First Floor Restaurant Plan

SCALE – 1/4" = 1' – 0"

NOTES:

1. ELECTRICAL CONTRACTOR TO RUN CONTROL WIRING BETWEEN EVAPORATORS AND REMOTE CONDENSING UNITS FOR WALK–IN COOLER AND FREEZER. CO–ORDINATE WITH KITCHEN EQUIPMENT CONTRACTOR (KEC).

2. ELECTRICAL CONTRACTOR TO INSTALL SEAL–OFF FITTINGS ON ALL CONDUIT PENETRATING WALK–IN COOLER AND FREEZER.

3. ELECTRICAL CONTRACTOR TO PROVIDE 115 VOLT W/P RECEPTACLE IN FREEZER FOR DRAIN LINE HEAT TAPE. HEAT TAPE FURNISHED AND INSTALLED BY K.E.C.

4. PLUMBING CONTRACTOR TO INSTALL VACUUM BREAKER, SOLENOID VALVE, AND FLOW CONTROL VALVE (FURNISHED) IN COLD WATER LINE TO DISPOSER.

5. KITCHEN EQUIPMENT CONTRACTOR TO PROVIDE GAS REGULATING VALVES FOR ALL GAS OPERATED KITCHEN EQUIPMENT.

6. FLOOR DRAIN REQUIRES FLOW RATE OF 5 G.P.M.

7. PLUMBING CONTRACTOR TO INSTALL ALL DRAINS AND FAUCETS SUPPLIED BY KITCHEN EQUIPMENT CONTRACTOR.

8. PLUMBING CONTRACTOR TO FURNISH AND INSTALL ALL INDIRECT DRAIN INTERPIPING TO FLOOR DRAINS.

9. PLUMBING CONTRACTOR TO INSTALL GAS REGULATORS ON ALL GAS EQUIPMENT. REGULATORS BY K.E.C.

10. PLUMBING CONTRACTOR TO IGNITE ALL GAS PILOTS AND ASSIST K.E.C. AND FACTORY REP'S IN START–UP AND DEMONSTRATION OF EQUIPMENT.

11. ELECTRICAL CONTRACTOR TO INTERWIRE SOLENOID VALVE AND CONTROL PANEL TO DISPOSER.

12. GENERAL CONTRACTOR TO PROVIDE ALL REQUIRED WALL BACKING AS DIRECTED BY K.E.C.

13. GENERAL CONTRACTOR TO PROVIDE ALL REQUIRED SLEEVES THROUGH BUILDING FOR REMOTE REFRIGERATION LINES. REFRIGERATION LINES BY K.E.C.

