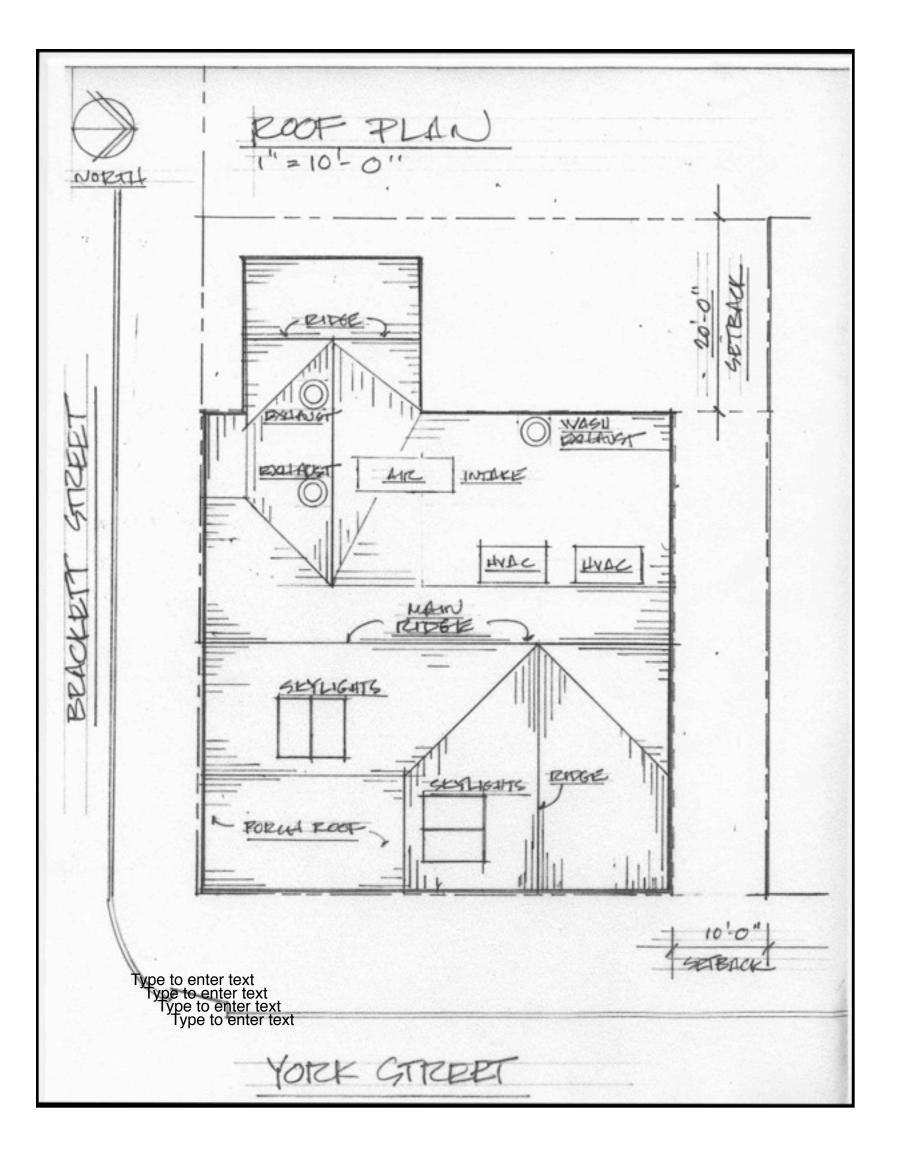
231 YORK STREET RESTAURANT

PORTLAND, MAINE



RELEVANT CODES

INTERNATIONAL BUILDING CODE 2003	REFERENCE
OCCUPANCY A (ASSEMBLY) CONSTRUCTION TYPE 5A UNSPRINKLED	303 T601
ALLOWABLE AREA (TABULAR): 11,500 SQ. FT. PROPOSED FLOOR AREA: 1000 SQ.FT. OPEN TO PUBLIC	T503
ALLOWABLE HEIGHT: (2) STORIES PROPOSED HEIGHT: (2) STORIES	T503 504.2
FIRE RESISTANCE RATING STRUCTURAL FRAME (1 HOUR) FIRE RESISTANCE RATING BEARING WALLS (1 HOUR) FIRE RESISTANCE RATING NON- BEARING WALLS AND PARTITIONS (0 HOURS) FIRE RESISTANCE RATING FLOOR CONSTRUCTION (1 HOUR) FIRE RESISTANCE ROOF CONSTRUCTION (1 HOUR) EXIT STAIRS: (1 HOUR)	T601 T601 T601 T601 1019.1
MEANS OF EGRESS A-2 OCCUPANT LOAD 1000/ 15 = 67 MINIMUM REQUIRED CORRIDOR WIDTH: 44"	1003 T- 1004.1.2 1005.1
FIRE PARTITIONS CORRIDOR FIRE PARTITION (NON-BEARING) 1 HOUR	708.1 T-1016.1 (Exception 4)

LIST OF DRAWINGS

CIVIL DRAWINGS

1-SITE PLAN
2-GRADING AND UTILITY PLAN
3-DETAILS
4-DETAILS

BOUNDARY AND TOPOGRAPHIC SURVEY

ARCHITECTURAL DRAWINGS

A-1 BASEMENT FLOOR PLAN
A-2 FIRST FLOOR PLAN
A-3 SECOND FLOOR PLAN
A-4 BUILDING SECTIONS
A-5 ELEVATIONS
A-6 WALL SECTION AND DETAILS

ELECTRICALS

EL-100 LIGHTING PLANS EP-100 POWER AND SYSTEMS PLANS ES-100 SITE LIGHTING POINT BY POINT

STRUCTURALS

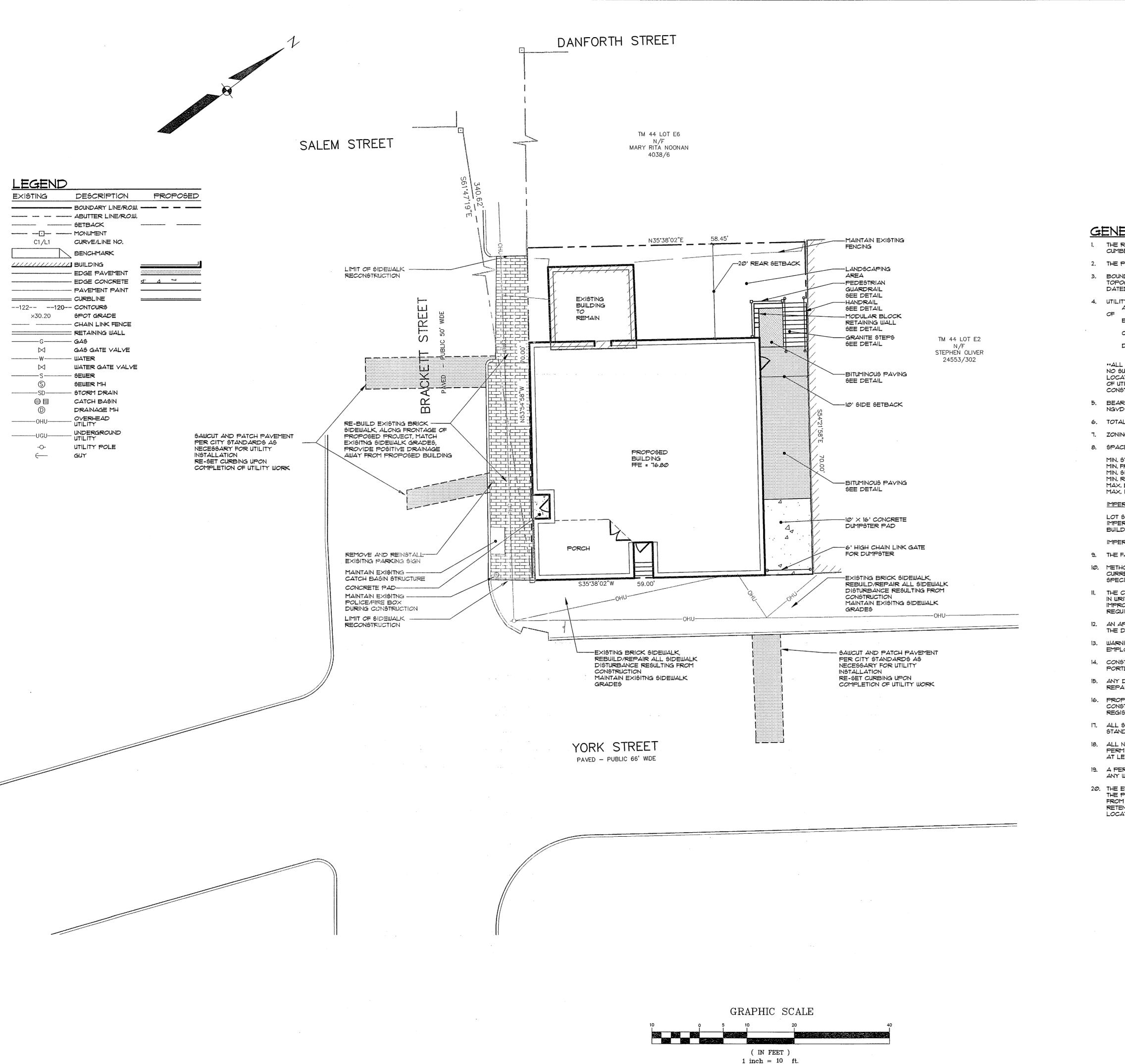
S-000 DETAILS
SB-100 FOUNDATION PLAN
SB-500 FOUNDATION DETAILS
SF-100 FIRST FLOOR FRAMING PLAN
SF-101 SECOND FLOOR FRAMING PLAN
SF-102 ROOF FRAMING PLAN

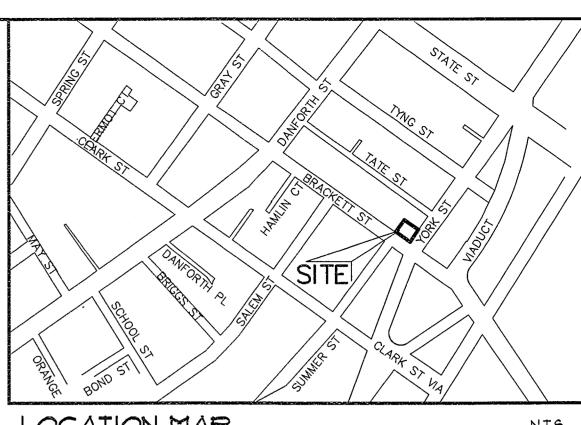
FOOD SERVICE PLANS

FS-1 FIRST FLOOR PLAN & SCHEDULE FS-1a BASEMENT PLAN FS-2 MECHANICAL SCHEDULE FS-3 FIRST FLOOR ELECTRICAL FS-3 BASEMENT ELECTRICAL FS-4 FIRST FLOOR PLUMBING FS-4 BASEMENT PLUMBING FS-5,6 & 7 DETAILS AND ELEVATIONS

CONTACTS

STRUCTURAL, ELECTRICAL, MECHANICAL DEVELOPER **ARCHITECT** CIVIL ENGINEER RESTAURANT EQUIPMENT **ENGINEERING** Dana/ Fisher, LLC Leland Hulst Sebago Technics Allied Engineering TJM Consulting, Inc. One Chabot St. 273 Maine Street, Suite 5 PO Box 169 **Architectural Services** 160 Veranda St. Westbrook, Maine 04098 Portland, Maine 04103 Yarmouth, Maine 04096 Portland, Maine 04112 278 Spring St. 207-671-5566 Portland, Maine 04102 207-847-3337 207-856-0277 207-221-2260 207-773-2843





LOCATION MAP

N.T.S.

GENERAL NOTES:

- . THE RECORD OWNER OF THE PROPERTY IS DANA FISHER, LLC. AS DESCRIBED IN A DEED RECORDED AT THE CUMBERLAND COUNTY REGISTRY OF DEEDS IN BOOK 26271 PAGE 194.
- 2. THE PROPERTY IS DEPICTED ON THE CITY OF PORTLAND TAX MAP 44/ LOT E3
- 3. BOUNDARY, AND TOPOGRAPHIC INFORMATION SHOWN HEREON IS BASED UPON AN PLAN TITLED BOUNDARY AND TOPOGRAPHIC SURVEY ON YORK AND BRACKETT STREET PORTLAND MAINE PREPARED BY OWEN HASKEL, INC. DATED OCTOBER 3, 2008
- 4. UTILITY INFORMATION SHOWN ON THESE PLANS IS BASED SOLEY ON THE FOLLOWING PLANS:

 A. PORTLAND S. PORTLAND BRIDGE OVER FORE RIVER, PREPARED BY STATE OF MAINE DEPARTMENT
 - TRANSPORTATION MAY 31, 1994 SHEET 5 OF 5

 B. PORTLAND SEWER SYSTEM INFILTRATION-INFLOW ANALYSIS PREPARED BY HUNTER-BALLEW
 ASSOCIATES 1982 STUDY AREA IV.
 - C. 5 UNIT CONDOMINIUMS, 20-24 BRACKETT STREET PREPARED BY OAK POINT ASSOCIATES DATED JULY 25 2003.
 - D. STATE OF MAINE DEPARTMENT OF TRANSPORTATION RIGHT OF WAY MAP, STATE HIGHWAY "14" SPUR, PREPARED NOVEMBER 1992

"ALL UTILTY LOCATIONS SHOWN ON THIS PLAN ARE BASED ON PLANS BY OTHERS AND FIELD OBSERVATIONS. NO SURVEY LOCATION OF UTILITIES WAS PERFORMED BY SEBAGO TECHNICS AS PART OF THESE PLANS. ALL LOCATIONS ARE CONSIDERED APPROXIMATE, CONTRACTOR IS RESPONSIBLE FOR VERIFYING EXACT LOCATION OF UTILITIES PRIOR TO CONSTRUCTION. CONTRACTOR IS RESPONSIBLE FOR NOTIFYING DIGSAFE PRIOR TO

- 5. BEARINGS ARE BASED ON MAINE STATE PLANE WEST ZONE, NAD 83. ELEVATION INFORMATION IS BASED ON
- 6. TOTAL AREA OF PARCEL IS APPROXIMATELY 0.090 ACRE.
- 7. ZONING DISTRICT: B-I NEIGHBORHOOD BUSINESS ZONE.
- 8. SPACE AND BULK CRITERIA:

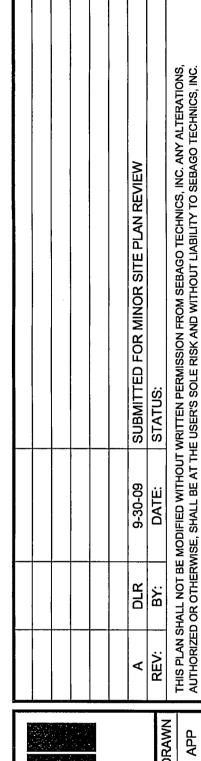
IMPERVIOUS RATIO CALCULATION

LOT SIZE 4,III

IMPERVIOUS AREA
BUILDING AND PAVEMENT 3,500 SF.

IMPERVIOUS RATIO = 85%

- 9. THE FACILITY IS SERVICED BY CITY SEWER, WATER, GAS, OVERHEAD ELECTRIC, TELEPHONE AND CABLE.
- IØ. METHODS AND MATERIALS USED IN THE CONSTRUCTION OF THE IMPROVEMENTS HEREIN SHALL CONFORM TO THE CURRENT CITY CONSTRUCTION STANDARDS AND SPECIFICATIONS AND/OR CURRENT M.D.O.T. STANDARDS AND SPECIFICATIONS.
- II. THE CONTRACTOR OR DEVELOPER IS REQUIRED TO NOTIFY THE CITY OF PORTLAND PUBLIC SERVICES DIVISION IN WRITING THREE (3) DAYS PRIOR TO THE BEGINNING OF CONSTRUCTION (874-8300 EXT. 8838). SHOULD THE IMPROVEMENTS BE OF SIGNIFICANT CONCERN OR IN A SENSITIVE AREA, A PRE-CONSTRUCTION MEETING MAY BE REQUIRED AT THE DISCRETION OF THE PUBLIC WORKS AUTHORITY.
- 12. AN APPROVED SET OF PLANS AND ALL APPLICABLE PERMITS MUST BE AVAILABLE AT THE CONSTRUCTION SITE.
 THE DEVELOPER, OR AN AUTHORIZED AGENT, MUST BE AVAILABLE AT ALL TIMES DURING CONSTRUCTION.
- 13. WARNING SIGNS, MARKERS, BARRICADES OR FLAG MEN, APPROPRIATE FOR THE TYPE OF CONSTRUCTION MUST BE EMPLOYED TO REGULATE TRAFFIC.
- 14. CONSTRUCTION DEBRIS SHALL BE CONTAINERIZED AND DISPOSED OF IN ACCORDANCE WITH CITY OF PORTLAND'S SOLID WASTE ORDINANCE CHAPTER 12.
- 15. ANY DAMAGE TO PUBLIC OR PRIVATE PROPERTY RESULTING FROM CONSTRUCTION ACTIVITIES SHALL BE REPAIRED BY THE DEVELOPER/CONTRACTOR AT THEIR EXPENSE.
- 16. PROPERTY MARKERS AND STREET LINE MONUMENTS SHALL BE PROPERLY PROTECTED AT ALL TIMES DURING CONSTRUCTION TO INSURE THEIR INTEGRITY. IF DISTURBED THEY SHALL BE REPLACED BY A SURVEYOR REGISTERED IN THE STATE OF MAINE AT THE CONTRACTOR/DEVELOPER'S EXPENSE.
- 17. ALL SANITARY SERVICES AND APPURTENANCES SHALL BE CONSTRUCTED IN ACCORDANCE WITH THE CURRENT STANDARDS AND SPECIFICATIONS OF THE CITY OF PORTLAND PUBLIC SERVICES DIVISION.
- 18. ALL NEW CONNECTIONS, RECONNECTIONS, ETC. TO SANITARY OR STORM SEWERS SHALL REQUIRE A CONNECTION PERMIT PRIOR TO BEGINNING ANY WORK. THE CITY OF PORTLAND PUBLIC SERVICES DIVISION MUST BE NOTIFIED AT LEAST 24 HOURS PRIOR TO COMMENCEMENT TO ALLOW FOR INSPECTION.
- 19. A PERMIT MUST BE OBTAINED FROM THE CITY OF PORTLAND PUBLIC SERVICES DIVISION PRIOR TO BEGINNING ANY WORK WITHIN THE CITY RIGHT-OF-WAY.
- 20. THE ENTIRE SITE SHALL BE DEVELOPED AND/OR MAINTAINED AS DEPICTED ON THE SITE PLAN. APPROVAL OF THE PLANNING AUTHORITY OR PLANNING BOARD SHALL BE REQUIRED FOR ANY ALTERATIONS TO OR DEVIATIONS FROM THE APPROVED SITE PLAN, INCLUDING, WITHOUT LIMITATION, TOPOGRAPHY, DRAINAGE, LANDSCAPING, RETENTION OF WOODED OR LAWN AREAS, ACCESS SIZE, LOCATION AND SURFACING OF PARKING AREAS, AND LOCATION AND SIZE OF BUILDINGS.



Sebago Technics

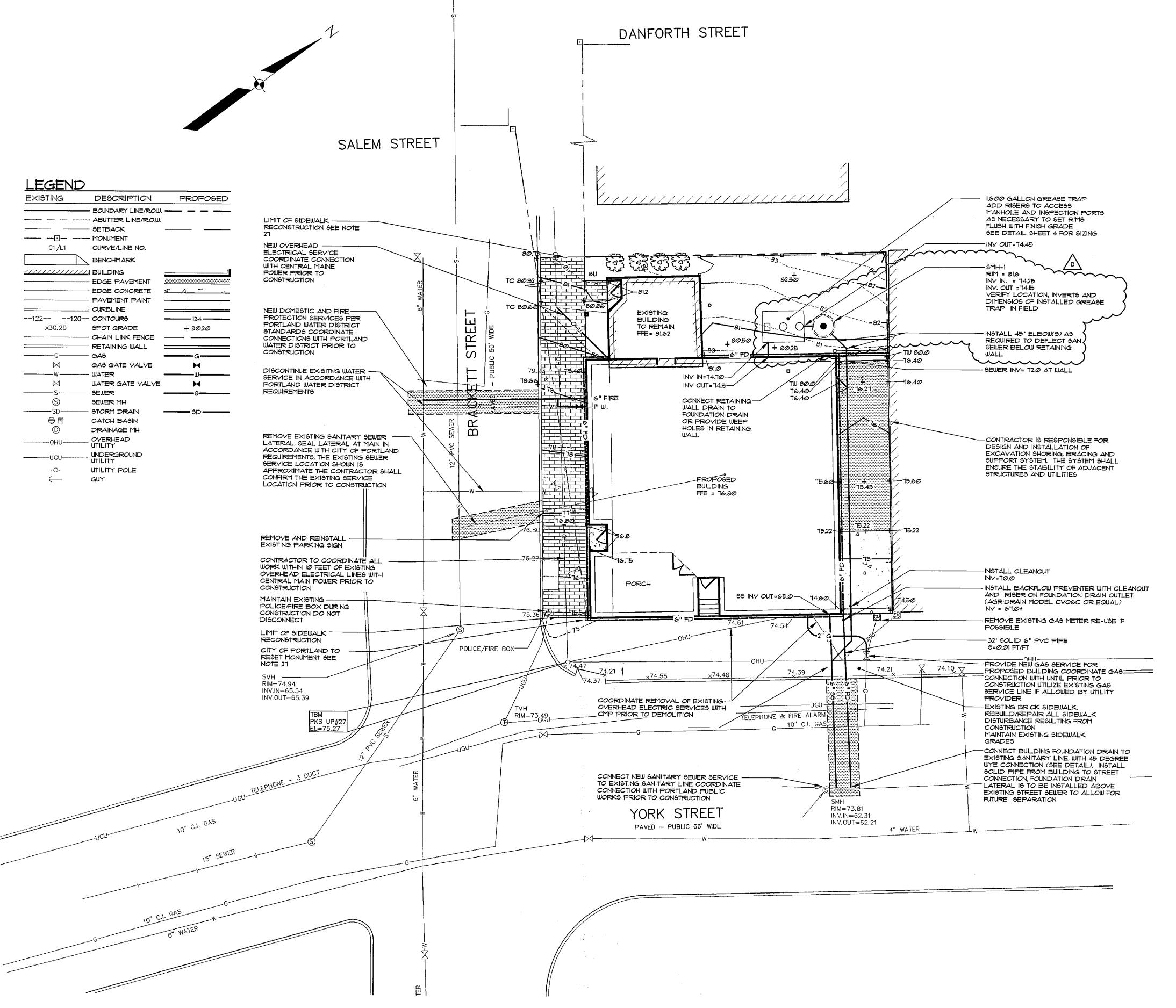
Engineering Expertise You Can Build On
One Chabot Street 250 Goddard Rd. - Suite B
Westbrook, Me 04098-1339 Lewiston, ME 04240
Tel (207) 856-0277 Tel (207) 783-5656

www.sebagotechnics.com
PROJECT NO FIELD BOOK DESIGN CHKD
09313 N/A APP DLR

DF:
231 YORK STREET
ORK STREET
ORTLAND, MAINE
OR:
DANA FISHER, LLC.
0.0. BOX 169

DATE SCALE
9-25-09 1"=10'

SHEET 1 OF 4

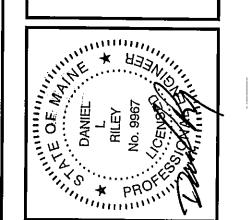


CONSTRUCTION NOTES

- ALL WORK SHALL CONFORM TO THE APPLICABLE CODES AND ORDINANCES.
- CONTRACTOR SHALL VISIT THE SITE AND FAMILIARIZE HIM OR HERSELF WITH ALL CONDITIONS AFFECTING THE PROPOSED WORK AND SHALL MAKE PROVISIONS AS TO THE COST THEREOF, CONTRACTOR SHALL BE RESPONSIBLE FOR FAMILIARIZING HIM OR HERSELF WITH ALL CONTRACT DOCUMENTS, FIELD CONDITIONS AND DIMENSIONS AND CONFIRMING THAT THE WORK MAY BE ACCOMPLISHED AS SHOWN PRIOR TO PROCEEDING WITH CONSTRUCTION, ANY DISCREPANCIES SHALL BE BROUGHT TO THE ATTENTION OF THE ENGINEER PRIOR TO THE COMMENCEMENT OF WORK
- 3. CONTRACTOR SHALL NOTIFY ENGINEER OF ALL ITEMS NOTED AS "EXISTING" WHICH ARE NOT FOUND IN THE FIELD.
- INSTALL ALL EQUIPMENT AND MATERIALS IN ACCORDANCE WITH MANUFACTURER'S RECOMMENDATIONS AND OWNER'S REQUIREMENTS UNLESS SPECIFICALLY OTHERWISE INDICATED OR WHERE LOCAL CODES OR REGULATIONS
- CONTRACTOR SHALL VERIFY ALL DIMENSIONS AND CONDITIONS IN THE FIELD PRIOR TO FABRICATION AND ERECTION OF ANY MATERIAL. ANY UNUSUAL CONDITIONS SHALL BE REPORTED TO THE ATTENTION OF THE
- 6. CONTRACTOR SHALL CLEAN AND REMOVE DEBRIS AND SEDIMENT DEPOSITED ON PUBLIC STREETS, SIDEWALKS, ADJACENT AREAS, OR OTHER PUBLIC WAYS DUE TO CONSTRUCTION.
- CONTRACTOR SHALL INCORPORATE PROVISIONS AS NECESSARY IN CONSTRUCTION TO PROTECT EXISTING STRUCTURES, PHYSICAL FEATURES, AND MAINTAIN SITE STABILITY DURING CONSTRUCTION, CONTRACTOR SHALL RESTORE ALL AREAS TO ORIGINAL CONDITION AND AS DIRECTED BY DESIGN DRAWINGS.
- 8. SITE CONTRACTOR SHALL OBTAIN ALL REQUIRED PERMITS PRIOR TO CONSTRUCTION.
- ALL EROSION AND SEDIMENT CONTROL MEASURES SHALL BE INSTALLED IN ACCORDANCE WITH "MAINE EROSION AND SEDIMENTATION CONTROL HANDBOOK FOR CONSTRUCTION: BEST MANAGEMENT PRACTICES" PUBLISHED BY THE CUMBERLAND COUNTY SOIL AND WATER CONSERVATION DISTRICT AND MAINE DEPARTMENT OF ENVIRONMENTAL PROTECTION, MARCH 1991 OR LATEST EDITION. IT SHALL BE THE RESPONSIBILITY OF THE CONTRACTOR TO POSSESS A COPY OF THE EROSION CONTROL PLAN AT ALL TIMES.
- 10. THE CONTRACTOR IS HEREBY CAUTIONED THAT ALL SUBSURFACE UTILITY LINES SHOWN HEREON ARE BASED SOLELY ON THE FIELD LOCATION OF VISIBLE STRUCTURES, SMH'S, CB'S, HYDRANTS, ETC. IN CONJUNCTION WITH DESIGN AND OR AS-BUILT PLANS SUPPLIED TO SEBAGO TECHNICS INC. BY OTHERS, THE INFORMATION IS NOT TO BE RELIED ON AS BEING EXACT OR COMPLETE. PRIOR TO ANY CONSTRUCTION, EXCAVATION, TEST BORINGS, DRILLING, ETC. THE CONTRACTOR SHALL CONTACT DIG SAFE (1-888-DIGSAFE) AT LEAST THREE (3) BUT NOT MORE THAN THIRTY (30) DAYS PRIOR TO COMMENCEMENT AND A SITE IDENTIFICATION NUMBER ALONG WITH A SAFE TO DIG DATE OBTAINED. THE SITE CONTRACTOR SHALL BE RESPONSIBLE FOR FIELD VERIFYING THE LOCATION, DEPTH AND MATERIAL OF ALL SUBSURFACE UTILITY LINES SHOWN HEREON AND ANY AND ALL OTHERS LOCATED ON SITE WITHIN THE CONSTRUCTION AREA
- CONTRACTOR SHALL BE AWARE THAT DIG SAFE ONLY NOTIFIES ITS "MEMBER" UTILITIES ABOUT THE DIG. WHEN NOTIFIED, DIG SAFE WILL ADVISE CONTRACTOR OF MEMBER UTILITIES IN THE AREA, CONTRACTOR IS RESPONSIBLE FOR IDENTIFYING AND CONTACTING NON-MEMBER UTILITIES DIRECTLY. NON-MEMBER UTILITIES MAY INCLUDE TOWN OR CITY WATER AND SEWER DISTRICTS AND SMALL LOCAL UTILITIES, AS WELL AS USG PUBLIC WORKS SYSTEMS.
- CONTRACTORS SHALL BE RESPONSIBLE FOR COMPLIANCE WITH THE REQUIREMENTS OF 23 MRSA 3360-A. IT SHALL BE THE RESPONSIBILITY OF THE CONTRACTOR TO COORDINATE WITH THE APPROPRIATE UTILITIES TO OBTAIN AUTHORIZATION PRIOR TO RELOCATION OF ANY EXISTING UTILITIES WHICH CONFLICT WITH THE PROPOSED IMPROVEMENTS SHOWN ON THESE PLANS, IF A UTILITY CONFLICT ARISES, THE CONTRACTOR SHALL IMMEDIATELY NOTIFY THE OWNER, THE MUNICIPALITY AND APPROPRIATE UTILITY COMPANY PRIOR TO PROCEEDING WITH ANY RELOCATION.
- 13. ALL PAVEMENT MARKINGS AND DIRECTIONAL SIGNAGE SHOWN ON THE PLAN SHALL CONFORM TO THE MANUAL OF UNIFORM TRAFFIC CONTROL DEVICES (MUTCD) STANDARDS.
- 14. ALL PAYEMENT JOINTS SHALL BE SAUCUT PRIOR TO PAYING TO PROVIDE A DURABLE AND UNIFORM JOINT.
- 15. NO HOLES, TRENCHES OR STRUCTURES SHALL BE LEFT OPEN OVERNIGHT IN ANY EXCAVATION ACCESSIBLE TO THE PUBLIC OR IN PUBLIC RIGHTS-OF-WAY.
- 16. ALL WORK WITHIN THE PUBLIC RIGHT-OF-WAY SHALL REQUIRE A M.D.O.T. PERMIT AS WELL AS PERMITS FROM THE CITY AS APPLICABLE.
- 17. IMMEDIATELY UPON COMPLETION OF CUTS/FILLS, THE CONTRACTOR SHALL STABILIZE DISTURBED AREAS IN ACCORDANCE WITH EROSION CONTROL NOTES AND AS SPECIFIED ON PLANS.
- IS. THE CONTRACTOR SHALL BE FULLY AND SOLELY RESPONSIBLE FOR THE REMOVAL, REPLACEMENT AND RECTIFICATION OF ALL DAMAGED AND DEFECTIVE MATERIAL AND WORKMANSHIP IN CONNECTION WITH THE CONTRACT WORK THE CONTRACTOR SHALL REPLACE OR REPAIR AS DIRECTED BY THE OWNER ALL SUCH DAMAGED OR DEFECTIVE MATERIALS WHICH APPEAR WITHIN A PERIOD OF ONE YEAR FROM THE DATE OF
- 19. ALL WORK PERFORMED BY THE GENERAL CONTRACTOR AND/OR TRADE SUBCONTRACTOR SHALL CONFORM TO THE REQUIREMENTS OF LOCAL, STATE OR FEDERAL LAWS, AS WELL AS ANY OTHER GOVERNING REQUIREMENTS, WHETHER OR NOT SPECIFIED ON THE DRAWINGS.
- 20. WHERE THE TERMS "APPROVED EQUAL", "OTHER APPROVED", "EQUAL TO", "ACCEPTABLE" OR OTHER GENERAL QUALIFYING TERMS ARE USED IN THESE NOTES, IT SHALL BE UNDERSTOOD THAT REFERENCE IS MADE TO THE RULING AND JUDGMENT OF SEBAGO TECHNICS, INC.
- THE GENERAL CONTRACTOR SHALL PROVIDE ALL NECESSARY PROTECTION FOR THE WORK UNTIL TURNED OVER
- TO THE OWNER. 22. THE GENERAL CONTRACTOR SHALL MAINTAIN A CURRENT AND COMPLETE SET OF CONSTRUCTION DRAWINGS ON
- 23. THE CONTRACTOR SHALL TAKE FULL RESPONSIBILITY FOR ANY CHANGES AND DEVIATION OF APPROVED PLANS
- NOT AUTHORIZED BY THE ARCHITECT/ENGINEER OR OWNER.
- 24. DETAILS ARE INTENDED TO SHOW END RESULT OF DESIGN. ANY MODIFICATION TO SUIT FIELD DIMENSION AND CONDITION SHALL BE SUBMITTED TO THE ENGINEER FOR REVIEW AND APPROVAL PRIOR TO ANY WORK.

