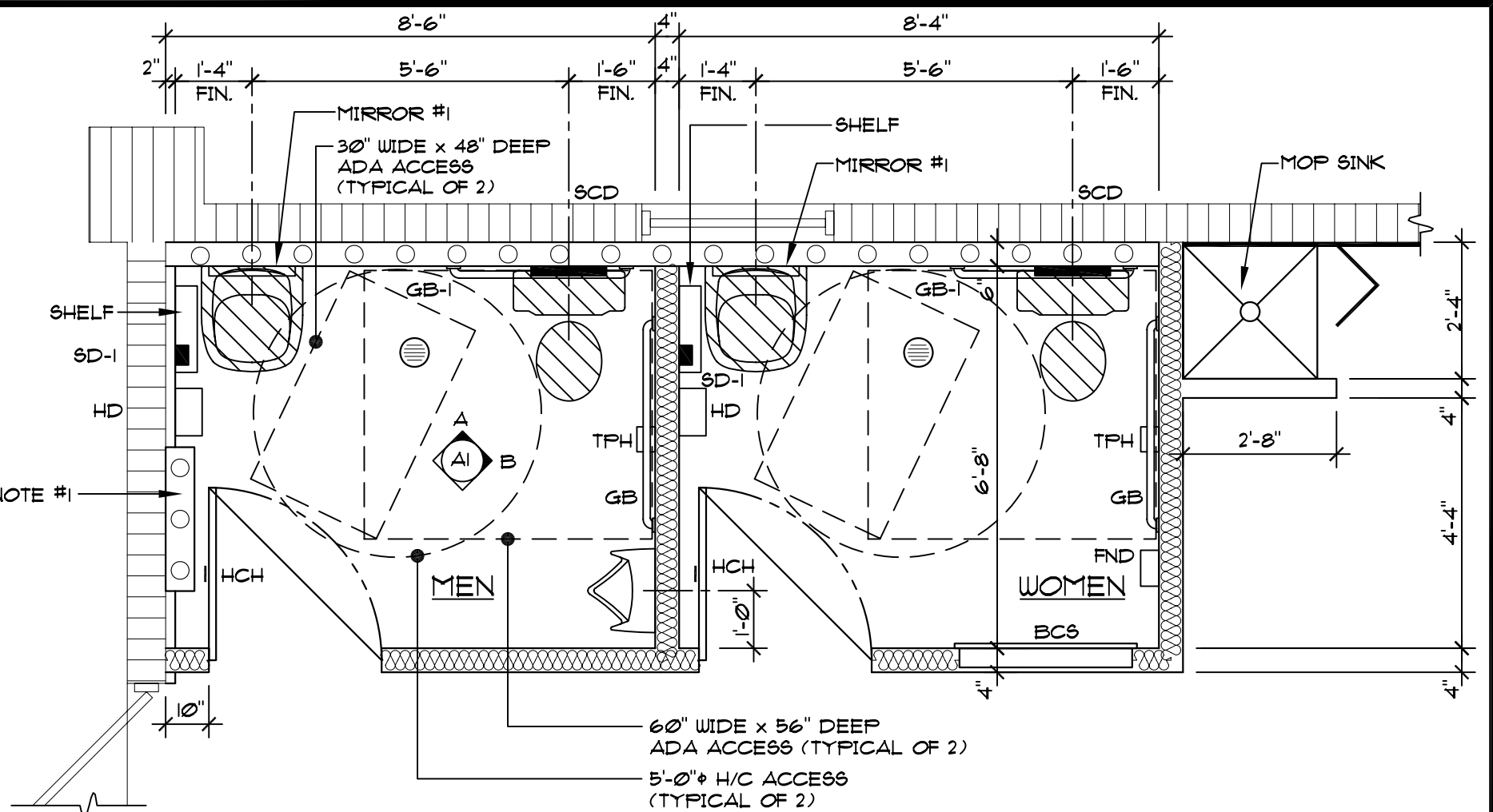


EQUIPMENT PLAN
1/4" = 1'-0"

