

- 1 = 90,000 BTA
- 2 = 90,000 BTA
- 3 = 80,000 BTA
- 4 = 90,000 BTA
- 5.5 = 90,000 BTA
- 6 = 175,000 BTA

Floor Plan & Equipment Layout
Scale: 1/4"=1'

Equipment No.	Equipment Name	Quantity	Room	Notes
1	STOVE	1	KITCHEN	See Note 1
2	SINK	1	KITCHEN	See Note 2
3	REF	1	KITCHEN	See Note 3
4	REF	1	KITCHEN	See Note 4
5	REF	1	KITCHEN	See Note 5
6	REF	1	KITCHEN	See Note 6

Item	Finish Schedule	Notes
STOVE	01 (See Note 1)	See Note 1
SINK	02 (See Note 2)	See Note 2
REF	03 (See Note 3)	See Note 3
REF	04 (See Note 4)	See Note 4
REF	05 (See Note 5)	See Note 5
REF	06 (See Note 6)	See Note 6

FINISH SCHEDULE

Item	Finish Schedule	Notes
STOVE	01 (See Note 1)	See Note 1
SINK	02 (See Note 2)	See Note 2
REF	03 (See Note 3)	See Note 3
REF	04 (See Note 4)	See Note 4
REF	05 (See Note 5)	See Note 5
REF	06 (See Note 6)	See Note 6

Project Information:
 Tenant Improvement
 Project Address: 12923 South Budlong Ave Gardena, CA 90247
 Owner: Halilo Parsy 1681

Sheet 1 of 2

GAS METER

There are no changes requested to the floor plan.
 Using existing outlets for gas and electricity connections.
 Please refer to "Budlong-Gardena Homa Food Setup.pdf" for the equipment layout.

Ali Kiaran 08/08/2022