



Des Moines Metropolitan Wastewater Reclamation
3000 Vandalia Road
Des Moines, IA 50317
(515) 323-8000
www.dmmwra.org

Grease Interceptor Sizing Proposal

Date: today
 Facility Name: Restaurant Generic
 Address: 123 Generic Street City: Des Moines
 Contact Name and Title: General Engineering Group
 Phone: (515) 555-5555 Email: ProjectManager@generalengineering.com
 Contact Address (if different): 123 Engineering Road, Des Moines, IA
 Plumbing Contractor: XYZ Plumbing Company

Type of Food Service Establishment (FSE)

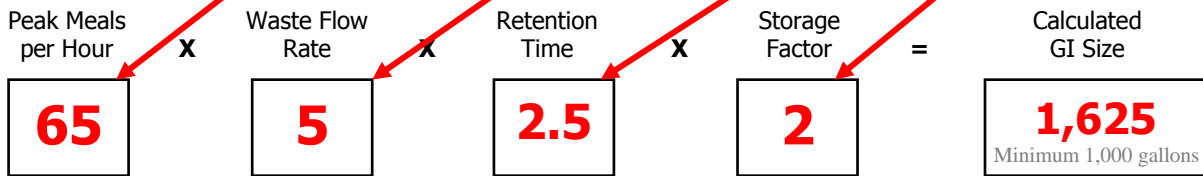
- Full Service Restaurant Assisted Living / Nursing Facility Other: _____
 Single Service Restaurant Grocery
 School / Daycare Church

Grease Interceptor Sizing – Must not be less than the Ordinance minimum of 1000 gallons.

1. Peak meals per hour
 - a. Seating capacity of FSE
 - b. Occupancy of FSE
 - c. Seating or occupancy x meal factor of 1.3 (45 minute meal) = Peak meals per hour 50*

* Church: include all area(s) used for meal service
 * Assisted Living / nursing facility: equal to maximum number of residents (per State license)
2. Waste flow rate, gallons of flow
 - a. Commercial, equipped kitchen with dishwasher & one garbage disposal* 7
 - b. Commercial, equipped kitchen with dishwasher, no garbage disposal 6
 - c. Commercial, equipped kitchen with no dishwasher, one garbage disposal* 6
 - d. Commercial, equipped kitchen with no dishwasher, no garbage disposal 5
 - e. Single service kitchen** 2

* Each additional garbage disposal, add one (1) gallon
 ** Single service kitchen = no garbage disposal, no dishwasher and all service is single use
3. Retention time, hours
 - a. Commercial kitchen 2.5
 - b. Single service kitchen 1.5
4. Storage factor
 - a. Commercial Kitchen up to 8 hours of operation 1
 - b. Commercial kitchen up to 16 hours of operation 2
 - c. Commercial kitchen up to 24 hours of operation 3
 - d. Single service kitchen 1.5



Proposed installation is as follows: Install one 2,000 gallon grease interceptor

The following must be submitted for an official sizing request:

- Completed *Grease Interceptor Sizing Proposal* (completed by a professional engineer or licensed plumber)
- Kitchen plumbing blueprint
- Kitchen equipment list
- FSE site plan showing seating capacity OR square feet / occupancy
- Verification of current Grease Interceptor size by a professional engineer or licensed plumber (if applicable)



Submit above to:
Jason Merk, WRA FOG Program (515) 323-8063 (fax) OR jcmerk@dmgov.org
Working Together for Clean Water

PLUMBING FIXTURE SCHEDULE

ITEMS IN THIS SCHEDULE ARE TO BE APPROVED EQUIPMENT AND FURNISHED AND INSTALLED BY THE PLUMBING CONTRACTOR.

