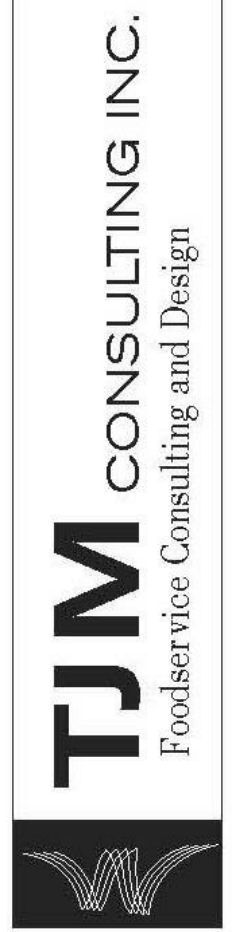


1 Foodservice Equipment Plan
1/4" = 1'-0"

Foodservice Equipment Schedule

ITEM #	Qty.	Description
1	2	Refrigerator, 2-Section
2	1	Freezer, 2-Section
3	2	Sheet Pan Rack
4	3	Shelving Unit
6	1	Exhaust Hood
7	1	Combi Oven, Compact
8	1	Range, 6-Burner, 24"-Griddle
9	1	Work Table with Sink
9.1	1	Faucet, Deck-Mount
10	1	Mixer Stand
11	1	Mixer, 20-Quart
12	1	Hand Sink
13	1	Pot Rack, Ceiling Mount
15	1	Dishtable, Soiled
15.1	1	Pre-Rinse Faucet
16	1	Disposer
17	1	Dishwasher, Door-Type
18	1	Condensate Hood
19	1	Dishtable, Clean with Pot Sink
19.1	1	Faucet, Splash Mount
20	2	Wall Cabinet
22	1	Dish Dispenser, Drop-In
23	1	Cold Food Well, Drop-In
24	1	Hot Food Well, Drop-In
25	1	Food Protector, Adjustable
29	1	Coffee Brewer/Dispenser
30	1	Juice Dispenser



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Pinetree Recovery

Project Name

Drawn By: TJM

Date: 08-25-17

Status: 100% SD

Drawing Name
Foodservice
Equipment
Equipment &
Schedule

Sheet Number

FS-1

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