



Industrial
and Commercial
Real Estate

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Cooler Space:

Cheese Cooler	64'x16' = 1024 sq ft	32 slots
Poultry Cooler	20'x17' = 340 sq ft	8 slots
Meat Cooler	28'x26' = 728 sq ft	72 slots
Kitchen Cooler	12'x15' = 180 sq ft	12 slots

TOTAL COOLER SQUARE FOOTAGE: 2,272 S.F.

Freezer Space:

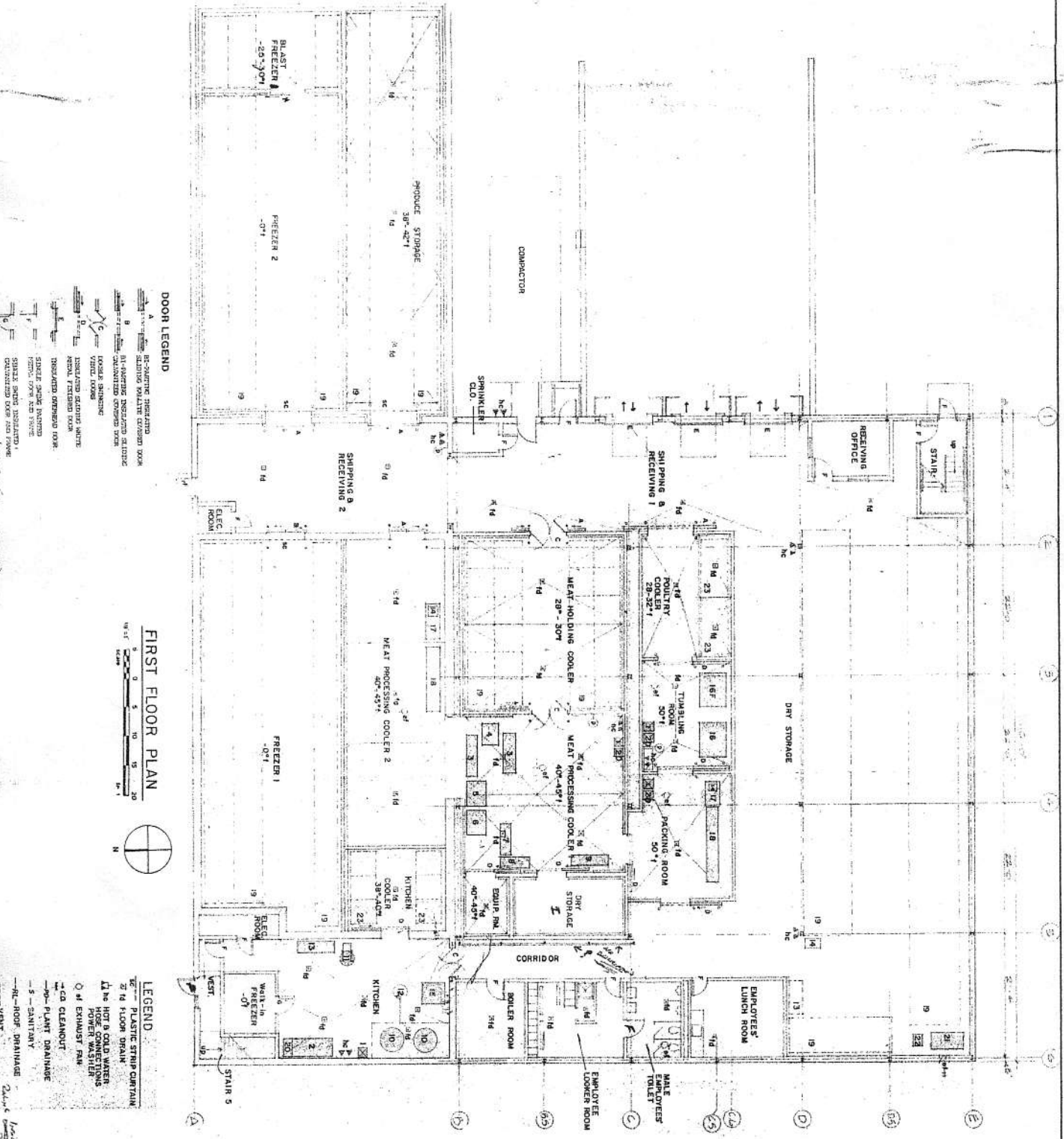
Big Blast Freezer	23'x12' = 276 sq ft	24 slots
New Freezer	52'x23' = 1196 sq ft	77 slots
Old Freezer	64'x25' = 1600 sq ft	110 slots
Kitchen Freezer	10'x9' = 90 sq ft	

TOTAL FREEZER SQUARE FOOTAGE: 3,162 S.F.

ADDITIONAL COOLER or REFRIGERATED PRODUCTION SPACE:

Poultry Tumbling	17.5'x17' = 297.5 sq ft
Poultry Packing	22'x17' = 374 sq ft
Meat Room #1	26.5'x26' = 689 sq ft
Meat Room #2	51.5'x17' = 875 sq ft
Kitchen Area	28.5'x20' = 570 sq ft

