

**EQUIPMENT LIST**

ITEM #	DESCRIPTION	ITEM #	DESCRIPTION
1A	WALK-IN DOUGH COOLER	108	ICE MACHINE HEAD UNIT
1B	WALK-IN MEAT COOLER	109	ICE MACHINE REMOTE CONDENSER
1C	WALK-IN MEAT COOLER	110	ICE BIN
1D	WALK-IN FREEZER	111	WATER FILTRATION SYSTEM
1E	WALK-IN BEER COOLER	112	BAG IN BOX RACKS
2	GLYCOL BEER CHILLING SYSTEM	113	CARBONATOR/PUMP DECK
3	MEAT GRINDER	114	CARBONATOR SHELF
4	5/8 WORK TABLE 24x60" BACKSPASH & U.S.	115	BEER COOLER SHELVING
5	5/8 WORK TABLE 60" BACKSPASH & U.S.	119	HOOD SHELF EXTENSION
6	5/8 WORK TABLE 60" BACKSPASH & U.S.	120	WIRE RACK SHELVING
7	5/8 WORK TABLE 72" BACKSPASH & U.S.	121	DUNNAGE RACKS
8	5/8 WORK TABLE 48" BACKSPASH U.S. & O.S.	122	ALUMINUM WALL SHELF W/ UTENSIL RACK
9	SNAP RACK(S)	123	ALUMINUM WALL SHELF - INVERTED LEGS
10	5/8 WORK TABLE 72" BACKSPASH & 2 U.S.	124	ROLLING STEAM TABLE PAN RACKS
11	5/8 PREP SINK W/ DRAINBOARD	125	ROLLING SHEET PAN RACKS
12	SALAD SPINNER	127	MEAT LUGS DOLLY
13	FOOD PROCESSOR	128	GLASS RACK(S)
14	FOOD PROCESSOR	130	KEG STACK(S) & SP
15	DELI SLICER	131	
16	STEAM GRIDDLE 48"	132	SUNLIMB DRINK
17	24" GAS GRIDDLE	133	BUTTON T.M.
18	5/8 WORK TABLE 78" BACKSPASH & U.S.	134	UTTON T.M.
19	CHAR BROILER	135	UTTON TIMER
20	BAG SEALER	136	KEY SWITCH & CONTROLLER
21	DROP IN ICE COLD WELL	137	POS/AGM TERMINAL
22	UNDERCOUNTER REACH IN FREEZER	138	POS THERMAL PRINTER
23	ICE COLD PAN FREE STAND	139	POS CASH DRAWER
24	18" DEEP Fryer	140	HAND SINK
25	5/8 WORK TABLE COLD PAN (FREEZ)	141	EYE WASH STATION
26	20 BRN. W/ SIFTER	142	KNEE PAD/ HAND SINK
27	STAINLESS STEEL EQUIPMENT STAND	143	FLY PAN
28	FRY FILTER	145	5/8 CORNER GUARDS & TRIM
29	REACH IN REFRIGERATOR W/ BASED COLD RAIL	146	5/8 FLOOR TROUGH - B460 W/ GRATE (ICE)
30	REACH IN REFRIGERATOR W/ COLD TOP	147	5/8 FLOOR TROUGH - B496 W/ GRATE (DISH)
31	5/8 TABLE/STEAM TABLE	148	5/8 FLOOR TROUGH - B472 W/ GRATE (MUCK)
32	CRISP/hold	150	HOT PREP EXHAUST HOOD
33	DROP IN HOT WELL	161	COOKLINE EXHAUST HOOD
34	TABLE TOP HOT WELL	164	DISHWASHING EXHAUST HOOD
35	REACH IN REFRIGERATOR W/ BASED COLD RAIL	A	18" DRAIN BOARD
36	BUN TOASTER	B	30" ICE BIN W/ 7 CKT COLD PLATE
37	BUN TOASTER	C	5/8 SERVICE BAR TOP W/ DRAIN PAN
38	BUN SLICER	D	MUG PROSTER 60"
39	2 DOOR UPRIGHT FREEZER	E	MUG PROSTER 48"
40	PASS THROUGH WINDOW	G	GLASS WASHER (MANUAL)
41	PASS THROUGH WINDOW OVERSHELF	H	BAR HAND SINK W/ SIDE SPLASHES
42	HEAT LAMPS	L	4 COMPARTMENT BAR SINK
43	MICROWAVE OVEN	M	SODA GUN
44	MICROWAVE OVEN	N	FROZEN COCKTAIL MACHINE
45	CHEESE MELTER 48"	R	BEER TOWER - 18 FAUCET
46	CONVECTION OVEN	S	BACK BAR REFRIGERATOR
47	SMOKER OVEN	T	DRINK BUBBLER
48	6 BURNER RANGE	V	SPEED RAILS
49	EQUIPMENT STAND		
50	RETHROWALIZER		
51	MISER - SOOT		
52	WATER FILTER ASSEMBLY		
53	POT FILLER FAUCET		
54	DOUBLE STACK PIZZA OVEN		
55	PIZZA SERVERY PASS WINDOW EXTENSION		
56	PIZZA PEEL HOLDER		
57	PIZZA MAKEUP STN W/ OVERHEAD COLD RAIL		
58	UNDERCOUNTER REFRIGERATOR		
59	48" 5/8 ORDER PICKUP COUNTER		
60	66" 5/8 PIZZA CUT TABLE		
61	69" 5/8 ORDER PICKUP COUNTER		
62	WARMING DRAWER (SINGLE)		
63	48" 5/8 WORKTABLE - OPEN BASE		
64	48" 5/8 WORKTABLE W/ DOUBLE UNDER SHELVES		
65	54" 5/8 DRINK TABLE		
66	54" 5/8 DRINK TABLE		
67	52" 5/8 DRINK TABLE		
68	5/8 TAKEOUT COUNTER		
69	ICEE TEA BREWER		
70	COFFEE BREWER		
71	SODA DISPENSER		
72	TEA URNS		
73	BOOSTER HEATER		
74	DIRTY DISH TABLE - CUSTOM STAINLESS		
75	PRE-RINSE SPRAY ASSEMBLY		
76	DISH MACHINE		
77	CLEAN DISH RAMP/S COMP'T SINK COMBO		

