

EQUIPMENT SCHEDULE

ITEM	QTY	DESCRIPTION
1	2	FRYERS (EXISTING/REMAIN)
2	1	WORK TABLE (EXISTING/REMAIN)
3	1	CHARBROILER (EXISTING/RELOCATE)
4	1	GRIDDLE (EXISTING/RELOCATE)
5	1	6 BURNER RANGE, (EXISTING/RELOCATE)
6	1	WOK RANGE, 6 BURNER W/CABINET BASE
7	1	CONVECTION OVEN, DBL.DECK (EXISTING/REMAIN)
8	1	FIRE SYSTEM (RELOCATE/MODIFY)
9	-	-SPARE NUMBER-
10	1	U/C FREEZER SECTION (CUSTOM)
10A	1	REMOTE CONDENSER FOR ITEM #10, FREEZER
10B	1	REMOTE CONDENSER FOR ITEM #11, REFRIG.
11	1	U/C REFRIGERATOR W/DRAWERS (CUSTOM)
12	1	HOT FOOD (4 WELL) COUNTER (CUSTOM)
13	1	UTENSIL/POT RACK (TABLE MOUNTED/EXIST)
14	5	HEATED TABLE TOP UNIT
15	1	REFRIGERATOR, THREE SECTION (EXISTING/RELOCATE)
16	1	REFRIGERATOR, TWO SECTION
17	1	HAND SINK/WATER FOUNTAIN (EXIST/RELOCATE)
18	1	HOT FOOD PROTECTOR GUARD, PORTABLE
19	1	MILLWORK TRAYSIDE (SPEC'D BY ARCHT)
20	1	YOGURT MACHINE (EXISTING/RELOCATE)
21	1	FREEZER, ONE SECTION
22	2	SODA/ICE DISPENSERS (BY VENDOR)
23	1	CAPPUCCINO DISPENSER (EXIST/RELOCATE)
24	1	VERYFINE JUICE DIPENSER (EXIST/RELOCATE)
25	1	JUICE DISPENSER (EXISTING/RELOCATE)
26	1	AIR POT BREWER (BY VENDOR)
27	-	-SPARE NUMBER-
28	1	SATELLITE SERVER W/STAND (EXIST/RELOCATE)
29	1	COMPRESSOR RACK, WALL MOUNTED (FOR #10A & 11A)
30	1	HOT CHOCOLATE DISP. (EXIST/RELOCATE)
31	1	COFFEE MACHINE (BY VENDOR)
32	2	BEVERAGE COUNTER (SPEC'D BY ARCHT)
33	2	CUP DISPENSER, COUNTER TOP
34	2	LID ORGANIZER, COUNTER TOP
35	1	FRUIT CART (EXISTING/RELOCATE)
36	1	SOUP TABLE (SPEC'D BY ARCHT.)
37	4	AIR POTS (BY VENDOR)
38	2	SOUP KETTLES (EXISTING/RELOCATE)
39	1	SNEEZE GUARD, PORTABLE
40	2	REFRIGERATED COUNTER TOP DISPLAY W/PROTECTOR GUARD
41	2	MILLWORK SALAD TABLES (SPEC'D BY ARCHT)
42	3	COUNTER TOP COLD/HOT PAN (EXIST/RELOCATE)
43	1	REFRIGERATED 24" COUNTER TOP UNIT W/PROTECTOR GUARD
