

EQUIPMENT SCHEDULE				
ItemNo	QTY.	Category	Equipment Remarks	ItemNo
1	1	COFFEE BREWER	BY VENDOR	1
2	1	UNDERCOUNTER REFRIGERATOR	BY VENDOR	2
3	1	TEA BREWER	BY VENDOR	3
4	1	COUNTER W/ SINK		4
5	1	BUILT-IN WARMING DRAWER		5
6	1	CONVEYOR TOASTER		6
7	3	POS TERMINAL	BY OPERATOR	7
8	3	POS PRINTER	BY OPERATOR	8
9	1	COUNTER, BASIC		9
9A	1	COUNTER, BASIC		9A
9B	1	COUNTER, BASIC		9B
10	1	WALL CABINET		10
10A	1	WALL CABINET		10A
11	1	CONDENSATE HOOD		11
12	5	TRASH RECEPTACLE (SLIM JIM)	BY OPERATOR	12
13	1	DISHTABLE, SOILED, RIGHT-LEFT		13
14	1	RACK SHELF, SOILED, WALL-MOUNTED		14
15	1	DISHWASHER, DOOR TYPE		15
16	1	DISHTABLE, CLEAN		16
17	1	SHELF, WALL MOUNTED		17
18	1	FIRE SUPPRESSION SYSTEM		18
19	1	MIXER, PLANETARY		19
20	1	FOOD PROCESSOR		20
21	1	SHELF, WALL MOUNTED		21
22	1	WATER FILTER ASSEMBLY		22
23	1	WIRE SHELVING		23
24	1	ICE BIN FOR ICE MACHINES		24
25	1	ICE CUBER		25
26	1	SPARE NUMBER		26
27	1	SPARE NUMBER		27
28	1	SPARE NUMBER		28
29	1	REACH-IN FREEZER		29
30	1	ROLL-IN REFRIGERATOR		30
30	2	ROLL-IN REFRIGERATOR		30
31	1	COUNTER W/ SINKS (2)		31
32	2	HAND SINK		32
33	1	MOP SINK CABINET		33
34	1	SECURITY UNIT		34
35	2	WIRE SHELVING		35
36	1	SPARE NUMBER		36
37	1	SPARE NUMBER		37
38	1	SPARE NUMBER		38
39	1	REFRIGERATED WORK TOP		39
40	1	STONE HEARTH OVEN, GAS		40
41	1	HD RANGE, 36", 6 OPEN BURNERS		41
42	1	SALAMANDER		42
43	1	CHARBROILER		43
44	1	EQUIPMENT STAND, REFRIGERATED BASE		44
45	1	COUNTERTOP GRIDDLE		45
46	1	EXHAUST HOOD		46
47	1	SPARE NUMBER		47
48	1	SPARE NUMBER		48
49	1	SPARE NUMBER		49
50	1	PIZZA PREPARATION REFRIGERATOR		50
51	1	MICROWAVE OVEN		51
52	1	MICROWAVE SHELF		52
53	1	COUNTER W/ SINK		53
54	1	REACH-IN UNDERCOUNTER REFRIGERATOR		54
55	1	PIZZA PREPARATION REFRIGERATOR		55
56	1	WORKTOP FREEZER		56
57	1	SPARE NUMBER		57
58	1	SPARE NUMBER		58
59	1	SPARE NUMBER		59
59	1	HEATED SHELF FOOD WARMER		59
60	1	COUNTER, MILLWORK		60
61	1	SPARE NUMBER		61
62	1	COCKTAIL STATION		62
63	1	BEER TOWER HEAD		63
64	3	INDUCTION RANGE		64
65	1	GLASS WASHER		65
66	1	HAND SINK		66
67	1	TRASH RECEPTACLE COVER		67
68	2	REFRIGERATED BACKBAR CABINET		68
70	1	ESPRESSO CAPPUCCINO MACHINE		70
71	2	REACH-IN UNDERCOUNTER REFRIGERATOR 18" DEEP		71
72	2	DRAINBOARD		72
73	2	REACH-IN WINE REFRIGERATOR		73
74	2	CONDENSING UNIT		74
75	2	MODULAR BAR SYSTEM		75
76	1	UNDERBAR ADD-ON UNIT		76

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 MINIBOARD 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.

