

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK ISSUED
CITY OF PORTLAND

BUILDING INSPECTION

PERMIT

DEC 13 2010

Permit Number: 101455

City of Portland

Please Read Application And Notes, If Any, Attached

This is to certify that JB BROWN & SONS /Mark White
has permission to change of use from Upholstery Shop to Restaurant Frame interior walls, add exterior door, add 2 windows
AT 85 YORK ST CBL 040 C025001

provided that the person or persons, firm or corporation accepting this permit shall comply with all of the provisions of the Statutes of Maine and of the Ordinances of the City of Portland regulating the construction, maintenance and use of buildings and structures, and of the application on file in this department.

Apply to Public Works for street line and grade if nature of work requires such information.

Notification of inspection must be given and written permission procured before this building or part thereof is lathed or otherwise closed-in. 24 HOUR NOTICE IS REQUIRED.

A certificate of occupancy must be procured by owner before this building or part thereof is occupied.

OTHER REQUIRED APPROVALS

Fire Dept. CAPT. A. Gauthier
Health Dept. _____
Appeal Board _____
Other _____
Department Name _____

Jamie Burke 12/10/10
Director - Building & Inspection Services

PENALTY FOR REMOVING THIS CARD



General Building Permit Application

If you or the property owner owes real estate or personal property taxes or user charges on any property within the City, payment arrangements must be made before permits of any kind are accepted.

Location/Address of Construction: <u>85 YORK STREET</u>		
Total Square Footage of Proposed Structure/Area <u>1640</u>		Square Footage of Lot <u>.166 ACRE</u>
Tax Assessor's Chart, Block & Lot Chart# Block# Lot# <u>40 - C - 25</u>	Applicant * <u>must</u> be owner, Lessee or Buyer* Name <u>DANA FISHER, LLC</u> Address <u>P.O. BOX 169</u> City, State & Zip <u>PORTLAND, 04112</u>	Telephone: <u>207-671-5566</u>
Lessee/DBA (If Applicable) <u>DANA FISHER, LLC</u> <u>d/b/a Sol Food Group, LLC</u>	Owner (if different from Applicant) Name <u>JB BROWN + SONS</u> Address <u>36 DANFORTH ST</u> City, State & Zip <u>PORTLAND 04101</u>	Cost Of Work: \$ <u>26,400.-</u> C of O Fee: \$ <u>75</u> Total Fee: \$ <u>365</u>
Current legal use (i.e. single family) <u>MULTI-USE OFFICE</u> If vacant, what was the previous use? <u>UPHOLSTERY SHOP</u> Proposed Specific use: <u>BAR/RESTAURANT</u> Is property part of a subdivision? <u>NO</u> If yes, please name _____ Project description: <u>FRAME INTERIOR WALLS, ADD EXTERIOR DOOR, ADD 2 WINDOWS</u>		<u>+ 10,250</u> <u>(12/7/10)</u>
Contractor's name: <u>MARK WHITE</u>		
Address: <u>85 MAIN STREET</u>		
City, State & Zip <u>CORNISH, MAINE 04020</u>		Telephone: _____
Who should we contact when the permit is ready: <u>TOD DANA</u>		Telephone: <u>671-5566</u>
Mailing address: <u>P.O. BOX 169 PORTLAND, ME. 04112</u>		

Please submit all of the information outlined on the applicable Checklist. Failure to do so will result in the automatic denial of your permit.

In order to be sure the City fully understands the full scope of the project, the Planning and Development Department may request additional information prior to the issuance of a permit. For further information or to download copies of this form and other applications visit the Inspections Division on-line at www.portlandmaine.gov, or stop by the Inspections Division office, room 315 City Hall or call 874-8703.

I hereby certify that I am the Owner of record of the named property, or that the owner of record authorizes the proposed work and that I have been authorized by the owner to make this application as his/her authorized agent. I agree to conform to all applicable laws of this jurisdiction. In addition, if a permit for work described in this application is issued, I certify that the Code Official's authorized representative shall have the authority to enter all areas covered by this permit at any reasonable hour to enforce the provisions of the codes applicable to this permit.

Signature: [Signature] Date: 11/19/10

This is not a permit; you may not commence ANY work until the permit is issued

RECEIVED
NOV 19 2010
Dept. of Building Inspections
City of Portland Maine

City of Portland, Maine - Building or Use Permit

389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716

Permit No: 10-1455	Date Applied For: 11/19/2010	CBL: 040 C025001
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Location of Construction: 85 YORK ST	Owner Name: JB BROWN & SONS	Owner Address: 36 DANFORTH ST	Phone:
Business Name:	Contractor Name: Mark White	Contractor Address: 85 Main St Cornish	Phone (207) 712-2833
Lessee/Buyer's Name Dana Fisher, LLC	Phone:	Permit Type: Change of Use - Commercial	

Proposed Use: Commercial - Restaurant - change of use from Upholstery Shop to Restaurant Frame interior walls, add exterior door, add 2 windows	Proposed Project Description: change of use from Upholstery Shop to Restaurant Frame interior walls, add exterior door, add 2 windows
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Dept: Zoning Status: Approved with Conditions Reviewer: Marge Schmuckal Approval Date: 11/22/2010

Note: Ok to Issue:

- 1) This property shall remain a restaurant use for the front portion of this building along York Street. Any change of use shall require a separate permit application for review and approval.
- 2) Separate permits shall be required for any new signage.
- 3) This permit is being approved on the basis of plans submitted. Any deviations shall require a separate approval before starting that work.

Dept: Building Status: Approved with Conditions Reviewer: Jeanine Bourke Approval Date: 12/10/2010

Note: Ok to Issue:

- 1) Approval of City license is subject to health inspections per the Food Code.
- 2) New cafe, restaurant, lounge, bar or retail establishment where food or drink is sold and/or prepared shall meet the requirements of the City and State Food Codes
- 3) Equipment must be installed in compliance with the UL listing and the manufacturer's specifications
- 4) Permit approved based on the plans submitted and reviewed w/owner/contractor, with additional information as agreed on and as noted on plans.
- 5) Separate permits are required for any electrical, plumbing, sprinkler, fire alarm HVAC systems, heating appliances, including pellet/wood stoves, commercial kitchen exhaust hood systems and fuel tanks. Separate plans may need to be submitted for approval as a part of this process.
- 6) Application approval based upon information provided by applicant. Any deviation from approved plans requires separate review and approval prior to work.

Dept: Fire Status: Approved with Conditions Reviewer: Capt Keith Gautreau Approval Date: 12/02/2010

Note: Ok to Issue:

- 1) Separate permits required for kitchen Hood Systems.
- 2) All construction shall comply with City Code Chapter 10.
- 3) This permit is being approved on the basis of the plans submitted. Any deviation from the plans would require ammendments and approval.

Comments:

11/22/2010-mes: The new ramp appears to go on to an adjoining property - I do not have a plot plan nor something in writing from the abutting owner - will contact Todd Dana the applicant - Vin Veroneau e-mailed me an allowance for the ramp to extend onto the abutting property.

Location of Construction: 85 YORK ST	Owner Name: JB BROWN & SONS	Owner Address: 36 DANFORTH ST	Phone:
Business Name:	Contractor Name: Mark White	Contractor Address: 85 Main St Cornish	Phone (207) 712-2833
Lessee/Buyer's Name Dana Fisher, LLC	Phone:	Permit Type: Change of Use - Commercial	

12/7/2010-gg: Dana paid his additonal amount of \$110.00 on 12-07-10. /gg

12/7/2010-jmb: Spoke to Tod D. For details on ramp length required to be 60" min., will install a 34"-38" handrail both sides, no need for 42" guard, kitchen equipment legend, wall type to be noncombustible at hood surround, and walk in cooler specs with additional cost of work. He submitted the details and I will note conditions.

BUILDING PERMIT INSPECTION PROCEDURES

**Please call 874-8703 or 874-8693 (ONLY)
or email: buildinginspections@portlandmaine.gov**

With the issuance of this permit, the owner, builder or their designee is required to provide adequate notice to the City of Portland Inspection Services for the following inspections. Appointments must be requested 48 to 72 hours in advance of the required inspection. The inspection date will need to be confirmed by this office.

- **Please read the conditions of approval that is attached to this permit!! Contact this office if you have any questions.**
- **Permits expire in 6 months, if the project is not started or ceases for 6 months.**
- **If the inspection requirements are not followed as stated below additional fees may be incurred due to the issuance of a "Stop Work Order" and subsequent release to continue with construction.**

 X **Framing/Rough Plumbing/Electrical: Prior to Any Insulating, drywalling or covering.**

 X **Final/Certificate of Occupancy: Prior to any occupancy of the structure or use, including health inspection.. NOTE: There is a \$75.00 fee per inspection at this point.**

 X **Underground electrical or plumbing inspection prior to pouring concrete**

The project cannot move to the next phase prior to the required inspection and approval to continue, REGARDLESS OF THE NOTICE OR CIRCUMSTANCES.

IF THE PERMIT REQUIRES A CERTIFICATE OF OCCUPANCY, IT MUST BE PAID FOR AND ISSUED TO THE OWNER OR DESIGNEE BEFORE THE SPACE MAY BE OCCUPIED.

Dana Fisher LLC

P.O. Box 169 * Portland, Maine 04112

Email: asiawest@aol.com

City of Portland
389 Congress Street
Portland, Maine 04101

November 17, 2010

The following is a building permit application for 85 York Street. The plan is to convert the vacant 1640 Square foot building to a bar, which serves food.

The proposed building plan involves:

*Installing a 36" x 84" commercial aluminum door and handicap accessible ramp in the west side of the building (see photo #3 & #4). The floor of the building is approximately 6" below the grade of the parking lot. A 4' x 4' level concrete pad outside the door will then pitch 1" every foot for 6 feet, creating a 10' x 4' concrete walkway into the building. Both sides of the ramp will have a 42" tall railing (per code) made of pressure treated wood. See attachment A for structural details.

60" min length per Tod D.

whose property is this on?

*Installing a 84" x 48" commercial window (similar design as existing aluminum window in Photo #4) in the west side of the building. See attachment A for structural details.

*Frame some interior (non-load bearing) walls with 2' x 4' wood framing and faced with 5/8" GWB. These walls will create a kitchen, an office, and an extra bathroom (handicap accessible). Solid birch doors will be installed in all of these rooms. See attachment B for details.

*Install a 40" x 72" commercial aluminum window (similar design as existing aluminum window in Photo #4) in an existing framed window opening in the east wall (see photo #1). See Attachment C.

The bar which runs along the front west side of the space will be a modular system that is manufactured offsite and installed in pieces. The bench seating (banquette) on the east and south wall will be a similar modular system.

The hood exhaust system will be installed by an HVAC professional who will secure a separate permit for this piece of the project.

— must meet B-3 max. noise allowance

Please let me know if you have questions.

Sincerely,

Tod D.



