

GERALD F. DE MARCO
ARCHITECT

GERALD F. DE MARCO
RA 008818

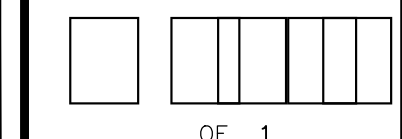
15321 S. DIXIE HIGHWAY - SUITE 201
MIAMI, FLORIDA 33157
305.255.2999 - 305.255.4499(FAX)

INTERIOR RESOURCES
RED FISH GRILL RESTAURANT
LOADS FOR RED FISH GRILL RESTAURANT

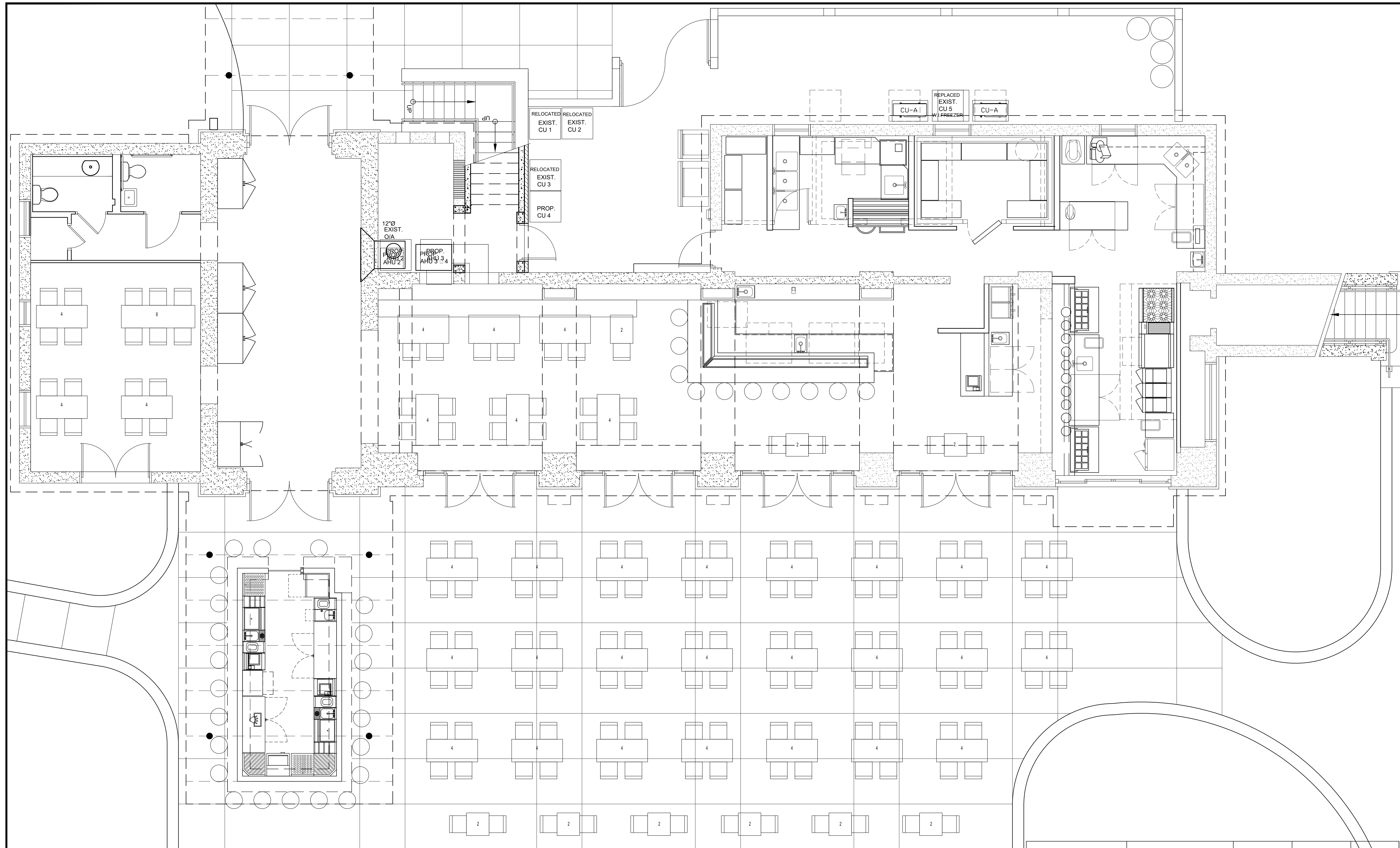
FLOOR PLAN
SEATING LAYOUT

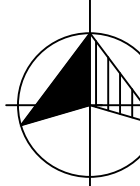
PROJECT NO.: 1725
DATE: 10/23/2017
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SHEET NO.

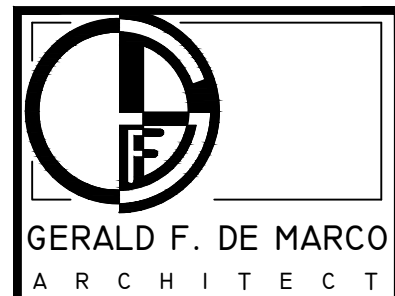
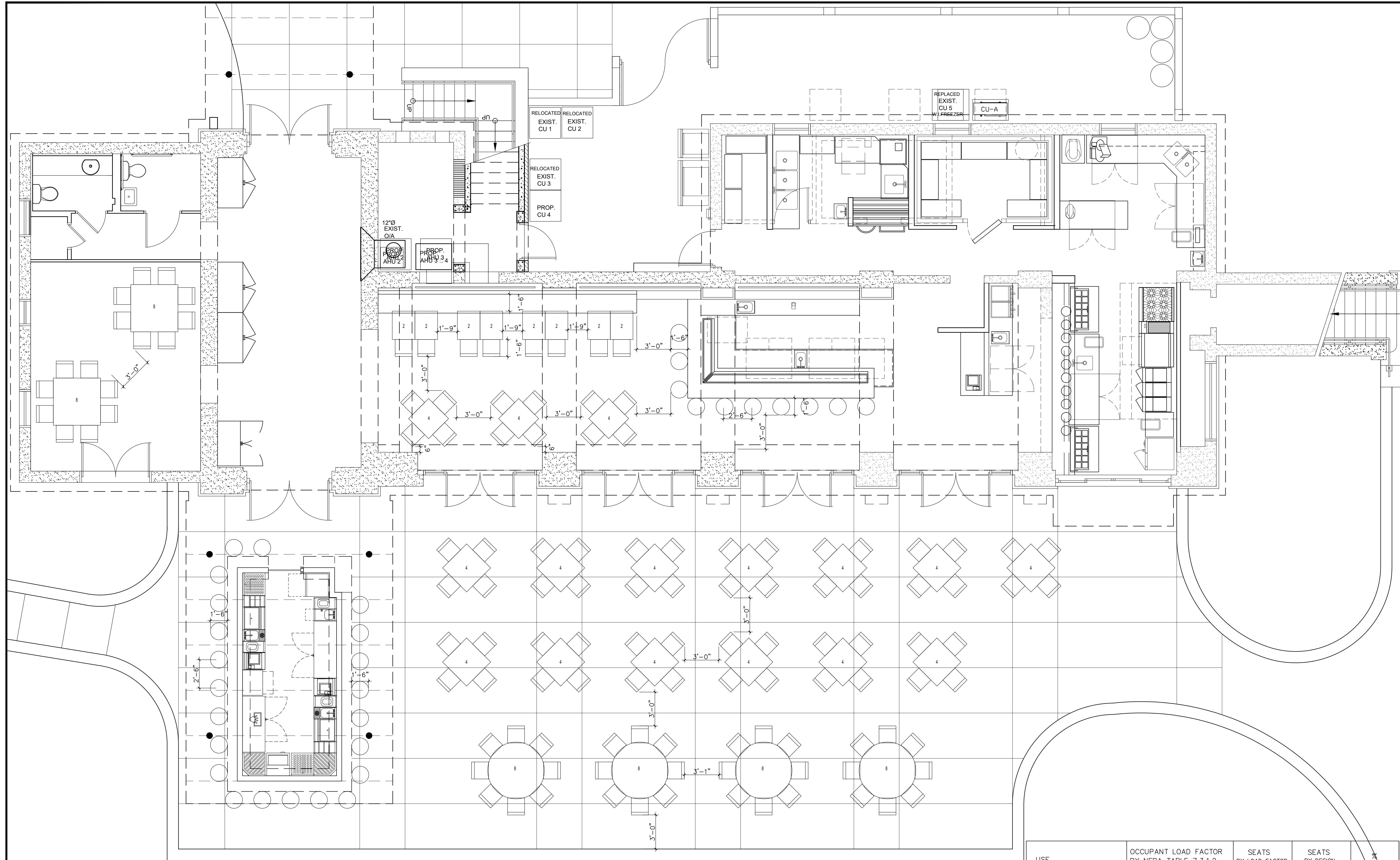


OF 1



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

USE	OCCUPANT LOAD FACTOR BY NFPA TABLE 7.3.1.2	SEATS BY LOAD FACTOR	SEATS BY DESIGN	
MAIN DINING AREA (INCLUDING OYSTER BAR)	ONE PERSON / 15 SF.	43 SEATS	40 SEATS	58 SEATS
PRIVATE DINING	ONE PERSON / 15 SF.	18 SEATS	18 SEATS	31%
OUTDOOR DINING AREA	ONE PERSON / 15 SF.	136 SEATS	104 SEATS	128 SEATS
OUTDOOR BAR AREA	ONE PERSON / 15 SF.	42 SEATS	24 SEATS	69%
MAX. TOTAL SEATS		239 SEATS	186 SEATS	100%



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INTERIOR RESOURCES
RED FISH GRILL RESOURCES
OLD MILLER ROAD
CORCORAN FIELD

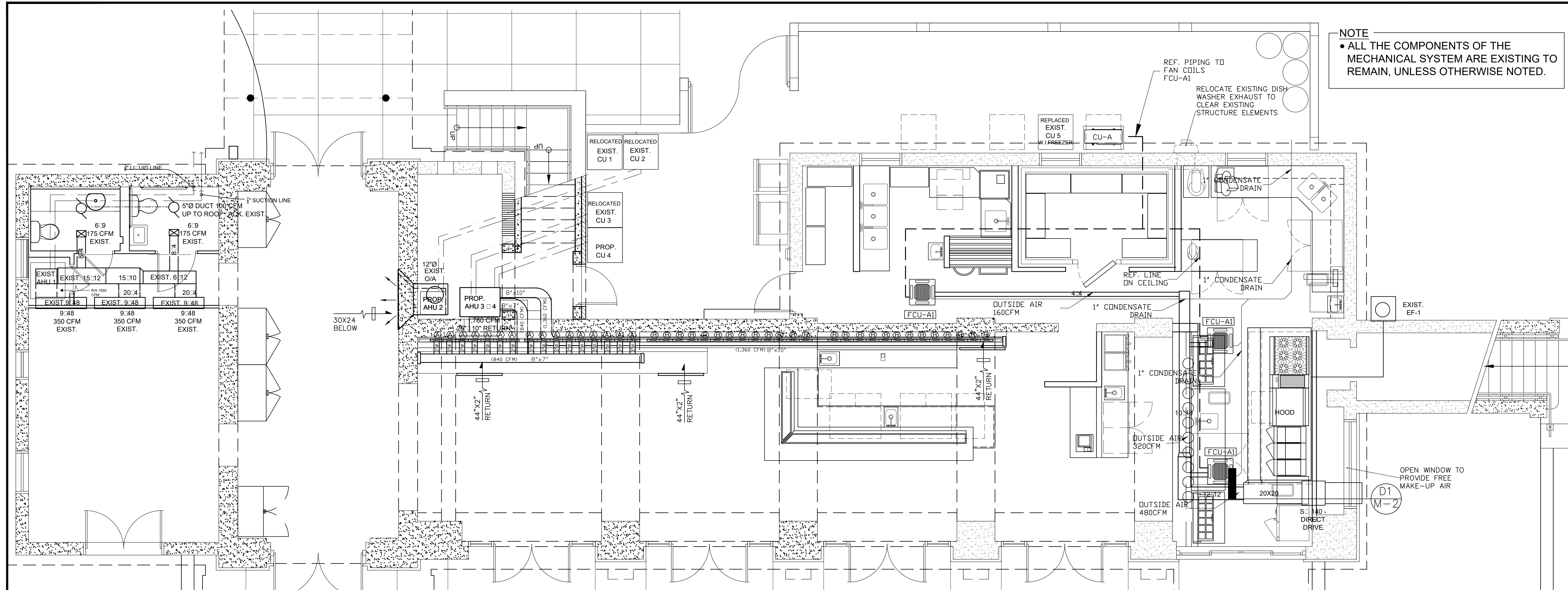
FLOOR PLAN
SEATING LAYOUT

PROJECT NO.: 1725
DATE: 10/28/2017
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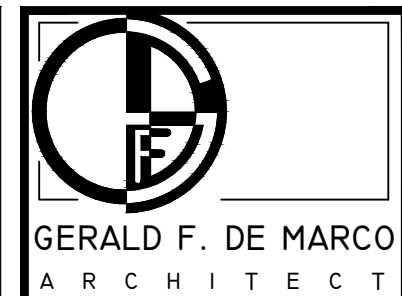
SHEET NO.
OF 1

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

USE	OCCUPANT LOAD FACTOR BY NFPA TABLE 7.3.1.2	SEATS BY LOAD FACTOR	SEATS BY DESIGN	
MAIN DINING AREA (INCLUDING OYSTER BAR)	ONE PERSON / 15 SF.	43 SEATS	38 SEATS	54 SEATS 35%
PRIVATE DINING	ONE PERSON / 15 SF.	18 SEATS	16 SEATS	
OUTDOOR DINING AREA	ONE PERSON / 15 SF.	136 SEATS	76 SEATS	99 SEATS
OUTDOOR BAR AREA	ONE PERSON / 15 SF.	42 SEATS	23 SEATS	65%
MAX. TOTAL SEATS		239 SEATS	153 SEATS	100%



NOTE
 • ALL THE COMPONENTS OF THE MECHANICAL SYSTEM ARE EXISTING TO REMAIN, UNLESS OTHERWISE NOTED.



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RESERVOIR
 RED FISH GRILL
 DINNER
 RUGGLES

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

GENERAL NOTES

- LOCATION AND INSTALLATION OF DUCT WORK, DIFFUSES, EQUIPMENT AND ALL RELATED WORK SHALL BE COORDINATED WITH ARCHITECTURAL, STRUCTURAL, ELECTRICAL AND PLUMBING SYSTEM. THIS INCLUDES WALL AND ROOF PENETRATIONS AND REQUIRED ELECTRICAL SERVICE AND CONTROL WIRING. PLUMBER IS TO PROVIDE A MINIMUM 1" INCH CONDENSATE TRAP SEAL, AT EACH FAN COIL UNIT, PIPE TO OUTSIDE OF BUILDING.
- EQUIPMENT SHALL HAVE CAPACITIES REQUIRED TO OBTAIN A SUITABLE OPERATING BALANCE BETWEEN ASSOCIATED ITEMS OF EQUIPMENT. ALL DAMPERS AND CONTROLS SHALL BE ADJUSTED TO OBTAIN THE REQUIRED CAPACITIES UNDER ACTUAL OPERATING CONDITIONS OF EACH ITEM OF EQUIPMENT SHALL NOT EXCEED THE RATED MOTOR HORSEPOWER. BALANCED CAPACITIES SHALL BE EQUAL TO THOSE SCHEDULED AT DESIGN CONDITIONS.
- COOLING SYSTEMS ARE DESIGNED FOR 78F DB AND 50% RELATIVE HUMIDITY INSIDE CONDITIONS WITH OUTSIDE AIR TEMPERATURE OF 91F D.B., 79F W.B./ HEATING SYSTEMS ARE DESIGNED TO MAINTAIN MINIMUM INSIDE TEMPERATURE OF 72F D.B. WITH AN OUTSIDE TEMPERATURE OF 45F D.B.
- AIR DISTRIBUTION DEVICES SHALL BE CONSTRUCTED OF ALUMINUM. EXPOSED GRILLAGE SHALL BE PAINTED OF SAME COLOR OF THE CEILING OR WALL IN WHICH IT IS LOCATED IN AND ALL SCREWS SHALL BE OF THE COUNTERSUNK TYPE ALSO PAINTED AS GRILLAGE.
- CONSTRUCT AIR CONDITIONING DUCTWORK FROM 1 1/2" THICK FOR DUCTWORK THAT RUNS WITHIN ATTIC SPACE, STANDARD WEIGHT, FIBROUS GLASS DUCTBOARD, FABRICATED, SEAL AND INSTALLED PER LATEST SMACNA FIBROUS GLASS DUCT MANUAL RECOMMENDATIONS. DUCT SIZES NOTED ARE CLEAR INSIDE DIMENSIONS. PROVIDE ALL ELBOWS WITH DOUBLE THICKNESS TURNING VANES AT ALL BRANCH DUCT TAKE-OFFS AS REQUIRED FOR PROPER AIR BALANCING.
- AIR COOLED CONDENSING UNITS TO BE AS SCHEDULE, OR APPROVED EQUAL. PROVIDE EACH UNIT WITH ANTI-CYCLING DEVICE OR TIMER, HIGH AND LOW PRESSURE CONTROLLERS, AND FILTER DRIER.
- FAN COIL UNITS TO BE AS SCHEDULE, OR APPROVED EQUAL COORDINATE WITH ELECTRICIAN TO CONNECT MULTI-SPEED FAN MOTOR TO PROPER SPEED TAPS TO DELIVER SCHEDULED AIR QUANTITIES, AGAINST SYSTEM RESISTANCE AS INSTALLED, DURING THE COOLING MODE AND TO DELIVER MINIMUM SUPPLY AIR CFM, AS RECOMMENDED BY UNIT MANUFACTURER, DURING THE HEATING MODE.
- INSULATE REFRIGERANT SUCTION PIPE WITH [INCH THICK FOAM PLASTIC INSULATION. (ARMAFLEX). FINISH INSULATION EXPOSED TO WEATHER WITH TWO COATS OF GLASSFAB. AND MASTIC PROVIDE 3" PVC JACKET FOR ALL REFRIGERANT LINES UNDER GROUND FLOOR.
- THERMOSTAT SHALL HAVE A MAXIMUM HEATING MODE TEMPERATURE SETTING OF 78F AND A MINIMUM COOLING MODE TEMPERATURE SETTING OF 70F. IT SHALL BE ADJUSTABLE TO PROVIDE A TEMPERATURE OF UP TO 10F BETWEEN FULL HEATING AND FULL COOLING. HEATING AND COOLING TO BE NON-CONCURRENT. THERMOSTAT TO HAVE REQUIRED STAGES OF COOLING AND HEATING FOR COMPATIBILITY WITH AIR CONDITIONING EQUIPMENT PROVIDED.
- THE AIR FLOW AT EACH SUPPLY OUTLET SHOWN ARE PRELIMINARY AND FINAL FLOW AT EACH OUTLET SHALL BE DETERMINED BY DEGREE OF COMFORT TEMPERATURE.
- CONTRACTOR SHALL VERIFY SELECTED AIR HANDLING UNIT AND CONDENSING UNIT IS ADEQUATE FOR REPLACEMENT OF EXISTING UNITS IF APPLICABLE.

LEGEND

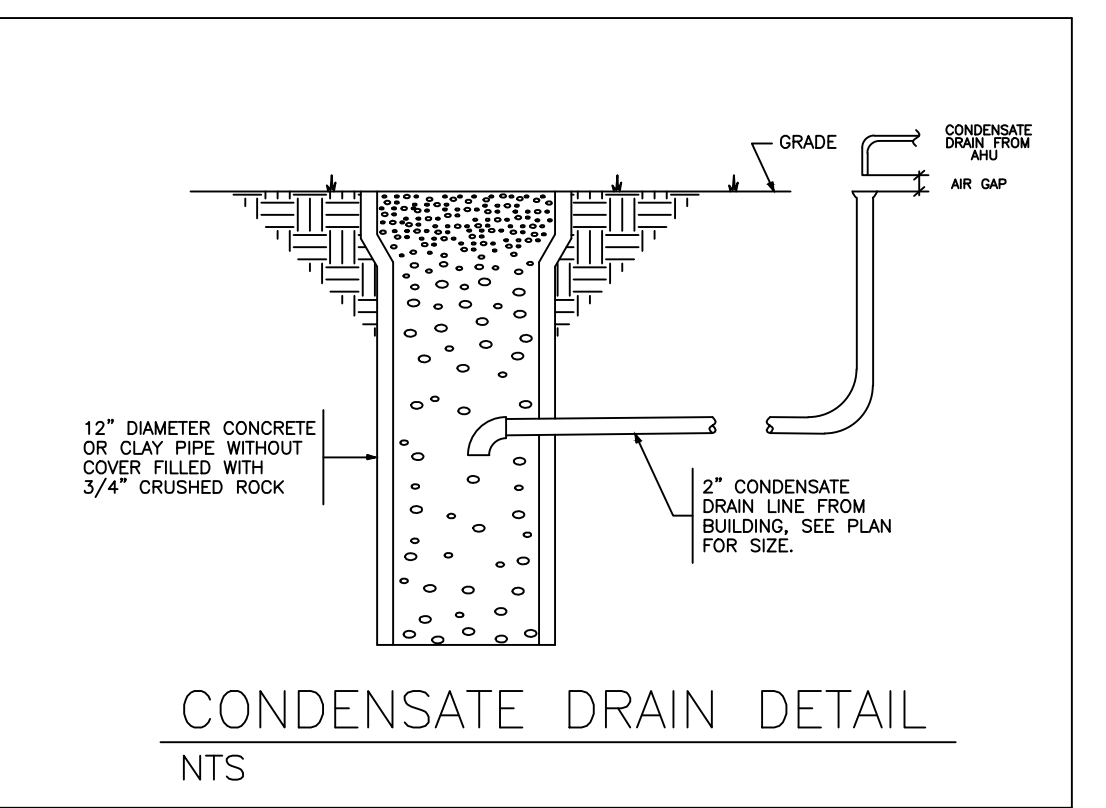
- R — REFRIGERANT SUCTION & LIQUID LINE
- RECTANGULAR DUCTWORK
- Ⓢ THERMOSTAT
- SD SIDE WALL DIFFUSER
- CD CEILING DIFFUSER
- CFM CUBIC FEET PER MINUTE
- CU CONDENSING UNIT
- FC FAN COIL UNIT
- FLD FULL LOUVERED DOOR
- UC [* UNDERCUT DOOR
- Flexible DUCT
- Variable Air Volume
- Supply Air
- Return or Exhaust Air

NOTES

- APPLY COASTAL COATING ON CONDENSING UNIT WITH (E-COATING) 10K HOURS.
- CONDENSER UNITS STANDS TO MEET DADE COUNTY COASTAL COMPLIANCE.
- INSTALL GRENADE FOR CORROSION PREVENTION ON NEW CONDENSING UNITS.

