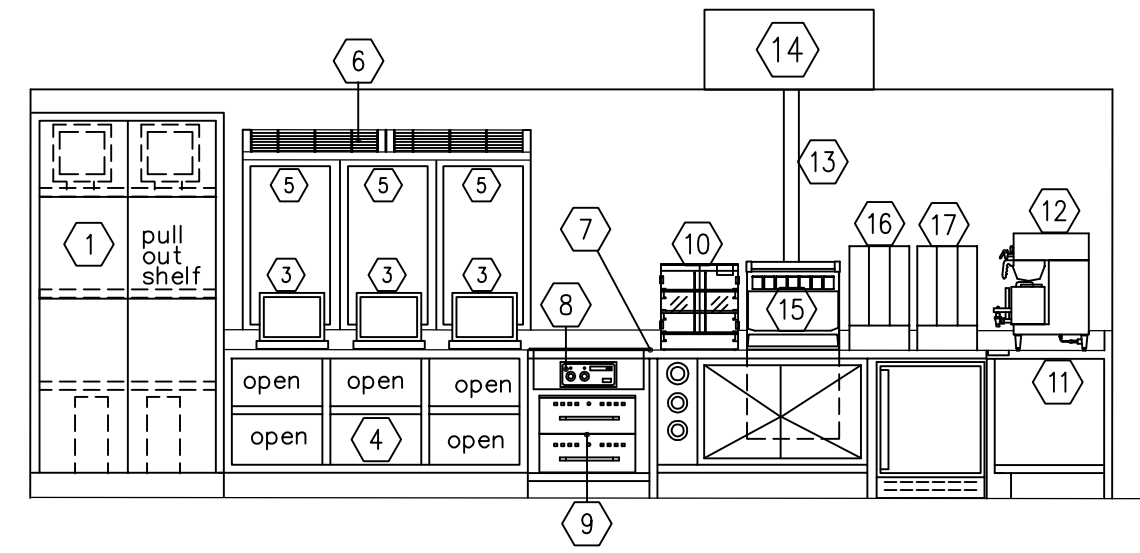
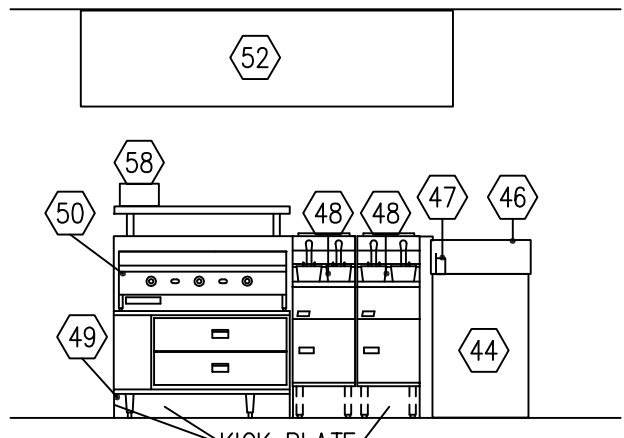


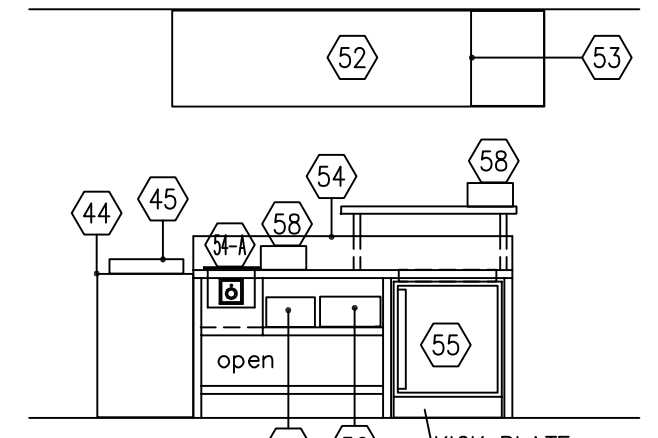
B YOGURT/WASHING
KA-1 1/4" = 1'-0"



