



EQUIPMENT SCHEDULE

ITEM	QTY	DESCRIPTION	STAT
1	1	MOP SINK	A
2	4	TRASH RECEPTACLE	G
3	1	WALL SHELF	A
4	-	- SPARE NUMBER -	
5	1	WATER FILTER SYSTEM	A
6	1	REFRIGERATOR, UNDERCOUNTER	A
7	1	COFFEE BREWER, TWIN, 2 GAL.	G
8	1	ESPRESSO MACHINE	G
9	7	TRASH RECEPTACLE	G
10	1	COUNTER W/ SINK	A
11	1	ICE BIN W/SODA TOWER	F
12	1	WALL SHELF	A
13	1	CARBONATOR	F
14	-	- SPARE NUMBER -	
15	2	HAND SINK	A
16	1	HAND SINK/EYE WASH COUNTER	A
17	1	SOAK SINK, PORTABLE, 12" DEEP	A
18	-	- SPARE NUMBER -	
19	-	- SPARE NUMBER -	
20	-	- SPARE NUMBER -	
21	1	DISHWASHER, UNDERCOUNTER	A
22	1	DISH TABLE, SOILED W/ GLASS RACK	A
23	1	DISHWASHER, W/FRONT PRE-WASH	A
23-A	1	DISHWASHER VENT DUCT, LOAD END	A
23-B	1	DISHWASHER VENT DUCT, UNLOAD END	A
24	1	WALL SHELF, TWO TIER, LOUVERED	A
25	2	DISH RACK DOLLY	G
26	1	POTSINK/CLEAN DISHTABLE	A
27	1	WALL SHELF, TWO TIER, LOUVERED	A
28	-	- SPARE NUMBER -	
29	-	- SPARE NUMBER -	
30	LOT	SHELVING	A
31	1	FLOOR TROUGH	A
32	1	ICE MAKER	A
32-A	1	ICE STORAGE BIN	A
33	-	- SPARE NUMBER -	
34	-	- SPARE NUMBER -	
35	1	POS PRINTER	G
36	1	ICE CREAM CABINET	A
37	-	- SPARE NUMBER -	
38	-	- SPARE NUMBER -	
39	1	COUNTER W/ REFRIGERATED BASE	A
40	1	MIXER, 20-QUART	G
41	1	WALL SHELF	A
42	-	- SPARE NUMBER -	
43	1	SLICER	G
44	1	TABLE W/SINK	A
45	1	WALL SHELF	A
46	1	FOOD PROCESSOR	G

EQUIPMENT SCHEDULE

ITEM	QTY	DESCRIPTION	STAT
47	1	WALL CABINET	A
48	1	WALL CABINET	A
49	1	FREEZER, 1-SECTION	A
50	1	FIRE SUPPRESSION SYSTEM	A
51	1	EXHAUST HOOD COMMAND CENTER CONTROL	A
52	1	PASS THROUGH WINDOW	A
53	4	POS PRINTER	G
54	-	- SPARE NUMBER -	
55	1	WALK-IN COOLER	A
56	1	EVAPORATOR COIL, MEDIUM TEMPERATURE	A
57	2	SHEET PAN RACK	G
58	-	- SPARE NUMBER -	
59	-	- SPARE NUMBER -	
60	LOT	SHELVING	A
61	-	- SPARE NUMBER -	
62	1	COMBI OVEN W/ BLAST CHILLER BASE	A
63	1	RANGE, GRIDDLE/OPEN BURNERS	A
64	1	PIZZA OVEN	A
65	1	EXHAUST HOOD, WATER WASH	A
66	1	WALL FLASHING, STAINLESS STEEL	A
67	1	COUNTER W/ REFRIGERATION AND SINK	A
68	-	- SPARE NUMBER -	
69	-	- SPARE NUMBER -	
70	-	- SPARE NUMBER -	
71	1	HEAT LAMP	A
72	1	COUNTER W/ REFRIGERATED BASE	A
73	1	MICROWAVE OVEN	A
74	-	- SPARE NUMBER -	
75	1	HEAT LAMP, DUAL	A
76	1	HEAT LAMP, DUAL	A
77	1	COUNTER TOP	H
78	-	- SPARE NUMBER -	
79	6	INDUCTION RANGE, BUILT-IN	A
80	1	SERVER PAGER	G
81	1	EXHAUST HOOD, UV WATERWASH, ISLAND	A
82	2	REACH-IN REFRIGERATOR DISPLAY CASE	A
83	-	- SPARE NUMBER -	
84	-	- SPARE NUMBER -	
85	-	- SPARE NUMBER -	
86	1	REFRIGERATED PREP COUNTER, REMOTE	A
87	1	COOKING SUITE	A
88	-	- SPARE NUMBER -	
89	-	- SPARE NUMBER -	
90	1	COUNTER	A
91	-	- SPARE NUMBER -	
92	-	- SPARE NUMBER -	
93	-	- SPARE NUMBER -	
94	1	REFRIGERATOR, UNDERCOUNTER	A
95	5	POS TERMINAL	G

EQUIPMENT SCHEDULE

ITEM	QTY	DESCRIPTION	STAT
96	5	POS PRINTER	G
97	2	TOASTER, HORIZONTAL CONVEYOR	A
98	-	- SPARE NUMBER -	
99	-	- SPARE NUMBER -	
100	1	COUNTER, MILLWORK	H
101	-	- SPARE NUMBER -	
102	-	- SPARE NUMBER -	
103	1	COUNTER, MILLWORK	H
104	-	- SPARE NUMBER -	
105	-	- SPARE NUMBER -	
106	1	COUNTER, MILLWORK	H
107	-	- SPARE NUMBER -	
108	-	- SPARE NUMBER -	
109	-	- SPARE NUMBER -	
110	-	- SPARE NUMBER -	
111	-	- SPARE NUMBER -	
112	-	- SPARE NUMBER -	
113	-	- SPARE NUMBER -	
114	4	SODA GUN	C
115	1	SERVER STATION W/ ICE BIN	A
116	4	WINE DISPENSING UNITS	C
124	1	DISHWASHER, UNDERCOUNTER	A
125	1	BACK BAR COOLER, REMOTE	A
126	1	BACK BAR COOLER, REMOTE	A
127	1	BACK BAR WINE COOLER, REMOTE	A
128	1	BACK BAR WINE COOLER, REMOTE	A
129	2	POS TERMINAL	G
130	1	BAR ASSEMBLY, CUSTOM	A
131	2	BLENDER	G
132	3	WASTE BASKET	G
133	1	BACK BAR COOLER, REMOTE	A
134	2	FIVE FAUCET DRAFT ARM	A
135	1	BACK BAR WINE COOLER, REMOTE	A
136	6	WINE DISPENSING SYSTEM, 4 BOTTLE	G

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, 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.
- 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.