AIR TERMINAL SCHEDULE

SERVICE	MARK	CFM	LOCATION	ACCESSORIES	SIZE	REMARKS
SUPPLY	(A)	52	ABOVE BENCH		2"x24"	CONTINUOUS LINEAL DIFFUSER
SUPPLY	(B)	52	ABOVE BENCH		2"x24"	CONTINUOUS LINEAL DIFFUSER
RETURN	(C)	1,760	UNDER BENCH		2"x44"	3-LINEAL RETURN



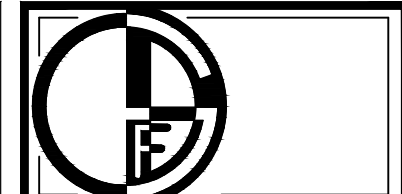
CONDENSATE DRAIN DETAIL
 NTS

MECHANICAL

PROJECT NO.: 1725
 DATE: 10/24/17
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 REVISION BY: DATE

AA 9/10/2019
 AA 10/30/2019

SHEET NO.
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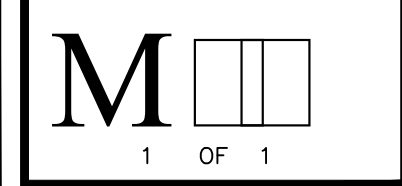
INTERIOR RESURFACING
RED FISH GRILL
OLD MILLER ROAD
RUGLES, FL

MECHANICAL

PROJECT NO.: 1725
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REVISION BY: DATE

AA 9/10/2019
AA 10/30/2019

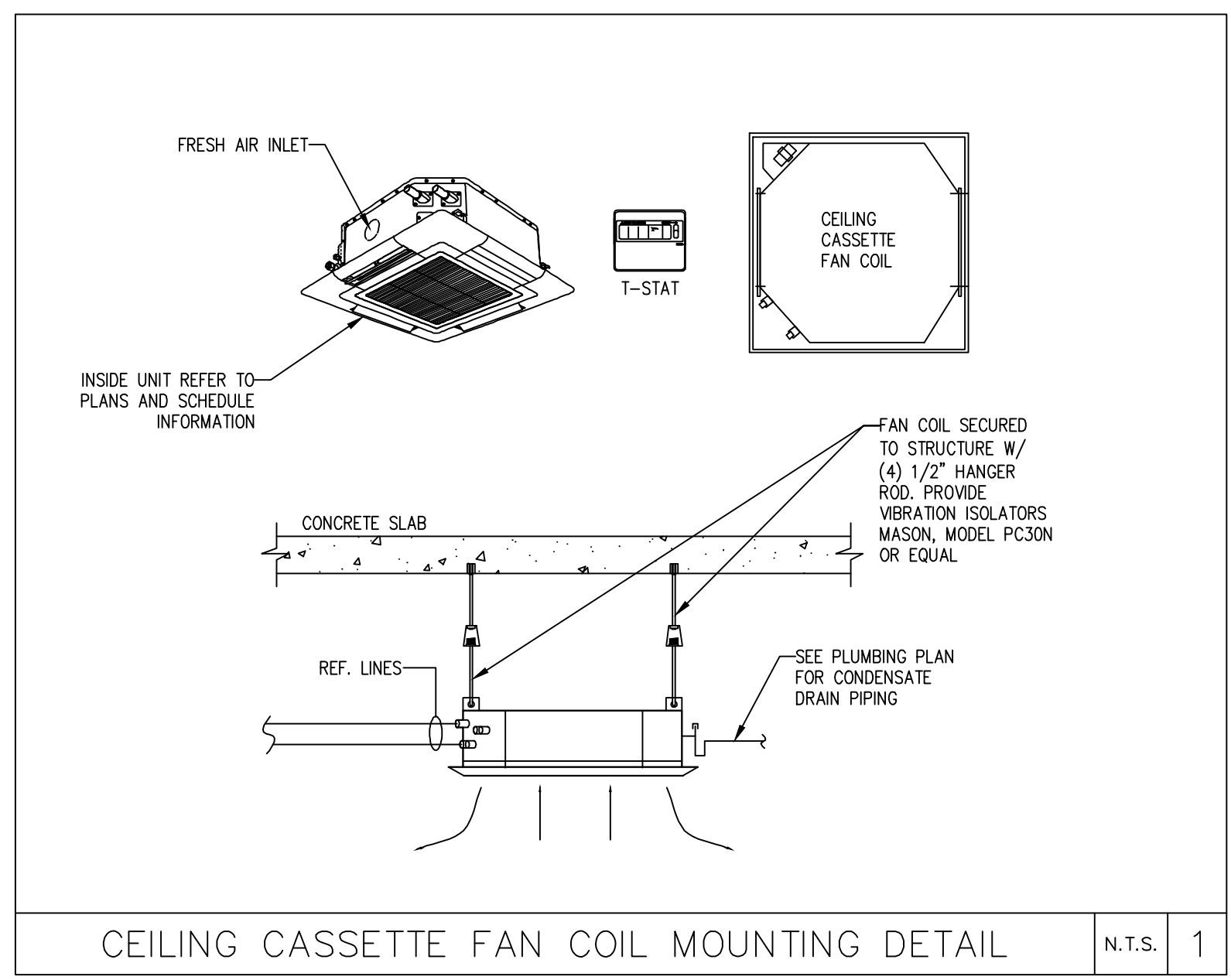
SHEET NO.



FAN COIL UNIT	
UNIT DESIGNATION	FCU-A1
AREA(S) UNIT SERVED	KITCHEN
MANUFACTURER	LG (OR EQUAL)
FCU MODEL NUMBER	ARNU183TQD4
TOTAL AIR FLOW (CFM)	396/388/353
OUTSIDE AIR FLOW (CFM)	50
E.S.P. (IN. W.G.)	0
FAN MOTOR OUTPUT (WATTS)	30
REFRIGERANT	R-410A
POWER SUPPLY V/PH/Hz	
V/Ph/Hz	208/1/60
FULL LOAD AMPS	0.20
CONDENSING UNIT	
UNIT DESIGNATION	CU-A
MANUFACTURER	LG (OR EQUAL)
MODEL NUMBER	ARUN060GSS4
WEIGHT (LBS)	256
COOLING CAPACITY (MBH)	60.0
HEATING CAPACITY (MBH)	64
COMPRESSOR	
TYPE	DC INVERTER
QUANTITY	1
MOTOR RATING OUTPUT (KW)	-
FAN	
TYPE X QUANTITY	PROPELLER FAN X 2
FAN MOTOR F.L.A.	1
DRIVE	DIRECT
POWER SUPPLY	
V/Ph/Hz	208/1/60
MINIMUM CIRCUIT AMP	30
MAXIMUM FUSE AMPS	50
ACCESSORIES	1,2,3,4,5

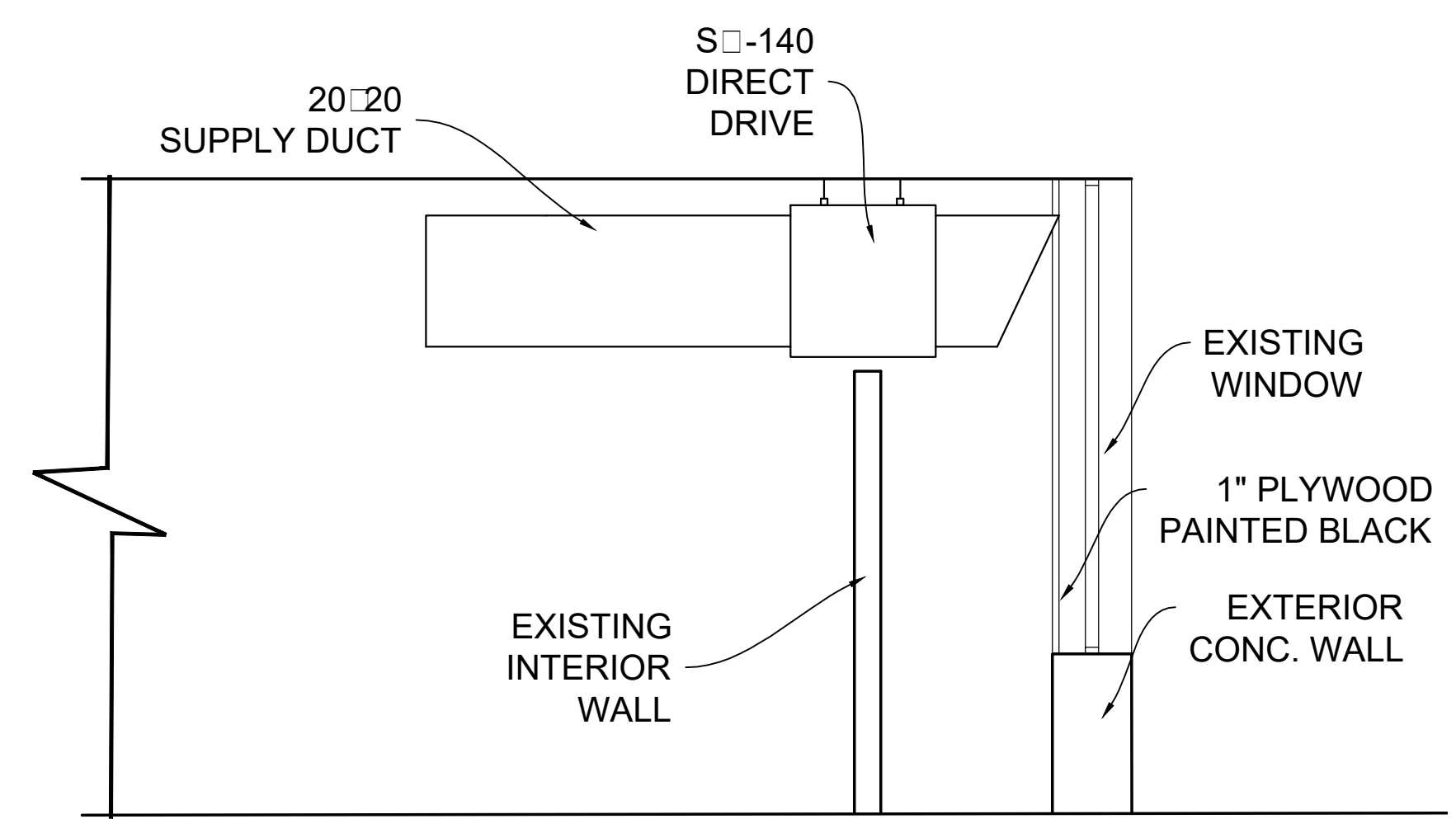
- ACCESSORIES:
1. STAGE HEATING / 1 STAGE COOLING THERMOSTAT (PROGRAMMABLE).
 2. BUILT-IN DRAIN PUMP.
 3. WASHABLE LONG LIFE FILTER WITH MILDEW PROOF RESIN.
 4. INVERTER DRIVEN (VARIABLE SPEED) SCROLL COMPRESSOR.
 5. INDOOR UNIT POWER IS FED FROM OUTDOOR UNIT.

FINAL SELECTION OF PIPE SHALL BE BASED ON PIPE LENGTH. COORDINATE WITH LG FOR CORRECT PIPE DIA. AND REFRIGERANT CHARGE.

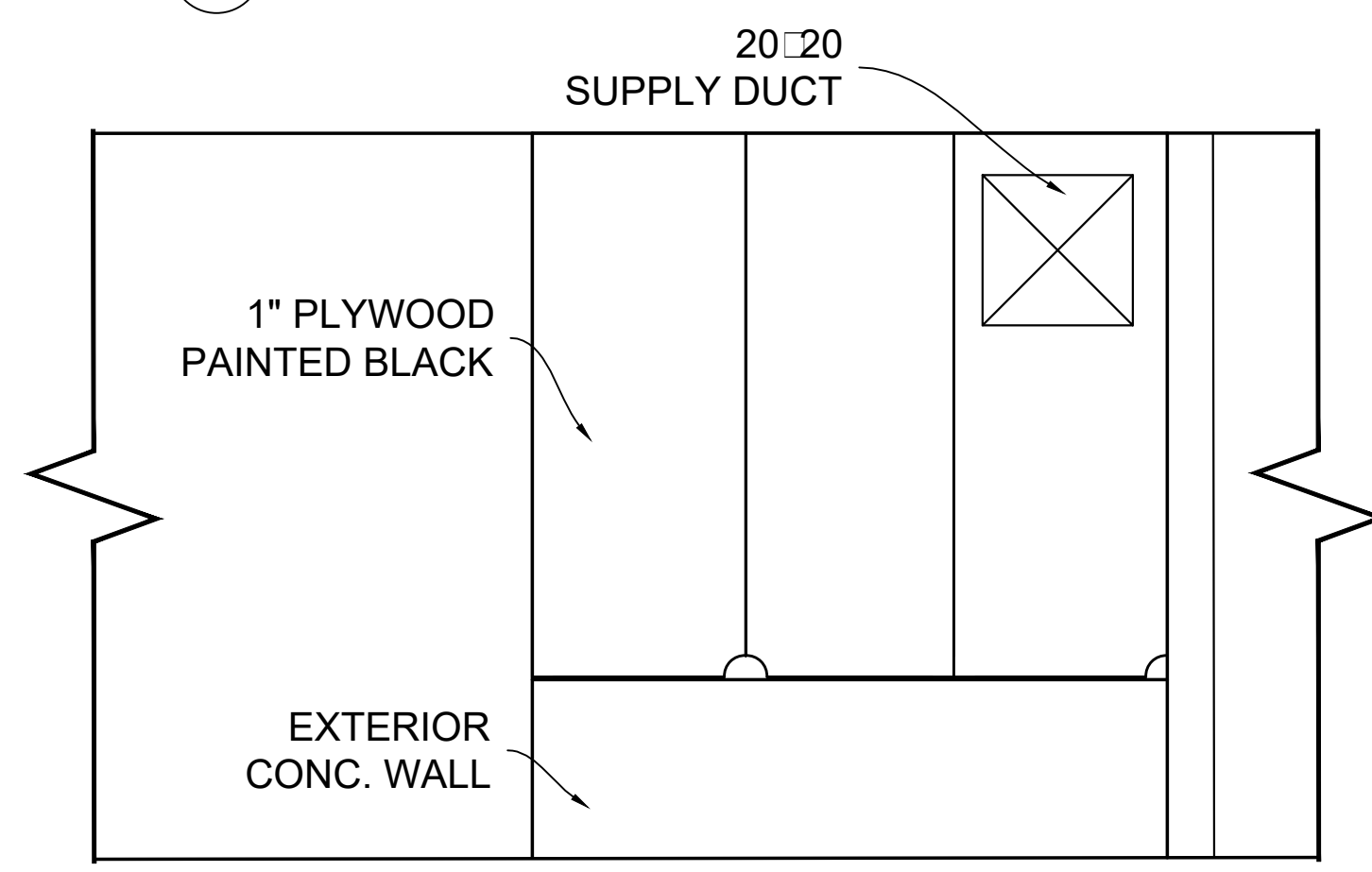


AIR BALANCE SCHEDULE				
AREA	O.A./M.U.A	SQ-140 DIRECT DRIVE	EXFILTRATION	PRESSURE
KITCHEN	480	360	+/- 120	+
TOTAL	480	360	+/- 120	+

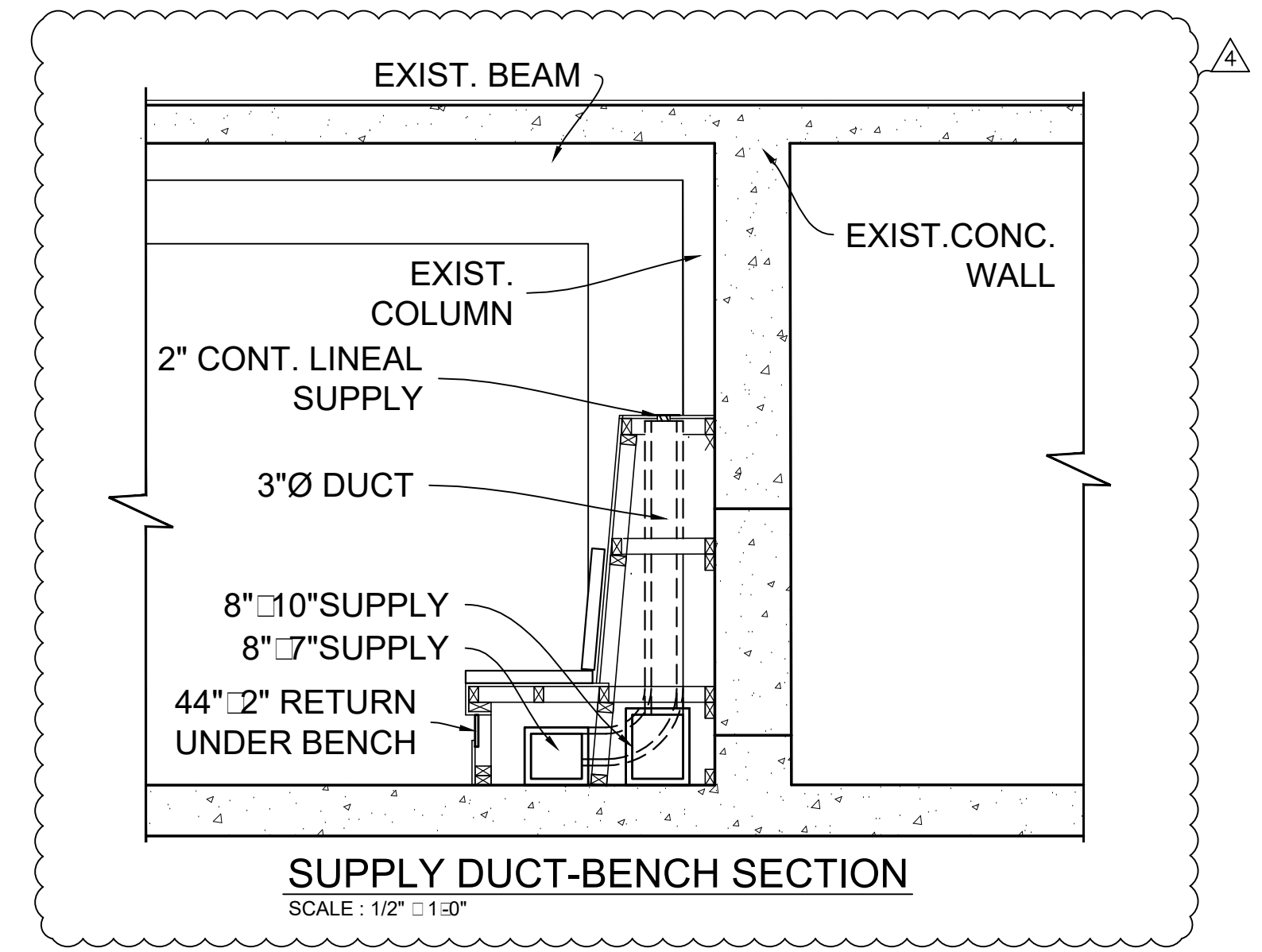
AC SPLIT UNIT SCHEDULE					
CONDENSING UNIT	CONDENSING UNIT LABEL		CU-2	CU-3	CU-4
	DESIGN SELECTION	MANUFACTURER	TRANE (OR EQUAL)	YORK	YORK
	MODEL NUMBER	4TR7048A1000B	YZF03013C	YHE48B22	YHE48B22
	TOTAL CAPACITY, BTUH	48,000	25,200	41,000	
	SENSIBLE CAPACITY, BTUH				
	COMPRESSOR, QUANTITY/RLA. EA.	-			
	CONDENSER FAN, FLA EA.	-			
	VOLTAGE/ PHASE	208-230/1/60	-		
	UNIT WEIGHT, LBS	-			
AIR HANDLER UNIT	AIR HANDLING UNIT LABEL		AHU-2	AHU-3	AHU-4
	DESIGN SELECTION	MANUFACTURER	TRANE	UNICO	UNICO
	MODEL NUMBER	GAM5B0C48M41	M2430C*1-E* M2430B*1-EC	M3642C*1-B* M3642B*1-EC	
	SUPPLY AIR VOLUME, CFM	1,400	-	-	
	FRESH AIR VOLUME, CFM				
	EXTERNAL STATIC PRESSURE, INCH W.G.	-			
	ELECTRIC HEATER, KW	-			
	MOTOR, HP	-			
	VOLTAGE / PHASE	208-230/1	-	-	
SYSTEM	SEER	-	12.15	12.00	
	REFRIGERANT LINES INCH ~	SUCTION	5/8"	7/8"	7/8"
	LIQUID	3/8"	3/8"	3/8"	



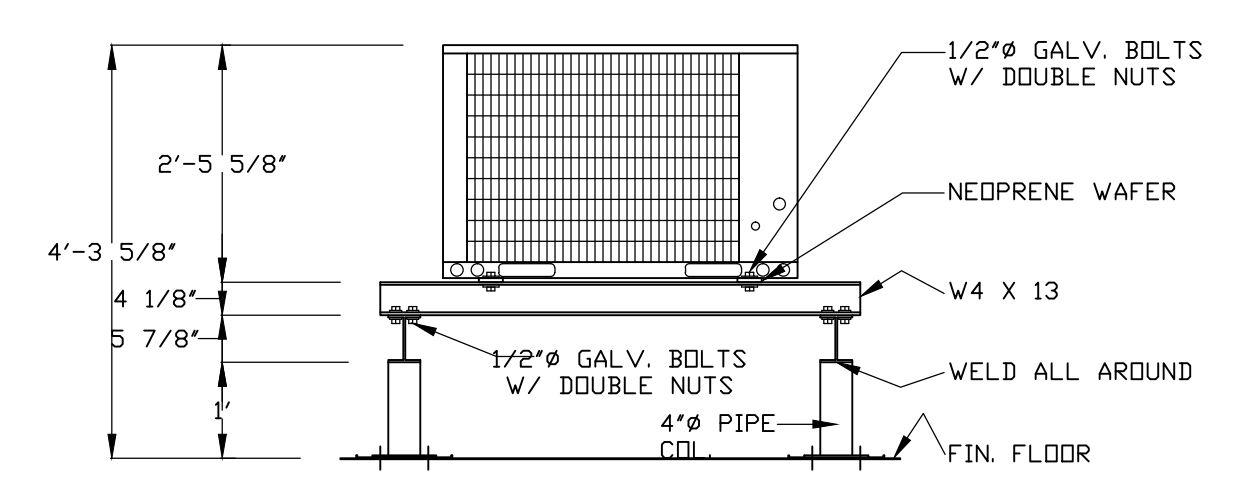
D1 HOOD/EXHAUST SECTION
SCALE: 1/2" = 1'-0"



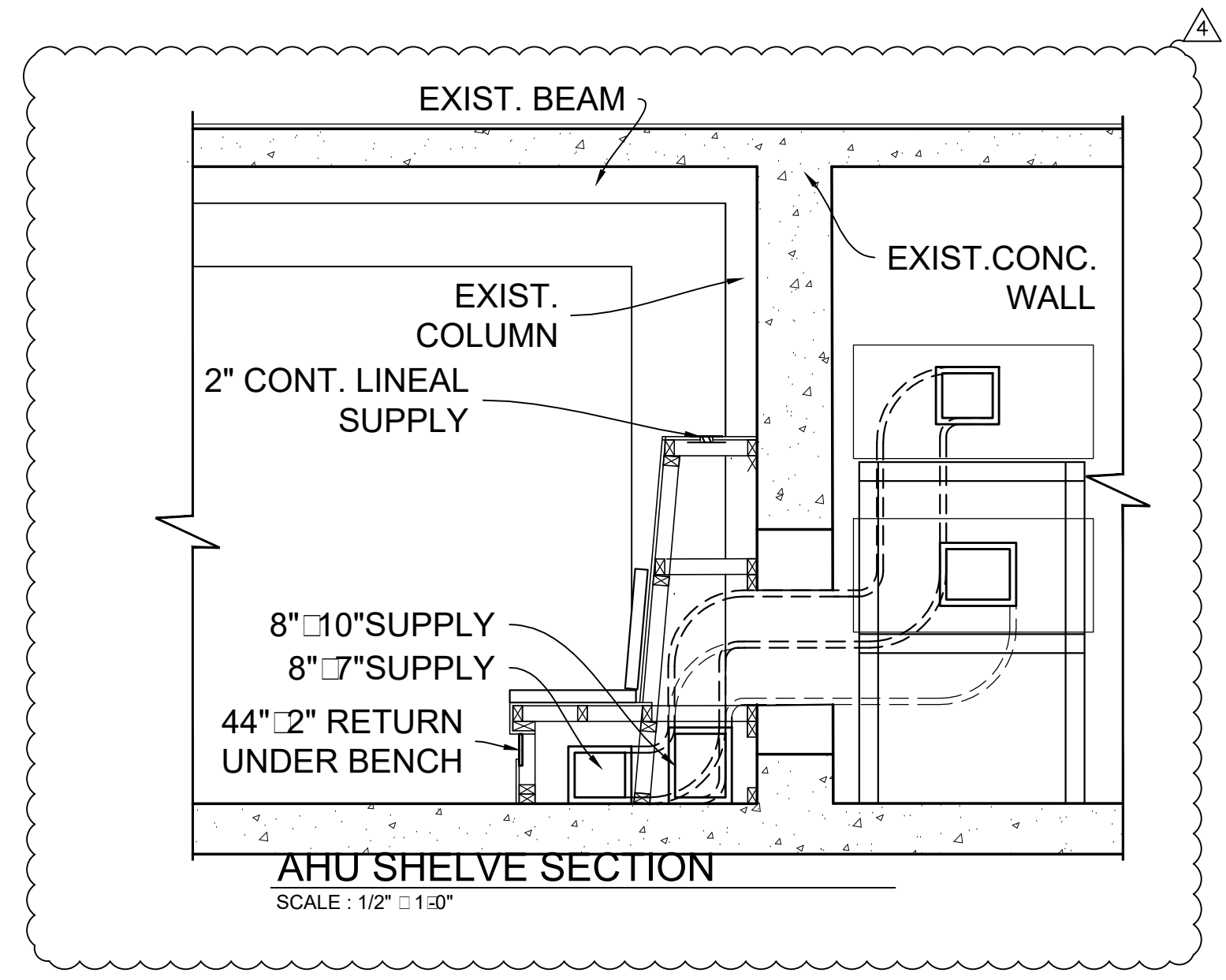
MAKE-UP AIR WINDOW OPENING
SCALE: 1/2" = 1'-0"



