6920 N. ROCHESTER ROAD

ROCHESTER HILLS, MICHIGAN 48306

NEW TENANT FITOUT OF EXISTING RESTAURANT SPACE - "THE DIME STORE"

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SCOPE OF WORK:

THIS IS AN EXISTING RESTAURANT/ BAR IN OPERATION THROUGH 2017 BEING REWORKED FOR NEW TENANT.

- NEW PARTIAL HEIGHT PARTITION AT FOOD PICK UP NEW TILE FLOORING BEHIND BAR AND AT FOOD PICK UP AREA
- NEW WALL FINISHES AND PAINT REPLACING LIGHTING
- NEW FOOD SERVICE EQUIPMENT AT KITCHEN AND BAR NEW BAR FINISHES
- NEW MILLWORK INCLUDING SETTEES, NEW BAR TOP FURNITURE

DEFERRED SUBMITTAL

 FIRE SUPPRESSION PLANS BY FIRE SUPPRESSION CONTRACTOR INDICATING RELOCATION AND ADDITION OF HEADS AS REQUIRED AWNING ENGINEERING BY AWNING MANUFACTURER PROVIDING AWNING STRUCTURES, MATERIALS, SIZES, CONFIGURATION, SPACING, CONNECTIONS, AND RELEVANT DETAILS AND INFORMATION

CODE DATA:

PROPERTY ZONING: BUILDING CONSTRUCTION TYPE: USE GROUP:

BUILDING AREA:

4413 GROSS SQ FT

CURRENT CODES:

- 2015 MICHIGAN BUILDING CODE • 2009 ICC/ANSI A 117.1 MICHIGAN BARRIER FREE DESIGN LAW
- 2018 MICHIGAN PLUMBING CODE 2015 MICHIGAN MECHANICAL CODE
- 2017 MICHIGAN ELECTRICAL CODE 2015 MICHIGAN ENERGY CODE. ANSI/ASHRAE/IESNA STANDARD
- 2015 INTERNATIONAL FIRE CODE

THESE CONSTRUCTION DOCUMENTS WERE PREPARED FOR COMPLIANCE WITH THE MICHIGAN CONSTRUCTION CODE IN EFFECT AT TIME OF PERMIT SUBMITTAL. ALL ENGINEERS, CONTRACTORS, AND SUPPLIERS INVOLVED WITH THE PROJECT SHALL COMPLY WITH THE SAME CODES, ISSUED AND APPROVED CODE MODIFICATIONS, AND/OR CITY OF ROCHESTER HILLS CONSTRUCTION BOARD OF APPEALS RULINGS AND WHENEVER REQUIRED SHALL PROVIDE SHOP DRAWINGS AND SUBMITTALS CLEARLY DESCRIBING COMPLIANCE TO THE REGISTERED DESIGN PROFESSIONAL IN RESPONSIBLE CHARGE FOR REVIEW AND APPROVAL.

DESIGN PROFESSIONAL IN RESPONSIBLE CHARGE: ROMAN BONISLAWSKI, R.A. LICENSE #: 1301037397

GENERAL DEMOLITION NOTES

1. THE GENERAL CONTRACTOR SHALL BE RESPONSIBLE FOR VERIFYING ALL EXISTING FIELD CONDITIONS SO AS TO FAMILIARIZE HIMSELF WITH DEMOLITION AND REMOVAL WORK WHICH MAY BE REQUIRED TO PRODUCE THE END RESULTS INTENDED BY THIS DRAWING.

2. IT IS THE INTENT THAT EACH PORTION OF THE DEMOLITION WORK BE DONE BY THE SPECIALTY TRADE INVOLVED IN THE ORIGINAL INSTALLATION, THEREBY ASSURING EXISTING SYSTEM OR PORTIONS OF ORIGINAL CONSTRUCTION TO REMAIN WILL NOT BE ADVERSELY AFFECTED. THEREFORE, ALL SUBCONTRACTORS SHALL THOROUGHLY EXAMINE THE PROPOSED WORK AND MAKE ALLOWANCE IN THEIR PROPOSALS TO INCLUDE ALL REQUIRED DEMOLITION AND REMOVAL

3. CONTRACTOR SHALL BE REGISTERED WITH THE CITY OF ROCHESTER HILLS AS REQUIRED, LICENSED AND

IF REQUIRED, CONTRACTORS SHALL PROVIDE CERTIFICATES OF INSURANCE BEFORE STARTING ANY WORK VERIFY TYPES AND AMOUNTS OF COVERAGE WITH OWNER.

DEMOLITION WORK.

6. THE OWNER SHALL PROVIDE AND PAY FOR ALL TEMPORARY POWER AND WATER.

ABANDONED MECHANICAL AND ELECTRICAL LINES ARE TO BE REMOVED TO A POINT BEHIND OR WITHIN THE FINISHED FLOOR, WALL OR CEILING UNLESS OTHERWISE NOTED. ABANDONED ELECTRICAL WIRING IS TO BE REMOVED TO POINT OF ORIGIN UNLESS OTHERWISE NOTED. ALL OTHER LINES SHALL BE GROUNDED AND CAPPED, AND GENERALLY

8. COORDINATE TRASH REMOVAL REQUIREMENTS WITH THE CITY OF DETROIT GENERAL CONTRACTOR IS TO PROVIDE APPROVED TRASH CONTAINERS AS MAY BE REQUIRED, AND LEGALLY DISPOSE OF ALL TRASH.

