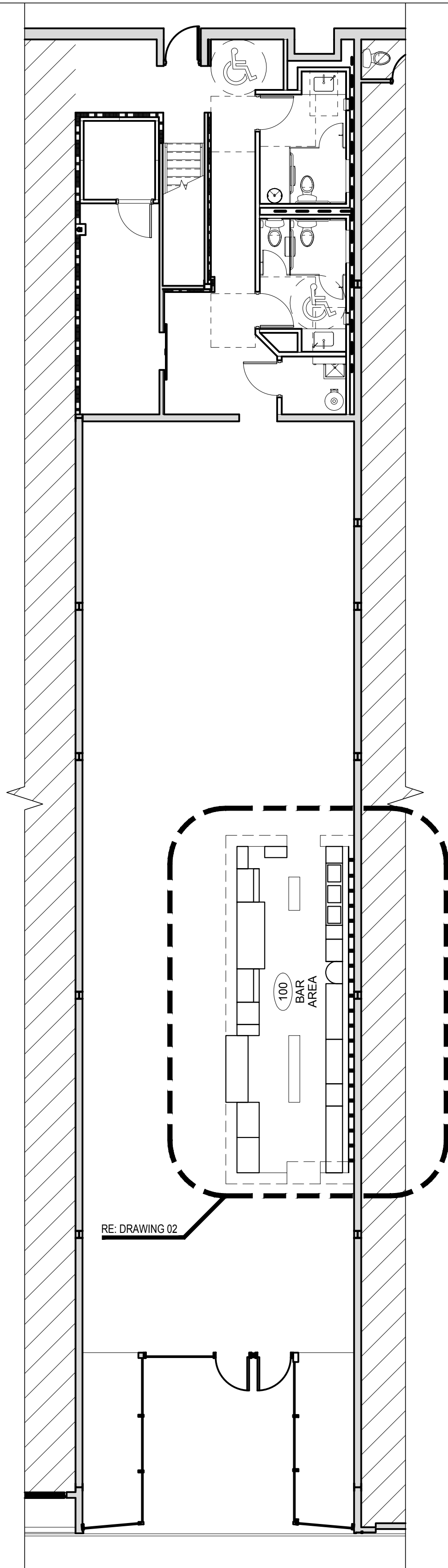


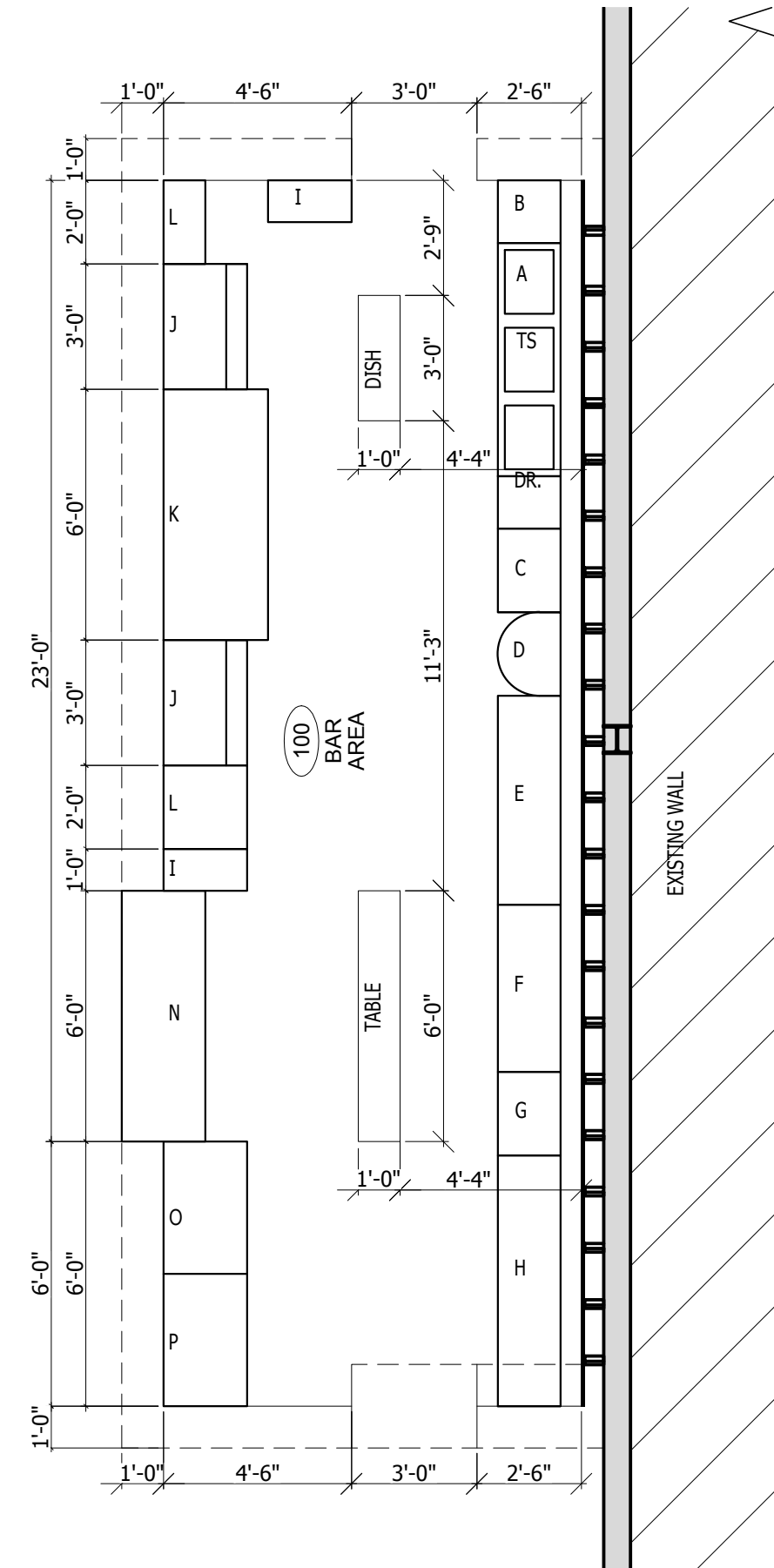
**HYLOSSA**  
 arch.surinder@gmail.com  
 (469) 826-5009

