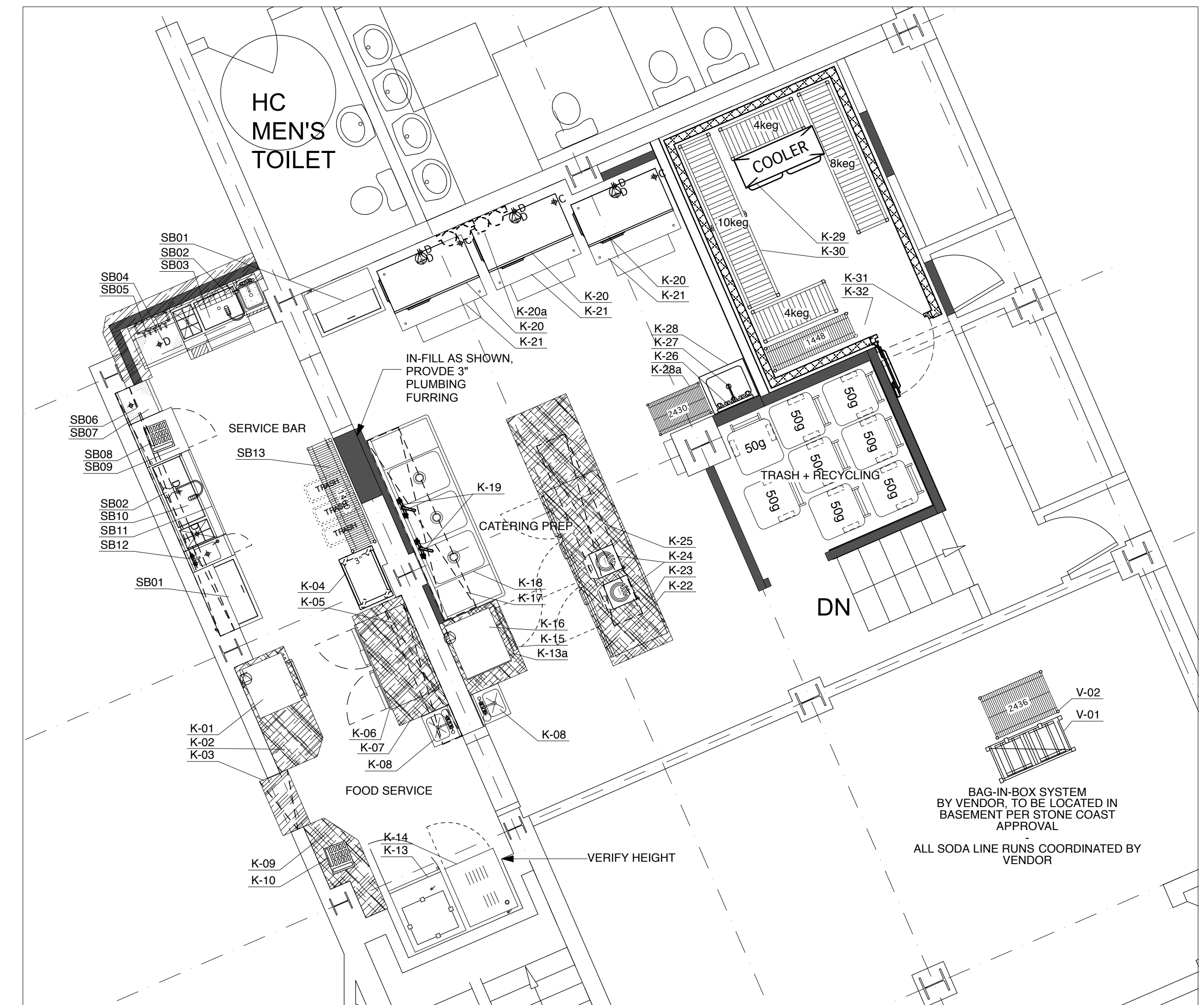