9. UNDER NO CIRCUMSTANCES SHALL EXISTING STRUCTURAL MEMBERS AND SYSTEMS BE ALTERED OR REMOVED UNLESS DOCUMENTED OR DIRECTED BY ARCHITECT.

10. EXISTING AREAS TO REMAIN THAT ARE DAMAGED DURING DEMOLITION WORK SHALL BE PATCHED, REPAIRED AND FINISHED AS REQUIRED TO MATCH EXISTING SURROUNDS AT NO ADDITIONAL CHARGE TO THE OWNER.

11. ALL EXISTING ITEMS WITHIN THE BUILDING ARE TO BE REVIEWED BY THE OWNER AND ARE CONSIDERED THE PROPERTY OF THE OWNER UNLESS OTHERWISE SPECIFIED. ALL FOOD SERVICE AND UNDERBAR EQUIPMENT TO BE SAVED FOR FUTURE USE.

TYP. CLEAR FLOOR SPACE

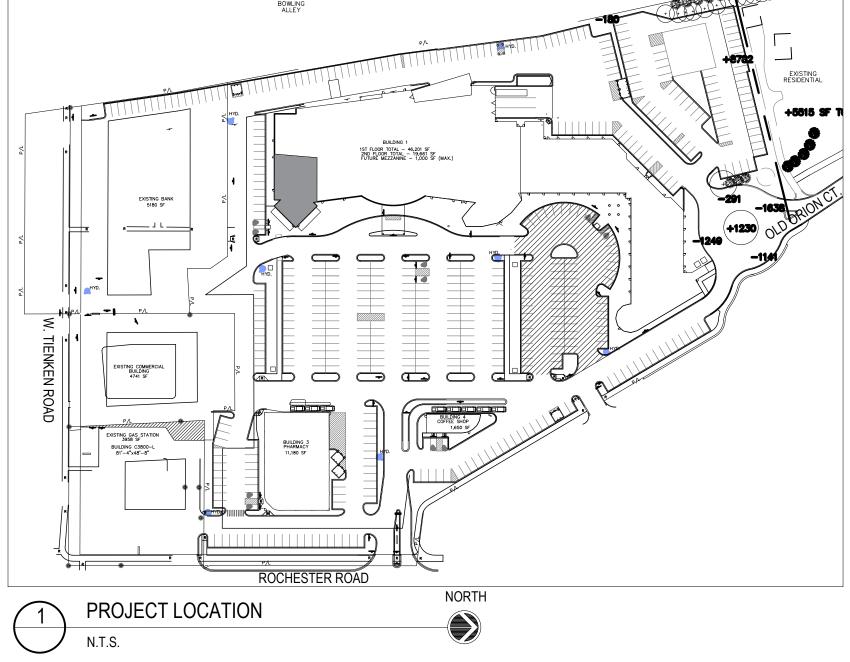
@ PUSH SIDE

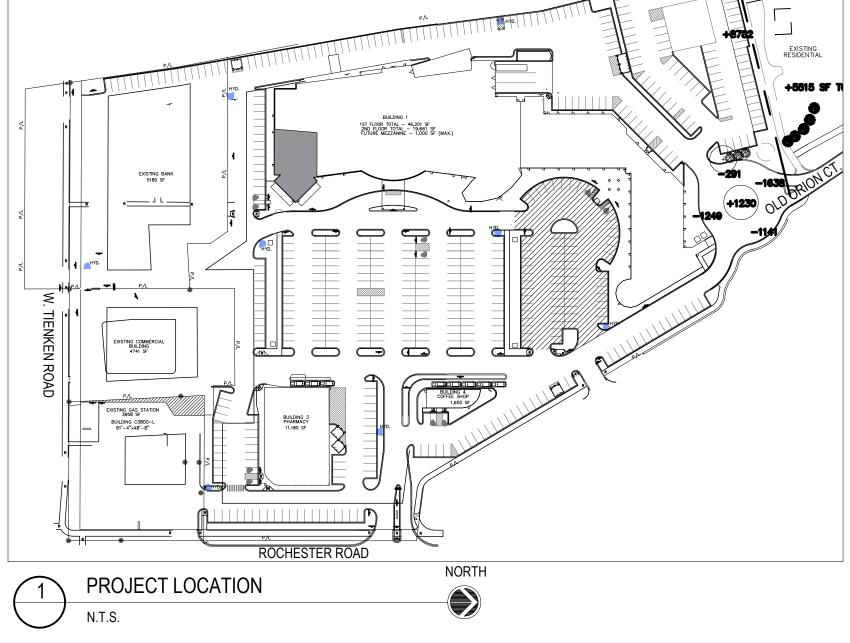
12. LEAVE ENTIRE CONSTRUCTION AREA BROOM CLEANED ON COMPLETION OF DEMOLITION WORK DAILY.

