

EQUIPMENT SCHEDULE																						
Item No	Qty	Equipment Category	Manufacturer	Model Number	Amps	KW	HP	Volts	Phase	Cycle	Direct Plug	NEMA	Electrical Amp (in)	Cold Water Size (in)	Hot Water Size (in)	Hot Water GPM	Direct Plug Size (in)	Drain Size (in)	Drain Size (in)	MBTUH	Equipment Remarks	
1	1	Sink, Mop	Turbo Air	TSB-1-N										.50		.50						
2	1	Faucet, Service Sink	Fisher	8253										0.5		0.5						
3	1	Shelf, Wall Mount Chemical	Advance Tabco	K-245																		
4	1	Air Curtain, Unheated	Mars Air Systems	STD236-1U*	5.1		0.5	115	1	60	X						1.5					
5	1	Display Case, Refrigerated	Cooler Depot	LGD-1300H	3.4			115	1	60	X	5-15P	6									
6	1	Display Case, Refrigerated	Cooler Depot	GDM-69B	3.4			115	1	60	X	5-15P	6									
7	3	Display Case, Frozen	Cooler Depot	SD1.9L3-HC	15.0			208	1	60			6									
8	1	Shelving, Wire	Quantum Foodservice	2448C																		
9	1	Rack, Dunnage	Channel Manufacturing	ADR2048																		
10	1	Lockers	GSW	ELS-60R																		
11	1	Cash register	By Owner																			
12	1	Gondolas	By Owner																			
13	1	Desk	By Owner	Custom																		
14	1	Office Chair	By Owner	Custom																		
15	1	File Cabinet	By Owner	Custom																		
16	1	Refrigerator, Reach-In, Glass Door	Atosa USA	MCF8723GR	3.2		0.2	115	1	60												
17	1	Refrigerator, Reach-In, Glass Door	Atosa USA	MCF8724GR	4.2		0.2	115	1	60												

ALL EQUIPMENT TO BE ANSI, ETL, NSF UL, AGA, ITS, EPH, OR CSA APPROVED

1. All walls and ceilings shall be smooth, nonabsorbent, easily cleanable and light in color.
2. Floors shall be Health Department approved nonporous material with an integral 6" high covered base at vertical surface.
3. All equipment is to be either sealed to walls and masonry base or on 6" legs or on casters and N.S.F. approved to facilitate easy cleaning.
4. All storage shelves are to be wire, commercial quality and N.S.F. approved and be installed at 6" off the floor.
5. General contractor shall install all plumbing line and electrical conduits at least 6" above the floor and at least 1' away from walls (where applicable) and none of the above are to cross aisle ways.
6. Kitchen shall be well lighted , 20 foot-candles (216lux) of light measured 30" above the floor for all food preparation, manufacturing, packing, processing and clean up area.
7. All equipment shall be manufactured and installed to conform with N.S.F. standards.
8. General contractor to call for Health Department inspection at least 3 days prior to opening store as store is not to be opened without a final inspection and approval.

Finish Schedule									
AREA	FLOOR	COVE BASE	WALL FINISHES	CEILING					
	Concrete Sealed 6" Slimfoot Ceramic Base	Quarry Tile 6" Cove Base	Ceramic Tile 6" Cove Base	Acrylic Sealed 6" Base	Epoxy Coated 6" Cove Base	vinyl Sheeting 6" base Roll-up	Carpeting	Quarry Tile 6" Cove Base 6" High 3/8" Radius	Slinfoot Ceramic Base 6" High 3/8" Radius
								Ceramic Tile Base 6" High 3/8" Radius	
								Drywall Painted	
								2 Coats LT. Color Enamel	
								Fiberglass reinforced Paneling	
								Ceramic Tile Wainscot	
								Decorative Wall Covering	
								Aluminum Insulated Paneling	
								2" x 4" Acoustic T-Bar Suspension	
								Approved Armstrong 6'2" or Equal	
								Vinylback Gypsum Board Tile	
								Drywall Painted 2 Coats	
								Fiberglass Reinforced Paneling	
								Aluminum Insulated Paneling	
								Exposed Beams	
Refrigerator Area									
Dry Storage									
Mop Sink									
Restrooms									
Corridors									
Cash Reg Counter									
Customer Area									
Office									
Data Room									

Notes: FRP Lining to be applied behind wet areas, extended min 18" on each side.
All walls and ceiling s to have a smooth finish and light in color with 70% light reflective value (L.R.V.).
Trash Enclosure to have smooth and washable walls and floor.
All coved floor base shall extend 4-6 inches up walls, counters, curbs and toe kicks with a minimum 3/8" radius cove.
The base cove shall be an integral unit with the floor.
Provide a continuous, self-coving floor (minimum 4" high with 3/8" radius cove) in the following areas: Janitorial Room, bathroom and Dry Storage Area.
Water resistant walls (i.e., ceramic tile, FRP, Stainless steel,...) are required behind all sinks, mop sink, and dishwashers.
For bathrooms 4" high. Water resistant material shall be a minimum of 8" high from the top of the floor base.
All doors are to be self-closing and all windows are fixed.

SUPPLY WALL MOUNTED SINGLE SERVICE PAPER TOWEL AND SOAP DISPENSERS AT ALL HAND SINKS.

Total Store Solutions

Retail Equipment Inc.

Gondola Shelving

460 - Shelving

Gondola Shelving Components

Display Islands, or Gondolas, are stand alone 2 sided sections that can be configured to fit almost any space at any length. These units can be designed with different back options (ie. Pegboard, slat wall, wood grain), different shelf and deck sizes or radius deck sections.

Unit Height:

Available from 36" to 120" in 6" Increments

Unit Width:

2', 3' and 4' widths

Base Decks:

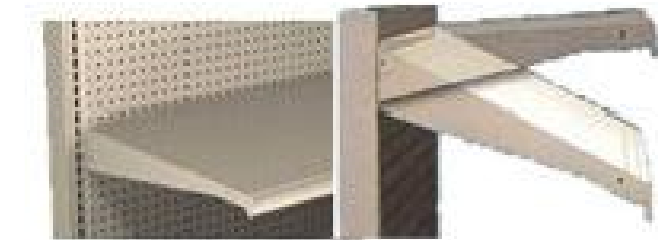
13", 16", 19", 22", 25", 28", or 31" deep

Available in standard Beige or Custom Colors'.

Standard Shelves are available in a variety of widths, depths & load classes

Shelves can be displayed Flat or tilted at a 17 degree downslope

TL Shelves



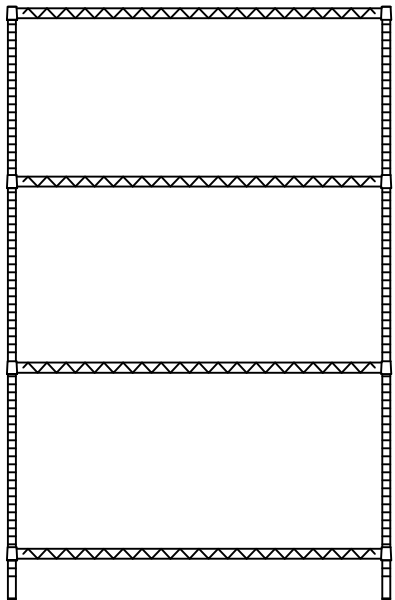
Disclaimer: All dimensions are approximate. Manufacturers Specs are subject to change. Colours not exactly as shown.

JNE Retail Equipment Inc.

Ph: 403-243-2705 Fax: 403-243-1433 www.jneretail.com Email: sales@jneretail.com

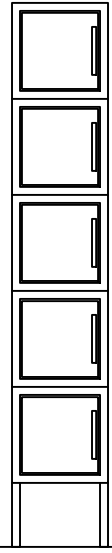
July 2015

Typical four tier dry storage rack supply 96 linear feet



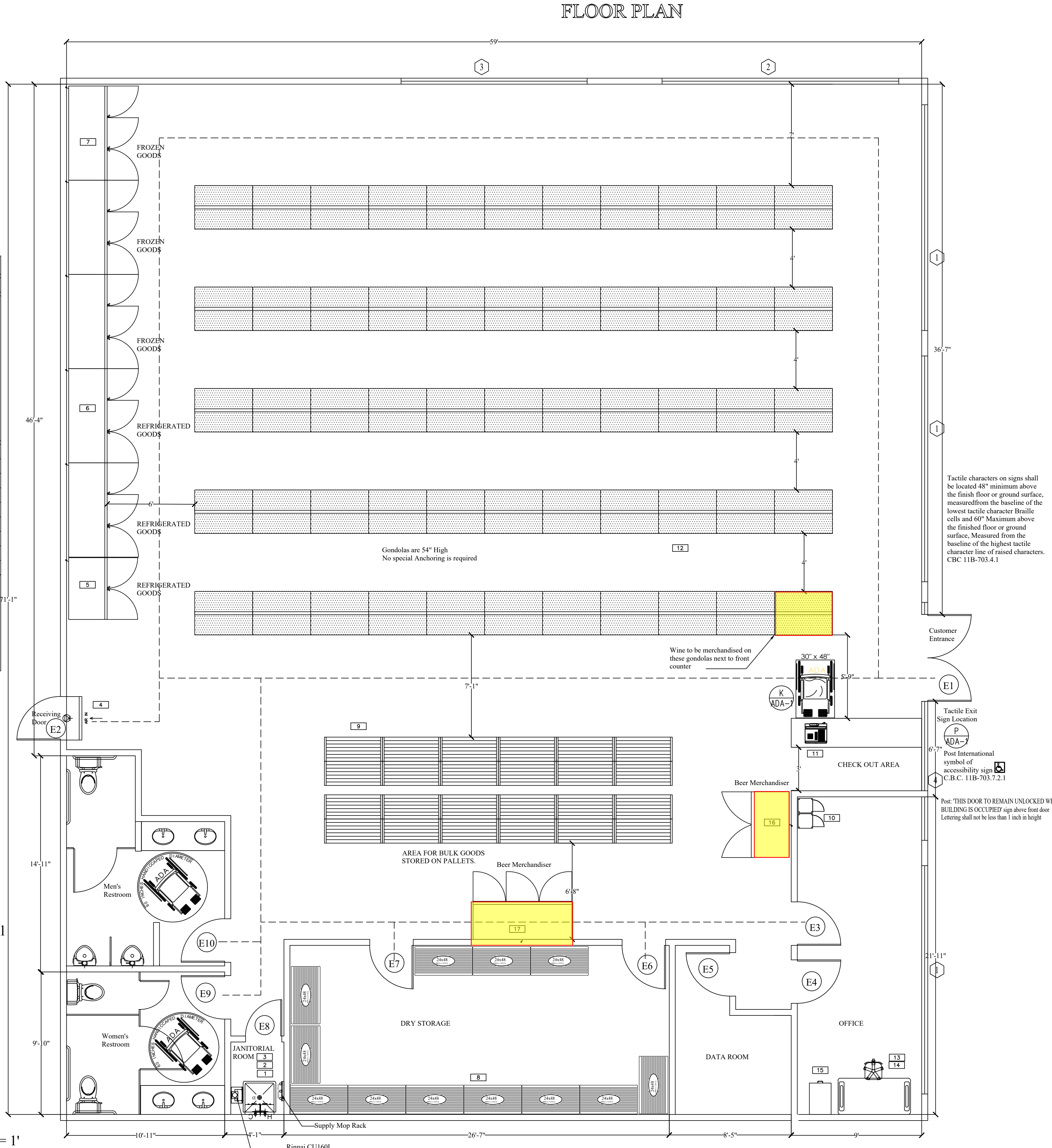
Scale 1/2" = 1'

Locker Detail



Scale 1/2" = 1'

WINDOW SCHEDULE					
WINDOW MARK	WIDTH	HEIGHT	QTY.	MATERIAL	NOTES
①	15'-7"	5'-0"	3	¼ GLASS - VINYL	FIX
②	16'-4"	5'-0"	1	¼ GLASS - VINYL	FIX
③	12'-10"	5'-0"	1	¼ GLASS - VINYL	FIX
④	9'-8"	5'-0"	1	¼ GLASS - VINYL	FIX

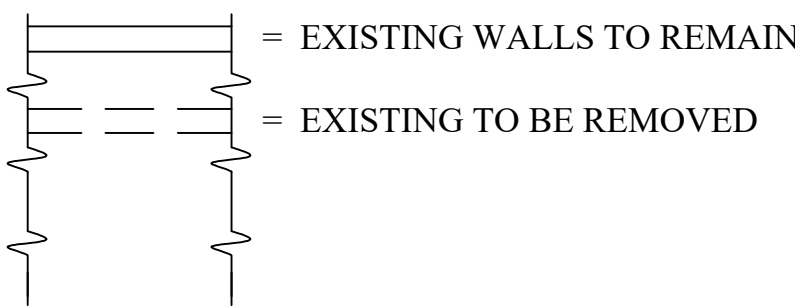


FLOOR PLAN
SCALE :1/4" = 1'-0"

PATH OF TRAVEL

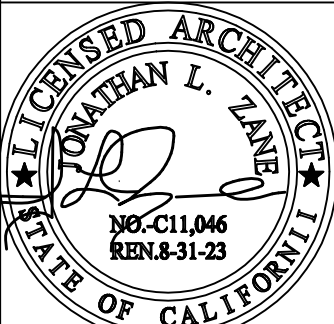
This food facility will be approved for the sales of prepackaged, properly labeled foods only. No unwrapped food, repackaging of food or food preparation is permitted. No beverage dispensers are permitted.

WALL LEGEND



REVISIONS	
DATE:	BY:

International Grocery Bazar
13815 Foothill Blvd
Fontana Ca 92335



DATE : 12/22/22

J & L Design
18551 Olalee Way
Apple Valley Ca 92307

NOTICE:
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DATE: 12/22/22

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

DRAWN : Jamie

JOB : INGB-1222

SHEET :

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