- WC-1) TANK WATER CLOSET (HANDICAPPED) - AMERICAN STANDARD #2377-100
"CADDY" 17 1/8" H, 1.679" #4MMX400 FLUSH TANK WITH RIM-HIT TANK LEVEL, FLOOR MOUNTED, WHITE VITREOUS CHINA, ELONGATED Siphon Jet Horn, PRESSURE ASSISTED 1.6 GPM, 10 1/2" A.F.F. SEAT IS 18" HIGH, OPEN FRONT SEAT LEVER COVER, TANK COVER LINGE DEVICE, LOOSE KEY ANGLE STOP.
- LV-1) LAVATORY (HANDICAPPED WASH HANDS) - AMERICAN STANDARD #2336-015
"ELECTRIC" 20" H" WALL MOUNT VITREOUS CHINA FRONT SINK, FLOOR LEGS, SQ. WOOD COMM. WALL HANDED CHASSIS FACET #80-3710P WITH 1" WASH BASIN, LEAD STRAINER DRAIN WITH "VALVE" JET IN SIFON (C-Z) WATER SAVER THAT PREVENTS SALZOOE, WHITE CHINA TO WALL WITH DISCRETION, LOOSE KEY HOLD STOP VALVES, INSULATE WATER AND WASH PIPING UNDER LAVATORY WITH THERMO "WRAP LAY-QUAD" #102 KIT IN 24" A.F.F. TO RW.
- UR-1) URINAL (HANDICAPPED) - AMERICAN STANDARD #641-132 "ALLWOOD" 10" ELONGATED RN, VITREOUS CHINA, WALL MOUNTED, Siphon Jet, 1" OFF, 3/4" INLET SNG, FLUSHING RW TWO WALL HANGERS, SQ. WOOD, 18 1/2" H (1.0 G.P.T.), IN 17" A.F.F. TO RW.
- FD-1) FLOOR DRAIN: ZURN #215-85 CAST IRON DRAIN WITH 2" ROUND NICKEL BRONZE TOP, MECHANIC FLASHING CLAMP, PROVIDE 2" OUTLET WITH "P" TRAP, CLEAN AND POLISH AFTER INSTALLATION. REFER TO DETAIL, PROVIDE TRAP PIPING.
- FD-2) FLOOR DRAIN: ZURN #215-85 CAST IRON BODY ACCOMMODATING INTERNAL SEWAGE PUMP, 12" SQUARE TOP WITH PORCELAIN CHANNEL LOOSE-SEAT GATE WITH CENTER HOLE, ALUMINUM WITH "P" TRAP. REFER TO SINK DETAIL. OUTLET SIZE AS REQUIRED. REFER TO DETAIL.
- KS-1) KITCHEN SINK: PAK #850-2424 "24" X 24" MOLDDED STAINLESS UNIT WITH MINIMUM 10" HIGH SECS, STAINLESS STEEL, DRAIN BODY INTERNALLY CAST, CHASSIS FACET #897 WITH INTERNAL STOP IN SHANKS, WALL BRACE, HOSE THROAT, PAIL HOOK, VACUUM BREAKER, BRUSH BRIST BRUSH, THREE FOOT RUBBER HOSE, 2" TRAPPED AND VENTED HOSE CONNECTION, PROVIDE 3/4" IN ON 8" OR 12" OC, 24" A.F.F.
- OH-1) GAS WATER HEATER: A. D. SMITH #875-100 OR APPROVED EQUIVALENT, 50 GALLON STORAGE, 100,000 BTU INPUT, 118 GPM RECOVERY @ 90 VOLT REG. NATURAL GAS PIPING, GLASS LINED WATER HEATER WITH ANTI CORROSION HEATING ELEMENT, 600-1950 STANDING FOR OILTIGHTNESS, NSF CERTIFICATION, WITH ANODE, BURNER CONTROLS, DRAN VALVE, AND THERMISTORS A PREVENTS BLEED. PROVIDE CONDENSATE VENT AT PER MANUFACTURER'S REQUIREMENTS.
- DH-1) 1/2" DISC WATER HEATER BOILER "MORISON" MODEL SGA, 7.0 GAL, 1.5 AM, 120 V, 1 PK, 12.8 A, 17.0 LBS, 150 PSI MAXIMUM.
