		E Q U	UIPMENT SCHED	U L E	
			A A E R	Z	
		S	AAAATE (IN) FECT DE CT D		
RV NO QTY EQUIPMENT CATEGORY  B 1 4 24" COCKTAIL STATION	MANUFACTURER MODEL NUMBER KROWNE 21-24-7	R A MA		5	EQUIPMENT REMARKS  WITH SC24F COVER, S/S LEGS AND 36" LONG DOUBLE BOTTLE RAIL (#D-36)
B 2 4 UNDERBAR HANDSINK B 3 3 UNDERBAR DRY STORAGE	KROWNE 21-1C KROWNE 18-GSB1		0.5 0.5	1.5	WITH S/S LEGS AND RIGHT END SPLASH WITH S/S LEGS
B 4 2 UNDERBAR LIQUOR DISPLAY  5 1 60" BOTTLE COOLER	KROWNE 18-24RD PERLICK BC60	7.0		4.5	WITH S/S LEGS  WITH BIN DIVIDERS, CAP RECEIVER ON RIGHT AND CASTERS (#57786)
B 6 3 UNDERBAR HANDSINK B 7 1 GLASSWASHER 8 1 36" BOTTLE COOLER	KROWNE 18-12DST  CHAMPION UH-130B  PERLICK BC36	45.0 1	11.0 1 208-240 1 X 0.5 0.5 0.5 0.5 0.5 0.5 0.5 0.5 0.5 0.5	0.625	WITH S/S LEGS AND SIDE SPLASHES  HIGH TEMP WITH BUILT-IN HOT WATER BOOSTER & PRESSURE REGULATOR (110°F HOT WATER REQUIRED FROM BUILDING SUPPLY)  WITH BIN DIVIDERS, CAP RECEIVER ON RIGHT, SR-D30 DOUBLE BOTTLE RAIL AND CASTERS (#57786)
9 2 BACK BAR EQUIPMENT 10 1 DRAFT BEER SYSTEM	PERLICK SDBS108**L PERLICK CENTURY	6.3		0.5	ON CASTERS (#57934)  WITH 4404 POWER PACK, 4006—8BPC BEER TOWER AND 5030 DRAINER
11 5 POS SYSTEM 11-A 2 POS TABLET	NOT IN CONTRACT  NOT IN CONTRACT  BY OTHERS  BY OTHERS		120 1 X 5-15P		ALL TRADES TO VERIFY UTILITY REQUIREMENTS
E 12 1 WALK-IN BEER/WINE COOLER  12-A 1 BEER COOLER EVAPORATOR COIL  12-B 1 BEER COOLER CONDENSING UNIT  B 13 1 DUMP SINK	THERMALRITE CUSTOM  THERMALRITE CUSTOM  THERMALRITE CUSTOM  KROWNE 21-1C	5.0	120 1 X 0.5 0.5	0.75	INDOOR BOX, O.A. DIMENSIONS; 8'-9" X 9'-2" X 7'-0" HIGH W/ STUCCO ALUM. INT. & EXT, NO FLOOR, 36" DOOR WITH VISION PANEL, TRIM STRIPS AND ENCLOSURE PANELS  REFER TO SHOP DRAWINGS FOR EXACT DETAILS & SPECIFICATIONS  AIR COOLED, INDOOR UNIT ON STAND  WITH S/S LEGS AND LEFT END SPLASH
B 14 - SPARE NUMBER B 15 LOT COOLER STORAGE SHELVING B 16 LOT DRY STORAGE SHELVING C 17 2 FRENCH PRESS	CENTAUR GREEN EPOXY CENTAUR CHROME FRIELING 0104				THREE & FOUR TIER HIGH ON 63" & 74" HIGH POSTS AS SHOWN (SIZES AS SHOWN ON PLAN) FOUR TIER HIGH ON 74" HIGH POSTS (SIZES AS SHOWN ON PLAN)
C 17 2 FRENCH FRESS  C 17-A 2 HOT WATER DISPENSER  C 18 1 ESPRESSO MACHINE	FETCO HWD-2102  NUOVA SIMONELLI AURELIA 3GR T3	12.5			WITH WATER FILTER ASSEMBLY WITH WATER SOFTENING KIT
