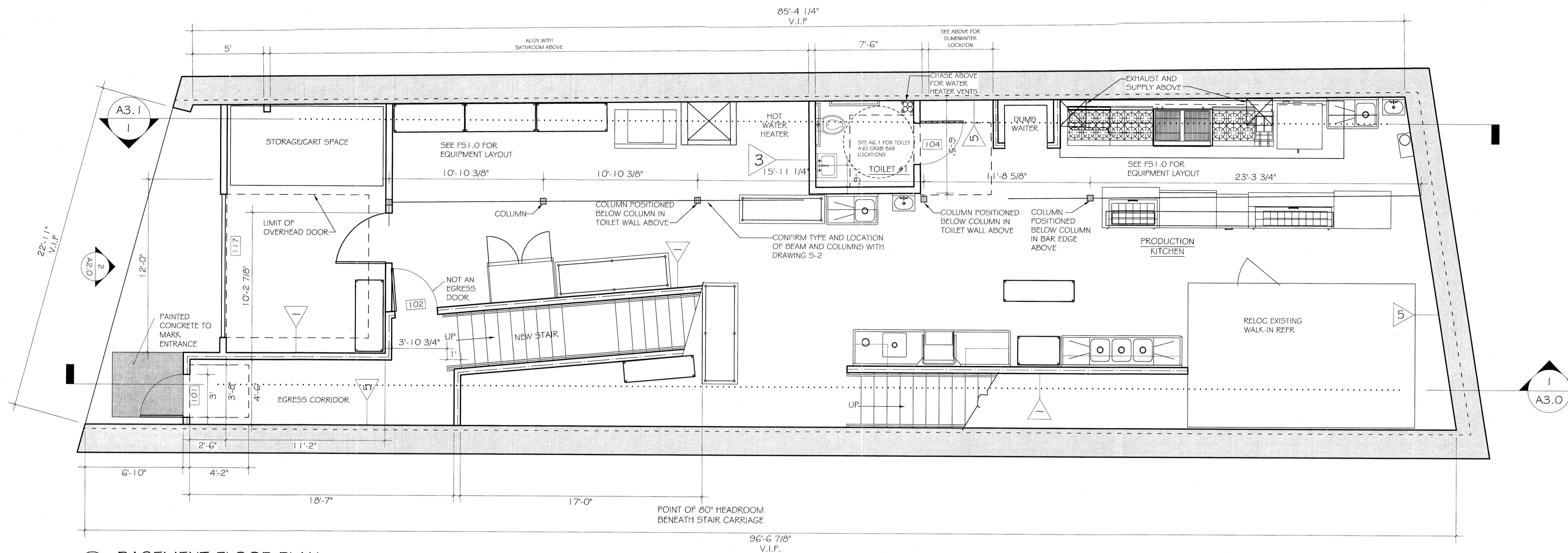


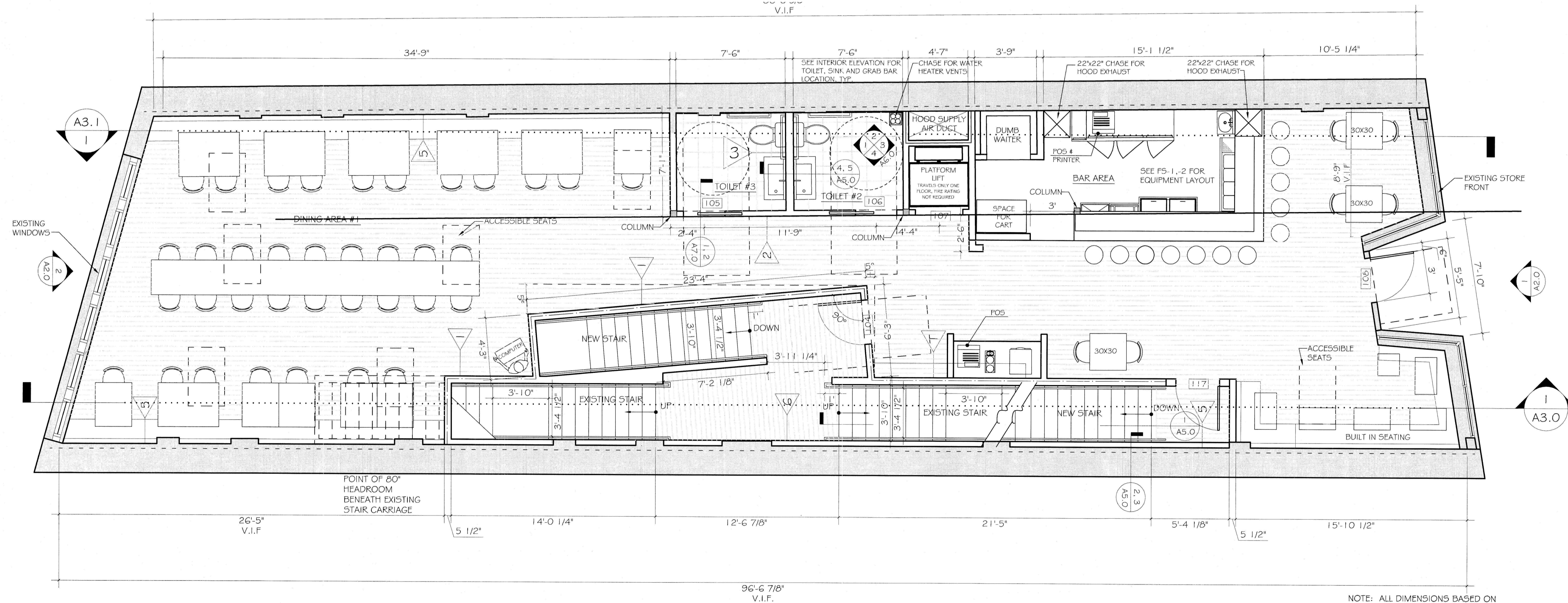
MEADOWS BUILDING RENOVATION

BACKER RESTAURANT

109 BROADWAY STREET
ASHEVILLE, NC 28801
BUNCOMBE COUNTY



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



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

NOTE: ALL DIMENSIONS BASED ON FINISHED WALL UNLESS OTHERWISE NOTED.

