

KEYNOTES

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| 1 STAINLESS STEEL FLOOR MOP SINK | 16 PREPARATION COUNTER WITH SINK | 31 DISPOSER | 46 SODA GUNS WITH CARBONATORS |
| 2 STORAGE SHELVING UNITS | 17 FOOD CUTTER | 32 DISHWASHER | 47 REFRIGERATED MERCHANDISER |
| 3 WALK-IN COOLER/FREEZER | 18 STAGING TABLES | 33 DISHWASHER PANT LEG EXHAUST HOOD | 48 DRAFT BEER DISPENSER |
| 4 REMOTE WALK-IN COOLER/FREEZER CONDENSING UNIT (NOT SHOWN ON DRAWINGS) | 19 CONVECTION OVENS | 34 CLEAN DISHTABLE | 49 EQUIPMENT STAND |
| 5 MOBILE SHELVING UNITS | 20 CONVECTION STEAMER | 35 QUEEN MARY RACK | 50 POPCORN MACHINE |
| 6 MOBILE PAN RACKS | 21 40-GALLON TILTING BRAISING PAN | 36 HEATED BANQUET CARTS | 51 HOT DOG BROILER |
| 7 MOBILE SHELVING UNITS | 22 STAINLESS STEEL FLOOR DRAIN TROUGH WITH GRATE | 37 ICE MACHINE WITH STORAGE BIN | 52 BUILT-IN DRAWER WARMER |
| 8 HAND SINK | 23 4-OPEN BURNER RANGE WITH OVEN | 38 MOBILE STORAGE BINS | 53 DROP-IN HOT FOOD UNIT |
| 9 MIXING FAUCET WITH HOSE THREADS (DIVISION 15) | 24 6-OPEN BURNER RANGE WITH MODULAR STAND | 39 BEVERAGE COUNTER WITH SINK | 54 NACHO DISPENSER |
| 10 MOBILE HOT FOOD CABINETS | 25 GRIDDLE WITH STAND | 40 COFFEE URN | 55 HAND SINK |
| 11 SLICER WITH MOBILE STAND | 26 FRYER/FILLER UNIT | 41 ICED TEA BURNER | 56 EQUIPMENT STAND |
| 12 30 QUART MIXER | 27 UTILITY DISTRIBUTION SYSTEM (BASE BID) | 42 MOBILE STORAGE SHELVING UNIT | 57 3-COMPARTMENT SINK WITH OVERSHELVES |
| 13 MOBILE UTENSIL SHELVING UNIT | 28 EXHAUST HOOD (BASE BID) | 43 NOT USED | 58 ICE MACHINE WITH STORAGE BIN |
| 14 3-COMPARTMENT POT/PAN SINK WITH OVERSHELF | 29 FIRE SUPPRESSION SYSTEM (BASE BID) | 44 S.S. COUNTER TOP & S.S. ELEC ROLL-UP SHUTTER (BASE BID) | 59 BAG-IN-BOX SYRUP STORAGE UNIT |
| 15 DISPOSER | 30 SOILED DISHTABLE WITH RACK SHELF | 45 ICE BIN WITH COLD PLATES | 60 STORAGE SHELVING UNIT |

NOTE: TO COMPLY WITH NFPA96:12.1.2.3.1, WHICH BASICALLY STATES THAT AN APPROVED METHOD THAT WILL ENSURE THAT ALL APPLIANCES ARE RETURNED TO AN APPROVED DESIGN LOCATION, IN THE EVENT THEY ARE MOVED FOR CLEANING, SHALL BE PROVIDED. THEREFORE, IN THE KITCHEN AND CONCESSION STANDS UNDER THE EXHAUST HOODS, THE CONTRACTOR SHALL INSTALL KITCHEN EQUIPMENT AS INDICATED. CONTRACTOR SHALL THEN INSTALL 1"x1/8" STEEL ANGLES ON THE FLOOR TO GUIDE THE EQUIPMENT BACK INTO ITS APPROVED DESIGN LOCATION IN THE EVENT IT IS MOVED FOR CLEANING OR REPAIR. CONTRACTOR SHALL FASTEN STEEL ANGLES TO FLOOR WITH APPROPRIATE SIZED EXPANSION BOLTS SPACED 16" ON CENTER.