- DH-2) HEATING WATER PIPING: BRASS, LHM, 1/2" CONNECTIONS, INTERNAL CHECKS FOR HOT AND COLD SUPPLIES, 9.5 GPM MINIMUM FLOW, SET TEMPERATURE AT 110 DEGREES F, OR AS REQUIRED BY LOCAL AUTHORITIES HAVING JURISDICTION.
- DM-1) MOVING VALVE: POWERFUL WATER AND 1/2" CONNECTIONS, SET TEMPERATURE AT 110 DEGREE F, OR AS REQUIRED BY LOCAL AUTHORITIES HAVING JURISDICTION.
- WH-1) WATER HAMMER ARRESTER: A. D. SMITH #800, 1" NIPPLE OF EQUAL.
- TD-1) TRENCH DRAIN: ZURN #215-85, 8" WIDE X 40" LONG, TRENCH DRAIN SYSTEM. MODULAR CHANNEL SECTIONS SHALL BE MADE OF HIGH DENSITY POLYCARBONATE WITH INTERLOCK EDGES, A ROUNDED BOTTOM AND REINFORCED STAINLESS STEEL SLOTTED GRATE.
- ES-1) EXPANSION TANK: METRO MODEL ST-10, 28 GALLON MINIMUM ACCEPTANCE CAPACITY, 175 PSI WORKING PRESSURE, STAINING DOMESTIC HOT WATER, CONNECTION SHALL ADJUST PRE-CHARGE OF EXPANSION TANK TO EQUAL INCOMING WATER PRESSURE FROM TO INSTALLATION.
- TR-1) TRAP: PRIMER PRECISION PRODUCTS #PR-300 "TRIPLE RITE", CORROSION RESISTANT BRASS BODY, 4" WASH BASIN, 1/2" INLET AND OUTLET, AND INTERNAL VACUUM BREAKER, METAL TRAP, 2" MINIMUM FLOOR THROUG HOLES, PROVIDE BRASS CONNECTIONS #300-2 FOR TWO, #300-3 FOR THREE, OR #300-4 FOR FOUR BRASS CONNECTIONS.
- WD-1) WALL CLEANOUT: ZURN #215-1441 CLEANOUT TEE AND POLISHED BRONZE COVER WITH ROUND "BRASS"HEAD. BRASS FLUG AND SQUARE TAIL.
- FD-2) FLOOR CLEANOUT: ZURN #215-1441 CAST IRON BODY, FLASHING AND FLANGE WITH CLAMPING COLLAR, ROUND THROAT BRASS FLUG, AND ADJUSTABLE ROUND, REINFORCED, NICKEL BRONZE TOP.
- WH-1) ACORN #8181 WITH VACUUM BREAKER AND SPOOK. CHROME PLATED, RECESSED TYPE. PROVIDE FLOODPROOF WOOD, IN COLD WEATHER CLIMATE.
- HJ-2) ACORN #8151 WITH VACUUM BREAKER, CHROME PLATED.
- HJ-1) HONEYCOMB PERFECTED PRODUCTS MODEL #21318.
- EP-1) PROVIDE STAINLESS STEEL REDUCED PRESSURE BACKFLOW PREVENTER.
- ZU-1) ZURN #R21210 12" DIAMETER CAST IRON BODY, FLASHING CLAMP, GRAVEL STOP, DISPERSED SAND, 1" DIA. VITREOUS CHINA, WATER PIPING - ISOLATED AND INSULATED BY INSTALLED INSULATION (THERMATEX) AND CAST IRON DOGME BOLDED OR LOCKED DOWN. PROVIDE GULF SIZE AS SHOWN ON PLANS.
- ZU-2) ZURN #R21210 12" DIAMETER CAST IRON BODY, FLASHING CLAMP, GRAVEL STOP, DISPERSED SAND, 1" DIA. VITREOUS CHINA, WATER PIPING - ISOLATED AND INSULATED BY INSTALLED INSULATION (THERMATEX) AND CAST IRON DOGME BOLDED OR LOCKED DOWN AND 2" HIGH WIDER DAM. PROVIDE GULF SIZE AS SHOWN ON PLANS.
- ZU-3) ZURN #215. PROVIDE OUTLET SIZE AS SHOWN ON PLANS.

