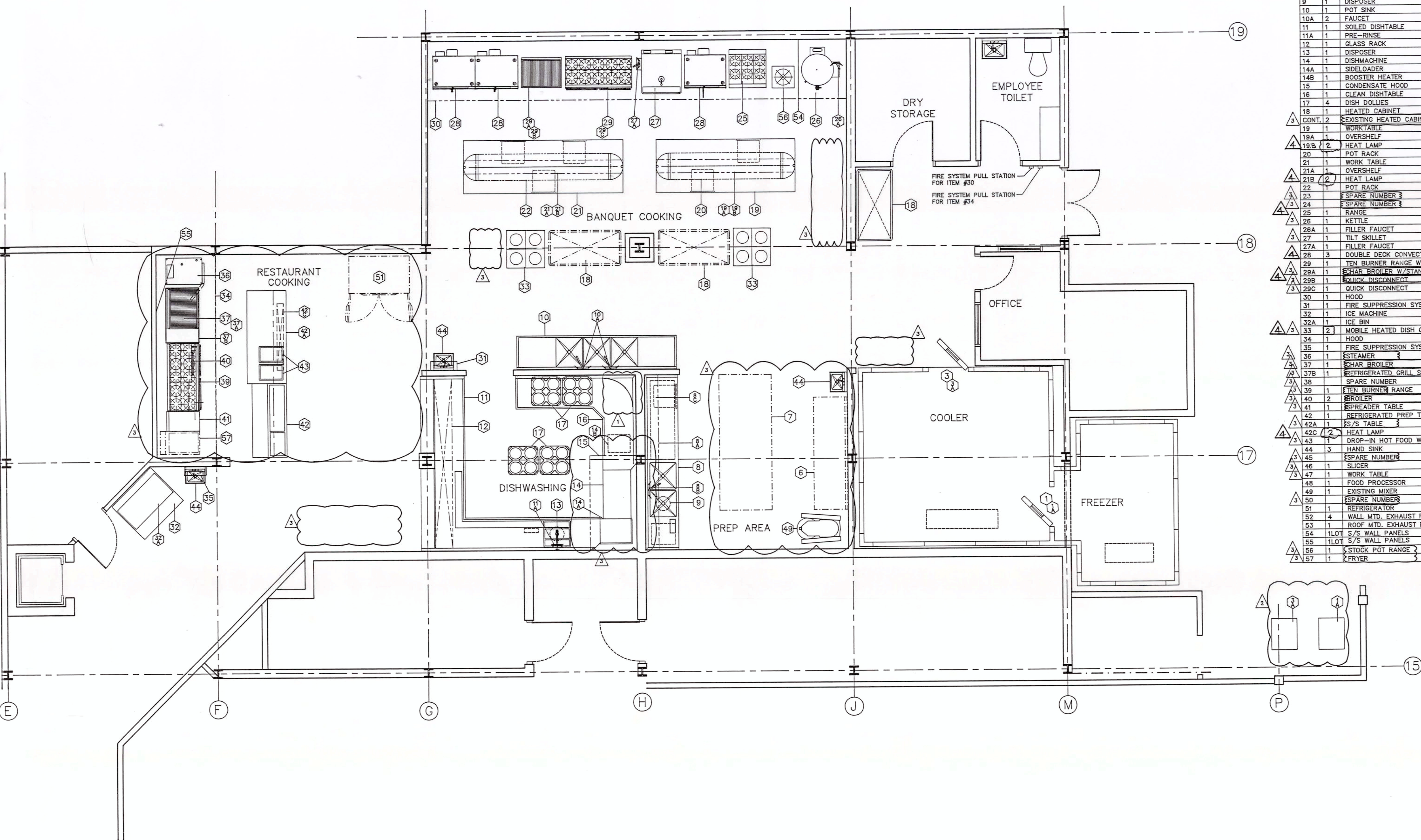




SCHEDULE OF EQUIPMENT & ROUGH-IN REQUIREMENTS																
EQUIPMENT			ELECTRICAL				WATER		WASTE		STEAM				REMARKS	
ITEM#	QTY	DESCRIPTION	KW	HP	VOLTS	PH/AMPS	CONN.	CW	HW	WASTE	IW	GAS	MBTU	SS		SR
1	1	FREEZER	1.4		120	1	FF									LIGHTS, DOOR HEATER, DRAIN LINE HTR. & PRV
1A		FREEZER REFRIGERATION			240	480	1/2"				3/4"					EVAPORATOR/CONDENSER
2		SPARE NUMBER														
3	1	COOLER	1.4		120	1	FF									LIGHTS,
3A	1	COOLER REFRIGERATION				11.4	FF				3/4"					EVAPORATOR/CONDENSER
4		SPARE NUMBER														
5		SPARE NUMBER														
6	1	PREP TABLE														NIC--BY OWNER--SEE OWNER FOR REQ'D. UTILITIES
7	1	WORK TABLE														NIC--BY OWNER--SEE OWNER FOR REQ'D. UTILITIES
8	1	PREP TABLE W/SINK									2"					2" IW TO FS
8A	1	OVERSHELF														
8B	1	FAUCET						1/2"	1/2"							
8C	1	DRAWER														
9	1	DISPOSER			3.0	480	3 3.7	FF	1/2"		3"					
10	1	POT SINK									2"					
10A	2	FAUCET							1/2"	1/2"						
11	1	SOILED DISHTABLE							1/2"							1/2" CW FOR SCRAP TROUGH
11A	1	PRE-RINSE							1/2"	1/2"						
12	1	GLASS RACK														
13	1	DISPOSER			3	480	3 3.7	FF	1/2		3"					
14	1	DISHMACHINE				480	3	FF		3/4"						HEAT/MOTORS (180° HW MIN.)
14A	1	SIDELOADER									2"					1-1/2" IW TO FS
14B	1	BOOSTER HEATER	24.0		480	3	28.0	FF		3/4"						140° MIN. HOT WATER
15	1	CONDENSATE HOOD														
16	1	CLEAN DISHTABLE														
17	4	DISH DOLLIES														
18	1	HEATED CABINET			120	1	13.3	C&P								NEMA 5-20P
19	1	EXISTING HEATED CABINET			120	1	13.3	C&P								VERIFY UTILITIES W/ OWNER
19A	1	WORKTABLE														MOUNT DR. ON WORKTABLE FOR ITEM 18
19B	1	OVERSHELF														
19B 1/2	1	HEAT LAMP			208	1	10.6	FF								
20	1	POT RACK														
21	1	WORK TABLE														MOUNT DR. ON WORKTABLE FOR ITEM 18
21A	1	OVERSHELF														
21B 1/2	1	HEAT LAMP			208	1	14.4	FF								
22		POT RACK														
23		SPARE NUMBER														
24		SPARE NUMBER														
25	1	RANGE									3/4"					
26	1	KETTLE	0.30		120	1		FF			3/4"					
