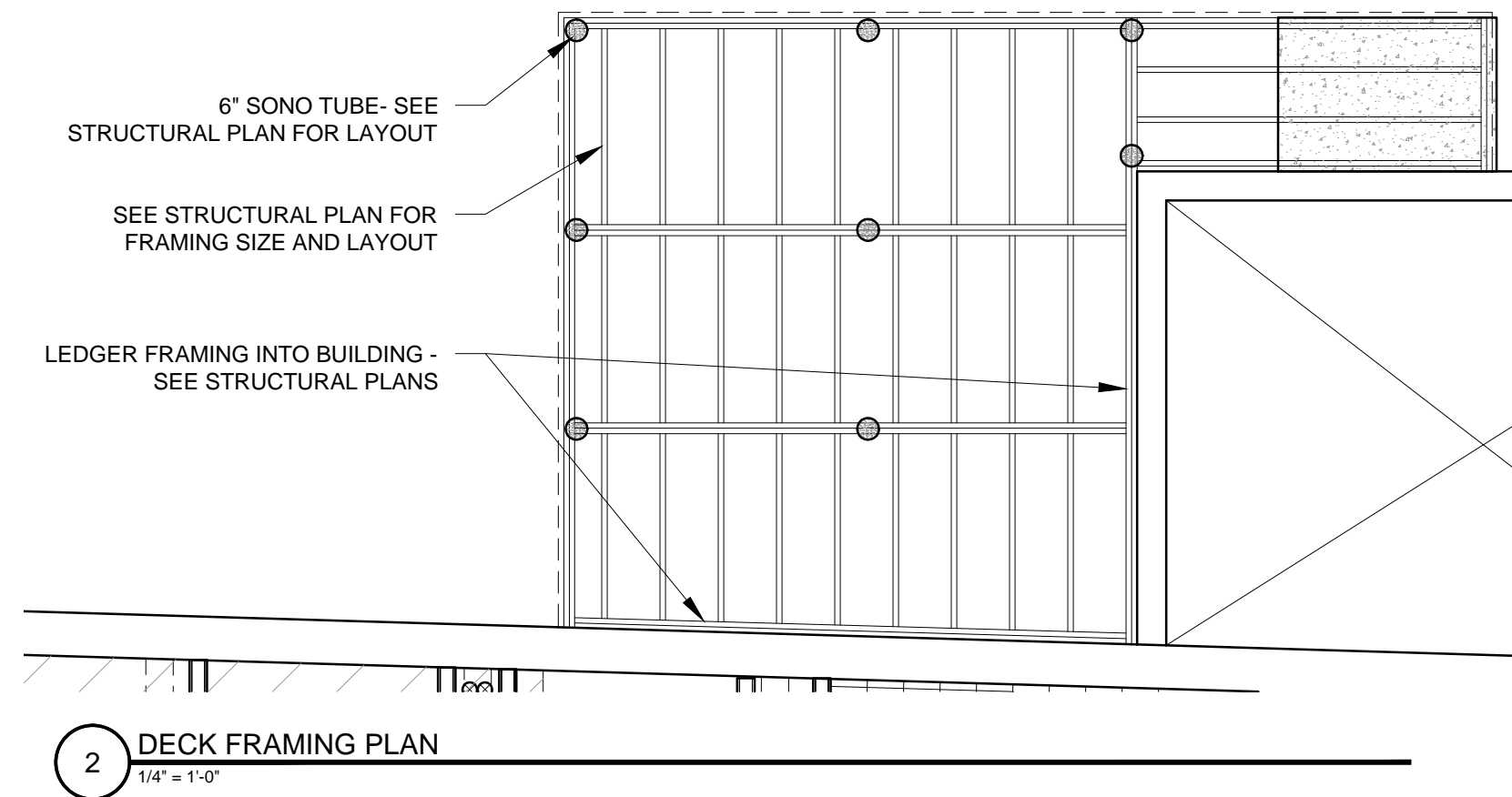
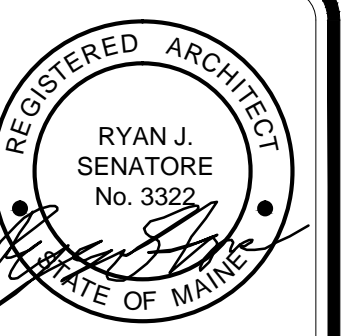
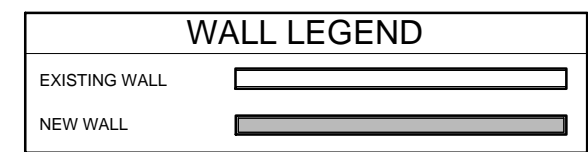


RESTAURANT APPLIANCE SCHEDULE:

