

1 FIXTURE PLAN
3/27 * 1/0

| EQUIPMENT LEGEND - REFRIGERATION | | |
|----------------------------------|-----|---|
| Tag | Qty | Description |
| R01 | 2 | 16 Door Run Medium Temp (RVCM30) DAIRY |
| R01 | 1 | 14 Door Run Medium Temp (RVCM30) PROCESSED MEAT |
| R01 | 1 | 14 Door Run Medium Temp (RVCM30) NATURAL |
| R01 | 1 | 6 Door Run Medium Temp (RVCM30) PRODUCE |
| R01 | 1 | 5 Door Run Medium Temp (RVCM30) DELI |
| R01 | 1 | 4 Door Run Medium Temp (RVCM30) FRESH CUT |
| R01 | 2 | 2 Door End Caps W/30" Doors Dairy (RVCM30) DAIRY / BAKERY |
| R02A | 1 | 10 Door Run Medium Temp (RVCM30BD) BEVERAGE |
| R02B | 1 | 12 Door Run Medium Temp (RVCM30BD) BEVERAGE |
| R03 | 2 | 16 Door Run Low Temp (RVZC30T2) FROZEN FOODS |
| R03 | 3 | 14 Door Run Low Temp (RVZC30T2) FROZEN FOODS |
| R03 | 1 | 9 Door Run Low Temp (RVZC30T2) FROZEN FOODS |
| R03 | 1 | 8 Door Run Low Temp (RVZC30T2) FROZEN NATURAL |
| R03 | 1 | 17 Door Run Low Temp (RVZC30T2) FROZEN NATURAL |
| R03 | 1 | 5 Door Run Low Temp (RVZC30T2) FROZEN MEAT |
| R03 | 1 | 5 Door Run Low Temp (RVZC30T2) FROZEN BAKERY |
| R03 | 1 | 4 Door Run Low Temp (RVZC30T2) FROZEN FOODS |
| R03 | 3 | 2 Door End Cap Low Temp (RVZC30T2) FROZEN DAIRY |
| R04 | 1 | 60' Med Temp Extended Front (Kysor PW3XN) PRODUCE |
| R05 | 2 | 24' Med Temp 3DK Island w/Ends (Hill O35UMW03.5EM) PRODUCE |
| R06 | 1 | 24' Med Temp 3DK Island w/Ends (Hill O35UMW03.5EM) FRESH MEAT |
| R07 | 1 | 16' Med Temp 6DK (Hussmann C6X) Grab and Go |
| R08 | 1 | 16' Med Temp 6DK Narrow (Hussmann D6NX) NATURAL |
| R09 | 2 | 24' Dual-Temp Wide Island w/Ends (KYSOR QWSTE/QWSTE) |
| R10 | 1 | 4' SDK Med Temp (FLORALINE FD4-8B) FLORAL |
| R11 | 1 | 5 Door Med Temp Case (Borgen 5DoorEndCap1090) FLORAL |
| R12 | 1 | 38' Med Temp Service Cheese Island (HUSSMANN Q1Q3) |
| R13 | 1 | 64' Med Temp Service / Self Serve Deli |
| R14 | 1 | 20' Med Temp 3-DK Self Serve Deli |
| R15 | 1 | NOT USED |
| R16 | 1 | 6' Med Temp Service Sushi |
| R17 | 1 | 12' Med Temp Service / Self Serve Seafood |
| R18 | 1 | 12' Med Temp Service / Self Serve Poultry |
| R19 | 1 | 24' Med Temp Service / Self Serve Beef |
| R20 | 1 | 5' Med Temp Service Bakery |
| R21 | 2 | 8' Med Temp Island (Hill OIM) BAKERY |
| R22 | 2 | 6' Med Temp Wells Salad |
| R23 | 1 | 3' Med Temp Olive Wells |
| A | 2 | 12'-6" x 25" x 14" Bakery Freezer |
| B | 1 | 12'-6" x 16" x 14" Bakery Cooler |
| C | 4 | 22" x 48" x 18" Dairy Cooler |
| C | 2 | 35" x 20" x 18" Grocery Freezer |
| C | 2 | 18" x 20" x 18" Meat Freezer |
| B | 2 | 18" x 20" x 18" Meat Cooler |
| A | 1 | 12" x 15" x 10" Meat Holding Cooler |
| B | 3 | 18" x 53" x 10" Meat Prep Cooler |
| A | 1 | 9" x 9" x 10" Seafood Cooler |
| A | 2 | 18" x 24" x 10" Deli Cooler |
| B | 3 | 18" x 44" x 10" Deli Prep Cooler |
| A | 1 | 11" x 18" x 10" Deli Freezer |
| A | 3 | 25" x 40" x 18" Beer Cooler |
| B | 3 | 20" x 40" x 18" Produce Cooler |
| B | 1 | 20" x 13" x 10" Fruit Cutting Cooler |
| A | 10 | Evaporator Coils Low Profile |
| B | 13 | Evaporator Coils Low Velocity |
| C | 8 | Evaporator Coils Medium Profile |
| 1 | 1 | Refrigeration System (Rack A) |
| 1 | 1 | Refrigeration System (Rack B) |
| 2 | 2 | Remote Condenser Rack A |
| 2 | 2 | Remote Condenser Rack B |
| 1 | 1 | Refrigeration Power Wall |
| 1 | 1 | Heat Reclaim Coil |

| EQUIPMENT LEGEND - GROCERY | | |
|----------------------------|-----|--|
| Tag | Qty | Description |
| G01 | 352 | Shopping Carts |
| G02 | 40 | Wine & Spirits Shopping Carts |
| G03 | 3 | Electric Cart |
| G04 | 1 | Ice Merchandiser |
| G05 | 2 | Vending Machine |
| G06 | 7 | Tri-Belt Checkstands (Grocery) |
| G07 | 6 | Self Checkout Fastlanes |
| G08 | 1 | Self Checkout Managers Station |
| G09 | 4 | Refrigerated Glass Door Merchandiser |
| G10 | 2 | POS Cash Register Terminals |
| G11 | 1 | ATM (Automatic Teller Machine) |
| G12 | 3 | Wine & Spirits Checkstand |
| G13 | 1 | Decor Lighting Fixture |
| G14 | 1 | Decor Track |
| G15 | 2 | Self Checkout Fastlanes (Deli) |
| G16 | 4 | Coffee Air Pot Dispensers |
| G17 | 1 | Commercial Microwave |
| G18 | 8 | Self Contained Spot Merchandiser |
| G19 | 18 | Dairy Cooler Doors with LED & Motion |
| G20 | 1 | Bulk Water Machine |
| G21 | 1 | Coffee Grinder |
| G22 | 1 | Natural Foods Scale |
| G23 | 2 | Ice Machine Condensers with Bin & Transport System |
| G24 | 1 | RO Water Purification System |
| G25 | 1 | Insect Light |
| G26 | 1 | Trash Compactor |
| G27 | 2 | Baler |
| G28 | 2 | 7'-0" W x 8'-0" D Dock Leveler |
| G29 | 1 | Receiving Managers Desk |
| G30 | 1 | 400kw Generator (Diesel) |
| G31 | 4 | Recessed Mop Basin |
| G32 | 2 | Walkie Stacker |
| G33 | 2 | Motorized Pallet Jack |
| G34 | 2 | Hand Pallet Jack |
| G35 | 2 | Floor Scrubber |
| G36 | 2 | Battery Charger |
| G37 | 2 | Battery Charger |
| G38 | 2 | Grease Interceptor |
| G39 | 1 | Automatic Sliding Beer Cooler Door |
| G40 | 2 | 30"x98" Bulk Produce End Caps |
| G41 | 12 | 48"x48" Dry Produce Slant Tables |
| G42 | 6 | Restroom Hand Dryers |

