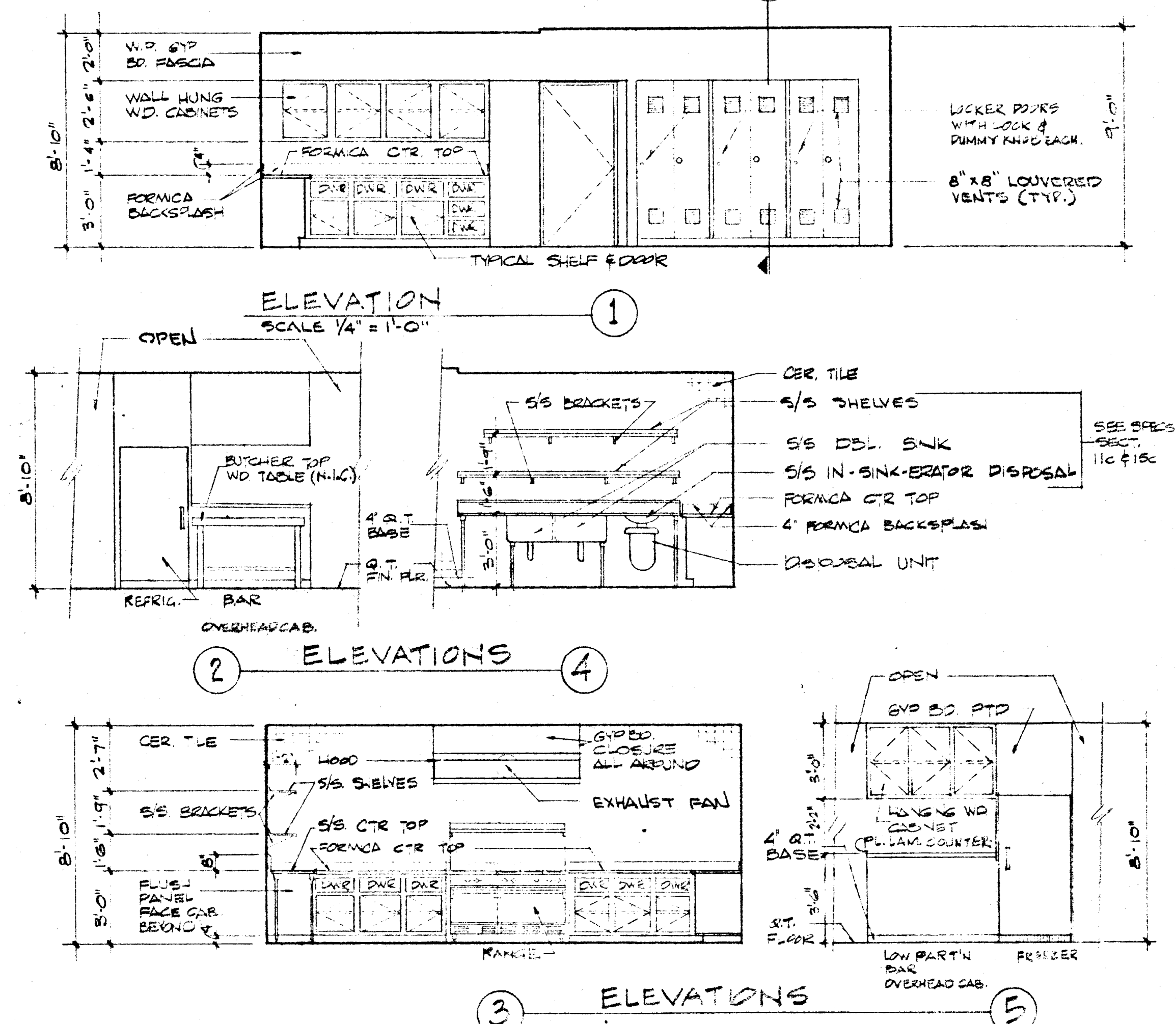
