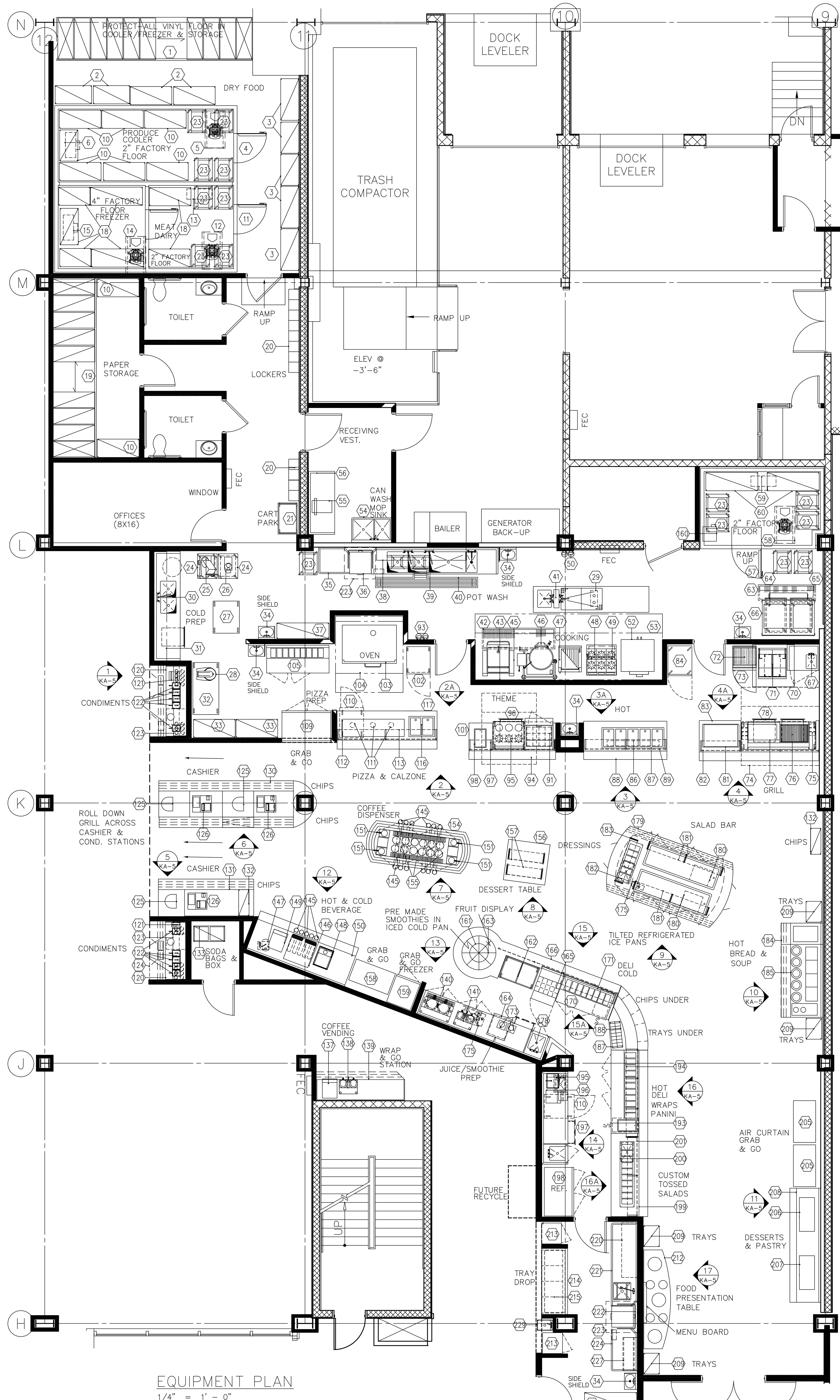

EQUIPMENT PLAN

1/4" = 1' - 0"

