

THIS DRAWING IS INTENDED TO PROVIDE INFORMATION TO BE INCLUDED ON THE ARCHITECTS' / ENGINEERS' DOCUMENTS. IT IS NOT INTENDED AND SHOULD NOT BE USED FOR CONSTRUCTION.

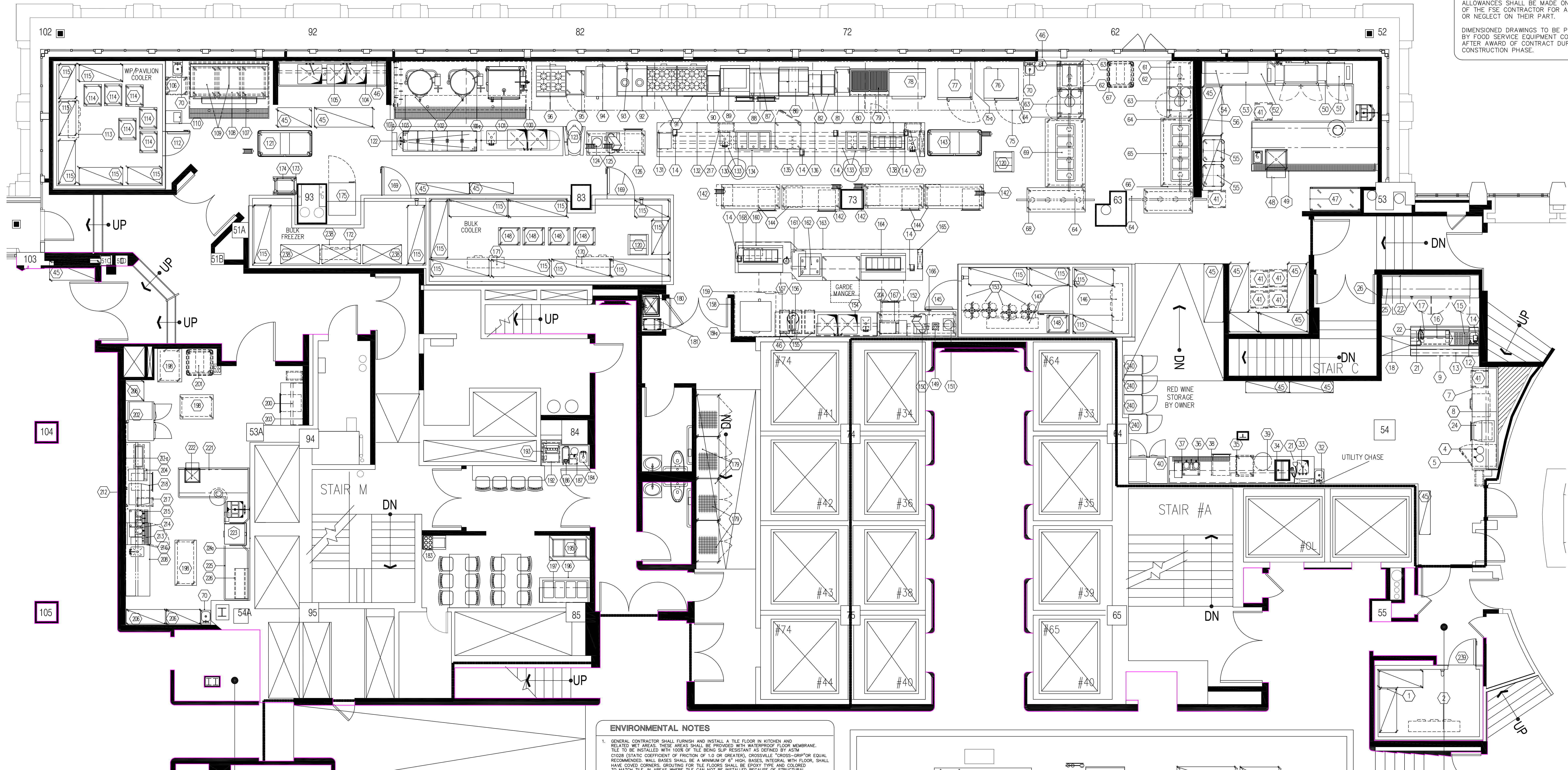
FOOD SERVICE EQUIPMENT CONTRACTOR SHALL VERIFY ALL FIELD CONDITIONS & DIMENSIONS & BE RESPONSIBLE FOR FIELD FIT & QUALITY OF WORK. NO ALLOWANCES SHALL BE MADE ON BEHALF OF THE FSE CONTRACTOR FOR ANY ERROR OR NEGLIGENCE ON THEIR PART.

DIMENSIONED DRAWINGS TO BE PROVIDED BY FOOD SERVICE EQUIPMENT CONTRACTOR AFTER AWARD OF CONTRACT DURING CONSTRUCTION PHASE.

TISHMAN SPEYER
45 Rockefeller center
12 floor
New York, NY 10111

Clevenger Frable
FOODSERVICE & LAUNDRY
CONSULTING & DESIGN
59 WESTMORELAND AVE
WHITE PLAINS, NY 10606
TEL: 914/997-9650 FAX: 914/997-9671

RESTAURANT KITCHEN



ENVIRONMENTAL NOTES

1. GENERAL CONTRACTOR SHALL FURNISH AND INSTALL A TILE FLOOR IN KITCHEN AND RELATED WET AREAS. THESE AREAS SHALL BE PROVIDED WITH WATERPROOF FLOOR MEMBRANE. TILE TO BE INSTALLED WITH JOBS OF TILE. SEAM RESISTANT AS DEFINED BY ASTM C1028 (STATIC COEFFICIENT OF FRICTION OF 1.0 OR GREATER). CROSSWALK "CROSS-DROP" OR EQUAL. RECOMMENDED WALL BASES SHALL BE A MINIMUM 1/2" BAKED INTERIOR WITH FLOOR. SHALL HAVE COVERED CORNERS. GROUTING FOR THE FLOORS SHALL BE EPOXY TYPE AND COLORED TO MATCH TILE IN AREAS WHERE TILE CANNOT BE INSTALLED BECAUSE OF STRUCTURAL RESTRICTIONS. PROVIDE INDUSTRIAL VINYL FLOORING ("PROTECT-ALL" BY OSCODA PLASTICS) FOR COMMERCIAL KITCHEN APPLICATION. REFER TO ARCHITECTURAL DOCUMENTS FOR SPECIFIC REQUIREMENTS.