**TOTAL ADDITIONAL COOLER or
REFRIGERATED PRODUCTION SPACE: 2,895 S.F.**



FIRST FLOOR PLAN

- DOOR LEGEND**
- A - BL-CHARGING MECHANISM
 - B - BL-CHARGING MECHANISM
 - C - BL-CHARGING MECHANISM
 - D - BL-CHARGING MECHANISM
 - E - BL-CHARGING MECHANISM
 - F - BL-CHARGING MECHANISM
 - G - BL-CHARGING MECHANISM
 - H - BL-CHARGING MECHANISM
 - I - BL-CHARGING MECHANISM
 - J - BL-CHARGING MECHANISM
 - K - BL-CHARGING MECHANISM
 - L - BL-CHARGING MECHANISM
 - M - BL-CHARGING MECHANISM
 - N - BL-CHARGING MECHANISM
 - O - BL-CHARGING MECHANISM
 - P - BL-CHARGING MECHANISM
 - Q - BL-CHARGING MECHANISM
 - R - BL-CHARGING MECHANISM
 - S - BL-CHARGING MECHANISM
 - T - BL-CHARGING MECHANISM
 - U - BL-CHARGING MECHANISM
 - V - BL-CHARGING MECHANISM
 - W - BL-CHARGING MECHANISM
 - X - BL-CHARGING MECHANISM
 - Y - BL-CHARGING MECHANISM
 - Z - BL-CHARGING MECHANISM

- LEGEND**
- 1 - PLASTIC STRIP CURTAIN
 - 2 - HOOD COOKER
 - 3 - HOOD COOKER
 - 4 - HOOD COOKER
 - 5 - HOOD COOKER
 - 6 - HOOD COOKER
 - 7 - HOOD COOKER
 - 8 - HOOD COOKER
 - 9 - HOOD COOKER
 - 10 - HOOD COOKER
 - 11 - HOOD COOKER
 - 12 - HOOD COOKER
 - 13 - HOOD COOKER
 - 14 - HOOD COOKER
 - 15 - HOOD COOKER
 - 16 - HOOD COOKER
 - 17 - HOOD COOKER
 - 18 - HOOD COOKER
 - 19 - HOOD COOKER
 - 20 - HOOD COOKER
 - 21 - HOOD COOKER
 - 22 - HOOD COOKER

- EQUIPMENT LIST**
- 1 S.S. HANDWASH SINK (PEDAL OPERATED)
 - 2 S.S. UTILITY SINK
 - 3 S.S. WORMSINK
 - 4 SCALE
 - 5 GRINDER #1 (HOLLYMATIC 180)
 - 6 GRINDER #2 (HOLLYMATIC 180)
 - 7 CONVERTER
 - 8 PATTY MACHINE (HOLLYMATIC 960)
 - 9 REINSPECTION BENCH B
 - 10 STEAM KETTLE
 - 11 MOWER
 - 12 S.S. HOOD W/EXHAUST
 - 13 STORAGE RACKS
 - 14 SINGE GRINET
 - 15 PUMP TANK STATION
 - 16 TUMBLER 18" FUTURE TUMBLER
 - 17 S.S. PACKING TABLE
 - 18 WACUING PACKAGE MACHINE
 - 19 THREE TIER PALLET RACK
 - 20 S.S. PRODUCT SINK
 - 21 COMPRESSOR
 - 22 DRYER
 - 23 TWO TIER PALLET RACK

FIRST FLOOR ROOM FINISH SCHEDULE

ROOM DESCRIPTION	FLOOR	BASE	WALL FINISH				CEILING	HEIGHT	NOTES
			ALL	NORTH	EAST	SOUTH WEST			
STAIR 1	VT	V	ALL	CP	CP	CP	CP		
RECEIVING OFFICE	VT	V	ALL	CP	CP	CP	CP		
SHIPPING & RECEIVING 1	C	-	ALL	CP	CP	CP	CP		
SHIPPING & RECEIVING 2	C	-	ALL	CP	CP	CP	CP		
DRY STORAGE	C	-	ALL	CP	CP	CP	CP		
MEAT HOLDING COOLER	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 1	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 2	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 3	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 4	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 5	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 6	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 7	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 8	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 9	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 10	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 11	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 12	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 13	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 14	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 15	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 16	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 17	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 18	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 19	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 20	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 21	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 22	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 23	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 24	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 25	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 26	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 27	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 28	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 29	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 30	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 31	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 32	C	-	ALL	CP	CP	CP	CP		
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MEAT PROCESSING COOLER 34	C	-	ALL	CP	CP	CP	CP		
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MEAT PROCESSING COOLER 36	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 37	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 38	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 39	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 40	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 41	C	-	ALL	CP	CP	CP	CP		
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MEAT PROCESSING COOLER 43	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 44	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 45	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 46	C	-	ALL	CP	CP	CP	CP		
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MEAT PROCESSING COOLER 66	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 67	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 68	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 69	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 70	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 71	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 72	C	-	ALL	CP	CP	CP	CP		
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MEAT PROCESSING COOLER 74	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 75	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 76	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 77	C	-	ALL	CP	CP	CP	CP		
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MEAT PROCESSING COOLER 79	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 80	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 81	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 82	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 83	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 84	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 85	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 86	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 87	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 88	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 89	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 90	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 91	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 92	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 93	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 94	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 95	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 96	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 97	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 98	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 99	C	-	ALL	CP	CP	CP	CP		
MEAT PROCESSING COOLER 100	C	-	ALL	CP	CP	CP	CP		

ABBREVIATIONS

- VT VINYL COMPOSITION TILE
- V VINYL BASE
- ESP EXPOSED STRUCTURE UNPAINTED
- ESU EXPOSED STRUCTURE UNPAINTED
- CMF CONCRETE MASONRY UNITS
- CMF PAINTED
- CMU CONCRETE MASONRY UNITS
- UNPAINTED
- ALUMINUM BASE
- AT CERAMIC TILE
- CS FINISHED CONCRETE
- CB PRE-FINISHED REINFORCED CONCRETE MASONRY UNITS
- CA CARPET
- MP 3/4" SCHEDULE 40 PIPE
- DRY QUARRY TILE/BOARD W/ALUMINUM BASE