EQUIPMENT SCHEDULE

MK.	QTY	DESCRIPTION
1	7	SHELVING UNIT
2	1	MOP SINK
3	1	REFRIGERATOR, 2–SEC. (REMOTE)
4	2	HAND SINK
5	1	SINK, 3–COMPARTMENT
6	1	DISHTABLE, SOILED
7	1	SLANT RACK SHELF
8	1	DISPOSER
9	1	DISHWASHER, DOOR–TYPE, VENTLESS
10	1	DISHTABLE, CLEAN
11	1	PASS–THRU SHELF
12	–	– SPARE NUMBER –
13	1	CHEF'S COUNTER (FRYER SIDE)
14	4	WALL SHELF
15	1	CHEF'S COUNTER (BROILER SIDE)
16	1	RANGE, ISLAND SUITE
17	1	STEAMER, CONVECTION
18	1	EXHAUST HOOD
19	1	WORK COUNTER
20	3	BACK BAR COOLER (REMOTE)
21	4	P.O.S. SYSTEM (BY OTHERS)
22	–	– SPARE NUMBER –
23	1	UNDERBAR, DRY WASTE CHUTE
24	3	UNDERBAR, SODA GUN HOLDER
25	1	UNDERBAR, ICE BIN
26	1	UNDERBAR, SPEED RAIL
27	1	UNDERBAR, HAND SINK
28	1	UNDERBAR, SINK, 3–COMP.
29	1	UNDERBAR, CORNER DRAINBOARD
30	1	UNDERBAR, BLENDER STATION
31	1	UNDERBAR, ICE BIN, PASS–THRU
32	1	UNDERBAR, DRAINBOARD/GLASS RACK
33	1	UNDERBAR, DRY WASTE CHUTE
34	–	– SPARE NUMBER –
35	–	– SPARE NUMBER –
36	1	BEVERAGE COUNTER
37	1	WATER AND ICE STATION
38	1	COFFEE BREWER (BY VENDOR)
39	1	EXPRESSO MACHINE
40	1	ICE CREAM CABINET
41	1	REFRIGERATOR, 1–SEC. (REMOTE)
42	–	– SPARE NUMBER –
43	–	– SPARE NUMBER –
44	–	– SPARE NUMBER –
45	–	– SPARE NUMBER –
46	–	– SPARE NUMBER –
47	–	– SPARE NUMBER –
48	–	– SPARE NUMBER –
49	–	– SPARE NUMBER –
50	2	SHEET PAN RACK
51	3	SHELVING UNIT
52	1	HEATED/HOLDING CABINET
53	1	VENTLESS HOOD SYSTEM
54	2	INDUCTION COOK TOP
55	1	INDUCTION COOKTOP CABINET
56	1	COMBI–OVEN
57	1	REFRIGERATOR, 2–SEC. (REMOTE)
58	1	MIXER, 30–QUART
59	1	WORK TABLE W/SINK
60	2	WALL SHELF
61	1	HAND SINK
62	–	– SPARE NUMBER –
63	–	– SPARE NUMBER –
64	–	– SPARE NUMBER –
65	–	– SPARE NUMBER –
66	–	– SPARE NUMBER –
67	–	– SPARE NUMBER –
68	–	– SPARE NUMBER –
69	–	– SPARE NUMBER –
70	3	SHELVING UNIT
71	1	P.O.S. SYSTEM (BY OTHERS)
72	1	BACK BAR COOLER (REMOTE)
73	2	UNDERBAR, DRAINBOARD/GLASS RACK
74	1	UNDERBAR, ICE BIN
75	1	UNDERBAR, SPEED RAIL
76	1	UNDERBAR, SODA GUN HOLDER
77	1	UNDERBAR, BLENDER STATION
78	1	UNDERBAR, STORAGE CABINET
79	1	UNDERBAR, HAND SINK
80	1	UNDERBAR, DRY WASTE CHUTE
81	1	UNDERBAR, SINK, 3–COMP.
82	–	– SPARE NUMBER –
83	–	– SPARE NUMBER –
84	–	– SPARE NUMBER –
85	–	– SPARE NUMBER –
86	–	– SPARE NUMBER –
87	–	– SPARE NUMBER –
88	–	– SPARE NUMBER –
89	–	– SPARE NUMBER –
90	1	ICE MACHINE W/BIN (REMOTE)
91	2	UTILITY CART
92	–	– SPARE NUMBER –
93	11	SHELVING UNIT
94	4	DUNNAGE RACK
95	1	WALK–IN COOLER (PRODUCE)
96	1	EVAPORATOR COIL, COOLER
97	1	WALK–IN COOLER (MEAT)
98	1	EVAPORATOR COIL, COOLER
99	1	WALK–IN FREEZER
100	1	EVAPORATOR COIL, FREEZER
101	9	SHELVING UNIT
102	1	WALK–IN COOLER (BEER)
103	1	EVAPORATOR COIL, COOLER
104	1	KEG STORAGE RACK
105	2	SHELVING UNIT
106	2	BAG–N–BOX RACK (BY VENDOR)
107	–	– SPARE NUMBER –
108	–	– SPARE NUMBER –
109	–	– SPARE NUMBER –
110	1	COMPRESSOR RACK, WATER–COOLED

Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 01/22/14

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Revisions:

1	13_07-01	30% Marriott Submission
2	13_09-09	60% Marriott Sub. & Pric.
3	13_10-14	Issue for Bid & Marriott Revw

Scale: 1/4" = 1'-0"

Date: 22 OCT 13

Foodservice Equipment
Floor Plan and Schedule
First Floor

FS-1A