

1 Foodservice Floor Plan
FS-1
1/4" = 1'-0"

FOOD SERVICE EQUIPMENT SCHEDULE

ItemNo	Quantity	Category	Mfr	Model	Equipment Remarks
1	1	DISHTABLE, SOILED "L" SHAPED	ADVANCE TABCO	DTS-G70-48L	
2	1	DISHTABLE, CLEAN WITH POTSINKS	ADVANCE TABCO	DTC-3-1620-66L	
3	1	DISHWASHER, DOOR TYPE, LOW TEMP	AUTOCHLOR	A4	BY AUTOCHLOR, VERIFY
4	1	ICE MAKER W/ BIN & FILTER	EXISTING	EXISTING	BY OWNER, VERIFY
5	2	HAND SINK	ADVANCE TABCO	7-PS-60	BY OWNER, VERIFY
6	1	REFRIGERATOR, REACH-IN	TRAULSEN	G2000C	BY OWNER, VERIFY
6.1	1	WORK TABLE, 18" X 30", STAINLESS STEEL	EXISTING	EXISTING	BY OWNER, VERIFY
7	1	MOP SINK	AFESCO	FMS-20166	
8	1	SHELVING, WALL MOUNTED	AFESCO	WSS-1224	
9	1	SHELVING UNIT, WIRE	SHELVING	SHELVING	BY OWNER, VERIFY
10	1	REACH-IN FREEZER	ATOSA USA, INC.	MBF8002GR	
11	1	REACH-IN REFRIGERATOR	ATOSA USA, INC.	MBF8004GR	
12	1	BAG IN BOX	COKE	BAG IN BOX	BY COKE, VERIFY
13	1	DOUBLE STACK CONVECTION OVEN, GAS	SOUTHBEND	PCG100S/SD	
14	1	EQUIPMENT STAND, REFRIGERATED BASE, 51" X 30"	EXISTING	EXISTING	BY OWNER, VERIFY
15	1	GRIDDLE, GAS, COUNTERTOP	ADCRAFT	EXISTING	BY OWNER, VERIFY
15.1	1	HOTPLATE, COUNTERTOP, GAS	ATOSA USA, INC.	ACHP-4	BY OWNER, VERIFY
16	1	EQUIPMENT STAND, REFRIGERATED BASE, 48" X 32"	EXISTING	EXISTING	BY OWNER, VERIFY
16.1	1	HOTPLATE, COUNTERTOP, GAS	ATOSA USA, INC.	ACHP-4	
17	1	GAS FLOOR FRYER	ADMIRAL CRAFT	BDGF-120/NG	BY OWNER, VERIFY
18	1	WORK TABLE, 30" X 24", STAINLESS STEEL	EXISTING	EXISTING	BY OWNER, VERIFY
19	1	ONE (1) COMPARTMENT SINK	AFESCO	1C-1818-12	
20	1	MEGA TOP SANDWICH / SALAD PREP REFRIGERATOR	ATOSA USA, INC.	MSF8308GR	BY OWNER, VERIFY
20.1	1	SANDWICH / SALAD PREPARATION REFRIGERATOR	ATOSA USA, INC.	MSF8302GR	BY OWNER, VERIFY
21	1	WORK TABLE, 30" X 48" STAINLESS STEEL	AFESCO	WTSS-3048	
21.1	1	WAFFLE MAKER / BAKER	ADMIRAL CRAFT	BWM-7/R	
21.2	1	FOOD PAN WARMER, COUNTERTOP	AFESCO	EWF-FS2012	
22	2	OVERSHELF, CEILING MOUNTED	ADVANCE TABCO	DCM-18-84	G.C. TO PROVIDE SUPPORT IN CEILING
23	1	HEAT LAMP	NEMCO	6150-60	
25	1	BEVERAGE COUNTER	BK RESOURCES	BEVT-3072R	
25.1	1	SODA DISPENSER, FREE STANDING W/ ICE BIN	LANCER	TBD	BY COKE, VERIFY
26	1	COFFEE BREWER	TBD	TBD	BY VENDOR, VERIFY
27	1	TEA BREWER	TBD	TEA	BY VENDOR, VERIFY
28	1	ESPRESSO CAPPUCCINO MACHINE	TBD	ESPRESSO	BY VENDOR, VERIFY
29	1	UNDERBAR GLASS RACK	BK RESOURCES	UB4-21-GC241	
30	1	UNDERBAR SINK UNITS	BK RESOURCES	UB4-18-1014HS	
31	1	UNDERBAR ICE BIN	COKE	TBD	BY VENDOR, VERIFY
32	1	UNDERBAR BOTTLE STORAGE UNIT	BK RESOURCES	UB4-18-LD18	
33	1	UNDERBAR HAND SINK	BK RESOURCES	UB4-21-1012HST-12-PG	
34	1	UNDERBAR 3 COMPARTMENT SINK	EXISTING	EXISTING	BY OWNER, VERIFY
38	1	BACK BAR CABINET, REFRIGERATED	ATOSA USA, INC.	MBB90GR	
40	1	WORK TABLE, 72" X 30" STAINLESS STEEL	EXISTING	EXISTING	BY OWNER, VERIFY
41	1	DISH CABINET	ADVANCE TABCO	EDC-1560-X	
42	1	PLANETARY MIXER	ADMIRAL CRAFT	BDPM-20	
43	1	EQUIPMENT STAND, FOR MIXER / SLICER	ADVANCE TABCO	AG-MT-242-X	
44	1	OPEN DISPLAY MERCHANDISER	ATOSA USA, INC.	AOM-50B	
45	1	EXHAUST HOOD	ACCUREX	CUSTOM	G.C. TO PROVIDE SUPPORT FOR HOOD REFER TO SHOP DRAWINGS FOR DETAILS

GENERAL FOOD SERVICE NOTES

- Condensing Unit Locations and Exhaust Fan Locations TBD. Any Equipment to be Roof-Mounted will be Placed by G/C.
- Required Roof/Wall Penetrations and Sealing of Same by G/C
- Final Connections by Appropriate Trades
- Exhaust Hoods Provided by Owner & Hung by Mechanical Contractor. M/C to Test and Balance Exhaust System in Conjunction with HVAC System.

