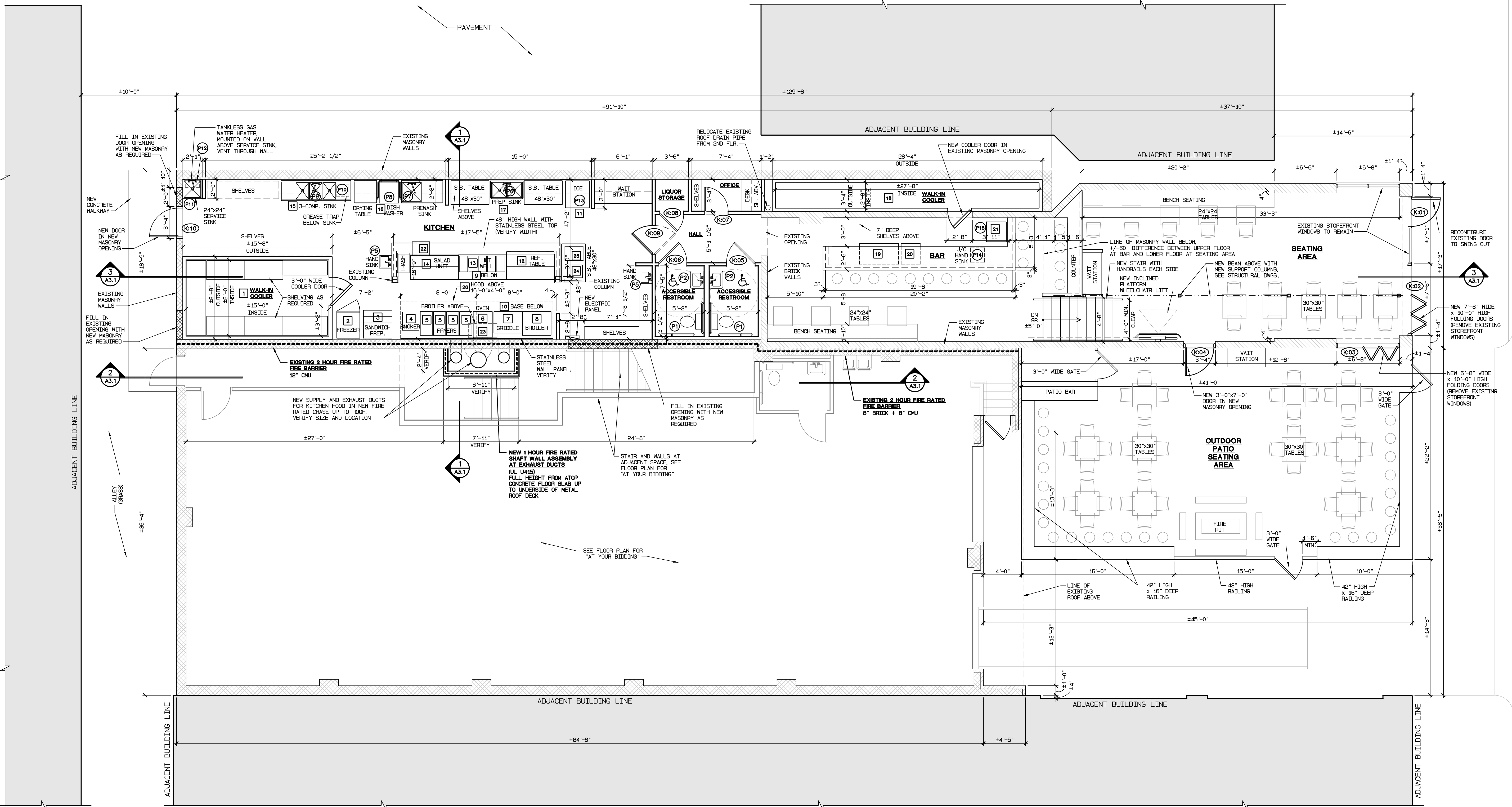
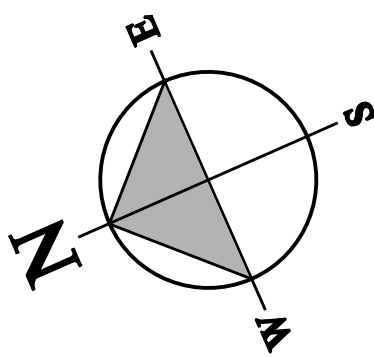