EQUIPMENT SCHEDULE

MK.	QTY	DESCRIPTION	STAT
1	1	HIGH-DENSITY STORAGE SYSTEM	A
2	LOT	SHELVING UNIT	A
3	LOT	SHELVING UNIT	A
4	1	WALK-IN COOLER	A
5	1	CONDENSING UNIT, WATER COOLED	A
6	1	EVAPORATOR COIL, MEDIUM TEMPERATURE	A
7	–	– SPARE NUMBER –	
8	–	– SPARE NUMBER –	
9	–	– SPARE NUMBER –	
10	LOT	SHELVING UNIT	A
11	1	WALK-IN COOLER/FREEZER	A
12	1	CONDENSING UNIT, WATER COOLED	A
13	1	EVAPORATOR COIL, MEDIUM TEMPERATURE	A
14	1	CONDENSING UNIT, WATER COOLED	A
15	1	EVAPORATOR COIL, LOW TEMPERATURE	A
16	–	– SPARE NUMBER –	
17	–	– SPARE NUMBER –	
18	LOT	SHELVING UNIT	A
19	1	HIGH-DENSITY STORAGE SYSTEM	A
20	12	LOCKER	G
21	1	CART, UTILITY	A
22	–	– SPARE NUMBER –	
23	15	RACK, ROLL-IN PAN	A
24	2	TABLE RACK	A
25	1	FOOD SLICER	A
26	1	VEGETABLE CUTTER	A
27	1	MOBILE TABLE	A
28	1	MIXER, 20-QUART	A
29	1	HEATER, BAIN-MARIE	A
30	1	TABLE W/SINK	A
31	1	SHELF, DOUBLE, WALL-MOUNTED	A
32	1	MOBILE TABLE	A
33	LOT	SHELVING UNIT	A
34	6	HAND W/ SIDE SHIELD	A
35	1	DISHTABLE, CLEAN	A
36	1	POT WASHER, DOOR-TYPE	A
37	1	SHELVING UNIT	A
38	1	SHELF, WALL-MOUNTED	A
39	1	POT SINK	A
40	1	FLOOR TROUGH, SHALLOW DEPTH	A
41	1	BAIN MARIE TABLE WITH SINK	A
42	1	FLOOR TROUGH W/GRATE	A
43	LOT	WALL FLASHING, STAINLESS STEEL	A
44	–	– SPARE NUMBER –	
45	1	TILTING SKILLET, 30-GAL. GAS	A
46	1	KETTLE, 40-GAL. TILTING GAS	A
47	1	CHAR-BROILER/GRIDDLE, GAS	A
48	1	RANGE W/OVEN, GAS	A
49	1	BROILER, SALAMANDER, GAS	A
50	1	FIRE SUPPRESSION SYSTEM	A
51	–	– SPARE NUMBER –	
52	1	OVEN, CONVECTION/STEAMER, GAS	A
53	1	EXHAUST HOOD	A
54	1	CAN WASH SINK	A
55	1	BENCH SCALE	A
56	1	WORK TABLE	A
57	1	WALK IN COOLER	A
58	1	CONDENSING UNIT, WATER COOLED	A
59	1	EVAPORATOR COIL, MEDIUM TEMPERATURE	A
60	LOT	SHELVING UNIT	A
61	–	– SPARE NUMBER –	
62	–	– SPARE NUMBER –	
63	1	FLOOR TROUGH	A
64	1	ICE CUBER	A
65	1	ICE MAKER,FLAKER	A
66	1	ICE STORAGE & TRANSPORT SYSTEM	A
67	1	COUNTER W/SINK	A
68	–	– SPARE NUMBER –	
69	–	– SPARE NUMBER –	
70	1	EXHAUST HOOD	A
71	1	FRYER BATTERY, DEEP FAT W/FILTER	A
72	1	FRIED FOOD HOLDING STATION	A
73	1	FREEZER, UNDERCOUNTER	A
74	1	EXHAUST HOOD	A
75	1	S/S SURROUND	A
76	1	COUNTER TOP CHARBROILER, GAS	A
77	1	GRIDDLE, GAS	A
78	1	EQUIPMENT STAND, REFRIGERATED	A
79	–	– SPARE NUMBER –	
80	–	– SPARE NUMBER –	
81	1	HEATED SHELF	A
82	1	FOOD PROTECTOR, OPERATOR-SERVE	A
83	1	MILLWORK COUNTER & FRONT ENCLOSURE	A
84	1	HEATED CABINET, MOBILE	A
85	–	– SPARE NUMBER –	
86	1	HEAT LAMP	A
87	1	HOT FOOD WELLS	A
88	1	MILLWORK COUNTER	A
89	1	FOOD PROTECTOR	A
90	–	– SPARE NUMBER –	
91	1	PREP TOP REFRIGERATOR	A
92	–	– SPARE NUMBER –	
93	1	FIRE SUPPRESSION SYSTEM	A
94	1	EXHAUST HOOD	A
95	1	WOK RANGE, STEP UP	A
96	1	EQUIPMENT STAND, REFRIGERATED	A
97	1	FOOD PROTECTOR, OPERATOR-SERVE	A
98	1	FOOD WARMER, DROP IN	A
99	–	– SPARE NUMBER –	
100	–	– SPARE NUMBER –	
101	1	THEME COUNTER W/ FRONT ENCLOSURE	A
102	1	REFRIGERATOR, UNDERCOUNTER	A
103	1	PIZZA OVEN	A
104	1	EXHAUST HOOD	A
105	1	REFRIGERATED FOOD PREP TABLE	A
106	–	– SPARE NUMBER –	
107	–	– SPARE NUMBER –	
108	–	– SPARE NUMBER –	
109	1	REFRIGERATOR, PASS-THRU WATER COOLED	A
110	2	HEATED HOLDING CABINET	A
111	3	HEAT LAMP	A
112	1	THERMAL SHELF	A
113	1	FOOD PROTECTOR, OPERATOR-SERVE	A
114	–	– SPARE NUMBER –	
115	–	– SPARE NUMBER –	
116	1	FOOD WARMER, DROP IN	A
117	1	MILLWORK COUNTER	A
118	–	– SPARE NUMBER –	
119	–	– SPARE NUMBER –	
120	2	COUNTER, CONDIMENT, MILLWORK	A
121	3	NAPKIN DISPENSER (BY OWNER)	F
122	10	CONDIMENT DISPENSER	F
123	2	FLATWARE DISPENSER, WALL MOUNTED	F
124	1	ROLL DOWN SECURITY GATE	G
125	3	CHAIR (SPEC'D BY ARCH)	G
126	3	POS REGISTER (BY OPERATOR)	F
127	–	– SPARE NUMBER –	

