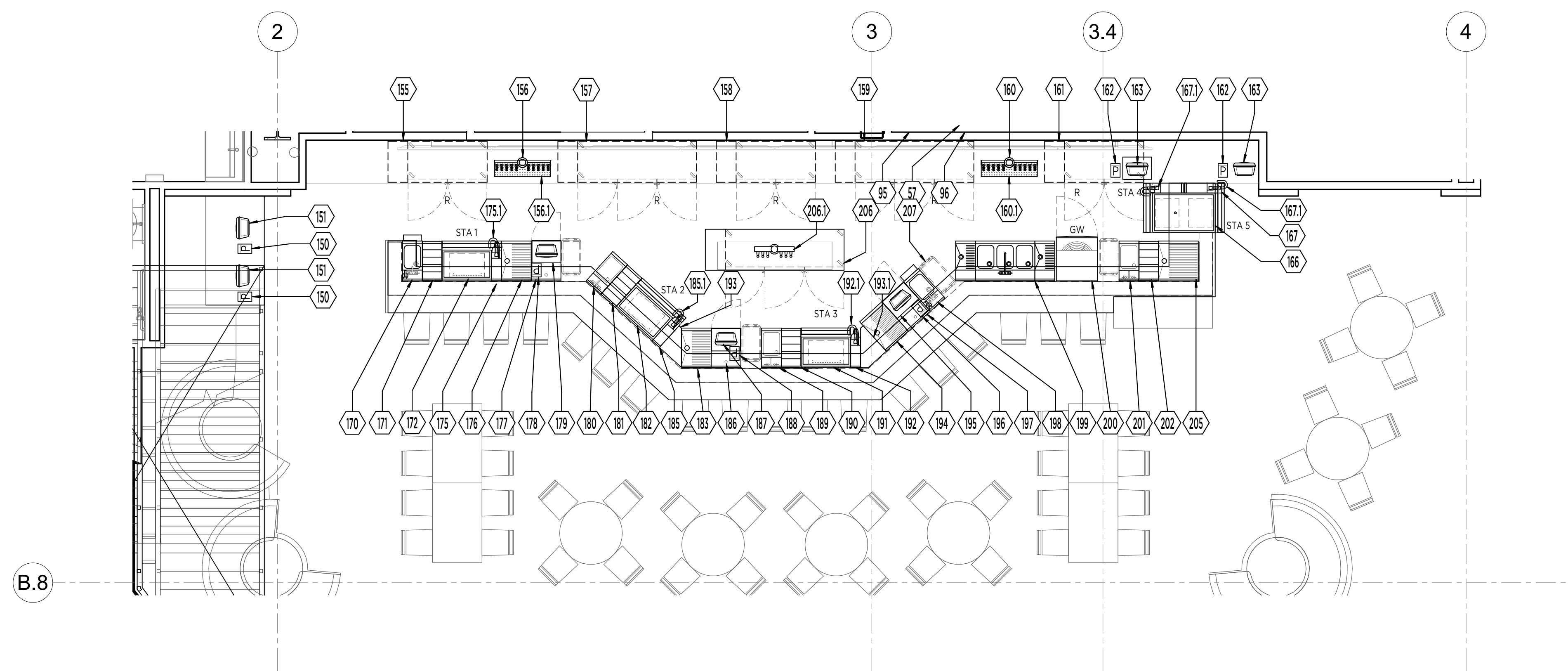


LEVEL 1 - KITCHEN

1/4" = 1'-0"



LEVEL 1 - MAIN BAR

1/4" = 1'-0"

