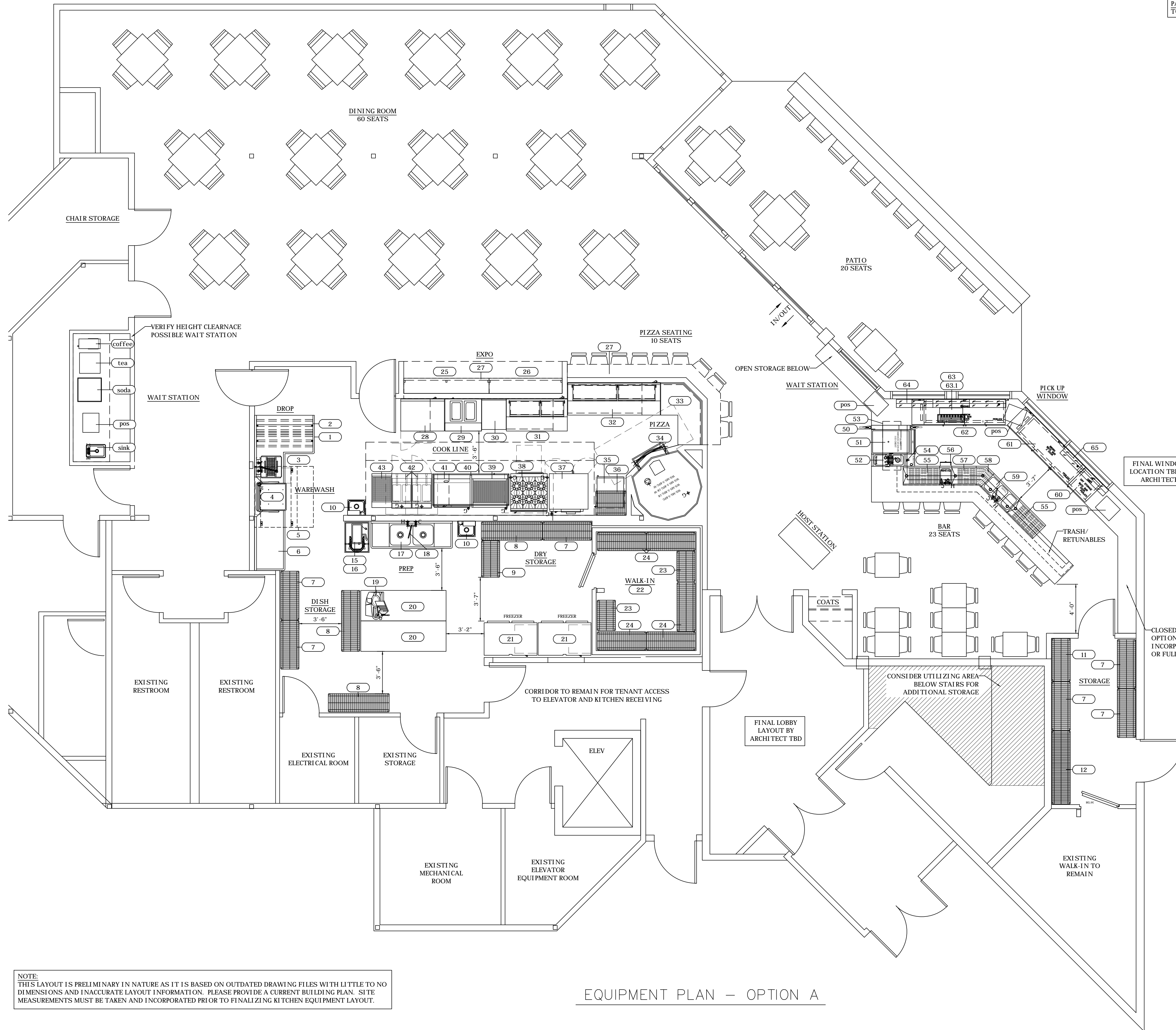


There are Windows to Waterfront all along this North Wall



SEATING COUNT	
DINING	60
PIZZA	10
BAR	25
PATIO	20
TOTAL	113

OPTION B - EQUIPMENT SCHEDULE				
Item No	Qty	Equipment Category	Model Number	Manufacturer
1	1	Dishtable, U-Shape, 14 gauge	DTS-D30-60R	Advance Tabco
2	1	Dishtable, Sorting Shelf	DTA-79	Advance Tabco
3	1	Pre-Rinse Faucet, Wall Mount	B-0133-B	T & S Brass
4	1	Warewasher, Door Type, High Temp	AM15T-2	Hobart US Foodservice
5	1	Condensate hood	Custom	Custom
6	1	Dishtable, Straight, 14 gauge	DTC-S30-60L	Advance Tabco
7	6	Shelving, Wire	1848BR	Metro
8	3	Shelving, Wire	1860BR	Metro
9	1	Shelving, Wire	1830BR	Metro
10	2	Hand Sink, Wall Mount	7-PS-69	Advance Tabco
11	1	Open Number	Open Number	Open Number
12	1	Shelving, Wire	184ZBR	Metro
13	1	Open Number	Open Number	Open Number
14	1	Open Number	Open Number	Open Number
15	1	Mixer, Floor	RTF020	De'Long
16	1	Stand, Mixer	MT-SS-302	Advance Tabco
17	1	Sink, NSF, 2 comp, 16 gauge	93-22-40-18RL	Advance Tabco
18	1	Faucet, Pot Filler, Wall Mount	B-0290	T & S Brass
19	1	Slicer, Food	Z812	Hobart US Foodservice
20	2	Table, Work, 14 gauge, Back Splash w/ Undershelf	GLG-307	Advance Tabco
21	2	Freezer, Reach-In	G220D	Traubens
22	1	Open Number	Open Number	Open Number
23	2	Shelving, Wire	1830NK3	Metro
24	4	Shelving, Wire	1848NK3	Metro
25	1	Cabinet, Dish	PC1584SE-CS	Eagle Group/Metal Masters
26	1	Cabinet, Dish	PC1572SE-CS	Eagle Group/Metal Masters
27	2	Stainless steel pass & double overshelf	Custom	Custom
28	1	Freezer, Worktop	F18FC43	Defield
29	1	Table, Hot Food, Electric	EHI36C	Defield
30	1	Table, Work, 14 gauge, Back Splash w/ Undershelf	KLG-302	Advance Tabco
31	1	Refrigerator, Pizza Prep	18660PTBM	Defield
32	1	Refrigerator, Pizza Prep	18691PTBM	Defield