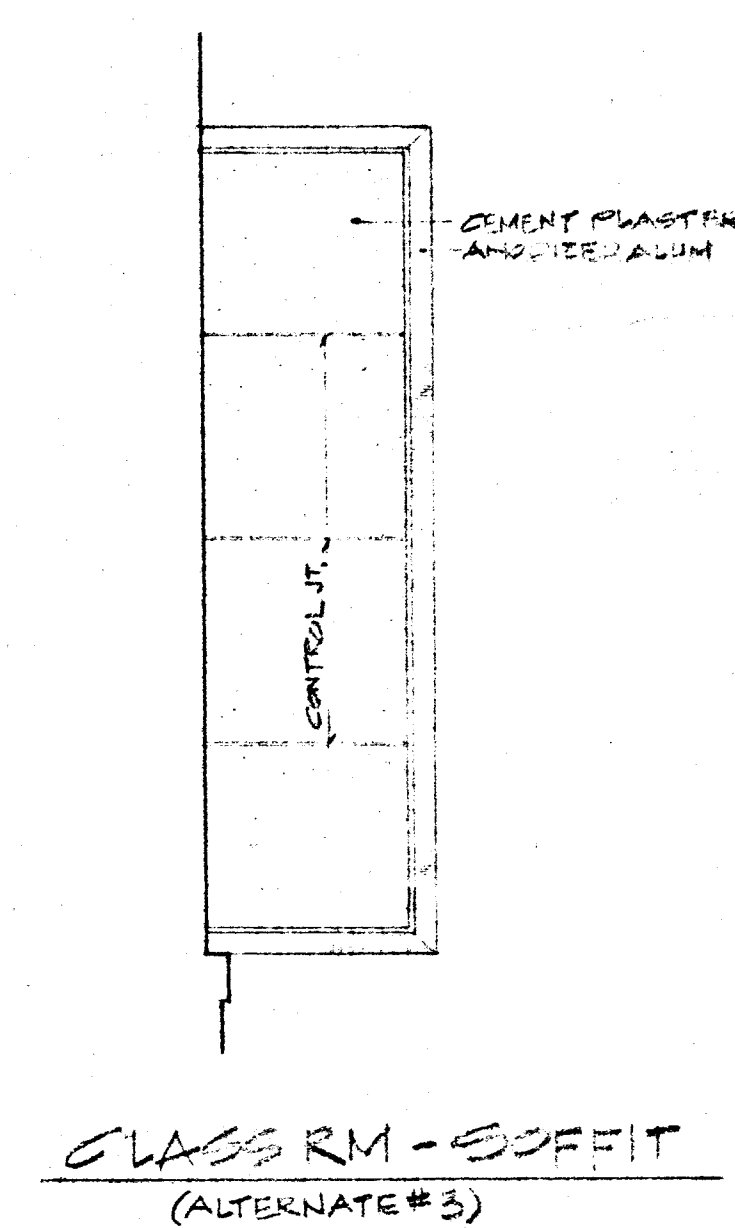
