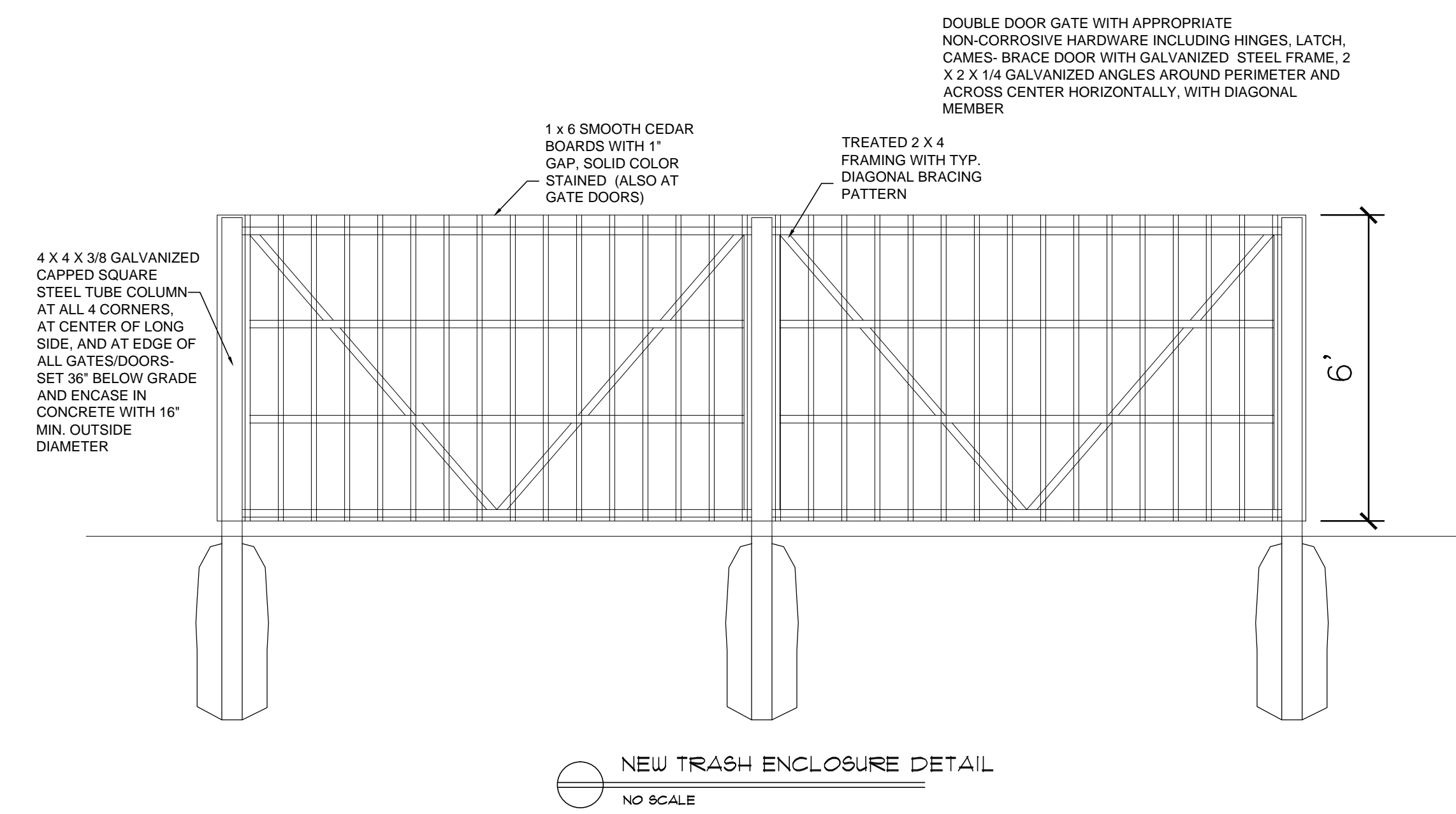
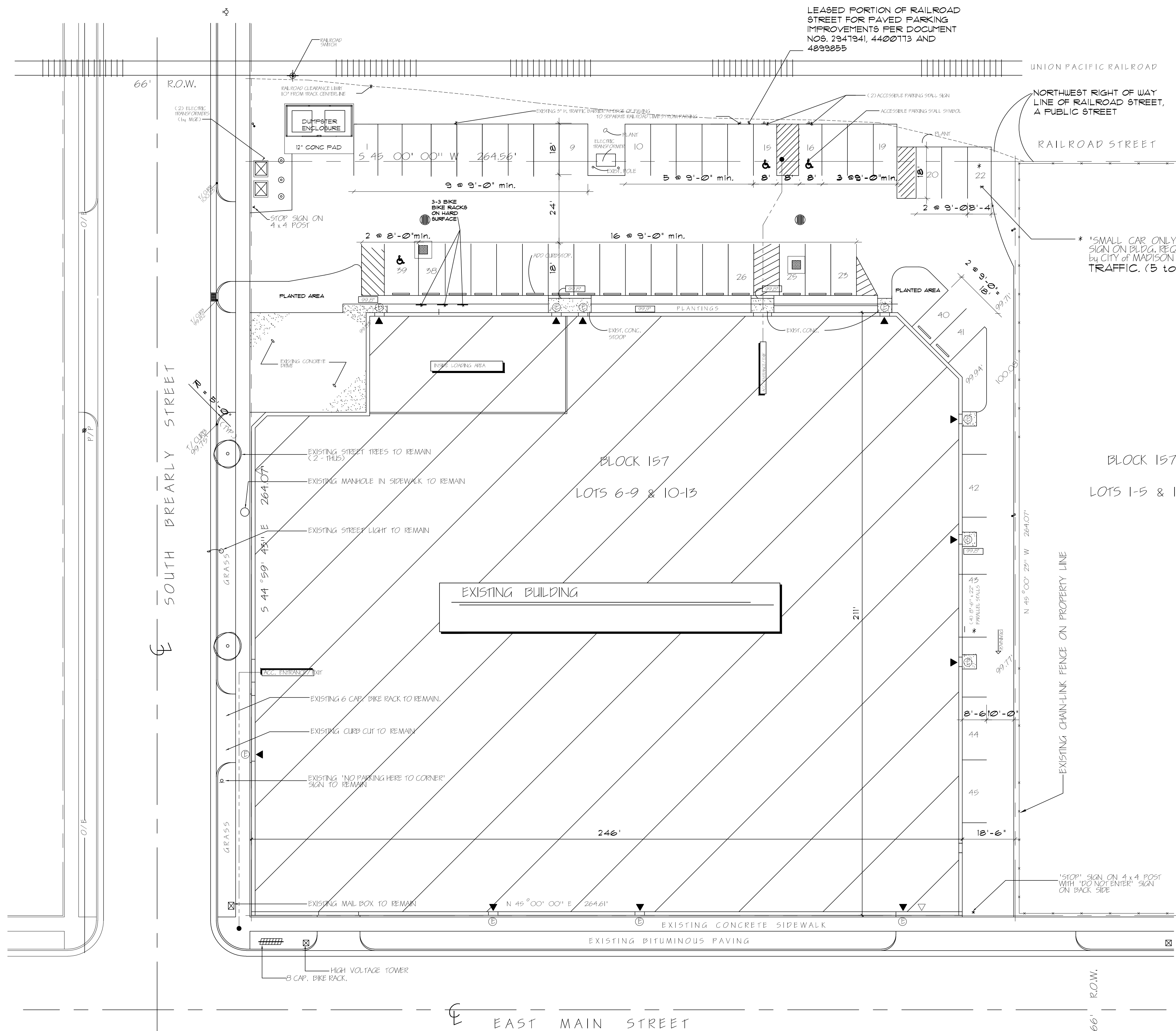