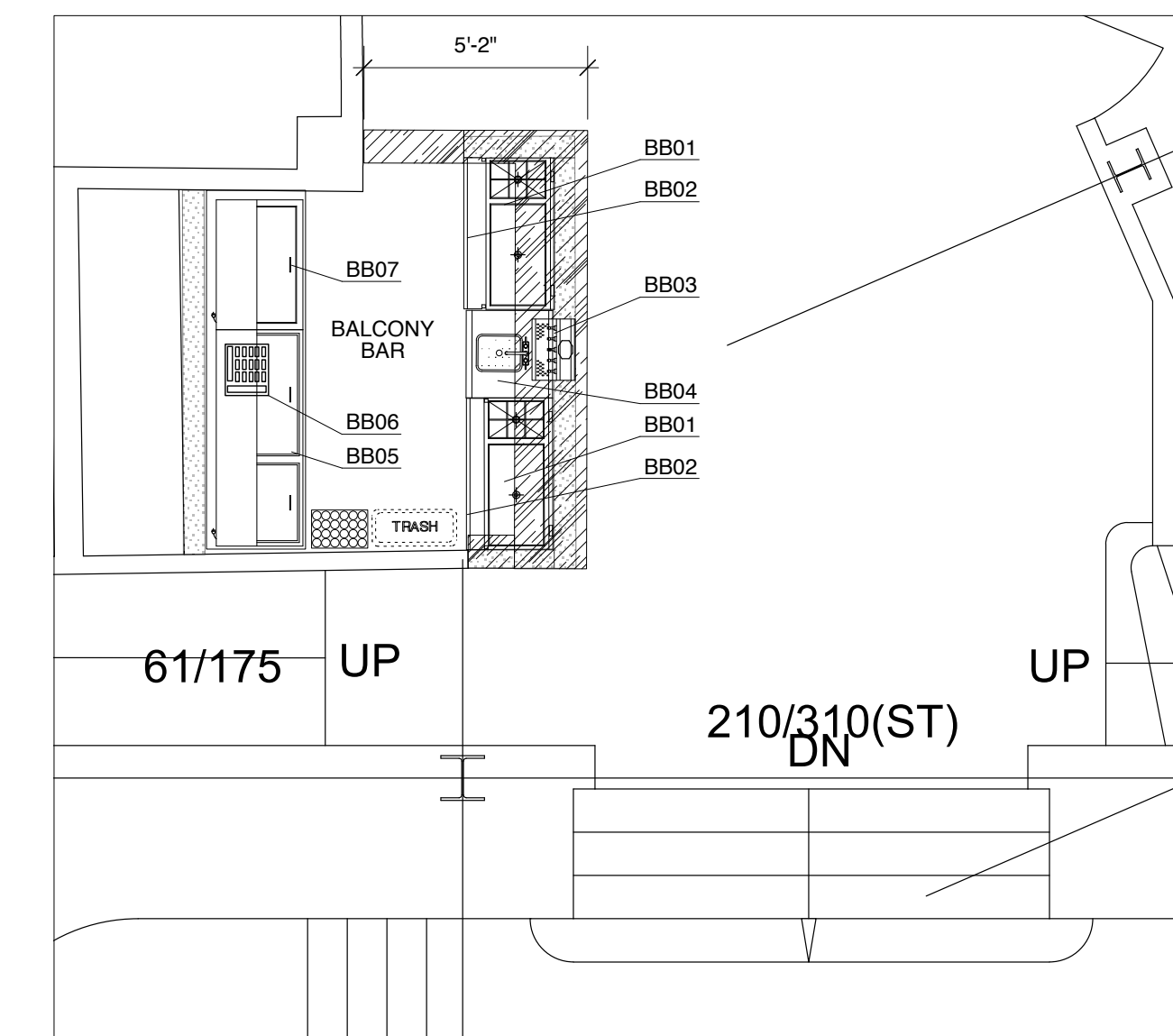


