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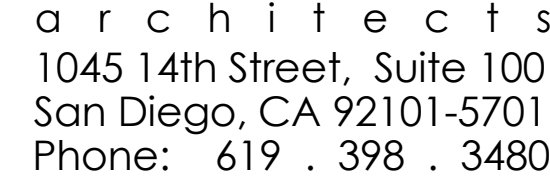
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CONSULTANTS

REVISIONS:		
	CONSTRUCTION BID SET	03/09/17
A	ADDENDUM A	02/02/17
1	INSTRUCTION BULLETIN 1	02/23/17
2	INSTRUCTION BULLETIN 2	05/11/17
3	INSTRUCTION BULLETIN 3	06/16/17

PROJECT



MARRIOTT RESIDENCE INN
- COURTYARD @ LUHRS
A Development of - LUHRS CM, LLC
Phoenix Arizona

DRAWN: LAB

CHECKED: SWM

DATE: 08/22/14

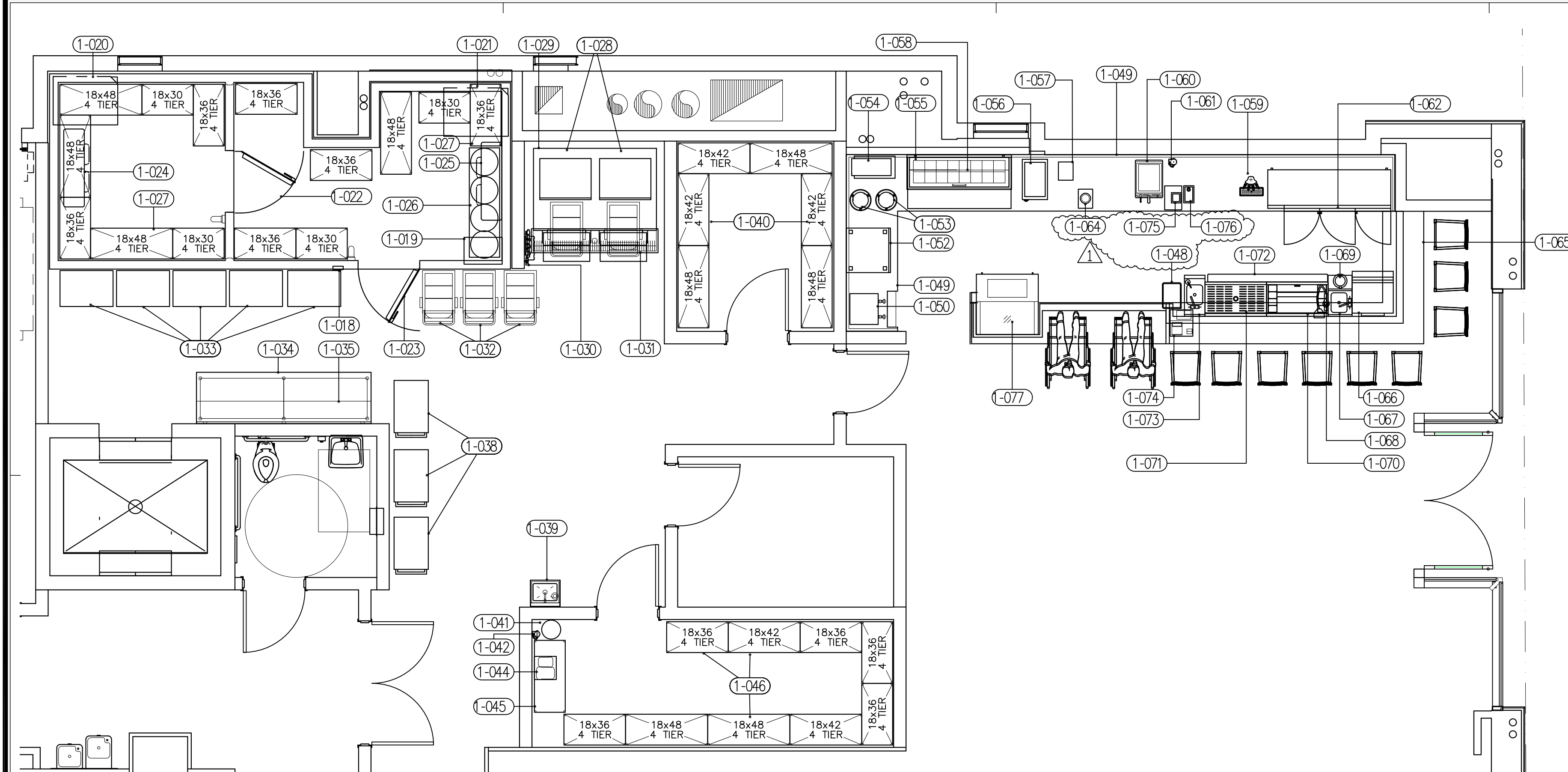
PROJECT NO.: 12-1601

SHEET TITLE:

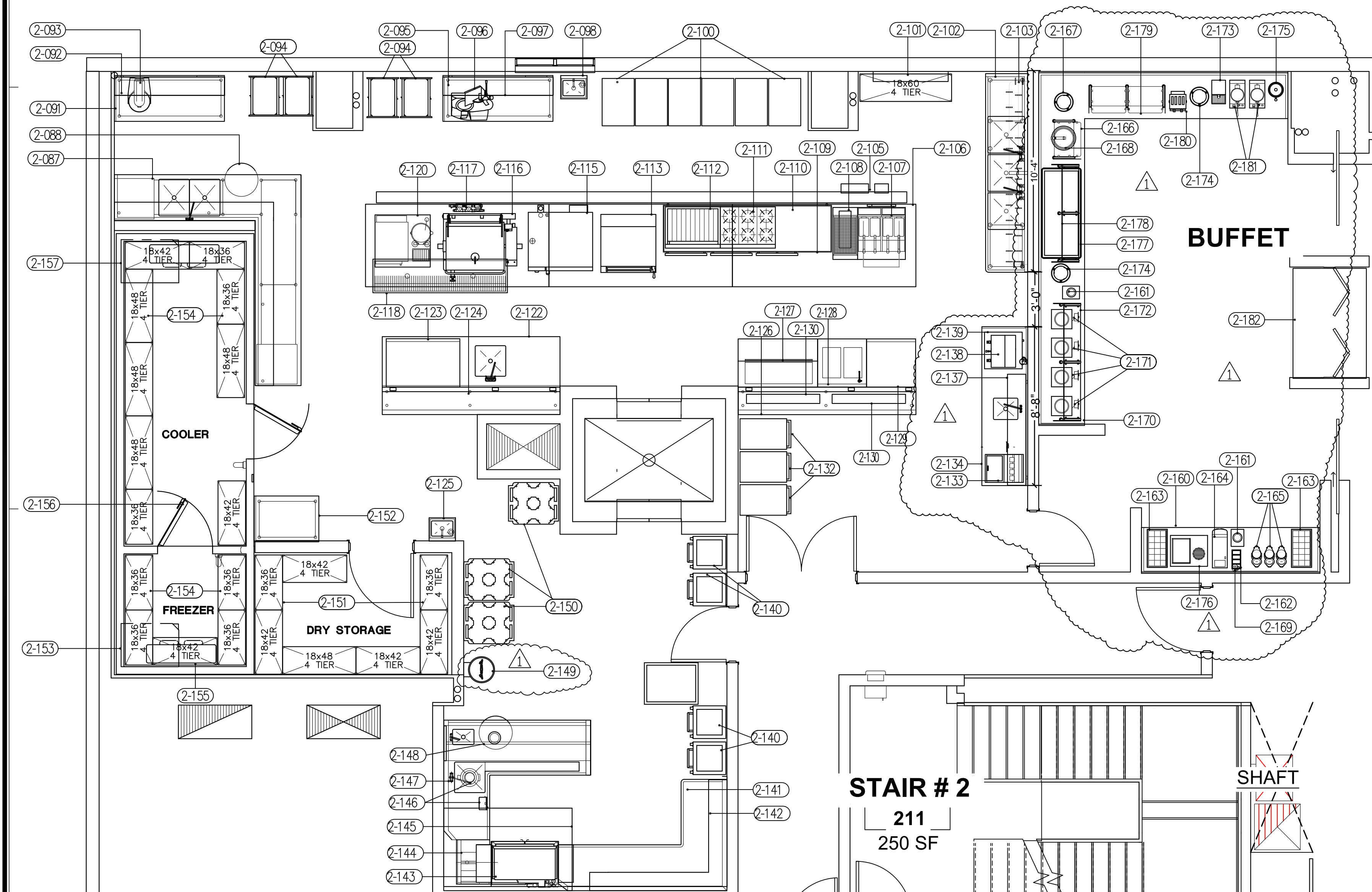
SHEET INDEX

T0.1

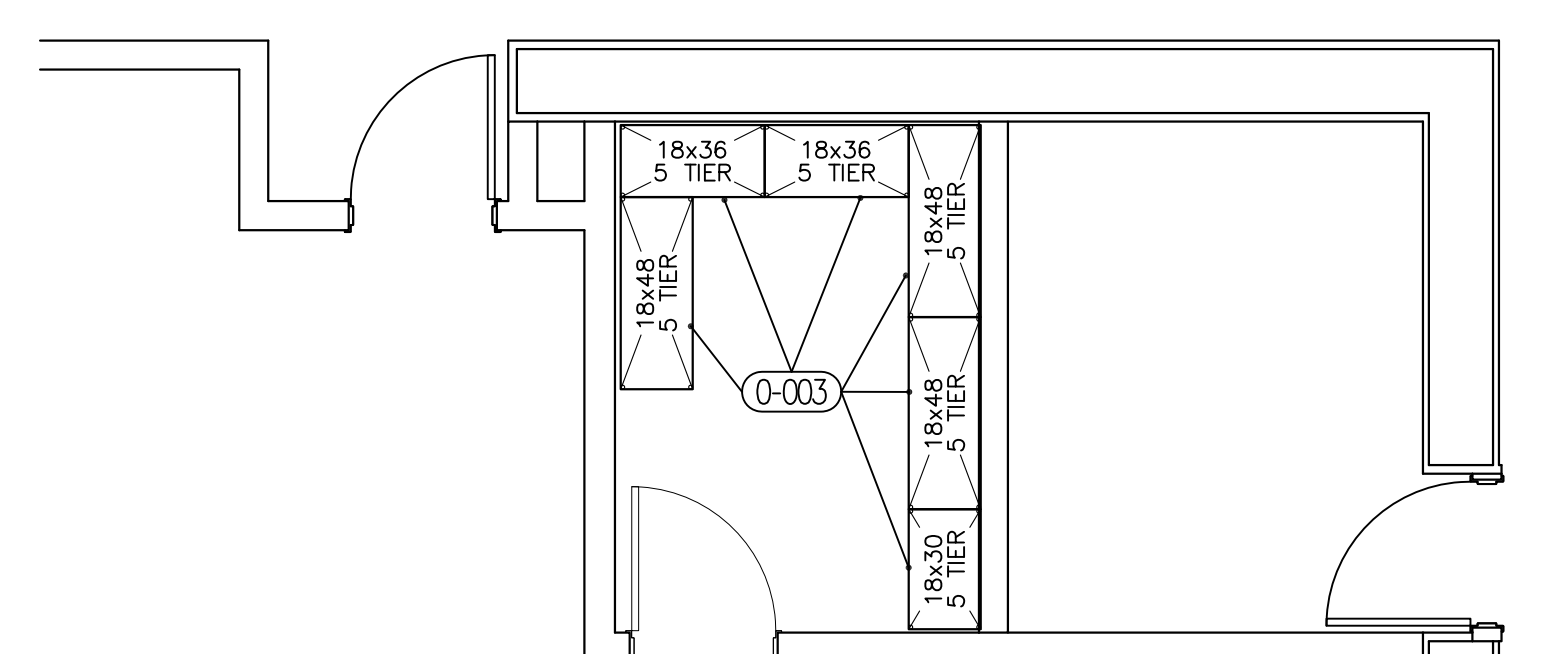
FINAL FOR CONSTRUCTION - 05/18/15



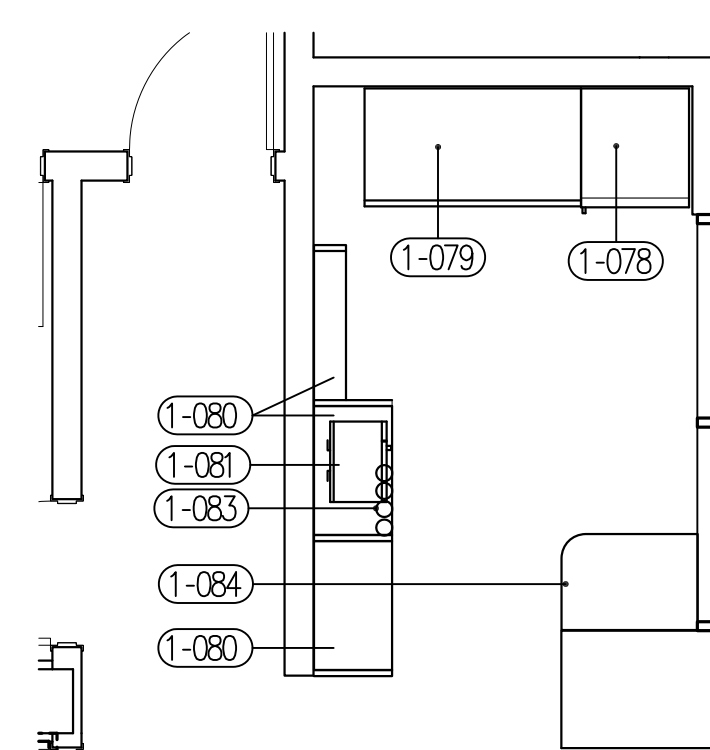
GROUND FLOOR KITCHEN AND BAR EQUIPMENT PLAN
SCALE: 1/4" = 1'-0"



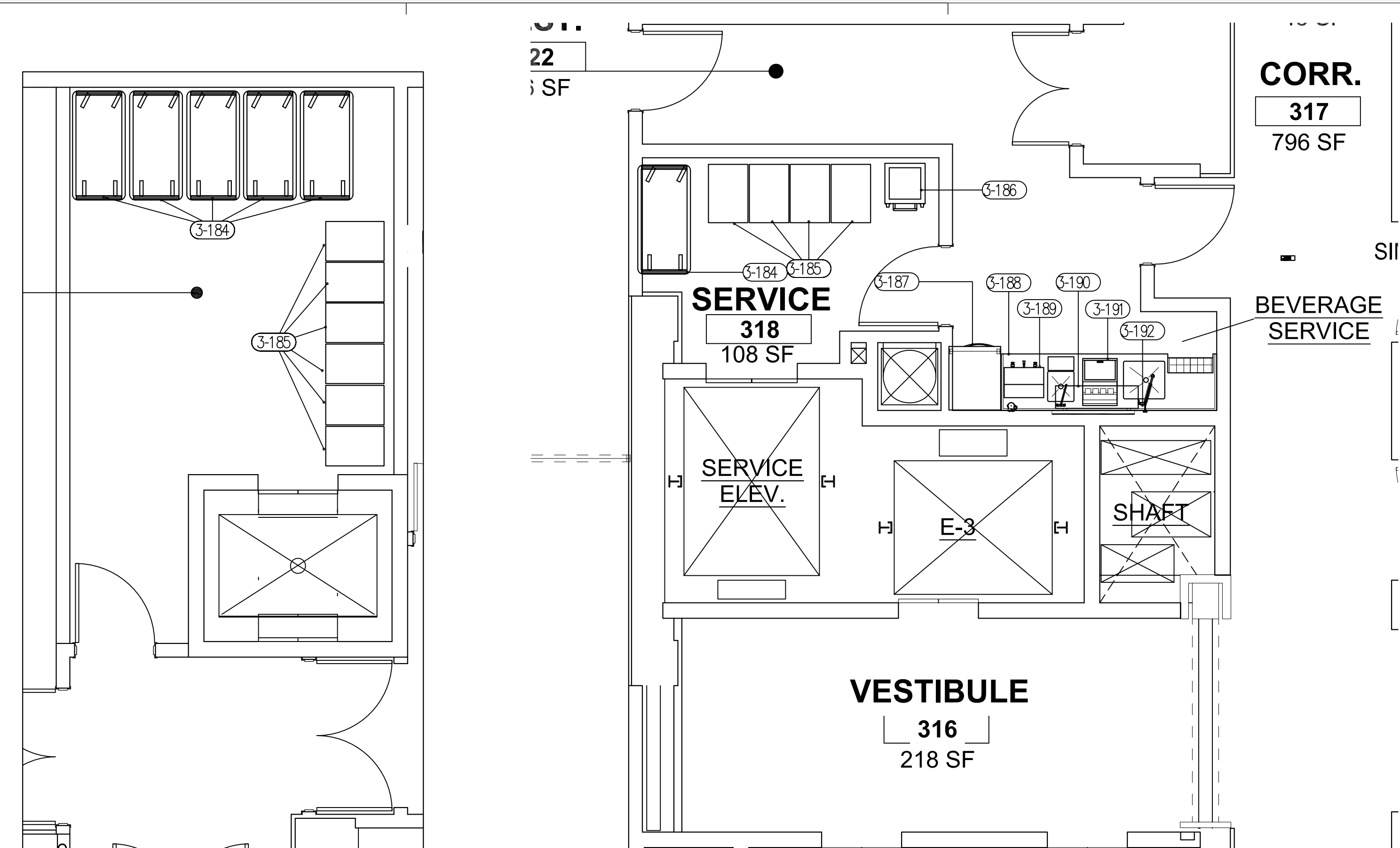
SECOND FLOOR EQUIPMENT PLAN
SCALE: 1/4" = 1'-0"



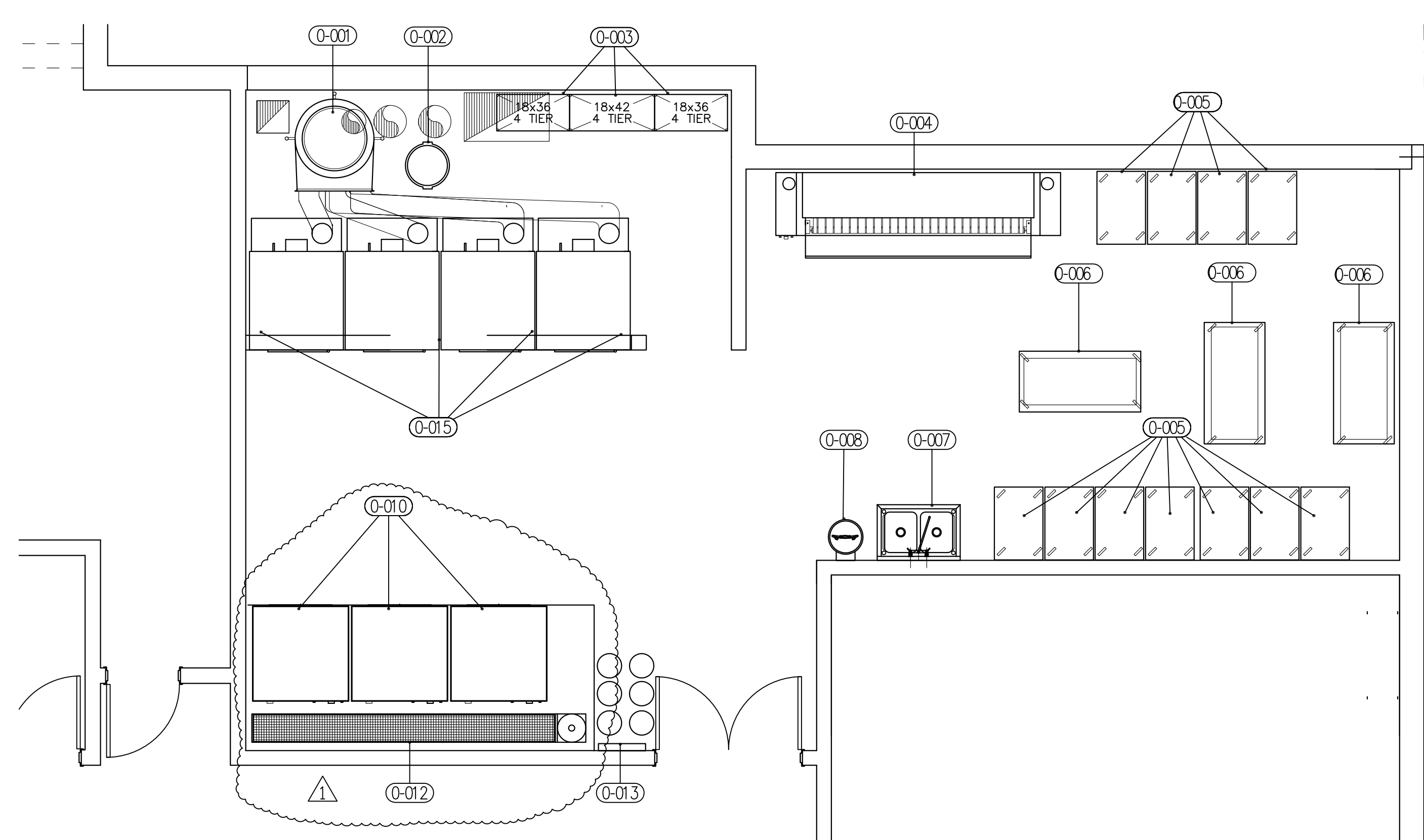
GROUND FLOOR LINEN STORAGE ROOM
SCALE: 1/4" = 1'-0"



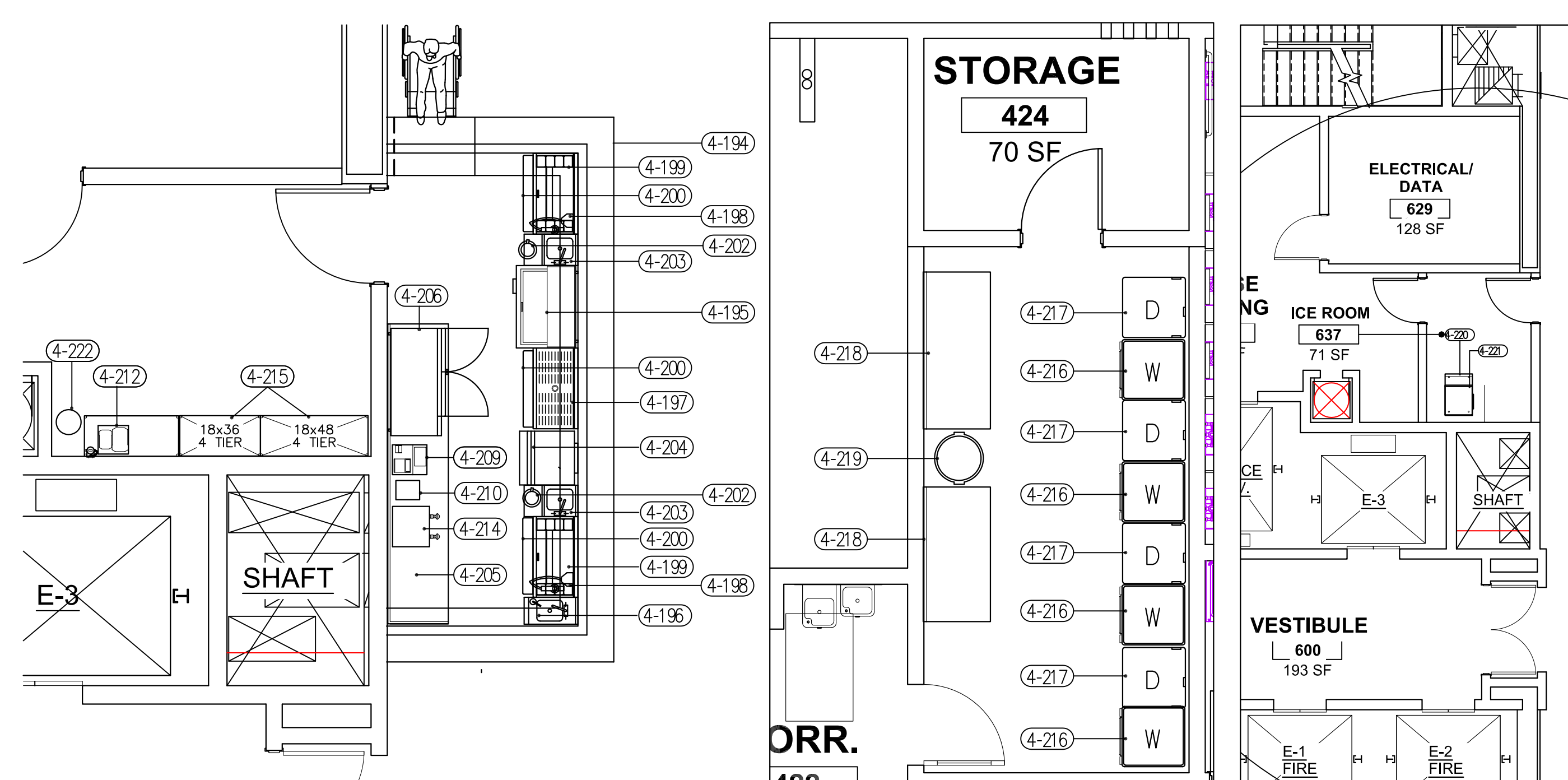
GROUND FLOOR "MARKET" PLAN
SCALE: 1/4" = 1'-0"



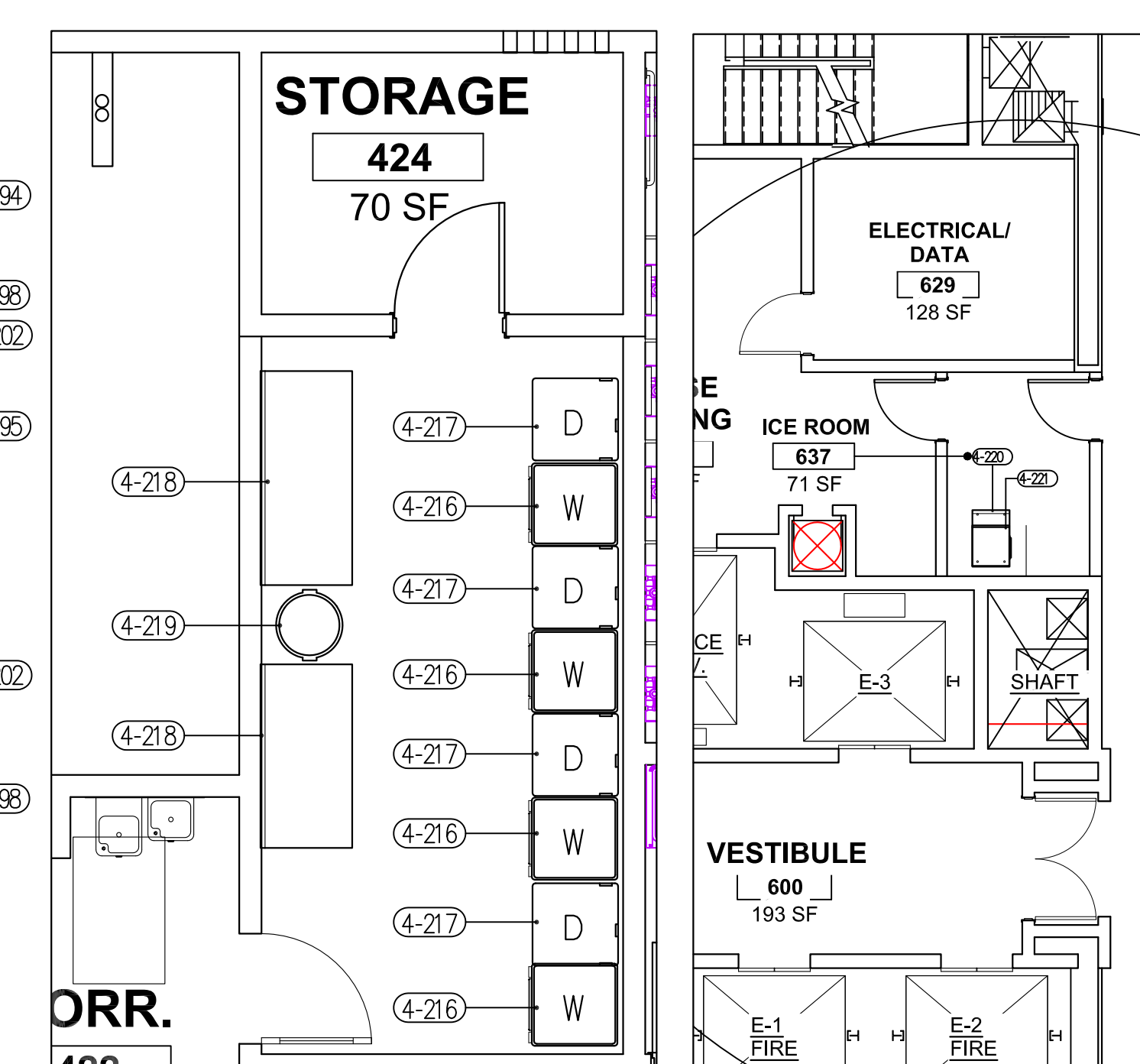
THIRD FLOOR BANQUET SERVICE EQUIPMENT PLAN
SCALE: 1/4" = 1'-0"



