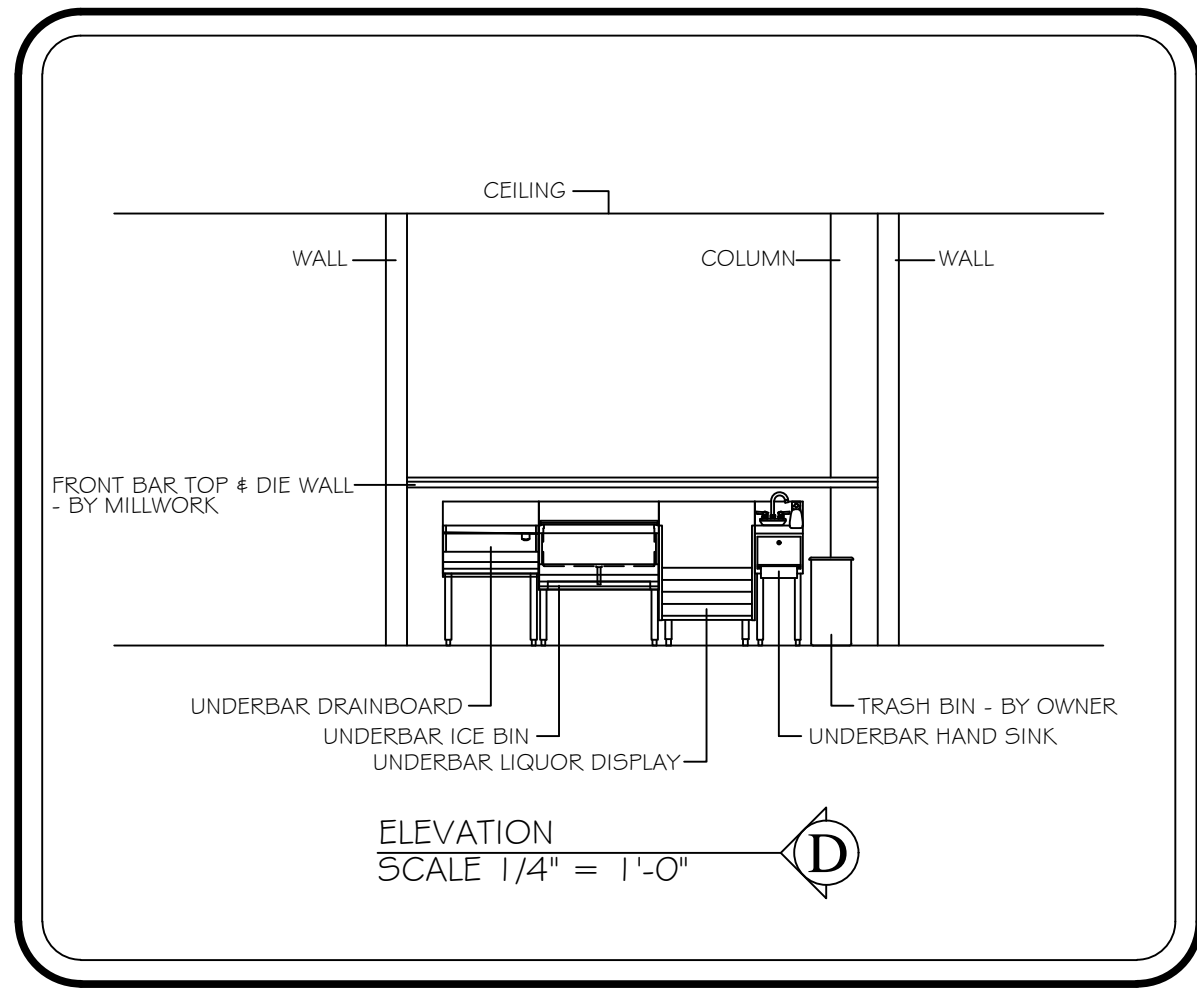
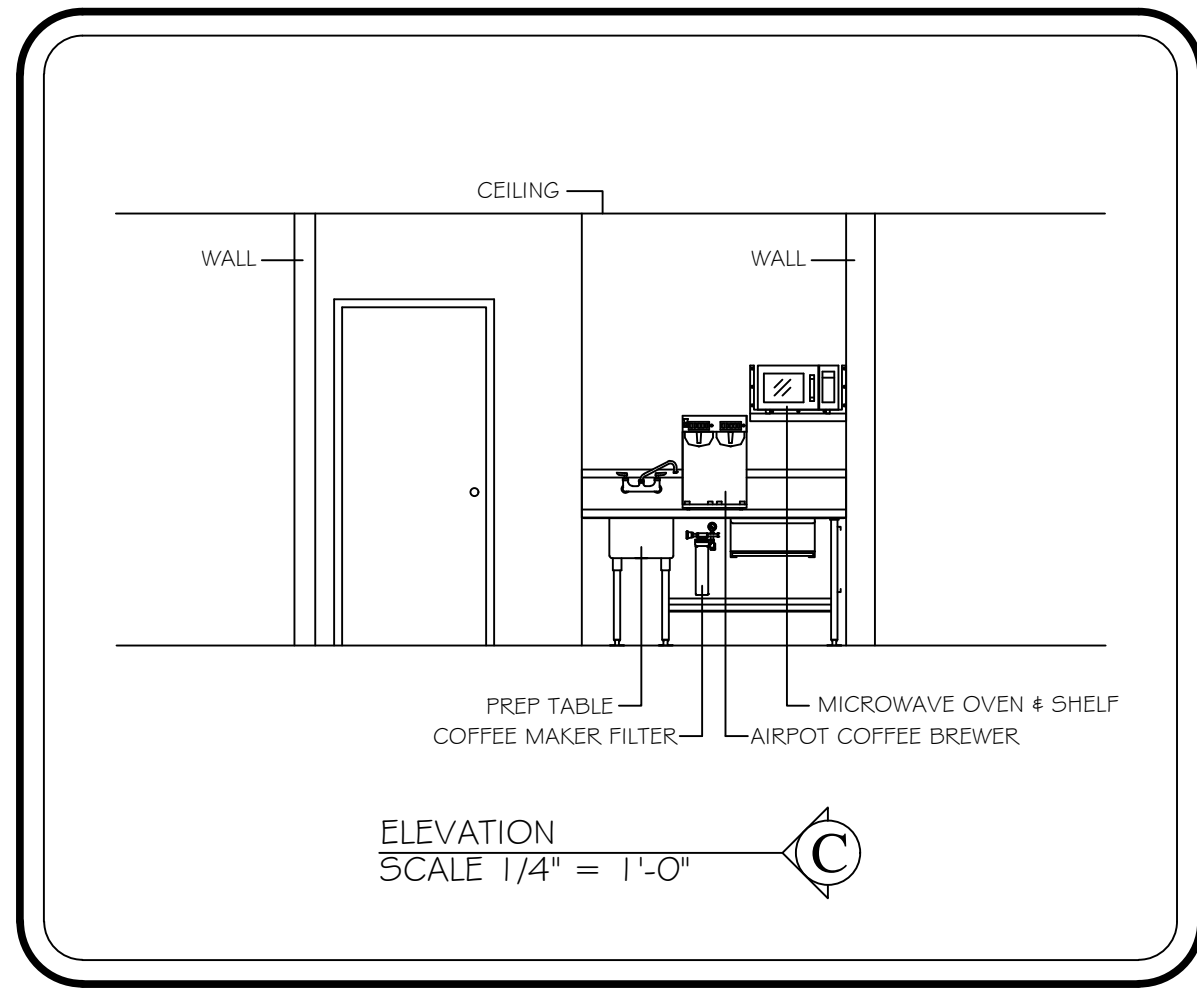
