

# EQUIPMENT SCHEDULE

PR	ITEM	QTY	SOURCE	DESCRIPTION	PR	ITEM	QTY	SOURCE	DESCRIPTION
	1	1	CARTER HOFFMAN	MOBILE WARMING CABINET		123	1	METRO	DISH RACK DOLLIES
	2	1	CARTER HOFFMAN	MOBILE WARMING CABINET		124	1	METRO	STEM CASTER CART
	3	1		SPARE NUMBER		125	1	ANSUL	FIRE SUPPRESSION SYSTEM
	4	1		SPARE NUMBER		126	1	KOLPAK	WALK-IN FREEZER
	5	1	METRO	STEM CASTER CART		126.1	1	KOLPAK	COIL EVAPORATOR
	6	1	ANSUL	FIRE SUPPRESSION SYSTEM		126.2	1	KOLPAK	COMPRESSOR UNIT
	7	1	GAYLORD	EXHAUST HOOD		127	1	KOLPAK	WALK-IN COOLER
	7.1	1	FABRICATOR	S/S WALL PANELS		127.1	1	KOLPAK	COIL EVAPORATOR
	8	1	BLODGETT	DOUBLE DECK CONVECTION OVEN		127.2	1	KOLPAK	COMPRESSOR UNIT
	8.1	2	T & S	GAS QUICK DISCONNECT KIT		128	1	METRO	WALK-IN SHELVING (LOT)
	9	1	JADE RANGE	SPREADER PLATE CABINET		129	1	METRO	WALK-IN SHELVING (LOT)
	10	1	JADE RANGE	GRIDDLE/OPEN BURNER RANGE		130	1	UNIVERSAL STAINLESS	HAND SINK W/ SOAP & TOWEL DISP
	10.1	1	T & S	GAS QUICK DISCONNECT KIT		131	1	FABRICATOR	S/S MOBILE WORK TABLE
	11	1	JADE RANGE	SPREADER PLATE CABINET		132	1	PANASONIC	MICROWAVE OVEN
	12	1	TRAUlsen	FREEZER, SINGLE SECTION		133	1	FABRICATOR	S/S MICROWAVE WALL SHELF
	13	1	TRAUlsen	ROLL-IN REFRIGERATOR (2) SEC.		134	1	HOBART	MIXER, 20 QT
	13.1	2	NEW AGE	TRAY RACKS		135	1	BLODGETT	CONVEYOR OVEN
	14	1		SPARE NUMBER		136	1	FABRICATOR	S/S REFRIG CHEF'S COUNTER
	15	1	FABRICATOR	S/S WORK TABLE W/SINK		136.1	1	KOLPAK	COMPRESSOR UNIT
	16	1	UNIVERSAL STAINLESS	HAND SINK W/ SOAP & TOWEL DISP		136.2	1	KOLPAK	COMPRESSOR UNIT
	17	1	METRO	STEM CASTER CART		137	1	JADE RANGE	SPREADER PLATE CABINET
	18	1	FABRICATOR	S/S WALL SHELF		137.1	1	T & S	GAS QUICK DISCONNECT KIT
	19	1	FABRICATOR	THREE COMPARTMENT POT SINK		138	1	JADE RANGE	GRIDDLE TOP RANGE
(SMWRS)	20	1	METRO	POKER-CHIP DISH DOLLY		139	1	JADE RANGE	CHAR-BROILER