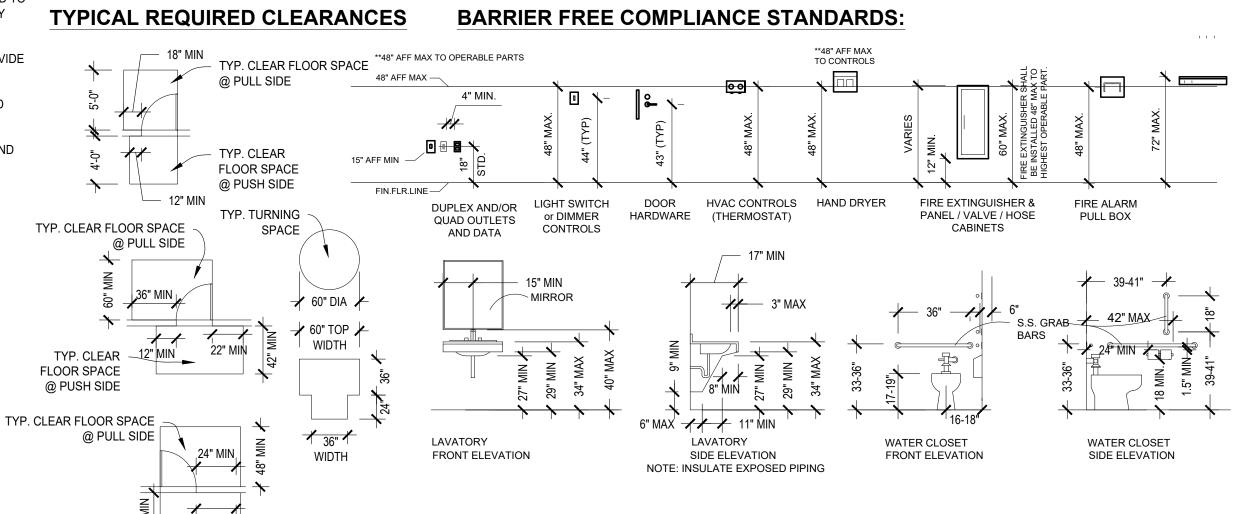
13. PRESERVE EXISTING CIRCUIT WIRING FOR FUTURE LIGHTING LAYOUT AND FIXTURES.

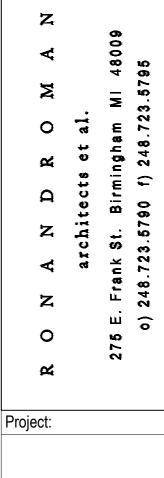
14. PRESERVE EXISTING RIGID DUCTING AND FLEX DUCTING AND DIFFUSERS.

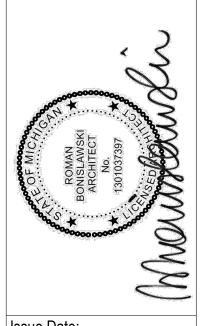
15. ALL EXISTING EMERGENCY EXIT LIGHTING TO BE PRESERVED AND MAINTAINED.