44	2	WAFFLE MAKER (EXISTING/RELOCATE)
45	1	HOT FOOD HOLDING CABINET (EXIST/RELOCATE)
46	1	MILLWORK TOASTER TABLE (SPEC'D BY ARCHT)
47	1	CONVEYOR TOASTERS (EXISTING/RELOCATE)
48	1	PLATE RAIL
49	-	-SPARE NUMBER-
50	-	-SPARE NUMBER-
51	1	MILLWORK HOT FOOD UNIT TABLE (SPEC'D BY ARCHT)
52	-	-SPARE NUMBER-
53	1	MILLWORK DELI TABLE (SPEC'D BY ARCHT)
54	1	PORTABLE PROTECTOR GUARD (@ ITEM #53)
55	1	SANDWICH UNIT
56	1	MILLWORK COUNTER W/SINK (SPEC'D BY ARCHT)
57	-	-SPARE NUMBER-
58	-	-SPARE NUMBER-
59	-	-SPARE NUMBER-
60	1	REFRIGERATED DISPLAY CASE
61	1	DRY DISPLAY CASE
62	2	MILLWORK TABLE (SPEC'D BY ARCHT)
63	-	-SPARE NUMBER-
64	2	PORTABLE PROTECTOR GUARD
65	-	-SPARE NUMBER-
66	1	AIR POT RACK (BY VENDOR)
67	2	S/S CABINET, WALL MOUNT
68	1	U/C REFRIGERATOR, 2 GLASS DR. SECT.
69	2	HAND SINKS, SHALLOW
70	5	PORTABLE POSTS (SPEC'D BY ARCHT)
71	1	MILLWORK DESSERT TABLE (SPEC'D BY ARCHT)
72	1	MILLWORK TABLE (SPEC'D BY ARCHT)
73	1	MICROWAVE OVEN (EXISTING/RELOCATE)
74	1	WOOD BURNING PIZZA OVEN
75	1	PIZZA PREP TABLE
76	-	-SPARE NUMBER-
77	3	MILLWORK PIZZA COUNTER (SPEC'D BY ARCHT)
78	2	INDUCTION RANGE, COUNTER TOP
79	-	-SPARE NUMBER-
80	2	PORTABLE VERTICAL SNEEZE GUARDS
81	1	PIZZA DISPLAY WARMER, COUNTER TOP
82	2	MOBILE SNACKS/DISPLAY SHELF (BY VENDOR)
83	1	DISH CART
84	-	-SPARE NUMBER-
85	4	CASH REGISTERS (BY OWNER)
86	4	SCALES, COUNTER TOP (BY OWNER)
87	2	MILLWORK CASHIER COUNTERS (SPEC'D BY ARCHT)
88	3	STOOLS (BY OWNER)
89	1	CUTLERY/NAPKIN DISP. WALL MTD. (SPEC'D BY ARCHT)
90	5	TRAY DISP. WALL MOUNTED (SPEC'D BY ARCHT)
91	2	DISH DISPENSERS
92	1	WORK TABLE (EXISTING/RELOCATE)
93	1	3 COMPARTMENT SINK W/G.T. (EXISTING/RELOCATE)
94	1	WORK TABLE SECTION (EXISTING/RELOCATE)
95	3	PREP TABLES (EXISTING/RELOCATE)
96	1	BAG-N-BOX SODA SYSTEM (BY VENDOR)