SITE DURING ALL PHASES OF CONSTRUCTION FOR USE OF ALL TRADES.

- 25. BEFORE THE FINAL ACCEPTANCE OF THE PROJECT, THE CONTRACTOR SHALL REMOVE ALL EQUIPMENT AND MATERIALS, REPAIR OR REPLACE PRIVATE OR PUBLIC PROPERTY WHICH MAY HAVE BEEN DAMAGED OR DESTROYED DURING CONSTRUCTION, CLEAN THE AREAS WITHIN AND ADJACENT TO THE PROJECT WHICH HAVE BEEN OBSTRUCTED BY HIS/HER OPERATIONS, AND LEAVE THE PROJECT AREA NEAT AND PRESENTABLE.
- 26. THE CONTRACTOR SHALL DESIGN, FURNISH, INSTALL, MONITOR AND MAINTAIN EXCAVATION SUPPORT AND PROTECTION SYSTEMS CAPABLE OF SUPPORTING EXCAYATION SIDE WALLS AND OF RESISTING SOIL AND HYDROSTATIC PRESSURE AND SUPERIMPOSED AND CONSTRUCTION LOADS. THE SYSTEM SHALL ENSURE THE STABILITY OF ADJACENT STRUCTURES AND UTILITIES. THE DESIGN OF THE EXCAVATION SUPPORT SYSTEM, INCLUDING ESTABLISHING CRITERIA AND PERFORMANCE REQUIREMENTS AND COMPLETING A COMPREHENSIVE ENGINEERING ANALYSIS SHALL BE COMPLETED BY A PROFESSIONAL ENGINEER, LICENSED IN THE STATE OF MAINE.
- 27. THE CITY OF PORTLAND IS SCHEDULED TO INSTALL NEW CURBING AND BRICK SIDEWALK ALONG BRACKETT STREET DURING THE SUMMER OF 2010. THE APPLICANT IS NOT REQUIRED TO CONSTRUCT THIS SIDEWALK.



	DLR 8-30-10 ADDED SANITARTY MANHOLE SMH-1	DLR 4-21-10 REVISED PER CONDITIONS OF APPROVAL	DLR 3-8-10 REVISED PER CITY STAFF COMMENTS	DLR 9-30-09 SUBMITTED FOR MINOR SITE PLAN REVIEW	BY: DATE: STATIS.	11.50	LL NOT BE MODIFIED WITHOUT WRITTEN PERMISSION FROM SEBAGO TECHNICS. INC. ANY ALTERATIONS.	UTHORIZED OR OTHERWISE, SHALL BE AT THE USER'S SOLE RISK AND WITHOUT LIABILITY TO SEBAGO TECHNICS, INC.	
	DLR	DLR	DLR	DLR	ΑY.		HALL NOT B	D OR OTHER	
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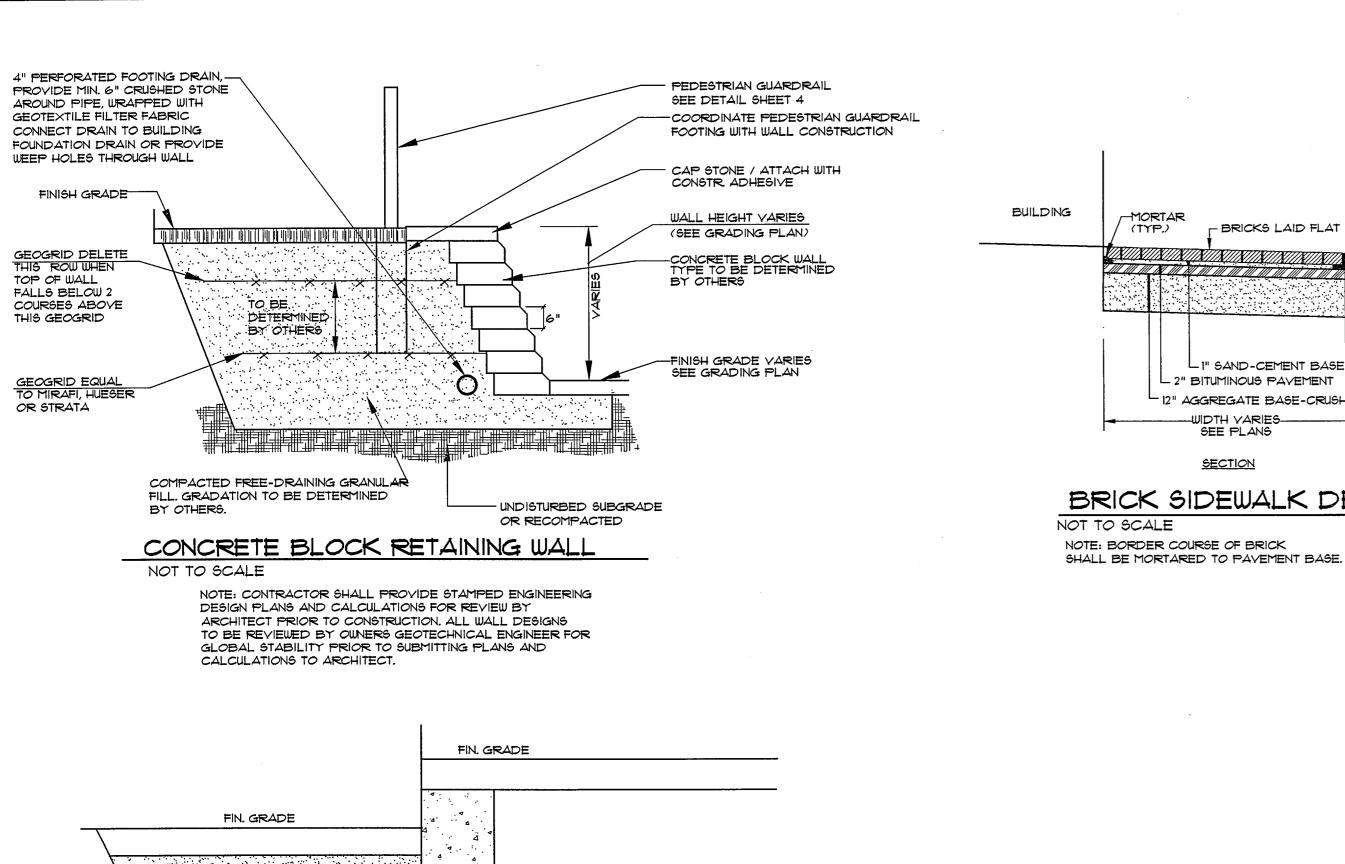
echnics You Can Build O Sebago

SCALE

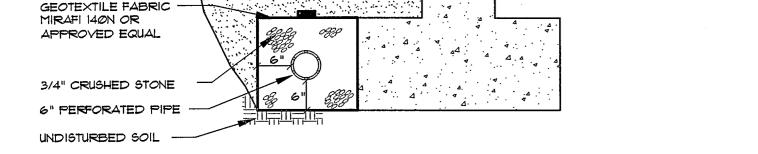
9-25-09 1"≔10'

(IN FEET)

1 inch = 10 ft.



- FOUNDATION



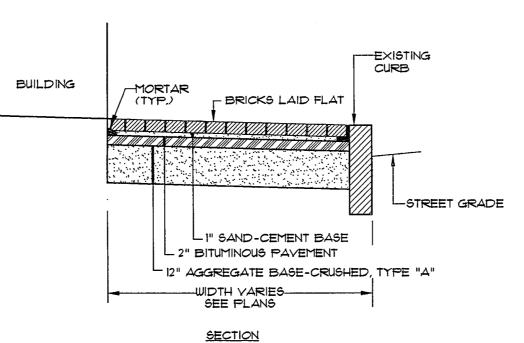
TYPICAL FOUNDATION DRAIN SECTION

SELECT FILL

ENGINEER

AS APPROVED BY

NOT TO SCALE

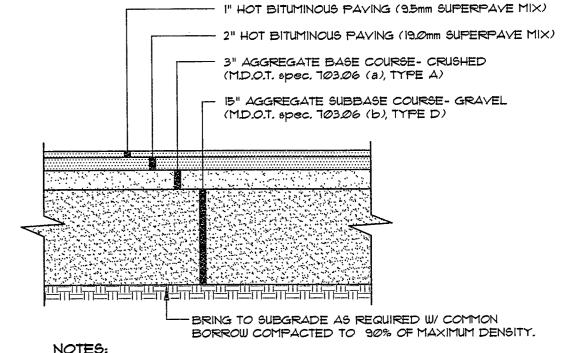


BRICK SIDEWALK DETAIL

-BROOM FINISH -*5 REBAR @ 12" O.C., E.W. F'c=4000 psi -½" CLOSED CELL POLYETHYLENE EXPANSION JOINT FILLER INSTALL EXPANSION JOINT WHERE SLAB ABUTS BUILDINGS - 15" AGGREGATE SUBBASE COURSE- GRAVEL (M.D.O.T. spec. 703.06 (b), TYPE D)
- NATIVE SOIL 1. PROVIDE CONTRACTION CONTROL JOINTS EVERY 6'

TYPICAL CONCRETE SLAB NOT TO SCALE

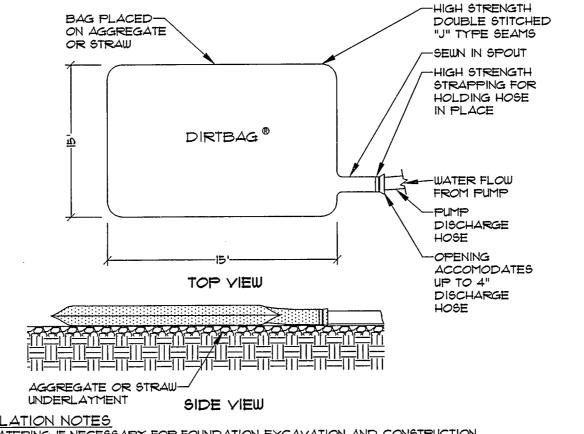
IN EACH DIRECTION



- I. COMPACT GRAVEL SUBBASE, BASE COURSE TO 92% OF MAXIMUM DENSITY USING HEAVY ROLLER COMPACTION.
- 2. CONTRACTOR SHALL SET GRADE STAKES MARKING SUBBASE AND FINISH GRADE ELEVATIONS FOR CONSTRUCTION REFERENCE.
- 3. CONTRACTOR MAY REPLACE BITUMINOUS PAYING SECTION WITH TWO (2) 1-1/2" LIFTS OF 12.5mm SUPERPAVE MIX. SUBMIT PAVEMENT MIX DESIGN PRIOR TO CONSTRUCTION.

TYP. PAVED ALLEY SECTION

NOT TO SCALE



INSTALLATION NOTES DEWATERING IF NECESSARY FOR FOUNDATION EXCAVATION AND CONSTRUCTION. REMOVAL OF ACCUMULATED SEDIMENT SHALL BE ACCOMPLISHED WITHOUT DISCHARGING SEDIMENT LADEN WATER TO THE CITY OF PORTLAND STORMWATER

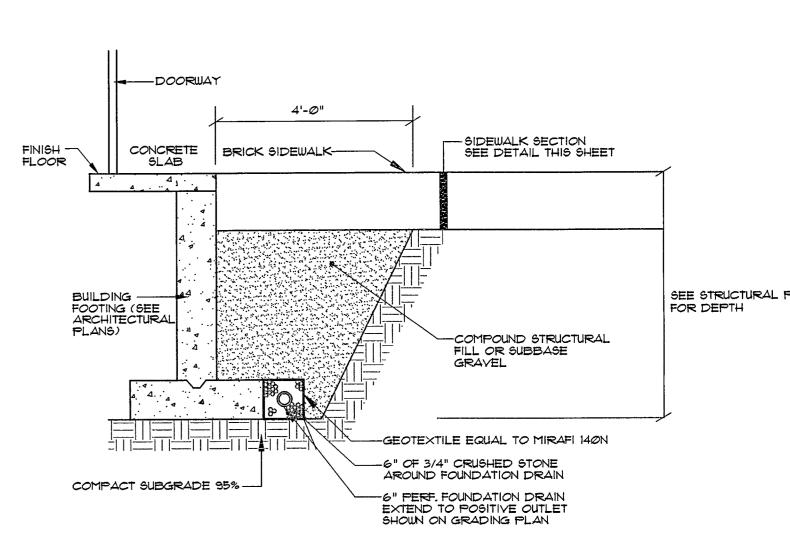
2. CONTRACTOR MAY UTILIZE A GEOTEXTILE PUMPED SEDIMENT CONTROL DEVICE ("DIRTBAG" OR EQUIVALENT).

INFRASTRUCTURE

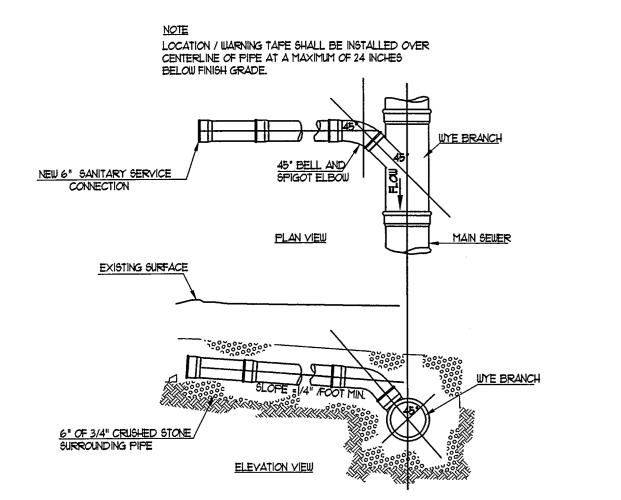
3. INSTALL DIRTBAG ON A 3" BED OF HAY TO MAXIMIZE FLOW OF WATER THROUGH ALL SURFACES OF THE BAG. 4. SURROUND DIRTBAG WITH A DOUBLE ROW OF SILTATION FENCE, OR AN EROSION

CONTROL BERM BACKED BY SILTATION FENCE.

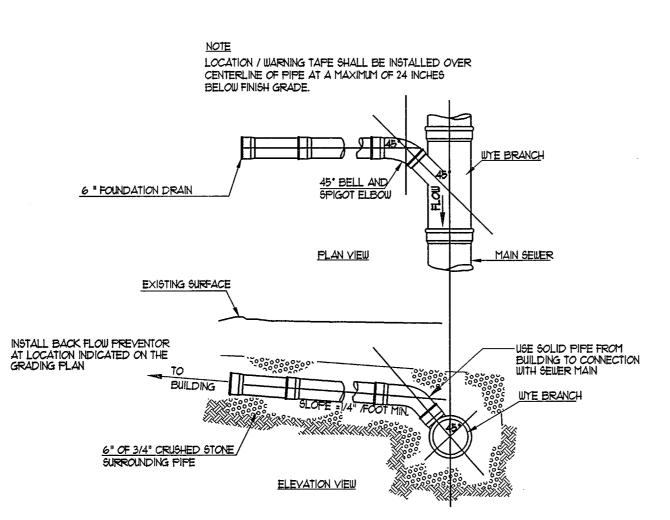
DIRTBAG PUMPED SILT CONTROL SYSTEM NOT TO SCALE



GRANULAR BASE @ DOOR THRESHOLD NOT TO SCALE



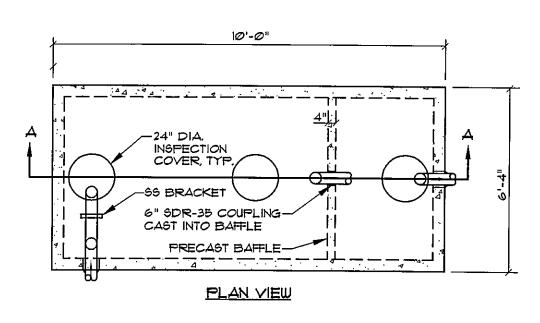
TYPICAL SEWER LATERAL WYE CONNECTION DETAIL NOT TO SCALE

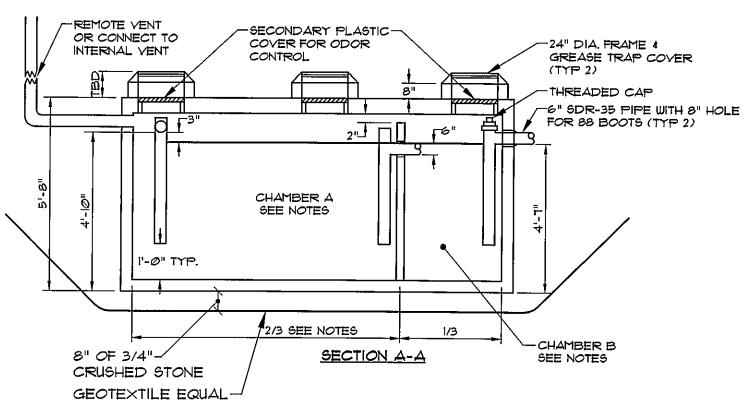


TYPICAL FOUNDATION DRAIN LATERAL WYE CONNECTION DETAIL

SCALE N.T.S. 9-25-09

SHEET 3 OF 4





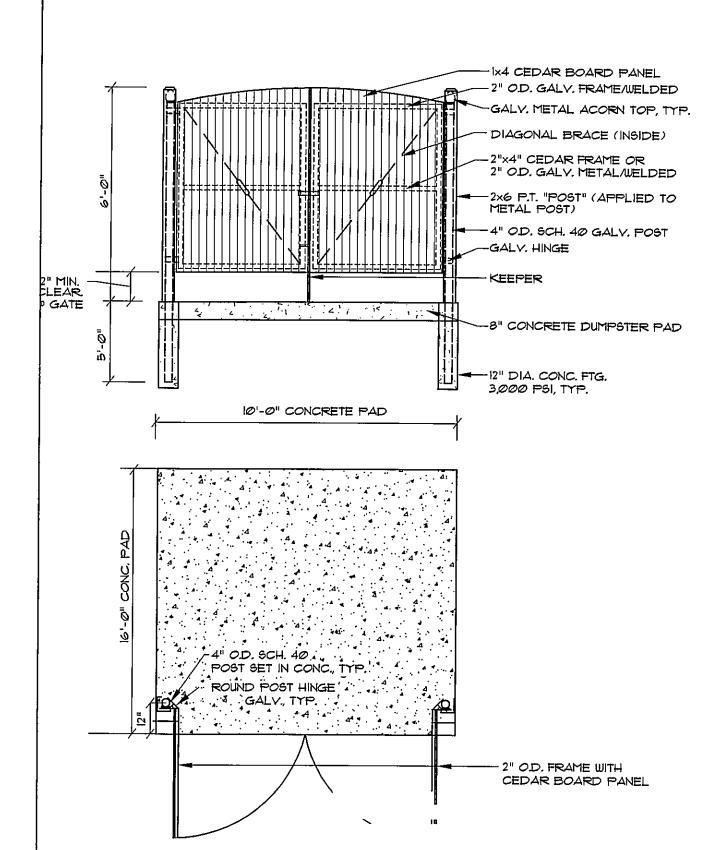
TO MIRAFI 600X

CONCRETE 5000 PSI AT 28 DAYS

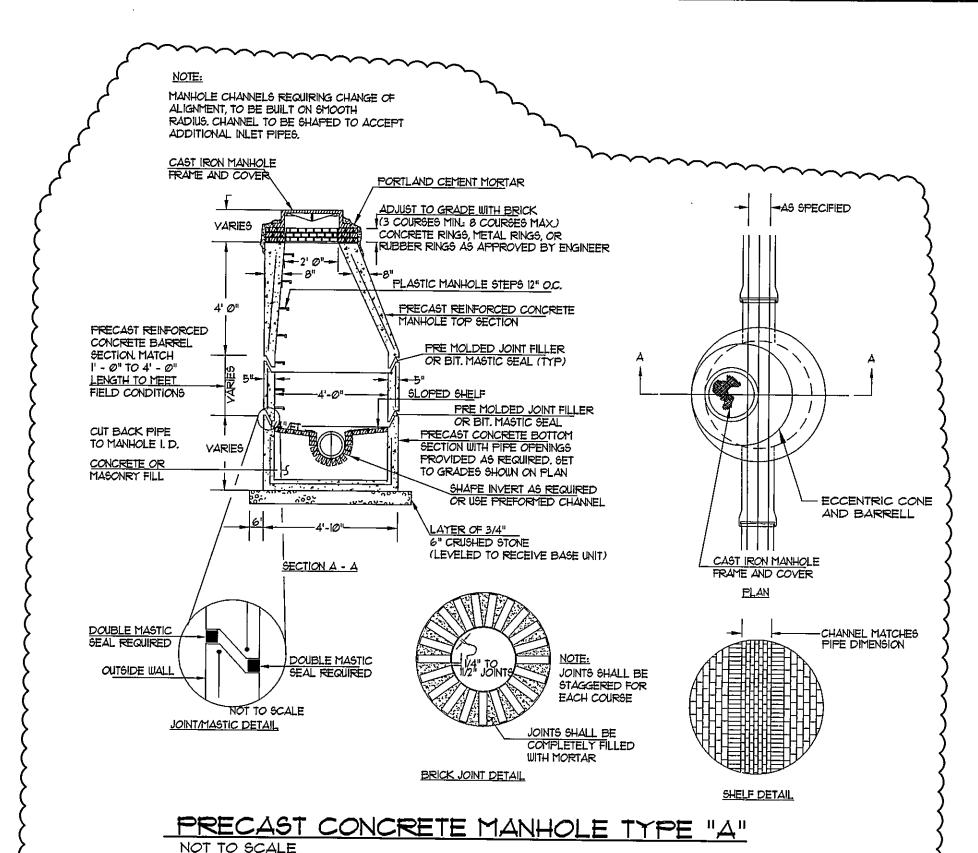
FLOW THROUGH TANK

- H-20 LOADING 3. JOINTS SEALED WITH BUTYL RUBBER JOINT SEALANT (ASSHTO M-19) 4. FORMULA FOR SIZING THE TRAP: TANK SHALL BE SIZED TO PROVIDE A MINIMUM TOTAL VOLUME OF 1,500 GALLONS.
- CHAMBER "A" (2/3 OF TANK VOLUME) MUST BE EQUIVALENT TO THE AVERAGE DAILY PROCESS FLOW FROM THE FACILITY (1,000 GALLONS MINIMUM)
- CHAMBER "B" SHALL PROVIDE 1/3 OF TANK YOLUME (500 GALLONS MINIMUM). 5. NO DOMESTIC SANITARY OR OTHER EXTRANEOUS WASTES SHALL

GREASE TRAP NOT TO SCALE



TYPICAL DUMPSTER GATE NOT TO SCALE

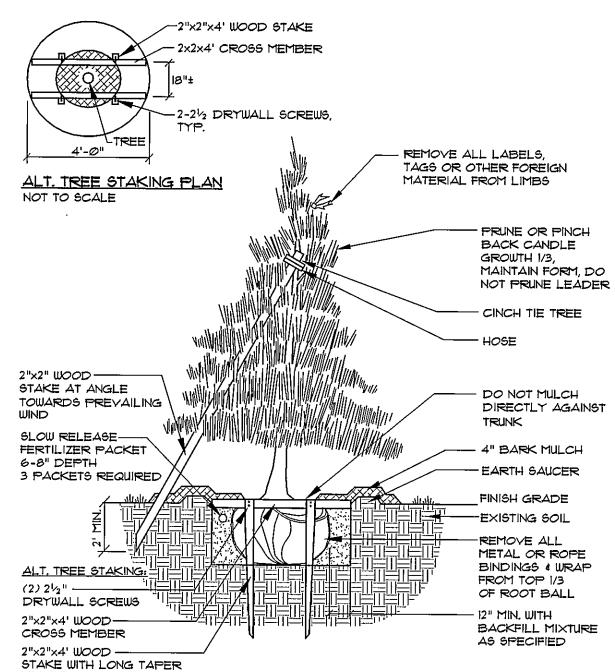


GENERAL NOTES FOR MANHOLES AND CATCH BASINS L ALL CONCRETE SHALL BE CLASS "A" AND HAVE A MINIMUM ULTIMATE COMPRESSIVE STRENGTH OF 4000 Ibs. FER SQ. INCH

- AT THE END OF 28 DAYS, UNLESS OTHERWISE NOTED. 2. PRECAST REINFORCED CONE BARREL MANUFACTURED PER ASTM
- SPEC. C-478-67 GRADE MA AND SA.
- 4. ALL MANHOLES SHALL HAVE A BITUMINOUS WATERPROOFING APPLIED TO THE EXTERIOR SURFACE. IF CONSTRUCTED OF BRICK MASONRY, SURFACE SHALL BE PLASTERED WITH A SMOOTH MORTAR FINISH 3/8" THICK AFTER THE MORTAR HAS SET, THE SURFACE SHALL BE WATERPROOFED AS REQUIRED BY SUPPLEMENTAL SPECIFICATIONS
- 5. CASTINGS SHALL CONFORM TO ASTM DESIGNATION A48-CLASS 35. ALL PARTS OF CASTINGS, EXCEPT FINISHED SURFACE, SHALL RECEIVE A COAT OF COAL TAR PITCH VARNISH OR ASPHALTUM PAINT WHICH SHALL II. ALL CATCH BASING SHALL INCLUDE 3' DEEP SUMPS BE SMOOTH AND TOUGH BUT NOT BRITTLE.
- 6. MANHOLES MAY BE CONSTRUCTED OF MASONRY, PRECAST REINFORCED CONCRETE, OR CAST IN PLACE.
- 1. ALL PRECAST MANHOLES AND CATCH BASINS SHALL BE IDENTIFIED BY <u>STATION</u> AND <u>OFFSET</u>, PAINTED ON THE SIDE OF THE STRUCTURE BY THE MANUFACTURER.
- 3. SEIVER BRICK SHALL CONFORM TO ASTM SPEC. DESIGNATE ON C-32-63, 8. STORM AND SEIVER MANHOLES SHALL HAVE SOLID COVERS WITH ONE DRILLED PICK HOLE.