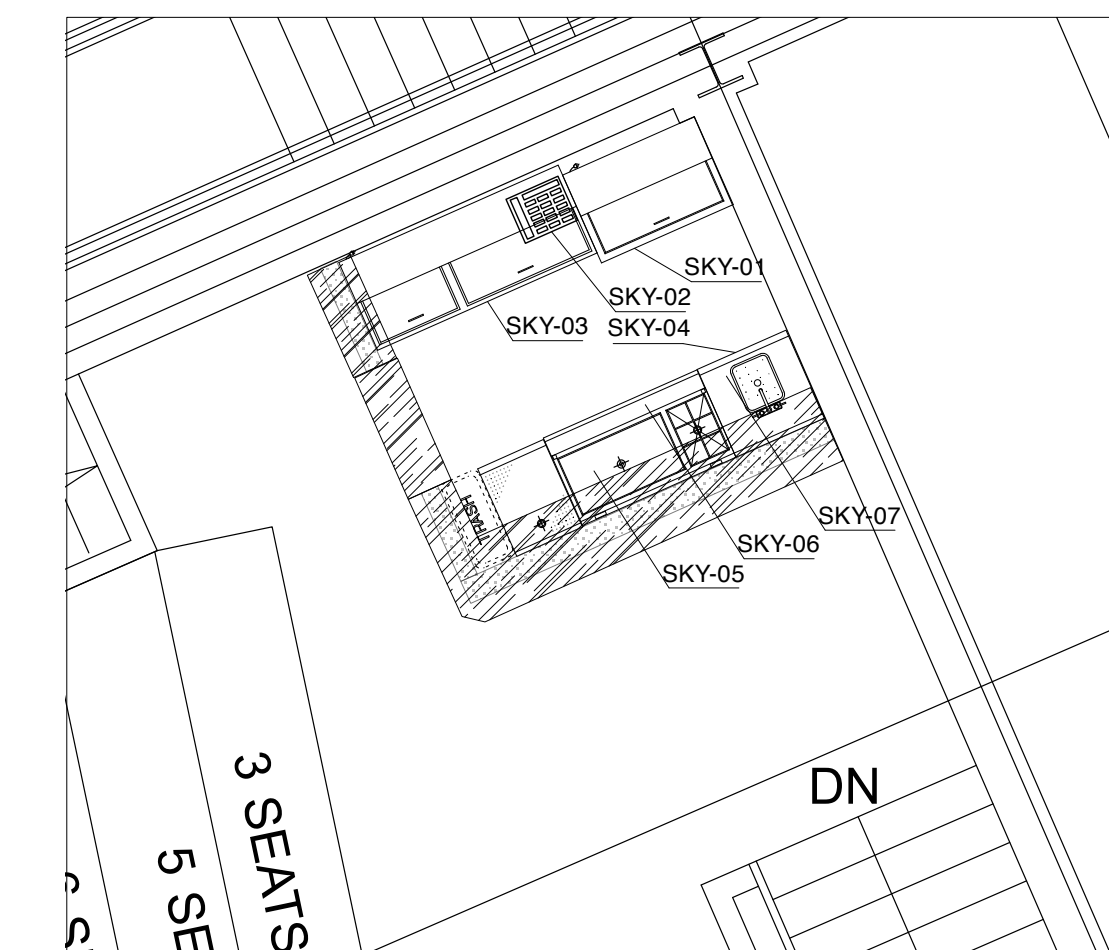
LOWER BAR + MAIN BARS "A" AND "B"