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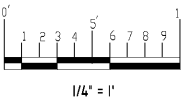
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 05.03.2019

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THE CONSTRUCTION DOCUMENTS SHALL BE INTERPRETED AT THE SOLE DISCRETION OF THE ARCHITECT.  
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 THE ARCHITECT'S RESPONSIBILITY IS TO REVIEW THE CONSTRUCTION DOCUMENTS TO DETERMINE THE PARTICULAR SCOPE OF WORK. ANY CHANGES TO THE CONSTRUCTION DOCUMENTS SHALL BE THE RESPONSIBILITY OF THE ARCHITECT.  
 FIRE EXTINGUISHERS TO BE PROVIDED HAVING A MINIMUM RATING OF 2A:10BC FOR EVERY 2000 SQ. FEET OF FLOOR AREA. TRAVEL DISTANCE TO EXTINGUISHER NOT TO EXCEED 75 FEET. ALL EXTINGUISHERS SHALL BE CONSPICUOUSLY LOCATED AND READILY ACCESSIBLE. THE TOP OF EXTINGUISHER SHALL BE NO MORE THAN 5' ABOVE FLOOR AND THE BOTTOM NO LESS THAN 4 INCHES ABOVE FLOOR. SPEC. SOA 1.1.1, NFPA 10.  
 PROVIDE 2 "X" CLASS I FIRE EXTINGUISHERS FOR COOKING OPERATION.  
 FIRE EXTINGUISHERS SHALL BE INSPECTED AND TAGGED BY A STATE CERTIFIED FIRE EXTINGUISHER COMPANY, UFRS 44-21.  
 SEE FLOOR PLAN FOR SUGGESTED LOCATIONS OF FIRE EXTINGUISHERS.

**FIRE PROTECTION NOTE**

7198 TOTAL SQUARE FEET



6 EA.	2 TOPS	12 SEATS
32 EA.	4 TOPS	128 SEATS
17 EA.	6 TOPS	102 SEATS
26 EA.	BAR STOOLS	26 SEATS
<b>INTERIOR CAPACITY = 55 TABLES 268 SEATS</b>		

**SHEET TITLE**

**EQUIPMENT PLAN**

**SHEET #**

**EQ-1.0**