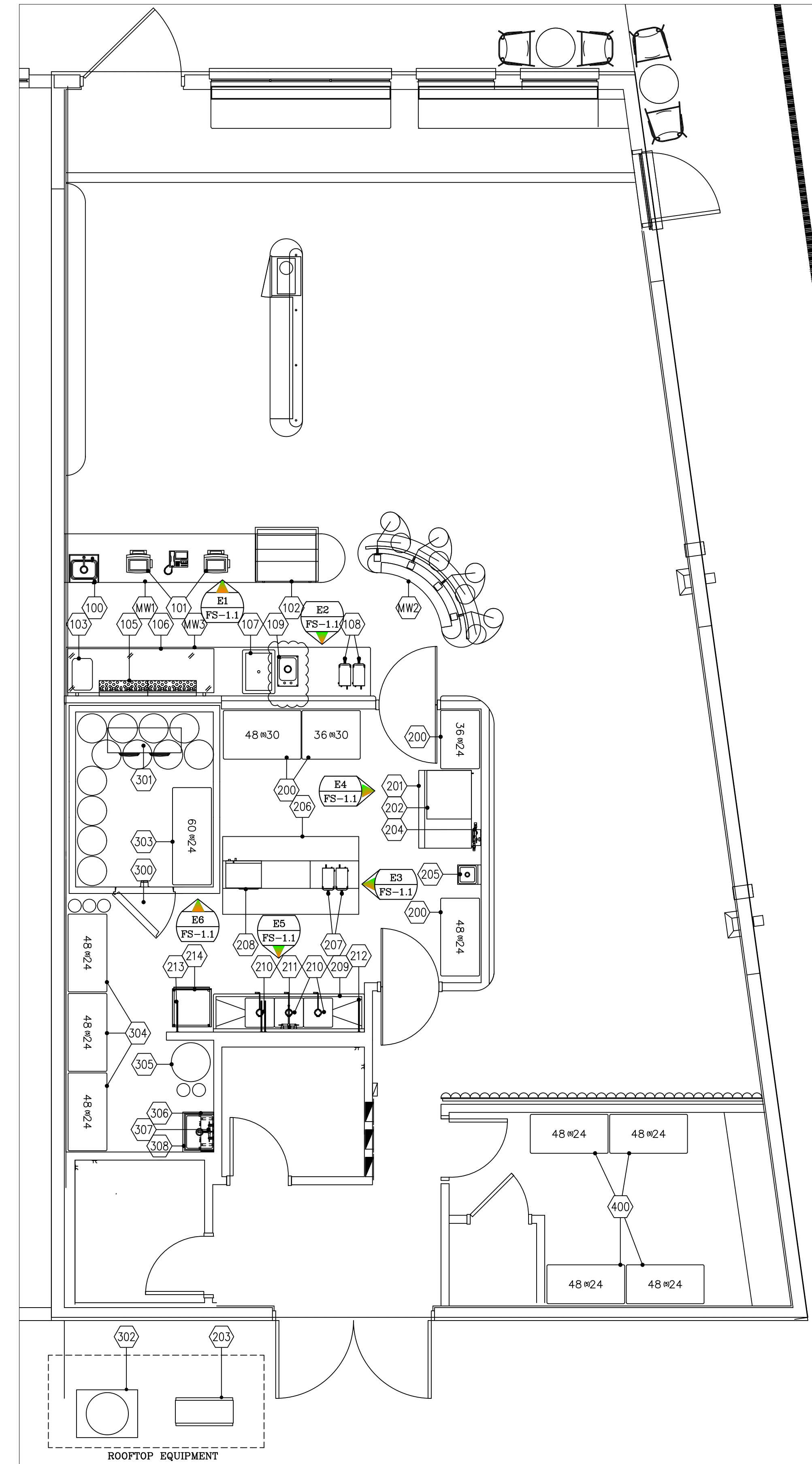



EQUIPMENT SCHEDULE

Item Number	Quantity	Description
100	1	Hand Sink
101	1	Point of Sale, Screen Only
102	1	Open Display Merchandiser
103	2	Beverage Dispenser, Electric (Cold)
104	1	Back Bar Cabinet, Refrigerated
105	2	Draft System Tower, Wall Mount
106	1	Back Bar Cooler, 3 Door
107	1	Drop-In Ice Bin
108	2	Hot Water Dispenser
109	1	Drop In Dump Sink
200	1	Wire Shelving Unit
201	1	Ice Bin, 800lb
202	1	Ice Maker, 900 lb Remote
203	1	Remote Condenser Unit
204	1	Water Filter System, Twin
205	1	Hand Sink w/ L&R Side Splashes
206	1	Work Table, 48"x84"
207	2	Hot Water Dispenser
208	1	Microwave Oven
209	1	3 Comp Sink
210	3	Twist Waste Valve
211	1	Wall Mount Faucet
212	2	Wire Wall Shelf, 18"x60"
213	2	Wire Wall Shelf, 18"x54"
214	1	Dishwasher, Undercounter, Low Temp
300	1	1 Compartment Walk in Cooler
301	1	Evaporator for Cooler
302	1	Condenser for Cooler
303	1	Walk In Cooler Shelving Unit
304	1	Dry Storage Shelving Unit
305	1	Water Softener
306	1	Wall Shelf w/ Mop Rack, 8"x24"
307	1	Service Sink Faucet
308	1	Mop Sink
400	1	Dry Storage Shelving Unit
MW1	1	POS Counter
MW2	1	Rear Service Counter

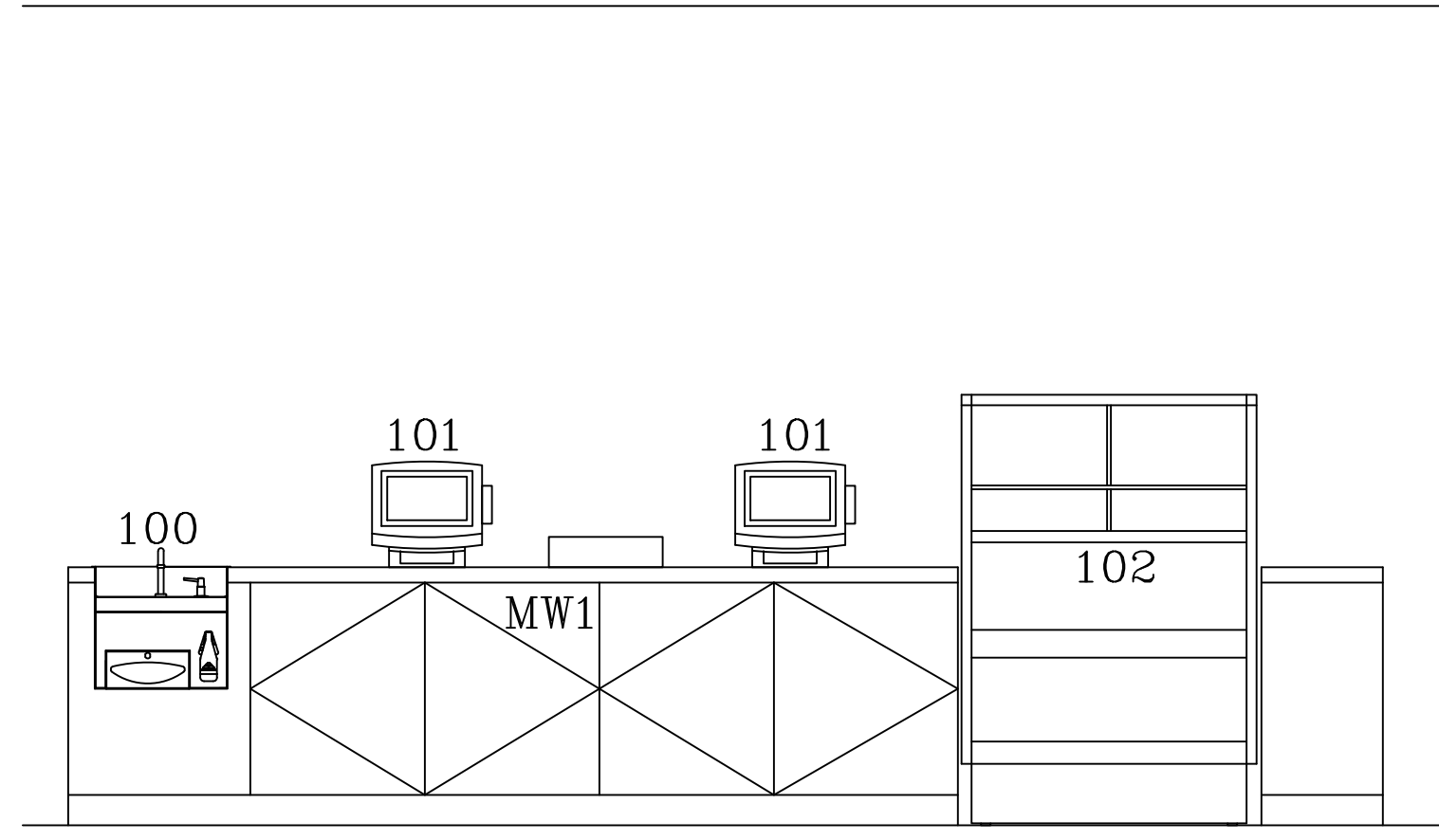


EQUIPMENT FLOOR PLAN
SCALE: 1/2"=1'-0"

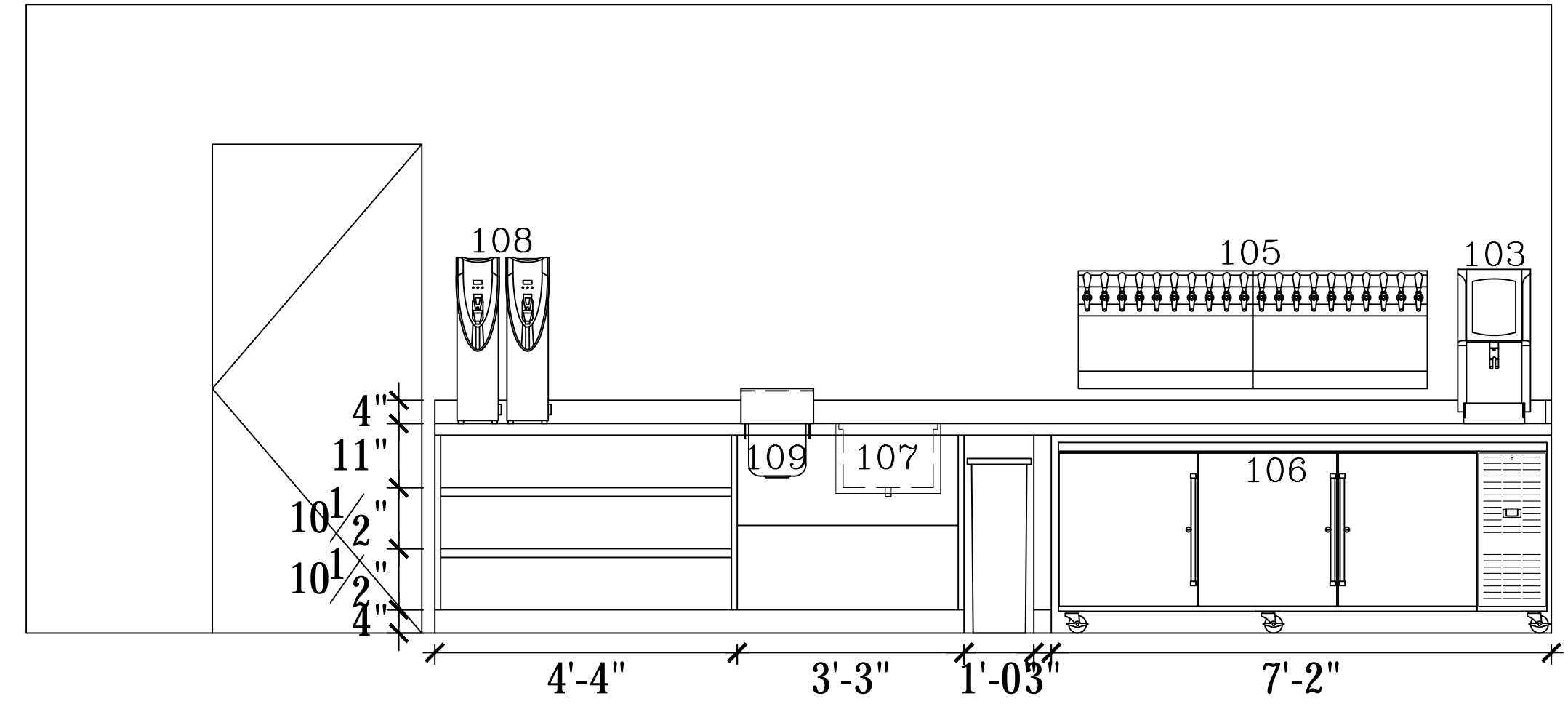
	STATUS						
		HAND SINK ADD	-	-	-	-	-
	REV.	7/17/23	-	-	-	-	-
ARCHITECT	FORS ARCHITECTURE						
							