KEYNOTE LEGEND

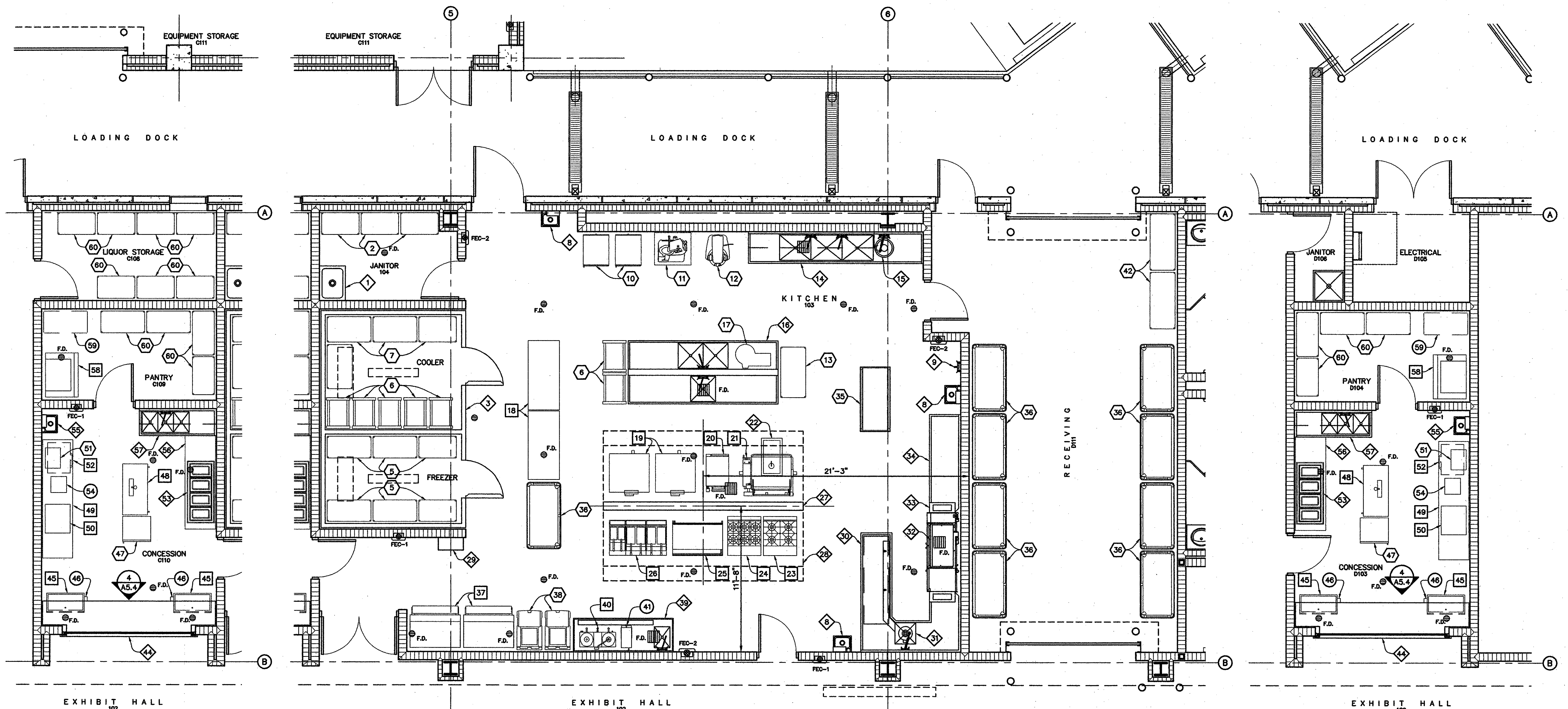
- ◇ CONTRACTOR FURNISHED, CONTRACTOR INSTALLED
- OWNER FURNISHED, CONTRACTOR INSTALLED
- OWNER FURNISHED, OWNER INSTALLED
- NOT IN CONTRACT

