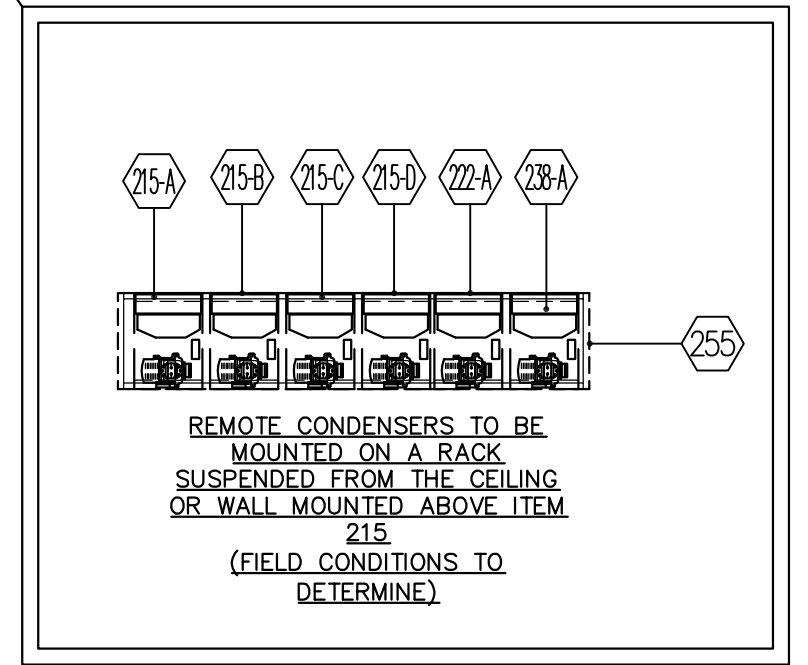


EQUIPMENT SCHEDULE

ITEM	QTY	DESCRIPTION	STAT
200	1	DISHTABLE ASSEMBLY	A
201	1	DISHWASHER, UNDERCOUNTER	A
202	1	WALL SHELF, LOUVERED	A
203	1	WATER FILTER	A
204	-	- SPARE NUMBER -	-
205	LOT	LOT SHELVEING	A
206	1	HAND SINK	A
207	1	ICE MAKER	A
208	-	- SPARE NUMBER -	-
209	-	- SPARE NUMBER -	-
210	1	COFFEE BREWER, TWIN, 2 GAL.	G
211	1	WALL SHELF, TWO TIER	A
212	1	TABLE W/SINK	A
214	1	REFRIGERATOR, 2-SECTION	A
215	1	DISPLAY CASE, MERCHANDISER	A
215-A	1	REMOTE CONDENSER, WATER COOLED	A
215-B	1	REMOTE CONDENSER, WATER COOLED	A
215-C	1	REMOTE CONDENSER, WATER COOLED	A
215-D	1	REMOTE CONDENSER, WATER COOLED	A
216	-	- SPARE NUMBER -	-
217	-	- SPARE NUMBER -	-
218	-	- SPARE NUMBER -	-
219	-	- SPARE NUMBER -	-
220	1	CONVEYOR OVEN, COUNTERTOP	A
221	1	MICROWAVE OVEN	A
222	1	COUNTER W/ SINKS AND REFRIGERATION	A
222-A	1	REMOTE CONDENSER, WATER COOLED	A
223	1	TURBO CHEF CONVECTION MICROWAVE	A
224	2	ROUND WARMER, BUILT IN	A
225	1	MILL WORK SHELF	H
226	1	CUP DISPENSER	A
227	-	- SPARE NUMBER -	-
228	-	- SPARE NUMBER -	-
229	-	- SPARE NUMBER -	-
230	2	BLENDING STATION, ON COUNTER	G
231	2	ESPRESSO MACHINE	G
232	1	CUP DISPENSER	A
233	2	POS TERMINAL	G
234	2	POS PRINTER	G
235	LOT	TRASH RECEPTACLE	G
236	-	- SPARE NUMBER -	-
237	-	- SPARE NUMBER -	-
238	1	COLD FOOD MERCHANDISER	A
238-A	1	REMOTE CONDENSER, WATER COOLED	A
239	1	HOLDING CABINET	A
240	1	HOT FOOD MERCHANDISER	A
241	1	BAKERY MERCHANDISER	A
242	1	COUNTER, MILLWORK	H
243	-	- SPARE NUMBER -	-
244	-	- SPARE NUMBER -	-
245	6	COFFEE SERVER	G
246	2	COFFEE SERVING STAND, TRIPLE	G
247	1	SINK, UNDERMOUNT	A
248	1	HOT/COLD WATER DISPENSER TAP	A
249	1	COUNTER, MILLWORK	H
250	2	NAPKIN DISPENSER	G
251	2	CONDIMENT DISPENSER	G
252	3	MILK CHILLER	A
253	1	COUNTER, MILLWORK	H
254	1	COUNTER, MILLWORK	H
255	1	COMPRESSOR RACK	A

**GRAB AND GO
EQUIPMENT PLAN**



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

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 SET200 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.
- 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.

