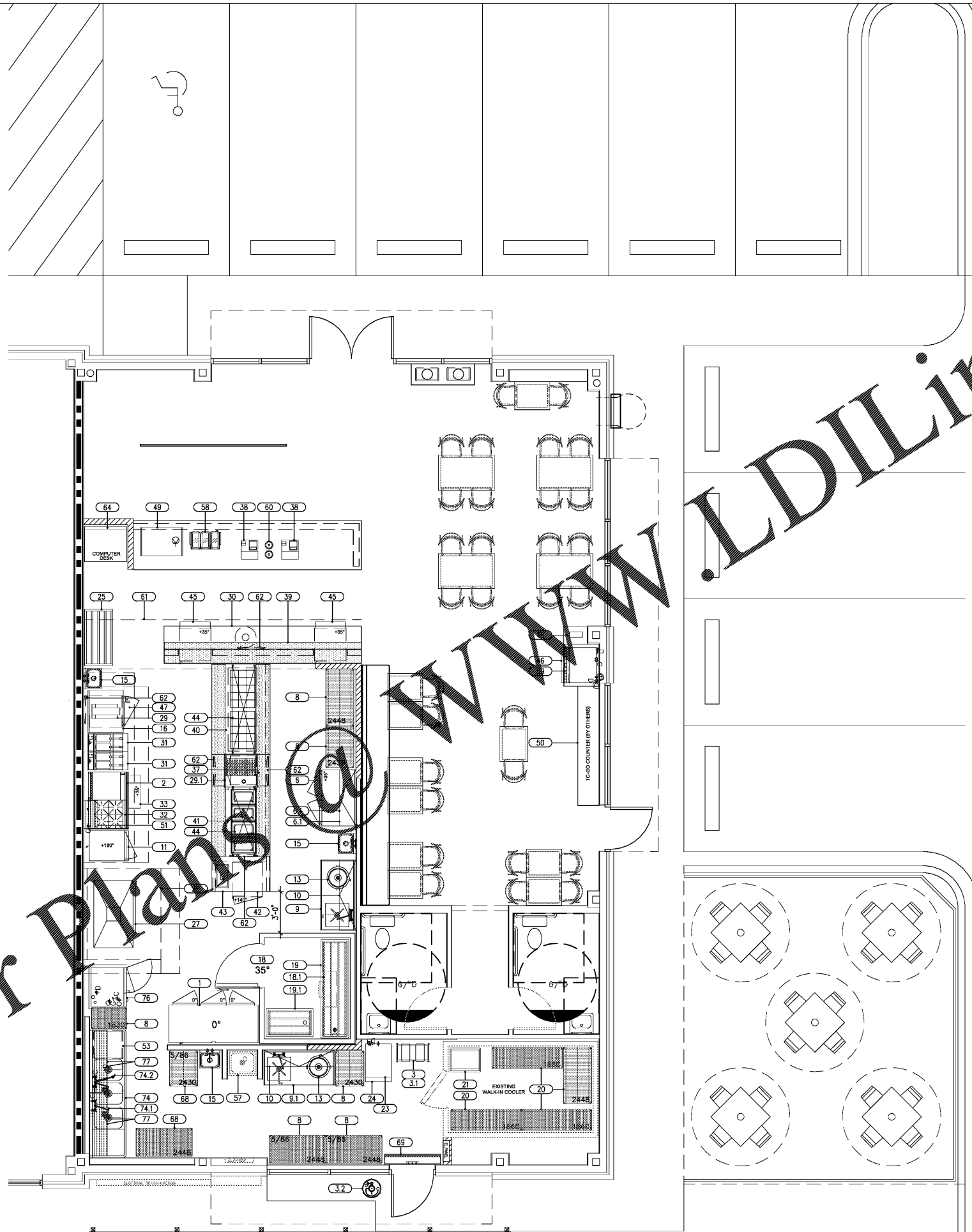


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FOODSERVICE EQUIPMENT SCHEDULE

