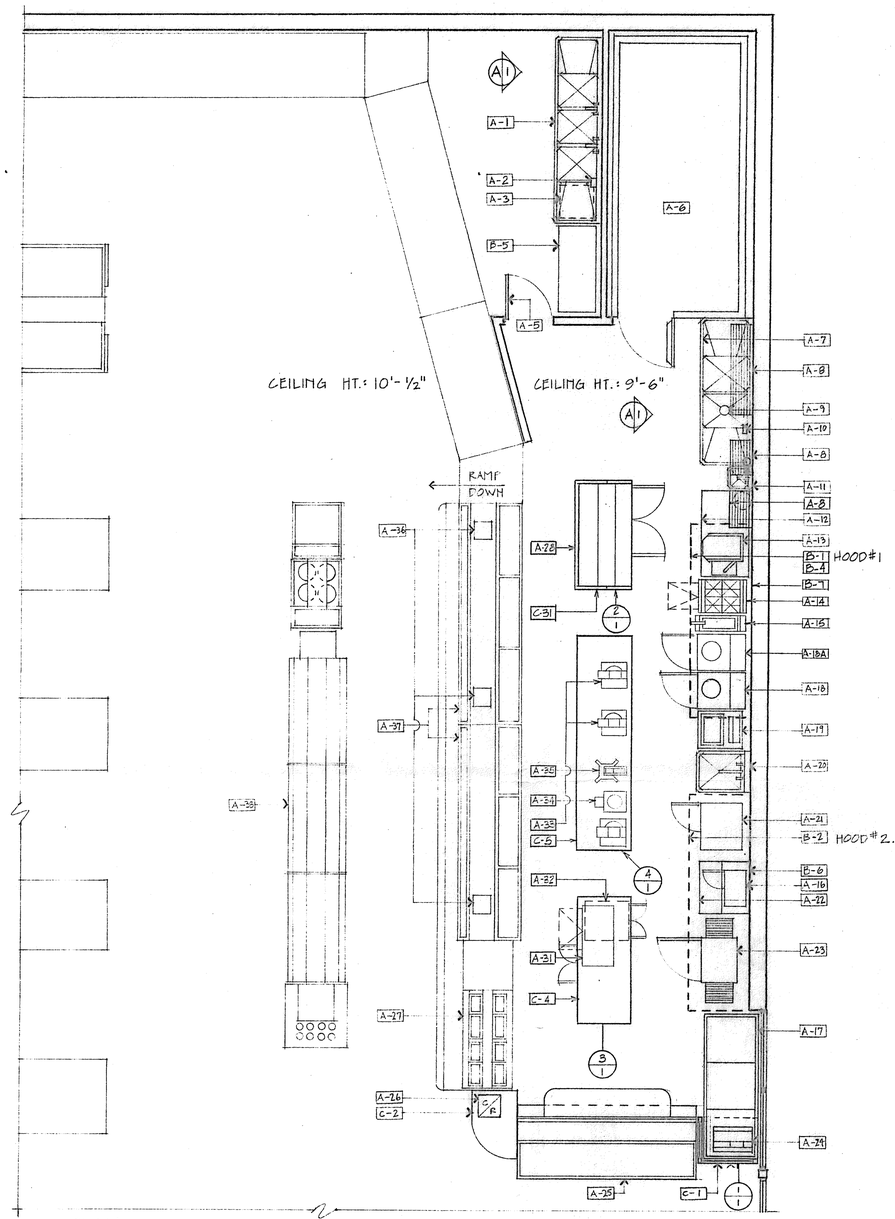
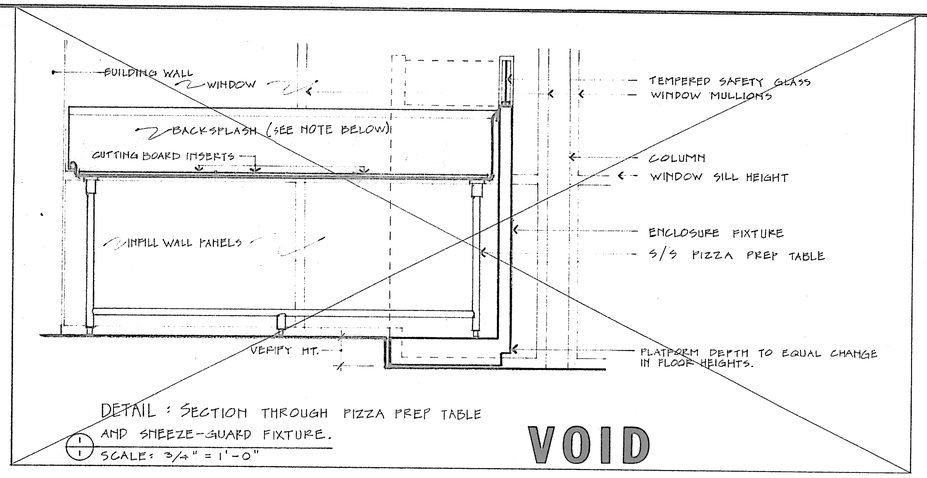
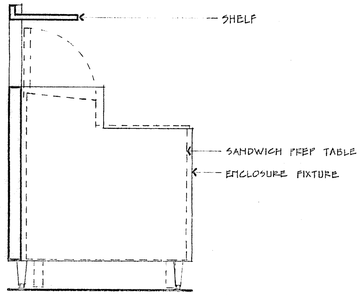