PROJECT TITLE:
COURTYARD BISTRO
MANDEVILLE, LA



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Food Equipment & Supplies
Design - Planning - Consulting
504.267.3211

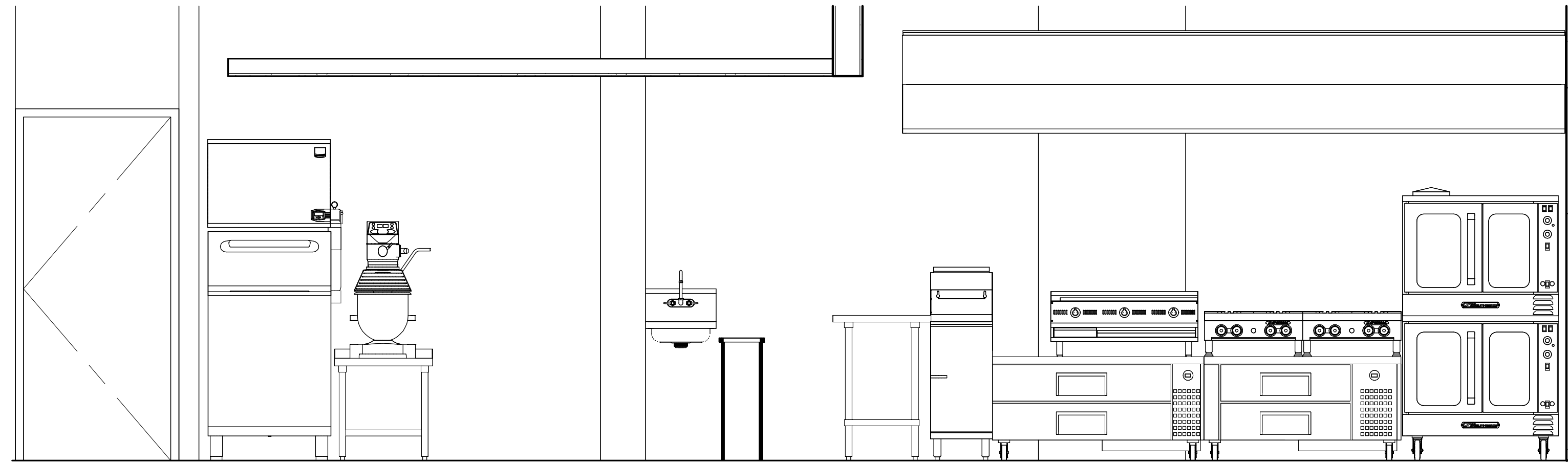
DRAWING TITLE:
FOODSERVICE FLOOR PLAN

PAPER SIZE: 24x36
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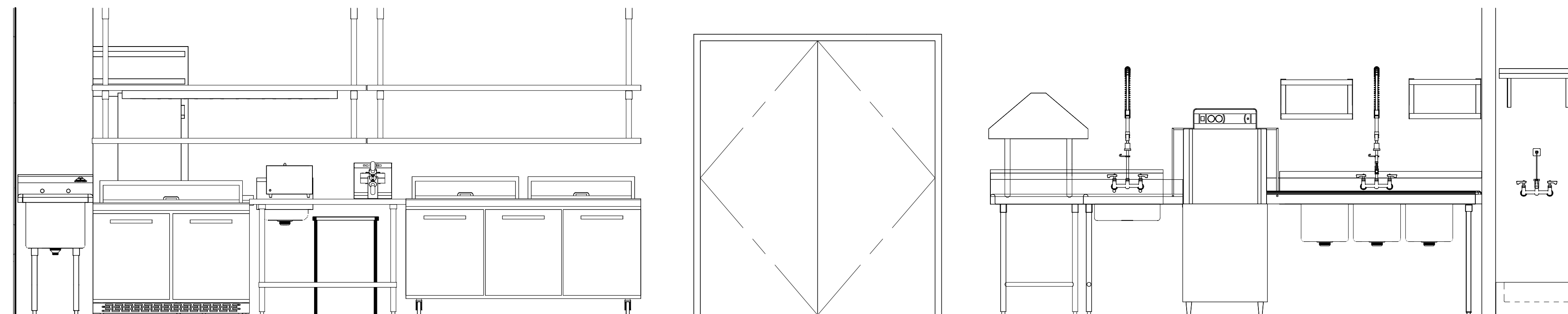
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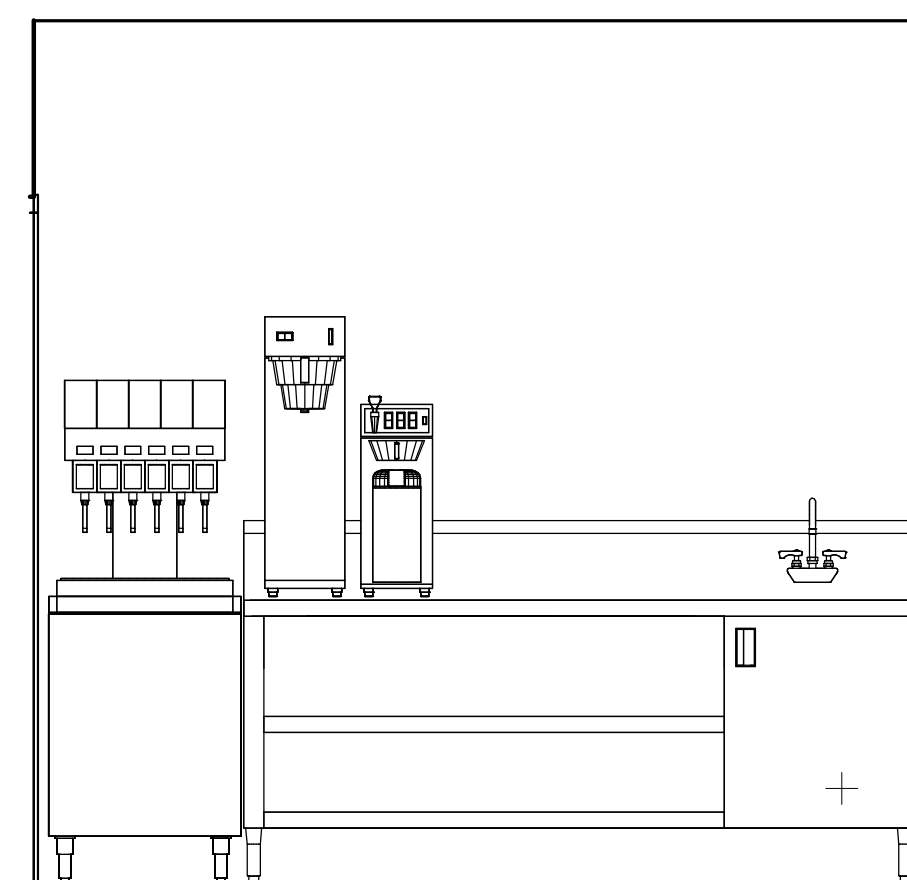
SHEET 1 OF 5