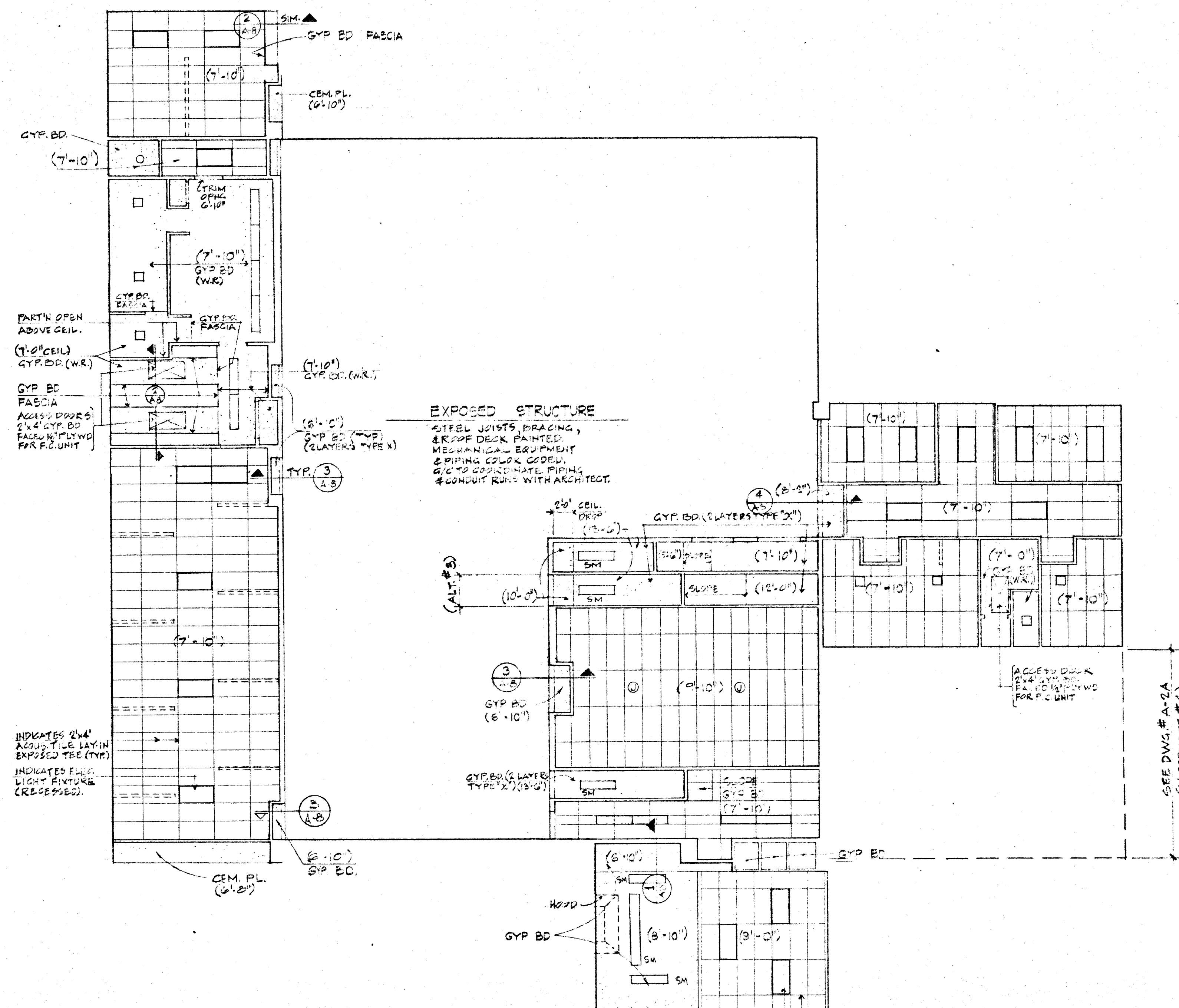