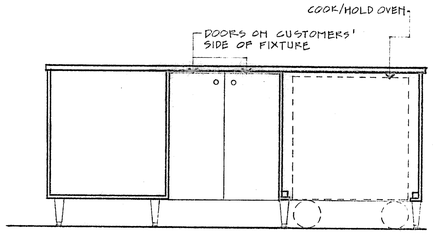
PLAN SCALE: 1/4" = 1'-0"



DETAIL: SECTION THROUGH PIZZA PREP TABLE AND SNEEZE-GUARD FIXTURE.
1/1 SCALE: 3/4" = 1'-0"



DETAIL: TRANSVERSE SECTION THROUGH SANDWICH PREP TABLE ENCLOSURE.
2/1 SCALE: 3/4" = 1'-0"



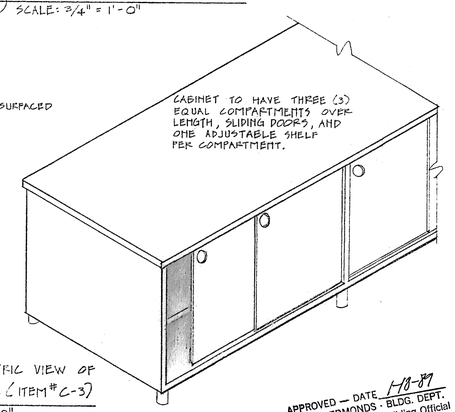
DETAIL: LONGITUDINAL SECTION THROUGH ISLAND FIXTURE (ITEM # C-4).
3/1 SCALE: 3/4" = 1'-0"

NOTE: ALL CUSTOM WOOD FIXTURES (ITEMS C-1 - C-4) TO BE SURFACED WITH PLASTIC LAMINATE(S) TO MATCH EXISTING.

NOTE: HOOD #1: (TYPE I) 11'-0" L. x 3'-6" W. W/VAPOR PROOF LIGHTS, 3850 C.F.M. FAN, 18" x 18" HOOD DUCT. ONE-HOUR HOOD SHAFT BY GENERAL CONTRACTOR.

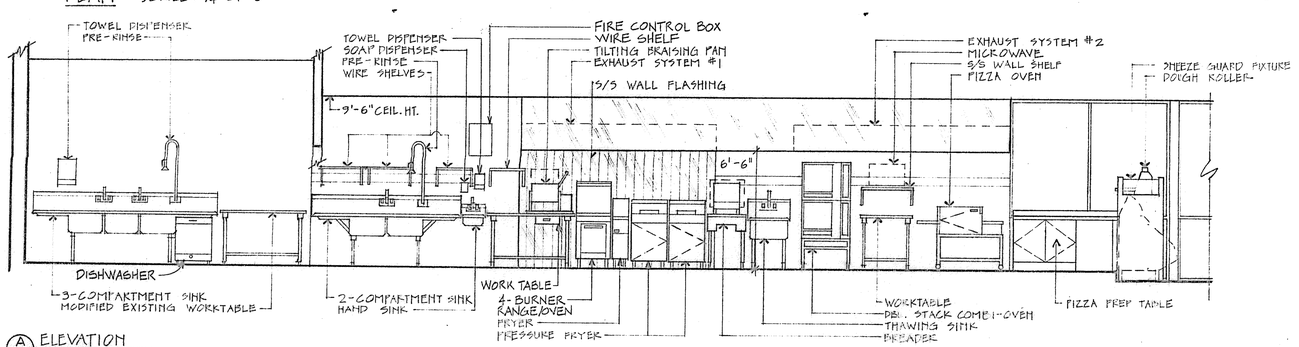
NOTE: HOOD #2: (TYPE II) 12'-0" L. x 3'-6" W. W/VAPOR PROOF LIGHTS AND 12" x 12" DUCT. HOLE IN ROOF BY GENERAL CONTRACTOR.

NOTE: BACKSPLASH (FIXTURE B-1) ALONG OUTSIDE (WINDOW) WALL TO BE TURNED DOWN 12", AS THIS SURFACE IS TO BE VISIBLE FROM OUTDOORS.



DETAIL: ISOMETRIC VIEW OF ISLAND FIXTURE (ITEM # C-3)
4/1 SCALE: 3/4" = 1'-0"

APPROVED — DATE 1-18-89
CITY OF EDMONDS - BLDG. DEPT.
O.L. Gunn Building Official
88C042