TAG	QTY	EQUIPMENT DESCRIPTION	MANUFACTURER	MODEL NUMBER
1	1	REACH-IN FREEZER	TRAUlsen	G31010
2	1	24" GRIDDLE	SOUTHBEND	HOG-24
3	1	BAG-N-BOX	BY OTHERS	
3.1	1	CARBONATOR	BY OTHERS	
3.2	1	CO2 TANK	BY OTHERS	
4	-	-SPARE NUMBER-		
5	-	-SPARE NUMBER-		
6	1	WORKTOP REFRIGERATOR	TRAUlsen	UHT48-LR
6.1	2	WALL MOUNTED SHELF	TITAN	4EWMS-14
7	1	EXISTING EXHAUST HOOD	EXISTING	
7.1	1	EXISTING EXHAUST FAN	EXISTING	
8	10	WIRE SHELVING	CENTAUR	CENTAUR K
9	1	WORKTABLE WITH SINK	TITAN	5SLUB-30
9.1	1	WORKTABLE WITH SINK	ADVANCE TABCO	5SLUB-30
10	4	WALL MOUNTED SHELF	TITAN	5EWMS-14
11	1	HEATED CABINET	CRES COR	H-135-SUA-11
12	-	-SPARE NUMBER-		
13	2	RICE COOKER	TOWN	57155
14	1	FLOOR TROUGH -- BY OTHERS	BY OTHERS	
15	3	HAND SINK	TITAN	QS-SHS-ESLR
16	1	S/S WORKTABLE	TITAN	3SLC-30
17	-	-SPARE NUMBER-		
18	1	WALK-IN COOLER/COOLER/FREEZER	BALLY	CUSTOM
18.1	1	MED. TEMP. EVAPORATOR COIL	BALLY	BLP107MA-S1DT
18.2	1	MED. TEMP. CONDENSER	BALLY	BEHA006-MB-HS2CB
19	1	CHICKEN VAT	TITAN	24"x80"
19.1	1	CHICKEN VAT	TITAN	24"x40"
20	7	COOLER/FREEZER WIRE SHELVING	CENTAUR	CENTAUR K
21	1	PAN RACK	WINHOLT	AL-1820B
22	-	-SPARE NUMBER-		
23	1	ICE MAKER	HOSHIZAKI	FD-650MAH-C
24	1	ICE BIN	HOSHIZAKI	BD-330PF
25	1	DUNNAGE RACK	CHANNEL	CA2454
26	-	-SPARE NUMBER-		
27	1	ROTISSERIE	BY OWNER	
28	1	EXHAUST HOOD	CAPTIVE-AIRE	6624ND-2-PSP-F
28.2	1	EXHAUST FAN	CAPTIVE-AIRE	DU180HFA
28.3	1	FIRE SUPPRESSION SYSTEM	CAPTIVE-AIRE	TANK-SP-2
28.4	1	SUPPLY FAN	CAPTIVE-AIRE	A1-D.250-1SD
29	1	FRY WARMER	HATCO	GRFFB
29.1	1	FRY WARMER	PITCO	PCC-28
30	1	EXPO COUNTER	TITAN	188STCD-20
31	2	FRYER	PITCO	SC14RS
32	1	HOTPLATE	SOUTHBEND	HDO-24
33	1	REFRIGERATED EQUIPMENT STAND	TRAUlsen	TE04BHT
34	-	-SPARE NUMBER-		
35	-	-SPARE NUMBER-		
36	-	-SPARE NUMBER-		
37	-	-SPARE NUMBER-		
38	2	POS SYSTEM	BY OTHERS	
39	1	DOUBLE PASS-THRU SHELF	TITAN	188PTSD-18
40	1	PIZZA PREP REFRIGERATOR	DELFIELD	CUSTOM
41	1	HOT FOOD SERVING COUNTER	DELFIELD	CUSTOM
42	1	HOT FOOD HOLDING CABINET	ALTO-SHAAM	750-S-QS
43	1	CARVING TABLE	DELFIELD	PART OF #40/41
44	1	PLATE SHELF	DELFIELD	PART OF #40/41
45	2	U/C REFRIGERATOR w/DRAWERS	TRAUlsen	UHT27-D
46	1	BEVERAGE DISPENSER	BY OTHERS	
47	1	WORKTOP FREEZER	TRAUlsen	ULT27-L
48	1	TEA BREWER (NOT SHOWN)	BY OTHERS	
49	1	OPEN-AIR MERCHANDISER	STRUCTURAL CONCEPTS	CO3324R-CH
50	1	TO-GO COUNTER	BY OTHERS	
51	1	WALL MOUNTED SHELF	TITAN	2EWMS-14
52	-	-SPARE NUMBER-		
53	1	DISHWASHER	HOBART	LXEH-2
54	-	-SPARE NUMBER-		
55	-	-SPARE NUMBER-		
56	-	-SPARE NUMBER-		
57	1	CAN WASH	EXISTING	
58	1	BEVERAGE DISPENSER	GRINDMASTER	D35-3
59	1	ICE MACHINE	HOSHIZAKI	FD-1002M-L-C
60	2	CUP DISPENSER	SAN JAMAR	C2410C8K
61	1	MENU SOFFIT	BY OTHERS	
62	5	KITCHEN DISPLAY SYSTEM	BY OTHERS/OWNER	
63	-	-SPARE NUMBER-		
64	1	COMPUTER DESK	CUSTOM	
65	TBD	S/S SPLASHGUARD	CUSTOM/AS NOTED	
66	-	-SPARE NUMBER-		
67	1	MOP HOLDER	T&S BRASS	B-100
68	1	WIRE SHELVING	CENTAUR	CENTAUR K
69	1	AIR CURTAIN	BEFA	CHD10-1048A-BK
70	-	-SPARE NUMBER-		
71	-	-SPARE NUMBER-		
72	1	CHICKEN RACK CART	TITAN	4CRC-24-14
73	-	-SPARE NUMBER-		
74	1	THREE COMPARTMENT SINK	TITAN	3C1824-2D24
74.1	1	FAUCET	T&S BRASS	B-0133-12-CR-B
74.2	1	PRE-RINSE FAUCET	T&S BRASS	TBD
75	1	CHICKEN SPIT HOLDER (NOT SHOWN)	TITAN	CPH
76	1	COMBI OVEN	RATIONAL	ICP 10-HALF NG 120
77	2	WALL MOUNTED SHELVING	TITAN	54WMS-14



