

equipment/appliance schedule									
mark	quantity	description	manufacturer	model #	size (W x D x H)	btu/h	amps	ordered by	notes
01	1	walk-in cooler	TBD	TBD	96" x 96"				
02	1	prep sink	advance tabco	DI-1-2012	21" x 23" x 8"				
03	1	hand sink	advance tabco	7-PS-18	21.25" x 17.25" x 42"				
04	1	3 compartment sink	TBD	TBD	TBD				
05	1	dirty dish table	TBD	TBD	TBD				
06	1	dish washer	hobart	advansys	30" x 24.75" x 90"				
07	1	freezer	randell	9404-32F-7	32" x 32.75" x 36"				
08	1	keg cooler	perlick	DDS84	84" x 24.75" x 35"				
09	1	under counter cooler	perlick	BBS60	60" x 24.75" x 34.5"				int. pitcher rinser
10	1	under counter cooler	perlick	DBN40	40" x 24.75" x 34.5"				
11	1	speed rail	perlick	SR-S30	30" x 5.25" x 11"				int. pitcher rinser
12	1	dump sink	perlick	TS(D)12HS	12" x 18" x 36"				
13	1	under counter dish washer	hobart	LX6H	24" x 25.25" x 32"				
14	1	glass rack	perlick	7055A-D	24" x 24" x 30"				
15	1	hand sink	perlick	TS12HSN	12" x 22.25" x 36"				
16	1	ice well	perlick	TS30IC10	30" x 18" x 36"				
17	1	under counter cooler	randell	9404-32D-7	32" x 32.5" x 36"				
18	1	reach-in bottle display cooler	true	TBD	TBD				
19	1	wire shelves	metro	TBD	48" x 14"				
20	1	mop sink	TBD	TBD	TBD				
21	1	s.s. table	TBD	TBD	102" x 29" x 37"				
22	1	charbroiler	vulcan	VCCB36	36" x 27.25" x 13"				
23	1	range	vulcan	36S-6B-N	36" x 34" x 37"				
24	1	fryer	pitco	SG14	15.5" x 34.5" x 34"				
25	1	griddle	vulcan	VCR36T	36" x 20.5"				
26	1	under counter refrigerator	continental	DLUC48-SS	48" x 31.25" x 31.75"				
27	1	freezer	traulsen	G12010	30" x 35" x 83"				
28	1	hot water heater	existing	existing	80 gallon				
29	1	ice bin	hoshizaki	B-3005F	22" x 32.5" x 46"				
30	1	pan rack	new age	1331	20.5" x 26" x 69"				
31	1	metro shelving	metro	TBD	42" x 21"				
32	1	shelving unit	new age	NS933	60" x 18" x 76"				
33	1	shelving unit	new age	1288	80" x 18" x 76"				
34	2	metro shelving	metro	TBD	36" x 18"				
35	1	beer taps	TBD	TBD	TBD				
36	1	drainboard	perlick	TSD12	12" x 18" x 36"				
37	2	p.o.s. system	TBD	TBD	TBD				
38	1	refrigerated base	randell	20072SC-C4	72" x 32.5" x 26"				
39	1	refrigerated prep table	randell	8148N	48" x 33" x 42.9"				

seat count

banquette: 10
bar: 8
dining tables: 12

total: 30 seats

legend

- (e) wall to demolish
- (e) wall to remain
- new wall (refer to assemblies)
- new casework/tabletops
- furniture (furnished by owner, installed by g.c.)
- undercounter equipment
- EXIT
- exit sign

menu

Small Plates
Selection of Cheese (choose from 10 artisanal cheeses from around the world) with accomterments
Charcuterie Plate: Pate, Foie Gras Mousse, Pork & Pistachio Terrine, Mexican and Spanish Chorizo, Pickles, Bread

Large Plates
Cured Salmon, Seasonal Lettuces, Heirloom Radishes, Cheese
Roast 1/2 Chicken, Fingerling Potatoes Cooked in Duck Fat, Collards

Large Plates (contd.)
Stippy Joe, Fries, Cucumber & Onion Salad
Smoked Gouda Melt, Tomato, Caramelized Onions, Gem Lettuce Salad
Fried Chicken Sandwich, Dill Pickle, Miso Mayo, Waffle Cut Fries
Grilled Pork Chop, Oyster Mushrooms, Red-Eye Gravy, Biscuit
Roasted Cauliflower Steak, Salsa Apicius, Caesar Salad
Whole Roasted Fish, Seasonal Vegetable

occupant load calculations:
(areas do not include fixed cabinetry, equipment & restrooms, but do include banquettes, benches, tables & chairs)

KITCHEN
138SF @ 200SF/OCC = 1 OCC.

SCULLERY
51SF @ 200SF/OCC = 1 OCC.

BARTENDER
60SF @ 200SF/OCC = 1 OCC.

WALK-IN COOLER
54SF @ 200SF/OCC = 1 OCC.

total: 40 occupants

BAR SEATING
36SF @ 75F/OCC = 6 OCC.

SEATING AREA
3175F @ 155F/OCC = 22 OCC.

BANQUETTE
13.5 LF @ 2LF/OCC = 7 OCC.

STORAGE
78SF @ 200SF/OCC = 1 OCC.

restaurant operations

anticipated maximum meals per day: 150

hours of operation: 11am-2am, 7 days per week

no hot holding equipment proposed.

door schedule

#	location	door size (w x h)	type	material	glazing	hardware	notes
101	restroom	3'-0" X 7'-0"	swing	ptd. s.c. wood	no		
102	storage	2'-6" X 7'-0"	swing	ptd. s.c. wood	no		

floor plan notes

- public health - believee & king county inspection required upon completion of work prior to opening.
- no changes shall be made without health department approval.
- contractor shall verify and coordinate door rough opening sizes
- the entire building features code-complying fire sprinklers.

finish schedule

floors:
kitchen: black rubber mats over epoxy floor or tile
dining: seal (e) concrete
restroom: seal (e) concrete

walls:
kitchen: tile or FRP
restroom: tin tile w/ painted gwb (satin or semi-gloss) below new paint on (e) and new gwb walls
all else: all else:

ceilings:
restroom: tin tile
kitchen/scullery: open to above
all else: wood stat dropped ceiling

baseboards:
kitchen & restroom: rubber or tile covered base trim
all else: stained wood base trim

construction assemblies

walls:

- new framed walls:
 - finish per schedule
 - 1/2" gypsum wallboard
 - 3/8" steel studs @ 16" o.c.
 - 5/8" gypsum wallboard
 - finish per schedule

building construction type
I-A

i.i. occupancy
A

spaces with one exit
sbc 1015.1

49 occup max for one exit
proposed occupant load = 40 < 49
COMPLIES

exit access travel distance
sbc table 1016.2

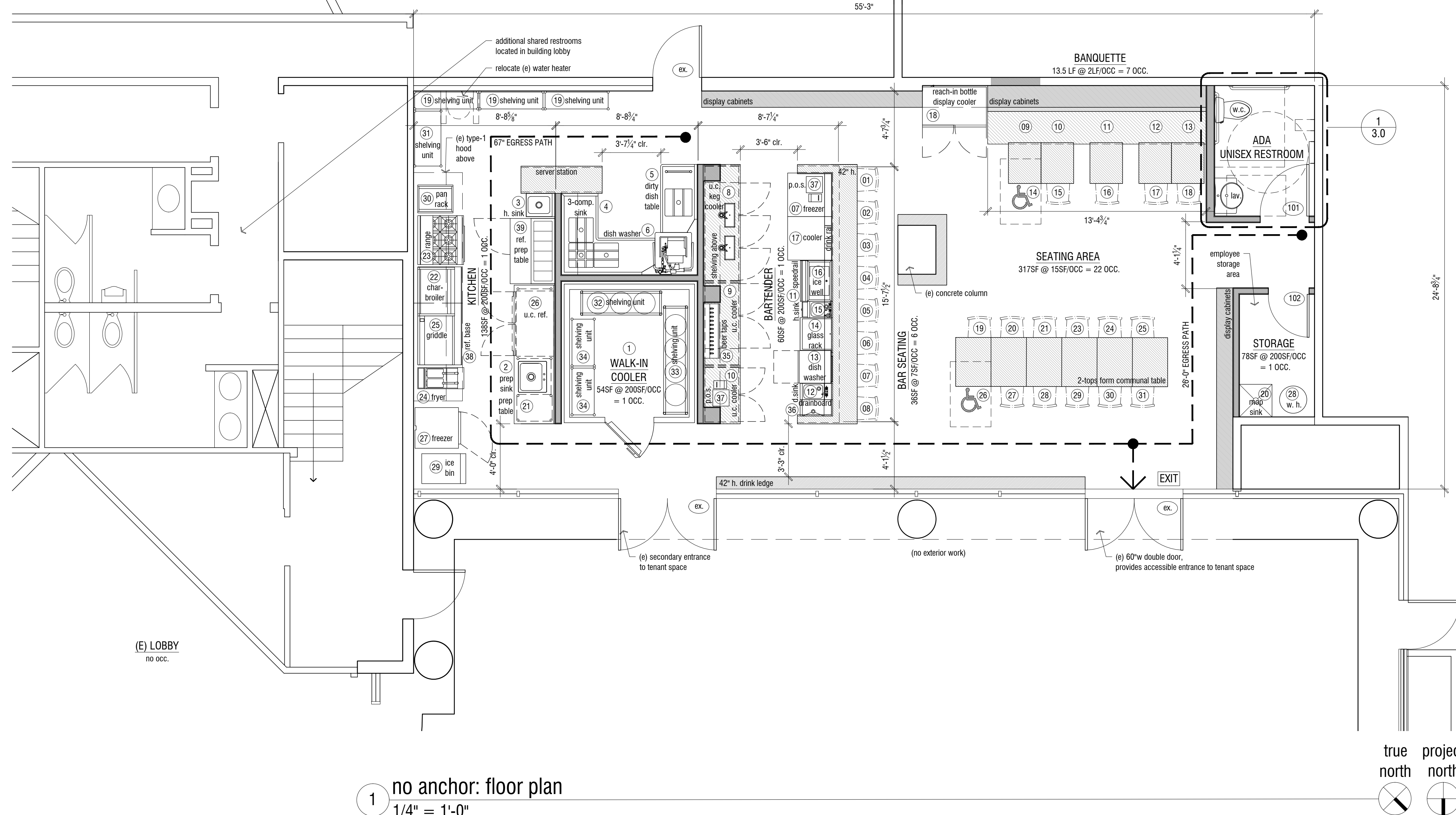
250' (sprinklered)
COMPLIES

common path of travel
sbc table 1014.3

75' (sprinklered)
67' provided < 75'
COMPLIES

means of egress capacity
40 occupants

other components
0.2"/occup = 8" < 32" = 32" req'd
32" provided
COMPLIES



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no anchor

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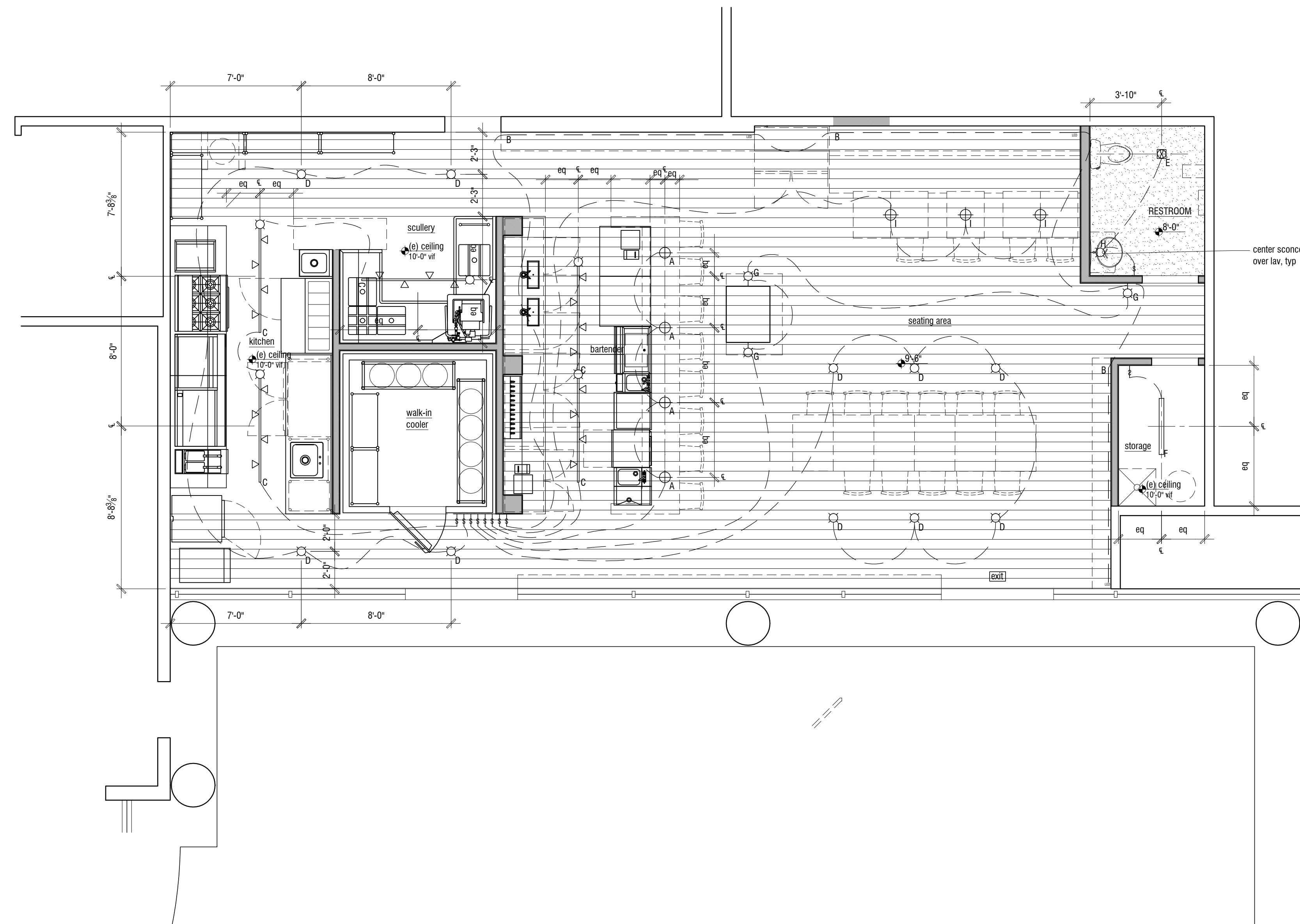
2.0
floor plan & schedules

