

EQUIPMENT SCHEDULE				
ItemNo	QTY.	Category	Equipment Remarks	ItemNo
201	9	WALL CABINET		201
202	8	TRASH CAN, SLIM JIM	BY OPERATOR	202
203	1	CUSTOM REFRIGERATED COUNTER W/ SINK		203
204	1	REFRIGERATOR/FREEZER PREP WORK SYSTEM		204
205	1	REACH-IN FREEZER		205
206	1	CUSTOM REFRIGERATED COUNTER W/ SINKS		206
207	1	SPARE NUMBER		207
208	1	SPARE NUMBER		208
209	1	SPARE NUMBER		209
210	1	COUNTER W/ HEATED PLATE STORAGE		210
211	6	DECORATIVE HEAT LAMP	BY ARCHITECT	211
212	1	THERMALIZER OVEN CABINET, ELECTRIC		212
213	1	DEHYDRATOR		213
214	1	MOLTENI COOKING SUITE		214
215	2	SALAMANDER, ELECTRIC		215
216	1	EXHAUST HOOD W/ F.S.S CABINET	4 SECT.	216
216A	2	FIRE SUPPRESSION SYSTEM		216A
217	1	THERMALIZER OVEN CABINET, ELECTRIC		217
218	1	SPARE NUMBER		218
219	1	SPARE NUMBER		219
220	1	COUNTER W/ SINK		220
221	1	COMBI OVEN, ELECTRIC		221
222	1	COUNTER W/ SINK		222
223	6	ROLL-IN REFRIGERATOR		223
224	1	SPARE NUMBER		224
225	1	SPARE NUMBER		225
226	1	SPARE NUMBER		226
227	1	SPARE NUMBER		227
228	1	EXHAUST HOOD	3 SECT.	228
228A	1	FIRE SUPPRESSION SYSTEM		228A
228B	1	WALL FLASHING, STAINLESS STEEL		228B
229	1	ROTISSERIE OVEN		229
230	6	WIRE SHELVING UNIT		230
231	14	PAN RACK, BUN		231
232	1	TABLE W/SINKS, TABLE MTD. O.SHELF		232
233	4	COMBI OVEN (2 STACKED)		233
234	1	TILTING KETTLE, GAS		234
235	2	FLOOR TROUGH		235
236	1	TILTING SKILLET, GAS		236
237	1	SPARE NUMBER		237
238	1	SPARE NUMBER		238
239	1	SHELVING, WALL-MOUNTED		239
240	1	BLAST CHILLER		240
241	1	REFRIGERATED COUNTER, CUSTOM		241
242	1	FOOD PROCESSOR		242
243	1	BLENDER		243
244	1	MICROWAVE SHELF		244
245	1	SALAMANDER		245
246	1	REFRIGERATOR/FREEZER PREP WORK SYSTEM		246
247	1	SHELVING, WALL-MOUNTED		247
248	1	CUSTOM COUNTER W/SINK		248
249	1	REACH-IN UNDERCOUNTER FREEZER		249
250	1	CUSTOM REFRIGERATED COUNTER		250
251	1	CUSTOM REFRIGERATED COUNTER		251
252	1	REACH-IN UNDERCOUNTER FREEZER		252
253	6	DECORATIVE LAMP	BY ARCHITECT	253
254	1	COOKING SUITE		254
254A	1	CHARBROILER		254A
255	1	EXHAUST HOOD W/ F.S.S CABINET	4 SECT	255
255A	1	FIRE SUPPRESSION SYSTEM		255A
256	1	THERMALIZER OVEN CABINET, ELECTRIC		256
257	1	FIRE DECK OVEN, GAS		257
258	1	THERMALIZER OVEN CABINET, ELECTRIC		258
259	2	COMBI OVEN, ELECTRIC		259
260	1	CUSTOM REFRIGERATED COUNTER		260
261	9	POS PRINTER	BY OPERATOR	261
262	4	POS TERMINAL	BY OPERATOR	262
263	4	COFFEE BREWER	BY OPERATOR	263
264	1	COUNTER		264
265	1	WALL SHELF		265
266	2	TEA BREWER	BY OPERATOR	266
267	1	MOP SINK		267
268	1	EXHAUST HOOD		268
268A	1	WALL FLASHING, STAINLESS STEEL		268A
269	1	SPARE NUMBER		269
270	1	SPARE NUMBER		270
271	2	TABLE, MOBILE		271
272	3	HAND SINK		272
274	2	DISHWASHER, UNDERCOUNTER		274
275	1	PRE-RINSE SINK & FAUCET		275
277	1	DISHABLE CLEAN		277
278	1	DISHWASHER, CONVEYOR W/VENT DUCTS		278
279	1	SPARE NUMBER		279
280	1	WALL SHELF		280
281	2	COUNTER, REFRIGERATED W/ SINK		281
282	1	DIPPER WELL		282
283	1	ICE CREAM DIPPING CABINET		283
284	1	SPARE NUMBER		284
285	1	EXHAUST HOOD		285
285A	1	FIRE SUPPRESSION SYSTEM		285A
285B	1	WALL FLASHING, STAINLESS STEEL		285B
286	1	PLANETARY MIXER		286
287	1	INDUCTION RANGE		287
288	1	SPARE NUMBER		288
289	1	SPARE NUMBER		289
290	2	MICROWAVE OVEN		290
291	1	REACH-IN FREEZER		291
292	1	SPARE NUMBER		292
293	1	HAND SINK		293
294	1	FLOOR TROUGH		294
295	1	ICE BIN FOR ICE MACHINES		295
296	1	ICE MACHINE, NUGGET COMPRESSED		296
297	1	ICE FLAKER		297
298	1	ICE BIN FOR ICE MACHINES		298
299	1	SPARE NUMBER		299
301	1	COUNTER W/SINK		301
302	1	CUSTOM REFRIGERATED COUNTER		302
303	1	TOASTER OVEN		303
304	1	SUSHI CASE		304
305	1	SHELVING, WALL-MOUNTED	SPEC'D BY ARCHITECT	305
306	1	FISH DISPLAY UNIT	FUTURE, NIC	306
307	1	WATER FILTER SYSTEM (SERVE ITEMS: 221, 233, 259)	263, 266, 296, 297)	307
308	3	COUNTER, MILLWORK		308

