

WALL LEGEND	
[Solid line]	FULL WALL
[Hatched pattern]	HIGH WALL (WOOD STUD PARTITION TO 54" A.F.F.)
[Dotted pattern]	LOW WALL (WOOD STUD PARTITION TO 48" A.F.F.)
[Cross-hatched pattern]	DEMISING WALL (LATICRETE WALL DEMISING WALLS ADJACENT TO BATHROOMS, BARS AND KITCHEN)

- NOTES:
- CONTRACTOR TO HAVE SUB BASE IN PARKING LOT COMPLETE TO ALLOW FOR LARGE TRUCKS TO ACCESS BACK OF BUILDING FOR EQUIPMENT DELIVERIES.
 - CONTRACTOR TO COORDINATE WITH EQUIPMENT SUPPLIERS ON ACCESS OF LARGE EQUIPMENT INTO KITCHEN AREA.
 - BEER UNITS TO BE SUSPENDED FROM BAR JOISTS WITH UNISTRUT AND TREADED ROD. BY BEER SYSTEM INSTALLER

NO.	REVISION	DATE
1	CHANGES PER LANDLORD, MINUS 12 SQ. FT.	8-18-03
2	ADDED ACCESSIBLE SEATING AT DINING BOOTH AND MADE 2003E REVISIONS	9-9-03
3	CHANGED #44'S LOCATION, DELETED #97	9-10-03
4	REMOVED TABLES FROM PATIO AREA	10-1-03
5	ADDED TABLES TO PATIO AREA	9-12-04
6	CHANGED SEATING IN PATIO AREA	7-13-04

RESTAURANT	
TABLE TOPS (DINING) :	47
TOTAL SEATING :	226
TOTAL SQUARE FEET :	6,491

PATIO	
TABLE TOPS :	8
TOTAL SEATING :	16
TOTAL SQUARE FEET :	584

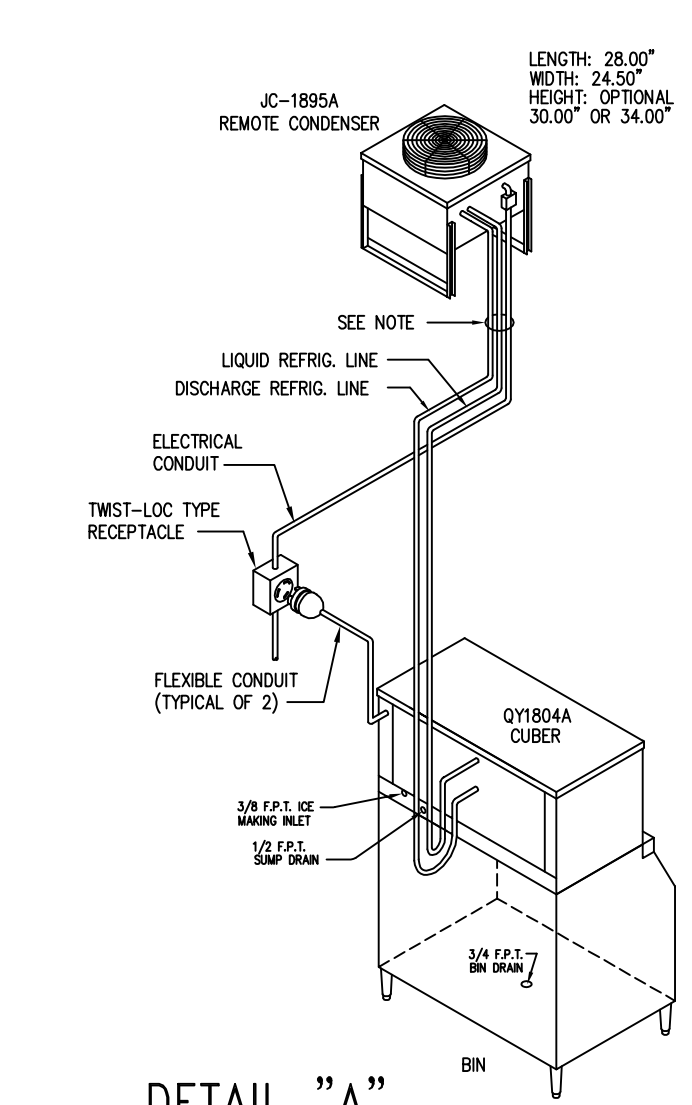
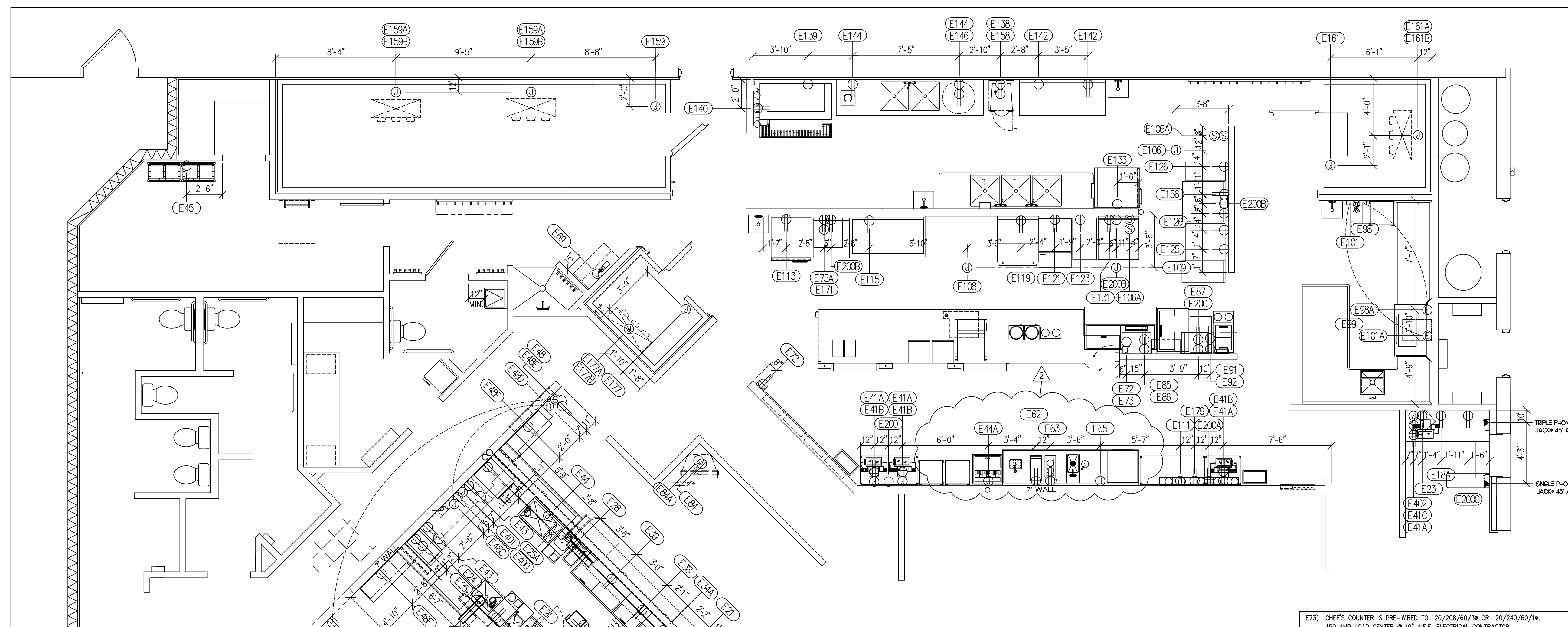
TABLE TOPS (DINING) :	38
TABLE TOPS (BAR) :	9
TOTAL SEATING :	226
TOTAL TOPS (PATIO) :	8
SEATING (PATIO) :	28

FLOOR PLAN
6,491 SQUARE FEET

OUTBACK ROCHESTER HILLS, MI.
STEAKHOUSE

2003E

DRAWN:	R.G.S.
CHECKED:	L.R.
FS1 DATE:	FS23456 DATE:
6-2-03	6-2-03
SCALE:	1/4" = 1'-0"
JOB NUMBER:	
SHEET #	FS-1
OF :	7



NOTE:
GENERAL CONTRACTOR TO PROVIDE ROOF PENETRATIONS, PITCH POCKETS, PRESSURE TREATED LUMBER, AND RESEALING OF ROOF FOR REMOTE REFRIGERATION, ELECTRICAL LINES, AND PATE CURBS, FOR ITEM #50 ICE MACHINE REMOTE CONDENSER, ITEM #159 WALK-IN COOLER REMOTE CONDENSERS, ITEM #161 WALK-IN FREEZER REMOTE CONDENSER, AND ITEM #177 KEG COOLER REMOTE CONDENSER.