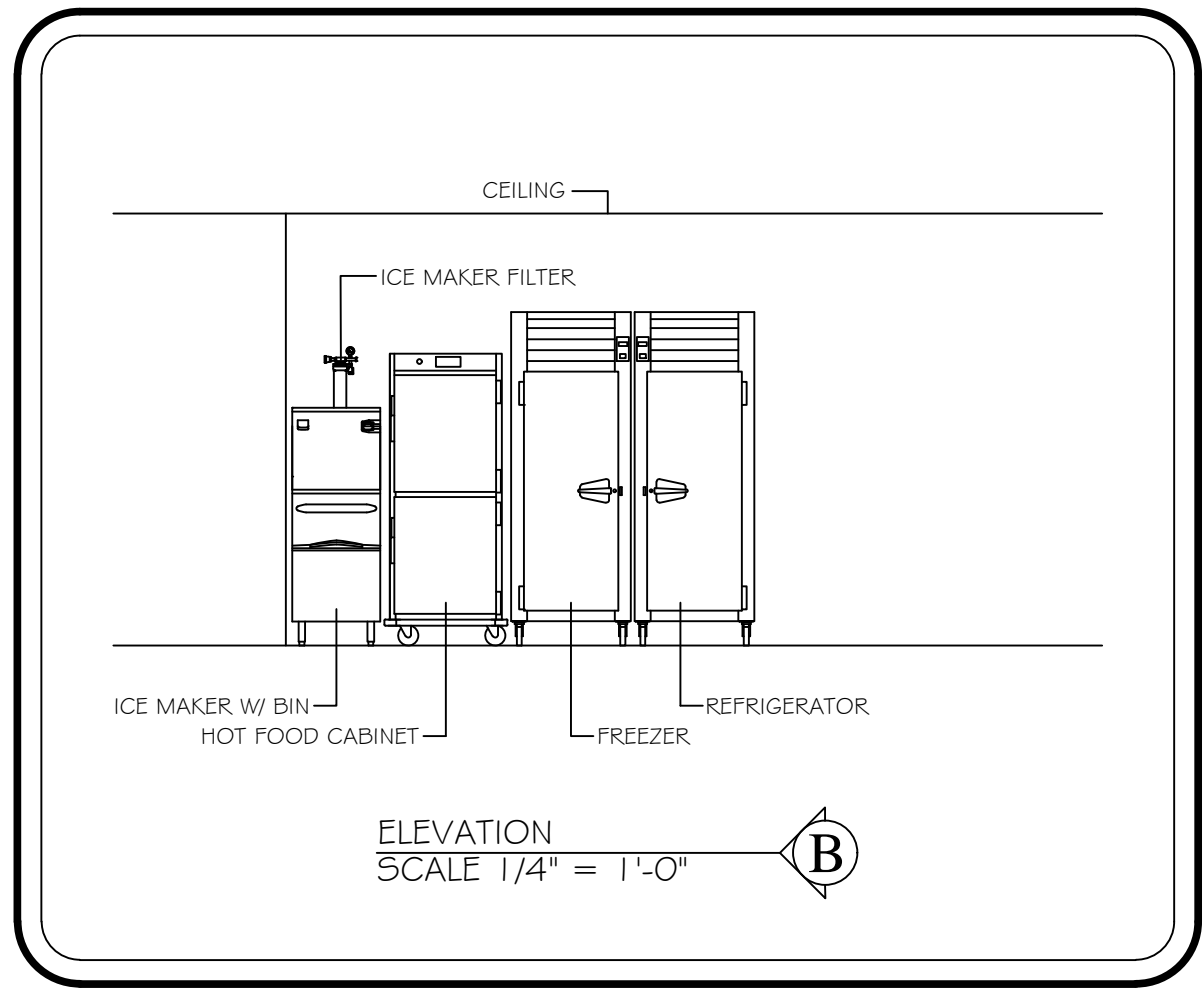
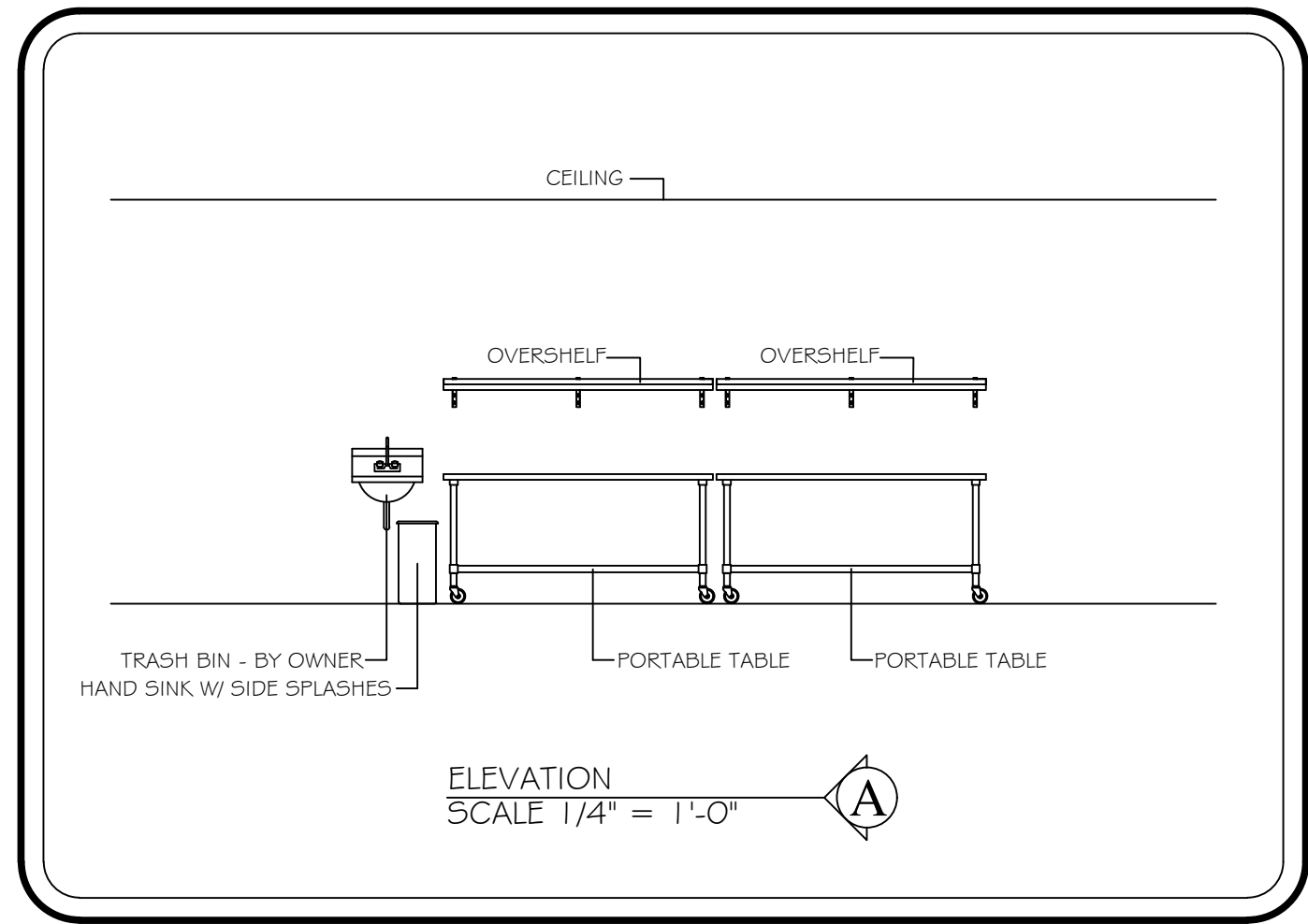


