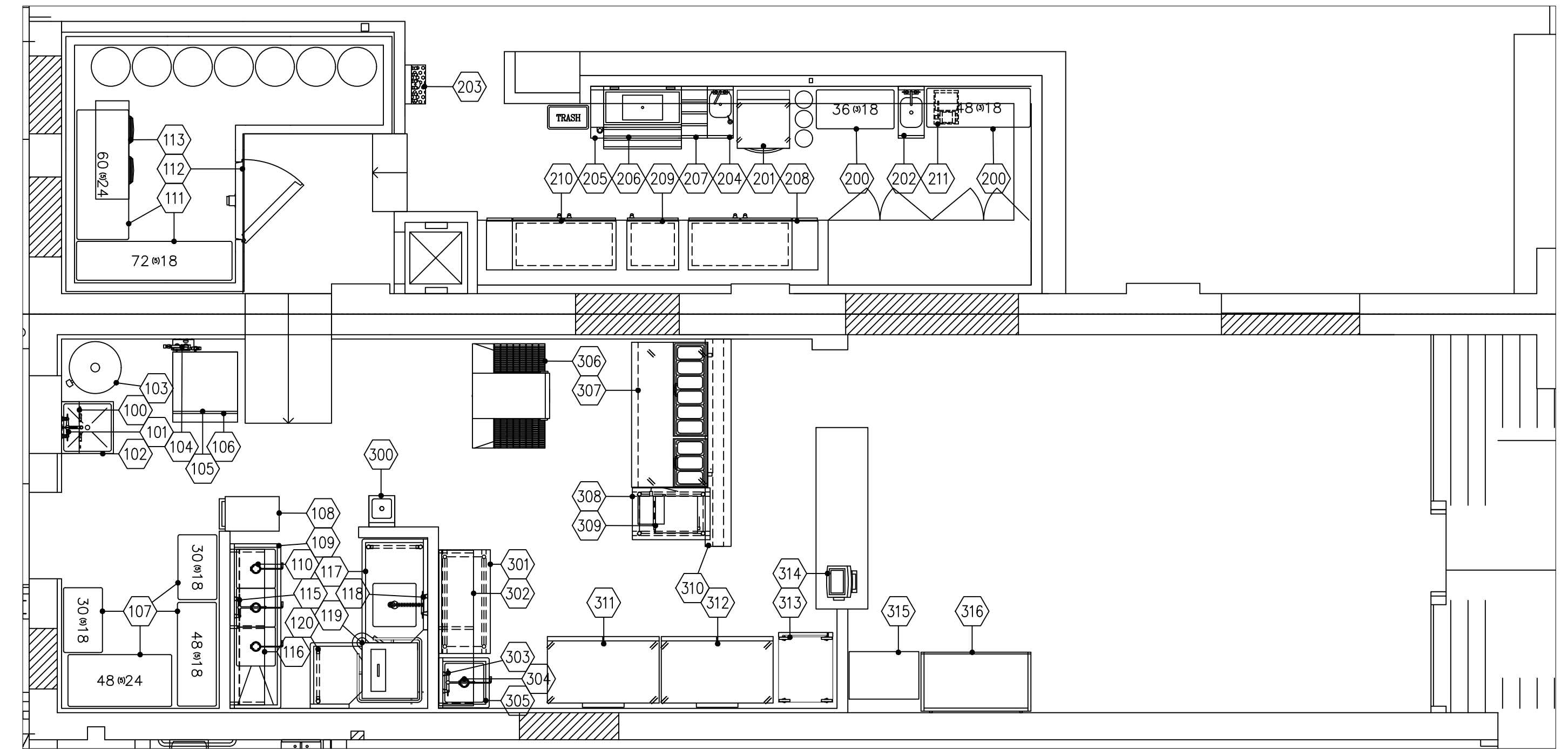
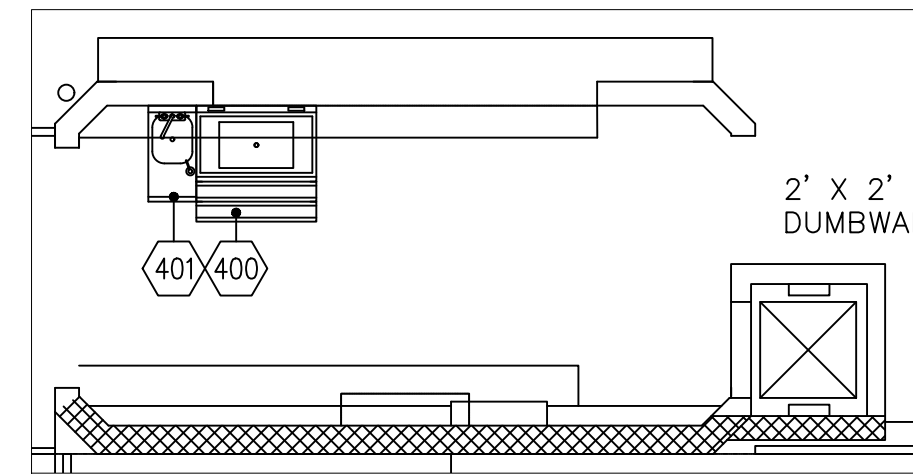


2nd FLOOR BAR EQUIPMENT FLOOR PLAN  
SCALE: 1/4"=1'-0"



1ST FLOOR EQUIPMENT FLOOR PLAN  
SCALE: 1/4"=1'-0"