2. CEILING AND WALL SURFACES ADJACENT TO, OR OVER, ANY FOOD PREPARATION AREA, INCLUDING KITCHEN SERVICE AREAS, SHALL BE SMOOTH, EASILY CLEANABLE AND LIGHT IN COLOR. ANY MATERIALS NOT CLEARLY CONSISTENT WITH THIS REQUIREMENT SHOULD BE SUBMITTED TO THE LOCAL HEALTH JURISDICTION FOR PRIOR APPROVAL FOR USE. LAY IN CEILING TILE MUST BE NON-POROUS AND NON-FISSIONED MANUFACTURED MARKS AS MANUFACTURED BY ARMSTRONG OR EQUAL. USE 24" X 24" PANELS. ONLY A CORROSION RESISTANT SUSPENSION SYSTEM (SIMILAR TO "DUAL" SYSTEM) SHALL BE USED.

3. DIVISION 26 SHALL PROVIDE ALL GENERAL LIGHTING FIXTURES AND INSTALL COMPLETE WITH LAMPS, WIRING AND SWITCHES. EXPOSED LAMPS IN KITCHEN AREAS MUST BE PLASTICIZED SHATTERPROOF. DECORATIVE WITH A MINIMUM OF 20 FOOT CANDLE POWER.

4. FOOD SERVICE EQUIPMENT CONTRACTOR SHALL FURNISH AND DIVISION 32 SHALL INSTALL STAINLESS STEEL HAND SINKS COMPLETE WITH REGULAR WAVING CONTROLS, UNLESS SPECIFIED OTHERWISE. SOAP TOWEL DISPENSER AT ALL HAND SINK LOCATIONS TO BE FURNISHED AND INSTALLED BY OWNER, UNLESS SPECIFIED OTHERWISE.

5. ALL DIRECT WASTE PIPING TO FLOOR SINKS SHALL TERMINATE A MINIMUM OF ONE (1) PIPE DIAMETER ABOVE SINK.

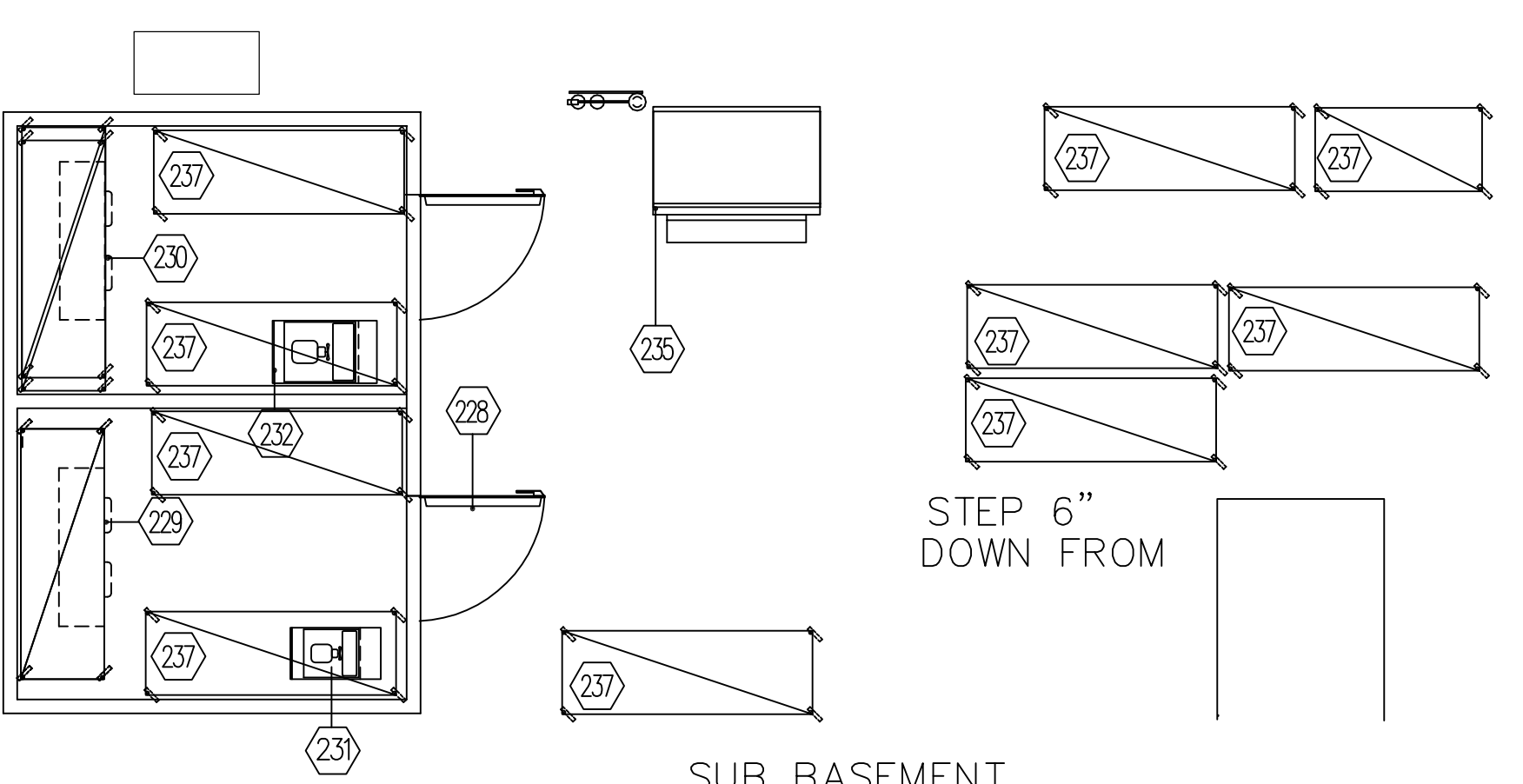
6. ALL DISH AND GLASS WASHERS SHALL BE FURNISHED WITH A REMOTE SEAL SYSTEM, HOT WATER BOOSTER DELIVERING 180° HOT WATER TO MACHINES UNLESS SPECIFIED OTHERWISE.