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

GENERAL NOTES

1. The General Contractor shall verify all dimensions and conditions at the site and shall notify the designer of any discrepancies before proceeding with the work.
2. All work shall conform with applicable state law, adopted building codes, plus supplements, administrative codes and rules and regulations of all jurisdictions of the city having authority.
3. The work shall be scheduled and coordinated with related work for installation of items supplied by others as addressed in the project specification book areas of responsibilities in such a manner as to not upset proper construction sequence or delay project schedule.
4. Required shop drawings, submittals, all finish materials and paint colors shall be reviewed by the designer prior to ordering.
5. Contractor shall obtain and pay for all permits and fees, except liquor license paid by the owner, comply with state and local building safety laws and maintain workman's compensation insurance as needed.
6. Plumbing, electrical, refrigeration and mechanical contractors shall verify all requirements for this project as well as complying with all local codes, submit plans for approval and obtain permit before starting any work.
7. General Contractor and sub-contractors shall review all food service consultants and millwork drawings to verify their scope of work.
8. Heating, plumbing and electrical plans, where shown diagrammatically, are intended to indicate capacity, size, location, and general arrangement. All necessary features of construction will be required as if shown in detail.
9. General Contractor to provide openings in walls and slabs as required for mechanical and electrical equipment.
10. Mechanical Contractor shall seal openings in floor slabs and insulated walls around ducts, pipes, vents, soil vents, soil pipes, tub traps, conduit structural members, etc.
11. When ductwork, pipes and mechanical units are exposed in painted rooms, they will be painted. Colors shall be as selected by designer.
12. Paint all exposed steel, structural and nonstructural, unless otherwise noted. Colors shall be as selected by designer.
13. General Contractor is responsible for patching of all holes or damage encountered in work done by himself or any other trade or contractor.

EQUIPMENT LIST

ITEM	QTY	UOM	DESCRIPTION	COMMENTS
A-01	1	EA	3 COMPARTMENT SINK	EXISTING RELOCATED
A-02	1	EA	PRE-RINSE FAUCET	EXISTING RELOCATED
A-03	1	EA	DISHWASHER	
A-04	1	LOT	MIXER ACCESSORIES	
A-05	1	EA	EASY SWING DOOR	
A-06	1	EA	WALK-IN COOLER	EXISTING
A-07	1	EA	2 COMPARTMENT SINK	EXISTING RELOCATED
A-08	1	LOT	WIRE WALL SHELVING	
A-09	1	EA	DISPOSAL	EXISTING RELOCATED
A-10	1	EA	PRE-RINSE FAUCET	EXISTING RELOCATED
A-11	1	EA	HANDSINK	
A-12	1	EA	WORKTABLE	
A-13	1	EA	TILTING BRAISING PAN	
A-14	1	EA	OVEN/GRILL	
A-15	1	EA	FRYER	
A-16	1	EA	MICROWAVE	
A-17	1	EA	DOUGH ROLLER TABLE	
A-18	1	EA	BROASTER	EXISTING RELOCATED
A-19	1	EA	BREADING TABLE	EXISTING RELOCATED
A-20	1	EA	SINGLE COMPARTMENT SINK	EXISTING RELOCATED
A-21	2	EA	COMBI OVEN	
A-22	1	EA	WORKTABLE	
A-23	1	EA	CONVEYOR OVEN	
A-24	1	EA	DOUGH ROLLER	
A-25	1	EA	PIZZA DISPLAY CASE	BY OWNER
A-26	1	EA	CASH REGISTER	EXISTING
A-27	1	EA	DISPLAY CASE	EXISTING RELOCATED
A-28	1	EA	REFRIGERATED SANDWICH TABLE	EXISTING RELOCATED
~~A-29~~	~~1~~	~~EA~~	~~COFFEE MAKER~~	EXISTING RELOCATED
~~A-30~~	~~1~~	~~EA~~	~~SOFT DRINK DISPENSER~~	EXISTING RELOCATED
A-31	1	EA	rotisserie	EXISTING RELOCATED
A-32	1	EA	COOK & HOLD OVEN	EXISTING RELOCATED
A-33	3	EA	SLICERS	EXISTING RELOCATED
A-34	1	EA	FOOD PROCESSOR	EXISTING RELOCATED
A-35	1	EA	LETTUCE WITCH	
A-36	3	EA	SCALES	EXISTING RELOCATED
A-37	2	EA	DISPLAY CASES	EXISTING RELOCATED
A-38	1	LOT	SALAD BAR	EXISTING RELOCATED
B-01	1	EA	EXHAUST HOOD	
B-02	1	EA	EXHAUST HOOD	
B-03			SPARE #	
B-04	1	LOT	FIRE EXTINGUISH SYSTEM	
B-05	1	EA	WORKTABLE	
B-06	1	EA	MICROWAVE WALL SHELF	
C-01	1	LOT	MISC. MILLWORK	
C-02	1	EA	FRONT COUNTER	
C-03	1	EA	ENCLOSURE SHELF	
C-04	1	EA	WORK COUNTER	
C-05	1	EA	WORK COUNTER	

ADDITIONS/DELETIONS

B-07	1	EA	WALL FLASHING	
A-18A	1	EA	NEW BROASTER	OWNER FURNISHED

DRAWING SYMBOLS

A/2 — INTERIOR ELEVATION
A-3 — EQUIPMENT ITEM NUMBER
4/5 — DETAIL FLAG

3738 REGISTERED ARCHITECT
RUSSELL C. PAGE
STATE OF WASHINGTON

OLSOM'S FOODS TEST KITCHEN
EDMONDS, WASHINGTON

REVISIONS: 10/27/88: EXHAUST SYSTEM; DOUGH ROLLER TABLE; S/S WALL FLASHING; EQUIPMENT.
12/7/88 ADDED DISHWASHER TO ELEV.
12/19/88 - CHANGED FLOOR PLAN LAYOUT
12/21/88 - ADDED BROASTER