ELECTRICAL SPECIFICATIONS

- E18) 115 V 1PH. 8.8 AMPS, 1/3 H.P. D.R. THRU BAR WALL @ 15" A.F.F. FOR ITEM #19 TWO DOOR REFRIGERATOR
- E19) 115 V 1PH. 5.1 AMPS, 1/5 H.P. D.R. THRU BAR WALL @ 16" A.F.F. FOR ITEM #19 RED WINE REFRIGERATOR (36")
- E21) 115 V 1PH. 20 AMPS D.R. THRU BAR WALL @ 40" A.F.F., (UTILITY OUTLET - MOUNT HORIZONTALLY)
- E23) 115 V 1PH. 20 AMP D.R. THRU WALL @ 15" A.F.F. (UTILITY OUTLET)
- E24) 115 V 1PH. 8.8 AMPS, 1/3 H.P. D.R. THRU BAR WALL @ 16" A.F.F. FOR ITEM #24 REFRIG. W/ 3 GLASS DOORS
- E25) 115 V 1PH. 20 AMPS, (2) 1/2 H.P. D.R. THRU WALL @ 45" A.F.F. FOR ITEM #25 FROZEN COCKTAIL MACHINE
- E25A) 115 V 1PH. 20 AMPS, (2) 3/4 H.P. D.R. THRU WALL @ 45" A.F.F. FOR ITEM #25A DOUBLE FROZEN COCKTAIL MACHINE
- E28) 115 V 1PH. 20 AMPS, D.R. THRU BAR WALL @ 12" A.F.F. FOR ITEM #29, 30, 31 BLENDERS AND MIXERS
- E34) 115 V 1PH. 9.3 AMPS, 1/3 H.P. FOUR PLEX RECEPT. THRU BAR WALL @ 12" A.F.F. FOR ITEM #34 RED WINE COOLER (36")
- E34A) 115 V 1PH. 9.3 AMPS 1/3 H.P. D.R. THRU BAR WALL @ 16" A.F.F. FOR ITEM #34A RED WINE COOLER (24")
- E36) 115 V 1PH. 8.8 AMPS, 1/3 H.P. D.R. THRU BAR WALL @ 16" A.F.F. FOR ITEM #36 BEER DISPENSER
- E38) 115 V 1PH. 8.2 AMPS, 1/3 H.P. D.R. THRU BAR WALL @ 16" A.F.F. FOR ITEM #38 GLASS FROSTER (24")
- E39) 115 V 1PH. 8.2 AMPS, 1/3 H.P. D.R. THRU BAR WALL @ 16" A.F.F. FOR ITEM #39 GLASS FROSTER (48")
- E41) 115 V 1PH. QUAD. THRU BAR WALL (DEDICATED CIRCUIT) I.G. @ 45" A.F.F. FOR ITEM #41 POS SYSTEM
- E41A) 115 V 1PH. QUAD. (DEDICATED CIRCUIT) I.G. THRU WALL @ 48" A.F.F. FOR ITEM #41 POS SYSTEM
- E41B) 115 V 1PH. "J" BOX THRU WALL @ 48" A.F.F. CONNECT TO ITEM #41, POS SYSTEM
- E41C) 115 V 1PH. "J" BOX THRU BAR WALL @ 45" A.F.F. CONNECT TO ITEM #41, POS SYSTEM
- E43) 115 V 1PH. 4.3 AMPS D.R. THRU WALL @ 45" A.F.F. FOR ITEM #43 JUICERS
- E44) 115 V 1PH. "J" BOX THRU BAR WALL @ 12" A.F.F. CONNECT TO ITEM #44, SODA SYSTEM
- E44A) 115 V 1PH. "J" BOX THRU WALL @ 15" A.F.F. CONNECT TO ITEM #44A SODA DISPENSER SYSTEM (VERIFY CONNECTION WITH SODA VENDOR - FOR SODA GUN) (VERIFY CONNECTION WITH VENDOR)
- E45) 120 V 1PH. D.R. THRU WALL @ 90" A.F.F. FOR SODA SYSTEM, (VERIFY CONNECTION WITH SODA SYSTEM VENDOR)
- E47) 115 V 1PH. 9.3 AMPS, 1/3 H.P. D.R. THRU BAR WALL @ 16" A.F.F. FOR ITEM #47 BOTTLE COOLER (36")
- E48) ELECTRICIAN TO SUPPLY LIGHT SWITCH @ 45" A.F.F. FOR NEON RECEPTACLES
- E48A) 115 V 1PH. 20 AMP D.R. THRU WALL @ 7"-4" A.F.F. (UTILITY OUTLET FOR NEON)
- E48B) 115 V 1PH. 20 AMP S.R. THRU WALL @ CEILING HGT. (UTILITY OUTLET FOR NEON)
- E48C) 115 V 1PH. "J" BOX @ 7"-2" A.F.F. CONNECT TO (8 EA. INCANDESCENT LIGHTS) FOR ITEM #48 UPPER BAR CABINET
- E48D) ELECTRICIAN TO SUPPLY LIGHT DIMMER SWITCHES @ 45" A.F.F. FOR CONNECTION TO E-48C "J" BOX FOR UPPER BAR CABINET LIGHTS
- E48E) 115 V 1PH. 20 AMP D.R. THRU WALL @ 8"-0" A.F.F. (UTILITY OUTLET FOR NEON)
- E48F) 115V. 1PH. 20 AMP D.R. @ 5'-1" A.F.F. FOR V.C.R. / D.V.D. PLAYER
- E62) 120 V 1PH. 1775 WATTS, 15 AMPS D.R. THRU WALL @ 48" A.F.F. FOR ITEM #62 ICED TEA BREWER.
- E63) 115 V 1PH. 1420 WATTS, 14.33 AMPS D.R. THRU WALL @ 48" A.F.F. FOR ITEM #63 COFFEE BREWER.
- E65) 208 V 1PH. 2150 WATTS 10.3 AMPS "J" BOX THRU WALL @ 48" A.F.F. CONNECT TO ITEM #65 BREAD OVEN
- E68) 115 V 1PH. 7.0 AMPS, 1/3 H.P. D.R. THRU WALL @ 16" A.F.F. FOR ITEM # 68 BACK BAR BEER KEG REFRIGERATOR. (F SHOWN)
- E68A) 115 V 1PH. 7.0 AMPS, 1/3 H.P. D.R. THRU WALL @ 16" A.F.F. FOR ITEM # 68A BACK BAR BEER KEG REFRIGERATOR. (F SHOWN)
- E69) 120 V 1PH. 14.1 AMPS, 1/3 H.P. "J" BOX THRU WALL @ 9'-6" A.F.F. FOR ITEM #69 POWER COOLING DECK. (30 AMP BREAKER REQUIRED)
- E72) 115 V 1PH. .15 WATT, 20 AMP D.R. THRU WALL @ 93" A.F.F. (UTILITY OUTLET FOR CLOCK)