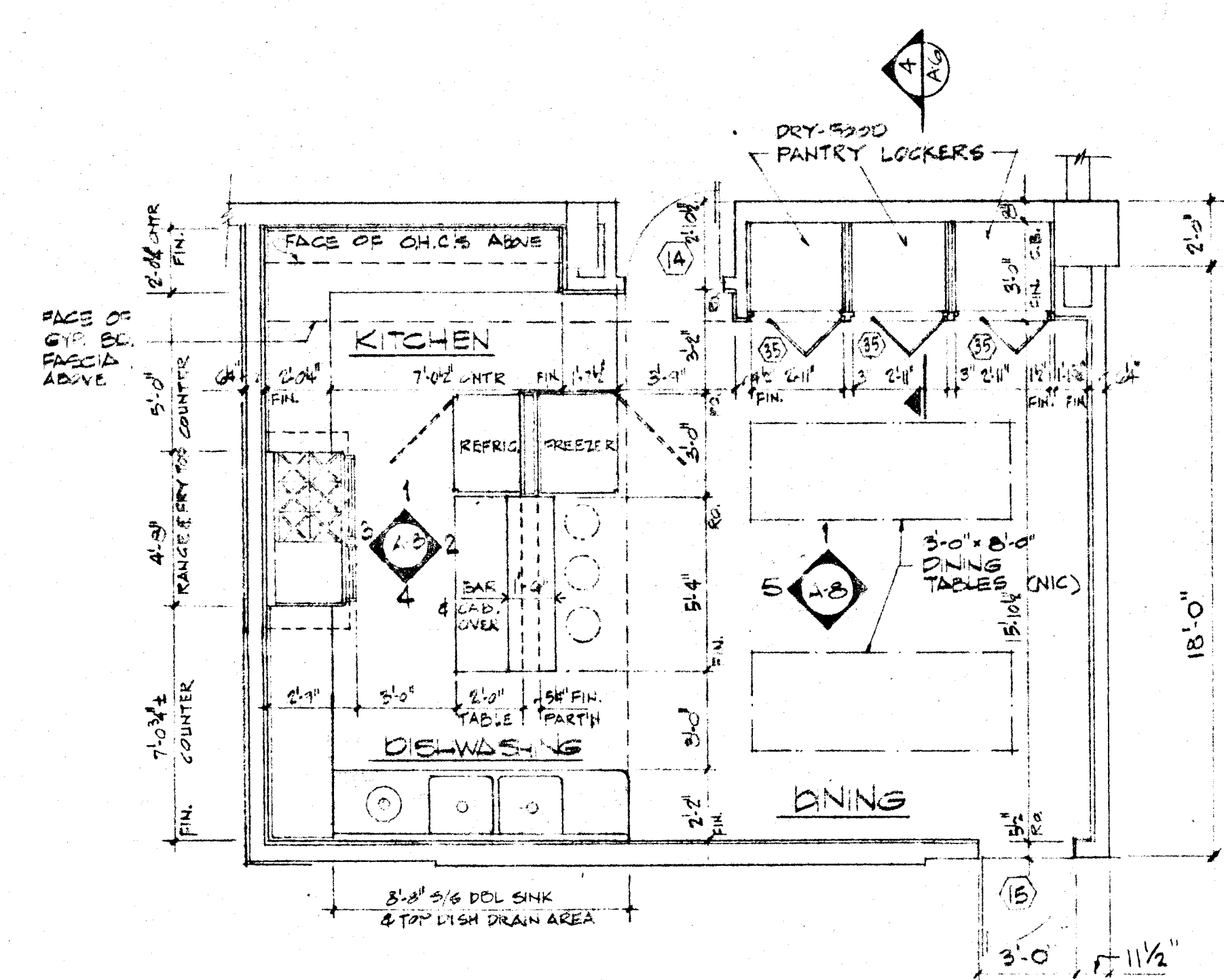
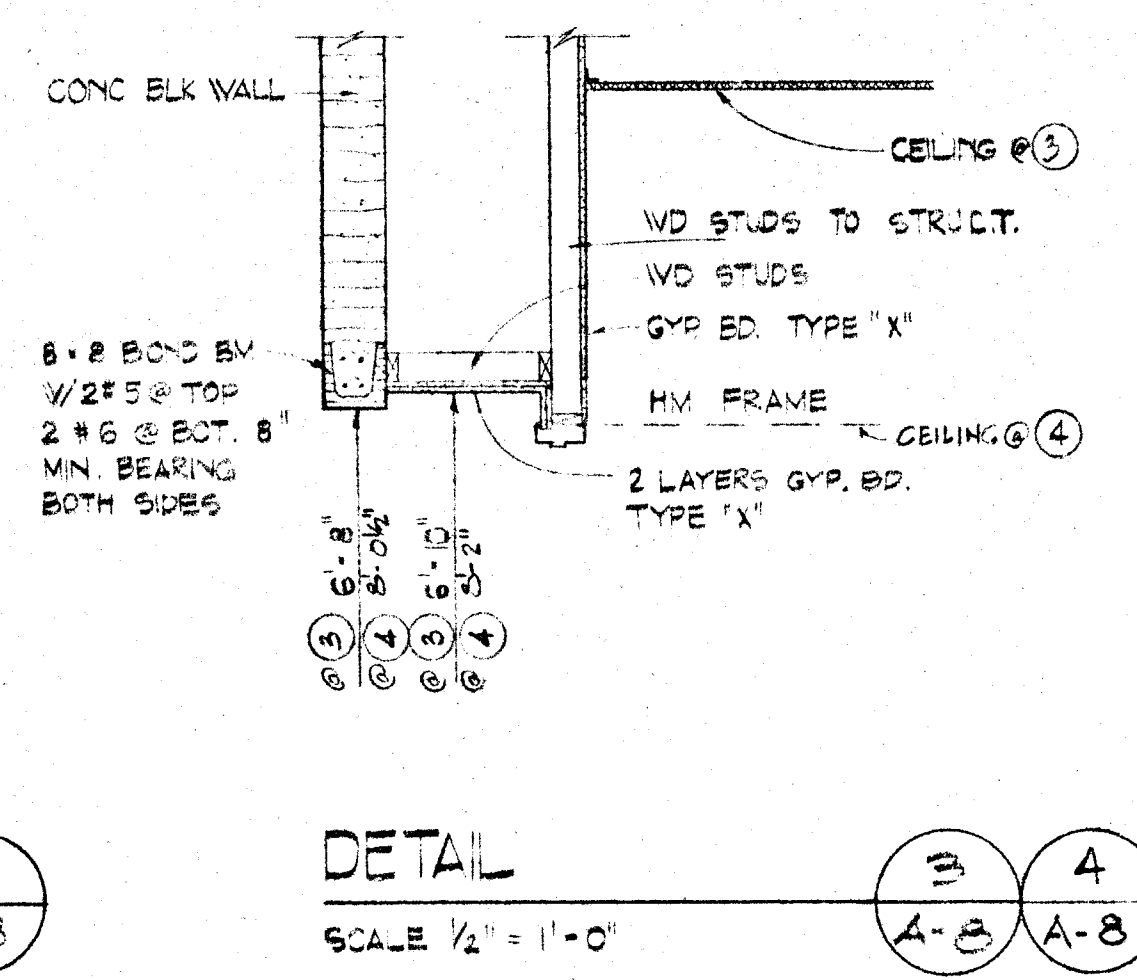