26A	1	FILLER FAUCET						1/2"	1/2"							
27	1	TILT SKILLET	0.30		120	1		SR			1/2"					NIC--VERIFY UTILITIES W/OWNER
27A	1	FILLER FAUCET						1/2"	1/2"							
28	3	DOUBLE DECK CONVECTION OVEN			(2) 120	1	18.0	C&P			3/4"					
29	1	TEN BURNER RANGE W/OVENS									3/4"					
29A	1	CHAR BROILER W/STAND									3/4"					
29B	1	QUICK DISCONNECT									3/4"					
29C	1	QUICK DISCONNECT									3/4"					
30	1	HOOD	1.4		120	1		FF								FOR LIGHTS
31	1	FIRE SUPPRESSION SYSTEM			120	1	20.0	FF								24 HR DEDICATED CIRCUIT
32	1	ICE MACHINE			208		28.4	FF	1/2"		3/8"					
32A	1	ICE BIN									1 1/4"					
33	2	MOBILE HEATED DISH CART			120V	1	17.0	FF								NEMA 6-20P
34	1	HOOD	1.4		120	1		FF								LIGHTS
35	1	FIRE SUPPRESSION SYSTEM			120	1	20.0	FF								24 HR DEDICATED CIRCUIT
36	1	STEAMER	0.150		120	1		FF	1/2"	FS	1 1/2"	1/2"	125.0			4.0 WC--NIC--VERIFY UTILITIES W/OWNER
37	1	CHAR BROILER									1/2"		75.0			
37B	1	REFRIGERATED GRILL STAND			1/3	120	1	C&P								
38		SPARE NUMBER														
39	1	TEN BURNER RANGE	1/4		120	1		C&P			3/4"		330.0			3.7 WC
40	2	BROILER									3/4"		35			INTERPIPED W/RANGE #39
41	1	SPREADER TABLE														
42	1	REFRIGERATED PREP TABLE	1.4		120	1	6.3	C&P								
42A	1	S/S TABLE			120	1	12.5	FF								
42B 1/2	1	HEAT LAMP			208	1	15.4	FF								
43	1	DROP-IN HOT FOOD WELLS	3.2					1/2"	1/2"	1-1/2"						
44	3	HAND SINK														
45		SPARE NUMBER														
46	1	Slicer			1/2	120	1	C&P								NIC--SEE OWNER FOR UTILITIES
47	1	WORK TABLE														NIC--BY OWNER
48	1	FOOD PROCESSOR			120	1	4.8	C&P								
49	1	EXISTING MIXER	3		208	3		FF								EXISTING VERIFY CONN. WITH OWNER
50		SPARE NUMBER														
51	1	REFRIGERATOR			120	1	8.6	C&P								NIC--VERIFY UTILITIES W/OWNER
52	4	WALL MTD. EXHAUST FAN	1/2		208	1		FF								1600 CFM EACH
53	1	ROOF MTD. EXHAUST FAN			208	1	10.5	C&P								2650 CFM
54	1	S/S WALL PANELS														
55	1	S/S WALL PANELS														
56	1	STOCK POT RANGE														NIC--VERIFY UTILITIES W/OWNER
57	1	FRYER														NIC--VERIFY UTILITIES W/OWNER

