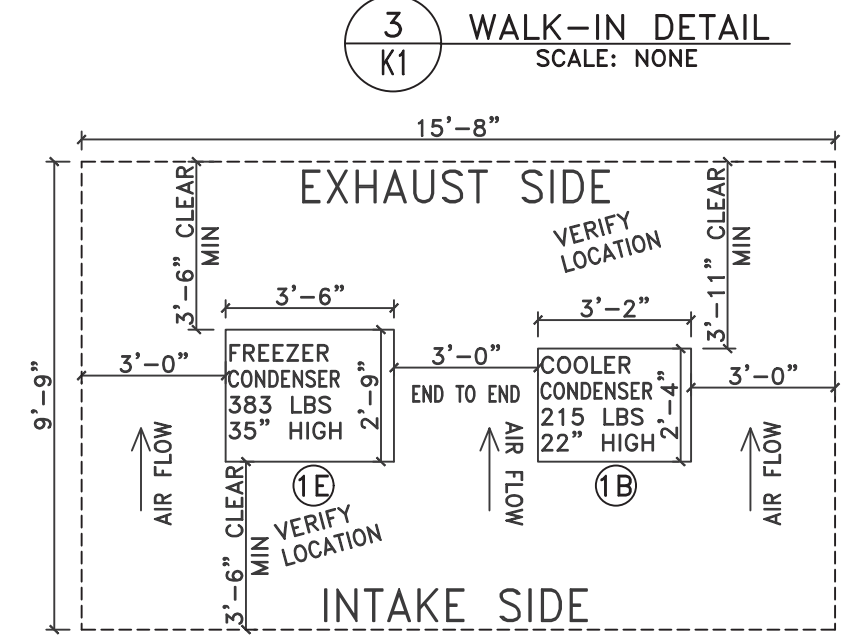
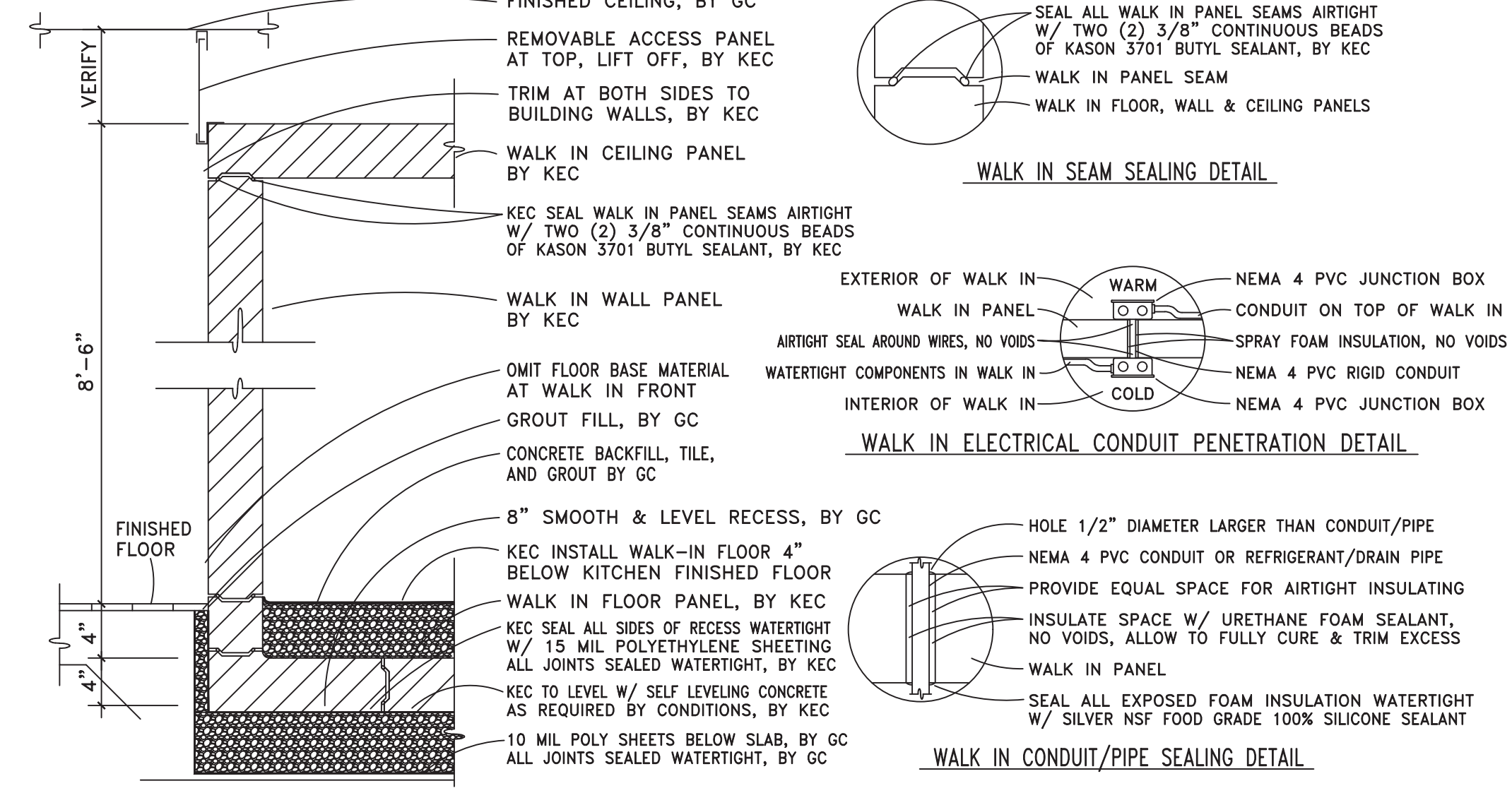


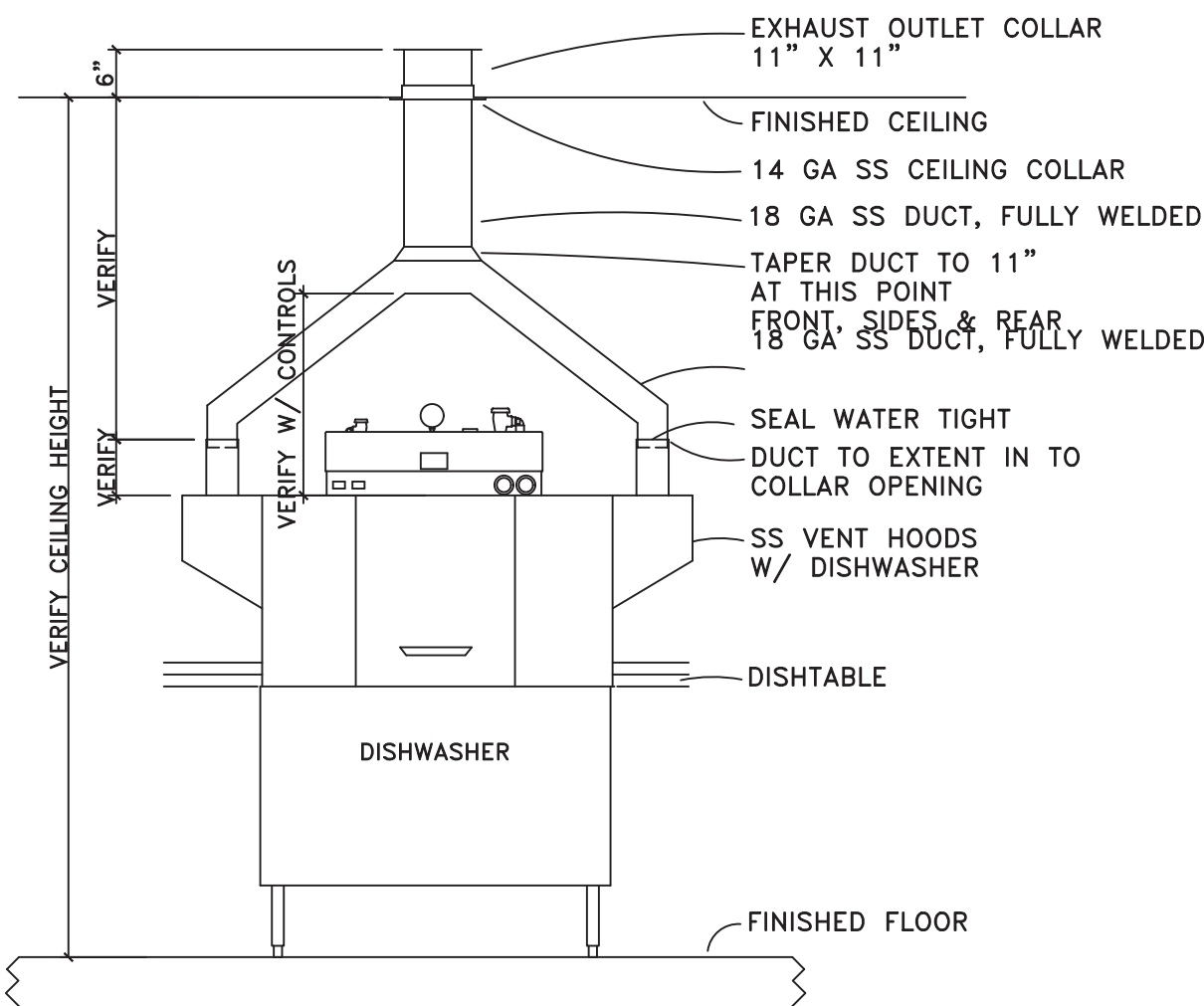
1 K1 KITCHEN EQUIPMENT PLAN
SCALE: 1/4" = 1'-0"