B 19 1 UNDERCOUNTER REFRIGERATOR B 20 1 UNDERBAR DRAINBOARD	TRUE FOOD SERVICE TUC-27 KROWNE 18-GS24	3.9		1.5	ON 2-1/2" CASTERS WITH S/S LEGS
21 1 UNDERCOUNTER REFRIGERATOR  B 22 1 HAND SINK	TRUE FOOD SERVICE  CENTAUR  SSHAND—SS  TRUE FOOD SERVICE  TBB—24—48—FR  SSHAND—SS	4.0	0.5 0.5 1.5		ON 2-1/2" CASTERS  WITH SIDE SPLASHES AND T&S B-1146-01 FAUCET (GC TO PROVIDE WALL BLOCKING)
B 23 1 REFRIGERATED SANDWICH PREP TABLE B 24 2 HAND SINK B 25 - SPARE NUMBER	TRUE FOOD SERVICE TSSU-48-18M-B CENTAUR HS-12	8.6	0.33 115 1 X 5-15P 0.5 0.5 1.5		ON CASTERS WITH FLAT LIDS  WITH T&S B-1146-01 FAUCET (GC TO PROVIDE WALL BLOCKING)
B 26 1 REFRIGERATED PIZZA PREP TABLE B 27 1 REFRIGERATED PIZZA PREP TABLE	TRUE FOOD SERVICE TPP-60 TRUE FOOD SERVICE TPP-44	7.9 8.6			
28 2 DROP-IN SOUP INDUCTION WARMER  B 29 1 REFRIGERATED PIZZA PREP TABLE	VOLLRATH 741101DW  TRUE FOOD SERVICE TPP-60	2.1 (7.9	0.33 115 1 X 5-15P		ON CASTERS WITH LIFT-OFF COVERS
B 30 2 REFRIGERATED SANDWICH PREP TABLE B 31 - SPARE NUMBER  32 1 WORK TABLE	E TRUE FOOD SERVICE TSSU-48-18M-B  EAGLE GROUP/METAL MASTERS MT3054S	8.6	0.33 115 1 X 5-15P		ON CASTERS WITH HINGED COVERS  WITH INTERMEDIATE SHELF
B 33 1 COOK & HOLD CABINET  B 34 1 SINGLE CONVECTION OVEN	ALTO—SHAAM 1000—TH—II  VULCAN VC4GD	14.5		0.75	WITH DRIP PAN WITH NO DRAIN  44 REMOVE LEGS; TO SIT ON ITEM 34-A, WITH DORMONT 1675KITCF36
34-A 1 CONVECTION OVEN STAND 35 - SPARE NUMBER	CUSTOM CUSTOM				ALL S/S, 38" X 38" X 42" HIGH (ITEM 33 TO SIT BELOW)
36 4 6 BURNER RANGE C 37 1 48 CHARBROILER	VULCAN36S-6B-NMAGIKITCH'NAPM-RMB-648			0.75	215 ON CASTERS WITH DORMONT 1675KITCF36 DISCONNECT KIT 200 WITH HIGH OUTPUT BURNERS AND DORMONT 1675KITCF36 DISCONNECT
38 2 FRYER 39 1 EXHAUST HOOD 39-A 1 EXHAUST FAN & DUCTWORK	PITCO SG14S  CAPTIVE AIRE CUSTOM  NOT IN CONTRACT BY OTHERS	5.0	120 1 X	0.75	110 ON CASTERS WITH DORMONT 1675KITCF36 DISCONNECT ALL S/S, 22'-0" LONG X 54" WITH 3" REAR & RIGHT SIDE AIR SPACE, FRONT FACE MAKE-UP AIR PLENUM, BALANCING DAMPERS, & TOP ENCLOSURE PANELS
39-B 1 SUPPLY FAN & DUCTWORK 39-C 1 S/S WALL PANELS	NOT IN CONTRACT  NOT IN CONTRACT  BY OTHERS  CAPTIVE AIRE  CUSTOM				ALL S/S, "L" SHAPED, 22'-0" X 54" X 80" HIGH WITH (1) INSIDE CORNERS AND TRIM STRIPS
