

SEATING COUNT

INTERIOR:	
DINING ROOM	32
BAR	17
BANQUETTE	6
BOOTHS	26
COMM. TABLES	12
	93
EXTERIOR:	
TERRACE	24
DECK	34
TOTAL GUESTS:	153
STAFF:	12

GENERAL NOTES

1. ALL EQUIPMENT SHALL BE INSTALLED IN ACCORDANCE WITH THE NATIONAL ELECTRICAL CODE (NEC) AND THE NATIONAL PLUMBING CODE (NPC). THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND INSURANCE.

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RIO SALADO

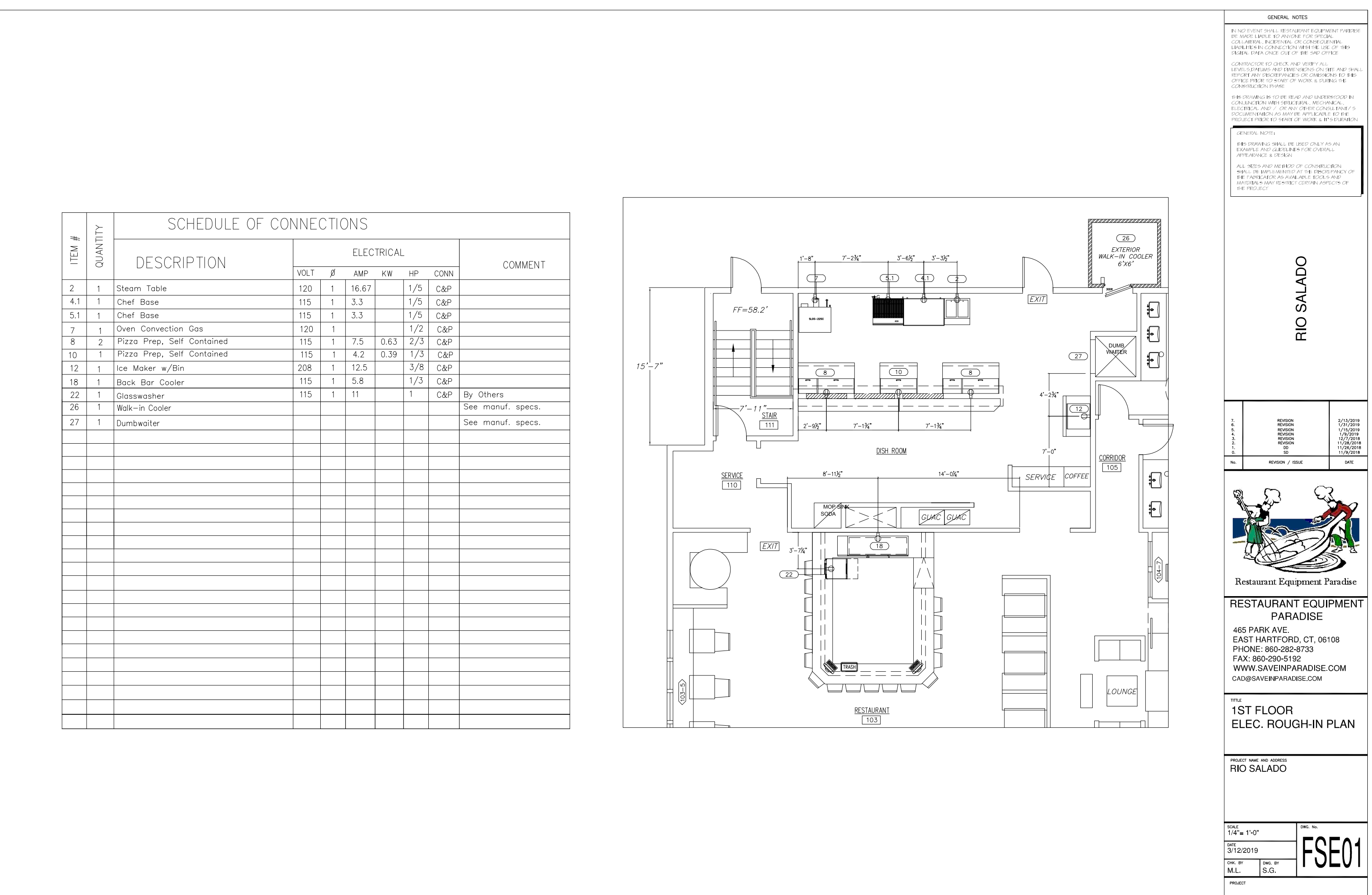
RESTAURANT EQUIPMENT PARADISE
455 PARK AVE.
EAST HARTFORD, CT. 06108
PHONE: 860-282-8733
FAX: 860-290-5182
WWW.SAVERINPARADISE.COM
CAD@SAVERINPARADISE.COM

