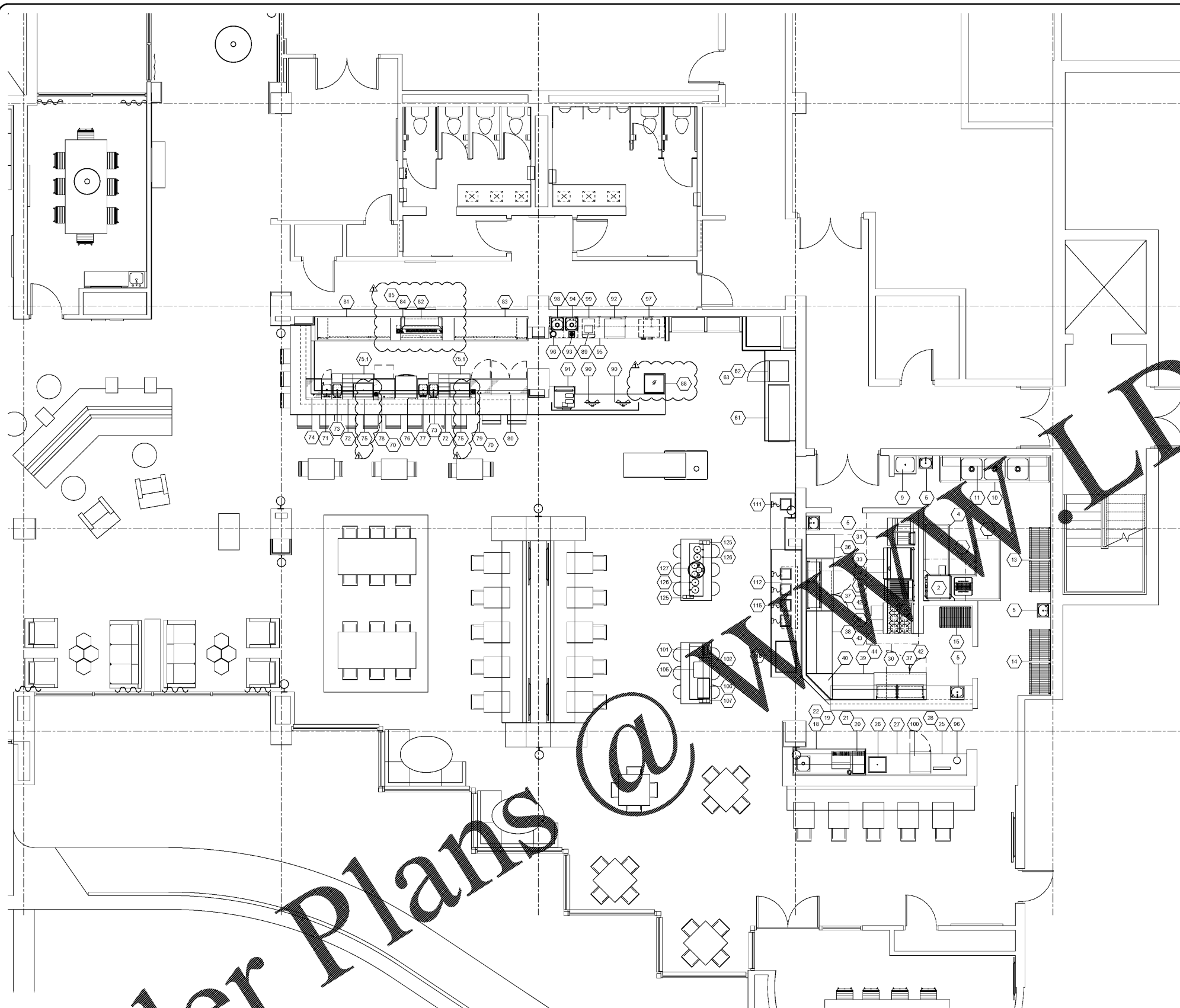


EQUIPMENT SCHEDULE

ITEM NO	QTY	EQUIPMENT CATEGORY	EQUIPMENT REMARKS
1	1	DISHTABLE, 'L' SHAPE, 14 GAUGE	
2	1	WAREWASHER, DOOR TYPE, HIGH TEMP	
3	1	CONDENSATE HOOD	
4	1	DISHTABLE, STRAIGHT, 14 GAUGE	
5	4	SINK, HAND, PEDESTAL BASE	
9	1	MOP SINK STORAGE CABINET	
10	1	SINK, NSF, 3 COMP, 14 GAUGE	
11	1	POT RACK, WALL MOUNT	
13	2	SHELVING, WIRE	5-TIER EPOXY
14	2	SHELVING, WIRE	4-TIER EPOXY
15	2	SHELVING, WIRE	5-TIER CHROME
18	1	TABLE, ENCLOSED BASE, BEVERAGE	
19	1	COFFEE MAKER, INSULATED SERVER, AUTOMATIC	
20	1	ICED TEA BREWER	
21	1	WATER FILTRATION SYSTEM, COLD BEVERAGES	
22	1	SHELF, WALL MOUNT	
25	1	MILLWORK	
26	1	DROP-IN, ICE BIN	
27	1	SPRAY GUN	NIKEC - BY VENDOR
28	1	POS	BY VENDOR
30	1	EXHAUST HOOD	
31	1	FRYER, DEEP FAT, GAS W/ FRYER	
32	1	REFRIGERATOR, SHALTY	
33	1	GRIDDLE, HEAVY DUTY, GAS	
34	1	CHAR BROTHER, HEAVY DUTY, GAS	
35	1	RANGE, RESTAURANT, GAS	
36	1	FREEZER, REACH-IN	
37	2	REFRIGERATOR, PIZZA PREP	
38	1	TABLE, WORK, 14 GAUGE, BACK SPLASH W/ UNDERSHELF	
39	1	TABLE, WORK, 14 GAUGE, BACK SPLASH W/ UNDERSHELF	
40	1	CORNER TABLE	
42	8	SHELF, WALL MOUNT	
43	4	SHELF, WALL MOUNT	
44	4	SHELF, WALL MOUNT	
61	1	REFRIGERATED SELF-SERVICE CASE	
62	1	FREEZER, UNDERCOUNTER	
63	1	REFRIGERATOR, UNDERCOUNTER	