7. SPACE BETWEEN ALL UNITS TO WALL, CEILING, FLOORS AND ADJOINING UNITS NOT PORTABLE AND WITH ENCLOSED BODIES SHALL BE COMPLETELY SEALED AGAINST ENTRANCE OF FOOD PARTICLES OR FUMES BY THE FOODSERVICE EQUIPMENT CONTRACTOR BY MEANS OF GASKETS, MOUNTING OR SOLDERING, OR MASTIC. MASTIC SHALL BE GENERAL ELECTRIC SILICONE CONSTRUCTION SEALANT SENS 5500 IN APPROPRIATE COLOR.

8. ALL EQUIPMENT SITTING ON FLOOR SHALL BE INSTALLED ON MINIMUM 6" HIGH STAINLESS STEEL LEGS WITH ADJUSTABLE SANITARY FEET, UNLESS SPECIFIED OTHERWISE.

9. FIRE SUPPRESSION SYSTEMS SHALL BE ENGINEERED, SIZED AND INSTALLED IN ACCORDANCE WITH ALL NFPA AND LOCAL BUILDING CODES.

10. THE KITCHEN SHALL BE DESIGNED FOR A MAX. AVERAGE AMBIENT TEMPERATURE OF 80 DEGREES F. CAFETERIA SERVING AREAS SHOULD BE DESIGNED FOR A MAX. 75 DEGREES F. & 50% RH.



EQUIPMENT SCHEDULE			
ITEM	QTY	DESCRIPTION	STAT
1	1	LOT SHELVING UNIT	A
2	1	EVAPORATOR COIL, MEDIUM TEMPERATURE	A
3	1	WALL SHELF	A
4	2	COFFEE SERVER, 1.5 GAL.	F
5	1	REFRIGERATOR, UNDERCOUNTER	A
6	1	WARMING DRAWER UNIT, BUILT-IN	A
7	1	COUNTER	A
8	1	WALL SHELF	A
9	1	WALL SHELF	A
10	-	- SPARE NUMBER -	-
11	-	- SPARE NUMBER -	-
12	1	HAND SINK, W/ TOWEL DISPENSER	A
13	1	BAR OVERSHELVE	A
14	7	POS PRINTER	G
15	1	STORAGE CABINET W/ DRAINBOARD TOP	A
16	1	ICE CHEST W/ COLD PLATE	A
17	1	BOTTLE RAIL	A
18	1	BAR TOP AND FLAP	H
19	-	- SPARE NUMBER -	-
20	-	- SPARE NUMBER -	-
21	2	SODA GUN	F
22	1	LIQUOR STORAGE BIN	A
23	-	- SPARE NUMBER -	-
24	1	ESPRESSO MACHINE, AUTOMATIC	G
25	1	WALL CABINET	A
26	1	BACK BAR TOP	A
27	1	BACK BAR COOLER	A
28	-	- SPARE NUMBER -	-
29	-	- SPARE NUMBER -	-
30	-	- SPARE NUMBER -	-
31	-	- SPARE NUMBER -	-
32	1	HAND SINK, (18X21X14)	A

EQUIPMENT SCHEDULE			
ITEM	QTY	DESCRIPTION	STAT
33	1	BEVERAGE COUNTER	A
34	1	ICE CHEST, DROP IN	A
35	1	WALL SHELF	A
36	1	COFFEE BREWER, TWIN, 2 GAL.	F
37	1	ICEO TEA BREWER	F
38	1	COFFEE BREWER, TWIN, 3 GAL.	A
39	1	TRASH RECEPTACLE (32 GAL.)	G
40	1	REFRIGERATOR, 2-SECTION	A
41	8	DISH RACK DOLLY	A
42	-	- SPARE NUMBER -	-
43	-	- SPARE NUMBER -	-
44	-	- SPARE NUMBER -	-
45	1	LOT SHELVING UNIT	A
46	1	FIRE SUPPRESSION SYSTEM	A
47	1	QUEEN MARY CART	A
48	1	SNOW PORTABLE SOAK	A
49	1	DISHWASHER, SOLED	A
50	1	DISHWASHER, CONVEYOR TYPE	A
51	-	- SPARE NUMBER -	-
52	1	DISHWASHER VENT DUCT, LOAD END	A
53	1	DISHWASHER VENT DUCT, UNLOAD END	A
54	1	DISHWASHER, CLEAN	A
55	2	DOLLY, DISH	A
56	1	WALL SHELVING UNIT	A
57	-	- SPARE NUMBER -	-
58	-	- SPARE NUMBER -	-
59	-	- SPARE NUMBER -	-
60	-	- SPARE NUMBER -	-
61	2	HEAT LAMP ASSEMBLY, TRACK-MOUNTED	A

EQUIPMENT SCHEDULE			
ITEM	QTY	DESCRIPTION	STAT
62	1	TABLE, MOBILE	A
63	3	DISH STORAGE CART, HEATED	A
64	4	HEAT LAMP ASSEMBLY, TRACK-MOUNTED	A
65	1	MOBILE PLATING TABLE	A
66	1	TABLE, MOBILE	A
67	1	MOBILE BANQUET CABINET, HEATED	A
68	1	TABLE, MOBILE	A
69	1	MOBILE DUAL PLATING TABLE	A
70	2	HAND SINK, (18X21X14)	A
71	-	- SPARE NUMBER -	-
72	-	- SPARE NUMBER -	-
73	-	- SPARE NUMBER -	-
74	-	- SPARE NUMBER -	-
75	1	EXHAUST HOOD	A
76	1	WALL FLASHING, STAINLESS STEEL	A
77	1	COMBI-STEAMER, ROLL-IN, GAS	A
78	1	COMBI-STEAMER, COUNTERTOP, GAS	A
79	1	BROILER, INFRARED	A
80	1	CHARBROILER, COUNTER GAS	A
81	1	REFRIGERATED EQUIPMENT STAND, REMOTE	A
82	1	HOT TOP RANGE	A
83	2	FRYER, DEEP FAT	A
84	-	- SPARE NUMBER -	-
85	-	- SPARE NUMBER -	-
86	1	HOT TOP W/ CHEESE MELTER	A
87	1	REFRIGERATED BASE	A
88	1	GRIDDLE TOP RANGE, MODULAR	A
89	1	RANGE, PLANCHA TOP	A
90	1	PASTA COOKER, GAS	A