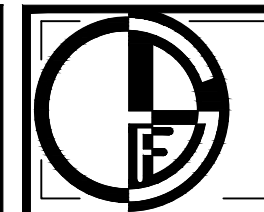
SUPPLY DUCT-BENCH SECTION
SCALE: 1/2" = 1'-0"



CONDENSING UNIT MOUNTING DETAIL



AHU SHELF SECTION
SCALE: 1/2" = 1'-0"



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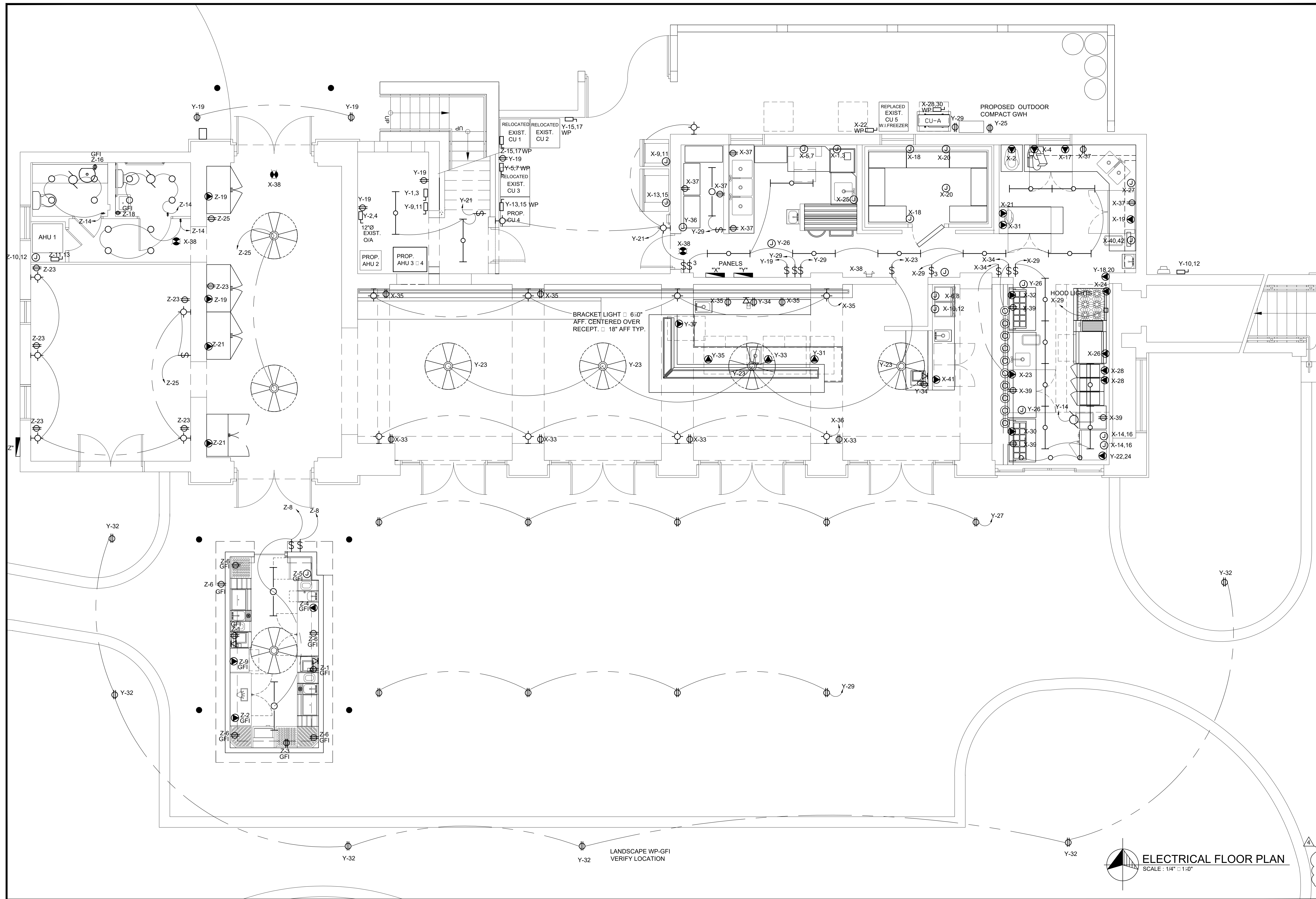
RESERVOIR
RED FISH GRILL
OLD MILLER ROAD
RUGLESFL

ELECTRICAL

PROJECT NO.: 1725
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AA 6/25/2019
AA 9/9/2019

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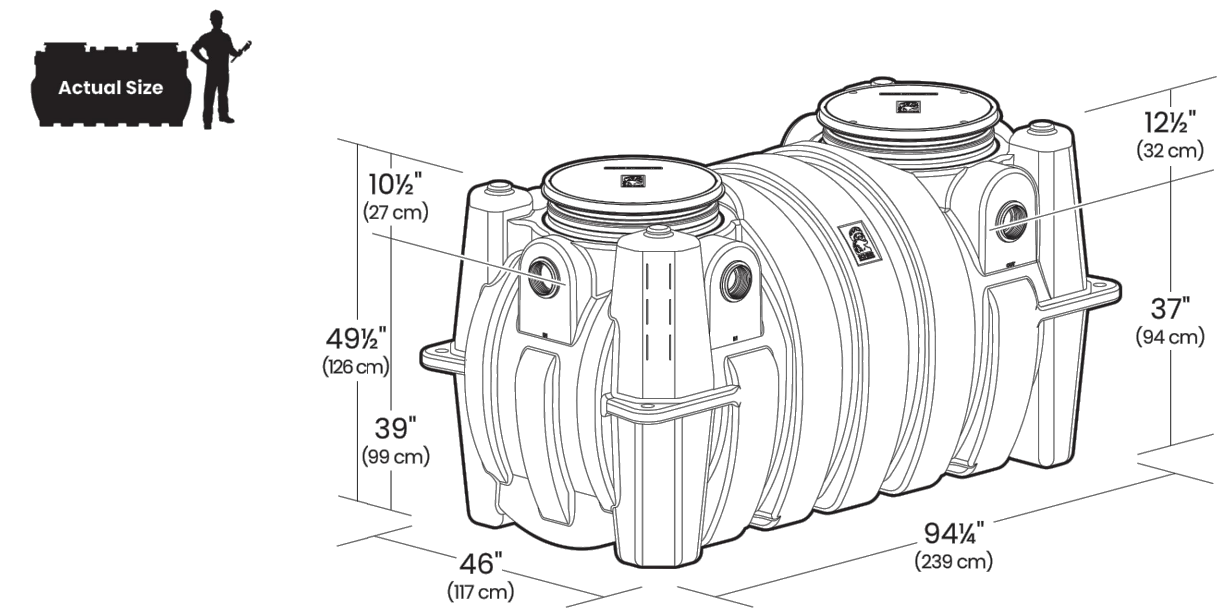
LANDSCAPE WP-GFI
VERIFY LOCATION

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

SPECIFICATION OF THE GREASE TRAP

SPECIFICATION AND SUBMITTAL

GB-500-B 100 GPM Grease Interceptor for Indoor/Outdoor Use



This unit is certified to ASME A112.14.3 (Type D) and CSA B481. This unit meets the requirements for 99.9% efficiency. Satisfies Miami DERM 99% efficiency requirements. Product labels are permanently attached to inside and outside of unit for easy viewing.

SUBMITTAL

- Standard**
- Location: indoor/outdoor
 - Installation: above/below grade
 - Flow Rates / Grease Capacities: 100 GPM (6.3 l/s) / 2,948 lbs.
 - Removal Efficiency at the Rated Capacity: 99.9%
 - 99% Efficiency Rating: 2,817 lbs. grease capacity @ 99.2% efficiency
 - Solids Capacity: 110 gal.
 - Liquid Capacity: 510 gal.
 - Weight: 568 lbs.
 - Connections: 4" (100 mm) plain end inlet/outlet cover; gas/water tight pickable cast iron with H2O lb. load rating
- Options**
- 4" FPT inlet/outlet (triple inlet/outlet)
 - 3" plain end inlet/outlet (triple inlet/outlet)
 - 6" plain end inlet/outlet (straight-through)
 - 6" plain end inlet/outlet (triple outlet)
 - 8" MPF inlet/outlet (cast-iron steel, straight-through)
 - FO (fixed outlet)
 - C24H2: Highway rated bolted composite covers - 16,000 lbs.
 - CC2: Integral membrane clamping collar kit
 - AGS2: Above Grade Support
 - AK2: High Water Anchor Kit
 - PP2: Pumpout Part
 - Field Cut Risers
 - FCR2 (x2) >4" - 34"
 - FCR2 (x4) >34" - 64"
 - FCR2 (x6) >64" - 94"

SPECIFICATIONS

- NOTES**
- 4" plain end inlet/outlet.
 - Unit weight - w/cast iron covers: 568 lbs.; w/composite covers: 452 lbs. (For wet weight add 4,254 lbs.)
 - Maximum operating temperature: 150° F continuous
 - Capacities - Liquid: 510 gal.; Grease: 2,948 lbs.; Solids: 102 gal.
 - Satisfies Miami DERM 99% efficiency requirements; retaining 2,817 lbs. of grease at 99.2% efficiency.
 - This unit does not require flow control.
 - For gravity drainage applications only.
 - Do not use for pressure applications.
 - Cover placement allows full access to tank for proper maintenance.
 - Vent not required unless per local code.
 - Engineered inlet and outlet diffusers are removable to inspect / clean piping.
 - Integral air relief / Anti-siphon / Sampling access.
 - Fixed outlet models (-FO) have inlet and outlet permanently welded at the factory in the straight-through (8) positions.

DIFFUSION FLOW TECHNOLOGY

The inlet diffuser reduces turbulence, creates laminar flow and allows the entire tank volume to be utilized for efficient grease separation and minimal disturbance to existing grease and sediment layers. The inlet diffuser can be attached to any of the three inlets provided to ease job site piping layouts. The integral air relief / anti-siphon at the outlet diffuser top allows pressure stabilization within the unit during operation. The outlet diffuser can easily be attached to any of the three outlets provided to ease job site piping layouts.

BUILT-IN SOLIDS CAPACITY

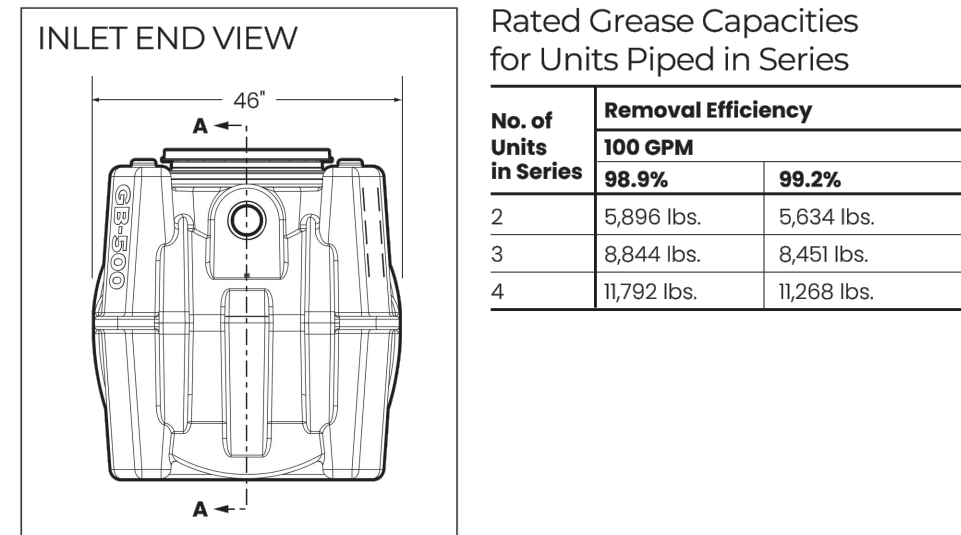
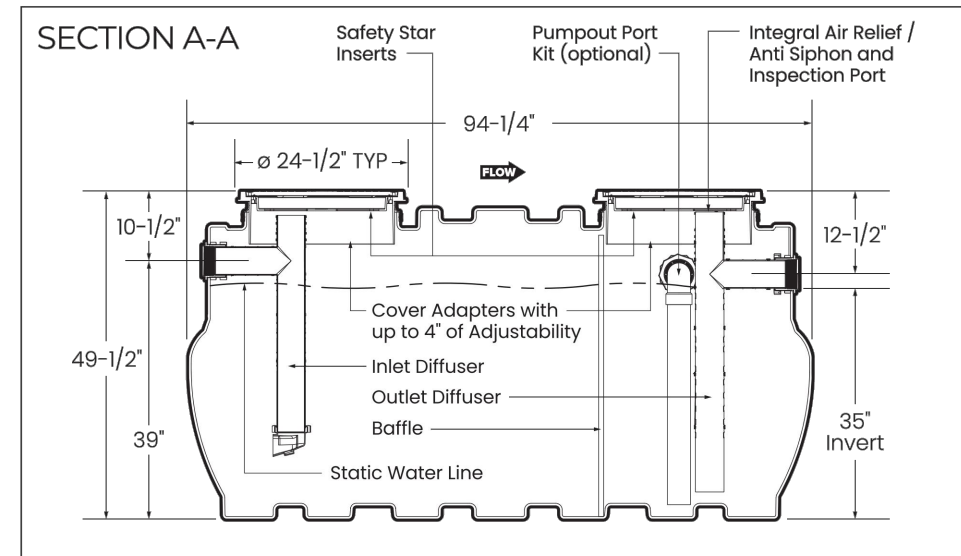
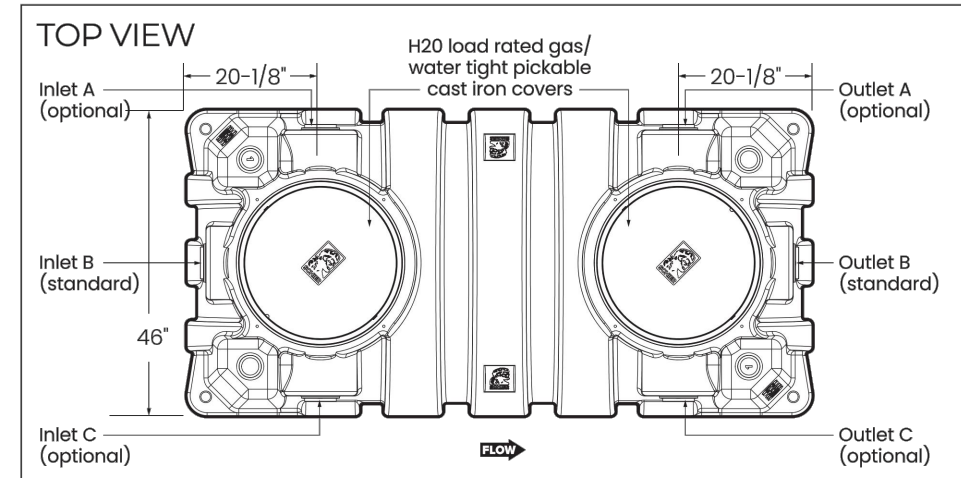
Performance testing is only designed to determine grease storage capacity; but outside the lab, solids accumulation can be a serious factor affecting grease interceptor performance. For this reason, Schier Great Basin™ grease interceptors include a significant dedicated solids capacity.

ENGINEER SPECIFICATION GUIDE

Schier Great Basin™ grease interceptor model # GB-500-B shall be lifetime guaranteed and made in USA of seamless, rotationally-molded polyethylene. Interceptor shall be furnished for above or below grade installation. Interceptor shall be certified to ASME A112.14.3 (Type D) and CSA B481, with field adjustable riser system, three inlet options and three outlet options. Interceptor flow rate shall be 100 GPM. Interceptor grease capacity shall be 2,948 lbs. Cover shall provide water / gas-tight seal and have minimum 16,000 lbs. load capacity.

CERTIFIED PERFORMANCE

Great Basin™ hydromechanical grease interceptors are third party performance-tested and listed by IAPMO to ASME #A112.14.3 and CSA B481 grease interceptor standards and greatly exceed requirements for grease separation and storage. They are compliant to the Uniform Plumbing Code and the International Plumbing Code.



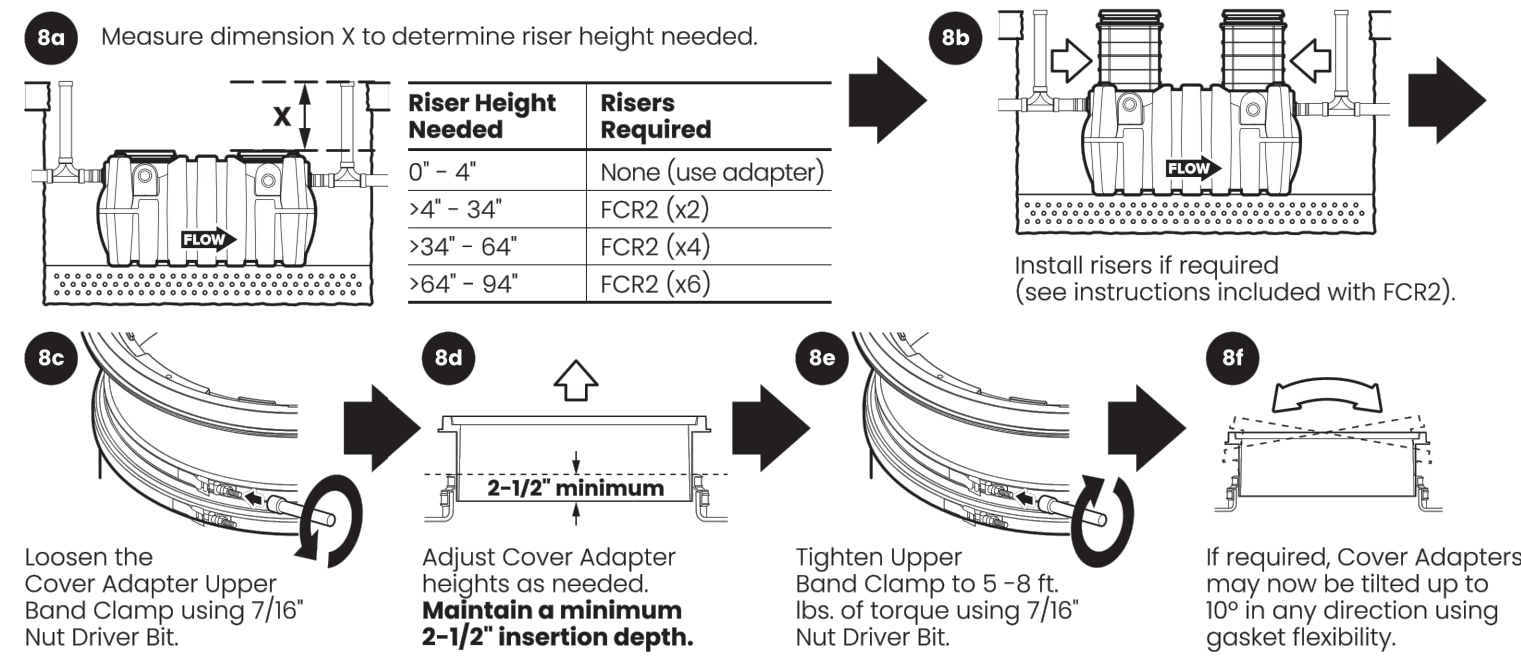
Rated Grease Capacities for Units Piped in Series

No. of Units in Series	100 GPM Removal Efficiency 99.9%	99.2%
2	5,896 lbs.	5,634 lbs.
3	8,844 lbs.	8,451 lbs.
4	11,792 lbs.	11,268 lbs.

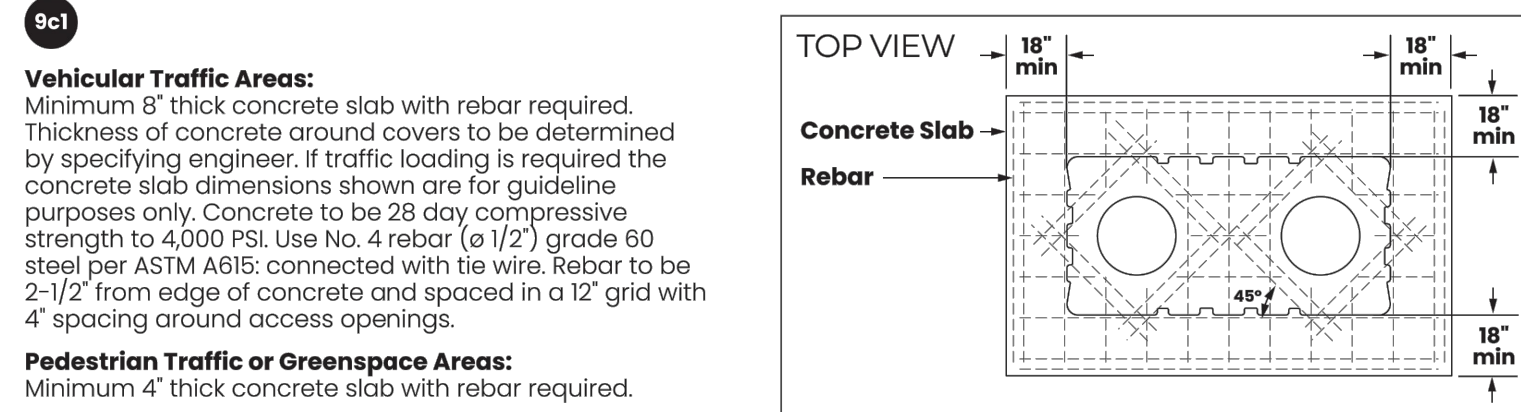
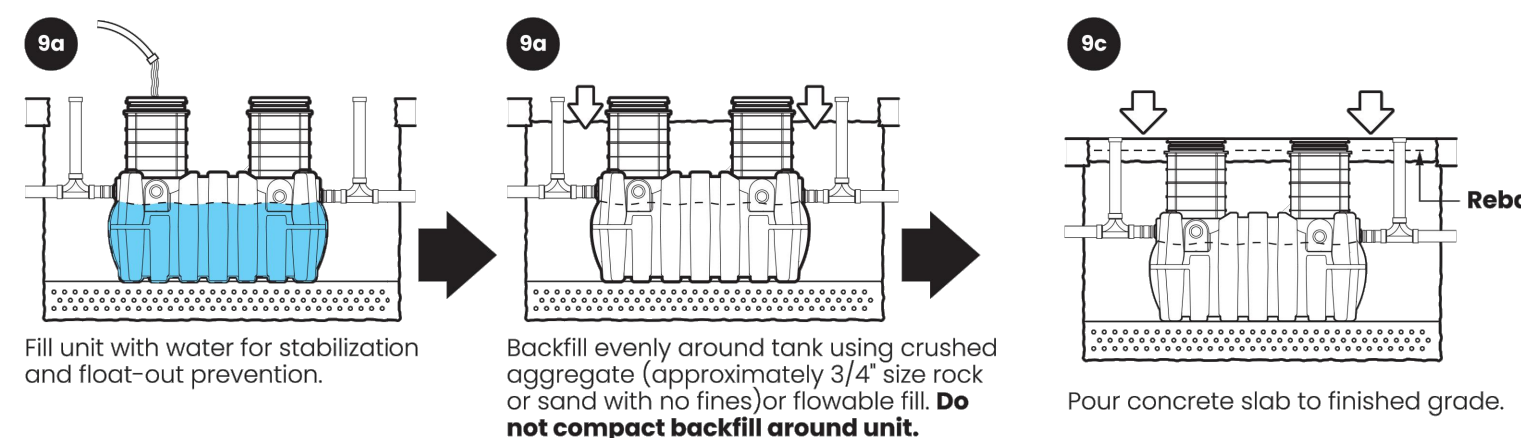
BURIED INSTALLATION

8 Bring Covers Flush-to-Grade

The GB-500 is ready for burial depth of 49-1/2" from finished grade to bottom of tank (or 10-1/2" to centerline of inlet). Deeper burials will require extending the Cover Adapters and possibly adding risers.



