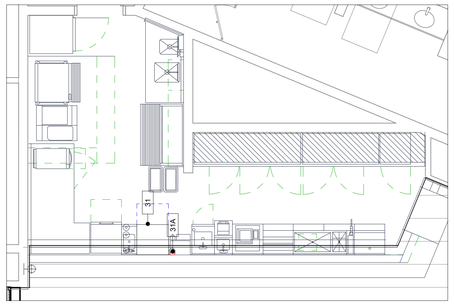
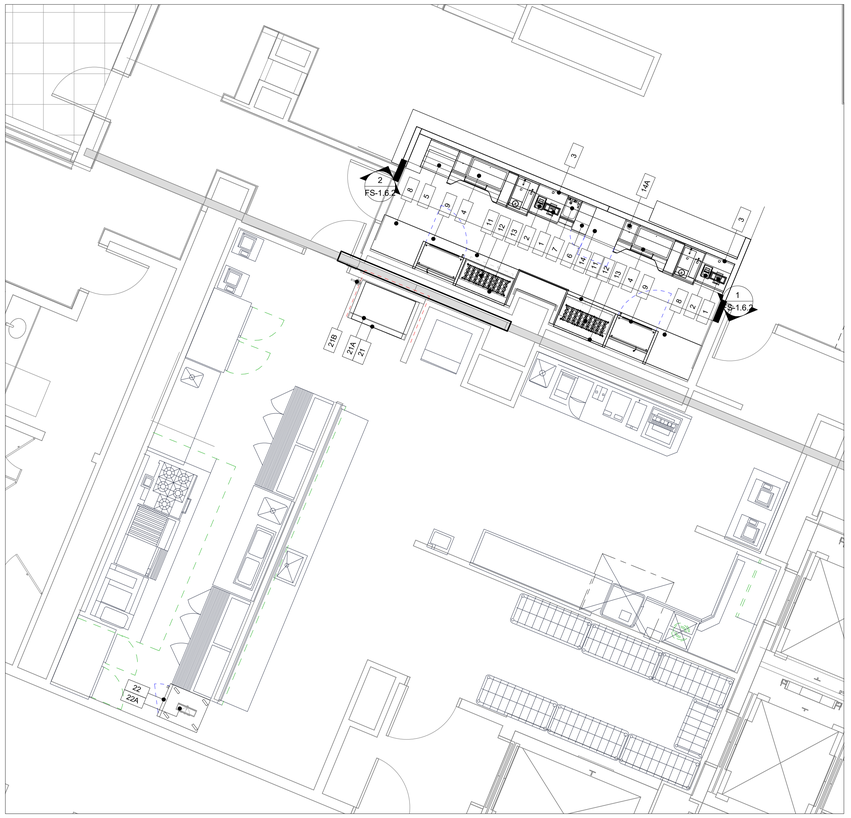


2 FOOD SERVICE EQUIPMENT PLAN - AREA B
1/4" = 1'-0"



1 FOOD SERVICE EQUIPMENT PLAN - AREA A
1/4" = 1'-0"

FOODSERVICE EQUIPMENT PLAN & SCHEDULE

ITEM NO.	QTY	EQUIPMENT CATEGORY	MANUFACTURER	MODEL NUMBER	EQUIPMENT REMARKS
1	2	P.O.S. STATION	BY OWNER	BY OWNER	DEDICATED CIRCUIT REQUIRED. PROVIDE CONDUIT FOR DATA
2	2	P.O.S. CHECK PRINTER	BY OWNER	BY OWNER	DEDICATED CIRCUIT REQUIRED. PROVIDE CONDUIT FOR DATA
3	2	P.O.S. STORAGE	PERLICK	TSF24POS	
4	2	COCKTAIL STATION	PERLICK	PT668-A	
5	1	CONTINUOUS WAIT STEPS	PERLICK	TS24LS	
6	1	UNDER BAR TRASH	PERLICK	TS12TRA	
7	1	HAND SINK	PERLICK	TS12HSW	
8	1	WINE DISPLAY CABINET	MILLWORK	CUSTOM	REFER TO ARCHITECTURAL MILLWORK DRAWINGS FOR FINISH & DETAIL SPECIFICATIONS
9	2	WINE COOLER	ENOFRIGO AMERICAN	MIAMI MIX	
10	1	SPARE NUMBER	-	-	
11	1	COUNTER TOP	MILLWORK	CUSTOM	REFER TO ARCHITECTURAL MILLWORK DRAWINGS FOR FINISH & DETAIL SPECIFICATIONS
12	2	WINE DISPENSING SYSTEM	WINE EMOTION	OTTO-PRO	
13	2	BACK BAR EQUIPMENT	PERLICK	BBS36	
14	1	SPHERE ICE MACHINE	HOSHIZAKI	IM-50BAA-Q	
14A	1	Water Filter Assembly	3M Purification	ICE125-S	
15	1	BER TOP MILLWORK	-	-	
15A	1	DRINK RAIL	-	-	
16-20	1	SPARE NUMBER	-	-	
21	1	ICE MACHINE	KOLD-DRAFT	GBX1064AC	
21A	1	ICE BIN	KOLD-DRAFT	KDB950	DRAINS TO EXISTING FLOOR SNK, AS NOTED ON PLAN. VERIFY IN FIELD
21B	1	Water Filter Assembly	3M Purification	ICE195-S	
22	1	REFRIGERATOR, REACH-IN, GLASS DOOR	TRUE MANUFACTURING	STR1R-1G-HC	CONNECTS TO ITEM 22A AS NOTED ON ELECTRICAL PLAN.
22A	1	DROP DOWN CORD REEL	CORREEL	PC13-3512-4-PM	
23-30	1	SPARE NUMBER	-	-	
31	1	SPHERE ICE MACHINE	HOSHIZAKI	IM-50BAA-Q	
31A	1	WATER FILTER, ICEMAKER	3M PURIFICATION	ICE145-S	
32-50	1	SPARE NUMBER	-	-	