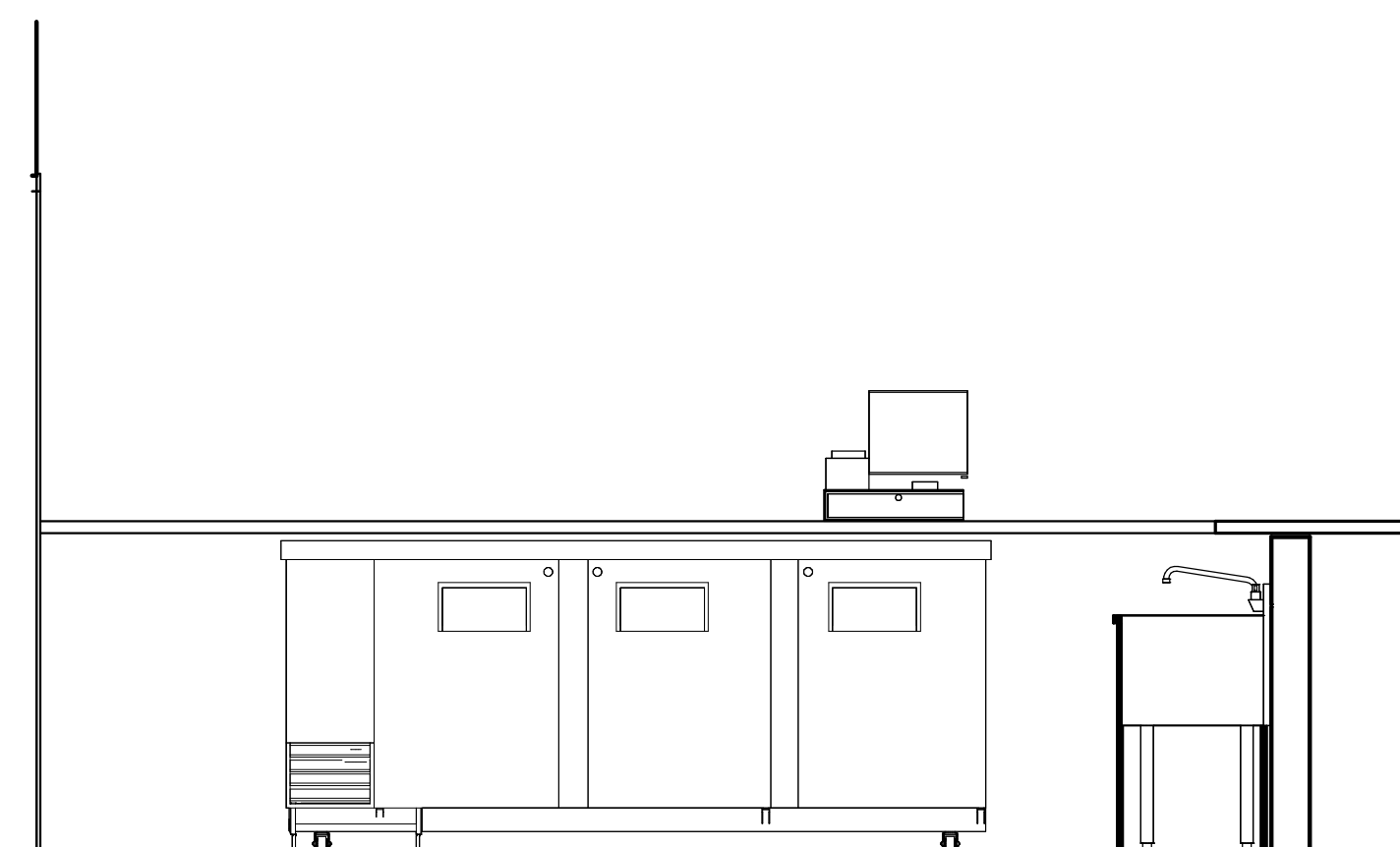
1 Kitchen Cookline Elevation
FS-2 1/2" = 1'-0"



