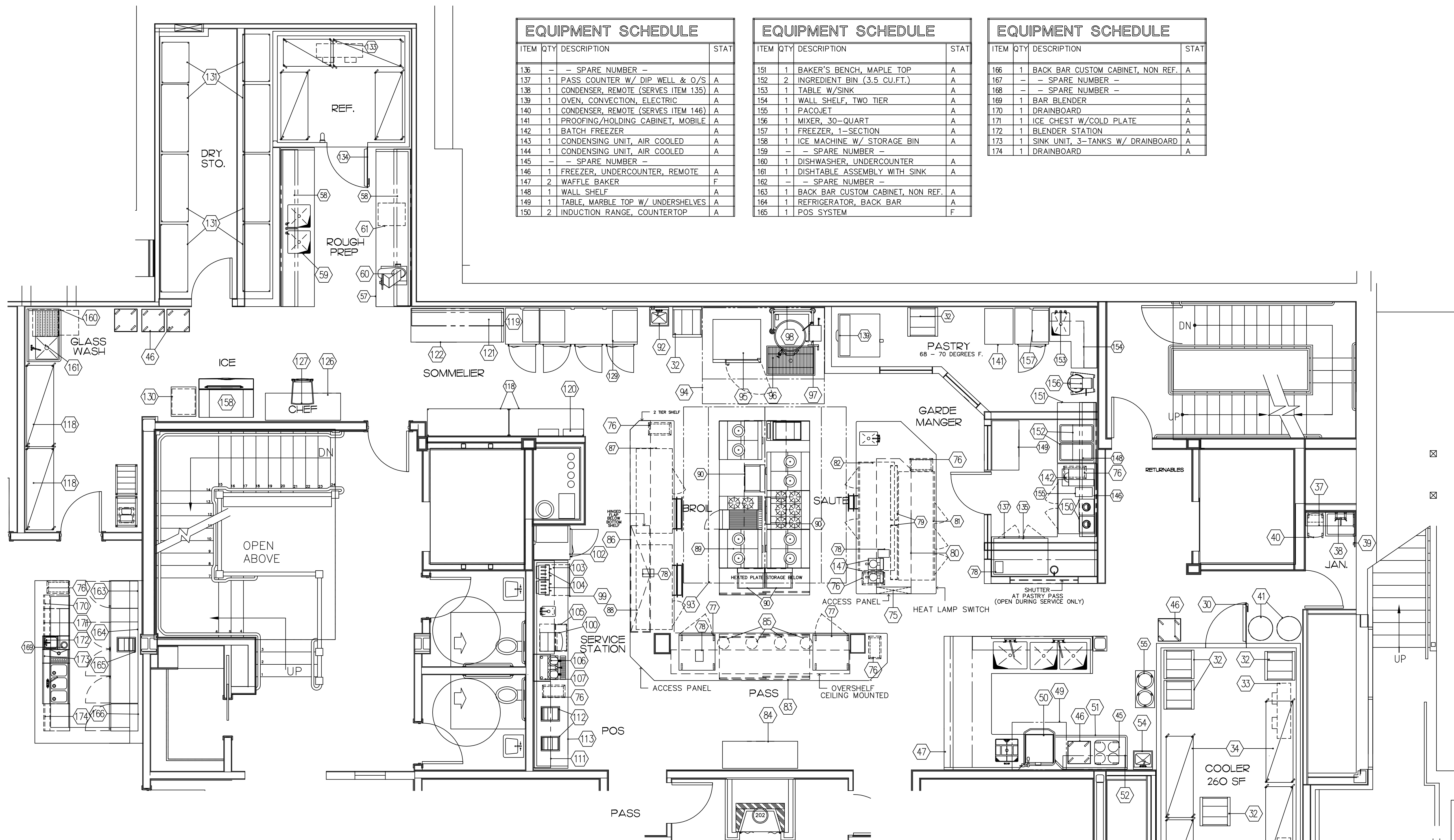


STATUS LEGEND	
CODE	STATUS
A	IN CONTRACT
B	EXISTING TO REMAIN
C	EXISTING/RELOCATE
D	EXISTING/RELOCATE/MODIFY
E	BY PRODUCT SUPPLIER/VENDOR
F	BY OWNER
G	SPECIFIED BY ARCHITECT
H	SPECIFIED BY PLUMBING ENGINEER

