



THE WE-SHED

The We-Shed, because we're all in this together.

The **We-Shed** is an quick, practical and economical solution to expanding outdoor seating in Colorado winters. This versatile design can be purchased as a pre-fabricated shed or greenhouse and modified as desired or constructed from materials found at local hardware stores.

We-Sheds remain a part of the community. They can be reused by schools as greenhouses, local organizations for community gardens, or at bus stops needing shelters. The restaurant can even keep the structures to utilize as a greenhouse to grow herbs or rent them out to local vendors who want to showcase their wares.



- 1 Roof slanted away from sidewalk to shed snow.
- 2 Solar panels can be added to provide power where site exposure allows.
- 3 Operable panels on all sides allow ventilation and airflow through the structure during warm days and between customers.
- 4 Heating provided by passive solar heat. Supplemental heat provided by portable electric ceramic heaters.
- 5 Lighting for safety and ambiance by portable light sources. Fire code prohibits open flames of any kind.
- 6 Power by portable gas generator. No trenching or expanding existing electrical panels necessary. Generator can be wheeled inside and secured overnight. If budget and/or existing infrastructure allows, power can be fed from existing electrical service.
- 7 Bluetooth speakers to allow guests to enjoy their own music selection or hear the music from inside the restaurant.
- 8 Elevated platform constructed from plywood on pressure treated sleepers (with added insulation if desired) to reduce heat loss. A simple plywood ramp may be desired for ADA access.
- 9 Gabion baskets, precast concrete traffic barriers or water/sand filled barricades anchored to sleeper framing to protect the structure from wind uplift and adjacent cars. Cages can be purchased as a pre-made unit to be filled with rocks or fabricated quickly from steel mesh for a local hardware store.
- 10 Panels can be double-wall polycarbonate or single pane of Lexan, depending on what pre-made kits come with or stock available at local hardware stores. Transparent panels allow guests to enjoy views out while deterring unwanted guests at night. Screens can be added to keep rodents out.
- 11 Lockable sliding doors for security when the restaurant is not open.
- 12 Mushroom heaters and lighting for comfort and security of guests and staff moving between the building and outdoor seating. Ensure pathway is free of slip and trip hazards.
- 13 Maintain at least 6 feet of distance between openings. Consult local fire and building officials for additional spacing requirements for fire department access.
- 14 Slip resistant and easy to clean flooring such as epoxy plywood, any sheet vinyl good or outdoor rated deck material. A pedestal paver system could also be used as both a slip resistant flooring and to elevate the structure off the ground.
- 15 Solid material (wood, metal, etc.) added at specific locations to increase structure's lateral stability and to allow customization to fit the restaurant and city's vernacular. Use tension-only aircraft cable to provide strapping/bracing as required for snow and wind loads per local design requirements.
- 16 Restaurant can utilize existing furniture made available by requirements to reduce seating capacity in the business.

- + Verify with local building department for any engineering and permitting requirements.
- + Coordinate with your local building and fire officials during the initial planning stages of your project to ensure all potential safety concerns are addressed, such as fire department access.
- + Estimated construction cost range: \$4,000 - \$7,000
Estimated operating cost per month: >\$300 with gas generator >\$150 with existing electrical service tie-in