E73) CHEF'S COUNTER IS PRE-WIRED TO 120/208/60/3Ø OR 120/240/60/1Ø, 150 AMP LOAD CENTER @ 10" A.F.F. ELECTRICAL CONTRACTOR SHALL MAKE FINAL CONNECTIONS TO LOAD CENTER.
ITEMS #73A, #74, #75, #76, #78, #79, #80, #81, #82 ARE COUNTER COMPONENTS:
73A) (1 EA.) 208 V 1PH. 20 AMPS, UTILITY OUTLETS.
73B) (1 EA.) 208 V 1PH. 8.4 AMPS, CHILLER PANS COMPRESSOR/CONDENSER
74) (1 LOT) HEAT LAMPS @ 208 V 1PH. TO CONSIST OF:
1 @ 1600 WATTS W/ LIGHTS (GRAH-48 DUAL)
1 @ 1150 WATTS W/ LIGHTS (GRAH-36 DUAL)
2 @ 2550 WATTS EACH (GRAH-72 DUAL)
1 @ 1400 WATTS (GRAH-60 SINGLE)
75) 208 V 1PH. 14.4 AMPS, 3000 WATTS - COOK/HOLD OVEN CORD AND PLUG SUPPLY BY ELECTRICIAN
76) (EA.) DISPENSERS 115 V/60/1 PH. 435 WATTS EA.
78) (2 EA.) 208 V 1PH. 20 AMPS, 1700 WATTS EACH - MICROWAVE OVENS
79) 208 V 1PH. 3.3 AMPS, 676 WATTS - DRAWER WARMER
80) 120 V 1PH. 4.2 AMPS, 500 WATTS - FOOD WARMER
81) (2 EA.) 115 V 1PH. 4.4 AMPS, 525 WATTS. SOUP WARMERS.
82) (1 EA.) 115 V 1PH. 1000 WATTS TWIN FOOD WARMERS
83) (1 EA.) 115 V 1PH. 3.8 AMPS 450 WATTS - SWEET POTATO DRAWER

- E75A) 208 V 1PH. 14.4 AMPS, 3000 WATTS S.R. THRU WALL @ 24" A.F.F. FOR FUTURE ITEM #75A COOK & HOLD OVEN, CORD & PLUG BY ELECTRICIAN.
- E84) 115V. 1PH. DUPLEX RECEPT. MOUNT FLUSH TO CEILING FOR T.V. FIELD VERIFY LOCATION UNLESS OTHERWISE NOTED
- E84A) J BOX MOUNT FLUSH TO CEILING FOR CABLE FOR T.V. FIELD VERIFY LOCATION UNLESS OTHERWISE NOTED
- E85) 115 V 1PH. 7.0 AMPS 1/4 HP. D.R. THRU WALL @ 18" A.F.F. FOR ITEM #85 SALAD PREP REFRIGERATOR
- E86) 115 V 1PH. 2.4 AMPS 1/8 HP S.R. THRU WALL @ 93" A.F.F. FOR ITEM #86 LET. CRISPER
- E87) 115 V 1PH. 8.2 AMPS, 1/3 H.P. D.R. THRU WALL @ 18" A.F.F. FOR ITEM #87 PLATE CHILLER
- E91) 115V 1PH. 800 WATTS, 15 AMPS D.R. THRU WALL @ 72" A.F.F. - MICROWAVE OVEN.
- E92) 115 V 1PH. 1.8 AMPS, 1/6 H.P. D.R. THRU WALL @ 18" A.F.F. FOR ITEM #92. (VERIFY VOLTAGE WITH VENDOR - FOR ICE CREAM CABINET)
- E98) 208 V 3PH. 70 AMPS (FOR MOTORS 2 H.P. & 1/6 H.P. AND 15 KW TANK HEATER) DISCONNECT @ 60" A.F.F. CONNECT TO ITEM #98 DISHMACHINE
- E98A) ELECTRICAL CONDUIT THRU WALL @ 65" A.F.F. CONNECT TO DISHMACHINE
- E99) ELECTRICIAN TO SUPPLY AND INSTALL CONTROL WIRES BETWEEN CONDENSATE HOOD FAN AND DISHMACHINE CONTROL PANEL. ELECTRICIAN TO VERIFY REQUIREMENTS W/ FABRICATOR'S PLAN.
- E101) 208 V 3PH. 36 KW CONNECTION FOR ITEM # 48 ELECTRICAL BOOSTER HTR. RUN THROUGH 125 AMP, 3 POLE W.P. ENCLOSED DISCONNECT MOUNTED ON WALL @ 60" A.F.F. CENTERLINE OF WALL PANEL A.F.F.
- E101A) ELECTRICAL CONDUIT THRU WALL @ 84" A.F.F. CONNECT TO BOOSTER HEATER
- E106) 115 V 1PH. "J" BOX @ CEILING HGT. CONNECT TO ITEM #106 HOOD, (FOR LIGHTS)
- E106A) (2 EA.) ELECTRICIAN TO SUPPLY LIGHT & FAN SWITCHES @ 48" A.F.F. FOR HOOD
- E108) 115 V 1PH. "J" BOX @ CEILING HGT. CONNECT TO ITEM #108 HOOD, (FOR LIGHTS)
- E109) 115 V 1PH. "J" BOX @ CEILING HGT. CONNECT TO ITEM #109 HOOD, (FOR LIGHTS)
- E111) 115 V 1PH. "J" BOX @ 9'-0" A.F.F. CONNECT TO MAKE-UP AIR SHUT OFF FOR ITEM #111 FIRE SUPPRESSION SYSTEM OR PER LOCAL CODE
- E113) 115 V 1PH. 8.9 AMPS, 1/2 H.P. D.R. THRU WALL @ 88" A.F.F. FOR ITEM #113 REFRIGERATOR. PLUG: DA1-NEMA 5-15R
- E113A) 115 V 1PH. 8.9 AMPS, 1/2 H.P. D.R. @ CEILING HGT. FOR ITEM #113 REFRIGERATOR PLUG: DA1-NEMA 5-15R
- E115) 115 V 1PH. D.R. THRU WALL @ 24" A.F.F. FOR ITEM #115 GRILL.
- E119) 115 V 1PH. 1/4 HP D.R. THRU WALL @ 24" A.F.F. FOR ITEM #119 RANGE W/CON. OVEN BASE.
- E121) 115 V 1PH. 4.6 AMPS 1/5 HP. D.R. THRU WALL @ 24" A.F.F. FOR ITEM #121 MOBILE REFRIGERATOR.
- E123) (1 EA.) 208 V 3PH. 17.0 KW "J" BOX THRU WALL @ 24" A.F.F. FOR ITEM #123 FRYER
- E125) (1 EA.) 208 V 3PH. 14.0 KW "J" BOX THRU WALL @ 24" A.F.F. FOR ITEM #125 FRYER
- E126) (3 EA.) 208 V 3PH. 14.0 KW "J" BOX THRU WALL @ 24" A.F.F. FOR ITEM #126 FRYERS (1 FUTURE).
- E131) 115 V 1PH. 4.0 AMP 1/4 HP D.R. THRU WALL @ 24" A.F.F. FOR ITEM #131 GAS OVEN W/ CONVECTION OVEN BASE.
- E133) 115/60/1PH. 10.7 AMPS, D.R. THRU WALL @ 88" A.F.F. FOR ITEM #133 REFRIGERATOR/FREEZER. PLUG: NEMA 5-15P

