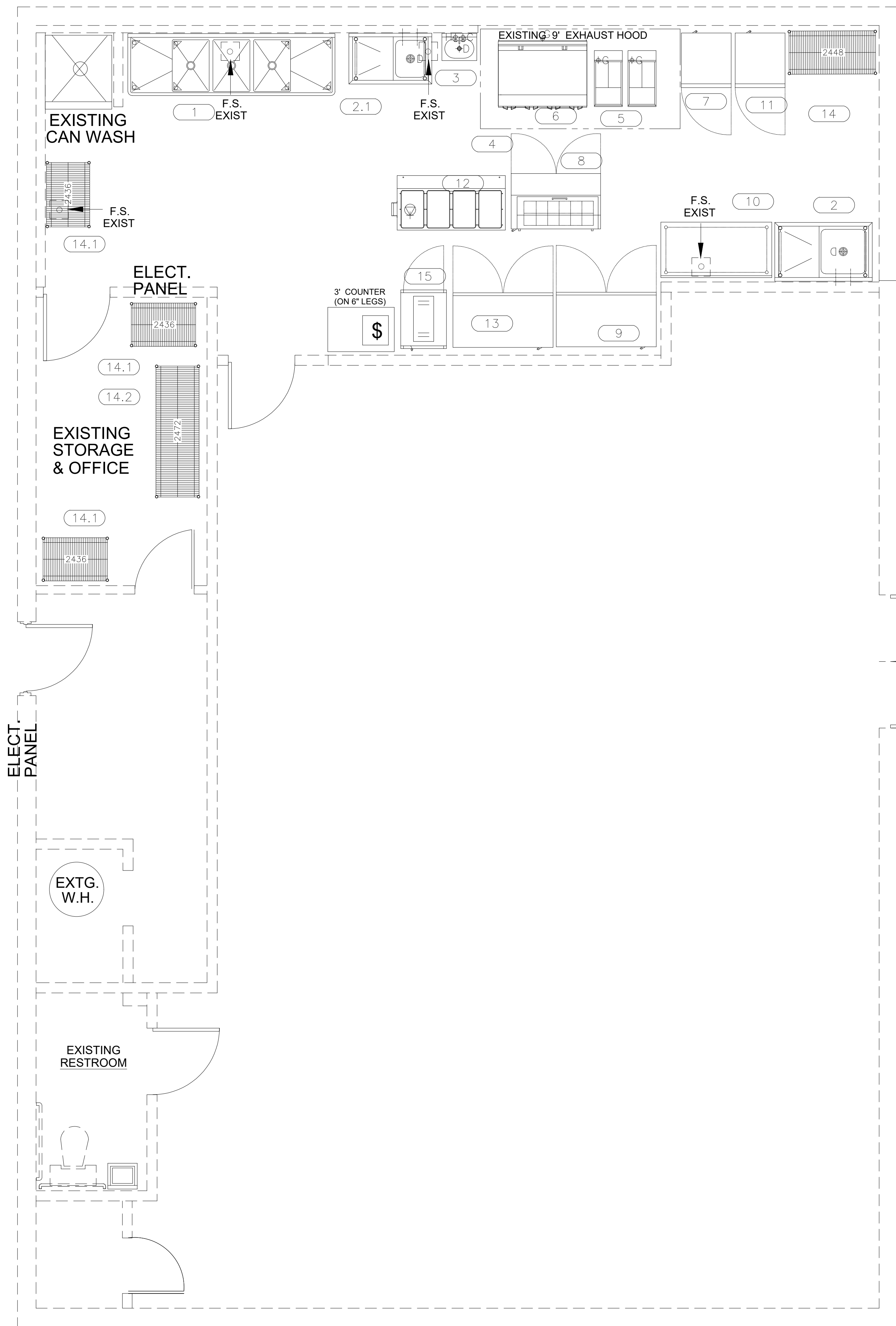




THIS LINE NOTES WHERE THE
EXISTING TILE FLOOR ENDS

EQUIPMENT SCHEDULE

Item No	Qty	Equipment Category	Equipment Remarks
1	1	Sink, 3 compartment	
2	1	Sink, Food Prep, 1 Compartment	EXISTING
2.1	1	Sink, Food Prep, 1 Compartment	EXISTING
3	1	Sink, Hand, Wall Mount	EXISTING
4	1	Stand, 4' x 30" Stainless	
5	2	Fryers, Deep Fat, Gas	
6	1	Griddle, 4' Flat Top, Gas	
7	1	Refrigerator, 27" Worktop	
8	1	Refrigerator, 48" Sandwich/Salad Prep	
9	1	Refrigerator, Reach-In	
10	1	Table, 5' Work	
11	1	Freezer, 27" Worktop	
12	1	Table, 4' Hot Food	
13	1	Freezer, Reach-In	
14	1	Shelving Rack, 4' x 2' Wire	
14.1	3	Shelving Racks, 3' x 2' Wire	
14.2	1	Shelving Rack, 6' x 2' Wire	
15	1	Cabinet, Warming	