EQUIPMENT SCHEDULE

PROVIDED BY GC	PROVIDED BY MEC	PROVIDED BY VENDOR	Item Number	Quantity	Model	Description	Equipment Remarks	Hard Wire Direct Cold & Plug NEMA	Voltage	Phases	Amps	Hp	Electrical Rough In AFF	Electrical Remarks	Cold Water Size	Cold Rough In AFF	Hot Water Size	Hot Rough In AFF	Indirect Waste Size	Indirect Waste In AFF	Direct Waste Size	Direct Waste Rough In AFF	Plumbing Remarks	Item Number
X			100	1	Advance Tabco	K-245	Wall Shelf w/ Mop Rack																	100
X			101	1	T&S Brass	B-0665-BSTP	Service Sink Faucet	Mount @ 66" to Shelf																101
X			102	1	Zurn	Z1996-24	Mop Sink, 24"x24" Fiberglass																	102
X			103	1	AOSmith	BTH- (A)	Water Heater, 80 Gallon		X	5-15P	115	1	12	24"										103
X			104	1	Hoshizaki	H9320-52	Water Filter System, Twin																	104
X			105	1	Hoshizaki	KM-901MAJ	Ice Machine, 900lb, Air Cooled		X		208	1	13	72"	Provide Shutoff @ Unit									105
X			106	1	Hoshizaki	B-500SF	Ice Bin, 500lb																	106
X			107	1	Quantum	GY	Wire Shelving Unit	See Written Specs for Configuration																107
X			108	1	Cambro	BC225110	Bus Cart, 15"x22", 3 Shelf																	108
X			109	1	John Boos	3B184-1D18L-X	3 Comp Sink, 18"x18" Bowls																	109
X			110	1	T&S Brass	B-3950	Twist Waste Valve																	110
X			111	1	Quantum	GY	Walk In Cooler Shelving Unit	See Written Specs for Configuration																111
X			112	1	AmeriKooler	1COMPBOX	Walk in Cooler		X		115	1	12	108"	Light Connection @ Box									112
X			113	1	AmeriKooler	BEL0065BS6EED5361	Evaporator for Cooler		X		208	1	3.4	108"	Provide Shutoff Switch inside Box									113
X			114	1	AmeriKooler	BCH0010MBACZA0000	Condenser for Cooler		X		208	1	15	RT	Rooftop Connection, Provide Shutoff									114
X			115	1	T&S Brass	B-0231	Wall Mount Faucet																	115
X			116	1	John Boos	BHS1672PR	Wall Shelf w/ Pot Rack, 16"x72"	Mount @ 72" AFF to Shelf																116
X			117	1	John Boos	SDT6-S48SBK-L	Soiled Dishtable, 48"																	117
X			118	1	T&S Brass	B-0133-B	Pre-Rinse Faucet																	118
X	X		119	1	CMA Dishmachines	C	Dishwasher, Corner		X		115	1	16	1	60"	Provide Shutoff @ Unit								119
X			120	1	John Boos	CDT6-S24SBK-R	Clean Dishtable, 24"																	120
X			200	1	Quantum	SS	Solid Shelving Unit	See Written Specs for Configuration																200
X			201	1	Jackson WWS	DELTA HT-E-SEER-S	Glasswasher, Undercounter		X		208	1	24.7	1	18"									201
X			202	1	Krowne	KR24-1C	Underbar DUMP Sink																	202
X			203	1	Micro Matic	KRONOS-6SSKRGR	6 Tap Beer System, Wall Mount																	203
X			204	1	Krowne	KR24-12ST	Underbar Hand Sink																	204
X			205	1	Krowne	KR19-4SH-L	Soda Gun																	205
X			206	1	Krowne	KR19-36DP-10	Ice Bin, 36"																	206
X			207	1	Krowne	KR24-12RD	Bottle Storage Unit																	207
X			208	1	Krowne	BS60	Back Bar Cabinet, Left Side Compressor		X	5-15P	115	1	4.8	1/4	24"									208
X			209	1	Krowne	FMC24	Glass Froster		X	5-15P	115	1	5.2	1/3	24"									209
X			210	1	Krowne	BS60	Back Bar Cabinet, Right Side Compressor		X	5-15P	115	1	4.8	1/4	24"									210
X			211	1	By Vendor	TBD	Carbonator																	211
X			300	1	John Boos	PBHS-W-0909-P-SSLR-X	Hand Sink w/ L&R Side Splashes	Mount @ 34" AFF to top of Sink Bowl																300
X			301	1	John Boos	ST6RS-2448SSK-X	Work Table, 24"x48" w/ Undershelf																	301
X			302	1	John Boos	EW58-1660-X	Wall Shelf, 16"x60"	Mount @ 72" AFF to Shelf																302
X			303	1	T&S Brass	B-0231	Wall Mount Faucet																	303
X			304	1	T&S Brass	B-3950	Twist Waste Valve																	304
X			305	1	John Boos	1B184-X	1 Comp Sink, 18"x18"																	305
X			306	2	TurboChef	HHC2020 VNTLSS	Ventless Conveyor Oven, Electric	Double Stacked Unit w/ Stacking Kit	X	15-50P	208	3	40	36"/60"	2 Outlets Required									306
X			307	1	Turbo Air	TPR-67SD-N	Pizza Prep Refrigerator		X	5-15P	115	1	4.2	3/8	24"									307
X			308	1	John Boos	ST6RS-2436SSK-X	Work Table, 24"x36"																	308
X			309	1	Perfect Fry	PFA375	Ventless Fryer		X	6-30P	240	1	18	48"										309
X			310	1	LEOW	SSPASSTHRUGL	Pass Thru Shelf, Single	12"x96"																310
X			311	1	Turbo Air	M3R47-2-N(-AL)(-AR)	2 Door Refrigerator		X	5-15P	115	1	2.8	1/3	48"									311
X			312	1	Turbo Air	M3F47-2-N(-AL)(-AR)	2 Door Freezer		X	5-15P	115	1	6.3	2/3	48"									312
X			313	1	Metro	C519-CFC-U	Hot Food Holding Cabinet		X	5-20P	115	1	16	48"										313
X		X	314	1	By Vendor	POSSYSTEM	POS System		X	5-15P	115	1	6	24"	Wire Inside Cabinet									314
X			315	1	Enofrigo	A1B2V4SN	Wine Refrigerator		X	5-15P	115	1	3	48"										315
X			316	1	Turbo Air	TOM-50W(B)-N	Open Display Merchandiser		X	5-20P	115	1	15.5	3/4	48"									316
X			400	1	Krowne	KR19-30DP-10	Ice Bin																	400
X			401	1	Krowne	KR24-12ST	Underbar Hand Sink																	401

REV.	ARCHITECT	STATUS
Δ		
Δ		
Δ		
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Δ		

**ARCHITECTURE WORKS**  
1550 ABBEY RD S  
CLARKDALE, ARIZONA 86324  
(480) 947-4992

**AZ-ARC**  
**ARIZONA**  
RESTAURANT CONSULTING  
7920 E. OAK STREET - SCOTTSDALE, ARIZONA 85257  
JUSTIN@AZRESTAURANTCONSULTING.COM