1. PROVIDE 4" VENT THROUGH ROOF. IDENTIFY VENT THROUGH ROOF AS LOCKED. A MINIMUM OF 10'-0" FROM ANY FRESH AIR INTAKES.
2. SEE 21518 FOR SHEET P-3 FOR CONTAMINATION.
3. PIPING PRESSURE RELIEF VALVE FROM WATER HEATER TO INDIRECTLY DRAIN ON FLOOR STOPS.
4. PROVIDE A 4" CONDENSATE HO PVC DRAINUT BELOW FLOOR FROM SECA STORAGE AREA TO SECA DRAINER. SEAL ALL FLOOR JOINTS AND STAIRWAYS THROUGH FLOOR SLAB TIGHTENING. USE LONG RUSTIC CLUBS AT FLOOR STOPS.
5. PROVIDE MINIMUM 1" CONDENSATE DRAIN PIPING FROM ALL REPRESENTED EQUIPMENT THROUGH FLOOR INTO CONDENSATE AT ALL WALL Joints.
6. SEAL ALL PENETRATIONS THROUGH FLOOR TIGHTENING AND PROVIDE AIR GAP ABOVE PENETRATION AT DRAIN.
7. PROVIDE CORROSION RESISTANT PIPING FROM THE SECA DISPENSER FLOOR DOWN TO THE NEXT CONTIGUOUS FLOORING SURFACE.