ENVIRONMENTAL NOTES

- 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 100% OF TILE BEING SLIP RESISTANT AS DEFINED BY ASTM C1028 (STATIC COEFFICIENT OF FRICTION OF 1.0 OR GREATER). CROSSVILLE "GROSS-GRIP" OR EQUAL RECOMMENDED. WALL BASES SHALL BE A MINIMUM OF 6" HIGH. BASES, INTEGRAL WITH FLOOR, SHALL HAVE COVERED CORNERS. GROUTING FOR TILE FLOORS SHALL BE EPOXY TYPE AND COLORED TO MATCH TILE. IN AREAS WHERE TILE CAN NOT 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.
- CEILING AND WALL SURFACES ADJACENT TO, OR OVER, ANY FOOD PREPARATION AREA, INCLUDING KITCHENS, SERVICE AREAS, BARS, ETC., 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-FISSURED MINIBOARD ML64S AS MANUFACTURED BY ARMSTRONG OR EQUAL. USE 24" X 24" PANELS ONLY. A CORROSION RESISTANT SUSPENSION SYSTEM SIMILAR TO "PRELUDE PLUS" MANUFACTURED BY ARMSTRONG IS RECOMMENDED.
- DIVISION 26 SHALL PROVIDE ALL GENERAL LIGHTING FIXTURES AND INSTALL COMPLETE WITH LAMPS, WIRING AND SWITCHES. ALL EXPOSED LAMPS IN KITCHEN AREAS MUST BE PLASTICIZED SHATTERPROOF DESIGNED WITH A MINIMUM OF 50 FOOT CANDLE POWER.
- FOOD SERVICE EQUIPMENT CONTRACTOR SHALL FURNISH AND DIVISION 22 SHALL INSTALL STAINLESS STEEL HAND SINKS COMPLETE WITH REGULAR MIXING CONTROLS, UNLESS SPECIFIED OTHERWISE. SOAP & TOWEL DISPENSERS AT ALL HAND SINK LOCATIONS TO BE FURNISHED AND INSTALLED BY OWNER, UNLESS SPECIFIED OTHERWISE.
- ALL INDIRECT WASTE PIPING TO FLOOR SINKS SHALL TERMINATE A MINIMUM OF ONE (1) PIPE DIAMETER ABOVE SINK.
- ALL DISH AND GLASS WASHERS SHALL BE FURNISHED WITH A REMOTE SEALED SYSTEM, HOT WATER BOOSTER DELIVERING 180° HOT WATER TO MACHINES UNLESS SPECIFIED OTHERWISE.
- 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 VERMIN BY THE FOODSERVICE EQUIPMENT CONTRACTOR BY MEANS OF TRIM STRIPS, WELDING, SOLDERING, OR MASTIC. MASTIC SHALL BE GENERAL ELECTRIC SILICONE CONSTRUCTION SEALANT SERIES SE1200 IN APPROPRIATE COLOR.
- ALL EQUIPMENT SITTING ON FLOOR SHALL BE INSTALLED ON MINIMUM 6" HIGH STAINLESS STEEL LEGS WITH ADJUSTABLE SANITARY FEET, UNLESS SPECIFIED OTHERWISE.
- FIRE SUPPRESSION SYSTEMS SHALL BE ENGINEERED, SIZED AND INSTALLED IN ACCORDANCE WITH UL, NFPA AND LOCAL BUILDING CODES.
- PORTABLE FIRE EXTINGUISHERS SHALL BE PROVIDED WITHIN A 30-FOOT TRAVEL DISTANCE OF COMMERCIAL COOKING EQUIPMENT. COOKING EQUIPMENT INVOLVING VEGETABLE OR ANIMAL OILS AND FATS SHALL BE PROTECTED BY A CLASS-K RATED PORTABLE FIRE EXTINGUISHER. PORTABLE FIRE EXTINGUISHERS ARE SPECIFIED BY THE ARCHITECT.
- THE KITCHEN SHALL BE DESIGNED FOR A MAX. AVERAGE AMBIENT TEMPERATURE OF 85 DEGREES F. CAFETERIA SERVING AREAS SHOULD BE DESIGNED FOR A MAX. 75 DEGREES F. & 55% RH.

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.

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

BARS LOCATED ON DRAWING KD-1
DETAIL SHEET KA-5

FEBRUARY 12, 2016
ISSUED FOR BID

375 PARK AVE.
RESTAURANT
NEW YORK, NY

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

EQUIPMENT PLAN
KITCHEN A

DRAWING TITLE:

EQUIPMENT
PLAN

SCALE:
1/4"=1'-0"

DRAWN BY: CR

PROJECT NO. 2399

DWG. NO.

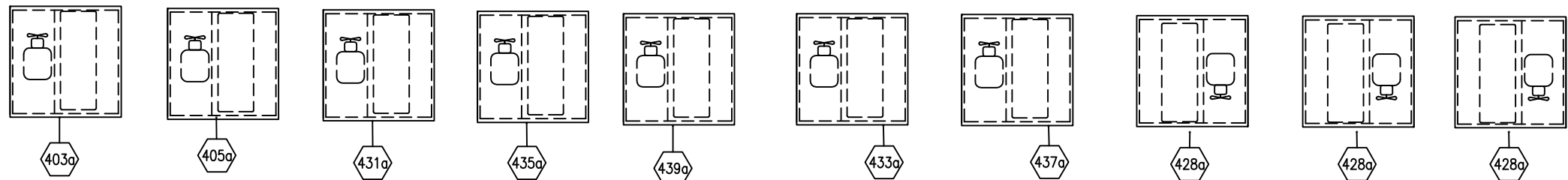
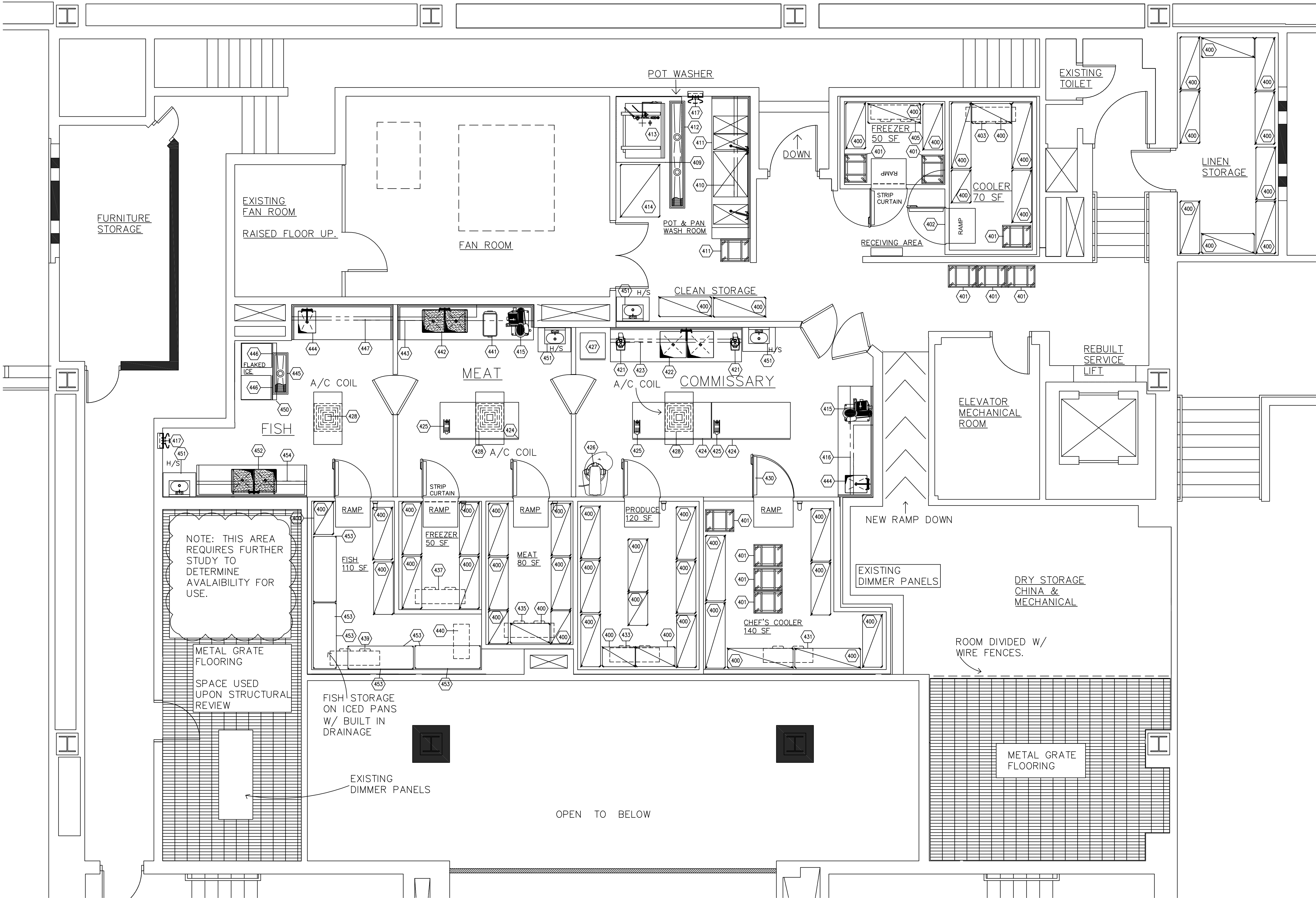
KA-1

