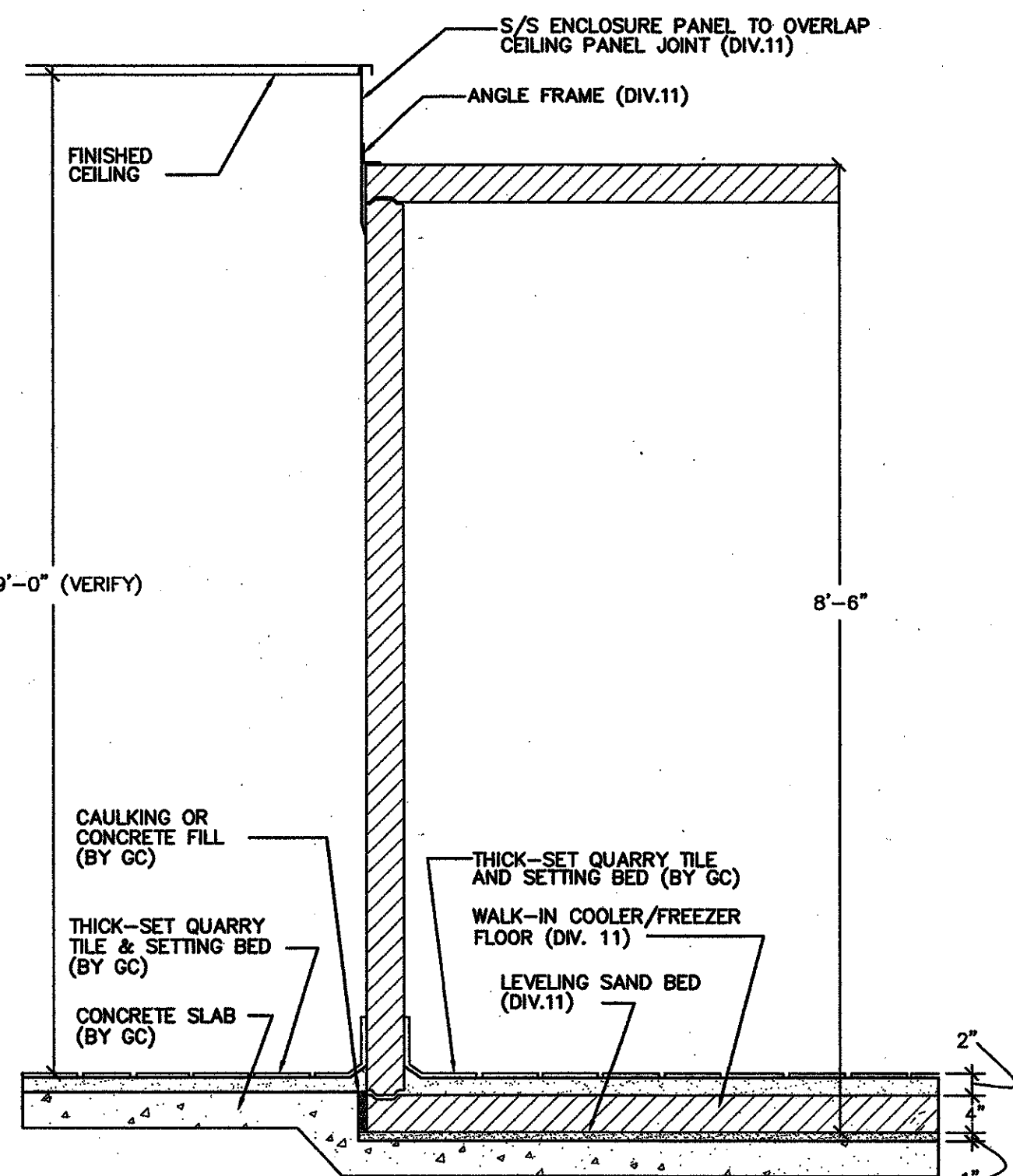


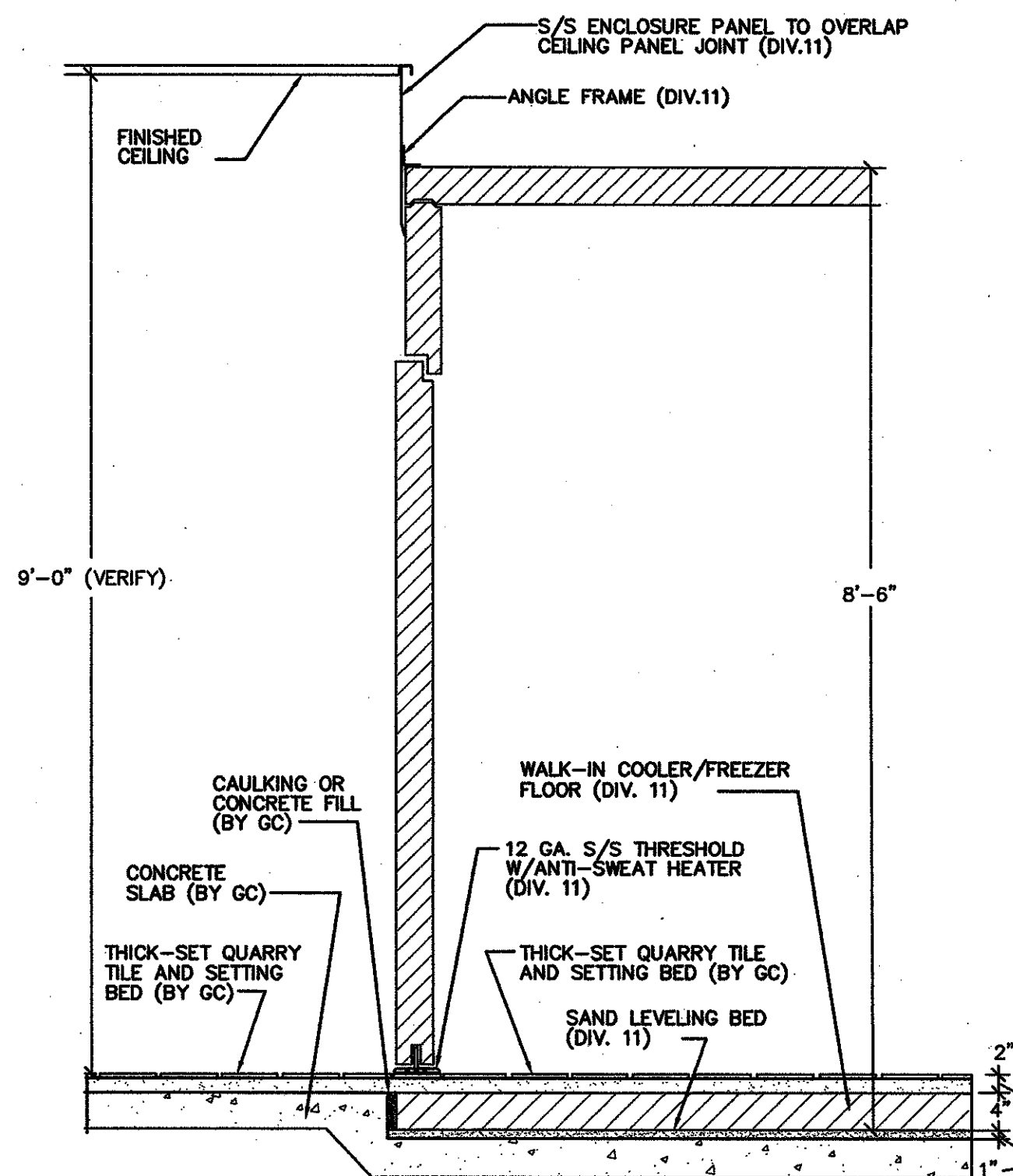
EQUIPMENT SCHEDULE

ITEM NO.	QTY	DESCRIPTION	NOTES	ITEM NO.	QTY	DESCRIPTION	NOTES
1.	1	STAINLESS STEEL FLOOR MOP SINK	A	32.	1	DISHWASHER	A
2.	3	STORAGE SHELVING UNITS	C	33.	1	DISHWASHER PANT LEG EXHAUST HOOD	A
3.	1	WALK-IN COOLER/FREEZER	A	34.	1	CLEAN DISHTABLE	A
4.	1	REMOTE WALK-IN COOLER/FREEZER CONDENSING UNIT (NOT SHOWN ON DRAWINGS)	A	35.	1	QUEEN MARY RACK	C
5.	6	MOBILE SHELVING UNITS	C	36.	9	HEATED BANQUET CARTS	C
6.	7	MOBILE PAN RACKS	C	37.	2	ICE MACHINES (CUBERS) W/STORAGE BINS	B
7.	4	MOBILE SHELVING UNITS	C	38.	2	MOBILE ICE STORAGE BINS	C
8.	3	HAND SINKS	A	39.	1	BEVERAGE COUNTER W/SINK	A