light fixture schedule								
mark	quantity	description	manufacturer	model #	size (W x D x H)	finish	mounting height	notes
A	4	pendant	TBD	TBD			7'-0"	
B	12	recessed LED tape light	TBD	TBD				
C	4 @ 6'	dimnable track-light track	Juno	trac-master JU-R711		black	TBD	per lighting budget
	per electrician	associated fixtures	Juno	electrician suggest		black	TBD	per lighting budget
D	10	porcelain socket with bare bulb	TBD	TBD		N/A		
E	1	exhaust fan	TBD	electrician suggest	TBD	white	N/A	fan with light
F	1	ceiling mounted slim linear LED striplight	lithonia	ZL1N L48 FST	2-1/8"h x 2-3/16"w x 48"l	manuf standard	N/A	or approved equal & per lighting budget
G	3	wall sconce	TBD					or approved alternate
H	1	accordion arm wall sconce	TBD	TBD				
I	3	small pendant	TBD	TBD			7'-0"	

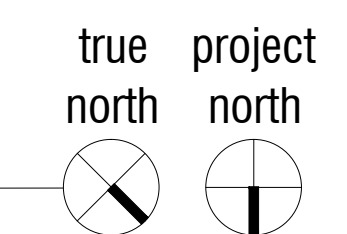
lighting key	
symbol	description
	ceiling pendant light fixture
	surface-mounted wall light fixture
	surface-mounted light track & fixture(s)
	surface mounted fixture
	utility led light
	exhaust fan
	dimmmable switch
	duplex outlet
	thermostat
	backlit exit sign
	recessed LED tape light

rcp finishes key	
symbol	description
	gypsum board, ptd
	open to (e) structure, no ceiling
	dropped wood ceiling

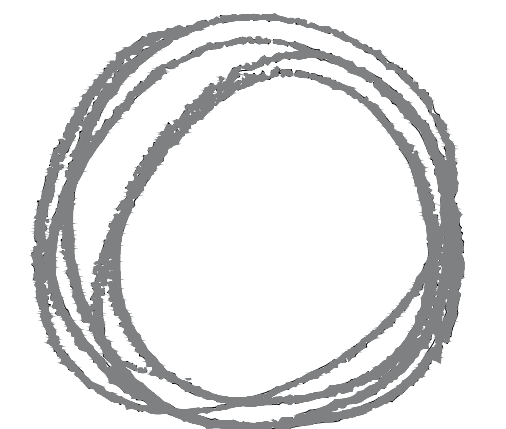
- general lighting & electrical notes**
1. builder shall verify electrical requirements for all equipment & provide electrical service as necessary.
 2. electrician shall obtain all electrical permits and perform lighting load calculations per code.
 3. light fixture layout and selections are pending final light load calculations from electrician. contact Atelier Drome if changes must be made to layout, fixture selections or quantities prior to commencing electrical work.
 4. use of light fixtures other than those specified by Atelier Drome shall be approved by Atelier Drome prior to ordering.
 5. health department requires all lights over food prep areas must be shielded.
 6. Confirm all speaker locations (if any) with owner.
 7. Confirm all mounting heights with architect prior to ordering.
 8. Dimmer switches to be provided throughout for all fixtures.



1 no anchor: reflected ceiling plan
1/4" = 1'-0"



