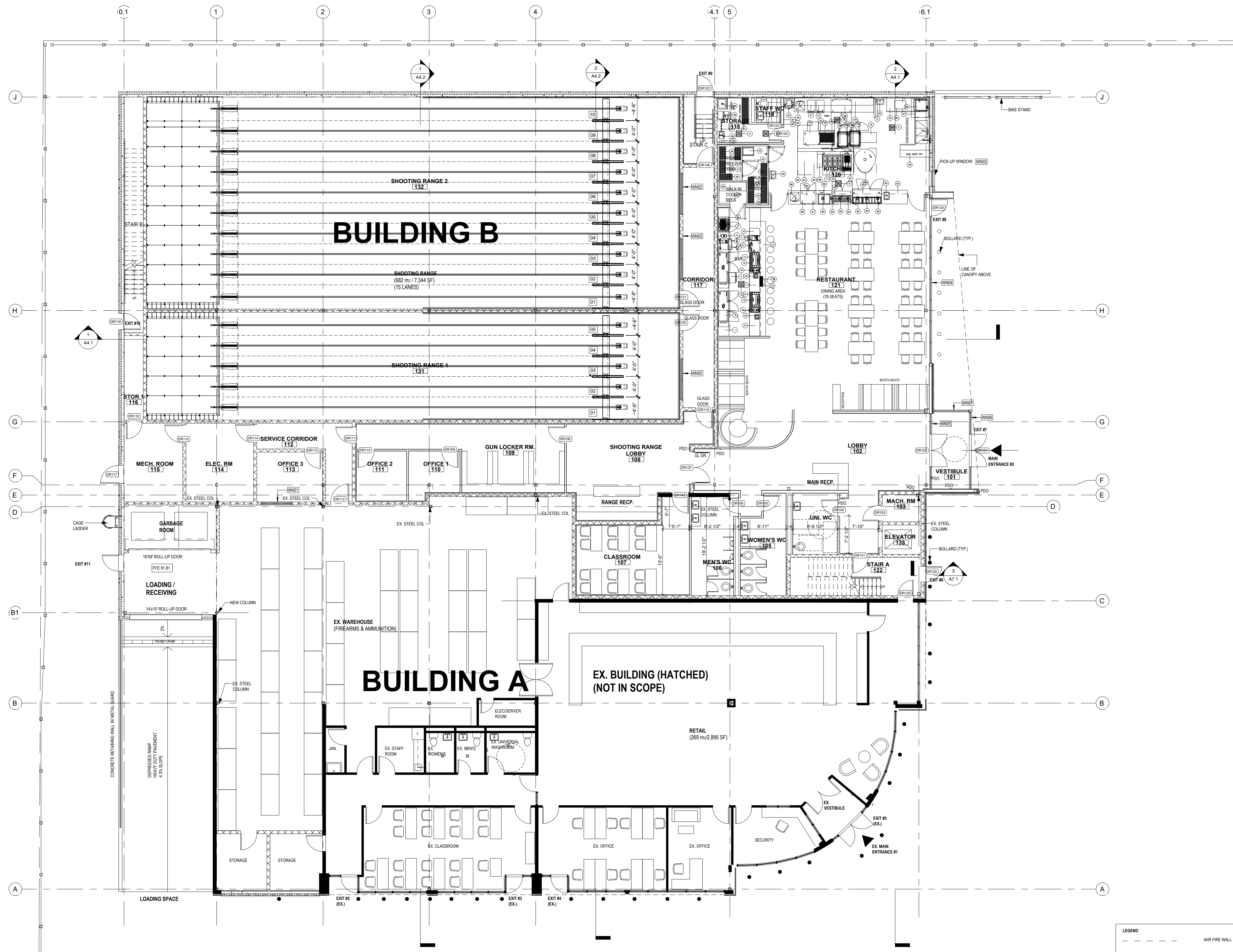




PROJECT

Lo Sparo Ristorante

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FIREARMS

OUTLET CANADA

ISSUES/ REVISIONS

No.	Issue	Description	Date
1	1	ISSUED FOR TENDER REVIEW	2025-05-16
2			
3			

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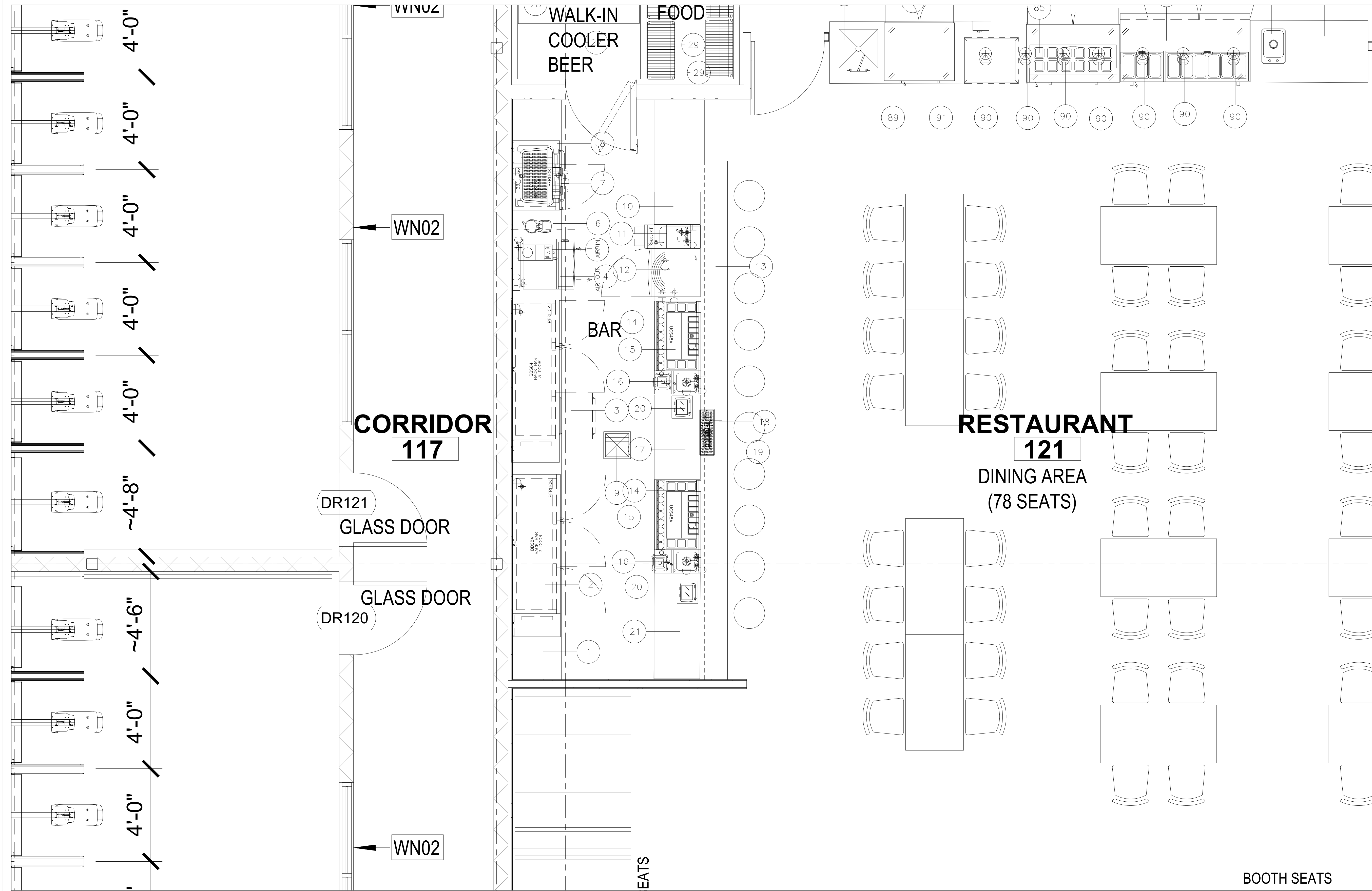
Drawing Title

GROUND FLOOR

OVERALL FACILITIES

KITCHEN AND BAR

Date	01-26-2025	Scale
Drawn By	PD	Project North
Project No.	25-003	
Drawing No.	25003-FS-01	



PROJECT
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**FIREARMS
OUTLET CANADA**

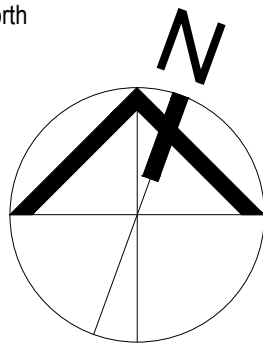
ISSUES/ REVISIONS			
No.	Issue	Description	Date
1	1	ISSUED FOR TENDER REVIEW	2025-05-16
2			
3			

