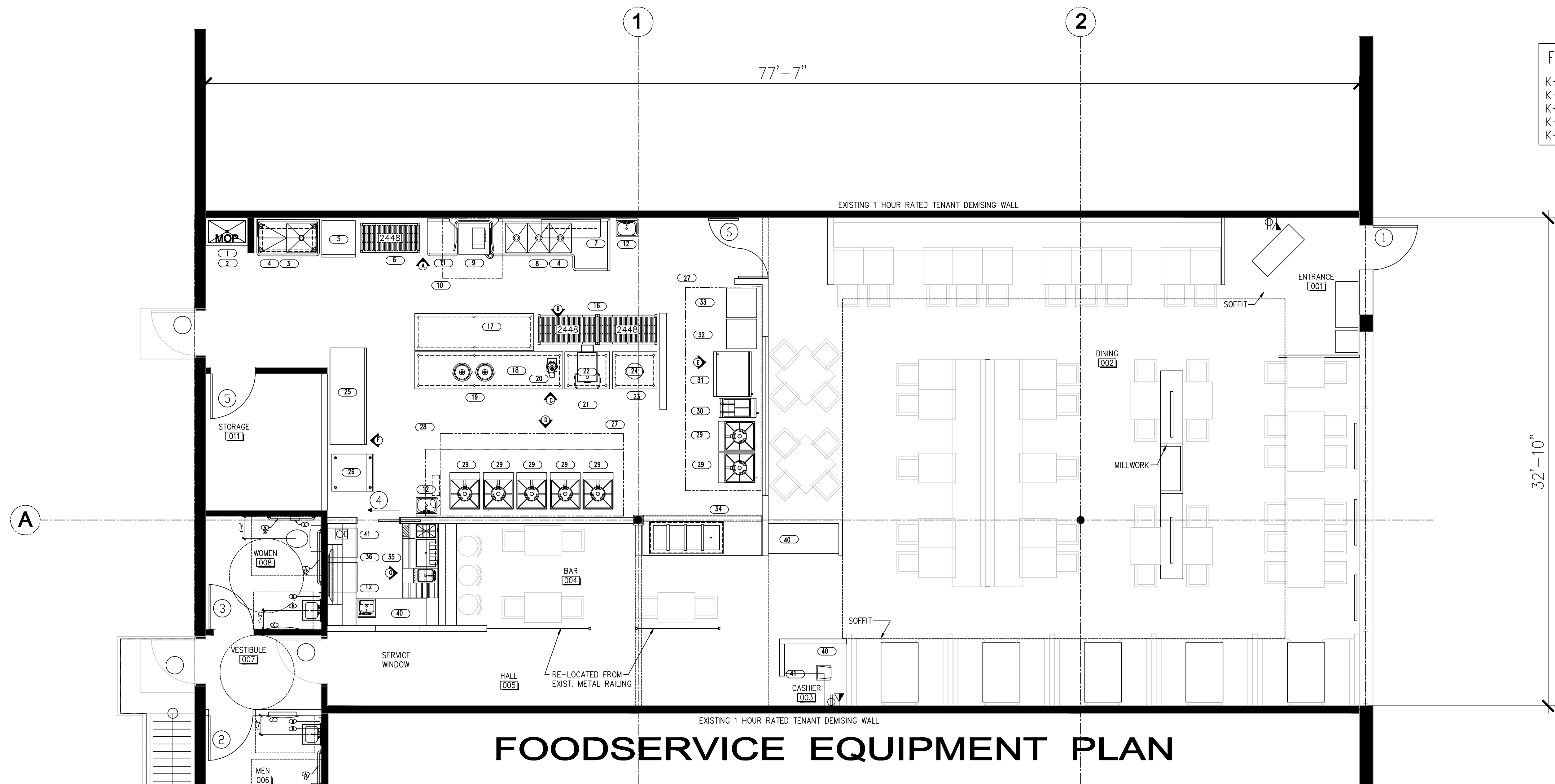


# Maharaja



- FOODSERVICE PLANS - SHEET SCHEDULE**
- K-1.0 FOODSERVICE EQUIPMENT PLAN AND SCHEDULES
  - K-2.0 ELECTRICAL ROUGH-IN PLAN AND SCHEDULES
  - K-3.0 PLUMBING ROUGH-IN PLAN AND SCHEDULES
  - K-4.x KITCHEN HOOD DETAILS
  - K-5.0 KITCHEN ELEVATIONS