HEALTH DEPT. NOTES

1. ALL FOOD SERVICE EQUIPMENT, FABRICATED ITEMS, AND THEIR INSTALLATION SHALL MEET NATIONAL SANITATION FOUNDATION (N.S.F.) REQUIREMENTS.
2. ALL STATIONARY EQUIPMENT AND FIXTURES TO BE SEALED TO THE WALL OR ADJACENT EQUIPMENT. USE ALUMINUM COLOR AT STAINLESS STEEL AND CLEAR AT ALL OTHER.
3. ALL SINKS IN THE FOOD FACILITY MUST BE PROVIDED WITH HOT WATER (MIN. 110 DEG. F.) AND COLD RUNNING WATER UNDER PRESSURE AND WILL HAVE A PREMIXING FAUCET CAPABLE OF SUPPLYING WARM WATER FOR A MINIMUM OF 10 SECONDS
4. A HAND SINK IS PROVIDED IN EACH FOOD PREPARATION AREA WITH SINGLE SERVICE TOWEL AND SOAP DISPENSER.
5. 3-COMPARTMENT SINKS ARE PROVIDED WITH MIXING VALVE FAUCETS CAPABLE OF REACHING EACH COMPARTMENT.
6. A MIN. OF 20 FOOT CANDLES (215 LUX) OF LIGHT, MEASURED 30" OFF THE FLOOR TO BE PROVIDED IN ALL FOOD PREPARATION, PACKAGING, AND PROCESSING AREAS.
7. A MIN. OF 10 FOOT CANDLES (108 LUX) OF LIGHT, MEASURED 30" OFF THE FLOOR TO BE PROVIDED IN ALL FOOD & UTENSIL STORAGE ROOMS, TOILET, AND DRESSING ROOMS.
8. A MIN. OF 20 FOOT CANDLES (215 LUX) OF LIGHT, MEASURED 30" OFF THE FLOOR TO BE PROVIDED IN ALL AREAS DURING GENERAL CLEANUP ACTIVITIES.
9. ALL SHELVING OVER WET AREAS (SINKS, MOP SINKS, ETC.) WILL BE STAINLESS STEEL.
10. SHATTER SHIELDS OR SHATTERPROOF LIGHT BULBS TO BE PROVIDED FOR ALL LIGHTS ABOVE FOOD PREPARATION, WORK, AND STORAGE AREAS.
11. ALL PLUMBING, ELECTRICAL, AND GAS LINES SHALL BE CONCEALED WITHIN THE BUILDING STRUCTURE TO AS GREAT AN EXTENT AS POSSIBLE.
12. FLOOR SINKS UNDER EQUIPMENT MUST BE 50% EXPOSED AND EASILY ACCESSIBLE FOR CLEANING AND SERVICING.
13. ALL EXHAUST HOODS TO BE A MIN. 22 GA. STAINLESS STEEL, U.L. LISTED, AND CONSTRUCTED AND INSTALLED TO ALL U.L. AND N.F.P.A. SPECIFICATIONS. EXHAUST DUCTS TO BE A MIN. 16 GA. STEEL. (TYPE 1 HOOD DUCTS TO HAVE WELDED SEAMS)
14. ALL FLOOR TILE TO BE SMOOTH UNDER ALL EQUIPMENT, AND WALKWAYS TO HAVE A LIGHT TEXTURE ONLY.
15. ALL 3-COMPARTMENT SINKS TO HAVE A MIN. COMPARTMENT SIZE OF 18" X 18" X 12" DEEP, WITH A MIN. 18" DRAIN BOARD ON EACH END. PROVIDE WITH 8" HIGH INTEGRAL BACK SPLASH AT ALL WALLS. (SEE FOOD SERVICE SPECIFICATIONS FOR SIZES OF EACH ITEM.)
16. SUPPORT ROOMS ARE FOR STORAGE AND UTENSIL WASHING ONLY. NO VEGETABLE WASHING OR FOOD PREP. TO BE DONE

