



**EQUIPMENT SCHEDULE**

MK.	QTY	DESCRIPTION
1	7	SHELVING UNIT
2	1	MOP SINK
3	1	REFRIGERATOR, 2-SEC. (REMOTE)
4	2	HAND SINK
5	1	SINK, 3-COMPARTMENT
6	1	DISHTABLE, SOILED
7	1	SLANT RACK SHELF
8	1	DISPOSER
9	1	DISHWASHER, DOOR-TYPE, VENTLESS
10	1	DISHTABLE, CLEAN
11	1	PASS-THRU SHELF
12	-	- SPARE NUMBER -
13	1	CHEF'S COUNTER (FRYER SIDE)
14	4	WALL SHELF
15	1	CHEF'S COUNTER (BROILER SIDE)
16	1	RANGE, ISLAND SUITE
17	1	STEAMER, CONVECTION
18	1	EXHAUST HOOD
19	1	WORK COUNTER
20	3	BACK BAR COOLER (REMOTE)
21	4	P.O.S. SYSTEM (BY OTHERS)
22	-	- SPARE NUMBER -
23	1	UNDERBAR, DRY WASTE CHUTE
24	3	UNDERBAR, SODA GUN HOLDER
25	1	UNDERBAR, ICE BIN
26	1	UNDERBAR, SPEED RAIL
27	1	UNDERBAR, HAND SINK
28	1	UNDERBAR, SINK, 3-COMP.
29	1	UNDERBAR, CORNER DRAINBOARD
30	1	UNDERBAR, BLENDER STATION
31	1	UNDERBAR, ICE BIN, PASS-THRU
32	1	UNDERBAR, DRAINBOARD/GLASS RACK
33	1	UNDERBAR, DRY WASTE CHUTE
34	-	- SPARE NUMBER -
35	-	- SPARE NUMBER -
36	1	BEVERAGE COUNTER
37	1	WATER AND ICE STATION
38	1	COFFEE BREWER (BY VENDOR)
39	1	EXPRESSO MACHINE
40	1	ICE CREAM CABINET
41	1	REFRIGERATOR, 1-SEC. (REMOTE)
42	-	- SPARE NUMBER -
43	-	- SPARE NUMBER -
44	-	- SPARE NUMBER -
45	-	- SPARE NUMBER -
46	-	- SPARE NUMBER -
47	-	- SPARE NUMBER -
48	-	- SPARE NUMBER -
49	-	- SPARE NUMBER -
50	2	SHEET PAN RACK
51	3	SHELVING UNIT
52	1	HEATED/HOLDING CABINET
53	1	VENTLESS HOOD SYSTEM
54	2	INDUCTION COOK TOP
55	1	INDUCTION COOKTOP CABINET
56	1	COMBI-OVEN
57	1	REFRIGERATOR, 2-SEC. (REMOTE)
58	1	MIXER, 30-QUART
59	1	WORK TABLE W/SINK
60	2	WALL SHELF
61	1	HAND SINK
62	-	- SPARE NUMBER -
63	-	- SPARE NUMBER -
64	-	- SPARE NUMBER -
65	-	- SPARE NUMBER -
66	-	- SPARE NUMBER -
67	-	- SPARE NUMBER -
68	-	- SPARE NUMBER -
69	-	- SPARE NUMBER -
70	3	SHELVING UNIT
71	1	P.O.S. SYSTEM (BY OTHERS)
72	1	BACK BAR COOLER (REMOTE)
73	2	UNDERBAR, DRAINBOARD/GLASS RACK
74	1	UNDERBAR, ICE BIN
75	1	UNDERBAR, SPEED RAIL
76	1	UNDERBAR, SODA GUN HOLDER
77	1	UNDERBAR, BLENDER STATION
78	1	UNDERBAR, STORAGE CABINET
79	1	UNDERBAR, HAND SINK
80	1	UNDERBAR, DRY WASTE CHUTE
81	1	UNDERBAR, SINK, 3-COMP.
82	-	- SPARE NUMBER -
83	-	- SPARE NUMBER -
84	-	- SPARE NUMBER -
85	-	- SPARE NUMBER -
86	-	- SPARE NUMBER -
87	-	- SPARE NUMBER -
88	-	- SPARE NUMBER -
89	-	- SPARE NUMBER -
90	1	ICE MACHINE W/BIN (REMOTE)
91	2	UTILITY CART
92	1	HIGH DENSITY STORAGE SHELVING
93	3	SHELVING UNIT
94	2	DUNNAGE RACK
95	1	WALK-IN COOLER (PRODUCE)
96	1	EVAPORATOR COIL, COOLER
97	1	WALK-IN COOLER (MEAT)
98	1	EVAPORATOR COIL, COOLER
99	1	WALK-IN FREEZER
100	1	EVAPORATOR COIL, FREEZER
101	9	SHELVING UNIT
102	1	WALK-IN COOLER (BEER)
103	1	EVAPORATOR COIL, COOLER
104	1	KEG STORAGE RACK
105	2	SHELVING UNIT
106	2	BAG-N-BOX RACK (BY VENDOR)
107	-	- SPARE NUMBER -
108	-	- SPARE NUMBER -
109	-	- SPARE NUMBER -
110	1	COMPRESSOR RACK, WATER-COOLED