- E138) 115 V 1PH. 3/4 H.P. D.R. THRU WALL @ 18" A.F.F. FOR ITEM #138 3Ø QT. MIXER
- E139) 208/230 V 1PH. 26.9 AMP MAX. FUSE SIZE S.R. THRU WALL @ 85" A.F.F. FOR ITEM #139. (SEE DETAIL "A"), ELECTRICIAN TO PROVIDE TWIST LOCK RECEPTACLE (FOR REMOTE CONDENSER #JC-1895A / CUBER #0Y-1804A)
- E140) 115 V 1PH. 20 AMP D.R. THRU WALL @ 84" A.F.F. FOR ITEM # 140 WATER FILTER LOW PRESSURE ALARM
- E142) 120V 1PH. 15 AMPS 3 HP. D.R. THRU WALL @ 48" A.F.F. FOR ITEM #142 BLENDER
- E144) 120V 1PH. 20 AMPS, D.R. THRU WALL @ 48" A.F.F. (WATER PROOF UTILITY OUTLET)
- E146) 120V 1PH. 27 AMPS, D.R. THRU WALL @ 18" A.F.F. FOR ITEM #146 SALAD DRIER
- E151) 115 V 1PH. D.R. THRU WALL @ 54" A.F.F. (UTILITY OUTLET)
- E156) 115 V 1PH. 6.2 AMP 1/3 HP D.R. THRU WALL @ 24" A.F.F. FOR ITEM #156 FILTER SYSTEM
- E158) 208 V 3PH. 25 AMPS, 9.0 KW, S.R. @ 62" A.F.F. FOR ITEM #158 CONVECTION POTATO STEAMER. (CORD & NEMA L-15-30 PLUG)
- E159) 115 V 1PH. 40 WATTS, 1.74 AMPS, "J" BOX CONNECT TO ITEM #159 WALK-IN COOLER FOR (3) FLOURESCENT LIGHTS
- E159A) (2 EA.) 208/230 V 1PH. 4.4 AMPS, 390 WATTS, "J" BOX CONNECT TO ITEM #159 FOR (2) COLS (WALK-IN COOLER)
- E159B) 208/230 V 3PH. 15.6 AMPS, 1/4 H.P. "J" BOX CONNECT TO ITEM #159 FOR CONDENSER. (LOCATION TO BE FIELD COORDINATED WITH CONTRACTOR) (WALK-IN COOLER)
- E161) 115 V 1PH. .87 AMP (FOR LIGHT), 1.67 AMPS (FOR DOOR HEATER), 4 AMP (FOR RELIEF PORT) "J" BOX FOR ITEM #161 WALK-IN FREEZER
- E161A) 208/230 V 1PH. 12.6 AMPS, 130 WATTS (FOR EVAPORATOR), 7.4 AMPS (FOR COOL. HEATER), 2.8 AMPS (FOR DRAIN-TUBE HEATER) "J" BOX CONNECT TO COOL. FOR ITEM #161 WALK-IN FREEZER
- E161B) 208/230 V 3PH. 13.1 AMPS, 2 1/2 H.P. "J" BOX CONNECT TO LOW TEMP CONDENSER FOR ITEM #161. (LOCATION TO BE FIELD COORDINATED WITH CONTRACTOR) (WALK-IN FREEZER)
- E171) 208 V 3PH. 24.0 AMPS, 5800 WATTS, S.R. THRU WALL @ 30" A.F.F. FOR ITEM #171 CONVECTION STEAMER. PLUG: NEMA L-15-30P (F SHOWN)
- E177) 115 V 1PH. 40 WATTS, .87 AMPS (FOR LIGHT), 1.67 AMPS (FOR DOOR HEATER) "J" BOX CONNECT TO ITEM #177 KEG COOLER VAPOR PROOF LIGHT
- E177A) 208/230 V 1PH. 1.7 AMPS "J" BOX CONNECT TO ITEM #177 FOR COLS (KEG COOLER)
- E177B) 208/230 V 1PH. 8.7 AMPS, 1 H.P. "J" BOX CONNECT TO ITEM #177 FOR CONDENSER. (LOCATION TO BE FIELD COORDINATED WITH CONTRACTOR) (KEG COOLER FOR REMOTE APPLICATIONS)
- E179) 115 V 1PH. D.R. THRU WALL @ 24" CONNECT TO ITEM #190 REFRIGERATOR (CORD & PLUG) NEMA PLUG 5-15P
- E180) 115V. 1PH. DUPLEX RECEPT. MOUNT FLUSH TO CEILING FOR T.V. PROJECTOR
- E180A) J BOX MOUNT FLUSH TO CEILING FOR T.V. PROJECTOR
- E199) 115 V 1PH. D.R. THRU WALL @ 18" A.F.F. (UTILITY OUTLET)
- E200) 115 V 1PH. 20 AMP D.R. THRU WALL @ 48" A.F.F. (UTILITY OUTLET)
- E200A) 115 V 1PH. 20 AMP. QUAD RECEPTACLE THRU WALL @ 48" A.F.F. (UTILITY OUTLET).
- E200B) 115 V 1PH. 20 AMP D.R. THRU WALL @ 24" A.F.F. (UTILITY OUTLET)
- E200C) 115 V 1PH. 20 AMP. D.R. THRU WALL @ 45" A.F.F. (UTILITY OUTLET)
- E400) 115V. 1PH. 20 AMP. D.R. @ 8'-0" A.F.F. FOR T.V.
- E401) J BOX @ 8'-0" A.F.F. FOR CABLE FOR T.V.
- E402) 115V. 1PH. 20 AMP. D.R. @ 8'-0" A.F.F. FOR SURVEILLANCE MONITOR

ELECTRICAL CONTRACTOR TO PROVIDE 3/4" EMT BETWEEN ITEMS 19 (3 ea.) AND OFFICE FOR CASH REGISTER DATA CABLE, BELDEN #R28438. CABLE IS TO BE FURNISHED AND INSTALLED BY ELECTRICIAN WITH FINAL CONNECTIONS BY REGISTER VENDOR.
PROVIDE QUAD RECEPTACLE AT MASTER REGISTER LOCATION (A) ADD QUAD RECEPTACLE AT OFFICE LOCATION ALL RECEPTACLES FOR REGISTERS AND RECEPTACLE IN OFFICE TO BE ON SAME DEDICATED CIRCUIT WITH ISOLATED GROUND.
BELDEN CABLE #R28438 IS TO RUN FROM LOCATION B TO LOCATION A AND FROM LOCATION C TO LOCATION A. CONDUIT FROM LOCATION A TO OFFICE IS TO HAVE PULL STRING ONLY-NO CABLE.

- LEGEND - ELECTRICAL CONNECTIONS
- ⊖ DUPLEX RECEPT., 20-AMP, 120-VOLT, GROUND TYPE, HORIZONTAL MOUNT
 - ⊕ SIMPLEX RECEPT., 20-AMP, 120-VOLT, GROUND TYPE, HORIZONTAL MOUNT
 - ⊗ QUAD RECEPTACLE
 - ⊙ SPECIAL PURPOSE OUTLET, 120-VOLT, GROUND TYPE, HORIZONTAL MOUNT
 - Ⓚ DIMMER SWITCH
 - Ⓛ 2 WAY SWITCH
 - Ⓜ JUNCTION BOX
 - Ⓨ ELECTRICAL CONDUIT, STUB AS INDICATED FOR DIRECT CONNECTION
 - Ⓩ FLOOR/CEILING RECEPTACLE AS INDICATED
 - ⓐ FIELD WIRING, EXPOSED RIGID WATERTIGHT CONDUIT
 - ⓑ FIELD WIRING, CONCEALED IN WALL, FLOOR, OR CEILING
 - ⓓ PHONE JACK

NO.	REVISION	DATE	BY	DATE
1	CHANGES PER LANDLORD, MINUS 12 SQ. FT.	8-18-03	RGS	8-18-03
2	ADDED ACCESSIBLE SEATING AT DINING BOOTH AND MADE 2003E REVISIONS	9-9-03	GC	9-9-03
3	CHANGED #44'S LOCATION, DELETED #97	9-10-03	GC	9-10-03
4	REMOVED TABLES FROM PATIO AREA	10-1-03	RGS	10-1-03
5	ADDED TABLES TO PATIO AREA	9-12-04	GC	9-12-04
6	CHANGED SEATING IN PATIO AREA	7-13-04	GC	7-13-04

OUTBACK[®] ROCHESTER HILLS, MI.