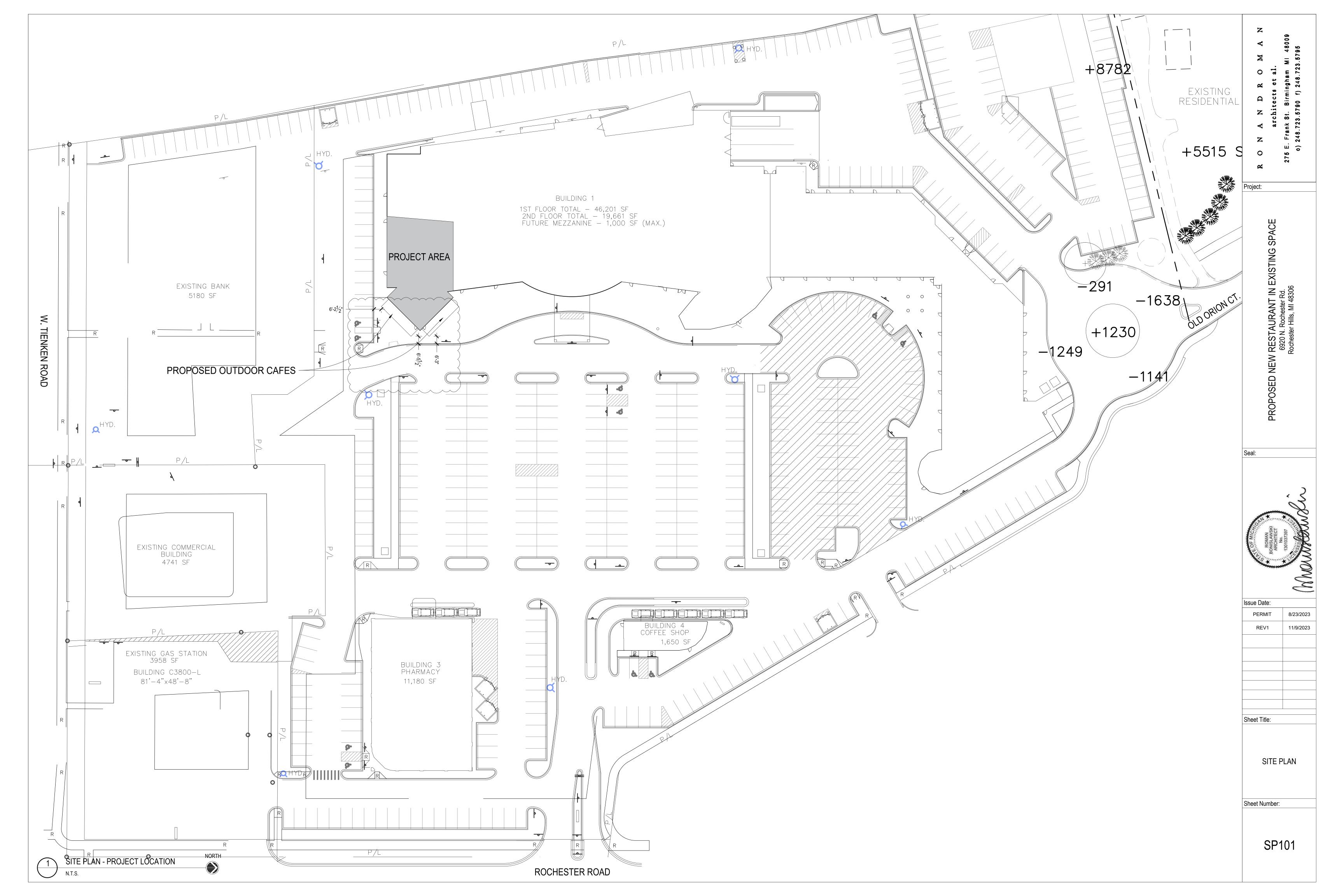


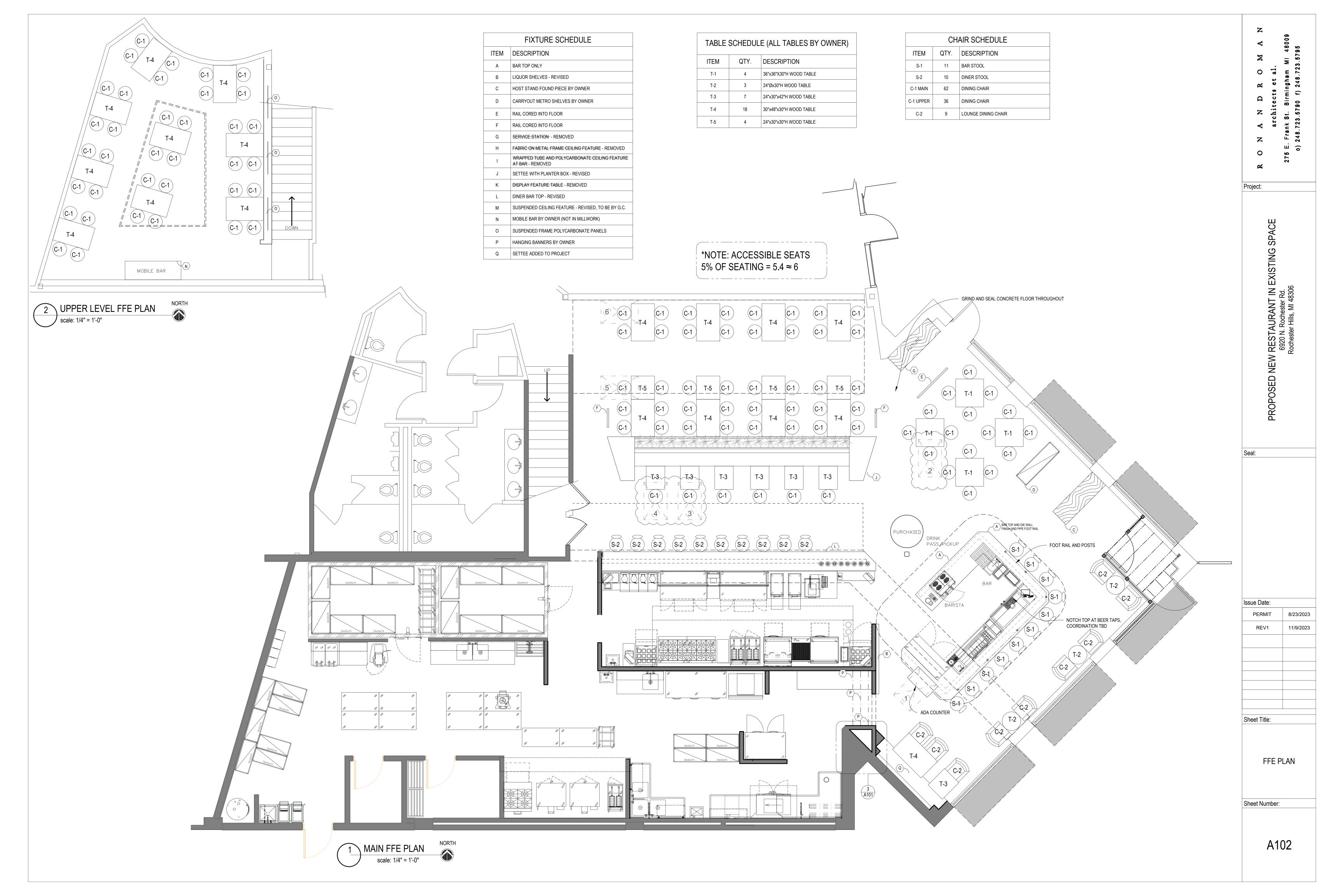
issue Date:	
PERMIT	8/23/2023
REV1	11/9/2023

