KITCHEN EQUIPMENT SCHEDULE

ITEM NO.	ITEM	MANUF.	MODEL NO.	SIZE L×D×H	ELEC.	GAS	WATER	WASTE	REMARKS
1	STEAM TABLE	EAGLE	HTB4CES-NG	63.5"X30.5"X34"		●			ON CASTERS
2	ICE MAKER	HOSHIZAKI	KYD-460PTH	30"X34"X22"	●		●	●	ON LEGS
3A	CHAR-BROILER	STAR-MAX	6-214CBD	24"X73"X18.5"		●			ON CPT. EQUIP. STAND W/ CASTERS
3B	RANGE-6BURNER	ROYAL	RR-6	36"X38"X36"		●			ON CASTERS
4	FRYER	ROYAL	RFT-50	15.5"X30.5"X36"		●			ON CASTERS
5A	GRIDDLE	STAR-MAX	6-48TF	48"X28"X38.5"		●			ON CPT. EQUIP. STAND W/ CASTERS
5B	GRIDDLE	STAR-MAX	6-24TF	24"X28"X38.5"		●			ON CPT. EQUIP. STAND W/ CASTERS
6	WORK TABLE	TARCO	T6-243	60"X24"X38"					ON LEGS - S.S.
6A	WORK TABLE	TARCO	T6-243	36"X24"X38"					ON LEGS - S.S.
6B	WORK TABLE	TARCO	T6-244	48"X24"X38"					ON LEGS - S.S.
7	WALL WIRE SHELVING	METRO	8"SUALL G3	VARIES					SMARTWALL SHELF SYS. - EPOXY C.
8	TRIPLE SINK	TARCO	93-73-60	109"X27"X31"			●	●	ON LEGS - S.S. & DASHBOARD SPL.
10	PREP. TABLE	TURBO AIR	TST-48SD	48"X32"X42.7"	●				ON CASTERS
12	WIRE SHELVING	METRO	24SE2N3	60"X24"X74"					ON CHROME LEGS
13	1 COMPART. SINK	TARCO	4-1-24	24"X24"X33"			●	●	ON LEGS-S.S./ SPLASH GRD RT SIDE
14	HAND SINK	TARCO	T-PS-66	17"X15"X10"			●	●	LEVER FAUCET
14A	HAND SINK	TARCO	DH-1-315	15"X15"X9.5"			●	●	DROP-IN CTR. SINK-LEVER FAUCET
15	DISP. DISPENSER	MAVIX	128-1061	28"X34"X34"	●				
16	SODA DISPENSER	LANCER	18D 4B22	30.5"X30.5"X34"	●		●	●	TOP ICE MAKER - 9
18	WALK-IN COOLER	KOLPAK	P1-610CT	120"X170"-6"	●				ON CASTERS
19	REACH-IN FRZR.	TURBO AIR	TGF-47-1	51"X30"X82"	●				ON CASTERS
20	STPL. LOCKERS	PENCO	PN6-63	12"X18"X66"	●				ON LEGS
22	CHIPS/CHEESE WARM	CARTER	CUBE	22.75"X23"X38.75"	●				ON LEGS - COUNTER
23	CASH REG.-POS	-	-	-	●				ON CTR/TOP BY TENANT
24	STOCK POT RANGE	WOLF	WBPR	15"X34.5"X24"		●			ON CASTERS
25	SODA COOLER	TRUE	CVT-12	28"X33"X53"	●				ON LEGS
26	TOPPING WARMER	APPLI WYOTT	PD-48H-1	48"X8"X24"	●				HEADER MOUNTED

NOTE: ALL GAS COOKING EQUIPMENT TO BE INSTALLED WITH NORMAND APPROVED POLY COATED GAS LINES WITH QUICK DISCONNECTS.