Site Plan



LEGAL DESCRIPTION
 Lots 6, 7, 8, 9, 10, 11, 12, and 13, Block 157,
 Original plat of Madison, City of Madison,
 Dane County, Wisconsin

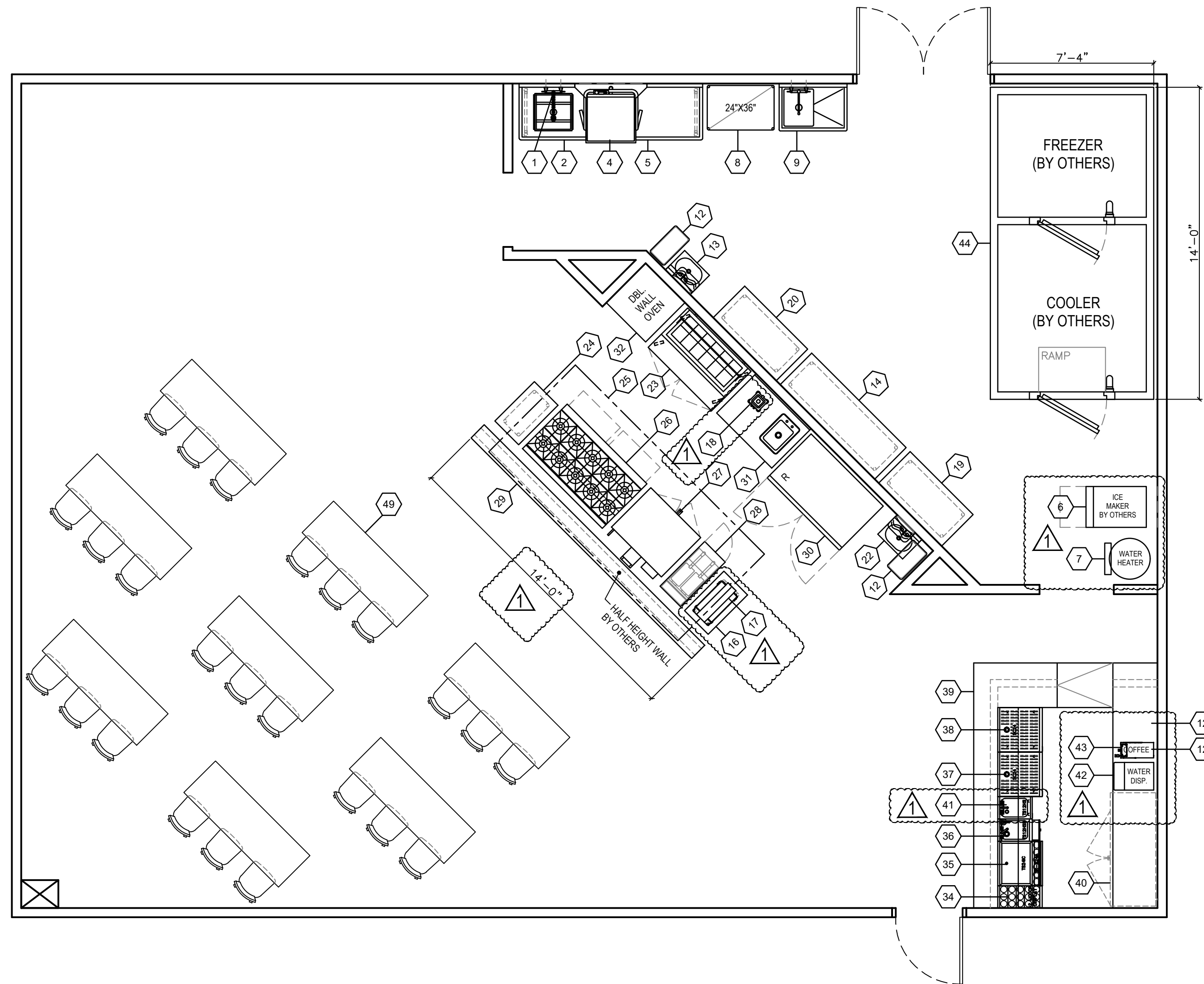
REVISED SITE PLAN
 SCALE: 1" = 20'-0"

NOTE:
 Revision based on information provided by the project owner to reflect expansion of parking into former railroad right of way. No changes to grading information have been performed as part of this revision.

- ACCESSIBILITY NOTES:**
- THIS SITE IS NOT SERVED BY PUBLIC TRANSPORTATION.
 - THERE IS NO CURB AT THE STOOP FOR THE ACCESSIBLE ENTRANCES.
 - MAXIMUM SLOPE OF PARKING ACCESS AISLES AND WALKS TO BUILDING ENTRANCE IS 2% (1:50).