RESTAURANT SPACE DESIGN, INC.
15935 N.E. 8th Street Suite 202
Bellevue, WA 98008
(206) 643-6006

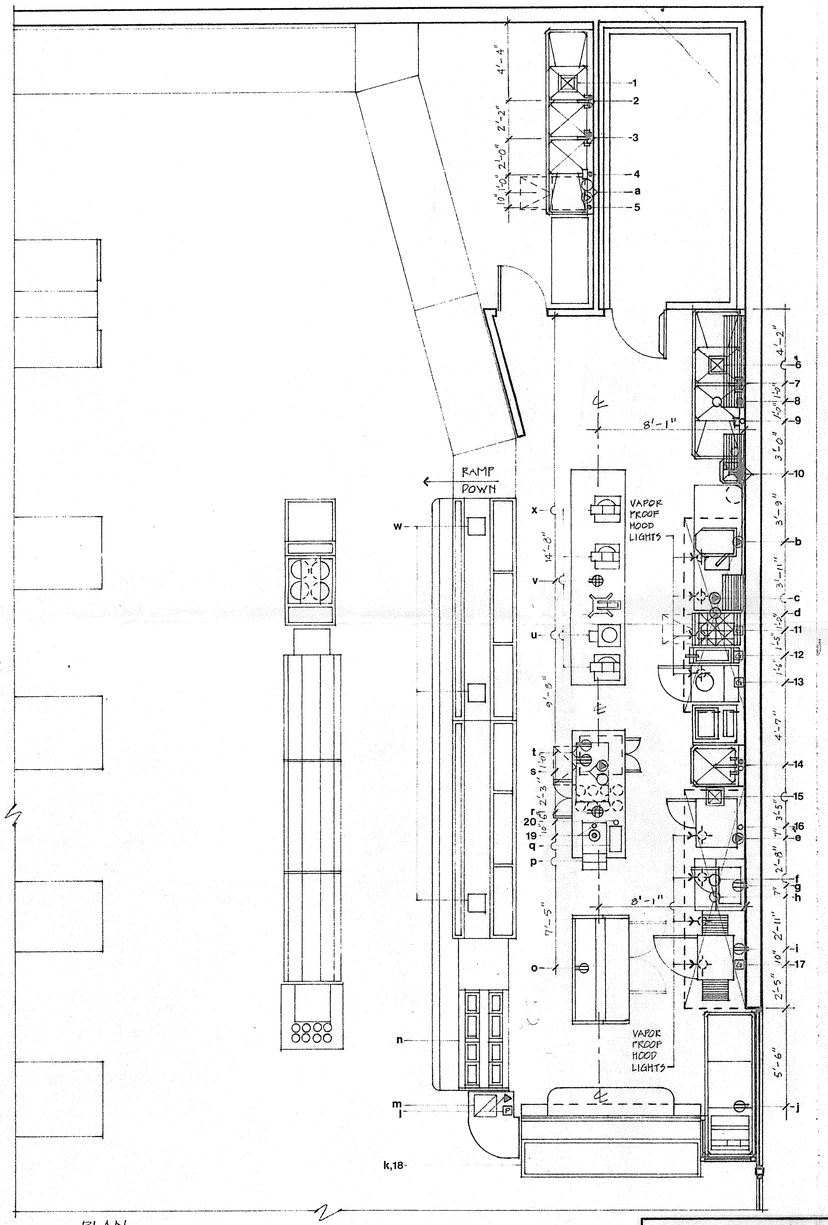
FLOOR/EQUIPMENT PLAN, DETAILS, ELEVATION AND NOTES

1

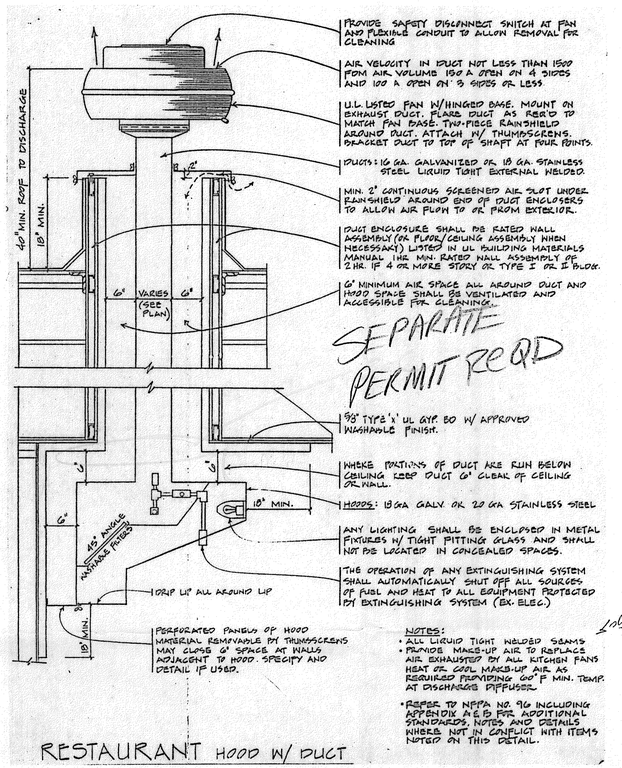
DRAWN LML	SCALE As NOTED
JOB № 303	
DATE 10/21/88	