EQUIPMENT SCHEDULE			
ITEM	QTY	DESCRIPTION	STAT
136	-	- SPARE NUMBER -	
137	1	PASS COUNTER W/ DIP WELL & O/S	A
138	1	CONDENSER, REMOTE (SERVES ITEM 135)	A
139	1	OVEN, CONVECTION, ELECTRIC	A
140	1	CONDENSER, REMOTE (SERVES ITEM 146)	A
141	1	PROOFING/HOLDING CABINET, MOBILE	A
142	1	BATCH FREEZER	A
143	1	CONDENSING UNIT, AIR COOLED	A
144	1	CONDENSING UNIT, AIR COOLED	A
145	-	- SPARE NUMBER -	
146	1	FREEZER, UNDERCOUNTER, REMOTE	A
147	2	WAFFLE BAKER	F
148	1	WALL SHELF	A
149	1	TABLE, MARBLE TOP W/ UNDERSHELVES	A
150	2	INDUCTION RANGE, COUNTERTOP	A

EQUIPMENT SCHEDULE			
ITEM	QTY	DESCRIPTION	STAT
151	1	BAKER'S BENCH, MAPLE TOP	A
152	2	INGREDIENT BIN (3.5 CU.FT.)	A
153	1	TABLE W/SINK	A
154	1	WALL SHELF, TWO TIER	A
155	1	PACOJET	A
156	1	MIXER, 30-QUART	A
157	1	FREEZER, 1-SECTION	A
158	1	ICE MACHINE W/ STORAGE BIN	A
159	-	- SPARE NUMBER -	
160	1	DISHWASHER, UNDERCOUNTER	A
161	1	DISHTABLE ASSEMBLY WITH SINK	A
162	-	- SPARE NUMBER -	
163	1	BACK BAR CUSTOM CABINET, NON REF.	A
164	1	REFRIGERATOR, BACK BAR	A
165	1	POS SYSTEM	F

EQUIPMENT SCHEDULE			
ITEM	QTY	DESCRIPTION	STAT
166	1	BACK BAR CUSTOM CABINET, NON REF.	A
167	-	- SPARE NUMBER -	
168	-	- SPARE NUMBER -	
169	1	BAR BLENDER	A
170	1	DRAINBOARD	A
171	1	ICE CHEST W/COLD PLATE	A
172	1	BLENDER STATION	A
173	1	SINK UNIT, 3-TANKS W/ DRAINBOARD	A
174	1	DRAINBOARD	A