9.	1	MIXING FAUCET W/HOSE THREADS (DIVISION 15)	A	40.	1	COFFEE URN	B
10.	2	MOBILE HOT FOOD CABINETS	C	41.	1	ICED TEA BREWER (BY TEA VENDOR)	D
11.	1	SLICER W/MOBILE STAND	C	42.	2	MOBILE STORAGE SHELVING UNITS	C
12.	1	30-QUART MIXER	C	43.	-	SPARE NUMBER	-
13.	1	MOBILE UTENSIL SHELVING UNIT	C	44.	2	FRONT SERVICE COUNTERS AND ROLL-DOWN DOORS (DIVISIONS 6 AND 10)	A
14.	1	3-COMPARTMENT POT/PAN SINK W/OVERSHELF	A	45.	4	ICE BINS W/COLD PLATES	B
15.	1	DISPOSER	A	46.	4	SODA GUNS W/CARBONATORS (BY SYRUP VENDOR)	D
16.	1	PREPARATION COUNTER W/SINKS	A	47.	2	REFRIGERATED MERCHANDISERS	C
17.	1	FOOD CUTTER	C	48.	2	DRAFT BEER DISPENSERS	B
18.	2	STAGING TABLES	B	49.	2	EQUIPMENT STANDS	B
19.	2	CONVECTION OVENS	B	50.	2	POPCORN MACHINES	B