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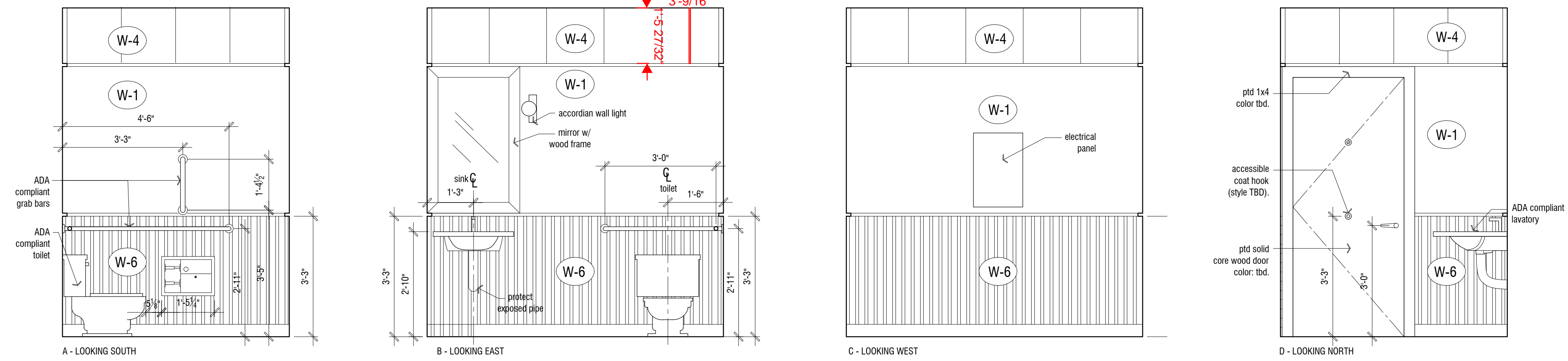
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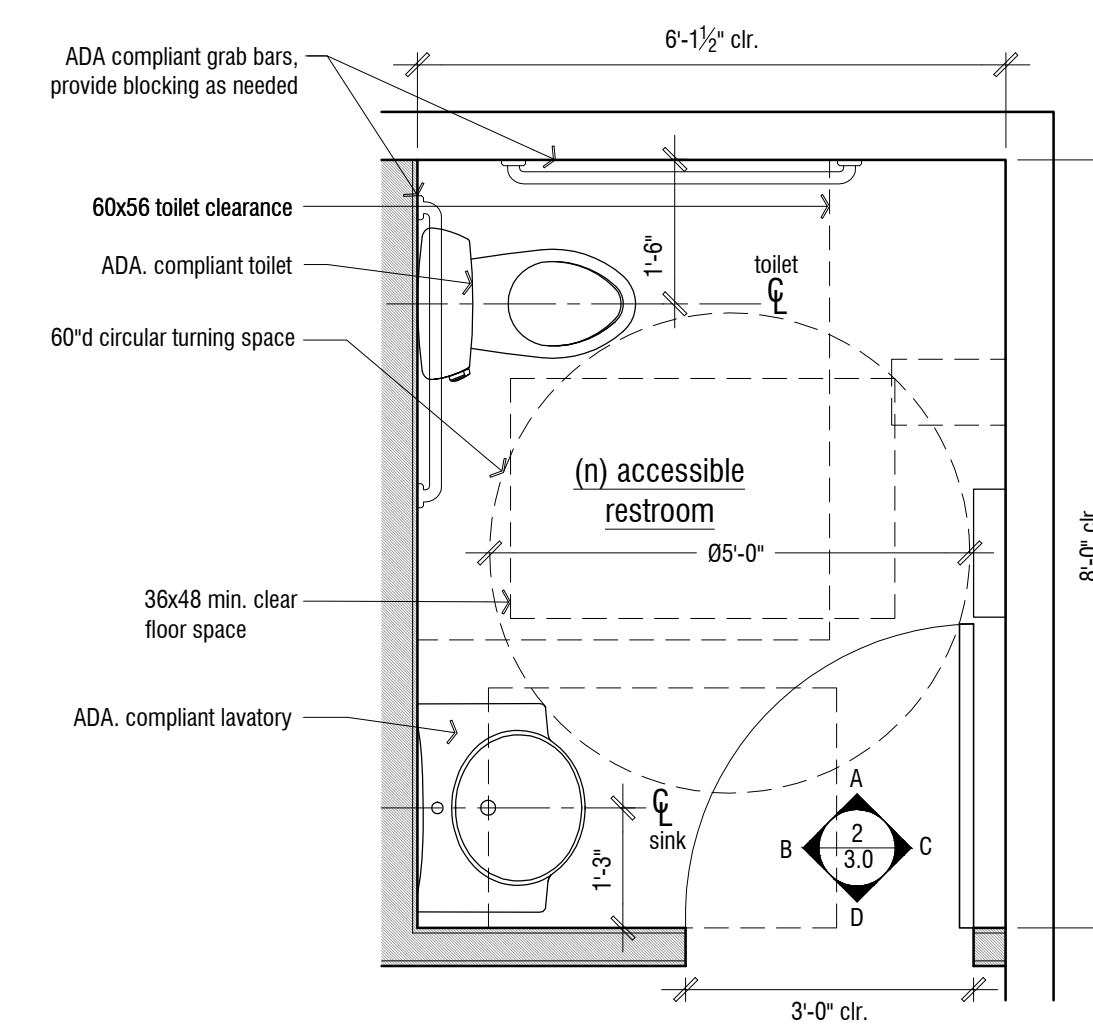
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2.1

reflected ceiling plan

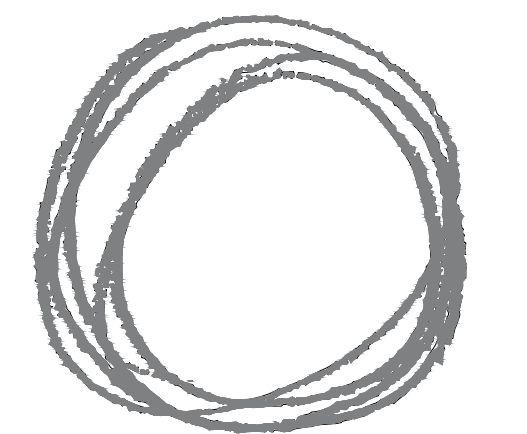


2 restroom elevations
 1/2" = 1'-0"



1 enlarged restroom plan
 1/2" = 1'-0"