ALL CHASES AND DUMBWATER SHAFT TO HAVE 1HR FIRE RATING

— INDICATES 1 HR FIRE BARRIER
- - - INDICATES 4 HR FIRE BARRIER

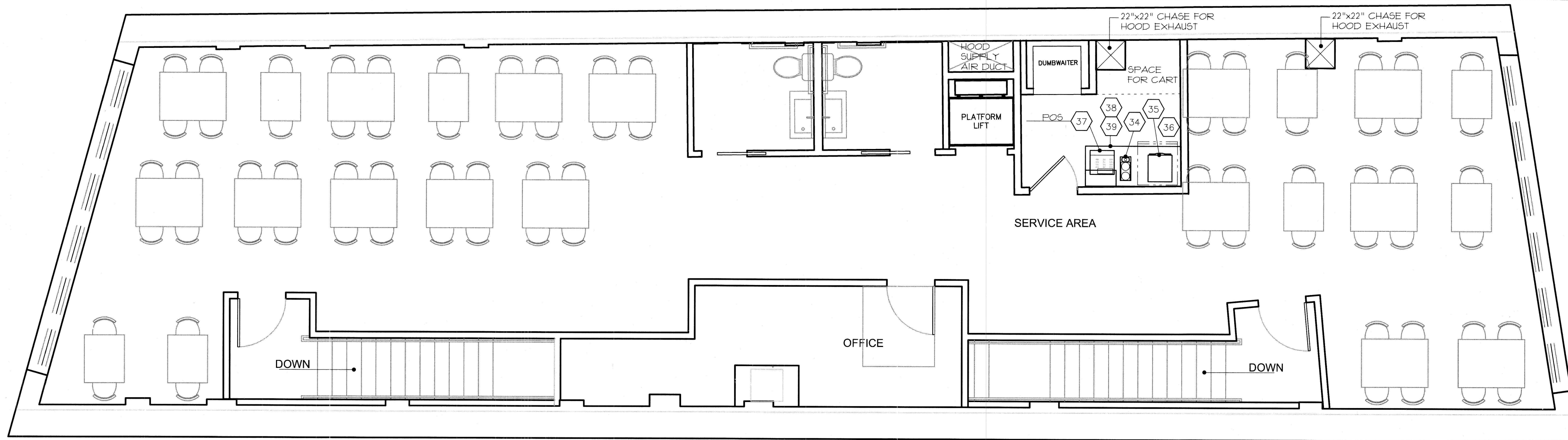
RELEASE DATE:
18 APRIL 2008

REVISIONS:

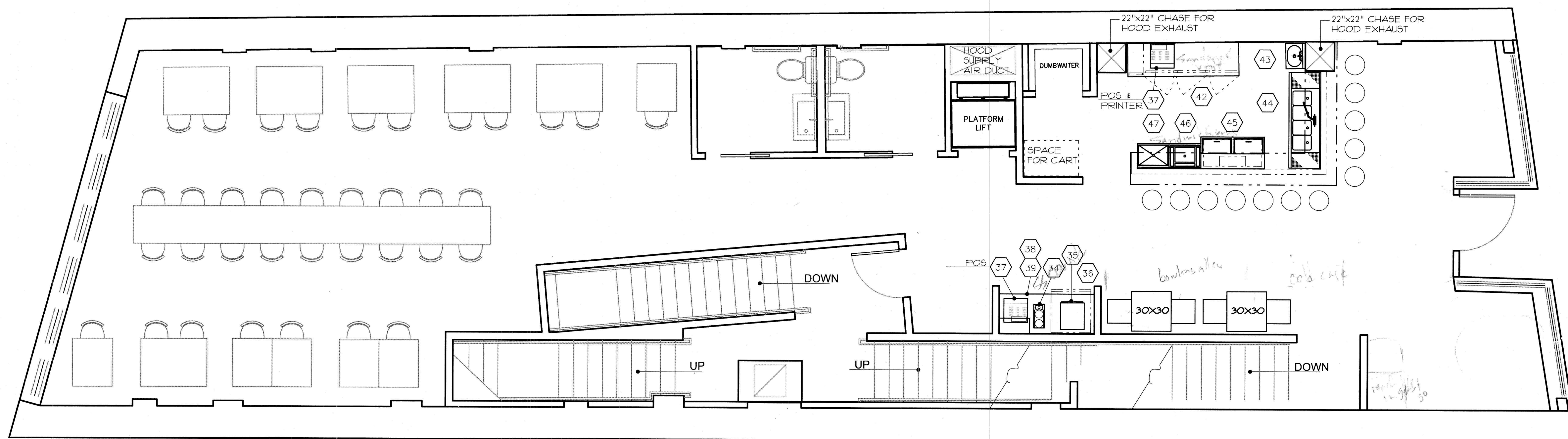
NO.	REMARKS	DATE

SHEET NUMBER:

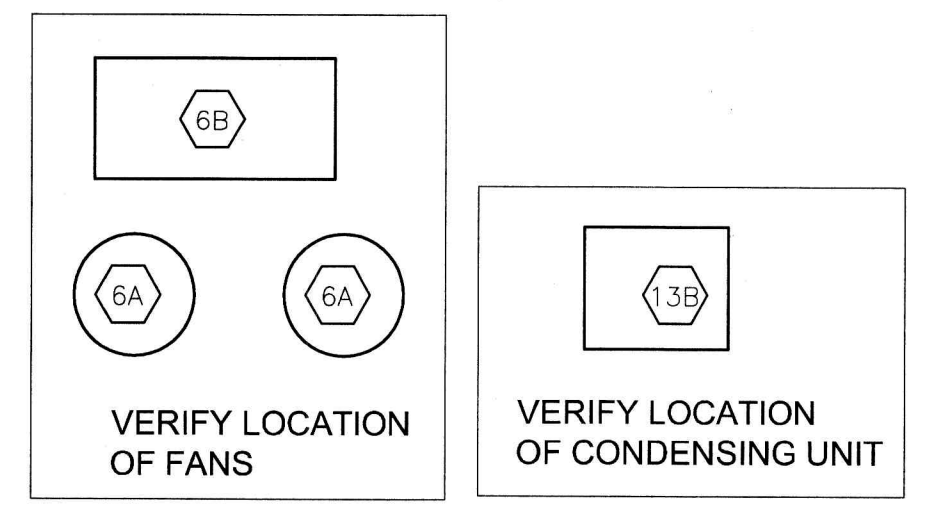
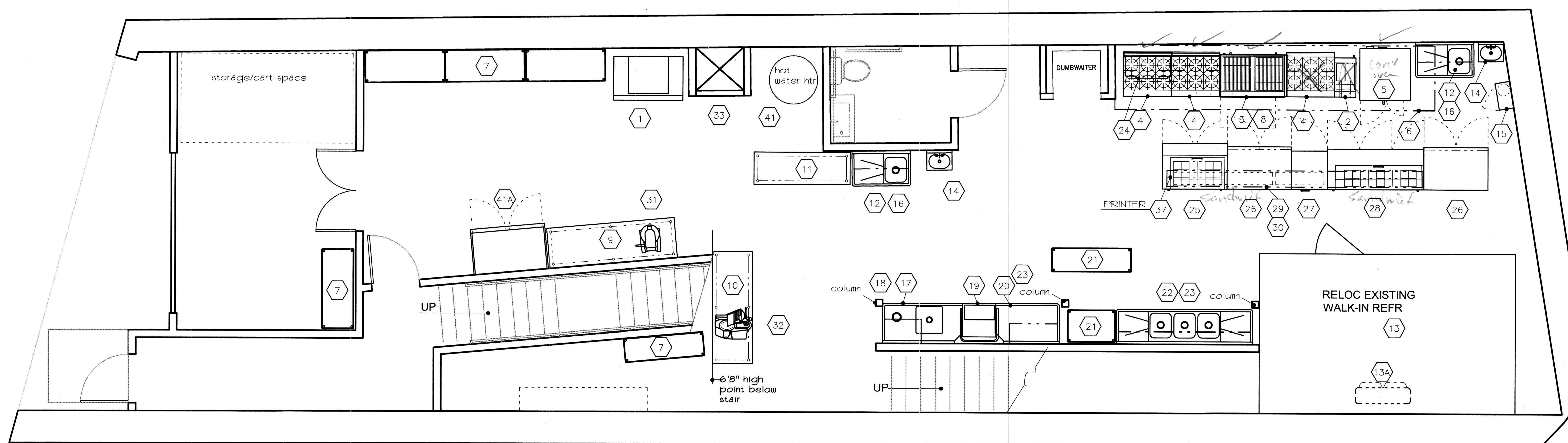
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2 SECOND FLOOR PLAN