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FOODSERVICE
DESIGN BY:

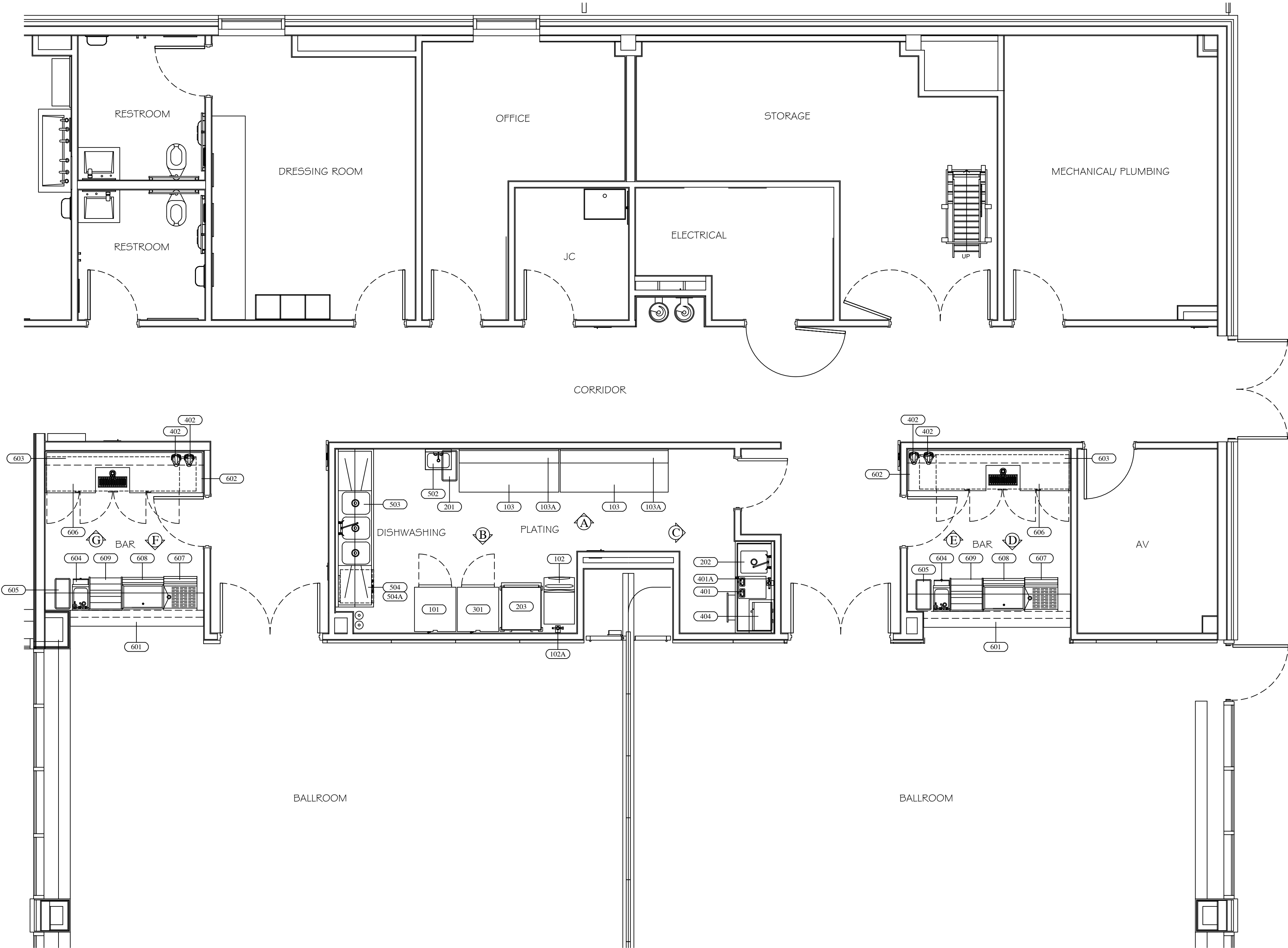
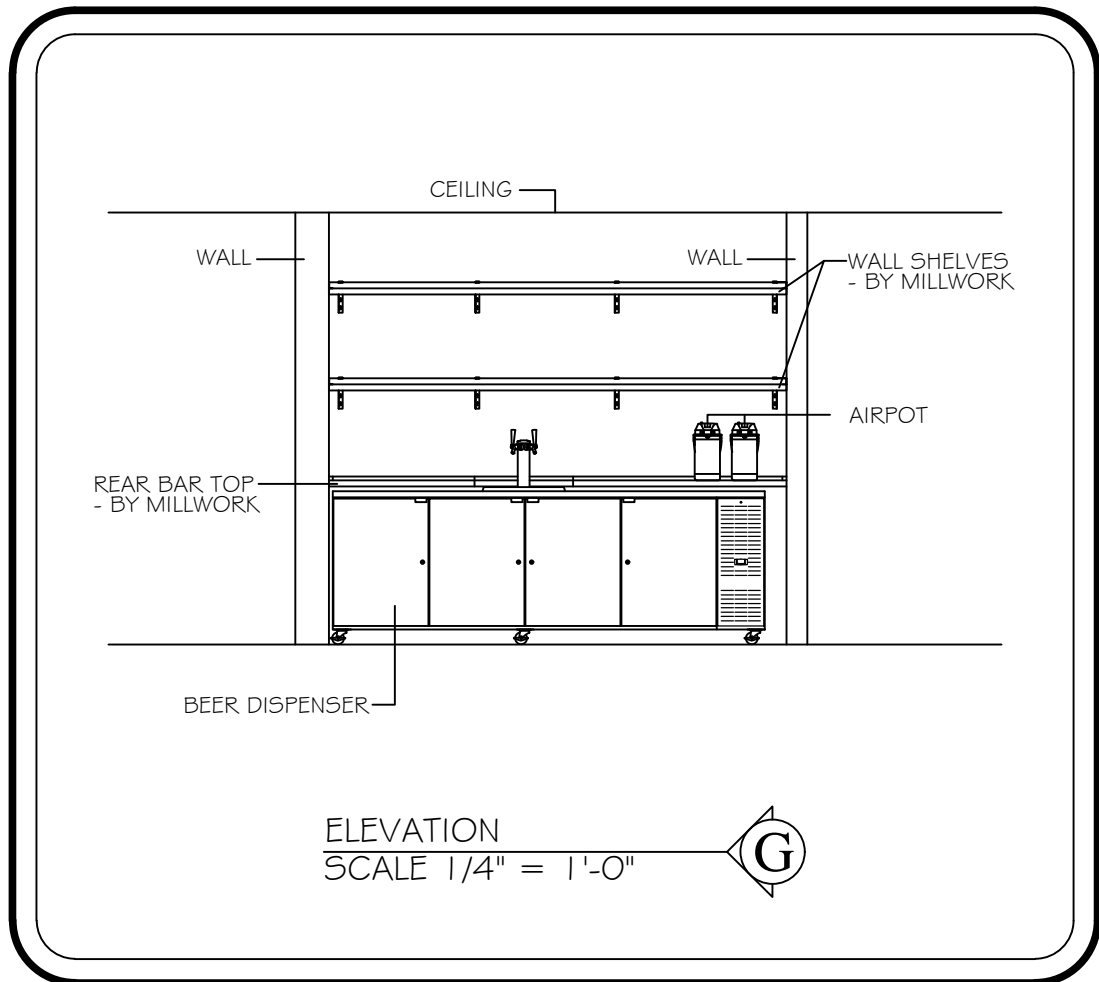
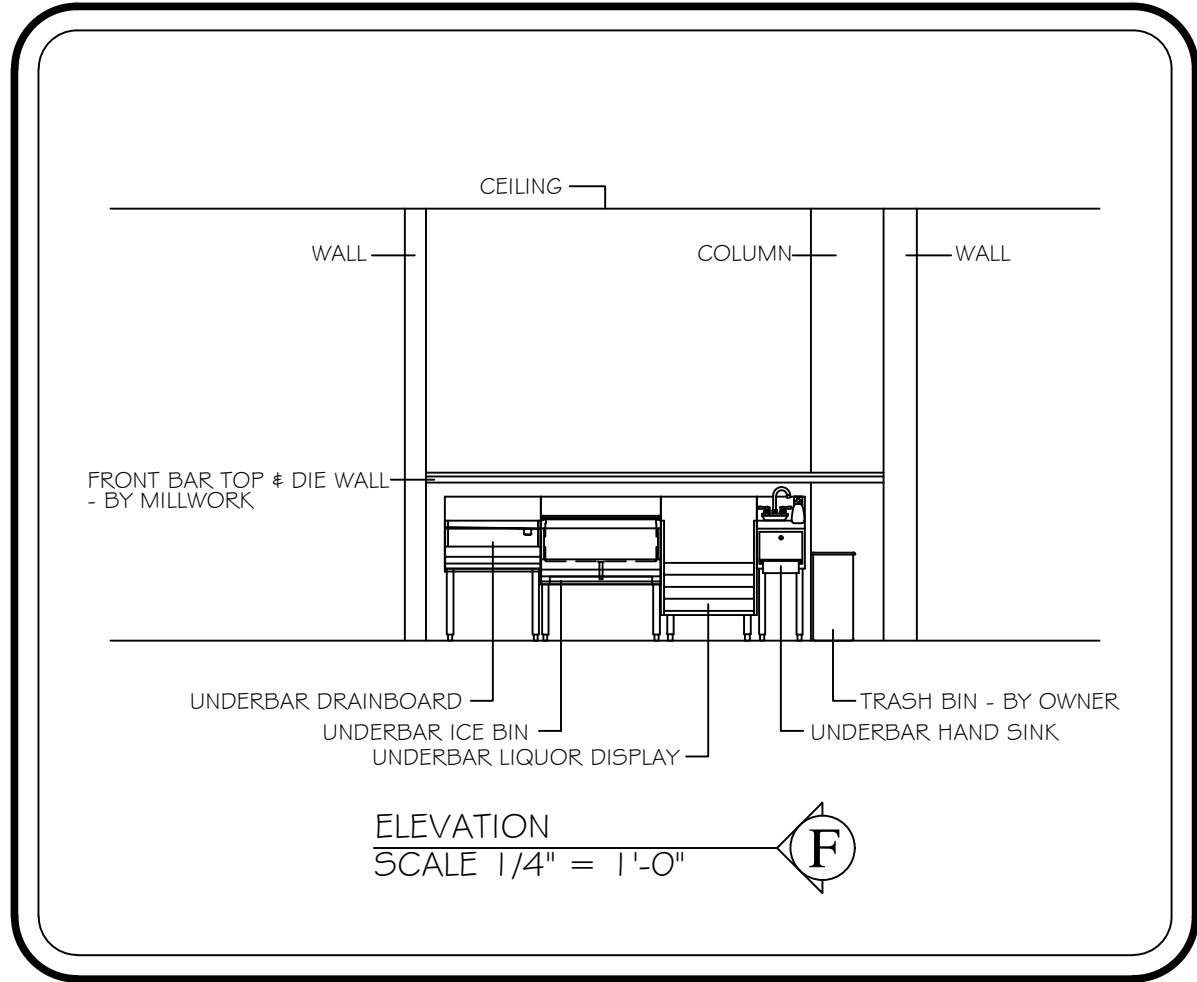
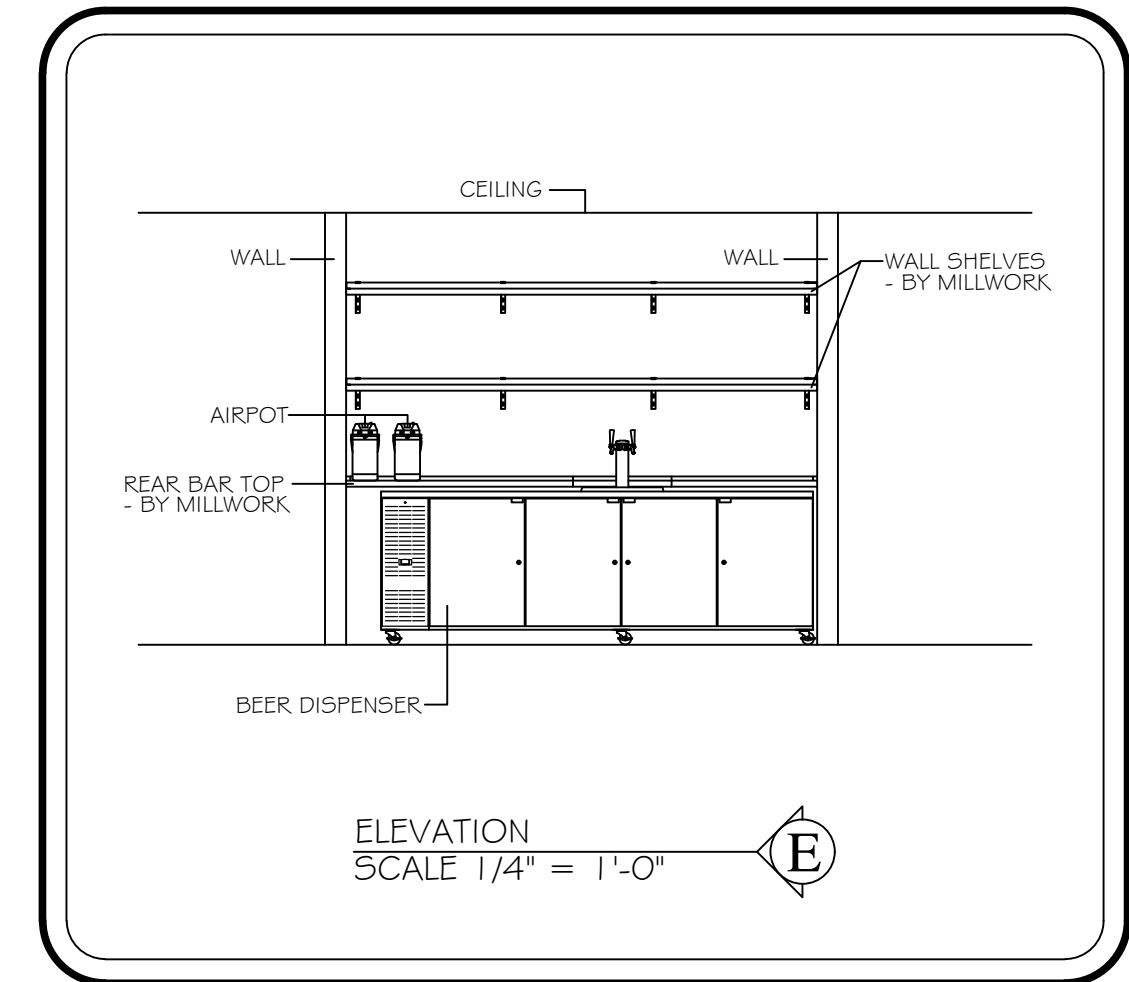
JRA

