

**FOR KITCHEN EQUIPMENT INSTALLATION:**

1. THE FOOD SERVICES EQUIPMENT TO BE ASSEMBLED AND SET INTO PLACE INCLUDES GOODS SUPPLIED WITH KITCHEN EQUIPMENT UNLESS OTHERWISE NOTED.
2. THE CRATING MATERIALS WILL BE REMOVED FROM THE EQUIPMENT AND THE PREMISES BY THE INSTALLATION CREW AND PLACED WHERE DIRECTED BY DEPARTMENTAL REPRESENTATIVE.
3. NO COMBUSTIBLE MATERIALS SHALL BE USED WITHIN 450mm OF THE EXHAUST HOOD(S) OR EXHAUST DUT(S).
4. ANY ROOF OR WALL PENETRATIONS FLOOR RECESSES OR OTHER "STRUCTURAL" ITEMS TO BE COORDINATED WITH STRUCTURAL DRAWING. FLOORS SHOULD BE PROPERLY FINISHED PRIOR TO EQUIPMENT INSTALLATION.
5. PROVIDE BACKING IN WALLS WHERE PROVIDED TO SUPPORT SHELVES, CABINETS OR OTHER WALL HUNG FIXTURES.
6. CONTRACTOR WILL PROVIDE PROPER HOLES, SLEEVES, MOUNTING BRACKETS, ETC. TO ACCOMMODATE SERVICE SUPPLY WITHIN THE FIXTURES.

**GENERAL CONSTRUCTION NOTES:**

1. ALL DUCTS, PIPES & CONDUITS MUST BE CONCEALED INSIDE STUD WALL OR CEILING SPACE AND NOT EXPOSED TO VIEW.
2. MAKE GOOD EXISTING WALLS TO REMAIN TO SUITABLE CONDITIONS TO RECEIVE NEW FINISH AS SPECIFIED.
3. ALL SLOPE TO FLOOR DRAIN TO BE 1% MINIMUM
4. PREP EXISTING FLOOR TO DRAIN AND TO RECEIVE NEW POLYURETHANE FLOOR FINISH. PROVIDE NEW WATERPROOFING MEMBRANE TO WHOLE FLOOR AND UP TO 200MM MIN ON ALL WALLS.
5. INSTALL NEW COVERED POLYURETHANE TILE WALL BASE TO ALL WALLS.
6. INSTALL NEW FRP PANELS TO MINIMUM 100MM PASS NEW SUSPENDED CEILING.

**CONSTRUCTION KEY NOTE:**

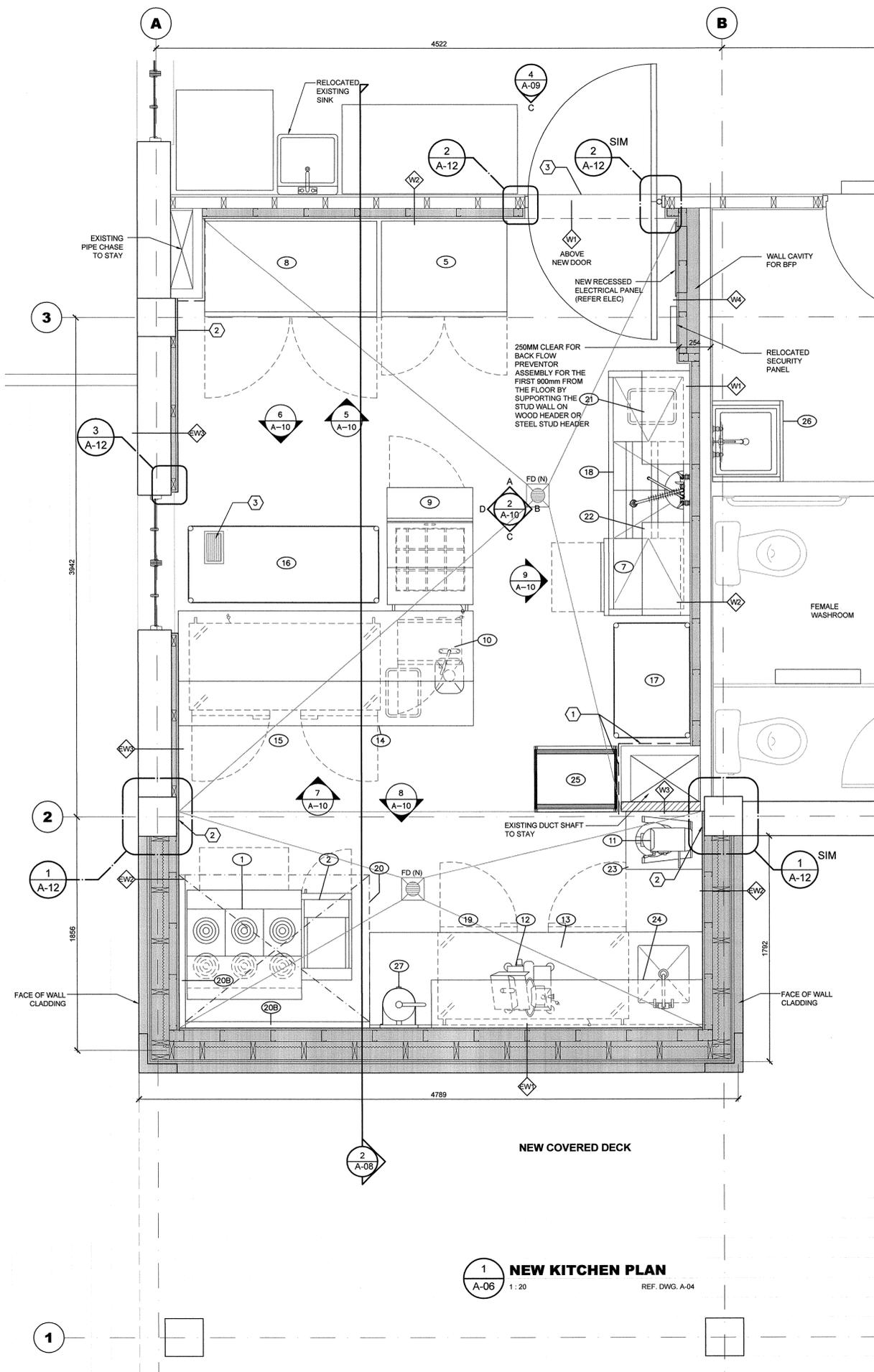
1. INSTALL NEW GWB TO MAKE GOOD EXISTING SHAFT AFTER PLUMBING INSTALLATION, FIRE STOP ALL PENETRATIONS
2. INSTALL NEW GWB TO COVER EXISTING WOOD POST
3. EXISTING FLOOR GRILLE TO REMAIN
4. NEW S.S. TRANSITION STRIP BETWEEN EXISTING FLOORING AND NEW FLOORING