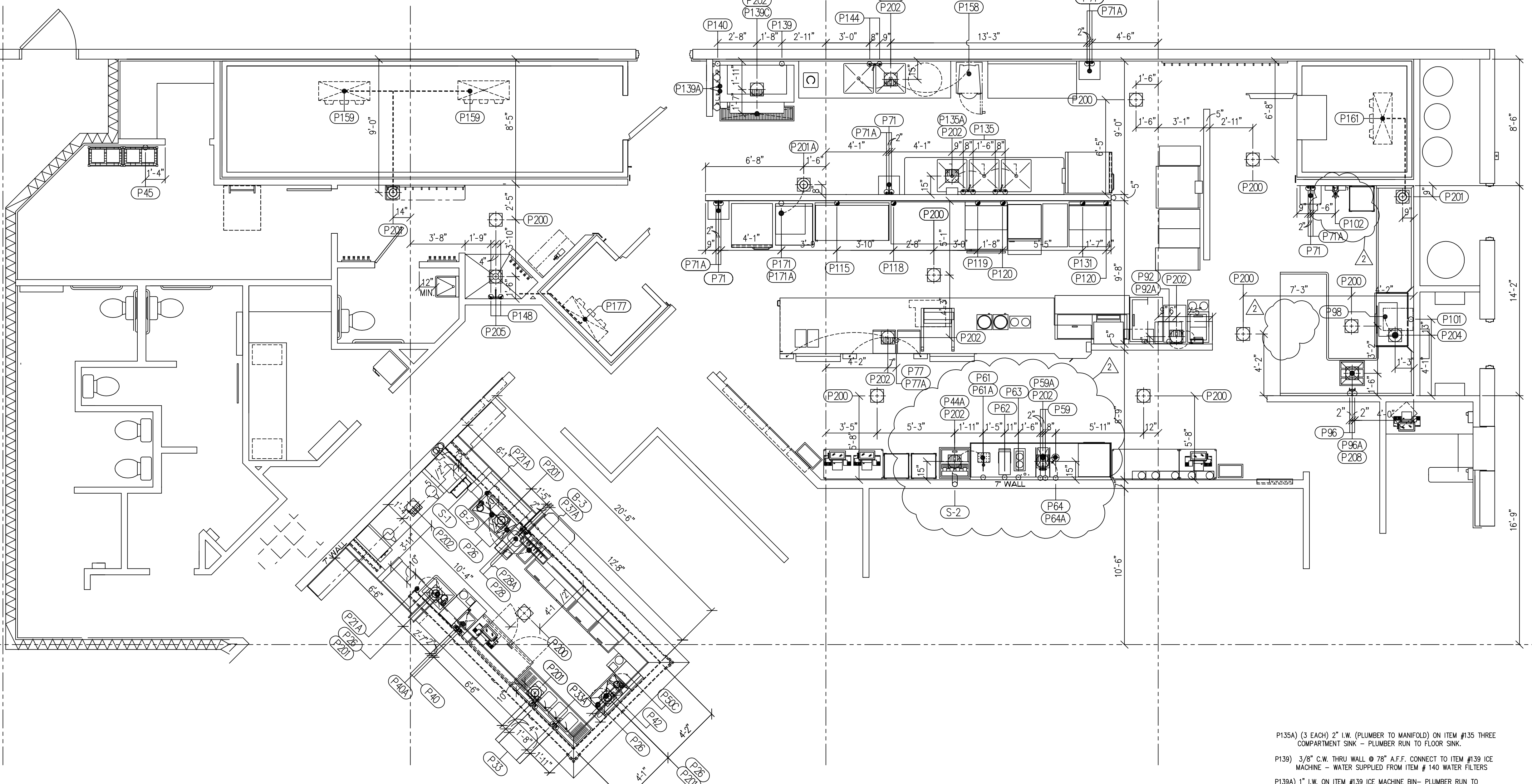
STEAKHOUSE

2003E

DRAWN: RGS.
CHECKED: L.R.
FS1 DATE: 6-2-03 FS23456 DATE: 6-2-03
SCALE: 1/4" = 1'-0"
JOB NUMBER:
SHEET # FS-4
OF : 7

ELECTRICAL PLAN

NO.	REVISION	DATE
1	CHANGES PER LANDLORD, MINUS 12 SQ. FT.	8-18-03
2	ADDED ACCESSIBLE SEATING AT DINING BOOTH AND MADE 2003E REVISIONS	9-9-03
3	CHANGED #44'S LOCATION, DELETED #97 CHANGED COOLER SHELVES WIDTH TO 24"	9-10-03
4	REMOVED TABLES FROM PATIO AREA	10-1-03
5	ADDED TABLES TO PATIO AREA	9-12-04
6	CHANGED SEATING IN PATIO AREA	7-13-04



SODA CHASE SCHEDULE
* SODA & BEER LINES TO RUN UNDER BAR TOP

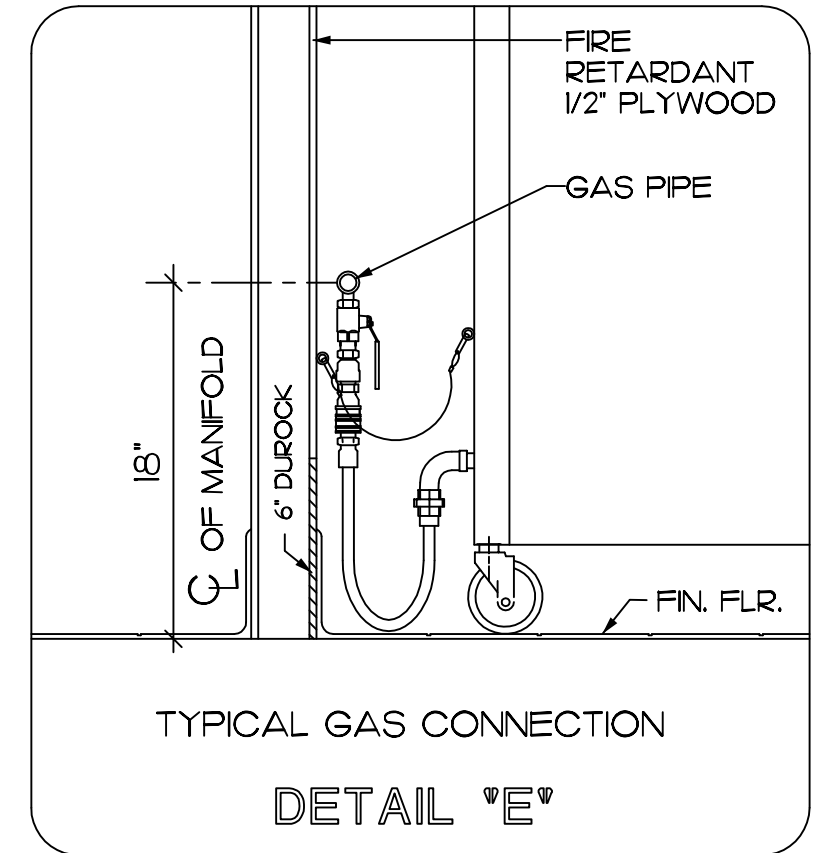
S-1 5" PVC PIPE STUB-OUT THRU WALL @ 18" A.F.F. TO CENTER OF PIPE SEE DETAIL "B"

S-2 5" PVC PIPE STUB-OUT THRU WALL @ 18" A.F.F. TO CENTER OF PIPE SEE DETAIL "C"