KITCHEN EQUIPMENT LIST			
NO	QTY	ITEM	REMARKS
1	1	WALK IN COOLER	FLOOR RECESS, SEE 3/K1
1A	1	WALK IN COOLER EVAPORATOR COIL	
1B	1	WALK IN COOLER CONDENSER	SEE 2/K1
1C	1	WALK IN FREEZER	FLOOR RECESS, SEE 3/K1
1D	1	WALK IN FREEZER EVAPORATOR COIL	
1E	1	WALK IN FREEZER CONDENSER	SEE 2/K1
2	LOT	WALK IN SHELVING	
3	LOT	DRY STORAGE SHELVING	
4	4	DUNNAGE RACK	
5	1	CAN RACK	
6	5	DRYING RACK	PORTABLE
7	2	PREP SINK	W/ OVERSHELF & DRAWER
8	1	PREP TABLE	W/ OVERSHELF & DRAWER
9	2	PREPARATION TABLE	W/ SINK, POT RACK, OVERSHELF & DRAWER
10	-	NUMBER NOT USED	
11	-	NUMBER NOT USED	
12	15	BUN PAN RACK	PORTABLE, 6 FUTURE
13	1	PREPARATION TABLE	W/ SINK, OVERSHELF & DRAWER
14	-	NUMBER NOT USED	
15	-	NUMBER NOT USED	
16	-	NUMBER NOT USED	
17	6	MOBILE CART	
18	1	ICE MAKER	W/ BIN & FILTER
19	5	HAND SINK	BY PLUMBING CONTRACTOR
20	-	NUMBER NOT USED	
21	3	CONVECTION OVEN	DOUBLE STACK, ONE FUTURE
22	1	RANGE	
23	1	BRAISING PAN 40G	W/ FILL FAUCET
24	1	FLOOR TROUGH	WITH DRAIN TEMPERING, BY PLUMBING CONTRACTOR
25	3	STEAMER	DOUBLE STACK, ONE FUTURE
26	1	HOSE REEL	W/ SPRAYER AND SOFT HOSE
27	4	FOOD PROCESSOR	2 FUTURE
28	1	WORKTABLE	W/ OVERSHELF
29	1	HOT WATER DISPENSER	
30	1	EXHAUST HOOD	BY MECHANICAL CONTRACTOR
31	1	FIRE SUPPRESSION SYSTEM	BY MECHANICAL CONTRACTOR
32	1	HOOD FANS	BY MECHANICAL CONTRACTOR
33	1	EXHAUST HOOD	BY MECHANICAL CONTRACTOR
34	1	FIRE SUPPRESSION SYSTEM	BY MECHANICAL CONTRACTOR
35	1	HOOD FANS	BY MECHANICAL CONTRACTOR
36	1	EXHAUST HOOD	BY MECHANICAL CONTRACTOR
37	1	FIRE SUPPRESSION SYSTEM	BY MECHANICAL CONTRACTOR
38	15	HOOD FANS	BY MECHANICAL CONTRACTOR
39	2	HEATED CABINET - 1 DOOR	PASS THRU - PORTABLE - HALF HEIGHT DOORS - GLASS DOORS ON KITCHEN SIDE
40	2	HEATED CABINET - 2 DOOR	PASS THRU - PORTABLE - HALF HEIGHT DOORS - GLASS DOORS ON KITCHEN SIDE
41	2	REFRIGERATOR - 2 DOOR	PASS THRU - PORTABLE - HALF HEIGHT DOORS - GLASS DOORS ON KITCHEN SIDE
42	2	SALAD BAR	PORTABLE
43	2	DRINK REFRIGERATOR	PORTABLE - GLASS DOORS ON BOTH SIDES
44	5	HOT/COLD/FREEZE COUNTER	PORTABLE
45	2	FLAT TOP COUNTER	PORTABLE
46	1	PIZZA OVEN	W/ PORTABLE STAND - PROVIDED BY OWNER
47	1	WORK TABLE	PORTABLE
48	2	MILK COOLER	PORTABLE
49	2	CASHIER STAND	PORTABLE
50	1	HEATED CABINET	PORTABLE
51	1	REFRIGERATED PIZZA PREP	PORTABLE
52	1	WORK TABLE	PORTABLE
53	1	SOILED DISHWASH	W/ HOSE REEL PRE-RINSE FAUCET
54	1	DRAIN STRAINER	
55	1	DISH MACHINE	HIGH TEMP W/ BUN PAN CLEARANCE THRU WASH CHAMBER
56	1	DISH MACHINE VENT	SEE 4/K1
57	1	CLEAN DISHWASH	W/ OVERSHELF
58	1	POT AND PAN SINK	W/ OVERSHELF
59	4	CAN OPENER	2 FUTURE
60	2	MANUAL CAN OPENER	MOUNT ONE TO EACH ITEM 9

NOTE: RECESS MUST BE LEVEL & SMOOTH BEFORE WALK IN CAN BE INSTALLED, BY KEC
KEC SHALL LEVEL & MAKE RECESS 8" DEEP FOR WALK IN INSTALLATION