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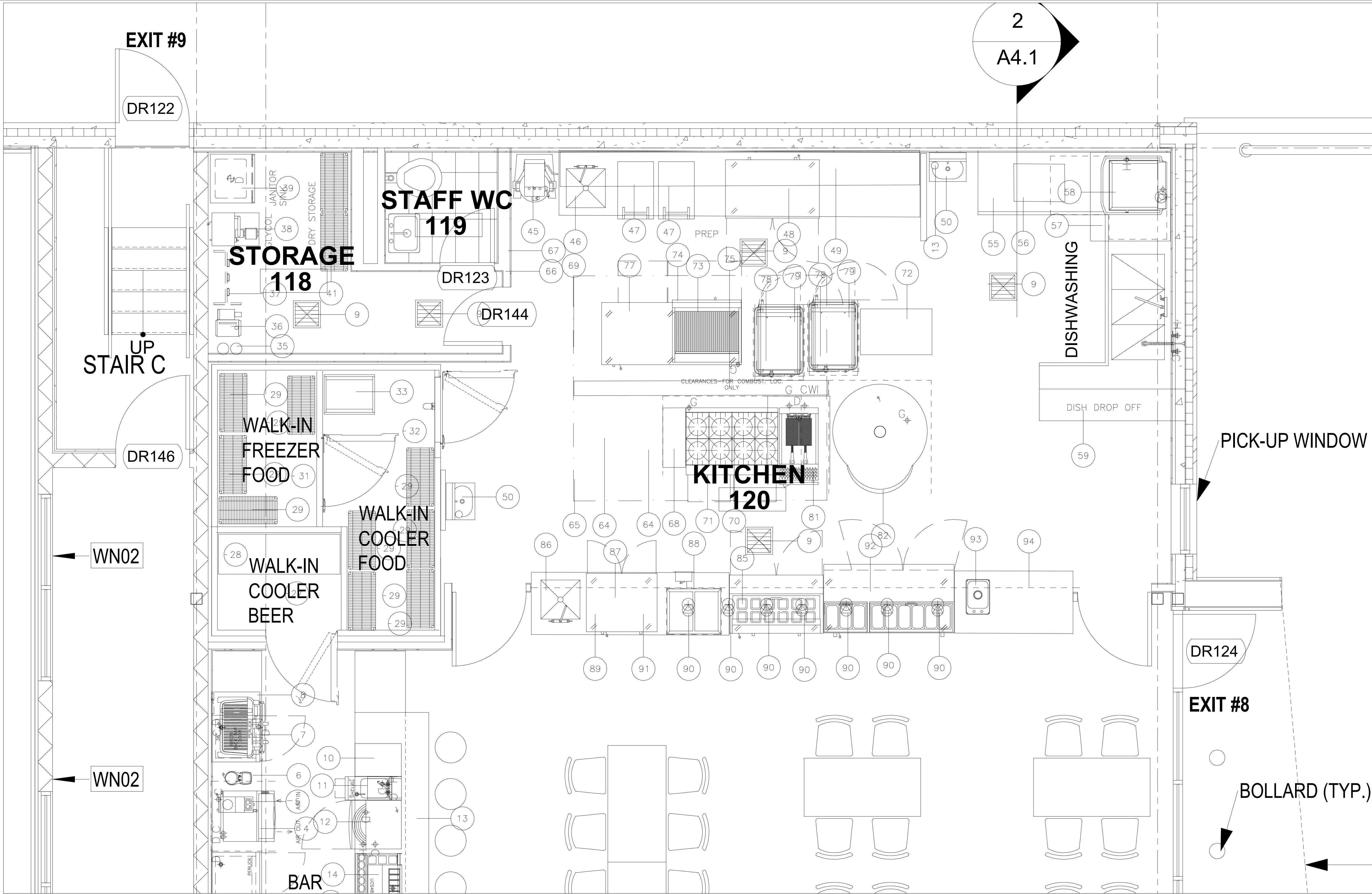
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Drawing Title
**GROUND FLOOR
DETAILED LAYOUT BAR**

Date	01-26-2025	Scale
Drawn By	PD	Project North
	PD	
Project No.	25-003	



Drawing No.
25003-FS-02



PROJECT
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**FIREARMS
OUTLET CANADA**

ISSUES/ REVISIONS			
No.	Issue	Description	Date
1	1	ISSUED FOR TENDER REVIEW	2025-05-16
2			
3			

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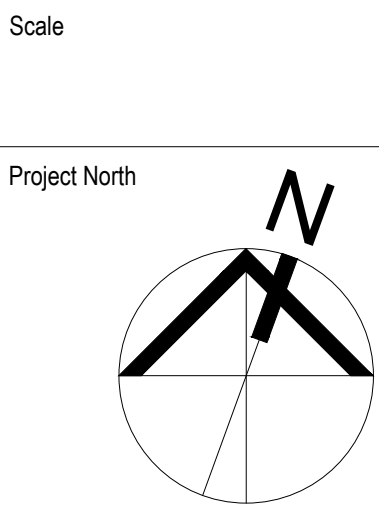
Drawing Title
**GROUND FLOOR
DETAILED LAYOUT
KITCHEN**

Date
01-26-2025

Drawn By
PD
PD

Project No.
25-003

Drawing No.
25003-FS-03



PICK-UP WINDOW

EXIT #8

BOLLARD (TYP.)

FOODSERVICE EQUIPMENT SCHEDULE																						
Lo Sparo																						
ITEM NO.	QTY.	EQUIPMENT	MAKE MODEL	ELECTRICAL						A.F.F.	PLUMBING					GAS		C.F.M.	A.F.F.	ADDITIONAL INFORMATION		
				AMPS	K.W.	H.P.	VOLT.	PHASE	TYPE		C.W.	H.W.	DIRECT DRAIN	INDIRECT DRAIN	GREASE TRAP	B.T.U.	N.P.T					
GROUND FLOOR - KITCHEN & BAR																						
1	1	BACK BAR COUNTER AND TOP (NOT IN KITCHEN CONTRACT)	BY MILLWORK/INTERIOR DESIGNER	2½15			120	1	UTILITY RECEPTACLE													
2	1	3 DOOR BEVERAGE COOLER	PERLICK BBS84	4.2		1/4	120	1	NEMA 5-15													
3	1	2 DOOR 2 DRAWERS WINE COOLER	PERLICK BBS84 LD	4.3		1/5	120	1	NEMA 5-16													
4	1	190 LBS ICE MAKER C/W BIN	MANTOWAC NEO® 190 A C/W FILTERS	6			115	1			3/8"			1/2"							TO 4" FUNNEL DRAIN	
5	1	POUR OVER COFFEE MAKER AND HOT WATER DISPENSER	BUNN-G-MATIC CWTF15-2, PF	13	1.57		120	1			1/4"											
6	1	GRINDER	BY OWNER	15			110	1														
7	1	TRADITIONAL 2 HEAD ESPRESSO MACHINE (NOT IN KITCHEN CONTRACT)	BY OWNER	15	1.15		110	1			1/2"			3/4"								
8	1	1 DOOR UNDERCOUNTER COOLER	PERLICK BBS36	1.8		1/6	120	1	NEMA 5-15													
9	5	FLOOR DRAIN (NOT IN KITCHEN CONTRACT)	BY MECHANICAL										5½3"									
10	1	UNDERBAR STORAGE CABINET	CUSTOM FABRICATED																			
11	1	HAND SINK	PERLICK TSF12HS								1/2"	1/2"	1-1/2"									
12	1	GLASSWASHER	MOYER DIEBEL DF	15			208-230	1	NEMA 6-15p		1/2"	1/2"	1-1/2"									
13	1	FRONT BAR COUNTER AND TOP (NOT IN KITCHEN CONTRACT)	BY MILLWORK/INTERIOR DESIGNER	2½15			120	1	UTILITY RECEPTACLE													
14	2	POP GUN (NOT IN KITCHEN CONTRACT)	BY POP VENDOR	2½15			120	1														
15	2	COCKTAIL MIX UNIT, BOTTLE RAILS, CONDIMENT COMP. BAR SINK	PERLICK UCS8A	2½15			120	1			2½1/2"	2½1/2"	2½1-1/2"	2½3/4"							TO 4" FUNNEL DRAIN	
16	2	BLENDER	WARING MX1100XTS	2½12.5	2½1.56		2½120	1														
17	1	UNDERBAR STORSGE CABINET	CUSTOM FABRICATED																			
18	1	5 HEAD DEER DISPENSING TOWER	BY OWNER																			
19	1	DRIP TRAY C/W RINSER	BY OWNER								1/2"			¾4"							TO 4" FUNNEL DRAIN	
20	2	POINT OF SALE (NOT IN KITCHEN CONTRACT)	BY OWNER	2½15			120	1	PLUS INTERNET CONNECTION													
21	1	UNDERBAR STORAGE CABINET	CUSTOM FABRICATED																			
22	0	SPARE NO.																				
23	0	SPARE NO.																				
24	0	SPARE NO.																				
25	0	SPARE NO.																				
26	0	SPARE NO.																				
27	1	WALK-IN COOLER (BEER)	ROOM NORBEC	1.5			120	1														
28	1	KEG RACK (NOT IN KITCHEN CONTRACT)	BY OWNER																			
29	9	COLD STORAGE SHELVING																				
30	0	SPARE NO.																				
31	1	WALK-IN FREEZER	ROOM NORBEC	3			120	1														
32	1	WALK-IN COOLER	ROOM NORBEC	2.0			120	1														
33	1	MOBILE RACK	OMCAN																			
34	0	SPARE NO.																				
35	2	CO2 TANKS (NOT IN KITCHEN CONTRACT)	BY OWNER	15			120	1														
36	1	CARBONATOR (NOT IN KITCHEN CONTRACT)	BY OTHERS	15			120	1			*											
37	1	POP RACK (NOT IN KITCHEN CONTRACT)	BY POP VENDOR	15			120	1			*											
38	1	BEER SYSTEM GLYCOL	PERLICK 4410	15.7		1/2	120	1														
39	1	JANITOR CLOSET	ADVANCED TABCO																			
40	0	SPARE NO.																				
41	2	DRY STORAGE SHELVING	OMCAN																			
42	0	SPARE NO.																				
43	0	SPARE NO.																				
44	0	SPARE NO.																				
45	1	FLOOR DOUGH MIXER	GLOBE SP30	16		1	115	1														
46	1	S/S WORK COUNTER C/W 1 COMP PREP SINK	CUSTOM FABRICATED	15			120	1			1/2"	1/2"		1-1/2"							TO 4" FUNNEL DRAIN	
47	2	INGREDIENT BINS	CAMBRO																			
48	1	2 DOOR UNDERCOUNTER COOLER	TURBO-AIR EUR-48-N6-V	1.5		1/5	115	1	NEMA 5-15													
49	1	DOUBLE WALL SHELF	CUSTOM FABRICATED																			
50	2	HAND SINK WALL MOUNTED	OMCAN 37867								2½1/2"	2½1/2"	2½1-1/2"									
51	0	SPARE NO.																				
52	0	SPARE NO.																				
53	0	SPARE NO.																				
54	0	SPARE NO.																				
55	1	CLEAN DISHTABLING	CUSTOM FABRICATED																			
56	1	GREASE INTERCEPTOR (NOT IN KITCHEN CONTRACT)	BY MECHANICAL																			
57	1	VAPOUR HOOD	SPRING AIR/HALTON	15			120	1										600				
58	1	HIGH-TEMP DISHWASHER	CHAMPION	68-77			208-240	1			1/2"	¾4"	1.5"		YES						DRAIN TEMP KIT REQUIRED	
59	1	"L" SHAPPED SOILED DISHTABLING C/W 3-COMP SINK	CUSTOM FABRICATED								2½1/2"	2½1/2"		¾1-1/2"	YES						TO 4" FUNNEL DRAIN	
60	0	SPARE NO.																				
61	0	SPARE NO.																				
62	0	SPARE NO.																				
63	0	SPARE NO.																				
64	2	FRYERS GAS	FRYMASTER 18½4E	2½15			2½120	1								2½110,000	2½1-1/4"					
65	1	EXHAUST HOOD	SPRING AIR/HALTON	2½15			2½120	1										*			REFER TO SHOP DRAWINGS	
66	1	FIRE SUPPRESSION (65)	SPRING AIR/HALTON	15			120	1													REFER TO SHOP DRAWINGS	
67	1	FIRE SUPPRESSION (69)	SPRING AIR/HALTON	15			120	1													REFER TO SHOP DRAWINGS	
68	1	SPREADER TABLE	CUSTOM FABRICATED																			
69	1	EXHUAST HOOD	SPRING AIR/HALTON	15			120	1										*			REFER TO SHOP DRAWINGS	
70	1	SALAMANDER BROILER	GARLAND GFR36													40,000	1/2"					