9 Backfill and Finished Grade



GB-500 Installation Guide

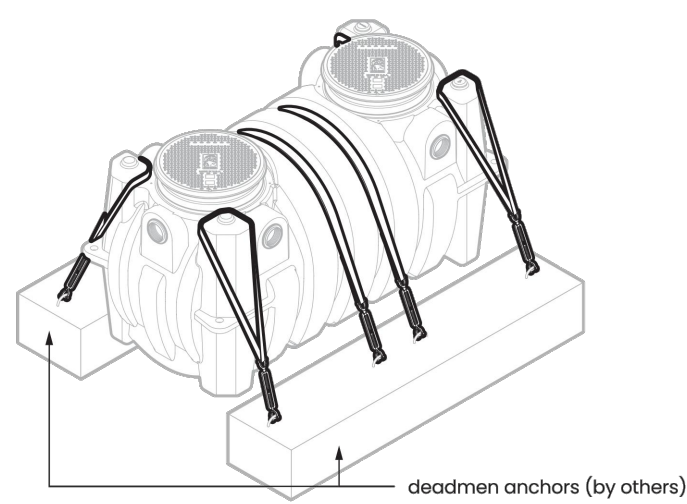
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INSTALLATION OPTIONS

1 High Water Table Installations, See Anchor Kit Model AK2

Deadmen Anchoring:

If the installation location is in a high water table area or at risk are (including but not limited to tidal surge areas, floodplains and areas that receive storm water) the GB-500 must be secured to concrete deadmen anchors (by others) using Schier model AK2 anchor kit.



NOTE:

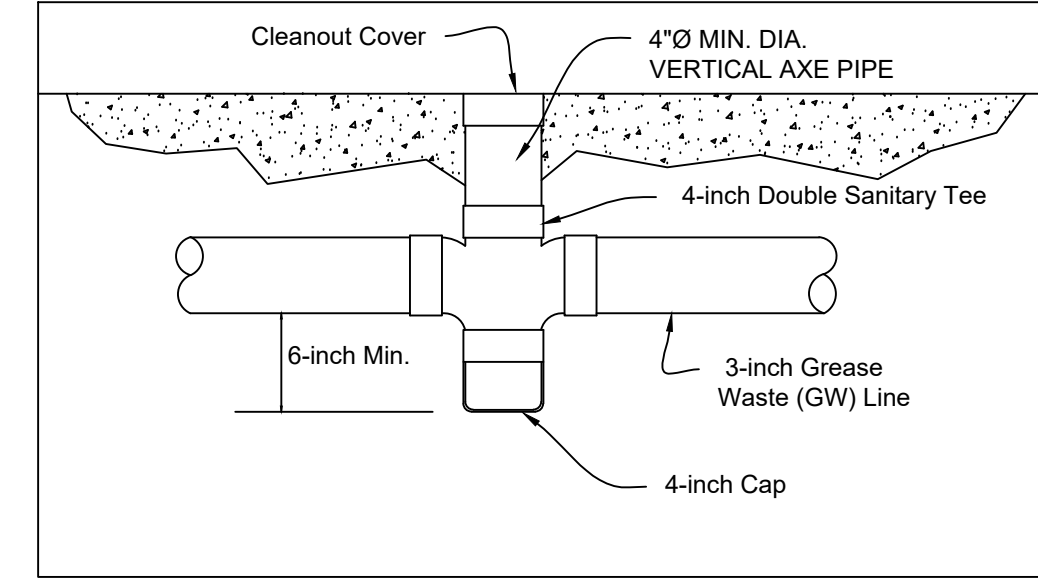
- FOG CONTROL DEVICE AND SAMPLING POINT SHALL BE ACCESSIBLE FOR CLEANING AT A MINIMUM FOUR FEET OF VERTICAL CLEARANCE AND THREE FEET OF HORIZONTAL CLEARANCE SHALL BE PROVIDED FOR EACH. INSTALLATION ARE NOT APPROVED UNDER SINK OR COUNTERS, STORED AREAS, SEATING AREAS, LOADING/UNLOADING ZONES, PARKING SPACES, DRIVE-THRU.

PLUMBING SYMBOL LEGEND

SYMBOL	DESCRIPTION
	SANITARY SEWER LINE
	CLEANOUT TO GRADE

PLUMBING GENERAL NOTES:

- THE CONTRACTOR SHALL FURNISH ALL LABOR, MATERIALS AND EQUIPMENT NECESSARY FOR THE INSTALLATION OF A COMPLETE PLUMBING SYSTEM IN ACCORDANCE WITH THESE DRAWINGS, THE APPLICABLE EDITION OF THE FLORIDA BUILDING CODE 2014, ALL OTHER APPLICABLE STATE, COUNTY AND LOCAL CODES AND ORDINANCES.
- THE CONTRACTOR SHALL PAY ALL INSPECTION FEES, ALL COSTS OF PERMITS AND ALL OTHER COSTS INCIDENTAL TO THE COMPLETION AND TESTING OF THIS WORK UPON FINAL ACCEPTANCE A CERTIFICATE FROM THE LOCAL INSPECTION AUTHORITY SHALL BE FURNISHED TO THE OWNER.
- ALL MATERIALS AND EQUIPMENTS SHALL BE NEW, OF U.S. MANUFACTURER AND OF GOOD QUALITY OF RESPECTIVE KIND AND GRADE, AND MUST BE FURNISHED SO AS TO PREVENT AND DELAY IN THE PROGRESS OF THE WORK. ALL WORK THROUGHOUT SHALL BE PERFORMED IN A WORKMAN-LIKE MANNER BY SUFFICIENT NUMBER OF SKILLED WORKMEN.
- THE CONTRACTOR SHALL VISIT THE SITE AND REVIEW ALL PERTINENT UTILITY DRAWINGS TO FAMILIARIZE HIMSELF WITH THE LOCATION OF ALL EXISTING AND/OR PROPOSED UTILITY STUB OUTS, PIPING, EQUIPMENT, ETC., AND MAKE DUE ALLOWANCE FOR ANY CONDITION AFFECTING HIS WORK
- ALL UNDERGROUND SANITARY & STORM DRAINAGE PIPING AND FITTINGS SHALL BE PVC-DWV (ASTM D-2662/D-3034).
- ALL ABOVE GROUND SANITARY & STORM DRAINAGE BRANCH & VENT PIPES AND FITTING SHALL BE PVC-DWV (ASTM D-2662/D-3034).
- PROVIDE CLEANOUT (WITH CHROME PLATED WALL OR FLOOR ACCESS FRAME AND COVERS AS REQUIRED) AT THE BASE OF ALL WASTE AND/OR VENT STACKS. PROVIDE PITCH PANS & LEADS FLASHING FOR ALL SANITARY SYSTEM VENTS.
- ALL HORIZONTAL WASTE PIPING SHALL BE SLOPPED AT 1/8 PER FOOT, UNLESS OTHERWISE NOTED.
- CONTRACTOR SHALL VERIFY SLOPE AND DEPTHS AND LOCATIONS OF CONNECTION POINTS TO EXISTING PRESSURE OR DRAINAGE LINES BEFORE STARTING WORK.



SAMPLING POINT DETAIL
N.T.S.

GREASE TRAP SIZING

Grease Interceptor Calculation
Per Florida Plumbing Code Section 1003.3.4, in accordance with PDI G101 Sec 8.3.1 Sized by pipe size, *1 Based on Manning's, Pipe diameter, and 1/8" slope

Step 1. Flow	Pipe Size	Minimum Slope	GPM*1 Peak Flow	Actual DFU	GPM Based on DFU
	4"	1/8" per Ft	100.00	57.00	31.67

Step 2. POF	Number of Seats	Turns Per Seat	Meals Per Day	Grease Production Per Meal	POF in Days	Grease Capacity Needed in Lbs.	Description
	160.00	3.00	480.00	0.05	90.00	1,965.60	Eat-In Dine
			150.00	0.05	90.00	614.25	Take-Out
						Total Grease Capacity Needed	2,579.85

Schier interceptors Meet the DERM 99% Efficiency and PH of 3				Grease Capacity	
Model	Qty	GPM	in Lbs.		
ASME A112.14.3	GB-500-B	1.00	100.00	2,817.00	

YELLOW/BROWN GREASE CONTAINER PUMP OUT FREQUENCY AT 90% CAPACITY OR SOONER

NOTE:

- FOG CONTROL DEVICE AND SAMPLING POINT SHALL BE ACCESSIBLE FOR CLEANING AT A MINIMUM FOUR FEET OF VERTICAL CLEARANCE AND THREE FEET OF HORIZONTAL CLEARANCE SHALL BE PROVIDED FOR EACH. INSTALLATION ARE NOT APPROVED UNDER SINK OR COUNTERS, STORED AREAS, SEATING AREAS, LOADING/UNLOADING ZONES, PARKING SPACES, DRIVE-THRU.

FOG 2.0 RER-DERM Hydromechanical FOG Control Device (H-FCD)

Required Information	Tank No. 1	Tank No. 2	Tank No. 3	Tank No. 4
Capacity (gpm)	100			
FOG Load Capacity (lbs) at 99% Efficiency	2817			
Manufacturer	Schier Products			
Model No.	GB-500-B			
3 rd Party Certifier (i.e., PDI, CSA, ASME)	ASME			
Interceptor Monitoring Alarm Model No.	N/A			
Interceptor Monitoring Device Model No.	N/A			
Solid Separator Make and Model	Schier Si-75			

Updated: 4/26/2018

DERM's FOG Control Device (FCD) Installation Inspection Required Prior to Plumbing Final for all Municipal projects. Failure to secure DERM's FCD Installation Inspection will result in disapproval of Final Inspection by the Municipal Building Official, pursuant to Section 24.42-6, MDC Code. To schedule DERM's FCD Installation Inspection for Municipal projects please send an email to IFOG2@miamidade.gov, 24 hours prior to desired date. Provide DERM plans process M-number, complete address of the site, folio number, and contact person name and phone number.

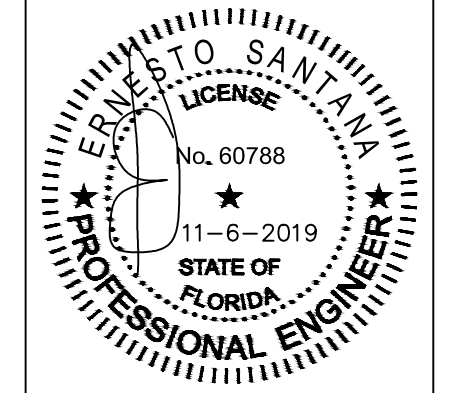
FOG 2.0 RER-DERM FOG Control Device (FCD) Installation Inspection

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Inspector:	
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Updated: 4/26/2018



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GENERAL NOTES
SCHEDULES
DETAILS
CALCULATIONS

RED FISH GRILL
9610 OLD CUTLER RD., MIAMI
CORAL GABLES, FL, 33156

REVISION	DATE:
No. DESCRIPTION	
JOB No. 2019-070	
DATE: 11/04/2019	
SP-1.00	
1 OF 4	

GREASE TRAP TEST REPORT



TEST REPORT

5001 East Philadelphia Street
Ontario, California - USA 91761-1216
Ph: 909.472.4100 | Fax: 909.472.4243
http://www.iapmorlt.org

Report Number: 1757-19023 Project Number: 31448
Report Issued: May 20th, 2019
Client: Schier Products
9500 Woodend Rd.
Edwardsville, KS 66111 Contact: Charlie Ismert

Source of Samples: Samples were manufactured at the client's facility in Edwardsville, KS. The sample was witnessed tested by Dale E. Holloway of IAPMO R&T Lab. Samples are manufactured in good condition.

Date of Testing: May 13th, 2019 through May 17th, 2019

Sample Description: HDPE Grease Interceptor.

Model: GB-500-B (100 gpm)

Refer to the manufacturer's drawings and installation instructions for more detailed measurements and information.

Scope of Testing: The above grease interceptor was witnessed tested to meet the requirements of ASME A112.14.3-2018 "Hydromechanical Grease Interceptors", and CSA B481.0 and B481.1-12 "Grease Interceptors".

Conclusion: The GB-500-B (100 gpm) Grease Interceptor DID COMPLY with the requirements of ASME A112.14.3-2018 "Hydromechanical Grease Interceptors" and CSA B481.0 and B481.1-12 "Grease Interceptors".

By the signature below, I certify that all the testing and preparation for this report was performed under direct supervision of IAPMO R&T Lab, unless otherwise stated.

Witness tested and reported by,

Dale E. Holloway, Regional Technical Manager
IAPMO R&T Lab

All testing and sample preparation for this report was performed under the continuous, direct supervision of IAPMO R&T Lab, unless otherwise stated. The observations, test results and conclusions in this report apply only to the specific samples tested and are not indicative of the quality or performance of similar or identical products. Only the Client shown above is authorized to copy or distribute the report, and then only in its entirety. Any use of the IAPMO R&T Lab name for the sale or advertisement of the tested material, product or service must first be approved in writing by IAPMO R&T Lab.

Test No.	Grease Interceptor		Drop Time (sec)	Flow Rate (GPM)	INCREMENTAL				ACCUMULATED			
	Grease Sink	Water Sink			Lbs added	Lbs skimmed	Lbs retained	Efficiency (%)	Lbs added	Lbs skimmed	Lbs retained	Efficiency (%)
142	2	1	111	102.7	20	0.52	19.48	97.4	2840	22.22	2817.78	99.2
143	1	2	109	104.6	20	0.64	19.36	96.8	2860	22.86	2837.14	99.2
144	2	1	109	104.6	20	0.58	19.42	97.1	2880	23.44	2856.56	99.2
145	1	2	109	104.6	20	0.86	19.14	95.7	2900	24.00	2875.70	99.2
146	2	1	109	104.6	20	1.43	18.57	92.9	2920	25.73	2894.27	99.1
147	1	2	111	103.6	20	1.54	18.46	92.3	2940	27.27	2912.73	99.1
148	2	1	110	102.7	20	1.74	18.26	91.3	2960	29.01	2930.99	99.0
149	1	2	111	102.7	20	2.91	17.09	85.5	2980	31.92	2948.08	98.9
150	2	1	109	104.6	20	4.62	15.38	76.9	3000	36.54	2963.46	98.7
151	1	2	109	104.6	20	5.46	14.54	72.7	3020	42.00	2978.00	98.6

DERM FOG 2.0 compliant

Performance Rating

Report No. 1757-19023 Page 14 of 14

SOLID INTERCEPTOR SPECIFICATION

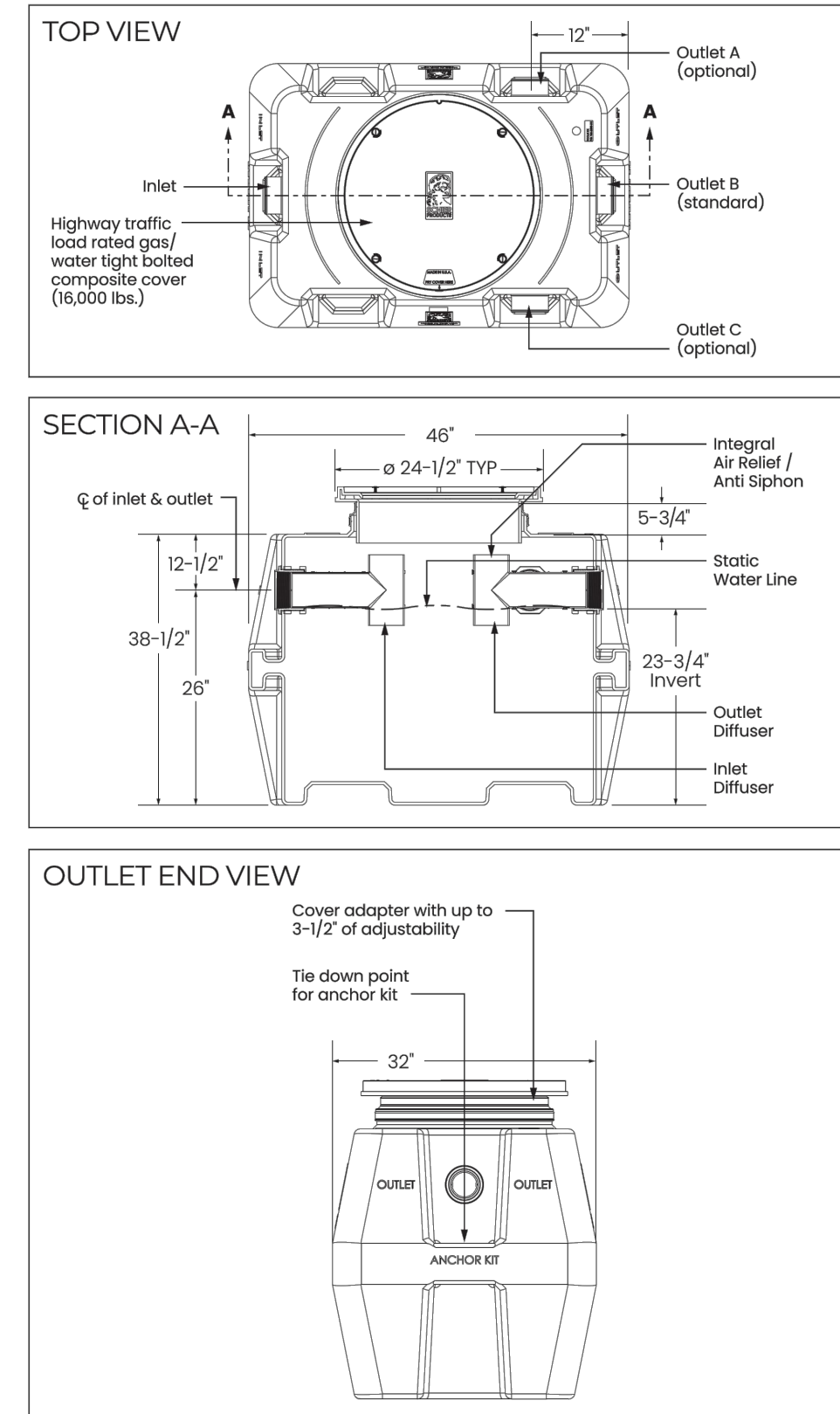
SPECIFICATIONS

NOTES

- 4" plain end inlet/outlet
- Unit weight - w/composite covers: 130 lbs.; w/cast iron covers: 200 lbs. (For wet weight add 1,041 lbs.)
- Maximum operating temperature: 150° F continuous
- Capacities - Liquid: 125 gal. Solids: 93 gal.
- For gravity drainage applications only.
- Do not use for pressure applications.
- Cover placement allows full access to tank for proper maintenance.
- Vent not required unless per local code.
- Engineered inlet and outlet diffusers with inspection ports are removable to inspect / clean piping.
- Integral air relief / Anti-siphon / Sampling access.

ENGINEER SPECIFICATION GUIDE

Schier Billy Goat™ solids interceptor model # SI-75 shall be lifetime guaranteed and made in USA of seamless, rotationally-molded polyethylene. Interceptor shall be furnished for above or below grade installation. Interceptor solids capacity shall be 93 gallons. Interceptor maximum flow rate shall be 200 GPM. Cover shall provide water/ gas-tight seal and have minimum 16,000 lbs. load capacity.