EQUIPMENT SCHEDULE			
ITEM	QTY	DESCRIPTION	STAT
91	2	RANGE, 6-BURNER, CO MELTER	A
92	1	RANGE, FRENCH HOT TOP	A
93	1	POT FILLER FAUCET (INDEX COLD)	A
94	1	OVEN, CONVECTION, GAS	A
95	1	OVEN, SMOKER	A
96	1	RANGE, 4-BURNER, CO	A
97	-	- SPARE NUMBER -	-
98	-	- SPARE NUMBER -	-
99	-	- SPARE NUMBER -	-
100	1	EXHAUST HOOD	A
101	1	WALL FLASHING, STAINLESS STEEL	A
102	1	TILT SKILLET, 40-GAL. ELECTRIC	A
103	1	KETTLE, TILTING, TRI-LEG, DIRECT STEAM	A
104	1	FLOOR PAN AND TROUGH	A
105	1	WALL SHELF	A
106	1	WALL SHELF, THREE COMPARTMENT	A
107	1	MOBILE ICE BIN	A
108	1	FLOOR PAN AND TROUGH	A
109	1	POT RACK, WALL MOUNTED	A
110	1	ICE STORAGE & TRANSPORT SYSTEM	A
111	1	ICE CUBER, MODULAR-STACKABLE	A
112	1	ICE CRUSHER	A
113	1	MOBILE BANQUET CABINET, HEATED	A
114	1	WALK-IN COOLER	A
115	1	WALK-IN COOLER	A
116	1	WALK-IN COOLER	A
117	1	WALK-IN COOLER	A
118	1	WALK-IN COOLER	A
119	1	WALK-IN COOLER	A
120	3	RACK, UTILITY - UNIVERSAL ANGLE	A

EQUIPMENT SCHEDULE			
ITEM	QTY	DESCRIPTION	STAT
121	1	MOBILE BANQUET CABINET, HEATED	A
122	1	INDUCTION CHILLER WITH UTILITY CHASE	A
123	1	MIXER, 60-QUART	A
124	1	TABLE W/ SINK	A
125	1	TABLE, MOBILE	A
126	-	- SPARE NUMBER -	-
127	-	- SPARE NUMBER -	-
128	-	- SPARE NUMBER -	-
129	-	- SPARE NUMBER -	-
130	1	CHEF'S COUNTER W/ UTILITY CHASE	A
131	1	MICROWAVE OVEN	A
132	1	REFRIGERATED COUNTER, REMOTE	A
133	4	HEAT LAMP, DUAL	A
134	1	FOOD WARMER, DROP IN	A
135	1	REFRIGERATOR, UNDERCOUNTER	A
136	1	REFRIGERATED COUNTER, REMOTE	A
137	1	FOOD WARMER, DROP IN	A
138	1	REFRIGERATED COUNTER, REMOTE	A
139	-	- SPARE NUMBER -	-
140	-	- SPARE NUMBER -	-
141	-	- SPARE NUMBER -	-
142	4	ELECTRICAL DROP CORDS	A
143	1	MOBILE BANQUET CABINET, HEATED	A
144	4	TABLE, MOBILE	A
145	1	WALK-IN COOLER	A
146	1	EVAPORATOR COIL, LOW TEMPERATURE	A
147	1	EVAPORATOR COIL, MEDIUM TEMPERATURE	A
148	6	RACK, UTILITY	A
149	1	FOOD BENDER	A
150	1	SLICER, FOOD	A

EQUIPMENT SCHEDULE			
ITEM	QTY	DESCRIPTION	STAT
151	1	FOOD PROCESSOR	A
152	1	TABLE, MOBILE	A
153	4	PLATE RACK, COLLAPSIBLE	A
154	1	TRAY DISPENSER, MOBILE CANTILEVER	A
155	3	INGREDIENT BIN (27 GAL.)	A
156	1	WALL SHELF	A
157	1	MIXER, 20-QUART	A
158	1	OVEN, CONVECTION, GAS	A
159	1	EXHAUST HOOD	A
160	1	WALL FLASHING, STAINLESS STEEL	A
161	1	REFRIGERATED COUNTER, REMOTE	A
162	1	MICROWAVE OVEN	A
163	1	ICE CREAM CABINET	A
164	1	REFRIGERATED COUNTER, REMOTE	A
165	1	CHEF'S COUNTER W/ UTILITY CHASE	A
166	1	WALL SHELF	A
167	1	WALL SHELF	A
168	1	HEAT LAMP, DUAL	A
169	1	WALK-IN COOLER	A
170	1	EVAPORATOR COIL, MEDIUM TEMPERATURE	A
171	1	EVAPORATOR COIL, MEDIUM TEMPERATURE	A
172	1	REFRIGERATOR, 2-SECTION	A
173	1	VACUUM PACKAGE MACHINE	A
174	1	RACK, WORKING HEIGHT	A
175	1	BLAST CHILLER/SHOCK FRZ. RACK-IN	A
176	-	- SPARE NUMBER -	-
177	-	- SPARE NUMBER -	-
178	-	- SPARE NUMBER -	-
179	1	LOT SECURITY UNIT, MOBILE	A

