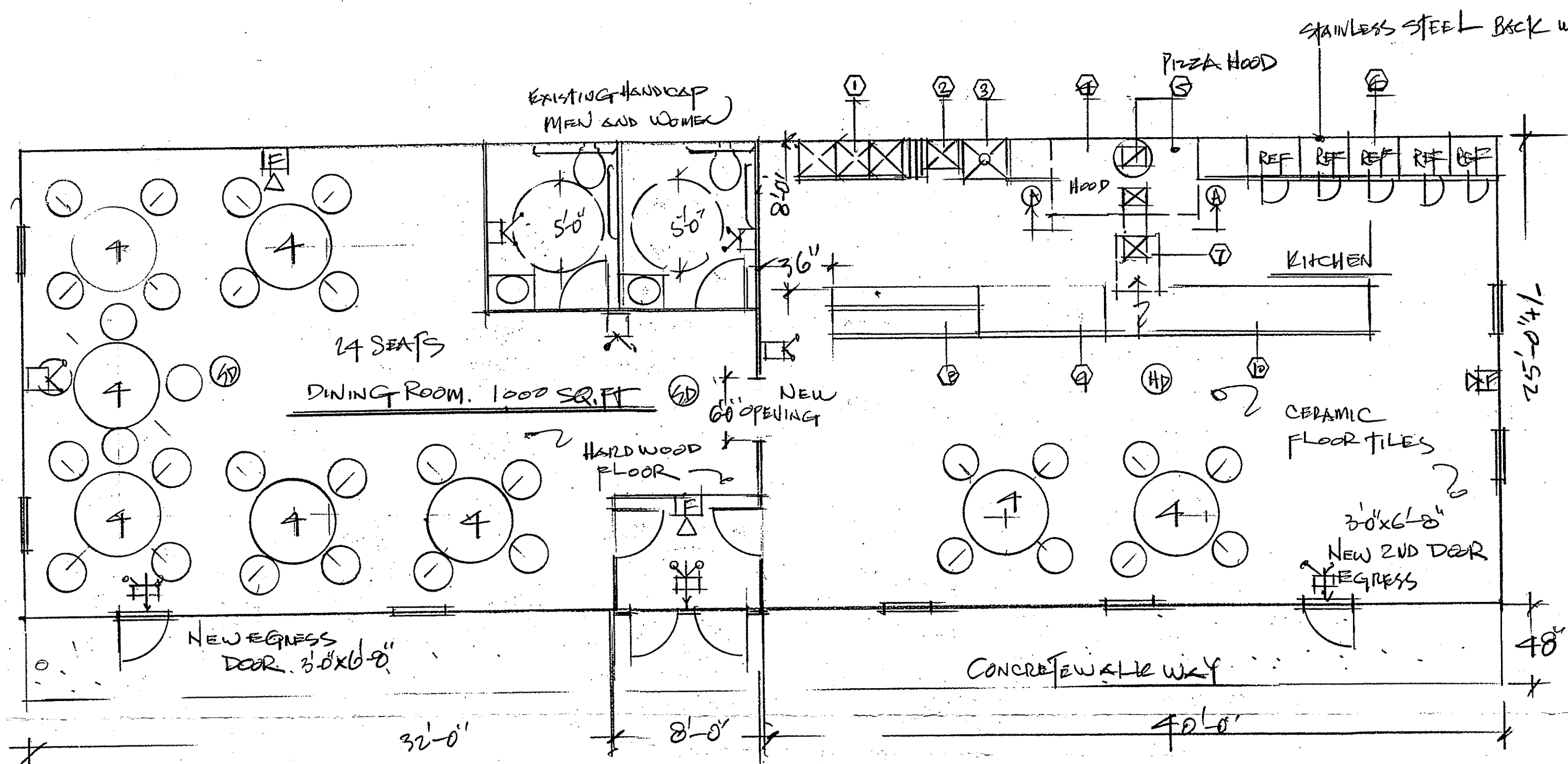


REVISIONS	BY

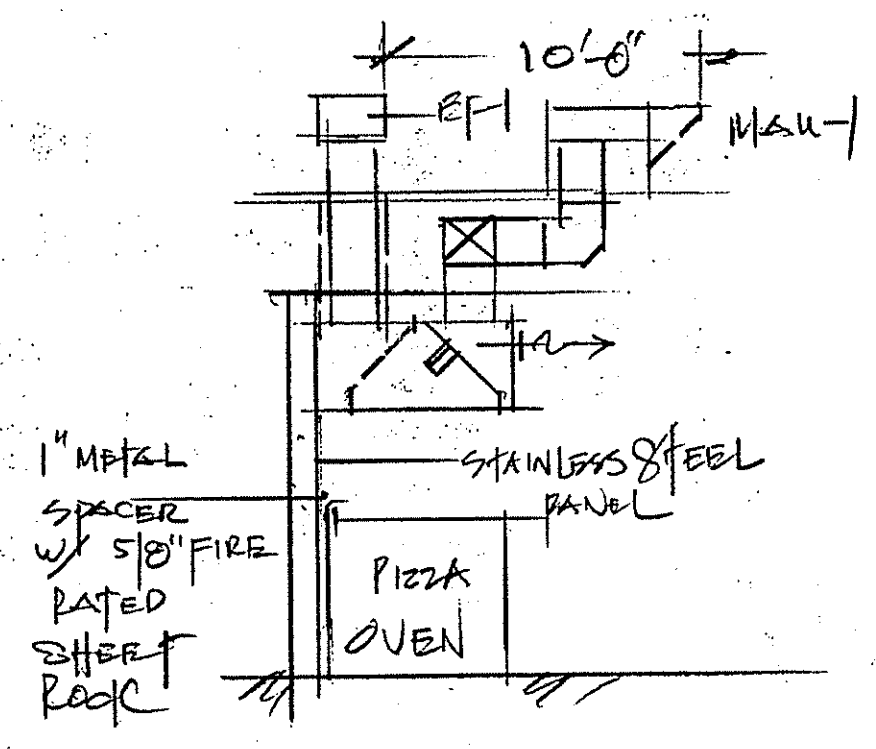
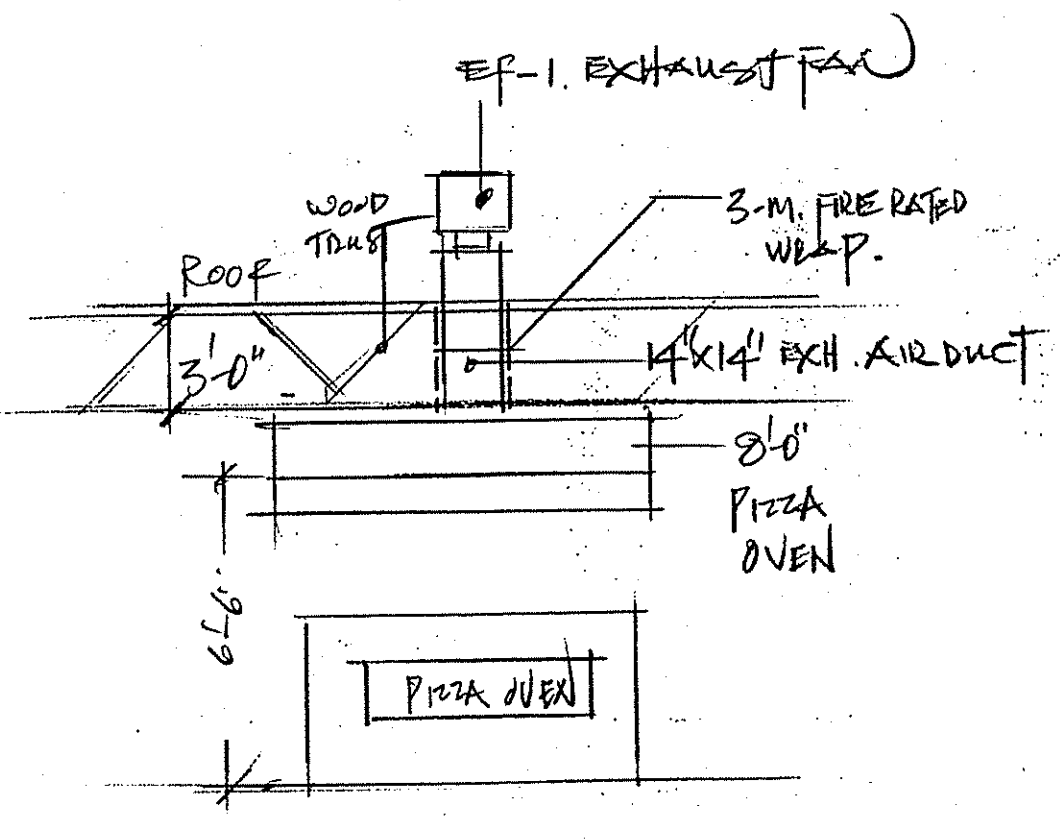


CODE: 1) 8th MASS.
 2) I.M.C. MECHANICAL 2009
 3) IBC 2009
 4) IBC 2012
 5) NFPA 96.

AREA: 2000 SQ. FT.
 EXIT: 4
 OCCUPANCY: 32 SEATS
 CONST. TYPE: 3B.
 FIRE ALARM PROTECTED.

NOTE:
 2x4 FIRE RATED DROP CEILING IN KITCHEN AREA

FLOOR PLAN
 3/16" = 1'-0"

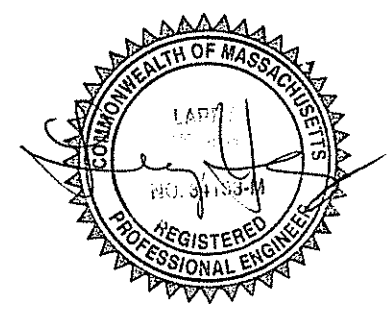


- LEGEND
- FIRE ALARM STROBE HORNS.
 - EMERGENCY LIGHT
 - EXIT SIGN WITH EMERGENCY LIGHTS.
 - SMOKE DETECTORS
 - HEAT DETECTOR

- EQUIPMENT LIST
- ① 3-BAY SINK W/ GREASE TRAP
 - ② HAND SINK
 - ③ FOOD SINK
 - ④ TYPE II PIZZA HOOD
 - ⑤ EXHAUST FAN, EF-1
 - ⑥ REACH-IN REFRIGERATORS
 - ⑦ MAKE UP AIR FAN MAU-1
 - ⑧ BEER COOLER
 - ⑨ SANDWICH UNIT / CASHIER
 - ⑩ BEER COOLER

FAN SCHEDULE: EF-1. 1200 CFM. 115V. 1 ϕ . UP BLAST 3/4 HP MOTOR

MAU-1. 1000 CFM. 115V. 1 ϕ . 1/2 HP WITH AIR FILTER SECTION.



DESIGNED BY
 R & C DESIGN
 665 HANCOCK ST.
 QUINCY, MA 02170

PROPOSED PIZZA RESTAURANT
 414 BOSTON STREET
 TOPSFIELD, MA.

FLOOR PLAN AND EQUIPMENT
 Layout

Date 10-06-2015
 Scale AS NOTED
 Drawn L. YOUNG
 Job
 Sheet
 1 A-1
 Of 1 Sheets