Photo #1



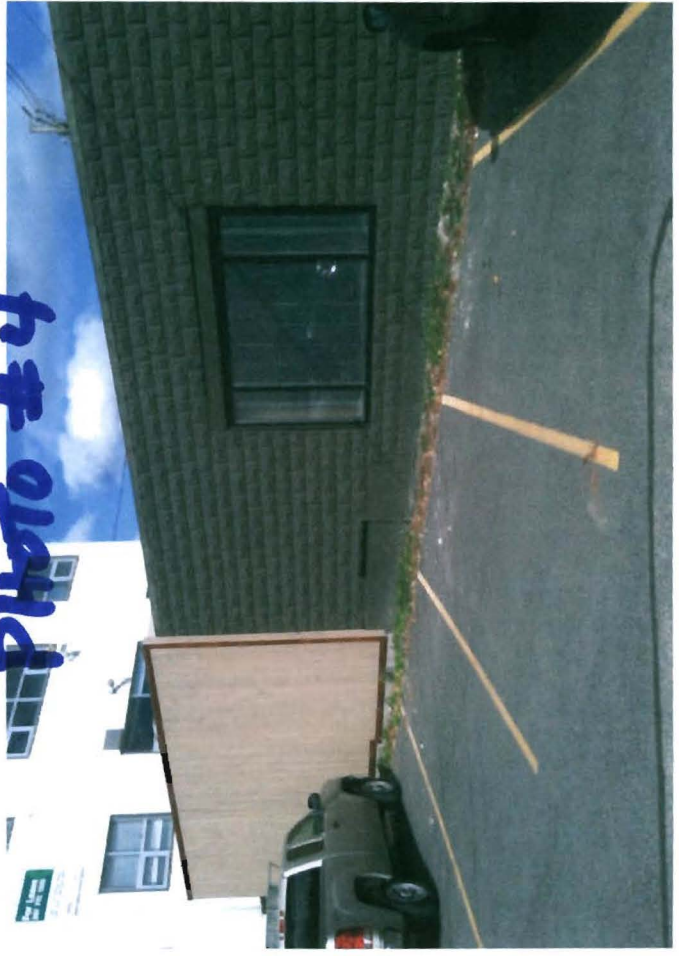
Photo #2



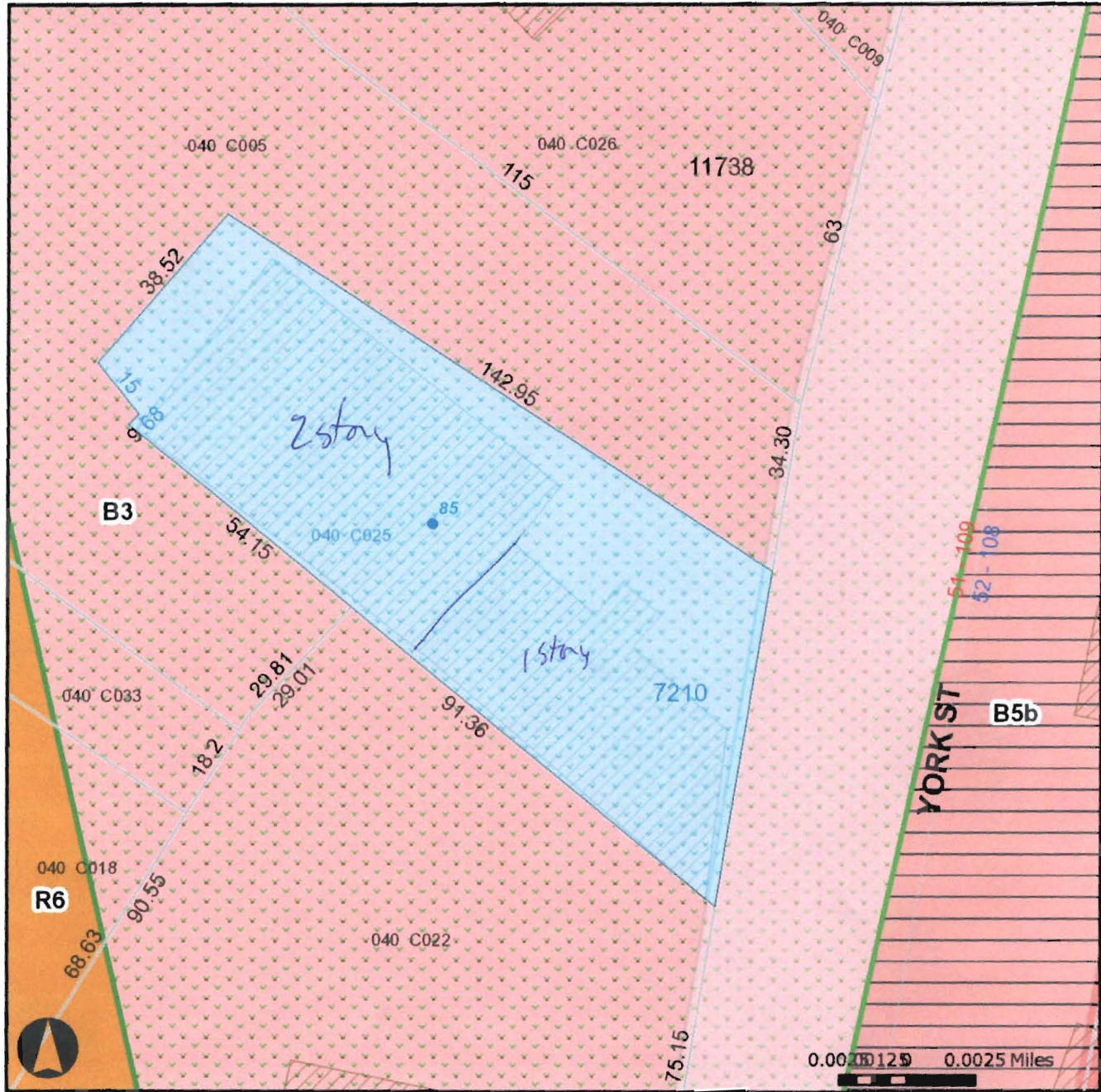
Photo #3



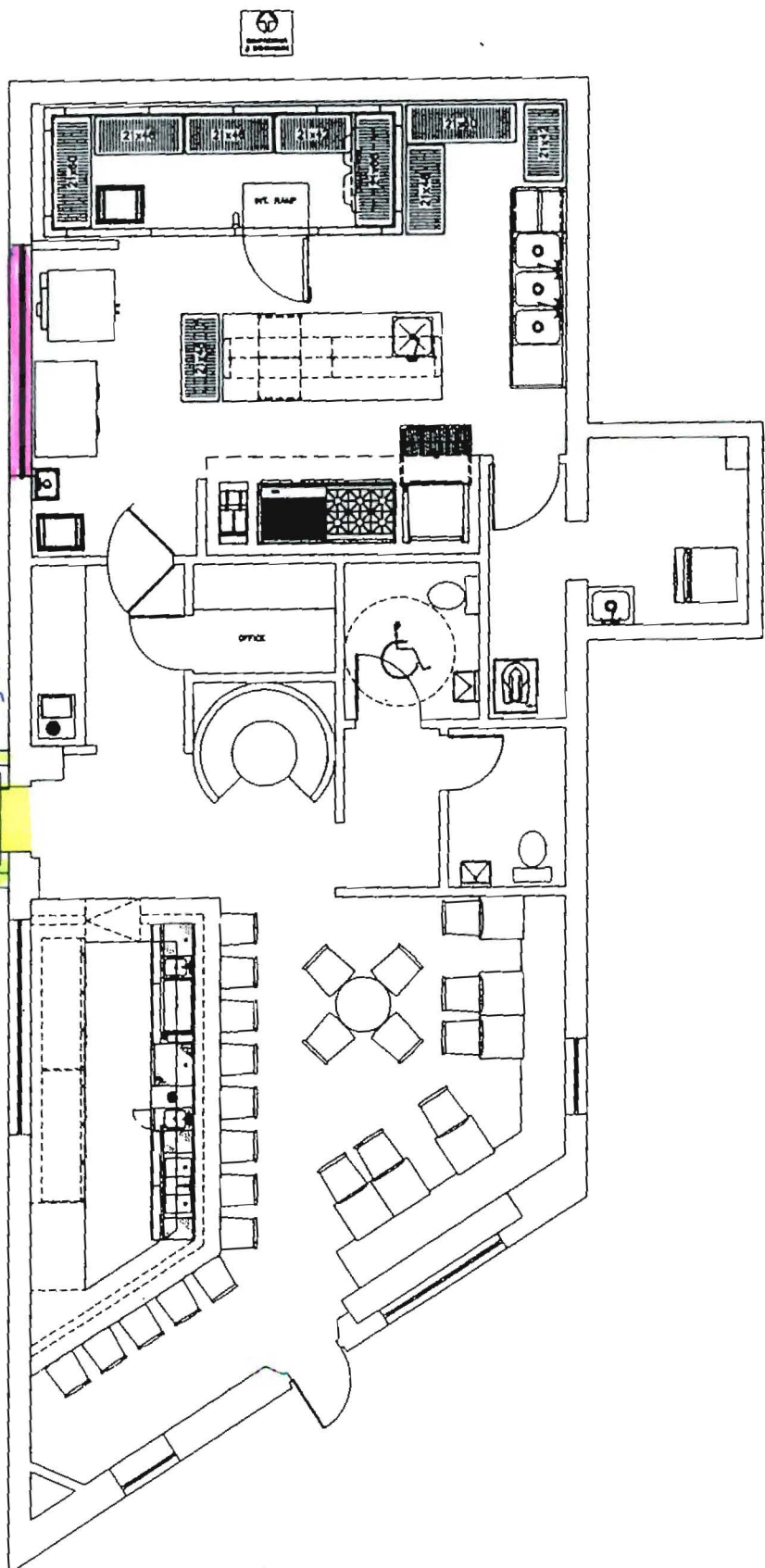
Photo #4



Map



ATTACHMENT A



YORK STREET

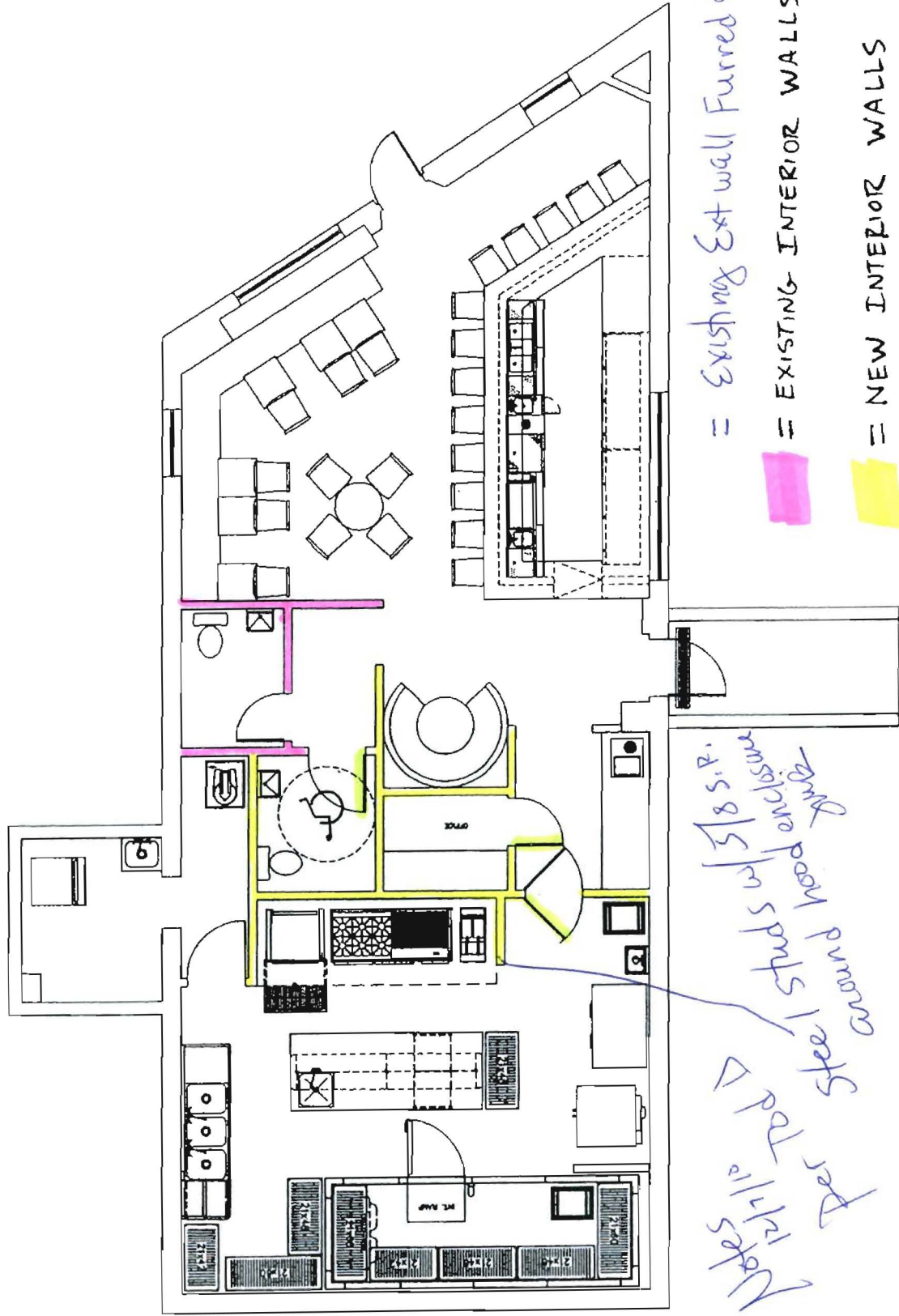
whose property
is this on?
Landing
60" min

