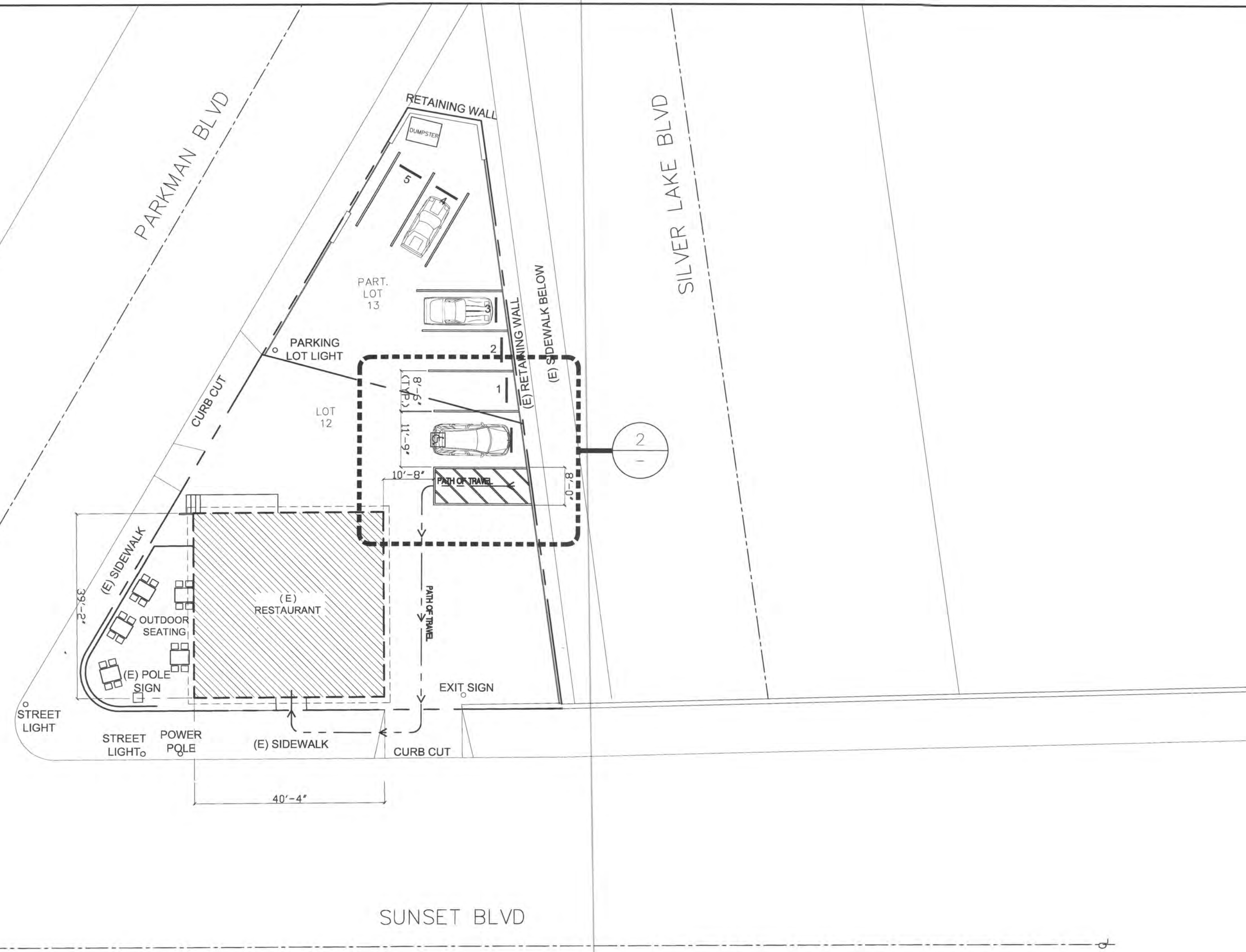
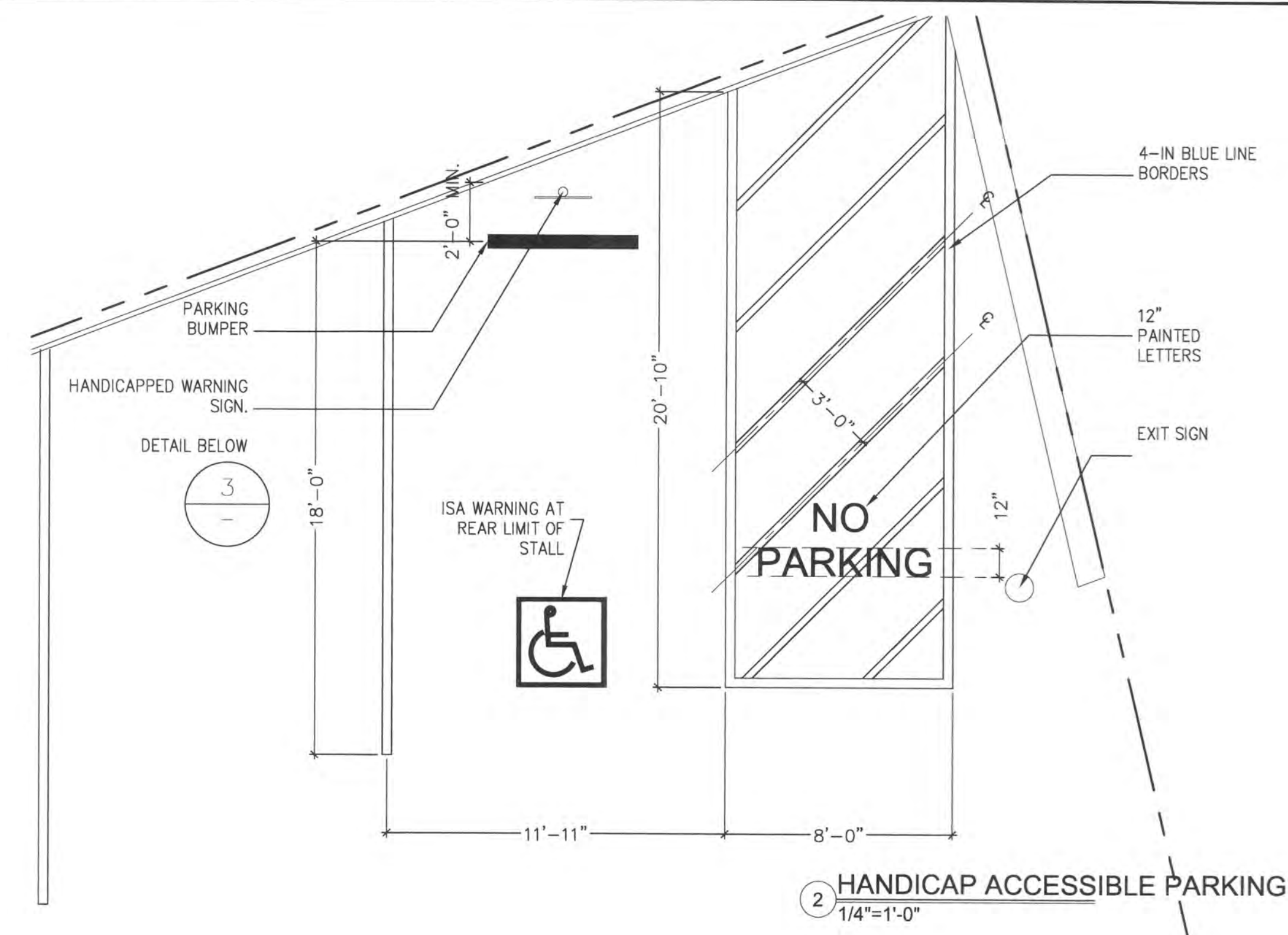


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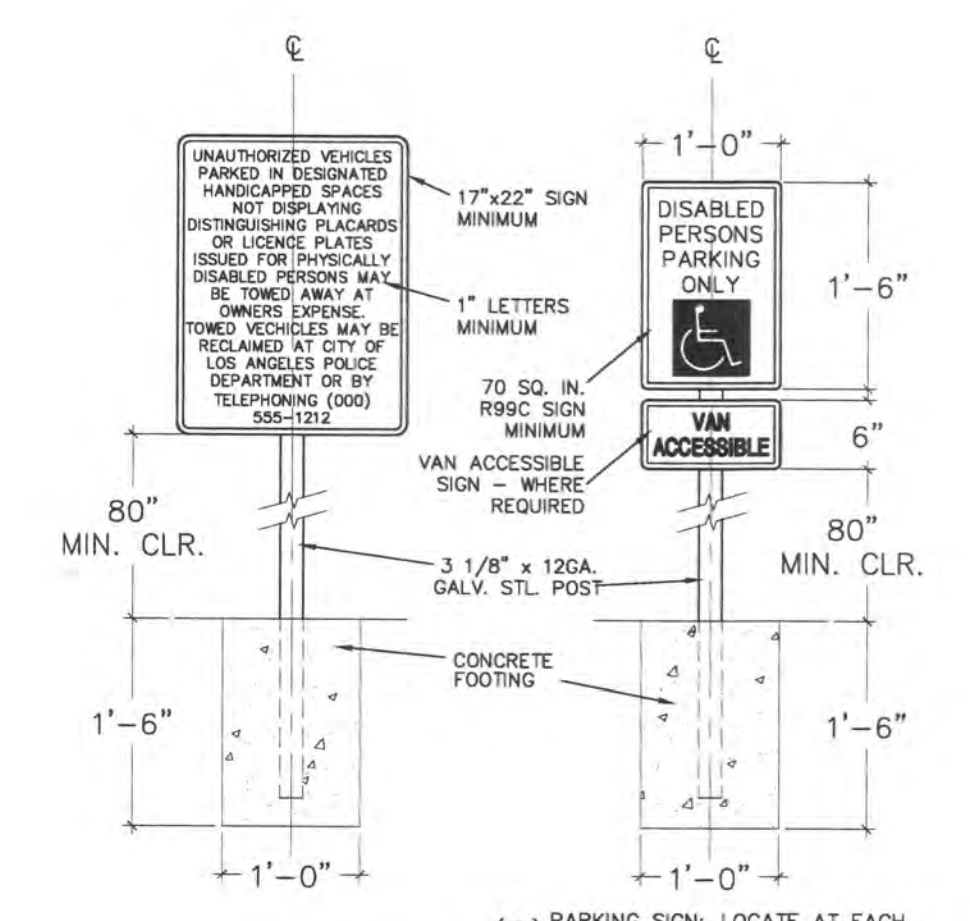
CONSULTANTS:
PETERSON DESIGN SERVICES
 137 N. LARCHMONT BLVD. #452
 LOS ANGELES, CA 90004
 TEL: 310-709-1222
MANDOYAN CONSTRUCTION CO.
 18034 VENTURA BLVD. #287
 ENCINO, CA 91316
 TEL: 818-708-7090



1 SITE PLAN
 1/16"=1'-0"



2 HANDICAP ACCESSIBLE PARKING
 1/4"=1'-0"



3 HANDICAP PARKING SIGNAGE
 N.T.S.

SILVERLAKE PIZZA
 TENANT IMPROVEMENT
 2861 SUNSET BLVD.
 LOS ANGELES, CA, 90026



ABBREVIATIONS:

ADJ.	ADJUSTABLE
A.F.F.	ABOVE FINISH FLOOR
(D)	DEMOLISH
DN.	DOWN
D.S.	DOWN SPOUT
(E)	EXISTING
EL.	ELEVATION
E.T.R.	EXISTING TO REMAIN FIREPLACE
F.F.E.	FINISH FLOOR ELEVATION
MIN. CLR.	MINIMUM REQUIRED CLEARANCE
(N)	NEW
N/A	NOT APPLICABLE
N.I.C.	NOT IN CONTRACT
N.T.S.	NOT TO SCALE
T.B.D.	TO BE DETERMINED
T.O.C.	TOP OF CURB
T.O.F.	TOP OF FLOOR
T.O.P.	TOP OF PLATE
T.S.	TOP OF SLAB
F.G.	FINISH GRADE
U.O.N.	UNLESS OTHERWISE NOTED
U/S	UNDER SIDE
V.I.F.	VERIFY IN FIELD
W/	WITH

PROJECT SUMMARY:

APPLICABLE CODES: THIS PROJECT SHALL COMPLY WITH:
 2010 CALIFORNIA BUILDING CODE (C.B.C.), CA. MECHANICAL CODE (CMC), CA. PLUMBING CODE (C.P.C.), CA.