ROOM FINISH SCHEDULE

MARK	ROOM NAME		FLOOR	BASE	WALLS NORTH WALL	WALLS NORTH FINISH	WALLS SOUTH WALL	WALLS SOUTH FINISH	WALLS EAST WALL	WALLS EAST FINISH	WALLS WEST WALL	WALLS WEST FINISH	CEILING MATL. & FINISH	CEILING HEIGHT	MISC. ITEMS	REMARKS
100	VESTIBULE		ECT1	ECT	EGB	EPT	EGB	EPT	GL	GL	GL	GL	EGB/EPT	12'-0"	-	NOTE: 1) ALL FINISHES TO BE SELECTED AND APPROVED BY THE TENANT/ARCHITECT 2) FINISHES NOT LISTED IN FIN. SCHED. SHALL BE COORDINATED WITH LABELED INTERIOR ELEVATIONS
101	DINING AREA		ECT1	ECT	EGB/GB	EPT/FPT	EGB	EPT	EGB	EPT	EGB	EPT	EGB/EPT	12'-0"	-	SEE INT. ELEVATIONS
102	SERVICE AREA		ECT2	ECT	EGB	EPT/FPT	GB	FT	EGB	EPT	EGB/GB	EPT/FPT	ECT	10'-0"	-	SEE INT. ELEVATIONS
103	COOKING LINE		ECT2	ECT	EGB	EBS	EGB	EBS	GB	FRP	-	-	ECT	8'-6"	-	SOUTH WALL (EBS) W/ FRP ABOVE SEE INT. ELEVS.
104	DISH AREA		ECT2	ECT	-	-	EGB	EFRP	-	-	EGB	EFRP	ECT	8'-6"	-	SEE INT. ELEVATIONS
105	PREP. AREA		ECT2	ECT	EGB	EBS	-	-	-	-	EGB	FRP	ECT	8'-6"	-	NORTH WALL (EBS) ALSO HAS (FRP) SEE INT. ELEVS.
106	CORRIDOR		ECT1	ECT	EGB	FT	EGB	FT	EGB	FT	EGB	FT	EGB/FT	EXIST.	-	SEE INT. ELEVATIONS
107	EXIST. WOMEN		ECT1	ECT	EGB	ECT/FT	EGB	ECT/FT	EGB	ECT/FT	EGB	ECT/FT	EGB	EXIST.	-	SEE INT. ELEVATIONS
108	EXIST. MEN		ECT1	ECT	EGB	ECT/FT	EGB	ECT/FT	EGB	ECT/FT	EGB	ECT/FT	EGB/FT	EXIST.	-	SEE INT. ELEVATIONS
109	DRY STORAGE		ECT2	ECT	EGB	FRP	EGB	EFRP	EGB	EFRP	EGB	EFRP	ECT	EXIST.	-	SEE INT. ELEVATIONS
110	JANITOR		ECT2	ECT	EGB	EFRP	EGB	EFRP	EGB	EFRP	EGB	EFRP	EBT	EXIST.	-	SEE INT. ELEVATIONS
111	REFRIG. AREA		ECT2	ECT	EGB	EFRP	EGB	EFRP	EGB	EFRP	EGB	EFRP	EBT	EXIST.	-	SEE INT. ELEVATIONS
112	EX. UTILITY RM. (LANDLORD)		EC3	-	EM	EPT	EM	EPT	EM	EPT	EM	EPT	EMP	EXIST.	-	SEE INT. ELEVATIONS