SCENTED LEAF TEA	TUCSON, ARIZONA						FOODSERVICE EQUIPMENT PLAN
Drawn by: JBM Checked by: Date: 6/18/2023 Sheet Number:							
FS-1.0							

THIS DRAWING IS AN INSTRUMENT OF DESIGN SERVICE AND IS THE INTELLECTUAL PROPERTY OF AZ RESTAURANT CONSULTING. THIS PROPERTY MAY NOT BE REALLOCATED IN ANY FORM, BY ANY OTHER ENTITY, FOR ANY PURPOSE WITHOUT WRITTEN PERMISSION FROM AZ RESTAURANT CONSULTING, UNDER PENALTY OF LAW. THIS DRAWING IS THE CULMINATION OF CONTRACTED TIME BETWEEN OUR EXPERIENCED DESIGN CONSULTANT AND THE "OWNER"/"OWNER'S REPRESENTATIVE" WHICH REFLECTS THE JOINT OPINION OF BOTH PARTIES. THE LAYOUT(S) ABOVE ARE INTENDED TO PRESENT THE MOST EFFICIENT AND EFFECTIVE USE OF THE SPACE PROVIDED, ACCORDING TO INFORMATION UNDERSTOOD BY ALL PARTIES AT THE ORIGINAL DATE OR MOST RECENT REVISION DATE SHOWN ON THIS DRAWING. DEVIATION FROM THE DETAILS ABOVE ARE NOT THE RESPONSIBILITY OF AZ RESTAURANT CONSULTING.

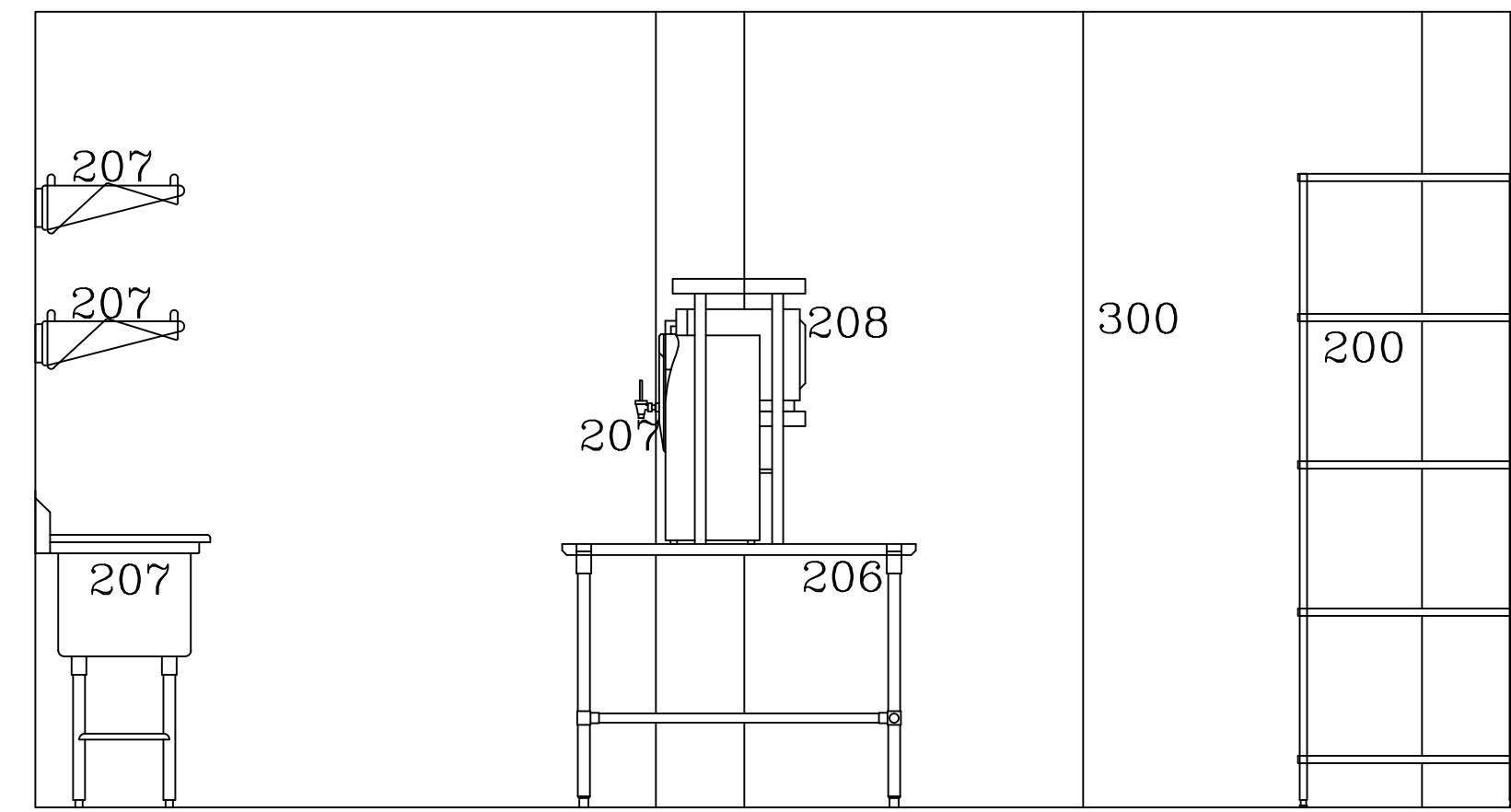
EQUIPMENT SCHEDULE		
Item Number	Quantity	Description
100	1	Hand Sink
101	1	Point of Sale, Screen Only
102	1	Open Display Merchandiser
103	2	Beverage Dispenser, Electric (Cold)
104	1	Back Bar Cabinet, Refrigerated
105	2	Draft System Tower, Wall Mount
106	1	Back Bar Cooler, 3 Door
107	1	Drop-In Ice Bin
108	2	Hot Water Dispenser
109	1	Drop In Dump Sink
200	1	Wire Shelving Unit
201	1	Ice Bin, 800lb
202	1	Ice Maker, 900 lb Remote
203	1	Remote Condenser Unit
204	1	Water Filter System, Twin
205	1	Hand Sink w/ L&R Side Splashes
206	1	Work Table, 48"x84"
207	2	Hot Water Dispenser
208	1	Microwave Oven
209	1	3 Comp Sink
210	3	Twist Waste Valve
211	1	Wall Mount Faucet
212	2	Wire Wall Shelf, 18"x60"
213	2	Wire Wall Shelf, 18"x54"
214	1	Dishwasher, Undercounter, Low Temp
300	1	1 Compartment Walk in Cooler
301	1	Evaporator for Cooler
302	1	Condenser for Cooler
303	1	Walk In Cooler Shelving Unit
304	1	Dry Storage Shelving Unit
305	1	Water Softener
306	1	Wall Shelf w/ Mop Rack, 8"x24"
307	1	Service Sink Faucet
308	1	Mop Sink
400	1	Dry Storage Shelving Unit
MW1	1	POS Counter
MW2	1	Rear Service Counter



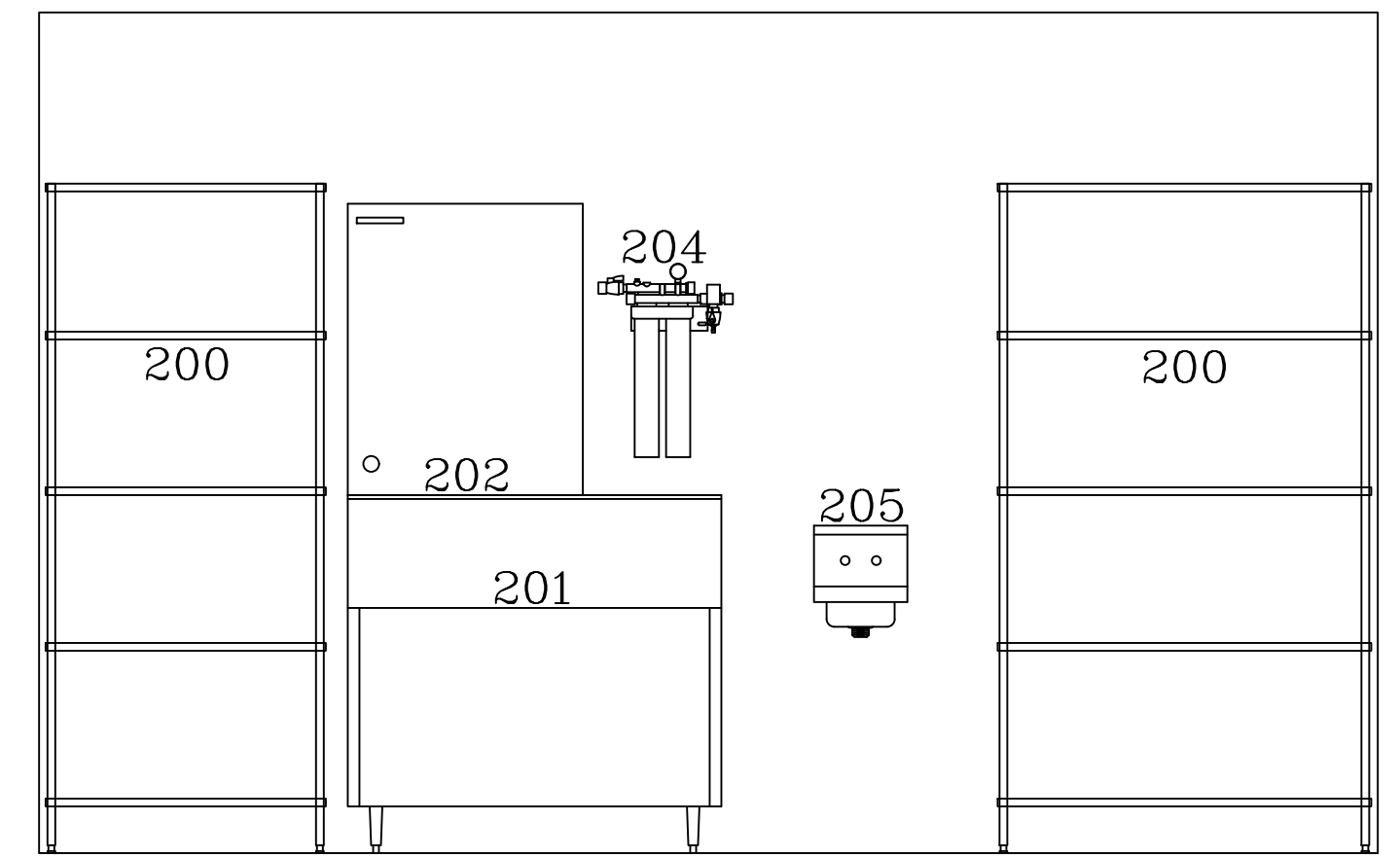
E1 POS COUNTER - NORTH
SCALE: 1/2"=1'-0"