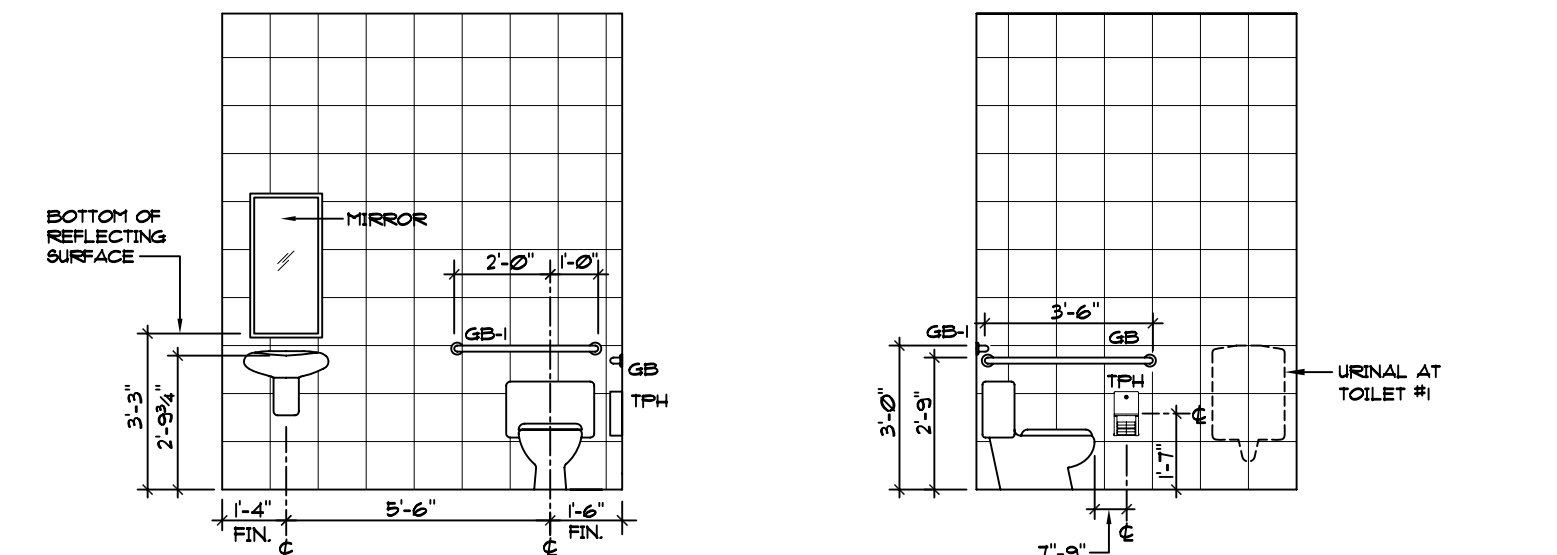
ITEM	DESCRIPTION	PLUMBING				GAS	ELECTRICAL			REMARKS		
		CW	HW	W	V		PIPE	MBTU	VOLTS		HP	KW
1	WALK IN COOLER							208/1	110	9	4	COMPRESSOR EVAPORATOR
2	WIRE SHELVING											AT DRY STORAGE, SIZES AS SHOWN
3	MOBILE PAN RACK											AT W/I COOLER
4	WIRE SHELVING											AT WALK-IN COOLER, SIZES BY OTHERS
5	WIRE SHELVING											AT WALK-IN COOLER, SIZES BY OTHERS
6	WIRE SHELVING											AT WALK-IN COOLER, SIZES BY OTHERS
7	WIRE SHELVING											AT WALK-IN COOLER, SIZES BY OTHERS
8	DUNNAGE RACK											
9	BAG-IN-BOX/SODA								110		20	
10	FUTURE ICE MAKER WITH FILTER	1/2"			1/2"			110	208/1	12	12	FILTERED WATER REMOTE COMPRESSOR ON ROOF
23	S/S 3 COMPARTMENT SINK	1/2"	1/2"	2"	2"							3 BOWLS AT 16" x 20" 2 DRAIN BOARDS AT 24"
24	#23 LEVER WASTE				2"							
25	3 COMPARTMENT SINK FAUCET	1/2"	1/2"									
26	SINK RINSE FAUCET	1/2"	1/2"									
28	HAND SINK WITH FAUCET	1/2"	1/2"	2"	2"							WALL HUNG
29	S/S TABLE WITH UNDER SHELF											DRAWER - 108" x 30"
33	FOOD PROCESSOR							120		1	10	TABLE TOP
34	MEAT SLICER							120		1/4	5	TABLETOP
35	WALL MOUNT S/S SHELVES											SIZES PER PLAN
36	S/S TABLE											SIZES PER PLAN
37	FLOOR MIXER							208/3		2.7	10	
38	S/S TABLE WITH SINK	1/2"	1/2"	2"	2"							
39	WALL MOUNT S/S SHELVES											2 SHELVES
43	DOUGH DIVIDER ROUNDER							208/3		1/4	8	FLOOR MOUNT
44	S/S TABLE WITH POT RACK											
45	PIZZA DOUGH PRESS							120			13	TABLETOP
46	PIZZA PAN RACK											
48	S/S TABLE											48" LONG
49	U.C. REFRIGERATOR							120			5	48" LONG (FUTURE)
53	OVEN							208/1	110		15	POWER PER PLANS
54	REFRIGERATED PIZZA PREP TABLE							120	1/4		12	83" LONG
56	SERVICE COUNTER											
57	P.O.S. SYSTEM AT SERVICE COUNTER							120			2	ISOLATED GROUND
58	SELF SERVE CASE							120			15	SELF CONTAINED - 39" LONG
62	BASE CABINETS - MILLWORK											NOTE #3
63	SNEEZ GUARD											
64	COLD FOOD WELL							120	1/4		9	SELF CONTAINED - VERIFY SIZES WITH OWNER
67	S/S COUNTERTOP ON MILLWORK (62)											NOTE #3
68	CONDIMENTS											
69	SODA DISPENSER							120			2	
73	ICE CUBER WITH FILTER	1/2"			1/2"			120	208/1		2	FILTERED WATER REMOTE CONDENSER ON ROOF
74	S/S COUNTERTOP KNEEWALL											
75	MENU BOARD							120			6	
76	WASTE RECEPTACLE											
77	CHAIRS											
78	TABLES & BASES											
79	S/S SERVICE COUNTER											PRE-ORDER AREA
80	P.O.S. SYSTEM AT PRE-ORDER AREA							120			2	ISOLATED GROUND
81	S/S TABLE W/POT RACK											DRAWER - 84" x 36"