9. EXISTING MANHOLES, CATCH BASINS, FRAMES, AND COVERS SHALL

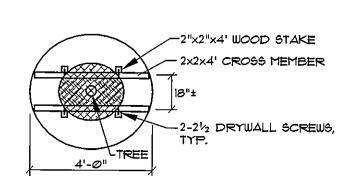
- BE SALVAGED BY THE CONTRACTOR, AND SHALL REMAIN THE PROPERTY OF THE CITY OF PORTLAND. SEE PLANS FOR STRUCTURES THAT REQUIRE BOLTED AND SEALED SANITARY MANHOLE COVERS, BOLTED COVERS SHALL BE ETHERIDGE FOUNDARY G245N OR EQUAL.
- PROVIDE NEOPRENE GASKET AND STAINLESS STEEL BOLTS.

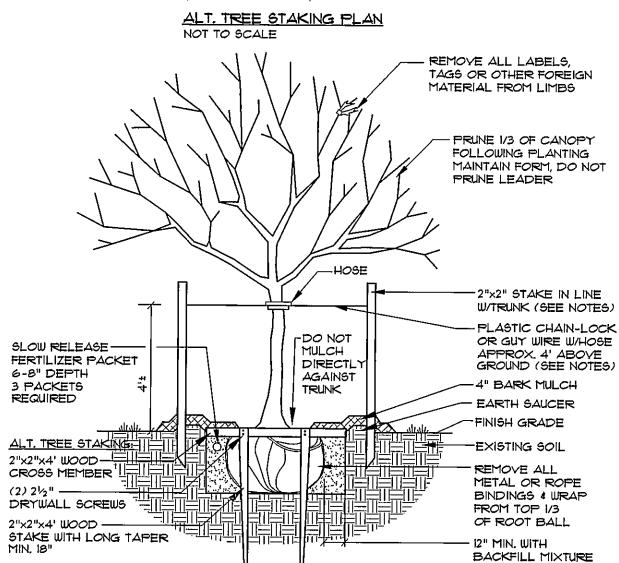


NOT TO SCALE

- INSTALL STAKES AND GUYS TO TREES IF THE FOLLOWING APPLY:
- 1. THE TREE IS OF SUBSTANTIAL SIZE. 2. THE PLANTING LOCATION IS EXTREMELY WINDY, AS ON OPEN
- UNDEVELOPED SITES.
- 3. THE PLANTING LOCATION IS COMPRISED OF SAND OR OTHER LOOSE TEXTURED SOILS. 4. IF STAKES AND GUYS ARE REQUIRED, REMOVE AFTER ONE

DECIDUOUS TREES EVERGREEN TREES 1'-0" IN HEIGHT & UNDER





INSTALL STAKES AND GUYS TO TREES IF THE FOLLOWING APPLY:

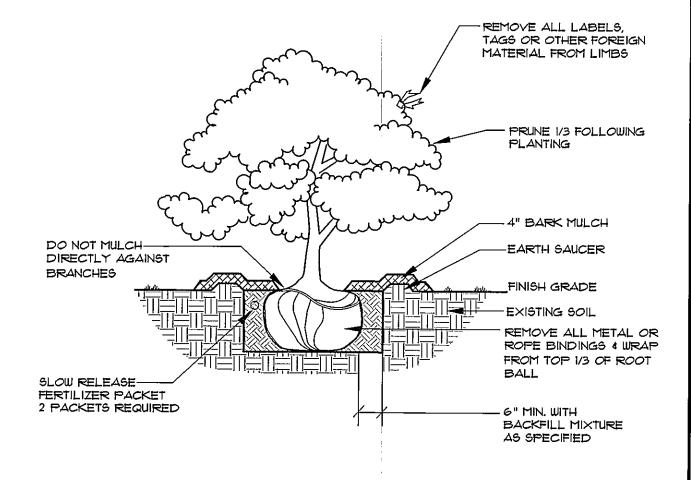
AS SPECIFIED

- I. THE TREE IS OF SUBSTANTIAL SIZE.
- 2. THE PLANTING LOCATION IS EXTREMELY WINDY, AS ON OPEN UNDEVELOPED SITES.
- 3. THE PLANTING LOCATION IS COMPRISED OF SAND OR OTHER LOOSE TEXTURED SOILS.
- 4. IF STAKES AND GUYS ARE REQUIRED, REMOVE AFTER ONE

DECIDUOUS TREES 2" TO 4" CALIPER NOT TO SCALE

LANDSCAPE NOTES

- PLANT QUANTITIES SHOWN ON PLANT LISTS ARE FOR CONVENIENCE TO THE CONTRACTOR ONLY. THE CONTRACTOR IS RESPONSIBLE FOR ALL PLANT MATERIAL INSTALLATION AS SHOWN ON PLANS.
- SIZE AND GRADING STANDARDS OF PLANT MATERIALS SHALL CONFORM TO THE LATEST EDITION OF "U.S.A. STANDARD FOR NURSERY STOCK," BY THE AMERICAN ASSOCIATION OF NURSERYMEN, INC.
- 3. ALL PLANT MATERIAL SHALL BE FREE FROM INSECTS AND DISEASE.
- 4. ALL PLANTING SHALL BE DONE IN ACCORDANCE WITH ACCEPTABLE HORTICULTURAL PRACTICES. THIS IS TO INCLUDE PROPER PLANTING MIX, PLANT BED AND TREE PIT PREPARATION, PRUNING, STAKING OR GUYING, WRAPPING, SPRAYING, FERTILIZATION, PLANTING AND ADEQUATE MAINTENANCE UNTIL ACCEPTANCE BY THE OWNER
- PLANT MATERIAL SHALL BE GUARANTEED FOR A PERIOD OF ONE YEAR BY THE CONTRACTOR AND A PERIOD OF TWO YEARS THEREAFTER BY THE OWNER FROM DATE OF INSTALLATION. DURING THE ONE YEAR GUARANTEE PERIOD, DEAD PLANT MATERIAL SHALL BE REPLACED AT NO COST TO THE OWNER. AT THE END OF THE ONE YEAR PERIOD, THE CONTRACTOR SHALL OBTAIN FINAL ACCEPTANCE FROM THE OWNER
- 6. ALL GRASS, OTHER VEGETATION AND DEBRIS SHALL BE REMOVED FROM ALL PLANTING AREAS PRIOR TO PLANTING.
- EXISTING TREES TO BE PRESERVED WILL BE PROTECTED DURING CONSTRUCTION AND SHALL BE THE RESPONSIBILITY OF THE GENERAL
- 8. THE LANDSCAPE CONTRACTOR IS ADVISED OF THE PRESENCE OF THE UNDERGROUND UTILITIES AND SHALL VERIFY THE EXISTENCE AND LOCATION OF SAME BEFORE COMMENCING AND DIGGING OPERATIONS. THE LANDSCAPE CONTRACTOR SHALL REPLACE OR REPAIR UTILITIES, PAVING, WALKS, CURBING, ETC. DAMAGED IN PERFORMANCE OF THIS JOB AT NO ADDITIONAL
- 9. ALL SHRUB BEDS SHALL BE MULCHED WITH 3" CLEAN SHREDDED DARK BROWN BARK MULCH.
- 10. THE CONTRACTOR SHALL PROVIDE 4" LOAM FOR ALL AREAS TO BE SODDED OR SEEDED. PLANTING AREAS SHALL RECEIVE 12" ROLLED THICKNESS OF LOAM. THE LANDSCAPE CONTRACTOR SHALL COORDINATE SUBGRADE PREPARATION WITH THE GENERAL CONTRACTOR PRIOR TO
- II. ANY DEVIATION FROM THE LANDSCAPE PLAN, INCLUDING PLANT LOCATION, SELECTION, SIZE, QUANTITY OR CONDITION SHALL BE REVIEWED AND APPROVED BY THE OWNER AND LANDSCAPE ARCHITECT (AND MUNICIPAL AUTHORITY, IF APPLICABLE) PRIOR TO INSTALLATION ON SITE.
- 12. WHERE INDICATED ON PLAN, PLANTING SOIL MIXTURE FOR PERENNIAL AND ANNUAL FLOWER BED AREAS SHALL CONSIST OF FOUR PARTS TOPSOIL, TWO PARTS SPHAGNUM PEAT MOSS, AND ONE PART HORTICULTURAL PERLITE BY VOLUME. PEAT MOSS MAY BE SUBSTITUTED WITH WELL-ROTTED OR DEHYDRATED MANURE OR COMPOST. ROTOTILL BEDS TO A DEPTH OF 8



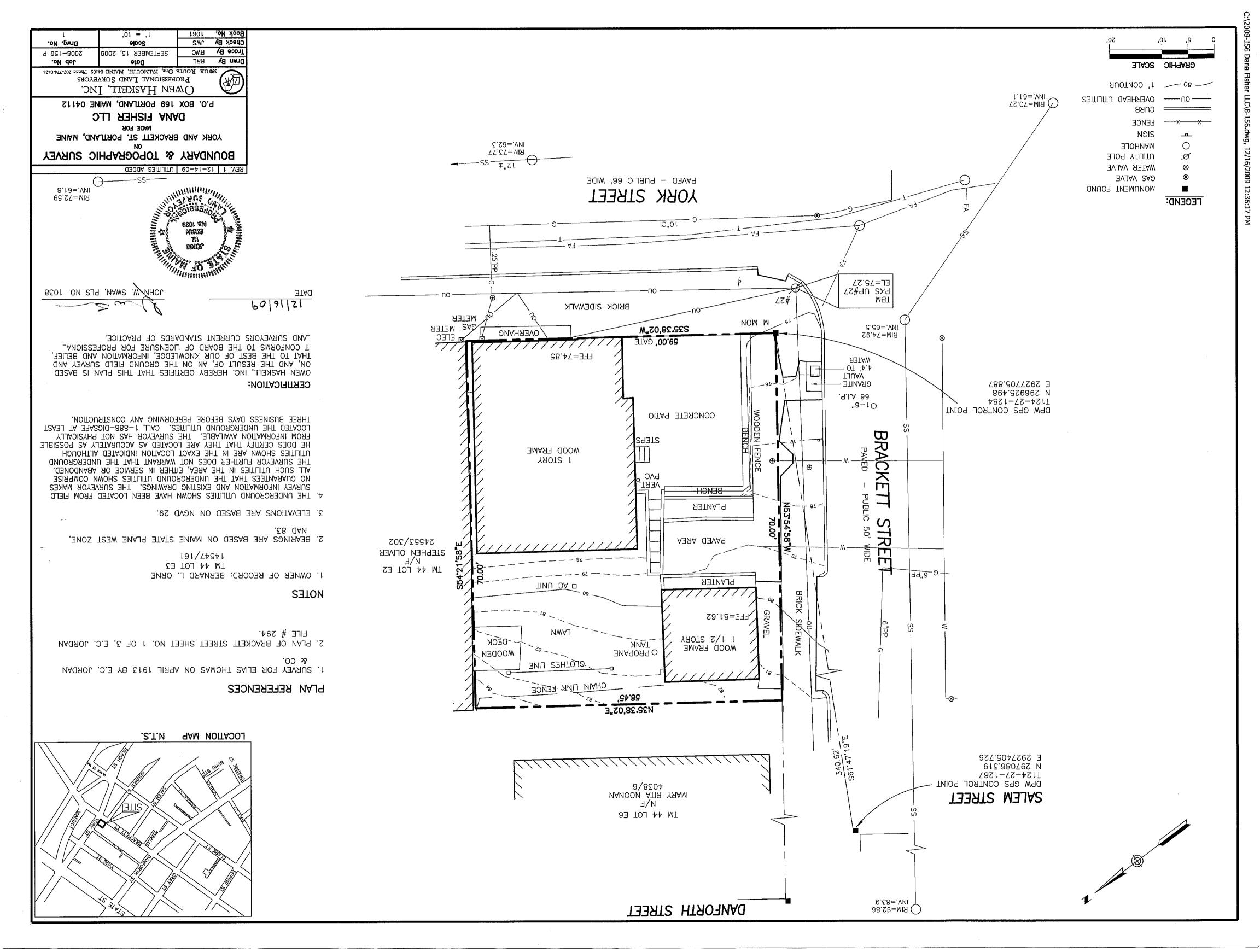
DECIDUOUS & EVERGREEN SHRUB NOT TO SCALE

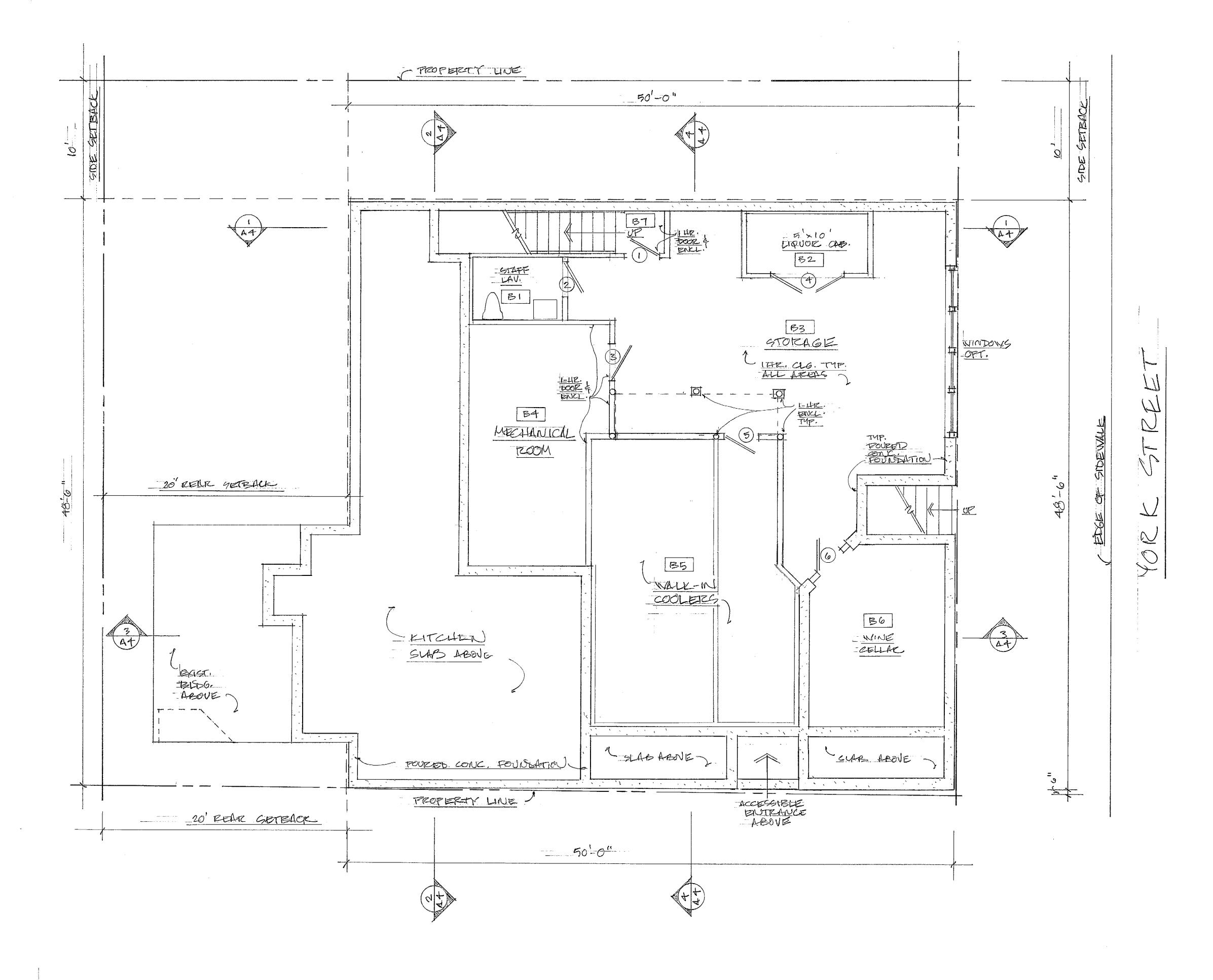
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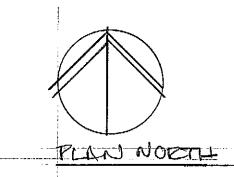
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DATE SCALE 9-25-09 N.T.S.

SHEET 4 OF 4







231 YORK GTICEET PORTLAND, MAINE

BASEMENT PLAN FROPOSAL

14"=1-0"

123 (09)

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121, 9 4 10

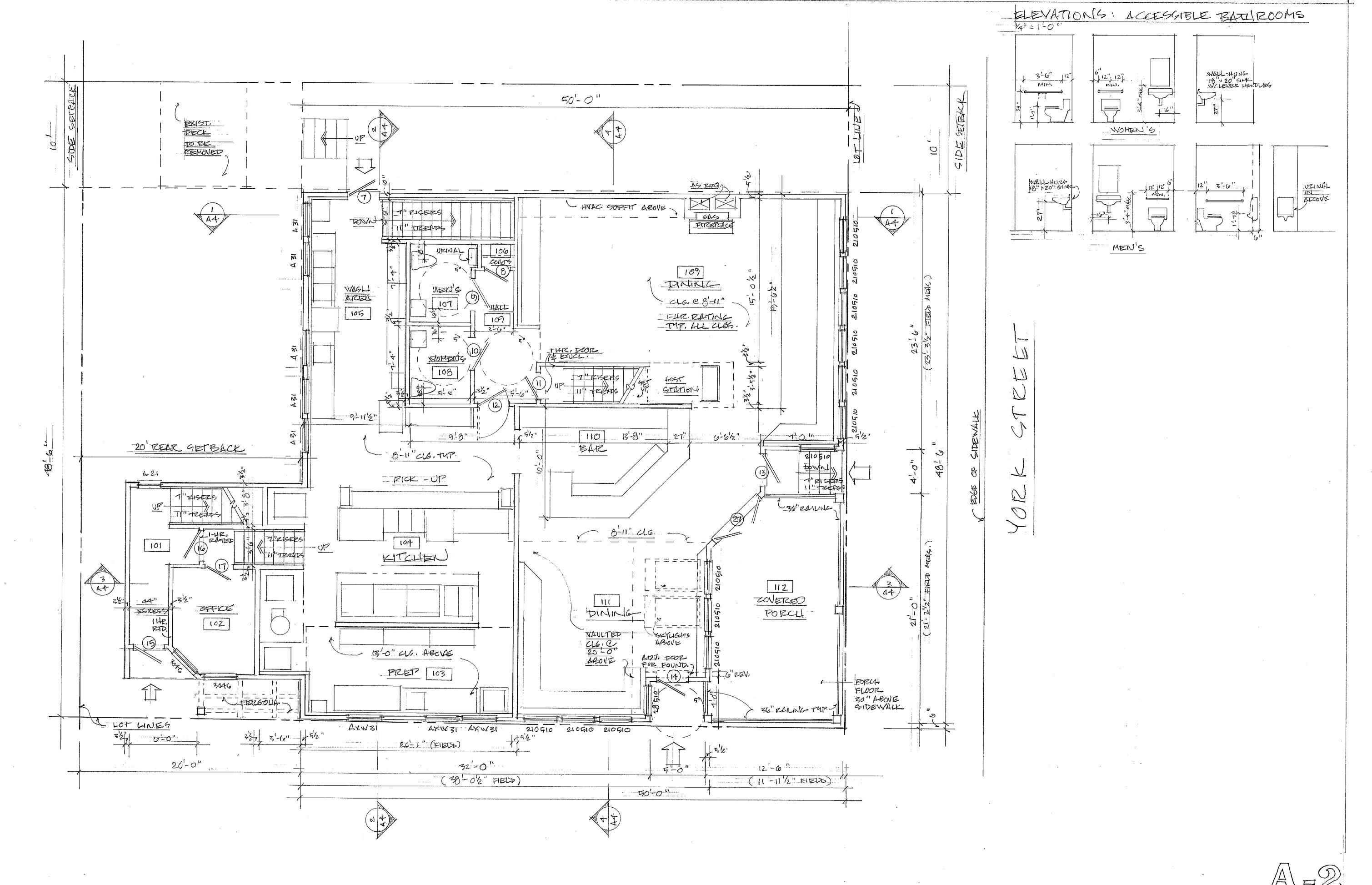
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ARCHITECTURAL SERVICES

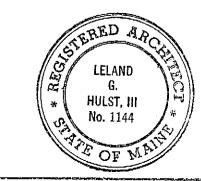
278 Spring Street / Portland, Maine 04102 / (207) 773-2843



PLAN NORTH

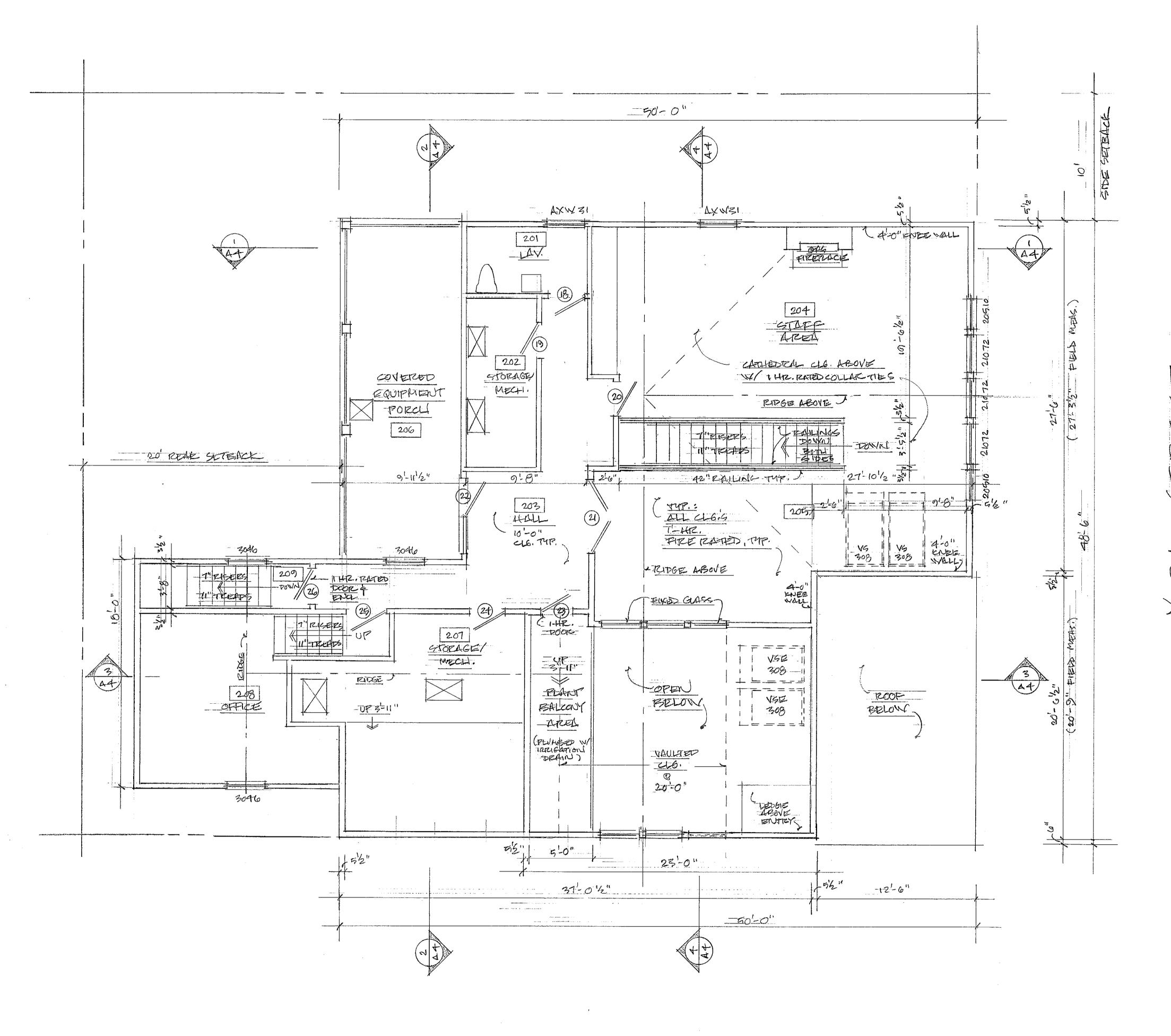
231 ORK GTREET FORTLAND, MAINE FIRST FLOOR PLAND PROPOSAL "4"=1-0" 0116 109