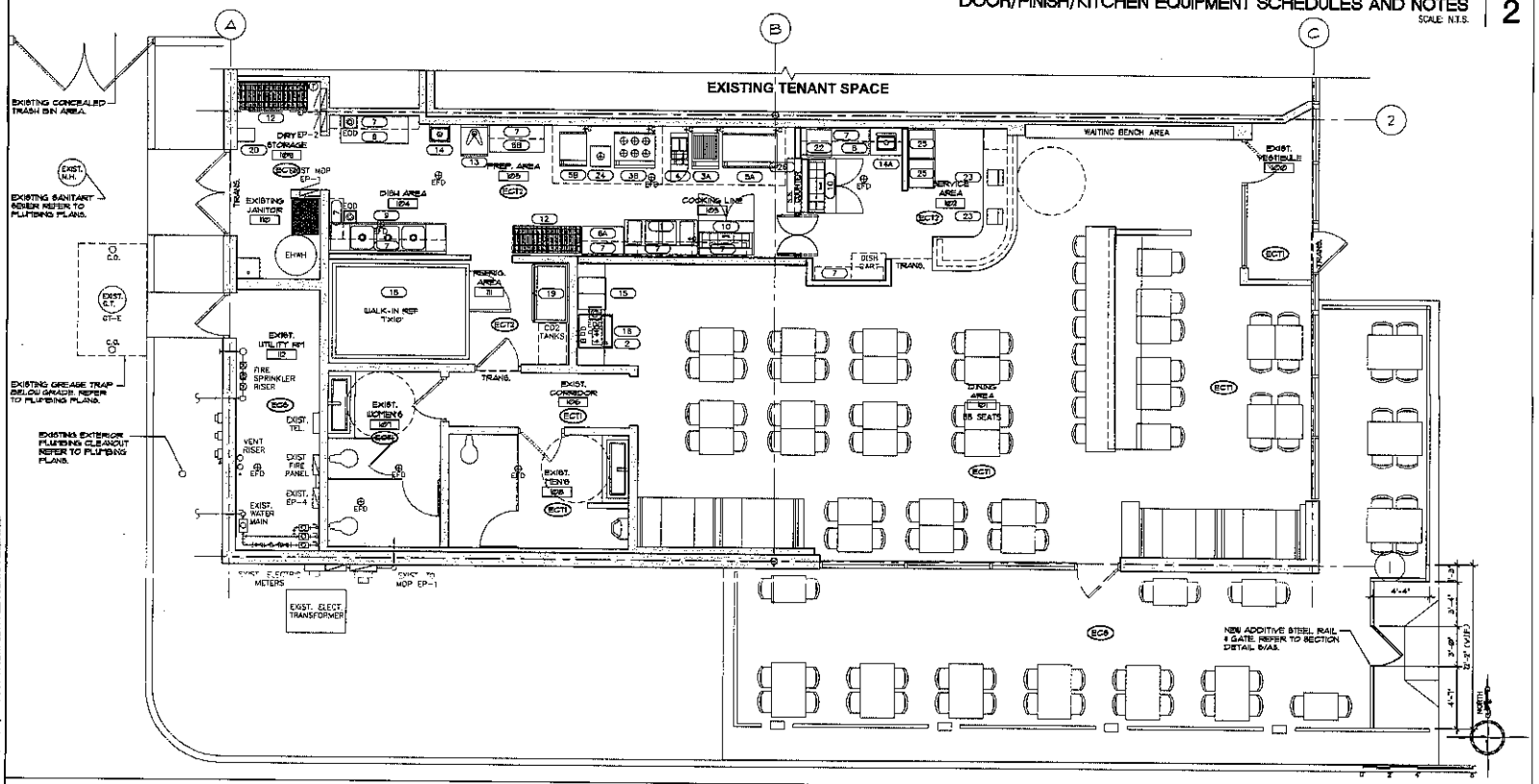
LEGEND OF MATERIALS

FLOOR FINISH MARK	FLOOR FINISH FINISH	BASE MATERIAL MARK	BASE MATERIAL FINISH
CT1 CT2	CERAMIC TILE HPR - CLIENT TO SELECT MODEL #. - STYLE. - PATTERN-CLIENT TO SELECT	CT1	CERAMIC BASE CLIENT TO SELECT STYLE. - PATTERN. TO BE SELECTED
ECT1	EXISTING CERAMIC TILE	RB	RUBBER BASE CLIENT TO SELECT STYLE. TBD PATTERN. TBD
ECT2	EXISTING CERAMIC TILE - 6"X6" SLIP RESISTANT GROOVES		
EC3	EXISTING CONCRETE SLAB	ECT	EXISTING CERAMIC TILE

WALL FINISH MARK	WALL FINISH FINISH	CEILING MATERIAL MARK	CEILING MATERIAL FINISH	MISCELLANEOUS MARK	MISCELLANEOUS FINISH
PT	PAINT - VALSPAR - OR EQUAL TYPE: TO BE SELECTED	ACT	2"X4" OR 2"X2" SANITARY CLG TILE USG - VINYL CLAD GYPSUM TILE OR EQUAL STYLE: SQUARE LAY-IN PATTERN: # 1935 WHITE	WD	WOOD TRIM SPECIES. TRIM - PLAIN SLICE WALL WOOD TRIM - MAPLE 3/4"TH.
FRP	FIBERGLASS REINF. PANEL W/TRIM BUTT EDGES			SV	STAIN AND VARNISH STAIN TO BE SELECTED AND 2 COATS OF CLEAR SEMI-GLOSS POLYURETHANE
EBS	EXISTING STAINLESS STEEL-CLEAN	EBT	EXIST. SANITARY CLG. TILE	EGB	GYP. BD. PAINTED 2 COATS FLAT COLOR TO BE SELECTED OVER 1 PRIMER COAT OR FIBERGLASS REINFORCED PANELING OVER GYP. BD. REFER TO FINISH SCHEDULE.
EPT	EXIST. PAINT - TOUCH UP IN REQ.	EGB	EXIST. GYP. BD. - TOUCH UP	PT	
EFRP	EXIST. FIBERGLASS REINF. PANEL W/TRIM BUTT EDGES - CLEAN			EGL	GLASS STORE FRONT W/ ALUMINUM CLEAR ANODIZED FRAMING
EPT	EXIST. PAINT - TOUCH UP IF REQ.				
EM	EXIST. MASONRY				
EML	EXIST. PLASTIC WOOD LAMINATE				

DOOR/FINISH/KITCHEN EQUIPMENT SCHEDULES AND NOTES 2

SCALE: N.T.S.