PROPERTY ADDRESS: 2861 SUNSET BLVD.
 LOS ANGELES, CA, 90026

LEGAL DESCRIPTION: TRACT: MABERY HEIGHTS (EX OF STS) LOTS 12,13,14

ASSESSOR ID NUMBER: 5426-002-031

OWNER: ERIC MARTIROSYAN (818) 476-2567

ZONE: C2-1VL

OCCUPANCY: G-1 YEAR BUILT: 1975

CONSTRUCTION TYPE: TYPE V (NON-RATED)

LOT AREA: 4,776.3 SQ.FT.

BUILDING AREA ANALYSIS:

FLOOR	EXISTING (SQ.FT.)	ADDITION (SQ.FT.)	TOTAL (SQ.FT.)	REMODEL AREA (SQ.FT.)
(E) FIRST FLOOR	1,600	NONE	1,600	317
TOTAL BUILDING:	1,600	NONE	1,600	317

EXISTING LOT COVERAGE: 1,600
 PROPOSED LOT COVERAGE: 1,600 (ZERO CHANGE)

SCOPE OF WORK:
 REMODEL EXISTING FOOD SERVICE ESTABLISHMENT
 ADD PIZZA OVEN FACILITY
 ADD AND UPDATE BATHROOM FACILITIES TO ADA COMPLIANCE
 ADD OUTDOOR DINING PATIO
 RENOVATE EXISTING KITCHEN

NUMBER OF EMPLOYEES PER SHIFT: 3

SHEET INDEX:

ARCHITECTURAL	
A0.0	COVER SHEET/SITE PLAN
A0.1	GENERAL NOTES
A0.2	GENERAL NOTES
A1.0	EXISTING FLOOR PLAN
A2.0	PROPOSED FLOOR PLAN
A2.1	EQUIPMENT SPECIFICATIONS
A2.2	EQUIPMENT SPECIFICATIONS
A3.0	SCHEDULES & DETAILS

DRAWN BY: TN, XS

CHECKED BY: SP

NO.	REVISION / ISSUE	DATE
A	HEALTH CORRECTIONS	9/03
B	LADBS CORRECTIONS	10/03
C	LADBS CORRECTIONS	10/29

DRAWING TITLE:
 COVER SHEET
 DRAWING INDEX
 SITE PLAN

DATE: 8/12/2013
 SCALE: N.T.S.
 SHEET #: A0.0

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SILVERLAKE PIZZA
 TENANT IMPROVEMENT
 2861 SUNSET BLVD.
 LOS ANGELES, CA, 90026

DRAWN BY: **TN, XS**

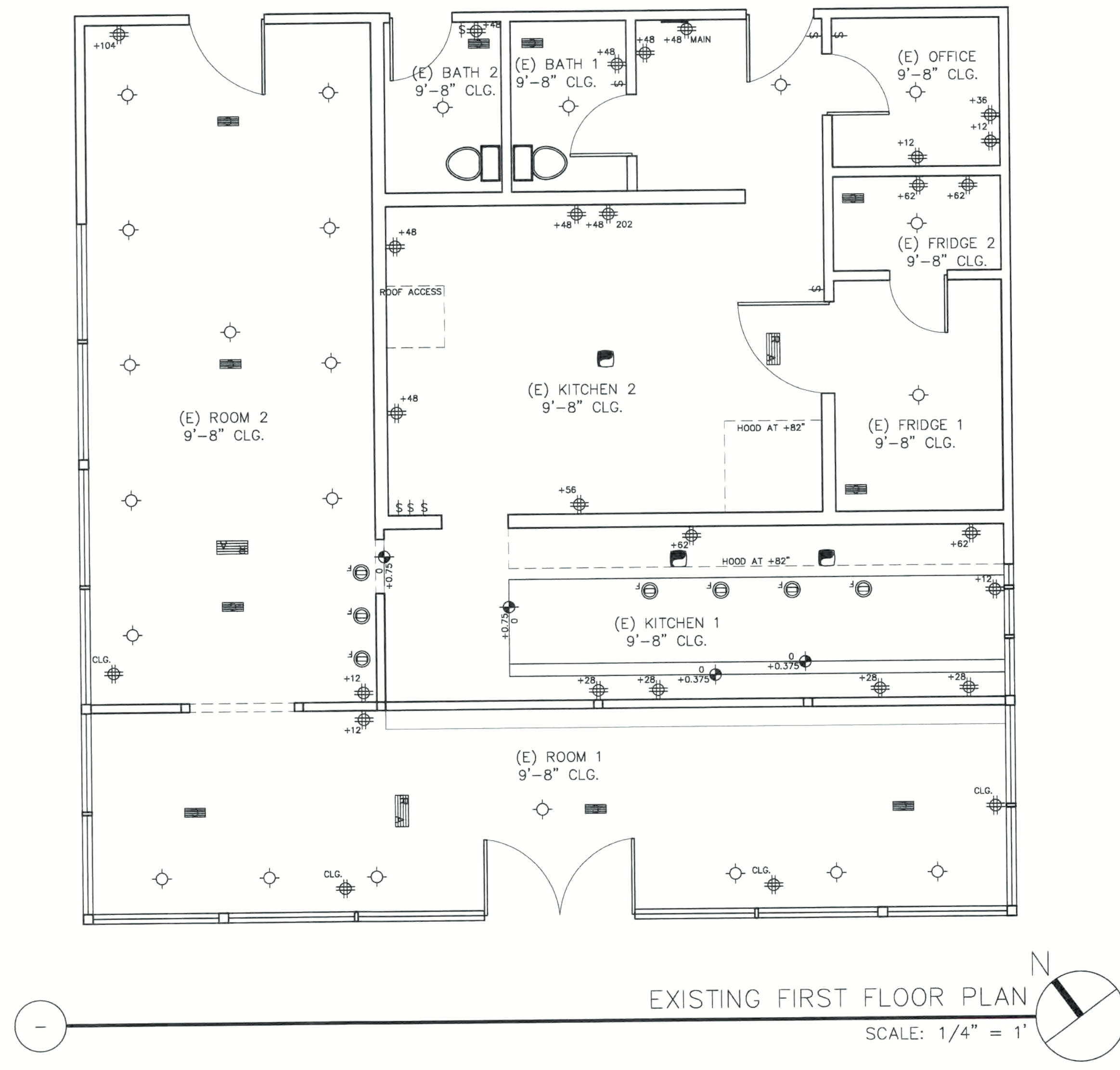
CHECKED BY: **SP**

NO.	REVISION / ISSUE	DATE
A	HEALTH CORRECTIONS	9/03
B	LADBS CORRECTIONS	10/03

DRAWING TITLE:
EXISTING FLOOR PLAN

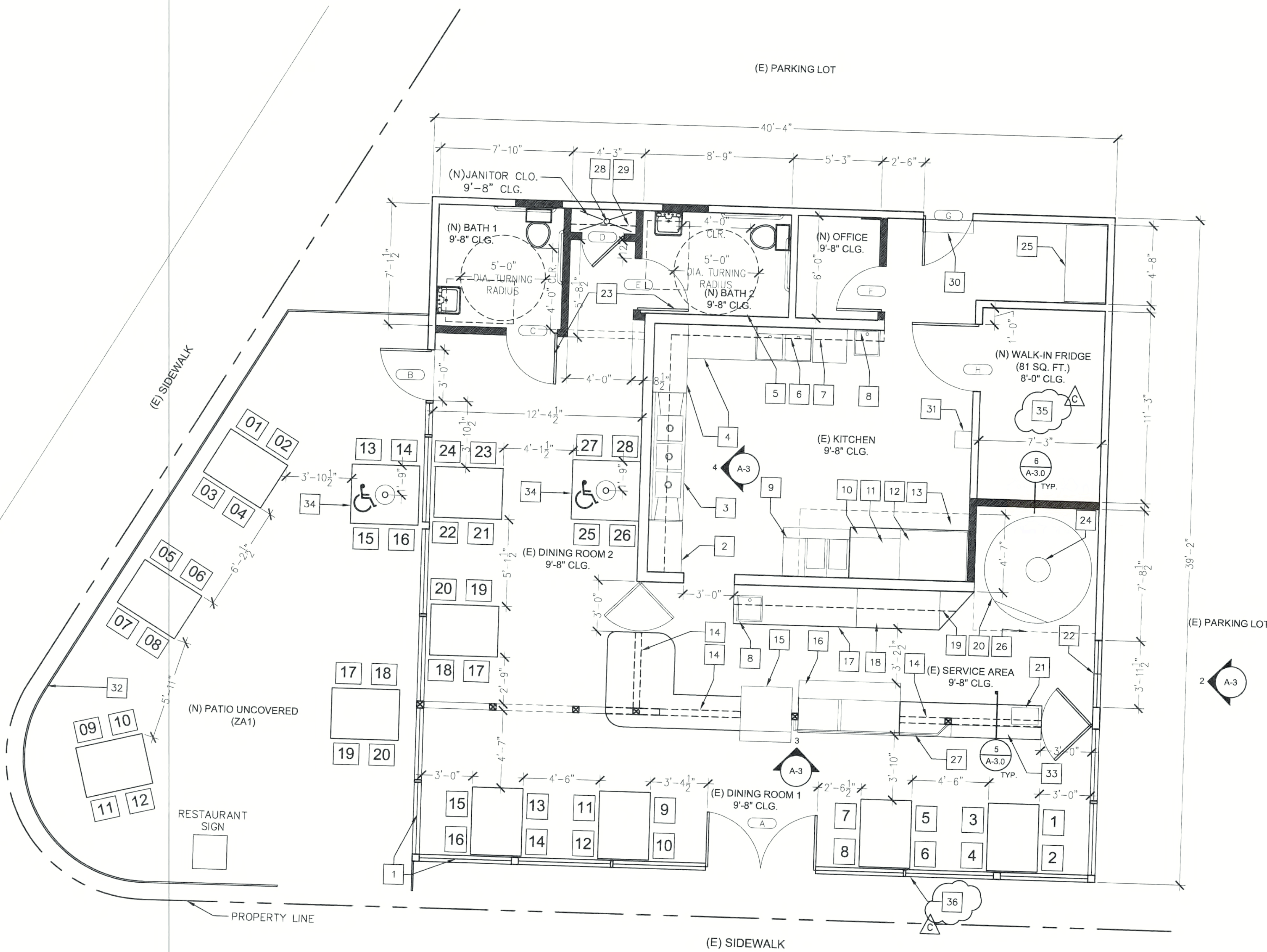
DATE:
8/14/2013

SHEET #:
A1.0



SYMBOLS:

- ⊞ SWITCH
- ⊕ CEILING MOUNTED EXTERIOR FIXTURE
- ⊙ CEILING MOUNTED INTERIOR FIXTURE
- ⊗ FLUORESCENT DOWNLIGHT
- ⊕ FLOOD LIGHTING
- ⊕ VENTILATION FAN
- ⊕ DUPLEX RECEPTACLE (12" A.F.F. U.N.O.)
- ⊕ DUPLEX RECEPTACLE
- ⊕ G.F.I. RECEPTACLE
- ⊕ DOUBLE DUPLEX RECEPTACLE (12" A.F.F. U.N.O.)
- ⊕ DOUBLE DUPLEX RECEPTACLE
- ⊕ TELEPHONE JACK
- ⊕ CABLE JACK
- ⊕ GAS HOOKUP
- ⊕ 3/4" COLD WATER LINE
- ⊕ CARBON MONOXIDE DETECTOR HARDWIRED
- ⊕ SMOKE DETECTOR HARDWIRED
- ⊕ FLOOR SEWER CONNECTION
- ⊕ CEILING REGISTER
- ⊕ RETURN AIR REGISTER