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Consultants

JRA FOOD SERVICE CONSULTANTS, LLC
401 HALL STREET SW - SUITE 185H
GRAND RAPIDS, MI 49503
PH: (616) 454-4433

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FOOD SERVICE EQUIPMENT FLOOR PLAN

SCALE: 1/4" = 1'

0 2 4 8

Van Buren Charter Township

Van Buren Township, MI

The Lakeside Park

REVISIONS

10/12/2026	BIDS & PERMITS
09/21/2026	CD PEER REVIEW
09/09/2026	CD TEAM REVIEW
08/10/2026	CD 50% PROGRESS
06/22/2026	DD OWNER REVIEW
06/15/2026	DD PEER REVIEW
06/08/2026	DD 90 % PROGRESS
05/18/2026	DD 50 % PROGRESS
02/23/2026	SD OWNER REVIEW
02/13/2026	SD PEER REVIEW
02/09/2026	SD PROGRESS REVIEW

Drawn By MSUGARBAKER
Designer MSUGARBAKER
Reviewer CGUILLORY
Manager CKRETOVIC

Hard copy is intended to be 24"x36" when plotted. Scale(s) indicated and graphic quality may not be accurate for any other size.

PROJECT NO.

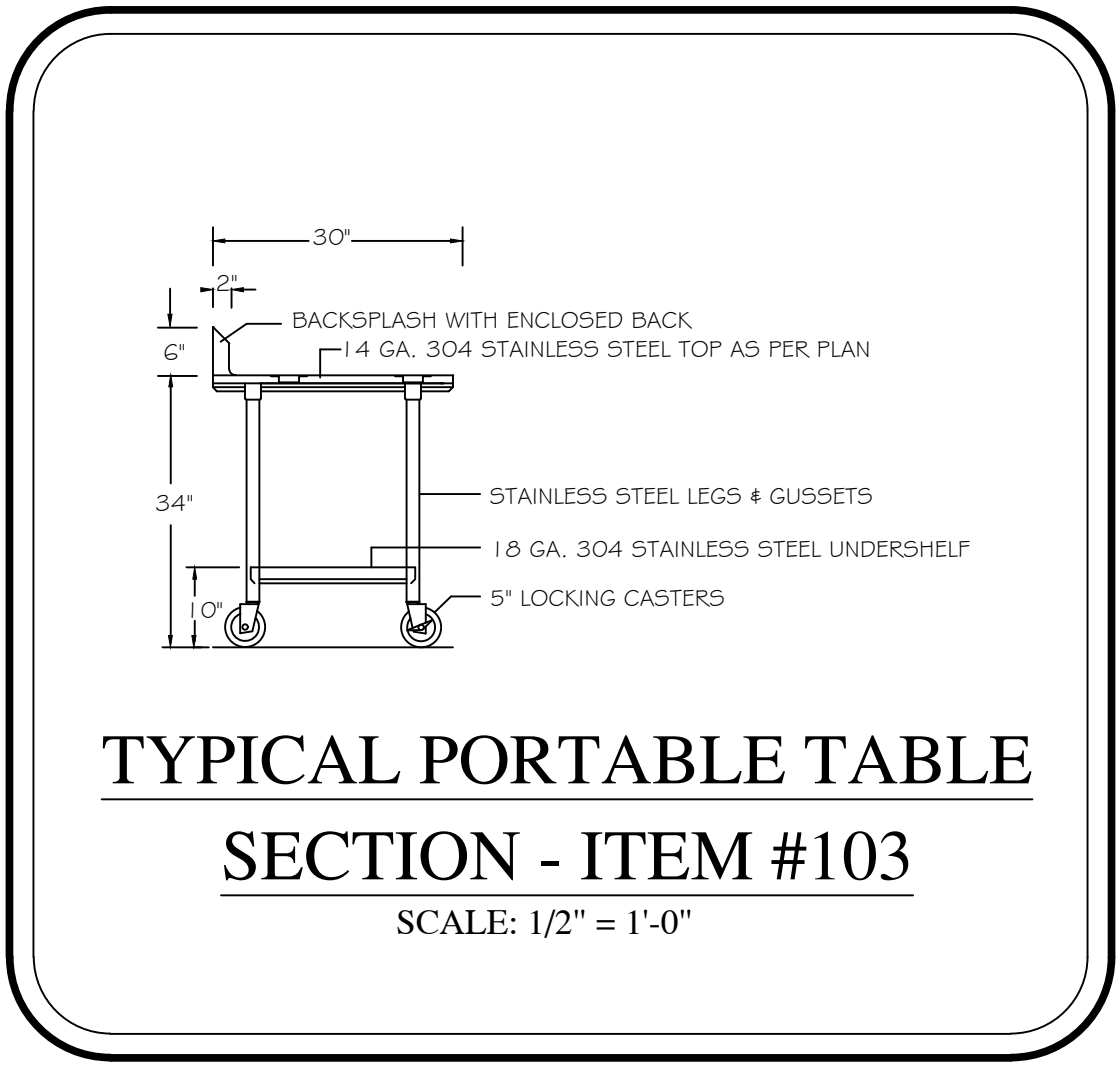
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SHEET NO.