2 K1 CONDENSER CLEARANCE - DETAIL
SCALE: NONE



4 K1 DISHWASHER EXHAUST - DETAIL
SCALE: NONE

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OWASSO 8th GRADE ADDITION

OWASSO PUBLIC
SCHOOLS
OWASSO, OK
2025

PROJECT

KEY PLAN

11/24/25

REVISIONS

ISSUE DATE

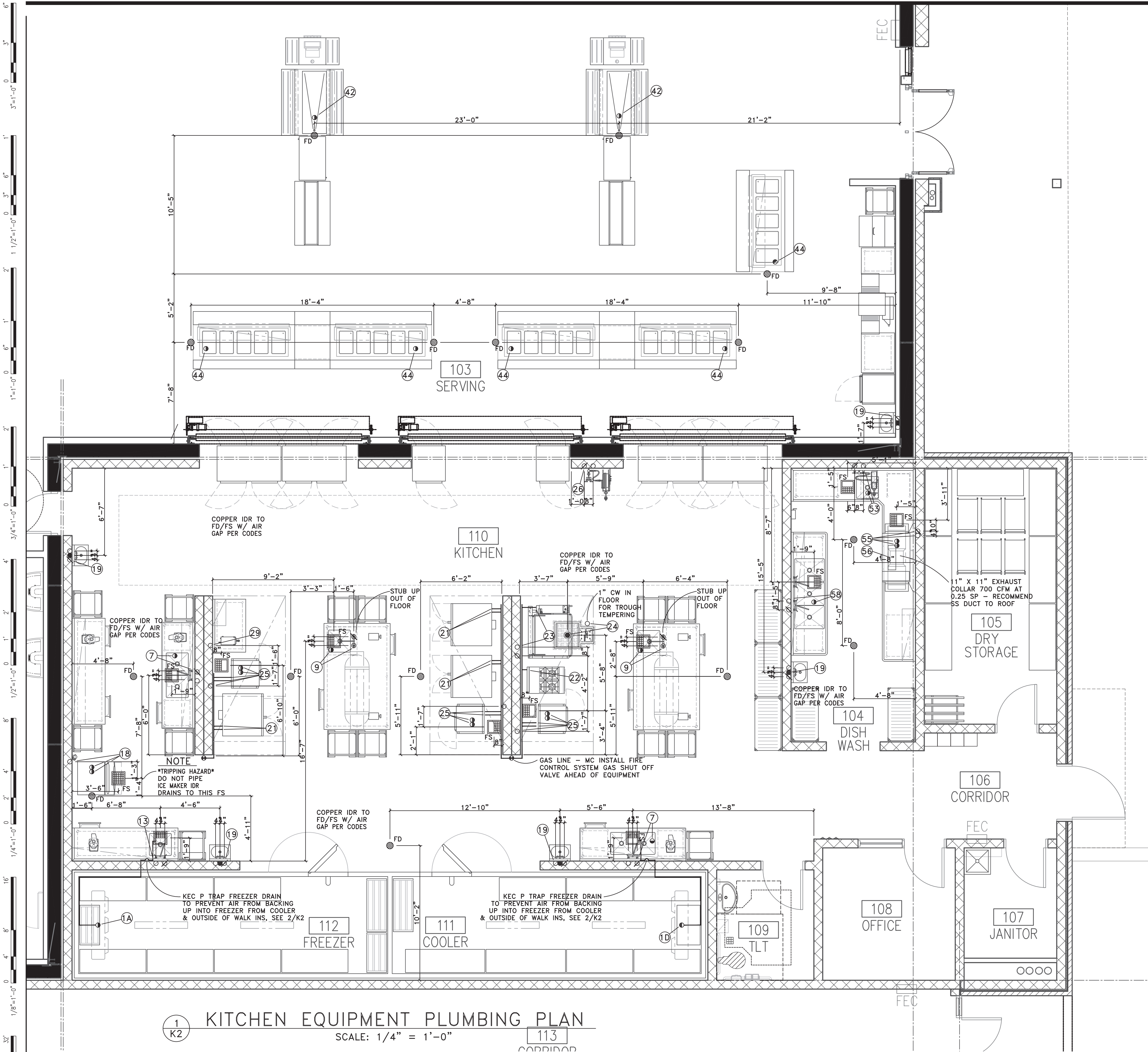
2018 PROJECT NO
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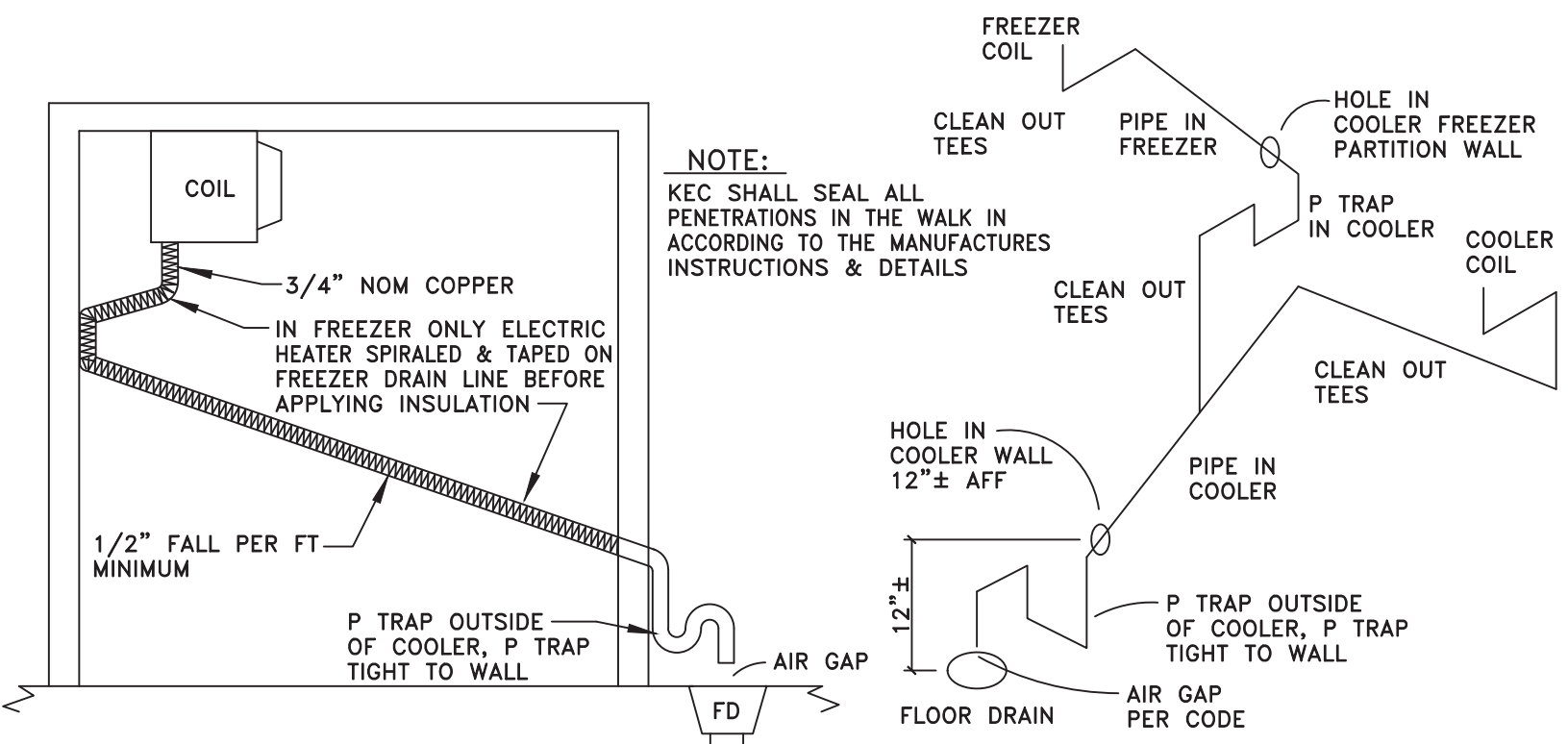