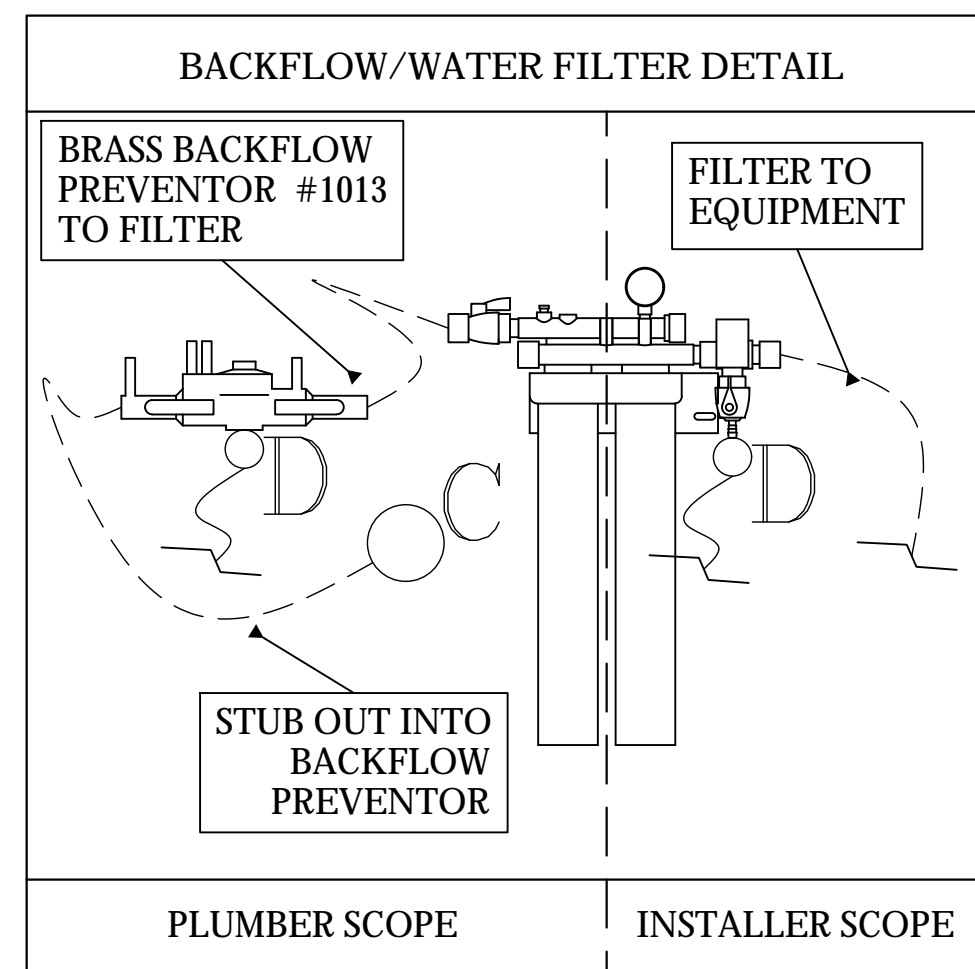
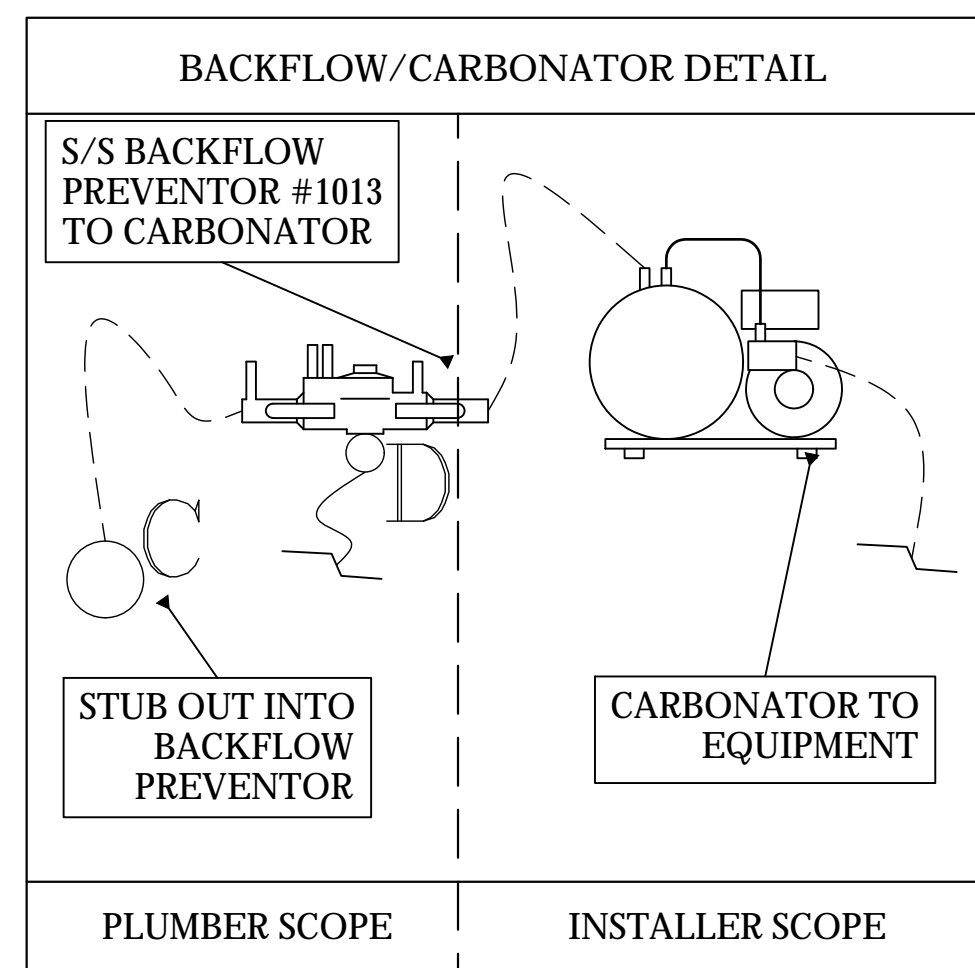
CLARKDALE NEWSTAND  
CLARKDALE, ARIZONA  
FOODSERVICE EQUIPMENT PLAN

Drawn by: **JBM**  
Checked by:  
Date: 12/12/2023  
Sheet Number:

**FS-1.0**

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- LEGEND - PLUMBING CONNECTIONS**  
NOT ALL SYMBOLS MAY BE REUSED
- UNTREATED COLD WATER STUB OUT
  - REVERSE OSMOSIS COLD WATER STUB OUT
  - UNTREATED HOT WATER STUB OUT
  - HOT/COLD WATER CONNECTION POINT TO BE INSTALLED BY PLUMBING CONTRACTOR
  - G-GAS STUB OUT AT WALL
  - GAS CONNECTION POINT TO BE INSTALLED BY PLUMBING CONTRACTOR
  - DIRECT DRAIN STUB OUT
  - DRAIN CONNECTION POINT PVC OR COPPER (AS REQUIRED) TO FLOOR SINK TO BE INSTALLED BY PLUMBING CONTRACTOR
  - FLOOR SINK, NEW
  - FLOOR SINK, EXISTING
  - FLOOR DRAIN
  - BACKFLOW PREVENTER LOCATION
  - SODA CONDUIT STUB OUT (UNDERGROUND)
  - SODA LINES (OVERHEAD)
  - BEER CONDUIT STUB OUT (UNDERGROUND)

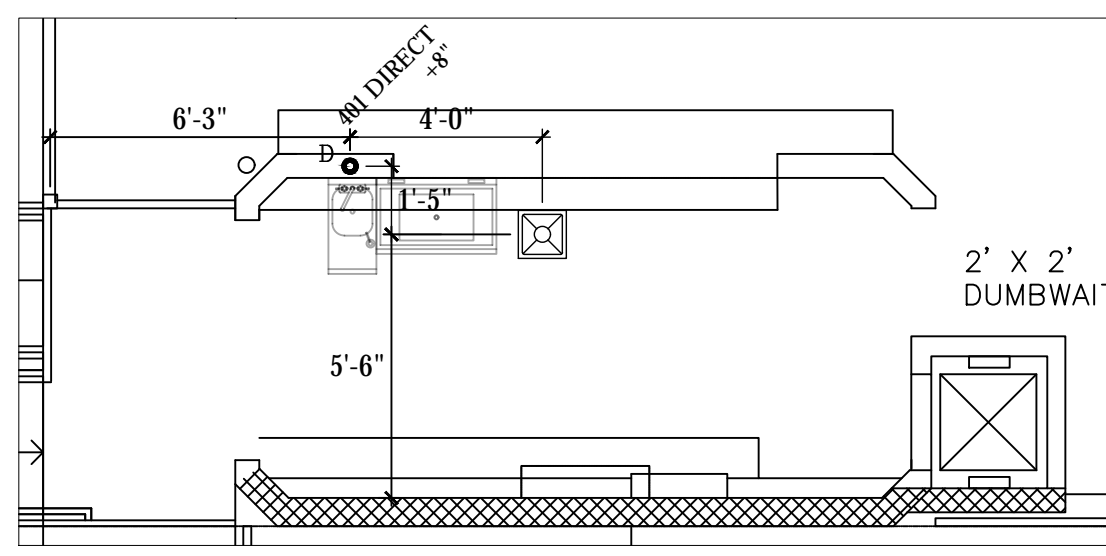
**PLUMBING SCOPE OF WORK - DRAINS**

**KEC TO PROVIDE:**

- ALL TWIST WASTE VALVES & BASKET DRAINS, AS REFLECTED ON EQUIPMENT SCHEDULE.
- INSTALLATION OF PVC DRAINS FOR ICE MACHINE AND ICE BIN WITH NECESSARY AIR VENT AS PER CODE.
- PIPE CONDENSATE DRAIN FOR WALK IN COOLER WITH 3/4" COPPER TUBING, WITH NECESSARY "P" TRAPS AS PER CODE.
- PIPE CONDENSATE DRAIN FOR WALK IN FREEZER WITH 3/4" COPPER TUBING, WITH NECESSARY "P" TRAPS AS PER CODE, PROVIDE INSULATION AND HEAT TAPE IN ALL FREEZER AREAS.

**PLUMBING CONTRACTOR TO PROVIDE:**

- RIGID DRAIN LINES FOR ALL DIRECT & INDIRECT WASTE. COPPER REQUIRED FOR HOT WATER DRAIN APPLICATIONS/PVC FOR COLD. SEE PLUMBING SCHEDULE NOTES.
- MINIMUM 1 1/2" AIR GAP ABOVE FLOOR SINK FOR ALL INDIRECT WASTE PER CODE.
- ANCHOR ALL INDIRECT PIPING MINIMUM 6" ABOVE FLOOR WITH UNI-STRUT AND STRAPS FOR CLEAN FINISH.



2nd FLOOR BAR EQUIPMENT FLOOR PLAN  
 SCALE: 1/4"=1'-0"

**PLUMBING SCOPE OF WORK - WATER**

**KEC TO PROVIDE:**

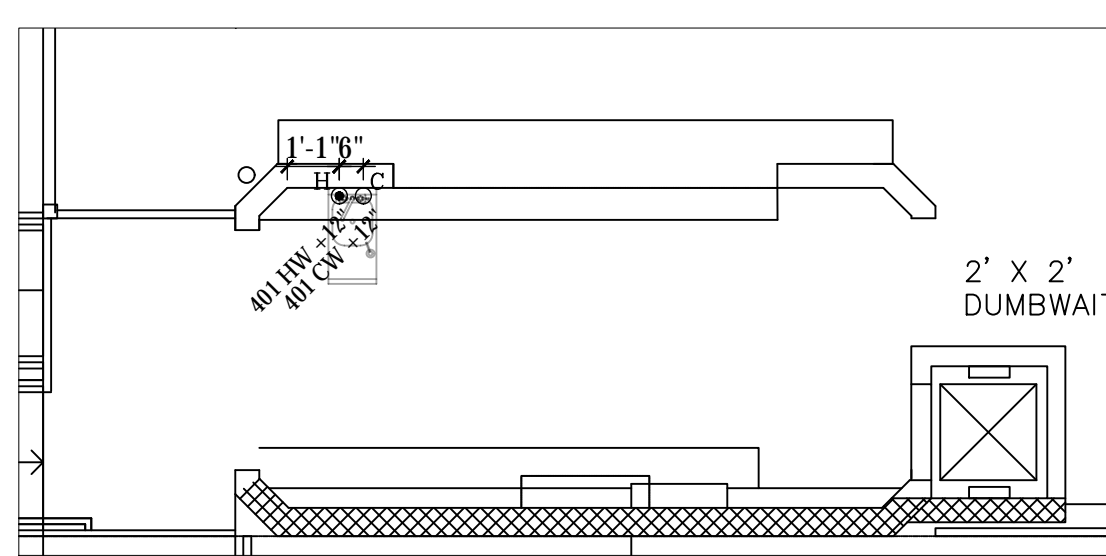
- ALL FAUCETS, AS REFLECTED ON EQUIPMENT SCHEDULE.
- WATER CONNECTION FROM ICE MACHINE FILTER TO ICE MACHINE.