DESIGN INTENT ONLY - NOT FOR CONSTRUCTION

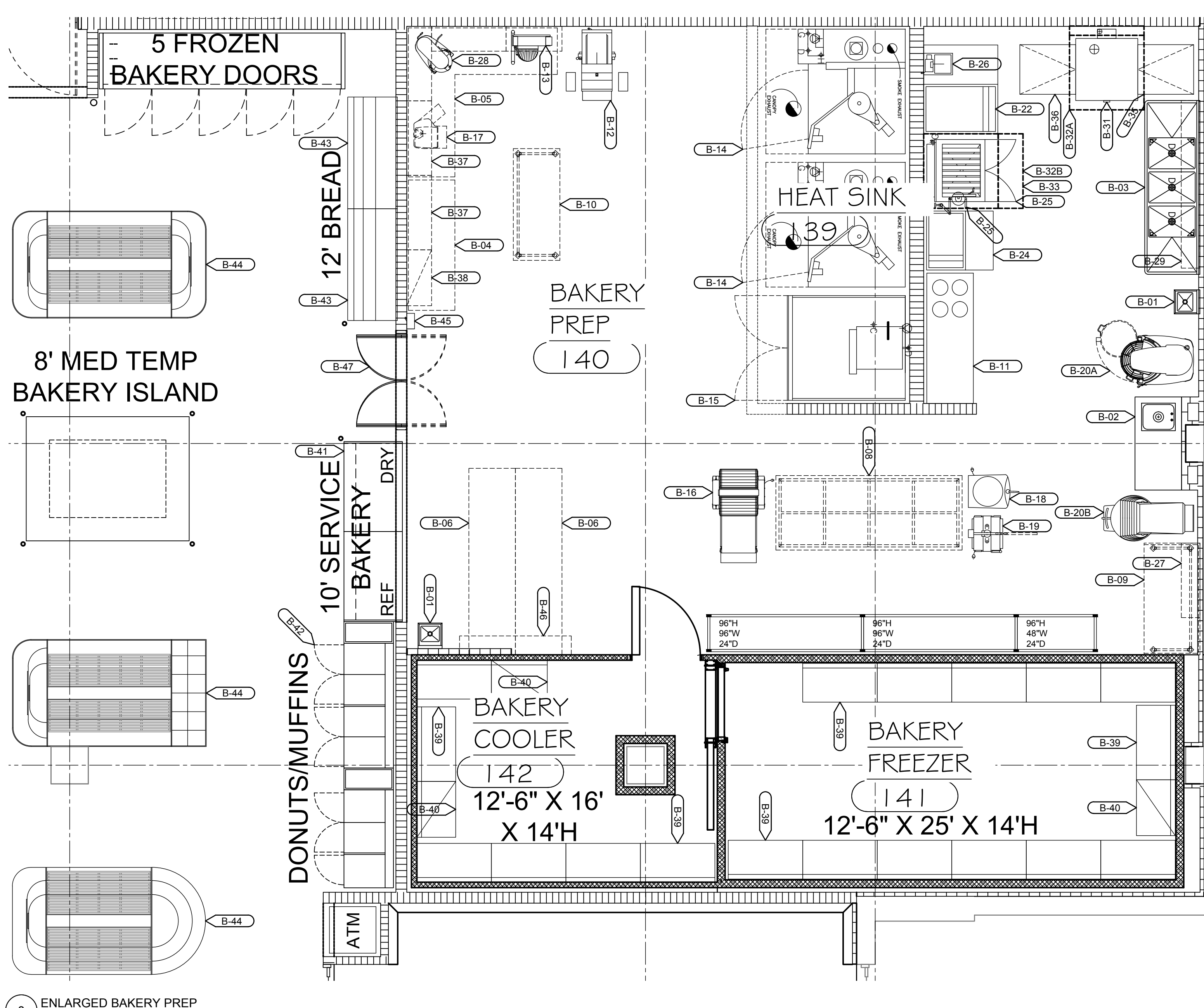
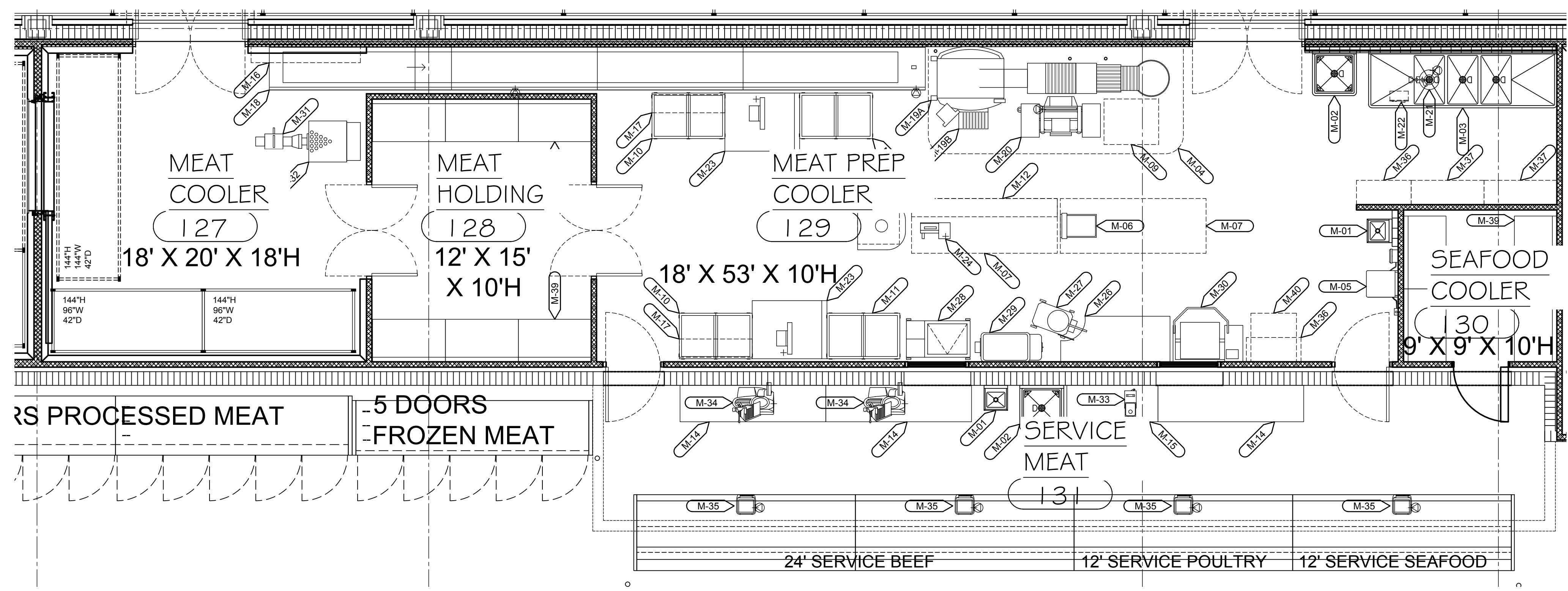
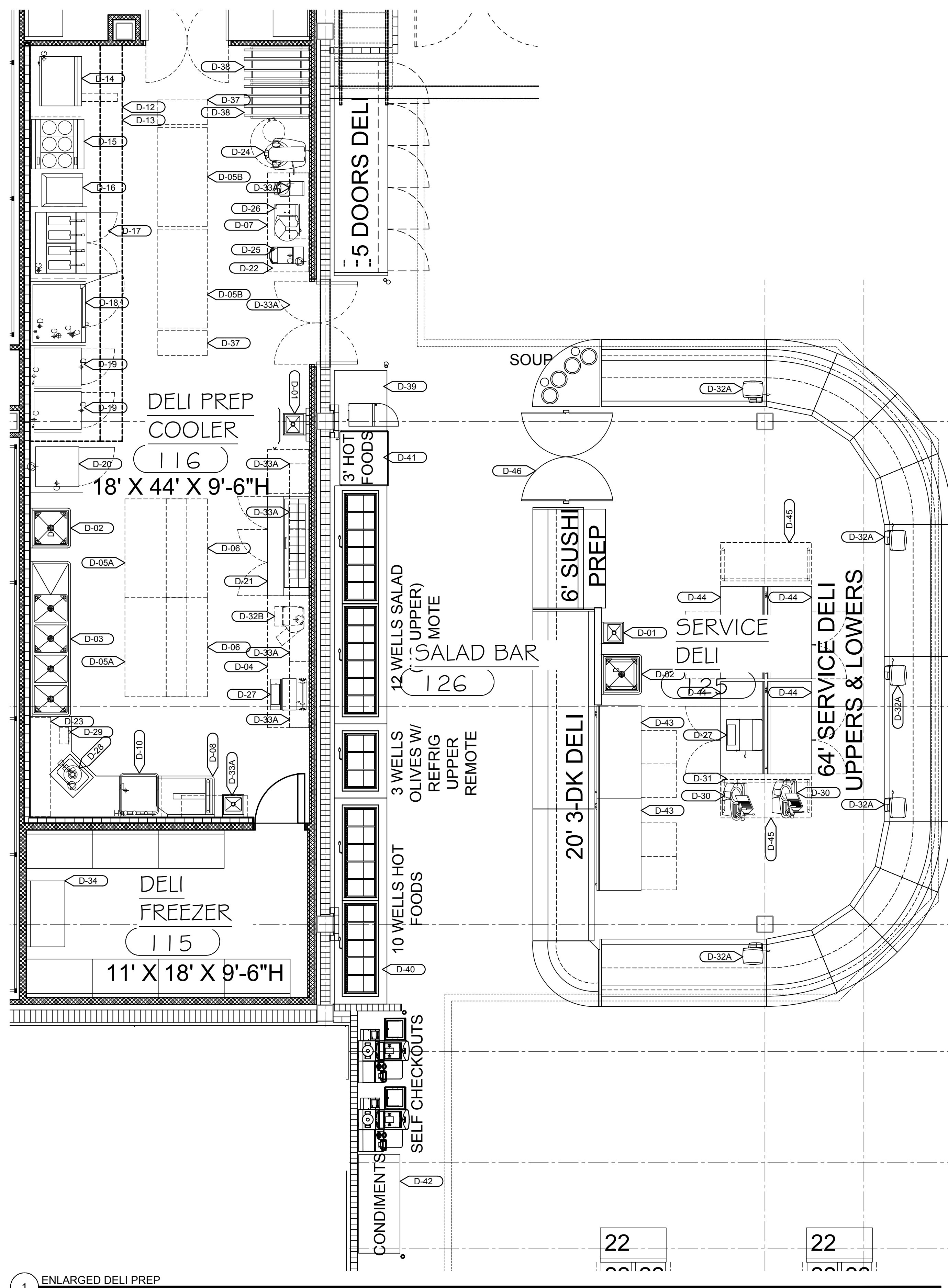


JOHN'S REFRIGERATION INC.
838 BORYAN AVENUE
GREEN BAY, WI 54304
920-494-9635

SHEET TITLE:
FIXTURE PLAN

PROJECT TITLE:
SKOGENS FESTIVAL FOODS
810 EAST WASHINGTON AVENUE
MADISON, WI 53703

DRAWN: GIB
DATE: 8-13-2015
PROJECT #: 14100
SHEET NUMBER:
Q-101
PLOT DATE: 8-13-2015

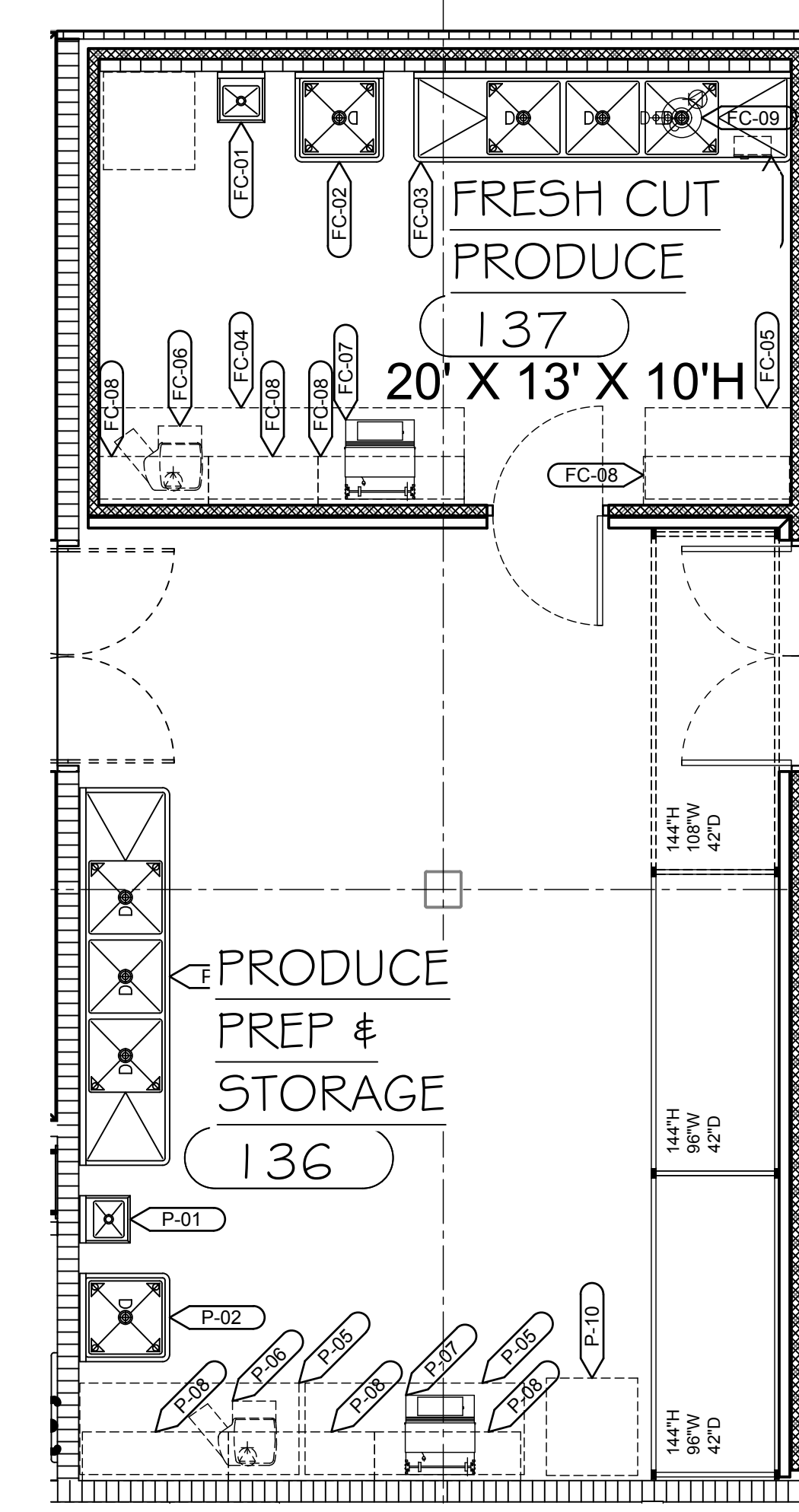


EQUIPMENT LEGEND - PRODUCE

| Tag | Qty | Description |
|-----|-----|---|
| P01 | 1 | Hand Sink w/Knee Valves |
| P02 | 1 | 1 Compartment Prep Sink |
| P03 | 1 | 3 Comp Sink (24"x24" Bowls) (2-30" Drainboards) |
| P04 | 1 | NOT USED |
| P05 | 2 | 6'-0" x 2'-6" SS Table w/BS & US |
| P06 | 1 | Scale/Printer |
| P07 | 1 | Table Top Wrapping Station w/ Hot Plate |
| P08 | 3 | 4'-0" Wall Mounted Wire Shelving |
| P09 | 0 | 3'-0" Wall Mounted Wire Shelving |
| P10 | 1 | Managers Desk |