33	1	Stainless steel pass & double overshelf	Custom	Custom
34	1	Oven, Stone Hearth, Gas-Fired	WS-MS-5-RFG	Wood Stone
35	1	Cabinet, Mobile, Warming & Holding	FSHC-SW1-EE	Hatco
36	3	Shelving, Wire	Z430BR	Metro
37	1	Oven, Convection, Gas	H15A	Montague
38	1	Range, Heavy Duty, Gas w/ Convection Oven	V136-5	Montague
39	1	Char Broiler, Heavy Duty, Gas	GTRG36-AR36	Garland
40	1	Refrigerator, Shorty	F2979C	Defield
41	1	Griddle, Heavy Duty, Gas	GTC636-G30M	Garland
42	2	Fryer, Deep Fat, Gas	SC18-S	Prco
43	1	Fryer, Dump Station	BNB-SG18	Prco
44	1	Open Number	Open Number	Open Number
45	1	Open Number	Open Number	Open Number
46	1	Open Number	Open Number	Open Number
47	1	Open Number	Open Number	Open Number
48	1	Open Number	Open Number	Open Number
49	1	Open Number	Open Number	Open Number
50	1	Soda Gun Assembly	TSS4.2SDSGA	Perlick
51	1	Underbar Ice Chest w/single speed rail	SS241C	Perlick
52	2	Underbar HandSink	TS12HS	Perlick
53	1	Top mount glass shelf	TS12BLW	Perlick
54	1	Underbar Blender Station	TS12BLW	Perlick
55	2	Underbar Fillers & Drainboards	TS36	Perlick
56	1	Underbar HandSink	TS12HSN	Perlick
57	1	Underbar Fillers & Drainboards	TS24	Perlick
58	1	Underbar Fillers & Drainboards	TS45D-FO	Perlick
59	1	Underbar Sink	TS33C	Perlick
60	1	Back Bar Equipment	DE24	Perlick
61	1	Back Bar Equipment	BBS84*L	Perlick
62	1	Back Bar Equipment	BBS92*L	Perlick
63	1	Dispensing Head, Draft Beer, Tee Tower	400S8BPC	Perlick
63.1	1	Dispensing Head, Draft Beer, Tee Tower	400S8BPC	Perlick
64	1	Lighted Merchandise Display	LM02-108R	Perlick
65	1	Lighted Merchandise Display	LM02-60L	Perlick
coffee	1	Iced Tea Brewer	By Owner	By Owner
pos	4	POS Terminal	By Owner	By Owner
sink	1	Sink, Drop-In	DI-1.5 w/T&S B-0220-LN	Advance Tabco
soda	1	Ice Chest & Soda Dispenser	By Purveyor	By Purveyor
tea	1	Coffee Brewer	By Owner	By Owner