BEER CHASE SCHEDULE
* SODA & BEER LINES TO RUN UNDER BAR TOP

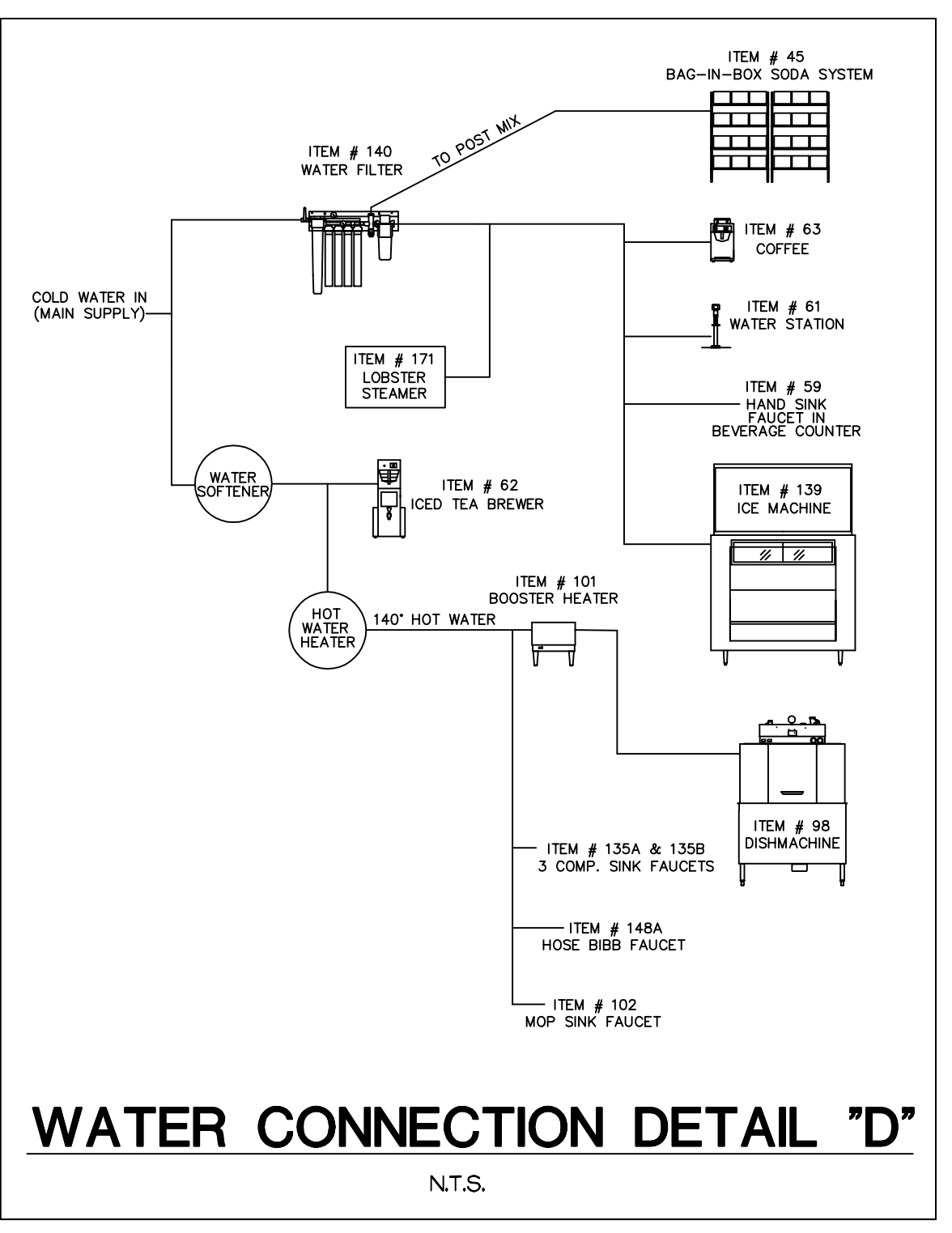
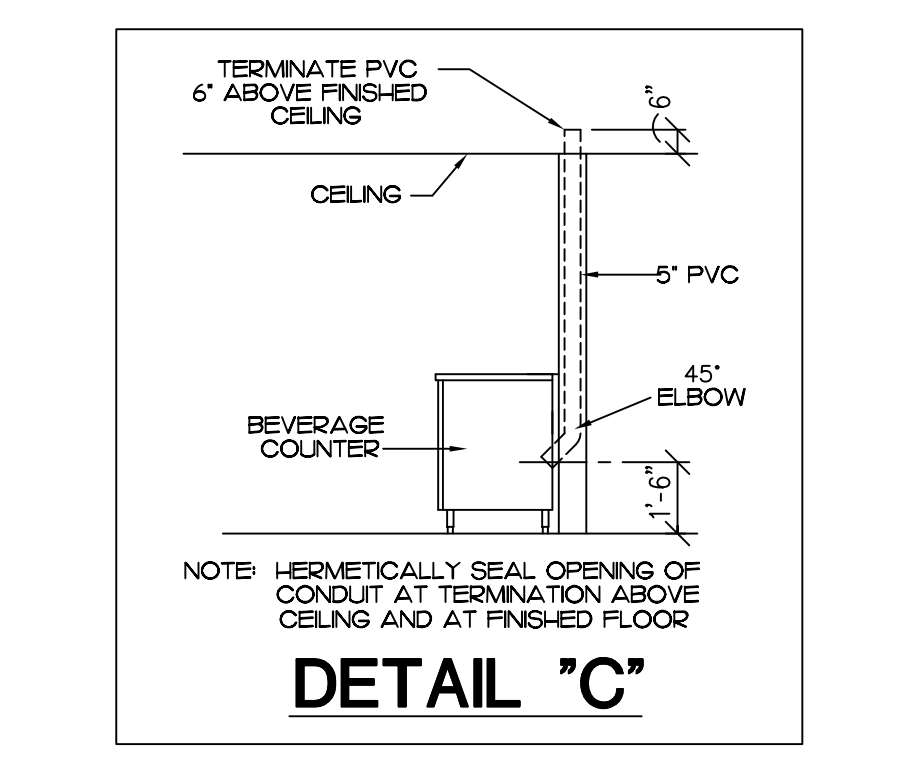
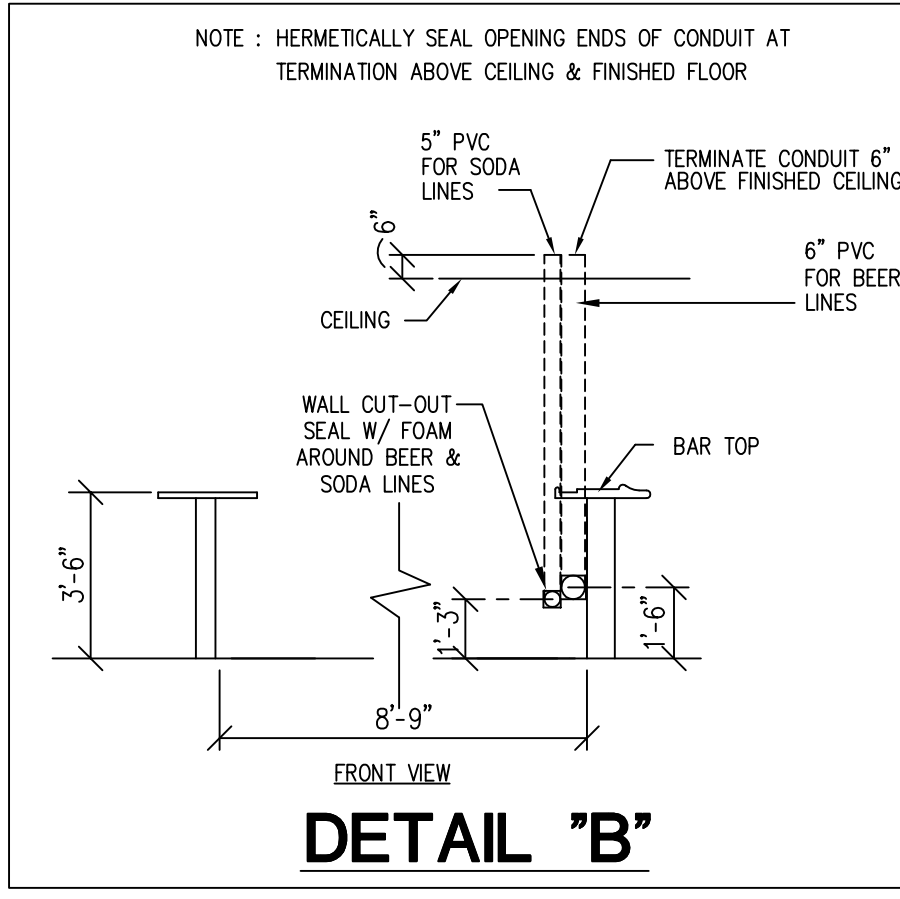
B-2 6" CONDUIT PIPE STUB-OUT FROM CEILING DOWN THRU WALL @ 15" A.F.F. SEE DETAIL "B"