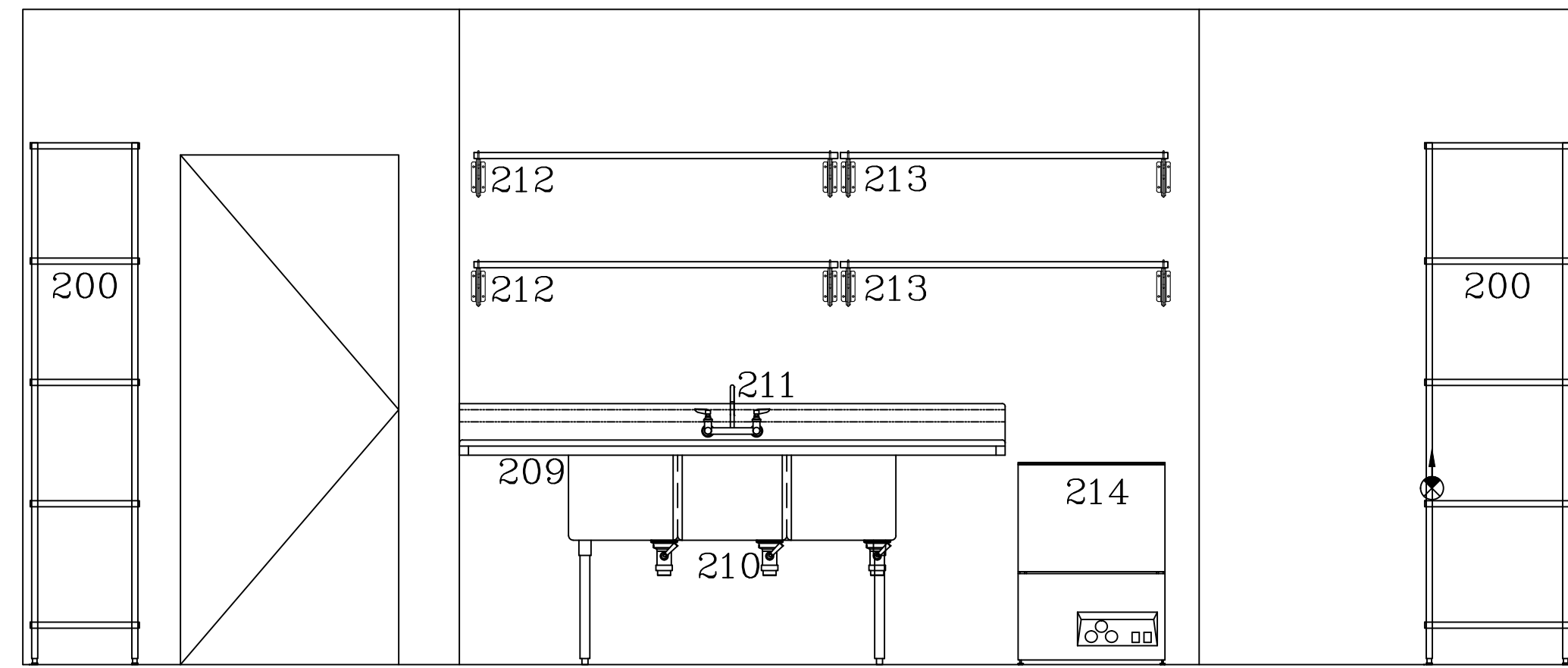
E2 BACK SERVING COUNTER - SOUTH
SCALE: 1/2"=1'-0"



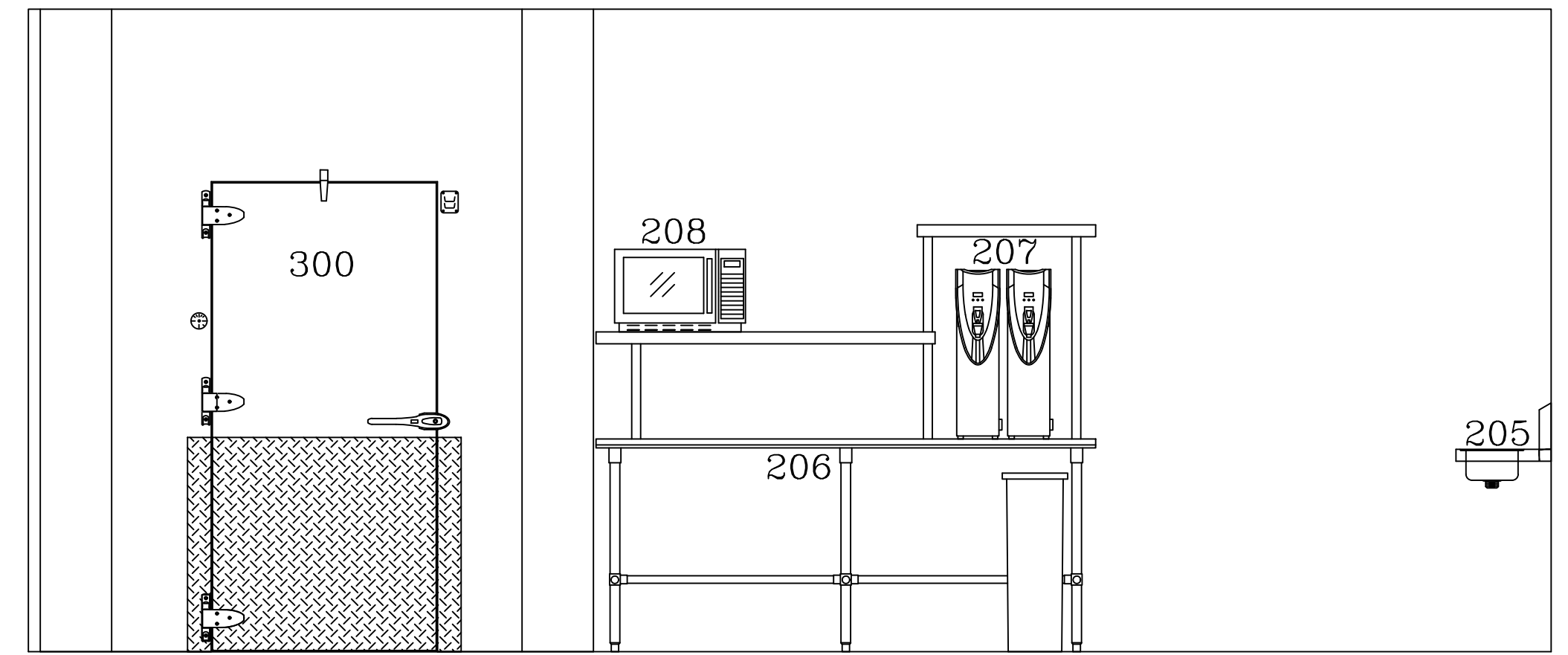
E3 BACK OF HOUSE - WEST
SCALE: 1/2"=1'-0"



E4 BACK OF HOUSE - EAST
SCALE: 1/2"=1'-0"



E5 BACK OF HOUSE - SOUTH
SCALE: 1/2"=1'-0"



E6 BACK OF HOUSE - NORTH
SCALE: 1/2"=1'-0"

REV.	DATE	DESCRIPTION
A	7/17/23	HAND SINK ADD
B		
C		
D		
E		

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

SCENTED LEAF TEA
TUCSON, ARIZONA
EQUIPMENT SCHEDULE

Drawn by: JBM
Checked by:
Date: 6/18/2023
Sheet Number:

FS-1.1

FOR REFERENCE ONLY

THIS DRAWING IS AN INSTRUMENT OF DESIGN SERVICE AND IS THE INTELLECTUAL PROPERTY OF AZ RESTAURANT CONSULTING. THIS PROPERTY MAY NOT BE REALLOCATED IN ANY FORM, BY ANY OTHER ENTITY, FOR ANY PURPOSE WITHOUT WRITTEN PERMISSION FROM AZ RESTAURANT CONSULTING, UNDER PENALTY OF LAW. THIS DRAWING IS THE CULMINATION OF CONTRACTED TIME BETWEEN OUR EXPERIENCED DESIGN CONSULTANT AND THE "OWNER"/"OWNER'S REPRESENTATIVE" WHICH REFLECTS THE JOINT OPINION OF BOTH PARTIES. THE LAYOUT(S) ABOVE ARE INTENDED TO PRESENT THE MOST EFFICIENT AND EFFECTIVE USE OF THE SPACE PROVIDED, ACCORDING TO INFORMATION UNDERSTOOD BY ALL PARTIES AT THE ORIGINAL DATE OR MOST RECENT REVISION DATE SHOWN ON THIS DRAWING. DEVIATION FROM THE DETAILS ABOVE ARE NOT THE RESPONSIBILITY OF AZ RESTAURANT CONSULTING.

EQUIPMENT SCHEDULE																											
PROVIDED BY GC	PROVIDED BY KFC	PROVIDED BY VENDOR	PROVIDED BY OWNER	Item Number	Quantity	Mfr	Model	Description	Equipment Remarks	Hard Wire Direct	Cord & Plug	NEMA	Voltage	Phase	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	Direct Waste Size	Direct Waste Rough In AFF	Plumbing Remarks	Item Number
X				100	1	Advance Tabco	7-PS-43	Hand Sink	Mount in Cabinet										1/2"	15"	1/2"	15"	1 1/2"	12"	Pipe Inside Cabinet	100	
X	X			101	1	By Vendor	POSSCREEN	Point of Sale, Screen Only			X	5-15P	115	1	6		24"	Wire Outlet Inside Cabinet								101	
X				102	1	Turbo Air	TOM-W-405B-N	Open Display Merchandiser			X	5-15P	115	1	7.3	3/4	24"	Wire Outlet Inside Cabinet								102	
X				103	2	Grindmaster-UNIC-Crathco	C-1S-16	Beverage Dispenser, Electric (Cold)			X	5-15P	120	1	5.2		48"									103	
				104		AZRC	SPARENUMB	Spare Number																		104	
X				105	2	Micro Matic	KRONOS-10SSKR	Draft System Tower, Wall Mount														1"				PVC to Floor Sink	105
X				106	1	Perlick	BBSLP84	Back Bar Cooler, 3 Door	w/ 2" Casters		X	5-15P	115	1	4.2	1/4	24"									106	
X				107	1	Krowne	D2712	Drop-In Ice Bin																		107	
X				108	2	Fetco	HWD-21022(H210210)	Hot Water Dispenser			X	5-15P	120	1	12.5		48"		1/2"	48"						108	
X				109	1	John Boos	PB-DISINK101410-P-SSLR	Drop In Dump Sink											1/2"	18"	1/2"	18"	1 1/2"			PVC to Floor Sink	109
X				200	1	Quantum	GY	Wire Shelving Unit	See Written Specs for Configuration																	200	
X				201	1	Hoshizaki	B-800SF	Ice Bin, 800lb														1"				PVC to Floor Sink	201
X				202	1	Hoshizaki	KM-901MRJ	Ice Maker, 900 lb Remote			X		208	1	12		72"		1/2"	FILT						Inlet from Filter #204, PVC to Floor Sink	202
X				203	1	Hoshizaki	URC-14F	Remote Condenser Unit			X		115	1	3.5		RT	Rooftop Connection, Provide Shutoff								203	
X				204	1	Hoshizaki	H9320-52	Water Filter System, Twin											1/2"	72"						204	
X				205	1	John Boos	PBHS-W-0909-P-SSLR-X	Hand Sink w/ L&R Side Splashes	Mount @ 34" AFF to Top of Sink									1/2"	21"	1/2"	21"	1 1/2"	18"			205	
X				206	1	John Boos	ST6RS-4884SBK	Work Table, 48"x84"																			206
X				207	2	Fetco	HWD-21022(H210230)	Hot Water Dispenser			X	6-15P	240	1	13.8		48"	Wire Outlets Under Table Overshelf								Pipe Under Table Overshelf to Units	207
X				208	1	ACP	RCS10TS	Microwave Oven	Mount @ 54" AFF to Top of Sink		X	5-15P	120	1	13		60"	Wire Outlet Against Walk In Cooler								208	
X				209	1	Advance Tabco	FC-3-1818-24RL-X	3 Comp Sink																		209	
X				210	3	T&S Brass	B-3950	Twist Waste Valve														1 1/2"				ABS to Floor Sink	210
X				211	1	T&S Brass	B-0231	Wall Mount Faucet										1/2"	18"	1/2"	18"					211	
X				212	2	Quantum	DWB	Wire Wall Shelf, 18"x60"	Mount @ 66" & 84" AFF to Top of Shelf																	212	
X				213	2	Quantum	DWB	Wire Wall Shelf, 18"x54"	Mount @ 66" & 84" AFF to Top of Shelf																	213	
X				214	1	By Vendor	TBD	Dishwasher, Undercounter, Low Temp	Confirm Spec w/ Vendor		X		115	1	15		24"	Confirm Electrical w/ Vendor			co	12"	1 1/2"			Copper to Floor Sink	214
X				300	1	AmeriKooler	1COMPBOX	1 Compartment Walk in Cooler			X		115	1	12		120"	Light Connection @ Box								300	
X				301	1	AmeriKooler	BEL060AS6AMAB0402	Evaporator for Cooler			X		115	1	1.8		120"					1"				Copper to Floor Sink	301
X				302	1	AmeriKooler	BCH0010MBACZA0000	Condenser for Cooler			X		208	1	10.8		RT	Rooftop Connection, Provide Shutoff								302	
X				303	1	Quantum	GY	Walk In Cooler Shelving Unit	See Written Specs for Configuration																	303	
X				304	1	Quantum	GY	Dry Storage Shelving Unit	See Written Specs for Configuration																	304	
X	X			305	1	By Vendor	TBD	Water Softener			X	5-15P	115	1	12		60"	Confirm Spec w/ Vendor			3/4"	60"	1 1/2"			Copper to Floor Sink	305
X				306	1	John Boos	PB-MSS824-X	Wall Shelf w/ Mop Rack, 8"x24"	Mount @ 72" AFF to Top of Shelf																	306	
X				307	1	T&S Brass	B-0665-BSTP	Service Sink Faucet										1/2"	33"	1/2"	33"					307	
X				308	1	John Boos	PBMS2016-6-X	Mop Sink																3"	0"	308	
X				400	1	Quantum	GY	Dry Storage Shelving Unit	See Written Specs for Configuration																	400	
X				MW1	1	By GC	Custom	POS Counter	See Architectural for Details																	MW1	
X				MW2	1	By GC	Custom	Rear Service Counter	See Architectural for Details																	MW2	

