



1. STORAGE
2. OFFICE
3. PREP TABLE
4. WOK
5. WOK
6. DEEP FRYERS
7. STOVE
8. STEAMER
9. OVEN
10. SINK
11. WALK-IN FREEZER
12. WALK-IN COOLER
13. FRIDGE
14. STAND UP FRIDGE
15. FRIDGE
16. 2 DOOR FREEZER
17. STEAM WELL
18. SALAD FRIDGE
19. PACK TABLE
20. TAKE-OUT SUPPLIES

NOTE: FINAL RESTAURANT/EQUIPMENT LAYOUT BY OWNER

WALL TYPES

- ▲ 1/2" G.W.B. BOTH SIDES TO CEILING
3 5/8" MET. STUDS @ 16" O.C.
- ▲ 1/2" G.W.B. BOTH SIDES TO CEILING
3 5/8" MET. STUDS STAGGERED @ 16" O.C.
6" TOP & BOTTOM PLATES
2 1/2" SOUND INSUL.
- ▲ 1/2" G.W.B. BOTH SIDES
3 5/8" MET. STUDS @ 16" O.C.
TO 8' HEIGHT

NOTE: WASHROOM FIXTURES TO CONFORM TO B.C.B.C. SEC. 3.7.4.8

Indicate floor drains/hood-ups

SEE FDN. PLAN FOR COLG. & FTGGS.

COMMERCIAL BUILDING RENOVATION

980 ALDER ST. CAMPBELL RIVER BC

RESTAURANT PLAN

ARRIZAN DESIGN + DRAFTING
COURTENAY BC 338.9823

DATE: MAY 100
SCALE: 1/4" = 1'-0"
DRAWN BY: K. KAPTEIN

DWG. 6 OF 9



*May 31/00
Structural only*