DATE:

EQUIPMENT SCHEDULE				
ItemNo	QTY.	Category	Equipment Remarks	ItemNo
400	LOT	WIRE SHELVING UNIT		400
401	LOT	PAN RACK, BUN		401
402	1	WALK IN COOLER/FREEZER		402
403	1	REFRIGERATION COIL, MED TEMP		403
403A	1	REMOTE COMPRESSOR, AIR COOLED		403A
404		SPARE NUMBER		404
405	1	REFRIGERATION COIL, LOW TEMP		405
405A	1	REMOTE COMPRESSOR, AIR COOLED		405A
407		SPARE NUMBER		407
408		SPARE NUMBER		408
409	1	VAPOR HOOD		409
410	1	SHELF, WALL MOUNTED		410
411	1	POWER WASH SINK		411
412	1	FLOOR TROUGH		412
413	1	DISHWASHER, POT/PAN/UTENSIL, DOOR TYPE		413
414	1	WIRE SHELVING		414
415	2	MEAT SLICER		415
416	1	SHELF, WALL MOUNTED		416
417	2	HOSE STATION, RECESSED		417
418		SPARE NUMBER		418
419		SPARE NUMBER		419
420		SPARE NUMBER		420
421	2	FOOD PROCESSOR		421
422	1	COUNTER W/2-SINKS		422
423	1	SHELF, WALL MOUNTED		423
424	3	REFRIGERATED WORK TOP		424
425	3	ELECTRIC DROP CORD	BY ELECTRICAL DIVISION	425
426	1	PLANETARY MIXER		426
427	1	VACUUM PACKAGING MACHINE		427
428	3	REFRIGERATION COIL	FOR 55 DEG. ROOM	428
428A	3	REMOTE COMPRESSOR, AIR COOLED		428A
429		SPARE NUMBER		429
430	1	WALK IN COOLER/FREEZER, 5 COMPARTMENT		430
431	1	REFRIGERATION COIL, MED TEMP		431
431A	1	REMOTE COMPRESSOR, AIR COOLED		431A
432		SPARE NUMBER		432
433	1	REFRIGERATION COIL, MED TEMP		433
433A	1	REMOTE COMPRESSOR, AIR COOLED		433A
434		SPARE NUMBER		434
435	1	REFRIGERATION COIL, MED TEMP		435
435A	1	REMOTE COMPRESSOR, AIR COOLED		435A
436		SPARE NUMBER		436
437	1	REFRIGERATION COIL, LOW TEMP		437
437A	1	REMOTE COMPRESSOR, AIR COOLED		437A
438		SPARE NUMBER		438
439	1	REFRIGERATION COIL, MED TEMP		439
439A	1	REMOTE COMPRESSOR, AIR COOLED		439A
440	1	REFRIGERATION COIL, MED TEMP		440
441	1	MEAT GRINDER		441
442	1	COUNTER W/2-SINKS		442
443	1	SHELF, WALL MOUNTED		443
444	2	COUNTER W/SINK		444
445	1	FLOOR TROUGH		445
446	2	ICE FLAKER		446
447	1	SHELF, WALL MOUNTED		447
448		SPARE NUMBER		448
449		SPARE NUMBER		449
450	1	ICE BIN FOR ICE MACHINES		450
451	3	HAND SINK		451
452	1	COUNTER W/2-SINKS		452
453	2	WIRE SHELVING UNIT		453
454	1	SHELF, WALL MOUNTED		454