70	1	UNDER MOUNT RINSER FAUCET	
71	1	UNDERBAR HANDSINK	
72	2	UNDERBAR LIQUOR DISPLAY	
73	2	UNDERBAR BLENDER STATION	
74	1	UNDERBAR FILLERS & DRAINBOARDS	
75	2	UNDERBAR ICE CHEST	
75.1	2	UNDERBAR SPEED RAIL	
76	1	WAREWASHER, UNDERCOUNTER, HIGH TEMP	
77	1	UNDERBAR SINK	
78	1	UNDERBAR GLASS RACK	
79	1	UNDERBAR FILLERS & DRAINBOARDS	
80	1	UNDERBAR FILLERS & DRAINBOARDS	
81	1	BACK BAR COOLER	
82	1	FROSTER/CHILLER, GLASS/MUG/PLATE	
83	1	BACK BAR COOLER	
84	1	DISPENSING HEAD, DRAFT BEER, PIPE TOWER	24 TAP
85	1	DRIP TROUGH WITH RINSER FAUCET	
88	1	AMBIENT DISPLAY CASE	
89	1	BLENDER, BEVERAGE	
90	2	POS	NIKEC - BY OWNER
91	1	ESPRESSO CAPPUCCINO MACHINE	
92	1	REFRIGERATOR, UNDERCOUNTER, COMPACT	
93	1	RINSER FAUCET	
94	1	SINK, DROP-IN	SIDE SPLASH ON 3 SIDES
95	2	CUP DISPENSER	
96	2	TABLETOP WASTE BIN	
97	1	OVEN, MICROWAVE/CONVECTION, COMBI	
98	1	SINK, DROP-IN	SIDE SPLASH ON 3 SIDES
99	1	DISPENSER, ICE/WATER, UNDERCOUNTER W/ICEMAKER	
100	1	REFRIGERATOR, COUNTER TOP	
101	1	TOASTER	
102	1	CONDIMENT RAIL	
105	1	CUTTING BOARD	
106	1	AMBIENT DISPLAY CASE	
107	1	CONDIMENT RAIL	
111	1	INDUCTION RANGE WARMER, DROP-IN	
112	1	HEAT LAMP	
115	4	INDUCTION RANGE WARMER, DROP-IN	
118	1	COLD PLATE, DROP-IN	
125	2	CONDIMENT RAIL	
126	2	BEVERAGE DISPENSER	
127	1	DISPENSER, CEREAL	