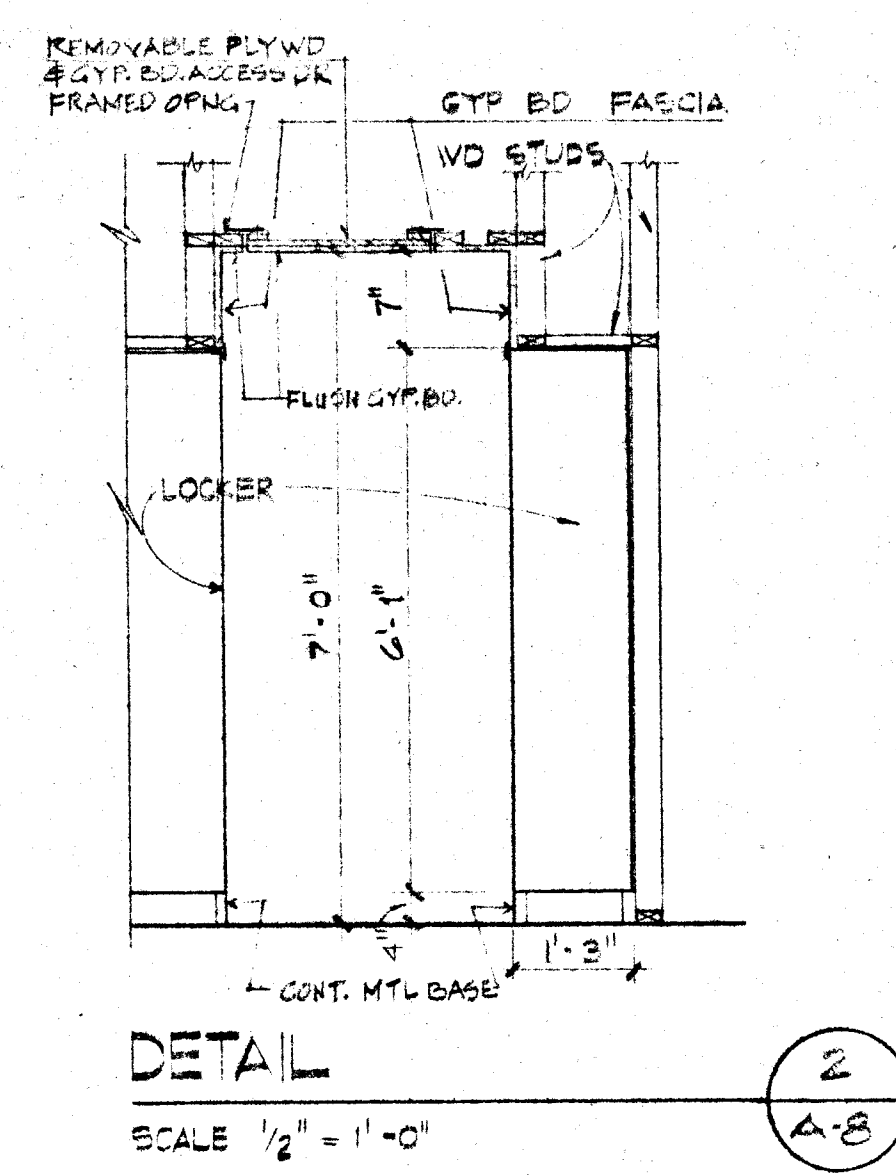