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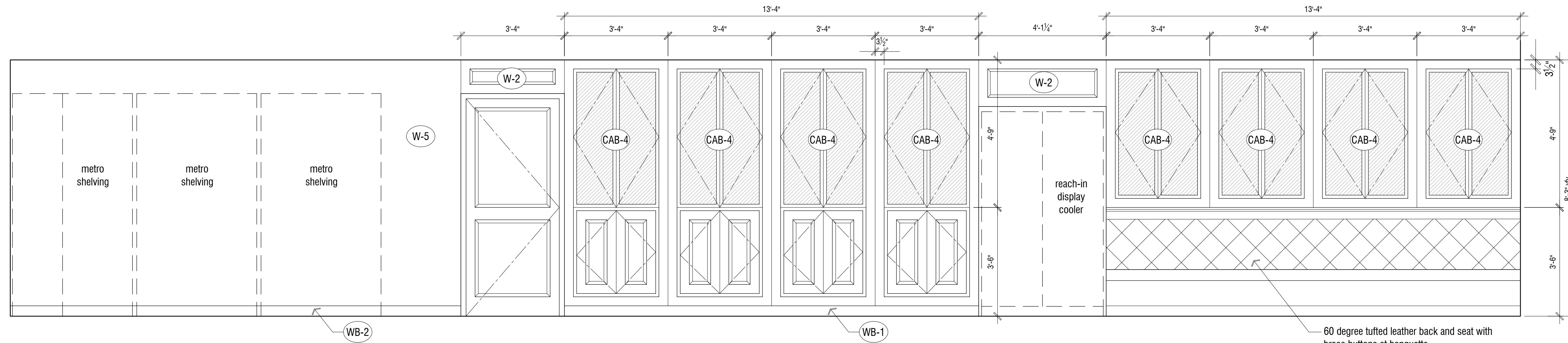
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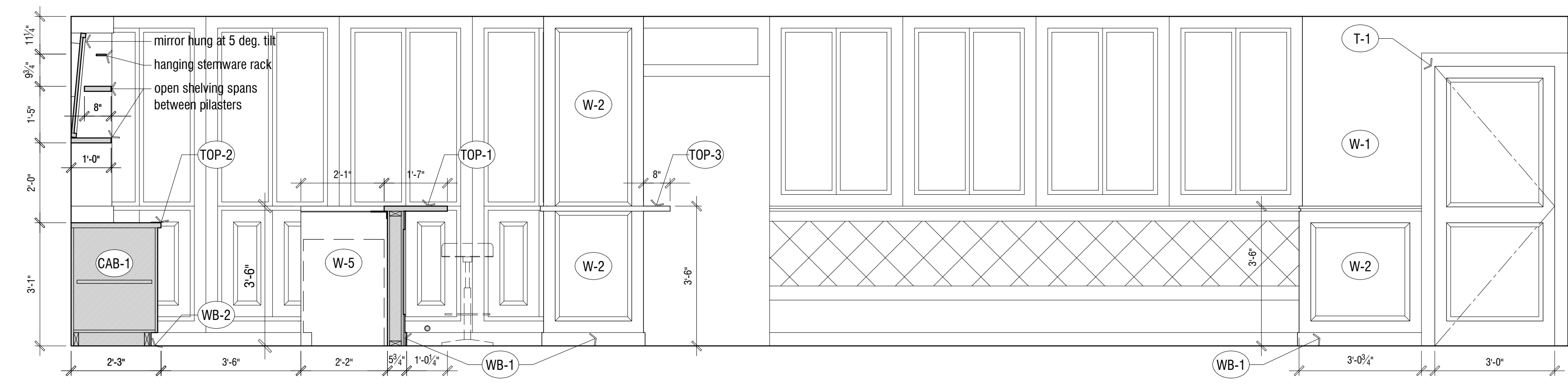
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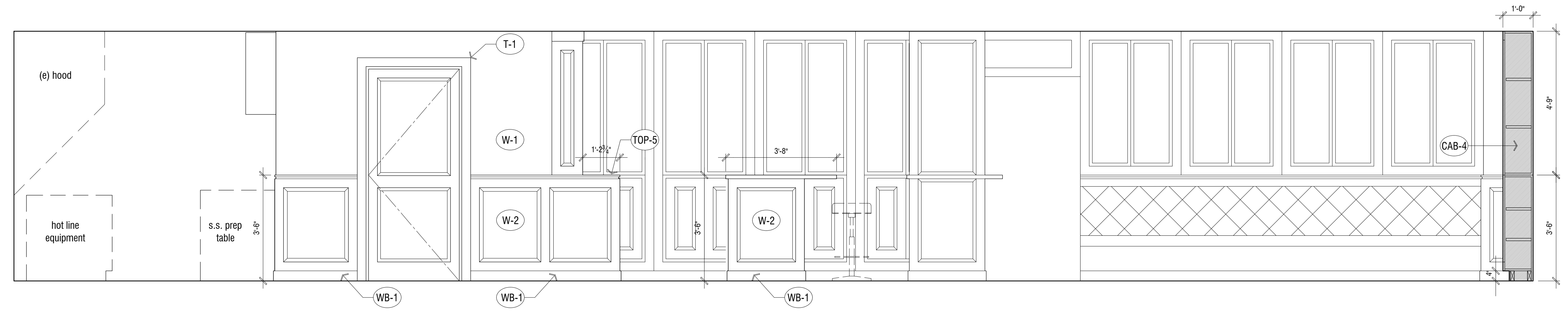
3.0
 restroom elevations



1 display cabinets - west elevation
1/2" = 1'-0"

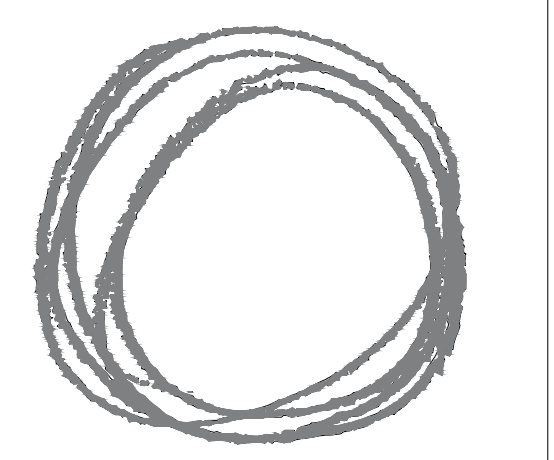


2 bar - west elevation
1/2" = 1'-0"



3 bar - west elevation
1/2" = 1'-0"