STATUS					
HAND SINK ADD					
REV.	7/17/23				
ARCHITECT	FORS ARCHITECTURE				



SCENTED LEAF TEA
TUCSON, ARIZONA
EQUIPMENT SCHEDULE
















Drawn by: JBM
Checked by:
Date: 6/18/2023
Sheet Number:

FS-1.2

"FOR REFERENCE ONLY"

THIS DRAWING IS AN INSTRUMENT OF DESIGN SERVICE AND IS THE INTELLECTUAL PROPERTY OF AZ RESTAURANT CONSULTING. THIS PROPERTY MAY NOT BE REALLOCATED IN ANY FORM, BY ANY OTHER ENTITY, FOR ANY PURPOSE WITHOUT WRITTEN PERMISSION FROM AZ RESTAURANT CONSULTING, UNDER PENALTY OF LAW. THIS DRAWING IS THE CULMINATION OF CONTRACTED TIME BETWEEN OUR EXPERIENCED DESIGN CONSULTANT AND THE "OWNER"/"OWNER'S REPRESENTATIVE" WHICH REFLECTS THE JOINT OPINION OF BOTH PARTIES. THE LAYOUT(S) ABOVE ARE INTENDED TO PRESENT THE MOST EFFICIENT AND EFFECTIVE USE OF THE SPACE PROVIDED, ACCORDING TO INFORMATION UNDERSTOOD BY ALL PARTIES AT THE ORIGINAL DATE OR MOST RECENT REVISION DATE SHOWN ON THIS DRAWING. DEVIATION FROM THE DETAILS ABOVE ARE NOT THE RESPONSIBILITY OF AZ RESTAURANT CONSULTING.

LEGEND - PLUMBING CONNECTIONS

- NOT ALL SYMBOLS MAY BE USED
-  UNTREATED COLD WATER STUB OUT
 -  REVERSE OSMOSIS COLD WATER STUB OUT
 -  SOFTENED 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.

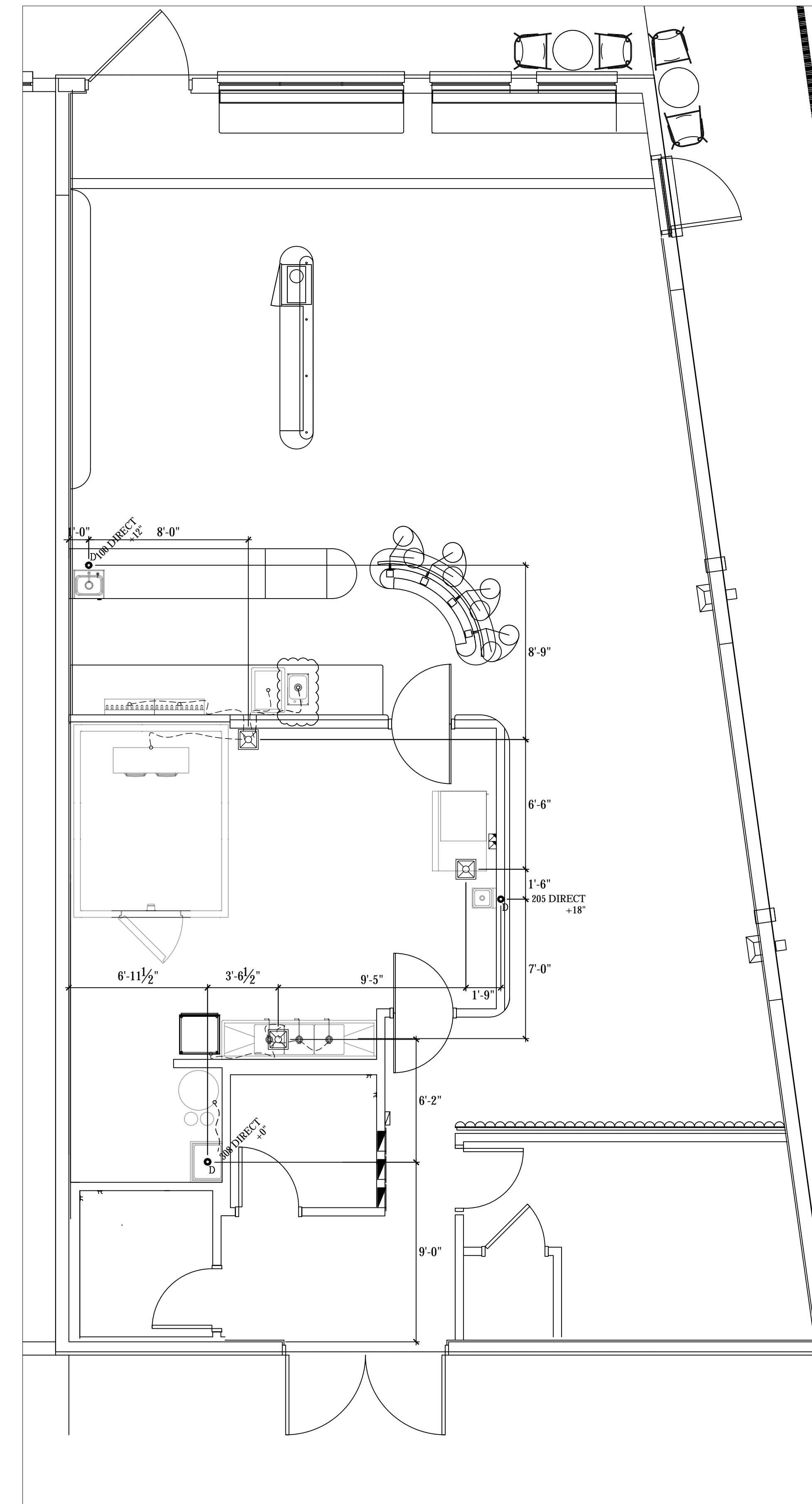
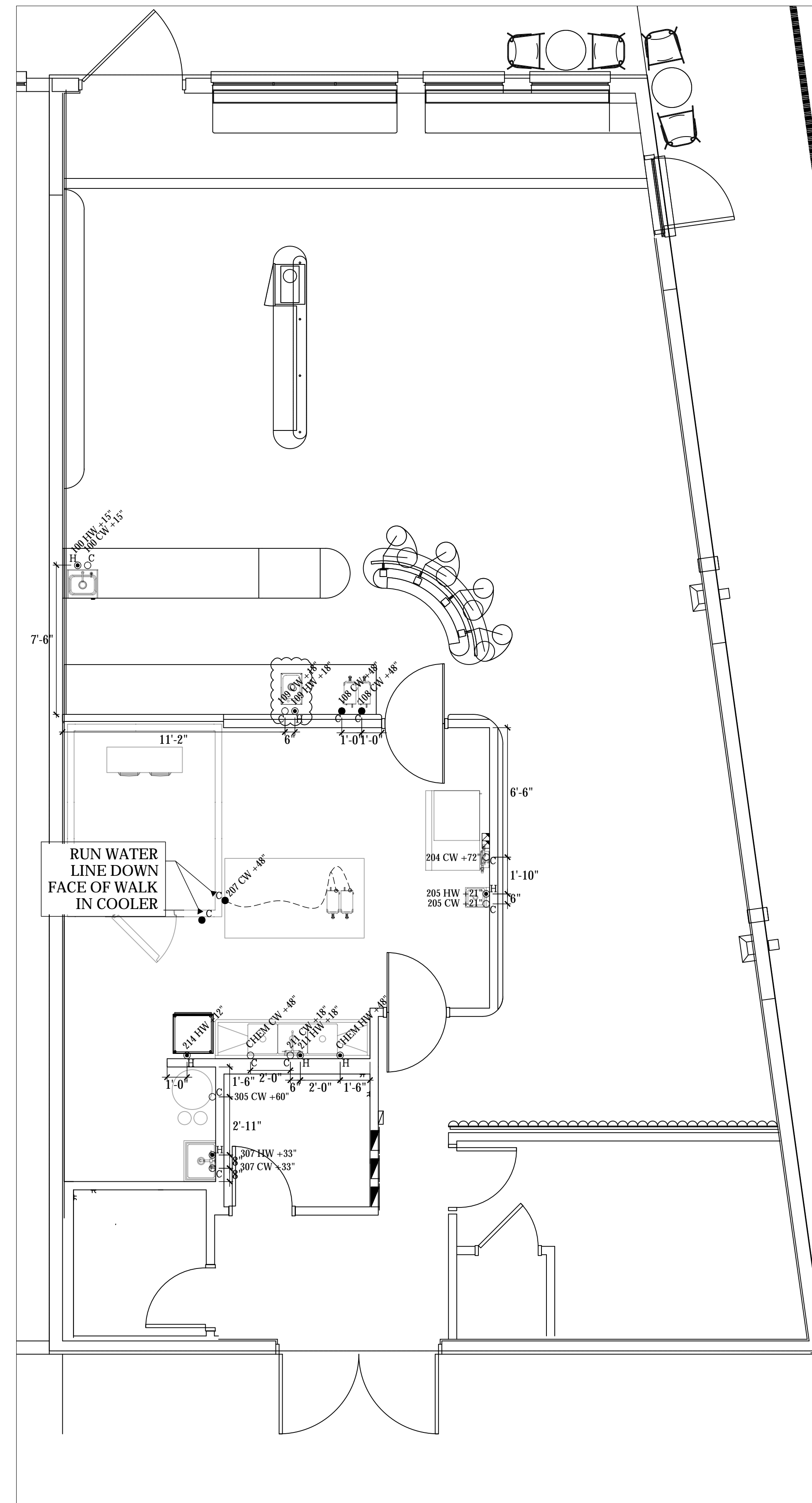
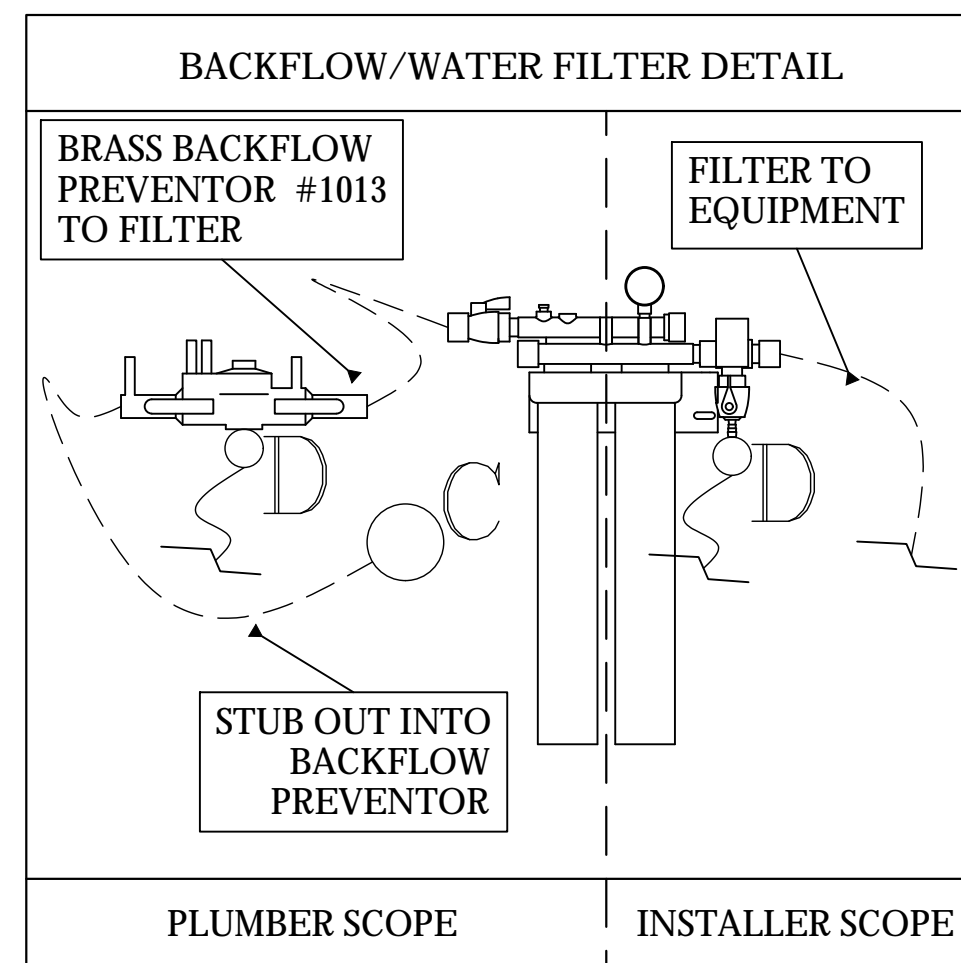
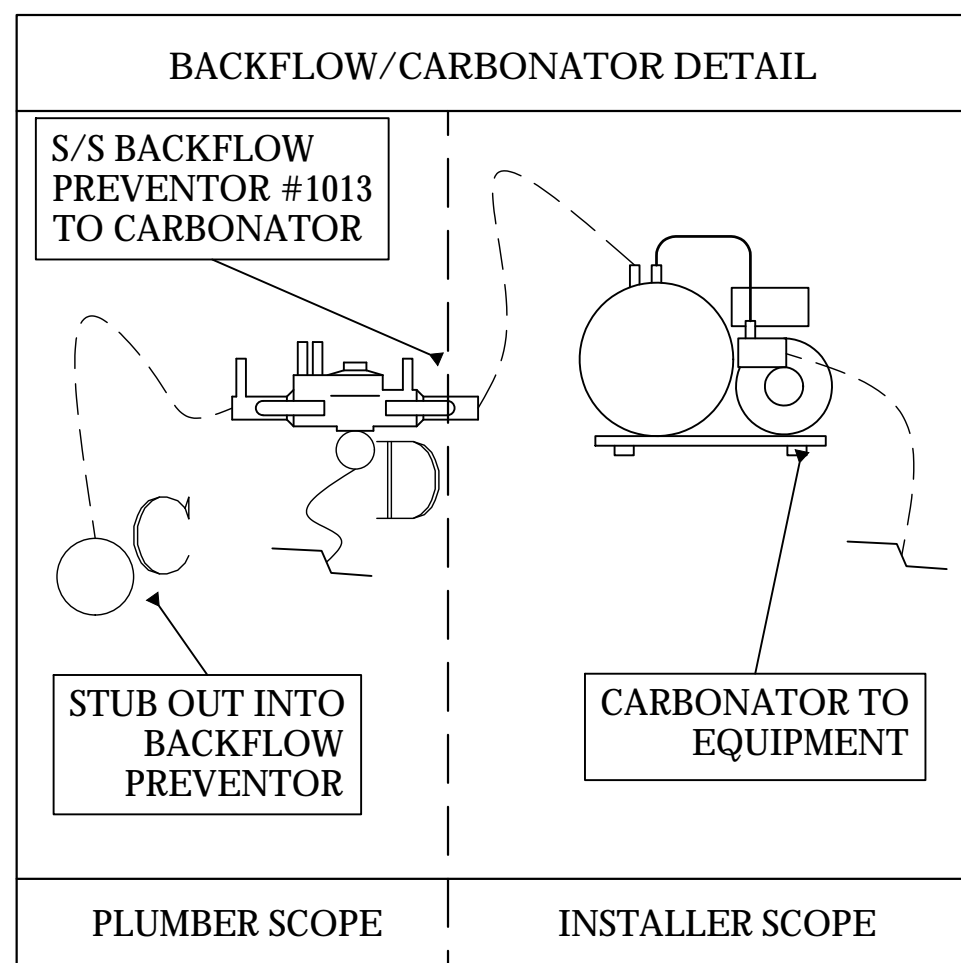
- PLUMBING CONTRACTOR TO PROVIDE:**
- RIGID DRAIN LINES FOR ALL DIRECT & INDIRECT WASTE. COPPER REQUIRED FOR HOT WATER DRAIN APPLICATIONS/PVC FOR COLD. SEE PLUMBING SCHEDULE NOTES.
 - MINIMUM 1 1/2" AIR GAP ABOVE FLOOR SINK FOR ALL INDIRECT WASTE PER CODE.
 - ANCHOR ALL INDIRECT PIPING MINIMUM 6" ABOVE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