RECEIVED
JAN 16 1989
RSSWB
PERMIT COUNTER

KESTREL BLUEPRINT INC/116046

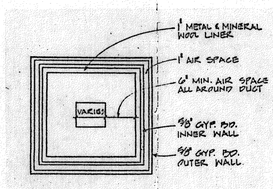


PLAN
SCALE: 1/4" = 1'-0"



NOTES:
- ALL LIQUID TIGHT WELDED SEAMS
- PROVIDE MAKE-UP AIR TO REPLACE AIR EXHAUSTED BY ALL KITCHEN FANS HEAT OR COOL MAKE-UP AIR AS REQUIRED PROVIDING 60° F MIN. TEMP. AT DISCHARGE DIFFUSER.
- REFER TO NFPA NO. 96 INCLUDING APPENDIX A & B FOR ADDITIONAL STANDARDS, NOTES AND DETAILS WHERE NOT IN CONFLICT WITH ITEMS NOTED ON THIS DETAIL.

RESTAURANT HOOD W/ DUCT



SHAFT DETAIL
SCALE 1" = 1'-0"

ELECTRICAL GENERAL NOTES

All outlets shown are for rough-in. Refer to equipment brochures for information on final connection.

All outlets are for rough-in. Verify final connection information with Restaurant Space Design. Contractor is responsible for all final connections.

All rough-ins to be concealed in walls except those noted as "stub-up". Rough-in height required for all outlets.

Reuse existing electrical where possible. Verify location with Restaurant Space Design.

Outlets shown indicate equipment requirements. Contractor to work out the most practical circuits, switches and controls.

Height of outlets shown are to the center of the J-box except those noted "stub-up". Height is from finished floor.

Outlets shown are for equipment and service. Additional utility outlets may be required. Verify with Owner and see electrical drawings. Mount all outlets horizontally in fixtures.

Electrical Contractor to verify requirements of all Owner supplied equipment.

Electrical Contractor is responsible for wiring final connections on all equipment and fixtures called out as W/D (wire direct). Verify with equipment specification book and Restaurant Space Design.

Electrical Contractor to provide rough-in on roof for remote compressors and exhaust fans. Verify with Restaurant Space Design and Owner.

Electrical Contractor to run wiring from electric equipment under exhaust hoods to shut trip breaker in electrical panel. Wire trip to fire control system. Verify with Restaurant Space Design.

Electrical Contractor to verify telephone requirements with Owner.

Verify connections and locations of vapor proof lights in exhaust hood. Lights require separate switching as noted.

Electrical Contractor to provide control wiring to blower coils from remote compressors as required. Verify with Mechanical Contractor and Restaurant Space Design.

Electrical Contractor shall provide and install all electrical contactors to automatically shut down cooking equipment upon fire suppression system activation as required by applicable codes and ordinances.

HVAC and make-up air requirements to be provided by G. C.

Contractor is responsible for all final connections.

Cover plates on painted surfaces to match existing.

DCO Indicates duplex convenience outlet

C/P Indicates cord and plug connection

W/D Indicates wire direct connection

ELECTRICAL ROUGH-IN SCHEDULE

a. 120V/208-240V (3W), 60 Hz, 1 phase, 7.2kW, W/D, up 1'-0", dishwasher.
b. 208V, 60Hz, 3 phase, 5.7kW, 16 amps, W/D, up 2'-0".
c. 208V, 60Hz, 3 phase, exhaust system fan, located on roof, Electrical Contractor to verify requirements with Restaurant Space Design.
d. Exhaust fan, as per manufacturer's specification.
e. 208V, 60Hz, 3 phase, 18.6 kW total (9.3 kW per cavity), 26 amps, W/D, two (2) required, up 2'-0" and 4'-0", double stack combi-steamer/oven.
f. 120V, 60Hz, 1 phase, exhaust system fan, located on roof, Electrical Contractor to verify requirements with Restaurant Space Design.
g. 120V, 60Hz, 1 phase, 700W, C/P, up 5'-6", microwave oven.
h. Exhaust fan, as per manufacturer's specification.
i. 120V, 60Hz, 1 phase, 7 amps, C/P, up 3'-0", pizza oven.
j. 115V, 60Hz, 1 phase, 3/4 h.p., 10.8 amps, C/P, stub up 9", Electrical Contractor to pull additional 5'-0" wire at rough-in in flex conduit and install J-Box/DCO in fixture (item #C-1), pizza dough roller.
k. Pizza display/prep case, provided by Owner, Electrical Contractor to verify requirements with Owner.
l. Existing telephone and paging telephone, Electrial Contractor to verify with Owner relocation in fixture as to be modified.
m. Existing cash register, Electrial Contractor to verify location with Owner.
n. Existing display holding oven, Electrical Contractor to verify location with Owner.
o. 120V, 60Hz, 1 phase, C/P, stub up 9", Electrical Contractor to pull additional 5'-0" wire at rough-in in flex conduit and install J-Box/DCO in fixture.
p. 115V, 1 phase, up 1'-0", relocated existing drink dispenser, C/P, Electrical Contractor to verify requirements with Owner.
q. Relocated existing coffee brewer, Electrical Contractor to verify requirements with Owner.
r. 115V quadruplex convenience outlet, stub up 9", Electrical Contractor to pull additional 5'-0" wire at rough-in in flex conduit and install J-Box/quadruplex convenience tombstone pedestal outlet mounted on top of work table - match existing.
s. 110-120V,60Hz, 1 phase, motor, 220V, 60Hz, 3 phase, 6kW, heater elements (four (4) @ 1500W each), W.D., relocated existing rotisserie, stub up 9", Electrical Contractor to verify requirements with Owner.
t. 120,240/208V, 60Hz, 1 phase, 3kW, C/P, relocated existing holding/cooking oven, stub up 9", Electrical Contractor to pull additional 5'-0" wire at rough-in in flex conduit and install J-Box/DCO in fixture and verify requirements with Owner.
u. 120V, 60Hz, 1 phase, C/P, existing food processor, to be plugged into outlet "v".
v. 115V quadruplex convenience outlet, stub up 9", Electrical Contractor to pull additional 5'-0" wire at rough-in in flex conduit and install J-Box/quadruplex convenience tombstone pedestal outlet mounted on top of work table - match existing.
w. Existing scales, Electrical Contractor to verify location with Owner.
x. Existing slicers, Electrical Contractor to verify location with Owner.