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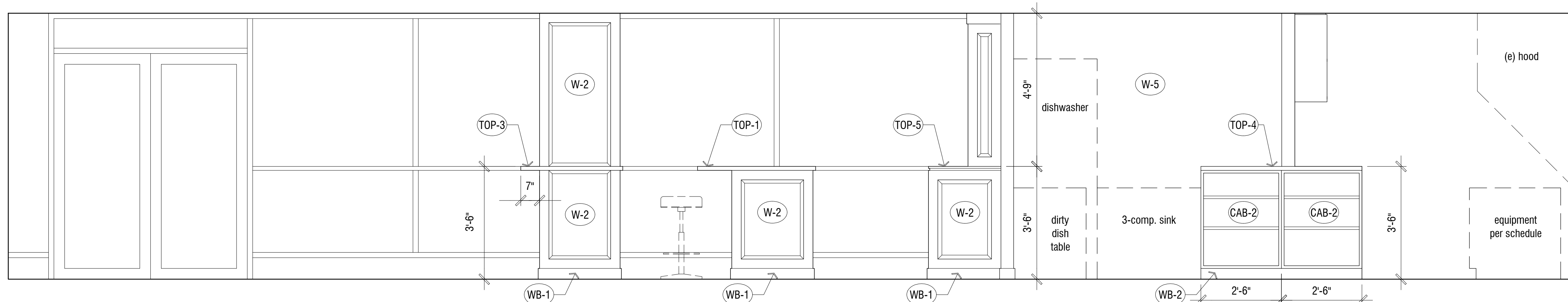
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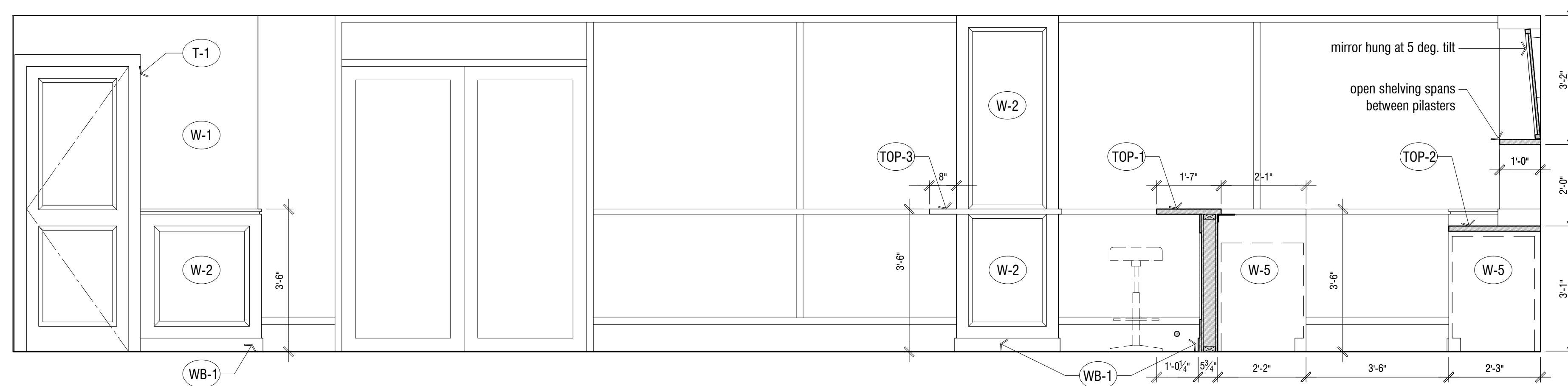
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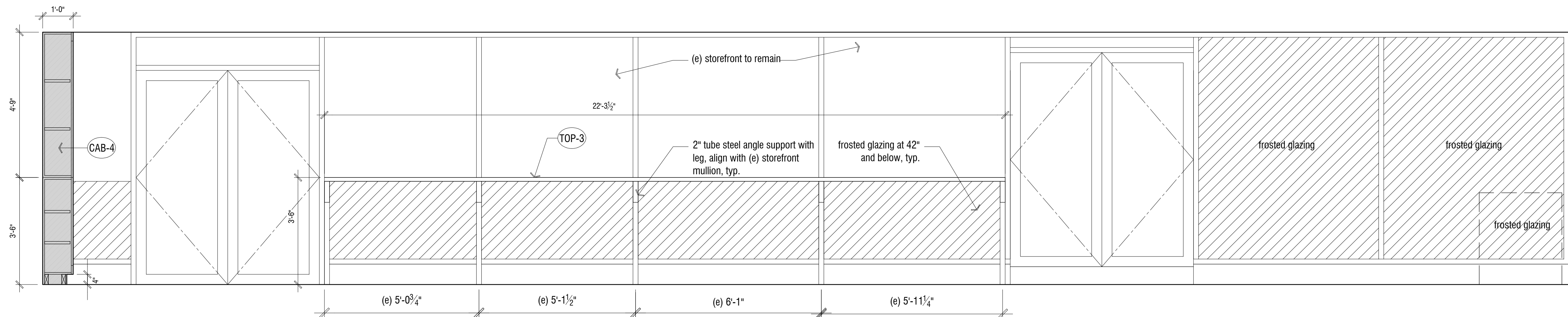
3.1
interior elevations



1 bar - east elevation
1/2" = 1'-0"

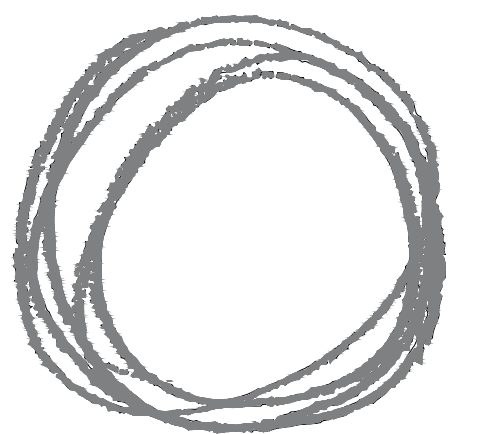


2 bar - east elevation
1/2" = 1'-0"



3 storefront - east elevation
1/2" = 1'-0"