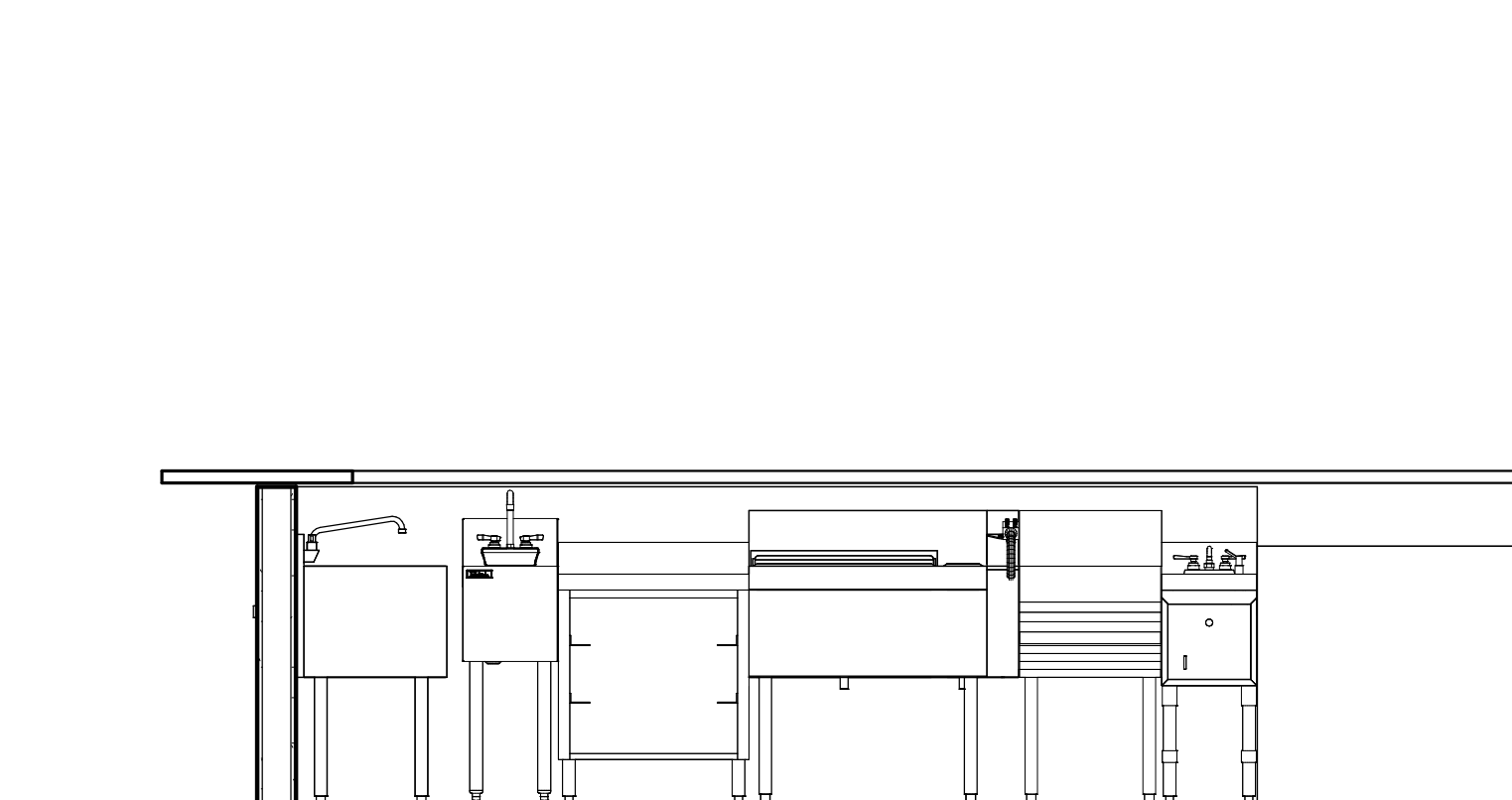
2 Kitchen Expo Elevation
FS-2 1/2" = 1'-0"



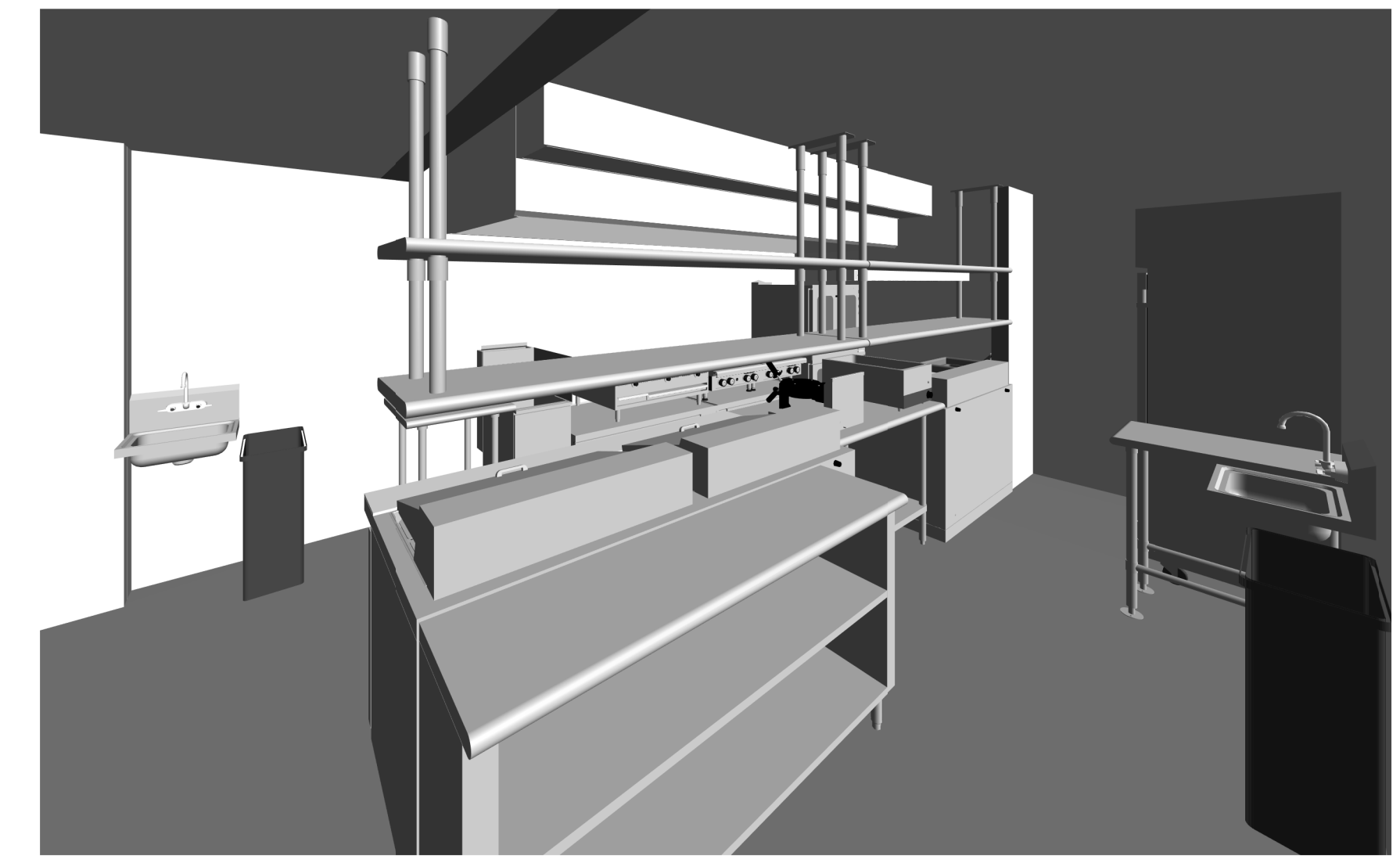
3 Beverage Station Elevation
FS-2 1/2" = 1'-0"