ENVIRONMENTAL NOTES

- 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 100% OF TILE BEING SLIP RESISTANT AS DEFINED BY ASTM C1028 (STATIC COEFFICIENT OF FRICTION OF 1.0 OR GREATER). CROSSVILLE "CROSS-GRIP" OR EQUAL. RECOMMENDED. WALL BASES SHALL BE A MINIMUM OF 6" HIGH. BASES, INTEGRAL WITH FLOOR, SHALL HAVE COVED CORNERS. GROUTING FOR TILE FLOORS SHALL BE EPOXY TYPE AND COLORED TO MATCH TILE. IN AREAS WHERE TILE CAN NOT 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.
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- FOOD SERVICE EQUIPMENT CONTRACTOR SHALL FURNISH AND DIVISION 22 SHALL INSTALL STAINLESS STEEL HAND SINKS COMPLETE WITH REGULAR MIXING CONTROLS, UNLESS SPECIFIED OTHERWISE. SOAP & TOWEL DISPENSERS AT ALL HAND SINK LOCATIONS TO BE FURNISHED AND INSTALLED BY OWNER, UNLESS SPECIFIED OTHERWISE.
- ALL INDIRECT WASTE PIPING TO FLOOR SINKS SHALL TERMINATE A MINIMUM OF ONE (1) PIPE DIAMETER ABOVE SINK.
- ALL DISH AND GLASS WASHERS SHALL BE FURNISHED WITH A REMOTE SEALED SYSTEM, HOT WATER BOOSTER DELIVERING 180° HOT WATER TO MACHINES UNLESS SPECIFIED OTHERWISE.
- 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 VERMIN BY THE FOODSERVICE EQUIPMENT CONTRACTOR BY MEANS OF TRIM STRIPS, WELDING, SOLDERING, OR MASTIC. MASTIC SHALL BE GENERAL ELECTRIC SILICONE CONSTRUCTION SEALANT SERIES SE1200 IN APPROPRIATE COLOR.
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- FIRE SUPPRESSION SYSTEMS SHALL BE ENGINEERED, SIZED AND INSTALLED IN ACCORDANCE WITH U.L., NFPA AND LOCAL BUILDING CODES.
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- THE KITCHEN SHALL BE DESIGNED FOR A MAX. AVERAGE AMBIENT TEMPERATURE OF 85 DEGREES F. CAFETERIA SERVING AREAS SHOULD BE DESIGNED FOR A MAX. 75 DEGREES F. & 55% RH.