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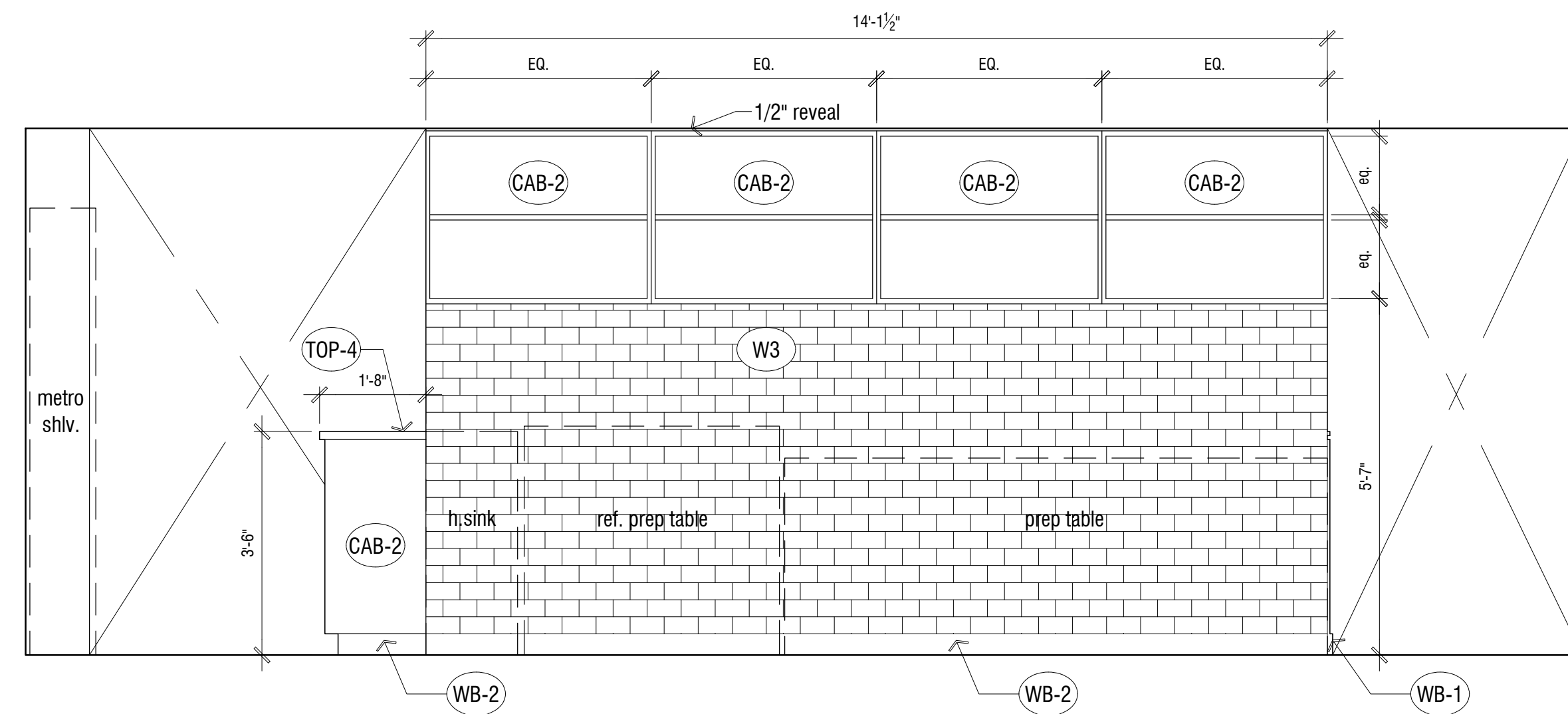
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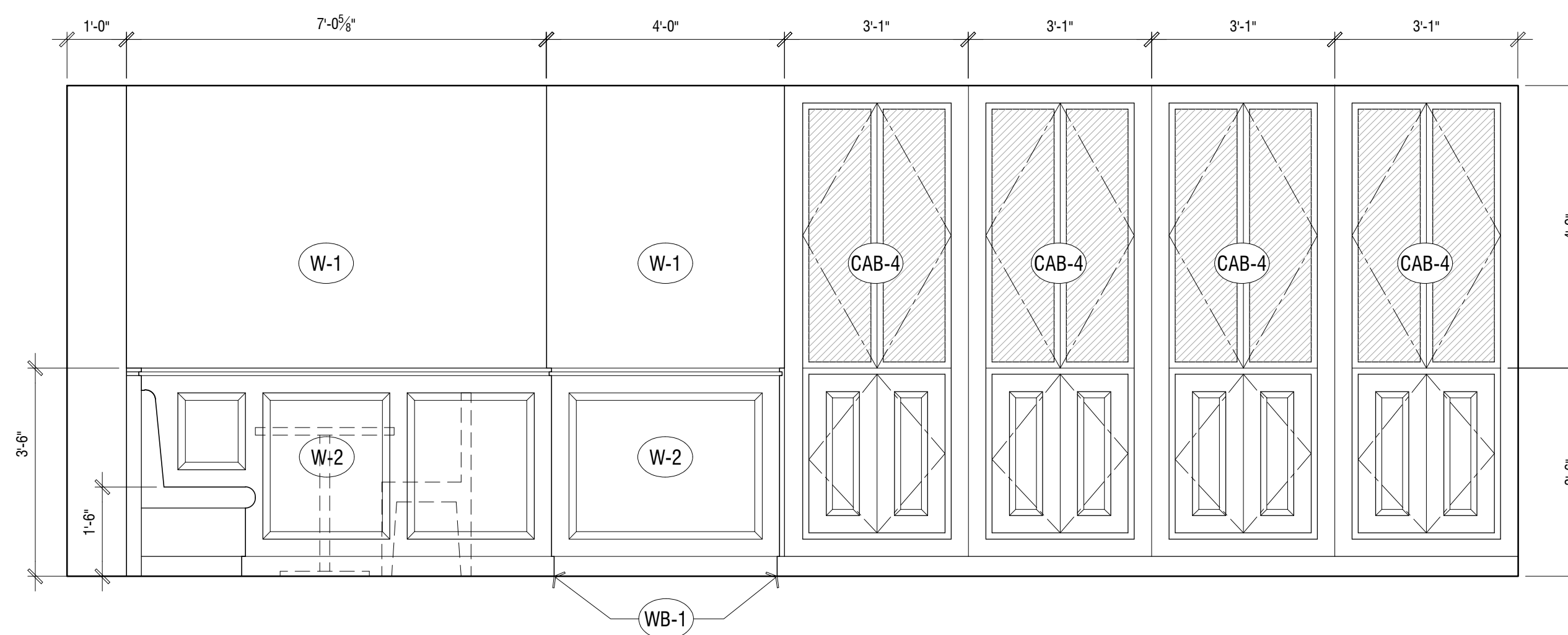
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3.2
interior elevations



1 kitchen - north elevation
1/2" = 1'-0"



1 display cabinets - north elevation
1/2" = 1'-0"