- PARKING SPACES:**
- 37 LARGE CAR STALLS
 - 9 SMALL CAR STALLS
 - 3 ACCESSIBLE
 - 45 TOTAL STALLS

Floor Plan



Item	Description
1	PRE-RINSE ASSEMBLY
2	SOILED DISHTABLE
3	SPARE NUMBER
4	VENTLESS DISHMACHINE (BY OTHERS)
5	CLEAN DISHTABLE
6	ICE MAKER (BY OTHERS)
7	WATER HEATER (BY OTHERS)
8	SHELVING
9	1-COMPARTMENT PREP SINK
10	SPARE NUMBER
11	SPARE NUMBER
12	TRASH CONTAINER
13	HAND SINK
14	WORK TABLE
15	SPARE NUMBER
16	WORK TABLE
17	FOOD WARMER
18	BLENDER
19	WORK TABLE
20	WORK TABLE
21	SPARE NUMBER
22	HAND SINK
23	REFRIGERATED PREP TABLE
24	WORK TABLE
25	EXHAUST HOOD/FIRE SUPPRESSION (BY OTHERS)
26	OPEN BURNER RANGE
27	CONVECTION OVEN
28	FRYER
29	ST/ST LEDGE (BY OTHERS)
30	REACH-IN REFRIGERATOR
31	COUNTER W/ DROP-IN SINK (BY OTHERS)
32	BUILT IN DOUBLE WALL OVEN (BY OTHERS)
33	SPARE NUMBER
34	LIQUOR DISPLAY
35	ICE CHEST
36	HAND SINK
37	STORAGE CABINET
38	STORAGE CABINET
39	MILL/WORK BAR
40	REFRIGERATED BACKBAR COOLER (BY OTHERS)
41	DUMP SINK
42	COUNTERTOP WATER DISPENSER
43	COFFEE MAKER
44	WALK-IN COOLER/FREEZER (BY OTHERS)
45	SPARE NUMBER
46	SPARE NUMBER
47	SPARE NUMBER
48	SPARE NUMBER
49	SEATING PACKAGE

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

Sheet

FOOD SERVICE EQUIPMENT PLAN

Project

The Deliciouiser

Revisions

1 June 21, 2022

Issue Date

April 29, 2022

Drawn By

SM/JP

Sheet No.

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

Sheet

ELECTRICAL ROUGH-IN PLAN

Project

The Deliciouser

Revisions

1 June 21, 2022

Issue Date

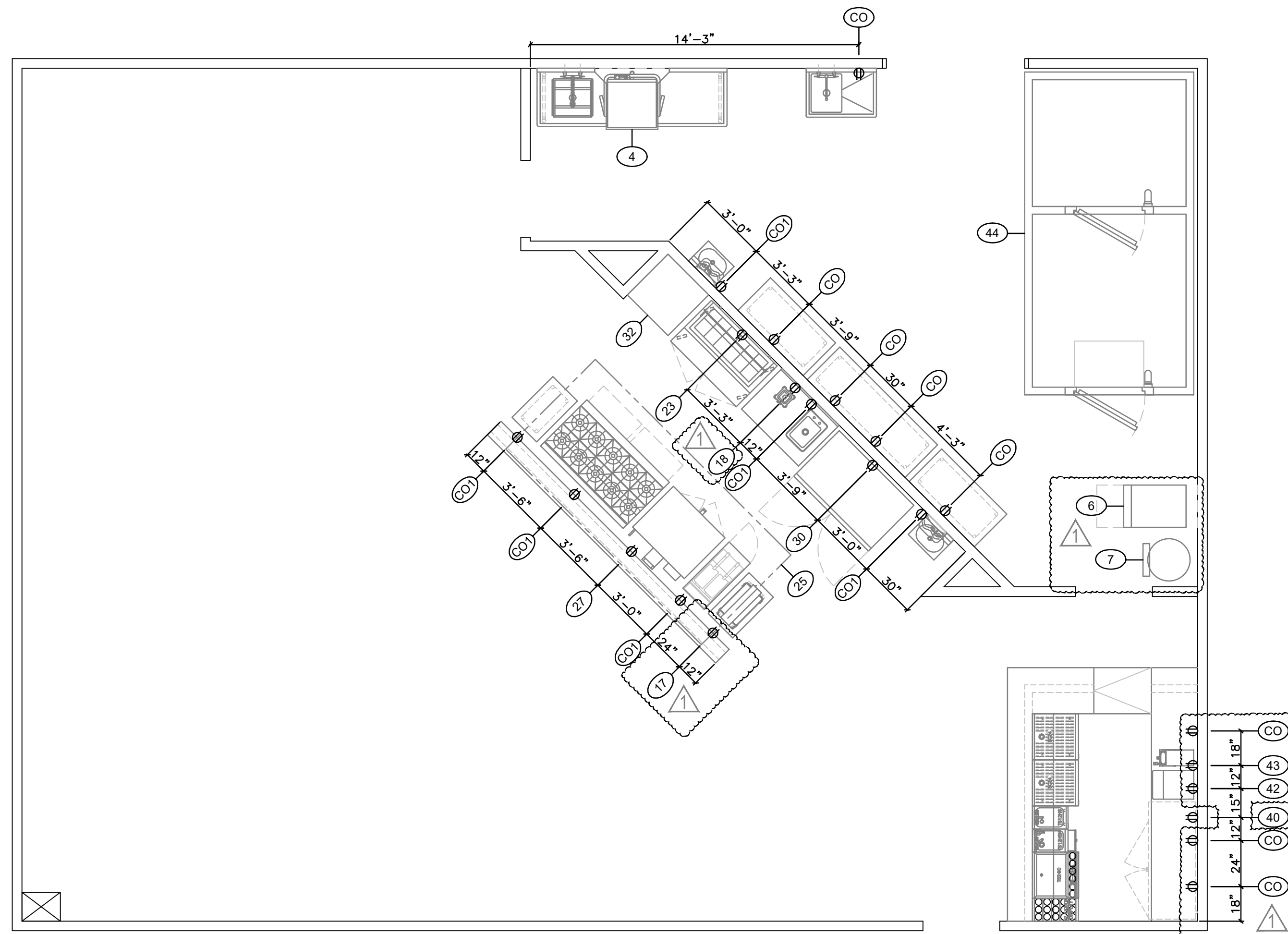
April 29, 2022

Drawn By

SM/JP

Sheet No.