EQUIPMENT SCHEDULE			
ITEM	QTY	DESCRIPTION	STAT
180	1	MOP SINK	A
181	1	MOP BUCKET	A
182	-	- SPARE NUMBER -	-
183	1	TRAY DISPENSER, MOBILE CANTILEVER	A
184	1	COUNTER W/ SINK	A
185	1	COFFEE POT WARMER	F
186	1	COFFEE BREWER	F
187	1	CARBONATOR	F
188	-	- SPARE NUMBER -	-
189	-	- SPARE NUMBER -	-
190	-	- SPARE NUMBER -	-
191	-	- SPARE NUMBER -	-
192	1	BEVERAGE DISPENSER/ICE BIN	A
193	1	CUP DISPENSER	A
194	1	WALL SHELF	A
195	1	COLD SERVING UNIT, MOBILE	A
196	1	HOT SERVING UNIT, MOBILE	A
197	1	WALL SHELF	A
198	3	TABLE, MOBILE	A
199	-	- SPARE NUMBER -	-
200	1	TABLE	A
201	1	MOBILE BANQUET CABINET, HEATED	A
202	1	REFRIGERATOR, 2-SECTION	A
203	1	SHELF	A
204	2	TOASTER, HORIZONTAL CONVEYOR	A
205	-	- SPARE NUMBER -	-
206	1	LOT SHELVING UNIT	A
207	1	WALK-IN COOLER	A
208	1	BEVERAGE COUNTER W/ SINK	A
209	-	- SPARE NUMBER -	-
210	-	- SPARE NUMBER -	-
211	-	- SPARE NUMBER -	-
212	1	WALL SHELF	A

EQUIPMENT SCHEDULE			
ITEM	QTY	DESCRIPTION	STAT
213	1	TEA BREWER	F
214	1	COFFEE BREWER, SINGLE, 1.5 GAL.	F
215	1	COFFEE BREWER, TWIN, 2 GAL.	F
216	2	REFRIGERATOR, UNDERCOUNTER	A
217	3	TRASH RECEPTACLE (SLIM JIM)	G
218	1	ESPRESSO MACHINE	G
219	-	- SPARE NUMBER -	-
220	-	- SPARE NUMBER -	-
221	1	DISHWASHER, SOLED	A
222	1	SNOW PORTABLE SOAK	A
223	1	DISHWASHER, DOOR-TYPE	A
224	-	- SPARE NUMBER -	-
225	2	WALL FLASHING, STAINLESS STEEL	A
226	1	DISHWASHER, CLEAN	A
227	1	RACK SHELF, CLEAN, WALL-MOUNTED	A
228	-	- SPARE NUMBER -	-
229	1	WALK-IN COOLER	A
230	1	EVAPORATOR COIL, MEDIUM TEMPERATURE	A
231	1	EVAPORATOR COIL, LOW TEMPERATURE	A
232	1	CONDENSER, MED TEMP.	A
233	-	- SPARE NUMBER -	-
234	-	- SPARE NUMBER -	-
235	1	ICE CUBER, STORAGE BIN AND FILTER	A
236	-	- SPARE NUMBER -	-
237	1	WALK-IN COOLER	A
238	1	WALK-IN COOLER	A
239	1	WALK-IN COOLER	A
240	4	RED WINE COOLERS	G

STATUS LEGEND

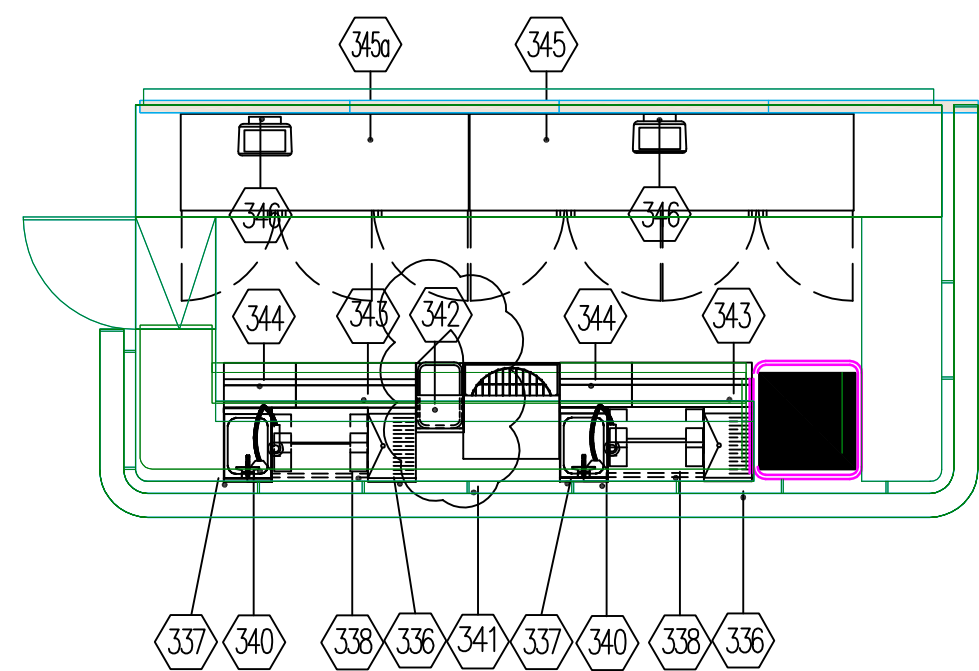
CODE	STATUS
A	IN CONTRACT
B	EXISTING
C	EXISTING/RELOCATE
D	EXISTING/MODIFY
E	EXISTING/RELOCATE/MODIFY
F	BY PRODUCT SUPPLIER/VENDOR
G	BY OWNER/OPERATOR
H	SPECIFIED BY ARCHITECT/INTERIOR DESIGNER
I	SPECIFIED BY ENGINEER
J	FUTURE

Montroy ■ DeMarco ■ L.L.P.
99 Madison Avenue
14th Floor
New York, NY 10016
212 481 5900
Fax 481 7481