**PLUMBING CONTRACTOR TO PROVIDE:**

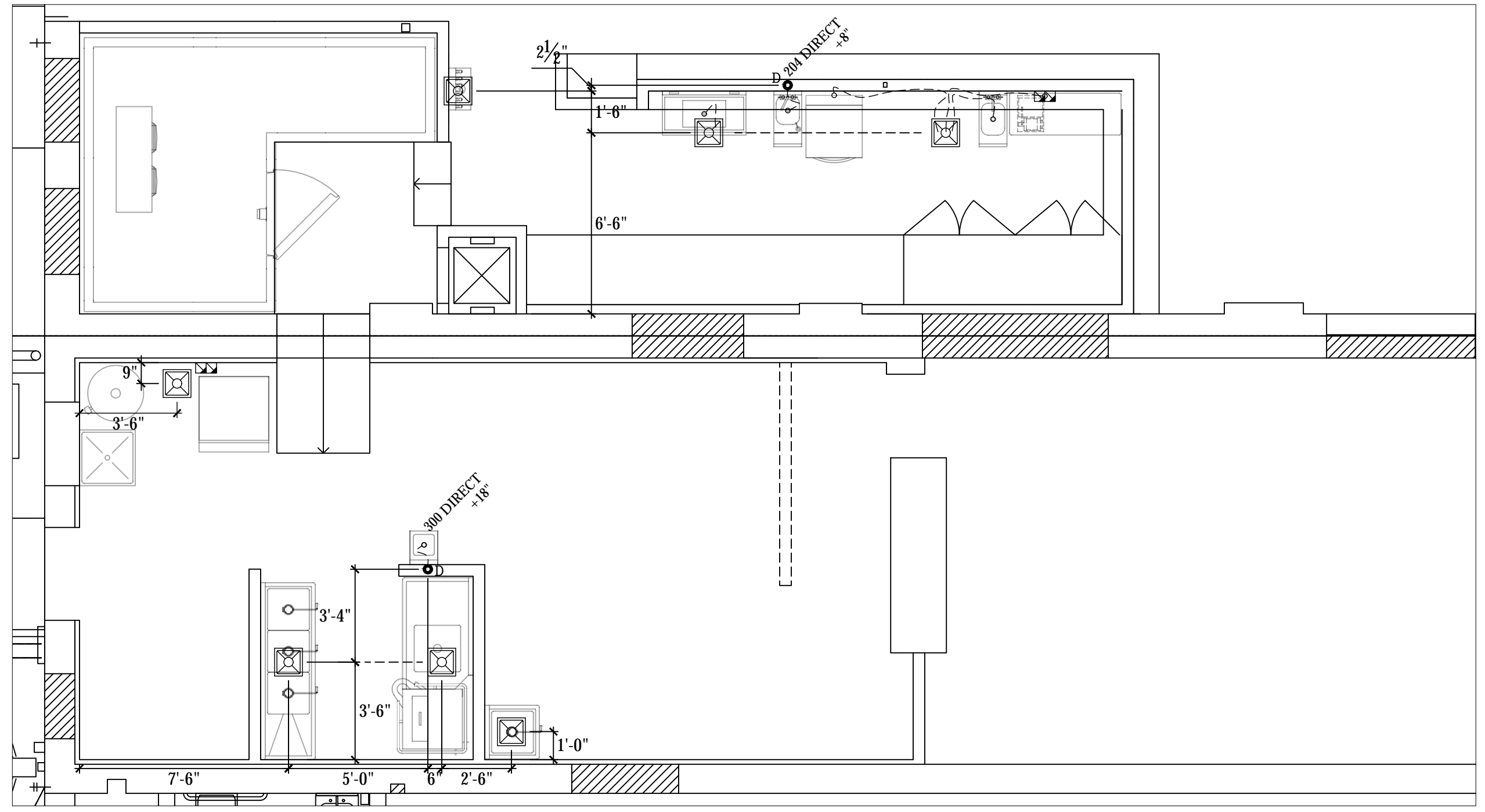
- INSTALLATION OF ALL FIXTURES PROVIDED BY KEC.
- FINAL WATER CONNECTIONS FOR ALL EQUIPMENT REQUIRED.
- CONNECTION FROM STUB OUT TO ANY WATER FILTER.
- 1/2" SHUT OFF VALVE FROM STUB OUT TO ALL WATER FILTERS REFLECTED ON THIS PLAN.
- NECESSARY BACK FLOW EQUIPMENT AT SODA EQUIPMENT, ICE MACHINE, OR ANY OTHER DIRECT WATER CONNECTION AS REQUIRED PER CODE.
- PRESSURE REGULATOR FOR PROPER INSTALLATION OF DISH MACHINE AS REQUIRED BY MANUFACTURER.