MECHANICAL GENERAL NOTES

All locations shown are rough-in. Refer to equipment brochures for information on final connection.

All rough-ins to be concealed in walls except where noted as "stub-up" in floor.

General Contractor to verify location of gas main line and gas shut-off for cooking line. Verify connection and shut off valves required by fire protection system. Fire protection system coordinated by Restaurant Space Design.

General Contractor to provide access to gas line on the cooking line for installation of fire control shut off valve. Shut off valve provided by fire protection company installed by Mechanical Contractor. Verify with Restaurant Space Design.

See mechanical and electrical plans for further information on exhaust and make-up air equipment, and additional floor drain requirements.

Mechanical Contractor may provide additional floor drains as required. Verify with Owner.

General Contractor to verify additional requirements with Owner.

All drain lines to floor sinks must extend a minimum of 2" into floor sink.

Mechanical Contractor to provide and install flexible quick disconnects for all gas fired equipment. Equipment with casters to have restraining device provided by Mechanical Contractor.

New floor drains to have slight recess in floor.

Mechanical Contractor to verify additional requirements with Owner.

General Contractor is responsible for final hook-up and flexible connections to appliances as required.

Refer to mechanical drawings for plumbing and mechanical systems. Coordinate with Restaurant Space Design's drawings and schedules.

HVAC and make-up air requirements provided by General Contractor.

All H.V.A.C. work shall be done on a design-build basis. It is the H.V.A.C. Contractor's responsibility to design a system that meets all requirements and codes, submit drawings, pay for and obtain permit and perform work in a manner that meets or exceeds the recognized workmanship standards for the industry.

H/C Indicates hot and cold water

HW Indicates hot water

CW Indicates cold water

N.G. Indicates Natural Gas

MECHANICAL ROUGH-IN SCHEDULE

1. Existing floor sink, to remain.
2. 1/2" H/C, up 1'-0", 3-compartment sink, drain to floor sink #1.
3. 1/2" H/C, up 1'-0", 3-compartment sink, drain to floor sink #1.
4. 1/2" H.W., up 1'-0", pre-rinse.
5. 3/8" H.W., up 1'-0", dishwasher, Mechanical Contractor to provide flowing water pressure of 20 PSIG and provide 1 1/2" dia. rigid drain line to floor sink #1.
6. 12" x 12" porcelain floor sink, 2 compartment sink.
7. 1/2" H/C, up 1'-0", 2-compartment vegetable prep sink, drain left tub into floor sink #6.
8. Direct drain, up 1'-0", disposer.
9. 1/2" C.W., up 1'-0", pre-rinse.
10. 1/2" H/C, up 1'-0", direct drain, up 1'-0", hand sink.
11. 3/4" N.G., up 2'-0", 100,000 BTU, range/oven.
12. 1/2" N.G., up 1'-0", 55,000 BTU, fryer.
13. Existing pressure fryer, relocated, Mechanical Contractor to verify requirements.
14. 1/2" H/C, up 1'-0", single compartment sink, drain to floor sink #15.
15. Existing floor sink, to remain.
16. Two (2) 3/4" C.W., up 2'-0" and up 3'-0", R hose connection, combi-steamer/oven, Mechanical Contractor to provide 1 1/2" dia. rigid drain line to floor sink #15.
17. 3/4" N.G., up 2'-0", pizza oven.
18. Pizza display/prep case, provided by Owner, Mechanical Contractor to verify requirements with Owner.
19. Air Gap Bell Waste drain, stub up 1'-0", relocated existing soft drink dispenser, Mechanical Contractor to verify requirements with Owner, including drain, water and connection lines to syrup tanks.
20. C.W. supply, relocated existing coffee brewer, Mechanical Contractor to verify requirements with Owner.

