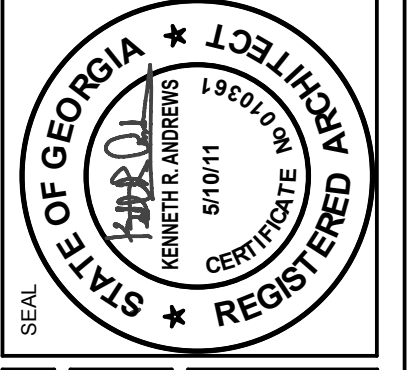


SHEET INDEX		
ID	Name	Published
A-0.0	COVER SHEET / SITE PLAN	<input checked="" type="checkbox"/>
A1.1	FLOOR PLAN	<input checked="" type="checkbox"/>
A1.2	REFLECTED CEILING PLAN	<input checked="" type="checkbox"/>
A1.3	KITCHEN EQUIPMENT LAYO...	<input checked="" type="checkbox"/>
A1.4	F F & E PLAN	<input checked="" type="checkbox"/>
A2.1	EXTERIOR ELEVATIONS	<input checked="" type="checkbox"/>

REVISIONS DESCRIPTION	DATE
1. REVISIONS TO EQUIPMENT	05/10/11
2.	
3.	
4.	
5.	
6.	

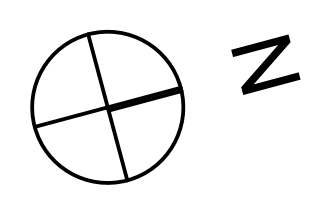


COVER SHEET / SITE PLAN
 PROPOSED NEW RESTAURANT FOR
 VALLEY CAFE & CATERING
 HIGHWAY 441, NORTH DILLARD, GEORGIA 30537

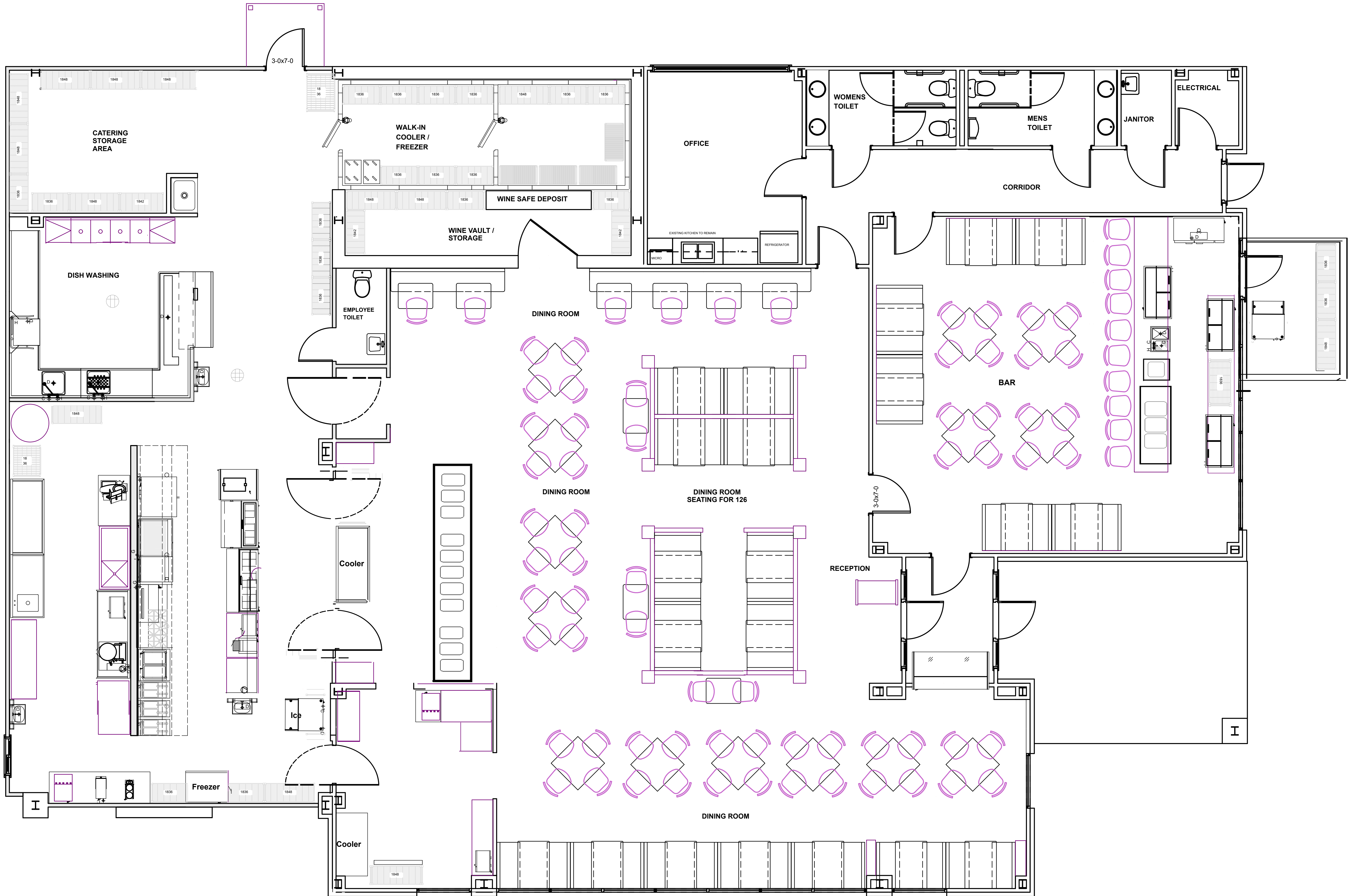
KENNETH R. ANDREWS AIA
ARCHITECT
 STATE OF GEORGIA ARCHITECT REGISTRATION NO. 010361
 P.O. BOX 339, TURNERVILLE, GEORGIA 30580 (706) 754-4894