1 FIRST FLOOR PLAN



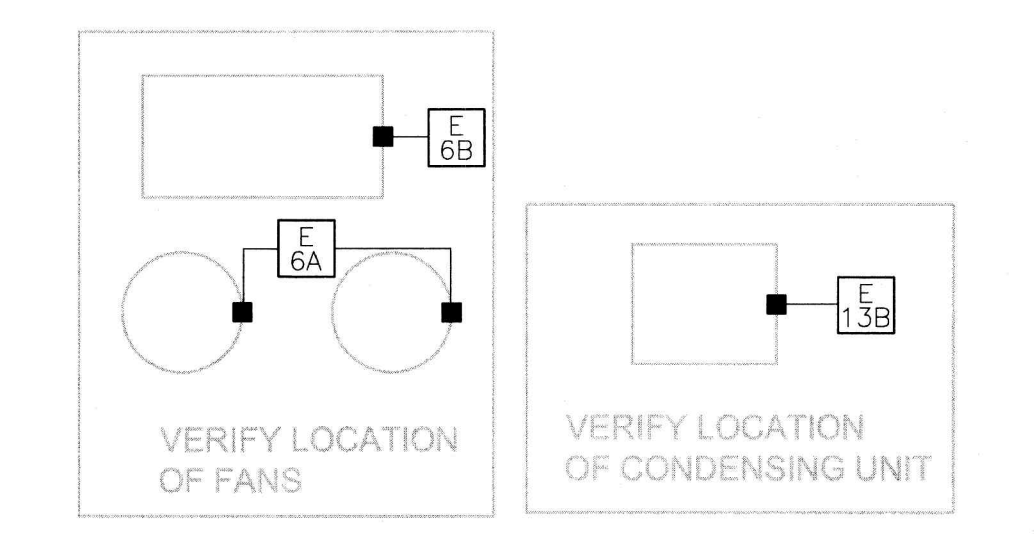
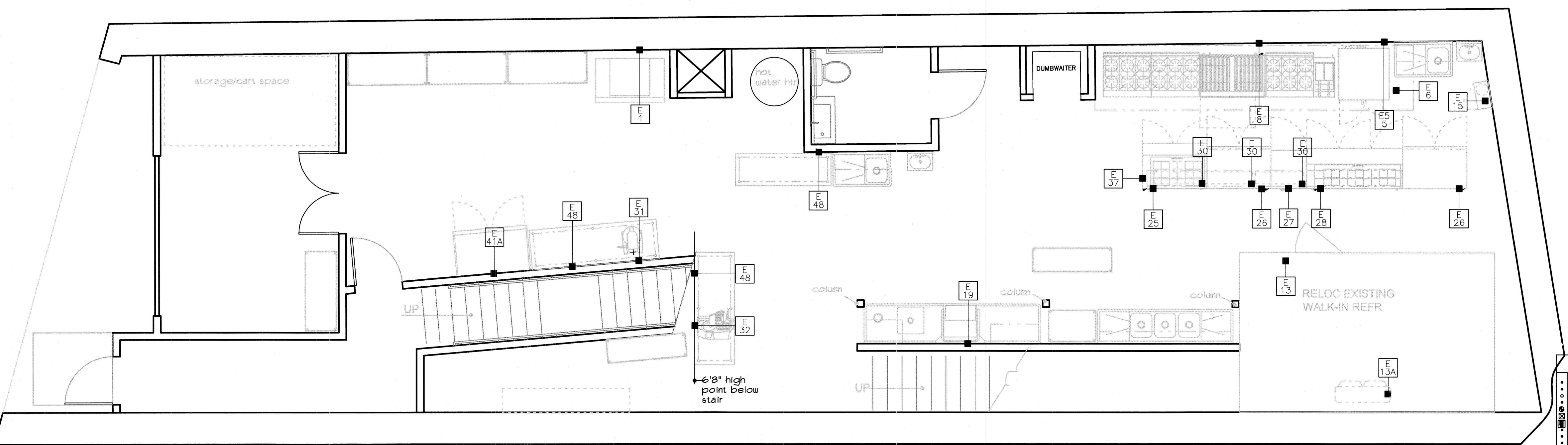
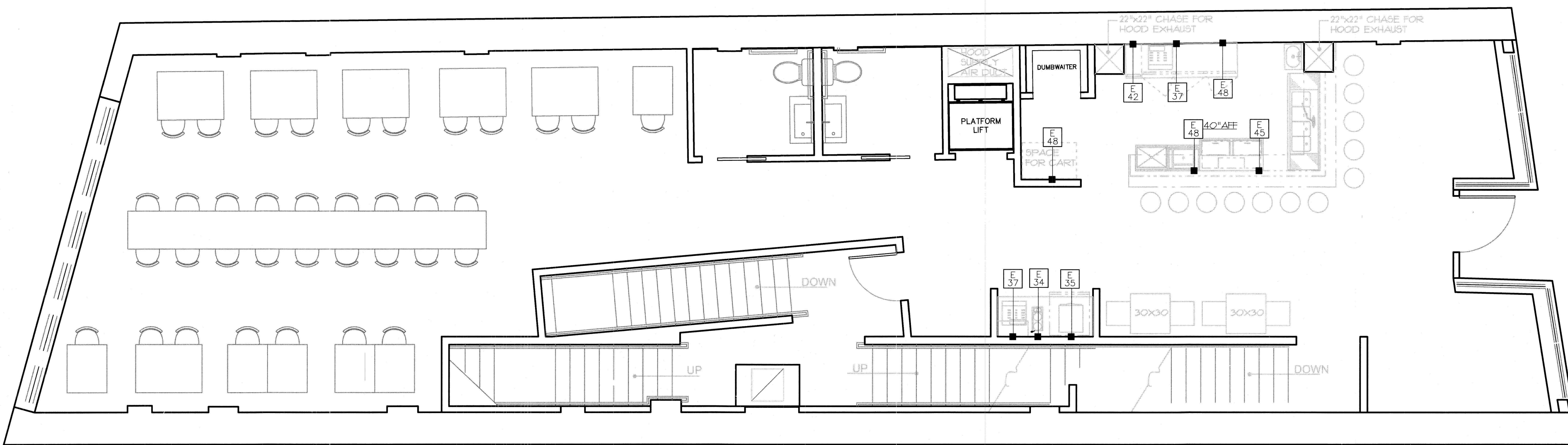
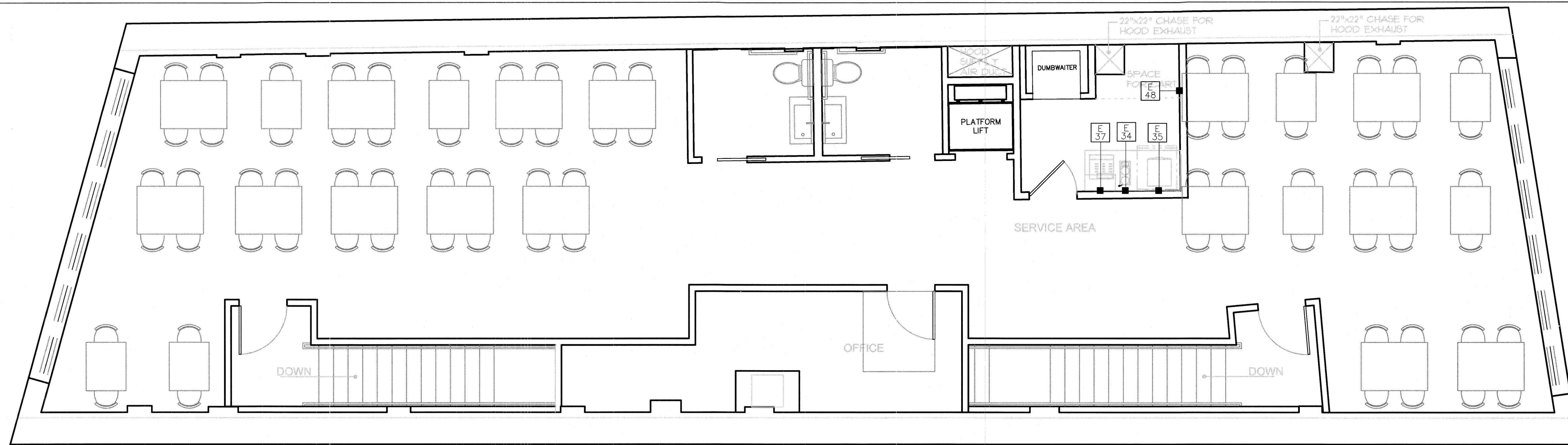
B BASEMENT FLOOR PLAN