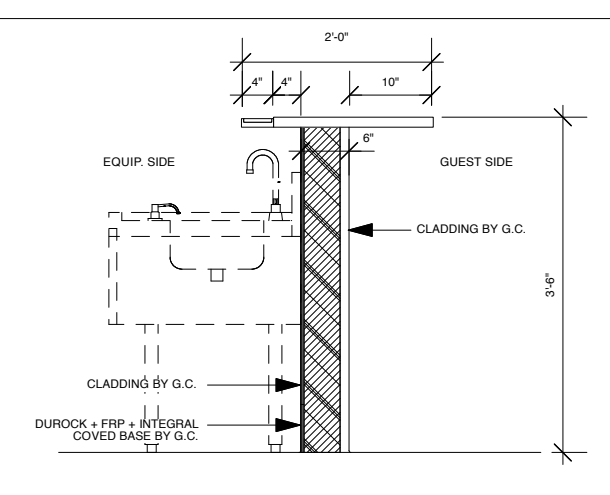
CONCESSIONS, FOOD SERVICE, CATERING PREP + COOLER



BALCONY BAR



UPPER BALCONY BAR



BAR SECTION  
TYPICAL ONLY - NOT FOR CONSTRUCTION  
DETAILS BY ARCHITECT

GENERAL NOTES AND CONDITIONS

1. KITCHEN, RESTAURANT + BAR SPECIALISTS (AND ALEC W. BAUER) DO NOT REPRESENT THEMSELVES AS ARCHITECTS, CONTRACTORS OR ENGINEERS. THESE DRAWINGS ARE PROVIDED FOR THE CONVENIENCE OF THE ARCHITECT, CONTRACTOR AND/OR SUBCONTRACTORS TO SHOW THE GENERAL PLACEMENT OF EQUIPMENT, FIXTURES, FURNISHINGS AND/OR MATERIALS AND WERE MADE FROM AVAILABLE INFORMATION AT THE TIME THEY WERE DRAWN.
2. ALL PLUMBING, ELECTRICAL, VENTILATION AND REFRIGERATION, ROUGH-IN WORK, FINAL CONNECTIONS TO ALL FOOD SERVICE EQUIPMENT AND FIXTURES INCLUDING TAPS, VALVES, GREASE TRAPS, MISC. FITTINGS, SWITCHES, WIRING, CONDUIT OR FLEX, MAGNETIC STARTERS, DISCONNECTS, ELECTRICAL PANELS, THERMAL OVERLOAD PROTECTION, CORDS AND PLUGS, ETC. MUST BE SPECIFIED AND PROVIDED BY EQUIPMENT PROVIDER.
3. WORK BY ANY TRADE INDICATED ON THESE PLANS DOES NOT NECESSARILY REFLECT COMPLIANCE WITH EACH TRADE'S RESPECTIVE CODES, ORDINANCES AND REGULATIONS AND THEREFORE DOES NOT RELIEVE THEM OF THEIR RESPONSIBILITY TO ASSURE SUCH.
4. ALL DIMENSIONS AND CONDITIONS MUST BE VERIFIED AT THE JOB SITE. DETAILS SHOWN ARE TYPICAL.
5. ALL DIMENSIONS WHEN SHOWN IN PLAN ARE TO FACE OF FINISHED SURFACES UNLESS OTHERWISE NOTED. INSTALLER MUST VERIFY ALL FIELD DIMENSIONS AND RELAY ANY DISCREPANCIES AND PROBLEMS TO THE DESIGNER AND PM FOR RESOLUTION IN A TIMELY MANNER.
6. CONTRACTORS, SUBCONTRACTORS, SHEETMETAL FABRICATORS AND TRADES SHALL PROVIDE AND SUBMIT THEIR OWN NECESSARY ROUGH-IN PLANS, ELEVATIONS AND DRAWINGS.
7. GENERAL CONTRACTOR SHALL PROVIDE ALL CEILING, WALL AND FLOOR PENETRATIONS AND ALL SLEEVES FOR PLUMBING, ELECTRICAL, REFRIGERATION AND CO2 LINES AND VENTILATION DUCTS AS REQUIRED. ALL PENETRATIONS AND REMOTE LOCATION SITES MUST BE VERIFIED AND APPROVED BY PROJECT ENGINEERS.
8. A FIRE SUPPRESSION SYSTEM CONFORMING TO ALL LOCAL CODES AND SPECIFICATIONS SHALL BE FITTED TO ALL REQUIRED EQUIPMENT AND HOODS AND SHALL BE SPECIFIED AND SHOWN ON A SEPARATE DRAWING BY FOODSERVICE EQUIPMENT SUPPLIER.
9. PLUMBING CONTRACTOR SHALL SELECT, PROVIDE AND LOCATE CORRECTLY-SIZED GREASE TRAPS, FLOOR SINKS, DRAINS AS REQUIRED AND CO-ORDINATE THE INSTALLATION OF THESE TO COMPLY WITH THE REQUIREMENTS AS SPECIFIED BY THE FOODSERVICE EQUIPMENT SUPPLIER.
10. ANY ERRORS, OMISSIONS OR CONFLICT FOUND IN THE VARIOUS PARTS OF THE SCHEMATIC DOCUMENTS SHALL BE BROUGHT TO THE ATTENTION OF THE ARCHITECT AND/OR PROJECT MANAGER BEFORE PROCEEDING WITH THE WORK.
11. FOODSERVICE EQUIPMENT SUPPLIER AGREES TO CARRY OUT COMMISSIONING ON ALL EQUIPMENT, MATERIALS, AND SYSTEMS IN ACCORDANCE WITH MANUFACTURER'S RECOMMENDATIONS AND UPON COMPLETION OF THE INSTALLATION AT SUCH TIME AS DESIGNATED BY EMPLOYER OR PROJECT MANAGER.
12. FOODSERVICE EQUIPMENT SUPPLIER WARRANTS ALL STANDARDS, FABRICATIONS AND DESIGNS MEET OR EXCEED LOCAL ENVIRONMENTAL, HEALTH, FIRE AND SAFETY CODES AND REGULATIONS. ANY ISSUE, DESIGN OR STANDARD OF MANUFACTURE FOUND TO NOT MEET THESE CODES AND REGULATIONS SHALL BE BROUGHT TO THE ATTENTION OF THE ARCHITECT AND/OR PROJECT MANAGER BEFORE PROCEEDING WITH THE WORK.
13. ALL EQUIPMENT MUST BE NSF APPROVED.