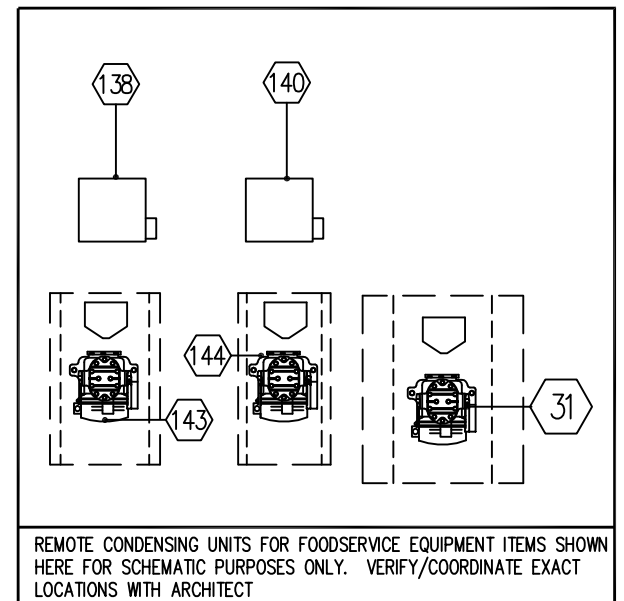


EQUIPMENT SCHEDULE			
ITEM	QTY	DESCRIPTION	STAT
30	1	WALK-IN COOLER	A
31	1	CONDENSING UNIT, AIR COOLED	A
32	5	RACK, UTILITY - UNIVERSAL ANGLE	A
33	2	EVAPORATOR COIL, MEDIUM TEMPERATURE	A
34	LOT	LOTT SHELVING	A
35	-	- SPARE NUMBER -	
36	-	- SPARE NUMBER -	
37	1	WALL SHELF	A
38	1	MOP SINK, HEAVY DUTY	A
39	1	MOP HOLDER, 4-SPRING	A
40	1	MOP BUCKET	F
41	2	TRASH RECEPTACLE	F
42	-	- SPARE NUMBER -	
43	-	- SPARE NUMBER -	
44	-	- SPARE NUMBER -	
45	1	DISH DOLLY	A
46	5	DOLLY, RACK	A
47	1	SOILED DISHTABLE W/ POT SINKS & O/S	A
48	-	- SPARE NUMBER -	
49	1	EXHAUST HOOD, WALL MOUNTED	A
50	1	DISHWASHER, DOOR-TYPE	A
51	1	DISHTABLE, CLEAN	A
52	1	WALL SHELF	A
53	-	- SPARE NUMBER -	
54	1	HAND SINK	A

EQUIPMENT SCHEDULE			
ITEM	QTY	DESCRIPTION	STAT
55	1	PLATE DISPENSER, HEATED	A
56	-	- SPARE NUMBER -	
57	1	TABLE	A
58	2	WALL SHELF, TWO TIER	A
59	1	TABLE W/ TWO COMPARTMENT SINK	A
60	1	SLICER	A
61	1	VACUUM PACKAGE MACHINE	A
62	-	- SPARE NUMBER -	
63	-	- SPARE NUMBER -	
64	-	- SPARE NUMBER -	
65	-	- SPARE NUMBER -	
66	-	- SPARE NUMBER -	
67	-	- SPARE NUMBER -	
68	-	- SPARE NUMBER -	
69	-	- SPARE NUMBER -	
70	-	- SPARE NUMBER -	
71	-	- SPARE NUMBER -	
75	1	TABLE W/SINK & UTIL. CHASE	A
76	7	TRASH RECEPTACLE (SLIM JM)	F
77	2	REFRIGERATOR, UNDERCOUNTER	A
78	4	POS PRINTER	A
79	2	HEAT LAMP	A
80	1	SHELF, CEILING MOUNTED, TWO TIER	A
81	1	REFRIGERATOR, UNDERCOUNTER	A
82	1	REFRIGERATOR, UNDERCOUNTER	A
83	1	PASS COUNTER	A

EQUIPMENT SCHEDULE			
ITEM	QTY	DESCRIPTION	STAT
84	1	SHELVING	G
85	4	FOOD WARMER LAMP, TRACK MOUNT	A
86	1	COUNTER W/ TWO TIER OVERSHELF	A
87	1	REFRIGERATOR, UNDERCOUNTER	A
88	1	REFRIGERATOR, UNDERCOUNTER	A
89	1	COOKING SUITE	A
90	4	SALAMANDER FINISHING OVEN	A
91	-	- SPARE NUMBER -	
92	1	HAND SINK, ELECTRONIC FAUCET	A
93	1	EXHAUST HOOD, ISLAND STYLE	A
94	1	EXHAUST HOOD, WALL MOUNTED	A
95	1	COMBI-STEAMER, COUNTERTOP W/STAND	A
96	1	FLOOR TROUGH W/GRATING	A
97	1	KETTLE, 40-GAL. TILTING GAS	A
98	1	WALL FLASHING, STAINLESS STEEL	A
99	1	DRAWER WARMER	A
100	1	ESPRESSO MACHINE	A
101	-	- SPARE NUMBER -	
102	1	REFRIGERATOR, 1-SECTION	A
103	1	WALL CABINET	A
104	2	TOASTER, 4-SLICE POP-UP	A
105	1	MOBILE ICE BIN	A
106	1	WALL SHELF	A
107	1	COFFEE MAKER	A
108	-	- SPARE NUMBER -	
109	-	- SPARE NUMBER -	
110	-	- SPARE NUMBER -	
111	1	WALL CABINET	A