EQUIPMENT LEGEND - FRESH CUT

| Tag | Qty | Description |
|------|-----|--|
| FC01 | 1 | Hand Sink w/Knee Valves |
| FC02 | 1 | 1 Compartment Prep Sink |
| FC03 | 1 | 3 Comp Corner Sink (24"x24" Bowls) (2-24" Drainboards) |
| FC04 | 1 | 10'-0" x 2'-6" SS Table w/BS & US & Drawer |
| FC05 | 1 | 4'-0" x 2'-6" SS Table w/BS & US & Drawer |
| FC06 | 1 | Scale/Printer |
| FC07 | 1 | Table Top Wrapping Station w/ Hot Plate |
| FC08 | 4 | 4'-0" Wall Mounted Wire Shelving |
| FC09 | 1 | 2HP Disposer |
| FC10 | 1 | Disposer Control Center |



EQUIPMENT LEGEND - DELI

| Tag | Qty | Description |
|------|-----|---|
| D01 | 3 | Hand Sink w/Knee Valves |
| D02 | 2 | 1 Compartment Prep Sink |
| D03 | 1 | 5 Compartment L Shaped Dish Table |
| D04 | 1 | 8'-0" x 2'-6" SS Table w/BS & US & 2 Drawers |
| D05A | 4 | 6'-0" x 2'-6" SS Flat Top Table w/US & 1 Drawer |
| D05B | 4 | 6'-0" x 3'-0" SS Flat Top Table w/US & 1 Drawer |
| D06 | 2 | 8'-0" x 2'-0" SS Flat Top Table w/US & 2 Tier Shelf Above |
| D07 | 1 | 8'-0" x 2'-6" SS Table w/BS & US & 2 Drawers |
| D08 | 1 | 5'-6" x 2'-6" SS DishTable - (1) Left |
| D09 | 1 | NOT USED |
| D10 | 1 | Dishmachine Ventless Pass Thru Type |
| D11 | 1 | NOT USED |
| D12 | 1 | 24'-0" x 5'-4" Exhaust Hood for Cooking Lineup |
| D13 | 1 | Anuslex Chemical System |
| D14 | 1 | 36" Griddle w/ Stand (Gas) |
| D15 | 1 | 6 Burner Range w/Standard Oven (Gas) |
| D16 | 1 | Breading Station |
| D17 | 1 | Double Well Open Fryer (Gas) |
| D18 | 1 | Double Stack Combi Oven (Gas) (2) Ovens Total |
| D19 | 2 | Double Stack Cook & Hold Oven (4) Ovens Total |
| D20 | 1 | Blast Chiller (Air) |
| D21 | 1 | 6'-0" x 2'-0" Refrigerated Food Prep Table |
| D22 | 2 | Coffee Machine |
| D23 | 1 | 6'-0" Wall Mount Pot Rack |
| D24 | 1 | 30 Quart Floor Mounted Mixer |
| D25 | 1 | Bowl Cutter |
| D26 | 1 | Food Processor |
| D27 | 2 | Table Top Wrapping Station w/ Hot Plate |
| D28 | 1 | 2HP Disposer |
| D29 | 1 | Disposer Control Center |
| D30 | 2 | Automatic Slicer |
| D31 | 1 | Manual Slicer |
| D32A | 5 | Service Deli Scale/Printer |
| D32B | 4 | Deli Scale/Printer |
| D33A | 7 | 4'-0" Wall Mounted Wire Shelving |
| D33B | 2 | 3'-0" Wall Mounted Wire Shelving |
| D34 | 19 | 4'-0" Mod-A-Flex Walk In Shelving |
| D35 | 2 | 3'-0" Mod-A-Flex Walk In Shelving |
| D36 | 1 | Managers Desk |
| D37 | 2 | Mobile Wire Shelving |
| D38 | 2 | Rack, Can |
| D39 | 1 | Dry Equipment Stand / Trash Receptacle |
| D40 | 1 | 10 Wells Hot |
| D41 | 1 | 3'-0" Hot Foods |
| D42 | 1 | Dry Equipment Stand / Trash Receptacle |
| D43 | 2 | Refrigerated Worktop |
| D44 | 4 | Refrigerated Worktop |
| D45 | 2 | 5'-0" x 2'-8" Custom SS Table w/BS |
| D46 | 2 | Double Acting Cafe Door |

EQUIPMENT LEGEND - MEAT

| Tag | Qty | Description |
|------|-----|--|
| M01 | 2 | Hand Sink w/Knee Valves |
| M02 | 2 | 1 Compartment Prep Sink |
| M03 | 2 | 3 Compartment Sink (20"x32" Bowls) (2-24" Drainboards) |
| M04 | 1 | Ceiling Mount Protective Curtain |
| M05 | 1 | Wall Mount Pressure Washer |
| M06 | 1 | Bench Scale |
| M07 | 2 | 8'-0" x 3'-0" SS Flat Top Table |
| M08 | 1 | NOT USED |
| M09 | 1 | 3'-0" x 2'-6" SS Table w/BS |
| M10 | 2 | 6'-0" Boning, Trimming & Cutting Table (Poly Top) w/BS |
| M11 | 2 | 4'-0" Boning, Trimming & Cutting Table (Poly Top) w/BS |
| M12 | 1 | 8'-0" Boat Rack (Table Mounted) |
| M13 | 1 | NOT USED |
| M14 | 2 | 8'-0" x 2'-0" SS Enclosed Base Table w/BS |
| M15 | 1 | 5'-0" x 2'-0" SS Enclosed Base Table w/BS |
| M16 | 1 | 6'-0" Boat Rack (Wall Mounted) |
| M17 | 2 | 6'-0" Boat Rack (Table Mounted) |
| M18 | 1 | 36'-0" Meat Conveyor |
| M19A | 1 | Automatic Wrapper |
| M19B | 1 | Automatic Label System |
| M20 | 1 | Hand Wrap Station / Scale / Printer |
| M21 | 1 | 2HP Disposer |
| M22 | 1 | Disposer Control Center |
| M23 | 2 | Meat Saw |
| M24 | 1 | Meat Tenderizer |
| M25 | 1 | Patty Machine |
| M26 | 1 | 6'-0" x 2'-6" SS Sausage Stuffing Table |
| M27 | 1 | Hydraulic Sausage Stuffer / Linker |
| M28 | 1 | 7.5 HP Sausage Mixer / Grinder w/Foot Switch |
| M29 | 1 | Quad Sausage Mixer |
| M30 | 1 | Vacuum Tumbler |
| M31 | 1 | Meat Bulker |
| M32 | 1 | 10 HP Mixer / Grinder w/Foot Switch |
| M33 | 1 | Table Top Grinder |
| M34 | 2 | Manual Slicer |
| M35 | 4 | Service Meat/Seafood Scale/Printer |
| M36 | 2 | 3'-0" Wire Wall Mounted Shelving |
| M37 | 2 | 4'-0" Wire Wall Mounted Shelving |
| M38 | 0 | 3'-0" Mod-A-Flex Walk In Shelving |
| M39 | 10 | 4'-0" Mod-A-Flex Walk In Shelving |
| M40 | 1 | Managers Desk |

EQUIPMENT LEGEND - BAKERY

| Tag | Qty | Description |
|------|-----|--|
| B01 | 2 | Hand Sink w/Knee Valves |
| B02 | 1 | 1 Compartment Integrated Prep Sink in 5'-0" x 2'-6" SS Table |
| B03 | 1 | 3 Compartment Sink (24"x32" Bowls) (2-24" Drainboards) |
| B04 | 1 | 4'-0" x 2'-6" SS Table w/BS & US |
| B05 | 1 | 8'-0" x 8'-0" Custom "L" Shape SS Table w/BS & US |
| B06 | 1 | 8'-0" x 8'-0" Table w/BS & US |
| B07 | 1 | 6'-0" x 2'-6" Table w/BS & US |
| B08 | 1 | 10'-0" x 4'-0" Maple Top Table |
| B09 | 1 | 6'-0" x 3'-0" Maple Top Table |
| B10 | 1 | 6'-0" x 2'-6" Maple Top Table |
| B11 | 1 | 7'-0" x 2'-6" Bakery Finishing Table w/Heated Cabinet |
| B12 | 1 | Bread Slicer w/Air Bagger |
| B13 | 1 | Bun Slicer |
| B14 | 2 | Double Rack Oven (Gas) |
| B15 | 1 | 2 Door Proof Box |
| B16 | 1 | Reversible Dough Sheeter |
| B17 | 1 | Scale/Printer |
| B18 | 1 | Semi Automatic Dough Divider/Rounder |
| B19 | 1 | Manual Hydraulic Divider |
| B20A | 1 | 140 Quart Floor Mounted Mixer |
| B20B | 1 | 140 Quart Spiral Mixer |
| B21 | 1 | Jelly Pump w/Filler, Spout, & Hopper |
| B22 | 1 | Cookie Machine w/Dies |
| B23 | 1 | Screen Caddy |
| B24 | 1 | Hand Glazer |
| B25 | 1 | Doughnut Fryer (Gas) |
| B26 | 1 | Doughnut Depositor |
| B27 | 1 | Shortening Filler |
| B28 | 1 | Wall Mounted Spice Rack |
| B29 | 1 | 20 Quart Table Top Mixer |
| B30 | 1 | 10'-0" Ceiling Mouted Pot Rack |
| B31 | 1 | NOT USED |
| B32A | 1 | Pot Washer (Electric) |
| B32B | 1 | 4'-0" x 4'-0" Condensate Hood for Pot Washer |
| B33 | 1 | 4'-0" x 4'-0" Exhaust Hood for Donut Fryer |
| B34 | 5 | 4'-0" Dunnage Rack |
| B35 | 1 | 3'-0" x 2'-6" Dish Table Right |
| B36 | 1 | 3'-0" x 2'-6" Dish Table Left |
| B37 | 9 | 4'-0" Wall Mounted Wire Shelving |
| B38 | 2 | 3'-0" Wall Mounted Wire Shelving |
| B39 | 18 | 4'-0" Mod-A-Flex Walk In Shelving |
| B40 | 3 | 3'-0" Mod-A-Flex Walk In Shelving |
| B41 | 1 | 5'-0" Dry Service Bakery |
| B42 | 1 | Donuts / Muffins w/ Packaging Towers |
| B43 | 2 | 6'-0" Tall Bread Shelving |
| B44 | 3 | Crusty Bread Island |
| B45 | 1 | Central Vacuum System |
| B46 | 1 | 6' Upper Wall Cabinets |
| B47 | 1 | Double Acting Cafe Door |