- LEGEND:**
- (N) WALL
 - (E) WALL
 - DROPPED HEADER
 - DIMENSION LINE

- KEY NOTES:**
- 1 ALL EXTERIOR WINDOWS ARE FIXED (NO OPTION TO OPEN OR CLOSE)
 - 2 STAINLESS STEEL WORK TABLE (36"X24") SPEC: GSW ALLSTRONG WT-2436-C
 - 3 WAREWASHING SINK (90" X 24") SPEC: TURBOAIR TSA-3-12-D1
 - 4 STAINLESS STEEL WORK TABLE (48"X24") SPEC: GSW ALLSTRONG WT-2448-C
 - 5 STAINLESS STEEL OVERHEAD FOOD STORAGE SHELVES 26.5 LINEAR FEET
 - 6 FOOD PREP SINK (38-1/2" X 23-3/4") DRAIN TO A FLOOR SINK SPEC: ADVANCETABCO FE-1-1812-18R
 - 7 SELF CONTAINED CUBE ICE MAKER (24"X24") SPEC: ICE-O-MATIC ICEU150
 - 8 HAND WASHING SINK (18" X 18.25") SPEC: KROWNE 18-18ST
 - 9 GAS FRYERS (46.86" X 34.95") SPEC: FRYMASTER MJ35
 - 10 BUILT-IN COUNTER (84" X 36") SPEC: VERIFY W/ OWNER
 - 11 GAS COUNTERTOP HOT PLATE (35.5"X30.25) SPEC: WELLS HDHP-3630G
 - 12 GAS COUNTERTOP CHARBROILER (47.4"X35.1") SPEC: VULCAN VTEC48
 - 13 NEW GREASE HOOD (10' X 4') MUST EXTEND 6" BEYOND FRYER SEE SHEET M-5
 - 14 EXISTING PONY-WALL W/ NEW COUNTER
 - 15 SELF-SERVE REFRIGERATOR (36.25"X39") SPEC: FEDERAL CD3628/RSS35C
 - 16 FOOD PREP. TABLE (72"X37.875") SPEC: BEVERAGE-AIR SPE72-30M-STL
 - 17 BUILT-IN COUNTER (14'-2" X 36") SPEC: VERIFY W/ OWNER
 - 18 UNDER-COUNTER FRIDGE (58.875"X27.75") SELF-CONTAINED DRAIN SPEC: TRUE TBB-2G
 - 19 STAINLESS STEEL OVERHEAD FOOD STORAGE SHELVES 13.2 LINEAR FEET
 - 20 PIZZA OVEN (68" DIAMETER) GROUT TO BE SMOOTH AND SEALED SPEC: FORNO BRAVO NAPOLI 140
 - 21 COUNTER-TOP CASH REGISTER SPEC: VERIFY W/ OWNER
 - 22 DRIVE-THRU WINDOW (19"X36" SERVICE OPENING) SPEC: 275 SERIES-47-1/2"WX43-1/2"H
 - 23 NEW ACCESSIBLE DOOR W/ LATCH MIN. 36" CLEAR OPENING
 - 24 NEW UL 103 TYPE CHIMNEY FOR PIZZA OVEN DURA-TECH OR EQUIVALENT
 - 25 NEW REACH-IN FREEZER, 2 DOOR, 54" WIDE, BOTTOM MOUNT, STAINLESS IN/OUT, SELF CONTAINED DRAIN SPEC: TRUE #TRTS49F
 - 26 NEW GREASE HOOD (7'-3" X 6'-10") HOOD AND DUCT MUST BE 1-HOUR FIRE PROTECTED. USE L.A. CITY APPROVED WRAP (3M) OR PROVIDE 1-HOUR SHAFT ENCLOSURE. SEE SHEET A0.5
 - 27 60" HIGH SNEEZE GUARD AT FRONT COUNTER TO PROTECT OPEN FOOD
 - 28 BACKFLOW PREVENTION DEVICE
 - 29 CHEMICAL SHELF AND MOP HANGER
 - 30 Q STANDARD AIR CURTAIN SPEC: 1/2 HP MODEL #60001
 - 31 EMPLOYEE LOCKERS
 - 32 38-IN WROUGHT IRON RAILING AT PATIO 4-IN CLR. MAX AT STILES. SEE DETAIL
 - 33 ADA-COMPLIANT COUNTERTOP (34" HEIGHT)
 - 34 HANDICAP SEATING - SEE DETAIL
 - 35 NORTH STARWALK-IN REFRIGERATOR (LARR# 24944)
 - 36 REMOVE & REPLACE GLAZING

AREA	OCCUPANCY LOAD (SEATS)
DINING	36
KITCHEN	2
SERVICE	1
OFFICE	1
OUTDOOR EATING	20
TOTAL	60

ROOM NAME	FLOOR	WALL	CEILING	TRIM	COUNTER	NOTES
(E) DINING ROOM 1	(N) EPOXY	(N) PAINTED DRYWALL	(N) PAINTED DRYWALL	(N) EPOXY COVE 6"	(N) LAMINATE	DRYWALL ABOVE COVE
(E) DINING ROOM 2	(N) EPOXY	(N) PAINTED DRYWALL	(N) PAINTED DRYWALL	(N) EPOXY COVE 6"	(N) LAMINATE	DRYWALL ABOVE COVE
(E) KITCHEN 1	(N) QUARRY TILE 6X6	(N) STAINLESS STEEL (FULL-HEIGHT)	(N) PAINTED DRYWALL	(N) TILE COVE BASE 6"	(N) STAINLESS STEEL	DRYWALL ABOVE COVE
(E) KITCHEN 2	(N) QUARRY TILE 6X6	(N) STAINLESS STEEL (FULL-HEIGHT)	(N) PAINTED DRYWALL	(N) TILE COVE BASE 6"	(N) STAINLESS STEEL	
(N) BATH 1	(N) QUARRY TILE 6X6	(N) PAINTED DRYWALL	(N) PAINTED DRYWALL	(N) TILE COVE BASE 6"	N/A	DRYWALL ABOVE COVE
(N) BATH 2	(N) QUARRY TILE 6X6	(N) PAINTED DRYWALL	(N) PAINTED DRYWALL	(N) TILE COVE BASE 6"	N/A	DRYWALL ABOVE COVE
(N) JANITOR CL.	(N) QUARRY TILE 6X6	(N) PAINTED DRYWALL	(N) PAINTED DRYWALL	(N) TILE COVE BASE 6"	N/A	DRYWALL ABOVE COVE
(N) OFFICE	(N) QUARRY TILE 6X6	(N) PAINTED DRYWALL	(N) PAINTED DRYWALL	(N) TILE COVE BASE 6"	N/A	DRYWALL ABOVE COVE

PROPOSED FLOOR PLAN
SCALE: 1/4" = 1'

NOTE: MINIMUM 3/8" RADIUS BASE COVING

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SILVERLAKE PIZZA
TENANT IMPROVEMENT
 2861 SUNSET BLVD.
 LOS ANGELES, CA, 90026

DRAWN BY: **TN, XS**

CHECKED BY: **SP**

NO.	REVISION / ISSUE	DATE
A	HEALTH CORRECTIONS	9/03
B	LADBS CORRECTIONS	10/03
C	LADBS CORRECTIONS	10/29

DRAWING TITLE:
PROPOSED FLOOR PLAN

DATE: 8/14/2013
 SCALE: VARIES
 SHEET #: **A2.0**

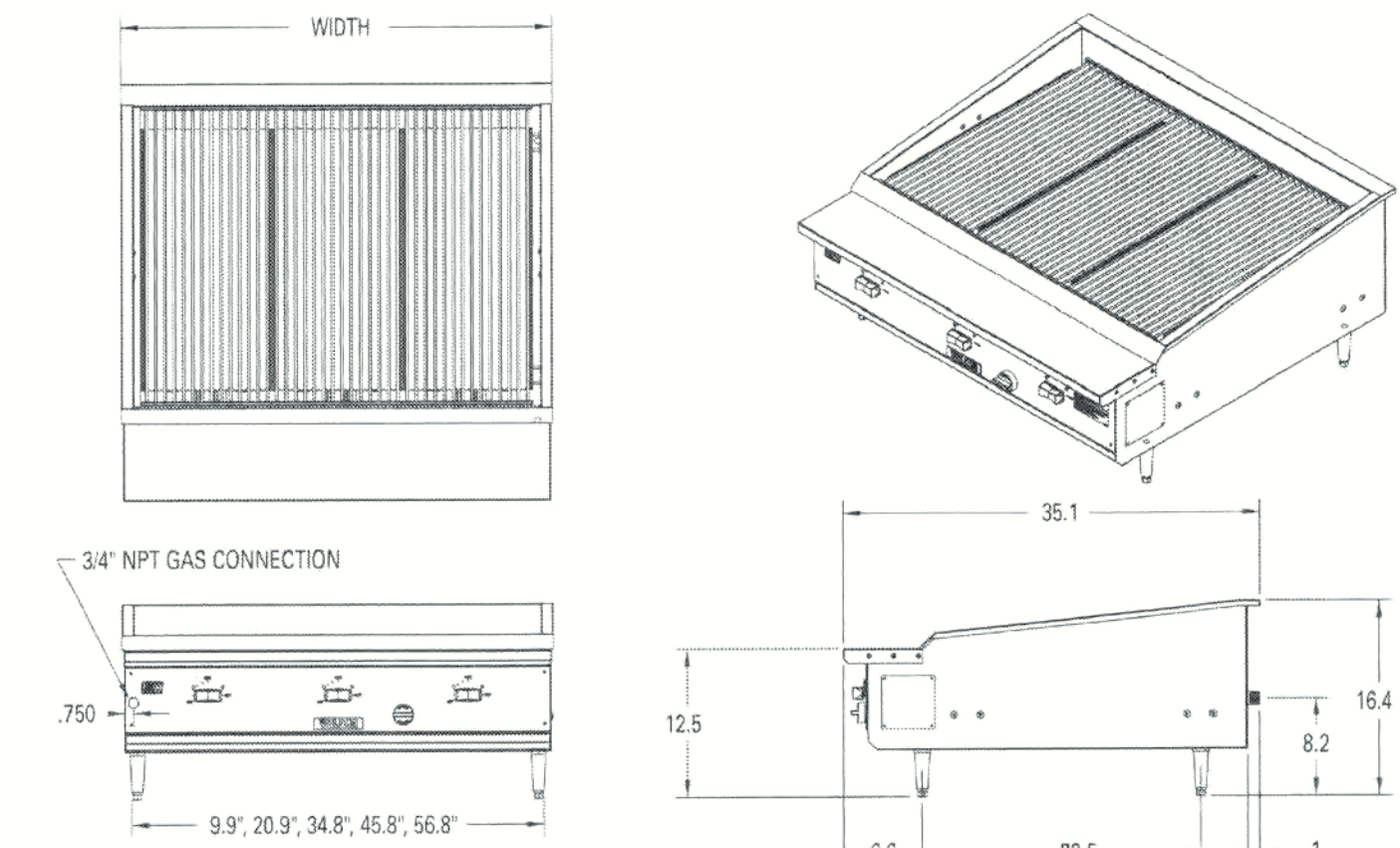
A2.0 KEYNOTE: 12

GRIDDLES & BROILERS

VULCAN VTEC SERIES COUNTER MODEL GAS INFRARED CHARBROILER

INSTALLATION REQUIREMENTS:

- A gas pressure regulator supplied with the unit must be installed. Natural Gas 4.0" (102 mm) W.C. Propane Gas 10.0" (254 mm) W.C.
- An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.
- These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI Z223.1/NFPA 54 (latest edition). Copies may be obtained from The American Gas Association, Accredited Standards Committee Z223 @ 400 N. Capital St. NW, Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.
- CLEARANCES**
 - Non-Combustible
 - Rear 0"
 - Sides 0"
 - Top 6"
- This appliance is manufactured for commercial installation only and is not intended for home use.



