

SCHEDULE OF EQUIPMENT

Note: All equipment to be provided by Owner and placed and/or installed by G.C. unless otherwise noted.
 See Equipment Specs for plumbing and/or electrical requirements, to be installed by G.C.
 G.C. to provide blocking and/or all other requirements as necessary to provide a complete installation.

Refrigeration Equipment

- R1 Under-counter refrig. 72"w/25"d/34"h
- R2 Refrig w/ integral countertop 60"w/28.2"d/37"h
- R3 Worktop refrig. 48"w/29.25"d/39.5"h (incl. backspl)
- R4 Worktop refrig. 48"w/29.25"d/39.5"h (incl. backspl)
- R5 Worktop refrig. 60"w/29.25"d/39.5"h (incl. backspl)
- R6 Wine cooler 23.6"w/26.75"d/71.6"h
- R7 Worktop freez.. 27.5"w/31"d/36"h

Plumbing Equipment

- S1 3-bay bar sink w drainbrd 60"w/18"d/30"h (allow)
- S2 Drop-in handwash sink w/ splashguard 12.4"w/18.5"d
- S3 EXISTING sink 15.5"w/15.5"d - mouting blocks as req'd
- S4 Mop sink w/ splashguard 24"w/20"d (re-use exist. faucet)
- DW1 Glasswasher 18.5"w/21"d/28.5"h
- DW2 Dishwasher 24.5"w/25.5"d/33.5"h
- IC1 Ice Bin 24"w/18.5"d/30"h (needs drain line)
- IC2 Ice Machine 30"w/29"d/39"h

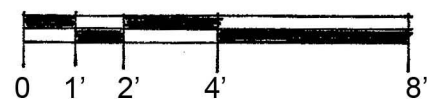
Miscellaneous Equipment

- GR1 Masonry Grill Enclosure w/ Grill insert - see drwgs.
- HD1 Exhaust Hood & Ansul System - see drwgs.
- EX1 Espresso machine (on countertop) 37"w/24.5"d - needs water supply & drain lines

Prep Tables (no plumb. or elec.)

- T1 Stainless Table 18"w/30"d/36"h

1 Equipment Plan (Partial Plan)
 1/4" = 1'-0" incl. millwork)



Millwork Schedule (Millwork Contractor to provide blocking as req'd)

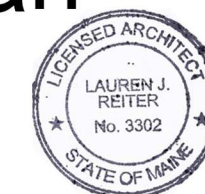
- SH1 Wine Shelving approx. 32'w - see elevations & details
- SH2 Back Bar Shelving approx. 29'w, height & depth vary - see elevations & details
- SH3 Hanging Steel Plate Shelving - see elevations & details
- SH4 Misc. Metal Shelving & Wood Shelving on standards & brackets - see elevations
- BQ1 Banquette - see plan, elevations & details
- M1 Plywood cabs. w/ adj. shelving - approx. 3'-5"w/ approx. 3'-1.5"d/9'-2"h (upper & lower cabs)
- M2 Plywood cabs. w/ adj. shelving - 3'w/ approx. 1'-11" d/ 9'-2"h (upper & lower cabs)
- M3 Base cab w/ p.lam top & adj. shelv.- 5'w/18.5"d/30"h verify width in field, cut-out for garbage can
- M4 Base cab w/ p.lam top & adj. shelv.- 3'w/18.5"d/30"h
- M5 Base cab & adj. shelv.- verify all dims in field (full hgt. to underside of bar top)
- M6 Base cab w/ adj. shelv- 3'-10"w/25"d/35"h - verify width in field
- M7 Base cab w/ adj. shelv- 4'-6"w/27"d/35"h - verify width in field, allow cut-out for sink
- M8 Upper plywood cab (above R6) 2'-7"w/3'd/2'-11"h

90 CONGRESS STREET RESTAURANT / Equipment Plan

90 Congress Street, Portland, Maine 04101

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