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**RESTAURANT FIT-UP**  
182 OCEAN AVENUE  
PORTLAND, MAINE



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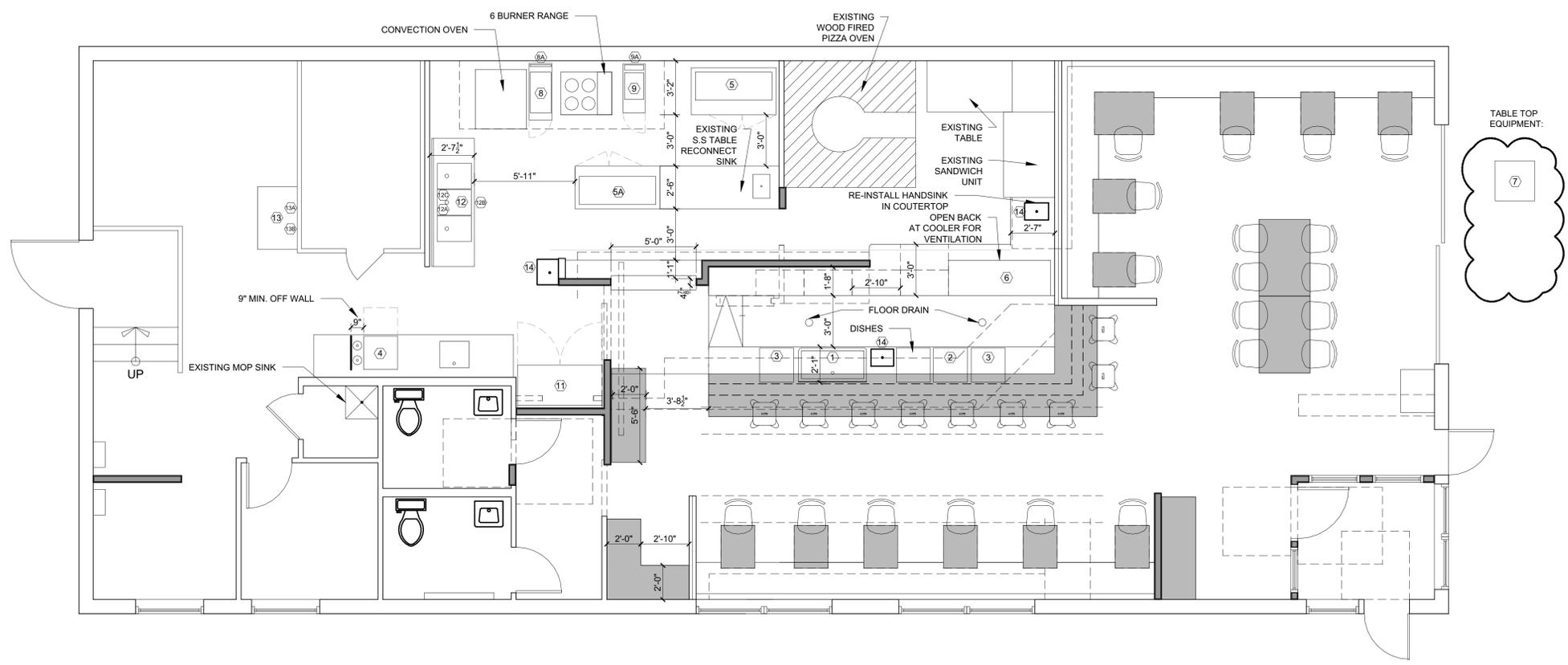
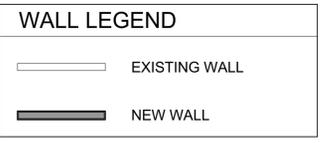
SCALE: AS NOTED

SHEET TITLE:  
EQUIPMENT PLAN

A1-3

**RESTAURANT APPLIANCE SCHEDULE:**

#1)	UNDERBAR SINK (TSD43L): 48W x 24"D x 6"H
#2)	GLASS RACK (7055A-DL): 24" W x 24" D
#3)	ICE BIN (TSD24IC): 24" W x 24" D
#4)	DISHWASHER, UNDERCOUNTER (HOBART LXEH+BUILDUP): 23 <sup>9</sup> / <sub>16</sub> " W x 23 <sup>9</sup> / <sub>16</sub> " D x 32 <sup>1</sup> / <sub>2</sub> " H
#5)	MEGA TOP SANDWICH / SALAD PREPARATION REFRIGERATOR (RANDELL 9260W): 60"L x 33" D x 46.56" H
#5A)	SANDWICH / SALAD PREPARATION REFRIGERATOR 60"L x 30" D x 46.56" H
#6)	BACK BAR COOLER (XXXX): 72"W x 24.75" D x 34.565" H 3 DOOR
#7)	MEAT GRINDER (TB-300E): 28" x 28" x 16"
#8)	PASTA COOKER (SSPG14): 16 <sup>1</sup> / <sub>2</sub> " W x 39 <sup>3</sup> / <sub>4</sub> " D x 36" H
#8A)	SAFETY SYSTEM MOVEABLE GAS CONNECTOR (1675KITCF48)
#9)	FRYER (SG14S): 15 <sup>5</sup> / <sub>8</sub> " W x 34 <sup>3</sup> / <sub>8</sub> " D x 55 <sup>7</sup> / <sub>16</sub> " H
#9A)	SAFETY SYSTEM MOVEABLE GAS CONNECTOR (1675KITCF48)
#11)	REFRIGERATED WORK TOP (RANDELL 9602-7): 60" L x 30" D
#12)	THREE (3) COMPARTMENT SINK (FC-3-1824-18RL): 90" L x 30" D x 43" H
#12A)	WALL / SPLASH MOUNT FAUCET (T&S BRASS B-0290)
#12B)	DISHTABLE SORTING SHELF (ADVANCE TABCO DT-6R-22)
#12C)	LEVER WASTE (T&S BRASS B-3952)
#13)	ICE CUBER (HOSHIZAKI IM-500SAA): 44" W x 28" D x 22" H
#13A)	ICE BIN FOR ICE MACHINES (HOSHIZAKI B-115OSS)
#13B)	START AND CHECK (HOSHIZAKI)
#14)	HAND SINK



1 EQUIPMENT PLAN  
1/4" = 1'-0"