EQUIPMENT SCHEDULE NOTES:
 1.) Equipment shall be furnished by tenant and drop-shipped to job site. Tenant's supplier's shall uncrate and install equipment. Contractor shall make all final connections to equipment.
 2.) Equipment numbers 11-22, 27, 30-32, 40-42, 47, 50-52, 55, 59-61, 65, 66 & 70-72 NOT USED.
 3.) Coordinate design with owner prior to bidding.



TOILET #1 & 2 PLAN

3/8" = 1'-0"
 NOTES:
 1.) Chase partition around existing electrical splice box & conduits.



TOILET #1 & 2 - NORTH WALL
 TOILET #1 & 2 - EAST WALL

MARK	DESCRIPTION	NOTES
GB	1 1/2" x 42" S/S UNIT - B6806	TOP @ 33" A.F.F.
GB-1	1 1/2" x 36" S/S UNIT - B6806	TOP @ 33" - 36" A.F.F.
FND	BOBRICK B270	TOP @ 44" A.F.F. FOR H/C
PTD	BOBRICK B262	TOP @ 68" A.F.F.
PTD-1	BOBRICK B262	BOTTOM @ 40" A.F.F. MAXIMUM FOR H/C
SD	BOBRICK B8226 W/ 6" SPOUT	COUNTERTOP MOUNT
SD-1	BOBRICK B2112	BOTTOM AT 44" A.F.F. MAXIMUM FOR H/C
SD-2	BOBRICK B2112	BOTTOM AT 46" A.F.F. (AT KITCHEN & DINING)
TPH	BOBRICK B2882	DOUBLE ROLL - HEIGHT PER ELEVATIONS
HCH	BOBRICK B8627	MOUNT ON DOOR
MIRROR #1	BOBRICK B293 - 24" WIDE X 36" HIGH	BOTTOM OF REFLECTING SURFACE @ 39 1/2" A.F.F. FOR H/C
SHELF	BOBRICK B295 X 18"	MOUNT BELOW SD-1
HD	GLOBAL GX1C - SATIN CHROME	1,500 WATTS @ 120 VOLT - ADA - RECESS KIT - CONTROL AT MAXIMUM 44" A.F.F.
BCT	BOBRICK/KOALA BEAR #KB110-SSRE	BOTTOM OF TABLE @ 35" A.F.F. (BABY CHANGING TABLE) RECESSED

TOILET ACCESSORY SCHEDULE NOTES:
 1.) Equal substitutions are permitted. Submit shop drawings to Architect prior to construction.
 2.) Furnish and install solid wood blocking for toilet accessories.