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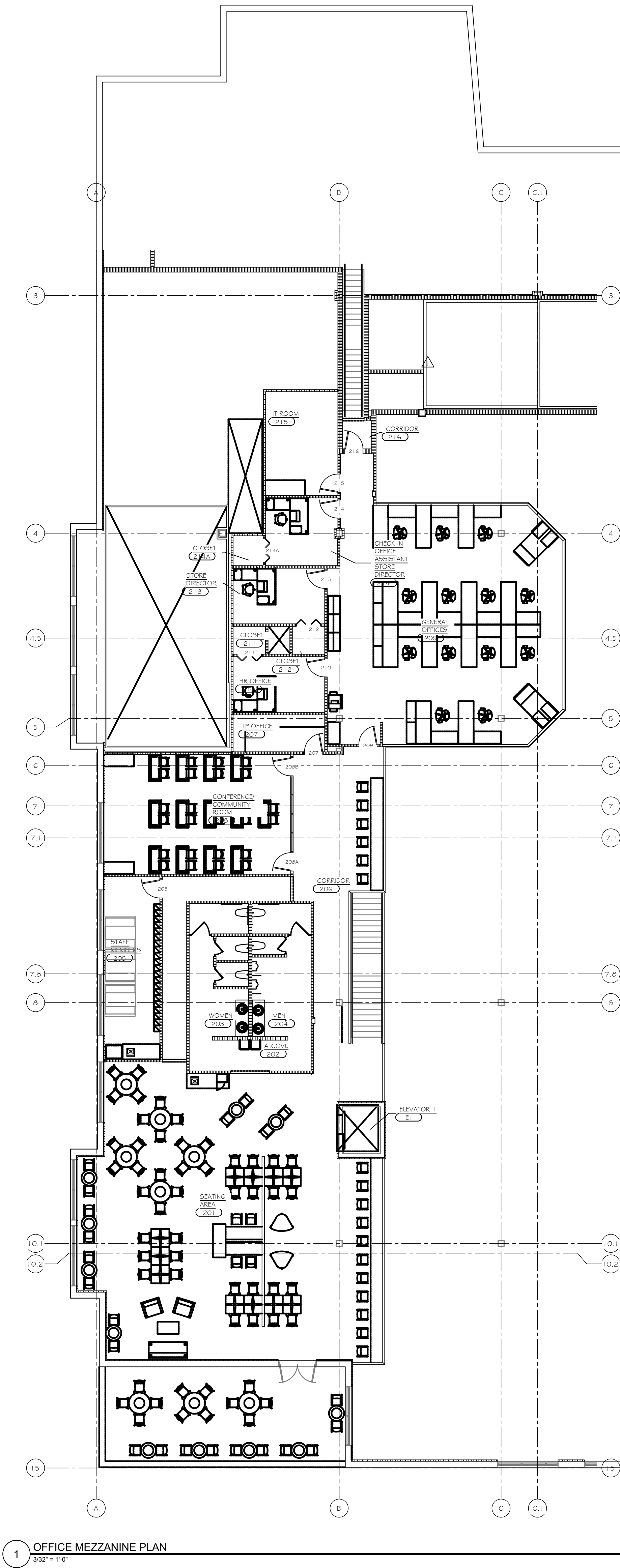
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PROJECT TITLE: SKOGENS FESTIVAL FOODS
810 EAST WASHINGTON AVENUE
MADISON, WI 53703

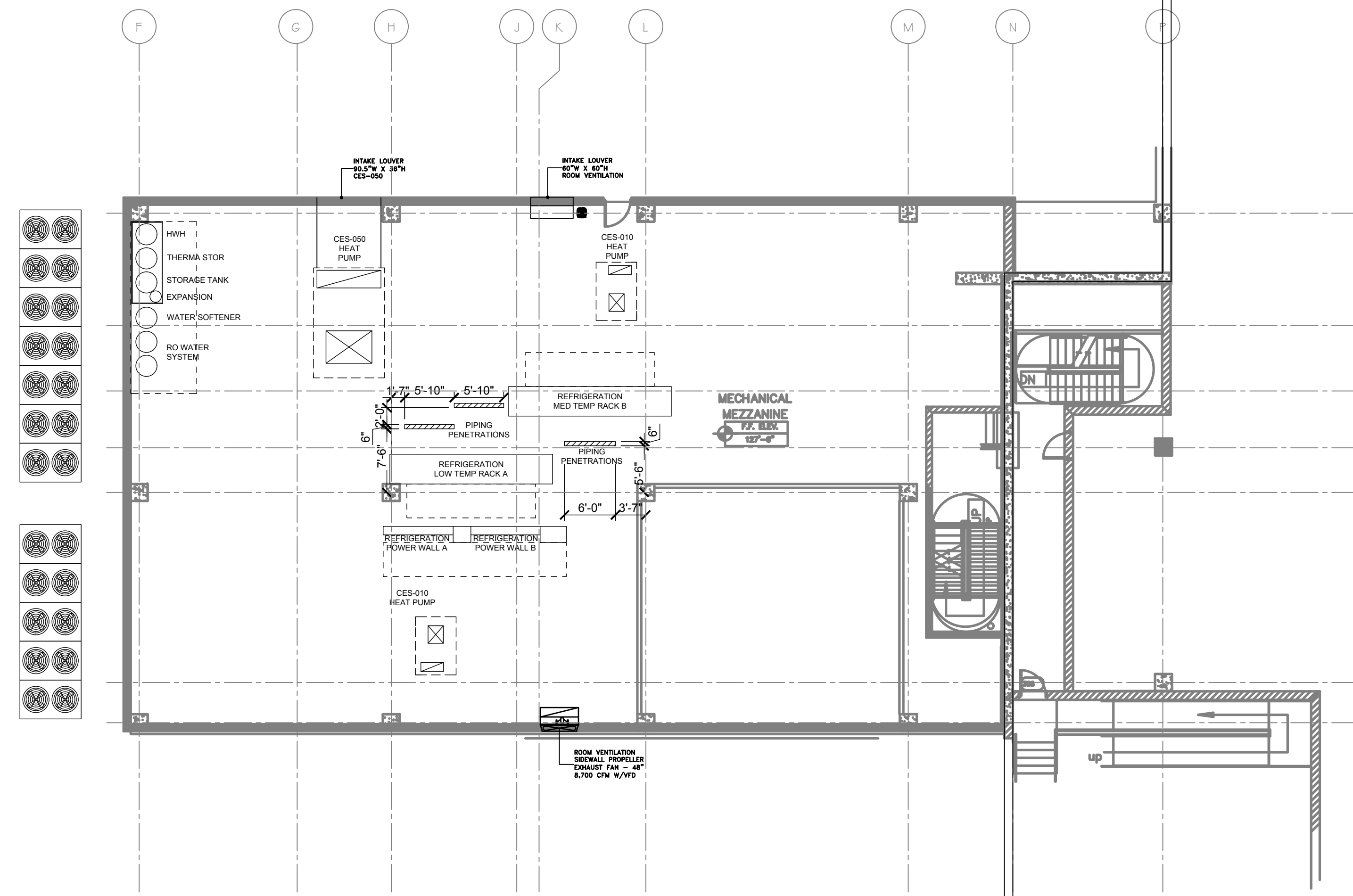
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DATE: 8-13-2015
PROJECT #: 14100
SHEET NUMBER: Q-102
PLOT DATE: 8-13-2015

JOHN'S REFRIGERATION INC.
838 BORYAN AVENUE
GREEN BAY, WI 54304
920-494-9635

John's Refrigeration, Inc.



1 OFFICE MEZZANINE PLAN
3/32" = 1'-0"



2 MECHANICAL MEZZANINE PLAN
3/32" = 1'-0"

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MEZZANINE FIXTURE PLANS

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810 EAST WASHINGTON AVENUE
MADISON, WI 53703

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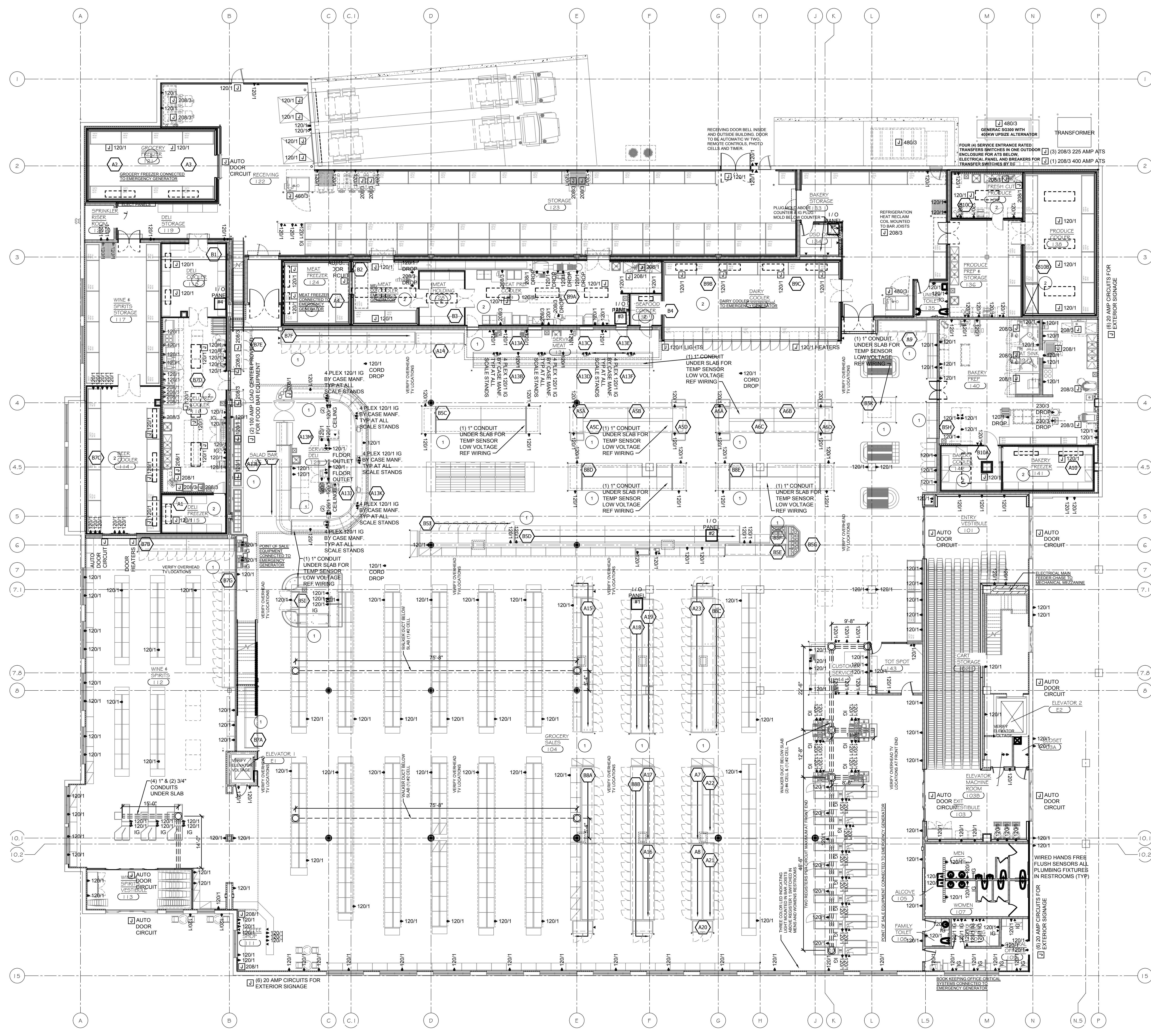
Q-103