4 Back Bar Elevation
FS-2 1/2" = 1'-0"



5 Bar Elevation
FS-2 1/2" = 1'-0"



6 3D VIEW
FS-2



7 3D VIEW
FS-2

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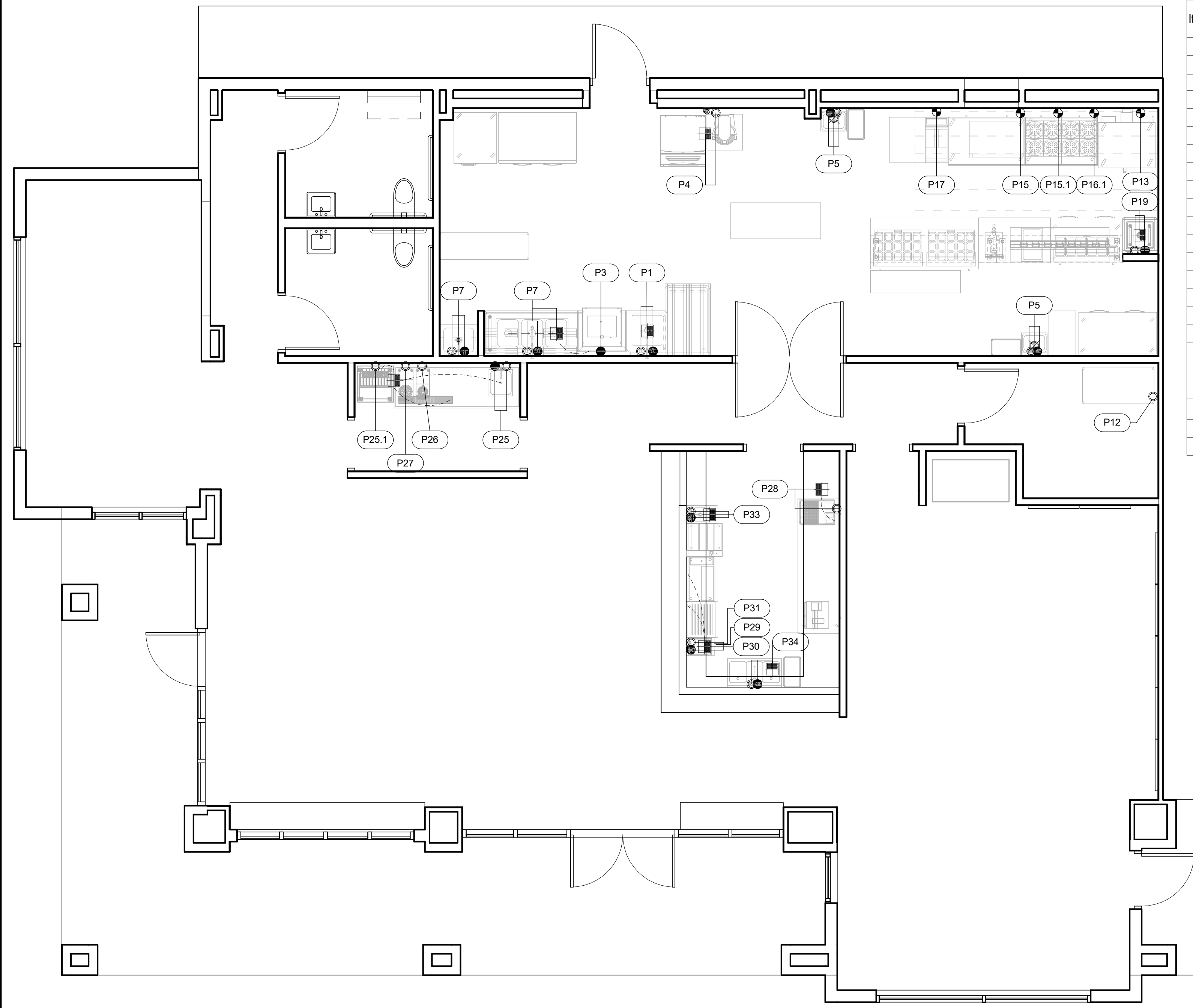


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**FOODSERVICE
ELEVATION PLAN**

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DRAWING NO.
FS-2
SHEET 2 OF 5