KITCHEN EQUIPMENT PLUMBING REQUIREMENTS										
NO	QTY	ITEM	WATER			DRAIN		GAS		REMARKS
			CW	HW	AFF	DR	AFF	IDR	SIZE	
1	1	WALK IN COOLER								
1A	1	WALK IN COOLER EVAPORATOR COIL						1"		BTC - IDR TO FD - SEE 2/K2
1B	1	WALK IN COOLER CONDENSER								
1C	1	WALK IN FREEZER								
1D	1	WALK IN FREEZER EVAPORATOR COIL						1"		BTC - IDR TO FD - SEE 2/K2
1E	1	WALK IN FREEZER CONDENSER								
2	LOT	WALK IN SHELVING								
3	LOT	DRY STORAGE SHELVING								
4	4	DUNNAGE RACK								
5	1	CAN RACK								
6	5	DRYING RACK								
7	2	PREP SINK	1/2"	1/2"	16"			2"		BTC - IDR TO FS
8	1	PREP TABLE								
9	2	PREPARATION TABLE	1/2"	1/2"	4"			2"		BTC - STUB UP FROM FLOOR - FAUCET - IDR TO FS
10	-	NUMBER NOT USED								
11	-	NUMBER NOT USED								
12	15	BUN PAN RACK								
13	1	PREPARATION TABLE	1/2"	1/2"	16"			2"		BTC - IDR TO FS
14	-	NUMBER NOT USED								
15	-	NUMBER NOT USED								
16	-	NUMBER NOT USED								
17	6	MOBILE CART								
18	1	ICE MAKER	1/2"		60"			2 1/4"		BTC - IDR TO REAR FD
19	5	HAND SINK	1/2"	1/2"	16"	2"	18"			BY PLUMBING CONTRACTOR
20	-	NUMBER NOT USED								
21	3	CONVECTION OVEN						2 3/4"	50 EA	PC INSTALL GAS HOSE
22	1	RANGE						3/4"	144	PC INSTALL GAS HOSE
23	1	BRAISING PAN 40G	1/2"	1/2"	16"			3/4"	144	PC INSTALL GAS HOSE
24	1	FLOOR TROUGH	1"		4"		4"			BY PC - CW IN FLOOR FOR DRAIN WATER TEMPERING
25	3	STEAMER	1/2"		16"			2 1/4"	2 3/4"	50 EA
26	1	HOSE REEL	1/2"	1/2"	48"					BTC - MC INSTALL GAS HOSE
27	4	FOOD PROCESSOR								
28	1	WORKTABLE								
29	1	HOT WATER DISPENSER	1/2"		48"					BTC
30	1	EXHAUST HOOD								BY MECHANICAL CONTRACTOR
31	1	FIRE SUPPRESSION SYSTEM								BY MECHANICAL CONTRACTOR
32	1	HOOD FANS								BY MECHANICAL CONTRACTOR
33	1	EXHAUST HOOD								BY MECHANICAL CONTRACTOR
34	1	FIRE SUPPRESSION SYSTEM								BY MECHANICAL CONTRACTOR
35	1	HOOD FANS								BY MECHANICAL CONTRACTOR
36	1	EXHAUST HOOD								BY MECHANICAL CONTRACTOR
37	1	FIRE SUPPRESSION SYSTEM								BY MECHANICAL CONTRACTOR
38	1	HOOD FANS								BY MECHANICAL CONTRACTOR
39	2	HEATED CABINET - 1 DOOR								
40	2	HEATED CABINET - 2 DOOR								
41	2	REFRIGERATOR - 2 DOOR						1"		IDR TO FD
42	2	SALAD BAR								
43	2	DRINK REFRIGERATOR						1"		IDR TO FD
44	5	HOT/COLD/FREEZE COUNTER								
45	2	FLAT TOP COUNTER								
46	1	PIZZA OVEN								
47	1	WORK TABLE								
48	2	MILK COOLER								
49	2	CASHER STAND								
50	1	HEATED CABINET								
51	1	REFRIGERATED PIZZA PREP								
52	1	WORK TABLE								
53	1	SOLID DISHTABLE	3/4"	3/4"	16"			2"		BTC - CW/HW THRU HOSE REEL - ID THRU #54
54	1	DRAIN STRAINER						2"		BTC - IDR TO FS
55	1	DISH MACHINE 140" MIN HW - 126 GPH	1/2"	3/4"	72"			1"		BTC - 140" MIN HW - IDR TO FS
56	1	DISH MACHINE VENT						11" X 11" EXHAUST COLLAR 700 CFM AT 0.25 SP - RECOMMEND SS DUCT TO ROOF		
57	1	CLEAN DISHTABLE								
58	1	POT AND PAN SINK	3/4"	3/4"	16"			2"		BTC - TEE TO TWO FAUCETS - IDR TO FS
59	4	CAN OPENER								
60	2	MANUAL CAN OPENER								

KITCHEN EQUIPMENT PLUMBING GENERAL NOTES

- 01 MC TO PROVIDE FINAL CONNECTIONS TO ALL KITCHEN EQUIPMENT ITEMS PER LOCAL, STATE, & NATIONAL PLUMBING CODES
- 02 MC TO VERIFY REQUIREMENTS OF ALL KITCHEN EQUIPMENT ITEMS PROVIDED BY OTHERS AND/OR EXISTING BEFORE ROUGHING IN AND MAKING FINAL CONNECTIONS
- 03 MC TO FURNISH & INSTALL ALL SHUTOFF VALVES, SHOCK ABSORBERS, SNAP ACTION VALVES, TRIM, TRAPS, ETC REQUIRED FOR FINAL CONNECTION TO OUTLETS
- 04 MC TO FURNISH, INSTALL & CONNECT ALL WATER, DRAIN, INDIRECT DRAIN LINES, ETC FOR ALL KITCHEN EQUIPMENT
- 05 MC TO FLUSH ALL LINES BEFORE MAKING FINAL CONNECTIONS
- 06 SEE ARCHITECT DRAWINGS FOR CONTINUATION OF PLUMBING OUTLETS & COORDINATE WITH ARCHITECTS DRAWINGS PREVIOUSLY BID, OBTAIN FROM GENERAL CONTRACTOR
- 07 ROUGH IN REQUIREMENTS FOR OTHER ITEMS ARE TO BE SET FORTH BY OTHERS
- 08 ALL ROUGH IN MATERIAL SHALL BE RUN UNEXPOSED
- 09 MC EXTEND IDR TO NEAREST FD OR FS W/ AIR GAP PER LOCAL CODE
- 10 MC INSTALL FIRE CONTROL SYSTEM GAS SHUT OFF VALVE

PLUMBING & MECHANICAL LEGEND	
SYMBOL	DESCRIPTION
●	COLD WATER (CW)
●	HOT WATER (HW)
●	INDIRECT WASTE CONN. (ID)
●	DIRECT WASTE CONN. (DR)
●	FLOOR DRAIN (FD)
●	FUNNEL FLOOR DRAIN (FFD)
●	FLOOR SINK (FS)
●	HUB DRAIN (HD)
AFF	ABOVE FINISHED FLOOR
BTC	BRANCH TO CONNECTION
DFA	DROP FROM ABOVE
MBH	1000'S BTU/HR
GT	GREASE TRAP
SV	SOLENOID VALVE
VB	VACUUM BREAKER
MC	MECHANICAL CONTRACTOR
KEC	KITCHEN EQUIPMENT CONTRACTOR



2 K2 WALK IN DRAIN LINE - DETAIL SCALE: NONE

OWASSO
8th GRADE
ADDITION

OWASSO PUBLIC
SCHOOLS
OWASSO, OK
2025

PROJECT

KEY PLAN

11/24/25

ISSUE DATE

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918-370-5184

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OWASSO
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ADDITION