FLOOR PLAN

RIO SALADO

DATE: 14" = 1'-0"
NO. 3125019
DESIGNER: M.L. / S.G.
FS101

ITEM #	QUANTITY	DESCRIPTION	MAKE/MODEL #	MECHANICAL CONNECTIONS												COMMENT		
				ELECTRICAL						PLUMBING							WEIGHT	
				VOLT	Ø	AMP	KW	HP	CONN	CW	HW	W	IW	FW	G			MBTU
1	1	Exhaust system															2405.0	See manuf. specs.
2	1	Steam Table	Piper Products	DD8-2-HF	120	1	16.67		1/5	C&P							152.0	
3	1	Range, Restaurant, Gas	Southbend	S36D											3/4"	203.0	660.0	
3.1	1	Broiler	Southbend	P36-RAD											3/4"	40.0	170.0	
4	1	Griddle, Gas	Atosa	ATMG-48T											3/4"	120.0	792.20	
4.1	1	Chef Base	NEAR	ES-3048-418	115	1	3.3		1/5	C&P							325.0	
5	1	Broiler, Under-Fired, Gas, Counter	Atosa	ATRC-36											3/4"	120.0	192.0	
5.1	1	Chef Base			115	1	3.3		1/5	C&P							325.0	
6	2	Fryer, Deep Fat, Gas	Pitco	40D											3/4"	115.0	186.20	
7	1	Oven Convection Gas	Blodgett	SHO-100-G SGL	120	1			1/2	C&P					3/4"	72.0	1040.0	
8	2	Pizza Prep, Self Contained	Atosa	MPFR202	115	1	7.5	0.63	2/3	C&P							548.0	
9	-	Spare No.																
10	1	Pizza Prep, Self Contained	Atosa	MPFR201	115	1	4.2	0.39	1/3	C&P							413.0	
11	-	Spare No.																
12	1	Ice Maker w/Bin	Hoshizaki	KM-1100MAJ / B-800PF	208	1	12.5		3/8	C&P	1/2"						500.0	
13	1	Dishtable, L' Shape, 14 gauge, Soiled	Advance Tabco	DTS-D70-72L								1-1/2"					225.0	
14	1	Washer, Door Type, High Temp															360.0	By Others
15	1	Table, Enclosed Base, Dish Cabinet	Advance Tabco														80.0	
16	3	Table, Enclosed Base, Dish Cabinet	John Boese	EDSC8-1872-X													360.0	
17	1	Overshelf	Advance Tabco														73.50	
18	1	Back Bar Cooler	Krowne	BS84L	115	1	5.8		1/3	C&P							485.0	
19	1	Spare No.																
20	2	Handsink, Wall Mount	Krowne	KR18-12DST							1/2"	1/2"	1-1/2"				25.0	
20.1	2	Underbar, Liquor Display	Krowne	KR18-18RD													35.0	
21	1	Underbar, Ice Bin	Krowne	KR18-GSB1									1"				35.0	
22	1	Glasswasher	CMA Dishmachines	L-1C	115	1	11		1	C&P	1/2"	1/2"		1"			202.0	By Others
23	2	Underbar Ice Bin w/Speed rail	Krowne	KR18-24-10							1/2"	1/2"		1-1/2"			150.0	
23.1	1	Underbar Drainboard	Krowne	RS-24							1/2"	1/2"		1"				
24	1	Dumpsink, Wall Mount	Krowne	KR18-12BD							1/2"	1/2"		1-1/2"			39.0	
25	1	Sink, Map	NEAR	FMS-252110							1/2"	1/2"		3-1/2"			50.0	
25.1	1	Faucet, Service Sink	Krowne	16-127							1/2"	1/2"					13.0	
26	1	Walk-in Cooler																See manuf. specs.
27	1	Dumbwaiter																See manuf. specs.
28	2	Handsink, Wall Mount	NEAR	HS-12							1/2"	1/2"	1-1/2"					