1 Foodservice Plumbing Plan
FS-3 1/4" = 1'-0"

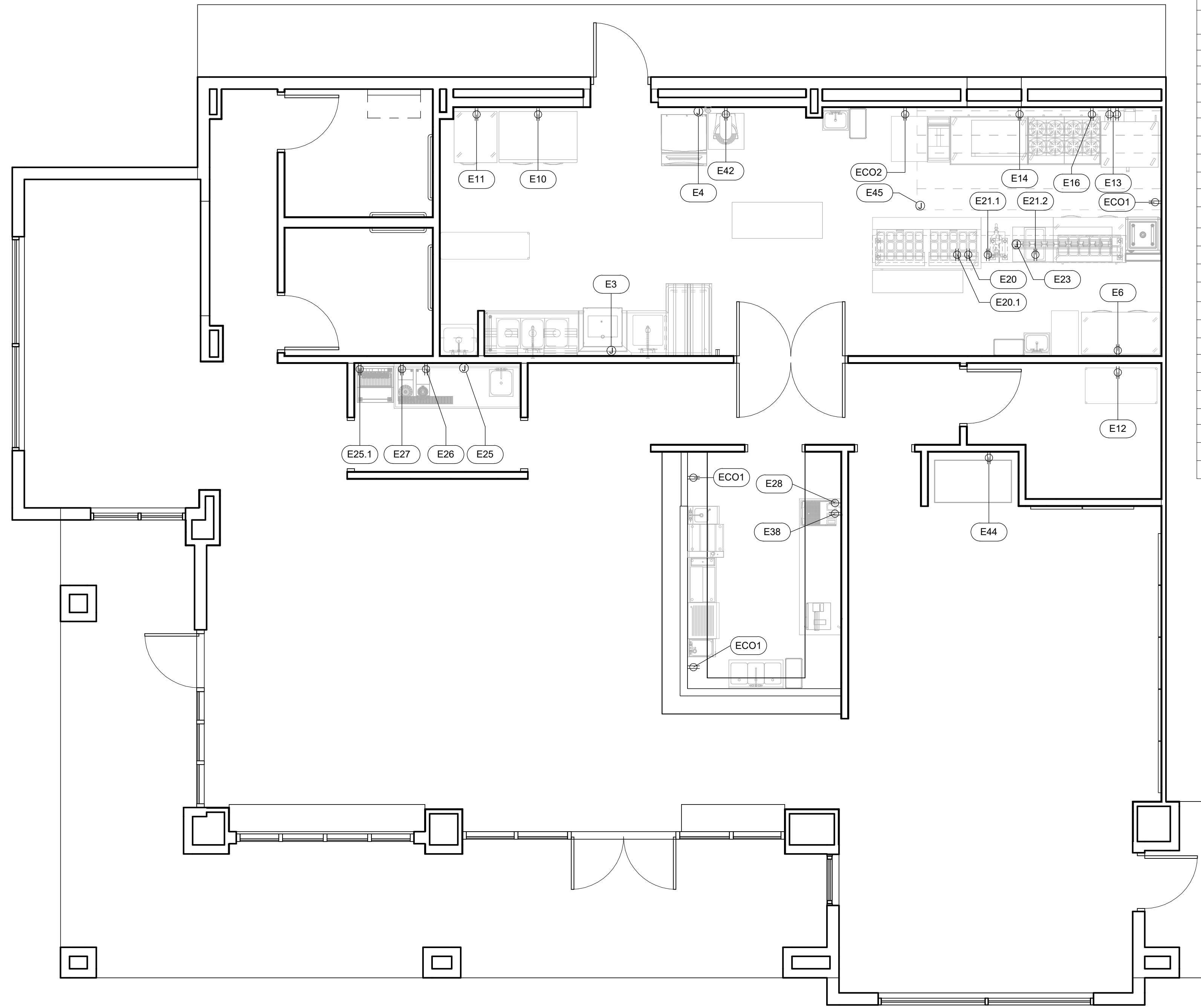
FOODSERVICE PLUMBING SCHEDULE													
ItemNo	Quantity	Category	Cold Water (in)	Cold Water AFF(in)	Hot Water (in)	Hot Water AFF(in)	Indirect Waste(in)	Direct Waste(in)	Direct Waste...	Gas Size(in)	Gas AFF(in)	Gas MBTU	Plumbing Remarks
1	1	DISHTABLE, SOILED "L" SHAPED	1/2"	18"	1/2"	18"	1-1/2"						HC8.5, FS
2	1	DISHTABLE, WITH POTSINKS	1/2"	18"	1/2"	18"	(3)1-1/2"						HC8.5, FS
3	1	DISHWASHER, DOOR TYPE, LOW TEMP			1/2"	60"	2"						BY AUTOCHLOR VERIFY CONNECTIONS
4	1	ICE MAKER W/ BIN & FILTER	1/2"	60"			(2)3/4"						BY OWNER VERIFY CONNECTIONS
5	2	HAND SINK	1/2"	18"	1/2"	18"		1-1/2"	20"				HC4.5, FS
7	1	MOP SINK	1/2"	36"	1/2"	36"	FLOOR	2"					HC8.5, DD2
12	1	BAG IN BOX	1/2"	18"									C.5
13	1	DOUBLE STACK CONVECTION OVEN, GAS								(2)3/4"	12" ...	(2)54.0	G.75
15	1	GRIDDLE, GAS, COUNTERTOP								3/4"	36"	90.0	BY OWNER VERIFY CONNECTIONS
15.1	1	HOTPLATE, COUNTERTOP, GAS								3/4"	36"	128	BY OWNER VERIFY CONNECTIONS
16.1	1	HOTPLATE, COUNTERTOP, GAS								3/4"	36"	128	G.75
17	1	GAS FLOOR FRYER								3/4"	6"	120.0	BY OWNER VERIFY CONNECTIONS
19	1	ONE (1) COMPARTMENT SINK	1/2"	18"	1/2"	18"	1-1/2"						HC8.5, FS
25	1	BEVERAGE COUNTER	1/2"	18"	1/2"	18"	(2)1-1/2"						HC4.5, FS
25.1	1	SODA DISPENSER, FREE STANDING W/ ICE BIN	1/2"	18"			3/4"						C.5, FS
26	1	COFFEE BREWER	3/8"	50"									C.375
27	1	TEA BREWER	3/8"	50"									C.375
28	1	ESPRESSO CAPPUCCINO MACHINE	1/2"	50"			2"						C.5, FS, CONNECT WATER THROUGH FILTER
29	1	UNDERBAR GLASS RACK					1"						FS
30	1	UNDERBAR DUMP SINK	1/2"	18"	1/2"	18"	1-1/2"						HC4.5, FS
31	1	UNDERBAR ICE BIN					3/4"						FS
33	1	UNDERBAR HAND SINK	1/2"	18"	1/2"	18"	1-1/2"						HC4.5, FS
34	1	UNDERBAR 3 COMPARTMENT SINK	1/2"	18"	1/2"	18"	(3)1-1/2"						HC4.5, FS

PLUMBING SYMBOLS & NOTES	
SYMBOLS	NOTES
COLD WATER	
○	C.375 = 3/8" COLD WATER
○	C.5 = 1/2" COLD WATER
○	C.75 = 3/4" COLD WATER
HOT WATER	
●	H.375 = 3/8" HOT WATER LINES
●	H.5 = 1/2" HOT WATER LINE
●	H.75 = 3/4" HOT WATER LINE
WATER COMBINATIONS	
●○	HC81 = 1" HOT & COLD WATER LINES ON 8" CENTERS
●○	HC8.5 = 1/2" HOT & COLD WATER LINES ON 8" CENTERS
●○	HC4.5 = 1/2" HOT & COLD WATER LINES ON 4" CENTERS
●○	HC4.375 = 3/8" HOT & COLD WATER LINES ON 4" CENTERS
GAS SUPPLY	
⊕	G.5 = 1/2" GAS CONNECTION
⊕	G.75 = 3/4" GAS CONNECTION
⊕	G1 = 1" GAS CONNECTION
⊕	G1.25 = 1-1/4" GAS CONNECTION
DRAINS	
⊕	FS = FLOOR SINK
⊕	WD1.5 = 1-1/2" WALL DRAIN
+	DD2 = 2" DIRECT DRAIN ROUGHED-IN FLOOR
⊕	DD4 = 4" DIRECT DRAIN ROUGHED-IN FLOOR
⊕	HD3 = 3" OPEN SITE HUB DRAIN
●	FD = CLEANUP FLOOR DRAIN