FOOD SERVICE NOTES

1. REQUIREMENTS SHOWN ARE FOR ONE ITEM, TO DERIVE TOTAL MULTIPLY BY QUANTITY SHOWN.
2. ELECTRICAL CONTRACTOR SHALL PROVIDE MAG. STARTERS. DISCONNECT SWITCHES, INTERLOCKS AND THERMO-OVERLOAD PROTECTION WHERE REQUIRED.
3. PLUMBING CONTRACTOR SHALL PROVIDE STOP VALVES AHEAD OF ALL OPERATING HANDLES AND FAUCETS.
4. SEE EQUIPMENT PLUMBING AND ELECTRICAL ROUGH-IN DRAWINGS FOR ADDITIONAL INFORMATION
5. ELECTRICAL POWER TO COOKING EQUIPMENT, WHERE REQUIRED, SHALL BE PROVIDED THRU A SHUNT-TRIP SYSTEM FOR FIRE FUEL SHUT-OFF. ELECTRICAL CONTRACTOR SHALL WIRE CONTROL CIRCUIT TO MICRO SWITCH PROVIDED BY KITCHEN EQUIPMENT CONTRACTOR ON HOOD FIRE PROTECTION SYSTEM.
6. GAS SUPPLY TO ALL COOKING EQUIPMENT, WHERE REQUIRED, SHALL BE PROVIDED WITH AN ELECTRIC VALVE FOR FIRE-FUEL SHUT-OFF. VALVE TO BE SUPPLIED BY THE "K.E.C." AND INSTALLED BY THE "P.C." K.E.C. SHALL CONNECT VALVE TO THE HOOD FIRE PROTECTION SYSTEM FOR AUTOMATIC SHUT-OFF.
7. ALL WALK-IN BOX COILS REQUIRE CONNECTIONS TO SOLENOID VALVE, T-STAT, T-CLOCK AND MOTORS AND CONTROL WIRING TO THE REMOTE COMPRESSOR. ALL CONNECTIONS TO BE PROVIDED BY THE ELECTRICAL CONTRACTOR.
8. ALL WALK-IN BOX FIXTURES TO BE PROVIDED BY THE "K.E.C." INSTALLATION AND WIRING TO BE PROVIDED BY THE "E.C." WITH ALL CONDUIT RUN ON EXTERIOR (TOP) OF BOX.
9. VACUUM BREAKERS WHEN USED, TO BE MINIMUM OF SIX INCHES ABOVE THE FLOOD LEVEL RIM WITH NO SHUT OFF DEVICES BEYOND THE DISCHARGE OF THE VACUUM BREAKER.
10. WALL BACKING PROVIDED BY GENERAL CONTRACTOR.
11. PLUMBING CONTRACTOR TO SUPPLY GREASE TRAP AS REQUIRED BY CODE.
12. ALL COOKING EQUIPMENT UNDER EXHAUST HOODS ARE EITHER ON CASTERS WITH FLEXIBLE UTILITY QUICK DISCONNECTS OR FIXED ON S/S LEGS.
13. ALL NEW EXHAUST HOODS WILL BE CONSTRUCTED TO MEET THE FOLLOWING STANDARDS: NSF, UL AND NFPA-96. ALL NEW HOODS TO BEAR UL CLASSIFIED LABEL WITHOUT DAMPERS IN EXHAUST VENT COLLARS. HOODS ARE DESIGNED TO MEET OR EXCEED 50 FPM CAPTURE VELOCITY AT THE COOKING SURFACE EDGE AND HAVE A 6" MIN. OVERHANG AT ALL EXPOSED COOKING AREAS.
14. BACK SPLASHES OF EQUIPMENT SHALL BE SEALED TO WALLS WITH CLEAR SILICONE CAULK IN A NEAT WORKMAN LIKE MANNER.