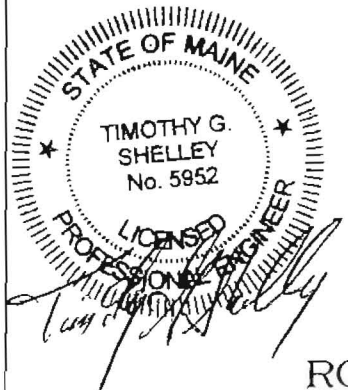
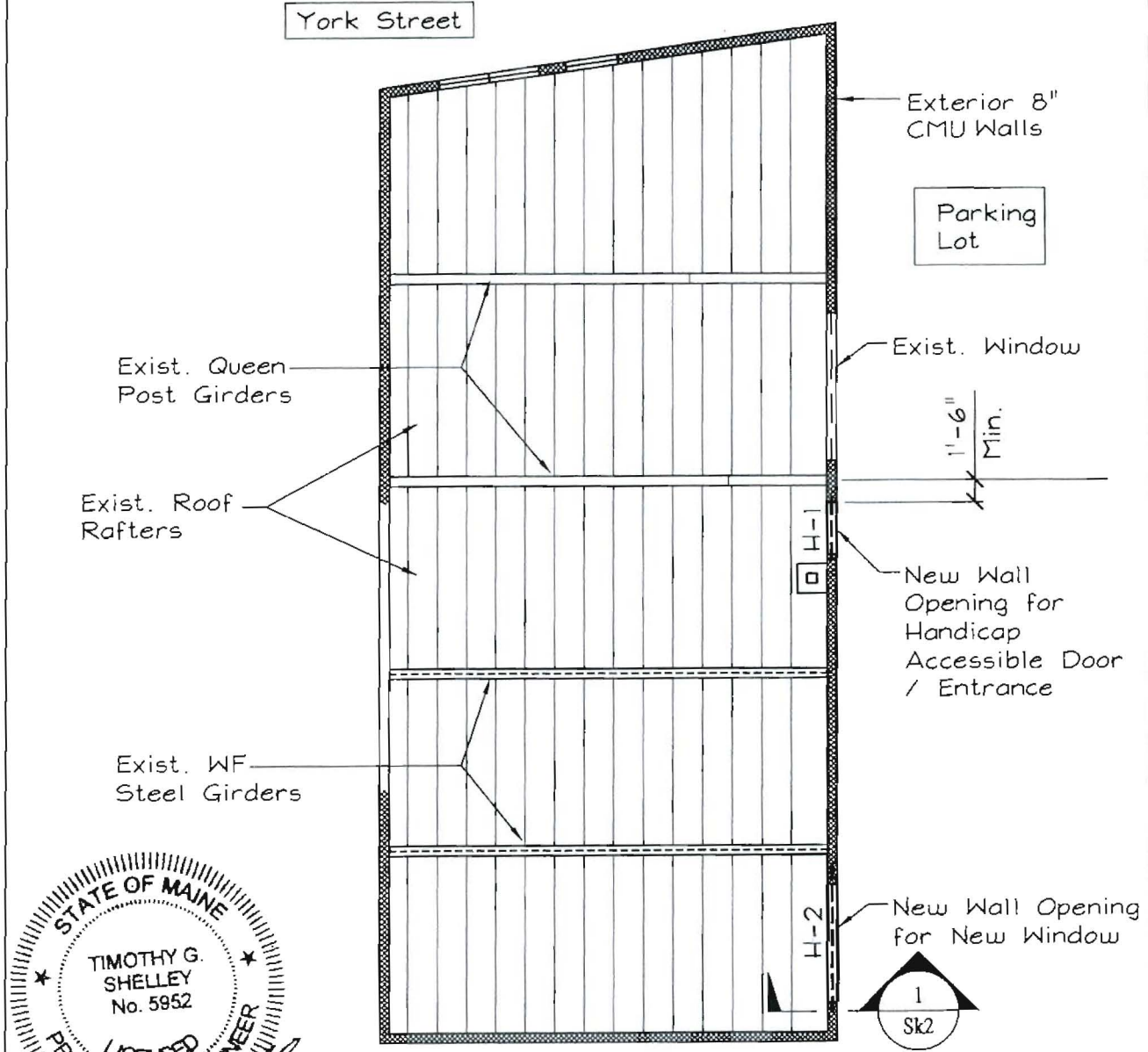
Ramp up
←

34" - 38" gross pole
handrail
Both sides to code
Per Tpd. D 17-1-15

- = NEW 36" X 84" COMMERCIAL DOOR
- = NEW 48" X 84" COMMERCIAL WINDOW
- = PITCHED CONCRETE RAMP

ATTACHMENT B



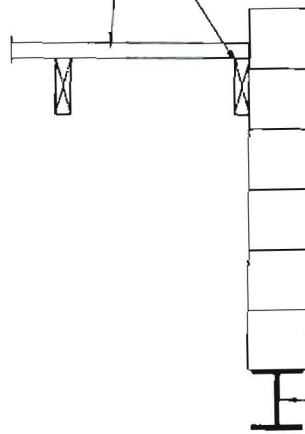


See New Header Schedule on Sk-2

ROOF PLAN - NEW WALL OPENING
 SCALE: 3/32" = 1'-0" Approx. Exist. Roof Framing Shown

SEI SHELLEY ENGINEERING, INC. STRUCTURAL CONSULTANTS 90 BRIDGE STREET WESTBROOK, MAINE 04092 PHONE (207) 854-5465 FAX (207) 854-8706 WWW.SHELLEYENGINEERING.COM	85 YORK STREET	
	PORTLAND	MAINE
DRAWN BY: TGS	DATE: 11/12/10	SHEET NO. : SK1 OF 2
CHECKED BY: TGS	SCALE: AS NOTED	JOB NO. : 2010-159

Exist. Roof Framing



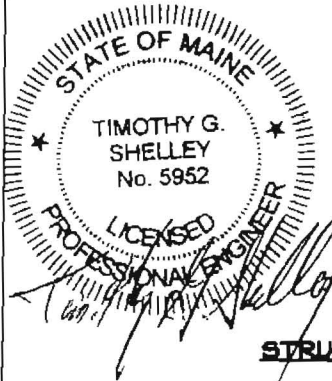
Existing 8" CMU Wall

New W8x24 Header,
Provide 8" End Bearing
at Both Ends, Grout 1st
2-Cells Beneath End of
Beam Full

SECTION



SCALE: 1/2" = 1'-0"



New Header Schedule			
Mark	Opening	Material	End Bearing
H-1	4ft.	LL3.5x3 5x5/16 or Pc of W8x24	6"
H-2	8ft.	W8x24	8"
Note: Opening Size Stated is Max Rough Opening			

STRUCTURAL DESIGN CRITERIA:

- BUILDING CODE: 2006 EDITION OF THE INTERNATIONAL BUILDING CODE
- SNOW: FLAT ROOF SNOW LOAD = 42 PSF

SEI SHELLEY ENGINEERING, INC.
STRUCTURAL CONSULTANTS
90 BRIDGE STREET
WESTBROOK, MAINE 04092
PHONE (207) 854-5465
FAX (207) 854-8706
WWW.SHELLEYENGINEERING.COM

85 YORK STREET
PORTLAND MAINE

DRAWN BY: TGS	DATE: 11/12/10	SHEET No. : Sk2 OF 2
CHECKED BY: TGS	SCALE: AS NOTED	JOB No. : 2010-159

Marge Schmuckal - 85 York Street

From: Marge Schmuckal
To: Todd Dana
Date: 11/22/2010 12:00 PM
Subject: 85 York Street

Todd,

I have your permit application concerning the change of use with alterations at 85 York Street. I am seeing that the newly proposed side ramp may not be on the same property. I need to see a plot plan showing where that ramp is located on the existing property.

If the ramp is to be built on someone else's property, I need to see something in writing from the owner of that abutting property that approves the encroachment.

Your permit is on hold until I can get a copy of that documentation.

Thanks,
Marge

Marge Schmuckal - RE: 85 York Street

From: "Vincent Veroneau" <veroneau@jbbrown.com>
To: <asiawest@aol.com>, <MES@portlandmaine.gov>
Date: 11/22/2010 1:38 PM
Subject: RE: 85 York Street

Marge,

Please accept this email as approval from Harborview, LLC, a solely owned entity of J.B. Brown & Sons, allowing Tod Dana and his affiliated company to encroach upon the 101 York Street property as part of his tenancy at 85 York Street. Should you need additional information, please do not hesitate to contact me directly.

Regards,

Vin

Vincent P. Veroneau
President
J.B. Brown & Sons
36 Danforth Street
Portland, Maine 04101

(207) 774-5908 Ext. 11
Veroneau@jbbrown.com
www.jbbrown.com

From: asiawest@aol.com [mailto:asiawest@aol.com]
Sent: Monday, November 22, 2010 12:22 PM
To: MES@portlandmaine.gov; veroneau@jbbrown.com
Subject: Re: 85 York Street

Hi Marge. The attached Site Plan for 101 York Street indicates that the ramp we want to create on the west side of 85 York Street would be encroaching on the abutting property. Both properties are owned by J.B. Brown & Sons and they have given me their permission. Would an email from JBB to you, approving the encroachment suffice?

Thanks,

Tod

-----Original Message-----

From: Marge Schmuckal <MES@portlandmaine.gov>
To: Todd Dana <asiawest@aol.com>
Sent: Mon, Nov 22, 2010 12:00 pm
Subject: 85 York Street

Todd,

I have your permit application concerning the change of use with alterations at 85 York Street. I am seeing that the newly proposed side ramp may not be on the same property. I need to see a plot plan showing where that ramp is located on the existing property.

If the ramp is to be built on someone else's property, I need to see something in writing from the owner of that abutting property that approves the encroachment.

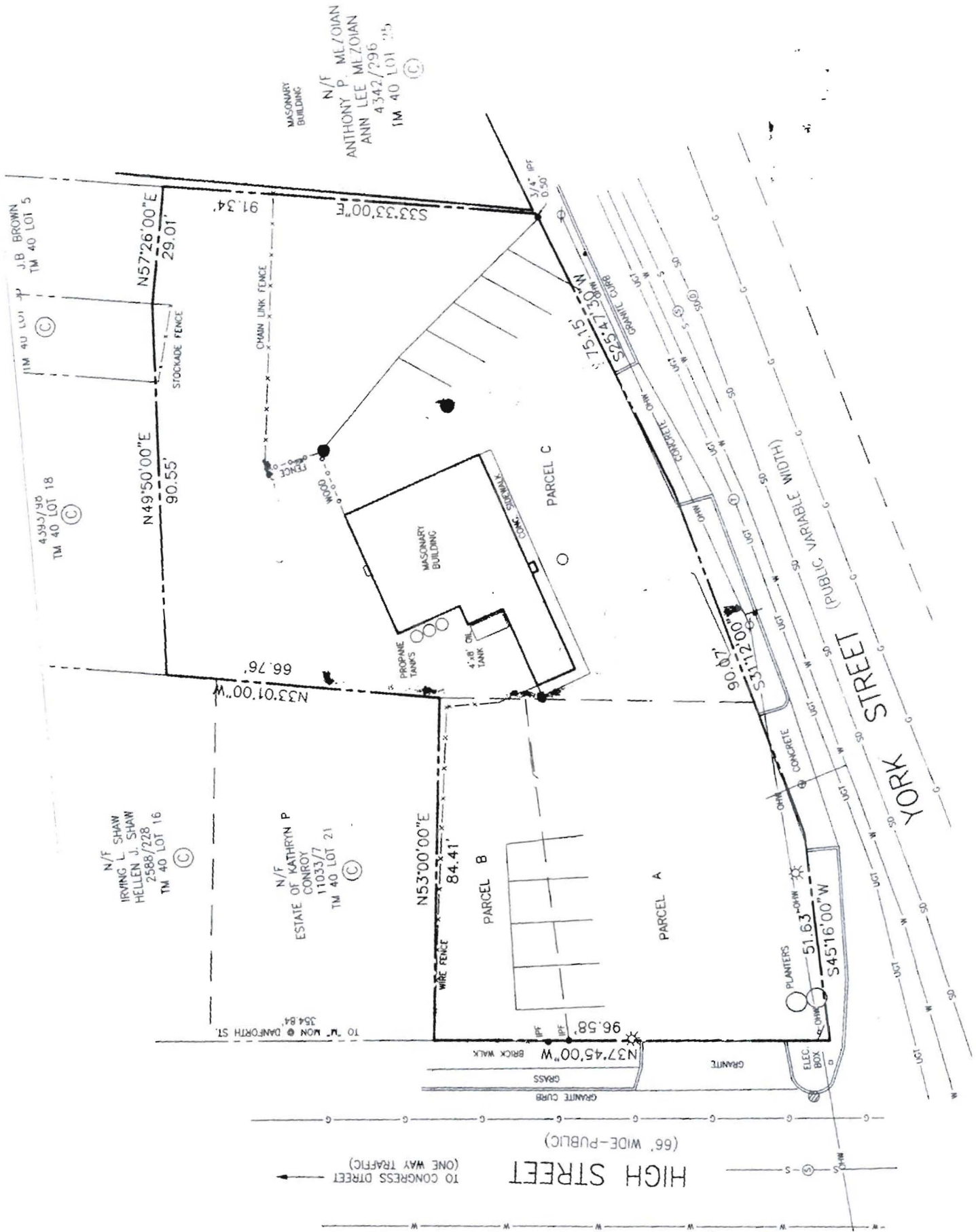
Your permit is on hold until I can get a copy of that documentation.