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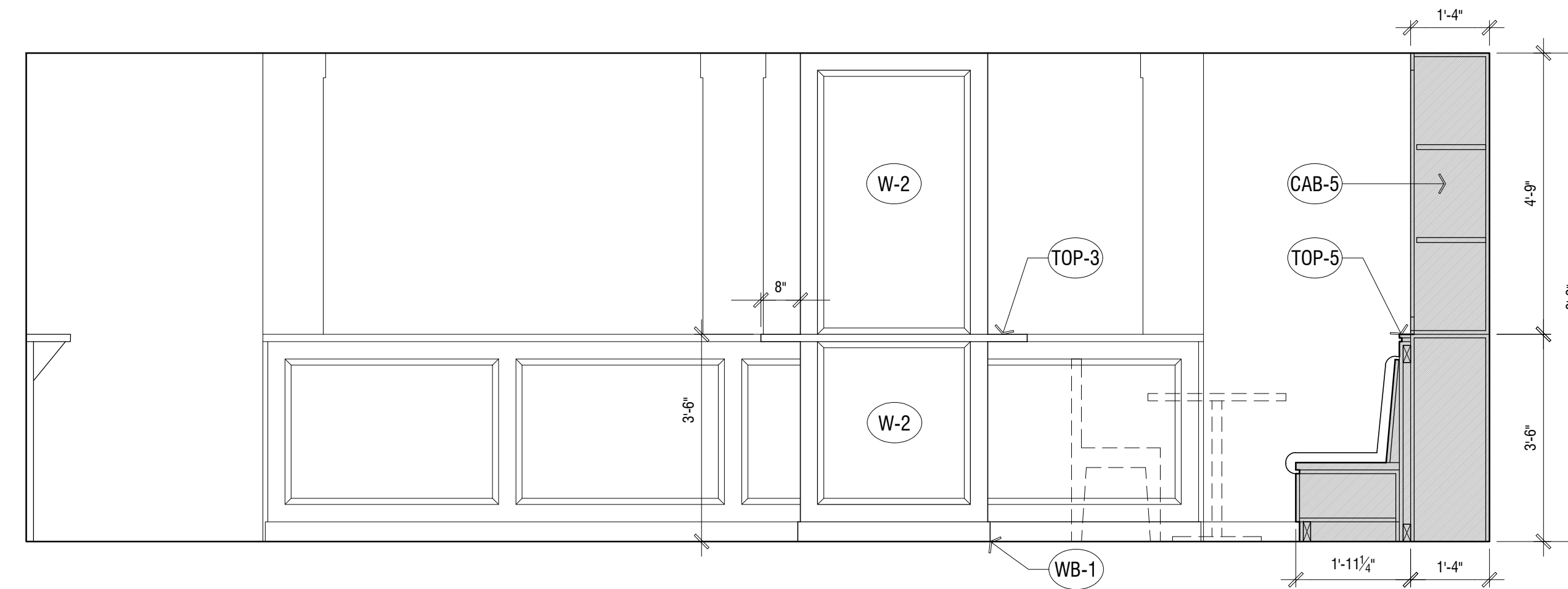
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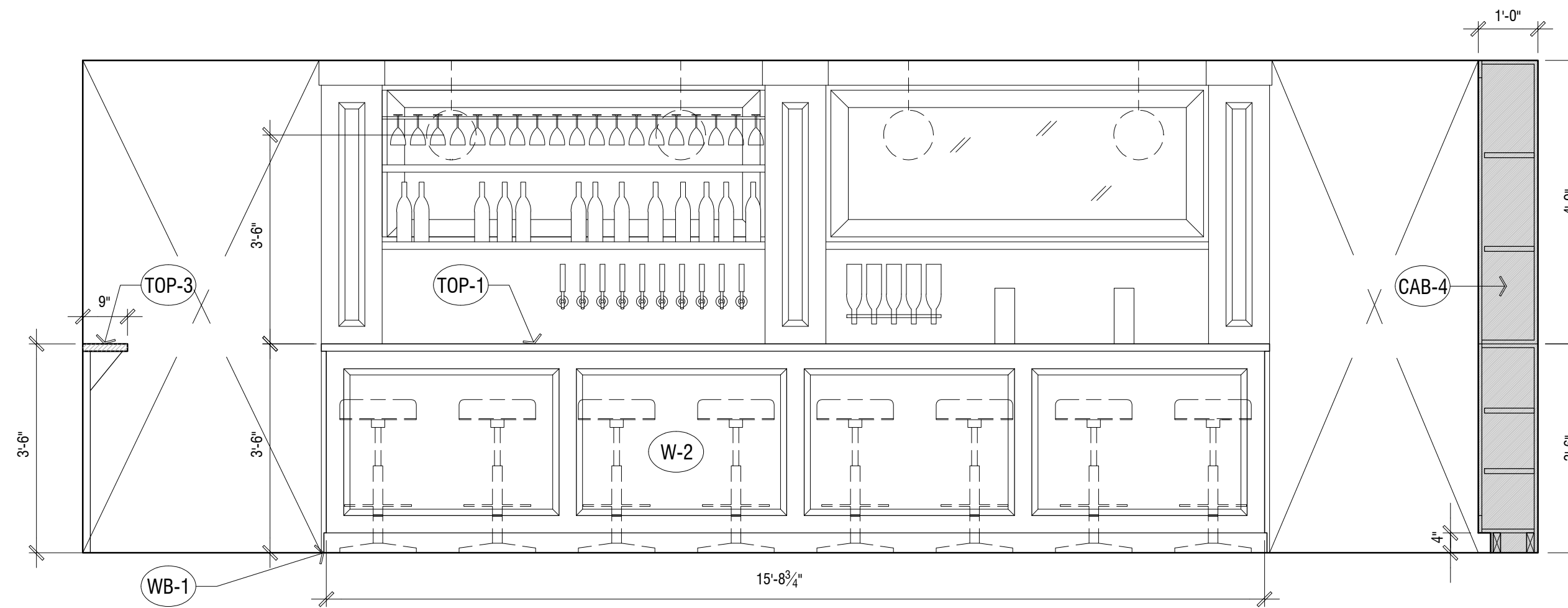
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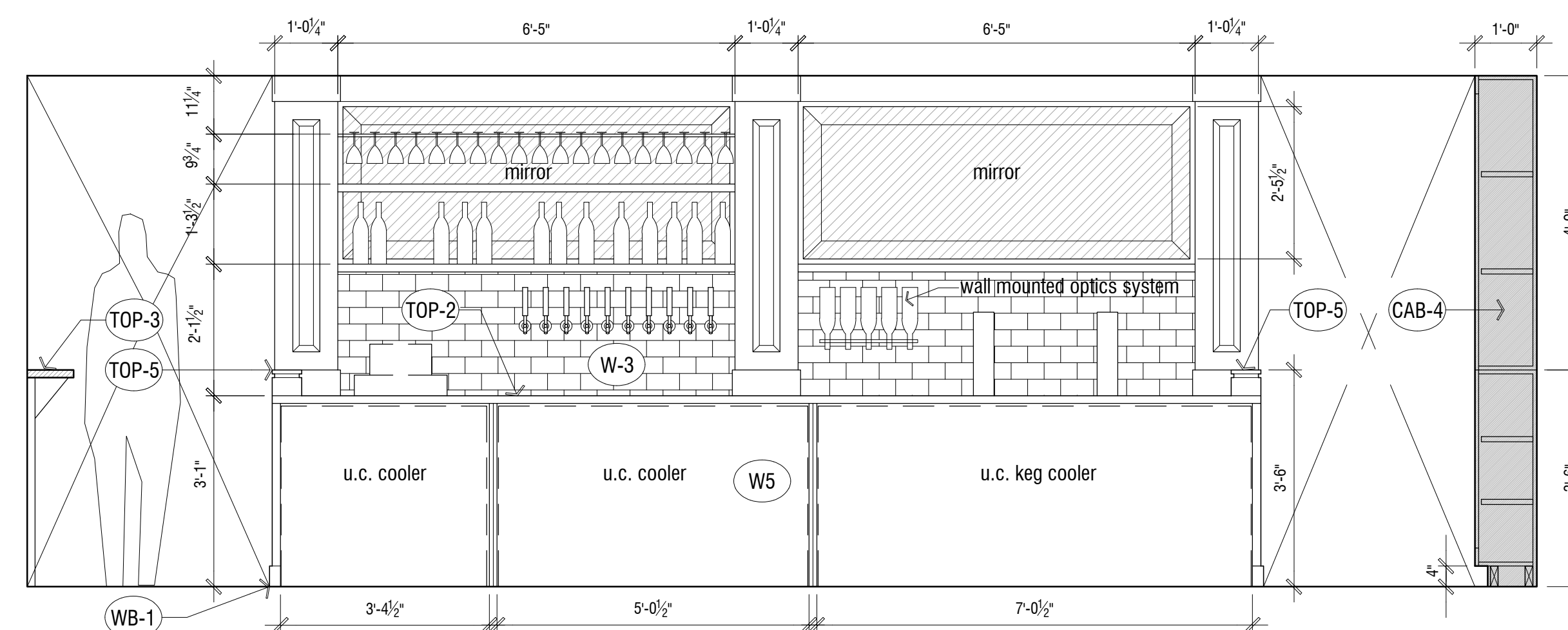
3.3
interior elevations



1 bar - south elevation
1/2" = 1'-0"



2 bar - south elevation
1/2" = 1'-0"



3 bar - south elevation
1/2" = 1'-0"

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no anchor

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3.4
interior elevations