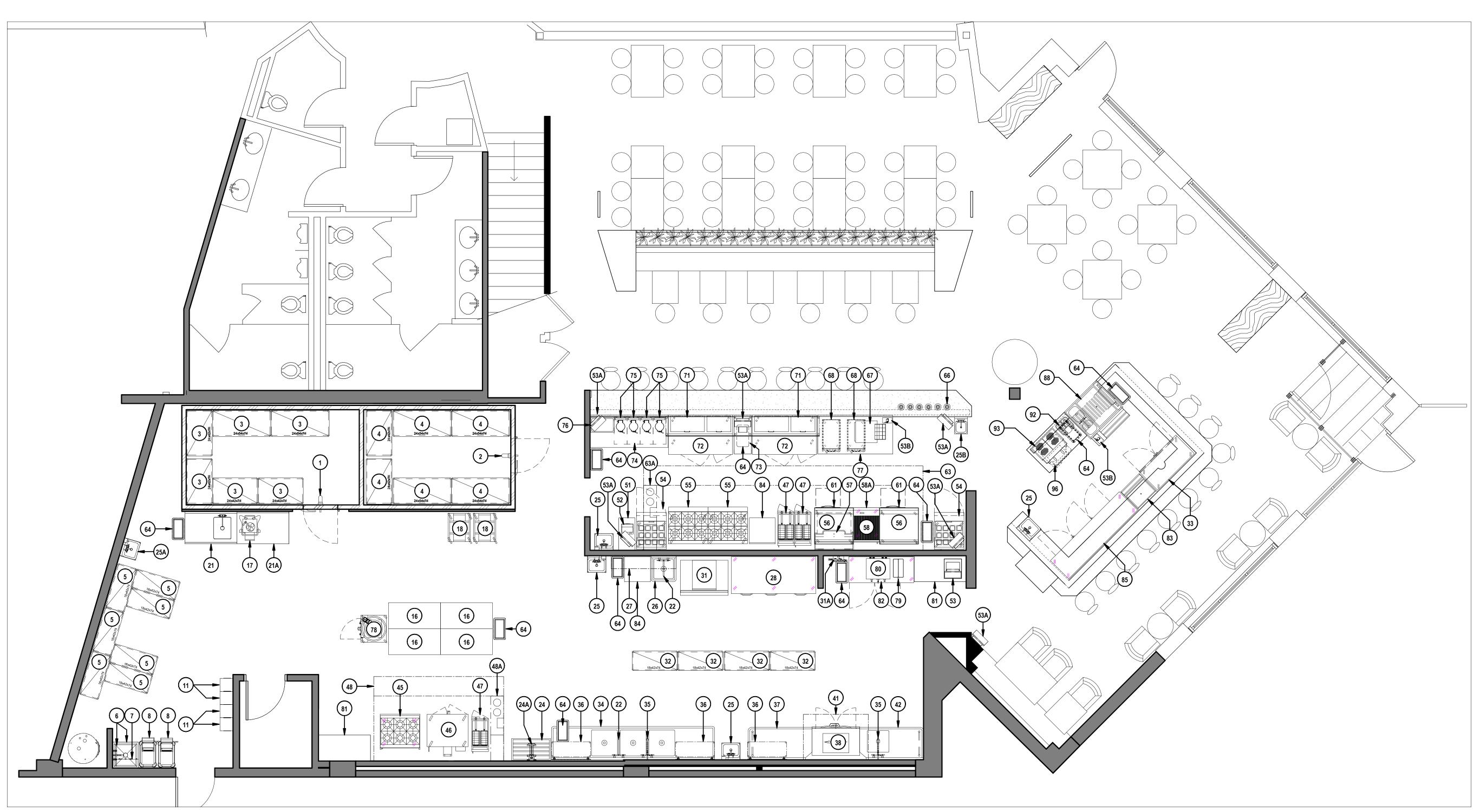
Sheet Title:

GENERAL INFORMATION

Sheet Number:







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

> SHEET INDEX NUMBER SHEET NAME FOODSERVICE EQUIPMENT PLAN FS1.1 FS1.2 FOODSERVICE EQUIPMENT SCHEDULE ELEVATION KEY PLANS FS1.3 FOODSERVICE ELEVATIONS FOODSERVICE PERSPECTIVES FOODSERVICE PLUMBING PLAN FS2.2 FOODSERVICE PLUMBING DETAILS FOODSERVICE ELECTRICAL PLAN FOODSERVICE ELECTRICAL DETAILS FS4.1 FOODSERVICE SPECIAL CONDITIONS

Design - Scope and Coordination Notes :

Architectural Coordination:

1. All lighting fixtures provided within Kitchen, Sanitation, over serving counters, and areas with storage of open food shall be provided with shatterproof light source and/or enclosures.

2. Lighting shall be designed within Kitchen, Sanitation, or other processing areas to provide 50 ft. candles at the surface on which employees will be working with food or equipment. A light intensity of 20 ft. candles must be maintained where food is provided for self-service or where packaged food products are sold.

3. Wall and ceiling finishes in all Kitchen, Sanitation, Storage, and other processing areas shall be of a smooth, washable, nonporous, durable finish.4. Where floors meet with walls or other vertical surfaces they shall be provided with a coved corner and extend 6" up the vertical surface.

5. Floors throughout the Kitchen, Sanitation and Storage areas shall be of a durable, smooth, nonporous, washable surface. If floor is to be tiled, it is recommended that quarry tile be used with a dark epoxy grout.

6. Provide at least one 42" wide or larger door into all kitchen and serving areas for future installation and removal of equipment. If a 42" door is not possible, coordinate for a temporary to be provided during installation.

7. Enclosed areas within the kitchen or storage with mechanically cooled equipment (refrigerators, freezers, ice-makers, cold prep tables) or cooking equipment classified as ventless must be provided with supply and return air from building HVAC system to maintain a maximum ambient temperature of 75F with a maximum humidity of 60%.