EQUIPMENT SCHEDULE			
ITEM	QTY	DESCRIPTION	STAT
112	2	POS SYSTEM	A
113	1	BEVERAGE COUNTER W/SINK & DRIP PAN	A
114	-	- SPARE NUMBER -	
115	-	- SPARE NUMBER -	
116	-	- SPARE NUMBER -	
117	-	- SPARE NUMBER -	
118	LOT	SHELVING	A
119	1	REFRIGERATOR, 1-SECTION (WINE)	A
120	1	FIRE SUPPRESSION SYSTEM	A
121	1	WALL SHELF	A
122	1	TABLE	A
123	-	- SPARE NUMBER -	
124	-	- SPARE NUMBER -	
125	-	- SPARE NUMBER -	
126	1	DESK TOP	G
127	1	OFFICE CHAIR	G
128	-	- SPARE NUMBER -	
129	1	FREEZER, 3-SECTION	A
130	1	MOBILE ICE BIN	A
131	LOT	SHELVING UNIT	A
132	-	- SPARE NUMBER -	
133	1	EVAPORATOR COIL, MEDIUM TEMPERATURE	A
134	1	WALK-IN COOLER	A
135	1	REFRIGERATOR, UNDERCOUNTER, REMOTE	A



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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.

- ENVIRONMENTAL NOTES**
- GENERAL CONTRACTOR SHALL FURNISH AND INSTALL QUARRY TILE 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 ADHESIVE) AS DEFINED BY ASTM D3038 (STATIC COEFFICIENT OF FRICTION OF 0.06 OR GREATER). WALL BASES SHALL BE A MINIMUM OF 4" HIGH. BASES, INTERIOR WITH FLOOR, SHALL HAVE COVER CORNERS. GROUTING FOR QUARRY TILE FLOORING IN FOOD PREPARATION AREAS SHALL BE COVERED WITH AN ADHESIVE FINISH AT THE JOINTS. SEE SPEC. EQUAL REMAINING AREAS SHALL BE GROUTED WITH HYPOCURE. EQUAL COLORED AS SEE SPEC. RESULT COLOR TO MATCH TILE IS RECOMMENDED. IN AREAS WHERE QUARRY TILE CAN NOT BE INSTALLED BECAUSE OF STRUCTURAL RESTRICTIONS, PROVIDE INDUSTRIAL VINYL FLOORING FOR COMPARISON KITCHEN APPLICATION.
  - CEILING AND WALL SUPPORTS 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 INSPECTION FOR PRIOR APPROVAL FOR USE. LAY IN CEILING TILE MUST BE NON-FIBER AND NON-FIBROUS. HANGING LIGHTS AS MANUFACTURED BY ARISTONICS OF EQUAL SIZE 24" x 24" PANELS ONLY. A CORROSION RESISTANT SUSPENSION SYSTEM SIMILAR TO PHILIPS FLUOR MANUFACTURED BY ARISTONICS IS RECOMMENDED.
  - DIVISION 16 SHALL PROVIDE ALL GENERAL LIGHTING FIXTURES AND INSTALL COMPLETE SHATTERPROOF DESIGNED WITH A MINIMUM OF 50 FOOT CANDLE POWER.
  - FOOD SERVICE EQUIPMENT CONTRACTOR SHALL FURNISH AND DIVISION 16 SHALL INSTALL STAINLESS STEEL HAND SINKS COMPLETE WITH REGULAR MIRROR CONTROLS.
  - ALL RECESS WASTE PIPING TO FLOOR SINKS SHALL TERMINATE A MINIMUM OF ONE (1) PIPE DIAMETER ABOVE SINK.
  - ALL DISH AND GLASS WARMERS SHALL BE FURNISHED WITH A REMOTE SEALED SYSTEM, HOT WATER BOOSTER DELIVERING 180° HOT WATER TO MACHINES.
  - ALL DISH AND GLASS WARMERS SHALL BE COMPLETELY SEALED AGAINST ENTRANCE OF FOOD PARTICLES OR OILS BY MEANS OF TRIM STRIPS, SEALING, SEALING OR MASTIC MATS. SEE GENERAL. ELECTRIC SILICONE CONSTRUCTION SEALANT SERIES 8220 IN APPROPRIATE COLOR.
  - ALL EQUIPMENT SITTING ON FLOOR SHALL BE INSTALLED ON MINIMUM 4" HIGH STAINLESS STEEL LEGS WITH ADJUSTABLE SANITARY FEET.
  - FIRE SUPPRESSION SYSTEMS SHALL BE ENGINEERED, SIZED AND INSTALLED IN ACCORDANCE WITH ALL NFPA AND LOCAL BUILDING CODES.
  - THE KITCHEN SHALL BE DESIGNED FOR A MAX. AMBIENT TEMPERATURE OF 85 DEGREES F. CAUTION: SERVING AREAS SHOULD BE DESIGNED FOR A MAX. 75 DEGREES F. & 50% RH.

