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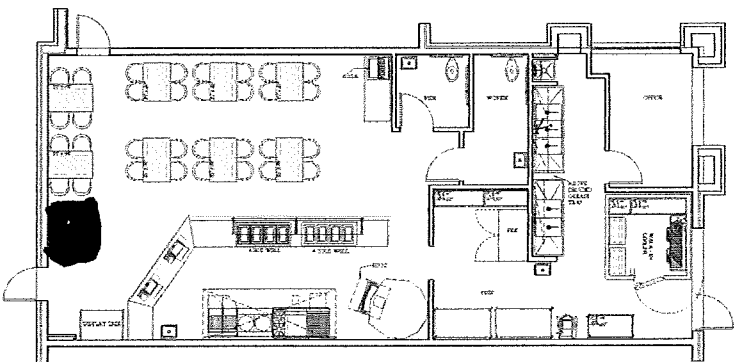
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REVISIONS
DATE NO. DESCRIPTION

DATE	NO.	DESCRIPTION



FALAFEL KING

BLOOMINGTON, MN
PRELIMINARY DESIGN

PROJECT NUMBER

DATE

05/17/2017

SCALE

1/4" = 1'-0"

DESIGN BY

STEFAN M. B. C.

A2

APPROVER

SHEET TITLE

FOODSERVICE EQUIPMENT
PLAN

CHECK NUMBER

QF-100

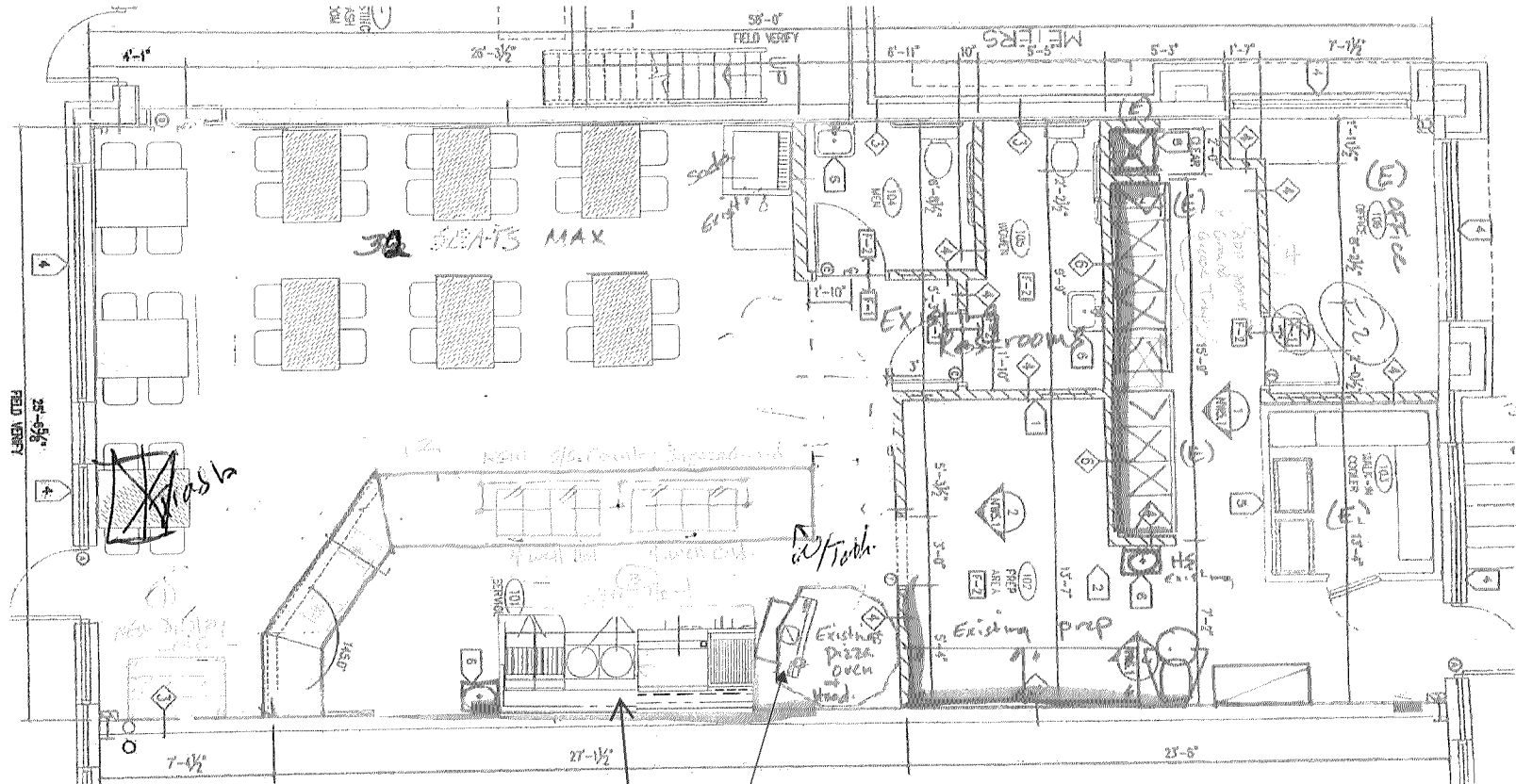
Provide 2 complete separate sets of plans, including, plumbing, electrical, architectural, and HVAC to the Health Department

All trash and recycling must be stored within the principle structure of the building

Provide specifications for all proposed equipment

Provide Environmental Health Plan Review application with submittal

Provide parking counts/tenants for entire strip mall to demonstrate that there is adequate parking for this use.



- ① ADD NEW SELF SEARS NSF DISPLAY CASE.
- ② REMOVE CURRENT SECTION OF 1/2 WALL & REPLACE W/ NEW NSF S/S Counter w/ Sneeze Guard & Drain. Hot & Cold Wells.
- ③ ADD NEW TYPE 1 EXHAUST HOOD, WALL PANELS & COOK LINE EQUIPMENT.
- ④ ADD NEW ABOVE COUNTER GRASSA TRAP UNDER 3 COMP + 2 COMP DRAINBOARDS.
- ⑤ ADD NEW NSF MISC EQUIPMENT AS NEEDED - 16 REACH-IN FREEZER ETC.

Provide an Engineered HVAC system that will reduce grease laden vapors to an acceptable level to eliminate any odors. Provide plans and specifications on all equipment to be used for both hoods.