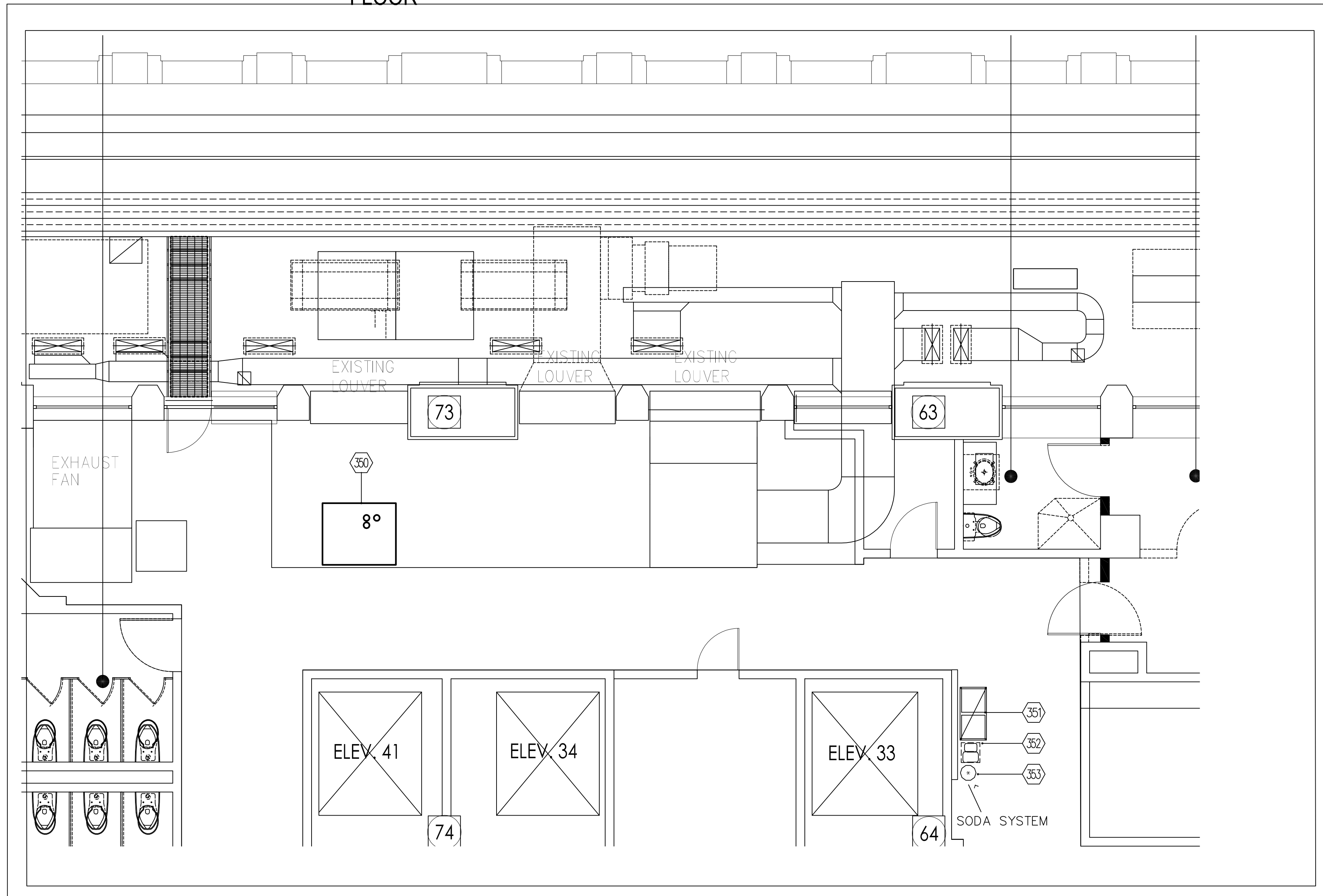
**EQUIPMENT &
SCHEDULE**

DATE: 06/13/11
PROJECT NO.: 11034
PRINCIPAL:
CHECKED BY: CSB
SCALE: 1" = 1'
DWG. No.: KA-1
of ##

65th
FLOOR



OUTDOOR
LOCATION
DETERMINED
BY
ARCHITECT
ON
66TH
FLOOR



GENERAL CONTRACTOR SHALL FURNISH AND INSTALL A TILE FLOOR IN KITCHEN AND RELATED WET AREAS. THESE TILES SHALL BE PROVIDED WITH WATERPROOF FLOOR MEMBRANE. TILES SHALL BE LAYED WITH A POLISHED FINISH. TILES SHALL BE 12" X 12" X 1/4" GS7A C1028 (STATE COEFFICIENT OF FRICTION OF 1.0 OR GREATER), GROSS/SLIP "CROSS-GRIP" OR EQUAL. WALLS SHALL BE 1/2" THICK CERAMIC TILE WITH POLISHED FINISH. GROUT SHALL HAVE STAIN-RESISTANT PROPERTIES. GROUTING FOR THE FLOORS SHALL BE EPOXY TYPE AND COLORED TO MATCH TILE. IN AREAS WHERE TILE CAN NOT BE INSTALLED BECAUSE OF STRUCTURAL LIMITATIONS, CONTRACTOR SHALL PROVIDE A FINISH OF POLISHED CONCRETE (SPECS. 031000) FOR COMMERCIAL KITCHEN APPLICATION. REFER TO ARCHITECTURAL DOCUMENTS FOR SPECIFIC REQUIREMENTS.

22. CEILING AND WALL SURFACES ADJACENT TO, OR OVER, ANY FOOD PREPARATION AREA, INCLUDING KITCHEN, SHALL BE FINISHED WITH POLISHED CERAMIC TILE, 12" X 12" X 1/4" GS7A. COLOR, ANY MATERIALS NOT CLEARLY CONSISTENT WITH THIS REQUIREMENT SHOULD BE SUBMITTED TO THE ARCHITECT FOR APPROVAL. FINISHES SHALL BE NON-POROUS AND NON-FISSURED MINORABOND MR485 AS MANUFACTURED BY ARMSTRONG OR EQUIVALENT. 1/2" X 2" X 1/4" PANELS OF POLISHED CERAMIC TILE WITH DISPERSION SYSTEM SIMILAR TO "PRELUDE PLUS" MANUFACTURED BY ARMSTRONG IS RECOMMENDED.

23. DIVISION 26 SHALL PROVIDE ALL GENERAL LIGHTING FIXTURES AND INSTALL COMPLETELY WIRELESS, DIMMABLE, AND SHOCK RESISTANT LUMINAIRES. ALL LUMINAIRES SHALL BE PLASTICIZED SHATTERPROOF DESIGNED WITH A MINIMUM OF 50 FOOT CANDLE POWER.

24. FOOD SERVICE EQUIPMENT CONTRACTOR SHALL FURNISH AND INSTALL 22 SHALL INCLUDE: 1) STAINLESS STEEL HAND SINKS, 2) STAINLESS STEEL HAND WASH BASINS, 3) UNLESS SPECIFIED OTHERWISE, SOAP & TOWEL DISPENSERS AT ALL HAND SINK LOCATIONS TO BE FURNISHED AND INSTALLED. 4) UNLESS SPECIFIED OTHERWISE, 1/2" X 2" X 1/4" CERAMIC TILE.