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Lo Sparo Ristorante

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ISSUES/ REVISIONS

No.	Issue	Description	Date
1	1	ISSUED FOR TENDER REVIEW	2025-05-16
2			
3			

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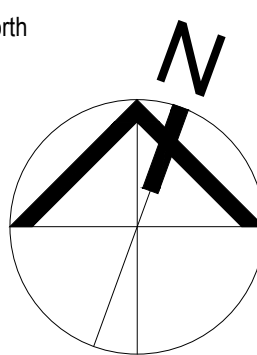
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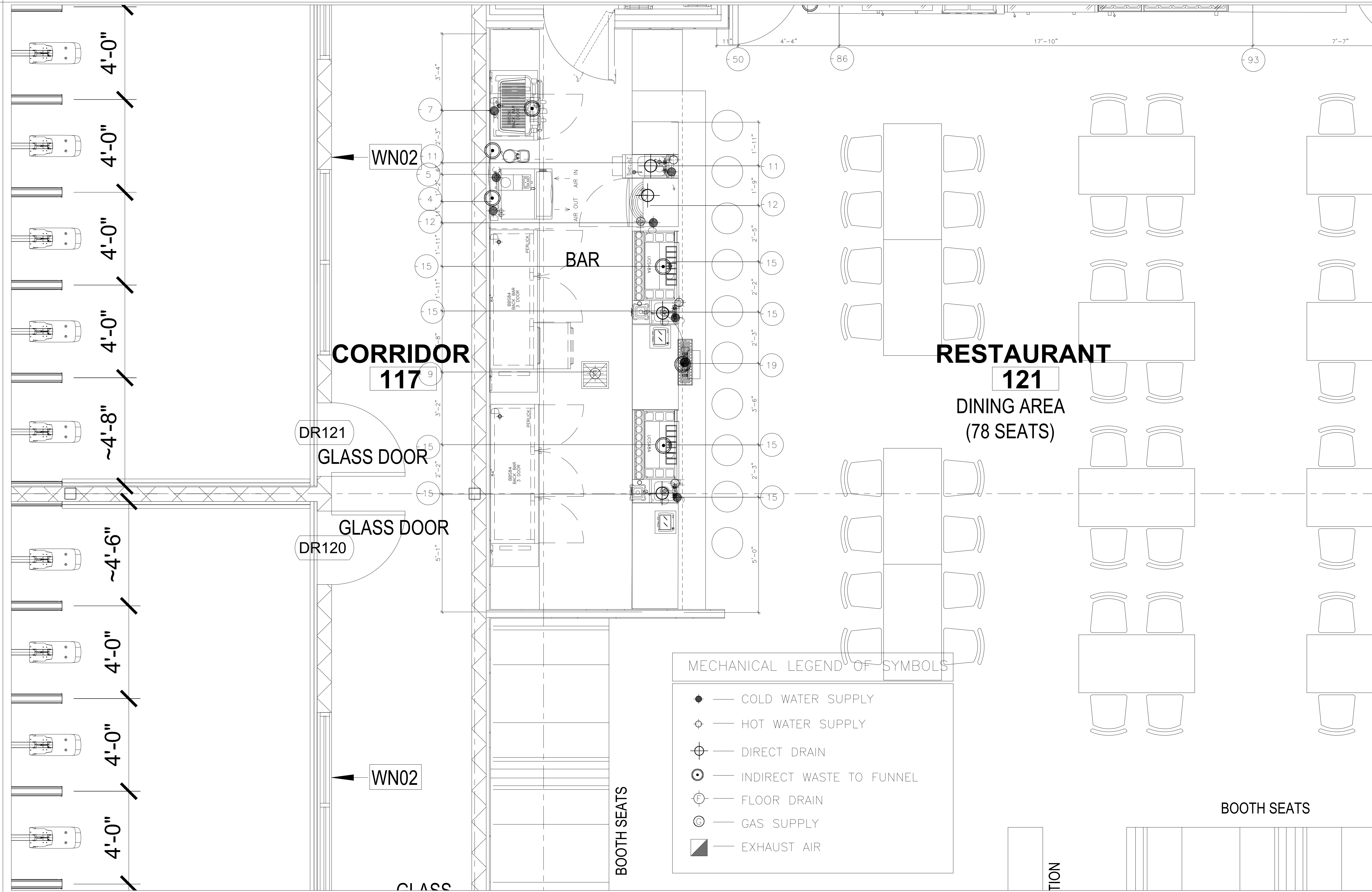
GROUND FLOOR
EQUIPMENT SCHEDULE

Date	01-26-2025	Scale	
Drawn By	PD PD	Project North	
Project No.	25-003		

Drawing No.

25003-FS-04

FOODSERVICE EQUIPMENT SCHEDULE																							PROJECT Lo Sparo Ristorante			
Lo Sparo																										
ITEM NO.	QTY.	EQUIPMENT	MAKE MODEL	ELECTRICAL						A.F.F.	PLUMBING					GAS		C.F.M.	A.F.F.	ADDITIONAL INFORMATION						
				AMPS	K.W.	H.P.	VOLT.	PHASE	TYPE		C.W.	H.W.	DIRECT DRAIN	INDIRECT DRAIN	GREASE TRAP	B.T.U	N.P.T									
GROUND FLOOR - KITCHEN & BAR																							CLIENT FIREARMS OUTLET CANADA			
71	1	8 BURNER RANGER		GARLAND G48-2G36RS	3.4			120	1	NEMA 5-15P						206,000	1"									
72	1	12" S/S TABLE		CUSTOM FABRICATED																						
73	1	36" CHAR-BROILER		GARLAND GTBG36-AB36												90,000	3/4"									
74	1	72" CHEF'S BASE		TURBO-AIR TCBE-72SDR-N	5.6		1/4	120	1																	
75	1	S/S SERVICE HALF WALL		CUSTOM FABRICATED																						
76	0	SPARE NO.																								
77	1	36" GRIDDLE		GARLAND GD-36G												60,000	3/4"									
78	2	VECTOR OVEN C/W STAND		ALTO-SHAAM H4H	2)32	2)10.6		2)208	3	NEMA 15-50P																
79	2	COOK AND HOLD		ALTO-SHAAM	2)10	2)1.9		2)120	1																	
80	0	SPARE NO.																								
81	1	PASTA COOKER		GARLAND CGPC	8			120	1							80,000	3/4"									
82	1	PIZZA OVEN		MARRA FORNI	12			120	1							168,000	3/4"									
83	0	SPARE NO.																								
84	0	SPARE NO.																								
85	1	REFRIGERATED PREP TABLE		TURBO AIR EST-48-N-V	3		1/3	120	1																	
86	1	WORK COUNTER C/W UTILITY SINK		CUSTOM FABRICATED	15			120	1	UTILITY RECEPTACLE		1/2"	1/2"	1-1/2"						TO 4" FUNNEL DRAIN						
87	1	2 DOOR UNDERCUNTER FREEZER		TURBO AIR EUF-36-N-V	2.5		1/3	120	1																	
88	1	2 WELL DROP-IN HOT FOOD WELLS		ALTO-SHAAM 200-HW/D4	10	1.2		120	1	NEMA 5-15p 15A-125V plug																
89	1	FRONT COUNTER (NOT IN KITCHEN CONTRACT)		BY MILLWORK/INTERIOR DESIGNER																						
90	7	HEAT LAMPS		HATCO DLH 1200SR RTMOUNT	7)16	7)0.025		7)120	1																	
91	1	OVERSHLEF		CUSTOM FABRICATED																						
92	1	PIZZA PREP TABLE		TURBO AIR TPR-67SD-N	4.2		3/8	120	1	NEMA 5-15																
93	1	S/S COUNTER C/W HAND SINK		CUSTOM FABRICATED	15			120	1	UTILITY RECEPTACLE		1/2"	1/2"	1-1/2"												
94	1	3 DRAWERS HOT HOLDING CABINET		ALTO-SHAAM 500-3D	5.3	0.64		120	1																	
95	0	SPARE NO.																								
96	0	SPARE NO.																								
97	0	SPARE NO.																								
98	0	SPARE NO.																								
99	0	SPARE NO.																								
100	0	SPARE NO.																								
																							CONSULTANT PD CONCEPTS LTD. PD CONCEPTS LTD. Foodservice Consulting, Design & Planning			
Drawing Title																										
GROUND FLOOR EQUIPMENT SCHEDULE																										
Date		01-26-2025																		Scale		Project North 				
Drawn By		PD PD																								
Project No.		25-003																								
Drawing No.		25003-FS-05																								