Thanks,
Marge

TO CONGRESS STREET
(ONE WAY TRAFFIC)

HIGH STREET

(66' WIDE-PUBLIC)



MASONRY BUILDING

N/F ANTHONY P. MEZOIAN
ANN LEE MEZOIAN
4342/296
TM 40 L01 215

J.B. BROWN
TM 40 LOT 5

4.393/96
TM 40 LOT 18

N/F IRVING L. SHAW
HELLEN J. SHAW
2588/228
TM 40 LOT 16

N/F ESTATE OF KATHRYN P. CONROY
11033/7
TM 40 LOT 21

N49°50'00"E
90.55'

N57°26'00"E
29.01'

N33°01'00"W
66.76'

N53°00'00"E
84.41'

S33°33'00"E
91.34'

S25°41'30"N
175.15'

S11°20'00"W
90.67'

S45°16'00"W
51.63'

YORK STREET
(PUBLIC VARIABLE WIDTH)

TO CONGRESS STREET
(ONE WAY TRAFFIC)

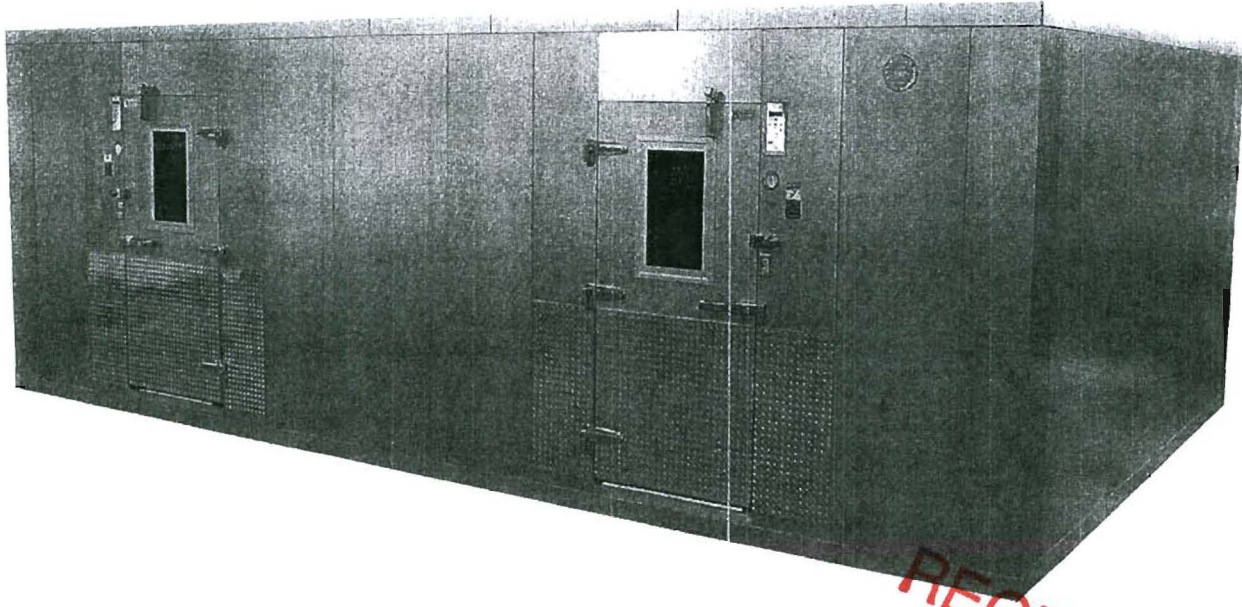
HIGH STREET

(66' WIDE-PUBLIC)

STANDARD DESIGN FEATURES

#7

K Thermo-Kool®



RECEIVED
DEC -7 2010
Dept. of Building Inspections
City of Portland Maine
NSF
CLASSIFIED
UL

THERMO-KOOL offers the best in walk-in refrigeration. Top quality workmanship is a feature in every THERMO-KOOL walk-in and refrigeration system.

The flexibility of THERMO-KOOL's modular construction allows for units to be designed to meet any requirements within 1" panel increments up to 46" wide. Most applications can be served with standard designs using nominal 1, 2, 3, and 4 ft. interchangeable panels with 1' x 1' corners. THERMO-KOOL design and production personnel also are experienced in construction designs to utilize space most efficiently. THERMO-KOOL walk-ins can be custom fabricated to meet any size, configuration and temperature criteria.

A wide range of accessory items is available to make any THERMO-KOOL walk-in installation factory-complete.

Standard heights are 7'6" and 8'6", but heights are available within 1" increments to meet space requirements. Single

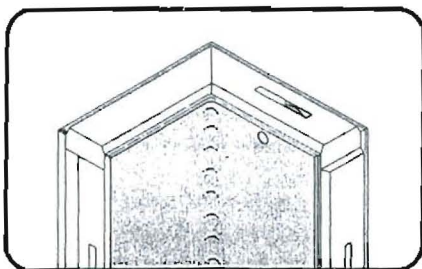
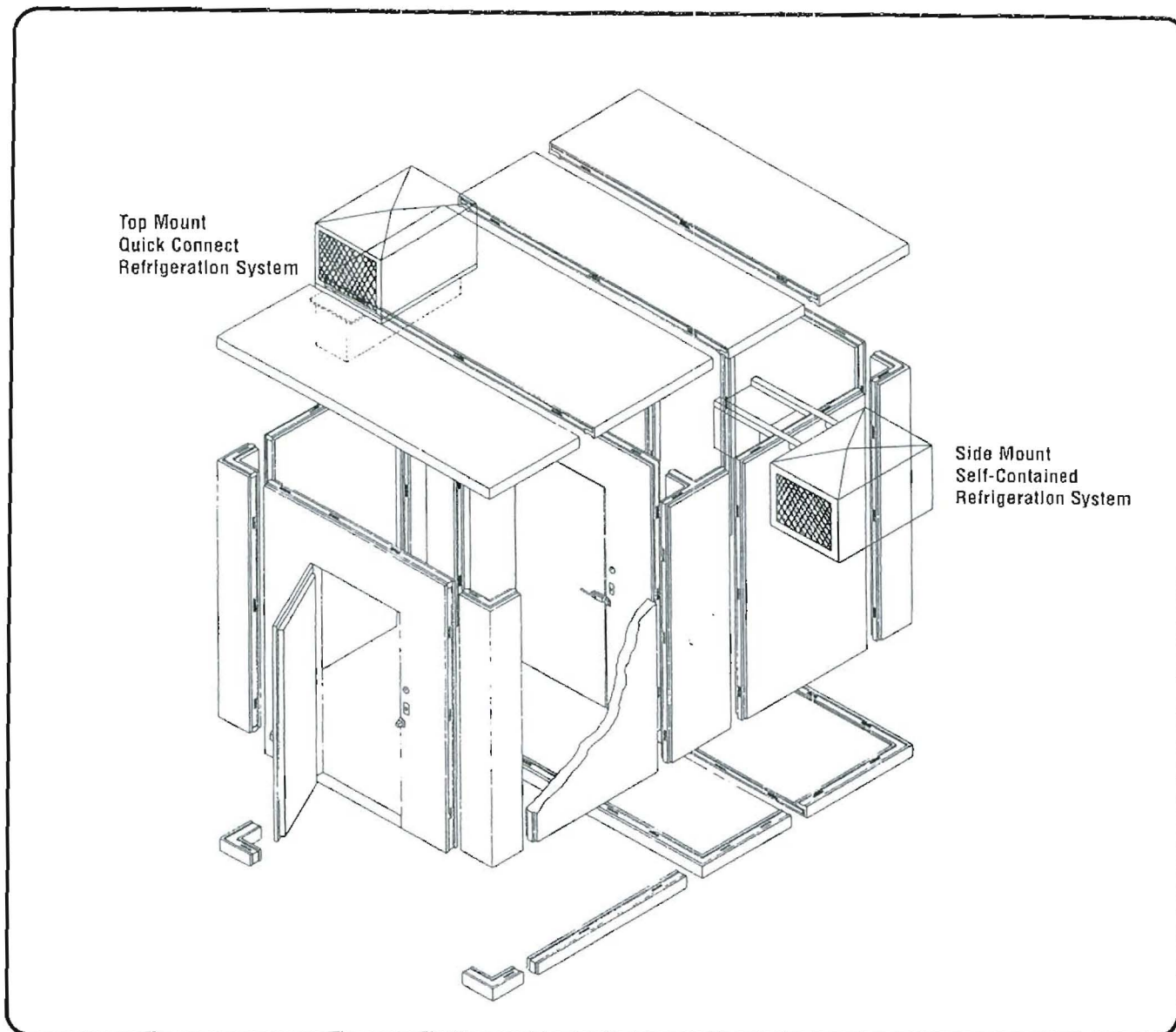
panel heights to 20' are available. Single panel ceiling spans of up to 16' can be made for indoor application. Support systems can be added to accommodate a greater ceiling span.

Outdoor installations or "through-the-wall" installations also are available from THERMO-KOOL. Outdoor walk-ins feature a protective vinyl weathercap, weatherproof switches and when required a door canopy and concealed locking bar.

Special techniques have been developed by THERMO-KOOL to assure precision in manufacturing DURATHANE structural members to close tolerances. At every step in the manufacturing process, close inspection and rigid quality control measures are maintained. Every THERMO-KOOL walk-in is completely set up prior to shipment to ensure trouble-free field erection.

All THERMO-KOOL walk-ins panels are manufactured under U.S. Patent #5,424,118 and THERMO-KOOL doors are manufactured under U.S. Patent #5,727,349.

STANDARD DESIGN FEATURES

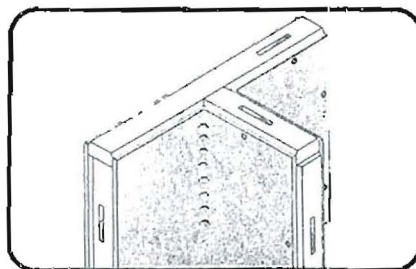


Corner Panel

Nominal 1' x 1' 90° angle corner panels are completely interchangeable.

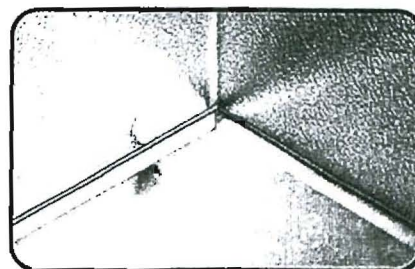
Panel Gasket

Double-bead vinyl gasketing is affixed to both the exterior and interior of the tongue side of all panels for a double gasket seal.



T Panel

T panels are designed for placement of the partition wall in 1" increments. T panels combined with tongue and grooved partition panels prevent conduction between compartments by providing a complete break in metal continuity. The need for breaker strips and heater wires is eliminated.



NSF Construction

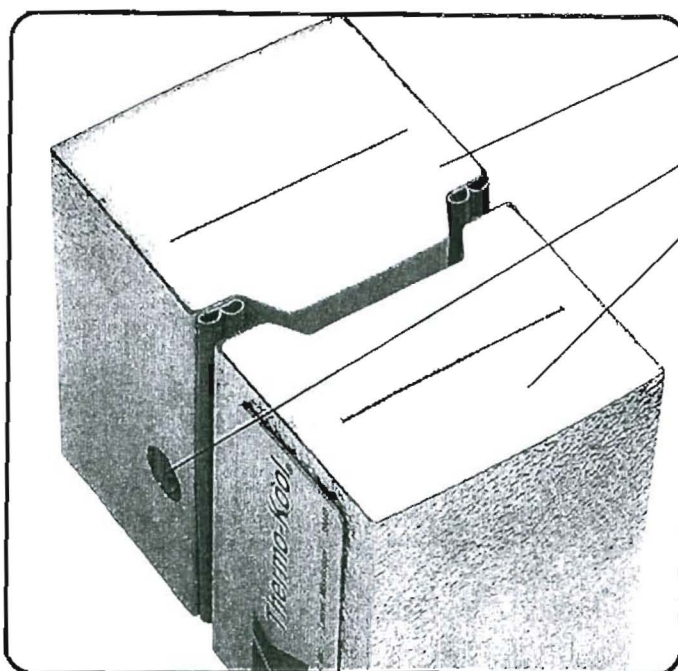
All floor and corner panel joints are fabricated in compliance with NSF International requirements for easier cleaning and sanitation.



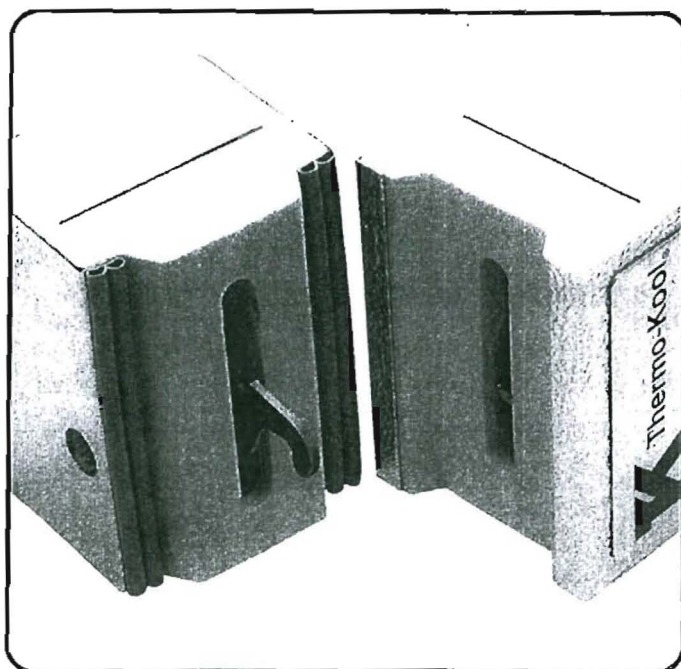
STANDARD DESIGN FEATURES

DURATHANE Construction

THERMO-KOOL walk-ins feature DURATHANE construction – an all urethane design with high-density urethane tongue and groove structural members. This design provides extreme strength and rigidity in prefabricated panels with no loss of insulation value. High-density urethane panel framing makes THERMO-KOOL panels light for their strength. It does not absorb moisture, and it will not deteriorate. The need for wooden frames and non-insulating metal straps or rods is eliminated. There is no exposed soft foam – prevents damage during installation and pre-installation panel storage.



- DURATHANE® high-density frame combines great strength with high insulation value
- Insta-Lok panel locks speed set-up
- Low-density urethane foamed-in-place bonds to metal pans—is twice as efficient as other insulation materials



“Insta-Lok” Cam Assembly

A cam-action hook-arm assembly set in one panel and a self-aligning, self-centering pin assembly in the matching panel provide a positive seal. “Insta-Loks” are operated by means of a hex wrench supplied with each unit. Access ports are sealed with vinyl snap-in closures to provide a neater and more sanitary installation.

All THERMO-KOOL panels are manufactured under U.S. Patent #5,424,118.

FOAMED-IN-PLACE URETHANE INSULATION

The urethane foam insulation used in THERMO-KOOL panels for walk-in coolers and freezers is the most advanced insulating material in use for this purpose. Urethane offers many significant advantages over conventional insulating materials:

High Insulating Value:

THERMO-KOOL panels utilize 4" and 5" thick urethane insulation, providing more than twice the insulating value of other materials. The 4" thickness is equivalent to more than 8" of fiberglass or cork and 6" of polystyrene or styrofoam.