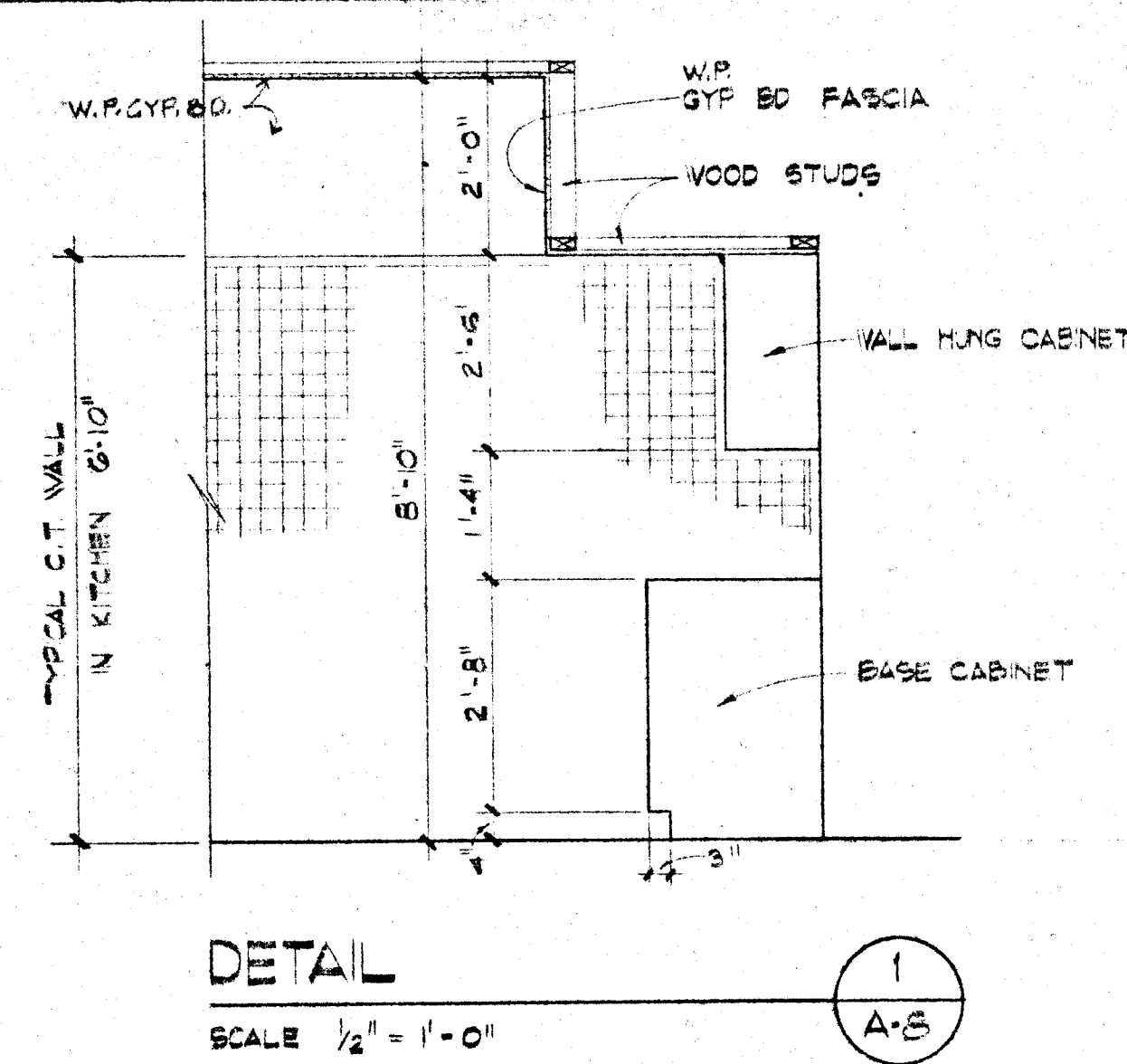