MODEL	WIDTH	DEPTH	OVERALL HEIGHT	WORKING HEIGHT*	BOILING AREA	# BURNERS	TOTAL BTU/HR	APPROX SHIP WT. (LB/KG)
VTEC14	14.4"				11" x 25.25"	1	22,000	97/44
VTEC25	25.4"				22" x 25.25"	2	44,000	151/68
VTEC36	36.4"	35.1"	16.4"	12.5"	33" x 25.25"	3	66,000	210/95
VTEC48	47.4"				44" x 25.25"	4	88,000	264/120
VTEC60	58.4"				55" x 25.25"	5	110,000	309/140



P.O. Box 698 • Louisville, KY 40201 • Toll-free: 1-800-814-2028 • Local: 502-778-2791 • Quote & Order Fax: 1-800-444-0802

A2.0 KEYNOTE: 9



MJ35 Gas Fryers

Models: MJ35 MJ35G MJ35E

Standard Features

- MJ35**
 - Open pot design is easy to clean
 - 40-lb. (20-liter) oil capacity
 - 110,000 Btu/hr. (27,700 kcal) (32.2 kw)
 - Frying area 12" x 15" x 4-1/4" (30.5 x 38.1 x 10.8 cm)
 - Master Jet burner ensures even heat distribution
 - Millivolt controller, no electric connection required
 - Reliable, centerline, fast-act temperature probe
 - Thermostat knob behind front panel
 - Deep cold zone, 1-1/4" (3.2 cm) IPS ball-type drain valve
 - Stainless steel frypot and door, enamel cabinet
 - Two twin baskets
 - 4" (15.2 cm) legs with 1" (2.5 cm) adjustment
 - Gas connection - see chart on back
- MJ35G**
 - Thermostat knob on front panel
- MJ35E**
 - Thermostat controller
 - Signal lights, on-off switch

Options & Accessories

- Built-in filtration available on single frypot fryers including a spreader cabinet and/or multiple frypot baskets - 2 to 6 fryers can be battery to right side of filter. Must upgrade to G and E models.
- On/Off Toggle Switch (MJ35 only)
- Electronic ignition (must use one of the above controllers) (MJ35E only)
- Automatic basket lifts (MJ35G and E models only)
- Preheat Ignitor
- On/Off Toggle Switch (MJ35 only)
- Sharpening melt cycle control (MJ35E)
- Spreader cabinet
- External Oil Discharge - call Customer Service for availability
- Frypot cover
- Casters
- Fish plate
- Stainless steel cabinet

See Frymaster domestic price list for other available options and accessories. *With count-down timer (MJ35G) with electronic timer controller (MJ35E)

Specifications

Unsurpassed in their versatility, proven worldwide performance, and low maintenance needs

The MJ35 gas fryers are unsurpassed in their versatility, controlled performance and low maintenance needs. Whether it is a single fryer or a fryer with a built-in filtration system, the MJ35 fryers offer options that accommodate a wide range of frying needs - everything from French fries, breaded products to specialty foods.

The Master Jet burner system distributes heat evenly around the frypot, generating a large heat transfer area for efficient exchange and quick recovery. They have earned a legendary reputation for durability and reliability. The MJ35 burners require no burner cleaning or air shut-off adjustment. The reliable centerline fast-act temperature probe assures accurate temperature for efficient heat up, cooking and recovery.

The large cold zone and forward sloping bottom help collect and remove sediment from the frypot to safeguard oil quality and support routine frypot cleaning. The standard front flush feature deflects oil out from the back of the frypot, moving sediment to the front drain valve for easy and thorough removal.

Built-in filtration is available with up to six fryers battery together into a single system, or with single MJ35G and E model fryers and a spreader cabinet. The spreader can include an optional heat lamp and holding station. The holding station can use either cafeteria-style or scoop-type pans. The heat lamp and pans are integrated into the cabinet, making a complete warming station.

*Line conversions are for quick shut-off only.

8700 Live Avenue, Shreveport, LA 71105-6800 USA
 Tel: 225-965-1711 Fax: 1-800-221-6523 Fax: 318-868-5987 E-mail: info@frymaster.com

www.frymaster.com Bulletin No. #14-0006 Revised 03/01/13

NSF, CE, and other certification logos.

A2.0 KEYNOTE: 7

ICEU150 - SELF CONTAINED CUBE ICE MAKER



Options & Accessories

Ice Machine Model	WATER FILTERS	
	Model	Notes
ICEU150	WF1	Standard
ICEU150	WF2	Optional
ICEU150	WF3	Optional

Ice Maker Warranty

Every Ice-O-Matic ice maker is backed by a warranty that provides both parts and labor coverage.

- Three years Parts and Labor.
- Five years Parts coverage on the evaporator and compressor.
- Seven years Parts and Labor on the evaporator when you purchase an Ice-O-Matic water filter with your cube ice maker and replace the filter every six months (available in the U.S. and Canada only).

Space-Saving Solutions

- Front air discharge design for compact spaces.
- Low profile top saves counter space.
- Stores up to 73 lbs (34 kg) of ice.
- Easy front access to ice.
- Available with an air-cooled or water-cooled condenser.

A2.0 KEYNOTE: 3

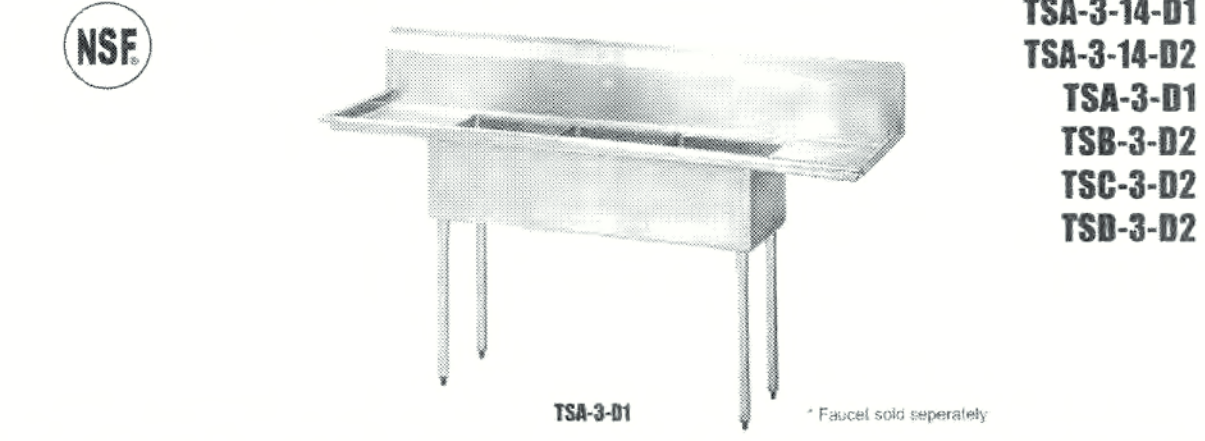
REFRIGERATOR MANUFACTURER **Turbo air** more durable, convenient, beautiful

1250 Victoria St. Carson, CA 90746
 Tel. 310-900-1090 Fax. 310-900-1077 www.turboair.com

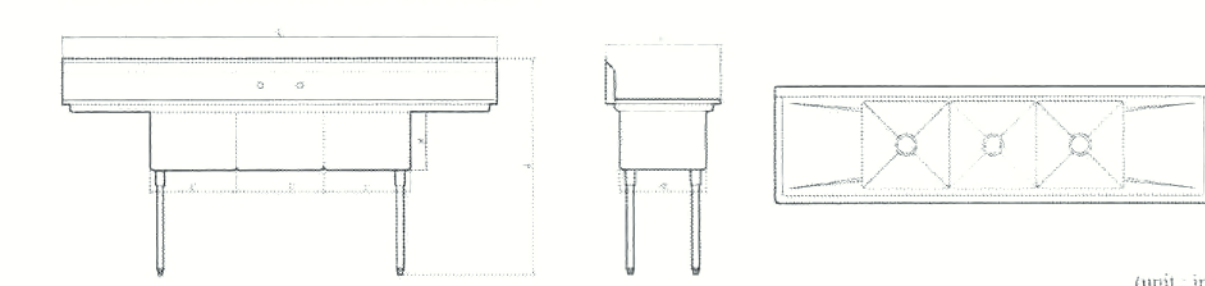
Project: _____
 Model #: _____
 Item #: _____ Qty: _____
 Available WH: _____
 Approval: _____

Three Compartment Sinks (Two Drain Boards)

HIGH QUALITY 304 STAINLESS STEEL Model: TSA-3-12-D1 TSA-3-14-D1 TSA-3-16-D1 TSB-3-02 TSB-3-02 TSB-3-02



- ENTIRE ASSEMBLY IS FUSED, SHIELDED AND POLISHED PROVIDING A ONE-PIECE SEAMLESS SINK UNIT
- WELDED AREAS ARE HIGH-SPEED BELT BLENDED TO MATCH ADJACENT SURFACES WITH THE CONTINUITY OF A SATIN FINISH
- ALL SINK COMPARTMENTS ARE COVERED ON A FULL 5/8" RADIUS AND CONSTRUCTED USING STATE OF THE ART SEAMLESS WELDING TECHNIQUES
- DIE-STAMPED CREASED DRAIN BOARDS FOR POSITIVE DRAINAGE
- SWIRL AWAY BOWL DRAINAGE
- GALVANIZED LEGS AND GUSSETS
- ADJUSTABLE ABS BULLET FEET
- STAINLESS STEEL LEGS AVAILABLE (OPTIONAL)



Model	Ga.	Bowl Size (L x W x H)	Length	Width	Height	# of Facets	Net Weight* (lbs.)
TSA-3-12-D1	18	18x18x12	90	24	44 1/2	1	81
TSA-3-14-D1	18	18x18x14	90	24	44 1/2	1	88
TSA-3-14-D2	18	18x18x14	102	24	44 1/2	1	94
TSA-3-D1	18	18x18x11	90	24	44 1/2	1	82
TSB-3-D2	18	24x24x14	120	30	44 1/2	1	-
TSC-3-D2	18	18x18x14	102	27	44 1/2	1	-
TSD-3-D2	18	18x18x14	102	30	44 1/2	1	-

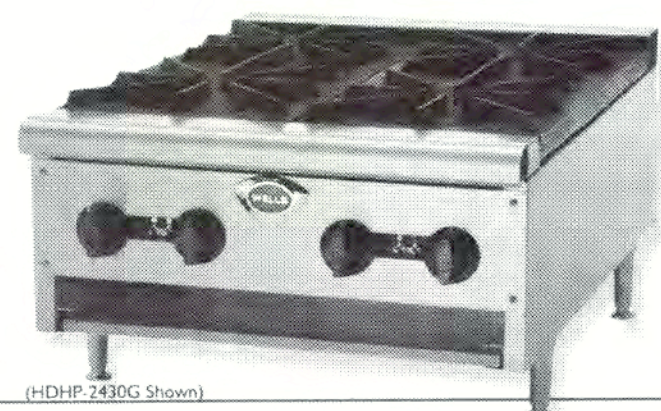
*Net weights are approximate. Cutting fee will be added for shipping to commercial centers. Please contact us for more information and specifications are subject to change without notice.

A2.0 KEYNOTE: 11

WELLS MANUFACTURING

GAS COUNTERTOP HEAVY DUTY HOTPLATES

HDHP-1230G, HDHP-2430G & HDHP-3630G



Wells Gas Countertop Heavy Duty Hotplates are designed for use with either natural or LP gas. Hotplates are factory configured for natural gas and are field convertible to LP gas. Each burner has an adjustable air shutter to control primary air. Removable drip pan and burners provide easy clean-up.

- Specifications**
- Overall Dimensions Inches MM
- All Models: Depth 30 1/4 768 Height (incl. 4" legs) 14 11/16 373 Width: HDHP-1230G 12 305 HDHP-2430G 23 3/4 603 HDHP-3630G 35 1/2 902
- Temperature Settings: OFF/LO to HI
- Number of burners: 2, 4, or 6
- Weights Lbs. KG
- HDHP-1230G Installed 67 30 Shipping 88 40
- HDHP-2430G Installed 133 60 Shipping 133 60
- HDHP-3630G Installed 225 102 Shipping 199 90
- Shipping 304 138
- Accessories/Options**
- 20563 Legs, set of 4, 4" adjustable nickel plated alloy

A2.0 KEYNOTE: 8

Krowne Standard Hand Sinks

Model: _____ Quantity: _____ Project: _____

1800 or 2100 Series Available (see reverse)

Standard Series

- Soap Dispenser:** Spout removes from top for easy filling. Chrome plated spout with plastic soap reservoir below.
- Towel Dispenser:** Paper towels easily accessed from below front door. Door swings open for refilling.
- Sink Bowl:** 20 gauge 304 series stainless steel 10" x 14" x 6" deep. 1 1/2" radius on all vertical and horizontal corners. Furnished with a 1 1/2" stainless steel drain.
- Front Apron:** 22 gauge 304 series stainless steel.
- Backsplash:** 22 gauge 304 series stainless steel.
- Sides:** 20 gauge galvaneal.
- Back and Bottom:** 20 gauge galvaneal.
- Legs:** 1 5/8" tubular 16 gauge galvanized steel with grey plastic bullet foot.
- Water Faucet:** 4" center splash mount faucet on 1800 models. 4" center deck mount faucet on 2100 models.
- Plumbing:** 1/2" IPS hot and cold water. 1 1/2" IPS drain connection.

Accessories

- Stainless steel Splash.
- Perforated Dump Box.
- Towel Ring.
- Faucet Upgrade.
- Stainless Steel Legs.