BASEMENT MAIN LAUNDRY PLAN
SCALE: 1/4" = 1'-0"



4th FLOOR BAR EQUIPMENT PLAN
SCALE: 1/4" = 1'-0"



6TH & 8TH FLR. ICE
SCALE: 1/4" = 1'-0"



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AWBREY COOK MCGILL ARCHITECTS
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PLAN CHECK CORRECTIONS 2/28/14

PROJECT:
COURTYARD
Residence Inn
MARRIOTT RESIDENCE INN
- COURTYARD @ LUHS
A Development of - LUHS CM, LLC
Phoenix, Arizona

DRAWN: Mike Story
CHECKED: SWM
DATE: 08/22/14
PROJECT NO.: 12-1601

SHEET TITLE:
**FOODSERVICE
& LAUNDRY
EQUIPMENT PLAN**

SHEET NO.:
FS&L- 1

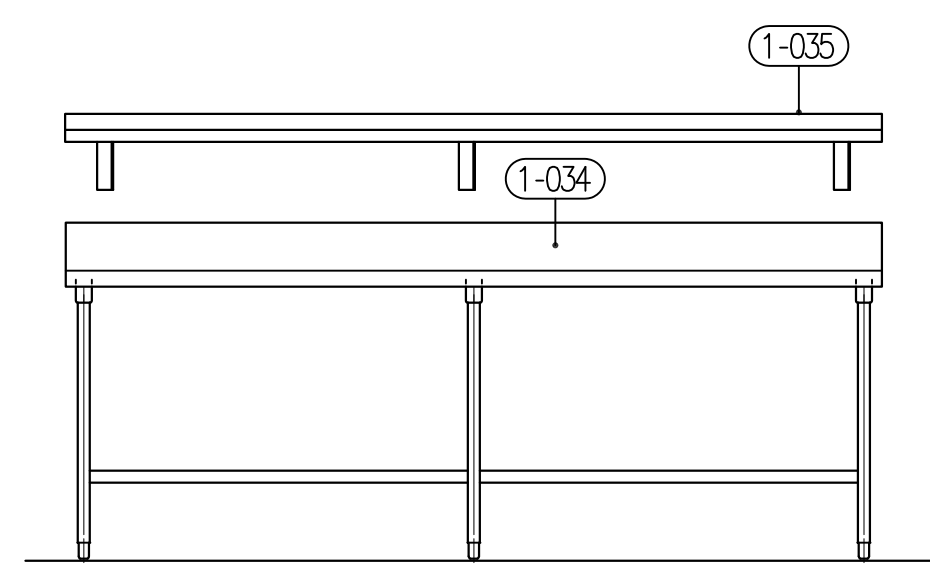
FOODSERVICE EQUIPMENT SCHEDULE

NO.	QTY	DESCRIPTION	ELECTRICAL	WATER	WASTE	GAS	CHILLED WATER	VENTILATION	MANUFACTURER	MODEL	REMARKS
NO.	QTY	DESCRIPTION	ELECTRICAL	WATER	WASTE	GAS	CHILLED WATER	VENTILATION	MANUFACTURER	MODEL	REMARKS
1000	1	UNIT EXTRACTOR, LAUNDRY							ENERGENICS	AF-7	
1002	1	TRASH RECEPTACLE							RUBBERMAID	2632	
1003	1	HEATED ROLL IRONER	150			1"	186		METRO EQUIP	UD20F098G	
1005	1	LAUNDRY BASKET							LUXOR	(LUXOR)	
1006	3	FOLDING TABLE							CUSTOM FAB	CUSTOM	SEE DRAWINGS
1007	1	UTILITY SINK							CUSTOM FAB	CUSTOM	SEE DRAWINGS
1008	1	EYE WASH STATION							SE-582		
1009	1	WASHER-EXTRACTOR	140			1"	1"		UNIMAC	UX 100 PV 1	INDIRECT WASTE FOR 0-012, FLOOR DRAIN GRATE
1012	1	FLOOR DRAIN GRATE							CONCRETE W/ CHM GRATE	BY GEN. CONTR.	INDIRECT WASTE FOR 0-009, WASHERS
1015	4	TUMBLER-DRYER, LAUNDRY	77			1"	705		UNIMAC	UT120	CONNECT EXHAUST TO LINT EXTRACTOR
1016	1	GROUND FLOOR									
1018	2	HIGH TEMP. ALARMS (COOL/R/FREEZ)	60								
1019	1	REMOTE BEER SYSTEM	168								
1020	1	REMOTE CONDENSING UNIT, FREEZER	37						PERLICK	CENTURY SYSTEM	MOUNTED ON ROOF OF COOLER
1021	1	REMOTE CONDENSING UNIT, COOLER	22						WSN10E3		MOUNTED ON ROOF OF COOLER
1022	1	WALK-IN FREEZER	40						RMI	CUSTOM	SEE DRAWINGS
1023	1	WALK-IN COOLER	40						RMI	CUSTOM	SEE DRAWINGS
1024	1	EVAPORATOR COIL (FREEZER)	84						LE7090BEK		POWER FROM # 1-020, CONDENSING UNIT
1025	1	EVAPORATOR COIL (COOLER)	43						ADT090AEK		
1026	1	BEER KEG RACK							PERLICK	FOUR KEEL	
1027	1	SHELVING UNIT							METRO EQUIP	METROSEAL, 4-TIER	
1028	2	ICE MAKER	148						SCOTSMAN ICE	C1030SW-32	
1029	1	BIN, ICE DISPENSING, W/ TRANSPORT CA									
1030	1	FILTER SYSTEM, ICE MACHINES							FOLLETT CORP	DEV2250SG-72-75	DRAIN TO FLOOR TROUGH
1031	1	FLOOR DRAIN GRATE							SCOTSMAN ICE	SSM3-P	
1032	3	ICE TRANSPORT CART							CONCRETE	BY GEN. CONTR.	PROVIDE WITH "CHEMGRATE"
1033	5	FOOD CARTS, HEATED	166	20					FOLLETT SPECIAL	230-18360	SAME AS CARTS PROVIDED WITH 1-029
1034	1	WORK TABLE							CUSTOM FAB	CUSTOM	SEE DRAWINGS
1035	1	SHelf, WALL-MOUNTED							CUSTOM FAB	CUSTOM	SEE DRAWINGS
1036	1	SPARE NUMBER									
1037	1	SPARE NUMBER									
1038	3	CART, BUSSING							CAMRO MFG CO	BC235-131	
1039	1	HAND SINK, W/ SOAP & TOWEL DISP							ADVANCE INC.	7-PS-82	
1040	1	SHELVING UNIT							METRO EQUIP	AS SHOWN ON PLAN	
1041	1	BULK CO2 CONTAINER							BY PERVEYOR	BEV150	
1042	1	FILTER SYSTEM, FOUNTAIN BEVERAGE							BY PERVEYOR	BEV150	
1043	1	BEVERAGE LINE CONDUITS (4")									
1044	1	CARBONATOR	72						CORNELIUS CO.	416424000	
1045	1	BAG-IN-BOX RACK							CORNELIUS CO.	BIB10005	
1046	1	SHELVING UNIT							METRO EQUIP	AS SHOWN ON PLAN	
1047	1	SPARE NUMBER									
1048	1	TRASH RECEPTACLE							RUBBERMAID	FC2957000	VERIFY SIZE AND CONFIGURATION W/ INT. DSG.
1049	1	BACK BAR							CUSTOM MILLWORK	SEE INTERIORS	VERIFY SIZE AND CONFIGURATION W/ INT. DSG.
1050	1	COFFEE BREWER	260	63					WILBUR CURTIS	GM12	
1051	1	SHelf, WALL-MOUNTED							CUSTOM FAB	CUSTOM FABRICATION	SEE DRAWINGS
1052	1	OVEN, MICROWAVE/CONVECTION, COMBI	300	59					HOBART CORP.	2712	
1053	2	DROP-IN, DISH DISPENSERS, UNHEATED							EAGLE	359102	VERIFY DISH OR BOWL SIZE WITH OWNER
1054	1	WARMER, FOOD, ELECTRIC	52	06					HATCO CORP.	OMFL	
1055	1	STAINLESS STEEL SLEEVE FOR #1-058							CUSTOM FAB	SMPT	SEE DRAWINGS
1056	1	WARMER, FOOD, ELECTRIC	138	17					WELLS MFG CO	SMPT	SEE DRAWINGS
1057	1	P.O.S. PRINTER							TBD		CONNECT TO MAIN DATA SYSTEM
1058	1	REFRIGERATED SANDWICH MAKE-UP UNIT	78						TRUE FOOD SERV	ISSU-60-16-ST-ADA	FIELD LAMINATE DOORS (SEE INTERIORS)
1059	1	BEER TOWER AND DRAINER							PERLICK	404-48 W/5000 DRAINER	
1060	1	ESPRESSO MACHINES, SEMI AND/OR SUPER	130	15					SMONELLI	APP1A 1 GROUP	MAKE & MODEL # TBD
1061	1	FILTER SYSTEM, COFFEE/TEA GRENER							CORNELIUS CO.	BIB10005	
1062	1	REFRIGERATOR, UNDERCOUNTER, COMPACT	85						TRUE FOOD SERV	TUC-72-ADA	FIELD LAMINATE DOORS (SEE INTERIORS)
1063	1	CONDUIT FOR BEER LINES (6")							RUBBERMAID	FC2957000	VERIFY SIZE AND CONFIGURATION W/ INT. DSG.
1064	2	BAR TOP AND BAR DIE							CUSTOM MILLWORK	SEE INTERIORS	VERIFY SIZE AND CONFIGURATION W/ INT. DSG.
1065	1	GLASSWASHER	150						MOYER	DF	
1067	1	UNDERBAR BLENDER STATION	150						EAGLE	BS14-19	
1068	1	BAR GUN, B. BUTTON	20						CORNELIUS CO.	UNDETERMINED	
1069	1	BLENDER, BEVERAGE	50						WARNING PROD	BB150	
1070	1	UNDERBAR COCKTAIL UNIT							EAGLE	B3CT-12D-18-7	
1071	1	UNDERBAR WORK BOARD							EAGLE	BS14-19	
1072	1	SPEED RAIL							EAGLE	501045	
1073	1	UNDERBAR HANDSINK							EAGLE	HS012-24	
1074	1	P.O.S. TERMINAL							EAGLE	TBD	DATA CONNECTION TO PRINTER AND MAIN SYSTEM
1075	1	KNOCKBOX CHUTE W/ WASTE CAN UNDER							RATTLEWARE	RW 2502	
1076	1	PITCHER WASHER							ESPRESSO PARTS INC.	EPFR6102	
1077	1	BAKERY CASE, REFRIGERATED	120						TRUE FOOD SERV	T-230T-G	
1078	1	REACH-IN REFRIGERATOR/FREEZER	156						TRUE FOOD SERV	T-49G	
1079	1	REFRIGERATOR, REACH-IN	91						CUSTOM MILLWORK	SEE INTERIORS	VERIFY SIZE AND CONFIGURATION W/ INT. DSG.
1080	1	MILLWORK COUNTER							AMANA REFRIG	RSF2175	
1081	1	OVEN, MICROWAVE	150	18					CUSTOM FAB	CUSTOM	SEE DRAWINGS
1082	1	SHelf, MICROWAVE							CAMRO	CUSTOM	SEE INTERIORS
1083	4	SILVERWARE CYLINDERS							CUSTOM MILLWORK	SEE INTERIORS	VERIFY SIZE AND CONFIGURATION W/ INT. DSG.
1084	1	MILLWORK COUNTER									
2087	1	PREP TABLE W/ SINKS							CUSTOM STAINLESS	CUSTOM	SEE DRAWINGS
2088	1	TRASH RECEPTACLE							RUBBERMAID	2632	
2089	1	SPARE NUMBER									
2090	1	SPARE NUMBER									
2091	1	WORK TABLE							CUSTOM FAB	CUSTOM	SEE DRAWINGS
2092	1	SHelf, WALL-MOUNTED							CUSTOM FAB	CUSTOM	SEE DRAWINGS
2093	1	MIXER, 20-QUART							HOBART CORP.	HL200-BUILDUP	
2094	4	RACK, UTILITY							LAKESIDE	8900	
2095	1	WORK TABLE							CUSTOM FAB	CUSTOM	SEE DRAWINGS
2096	1	SLURER	30	400					HOBART CORP.	2712	
2097	1	SHelf, WALL-MOUNTED							CUSTOM FAB	CUSTOM	SEE DRAWINGS
2098	1	HAND SINK, W/ SOAP & TOWEL DISP							ADVANCE INC.	7-PS-82	
2099	1	SPARE NUMBER									
2100	6	CABINET, HEATED	166	20					CRESCENT METAL	130-18360	
2101	1	SHELVING UNIT FOR POTS & PANS							METRO EQUIP	1BW60LX72HX4-TIER	
2102	1	POT SINK, 3 COMPARTMENT							REGENCY	800S2424224	
2103	1	POT RACK, WALL-MOUNTED							ADVANCE TABCO	PS-18-108	USE FISHER 60569 FAUCET
2104	1	SPARE NUMBER									
2105	1	FIRE SUPPRESSION SYSTEM	40						ANSUL	R-102-DOUBLE	
2106	1	EXHAUST HOOD (3 SECTIONS)	25	03					CUSTOM		SEE DRAWINGS
2107	1	FRYER BATTERY, DEEP FAT, GAS W/FILTER	20						PITCO, INC.	2-SG14C-S/FD	
2108	1	FRYER, DUMP STATION	20						PITCO, INC.	BNB-E14SS	
2109	1	REFRIGERATOR, SHORTY	95						TRUE FOOD SERV	TK030-110	
2110	1	GRIDDLE, GAS							JADE RANGE	JGT-2436	
2111	1	HOT PLATE, GAS							JADE RANGE	JHP-636	
2112	1	BROILER, UNDER-FIRED/GAS	50						JADE RANGE	JB-36	
2113	1	HIGH SPEED BROILER W/ OVEN							JADE RANGE	JSB1-36H	
2114	1	SPARE NUMBER									
2115	1	COMBI-OVEN STEAMER	150	08					RATIONAL	GRP 62G OMPG MOBILE	(2) WATER CONNECTIONS FROM FILTER, #2-117
2116	1	TILT SKILLET, ELECTRIC	430	150					GREEN	BPP-40E/TDO	
2117	1	WATER FILTRATION SYSTEM							SCOTSMAN ICE	DF290-CL	FILTER FOR KETTLE/STEAMER & COMBI OVEN

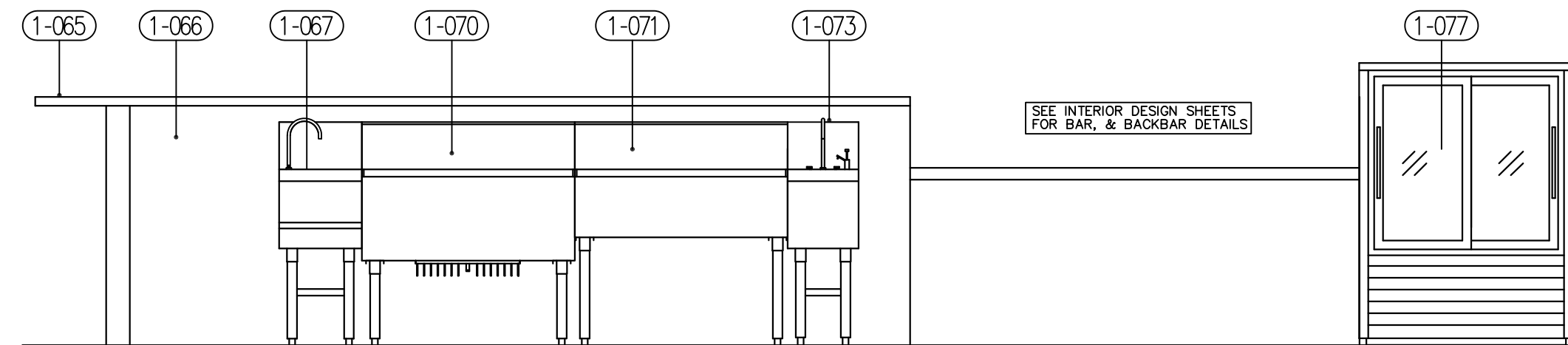
NOTE: PLACE ALL OVER-COUNTER EQUIPMENT AT A MINIMUM OF 4" FROM EDGE OF COUNTER, U.N.O OR PER MANUFACTURER'S REQUIREMENTS

FOODSERVICE EQUIPMENT SCHEDULE

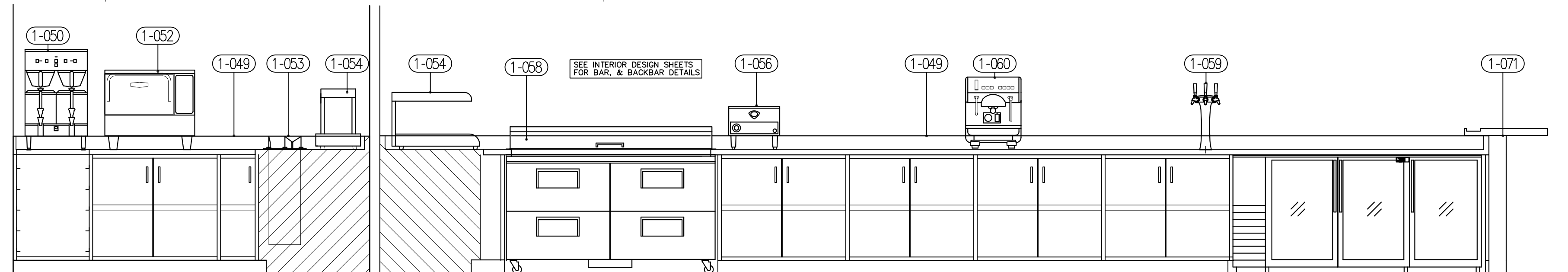
MR.	QTY	DESCRIPTION	ELECTRICAL			WATER	WASTE	GAS	CHILLED WATER	VENTILATION	MAKE-UP AIR			MANUFACTURER	MODEL	REMARKS		
			FLOODS	KW	HP	VOLTS	PHASE	DIRECT	INDIRECT	SIZE	MTDTH	SUPPLY	RETURN	GPM	SIZE	CFM	SIZE	CFM
2118	1	FLOOR TROUGH																
2119	1	SPARE NUMBER																
2120	1	CONVECTION STEAMER/ KETTLE	150		120	1	X	1/2"	1/2"	1 1/4"	1/2"	20						
2121	1	SPARE NUMBER																
2122	1	CHEF'S COUNTER																
2123	1	REFRIGERATOR, UNDERCOUNTER, COMPACT	39		1/5	120	1	X										
2124	1	DISH STORAGE CABINET																
2125	1	HAND SINK, W/ SOAP & TOWEL DISP																
2126	1	DISH STORAGE CABINET																
2127	1	REFRIGERATED BASE W/PAN RAIL	100		1/4	120	1	X										
2128	1	HOT FOOD COUNTER, 2-WELL	100	20		208	1	X		1/2"		1/2"						
2129	1	FREEZER, UNDERCOUNTER, COMPACT	120		11	120	1	X										
2130	2	HEAT LAMP	92	11		120	1	X										
2131	1	SPARE NUMBER																
2132	3	CART, BUSSING				120	1	X		1"								
2133	1	BEVERAGE DISPENSER	50	05		120	1	X										
2134	1	WAITRESS STATION	60			120	1	X										
2135	1	WATER PITCHER FILL STATION							1/2"	1/2"		2'		1.58"				
2136	1	SPARE NUMBER																
2137	1	SHELF, WALL-MOUNTED																
2138	1	COFFEE MAKER, INSULATED SERVER, AUTO	237	52		120/208	1	X		1/2"								
2139	1	REFRIGERATOR, UNDERCOUNTER	25		1/8	120	1	X										
2140	4	DOLLY, DISHRACK																
2141	1	CLEAN DISHTABLES																
2142	1	WALL SHELF, ELL-SHAPED																
2143	1	WAREWASHER, RACK CONVEYOR	401	30	2 1/6	480	3	X		1/2"		2'						
2144	1	WAREWASHER, ACCESSORY	230	150	2 1/6	480	3	X										
2145	1	EXHAUST HOOD																
2146	1	DISPOSER, GARBAGE	122		1-1/2	208	3	X		1/2"		2'						
2147	1	FAUCET, DECK-MOUNT PANTRY	36		2	208	3	X										
2148	1	TRASH RECEPTACLE								1/2"	1/2"	2'	2'					
2149	1	EYE WASH STATION								1/2"	1/4"							
2150	3	CART, DISH & TRAY																
2151	1	SHELVING UNIT																
2152	1	WORK TABLE																
2153	1	REMOTE CONDENSING UNIT, FREEZER	35		1-1/2	480	3	X		1/2"	1/2"	1.5						
2154	1	SHELVING UNIT																
2155	1	EVAPORATOR COIL/FREEZER	78			120	1	X		1/2"								
2156	1	WALK-IN COOLER/FREEZER	40			120	1	X										
2157	1	REMOTE CONDENSING UNIT, COOLER	40			120	1	X										
2158	1	EVAPORATOR COIL, COOLER	103		1-1/2	208	3	X										
2159	2	HIGH TEMP. ALARM (COOL./FREEZ.)	60			120	1	X		1/2"								
2160	1	BUFFET COUNTER																
2161	2	TRASH CHUTE & WASH RECIPIAL																
2162	1	CONDIMENT HOLDER																
2163	2	DROP-IN, DISH DISPENSERS, UNHEATED																
2164	1	BEVERAGE DISPENSER	50	05		120	1	X										
2165	3	AIRPORT																
2166	1	SNEEZE GUARD, FULL SERVE/SELF SERVE																
2167	1	SPARE NUMBER																
2168	1	TUREEN/KETTLE, OATMEAL	55	07		120	1	X										
2169	1	WATER FILLER								1/2"								
2170	1	BUFFET COUNTER																
2171	4	DROP-IN, COOKTOP, INDUCTION HEAT	150	18		120	1	X										
2172	1	SNEEZE GUARD																
2173	1	WATFLE BAKER DISPENSER	65			120	1	X										
2174	2	DROP-IN, DISH DISPENSERS, UNHEATED																
2175	1	SYRUP DISPENSER	30	4		120	1	X										
2176	1	ICE AND WATER STATION								1/2"		1.38"						
2177	1	REFRIGERATED COLD PAN	78		1/3	120	1	X				1"						
2178	1	SNEEZE GUARD																
2179	1	SNEEZE GUARD, FULL SERVE/SELF SERVE																
2180	1	TOASTER, SLOTT-TYPE	166			120	1	X										
2181	2	WATFLE BAKER, ELECTRIC	83	10		120	1	X										
2182	1	BUFFET COUNTER																
THIRD FLOOR																		
3184	6	UTILITY CART, QUEEN MARY																
3185	10	CABINET, HEATED	166	20		120	1	X										
3186	1	DOLLY, DISHRACK																
3187	1	REFRIGERATOR/FREEZER, DUAL-TEMP	120		2/3	120	1	X										
3188	1	BANQUET BEVERAGE COUNTER								1/2"	1/2"	1-1/2"						
3189	1	COFFEE MAKER, INSULATED SERVER, AUTO	237	52		120/208	1	X		1/2"								
3190	1	SHELF, WALL-MOUNTED																
3191	1	ICE BIN W/SODA TOWER	20			120	1	X						1"				
3192	1	GLASS FILLER	60			120	1	X										
										1/2"								
4TH, 6TH, and 8th FLOORS																		
4194	1	BAR TOP & BAR DIE																
4195	1	BOTTLE COOLER	46		1/5	120	1	X										
4196	1	UNDERBAR HANDSINK								1/2"	1/2"	1-1/2"		1-1/2"				
4197	1	UNDERBAR WORK BOARD																
4198	1	UNDERBAR COCKTAIL UNIT																
4199	1	BAR GUN, 8 BUTTON	50			120	1	X										
4200	1	UNDERBAR SPEED RAIL, DOUBLE																
4201	1	SPARE NUMBER																
4202	1	BLENDER, BEVERAGE	50		1/3	120	1	X										
4203	1	UNDERBAR BLENDER STATION	150			120	1	X		1/2"	1/2"	3/4"	1-1/2"					
4204	1	GLASSWASHER				208	1	X		1/2"	1/2"	3/4"						
4205	1	BACK BAR COUNTER																
4206	1	BACK BAR REFRIGERATOR	40			120	1	X										
4207	1	SPARE NUMBER																
4208	1	SPARE NUMBER																
4209	1	P.O.S. TERMINAL				SEE REMARKS >>												
4210	1	P.O.S. PRINTER	40			120	1	X										
4211	1	BAG-IN-BOX RACK																
4212	1	CARBONATOR	72		1/3	120	1	X		3/8"								
4213	1	BEVERAGE LINE CONDUITS (4")				ELECTRICAL SWEEPS ONLY, NO TIGHT L'S												
4214	2	COFFEE BREWER	280	63		208	3	X		1/2"								
4215	1	SHELVING UNIT																
4216	4	WASHER, COIN OP	98			120	1	X		1/2"	1/2"	2'						
4217	2	DRYSTACKED, COIN OP	160			120	1	X										
4218	2	LAUNDRY FOLDING TABLES								1/2"	3000			20 4" DIA	20			
4219	1	TRASH RECEPTACLE																
4220	2	HOT ICE DISPENSER	21			120	1	X		3/8"		1"						
4221	2	ICE MAKER W/O BIN	127			120	1	X		1/2"		3/4"						
4222	1	BULK CO2 CONTAINER																
4223	1	ICE MAKER																
5TH, 6TH, and 8th FLOORS																		
5194	1	BAR TOP & BAR DIE																
5195	1	BOTTLE COOLER	46		1/5	120	1	X										
5196	1	UNDERBAR HANDSINK								1/2"	1/2"	1-1/2"		1-1/2"				
5197	1	UNDERBAR WORK BOARD																
5198	1	UNDERBAR COCKTAIL UNIT																
5199	1	BAR GUN, 8 BUTTON	50			120	1	X										
5200	1	UNDERBAR SPEED RAIL, DOUBLE																
5201	1	SPARE NUMBER																
5202	1	BLENDER, BEVERAGE	50		1/3	120	1	X										
5203	1	UNDERBAR BLENDER STATION	150			120	1	X		1/2"	1/2"	3/4"	1-1/2"					
5204	1	GLASSWASHER				208	1	X		1/2"	1/2"	3/4"						
5205	1	BACK BAR COUNTER																
5206	1	BACK BAR REFRIGERATOR	40			120	1	X		</								



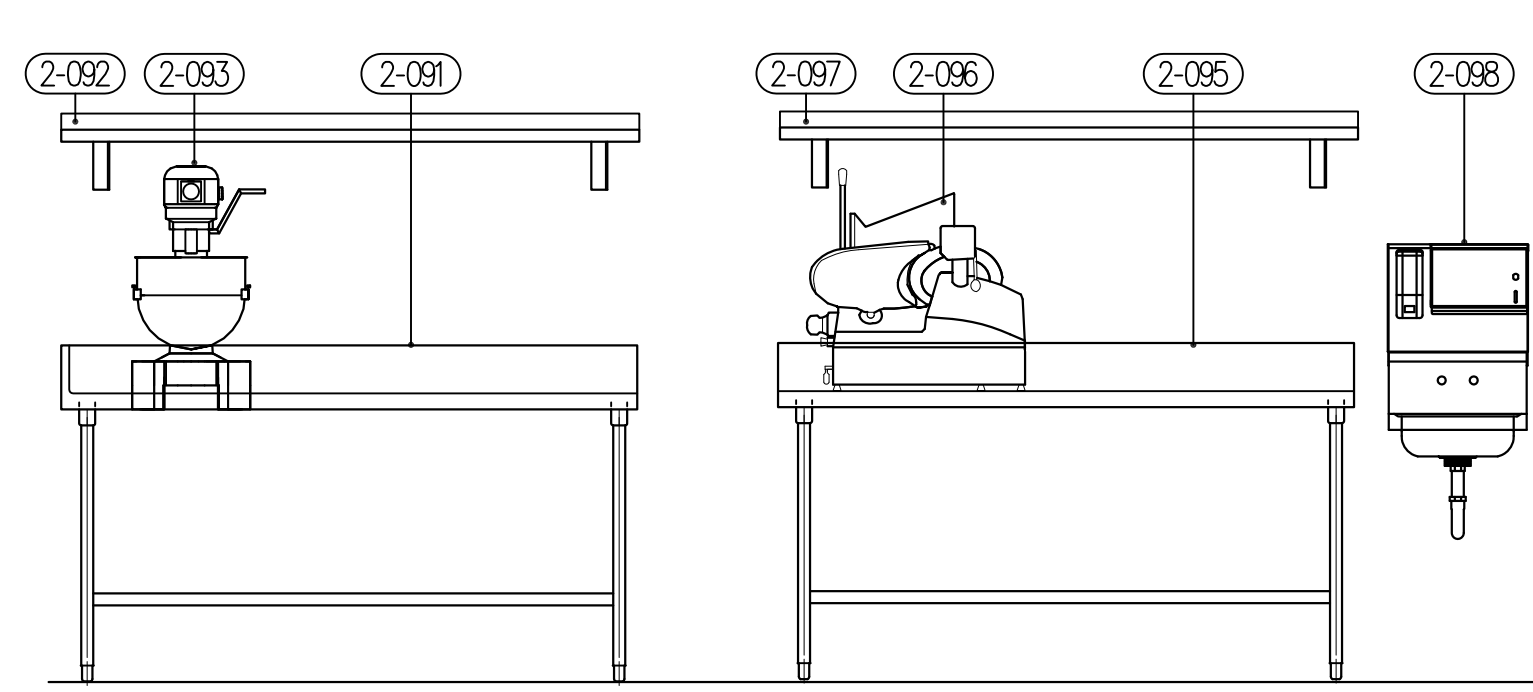
RECEIVING TABLE
SCALE: 1/2" = 1'-0"