**NOTES:**

- ELECTRICAL CONTRACTOR TO RUN CONTROL WIRING BETWEEN EVAPORATORS AND REMOTE CONDENSING UNITS FOR WALK-IN COOLER AND FREEZER. CO-ORDINATE WITH KITCHEN EQUIPMENT CONTRACTOR (K.E.C).
- ELECTRICAL CONTRACTOR TO INSTALL SEAL-OFF FITTINGS ON ALL CONDUIT PENETRATING WALK-IN COOLER AND FREEZER.
- ELECTRICAL CONTRACTOR TO PROVIDE 115 VOLT W/P RECEPTACLE IN FREEZER FOR DRAIN LINE HEAT TAPE. HEAT TAPE FURNISHED AND INSTALLED BY K.E.C.
- PLUMBING CONTRACTOR TO INSTALL VACUUM BREAKER, SOLENOID VALVE, AND FLOW CONTROL VALVE (FURNISHED) IN COLD WATER LINE TO DISPOSER.
- KITCHEN EQUIPMENT CONTRACTOR TO PROVIDE GAS REGULATING VALVES FOR ALL GAS OPERATED KITCHEN EQUIPMENT.
- FLOOR DRAIN REQUIRES FLOW RATE OF 5 G.P.M.
- PLUMBING CONTRACTOR TO INSTALL ALL DRAINS AND FAUCETS SUPPLIED BY KITCHEN EQUIPMENT CONTRACTOR.
- PLUMBING CONTRACTOR TO FURNISH AND INSTALL ALL INDIRECT DRAIN INTERPIPING TO FLOOR DRAINS.
- PLUMBING CONTRACTOR TO INSTALL GAS REGULATORS ON ALL GAS EQUIPMENT. REGULATORS BY K.E.C.
- PLUMBING CONTRACTOR TO IGNITE ALL GAS PILOTS AND ASSIST K.E.C. AND FACTORY REP'S IN START-UP AND DEMONSTRATION OF EQUIPMENT.
- ELECTRICAL CONTRACTOR TO INTERWIRE SOLENOID VALVE AND CONTROL PANEL TO DISPOSER.
- GENERAL CONTRACTOR TO PROVIDE ALL REQUIRED WALL BACKING AS DIRECTED BY K.E.C.
- GENERAL CONTRACTOR TO PROVIDE ALL REQUIRED SLEEVES THROUGH BUILDING FOR REMOTE REFRIGERATION LINES. REFRIGERATION LINES BY K.E.C.

**First Floor Restaurant Plan**  
SCALE - 1/4" = 1' - 0"

Prepared For:  
**119 Development, LLC**

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**PRESS HOTEL**  
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Revisions:  
1 13-07-01 30% Marnott Submission  
2 13-09-09 60% Marnott Sub. & Pric.  
3 13-10-14 Issue for Bid & Marnott Revw

Date: 10 OCT 13  
Scale: 1/4" = 1'-0"  
Foodservice Equipment  
Floor Plan and Schedule  
First Floor

**FS-1A**