LSC	5/22/15	<	<	<	<	<
LSC	7/8/15	<	<	<	<	<
OWNER REVIEW		<	<	<	<	<
OWNER REVIEW		<	<	<	<	<
DRAWN:	LSC					
CHECKED:	MVB					
DATE:	5/22/15					
SCALE:						

PIPER RESTAURANT
HOLLAND, MI

STAFFORD-SMITH, Inc.
COMMERCIAL REFRIGERATION
FOOD SERVICE EQUIPMENT
HEATING & AIR CONDITIONING

JOB NO
JOB #
SALES NAM
SHEET NO.
A

NOTE: THIS LAYOUT IS PRELIMINARY IN NATURE AS IT IS BASED ON OUTDATED DRAWING FILES WITH LITTLE TO NO DIMENSIONS AND INACCURATE LAYOUT INFORMATION. PLEASE PROVIDE A CURRENT BUILDING PLAN. SITE MEASUREMENTS MUST BE TAKEN AND INCORPORATED PRIOR TO FINALIZING KITCHEN EQUIPMENT LAYOUT.

EQUIPMENT PLAN - OPTION A

NOTE: ALL DIMENSIONS ARE TO CENTER LINE OF ROUGH-INS.

LEGEND

N.F.E.C. NOT IN FOODSERVICE EQUIPMENT CONTRACT
M.T. MECHANICAL TRADE
E.T. ELECTRICAL TRADE
H.W. HOT WATER
C.W. COLD WATER
W. WASTE
S.U. STUB-UP
J.B. JUNCTION BOX
D.R. DUPLEX RECEPTACLE
A.F.F. ABOVE FINISHED FLOOR
D.F.A. DOWN FROM ABOVE
G.P. GENERAL PURPOSE
F.T.F.D. FUNNEL TYPE FLOOR DRAIN
B.T.C.E. BRANCH TO CONNECTIONS
F.D. FLOOR DRAIN
S.R. SINGLE RECEPTACLE
R.I.H.T. ROUGH IN HEIGHT

NOTE: STAFFORD-SMITH, INC. WILL NOT BE RESPONSIBLE FOR ANY CONSTRUCTION WORK PERFORMED WITH ANY OBSOLETE PLANS. IT IS THE RESPONSIBILITY OF EACH CONTRACTOR TO BE SURE THEY ARE USING THE LATEST PLANS.