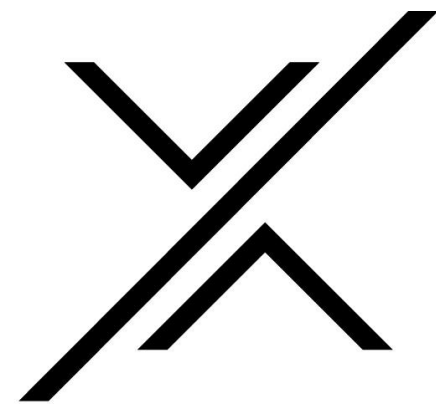


**EQUIPMENT OVERVIEW PLAN**  
1/8"=1'-0"

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ISSUE	DATE
50% DESIGN DEVELOPMENT	12/01/21


DATE:	SCALE:
09/22/2021	1/8" = 1'-0"
PROJECT #:	DRAWN:
A-0415	LC

FOODSERVICE EQUIPMENT  
OVERVIEW PLAN

SHEET #:  
**FS 001-OV**

# SMOKEHOUSE

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ISSUE	DATE
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09/22/2021      1/4" = 1'-0"

PROJECT #: A-0415  
DRAWN: LC

### FOODSERVICE EQUIPMENT FLOOR PLAN

SHEET #:

**FS 101-EQ**

## G.C. NOTES

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

## K.E.C. NOTES

1. REFER TO ARCHITECTURAL DRAWINGS FOR FINISH SCHEDULE AND MILLWORK DETAILS.
2. FOODSERVICE EQUIPMENT SHALL BE SUPPLIED BY THE KITCHEN EQUIPMENT CONTRACTOR (K.E.C.), EXCEPT AS NOTED.
3. 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.
4. ALL ROUGH-INS AND FINAL CONNECTIONS BY GENERAL CONTRACTOR, EXCEPT WHERE NOTED.
5. K.E.C. TO FIELD VERIFY ALL ROUGH-INS AND CRITICAL DIMENSIONS; COORDINATE WITH GENERAL CONTRACTOR.
6. K.E.C. TO HANG & INSTALL ALL WALL MOUNTED SHELVING USE STAINLESS STEEL TRUSS HEAD HARDWARE ONLY.
7. K.E.C. TO PROVIDE MINIMUM 1 YEAR PARTS AND SERVICE WARRANTY FOR REFRIGERATION, COOKING, AND MECHANICAL EQUIPMENT.
8. K.E.C. TO HANG EXHAUST HOODS ONLY, AND PROVIDE ANY PERMITS REQUIRED.
9. K.E.C. TO PROVIDE FULLY OPERATIONAL FIRE SYSTEM AND OBTAIN ALL APPROVALS.
10. K.E.C. TO PROVIDE FINAL START-UP OF ALL REFRIGERATION, RUN REFRIGERANT REFRIGERANT LINES AND HANG COILS.
11. K.E.C. REFRIGERATION CONTRACTOR IS RESPONSIBLE FOR ALL PERMITS RELATED TO WALK-IN COOLERS & REFRIGERATION SYSTEMS AS REQUIRED BY LOCAL JURISDICTION.
12. K.E.C. TO PROVIDE ALL GAS PRESSURE REGULATORS FOR EQUIPMENT REQUIRED BY MANUFACTURER. COORDINATE ALL INSTALLATIONS W/ PLUMBING CONTRACTOR AS PER LOCAL CODES.
13. K.E.C. - FOR COMPLETE SPECIFICATIONS AND MODEL NUMBERS, THESE PLANS WILL BE BID WITH FOODSERVICE SPECIFICATIONS BOOK.