BAR LAYOUT

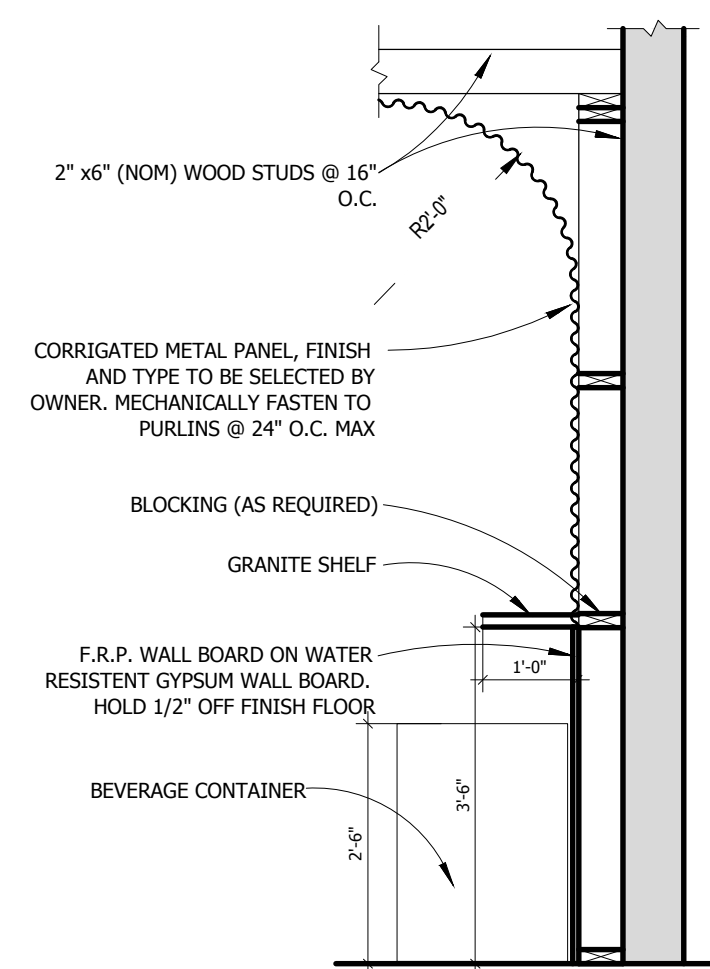
A0.1



**01 OVERALL PLAN**  
 SCALE : 1/8" = 1'-0"



**02 ENLARGED BAR PLAN**  
 SCALE : 1/4" = 1'-0"



**03 REAR WALL SECTION**  
 SCALE : 1/2" = 1'-0"

EQUIPMENT SCHEDULE		
#	DESCRIPTION	NOTES
A	TRIPLE SINK 15" DRAIN (RIGHT) 52" MIDDLE 18" DRAIN (LEFT)	85" OVERALL
B	GREASE TRAP	UNDER LEFT TRIPLE SINK DRAIN BOARD
C	STAINLESS STEEL TABLE 30" X 24"	
D	HAND SINK 24"	INCLUDING PAPER TOWEL AND HAND SOAP DISPENSER
E	PIZZA PREP UNIT 60" X 30"	
F	STAINLESS STEEL TABLE 30" X 24"	(2) MICROWAVE BELOW AND SANDWICH PRESS ABOVE
G	STAINLESS STEEL TABLE 24" X 24"	
H	STAINLESS STEEL TABLE 72" X 24"	
I	TRASH RECEPTACLE (SLIM JIMS)	
J	WELL WITH SPEED RACKS 3'-0"	
K	BEER BOX 6'-0"	
L	GLASS RACKS	
M	GLASS DISPLAY CASE 6'-0"	
N	FREEZER	
P	ICE MACHINE	

**04 EQUIPMENT SCHEDULE**  
 SCALE : N.T.S.