8. Provide high temperature waste lines capable of withstanding temperatures above 140°F for equipment items that have the potential for high temperature wastewater discharge. Items such as, but not limited to, combi-ovens, steamers, bain-maries, kettle or tilt skillet floor troughs, and dish washers.

9. Grease traps or solid waste interceptors, if required, are the responsibility of the Mechanical Engineer and installed by the Mechanical Trade. If located in the kitchen, units are to be recessed, flush with top of finished floor and removal of cover shall not interfere with the operation of equipment items. Provide placement information to the awarded Food Service Equipment Contractro (FSEC) for coordination with surrounding equipment.

Food Service Scope Coordination:

1. Only items contained in this plan that have been tagged and scheduled are included in the Foodservice Equipment Contractor's (FSEC) scope. Millwork counters, smallware items, architectural, plumbing, electrical items or fixtures that do not appear within the equipment schedule are not part of the FEC's

2. Food Service Equipment Contractor (FSEC) will purchase and set in place the equipment. Once equipment utilities have been connected by Plumbing, Electrical and Mechanical trades the FSEC will return to secure equipment to the surrounding walls, trim any gaps and seal to adjacent surfaces. They will then start-up and calibrate the equipment and provide training and demonstrations to kitchen staff.

3. After installation of the food service equipment, final connection to service lines are by Plumbing Trades. All piping from rough-in location to equipment to be provided by Plumbing Trades. All mechanical components, including water filters, furnished by the Foodservice Equipment Contractor shall be installed by Mechanical Trade during the final connections. General Contractor to furnish and install all material not provided by the Foodservice Equipment Contractor such as, valves, traps, fittings, stops, pressure regulators, and piping between equipment and stub-out locations to make equipment fully operational.

4. Plumbing Trades will provide and route indirect waste lines to nearest practical floor sinks(drain).

5. Electrical Trades are to provide service and fully connect equipment items. Unless specified otherwise, they are to furnish and install all material, cords, cord caps, conduits, junction boxes, disconnects, switches, starters, breaker panels, lamps, and interconnections between stub-out and equipment location to make equipment fully operational. All devices are to meet national and local electrical codes.

6. FSEC to provide refrigeration piping from refrigeration coils to condensers. Plumbing trades to run indirect waste lines from coils to drains. Evaporator waste lines shall have a 4/12 pitch toward drain and be provided with a P-trap at the floor sink.

7. Refrigeration roof support curbs or rails are provided by FSEC. Installation of Curb/rails, Structural reinforcing, roof penetrations and flashing to accommodate refrigeration systems installation is the responsibility of the General Contractor.

8. Bar die-walls, millwork/casework is provided in the Architectural scope. Where serving counters are designed as a hybrid of stainless steel fabrication and millwork fronts, FSEC will provide design the functional configuration of the overall counter and coordinate with the Architectural team for it's aesthetic

9. Where existing exhaust hoods, MUA and fan systems are to remain it is the responsibility of the Mechanical Engineers to verify they meet current codes and CFM requirements for the equipment being placed under them.

10. Mechanical Trade is to provide water- and grease-proof exhaust ducts from vent connections of dish washing machines and exhaust ventilators at 6" above the finished ceiling. Piping from exhaust ventilator and fire protection control panels to exhaust ventilators by Mechanical Trade.

11. Conduit and wiring between exhaust ventilators control panels, remote fire switch, exhaust fans, starters, shunt-trip breakers, gas solenoids, building alarm system, wash solenoids on ventilators (when required), exhaust duct collar detectors and ventilator lights by Mechanical and Electrical Trades.
 12. When exhaust fans and make-up air units are in the food service scope roof support curbs or rails are provided by FSEC. Installation of Curb/rails,

13. Foodservice Equipment Contractor to provide and install Caster Positioning Chock for each item of cooking equipment located under exhaust hood.

Structural reinforcing, roof penetrations and flashing to accommodate refrigeration systems installation is the responsibility of the General Contractor.



Foodservice Design + Consulting

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Revision	Description	Date

Project Name:

DIME STORE

Project Address:

6920 N. Rochester Road Rochester Hills, MI 48306

Sheet Name:

FOODSERVICE EQUIPMENT PLAN

Project Number	035
Date	12.06.2023
Drawn By	JMS

Drawing No.

FS1 1

Scale at Arch Standard D 1/4" = 1'-0"