PROJECT #: 110216
 DRAWING #: VALLEY CAFE
 SHEET NUMBER:
A-0.0

1 SITE PLAN
 SCALE: 1" = 20'



SANTA & ASSOCIATES
 SPACE PLANNING & DESIGN
 RAYMOND J. SANTA, IIDA
 706.754.5885
 P.O. BOX: 96
 TURNERVILLE, GEORGIA 30580



6200 square-foot building on 1.23 acres with 50 parking spaces. Property has three entrance/exits. Two on highway 441 and one on Carolina Street which connects to Highway 441. 120 seat full-service restaurant that features beautiful mountain views from all parts of the main dining room. 50 seat full service bar. Recently remodeled customer restrooms which are ADA compliant. Main dining room features a custom made Amteko 18 foot long buffet with 11 hotwells.

1500 square foot kitchen that features a 20 foot long chef's line. Complete prep/bakery area. Oversized dish pit to be able to handle restaurant and catering service ware. Restaurant also has a drive-through window, 160 square foot catering equipment storage area, 16 x 8 walk in cooler and 8 x 8 walk in freezer.

- Restaurant is currently 100% up to health dept codes. New owner will not have to bring anything up to code.
- Two ice machines, one for the bar and one for the restaurant
- Double stack Blodgett gas convection oven
- 36 inch char Grill with 24 inch accessory griddle plate
- 24 inch electric griddle
- Gas range with six burners, two full-size ovens and 24 inch griddle.
- 36 inch salamander
- 60" Refrigerated Chef's Base
- Three 40# pound gas fryers
- Two. 60" prep tables
- Five well electric steam table
- 24 in.² double sided refrigerator
- 24 inch warming/holding cabinet, double sided.
- 48 inch to door reach in freezer
- 20 quart universe mixer
- Chicken Breeding Station

- 12 inch globe slicer
- Six station POS system with back office computer, two cash drawers and three Kitchen printers
- 72 inch refrigerated bakery display case
- 72 inch refrigerated work top cooler
- All small appliances and small wares necessary for operations
- All Catering equipment needed to transport and serve parties of 300 or more. Including china, flatware, glassware, linens, chafing dishes, serving utensils, etc.
- 16 “Cambro” food pan carriers with dollies
- Website will convey to new owner.
- POS software license will convey to new owner.
- Seller will offer 160 hours of on-the-job-training with the new owner.