41. ALL INDIRECT WASTE PIPING TO FLOOR SINKS SHALL TERMINATE A MINIMUM OF ONE (1) PIPE DIAMETER ABOVE SINK.

42. SINKS AND GLASS WASHERS SHALL BE FURNISHED WITH A REMOTE SEaled SYSTEM NOT WATER BARRIER DELIVERING 180° HOT WATER TO MACHINES UNLESS SPECIFIED OTHERWISE.

43. SPACE BETWEEN ALL UNITS TO WALL, CEILING, FLOORS AND ADJOINING UNITS NOT PORTABLE AND NOT REMOVABLE SHALL BE FINISHED WITH POLISHED CERAMIC TILE, 12" X 12" X 1/4" GS7A. FINISH BY THE FOODSERVICE EQUIPMENT CONTRACTOR BY MEANS OF TRIM STRIPS, SEALING, OR OTHER INSTALLED MATERIALS. THE GENERAL ELECTRICAL/MECHANICAL CONSTRUCTION SHALL SPECS. 31210 IN APPROPRIATE CODES.

44. ALL EQUIPMENT SITTING ON FLOOR SHALL BE INSTALLED ON MINIMUM 6" HIGH STAINLESS STEEL, 1/2" THICK STAINLESS STEEL SINKS OR BASES, 1/2" X 2" X 1/4" CERAMIC TILE, & 5/8" X 1/2" X 1/4" CERAMIC TILE.

45. FIRE SUPPRESSION SYSTEMS SHALL BE ENGINEERED, SIZED AND INSTALLED IN ACCORDANCE WITH U.L., NFPA AND LOCAL BUILDING CODES.

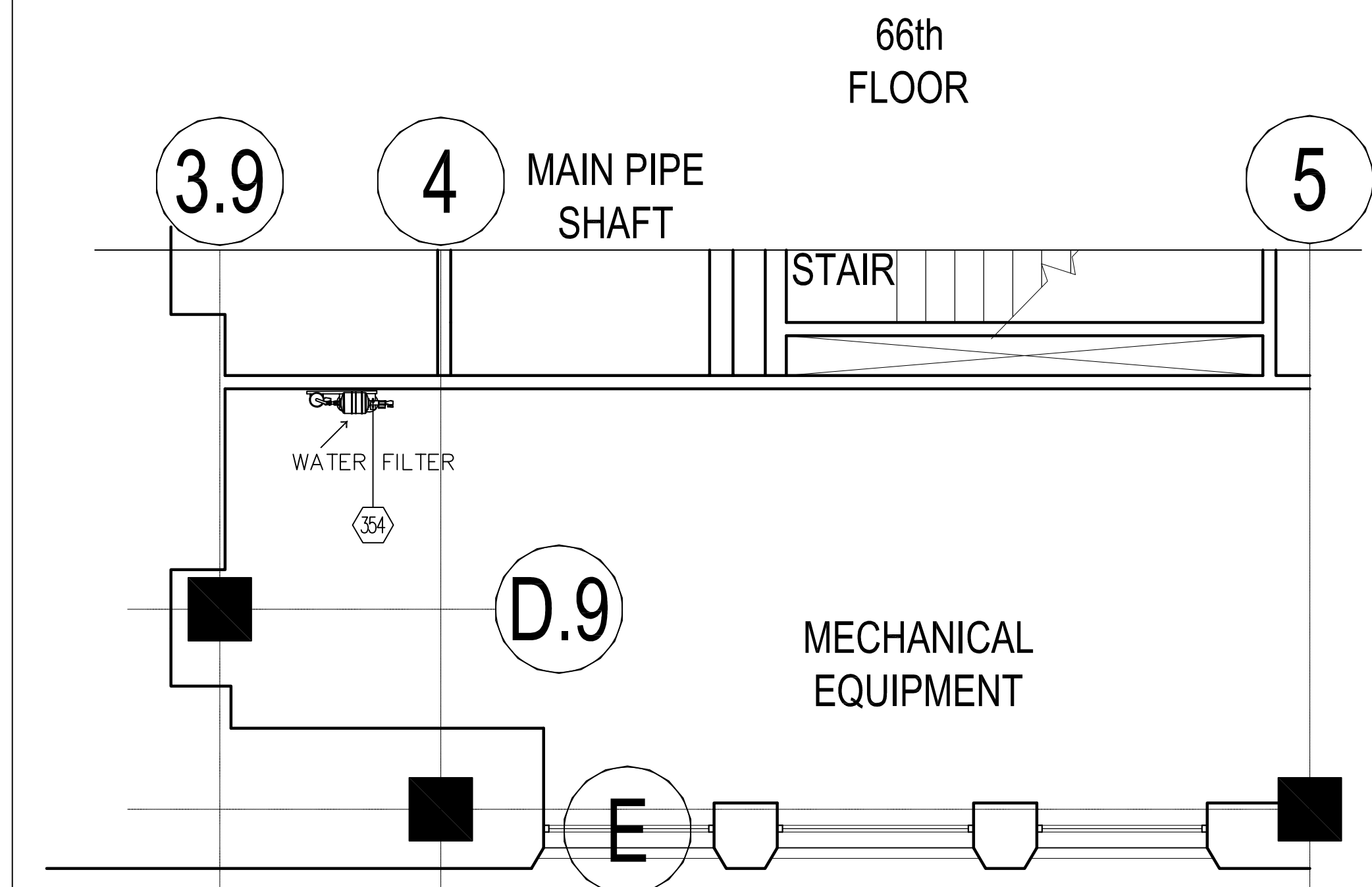
46. THE KITCHEN SHALL BE DESIGNED FOR A MAX. AVERAGE AMBIENT TEMPERATURE OF 80 DEGREES F. (SEE SPEC. 051000).

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FOOD SERVICE EQUIPMENT CONTRACTOR SHALL VERIFY ALL FIELD CONDITIONS & DIMENSIONS & BE RESPONSIBLE FOR FIELD FIT & QUALITY OF WORK. NO ALLOWANCES SHALL BE MADE ON BEHALF OF THE FSE CONTRACTOR FOR ANY ERROR OR NEGLECT ON THEIR PART.