**VENDOR TRADES:**

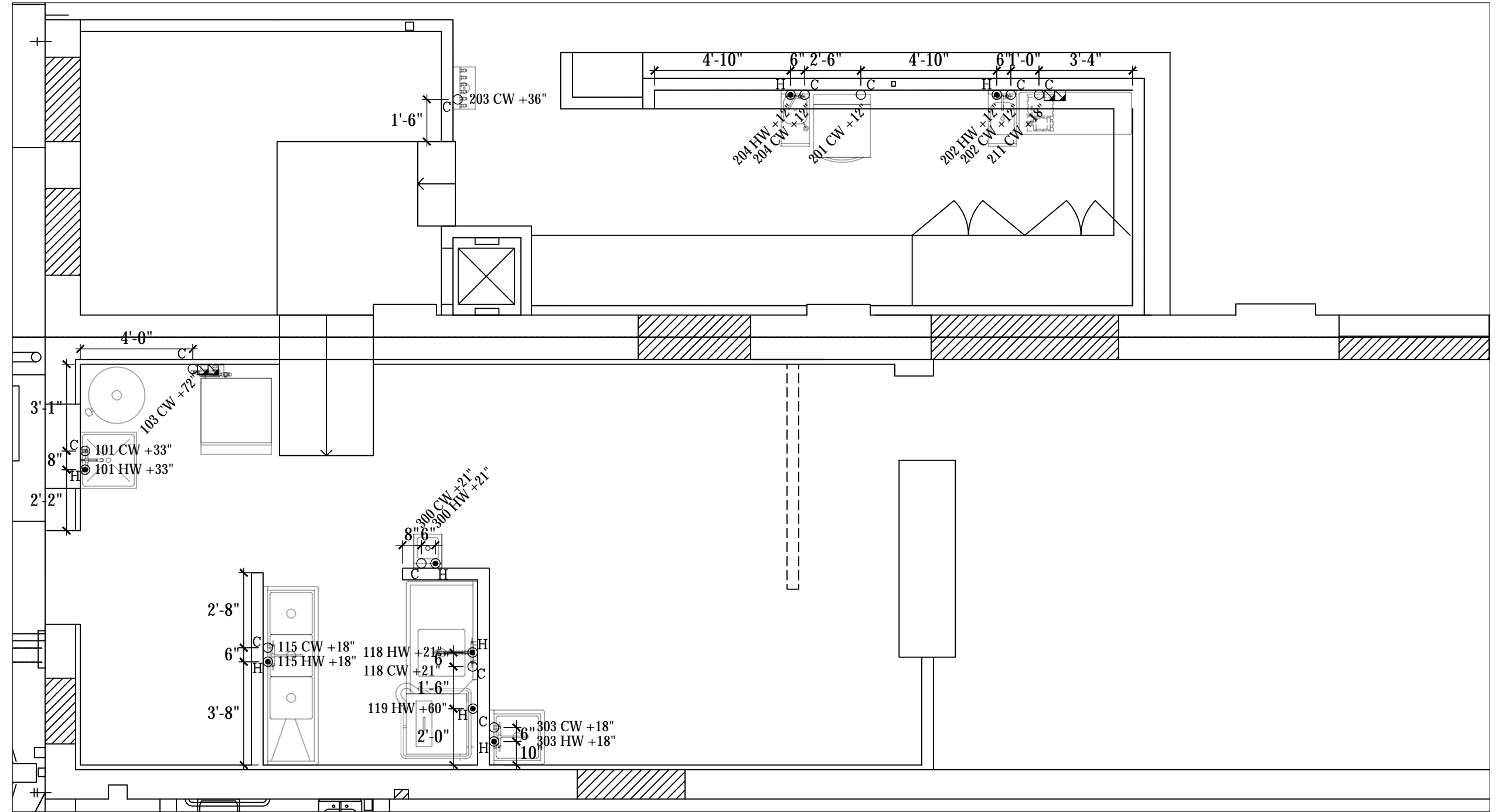
- FINAL CONNECTION FROM FILTER TO PROVIDED EQUIPMENT.



2nd FLOOR BAR EQUIPMENT FLOOR PLAN  
 SCALE: 1/4"=1'-0"



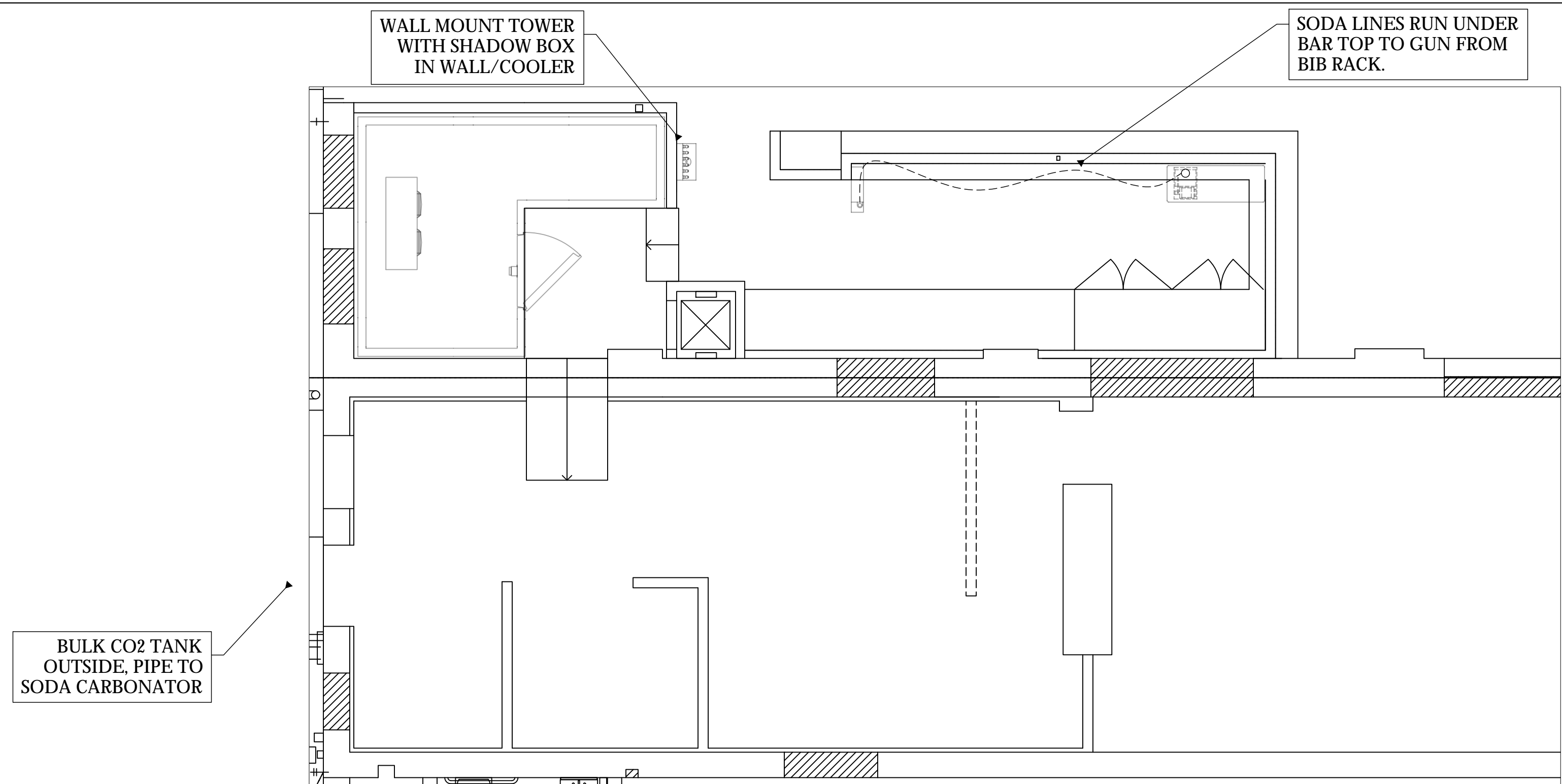
1ST FLOOR DRAIN ROUGH IN PLAN  
 SCALE: 1/4"=1'-0"