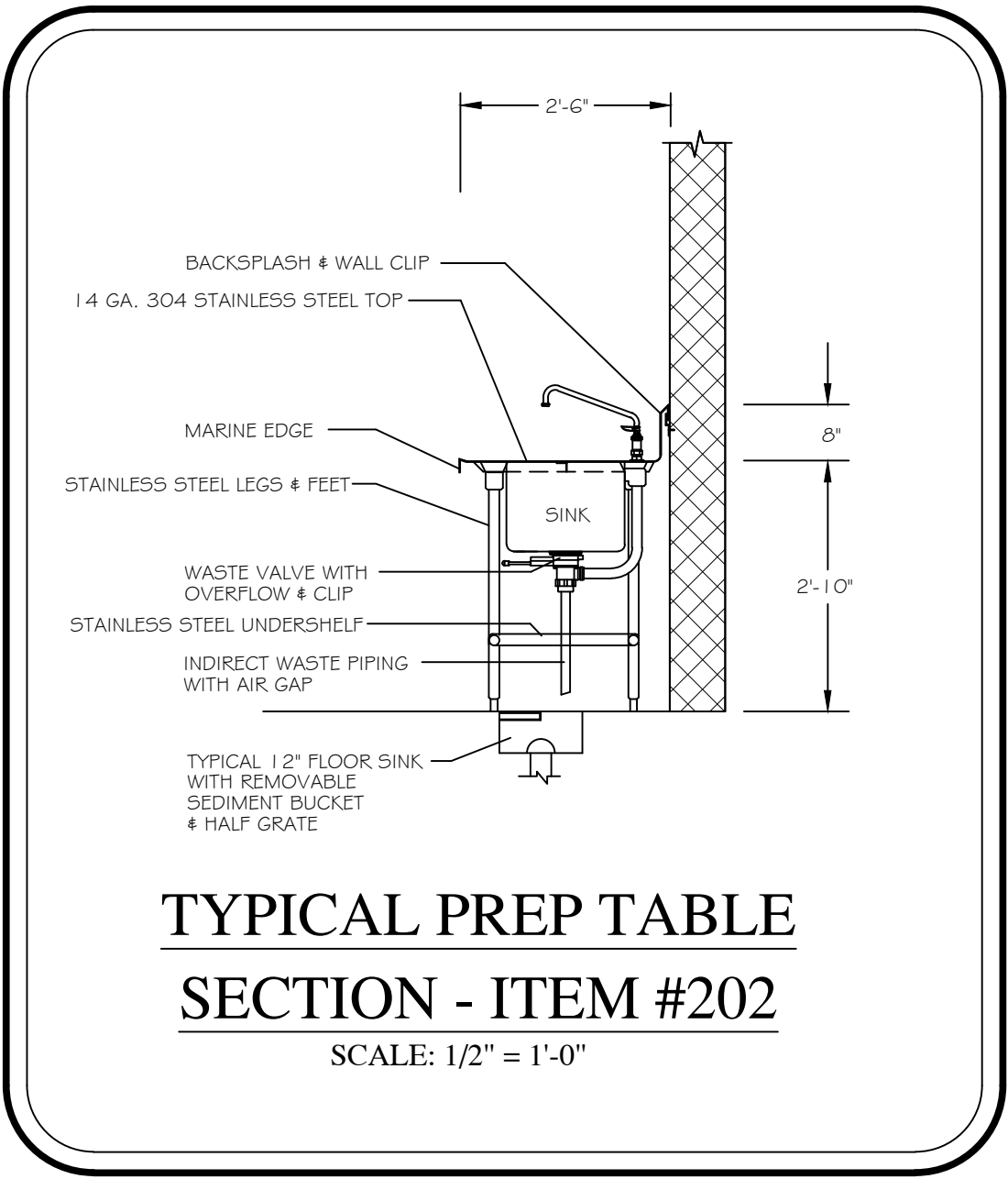
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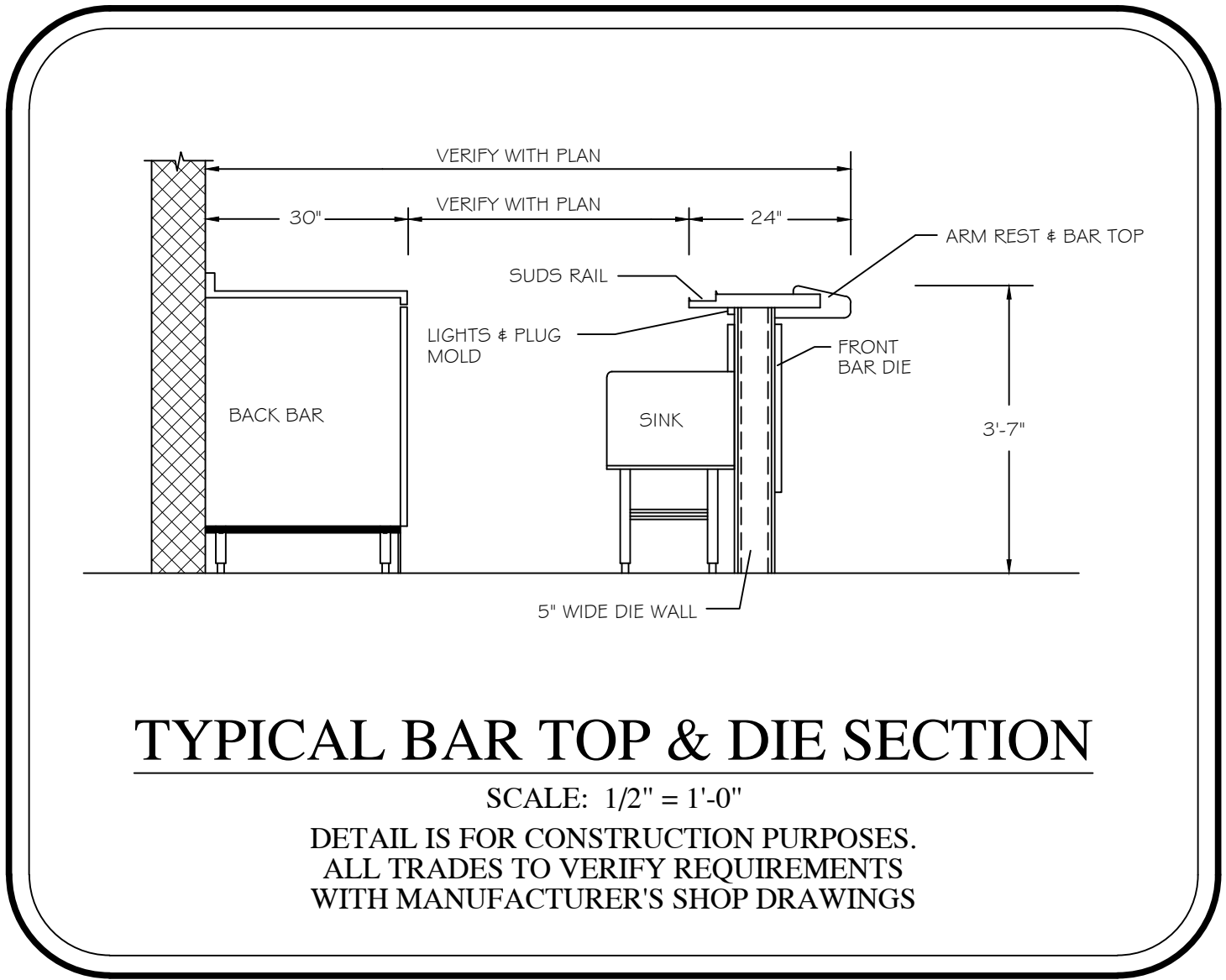
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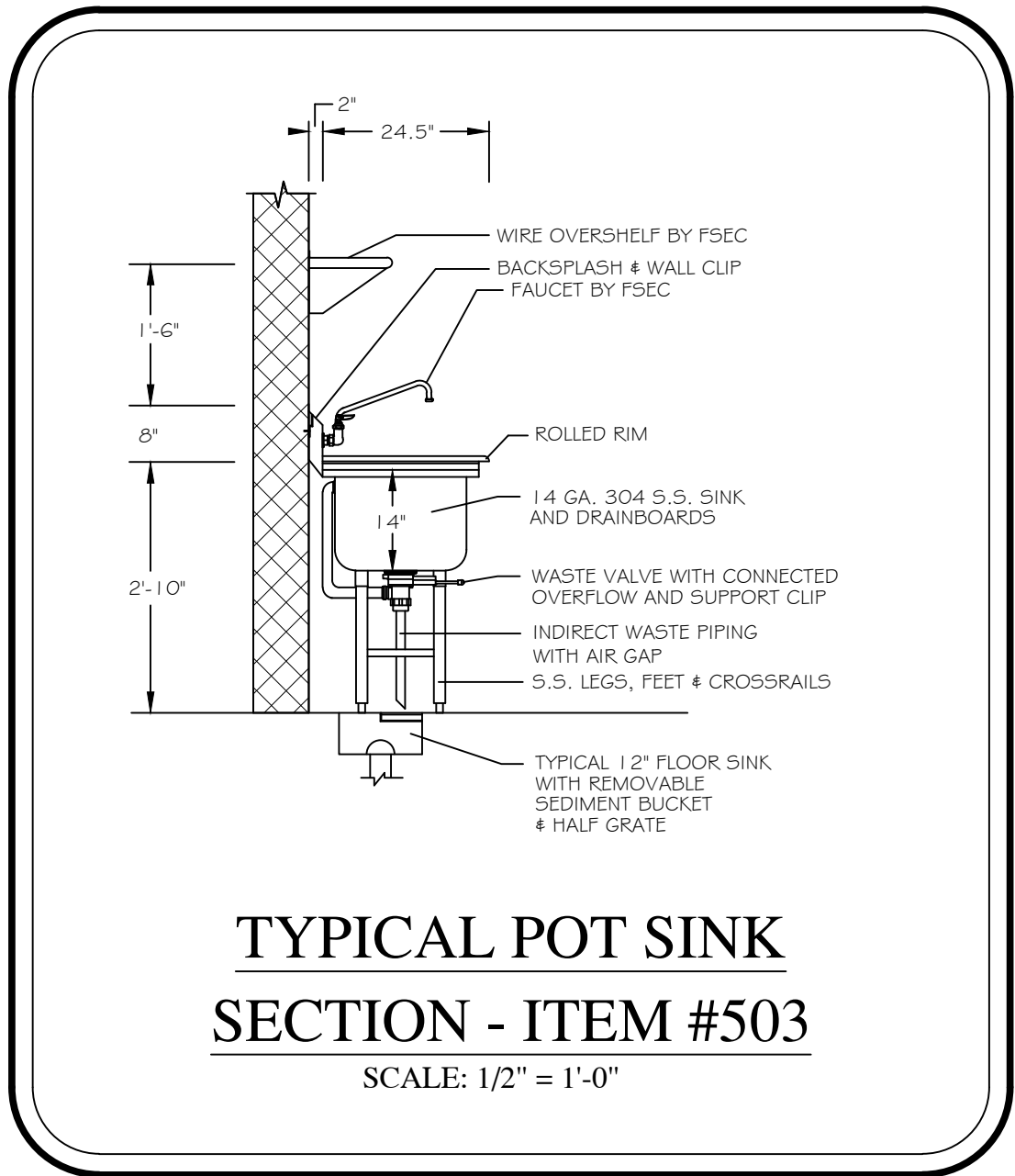
TYPICAL PORTABLE TABLE
SECTION - ITEM #103
SCALE: 1/2" = 1'-0"