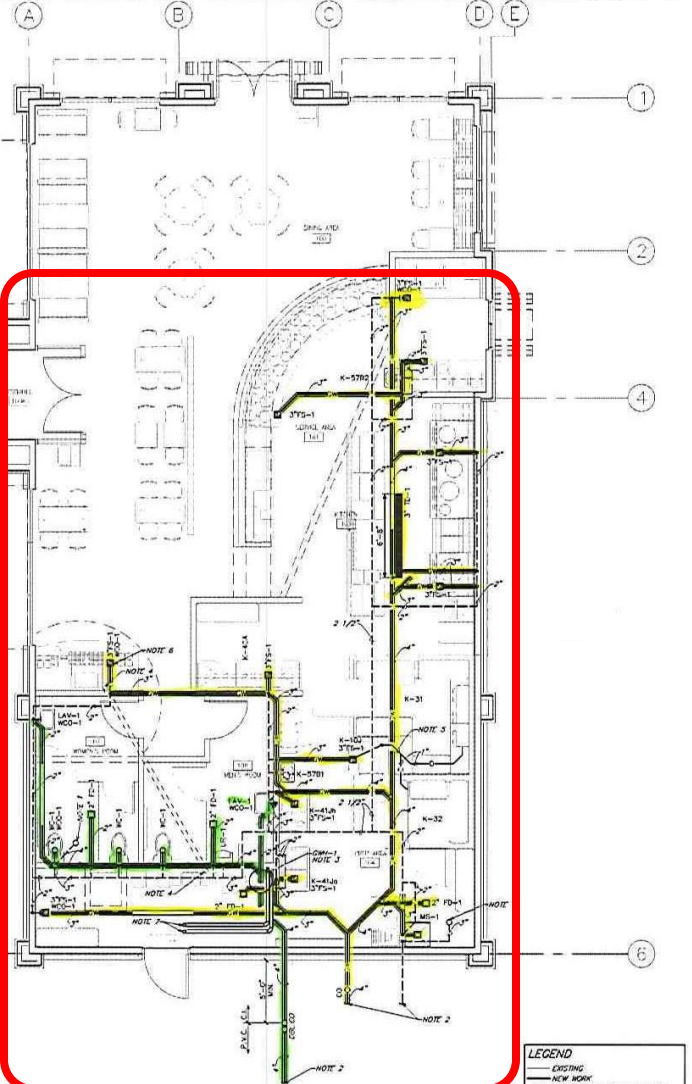
KITCHEN EQUIPMENT SCHEDULE

ITEMS IN THIS SCHEDULE ARE FURNISHED BY THE OWNER AND INSTALLED BY THE GENERAL CONTRACTOR AND CONNECTED TO THE PLUMBING UTILITIES BY THE PLUMBING CONTRACTOR, WHO SHALL INSTALL ALL PLUMBING SCHEDULE FURNISHED WITH EQUIPMENT.