FINISH/KITCHEN EQUIPMENT FLOOR PLAN 1

SCALE: 1/4" = 1'-0"

GEN. KITCHEN NOTES 3

SCALE: NTS

GENERAL KITCHEN NOTES:

1) PROPER INSTALLATION OF KITCHEN EQUIPMENT HELPS ENSURE THERE WILL BE ADEQUATE SPACE TO ALLOW FOR CLEANING UNDER AND AROUND EQUIPMENT, PROPER LOCATION OF EQUIPMENT WILL PREVENT FOOD PREPARATION AND SERVICE OPERATIONS FROM BEING INTERRUPTED DURING DISHWASHING AND JANITORIAL ACTIVITIES.

2) TABLE-MOUNTED EQUIPMENT IS TO BE INSTALLED WITH 4 INCH LEGS UNLESS IT IS PORTABLE. PORTABLE EQUIPMENT IS DEFINED AS MOVING LESS THAN 15 POUNDS & AND WITH NO FIXED UTILITY CONNECTIONS. ALLOW 4 INCHES OF SPACING BETWEEN SUCH EQUIPMENT.

3) ALL FLOOR-MOUNTED EQUIPMENT SHALL BE INSTALLED USING CASTERS FOR COOKLINE AND REACH-IN REFRIGERATOR/FREEZER EQUIPMENT.

4) STATIONARY EQUIPMENT SHALL BE PROVIDED WITH AT LEAST 6" LEGS WITH THE FOLLOWING SPACING DIMENSIONS: MAINTAIN AT LEAST 6 INCHES OF SPACING AROUND PIECES OF EQUIPMENT CURB OR RAISED FLOOR PLATFORMS FOR COOKLINE RAIN EQUIPMENT OR MILLWORK INSTALLATION DOES NOT MEET MINIMUM CLEANABILITY STANDARDS.

5) CONTRACTOR SHALL SILICONE CAULK IN THE SEALING OF GAPS, VOIDS, WALL PENETRATIONS, FACTRUSONS, AND BRUSTRUSION PLATES, CAULKING BACK SPLASHES OR FOOD SERVICE EQUIPMENT IS DISCOURAGED. SINCE IN PARTICULAR SHOULD BE PROPERLY SECURED TO WALLS WITHOUT THE USE OF CAULK.

6) ALL UTILITY CONNECTIONS SHALL BE INSTALLED USING THE FOLLOWING STANDARDS - SURFACE MOUNTED UTILITY LINES (PLUMBING, GAS, ELECTRICAL, REFRIGERATION, ETC) ARE TO BE KEPT TO A MINIMUM. KEEP EXPOSED LINES AT LEAST 6 INCHES OFF THE FLOOR AND AT LEAST 12 INCH AWAY FROM THE WALL. - COMMERCIAL GRADE WATERPROOF FLUORESCENT ELECTRICAL LINES NEED TO BE PROVIDED IN AREAS SUBJECT TO INCREASE HIGH MOISTURE, OR SPLASH ZONE AREAS THAT REQUIRE FREQUENT CLEANING. COMMERCIAL GRADE HIGH POLY-VINYL COATED GAS LINES WITH QUICK DISCONNECTS ARE TO BE INSTALLED FOR EQUIPMENT USING GAS.

7) ALL LIGHTING FIXTURES IN FOOD PREPARATION, STORAGE, UTENSIL WASHING, BAR, AND SALAD-N UNIT AREAS ARE TO HAVE A MINIMUM LIGHT INTENSITY OF 50 FOOT-CANDLES AS MEASURED 30 INCHES ABOVE THE FLOOR. PROTECTIVE LENSES, LIGHT TUBE WITH END CAPS, AND SAFETY-COATED BULBS ARE REQUIRED FOR LIGHT FIXTURES IN THE ABOVE-NAMED AREAS. TRACK CAN, AND SHATTERPROOF PENDENT LIGHTING FIXTURES NEED TO FULLY ENCASE THE BULB. SODIUM OR MERCURY VAPOR LIGHT FIXTURES NEED TO BE INSTALLED WITH APPROVED SAFETY SHIELDS AND GUARDS.

