fixture).

**ADA NOTE: Required for BKC and BKL projects, recommended for DTL's: Must be on an accessible path of travel and all components must meet maneuvering and accessibility requirements .**

### 5.f - Kitchen - General

*Deal Maker's Selected Walkthrough Level:*

**INSTRUCTIONS:**

General: No field painting of any Kitchen surfaces allowed. Ceiling tiles must be vinyl-coated, white. Grids must be factory-painted, white. Face walls with ceramic tile or FRP to ceiling.  
 Level 1: Requires Kitchen floors, walls, ceilings and lighting to be clean, in good repair, free of slip or trip hazards, with no missing/broken parts or peeling paint.  
 Level 2: Requires Kitchen floors, walls, ceilings and lighting to be clean, free of visible damage, free of slip/trip hazards, with no missing/broken parts or peeling paint.  
 Level 3: Requires Kitchen floors, walls, ceilings and lighting to be clean, free of visible damage, free of slip/trip hazards, with no missing/broken parts or peeling paint.  
 Level 4: Requires Kitchen floors, walls, ceilings to be clean, free of visible damage, slip/trip hazards, with no missing/broken parts. Lighting must be current (75fc=48sf/fixture).

**ADA NOTE: Required for BKC and BKL projects, recommended for DTL's: Not a public area, no ADA requirement. Exception: If a disabled employee is required to access the area, then ADA access is required.**

**ADDITIONAL NOTES:**

### Comments

5.f.1   X   Replace/Relaminate Entry Door

	Relaminate to match 2020 décor package
--	--

# FACILITIES SCOPE OF WORK

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**Project Total**

6/16/2011
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## Level 4 Scope

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5.f.2	<input checked="" type="checkbox"/> Replace/Repaint Entry Door Frame	
5.f.6	<input checked="" type="checkbox"/> Replace Floor Tile	Replace all cracked tiles thru out back of house
5.f.7	<input checked="" type="checkbox"/> Repair Floor Tile	Repair as needed thru out back of house
5.f.8	<input checked="" type="checkbox"/> Grout Floor	RegROUT w/ epoxy grout as needed
5.f.9	<input checked="" type="checkbox"/> Replace Base Tile	Replace all cracked tiles thru out back of house
5.f.10	<input checked="" type="checkbox"/> Repair Base Tile	Repair as needed thru out back of house
5.f.14	<input checked="" type="checkbox"/> Replace FRP	All discolored FRP
5.f.16	<input checked="" type="checkbox"/> Replace Ceiling Tile	Replace ceiling tile, grid and diffusers thru out back of house
5.f.17	<input checked="" type="checkbox"/> Clean Ceiling	
5.f.18	<input checked="" type="checkbox"/> Replace Ceiling Grid	
5.f.20	<input checked="" type="checkbox"/> Replace A/C Grilles & Vents	Recommended
5.f.22	<input checked="" type="checkbox"/> Replace Lighting	Must be LED - Recommend cool light for food service
5.f.29	<input checked="" type="checkbox"/> Remove all exposed wood BOH	Replace with clean/wipeable surface

*List appropriate photo numbers in the cell above.*

### 5.g - Office

**INSTRUCTIONS:**  
 Level 1: Requires Office floors, walls, ceilings and lighting to be clean, in good repair, free of slip or trip hazards, with no missing/broken parts or peeling paint.  
 Level 2: Requires Office floors, walls, ceilings and lighting to be clean, free of visible damage, free of slip/trip hazards, with no missing/broken parts or peeling paint.  
 Level 3: Requires Office floors, walls, ceilings and lighting to be clean, free of visible damage, free of slip/trip hazards, with no missing/broken parts or peeling paint.  
 Level 4: Requires Office floors, walls, ceilings to be current, clean, free of damage, slip/trip hazards, with no missing/broken parts. Lighting must be current (75fc=48sf/fixture).

**ADA NOTE: Required for BKC and BKL projects, recommended for DTL's: Not a public area, no ADA requirement. Exception: If a disabled employee is required to access the area, then ADA access is required.**

**ADDITIONAL NOTES:**

		Comments
5.g.1	<input checked="" type="checkbox"/> Replace/Relaminate Door	Refinish door
5.g.2	<input checked="" type="checkbox"/> Replace/Repaint Door Frame	Refinish frame

# FACILITIES SCOPE OF WORK

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**Seats:** 0

**Walkthrough Date:** 01/28/16  
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**Construction Manager's Walkthrough Level:** 4  
**Construction Manager:** Pagel

**Project Total**

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## Level 4 Scope

6/16/2011

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- 5.g.3  Replace Door Hardware
- 5.g.7  Repair Floor
- 5.g.9  Repair Base Tile
- 5.g.12  Replace FRP
- 5.g.14  Replace Ceiling Tile
- 5.g.16  Replace Ceiling Grid
- 5.g.18  Replace A/C Grilles & Vents
- 5.g.20  Replace Lighting
- 5.g.23  Replace Desk / Counter

	Replace all FRP back of house
	Must be LED - Recommend cool light for food service
	Upgrade manager office fixtures

*List appropriate photo numbers in the cell above.*

### 5.h - Crew Room

**INSTRUCTIONS:**  
 Level 1: Requires Crew Room floors, walls, ceilings and lighting to be clean, in good repair, free of slip or trip hazards, with no missing/broken parts or peeling paint.  
 Level 2: Requires Crew Room floors, walls, ceilings and lighting to be clean, free of visible damage, free of slip/trip hazards, with no missing/broken parts or peeling paint.  
 Level 3: Requires Crew Room floors, walls, ceilings and lighting to be clean, free of visible damage, free of slip/trip hazards, with no missing/broken parts or peeling paint.  
 Level 4: Requires Crew Room floors, walls, ceilings to be current, clean, free of damage, slip/trip hazards, with no missing/broken parts. Lighting must be current (75fc=48sf/fixture).

**ADA NOTE: Required for BKC and BKL projects, recommended for DTL's: Not a public area, no ADA requirement. Exception: If a disabled employee is required to access the area, then ADA access is required.**

### 5.I - Storage Room

**INSTRUCTIONS:**  
 Level 1: Requires Kitchen floors, walls, ceilings and lighting to be clean, in good repair, free of slip or trip hazards, with no missing/broken parts or peeling paint.  
 Level 2: Requires Kitchen floors, walls, ceilings and lighting to be clean, free of visible damage, free of slip/trip hazards, with no missing/broken parts or peeling paint.  
 Level 3: Requires Kitchen floors, walls, ceilings and lighting to be clean, free of visible damage, free of slip/trip hazards, with no missing/broken parts or peeling paint.  
 Level 4: Requires Kitchen floors, walls, ceilings to be clean, free of visible damage, slip/trip hazards, with no missing/broken parts. Lighting must be current (30fc=96sf/fixture).

**ADA NOTE: Required for BKC and BKL projects, recommended for DTL's: Not a public area, no ADA requirement. Exception: If a disabled employee is required to access the area, then ADA access is required.**

**ADDITIONAL NOTES:**

# FACILITIES SCOPE OF WORK

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**Walkthrough Date:** 01/28/16  
**Deal Maker's Selected Walkthrough Level:** 4  
**Construction Manager's Walkthrough Level:** 4  
**Construction Manager:** Pagel

**Project Total**

6/16/2011
-----------

## Level 4 Scope

Scope:	Wall and Blade Options are no longer available. Highly recommend BKC approved double drive thru. All approved remodel guidelines posted on www.DesignWithBK.com. For Level 4 remodels, exterior elevations and interior décor plans to be approved by BKC Design - any deviations from approved plans must be addressed before restaurant is considered current image. Design exceptions will only be granted on a case by case basis and must be approved by the Construction Manager, Director of Construction & Director of Design - documented via an Image Exception Form. For L4
--------	--

- 5.I.6   X   Repair Floor
- 5.I.8   X   Repair Base Tile
- 5.I.12   X   Repair FRP
- 5.I.13   X   Replace Ceiling Tile
- 5.I.15   X   Replace Ceiling Grid
- 5.I.17   X   Replace A/C Grilles & Vents
- 5.I.19   X   Replace Lighting

		Comments
		Must be LED - Recommend cool light for food service

*List appropriate photo numbers in the cell above.*

### 5.j - Utility Room

<b>INSTRUCTIONS:</b> Level 1: Requires Kitchen floors, walls, ceilings and lighting to be clean, in good repair, free of slip or trip hazards, with no missing/broken parts or peeling paint. Level 2: Requires Kitchen floors, walls, ceilings and lighting to be clean, free of visible damage, free of slip/trip hazards, with no missing/broken parts or peeling paint. Level 3: Requires Kitchen floors, walls, ceilings and lighting to be clean, free of visible damage, free of slip/trip hazards, with no missing/broken parts or peeling paint. Level 4: Requires Kitchen floors, walls, ceilings to be clean, free of visible damage, slip/trip hazards, with no missing/broken parts. Lighting must be current (30fc=96sf/fixture).
---

<b>ADA NOTE: Required for BKC and BKL projects, recommended for DTL's: Not a public area, no ADA requirement. Exception: If a disabled employee is required to access the area, then ADA access is required.</b>
--

<b>ADDITIONAL NOTES:</b>
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- 5.j.6   X   Repair Base Tile
- 5.j.8   X   Repair Wall Tile
- 5.j.11   X   Repair FRP

		Comments

# FACILITIES SCOPE OF WORK

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**Project Total**

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## Level 4 Scope

6/16/2011

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- 5.j.12 X Replace Ceiling Tile
- 5.j.14 X Replace Ceiling Grid
- 5.j.16 X Replace A/C Grilles & Vents
- 5.j.18 X Replace Lighting
- 5.j.22 X Repair Mop / Janitor / Can Wash Sinks

	Must be LED - Recommend cool light for food service

*List appropriate photo numbers in the cell above.*

### 5.k - Interior Miscellaneous - Kitchen

**INSTRUCTIONS:**

- Level 1: Requires only that miscellaneous systems present be in working order. Repair or replace as required.
- Level 2: Requires only that miscellaneous systems present be in working order. Repair or replace as required.
- Level 3: Requires only that miscellaneous systems present be in working order. Repair or replace as required.
- Level 4: Requires only that miscellaneous systems present be in working order. Repair or replace as required.

**ADA NOTE: Required for BKC and BKL projects, recommended for DTL's: Not a public area, no ADA requirement. Exception: If a disabled employee is required to access the area, then ADA access is required.**

**ADDITIONAL NOTES:**

--

### Comments

- 5.k.2 X Install/Replace Stainless Steel Corner Guards

	Recommended for high traffic areas

*List appropriate photo numbers in the cell above.*

### 6. - Roof Top

#### 6.a. - Flat Roof

*Deal Maker's Selected Walkthrough Level:*

**INSTRUCTIONS:**

- Level 1: Requires Flat Roofing to be clean and free of debris and leaks. Repair/replace roof as required.

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6/16/2011

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Level 2: Requires Flat Roofing to be clean and free of debris and leaks. Repair/replace roof as required.  
 Level 3: Requires Flat Roofing to be clean and free of debris and leaks. Repair/replace roof as required.  
 Level 4: Requires Flat Roofing to be free of debris and leaks and Warranted. Repair/replace roof as required.

### 6.b. - H.V.A.C.

*Deal Maker's Selected Walkthrough Level:*

**INSTRUCTIONS:**

Level 1: Requires HVAC systems to be operational in both heating & cooling cycles, capable of maintaining 68 - 78 degrees year around. Verify condition with FBL  
 Level 2: Requires HVAC systems to be operational in both heating & cooling cycles, capable of maintaining 68 - 78 degrees year around. Verify condition with FBL  
 Level 3: Requires HVAC systems to be operational in both heating & cooling cycles, capable of maintaining 68 - 78 degrees year around. Verify condition with FBL  
 Level 4: Requires HVAC systems to be fully operational in both heating & cooling cycles. (same as level 3). Curbs, cabinets, P-Traps, drains and electrical disconnects must be in good condition.

### 7.a - Kitchen Equipment

*Deal Maker's Selected Walkthrough Level:*

**INSTRUCTIONS:**

Level 1: Requires that all existing equipment be fully operational.  
 Level 2: All restaurants must have all required Phase I Kitchen Equipment in place, fully operational and in good condition.  
 Level 3: All restaurants must have all required Phase I Kitchen Equipment in place, fully operational and in good condition.  
 Level 4: All restaurants must have all required Phase I Kitchen Equipment in place, fully operational and in good condition.