DATE	REVISIONS	NO.
4/4/08	INITIAL ISSUE	1

Blue Ridge Restaurant Equipment Co.
 53 Burton Street
 ASHEVILLE, NC 28806
 (828) 254-0100 FAX 253-9732

FOOD SERVICE EQUIPMENT LAYOUT
 Backer Restaurant
 109 Broadway
 Asheville, NC 28801

Drawn by: RFR/RER
 Date: 11/06/07
 Scale: 1/4"=1'-0"
 Checked by: Rob Foster
 DRAWING NO: FS-1
 PROJECT NO: 0715
 D



SYMBOLS AND ABBREVIATIONS

CW	Cold Water	JB	Junction Box	AFF	Above Finished Floor
HW	Hot Water	SR	Receptacle(Special)	BT	Branch To Connection
W	Waste Conn. (Direct)	SW	Switch	DF A	Down From Above
FD	Floor Drain	HP	horsepower	NIC	Not In Contract
FDD	Funnel Floor Drain	FHP	Fractional HP	NTS	Not To Scale
FS	Floor Sink	KV	Kilovolt	DWF	Down From Floor
SS	Steam Supply	A	Amps (Amperes)	DF	Down From Floor
CR	Condensate Return	LT	Light	OS	Overall
G	Gas	V	Volt (Voltage)	S/S	Stainless Steel
MBTU	1,000 BTU	Ph	Phase	R	Revision
GT	Grease Trap	CP	Cord and Plug	CFM	Cubic Feet/Minute
PSI	Pounds per Sq. Inch	PRV	Pressure Relief Valve	SP	Static Pressure
PC	Plumbing Contractor	EC	Electrical Contractor	HVAC	Heating Ventilation Air Conditioning
GC	General Contractor	KEC	Kitchen Equipment Contractor		

DATE: 4/4/08

REVISIONS: INITIAL ISSUE

NO. 1

Blue Ridge Restaurant Equipment Co.
53 Burton Street
ASHEVILLE, NC 28806
(828) 254-0100 FAX 253-9732