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.



FOR REFERENCE ONLY

STATUS		HAND SINK ADD	
REV.	7/17/23	-	-
ARCHITECT		FORS ARCHITECTURE	
SCENTED LEAF TEA		TUCSON, ARIZONA	
PLUMBING ROUGH IN PLAN		AZ*RC ARIZONA RESTAURANT CONSULTING 7920 E. OAK STREET - SCOTTSDALE, ARIZONA 85257 JUSTIN@AZRESTAURANTCONSULTING.COM	
Drawn by:	JBM	Checked by:	
Date:	6/18/2023	Sheet Number:	
FS-2.0			

THIS DRAWING IS AN INSTRUMENT OF DESIGN SERVICE AND IS THE INTELLECTUAL PROPERTY OF AZ RESTAURANT CONSULTING. THIS PROPERTY MAY NOT BE REALLOCATED IN ANY FORM, BY ANY OTHER ENTITY, FOR ANY PURPOSE WITHOUT WRITTEN PERMISSION FROM AZ RESTAURANT CONSULTING, UNDER PENALTY OF LAW. THIS DRAWING IS THE CULMINATION OF CONTRACTED TIME BETWEEN OUR EXPERIENCED DESIGN CONSULTANT AND THE "OWNER"/"OWNER'S REPRESENTATIVE" WHICH REFLECTS THE JOINT OPINION OF BOTH PARTIES. THE LAYOUT(S) ABOVE ARE INTENDED TO PRESENT THE MOST EFFICIENT AND EFFECTIVE USE OF THE SPACE PROVIDED, ACCORDING TO INFORMATION UNDERSTOOD BY ALL PARTIES AT THE ORIGINAL DATE OR MOST RECENT REVISION DATE SHOWN ON THIS DRAWING. DEVIATION FROM THE DETAILS ABOVE ARE NOT THE RESPONSIBILITY OF AZ RESTAURANT CONSULTING.

LEGEND - ELECTRICAL CONNECTIONS

- NOT ALL SYMBOLS MAY BE USED
- ⊖ DUPLEX RECEPT., 15-AMP, 120-VOLT, GROUND TYPE, VERTICAL MOUNT
 - ⊕ DUPLEX RECEPT., 20-AMP, 120-VOLT, GROUND TYPE, VERTICAL MOUNT
 - ⊖/⊕ DUPLEX 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