**ADDITIONAL NOTES:**

		Comments
7.a.1 _____ High Speed Bun Toaster (1 or 2)	\$ -	Two required if no specialty board or no steamer. Minimum required is one
7.a.2 _____ Bun Toaster Cart (1)	\$ -	
7.a.3 _____ PHU (3)	\$ -	minimum of 3 required
7.a.4 _____ Steamer Timer Bar (1)	\$ -	
7.a.5 _____ Steamer Bun Conversion Kit (1)	\$ -	

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6/16/2011

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7.a.6	Pans with handles (36)	\$ - Provide a minimum of 36 damage free pans
7.a.7	Pan Grates, Cambro 30HPD, 1/3, Amber (24)	\$ -
7.a.8	Meat Tongs, Cambro TG6110, flat grip (8)	\$ -
7.a.9	Key Pad Stickers (1)	\$ -
7.a.10	Specialty Board Shelf Extension	\$ -
7.a.11	Main Board Shelf Extension	\$ -
7.a.12	<input checked="" type="checkbox"/> Replace Bulb/Cover in Walk-In Cooler/Freezer	
7.a.13	<input checked="" type="checkbox"/> Address HVAC Unit Freezing in Walk-In Cooler/Freezer	
7.a.14		\$ -

*List appropriate photo numbers in the cell above.*

### 8. Kitchen Equipment

*Deal Maker's Selected Walkthrough Level:*

**INSTRUCTIONS:**  
 Level 1: Requires that all equipment be fully operational.  
 Level 2: Requires that all equipment be fully operational and in good condition.  
 Level 2: Requires that all equipment be fully operational and in good condition.  
 Level 4: Requires all equipment to be current, approved, and in good condition. Repair or replace as necessary and appropriate.

**ADDITIONAL NOTES:**

### 9.a - Design & Permitting

*Deal Maker's Selected Walkthrough Level:*

**INSTRUCTIONS:**  
 Level 1: Requires BKL Operators to obtain Permits as necessary, and to request Legal Clearance for all remodels, requiring plans as necessary. DTL Operators use discretion.  
 Level 2: Requires BKL Operators to obtain Permits as necessary, and to request Legal Clearance for all remodels, requiring plans as necessary. DTL Operators use discretion.  
 Level 3: Requires BKL Operators to obtain Permits as necessary, and to request Legal Clearance for all remodels, requiring plans as necessary. DTL Operators use discretion.  
 Level 4: Requires BKL Operators to obtain Permits as necessary, and to request Legal Clearance for all remodels, requiring plans as necessary. DTL Operators use discretion.



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**ADA NOTE: Required for BKC and BKL projects, recommended for DTL's: BKC's 2004 ADAAG Checklist must be completed by an architect prior to finalizing remodel plans in order to indentify items requiring corrective actions. Upon completion of the remodel, the architect must perform another inspection to confirm 100% compliance with BKC's 2004**

ADDITIONAL NOTES:

- 9.a.1  Architectural / Engineering
- 9.a.2  ADA Inspections and Certification of Compliance Letter
- 9.a.3  Engineer's Inspection Report
- 9.a.3  Permits
- 9.a.4  **Pre and Post 2010 ADAAG Inspection**
- 9.a.5
- 9.a.6  Playground Addition (Architectural / Engineering)
- 9.a.7  Lobbyist / External Legal

**Comments**

		BKL require pre and post ADA inspections
\$	-	Building condition requires further investigation
		Required for all BKL remodel projects
\$	-	
\$	-	
\$	-	

*List appropriate photo numbers in the cell above.*

**North America**

**June, 2013**

**Approved Equipment List**



## **Welcome to the 2013 edition of the Approved Equipment List (AEL) for North American restaurants.**

**This list provides information as to the following:**

- **New equipment** currently approved for purchase in new restaurants.
- **Replacement equipment** in existing restaurants.
- **Equipment that is no longer available for purchase but approved for use** for existing restaurants. (some equipment has time limitations)

**In some cases, non-Core, locally approved equipment options may be included provided that an authorized local BKC representative has issued a local approval letter after validating that equipment meets the functional specs and local business needs.**

**For more equipment information, you can visit the BK Gateway for hot links to manufacturer's specification sheets, and manuals.**

**Should you find equipment in restaurant not currently on this list, please contact the BKC's Global Engineering / Equipment Development team for evaluation for possible approval, exception consideration or a removal alternative.**

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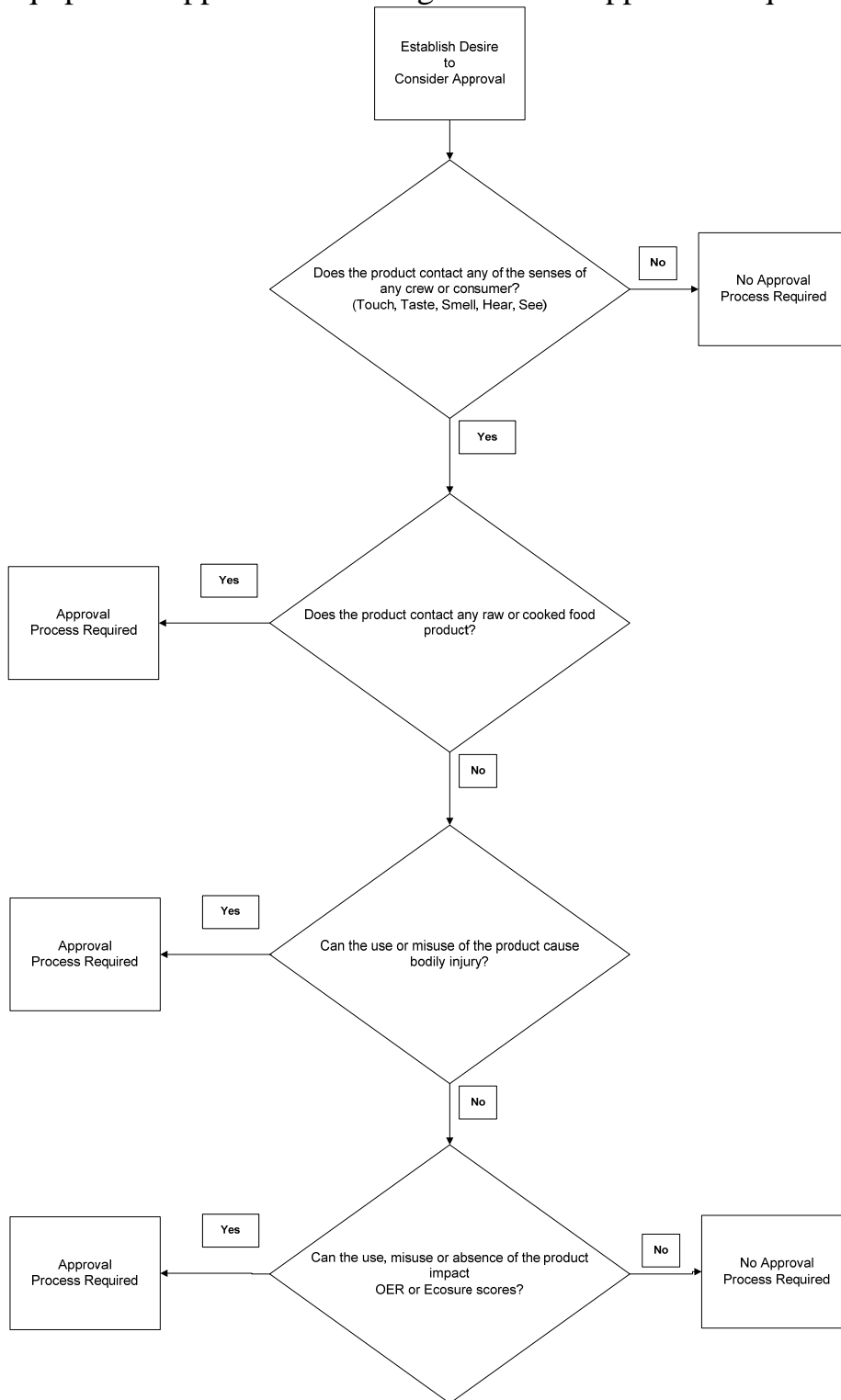
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## Global Equipment Approval Process

A party having an interest in approving a piece of equipment not in the AEL for use in the restaurant must go through the following steps:

1. Receive written consent from Division Vice President, Country Manager or Regional President to proceed.
2. Review the approval screening document on page 5 to determine if the approval process is required.
3. If approval of the proposed equipment is required, then the party having an interest in approval shall submit an approval request to Seth Downs, Equipment Development, at [sdowns@whopper.com](mailto:sdowns@whopper.com). The approval request must include manufacturer, model and spec sheet, and regional consent described in paragraph 1 above.
4. Once reviewed by BKC, one of five actions will result:
  - Formal approval through the Miami RSC if the piece of equipment is determined to be a Core item (equipment that is critical for the Burger King menu standardization as defined in pages 14 to 16), the business case warrants it and resources are available for testing.
  - Rejection of approval if the piece of equipment is determined to be a Core item and the business case does not warrant it or resources are not available for testing.
  - Formal approval through the Miami RSC if the business case warrants it and funding for outside consultant service is available regionally or at the RSC for testing.
  - Local approval whereby an approval checklist will be returned to the interested party with the required testing and documentation noted. The local BKC employee having legal approval signing authority must ensure completion of the enclosed approval checklist and all appropriate documentation and submittal to Sang Chun at the RSC for review.
  - Local approval whereby a Division Vice President, Country Manager or Regional President has chosen to forego the approval options noted above, confirmed legal compliance for their region and submits a note to BKC engineering (note: this approval option does not apply to core equipment)

# Equipment Approval Screening – Is BKC Approval Required?



June 7, 2007 Rev. 0

## Equipment Policies

Equipment	Rule
<b>Broiler (Core)</b>	<ul style="list-style-type: none"> <li>All restaurants must have a Duke FBB, a Nieco MPB94, 9000, JF-93 &amp; JF-94 series broilers.</li> </ul>
<b>Coffee Systems (Non Core)</b>	<ul style="list-style-type: none"> <li>All restaurants must have the Bunn ITCB brewer with attached water filter and three Bunn Thermofresh Servers (1/2 or 1 gallon) &amp; iMIX-5</li> </ul>
<b>Drink Systems (Non Core)</b>	<ul style="list-style-type: none"> <li>Each restaurant is required to have a minimum 12 valves in the self serve drink station and 8 valves in the drive thru. Cornelius , Lancer or Self-Serve &amp; Drive thru FreeStyle (Coca-Cola)</li> <li>Crew serve drink stations require a minimum of 8 valves from approved drink towers.</li> <li>Soft Serve equipment ( Taylor, Stoelting)</li> </ul>
<b>Drive Thru Communications (Non Core)</b>	<ul style="list-style-type: none"> <li>Each drive thru restaurant is required to have a minimum of an approved 3 headset system, drive thru timer unit per drive thru lane. (3-M , Panasonic &amp; HME )</li> <li>Order confirmation. (Texas Digital / SICOM &amp; Delphi.)</li> </ul>
<b>Fabrication (Core)</b>	<ul style="list-style-type: none"> <li>Fabrication must be purchased from approved Kitchen Equipment Suppliers. (Franke / H&amp;K and QualServ)</li> <li>Note: Each restaurant is required to have one approved 3 comp. and 1 single compartment prep sink and the appropriate number of approved hand sinks to meet local codes.</li> <li>New restaurant are now required to have a single tier recessed heat chute.</li> </ul>
<b>Freezer/Cooler (Non Core)</b>	<ul style="list-style-type: none"> <li>Each restaurant shall have an approved walk in freezer and cooler.(Kolpak,Norlake,ICS, KoolStar)</li> <li>A 44" or 50" broiler meatwell freezer, a specialty meatwell (ROC) or freezer, and an under counter refrigerator.(Silver King, all approved KES's )</li> </ul>