LAKE PLACID LODGE  
 SERVICE PANTRY  
 LAKE PLACID, NY

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

FOODSERVICE  
 EQUIPMENT  
 PLAN

DRAWING TITLE:

EQUIPMENT  
 PLAN

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

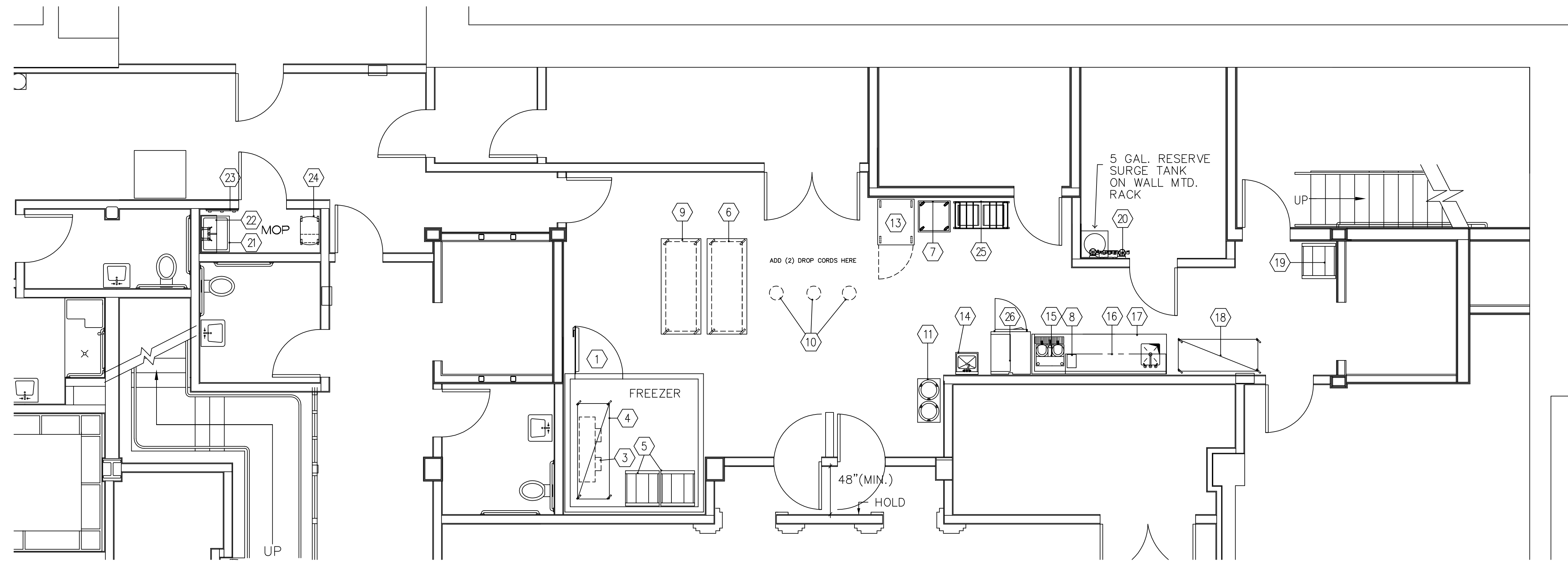
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PROJECT NO. 1706