PLUMBING ROUGH-IN NOTES

- ROUGH-IN PLAN SHOWS THE LOCATIONS OF ALL UTILITY REQUIREMENTS OF EQUIPMENT SPECIFIED
- WHERE POSSIBLE, ALL PLUMBING LINES SHALL BE EXTENDED UP, THROUGH, AND OUT OF BUILDING WALLS.
- EXTEND AND CONNECT ALL PLUMBING LINES TO CONNECTION POINTS ON SPECIFIED EQUIPMENT (INCLUDING EXISTING EQUIPMENT TO BE REUSED) - BY PLUMBING CONTRACTOR.
- FURNISH AND INSTALL LINE SHUT-OFF VALVES ON ALL PLUMBING LINES AT EACH FIXTURE - BY PLUMBING CONTRACTOR.
- PC TO INSPECT AND PRESSURE TEST ALL PRE-PIPED PLUMBING LINES (GAS, WATER AND DRAINS) TO ASSURE NO LEAKS WERE CAUSED BY SHIPPING.





1 Foodservice Electrical Plan
FS-4 1/4" = 1'-0"

FOODSERVICE ELECTRICAL SCHEDULE

ItemNo	Quantity	Category	Voltage	Phase	Amps	Electrical AFF"	ConnectionType	Electrical Remarks
3	1	DISHWASHER, DOOR TYPE, LOW TEMP	120	1	17.5	60"	DIRECT	BY VENDOR, VERIFY CONNECTIONS
4	1	ICE MAKER W/ BIN & FILTER	120	1	7.3	60"	DIRECT	BY OWNER, VERIFY CONNECTIONS
6	1	REFRIGERATOR, REACH-IN	115	1	4.3	88"	5-15P	BY OWNER, VERIFY CONNECTIONS
10	1	REACH-IN FREEZER	115	1	8.6	18"	5-15P	
11	1	REACH-IN REFRIGERATOR	115	1	2.1	18"	5-15P	
12	1	BAG IN BOX	115	1	9.0	18"	5-15P	BY VENDOR, VERIFY CONNECTIONS
13	1	DOUBLE STACK CONVECTION OVEN, GAS	(2)120	(2)1	(2)7.9	30" 54"	(2)5-15P	
14	1	EQUIPMENT STAND, REFRIGERATED BASE	120	1	3.4	18"	5-15P	BY OWNER, VERIFY CONNECTIONS
16	1	EQUIPMENT STAND, REFRIGERATED BASE	120	1	4.2	18"	5-15P	BY OWNER, VERIFY CONNECTIONS
20	1	MEGA TOP SANDWICH / SALAD PREPARATION REFRIGERATOR	115	1	2.8	18"	5-15P	BY OWNER, VERIFY CONNECTIONS
20.1	1	SANDWICH / SALAD PREPARATION REFRIGERATOR	115	1	2.3	18"	5-15P	
21.1	1	WAFFLE MAKER / BAKER	120	1	9.0	DFA	5-15P	
21.2	1	FOOD PAN WARMER, COUNTERTOP	120	1	10.0	DFA	5-15P	BY OWNER, VERIFY CONNECTIONS
23	1	HEAT LAMP	120	1	11.7	DFA	DIRECT	
25	1	BEVERAGE COUNTER	115	1	20	18"	DIRECT	
25.1	1	SODA DISPENSER, FREE STANDING W/ ICE BIN	120	1	9.0	18"	5-15P	BY VENDOR, VERIFY CONNECTIONS
26	1	COFFEE	120	1	15.0	50"	5-20P	BY VENDOR, VERIFY CONNECTIONS
27	1	TEA	120	1	10.0	50"	5-15P	BY VENDOR, VERIFY CONNECTIONS
28	1	ESPRESSO CAPPUCCINO MACHINE	208-240	1	27.0	50"	6-30P	BY VENDOR, VERIFY CONNECTIONS
38	1	BACK BAR CABINET, REFRIGERATED	115	1	2.8	18"	5-15P	
42	1	PLANETARY MIXER	120	1	9	36"	5-15P	
44	1	OPEN DISPLAY MERCHANDISER	120	1	16.5	18"	5-20P	
45	1	EXHAUST HOOD	120	1	15.0	BTC	DIRECT	
ECO1	3	COURTESY OUTLET	115	1	20	18"	5-20R	
ECO2	1	COURTESY OUTLET	115	1	20	48"	5-20R	

ELECTRICAL SYMBOLS

- Ⓜ Junction Box
- Ⓧ Duplex Receptacle, 20A, 120v, Ground type
- Ⓞ Simplex Receptacle, 208-240v, Ground type
- D.F.A. Down From Above
- B.T.C. Branch To Connection
- A.F.F. Above Finished Floor
- E.C. Electrical Contractor

ELECTRICAL ROUGH-IN NOTES

- ROUGH-IN PLAN SHOWS THE LOCATIONS OF ALL UTILITY REQUIREMENTS FOR EQUIPMENT SPECIFIED. REFER TO ELECTRICAL SHEETS FOR ADDITIONAL INFO ON LIGHTING, OUTLETS, ETC.
- WHERE POSSIBLE, ALL ELECTRICAL CONDUIT SHALL BE RUN IN BUILDING WALLS. FACEPLATES TO BE FLUSH WITH WALL.
- EXTEND AND CONNECT ALL ELECTRICAL CONNECTIONS TO CONNECTION POINTS ON SPECIFIED EQUIPMENT (INCLUDING EXISTING EQUIPMENT TO BE REUSED) - BY ELECTRICAL CONTRACTOR.
- FURNISH AND INSTALL ALL REQUIRED STARTERS, OVERLOAD PROTECTION, FAN SWITCHES, AND DISCONNECTS AS REQUIRED - BY ELECTRICAL CONTRACTOR.
- ELECTRICAL CONTRACTOR TO FINISH AND INSTALL ALL WIRING FOR EXHAUST SYSTEM TO INCLUDE CONTROL WIRING BETWEEN FANS AND CONTROL PACKAGE. SEE HOOD SUBMITTALS.
- ELECTRICAL CONTRACTOR TO FURNISH AND INSTALL ALL CONTROL WIRING FOR REFRIGERATION AND EXHAUST SYSTEMS.
- WHEN PENETRATING A WALK-IN COOLER OR FREEZER, ALL PENETRATIONS MUST BE SEALED AND ALL CONDUIT MUST BE FILLED WITH FOAM.