Strength and Rigidity:

Each THERMO-KOOL panel is completely filled with urethane which is permanently bonded to the metal skins and has a comprehensive strength at yield of 30 psi. THERMO-KOOL's exclusive DURATHANE high-density urethane panel framing gives added strength and rigidity as compared to conventional all soft-foam panels. It eliminates the need for wood or metal supports.

Lighter Weight:

THERMO-KOOL panels are light for their strength. Handling and assembly is easier and the lighter weight panels decrease the overall floor load in buildings considerably over conventional panels.

More Usable Storage Area:

Thinner walls, floors, and ceilings made possible by urethane insulation mean greater usable storage area without sacrificing strength and insulation values.

Moisture Proof:

THERMO-KOOL's urethane foam panels won't absorb moisture, even in outdoor installations. The 97% close cell structure of urethane foam prevents moisture build-up.

More Sanitary:

Panels with wood supports often warp, pulling panels apart and providing a breeding place for vermin. Fiberglass and similar materials can sag, creating air pockets which allow bacteria to accumulate. THERMO-KOOL's 100% urethane panels prevent these unsanitary defects.

Class I Foam:

Insulation shall be 4" or 5" thick rigid, zero ozone depleting HFC 134a blown Class I urethane foam classified according to UL 723 (ASTM-E-84) as tested by Underwriters Laboratories, Inc. The core material has a flame spread of 25 or less and a smoke density of 250.

The urethane foam is foamed-in-place to bond to inner surfaces of metal pans having an average thermal conductivity (K factor) of 0.13 BTU/hr./sq. ft. per degrees/Fahrenheit/inch. As tested in accordance with ASTM C 518-2004, the R factor for coolers at temperatures of 55° F is greater than 29.0 for 4" thick and greater than 36.0 for 5" thick panels; for freezers at temperatures of 20° F the R factor is greater than 32.0 for 4" thick and greater than 40.0 for 5" thick panels.

The prefabricated urethane foamed panels shall be supplied with a Class I fire hazard classification according to UL 723 (ASTM-E-84) as tested by Underwriters Laboratories, Inc. Panels shall have a flame spread rating of 25 or less and bear a certifying Underwriters Laboratories, Inc. label.

This rating is not intended to reflect hazards presented by this or any other material under actual fire conditions.

URETHANE FOAMING TECHNIQUE

THERMO-KOOL uses the froth foaming technique to produce foam which has outstanding insulating and structural properties. Froth foaming offers many advantages over the conventional pouring processes used by many manufacturers, both in terms of better foam dispersion and the quality of foam produced.

As the foam leaves the mixing equipment to enter the metal skins of the panels, an additive is converted to a gas, producing a creamy, frothy mass. This mass has excellent flow characteristics, and achieves maximum distribution throughout the panel area. Because the pre-expansion process minimizes frictional drag, frothed foam fills the panels more completely with foam at a lower density than poured foam. Cell structure is improved, and skin density is reduced.

Because froth foam is self-insulating, ambient temperatures affect it less. Thus, it is less sensitive to temperature variations during manufacture, resulting in greater quality control and more uniform panels.

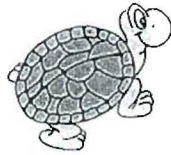
Tests have proved that froth foam is as dimensionally stable as poured foam, and does not expand more than conventional poured foam when subjected to high ambient temperatures. The advantages offered by froth foam are achieved with no loss of dimensional stability.

INSULATION VALUES – DEFINITIONS AND FORMULAS

Polyurethane foam is one of the most efficient thermal insulating materials available due to its high R-value per inch. Polyurethane foam insulates by lowering thermal conductivity.

The definitions and formulas below explain how insulating values are typically measured and published.

<p>K-Factor</p>	<p>Thermal conductivity, the quantity of heat (BTUs) which will flow through a one-ft² section of a 1-inch thickness of a homogeneous material, during one hour when there is a 1°F difference in the hot to cold side temperature</p> <p style="text-align: center;">Thus $K = (BTU \times in.) / (hr. \times ft^2 \times ^\circ F)$</p> <p>Where BTU (British Thermal Unit) is the amount of heat required to raise the temperature of 1 lb. of water 1°F. K-factors are determined by either of two tests: ASTM C-177 or ASTM C-518</p>
<p>C-Value</p>	<p>Thermal conductivity of K-factor when the material being tested is either non-homogeneous or not 1 inch thick, but a specified thickness</p> <p style="text-align: center;">Thus $C = K / \text{thickness in inches}$</p> <p>C-Values are determined in the same fashion as K-factors</p>
<p>R-Value</p>	<p>Thermal resistance is an index of a material's resistance to the flow of heat. It is the reciprocal of the K-factor or C-value</p> <p style="text-align: center;">Thus $R = 1/K$ or $1/C$</p> <p>The higher the R-value, the better the resistance to the flow of heat (BTUs) and the better the insulation</p> <p>R-values are usually reported for 1-inch of thickness</p> <p>R-values are usually reported at mean temperatures of 75°F (24°C)</p>



“Is Your Shell Green?”

Environmentally Friendly

- 4” and 5” urethane foamed-in-place zero ozone depleting insulation
- Recycled materials used in manufacturing



Energy Efficient

- Meets California Code of Regulations
- Meets 2009 Energy Standards:
 - R-value of at least R-25 for Coolers and R-32 for Freezers met with 4” panels!
 - Automatic Door Closers
 - Vinyl Strip Curtains or Vinyl Doors on All Exterior Doors
 - Spring Loaded Hinges
 - Heat-Reflective Glass for Windows
 - Energy Efficient Lighting
 - Auto Off Light Management
 - Electronically Commuted Motors on Refrigeration
- Other Energy Efficient Options Available:
 - Temperature Monitoring System with Door Ajar Alarm
 - Thermostat Control for Door Frame Heaters
 - Scroll Compressors
 - Beacon II™ Diagnostic Systems With Smart Controllers
 - Smart Defrost Kits™



Quality Focused

- All Walk-ins Preassembled At Factory and Quality Control Inspected
- Trouble Free and Quick Installations
- Complete Walk-in Delivered – No Missing Panels or Parts
- “Best In The Industry” Service Before and After the Sale

THERMO-KOOL MAINTAINS THE FOLLOWING APPROVALS:

NSF International, in accordance with Standard 7

Complies with all NSF International Requirements, authorized to bear the NSF Mark under Certificate Number 31550/31550A

Underwriters Laboratories, Inc. in accordance with UL 723 (ASTM E-84)

Panels tested and evaluated by UL to establish surface burning characteristics; smoke developed index and flame spread ratings as noted on the drawings and label affixed to the rated panels. Panels are listed under URL File Number R14781.

Underwriters Laboratories Listed Doors

Door panel assemblies tested and evaluated by UL for the various electrical requirements. The door panel assemblies are listed under UL File Number E71568. The UL label bearing the UL Mark is affixed to the door panel assemblies.

Miami-Dade County Product Control Approval

Walk-in Coolers/Freezers tested and design approved to comply with the High Velocity Hurricane Zone of Miami-Dade County Product Control Approval Division, NOA Number 09-0127.08.

Florida Building Certificate of Product Approval

Walk-in Coolers/Freezers tested and design approved to comply with the High Velocity Hurricane Zone of the Florida Building Certificate of Product Approval #FL7511.

City of Houston

Certified and approved under the provisions of section 1701.1 of the Houston Building Code as a Fabricator of Exterior Coolers/Freezers.

City of New York

Panels approved by the Materials and Equipment Acceptance Division under file number MEA 409-93-M.

State of Oregon

Licensed/registered as provided by law of the State of Oregon as an approved manufacturer of structural insulated panels, license number 178 PFC.

State of California

Listed as a manufacturer under License Number TE 1117.

Toxicity

Panels tested by independent testing laboratory to determine toxicity. When tested as specified, the panels generated products of combustion which were "not more toxic than wood."

Ignition Property Tests

Panels tested by independent testing laboratory to determine flash ignition, temperature and spontaneous ignition temperature in accordance with ASTM D 1929 on the foam plastics of the THERMO-KOOL panels and found that both tests were above normal requirements.

Antimicrobial Performance

Panels tested by independent testing laboratory in accordance with ASTM G-21 and the Zone of Inhibition tests on the foam plastics containing an antimicrobial agent used in the THERMO-KOOL panels. The ASTM G-21 resulted in "no observed growth" after six weeks, which is a rating of "0". The Zone of Inhibition test indicated that the antimicrobial agent does not leach out of the foam under the subject conditions.

USDA

THERMO-KOOL Insulated Panels with 26 gauge stucco embossed galvanized, 20 gauge stainless steel type 304, #3 finish and white baked on enamel facings are acceptable for incidental food contact in Federally inspected meat and poultry establishments.

STANDARD DESIGN FEATURES: METAL FINISHES

THERMO-KOOL walk-ins are supplied in a variety of wall panel finishes for any application. Standard wall panel finish is stucco embossed aluminum. Standard finish for exterior of floor and ceiling panels is .040 stucco aluminum. The interior finish of floor panels is smooth aluminum but treadbrite aluminum, 1/8" aluminum treadplate, and Type 304-2B finish stainless steel can be supplied.

Stucco Embossed Aluminum:

THERMO-KOOL's stucco embossed .040 aluminum will not rust, and is ideal for indoor or outdoor use. This material stays bright and is easy to clean. The embossed pattern minimizes scuff marks and scratches which occur in heavy use.

Smooth Aluminum:

Attractive, easy-to-clean smooth aluminum panels can be used on indoor or outdoor installations. It won't rust and stays bright with minimum care. Smooth aluminum is supplied in .040" thickness.

White Baked-on Enamel:

Baked-on enamel is permanently bonded, resists nicks and scrapes, and is easily cleaned. The white finish is available in both smooth and stucco and is ideal for many applications where the walk-in forms a part of the decor, as in fast-food operations.

Stucco Embossed Galvanized Steel:

Stucco embossed 26 gauge galvanized is an economical finish that can be used on either indoor or outdoor walk-ins. It resists dents, scuffs, and scratches.

Stainless Steel:

Stainless steel panels are used where ease of cleaning and lifetime beauty are primary considerations. It is often used in hospitals and laboratories. THERMO-KOOL supplies stainless steel panels in 20 gauge. Stainless steel is available in both smooth and stucco embossed stainless steel.

For actual metal samples, consult factory.

Foodservice Equipment Cut Sheet

85 York Street

Item Number 8

Description Evaporator Coil, Cooler

Manufacturer Thermo-Kool

Model Number TKM-0700

Quantity 1

Unit ea

Electrical Data:

120-Volt, 1-Phase, 0.114-Kw., 1.8-Amps, Direct Connection

Plumbing Data:

3/4"-Indirect Waste

Options and Accessories:

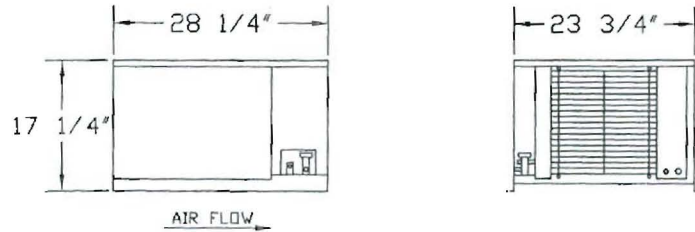
Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.

HERMETIC

CONDENSING UNIT

208-230/60/1 ϕ

R-404A



SPECIFICATIONS

MODEL #	H.P.	ELECTRICAL DATA (AMPS)	CAPACITY @ 35° WALK-IN TEMP. (90° AMBIENT)	LINE SIZES		APPROX. NET WEIGHT
				LIQUID	SUCTION	
MOH008X62	3/4	7.25	8,050 BTU	3/8"	1/2"	135 LBS.

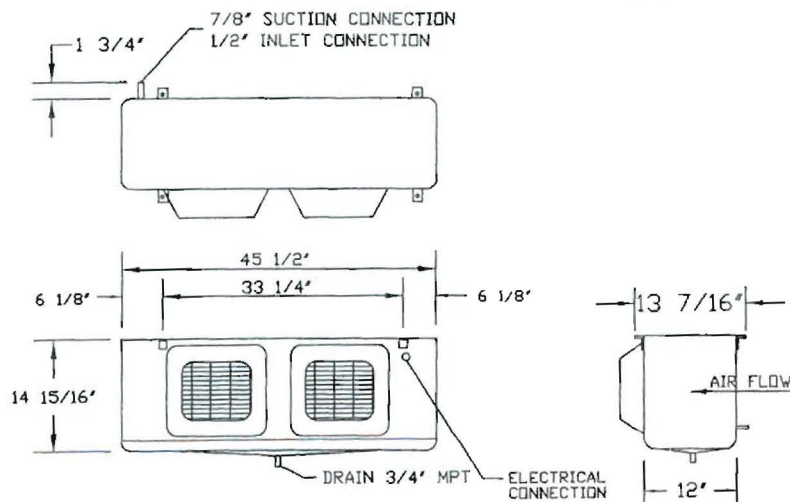
EVAPORATOR COIL

115/60/1 ϕ

SPECIFICATIONS

MODEL #	QTY. MOTORS	AIR FLOW (CFM)	ELECTRICAL DATA		LINE SIZES			APPROX. NET WEIGHT
			AMPS	WATTS	INLET	SUCTION	DRAIN	
TKM-0700	2	1460	1.8	114	1/2" OD	7/8" OD	3/4" MPT	45 LBS.

