

# KITCHEN AND BAR PLAN K-1 1/4" = 1-0"

### NOTES:

1-EC SHALL INSTALL KITCHEN LIGHTING IN KITCHEN & WALK IN COOLER TO PROVIDE A MINIMUM OF 50 FT CANDLES ON WORK SURFACES OR IN WORK AREAS.

2-EC SHALL ALSO CONFIRM THAT ALL KITCHEN AND COOLER LIGHTING IS SHATTERPROOF IN DESIGN OR SHIELDED.

3-GC SHALL PROVIDE WATER RESISTANT SURFACE AROUND SINKS AREAS IN KITCHEN AND BAR.

4-GC SHALL INSTALL WATER RESISTANT FINISH IN BATHROOMS ON ALL INTERIOR WALLS FOR FIRST 48" A.F.F.

5-GC SHALL INSTALL SELF-CLOSING HARDWARE TO ALL EXIT & RESTROOM DOORS.

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RESTAURANT AY CARAMBA !

650 WEST ROOSEVELT BLVD MONROE, NC 28110

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CAD DWG FILE:
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SHEET TITLE

KITCHEN AND BAR PLANS WITH NOTES

K-1

eviewed for Code Compliance									
City of Monroe Building Standards									
he property owner is responsible for compliance									
rith all applicable Local, State and Federal Laws.									
is authorization does not permit a violation of any									
City, State or Federal Laws.									
By Troposelleter									
lans Examiner:									
Dato: 04/06/2022									

