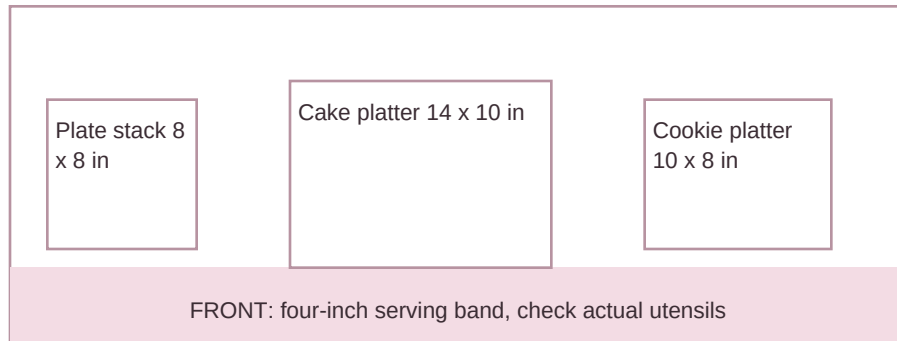


Cake and cookies after dinner

Surface 48 x 18 inches | 1 inch = 2.54 cm | Diagram scale: 7 points per inch

BACK EDGE: depth measurements start here



Center positions: inches from left / from back

Plate stack: 6 / 9

Cake platter: 22 / 9

Cookie platter: 39 / 9

Food: total = first display + reserve

Loaf cake slices: 8 total = 8 first + 0 reserve.

Shortbread cookies: 8 total = 8 first + 0 reserve.

Gather 10 plates, napkins and dessert forks; 2 platters, 2 tongs and 2 labels. No refill is included. Four unallocated cookies in the example pack stay separate.

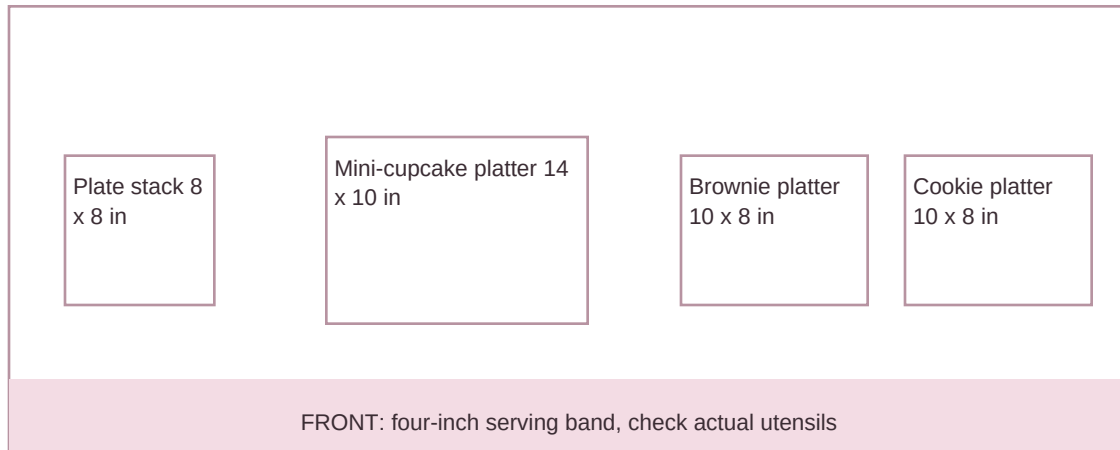
Refill owner: _____ Service begins: _____ Cold holding checked: _____ Used-dish return: _____

Measure outside edges and test reach with your real pieces. Drawings omit room aisles and holding devices. Cold perishables: 40°F or colder. Without temperature control, discard after more than 2 hours, or 1 hour above 90°F; tray changes do not restart time. Follow product instructions. FDA guidance and full shopping examples are linked in the guide.

Three small treats for a shower

Surface 60 x 24 inches | 1 inch = 2.54 cm | Diagram scale: 7 points per inch

BACK EDGE: depth measurements start here



Center positions: inches from left / from back

Plate stack: 7 / 12

Mini-cupcake platter: 24 / 12

Brownie platter: 41 / 12

Cookie platter: 53 / 12

Food: total = first display + reserve

Mini cupcakes: 12 total = 12 first + 0 reserve.

Brownie bites: 12 total = 6 first + 6 reserve.

Shortbread cookies: 12 total = 6 first + 6 reserve.

Gather 14 plates and napkins, forks if needed; 5 platters, 5 tongs and 3 labels. Prepare clean replacement platters of six brownies and six cookies.

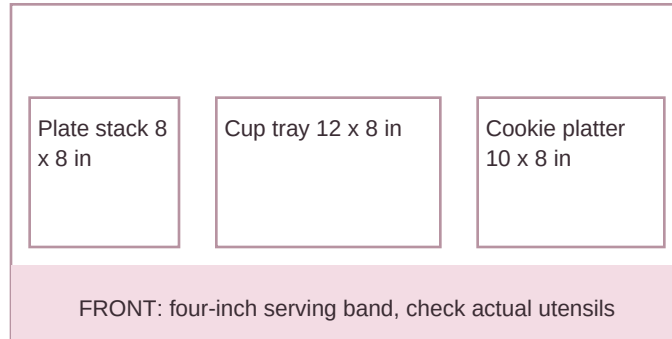
Refill owner: _____ Service begins: _____ Cold holding checked: _____ Used-dish return: _____

Measure outside edges and test reach with your real pieces. Drawings omit room aisles and holding devices. Cold perishables: 40°F or colder. Without temperature control, discard after more than 2 hours, or 1 hour above 90°F; tray changes do not restart time. Follow product instructions. FDA guidance and full shopping examples are linked in the guide.

A narrow console, with cold refills

Surface 36 x 18 inches | 1 inch = 2.54 cm | Diagram scale: 7 points per inch

BACK EDGE: depth measurements start here



Center positions: inches from left / from back

Plate stack: 5 / 9

Cup tray: 17 / 9

Cookie platter: 30 / 9

Food: total = first display + reserve

Chilled dessert cups: 12 total = 6 first + 6 reserve.

Shortbread cookies: 12 total = 6 first + 6 reserve.

Gather 14 plates, napkins and spoons; 2 cup trays, 2 cookie platters, 2 tongs and 2 labels. Both covered cup trays need fridge space before service.

Refill owner: _____ Service begins: _____ Cold holding checked: _____ Used-dish return: _____

Measure outside edges and test reach with your real pieces. Drawings omit room aisles and holding devices. Cold perishables: 40°F or colder. Without temperature control, discard after more than 2 hours, or 1 hour above 90°F; tray changes do not restart time. Follow product instructions. FDA guidance and full shopping examples are linked in the guide.