FOOD SERVICE ELECTRIC LAYOUT

Backer Restaurant
109 Broadway
Asheville, NC 28801

Drawn by: RFR/RER

Date: 11/06/07

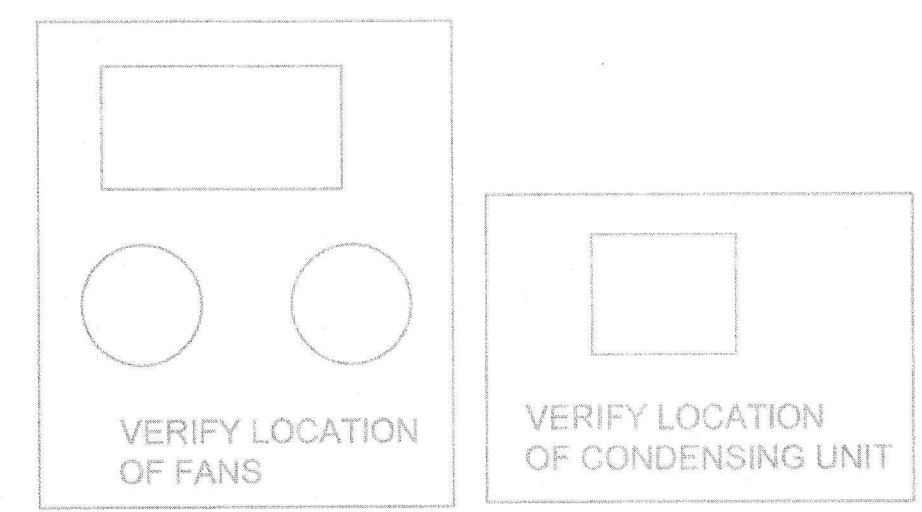
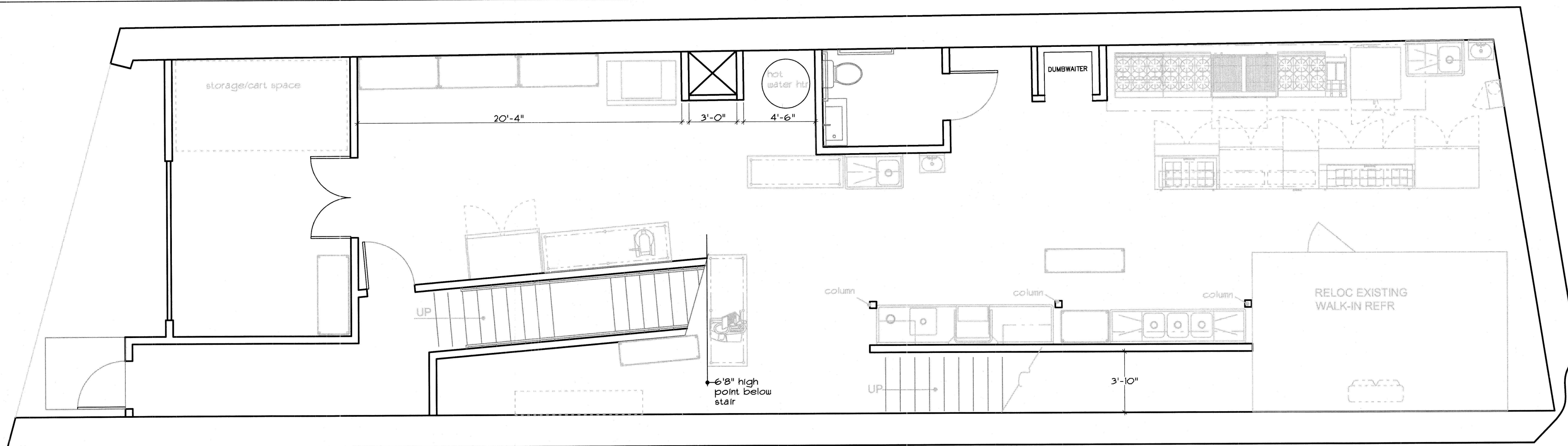
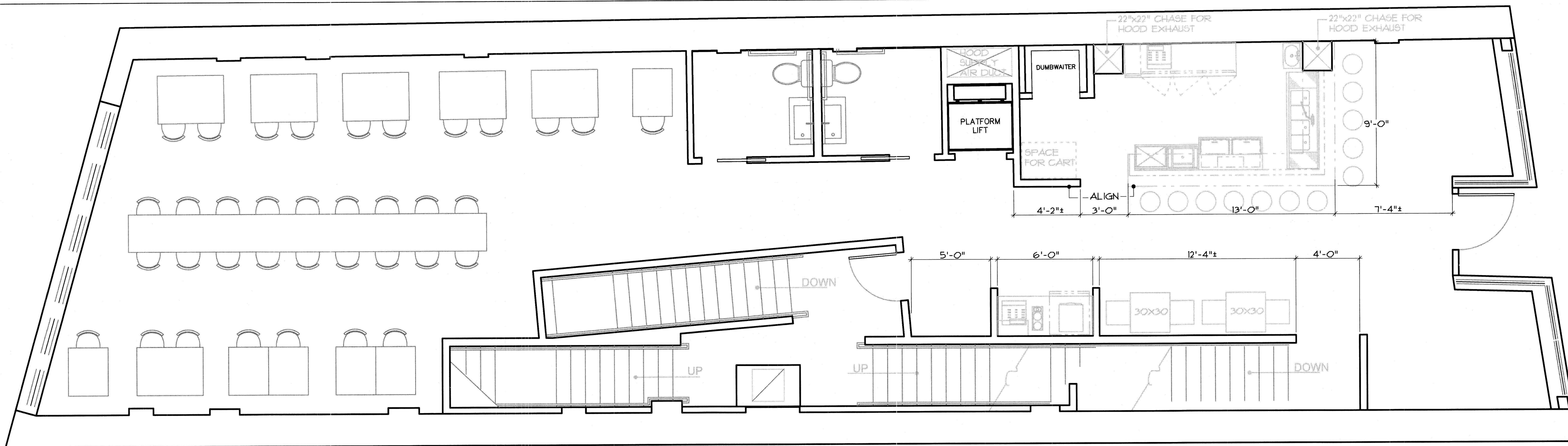
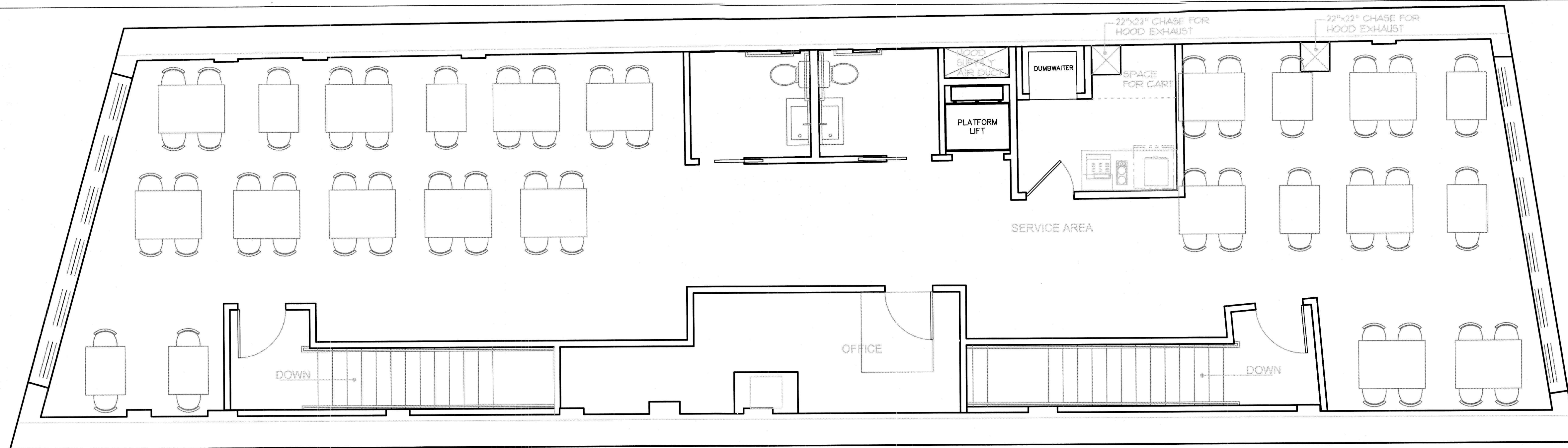
Scale: 1/4"=1'-0"