KITCHEN BASE BID

- GENERAL**
- INSTALL INTERIM LIGHTING AND HVAC SYSTEMS AS INDICATED IN MECHANICAL AND ELECTRICAL SECTIONS.
 - INSTALL SPRINKLER SYSTEM.
 - ALL FIRE EXTINGUISHERS AND FIRE EXTINGUISHER CABINETS SHALL BE INSTALLED. INSTALL K CLASS RATED FIRE EXTINGUISHERS IN KITCHEN AND CONCESSION ROOMS.
 - SLAB DEPRESSIONS SHALL BE BUILT IN.
 - ALL WALLS SHALL BE ERECTED. INTERIOR SURFACE OF WALLS SHALL NOT BE PAINTED.
 - ALL DOORS AND FRAMES SHALL BE INSTALLED. ALL SURFACES OF ALL DOORS AND FRAMES SHALL BE PAINTED OR FINISHED.
 - JANITOR ROOM 104 IS TO BE BUILT OUT COMPLETELY INCLUDING ALL MECHANICAL, ELECTRICAL, AND PLUMBING REQUIREMENTS.
- PLUMBING**
- ALL PLUMBING SUPPLY LINES AND DRAIN LINES SHALL BE STUBBED UP ABOVE THE SLAB. FLOOR DRAINS SHALL BE STUBBED UP ABOVE THE SLAB TO AN ELEVATION APPROPRIATE TO BE FLUSH WITH THE FINISHED FLOOR AND CAPPED OFF SO AS NOT TO ALLOW ANY FOREIGN MATTER TO ENTER THE DRAIN LINE.
- ELECTRICAL**
- INSTALL ELECTRICAL PANELS AND RUN POWER TO THE ELECTRICAL PANELS. RUN ALL ELECTRICAL CONDUIT AND ELECTRICAL WIRE OR CABLE TO JUNCTION BOXES OR EQUIPMENT LOCATIONS. WHERE EQUIPMENT CAN BE PLUGGED IN, INSTALL APPROPRIATE RECEPTACLE. WHERE EQUIPMENT IS TO BE HARDWIRED, PROVIDE JUNCTION BOX WITH CONDUCTORS TERMINATED WITH WIRE NUTS AND ELECTRICAL TAPE. ALL SHUNTS SHALL BE POWERED UP.
 - INSTALL ELECTRICAL CONDUIT, RECEPTACLES, SWITCHES, JUNCTION BOXES, AND ALL OTHER ELECTRICAL COMPONENTS IN WALLS. INSTALL ALL ELECTRICAL WIRE OR CABLE TO JUNCTION BOXES OR RECEPTACLE OUTLETS.
- KITCHEN EQUIPMENT**
- SUPPLY AND INSTALL ALL EQUIPMENT IDENTIFIED ON THE DRAWINGS.
 - SUPPLY AND INSTALL THE ROOF FAN AND VENT FOR THE DISHWASHER. THE DUCT WORK AND EXHAUST HOOD FOR THE DISHWASHER SHALL BE PART OF ALTERNATE #1.
 - SUPPLY AND INSTALL ALL GREASE TRAPS.
- CONCESSION STANDS**
- ALL WORK IN THE CONCESSION STANDS ARE PART OF THE BASE BID.

KITCHEN ALTERNATE #1

- GENERAL**
- THE WORK OF ALTERNATE #1 CAN BASICALLY BE DESCRIBED AS COMPLETELY BUILDING OUT THE KITCHEN AREA AS INDICATED IN THE CONSTRUCTION DOCUMENTS TO PROVIDE A FULLY FUNCTIONAL AND OPERATIONAL COMMERCIAL GRADE KITCHEN WHICH SHALL INCLUDE BUT SHALL NOT BE LIMITED TO THE FOLLOWING:
 - QUARRY TILE AND BASE
 - PAINT ALL INTERIOR WALLS AND SURFACES
 - INSTALL FINISHED CEILING TOGETHER WITH COMPLETE LIGHTING SYSTEM AND ALL HVAC COMPONENTS INCLUDING ALL REGISTERS AND GRILLES.
 - FINISH SPRINKLER SYSTEM
 - SUPPLY AND INSTALL ALL EQUIPMENT IDENTIFIED ON THE DRAWINGS AS CONTRACTOR FURNISHED, CONTRACTOR INSTALLED.
 - INSTALL ALL EQUIPMENT IDENTIFIED ON THE DRAWINGS AS OWNER FURNISHED, CONTRACTOR INSTALLED.



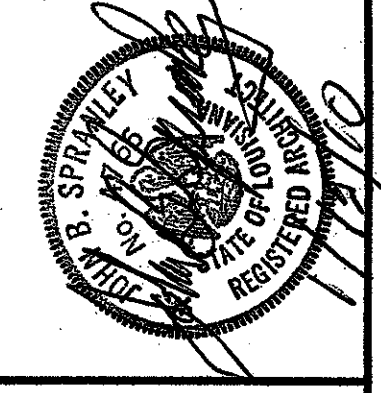
1 (BASE BID) CONCESSION C110
A2.0 | A2.4A | 1/4" = 1'-0"

2 (ALTERNATE No 1) KITCHEN FLOOR PLAN
A2.0 | A2.4A | 1/4" = 1'-0"

3 (BASE BID) CONCESSION D103
A2.0 | A2.4A | 1/4" = 1'-0"

NOTES: SEE FOOD SERVICE PLANS FS1.0, FS2.0, FS3.0 & FS4.0 FOR ADDITIONAL INFORMATION.

Project no.	20-0901
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revised	



MEYER ENGINEERS, LTD.
ENGINEER & ARCHITECT

KITCHEN AND CONCESSION AREA PLANS
VAL RIESS PARK
MULTI-PURPOSE BUILDING
ST. BERNARD PARISH, OWNER

sheet no.
A2.4A
of ___ sheets