- GENERAL NOTES:**
- IT IS THE RESPONSIBILITY OF THE OWNER AND OR THE CONTRACTOR / BUILDER TO OBTAIN ANY APPROVALS. PERMITS OR STAMPS AS MAY BE REQUIRED IN LOCAL WHERE PROJECT IS LOCATED.
 - THESE PLANS ARE PREPARED FOR THE CONVENIENCE OF OTHERS TO LOCATE MECHANICAL POINTS OF CONNECTIONS FOR FOODSERVICE EQUIPMENT. THEY ARE AS ACCURATE AS CAN BE DETERMINED AT THIS DATE.
 - THE GENERAL CONTRACTOR/BUILDER SHALL VERIFY ALL DIMENSIONS AT THE SITE AND PROMPTLY NOTIFY THE FOOD-SERVICE DESIGNER IN WRITING OF ANY DESREPARANCES.
 - CONTRACTOR/BUILDER TO CHECK WITH OWNER AS TO LOCATION AND NEEDS OF:
 - TELEPHONES
 - LIGHT FIXTURES
 - OFFICE MACHINES
 - WALL CLOCKS
 - BURGULAR ALARM SYSTEM
 - HOT WATER HEATER
 - HEATING/AIR SYSTEM
 - SIGNS
 - ADDITIONAL OUTLETS
 - EXISTING FOODSERVICE EQUIPMENT (ELECTRICAL & PLUMBING/GAS NEEDS)
 - GREASE TRAP SIZE AND LOCATION BY PLUMBING CONTRACTOR OR GENERAL CONTRACTOR.
 - ALL ROOF PENETRATIONS (IF REQUIRED) BY GENERAL CONTRACTOR OR ROOFING-SUB CONTRACTOR.
 - GENERAL CONTRACTOR OR ROOFING SUB-CONTRACTOR TO INSTALL ALL PITCH PANS, SUPPORTS, FLASHINGS, PLATFORMS, RAILING ETC.
 - GENERAL CONTRACTOR OR BUILDER TO REVIEW INFORMATION FROM LOCAL HEALTH DEPARTMENT REFERENCE THIS PROJECT.(IF APPLICABLE)

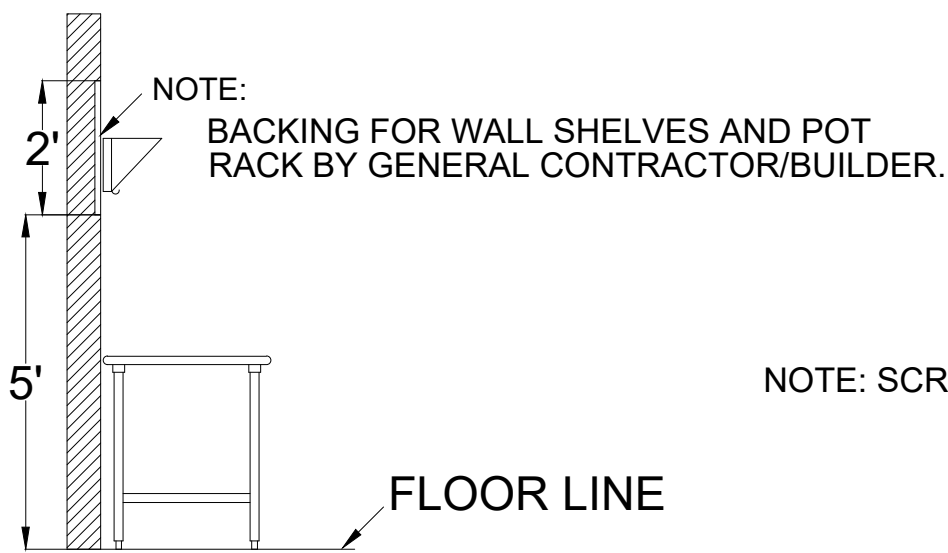
**FOOD SERVICE FINISHES NOTES: IN ACCORDANCE
WITH GUILFORD COUNTY HEALTH DEPARTMENT
SEE THE FOLLOWING INFORMATION:**

**WALLS - SMOOTH & WASHABLE. FRP BOARD IN
WET AREAS OR SHEETROCK W/ ENAMEL
BASED PAINT ON NEW WALLS FOR STORAGE AREA.**

**CEILING - SMOOTH & WASHABLE SMOOTH GYPSUM
BOARD TILES FOR DROP CEILING**

**FLOORS - QUARRY TILE OR COMMERCIAL GRADE VCT TILES
NOTE: IF VCT EPOXY GLUE @ WET AREAS**

NOTE: ALL PLUMBING, ELECTRICAL LINES TO BE IN THE WALLS



NOTE: SCREWS NOT INCLUDED WITH SHELF UNITS.

NOTES EXISTING WALLS

NOTES WALLS TO BE CONSTRUCTED

Firm Name and Address

ALL-STATE RESTAURANT
EQUIPMENT CO., INC.
870 SOUTH ELM STREET
GREENSBORO, NC 27406

Project Name and Address

PROPOSAL : RESTAURANT
PROPOSAL: ALA KEFAK
123 W. FLORIDA STREET
GREENSBORO, NC

Project
EQUIP. LAYOUT
Date
10-24-2025
Scale
1/4"=1'0"

Sheet
K-1

REVISIONS: NONE