Electrical Rough-Ins		
Item	Qty.	Connection(s)
4	1	VENTLESS DISHMACHINE BY OTHERS. E.C. TO VERIFY ROUGH-IN LOCATION(S) AND REQUIREMENTS WITH PROVIDER.
6	1	ICE MAKER BY OTHERS. E.C. TO VERIFY ROUGH-IN LOCATION(S) AND REQUIREMENTS WITH PROVIDER.
7	1	WATER HEATER BY OTHERS. E.C. TO VERIFY ROUGH-IN LOCATION(S) AND REQUIREMENTS WITH PROVIDER.
17	1	120V /1 DGR. 18" AFF. FOR FOOD WARMER. 20.0 AMP CIRCUIT.
18	1	120V /1 DGR. 48" AFF. FOR BLENDER. 20.0 AMP CIRCUIT.
23	1	120V /1 DGR. 18" AFF. FOR REFRIGERATED PREP TABLE. 1/3 HP. 5.8 AMPS. NEMA 5-15P.
25	1	EXHAUST HOOD/FIRE SUPPRESSION SYSTEM BY OTHERS. E.C. TO VERIFY ROUGH-IN LOCATION(S) AND REQUIREMENTS WITH PROVIDER.
27	1	120V /1 DGR. 18" AFF. FOR CONVECTION OVEN. 1/2 HP. 7.9 AMPS. NEMA 5-15P.
30	1	120V /1 DGR. 90" AFF. FOR REACH-IN REFRIGERATOR. 1/2 HP. 8.0 AMPS. NEMA 5-15P.
32	1	BUILT-IN DOUBLE WALL OVEN BY OTHERS. E.C. TO VERIFY ROUGH-IN LOCATION(S) AND REQUIREMENTS WITH PROVIDER.
40	1	120V /1 DGR. 18" AFF. FOR REFRIGERATED BACKBAR COOLER. 1/5 HP. 2.1 AMPS. NEMA 5-15P.
42	1	120V /1 DGR. 48" AFF. FOR COUNTERTOP WATER DISPENSER. 9.0 AMPS. 15.0 AMP CIRCUIT.
43	1	120V /1 DGR. 48" AFF. FOR COFFEE MAKER. 1.78 KW. 14.9 AMPS. NEMA 5-15P.
44	1	WALK-IN COOLER/FREEZER BY OTHERS. E.C. TO VERIFY ROUGH-IN LOCATION(S) AND REQUIREMENTS WITH PROVIDER.
CO	8	120V /1 GFCI. DGR. 48" AFF. FOR A CONVENIENCE OUTLET. 20.0 AMP CIRCUIT.
CO1	6	120V /1 GFCI. DGR. 18" AFF. FOR A CONVENIENCE OUTLET. 20.0 AMP CIRCUIT.



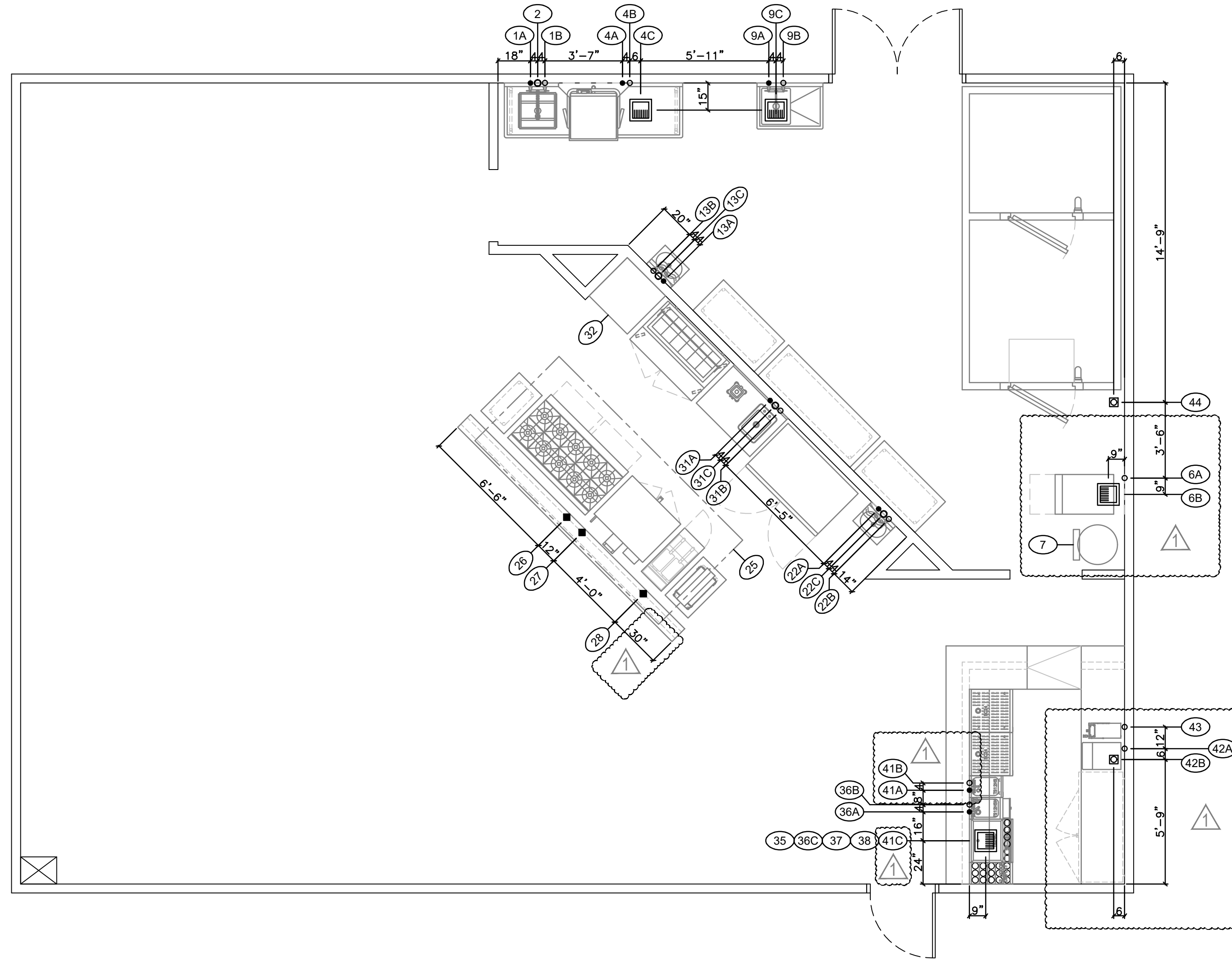
ELECTRICAL SYMBOLS

⊕	SGR.	SINGLE GROUNDED RECEPTACLE
⊕	DGR.	DUPLEX GROUNDED RECEPTACLE
⊕	DDGR.	DEDICATED DUPLEX GROUNDED RECEPTACLE
⊕	CO.	CONVENIENCE OUTLET
⊕	SPO.	SPECIAL PURPOSE OUTLET
▼	DIR.	DIRECT WIRED CONNECTION
○	ECS.	ELECTRICAL CONDUIT STUB UP
■	JB.	JUNCTION BOX
§	SW.	SWITCH
▽	TEL.	TELEPHONE
⊕	GFCI.	GROUND FAULT CIRCUIT INTERRUPT
KW.		KILOWATTS
V.		VOLT
HP.		HORSEPOWER
AFF.		ABOVE FINISHED FLOOR
WFA.		WIRED FROM ABOVE

