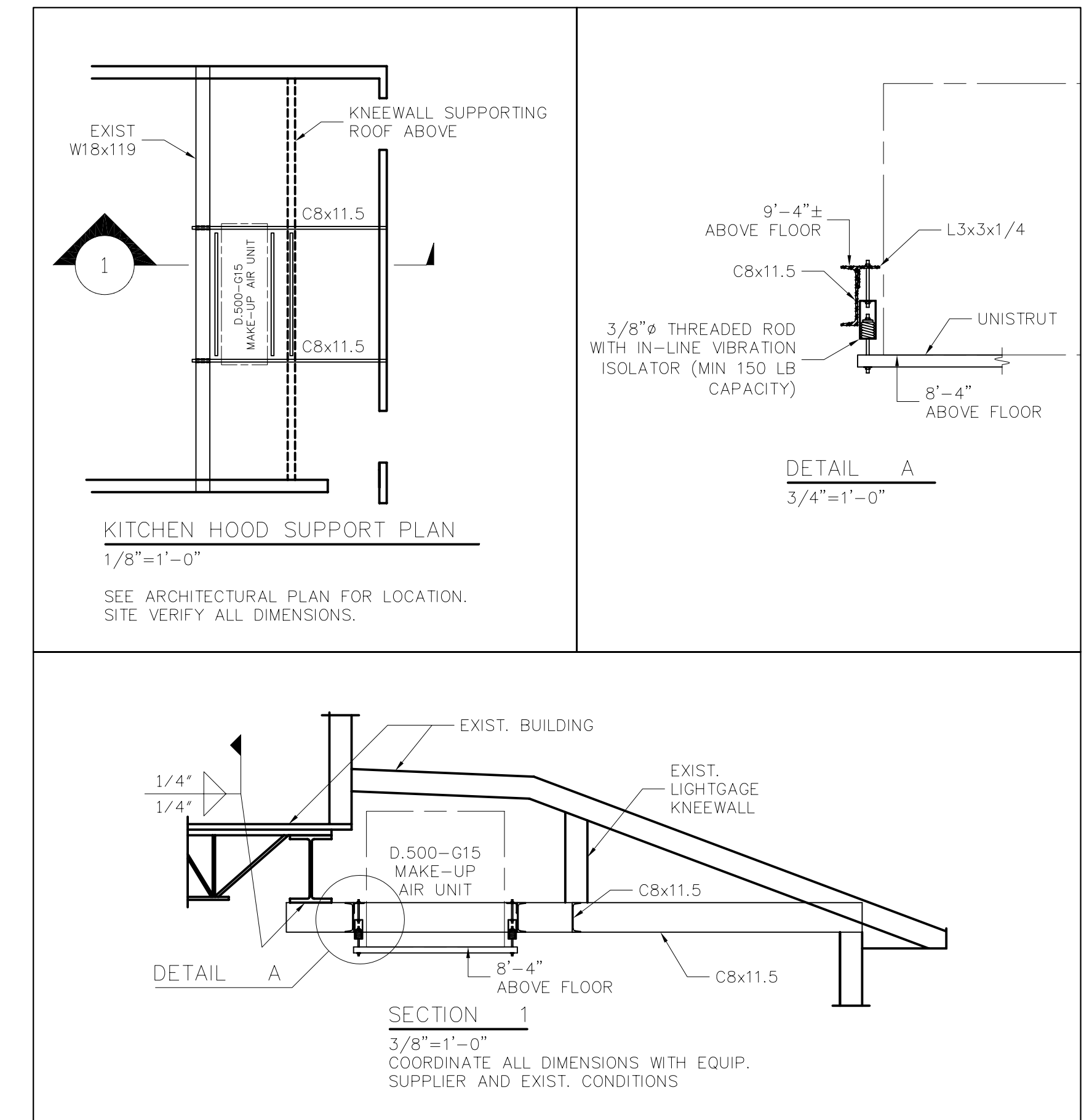


KITCHEN ADDITION EQUIPMENT PLAN  
SCALE: 1/2"=1'-0"



STRUCTURAL SUPPORT FOR MAKE-UP AIR UNIT  
SCALE: AS NOTED

- EQUIPMENT SCHEDULE
- 1. EXHAUST HOOD W/MAKE UP AIR
  - 1.1. EXHAUST FAN
  - 1.2. MAKE UP AIR SYSTEM
  - 2. STEAMER KETTLE COMBINATION
  - 2.1. WATER FILTRATION SYSTEM
  - 3. HOT TOP RANGE W/OVEN BASE
  - 4. 4 BURNER RANGE W/OVEN BASE
  - 5. UPRIGHT BROILER
  - 6. CONVECTION OVEN
  - 7. COOK & HOLD OVEN
  - 8. REACH IN FREEZER
  - 9. REACH IN REFRIGERATOR
  - 10. REFRIGERATED WORKCOUNTER
  - 11. SPARE NUMBER
  - 12. WORKTABLE W/SINKS
  - 13. OVERSHELF W/POT RACK
  - 14. HAND SINK
  - 15. TRASH RECEPTACLES (NIC)
  - 16. RACK WALL SHELF
  - 17. THREE COMPARTMENT POT SINK
  - 18. MOBILE POT & PAN RACK
  - 19. HEATED BANQUET CABINET
  - 20. ICE MACHINE (EXISTING RELOCATED)
- NIC = NOT IN CONTRACT

	<b>HARBOR PLAZA ASSOCIATES II</b> <small>P.O. BOX 3752 PORTLAND, ME 04104</small>		
OWNER:	<b>ARCHETYPE, P.A. ARCHITECTS</b> <small>48 Union Wharf Portland, Maine 04101 (207) 772-6022 Fax (207) 772-4056</small>	Project:	<b>PORTLAND HARBOR HOTEL ANNEX</b> <small>259 COMMERCIAL ST./468 FORE STREET PORTLAND, MAINE</small>
Revisions:	Date	Scale	<b>KITCHEN EQUIPMENT LAYOUT AND STRUCTURE</b>
	26 February 2008	1/2" = 1'-0"	<span style="font-size: 2em; font-weight: bold;">K02</span>