DIMENSIONED DRAWINGS TO BE PROVIDED BY FOOD SERVICE EQUIPMENT CONTRACTOR AFTER AWARD OF CONTRACT DURING CONSTRUCTION PHASE.

TO ASSURE ACCURATE PROPOSALS THESE PLANS MUST BE BID WITH THE COMPLETE FOODSERVICE EQUIPMENT SPECIFICATIONS INCLUDING GENERAL AND SPECIFIC CONDITIONS PREPARED BY CLEVENGER FRABLE LAVALLEE, INC. MANUFACTURER DATA (CUTSHEETS) INDICATE REPRESENTATIVE EQUIPMENT SELECTION ONLY AND ARE NOT TO BE CONSIDERED SPECIFICATIONS.



ITEM	QTY	DESCRIPTION	STATUS
300	-	- SPARE NUMBER -	A
301	1	WALL-SHELF	A
302	1	ICE CADDY, LOW	F
303	1	SODA GUN	F
304	1	COUNTER, MILLWORK	H
305	1	WALL-SHELF	A
306	-	- SPARE NUMBER -	A
307	-	- SPARE NUMBER -	A
308	-	- SPARE NUMBER -	A
309	5	INDUCTION RANGE, BUILT-IN	A
310	1	COUNTER	H
310	LOT	CHAFING DISH & INSERT	G
311	1	FROST TOP COLD PAN	A
312	1	COUNTER	H
313	-	- SPARE NUMBER -	H
314	2	FILLER SECTION, 6"	A
315	2	CHEST	F
316	2	ICE GUN W/COLD PLATE	A
317	-	- SPARE NUMBER -	A
318	-	- SPARE NUMBER -	A
319	-	- SPARE NUMBER -	H
320	2	HAND SINK	A
321	2	STORAGE CABINET W/ DRAINBOARD TOP	A
322	1	GLASSWASHER	A
323	1	BLENDER STATION W/SINK	A
324	-	- SPARE NUMBER -	A
325	-	- SPARE NUMBER -	A
326	2	BOTTLE RAIL, DUAL LOCKING	A
327	2	BOTTLE RAIL	A
328	2	BOTTLE RAIL, DOUBLE LOCKING	A
329	2	POS TERMINAL	G
330	2	REFRIGERATED CABINET, P/T REMOTE	A
331	-	- SPARE NUMBER -	A
332	-	- SPARE NUMBER -	A
333	-	- SPARE NUMBER -	A
334	-	- SPARE NUMBER -	A
335	-	- SPARE NUMBER -	A
336	2	DRAINBOARD	A
337	2	HAND SINK	A
338	2	ICE CHEST W/COLD PLATE	A
339	-	- SPARE NUMBER -	A
340	2	SODA GUN	F
341	1	GLASSWASHER	A
342	1	TRASH MODULE	A
343	2	BOTTLE RAIL, DUAL LOCKING	A
344	2	BOTTLE RAIL, DUAL LOCKING	A
345	1	BACK BAR COOLER, REMOTE	A
345a	1	BACK BAR COOLER, REMOTE	A
346	2	POS TERMINAL	G
347	-	- SPARE NUMBER -	A
348	-	- SPARE NUMBER -	A
349	-	- SPARE NUMBER -	A
350	1	REFRIGERATION SYSTEM, AIR-COOLED	A
350a	1	OUTDOOR AIR COOLED CONDENSER	A
351	1	BAG 'N' BOX RACK, STACKABLE	F
352	1	CARBONATOR	F
353	1	CO2 CYLINDER, 50-LBS.	F
354	1	CENTRAL WATER FEED SYSTEM	A
355	1	OUTDOOR AIR COOLED CONDENSER	A

CODE	STATUS
A	IN CONTRACT
B	EXISTING
C	EXISTING/RELOCATE
D	EXISTING/MODIFY
E	EXISTING/RELOCATE/MODIFY
F	BY PRODUCT SUPPLIER/VENDOR
G	BY OWNER/OPERATOR
H	SPECIFIED BY ARCHITECT/INTERIOR DESIGNER
I	SPECIFIED BY ENGINEER
J	FUTURE



TISHMAN SPEYER
45 Rockefeller center
12 floor
New York, NY 10111

KEY PLAN:

CONSULTANTS

Clevenger Frable
FOODSERVICE & LAUNDRY
CONSULTING & DESIGN **LaVallee**
39 WESTMORELAND AVE., WHITE PLAINS, NY 10606
TEL: 914/997-9660 FAX: 914/997-9671

PAVILION AND PRE-FUNCTION BARS

PAVILION BUFFET
66TH FLOOR

ISSUE FOR FILING	12/18/12
COORDINATION CLIENT REVIEW	12/14/12
ADDENDUM #1 RFI RESPONSES	
1-122	
ISSUE FOR BID	8/30/12
COORDINATION	6/1/12
WEP VE COORDINATION	5/18/12
	4/25/12
WEP COORDINATION	9/10/11
COORDINATION	9/7/11
ISSUE ROUGH INS	8/3/11
COORDINATION	8/3/11
ADDENDUM #2	7/27/11
BAR REVISION	7/22/11
ADDENDUM #1	7/12/11
ISSUE FOR BID	7/1/11
ISSUE CUTBOOK	05/31/11
DESIGN DEVELOPMENT	05/23/11
ISSUED FOR SCHEMATIC REVIEW	05/8/11
ISSUE NAME	DATE

Montroy ■ DeMarco ■ L.L.P.
99 Madison Avenue
14th Floor
New York, NY 10016
212 481 5900
Fax 481 7481

30 ROCKEFELLER PLAZA

SHEET NAME: EQUIPMENT & SCHEDULE

SEAL & SIGNATURE: MONTROY DEMARCO, LLP	DATE: 04/25/11
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DATE: 04/25/11
PROJECT NO.: 11034
PRINCIPAL:
DRAWING BY: GSB
CHECKED BY:
SCALE: $\frac{3}{4}" = 1'$
DWG No.:
KB-1
of ##