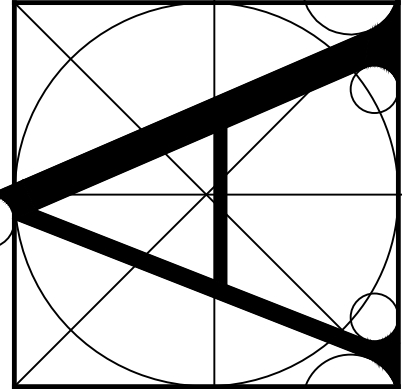
KITCHEN EQUIPMENT SCHEDULE					
MARK	DESCRIPTION	MARK	DESCRIPTION	MARK	DESCRIPTION
1	WALK-IN COOLER: OUTSIDE DIMENSIONS ±15'-8" x 8'-8"	10	REFRIGERATED CHEF BASE: ±72"wx32"D	19	BOTTLE COOLER: ±50"wx28"D (UNDER BAR COUNTER)
2	FREEZER: ±29"wx32"D	11	ICE MACHINE: ±30"wx34"D	20	GLASS FROSTER: ±24"wx26"D (UNDER BAR COUNTER)
3	SALAD/SANDWICH REFRIGERATED PREP TABLE: ±36"wx35"D	12	SALAD/SANDWICH REFRIGERATED PREP TABLE: ±60"wx35"D	21	GLASS WASHER: ±25"wx25"D
4	ELECTRIC SMOKER: ±21"wx23"D	13	HOT WELL STEAM TABLE: ±60"wx31"D	22	MICROWAVE: ±22"wx18"D (ON SHELF)
5	GAS FRYER: ±15.5"wx30"D	14	SALAD/SANDWICH REFRIGERATED PREP TABLE: ±60"wx30"D	23	GAS SALAMANDER BROILER: ±36"wx18"D (OVER OVEN/STOVE)
6	GAS OVEN/STOVE: ±24"wx33"D	15	3-COMPARTMENT SINK: ±88"wx26"D	24	TOASTER: ±16"wx19"D (ON TABLE)
7	GAS GRIDDLE: ±36"wx27"D (ATOP CHEF BASE)	16	DISHWASHER: ±30"wx30"D	25	SANDWICH PRESS: ±18"wx23"D (ON TABLE)
8	GAS BROILER: ±36"wx30"D (ATOP CHEF BASE)	17	2-COMPARTMENT SINK: ±41"wx23"D	26	HOOD: ±16'-0"wx4'-0"wx2'-0"H, VERIFY SIZE, INSTALLATION, SUPPLY FAN AND EXHAUST FAN REQUIREMENTS
9	WARMING DRAWER: ±28"wx23"D (UNDER HOT WELL, VERIFY)	18	WALK-IN COOLER: OUTSIDE DIMENSIONS ±28'-4" x 3'-4"		

FIRST FLOOR PLAN
KREGGERS
SCALE: 3/16" = 1'-0"



PLUMBING FIXTURE SCHEDULE			
MARK	DESCRIPTION	MARK	DESCRIPTION
P1	ACCESSIBLE TOILET: ADA AND ICC/ANSI A117.1 ACCESSIBLE UNIT AND FITTINGS, VITREOUS CHINA, WITH SEAT LESS COVER	P9	3-COMPARTMENT SINK: STAINLESS STEEL, VERIFY SIZE, WITH FAUCET AND WASTE ASSEMBLY
P2	ACCESSIBLE LAVATORY: ADA AND ICC/ANSI A117.1 ACCESSIBLE UNIT AND FITTINGS, VITREOUS CHINA, WALL MOUNTED, WITH FAUCET AND WASTE ASSEMBLY	P10	GREASE TRAP: MOUNTED BELOW SINK, VERIFY SIZE AND WASTE REQUIREMENTS
P3	NOT USED	P11	SERVICE SINK: 2'-0"x2'-0", WITH FAUCET AND WASTE ASSEMBLY, SPLASH GUARDS AT 3 SIDES, AND MOP HANGER STRIP
P4	NOT USED	P12	WATER HEATER: TANKLESS GAS UNIT, MOUNTED ON WALL ABOVE SERVICE SINK, VENT THROUGH WALL, VERIFY SIZE
P5	HAND WASH SINK: STAINLESS STEEL, WALL MOUNTED, WITH FAUCET AND WASTE ASSEMBLY	P13	ICE MACHINE: VERIFY WATER SUPPLY AND WASTE REQUIREMENTS
P6	FOOD PREP SINK: STAINLESS STEEL, VERIFY SIZE, WITH FAUCET AND WASTE ASSEMBLY	P14	UNDER COUNTER HAND WASH SINK: STAINLESS STEEL, FREESTANDING, WITH FAUCET AND WASTE ASSEMBLY
P7	DISH PRE-WASH SINK: STAINLESS STEEL, VERIFY SIZE, WITH FAUCET AND WASTE ASSEMBLY	P15	GLASS WASHER: VERIFY WATER SUPPLY AND WASTE REQUIREMENTS
P8	DISHWASHER: STAINLESS STEEL, VERIFY SIZE, WATER SUPPLY AND WASTE REQUIREMENTS		

KREGGERS TAP AND TABLE



TIMMONS + KELLEY
ARCHITECTS

14005 STEEPLESTONE DRIVE • MIDLOTHIAN, VIRGINIA 23113
PH: (804) 897-5636 • FAX: (804) 897-5635
© THIS DRAWING IS THE PROPERTY OF TIMMONS + KELLEY ARCHITECTS AND MAY NOT BE USED FOR ANY OTHER PROJECT OR REPRODUCED IN ANY WAY WITHOUT WRITTEN PERMISSION.

FIRST FLOOR PLAN - KREGGERS

2614 WEST CARY STREET
RESTAURANT/OFFICE/WAREHOUSE
CITY OF RICHMOND, VIRGINIA

DATE:	DRAWING STATUS:
7/31/17	ISSUED FOR REVIEW
8/9/17	ISSUED FOR REVIEW

PROJECT NO:	17-104
DRAWN BY:	MGE
ARCHITECT:	M. KELLEY
SHEET NO:	A13