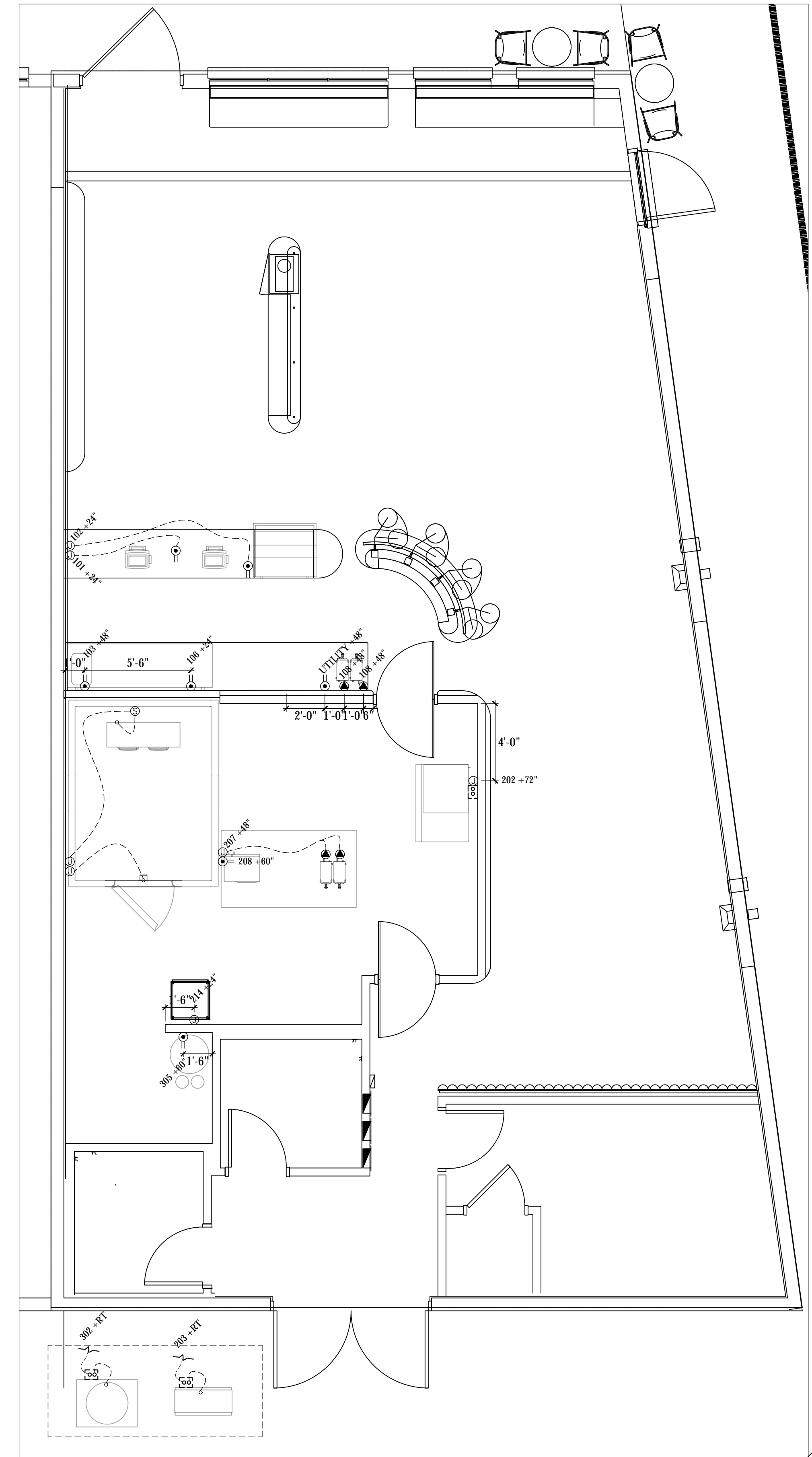
ELECTRICAL SCOPE OF WORK

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



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

FOR REFERENCE ONLY

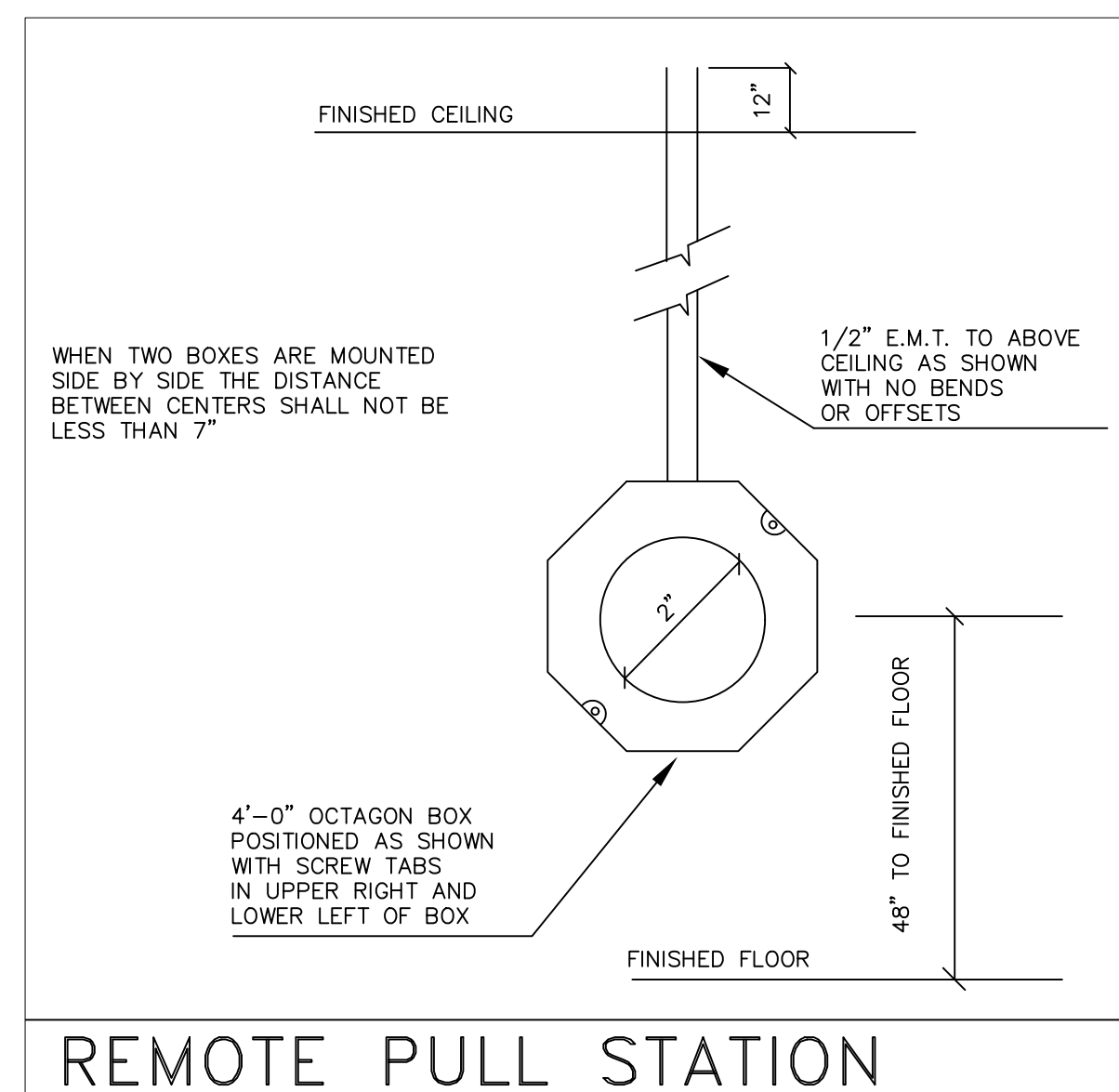
THIS DRAWING IS AN INSTRUMENT OF DESIGN SERVICE AND IS THE INTELLECTUAL PROPERTY OF AZ RESTAURANT CONSULTING. THIS PROPERTY MAY NOT BE REALLOCATED IN ANY FORM, BY ANY OTHER ENTITY, FOR ANY PURPOSE WITHOUT WRITTEN PERMISSION FROM AZ RESTAURANT CONSULTING, UNDER PENALTY OF LAW. THIS DRAWING IS THE CULMINATION OF CONTRACTED TIME BETWEEN OUR EXPERIENCED DESIGN CONSULTANT AND THE "OWNER"/"OWNER'S REPRESENTATIVE" WHICH REFLECTS THE JOINT OPINION OF BOTH PARTIES. THE LAYOUT(S) ABOVE ARE INTENDED TO PRESENT THE MOST EFFICIENT AND EFFECTIVE USE OF THE SPACE PROVIDED, ACCORDING TO INFORMATION UNDERSTOOD BY ALL PARTIES AT THE ORIGINAL DATE OR MOST RECENT REVISION DATE SHOWN ON THIS DRAWING. DEVIATION FROM THE DETAILS ABOVE ARE NOT THE RESPONSIBILITY OF AZ RESTAURANT CONSULTING.

	STATUS					
		7/17/23	HAND SINK ADD	-	-	-
REV.	A	B	C	D	E	F
ARCHITECT	FORS ARCHITECTURE					
SCENTED LEAF TEA TUCSON, ARIZONA	 RESTAURANT CONSULTING 7920 E. OAK STREET - SCOTTSDALE, ARIZONA 85257 JUSTIN@AZRESTAURANTCONSULTING.COM					
ELECTRICAL ROUGH IN PLAN	Drawn by: JBM Checked by: Date: 6/18/2023 Sheet Number:					
FS-3.0						

LEGEND - MECHANICAL CONNECTIONS

NOT ALL SYMBOLS MAY BE USED.

- FIRE SUPPRESSION PULL SWITCH, OCTAGON BOX TO BE SET INSIDE WALL WITH CONCEALED CONDUIT.
- REMOTE CONDENSER LINE SET OUTGOING/INCOMING FROM KITCHEN TO ROOFTOP.
- FLU EXHAUST CONNECTION POINT FOR WATER HEATER, INSTALLED BY PLUMBER
- FIRE SUPPRESSION SYSTEM TANKS & CONTROLS
- MAKE UP AIR DUCT RISER
- GREASE DUCT RISER
- AC DUCT RISER



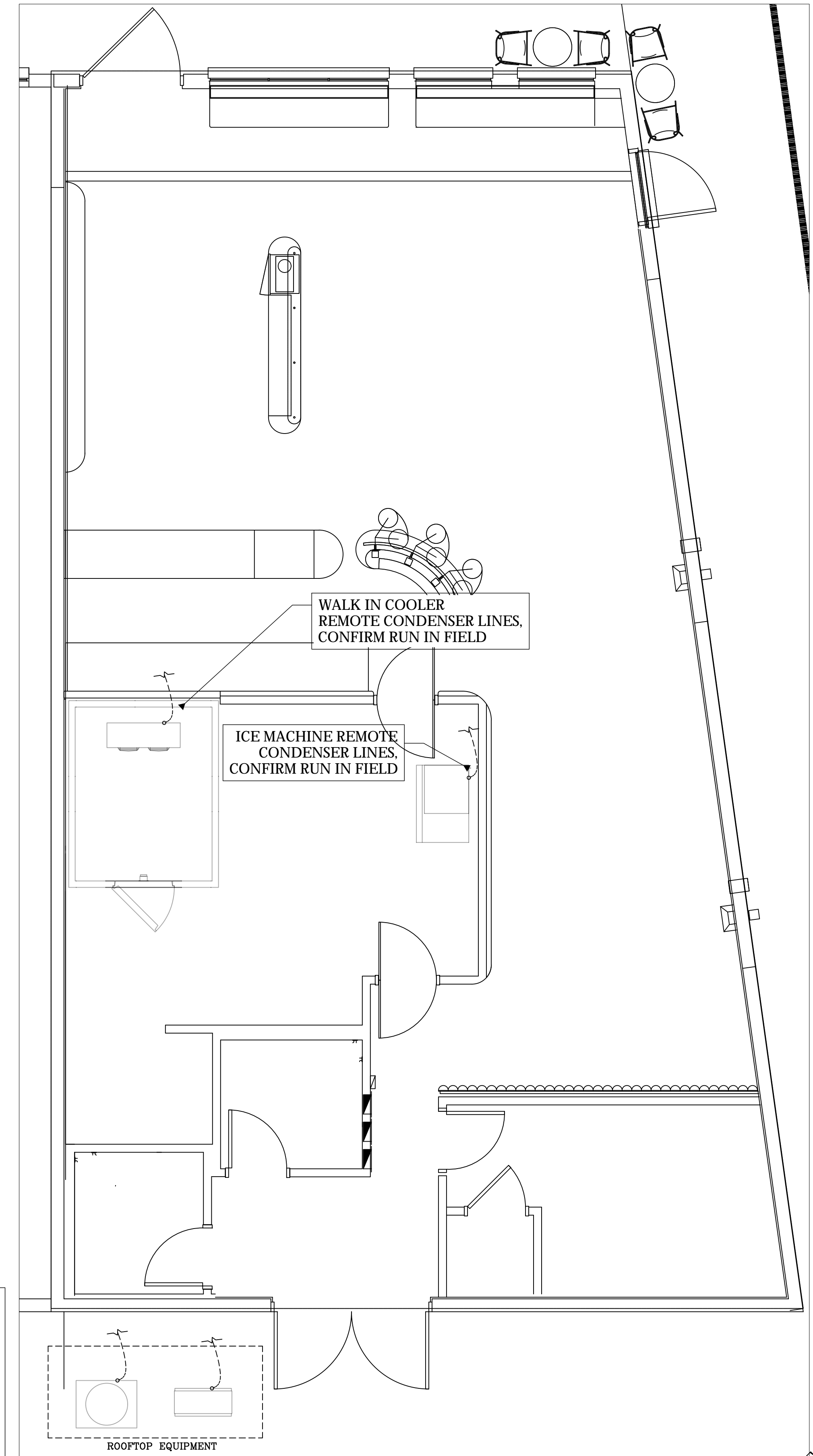
MECHANICAL SCOPE OF WORK

KEC TO PROVIDE:

- RECEIVING OF EQUIPMENT DELIVERY ONSITE.
- LOCATIONS FOR ROOF PENETRATIONS FOR REMOTE CONDENSERS WITH PVC CHASE.
- PRESSURE TREATED 4"X4" WOOD FOR SETTING OF REMOTE CONDENSERS WHEN NECESSARY.

GC/MECHANICAL CONTRACTOR TO PROVIDE:

- RECEIVING OF ROOFTOP EQUIPMENT ONSITE, ONSITE STORAGE IF NECESSARY.
- CRANE TO ROOFTOP.
- MOUNTING OF ELECTRICAL CONTROLS (IF NECESSARY).
- FINAL ELECTRICAL & PLUMBING CONNECTIONS.
- START UP AND BALANCE OF HOOD WITH AC.
- SEAL ROOF PENETRATIONS FOR REMOTE CONDENSER LINE CHASE - PROVIDE GALVANIZED "GOOSE NECK" IF PREFERRED OVER KEC PROVIDED PVC.
- CONDENSER CURBS SHOULD THEY BE REQUIRED OVER 4"X4" WOOD BY KEC.



MECHANICAL CONDITIONS PLAN

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

FOR REFERENCE ONLY

REV.	DATE	DESCRIPTION
A	7/17/23	HAND SINK ADD
B	-	-
C	-	-
D	-	-
E	-	-

ARCHITECT
FORS ARCHITECTURE

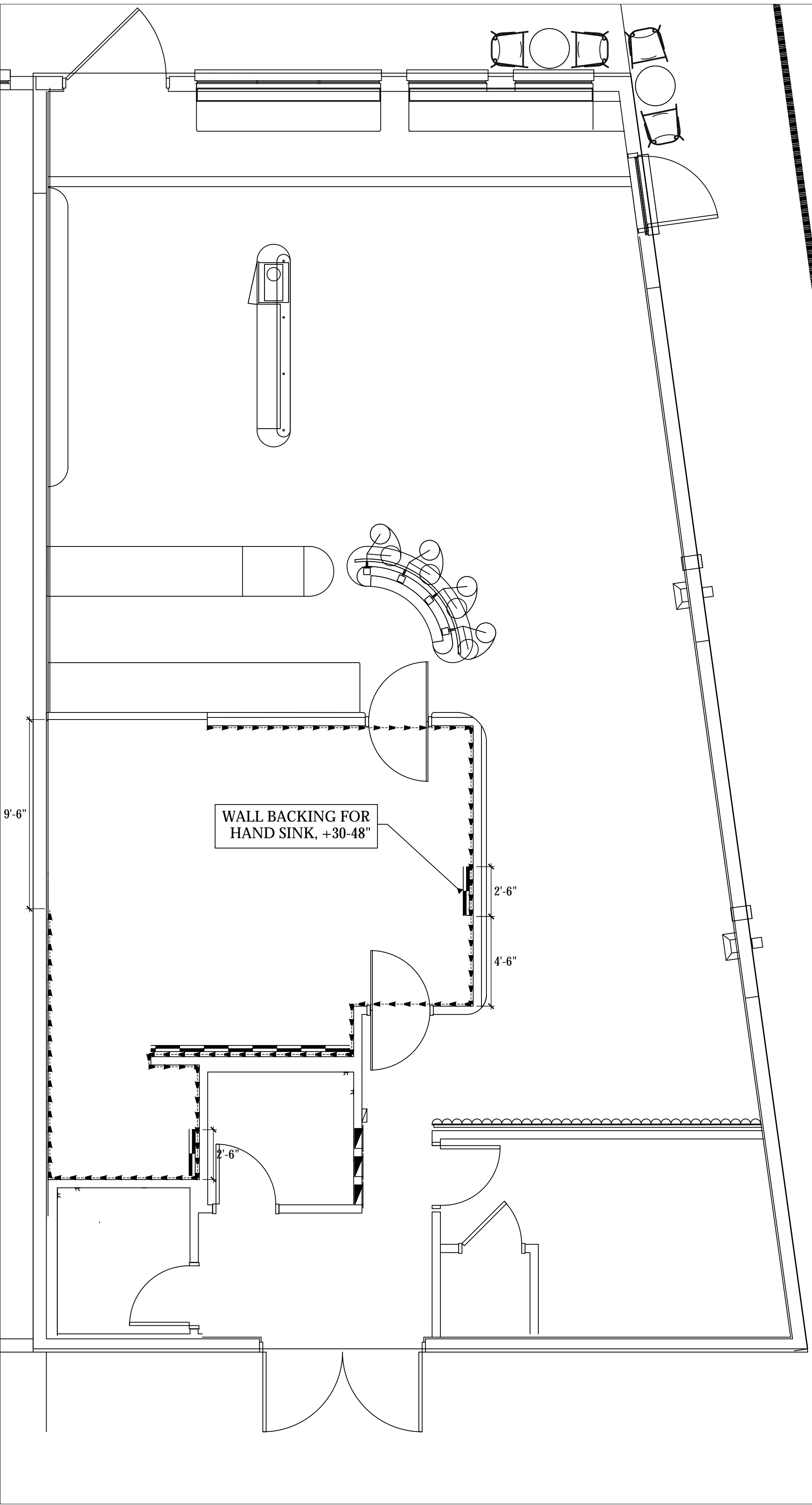
AZ ARC
ARIZONA
RESTAURANT CONSULTING
7920 E. OAK STREET - SCOTTSDALE, ARIZONA 85257
602.699.5131
JUSTIN@AZRESTAURANTCONSULTING.COM

