



LEGEND:

A – Presentation Table

B – Prep Tables (1.5mx.6m) with middle & bottom shelves

C - Four burner open range stove with Oven

D - Compartment sink (single)

E - Speed rack (Utility Rack) (1.2m x.50m) with 4 shelves

F - Four door reach-in chiller

G - Two door reach-in freezer

H - Ice Machines or Ice bin

I - Kitchen Aid Mixers

J- Deep Fryers

K –Salamanders w/ stainless table

L – Combination Steamers w/ stainless table

Note: * One (1) common back equipment for every four (4) cooking stations

* This layout plan is just a guide. All Participants are responsible to check the actual equipment before starting to cook.

2013



ULTIMATE ASIAN SHOWDOWN