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Lo Sparo Ristorante

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ISSUES/ REVISIONS

No.	Issue	Description	Date
1	1	ISSUED FOR TENDER REVIEW	2025-05-16
2			
3			

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Drawing Title

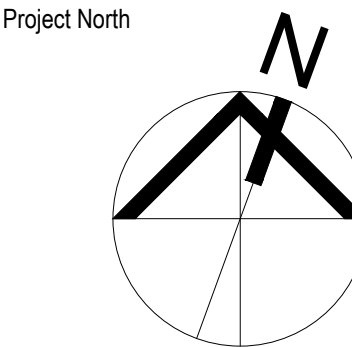
**GROUND FLOOR
MECHANICAL
ROUGHING-INS BAR**

Date
01-26-2025

Scale

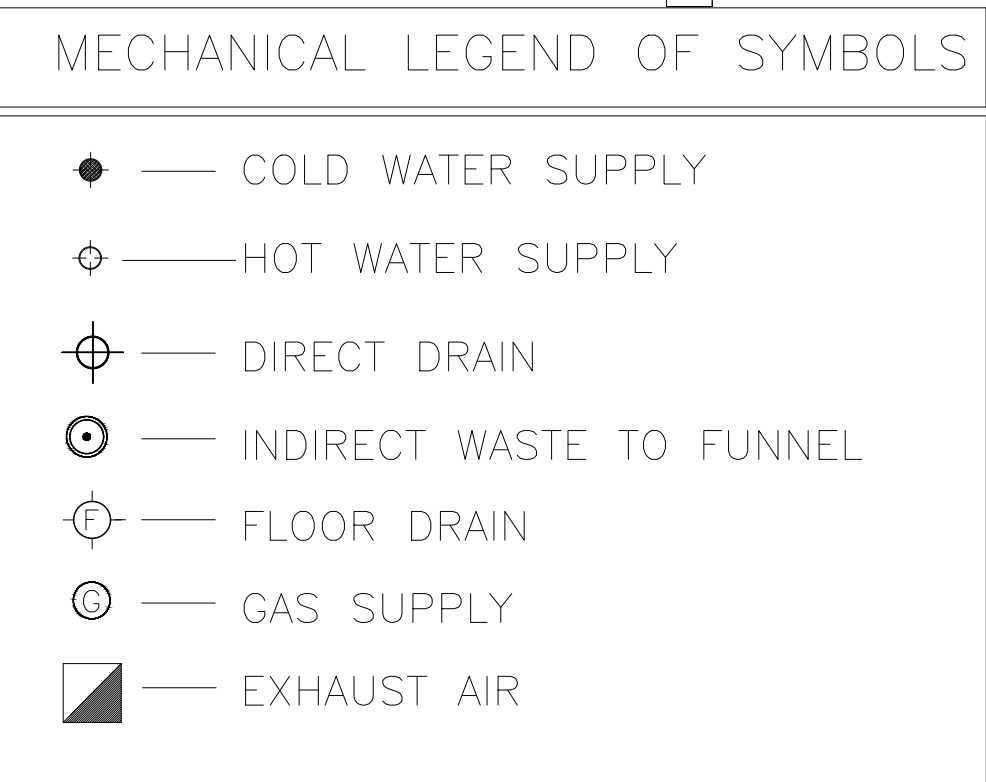
Drawn By
PD
PD

Project No.
25-003

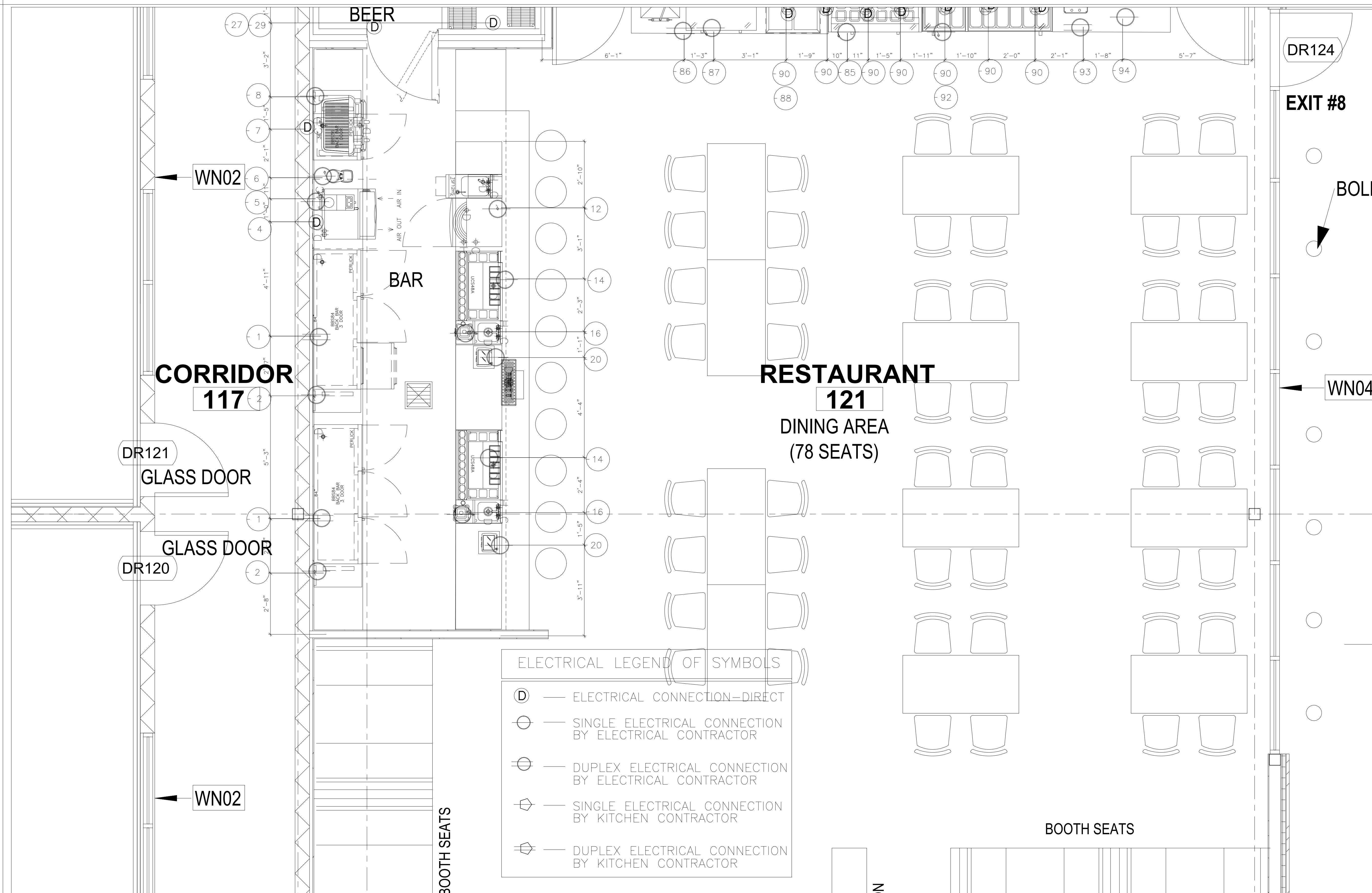


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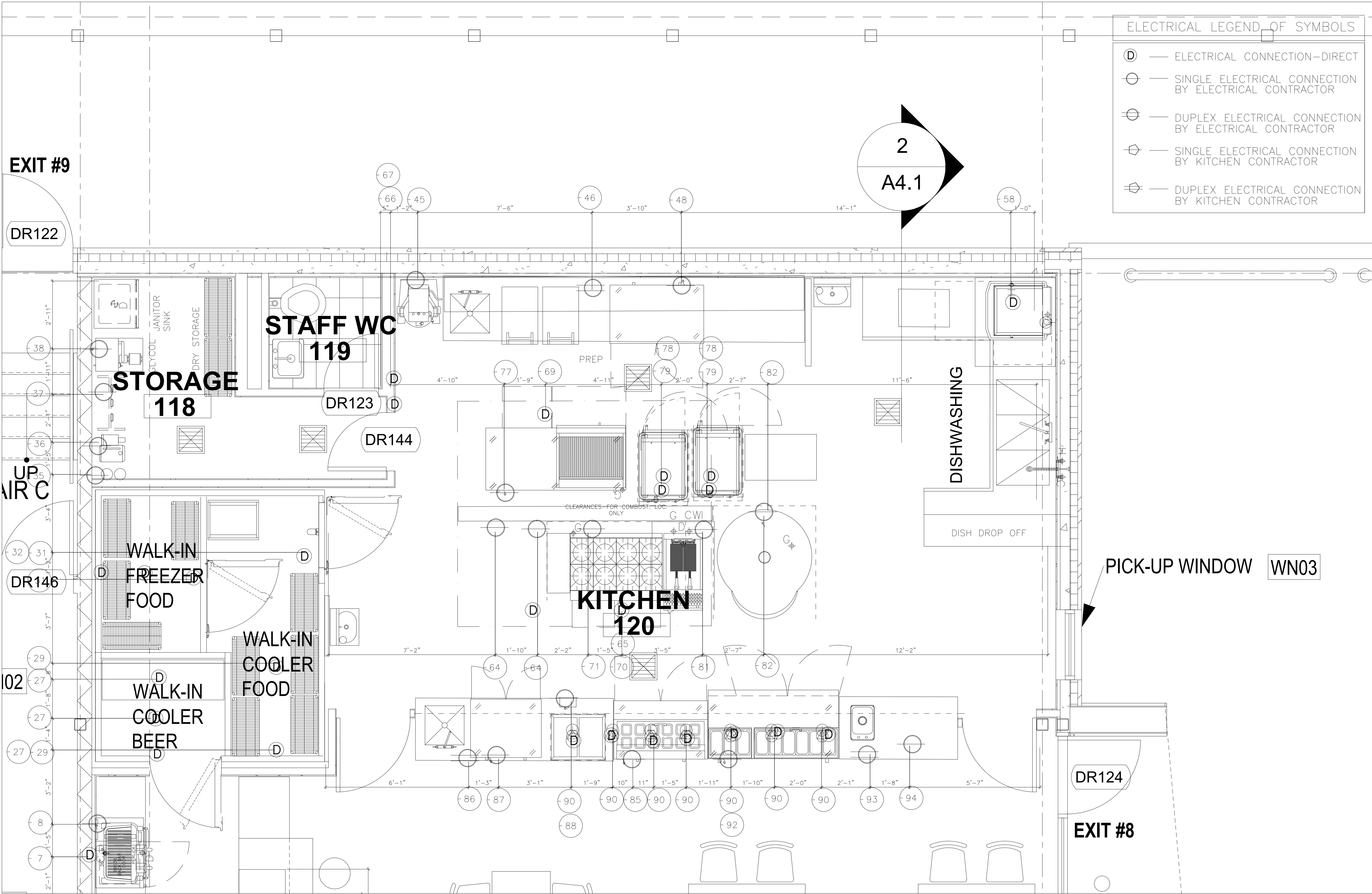
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25003-FS-07



