



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 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.

**GREENWICH AMERICAN CENTER  
ONE AMERICAN LANE  
GREENWICH, CT. 06831**

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

**CAFETERIA RENOVATION  
FOODSERVICE  
SERVERY AND DINING**

DRAWING TITLE:

**EQUIPMENT  
SCHEDULE**

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

DRAWN BY: CMN

PROJECT NO. 2221

DWG. NO.

**KA-1A**

DATE: 03-03-2014

**EQUIPMENT SCHEDULE**

MK.	QTY	DESCRIPTION	STAT
1	1	TRAY RETURN / TRASH & RECYCLE	A
2	1	COUNTER W/INTEGRAL SINK & HAND SINK	A
3	1	HEATING CABINET	A
4	1	TRASH RECEPTACLE (SLIM JIM)	G
5	1	REFRIGERATED EQUIPMENT STAND	A
6	1	ICE PAN, DROP-IN	A
7	1	EXHAUST HOOD, ISLAND STYLE	A
8	1	SPECIALTY, SOUP & ENTRE COUNTER	A
9	-	- SPARE NUMBER -	
10	3	INDUCTION RANGE, COUNTER TOP	A
11	-	- SPARE NUMBER -	
12	-	- SPARE NUMBER -	
13	1	FIRE SUPPRESSION SYSTEM	A
14	1	ICE PAN, DROP-IN	A
15	1	REFRIGERATOR, 1-SECTION	A
16	4	SOUP WELL, DROP-IN	A
17	1	FOOD SHIELD	A
18	1	FOOD SHIELD W/ HEAT LAMP/LIGHT	A
19	2	HEATED SHELF, DROP-IN	A
20	1	FOOD SHIELD, SELF SERVICE	A
21	-	- SPARE NUMBER -	
22	-	- SPARE NUMBER -	
23	-	- SPARE NUMBER -	
24	1	SOFT SERVE FREEZER	A
25	1	FROZEN NOVELTY MERCHANDISER, DROP IN	A
26	-	- SPARE NUMBER -	
27	1	SODA/ICE DISPENSER	F
28	1	ICE CUBER, LOW-PROFILE	A
29	1	JUICE DISPENSER	F
30	1	ICED TEA BREWER	F
31	1	CARBONATOR	F
32	1	BAG-IN-BOX SHELIVING	F
33	6	COFFEE SERVER, 2 GAL.	F
34	1	BEVERAGE COUNTER	A
35	1	COFFEE BREWER, TWIN, 2 GAL.	F
36	-	- SPARE NUMBER -	
37	1	CASHIER COUNTER, MILLWORK	A
38	3	BULK CONDIMENT PUMP-3	F
39	1	TRASH RECEPTACLE (SLIM JIM)	G
40	3	SCRAP CHUTE, S/S	A
41	-	- SPARE NUMBER -	
42	-	- SPARE NUMBER -	
43	2	CONDIMENT ORGANIZER	G
44	1	POS SYSTEM	G
45	1	CASHIER STOOL	H
46	1	POS SCALE	G
47	1	SALAD BAR	A
47-A	1	CONVENIENCE OUTLET	A
48	8	ICE PAN	A
49	-	- SPARE NUMBER -	
50	2	TOASTER, CONVEYOR	A
51	-	- SPARE NUMBER -	
52	-	- SPARE NUMBER -	
53	4	FOOD SHIELD, MULTIPLE PARTITIONS	A
54	1	FOOD SHIELD W/HEAT LAMP/LIGHT	A
55	2	AIR SCREEN MERCHANDISER	A
56	1	REFRIGERATOR, ROLL-IN	A
57	1	GLASS DISPLAY CASE, REFRIGERATED	A
58	1	FOOD SHIELD W/ LIGHTS	A
59	4	ICE PAN	A
60	3	TRASH RECEPTACLE (SLIM JIM)	G
61	1	FOOD SHIELD W/LIGHTS	A
62	-	- SPARE NUMBER -	
63	1	HEATED SHELF, DROP-IN	A
64	1	FOOD SHIELD W/HEAT LAMP/LIGHT	A
65	2	HEATED SHELF, DROP-IN	A

**EQUIPMENT STATUS SCHEDULE**

- 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

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.

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

**EQUIPMENT SCHEDULE**

MK.	QTY	DESCRIPTION	STAT
66	1	DELI, GRILL AND PIZZA COUNTER	A
66-A	2	CONVENIENCE OUTLET	A
67	1	FREEZER, REACH-IN	A
68	1	OVEN, MICROWAVE/CONVECTION	A
69	2	SANDWICH TOASTER	A
70	1	DRAIN CABINET W/HEAT LAMP	A
71	-	- SPARE NUMBER -	
72	-	- SPARE NUMBER -	
73	2	FRYER, DEEP FAT	A
74	1	GRIDDLE, ELECTRIC	A
75	1	REFRIGERATED EQUIPMENT STAND	A
76	1	CHARBROILER, ELECTRIC	A
77	2	WALL FLASHING, STAINLESS STEEL	A
78	1	HAND SINK, WALL MOUNT	A
79	-	- SPARE NUMBER -	
80	1	PIZZA OVEN, 2 DECK ELECTRIC	A
81	-	- SPARE NUMBER -	
82	-	- SPARE NUMBER -	
83	1	EXHAUST HOOD, WALL MOUNTED	A
84	1	EXHAUST HOOD, WALL MOUNTED	A
85	1	COUNTER	A
86	1	COUNTER	A
87	1	RACK, UTILITY	A
88	1	REFRIGERATED PREP TABLE, RAISED RAIL	A
89	1	ICE BIN	A
90	1	ICE MAKER, FLAKER	A
91	1	FIRE SUPPRESSION SYSTEM	A
92	1	WATER FILTER, COMB.SYSTEM (MED. VOL)	A
93	-	- SPARE NUMBER -	
94	1	CASHIER COUNTER	A
95	2	POS SCALE	G
96	2	CASHIER STOOL	H
97	2	POS SYSTEM	G
98	1	SNACK SHELIVING	A
99	1	SNACK SHELIVING	A
100	1	CONDIMENT COUNTER	A
101	-	- SPARE NUMBER -	
102	-	- SPARE NUMBER -	
103	-	- SPARE NUMBER -	
104	1	CONDIMENT ORGANIZER	G
105	1	CONDIMENT ORGANIZER	G
106	1	- SPARE NUMBER -	
107	2	TRASH RECEPTACLE (SLIM JIM)	G

**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.