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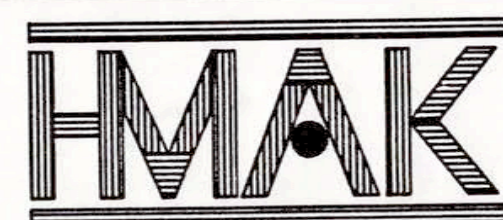
H. MAK, INC.

FOOD SERVICE EQUIPMENT FLOOR PLAN & SCHEDULE OF EQUIPMENT

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THE CASINO
LAKEMONT PARK IN ALTOONA, PA



COMMERCIAL DESIGN - FOOD SERVICE EQUIPMENT
THREE BETA DRIVE - PGH. PA. 15238 - 412-826-8088

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REV. 5-20-99	REV. 5-20-99
REV. 5-20-99 GENERAL REVISION PER REVISED CONTRACT	REV. 5-20-99 GENERAL REVISION PER REVISED CONTRACT
REV. 12-7-98 RELOCATED COMPRESSORS	REV. 12-7-98 RELOCATED COMPRESSORS
REV. 11-16-98	REV. 11-16-98
REVISIONS	REVISIONS
SCALE: 1/4" = 1'	SCALE: 1/4" = 1'
DATE: 9-10-97	DATE: 9-10-97
DRAWN: RSC	DRAWN: RSC
APPROVED: K-1	APPROVED: K-1
JOB NO. 03555	JOB NO. 03555
SHEET NO. K-1	SHEET NO. K-1