39-D 1 FIRE SUPPRESSION SYSTEM E 40 2 ICE MAKER W/ BIN	ANSUL OR EQUAL R-102 OR EQUAL HOSHIZAKI KM-1601SAH3	12.0	208-230 3 X 0.5	0.75,1	CHROME PIPING WHERE EXPOSED; EC TO TIE JUNCTION BOX INTO BUILDING ALARM SYSTEM, PC TO INSTALL GAS VALVE IN MAIN GAS LINE; GC TO PROVIDE WALL BLOCKING  AIR COOLED STACKED UNITS, WITH 1150 LB. STORAGE BIN (B-1150SF), TO BE PROVIDED WITH WATER FILTER # H9320-53 (COLD WATER OUTLET FROM FILTER TO ICE MAKER BY PC)(GC TO PROVIDE WALL BLOCKING)
E 40-A - SPARE NUMBER  41 1 FOOD PROCESSOR	ROBOT COUPE R401	7.2	1.5 120 1 X 5-15P		
<ul> <li>42</li></ul>	VULCAN 36RB  LOLO LRES-48  TRUE MFG. TWT-67F	6.0		*	50 WITH REINFORCED HIGH SHELF AND INTERPLUMB KIT. TO BE INTERPIPED TO ITEM 36 WHERE SHOWN ON CASTERS WITH 16 GA. S/S TOP
B 45 2 DROP-IN HAND SINK 46 1 RICE COOKER	EAGLE GROUP/METAL MASTERS SR10-14-5-1 PANASONIC SR-GA721	10.8	0.5 0.5 1.5		TO BE DROPPED INTO MILLWORK COUNTER; (1)W/ LEFT SIDE SPLASH; (1)W/ RIGHT SIDE SPLASH
B 47 1 SOUP COUNTER 48 1 WORK TABLE	TRIMARK FABRICATE EAGLE METAL MASTERS T3024SE-BS				ALL S/S, 18" WIDE X 34" DEEP, OPEN CABINET BASE, BACKSPLASH, APRON AND (2)CUT—OUTS FOR SOUP WELLS
49 1 GAS/WOOD FIRED PIZZA OVEN B 50 1 UNDERCOUNTER REFRIGERATOR	EARTHSTONE WOOD—FIRE OVENS 130—DUE—PAG TRUE FOOD SERVICE TUC—60	2)3		1.0	250 WITH DOUBLE OPENING, 52" EXHAUST HOOD, TOOL SET AND DORMONT 16100KITCF36 DISCONNECT WITH 3" CASTERS
51 1 MOBILE PROOFING CABINET  52 1 WORK TABLE WITH PREP SINKS  52-A 1 DECK MOUNTED FAUCET	VULCAN VP18  EAGLE GROUP/METAL MASTERS T3084SEM-BS  T & S BRASS B-0221-CC	16.7	2.0   120   1   X   5-20P	2)2.0	TO BE PROVIDED WITH UNIVERSAL TRAY SLIDES  ALL S/S, 30" X 84" LONG WITH (2) 16" X 19" X 14" DEEP SINKS, (2) S/S SINK COVERS, (1)39" LONG PARTIAL UNDERSHELF, & (2) T & S B-3952 LEVER WASTES
53 3 HEAT LAMP  B 54 1 20 QT MIXER	HATCO	6.0	0.25 120 1 X		RIGID MOUNT WITH REMOTE SWITCH; FINISH TO BE VERIFIED  TO BE PROVIDED WITH STANDARD ACCESSORIES & ADDITIONAL S/S 20 QT BOWL
B 55 4 WALL SHELF 56 1 GYRO GRILL	CENTAUR WS16-4-1560 EQUIPEX GR 60E	12/14	4.8 208/240 3 X L14-20P		GC TO PROVIDE WALL BLOCKING
57 1 10 QT. KETTLE  58 1 SINGLE CONVECTION OVEN	GROEN         TDB/6-10           BLODGETT         HV-100G	15.0 3	120 1 X 5-20R 0.75	1.0 0.75	TO BE PROVIDED WITH LIFT-OFF COVER # 001108, SINGLE PANTRY FAUCET WITH 48" SPRAY HOSE #N25871, AND DORMONT W50BP36  60 ON CASTERS WITH 34" OPEN STAND WITH RACK SLIDES, TOUCH SCREEN CONTROLS, DORMONT 1675KITCF36 DISCONNECT, & DORMONT W75BPQ36