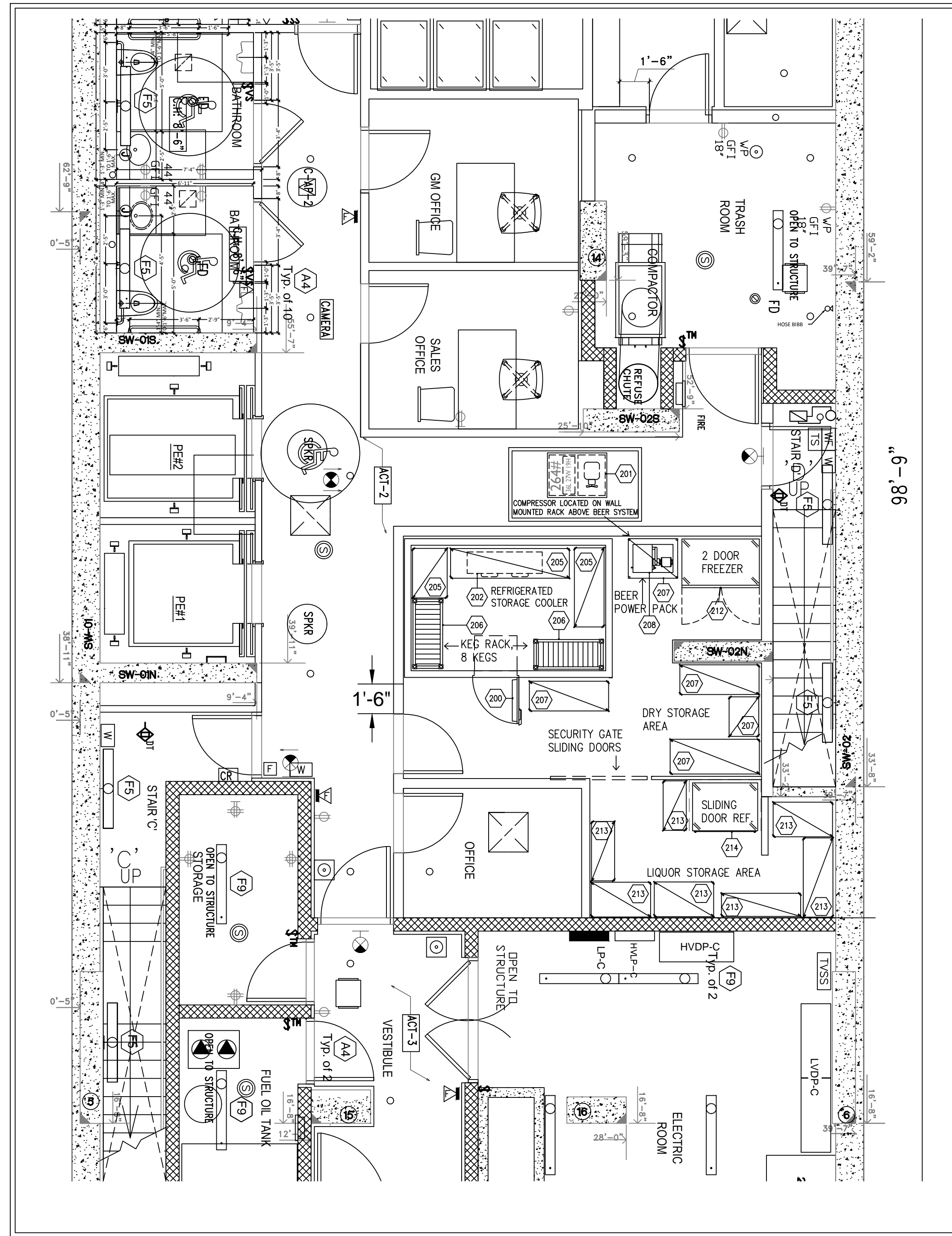
THIS DRAWING IS INTENDED TO PROVIDE INFORMATION TO BE INCLUDED ON THE ARCHITECTS / ENGINEERS DOCUMENTS. IT IS NOT INTENDED AND SHOULD NOT BE USED FOR CONSTRUCTION.

FOOD SERVICE EQUIPMENT CONTRACTOR (F.S.E.C) SHALL VERIFY ALL FIELD CONDITIONS AND DIMENSIONS & BE RESPONSIBLE FOR FIELD FIT & QUALITY OF WORK. NO ALLOWANCES SHALL BE MADE ON BEHALF OF THE F.S.E.C. FOR ANY ERROR OR NEGLIGENCE ON THEIR PART.

DIMENSIONED DRAWINGS TO BE PROVIDED BY FOOD SERVICE EQUIPMENT CONTRACTOR ONLY AND ARE NOT TO BE CONSIDERED 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 CLEVENGER FRABLE LAVALLEE, INC. MANUFACTURER DATA (CUTSHEETS) INDICATE REPRESENTATIVE EQUIPMENT SELECTION ONLY AND ARE NOT TO BE CONSIDERED SPECIFICATIONS.

DETAIL SHEET KA-5



EQUIPMENT SCHEDULE				
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200	1	WALK IN COOLER		200
201	1	CONDENSING UNIT, WATER COOLED		201
202	1	REFRIGERATION COIL, MED TEMP		202
203		SPARE NUMBER		203
204		SPARE NUMBER		204
205	3	WIRE SHELVING		205
206	1	KEG RACK		206
207	4	WIRE SHELVING		207
208	1	AIR-COOLED POWER PAK		208
209		SPARE NUMBER		209
210		SPARE NUMBER		210
211		SPARE NUMBER		211
212	1	REACH-IN FREEZER		212
213	7	WIRE SHELVING		213
214	1	REACH-IN REFRIGERATOR		214

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DETAIL SHEET KA-5

ISSUE FOR BID
12.29.2015

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EQUIPMENT PLAN

DRAWING TITLE:

EQUIPMENT
PLAN

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

DRAWN BY: CR

PROJECT NO. 2182

DWG. NO.

KB-1

DATE: 00/00/0000