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 GESSNER AND SW FREEWAY HOUSTON, TEXAS  
**FOODSERVICE EQUIPMENT PLAN AND SCHEDULES**

## FOODSERVICE EQUIPMENT PLAN

- CONTRACTOR NOTES**
1. REFERENCE: FES DRAWINGS K-2 THRU K-5, ARCHITECTURAL, AND MEP SUBMITTALS FOR FURTHER INFORMATION.
  2. THE OWNER AND/OR OTHER AGENTS WILL SUPPLY SOME OF THE EQUIPMENT LISTED. PLEASE CONFIRM ACTUAL EQUIPMENT TO BE SUPPLIED. DIMENSIONAL AND/OR MECHANICAL SERVICE REQUIREMENTS MAY DIFFER FROM THAT SHOWN.
  3. REFERENCE: MANUFACTURER EQUIPMENT SPECIFICATIONS TO VERIFY ALL DIMENSIONAL AND MECHANICAL SERVICE REQUIREMENTS.
  4. AS APPLICABLE, THE KITCHEN EQUIPMENT CONTRACTOR SHALL SUPPLY THE MOUNTING CURBS/JACKS REQUIRED FOR THE HOOD EXHAUST AND SUPPLY FANS ON THE ROOF. ACTUAL ROOF PENETRATIONS AND/OR ROOF REINFORCEMENT AS WELL AS INSTALLATION AND MOP-IN OF THE SUPPLIED JACKS TO BE BY GENERAL CONTRACTOR.
  5. THE GENERAL CONTRACTOR SHALL ALSO SUPPLY AND INSTALL ANY ROOF AND/OR WALL PENETRATIONS, PITCH POTS ETC. AS REQUIRED FOR ELECTRICAL SERVICES TO AND REFRIGERANT LINES NECESSARY FOR EQUIPMENT INSTALLATION.
  6. ALL WORK TO BE PERFORMED PER ESTABLISHED NATIONAL AND LOCAL CODES. WITH THE EXCEPTIONS OF THE COOLER AND EXHAUST HOOD, ALL PERMITS AND FEES ARE THE RESPONSIBILITY OF THE GENERAL CONTRACTOR.

### FOODSERVICE EQUIPMENT SCHEDULE

ITEM NO.	QUANTITY	ITEM DESCRIPTION	SOURCE[S]	ITEM NO.	QUANTITY	ITEM DESCRIPTION	SOURCE[S]
001	1	MOP SINK, 24" FLOOR TYPE	GC	022	1	FOOD/MEAT GRINDER	KEC
002	1	CHEMICALS STORAGE WALL CABINET	GC	023	1	S/S EQUIPMENT STAND, 36"	KEC
003	1	UTILITY WASH SINK, 24"x24" BOWL W/DRAINBOARD	KEC	024	1	JUICER	KEC
004	2	S/S WALL SHELVES W/UTENSIL RAILS, 48"	KEC	025	1	REFRIGERATOR, 72 CF, REACH-IN, 3 DOOR	KEC
005	1	FREEZER, 23CF, REACH-IN, SINGLE DOOR	KEC	026	1	CUBE ICE MACHINE W/BIN, 30"	KEC
006	1	SHELVING UNIT, 4 TIER, 48"	KEC	027	2	S/S EXHAUST/SUPPLY HOODS, TYPE I, 12' 4" AND 13' 8"	KEC
007	1	S/S SOILED DISH LANDING TABLE, 'L' SHAPE	KEC	028	1	FIRE SUPPRESSION SYSTEMS, HOOD MOUNTED	KEC
008	1	S/S POT SINK, 18"x24"x12" DEEP BOWLS W/PRERINSE & FAUCET	KEC	029	7	POT STOVES, 24"	OWNER
009	1	DISHWASHER, DOOR TYPE, LOW TEMPERATURE	KEC	030	1	FRYER, 40 LB, FLOOR TYPE	KEC
010	1	DISHWASHER HOOD, 48", TYPE II	PURVEYOR	031	1	GRIDDLE 36" WITH STAND	KEC
011	1	S/S CLEAN DISH TABLE, 24"	KEC	032	1	PUFFER	OWNER
012	3	S/S HAN LAVATORIES W/SDAP & TOWEL DISPENSERS	KEC/PURVEYOR	033	1	ROTATING GRIDDLE, 24"	OWNER
013		OPEN NUMBER		034	1	BAIN MARIE, 70", WITH BUFFET STYLE BREATH PROTECTOR	KEC
014		OPEN NUMBER		035	1	BAR POUR STATION, 60" W/ICE BIN, FOODWASTE DUMP SINK	KEC
015		OPEN NUMBER		036	1	BACKBAR REFRIGERATOR, 48", 24" DEEP	KEC
016	1	[LOT] SHELVING, 4 TIER, 8' x 24"	KEC	037		OPEN NUMBER	
017	1	S/S PREP TABLE, 96"	KEC	038		OPEN NUMBER	
018	1	S/S PREP TABLE, 120"	KEC	039		OPEN NUMBER	
019	2	RICE COOKERS, COUNTERTOP	KEC	040	1	[LOT] MILLWORK BARS, BACKBARS, CABINETS, COUNTERS	GC
020	1	FOOD PROCESSOR	KEC	042	1	PDS SYSTEM/REGISTERS/TERMINALS	OWNER
021	1	S/S EQUIPMENT STAND, 36"	KEC				