	21	1	GAYLORD	CONDENSATE HOOD		140	1	HOLMAN	CONVEYOR TOASTER
	22	1	HOBART	DISH MACHINE W/ BOOSTER		141	1	FRYMASTER	HEAVY DUTY GAS Fryer
	23	1		SPARE NUMBER		141.1	1	FRYMASTER	FOOD WARMER
	24	1		SPARE NUMBER		141.2	1	T & S	GAS QUICK DISCONNECT KIT
(SMWRS)	25	1	INSINKERATOR	GARBAGE DISPOSAL, 2 HP		142	1	TRAUlsen	FREEZER, SINGLE SECTION
	26	2	METRO	DISH RACK DOLLIES		143	2	BUNN-O-MATIC	ICED TEA DISPENSER
	27	1	T & S	PRE-RINSE UNIT		144	1		SPARE NUMBER
	28	1	FABRICATOR	S/S SOILED DISHTABLE		145	1	ADVANCE	FLOOR TROUGH
	29	1	FOLLETT	ICE BIN		146	1	FOLLETT	ICE BIN
	30	1	HOSHIZAKI AMERICA,	ICE MACHINE		147	1	HOSHIZAKI AMERICA,	ICE MACHINE
	30.1	1	EVERPURE	WATER FILTER		147.1	1	EVERPURE	WATER FILTER
	30.2	1	FABRICATOR	S/S ICE SCOOP HOLDER		147.2	1	FABRICATOR	S/S ICE SCOOP HOLDER
	31	1	FABRICATOR	S/S BEVERAGE STATION		148	1	DELFIELD	ICE CREAM DIPPING CABINET
	32	1	SILVER KING	UNDER COUNTER REFRIGERATOR		148.1	1	DIPWELL CO	DIPPERWELL
	33	1		SPARE NUMBER		149	1	BUNN-O-MATIC	TWIN AIRPOT BREWER W/ FAUCET
	34	1		SPARE NUMBER		150	1	BUNN-O-MATIC	ICE TEA BREWER
	35	1	BUNN-O-MATIC	SINGLE AIRPOT COFFEE BREWER		151	1	FABRICATOR	S/S WALL SHELF/PASS THRU WINDW
	36	1	BUNN-O-MATIC	ICE TEA BREWER		152	1	BY OWNER	POS - PRE CHECK PRINTER
	37	1	BUNN-O-MATIC	COFFEE URN		153	1		SPARE NUMBER
	38	1	FABRICATOR	S/S WALL SHELF		154	1	FABRICATOR	S/S BUILT-IN HAND SINK
	39	1	DELFIELD	ICE CHEST W/WATER STATION	(OWN)	154.1	1	BY OWNER	SOAP & TOWEL DISPENSER
	40	1	FABRICATOR	S/S BUILT IN HAND SINK		155	1	FABRICATOR	S/S WORK COUNTER
(OWN)	40.1	1	BY OWNER	SOAP & TOWEL DISPENSER		156	1	BY OWNER	POS - CASH REGISTER
	41	6	FABRICATOR	S/S CORNER GUARDS		157	3	DELFIELD	CUP DISPENSERS
	100	1	FABRICATOR	S/S BEVERAGE STATION		158	1	BY OWNER	POS - CASH REGISTER
	100.1	1	FABRICATOR	S/S CONDIMENT DISPLAY RISER		159	1	SERVOLIFT	DROP-IN HOT SHELVE