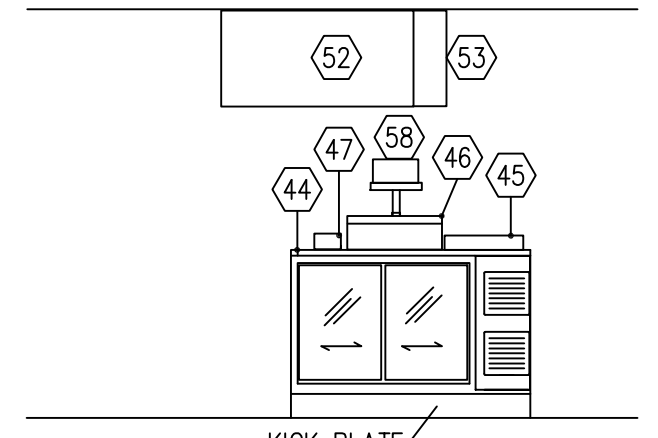
A ORDER WINDOW
KA-1 1/4" = 1'-0"



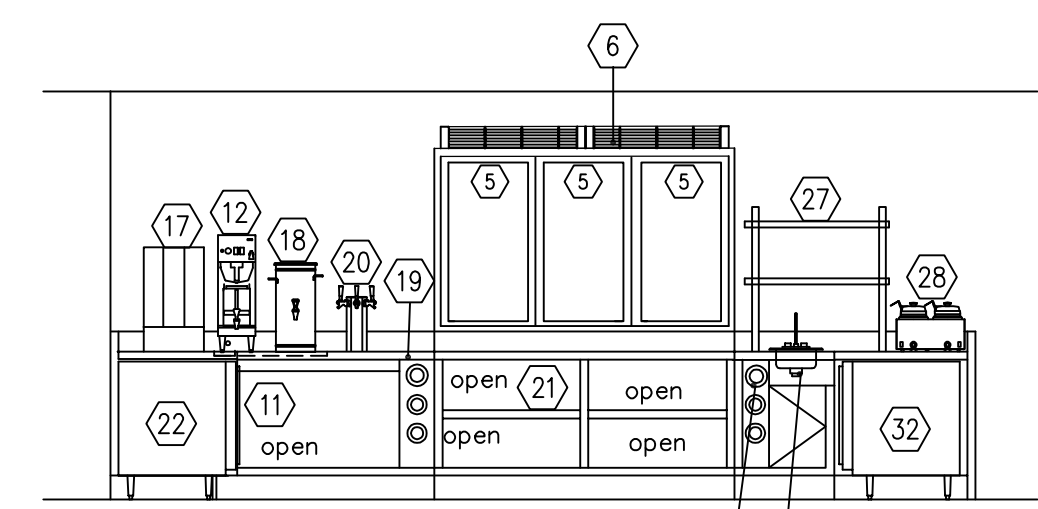
E GRILL/FRY
KA-1 1/4" = 1'-0"