<b>Equipment</b>	<b>Rule</b>
<b>Frozen Carbonated Beverages (Non Core)</b>	<ul style="list-style-type: none"> <li>• All restaurants are required to have an approved two or three barrel frozen carbonated beverage machine. (FBD, Lancer Taylor &amp; IMI-Cornelius)</li> </ul>
<b>Fryer – including filter system and oil disposal system. (Core)</b>	<ul style="list-style-type: none"> <li>• Each restaurant is required to have a minimum of 8 basket capacity of full vat fryers from the approved list. (Frymaster &amp; Pitco) 30 or 50 lbs. fryer</li> <li>• For existing restaurants with individual fryers – two 50 lb fryers (4 baskets) can be changed to one 60 lb fryer (3 baskets). Total of 7 basket capacity is allowed for retrofit with individual fryers.</li> <li>• Each restaurant is required to have either one approved portable fryer filtration unit or built in filtration.</li> <li>• Each restaurant is required to have an approved shortening disposal unit or system.</li> </ul>
<b>Holding Equipment (Core)</b>	<ul style="list-style-type: none"> <li>• Each restaurant is required to have a minimum of 32 PHU slots of approved PHU's (Duke / Prince Castle )</li> </ul>
<b>Ice Machines (Non Core)</b>	<ul style="list-style-type: none"> <li>• Each restaurant is required to have either an approved freestanding ice machine in the back of the restaurant or an approved remote system over each drink tower (Manitowoc, Scotsman &amp; Hoshisaki)</li> </ul>
<b>Kitchen Minder (Core)</b>	<ul style="list-style-type: none"> <li>• All restaurants must have Kitchen Minder installed. (ICC)</li> </ul>
<b>Ovens (Non Core)</b>	<ul style="list-style-type: none"> <li>• Each restaurant serving breakfast must have a minimum of one approved ½ size convection oven (Blodgett &amp; Lang) and an approved biscuit holding cabinet (Crescor) if not using PHU procedures for holding.</li> <li>• Each restaurant is required to have 1 approved microwave.</li> <li>• Existing restaurants may use Fresh-O-Matics in lieu of microwaves already in restaurant.</li> </ul>



Equipment	Rule
<b>Toasters (Core)</b>	<ul style="list-style-type: none"> <li>• Each restaurant is required to have a minimum of one approved high speed toaster on or around the main board and one Specialty board toaster (Prince Castle/ Round Up &amp; Marshall Air)</li> <li>• ROC restaurants are required to have two high speed toasters on the board. Toast to order restaurants are required to have one high speed toaster per sandwich board.</li> <li>• Each restaurant is required to have a minimum of one approved conveyor toaster.</li> </ul>
<b>Ventilation (Core)</b>	<ul style="list-style-type: none"> <li>• Each restaurant is required to have an approved ventilation system over their fryers and broilers. (Gaylord, Franke, &amp; H&amp;K)</li> <li>• NOTE: Some municipalities may require other appliances to be vented.</li> </ul>
<b>Water Filters (Non Core)</b>	<ul style="list-style-type: none"> <li>• Each restaurant is required to have an approved water filtration system with validation that filters are changed per requirements.(Everpure, AJ Antunes, 3M, &amp; Selecto )</li> </ul>
<b>POS System (Core)</b>	<ul style="list-style-type: none"> <li>• Each restaurant is required to have an Approved POS System (for details, refer to Global Standard Point Of Sale Systems policy) (SICOM , Micros, &amp; Radiant)</li> </ul>

**Note: Kiosks, MRS units, and Expressways have special equipment needs based on physical space, layout, and menu and not all policies apply.**

## Minimum New Restaurant Requirement (ROC)

Description Section	Minimum Equipment Requirement
<p><b>Self Serve Drink Station</b></p> <p>See Rendering 1 (page 10) Equipment Choice - pages 14- 26</p>	<ul style="list-style-type: none"> <li>• 9'-8" Self Serve Beverage Bar System (finish TBD)</li> <li>• 12 Valve LV Beverage Ice Dispenser</li> <li>• Iced Tea dispenser (unless behind counter)</li> <li>• Ketchup dispenser</li> <li>• Straw / Lid dispenser, napkin dispenser, Soufflé cup dispenser, etc.</li> <li>• 14 line tubing bundle, Carbonator, Diagnostic, Installation Kit</li> </ul>
<p><b>Front Counter / Dessert</b></p> <p>See Elevation B-C (page 12-13) Equipment Choice - pages 14- 26</p>	<ul style="list-style-type: none"> <li>• Condiment Holder Cart</li> <li>• Cup Table / dispenser</li> <li>• Shake Machine &amp; Stand</li> <li>• Undercounter Refrigerator</li> <li>• Hand sink</li> <li>• FCB machine (optional) &amp; stand</li> <li>• Undercounter Shelving</li> <li>• Cashier Stand</li> <li>• Cinnabun display Case</li> <li>• Digital menu board (4)</li> </ul>
<p><b>Drive Thru Station</b></p> <p>See Rendering 2 (page 10) Equipment Choice - pages 14- 26</p>	<ul style="list-style-type: none"> <li>• 83" Drive Thru Counter with Sink</li> <li>• Chase</li> <li>• 8 valve Portion Control Beverage Ice Dispenser – drop in</li> <li>• DT Coffee Dispenser</li> <li>• Soluble/ Latte Coffee equipment</li> <li>• Drive Thru Work Station</li> <li>• 8 tube Cup Dispenser System</li> <li>• Lid Dispenser</li> <li>• Smoothie Station &amp; blender</li> </ul>
<p><b>Cook Station</b></p> <p>See Rendering 3 (page 11) Equipment Choice - pages 14- 26</p>	<ul style="list-style-type: none"> <li>• Applicable Approved hood(canopy / freestanding / wall mount)</li> <li>• Flexible Broiler &amp; accessories</li> <li>• 8 basket Fryer system (can cook 8 baskets at one time) &amp; accessories</li> <li>• Fry Holding Station</li> <li>• 2X4 PHU station SB1</li> <li>• (2) Mobile Freezer</li> <li>• Fry dispenser</li> <li>• Portable filter (if not built in filter)</li> <li>• Shortening disposal caddy</li> </ul>

	<ul style="list-style-type: none"> <li>• Convection Oven &amp; stand</li> <li>• Biscuit Holding Cabinet</li> <li>• Egg griller</li> <li>• Salad Refrigerator</li> </ul>
<p><b>Main Board</b></p> <p>See Rendering 4 (page 11) Equipment List on pages 14- 26</p>	<ul style="list-style-type: none"> <li>• Sandwich Chute Assembly</li> <li>• Prep Board w/ Electrical Chase</li> <li>• (1) Microwave Ovens</li> <li>• Bun Racks (3)</li> <li>• (2) 4x2 Main Board PHU</li> <li>• Kitchen Minder</li> <li>• (1) 2x4 PHU</li> <li>• (2) Rapid Toasters</li> </ul>
<p><b>Cold and Dry Storage</b></p> <p>See Elevation A (page 12) Equipment List on page 21</p>	<ul style="list-style-type: none"> <li>• Walk in Box – with floor</li> <li>• Wire shelving systems</li> <li>• Dunnage Racks</li> <li>• Verify quantity in Kitchen drawing</li> </ul>
<p><b>Sink / Back Room</b></p> <p>See Elevation D (page 13) Equipment List pages 14-26</p>	<ul style="list-style-type: none"> <li>• Ice machine</li> <li>• Ice bin</li> <li>• Ice machine line set if remote</li> <li>• Smart Wall shelving systems</li> <li>• 3 compartment sink &amp; hardware</li> <li>• Vegetable sink &amp; hardware</li> <li>• Tomato &amp; lettuce slicer &amp; blades</li> <li>• Locker &amp; hardware</li> <li>• Water filtration system</li> <li>• Bulk CO2 system</li> <li>• Fountain filtration system</li> </ul>
<p><b>Miscellaneous Equipment</b></p> <p>See Page 20 -22</p>	<ul style="list-style-type: none"> <li>• See Miscellaneous Section in Approved Equipment List</li> </ul>
<p><b>Smallwares</b></p> <p>See Page 23-26</p>	<ul style="list-style-type: none"> <li>• See Smallwares section in Approved Equipment List</li> </ul>



**9'-8" Self Serve Beverage Bar**



**Rendering 1 – Self Serve Beverage Drink Station  
(With ADA condiment dispenser)**



**83" Drive Thru POS/  
Beverage Station**

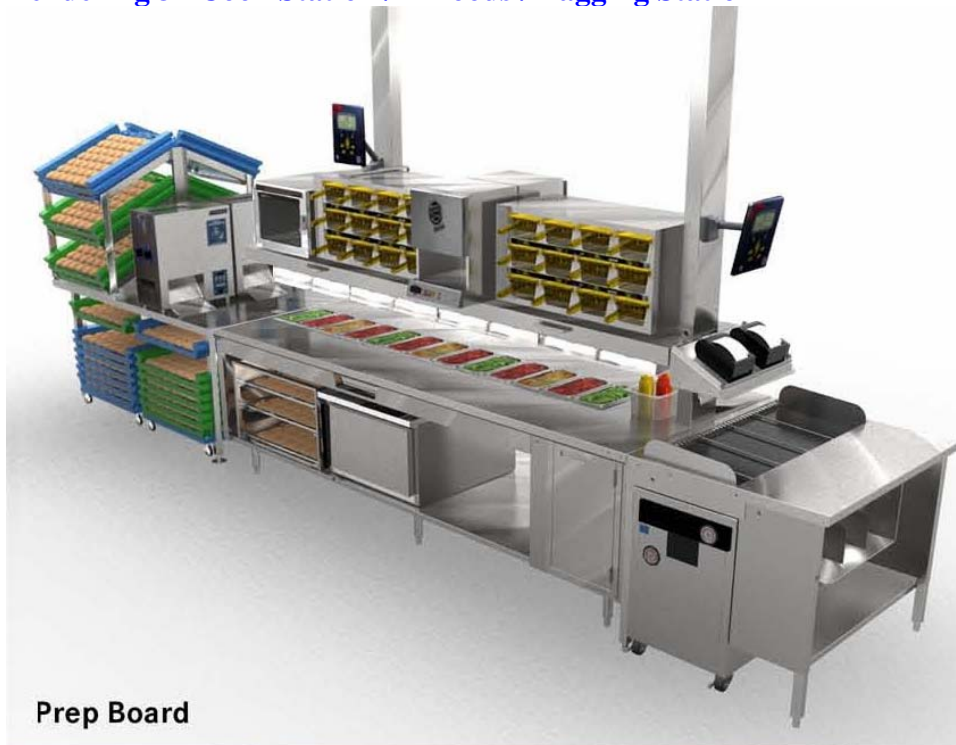
**Rendering 2 – Drive Thru  
(Wall mounted cup tube option is also available)**





Cook Line

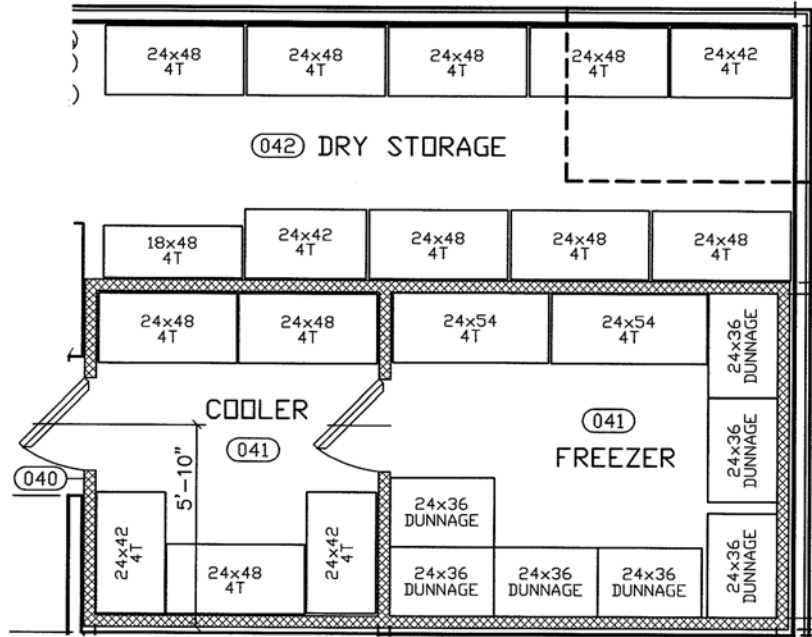
Rendering 3 –Cook Station / 2 Hoods / Bagging Station