B 60 2 WALL SHELF B 61 1 WORK TABLE	HATCO  CENTAUR  CENTAUR  WS16-4-1548  EAGLE GROUP/METAL MASTERS T3060SE-BS	0	0.25   120   1   X		RETRACTABLE WITH REMOTE SWITCH; FINISHED TO BE VERIFIED  GC TO PROVIDE WALL BLOCKING
62 1 MOBILE PAN RACK 63 - SPARE NUMBER	EAGLE GROUP/METAL MASTERS 4331				
64 - SPARE NUMBER B 65 1 6 PAN STEAMER	GROEN XS4-208-14-3	39.2 1			WITH STAND, AUTOFILL AND DRAIN PAN W/ HOSE KIT
66 1 EXHAUST HOOD 66-A 1 EXHAUST FAN & DUCTWORK	CAPTIVE AIRE CUSTOM  NOT IN CONTRACT  NOT IN CONTRACT  PY OTHERS	5.0	120 1 X		ALL S/S, 12'-0" LONG WITH 3" REAR AIR SPACE FRONT FACE MAKE-UP AIR PLENUM AND TOP ENCLOSURE PANELS
66-B 1 SUPPLY FAN & DUCTWORK 66-C LOT S/S WALL PANELS 66-D 1 FIRE SUPPRESSION SYSTEM	NOT IN CONTRACT  CAPTIVE AIRE  ANSUL OR EQUAL  R-102 OR EQUAL				ALL S/S, 12'-0" LONG X 80" HIGH WITH TRIM STRIPS  CHROME PIPING WHERE EXPOSED; EC TO TIE JUNCTION BOX INTO BUILDING ALARM SYSTEM, PC TO INSTALL GAS VALVE IN MAIN GAS LINE; GC TO PROVIDE WALL BLOCKING
67 1 30 GALLON BRAISING PAN E 68 1 WALK-IN PRODUCE COOLER	GROEN BPM-30G THERMALRITE CUSTOM	5.0 5.0	115 1 X 0.5 0.5 115 1 X	0.5	104 TO BE PROVIDED WITH 2" TANGENT DRAW-OFF VALVE WITH STRAINER, DOUBLE PANTRY FAUCET WITH 48" LONG SPRAY HOSE, DORMONT 1650KITCF36, & (2) DORMONT W50BP36  INDOOR BOX, O.A. DIMENSIONS; 7'-0" X 7'-11" X 8'-0" HIGH W/ STUCCO ALUM. INT. & EXT, 36" DOOR WITH VISION PANEL, TRIM STRIPS AND ENCLOSURE PANELS
68-A 1 PRODUCE COOLER EVAPORATOR COIL 68-B 1 PRODUCE COOLER CONDENSING UNIT	THERMALRITE CUSTOM			0.75	REFER TO SHOP DRAWINGS FOR EXACT DETAILS & SPECIFICATIONS  AIR COOLED, INDOOR UNIT ON STAND
69 1 WALK-IN FOOD COOLER 69-A 1 FOOD COOLER EVAPORATOR COIL	THERMALRITE CUSTOM  THERMALRITE CUSTOM  THERMAL RITE CUSTOM	5.0	115 1 X	0.75	INDOOR BOX, O.A. DIMENSIONS; 11'-8" X 6'-10" X 8'-0" HIGH W/ STUCCO ALUM. INTERIOT & EXT, 36" DOOR WITH VISION PANEL, TRIM STRIPS AND ENCLOSURE PANELS  REFER TO SHOP DRAWINGS FOR EXACT DETAILS & SPECIFICATIONS  AUR COOLED, INDOOR LINIT ON STAND
B 70 1 DOUGH MIXER  71 1 WATER FILL FAUCET	THERMALRITE CUSTOM HOBART HL662-1 T & S BRASS B-0605	10.0	2.7 208 3 X 0.5		AIR COOLED, INDOOR UNIT ON STAND  WITH 60 QT. S/S BOWL AND BOWL TRUCK  GC TO PROVIDE WALL BLOCKING
72 3 INGREDIENT BIN  73 1 WALL SHELF	CAMBRO IBS27-148  EAGLE GROUP/METAL MASTERS WS1266-16/4				GC TO PROVIDE WALL BLOCKING
