



ITEM	QTY	DESCRIPTION
1	1	FLOOR DRAIN W/GRATING
2	1	HOSE REEL & SPRAY
3	LOT	CART, TRAY DELIVERY (EXISTING)
4	6	TRAY RETURN RACK, DOUBLE
5	1	SOILED DISHTABLE
6	1	SHELF, TABLE-MOUNTED
7	1	DISPOSER
8	2	DISHWASHER VENT DUCT
9	1	DISHWASHER, RACK CONVEYOR
10	1	SINK, PORTABLE SOAK
11	1	BOOSTER HEATER
12	1	CLEAN DISHRACK ROLLER TABLE
13	1	WATER FILTER
14	-	- SPARE NUMBER -
15	1	HAND SINK, SPACE SAVER
16	2	DOLLY, RACK
17	2	SHELVING UNIT, 4-TIER, MOBILE
18	-	- SPARE NUMBER -
19	-	- SPARE NUMBER -
20	-	- SPARE NUMBER -
21	-	- SPARE NUMBER -
22	-	- SPARE NUMBER -
23	5	SHELVING UNIT, 5-TIER
24	-	- SPARE NUMBER -
25	-	- SPARE NUMBER -
26	-	- SPARE NUMBER -
27	1	DESSERT COUNTER, MILLWORK
28	1	DOUBLE WALL SHELF, DRY DISPLAY
29	1	UPRIGHT REFRIGERATED CASE
30	1	UPRIGHT REFRIGERATED CASE
31	-	- SPARE NUMBER -
32	1	PLATE DISPLAY/TRAY STAND, MILLWORK
33	1	MOP SINK, FLOOR MODEL
34	1	SHELVING UNIT, 5-TIER
35	1	SOUP BOWL DISPENSER, DISPOSABLE
36	1	SOUP CUP DISPENSER, DISPOSABLE
37	1	SOUP CUP DISPENSER, CHINA
38	1	SALAD/BEVERAGE/CASHIER COUNTER, MILLWK.
39	2	PLATE DISPENSER, DROP-IN
40	1	REFRIGERATED SALAD BAR
41	1	REFRIGERATED SALAD BAR
42	1	REFRIGERATED SALAD BAR
43	-	- SPARE NUMBER -
44	2	SOUP WELL, BUILT-IN
45	1	FOOD PROTECTOR, SELF SERVE
46	3	CUP DISPENSER
47	1	JUICE DISPENSER (BY VENDOR)
48	1	ICE & BEVERAGE DISPENSER
49	-	- SPARE NUMBER -
50	1	ICE MAKER MODULE, UNDERCOUNTER
51	-	- SPARE NUMBER -
52	1	POS SYSTEM (BY OWNER)
53	2	PORTION SCALE (BY OWNER)
54	1	DROP-IN HAND SINK
55	4	WASTE CONTAINER (BY OWNER)
56	1	BACK COUNTER, MILLWORK
57	1	REFRIGERATOR, UNDERCOUNTER
58	1	HOT HOLDING CABINET, UNDERCOUNTER
59	1	HOT WATER DISPENSER
60	1	CONDIMENT COUNTER, MILLWORK
61	1	WATER COOLER, CABINET INSERT
62	1	MICROWAVE OVEN
63	1	CUP DISPENSER
64	1	CONDIMENT COUNTER, MILLWORK
65	1	DRAINER, DROP-IN