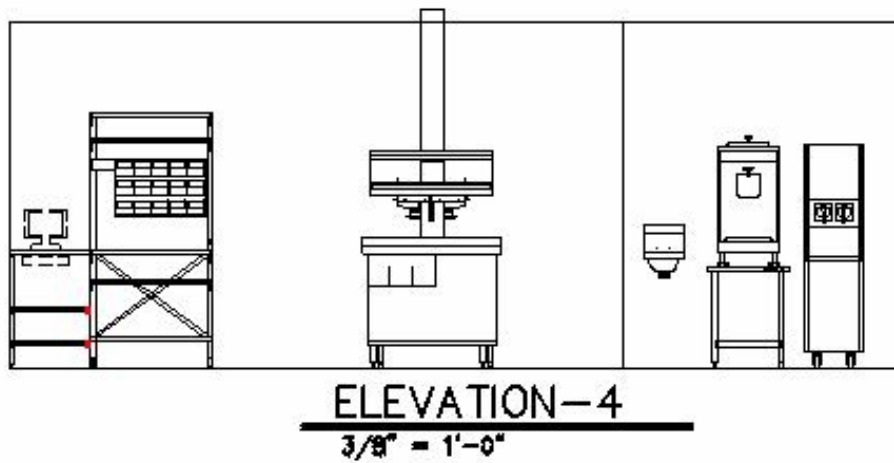
Prep Board

Rendering 4 – Main Prep Board w/ New OnCue Microwave, Heat Chute and Optional Bun Rack

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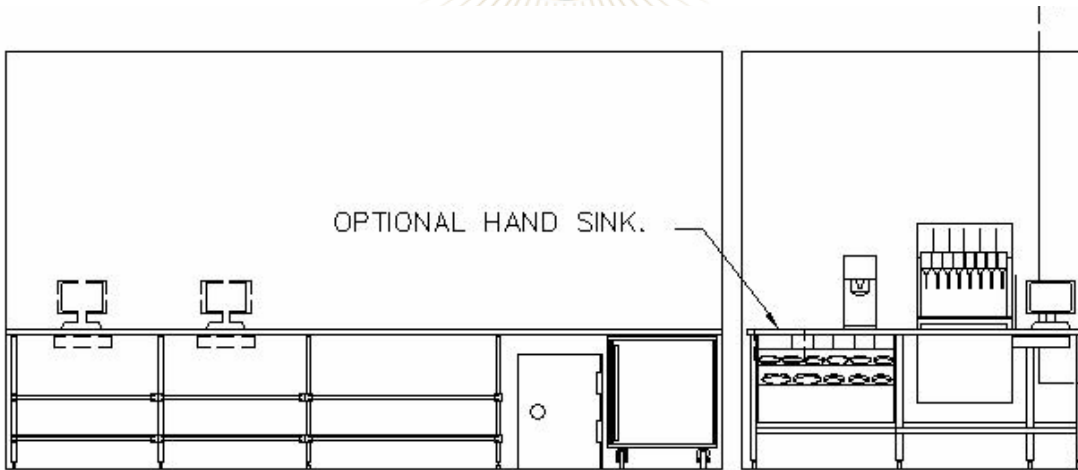


Elevation A – Cold and Dry Storage



Elevation B – Center Island

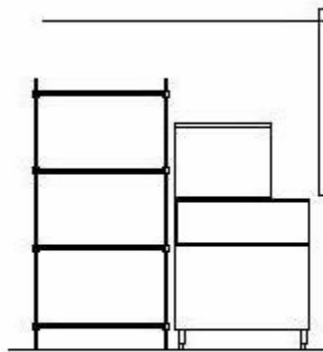




**ELEVATION-1 STANDARD**

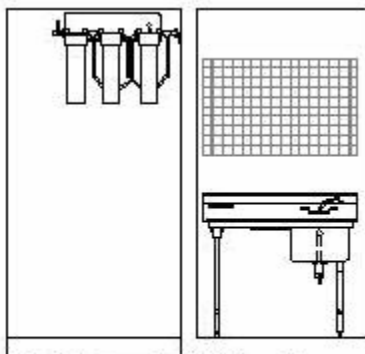
$3/8" = 1'-0"$

**Elevation C – Front Counter**



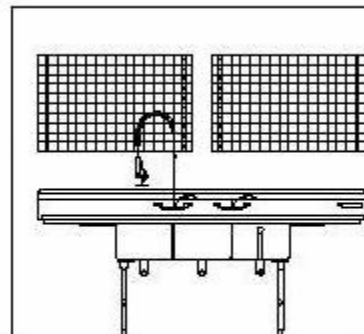
**ELEVATION-7**

$3/8" = 1'-0"$



**ELEVATION-6**

$3/8" = 1'-0"$



**ELEVATION-5**

$3/8" = 1'-0"$

**Elevation D – Back Room / 3-Compartment Sink**

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## Core Equipment

Description	Supplier	Model Number	Building
<b>Broilers</b>			
Flexible Batch	Duke	FBB (gas or electric)	All
Flexible Conveyor	Nieco	MPB94 (gas only)	All
		9025	All
		9015	All
		JF93G Gas	All
		JF93E ELECTRIC	All
		JF94E Electric	All
<b>Fryers</b>			
<b>High Efficiency Gas</b>			
<b>60 lb Triple Play 3 Bank</b> (capacity for 8 baskets)	Frymaster	BK300 (HD1814/HD150/HD1814)	All
<b>60 lb Triple Play 3 Bank w/ dispenser</b> (capacity for 8 baskets)	Frymaster	BK300 w/ Docking Station (HD1814/Ram/HD150/HD1814)	All
<b>60lb Triple ECO Supreme 3 Bank</b> (capacity for 8 baskets)	Pitco	BKSSH60W/50/60W	All
<b>60 lb Triple ECO Supreme 3 Bank w/ dispenser</b> (capacity for 8 baskets)	Pitco	BKSSH60W/50/DS/60W	All
<b>Single Fryer</b>			
60 lb Supreme (3 basket capacity)	Pitco	BKSSH60W	All
50 lb Supreme (2 basket)	Pitco	BKSSH55	All
60 lb Triple Play(3 basket capacity)	Frymaster	HD1814G	All
50 lb for Triple Play (2 basket)	Frymaster	HD150G	All
50 lb (std. 2 basket)	Frymaster	BKH55	All
50 lb (std. 2 basket)	Pitco	BKSGH50SPCFMF	All
<b>30 lb 4 Bank OCF30 Fryer, Filter, Front Computer, Nat &amp; LP Gas</b>	Frymaster	FPGL430CASC	All
<b>Electric</b>			
<b>60 lb Triple ECO Electric 3 Bank</b> (capacity for 8 baskets)	Pitco	BK-SE184R/14X/184R	All
<b>60 lb Triple ECO Electric 3 Bank w/ dispenser</b> (capacity for 8 baskets)	Pitco	BK-SE184R/14X/DS/184R	All
<b>4 Bank Battery</b>	Pitco	BKSEH50SPCFMFFFF	All
	Frymaster	BKFP414TC	All
<b>Single Fryer</b>			
<b>60 lb Triple ECO electric single</b>	Pitco	BK-SE184R	All
	Pitco	BK-14X	All
50 lb (std. 2 basket)	Pitco	BKSEH50SPCFMF	All
50 lb (std. 2 basket)	Frymaster	BK14TC	All
<b>Egg Cookers</b>			
Breakfast	Egg Griller	AJ Antunes	9300592
<b>Ventilation</b>			
ROC broiler hood - Duke only - 5'	Gaylord	C-12667	ROC
ROC broiler hood - Nieco only - 5'	Gaylord	C-12668	ROC
ROC broiler hood - Duke/Oven 7'-7"	Gaylord	C-12633	ROC
ROC broiler hood - Nieco/Oven 7' 7"	Gaylord	C-12644	ROC
ROC Fryer hood - 6' - 4"	Gaylord	C-12635	ROC
Broiler Island Hood - Duke 5'	Gaylord	C-12665	Non ROC
Broiler Island Hood - Nieco - 5'	Gaylord	C-12666	Non ROC
Fryer only Hood (Non-ROC)	Gaylord	C-12669	Non ROC
Ductwork Pkg	Metal Fab	see hood package	All
Exhaust Fan c/w Roof Curb	Loren Cook	see hood package	ROC
Exhaust Fan c/w Roof Curb	Loren Cook	see hood package	Non ROC
Hood Four Bank Fryer	Franke	FS01195	All
Hood Four Bank Fryer Freestanding	Franke	FS01196	All
Broiler/Oven Hood Wall Mounted	Franke	FS01197	All
Hood Four Bank Fryer	Franke	FS01198	All
Hood Four Bank Fryer Freestanding	Franke	FS01199	All
Flue Diverter - Duke Broiler	Franke	18002783	All



Kitchen Minder			
BK Kitchen Minder	ICC	990511 / 990519-Q	All
<b>Fabrication</b>			
Fry Hold Station	Franke	FS00913 - Ceramic heaters FS00914 Bulbs	Non ROC
Fry Hold Station	Qualserv	BKS32036	Non ROC
Fry Hold Station c/w Dispensers	Qualserv	BKR32123	ROC
Fry Hold Station c/w Dispensers	Franke	FS00912	ROC
Fry Hold Station Countertop	Franke	M11501	Non ROC
Fry Hold Station Countertop	Qualserv	BKS32107	Non ROC
FRY DUMP STATION ROC	H&K	bk52009	ROC
Main Prep Board	Franke	FS00900	ROC
Main Prep Board	Qualserv	BKR31915	ROC
Main Board with Steamer (exception only)	Franke	FS00919	Non ROC
Main Board with Steamer (exception only)	Qualserv	BKS32048	Non ROC
MAIN BOARD 9'-6"	H&K	bk52013	
Recessed Heat Chute Assembly	Franke	18003623	ROC
Recessed Heat Chute Assembly	Qualserv	see Franke	ROC
Sandwich Holding Station - Recessed	Franke	18003623 (41")	ROC
Sandwich Holding Station	Qualserv	see Franke	ROC
Specialty Sandwich Table	Franke	18001353	Non ROC
Specialty Sandwich Table	Qualserv	BKS32060	Non ROC
Fry Hold Station to Transition Cap	Qualserv	BKS32150/BKR33710/BKR 35203	ROC
Fry Hold Station to Transition Cap	Franke	18001700	ROC
6 Tier Bun Rack	Franke	18000683	ROC
6 Tier Bun Rack	Qualserv	BKR32249	ROC
7 qt Condiment Pump with lock	Franke	B8873	Non ROC
Bun Rack/Toaster Table	Franke	18001616 (48")	ROC
Bun Rack/Toaster Table	Qualserv	BKR32125	ROC
6' Toaster Table - for Toaster/bun rack / open base	Franke	18002815	ROC
6' Toaster Table - for Toaster/bun rack / open base	Qualserv	BKS	ROC
Bun Rack 3 Tier double side table mount	Franke	18002649	ROC
Bun Rack 3 Tier double side table mount	Qualserv	BKS	ROC
Condiment/Lid/Straw Dispenser ADA Complaint	Franke	18003659	ROC
Condiment/Lid/Straw Dispenser ADA Complaint	Qualserv	BKR31669/1670	ROC
Cup Dispenser Cart	Franke	18002148	ROC
Cup Dispenser Cart	Qualserv	BKS32025	ROC
Drive Thru Bev/Pos Counter 83" Reverse w/o HSink	Franke	FS00908	ROC
Drive Thru Bev/Pos Counter	Qualserv	BKR32126	ROC
Drive Thru Bev/Pos Counter 83" w/o HSink	Franke	FS00907	ROC
Drive Thru Bev/Pos Counter	Qualserv	BKR32142	ROC
Drive Thru Bev/Pos Counter 83" with HSink	Franke	FS00905	ROC
Drive Thru Bev/Pos Counter	Qualserv	BKR30672	ROC
Drive Thru Bev/Pos Counter 83" Reverse with Hsink	Franke	FS00906	ROC
Drive Thru Bev/Pos Counter	Qualserv	BKR30658	ROC
DRIVE-THRU TABLE	H&K	bk52053	ROC
BUN RACK 4-Tier	H&K	bk52055	ROC
BUN RACK 3-tier	H&K	bk52056	ROC
Fry Carton Dispenser Hanger f/ISS Stand	Franke	18000568	ROC
Lid Dispenser	Franke	18000678	ROC
Lid Dispenser	Qualserv	BKR30826	ROC
Self Serv Beverage Station	Franke	FS00901 R - L Flow FS00902 L - R Flow	ROC
Main Beverage Station	Qualserv	BKR32122	ROC
Modular Bun Rack	Franke	18000424	ROC
Optional Meatwell Basket Rack	Franke		ROC
Optional Meatwell Basket Rack	Qualserv	BKR32124	ROC
Refrigerant Line Chase	Franke	M13234	ROC
Service Chase	Franke	18000937	ROC
Shake Stand 24"	Franke	M13958	ROC
Shake Stand 24" Taylor	Qualserv	BKS32054	ROC
TOASTER TABLE	H&K	bk52016	
3- TIER MODULAR BUN RACK	H&K	bk52021	
MOBILE STAND SHAKE STAND	H&K	bk52023	