TYPICAL PREP TABLE
SECTION - ITEM #202
SCALE: 1/2" = 1'-0"



TYPICAL BAR TOP & DIE SECTION
SCALE: 1/2" = 1'-0"
DETAIL IS FOR CONSTRUCTION PURPOSES.
ALL TRADES TO VERIFY REQUIREMENTS
WITH MANUFACTURER'S SHOP DRAWINGS



TYPICAL POT SINK
SECTION - ITEM #503
SCALE: 1/2" = 1'-0"

EQUIPMENT SCHEDULE																
Item	Qty	DESCRIPTION	CW (in)	HW (in)	INDIRECT DRAIN	DIRECT DRAIN (IN)	GAS (in)	MBTUH	EXH DUCT	EXH CFM	MUA DUCT	MUA CFM	Volts	Ph	Amps load	Equipment Remarks
101	1	REFRIGERATOR											120	1	3.8	
102	1	ICE MAKER W/ BIN	0.5		FL SK								120	1	11.3	PIPE CW THRU FILTER THEN TO ICE MAKER
102A	1	ICE MAKER FILTER	0.5													PIPE CW THRU FILTER THEN TO ICE MAKER
103	2	PORTABLE TABLE														S.S. UNDERSHELF & CASTERS
103A	2	WALL MOUNTED SHELF														
201	1	TRASH BIN - BY OWNER														
202	1	PREP TABLE	0.5	0.5	FL SK											
203	1	HOT FOOD CABINET											120	1	12.0	UNIVERSAL ANGLES
301	1	FREEZER											120	1	6.5	
401	1	AIRPOT COFFEE BREWER	0.5										120/208	1	26.0	PIPE CW THRU FILTER THEN TO COFFEE BREWER
401A	1	COFFEE MAKER FILTER	0.5													PIPE CW THRU FILTER THEN TO COFFEE BREWER
402	4	AIRPOT														
403	1	SPARE NUMBER														
404	1	MICROWAVE OVEN											120	1	13.4	
501	1	SPARE NUMBER														
502	1	HAND SINK W/ SIDE SPLASHES	0.5	0.5		1.5										SOAP & TOWEL DISPENSER - BY OWNER
503	1	POT SINK	0.5	0.5	FL SK	2										PIPE 2" DIRECT WASTE TO GREASE TRAP
504	1	UNDERCOUNTER DISHWASHER		0.75	FL SK								208	3	24.9	19.8 GPH 110° HW FROM BUILDING - BUILT-IN BOOSTER HEATER
504A	1	DRAIN WATER TEMPERING KIT	0.5		FL SK								120	1	5.0	TRADES TO INSTALL
601	2	FRONT BAR TOP & DIE WALL - BY MILLWORK														
602	2	REAR BAR TOP - BY MILLWORK														
603	2	WALL SHELVES - BY MILLWORK														
604	2	UNDERBAR HAND SINK	0.5	0.5		1.5										SOAP & TOWEL DISPENSER
605	2	TRASH BIN - BY OWNER														
606	2	BEER DISPENSER			FL SK								120	1	4.2	
607	2	UNDERBAR DRAINBOARD			FL SK											ATTACH TO ADJACENT EQUIPMENT
608	2	UNDERBAR ICE BIN			FL SK											
609	2	UNDERBAR LIQUOR DISPLAY														



FOOD SERVICE EQUIPMENT SCHEDULE

SCALE: 1/4" = 1'
0 2 4 8

FOODSERVICE
DESIGN BY:

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Drawn By	MSUGARBAKER
Designer	MSUGARBAKER
Reviewer	CGUILLORY
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SHEET NO.

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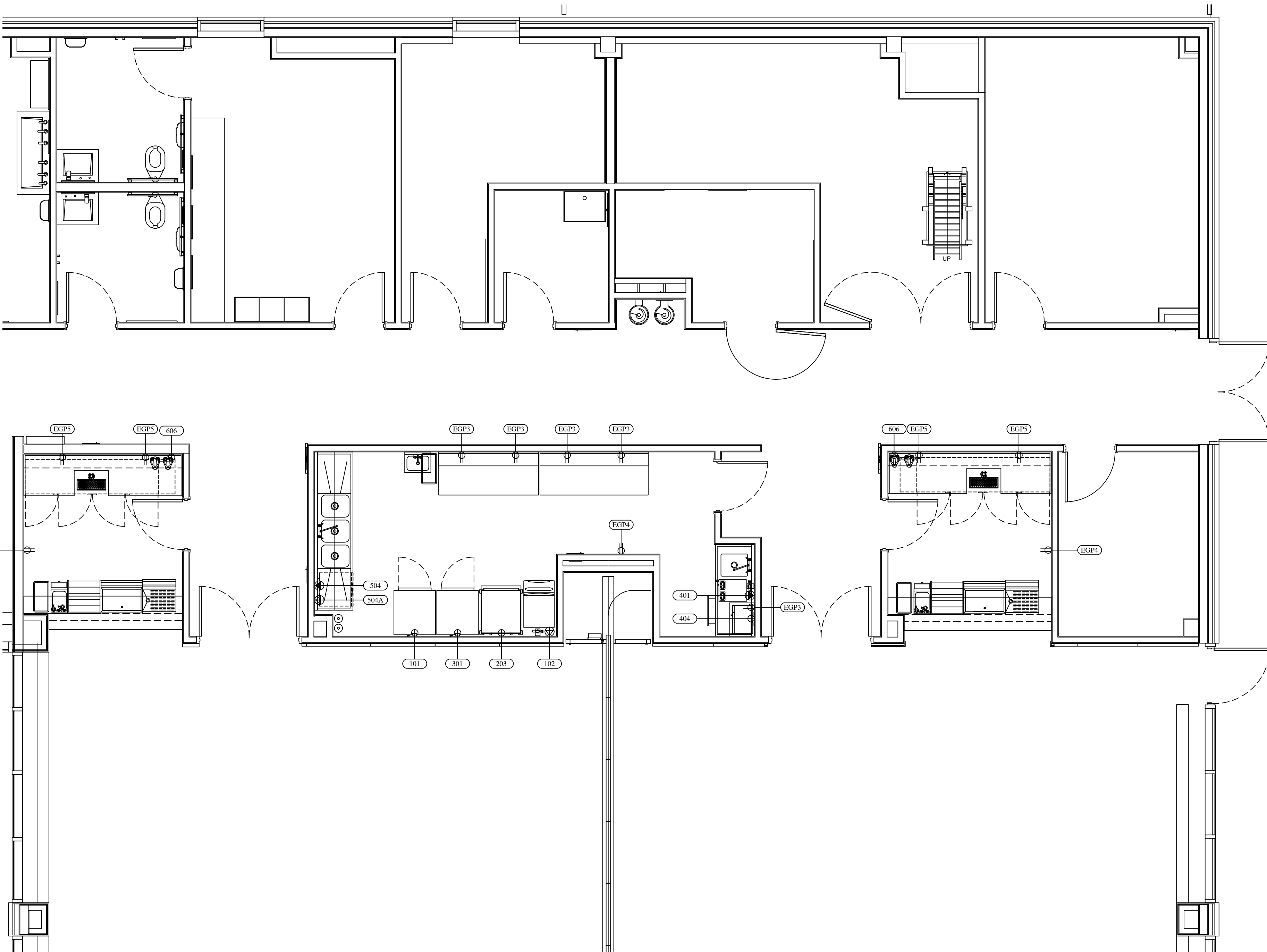
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MECHANICAL /ELECTRICAL NOTES		
		120 V - 20 AMP DUPLEX RECEPTACLE - GFCI VERTICALLY MOUNTED
		120 V - 20 AMP SIMPLEX OUTLET - GFCI VERTICALLY MOUNTED
		120 VOLT - 30 AMP QUAD OUTLET
	5R	SPECIAL RECEPTACLE - 120 VOLT
	5R	SPECIAL RECEPTACLE - 200/240 VOLT
		W.T. FLUSH FLOOR POWER/COMMUNICATIONS RECEPTACLE
		DATA CONNECTION
		WATER/TIGHT FLUSH FLOOR DUPLEX - 20 AMP - GFCI
	JB	JUNCTION BOX
	LT	LIGHT FIXTURE
	A	AMPS
	AFF	ABOVE FINISHED FLOOR
	BTC	BRANCH TO CONNECTION BY TRADES
	DFA	DROP FROM ABOVE
	GP	GENERAL PURPOSE
	HP	HORSEPOWER
	IW	INDIRECT/AIR GAPPED WASTE TO FL DR OR FL SK
	KW	KILOWATT
	PH	PHASE
	UON	UNLESS OTHERWISE NOTED
	VIF	VERIFY IN FIELD
	V	VOLTS
	• HW	HOT WATER - 25 PSI - 120 DEGREES
	• CW	COLD WATER - 25 PSI
	⊗ G	NATURAL GAS - 7" W.C. OR 1" GAS - 1 1/4" W.C. - VIF
	• W	WASTE DRAIN - DIRECT CONNECTION
	⊙ FD	FLOOR DRAIN - 3" MINIMUM DRAIN - MINIMUM PITCH
	⊙ FFD	FUNNEL FLOOR DRAIN FOR IW - 3" MINIMUM DRAIN
	⊙ FL SK	FLOOR SINK FOR IW - 12" SQ. - HALF GRATE - 3" MIN.
	□	EVC EXHAUST VENT CONNECTION
	⊠	MUA MAKE UP AIR DUCT CONNECTION
	CFM	CUBIC FEET MINUTE
	SP	STATIC PRESSURE
	○ BC	BEVERAGE CONDUIT WITH 1/8" SWEEP ENDS BY TRADES - VIF
	TFT	TEMPERED FLOOR TROUGH
	NIKEC	NOT IN KITCHEN EQUIPMENT CONTRACT