PLUMBING SYMBOLS

- COLD WATER
- HOT WATER
- DIRECT WASTE
- OPEN WASTE
- 6" FLOOR DRAIN
- 12 x 12 PORCELAIN FLOOR DRAIN
- 6" OR 8" PVC CHASE
- NATURAL GAS
- REFRIGERATION LINES
- DRYER VENT

ELECTRICAL SYMBOLS

- 115V, 1 ϕ QUADRUPLEX OUTLET
- 115V, 1 ϕ DUPLEX CONVENIENCE OUTLET C/P
- 115V, 1 ϕ WIRE DIRECT
- 115V, 1 ϕ JUNCTION BOX
- 208/240, 1 ϕ WIRE DIRECT
- 208/240, 1 ϕ CORD & PLUG
- 208/240, 1 ϕ JUNCTION BOX
- 208/240, 3 ϕ WIRE DIRECT
- 208/240, 3 ϕ CORD & PLUG
- 208/240, 3 ϕ JUNCTION BOX
- PRE-CHECK SYSTEM
- TELEPHONE
- T.V. CABLE RECEPTACLE
- PAGING SYSTEM
- EXHAUST FAN
- SUPPLY AIR FAN

OLSOM'S FOODS TEST KITCHEN
EDMONDS, WASHINGTON

REVISIONS:

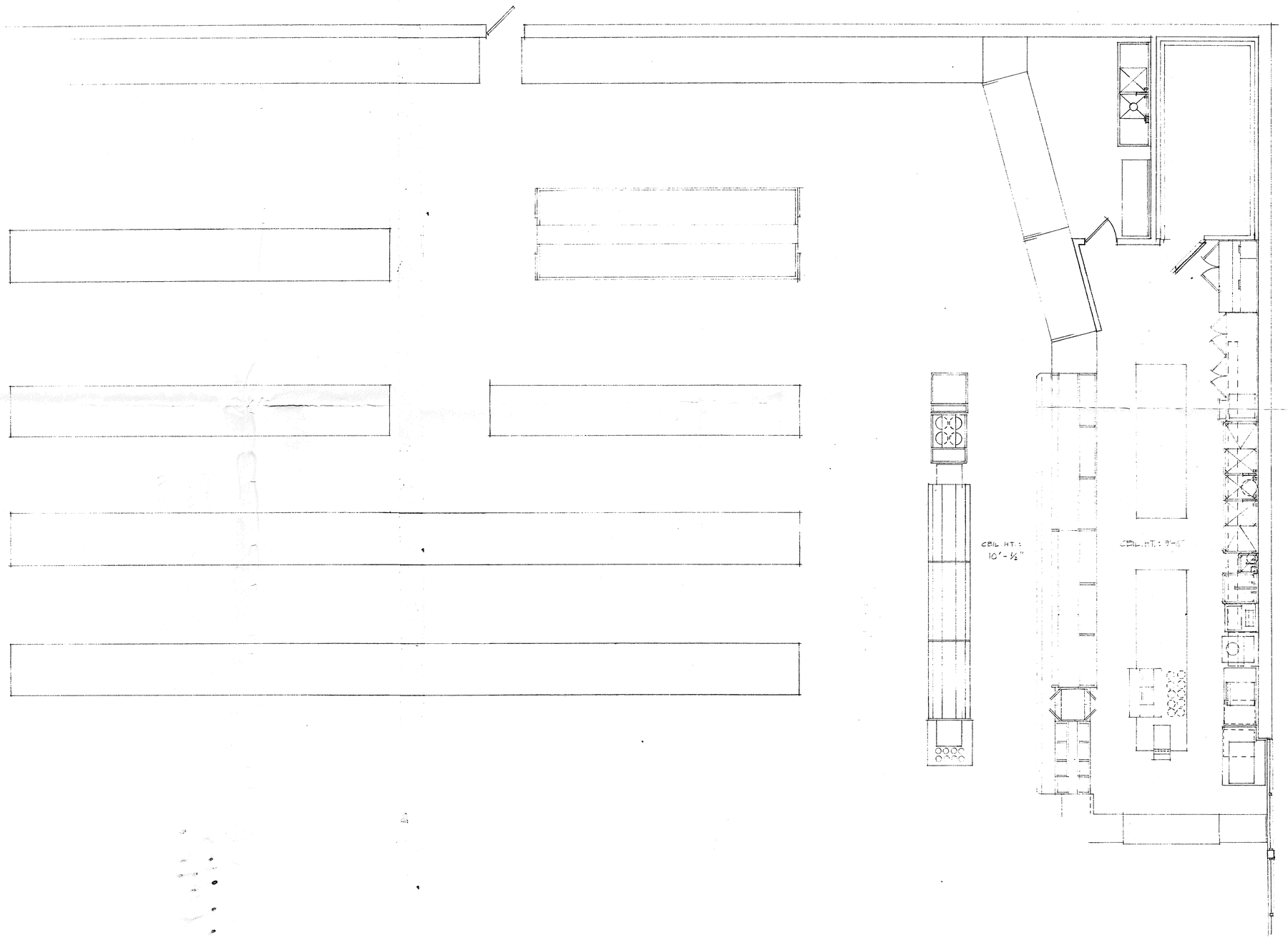
RESTAURANT SPACE DESIGN, INC.
15935 N.E. 8th Street Suite 202
Bellevue, WA 98008
(206) 643-6006

MECHANICAL AND ELECTRICAL ROUGH-IN PLAN AND NOTES

2

DRAWN LML	SCALE AS NOTED
JOB NO 303	
DATE 10/21/88	

STREL BLUEPRINT INC./116046



SHEET 3

RESTAURANT SPACE DESIGN, INC.