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	T						ELECTRI	L2-Ap	or-22		<del></del>	1	ATER	<del></del>	T		T		······································			
LOC.	NC	). Ωτ	DESCRIPTION		FL. AMPS			1	PHASE	PLUG	*** Location	1	ATER	*** Lcation	1	ASTE	SIZE	**************************************	T	MANUFACTURER	MODEL	NO.
BAR			CIALL DURING WALL MOUNTED COLLAGUE CHARDS COTH CIDEO	THE STATE OF THE S		7		ВА	R		-					1				<u> </u>		
BAR	2	$\frac{1}{1}$	SINK, DUMP, WALL MOUNTED- SPLASH GUARDS BOTH SIDES SINK, HAND, WALL MOUNTED- SPLASH GUARDS BOTH SIDES			<del> </del>		-				3/8' 3/8'			2 <sup>n</sup>	2	n .	-		ADVANCED TABCO		1
BAR	3		TABLE, GLASS STORAGE, NO SPEED RAIL-LEGS CUT TO 18"									3/8	3/0	410	2		1			ADVANCED TABCO		3
BAR BAR	4	1 1	TABLE, GLASS STORAGE, W/SPEED RAIL- LEGS CUT TO 18" **																	ADVANCED TABCO		
BAR	5 6	1	COOLER, BACK BAR, GLASS DOORS, 49.1" COOLER, BEER BOTTLE, TOP SLIDING DOORS, 64"	7.0		-	11		1	5-15P 5-15P	+18 +18						1			SERV-WARE	BB2-24G-HC	5
BAR	7	1	GLASS FROSTER, 24"	2.5		-	11		1	5-15P	+18			1						SERV-WARE BEVERAGE AIR	BC-65-HC FLG24HC	6
BAR	8	1	ICE WELL, W/SPEED WELL, 24" X 24" -BY VENDOR **													3/4	7			BY COKE	PLG24HC	8
BAR	9	1	TAPS, BEER - CUSTOM, BY VENDOR OR PERLICK REMOTE CONDENSING UNIT	25.0	ю		208-23	10	1	DISC	+18									PERLICK		9
BAR	10	1	TRASH CAN, SLIMJIM		+	1	1	+	-		··			1			<del>                                     </del>				LONG DRAW SYS.	
BAR	11		DISPENSER, WATER, FLAVORED	3.0	10		11	5	1	5-15P	+40			1			<del>                                     </del>			VARIOUS VENDOR	VARIOUS VENDOR	10 11
BAR BAR	12	1	JUICER, ORANGE	2.7	0		220-24	Ю	1	DISC	+40									ZUMEX	Essential Pro	12
BAR	13	A 1	CABINET, STORAGE - BY OWNER DIRTY GLASS STORAGE		1	╂—	<u> </u>	-						-			<del> </del>	ļ			OWNER	
- <del>* </del>						<u> </u>	1	KIT	CHE	<u> </u>		L	<u> </u>	<u> </u>			<u> </u>	L		ADVANCED TABCO	PREP TBL 30" X 30"	13
СООКПИЕ	14	2	HOOD, 12'X 54" WALL MOUNTED END-TO-END		T	T	T	T				<u> </u>	T				T	<u> </u>		CAPIVE AIRE	CUCTOM	T 44
COOKUNE			HOOD, EXHAUST	15.0	0		20	8	3	DISC	roof						<del> </del>	<b></b>	<del>                                     </del>	CAPIVE AIRE	CUSTOM CUSTOM	14 15
COOKLINE	-	1	HOOD, MAKEUP AIR	9.0	0		20	8	3	DISC	roof					,				CAPIVE AIRE	CUSTOM	16
COOKLINE		1	RANGE, NAT. GAS, STOCK POT (SINGLE BURNER), 18" X 18" RANGE, NAT. GAS LINE KIT, QUICK DISCONNECT, 3/4" X 48"		<del> </del>				-	<b> </b>			ļ				3/4"	+18	100K	GLOBE	GSP-18G	17
COOKLINE		1	OVEN, NAT. GAS, CONVECTION, DOUBLE STACK- EACH OVEN	9.0	0		11	5	1	5-15P	+40						3/4"	+18	704	VARIOUS IMPERIAL	2016 2	18
COOKLINE		1	OVEN, NAT. GAS LINE KIT, QUICK DISCONNECT, 3/4" X 48"														\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	110	70%	VARIOUS	PCVG-2	19 20
COOKUNE		1	RANGE, NAT. GAS, TEN BURNER, 2 STD. OVEN, 60"		<del> </del>												3/4	+18	390K	IMPERIAL	IR-10	21
COOKLINE		$-\frac{1}{1}$	RANGE, NAT. GAS LINE KIT, QUICK DISCONNECT, 3/4" X 48" CHEF'S BASE, REFRIDGERATED, W/DRAWERS, 72"	6.0	0		11	5	1	5-15P	+18		<u> </u>	1			ļ			VARIOUS		22
COOKLINE		1	CHAR BROILER, NAT. GAS, 24"					1-	1	3-13F	110					····	3/4"	+18	8UK	SERV-WARE STAR	CB-72-HC 8124RCBB	23 24
COOKUNE		1	CHAR BROILER, NAT. GAS LINE KIT, QUICK DISCONNECT, 3/4" X 48"													···	-	110	GOK	VARIOUS	6124RCBB	25
COOKUNE			GRIDDLE, NAT. GAS 48"					1									3/4"	+18	113.2K		648TF	26
COOKLINE			GRIDDLE, NAT. GAS LINE KIT, QUICK DISCONNECT, 3/4" X 48" FREEZER, WORK TOP, SINGLE DOOR, 27"W	2.30			11:		1	5-15P	+18	····		ļ						VARIOUS		27
COOKLINE			FRYER, NAT. GAS, 40 LB	2.5			<del>                                     </del>	1—	1	3-13F	710						3/4"	+18	90K	TRUE PITCO 3GC	TWT-27-HC	28
COOKLINE		2	FRYER, NAT. GAS LINE KIT, QUICK DISCONNECT, 3/4" X 48"													······································	3,4	.10	300	VARIOUS		29 30
DISH RM	31 32	1	FRY DUMP STATION WITH HEAT LAMP	5.00	D		115	5	1	5-15P	+18									VARIOUS	2 HEAT BULBS	31
DISH RM	33		SHELVING, EPOXY COATED, 24" X 72" X 72" SHELVING, EPOXY COATED, 24" X 48" X 72"					+	<del> </del>	, i i i i i i i i i i i i i i i i i i i				<del>                                     </del>						ADVANCED TABCO		32