TRADE & FSEC NOTES:

- KITCHEN EQUIPMENT SHALL BE DELIVERED AND ERECTED BY FSEC.
- DO NOT ROUGH-IN FROM THIS DRAWING. REFER TO FSEC DIMENSIONED ROUGH-IN DRAWINGS AND SHOP DRAWINGS FOR ACTUAL REQUIREMENTS.
- ALL FINAL CONNECTIONS BETWEEN EQUIPMENT AND ROUGH-IN POINT ARE NOT FSEC RESPONSIBILITY. OTHERS TO FURNISH ALL WIRING, SWITCHES, CONTROLS, SERVICE VALVES, PIPING, ETC AS REQUIRED. FSEC SHALL FURNISH DRAIN WATER TEMPERING KIT(S), OTHERS SHALL INSTALL.
- FSEC SHALL FURNISH AND OTHERS SHALL INSTALL ALL EQUIPMENT ACCESSORIES (FAUCETS, SWITCHES, CORDS, VALVES, GAS HOSES, ETC.).
- SLOPES TO FDS SHOULD BE HELD TO A MINIMUM DIMENSION.
- ALL "ROUGH-INS" SHOULD BE "UP-WITHIN" AND THEN "OUT-OF" WALLS WHERE POSSIBLE TO KEEP FLOORS AS CLEAN AS POSSIBLE. ROUGH-INS ARE SHOWN AT TERMINATION POINT TO ALLOW WIRING/PIPING TO FIXTURE.
- OTHERS SHALL PROVIDE CHASES/REWORK OF WALLS, FLOORS, CEILINGS FOR UTILITIES, FLOOR GRATES, WALKINS, DUCTS, ETC.
- FSEC SHALL PROVIDE ACCESS HOLES IN EQUIPMENT FOR UTILITIES, PIPING, POS, BEVERAGE LINES, ETC.
- OTHERS SHALL PROVIDE VENTILATION, STRUCTURAL SUPPORT, CEILING WORK, ROOF PENETRATIONS AND FIRE PROOFING AS REQUIRED.
- EXHAUST HOOD SHALL BE USED FOR VENTILATION OF COOKING EQUIPMENT ONLY. OTHERS SHALL PROVIDE ROOM VENTILATION (A/C RECOMMENDED) AS REQUIRED.
- OTHERS SHALL PROVIDE ADEQUATE VENTILATION FOR REFRIGERATION COMPRESSORS, WHETHER AIR COOLED OR WATER COOLED.
- OTHERS SHALL REVIEW ALL ROUGHINS AND SHOP DRAWINGS FROM FSEC AND ADVISE PRIOR TO ROUGHING IN IF ANY CHANGES ARE REQUIRED.
- FSEC SHALL COORDINATE ROUGHIN REQUIREMENTS FOR OWNER SUPPLIED, RELOCATED, OR EXISTING EQUIPMENT WITH ALL TRADES.
- OTHERS SHALL REUSE EXISTING ROUGHINS IF APPLICABLE.
- EQUIPMENT NOT BEING RE-USED TO BE DISCONNECTED BY OTHERS.
- EQUIPMENT NOT BEING RE-USED SHALL BE DISCARDED BY THE FSEC.
- IF OWNER REQUESTS EXISTING EQUIPMENT BE SALVAGED, THE FSEC SHALL TURN OVER TO OWNER.
- EQUIPMENT DESIGNATED AS RELOCATED SHALL BE DISCONNECTED FROM UTILITIES BY OTHERS.
- EQUIPMENT DESIGNATED AS RELOCATED SHALL BE REMOVED FROM SITE, CLEANED, MADE READY FOR HEALTH DEPARTMENT AND RETURNED TO THE SITE BY THE FSEC.
- EQUIPMENT DESIGNATED AS RELOCATED SHALL BE RE-CONNECTED BY OTHERS.
- FSEC AND OTHERS TO VERIFY VENTILATION DATA WITH HOOD MFG. SHOP DRAWINGS.

EQUIPMENT SCHEDULE								
Item	EQUIPMENT DESCRIPTION	VOLTS	PH	AMPS LOAD	DIRECT BY EC	CORDSET BY FSEC	AFF (in)	REMARKS
101	REFRIGERATOR	120	1	3.8		X	90	
102	ICE MAKER W/ BIN	120	1	11.3	X		60	
203	HOT FOOD CABINET	120	1	12.0		X	72	
301	FREEZER	120	1	6.5		X	90	
401	AIRPOT COFFEE BREWER	120/208	1	26.0		X	48	
404	MICROWAVE OVEN	120	1	13.4		X	72	
504	UNDERCOUNTER DISHWASHER	208	3	24.9	X		16	
504A	DRAIN WATER TEMPERING KIT	120	1	5.0	X		16	
606	BEER DISPENSER	120	1	4.2		X	16	
EGP3	GENERAL PURPOSE DUPLEX	120	1	10.0			48	
EGP4	GENERAL PURPOSE DUPLEX	120	1	10.0			16	
EGP5	GENERAL PURPOSE DUPLEX	120	1	10.0			54	



FOOD SERVICE ELECTRICAL FLOOR PLAN

SCALE: 1/4" = 1'



FOODSERVICE
DESIGN BY:

JRA

Food Service
Consultants

JRA FOOD SERVICE CONSULTANTS, LLC
401 HALL STREET SW - SUITE 185H
GRAND RAPIDS, MI 49503
PH: (616) 454-4433

Van Buren Charter Township

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06/15/2026	DD PEER REVIEW
06/08/2026	DD 90 % PROGRESS
05/18/2026	DD 50 % PROGRESS
02/23/2026	SD OWNER REVIEW
02/13/2026	SD PEER REVIEW
02/09/2026	SD PROGRESS REVIEW

Drawn By MSUGARBAKER
Designer MSUGARBAKER
Reviewer CGUILLORY
Manager CKRETOVIC

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PROJECT NO.

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SHEET NO.