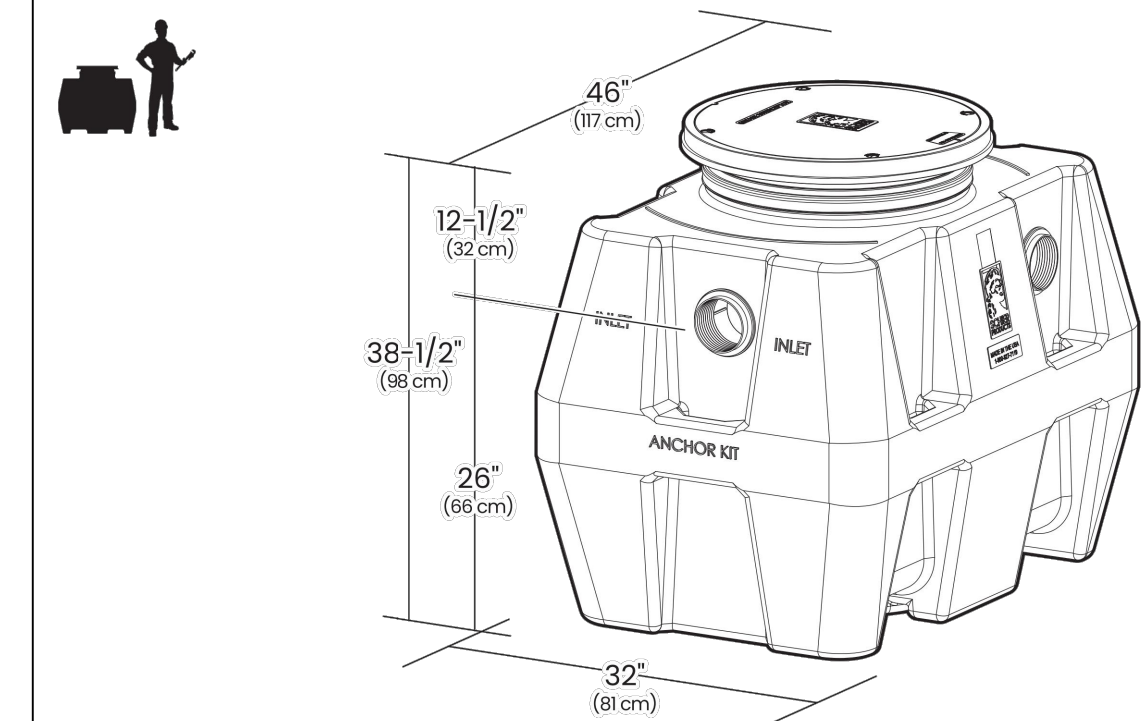


	MODEL NUMBER:	DESCRIPTION:
	SI-75	125 Gallon Polyethylene Solids Interceptor
PART #: 5045-001-01	DWG BY: B. Karner	DATE: 7/1/2019
REV:	ECC:	

9500 Woodend Road | Edwardsville, KS 66111 | Tel: 913-991-3300 | www.schierproducts.com © Copyright 2019 Schier, All Rights Reserved Page 4 of 4

SPECIFICATION AND SUBMITTAL

SI-75 125 Gallon Kitchen Solids Interceptor for Indoor/Outdoor Use



SUBMITTAL

- | | |
|---|--|
| Standard | Options |
| <p>Location: indoor/outdoor</p> <p>Installation: above/below grade</p> <p>Solids Capacity: 93 gal.</p> <p>Flow Rate (4"): 125 GPM (7.9 L/s)</p> <p>Flow Rate (6"): 375 GPM (23.7 L/s)</p> <p>Liquid Capacity: 125 gal.</p> <p>Weight: 130 lbs.</p> <p>Connections: 4" (100 mm) FPT / plain end inlet/triple-outlet</p> <p>Cover: bolted gas/water tight composite with 16,000 lb. load rating</p> | <p><input type="checkbox"/> 6" (150 mm) plain end inlet/outlet (straight-through)</p> <p><input type="checkbox"/> PLAIN-EA-24: 2" (50 mm) plain end fitting</p> <p><input type="checkbox"/> PLAIN-EA-34: 3" x 2" (75 x 50 mm) plain end fitting</p> <p><input type="checkbox"/> FPT-EA-23: 3" x 2" (75 x 50 mm) FPT fitting</p> <p><input type="checkbox"/> FPT-EA-34: 4" x 3" (100 x 75 mm) FPT fitting</p> <p><input type="checkbox"/> C24HP: H20 load rated pickable cast iron cover - 16,000 lbs.</p> <p><input type="checkbox"/> CC2: membrane clamping collar kit</p> <p><input type="checkbox"/> PPS: Pumpout Port</p> <p><input type="checkbox"/> AKI: High Water Anchor Kit</p> <p><input type="checkbox"/> Field Cut Risers</p> <p><input type="checkbox"/> SR24 5" - 23"</p> <p><input type="checkbox"/> LR24 23" - 38"</p> <p><input type="checkbox"/> SR24 (x2) >38" - 43"</p> <p><input type="checkbox"/> SR24 + LR24 43" - 58"</p> <p><input type="checkbox"/> LR24 (x2) 58" - 72"</p> |

SAMPLING PORT SPECIFICATION

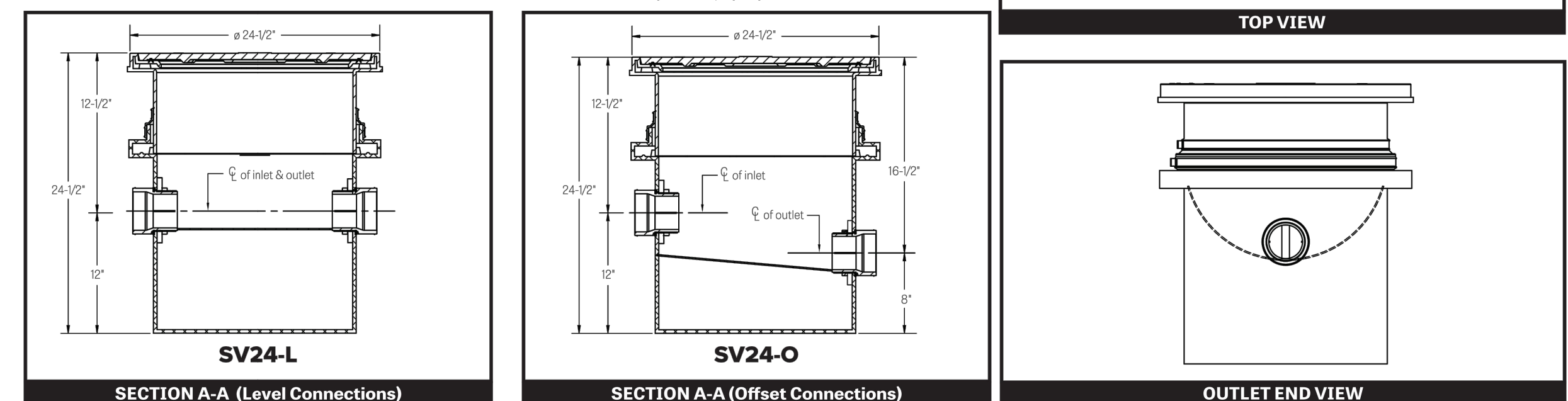
SPECIFICATIONS

NOTES

- 4" plain end inlet/outlet
- Unit weight - 65 lbs.
- Unit supplied with built-in adaptor for up to 3" of continuous adjustability. Additional riser(s) are also available for deeper burial depth.
- Maximum operating temperature: 140° F continuous

ENGINEER SPECIFICATION GUIDE

Schier Sewer Viewer™ sampling port model #SV24 shall be manufactured by Schier Products, Edwardsville, KS. Port shall be lifetime guaranteed and made in USA of seamless, rotationally molded polyethylene.



FOG 2.0 RER-DERM Hydromechanical FOG Control Device (H-FCD)

Required Information	Tank No. 1	Tank No. 2	Tank No. 3	Tank No. 4
Capacity (gpm)	100			
FOG Load Capacity (lbs) at 99% Efficiency	2817			
Manufacturer	Schier Products			
Model No.	GB-500-B			
3 rd Party Certifier (i.e., PDI, CSA, ASME)	ASME			
Interceptor Monitoring Alarm Model No.	N/A			
Interceptor Monitoring Device Model No.	N/A			
Solid Separator Make and Model	Schier SI-75			

Updated: 4/26/2018

DERM's FOG Control Device (FCD) Installation Inspection Required Prior to Plumbing Final for all Municipal projects. Failure to secure DERM's FCD Installation Inspection will result in disapproval of Final Inspection by the Municipal Building Official, pursuant to Section 24.42-6, MDC Code. To schedule DERM's FCD Installation Inspection for Municipal projects please send an email to IFOG2@miamidade.gov, 24 hours prior to desired date. Provide DERM plans process M-number, complete address of the site, folio number, and contact person name and phone number.

FOG 2.0 RER-DERM FOG Control Device (FCD) Installation Inspection

Approval Date: _____

Inspector: _____

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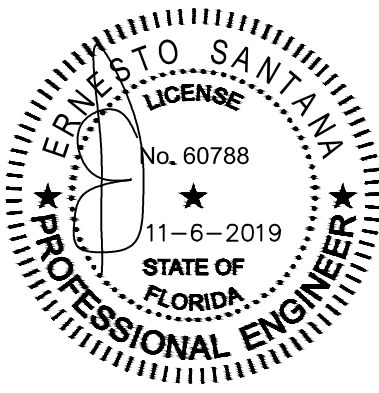
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Updated: 4/26/2018

NOTE:

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GENERAL NOTES
SCHEDULES
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CALCULATIONS

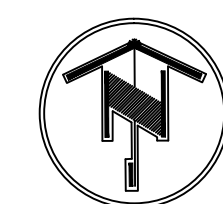
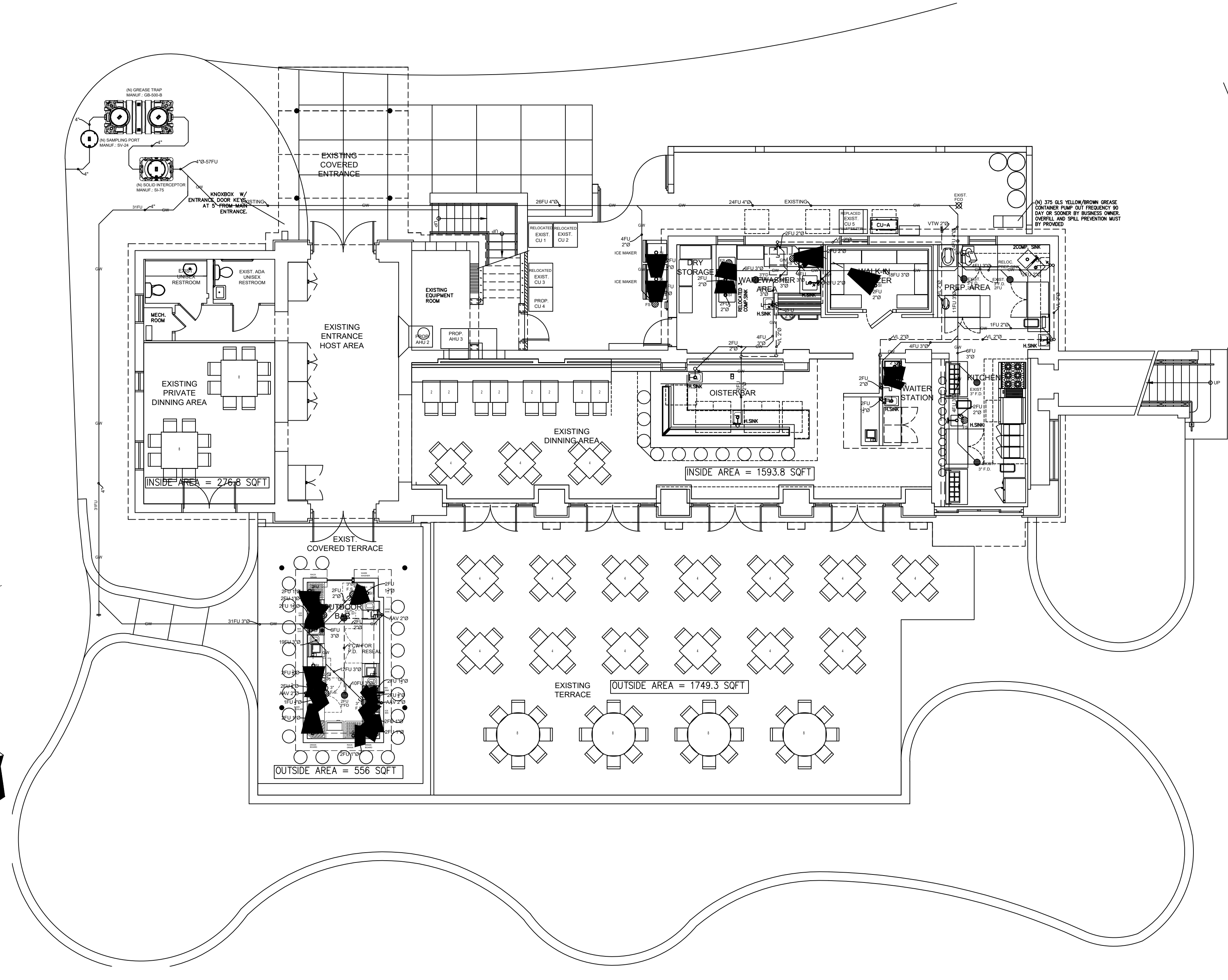
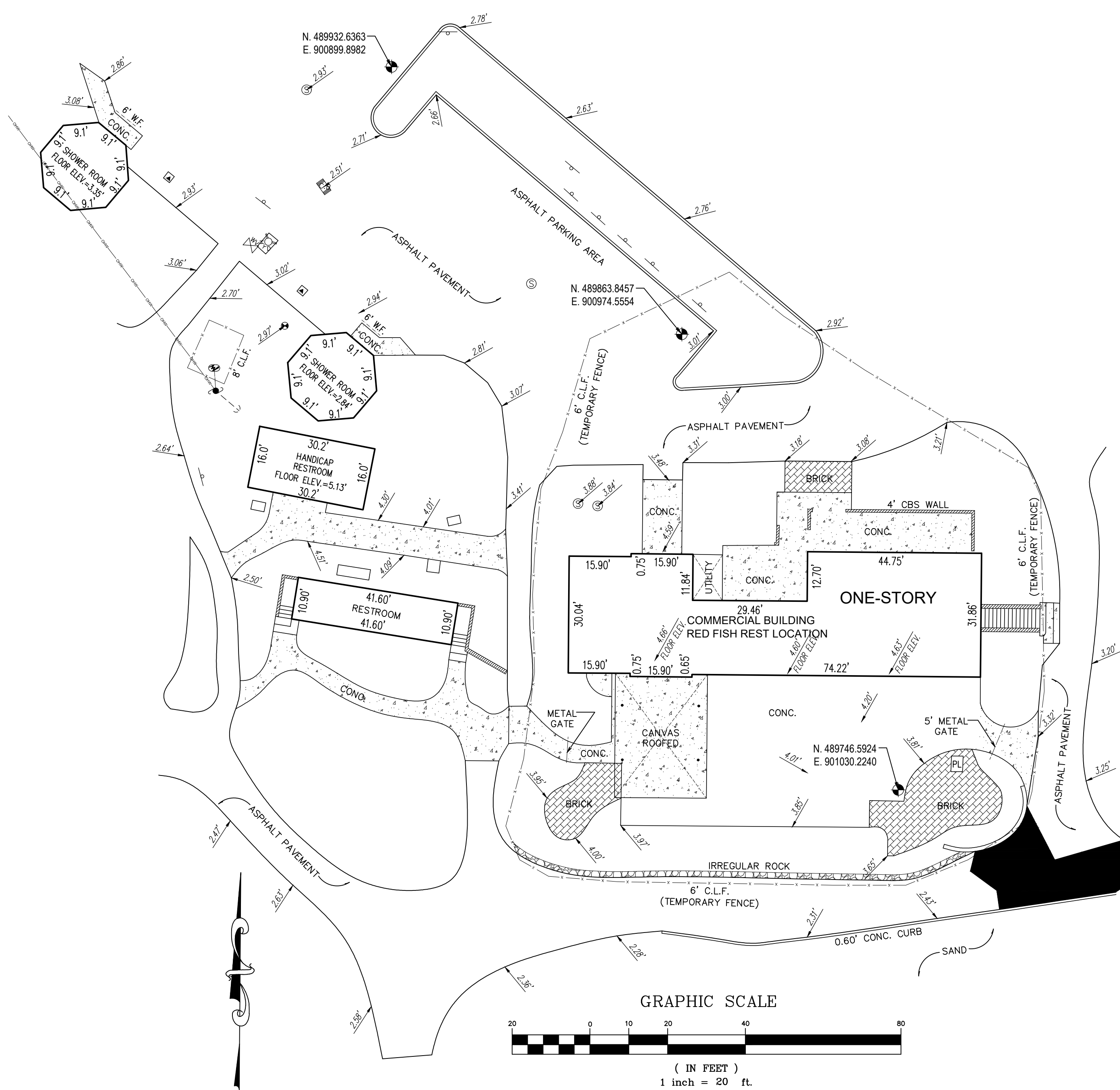
RED FISH GRILL
9610 OLD CUTLER RD., MIAMI
CORAL GABLES, FL, 33156

REVISION	DATE
No. DESCRIPTION	

JOB No. 2019-070

DATE: 11/04/2019

SP-1.01



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

NOTE:
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FOG 2.0 RER-DERM
Hydromechanical FOG Control Device (H-FCD)

Required Information	Tank No. 1	Tank No. 2	Tank No. 3	Tank No. 4
Capacity (gpm)	100			
FOG Load Capacity (lbs) at 99% Efficiency	2817			
Manufacturer	Schier Products			
Model No.	GB-500-B			
3 rd Party Certifier (i.e., PDI, CSA, ASME)	ASME			
Interceptor Monitoring Alarm Model No.	N/A			
Interceptor Monitoring Device Model No.	N/A			
Solid Separator Make and Model	Schier Si-75			

Updated: 4/26/2018

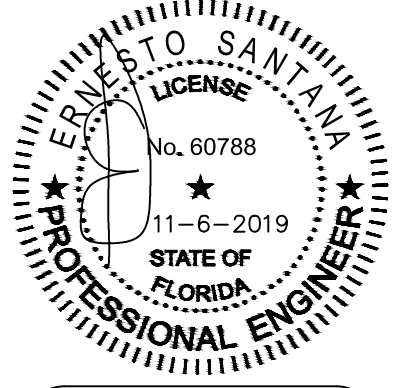
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FOG 2.0 RER-DERM
FOG Control Device (FCD)
Installation Inspection

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Inspector:	
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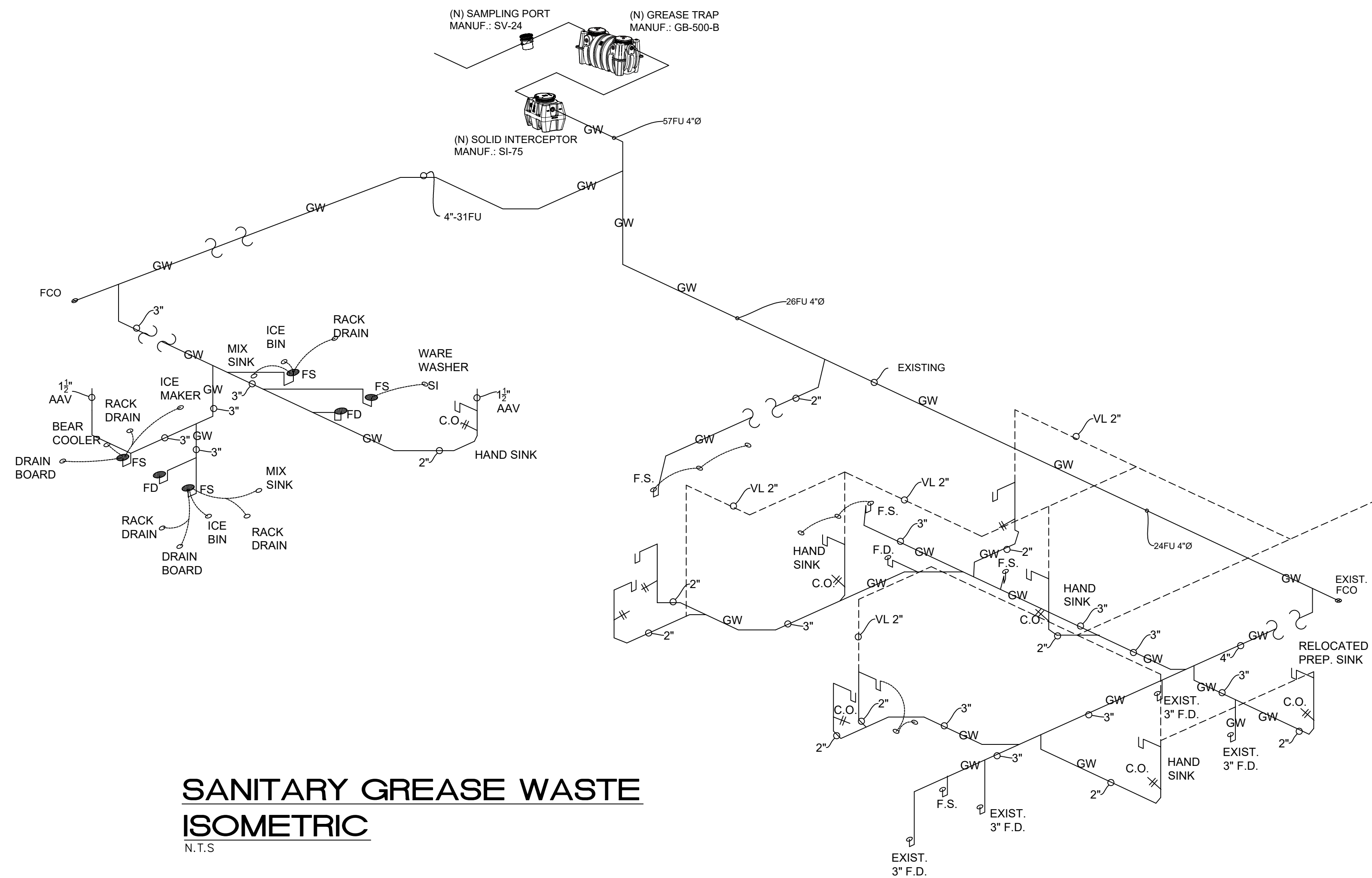
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SITE PLAN
ONSITE SEWAGE
TREATMENT

RED FISH GRILL
9610 OLD CUTLER RD., MIAMI
CORAL GABLES, FL, 33156

REVISION	
No. DESCRIPTION DATE:	
JOB No. 2019-070	
DATE: 11/04/2019	
SP-2.00	
3 OF 4	



SANITARY GREASE WASTE ISOMETRIC
N.T.S

NOTE:
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Required Information	Tank No. 1	Tank No. 2	Tank No. 3	Tank No. 4
Capacity (gpm)	100			
FOG Load Capacity (lbs) at 99% Efficiency	2817			
Manufacturer	Schier Products			
Model No.	GB-500-B			
3 rd Party Certifier (i.e., PDI, CSA, ASME)	ASME			
Interceptor Monitoring Alarm Model No.	N/A			
Interceptor Monitoring Device Model No.	N/A			
Solid Separator Make and Model	Schier Si-75			

Updated: 4/26/2018

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FOG 2.0 RER-DERM
FOG Control Device (FCD)
Installation Inspection

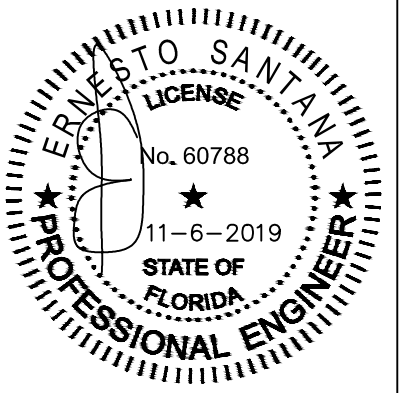
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Updated: 4/26/2018

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SITE PLAN
ONSITE SEWAGE
TREATMENT