BRACKETT STREET



L E L A N D H U L S T ARCHITECTURAL SERVICES

278 Spring Street / Portland, Maine 04102 / (207) 773-2843





231 YORK CITIZET PORTLAND, MAINE CECOND FLOOR PLAN PROPOSAL 4"= 1-0"

PROPOSAL

PROPOSAL

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PROPOSAL

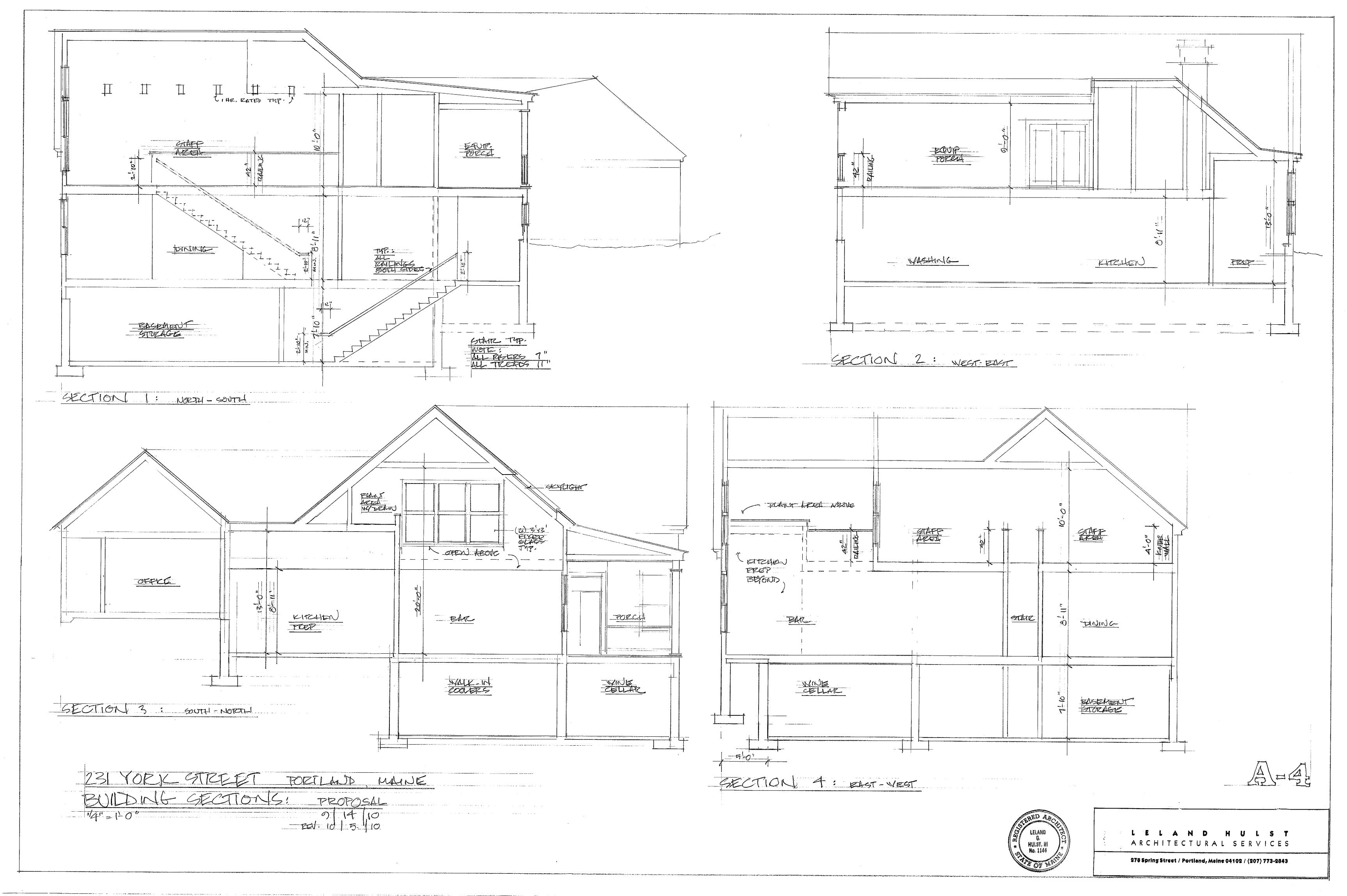
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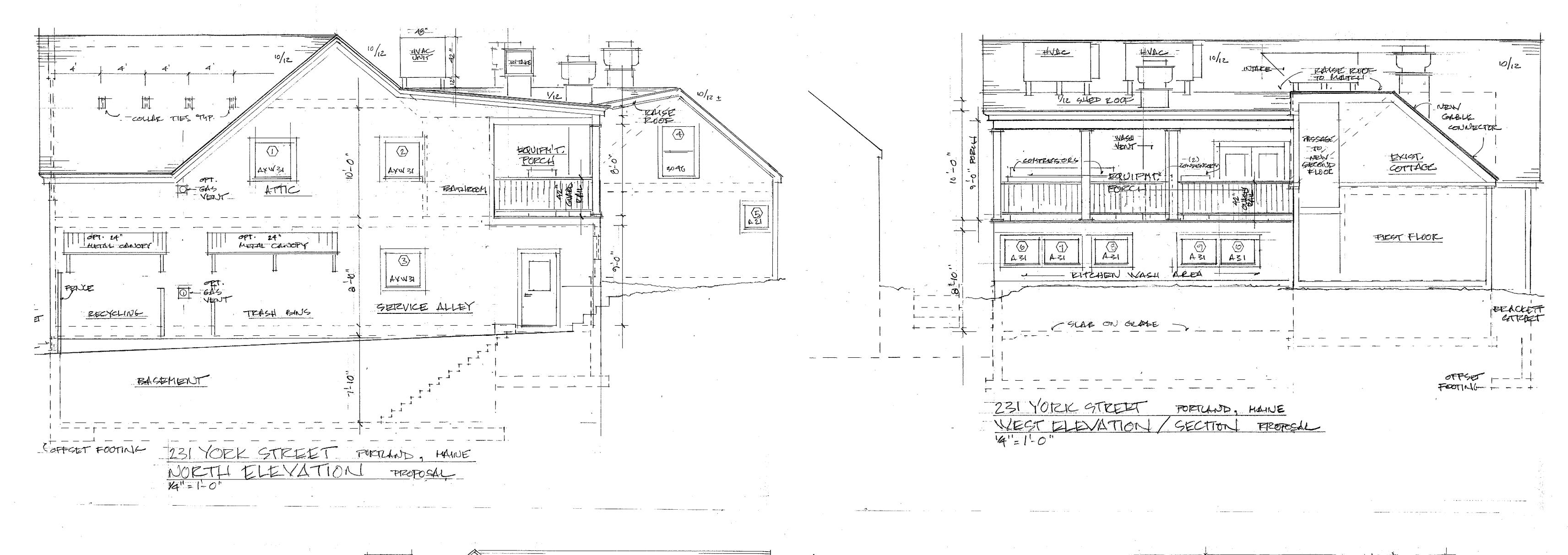
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BRACKETT GTREET



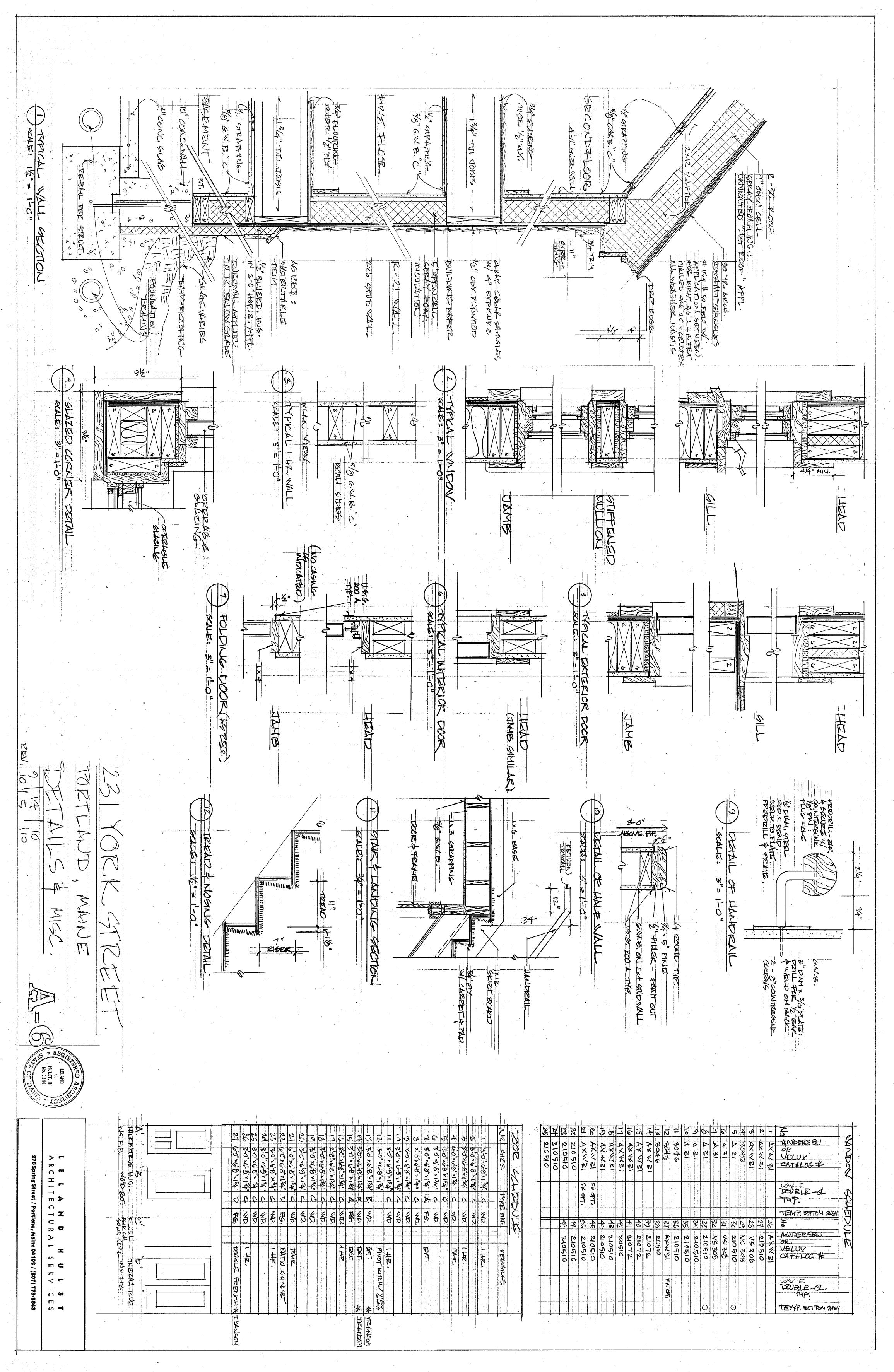
278 Spring Street / Portland, Maine 04102 / (207) 773-2843