EQUIPMENT SCHEDULE

MK.	QTY	DESCRIPTION	STAT
128	–	– SPARE NUMBER –	
129	–	– SPARE NUMBER –	
130	1	MILLWORK CASHIER COUNTER	A
131	1	MILLWORK CASHIER COUNTER	A
132	2	SHELVING UNIT	A
133	1	BAG 'N' BOX RACK, STACKABLE	E
134	–	– SPARE NUMBER –	
135	–	– SPARE NUMBER –	
136	–	– SPARE NUMBER –	
137	1	BEVERAGE SYSTEM	E
138	1	COFFEE, MAKER	E
139	1	COUNTER, CONDIMENT, MILLWORK	A
140	1	COFFEE, MAKER	E
141	1	COFFEE, MAKER	E
142	–	– SPARE NUMBER –	
143	–	– SPARE NUMBER –	
144	–	– SPARE NUMBER –	
145	17	CUP DISPENSER, HORIZ. MOUNT	F
146	1	SODA & ICE DISPENSER, COUNTER TOP	E
147	1	CARBONATOR, BEVERAGE	E
148	1	ESPRESSO MACHINE	E
149	1	BEVERAGE SYSTEM	E
150	1	BEVERAGE COUNTER	A
151	4	DISPENSER, TOPPINGS/CREAMER/MILK	E
152	–	– SPARE NUMBER –	
153	–	– SPARE NUMBER –	
154	1	BEVERAGE COUNTER	A
155	12	COFFEE DISPENSER	E
156	1	DESSERT COUNTER	A
157	2	FOOD PROTECTOR, OPERATOR-SERVE	A
158	1	REFRIGERATED MERCHANDISER, REMOTE	A
159	1	FREEZER, REACH-IN WATER COOLED	A
160	1	CONDENSER, WATER COOLED FOR 158, 205	A
161	1	FRUIT BASKET DISPLAY	A
162	1	FREEZER, NOVELTIES	A
163	1	ICED COLD PAN	A
164	1	ICE CADDY, LOW	A
165	1	PREP TABLE	A
166	1	COLD DELI COUNTER	A
167	–	– SPARE NUMBER –	
168	–	– SPARE NUMBER –	
169	–	– SPARE NUMBER –	
170	1	SANDWICH UNIT W/RAIL, REFRIG	A
171	1	FOOD PROTECTOR, OPERATOR-SERVE	A
172	–	– SPARE NUMBER –	
173	2	HEAVY DUTY BLENDER	A
174	–	– SPARE NUMBER –	
175	2	HOSE REEL & SPRAY	A
176	–	– SPARE NUMBER –	
177	–	– SPARE NUMBER –	
178	1	WORK COUNTER W/SINK	A
179	1	SALAD BAR COUNTER	A
180	2	COLD PAN, REFRIGERATED SIDE COILS	A
181	2	FOOD SHIELD, SELF-SERVE	A
182	1	REFRIGERATED RAIL, DROP-IN	A
183	1	FOOD SHIELD, SELF-SERVE	A
184	1	SOUP STATION	A
185	5	SOUP KETTLE	A
186	1	– SPARE NUMBER –	
187	1	SERVING COUNTER	A
188	1	SHELVING UNIT	A
189	–	– SPARE NUMBER –	
190	–	– SPARE NUMBER –	
191	–	– SPARE NUMBER –	
192	–	– SPARE NUMBER –	
193	1	REFRIG. SANDWICH RAIL, W/ HOT FOOD	A
194	1	FOOD PROTECTOR, OPERATOR-SERVE	A
195	1	PANINI GRILL	A
196	1	TOASTER, CONVEYOR BAGLE	A
197	1	WORK COUNTER W/SINK	A
198	1	REFRIGERATOR, REACH-IN WATER COOLED	A
199	1	HOT DELI/SALAD COUNTER	A
200	1	REFRIGERATED COLD PAN, DROP-IN	A
201	1	FOOD PROTECTOR, OPERATOR-SERVE	A
202	–	– SPARE NUMBER –	
203	–	– SPARE NUMBER –	
204	–	– SPARE NUMBER –	
205	2	REFRIGERATED MERCHANDISER REMOTE	A
206	1	PASTRY DISPLAY	F
207	1	DESSERT DISPLAY	F
208	1	DESSERT COUNTER	A
209	4	TRAY DISPENSER, MOBILE	A
210	–	– SPARE NUMBER –	
211	–	– SPARE NUMBER –	
212	1	DISPLAY COUNTER	A
213	2	AUTOMATIC COMPACTING RECEPTACLE	A
214	1	TRAY DROP TABLE	A
215	1	SOILED TRAY DROP SLIDES	A
216	–	– SPARE NUMBER –	
217	–	– SPARE NUMBER –	
218	–	– SPARE NUMBER –	
219	–	– SPARE NUMBER –	
220	1	RACK SHELF, SOILED, WALL-MOUNTED	A
221	1	DISHTABLE, SOILED	A
222	1	DISHWASHER, DOOR-TYPE	A
223	2	CONDENSATE HOOD	A
224	1	DISHTABLE, CLEAN	A
225	–	– SPARE NUMBER –	
226	–	– SPARE NUMBER –	
227	1	RACK SHELF, CLEAN, WALL-MOUNTED	A
228	1	SHELVING UNIT	A
229	1	DUMP SINK	A