8) FINISHES IN THE FOOD PREPARATION, STORAGE AREAS (INCLUDING LOWER LEVELS AND MEZZANINES) UTENSIL WASHING, BAR, PAPERS, DRY-STORAGE AND BAR STATIONS, SALAD BARS, AND JANITORIAL CLOSETS SHALL MEET THE FOLLOWING GENERAL STANDARDS.

A) FLOOR FINISHES SHALL CONSIST OF A COMMERCIAL GRADE, LIGHT-COLORED, NON-ABSORBENT, GREASE-RESISTANT, AND EASILY CLEANABLE MATERIAL.

B) A COVED RADIUS (3/8 INCH OR GREATER) AND A TIGHT SEAL ARE REQUIRED AT THE FLOOR/WALL JUNCTURE. THE FLOOR FINISH DETERMINES THE TYPE OF COVING MATERIAL. TILE INSTALLED ON TOP OF TILE OR WOOD DOES NOT MEET MINIMUM STANDARDS.

C) WALL FINISHES SHALL CONSIST OF A SMOOTH, CLEANABLE, LIGHT-COLORED AND EASILY CLEANABLE MATERIAL. ANY PAINTED SMALL SECTIONS WILL REQUIRE A SMOOTH, SEMI, OR HIGH-GLOSS FINISH.

D) CEILING FINISHES FOR CEILINGS 8' OR LESS IN HEIGHT SHALL CONSIST OF SMOOTH, CLEANABLE, NON-ABSORBENT, AND LIGHT-COLORED MATERIALS.

10) STAINLESS STEEL WALL FINISHES OR ALTERNATE WALL FINISHES ACCEPTABLE TO LOCAL FIRE PROTECTION DISTRICT SHALL BE PROVIDED BEHIND AND ADJACENT TO COOKING EQUIPMENT AND OTHER EQUIPMENT THAT PRODUCE GREASE, STEAM, OR HEAT. INSTALL THE STAINLESS STEEL OR ALTERNATE WALL FINISH ACCEPTABLE TO LOCAL FIRE PROTECTION DISTRICT FROM THE BOTTOM EDGE OF THE HOOD TO THE TOP OF THE FINISHED FLOOR AT COOKLINE, NON COUNTERTOP OR FLOOR-MOUNTED EQUIPMENT OUTSIDE OF A HOOD. THE WALL FINISH SHALL BE STAINLESS STEEL OR TILE SURROUNDING THE PIECE OF EQUIPMENT UNLESS THE PIECE OF EQUIPMENT IS 18 INCHES OFF THE WALL.

10) FLOOR FINISHES NEED TO MEET THE MINIMUM STANDARDS NOTED PREVIOUSLY. HOWEVER, PRE-FABRICATED FLOORING SUCH AS DIAMOND-PLATE ALUMINUM OR STAINLESS STEEL IS ALSO APPROVED. INTERIOR AND EXTERIOR FLOOR/WALL JUNCTIONS SHALL BE TIGHTLY SEALED BY TRIANG OR SCREED, GROUT, OR SILICONE RADIUS WALL PANELS SHALL BE VAR APPROVED.

11) EACH FOOD SERVICE FACILITY IS RESPONSIBLE FOR CONTRACTING GARBAGE AND/OR GREASE DISPOSAL SERVICE, SECURING THE LOCATION AND DETERMINING THE FREQUENCY FOR PICKUP.

12) EXTERIOR DOORS, INCLUDING DELIVERY AND RECEIVING GARAGE-STYLE DOORS SHALL BE SOLID, SELF-CLOSING, AND TIGHT FITTING. THRESHOLDS, DOOR SWEEPS, AND WEATHER STRIPPING ARE REQUIRED. THE INSTALLATION OF AN OVERHEAD MECHANICAL AIR CURTAIN IS RECOMMENDED.

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PHOENIX DESIGNS, INC. ARCHITECTURE AND PLANNING

CONSULTANT:

CLIENT:

ARCHITECT LIC.:

Interior Build-out for Taco Diner Restaurant #4
1056 N. Rte. 59 Unit #100 - Shopping Center
Aurora, IL 60504

FINISH/KITCHEN SCHEDULES,NOTES & DETAILS

REVISIONS NO.	DATE	DESCRIPTION	BY

PROJECT NO.:17508
DATE: 06-18-17
ISSUED: PERMIT SET
DRAWN BY: PC
CHECKED BY: PC
FILENAME: T04-A.DWG
SHEET NO.:

A4