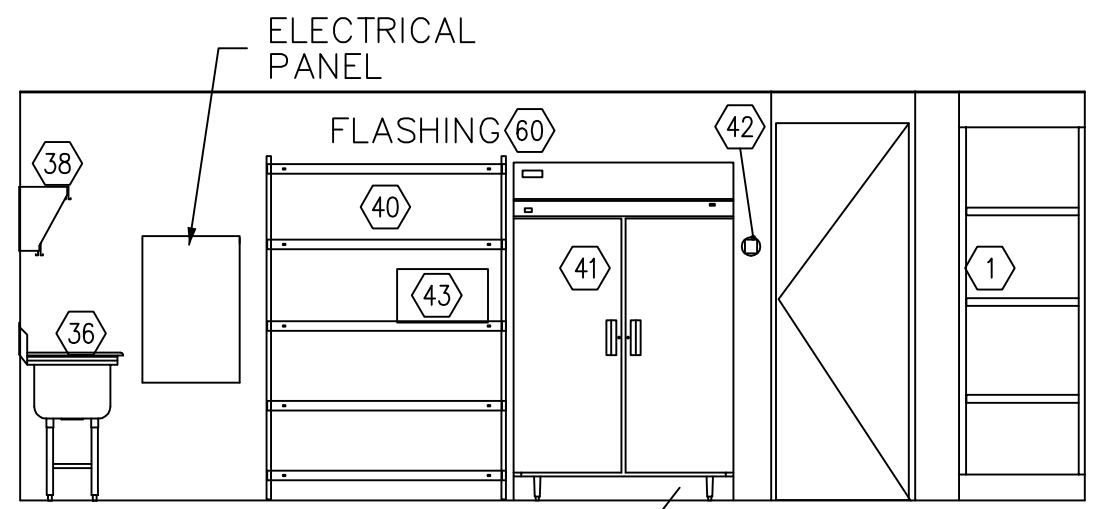
F TOPPING/DRESSING
KA-1 1/4" = 1'-0"



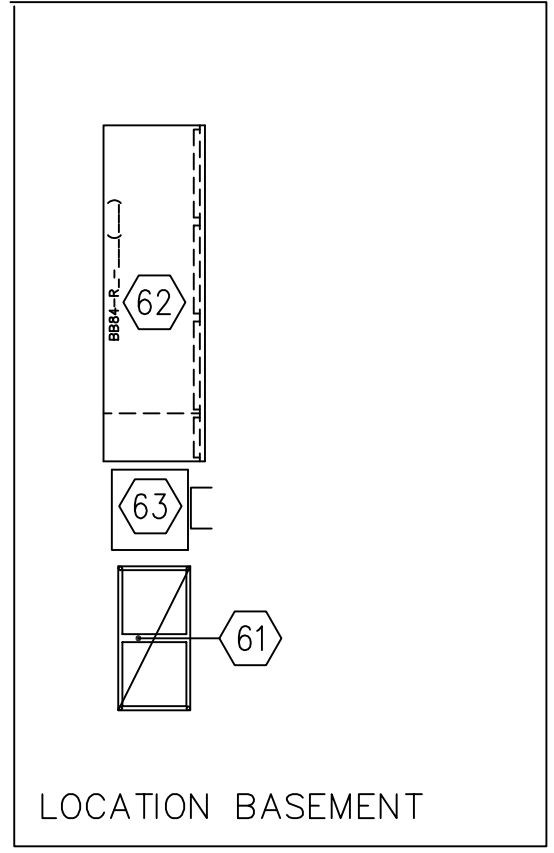
G WINE/JUICE & LANDING
KA-1 1/4" = 1'-0"



C PICK UP
KA-1 1/4" = 1'-0"



D STORAGE
KA-1 1/4" = 1'-0"