- HEALTH DEPARTMENT NOTES**
1. FOOD SERVICE EQUIPMENT DESIGN, CONSTRUCTION, AND INSTALLATION SHALL BE IN COMPLIANCE WITH APPLICABLE BUILDING AND HEALTH CODES FOR THIS LOCATION.
  2. ALL WALLS, CEILINGS, AND FLOORS WITHIN FOOD PREPARATION AND WAREWASH AREAS, AS WELL AS, RESTROOM FACILITIES SHALL BE CONSTRUCTED WITH LIGHT-COLORED, SMOOTH, NON-ABSORBENT, AND EASILY CLEANABLE MATERIALS. SEE ARCHITECTURAL PLANS FOR ROOM FINISH SCHEDULES.
  3. ARTIFICIAL LIGHTING FIXTURES OVER FOOD PREPARATION AREAS SHALL HAVE PROTECTIVE SHIELDING. 50 FOOT CANDLES SHALL BE PROVIDED TO ALL WORK SURFACES AND AT LEAST 30 FOOT CANDLES SHALL BE PROVIDED TO OTHER SURFACES IN FOOD PREPARATION, WAREWASHING, AND HANDWASH AREAS.
  4. AREAS OVER WALK-IN COOLERS/FREEZERS AND HOODS SHALL BE FULLY ENCLOSED TO CEILING.
  5. POT WASH SINK SHALL BE THREE COMPARTMENT, EACH COMPARTMENT TO MEASURE A MINIMUM OF 15" BY 15" AND TO MAINTAIN A MINIMUM WATER DEPTH OF 12". SINK TO BE CONSTRUCTED IN COMPLIANCE WITH N.S.F. STANDARD 2 AND BEAR N.S.F. SEAL. EACH SINK BOWL SHALL HAVE FULLY COVERED ROUNDED CORNERS.
  6. ALL POISONOUS OR TOXIC MATERIALS SHALL BE STORED IN CABINETS OR IN SIMILAR PHYSICALLY SEPARATED COMPARTMENTS SPECIFICALLY USED FOR THIS PURPOSE.
  7. WALK-IN COOLERS AND FREEZERS TO BE SUPPLIED WITH ADDITIONAL INTERIOR LIGHTING. ADDITIONAL FIXTURE[S] SUPPLIED SHALL BE SUFFICIENT TO MAINTAIN 50 FOOT CANDLES WITHIN COOLER AND/OR FREEZER COMPARTMENTS.

**ISSUE/REVISIONS:**  
 ISSUE - 21 DECEMBER 2011  
 BACKGROUND UPDATE - 12/22/11  
 OWNER CHANGES - 12-27-11  
 ISSUE FOR PERMIT 01-25-12  
 ISSUE FOR BIDDING 02-16-12

**DRAWING BY:**  
 W.N. BLEY

**SCALE:**  
 1/4" = 1'0"

**DRAWING NUMBER:**  
**K-1.0**