	1	I	FOODSERVICE EQUIPMENT SCHEDULE		I
ITEM 1	QTY 1	DESCRIPTION WALK-IN COOLER	ITEM REMARKS EXISTING, NOT TO CHANGE	SUPPLIED BY EXISTING	INSTALLED B' EXISTING
2	1	WALK-IN COOLER	EXISTING, NOT TO CHANGE	EXISTING	EXISTING
3 4	6	WIRE SHELVING UNIT WIRE SHELVING UNIT	FOR COOLER STORAGE FOR COOLER STORAGE	FSEC FSEC	FSEC FSEC
5	7	WIRE SHELVING UNIT	FOR DRY STORAGE	FSEC	FSEC
<u>6</u> 7	1 1	MOP SINK & FAUCET UTILITY SHELF W/MOP HOLDER	PROVIDED AND INSTALLED BY PLUMBING TRADES; NOT IN FSEC CONTRACT	PC FSEC	PC FSEC
8	2	MOP BUCKET	NOT IN FSEC CONTRACT; PROVIDED VIA OWNER'S SMALLWARES PACKAGE	OWNER	OWNER
9 10	1 1	SPARE NUMBER SPARE NUMBER		-	-
11	4	METAL LOCKER	NOT IN CONTRACT - PROVIDED BY OWNER	OWNER	OWNER
12 13	1 1	SPARE NUMBER SPARE NUMBER			-
14	1	SPARE NUMBER		-	-
15 16	1 4	SPARE NUMBER S/S WORK TABLE	48" X 24"; PROVIDE WITH UNDERSHELF	- FSEC	- FSEC
17	1	FOOD PROCESSOR	40 X 24 , FROVIDE WITH ONDERGHELI	FSEC	FSEC
18 19	2	BUN PAN RACK SPARE NUMBER		FSEC	FSEC
20	1	SPARE NUMBER		-	-
21 21A	1	48" X 30" WORK TABLE W/ PREP SINK 48" X 30" WORK TABLE		FSEC FSEC	FSEC FSEC
22	2	8" WALL MOUNT FAUCET; 14" SWING SPOUT		FSEC	PC
24	1	DUNNAGE RACK WALL MOUNTED POTATO CUTTER	36" X 20"; 8" TALL PROVIDE WITH WALL MOUNT BRACKET	FSEC	FSEC FSEC
24A 25	4	HAND SINK W/SIDE SPLASHES	SOAP & TOWEL DISPENSERS PROVIDED & INSTALLED BY OWNER'S VENDOR	FSEC FSEC	PC
25A	1	EXISTING HAND SINK - NOT TO CHANGE	EXISTING, NOT TO CHANGE; SOAP & TOWEL DISPENSERS PROVIDED & INSTALLED BY OWNER'S VENDOR	EXISTING	EXISTING
25B 26	1 1	BY OWNER - HAND SINK W/ SIDE SPLASH EXISTING - SINGLE COMPARTMENT PREP SINK	UNIT TO BE PROVIDED BY OWNER AND INSTALLED BY PLUMBING TRADES UNIT IS EXISTING ONSITE AND TO BE RELOCATED AS SHOWN ON DRAWING	OWNER	PC
27	2	WALL SHELF	60" X 12"	FSEC	FSEC
28 29	1 1	THREE DOOR REACH IN FREEZER SPARE NUMBER		FSEC -	FSEC -
30	1	SPARE NUMBER		-	
31 31A	1 1	ICE MACHINE W/BIN ICE MAKER WATER FILTER		FSEC FSEC	FSEC FSEC
32	4	WIRE SHELVING UNIT	FOR POT/PAN/UTENSIL STORAGE	FSEC	FSEC
33	1 1	BACK BAR COOLER EXISTING - THREE COMPARTMENT SINK	REFRIGERATED SUPPORT FOR WAITSTAFF STATION & BAR BACKUP UNIT IS EXISTING ONSITE AND TO BE RELOCATED AS SHOWN ON DRAWING	FSEC EXISTING	FSEC PC
35	2	WALL MOUNT PRE-RINSE W/ADD-A-FAUCET	The second state of the second	FSEC	FSEC
36 37	3	DOUBLE TIER WIRE SHELVING UNIT CLEAN DISHTABLE		FSEC	FSEC
38	1	DISHMACHINE, RACK CONVEYOR, HIGH TEMPERATURE	NOT IN FSEC CONTRACT - UNIT TO BE PROVIDED BY OWNER'S VENDOR	VENDOR	VENDOR
39 40	1	SPARE NUMBER SPARE NUMBER		-	-
41	1	DISHWASHER CONDENSATE HOOD	NOT IN CONTRACT - PROVIDED BY OWNER'S VENDOR	VENDOR	VENDOR
42	1	SOILED DISHTABLE			
43	1 1	SPARE NUMBER SPARE NUMBER			-
45	1	COUNTER TOP RANGE W/MOBILE STAND		FSEC	FSEC
46 47	1 3	CONVECTION OVEN - GAS - DOUBLE DECK TUBE FIRED FRYERS		FSEC	FSEC
48	1	EXHAUST HOOD W/FRONT SUPPLY PLENUM	NOT IN CONTRACT - PROVIDED BY OWNER'S VENDOR	VENDOR	VENDOR
48A 49	1 1	FIRE SUPPRESSION SYSTEM SPARE NUMBER	NOT IN CONTRACT - PROVIDED BY OWNER'S VENDOR; WITHIN EXHAUST HOOD UTILITY CABINET	VENDOR -	VENDOR -
50	1	SPARE NUMBER		-	-
51 52	1 1	WORK TABLE-FILLER SPINDLE EGG MIXER	15" X 30"; PROVIDE WITH UNDERSHELF	FSEC FSEC	FSEC FSEC
53	1	POINT OF SALE SYSTEM	NOT IN CONTRACT - PROVIDED BY OWNER'S VENDOR	VENDOR	VENDOR