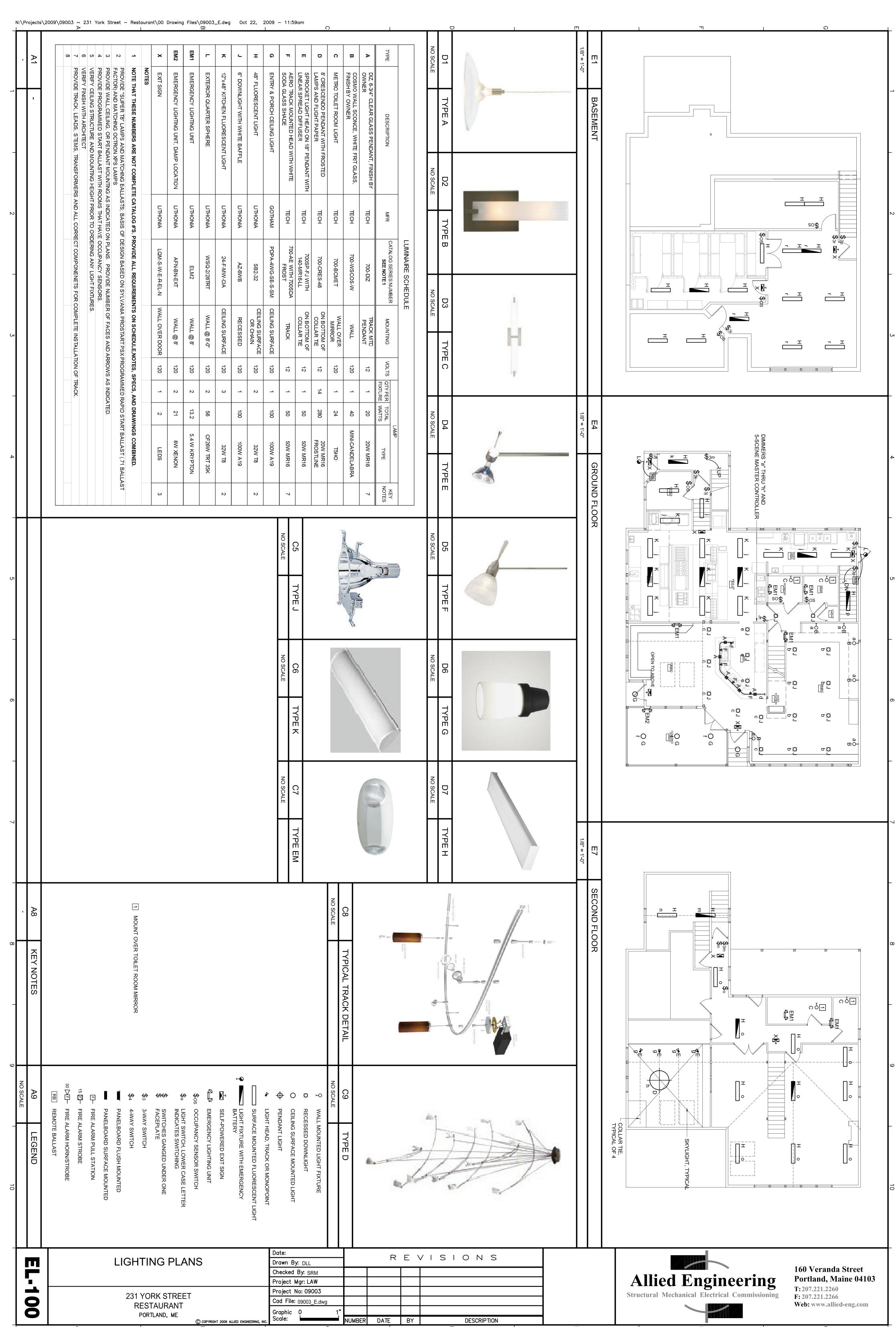


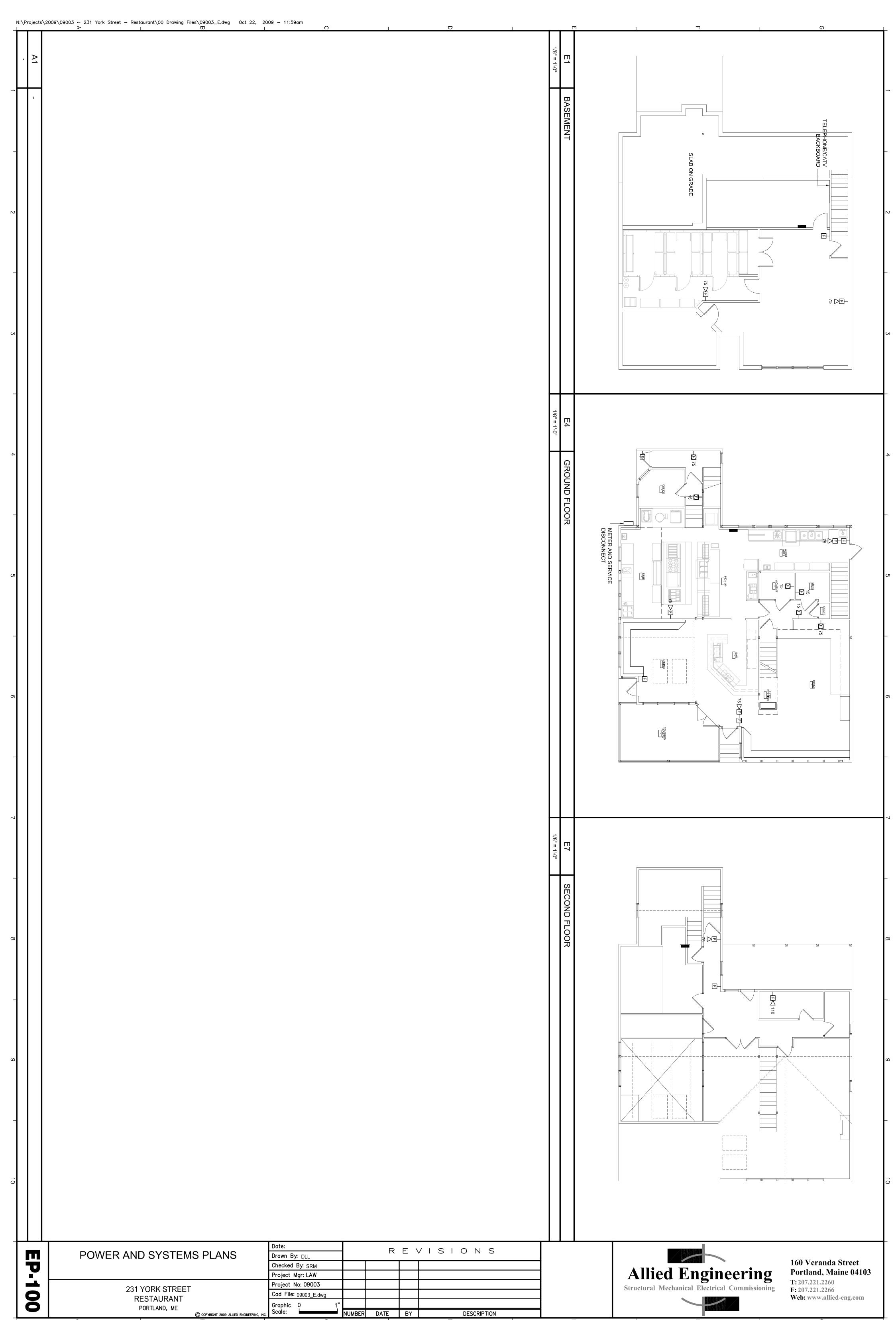


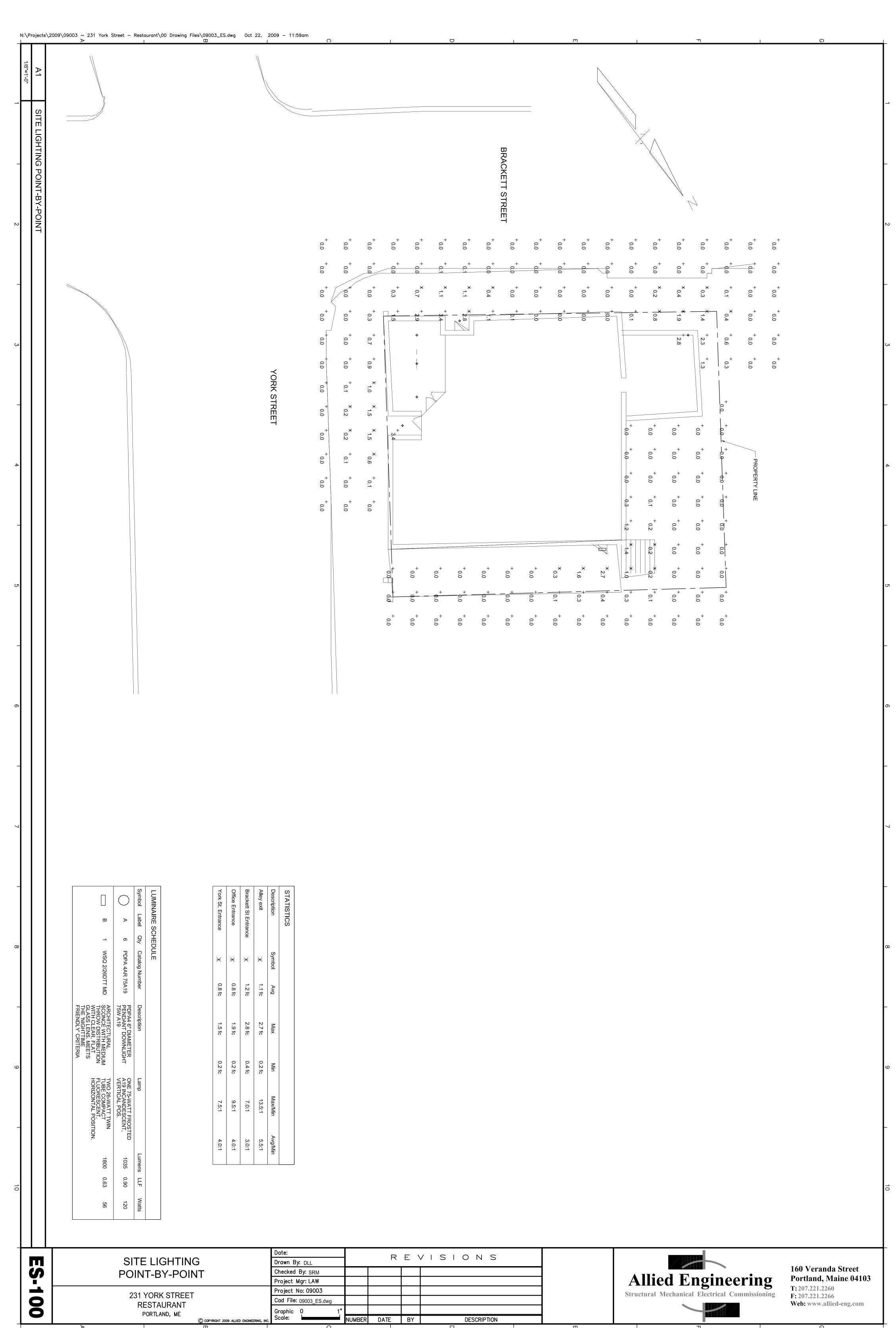
FENCE

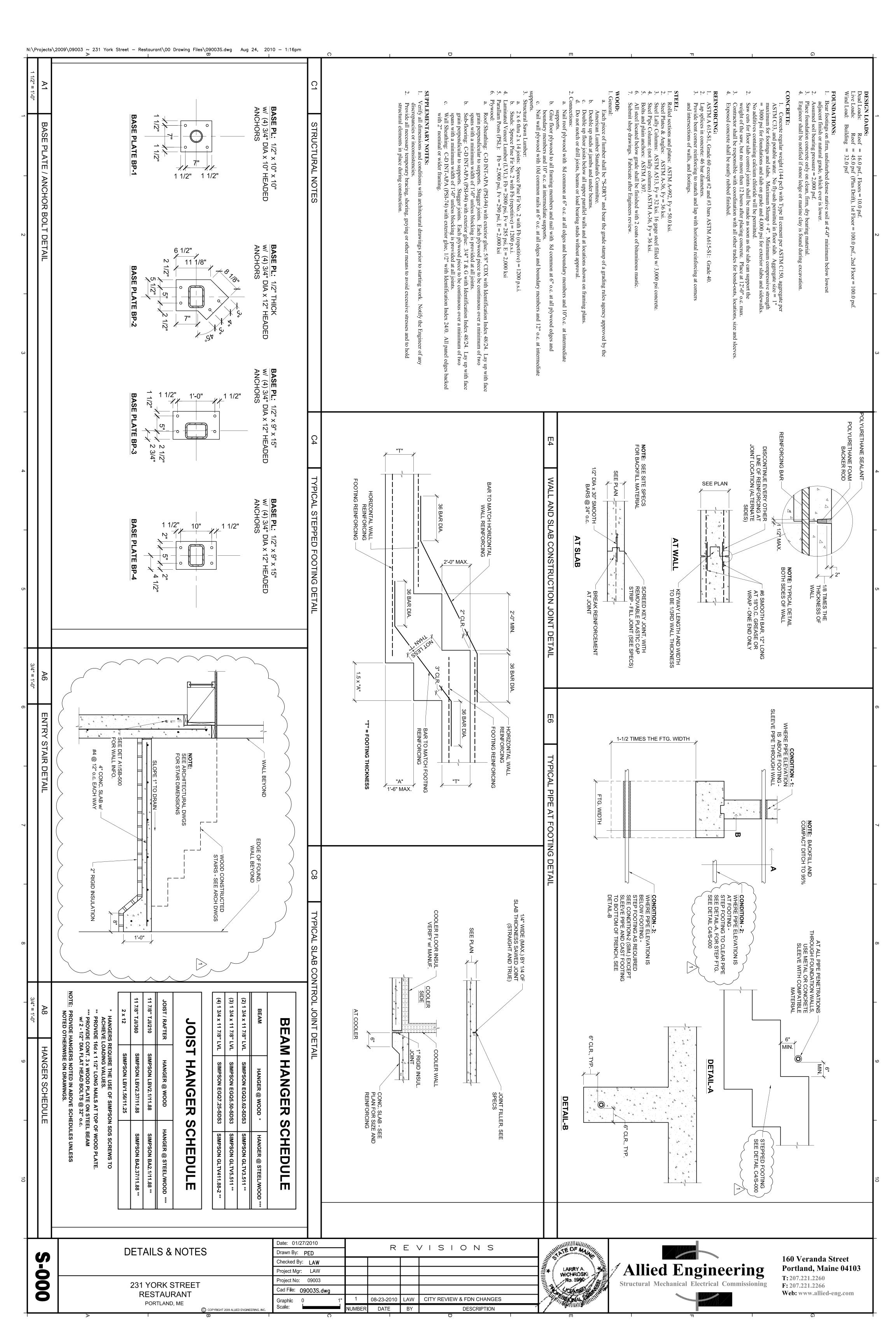


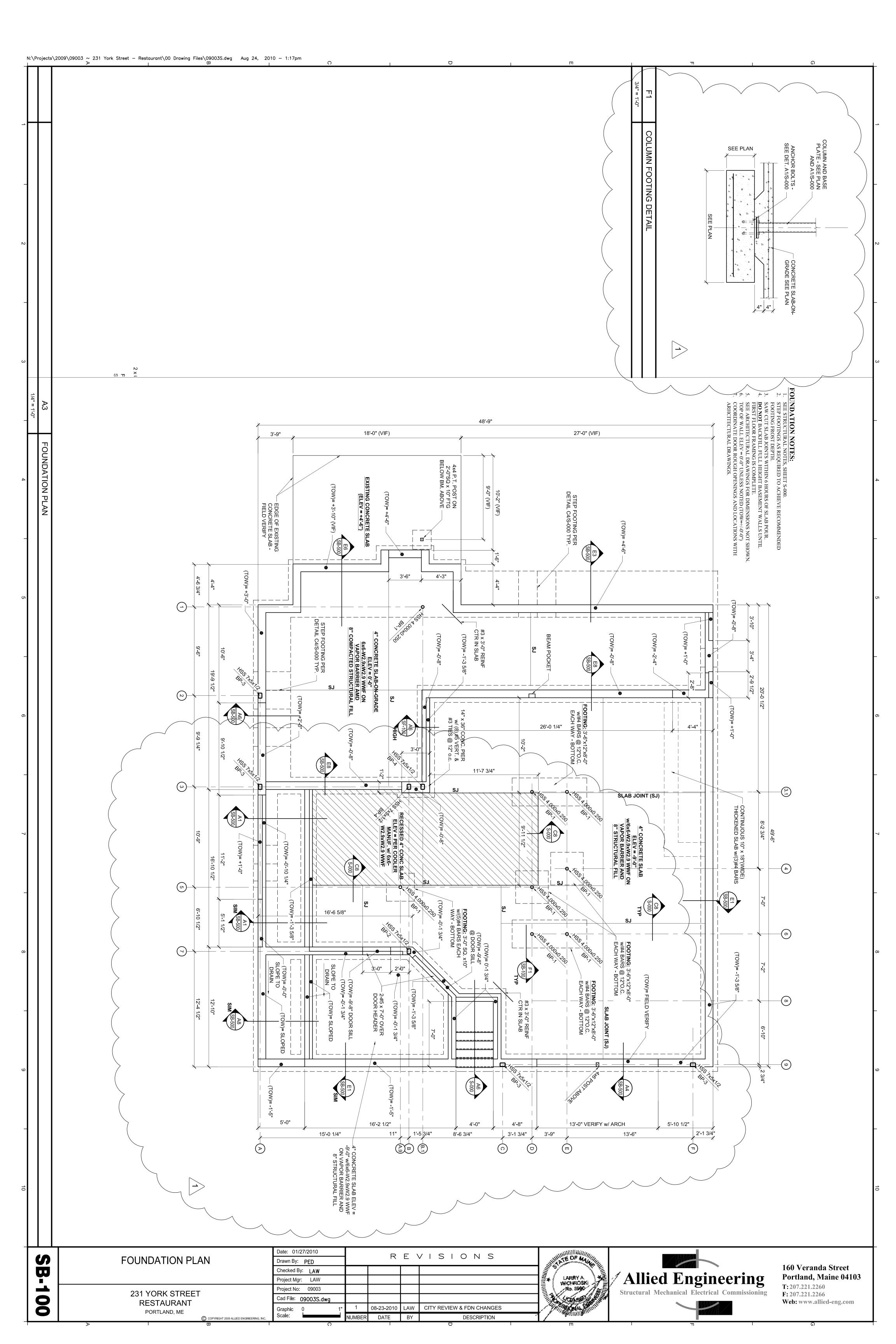


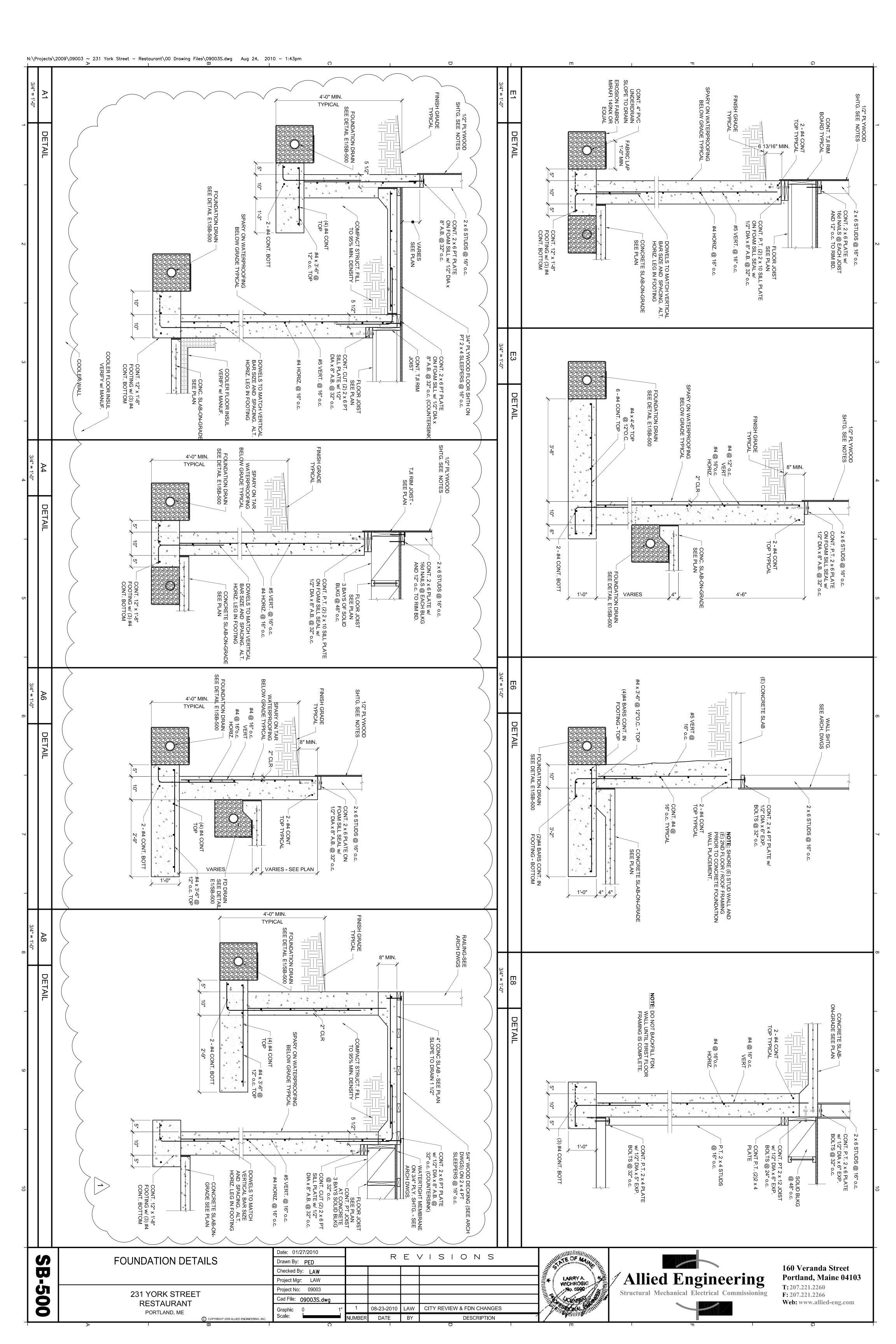


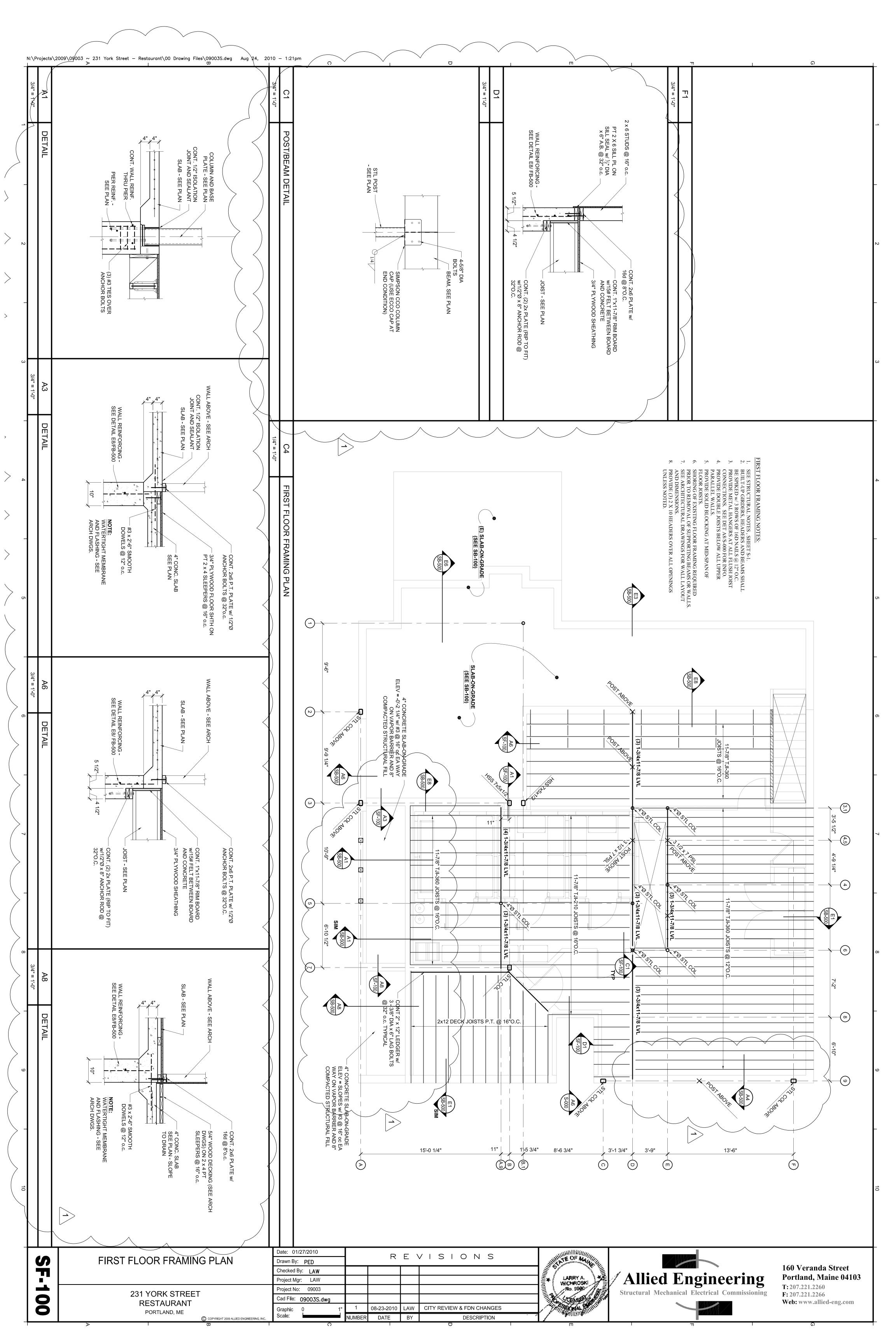


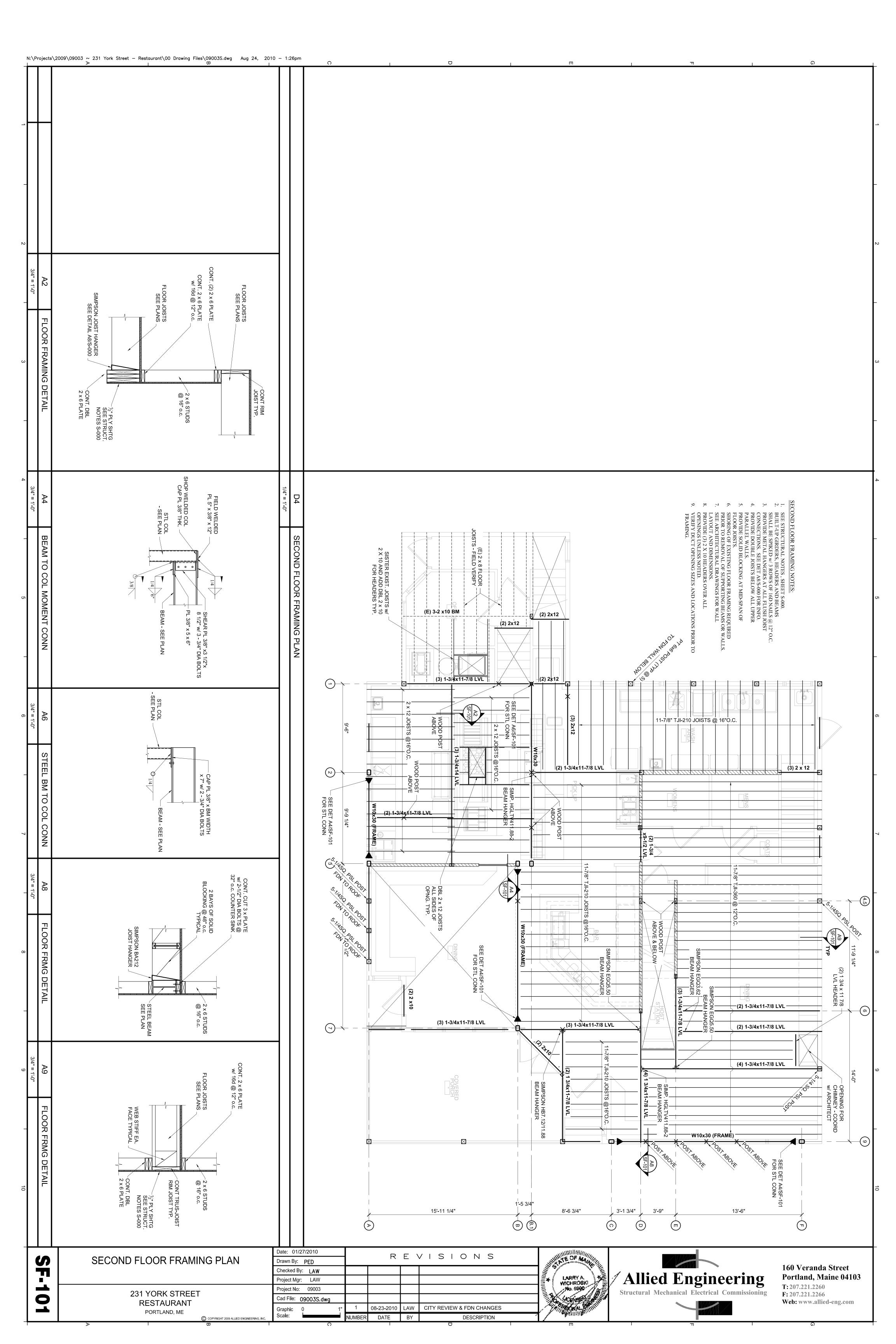


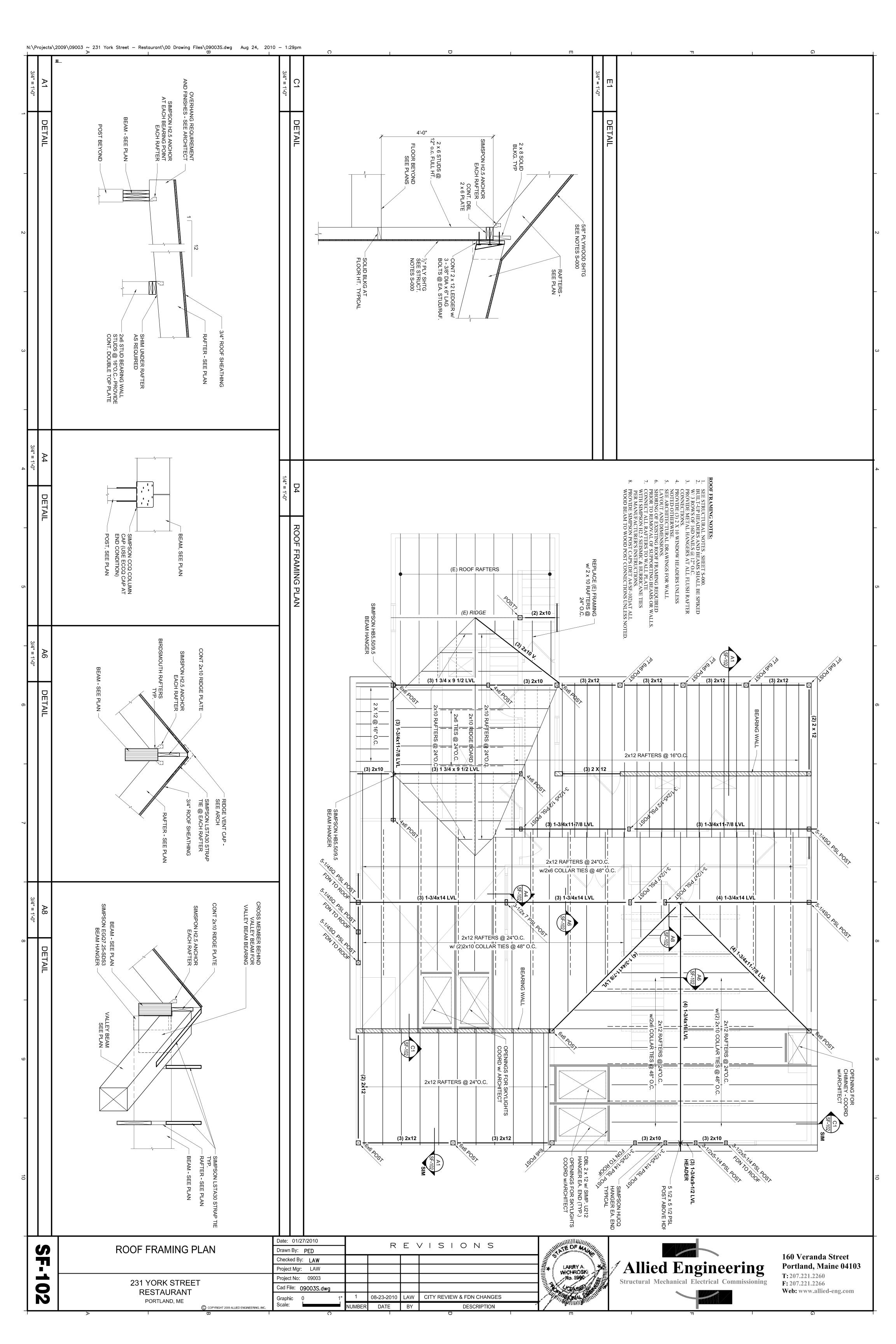


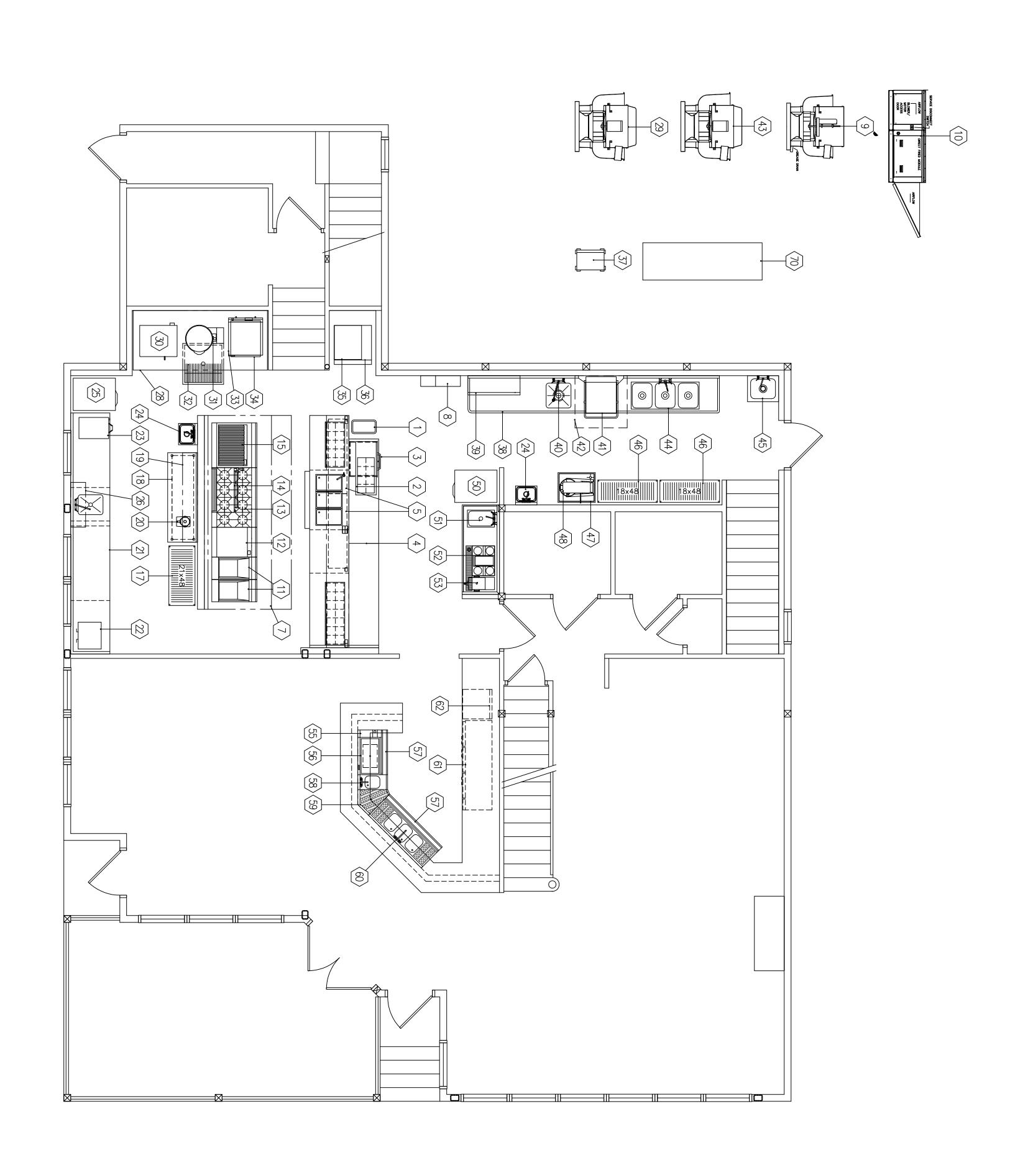












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BAG-IN-BOX RACK (BY VENDOR)	SPARE NUMBER	KEG STACKER, SHELVING	PRESSOR RACK	OBATOB COLLEX (BEEX)	APORATOR COIL,	APORATOR C	COOLER	SHELVING UNIT	K BAR COOLER	RBAR, 3-COMP. SINI	= ^	SINGLE	UNDERBAR, ICE BIN W/COLD PLATE	NUMBER -	BREWER (ERAGE COUNTER	REFERIGERATOR 1—SECTION		SHELVING UNIT	DISHTABLE W/3-COMP. SINK MOP SINK	AUST FAN # 4	키위	SLANT RACK SHELF DISPOSER	SHTABLE, SOILED	ICE STORAGE BIN	AMER, CONVE	FREEZER, WORKTOP	NG KETTLE, 20-GALLON	£ 3 1/2-	SPARE HAUST H	Ω	INK UX OI - INCLEME	DWAVE OVEN REAM BATCH FREEZER	FOOD PROCESSOR REFRIGERATED PREP COUNTER	WORK TABLE WALL SHELF	JNIT	CHAR-BROILER - SPARF NUMBFR -	MENTER	RANGE, 24-GRIDDLE, 2-BURNERS	-UP AIR SYSTEM	HOOD ENERGY MANAGEMENT SYSTEM EXHAUST FAN # 1	HOOD W/FIRE SUPP. SY:		MER, DOUBLE	M WASTE CONTAINER	DESCRIPTION	IPMENT SCHEDULE

FS-1

Drawing: Foodservice Equipment Plan and Schedule

Scale: 1/4"=1'-0" Revisions:

Date: July 2, 2009

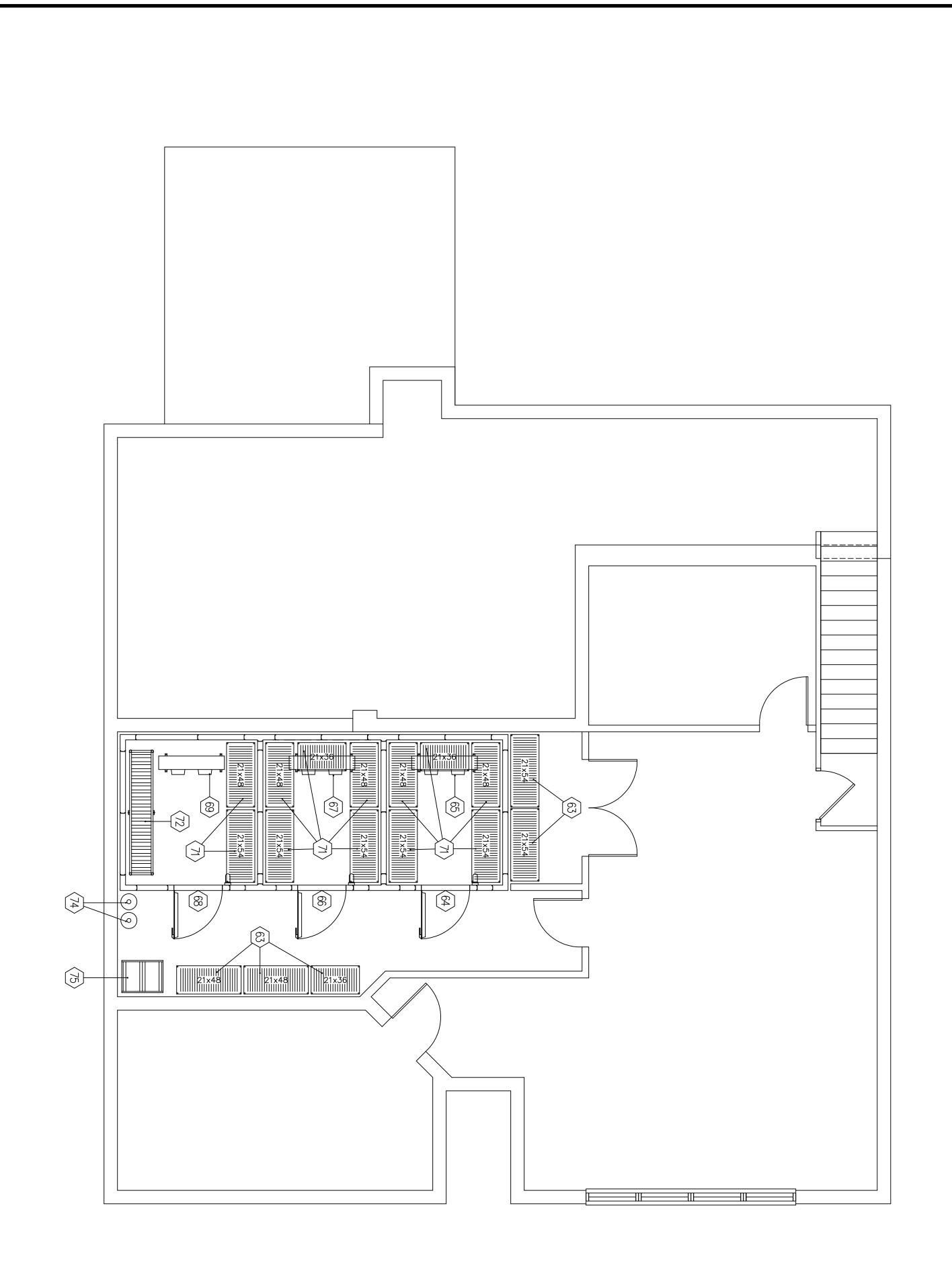
231 York Street Restaurant
Portland, Maine 04101

Project:

Owner:

Sol Food Group, LLC.
P.O. Box 169

Portland, Maine 04112



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QUIPMENT SCHEDUL TY DESCRIPTION SUM-JIM WASTE CONTAINER REFRIGERATED COUNTER PREP STA REFRIGERATED COUNTER PREP STA THOOD ENERGY MANAGEMENT SYS THOOD ENERGY THOOD EN	ARE NUMBER	$ \mathcal{O} _{\mathcal{A}}$		73
QUIPMENT SCHEDUL OTY DESCRIPTION 1 SLIM-JIM WASTE CONTAINER 1 REFRIGERATED COUNTER PREP STA 1 SLIM-JIM WASTE CONTAINER 1 REFRIGERATED COUNTER PREP STA 1 SHAUST HOOD WAFIRE SUPP.: 1 HOOD ENERGY MANAGEMENT SYS 1 EXHAUST HOOD WAFIRE SUPP.: 1 HOOD ENERGY MANAGEMENT SYS 1 HOOD ENERGY MANAGEMENT SYS 1 EXHAUST HOOD WAFIRE 2 HEAT LAMP, DUAL 2 FRYER WITH FILTRATION SYSTEM 1 RANGE, 24-GRIDDLE, 2-BURNER 1 RANGE, 6-BURNERS 1 HAND SINK 1 CHAR-BROILER 1 CHAR-BROILER 1 HOOD PROCESSOR 1 REFRIGERATED PREP COUNTER 1 HOOD PROCESSOR 1 REFRIGERATED PREP COUNTER 1 HOOD PROCESSOR 1 REFRIGERATED PREP COUNTER 1 HOOD PROCESSOR 1 REFRIGERATED OVEN, 1/2-SIZE, DI 1 SHAUST HOOD 2 WALL SHELF 2 WALL SHELF 3 CONDERSTE NUMBER - 1 DISHWASHER HOOD 1 EXHAUST HOOD 2 WALL SHELF 1 DISPOSER 1 REFRIGERATION CONDENSER, REP 1 DISPOSER 1 REFRIGERATION CONDENSER, REP 1 DISHWASHER, SOILED 1 STAMER, CONVECTION 1 DES COUNTER 1 DISHWASHER, DOOR-TYPE 1 DISHWASHER HOOD 1 STEAMER, CONVECTION 1 DISHWASHER, SOILED 1 SHAUST FAN # 4 1 DISHTABLE, SOILED 1 SHAUST FAN # 4 1 DISHTABLE W/3-COMP. SINK 1 MOP SINK 1 DISHWASHER, JOONER FILLER 1 DISHWASHER, JOONER FILLER 1 DISHWASHER, JOONER FILLER 1 UNDERBAR, JOONER FILLER 1 UNDERBAR, JOONER FILLER 1 UNDERBAR, JOONER FILLER 1 UNDERBAR, JOONER SINK 1 BACK BAR COOLER 1 EVAPORATOR COIL, FREEZER 1 EVAPORATOR COILER 1 WALK—IN COOLER 1 EVAPORATOR COILER 1 WALK—IN COOLER 1 EVAPORATOR COIL, FREEZER 1 EVAPORATOR COILER 1	FREEZER SI	COOLE	12 -	3 2 2
QUIPMENT SCHEDUL QTY DESCRIPTION 1 SLIM-JIM WASTE CONTAINER 1 REFRIGERATED COUNTER PREP STA 1 REFRIGERATED COUNTER PREP STA 1 DAAWER WARNER, DOUBLE 1 DEAWER WITH FILTRATION SYSTEM 1 HOOD ENERGY MANAGEMENT SYS 1 EXHAUST FAN # 1 1 HOOD ENERGY MANAGEMENT SYS 1 EXHAUST FAN # 1 1 HOOD ENERGY MANAGEMENT SYS 1 HART LAMP, DUAL 2 FRYER WITH FILTRATION SYSTEM 2 FRYER WITH FILTRATION SYSTEM 3 RANGE, 24-GRIDDLE, 2-BURNER 4 RANGE, 6-BURNERS 1 HART SYSTEM 2 FRYER WITH FILTRATION SYSTEM 3 RANGE, 14-GRIDDLE, 2-BURNER 1 RANGE, 6-BURNERS 1 HART SYSTEM 2 FRYER WITH FILTRATION SYSTEM 3 REFRIGERATION CONTER 1 CHAR-BROILER 1 CONVECTION OVEN, 1/2-SIZE, DI 1 STEAMER, CONVECTION 2 WALL SHELF 2 WALL SHELF 1 CONVECTION OVEN, 1/2-SIZE, DI 1 TILTING KETTLE, 20-GALLON 1 ICE CUBBER 1 CONVECTION OVEN, 1/2-SIZE, DI 1 STEAMER, CONVECTION 2 WALL SHELF 2 WALL SHELF 3 CONVECTION OVEN, 1/2-SIZE, DI 1 TILTING KETTLE, 20-GALLON 1 ICE CUBBER 1 DISHTABLE W/3-COMP. SINK 1 DISHTABLE W/3-COMP. SINK 1 DISHTABLE, SOILED 1 SHALVING UNIT 1 MIXER, 20-QUART 1 DISHTABLE, SOILER 1 UNDERBAR, CONVECTION 2 SPEEDRAIL, SINGLE 1 UNDERBAR, HAND SINK 1 UNDERBAR, CONVECTION 1 DISHTABLE, NORER FILLER 1 UNDERBAR, CONVECTION 2 SPEEDRAIL, SINGLE 1 UNDERBAR, CONVECTION 2 SPEEDRAIL, SINGLE 1 UNDERBAR, CONVECTION 2 SPEEDRAIL, SINGLE 3 SHELVING UNIT 4 DISHTASHER, UNDERCOUNTER 5 SHELVING UNIT 5 SHELVING UNIT 6 SHELVING UNIT 7 MALK-IN COOLER 7 WALK-IN FREEZER 1	ATOR COIL, COOLE	EVAPO	<u> </u>	7 69 8
DESCRIPTION 1 SLIM—JIM WASTE CONTAINER 1 REFRIGERATED COUNTER PREP STA 1 DEAWER WARMER, DOUBLE 1 CHEF'S COUNTER 2 HEAT LAMP, DUAL 1 EXHAUST HOOD W/FIRE SUPP.: 1 HOOD ENERGY MANAGEMENT SYS 1 EXHAUST FAN # 1 1 DEAMER WITH FILTRATION SYSTEM 2 FRYER WITH FILTRATION SYSTEM 1 RANGE. 24-GRIDDLE, 2-BURNER 1 RANGE, 24-GRIDDLE, 2-BURNER 1 RANGE, EDWART 1 RANGE, CONVECTION 2 FRYER WITH FILTRATION SYSTEM 2 FRYER WITH FILTRATION SYSTEM 2 FRYER WITH FILTRATION SYSTEM 3 FRYER WITH FILTRATION SYSTEM 4 FRYER WITH FILTRATION SYSTEM 4 FRYER WITH FILTRATION SYSTEM 5 FRYER WITH FILTRATION SYSTEM 6 FRYER WALL SHELF 6 FOOD PROCESSOR 6 FRYER WOMER OVEN, 1/2-SIZE, DI 7 FREEZER, WORKTOP 7 FREEZER, WORKTOP 7 FREEZER, WORKTOP 7 STEAMER, CONVECTION 7 FREEZER, WORKTOP 7 LONDERBAR, SODA GUN HOLDER 7 LONDERBAR, S	TOR COIL, FREEZ	EVAPO	<u> </u>	67 8
OTY DESCRIPTION 1 SLIM—JIM WASTE CONTAINER 1 REFRIGERATED COUNTER PREP STA 1 REFRIGERATED COUNTER 1 REFRIGERATED COUNTER 2 HEAT LAMP. DUBLE 2 HEAT LAMP. DUBLE 1 CHEF'S COUNTER 2 HEAT LAMP. WASTER NUMBER — 1 EXHAUST HOOD W/FIRE SUPP.: 1 EXHAUST HOOD W/FIRE SUPP.: 1 EXHAUST FAN # 1 1 MAKE—UP AIR SYSTEM 2 FRYER WITH FILTRATION SYSTEM 2 FRYER WITH FILTRATION SYSTEM 2 FRYER WITH FILTRATION SYSTEM 3 FRYER WITH FILTRATION SYSTEM 4 FRYER WITH FILTRATION SYSTEM 4 FRYER WITH FILTRATION SYSTEM 5 EXHAUST FAN # 1 1 REFRIGERATED PREP COUNTER 1 MORK TABLE 2 WALL SHELF 1 FOOD PROCESSOR 1 REFRIGERATOR, 1-SECTION 2 WALL SHELF 1 DISHORAGE BIN 1 REFRIGERATION CONDENSER, REN 1 DISHTABLE, SOILED 1 TAMER, ZO-QUART 1 DISHTABLE, SOILED 1 STEAMER, CONVECTION 1 REFRIGERATOR, 1-SECTION 1 EXHAUST FAN # 4 1 DISHTABLE W/3-COMP. SINK 1 MOP SINK 2 SHELVING UNIT 1 MIXER, ZO-GALLON 1 BEYERAGE COUNTER 1 UNDERBAR, JOE BIN W/COLD PL 2 SPEEDRAIL, SINGLE 1 UNDERBAR, HAND SINK 1 UNDERBAR, HAND SINK 1 UNDERBAR, HAND SINK 1 UNDERBAR, HAND SINK 1 UNDERBAR, COMMER FILLER 1 UNDERBAR, HAND SINK 1 UNDERBAR, COMP. SINK 1 UNDERBAR, COMP. SINK 1 DISHWASHER, UNDERCOUNTER 1 DISHWASHER 1 DISHWASHER 1 DISHWASHER 1 DISHWASHER 1 D	TOR COIL, COOLE	EVAPO	<u> </u>	2 23 2
DIPMENT SCHEDUL OTY DESCRIPTION 1 SLIM-JIM WASTE CONTAINER 1 REFRIGERATED COUNTER PREP STA 1 REFRIGERATED COUNTER 1 REFRIGERATED COUNTER 1 REFRIGERATED COUNTER 2 HEAT LAMP, DUAL 1 CHEF'S COUNTER 2 HEAT LAMP, DUAL 1 EXHAUST HOOD W/FIRE SUPP, 1 1 KANGER ROOD W/FIRE SUPP, 1 1 EXHAUST HOOD W/FIRE SUPP, 1 1 MAKE UP AIR SYSTEM 2 HEAT LAMP, DUAL 2 HEAT LAMP, DUAL 3 FRYER WITH FILITATION SYSTEM 4 RANGE, 24-GRIDDLE, 2-BURNER 5 RANGE, 24-GRIDDLE, 2-BURNER 5 RANGE, 24-GRIDDLE, 2-BURNER 6 RANGE, 24-GRIDDLE, 2-BURNER 7 REFRIGERATIOR, 1-SECTION 7 REFRIGERATIOR, 1-SECTION 7 REFRIGERATION, OVEN, 1/2-SIZE, DIAMETER 7 DISHTABLE W/3-COMP. SINK 7 SHELVING UNIT 7 INLTING KETITLE, 20-GALLON 7 REFRIGERATION, CONDENSER, REN 7 SPARE NUMBER 7 LOOR TROUGH 7 INLTING KETITLE, 20-GALLON 7 REFRIGERATION, OVEN, 1/2-SIZE, DIAMETER 7 DISHTABLE W/3-COMP. SINK 7 SHELVING UNIT 7 INLTING KETITLE, 20-GALLON 7 INLTING KETITLE, 20-GALLON 7 INLTING WITH 7 LOOR TROUGH	ACCIONAL ONDERCOON IE	SHELV	7 (2) =	63 2
DESCRIPTION I SLIM-JIM WASTE CONTAINER I CHEF'S COUNTER PREP STA I REFRIGERATED COUNTER PREP STA I REFRIGERATED COUNTER PREP STA I REFRIGERATED COUNTER I CHEF'S COUNTER I CHEF'S COUNTER I HOOD WAFIRE SUPP.: I HOOD ENERGY MANAGEMENT SYS I HOOD ENERGY OVEN I CHAR-BROILER I HOOD ENERGY OVEN I CHAR-BROILER I HOOD ENERGY OVEN I CHAR-BROILER I HOOD ENERGY OVEN I EXHAUST HOOD I EXHAUST HOOD I EXHAUST HOOD I EXHAUST FAN # 3 I CONVECTION OVEN, 1/2-SIZE, DI I DISHTABLE, SOILED I EXHAUST FAN # 4 I DISHTABLE W/3-COMP. SINK I DISHTABLE W/3-COMP. SINK I DISHTABLE W/3-COMP. SINK I DISHTABLE W/3-COMP. SINK I CONDERBAR, SODA GUN HOLDER I UNDERBAR, CORNER FILLER	SAR COOLER	BACK	<u> </u>	61
DESCRIPTION I SLIM-JIM WASTE CONTAINER I REFRIGERATED COUNTER PREP STA I REFRIGERATED COUNTER PREP STA I CHEF'S COUNTER I CHERST HOOD W/FIRE SUPP.: I HOOD ENERGY MANACEMENT SYS I HAND SINK I SHELF I CHAR-BROILER I CHAR-BROILER I CHAR-BROILER I CHAR-BROILER I REFRIGERATED PREP COUNTER I REFRIGERATOR, 1-SECTION I REFRIGERATOR, 1-SECTION I REFRIGERATION CONDENSER, REV I CONDENSATE HOOD I EXHAUST FAN # 3 I CONVECTION OVEN, 1/2-SIZE, DI I SLANT RACK SHELF I DISHWASHER, CONVECTION I REFRIGERATION CONDENSER, REV I DISHWASHER, DOOR-TYPE I DISHWASHER, DOOR-TYPE I CONDENSATE HOOD I EXHAUST FAN # 4 I DISHWASHER, DOOR-TYPE I CONDENSATE HOOD I EXHAUST FAN # 4 I DISHWASHER, DOOR-TYPE I CONDENSATE HOOD I EXHAUST FAN # 4 I DISHWASHER, DOOR-TYPE I CONDENSATE HOOD I EXHAUST FAN # 4 I DISHWASHER, DOOR-TYPE I CONDENSATE HOOD I EXHAUST FAN # 4 I DISHWASHER, SOLA GRIN HOLDER I COFFEE BREWER (BY VENDOR) I ICED TEA BREWER (BY VENDOR) I ICED TEA BREWER (BY VENDOR) I I CED TEA BREWER (BY VENDOR) I LUNDERBAR, SODA GUN HOLDER I UNDERBAR, HAND SINK I UNDERBAR, HAND SINK	CORNER FILLE 3-COMP. SINK	UNDEF	<u> </u>	60 59
QUIPMENT SCHEDUL OTY DESCRIPTION I SLIM—JIM WASTE CONTAINER I SLIM—JIM WASTE CONTAINER I SLIM—JIM WASTE COUNTER PREP STA I DRAWER WARMER, DOUBLE I CHET'S COUNTER I DRAWER WARMER, DOUBLE I CHEF'S COUNTER I DRAWER WARMER, DOUBLE I CHEF'S COUNTER I DRAWER WARMER, DOUBLE I HOOD ENERGY MANAGEMENT SYSTEM I EXHAUST HOOD W/FIRE SUPP.: I HOOD ENERGY MANAGEMENT SYSTEM I EXHAUST FAN # 1 I MAKE—UP AIR SYSTEM I FANGE, 24-GRIDDLE, 2-BURNERS I HANDST FAN # 1 I RANGE, 24-GRIDDLE, 2-BURNERS I RANGE, 1-SECTION I REFRIGERATION UNIT I WORK TABLE I FOOD PROCESSOR I HOOD SINK I REFRIGERATION OVEN, 1/2-SIZE, DI I CONVECTION OVEN, 1/2-SIZE, DI I CONVECTION OVEN, 1/2-SIZE, DI I CONVECTION OVEN, 1/2-SIZE, DI I EXHAUST FAN # 3 I CONVECTION OVEN, 1/2-SIZE, DI I CONVECTION OVEN, 1/2-SIZE, DI I DISHTABLE, SOILED I EXHAUST FAN # 4 I DISHTABLE W/3-COMP. SINK I DISHTABLE W/3-COMP. SINK I DISHTABLE W/3-COMP. SINK I DISHWASHER, DOOR—TYPE I DISHWASHER I DISHWASHER I DISHRAF, SONGR TOOR I REFRIGERATION & CONDENSER, REN I DISHRAF, SONGR TOOR I REFRIGER TOOR I DISHRAF, SONGR TOOR I DISHRAF, CONDERS I UNDERBAR, SODA GUN HOLDER I UNDERBAR, ICE BIN W/COLD PL	, HAND SINK	UNDEF	<u> </u>	58
QUIPMENT SCHEDUL OTY DESCRIPTION 1 SLIM-JIM WASTE CONTAINER 1 REFRIGERATED COUNTER PREP STA 1 DRAWER WARMER, DOUBLE 1 CHEF'S COUNTER 2 HEAT LAMP, DUAL 2 FEAT LAMP, DUAL 3 FEXHAUST HOOD W/FIRE SUPP.: 1 HOOD ENERGY MANAGEMENT SYS 1 EXHAUST HOOD W/FIRE SUPP.: 1 HOOD ENERGY MANAGEMENT SYS 1 EXHAUST FAN # 1 1 MAKE-UP AIR SYSTEM 2 HEAT LAMP, DUAL 2 FRYER WITH FILTRATION SYSTEM 1 RANGE, 24-GRIDDLE, 2-BURNER 1 RANGE, 24-GRIDDLE, 2-BURNER 1 RANGE, BURNER 1 CHAR-BROILER 1 CHAR-BROILER 1 CHAR-BROILER 1 CHAR-BROILER 1 WORK TABLE 2 WALL SHELF 2 WALL SHELF 1 FOOD PROCESSOR 1 REFRIGERATOR, 1-SECTION 2 WALL SHELF 2 WALL SHELF 4 FOOD PROCESSOR 1 REFRIGERATOR, 1-SECTION 2 WALL SHELF 4 FOOD PROCESSOR 1 REFRIGERATOR SINK 1 REFRIGERATON CONDENSER, REN 1 ICE CUBER, WORKTOP 1 STEAMUST FAN # 3 1 CONVECTION OVEN, 1/2-SIZE, DI 1 TILTING KETTLE, 20-GALLON 1 FLOOR TROUGH 1 FREEZER, WORKTOP 1 STEAMUST FAN # 3 1 CONVECTION OVEN, 1/2-SIZE, DI 1 TILTING KETTLE, 20-GALLON 1 PREFRIGERATOR, 1-SECTION 1 DISHTABLE, SOILED 1 SLANT RACK SHELF 1 DISPOSER 1 DISHTABLE, SOILED 1 STEAMUST FAN # 4 1 DISHTABLE, SOILED 1 MIXER, 20-QUART 1 DISHTABLE, SOILED 1 MIXER, 20-QUART 1 DISHTABLE W/3-COMP. SINK 1 MOP SINK 1 MOP SINK 1 DISHTABLE W/3-COMP. SINK 1 MOP SINK 1 DISHTABLE W/3-COMP. SINK 1 MOP SINK 1 DISHTABLE W/3-COMP. SINK 1 DISHTABLE W/3-C	, SODA GUN HOLDER R, ICE BIN W/COLD PLA	UNDEF		56 55
QUIPMENT SCHEDUL OTY DESCRIPTION 1 SLIM-JIM WASTE CONTAINER 1 SLIM-JIM WASTE CONTAINER 1 SLIM-JIM WASTE CONTAINER 1 SLIM-JIM WASTE CONTAINER 1 REFRIGERATED COUNTER 1 REFRIGERATED COUNTER 2 LEAT LAMP, DUAL 1 CHEF'S COUNTER 2 HEAT LAMP, DUAL 1 CHEF'S COUNTER 2 HEAT LAMP, DUAL 1 RANGE, CHEESEMELTER 1 CHAR-BROILER 1 RANGE, CHEESEMELTER 1 RANGE, CHEESEMELTER 1 CHAR-BROILER 1 RANGE, CHEESEMELTER 1 CHAR-BROILER 1 CONVECTION OVEN, 1/2-SIZE, DI 1 TILTING KETTLE, 20-GALLON 1 TILTING KETTLE, 20-GALLON 1 TILTING KETTLE, 20-GALLON 1 TILTING KETTLE, 20-GALLON 1 TEAMUST FAN # 3 1 CONDENSATE NOWECTION 1 STEAMER, CONVECTION 1 DISHTABLE, SOILED 1 STAND 1 DISHTABLE, SOILED 1 STAND 1 DISHTABLE, SOILED 1 DISHTABLE, SOILE	NUMBER -	- SF	-	54 2
QUIPMENT SCHEDUL QTY DESCRIPTION 1 SLIM-JIM WASTE CONTAINER 1 REFRIGERATED COUNTER PREP STA 1 REFRIGERATED COUNTER PREP STA 1 DRAWER WARMER, DOUBLE 1 CHEF'S COUNTER 2 HEAT LAMP, DUAL - SPARE NUMBER - 1 EXHAUST HOOD W/FIRE SUPP.: 1 HOOD ENERGY MANAGEMENT SYS 1 HOOD PROCESSOR 1 REFRIGERATED PREP COUNTER 1 WORK TABLE 2 WALL SHELF 1 WORK TABLE 2 HAND SINK 1 REFRIGERATOR, 1-SECTION 1 EXHAUST FAN # 3 1 CONVECTION OVEN, 1/2-SIZE, DI 1 INTING KETTLE, 20-GALLON 1 INTING CONDENSER, REV 1 DISHTABLE, SOILED 1 SLANT RACK SHELF 1 DISHTABLE W/3-COMP. SINK 1 MOP SINK 2 SHELVING UNIT 1 MIXER STAND 1 MIXER STAND 1 MIXER STAND 1 MIXER STAND 1 REFRIGERATOR, 1-SECTION	BREWER (BY VENDOR)			52
QTY DESCRIPTION 1 SLIM—JIM WASTE CONTAINER 11 SLIM—JIM WASTE CONTAINER 11 REFRIGERATED COUNTER PREP STA 11 LAMP. DUAL 11 REFRIGERATED COUNTER PREP STA 11 LAMP. DUAL 11 CHEF'S COUNTER PREP STA 11 CHEF'S COUNTER 11 CHEF'S COUNTER 11 LAMP. DUAL 11 CHEF'S COUNTER 11 LAMP. DUAL 12 HEAT LAMP. DUAL 13 EXHAUST HOOD W/FIRE SUPP.: 14 LAMP. SYSTEM 15 LAMP. SYSTEM 16 LAMP. DAIR SYSTEM 17 LAMP. BROILER 17 LAMP. DIALER 18 LAME. UP AIR SYSTEM 19 LAMRE-UP AIR SYSTEM 19 LAMRE-BROILER 11 LAMRE-BROILER 11 LAMRE-BROILER 11 LAMRE-BROILER 11 LAMRE-BROILER 11 LOAR-BROILER 1	ERATOR, 1—SECTIO			50
QUIPMENT SCHEDUL 1 DESCRIPTION 1 SLIM—JIM WASTE CONTAINER 1 SLIM—JIM WASTE CONTAINER 1 REFRIGERATED COUNTER PREP STA 1 REFRIGERATED COUNTER PREP STA 1 CHEF'S COUNTER 2 HEAT LAMP, DUAL - SPARE NUMBER - 1 CHEF'S COUNTER 2 HEAT LAMP, DUAL - SPARE NUMBER - 1 RANGE, 24-GRIDDLE, 2-BURNERS 1 RANGE, 24-GRIDDLE, 2-BURNERS 1 RANGE, 6-BURNERS 1 RANGE, 6-BURNERS 1 RANGE, 6-BURNERS 1 RANGE, 6-BURNERS 1 HOOD ENERGY MANAGEMENT SYSTEM 1 RANGE, 1-BROILER - SPARE NUMBER - 1 WORK TABLE 2 WALL SHELF 1 FOOD PROCESSOR 1 REFRIGERATED PREP COUNTER 1 REFRIGERATOR, 1-SECTION 2 WALL SHELF - SPARE NUMBER - 1 FOOD PROCESSOR 1 REFRIGERATOR, 1-SECTION 1 ICE CREAM BATCH FREEZER 1 POOD PROCESSOR 1 REFRIGERATOR, 1-SECTION 1 ICE CREAM BATCH FREEZER 1 ICE STORAGE BIN 1 EXHAUST FAN # 3 1 CONVECTION OVEN, 1/2-SIZE, DITENTABLE, SOILED 1 STEAMER, CONVECTION 1 ICE CUBER 1 DISHTABLE, SOOR—TYPE 1 DISHTABLE, SOILED 1 SLANT RACK SHELF 1 DISHTABLE W/3-COMP. SINK 2 SHELVING UNIT 1 MOP SINK 2 SHELVING UNIT	AND —QUART			48
QUIPMENT SCHEDUL 1 SLIM-JIM WASTE CONTAINER 1 SLIM-JIM WASTE CONTAINER 1 REFRIGERATED COUNTER PREP STA 1 REFRIGERATED COUNTER 2 HEAT LAMP, DUAL SPARE NUMBER - 1 CHEF'S COUNTER 2 HEAT LAMP, DUAL SPARE NUMBER - 1 RANGE, 24-GRIDDLE, 2-BURNER 1 RANGE, 6-BURNERS 1 RANGE, 1-SECTION 2 FRYER WITH FILTRATION SYSTEM RANGE, 5-BURNERS 1 RANGE, 1-SECTION 1 SHELVING UNIT 1 WORK TABLE 2 WALL SHELF 1 FOOD PROCESSOR 1 REFRIGERATOR, 1-SECTION 2 WALL SHELF - SPARE NUMBER - 1 I CE CREAM BATCH FREEZER 1 REFRIGERATOR, 1-SECTION 2 WALL SHELF - SPARE NUMBER - 1 EXHAUST HOOD 1 EXHAUST FAN # 3 1 CONVECTION OVEN, 1/2-SIZE, DI 1 TILTING KETILE, 20-GALLON 1 FLOOR TROUGH 1 FREEZER, WORKTOP 1 STEAMER, CONVECTION 1 REFRIGERATION CONDENSER, REN 1 DISHTABLE, SOILED 1 SLANT RACK SHELF 1 DISHOSER 1 DISHTABLE, SOILED 1 SLANT RACK SHELF 1 DISHTABLE W/3-COMP. SINK 1 DISHTABLE W/3-COMP. SINK			N -	46
QUIPMENT SCHEDUL 1 SLIM—JIM WASTE CONTAINER 1 SLIM—JIM WASTE CONTAINER 1 SLIM—JIM WASTE CONTAINER 1 REFRIGERATED COUNTER PREP STA 1 REFRIGERATED COUNTER 2 HEAT LAMP, DUAL 1 EXHAUST HOOD W/FIRE SUPP. 1 1 MAKE—UP AIR SYSTEM 1 RANGE, 24-GRIDDLE, 2-BURNERS 1 RANGE, 24-GRIDDLE, 2-BURNERS 1 RANGE, 6-BURNERS 1 RANGE, 6-BURNERS 1 RANGE, 6-BURNERS 1 RANGE, 14-GRIDDLE, 2-BURNER 1 CHAR—BROILER 1 CHAR—BROILER 1 SHELVING UNIT 1 SHELVING UNIT 1 SHELVING UNIT 1 REFRIGERATED PREP COUNTER 1 ICE CREAM BATCH FREEZER 2 WALL SHELF 1 REFRIGERATOR, 1-SECTION 2 WALL SHELF 1 REFRIGERATOR, 1-SECTION 2 WALL SHELF 1 REFRIGERATOR OVEN, 1/2-SIZE, DI 1 TILTING KETTLE, 20-GALLON 1 FREEZER, WORKTOP 1 STEAMER, CONVECTION 1 FREEZER, WORKTOP 1 STEAMER, CONVECTION 1 DISHTABLE, SOILED 1 SLANT RACK SHELF 1 DISHTABLE, SOILED	= W/3-COMP. S	-	. د د	44
QUIPMENT SCHEDUL 1 SLIM-JIM WASTE CONTAINER 1 REFRIGERATED COUNTER PREP STA 1 REFRIGERATED COUNTER PREP STA 1 REFRIGERATED COUNTER PREP STA 1 REFRIGERATED COUNTER 2 HEAT LAMP, DUAL - SPARE NUMBER - 1 EXHAUST HOOD W/FIRE SUPP. ** 1 HOOD ENERGY MANAGEMENT SYS 1 HOOD ENERGY MANAGEMENT SYS 1 EXHAUST FAN # 1 1 EXHAUST FAN # 1 1 RANGE, 24-GRIDDLE, 2-BURNER 1 RANGE, 6-BURNERS 1 RANGE, 6-BURNERS 1 HOOD PROCESSOR 1 CHAR-BROILER - SPARE NUMBER - 1 SHELVING UNIT 1 WORK TABLE 2 WALL SHELF - SPARE NUMBER - 1 ICE CREAM BATCH FREEZER 1 REFRIGERATOR, 1-SECTION 2 WALL SHELF - SPARE NUMBER - 1 EXHAUST HOOD 1 EXHAUST HOOD 1 EXHAUST FAN # 3 1 CONVECTION OVEN, 1/2-SIZE, DI 1 TILTING KETTLE, 20-GALLON 1 FREEZER, WORKTOP 1 STEAMER, CONVECTION 1 FLOOR TROUGH 1 REFRIGERATION CONDENSER, REM 1 ICE STORAGE BIN 1 REFRIGERATION CONDENSER, REM 1 DISHTABLE, SOILED 1 DISHTABLE, SOILED 1 DISHTABLE, SOILED 1 DISHWASHER, DOOR-TYPE	ATE HOOD FAN # 4	CONDE		42 43
OUIPMENT SCHEDUL 1 SLIM-JIM WASTE CONTAINER 1 REFRIGERATED COUNTER PREP STA 1 REFRIGERATED COUNTER PREP STA 1 REFRIGERATED COUNTER PREP STA 1 REFRIGERATED COUNTER 2 HEAT LAMP, DUAL - SPARE NUMBER - 1 EXHAUST HOOD W/FIRE SUPP. 1 1 MAKE-UP AIR SYSTEM 1 EXHAUST FAN # 1 1 RANGE, 24-GRIDDLE, 2-BURNER 1 RANGE, 6-BURNERS 1 RANGE, 6-BURNERS 1 RANGE, 6-BURNER 1 RANGE, 1-SECTION 1 SHELVING UNIT 1 WORK TABLE 2 WALL SHELF 1 FOOD PROCESSOR 1 REFRIGERATED PREP COUNTER 1 MICROWAVE OVEN 1 ICE CREAM BATCH FREEZER 2 HAND SINK 1 REFRIGERATOR, 1-SECTION 2 WALL SHELF - SPARE NUMBER - 1 EXHAUST HOOD 1 EXHAUST HOOD 1 EXHAUST FAN # 3 1 CONVECTION OVEN, 1/2-SIZE, DI 1 TILTING KETTLE, 20-GALLON 1 FREEZER, WORKTOP 1 STEAMER, CONVECTION 1 ICE CUBER 1 ICE STORAGE BIN 1 DISHTABLE, SOILED 1 SLANT RACK SHELF	ER, DOOR-TYP	$\leq O $		41 40
OUIPMENT SCHEDUL 1 SLIM-JIM WASTE CONTAINER 1 REFRIGERATED COUNTER PREP STA 1 DRAWER WARMER, DOUBLE 1 CHEF'S COUNTER 2 HEAT LAMP, DUAL - SPARE NUMBER - 1 EXHAUST HOOD W/FIRE SUPP.: 1 HOOD ENERGY MANAGEMENT SYS 1 EXHAUST FAN # 1 1 MAKE-UP AIR SYSTEM 2 FRYER WITH FILTRATION SYSTEM 1 RANGE, 24-GRIDDLE, 2-BURNER 1 RANGE, 6-BURNERS 1 48" CHEESEMELTER 1 CHAR-BROILER 1 CHAR-BROILER 1 SHELVING UNIT 1 WORK TABLE 2 WALL SHELF 2 WALL SHELF 1 FOOD PROCESSOR 1 REFRIGERATED PREP COUNTER 1 ICE CREAM BATCH FREEZER 2 HAND SINK 1 REFRIGERATOR, 1-SECTION 2 WALL SHELF - SPARE NUMBER - 1 STEAMER, CONVECTION 1 EXHAUST HOOD 1 EXHAUST FAN # 3 1 CONVECTION OVEN, 1/2-SIZE, DI 1 TILTING KETTLE, 20-GALLON 1 FLOOR TROUGH 1 FREEZER, WORKTOP 1 STEAMER, CONVECTION 1 REFRIGERATION CONDENSER, REN 1 REFRIGERATION CONDENSER, REN	E, s	니드니ㅡ		39 88
DESCRIPTION 1 SLIM—JIM WASTE CONTAINER 1 SLIM—JIM WASTE CONTAINER 1 REFRIGERATED COUNTER PREP STA 1 DRAWER WARMER, DOUBLE 1 CHEF'S COUNTER 2 HEAT LAMP, DUAL 1 EXHAUST HOOD W/FIRE SUPP. 1 1 HOOD ENERGY MANAGEMENT SYS 1 EXHAUST FAN # 1 1 MAKE—UP AIR SYSTEM 1 RANGE, 24—GRIDDLE, 2—BURNERS 1 48" CHEESEMELTER 1 CHAR—BROILER 1 CHAR—BROILER 1 SHELVING UNIT 1 WORK TABLE 2 WALL SHELF 1 FOOD PROCESSOR 1 REFRIGERATED PREP COUNTER 1 REFRIGERATED PREP COUNTER 1 REFRIGERATED PREP COUNTER 1 REFRIGERATOR, 1—SECTION 2 WALL SHELF 1 FOOD PROCESSOR 1 REFRIGERATOR, 1—SECTION 2 WALL SHELF 1 FOOD PROCESSOR 1 REFRIGERATOR, 1—SECTION 2 WALL SHELF 1 FOOD PROCESSOR 1 EXHAUST HOOD 1 EXHAUST FAN # 3 1 CONVECTION OVEN, 1/2—SIZE, DI 1 TILTING KETTLE, 20—GALLON 1 FREEZER, WORKTOP 1 STEAMER, CONVECTION)NDENSER, REMO	REFRIC		36
QUIPMENT SCHEDUL 1 SLIM—JIM WASTE CONTAINER 1 REFRIGERATED COUNTER PREP STA 1 DRAWER WARMER, DOUBLE 1 CHEF'S COUNTER 2 HEAT LAMP, DUAL - SPARE NUMBER - 1 EXHAUST HOOD W/FIRE SUPP.: 1 HOOD ENERGY MANAGEMENT SYS 1 EXHAUST FAN # 1 1 MAKE—UP AIR SYSTEM 1 RANGE, 24—GRIDDLE, 2—BURNER: 1 RANGE, 6—BURNERS 1 48" CHEESEMELTER 1 CHAR—BROILER 1 SHELVING UNIT 1 WORK TABLE 2 WALL SHELF 1 FOOD PROCESSOR 1 REFRIGERATED PREP COUNTER 1 MICROWAVE OVEN 1 REFRIGERATOR, 1—SECTION 2 WALL SHELF - SPARE NUMBER - 1 FOOD PROCESSOR 1 REFRIGERATOR, 1—SECTION 2 WALL SHELF - SPARE NUMBER - 1 FOOD PROCESSOR 1 EXHAUST HOOD 1 EXHAUST FAN # 3 1 CONVECTION OVEN, 1/2—SIZE, DI 1 TILTING KETTLE, 20—GALLON 1 FREEZER, WORKTOP		STEAN ICE CU		2 2
OTY DESCRIPTION 1 SLIM-JIM WASTE CONTAINER 1 REFRIGERATED COUNTER PREP STA 1 REFRIGERATED COUNTER PREP STA 1 REFRIGERATED COUNTER PREP STA 1 REFRIGERATED COUNTER 1 REFRIGERATED COUNTER 2 HEAT LAMP, DUAL 1 CHEF'S COUNTER 2 HEAT LAMP, DUAL 1 EXHAUST HOOD W/FIRE SUPP. SPARE NUMBER - 1 EXHAUST FAN # 1 1 EXHAUST FAN # 1 1 RANGE, 24-GRIDDLE, 2-BURNERS 1 48" CHEESEMELTER 1 RANGE, 6-BURNERS 1 48" CHEESEMELTER 1 CHAR-BROILER - SPARE NUMBER - 1 SHELVING UNIT 1 WORK TABLE 2 WALL SHELF 1 WORK TABLE 2 WALL SHELF 1 REFRIGERATED PREP COUNTER 1 ICE CREAM BATCH FREEZER 1 REFRIGERATOR, 1-SECTION 2 WALL SHELF - SPARE NUMBER - 1 EXHAUST HOOD 1 EXHAUST FAN # 3 1 CONVECTION OVEN, 1/2-SIZE, DI 1 TILTING KETTLE, 20-GALLON	TROUGH ER, WORK	IMIO		32
QUIPMENT SCHEDUL 1 SLIM-JIM WASTE CONTAINER 1 SLIM-JIM WASTE CONTAINER 1 REFRIGERATED COUNTER PREP STA 1 DRAWER WARMER, DOUBLE 1 CHEF'S COUNTER 2 HEAT LAMP, DUAL 1 EXHAUST HOOD W/FIRE SUPP. 1 1 HOOD ENERGY MANAGEMENT SYS 1 EXHAUST FAN # 1 1 RANGE, 24-GRIDDLE, 2-BURNER 1 RANGE, 24-GRIDDLE, 2-BURNER 1 RANGE, 6-BURNERS 1 48" CHEESEMELTER 1 CHAR-BROILER 1 CHAR-BROILER 1 SHELVING UNIT 1 WORK TABLE 2 WALL SHELF 1 FOOD PROCESSOR 1 REFRIGERATED PREP COUNTER 1 NICE CREAM BATCH FREEZER 2 HAND SINK 1 REFRIGERATOR, 1-SECTION 2 WALL SHELF - SPARE NUMBER -	KETTLE, 20-GALLON	CONVE		31
QUIPMENT SCHEDUL 1 SLIM-JIM WASTE CONTAINER 1 REFRIGERATED COUNTER PREP STA 1 DRAWER WARMER, DOUBLE 1 CHEF'S COUNTER 2 HEAT LAMP, DUAL - SPARE NUMBER - 1 EXHAUST HOOD W/FIRE SUPP. : 1 HOOD ENERGY MANAGEMENT SYS 1 EXHAUST FAN # 1 1 RANGE, 24-GRIDDLE, 2-BURNERS 1 RANGE, 6-BURNERS 1 RANGE, 6-BURNERS 1 HOOD PROCESSOR 1 SHELVING UNIT 1 WORK TABLE 2 WALL SHELF 1 NICE CREAM BATCH FREEZER 1 REFRIGERATED PREP COUNTER 1 REFRIGERATOR, 1-SECTION - SPARE NUMBER - - SPARE NUMBER - 1 REFRIGERATOR, 1-SECTION - SPARE NUMBER - - SPARE NUMBER - - SPARE NUMBER - 1 REFRIGERATOR, 1-SECTION	HOOD FAN # 3	EXHAL		28
QUIPMENT SCHEDUL 1 SLIM-JIM WASTE CONTAINER 1 REFRIGERATED COUNTER PREP STA 1 DRAWER WARMER, DOUBLE 1 CHEF'S COUNTER 2 HEAT LAMP, DUAL - SPARE NUMBER - 1 EXHAUST HOOD W/FIRE SUPP. STA 1 HOOD ENERGY MANAGEMENT SYSTEM 1 EXHAUST FAN # 1 1 MAKE-UP AIR SYSTEM 1 RANGE, 24-GRIDDLE, 2-BURNERS 1 48" CHEESEMELTER 1 CHAR-BROILER - SPARE NUMBER - - SPARE NUMBER - 1 RANGE, 6-BURNERS 1 HOOD PROCESSOR 1 WORK TABLE 2 WALL SHELF 1 FOOD PROCESSOR 1 REFRIGERATED PREP COUNTER 1 INICROWAVE OVEN 1 REFRIGERATOR, 1-SECTION	RE NUMBE	- WALL	N	27
DESCRIPTION 1 SLIM—JIM WASTE CONTAINER 1 REFRIGERATED COUNTER PREP STA 1 CHEF'S COUNTER 1 CHEF'S COUNTER 2 HEAT LAMP, DUAL 1 HOOD ENERGY MANAGEMENT SYS 1 EXHAUST HOOD W/FIRE SUPP. : 1 HOOD ENERGY MANAGEMENT SYS 1 EXHAUST FAN # 1 1 EXHAUST FAN # 1 2 FRYER WITH FILTRATION SYSTEM 1 RANGE, 24-GRIDDLE, 2-BURNERS 1 RANGE, 6-BURNERS 1 RANGE, 6-BURNERS 1 RANGE, 6-BURNERS 1 RANGE, 6-BURNERS 1 RANGE, 10 BURNERS 1 RANGE, 5-BURNERS 1 RANGE, 5-BURNERS 1 RANGE, 5-BURNERS 1 RANGE, 5-BURNERS 1 REFRIGERATED PREP COUNTER 1 REFRIGERATED PREP COUNTER 1 ICE CREAM BATCH FREEZER	TOR, 1—SEC	REFRIC	2 <u> </u>	25
OTY DESCRIPTION 1 SLIM—JIM WASTE CONTAINER 1 REFRIGERATED COUNTER PREP STA 1 DRAWER WARMER, DOUBLE 1 CHEF'S COUNTER 2 HEAT LAMP, DUAL 1 EXHAUST HOOD W/FIRE SUPP 1 EXHAUST HOOD W/FIRE SUPP 1 HOOD ENERGY MANAGEMENT SYS 1 EXHAUST FAN # 1 1 MAKE—UP AIR SYSTEM 2 FRYER WITH FILTRATION SYSTEM 1 RANGE, 6—BURNERS 1 1 RANGE, 6—BURNERS 1 1 RANGE, 6—BURNERS 1 1 SHELVING UNIT 1 WORK TABLE 2 WALL SHELF 1 FOOD PROCESSOR 1 REFRIGERATED PREP COUNTER 1 MICROWAVE OVEN	BATCH FREEZE	ICE CF	ر ا حا	23
OTY DESCRIPTION 1 SLIM—JIM WASTE CONTAINER 1 REFRIGERATED COUNTER PREP STA 1 DRAWER WARMER, DOUBLE 1 CHEF'S COUNTER 2 HEAT LAMP, DUAL 1 EXHAUST HOOD W/FIRE SUPP. 1 1 HOOD ENERGY MANAGEMENT SYS 1 HANGE, 24-GRIDDLE, 2-BURNER 1 RANGE, 24-GRIDDLE, 2-BURNER 1 RANGE, 6-BURNERS 1 HAS" CHEESEMELTER 1 CHAR—BROILER 1 SHELVING UNIT 1 WORK TABLE 2 WALL SHELF 1 FOOD PROCESSOR	ED PREP COUNTE	REFRIO		22
DESCRIPTION 1 SLIM—JIM WASTE CONTAINER 1 REFRIGERATED COUNTER PREP STA 1 DRAWER WARMER, DOUBLE 1 CHEF'S COUNTER 2 HEAT LAMP, DUAL 1 EXHAUST HOOD W/FIRE SUPP. 1 1 HOOD ENERGY MANAGEMENT SYS 1 HOOD ENERGY MANAGEMENT SYS 1 EXHAUST FAN # 1 1 EXHAUST FAN # 1 1 RANGE, 24—GRIDDLE, 2—BURNER: 1 RANGE, 6—BURNERS 1 1 CHAR—BROILER 1 CHAR—BROILER 1 SHELVING UNIT 1 WORK TABLE	SI		<u> </u>	19
DESCRIPTION 1 SLIM—JIM WASTE CONTAINER 1 REFRIGERATED COUNTER PREP STA 1 DRAWER WARMER, DOUBLE 1 CHEF'S COUNTER 2 HEAT LAMP, DUAL 2 HEAT LAMP, DUAL 1 EXHAUST HOOD W/FIRE SUPP. 1 1 HOOD ENERGY MANAGEMENT SYS 1 HANGE, 24—GRIDDLE, 2—BURNER 1 RANGE, 6—BURNERS 1 48" CHEESEMELTER 1 CHAR—BROILER 1 CHAR—BROILER - — SPARE NUMBER —		ו יו עד		17 18
DESCRIPTION 1 SLIM-JIM WASTE CONTAINER 1 REFRIGERATED COUNTER PREP STA 1 DRAWER WARMER, DOUBLE 1 CHEF'S COUNTER 2 HEAT LAMP, DUAL 1 EXHAUST HOOD W/FIRE SUPP. 1 1 HOOD ENERGY MANAGEMENT SYS 1 EXHAUST FAN # 1 1 MAKE-UP AIR SYSTEM 2 FRYER WITH FILTRATION SYSTEM 1 RANGE, 24-GRIDDLE, 2-BURNER, 1 RANGE, 6-BURNERS 1 48" CHEESEMELTER		CHAR-		16
OTY DESCRIPTION 1 SLIM—JIM WASTE CONTAINER 1 REFRIGERATED COUNTER PREP STA 1 DRAWER WARMER, DOUBLE 1 CHEF'S COUNTER 2 HEAT LAMP, DUAL 2 HEAT LAMP, DUAL 1 EXHAUST HOOD W/FIRE SUPP. 1 1 HOOD ENERGY MANAGEMENT SYS 1 EXHAUST FAN # 1 2 FRYER WITH FILTRATION SYSTEM 1 RANGE, 24—GRIDDLE, 2—BURNER!	1EES	RANGE 48" C		13
DESCRIPTION 1 SLIM-JIM WASTE CONTAINER 1 REFRIGERATED COUNTER PREP STA 1 DRAWER WARMER, DOUBLE 1 CHEF'S COUNTER 2 HEAT LAMP, DUAL SPARE NUMBER - 1 EXHAUST HOOD W/FIRE SUPP. 1 1 HOOD ENERGY MANAGEMENT SYS 1 EXHAUST FAN # 1 1 MAKE-UP AIR SYSTEM	WITH FILTRATION SYSTEM, 24-GRIDDLE, 2-BURNER	FRYER	<u> </u>	12
QUIPMENT SCHEDUL OTY DESCRIPTION 1 SLIM-JIM WASTE CONTAINER 1 REFRIGERATED COUNTER PREP STA 1 DRAWER WARMER, DOUBLE 1 CHEF'S COUNTER 2 HEAT LAMP, DUAL 1 EXHAUST HOOD W/FIRE SUPP. 1 1 FXHAUST FAN # 1	UP AIR SYSTEM			10
QUIPMENT SCHEDUL OTY DESCRIPTION 1 SLIM-JIM WASTE CONTAINER 1 REFRIGERATED COUNTER PREP STA 1 DRAWER WARMER, DOUBLE 1 CHEF'S COUNTER 2 HEAT LAMP, DUAL 1 EXHAUST HOOD W/FIRE SUPP. 1	ENERGY MANAGEMENT SYSTE ST FAN # 1	HOOD		9 00
QUIPMENT SCHEDUL OTY DESCRIPTION 1 SLIM-JIM WASTE CONTAINER 1 REFRIGERATED COUNTER PREP STA 1 DRAWER WARMER, DOUBLE 1 CHEF'S COUNTER 2 HEAT LAMP, DUAL	ARE NUMBER — ST HOOD W/FIRE SUP	EXHAU	<u> </u>	6
QUIPMENT SCHEDUL OTY DESCRIPTION 1 SLIM-JIM WASTE CONTAINER 1 REFRIGERATED COUNTER PREP STA 1 DRAWER WARMER, DOUBLE	JNTER), DUAL	CHEF'S	N -	4 7
QUIPMENT SCHEDUL OTY DESCRIPTION	WASTE CONTAINER ATED COUNTER PREP STA WARMER, DOUBLE		<u> </u>	3 2
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Plan and Schedule