TOASTER TABLE W/ BUN RACK	H&K	bk52024	
83" DRIVE THRU TABLE	H&K	bk52025	
SELF SERVE BEVERAGE STATION ROC	H&K	bk52047	
TOASTER TABLE	H&K	bk52052	
DRIVE-THRU TABLE	H&K	bk52053	
BUN RACK 4-Tier	H&K	bk52055	
SELF SERVE BEVERAGE STATION 20/20	H&K	bk52088	
DRIVE THRU POS TABLE	H&K	bkBRM436	
SANDWICH HOLDING UNIT	H&K	bk52057	
SPECIALTY TABLE	H&K	bk52059	
DRIVE THRU TABLE, 83" REVERSE w/o SINK	H&K	bk52068X	
Table, Smoothie 32" (Includes Cup Tubes & Rinser Module)	Franke		18005717
<b>Fabrication (Continued)</b>			
Sink - Vegetable Prep One Compt	Franke	M2383	ROC
Sink - Vegetable Prep One Compt	Qualserv	BKS32004	ROC
Sink 3 Compartment 18" Drn Bds	Franke	M1334	ROC
Sink 3 Compartment	Qualserv	BKS32006	ROC
Sink 3 Compartment 24" Drn Bds	Franke	18003580	ROC
Sink 3 Compartment	Qualserv	BKS32199	ROC
Sink Bowl Covers	Franke	M6817	ROC
Sink Bowl Covers	Qualserv	BKS32043	ROC
Tray and Bag Assembly	Franke	18000431	ROC
Undercounter Cond Disp	Franke	18000982	ROC
Undercounter Cond Disp	Qualserv	BKS32030	ROC
2-COMPARTMENT SINK WITH LEFT DRAINBOARD	H&K	bk52082	ROC
2-COMPARTMENT SINK WITH RIGHT DRAINBOARD	H&K	bk52083	ROC
2-COMPARTMENT SINK WITH DRAINBOARD	H&K	bk52084	ROC
1-COMP. SINK RH DRAINBOARD	H&K	bk52015	ROC
1-COMP. SINK LH DRAINBOARD	H&K	bk52015X	ROC
<b>Holding Equipment</b>			
Biscuit Holding Cabinet	CresCor	H339135BKC3	All
Biscuit Holding Cabinet	CresCor	H339135BKC2	Non ROC
Chili Warmer	APW Wyott	54812-BK	All
PHU - 4 high x 2 wide	Prince Castle	DHB-BK43C	ROC
PHU - 4 high x 2 wide	Duke	FWM342MB2	ROC
PHU - MB1 (2 high x 4 wide)	Duke	FWM324MB1	ROC
PHU - MB2 (2 high x 4 wide)	Duke	FWM324MB2	ROC
PHU SB1 (2 high x 4 wide)	Duke	FWM324SB1	All
PHU MB1 (3 high x 4 wide)	Duke	FWM334MB1	All
PHU MB2 (3 high x 4 wide)	Duke	FWM334MB2	All
PHU (2 high x 4 wide)	Prince Castle	DHB-BK1C	All
PHU (2 high x 4 wide)	Prince Castle	DHB-BK3C	ROC
<b>Toasters</b>			
High Speed Toaster	Antunes	VCT2000CS	All
High Speed Toaster	Marshall	HST13S	All
High Speed Toaster	Prince Castle	TX208BK	All
Breakfast	Radiant Toaster	Star	9H-R2E-12BK- 208
<b>POS</b>			
POS System *	Micros	Res 4.0	All
POS System *	Par Tech	Infusion/Gemini	All
POS System *	Radiant	Aloha/Menulink	All
POS System *	Sicom	SL18	All
Credit/Debit Card Acceptance	VeriFone	OMNI 3750	All
Credit/Debit Card Acceptance	VeriFone	Vx570	All
Credit/Debit Card Acceptance	VeriFone	Vx810	All
Credit/Debit Card Acceptance	VeriFone	Mx870	All
Credit/Debit Card Acceptance	FirstDATA	FD100	All
Credit/Debit Card Acceptance	VivoTEch	4500m	All
Credit/Debit Card Acceptance	VivoTEch	5000m	All
Credit/Debit Card Acceptance	VivoTEch	DTc	All

\* - The POS System requires several pieces of equipment. For a complete list of all required equipment, please refer to the Standard Global Point of Sale (POS) Systems Policy

## Non Core Equipment

Description	Supplier	Model Number	Building
<b>Coffee Systems</b>			
Coffee Machine (can be used for Tea)	Bunn	ITCB	All
Coffee Machine	Bunn	TF Server	All
Bulk Creamer Machine	Server	86342	All
<b>Iced Tea Systems</b>			
Gold Peak Iced Tea Self Serve Tower	Coke	ADA VTT	All
Gold Peak Iced Tea DT Tower	Coke	SS VTT	All
<b>Post Mix Drink Systems</b>			
Drink Tower 12 Valve w/Sanitary Lever	Cornelius	ED300BCZ	All
Drink Tower 12 Valve w/Sanitary Lever	Lancer	4500 85-4526H-123	All
Drink Tower 12 Valve w/Sanitary Lever	Manitowoc	MDH302	All
Drink Tower 8 Valve - Drop-in	Cornelius	CB2323	All
Drink Tower 8 Valve - Drop-in	Lancer	85-2378T-122-04	All
Drink Tower 8 Valve - Drop-in	Manitowoc	DI2323	All
Drink Tower 8 Valve Counter Top	Lancer	85-4548H	All
Drink Tower 8 Valve Counter Top 24"	Cornelius	Enduro 175	All
Drink Tower 8 Valve Counter Top 30"	Cornelius	Enduro 250	All
Drink Tower 8 Valve Counter Top	Manitowoc	SV200	All
<b>Drink Systems (Grandfathered - not Available for Sale)</b>			
Drive Thru Drink Dispenser 8 Valve	Cornelius	Omega Plus	Non ROC
Drive Thru Drink Dispenser 8 Valve	Lancer	CED-8000	Non ROC
Self Serve Drink Dispenser 8 Valve	Cornelius	CI-2008	Non ROC
Self Serve Drink Dispenser 8 Valve	Lancer	MDS-8000	Non ROC
Self Serve Drink Dispenser 8 Valve	Multiplex	138L	Non ROC
Tower w/8 valves	Manitowoc	913816	Non ROC
<b>Freezer/Coolers</b>			
Display Merchandiser	Duke	CGHCM36F	Non ROC
Exterior - 3 Compartment	ICS		ROC
Exterior - 3 Compartment	Kolpak		ROC
Meatwell Freezer (grandfathered)	Franke	M14803	All
Meatwell Freezer (grandfathered)	Qualserv	QSM3002057	All
Meatwell Freezer (grandfathered)	Silver King	SKMF34/C4	All
Meatwell Freezer (grandfathered)	Silver King	SKMF34DW/FS	ROC
Meatwell Freezer - New 50"	Silver King	SKMWF50/C2	All
Meatwell Freezer - New 44"	Silver King	SKMWF44/C2	All
ROC Deepwell Specialty Freezer	Silver King	SKMWF34/C2	ROC
Reach In Freezer (not approved for Specialty Use)	TRUE	T-23, T49, T72	Special
Reach In Refrigerator	TRUE	T-23, T49, T72	Special
Refrigerated Dispensing Unit	Beverage Air	WTR-27-33, or 50	Non ROC
Refrigerated Dispensing Unit	Silver King	SKR27 BKD	Non ROC
Refrigerated Dispensing Unit (grandfathered)	Victory	UR-27-SAL-BK	Non ROC
Under Counter Freezer	Silver King	SKUCF-7FBK	Non ROC
Under Counter Refrigerator (grandfathered)	Victory	UF-27-SST-BK	Non ROC
Under Counter Refrigerator	Silver King	SKTTR7F/C2	ROC
Under Counter Refrigerator (grandfathered)	Victory	UR27-SS-TBK	ROC
Under Counter Shelf Freezer	Silver King	SKSF	All

Under Counter Shelf Refrigerator	Silver King	SKSR	All
Walkin Freezer/Cooler	ICS	Various	All
Walkin Freezer/Cooler	Kolpak	Various	All
Walkin Freezer/Cooler	Koolstar	Various	All
Walkin Freezer/Cooler	Nor-Lake	Various	All
Salads/Wraps Refridgerated Prep Unit	TRUE	TSSU-27-12M-B-BK	All
<b>Frozen Carbonated Beverages</b>			
FCB Machine (new)	Cornelius	ViperV4 - 2 barrel	All
FCB Machine (new)	Cornelius	Viper3 - 3 barrel	All
FCB Machine (new)	FBD	562 - 2 barrel	All
FCB Machine (new)	FBD	563 - 3 barrel	All
FCB Machine (new)	Taylor	C300 - 2 barrel	All
FCB Machine (grandfathered)	Cornelius	8161368482	All
FCB Machine (grandfathered)	FBD	550-12-2261-0001	All
FCB Machine (grandfathered)	Taylor	356	All
<b>Frozen Non-Carbonated Beverages</b>			
TQO Blender (Smoothie)	Vitamix	036053	All
Smoothie Rinse-o-matic	Vitamix	001460	All
<b>Fry Filter Machines</b>			
Fry Filter	Dean	MF90U80BK	All
Fry Filter	Filtercorp	LS-1	All
Fry Filter	Pitco	BK-P18	All
Fry Filter	Frontline	10SS-NA	All
<b>Fry Dispensers (Automatic)</b>			
Automated Fry Dispenser	Automated	GDF14E	ROC
Automated Fry Dispenser	Automated	GDF28	Non ROC
Automated Fry Dispenser	Franke	18001174	ROC
Automated Fry Dispenser	Frymaster	SBD	ROC
<b>Fry Shortening Disposal and Storage</b>			
Shortening Storage Transport Caddy	Frontline	10SS-NA	All
Shortening Storage Unit	Darling	1500C	All
Storage Unit 1500 lb indoor	Frontline	3072-NA	All
Storage Unit 1500 lb outdoor	Frontline	3072-NA-O	All
Storage Unit 1650 lb indoor	Frontline	3080-NA	All
Storage Unit 1650 lb outdoor	Frontline	3080-NA-O	All
Storage Unit 2650 lb indoor	Frontline	4280-NA	All
Storage Unit 2650 lb outdoor	Frontline	4280-NA-O	All
<b>Ice Machines</b>			
Bin Top Adapter	Hoshizaki	HS2034	All
Bin Top Adapter	Manitowoc		All
Bin Top Adapter	Scotsman	KBT28	All
Ice Bin (560 lbs)	Hoshizaki	B-700PF	All
Ice Bin (560 lbs)	Manitowoc	C730S	All
Ice Bin (800 lbs 42")	Scotsman	BH801S-A	All
Ice Machine	Manitowoc	IB0824YC	All
Ice Machine	Manitowoc	Other SY Series	All
Ice Machine	Manitowoc	QY Series	All
Ice Machine	Manitowoc	IB1024YC	All
Ice Machine	Manitowoc	SY1274C	All
Ice Machine	Scotsman	CME810-RMLS-1A	All

