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

0 1' 2' 4' 8'

SCHEDULE OF EQ

Note: All equipment to be pro
and placed and/or installed by
otherwise noted.
See Equipment Specs for plu
electrical requirements, to be
G.C to provide blocking and/o
as necessary to provide a complete installation.

Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 01/31/14

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 Expresso 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

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 December 16, 2013

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LICENSED ARCHITECT LAUREN J. REITER No. 3302 STATE OF MAINE

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