Scale: 1/4"=1'-0" Revisions: Po

Date: July 2, 2009

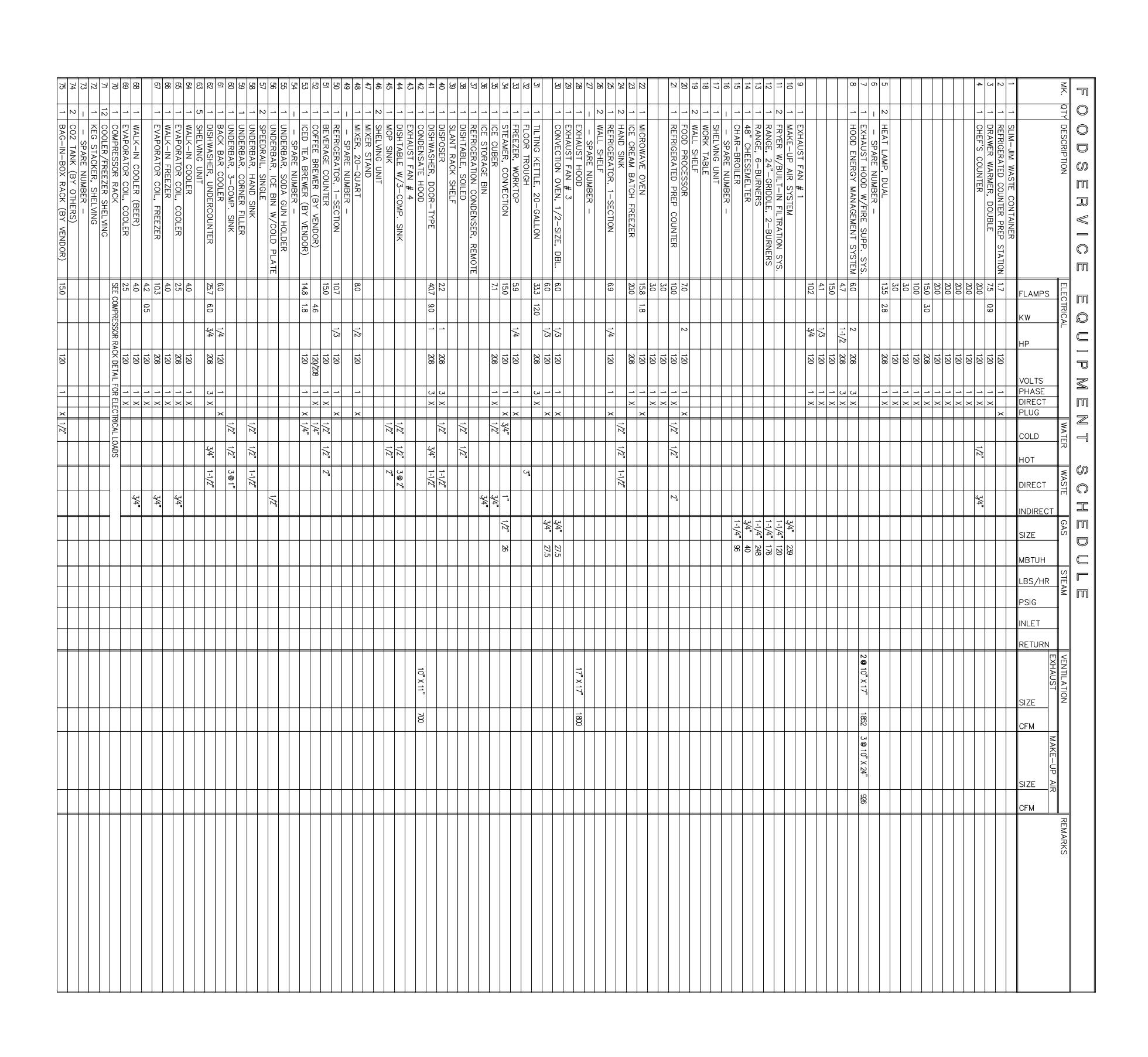
Project:

231 York Street Restaurant
Portland, Maine 04101

Owner:

Sol Food Group, LLC.
P.O. Box 169

Portland, Maine 04112



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Scale: 1/4"=1'-0"	Revisions:

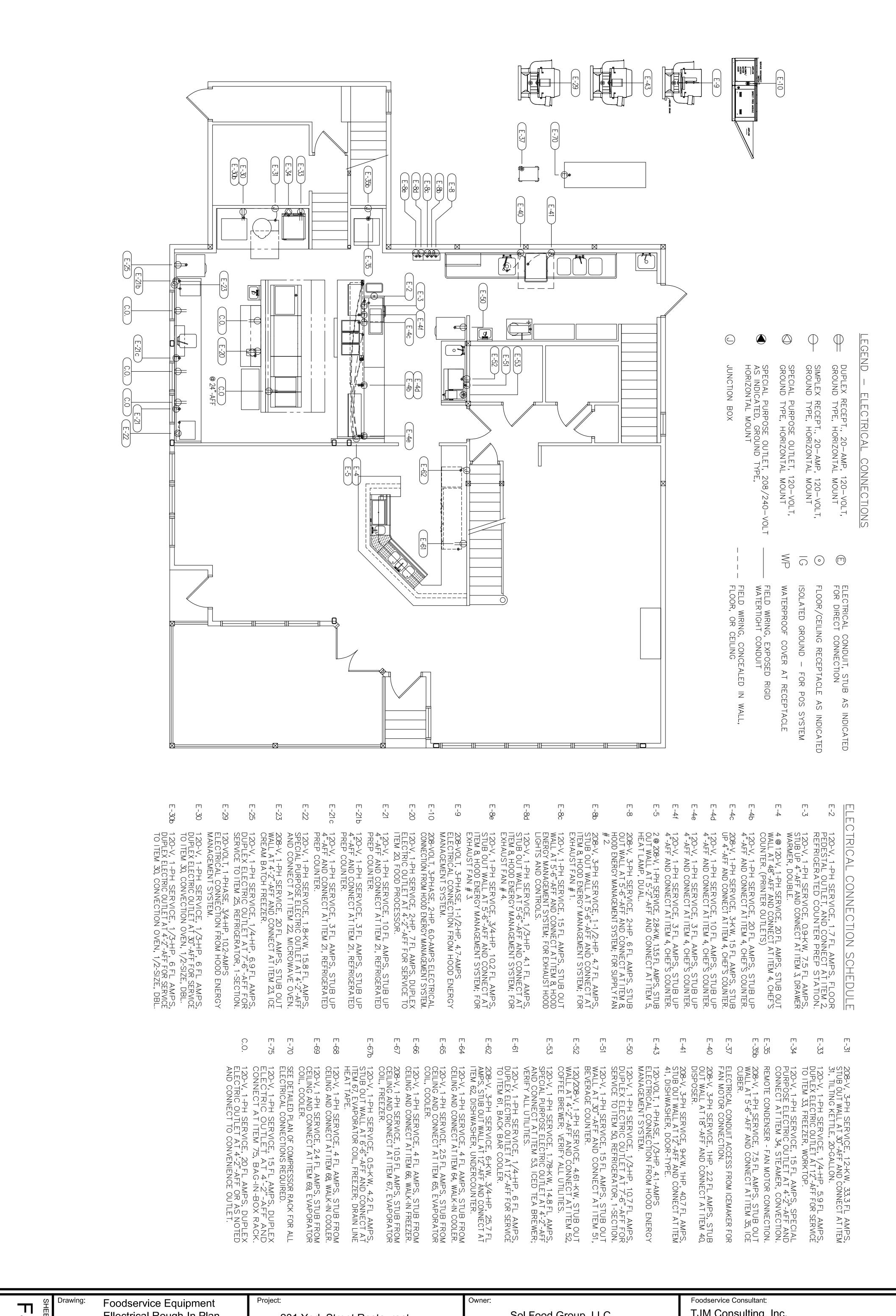
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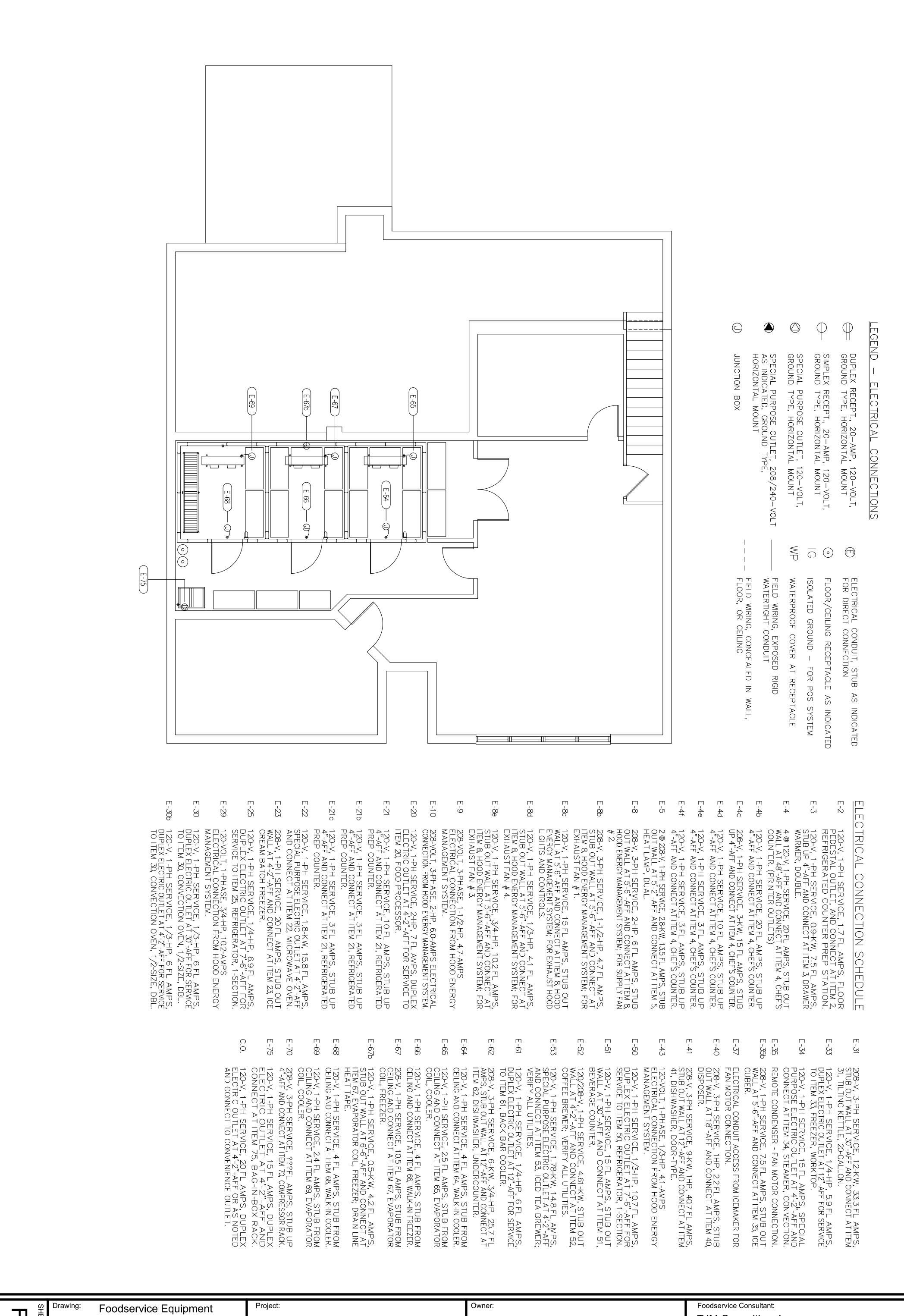
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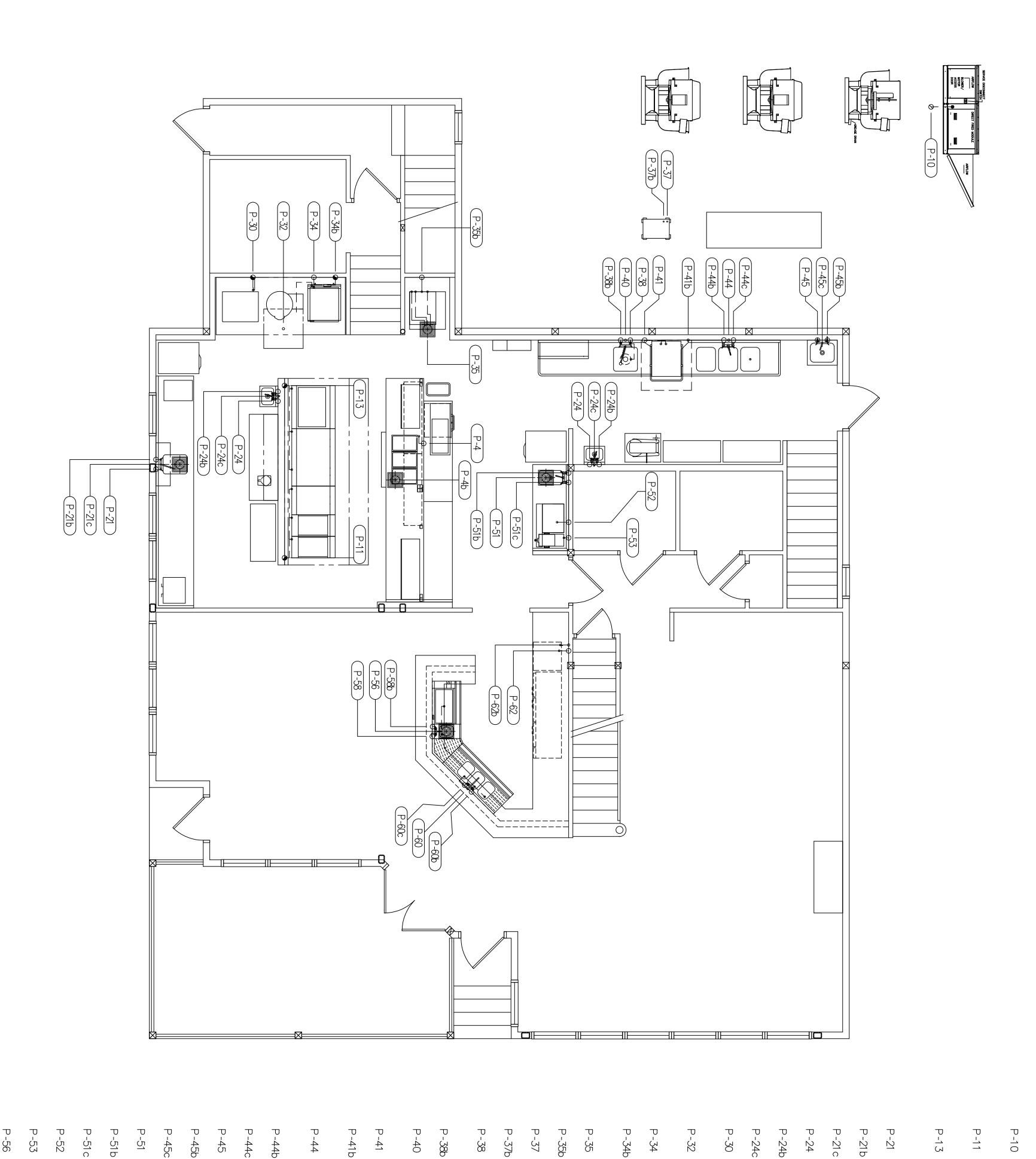
Date: July 2, 2009

Portland, Maine 04112



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Date: July 2, 2009



PLUMBING 1/2" HOT WATER, STUB UP 4" AND CONNECT AT ITEM 4, CHEF'S COUNTER. FLOOR SINK, HALF-GRATE, 3/4" INDIRECT WASTE FROM ITEM 4, CHEF'S COUNTER (HOT FOOD WELLS) CONNECTION DULE

3/4" GAS SUPPLY, 239-MBTUH, STUB UP 4" AND CONNECT AT ITEM 10, MAKE-UP AIR SYSTEM; VERIFY LOCATION.

1-1/4" GAS SUPPLY, 416-MBTUH, STUB OUT WALL AT 36"-AFF AND CONNECT AT ITEM 11, FRYER; LOOP SERVICE; ALSO SERVES CONNECT AT ITEM 12.
1-1/4" GAS SUPPLY, 384-MBTUH, STUB OUT WALL AT 36"-AFF AND CONNECT AT ITEM 13, RANGE, 6-BURNER; LOOP SERVICE; ALSO SERVES CONNECT AT ITEM 14 & 15.

P-62b

1-1/2" DIRECT WASTE HUB, STUB OUT WALL AT 8"-AFF, CONNECT AT ITEM 62, DISHWASHER, UNDERCOUNTER.