- AF-1) AF-1) ABOVE FINISHED FLOOR, OC = ON CENTER, HW = HOT WATER, CW = COLD WATER, RV = RAIN VALVE (TRAP POINT), W = INDIRECT WASTE, FS = FLOOR SINK, CVD = CONDENSATE FLOOR DRAIN, W = WASH BASIN BRACKET, AEA = A 36 FOOT COVERED LINEN CLOSET. FURNISHABLE. DIMENSIONED PLASTIC TUBING CONNECTED FROM THE R TO THE EQUIPMENT WITH ALL REQUIRED ADAPTERS AND HOSE CLAMPS.
- ALL PIPES MUST MAINTAIN A MINIMUM CLEARANCE OF 6" AFF AND MUST BE WELL SUPPORTED.
- EQ. NO. 1
FRONT COOKTOP: PROVIDE 1/2" CW AT 24" AFF WITH BV. CONNECT TO OWNER SUPPLIED DICK MOUNTED FACET WITH METAL FLEX PIPING.
- EQ. NO. 2P, 3P, 3B, 3R
FLOOR WASTER: INSTALL UNITS WITH DRAIN KITCHEN, NOT CUSTOMER. PROVIDE UNIFORM CONNECTION BETWEEN EACH SECTION OF 3/4" COPPER PIPE IN HOODER PROVIDED WITH HOSE AND EXTEND 3/4" COPPER PIPE IN THROUGH LEAF ACCESSIBLE IN TO ITS WITH 1" AIR GAP. PROVIDE CONNECTION FROM EACH PAN DRAIN TO HEAD. PROVIDE CLEAN OUT IN END.
- EQ. NO. 4A0
SINK/DISHWASHER WELDED SODA MACHINE WITH ICE MACHING: PROVIDE 3/4" COPPER PIPE IN FROM COUNTER THROUGH DRAIN TO ITS WITH 1" AIR GAP, INSULATE. PROVIDE 1/2" CW AT 24" AFF WITH BV. PROVIDE ALL REQUIRED FITTINGS TO ALLOW ICE MACHING TO HOOD UP. ICE MACHING TO CW. PROVIDE ADDITIONAL 1/2" CW AT 24" AFF WITH BV FOR FUTURE EQUIPMENT. REFER TO GENERAL SINK/ELEVATION ON A SHEET FOR FURTHER INFORMATION. SODA MACHINE INSTALLER TO PROVIDE DRAIN LINES FROM SODA MACHINE TO ITS WITH 1" AIR GAP.
- EQ. NO. 4F
WATER FILTER: PROVIDE 1/2" CW AT 84" AFF WITH BV. PROVIDE FLEX AND REDUCED PRESSURE TRANSFERRED STEEL BRACKET ON PREVENTION OF DROPS SOURCE AS PROVIDED BY LOCAL CODES.
- EQ. NO. 5B
COLD PAN: PROVIDE 1/2" COPPER PIPE IN WITH NO VALVE TO ITS WITH 1" AIR GAP, INSULATE.
- EQ. NO. 90
ICE TUB MAKER: PROVIDE 1/2" CW CONNECTION PER MANUFACTURER'S SPECIFICATIONS.
- EQ. NO. 10J
SELF COUNTERTOP ICE MACHING AND BIN: PROVIDE 1/2" CW AT 32" AFF WITH BV. PROVIDE PRESURE TYPE VR AS REQUIRED BY LOCAL CODES AND ALICE. MAKE ALL CONNECTIONS PER DETAIL ON SHEET P-4.0. PROVIDE 3/4" IN FROM ICE MACHING CLOSET TO ITS WITH 1" AIR GAP. PROVIDE 3/4" IN FROM ICE MACHING BIN TO ITS WITH 1" AIR GAP.
- EQ. NO. 10K
SODA MACHINE MOUNTED ICE MACHING: SEE EQ. NO. 4AR NOTES.
- EQ. NO. 10L