DWG. NO.

KA-1

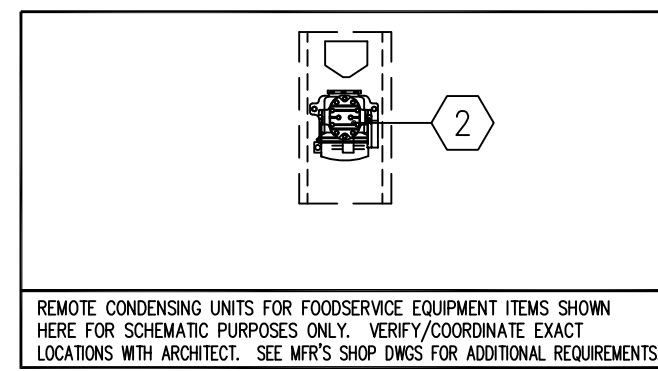
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CONFERENCE LEVEL 1

EQUIPMENT SCHEDULE

ITEM	QTY	DESCRIPTION	STAT
1	1	WALK-IN FREEZER	A
2	1	CONDENSING UNIT, AIR COOLED	A
3	1	EVAPORATOR COIL, LOW TEMPERATURE	A
4	1	SHELVING	A
5	2	RACK, UTILITY - UNIVERSAL ANGLE	A
6	1	TABLE, MOBILE	A
7	1	GLASS RACK DOLLY	A
8	1	POS PRINTER	G
9	1	TABLE, BANQUET PLATING, HEATED	A
10	3	FOOD WARMER LAMP W/ MOUNTING TRACK	A
11	1	PLATE DISPENSER, HEATED	A
12	-	- SPARE NUMBER -	-
13	1	HOLDING CABINET	A
14	1	HAND SINK	A
15	1	COFFEE BREWER, TWIN, 2 GAL.	F
16	1	WALL CABINET	A
17	1	TABLE W/ SINK	A
18	1	SHELVING	A
19	1	RACK, UTILITY - UNIVERSAL ANGLE	A
20	1	WATER FILTER SYSTEM	A
21	1	MOP SINK, HEAVY DUTY	A
22	1	WALL SHELF	A
23	1	MOP HOLDER, 3-SPRING	A
24	1	MOP BUCKET	F
25	1	MOBILE TRANSPORT CADDY	A
26	1	REFRIGERATOR, 1-SECTION	A



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

- 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 COVERED CORNERS. GROUTING FOR QUARRY TILE FLOORS IN FOOD PREPARATION AREAS SHALL BE SUPERTIGHT AS MANUFACTURED BY THE UPOCO CO. OR EQUAL. REMAINING AREAS SHALL BE GROUTED WITH HYDRONET, 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 INDUSTRIAL VINYL FLOORING FOR COMMERCIAL KITCHEN APPLICATION.
  - 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 MINIABOARD ML845 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 KITCHEN AREAS MUST BE PLASTICIZED SHATTERPROOF DESIGNED 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 MIXING CONTROLS.
  - 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.
  - 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 SE2000 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 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.

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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.

PROGRESS ISSUE -  
 NOT FOR CONSTRUCTION