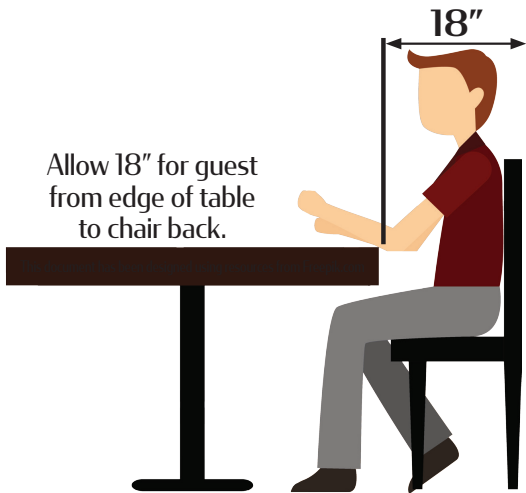




Recommended chair & table setup

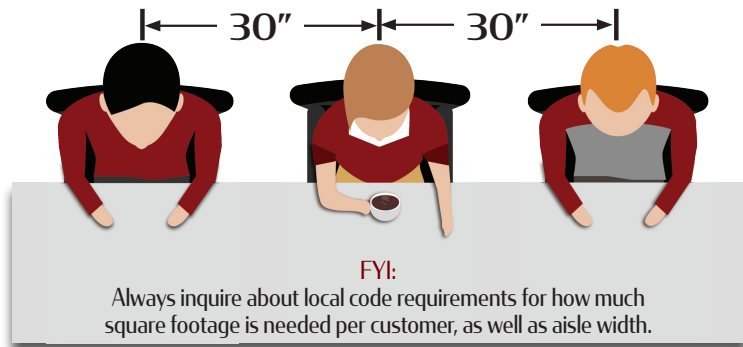
| Operation Type | Space Per Seat (Sq. Ft.) |
|---|--------------------------|
| School Lunchroom / Cafeteria | 9 - 12 |
| Banquet Room | 10 - 11 |
| Table Service - Minimum | 11 - 14 |
| Business or College Cafeteria | 12 - 15 |
| Table Service - Maximum (Hotels, Clubs, etc.) | 15 - 18 |
| Commercial Cafeteria | 16 - 18 |
| Counter Service Restaurant | 18 - 20 |



Lateral Seating:

Allow between 24" - 30" between guests.

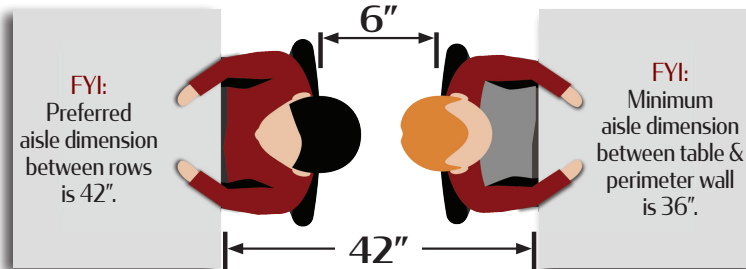
NOTE: Armchairs & oversized chairs may require additional space between guests.



Square Tables (Chairs Back to Back):

Allow 42" between tables.

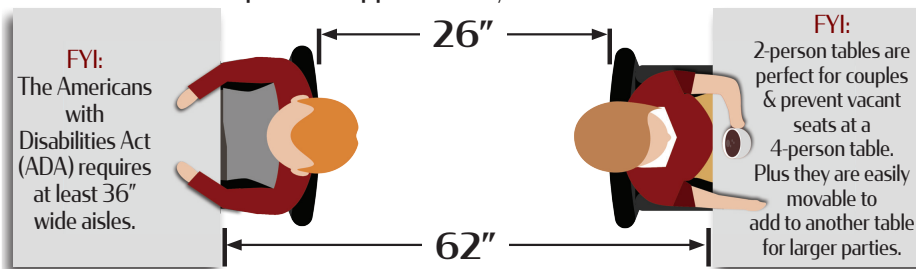
This provides approximately 6" for guests to push out.



Square Tables (Chairs Back to Back - with Service Aisle):

Allow 62" between tables.

This provides approximately 26" for service aisle.



Square Tables (Diagonal Setup):

Allow 24" between table corners for customer access.

Allow 30" between table corners for customer access & narrow service aisle.