Approved By: _____

Krowne Metal Corporation
 257 Verona Ave. Newark, New Jersey 07104
 www.krowne.com sales@krowne.com Phone: 800-631-0442 FAX: 973-485-1424

A2.0 KEYNOTE: 6

FE Series - 18 Gauge Fabricated Sinks

ADVANCE TABCO

Item #: _____ Qty #: _____ Model #: _____ Project #: _____

FEATURES: Backsplash has life edge for ease of installation. Sink bowls are 3/4" coved corner and meet NSF requirements. Rolled Rim Edge for additional strength. Sink bowls are 12" deep for greater capacity. 9" Backsplash

CONSTRUCTION: All 18 g. stainless. Welded seams blended to match adjacent surfaces and to a satin finish. Gussets welded to a die-embossed reinforced plate.

MATERIAL: 1 5/8" diameter galvanized legs with 1" adjustable plastic bullet feet. Entire unit is 18 gauge 304 stainless steel. Gussets - galvanized steel.

MECHANICAL: 3/4" IPS hot & cold. Faucet holes on 8" centers. Faucets are not included (see accessories). Waste drains are 1 1/2" IPS S/S basket type, located in center of sink bowl, and are included.

MODEL #	BOWL SIZE	# of Comp.	O.A. Length	# of Drains
FE-1-1812	18" x 18"	1	22"	0
FE-1-1812-18R or L	18" x 18"	1	38 1/2"	1
FE-2-1812-18RL	18" x 18"	2	72"	2
FE-3-1812	18" x 18"	3	59"	0
FE-3-1812-18R or L	18" x 18"	3	74 1/2"	1
FE-3-1812-18RL	18" x 18"	3	90"	2
FE-3-1824-24RL	18" x 24"	3	102"	2
FE-3-2412-24RL	24" x 24"	3	120"	2

MODEL #	BOWL SIZE	# of Comp.	O.A. Length	# of Drains
FE-3-1014-15RL	10" x 14"	3	60"	2

SPACESAVER

MODEL #	BOWL SIZE	# of Comp.	O.A. Length	# of Drains
FE-3-1014-15RL	10" x 14"	3	60"	2

10" Deep Bowls

ACCESSORIES	Model #	Qty
DRAINS		
FAUCETS		

Customer Service Available To Assist You 1-800-645-3166 8:30 am - 8:00 pm E.S.T. Email Orders To: customer@advance-tabco.com For Smart Fabrication Quotes, Email To: smartfab@advance-tabco.com or Fax To: 631-585-2933

NEW YORK: (516) 242-6000 GEORGIA: (770) 775-8075 TEXAS: (972) 504-4795 NEVADA: (775) 972-1578

A2.0 KEYNOTE: 2,4

shelf work tables Page 1 of 1

Allstrong Restaurant Equipment 800-933-8913

1 SHELF WORK TABLES

Custom Work Tables - with 1 Shelf NSF approved

Specifications: Allstrong Work Tables are designed to meet customers' multiple applications in any food service environment: such as restaurants, markets, bakery, etc. Table top is constructed of stainless steel with 2" flanged on all edges. The sink is supported on tubular stainless steel adjustable legs. Schematics under shelf is made of stainless steel with 1 1/2" flange on edges.

Standard Features: 1. Top is constructed of stainless steel. 2. Under shelves are constructed of 20-gauge steel. 3. Legs are stainless steel tubular 1 1/2" in diameter. 4. Overall height is to 35".

Model No.	Depth	Length	Height
WT-2424-C	24"	24"	35"
WT-2430-C	24"	30"	35"
WT-2436-C	24"	36"	35"
WT-2448-C	24"	48"	35"
WT-2460-C	24"	60"	35"
WT-2472-C	24"	72"	35"
WT-2884-C	24"	84"	35"
WT-2486-C	24"	96"	35"
WT-3012-C	30"	12"	35"
WT-3018-C	30"	18"	35"
WT-3024-C	30"	24"	35"
WT-3030-C	30"	30"	35"
WT-3048-C	30"	48"	35"
WT-3060-C	30"	60"	35"
WT-3072-C	30"	72"	35"
WT-3094-C	30"	84"	35"
WT-3096-C	30"	96"	35"

Note: All contents are subject to change without notice. All contents are not allowed to be republished without authorization.

http://www.allstrong.com/53-1-shelf-work-tables.html 6/18/2013

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 ENCINO, CA 91436
 TEL: 818-708-7090

SILVERLAKE PIZZA
 TENANT IMPROVEMENT
 2861 SUNSET BLVD.
 LOS ANGELES, CA, 90026

DRAWN BY: TN, XS

CHECKED BY: SP

NO.	REVISION / ISSUE	DATE
A	HEALTH CORRECTIONS	9/03
B	LADBS CORRECTIONS	10/03

DRAWING TITLE: SPEC SHEETS

DATE:	SHEET #:
9/03/2013	A2.1

SCALE: NTS.

A2.0 KEYNOTE: 25

BIG TRAY Home | Price Match Guarantee | Help | Get A Catalog | Reorder List | Order Status | About Us | Contact Us | 1-800-BIG-TRAY

SEARCH:

BigTray Home ► Restaurant Equipment ► Commercial Refrigeration ► Reach-In Freezers ► Bottom Mount Compressor Freezers ► Product Details

Free Shipping! ...on orders over \$250

Reach-In Freezer, 2 Door, 54" Wide, Bottom Mount, Stainless Int/Out

List Price: \$10,763.00
BigTray Price: \$4,113.02 (Read our Price Match Guarantee)
Manufacturer: True Refrigeration
BigTray Model #: TRUTS49F
Availability: Special Order, usually ships within 3-7 business days
Package of: 1 EA

Features & Benefits:
 Ideally suited for both frozen foods and ice cream.

- Two swing doors
- Stainless steel interior and exterior
- 6 Adjustable vinyl coated wire shelves
- Shelves hold up to 250 lbs. each
- Over-sized and balanced, refrigeration system
- Positive seal self-closing doors
- Barrel lock on door
- Holds -10°F temperature
- Solar, digital exterior temperature monitor
- Epoxy coated evaporator
- Incandescent interior lighting
- Slide out compressor can be serviced easily
- Insulation foamed-in-place CFC free polyurethane foam
- Recessed handles
- Environmentally friendly R404A refrigerant
- Self contained
- 3/4 HP, 115/60/1, 13.2 Amps
- UL, CSA, NSF

Specs:

- Manufacturer: True Refrigeration
- Manufacturer Model #: TS-49F
- Alternate Model #: TS-49F, TS-49F, TS49F
- Width: 54"
- Depth: 25 1/2"
- Height: 43 1/4" (includes casters)
- Weight: 209 lbs.
- Capacity: 49 CU FT

This product cannot be shipped via UPS and will be shipped via common carrier.

To download the manufacturer's specifications sheet in Adobe® Acrobat®, click here.

Style/Color: 300 Series stainless interior and exterior.

Warranty: 3 year parts and labor warranty, 5 year compressor warranty. Warranties are not valid in a residential application and do not apply outside the USA.

Have a Question?
 Please call us at 1-800-BIG-TRAY (800-244-8729, Monday-Friday, 8am-5pm Pacific Time)
 Have a question? Get help from BigTray.

A2.0 KEYNOTE: 20

Forno Bravo
The World's Finest Pizza Ovens

Napoli140 Dimensions

Forno Bravo
Napoli140 Assembled Oven
v1 1/12
61 Forno Bravo
744 Reservoir Road
Marina, CA 95533
(800) 407-5119
www.fornobravo.com

Certifications: UL737, UL1162, NSF4, ANSI Z399
Clearances: 1" on sides, 14" on top
Fuel: Wood-only, or gas with gas/wood combo

Ventilation: Direct Connect using a UL103 chimney or greater duct vent, or Type 1 Hood with grease duct vent

NOTE: PIZZA OVEN GROUT TO BE SMOOTH AND SEALED.

A2.0 KEYNOTE: 16

BEVERAGE-AIR

Model Specified: _____ Store#: _____
 Location: _____ Quantity: _____

Food Preparation Table — Mega Top Models: SPE72-30M-STL With See-Thru Lid

PLAN VIEWS

MODEL	SPE72-30M-STL
EXTERNAL DIMENSIONAL DATA	
Length Overall (inches)	72"
Length Overall (mm)	1829
Depth Overall (inches)	37 3/8"
Depth Overall (mm)	952
Height Overall (inches)	37 5/8"
Height Overall (mm)	959
Number of Doors	3
Depth with Door Open 90°	53 3/4"
Clear Door Opening (inches)	32 1/2" x 21 1/2"
INTERNAL DIMENSIONAL DATA	
NET Capacity (cubic ft.)	21.5
NET Capacity (Liters)	609
Internal Length Overall (inches)	69"
Internal Length Overall (mm)	1727
Internal Depth Overall (inches)	19 3/4"
Internal Depth Overall (mm)	493
Internal Height Overall (inches)	17 5/8"
Internal Height Overall (mm)	445
Number of Shelves	5
ELECTRICAL DATA	
Full Load Amperes 115/60/1	9.6
REFRIGERATION DATA	
Refrigerant	R134a
Weight (Cooled lbs.)	415
Weight (Cooled kg)	188

BEVERAGE-AIR CORPORATION
 3779 Champion Blvd. • Winston-Salem, NC 27103 USA • (336) 345-5400 • Fax (336) 345-5433 • (888) 845-9800 • www.beverage-air.com

A2.0 KEYNOTE: 30

Q Standard Air Curtain — 36in., 1/2 HP Model# 60001 | Air Curtains | Northern Tool + Equipment

NORTHERN TOOL + EQUIPMENT

Q Standard Air Curtain — 36in., 1/2 HP Model# 60001
 Item# 2507581

Only \$199⁹⁹

In Stock Online

Customer Product Rating
 ★★★★★ 5/5
 6 of 6 would recommend this product to a friend.

Product Summary
 The Q Standard Air Curtain maintains environmental separation with a light flow of air, resulting in lowered energy costs.

What's Included
 (1) FlowPro air curtain, 36in. (1) Remote control

Features + Benefits

- Enhances sanitation by deterring flying insects
- Commonly used for customer entrances, drive-up windows and concession stands
- Easily installation and maintenance with quiet operation
- Plugs into standard household outlet

Key Specs

Item#	2507581	Volts	110/120
Ship Weight	34.0 lbs	Watts	345
Common Usage	Maintains environmental separation w/a light flow of air	Dimensions L x W x H (in.)	36 x 8 x 8
Speeds (qty.)	2	Mounting Type	Above window or doorway
Air Delivery (CFM)	670 / 816 (low/high)	Remote Included	Yes
HP	1/2	Mount Height (in.)	Up to 96

Great for high foot traffic entrances

A2.0 KEYNOTE: 22

ARRIVES READY FOR INSTALLATION
 Your Ready Access window is shipped completely assembled and ready for installation. Comes with instructions.

275 SERIES

275 - 47-1/2"W x 43-1/2"H
 Glazing Rough Opening = 47-3/4"W (1213 mm) x 43-3/4"H (1111 mm)
 Masonry Rough Opening = 48"W (1219 mm) x 44"H (1118 mm)

275 - 47-1/2"W x 35-3/4"H
 Glazing Rough Opening = 47-3/4"W (1213 mm) x 36"H (914 mm)
 Masonry Rough Opening = 48"W (1219 mm) x 36-1/4"H (921 mm)

275 - 35-3/4"W x 35-3/4"H
 Glazing Rough Opening = 36"W (914 mm) x 35 3/4" (914 mm)
 Masonry Rough Opening = 36-1/4"W (921 mm) x 36-1/4"H (921 mm)

ELECTRICAL REQUIREMENTS
 USA (DOMESTIC): 115 vac - 60 Hz WITH A 15 amp BRANCH CIRCUIT
 INTERNATIONAL : 220/240 vac - 50/60 Hz WITH A MAX. 8 amp BRANCH CIRCUIT

Window must be installed square and plumb.
 Installation illustrations are for reference only. Construction and local codes will determine proper installation of window.
 Contact Ready Access for more information on installation.