SCENTED LEAF TEA
TUCSON, ARIZONA
MECHANICAL ROUGH IN PLAN

Drawn by: **JBM**
Checked by:
Date: **6/18/2023**
Sheet Number:

FS-4.0

THIS DRAWING IS AN INSTRUMENT OF DESIGN SERVICE AND IS THE INTELLECTUAL PROPERTY OF AZ RESTAURANT CONSULTING. THIS PROPERTY MAY NOT BE REALLOCATED IN ANY FORM, BY ANY OTHER ENTITY, FOR ANY PURPOSE WITHOUT WRITTEN PERMISSION FROM AZ RESTAURANT CONSULTING, UNDER PENALTY OF LAW. THIS DRAWING IS THE CULMINATION OF CONTRACTED TIME BETWEEN OUR EXPERIENCED DESIGN CONSULTANT AND THE "OWNER"/"OWNER'S REPRESENTATIVE" WHICH REFLECTS THE JOINT OPINION OF BOTH PARTIES. THE LAYOUT(S) ABOVE ARE INTENDED TO PRESENT THE MOST EFFICIENT AND EFFECTIVE USE OF THE SPACE PROVIDED, ACCORDING TO INFORMATION UNDERSTOOD BY ALL PARTIES AT THE ORIGINAL DATE OR MOST RECENT REVISION DATE SHOWN ON THIS DRAWING. DEVIATION FROM THE DETAILS ABOVE ARE NOT THE RESPONSIBILITY OF AZ RESTAURANT CONSULTING.



WALL FINISH DETAILS IN FOODSERVICE AREAS
NOT ALL SYMBOLS MAY BE USED

- S/S WALL FLASHING, 20 GAUGE W/ JOINING STRIPS @ SEAMS, MOUNT FROM 6" TO 8'-6" AFF. W/ 6" COVED BASE
- FRP, WHITE W/ JOINING STRIPS @ SEAMS, MOUNT FROM TOP OF COVED BASE TO CEILING GRID UNLESS OTHERWISE NOTED ON PLAN.
- EPOXY PAINT, NSF APPROVED OVER BLOCK CONSTRUCTION AS APPROVED BY HEALTH DEPARTMENT.

WALL BACKING DETAILS IN FOODSERVICE AREAS
NOT ALL SYMBOLS MAY BE USED

- 5/8" PLYWOOD WALL BACKING, IN LIEU OF SHEETROCK FROM 4'-0" TO 8'-0" UNLESS OTHERWISE NOTED ON PLAN
- NON-COMBUSTIBLE WALL BACKING, TBD BY GC, BEHIND SHEETROCK FROM 4'-0" TO 8'-0" UNLESS OTHERWISE NOTED ON PLAN

SPECIAL CONDITIONS PLAN
SCALE: 1/4"=1'-0"

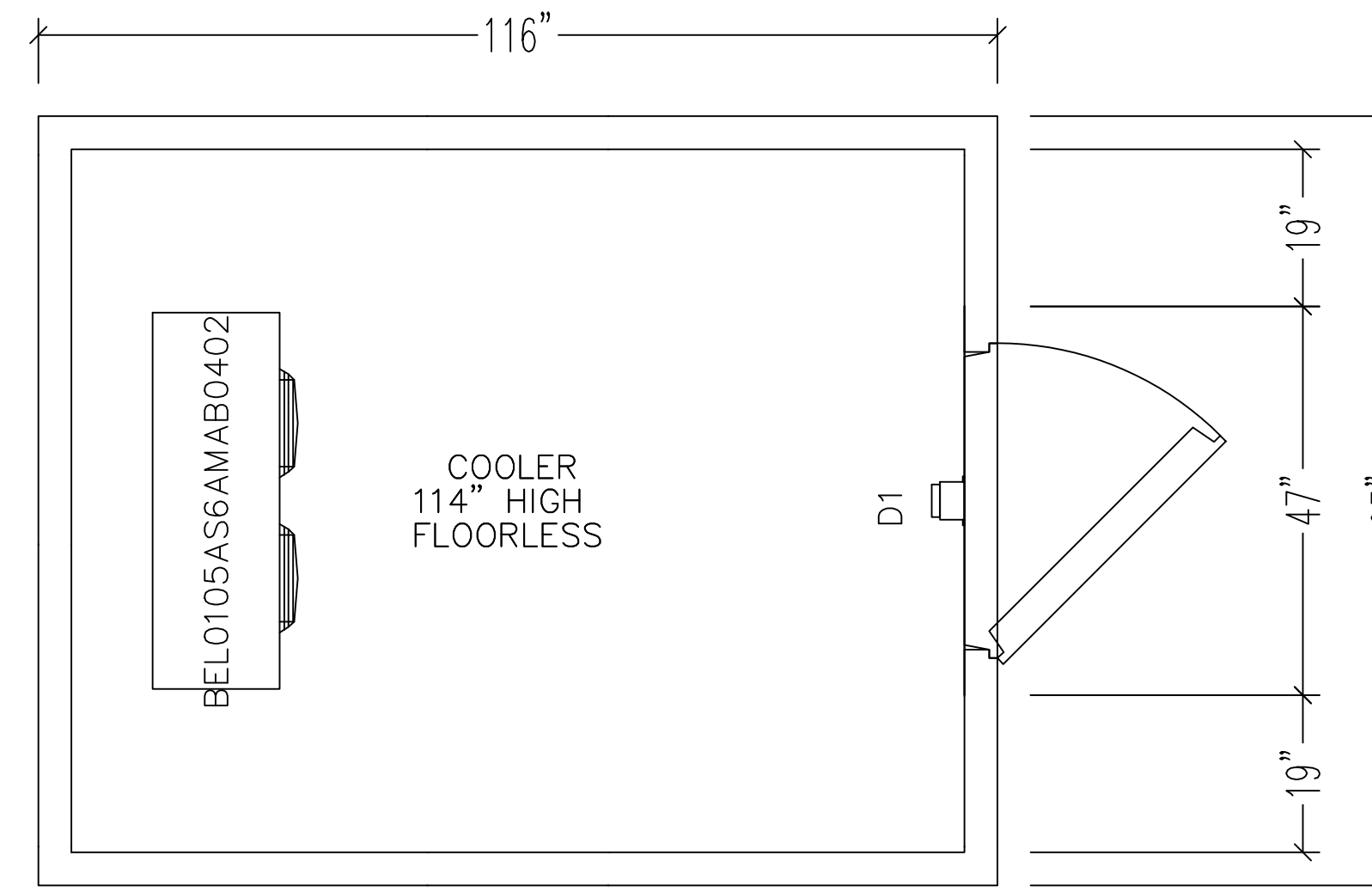
FOR REFERENCE ONLY

ARCHITECT FORS ARCHITECTURE _____ _____ _____		REV. A B C D E	7/17/23 - - - -	STATUS HAND SINK ADD - - - -
		SCENTED LEAF TEA TUCSON, ARIZONA SPECIAL CONDITIONS PLAN		
 7920 E. OAK STREET - SCOTTSDALE, ARIZONA 85257 602.699.5131 JUSTIN@AZRESTAURANTCONSULTING.COM		Drawn by: JBM	Checked by:	Date: 6/18/2023
		Sheet Number:	FS-5.0	

THIS DRAWING IS AN INSTRUMENT OF DESIGN SERVICE AND IS THE INTELLECTUAL PROPERTY OF AZ RESTAURANT CONSULTING. THIS PROPERTY MAY NOT BE REALLOCATED IN ANY FORM, BY ANY OTHER ENTITY, FOR ANY PURPOSE WITHOUT WRITTEN PERMISSION FROM AZ RESTAURANT CONSULTING, UNDER PENALTY OF LAW. THIS DRAWING IS THE CULMINATION OF CONTRACTED TIME BETWEEN OUR EXPERIENCED DESIGN CONSULTANT AND THE "OWNER"/"OWNER'S REPRESENTATIVE" WHICH REFLECTS THE JOINT OPINION OF BOTH PARTIES. THE LAYOUT(S) ABOVE ARE INTENDED TO PRESENT THE MOST EFFICIENT AND EFFECTIVE USE OF THE SPACE PROVIDED, ACCORDING TO INFORMATION UNDERSTOOD BY ALL PARTIES AT THE ORIGINAL DATE OR MOST RECENT REVISION DATE SHOWN ON THIS DRAWING. DEVIATION FROM THE DETAILS ABOVE ARE NOT THE RESPONSIBILITY OF AZ RESTAURANT CONSULTING.

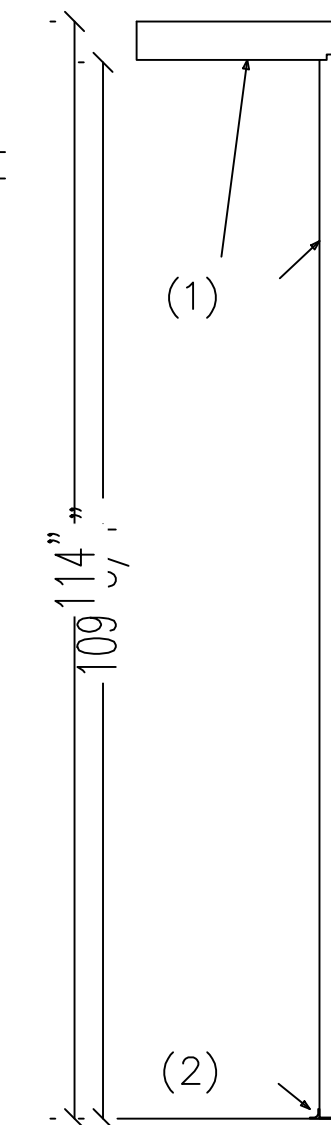
VERIFY ALL INTERIOR AND EXTERIOR DIMENSIONS AND ALLOW A MINIMUM 2" CLEAR (AIR) BETWEEN WALK-IN AND EXISTING/PROJECTED STRUCTURES.
 BE SURE THE LARGEST PANEL TO BE MANUFACTURED WILL BE HANDLED WITHOUT PROBLEM INSIDE YOUR ROOM

4" INSULATION, AK-XPS4 HI-PERFORMANCE PANEL CORE
 COOLERS R-29, FREEZERS R-32
 CORE FLAME SPREAD RATING OF 15
 SMOKE DEVELOPED OF 165
 INSULATION WITH 50 YEAR R-VALUE WARRANTY



SECTIONAL VIEW

- (1) 4" INSULATED PANELS.
26 GA. STUCCO EMBOSSED ACRYLUME
- (2) NSF VINYL SCREED



CUSTOMER NAME: AZ Restaurant Consulting
 JOB NAME: 7'9 x 9'8 Cooler
 SCALE: 3/8" = 1" DRAWN BY: VF
 DATE: 06/20/2023 REV: 7/11/2023
 575 EAST 10th AVENUE, HIALEAH, FLORIDA 33010
 JOB NUMBER: 23-19049-1 QUOTE#: 23-19049
 PO#: PO#: PO#: PO#: PO#:
 FAX#: FAX#: FAX#: FAX#: FAX#:
 PAGE: 1 of 1



AZ*RC ARIZONA RESTAURANT CONSULTING 7920 E. OAK STREET - SCOTTSDALE, ARIZONA 85257 602.699.5131 JUSTIN@AZRESTAURANTCONSULTING.COM		ARCHITECT FORS ARCHITECTURE		REV.	7/17/23	STATUS
SCENTED LEAF TEA TUCSON, ARIZONA	WALK IN SPECIFICATIONS		△	-	HAND SINK ADD	-
Drawn by: -		Checked by: JBM		△	-	-
Date: 6/18/2023		Sheet Number:		△	-	-
FS-6.0				△	-	-

THIS DRAWING IS AN INSTRUMENT OF DESIGN SERVICE AND IS THE INTELLECTUAL PROPERTY OF AZ RESTAURANT CONSULTING. THIS PROPERTY MAY NOT BE REALLOCATED IN ANY FORM, BY ANY OTHER ENTITY, FOR ANY PURPOSE WITHOUT WRITTEN PERMISSION FROM AZ RESTAURANT CONSULTING, UNDER PENALTY OF LAW. THIS DRAWING IS THE CULMINATION OF CONTRACTED TIME BETWEEN OUR EXPERIENCED DESIGN CONSULTANT AND THE "OWNER"/"OWNER'S REPRESENTATIVE" WHICH REFLECTS THE JOINT OPINION OF BOTH PARTIES. THE LAYOUT(S) ABOVE ARE INTENDED TO PRESENT THE MOST EFFICIENT AND EFFECTIVE USE OF THE SPACE PROVIDED, ACCORDING TO INFORMATION UNDERSTOOD BY ALL PARTIES AT THE ORIGINAL DATE OR MOST RECENT REVISION DATE SHOWN ON THIS DRAWING. DEVIATION FROM THE DETAILS ABOVE ARE NOT THE RESPONSIBILITY OF AZ RESTAURANT CONSULTING.

