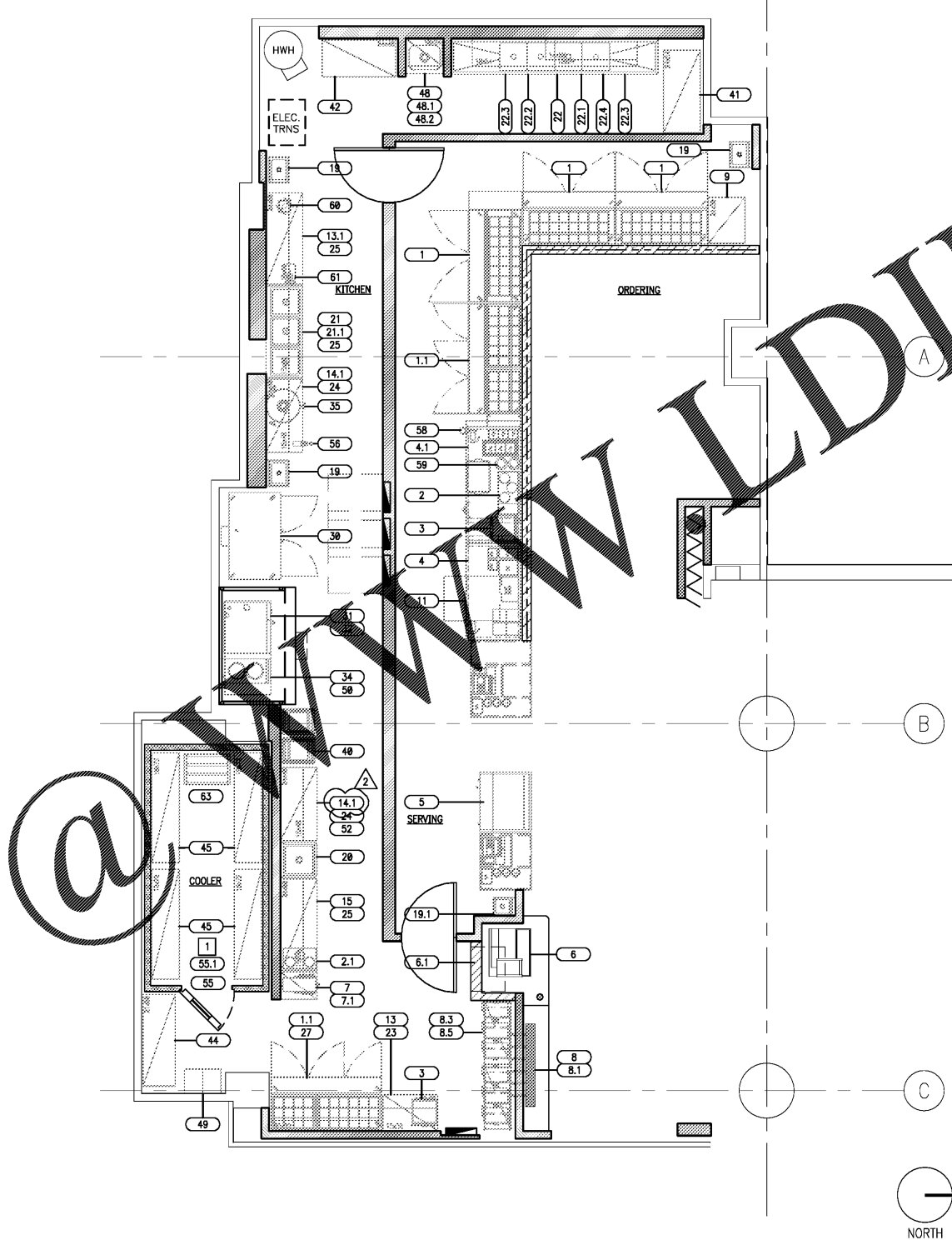


EQUIPMENT SCHEDULE							
ITEM NO	QTY	EQUIPMENT	FURNISHED BY	INSTALLED BY	UTILITY CONNECTION BY	HOOD ISOLATION BY	REG.
1	3	REFRIGERATOR, SANDWICH/SALAD PREP	*	*	*	*	
1.1	2	REFRIGERATOR, SANDWICH/SALAD PREP	*	*	*	*	
2	1	DROP-IN, HOT WELLS	*	*	*	*	
2.1	1	SOUP WELL, COUNTERTOP, ELECTRIC	*	*	*	*	
3	2	TORTILLA PRESS	*	*	*	*	
4	1	TOSSING TABLE	*	*	*	*	
4.1	1	SOUP TABLE	*	*	*	*	
5	1	DISPLAY CASE, OPEN	*	*	*	*	
6	1	DISPENSER, ICE/WATER, LOW-PROFILE	*	*	*	*	
6.1	1	ICE MACHINE, NUGGET STYLE	*	*	*	*	
7	1	COFFEE/TEA MAKER - PROVIDED BY OWNER VENDOR	FZ	FZ	GC	GC	
7.1	1	SALATA TEA TABLE, 18 X 24, W/ CASTERS	*	*	*	*	
8	1	TEA TAP SYSTEM	*	*	*	*	
8.1	1	DRIP TRAY 6 X 54, W/ WALL SPLASH	*	*	GC	GC	
8.3	2	WIRE SHELVING - 18 X 42, 74" POSTS, W/ CASTERS	*	*	*	*	
8.5	6	TEA URN	*	*	*	*	
9	1	SALATA BOWL TABLE, 24 X 30, FLAT TOP W/ UNDERSHELF, W/ CASTERS	*	*	*	*	
11	1	WARMER, DRAWER TYPE	*	*	*	*	
13	1	TABLE, WORK, 24 X 36, FLAT TOP W/ UNDERSHELF, W/ CASTERS	*	*	*	*	
13.1	2	TABLE, WORK, 24 X 60, FLAT TOP W/ OPEN BASE, W/ CASTERS	*	*	*	*	
14.1	2	TABLE, WORK, 24 X 48, FLAT TOP W/ OPEN BASE, W/ CASTERS	*	*	*	*	
15	1	TABLE, WORK, 24 X 60, FLAT TOP W/ UNDERSHELF, W/ CASTERS	*	*	*	*	
19	3	HAND SINK, WALL MOUNT, W/ AUTOMATIC FAUCET	*	*	GC	GC	
19.1	1	HAND SINK, WALL MOUNT, W/ AUTOMATIC FAUCET	*	*	GC	GC	
20	1	SINK, NSF, 1 COMP, 18 GAUGE, W/ 10" FAUCET (MEAT/PROTEIN PREP)	*	*	GC	GC	
21	1	SINK, NSF, 3 COMP, W/ FAUCET, MODIFY RIGHT BOWL TO 18" DEPTH (VEGETABLE PREP)	*	*	GC	GC	