ELECTRICAL CONTRACTORS NOTES

- E1. THIS PLAN SHOWS ONLY THE REQUIREMENTS FOR FOOD SERVICE EQUIPMENT TO BE FURNISHED BY THE FOODSERVICE EQUIPMENT CONTRACTOR FOR ALL OTHER REQUIREMENTS, REFER TO ARCHITECTS PLANS, CONSULTANT, OR OWNER.
- E2. ELECTRICAL CONTRACTOR IS TO VERIFY ALL REQUIREMENTS FOR EXISTING EQUIPMENT TO BE REUSED OR ITEMS LABELED "BY OTHERS".
- E3. THE FOODSERVICE CONTRACTOR WILL NOT BE RESPONSIBLE FOR FURNISHING ELECTRICAL APPURTENANCES SUCH AS LINE OR DISCONNECT SWITCHES, SAFETY CUTOUTS, CONTROL PANELS, FUSE BOXES, FITTINGS AND INTERWIRING REQUIRED BETWEEN EQUIPMENT AND CONTROL PANELS UNLESS SPECIFIED IN FOODSERVICE EQUIPMENT CONTRACT.
- E4. UNLESS OTHERWISE SPECIFIED, THE ELECTRICIAN IS TO FURNISH ALL 208 VOLT CORDS, PLUGS AND RECEPTACLES WHERE NECESSARY. E.C. TO FURNISH ALL LIGHT BULBS REQUIRED FOR EXHAUST HOOD(S) AND/OR WALK-IN COOLERS AND FREEZERS UNLESS OTHERWISE SPECIFIED.
- E5. ELECTRICAL CONTRACTOR IS TO SUPPLY AND INSTALL ALL CONDUIT, WIRING, BOXES, SWITCHES, FACEPLATES, BRACKETS, ETC. TO COMPLETE INSTALLATION. ELECTRICAL CONTRACTOR SHALL ALSO MAKE ALL FINAL CONNECTIONS TO FOODSERVICE EQUIPMENT INCLUDING ALL INTERWIRING REQUIRED FOR WALK-IN COOLERS AND FREEZERS AND THEIR COMPRESSORS, BLOWER FANS, TIMERS, HEATERS AND LIGHTING.
- E6. ELECTRICIAN IS TO DO ALL INTERWIRING FOR EXHAUST HOOD LIGHTING, BLOWERS, DAMPERS, AND FIRE SUPPRESSION SYSTEM, INCLUDING THE SUPPLY AND INSTALLATION OF A SHUNT/TRIP BREAKER FOR EQUIPMENT AND FAN INTERLOCK MECHANISM.
- E7. ALL ELECTRICAL WORK PERFORMED IS TO BE DONE IN ACCORDANCE WITH ALL STATE AND LOCAL CODES.
- E8. ALL ELECTRICAL CONDUIT IS TO BE RUN WITHIN WALL SURFACES AND BOXES AND RECEPTACLES ARE TO BE INSET FLUSH WITH WALL SURFACE. SURFACE MOUNTED ELECTRICAL WORK IS NOT TO BE USED UNLESS OTHERWISE SPECIFIED ON FOODSERVICE EQUIPMENT ROUGH-IN PLAN.
- E9. EQUIPMENT MANUFACTURERS SPECIFICATION SHEETS FOR EACH PIECE OF EQUIPMENT TO BE SUPPLIED BY FOODSERVICE EQUIPMENT CONTRACTOR WILL BE MADE AVAILABLE TO EACH CONTRACTOR UPON REQUEST.
- E10. DIMENSIONS ON THIS PLAN ARE GIVEN TO THE CENTERLINES OF THE ROUGH-INS.
- E11. ELECTRICAL CONTRACTOR TO FURNISH AND INSTALL DISCONNECT SWITCHES AS REQUIRED BY LOCAL CODE.
- E12. ELECTRICAL CONTRACTOR TO SEAL INSIDE OF CONDUIT W/ SILICONE OR EXPANDABLE FOAM WHERE CONDUIT PENETRATES WALK-IN COOLER/FREEZER WALLS. TYPICAL.

