



ALTERNATE LAYOUT
1/4" = 1'-0"

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 PLAN (FS-SC) FOR ADDITIONAL G.C. RELATED SCOPE OF WORK SUCH AS, BEER/SODA CONDUITS, WALL BACKINGS, SLAB WORK & 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.

KITCHEN & LOUNGE
1/4" = 1'-0"

EQUIPMENT FLOOR PLAN

700 WYNDEMERE WAY
NAPLES, FL 34105



NSD
FOODSERVICE
CONSULTANTS

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ISSUE	DATE
100% Interim Schematic Design	07/10/20
100% Schematic Design	07/17/20
50% Design Development	08/17/20
95% Design Development	08/21/20
100% Design Development	08/25/20
100% Interim Design Development	09/04/20
50% Construction Document	10/30/20
Permit Set	12/11/20
Bid Set	12/18/20

DATE: 12/18/20 SCALE: 1/4" = 1'-0"

PROJECT #: - DRAWN: EGM

FOODSERVICE EQUIPMENT
FLOOR PLAN

SHEET #: 101-EQ

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