PLOT DATE: 8-13-2015

GENERAL POWER NOTES


1. PROVIDE SEPARATE LIGHT, FAN AND ANTI CONDENSATE CIRCUITS TO REFRIGERATED CASES AND COOLERS. PROVIDE CONTROL CONDUIT AND WIRE FROM CASES TO COMPRESSOR ROOM WIREWAY. CONTROL CASE LIGHTING VIA CONTRACTORS MINIMUM 1" HOMERUNS AND CONDUIT CONTROL FOR EACH REFRIGERATION ZONE. VERIFY ZONES PER REFRIGERATION MFG. AND CONTRACTOR.
2. CONNECT EVAPORATOR COLLS, THERMOSTATS, DOOR HEATERS, HEAT TAPE, RECEPTACLES, AND LIGHTING AND PROVIDE CONTROL CONDUIT AND WIRE TO COMPRESSOR ROOM WIREWAY.
3. PROVIDE JUNCTION BOX 3/4" CONDUIT TO ALL TELEPHONE AND INTERCOM LOCATIONS.
4. VERIFY ALL ROOFTOP AND HVAC SPECIFICATIONS.
5. NO EXPOSED OR SURFACE MOUNTED CONDUIT IN ANY AREA OTHER THAN BREAK ROOM.
6. PROVIDE CEILING MOUNTED DROP CORDS AS INDICATED FOR ALL FOOD PREP ROOM EQUIPMENT. FURNISH WATER TIGHT BOOTS, CAPS AND MAKE CONNECTIONS.
7. PROVIDE WEATHER PROOF COVERS ON ALL PREP. ROOM DEVICES.
8. WIRE HOOD EXHAUST FANS AND CONTROL PANELS. PROVIDE INTERLOCK FROM FLOW SWITCH TO GAS SOLENOIDSHUNT TRIP. PROVIDE RESET. PILOT SWITCH, ETC.
9. VERIFY ALL EQUIPMENT WIRING AND LOCATIONS BEFORE TERMINATING.
10. PROVIDE CORD AND PLUG TO PREP ROOM APPLIANCES AS INDICATED AS NOT PROVIDED BY MANUFACTURER IN EQUIPMENT SPEC SHEETS DELI PREP, MEAT PREP, BAKERY PREP, PRODUCE PREP, FRESH CUT FRUIT PREP).
11. INTER CONNECT REFRIGERATED DISPLAY CASE LINE-UPS. DISPLAY CASES DO NOT DELIVER AS FULL LINE-UPS OR AS PLUG & PLAY.
12. ELECTRICAL CONTRACTOR TO PROVIDE REQUIRED CONDUIT, WIRING AND FINAL CONNECTIONS FOR LOW VOLTAGE REFRIGERATION TEMPERATURE SENSOR CONTROL SYSTEM.
13. ELECTRICAL DISTRIBUTION PANEL BOARD LOCATIONS MUST BE APPROVED BY OWNER PRIOR TO FINAL DESIGN COMPLETION.

- ⊕ DUPLEX RECEPTACLE (I.G. AS NOTED)
- ⊕ 4 PLEX CEILING MOUNTED RECEPTACLE
- ⊕ TELEPHONE / DATA
- J JUNCTION BOX



1 POWER DESIGN INTENT
3/32" = 1/4"

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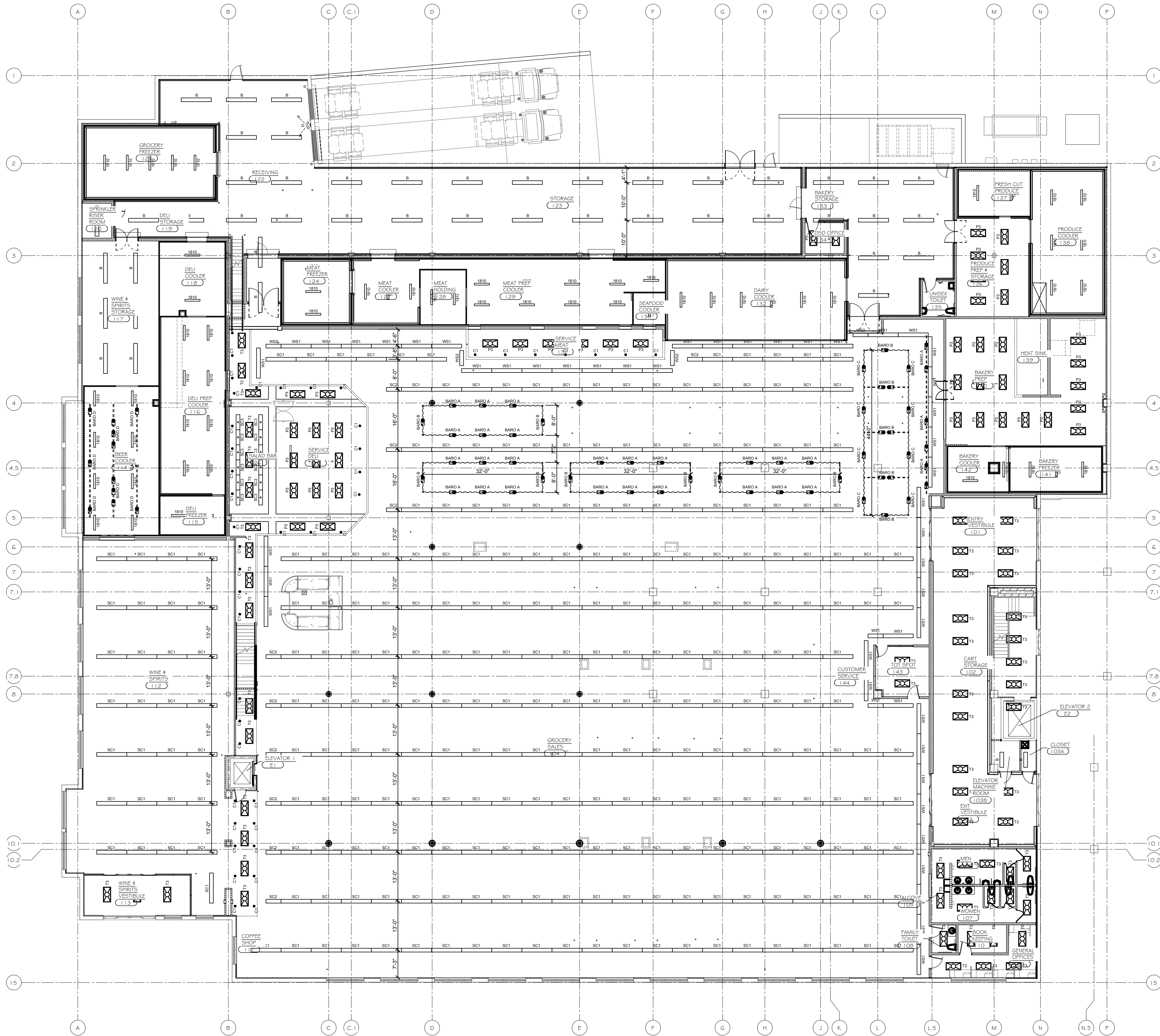
PROJECT TITLE:
SKOGENS FESTIVAL FOODS
810 EAST WASHINGTON AVENUE
MADISON, WI 53703

SHEET TITLE:
POWER PLAN

DRAWN: GIB
DATE: 8-13-2015
PROJECT #: 14100
SHEET NUMBER:

Q-104

PLOT DATE: 8-13-2015



1 LIGHTING DESIGN INTENT
3/32" = 1'-0"

| TAG | LOCATION | DESCRIPTION (FLOURESCENT) | SIZE | MOUNTING | LAMP (BULB) TYPE | COMMENTS |
|--------|---------------------------|---|---------|-------------|-----------------------|---------------------------------------|
| B1 | BACKROOM | HD INDUSTRIAL STRIP W/ REF & WIRE GUARD | 8'-0" | CHAIN | (4)-F32T8/93K | PROVIDED WBY OWNER, INSTALLED BY E.C. |
| B2 | BACKROOM | HD INDUSTRIAL STRIP W/ REF & WIRE GUARD | 4'-0" | CHAIN | (2)-F32T8/93K | PROVIDED WBY OWNER, INSTALLED BY E.C. |
| B3 | WALKIN COOLERS / FREEZERS | VAPOR TIGHT LED LIGHT FIXTURE | 4'-0" | SURFACE | 39W .33 AMP, 120 VOLT | PROVIDED WBY OWNER, INSTALLED BY E.C. |
| SC1 | SALES AREA | GENERAL PURPOSE 2 TUBE TANDEN STRIP | 8'-0" | CABLE | (4)-F32T8/93K | PROVIDED WBY OWNER, INSTALLED BY E.C. |
| SC2 | SALES AREA | GENERAL PURPOSE 2 TUBE TANDEN STRIP | 4'-0" | CABLE | (2)-F32T8/93K | PROVIDED WBY OWNER, INSTALLED BY E.C. |
| C1 | COMMUNITY MEZZANINE | DECORATIVE 2 TUBE TANDEN STRIP | 4'-0" | CABLE | (2)-F32T8/93K | LITHONIA W/SM OF EQUAL |
| C2 | SALES AREA | RECESSED COMPACT FLOURESCENT | 8'-0" | RECESSED | (2)-26W D/T/93K | --- |
| P3 | SALES OFFICES | 1-BARK GRID TRIPPER 3 TUBE | 2'-X-4' | LAY IN | (3)-F32T8/93K | ELECTRONIC BALLAST |
| WS1 | DELI BAKERY / PRODUCE | GAS/LED GRID TRIPPER 3 TUBE | 2'-X-4' | LAY IN | (3)-F32T8/93K | PROVIDED WBY OWNER, INSTALLED BY E.C. |
| WS2 | WALL WASH | 4 TUBE STRIP W/ASYMMETRIC SHIELD | 8'-0" | CABLE | (4)-F32T8/93K | PROVIDED WBY OWNER, INSTALLED BY E.C. |
| WS3 | WALL WASH | 2 TUBE STRIP W/ASYMMETRIC SHIELD | 4'-0" | CABLE | (2)-F32T8/93K | PROVIDED WBY OWNER, INSTALLED BY E.C. |
| D | LOADING DOCK | ROCK LIGHT | 4'-0" | WALL MOUNT | (1)-LU 50 - MED | 4'-0" FLEX ARM |
| ED | COMMUNITY MEZZANINE | LED TRACK LIGHTING HEAD | --- | TRACK MOUNT | --- | PROVIDED WBY OWNER, INSTALLED BY E.C. |
| BARO A | BARO A | LED TRACK LIGHTING HEAD | --- | TRACK MOUNT | --- | PROVIDED WBY OWNER, INSTALLED BY E.C. |
| BARO B | BARO B | LED TRACK LIGHTING HEAD | --- | TRACK MOUNT | --- | PROVIDED WBY OWNER, INSTALLED BY E.C. |

NOTES FOR FIXTURE SCHEDULE:
 FIXTURES TO BE ASSEMBLED.
 FIXTURES TO BE COMPLETELY PRE-WIRED.
 PRICING MUST INCLUDE FREIGHT ALLOWED TO JOBSITE.
 LAMPS (BULBS) MUST BE INCLUDED.

