



G.C. NOTES

1. GENERAL CONTRACTOR TO COORDINATE W/ 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 (P5-401-SC) FOR ADDITIONAL S.C. RELATED SCOPE OF WORK SUCH AS BUT NOT LIMITED TO, BEER/SODA CONDUITS, WALL BACKINGS, SLAB 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 WILL 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 REQUIRED REFRIGERANT LINES AND HANG COILED.
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 MUST BE BID WITH FOODSERVICE SPECIFICATIONS BOOK.

LEVEL 1 - KITCHEN & BAR
EQUIPMENT FLOOR PLAN
1/4" = 1'-0"

Date:	Description:
03/16/22	SD#1 - PROGRESS
03/30/22	SD#2 - PROGRESS
04/25/22	SD#3 - PROGRESS
05/25/22	SD#4 - PROGRESS

NOT FOR CONSTRUCTION

AUTOGRAPH

KEY PLAN

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Sheet Title:

EQUIPMENT FLOOR PLAN

Job Number	FS 102-EQ
Scale	1/4" = 1'-0"
Drawn	JRLS
Checked	
Issued	06/08/22

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