DISH RM	34		TABLE, DISH, CLEAN, LH, 48"	1				<del>                                     </del>	1											ADVANCED TABCO ADVANCED TABCO		33 34
DISHRM	35	1	DISHWASHER, UPRIGHT, SINGLE RACK, CORNER UNIT, AUTO-CHLOR	20.00	)		115	5	1	5-15P	+18	1/2"	1/2"	+18		2"				AUTO-CHLOR	A4	35 35
DISHRM	36	1	SINK, 3-HOLE, 103", - CUSTOM LDB TO OPERATE AS DIRTY DISH TABLE AND CONNECT TO DISHWASHER									1/2 <sup>n</sup>	1/2"	+18		2"				TITAN STAINLESS	сиѕтом	36
DISH RM	37		TABLE, DISH, DIRTY, 65" X 30" W/OVERHEAD GLASS RACK -CUSTOM													2 <sup>n</sup>				TITAN STAINLESS	CUSTOM	37
KITCHEN	38		SHELVING, EPOXY COATED, 24" X 42" x 72" - Inside freezer SHELVING, EPOXY COATED, 24" X 42" x 72" - Inside cooler					-	<del> </del>							····				ADVANCED TABCO		38
KITCHEN	40		SHELVING, EPOXY COATED, 24" X 36" x 72" - Inside freezer					-	1							······································				ADVANCED TABCO		39
KITCHEN	41		SHELVING, EPOXY COATED, 24" X 48" x 72" - Dry storage																	ADVANCED TABCO ADVANCED TABCO		40 41
KITCHEN	42	ł	SINK, PREP, (A) - 24" X 24" RDB, 18" X 16" X 14" SINGLE WELL	<u> </u>				ļ	1			1/2"	1/2"	+18		2"				ADVANCED TABCO		42
KITCHEN	43	1	SINK, PREP, (B) - 24" X 24" LDB, 18" X 16" X 14" SINGLE WELL							2		1/2"	1/2"	+18		2 <sup>n</sup>				ADVANCED TABCO	93-1-24-24L	43
	**************************************							EXT	ERIC	R								**************************************			<del></del>	
KITCHEN	44		WALK IN COMBO BOX (COOLER/FREEZER/BEER COOLER) 34' X 8'																			I
KITCHEN	44		8' X 8' FREEZER, 8' X 8' BEER COOLER, 8' X 18' FOOD COOLER, 3' COMPRESSORS - TOTAL 3 EVAPORATORS- TOTAL									Ì								NORLAKE		44
EXTERIOR	44A		FREEZER- CONDENSING UNIT BOX SIZE 8'L x 8'W x 8" H	10.00			208	1		DISC dr	roof	-				3/4 <sup>n</sup>				NORLAKE	CUSTOM CUSTOM	44A
EXTERIOR	44B		BEER COOLER CONDENSING UNIT BOX SIZE 8'L x 8'W x 8" H	10.00			208	1		DISC clr	roof					3.4"				NORLAKE	CUSTOM	44B
EXTERIOR EXTERIOR	44C 44d		MAIN FOOD COOLER - CONDENSING UNIT BOX SIZE 18'L X 8'W X 8'H CANWASH- CUSTOM	20.00			208	1		DISC cir	roof	4 (01)	4 (25)			3/4"				NORLAKE	CUSTOM	44C
	1 - 1 - 1	<u>— L ,</u>	GITT TOTAL COSTON		<u> </u>		D	POD	UCT	ION		1/2"	1/2"	+36	3"					NORLAKE	CUSTOM	44D
KITCHEN	45	1	TABLE, PREP, SS, 18 GAUGE, 48" X 30"					T					I			T						Ti
KITCHEN	46									······································										SERV-WARE	T3048CWP-4	45
KITCHEN	47		TABLE, PREP, SS, 18 GAUGE, 60" X 30" TABLE, PREP, SS, 16 GAUGE, 72" X 30"											-							T3060CWP-4	46
KITCHEN	48		TRASH CAN, SLIMJIM																·		T3072CWP-16S	47
PROD	49		SINK, HAND, WALL MOUNTED- WITH 2 SIDE SPLASH GUARDS									1/2"	1/2"	+18		2"				ADVANCED TABCO	VARIOUS 7-PS-40	48 49
PROD PROD	50		COOLER, WORKTOP, 48"	2.20			115	-		5-15P	+18								H		WTR-48AHC	50
PROD	52		FREEZER, WORKTOP, TWO DOOR, 48"W TABLE, SANDWICH, MEGA TOP, 48"	7.0 2.20	<del></del>		115 115			5-15P 5-15P	+18										WTF-48AHC	51
PROD	53		TRASH CAN, SLIMJIM	2.20						3-13P	710	-			-						SPE48HC-18M VARIOUS	52 53
PROD	54		STEAM TABLE, 5 WELLS , NAT GAS														3/4"		H		WB-5G-NAT	54
PROD PROD	55 56			12.50			115	1		5-15P +40											VCW26	55
PROD	57		TABLE, PREP, SS, 60" X 24" W/SS UNDERSHELF COOLER, WORKTOP, SINGLE DOOR, 27"	2 00			4 -			P 422										ADVANCED TABCO		56
PROD	58		CE MACHINE, 400 LB. HEAD	2.00 9.50	-+		15 208-230	<b></b>		5-15P DISC	+18	_				1"					WTR27AHC	57
PROD	59		CE MACHINE, 600 LB. BIN	0				•			1	$\dashv$	-+			1"	+				D570	58 59
PROD	60		PASS THROUGH WINDOW (BAR), SS, 24" X 18" - CUSTOM																		CUSTOM	60
PROD PROD	61 62	1	PASS THROUGH WINDOW, SS, W/OVERSHELF - CUSTOM DISPENSER, COKE FOUNTAIN - BY VENDOR	15.00			44-			p - 4											CUSTOM	61
PROD	63		DISPENSER, ICED TEA - BY VENDOR	13.00			115	1		5-15P	+40	_									VENDOR	62
STORE RM	64		SHELVING, WIRE STORAGE, 24" X 72"									_								ADVANCED TABCO	VENDOR EC-2472	63 64
				. —			W	AIT S	STAT	ION							L	<u> </u>				
WAIT ST.	65 66		DISPENSER, COKE FOUNTAIN - BY VENDOR	15.00			115	1		5-15P						1"	T	T		COKE	VENDOR	65
WAIT ST.	66 67	1	DISPENSER, ICED TEA - BY VENDOR DISPENSER, WATER, FLAVORED		-				-			$-\mathbb{I}$									VENDOR	66
L	<u> </u>		* STAINLESS STEEL COMMERCIAL LIQUOR BOTTLE RACK MOUNT TO FRON	3.00			115	1		5-15P										VENDOR	VENDOR	67