Floor Plan



Plumbing/Gas Rough-Ins		
Item	Qty.	Connection(s)
1	1	CONNECTIONS FOR PRE-RINSE ASSEMBLY: A - 1/2" HW, 16" AFF. B - 1/2" CW, 16" AFF.
2	1	CONNECTION FOR SOILED DISHTABLE: 2" DW, 8" AFF. P.C. TO DRAIN TO GREASE TRAP PER LOCAL CODES.
4	1	CONNECTIONS FOR VENTLESS DISHMACHINE: A - 3/4" 110°F MIN. HW (70° RISE) 12" AFF. P.C. TO PROVIDE 1/2" HW. "T" WITH BALL VALVE SHUT OFF FOR CHEMICAL/SOAP DISPENSER UNIT INSTALLED BY CHEMICAL SUPPLIER. B - 3/4" CW, 12" AFF. FOR DRAIN WATER TEMPERING. C - 2" DRAIN TO FLOOR SINK. EXTEND 24" DOWN BEFORE TRAPPING. P.C. TO DRAIN TO GREASE TRAP PER LOCAL CODES. DO NOT USE PVC. DISHMACHINE BY OTHERS - P.C. TO VERIFY ROUGH-IN LOCATIONS AND REQUIREMENTS WITH PROVIDER.
6	1	CONNECTIONS FOR ICE MAKER: A - 1/2" CW, 60" AFF. P.C. TO BRANCH THRU WATER FILTER (BY OTHERS) TO WATER INLET. B - 3/4" DRAIN TO FLOOR SINK. ICE MAKER BY OTHERS - P.C. TO VERIFY ROUGH-IN LOCATIONS AND REQUIREMENTS WITH PROVIDER.
7	1	WATER HEATER BY OTHERS. WATER HEATER BY OTHERS - P.C. TO VERIFY ROUGH-IN LOCATIONS AND REQUIREMENTS WITH PROVIDER.
9	1	CONNECTIONS FOR 1-COMPARTMENT PREP SINK: A - 1/2" HW, 14" AFF. B - 1/2" CW, 14" AFF. C - 2" DRAIN TO FLOOR SINK.
13	1	CONNECTIONS FOR HAND SINK: A - 1/2" HW, 22" AFF. B - 1/2" CW, 22" AFF. C - 1-1/2" DW, 20" AFF.
22	1	CONNECTIONS FOR HAND SINK: A - 1/2" HW, 22" AFF. B - 1/2" CW, 22" AFF. C - 1-1/2" DW, 20" AFF.
25	1	FIRE SUPPRESSION SYSTEM BY OTHERS. P.C. TO VERIFY ROUGH-IN LOCATION(S) AND REQUIREMENTS WITH PROVIDER.
26	1	3/4" GAS SUPPLY 24" AFF. FOR OPEN BURNER RANGE. 420,000 BTU. F.S.E.C. TO FURNISH GAS HOSE WITH QUICK DISCONNECT & RESTRAINING CABLE TO P.C. FOR INSTALLATION.
27	1	3/4" GAS SUPPLY 24" AFF. FOR CONVECTION OVEN. 72,000 BTU. F.S.E.C. TO FURNISH GAS HOSE WITH QUICK DISCONNECT & RESTRAINING CABLE TO P.C. FOR INSTALLATION.
28	1	3/4" GAS SUPPLY 24" AFF. FOR FRYER. 110,000 BTU. F.S.E.C. TO FURNISH GAS HOSE WITH QUICK DISCONNECT & RESTRAINING CABLE TO P.C. FOR INSTALLATION.
31	1	CONNECTIONS FOR COUNTER W/ DROP-IN SINK: A - 1/2" HW, 14" AFF. B - 1/2" CW, 14" AFF. C - 1-1/2" DW, 12" AFF. BY OTHERS - P.C. TO VERIFY ROUGH-IN LOCATIONS AND REQUIREMENTS WITH PROVIDER.
32	1	BUILT-IN DOUBLE WALL OVEN BY OTHERS. P.C. TO VERIFY ROUGH-IN LOCATION(S) AND REQUIREMENTS WITH PROVIDER.
35	1	CONNECTION FOR ICE CHEST: 1/2" DRAIN TO FLOOR SINK.
36	1	CONNECTIONS FOR HAND SINK: A - 1/2" HW, 12" AFF. B - 1/2" CW, 12" AFF. C - 1-1/2" DRAIN TO FLOOR SINK.
37	1	CONNECTION FOR STORAGE CABINET: 1-1/2" DRAIN TO FLOOR SINK.
38	1	CONNECTION FOR STORAGE CABINET: 1-1/2" DRAIN TO FLOOR SINK.
41	1	CONNECTIONS FOR DUMP SINK: A - 1/2" HW, 12" AFF. B - 1/2" CW, 12" AFF. C - 1-1/2" DRAIN TO FLOOR SINK.
42	1	CONNECTIONS FOR COUNTERTOP WATER DISPENSER: A - 3/8" CW, 48" AFF. P.C. TO BRANCH THRU WATER FILTER PROVIDED BY F.S.E.C. TO WATER INLET. B - 3/8" DRAIN TO HUB DRAIN STUB-UP 3" AFF. NOTE: 1/4" CO2 LINE REQUIRED WITH CO2 REGULATOR SET AT 55 PSI (BY CO2 VENDOR).
43	1	CONNECTION FOR COFFEE MAKER: 1/4" CW, 48" AFF. P.C. TO BRANCH THRU WATER FILTER PROVIDED BY F.S.E.C. TO WATER INLET.
44	1	P.C. TO FURNISH AND INSTALL A 1" COPPER CONDENSATE DRAIN LINE FROM WALK-IN COOLER/FREEZER EVAPORATOR COILS TO HUB DRAIN STUB-UP 3" AFF. P.C. TO TRAP DRAINS OUTSIDE OF WALK-IN BOX. WALK-IN COOLER/FREEZER BY OTHERS - P.C. TO VERIFY ROUGH-IN LOCATIONS AND REQUIREMENTS WITH PROVIDER.

FLOOR DRAIN NOTE:
EXACT LOCATION OF ALL FLOOR DRAINS TO BE LOCATED BY P.C.

BACKFLOW PREVENTOR NOTE:
P.C. TO FURNISH AND INSTALL ANY AND ALL CODE COMPLYING BACKFLOW PREVENTORS PER LOCAL CODES.

PLUMBING SYMBOLS	
●	HW. HOT WATER LINE STUB
○	CW. COLD WATER LINE STUB
○	DW. DIRECT WASTE CONNECTION
○	FD. FLUSH FLOOR DRAIN AND GRATE
○	IND. INDIRECT WASTE DRAIN
□	FS. 12" SQUARE FLOOR SINK
◆	GAS GAS SUPPLY LINE STUB
◆	SS. STEAM SUPPLY
◆	CR. CONDENSATE RETURN
▲	AFF. ABOVE FINISHED FLOOR
▼	DFA. DOWN FROM ABOVE