No.	Issue	Description	Date
1	1	ISSUED FOR TENDER REVIEW	2025-05-16
2			
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FIREARMS

OUTLET CANADA

ISSUES/ REVISIONS

No.	Issue	Description	Date
1	1	ISSUED FOR TENDER REVIEW	2025-05-16
2			
3			

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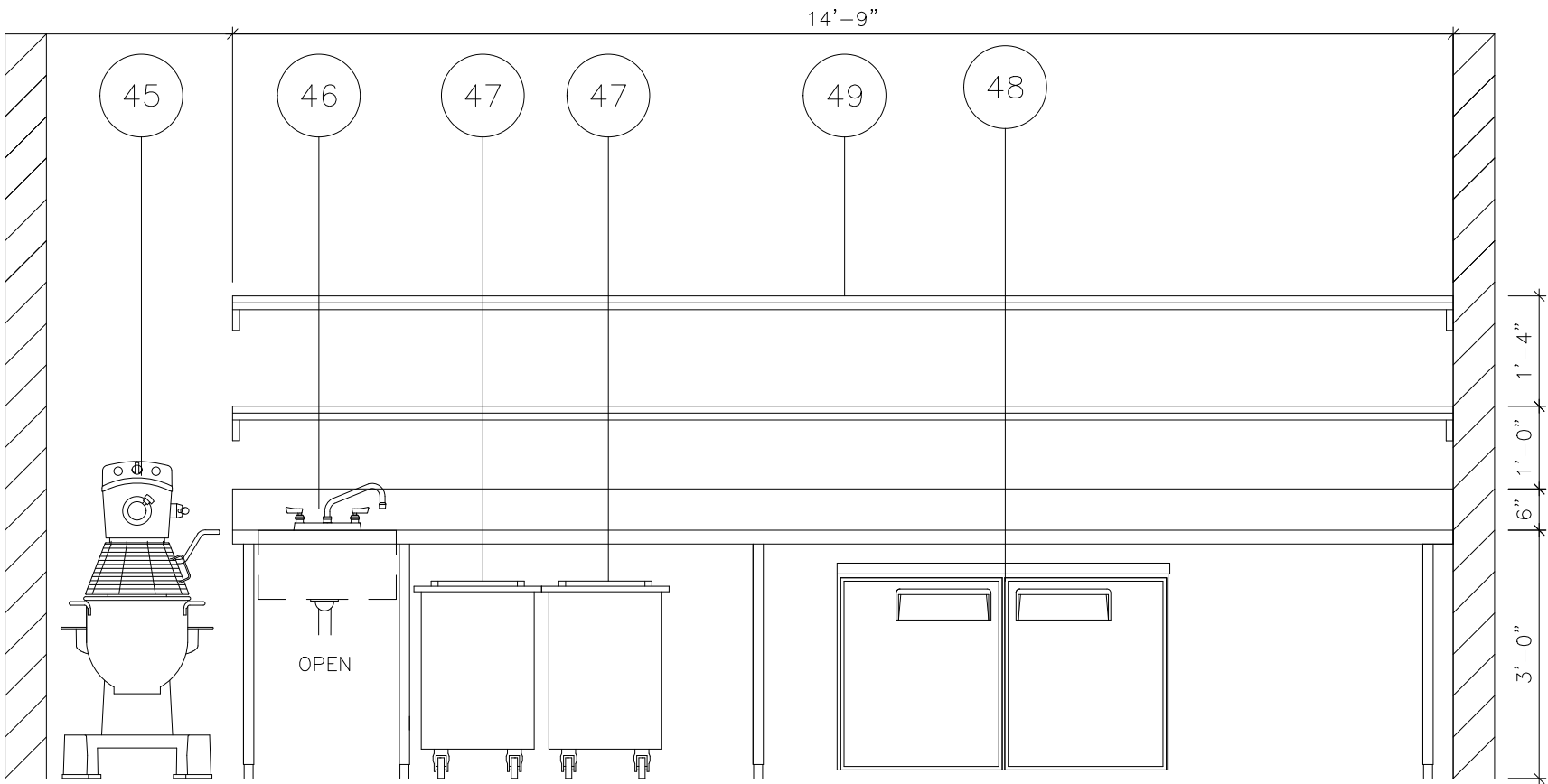
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GROUND FLOOR
ELECTRICAL
ROUGHING-INS KITCHEN

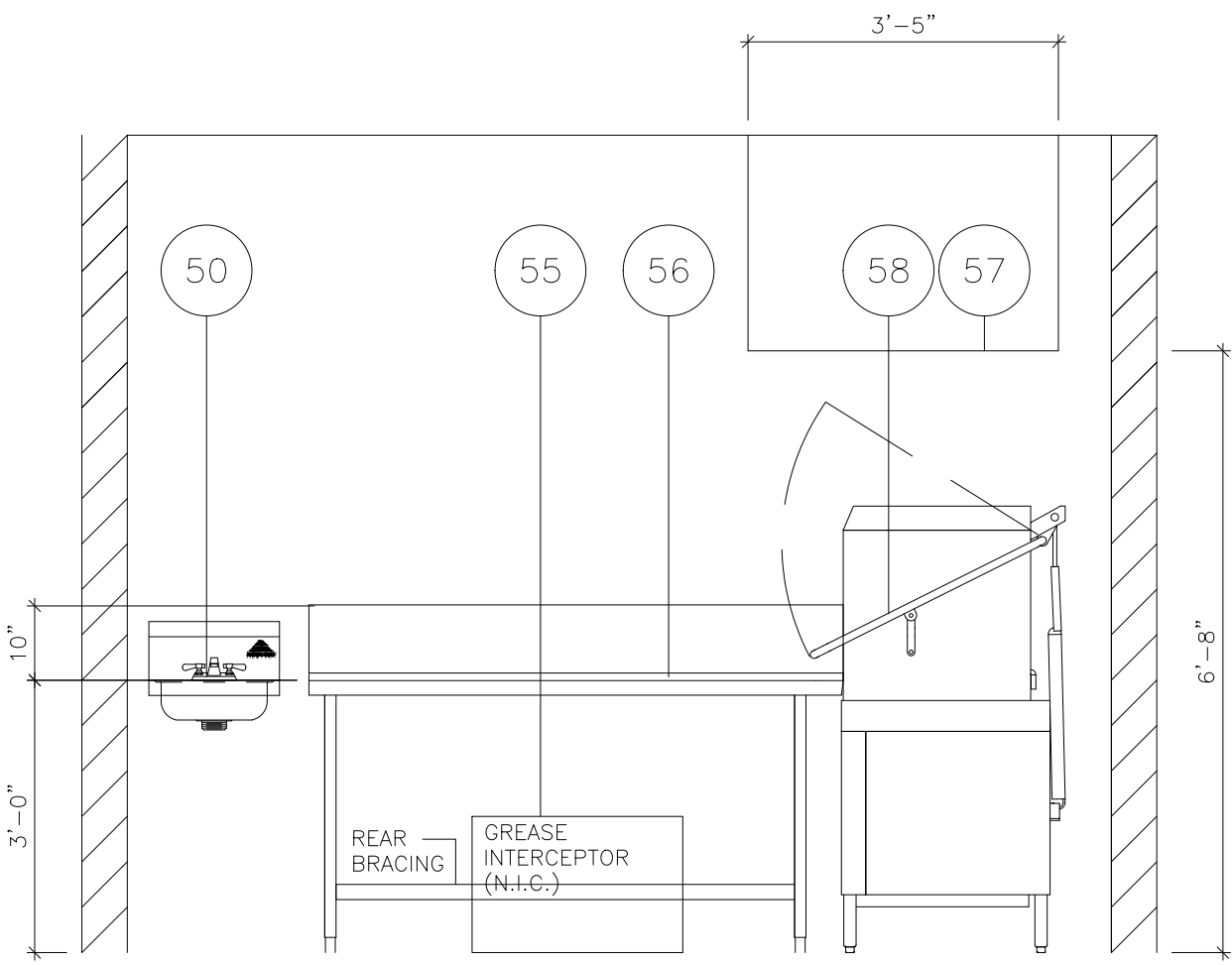
Date	01-26-2025	Scale	
Drawn By	PD	Project North	
Project No.	25-003		

Drawing No.