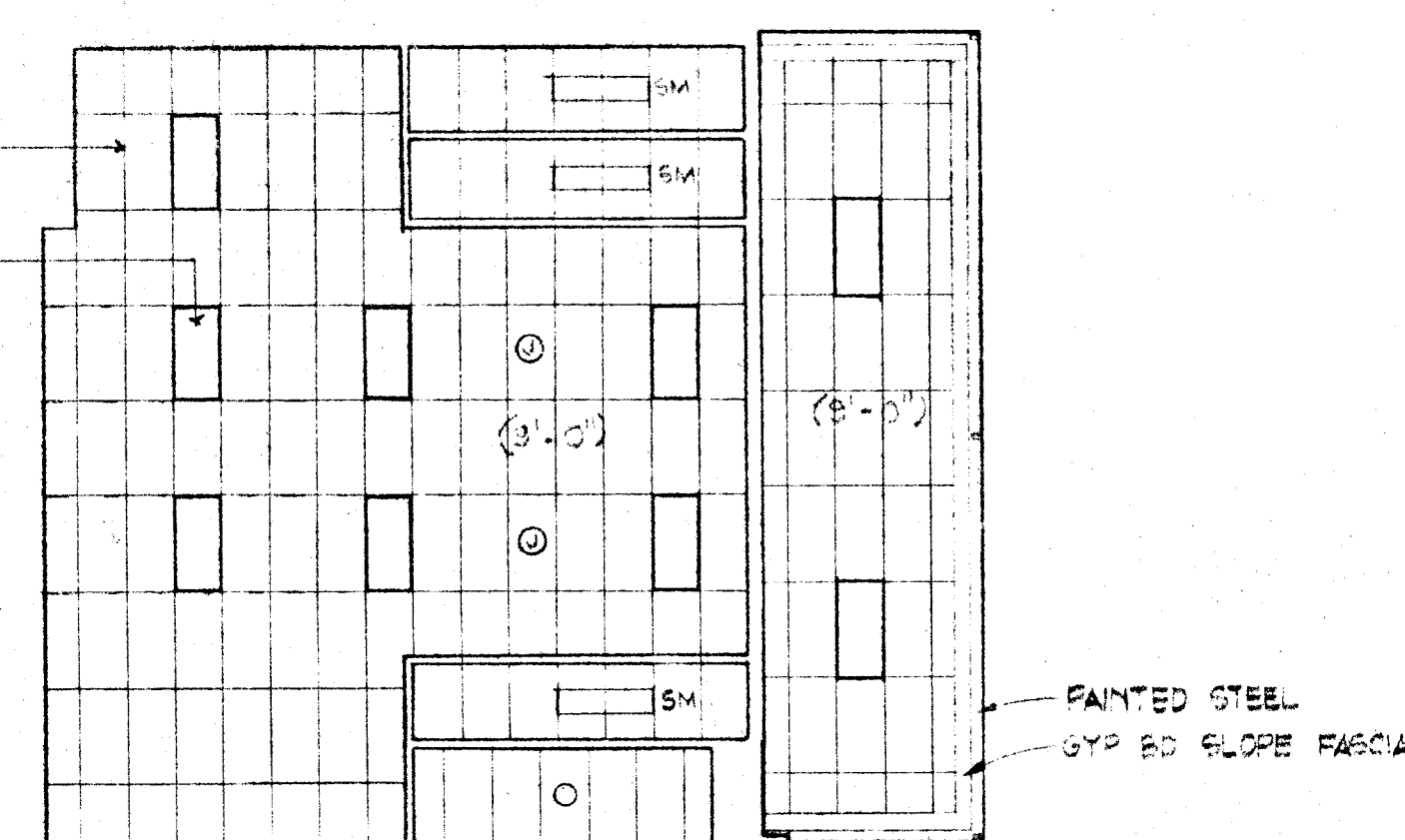