EQUIPMENT SCHEDULE			
MK.	QTY	DESCRIPTION	STAT
1	1	STORAGE CABINET S/S	E
2	1	POS SERVER SYSTEM	E
3	3	ORDER ENTRY COMPUTER	E
4	1	STORAGE CABINET S/S	E
5	2	SLIDING WINDOW	G
6	2	AIR DOOR	H
7	1	SERVICE COUNTER S/S	E
8	1	FOOD WARMER, DROP IN	A
9	2	DRAWER WARMER	A
10	1	COUNTER TOP PASTRY DISPLAY	A
11	1	"L" BEVERAGE COUNTER S/S	E
12	1	AIRPOT COFFEE BREWER	E
13	1	CLEAR PLASTIC TUBE	A
14	1	ICE CUBER	A
15	1	SODA & ICE DISPENSER, DROP-IN	E
16	1	JUICE DISPENSER	A
17	1	JUICE DISPENSER	A
18	1	ICE TEA BREWER	E
19	3	CUP DISPENSER	A
20	1	DISPENSER, BEER 2 FAUCET W/ DRAIN PAN	A
21	1	SERVICE COUNTER W/STORAGE UNDER S/S	E
22	1	REFRIGERATOR, UNDERCOUNTER	A
23	-	- SPARE NUMBER -	
24	1	ICE CREAM CONE DISPENSER	E
25	1	COUNTER W/SINK S/S	E
26	-	- SPARE NUMBER -	
27	1	SHELVING UNIT	A
28	1	DISPENSER, HOT TOPPING	A
29	1	DRINK MIXER	A
30	1	DISPENSER MIX-IN TOPPINGS	A
31	1	SHAKE SPINDLE MIXER	A
32	1	REFRIGERATOR, UNDERCOUNTER	A
33	1	SHELVING UNIT	A
34	1	FROZEN CUSTARD/ SHAKE DISPENSER	E
35	1	WALL MOUNTED SINK	A
35-A	1	DISPENSER, COUNTER NAPKIN	E
36	1	POT SINK	A
37	1	DISHWASHER, UNDERCOUNTER	A
38	1	SHELF, SPLASH-MOUNTED	A
39	-	- SPARE NUMBER -	
40	1	-TIER SHELVING UNIT	A
41	1	REFRIGERATOR/FREEZER, REACH-IN	A
42	1	FIRE SUPPRESSION SYSTEM	A
43	1	HIGH-SPEED CONTACT GRILLER (FUTURE)	A
44	1	BACK BAR COOLER	A
45	1	FOOD WARMER SHELF	A
46	1	FRIED FOOD HOLDING STATION	A
47	1	FRY BAG HOLDER	A
48	2	FRYER, GAS	A
49	1	EQUIPMENT STAND, REFRIGERATED	A
49-A	1	REMOTE COMPRESSOR	A
50	1	GRIDDLE, GAS	A
51	-	- SPARE NUMBER -	
52	1	EXHAUST HOOD	A
53	1	FIRE SUPPRESSION SYSTEM	A
54	1	WORK COUNTER S/S	A
54-A	1	FOOD WARMER, DROP IN	A
55	1	REFRIGERATOR, UNDERCOUNTER	A
56	1	DISPENSER, WRAPPING PAPER HOLDER	A
57	1	DISPENSER, BAG HOLDER	A
58	2	POS PRINTER	E
59	-	- SPARE NUMBER -	
60	1-10	STAINLESS STEEL FLASHING	A
61	1	SODA BAG IN BOX, RACK	E
62	1	BACK BAR KEG COOLER	A
63	1	BEER LINE CHILLER, REMOTE	A

ENVIRONMENTAL NOTES

- GENERAL CONTRACTOR SHALL FURNISH AND INSTALL PROTECT-ALL TYPE FLOOR IN KITCHEN AND RELATED WET AREAS. THESE AREAS SHALL BE PROVIDED WITH WATERPROOF FLOOR MEMBRANE, NON-POROUS, AND FIRE RATED AND APPROVED EPOXY FLOORS WITH COVER 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 M1845 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 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 SE1000 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 UL, NFPA AND NEW YORK CITY BUILDING CODES.
- THE KITCHEN SHALL BE PLANNED AND DESIGNED FOR A MAX. AVERAGE AMBIENT TEMPERATURE OF 85 DEGREES. PARTICULAR ATTENTION SHOULD BE GIVEN TO ENVIRONMENTAL CONDITIONS IN THE WAREWASHING AREA.

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
I	FUTURE

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 NEGLIGENCE ON THEIR PART.

DIMENSIONED DRAWINGS TO BE PROVIDED BY FOOD SERVICE EQUIPMENT CONTRACTOR AFTER AWARD OF CONTRACT DURING CONSTRUCTION PHASE.

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

MADISON SQUARE
PARK KIOSK
NEW YORK

DRAWING TITLE:
EQUIPMENT PLAN

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

DRAWN BY: PM

PROJECT NO. 1529

DWG. NO.
KA-1

DATE: 12/22/03