RED FISH GRILL
9610 OLD CUTLER RD. MIAMI
CORAL GABLES, FL, 33156

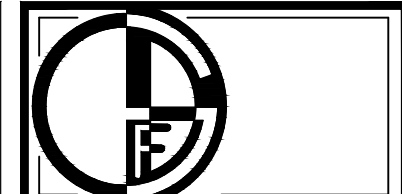
REVISION	DATE
No. DESCRIPTION	

JOB No. 2019-070

DATE: 11/04/2019

SP-2.01

4 OF 4

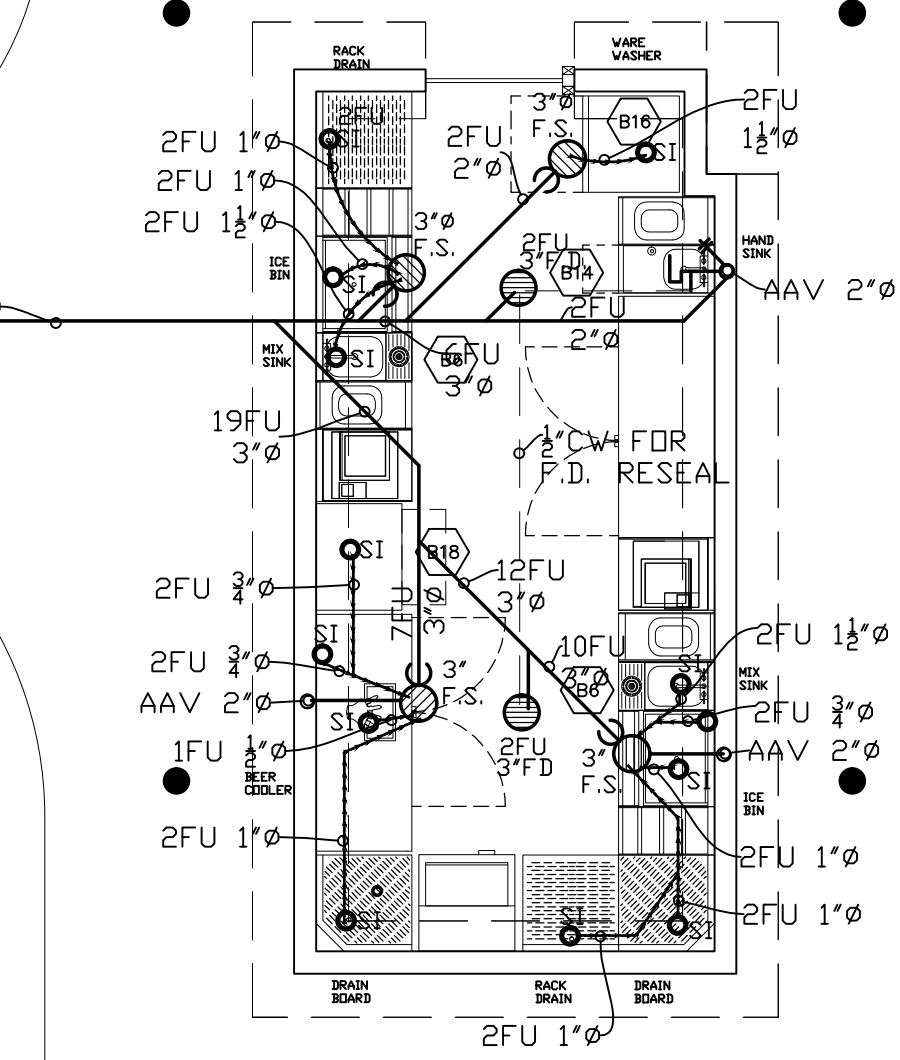
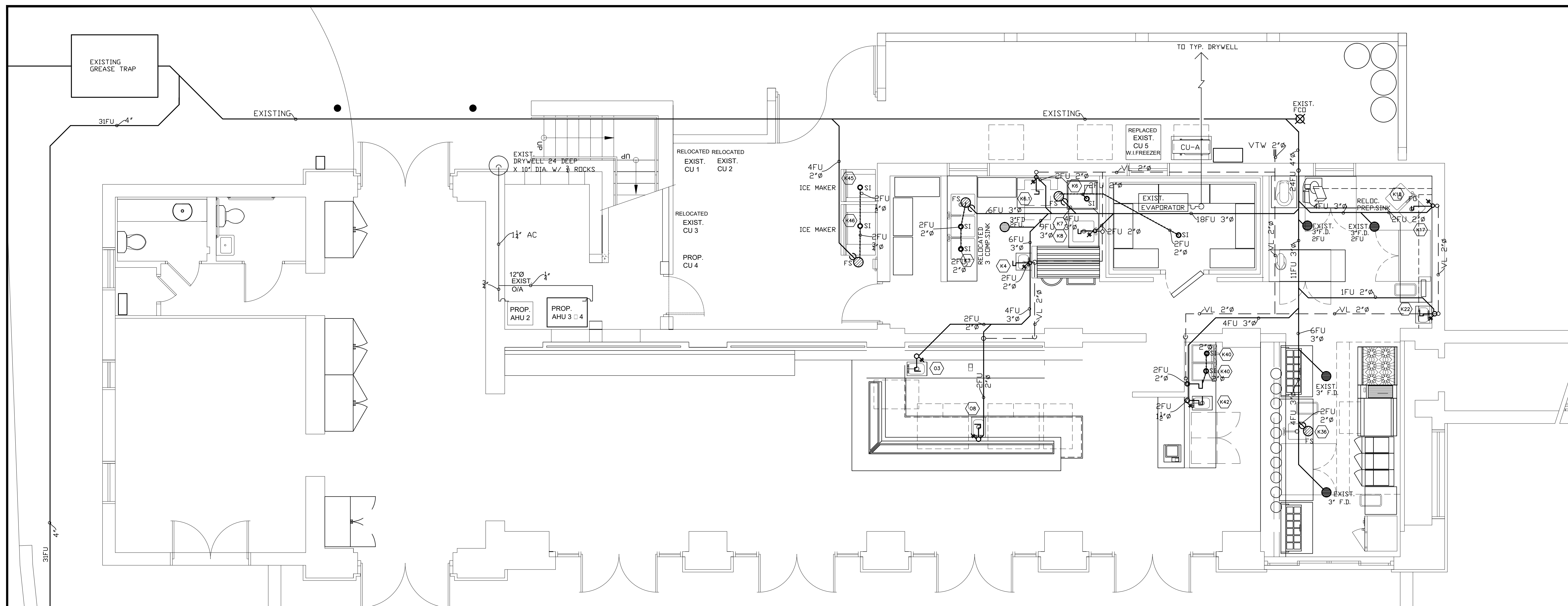


GERALD F. DE MARCO
ARCHITECT

GERALD F. DE MARCO
RA 0008818

15321 S. DIXIE HIGHWAY - SUITE 201
MIAMI, FLORIDA 33157
305.255.2999 - 305.255.4499(FAX)

RESURFILL
RED FISH GRILL
OLD MILLER ROAD
REGULGULESFL



Kitchen Equipment Plumbing Waste Requirement				
Item Number	Qty	Description	D Waste Size	I Waste Size
K3	1	(3) Compartment Sink		2"
K4	1	Knee Operated Hand Sink, Wall Mount	1 1/2"	
K6	1	Washer, Door Type, High Temp		2"
K6.1	1	Washer, Undercounter, High Temp		1"
K7	1	Food Waste Disposer	2"	
K11.1	1	Walk in cooler Low Profile Evaporator		3/4"
K18	1	Food Waste Disposer	2"	
K22	1	Knee Operated Hand Sink, Wall Mount	1 1/2"	
K23	1	Work Table with Sink and Crossbracing		2"
K32	1	Oven-Steamer, Combination, Electric		2"
K36	1	Work Table with Sink		2"
K40	2	Espresso Machine, One Group		2"
K42	1	Drop In Hand Sink w/ Splash	1 1/2"	
K45	1	Ice Maker, Nugget Style		1/2"
K46	1	Ice Maker, Cube		3/4"
K46.1	1	Ice Bin		1"

Oyster Bar Equipment Plumbing Waste Requirement				
Item Number	Qty	Description	D Waste Size	I Waste Size
O3	1	Drop In Hand Sink w/ Splash	1 1/2"	
O6	1	Custom Oyster Display		3/4"
O8	1	Utility Sink, Undermount	2"	

Bar Equipment Plumbing Waste Requirement				
Item Number	Qty	Description	D Waste Size	I Waste Size
B3	2	Back Bar Glass Storage		1"
B5	2	Ice Bin		1"
B6	2	Mixology Station w/ Sink & Rinser		1 1/2"
B10	1	Self-Contained Draft Beer Cooler		1/2"
B11	2	Filler, Drainboard		1"
B14	1	Soap & Towel Hand Sink	1 1/2"	
B16	1	Rotary Style Glass Washer		1 1/2"
B18	1	Ice Maker w/ Bin		3/4"
B19	2	Bar Drain Rail		3/4"

NOTE

- ALL PLUMBING FIXTURES, AND EQUIPMENT ARE EXISTING TO REMAIN.
- NEW OUTDOOR GAS WATER HEATER.
- REPAIR OR REPLACE FIXTURES AS NEEDED.

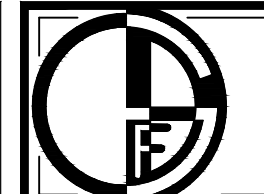
PLUMBING SEWER FLOOR PLAN
SCALE: 1/4" = 1'-0"

PLUMBING SEWER

PROJECT NO.: 1725
DATE: 10/08/19
DRAWN BY: AB
REVISION BY: DATE

AA 10/08/2019

SHEET NO.
1 OF 1

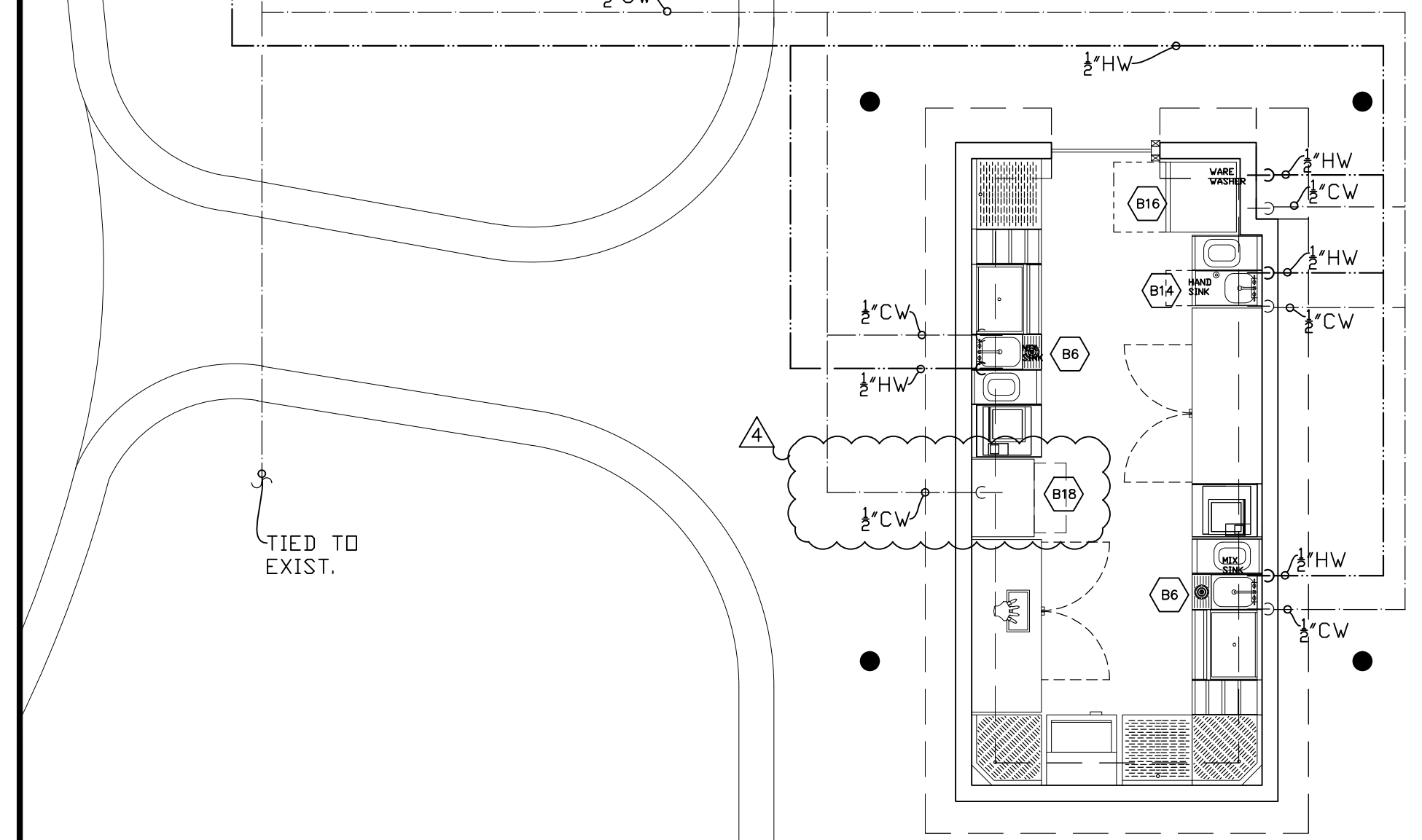
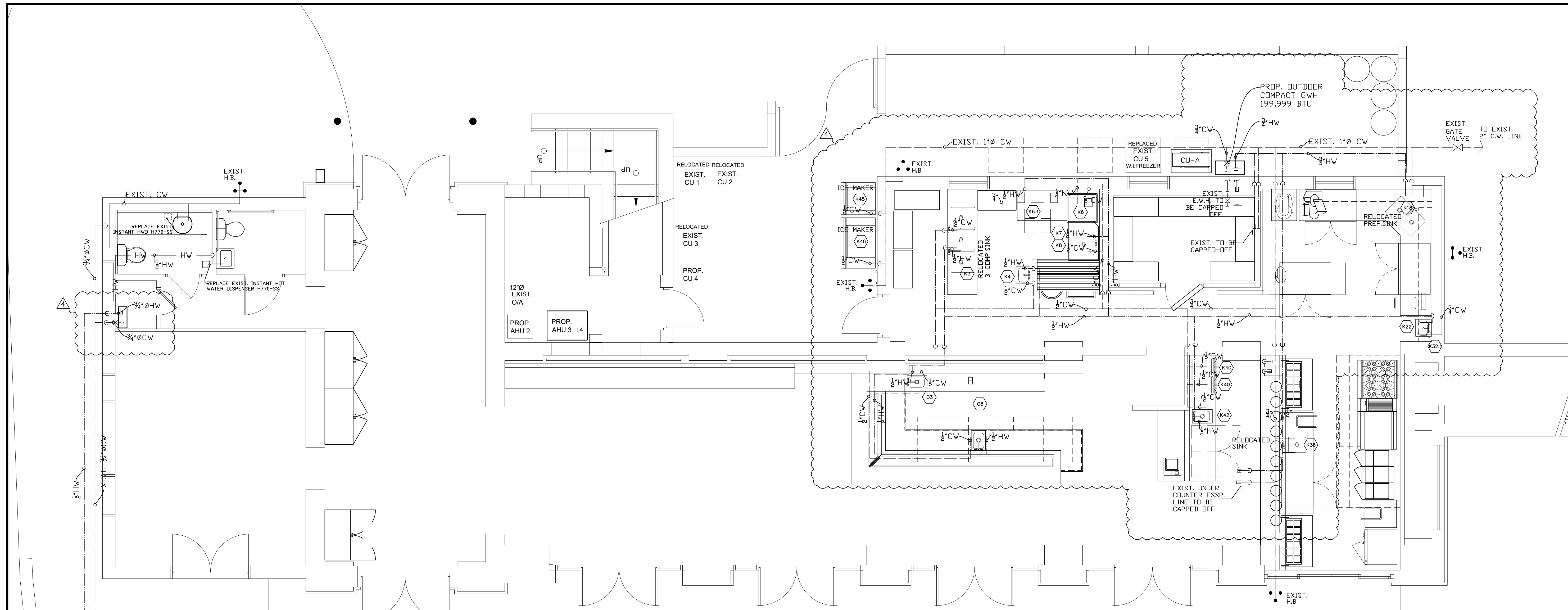


GERALD F. DE MARCO
ARCHITECT

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RA 0008818

15321 S. DIXIE HIGHWAY - SUITE 201
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RESERVOIR
RED FISH GRILL
DRAINER
REGULATORS



NOTE
• ALL PLUMBING FIXTURES, AND EQUIPMENT ARE EXISTING TO REMAIN.
• NEW OUTDOOR GAS WATER HEATER.
• REPAIR OR REPLACE FIXTURES AS NEEDED.

Kitchen Equipment Plumbing Supply Requirement				
Item Number	Qty	Description	CW Size	HW Size
K3	1	(3) Compartment Sink	1/2"	1/2"
K4	1	Knee Operated Hand Sink, Wall Mount	1/2"	1/2"
K6	1	Warewasher, Door Type, High Temp	1/2"	1/2"
K6.1	1	Warewasher, Undercounter, High Temp		1/2"
K7	1	Food Waste Disposer	1/2"	
K8	1	L Shaped Soiled Dishtable	1/2"	1/2"
K17	1	Table w/ (2) Sink	1/2"	1/2"
K18	1	Food Waste Disposer	1/2"	
K22	1	Knee Operated Hand Sink, Wall Mount	1/2"	1/2"
K23	1	Work Table with Sink and Crossbracing	1/2"	1/2"
K32	1	Oven-Steamer, Combination, Electric	1/2"	
K32.1	1	Water Filter Assembly	3/4"	
K36	1	Work Table with Sink	1/2"	1/2"
K40	2	Espresso Machine, One Group	1/2"	
K42	1	Drop In Hand Sink w/ Splash	1/2"	1/2"
K45	1	Ice Maker, Nugget Style	1/2"	
K45.2	1	Filter System, Icemaker	1/2"	
K46	1	Ice Maker, Cube	1/2"	
K46.2	1	Filter System, Icemaker	1/2"	

Oyster Bar Equipment Plumbing Supply Requirement Schedule				
Item Number	Qty	Description	CW Size	HW Size
O3	1	Drop In Hand Sink w/ Splash	1/2"	1/2"
O8	1	Utility Sink, Undermount	1/2"	1/2"

Bar Equipment Plumbing Supply Requirement Schedule				
Item Number	Qty	Description	CW Size	HW Size
B6	2	Mixology Station w/ Sink & Rinser	1/2"	1/2"
B14	1	Soap & Towel Hand Sink	1/2"	1/2"
B16	1	Rotary Style Glass Washer	1/2"	1/2"
B18	1	Ice Maker w/ Bin	1/2"	

PLUMBING WATER SUPPLY

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

PROJECT NO.: 1725
DATE: 10/24/17
DRAWN BY: AB
REVISION BY: DATE
AA 8/17/2018
AA 6/25/2019
AA 9/9/2019

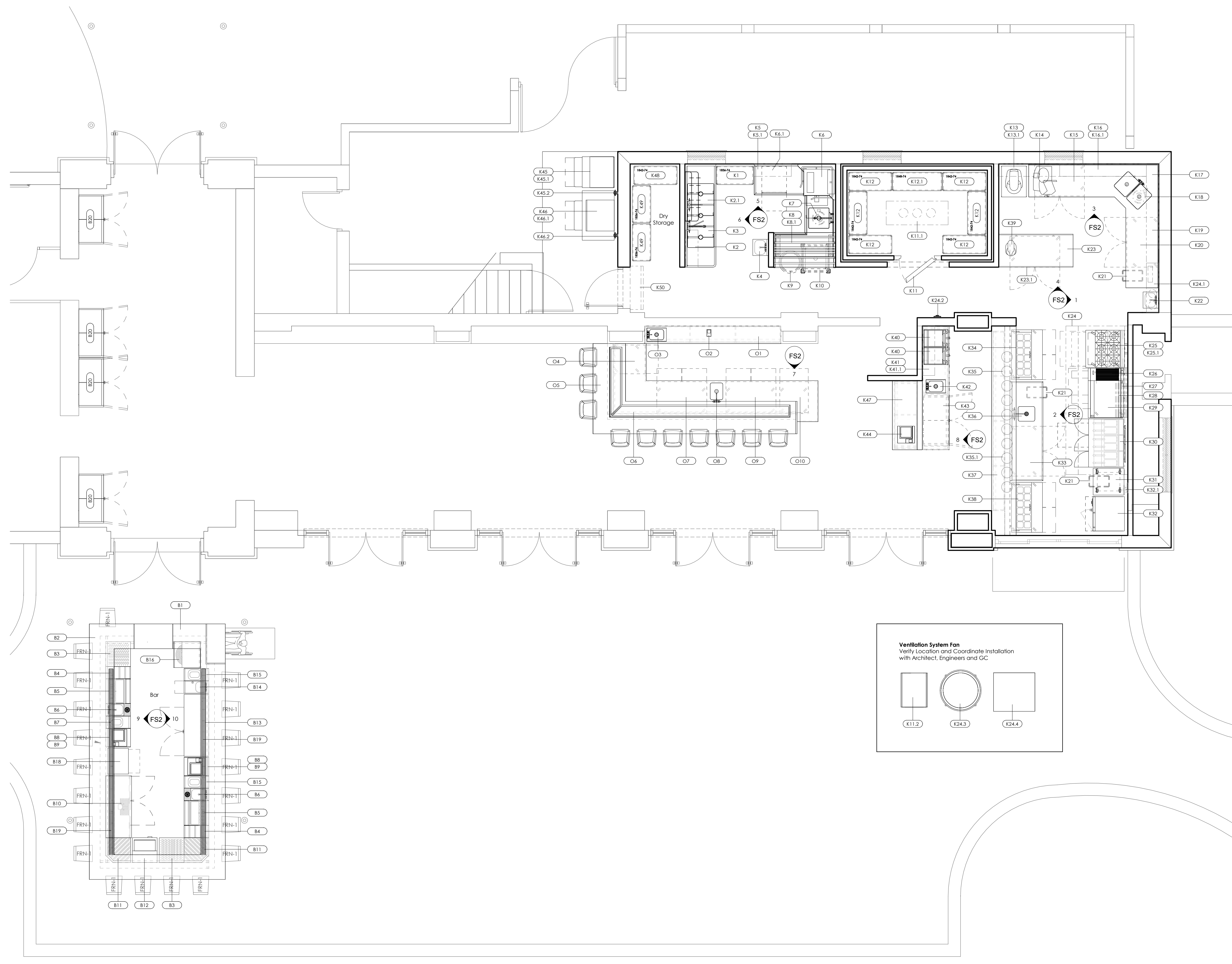
SHEET NO.
1 OF 1

#	Description	Date
1	Updated Floor Plan	08-14-2019
2	Updated Floor Plan	08-26-2019
3	Updated Floor Plan	09-14-2019
4	Revised Plans	09-27-2019

LACE FOODSERVICE
 Design: Equipment Supplies
 10490 NW 26th Street
 Miami, FL 33172
 Ph: (305) 513-5223 - Fax: (305) 513-5229

Project: **RED FISH GRILL**
9610 Old Cutler Rd, Coral Gables FL

Title: **Foodservice Equipment Plan**
 Proj. No:
 Scale: **As Shown**
 Drawn By: **Jorge W Gutierrez**
 Checked By: **Fredy Rodriguez**
 Date: **07-22-2019**
 Sheet No: **FS1**



Kitchen Equipment Schedule			
Item No	Qty	Description	Remarks
K1	1	Shelving Unit 18 x 36	
K2	2	Shelf, Wall Mount	
K2.1	1	Double Bar Pot Rack, Wall Mount	w/ Chrome Plated Hooks
K3	1	(3) Compartment Sink	w/ Cutting Boards
K4	1	Knee Operated Hand Sink, Wall Mount	
K5	1	Clean Dishtable	
K5.1	2	Shelf, Wall Mount	
K6	1	Warewasher, Door Type, High Temp	
K6.1	1	Warewasher, Undercounter, High Temp	
K7	1	Food Waste Disposer	
K8	1	L Shaped Soiled Dishtable	
K8.1	1	Double Sided Rack Shelf	
K9	1	Trash Receptacle	
K10	1	Silver Soak Sink	
K11	1	Walk-in Cooler	Existing (NIKEC)
K11.1	1	Low Profile Evaporator	Existing (NIKEC)
K11.2	1	Hermetic Condensing Unit	Existing (NIKEC)
K12	6	Shelving Unit 18 x 42	
K12.1	1	Shelving Unit 18 x 48	
K13	1	20-qt Mixer	
K13.1	1	Equipment Stand	
K14	1	Slicer	
K15	1	Undercounter Refrigerator	
K16	1	Shelf, Wall Mount	
K16.1	1	Shelf, Wall Mount	w/ Cutting Boards
K17	1	Corner Work Table w/ (2) Sink	
K18	1	Food Waste Disposer	
K19	2	Shelf, Wall Mount	
K20	1	Undercounter Freezer	
K21	3	Trash Receptacle, Slim Jim	
K22	1	Knee Operated Hand Sink, Wall Mount	
K23	1	Work Table with Sink and Crossbracing	
K23.1	1	Undercounter Freezer	
K24	1	Exhaust Hood System	By Owner (NIKEC)
K24.1	1	Fire Suppression System	By Owner (NIKEC)
K24.2	1	Fire Pull Station	By Owner (NIKEC)
K24.3	1	Exhaust Fan	By Owner (NIKEC)
K24.4	1	Supply Fan	By Others (NIKEC)
K25	1	(6) Burner Range, Convection Oven	
K25.1	1	36" Salamander Broiler	
K26	1	Countertop Broiler, Gas	
K27	1	Tubular Wall Shelves	
K28	1	Countertop Griddle, Gas	
K29	1	Chef Base	
K30	1	Fryer Battery, Deep Fat, Gas w/Filter	
K31	1	Work Table, Mobile	Open Crossrail
K32	1	Oven-Steamer, Combination, Electric	
K32.1	1	Water Filter Assembly	
K33	1	Undercounter Freezer	
K34	1	Sandwich/Salad Unit	
K35	5	Decorative Heat Lamps	Track Mount
K35.1	5	Decorative Lamps, Unheated	Track Mount
K36	1	Work Table with Sink	
K37	1	Stone Pass Thru	
K38	1	Sandwich/Salad Unit	By Others (NIKEC)
K39	1	5 Qt. Mixer	
K40	2	Espresso Machine, One Group	By Others (NIKEC)
K41	1	Beverage Counter	
K41.1	1	Shelf, Wall Mount	
K42	1	Drop In Hand Sink w/ Splash	
K43	1	Two Door Refrigerator	
K44	1	POS with Cash Drawer	By Others (NIKEC)
K45	1	Ice Maker, Nugget Style	
K45.1	1	Ice Bin	
K45.2	1	Filter System, Icemaker	
K46	1	Ice Maker, Cube	
K46.1	1	Ice Bin	
K46.2	1	Filter System, Icemaker	
K47	1	Beverage Counter	
K48	1	Shelving Unit 18 x 42	
K49	2	Shelving Unit 18 x 36	
K50	1	Air Curtain, Unheated	