ROOM TITLE	FLOOR	BASE	WALLS		CEILING		REMARKS
			MAT.	FINISH	MAT.	FINISH	
DINING	CONCRETE (1)	6" VINYL (4)	GYPBOARD	PAINT (7)	J2197&DECK	PAINT (2)	VARIABLES
KITCHEN	TILE (2)	6" TILE (5)	GYPBOARD	FRP (8)	AC. TILE (10)	FLASTIC	9'-11"
OFFICE	TILE (2)	6" TILE (5)	GYPBOARD	PAINT (7)	AC. TILE (10)	FLASTIC	9'-11"
TOILET #1	TILE (3)	6" TILE (6)	GYPBOARD	TILE (9)	AC. TILE (11)	---	9'-11"
TOILET #2	TILE (3)	6" TILE (6)	GYPBOARD	TILE (9)	AC. TILE (11)	---	9'-11"
SERVING AREA	TILE (2)	6" TILE (5)	GYPBOARD	TILE (9)	AC. TILE (10)	FLASTIC	9'-11"

ROOM FINISH SCHEDULE NOTES:
 1.) Color integral in concrete (allowance = \$15.00/yard above standard concrete). Seal cured slab (allowance = \$4.00/S.F.).
 2.) Quarry/ceramic/porcelain tile: Allowance = \$10.00/s.f. for material and installation with epoxy grout and grout release sealer.
 3.) Ceramic/porcelain tile: Allowance = \$8.00/s.f. for material and installation with epoxy grout and grout release sealer.
 4.) 6" high vinyl base with coved bottom (Roppe, Armstrong, or equal).
 5.) 6" high quarry/ceramic/porcelain tile to match floor tile with coved bottom & top. Allowance = \$7.00/lineal foot for material and installation.
 6.) 6" high ceramic/porcelain tile to match floor tile with coved bottom and straight top. Allowance = \$7.00/lineal foot for material and installation.
 7.) Gypboard paint shall be 1 coat Pro-Mar 200 sealer undercoat and 2 coats low sheen finish Pro-Mar 200 on gypboard, by Sherwin Williams.
 8.) NUDO FRP liner panels (0.050") with joint strips from top of base to ceiling. (Cauk bottom joint).
 9.) Ceramic/porcelain tile on partitions: Allowance = \$7.00/S.F. for material and installation.
 10.) Acoustical tile shall be National Gypsum Hi-Strength Tile (2' X 2') with Armstrong 15/16" XL Prelude grid (USDA accepted for food service areas).
 11.) Acoustical tile ceiling shall be Armstrong Cortega #704 (2' X 2' X 5/8" angled tegular edge) with 15/16" XL Prelude grid.
 12.) Metal paint shall be 1 coat Kombond HS and 2 coats Waterborne Acrylic Dry Fall by Sherwin Williams. Sheen selected by owner.
 13.) All painted wall shall have sprayed primer and sprayed/backrolled finish coats.
 14.) Contractor shall prepare surfaces & install finish material per manufacturer's written instructions.
 15.) Materials specified are performance specifications. Substitutions shall be approved by architect prior to bid.
 16.) Furnish and install all material, accessories, and labor for a complete installation.
 17.) Toilet Room finishes shall conform to 2014 FBC 1210.2 for surrounding materials.
 18.) Finishes shall be Class 'B' at exits and exit accesses and Class 'C' at other spaces per 2014 FBC Table 803.9. Wall and ceiling finishes shall be Class 'A' or 'B' at exits and exit accesses, with Class 'C' at other spaces per 2012 NFPA 101 12.3.3. Floor finishes shall be Class I or II at exits and exit accesses per 2012 NFPA 101 12.3.3.5.
 19.) All soffit and bulkheads shall be primed/painted up to roof deck.
 20.) Furnish 2% extra stock of all materials for owner's use.
 21.) Furnish A.D.A. approved transition strips between all dis-similar flooring and elevation changes.
 22.) NO CHINESE GYPBOARD PERMITTED.
 23.) All exposed ducts, grilles, conduits, etc. at Dining Area/Serving Line shall be primed and painted.

REVISIONS	BY

KUOPPALA & ASSOCIATES, P.A.
 ARCHITECTS
 LICENSE #AC-001656
 925 SOUTH MILITARY TRAIL, SUITE D-10
 WEST PALM BEACH, FLORIDA 33415
 (561) 682-1909 - OFF.
 (561) 682-1975 - FAX.

INTERIOR IMPROVEMENTS
FIRE UP PIZZA
 8170 OKERCHOBEE BLVD. - SUITES 1 & 2
 SEDONA COMMONS - BUILDING #7
 WEST PALM BEACH, FLORIDA

DRAWN	GJIT
CHECKED	KUOPPALA
DATE	APRIL 21, 2016
SCALE	AS NOTED
COMM. NO.	16-07
SHEET	A-2