REV: 6/02/95
 REV: 6/08/95
 REV: 6/09/95
 REV: 6/14/95
 ISSUED FOR BID:
 DATE: 6/19/95

PROPOSED LAYOUT PLAN

CLEVENGER FRABLE
 FOODSERVICE & LAUNDRY
 CONSULTING & DESIGN
 39 WESTMORELAND AVENUE
 WHITE PLAINS, N.Y. 10606
 (914) 997-3660
 FAX: (914) 997-9871

RHODE ISLAND SCHOOL
 OF DESIGN
 METCALF REFECTORY RENOV.

DRAWING TITLE:

EQUIPMENT
 PLAN

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

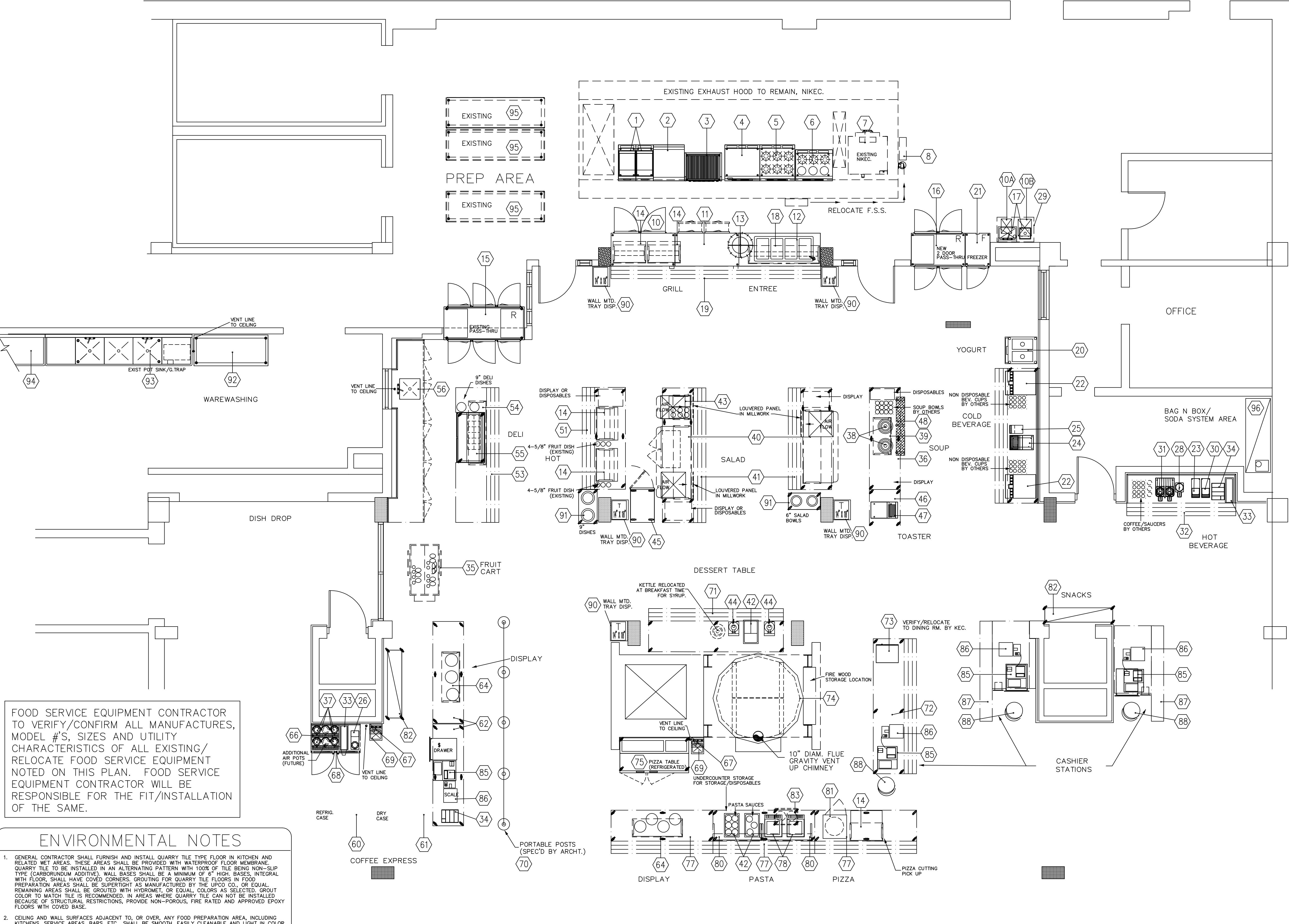
DRAWN BY: CMN

PROJECT NO. 1003

DWG. NO.

KA-1

DATE: 6/15/95



FOOD SERVICE EQUIPMENT CONTRACTOR TO VERIFY/CONFIRM ALL MANUFACTURES, MODEL #'S, SIZES AND UTILITY CHARACTERISTICS OF ALL EXISTING/RELOCATE FOOD SERVICE EQUIPMENT NOTED ON THIS PLAN. FOOD SERVICE EQUIPMENT CONTRACTOR WILL BE RESPONSIBLE FOR THE FIT/INSTALLATION OF THE SAME.

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 NON-SLIP TYPE (CARBORUNDUM ADDITIVE). 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 SUPERBRIGHT AS MANUFACTURED BY THE UPJO CO., OR EQUAL. REMAINING AREAS SHALL BE GROUTED WITH HYDROMET, 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 NON-POROUS, FIRE RATED AND APPROVED EPOXY FLOORS WITH COVERED BASE.
- 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 MILBRES 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, SOAP AND TOWEL DISPENSER AT LOCATIONS INDICATED.
- ALL DIRECT 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 SE1200 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 PLANNED AND DESIGNED FOR A MAX. AVERAGE AMBIENT TEMPERATURE OF 85 F. DEGREES. PARTICULAR ATTENTION SHOULD BE GIVEN TO ENVIRONMENTAL CONDITIONS IN THE WAREWASHING AREA.

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.

EQUIPMENT LAYOUT PLAN
 SCALE: 1/4" = 1'-0"