Oyster Bar Equipment Schedule			
Item No	Qty	Description	Remarks
O1	1	Millwork Back Counter, Oyster Bar	
O2	1	POS Printer	
O3	1	Drop In Hand Sink w/ Splash	
O4	1	Undercounter Refrigerator	
O5	1	Millwork Oyster Bar	By Others (NIKEC)
O6	1	Custom Oyster Display	
O7	1	Undercounter Refrigerator	
O8	1	Utility Sink, Undermount	
O9	1	Undercounter Refrigerator	
O10	1	Undercounter Refrigerator	

Bar Equipment Schedule			
Item No	Qty	Description	Remarks
B1	1	Bar Countertop	By Others (NIKEC)
B2	1	Modular Bar Die System	
B3	2	Back Bar Glass Storage	
B4	2	Liquor Display	
B5	2	Ice Bin	
B6	2	Mixology Station w/ Sink & Rinser	
B7	1	Trash Station	
B8	2	POS with Cash Drawer	By Others (NIKEC)
B9	2	Underbar POS Station	
B10	1	Self-Contained Draft Beer Cooler	
B11	2	Filter, Drainboard	
B12	1	Glass Froster, Underbar	
B13	1	Back Bar Cooler	
B14	1	Soap & Towel Hand Sink	
B15	2	Trash Station	
B16	1	Rotary Style Glass Washer	
B18	1	Ice Maker w/ Bin	
B19	2	Bar Drain Roll	
B20	4	Two Door Wine Reserve	

1 Foodservice Equipment Floor Plan
 1/4" = 1'-0"

Revisions

#	Description	Date
1	Updated Floor Plan	08-14-2019
2	Updated Floor Plan	08-26-2019
3	Updated Floor Plan	09-14-2019
4	Final Floor Plan	09-27-2019

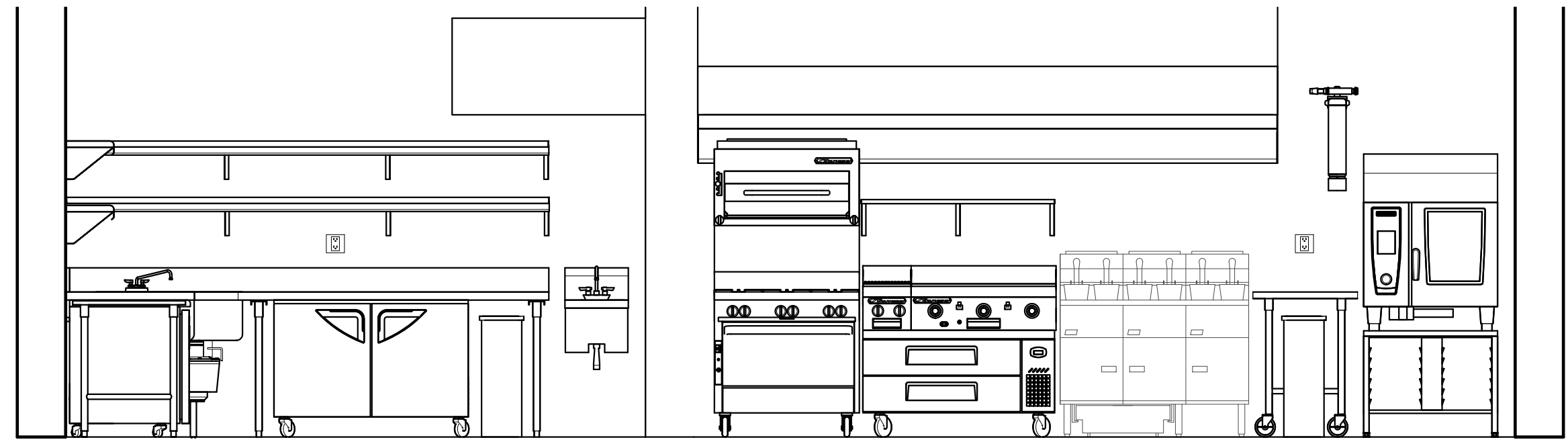
LACE FOODSERVICE
 Design: Equipment Supplies
 10490 NW 26th Street
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 Ph: (305) 513-5223 - Fx: (305) 513-5229

Project:
RED FISH GRILL
 9610 Old Cutler Rd, Coral Gables FL

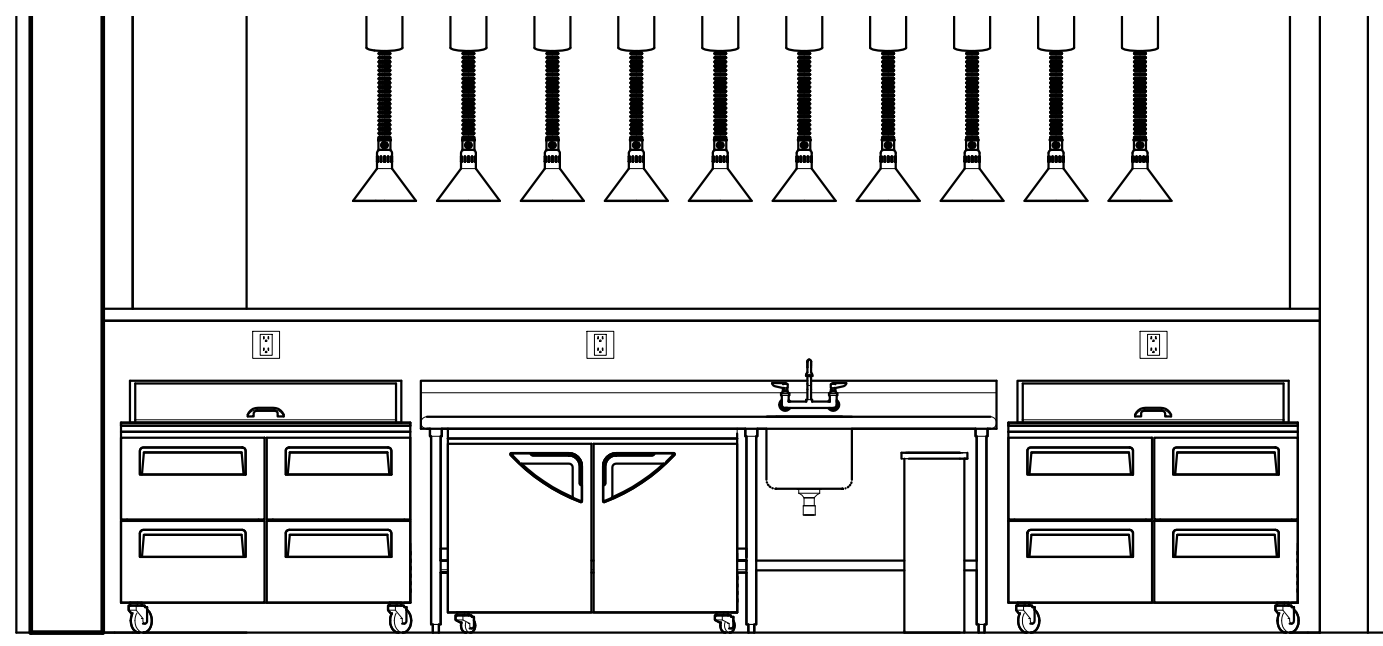
Title:
Foodservice Equipment Elevations

Proj. No:
 Scale: As Shown
 Drawn By: Jorge W Gutierrez
 Checked By: Freddy Rodriguez
 Date: 07-22-2019

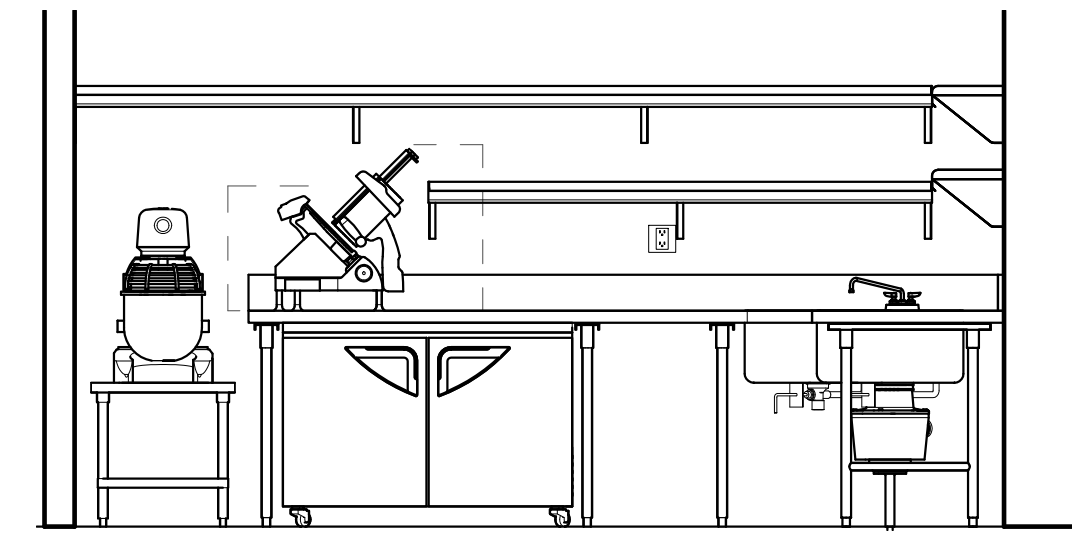
Sheet No:
FS2



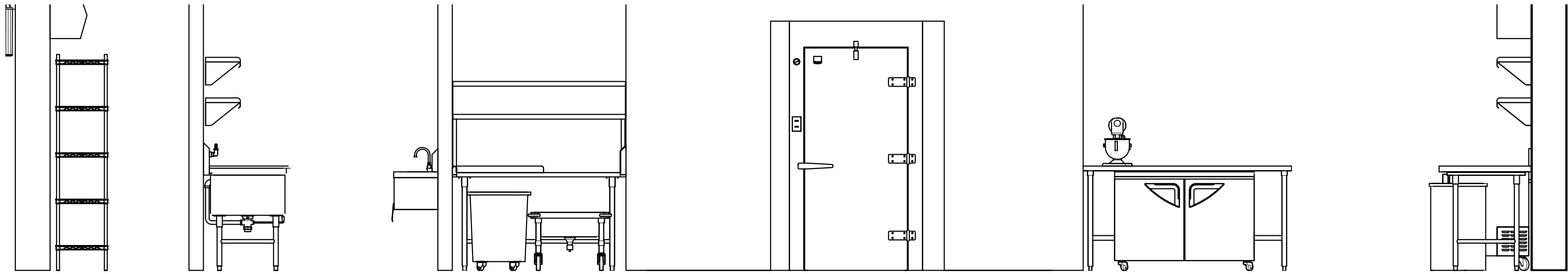
① Prep And Cooking Area
 3/8" = 1'-0"



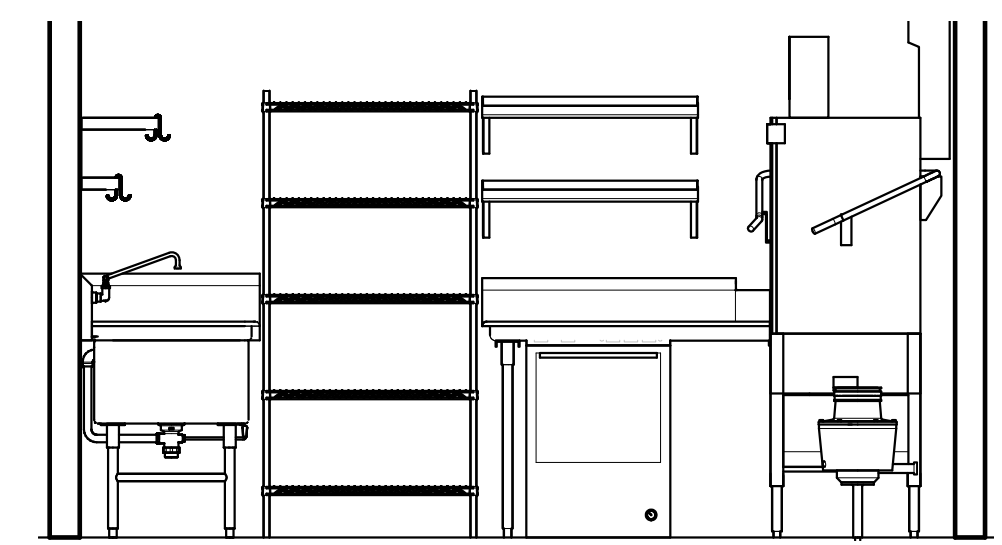
② Chef Counter
 3/8" = 1'-0"



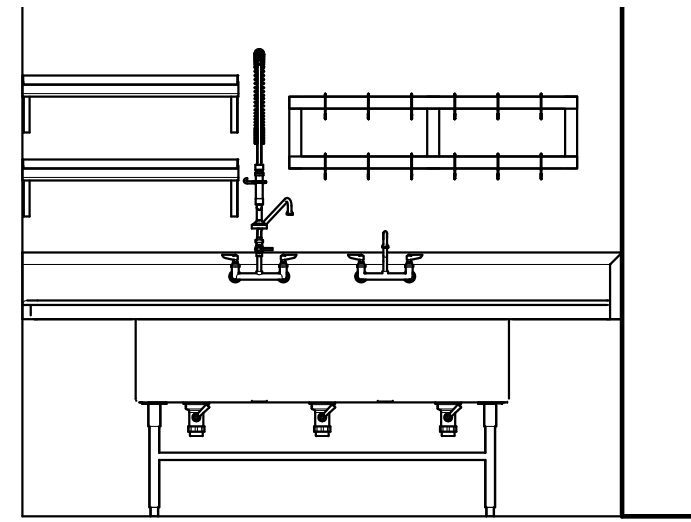
③ Prep Area
 3/8" = 1'-0"



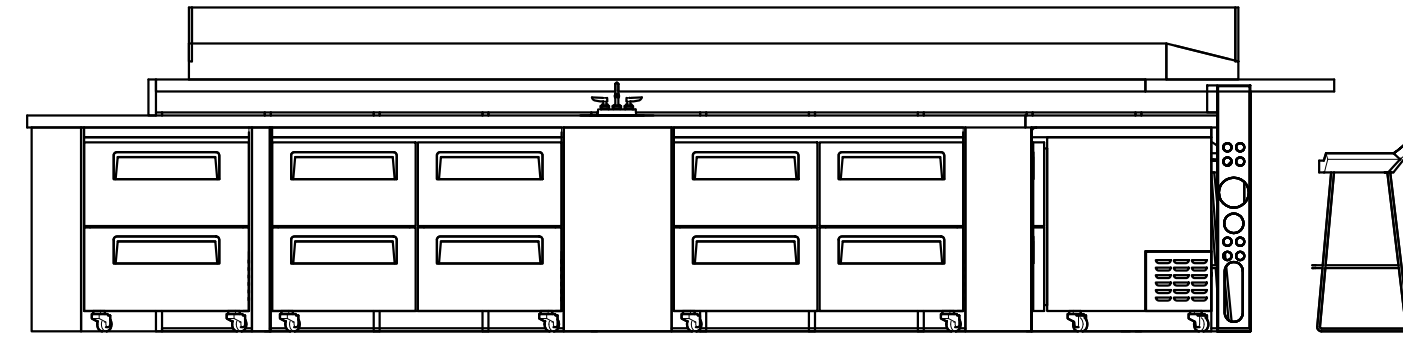
④ BOH Corridor
 3/8" = 1'-0"



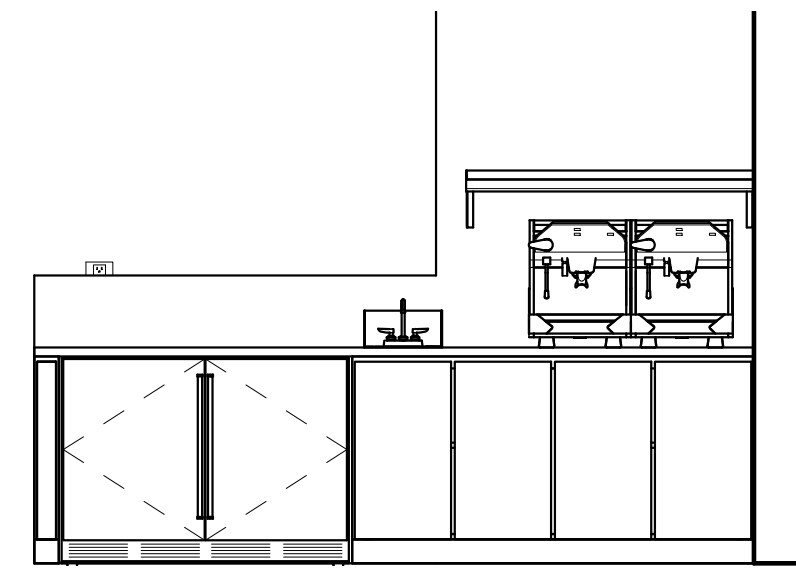
⑤ Warewashing Area
 3/8" = 1'-0"



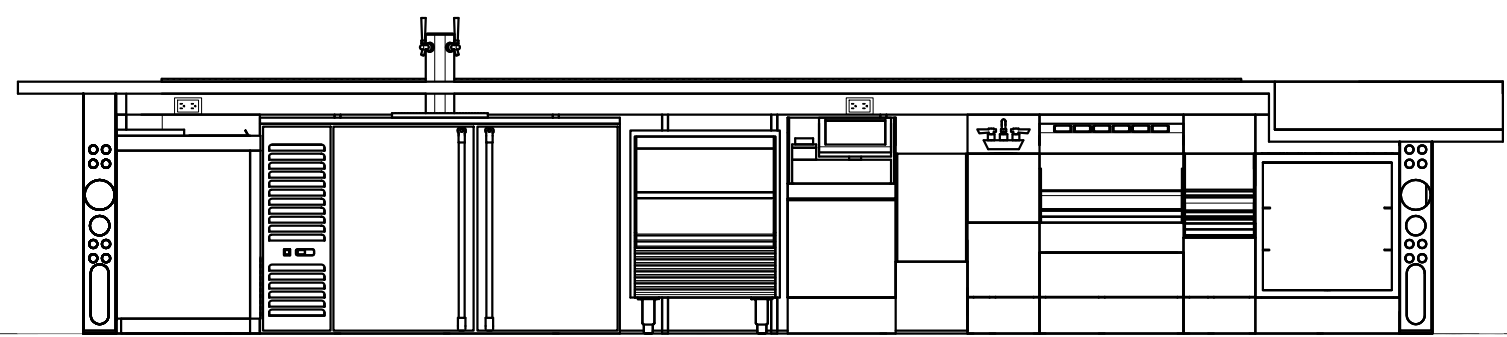
⑥ Pot Washing Area
 3/8" = 1'-0"



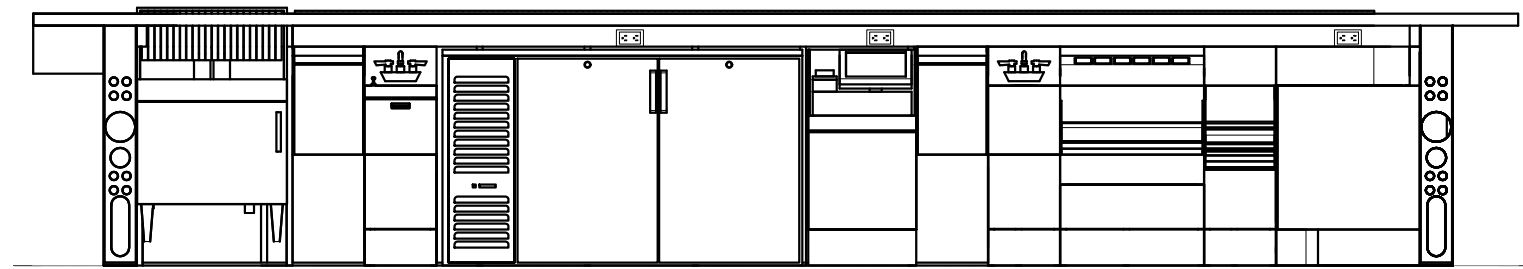
⑦ Oyster Bar
 3/8" = 1'-0"



⑧ Coffee & Water Station
 3/8" = 1'-0"



⑨ Bar Elevation A
 3/8" = 1'-0"



⑩ Bar Elevation B
 3/8" = 1'-0"

Revisions

Table with 2 columns: #, Description, Date. Contains revision history for the floor plan.

Project information including LACE FOODSERVICE logo, address (10490 NW 26th Street, Miami FL 33172), phone, and fax numbers.

Project: RED FISH GRILL 9610 Old Cutler Rd, Coral Gables FL

Title: Foodservice Equipment MEP Schedule

Project details including Proj. No., Scale (As Shown), Drawn By (Jorge W Gutierrez), Checked By (Fredy Rodriguez), and Date (07-22-2019).