Ice Machine	Scotsman	CME1386RLS-1A	All
Ice Machine	Scotsman	Prodigy MH-222	All
Ice Machine Condensing Head	Manitowoc	CVD0875	All
Ice Machine Condensing Head	Manitowoc	CVD1075	All
Ice Machine/Compressor	Hoshizaki	KM-1340MRH	All
Pre-Charge Lines	Scotsman	3RTE35	All
Pre-Charge Lines	Hoshizaki	R404-3568-2	All
Pre-Charge Lines	Manitowoc	RC30	All
Pre-Charge Lines	Scotsman	3RTE35	All
Remote Compressor	Scotsman	CP886	All
Remote Compressor	Scotsman	CO1086-32	All
Remote Compressor	Scotsman	CO630-32	All
Remote Compressor	Scotsman	CO830-32	All
Remote Compressor	Scotsman	CP1316-32A	All
Remote Condenser	Hoshizaki	URC-14F	All
Remote Condenser	Scotsman	ER2C6810-32	All
Remote Condenser	Scotsman	ERC1086-32A	All
Remote Condenser/Compressor	Manitowoc	CVD1285	All
<b>UV Light System</b>	<b>Triatomic</b>	<b>Sanitizing UV light</b>	<b>All</b>
<b>Ovens</b>			
Convection Microwave (not available for sale)	Amana	ACE208230	Non ROC
Convection Oven	Blodgett	CTB1 or CTBR	All
Convection Oven	Lang	EHSPPBK	All
<b>Microwave</b>	<b>Amana</b>	<b>OnCue</b>	<b>All</b>
Microwave	Amana	HDC18SD	All
Microwave	Amana	RC-14 or 16	Non ROC
Microwave	Amana	RC14, 16	Non ROC
Microwave (not available for sale)	Litton	LC, FX, FS	Non ROC
Microwave	Panasonic	NE1757R or NE1856	All
Microwave	Sharp	Twin Touch RCD1800	All
Microwave	Sharp	R23GT	All
<b>Shake / Ice Cream Machines</b>			
Shake Machine	Saniserv	601	All
Combo Machine - Heat Treat	Taylor	C606	All
Combo Machine - Non Heat Treat	Taylor	632D	All
Soft Serve Ice Cream - Non HT	Taylor	C707	All
Soft Serve Ice Cream - HT	Taylor	C709	All
Shake Machine	Taylor	490	All
Shake Machine	Taylor	PH61	Non ROC
Shake Machine (grandfathered)	Taylor	445	Non ROC
Shake Machine (grandfathered)	Taylor	5454	Non ROC
Shake Machine (grandfathered)	Taylor	H63	Non ROC
Soft-Serve, Single Flavor	Stoelting	BKF111	All
High Capacity Soft-Serve, Single Flavor	Stoelting	BKO111	All
<b>Water Filters</b>			
Water Filter Everpure	Everpure	CB20312	All
Water Filter Selecto Scientific	Selecto	60-2622BK	All
Water Filter AJ Antunes	Antunes	GAP-421	All
<b>Headset System</b>			
Headset System	Panasonic	Attune	All
Headset System	HME	IQ Series	All

Headset System	Panasonic	Attune / 20TSYSBK	All
<b>Digital Menu Board</b>			
Digital Menu Board	Display / Screen 46"	NEC	P Series
Digital Menu Board	Media controller	SICOM	1902-DMB
Digital Menu Board	Brackets	Nippon	1992-DMB

<b>Miscellaneous Buyouts</b>			
<b>Self Serve Beverage Area</b>			
Ketchup Pump	Wunderbar	WB-CD-1-3-PR-RCT	All
Napkin Dispenser	San Jamar	H3001CLXC	All
Souffle Cup Dispenser	San Jamar	C2010C	All
Straw Dispenser	Traex	3805-29	All
<b>Customer Service / DT Area</b>			
Blue Monster Drive Thru/Expediter	Metro	BKDT-3048-CDB	Non ROC
Cup Dispenser 12/24oz	San Jamar		All
Cup Dispenser 12-16oz	Diversified	ECLN423BK	All
Cup Dispenser 32/36oz	San Jamar		All
Cup Dispenser 6-22oz	Diversified	ADJ1PBK	All
Cup Dispenser 8-44oz	Diversified	ADJ2PBK	All
Drive Thru 2000 Series Timer	Phase	FT2002	All
Drive Thru 3000 Series Timer	Phase	FT3000	All
Drive Thru System 30 Timer	HME	C11065	All
Drive Thru System Timer	HME	Zoom	All
Expediter Station	ISS	103155	All
Expediter Station	ISS	WST947E	All
Expediter Station	Metro	BKROC2448DT	All
FCB Base Cart	Cornelius	SMW-31	All
FCB Base Cart	Lancer	SMW-L32	All
FCB Base Cart	Taylor	SWM-31	All
FCB Install	Coke	20225	All
Ice Tea Dispenser	Bunn	TD4-3250.0004	All
Ice Tea Dispenser	Wilbur Curtis	TC5	All
Ice Tea Dispenser	Wilbur Curtis	TC5	All
Soft-Serve Freezer Cart OEM	Taylor	C20100-000	All
Under Counter Shelving - "S" Hooks	ISS	SH2Y	All
Under Counter Shelving - "S" Hooks	Metro	9995Z	All
Under Counter Shelving - Foot Plate	ISS	MFP1	All
Under Counter Shelving - Foot Plate	Metro	9993Z	All
Under Counter Shelving - Post	ISS	PY31FT	All
Under Counter Shelving - Post	Metro	33PK3	All
Under Counter Shelving - Shelf	ISS	1848Y	All
Under Counter Shelving - Shelf	ISS	1842Y	All
Under Counter Shelving - Shelf	Metro	1848NC	All
Under Counter Shelving - Shelf	Metro	1842NC	All
<b>Cook Station / Main Board</b>			
Casters	Frymaster	Casters	All
Casters	Pitco	B3901504	All
Catalyst for Duke Broiler	Duke	175495	All
Catalyst for Nieco Broiler	Nieco	18388	All
Coiled Restraining Device	Dormont	RDC48	All
Convection Oven Stand	Blodgett	Stand28	All
Convection Oven Stand	Lang	TSC28BK	All
Fry Box Holder - Small	San Jamar	C5108FRY	All
Fry Box Holder - Medium	San Jamar	C5208FRY	All
Fry Box Holder - Large	San Jamar	C5308FRY	All
Fry Box Holder - Bracket	KES	see KES	All
Fry Cover	Frymaster	Cover	All
Fry Cover	Pitco	B2101501	All

<b>Cook Station / Main Board (Continued)</b>			
Fry Station Wire Shelf	ISS	2436Y	All
Meat Freezer Organizer	Franke	Optional organizer	All
Posi-set (hood/equipment lock)	Dormont	157-1088	All
Quick Disconnect Gas Lines	Dormont	1675KITCF2S48PS	All
<b>Walk In / Dry Storage</b>			
Shelving - Cold - Dunnage Rack	ISS	CDR536Y	All
Shelving - Cold - Dunnage Rack	ISS	CDR30Y	All
Shelving - Cold - Dunnage Rack	Metro	HP52K3	All
Shelving - Cold - Dunnage Rack	Metro	HP53K3	All
Shelving - Cold - Post	ISS	PY74	All
Shelving - Cold - Post	Metro	74PK3	All
Shelving - Cold - Shelf	ISS	2442y	All
Shelving - Cold - Shelf	ISS	2448Y	All
Shelving - Cold - Shelf	ISS	2454Y	All
Shelving - Cold - Shelf	ISS	2460Y	All
Shelving - Cold - Shelf	Metro	2454NK3	All
Shelving - Cold - Shelf	Metro	2448NK3	All
Shelving - Cold - Shelf	Metro	2442NK3	All
Shelving - Cold - Shelf	Metro	2460NK3	All
Shelving - Dry - Post	ISS	PY74	All
Shelving - Dry - Post	Metro	74PK3	All
Shelving - Dry - Shelf	ISS	2436Y	All
Shelving - Dry - Shelf	ISS	2442Y	All
Shelving - Dry - Shelf	ISS	2448Y	All
Shelving - Dry - Shelf	Metro	2436NK3	All
Shelving - Dry - Shelf	Metro	2448NK3	All
Shelving - Dry - Shelf	Metro	2442NK3	All
<b>Back Room / 3-Compartment Sink / Hand Sink</b>			
Add on Faucet	Component Hardware	KN55-7012	All
Add on Faucet	T&S Brass	5AFL12	All
Add on Faucet	T&S Brass	B-0156	All
Blade Set for Tomato slicer	Prince Castle	943-039A PC	All
<b>Bulk Oil Disposal System</b>	<b>Darling</b>	<b>Cleanstar</b>	<b>All</b>
<b>Bulk Oil Disposal System</b>	<b>Mahoney</b>	<b>Select Markets only</b>	<b>All</b>
<b>Fresh Oil and Bulk Oil System</b>	<b>RTI</b>	<b>Select Markets only</b>	<b>All</b>
Dishwasher	Hobart	LXIH-4	Non ROC
Employee Locker w/Padlock	Steiner	EL10	All
Eco Scrubber - Lease	Ecolab / Kay	Eco Scrubber	All
Faucet	Component	KN54-8010	All
Faucet	T&S Brass	5F-8WLX10	All
Faucet	T&S Brass	B2342	All
Hand Sink 12" (9" bowl)	Advance	7-BK-01-X (PS23)	All
Hand Sink 17" - Knee Operated	John Boos	PBHS-W-KVMB-1	All
Powersoak Sink	Metcraft	PS200	All
Pre-Rinse Faucet	Component	KN53-1000-BR	All
Pre-Rinse Faucet	T&S Brass	5PR-8W00	All
Pre-Rinse Faucet	T&S Brass	B0133-B	All
Tomato Slicer	Prince Castle	PC943B	All
Vegetable / Onion Slicer (optional)	Nemco	N55200AN4	All
Smartwall	Metro	BKSW8446	All



<b>Beverage System</b>			
Bag-N-Box Rack			All
Base & Coat Rack	Franke	EL10EB	All
Bulk CO Delivery Installation	Chart	450Deliver	All
Bulk CO2	Chart	CARBOMIZER450	All
Bundle Tubing	Cornelius	26015100	All
Bundle Tubing	Lancer	08-0403	All
Carbonator	Cornelius	4737	All
Carbonator	Lancer	85-1923-05	All
Carbonator Shelf	Cornelius	82813	All
Carbonator Shelf	Lancer	82-2256	All
Three Station Install Kit	Cornelius	80164003	All
Three Station Install Kit	Lancer	82-1989/01	All
<b>Office / Safety / Cleaning</b>			
Fire Extinguisher Class ABC	Ansul	429003	All
Fire Extinguisher Class K	Daydots	51602-01-11	All
Floor Mat	Grip Rock		All
Floor Mat	Mighty Matt		All
Hand Truck	Nexel	HT600	All
Hand Dryer	Columbia	Vortex	All
Hand Dryer	Excel Dryer	Xcelerator	All
Info Sign "Men / Accessible"	Traex	5631	All
Info Sign "Women / Accessible"	Traex	5630	All
Ladder - 6'	Werner	WD376	All
Locker - Stiner	Steiner	N12200	All
Order Confirmation Unit	Texas Digital		All
Paper Towel Dispenser	San Jamar	T1300TBKBRK	All
Safe	McGunn	SL-TH-2820	All
Safe Anchoring Charge	McGunn		All
Step Stool	Continental	523BK	All
Stock Level Light System	Redi-Call Inc	99BK	All
Thermometer	Cooper - Adkins	340 / 351	All
Thermometer	Comark	C22	All
Temp Minder	ICC	Temp Minder	All