15935 N.E. 8TH Street
Suite 202
Bellevue, WA 98008
(206) 643-6006

sheet 3	job no. 303	scale 1/4" = 1'-0"	
	date 10/10/86	drawn by LML	
project name	OLSON'S, EDMONDS		
client	OLSON'S FOODS, INC.		
sheet title	EXISTING PLAN		
revisions			

JILL
745-1266

International Conference of Building Officials

REGIONAL OFFICE: 2122-112TH AVENUE, N.E., SUITE B-300 • BELLEVUE, WASHINGTON 98004 • (206) 451-9541

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LAS VEGAS, NEVADA

PRESIDENT
JAMES E. BIHR, P.E.

BUILDING
NOV 21 1988

November 18, 1988

OFFICES OF
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REGIONAL MANAGER
JUAN C. INCHAUSTE, P.E.
REGIONAL ENGINEER
FRANK S. NATSUHARA, P.E., S.E.
REGIONAL ENGINEER
CHARLES J. WILLIAMS, P.E.
REGIONAL ENGINEER

Plan Check: 3178
Project: Restaurant Remodel for
Olsons Test Kitchen
Address: 22828 100th Ave W
Code Information: A3 Occupancy;
Type V-Nonstructural
1988 Uniform Mechanical Code

Harold Reeves
Building Official
250 5th Av N
Edmonds, WA 98020

Dear Mr. Reeves:

I have checked these plans for compliance with the Mechanical-Code requirements of the UMC and any applicable UBC or WA State energy requirements. Most of the following comments should result in changes to the plans.

1. There are two interior elevations 1/1 only one of which is shown. The second one should show the dishwasher which requires a type 2 hood over it, Section 2003(a). The wash sinks may also require a hood if large amounts of steam are generated.

2. The hoods appear to be close to the rear of the building. The exhaust fan and duct should be shown 10' away from property lines or adjacent buildings, Section 2002(i).

3. The shaft shown on sheet 2 should be referenced to a listed assembly so that we can ensure that the framing shown actually complies as a one hour enclosure, Section 2002(d) UMC and Section 4302(a) UBC.

4. There should be a seal around the duct in line with the begining of the ceiling penetration, Section 2002(d)

5. The hood should also be flashed with 0.030" steel between the ceiling and hood, Section 2003(d).

CC: Restaurant Space Design

Main Office: 5360 South Workman Mill Road • Whittier, California 90601 • (213) 699-0541

6. You should approve the filters and their construction (which should be listed), Section 2003(e).

7. The source of the make up air for the system should be shown. It should be justified to equal the amount of air exhausted, Section 2003(i,k). Note that a performance test is required.

8. The five extinguisher system should be a listed system which you should approve, Section 2004(b).

We will be charging you 3 hours of professional time for this project. If you wish me to do the recheck, please have the designer indicate on which sheet or detail the change is made. Thank you for the opportunity to have been of service.

Very truly yours,

FOR

Jerry J. Barbera, P.E.
Regional Manager
mji

RESTAURANT
SPACE
DESIGN, INC.

RECEIVED
JAN 16 RECD
PERMIT COUNTER

January 16, 1989

Hal Reeves
City of Edmonds
250 5th Avenue N.
Edmonds, WA 98020

22828 100th Ave W

Re: Olson's Food Test Kitchen Plan Check #3178

Dear Mr. Reeves,

This letter is in response to the November 18, 1988 letter from I.C.B.O. on the above noted project. Listed below is the response to each item of your letter.

1. Elevation 1/1 is shown long enough and does include the dishwasher area. This dishwasher is a Hobart under counter unit and does not require a type 2 hood. It is a small unit, we have verified this with the Hobart representative. Large amounts of steam will not be generated from the wash sinks, thus a type 2 hood will not be required.

2. The hoods are actually towards the front of the building where the parking lot is located. The exhaust fan and duct is well over the required 10'-0" minimum away from any property lines.

3. The duct shaft shown is to be of 1 hour construction. It is made up of 2 x 4 metal studs with 5/8" type 'X' gyp board both sides.

4. The sheet metal contractor will provide a seal around the duct in line with the beginning of the ceiling penetration.

5. The hood will be flashed with 0.30" steel between the ceiling and hood.

6. Baffle type filters which are listed and approved will be used in these hoods.

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7. The mechanical contractor will provide the necessary make-up air to replenish air that will be exhausted out of the space. This make-up air is to meet all local code requirements.

8. The fire extinguisher system is going to be done by Fire Chief, type Ansul R102 liquid system. This will include all permits valves, installation and system check-out.

If you have any further questions, please feel free to contact me. Thank you for your cooperation.

Sincerely,

Russell C. Page

Russell C. Page
RESTAURANT SPACE DESIGN, INC.

RCP/ps