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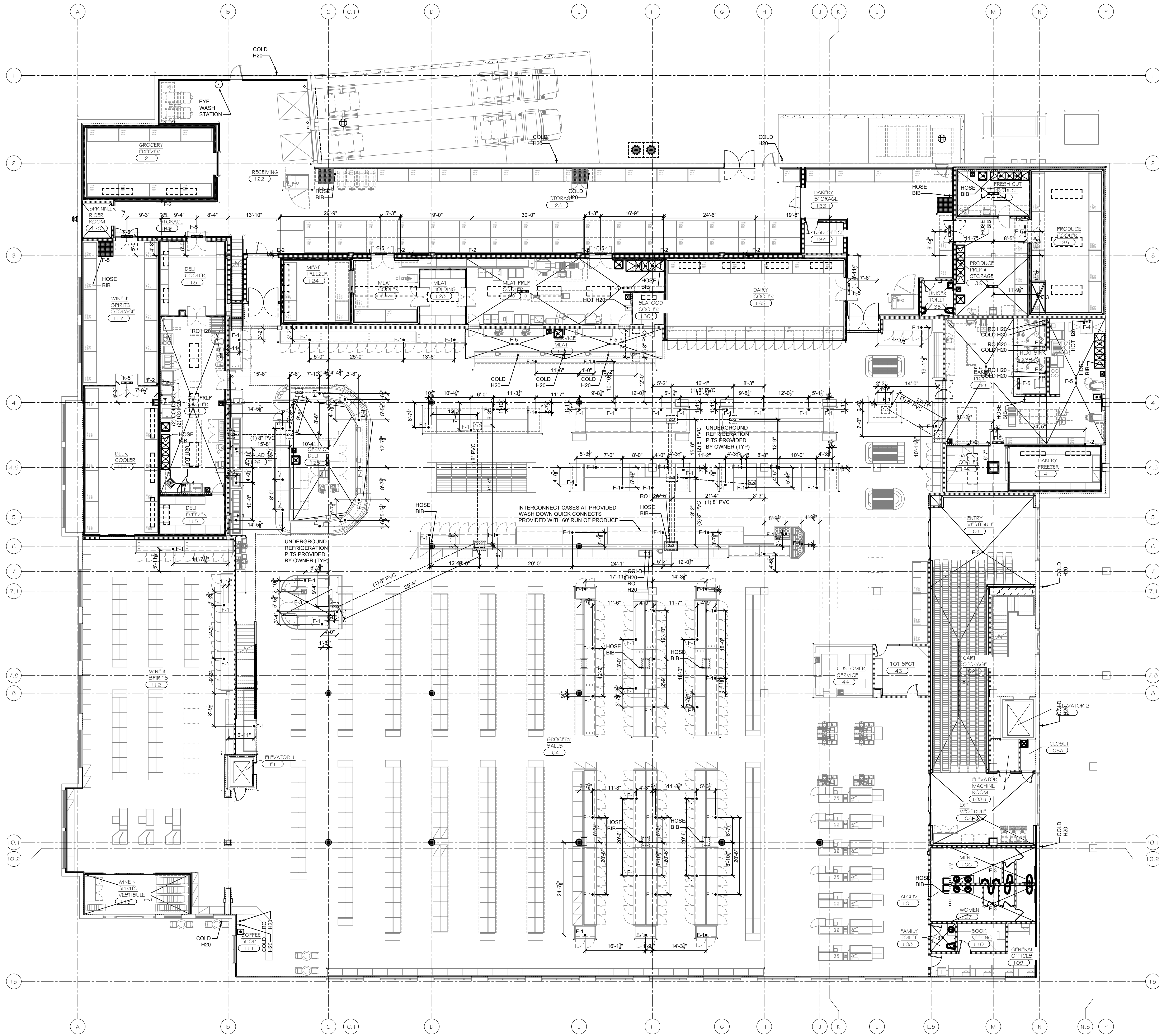
PROJECT TITLE:
SKOGENS FESTIVAL FOODS
810 EAST WASHINGTON AVENUE
MADISON, WI 53703

DRAWN: GIB
DATE: 8-13-2015
PROJECT #: 14100
SHEET NUMBER:
Q-105
PLOT DATE: 8-13-2015

SHEET TITLE:
LIGHTING PLAN

JOHN'S REFRIGERATION INC.
838 BORYAN AVENUE
GREEN BAY, WI 54304
920-494-9635

| PLUMBING LEGEND | |
|-----------------|--|
| TAG | DESCRIPTION |
| F-1 | CASE CONDENSATE DRAIN |
| F-2 | CONDENSATE DRAIN |
| F-3 | FLOOR DRAIN |
| F-4 | EQUIPMENT FLOOR DRAIN |
| F-5 | GRATE DRAIN |
| F-6 | GREASE INTERCEPTOR |
| + | HOSE BIB / WATER SUPPLY NOTE: ALL HOSE BIBS REQUIRE HOT/COLD WATER UNLESS SPECIFIED AS HOT OR COLD ONLY |
| ● | FLOOR DRAIN |
| ☒ | REFRIGERATION PULLBOX |



1 PLUMBING DESIGN INTENT
3/32" = 1'-0"

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920-494-9635

SHEET TITLE:
PLUMBING PLAN

PROJECT TITLE:
SKOGENS FESTIVAL FOODS
810 EAST WASHINGTON AVENUE
MADISON, WI 53703

DRAWN: GIB
DATE: 8-13-2015
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SHEET NUMBER:

Q-106

PLOT DATE: 8-13-2015

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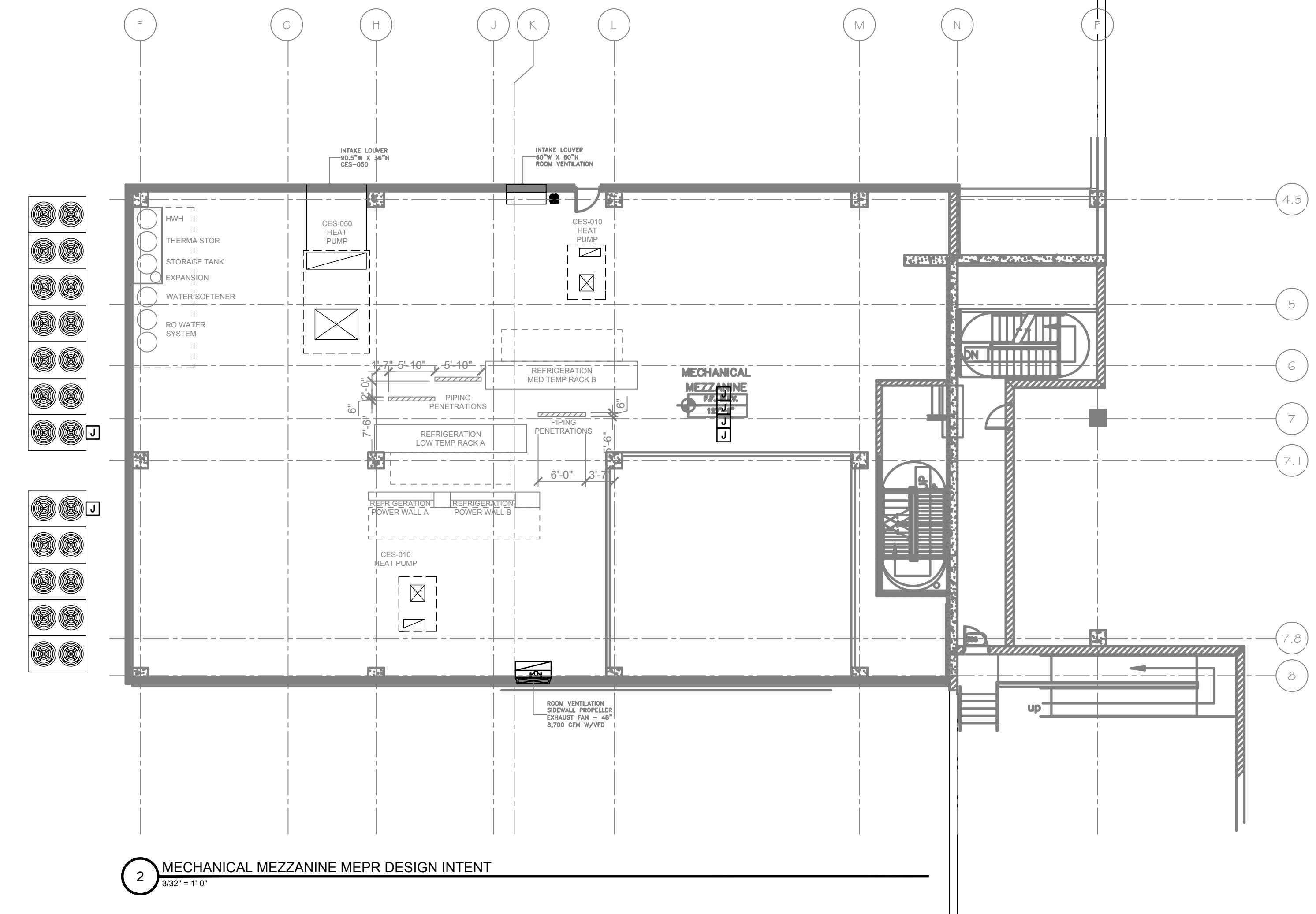
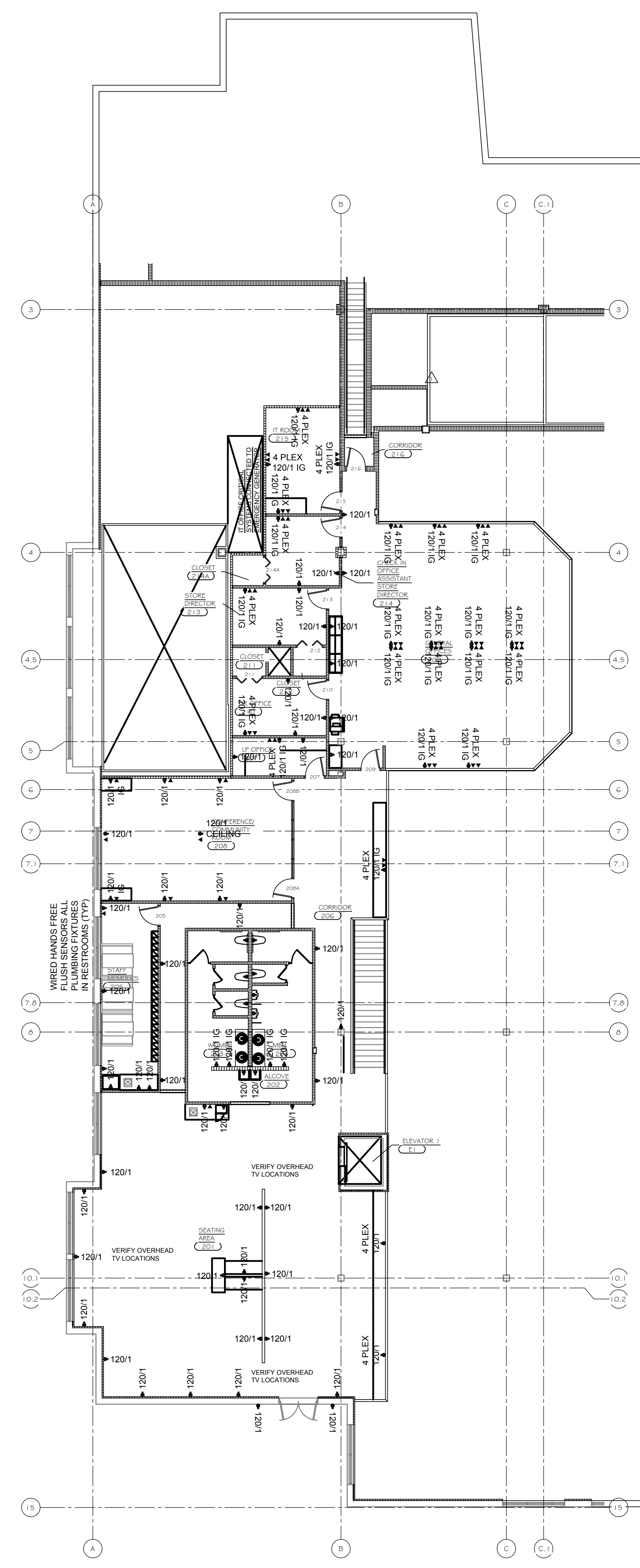
SHEET TITLE:
MEZZANINE POWER PLAN