	101	1	FOLLETT	ICE & BEVERAGE DISPENSER		160	1	SERVOLIFT	DROP-IN HOT PLATE
(SMWRS)	102	1	BY VENDOR	CONDIMENT DISPENSER		161	3	KEAS STAINLESS	GLASS SNEEZE GUARDS
(SMWRS)	102.1	1	BY VENDOR	SODA/TEA SUPPORT DISPENSER		161.1	8	KEAS STAINLESS	TRIVETS
	103	1		SPARE NUMBER		162	1	FEDERAL	SELF-SERVE MERCHANDISER
	104	1	DUKE	CREAMER DISPENSER		163	1	FABRICATOR	S/S FOOD SERVICE COUNTER
	105	1	DELFIELD	SILVERWARE DISPENSER		164	1	SERVOLIFT	DROP-IN COLD PAN
	107	1	GAYLORD	DROP IN NAPKIN DISPENSER		165	12	FABRICATOR	S/S CORNER GUARDS
	108	4	BUNN-O-MATIC	CONDENSATE HOOD		166	1	METRO	DRY STORAGE SHELVING (LOT)
	109	1	FABRICATOR	AIRPOTS		167	1	BY VENDOR	SODA BAG IN BOX RACK
	110	1	METRO	S/S SLANTED WALL SHELF	(VEND)	168	1	TRAUlsen	ROLL-IN REFRIGERATOR
	111	1	FABRICATOR	STEM CASTER CART		168.1	2	NEW AGE	TRAY RACKS
	112	1	FABRICATOR	S/S WALL SHELF		169	1	FABRICATOR	S/S MOBILE WORK TABLE
	113	1	FABRICATOR	THREE COMPARTMENT POT SINK		170	1	FABRICATOR	S/S MOBILE WORK TABLE
	114	1	FABRICATOR	S/S SOILED DISHTABLE		171	1	CARTER-HOFFMAN	MOBILE WARMING CABINET
	115	1	FABRICATOR	S/S CLEAN DISHTABLE		172	1	JADE RANGE	HEAVY DUTY GAS RANGE
	116	1	HOBART	DISH MACHINE W/ BOOSTER		172.1	1	T & S	GAS QUICK DISCONNECT KIT
	116.1	1	INSINKERATOR	GARBAGE DISPOSAL, 2 HP		173	1		SPARE NUMBER
	117	1	T & S	PRE-RINSE UNIT		174	1		SPARE NUMBER
	117.1	1	UNIVERSAL STAINLESS	HAND SINK W/ SOAP & TOWEL DISP		175	1	JADE RANGE	SPREADER PLATE CABINET
	118	1	GAYLORD	EXHAUST HOOD		176	1	RATIONAL	COMBI OVEN
118.1	1	1	FABRICATOR	S/S WALL PANELS		176.1	1	EVERPURE	KLEENSTREAM SYSTEM
	119	1	METRO	POKER-CHIP DISH DOLLY		177	1	GAYLORD	EXHAUST HOOD
	120	1	HOBART	SLICER		177.1	1	FABRICATOR	S/S WALL PANELS
	121	1	FABRICATOR	S/S PREP TABLE W/SINK					
	122	1	FABRICATOR	S/S WALL SHELF					