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OWASSO, OK
2025

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KEY PLAN

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KITCHEN EQUIPMENT ELECTRICAL REQUIREMENTS

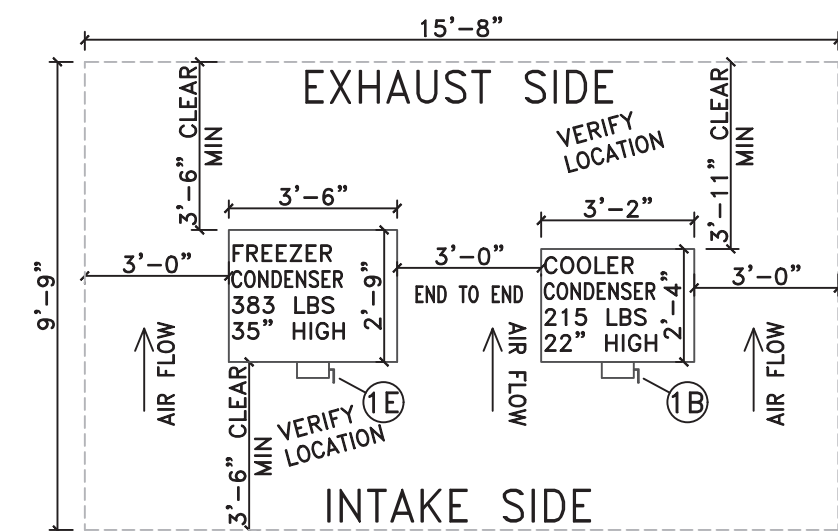
NO	QTY	ITEM	VOLTAGE/PHASE	LOAD	AFF	REMARKS
1	1	WALK IN COOLER	120/1	16 A	108"	BTC - DFA - DOOR HTR, PRP & LIGHTS
1A	1	WALK IN COOLER EVAPORATOR COIL	120/1	2 A	108"	BTC - DFA
1B	1	WALK IN COOLER CONDENSER	208/3	15 A	VFY	BTC - 20 MOPD
1C	1	WALK IN FREEZER	120/1	16 A	108"	BTC - DFA - DOOR HTR, PRP & LIGHTS
1D	1	WALK IN FREEZER EVAPORATOR COIL	208/1	16 A	108"	BTC - DFA
1E	1	WALK IN FREEZER CONDENSER	208/3	28 A	VFY	BTC - 40 MOPD
2	LOT	WALK IN SHELVING				
3	LOT	DRY STORAGE SHELVING				
4	4	DUNNAGE RACK				
5	1	CAN RACK				
6	5	DRYING RACK				
7	2	PREP SINK				
8	1	PREP TABLE				
9	2	PREPARATION TABLE				
10	-	NUMBER NOT USED				
11	-	NUMBER NOT USED				
12	15	BUN PAN RACK				
13	1	PREPARATION TABLE				
14	-	NUMBER NOT USED				
15	-	NUMBER NOT USED				
16	-	NUMBER NOT USED				
17	6	MOBILE CART				
18	1	ICE MAKER	120/1	9 A	60"	BTC
19	5	HAND SINK	120/1	5 A	24"	BTC
20	-	NUMBER NOT USED				
21	3	CONVECTION OVEN	TWO OUTLETS 120/1	8 EA	48"	CORD & PLUG PROVIDED
22	1	RANGE	120/1	5 A	24"	BTC
23	1	BRAISING PAN 40G	120/1	5 A	24"	BTC - CORD & PLUG PROVIDED
24	1	FLOOR TROUGH				
25	3	STEAMER	TWO OUTLETS 120/1	5 A	48"	CORD & PLUG PROVIDED
26	1	HOSE REEL				
27	4	FOOD PROCESSOR	120/1	8 A	48"	CORD & PLUG PROVIDED
28	1	WORKTABLE				
29	1	HOT WATER DISPENSER	208/1	20 A	48"	BTC
30	1	EXHAUST HOOD				BY MECHANICAL CONTRACTOR
31	1	FIRE SUPPRESSION SYSTEM				BY MECHANICAL CONTRACTOR
32	1	HOOD FANS				BY MECHANICAL CONTRACTOR
33	1	EXHAUST HOOD				BY MECHANICAL CONTRACTOR
34	1	FIRE SUPPRESSION SYSTEM				BY MECHANICAL CONTRACTOR
35	1	HOOD FANS				BY MECHANICAL CONTRACTOR
36	1	EXHAUST HOOD				BY MECHANICAL CONTRACTOR
37	1	FIRE SUPPRESSION SYSTEM				BY MECHANICAL CONTRACTOR
38	1	HOOD FANS				BY MECHANICAL CONTRACTOR
39	2	HEATED CABINET - 1 DOOR	120/208/1	8 A	66"	DFA - CORD & PLUG PROVIDED - SEE 2/K3
40	2	HEATED CABINET - 2 DOOR	120/208/1	16 A	66"	DFA - CORD & PLUG PROVIDED - SEE 2/K3
41	2	REFRIGERATOR - 2 DOOR	120/1	11 A	66"	DFA - CORD & PLUG PROVIDED - SEE 2/K3
42	2	SALAD BAR	120/1	7 A	0"	BTC - CORD & PLUG PROVIDED
43	2	DRINK REFRIGERATOR	120/1	2 A	0"	BTC - CORD & PLUG PROVIDED
44	5	HOT/COLD/FREEZE COUNTER	120/1	30 A	0"	BTC - CORD & PLUG PROVIDED
45	2	FLAT TOP COUNTER				
46	1	PIZZA OVEN	208/1	48 A	48"	BTC - EC TO PROVIDE CORD AND PLUG
47	1	WORK TABLE				
48	2	MILK COOLER	120/1	8 A	0"	BTC - CORD & PLUG PROVIDED
49	2	CASHIER STAND	120/1	16 A	0"	BTC - CORD & PLUG PROVIDED
50	1	HEATED CABINET	120/1	16 A	48"	BTC - CORD & PLUG PROVIDED
51	1	REFRIGERATED PIZZA PREP	120/1	5 A	48"	BTC - CORD & PLUG PROVIDED
52	1	WORK TABLE				
53	1	SOILED DISHABLE				
54	1	DRAIN STRAINER				
55	1	DISH MACHINE	60 MOPD 480/3	52 A	76"	BTC - SEE 3/K3 - SINGLE POINT CONNECTION MACHINE & BOOSTER
56	1	DISH MACHINE VENT	EMPTY J BOX		76"	EC WIRE FAN TO INTERLOCK ON DISHMACHINE
57	1	CLEAN DISHABLE				
58	1	POT AND PAN SINK	120/1	8 A	66"	DFA - CORD & PLUG PROVIDED - SEE 2/K3
59	4	CAN OPENER				
60	2	MANUAL CAN OPENER				

KITCHEN EQUIPMENT ELECTRICAL GENERAL NOTES

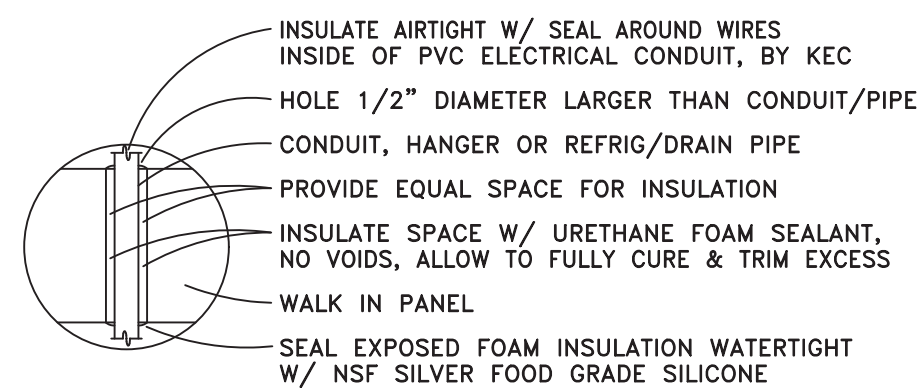
- EC TO PROVIDE FINAL CONNECTIONS TO ALL KITCHEN EQUIPMENT ITEMS PER LOCAL, STATE AND NATIONAL ELECTRICAL AND BUILDING CODES
- EC TO VERIFY REQUIREMENTS OF ALL KITCHEN EQUIPMENT ITEMS PROVIDED BY OTHERS AND/OR EXISTING BEFORE ROUGHING IN AND MAKING FINAL CONNECTIONS
- EC TO SIZE ALL CONDUIT, JUNCTION BOXES, PULL BOXES, AND DISCONNECT SWITCHES PER LOCAL, STATE AND NATIONAL ELECTRICAL AND BUILDING CODES
- EC TO FURNISH AND INSTALL ALL MAGNETIC STARTERS, THERMAL OVERLOAD PROTECTION CONTACTORS AND DISCONNECT SWITCHES ON ALL MOTORS AND ELEMENTS PER LOCAL, STATE AND NATIONAL ELECTRICAL AND BUILDING CODES
- EC TO WIRE, FURNISH AND INSTALL CONDUIT TO RECEPTACLE JUNCTION BOX AND/OR DISCONNECT SWITCH PRE MOUNTED ON KITCHEN EQUIPMENT
- EC TO FURNISH AND INSTALL ALL CORDS AND PLUGS NOT SUPPLIED WITH KITCHEN EQUIPMENT, CORDS NOT TO TOUCH THE FLOOR
- EC TO INTER CONNECT ALL FIELD AND CONTROL WIRING
- SEE ARCHITECTURAL DRAWINGS FOR CONTINUATION ELECTRICAL OF OUTLETS
- ALL WIRING, CONDUIT, JUNCTION BOXES, RECEPTACLES AND DISCONNECT SWITCHES IN DISH WASHING AREA AND/OR INSIDE WALK-IN COOLER/FREEZER TO BE WATER PROOF
- ROUGH IN REQUIREMENTS FOR OTHER ITEMS ARE TO BE SET FORTH BY OTHERS, THIS PLAN COVERS ONLY KITCHEN EQUIPMENT
- ALL ROUGH IN MATERIAL SHALL BE RUN UNEXPOSED
- LOADS SHOWN ARE KITCHEN EQUIPMENT LOADS ONLY
- EC TO FURNISH AND INSTALL SHUNT TRIP BREAKERS REQUIRED FOR THE SHUTOFF OF POWER TO COOKING EQUIPMENT AND INNER WIRE WITH THE FIRE CONTROL SYSTEM
- EC TO INNER CONNECT FIRE CONTROL SYSTEM WITH BUILDING ALARM SYSTEM
- EC TO FURNISH AND INSTALL ALL CONTROL WIRING FOR FANS, WALK-INS, DISPOSERS, ETC