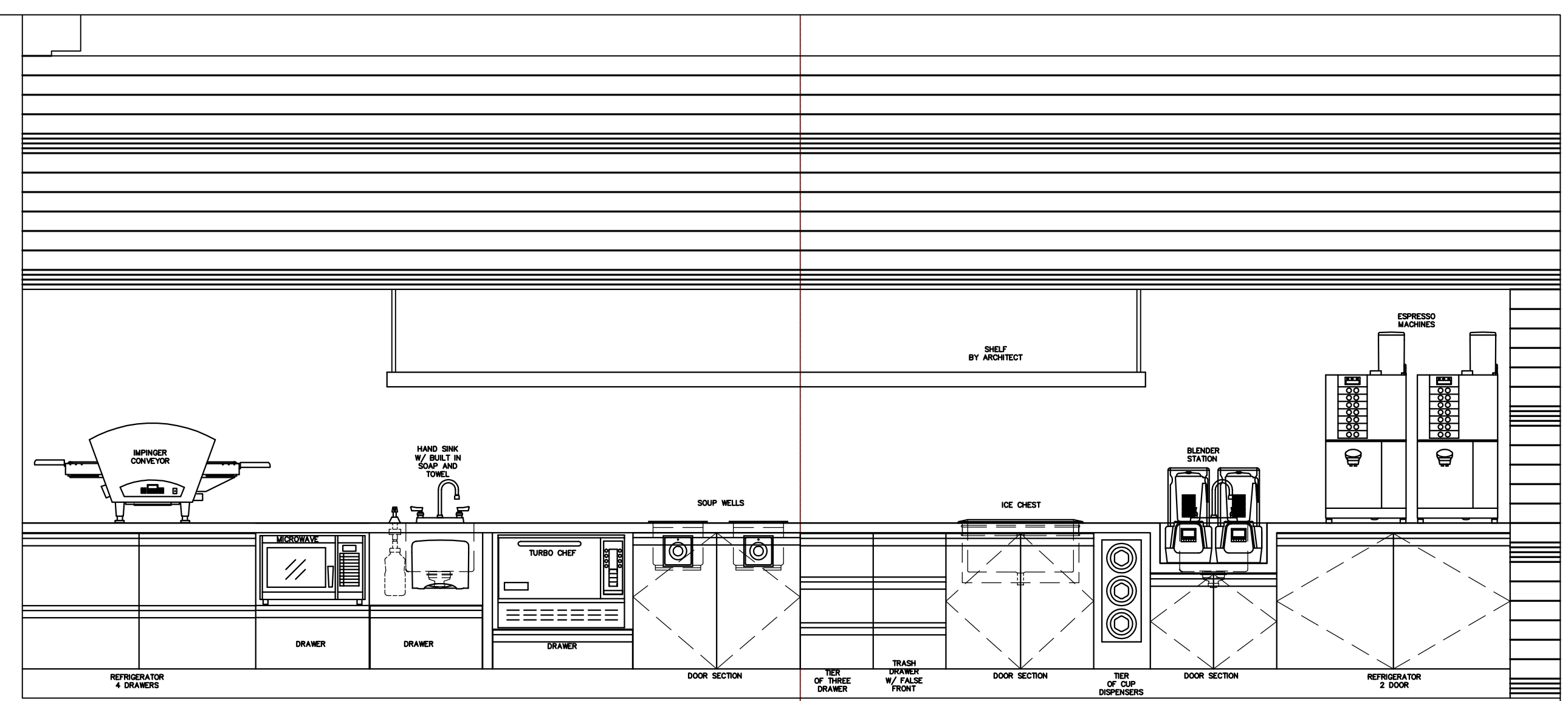
TO ASSURE ACCURATE PROPOSALS THESE PLANS MUST BE BID WITH THE COMPLETE FOODSERVICE EQUIPMENT SPECIFICATIONS INCLUDING GENERAL AND SPECIFIC CONDITIONS PREPARED BY CLEAVER FRABLE LAVALLEE, INC. MANUFACTURER DATA (CUTSHEETS) INDICATE REPRESENTATIVE EQUIPMENT SELECTION ONLY AND ARE NOT TO BE CONSIDERED SPECIFICATIONS.

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 NEGLECT ON THEIR PART.

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

**SUPPORT COUNTER
FRONT ELEVATION**



**COFFEE COUNTER
FRONT ELEVATION**