FUNNEL TYPE FLOOR DRAIN, 3/4" INDIRECT WASTE FROM ITEM 65, EVAPORATOR COIL, COOLER; ALSO SERVES ITEMS 67.

3/4" HOT WATER, STUB OUT WALL AT 8"-AFF AND CONNECT AT ITEM 62, DISHWASHER, UNDERCOUNTER .

P-62

1/2" HOT WATER, STUB OUT WALL AT 14"-AFF AND CONNECT AT ITEM 21, REFRIGERATED PREP COUNTER.

1/2" COLD WATER, STUB OUT WALL AT 14"-AFF AND CONNECT AT ITEM 21, REFRIGERATED PREP COUNTER.

FLOOR SINK, HALF-GRATE, 2" INDIRECT WASTE FROM ITEM 21, REFRIGERATED PREP COUNTER.

P-69

P-65

1/2" HOT WATER, STUB OUT WALL AT CONNECT AT ITEM 24, HAND SINK . 1/2" COLD WATER, STUB OUT WALL AT CONNECT AT ITEM 24, HAND SINK. 18"-AFF AND 8"-AFF AND

3/4" GAS SUPPLY, 55-MBTUH, STUB OUT WALL AT 36"-AFF AND CONNECT AT ITEM 30, CONVECTION OVEN, 1/2-SIZE, DOUBLE. 1-1/2" DIRECT WASTE HUB, STUB OUT WALL AT 24"-AFF, CONNECT AT ITEM 24, HAND SINK.

3/4" COLD WATER, STUB OUT WALL AT 48"-AFF AND CONNECT AT ITEM 34, STEAMER, CONVECTION. 3" DRAIN, STUB AT 6"-BELOW FINISH FLOOR, CONNECT AT ITEM 32, FLOOR TROUGH; ALSO SERVES TEMS 34. 1/2" GAS SUPPLY, 26-MBTUH, STUB OUT WALL AT 36"-AFF AND CONNECT AT ITEM 34, STEAMER, CONVECTION.

FLOOR SINK, HALF-GRATE, 3/8" INDIRECT WASTE FROM ITEM 35, ICE CUBER; ALSO SERVES ITEMS 36. 1/2" COLD WATER, STUB OUT WALL AT 60"-AFF AND CONNECT AT ITEM 35, ICE CUBER.

REFRIGERANT SUCTION LINE CONN. POINT CONNECT TO ICEMAKER SUCTION CONN. PT. REFRIGERANT LIQUID LINE CONN. POINT CONNECT TO ICEMAKER LIQUID CONN. PT. /2" COLD WATER, STUB OUT WALL AT 14"-AFF AND ONNECT AT ITEM 38, DISHTABLE, SOILED; ALSO ONNECT AT ITEMS 40.

1-1/2" DIRECT WASTE HUB, STUB OUT WALL AT 8"-AFF, CONNECT AT ITEM 41, DISHWASHER, DOOR-TYPE. 3/4" HOT WATER, STUB OUT WALL AT 8"-AFF AND CONNECT AT ITEM 41, DISHWASHER, DOOR-TYPE . 1-1/2" DIRECT WASTE HUB, STUB BELOW FINISH FLOOR LEVEL AT -13", CONNECT AT ITEM 40, DISPOSER. 1/2" HOT WATER, STUB OUT WALL AT 14"-AFF AND CONNECT AT ITEM 38, DISHTABLE, SOILED .

1/2" COLD WATER, STUB OUT WALL AT 14"-AFF AND CONNECT AT ITEM 44, DISHTABLE W/3-COMP SINK. /2" HOT WATER, STUB OUT WALL AT 14"-AFF AND CONNECT AT ITEM 44, DISHTABLE W/3-COMP SINK. "DIRECT WASTE HUB, STUB OUT WALL AT 2"-AFF, CONNECT AT ITEM 44, DISHTABLE 1/3-COMP. SINK.

> FLOOR SINK WITH HALF NOTED OTHERWISE HW—HOT WATER, OR CW—COLD WATER S—STEAM SUPPLY, OR C—CONDENSATE GAS SUPPLY WASTE, DIRECT—CONNECTED UNLESS NOTED "OPEN HUB" GRATE UNLESS

0 0 0 0

DRAIN DRAIN W/ATTACHED FUNNEL

CONNECTIONS

FLOOR

LEGEND PLUMBING

Owner:

CONNECTIONS

FUNNEL TYPE FLOOR DRAIN, 3/4" INDIRECT WASTE FROM ITEM 69, EVAPORATOR COIL, FREEZER. 1/2" COLD WATER, STUB OUT WALL AT 14"-AFF AND CONNECT AT ITEM 75, BAG-IN-BOX RACK.

P-60c P-60b P-60 ∇ -586 -58 1/2" HOT WATER, STUB OUT WALL AT 12"-AFF AND CONNECT AT ITEM 58, UNDERBAR, HAND SINK.
1/2" COLD WATER, STUB OUT WALL AT 12"-AFF AND CONNECT AT ITEM 58, UNDERBAR, HAND SINK. /2" HOT WATER, STUB OUT WALL AT 12"-AFF AND CONNECT AT ITEM 60, UNDERBAR, 3-COMP. SINK. /2" COLD WATER, STUB OUT WALL AT 12"-AFF AND CONNECT AT ITEM 60, UNDERBAR, 3-COMP. SINK. "DIRECT WASTE HUB, STUB OUT WALL AT 8"-AFF, ONNECT AT ITEM 60, UNDERBAR, 3-COMP. SINK.

Foodservice Equipment Plumbing Rough-In Plan

Scale: 1/4"=1'-0"

Date: July 2, 2009

Revisions:

FLOOR SINK, HALF-GRATE, 2" INDIRECT WASTE FROM ITEM 51, BEVERAGE COUNTER.

1/2" HOT WATER, STUB OUT WALL AT 14"-AFF AND CONNECT AT ITEM 51, BEVERAGE COUNTER.

3" HUB DRAIN, STUB UP 4"-AFF, 2" WASTE OUTLET, CONNECT AT ITEM 45, MOP SINK.

1/2" COLD WATER, STUB OUT WALL AT CONNECT AT ITEM 45, MOP SINK.

1/2" HOT WATER, STUB OUT WALL AT CONNECT AT ITEM 45, MOP SINK .

36"-AFF AND

36"-AFF AND

1/4" COLD WATER, STUB OUT WALL AT 5 CONNECT AT ITEM 53, ICED TEA

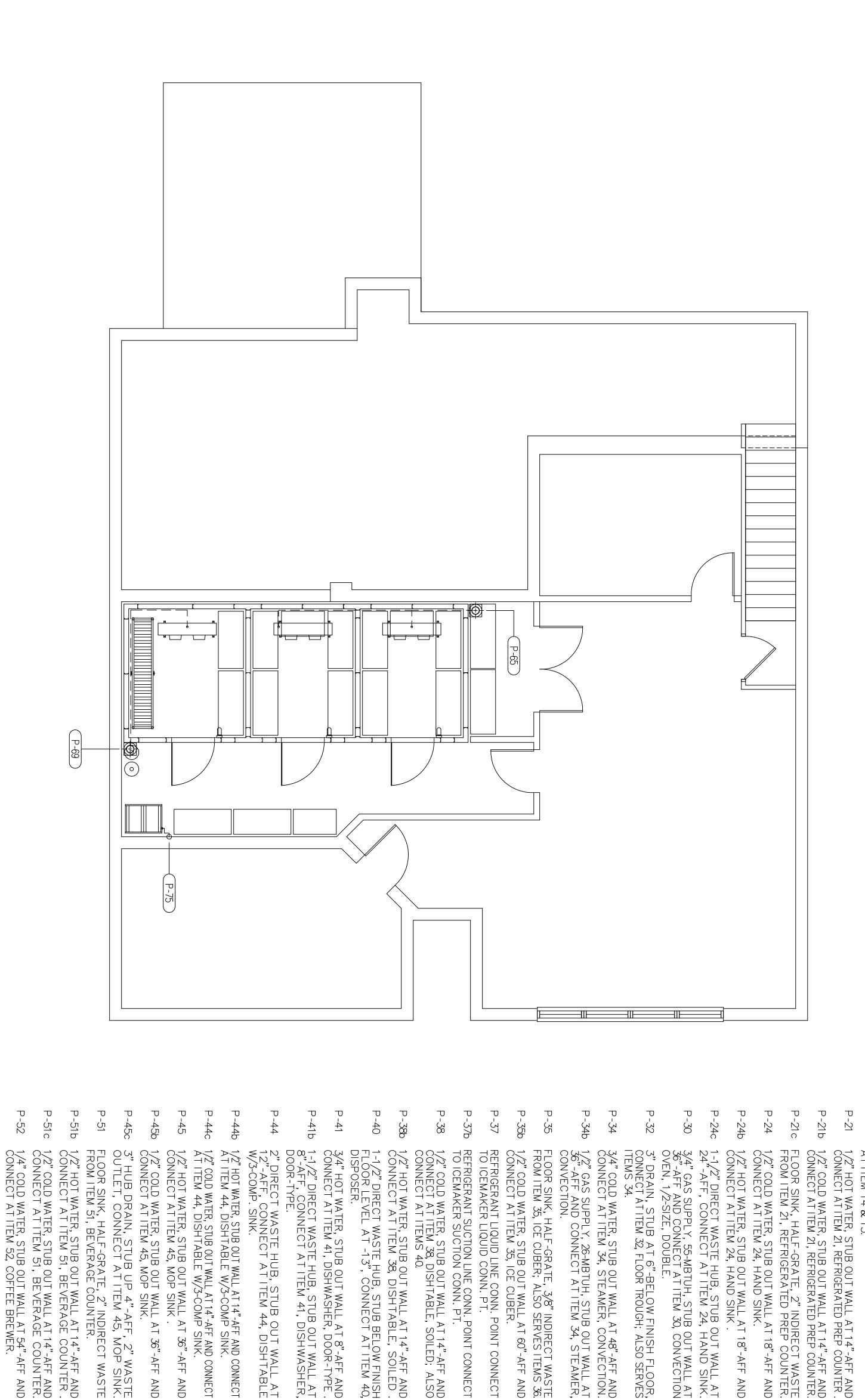
A BREWER.

HALF-GRATE, 1/2" INDIRECT WASTE 3, UNDERBAR, ICE BIN W/COLD PLATE; S ITEMS 58.

1/2" COLD WATER, STUB OUT WALL AT 14"-AFF AND CONNECT AT ITEM 51, BEVERAGE COUNTER. 1/4" COLD WATER, STUB OUT WALL AT 54"-AFF AND CONNECT AT ITEM 52, COFFEE BREWER.

Project: 231 York Street Restaurant Portland, Maine 04101

Sol Food Group, LLC. P.O. Box 169 Portland, Maine 04112



PLUMBING 1/2" HOT WATER, STUB UP 4" AND CONNECT AT ITEM 4, CHEF'S COUNTER. CONNECTION DULE

FLOOR SINK, HALF-GRATE, 3/4" INDIRECT WASTE FROM ITEM 4, CHEF'S COUNTER (HOT FOOD WELLS) 3/4" GAS SUPPLY, 239-MBTUH, STUB UP 4" AND CONNECT AT ITEM 10, MAKE-UP AIR SYSTEM; VERIFY LOCATION.

1-1/4" GAS SUPPLY, 416-MBTUH, STUB OUT WALL AT 36"-AFF AND CONNECT AT ITEM 11, FRYER; LOOP SERVICE; ALSO SERVES CONNECT AT ITEM 12.

1-1/4" GAS SUPPLY, 384-MBTUH, STUB OUT WALL AT 36"-AFF AND CONNECT AT ITEM 13, RANGE, 6-BURNER; LOOP SERVICE; ALSO SERVES CONNECT AT ITEM 14 & 15.

1/2" HOT WATER, STUB OUT WALL AT 14"-AFF AND CONNECT AT ITEM 21, REFRIGERATED PREP COUNTER.

1/2" COLD WATER, STUB OUT WALL AT 14"-AFF AND CONNECT AT ITEM 21, REFRIGERATED PREP COUNTER.

FLOOR SINK, HALF-GRATE, 2" INDIRECT WASTE FROM ITEM 21, REFRIGERATED PREP COUNTER.

3/4" GAS SUPPLY, 55-MBTUH, STUB OUT WALL AT 36"-AFF AND CONNECT AT ITEM 30, CONVECTION OVEN, 1/2-SIZE, DOUBLE. 1/2" HOT WATER, STUB OUT WALL AT 18"-AFF AND CONNECT AT ITEM 24, HAND SINK.
1-1/2" DIRECT WASTE HUB, STUB OUT WALL AT 24"-AFF, CONNECT AT ITEM 24, HAND SINK. 1/2" COLD WATER, STUB OUT WALL AT CONNECT AT ITEM 24, HAND SINK. 18"-AFF AND 8"-AFF AND

3" DRAIN, STUB AT 6"-BELOW FINISH FLOOR, CONNECT AT ITEM 32, FLOOR TROUGH; ALSO SERVES TEMS 34.

3/4" COLD WATER, STUB OUT WALL AT 48"-AFF AND CONNECT AT ITEM 34, STEAMER, CONVECTION. 1/2" GAS SUPPLY, 26-MBTUH, STUB OUT WALL AT 36"-AFF AND CONNECT AT ITEM 34, STEAMER, CONVECTION.

FLOOR SINK, HALF-GRATE, 3/8" INDIRECT WASTE FROM ITEM 35, ICE CUBER; ALSO SERVES ITEMS 36. 1/2" COLD WATER, STUB OUT WALL AT 60"-AFF AND CONNECT AT ITEM 35, ICE CUBER.

FLOOR

CONNECTIONS

DRAIN W/ATTACHED FUNNEL

REFRIGERANT SUCTION LINE CONN. POINT CONNECT TO ICEMAKER SUCTION CONN. PT. REFRIGERANT LIQUID LINE CONN. POINT CONNECT TO ICEMAKER LIQUID CONN. PT. 1/2" HOT WATER, STUB OUT WALL AT 14"-AFF AND CONNECT AT ITEM 38, DISHTABLE, SOILED . /2" COLD WATER, STUB OUT WALL AT 14"-AFF AND ONNECT AT ITEM 38, DISHTABLE, SOILED; ALSO ONNECT AT ITEMS 40.

1-1/2" DIRECT WASTE HUB, STUB BELOW FINISH FLOOR LEVEL AT -13", CONNECT AT ITEM 40, DISPOSER.

1-1/2" DIRECT WASTE HUB, STUB OUT WALL AT 8"-AFF, CONNECT AT ITEM 41, DISHWASHER, DOOR-TYPE. 3/4" HOT WATER, STUB OUT WALL AT 8"-AFF AND CONNECT AT ITEM 41, DISHWASHER, DOOR-TYPE . /2" HOT WATER, STUB OUT WALL AT 14"-AFF AND CONNECT AT ITEM 44, DISHTABLE W/3-COMP SINK. "DIRECT WASTE HUB, STUB OUT WALL AT 2"-AFF, CONNECT AT ITEM 44, DISHTABLE 1/3-COMP. SINK.

36"-AFF AND

36"-AFF AND

HW—HOT WATER, OR CW—COLD WATER S—STEAM SUPPLY, OR C—CONDENSATE GAS SUPPLY

0 0 0 0

FLOOR SINK WITH HALF NOTED OTHERWISE WASTE, DIRECT—CONNECTED UNLESS NOTED "OPEN HUB" DRAIN GRATE UNLESS

LEGEND PLUMBING

CONNECTIONS

FUNNEL TYPE FLOOR DRAIN, 3/4" INDIRECT WASTE FROM ITEM 69, EVAPORATOR COIL, FREEZER. 1/2" COLD WATER, STUB OUT WALL AT 14"-AFF AND CONNECT AT ITEM 75, BAG-IN-BOX RACK.

P-69

P-65

P-62b

1-1/2" DIRECT WASTE HUB, STUB OUT WALL AT 8"-AFF, CONNECT AT ITEM 62, DISHWASHER, UNDERCOUNTER.

FUNNEL TYPE FLOOR DRAIN, 3/4" INDIRECT WASTE FROM ITEM 65, EVAPORATOR COIL, COOLER; ALSO SERVES ITEMS 67.

3/4" HOT WATER, STUB OUT WALL AT 8"-AFF AND CONNECT AT ITEM 62, DISHWASHER, UNDERCOUNTER .

P-62

P-60c P-60b P-60 ∇ -586 -58 1/2" HOT WATER, STUB OUT WALL AT 12"-AFF AND CONNECT AT ITEM 58, UNDERBAR, HAND SINK.
1/2" COLD WATER, STUB OUT WALL AT 12"-AFF AND CONNECT AT ITEM 58, UNDERBAR, HAND SINK. /2" HOT WATER, STUB OUT WALL AT 12"-AFF AND CONNECT AT ITEM 60, UNDERBAR, 3-COMP. SINK. /2" COLD WATER, STUB OUT WALL AT 12"-AFF AND CONNECT AT ITEM 60, UNDERBAR, 3-COMP. SINK. "DIRECT WASTE HUB, STUB OUT WALL AT 8"-AFF, ONNECT AT ITEM 60, UNDERBAR, 3-COMP. SINK.

T S Scale: 1/4"=1'-0"

Date: July 2, 2009

P-53

1/4" COLD WATER, STUB OUT WALL AT 54"-AFF AND CONNECT AT ITEM 53, ICED TEA BREWER.

HALF-GRATE, 1/2" INDIRECT WASTE 3, UNDERBAR, ICE BIN W/COLD PLATE; S ITEMS 58.

P-56

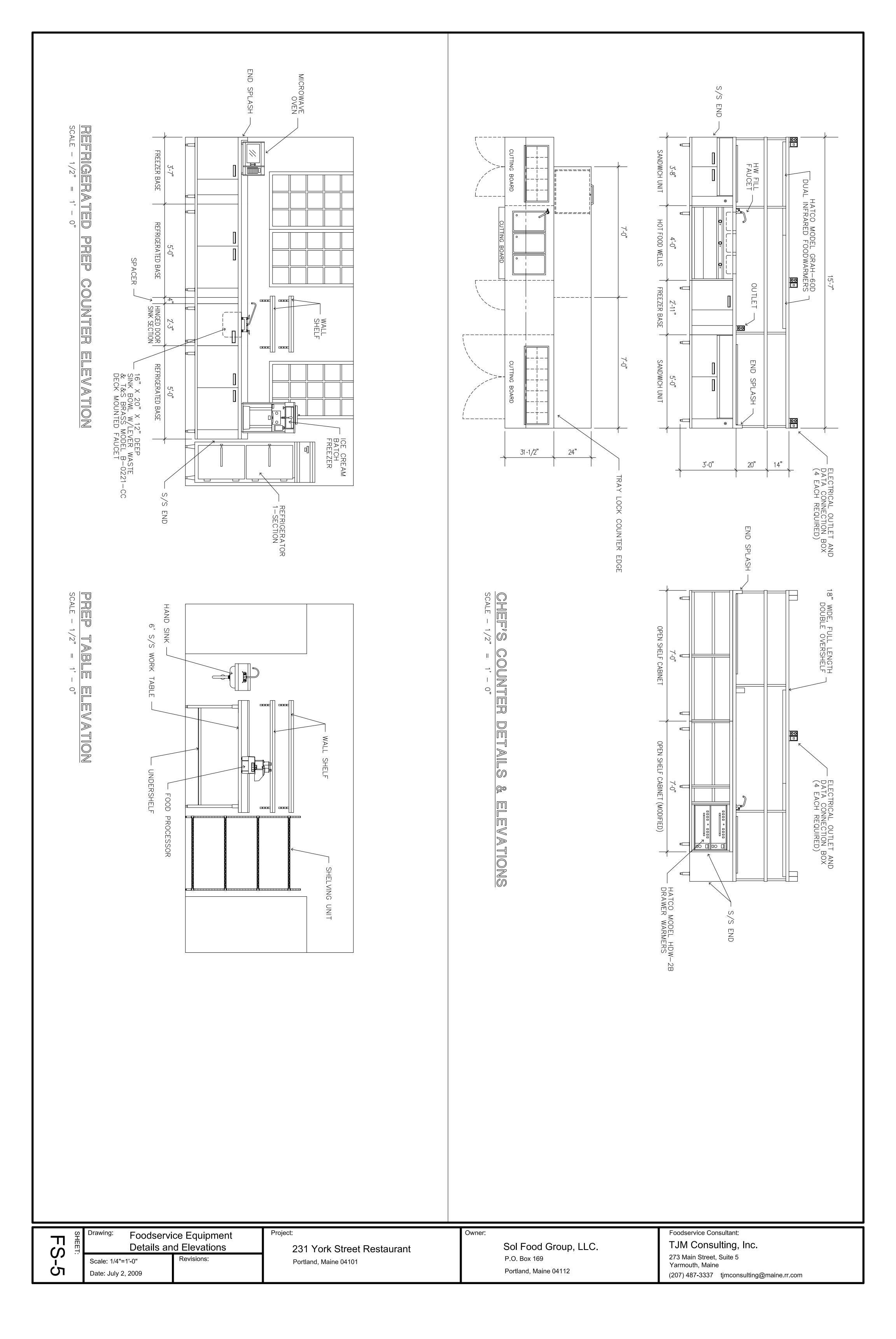
Foodservice Equipment Plumbing Rough-In Plan Revisions:

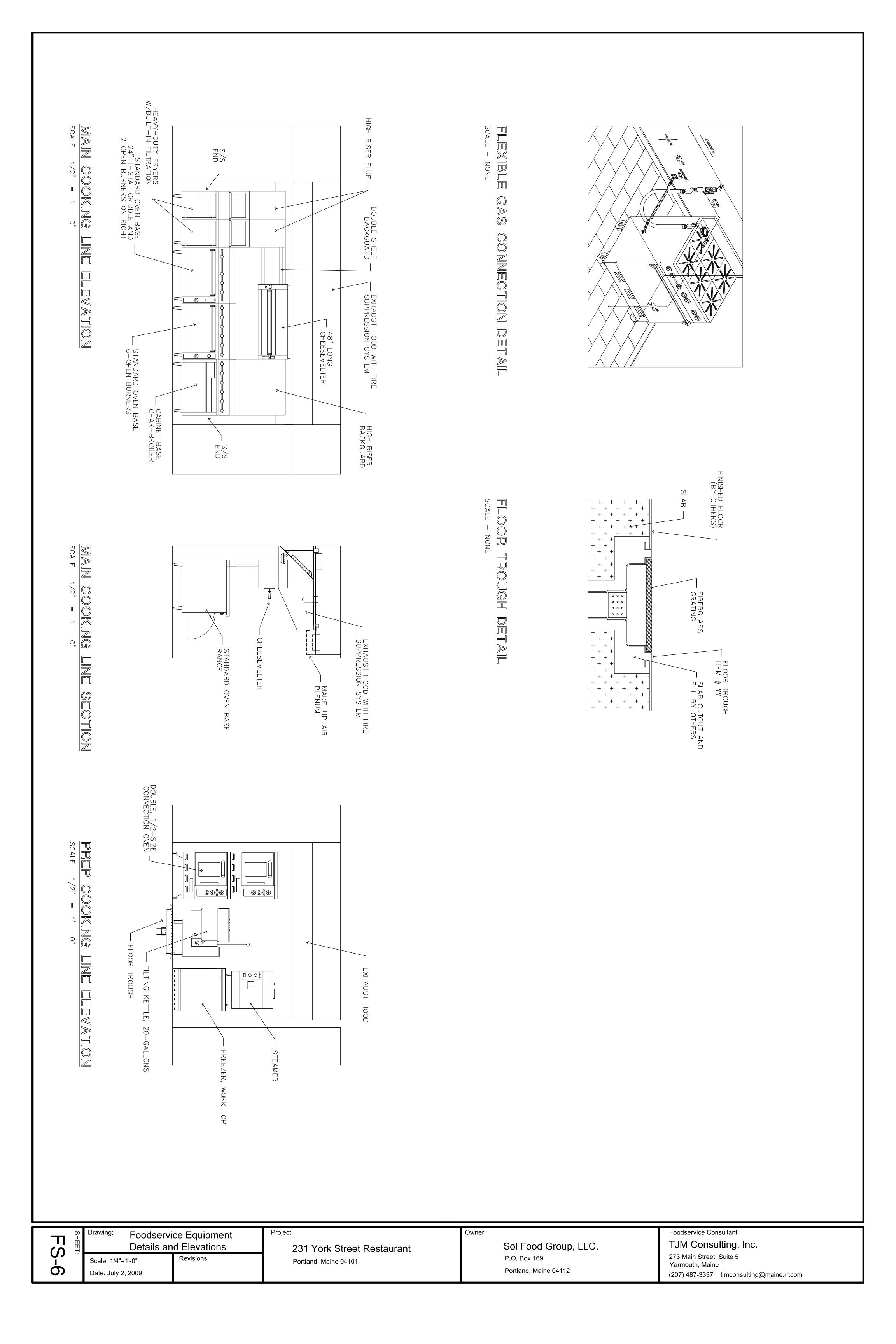
231 York Street Restaurant Portland, Maine 04101

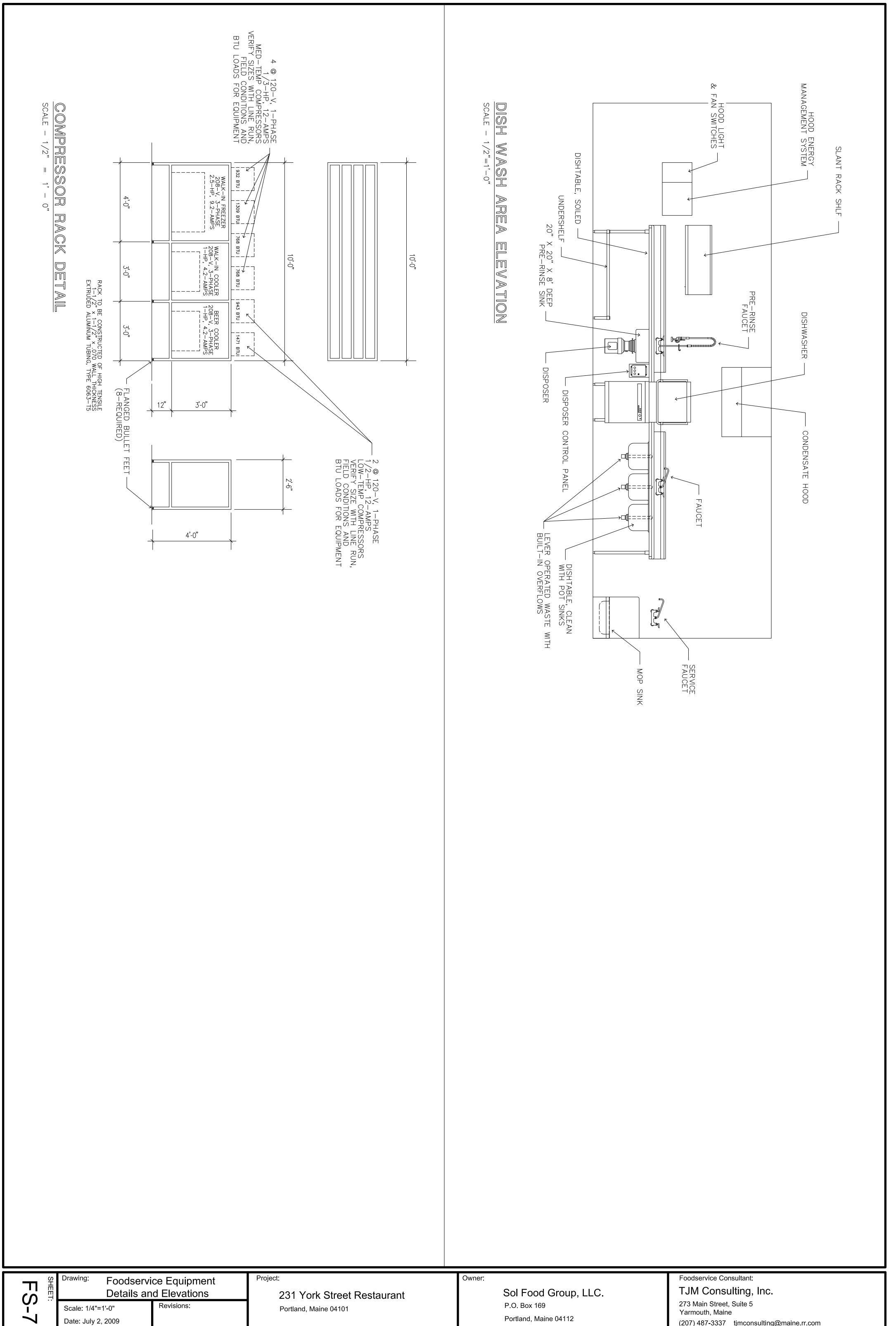
Project:

Owner:

Sol Food Group, LLC. P.O. Box 169 Portland, Maine 04112







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