Checked by: Rob Foster

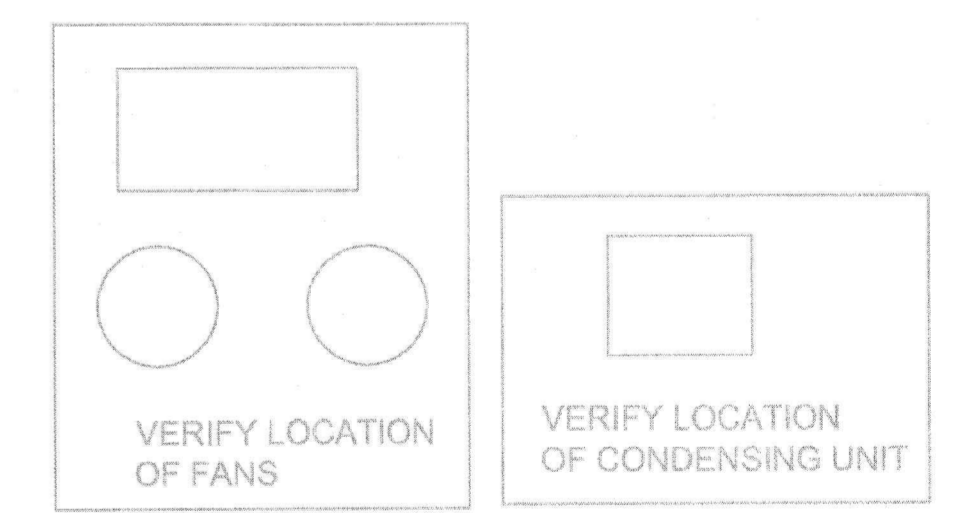
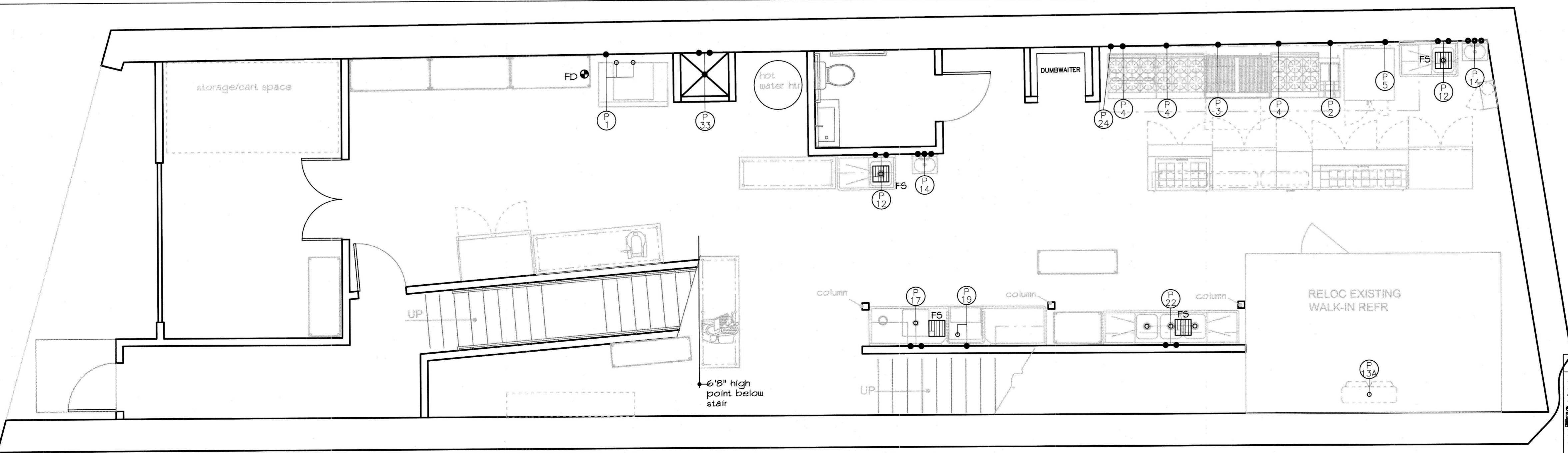
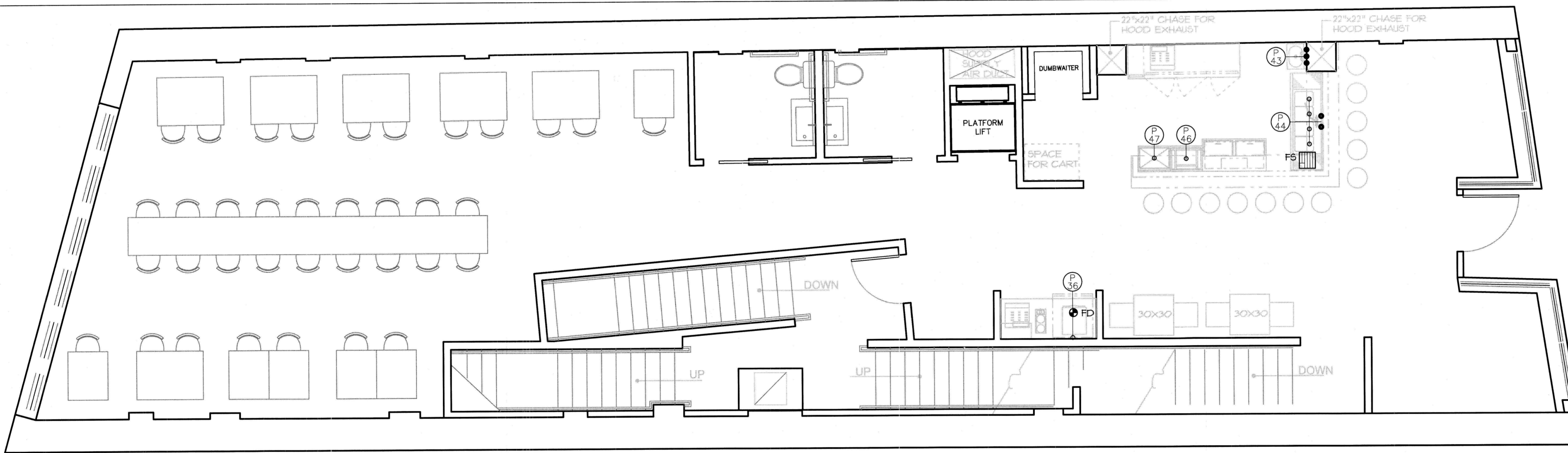
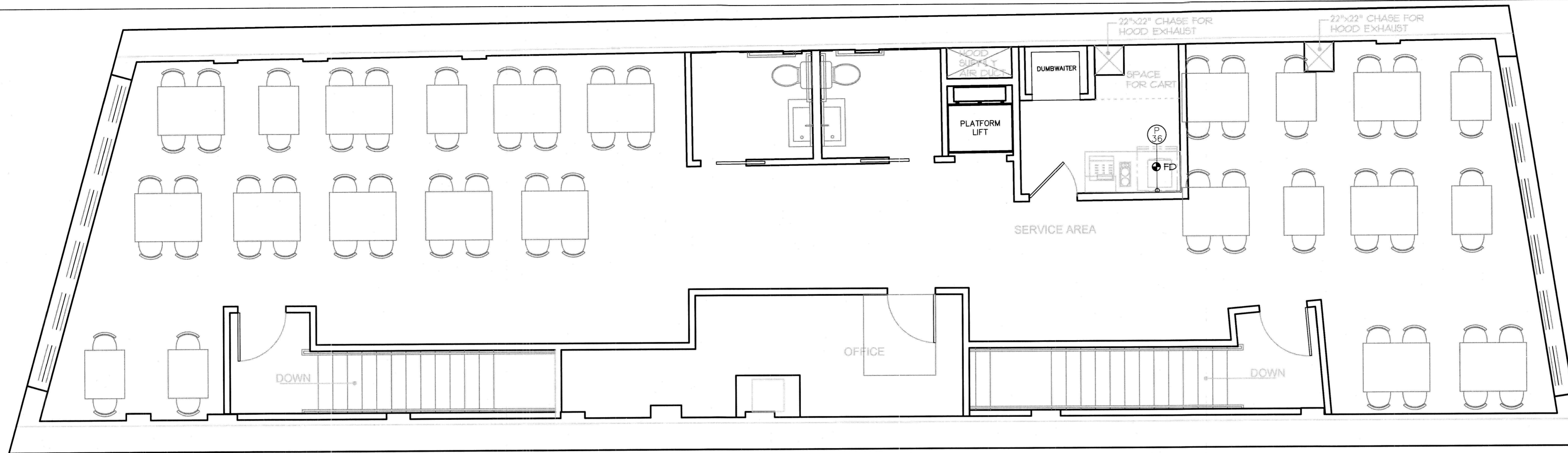
DRAWING NO: FS-1E