#1)	24" x 24"	GLASS FROSTER
#2)	91" x 28"	BACK BAR COOLER
#3)	24" x 26"	UNDERCOUNTER DISHWASHER
#4)	17" x 15"	HANDWASH SINK
#5)	22" x 11"	TRASH BIN
#6)	24" x 24"	UNDERCOUNTER CABINET
#7)	36" x 26"	ICE BIN WITH SPEED RAIL
#8)	25" x 25"	DISHWASHER
#9)	48" x 30"	DISH TABLE
#10)	60" x 30"	DISH TABLE
#11)	36" x 35"	GARDE MANGE STATION
#12)	15" x 30"	FRYER #1
#13)	15" x 30"	FRYER #2
#14)	48" x 34"	8 BURNER RANGE
#15)	34" x 27"	FLAT TOP GRILL
#16)	38" x 37"	CONVECTION OVEN
#17)	25" x 32"	ALTO-SHAAM WARMING CABINET
#18)	72" x 36"	WORK TABLE



NOTE:
ALL INTERIOR FINISHES TO MEET CLASS AND RATINGS REQUIRED BY APPLICABLE CODES



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CONSULTANTS:

REVISIONS:

DATE: NOVEMBER 29, 2016

PROJECT No. 1640

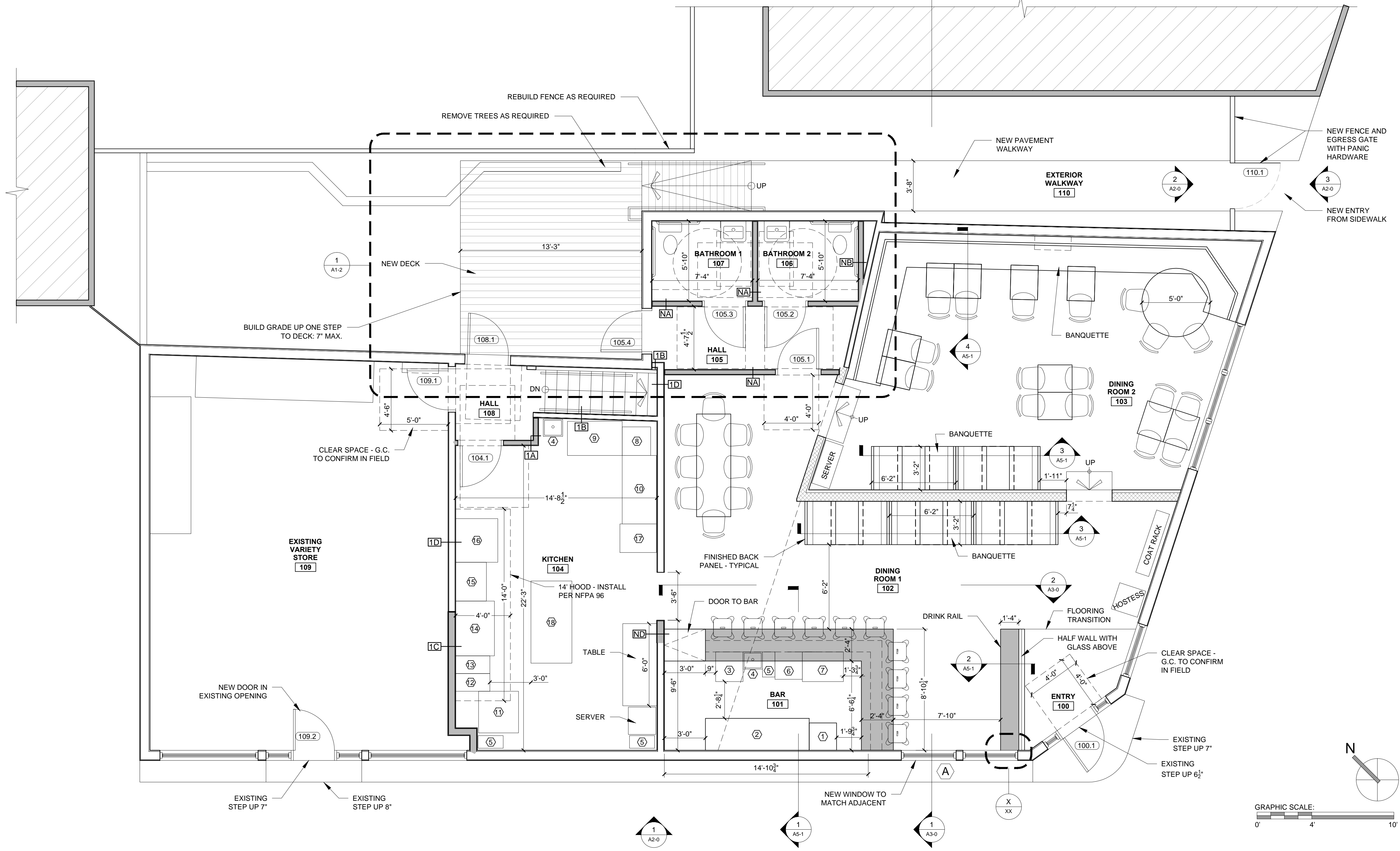
DRAWN BY: RRT, RJS

CHECKED BY: RJS

SCALE: AS NOTED

SHEET TITLE:
FIRST FLOOR PLAN

A1-1



1 FIRST FLOOR PLAN
1/4" = 1'-0"