**Required Smallwares**

Part Description	QTY	UOM	Package	Primary Use	Supplier	Supplier
<b>BK New Store Smallwares - Beverage</b>	<b>1</b>	<b>KIT</b>	<b>Beverage</b>			
Holder, w/Scoop 64-86 Oz. Poly	1	EA		Ice	San Jamar	SI9000
Scoop, S/S 9-1/2 Inch	1	EA		Ice	Franke	4006811
Tote, SAF-T-ICE Clear Blue	2	EA		Ice	San Jamar	SI-6000
Pitcher, One Gallon Coffee	4	EA		Coffee	Franke	27800097
Pitcher, 40 Oz. Coffee Mixing	2	EA		Coffee	Thunder Group	SLMP0040
Measure Cup, 1/3 White Plastic	2	EA		Coffee	Franke	4008500
Placard, Coffee 4"x 5"	6	EA		Coffee	Franke	DESC
Pump, 1 oz. Red for Vanilla 1/2	2	EA		Coffee	Franke	R30 - 09850093
Decanter, Easi-Pour w/S/S Bottom	1	EA		Coffee	Bunn	06100.0124
Pan, 1/9 Size 4" Deep, Clear	2	EA		Coffee	Thunder Group	SP7904
Lid, 1/9 Size Solid, Clear	2	EA		Coffee	Thunder Group	SP7900S
Smoothie Pitchers	3	EA			Vitamix	015441
Smoothie Ice Bin	1	EA			Franke	18005717
<b>(6) - Slim 2/3 Jar, 10" Deep - 83181, (2) - Slim 2/3 Jar, 7" Deep - 83182(3) - Hinged Plastic lid for Slim 2/3 jar, 7" Deep - 83214, (5) - Hybrid Stainless/Plastic Pump - 81263</b>	<b>N/A</b>	<b>EA</b>			<b>Server</b>	<b>81261</b>
32oz. Clear Bottle	1	EA			Franke Re-Supply	617790
Blue 1oz. Rieke Pump	1	EA			Rieke	09850127
Spoon, Beige .5 ounce	1	EA			Carlisle	4460-06
Funnel Large, 32oz Yellow	1	EA			Thunder Group	PLFN006
Smoothie Ice Cups	3	EA				15474
<b>Package, Angle Broom BK206-1</b>	<b>1</b>	<b>KT</b>	<b>Clean &amp; Safe</b>	<b>Janitorial</b>		<b>BK206-1</b>
Angled Broom Head - Blue	1	EA			SYR	940160-FLGD
Angled Broom Head - Red	1	EA			SYR	940159-FLGD
Angled Broom Head - Green	1	EA			SYR	940161
48" Tall Caution Sign	2	EA			SYR	940270
Changer Syrtex 3 sided Scrub Mop - Red	1	EA			SYR	3CSLBB
Changer Syrtex 3 sided Scrub Mop - Blue	1	EA			SYR	3CSLRR
Deck/Scraper Brush - Black	1	EA			SYR	998622
Ergonomic MJ Bucket Blue with E5 Wringer Yellow/Blue Combo	1	EA			SYR	501403BY
Ergonomic MJ Bucket Blue with E5 Wringer Green/Red Combo	1	EA			SYR	501403RG
Floor Squeegee - Black 18 inch	1	EA			SYR	920375-B
Grout Brush - Red	1	EA			SYR	930522
Grout Brush - Blue	1	EA			SYR	930066
Hand Brush - Yellow Restroom	1	EA			SYR	992249
Hand Brush - Blue Dining Room	1	EA			SYR	992247
Hand Brush - Red Kitchen		EA			SYR	992246
Interchange Handle - 54 in. Black w/ swivel grip (for mop heads, brush, & squeegee)	3	EA			SYR	940183
Interchange Handle - 48 in. Black w/ swivel grip (for angled broom heads)	3	EA			SYR	920040
Lobby Dust Pan w/ handle	2	EA			SYR	947878
Restroom Caddy - Yellow	1	EA			SYR	992265
Tool Holder - 4 prong rack (wet, dry, & sink)	3	EA			SYR	992676
Toilet Bowl Brush - Yellow	1	EA			SYR	926304
<b>BK NS Smallwares - Cleaning and Maintenance</b>	<b>1</b>	<b>KIT</b>	<b>Clean / Maint</b>			
Bucket, 13 Qt. S/S	1	EA			Vollrath	58130
Bus Box 15 x 20 x 5 Black	2	EA			Carlisle	4401003
Cart, Utility 2-Shelf Beige	1	EA			Newell Rubbermaid	450088 BEIG
Container, 44 Gallon-Gray	3	EA			Newell Rubbermaid	264300 GRAY
Dolly, Round Black	3	EA			Newell Rubbermaid	264000 BLA
Hose, Rubber 5/8 Dia. 50'	1	EA			Teknor Apex	0724311
Kit, Handwash/Fingernail Brush	1	KT			Franke Resupply	616726
Nozzle f/Hot Water Hose	1	EA			Teknor Apex	0714089
Pail, Blue 6 Qt. Sani-Pail	2	EA			Daydots Co.	60505-11-00
Pail, Red 6 Qt. Sani-Pail	2	EA			Daydots Co.	60503-02-11
Plunger, Black Heavy Duty w/24" Hand	1	EA			Continental	520
Shelf, Utility Cart Beige	1	EA			Newell Rubbermaid	459788 BEIG
Bucket, Black 4.25 Gal. f/Cold Soak	1	EA		Fryer	Century Products	60887

<b>BK NS Smallwares - Food Prep</b>	<b>1</b>	<b>Kit</b>	<b>Food Prep</b>			
Tong, 12" Blue (large frozen product)	4	EA			Carlisle	471266
Tong, 12" Red (large cooked product)	4	EA			Carlisle	471205
Tong, 9" Blue (small frozen product)	4	EA			Carlisle	470966
Tong, 9" Red (small cooked product)	4	EA			Carlisle	470905
Rack, Dispensing VOL PAK	2	EA		Back Room	Heinz	103
Bin, Utility - Red	2	EA		Salad Dressing	Akro-Mils	30-128 RED
Divider, Utility Bin	4	EA		Salad Dressing	Akro-Mils	40-120
Support, Utility Bin (for UC Refrigerator)	1	EA		Salad Dressing	ISS	30128BKTS
Overhead Salad Organizer Rack	1	EA		Salads	Franke Re-Supply	27800326
FIFO Bottles w/Blue Cap for 4 Dressings (Minus Bleu Cheese)	4	EA		Salads	Fundamental Design	CB12BLE2300
1/2 Pan 2.5" Deep Clear	1	EA		Salads	Carlisle	1020207
1/2 Size Lid Clear Recessed Handle	1	EA		Salads	Carlisle	10230U07
Full clear pan for mixed lettuce	1	EA		Salads	Carlisle	1020207
Full Size Flat Lid Clear	1	EA		Salads	Carlisle	10216U07
Full Size Grate Clear	1	EA		Salads	Carlisle	1021507
1/2 pan 4 in deep clear	1	EA		Salads	Carlisle	1022107
1/2 Size Lid Clear	1	EA		Salads	Carlisle	10236U07
1/2 Grate Clear	1	EA		Salads	Carlisle	1023507
1/3 pan 4 in deep clear for dressings and salad well	1	EA		Salads	Carlisle	1026107
1/6 pan 4 in deep clear	1	EA		Salads	Carlisle	1030107
1/6 Lid Clear w/handle	1	EA		Salads	Carlisle	10310U07
1/6 Grate Clear	1	EA		Salads	Carlisle	1031507
1/9 size pans 4 in deep clear	1	EA		Salads	Carlisle	1032107
1/9 size flat notched lid	1	EA		Salads	Carlisle	10337U07
Black small tongs 6"	1	EA		Salads	Carlisle	460603
Small red tongs for chicken 6"	1	EA		Salads	Carlisle	460605
Chicken Cutter	1	EA		Salads	Dexter Russell	S196M-Y-BK
<b>BK NS Smallwares - Fry Area</b>	<b>1</b>	<b>KIT</b>	<b>Fry Area</b>			
Basket, 10 Slot Chicken/Fish	2	EA		Pitco/Frymaster	Franke	27008241
Basket, Fry 12-1"8 x 6-3/8" x 5-1/4"	12	EA		Blue Handle	Franke	27027287
Bracket, Timer f/Cooper Atkins Unit #TC6	1	EA			Franke Resupply	620570
Bucket, French Fry Waste	1	EA			Franke	27015267
Can, Salt Dredge	2	EA			Franke	4006460
Kit, Fry Basket Crumb Catcher	1	KT			Franke Resupply	616800
Ladle, 32 Oz	1	EA			Franke	27007536
Scale, French Fry (32 oz)	1	EA			Rubbermaid	KF16SS
Scoop, Fry Dual Handle Aluminum	2	EA			Prince Castle	152-ADH
Scoop, Slotted Onion Ring	1	EA			Franke	27011815
Shortening Test Kit #4 & #5 Tube BK	1	EA			Bunge Edible Oil Co	Description
Skimmer, Fryer 6"x4" w/raised sides	1	EA			Franke	27008242
Submerger, Fry Basket (for French Toast)	2	EA		Blue Handle	Franke	27027288
Timer, 99 Minute Washproof	1	EA			Cooper-Atkins	TC6
<b>BK NS Smallwares - Operational</b>	<b>1</b>	<b>KIT</b>	<b>Operational</b>			
Tray, Burger King Logo 12x16 Blue	4	C24	4/40-6/60-8/80	Dining Room	Norseman Plastics	NPL-617-00002
Burger King Smallware Catalog - Current	1	EA		Office	Franke Resupply /QualServ	
CD-ROM, Burger King Resupply Cat - Current	1	EA		Office	Franke Resupply / QualServ	
<b>BK NS Smallwares - Ovens</b>	<b>1</b>	<b>KIT</b>	<b>Ovens</b>			
Glove, Three Finger Broiler 18"	1	P2		Broiler	Tucker	BK57181
Tong, Lift-n-Grip S/S 12"	2	EA		Broiler	Vollrath	4791210
Tong, Lift-n-Grip S/S 10"	2	EA		Broiler	Vollrath	4790910
Pan, 1/2 Size Bake 12-7/8x17-13/16x1	12	EA		Convection	Carlisle	601824
Spatula, 13" Slotted Amber	2	EA		Convection	Carlisle	490013
Kit, Microwave Wattage Test	1	EA		Microwave	Moerman Inc.	BK1816
Shelf, 2-Level f/Microwave Bacon	1	EA		Microwave	Nordicware	64204F
Trays, Bacon (set of two)	1	ST		Microwave	Nordicware	60150A
<b>BK NS Smallwares - Prep Board</b>	<b>1</b>	<b>KIT</b>	<b>Prep Board</b>			
Bottle, Squeeze 12 Oz. w/Clear Cap	36	EA			Traex	2812-13
Cap, Blue Squeeze Bottle	36	EA			Traex	2818-44
Collar, Squeeze Bottle Kit	1	EA			OI Distribution	COLLAR-KIT
Corer, Tomato	2	EA			Prince Castle	950-1
Dispenser, Tape 3" Core	1	EA			3M	C25
Knife, 10" Scalloped w/White Poly Handle	2	EA			Mundial Inc.	W5627-10E/WHITE
Opener/Squeegee f/Bags RED	2	EA			Tangibles	TL105B - Red
Pencil, Mechanical Grease	2	EA			Franke Resupply	092734

