



COMPRESSOR LOCATED BY ARCHITECT WITHIN 50' OF COOLER LOCATION. ON TOP OF COOLER.

EQUIPMENT SCHEDULE			
MK.	QTY	DESCRIPTION	STAT
1	1	DISHTABLE, CLEAN	B
2	1	COMBO CAN WASH SINK	B
3	1	HAND SINK	B
4	1	MOP SINK, MEDIUM DUTY	B
5	-	- SPARE NUMBER -	
6	-	- SPARE NUMBER -	
7	1	SINK, THREE COMPARTMENT	B
8	1	HAND SINK	B
9	1	COUNTER W/SINK	A
10	1	REFRIGERATOR, UNDERCOUNTER	A
11	1	COFFEE GRINDER, MULTI-HOPPER	G
12	1	COFFEE BREWER, TWIN, 2 GAL.	G
13	1	EXTRACTOR/ ICED TEA BREWER	J
14	1	ESPRESSO MACHINE	G
15	-	- SPARE NUMBER -	
16	-	- SPARE NUMBER -	
17	2	HEAT LAMP ASSEMBLY, TRACK-MOUNTED	A
18	1	TABLE W/WOOD TOP	A
19	1	COLD PAN, REFRIGERATED SIDE COILS	A
20	2	SOUP WELL DROP IN	A
21	1	REFRIGERATOR, UNDERCOUNTER, COMPACT	A
22	1	OVEN, COOKING AND HOLDING	A
23	3	REFRIGERATED, PREP TOP	A
24	-	- SPARE NUMBER -	
25	-	- SPARE NUMBER -	
26	-	- SPARE NUMBER -	
27	2	HEAT LAMP, DUAL	A
28	1	HEAT LAMP, DUAL	A
29	1	CHEF'S COUNTER W/SINK	A
30	1	MICROWAVE OVEN	A
31	1	REFRIGERATOR, BACK BAR	A
32	-	- SPARE NUMBER -	
33	-	- SPARE NUMBER -	
34	1	BAR GUN, 8 BUTTON	F
35	1	STORAGE CABINET W/ DRAINBOARD TOP	A
36	1	ICE CHEST	A
37	1	STORAGE CABINET W/ DRAINBOARD TOP	A
38	1	HAND SINK W/TOWEL DISPENSER	A
39	1	COUNTER W/ SINK	A
40	1	UNDERCOUNTER FREEZER	A
41	-	- SPARE NUMBER -	
42	-	- SPARE NUMBER -	
43	-	- SPARE NUMBER -	
44	1	REFRIGERATOR, UNDERCOUNTER	A
45	1	HAND SINK	A
46	-	- SPARE NUMBER -	
47	1	FOOD SLICER	A
48	-	- SPARE NUMBER -	
49	-	- SPARE NUMBER -	
50	1	FREEZER, REACH-IN	A
51	2	FRYER, HEAVY DUTY GAS	A
52	1	GRIDDLE TOP W/ OVEN	A
53	1	SALAMANDER BROILER	A
54	1	CHARBROILER RANGE, MODULAR	A
55	1	RANGE, FRENCH TOP HOT	A
56	1	KETTLE & POT FILLER	A
57	1	SALAMANDER BROILER	A
58	1	RANGE, FRENCH HOT TOP	A

EQUIPMENT SCHEDULE			
MK.	QTY	DESCRIPTION	STAT
59	1	TABLE, FILLER	A
60	1	FOOD WARMER	A
61	1	ROTISSERIE, GAS-FIRED	A
62	1	EXHAUST HOOD	A
62-A	1	HOOD CONTROL PANEL	A
63	1	WALL FLASHING, STAINLESS STEEL	A
64	1	FIRE SUPPRESSION SYSTEM	A
65	1	WALK-IN COOLER	A
66	1	EVAPORATOR COIL, MEDIUM TEMPERATURE	A
67	1	CONDENSING UNIT, AIR COOLED	A
68	LOT	SHELVING UNIT	A
70	5	POS PRINTER	G
71	1	POS TERMINAL	G
72	1	BAG IN BOX RACK	F
73	1	CARBONATOR	F
74	1	CO2 CYLINDER, 20-LBS.	F

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

PROPOSED RENOVATION FOR:

NEW YORK BOTANICAL GARDEN-VISITOR CENTER CAFE

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ISSUES/REVISIONS

No.	Date	Description
1.	1/2/14	BULK LOADS SCHEDULE
2.	4/15/14	MEP DWG.S
3.	8/21/14	REV. MEP DWG.S
4.	9/10/14	ISSUE FOR BID

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 "GROSS-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 OSODOA 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 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 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 ALL NFA 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.

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 (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.

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PROGRESS ISSUE - NOT FOR CONSTRUCTION

DWG. TITLE:

EQUIPMENT & SCHEDULE

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