READY ACCESS

1815 Arthur Drive, West Chicago, Illinois 60185 - Direct (630) 876-7766 - Toll Free (800) 621-5045 - Fax (630) 876-7767
 E-mail: ready@ready-access.com • Web site: www.ready-access.com • Members: CSI, NRA, NAFEM, CFESA

A2.0 KEYNOTE: 18

TRUE FOOD SERVICE EQUIPMENT, INC.
 2001 East Terra Lane • O'Fallon, Missouri 63365
 (636) 240-2400 • Fax (636) 272-2408 • (800) 325-6152 • Int'l Fax# (001) 636-272-7546
 Parts Dept. (800) 424-TRUE • Parts Dept. Fax# (636) 272-9471 • www.truemfg.com

Project Name: _____ AIA # _____
 Location: _____ SIS # _____
 Item #: _____ Qty: _____
 Model #: _____

Model: TBB-2G Underbar Refrigeration: Glass Swing Door Back Bar Cooler

TBB-2G

- True's refrigerated back bar coolers are designed with enduring quality and value. Our commitment to using the highest quality materials and oversized refrigeration assures colder product temperatures and years of trouble free service.
- Oversized, factory balanced, refrigeration system holds 33°F to 38°F (-1°C to 3.3°C).
- Exterior - all stainless steel countertop, heavy duty, wear resistant laminated black vinyl front and sides. Matching black aluminum back.
- Interior - stainless steel floor with 1/2" (13 mm) reinforced lip and heavy gauge galvanized steel walls.
- NSF-7 approved for packaged and bottled product.
- Positive seal doors.
- Low-E, double pane thermal glass door assemblies with extruded aluminum frames. The latest in energy efficient technology.
- Patented integrated cool light (IDL) system for bright, shadow free illumination.
- Entire cabinet structure is foamed-in-place using Ecocore. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA
 Chart dimensions rounded up to the nearest 1/8". Specifications subject to change without notice. (millimeters rounded up to next whole number.)

Model	Doors	Capacity			Cabinet Dimensions (inches)				HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.)	Cord Weight (lbs.)	Crated Weight (kg)						
		12 oz. Cans	1/2 Barrels	Shelves	L	D	H														
TBB-2G	2	88 6-pks	2	4	58 1/4	27 1/2	37 1/2	115/60/1	8.5	5-15P	7	395	1496	705	940	1/2	230-240/50/1	4.2	▲	2.13	180

▲ Plug type varies by country.

APPROVALS: _____ AVAILABLE AT: _____

8/11 Printed in U.S.A.

A2.0 KEYNOTE: 15

NON-REFRIGERATED OVER SELF-SERVE REFRIGERATED MERCHANDISER

OPTIONAL ACCESSORIES:

For Top Display

- Class Shelves
- Reflective Ends
- Reflective Rear Doors

For Self-Serve Refrigerated Base

- Energy Saving Night Curtain
- Silver Trim
- Special Base Finish
- Mirrored Interior Ends
- Security Night Cover
- Stainless Steel Steps in Lieu of Metal Shelves
- Reflective End Glass

SERVICE NON-REFRIGERATED OVER SELF-SERVE REFRIGERATED

SELF-SERVE NON-REFRIGERATED OVER SELF-SERVE REFRIGERATED

SPECIFICATIONS:

Model	Dimensions L W H	Approx. Shipping Weight (lbs.)	Bottom Display 120/60/1	Top Display 120/60/1
CD3628/RSS35C	36 1/4" x 39" x 69 3/4"	847	1/3 HP • 14.8 AMPS	1.5 AMPS
CD4828/RSS45C	48" x 39" x 69 3/4"	1,010	1/2 HP • 16.0 AMPS	1.5 AMPS
(2)CD3628/RSS65C	72" x 39" x 69 3/4"	1,500	3/4 HP • 16.0 + 10 AMPS	(2) 1.5 AMPS
CD3628SS/RSS35C	36 1/4" x 39" x 69 3/4"	780	1/3 HP • 14.8 AMPS	1.5 AMPS
CD4828SS/RSS45C	48" x 39" x 69 3/4"	900	1/2 HP • 16.0 AMPS	1.5 AMPS
(2)CD3628SS/RSS65C	72" x 39" x 69 3/4"	1,300	3/4 HP • 16.0 + 10 AMPS	(2) 1.5 AMPS

Refrigerated cases are designed to operate in an environment of 75°F ambient and 55% relative humidity.
 Due to continuing engineering improvements, specifications are subject to change without notice.
 On the six foot display a separate 120/60/1 15 AMP circuit is required for the condensate evaporator.

FEDERAL INDUSTRIES
 A Standard Company

215 FEDERAL AVENUE, BELLEVILLE, WISCONSIN 53508-9201
 PHONE: 800-356-4206 FAX: 408-424-3234
 EMAIL: geninfo@federalind.com WEBSITE: www.federalind.com

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MANDOYAN CONSTRUCTION CO.
 18034 VENTURA BLVD. #287
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SILVERLAKE PIZZA
 TENANT IMPROVEMENT
 2861 SUNSET BLVD.
 LOS ANGELES, CA, 90026

DRAWN BY: TN, XS
 CHECKED BY: SP

NO.	REVISION / ISSUE	DATE
A	HEALTH CORRECTIONS	9/03
B	LADBS CORRECTIONS	10/03

DRAWING TITLE:
SPEC SHEETS

DATE: 9/03/2013 SHEET #: 2.2
 SCALE: NTS.

RESTROOM ELEVATION NOTES

SANITARY FACILITIES

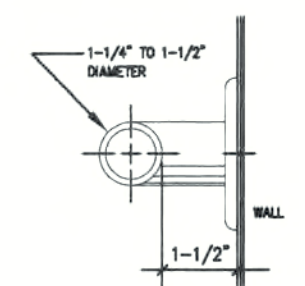
- ON DOORWAYS LEADING TO MEN'S SANITARY FACILITIES, AN EQUILATERAL TRIANGLE 1/4" INCH THICK WITH EDGES 12-INCHES LONG AND A VERTEX POINTING UPWARD SHALL BE PROVIDED AND ON DOORWAYS LEADING TO WOMEN'S SANITARY FACILITIES A CIRCLE 1/4" INCH THICK AND 12-INCHES IN DIAMETER SHALL BE PROVIDED. THESE GEOMETRIC SYMBOLS SHALL BE CENTERED ON THE DOOR AT A HEIGHT OF 60-INCHES AND THEIR COLOR AND CONTRAST SHALL BE DISTINCTLY DIFFERENT FROM THE COLOR AND CONTRAST OF THE DOOR. UNLESS SANITARY FACILITY SHALL BE IDENTIFIED BY A CIRCLE 1/4" THICK, 12" DIA. WITH A 1/4" THICK TRIANGLE SUPERIMPOSED CENTERED IN THE 12" DIA. CIRCLE.
- A WATER CLOSET FIXTURE LOCATED IN A COMPARTMENT SHALL PROVIDE A 28-INCH WIDE CLEAR SPACE FROM A FIXTURE OR A 32-INCH WIDE CLEAR SPACE FROM A WALL ON ONE SIDE OF THE WATER CLOSET AND A 48-INCH LONG CLEAR SPACE IN FRONT OF THE WATER CLOSET. IF THE COMPARTMENT HAS AN END OPENING DOOR (FACING THE WATER CLOSET), A 60-INCH MINIMUM LENGTH CLEAR SPACE SHALL BE PROVIDED IN A COMPARTMENT WITH THE DOOR LOCATED IN THE SIDE. GRAB BARS SHALL NOT PROJECT MORE THAN 3-INCHES INTO THE CLEAR SPACE AS SPECIFIED ABOVE.
- WATER CLOSET COMPARTMENTS SHALL BE EQUIPPED WITH A DOOR THAT HAS AN AUTOMATIC CLOSING DEVICE AND SHALL HAVE A CLEAR UNRESTRICTED OPENING WIDTH OF 32-INCHES WHEN LOCATED AT THE END AND 34-INCHES WHEN LOCATED AT THE SIDE WITH THE DOOR POSITIONED AT AN ANGLE OF 90 DEGREES FROM ITS CLOSED POSITION.
- EXCEPT FOR DOOR OPENING WIDTH AND DOOR SWINGS, A CLEAR UNRESTRICTED ACCESS NOT LESS THAN 44-INCHES SHALL BE PROVIDED TO WATER CLOSET COMPARTMENTS DESIGNED FOR USE BY THE DISABLED. THE SPACE IMMEDIATELY IN FRONT OF A WATER CLOSET COMPARTMENT SHALL BE NOT LESS THAN 48-INCHES AS MEASURED AT RIGHT ANGLES TO THE COMPARTMENT DOOR IN ITS CLOSED POSITION.
- THE HEIGHT OF ACCESSIBLE WATER CLOSETS SHALL BE A MINIMUM OF 17 INCHES AND A MAXIMUM OF 19 INCHES MEASURED TO THE TOP OF TOILET SEAT.
- TOILET FLUSH CONTROLS SHALL BE OPERABLE WITH ONE HAND, AND SHALL NOT REQUIRE TIGHT GRASPING, PINCHING, OR TWISTING OF THE WRIST. CONTROLS FOR THE FLUSH VALVES SHALL BE MOUNTED ON THE WIDE SIDE OF THE TOILET AREAS, NO MORE THAN 44-INCHES ABOVE THE FLOOR. THE FORCE REQUIRED TO ACTIVATE CONTROLS SHALL BE NO GREATER THAN 5 POUNDS.
- WHERE URINALS ARE PROVIDED, AT LEAST ONE SHALL HAVE A CLEAR SPACE 30-INCHES WIDE X 48-INCHES LONG IN FRONT OF THE URINAL.
- WHERE URINALS ARE PROVIDED, AT LEAST ONE WITH A RIM PROJECTING A MINIMUM OF 17-INCHES ABOVE THE FLOOR SHALL BE PROVIDED.
- A CLEAR FLOOR SPACE 30-INCHES WIDE X 48-INCHES LONG SHALL BE PROVIDED IN FRONT OF A LAVATORY TO ALLOW A FORWARD APPROACH. SUCH CLEAR FLOOR SPACE SHALL KNOW OR OVERLAP AN ACCESSIBLE ROUTE AND SHALL EXTEND INTO KNEE AND TOE SPACE UNDERNEATH THE LAVATORY.