ITEM	QTY	DESCRIPTION
66	1	TOASTER, FOUR-SLOT
67	LOT	CONDIMENT CONTAINER (BY OWNER)
68	-	- SPARE NUMBER -
69	1	ICE MAKER MODULE, UNDERCOUNTER
70	1	POS SYSTEM (BY OWNER)
71	1	PORTION SCALE (BY OWNER)
72	1	ICE & BEVERAGE DISPENSER
73	1	SPECIALTY COFFEE BREWER/DISPENSER
74	3	CUP DISPENSER
75	1	DELI/BEVERAGE/CASHIER COUNTER, MILLWORK
76	1	REFRIGERATED FOOD PREP TABLE
77	1	REFRIGERATOR, 2-SECTION
78	1	DROP-IN UTILITY SINK
79	1	COFFEE BREWER, AIR POT
80	1	BACK COUNTER, MILLWORK
81	1	SHELF, WALL-MOUNTED, MILLWORK
82	1	MICROWAVE OVEN
83	-	- SPARE NUMBER -
84	1	DROP-IN HAND SINK
85	6	COFFEE, SERVER
86	1	FOOD PROTECTOR, OPERATOR SERVE
87	1	TOASTER, FOUR-SLOT
88	-	- SPARE NUMBER -
89	-	- SPARE NUMBER -
90	1	HEATED CABINET, 1-SECTION PASS THRU
91	1	REFRIGERATOR, 1-SECTION ROLL-THRU
92	1	WORK COUNTER, MILLWORK
93	1	WASTE CONTAINER (BY OWNER)
94	1	CONVEYOR OVEN, PIZZA
95	1	EXHAUST HOOD
96	1	FIRE SUPPRESSION SYSTEM
97	1	REFRIGERATED FOOD PREP TABLE
98	1	WORK COUNTER, MILLWORK
99	1	SHELF, WALL MOUNTED, MILLWORK
100	2	FRYER, DEEP FAT, GAS
101	1	FRY DUMP/FILTER CABINET
102	1	EXHAUST HOOD
103	-	- SPARE NUMBER -
104	1	REFRIGERATOR/FREEZER, 1-SECTION
105	1	DROP-IN HAND SINK
106	1	DISH DISPENSER
107	1	DISPLAY CASE, HEATED
108	1	EXHAUST HOOD
109	-	- SPARE NUMBER -
110	1	SINK CABINET, MILLWORK
111	1	CUTTING BOARD
112	1	COMBINATION GRIDDLE/OPEN BURNER, COUNTERTOP
113	1	CHARBROILER, COUNTERTOP
114	1	FOOD PROTECTOR, VERTICAL
115	2	HEATED PLATE DISPENSER, DROP-IN
116	1	FOOD PROTECTOR, CONVERTIBLE
117	1	HOT FOOD WELL, DROP IN
118	1	GRILL/HOT FOOD/PIZZA COUNTER, MILLWORK
119	1	TOASTER, CONVEYOR
120	1	FOOD WARMER
121	1	EQUIPMENT STAND, REFRIGERATED
122	1	RANGE SURROUND, COOK-TO-ORDER
123	1	FILL FAUCET
124	6	CUP DISPENSER
125	-	- CARBONATOR (BY VENDOR)
126	1	SODA STORAGE, BAG-N-BOX (BY VENDOR)
127	1	CO2 TANKS FOR SODA SYSTEM (BY VENDOR)
128	1	DISPLAY COUNTER, MILLWORK
129	1	FROZEN TREATS MERCHANDISER

ENVIRONMENTAL NOTES

- 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 SUPER-TIGHT AS MANUFACTURED BY THE UPO 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.
- 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 MLBR45 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 16 SHALL PROVIDE ALL GENERAL LIGHTING FIXTURES AND INSTALL COMPLETE WITH LAMPS, WIRING AND SWITCHES. ALL EXPOSED LAMPS IN FOOD SERVICE AREAS MUST BE OF PLASTICIZED SHATTERPROOF DESIGN WITH A MINIMUM OF 50 FOOT CANDLE POWER.
- FOOD SERVICE EQUIPMENT CONTRACTOR SHALL FURNISH AND DIVISION 15 SHALL INSTALL STAINLESS STEEL HAND SINKS COMPLETE WITH REGULAR WIRING CONTROLS SOAP AND TOWEL DISPENSER AT LOCATIONS INDICATED.
- 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 DEGREE HOT WATER TO MACHINES.
- 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.
- ALL EQUIPMENT SITTING ON FLOOR SHALL BE INSTALLED ON MINIMUM 6" HIGH STAINLESS STEEL LEGS WITH ADJUSTABLE SANITARY FEET.
- FIRE SUPPRESSION SYSTEMS SHALL BE ENGINEERED, SIZED AND INSTALLED IN ACCORDANCE WITH U.L., NFPA AND NEW YORK CITY BUILDING CODES.
- 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.

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.

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

HOLT
 HOLT ARCHITECTS, P.C.
 ARCHITECTS, PLANNERS
 AND INTERIOR DESIGNERS
 217 North Aurora Street
 Ithaca, New York 14850

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Cafeteria Renovation and Addition
Cayuga Medical Center at Ithaca
 Ithaca, New York
 101 Dates Drive

DATE: 3 March 2003
 PROJECT: 2001042
 OTHER: CFL1387
 DRAWN BY: BCH

EQUIPMENT PLAN

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