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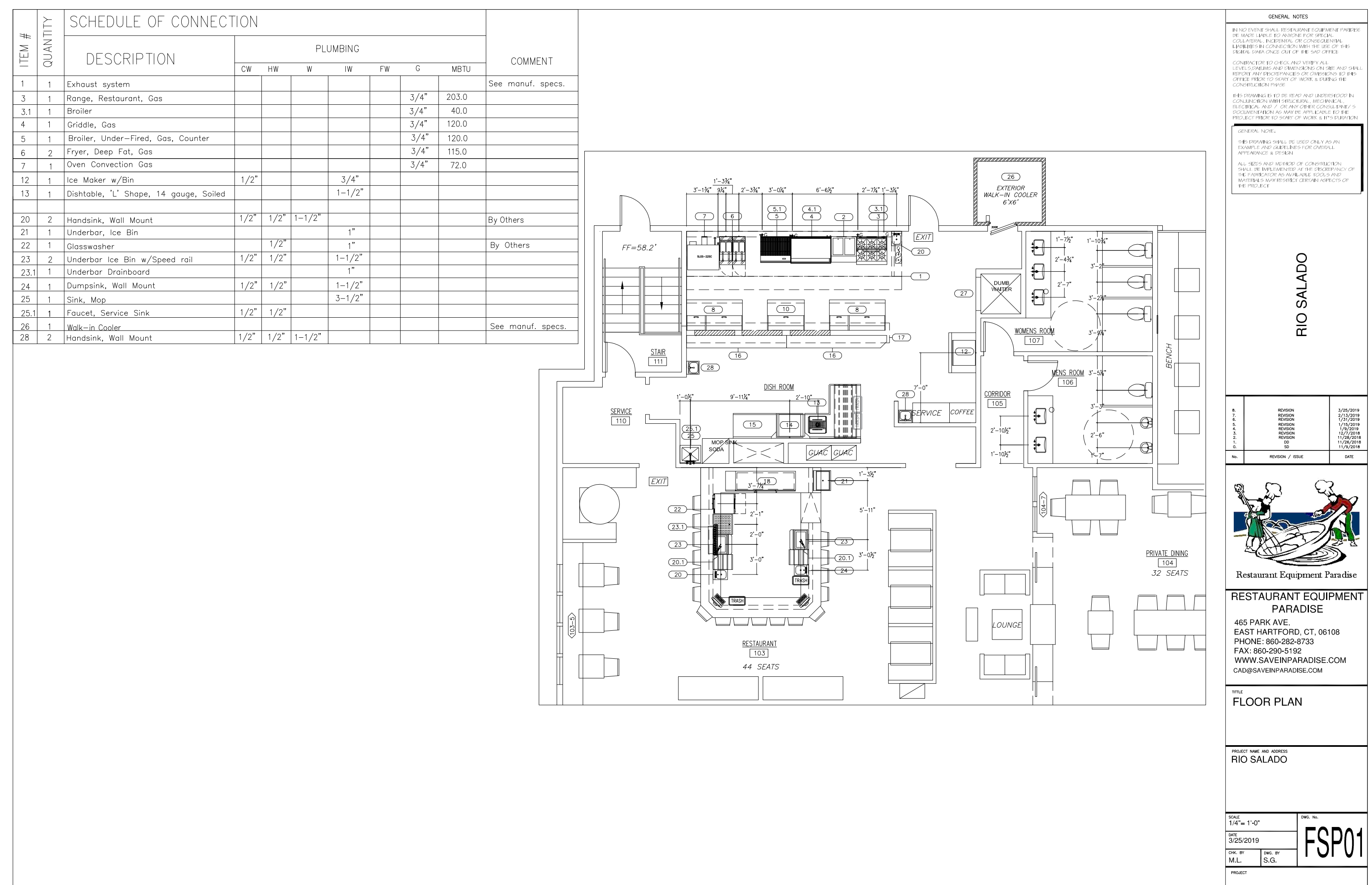
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