CHASSIS BRACKET WITH INTERNAL TANK-9" LENGTH: PROVIDE 3/4" CW AT 10" AFF WITH BV. PROVIDE 1/2" CW FROM OTHER INCHWALL DEVICE AS REQUIRED BY LOCAL CODES AND CONNECT TO OWNER SUPPLIED FACETS. PROVIDE 1 1/2" COPPER PIPE IN FROM WATER HOT TO ITS WITH 1" AIR GAP. PROVIDE 3/4" IN FROM GAS SUPPLY AT 10" AFF WITH GAS VALVE ACCESSIBLE. SHUT-OFF VALVE. INSTALL OWNER SUPPLIED GAS REGULATOR AND ADJUST GAS LEVEL TO MANUFACTURER'S REQUIREMENTS.
- EQ. NO. 10M
CHASSIS BRACKET-40" LENGTH: PROVIDE 3/4" CW AT 10" AFF WITH BV. PROVIDE PRESURE TYPE VR ON OTHER INCHWALL DEVICE AS REQUIRED BY LOCAL CODES AND CONNECT TO OWNER SUPPLIED FACETS. PROVIDE 1 1/2" COPPER PIPE IN FROM WATER HOT TO ITS WITH 1" AIR GAP. PROVIDE 3/4" IN FROM GAS SUPPLY AT 10" AFF WITH GAS VALVE ACCESSIBLE. SHUT-OFF VALVE. INSTALL OWNER SUPPLIED GAS REGULATOR AND ADJUST GAS LEVEL TO MANUFACTURER'S REQUIREMENTS.
- EQ. NO. 210
FRESH AIR: PROVIDE 1" GAS SUPPLY AT 14" AFF WITH SHUT OFF VALVE, ONE FOR EACH UNIT. PROVIDE ALL REQUIRED FITTINGS AND INTERNAL OWNER SUPPLIED SHUT OFF CONNECTIBLE FLEXIBLE PIPING AND CONNECT TO UNITS. SEE DETAIL ON P-4.0.
- EQ. NO. 25A
RICE COOKER: PROVIDE 3/4" GAS SUPPLY AT 30" AFF WITH SHUT OFF VALVE, ONE FOR EACH LINE. PROVIDE ALL REQUIRED FITTINGS AND INTERNAL OWNER SUPPLIED SHUT OFF CONNECTIBLE FLEXIBLE PIPING AND CONNECT TO UNITS.
- EQ. NO. 31
WALK-IN COOLER: PROVIDE 1" COPPER PIPE IN FROM DRAIN PAN ON EACH UNIT TO FLOOR DRAIN WITH "P" TRAP AND 1" AIR GAP. MOUNT ALL PIPES WITHIN WALK-IN BOX WITH 1" HOOD-OFF SUPPORTS.
- EQ. NO. 32
WALK-IN FREEZER: PROVIDE 1" COPPER PIPE IN FROM DRAIN PAN ON EACH UNIT TO FLOOR DRAIN WITH "P" TRAP AND 1" AIR GAP. MOUNT ALL PIPES WITHIN WALK-IN BOX WITH 1" HOOD-OFF SUPPORTS.
- EQ. NO. 40B
POT SINK: PROVIDE 3/4" CW AND 3/4" HW AT 14" AFF AND 8" OC WITH BV'S AND CV. CONNECT TO OWNER SUPPLIED FACETS WITH COPPER PIPING. PROVIDE 2" COPPER PIPE IN UNMARKED ALL COMPARTMENT DRAIN AND ONE LINED DIRECT CONNECTION. INSTALL OWNER SUPPLIED LEVER DRAIN STOPS. SEE DETAIL ON SHEET P-4.0.
- EQ. NO. 41A, 41B
SINGLE SINK: PROVIDE 3/4" CW AND 3/4" HW AT 14" AFF AND 8" OC WITH BV'S. CONNECT TO OWNER SUPPLIED FACETS WITH COPPER PIPING. PROVIDE 2" COPPER PIPE IN UNMARKED ALL COMPARTMENT DRAIN AND ONE LINED DIRECT CONNECTION. INSTALL OWNER SUPPLIED LEVER DRAIN STOPS. SEE DETAIL ON SHEET P-4.0.
- EQ. NO. 57B
HAND SINK: PROVIDE 1/2" CW AND 1/2" HW AT 24" AFF AND 8" OC WITH DRAIN-WHATE, WELL-HANDLES, ANGLE STOPS. CONNECT TO OWNER SUPPLIED FACETS WITH METAL FLEX PIPING. PROVIDE 1 1/2" DRAIN PIPE WITH "P" TRAP AND WALL MOUNTED CLEAN-OUT.