20.	1	CONVECTION STEAMER	B	51.	2	HOT DOG BROILERS	C
21.	1	40-GALLON TILTING BRAISING PAN	B	52.	2	BUILT-IN DRAWER WARMERS	B
22.	1	STAINLESS STEEL FLOOR DRAIN TROUGH W/GRATE	A	53.	2	DROP-IN HOT FOOD UNITS	A
23.	1	4-OPEN BURNER RANGE W/OVEN	B	54.	2	NACHO DISPENSERS	D
24.	1	6-OPEN BURNER RANGE W/MODULAR STAND	B	55.	2	HAND SINKS	A
25.	1	GRIDDLE W/STAND	B	56.	2	EQUIPMENT STANDS	A
26.	1	FRYER/FILTER UNIT	A	57.	2	3-COMPARTMENTS SINKS W/OVERSHELVES	A
27.	1	UTILITY DISTRIBUTION SYSTEM	A	58.	2	ICE MACHINES W/STORAGE BINS	B
28.	1	EXHAUST HOOD	A	59.	2	BAG-IN-BOX SYRUP STORAGE UNITS (BY SYRUP VENDOR)	D
29.	1	FIRE SUPPRESSION SYSTEM	A	60.	8	STORAGE SHELVING UNITS	C
30.	1	SOILED DISHTABLE W/RACK SHELF	A				
31.	1	DISPOSER	A				