### \*\*\* PROCUREMENT LEGEND \*\*\*

CODE	DESCRIPTION
(E)	Existing Equipment as shown
(EM)	Equipment to be Modified by KEC
(EM/R)	Existing Equipment, Modified by KEC/Relocated
(E/R)	Existing Equipment to be Relocated
(E/S/R)	Existing Equipment in Storage (Reinstall)
(FUT)	Equipment to be installed at a future date
(GC)	Equipment Provided by General Contractor
(NK/EC)	Not in Kitchen Equipment Contract
(OTHER)	Equipment provided by others
(OWN)	Equipment Provided by Owner
(SMWRS)	Separate Small Wares Bid
(VEND)	Equipment Provided by Vendor/Supplier

### HEALTH DEPARTMENT NOTES

- Floor surfaces, in all areas in which food is prepared, packaged, or stored, where any utensil is washed, where refuse or garbage is stored and where janitorial facilities are located, and in all toilet and hand washing areas, shall be smooth and of such durable construction and non-absorbent materials as to be easily cleaned.
- Floor surfaces shall be covered at the juncture of the floor and wall, with a 3/8" minimum radius covering, and shall extend up the wall at least (6") except in areas where food is stored only in unopened bottles, cans, cartons, sacks or other original shipping containers. Vinyl topset is not acceptable.
- Floor drains shall be installed in floors that are water-flushed for cleaning, and in areas where pressure spray methods for cleaning equipment are used. Floor surfaces in these areas shall be sloped 1/8" per foot to the floor drains.
- Wall and ceilings of all rooms, except for bars, rooms where food is stored in unopened containers, dining and sales areas, shall be of a durable, smooth, non-absorbent, washable surface. Walls and ceilings of food preparation and utensil washing areas, and interior surfaces of walk-in refrigeration units, shall also be light colored. Wall areas adjacent to bar sinks shall be smooth and easily cleanable. Ceilings of all types shall be installed within walls as practicable. When otherwise installed, they shall be mounted or enclosed so as to facilitate cleaning.
- Lighting in every room and area in which food is prepared, processed, or packaged, or in which utensils are cleaned, shall be provided to produce an intensity of not less than 20 foot-candles as measured 30" above the floor, except that the working surfaces on which alcoholic beverages are prepared, or where utensils used in the preparation or service of alcoholic beverages are cleaned, shall be provided with at least 10 foot-candles of light. Light fixtures in areas where food is prepared, or where open food is stored, or where utensils are cleaned, shall be of shatterproof construction or shall be protected with shatterproof shields and shall be easily cleanable.
- Mechanical Exhaust Ventilation shall be provided at or above all newly-installed cooking equipment, such as ranges, griddles, oven deep fat fryers, barbecues, rotisseries etc. and 180°F raise water dishwashers. Toilet rooms and dressing rooms shall be vented to the outside air by means of an operable, screened window, an exhaust fan, or a light-switch activated exhaust fan, consistent with the requirements of local building codes.
- A food facility shall at all times be so constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to, rodents and insects.  
Delivery Doors: All delivery doors leading to the outside shall be self-closing. Large cargo-type doors shall not open directly into a food preparation area.
- Handwashing facilities shall be provided within, or adjacent to, toilet rooms and shall be equipped with an adequate supply of hot and cold running water under pressure. Handwashing cleanser and single-use sanitary towels or hot-air blowers shall be provided in wall mounted dispensers at all handwashing facilities. Handwashing facilities shall be provided within each food preparation area.
- Toilet facilities, for use by employees, shall be provided in each food establishment. Toilet rooms shall be separated from other portions of the food establishment by well-fitting, self-closing doors.
- Dishwashing Machines: Machine washing of utensils in machines using a hot water, or chemical sanitizing rinse shall conform to applicable National Sanitation Foundation (N.S.F.) Standards, and shall be installed and operated in accordance with those standards.
- Installation of Equipment: All equipment shall meet National Sanitation Foundation (N.S.F.) Design and installation requirements or its equivalent.  
All the floor: All equipment shall be either easily movable (i.e., on casters), light enough so as to be easily moved by one (1) person (e.g., a light table), installed on raised minimum six inch (6") rounded metal legs or sealed to minimum four inch (4") solid masonry island with minimum three-eighths inch (3/8") covered radius. If on an island, it shall overhang the base at least two inches (2"), but not more than the height of the island. Sealing to the floor is acceptable only if no other means are available, such as beer coolers behind bars, refrigerators, and large bakery ovens.  
Gaps and spaces between equipment base and top of islands shall be sealed with non-hardening silicone sealant. All equipment on counters, tables and shelves that are not easily lifted, are to be installed on approved four inch (4") legs or sealed to table, shelves that are not easily lifted, are to be installed on approved four inch (4") legs, or sealed to table, shelves, etc. Dipper wells with running water shall be provided for ice cream or other frozen dessert scooping operations. All equipment, flashing, and back-splashes are to be adequately sealed to the wall and abutting equipment, or moved away from the wall six inches (6") for every four (4) linear feet of equipment frontal length, or away from each other. Soldering, welding approved sealants, or "T" cap molding may be used. A minimum of thirty inches (30") clearance is to be provided for every for all aisles and working areas.

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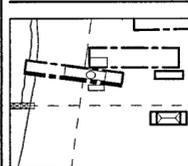
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Seal

Issue	Date
100% Construction Docs	9/27/02
80% Progress Printing	8/30/02
100% Construction	6/14/02
100% DD	2/28/02



Job No. 9908

Scale

Date

SEPTEMBER 27, 2002

Title

FOOD SERVICE EQUIPMENT SCHEDULE

Sheet No.

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