PLUMBER/FITTERS NOTES	
P1	THIS PLAN SHOWS ONLY THE REQUIREMENTS FOR FOOD SERVICE EQUIPMENT TO BE FURNISHED BY FOODSERVICE EQUIPMENT CONTRACTOR. FOR ALL OTHER REQUIREMENTS, REFER TO ARCHITECT'S PLANS, CONSULTANT, OR OWNER.
P2	PLUMBER/FITTER CONTRACTOR IS TO VERIFY ALL REQUIREMENTS FOR EXISTING EQUIPMENT TO BE REUSED OR ITEMS LABELED "BY OTHERS".
P3	FOOD SERVICE EQUIPMENT CONTRACTOR WILL NOT BE RESPONSIBLE FOR PROVIDING APPURTENANCES SUCH AS TEES, ELBOWS, MIXING VALVES, R.P. VALVES, GREASE TRAPS OR INTERCEPTORS, BACKFLOW DEVICES, COUPLINGS AND FITTINGS OTHER THAN THOSE FURNISHED AS STANDARD WITH EQUIPMENT TO BE FURNISHED BY THE BOELTER COMPANIES INC., EXCEPT WHERE SPECIFIED TO DO SO UNDER THE ARCHITECTS OR CONSULTANTS GENERAL KITCHEN EQUIPMENT SPECIFICATIONS.
P4	UNLESS OTHERWISE SPECIFIED, THE PLUMBER IS TO FURNISH AND INSTALL ALL NECESSARY P.V.C. PIPING (6" MIN.) THROUGH AND BELOW FLOOR TO ACT AS A CHASE FOR BEVERAGE AND/OR REFRIGERATION LINE RUNS. BENDS IN P.V.C. CHASE ARE NOT TO EXCEED 45 DEGREES AT ANY SINGLE POINT.
P5	PLUMBER/FITTER TO MAKE ALL FINAL PLUMBING AND GAS CONNECTIONS TO EQUIPMENT, INCLUDING MOUNTING FAUCETS AND DRAINS. EXTEND WASTE LINES FROM ALL APPLICABLE EQUIPMENT TO NEAREST INDIRECT DRAIN AS SHOWN ON PLAN.
P6	ALL MECHANICAL WORK PERFORMED IS TO BE DONE IN ACCORDANCE WITH ALL STATE AND LOCAL CODES.
P7	ALL PLUMBING, GAS AND STEAM LINES TO BE RUN WITHIN WALL CAVITIES SO AS TO HAVE ONLY SUPPLY AND RETURN STUBS PROTRUDING THROUGH WALL SURFACE. WALL PENETRATIONS ARE TO BE SEALED AND TRIM RINGS APPLIED. SURFACE MOUNTED PLUMBING, GAS AND STEAM LINES ARE NOT TO BE USED UNLESS OTHERWISE SPECIFIED ON FOODSERVICE EQUIPMENT ROUGH-IN PLANS.
P8	EQUIPMENT MANUFACTURER'S SPECIFICATION SHEETS FOR EACH PIECE OF EQUIPMENT TO BE SUPPLIED BY FOODSERVICE EQUIPMENT CONTRACTOR WILL BE MADE AVAILABLE TO EACH CONTRACTOR UPON REQUEST.
P9	DIMENSIONS ON THIS PLAN ARE GIVEN TO THE CENTERLINES OF THE ROUGH-INS.
P10	P.C. TO FURNISH AND INSTALL GAS PRESSURE REDUCING VALVE TO PROVIDE MAXIMUM OPERATING PRESSURE OF 14" W.C. TO FOODSERVICE EQUIPMENT. GAS SHUT OFF VALVE MUST BE INSTALLED TO BE ACCESSIBLE FOR INSPECTIONS.
P11	P.C. TO FURNISH AND INSTALL WATER PRESSURE REDUCING VALVE(S) WHERE REQUIRED FOR FOOD SERVICE EQUIPMENT.
P12	P.C. TO FURNISH AND INSTALL HOT WATER RECIRCULATION SYSTEM THAT SHALL PROVIDE HOT WATER SUPPLY WITHIN 20 SECONDS AT EACH SINK AND DISHMACHINE.

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

Sheet
**PLUMBING
ROUGH-IN
PLAN**

Project
The Deliciouser

Revisions
1 June 21, 2022

Issue Date

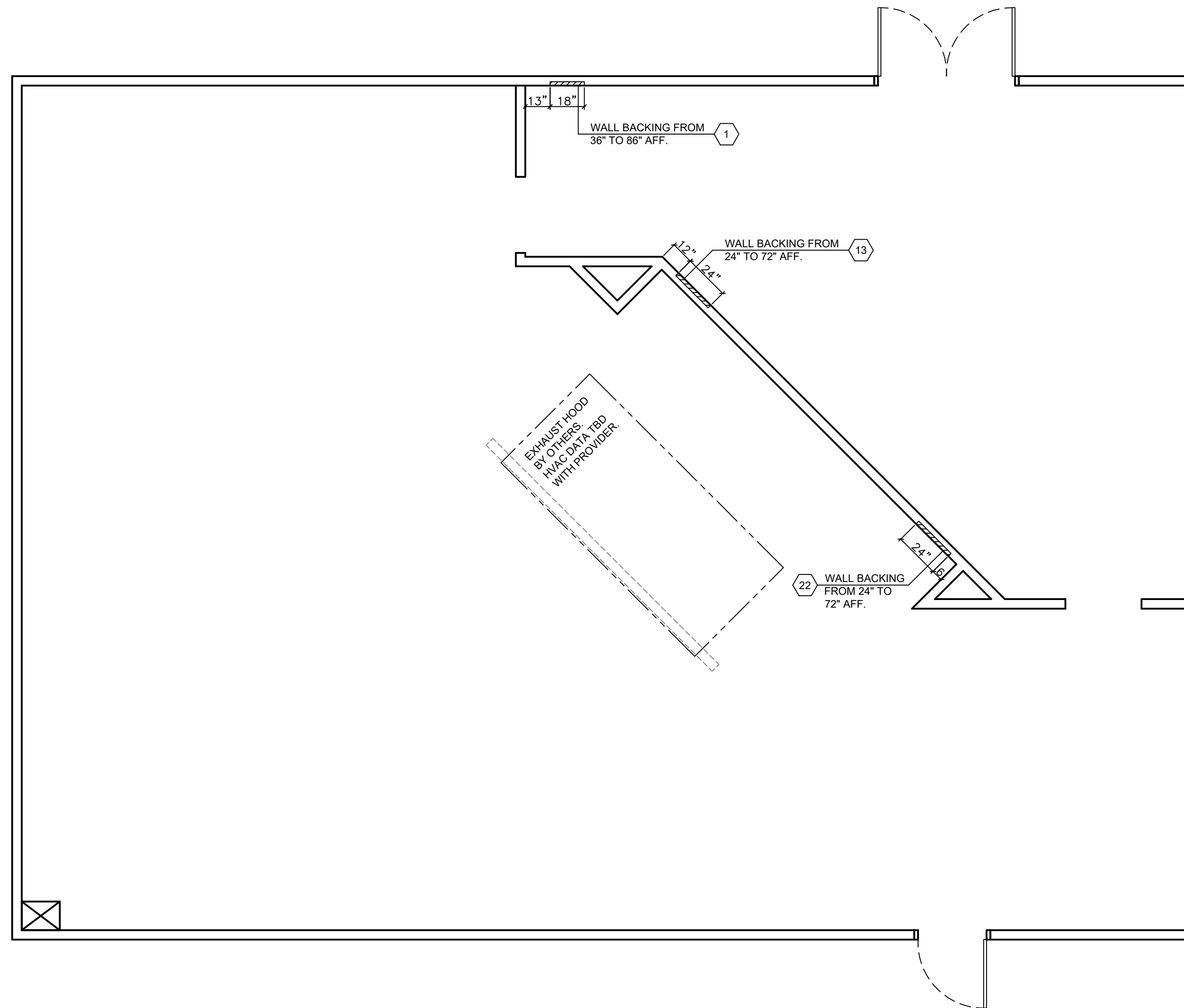
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Item	Description
1	PRE-RINSE ASSEMBLY
2	SOILED DISHTABLE
3	SPARE NUMBER
4	VENTLESS DISHMACHINE (BY OTHERS)
5	CLEAN DISHTABLE
6	ICE MAKER (BY OTHERS)
7	WATER HEATER (BY OTHERS)
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15	SPARE NUMBER
16	WORK TABLE
17	FOOD WARMER
18	BLENDER
19	WORK TABLE
20	WORK TABLE
21	SPARE NUMBER
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33	SPARE NUMBER
34	LIQUOR DISPLAY
35	ICE CHEST
36	HAND SINK
37	STORAGE CABINET
38	STORAGE CABINET
39	MIL WORK BAR (BY OTHERS)
40	REFRIGERATED BACKBAR COOLER
41	DUMP SINK
42	COUNTERTOP WATER DISPENSER
43	COFFEE MAKER
44	WALK-IN COOLER/FREEZER (BY OTHERS)
45	SPARE NUMBER
46	SPARE NUMBER
47	SPARE NUMBER
48	SPARE NUMBER
49	SEATING PACKAGE