PROJECT NO: 0715

D



DATE	4/4/08
REVISIONS	INITIAL ISSUE
NO.	1
Blue Ridge Restaurant Equipment Co. 53 Burton Street ASHEVILLE, NC 28806 (828) 254-0100 FAX 253-9732	
FOOD SERVICE DIMENSION LAYOUT	
Backer Restaurant 109 Broadway Asheville, NC 28801	
Drawn by:	RF/RER
Date:	11/06/07
Scale:	1/4"=1'-0"
Checked by:	Rob Foster
DRAWING NO.:	FS-1H
PROJECT NO.:	0715
	D



SYMBOLS AND ABBREVIATIONS

• CV	Cold Water	• JB	Junction Box	▲ AFF	Above Finished Floor
• HW	Hot Water	• BR	Receptacle (20-1)	• BTC	Branch To Connection
• IW	Indirect Waste	• SR	Receptacle (Special)	• W/A	Down From Above
• V	Waste Conn. (Direct)	• SW	Switch	• NIC	Not In Contract
• FD	Floor Drain	• HP	Horsepower	• NTS	Not To Scale
• FFD	Funnel Floor Drain	• FHP	Functional HP	• DUT DF	Out Of Floor
• FS	Floor Sink	• KW	Kilowatt	• D/S	Duct In Floor
• S	Steam (Supply)	• A	Amperes (Amperes)	• S/S	Stainless Steel
• CR	Condensate Return	• V	Volt (Voltage)	• #	#
• G	Gas	• Ph	Phase	• Δ	Revision Flag
• MBTU	1,000 BTU	• C/P	Cord and Plug	• CFM	Cubic Feet/Minute
• GT	Grease Trap	• PRP	Pressure Relief Port	• SP	Static Pressure
• PSI	Pounds per Sq. Inch	• EC	Electrical Contractor	• HVAC	Heating Ventilation Air-Conditioning Contractor
• PC	Plumbing Contractor	• KEC	Kitchen Equipment Contractor		
• GC	General Contractor				

Blue Ridge Restaurant Equipment Co.
53 Burton Street
ASHEVILLE, NC 28806
(828) 254-0100 FAX 253-9732