B 74 1 BAKER'S STATION  75 - SPARE NUMBER	TRIMARK FABRICATE				"C" SHAPED, 9'-2" X 7'-8" X 24", WOOD TOP, WITH S/S BASE, BACK & END SPLASHES AND BOTTOM AND INTERMEDIATE SHELVES
76 1 DOUGH DIVIDER/ROUNDER  77 - SPARE NUMBER	UNIVEX DR11	2.0	0.5 115 1 X 5-15P		
<ul> <li>78 - SPARE NUMBER</li> <li>E 79 1 CLEAN DISHTABLE</li> <li>B 80 1 CONVEYOR DISHWASHER</li> </ul>	EAGLE GROUP/METAL MASTERS CDTL-84-14/3 CHAMPION 44 DR	580	22.0 2.0 480 3 X 0.75	1.5	81" LONG WITH RIGHT SIDE SPLASH WITH BUILT-IN BOOSTER, PRESSURE REGULATOR, TABLE LIMIT SWITCH, SINGLE POINT ELECTRICAL CONNECTION, 24" VERTICAL CLEARANCE AND S/S VENT COWLS
81 1 MOP SINK  B 82 LOT MOBILE WAREWASH SHELVING	EAGLE GROUP/METAL MASTERS F1916  CENTAUR  GREEN EPOXY		0.5 0.5	2	TO BE PROVIDED WITH SERVICE FAUCET AND 3-POLE MOP HANGER  FOUR TIER HIGH ON 74" HIGH POSTS WITH CASTERS (SIZE AS SHOWN ON PLAN)
B 83 1 HAND SINK 84 1 WALL MOUNTED RACK SHELF	CENTAUR SSHAND-SS EAGLE GROUP/METAL MASTERS 606643		0.5 0.5 1.5		WITH T&S B-1146-01 FAUCET. GC TO PROVIDE WALL BLOCKING  GC TO PROVIDE WALL BLOCKING
85 1 THREE COMPARTMENT SINK 85-A 1 SPLASH MOUNTED FAUCET	EAGLE GROUP/METAL MASTERS C314-24-3-24  T & S BRASS B-0231-CC		0.5 0.5		TO BE PROVIDED WITH (3) T &S B-3952 LEVER WASTES, (3) S/S SINK COVERS, LEFT END SPLASH AND TWIST BRACKETS
85-B 1 PRE-RINSE FAUCET  86 1 WALL SHELF  87 1 CONDENSATE HOOD	T & S BRASS  B-0133-B/B-015  EAGLE GROUP/METAL MASTERS WS1278-16/4  CAPTIVE AIRE  CUSTOM	6	0.5 0.5		GC TO PROVIDE WALL BLOCKING  GC TO PROVIDE WALL BLOCKING  ALL S/S 66" X 42" X 24" HIGH WILL FULL PERIMETER CUTTER & TOP ENCLOSURE PANELS
87 1 CONDENSATE HOOD  87-A 1 CONDENSATE FAN & DUCTWORK  E 88 1 SOILED DISHTABLE	CAPTIVE AIRE CUSTOM  NOT IN CONTRACT BY OTHERS  EAGLE GROUP/METAL MASTERS SDTLR-84-14/3			1.5	ALL S/S, 66" X 42" X 24" HIGH WILL FULL PERIMETER GUTTER & TOP ENCLOSURE PANELS  6'-9" FROM MACHINE X 7' LONG WITH 20" X 20" X 5" DEEP PRE-RINSE SINK, SCRAP BASKET WITH RACK SLIDES, SCRAP BLOCK, TABLE MOUNTED DOUBLE SIDED RACK SHELF, AND 12" X 7' LANDING SHELF
B 89 1 30" COCKTAIL STATION	T & S BRASS B-0133-B  KROWNE 21-30-7		0.5 0.5	0.5	GC TO PROVIDE WALL BLOCKING  WITH SC30F COVER, S/S LEGS AND 42" LONG DOUBLE BOTTLE RAIL (#RD-42)
90 1 BACK BAR EQUIPMENT 91 - SPARE NUMBER	PERLICK BBS60**L	5.5			ON CASTERS
B 92 - SPARE NUMBER					