ELECTRICAL LEGEND

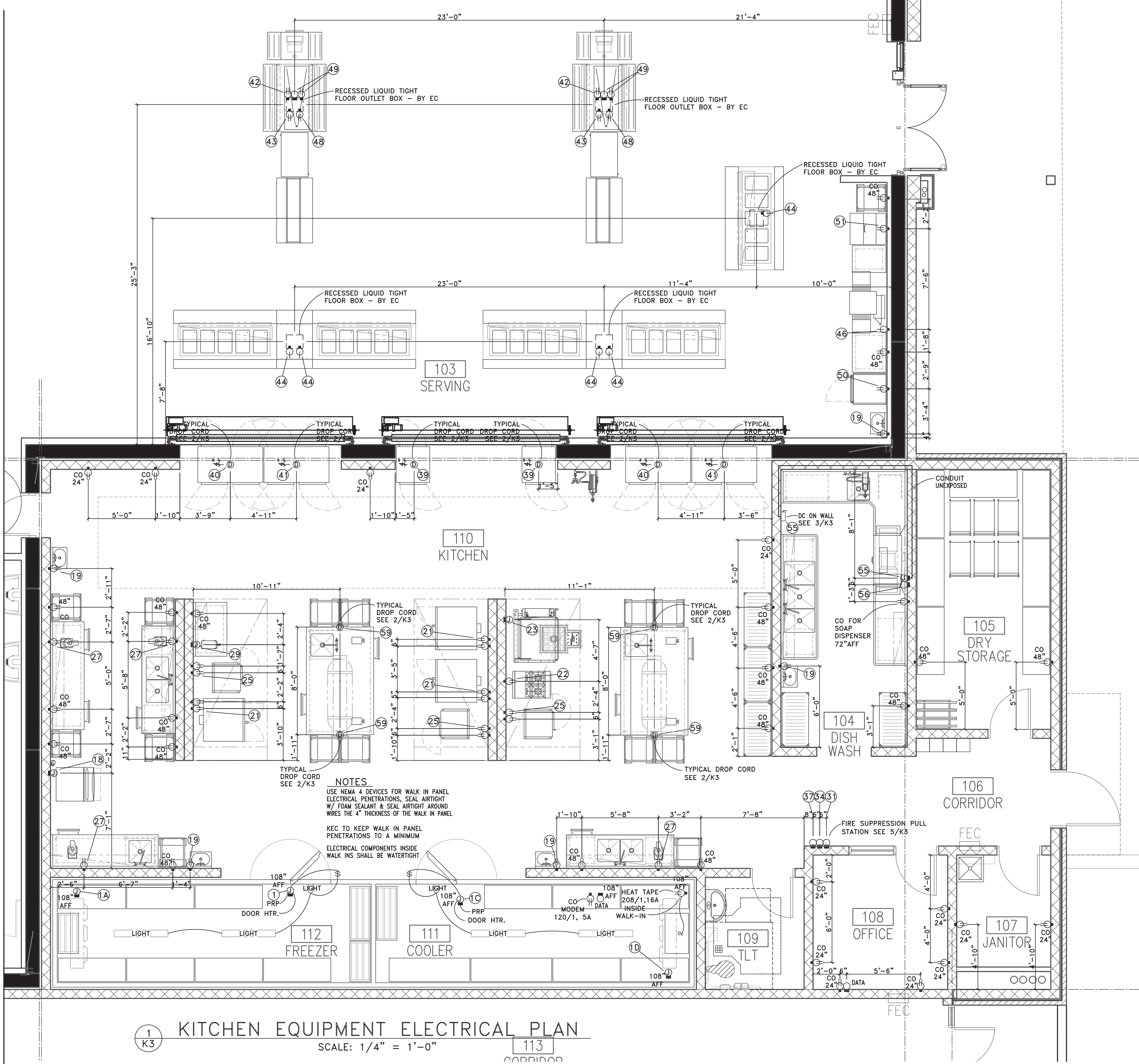
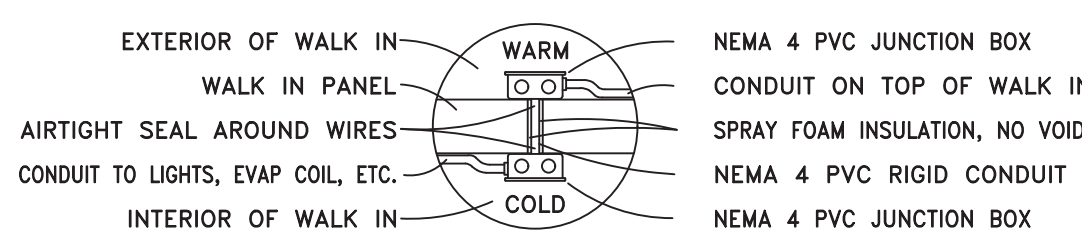
SYMBOL	DESCRIPTION
○	DATA OUTLET
○	SINGLE RECEPTACLE
○	DUPLEX RECEPTACLE
○	JUNCTION BOX
○	DROP CORD
○	SWITCH
○	DISCONNECT BOX
○	ABOVE FINISHED FLOOR
○	DROP FROM ABOVE
○	BRANCH TO CONNECTION
○	CONVENIENCE OUTLET - 16A
○	ELECTRICAL CONTRACTOR
○	PRESSURE RELIEF PORT
○	KITCHEN EQUIPMENT CONTRACTOR