7. PIPING 3" FLUE AND COMBUSTION PIPING UP THROUGH ROOF TO CONDENSING. VENT PER MANUFACTURER'S REQUIREMENTS. LOCATE CONDENSING VENT AT LEAST 10' FROM ALL FRESH AIR INTAKES AND 10' FROM OPERATING WATER HEATER AND VENTING PER CODE AND MANUFACTURER'S REQUIREMENTS.

PLUMBING NOTES



LEGEND
 --- EXISTING
 --- NEW WORK
 --- NEW TO EXISTING CONNECTION

Kitchen Plumbing Blueprint

WASTE AND VENT PLAN

**Restaurant
Generic**

REVISIONS:

NO.	DESCRIPTION	DATE

ISSUE DATE:
 PERMIT IN FILE NO. 07.00.10

ARCHITECT:
**General
Engineering
Group**

STAMP:

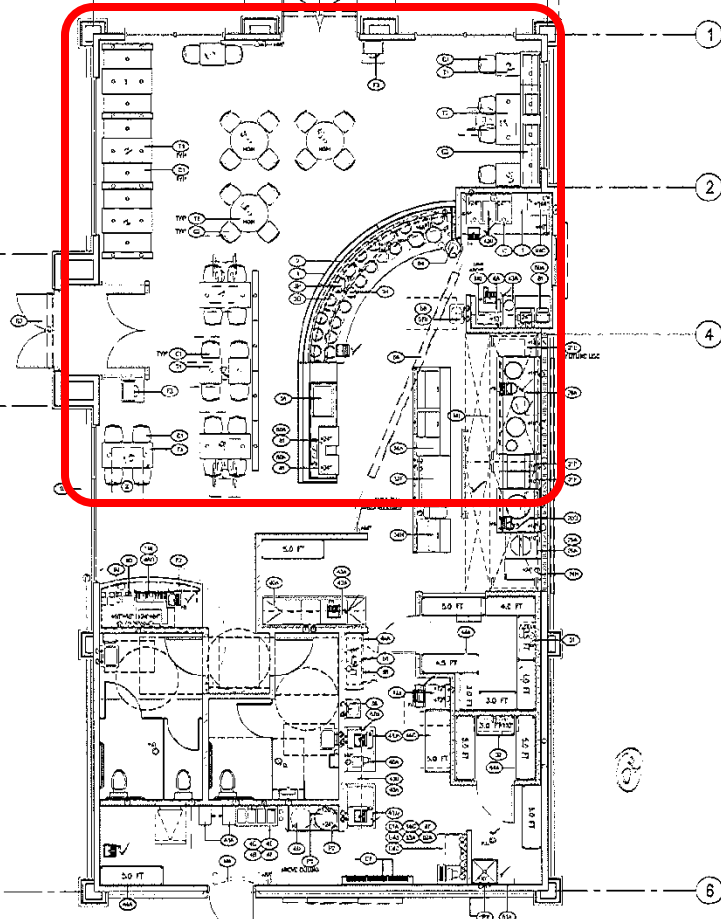
grease
Sanitary

EQUIPMENT SCHEDULE

STORE TYPE 3,4,5,7,8 01-15-10

PLUMBING				ELECTRICAL				MECHANICAL			
DW: WATER CONNECTION TO EXIST. DW				DW: WATER CONNECTION				DW: WATER CONNECTION			
DW: RISE/EX CONNECTION				DW: RISE/EX CONNECTION				DW: RISE/EX CONNECTION			
DW: RISE/EX CONNECTION TO EXIST. DW				DW: RISE/EX CONNECTION				DW: RISE/EX CONNECTION			
SERVING AREA EQUIPMENT											
NO.	QTY	DESCRIPTION	UNIT	NO.	QTY	DESCRIPTION	UNIT	NO.	QTY	DESCRIPTION	UNIT
1	1	ST. 30" x 48" x 108"	ST. 30" x 48" x 108"	1	1	ST. 30" x 48" x 108"	ST. 30" x 48" x 108"	1	1	ST. 30" x 48" x 108"	ST. 30" x 48" x 108"
2	1	ST. 30" x 48" x 108"	ST. 30" x 48" x 108"	2	1	ST. 30" x 48" x 108"	ST. 30" x 48" x 108"	2	1	ST. 30" x 48" x 108"	ST. 30" x 48" x 108"
3	1	ST. 30" x 48" x 108"	ST. 30" x 48" x 108"	3	1	ST. 30" x 48" x 108"	ST. 30" x 48" x 108"	3	1	ST. 30" x 48" x 108"	ST. 30" x 48" x 108"
4	1	ST. 30" x 48" x 108"	ST. 30" x 48" x 108"	4	1	ST. 30" x 48" x 108"	ST. 30" x 48" x 108"	4	1	ST. 30" x 48" x 108"	ST. 30" x 48" x 108"
5	1	ST. 30" x 48" x 108"	ST. 30" x 48" x 108"	5	1	ST. 30" x 48" x 108"	ST. 30" x 48" x 108"	5	1	ST. 30" x 48" x 108"	ST. 30" x 48" x 108"
6	1	ST. 30" x 48" x 108"	ST. 30" x 48" x 108"	6	1	ST. 30" x 48" x 108"	ST. 30" x 48" x 108"	6	1	ST. 30" x 48" x 108"	ST. 30" x 48" x 108"
7	1	ST. 30" x 48" x 108"	ST. 30" x 48" x 108"	7	1	ST. 30" x 48" x 108"	ST. 30" x 48" x 108"	7	1	ST. 30" x 48" x 108"	ST. 30" x 48" x 108"
8	1	ST. 30" x 48" x 108"	ST. 30" x 48" x 108"	8	1	ST. 30" x 48" x 108"	ST. 30" x 48" x 108"	8	1	ST. 30" x 48" x 108"	ST. 30" x 48" x 108"
9	1	ST. 30" x 48" x 108"	ST. 30" x 48" x 108"	9	1	ST. 30" x 48" x 108"	ST. 30" x 48" x 108"	9	1	ST. 30" x 48" x 108"	ST. 30" x 48" x 108"
10	1	ST. 30" x 48" x 108"	ST. 30" x 48" x 108"	10	1	ST. 30" x 48" x 108"	ST. 30" x 48" x 108"	10	1	ST. 30" x 48" x 108"	ST. 30" x 48" x 108"

FSE Site Plan with seating capacity



Restaurant
Generic

REVISIONS:

1			
2			
3			
4			
5			
6			

ISSUE DATE:
 DATE: 07.06.10
 BY: [Signature]

ARCHITECT:
 General Engineering Group

STAMP:

FURNITURE AND EQUIPMENT PLAN
 SCALE: 1/4" = 1'-0"

Kitchen Equipment List