RESTAURANT HEALTH NOTES:

- GENERAL CONTRACTOR & EQUIPMENT SUPPLIER TO REVIEW INFORMATION FROM LOCAL HEALTH DEPARTMENT.
- EQUIPMENT MAY NOT BE REMOVED OR EXCHANGED WITHOUT PRIOR WRITTEN APPROVAL FROM THE HEALTH DEPARTMENT.
- OWNER, OPERATOR, OR GENERAL CONTRACTOR MUST CONTACT THE MECKLENBURG COUNTY HEALTH DEPARTMENT (980)314-1622, OPTION #2 AT LEAST TWO WEEKS PRIOR TO DESIRED OPENING OR COMPLETION OF CONSTRUCTION IN ORDER TO SCHEDULE THE MANDATORY FINAL SITE AND OPERATIONAL PERMIT SITE VISIT.
- ALL FOOD AND BEVERAGE EQUIPMENT SHALL BE CONSTRUCTED, DESIGNED AND INSTALLED ACCORDING TO THE CRITERIA IDENTIFIED WITHIN SECTIONS 4-1 & 4-2 OF THE NC FOOD CODE.
- OWNER, OPERATOR, OR OTHER DESIGNATED INDIVIDUAL IS RESPONSIBLE FOR ENSURING THAT MANDATORY CONSUMER ADVISORIES, LABELING REQUIREMENTS, AND FOOD ALLERGEN ALERTS ARE PROPERLY DISPLAYED FOR PUBLIC VIEWING AS REQUIRED BY NC FOOD CODE, REF. SECTIONS 3-402.
- FOODS REQUIRING SPECIALIZED PROCESSING (VACUUM PACKAGING, SUSHI, SPROUTS, SMOKING OR CURING MEATS, ETC.) SHALL BE SUBMITTED TO APPOINTED NC COMMITTEE FOR VACCATION APPROVAL PRIOR TO IMPLEMENTATION AND FINAL APPROVAL BY THIS DEPARTMENT CONTACT MAIN OFFICE AT (980)314-3472, OPTION #2 FOR THE MANDATORY PROCESS.
- ALL MATERIALS USED FOR EXPOSED SURFACES (FLOORS, WALLS, BASE, AND CEILING) IN HANDLING, PREPARATION, STORAGE, DISPLAY, AND EQUIPMENT WASHING ZONES SHALL COMPLY WITH SECTION 6.101 OF THE NC FOOD CODE. REFER TO FINISH SCHEDULE.
- LOCATE ANY LUBRICATION THAT IS WITHIN 3 FEET OF A FOOD PREPARATION ZONE OR UTENSIL/EQUIPMENT WASH STATION.
- ALL LIVING FIXTURES BEING LOCATED WITHIN PREPARATION, STORAGE, REFRIGERATION, DISPLAY, AND CLEANING ZONES SHALL CONFORM TO THE MANDATORY PROTECTIVE AND ILLUMINATION CRITERIA AS PRESCRIBED BY THE NC FOOD CODE: SECTION 6-202 & 6-303. REFER TO REFLECTED CEILING PLAN.
- MANDATORY SOLID WASTE, GREASE WASTE, AND RECYCLING CONTAINERS SHALL BE PROVIDED AS REQUIRED BY MECKLENBURG COUNTY SOLID/RECYCLING WASTE AUTHORITIES.