FOOD SERVICE PLUMBING LAYOUT

Backer Restaurant
109 Broadway
Asheville, NC 28801

Drawn by: RF/RER
Date: 11/06/07
Scale: 1/4"=1'-0"
Checked by: Rob Foster

DRAWING NO: FS-1P
PROJECT NO: 0715
D

NO	1	INITIAL ISSUE
REVISIONS		
DATE	4/4/08	

FOOD SERVICE EQUIPMENT SCHEDULE																															
ITEM NO.	QTY	DESCRIPTION	MAKE	MODEL	EQUIPMENT REMARKS	ELECTRIC (For Each Unit)										ITEM NO.	PLUMBING (For Each Unit)										ITEM NO.				
						AMPS	KW	HP	VOLTS	PH	JB	PLUG	NEMA	AFF	REMARKS		CW	AFF	HW	AFF	W	AFF	IW	AFF	GAS	AFF		BTU	REMARKS		
1	1	Ice Maker and Bin				15.0			120	1	X			60"	1	1/2	60"									2) 3/4	-				1
2	1	Fryer													2												3/4	18"	90,000		2
3	1	Char Broiler													3												3/4	18"	180,000		3
4	3	6-Burner Range													4												3/4	18"	102,000		4
5	1	Dbl. Deck Conv. Oven						2) 1/3	120	1		X		* (1)18", (1)42"	5											2) 3/4	18"	180,000		5	
6	1	Exhaust Hood w/Make-up Air				10.0			120	1		X		DFA Lights	6																6
6-A	2	Hood Exhaust Fan			3,000 CFM Each	8.0		1	230	1	X			Verify location	6-A																6-A
6-B	1	Hood Supply Fan			6,000 CFM	12.0		2	230	1	X			Verify location	6-B																6-B
7	AR	Shelving													7																7
8	1	Refrigerated Base Unit				3.0		1/4	120	1		X		12"	8																8
9	1	Work Table			Existing 8'x2'6"										9																9
10	1	Work Table			7'x2'6"										10																10
11	1	Work Table			6'x2'										11																11
12	2	1-Compt. Sink													12	1/2	12"	1/2	12"						1-1/2	-					12
13	1	Walk-in Cooler			Relocated existing	Ver			120	1	X			DFA Lights	13											1/2	-		Verify	13-A	
13-A	1	Blower Coil				20.0			120	1	X			DFA	13-A																13-A
13-B	1	Condensing Unit				7.8			230	3	X			Verify location	13-B																13-B
14	2	Hand Sink							120	1	X				14	1/2	12"	1/2	12"	1-1/2	24"										14
15	1	Fire Control System				15.0			120	1	X			DFA	15																15
16	2	Wall Shelf													16																16
17	1	Soiled Dish Table w/Sink													17	1/2	12"	1/2	12"						1-1/2	-					17
18	1	Soiled Glass Rack Shelf													18																18
19	1	Dish Machine				9.8			120	1	X			66"	19			3/4	60"						2	-					19
20	1	Clean Dish Table													20																20
21	AR	Shelving													21																21
22	1	3-Compt. Sink													22	1/2	12"	1/2	12"						3) 1-1/2	-					22
23	2	Wall Shelf													23																23
24	1	Salamander Broiler													24												1/2	18"	40,000		24
24-A		Spare No.													24-A																24-A
25	1	Sandwich Refr				9.0		1/3	120	1		X		12"	25																25
26	2	Underctr. Refr				9.0		1/3	120	1		X		12"	26																26
27	1	Underctr. Frz				7.0		1/5	120	1		X		12"	27																27
28	1	Sandwich Refr				10.3		1/2	120	1		X		12"	28																28
29	1	Dble Over Shelf Unit													29																29
30	3	Food Warmer					0.6		120	1		X		54"	30																30
31	1	20-Qt. Mixer				7.2			120	1		X		42"	31																31
32	1	Slicer				7.2			120	1		X		42"	32																32
33	1	Mop Sink													33	1/2	36"	1/2	36"	3	-								Verify requirements		33
34	2	3-Burner Coffee Maker				13.9	1.67		120	1		X		48"	34																34
35	2	Iced Tea Maker				15.0			120	1		X		48"	35																35
36	2	Undercounter Ice Bin													36											1	-				36
37	4	FOS System			By Owner	10.0			120	1		X		48"	37																37
38	2	Wall Shelf													38																38
39	2	Service Stand			42" High										39																39
40		Spare No.													40																40
41	1	Hot Water Heater			By Owner									Verify requirements	41															Verify requirements	41
41-A		2-Section Reach-In Frz				14.9		3/4	120	1		X		78"	41-A																41-A
41-B		Spare No.													41-B																41-B
42	1	Back Bar Refrig				10.1		1/3	120	1		X		12"	42																42
43	1	Hand Sink													43	1/2	12"	1/2	12"	1-1/2	24"										43
44	1	4-Compt Sink w/Dripbds													44	1/2	12"	1/2	12"						4) 1-1/2	-					44
45	1	Bottle Cooler				9.3		1/3	120	1		X		40"	45																45
46	1	Glass Rack Storage													46											1	-				46
47	1	Cocktail Unit													47											1	-				47
48	7	Convenience Outlets				15.0			120	1		X		48"	48																48
49															49																49

SYMBOLS AND ABBREVIATIONS			
• CW	Cold Water	• JB	Junction Box
• HW	Hot Water	• DR	Receptacle(120-1)
• IW	Indirect Waste	• SR	Receptacle (Special)
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• FFD	Funnel Floor Drain	• FHP	Fractional HP
• FS	Floor Sink	• KW	Kilowatt
• S	Steam (Supply)	• A	Amperes
• R	Condensate Return	• LT	Light
• G	Gas	• V	Volt (Voltage)
• MBTU	1,000 BTU	• Ph	Phase
• GT	Grease Trap	• C&P	Cord and Plug
• PSI	Pounds per Sq. Inch	• PRP	Pressure Relief Port
• PRV	Pressure Relief Valve	• EC	Electrical Contractor
• PC	Plumbing Contractor	• KEC	Kitchen Equipment Contractor
• GC	General Contractor		
		• AFF	Above Finished Floor
		• B/C	Branch To Connection
		• D/B	Down From Above
		• N/C	Not In Contract
		• N/T	Not To Scale
		• DDW	Dut DF Wall
		• DD	Dut DF Floor
		• DA	OverAll
		• S/S	Stainless Steel
		• At	At
		• Δ	Revision Flag
		• CFM	Cubic Feet/Minute
		• SP	Static Pressure
		• HVAC	Heating Ventilation Air Conditioning Contractor

DATE	4/4/08
REVISIONS	
NO.	1
INITIAL ISSUE	
<p>Blue Ridge Restaurant Equipment Co. 53 Burton Street ASHEVILLE, NC 28806 (828) 254-0100 FAX 253-9732</p>	
<p>FOOD SERVICE EQUIPMENT SCHEDULE</p>	
Drawn by:	RF/RER
Date:	11/06/07
Scale:	1/4"=1'-0"
Checked by:	Rob Foster
DRAWING NO.:	FS-2
PROJECT NO.:	0715
	D

Backer Restaurant
109 Broadway
Asheville, NC 28801