$$\underline{\underline{1/4'' = 1'-0''}}$$

## EQUIPMENT FLOOR PLAN

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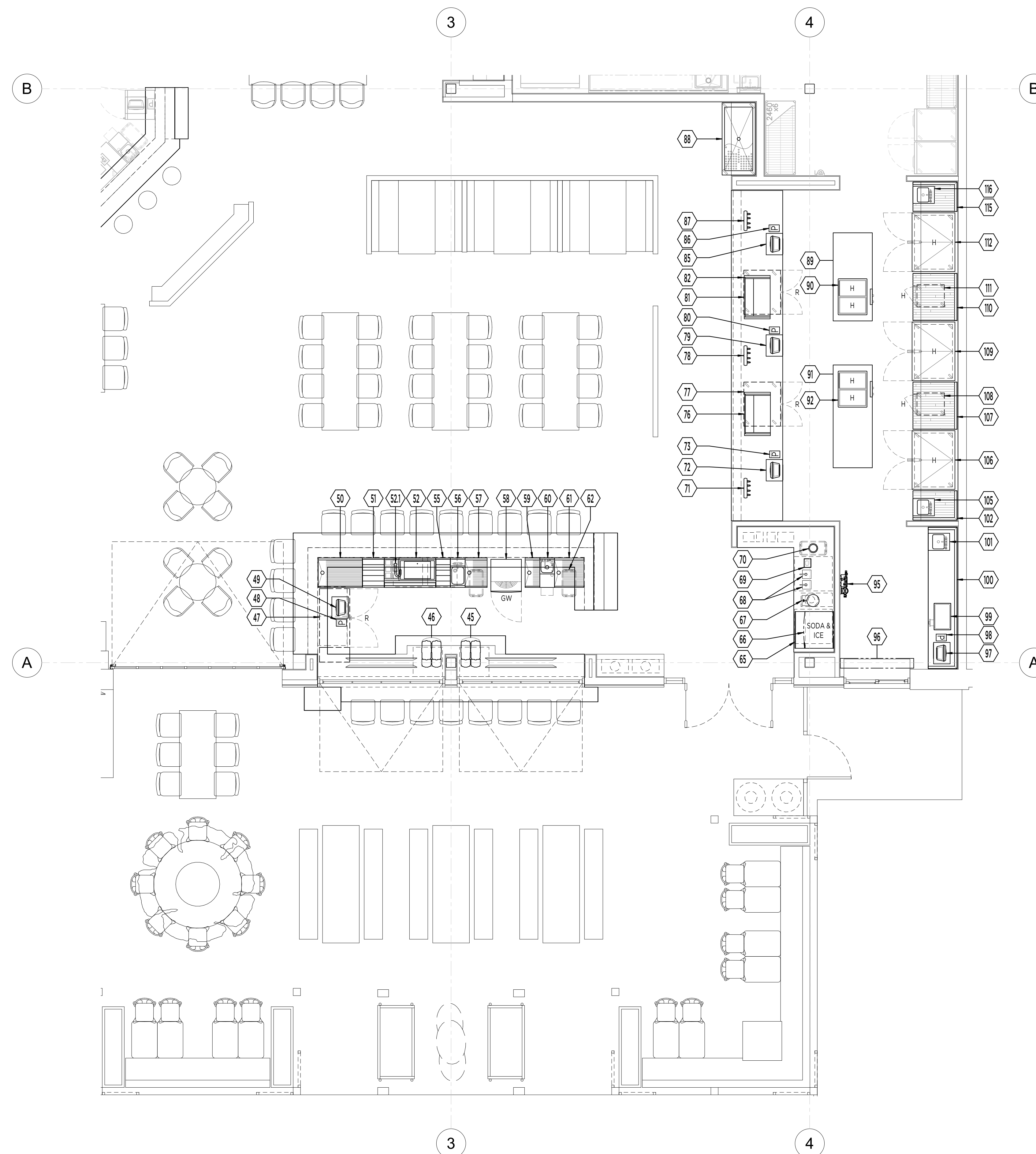
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DATE: \_\_\_\_\_ SCALE: \_\_\_\_\_

## FOODSERVICE EQUIPMENT FLOOR PLAN

SHEET #:  
**FS 102-EQ**



PATIO BAR  
1/4" = 1'-0"

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