NIKEC - NOT IN KITCHEN EQUIPMENT CONTRACT



**HEALTH DEPARTMENT NOTES**

ALL ICE MACHINES TO BE HELD OFF FLOOR BY BUILT UP WALLS BY 6". IF A VACUUM BREAKER IS REQUIRED, IT WILL BE FURNISHED AND INSTALLED BY THE PLUMBING CONTRACTOR.

ALL REFRIGERATORS, WHEN APPLICABLE, SHALL BE DESIGNED TO HAVE CONDENSERS AT 180 DEGREES FAN RANGE AND WASH DOWN SURFACES AT 140 DEGREES FAN RANGE.

ALL REFRIGERATORS SHALL BE FURNISHED WITH THERMOMETERS WHICH ARE EASILY READABLE, IN PROPER WORKING POSITION AND RANGE WITHIN A RANGE OF PLUS OR MINUS 1 DEGREE.

ALL COUNTER TOP EQUIPMENT NOT READILY MOVABLE, WEIGHING OVER 50 POUNDS, WILL BE PROVIDED WITH 4" LEGS WITH ADJUSTABLE FEET.

CHEMICAL SANITIZER KITS FOR THREE COMPARTMENT SINKS WILL BE FURNISHED BY THE CHEMICAL SUPPLIER.

ALL CHEMICAL INJECTION SYSTEMS MUST BE INSTALLED DOWNSTREAM FROM A VACUUM BREAKER OR AIR GAP TO PREVENT POSSIBLE BACK SIPHONAGE OF THE CHEMICALS INTO THE WATER LINE SYSTEM.

ALL CUTTING BOARDS AND WORK SURFACES SHALL BE OF NON-WOOD CONSTRUCTION OR N.S.F. APPROVED.

ALL FOOD SERVICE AND RELATED EQUIPMENT SHALL BE INSTALLED IN CONFORMITY WITH THE N.S.F. STANDARDS AND SHALL BE N.S.F. APPROVED.

AN AISLE SPACE OF A MINIMUM OF THIRTY (30) INCHES OR MORE SHALL BE PROVIDED WITHIN ALL WORK SPACES.

BACKSPASHES OF EQUIPMENT SHALL BE INSTALLED A MINIMUM OF THREE (3) INCHES OFF THE WALL OR SEALED TO THE WALL WITH CLEAR SILICONE SEALANT.

VACUUM BREAKERS, WHEN USED, TO BE A MINIMUM OF SIX (6) INCHES ABOVE THE FLOOD RIM WITH NO SHUT-OFF DEVICES BEYOND THE DISCHARGE OF THE VACUUM BREAKER.

A MINIMUM OF 50 FOOT CANDLES OF LIGHT SHALL BE PROVIDED IN ALL FOOD PREPARATION AND SERVING AREAS.

HANDWASHING FACILITIES ARE REQUIRED IN THE FOOD PREP, SERVING, AND UTENSIL WASHING AREAS AND WILL BE SHOWN ON THE FLOOR PLAN.

SNEEZ GUARD PROTECTION, WHERE APPLICABLE, WILL BE PROVIDED FOR EXPOSED, UNWRAPPED FOOD SHOWN AT SUCH AREAS AS SALAD BARS, BUTTETS, AND CAFETERIA LINES. VERIFY WITH LOCAL HEALTH DEPARTMENT FOR REQUIRED LOCATIONS FOR SNEEZ GUARDS.



△	Per Owner	5/17/27
△		
△		
△		
△		
△		
NO.	REVISION	DATE

**Double Tree Hotel**  
ADDRESS  
SUITE NUMBER  
Birmingham, Alabama

**FOODSERVICE EQUIPMENT**

DATE  
DESCRIBED BY: BRIGHT  
DRAWN BY:  
SCALE  
1/4" = 1'-0"  
DATE  
05.25.17  
JOB NO.  
SHEET  
FS-1