PROJECT TITLE:
SKOGENS FESTIVAL FOODS
810 EAST WASHINGTON AVENUE
MADISON, WI 53703

DRAWN: GIB
DATE: 8-13-2015
PROJECT #: 14100
SHEET NUMBER:

Q-108

PLOT DATE: 8-13-2015



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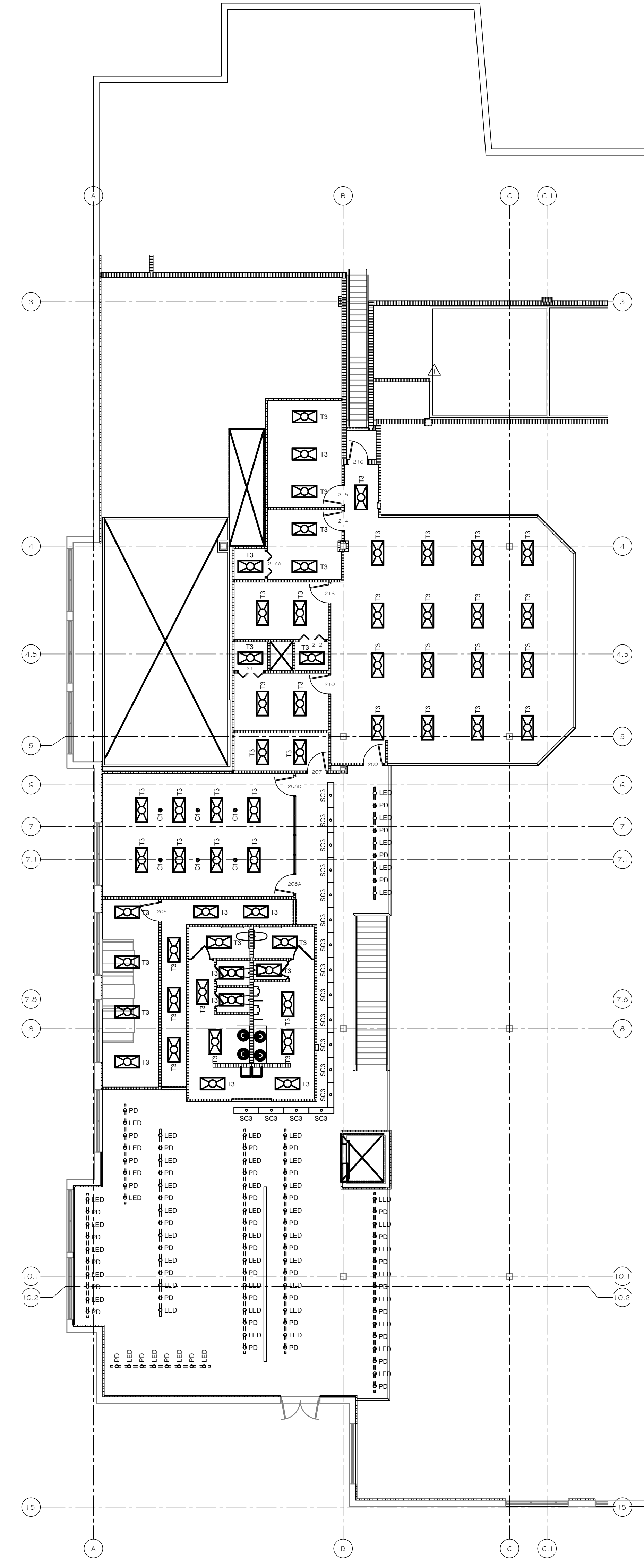
SHEET TITLE:
MEZZANINE LIGHTING PLAN

PROJECT TITLE:
SKOGENS FESTIVAL FOODS
810 EAST WASHINGTON AVENUE
MADISON, WI 53703

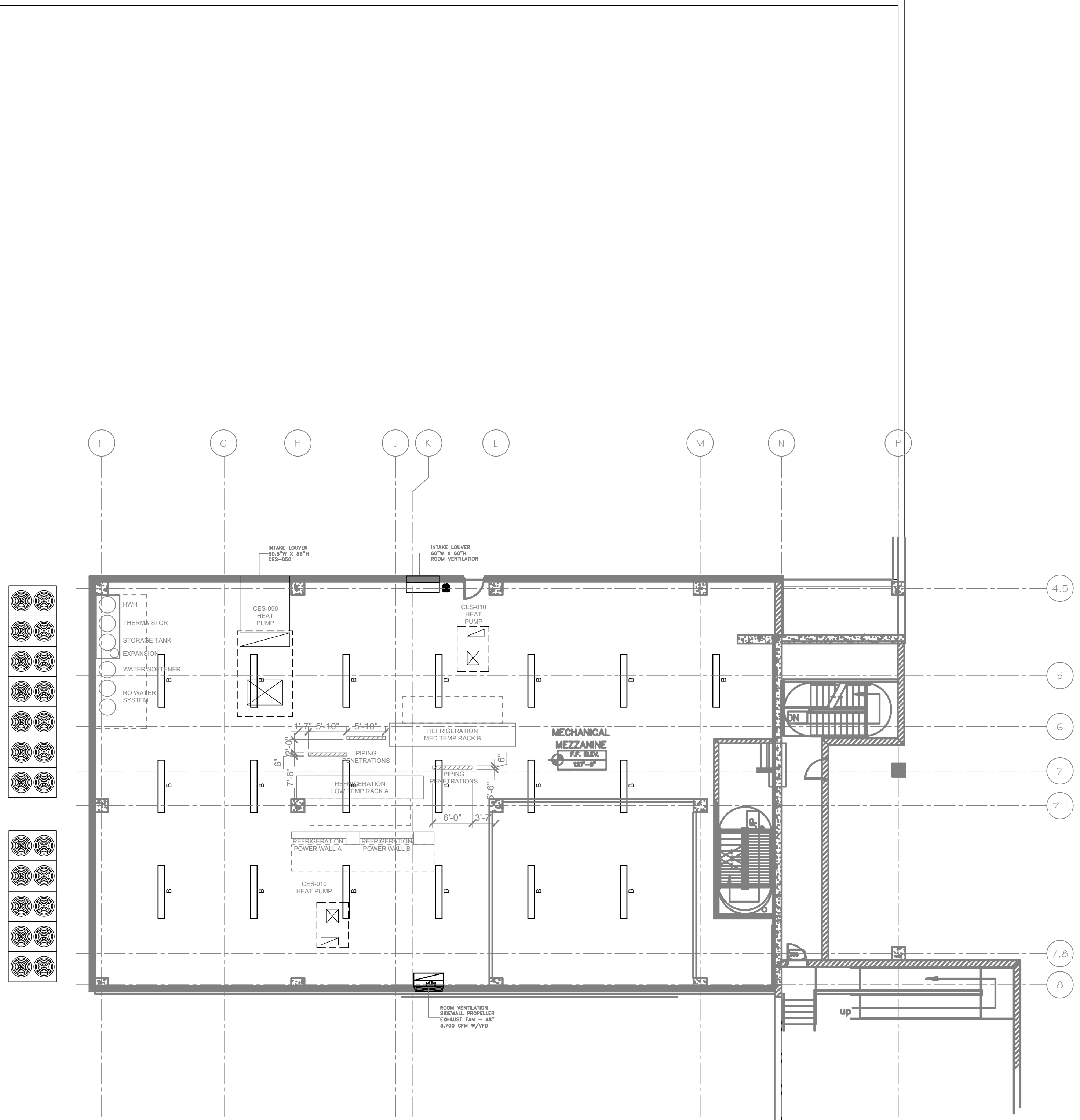
DRAWN: GIB
DATE: 8-13-2015
PROJECT #: 14100
SHEET NUMBER:

Q-109

PLOT DATE: 8-13-2015



1 MEZZANINE MEPR DESIGN INTENT
3/32" = 1'-0"



2 MECHANICAL MEZZANINE MEPR DESIGN INTENT
3/32" = 1'-0"

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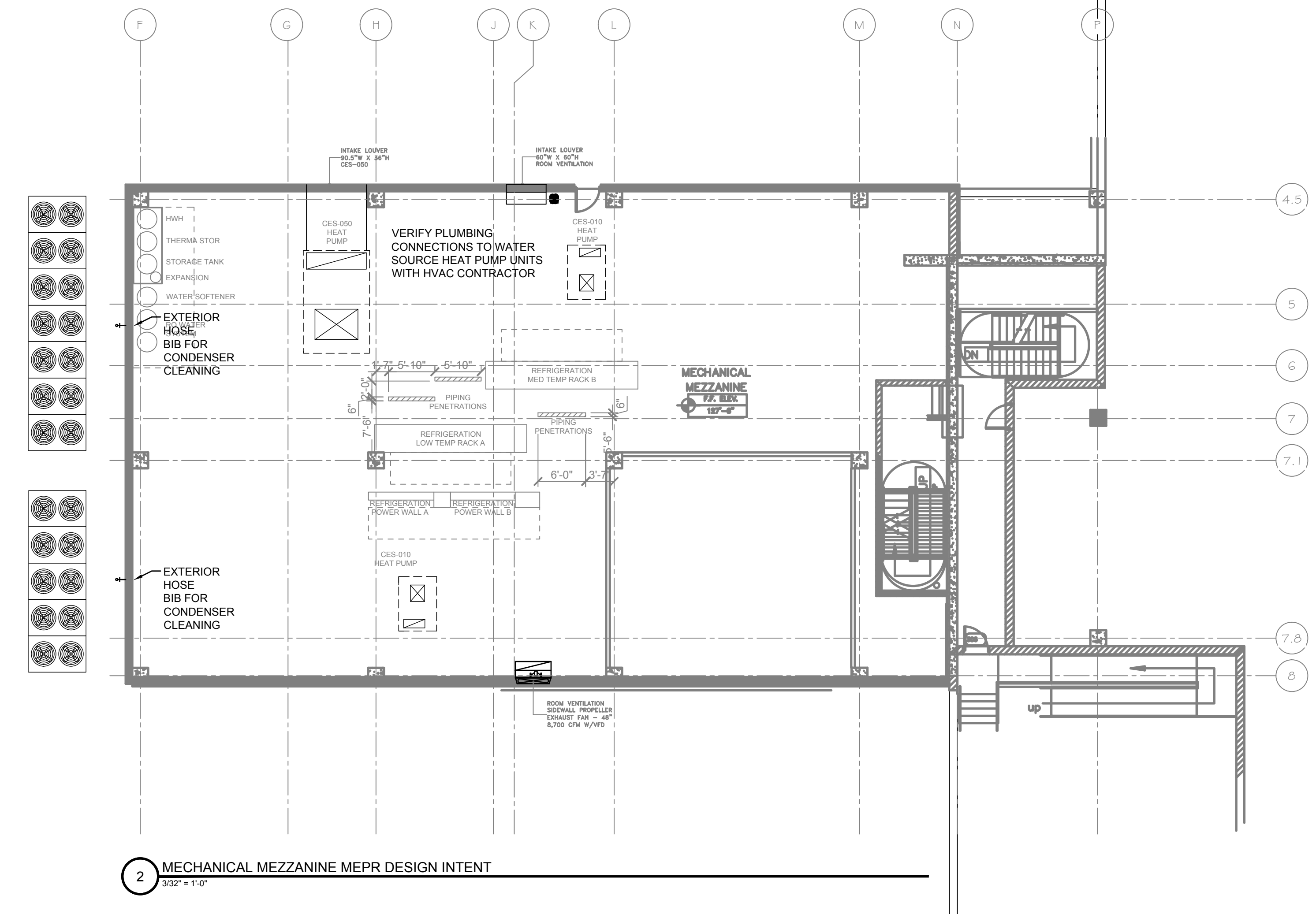
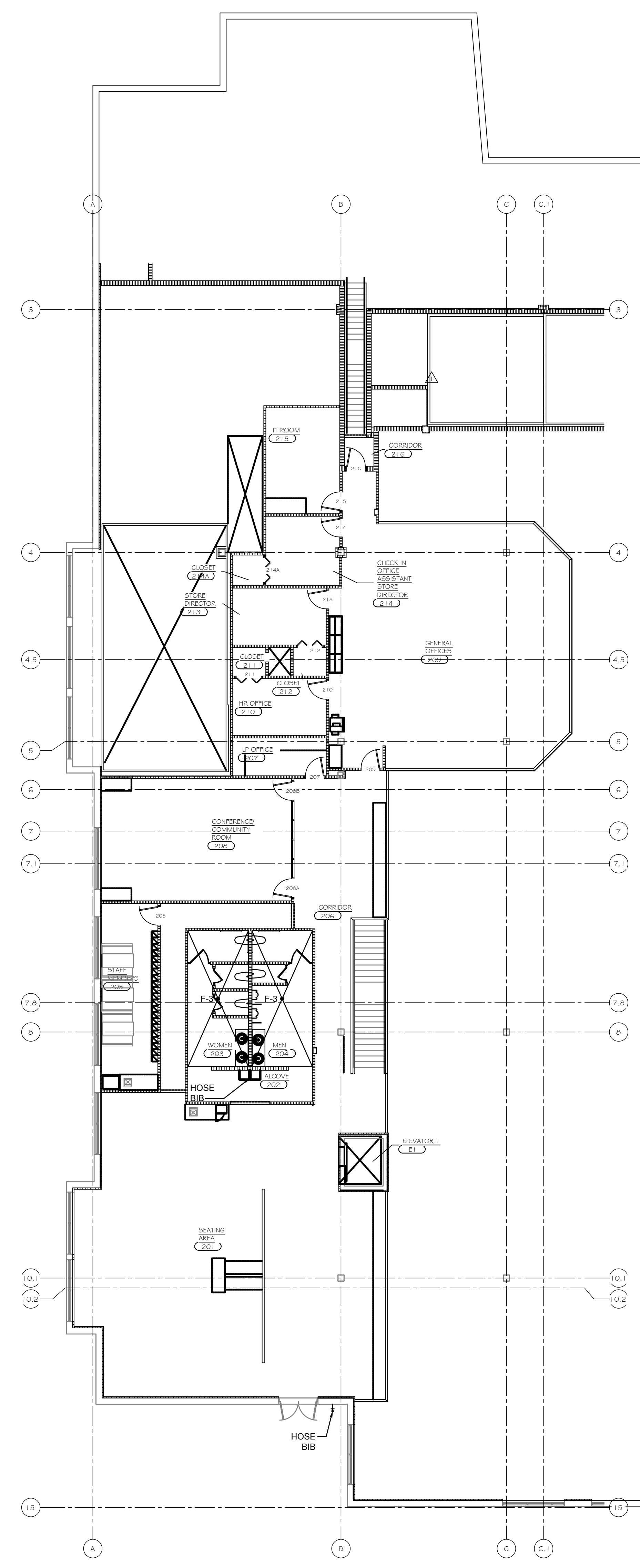
SHEET TITLE:
MEZZANINE PLUMBING PLAN

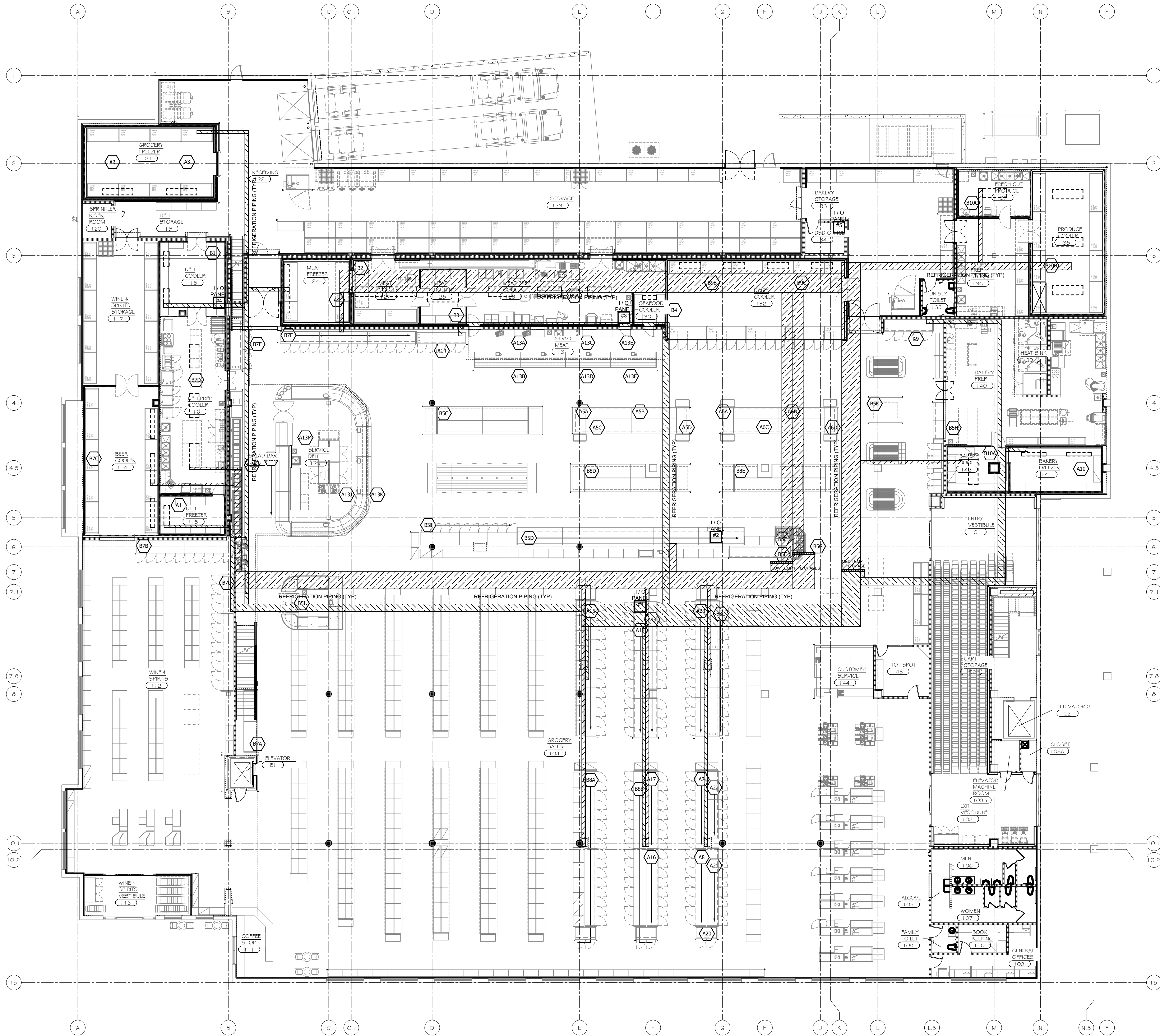
PROJECT TITLE:
SKOGENS FESTIVAL FOODS
810 EAST WASHINGTON AVENUE
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DRAWN: GIB
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PROJECT #: 14100
SHEET NUMBER:

Q-110

PLOT DATE: 8-13-2015





1 REFRIGERATION PLAN
332' x 110'

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PROJECT TITLE:
SKOGENS FESTIVAL FOODS
810 EAST WASHINGTON AVENUE
MADISON, WI 53703

PROJECT #:
14100

SHEET NUMBER:
Q-111

PLOT DATE:
2-27-2015

JOHN'S
REFRIGERATION
INC.
838 BORYAN AVENUE
GREEN BAY, WI 54304
920-494-9635

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SHEET NUMBER:
Q-111
PLOT DATE: 2-27-2015

John's
Refrigeration, Inc.