FSE3

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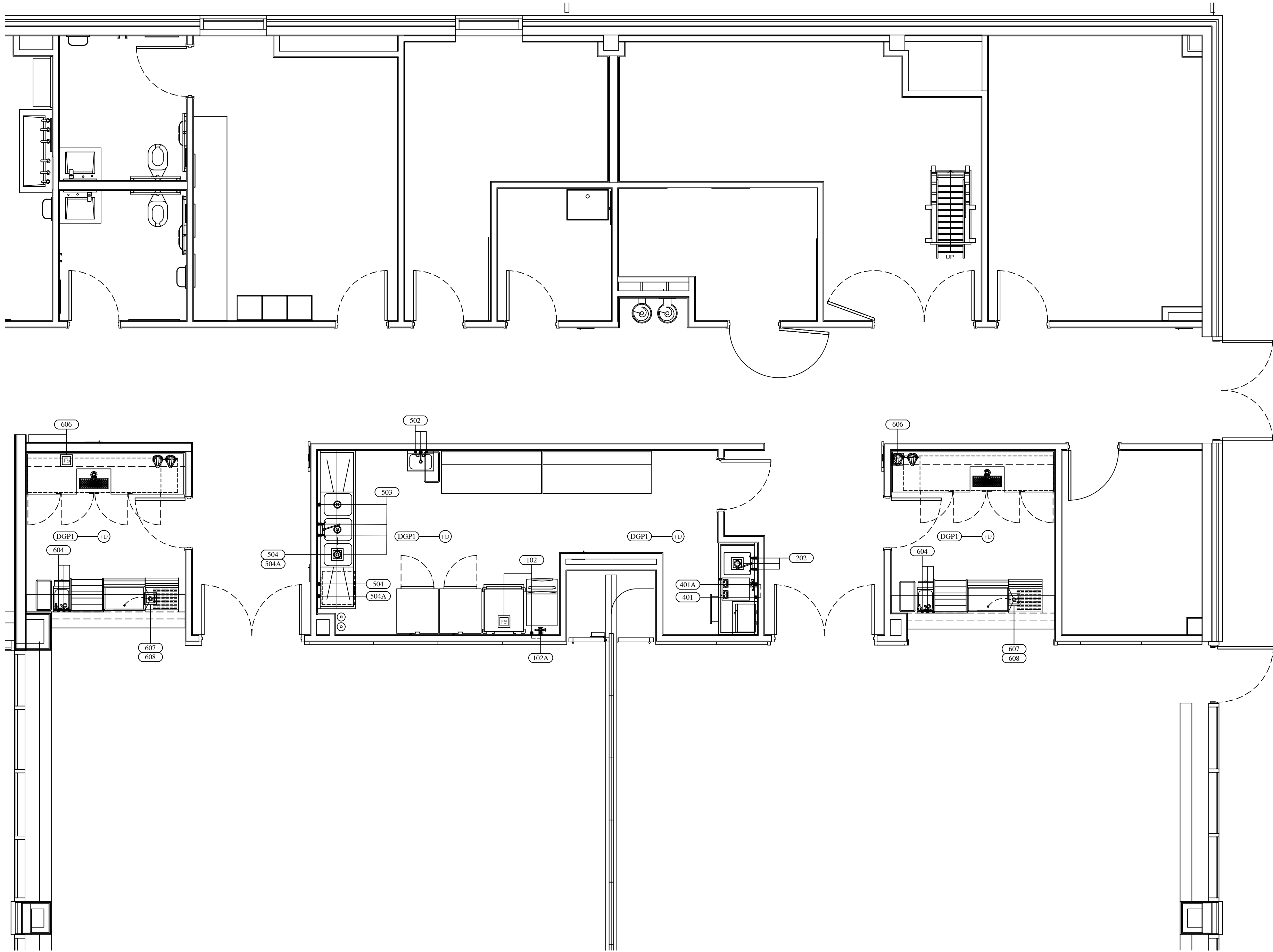
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MECHANICAL / ELECTRICAL NOTES	
	120 V - 20 AMP DUPLEX RECEPTACLE - GFCI VERTICALLY MOUNTED
	120 V - 20 AMP SIMPLEX OUTLET - GFCI VERTICALLY MOUNTED
	120 VOLT - 30 AMP QUAD OUTLET
SR	SPECIAL RECEPTACLE - 120 VOLT
SR	SPECIAL RECEPTACLE - 208/240 VOLT
	W.T. FLUSH FLOOR POWER/COMMUNICATIONS RECEPTACLE
	DATA CONNECTION
	WATERTIGHT FLUSH FLOOR DUPLEX - 20 AMP - GFCI
JB	JUNCTION BOX
LT	LIGHT FIXTURE
A	AMPS
AFF	ABOVE FINISHED FLOOR
BTC	BRANCH TO CONNECTION BY TRADES
DFA	DROP FROM ABOVE
GP	GENERAL PURPOSE
HP	HORSEPOWER
IW	INDIRECT/AIR GAPPED WASTE TO FL DR OR FL SK
KW	KILOWATT
PH	PHASE
UON	UNLESS OTHERWISE NOTED
VIF	VERIFY IN FIELD
V	VOLTS
HW	HOT WATER - 25 PSI - 120 DEGREES
CW	COLD WATER - 25 PSI
G	NATURAL GAS - 7" W.C. OR LP GAS - 1 1/2" W.C. - VIF
W	WASTE DRAIN - DIRECT CONNECTION
FD	FLOOR DRAIN - 3" MINIMUM DRAIN - MINIMUM PITCH
FFD	FUNNEL FLOOR DRAIN FOR IW - 3" MINIMUM DRAIN
FL SK	FLOOR SINK FOR IW - 12" SQ. - HALF GRATE - 3" MIN.
EVC	EXHAUST VENT CONNECTION
MUA	MAKE UP AIR DUCT CONNECTION
CFM	CUBIC FEET MINUTE
SP	STATIC PRESSURE
BC	BEVERAGE CONDUIT WITH 1/8" SWEEP ENDS BY TRADES - VIF
TFT	TEMPERED FLOOR TROUGH
NKEC	NOT IN KITCHEN EQUIPMENT CONTRACT

TRADE & FSEC NOTES:

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4. FSEC SHALL FURNISH AND OTHERS SHALL INSTALL ALL EQUIPMENT ACCESSORIES (FAUCETS, SWITCHES, CORDS, VALVES, GAS HOSES, ETC.).
5. SLOPES TO FDS SHOULD BE HELD TO A MINIMUM DIMENSION.
6. ALL "ROUGH-INS" SHOULD BE "UP-WITHIN" AND THEN "OUT-OF" WALLS WHERE POSSIBLE TO KEEP FLOORS AS CLEAN AS POSSIBLE. ROUGH-INS ARE SHOWN AT TERMINATION POINT TO ALLOW WIRING/PIPING TO FIXTURE.
7. OTHERS SHALL PROVIDE CHASES/REWORK OF WALLS, FLOORS, CEILINGS FOR UTILITIES, FLOOR GRATES, WALKINS, DUCTS, ETC.
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21. FSEC AND OTHERS TO VERIFY VENTILATION DATA WITH HOOD MFG. SHOP DRAWINGS.

EQUIPMENT SCHEDULE											
Item	EQUIPMENT DESCRIPTION	CW (in)	HW (in)	AFF (in)	DIRECT DRAIN (in)	AFF (in)	INDIRECT AIR GAP	GAS (in)	AFF (in)	MBTUH	REMARKS
102	ICE MAKER W/BIN	0.5		72			FL SK				PIPE CW THRU FILTER THEN TO ICE MAKER
102A	ICE MAKER FILTER	0.5		72							PIPE CW THRU FILTER THEN TO ICE MAKER
202	PREP TABLE	0.5	0.5	16			FL SK				
401	AIRPOT COFFEE BREWER	0.5		24							PIPE CW THRU FILTER THEN TO COFFEE BREWER
401A	COFFEE MAKER FILTER	0.5		24							PIPE CW THRU FILTER THEN TO COFFEE BREWER
502	HAND SINK W/ SIDE SPLASHES	0.5	0.5	18	1.5	16					SOAP & TOWEL DISPENSER - BY OWNER
503	POT SINK	0.5	0.5	16	2	12	FL SK				PIPE 2" DIRECT WASTE TO GREASE TRAP
504	UNDERCOUNTER DISHWASHER		0.75	18			FL SK				19.8 GPH 110° HW FROM BUILDING - BUILT-IN BOOSTER HEATER
504A	DRAIN WATER TEMPERING KIT	0.5		18			FL SK				TRADES TO INSTALL
604	UNDERBAR HAND SINK	0.5	0.5	12	1.5	16					
606	BEER DISPENSER						FL SK				
607	UNDERBAR DRAINBOARD						FL SK				
608	UNDERBAR ICE BIN						FL SK				
DGP1	GENERAL PURPOSE FLOOR DRAIN				3						



FOOD SERVICE PLUMBING FLOOR PLAN

SCALE: 1/4" = 1'

0 2 4 8

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DESIGN BY:

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