1ST FLOOR WATER ROUGH IN PLAN  
 SCALE: 1/4"=1'-0"

STATUS	-	-	-	-
	REV.	A	B	C
ARCHITECT	<b>ARCHITECTURE WORKS</b> 1550 ABBEY RD S. CLARKDALE, ARIZONA 86324 (480) 947-4992			
	 7920 E. OAK STREET - SCOTTSDALE, ARIZONA 85257 JUSTIN@AZRESTAURANTCONSULTING.COM			
CLARKDALE NEWSTAND	CLARKDALE, ARIZONA	PLUMBING ROUGH IN PLAN		
Drawn by:	JBM			
Checked by:				
Date:	12/12/2023			
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1ST FLOOR SODA/BEER ROUGH IN PLAN  
SCALE: 1/2"=1'-0"

REV.	STATUS
△	-
△	-
△	-
△	-
△	-

ARCHITECT  
**ARCHITECTURE WORKS**  
 1550 ABBEY RD S.  
 CLARKDALE, ARIZONA 86324  
 (480) 947-4992

**AZ\*RC**  
**ARIZONA**  
 RESTAURANT CONSULTING  
 7920 E. OAK STREET - SCOTTSDALE, ARIZONA 85257  
 602.699.5131  
 JUSTIN@AZRESTAURANTCONSULTING.COM

**CLARKDALE NEWSTAND**  
 CLARKDALE, ARIZONA  
**PLUMBING ROUGH IN PLAN**

Drawn by: **JBM**  
 Checked by:  
 Date: **12/12/2023**  
 Sheet Number:

**FS-2.1**

**LEGEND - PLUMBING CONNECTIONS**  
NOT ALL SYMBOLS MAY BE USED

- C UNTREATED COLD WATER STUB OUT
- C REVERSE OSMOSIS COLD WATER STUB OUT
- H ○ UNTREATED HOT WATER STUB OUT
- HOT/COLD WATER CONNECTION POINT TO BE INSTALLED BY PLUMBING CONTRACTOR
- G ○ G-GAS STUB OUT AT WALL
- GAS CONNECTION POINT TO BE INSTALLED BY PLUMBING CONTRACTOR
- D ○ DIRECT DRAIN STUB OUT
- DRAIN CONNECTION POINT PVC OR COPPER (AS REQUIRED) TO FLOOR SINK TO BE INSTALLED BY PLUMBING CONTRACTOR
- FLOOR SINK, NEW
- FLOOR SINK, EXISTING
- FLOOR DRAIN
- ⊠ BACKFLOW PREVENTER LOCATION
- SODA CONDUIT STUB OUT (UNDERGROUND)
- ⌋ SODA LINES (OVERHEAD)
- ⊗ BEER CONDUIT STUB OUT (UNDERGROUND)

**PLUMBING SCOPE OF WORK - SODA**

**KEC TO PROVIDE:**

- CO2 ALARMS AS NECESSARY PER CODE REQUIREMENTS.

**PLUMBING CONTRACTOR TO PROVIDE:**

- 6-8" PVC UNDERGROUND CONDUIT WITH MINIMUM 24" RADIUS SWEEP AS REFLECTED ON THE DETAIL ABOVE.
- NECESSARY BACK FLOW EQUIPMENT AT SODA EQUIPMENT AS PER CODE.

**ELECTRICAL CONTRACTOR TO PROVIDE:**

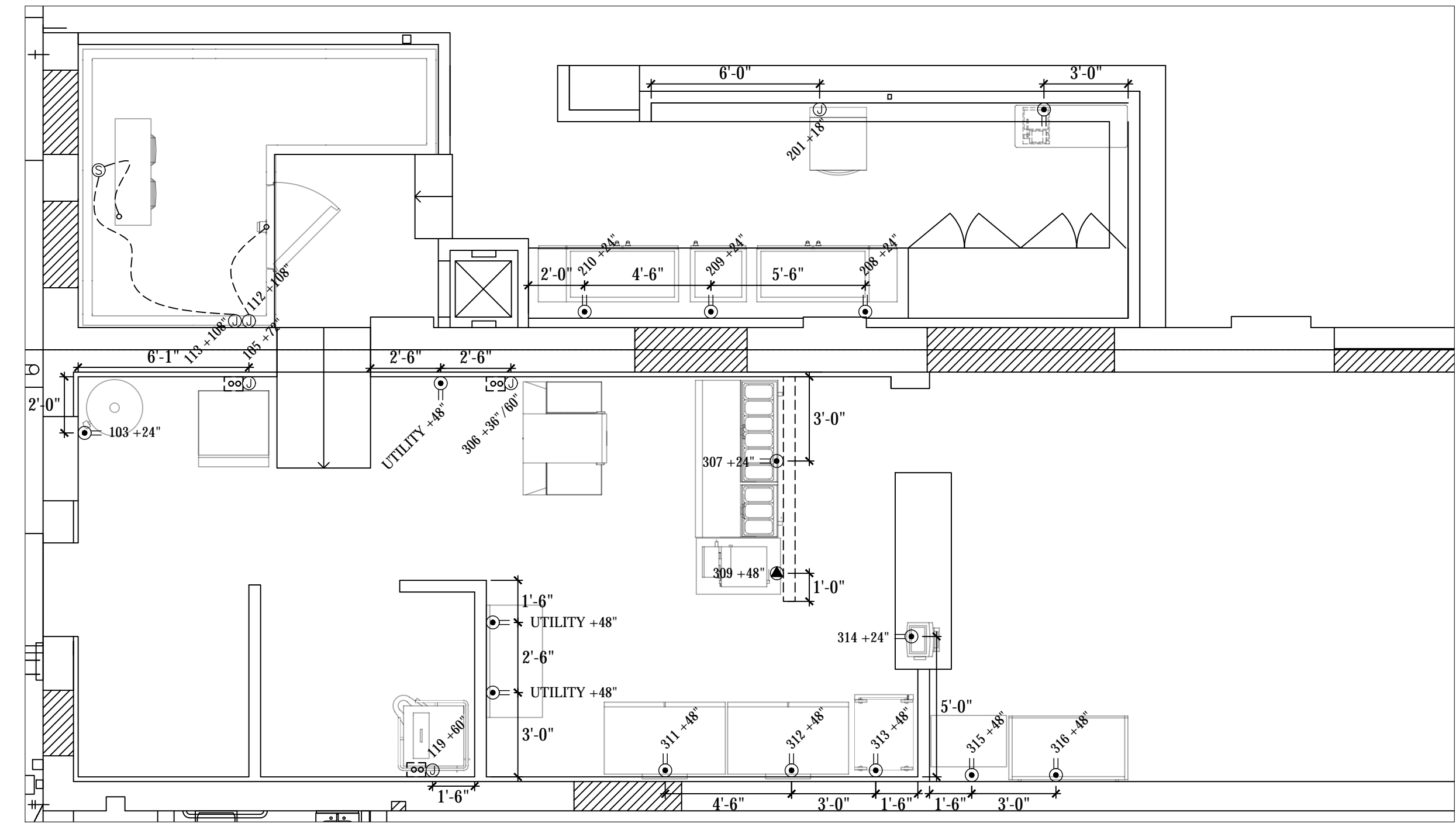
- INSTALLATION OF CO2 ALARM FOR BULK CO2 APPLICATIONS AS PER CODE REQUIREMENTS.

