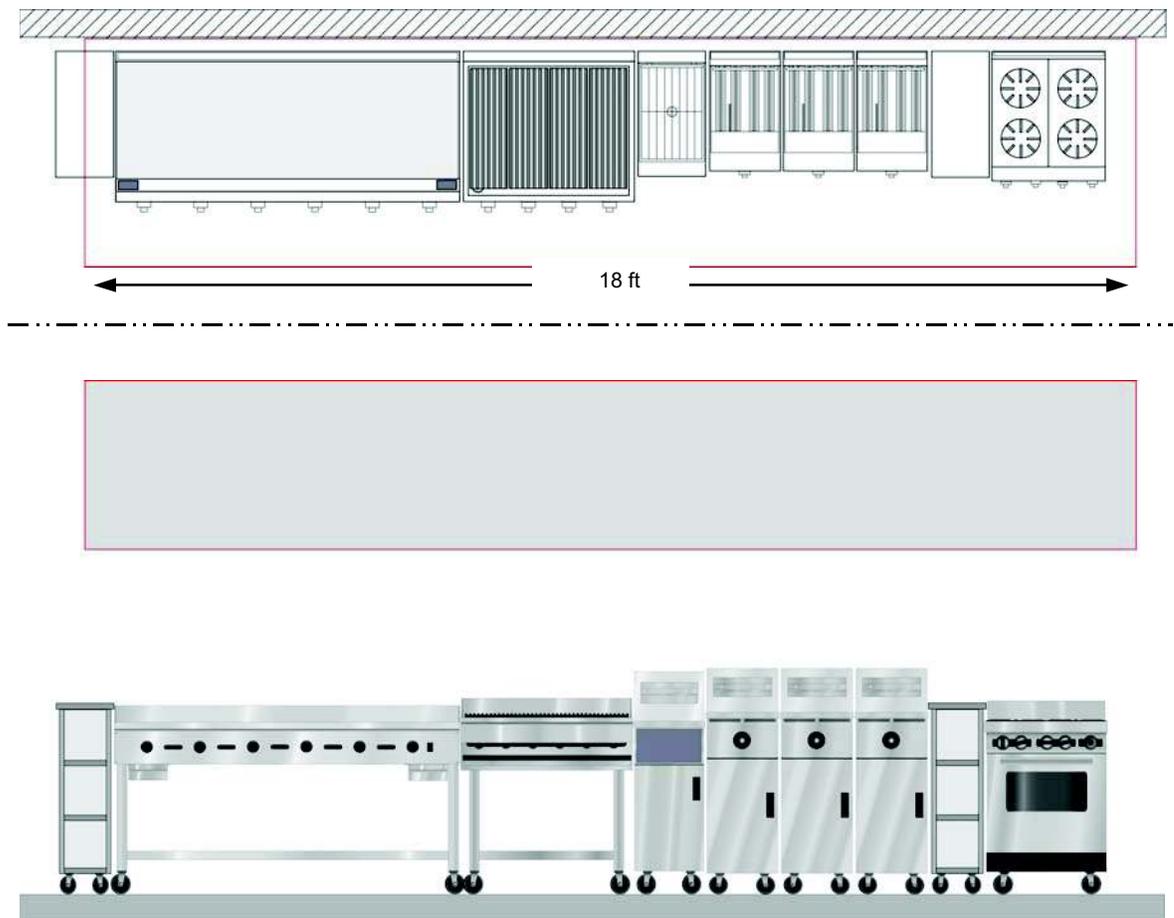


## Design Example B: Casual Dining Restaurant

A casual dining restaurant will have the appliances listed in Table B-1. Figure B-1 shows the proposed layout.

*Table B-1. Duty Rating and Lengths of Appliances.*

Appliances (left to right under hood)	Typical Rated Input (kBtu/h)	Typical IMC Appliance Duty Rating	Active Cooking Length (Ft)	Front Face Length (Ft)
Overhang (6-in- over 1-ft Counter)				0.5
6-foot Griddle	120	Medium	6	6
3-foot Charbroiler	96	Heavy	3	3
Fryer Drip Station				1.25
Three (3) Fryers (80 kBtu/h each)	240	Medium	3.75	3.75
Prep Surface				1
4-burner Open Range Top	80	Heavy	2	2
Overhang (6-in)				0.5
<b>Totals</b>	<b>536</b>		<b>14.75</b>	<b>18.0</b>



*Figure B-1. Base Case Appliance Layout.*