\*\* STAINLESS STEEL COMMERCIAL LIQUOR BOTTLE RACK MOUNT TO FRONT OF TABLE OR ICE WELL

\*\*\* LOCATION DIMENSIONS "+xx" = DIMENSION ABOVE FINISHED FLOOR

(MPORTANT NOTES: (1) Walk-infreezers and coolers must be assembled and installed by professional, licensed refrigeration contractor. (2) "Estimated Total Equipment Cost" does not include freight, taxes, unloading, installation, or assembly unless specifically noted under product line item.

#### **ELECTRICAL NOTES**

THE FLOOR WHENEVER POSSIBLE.

- 01. ALL ROUGH-INS ARE FIGURED TO COME OUT OF THE FLOOR OR WALLS
- AND ARE SHOWN APPROXIMATELY WHERE THEY OCCUR IN THE FIXTURE.

  02. ALL CONDUIT TO BE ROUGHED IN THE WALLS RATHER THAN UP THROUGH
- 03. ALL MEASUREMENTS TAKEN FROM FINISHED WALLS OR CENTERLINE OF COLUMNS.
- 04. ALL MECHANICAL STUBBING IN CENTER OF FLOOR TO BE SIX (6)
  INCHES OR LESS TO CLEAR EQUIPMENT BASES, THEN BRANCH TO
  FINAL CONNECTION.
- 05. PROVIDE ELECTRICAL SERVICE FOR AUTOMATIC FIRE EXTINGUISHER SYSTEM FROM ELECTRICAL PANELS TO VENTILATING HOODS AND TO CHEMICAL TANK LOCATIONS: BY ELECTRICAL CONTRACTOR.
- 06. ALL ELECTRICALLY FIRED AND ELECTRICALLY POWERED COOKING
  EQUIPMENT REQUIRES A SHUNT TRIP BREAKER AND WIRING THROUGH
  MICRO SWITCHES IN FIRE SYSTEM SUPPLIED BY ELECTRICAL CONTRACTOR.
- 07. EXHAUST FANS ARE NOT SUPPLIED WITH STARTERS/DISCONNECTS OR SWITHCHES. ELECTRICAL CONTRACTOR TO FURNISH AND CONNECT.
- 08. SIZING OF ELECTRICAL PANELS TO BE DETERMINED BY ELECTRICAL CONTRACTOR OR ENGINEER.
- 09. ROUGH-INS SHOWN ARE FOR EQUIPMENT SUPPLIED BY RDD.