WALL BACKING INFORMATION
 WALL BACKING MATERIAL IN WALLS WITH EXHAUST HOODS TO BE GALVANIZED STEEL. ALL OTHER WALL BACKING TO BE 3/4" PLYWOOD. ALL WALL BACKING TO BE PROVIDED AND INSTALLED BY GENERAL CONTRACTOR. WALL BACKING TO BE INSTALLED IN STUD WALLS ONLY. WALL BACKING TO BE INSTALLED BEHIND FACE OF METAL STUDS.

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

Sheet

**SPECIAL
 CONDITIONS
 PLAN**

Project

The Deliciouiser

Revisions

1 June 21, 2022

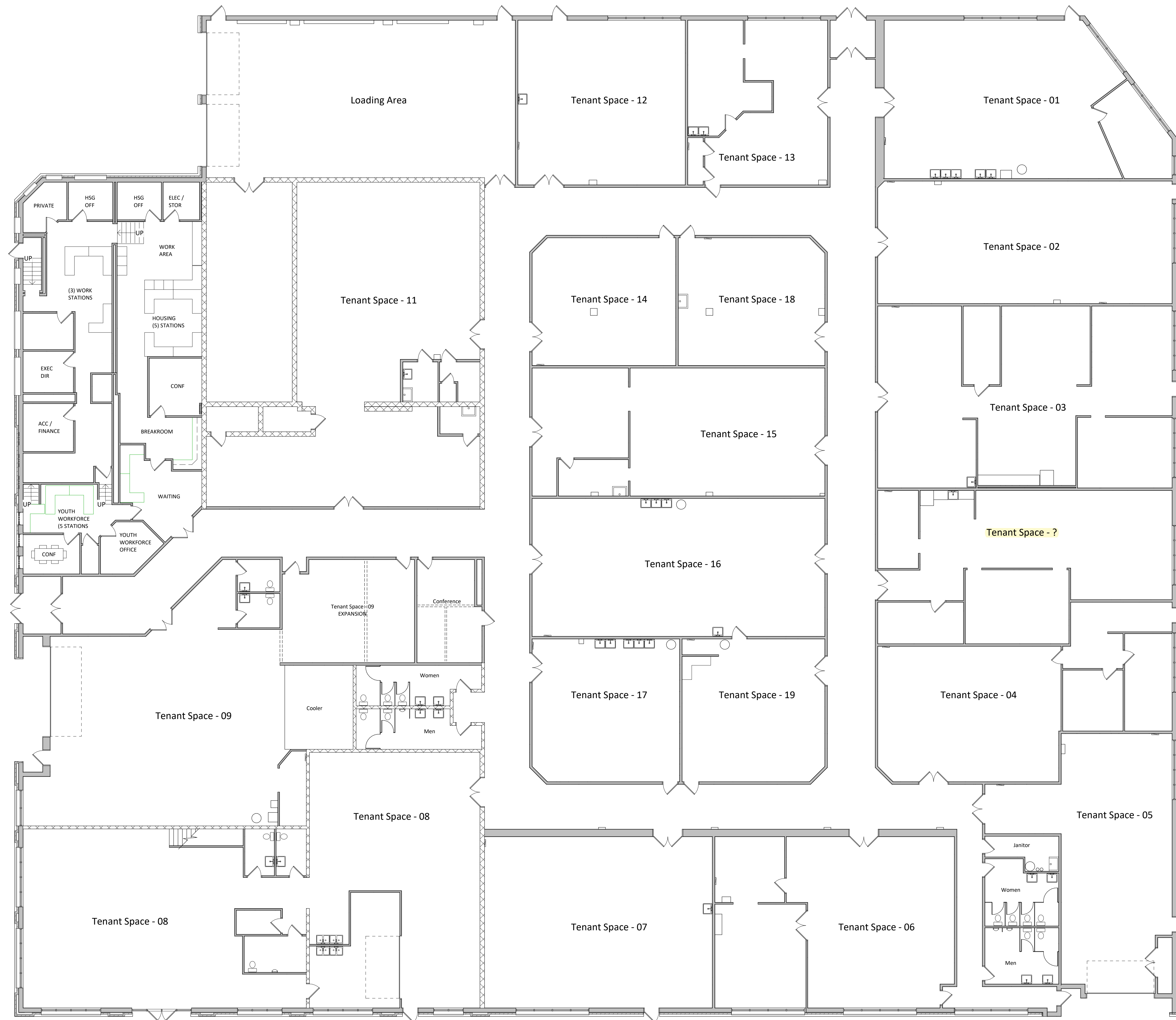
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Drawn By

SM/JP

Sheet No.



01 - FIRST FLOOR
1" = 10'-0"