Kitchen Equipment MEP Requirement Schedule

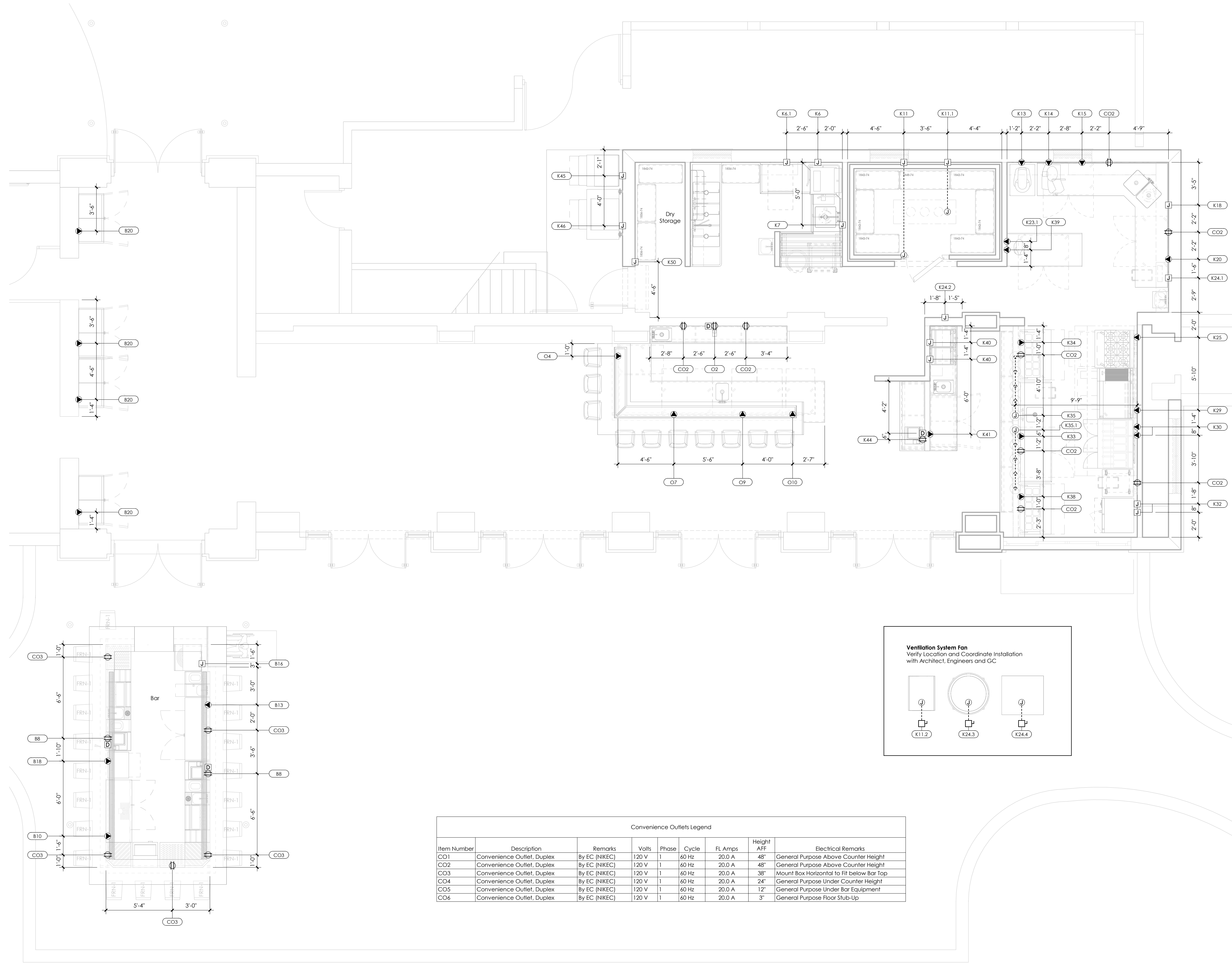
Main table for Kitchen Equipment MEP Requirement Schedule. Columns include Item Number, Qty, Description, Type Comments, Volts, Phase, Cycle, Amps, HP, Conn Plug, Elec AFF, Electrical Remarks, CW Size, Cold Water RI Height, HW Size, Hot Water RI Height, Direct Waste Size, Direct Waste RI Height, Indirect Waste Size, Indirect Waste Connection Type, Gas Size, Gas Input, Gas RI Height, and Plumbing Remarks.

Oyster Bar Equipment MEP Requirement Schedule

Table for Oyster Bar Equipment MEP Requirement Schedule. Columns include Item Number, Qty, Description, Type Comments, Volts, Phase, Cycle, Amps, HP, Conn Plug, Elec AFF, Electrical Remarks, CW Size, Cold Water RI Height, HW Size, Hot Water RI Height, Direct Waste Size, Direct Waste RI Height, Indirect Waste Size, Indirect Waste Connection Type, Gas Size, Gas Input, Gas RI Height, and Plumbing Remarks.

Bar Equipment MEP Requirement Schedule

Table for Bar Equipment MEP Requirement Schedule. Columns include Item Number, Qty, Description, Type Comments, Volts, Phase, Cycle, Amps, HP, Conn Plug, Elec AFF, Electrical Remarks, CW Size, Cold Water RI Height, HW Size, Hot Water RI Height, Direct Waste Size, Direct Waste RI Height, Indirect Waste Size, Indirect Waste Connection Type, Gas Size, Gas Input, Gas RI Height, and Plumbing Remarks.



Item Number	Description	Remarks	Volts	Phase	Cycle	FL Amps	Height AFF	Electrical Remarks
CO1	Convenience Outlet, Duplex	By EC (NIKEC)	120 V	1	60 Hz	20.0 A	48"	General Purpose Above Counter Height
CO2	Convenience Outlet, Duplex	By EC (NIKEC)	120 V	1	60 Hz	20.0 A	48"	General Purpose Above Counter Height
CO3	Convenience Outlet, Duplex	By EC (NIKEC)	120 V	1	60 Hz	20.0 A	38"	Mount Box Horizontal to Fit below Bar Top
CO4	Convenience Outlet, Duplex	By EC (NIKEC)	120 V	1	60 Hz	20.0 A	24"	General Purpose Under Counter Height
CO5	Convenience Outlet, Duplex	By EC (NIKEC)	120 V	1	60 Hz	20.0 A	12"	General Purpose Under Bar Equipment
CO6	Convenience Outlet, Duplex	By EC (NIKEC)	120 V	1	60 Hz	20.0 A	3"	General Purpose Floor Stub-Up

Electrical Notes:

Electrical Contractor shall:

- Electrical Contractor shall perform all work in accordance to local codes.
- Electrical Contractor shall also refer to Architectural and engineering plans by others for complete scope of work and electrical specifications.
- Electrical Contractor shall supply and install all receptacles and switches as well as all necessary, contactors, starters and disconnects.
- Electrical Contractor shall interconnect the exhaust fan thru the dishwasher fan switch, please refer to dishwasher manufacture specification sheets for more info.
- Electrical Contractor shall verify with local governing authority which Exhaust Blowers and/or Make-Up Air Units shall shut-off.
- Electrical Contractor shall provide Magnetic Starters, Disconnect Switches, Interlocks and Thermo-Overload Protection, where required.
- Electrical power to all cooking equipment, where required, shall be provided through a Shunt-Trip System for fire-fuel shut-off. Electrical Contractor shall wire control circuit to Micro-switch provided by the Fire Suppression System Contractor with the Hood Fire Suppression System.
- All Walk-In Box Coils require connection to the Solenoid Valve, Thermostat, Time Clock, Motors and Control Wiring to the Remote Compressor. All connections and wiring required shall be provided by the Electrical Contractor.
- All Walk-In Light Fixtures shall be provided by the Kitchen Equipment Contractor. Installation and wiring shall be provided by the Electrical Contractor with all conduit run on the exterior(top) of the Walk-In Box Exhaust Hood - Electrical Contractor shall:
 - Interlock Exhaust Blowers and Hood Supply Make-Up Air for emergency shut down.
 - Interconnect (1) micro-switch in Ansul system fire cabinet with building alarm system.
 - Interconnect (1) micro-switch in Ansul system fire cabinet with electrical shunt-trip relay to kill power to all electrical devices under the hood.
 - Interconnect the hood light switch with the hood lights.
 - Interconnect the hood fan switch with the building exhaust/supply fan systems.
- For Supply and Exhaust Collar dimensions and CFM please refer to factory shop drawings and installation manuals.

Hood Fire Sequence:

- Upon Ansul system discharge (hood fire system activation)
- The building alarm system shall come on
- All electrical devices under the hood shall turn off
- The supply fan(s) shall shut down
- The exhaust fan(s) shall come on
- The mechanical gas valve shall close.

LEGEND

- ⊕ Single Electrical Outlet
- ⊕⊕ Double Electrical Outlet
- ⊕ DO Dedicated Electrical Outlet
- ⊕ FFO Floor Outlet, Flush
- ⊕ JB Junction Box By Others
- ⊕ JB Junction Box on Equipment
- ⊕ DV Data / Voice Outlet
- ⊕ DS Disconnect Switch
- AFF Height Above Finish Floor
- V Voltage
- PH Phase
- HP Horse Power
- KW Kilowatt
- BO By Others

Revisions		
#	Description	Date
1	Updated Floor Plan	08-14-2019
2	Updated Floor Plan	08-26-2019
3	Updated Floor Plan	09-14-2019
4	Revised Plans	09-27-2019

LACE FOODSERVICE

Design Equipment Supplies

10490 NW 26th Street
Miami, FL 33172
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Project: **RED FISH GRILL**
9610 Old Cutler Rd, Coral Gables FL

Title: **Foodservice Equipment Electrical Rough-In Plan**

Proj. No:

Scale: **As Shown**

Drawn By: **Jorge W Gutierrez**

Checked By: **Fredy Rodriguez**

Date: **07-22-2019**

Sheet No:

#	Description	Date
1	Updated Floor Plan	08-14-2019
2	Updated Floor Plan	08-26-2019
3	Updated Floor Plan	09-14-2019
4	Rough-In Plans	09-27-2019

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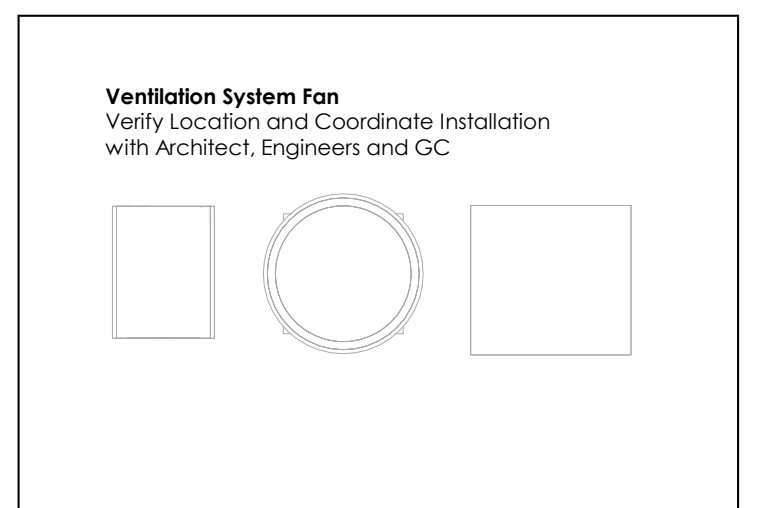
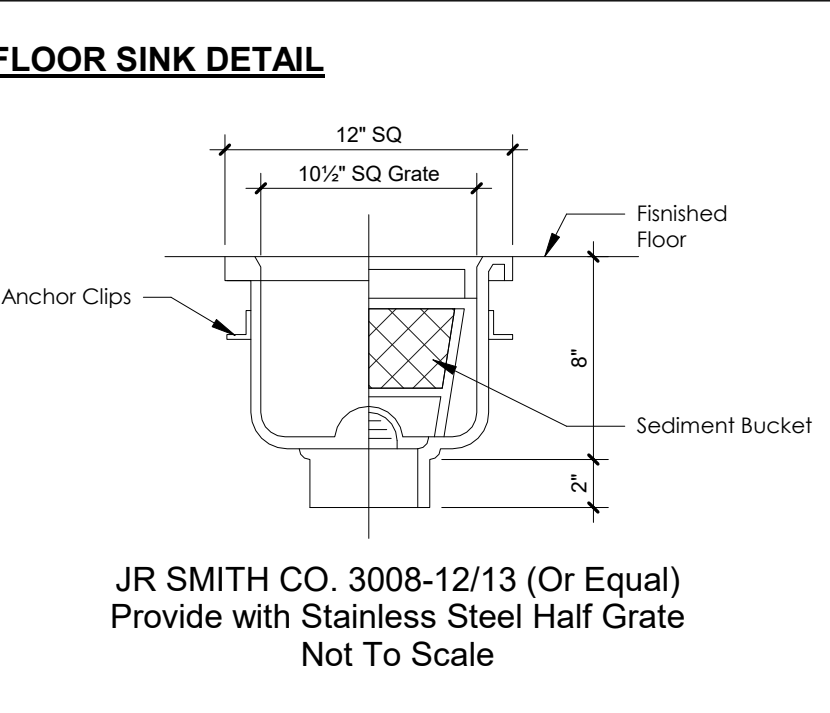
Project: **RED FISH GRILL**
9610 Old Cutler Rd, Coral Gables FL

Title: **Foodservice Equipment Plumbing Rough-In Plan**

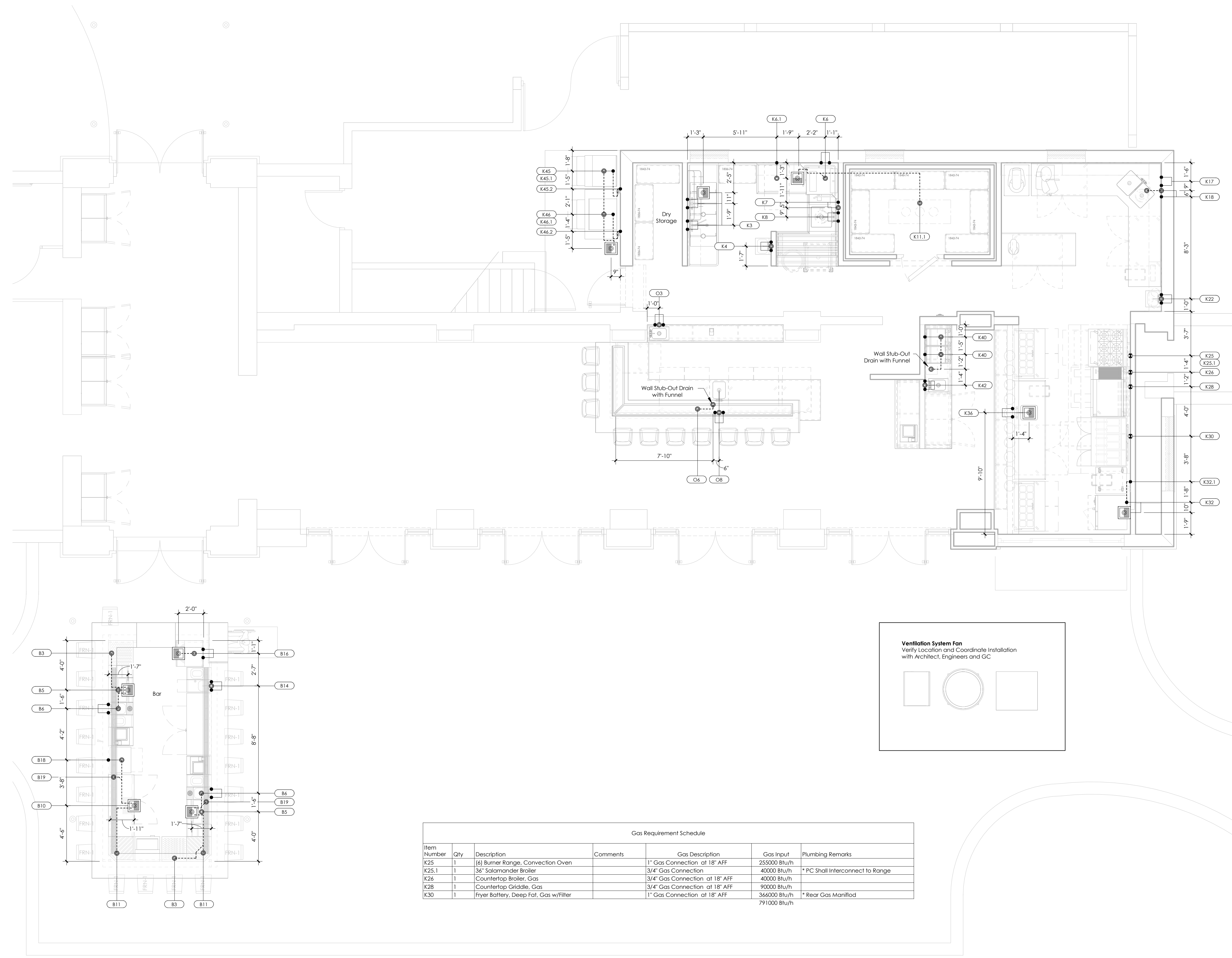
Proj. No:
 Scale: **As Shown**
 Drawn By: **Jorge W Gutierrez**
 Checked By: **Fredy Rodriguez**
 Date: **07-22-2019**
 Sheet No:

FS5

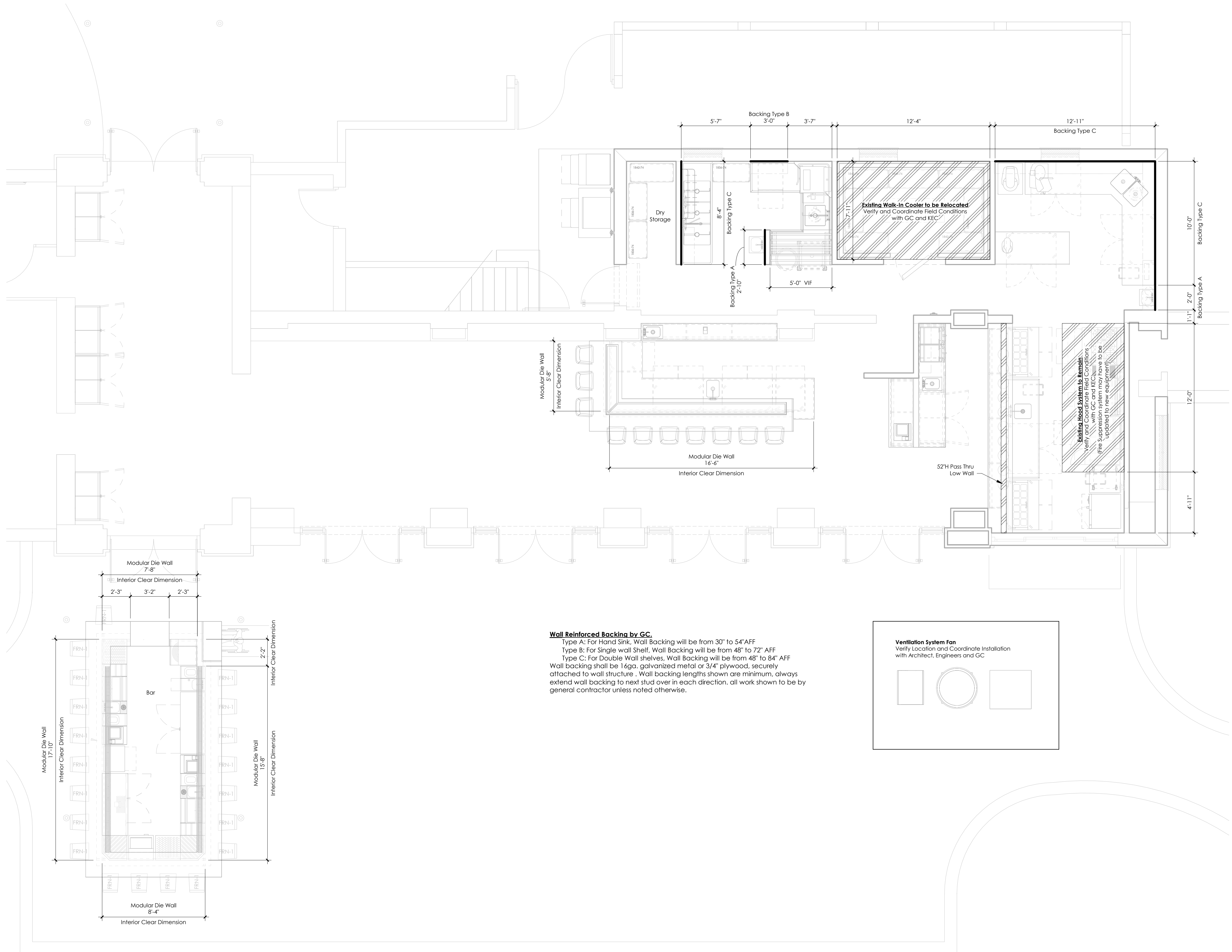
- Plumbing Notes**
1. Plumbing Contractor shall provide Stop Valves and Vacuum Breakers ahead of all operating handles and faucets, where required.
 2. See Equipment Electrical and Plumbing Rough-In Drawings for additional information.
 3. Gas supply to all cooking equipment, where required, shall be provided with a Mechanical Valve for fire-fuel shut-off. Valve to be provided by the Fire Suppression System Contractor and installed by the Plumbing Contractor. Fire Suppression System Contractor shall connect Valve to the Hood Fire Suppression System for automatic shut-off.
 4. Plumbing Contractor shall provide and make connections to a Grease Interceptor as required by code.
 5. Conceal all utilities (gas, water and steam lines) in walls and stub-out of walls as required for connections. Do not run exposed on the face of the wall.
 6. Do not stub-out of the floor unless it is below freestanding equipment.
 7. All horizontal piping runs extended to and connected to equipment items shall be at the highest practical elevation, but not less than 6" above the floor so as to provide clearance for cleaning.



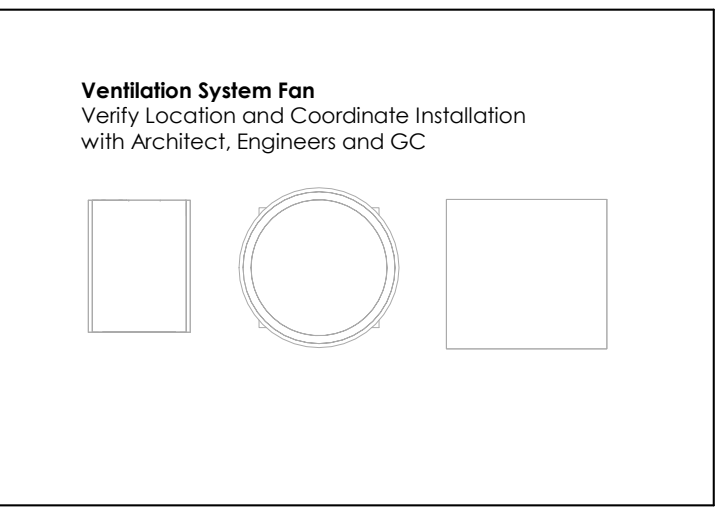
Gas Requirement Schedule						
Item Number	Qty	Description	Comments	Gas Description	Gas Input	Plumbing Remarks
K25	1	(6) Burner Range, Convection Oven		1" Gas Connection at 18" AFF	255000 Btu/h	
K25.1	1	36" Salamander Broiler		3/4" Gas Connection	40000 Btu/h	* PC Shall Interconnect to Range
K26	1	Countertop Broiler, Gas		3/4" Gas Connection at 18" AFF	40000 Btu/h	
K28	1	Countertop Griddle, Gas		3/4" Gas Connection at 18" AFF	90000 Btu/h	
K30	1	Fryer Battery, Deep Fat, Gas w/Filter		1" Gas Connection at 18" AFF	366000 Btu/h 791000 Btu/h	* Rear Gas Manifold



1 Foodservice Equipment Plumbing Rough-In Plan
 1/4" = 1'-0"



Wall Reinforced Backing by GC.
 Type A: For Hand Sink, Wall Backing will be from 30" to 54" AFF
 Type B: For Single wall Shelf, Wall Backing will be from 48" to 72" AFF
 Type C: For Double Wall shelves, Wall Backing will be from 48" to 84" AFF
 Wall backing shall be 16ga. galvanized metal or 3/4" plywood, securely attached to wall structure. Wall backing lengths shown are minimum, always extend wall backing to next stud over in each direction, all work shown to be by general contractor unless noted otherwise.



Existing Walk-In Cooler to be Relocated
 Verify and Coordinate Field Conditions with GC and KEC

Existing Hood System to Remain
 Verify and Coordinate Field Conditions with GC and KEC.
 (Fire suppression system may have to be updated to new equipment)

#	Description	Date
1	Updated Floor Plan	08-14-2019
2	Updated Floor Plan	08-26-2019
3	Updated Floor Plan	09-14-2019
4	Final Plans	09-27-2019

LACE FOODSERVICE
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Project: **RED FISH GRILL**
9610 Old Cutler Rd, Coral Gables FL

Title: **Foodservice Special Conditions Plan**

Proj. No:
 Scale: As Shown
 Drawn By: Jorge W Gutierrez
 Checked By: Freddy Rodriguez
 Date: 07-22-2019
 Sheet No:

FS6

1 Foodservice Equipment Special Conditions Plan
 1/4" = 1'-0"