

FLOOR PLAN
SCALE: 1/4"=1'-0"

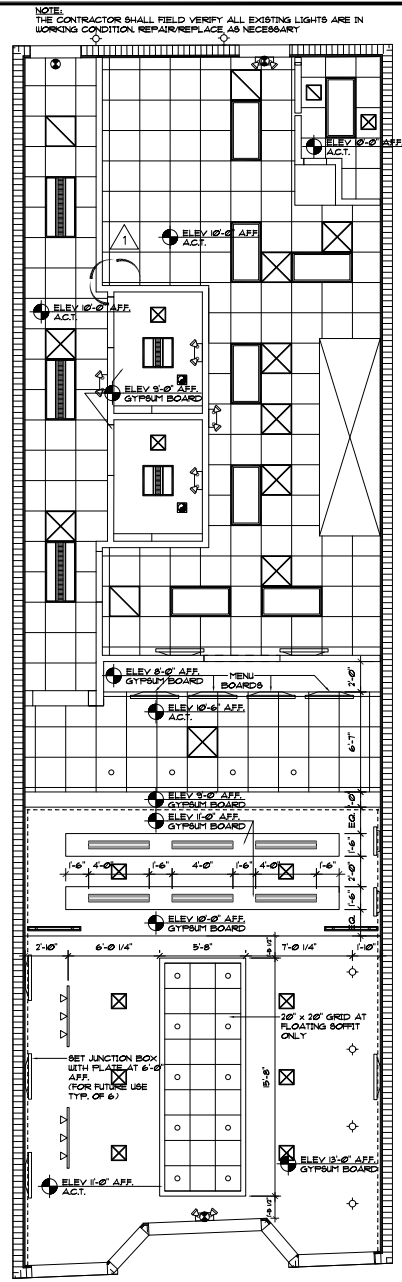
- INSTALL HANGER AND FASTER GUIDELINES:**
- ALL GRIDS SHALL BE CENTERED ON THE ROOM UNLESS OTHERWISE SPECIFIED
 - HANGERS NEED TO BE INSTALLED ABOVE THE MAIN BEAMS TYPICALLY EVERY FOUR FEET.
 - SNAP A CHALK LINE FOR EACH OF THE MAIN BEAMS. ATTACH HANGERS AND WIRES TO THE DECK ABOVE THE FIRST ROW OF MAIN BEAMS AT FOUR-FOOT INTERVALS.
 - STRETCH A GUIDE STRING FROM ONE END OF THE ROOM TO THE OTHER, BELOW WITH MOLDING WHERE THE FIRST MAIN BEAM WILL HANG.
 - STRETCH A LEVELING STRING FROM ONE SIDE TO THE OTHER 7/8" ABOVE THE BOTTOM OF THE WALL MOLDING.
 - BEND THE WIRES AT THE HEIGHT OF THE STRING SO THAT THE MAIN BEAM IS HELD AT THE CORRECT HEIGHT.
 - WRAP HANGER WIRE SECURELY AROUND ITSELF THREE TIMES.
 - ALL LIGHT FIXTURES SHALL BE INDEPENDENTLY SUPPORTED WITH WIRES PLACED DIAGONALLY FROM EACH CORNER OF THE LIGHT FIXTURE.
 - VERIFY AND INSTALL AS PER MANUFACTURER'S SPECIFICATIONS.

- 6 A.C.T. GRID INSTALLATION SPECIFICATIONS**
SCALE: 1"=1'-0"
- 7 REFLECTED CEILING PLAN LEGEND**
N.T.S.
- DIRECT/INDIRECT FIXTURE
 - 2 X 4 LIGHT FIXTURE
 - 2 X 2 LIGHT FIXTURE
 - NEON LIGHTING (HOT PINK-TOP/TEAL BOTTOM)
 - 6" HIGH HAT
 - WALL MOUNTED
 - SURFACE MOUNTED
 - SUPPLY
 - RETURN
 - COMBO EGRESS / EXIT LIGHT
 - EGRESS LIGHT
 - EXIT LIGHT
 - EXHUAUST FAN
- NOTE:
THE GENERAL CONTRACTOR SHALL COORDINATE ALL ELECTRICAL REQUIREMENTS WITH M.E.P. PLANS
THE KITCHEN A.C.T. SHALL BE A USDA APPROVED SMOOTH WASHABLE TILE THROUGHOUT THE KITCHEN AREA.

ITEM NUMBER	EQUIPMENT CATEGORY	MANUFACTURER	MODEL NUMBER	PROVIDED BY	REMARKS
01	STAINLESS STEEL PREP TABLE	ADVANCE TABCO	M247	MIAMI SUB COOPERATE	
02	OVERSHELVER	BEVERAGE-AIR CARRIER	00023-046-A		
03	93" X 31" 3-DOOR PIZZA/SANDWICH PREP	BEVERAGE-AIR CARRIER	DP93		
04	OVEN, ELECTRIC, REVOLVING TRAY	DOTYON BAKING EQUIP.	FP93		
05	TOASTER, ELEC. CONVEYOR TYPE	EURDIS USA	SP02710-240		
06	UNDERCOUNTER COMPACT FREEZER	BEVERAGE-AIR CARRIER	UTP40A		
07	COUNTERTOP				
08	27" FREEZER WORK TOP	BEVERAGE-AIR CARRIER	UTP27-A-24		
09	FRY DUMP STATION	MARSHALL AIR	FR9		
10	HAND SINK, WALL MOUNT	KROHNE	HS-2		
11	GAS FRYER	IMPERIAL	IF9-40		
12	36" FLAT GRIDDLE	IMPERIAL	18AE-36		
13	EQUIPMENT STAND				
14	CHAR-BROILER, GAS, COUNTER MODEL	IMPERIAL	1RB-36		
15	GYRO BROILER	AUTODONNER GYRO	3PG		
16	24" TUB FLOOR HOP SINK	G&W INC.	SE2424RM		
17	ICE MAKER	ICE O-MATIC	05600 SERIES CUBE ICE MAKER		
18	STAINLESS STEEL 3-COMPARTMENT SINK	ADVANCE TABCO	KT-GS-21X		
19	67" PIZZA PREP				
20	GLASS DELI DISPLAY CASE	TRUE FOOD SERVICE	TCGG-36		
21	P.O.B.				
22	BODA STATION				
23	ICE CREAM STATION	ADVANCE TABCO			
24	BREAD OVEN/HUMIDIFIER	N-VU	OP-391		
25	COFFEE MAKER				
26	PANINI GRILL	STAR PROMAX			
27	BODA RACK SYSTEM				
28	8 FOOT LONG PLATE TABLE				(2) UNITS SIDE BY SIDE
29	BREAD RACK	CHANNEL CHA 416-A			
30	RETARDER CABINET	PIPER 94-PLEXI DOORS			
31	ESPRESSO MACHINE				
32	PIZZA WARMING RACK	APUP30HT			
33	EXPEDITER PRINTER				

8 EQUIPMENT SCHEDULE
N.T.S.

2,000 SF INLINE



REFLECTED CEILING PLAN
SCALE: 1/4"=1'-0"

Proj. Mgr.
DZZ
Job. Capt.
DZZ
Drawn by
DZZ
Rev'd by
RB



Sheet Title
Score No.
Date
Project No. 0199
Sheet No. A-3