B-3 CONNECT BEER CONDUITS TO BEER FAUCET TOWER



PLUMBING SPECIFICATIONS

- P21A) 1/2" L.W. ON ITEM #21A BAR DRAINER PAN PLUMBER TO CONNECT AND RUN TO FUNNEL FLOOR DRAIN.
- P26) (2) 1/2" L.W. ON ITEM #26 COCKTAIL STATION. (PLUMBER RUN TO FUNNEL FLOOR DRAIN)
- P28) 1/2" H.W. AND 1/2" C.W. THRU WALL @ 10" A.F.F. CONNECT TO ITEM #28A BLENDER STATION
- P28A) 1-1/2" L.W. ON ITEM #28A BLENDER STATION WITH DUMP SINK - PLUMBER RUN TO FUNNEL FLOOR DRAIN.
- P33) (2 EACH) 1/2" H.W. AND 1/2" C.W. THRU BAR WALL @ 10" A.F.F. CONNECT TO ITEM #33 FOUR COMP. SINK.
- P33A) (4 EACH) 1-1/2" L.W. (PLUMBER TO MANIFOLD) ON ITEM #33 FOUR COMPARTMENT SINK PLUMBER TO RUN TO FUNNEL FLOOR DRAIN
- P36) 3/4" L.W. ON ITEM #36 BEER DISPENSER - PLUMBER RUN TO FLOOR SINK WITH 1/2 OPEN GRATE.
- P37) 1/2" L.W. ON ITEM #37 BEER TAP TROUGH PLUMBER RUN TO FUNNEL FLOOR DRAIN
- P37A) 1/2" L.W. ON ITEM #37A BEER TAP TROUGH PLUMBER RUN TO FUNNEL FLOOR DRAIN
- P40) 1/2" H.W. AND 1/2" C.W. THRU WALL @ 12" A.F.F. CONNECT TO ITEM #40 HAND SINK IN BAR.
- P40A) 1 1/2" D.W. THRU WALL @ 10" A.F.F. CONNECT TO ITEM #40 HAND SINK IN BAR.
- P42) 3/4" L.W. ON ITEM #42 DRINK MIXING EXTENSION PLUMBER RUN TO FUNNEL FLOOR DRAIN
- P44A) 1 1/2" L.W. ON ITEM #44A SODA DISPENSER - PLUMBER RUN TO FLOOR SINK.
- P45) BRANCH FROM ITEM #51 WATER FILTER, 1/2" C.W. DOWN THRU WALL @ 90" A.F.F. CONNECT TO ITEM #45 SODA SYSTEM (SUPPLIED BY SODA VENDOR).
- P50C) 1" L.W. ON ITEM #50C BLENDER STATION W/ PERFORATED TOP PLUMBER RUN TO FUNNEL FLOOR DRAIN
- P59) 1/2" H.W. AND 1/2" C.W. THRU WALL @ 14" A.F.F. CONNECT TO ITEM #59 BEVERAGE COUNTER.
- P59A) 2" L.W. ON ITEM #59 BEVERAGE COUNTER - PLUMBER RUN TO FLOOR SINK.
- P61) 3/4" C.W. THRU WALL @ 30" A.F.F. CONNECT TO ITEM #61 WATER STATION. WATER SUPPLY FROM ITEM # 51 WATER FILTER
- P61A) 3/4" L.W. ON ITEM #61 WATER STATION - PLUMBER RUN TO FLOOR SINK.
- P62) 1/2" C.W. THRU WALL @ 30" A.F.F. CONNECT TO ITEM #62 ICE TEA BREWER (VERIFY CONNECTION WITH VENDOR). WATER SUPPLY FROM WATER SOFTENER.
- P63) 1/4" C.W. THRU WALL @ 30" A.F.F. CONNECT TO ITEM #63 COFFEE BREWER WATER SUPPLY FROM ITEM # 51 WATER FILTER
- P64) 1/2" H.W. THRU WALL @ 30" A.F.F. FOR ITEM #64 DIPPERWELL
- P64A) 1-1/2" L.W. ON ITEM #64 DIPPERWELL - PLUMBER RUN TO FLOOR SINK.
- P71) 1-1/2" D.W. THRU WALL @ 24" A.F.F. CONNECT TO ITEM #71 HAND SINK.
- P71A) 1/2" H.W. AND 1/2" C.W. THRU WALL @ 26" A.F.F. CONNECT TO ITEM #71 HAND SINK.
- P73) 1/2" H.W. AND 1/2" C.W. STUB-UP THRU FLOOR AND CONNECT TO HAND SINK ON TABLE.
- P73A) 2" L.W. ON HAND SINK PLUMBER RUN TO FLOOR SINK.
- P77) 1/2" H.W. FOR ITEM #77 DIPPERWELL - PLUMBER STUB-UP FROM FLOOR
- P77A) 1-1/4" L.W. ON ITEM # 77 DIPPERWELL - PLUMBER RUN TO FLOOR SINK WITH 1/2 OPEN GRATE
- P92) 1/2" H.W. THRU WALL AT 40" A.F.F. CONNECT TO ITEM #93 ICE CREAM DIPPERWELL. PLUMBER TO INSTALL DIPPERWELL ON THE WALL VERIFY HEIGHT A.F.F. WITH OWNER.
- P92A) 1" L.W. ON ITEM #93 DIPPERWELL AND 3/4" L.W. ON ITEM #92 ICE CREAM CABINET - PLUMBER RUN TO FLOOR SINK WITH 1/2 OPEN GRATE.
- P96) 1/2" H.W. AND 1/2" C.W. THRU WALL @ 14" A.F.F. CONNECT TO ITEM #96 SOILED DISH TABLE.
- P96A) 2" L.W. ON ITEM #96 SOILED DISH TABLE. PLUMBER RUN TO FLOOR SINK
- P97) SPARE NUMBER
- P98) 2" L.W. ON ITEM #98 DISHWASHER - PLUMBER RUN TO FLOOR SINK.
- P101) 3/4" H.W. (140 DEGREE MIN) THRU WALL @ 64" A.F.F. CONNECT TO ITEM # 101 ELEC. BOOSTER HEATER THEN RUN FROM BOOSTER HEATER TO DISHWASHER (FINAL RINSE).
- P102) 1/2" H.W. (140 MIN.) THRU WALL @ 21" A.F.F. CONNECT TO ITEM # 102 FAUCET (CLEANING HOSE)
- P115) 3/4" NAT. GAS 120,000 BTU'S @ 12" A.F.F. CONNECT TO ITEM #115 GRILL (PLUMBER TO INSTALL QUICK DISCONNECT).
- P116) 3/4" NAT. GAS 60,000 BTU'S @ 12" A.F.F. CONNECT TO ITEM #116 GRILL (PLUMBER TO INSTALL QUICK DISCONNECT).
- P118) 3/4" NATURAL GAS 195,000 BTU'S @ 12" A.F.F. CONNECT TO ITEM #118 CHARBROILER (PLUMBER TO INSTALL QUICK DISCONNECTS).
- P119) (1 EACH) 3/4" NAT. GAS 212,000 BTU'S @ 12" A.F.F. CONNECT TO ITEM #119 RANGE WITH CONVECTION OVEN BASE (PLUMBER TO INSTALL QUICK DISCONNECT).
- P120) (2 EACH) 3/4" NATURAL GAS 20,000 BTU'S @ 12" A.F.F. CONNECT TO ITEM #120 CHEESE MELTER.