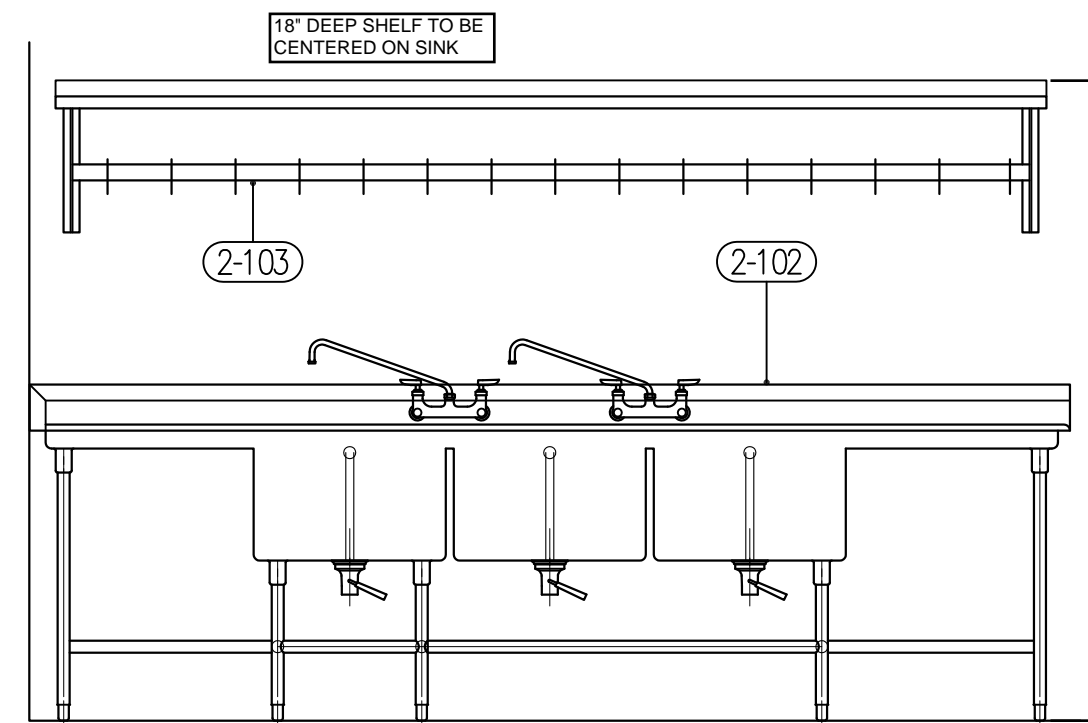
UNDERBAR EQUIPMENT - GROUND FLOOR
SCALE: 1/2" = 1'-0"



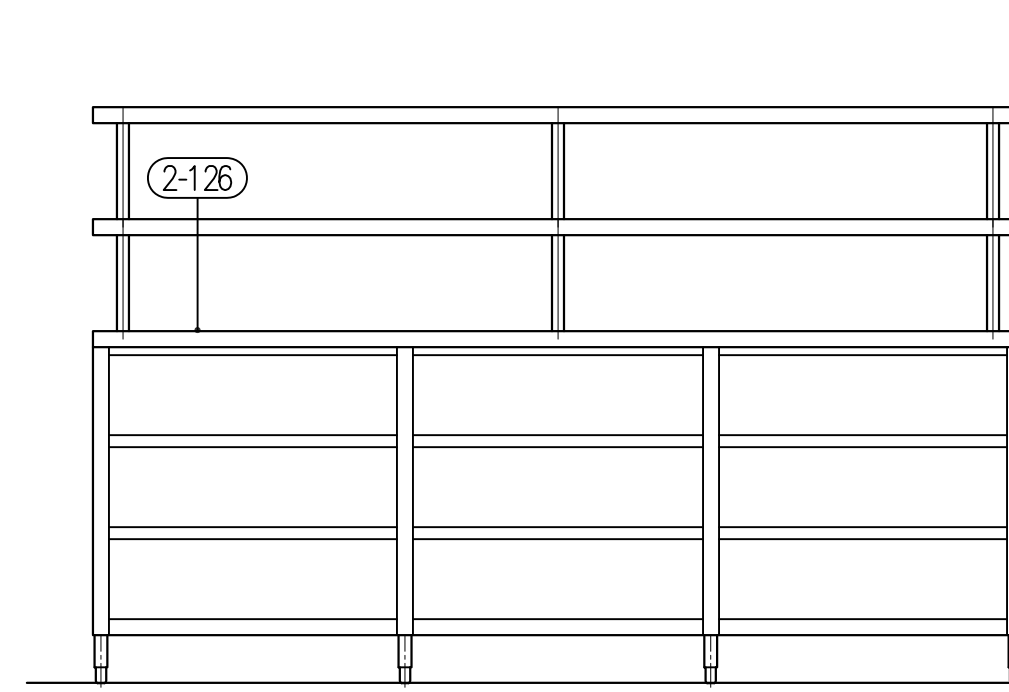
ELEVATION - BACKBAR EQUIPMENT- GROUND FLOOR
SCALE: 1/2" = 1'-0"



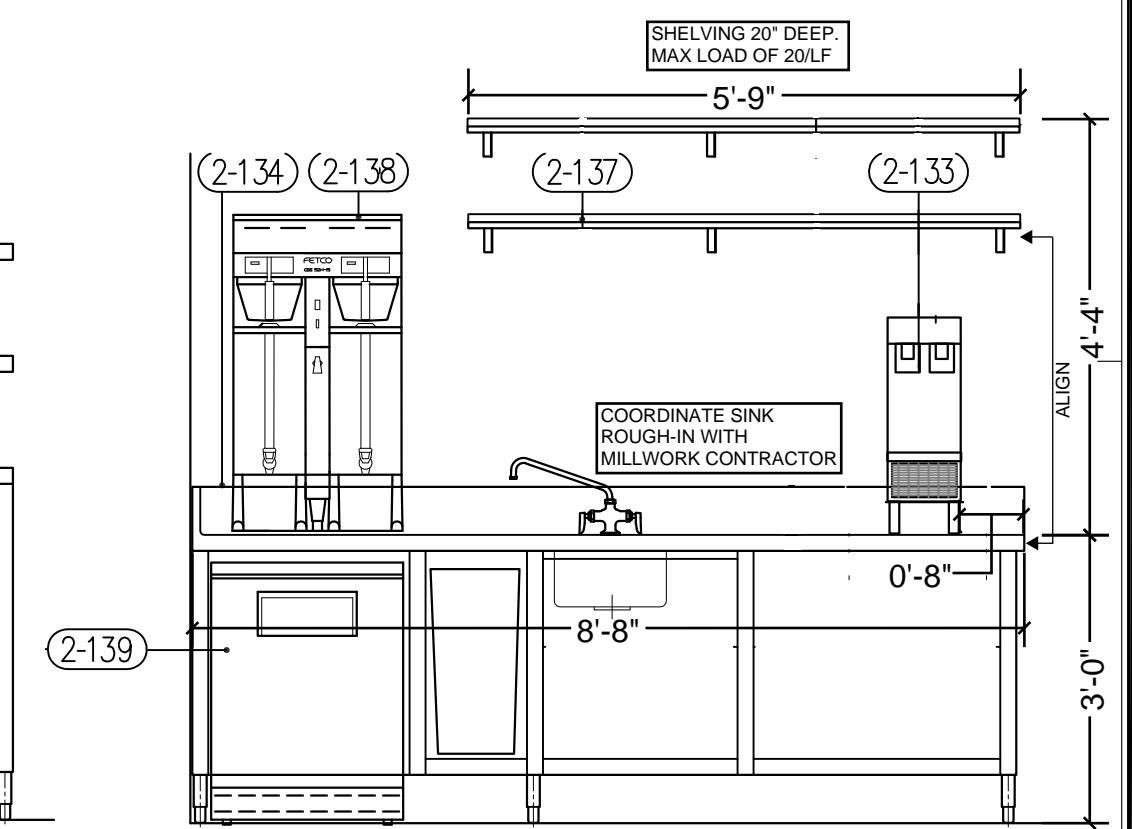
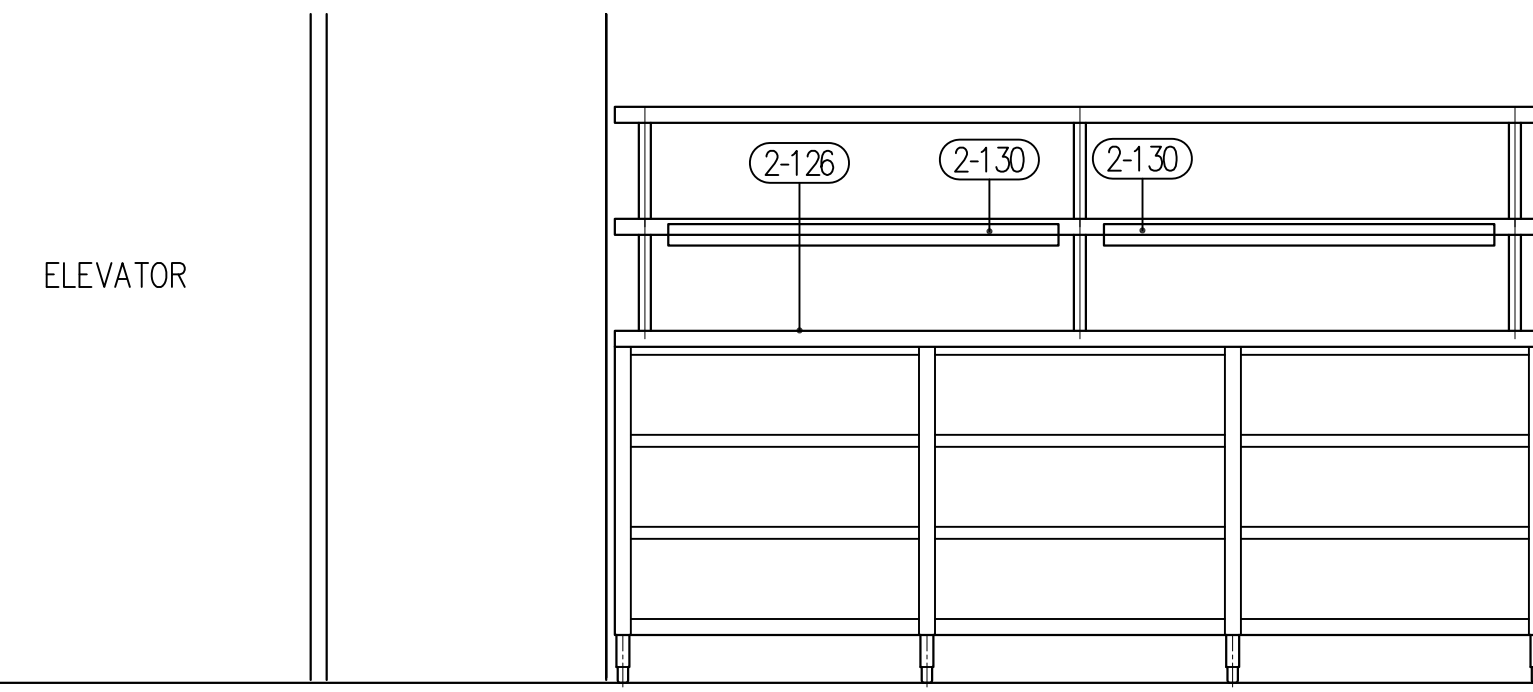
FOOD PREP. EQUIPMENT
SCALE: 1/2" = 1'-0"



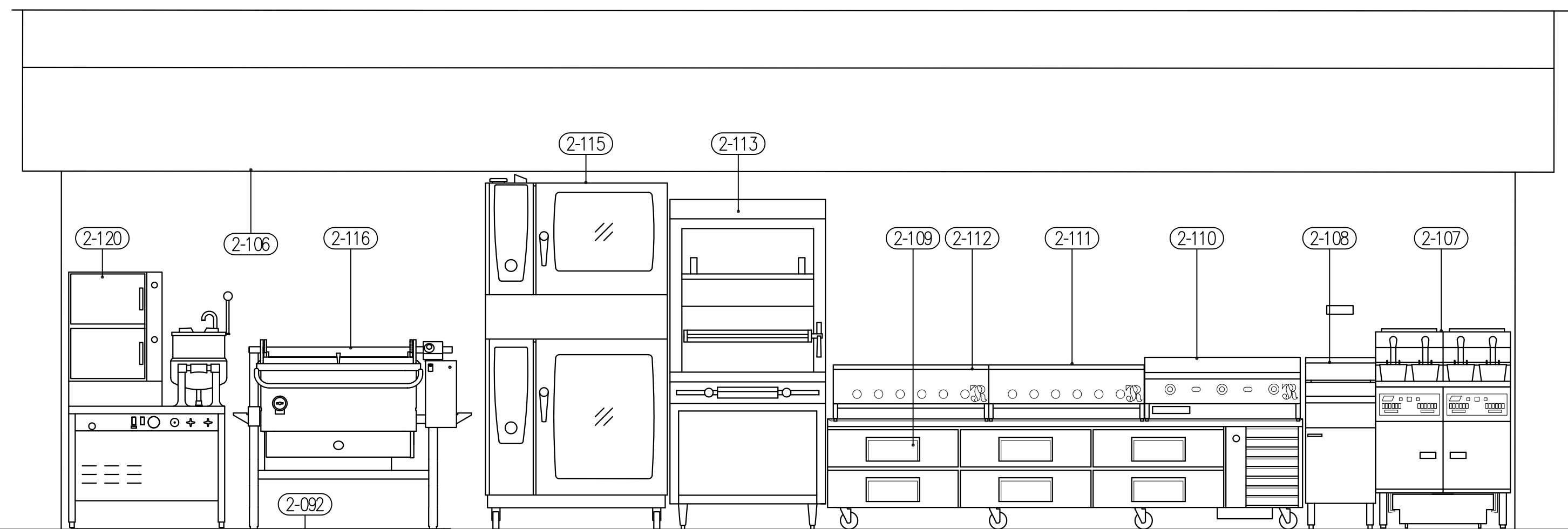
POT WASHING
SCALE: 1/2" = 1'-0"



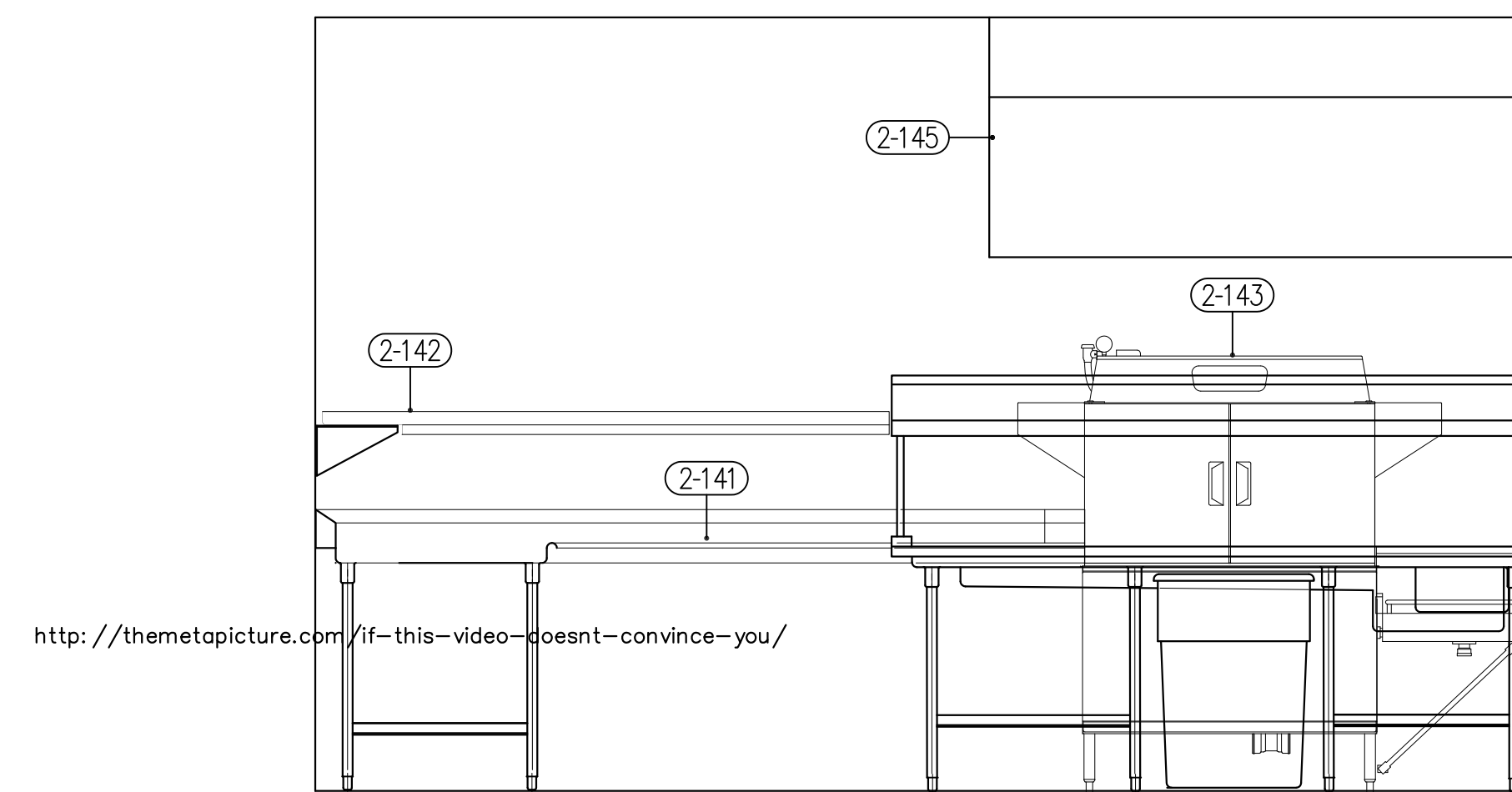
FOOD PICK-UP AND DISH STORAGE
SCALE: 1/2" = 1'-0"



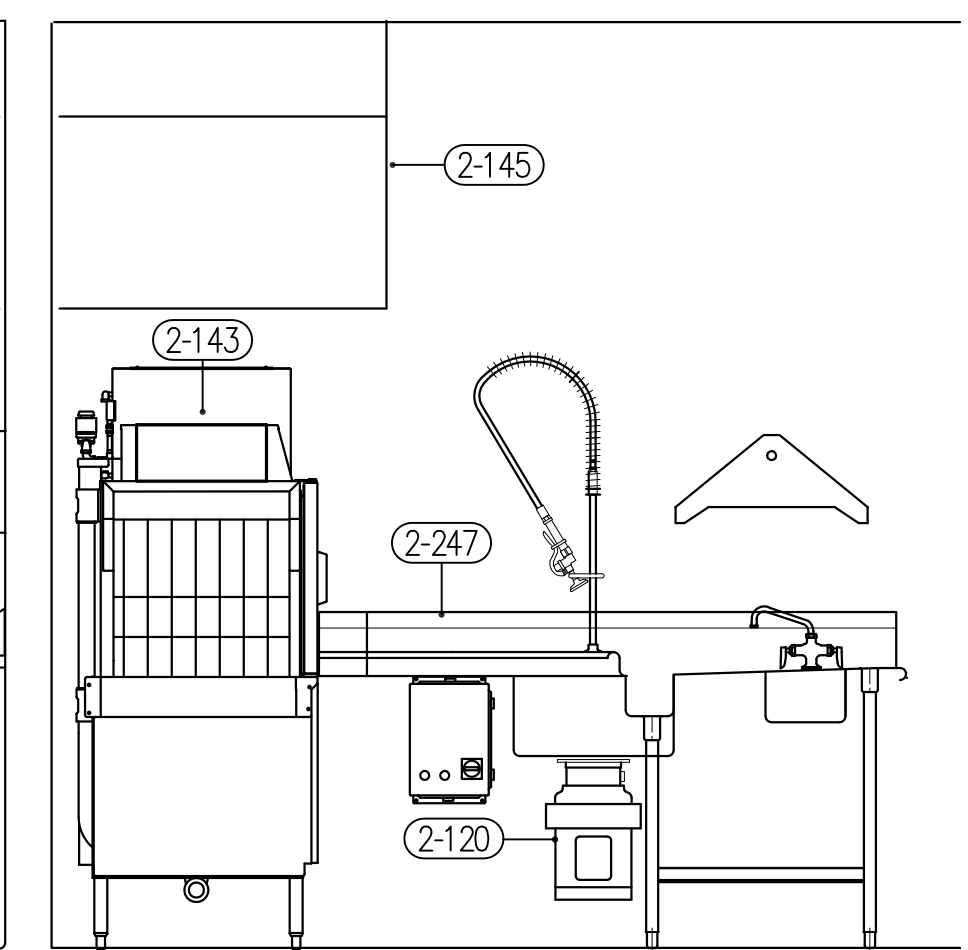
WAITRESS STATION
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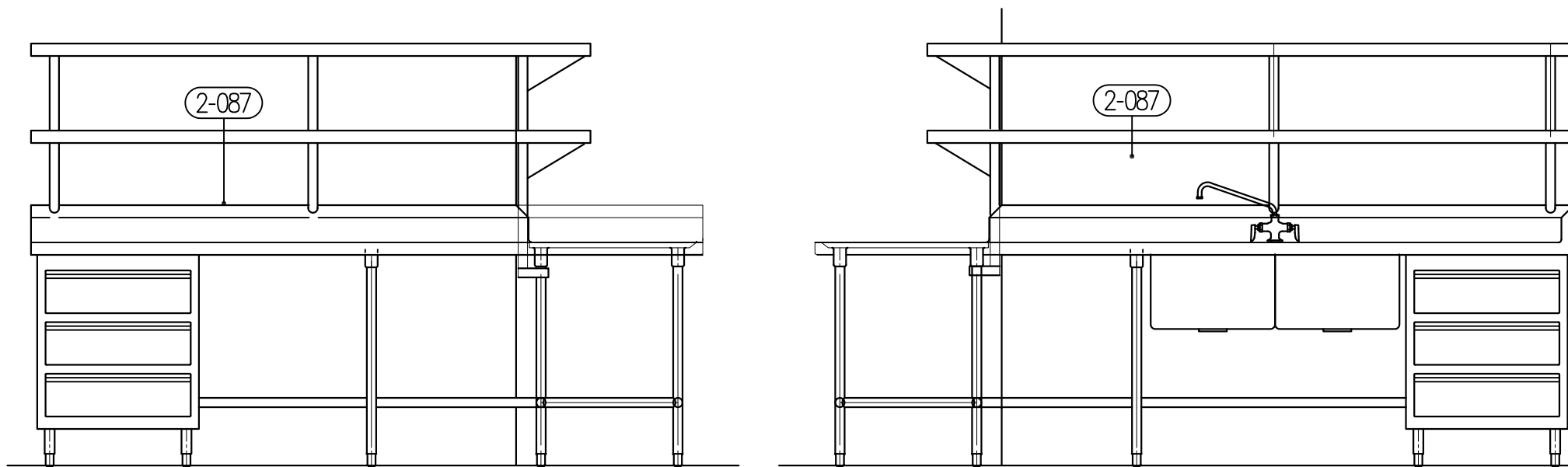
MAIN COOKING EQUIPMENT
SCALE: 1/2" = 1'-0"



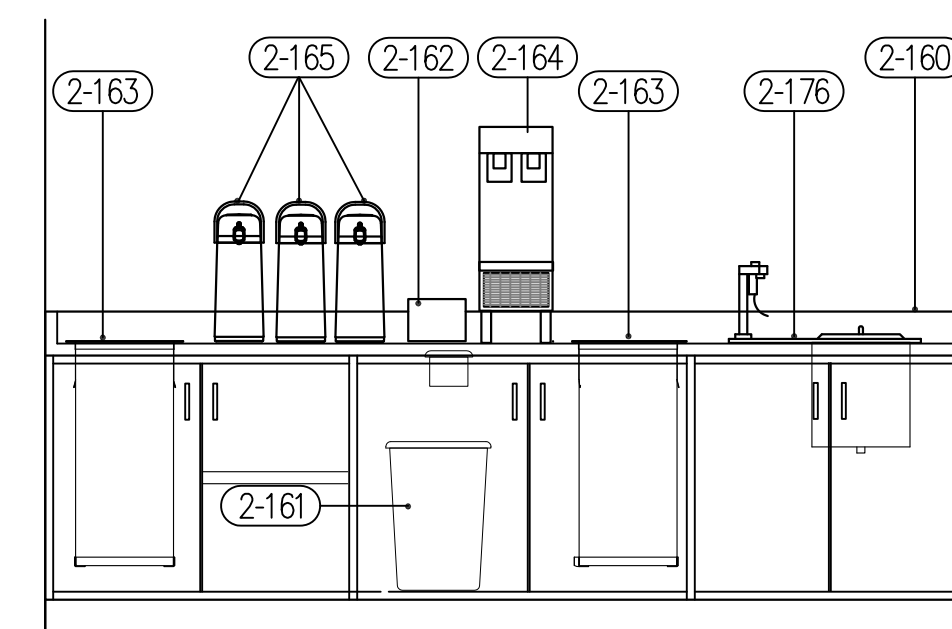
DISH WASHING
SCALE: 1/2" = 1'-0"



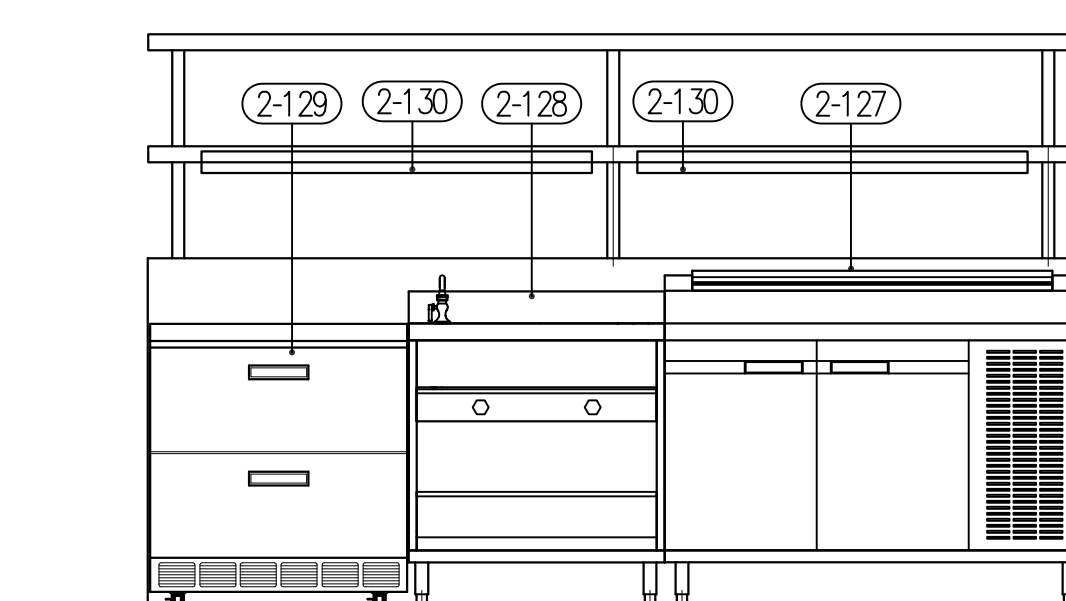
DISH WASHING
SCALE: 1/2" = 1'-0"