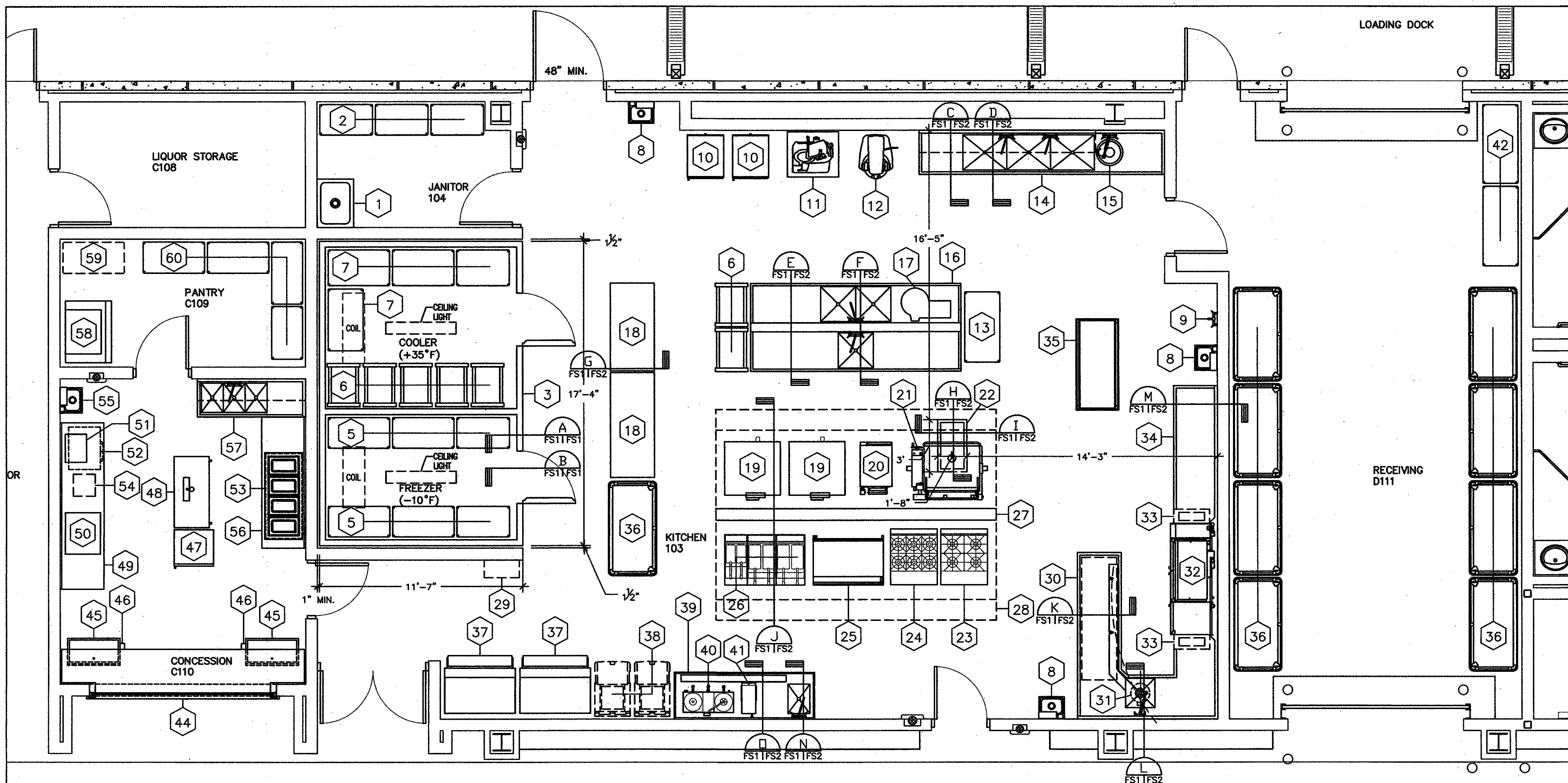
LEGEND:
 A. CONTRACTOR FURNISHED, CONTRACTOR INSTALLED
 B. OWNER FURNISHED, CONTRACTOR INSTALLED
 C. OWNER FURNISHED, OWNER INSTALLED
 D. NOT IN CONTRACT