SANITARY FACILITIES CON'T

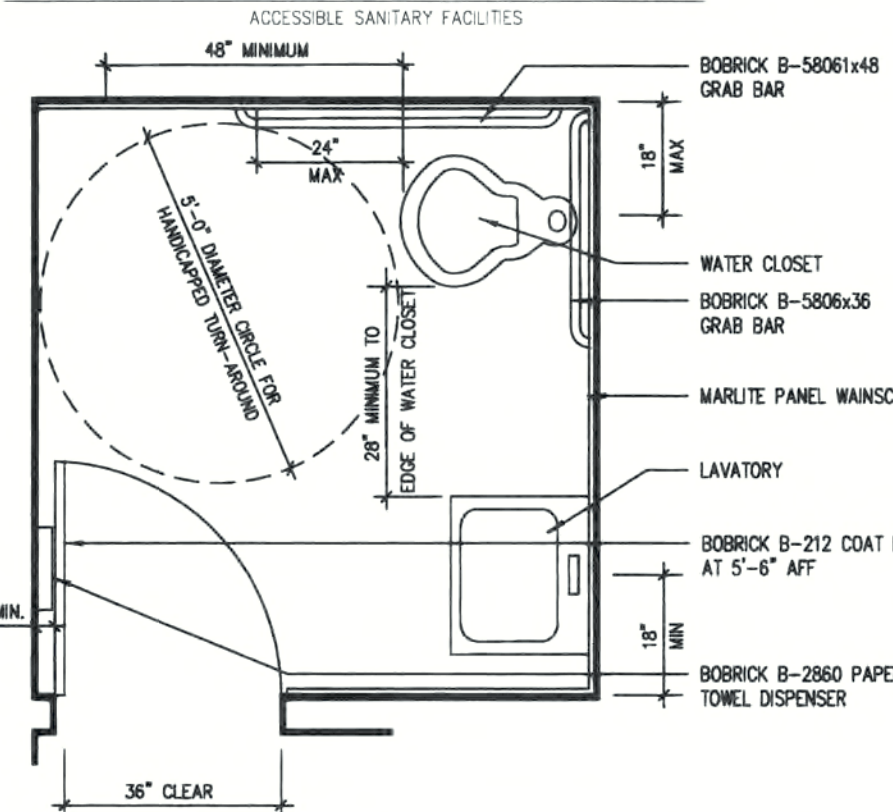
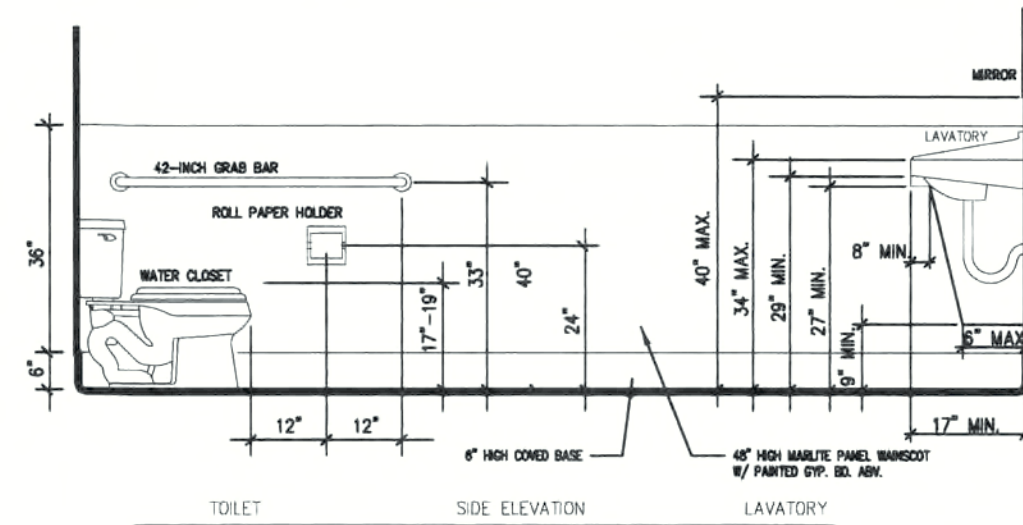
- LAVATORIES SHALL BE MOUNTED WITH A CLEARANCE OF AT LEAST 29-INCHES FROM THE FLOOR TO THE BOTTOM OF THE ARROW WITH KNEE CLEARANCE UNDER THE FRONT LIP EXTENDING A MINIMUM OF 30-INCHES IN WIDTH WITH 8-INCHES MINIMUM DEPTH AT THE TOP. TOE CLEARANCE SHALL BE THE SAME WITH AND SHALL BE A MINIMUM OF 8-INCHES HIGH FROM THE FLOOR AND A MINIMUM OF 17-INCHES DEEP FROM THE FRONT OF THE LAVATORY.
- A PROJECTION OF LAVATORY BOWL INTO THE 8-INCH CLEAR SPACE THEREBY REDUCING THE CLEAR HEIGHT BELOW THE LAVATORY TO NO LESS THAN 27-INCHES AT BUSINESSES BACK FROM THE APPROX. MEETS THE REQUIREMENT FOR PROVIDING KNEE CLEARANCE.
- HOT WATER AND DRAIN PIPES UNDER LAVATORIES SHALL BE INSULATED OR OTHERWISE COVERED. THERE SHALL BE NO SHARP OR ABRASIVE SURFACES UNDER LAVATORIES.
- FAUCET CONTROLS AND OPERATING MECHANISMS SHALL BE OPERABLE WITH ONE HAND AND SHALL NOT REQUIRE TIGHT GRASPING, PINCHING OR TWISTING OF THE WRIST. THE FORCE REQUIRED TO ACTIVATE CONTROLS SHALL BE NO GREATER THAN 5 LBS. LEVER-OPERATED, PUSH-TYPE AND ELECTRONICALLY CONTROLLED MECHANISMS ARE EXAMPLES OF ACCEPTABLE DESIGN. SELF-CLOSING VALVES ARE ALLOWED IF THE FAUCET REMAINS OPEN FOR AT LEAST 10 SECONDS.
- MIRRORS SHALL BE MOUNTED WITH THE BOTTOM EDGE NOT MORE THAN 40-INCHES FROM THE FLOOR.
- LOCATE TOWEL, SANITARY NAPKIN, WASTE RECEPTACLES AND ANY OTHER DISPENSERS WITH ALL OPERABLE PARTS NOT MORE THAN 40-INCHES FROM THE FLOOR.
- LOCATE TOILET TISSUE DISPENSERS ON THE WALL WITHIN 12-INCHES OF THE FRONT EDGE OF THE TOILET SEAT.
- ALL TOILET ROOM ACCESSORY SHALL BE MOUNTED IN COMPLIANCE WITH ALL ADAAG, SECTION 4 AND CALIFORNIA TITLE 24 DISABLED ACCESS REQUIREMENTS.
- TOILET ROOMS SHALL BE EQUIPPED WITH A MECHANICAL VENTILATION SYSTEM PROVIDING A MINIMUM OF FOUR (4) AIR CHANGES PER HOUR AND TO COMPLY WITH RESPECTIVE CODES.

GRAB BARS

- GRAB BARS, FASTENERS AND MOUNTING DEVICES SHALL BE DESIGNED FOR 250 LBS. PER LINEAR FEET LOAD.
- GRAB BARS SHALL BE LOCATED ON EACH SIDE, OR ONE SIDE AND THE BACK OF THE PHYSICALLY DISABLED TOILET STALL OR COMPARTMENT AND SHALL BE SECURELY ATTACHED 33-INCHES ABOVE AND PARALLEL TO THE FLOOR.
- GRAB BARS AT THE SIDE SHALL BE AT LEAST 42-INCHES LONG WITH THE FRONT END POSITIONED 24-INCHES IN FRONT OF THE WATER CLOSET STOOL, AND GRAB BARS AT THE BACK SHALL BE NOT LESS THAN 38-INCHES LONG.
- THE DIAMETER OR WIDTH OF THE GRIPPING SURFACES OF A GRAB BAR SHALL BE 1-1/4 INCHES TO 1-1/2 INCHES OR THE SHAPE SHALL PROVIDE AN EQUIVALENT GRIPPING SURFACE.
- IF THE GRAB BAR IS MOUNTED ADJACENT TO A WALL, THE SPACE BETWEEN THE WALL AND THE GRAB BAR SHALL BE 1-1/2 INCHES.
- A GRAB BAR AND ANY WALL OR OTHER SURFACE ADJACENT SHALL BE FREE OF ANY SHARP OR ABRASIVE ELEMENTS.
- GRAB BARS SHALL NOT ROTATE WITHIN THEIR FITTINGS.
- EDGES SHALL HAVE MINIMUM RADIUS OF 1/8-INCH.
- WHERE LOCKERS ARE PROVIDED, AT LEAST ONE AND NOT LESS THAN ONE PERCENT OF ALL LOCKERS SHALL BE MADE ACCESSIBLE TO THE PHYSICALLY DISABLED. A PATH OF TRAVEL, NOT LESS THAN 36-INCHES IN CLEAR WIDTH SHALL BE PROVIDED TO THESE LOCKERS AND A CLEAR SPACE FOR A CIRCLE WITH DIAMETER OF 60-INCHES.



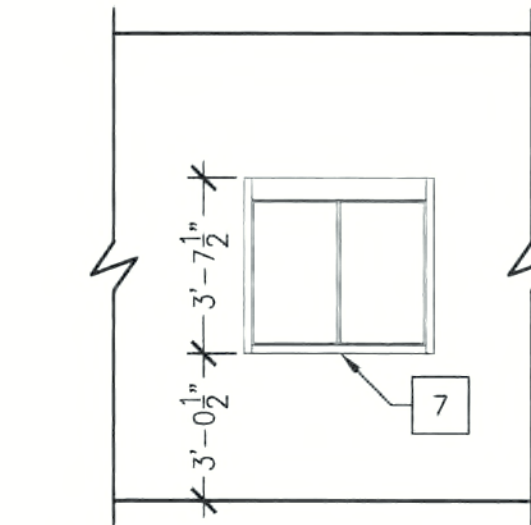
* TYPICAL NOTES SHOWN FOR REFERENCE ONLY.



MINIMUM REQUIREMENT FOR ACCESSIBLE SANITARY FACILITIES

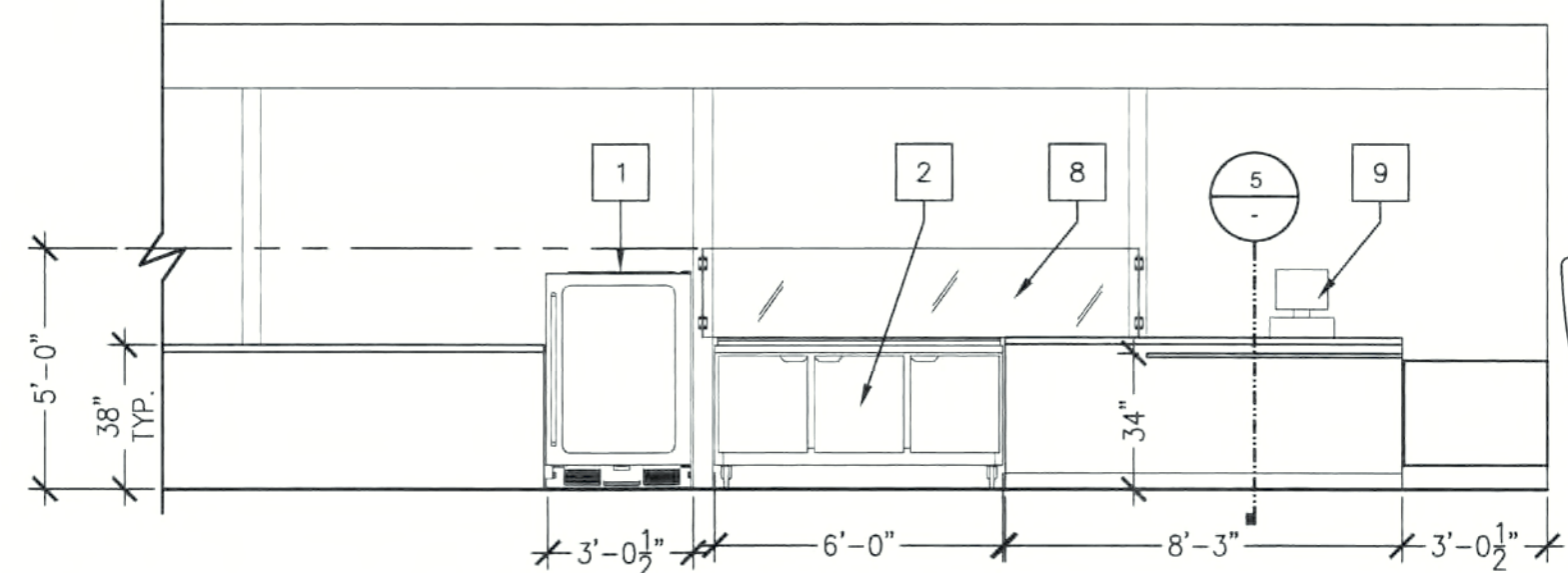
1 PATIO RAILING DETAIL

1/4"=1'-0"



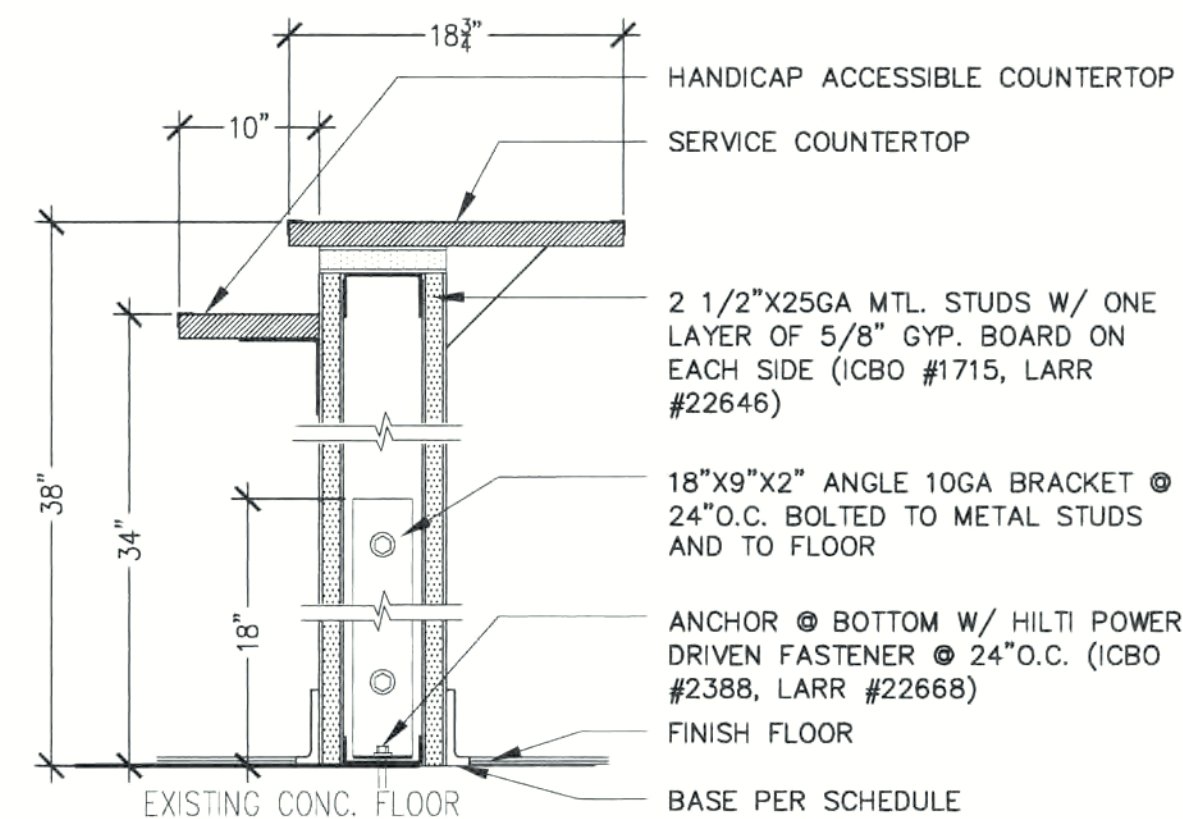
2 DRIVE-THRU WINDOW WALL ELEVATION

1/4"=1'-0"