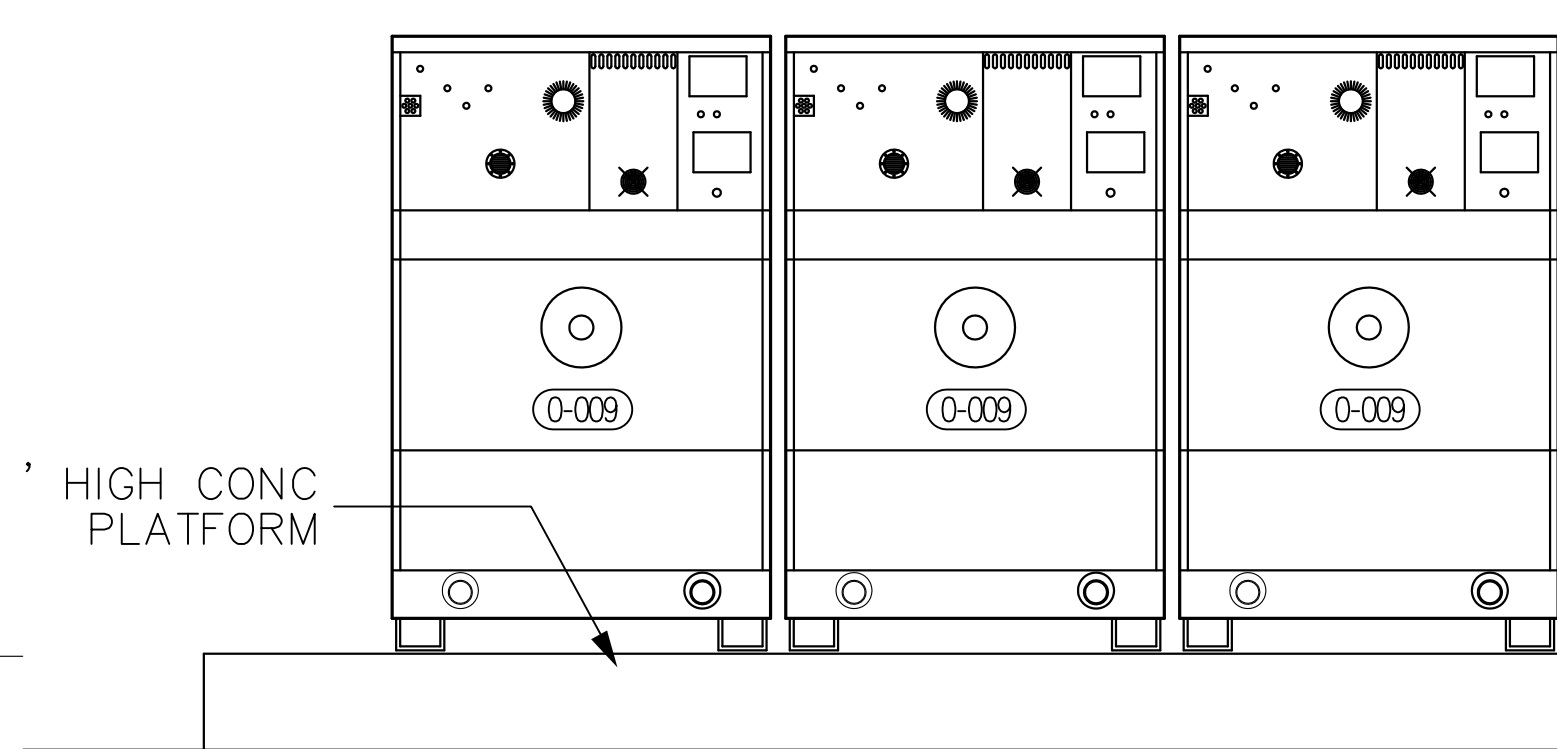
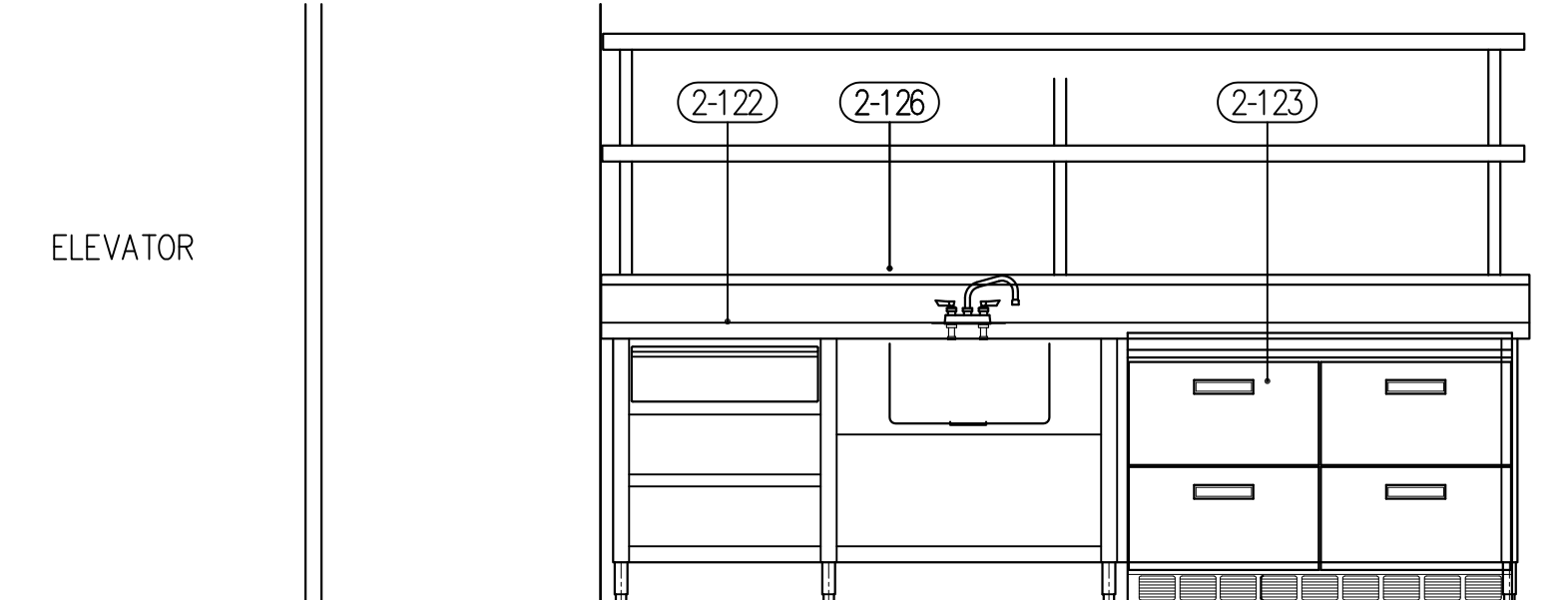
FOOD PREP. EQUIPMENT
SCALE: 1/2" = 1'-0"



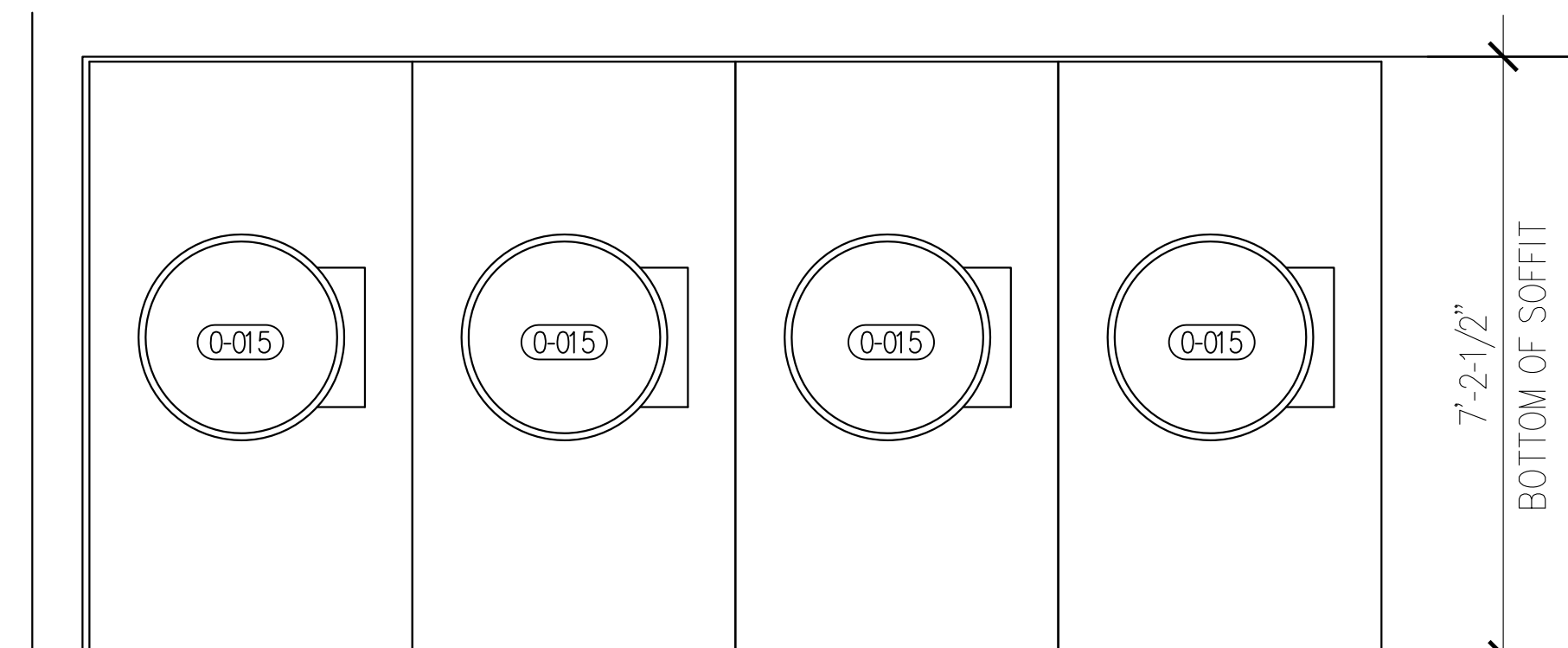
BUFFET BEVERAGE COUNTER
SCALE: 1/2" = 1'-0"



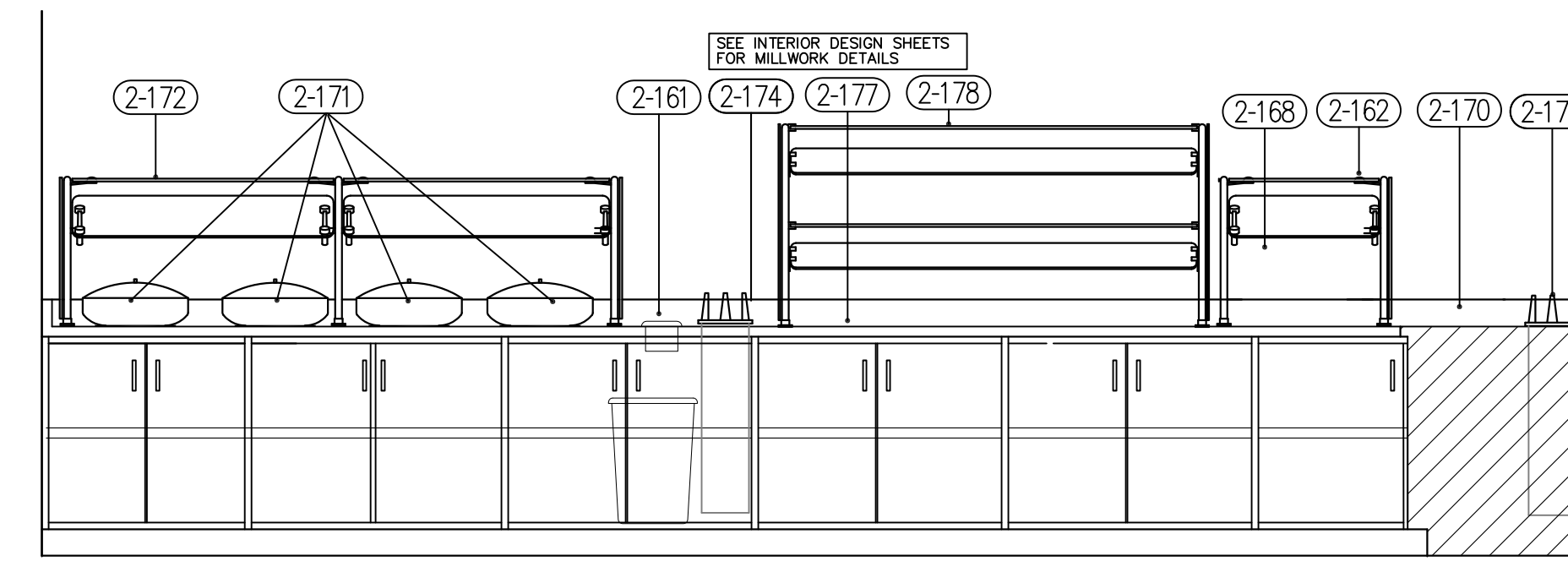
CHEF'S COUNTERS
SCALE: 1/2" = 1'-0"



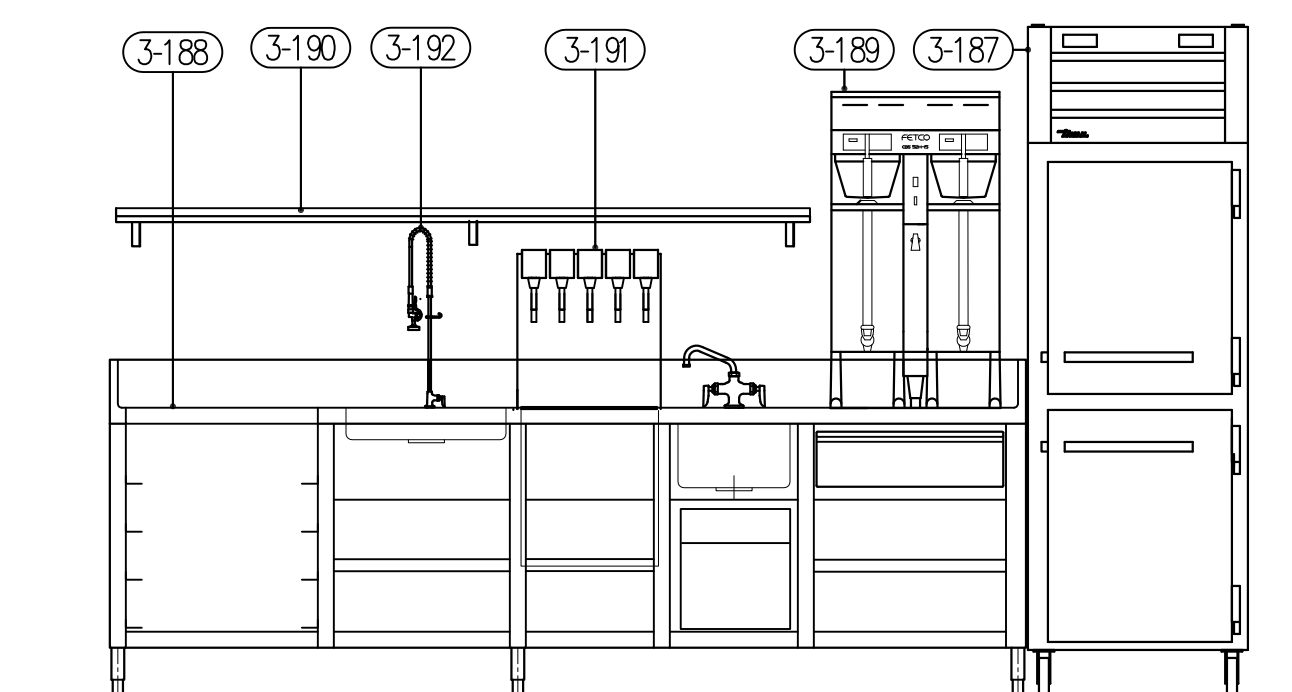
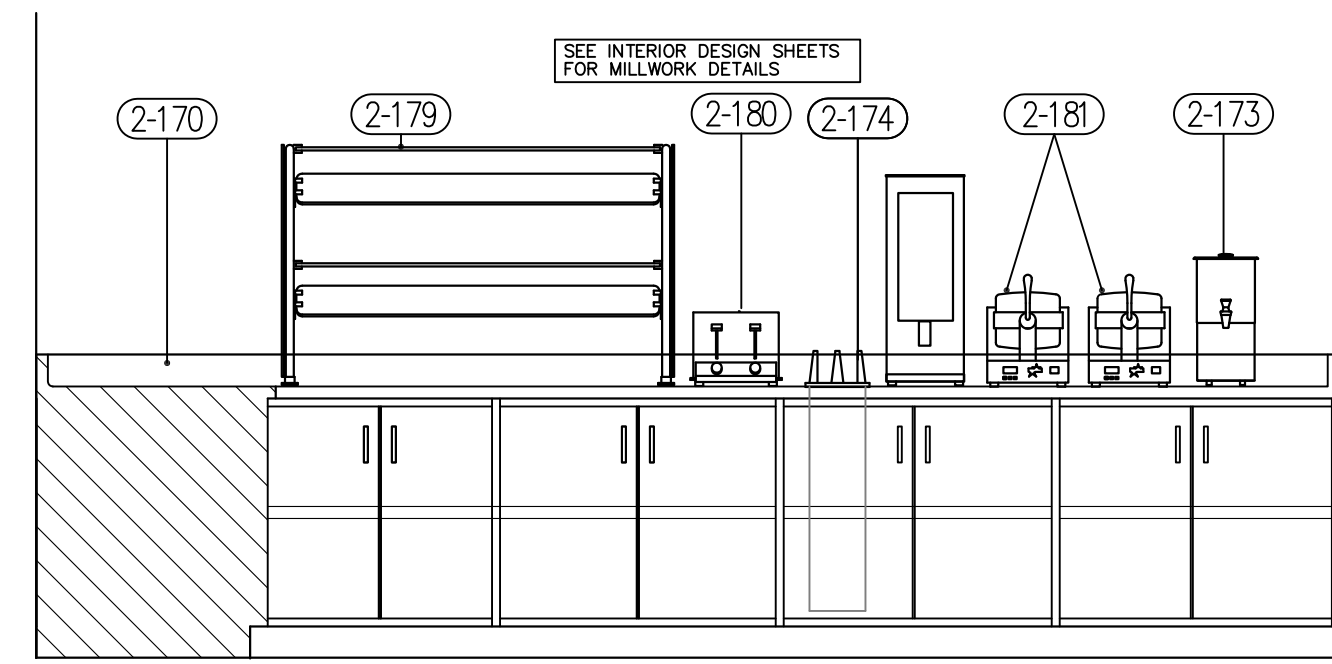
WASHER-EXTRACTORS
SCALE: 1/2" = 1'-0"



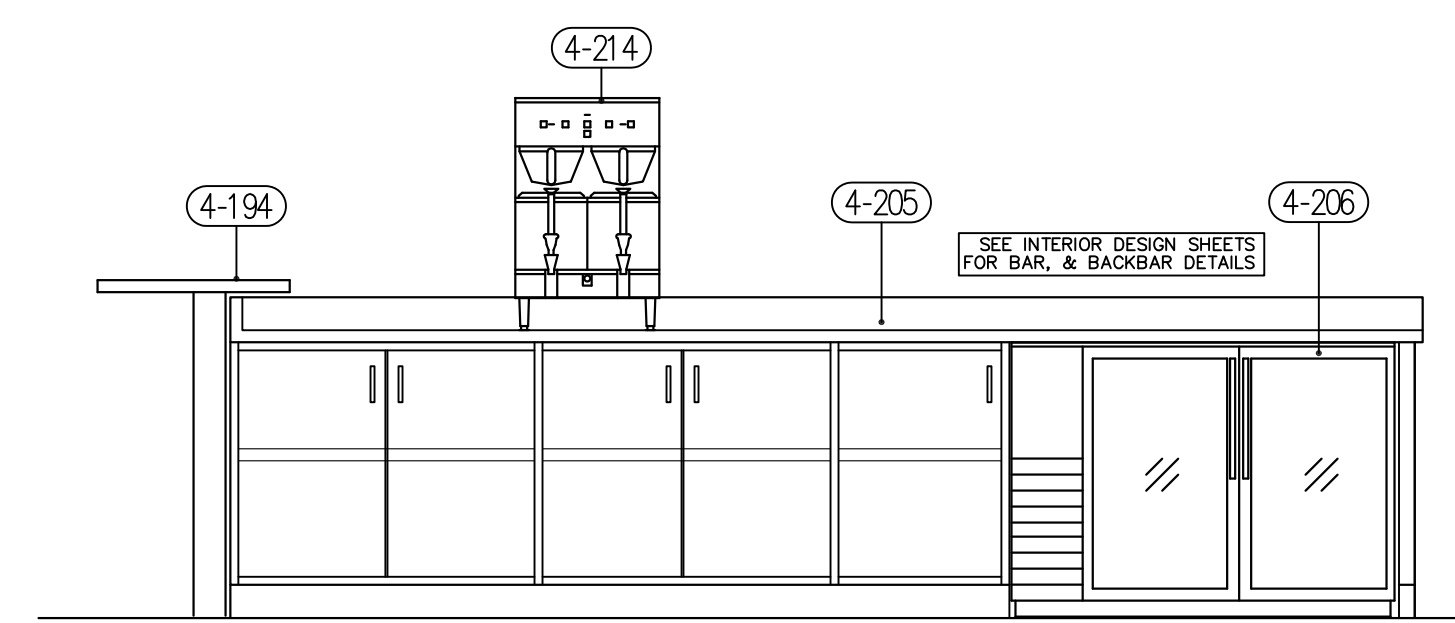
TUMBLE DRYERS
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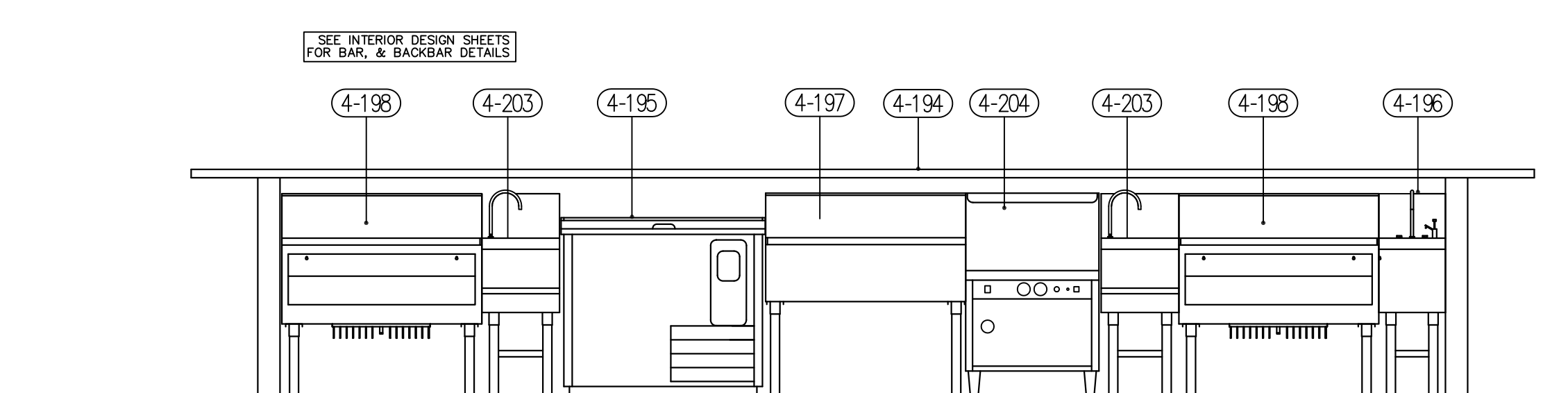
ELEVATION - BUFFET COUNTER
SCALE: 1/2" = 1'-0"



3RD FLOOR BEVERAGE COUNTER
SCALE: 1/2" = 1'-0"



BACK BAR - FOURTH FLOOR
SCALE: 1/2" = 1'-0"



UNDER BAR - FOURTH FLOOR
SCALE: 1/2" = 1'-0"



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REVISIONS:
PLAN CHECK CORRECTIONS 2/28/14

PROJECT:
COURTYARD
Residence Inn
MARRIOTT RESIDENCE INN
- COURTYARD @ LUHRS
A Development of - LUHRS CM, LLC
Phoenix, Arizona