53A 53B	6 2	POS SYSTEM - ORDER SCREEN N.I.C POS SYSTEM - EXPO PRINTER	NOT IN CONTRACT - PROVIDED BY OWNER'S VENDOR PROVIDED AND INSTALLED BY OWNER'S VENDOR	VENDOR VENDOR	VENDOR VENDOR
54	2	SANDWICH UNIT, REFRIGERATED,MEGA TOP		FSEC	FSEC
55 56	2	RESTAURANT RANGE 36" SERIES 36" GRIDDLE, GAS	W/CABINET BASE, MIDSHELF PROVIDE WITH THERMOSTAT CONTROLS	FSEC FSEC	FSEC FSEC
57	1	INFRARED BROILER; WALL MOUNTED	PROVIDE WITH THERMOSTAL CONTROLS	FSEC	FSEC
58	1	24" COUNTERTOP CHAR-BROILER, GAS	DROVIDE WITH UNDERGUELE AND CACTERS	FSEC	FSEC
58A 59	1 1	S/S EQUPMENT STAND SPARE NUMBER	PROVIDE WITH UNDERSHELF AND CASTERS	FSEC -	FSEC -
60	1	SPARE NUMBER			
61 62	1	36" REFRIGERATED EQUIPMENT STAND SPARE NUMBER		FSEC -	FSEC -
63	1	EXHAUST HOOD W/FRONT SUPPLY PLENUM	NOT IN CONTRACT - PROVIDED BY OWNER'S VENDOR	VENDOR	VENDOR
63A 64	10	FIRE SUPPRESSION SYSTEM TRASH BIN	NOT IN CONTRACT - PROVIDED BY OWNER'S VENDOR; WITHIN EXHAUST HOOD UTILITY CABINET NOT IN FSEC CONTRACT; PROVIDED VIA OWNER'S SMALLWARES PACKAGE	VENDOR OWNER	VENDOR OWNER
65	1	SPARE NUMBER		-	•
66 67	1 1	TRACK MOUNTED HEAT LAMPS DUAL CONVEYOR TOASTER		FSEC FSEC	FSEC FSEC
68	2	WARMER, DRAWER TYPE	ONE UNIT INSTALLED NOW; OTHER UNIT TO BE INSTALLED IN THE FUTURE	FSEC	FSEC
69 70	1 1	SPARE NUMBER SPARE NUMBER		-	-
71	1	142" X 18" OVERSHELF		FSEC	FSEC
72 73	2	PIZZA PREP. TABLE FRONT EXPO COUNTER - CENTER	PROVIDE WITH TRASH CHUTE	FSEC FSEC	FSEC FSEC
73 74	1	WORK TABLE	PROVIDE WITH TRASH CHUTE	FSEC	FSEC
75 76	4	WAFFLE IRON	NOT IN CONTRACT - PROVIDED BY OWNER'S VENDOR	VENDOR	VENDOR
76 77	1 1	COUNTERTOP FOOD WARMER S/S TOASTER COUNTER	PROVIDE WITH DRAWER HAND SINK AND UNDERSHELVES IN BASE	FSEC FSEC	FSEC FSEC
78	1	JUICER	NOT IN CONTRACT - PROVIDED BY OWNER'S VENDOR	VENDOR	VENDOR
79 80	1 1	DUAL FLAVOR COFFEE GRINDER AIRPOT COFFEE BREWER, DUAL UNIT	NOT IN CONTRACT - PROVIDED BY OWNER'S VENDOR NOT IN CONTRACT - PROVIDED BY OWNER'S VENDOR	VENDOR EXISTING	VENDOR FSEC
81	2	WORK TABLE, CABINET BASE, SLIDING DOORS	PROVIDE WITH TRASH CHUTE	FSEC	FSEC
82 83	1 1	BACK BAR COOLER ICE BIN W/SPEED RAIL		FSEC FSEC	FSEC FSEC
84	2	WORK TABLE		FSEC	FSEC
85 86	1	BACK BAR COOLER SPARE NUMBER		FSEC	FSEC
86	1	SPARE NUMBER SPARE NUMBER		-	-
88	1	PASS THRU WORKSTATION		FSEC	FSEC
89 90	1 1	SPARE NUMBER SPARE NUMBER		-	-
91	1	SPARE NUMBER			
92 93	1 1	DUAL ESPRESSO GRINDER ESPRESSO MACHINE	NOT IN CONTRACT - PROVIDED BY OWNER'S VENDOR NOT IN CONTRACT - PROVIDED BY OWNER'S VENDOR	VENDOR VENDOR	VENDOR VENDOR
94	1	SPARE NUMBER		- VLINDOR	-
95 96	1	SPARE NUMBER REFRIGERATOR, UNDERCOUNTER		- FSFC	- FSEC
96 97	1 1	SPARE NUMBER		FSEC -	FSEC -
98	1	SPARE NUMBER SPARE NUMBER		-	-
99		LOPAKE NUMBEK			-

TAG	DESCRIPTION
FSEC	FOOD SERVICE EQUIPMENT CONTRACTOR
GC	GENERAL CONTRACTOR
PC	PLUMBING CONTRACTOR/TRADES
EC	ELECTRICAL CONTRACTOR/TRADES
OWNER	PROJECT OWNER/OWNER'S REPRESENTITIVE
VENDOR	PROJECT OWNER/OWNER'S REPRESENTITIVE SUBCONTRACTED VENDOR



Foodservice Design + Consulting

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Revision	Description	Date

Project Name:

DIME STORE

Project Address:

6920 N. Rochester Road Rochester Hills, MI 48306

Sheet Name:

FOODSERVICE EQUIPMENT SCHEDULE

Project Number	(
Date	12.06.20
Drawn By	Aut

Drawing N

FS1.2

1/4" = 1'-0"

Scale at Arch Standard D