Spatula, White Plastic	12	EA			Hutzler	732 WHITE
Spoon, 3/4 Oz. Slotted Burg. Brown	6	EA			Carlisle	447101
Ladle, 2 Oz. S/S	1	EA		Breakfast	Vollrath	46902
Measuring Cup, Plastic 1 Cup Clear	1	EA		Breakfast	Carlisle	431507
Drain Grate, 1/3 Size High Heat Ambr	24	EA		PHU	Carlisle	1047513
Grate, S/S Wire Grate	6	EA		PHU	Franke	27015715
Pan, PHU w/Handles, Amber	48	EA	1.5 x # slots	PHU	Clipper Corp	7016
Tong, 6" Red Plastic	12	EA		PHU	Carlisle	460605
Board, Cutting 6 x 7 w/Non Skid Feet	1	EA		Prep Board	Carlisle	1178502
Cutter/Scoop, Chicken	2	EA		Prep Board	Dexter-Russell	S196M-Y-BK
Food Box 18 x 26 x 6 Clear	1	EA		Cini-Mini	Carlisle	1062107
Ladle, S/S 1/2 Oz.	1	EA		Prep Board	Vollrath	46900
Lid, Clear f/Food Box 18" x 26"	1	EA		Cini-Mini	Carlisle	1062707
Teaspoon, 1/2 Rectangle S/S	2	EA		Prep Board	Franke Resupply	DESC
Drain Grate, 1/2 Size Clear	6	EA		Standard Pans	Carlisle	1023507
Drain Grate, 1/3 Size Clear	6	EA		Standard Pans	Carlisle	1027507
Drain Grate, 1/6 Size, Clear	6	EA		Standard Pans	Carlisle	1031507
Lid, 1/2 Size Clear (handles optional)	12	EA		Standard Pans	Carlisle	1023007
Lid, 1/3 Size Clear (handles optional)	24	EA		Standard Pans	Carlisle	1027007
Lid, 1/6 Size Clear (handles optional)	24	EA		Standard Pans	Carlisle	1031007
Pan, 1/2 Size 2-1/2" Deep Clear	12	EA		Standard Pans	Carlisle	1022007
Pan, 1/2 Size 4 Deep Clear	12	EA		Standard Pans	Carlisle	1022107
Pan, 1/3 Size 4" Deep Clear	24	EA		Standard Pans	Carlisle	1026107
Pan, 1/6 Size 4" Deep Clear	24	EA		Standard Pans	Carlisle	1030107
<b>BK NS Smallwares - Safety and Quality Control</b>	<b>1</b>	<b>KIT</b>	<b>Safety/Qual Control</b>			
Cutter, Safety Box (Klever Kutter)	1	EA			San Jamar	KK401
Kit, Thermometer NSP1350-1	1	EA			Cooper-Atkins Corporation	93997-K
KutGlove, Lightweight Medium, Red	1	P2			Tucker	BK94533
Mitt, Oven QuickKlean 15"	1	P2			Tucker	BK55152
Osha Safety Kit	1	EA			Franke Resupply	KIT
Safety Wrap Station	1	EA			San Jamar	SW1218
Station, Safety Equipment	1	EA			Franke Resupply	615911
Kit, First Aid Smart Compliance	1	EA			First Aid Concepts	1301-FAE-0108
Scale, 50 LB	1	EA			Rubbermaid	YG-800R
Support, Back	1	EA			Direct First Aid	CDP 200 Large
<b>BK NS Smallwares - Shake</b>	<b>1</b>	<b>KIT</b>	<b>Shake</b>			
Bottle, 32 oz f/Shake Pump	6	EA			Package Supply	B111994
Dispenser, Oreo Topping Bar Keep II	2	EA			Traex	3648SC-01
Holder, Whip Cream Bag	1	EA			Franke	27015403
Organizer, Lid/Dome w/spindle (for whip cream)	1	EA			Franke	27012423
Pump, 1 oz. f/ Shake Bottle	6	EA			Package Supply	H146000-CUT
Stirrer, Perforated S/S	1	EA			Vollrath	92320
<b>BK NS Smallwares - Shake/Table Mount f/Taylor 490 or SaniServ 601</b>	<b>1</b>	<b>Kit</b>	<b>Shake - Table Mount</b>			
Rack, S/S Bottle (must order mounting hardware)	1	EA		Taylor Model 490 / SaniServ 601	San Jamar	B5522
Hardware, Table Top Mounting S/S	1	EA			Franke	27016950
<b>BK NS Smallwares - Breakfast</b>	<b>1</b>	<b>KIT</b>	<b>Breakfast</b>			
Wisk - French Whip 12"	1	EA		Scrambled Eggs	Winco	812944005207
Ice Cream Disher size 20 - yellow	1	EA		Scrambled Eggs	Winco	ICD-20
<b>BK NS Smallwares - Veggie Burger</b>	<b>1</b>	<b>KIT</b>	<b>Veggie Burger</b>			
Pan, 1/6 Size x 4 Deep Black	2	EA			Carlisle	10301-03
Spoon, 1/2 oz. Solid Beige	2	EA			Carlisle	4460-06
Tong, 6" Meadow Green Plastic	2	EA			Carlisle	460609
Tong, 9" Meadow Green	2	EA			Carlisle	460909
<b>Broiler / Cook Out Trays - choose one from below</b>			<b>Ovens</b>			
Tray, Cook Out f/Duke FBB Broiler	1	EA		Broiler	Cambro	080016A
Tray, Cook Out f/Nieco MPB94 series	1	EA		Broiler	Cambro	080018A

## Optional Smallwares

Part Description	QTY	UOM	Package	Primary Use	Supplier	Supplier
<b>Beverage</b>						
Scoop, S/S Ice 52 OZ	1	EA			Vollrath	92110
1/2 gal Carafe - for Decaf use	1	EA			Bunn	39430.0100
Easy pour decantur - stainless bottom	1	EA			Bunn	06100.0124
<b>Clean &amp; Safe</b>						
<b>Package, Corn Broom BK206-2 (optional to BK206-1)</b>	1	KT		Janitorial	SYR	BK206-2
Similar to BK206-1 but with Red & Blue Corn Broom and matching handles - all others components are same.					SYR	
Corn Broom Head w/ blue stitching	1	EA			SYR	940947-BU
Interchange Corn Broom Handle - 36 in. Blue w/ swivel grip (for blue corn broom head)	1	EA			SYR	940176-S
Corn Broom Head w/ red stitching	1	EA			SYR	940947-RD
Interchange Corn Broom Handle - 36 in. Red w/ swivel grip (for red corn broom head)	1	EA			SYR	940178-S
<b>Clean/Maint</b>						
Container, 10 Gallon Gray	2	EA			Newell Rubbermaid	261000 GRAY
Dispenser, Roll Towel Touchless	1	EA			San Jamar	T1300TBKBRK
Kit, Window Cleaning w/ DVD	1	EA			SYR	500604G
Playground, High Level Kit- Optional	1	EA			SYR	500300
Pole, 12' Stud Loc	1	EA			SYR	950336
Tool Box Kit, 16" w/Hammer, Phillips	1	EA			Franke Resupply	GNSCTB9
<b>Food Prep</b>						
Kit - FIFO bottle	1	EA		Prep Board	FIFO	619177
Rack, FIFO bottle - holds bottle on overshef	1	EA		Prep Board	Franke	27800112
Funnel, 32 Oz. Plastic	1	EA		Back Room	Browne-Halco	370
Bowl, S/S Mixing 16 Qt.	1	EA		Breakfast	Carlisle	601416
Brush, 2 Inch Blue Nylon w/Hook	6	EA		Breakfast	Carlisle	4040114
Cover, S/S f/7Qt. Insert	1	EA		Breakfast	Vollrath	77072
Cutter, Biscuit 3-1/4" Round	2	EA		Breakfast	Franke Resupply	619676
Disher, #10 3-3/4 Oz. Portion Ivory	1	EA		Breakfast	Carlisle	60300-10
Inset 7-1/4 Qt. S/S	1	EA		Breakfast	Vollrath	78184
Pin, Plastic Rolling 11/16" Guides	1	EA		Breakfast	Prince Castle	228-35
Strainer, China Cap Fine 8" Diameter	1	EA		Breakfast	Vollrath	47166
Tent, Time Square 2"(H) X 2.5"(W)	12	EA		Breakfast	Franke Resupply	45-03-587
Whip, 16" Piano w/Nylon Handle	1	EA		Breakfast	Vollrath	47005
Label, PHU Pan (6) Color	1	P6		PHU	Franke Resupply	Desc.
Label, PHU Pan Phase 1 red, blue	1	EA		PHU	Franke Resupply	DESC
Drain Grate, S/S Drain f/1/2 Size Pan	12	EA			Franke Resupply	67-655
Drain Grate, S/S Drain f/1/3 Size Pan	12	EA			Franke Resupply	45-03-586
Opener, Plastic Pail	1	EA			Franke Resupply	381299
Refill, Grease Pencil (box of 72)	1	BX			Franke Resupply	611136
Condiment Pan Franke, w/ knife holder & heat shield	1	EA		Packaging Organizer	Franke Resupply	27026124
Single Sided Packaging Organizer w/ wrap holder slots	1	EA		Packaging Organizer	Franke Resupply	27026125
Dual Sided Packaging Organizer w/o wrap holder slots	1	EA		Packaging Organizer	Franke Resupply	27026126
Wrap Holder, packaging single wide, two tier	1	EA		Packaging Organizer	Franke Resupply	27026127
Rib Leveler for Duke Broiler PHU pan	1	EA		Duke Broiler	Franke	27028093
PHU pan splash shield for Duke Broiler	1	EA		Duke Broiler	Franke	27023108
Meat well organizer for 34" meat well (includes two blue tongs, two vollrath containers with lids, 1 basket, and 1 meat well plastic bags)	1	KT	items can be purchased separately		Franke	620879
PHU pan rack - for funnel cake / chicken fries organization	1	EA			Franke	27800072
Wattage Bowl with hole in lid	1	EA			Cambro	618974
OnCue bacon tray (set of 4)	1	EA			Nordicware	64205F
OnCue Pan - for cooking eggs and gravy	1	EA			Franke	27800065
OnCue overshef - can put OnCue back to back on overshef	1	EA			Amana (ACP)	OS10
Egg Cup, 16 ounce	1	EA			Carlisle	43142BK07

FLAT spatula for egg, Amber	1	EA			Carlisle	490013
Sugar / Creamer Stand	1	EA			Franke	18005500
Sugar Dispenser/ bracket	1	EA			Franke Re-Supply	27800365
Smoothie Fountainette	1	EA			Silver King	SKFSM/BK
<b>Fry Area</b>						
Scoop, Fry L.H. Aluminum w/Plastic Handle	2	EA			Prince Castle	152-ALN
Scoop, Fry R.H. Aluminum w/Plastic Handle	2	EA			Prince Castle	152-ARN
Scoop, Sediment	1	EA			Franke	4008668
Shovel, Sediment w/48" Cable & Clip	1	EA			Franke	4008630
Tray, Sediment f/Frymaster Full Vat	1	EA			Franke	4006308
<b>Operational</b>						
Cabinet, File (letter 2-draw)	1	EA		Office	Franke Resupply	HON 532-L
Decal, BK New Logo Store Hours w/No	2	EA		Signs	Ol Distribution	010
Tray, Burger King Logo 12x16 Black	4	C24		Dining Room	Norseman Plastics	NPL-617-00001
4 cases for ROC 40 / 6 cases for ROC 60 8 cases for ROC 80 restaurants			case has 24			
Sign, "KITCHEN - EMPLOYEES ONLY" 6"	1	EA		Signs	Signs Now	DESC
Sign, 3.5" X 6.5" Employees Must Wash Hands	2	EA		Signs	Signs Now	DESC
Sign, Ladies Room ADA Compliance	1	EA		Signs	Tablecraft	695630
Sign, Mens Room ADA Compliance	1	EA		Signs	Tablecraft	695631
<b>Ovens / Broilers</b>						
Scraper, Broiler Wood Handle	1	EA		Broiler	Browne-Halco	2013
Tray, Cook Out f/Nieco 9000 series	1	EA		Broiler	Cambro	080160A
<b>Shake / Soft Serve</b>						
<b>Soft Serve Smallwares Kit</b>	1	Kit		<b>Soft Serve</b>		
Bottle, 12 oz. w/ E2-300 Blue Unvented Cap	6	EA			Fundamental Designs	CB12BLE2300
Dispenser, Oreo Topping Bar Keep II	2	EA			Traex	3648SC-01
Rack, Syrup & Topping Bottle	1	EA			San Jamar	B5522
Organizer, Lid/Dome w/spindle	1	EA			Franke Resupply	27012423
Dispenser, Standard Cone (Series SF1002P)	1	EA			Modular the Meyer	1003848
Cup, 30 oz. S/S Spindle Sanitizer	1	EA			Update International	MC-30
Pail, S/S Milk w/Cover (rerun can)	1	EA		<b>Shake / Soft Serve</b>	Vollrath	59200
<b>BK NS Smallwares - Shake/Adaptor Bracket f/Taylor 5454, H63, PH61</b>	<b>1</b>	<b>KIT</b>	<b>Shake - Adaptor Brkt</b>			
Rack, S/S Bottle (must order mounting hardware)	1	EA		Taylor Model 5454, H63, PH61	San Jamar	B5522
Bracket, Freestanding Shake Machine	1	EA			Franke	27016951
<b>BK NS Smallwares - Hanging Straps f/Taylor 445</b>	<b>1</b>	<b>KIT</b>	<b>Shake - Hanging Straps</b>			
Rack, S/S Bottle (must order mounting hardware)	1	EA		Taylor Model 445	San Jamar	B5522
Strap, Hanger S/S	1	P2			Franke	27016952

**Note: Additional Optional items available from KES or Smallwares Company through E-Redbook or Direct sales.**