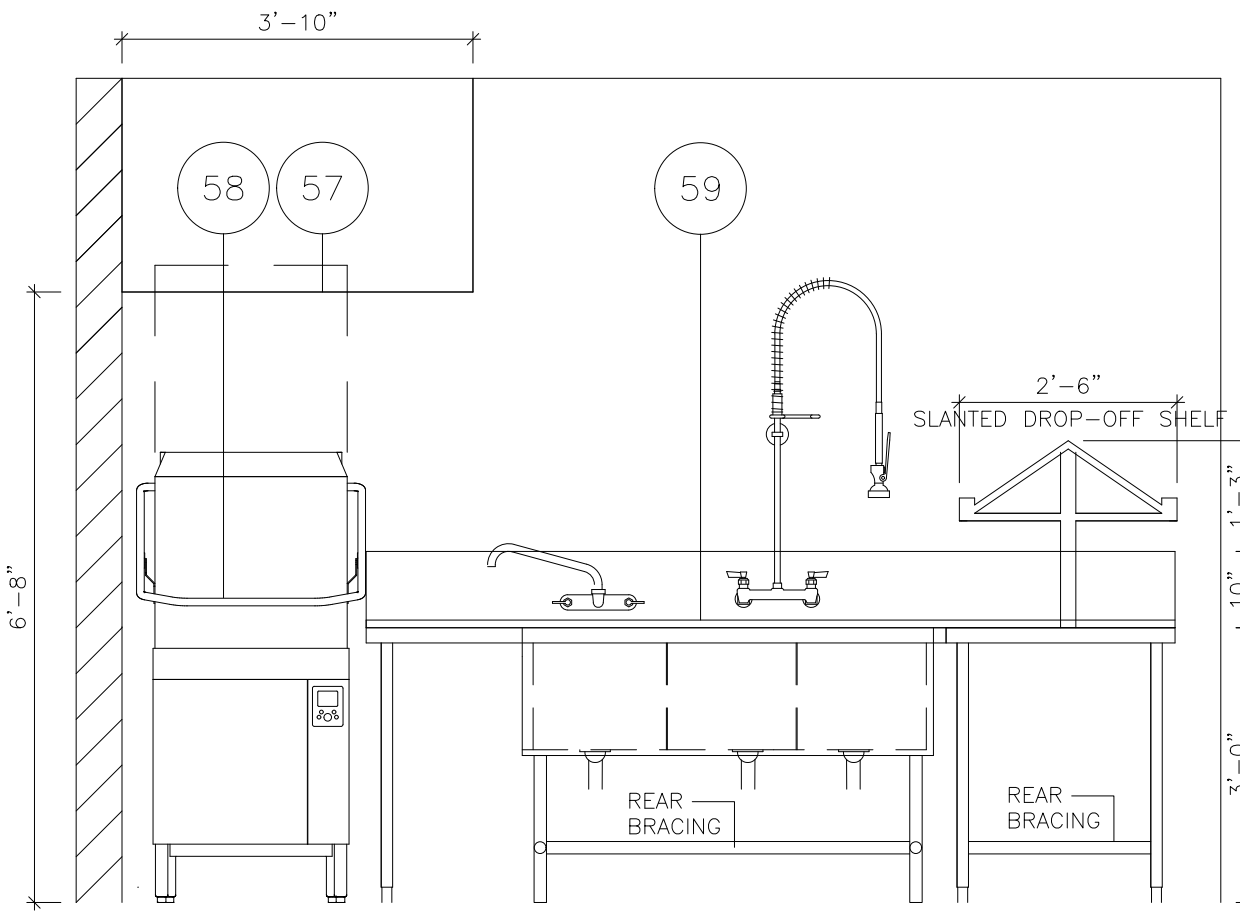
25003-FS-09



6" HIGH SPLOYED BACK SPLASHGUARD
ITEM NO. 49, 16" DEEP S/S SHELF ON
WALL-MOUNT S/S BRACKETS
MOUNT AND SECURE BRACKETS ON
WALL, REINFORCEMENT BY GENERAL
CONTRACTOR
BOXED EDGES
S/S LEGS, FEET & BRACING
ITEM NO. 46 32" "L" SHAPED DEEP
TABLE TO BE ALL S/STEEL FINISH, TABLE
TYPE. C/W 1 PREP SINKS
TABLE TO ACCOMMODATE ITEM #48
(UNDER-COUNTER COOLER) & ITEM NO.
47 (INGREDIENT BINS)

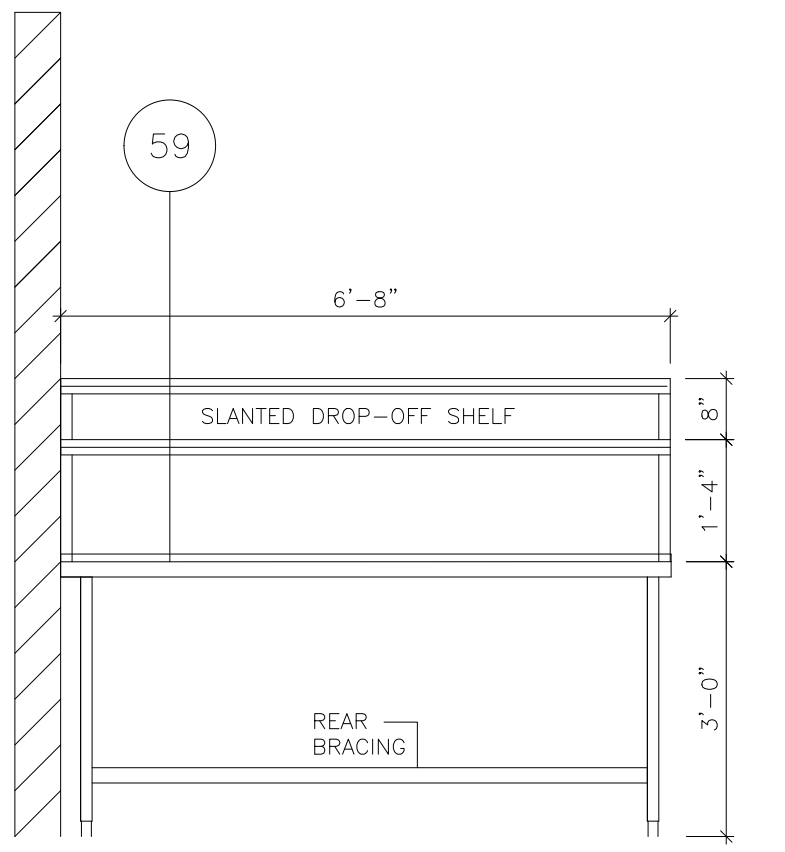


PROVIDE OPENING IN TABLE BASE FOR
ITEM NO. 55 (GREASE INTERCEPTOR)
ROLLED EDGES
10" HIGH SPLOYED BACK & SIDE
SPLASHGUARD
S/S LEGS, FEET AND BRACINGS



ITEM NO. 59, 30" DEEP "L" SHAPED
TABLE SHALL BE ALL STAINLESS STEEL,
TABLE TYPE CONSTRUCTION, COMPLETE
WITH THREE (3) 20" x 26" x 14" DEEP
S/S SINKS C/W ONE (1) SPLASH MOUNT
SWING FAUCET, ONE (1) PRE-RINSE
FAUCET, PERFORATED REMOVABLE CORNER
DRAIN GUARDS, TUBE STANDPIPE,
INDIVIDUAL CORNER DRAINS TO COMMON
CONNECTION & S/S SKIRT ON SINK
SLANTED DROP-OFF SHELF ACCESSIBLE
FROM BOTH SIDES