  CO., CHECK WITH OWNER FOR EQUIPMENT NOT SUPPLIED BY RDD.
- 10. THE ROUGH-INS SHOWN ON THIS DRAWING ARE REQUIRED FOR OPERATION OF EQUIPMENT SUPPLIED BY DENVER EQUIPMENT CO., ACCORDING TO MANUFACTUREERS SPECIFICATIONS. THESE ROUGH-INS ARE MANUFACTURERS REQUIREMENTS FOR OPERATION OF THE EQUIPMENT ONLY. DENVER WILL NOT BE LIABLE FOR ANY DEVIATION FROM THESE ROUGH-INS. IT SHALL BE THE RESPONSIBILITY OF THE MECHANICAL TRADES TO ENSURE THAT SUPPLY LINES, WASTE, CARRY-OFF, WIRE SIZES, ETC., MEET ALL LOCAL CODES.
- 11. WHERE LOCAL CODES REQUIRE DISCONNCTS, ELECTRICIAN TO LOCATE AND PROVIDE REQUIRED CLEARANCES.
- 12. FIELD ELECTRICIAN TO MAKE FINAL CONNECTION OR CONNECT CORD & PLUG SET AT EACH UNIT FROM CONDUIT BROUGHT DOWN IN CHASE/WALL. IN ADDITION, HE IS TO MAKE FIELD CONNECTIONS AS REQUIRED FOR UNI:

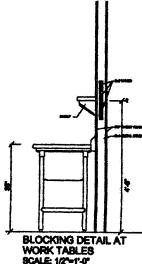
  SEE MANUFACTURER'S DRAWINGS FOR DETAILS...
- 13. + = HEIGHT ABOVE FINISHED FLOOR

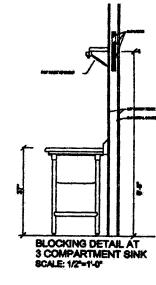
## **GAS NOTES**

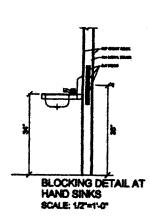
- 1. + = HEIGHT ABOVE FINISHED FLOOR
- 2. PLUMBING CONTRACTOR TO MAKE ALL FINAL CONNECTIONS AND, PROVIDE ANY NEEDED PART IN MAKING SUCH CONNECTIONS...
- ROUGH INS ARE SHOWN FOR KITCHEN EQUIPMENT ONLY
   PLUMBING CONTRACTOR TO PROVIDE OTHER GENERAL
- PLUMBING NEEDS IF NOT ASSOCIATED WITH KITCHEN EQUIPMENT.
- 5. FOR SOME ITEMS A PRESSURE REDUCING VALVE, MAY BE REQUIRED, IF SO PLUMBING CONTRACTOR TO PROVIDE...
- 6. A GAS PRESSURE REGULATOR IS NEEDED FOR GAS UNITS
  IN MOST CASES, SOME UNITS ARE EQUIPPED WITH APPLIANCE REGULATORS,
  IF UNIT IS NOT SO EQUIPPED PLUMBING CONTRACTOR IS TO PROVIDE...

## PLUMBING NOTES

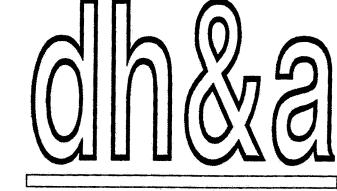
- 1 FLOOR SINK FOR 3 COMPARTMENT SINK
- 2 FLOOR SINK FOR DISH MACHINE
- 3 FLOOR SINK FOR WAIT STATION COUNTER







BLOCKING DETAILS



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RESTAURANT AY CARAMBA !

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KITCHEN & BAR EQUIPMENT SCHEDULE

K-2