21.1	1	FAUCET, 12" SPOUT	*	*	GC	GC	
22	1	SINK, NSF, 4 COMP, 18 GAUGE (DISHWASHER)	*	*	GC	GC	
22.1	1	FAUCET, 10" SPOUT	*	*	GC	GC	
22.2	1	PRE-RINSE FAUCET, WALL MOUNT	*	*	GC	GC	
22.3	2	WIRE SHELF; WALL MOUNT - 18 X 54	*	*	*	GC	
22.4	1	WIRE SHELF; WALL MOUNT - 14 X 60	*	*	*	GC	
23	2	SHELF; WALL MOUNT - 15 X 36	*	*	*	GC	
24	4	SHELF; WALL MOUNT - 15 X 48	*	*	*	GC	
25	6	SHELF; WALL MOUNT - 15 X 60	*	*	*	GC	
27	2	SHELF; WALL MOUNT - 15 X 72	*	*	*	GC	
29	1	TICKET RAIL	*	*	*	*	
30	1	FREEZER	*	*	*	*	
31	1	OVEN-STEAMER, COMBINATION, ELECTRIC	*	*	*	*	
32	1	EQUIPMENT STAND	*	*	*	*	
34	1	HOT PLATE, ELECTRIC	*	*	GC	*	
35	1	SALAD DRYER	*	*	*	*	
40	2	RACK, PAN	*	*	*	*	
41	1	WIRE SHELVING - 24 X 52, 74" POSTS W/ CASTERS	*	*	*	*	
42	1	WIRE SHELVING - 24 X 48, 74" POSTS W/ CASTERS	*	*	*	*	
44	1	WIRE SHELVING - 21 X 60, 74" POSTS W/ CASTERS	*	*	*	*	
45	4	WIRE SHELVING - 18 X 72, 74" POSTS W/ CASTERS	*	*	*	*	
46	1	SINK, MOP	*	*	GC	GC	
48.1	1	FAUCET, UTILITY	*	*	GC	GC	
48.2	1	WIRE SHELVING - 18 X 30	*	*	*	GC	
49	2	LOCKER	*	*	*	GC	
50	1	HOOD, SEE APPROVAL DRAWING - SEE NOTE NO. 1 BELOW	*	*	GC	GC	
52	0	BLAST CHILLER / SHOCK FREEZER, REACH-IN, FUTURE (PROVIDE ELECTRICAL)	*	*	GC	*	
55	1	WALK-IN COOLER, SEE APPROVAL DRAWING - SEE NOTE NO. 2 BELOW	*	*	GC	*	
55.1	1	COOLER REMOTE CONDENSOR	*	*	GC	*	
56	1	CAN OPENER, MANUAL	*	*	FZ	*	
58	1	LID DISPENSER	*	*	*	*	
59	2	SOUP BOWL DISPENSER	*	*	*	*	
60	1	DICER, MANUAL	*	*	*	*	
61	1	VEGETABLE SLICER, MANUAL	*	*	*	*	
63	1	RACK, DUNNAGE	*	*	*	*	