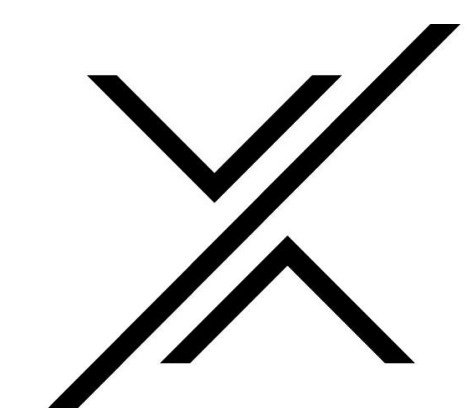
EQUIPMENT FLOOR PLAN

G.C. NOTES

- GENERAL CONTRACTOR TO COORDINATE W/ K.E.C. ON ALL MILLWORK, CRITICAL DIMENSIONS, DELIVERY OF EQUIPMENT & TIME SCHEDULE.
- GENERAL CONTRACTOR WILL REINFORCE ALL WALLS BEHIND WALL-MOUNTED EQUIPMENT. (SEE SPECIAL CONDITIONS PLAN)
- PLUMBER WILL COMPLETELY INSTALL ALL HAND SINKS, FLOOR TROUGHS, DISPOSERS, & FAUCETS (AS PROVIDED BY THE K.E.C.)
- REFER TO ARCHITECTURAL DRAWINGS FOR FINISH SCHEDULE AND MILLWORK DETAILS.
- ALL ROUGH-INS AND FINAL CONNECTIONS WILL BE DONE BY GENERAL CONTRACTOR EXCEPT WHERE NOTED.
- GENERAL CONTRACTOR TO PREVIEW SPECIAL CONDITIONS PLANS, SHEET SERIES (PS 401-50) FOR ADDITIONAL G.C. RELATED SCOPE OF WORK SUCH AS BUT NOT LIMITED TO, BEER/SODA CONDUITS, WALL BACKINGS, SLAB WORK FINISHES & MILLWORK CUT-OUTS.
- GENERAL CONTRACTOR TO READ ALL NOTES AND REVIEW ALL FOODSERVICE PLANS FOR COMPLETE SCOPE OF WORK.

K.E.C. NOTES

- REFER TO ARCHITECTURAL DRAWINGS FOR FINISH SCHEDULE AND MILLWORK DETAILS.
- FOODSERVICE EQUIPMENT WILL BE SUPPLIED BY THE KITCHEN EQUIPMENT CONTRACTOR (K.E.C.), EXCEPT AS NOTED.
- THE KITCHEN EQUIPMENT CONTRACTOR (K.E.C.) WILL BE RESPONSIBLE FOR THE RECEIVING, STORAGE, DELIVERY TO SITE, UN-CRATING, ASSEMBLY, SETTING IN PLACE, LEVELING, AND SEALING OF ALL EQUIPMENT THAT THEY SUPPLY.
- ALL ROUGH-INS AND FINAL CONNECTIONS BY GENERAL CONTRACTOR, EXCEPT WHERE NOTED.
- K.E.C. TO FIELD VERIFY ALL ROUGH-INS AND CRITICAL DIMENSIONS; COORDINATE WITH GENERAL CONTRACTOR.
- K.E.C. TO HANG & INSTALL ALL WALL MOUNTED SHELVING; USE STAINLESS STEEL TRUSS HEAD HARDWARE ONLY.
- K.E.C. TO PROVIDE MINIMUM 1 YEAR PARTS AND SERVICE WARRANTY FOR REFRIGERATION, COOKING, AND MECHANICAL EQUIPMENT.
- K.E.C. TO HANG EXHAUST HOODS ONLY, AND PROVIDE ANY PERMITS REQUIRED.
- K.E.C. TO PROVIDE FULLY OPERATIONAL FIRE SYSTEM AND OBTAIN ALL APPROVALS.
- K.E.C. TO PROVIDE FINAL START-UP OF ALL REFRIGERATION, RUN REQUIRED REFRIGERANT LINES AND HANG COILED.
- K.E.C. REFRIGERATION CONTRACTOR IS RESPONSIBLE FOR ALL PERMITS RELATED TO WALK-IN COOLERS & REFRIGERATION SYSTEMS AS REQUIRED BY LOCAL JURISDICTION.
- K.E.C. TO PROVIDE ALL GAS PRESSURE REGULATORS FOR EQUIPMENT REQUIRED BY MANUFACTURER, COORDINATE ALL INSTALLATIONS W/ PLUMBING CONTRACTOR AS PER LOCAL CODES.
- K.E.C. - FOR COMPLETE SPECIFICATIONS AND MODEL NUMBERS, THESE PLANS MUST BE BID WITH FOODSERVICE SPECIFICATIONS BOOK.



NSD

FOODSERVICE
CONSULTANTS

NEXT STEP DESIGN

913 West Street Annapolis, MD 21401
Ph: (410) 265-1200
nextstepdesign.com

| | | |
|--------|--------|----------------------------------|
| 4 | 010521 | COORDINATION SET, OWNER COMMENTS |
| 2 | 100321 | 100% DESIGN DEVELOPMENT |
| 1 | 111521 | 50% DESIGN DEVELOPMENT |
| MARK | DATE | DESCRIPTION |
| ISSUED | | |

FENTON

301 FENTON GATEWAY DRIVE
CARY, NORTH CAROLINA 27511

| | |
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| PROJECT NO. | A-2083 |
| CAD/DWG FILE | |
| DRAWN BY | LC |
| CHKD BY | |
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FOODSERVICE EQUIPMENT FLOOR PLAN

FS 101-EQ

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