**LEGEND:**

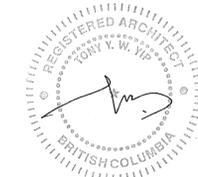
- NEW WALL
- EXISTING WALL TO REMAIN
- FLOOR DRAIN
- (N) NEW
- (E) EXISTING

**KITCHEN EQUIPMENT LEGEND**

1. ELECTRIC 6 OPEN BURNER RANGE W/CONVECTION OVEN
2. ELECTRIC FRYER
3. - SPARE -
4. - SPARE -
5. REACH-IN FREEZER
6. - SPARE -
7. UNDER COUNTER DISHWASHER (OWNER'S SUPPLIED)
8. REACH-IN COOLER
9. SANDWICH/SALAD PREP TABLE (EXISTING REUSE)
10. MICROWAVE
11. 20 QT. MIXER (EXISTING REUSE)
12. SLICER (EXISTING REUSE)
13. S/S WORK COUNTER W/ PREP SINK AND OPEN BASE
14. S/S ISLAND PREP TABLE W/ OPEN BASE, HAND SINK & DOUBLE OVERSHELF
15. UNDERCOUNTER COOLER
16. WIRE SHELVING ON CASTERS
17. WIRE SHELVING ON CASTERS
18. S/S POT SINK W/ DRAINBOARDS, RACK SLIDES & PRE RINSE
19. UNDERCOUNTER COOLER
20. EXHAUST CANOPY AND INSULATED S.S. WALL PANELS (20B)
21. SLANTED DISH RACK
22. S/S WALL SHELF
23. S/S MIXER STAND (EXISTING REUSE)
24. DOUBLE OVERSHELF
25. BUN PAN RACK (EXISTING REUSE)
26. MOP SINK W/ FAUCET
27. FIRE SUPPRESSION ON WALL



**1 NEW KITCHEN PLAN**  
A-06 1:20 REF. DWG. A-04



Revision/	Description/Description	Date/Date
2	ISSUED FOR 100% CD	2017/11/30
1	ISSUED FOR 90% CD	2017/11/23
0	ISSUED FOR DD	2017/08/11

Client/client  
**PARKS CANADA**

Project title/Titre du projet  
**23433 Mavis Avenue  
Fort Langley, British Columbia**  
**FORT LANGLEY NATIONAL HISTORIC PARK KITCHEN UPGRADE**

Consultant Signature Only  
Designed by/Concept par  
T.Y.  
Drawn by/Dessine par

PWGC Project Manager/Administrateur de Projets TPSGC  
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**PREETIPAL PAUL**

Drawing title/Titre du dessin  
**NEW KITCHEN PLAN**

Project No./No. du projet	Sheet/Feuille	Revision no./La Révision no.
<b>R.081108.001</b>	<b>A-06</b>	<b>2</b>

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