1/4" OD EXTERNAL EQUALIZER CONNECTION W/EC MOTORS



MOH008X62 W/ TKM-0700
208-230/60/1 ϕ

Foodservice Equipment Cut Sheet

85 York Street

Item Number 9

Description Compressor, Cooler

Manufacturer Thermo-Kool

Model Number MOH008X62

Quantity 1

Unit ea

Electrical Data:

208-Volt, 1-Phase, 3/4-HP, 7 25-Amps, Direct Connection

Plumbing Data:

None

Options and Accessories:

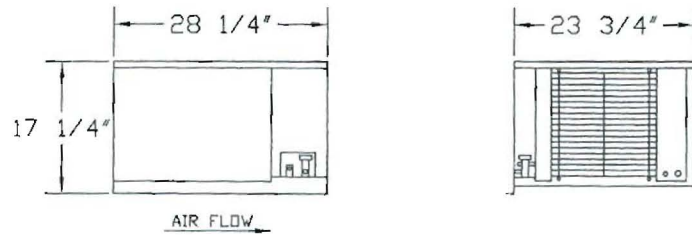
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HERMETIC

CONDENSING UNIT

208-230/60/1 ϕ

R-404A



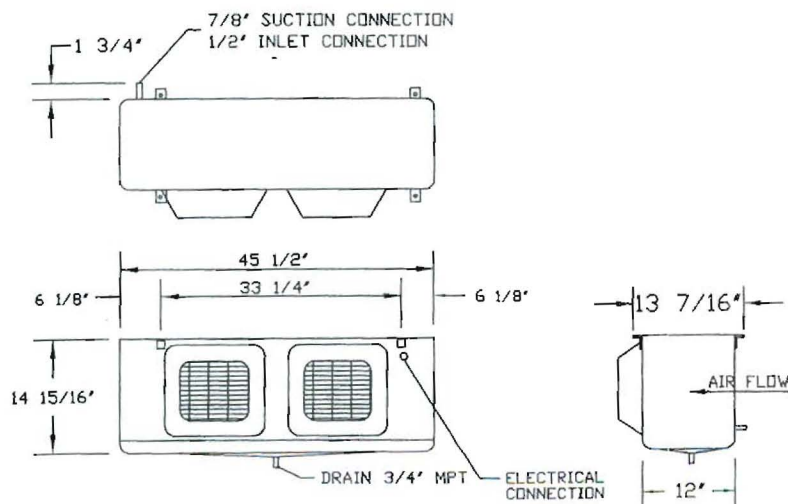
SPECIFICATIONS						
MODEL #	H.P.	ELECTRICAL DATA (AMPS)	CAPACITY @ 35° WALK-IN TEMP. (90° AMBIENT)	LINE SIZES		APPROX. NET WEIGHT
				LIQUID	SUCTION	
MOH008X62	3/4	7.25	8,050 BTU	3/8"	1/2"	135 LBS.

EVAPORATOR COIL

115/60/1 ϕ

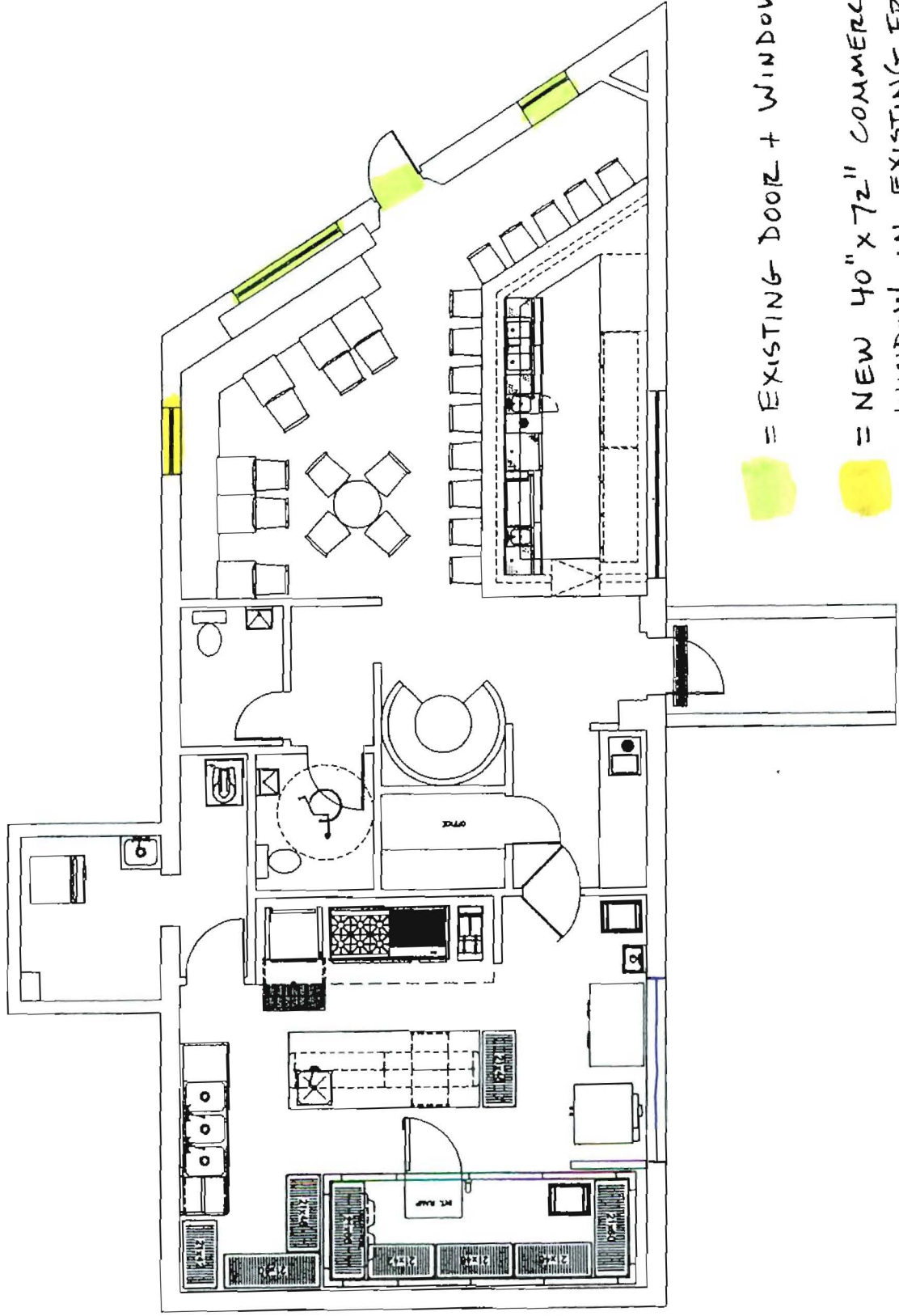
SPECIFICATIONS								
MODEL #	QTY. MOTORS	AIR FLOW (CFM)	ELECTRICAL DATA		LINE SIZES			APPROX. NET WEIGHT
			AMPS	WATTS	INLET	SUCTION	DRAIN	
TKM-0700	2	1460	1.8	114	1/2" OD	7/8" OD	3/4" MPT	45 LBS.

1/4" OD EXTERNAL EQUALIZER CONNECTION W/EC MOTORS



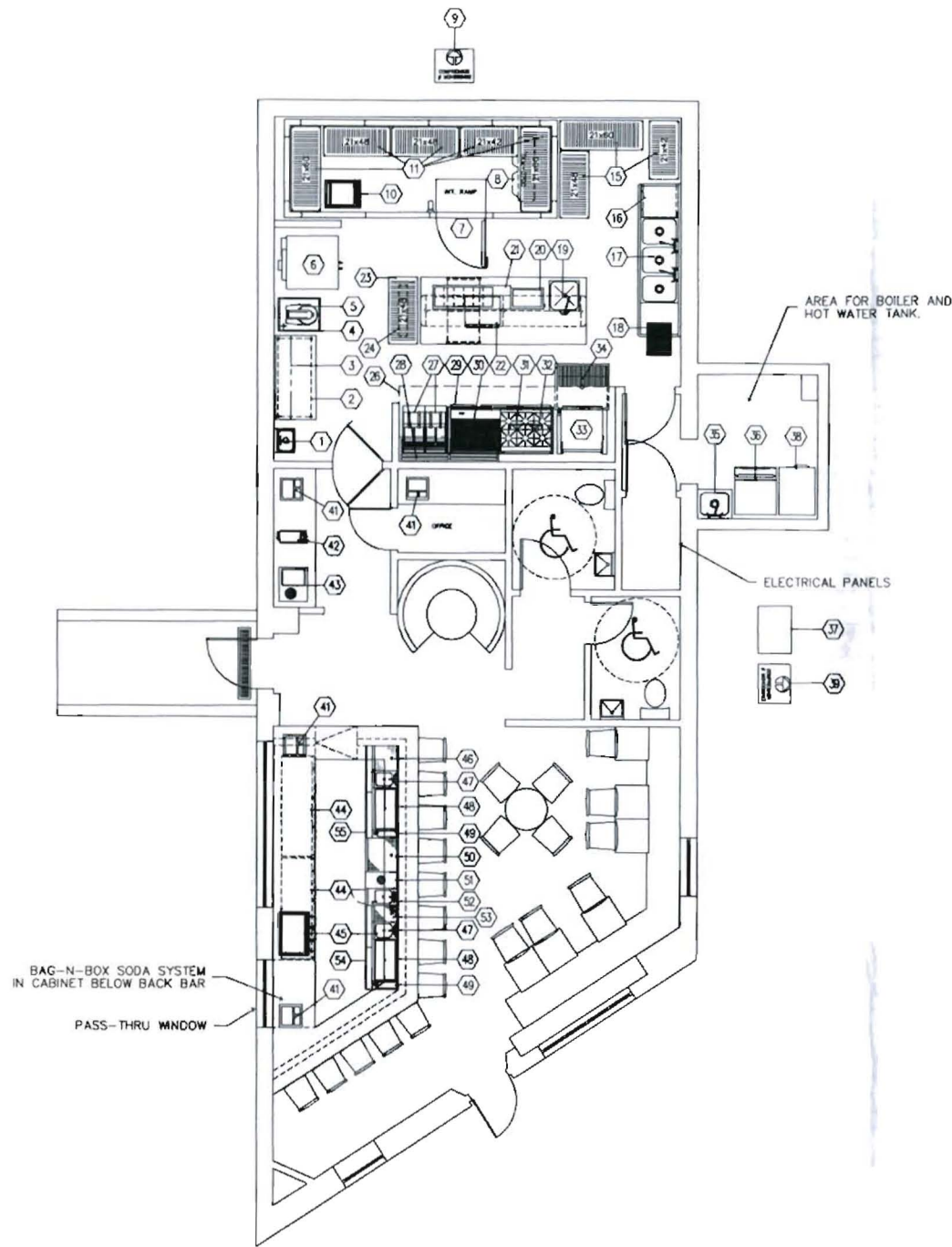
MOH008X62 W/ TKM-0700
208-230/60/1 ϕ

ATTACHMENT C



[Yellow Rectangle] = EXISTING DOOR + WINDOWS

[Yellow Circle] = NEW 40" X 72" COMMERCIAL WINDOW IN EXISTING FRAME



EQUIPMENT SCHEDULE

MK.	QTY	DESCRIPTION
1	1	HAND SINK
2	1	WORK TABLE
3	2	WALL SHELF
4	1	MIXER STAND
5	1	MIXER, 20-QUART (EXISTING)
6	1	CONVECTION OVEN, SINGLE, ELEC.
7	1	WALK-IN COOLER
8	1	EVAPORATOR COIL, COOLER
9	1	COMPRESSOR, COOLER
10	1	SHEET PAN RACK (EXISTING)
11	5	COOLER SHELVING
12	-	- SPARE NUMBER -
13	-	- SPARE NUMBER -
14	-	- SPARE NUMBER -
15	3	DRY STORAGE SHELVING
16	1	DISHWASHER, UNDERCOUNTER
17	1	SINK, 3-COMPARTMENT
18	1	GREASE INTERCEPTOR
19	1	WORK TABLE WITH SINK
20	1	HOT FOOD WELL
21	1	REFRIGERATED COUNTER PREP STATION
22	1	MICROWAVE OVEN
23	1	SHELVING UNIT
24	1	HEAT LAMP
25	-	- SPARE NUMBER -
26	1	EXHAUST HOOD SYSTEM
27	2	FRYER
28	1	WALL SHELF
29	1	REFRIGERATED EQUIPMENT STAND
30	1	CHAR-BROILER, COUNTERTOP
31	1	RANGE, 6-BURNER, COUNTERTOP
32	1	SALAMANDER BROILER
33	1	TILTING SKILLET, 30-GALLON
34	1	FLOOR TROUGH
35	1	MOP SINK
36	1	ICE MACHINE WITH BIN, REMOTE
37	1	CONDENSING UNIT, REMOTE
38	1	FREEZER, 1-SECTION, REMOTE
39	1	COMPRESSOR FOR # 38
40	-	- SPARE NUMBER -
41	4	P.O.S. SYSTEM (BY OWNER)
42	1	COFFEE BREWER, AIR POT
43	1	WATER AND ICE STATION
44	2	BACK BAR COOLER
45	1	ESPRESSO MACHINE (FUTURE ITEM)
46	1	DRAINBOARD
47	2	DUMP SINK
48	2	ICE BIN W/COLD PLATE
49	2	SODA GUN HOLDER
50	1	GLASS RACK CABINET
51	1	DRY WASTE CHUTE
52	1	HAND SINK
53	1	DRAINBOARD
54	1	SPEEDRAIL, SINGLE
55	1	SPEEDRAIL, SINGLE

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 INTERTRAP 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 REPS 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.