**VENDOR TRADES:**

- ALL NECESSARY SODA EQUIPMENT FOR OPERATION OF SYSTEM.
- INSTALLATION OF SODA LINES IN PROVIDED UNDERGROUND CONDUIT OR OVERHEAD ABOVE CEILING, AS REFLECTED ABOVE.
- TRIM REMAINING CONDUIT TO NO MORE THAN 4" ABOVE FLOOR PRIOR TO FOAMING AND FINAL SEAL AT ALL OPENINGS UPON COMPLETION OF INSTALLATION.
- PROPER UNDERBAR SECURING OF SODA GUNS AND CINCHING OF ALL LOOSE SODA LINES FOR CLEANEST POSSIBLE FINISH.

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1ST FLOOR ELECTRICAL ROUGH IN PLAN  
SCALE: 1/4" = 1'-0"

- LEGEND - ELECTRICAL CONNECTIONS**  
NOT ALL SYMBOLS MAY BE USED
- ⊕ DUPLICATION RECEPT., 15-AMP, 120-VOLT, GROUND TYPE, VERTICAL MOUNT
  - ⊙ DUPLICATION RECEPT., 20-AMP, 120-VOLT, GROUND TYPE, VERTICAL MOUNT
  - ⊕ DUPLICATION RECEPT. W/ GFI, 20-AMP, 120-VOLT, GROUND TYPE, VERTICAL MOUNT
  - ⊖ SIMPLEX RECEPT., 20-AMP, 120-VOLT, GROUND TYPE, VERTICAL MOUNT
  - ▲ SPECIAL PURPOSE OUTLET, 208/240-VOLT NEMA CONFIG. AS INDICATED, ON EQUIP. SCHEDULE AS INDICATED, GROUND TYPE, VERTICAL MOUNT
  - ⊙ JUNCTION BOX FOR DIRECT CONNECTION
  - ⊗ STUB OUT FOR UNDERGROUND CONDUIT
  - ⋯ FIELD WIRING, EXPOSED RIGID WATERTIGHT CONDUIT
  - ⋯ REMOTE CONDENSER ELECTRICAL CONNECTION OUTGOING FROM KITCHEN TO ROOFTOP
  - ⊕ MANUAL DISCONNECT SWITCH, WATERTIGHT
  - ⊙ BASIC SWITCH, WATERTIGHT

- ELECTRICAL SCOPE OF WORK**
- ELECTRICAL CONTRACTOR NOTES:**
- 1) ALL DIMENSIONS ARE TO CENTER OF OUTLET BOX.
  - 2) RUN CONDENSER POWER FROM BACK OF ICE MACHINE TO ROOFTOP WITH REFRIGERATION LINES.
  - 3) MOUNT WATERPROOF JBOX TO ICE MACHINE CONDENSER - PROVIDE SHUT OFF SWITCH WITHIN 6 FEET PER CODE - INCOMING POWER FROM ICE MACHINE TO ROOFTOP LOCATION.
  - 4) PROVIDE DIRECT SHUNT TRIP BREAKER FOR WALK IN FREEZER DOOR HEAT STRIP (BY KEC/WALK IN MANUFACTURER) AND DRAIN LINE HEATER (BY KEC) - WIRE TIME CLOCK IF SHIPPED LOOSE.
  - 5) PROVIDE DISCONNECT SWITCH FOR EACH WALK IN CONDENSER WITHIN 6 FEET PER CODE.
  - 6) WIRE EXHAUST FANS, MAKE UP AIR UNITS AND ALL DESIGNATED OUTLETS UNDER HOOD SYSTEMS INTO ELECTRICAL CONTROL PANEL (KEC PROVIDED).
- GENERAL NOTES:**
- PROVIDE GFI OUTLETS IN ALL AREAS OF THE KITCHEN.
  - DIRECT CONNECTIONS REQUIRED ARE TO BE WATERTIGHT CONDUIT

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	STATUS					
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ARCHITECT	<b>ARCHITECTURE WORKS</b> 1550 ABBEY RD S. CLARKDALE, ARIZONA 86324 (480) 947-4992					
 7920 E. OAK STREET - SCOTTSDALE, ARIZONA 85257 602.699.5131 JUSTIN@AZRESTAURANTCONSULTING.COM						
CLARKDALE NEWSTAND	CLARKDALE, ARIZONA					ELECTRICAL ROUGH IN PLAN
Drawn by:	JBM					
Checked by:						
Date:	12/12/2023					
Sheet Number:	FS-3.0					