BOHN BCH0015MBACZA0000 - SUBMITTAL

Project Name:		Project Location:	
Quote ID:	Item #:	Item #:	1000
Submitted For:	Submitted On:	Submitted For:	
Submitted By:	Submitted From:	Submitted By:	
Identity #:	Tap:	Identity #:	

For Record For Approval By: _____ Date: _____

General Product Information

Product Family:	BCH	Compressor Brand:	Copeland
Application:	Outdoor	Compressor Type:	Scroll
Temperature Range:	Medium Temp	Compressor Size:	1.5
Voltage (Volts/Phz):	208-230/1/60	Compressor Model:	2133M4E-4P1-118
Refrigerant Type:	R468A	Number of Compressors:	1
Piping:	Standard	Coil Type:	Microchannel

Technical Information

Ambient Temperature (°F)	Saturated Suction Temperature (°F)	Application Capacity* (BTU/h)	Altitude (ft)	AWEF Value
85	25.0	13,800	0	7.6

RLA	LRA	Quantity	HP	FLA	Defrost Type	High or Low Amps?	Number of Connectors	MCA	MOPD	Evap Fan Amps	Defrost Heater Amps
10.8	58	2	1.15	1	AIR DEFROST			15	25	10	30

Connections (in.)	Refrigerant Sizing (in.)	Fan Racks (in.)	Sound Data (dB)	Approx. Net Weight (lbs)
Liquid Line: 3/8	Suction: 1/2	Standard: 14, Over Sized: 20	14	63

Dimensional Drawings

Page 1 of 4

BOHN BCH0015MBACZA0000 - SUBMITTAL

Project Name:		Project Location:	
Quote ID:	Item #:	Item #:	1000
Submitted For:	Submitted On:	Submitted For:	
Submitted By:	Submitted From:	Submitted By:	
Identity #:	Tap:	Identity #:	

For Record For Approval By: _____ Date: _____

Standard Features

CABINET AND CONSTRUCTION

- MICROCHANNEL COIL TECHNOLOGY STANDARD ON ALL UNITS

QUALITY

- ALL UNITS ARE COMPLETELY LEAK TESTED IN A HELIUM ENVIRONMENT, BUMP TESTED AND ALLOWED TO CYCLE OFF ON THE HIGH AND LOW PRESSURE CONTROL. EACH UNIT HAS A COPY OF THE RUN DATA SHIPPED INSIDE THE ELECTRICAL PANEL.
- ELECTRICAL CIRCUITS ARE COMPLETELY CHECKED FOR CONTINUITY.
- PIPING IS LAD OUT TO MINIMIZE STRESS AND VIBRATION AND IS PRESENT TO ELIMINATE LEAKS.
- ENCAPSULATED, AUTO-RESET, HIGH AND LOW PRESSURE CONTROLS TO ELIMINATE LEAKS (ADJUSTABLE LOW PRESSURE CONTROL STANDARD).
- PAINTED STEEL CABINETS FOR SUPERIOR STRENGTH AND CORROSION PROTECTION.
- HEAVY DUTY STEEL, 1-1/2" TALL BASE.

SERVISABILITY

- SUCTION SERVICE VALVES FOR HERMETIC AND SCROLL COMPRESSORS LOCATED OUTSIDE THE CABINET FOR QUICK INSTALLATIONS.
- RECEIVER WITH FUSIBLE PLUG, LIQUID SHUTOFF VALVE AND CHARGING PORT IS STANDARD.
- LARGE ELECTRICAL PANEL FOR EASE OF ACCESS.
- PRE-APPLICATED WIRING HARNESSES FOR TIGHT CRIMP CONNECTIONS AND CONSISTENT LABELING.
- UNIT STAYS ON IF THE HOOD IS REMOVED FOR SERVICING.
- SIGHT GLASS IS EASILY VIEWABLE.

Options

Mounted Options	Brand Label - BOHN
<ul style="list-style-type: none"> Preferred Package Code - A000 Motor - PSC Receiver Options - STANDARD Liquid Line Options - FILTER DRYER AND SIGHT GLASS Discharge Line Options - HEAD PRESSURE VALVE 150# Fused Disconnect - NO FUSED DISCONNECT Overheat Heater - CRANKCASE HEATER Pre Charge - NONE Hall Guard Factory Installed - NONE 	<ul style="list-style-type: none"> Coil Selection - MICROCHANNEL COIL Defrost Timer Options - NO TIMER Suction Line Options - SUCTION TUBE ONLY Cabinet Selection - Painted Pressure Options - ADJUSTABLE LOW - FUSED HIGH Phase Loss Monitor - NONE Snow Legs - NONE

Minimum Unit Clearances

Walls or Obstructions for Horizontal Air Flow

Multiple Units with Horizontal Air Flow

*Clearances shown are Application Capacities reflecting nominal operation at 10°F TD. For models within the scope of the DOE AWEF (Annual Walk-in Energy Factor) standard, the Net Capacity is determined by the AHRI 1250 test method. DOE will publish this compliance data at www.regulations.doe.gov

Page 2 of 4

BOHN BEL0105AS6AMAB0402 - SUBMITTAL

Project Name:		Project Location:	
Quote ID:	Item #:	Item #:	2000
Submitted For:	Submitted On:	Submitted For:	
Submitted By:	Submitted From:	Submitted By:	
Identity #:	Tap:	Identity #:	

For Record For Approval By: _____ Date: _____

General Product Information

Product Family:	BEL	Motor type:	2 SPEED EC
Defrost Type:	Air	Number of Fans:	2
Voltage (Volts/Phz):	115/1/60	Fan Horsepower:	1.00
Refrigerant Type:	R468A	FPH per Inch:	9

Technical Information

TD (°F)	SST (°F)	Application Capacity* (BTU/h)	CFM	Fan Diameter (in.)	Air Throw (ft)	Altitude (ft)	AWEF Value
80	25.0	12,500	1300	12	Standard	w/Coil	Cooler <= 32 Freezer <= 32

Fan (Motors)	Defrost (Heaters)	Drain Pan (Heaters)
Watts Amps	Watts Amps	Watts Amps
110 1.8		

Connections (in.)	Approx. Net Weight (lbs)
Coil Inlet: 1/2, Suction: 3/8, External Equalizer: 1/4, Drain: 3/4, Side Port: 1/2, Hot Gas Drain Pan: 1/2	52

Dimensional Drawings

Page 3 of 4

BOHN BEL0105AS6AMAB0402 - SUBMITTAL

Project Name:		Project Location:	
Quote ID:	Item #:	Item #:	2000
Submitted For:	Submitted On:	Submitted For:	
Submitted By:	Submitted From:	Submitted By:	
Identity #:	Tap:	Identity #:	

For Record For Approval By: _____ Date: _____

Standard Features

EASE OF INSTALLATION SERVICE

- ALL ELECTRICAL COMPONENTS FACTORY WIRED TO TERMINAL BOARD AND IDENTIFIED, MAKING IT EASY TO FIELD WIRE THE UNIT.

RELIABLE DURABLE

- HEAVY GAUGE DRAINED ALUMINUM CABINET CLEANS EASILY AND LOOKS ATTRACTIVE.
- INSULATED FAN GUARD AND ACCESS PANELS ARE MADE OF STRONG, DURABLE, AND NSF AND UL SANITATION RATED PLASTIC MATERIAL.
- SWEAT CONNECTIONS TO REDUCE POTENTIAL FOR LEAKS.

PERFORMANCE

- EC MOTORS STANDARD ON ALL MODELS FOR IMPROVED UNIT EFFICIENCY.

VERSATILE

- LARGE DIAMETER DRAIN HOLE (2 1/4" Ø) IS LOCATED TOWARDS THE BACK OF THE UNIT.
- MINIMAL HEIGHT OF THE LOW PROFILE SERIES MAKES IT IDEAL FOR LOW CEILING COOLERS.
- CABINET DESIGN FEATURES HINGED, REMOVABLE FRONT ACCESS PANELS ON EACH SIDE FOR EASY ACCESS TO ELECTRICAL AND REFRIGERATION COMPONENTS.
- LIQUID LINE SOLDERED WIRE HARNESS IS FACTORY-INSTALLED FOR QUICK INSTALLATION.
- MOTORS PLUG INTO WIRING HARNESS FOR EASIER SERVICING.
- HINGED REMOVABLE DRAIN PAN FOR EASY AND SAFE ACCESS.
- PRE-DRILLED HOLES ON THE BACK OF THE UNIT FOR ROOM THERMOSTAT.
- QUICK REMOVAL FAN GUARD/MOTOR ASSEMBLY FOR EASY SERVICE OR REPLACEMENT OF AIR MOVER PARTS.
- INTERNAL PANELS ARE ISOLATED FOR QUIET OPERATION.
- INTERNALLY ENHANCED TUBING AND FAN DESIGN FOR HIGHER EFFICIENCY.

Options

Mounted Options	Brand Label - BOHN
<ul style="list-style-type: none"> Motor - 2 Speed EC Fan Guard - Standard Cabinet Type - Stainless Controller Option - Mechanical Thermostat Fit Material - Aluminum Liquid Temperature - 95 Valve Family - L 	<ul style="list-style-type: none"> DITD Option - None Fan Guard - Molded Drain Pan Type - Sloped Soldered Sizing - 115 Coil Mechanical Option - Mounted Sprocket TXV / SSI Sol Mounted Customer Specified Valve Type - TXV

Minimum Unit Clearances

One Evaporator

Two Evaporators

*Clearances shown are Application Capacities reflecting nominal operation at 10°F TD. For models within the scope of the DOE AWEF (Annual Walk-in Energy Factor) standard, the Net Capacity is determined by the AHRI 1250 test method. DOE will publish this compliance data at www.regulations.doe.gov

Page 4 of 4

STATUS									
REV.	7/17/23	HAND SINK ADD	-	-	-	-	-	-	-
ARCHITECT	FORS ARCHITECTURE								
SCENTED LEAF TEA	TUCSON, ARIZONA								
WALK IN SPECIFICATIONS	AZ*RC ARIZONA RESTAURANT CONSULTING 7920 E. OAK STREET - SCOTTSDALE, ARIZONA 85257 JUSTIN@AZRESTAURANTCONSULTING.COM								
Drawn by:	-								
Checked by:	JBM								
Date:	6/18/2023								
Sheet Number:	FS-6.1								

THIS DRAWING IS AN INSTRUMENT OF DESIGN SERVICE AND IS THE INTELLECTUAL PROPERTY OF AZ RESTAURANT CONSULTING. THIS PROPERTY MAY NOT BE REALLOCATED IN ANY FORM, BY ANY OTHER ENTITY, FOR ANY PURPOSE WITHOUT WRITTEN PERMISSION FROM AZ RESTAURANT CONSULTING, UNDER PENALTY OF LAW. THIS DRAWING IS THE CULMINATION OF CONTRACTED TIME BETWEEN OUR EXPERIENCED DESIGN CONSULTANT AND THE "OWNER"/"OWNER'S REPRESENTATIVE" WHICH REFLECTS THE JOINT OPINION OF BOTH PARTIES. THE LAYOUT(S) ABOVE ARE INTENDED TO PRESENT THE MOST EFFICIENT AND EFFECTIVE USE OF THE SPACE PROVIDED, ACCORDING TO INFORMATION UNDERSTOOD BY ALL PARTIES AT THE ORIGINAL DATE OR MOST RECENT REVISION DATE SHOWN ON THIS DRAWING. DEVIATION FROM THE DETAILS ABOVE ARE NOT THE RESPONSIBILITY OF AZ RESTAURANT CONSULTING.