COMPRESSOR LOCATION BY ARCHITECT

SEE DETAIL SHEET KA-5

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DETAIL SHEET KC-5

ENVIRONMENTAL NOTES

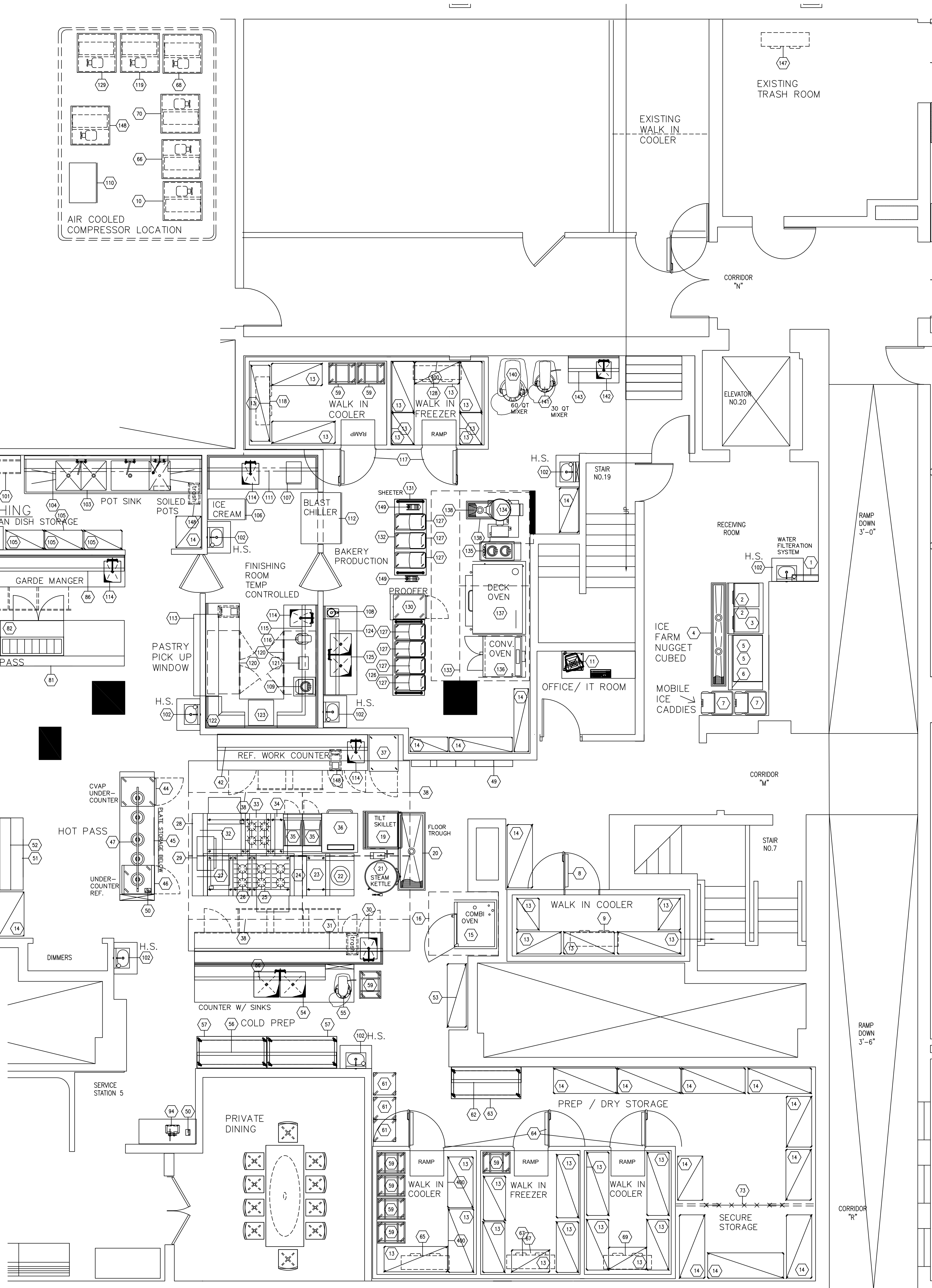
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5. ALL INDIRECT WASTE PIPING TO FLOOR SINKS SHALL TERMINATE A MINIMUM OF ONE (1) PIPE DIAMETER ABOVE SINK.
6. ALL DISH AND GLASS WASHERS SHALL BE FURNISHED WITH A REMOTE SEALED SYSTEM, HOT WATER BOOSTER DELIVERING 180° HOT WATER TO MACHINES UNLESS 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 VERMIN BY THE FOODSERVICE EQUIPMENT CONTRACTOR BY MEANS OF TRIM STRIPS, WELDING, SOLIDWELD, OR MASTIC. MASTIC SHALL BE GENERAL ELECTRIC SILICONE CONSTRUCTION SEALANT SERIES SE1200 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 U.L., NFPA AND LOCAL BUILDING CODES.
10. PORTABLE FIRE EXTINGUISHERS SHALL BE PROVIDED WITHIN A 30-FOOT TRAVEL DISTANCE OF COMMERCIAL COOKING EQUIPMENT. COOKING EQUIPMENT INVOLVING VEGETABLE OR ANIMAL OILS AND FATS SHALL BE PROTECTED BY A CLASS-K RATED PORTABLE FIRE EXTINGUISHER. PORTABLE FIRE EXTINGUISHERS ARE SPECIFIED BY THE ARCHITECT.
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EQUIPMENT SCHEDULE				
ItemNo	QTY.	Category	Equipment Remarks	ItemNo
1	1	WATER FILTER ASSEMBLY		1
2	2	NUGGET ICE MAKER		2
3	1	ICE BIN FOR ICE MACHINES		3
4	1	FLOOR TROUGH		4
5	2	ICE CUBER		5
6	1	ICE BIN FOR ICE MACHINES		6
7	2	MOBILE ICE BIN		7
8	1	WALK IN COOLER		8
9	1	REFRIGERATION COIL, MED TEMP		9
10	1	CONDENSING UNIT, AIR COOLED		10
11	1	OFFICE COMPUTER		11
12		SPARE NUMBER		12
13	LOT	WIRE SHELVING UNIT		13
14	LOT	WIRE SHELVING		14
15	1	COMBI OVEN		15
16	1	EXHAUST HOOD		16
17		SPARE NUMBER		17
18		SPARE NUMBER		18
19	1	TILTING SKILLET, GAS		19
20	1	FLOOR TROUGH		20
21	1	TILTING KETTLE		21
22	1	RANGE, WOK, GAS	PART OF ITEM 28	22
23	1	HD RANGE, 18" HOT TOP	PART OF ITEM 28	23
24	1	PASTA COOKER	PART OF ITEM 28	24
25	1	HD RANGE, 36" 4 OPEN BURNERS	PART OF ITEM 28	25
26	1	HD RANGE, 18" 2 OPEN BURNERS	PART OF ITEM 28	26
27	1	HD RANGE, 24" PLANCHA	PART OF ITEM 28	27
28	1	COOKING SUITE	SERVES ITEMS (22-35)	28
29	1	SALAMANDER		29
30	1	COUNTER W/SINK		30
31	1	WALL SHELF		31
32	1	RANGE, 36" GRIDDLE	PART OF ITEM 28	32
33	1	RANGE, 24" 4 OPEN BURNERS	PART OF ITEM 28	33
34	1	RANGE, 12" HOT TOP	PART OF ITEM 28	34
35	2	FRYER	PART OF ITEM 28	35
36	1	DECK BROILER		36
37	1	COOK HOLD CABINET		37
38	1	EXHAUST HOOD		38
39		SPARE NUMBER		39
40		SPARE NUMBER		40
41		SPARE NUMBER		41
42	1	WALL SHELF		42
43		SPARE NUMBER		43
44	1	THERMALIZER OVEN CABINET, ELECTRIC		44
45	1	COUNTER, BASIC		45
46	1	REACH-IN UNDERCOUNTER REFRIGERATOR		46
47	1	DECORATIVE LAMP		47
48		SPARE NUMBER		48
49	1	FIRE SUPPRESSION SYSTEM (16, 38, 133)		49
50	4	POS PRINTER	BY VENDOR	50
51	1	COUNTER, BASIC		51
52	1	WALL SHELF		52
53	1	WIRE SHELVING UNIT		53
54	1	COUNTER W/ 2-SINKS		54
55	1	PLANETARY MIXER		55
56	1	WALL SHELF		56
57	2	TABLE MOBILE		57
58		SPARE NUMBER		58
59	8	PAN RACK, BUN	BY OPERATOR	59
60		SPARE NUMBER		60
61	5	RACK DOLLY		61
62	1	WALL SHELF		62
63	1	TABLE MOBILE		63
64	3	WALK IN COOLER/FREEZER		64
65	1	REFRIGERATION COIL, MED TEMP		65
66	1	CONDENSING UNIT, AIR COOLED		66
67	1	REFRIGERATION COIL, LOW TEMP		67
68	1	CONDENSING UNIT, AIR COOLED		68
69	1	REFRIGERATION COIL, MED TEMP		69
70	1	CONDENSING UNIT, AIR COOLED		70
71		SPARE NUMBER		71
72		SPARE NUMBER		72
73	1	SECURITY CAGE	SPEC'D BY ARCHITECT	73
74		SPARE NUMBER		74
75		SPARE NUMBER		75
76		SPARE NUMBER		76
77		SPARE NUMBER		77
78		SPARE NUMBER		78
79		SPARE NUMBER		79
80	1	REFRIGERATOR/FREEZER PREP WORK SYSTEM		80
81	1	COUNTER		81
82	1	PIZZA PREPARATION REFRIGERATOR		82
83	1	MOP SINK CABINET		83
84	1	MOP SINK		84
85	1	SPARE NUMBER		85
86	2	WALL SHELF		86
87		SPARE NUMBER		87
88		SPARE NUMBER		88
89		SPARE NUMBER		89
90	1	COFFEE BREWER		90
91	1	WALL SHELF		91
92	1	COUNTER		92
93	1	ESPRESSO CAPPUCCINO MACHINE		93
94	2	POS TERMINAL	BY VENDOR	94
95	1	DISHWASHER, UNDERCOUNTER		95
96	1	PRE-RINSE SINK & FAUCET		96
97		SPARE NUMBER		97
98		SPARE NUMBER		98
99	1	DISHWASHER, CONVEYOR TYPE	EXISTING/RELOCATE	99
100	1	EXTERNAL BOOSTER	EXISTING/RELOCATE	100
101	1	RACK SHELF, CLEAN, WALL-MOUNTED	EXISTING/RELOCATE	101
102		HAND SINK		102
103	1	POT SCRUBBER		103
104	1	SHELVING, WALL-MOUNTED		104
105	3	WIRE SHELVING UNIT		105
106	1	BATCH FREEZER, GELATO		106
107	1	CHOCOLATE DIPPING MACHINE	BY OPERATOR	107
108	1	FOOD PROCESSOR		108
109	1	INDUCTION RANGE		109
110	1	REMOTE CONDENSER UNIT	SERVES 112	110
111	1	SHELVING, WALL-MOUNTED		111
112	1	ROLL-THRU BLAST CHILLER		112
113	1	PASS-THRU WINDOW		113
114	4	COUNTER W/SINK		114
115	1	SHELVING, WALL-MOUNTED		115
116	1	MIXER, PLANETARY		116
117	1	WALK IN COOLER/FREEZER DOOR		117
118	1	REFRIGERATION COIL, MED TEMP		118
119	1	CONDENSING UNIT, AIR COOLED		119
120	2	REACH-IN UNDERCOUNTER REFRIGERATOR		120
121	1	FOOD PROCESSOR		121
122	1	SHELVING, WALL-MOUNTED		122
123	1	CONVECTION OVEN		123
124	1	WALL SHELF		124
125	1	COUNTER W/ SINK		125
126	1	TABLE, ISLAND TYPE		126
127	7	INGREDIENT BIN		127
128	1	REFRIGERATION COIL, LOW TEMP		128
129	1	CONDENSING UNIT, AIR COOLED		129
130	1	PROOFER HOLDING CABINET		130
131	1	DOUGH SHEETER		131
132	1	TABLE, ISLAND TYPE		132
133	1	EXHAUST HOOD		133
134	1	TILTING KETTLE		134
135	1	INDUCTION RANGE		135
136	1	CONVECTION OVEN		136
137	1	DECK OVEN		137
138	2	FLOOR TROUGH		138
139		SPARE NUMBER		139
140	1	MIXER, PLANETARY		140
141	1	MIXER, PLANETARY		141
142	1	TABLE W/ SINK		142
143	1	WALL SHELF		143
144		SPARE NUMBER		144
145		SPARE NUMBER		145
147	1	REFRIGERATION COIL, MED TEMP		147
148	1	CONDENSING UNIT, AIR COOLED		148
149	2	ELECTRIC DROP CORD	BY ELECTRICAL DIVISION	149