SHEET NOTES

THIS PLAN REPRESENTS A FOOD SERVICE LAYOUT OF CULINARY, BEVERAGE, SYSTEMS AND RELATED EQUIPMENT FOR THE CONVENIENCE OF OWNER / OPERATOR, ARCHITECTS, MECHANICAL, ELECTRICAL AND PLUMBING ENGINEERS, CONTRACTORS, KITCHEN EQUIPMENT FABRICATORS, KITCHEN EQUIPMENT CONTRACTORS AND OTHER RELATED TRADES. THE BASE PLAN HAS BEEN MADE AVAILABLE FROM INFORMATION PROVIDED BY OTHERS, NOT LIMITED TO MEASUREMENTS, ELECTRONIC BACKGROUNDS, GRID LINES AND EXISTING OR PROPOSED BUILDING STRUCTURE, FIXED EQUIPMENT, UTILITIES, FINISHES AND MILLWORK. ARCHITECTURAL AND MECHANICAL GENERAL CONTRACTOR, SUBCONTRACTORS, KITCHEN EQUIPMENT DEALERS, CONTRACTORS, INSTALLERS, RELATED AND NON-RELATED CONTRACTORS, ARE RESPONSIBLE FOR SECURING AND OBTAINING THEIR OWNO MEASUREMENTS AND SPECIFIC INFOMATION. INFORMATION INDICATED ON THESE LANS ARE GENERALLY FOR FOOD SERVICE EQUIPMENT AND ARE INTENDED AS REFERENCE ONLY. RJS + ASSOCIATES IS NOT RESPONSIBLE FOR THE ENGINEER OR INTEGRATION OF RELATION ENGINEERING AON DISCIPLINES THROUGHOUT THE FULL SET OF CONSTRUCTION DOCUMENTS SPECIFIC TO THE FOOD SERVICE EQUIPMENT IN RELATION TO THE STRUCTURAL, ARCHITECTURAL, MECHANICAL, PLUMBING AND ELECTRICAL TRADES. UNLESS OTHERWISE SPECIFICALLY PROVIDED FOR IN THE PLANS AND SPECIFICATIONS. RJS+ ASSOCIATES ASSUMES NO RESPONSIBILITY FOR WORK DONE BY ANY AND ALL ARCHITECTS, ENGINEERS, CONSULTANTS OR CONTRACTORS, OR FOR ANY CHANGES MADE NECESSARY BY LOCAL, STATE, OR NATIONAL BUILDING CODES, ORDINANCES, STRUCTURAL CONDITIONS, OR BY THE SUBSTITUTION OR CHANGES IN EQUIPMENT SHOWN ON THIS PLAN(S). CONTRACTORS ARE TO MAKE ALLOWANCES FOR INTERNAL AND EXTERNAL FINAL CONNECTIONS ON THE FOOD SERVICE EQUIPMENT, WASTE PIPING, VALVES, BACK-FLOW PREVENTION, TRAPS, DRAIN GRATES, FLUID / GAS REGULATORS, FAUCETS, STEAM TRAPS, STARTING SWITCHES AND MOTORS, EXCEPT WHERE SPECIFICALLY NOTED IN THE FOOD SERVICE SPECIFICATIONS, SECTION 114000.

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Reference Cover Sheet for Consultant Directory

BIDDING & CONSTRUCTION
07/06/2022

NOT FOR CONSTRUCTION

ISSUE	07/06/2022
JOB	H18064.19
DRAWN	Author
SCALE	1/4" = 1'-0"

REVISIONS

FOODSERVICE EQUIPMENT PLAN & SCHEDULE

K-1101

DRAWING PRINTED FULL SIZE (100%) = 30"x42" (DRAWING PRINTED HALF SIZE (50%) WILL FIT ON A SHEET 15"x21" WITH 1 1/2" OF EXTRA SPACE ON ALL FOUR SIDES. DRAWING PRINTED NEARLY THIRD SIZE (37.5%) = 11.25"x15.75" WILL FIT TIGHTLY ON 11"x17". INDIVIDUAL 1/2", 1/4", 1/8", 1/16" AND 1/32" VIEW SCALES WILL TRANSLATE BY MULTIPLYING THE DENOMINATOR EQUIVALANT AND CHANGE THE NUMERATOR TO 1. EXAMPLE 3/4"=1'-0" AT 37.5% WILL BE NEAREST TO 1/4"=1'-0"
DRAWING PRINTED HALF SIZE (50%) = 15"x21" WILL FIT ON A SHEET 15"x21" WITH 1 1/2" OF EXTRA SPACE ON ALL FOUR SIDES. DRAWING PRINTED NEARLY THIRD SIZE (37.5%) = 11.25"x15.75" WILL FIT TIGHTLY ON 11"x17". INDIVIDUAL 1/2", 1/4", 1/8", 1/16" AND 1/32" VIEW SCALES WILL TRANSLATE BY MULTIPLYING THE DENOMINATOR BY 8 AND MAKING THE NUMERATOR 3. FOR EXAMPLE 1/8"=1'-0" AT 37.5% WILL BE 3/64"=1'-0". FOR SCALES 1/4", 3/8", 3/16" AND 3/32" THE TRANSLATION IS CLOSE ENOUGH TO USE THE DENOMINATOR EQUIVALANT AND CHANGE THE NUMERATOR TO 1. EXAMPLE 3/8"=1'-0" AT 37.5% WILL BE NEAREST TO 1/4"=1'-0"

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