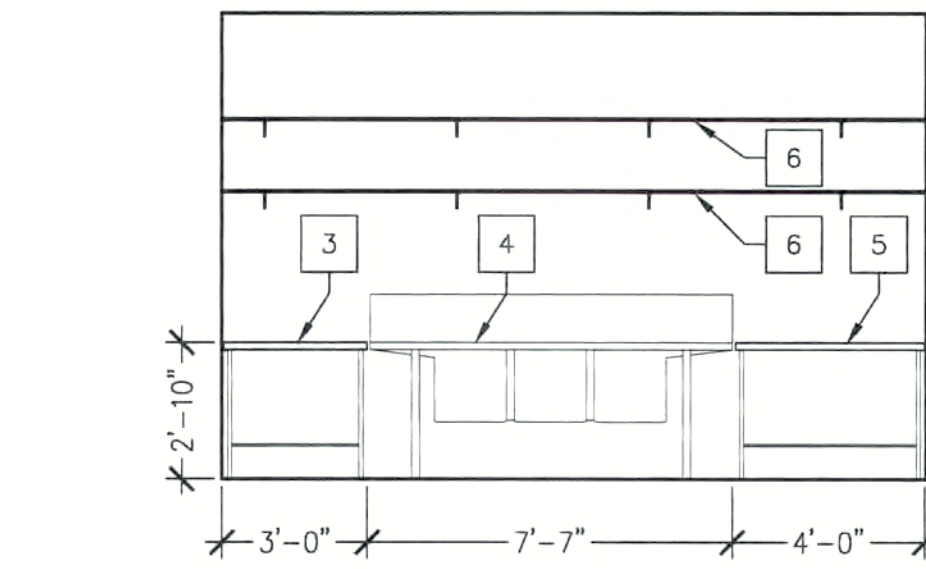
3 FRONT COUNTER ELEVATION

1/4"=1'-0"



5 PONY WALL PARTITION DETAIL

N.T.S.



4 WAREWASHING SINK WALL ELEVATION

1/4"=1'-0"

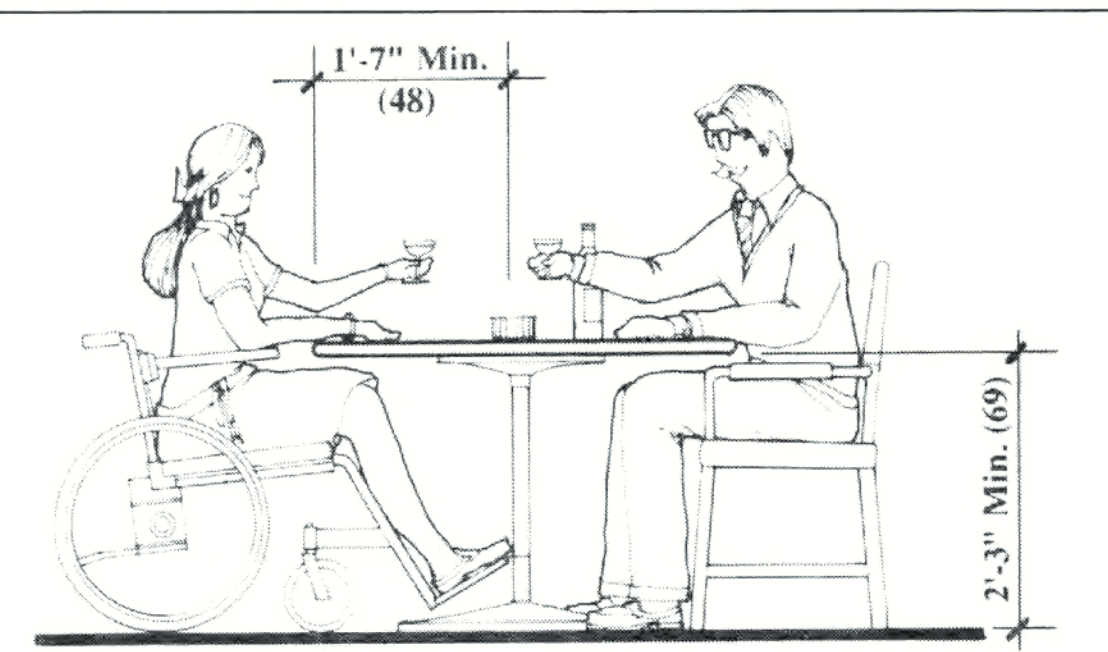
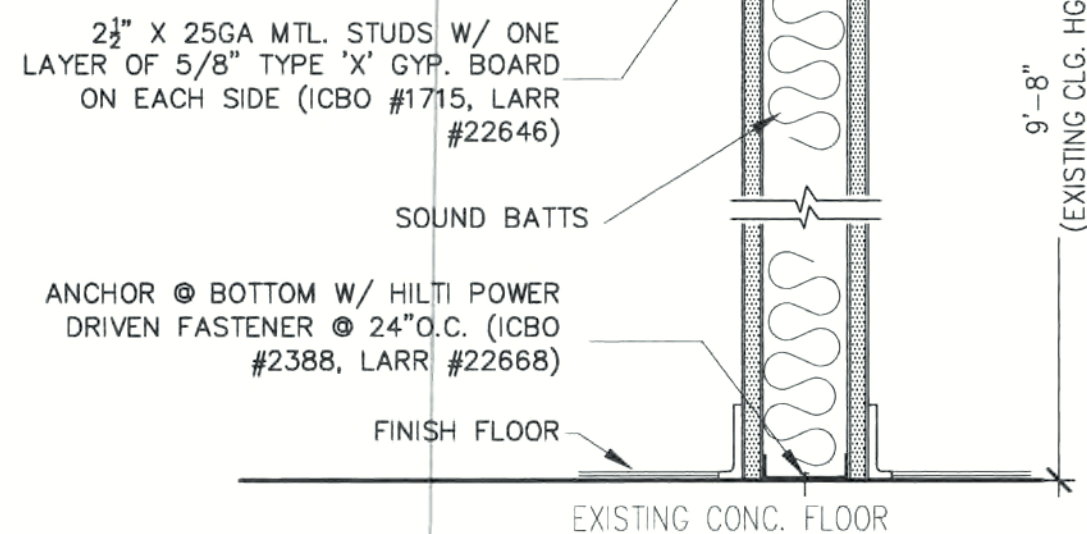


Fig. 23 Accessible tables should provide knee space at least a 2'3" high by 2'6" wide with 1'7" of footroom. To increase the knee space height, a raised portable leaf can be provided. (See Fig. 24.) Numbers in parentheses are dimensions in centimeters.

7 HANDICAP ACCESSIBLE TABLE ELEVATION

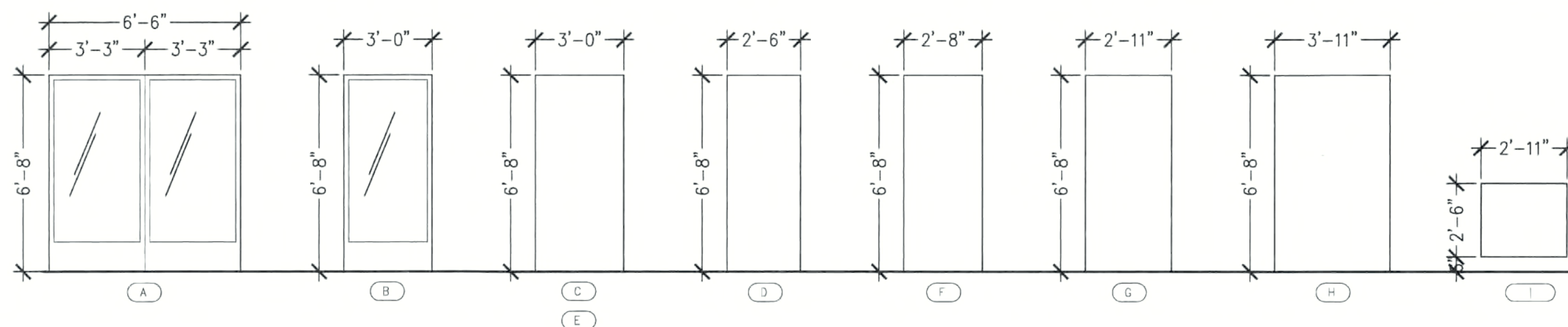
N.T.S.



6 WALL PARTITION DETAIL

N.T.S.

DOOR LEGEND



DOOR SCHEDULE

NO.	LOCATION	DIMENSIONS	DOOR MAT.	MFR.	FINISH	HARDWARE	HARDWARE NOTES	MFR.	FINISH	REMARKS
A	DINING ROOM 1	2 @ 3'-3" X 6'-8" X 1-3/4"	STEEL / GLASS	T.B.D.		T.B.D.	T.B.D.	T.B.D.	T.B.D.	SELF-CLOSING
B	DINING ROOM 2	3'-0" X 6'-8" X 1-3/4"	STEEL / GLASS							SELF-CLOSING
C	BATHROOM	3'-0" X 6'-8" X 1-3/4"	WOOD		STAIN					SELF-CLOSING
D	JANITOR CLOSET	2'-6" X 6'-8" X 1-3/4"	WOOD		STAIN					SELF-CLOSING
E	BATHROOM	3'-0" X 6'-8" X 1-3/4"	WOOD		STAIN					SELF-CLOSING
F	OFFICE	2'-8" X 6'-8" X 1-3/4"	WOOD		STAIN					SELF-CLOSING
G	BACK DOOR	2'-11" X 6'-8" X 1-3/4"	STEEL							SELF-CLOSING
H	WALK-IN FRIDGE	3'-11" X 6'-8" X 1-3/4"	STEEL / INSULATION							
I	SWINGING COUNTER DOOR	2'-11" X 3'-0" X 1-3/4"	WOOD							SELF-CLOSING

LEGEND:

- (N) WALL
- (E) WALL
- DROPPED HEADER
- 2'-11" DIMENSION LINE

KEY NOTES:

- SELF-SERVE REFRIGERATOR (36.25"x39") SPEC: FEDERAL CD3628/RSS3SC
- FOOD PREP. TABLE (72"x37.875") SPEC: BEVERAGE-AIR SPE72-30M-STL
- STAINLESS STEEL WORK TABLE (36"x24") SPEC: GSW ALLSTRONG WT-2436-C
- WAREWASHING SINK (90" X 24") SPEC: TURBOAIR TSA-3-12-D1
- STAINLESS STEEL WORK TABLE (48"x24") SPEC: GSW ALLSTRONG WT-2448-C
- STAINLESS STEEL OVERHEAD FOOD STORAGE SHELVES
- DRIVE-THRU WINDOW (19"x36" SERVICE OPENING) SPEC: 275 SERIES-47-1/2"WX43-1/2"H
- PLEXIGLASS SNEEZIE GUARD
- CASH REGISTER

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CHECKED BY: SP

NO.	REVISION / ISSUE	DATE
A	HEALTH CORRECTIONS	9/03
B	LADBS CORRECTIONS	10/03

DRAWING TITLE:
SCHEDULES
DETAILS

DATE:

8/19/2013

SHEET #:

A3.0

SCALE:

NTS.