ROLLED EDGES
10" HIGH SPLOYED BACK & SIDE
SPLASHGUARD
S/S LEGS, FEET AND BRACINGS



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ISSUES/ REVISIONS

No.	Issue	Description	Date
1	1	ISSUED FOR TENDER REVIEW	2025-05-16
2			
3			

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Drawing Title

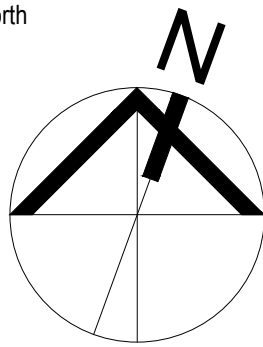
**GROUND FLOOR
ELEVATION DRAWINGS**

Date
01-26-2025

Scale

Drawn By
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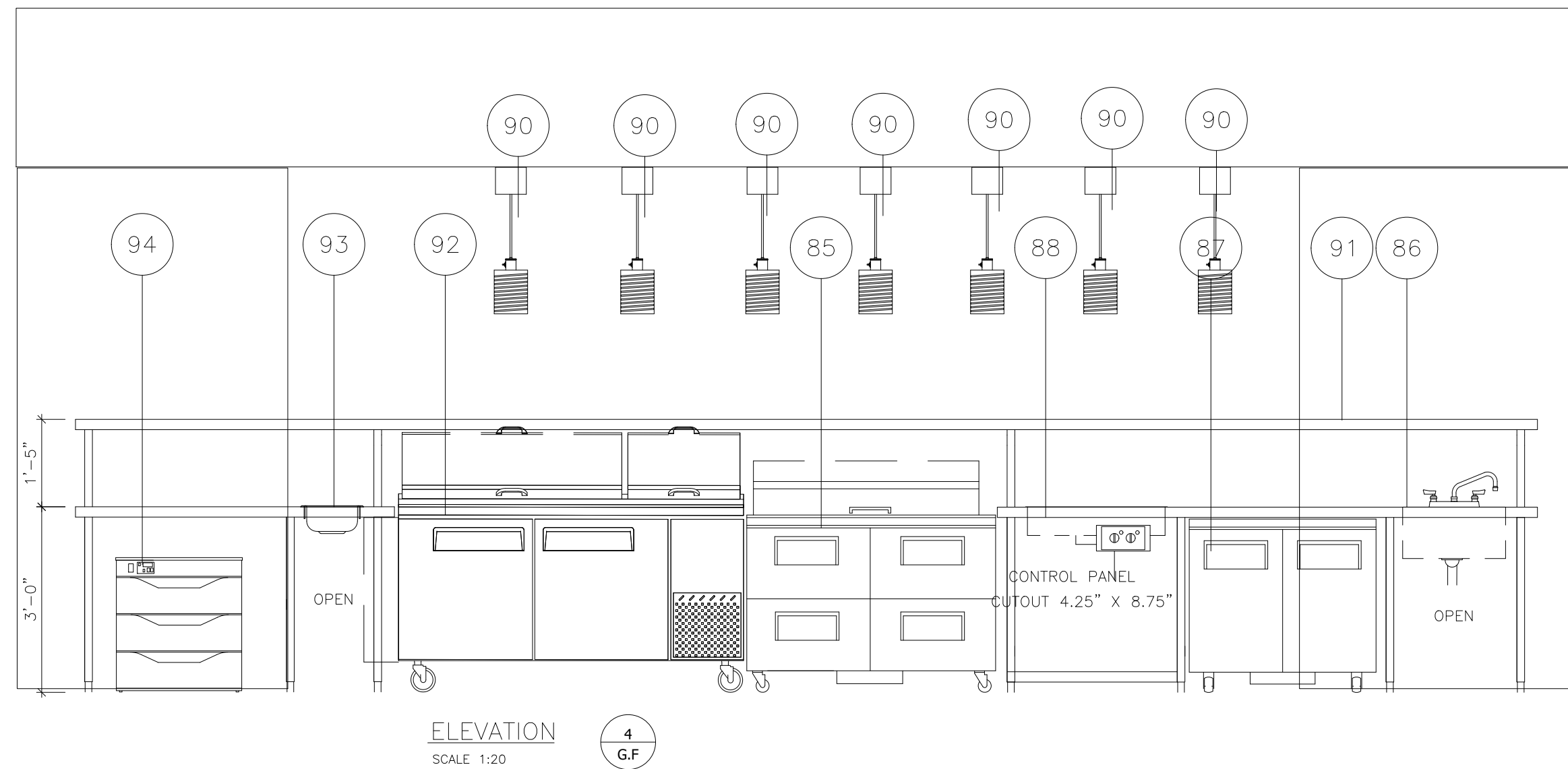
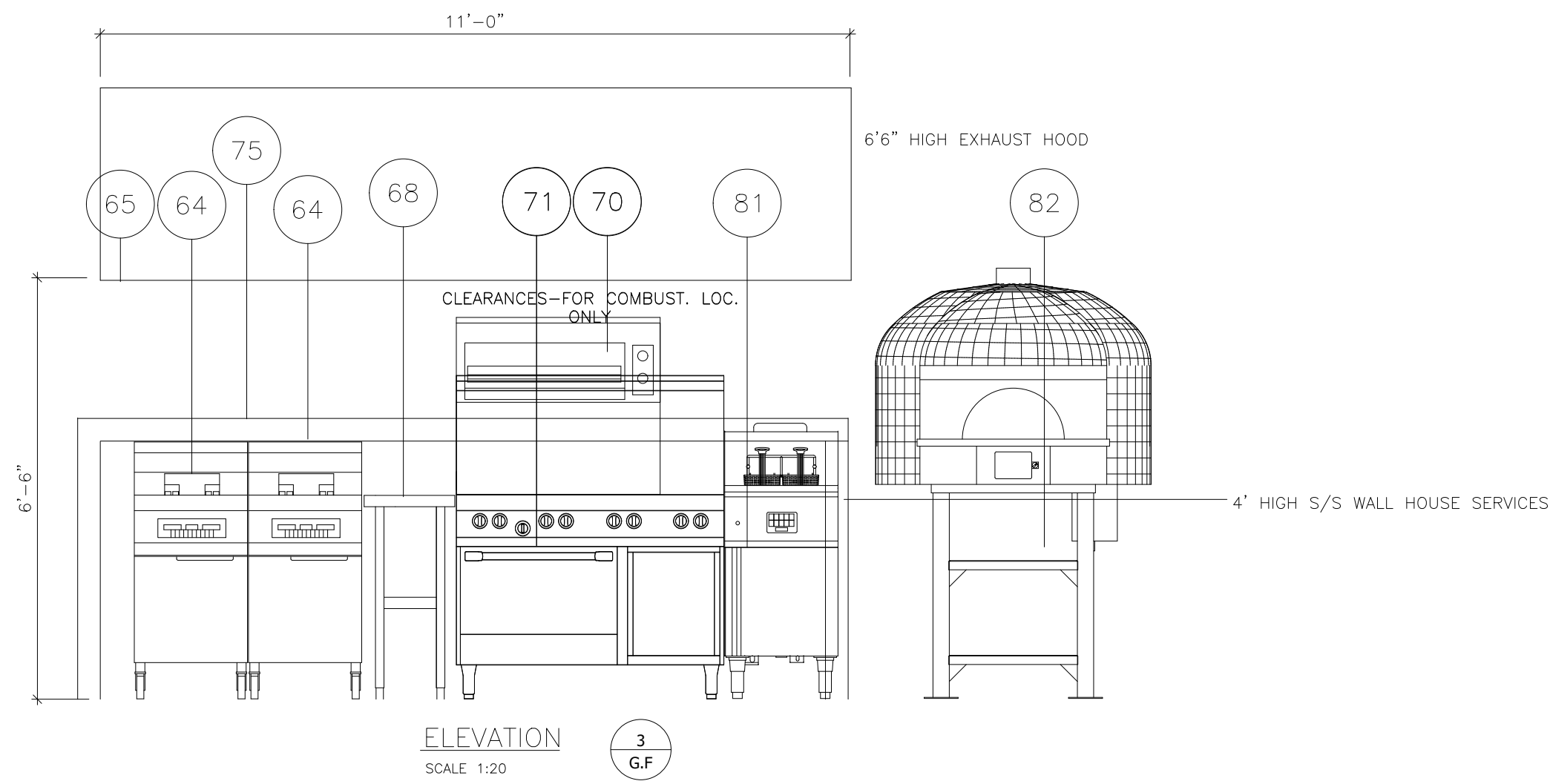
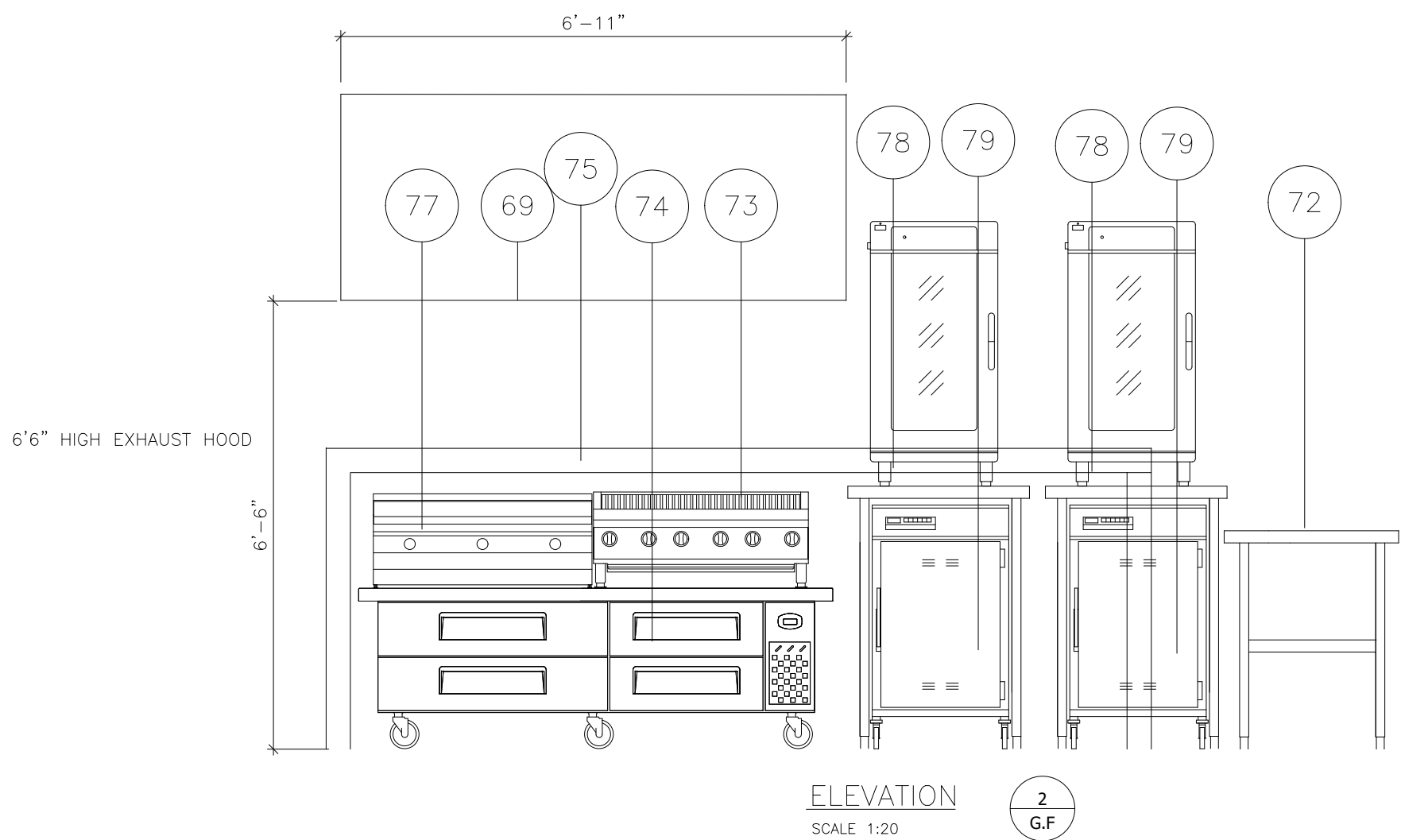
Project North



Project No.
25-003

Drawing No.