MEP CONTRACTORS AND ENGINEERS: PLEASE NOTE THAT THESE DRAWINGS ARE FOR PLANNING LOCATIONS AND COSTS FOR ROUGH-IN CONNECTIONS TO EQUIPMENT AS NOTED IN THESE PLANS. THE FINAL SELECTION OF EQUIPMENT MAY CHANGE AND EFFECT THE SIZE, LOCATION AND COST OF THE WORK ASSOCIATED. ALL SERVICES TO THE EQUIPMENT SHOWN SHOULD BE VERIFIED WITH THE FINAL "FOR CONSTRUCTION" DRAWINGS PRODUCED BY THE INSTALLER.

SUMMARY OF WORK  
1. THE WORK TO BE PERFORMED BY THE CONTRACTOR(S) UNDER THIS SET OF CONTRACT DOCUMENTS IS THE DEMOLITION, ALTERATION AND NEW CONSTRUCTION AS IS NECESSARY TO PROVIDE FOR THE INSTALLATION OF THE FOODSERVICE EQUIPMENT SHOWN HEREIN, AND INCLUDES THE FOLLOWING: EXISTING EQUIPMENT IN NEW LOCATIONS, NEW EQUIPMENT, PREPARATION OF ALL FLOORS, WALLS AND CEILING TO RECEIVE FOODSERVICE EQUIPMENT, ALL FINAL CONNECTIONS BY G.C. AND HIS TRADES.  
2. IT IS THE INTENT OF THE CONTRACT NOTES AND DOCUMENTATION THAT ALL MATERIALS, EQUIPMENT, AND ALL SYSTEMS BE INSTALLED PROPERLY AND COMPLETE FOR THEIR INTENDED FUNCTION IN THE COMPLETED WORK.  
3. THE WORK INCLUDES, BUT IS NOT LIMITED TO ALL LABOR, MATERIALS, EQUIPMENT, TOOLS, MACHINERY, CONSTRUCTION, FACILITIES AND TEMPORARY CONTROLS, TRANSPORTATION AND OTHER FACILITIES AND SERVICES NECESSARY TO PRODUCE THE CONSTRUCTION REQUIRED BY THE CONTRACT DOCUMENTS.  
4. ALL SPECIFICATIONS BOOKS, ADDENDA, INQUIRIES AND REQUESTS ATTACHED TO OR DISTRIBUTED WITH THESE DRAWINGS CONSTITUTE THE COMPLETE SCOPE OF WORK TO BE FULFILLED IN THESE PLANS.

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Portland, ME 04101

**The State Theater**  
609 Congress Street  
Portland, ME 04101

Project Title

Issue Notes

Date

No.

Date

Revision

Project ID

CAD File Name

Plot Date

Designed By

Drawn By

Reviewed By

Checked By

Project Manager

AWB

AWB

AWB

AWB

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AWB

Plan  
Kitchen + Bar  
Equipment

Scale Sheet Scale

Drawing No.

FS-1.0

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