ENVIRONMENTAL NOTES

1. GENERAL CONTRACTOR SHALL FURNISH AND INSTALL QUARRY TILE TYPE FLOOR IN KITCHEN AND RELATED WET AREAS. THESE AREAS SHALL BE PROVIDED WITH WATERPROOF FLOOR MEMBRANE. QUARRY TILE TO BE INSTALLED IN AN ALTERNATING PATTERN WITH 100% OF TILE BEING SLIP RESISTANT (CARBORUNDUM ADDITIVE) AS DEFINED BY ASTM C1028 (STATIC COEFFICIENT OF FRICTION OF 0.060 OR GREATER). WALL BASES SHALL BE A MINIMUM OF 6" HIGH. BASES, INTEGRAL WITH FLOOR, SHALL HAVE COVED CORNERS. GROUTING FOR QUARRY TILE FLOORS IN FOOD PREPARATION AREAS SHALL BE SUPERTIGHT AS MANUFACTURED BY THE UPCO CO., OR EQUAL. REMAINING AREAS SHALL BE GROUTED WITH HYDROMET, OR EQUAL, COLORS AS SELECTED. GROUT COLOR TO MATCH TILE IS RECOMMENDED. IN AREAS WHERE QUARRY TILE CAN NOT BE INSTALLED BECAUSE OF STRUCTURAL RESTRICTIONS, PROVIDE NON-POROUS, FIRE RATED AND APPROVED EPOXY FLOORS WITH COVED BASE.
2. 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.
3. DIVISION 16 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.
4. FOOD SERVICE EQUIPMENT CONTRACTOR SHALL FURNISH AND DIVISION 15 SHALL INSTALL STAINLESS STEEL HAND SINKS COMPLETE WITH REGULAR MIXING CONTROLS, SOAP AND TOWEL DISPENSER AT LOCATIONS INDICATED.
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.
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 MEANS OF TRIM STRIPS, WELDING, SOLDERING, 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.
9. FIRE SUPPRESSION SYSTEMS SHALL BE ENGINEERED, SIZED AND INSTALLED IN ACCORDANCE WITH U.L., NFPA AND NEW YORK CITY BUILDING CODES.
10. THE KITCHEN SHALL BE PLANNED AND DESIGNED FOR A MAX. AVERAGE AMBIENT TEMPERATURE OF 85 F.DEGREES. PARTICULAR ATTENTION SHOULD BE GIVEN TO ENVIRONMENTAL CONDITIONS IN THE WAREWASHING AREA.

STATUS LEGEND

CODE	STATUS
A	IN CONTRACT
B	EXISTING TO REMAIN
C	EXISTING/RELOCATE
D	EXISTING/RELOCATE/MODIFY
E	BY PRODUCT SUPPLIER/VENDOR
F	BY OWNER
G	SPECIFIED BY ARCHITECT
H	SPECIFIED BY PLUMBING ENGINEER

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 NEGLECT ON THEIR PART.

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

BLUE CROSS AND BLUE SHIELD, NORTH QUINCY MA.

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FOODSERVICE EQUIPMENT PLAN KITCHEN/SERVERY

DRAWING TITLE: EQUIPMENT PLAN

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

DRAWN BY: PM

PROJECT NO. 1539

DWG. NO. KA-1

DATE: 06-15-04