- P123) (1 EA.) 1/2" NAT. GAS 150,000 BTU'S EA. FRYER @ 12" A.F.F. CONNECT TO ITEM #123 VULCAN FRYER MODEL #GRD-65 PLUMBER TO INSTALL QUICK DISCONNECTS. (IF SHOWN)
- P125) (1 EACH) 1/2" NATURAL GAS 90,000 BTU'S @ 12" A.F.F. CONNECT TO ITEM #125 VULCAN FRYER MODEL #GRD-35 PLUMBER TO INSTALL QUICK DISCONNECTS. (IF SHOWN)
- P126) (3 EA.) 1/2" NAT. GAS 120,000 BTU'S EA. FRYER (ONE FUTURE FRYER) @ 12" A.F.F. CONNECT TO ITEM #126 VULCAN FRYER MODEL # GRD-45-SEF PLUMBER TO INSTALL QUICK DISCONNECTS. (IF SHOWN)
- P131) (1 EACH) 3/4" NAT. GAS 30,000 BTU'S @ 12" A.F.F. CONNECT TO ITEM #131 CONVECTION OVEN W/ STEEL TOP (PLUMBER TO INSTALL QUICK DISCONNECT). (FOR FUTURE USE)
- P135) (2 EACH) 1/2" H.W. (140 MIN.) AND 1/2" C.W. THRU WALL @ 14" A.F.F. CONNECT TO ITEM #135 THREE COMPARTMENT SINK.
- P135A) (3 EACH) 2" L.W. (PLUMBER TO MANIFOLD) ON ITEM #135 THREE COMPARTMENT SINK - PLUMBER RUN TO FLOOR SINK.
- P139) 3/8" C.W. THRU WALL @ 78" A.F.F. CONNECT TO ITEM #139 ICE MACHINE - WATER SUPPLIED FROM ITEM # 140 WATER FILTERS
- P139A) 1" L.W. ON ITEM #139 ICE MACHINE BIN - PLUMBER RUN TO FLOOR SINK.
- P139C) 4" WASTE - (PLUMBER CONNECT TO FLOOR TROUGH WITH GRATE)
- P140) 3/4" C.W. THRU WALL @ 78" A.F.F. CONNECT TO ITEM # 140 WATER FILTER FROM FILTER RUN 1 EA. 1/2" C.W. TO ITEM # 45 POST MIX, 1 EA. C.W. TO ICE MACHINE AND 1 EA. 1/2" C.W. TO ITEMS # 58 (BEVERAGE COUNTER HAND SINK FAUCET), # 61, # 63, AND # 171 STEAMER (PLUMBER TO MOUNT FILTER SYSTEM TO WALL)
- P144) 1/2" H.W. AND 1/2" C.W. THRU WALL @ 14" A.F.F. AND CONNECT TO ITEM #144 TWO COMPARTMENT PREP. SINK.
- P144A) (2 EACH) 2" L.W. ON ITEM #144 TWO COMPARTMENT PREP. SINK PLUMBER MANIFOLD AND RUN TO FLOOR SINK.
- P144B) 1/2" H.W. AND 1/2" C.W. STUB-UP THRU FLOOR AND CONNECT TO ITEM #144 TWO COMPARTMENT PREP. SINK.
- P148) 1/2" H.W. (140 MIN.) AND 1/2" C.W. THRU WALL @ 36" A.F.F. FOR ITEM # 148A MOP SINK FAUCET.
- P158) 1" COPPER L.W. ON ITEM # 158 CONVECTION STEAMER. PLUMBER RUN TO FLOOR SINK P202
- P159) (2 EACH) 3/4" L.W. ON ITEM #159 WALK-IN COOLER (COILS) PLUMBER RUN TO FUNNEL FLOOR DRAIN.
- P161) 1" L.W. ON ITEM #161 WALK-IN FREEZER (COILS) PLUMBER RUN TO FUNNEL FLOOR DRAIN.
- P170) 1/2" H.W. AND 1/2" C.W. THRU WALL @ 10" A.F.F. CONNECT TO ITEM # 170 BAR HAND SINK. IF SHOWN PLUMBER RUN TO FUNNEL FLOOR DRAIN.
- P171) 3/8" C.W. THRU WALL @ 48" A.F.F. CONNECT TO ITEM # 171 CONVECTION STEAMER
- P171A) 1" COPPER L.W. ON ITEM # 171 CONVECTION STEAMER. PLUMBER RUN TO FUNNEL FLOOR DRAIN P201A
- P177) 3/4" L.W. ON ITEM #177 KEG COOLER (COIL) - PLUMBER RUN TO MOP SINK.
- P200) CAST IRON FLOOR DRAIN
- P200A) CAST IRON FLOOR DRAIN-MINIMUM SLOPE
- P201) CAST IRON FUNNEL FLOOR SINK - NO SLOPE
- P201A) CAST IRON FUNNEL FLOOR DRAIN - NO SLOPE COPPER PIPES MUST EXTEND PAST TRAP IN FLOOR
- P202) CAST IRON FLOOR SINK WITH 1/2 OPEN GRATE - NO SLOPE
- P204) CAST IRON 12" X 12" FLOOR SINK - NO SLOPE
- P205) CAST IRON FLOOR DRAIN FOR ITEM #106 MOP SINK. VERIFY HEIGHT A.F.F. WITH G.C.
- P208) CAST IRON FLOOR SINK FOR ITEM # 96 SOILED DISH TABLE AND ITEM # 97 DISH TABLE DUMP SINKS - NOTE: IF DIRECT WASTE IS REQUIRED FOR ITEM # 96 SOILED DISH TABLE THEN FLOOR SINK IS TO BE RELOCATED CLOSER TO ITEM # 97 ON DISHWASHER SIDE OF BULLNOISE CURB (SEE FS-1 FOR TILE CURB LOCATION)
- P209) 1/2" H.W. AND 1/2" C.W. THRU WALL @ 18" A.F.F. CONNECT TO HAND SINK IN WORK TABLE
- P210) 1 1/2" L.W. ON HAND SINK. PLUMBER RUN TO FLOOR SINK
- P500) 1/2" H.W. AND 1/2" C.W. THRU WALL @ 14" A.F.F. CONNECT TO ITEM # 500 HAND SINK
- P500A) 1 1/2" D.W. THRU WALL @ 10" A.F.F. CONNECT TO ITEM # 500 HAND SINK



- LEGEND - PLUMBING CONNECTIONS**
- HW-HOT WATER, OR CW-COLD WATER
 - GAS
 - WASTE, DIRECT-CONNECTED UNLESS NOTED "OPEN HUB"
 - ⊕ CAST IRON FLOOR DRAIN
 - ⊙ CAST IRON FLOOR SINK W/ ATTACHED FUNNEL
 - ⊗ CAST IRON FLOOR SINK WITH HALF OPEN GRATE UNLESS NOTED OTHERWISE
- FIELD CONNECTIONS
- PLUMBERS, ELECTRICIANS, AND RELATED TRADES TO REFER TO DRAWING #FS-2 EQUIPMENT SCHEDULE.
- ALL GAS COOKING EQUIPMENT TO BE SUPPLIED WITH QUICK DISCONNECTS (EXCEPT ITEM # 120 CHEESE MELTER).

PLUMBING PLAN

DRAWN: R.G.S.

CHECKED: L.R.

FS1 DATE: 6-2-03 FS23456 DATE: 6-2-03

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

JOB NUMBER:

SHEET # FS-5

OF : 7