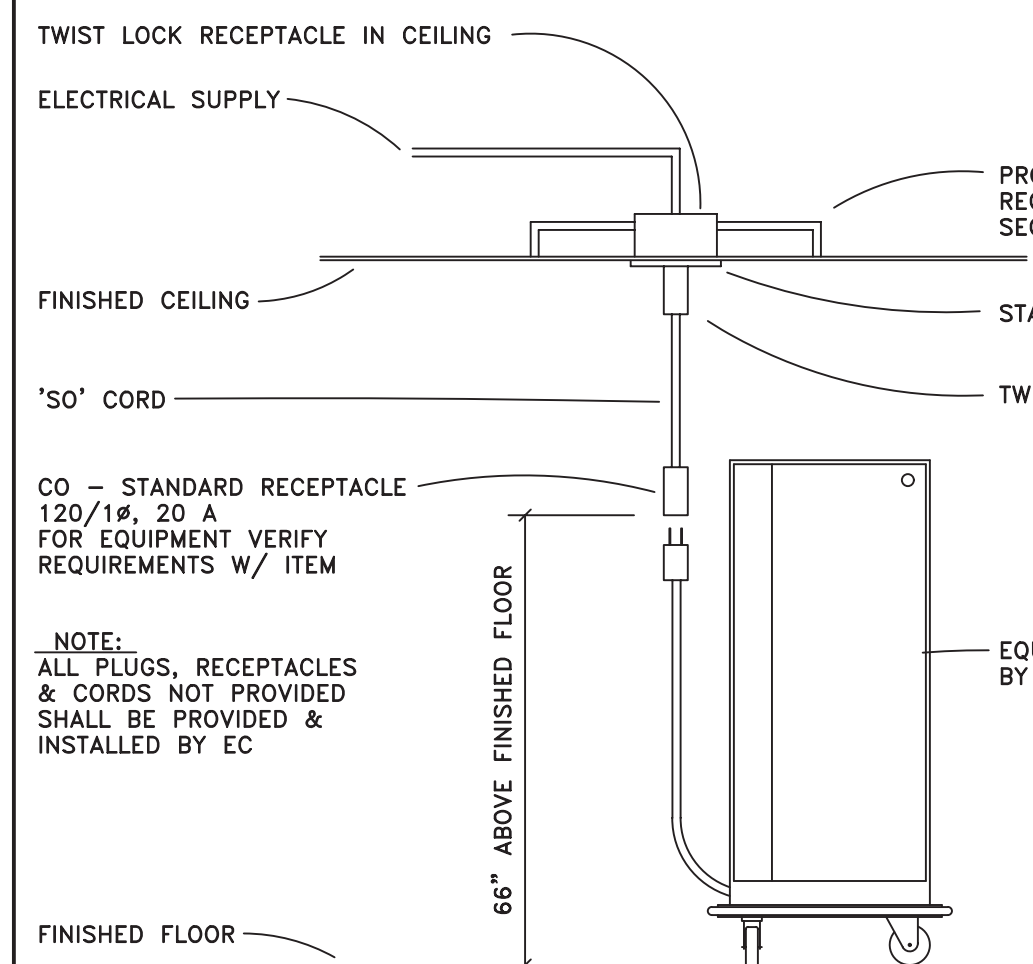
7 CONDENSER ELECTRICAL - DETAIL
SCALE: NONE



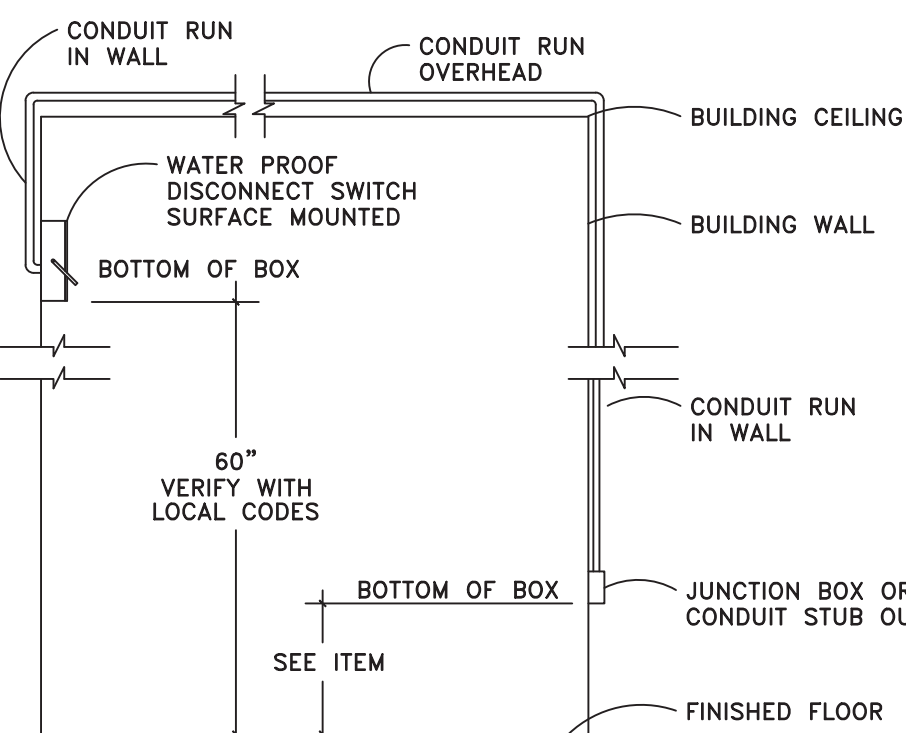
USE NEMA 4 PVC ELECTRICAL COMPONENTS



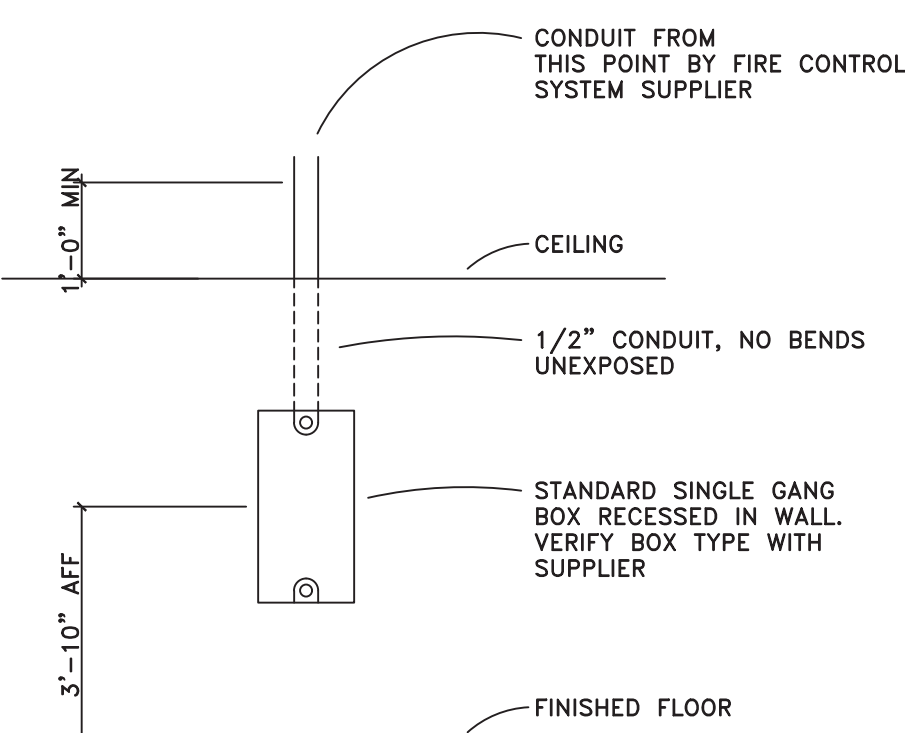
1 KITCHEN EQUIPMENT ELECTRICAL PLAN
SCALE: 1/4" = 1'-0"