FOOD SERVICE EQUIPMENT:

1. RANGE: 30" L. CHALLENGER, 50" DB OVEN, 6 BURNER, FRY TOP, PTD.
2. FREEZER: 51 1/2 CUBIC FEET GIBSON UPRIGHT FOOD FREEZER, WHITE
3. REFRIGERATOR: 21 CUBIC FEET "SUB-ZERO" W/ AUTO. ICE MAKER
4. SINK: 14 GA. STAINLESS STEEL, FREE STANDING WITH SEPARATE GARBAGE DISPOSAL, TOP DIET DRAIN AREA, SEPERATE HOSE & NOZZLE FOR SCOURING. 5/8 SHELVES OVER.
5. HOOD: 12" LONG X 42" DEEP 5/8 HOOD WITH EXTINGUISHER SYSTEM IN ACCORDANCE WITH N.R.P.A. STANDARD 17E 96, AND L.V. CITY ORDINANCE NO. 11666. SIDE WALL FAN-BEL DVG. M.I.
6. IN-SINK-ERATOR DISPOSER, HEAVY DUTY, MAYTAG, 115V.

NOTE: SEE BID ALTERNATE NO. 10



NOTE:
SM - INDICATES SURFACE MOUNTED LIGHT FIXTURES.
($\leftrightarrow$) DIMENSION = HEIGHT OF CEILING ABOVE FLOOR.

INDICATES RECESS: ELEC.
FLUORESCENT LT. FIXTURE

INDICATES 2 X 4 LATH IN
ACOUSTIC TILE/EXPOSED
TEE SUSPENSION SYSTEM.

FIRST FLOOR REFLECTED CEILING PLAN

SECOND FLOOR REFLECTED CEILING PLAN
SCALE 1/8" = 1'-0" (ALTERNATE NO. 3)

stamp : _____

revisions : _____

data: 2002.10.10 no. 2002.110
drawn by: E. V. JH
approved:
checked by: EVC

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sheet title: REFLECTED CEILING PLANS
& KITCHEN DETAILS

project: CITY OF LAS VEGAS
FIRST STATION N.C. 3

sheet no.

A-8

of :