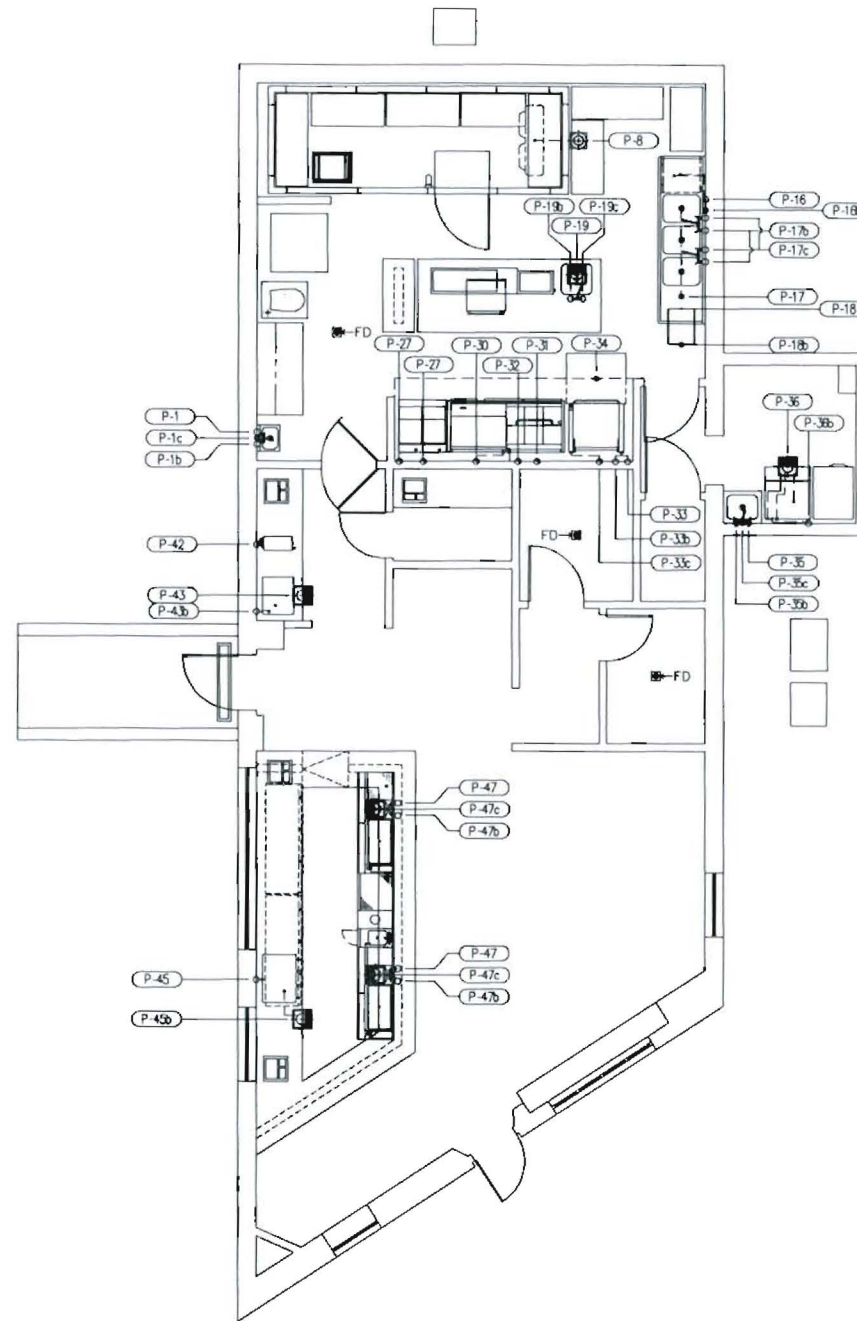
Foodservice Consultant:
TJM Consulting, Inc.
 273 Main Street, Suite 5
 Yarmouth, Maine 04096
 (207) 847-3337 tjmconsulting@maine.tj.com

Sol Food Group, L.L.C.
 P.O. Box 188
 Portland, Maine 04112

Owner:
El Rayo Cantina and Prep Kitchen
 85 York Street
 Portland, Maine

Project:
Foodservice Equipment Plan and Schedule
 Revisions:
 Scale: 1/4"=1'-0"
 Date: Oct. 22, 2010

SHEET:
FS-1



PLUMBING CONNECTION SCHEDULE

- P-1 1/2" COLD WATER, STUB OUT WALL AT 20"-AFF AND CONNECT AT ITEM 1, HAND SINK.
- P-1b 1/2" HOT WATER, STUB OUT WALL AT 20"-AFF AND CONNECT AT ITEM 1, HAND SINK.
- P-1c 1-1/2" DIRECT WASTE HUB, STUB OUT WALL AT 24"-AFF, CONNECT AT ITEM 1, HAND SINK.
- P-8 FUNNEL TYPE FLOOR DRAIN, 3/4" INDIRECT WASTE FROM ITEM 8, EVAPORATOR COIL, COOLER.
- P-16 3/4" HOT WATER, STUB OUT WALL AT 8"-AFF AND CONNECT AT ITEM 16, DISHWASHER, UNDERCOUNTER.
- P-16b 3/4" DIRECT WASTE HUB, STUB OUT WALL AT 12"-AFF, CONNECT AT ITEM 16, DISHWASHER, UNDERCOUNTER.
- P-17 2" HUB DRAIN, STUB UP 4"-AFF, 2" WASTE OUTLET, CONNECT AT ITEM 17, SINK, 3-COMPARTMENT.
- P-17b 1/2" COLD WATER, STUB OUT WALL AT 14"-AFF AND CONNECT AT ITEM 17, SINK, 3-COMPARTMENT.
- P-17c 1/2" HOT WATER, STUB OUT WALL AT 14"-AFF AND CONNECT AT ITEM 17, SINK, 3-COMPARTMENT.
- P-18 2-INCH WASTE CONNECTION FROM POT SINK 3-1/2" BELOW FINISHED FLOOR.
- P-18b 2" DRAIN, STUB AT 3-1/2" BELOW FINISH FLOOR, CONNECT AT ITEM 18, GREASE INTERCEPTOR.
- P-19 FLOOR SINK, HALF-GRATE, 2" INDIRECT WASTE FROM ITEM 19, WORK TABLE WITH SINK.
- P-19b 1/2" COLD WATER, STUB UP 4" AND CONNECT AT ITEM 19, WORK TABLE WITH SINK.
- P-19c 1/2" HOT WATER, STUB UP 4" AND CONNECT AT ITEM 19, WORK TABLE WITH SINK.
- P-27 3/4" GAS SUPPLY, 110-MBTUH, STUB OUT WALL AT 36"-AFF AND CONNECT AT ITEM 27, FRYER.
- P-30 3/4" GAS SUPPLY, 120-MBTUH, STUB OUT WALL AT 36"-AFF AND CONNECT AT ITEM 30, CHAR-BROILER, COUNTERTOP.
- P-31 3/4" GAS SUPPLY, 198-MBTUH, STUB OUT WALL AT 36"-AFF AND CONNECT AT ITEM 31, RANGE, 6-BURNER, COUNTERTOP.
- P-32 1/2" GAS SUPPLY, 40-MBTUH, STUB OUT WALL AT 60"-AFF AND CONNECT AT ITEM 32, SALAMANDER BROILER.
- P-33 3/8" HOT WATER, STUB OUT WALL AT 14"-AFF AND CONNECT AT ITEM 33, TILTING SKILLET, 30-GALLON.
- P-33b 3/8" COLD WATER, STUB OUT WALL AT 14"-AFF AND CONNECT AT ITEM 33, TILTING SKILLET, 30-GALLON.
- P-33c 3/4" GAS SUPPLY, 93-MBTUH, STUB OUT WALL AT 36"-AFF AND CONNECT AT ITEM 33, TILTING SKILLET, 30-GALLON.
- P-34 3" DRAIN, STUB AT 6" BELOW FINISH FLOOR, CONNECT AT ITEM 34, FLOOR TROUGH.
- P-35 1/2" HOT WATER, STUB OUT WALL AT 38"-AFF AND CONNECT AT ITEM 35, MOP SINK.
- P-35b 1/2" COLD WATER, STUB OUT WALL AT 14"-AFF AND CONNECT AT ITEM 35, MOP SINK.
- P-35c 2" DIRECT WASTE HUB, STUB OUT WALL AT 14"-AFF, CONNECT AT ITEM 35, MOP SINK.
- P-36 FLOOR SINK, HALF-GRATE, 3/4" INDIRECT WASTE FROM ITEM 36, ICE MACHINE WITH BIN.
- P-36b 3/8" COLD WATER, STUB OUT WALL AT 60"-AFF AND CONNECT AT ITEM 36, ICE MACHINE WITH BIN.
- P-42 3/8" COLD WATER, STUB OUT WALL AT 54"-AFF AND CONNECT AT ITEM 42, COFFEE BREWER, AIR POT.
- P-43 FLOOR SINK, HALF-GRATE, 1" INDIRECT WASTE FROM ITEM 43, WATER AND ICE STATION.
- P-43b 1/2" COLD WATER, STUB OUT WALL AT 14"-AFF AND CONNECT AT ITEM 43, WATER AND ICE STATION.
- P-45 3/8" COLD WATER, STUB OUT WALL AT 54"-AFF AND CONNECT AT ITEM 45, ESPRESSO MACHINE; CONNECTION THRU WATER FILTRATION SYSTEM.
- P-45b FLOOR SINK, HALF-GRATE, 1-1/4" INDIRECT WASTE FROM ITEM 45, ESPRESSO MACHINE.
- P-47 1/2" HOT WATER, STUB UP 4" AND CONNECT AT ITEM 47, DUMP SINK.
- P-47b 1/2" COLD WATER, STUB UP 4" AND CONNECT AT ITEM 47, DUMP SINK.
- P-47c FLOOR SINK, HALF-GRATE, 1-1/2" INDIRECT WASTE FROM ITEM 47, DUMP SINK.

LEGEND - PLUMBING CONNECTIONS

- HW-HOT WATER, OR CW-COLD WATER
- S--STEAM SUPPLY, OR C--CONDENSATE RETURN
- GAS SUPPLY
- WASTE, DIRECT-CONNECTED UNLESS NOTED "OPEN HUB"
- FLOOR SINK WITH HALF GRATE UNLESS NOTED OTHERWISE
- FLOOR DRAIN
- FLOOR DRAIN W/ATTACHED FUNNEL
- FIELD CONNECTIONS

BRANCH AND CONNECT TO ALL UNDERBAR EQUIPMENT AS NEEDED.

Foodservice Consultant:
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 273 Main Street, Suite 5
 Yarmouth, Maine 04096
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Project: El Rayo Cantina and Prep Kitchen
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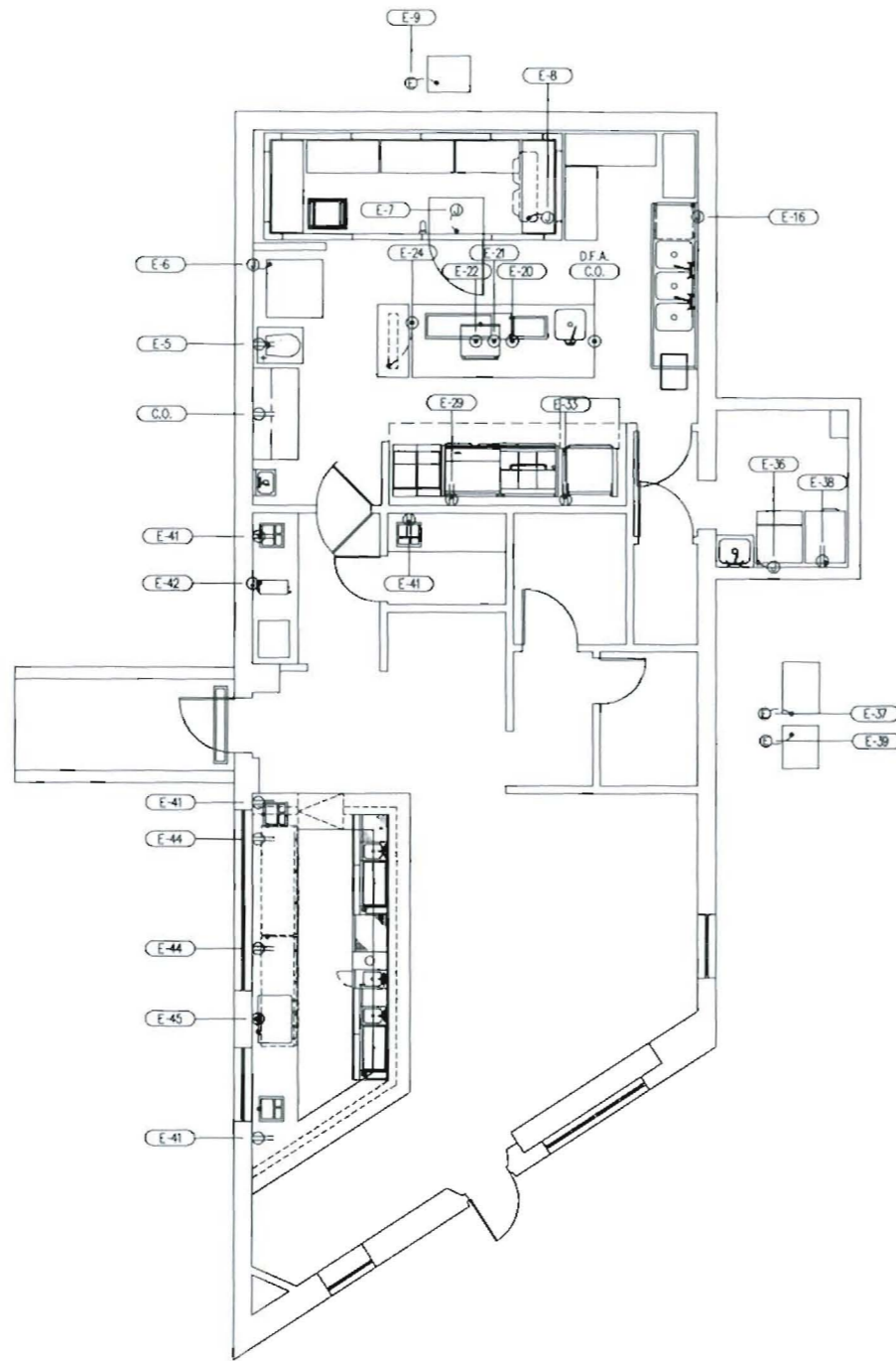
Drawing: Foodservice Equipment
Plumbing Rough-In Plan
 Revisions:
 Scale: 1/4"=1'-0"
 Date: Oct. 22, 2010