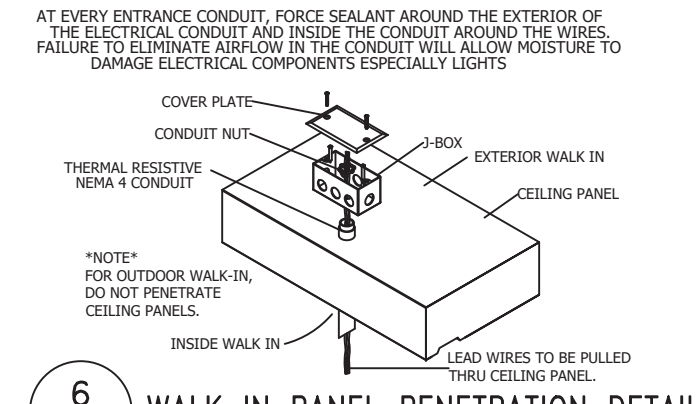
2 DROP CORD - DETAIL
SCALE: NONE



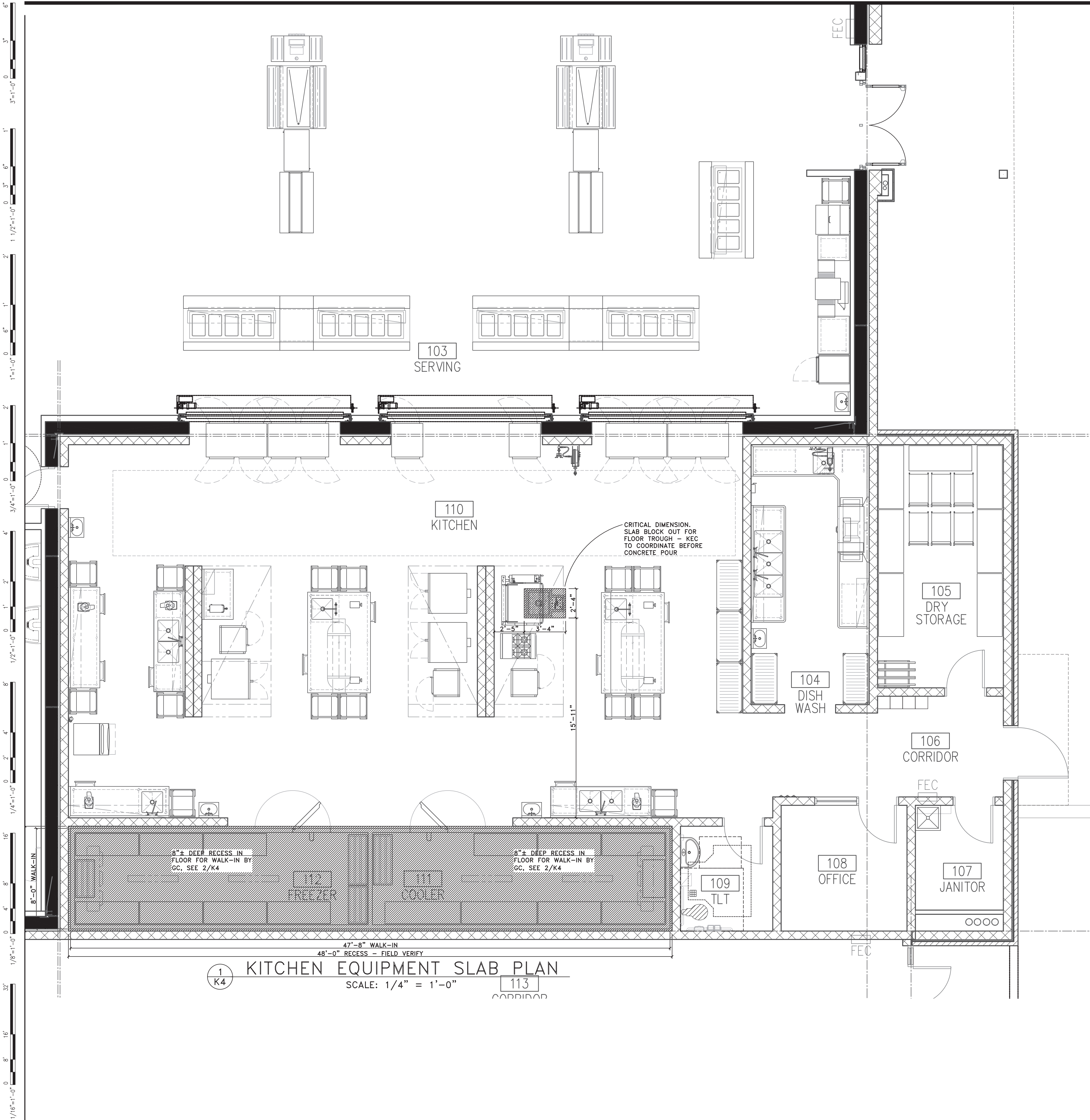
3 DS TO JB DETAIL
SCALE: NONE



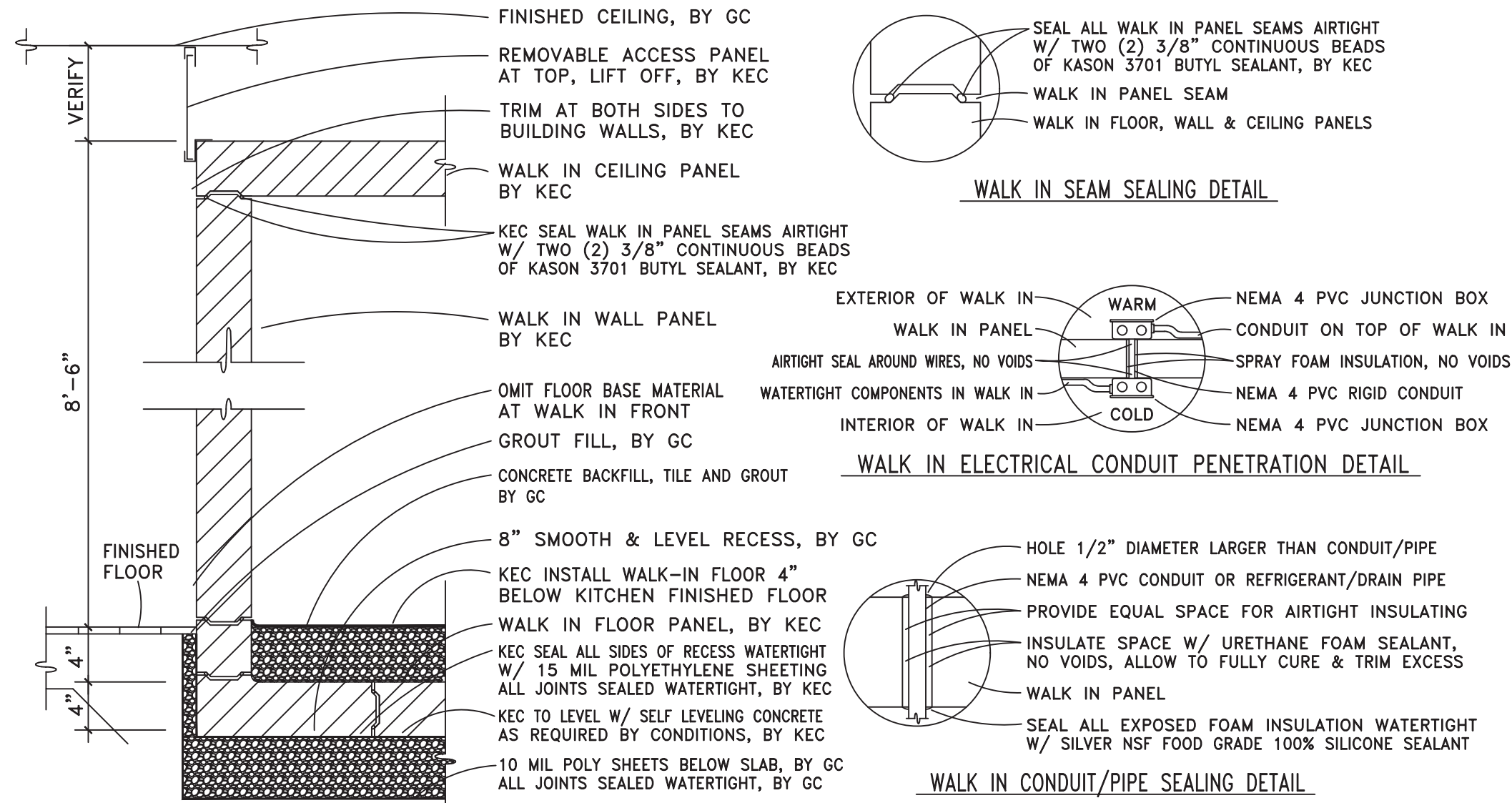
5 REMOTE RELEASE DETAIL
SCALE: NONE



6 WALK IN PANEL PENETRATION DETAIL
SCALE: NONE



NOTE: RECESS MUST BE LEVEL & SMOOTH BEFORE WALK IN CAN BE INSTALLED, BY KEC
KEC SHALL LEVEL & MAKE RECESS 8" DEEP FOR WALK IN INSTALLATION



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OWASSO, OK
2025

PROJECT

KEY PLAN

REVISIONS

11/24/25

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DRAWN BY
CHK'D BY

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K4

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