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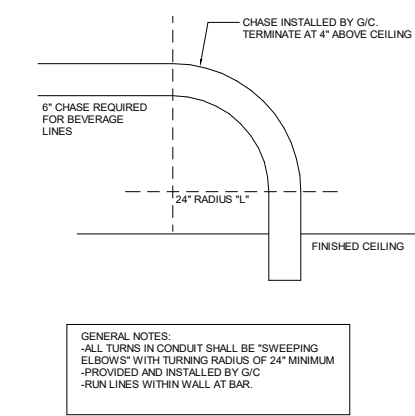
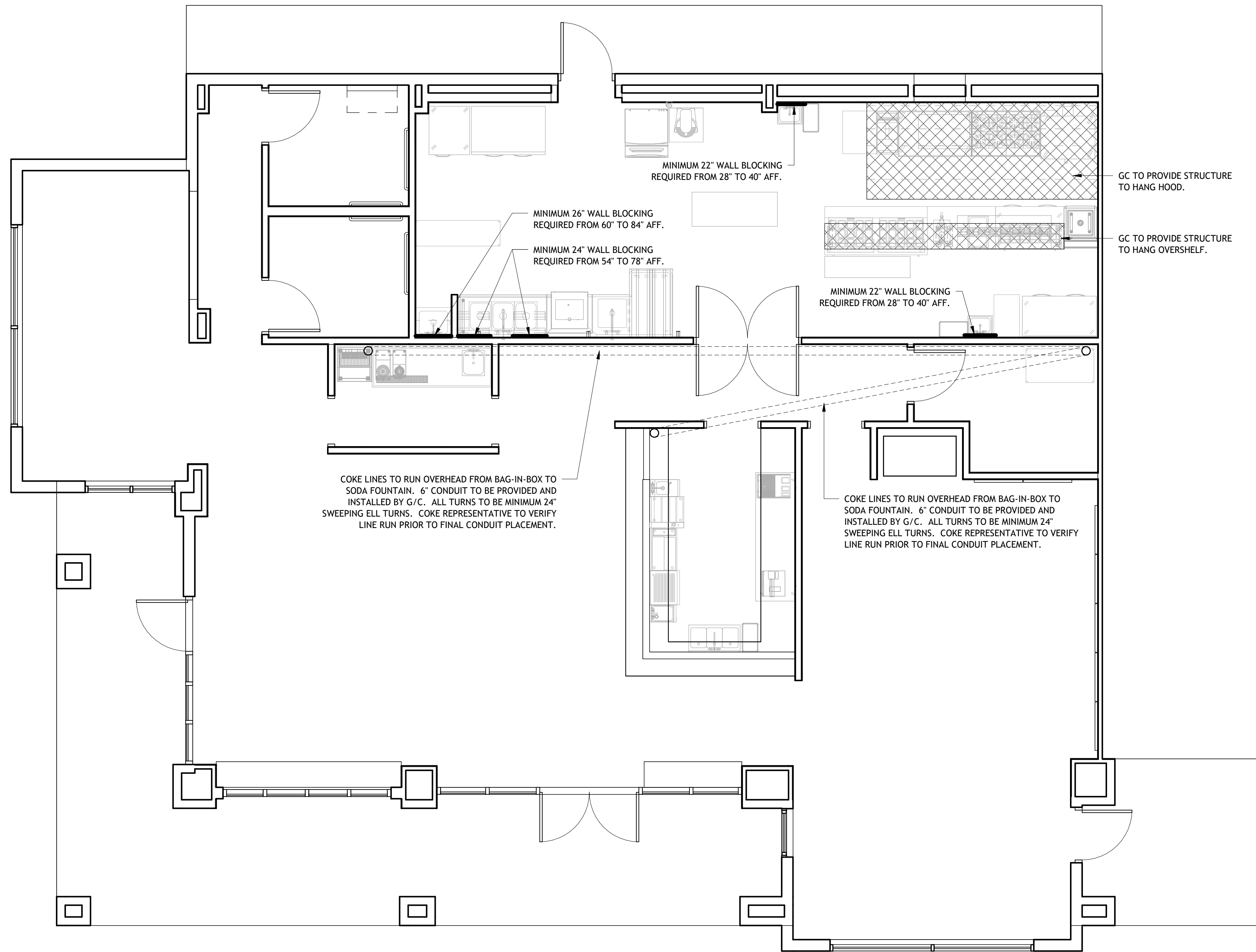


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FOODSERVICE ELECTRICAL PLAN

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FS-4
SHEET 4 OF 5



GENERAL NOTES:
 ALL TURNS IN CONDUIT SHALL BE SWEEPING ELL TURNS TO MAINTAIN CLEARANCE OF 1/8" FROM WALLS AND INSTALLED BY G/C. DIMENSIONS ARE TO FINISHED WALLS AND CEILING.

1 Foodservice Special Conditions
 FS-5 1/4" = 1'-0"

- SPECIAL CONDITIONS NOTES**
- CONDENSING UNIT LOCATIONS AND EXHAUST FAN LOCATIONS TBD. ANY EQUIPMENT TO BE ROOF-MOUNTED WILL BE PLACED BY OTHERS.
 - REQUIRED ROOF/WALL PENETRATIONS AND SEALING OF SAME BY OTHERS.
 - EXHAUST HOODS TO BE PROVIDED BY OWNER AND HUNG BY MECHANICAL CONTRACTOR. MC TO TEST AND BALANCE EXHAUST SYSTEM IN CONJUNCTION WITH HVAC SYSTEM.
 - HOLD TO DIMENSIONS SHOWN FROM FINISHED WALLS. DIMENSION MUST BE HELD WITHIN 1/8". WALLS MUST BE SQUARE.
 - COCA-COLA TO VERIFY LINE RUNS DURING SITE VISIT BEFORE INSTALL.

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FOODSERVICE SPECIAL CONDITIONS

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FS-5
 SHEET 5 OF 5