- ALL FOOD AND BEVERAGE EQUIPMENT SHALL BE INSTALLED IN SUCH A MANNER AS TO PROVIDE A MINIMUM 3 INCHES SEPARATION BETWEEN ADJACENT EQUIPMENT AND SIDE WALLS. ALL SINKS SHALL BE INSTALLED AT LEAST 12 INCHES FROM SIMILAR EQUIPMENT OR OTHERWISE SHALL INCLUDE A WASHABLE WALL MOUNTED SPLASH GUARD BETWEEN THE AFFECTED ADJACENT EQUIPMENT. A MINIMUM OF 3" SHALL BE PROVIDED ON EACH SIDE OF THE INSTALLED SPLASH GUARD UNLESS THE GUARD HAS BEEN APPLIED BY THE MANUFACTURER OF THE SINK.
- AMPLE DRY STORAGE PROVISIONS SHALL CONFORM TO MINIMUM REQUIREMENTS BASED UPON ANTICIPATED FOOD DELIVERY AND SERVICE VOLUME SCHEDULES. ESTABLISHMENTS HAVING REMOTE CENTRAL SUPPLY FOOD STORAGE SHALL ALSO PROVIDE APPROPRIATE PROVISIONS WITHIN ACTUAL SITE OF PREPARATION FOR IMMEDIATE DAILY NEEDS.
- OPERABLE WINDOWS AND/OR DOORS OPENING TO THE OUTER AIR MUST BE PROTECTED BY AN APPROVED METHOD AGAINST PEST ENTRANCE ACCORDING TO GUIDELINES PRESCRIBED IN SECTION 6-202.15 OF THE NC FOOD CODE.
- GREASE TRAP SIZE AND LOCATION BY PLUMBING CONTRACTOR OR G.C.
- GC TO COORDINATE SODA CHASE WITH CLIENT
- FOOD SHIELD SNEEZEGUARD TO COMPLY W/ NSF. EXPOSED EDGES OF GLASS SHELVES OR SHIELDS SHALL HAVE A SAFETY EDGE OF PARENT MATERIAL AND BE TRIMMED WITH CHANNELS. HEIGHT @ 5'-0" AFF MIN.
- AS APPLICABLE, ALL EXPOSED FOOD AT BUFFET, SELF SERVICE, AND CAFETERIA STYLE OPEN FOOD ZONES SHALL BE DESIGNED AND INSTALLED ACCORDING TO APPLICABLE CONSTRUCTION STANDARDS AS DEFINED BY NSF STANDARD #2, SECTION 5.35 AND AS REFERENCED BY NC FOOD CODE SECTION 3-306.11 & 3-306.13 (B-C).
- CUSTOMER DINING UTENSILS FOR THIS OPERATION SHALL BE WASHABLE AND SINGLE USE. LIMITED WASHABLE UTENSILS WILL BE USED (USED UNTIL OUT THEN SINGLE USE UNTIL DISHES ARE COLLECTED FROM COMMON SEATING AREAS AND WASHED). THEY WILL NOT BE STORING ENOUGH DISHES FOR 638 OCCUPANTS BECAUSE THAT IS UNREALISTIC. DISHES WILL BE COLLECTED PERIODICALLY THROUGHOUT THE DAY BUT THEY INTEND TO SERVE MOSTLY SINGLE USE PACKAGING (ESPECIALLY FOR THOSE SITTING OUTSIDE).

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FOR CONSTRUCTION

Viva Chicken.
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 1139 WOODRUFF RD.
 -SUITE B
 GREENVILLE, SC
 29607

REVISION		
no.	date	comment

DRAWN BY: JWT
 CHECKED BY: SFB
 SUBMITTAL DATE: 02.09.2021
 PROJECT NUMBER: 02-2031

EQUIPMENT PLAN & SCHEDULE

A1.5