DRAWN: Mike Story
CHECKED: SWM
DATE: 08/22/14
PROJECT NO: 12-1601
SHEET TITLE:
FOODSERVICE
& LAUNDRY
ELEVATIONS

SHEET NO:
FS&L- 3

FINAL FOR CONSTRUCTION - 05/18/15

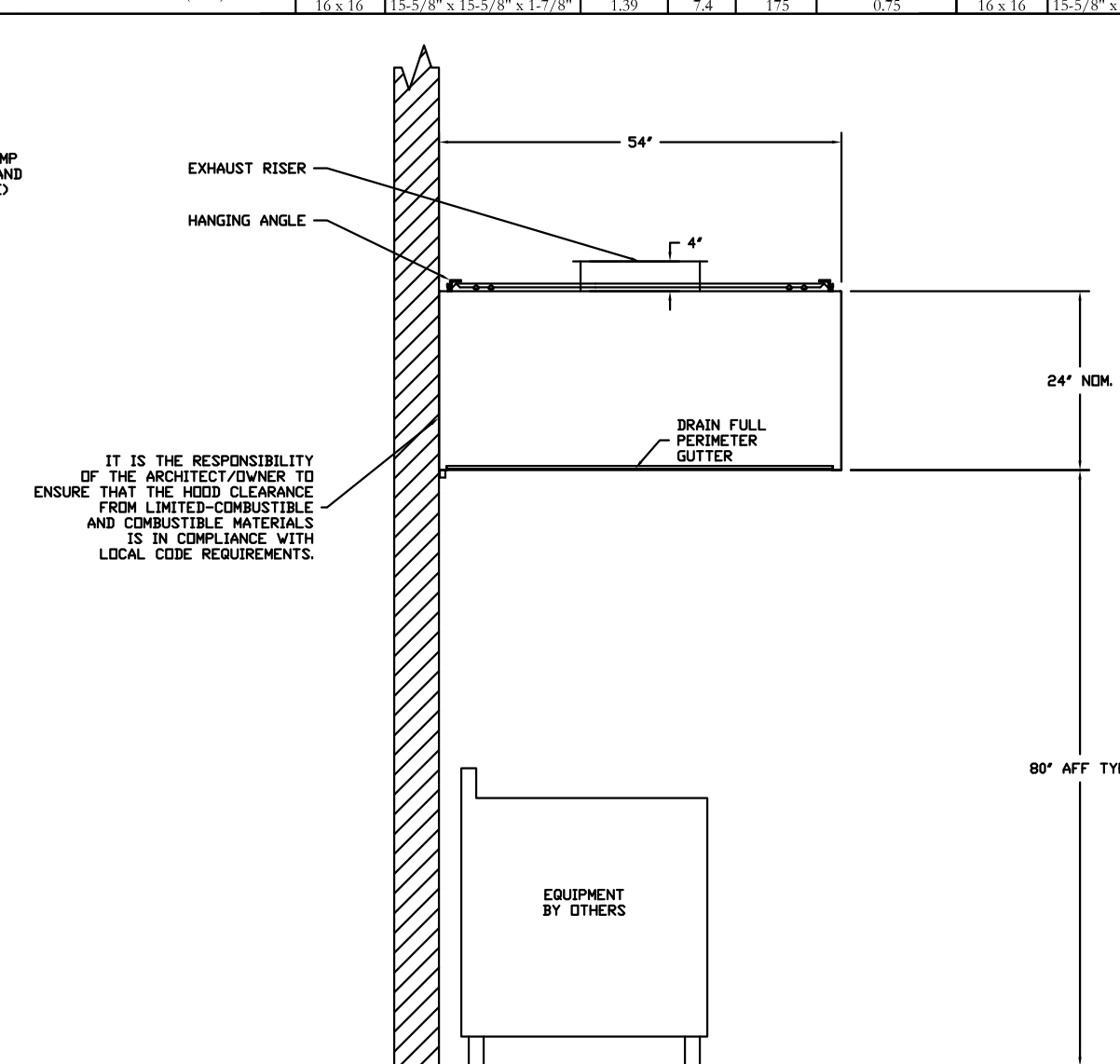
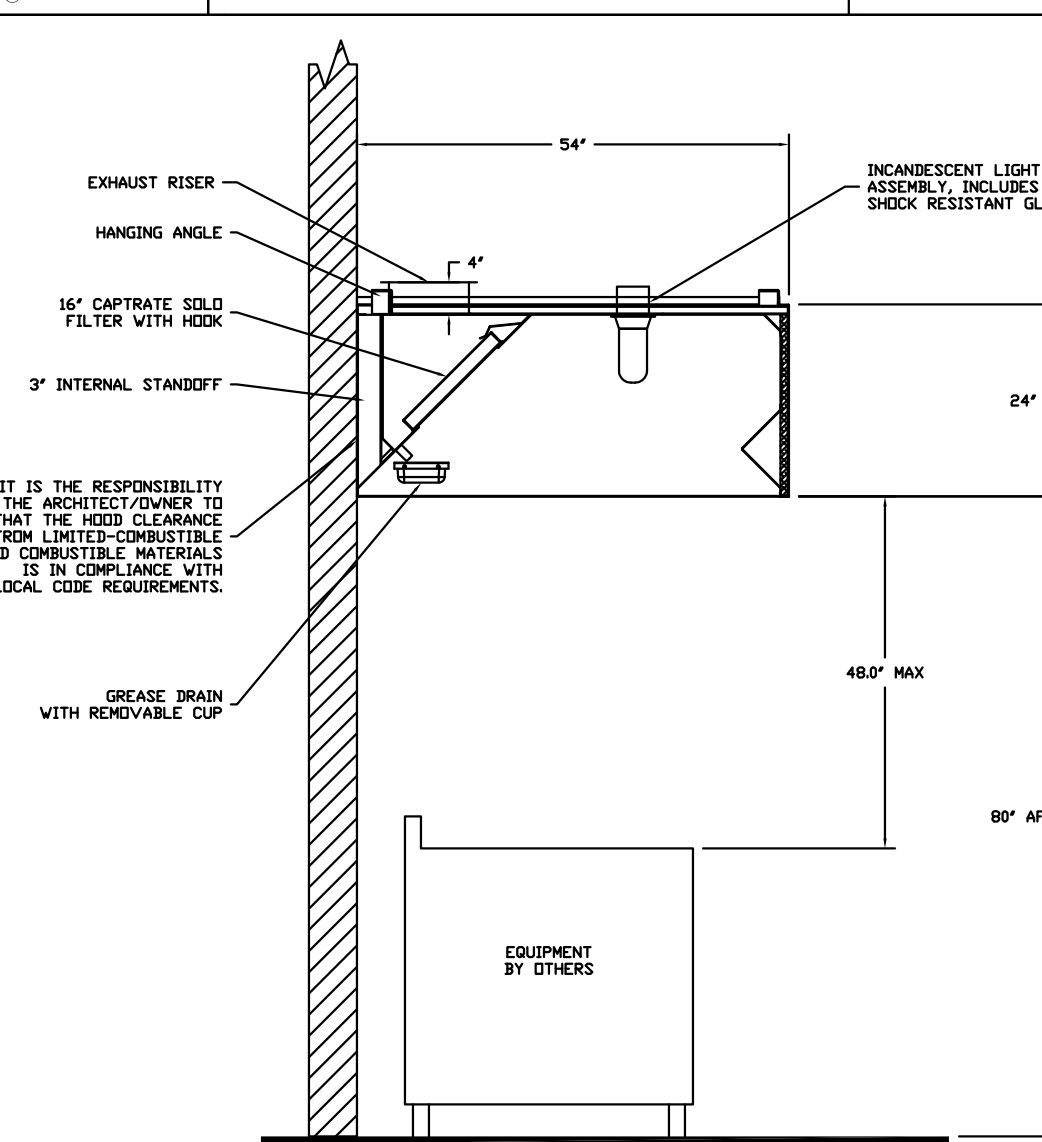
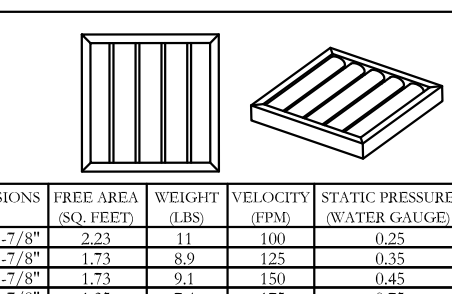
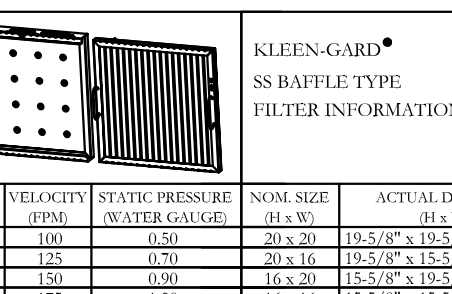
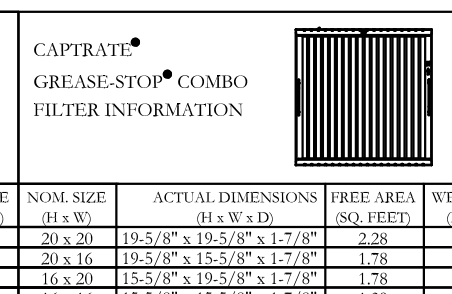
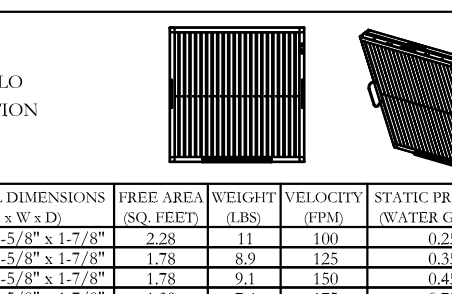
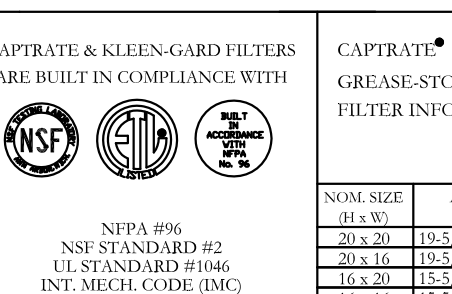
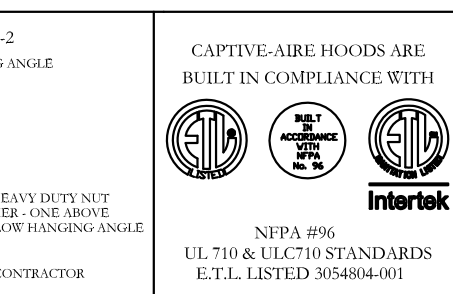
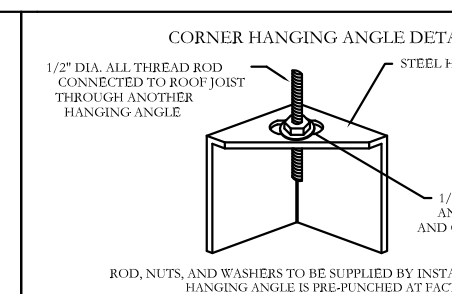
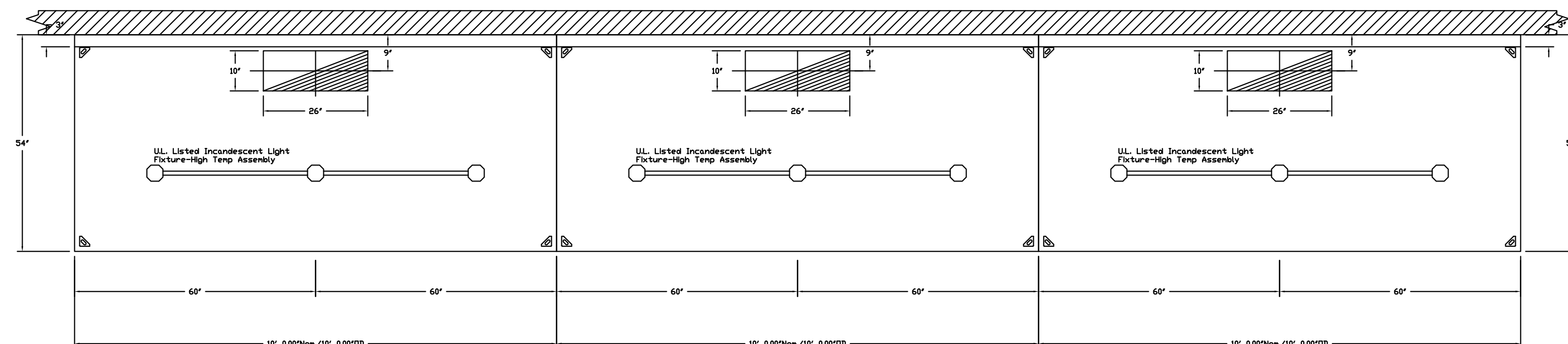
SECOND FLOOR EQUIPMENT PLAN

BASEMENT- MAIN LAUNDRY PLAN
SCALE: 1/4" = 1'-0"

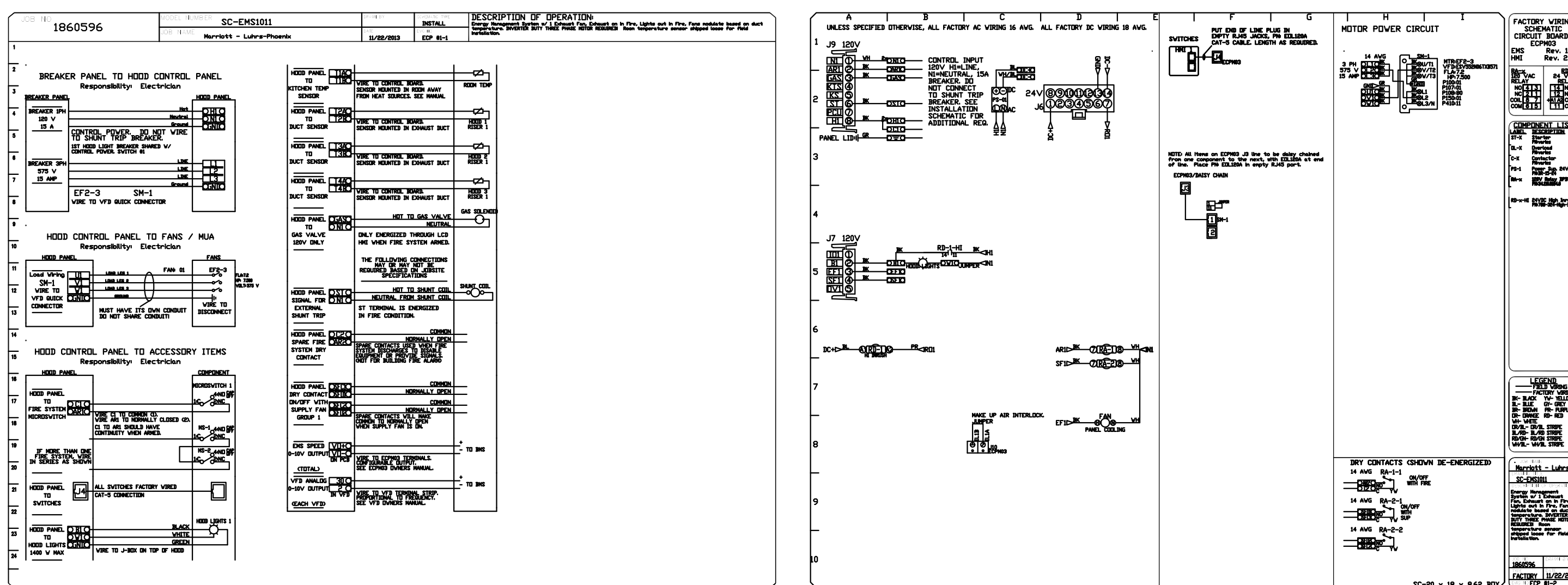
DETAIL- DRYER, LINT EXTRACTOR
SCALE: NONE

GUEST LAUNDRY PLAN
SCALE: 1/4" = 1'-0"

HOOD INFORMATION - Job#1860586					EXHAUST PLAN						DOOR CONFIG		
HOOD NO.	TAG	MODEL	LENGTH	MAX. CAPAC. TEMP.	TOTAL CFM			DIRTY CFM			HOOD CONSTRUCTION	END TO ROW	
					ENTR.	DIS.	EXH.	WIDTH	LEN.	STA.			CFM
1	Main	5424 ND-2	10' 0.00'	600	2750	15'	26"	2750	-1142"	430 SS	LEFT	ALINE	
2		5424 ND-2	10' 0.00'	600	2750	15'	26"	2750	-1142"	430 SS	WHERE EXPANDED	MIDDLE	ALINE
		5424 ND-2	10' 0.00'	600	2750	15'	26"	2750	-1142"	430 SS	WHERE EXPANDED	RIGHT	ALINE
		5424 ND-2	7' 0.00'	700	1050	16"	1050	-0.875"	384 SS	WHERE EXPANDED	ALINE	ALINE	
4	Dish	5424 VIB-3	7' 0.00'	700	1050	16"	1050	-0.875"	384 SS	WHERE EXPANDED	ALINE	ALINE	


[illegible]

ELECTRICAL PACKAGES - Job#1860596											
N/L	TAG	PACKAGE #	LOCATION	SWITCHES		OPTION	FANS CONTROLLED				
				LOCATION	QUANTITY		TYPE	#	H.P.	VOLT	FL
1		SC-EMS101	Wall Mount In SS Box	SS Wall Mount Box	1 Light 1 Fan	Smart Controls EMS.	Exhaust	3	7.500	575	7.



EXHAUST AND EMS DETAILS AND SCHEMATICS

VENTILATION SERVICE SCHEDULE										
MK.	QTY	EXHAUST			MAKEUP			SERVES ITEM	DESCRIPTION	REMARKS
		DUCT SIZE	CFM	IN/WC	DUCT SIZE	CFM	IN/WC			
M-0001	1	30" DIA	7000	0.50				0-001	LINT EXTRACTOR, LAUNDRY	PROVIDE MAKE UP AIR TO ONE COMMON SWITCH
M-0004	2	6" DIA	360	0.25				0-004	HEATED ROLL IRONER	PROVIDE MAKE UP AIR TO ONE COMMON SWITCH
M-0015	4	10" DIA	1600	0.13				0-015	TUMBLER-DRYER, LAUNDRY	CONN THRU LINT EXTRACTOR
M-2106	1	10" X 26"	2750	0.62				2-106	EXHAUST HOOD	PROVIDE MAKE UP AIR TO ONE COMMON SWITCH
M-2106B	1	10" X 26"	2750	0.62				2-106	"	PROVIDE MAKE UP AIR TO ONE COMMON SWITCH
M-2106C	1	10" X 26"	2750	0.62				2-106	"	PROVIDE MAKE UP AIR TO ONE COMMON SWITCH
M-2145	1	16" DIA	1050	0.08				2-145	EXHAUST HOOD	PROVIDE MAKE UP AIR TO ONE COMMON SWITCH
M-4217	8	4" DIA	220	-				4-217	STACKED DRYERS	VERIFY HEIGHT WITH MANUFACTURER



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CONSULTANTS:
Mike Story & Associates

Food Facilities Consultants


- Food Facilities Design
- Laundry Design
- Project Management
- Construction Management


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Crestline, Ca 92325
matory1@verizon.net C. 909 534 3019

REVISIONS:

1	PLAN CHECK CORRECTIONS	2/28/14
---	------------------------	---------

PROJECT:

 COURTYARD
by Marriott

 Residence
Inn
by Marriott

MARRIOTT RESIDENCE INN
- COURTYARD @ LUHRS
A Development of - LUHRS CM, LLC
Phoenix, Arizona

DRAWN:	Mike Story
CHECKED:	SWM
DATE:	08/22/14
PROJECT NO.:	12-1601

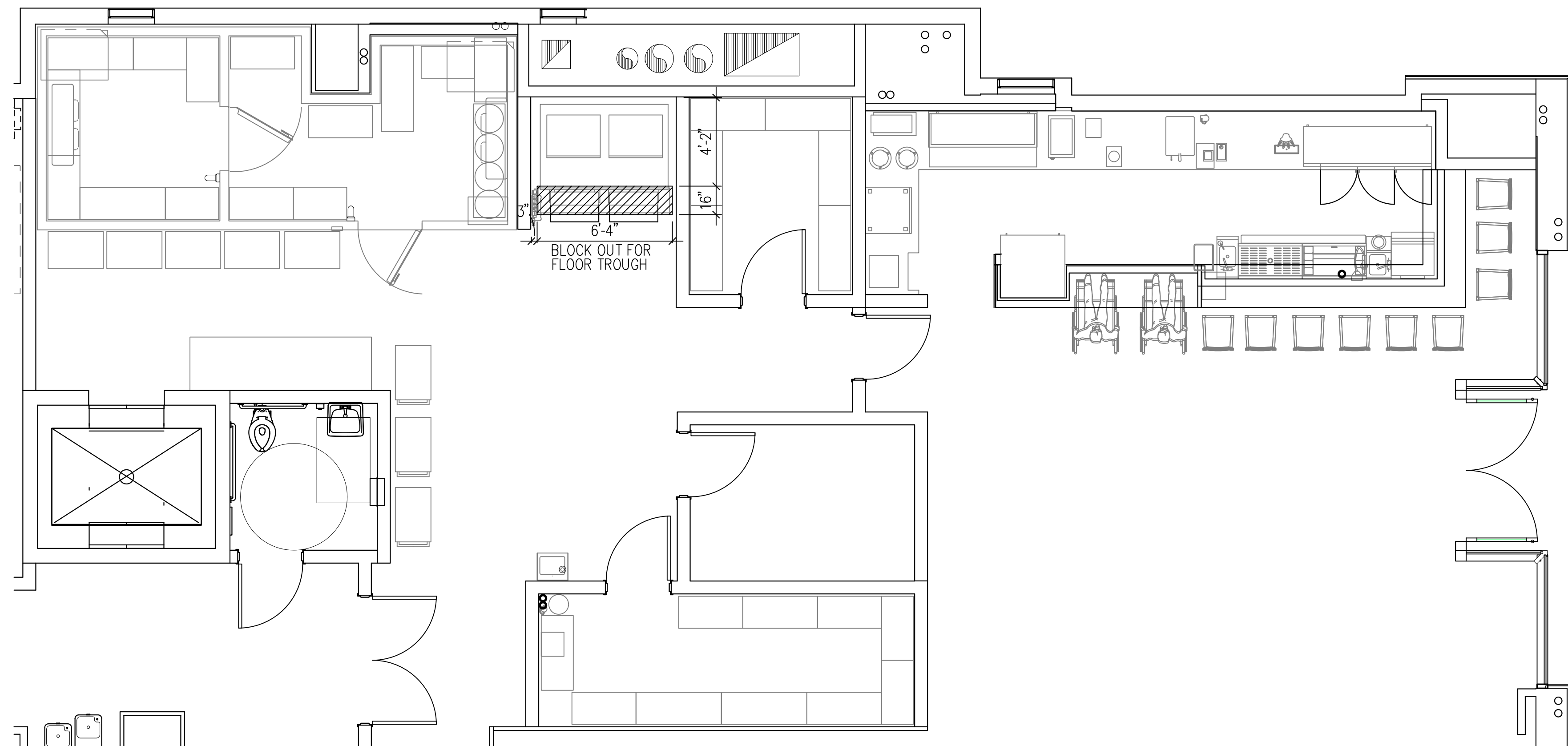
PROJECT NO.: 12-1601

SHEET TITLE:

**FOODSERVICE
& LAUNDRY
VENTILATION PLAN**

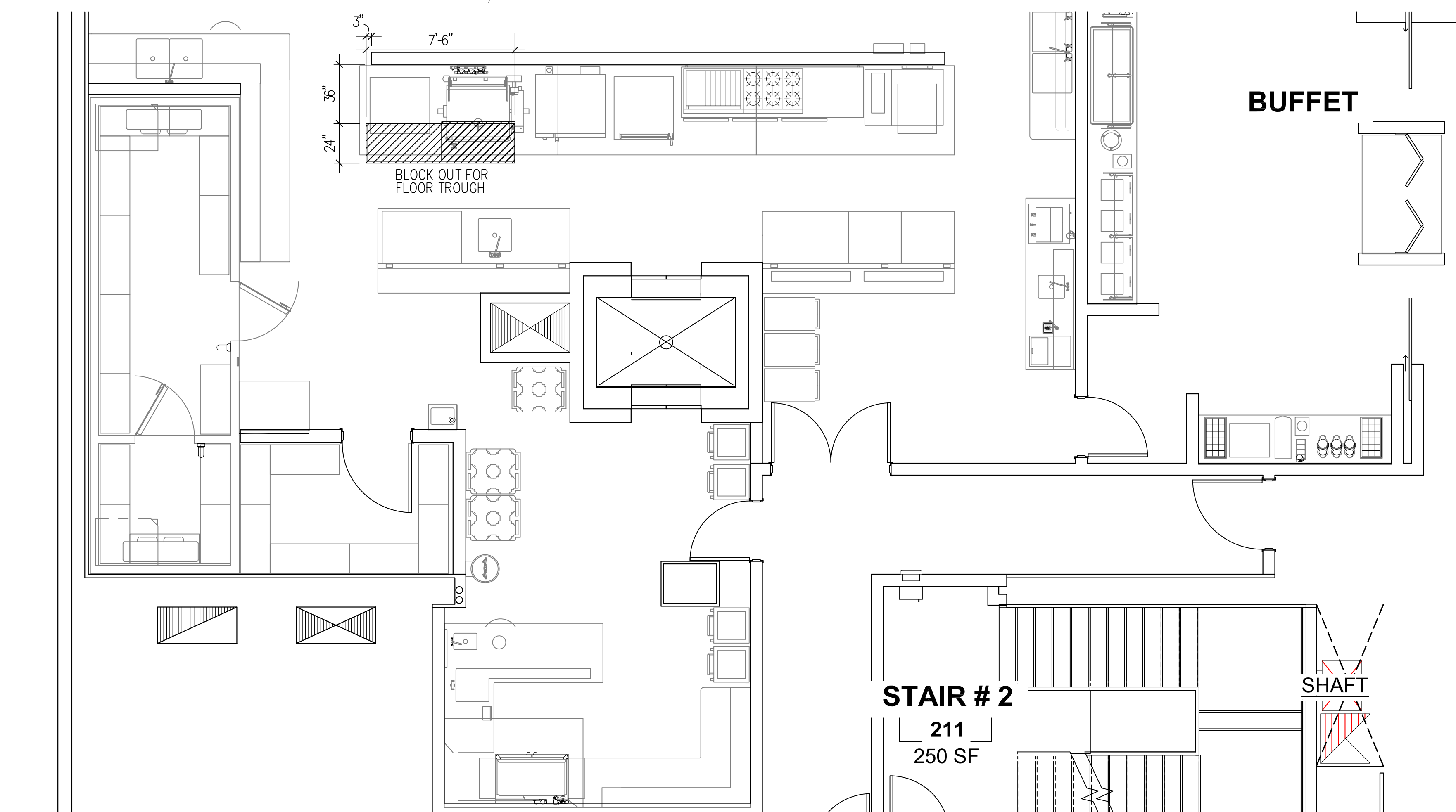
SHEET NO.:
FS&L- 7

FINAL FOR CONSTRUCTION - 05/18/15



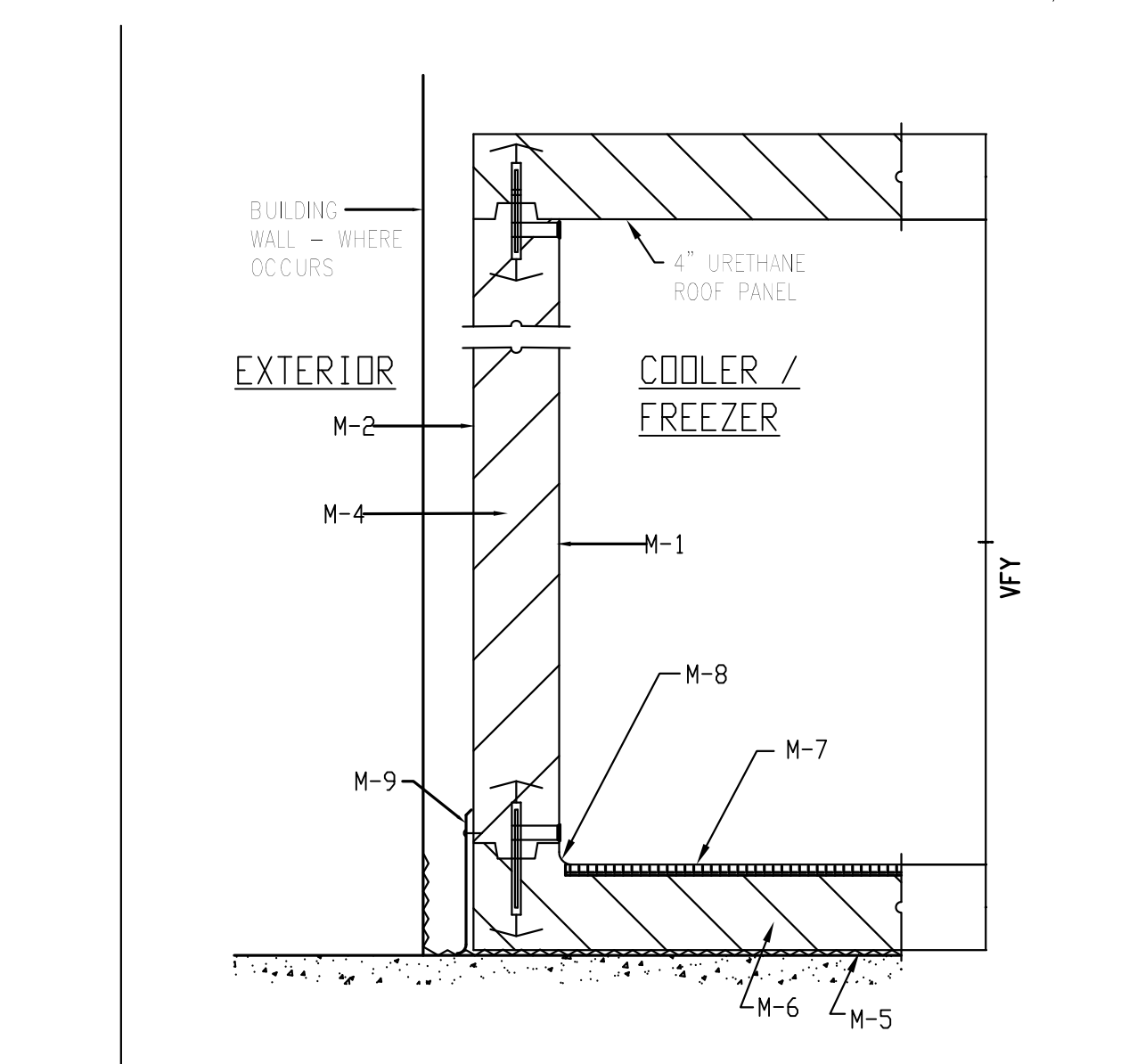
GROUND FLOOR EQUIPENT PLAN

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



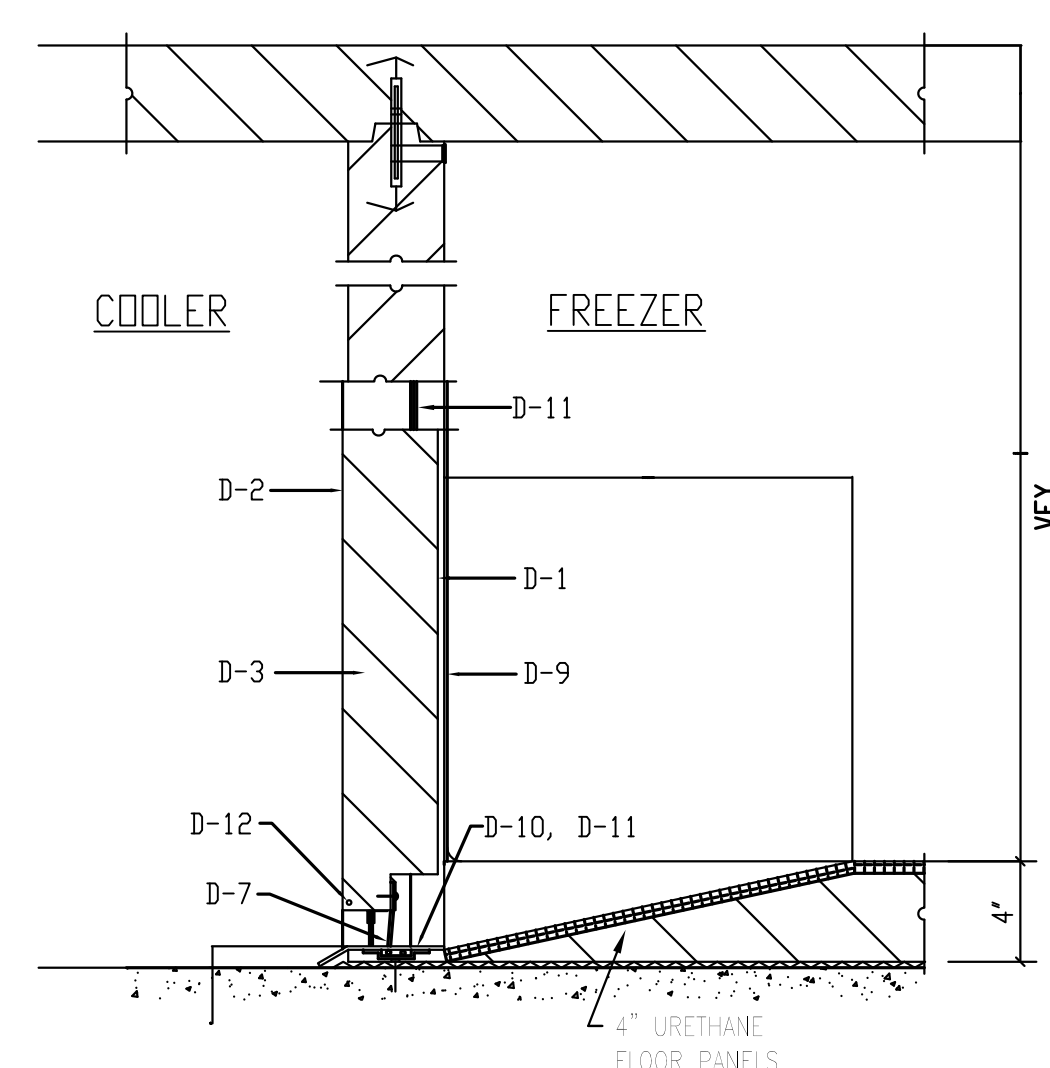
SECOND FLOOR EQUIPENT PLAN

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



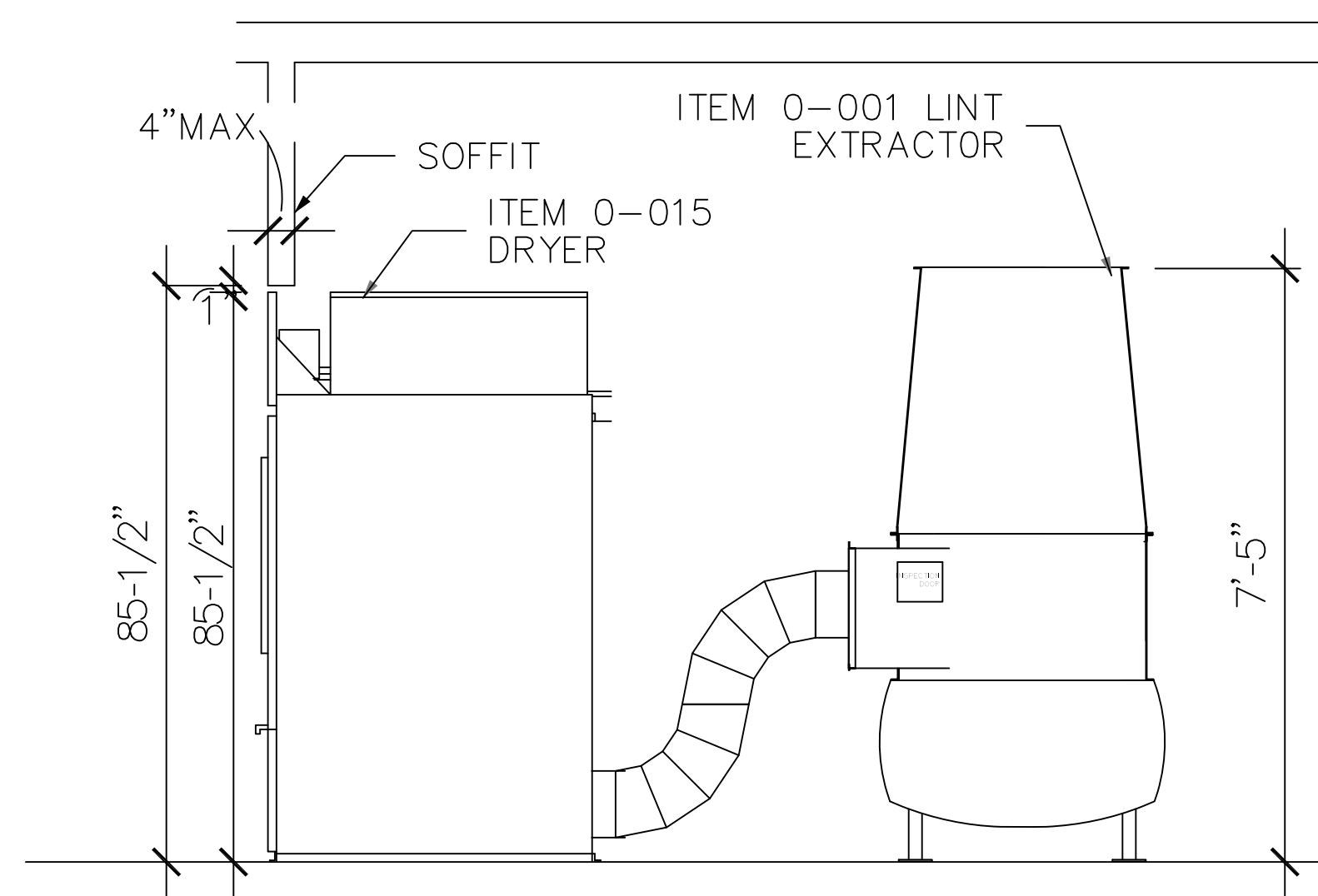
SECTION THRU WALK-IN

SCALE: NONE



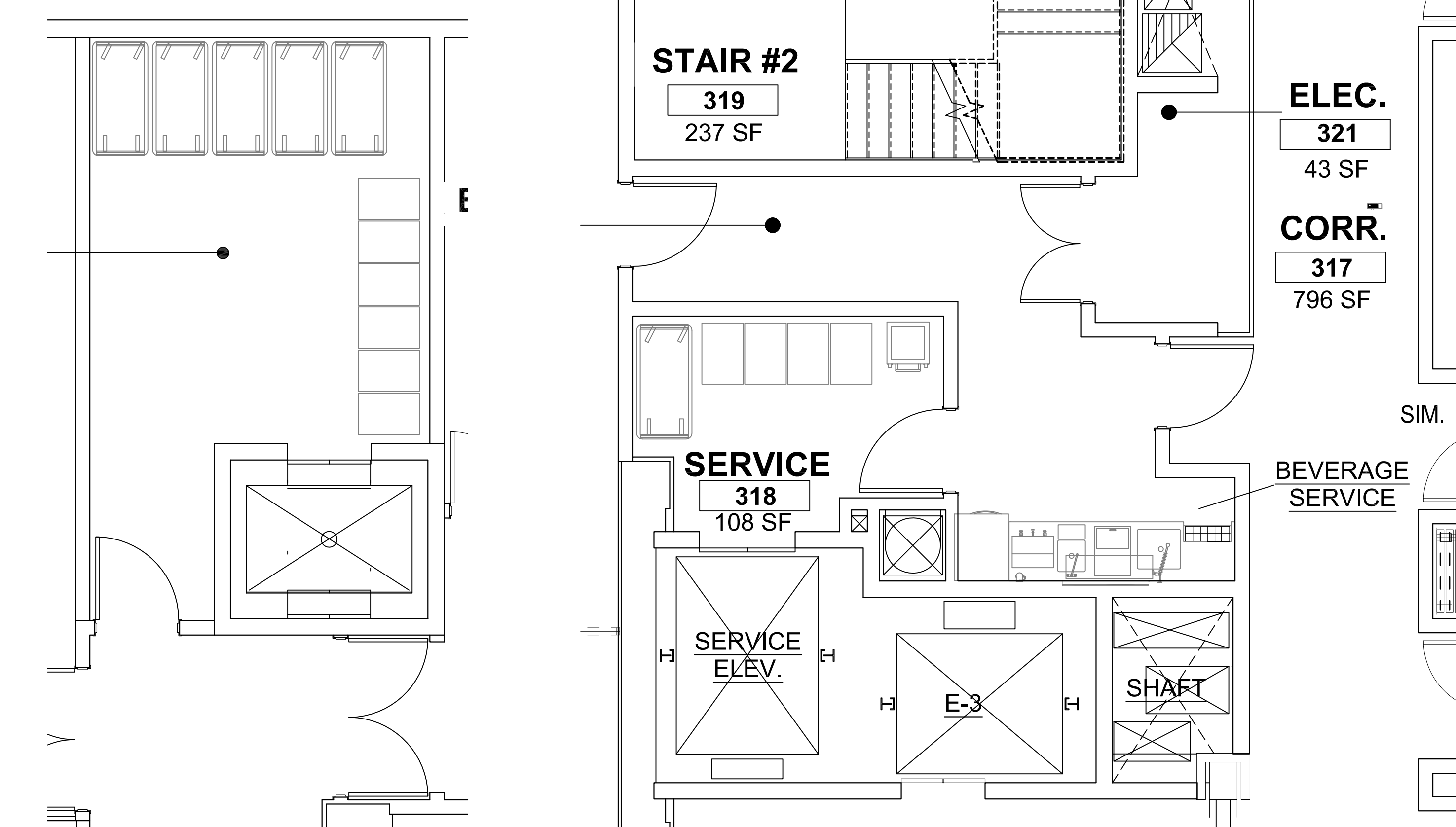
SECTION THRU WALK-IN COMMON WALL

SCALE: NONE



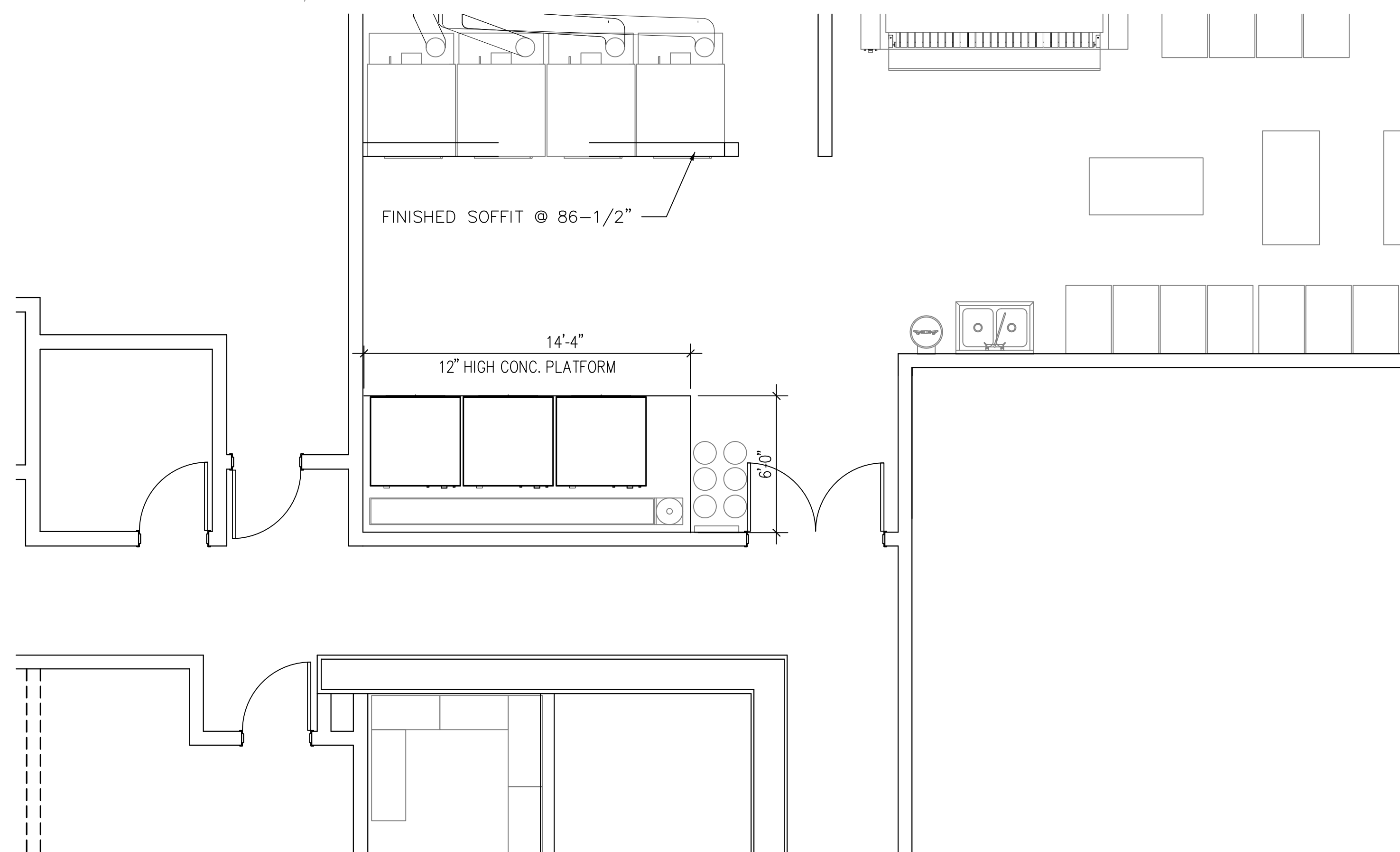
SECTION THRU FLOOR TROUGH

SCALE: NONE



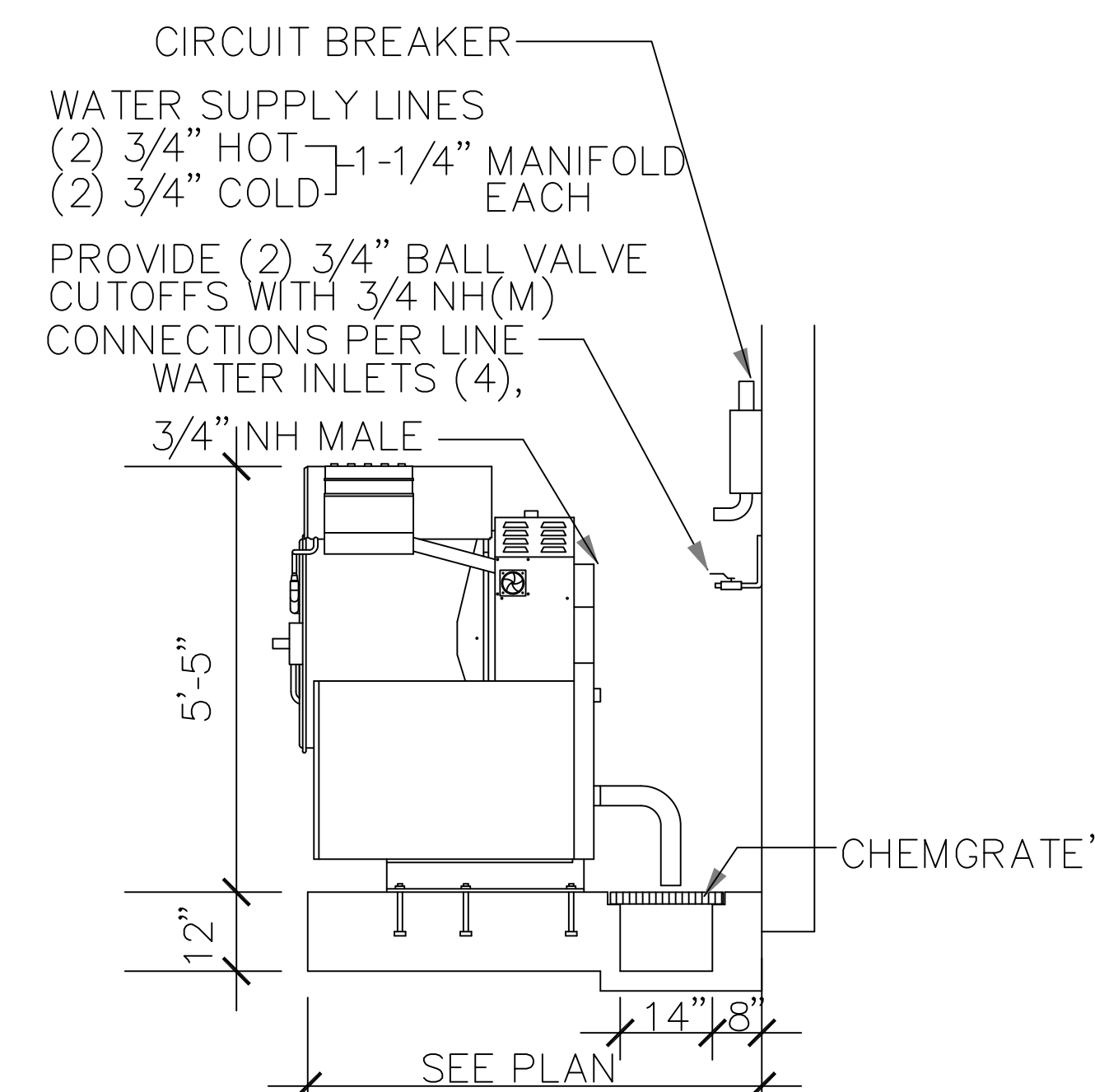
THIRD FLOOR BANQUET SERVICE EQUIPENT PLAN

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



BASEMENT MAIN LAUNDRY PLAN

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



SECTION THRU FLOOR TROUGH

SCALE: NONE



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mstory1@verizon.net P: 909 338 0233
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REVISIONS:
PLAN CHECK CORRECTIONS 2/28/14

PROJECT:

COURTYARD
Residence Inn
MARRIOTT RESIDENCE INN
- COURTYARD @ LUHRS
A Development of - LUHRS CM, LLC
Phoenix, Arizona

DRAWN: Mike Story

CHECKED: SWM

DATE: 08/22/14

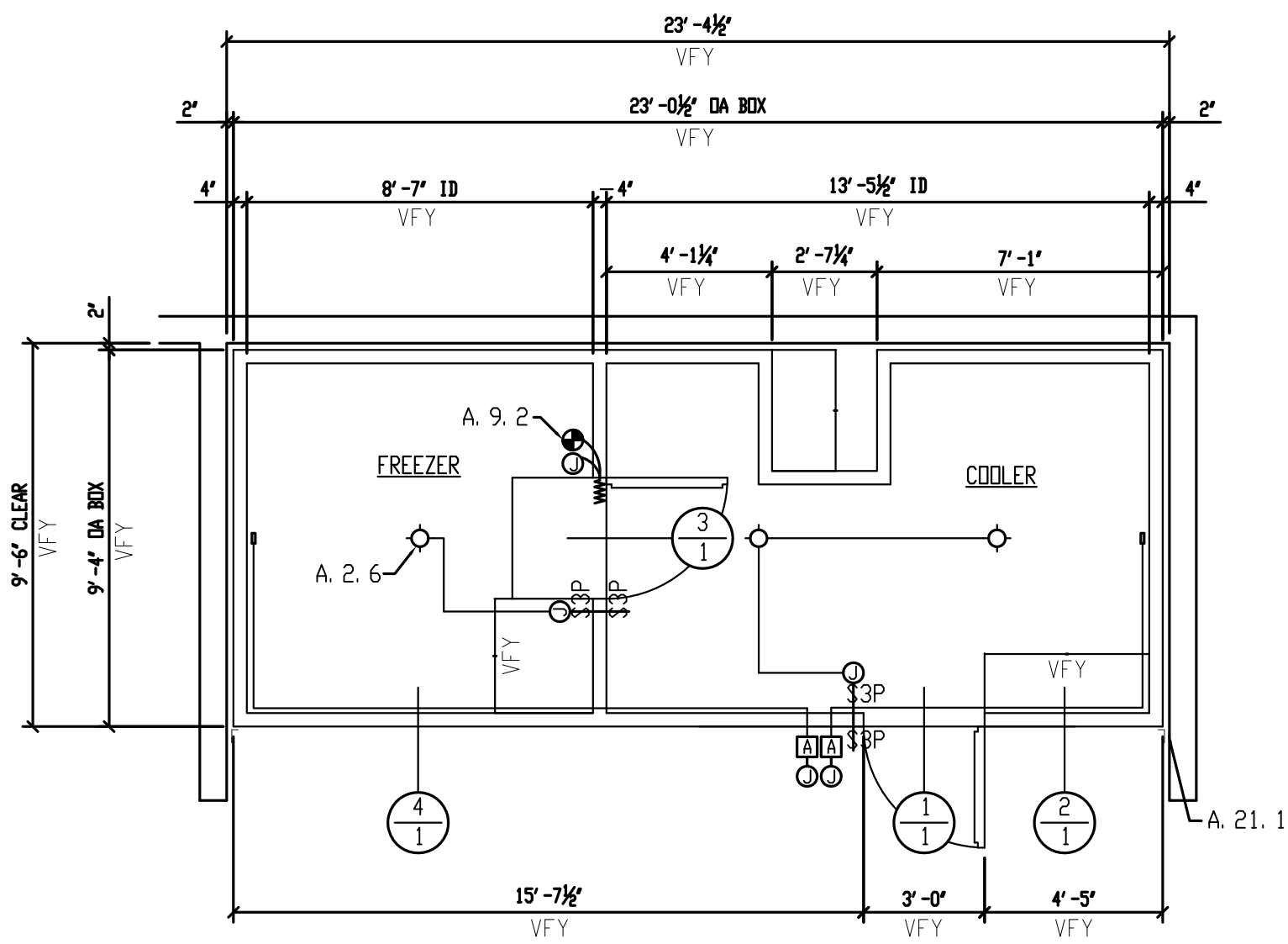
PROJECT NO: 12-1601

SHEET TITLE:
**FOODSERVICE
& LAUNDRY BLDG.
CONDITIONS PLAN**

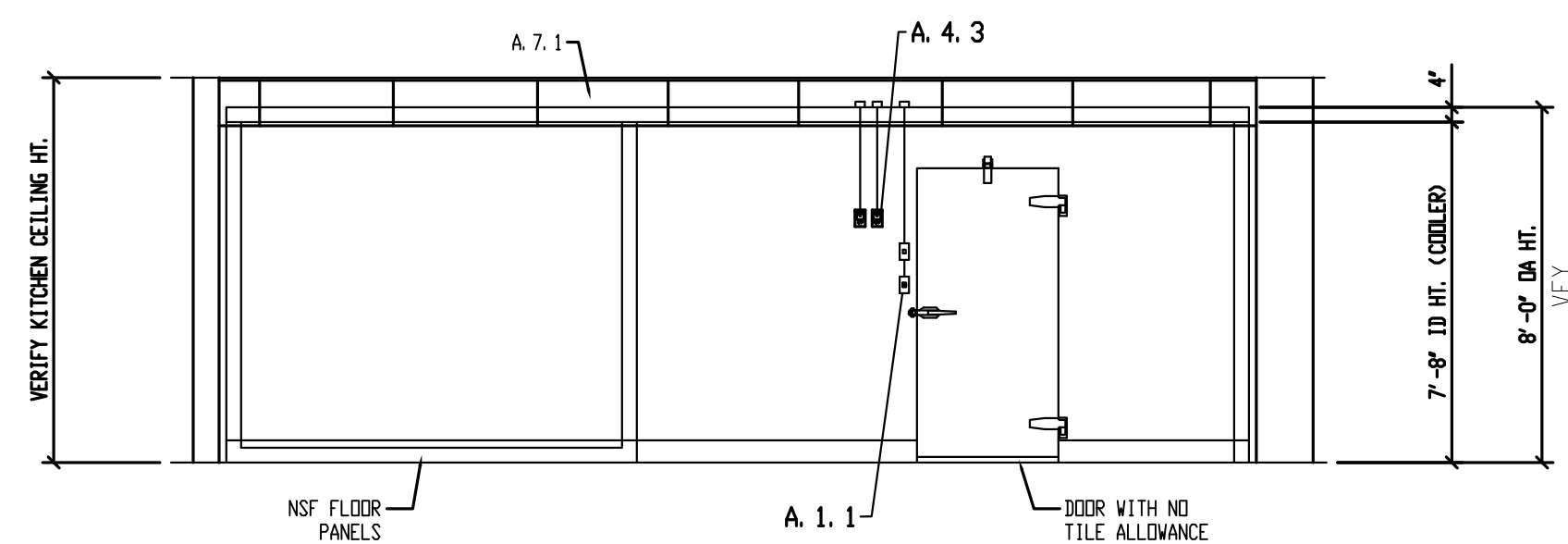
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FS&L-8

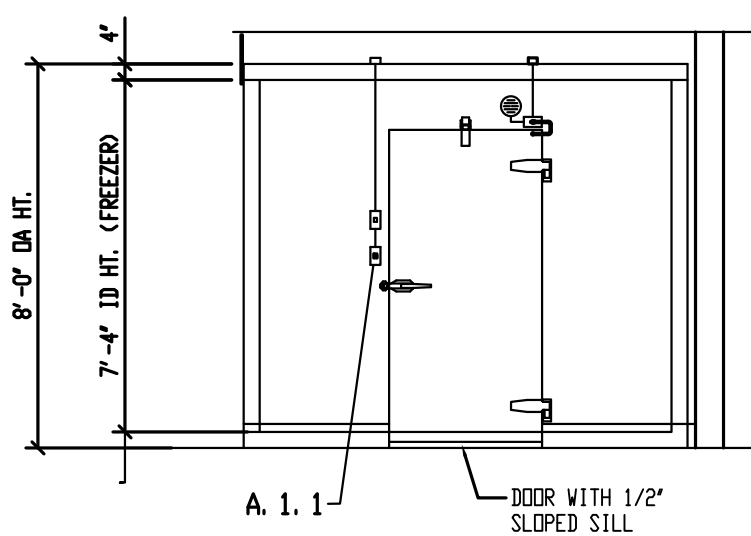
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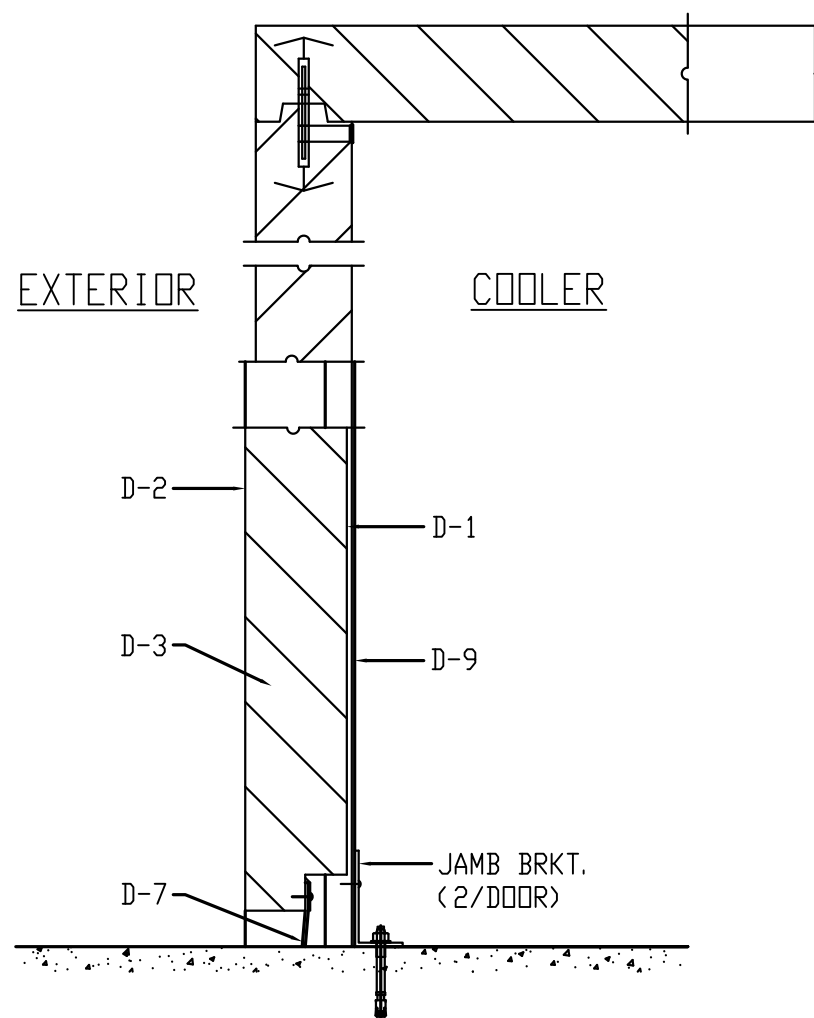
PLAN VIEW
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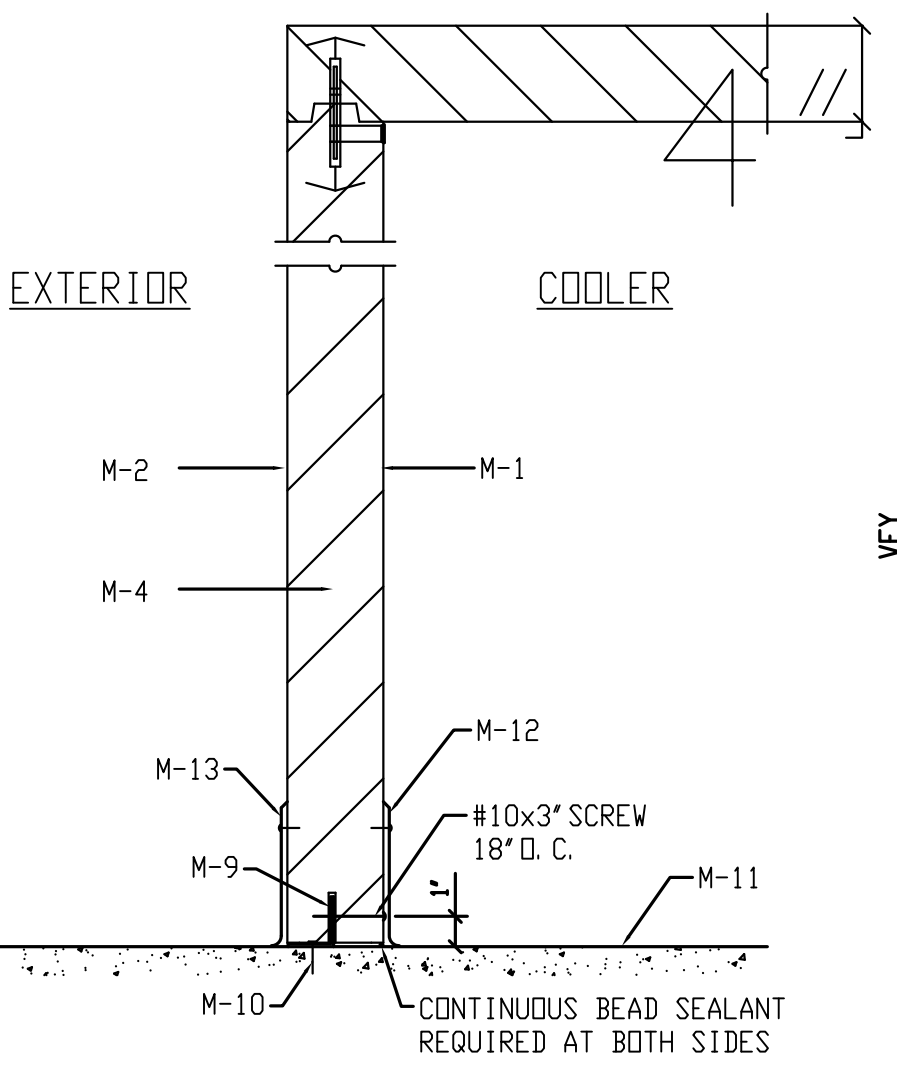
FRONT ELEVATION
1/4"=1'-0"



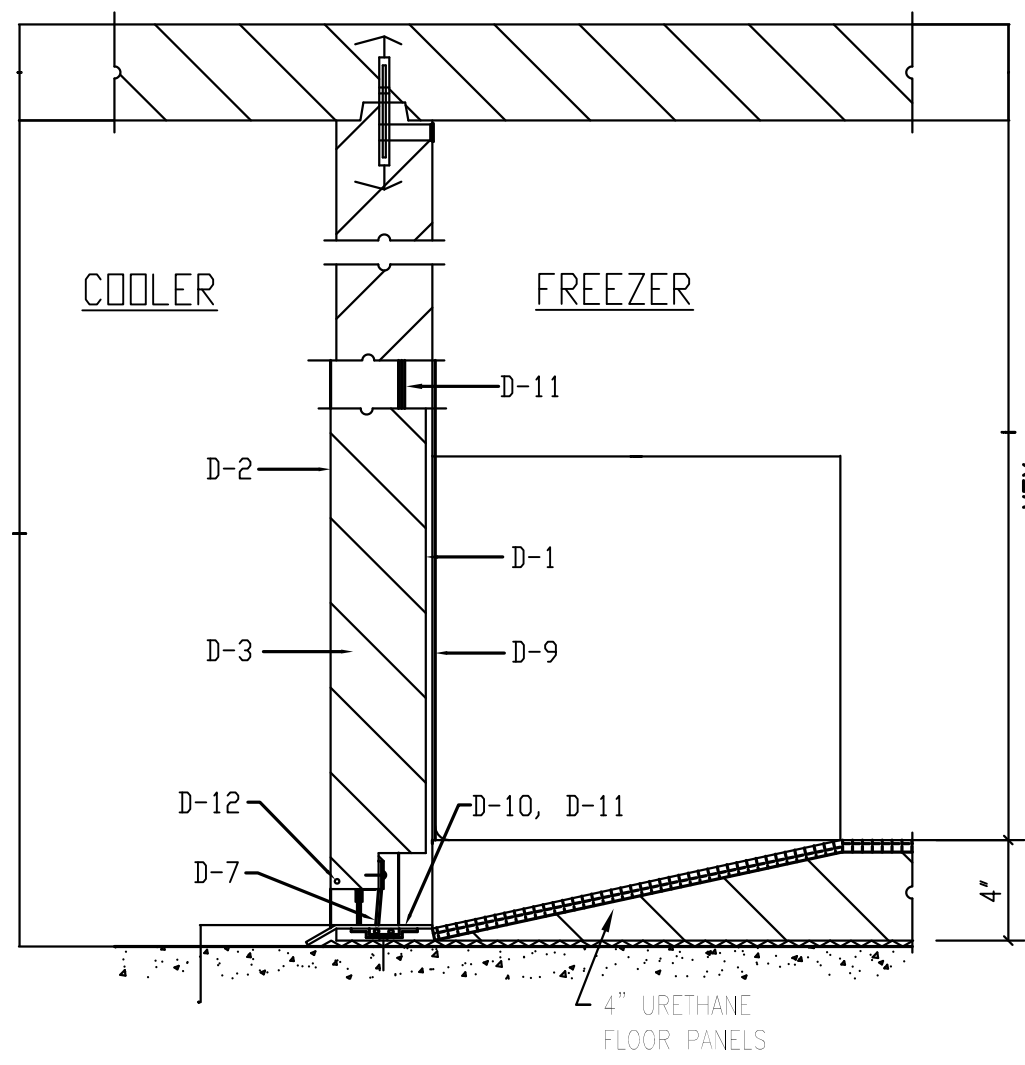
INTERIOR ELEVATION
1/4"=1'-0"



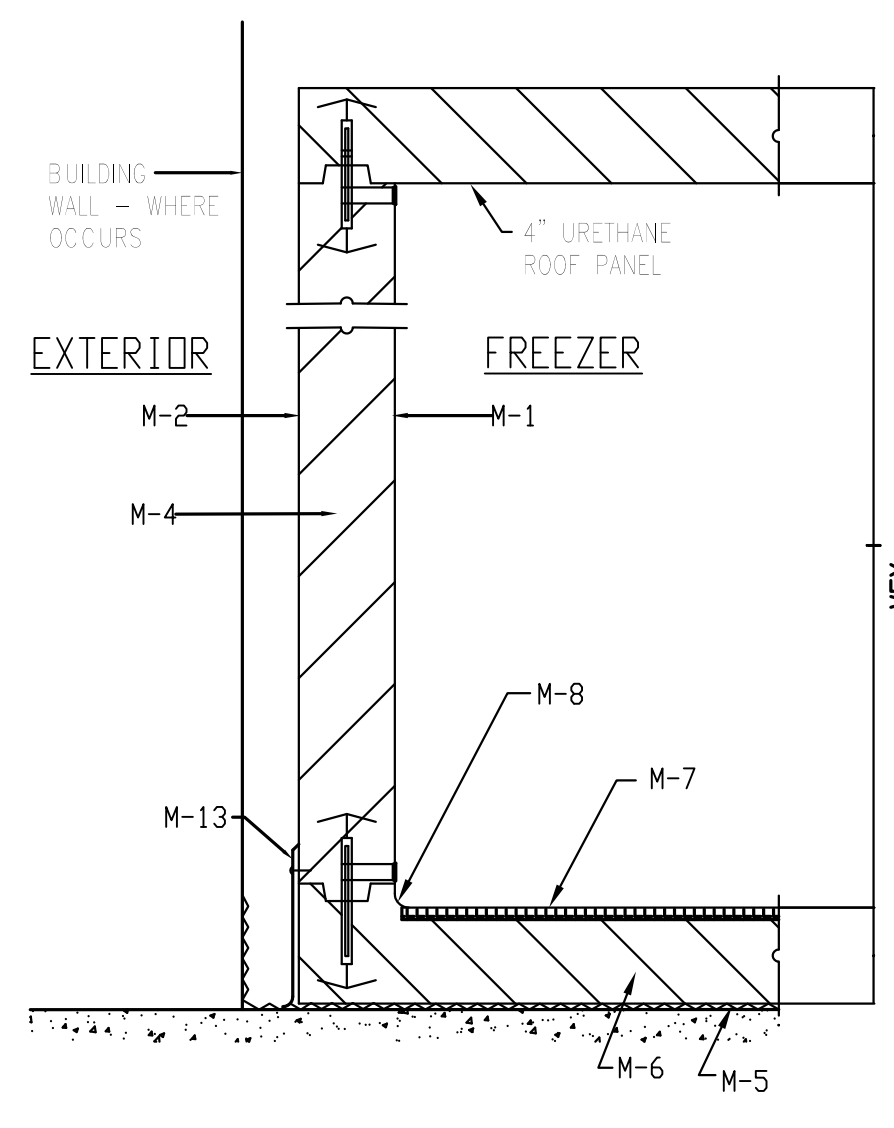
SECTION
(@ DOOR) 1-1/2" = 1'-0" 1



SECTION
(@ WALL) 1-1/2" = 1'-0" 2



SECTION
(@ DOOR) 1-1/2" = 1'-0" 3



SECTION
(@ WALL) 1-1/2" = 1'-0" 4

MATERIAL LIST		CONSULTANT: MIKE STORY	
MARRIOTT		LOCATION: TBD	
SYM.	ITEM	DESCRIPTION	QTY.
PANEL MATERIAL LIST			
M-1	INTERIOR WALL FACING	.040" STUCCO EMBOSSED ALUMINUM, 5052 H-34	
M-1C	INTERIOR CEILING FACING	.040" FLAT ALUMINUM WITH WHITE ACRYLIC FINISH	
M-2	EXPOSED EXTERIOR FACING	.040" STUCCO EMBOSSED ALUMINUM, 5052 H-34	
M-3	UNEXPOSED EXTERIOR FACING	24 GA GALVANIZED STEEL, A563 G-90	
M-4	PANEL INSULATION	4" URETHANE, CLASS 1	
FLOOR PANELS @ FREEZER			
M-5	SUBFLOOR MEMBRANE	6 MIL. VISQUEEN	
M-6	FLOOR INSULATION	4" URETHANE, CLASS 1	
M-7	WEARING FLOOR	.100" SMOOTH ALUMINUM	
M-8	INTERIOR BASE	INTEGRAL 1/2" NSF RADIUS	
FLOORLESS @ COOLER			
M-9	FLOOR TRACK	20 GA GALVANIZED STEEL 2"x2" ANGLE	
M-10	ANCHOR PIN	HILTI X-DNI DRIVE PINS, TYP. 23" O.C.	
M-11	WEARING FLOOR	FINISH BY G.C.	
M-12	INTERIOR BASE	6" HIGH, .063" SMOOTH ALUMINUM WITH 1/2" RADIUS	
M-13	EXTERIOR BASE	6" HIGH, .063" SMOOTH ALUMINUM WITH 1/2" RADIUS	
S-20 COOLER & H-20 FREEZER DOOR (3'-0" WIC x 6'-6" HIC)			
D-1	INTERIOR METAL FACING	.040" STUCCO EMBOSSED ALUMINUM, 5052 H-34	
D-2	EXTERIOR METAL FACING	.040" STUCCO EMBOSSED ALUMINUM, 5052 H-34	
D-3	DOOR INSULATION	4" URETHANE, CLASS 1	
D-4	LATCH	KASIN #58C CHROME FINISH CYLINDER LOCKING LATCH WITH #481 SAFETY INSIDE RELEASE PUSH HANDLE	
D-5	DOOR CLOSER	KASIN #1091 SPRING ACTION SNUGGER	
D-6	HINGE (2/DOOR)	CAN-LIFT KASIN #1245, CHROME FINISH	
D-7	ADJUSTABLE WIPER	NEOPRENE W/STAINLESS STEEL RETAINER, DUAL @ FZR	
D-8	DOOR GASKET	EXTRUDED POLYVINYL CHLORIDE W/MAGNETIC CORE	
D-9	JAMB METAL FACING	20 GA STAINLESS STEEL (TYPE 430)	
D-10	REMOVABLE SILL PLATE	1/8" STAINLESS STEEL, TYPE 304 #2B	
D-11	JAMB & SILL HEATER ASSY.	120 VOLT 230 WATT CIRCUIT W/THERMOSTAT @ FRZ	
D-12	DOOR PERIMETER HEATER	120 VOLT 230 WATT CIRCUIT W/THERMOSTAT @ FRZ	
ACCESSORY MATERIAL LIST			
A. 1. 1	LIGHT SWITCH	INT. & EXT. 3-WAY PRESSWITCH W/PILOT LIGHTS	02
A. 2. 6	LIGHT FIXTURE	KASIN #1806 VAPOR-PROOF COMPACT FLUORESCENT FIXTURE W/GU-24 BASE, 120VAC (FURNISHED LOOSE)	03
A. 4. 3	DIGITAL THERMOMETER AND TEMPERATURE ALARM	CONTROL PRODUCTS #TAL-2000D-24 HI/LOW ALARM WITH AUDIO-VISUAL NOTIFICATION, TRANSFORMER, N/O N/C DRY CONTACTS & STANDARD SENSOR LINE	02
A. 6. 1	TRIM	MATCHING METAL ANGLE	02
A. 7. 1	CLOSURE PANELS	MATCHING METAL PANELS, RAIL & TRACK	23
A. 9. 2	HEATED VACUUM VENT #FZR	KASIN #1830 2-WAY HEATED VALVE (120V, 25W)	01
GENERAL NOTES			
1. TO MAINTAIN NSF CERTIFICATION, A NSF CERTIFIED COVE BASE MUST BE INSTALLED.			
2. WIRING & INSTALLATION OF FIXTURES AND POWER CONNECTIONS BY JOBSITE ELECTRICIAN.			
3. ALL DIMENSIONS MUST BE FIELD VERIFIED PRIOR TO FABRICATION OF COLD STORAGE ROOMS.			
4. MUST INITIAL OR INDICATE DIMENSION CHANE AT ALL " VFY" NOTATIONS.			
VERIFIED BY:		DATE:	

RMU COLD STORAGE ROOMS - GROUND FLOOR MARRIOTT TBD CONSULTANT: MIKE STORY <i>Refrigerator Manufacturers, LLC.</i> 17018 EDWARDS RD. CERRITOS, CA 90703-2422 (562) 926-2006		COURTESY: 913-14 APPROVAL NO. LA111-01-110 CLASS 1 - INSULATED PANEL COMPLIES WITH FEDERAL ENERGY INDEPENDENCE AND SECURITY ACT OF 2007 USTC, NSF, UL 1/4" OF URETHANE INSULATION REQUIRED FOR ALL PANELS STATE OF CALIFORNIA 09-16-13 1 of 3 AS NOTED 12/13/13 03/10/14
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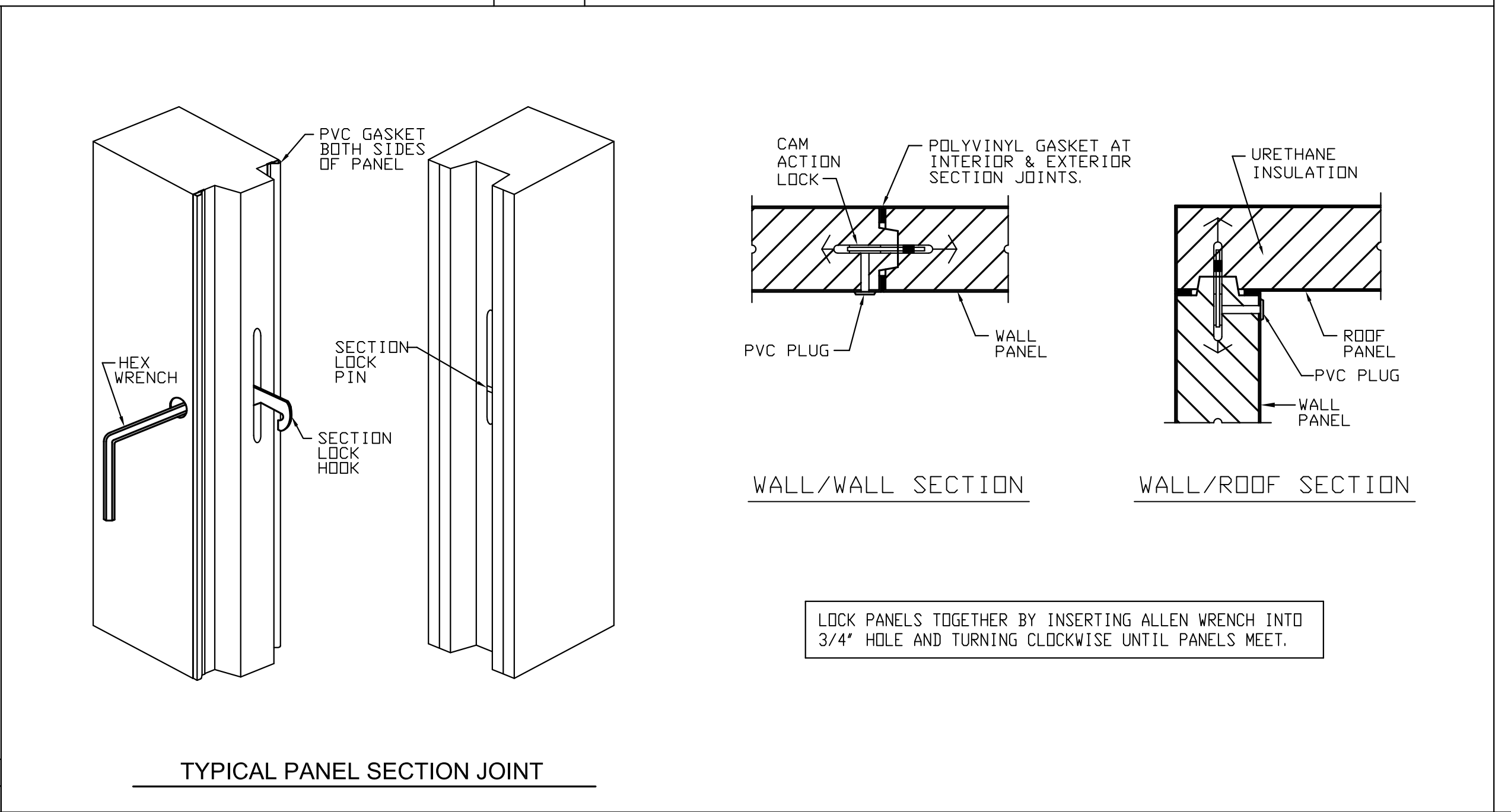
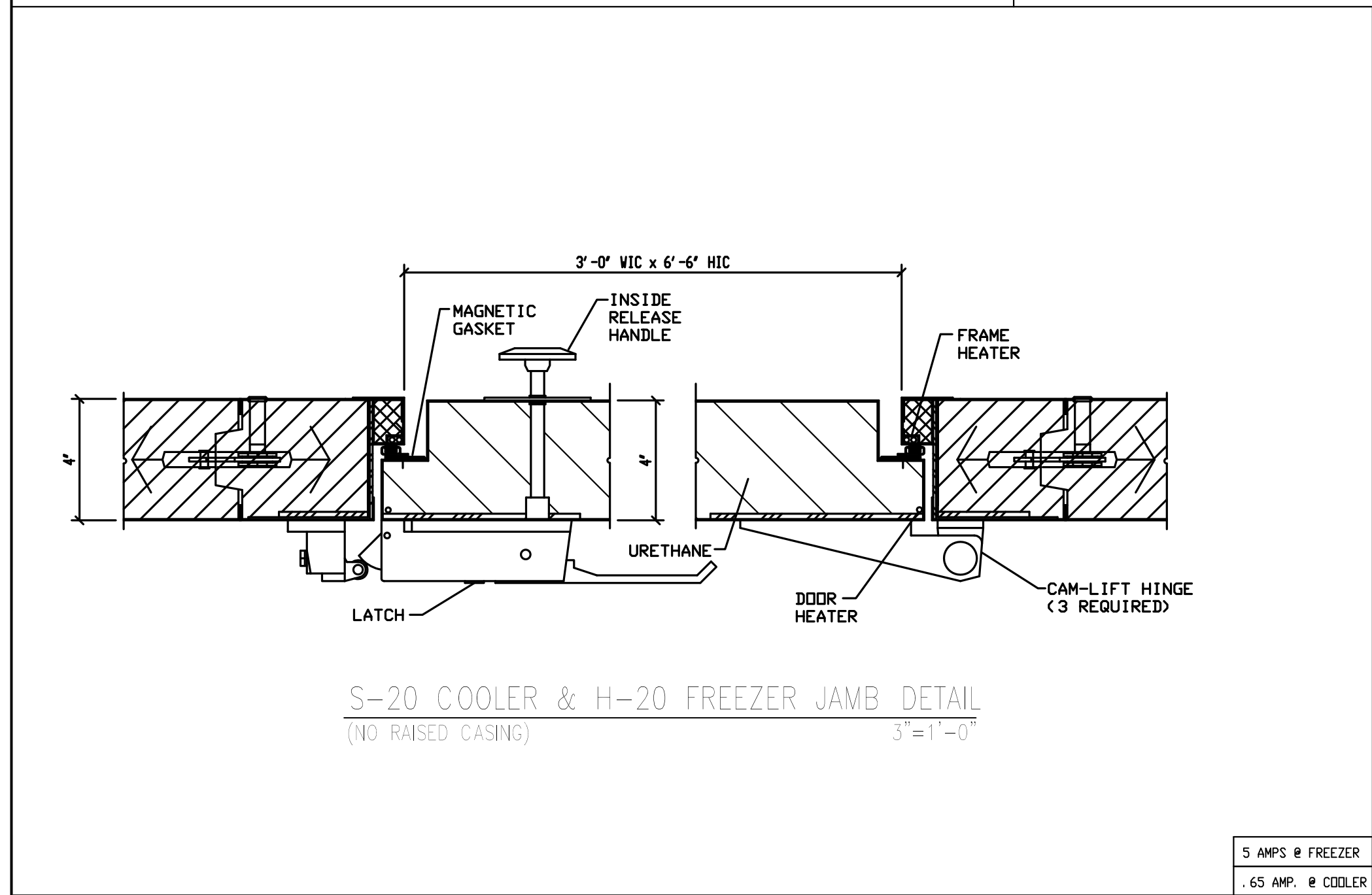
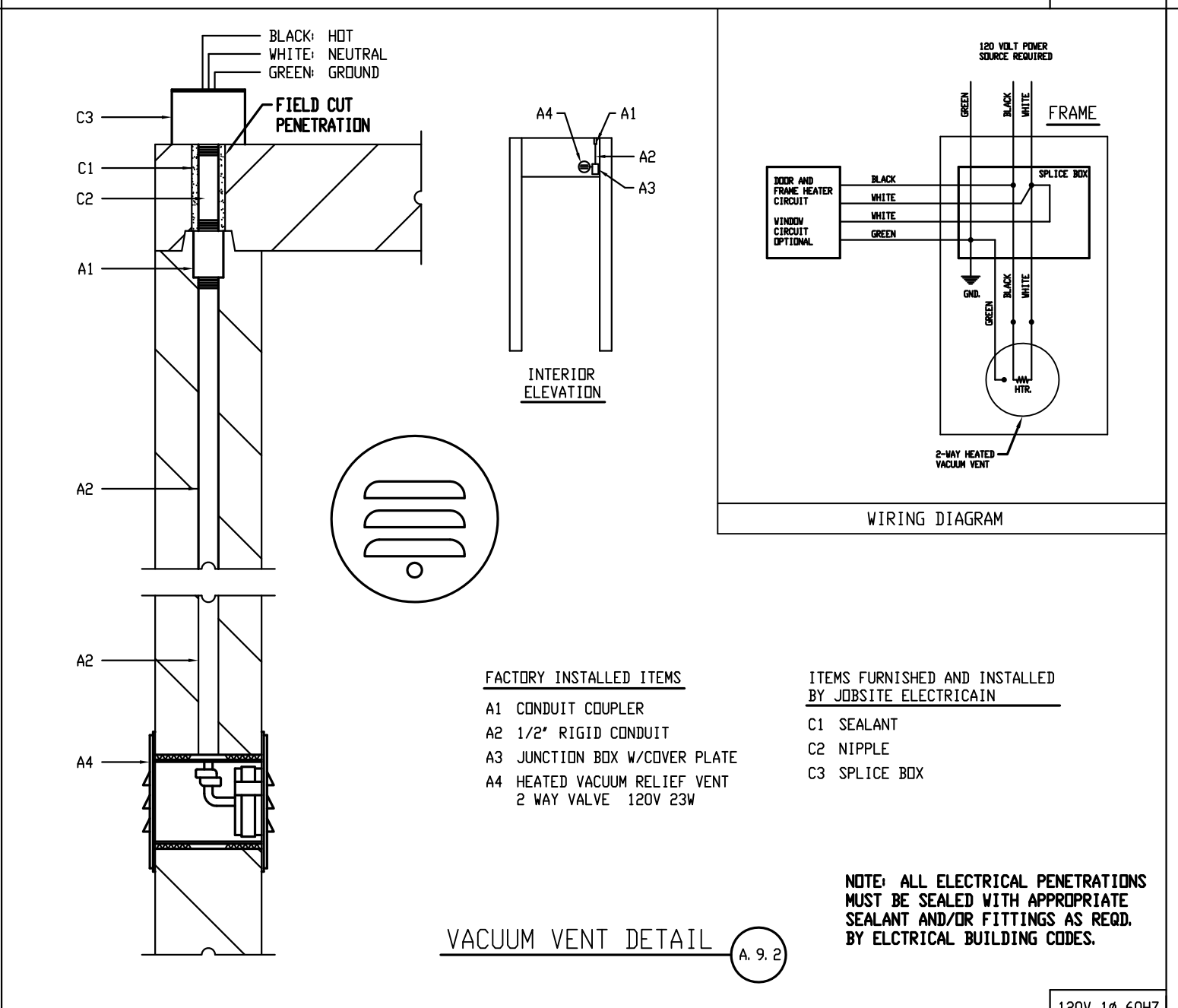
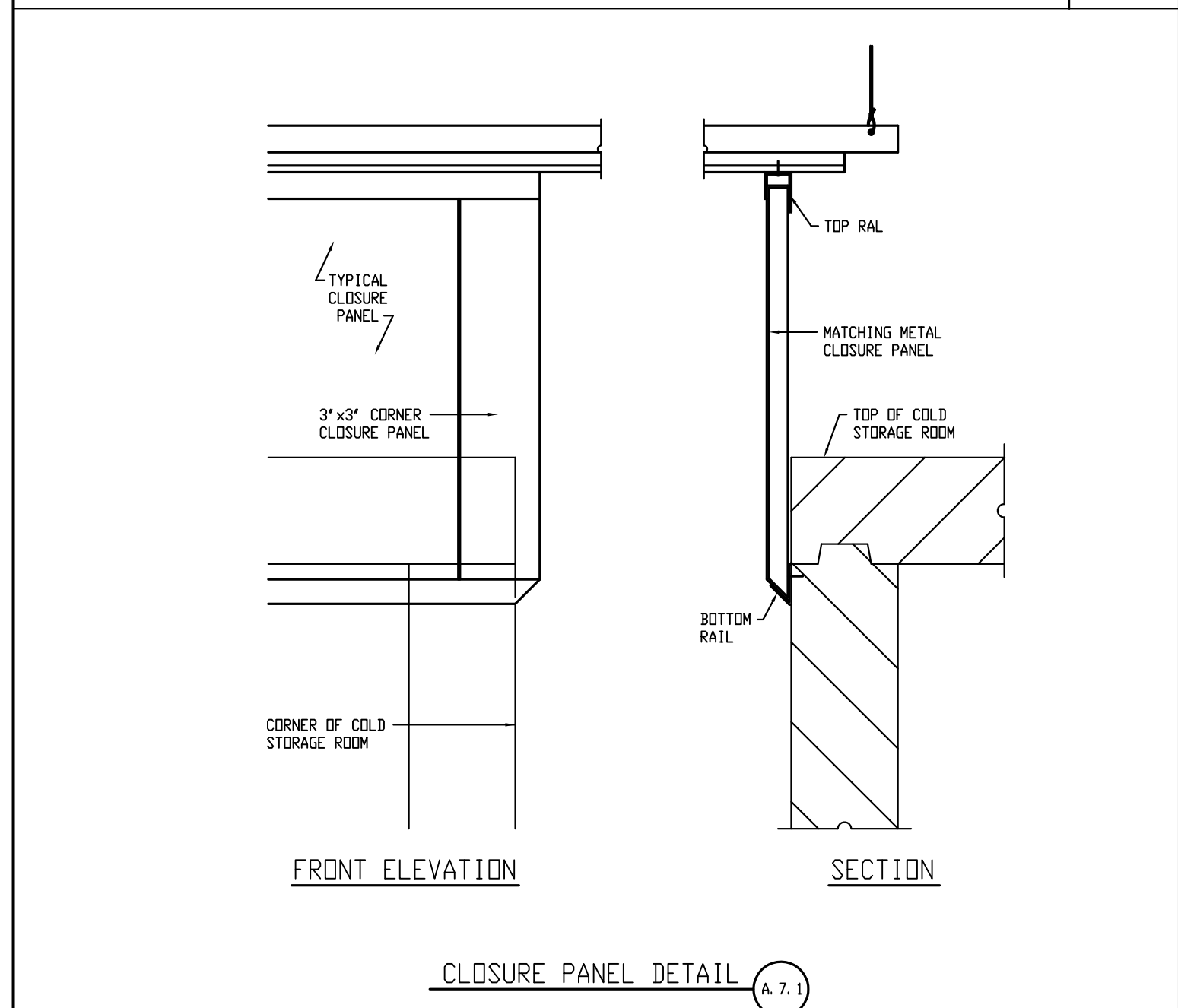
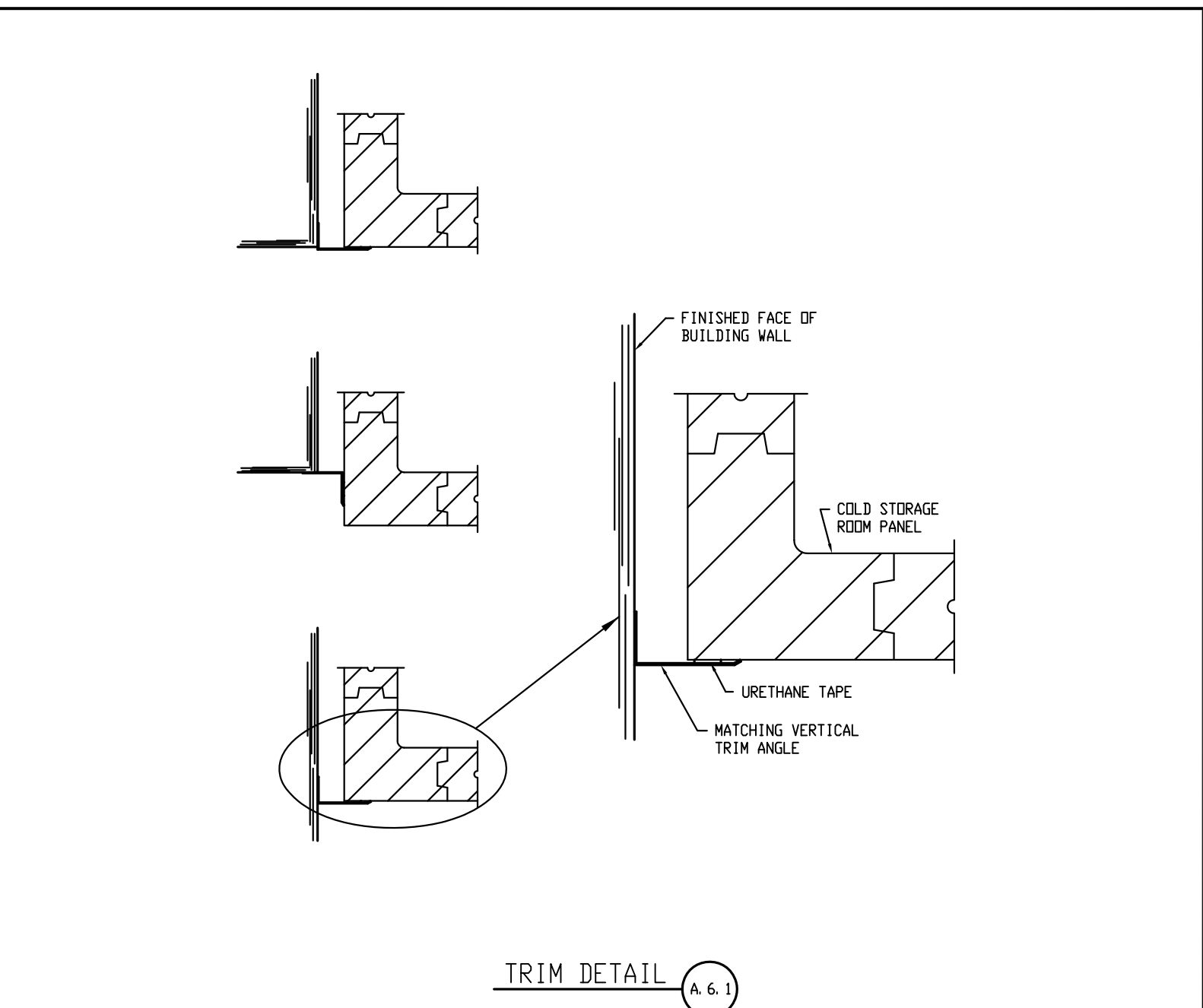
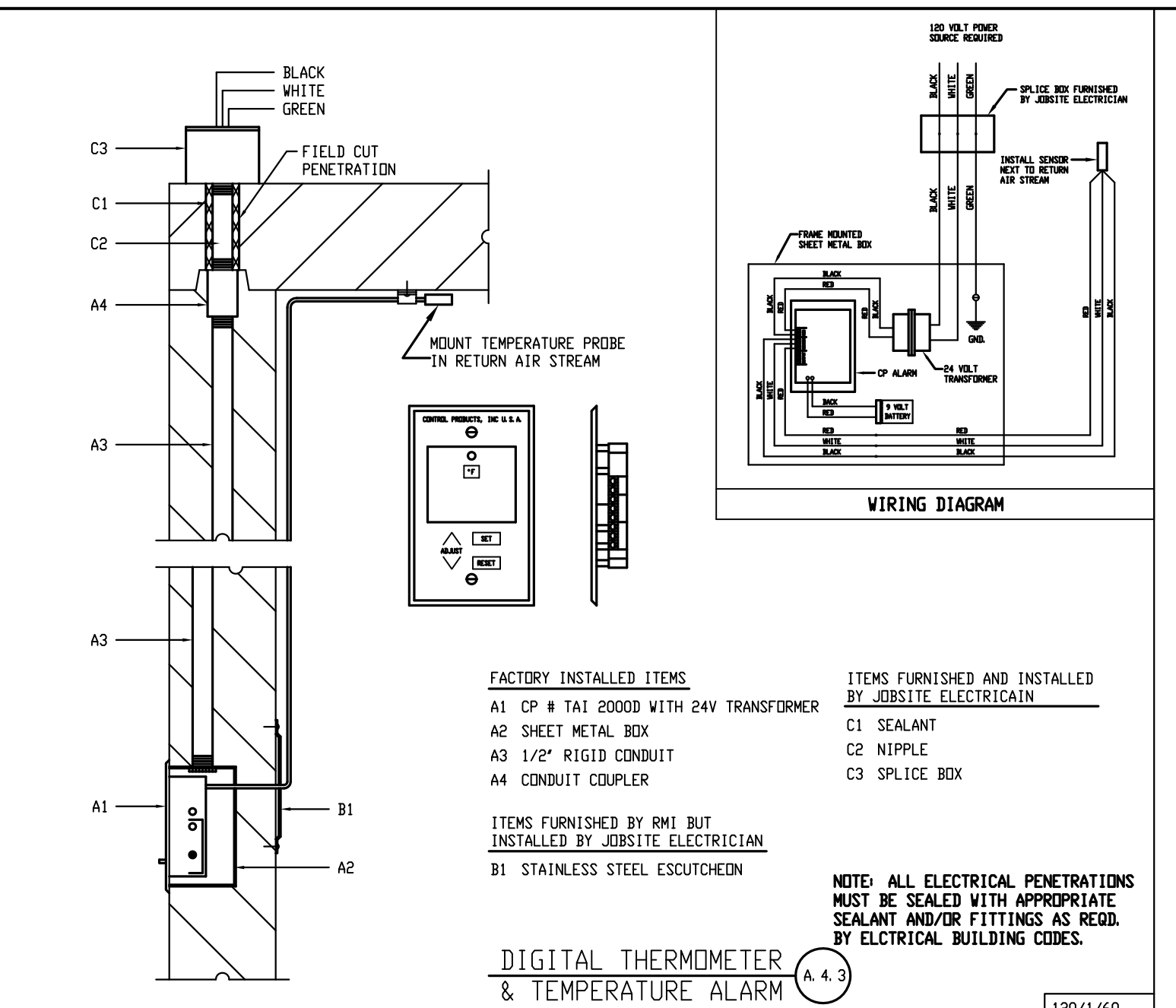
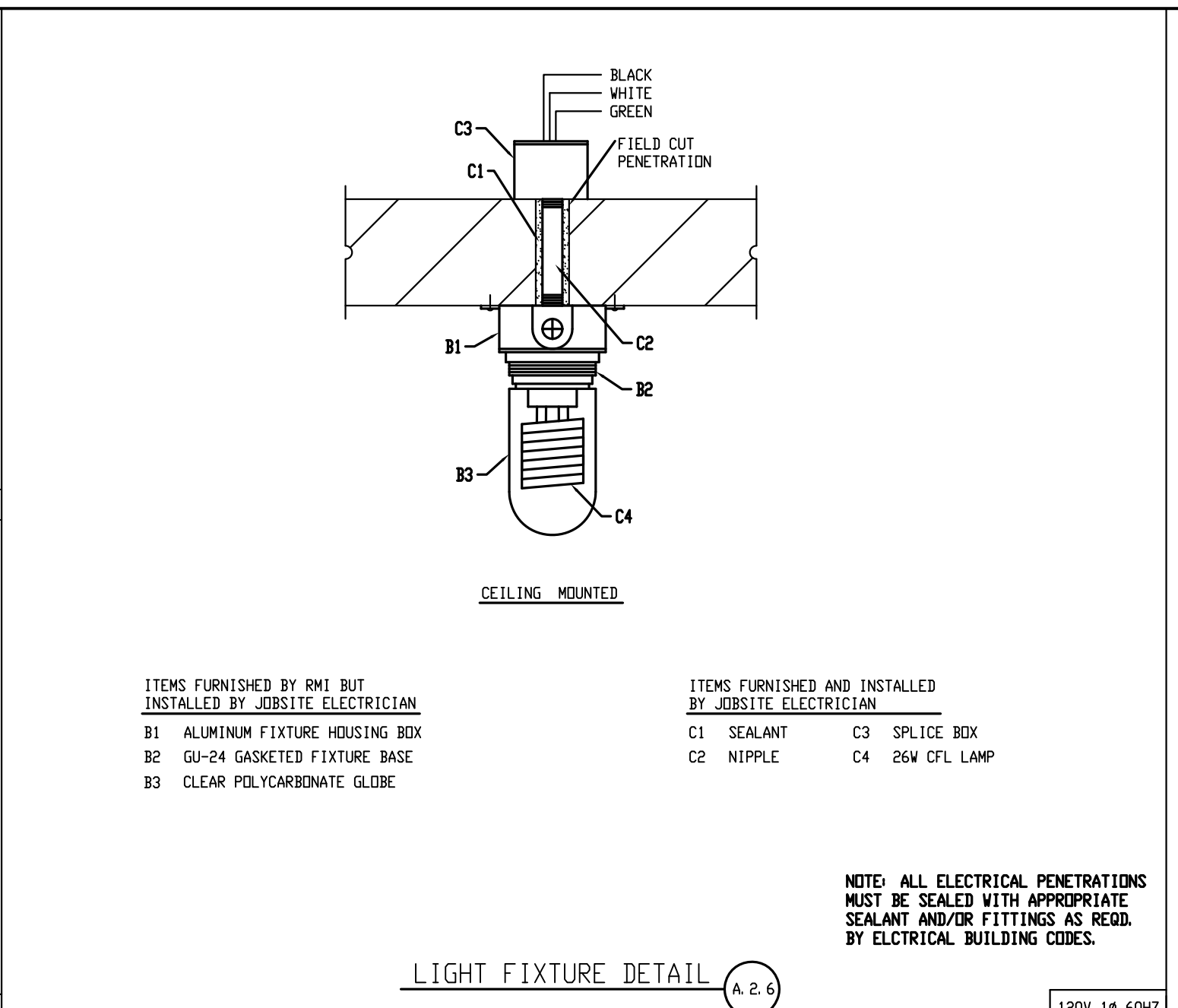
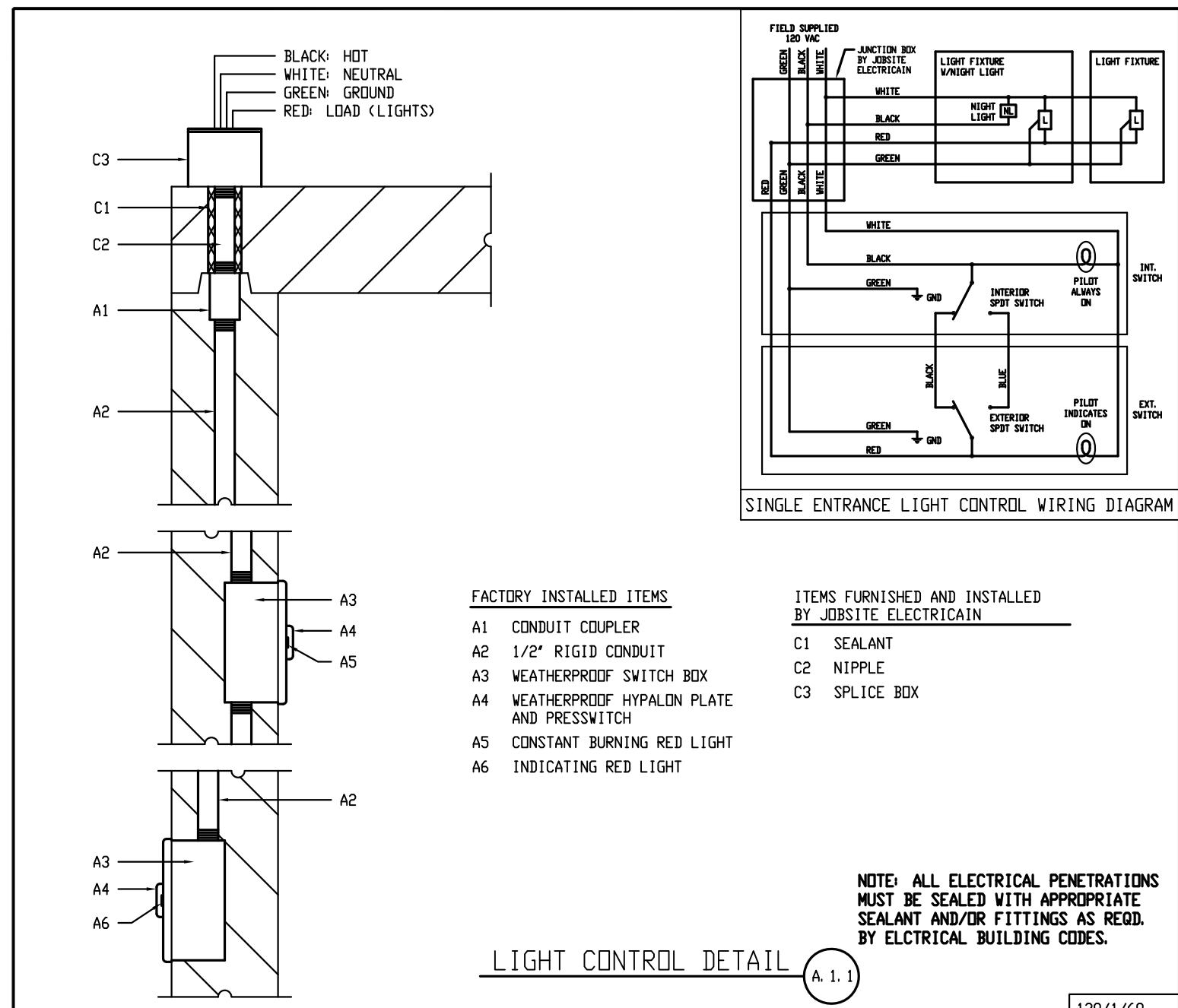
REVISIONS:
PLAN CHECK CORRECTIONS 2/28/14

PROJECT:
COURTYARD
Residence Inn
MARRIOTT RESIDENCE INN - COURTYARD @ LUHS
A Development of - LUHS CM, LLC
Phoenix, Arizona

DRAWN: Mike Story
CHECKED: SWM
DATE: 08/22/14
PROJECT NO.: 12-1501

SHEET TITLE:
FOODSERVICE COLD STORAGE ROOMS 1 OF 3

SHEET NO.:
FS&L-10



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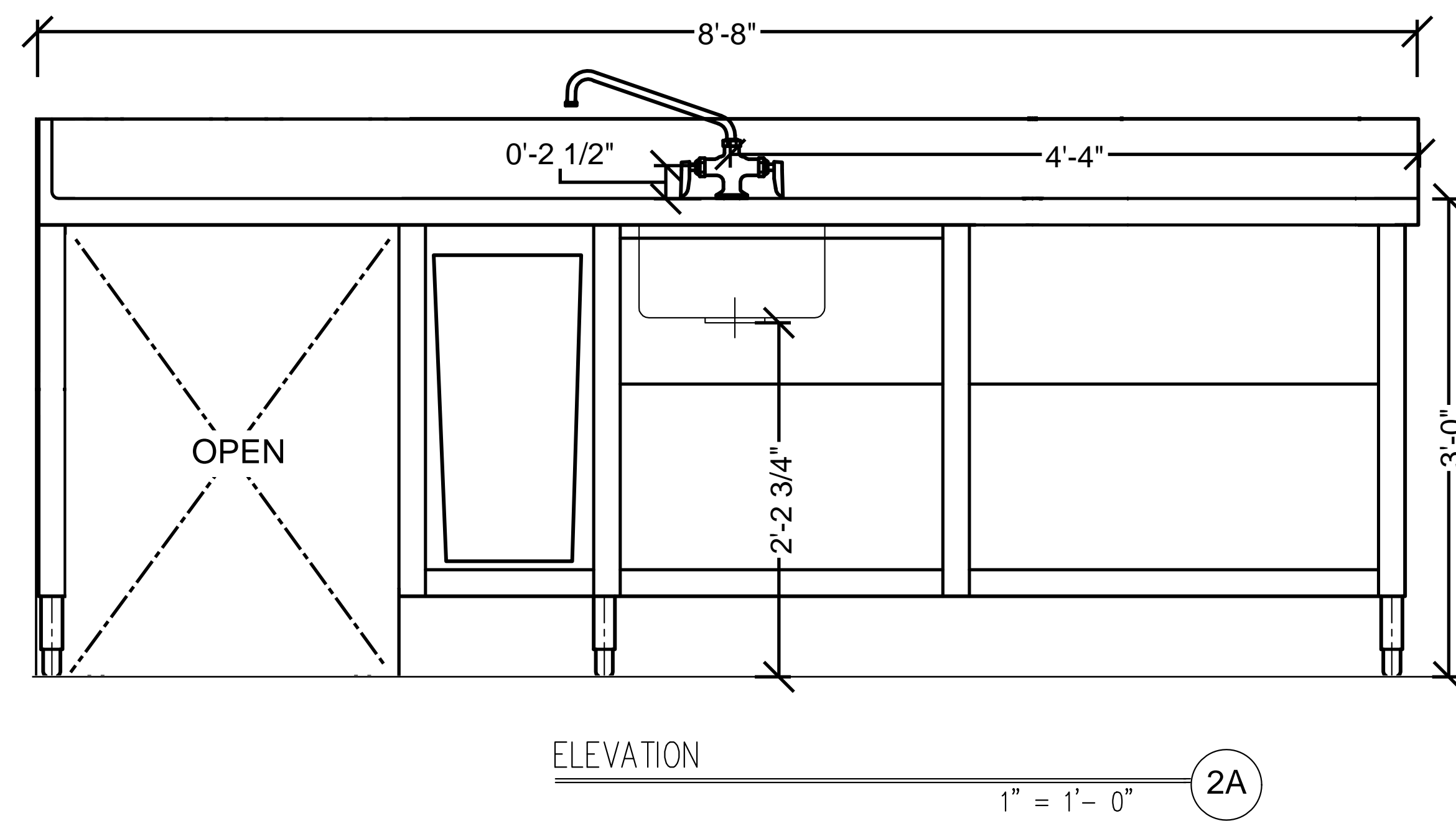
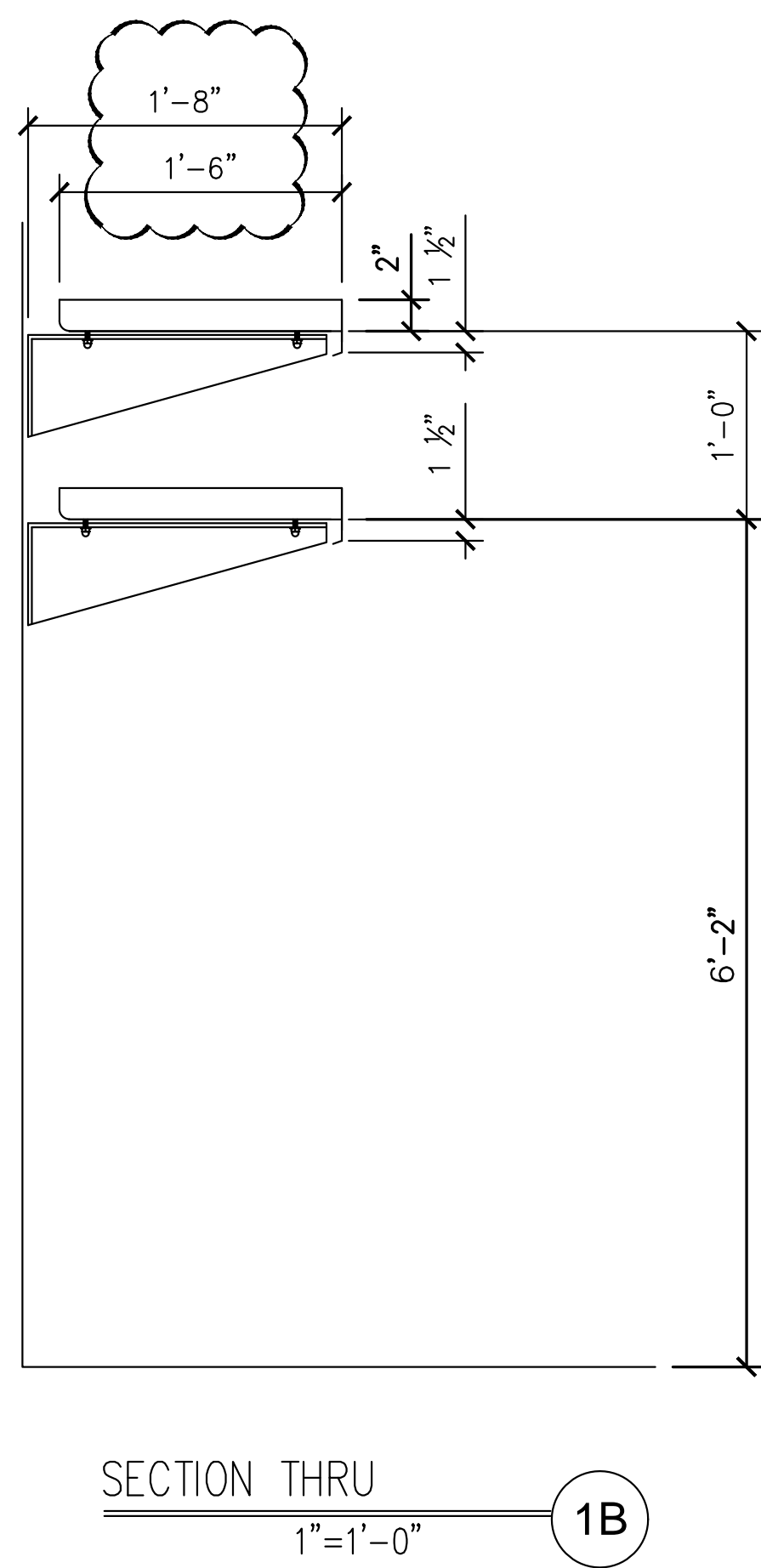
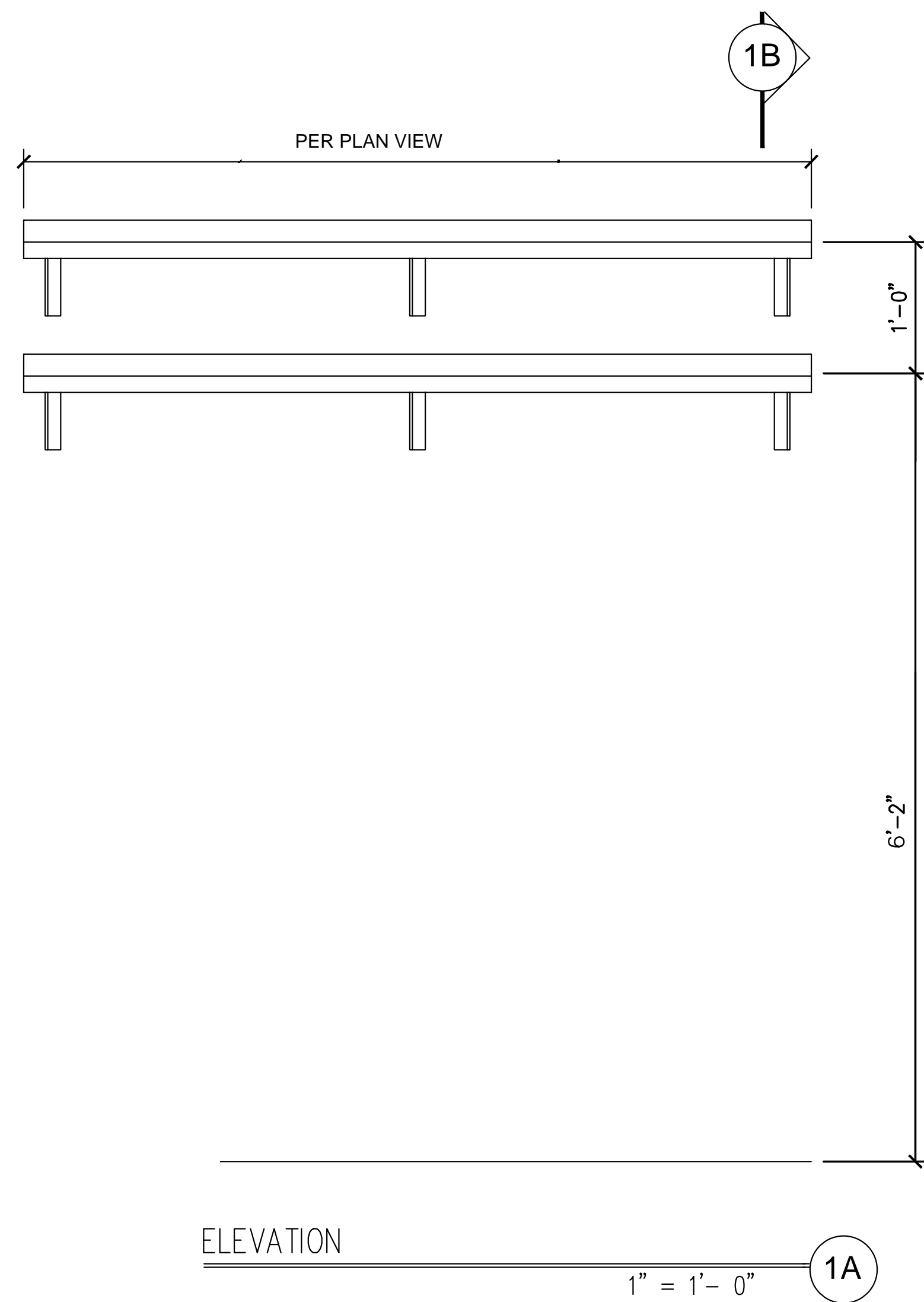
REVISIONS:
PLAN CHECK CORRECTIONS 2/28/14

PROJECT:
MARRIOTT RESIDENCE INN
- COURTYARD @ LUHRS
A Development of - LUHRS CM, LLC
Phoenix, Arizona

DRAWN: Mike Story
CHECKED: SWM
DATE: 08/22/14

PROJECT NO.: 12-1601
SHEET TITLE:
**FOODSERVICE
COLD STORAGE
ROOMS 2 OF 3**

SHEET NO.:
FS&L-11



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C: 909 534 3019

REVISIONS:
△ PLAN CHECK CORRECTIONS 2/28/14

PROJECT:



**MARriott RESIDENCE INN
- COURTYARD @ LUHRS**
A Development of - LUHRS CM, LLC
Phoenix, Arizona

DRAWN: Mike Story

CHECKED: SWM

DATE: 08/22/14

PROJECT NO.: 12-1501

SHEET TITLE:
**FOODSERVICE
SHELVING**

SHEET NO.:

FS&L-13