* = KITCHEN EQUIPMENT VENDOR
 FZ = FRANCHISEE
 GC = GENERAL CONTRACTOR
 SEE INTERIOR ELEVATIONS AND DETAIL 8/A4.0 FOR ADDITIONAL INFORMATION ON FIRE-RATED WOOD BLOSSOM

- NOTES:**
- KITCHEN EQUIPMENT VENDOR WILL FURNISH THE HOOD. KITCHEN EQUIPMENT VENDOR WILL FURNISH AND INSTALL THE ANSUL SYSTEM. THE GC NEEDS TO FURNISH AND INSTALL THE REMOVAL OF THE HOOD SYSTEM AFTER THE CONSTRUCTION DOCUMENTS.
 - KITCHEN EQUIPMENT VENDOR WILL FURNISH AND INSTALL THE COOLER BOX AND REFRIGERANT SYSTEM (EVAPORATOR, CONDENSER AND REFRIGERANT LINES). KITCHEN EQUIPMENT VENDOR WILL ALSO FURNISH BUT NOT INSTALL THE LIGHT FIXTURES. THE GC WILL NEED TO PROVIDE ALL ELECTRICAL WORK, FLOOR AND ROOF PENETRATIONS. AS AN ALTERNATE LINE ITEM BID (NOT IN BASE BID), THE GC SHOULD SUBMIT A COST TO FURNISH THE LABOR TO INSTALL THE COOLER BOX AND REFRIGERANT SYSTEM (EVAPORATOR, CONDENSER AND REFRIGERANT LINES) FOR THE FRANCHISEE'S CONSIDERATION.

- HEALTH DEPARTMENT NOTES:**
- ALL GARBAGE CANS MUST HAVE LIDS.
 - 4-COMPARTMENT SINK (DISHWASH SINK) TO HAVE TWO DRAINBOARDS 1 1/2 TIMES THE WIDTH OF ONE SINK COMPARTMENT.
 - PROVIDE BACKFLOW PREVENTER ON HOT SINK, SEE PLUMBING DRAWINGS.
 - REFRIGERATION EQUIPMENT TO HAVE INSIDE THERMOSTATS.
 - PROVIDE INDIVIDUAL POWER CONNECTIONS AT ICE MACHINE, 3-COMPARTMENT SINK, 4-COMPARTMENT SINK AND PREP SINK, SEE PLUMBING DRAWING.
 - SINK (ITEM NO. 21) TO BE UTILIZED AS MEAT PREP SINK.
 - 3-COMPARTMENT SINK (ITEM NO. 21) TO BE UTILIZED AS VEGETABLE PREP SINK.
 - CEILING IN KITCHEN TO HAVE NON-POROUS, NON-ABSORBENT, WHITE, SMOOTH AND CLEANABLE SURFACE.
 - KITCHEN TO HAVE COVE BASE.
 - TRASH BINS IN KITCHEN TO HAVE SHIELDS.
 - LANDLORD PROVIDING 34 CUBIC YARD DUMPSTER WITH AUTO ALERT SO THE PROVIDER IS NOTIFIED WHEN IT NEEDS TO BE PICKED-UP / EMPTIED. DUMPSTER WILL BE EMPTIED AT LEAST TWICE A WEEK.



EQUIPMENT PLAN

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

KEYNOTES: [f]
 1. SEE MECHANICAL DRAWINGS FOR LOCATION OF REMOTE CONDENSING UNIT FOR WALK-IN COOLER.

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SEAL:
 THIS DOCUMENT IS NOT FOR CONSTRUCTION
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2 01.04.18 ISSUED/RELEASED FOR CONSTRUCTION
 1 12.28.17 LANDLORD COMMENTS
 NO DATE REMARKS
 REVISIONS

Salata
PEACHTREE CENTER MALL
 231 PEACHTREE ST., NE SUITE B14
 ATLANTA, GA 30303

PROJECT NO: 2017.0221
 DATE: 12.08.2017

A1.0
 EQUIPMENT PLAN

CHECKED: MW DRAWN: MP

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