25003-FS-10



ITEM NO. 93 32" DEEP TABLE TO BE ALL S/STEEL FINISH, TABLE TYPE: C/W ONE (1) HAND SINK
TABLE TO ACCOMMODATE ITEM #94 (HOT HOLDING CABINET)
ITEM NO. 91, 16" DEEP S/S SHELF ON WALL-MOUNT S/S BRACKETS
C/W HEAT LAMPS
MOUNT AND SECURE BRACKETS ON COLUMN, REINFORCEMENT BY GENERAL CONTRACTOR
ITEM NO. 86 32" DEEP TABLE TO BE ALL S/STEEL FINISH, TABLE TYPE: C/W ONE (1) UTILITY SINK
TABLE TO ACCOMMODATE ITEM #87 (UNDER-COUNTER FREEZER)

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ISSUES/ REVISIONS

No.	Issue	Description	Date
1	1	ISSUED FOR TENDER REVIEW	2025-05-16
2			
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Drawing Title

**GROUND FLOOR
ELEVATION DRAWINGS**

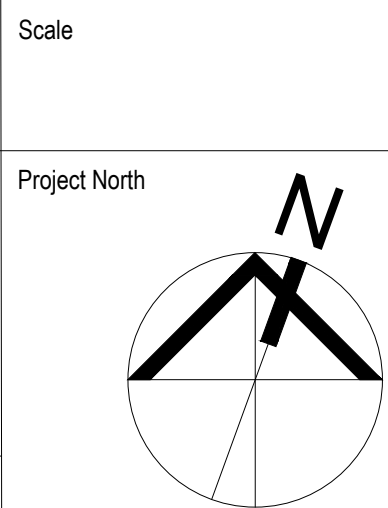
Date
01-26-2025

Drawn By
PD
PD

Project No.
25-003

Drawing No.

25003-FS-11



PROJECT

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ISSUES/ REVISIONS

No.	Issue	Description	Date
1	1	ISSUED FOR TENDER REVIEW	2025-05-16
2			
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Drawing Title

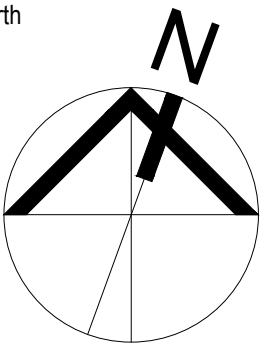
GROUND FLOOR
ELEVATION DRAWINGS

Date
01-26-2025

Scale

Drawn By
PD
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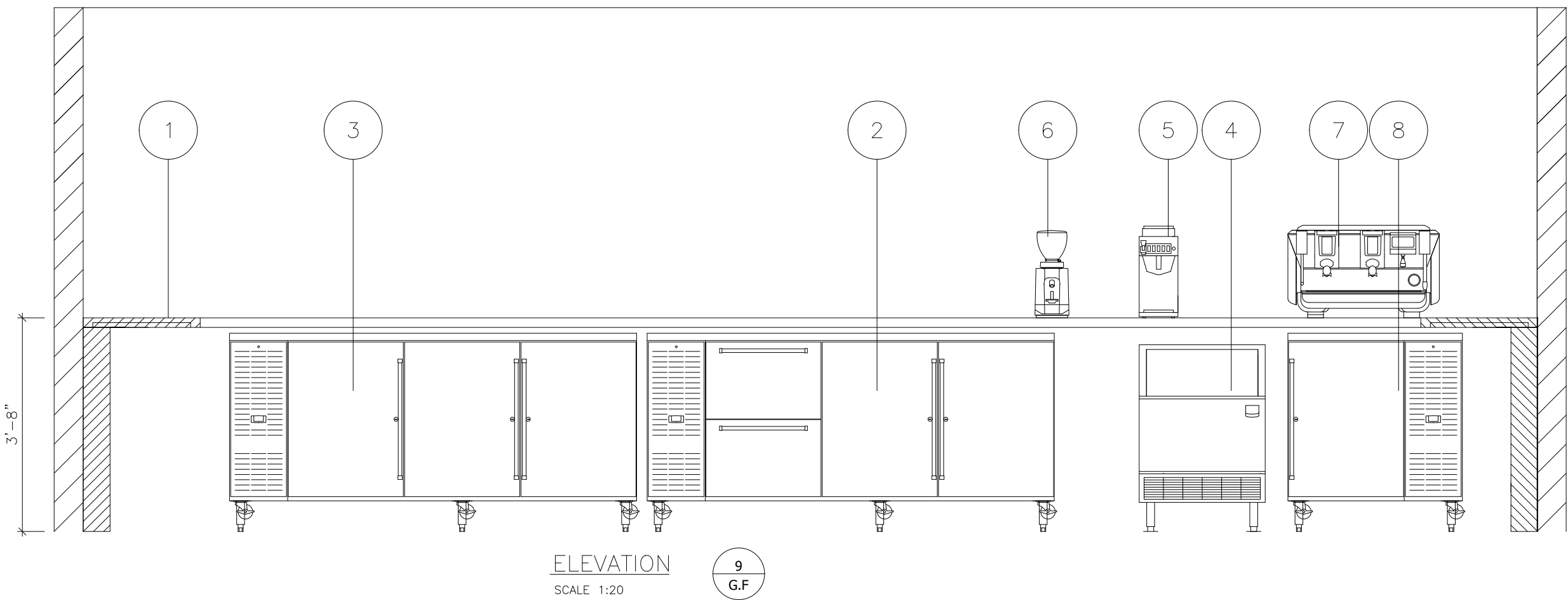
Project North



Project No.
25-003

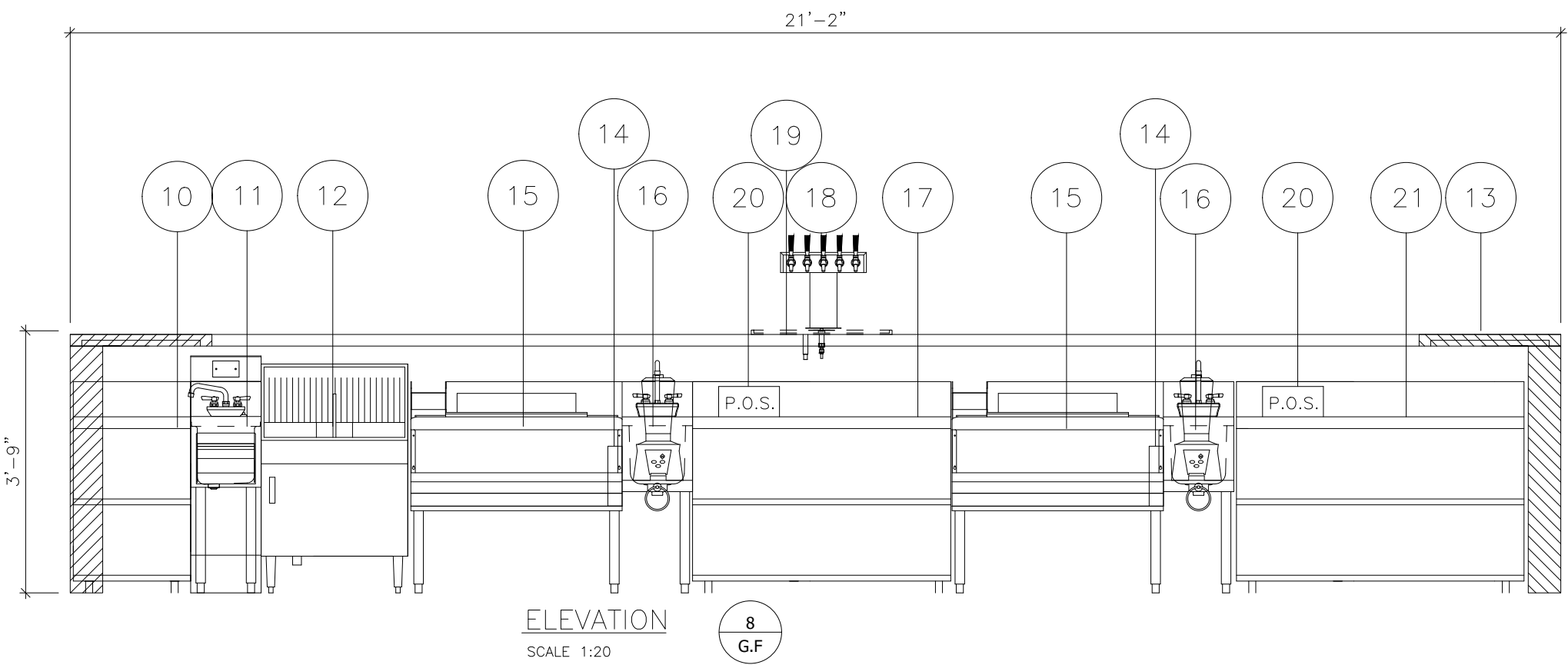
Drawing No.

25003-FS-12



ITEM NO. 1, BACK BAR COUNTER & TOP SHALL BE BY INTERIOR DESIGNER AS PER SPEC., SUPPLIED & INSTALLED BY MILLWORK CONTRACTOR.

PROVIDE OPENING IN BACK BAR COUNTER FOR ITEM NO. 2, NO. 3, & NO. 4 (COOLERS)



ITEM NO. 13, BAR COUNTER & TOP SHALL BE DESIGNED BY INTERIOR DESIGNER AS PER SPEC AND SITE CONDITIONS, SUPPLIED & INSTALLED BY MILLWORK CONTRACTOR. ALL SERVICES (ELECTRICAL & MECHANICAL) TO BE LOCATED IN BAR WALL STRUCTURE (FLUSH MOUNT INTO WALL) PROVIDE SUITABLE WOOD SUBSTRATE BELOW BAR FINISH TO INSTALL ITEM NO. 67 (BAR RAIL DRAINER)

ITEM NO. 10, TO BE STAINLESS STEEL CABINET BASE WITH SHELF

ITEM NO. 17 & NO. 21, TO BE STAINLESS STEEL CABINET BASE WITH SHELF RECESSED TO ACCOMMODATE POS SYSTEM CASH