### Foodservice & Interior Design

505 Collins Street South Attleboro, MA 02703 Phone: 800-556-7338

Fax: 508-761-3602 www.trimarkusa.com

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## **TIQA**

notify TriMark/United-East of any material or detail changes.

**Commerical Street** 

## Portland, ME 04101

**ISSUES** ISSUE DATE DESCRIPTION OF ISSUE BY A 8/5/I4 MECHANICAL CONNECTIONS CMB

B 8/10/I4 CHANGES PER SOLD PROPOSAL CMB

C 9/II/I4 SERVER STATION CHANGES CMB

D 9/12/I4 CEILING SOFFITS CMB

E 9/19/I4 EQUIPMENT CHANGES CMB

F 09/30/I4 FINAL SET JRD

**APPROVAL** 

APPROVED AS SUBMITTED
APPROVED AS NOTED NOT APPROVED/RESUBMIT

## GENERAL NOTES

THESE PLANS ARE PREPARED FOR THE CONVENIENCE OF OTHERS TO LOCATE MECHANICAL POINTS OF CONNECTIONS FOR FOODSERVICE EQUIPMENT. THEY ARE AS ACCURATE AS CAN BE DETERMINED AT THIS DATE. DISCREPANCIES MAY DEVELOP BETWEEN DIMENSIONS SHOWN, FINISHED DIMENSIONS, AND UTILITY CONNECTION/ROUGH-IN INFORMATION.

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ALL ELECTRICAL, PLUMBING, AND MECHANICAL UTILITY REQUIREMENT INFORMATION LISTED ON THE FOODSERVICE PLANS, IS SUBJECT TO CHANGE, BASED UPON FINAL EQUIPMENT PROPOSAL SELECTED BY THE OWNER/AND OR CONTRACTOR.

# FOODSERVICE EQUIPMENT PLAN

**Equipment Schedule** 14-129

\* \* \* \* \* \* СМВ

DRAWN BY: CHECKED BY: CONTRACT REP: JRD

DRAWING SCALE: 1/4"=1'-0" SHEET NUMBER: