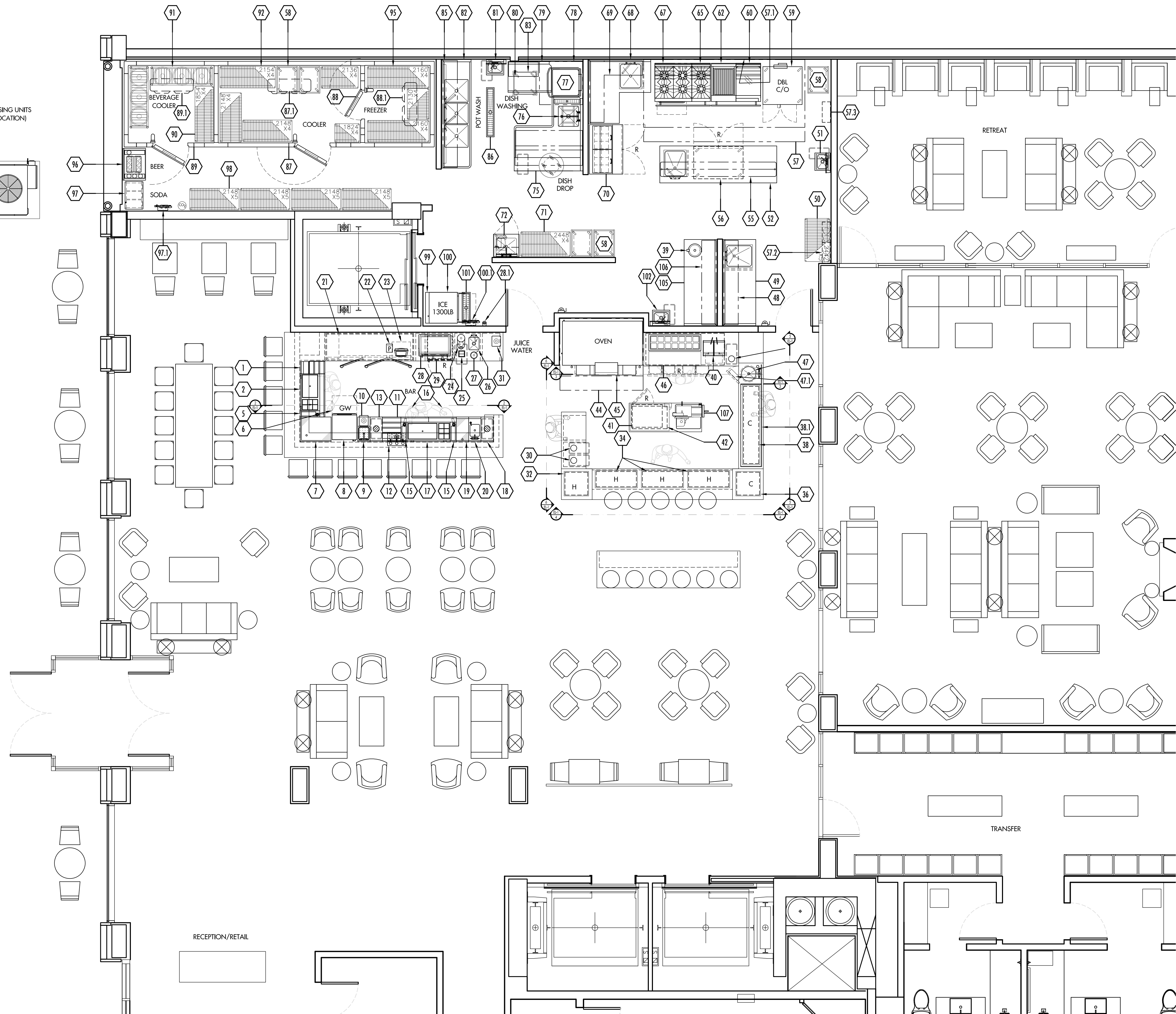
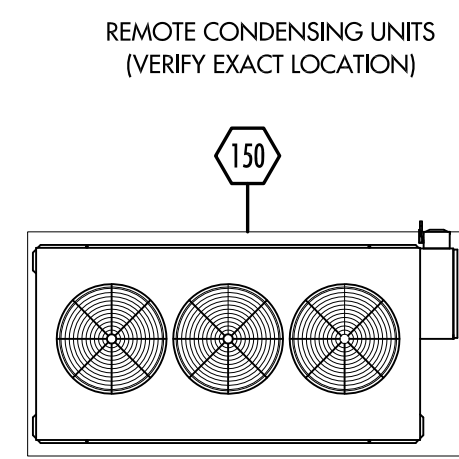


Canopy by Hilton is not a prototypical brand. Site constraints and market-driven considerations will influence space planning and layouts. All F&D design must meet with local code requirements and Hilton Worldwide brand standards & criteria.



G.C. NOTES

1. GENERAL CONTRACTOR TO COORDINATE W/ K.E.C. ON ALL MILLWORK, CRITICAL DIMENSIONS, DELIVERY OF EQUIPMENT & TIME SCHEDULE.
2. GENERAL CONTRACTOR WILL REINFORCE ALL WALLS BEHIND WALL-MOUNTED EQUIPMENT. (SEE SPECIAL CONDITIONS PLAN)
3. PLUMBER WILL COMPLETELY INSTALL ALL HAND SINKS, FLOOR TROUGHS, DISPOSERS, & FAUCETS (AS PROVIDED BY THE KEC).
4. REFER TO ARCHITECTURAL DRAWINGS FOR FINISH SCHEDULE AND MILLWORK DETAILS.
5. ALL ROUGH-INS AND FINAL CONNECTIONS WILL BE DONE BY GENERAL CONTRACTOR, EXCEPT WHERE NOTED.
6. GENERAL CONTRACTOR TO PREVIEW SPECIAL CONDITIONS PLAN (FS-SC) FOR ADDITIONAL G.C RELATED SCOPE OF WORK SUCH AS, BEER/SODA CONDUITS, WALL BACKINGS, SLAB WORK & MILLWORK CUT-OUTS.
7. GENERAL CONTRACTOR TO READ ALL NOTES AND REVIEW ALL FOODSERVICE PLANS FOR COMPLETE SCOPE OF WORK.

K.E.C. NOTES

1. REFER TO ARCHITECTURAL DRAWINGS FOR FINISH SCHEDULE AND MILLWORK DETAILS.
2. FOOD SERVICE EQUIPMENT WILL BE SUPPLIED BY THE KITCHEN EQUIPMENT CONTRACTOR (K.E.C.), EXCEPT AS NOTED.
3. THE KITCHEN EQUIPMENT CONTRACTOR (K.E.C.) WILL BE RESPONSIBLE FOR THE RECEIVING, STORAGE, DELIVERY TO SITE, UN-CRATING, ASSEMBLY, SETTING IN PLACE, LEVELING, AND SEALING OF ALL EQUIPMENT THAT THEY SUPPLY.
4. ALL ROUGH-INS AND FINAL CONNECTIONS BY GENERAL CONTRACTOR, EXCEPT WHERE NOTED.
5. K.E.C. TO FIELD VERIFY ALL ROUGH-INS AND CRITICAL DIMENSIONS; COORDINATE WITH GENERAL CONTRACTOR.
6. K.E.C. TO HANG & INSTALL ALL WALL MOUNTED SHELVING. USE STAINLESS STEEL TRUSS HEAD HARDWARE ONLY.
7. K.E.C. TO PROVIDE MINIMUM 1 YEAR PARTS AND SERVICE WARRANTY FOR REFRIGERATION, COOKING, AND MECHANICAL EQUIPMENT.
8. K.E.C. TO HANG EXHAUST HOODS ONLY, AND PROVIDE ANY PERMITS REQUIRED.
9. K.E.C. TO PROVIDE FULLY OPERATIONAL FIRE SYSTEM AND OBTAIN ALL APPROVALS.
10. K.E.C. TO PROVIDE FINAL START-UP OF ALL REFRIGERATION, RUN REQUIRED REFRIGERANT LINES AND HANG COILS.
11. K.E.C. REFRIGERATION CONTRACTOR IS RESPONSIBLE FOR ALL PERMITS RELATED TO WALK-IN COOLERS & REFRIGERATION SYSTEMS AS REQUIRED BY LOCAL JURISDICTION.
12. K.E.C. TO PROVIDE ALL GAS PRESSURE REGULATORS FOR EQUIPMENT REQUIRED BY MANUFACTURER. COORDINATE ALL INSTALLATIONS W/ PLUMBING CONTRACTOR AS PER LOCAL CODES.
13. K.E.C. - FOR COMPLETE SPECIFICATIONS AND MODEL NUMBERS, THESE PLANS MUST BE BID WITH FOOD SERVICE SPECIFICATIONS BOOK.

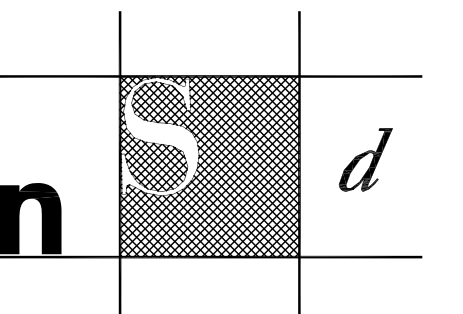
EQUIPMENT FLOOR PLAN

SCALE 1/4" = 1'-0"

COPYRIGHT®
 UNAUTHORIZED USE OF THE FOODSERVICE DESIGNS, DETAILS, AutoCAD® BLOCKS, AND SPECIFICATIONS CONTAINED IN THESE DOCUMENTS IS STRICTLY PROHIBITED. NSD, INC. MAINTAINS OWNERSHIP OF SAME. THIS PROHIBITION EXTENDS FROM PRINTED MATERIAL TO ANY ELECTRONIC VERSION OF THE SAME. NO USE, OTHER THAN THAT FOR WHICH IT IS INTENDED, IS STRICTLY PROHIBITED WITHOUT WRITTEN PERMISSION FROM NEXT STEP DESIGN, INC. ALL RIGHTS RESERVED.

SUBMITTAL	DATE
100% S.D.	10/07/15
REV 100% S.D.	04/19/16

CANOPY BY HILTON



Next Step Design
 FOODSERVICE CONSULTANTS

913 West Street, Suite A
 Annapolis, MD 21401

Ph: (410) 263-1200
 Fx: (410) 280-1340
 www.nextstepdesign.com

DATE: ~
 SCALE: 1/4" = 1'

PROJECT #: D-5026
 DRAWN: JRLS

FOODSERVICE
 EQUIPMENT FLOOR PLAN

SHEET #:
FS-1

EQUIPMENT SCHEDULE

SUBMITTAL	DATE
100% S.D.	10/07/15
REV 100% S.D.	04/19/16
~	
~	
~	
~	
~	

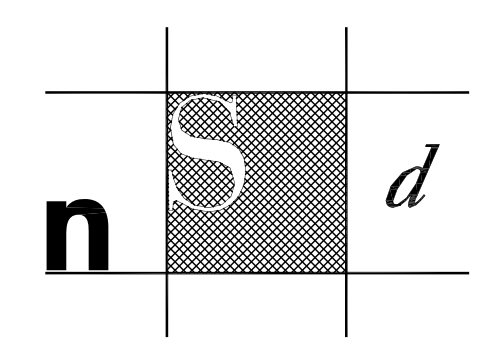
PR	ITEM	QTY	SOURCE	DESCRIPTION
	1	1	GLASTENDER	UNDERBAR BOTTLE DISPLAY UNIT
	2	1	GLASTENDER	ICE BIN/COCKTAIL STATION
	3			SPARE NUMBER
	4			SPARE NUMBER
	5	1	GLASTENDER	SODA GUN HOLDER & TUBING CHASE
(VEND)	6	1	BY VENDOR	SODA GUN & CARBONATOR
	7	1	GLASTENDER	UNDERBAR CORNER WORKBOARD
	8	1	HOBART	GLASS WASHER
	9	1	GLASTENDER	BLENDER STATION
	10	1	VITAMIX	BAR BLENDER
	11	1	GLASTENDER	BOTTLE DISPLAY
	12	1	CHILL-RITE MFG.	3 HEAD BEER TOWER
	13	1	GLASTENDER	DRY WASTE UNIT
	14			SPARE NUMBER
	15	2	GLASTENDER	SODA GUN HOLDER & TUBING CHASE
(VEND)	16	2	BY VENDOR	SODA GUN & CARBONATOR
	17	1	GLASTENDER	ICE BIN/COCKTAIL STATION
	18	1	GLASTENDER	DRY WASTE UNIT
	19	1	GLASTENDER	DRAINBOARD CABINET
	20	1	GLASTENDER	HAND SINK W/ SOAP & TOWEL
	21	1	GLASTENDER	BACKBAR REFRIGERATOR
(OWN)	22	1	BY OWNER	POS - PRINTER
(OWN)	23	1	BY OWNER	POS - CASH REGISTER
	24	1	NUOVA SIMONELLI	COFFEE GRINDER
	25	1	FABRICATOR	KNOCK BOX
	26	1	FABRICATOR	DROP-IN DUMP SINK
	27	1	FISHER	DIPPER WELL
	28	1	NUOVA SIMONELLI	ESPRESSO CAPPUCCINO MACHINE
	28.1	1	EVERPURE	WATER FILTER ASSEMBLY
	29	1	PERLUCK	REACH-IN UNDERCOUNTER REFRIGERATOR
	30	2	FABRICATOR	TRASH CHUTE
	31	1	VITAMIX	BAR BLENDER
	32	1	KEAS FABRICATORS,	UC HOT STONE UNIT
	33			SPARE NUMBER
	34	3	KEAS FABRICATORS,	UC HOT STONE UNIT
	35			SPARE NUMBER
	36	1	KEAS FABRICATORS,	UC FROST TOP UNIT
	37			SPARE NUMBER
	38	1	KEAS FABRICATORS,	UC COLD STONE UNIT
	38.1	1	FABRICATOR	GLASS DISPLAY CASE
	39	1	VOLLRATH	DROP-IN HOT WELL
	40	1	NUOVA SIMONELLI	SANDWICH / PANINI GRILL
	41	1	FABRICATOR	REFRIGERATOR, UNDERCOUNTER
	42	1	KEAS FABRICATORS,	UC HOT STONE UNIT
	43			SPARE NUMBER
	44	1	CAPTIVE-AIRE	EXHAUST HOOD
	45	1	BAKERS PRIDE	DECK PIZZA OVEN
	46	1	FABRICATOR	REFRIGERATED SANDWICH UNIT
	47	1	ELKAY	UNDERMOUNT HAND SINK
(OWN)	47.1	1	BY OWNER	PAPER TOWEL DISPENSER
	48	1	FABRICATOR	WALL SHELF
	49	1	FABRICATOR	PREP TABLE W/ SINK
	50	1	METRO	DRY STORAGE SHELVING
	51	1	IMC/TEDDY	HAND SINK W/SOAP & TOWEL DISPENSER
	52	1	FABRICATOR	WORK COUNTER W/ SINK
	53			SPARE NUMBER
	54			SPARE NUMBER
	55	1	FABRICATOR	OVERSHELF W/ POT RACK
	56	1	DELFIELD	REFRIGERATOR, UNDERCOUNTER
	57	1	CAPTIVE-AIRE	EXHAUST HOOD
	57.1	1	FABRICATOR	S/S WALL PANELS (LOT)
	57.2	1	ANSUL FIRE	FIRE SUPPRESSION SYSTEM
	57.3	1	CAPTIVE-AIRE	HOOD CONTROL PANEL
	58	5	NEW AGE	BUN PAN RACK, MOBILE
	59	1	BLODGETT OVEN	CONVECTION OVEN
	59.1	2	T&S BRASS	GAS CONNECTOR KIT
	60	1	MONTAGUE	HEAVY DUTY GRIDDLE, 24"
	60.1	1	T&S BRASS	GAS CONNECTOR KIT
	61			SPARE NUMBER
	62	1	MONTAGUE	HD RANGE, 24" CHARBROILER
	63			SPARE NUMBER
	64			SPARE NUMBER
	65	1	MONTAGUE	HEAVY DUTY RANGE, GAS, 18"
	66			SPARE NUMBER
	67	1	MONTAGUE	HD RANGE, 36", 4 OPEN BURNERS
	67.1	1	T&S BRASS	GAS CONNECTOR KIT
	68	1	FABRICATOR	PREP TABLE W/ SINK
	69	1	FABRICATOR	WALL SHELF
	70	1	DELFIELD	REFRIGERATED SANDWICH UNIT

PR	ITEM	QTY	SOURCE	DESCRIPTION
	71	1	METRO	DRY STORAGE SHELVING
	72	1	ADVANCE TABCO	MOP SINK CABINET
	73			SPARE NUMBER
	74			SPARE NUMBER
	75	1	FABRICATOR	SOILED DISHTABLE
	76	1	COMPONENT	PRE-RINSE
	77	1	HOBART	DISHWASHER, DOOR TYPE
	78	1	CAPTIVE-AIRE	CONDENSATE HOOD
	79	1	FABRICATOR	CLEAN DISHTABLE
	80	1	FABRICATOR	WALL SHELF
	81	1	IMC/TEDDY	HAND SINK W/SOAP & TOWEL DISPENSER
	82	1	FABRICATOR	THREE COMPARTMENT POT SINK
	83	1	METRO	RACK DOLLY
	84			SPARE NUMBER
	85	1	FABRICATOR	WALL SHELF / POT RACK
	86	1	IMC/TEDDY	FLOOR TROUGH
	87	1	THERMO-KOOL	WALK-IN COOLER
	87.1	1	THERMO-KOOL	EVAPORATOR COIL
	88	1	THERMO-KOOL	WALK-IN FREEZER
	88.1	1	THERMO-KOOL	EVAPORATOR COIL
	89	1	THERMO-KOOL	WALK-IN COOLER
	89.1	1	THERMO-KOOL	EVAPORATOR COIL
	90	1	METRO	WALK-IN SHELVING
	91	2	NEW AGE	KEG RACK
	92	1	METRO	WALK-IN SHELVING (LOT)
	93			SPARE NUMBER
	94			SPARE NUMBER
	95	1	METRO	WALK-IN SHELVING (LOT)
	96	1	CHILL-RITE MFG.	BEER LINE CHILLER
(VEND)	97	1	BY VENDOR	SODA BAG -N- BOX
	97.1	1	EVERPURE	WATER FILTER ASSEMBLY
	98	1	METRO	DRY STORAGE SHELVING (LOT)
	99	1	FOLLETT	ICE BIN FOR ICE MACHINES
	99.1	1	SAN JAMAR	ICE SCOOP HOLDER
	100	1	HOSHIZAKI	ICE CUBER
	100.1	1	EVERPURE	WATER FILTER ASSEMBLY
	101	1	IMC/TEDDY	FLOOR TROUGH
	102	1	IMC/TEDDY	HAND SINK W/SOAP & TOWEL DISPENSER
	103			SPARE NUMBER
	104			SPARE NUMBER
	105	1	FABRICATOR	PREP TABLE
	106	1	FABRICATOR	WALL SHELF
	107	1	BERKEL	PROSCUITTO SLICER
	108	14	FABRICATOR	CORNER GUARDS
	150	1	COOLTEC	REMOTE REFRIGERATION RACK

PROCUREMENT LEGEND

CODE	DESCRIPTION
(E)	EXISTING EQUIPMENT AS SHOWN.
(E/M)	EQUIPMENT TO BE MODIFIED BY KEC.
(E/M/R)	EXISTING EQUIPMENT, MODIFIED BY KEC/RELOCATED.
(E/R)	EXISTING EQUIPMENT TO BE RELOCATED.
(E/S/R)	EXISTING EQUIPMENT IN STORAGE (REINSTALL).
(FUT)	EQUIPMENT TO BE INSTALLED AT A FUTURE DATE.
(GC)	EQUIPMENT PROVIDED BY GENERAL CONTRACTOR.
(NIKEC)	NOT IN KITCHEN EQUIPMENT CONTRACT.
(OTHER)	EQUIPMENT PROVIDED BY OTHERS.
(OWN)	EQUIPMENT PROVIDED BY OWNER.
(SMWRS)	SEPARATE SMALL WARES BID.
(VEND)	EQUIPMENT PROVIDED BY VENDOR/SUPPLIER.

CANOPY BY HILTON



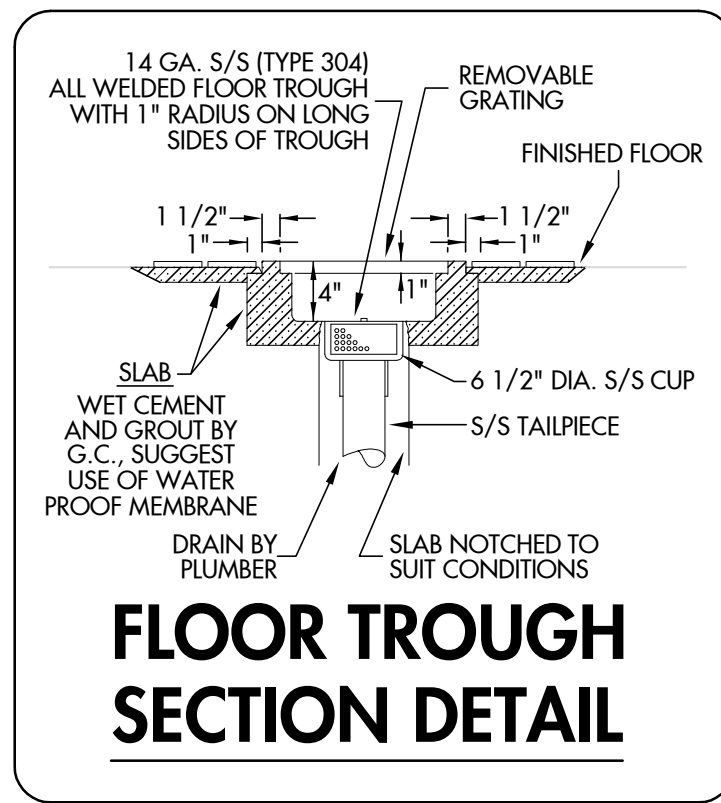
Next Step Design
FOODSERVICE CONSULTANTS

913 West Street, Suite A
Annapolis, MD 21401
Ph: (410) 263-1200
Fx: (410) 280-1340
www.nextstepdesign.com

DATE:	SCALE:
~	~
PROJECT #:	DRAWN:
D-5026	JRLS

FOODSERVICE
EQUIPMENT SCHEDULE

SHEET #:
FS-2



FLOOR TROUGH SECTION DETAIL

- LEGEND**
- = AIR SUPPLY DUCT COLLAR
 - = EXHAUST DUCT COLLAR
 - = WALL BACKING
 - = EMT OR PVC PENETRATION FOR BEER/SODA LINES (SEE DETAIL)
 - FT = FLOOR TROUGH, (BY KEC) INSTALLED BY GENERAL CONTRACTOR
 - FD = AREA FLOOR DRAIN
 - FS = FLOOR SINK
 - = RECESSED SLAB
 - = FLOOR PITCH AREA
 - = WALL FINISH KEY (SEE FINISH SCHEDULE)
 - = REMOTE REFRIGERATION

- FINISH SCHEDULE**
- KITCHEN AREA:**
- *FLOOR: QUARRY TILE, COVED TO WALLS AND/OR WALK-IN COOLERS, DARK EPOXY GROUT PITCH ALL FLOOR 1/8" PER FT. TO AREA DRAINS & FLOOR TROUGHS
 - *CEILING: SUSPENDED ACOUSTICAL TILE, T-GRID SYSTEM 2' X 2', WASHABLE UNFISSURED AND UNPERFORATED.
 - WALLS: TYPE 1: FIBERGLASS REINFORCED PLASTIC, FRP LIGHT COLOR, REFLECTIVE, WASHABLE, GREASE RESISTANT.
 - TYPE 2: STAINLESS STEEL WALL PANELS, STAINLESS STEEL END CAPS, 18 GAUGE WITH HEM SEAMS. (BY KEC)
 - TYPE 3: WHITE CERAMIC SUBWAY TILE
 - TYPE 4: DIAMOND TREAD +42" A.F.F. FRP REMAINING TO FINISHED CEILING
- * SEE ARCHITECTURAL PLANS FOR DETAILED SPECIFICATIONS

NOTE: STAINLESS STEEL WALL PANELS & DIAMOND TREAD PANELS TO BE PROVIDED AND INSTALLED BY THE K.E.C.

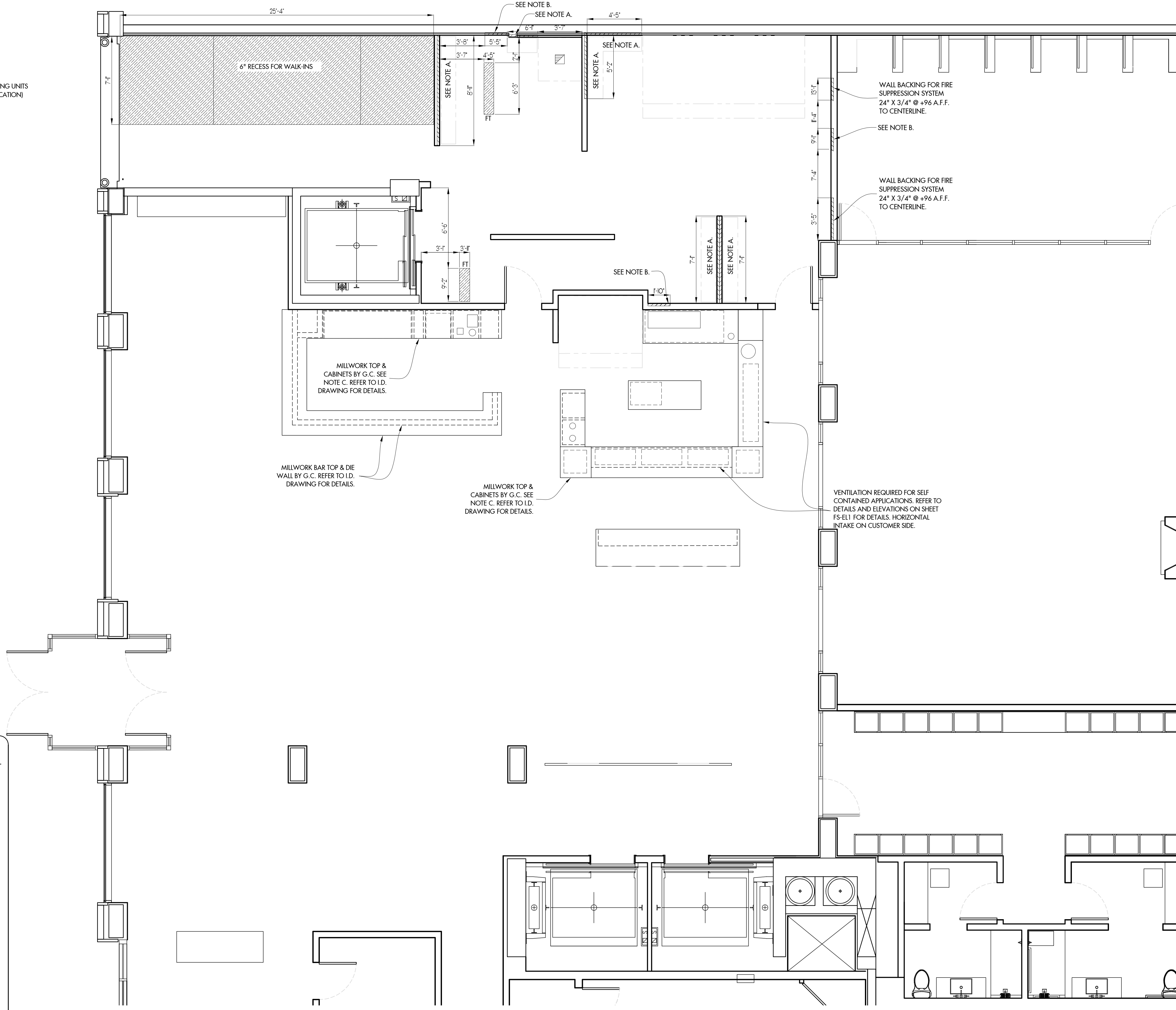
GENERAL CONTRACTOR NOTES

- NOTE A:
GC WILL INSTALL WALL BACKING (REINFORCEMENT) FOR WALL MOUNTED SHELVING & FIXTURES. SUGGESTED 48" x (PER PLAN) PLYWOOD SECURED WITH HORIZONTAL CENTERLINE AT 5' A.F.F.
- NOTE B:
BACKING FOR HAND SINKS AND MOP FAUCET BY PLUMBER. SUGGESTED: 12" X 18" PLYWOOD SECURED WITH HORIZONTAL CENTERLINE AT 42" A.F.F.
- NOTE C:
COORDINATE OPENINGS IN MILLWORK WITH KITCHEN EQUIPMENT CONTRACTOR, VERIFY ALL DIMENSIONS IN CONJUNCTION WITH FOOD SERVICE MANUFACTURERS CUT SHEETS AND SHOP DRAWINGS.
- NOTE D:
ALL CORE DRILLING REQUIRED FOR REMOTE REFRIGERATION PIPING WORK BY THE K.E.C.'S REFRIGERATION CONTRACTOR IS IN THE GENERAL CONTRACTOR SCOPE OF WORK. COORDINATE EXACT LOCATION AND NUMBER OF PENETRATIONS WITH THE K.E.C. AND COMPLY WITH ALL LANDLORD REQUIREMENTS FOR X-RAY OF SLAB PRIOR TO WORK.
- SEE ARCHITECTURAL PLANS FOR OTHER DETAILS ON MILLWORK. CONTRACTOR TO VERIFY ALL DIMENSIONS.
- GENERAL CONTRACTOR TO PITCH FLOORS TO ALL AREA FLOOR DRAINS.

NOTICE

ALL ITEMS NOTED ON THIS PLAN ARE TO BE INCLUDED AS PART OF THE GENERAL CONTRACTOR'S SCOPE OF WORK, UNLESS NOTED OTHERWISE.

REMOTE CONDENSING UNITS (VERIFY EXACT LOCATION)



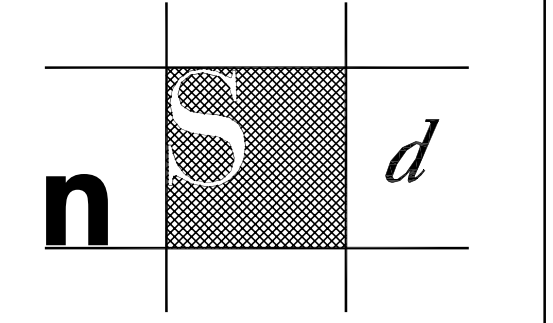
SPECIAL CONDITIONS PLAN

SCALE 1/4" = 1'-0"

COPYRIGHT
UNAUTHORIZED USE OF THE FOODSERVICE DESIGNS, DETAILS, AutoCAD® BLOCKS, AND SPECIFICATIONS CONTAINED IN THESE DOCUMENTS IS STRICTLY PROHIBITED. NSD, INC. MAINTAINS OWNERSHIP OF SAME. THIS PROHIBITION EXTENDS FROM PRINTED MATERIAL TO ANY ELECTRONIC VERSION OF THE SAME. NO USE, OTHER THAN THAT FOR WHICH IT IS INTENDED, IS STRICTLY PROHIBITED WITHOUT WRITTEN PERMISSION FROM NEXT STEP DESIGN, INC. ALL RIGHTS RESERVED.

SUBMITTAL	DATE
100% S.D.	10/07/15
REV 100% S.D.	04/19/16

CANOPY BY HILTON



Next Step Design
FOODSERVICE CONSULTANTS

913 West Street, Suite A
Annapolis, MD 21401
Ph: (410) 263-1200
Fx: (410) 280-1340
www.nextstepdesign.com

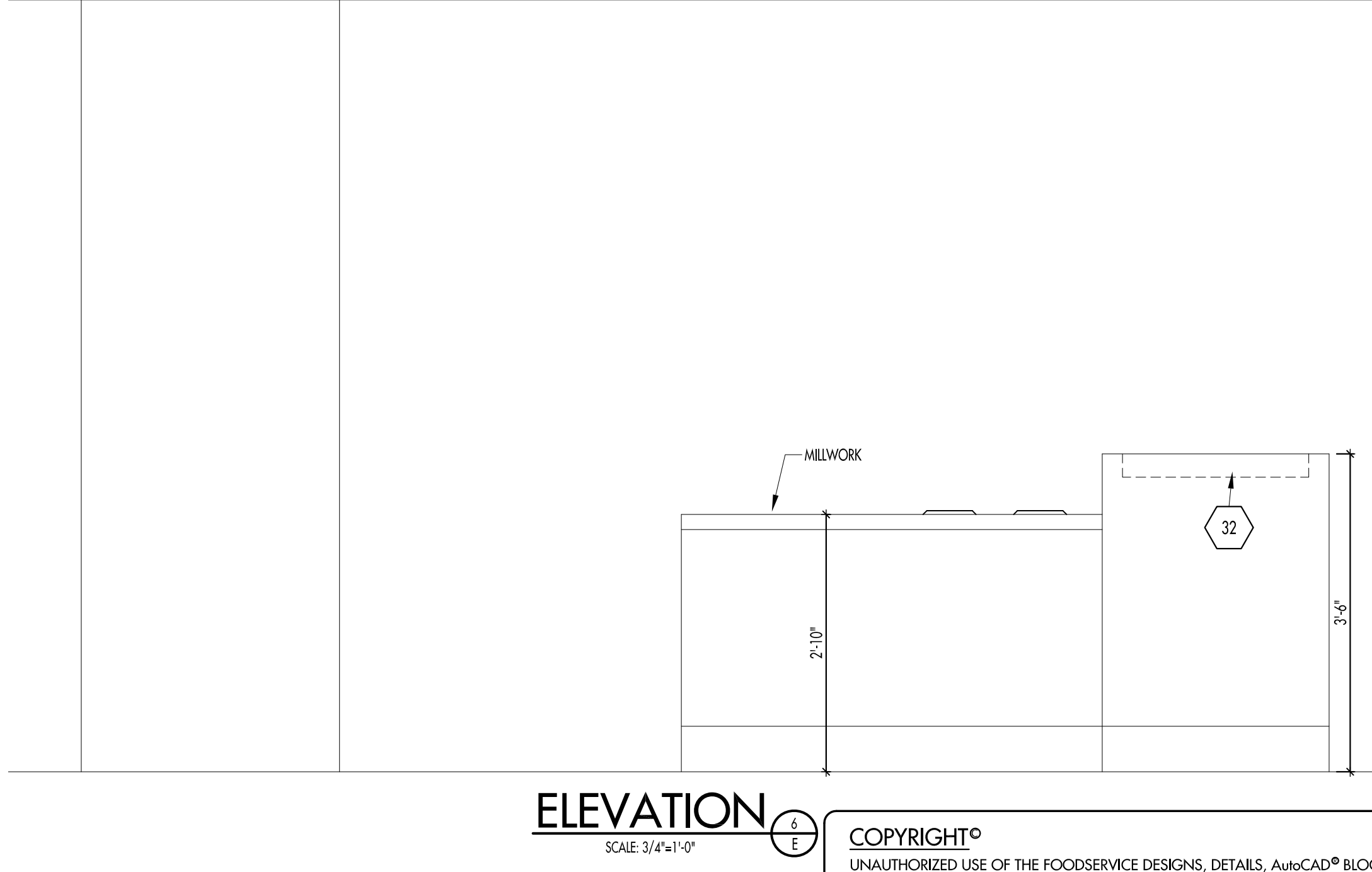
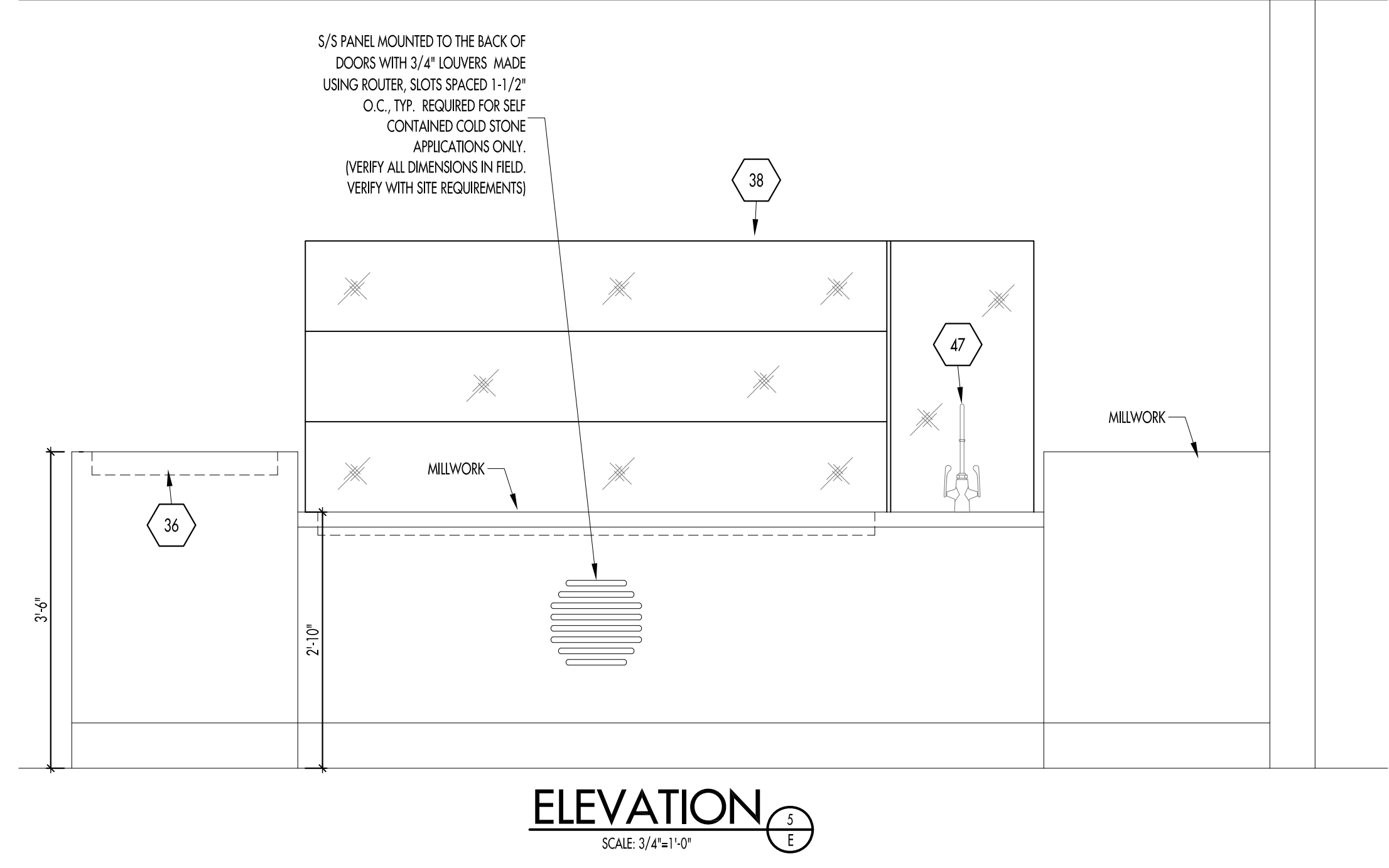
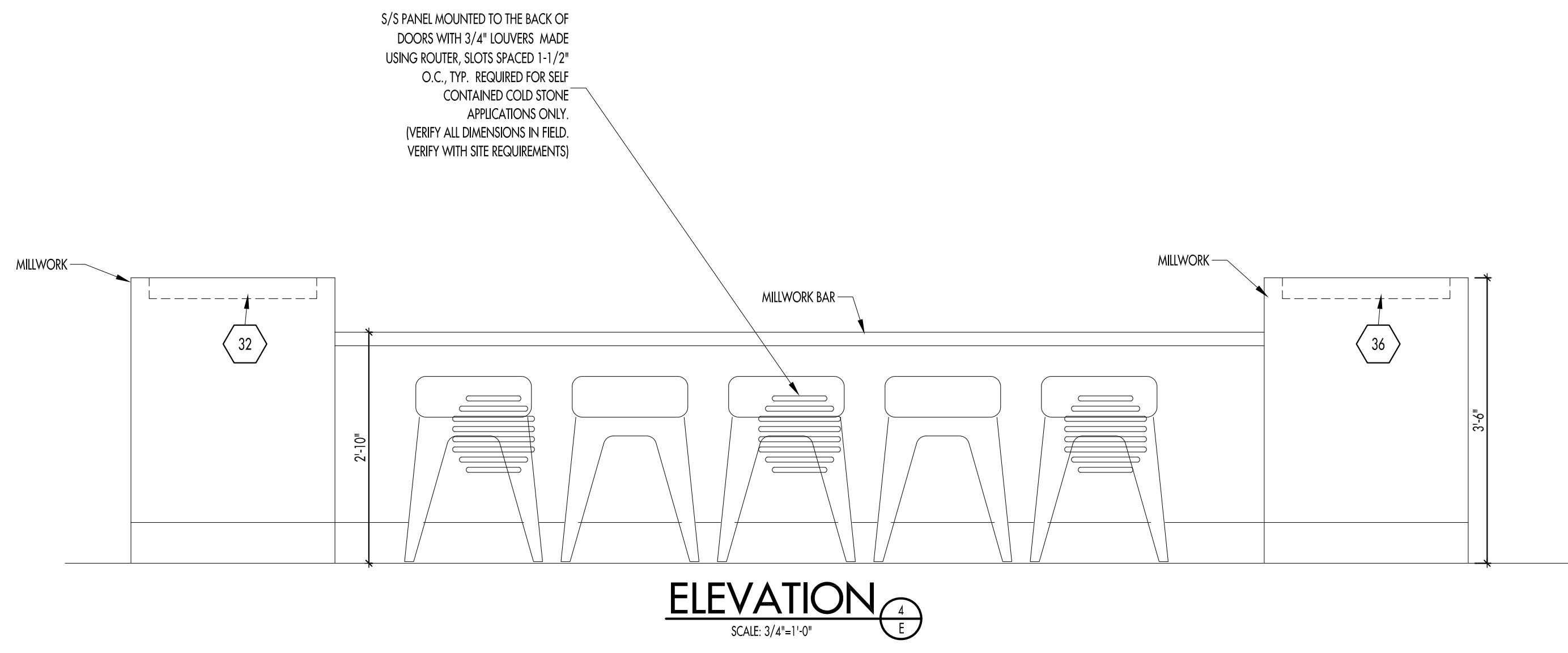
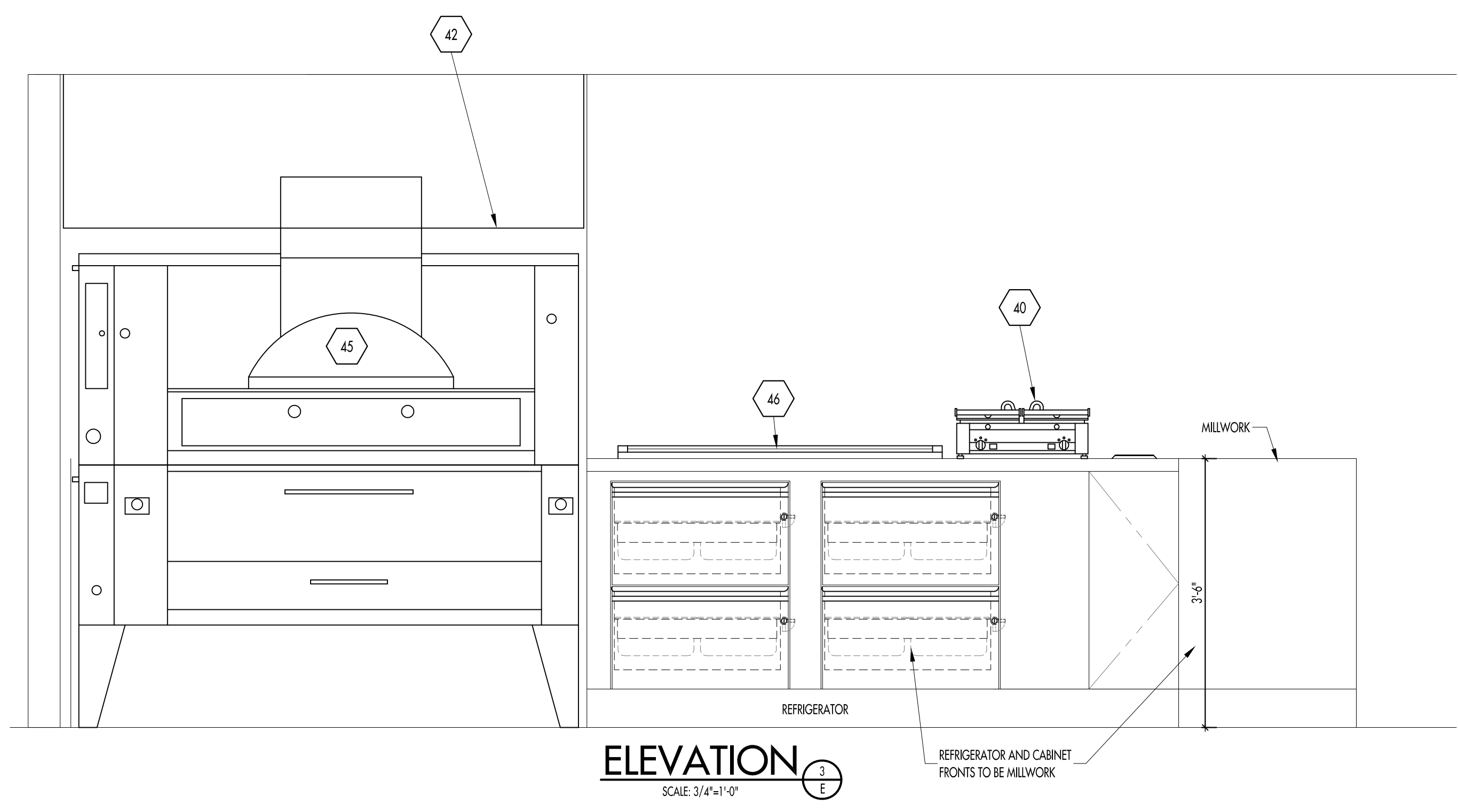
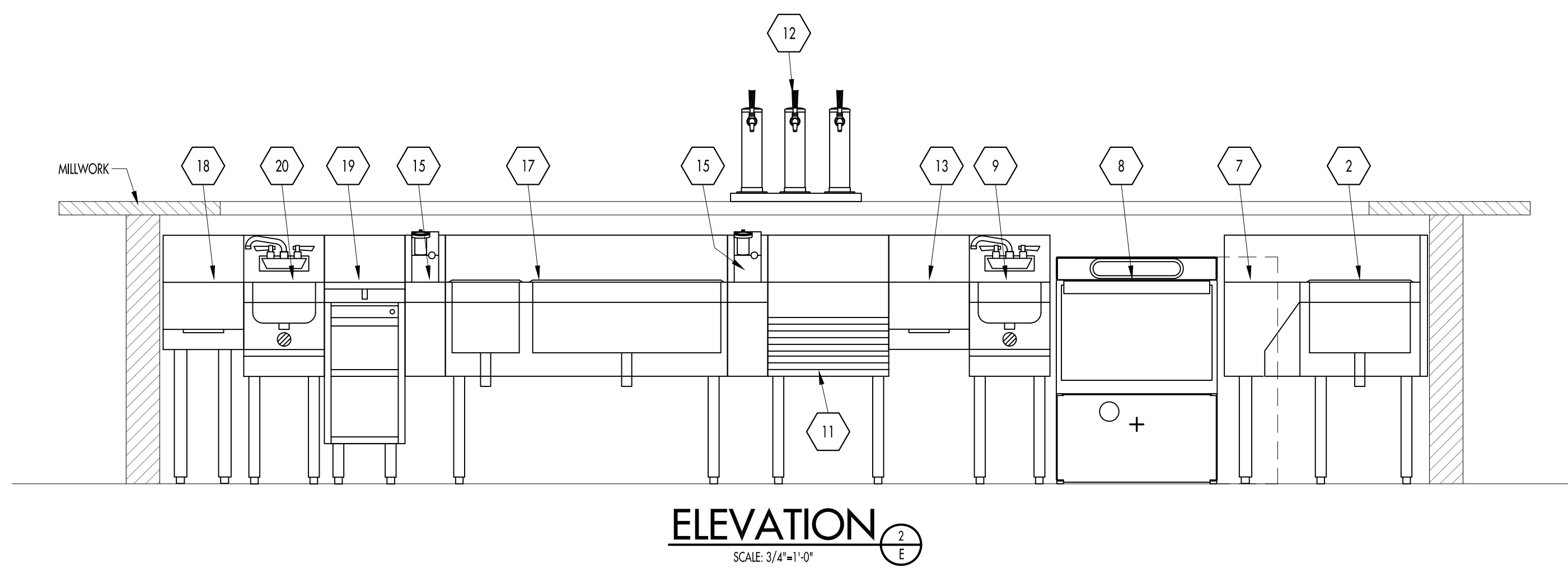
DATE:	SCALE:
~	1/4" = 1'
PROJECT #:	DRAWN:
D-5026	JRLS

FOODSERVICE EQUIPMENT FLOOR PLAN

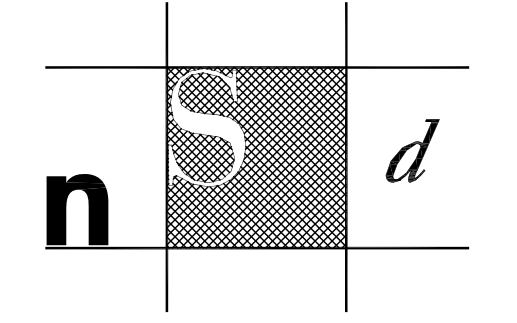
SHEET #:
FS-1

SUBMITTAL	DATE
100% S.D.	10/07/15
REV 100% S.D.	04/19/16
~	
~	
~	
~	

CANOPY BY HILTON



COPYRIGHT
UNAUTHORIZED USE OF THE FOODSERVICE DESIGNS, DETAILS, AutoCAD® BLOCKS, AND SPECIFICATIONS CONTAINED IN THESE DOCUMENTS IS STRICTLY PROHIBITED. NSD, INC. MAINTAINS OWNERSHIP OF SAME. THIS PROHIBITION EXTENDS FROM PRINTED MATERIAL TO ANY ELECTRONIC VERSION OF THE SAME. NO USE, OTHER THAN THAT FOR WHICH IT IS INTENDED, IS STRICTLY PROHIBITED WITHOUT WRITTEN PERMISSION FROM NEXT STEP DESIGN, INC. ALL RIGHTS RESERVED.



Next Step Design
FOODSERVICE CONSULTANTS

913 West Street, Suite A
Annapolis, MD 21401
Ph: (410) 263-1200
Fx: (410) 280-1340
www.nextstepdesign.com

DATE: ~
SCALE: 3/4"= 1'
PROJECT #: D-5026
DRAWN: JRLS

FOODSERVICE EQUIPMENT FLOOR PLAN

SHEET #: **FS-EL1**