SHEET:
FS-4

FOODSERVICE EQUIPMENT SCHEDULE

MK.	QTY	DESCRIPTION	ELECTRICAL						WATER		WASTE		GAS		STEAM				VENTILATION				REMARKS
			FLAMPS	KW	HP	VOLTS	PHASE	DIRECT	PILUG	COLD	HOT	DIRECT	INDIRECT	SIZE	MBTUH	LBS/HR	PSIG	INLET	RETURN	EXHAUST	MAKE-UP AIR		
																		SIZE	CFM	SIZE	CFM		
1	1	HAND SINK							1/2"	1/2"	1-1/2"												
2	1	WORK TABLE																					
3	2	WALL SHELF																					
4	1	MIXER STAND																					
5	1	MIXER, 20-QUART (EXISTING)	102		1/2	120	1	X															
6	1	CONVECTION OVEN, SINGLE, ELEC.	51.0	11.0	1/3	208	1	X															
7	1	WALK-IN COOLER	4.0			120	1	X															
8	1	EVAPORATOR COIL, COOLER	1.8			120	1	X				3/4"											
9	1	COMPRESSOR, COOLER	7.3		3/4	208	1	X															
10	1	SHEET PAN RACK (EXISTING)																					
11	5	COOLER SHELVING																					
12	-	- SPARE NUMBER -																					
13	-	- SPARE NUMBER -																					
14	-	- SPARE NUMBER -																					
15	3	DRY STORAGE SHELVING																					
16	1	DISHWASHER, UNDERCOUNTER	37.7	7.5		120/208	1	X			3/4"	3/4"											
17	1	SINK, 3-COMPARTMENT							1/2"	1/2"	3 @ 2"												
18	1	GREASE INTERCEPTOR							1/2"	1/2"	2"												
19	1	WORK TABLE WITH SINK							1/2"	1/2"	2"												
20	1	HOT FOOD WELL	138	1.7		120	1	X															
21	1	REFRIGERATED COUNTER PREP STATION	1.9			120	1	X															
22	1	MICROWAVE OVEN	200	21		208	1	X															
23	1	SHELVING UNIT																					
24	1	HEAT LAMP	6.7	0.8		120	1	X															
25	-	- SPARE NUMBER -																					
26	1	EXHAUST HOOD SYSTEM	SEE EXHAUST HOOD DRAWINGS FOR ALL UTILITY AND DUCT CONNECTION REQUIREMENTS.																				
27	2	FRYER										3/4"	110										
28	1	WALL SHELF																					
29	1	REFRIGERATED EQUIPMENT STAND	6.9		1/4	120	1	X															
30	1	CHAR-BROILER, COUNTERTOP										3/4"	120										
31	1	RANGE, 6-BURNER, COUNTERTOP										3/4"	198										
32	1	SALAMANDER BROILER										1/2"	40										
33	1	TILTING SKILLET, 30-GALLON	30			120	1	X	3/8"	3/8"	3"	3/4"	93										
34	1	FLOOR TROUGH							1/2"	1/2"	2"												
35	1	MOP SINK							3/8"	3/8"	3 @ 3/4"												
36	1	ICE MACHINE WITH BIN, REMOTE	1.1			120	1	X															
37	1	CONDENSING UNIT, REMOTE	11.0		1	208	1	X															
38	1	FREEZER, 1-SECTION, REMOTE	4.3			120	1	X															
39	1	COMPRESSOR FOR # 38	??		??	208	1	X															
40	-	- SPARE NUMBER -																					
41	4	P.O.S. SYSTEM (BY OWNER)	120			120	1	X															
42	1	COFFEE BREWER, AIR POT	200	20		120	1	X	3/8"														
43	1	WATER AND ICE STATION							1/2"			1"-5/8"											
44	2	BACK BAR COOLER	6.0		1/4	120	1	X	3/8"														
45	1	ESPRESSO MACHINE (FUTURE ITEM)	14.0	3.0		208	1	X	3/8"			1-1/4"											
46	1	DRAINBOARD										1-1/2"											
47	2	DUMP SINK							1/2"	1/2"		1-1/2"											
48	2	ICE BIN W/COLD PLATE										1-1/2"											
49	2	SODA GUN HOLDER										3/4"											
50	1	GLASS RACK CABINET										1-1/2"											
51	1	DRY WASTE CHUTE										1-1/2"											
52	1	HAND SINK							1/2"	1/2"		1-1/2"											
53	1	DRAINBOARD										1-1/2"											
54	1	SPEEDRAIL, SINGLE																					
55	1	SPEEDRAIL, SINGLE																					

Drawing: Foodservice Equipment Mechanical Schedule Scale: 1/4" = 1'-0" Date: Oct. 22, 2010	Project: El Rayo Cantina and Prep Kitchen 85 York Street Portland, Maine	Owner: Sol Food Group, LLC. P.O. Box 169 Portland, Maine 04112	Foodservice Consultant: TJM Consulting, Inc. 273 Main Street, Suite 5 Yarmouth, Maine 04096 (207) 647-3337 tjmconsulting@maine.tj.com
FS-2			



ELECTRICAL CONNECTION SCHEDULE

- E-5 120-V, 1-PH SERVICE, 1/2-HP, 10.2 FL AMPS, DUPLEX ELECTRIC OUTLET AT 4'-2" AFF FOR SERVICE TO ITEM 5, MIXER, 20-QUART. (EXISTING)
- E-6 208-V, 3-PH SERVICE, 11-KW, 1/3-HP, 31 FL AMPS, STUB OUT WALL AT 4'-2" AFF AND CONNECT AT ITEM 6, CONVECTION OVEN, SINGLE, ELEC.
- E-7 120-V, 1-PH SERVICE, 4 FL AMPS, STUB FROM CEILING AND CONNECT AT ITEM 7, WALK-IN COOLER.
- E-8 120-V, 1-PH SERVICE, 1.8 FL AMPS, STUB FROM CEILING AND CONNECT AT ITEM 8, EVAPORATOR COIL, COOLER.
- E-9 208-V, 1-PH SERVICE, 3/4-HP, 7.3 FL AMPS, STUB UP 4" AFF AND CONNECT AT ITEM 9, COMPRESSOR, COOLER; UNIT TO BE LOCATED ON BUILDING ROOF, VERIFY LOCATION.
- E-16 120/208-V, 1-PH SERVICE, 7.5-KW, 37.7 FL AMPS, STUB OUT WALL AT 24" AFF AND CONNECT AT ITEM 16, DISHWASHER, UNDERCOUNTER.
- E-20 120-V, 1-PH SERVICE, 1.65-KW, 13.8 FL AMPS, CEILING OUTLET AND CONNECT AT ITEM 20, HOT FOOD WELL; DROP CORD OUTLET, D.F.A..
- E-21 120-V, 1-PH SERVICE, 1.9 FL AMPS, CEILING OUTLET AND CONNECT AT ITEM 21, REFRIGERATED COUNTER PREP STATION; DROP CORD OUTLET, D.F.A..
- E-22 208-V, 1-PH SERVICE, 21-KW, 20 FL AMPS, CEILING OUTLET AND CONNECT AT ITEM 22, MICROWAVE OVEN; DROP CORD OUTLET, D.F.A..
- E-29 120-V, 1-PH SERVICE, 1/4-HP, 6.9 FL AMPS, DUPLEX ELECTRIC OUTLET AT 12" AFF FOR SERVICE TO ITEM 29, REFRIGERATED EQUIPMENT STAND.
- E-33 120-V, 1-PH SERVICE, 3 FL AMPS, DUPLEX ELECTRIC OUTLET AT 24" AFF FOR SERVICE TO ITEM 33, TILTING SKILLET, 30-GALLON.
- E-36 120-V, 1-PH SERVICE, 1HP, 1.1 FL AMPS, STUB OUT WALL AT 6'-0" AFF AND CONNECT AT ITEM 36, ICE MACHINE WITH BIN.
- E-37 208-V, 1-PH SERVICE, 1HP, 11 FL AMPS, STUB UP 4" AFF AND CONNECT AT ITEM 37, CONDENSING UNIT, REMOTE, UNIT LOCATED ON BUILDING ROOF, VERIFY LOCATION.
- E-38 120-V, 1-PH SERVICE, 4.3 FL AMPS, DUPLEX ELECTRIC OUTLET AT 7'-0" AFF FOR SERVICE TO ITEM 38, FREEZER, 1-SECTION.
- E-39 208-V, 1-PH SERVICE, 1/3-HP, 7.3 FL AMPS, STUB UP 4" AFF AND CONNECT AT ITEM 39, COMPRESSOR, COOLER; UNIT LOCATED ON BUILDING ROOF, VERIFY LOCATION.
- E-41 120-V, 1-PH SERVICE, 12 FL AMPS, DUPLEX ELECTRIC OUTLET AT 4'-2" AFF FOR SERVICE TO ITEM 41, P.O.S. SYSTEM. (BY OWNER, VERIFY)
- E-42 120-V, 1-PH SERVICE, 2-KW, 20 FL AMPS, STUB OUT WALL AT 4'-2" AFF AND CONNECT AT ITEM 42, COFFEE BREWER, AIR POT.
- E-44 120-V, 1-PH SERVICE, 1/4-HP, 6 FL AMPS, DUPLEX ELECTRIC OUTLET AT 24" AFF FOR SERVICE TO ITEM 44, BACK BAR COOLER.
- E-45 208-V, 1-PH SERVICE, 3-KW, 14 FL AMPS, SPECIAL PURPOSE ELECTRIC OUTLET AT 4'-2" AFF FOR SERVICE TO ITEM 45, ESPRESSO MACHINE.
- C.O. 120-V, 1-PH SERVICE, 15 FL AMPS, DUPLEX ELECTRICAL OUTLET AT 4'-2" AFF (OR AS NOTED) CONVENIENCE OUTLET

LEGEND - ELECTRICAL CONNECTIONS

- DUPLEX RECEPT., 20-AMP, 120-VOLT, GROUND TYPE, HORIZONTAL MOUNT
- SIMPLEX RECEPT., 20-AMP, 120-VOLT, GROUND TYPE, HORIZONTAL MOUNT
- SPECIAL PURPOSE OUTLET, 120-VOLT, GROUND TYPE, HORIZONTAL MOUNT
- SPECIAL PURPOSE OUTLET, 208/240-VOLT AS INDICATED, GROUND TYPE, HORIZONTAL MOUNT
- JUNCTION BOX
- ELECTRICAL CONDUIT, STUB AS INDICATED FOR DIRECT CONNECTION
- FLOOR/CEILING RECEPTACLE AS INDICATED
- IG ISOLATED GROUND - FOR POS SYSTEM
- WP WATERPROOF COVER AT RECEPTACLE
- FIELD WIRING, EXPOSED RIGID WATERTIGHT CONDUIT
- FIELD WIRING, CONCEALED IN WALL, FLOOR, OR CEILING

<p>Foodservice Consultant: TJM Consulting, Inc 273 Main Street, Suite 5 Yarmouth, Maine 04096 (207) 847-3337 tjiconsulting@maine.tj.com</p>	<p>Owner: Sol Food Group, LLC. P.O. Box 109 Portland, Maine 04112</p>	<p>Project: El Rayo Cantina and Prep Kitchen 85 York Street Portland, Maine</p>
<p>Drawing: Foodservice Equipment Electrical Rough-In Plan</p>	<p>Scale: 1/4" = 1'-0"</p>	<p>Date: Oct. 22, 2010</p>
<p>SHEET: FS-3</p>		