FEBRUARY 12, 2016
ISSUED FOR BID

375 PARK AVE.
RESTAURANT
NEW YORK, NY

Clevelanger Frable
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EQUIPMENT PLAN
KITCHEN B

DRAWING TITLE:

EQUIPMENT
PLAN

SCALE:
1/4"=1'-0"

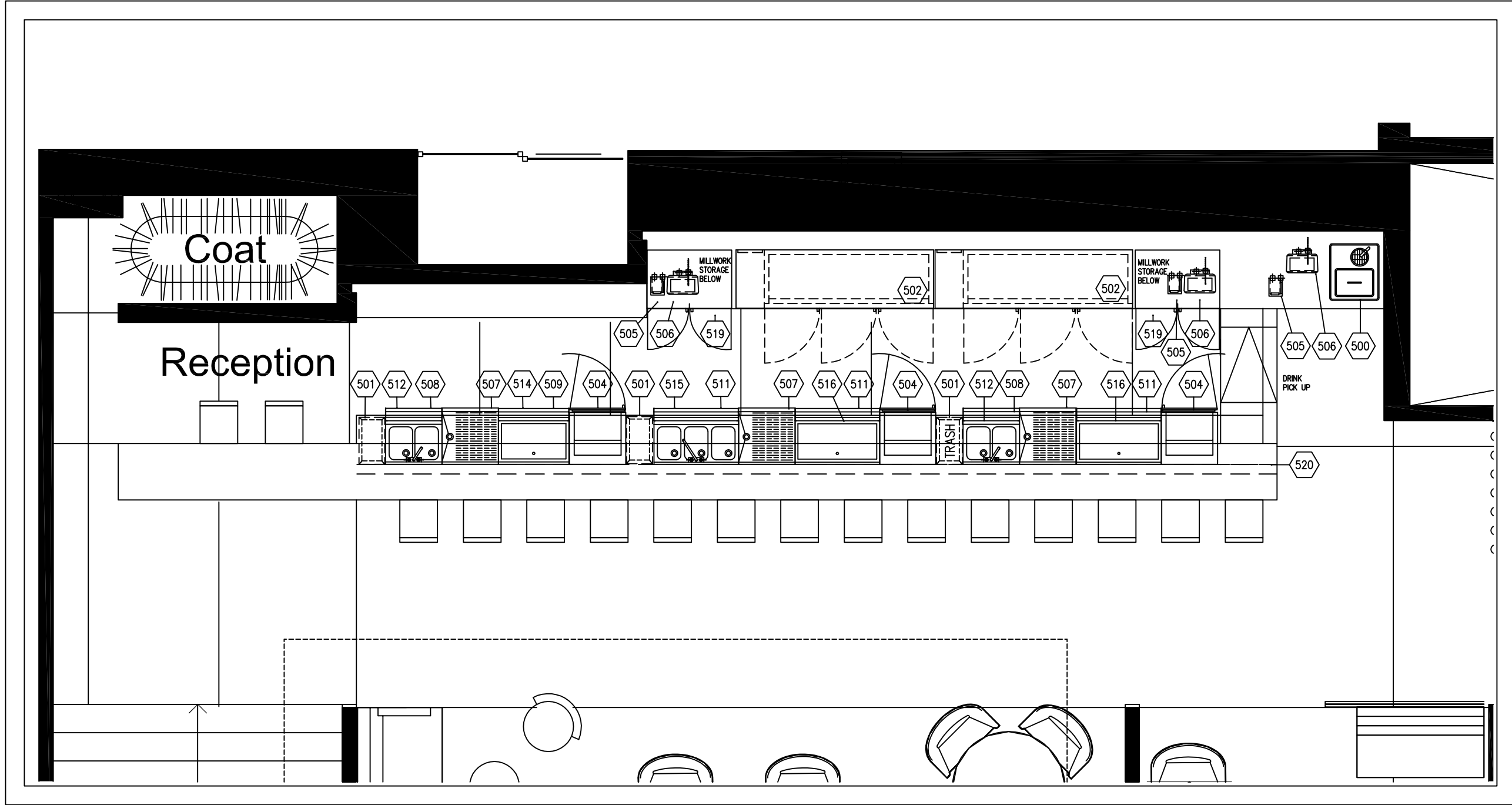
DRAWN BY: CR

PROJECT NO. 2399

DWG. NO.