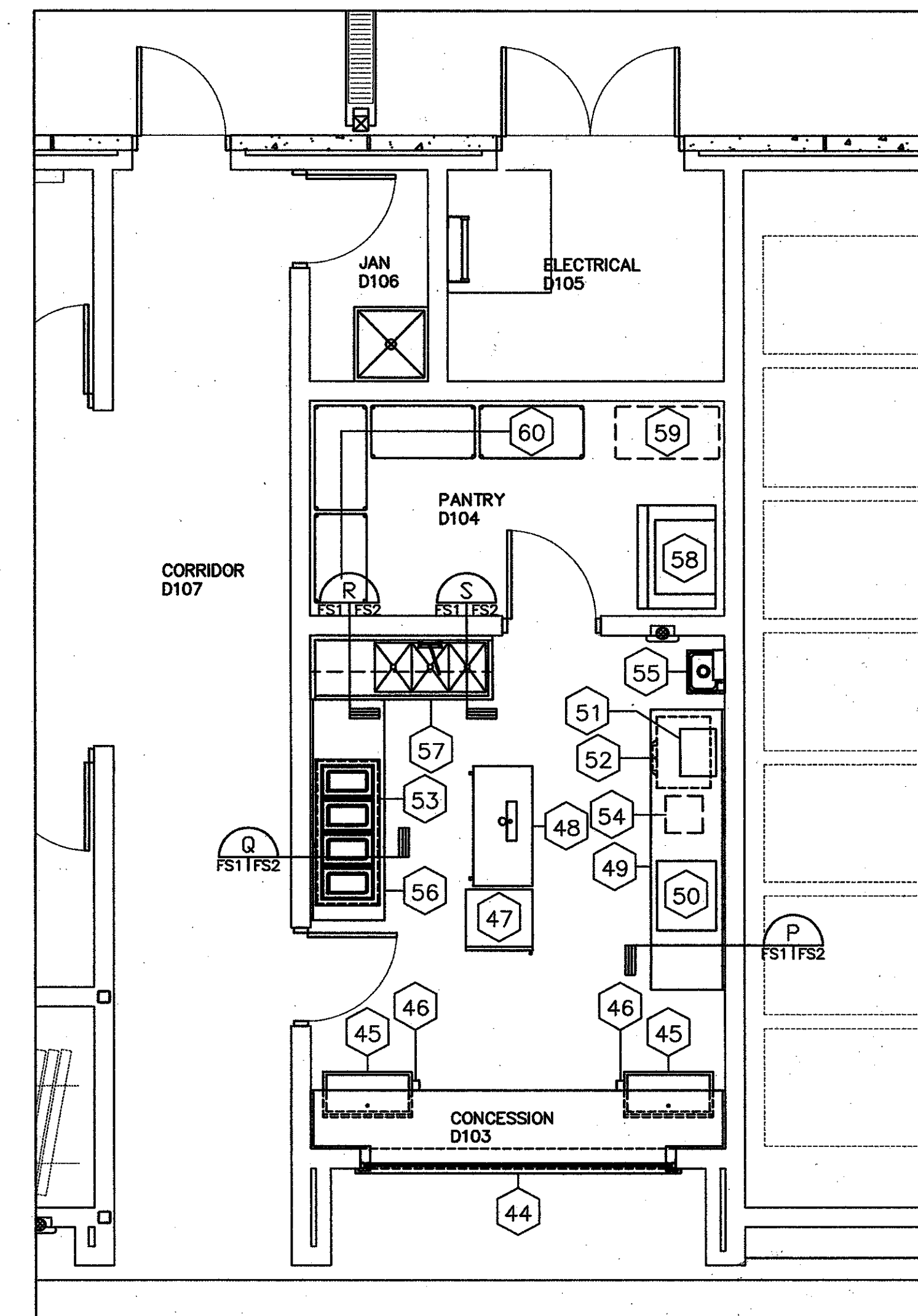
A WALK-IN COOLER
 FS1 | FS1 3/4" = 1' 0"



B WALK-IN COOLER
 FS1 | FS1 3/4" = 1' 0"



1 FOODSERVICE EQUIPMENT PARTIAL FLOOR PLAN
 FS1.0 | FS1.0 1/4" = 1'-0"



2 FOODSERVICE EQUIPMENT PARTIAL FLOOR PLAN
 FS1.0 | FS1.0 1/4" = 1'-0"

Project no. 20-0901
 drawn MF
 checked MF
 date 01.05.2010
 revised

MEYER ENGINEERS, LTD.
 ENGINEER & ARCHITECT

BUILDING FLOOR PLAN
 VAL RIESS PARK
 MULTI-PURPOSE BUILDING
 ST. BERNARD PARISH, OWNER

FUTCH DESIGN ASSOCIATES, INC.
 FOOD FACILITIES DESIGNERS & CONSULTANTS
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 225-923-1289 WWW.FUTCHDESIGN.COM
 999

sheet no.
FS10
 of sheets