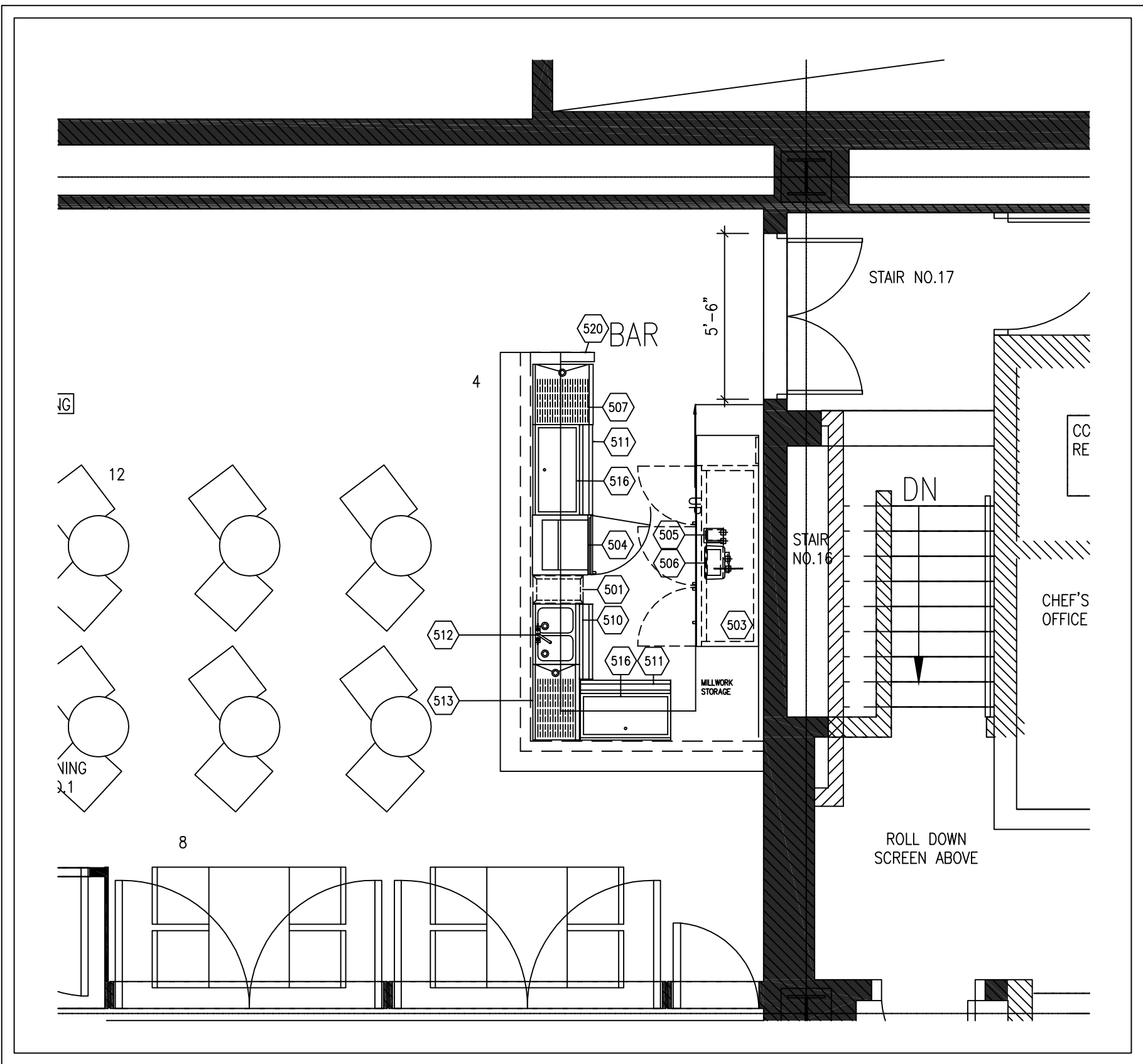
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DATE:

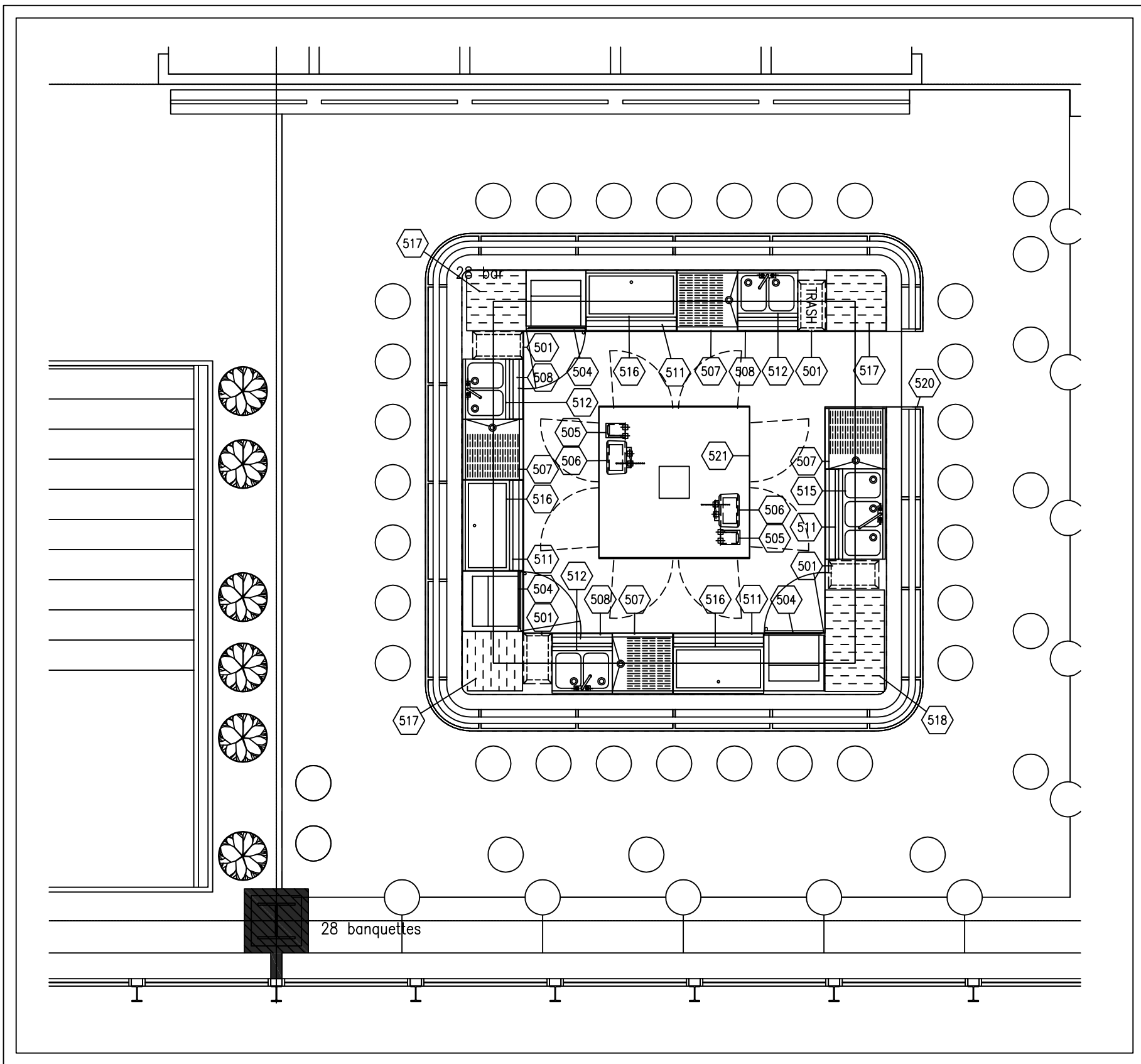


RESTAURANT B BAR

EQUIPMENT SCHEDULE				
ItemNo	QTY.	Category	Equipment Remarks	ItemNo
500	1	ICE & WATER DISPENSER		500
501	8	TRASH RECEPTACLE (SLIM JIM)	BY OPERATOR	501
502	2	BACK BAR COOLER		502
503	1	BACK BAR COOLER		503
504	7	REACH-IN UNDERCOUNTER FREEZER		504
505	6	POS PRINTER	BY OPERATOR	505
506	6	POS TERMINAL	BY OPERATOR	506
507	8	STORAGE CABINET		507
508	5	SPEED RAIL / RACK		508
509	1	SPEED RAIL / RACK		509
510	1	SPEED RAIL / RACK		510
511	9	SPEED RAIL / RACK		511
512	6	UNDERBAR SINK UNITS		512
513	1	DRAINBOARD		513
514	1	ICE BIN		514
515	2	UNDERBAR SINK UNITS		515
516	7	ICE BIN		516
517	3	CUSTOM DRAINBOARD		517
518	1	CUSTOM DRAINBOARD		518
519	2	MILLWORK STORAGE CABINET	SPEC'D BY ARCHITECT	519
520	3	BAR DIE & TOP	SPEC'D BY ARCHITECT	520
521	1	CUSTOM BACK BAR COOLER		521



RESTAURANT A (POOL ROOM)



RESTAURANT A (GRILL ROOM)

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 (OUTSHEETS) INDICATE REPRESENTATIVE EQUIPMENT SELECTION ONLY AND ARE NOT TO BE CONSIDERED SPECIFICATIONS.

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 (F.S.E.C) SHALL VERIFY ALL FIELD CONDITIONS AND DIMENSIONS & BE RESPONSIBLE FOR FIELD FIT & QUALITY OF WORK. NO ALLOWANCES SHALL BE MADE ON BEHALF OF THE F.S.E.C. 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.

ENVIRONMENTAL NOTES

- 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 100% OF TILE BEING SLIP RESISTANT AS DEFINED BY ASTM C1028 (STATIC COEFFICIENT OF FRICTION OF 1.0 OR GREATER), CROSSVILLE "CROSS-GRIP"OR EQUAL RECOMMENDED. WALL BASES SHALL BE A MINIMUM OF 6" HIGH. BASES, INTEGRAL WITH FLOOR, SHALL HAVE COVED CORNERS. GROUTING FOR TILE FLOORS SHALL BE EPOXY TYPE AND COLORED TO MATCH TILE. IN AREAS WHERE TILE CAN NOT 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.
- CEILING AND WALL SURFACES ADJACENT TO, OR OVER, ANY FOOD PREPARATION AREA, INCLUDING KITCHENS, SERVICE AREAS, BARS, ETC., 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-FISSURED MINABOARD ML#845 AS MANUFACTURED BY ARMSTRONG OR EQUAL. USE 24" X 24" PANELS ONLY. A CORROSION RESISTANT SUSPENSION SYSTEM SIMILAR TO "PRELUDE PLUS" MANUFACTURED BY ARMSTRONG IS RECOMMENDED.
- DIVISION 26 SHALL PROVIDE ALL GENERAL LIGHTING FIXTURES AND INSTALL COMPLETE WITH LAMPS, WIRING AND SWITCHES. ALL EXPOSED LAMPS IN KITCHEN AREAS MUST BE PLASTICIZED SHATTERPROOF DESIGNED WITH A MINIMUM OF 50 FOOT CANDLE POWER.
- FOOD SERVICE EQUIPMENT CONTRACTOR SHALL FURNISH AND DIVISION 22 SHALL INSTALL STAINLESS STEEL HAND SINKS COMPLETE WITH REGULAR MIXING CONTROLS, UNLESS SPECIFIED OTHERWISE. SOAP & TOWEL DISPENSERS AT ALL HAND SINK LOCATIONS TO BE FURNISHED AND INSTALLED BY OWNER, UNLESS SPECIFIED OTHERWISE.
- ALL INDIRECT WASTE PIPING TO FLOOR SINKS SHALL TERMINATE A MINIMUM OF ONE (1) PIPE DIAMETER ABOVE SINK.
- ALL DISH AND GLASS WASHERS SHALL BE FURNISHED WITH A REMOTE SEALED SYSTEM, HOT WATER BOOSTER DELIVERING 180° HOT WATER TO MACHINES UNLESS SPECIFIED OTHERWISE.
- 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 VERMIN BY THE FOODSERVICE EQUIPMENT CONTRACTOR BY MEANS OF TRIM STRIPS, WELDING, SOLDERING, OR MASTIC. MASTIC SHALL BE GENERAL ELECTRIC SILICONE CONSTRUCTION SEALANT SERIES SE1200 IN APPROPRIATE COLOR.
- ALL EQUIPMENT SITTING ON FLOOR SHALL BE INSTALLED ON MINIMUM 6" HIGH STAINLESS STEEL LEGS WITH ADJUSTABLE SANITARY FEET, UNLESS SPECIFIED OTHERWISE.
- FIRE SUPPRESSION SYSTEMS SHALL BE ENGINEERED, SIZED AND INSTALLED IN ACCORDANCE WITH U.L., NFPA AND LOCAL BUILDING CODES.
- PORTABLE FIRE EXTINGUISHERS SHALL BE PROVIDED WITHIN A 30-FOOT TRAVEL DISTANCE OF COMMERCIAL COOKING EQUIPMENT. COOKING EQUIPMENT INVOLVING VEGETABLE OR ANIMAL OILS AND FATS SHALL BE PROTECTED BY A CLASS-K RATED PORTABLE FIRE EXTINGUISHER. PORTABLE FIRE EXTINGUISHERS ARE SPECIFIED BY THE ARCHITECT.
- THE KITCHEN SHALL BE DESIGNED FOR A MAX. AVERAGE AMBIENT TEMPERATURE OF 85 DEGREES F. CAFETERIA SERVING AREAS SHOULD BE DESIGNED FOR A MAX. 75 DEGREES F. & 55% RH.

FEBRUARY 12, 2016
ISSUED FOR BID

PARK AVENUE
RESTAURANT
375 PARK AVE

Clevenger Frable
FOODSERVICE & LAUNDRY
CONSULTING & DESIGN
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BAR EQUIPMENT PLAN
RESTAURANT (A) & (B)

DRAWING TITLE:

EQUIPMENT
PLAN

SCALE:
1/4"=1'-0"

DRAWN BY: CJR

PROJECT NO. 2399

DWG. NO.

KD-1

DATE: