

Project Name:
 East Campus Dining
 Improvements -
 Maple/Willow/Larch
 Commons
 Furnishings Package
 Iowa State University

Ames, Iowa
 Owner/Project Number:
 001166
 RA/PC Project Number:
 0655

R

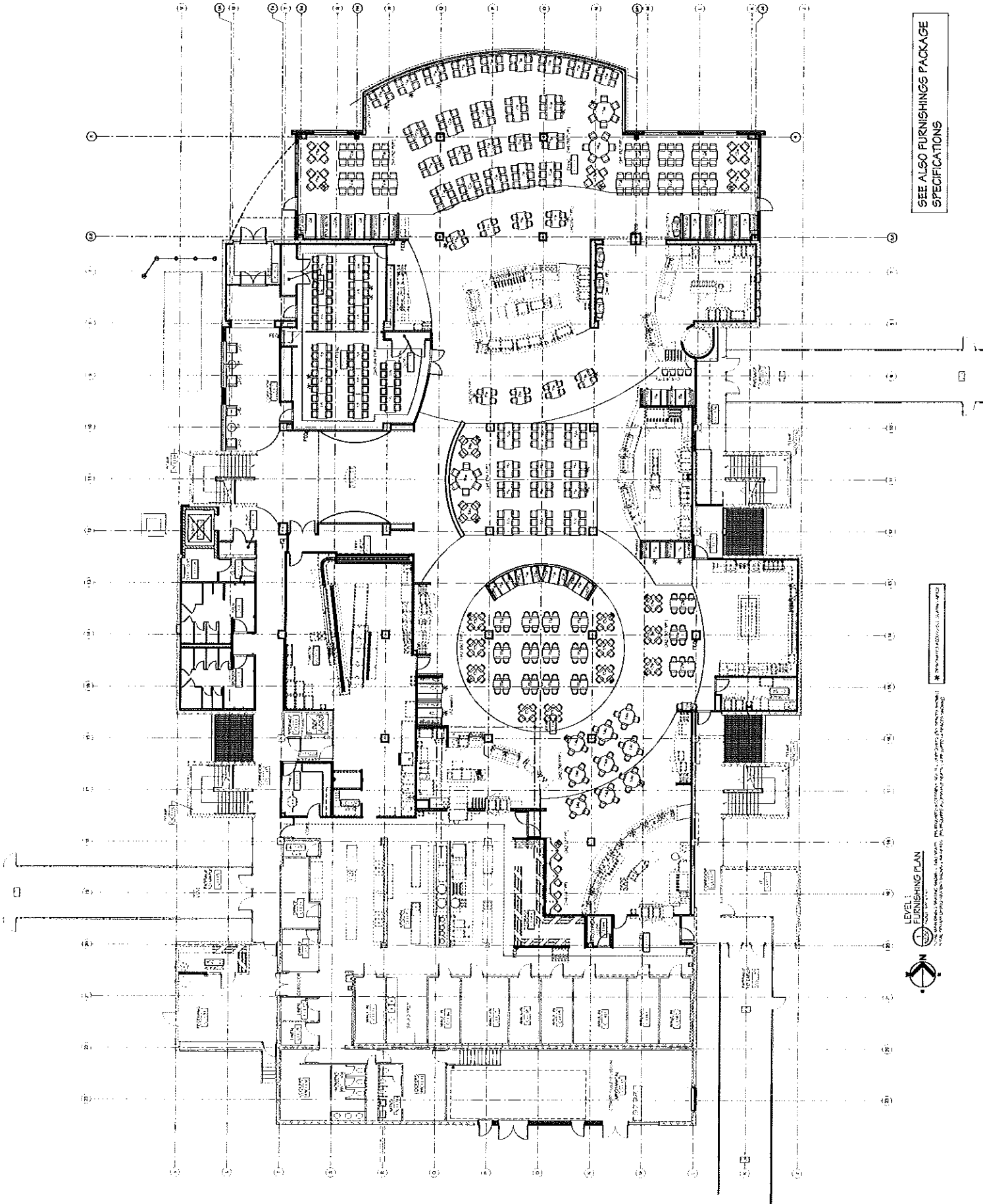
ROHRBACH
 ASSOCIATES PC
 ARCHITECTS
 Commerce Center
 525 E. Main Street
 P.O. Box 2238
 Iowa City, Iowa 52244
 Phone: 319.335.8672
 Fax: 319.335.8672
 Web: www.rohrbach.com



Sheet Title:
 LEVEL 1
 FURNISHING
 PLAN

Issue Date:
 Number Date Description
 1 12/18/06

Drawn By: Checked By:
 Date Date
 Sheet Sheet
 Sheet Number:
 A2.50



SEE ALSO FURNISHINGS PACKAGE
 SPECIFICATIONS

LEVEL 1
 FURNISHING PLAN

NOTES:
 1. ALL DIMENSIONS ARE IN FEET AND INCHES.
 2. ALL DIMENSIONS ARE TO THE CENTER OF THE FURNITURE UNLESS OTHERWISE NOTED.
 3. ALL DIMENSIONS ARE TO THE CENTER OF THE FURNITURE UNLESS OTHERWISE NOTED.

Project Name:

East Campus Dining
Improvements -
Maple/Willow/Larch
Commons

Iowa State University

Ames, Iowa

Owner Project Number:
001166

RUPC Project Number:
0555

R

ROHRBACH
ASSOCIATES PC

ARCHITECTS

CHARLOTTE, NC
3730 WILLOW CREEK
SUITE 200
CHARLOTTE, NC 28203
TEL: 704.373.2244
FAX: 704.373.2277
WWW.ROHRBACH-ARCH.COM

CONSULTANTS
ROHRBACH ASSOCIATES PC
PO BOX 1000
ROHRBACH, NC 28203
TEL: 704.373.2244
FAX: 704.373.2277
WWW.ROHRBACH-ARCH.COM

ENGINEERING
ROHRBACH ASSOCIATES PC
PO BOX 1000
ROHRBACH, NC 28203
TEL: 704.373.2244
FAX: 704.373.2277
WWW.ROHRBACH-ARCH.COM

LANDSCAPE ARCHITECTURE
ROHRBACH ASSOCIATES PC
PO BOX 1000
ROHRBACH, NC 28203
TEL: 704.373.2244
FAX: 704.373.2277
WWW.ROHRBACH-ARCH.COM

INTERIOR DESIGN
ROHRBACH ASSOCIATES PC
PO BOX 1000
ROHRBACH, NC 28203
TEL: 704.373.2244
FAX: 704.373.2277
WWW.ROHRBACH-ARCH.COM

CONSTRUCTION MANAGEMENT
ROHRBACH ASSOCIATES PC
PO BOX 1000
ROHRBACH, NC 28203
TEL: 704.373.2244
FAX: 704.373.2277
WWW.ROHRBACH-ARCH.COM

GENERAL CONTRACTOR
ROHRBACH ASSOCIATES PC
PO BOX 1000
ROHRBACH, NC 28203
TEL: 704.373.2244
FAX: 704.373.2277
WWW.ROHRBACH-ARCH.COM

MECHANICAL CONTRACTOR
ROHRBACH ASSOCIATES PC
PO BOX 1000
ROHRBACH, NC 28203
TEL: 704.373.2244
FAX: 704.373.2277
WWW.ROHRBACH-ARCH.COM

ELECTRICAL CONTRACTOR
ROHRBACH ASSOCIATES PC
PO BOX 1000
ROHRBACH, NC 28203
TEL: 704.373.2244
FAX: 704.373.2277
WWW.ROHRBACH-ARCH.COM

PLUMBING CONTRACTOR
ROHRBACH ASSOCIATES PC
PO BOX 1000
ROHRBACH, NC 28203
TEL: 704.373.2244
FAX: 704.373.2277
WWW.ROHRBACH-ARCH.COM

PAINT CONTRACTOR
ROHRBACH ASSOCIATES PC
PO BOX 1000
ROHRBACH, NC 28203
TEL: 704.373.2244
FAX: 704.373.2277
WWW.ROHRBACH-ARCH.COM

ROOFING CONTRACTOR
ROHRBACH ASSOCIATES PC
PO BOX 1000
ROHRBACH, NC 28203
TEL: 704.373.2244
FAX: 704.373.2277
WWW.ROHRBACH-ARCH.COM

GLASS CONTRACTOR
ROHRBACH ASSOCIATES PC
PO BOX 1000
ROHRBACH, NC 28203
TEL: 704.373.2244
FAX: 704.373.2277
WWW.ROHRBACH-ARCH.COM

IRONWORK CONTRACTOR
ROHRBACH ASSOCIATES PC
PO BOX 1000
ROHRBACH, NC 28203
TEL: 704.373.2244
FAX: 704.373.2277
WWW.ROHRBACH-ARCH.COM

STEEL ERECTOR
ROHRBACH ASSOCIATES PC
PO BOX 1000
ROHRBACH, NC 28203
TEL: 704.373.2244
FAX: 704.373.2277
WWW.ROHRBACH-ARCH.COM

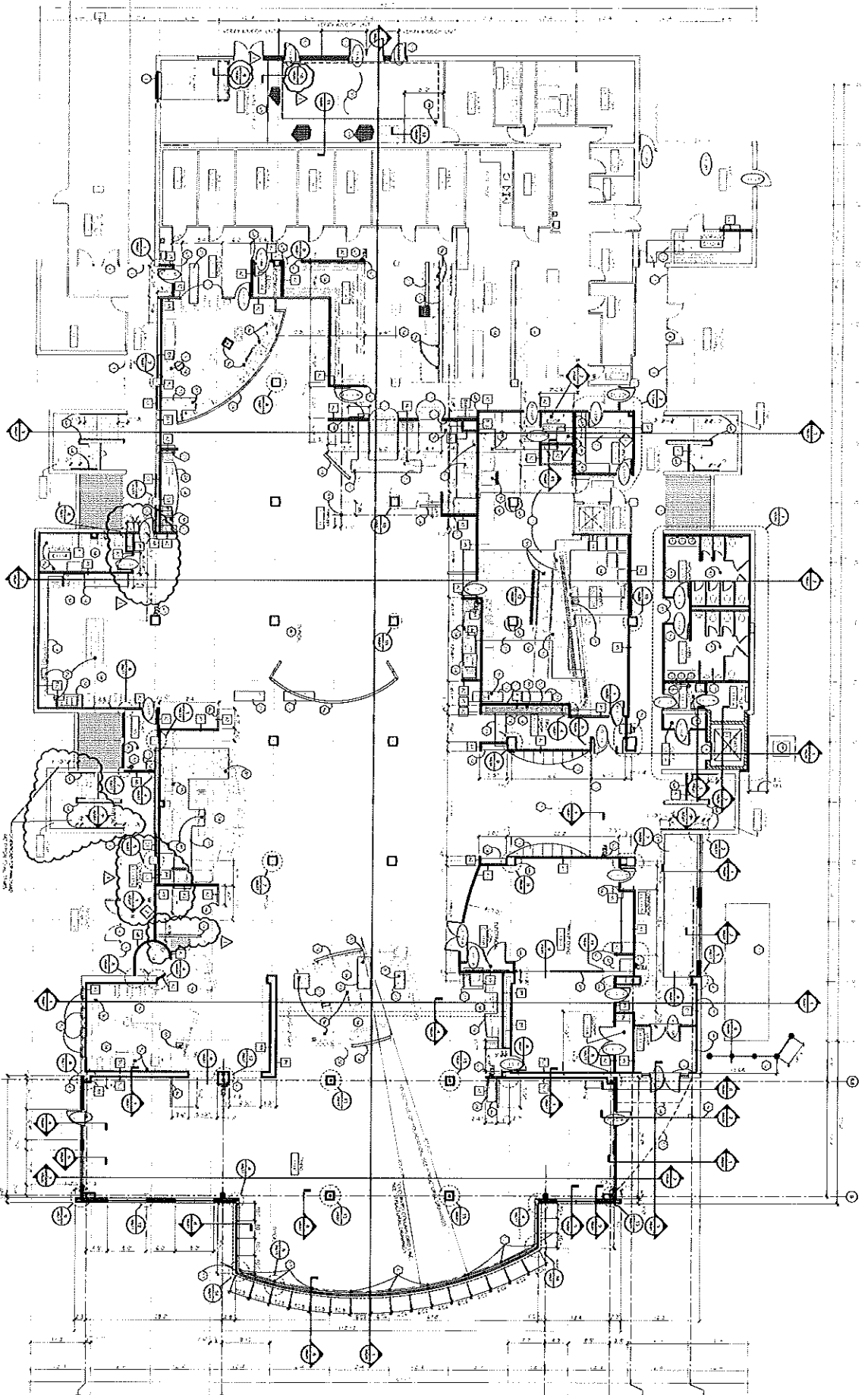
CONCRETE CONTRACTOR
ROHRBACH ASSOCIATES PC
PO BOX 1000
ROHRBACH, NC 28203
TEL: 704.373.2244
FAX: 704.373.2277
WWW.ROHRBACH-ARCH.COM

FOUNDATION CONTRACTOR
ROHRBACH ASSOCIATES PC
PO BOX 1000
ROHRBACH, NC 28203
TEL: 704.373.2244
FAX: 704.373.2277
WWW.ROHRBACH-ARCH.COM

1 LEVEL 1 CONSTRUCTION PLAN

SCALE: 1/8" = 1'-0"

NOTE:
SEE SHEET A1.60 FOR ALL GENERAL &
KEYED CONSTRUCTION NOTES.
REFER TO DEMOLITION PLANS FOR
LOCATION OF TEMPORARY PARTITIONS.



Sheet Title:
LEVEL 1
CONSTRUCTION
PLAN

facility design
project of the month

The central venue of the dining room at the salad platform serves as the initial wow factor when visitors enter the space. Foamed wood-look and acrylic panels are suspended from a steel ring over a central island wall of glass tile encasing two refrigeration units. Photos courtesy of CSU Dining and Rkca Newmark Design; photography by Paul Brokering Photography

DURRELL DINING CENTER AND DURRELL EXPRESS at Colorado State University in Fort Collins, Colo.

By Donna Boss, Contributing Editor

NOVEMBER 2013 • FOODSERVICE EQUIPMENT & SUPPLIES • 39

facility design

project of the month



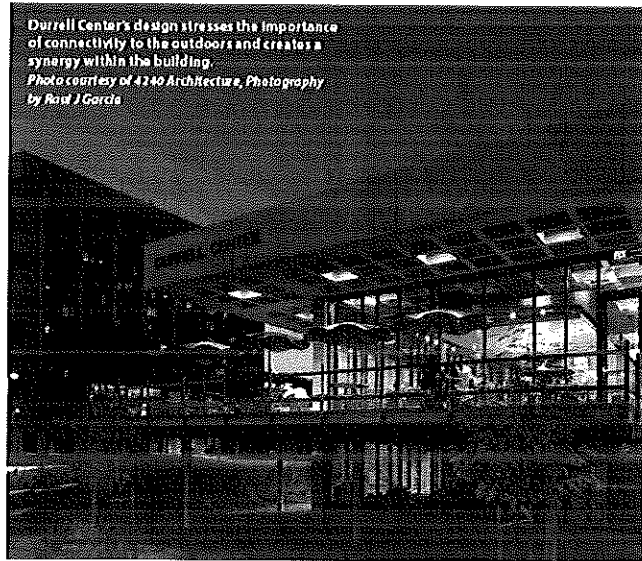
Customization brings new flavors and menu variety to the food-concept platforms at this all-you-care-to-eat marketplace.

Just a few years ago, it was clear that the 60-year-old dining facility on the northwest side of the Colorado State University (CSU) campus had seen better days. "Considering the building's age and outdated style of service, we felt it was fiscally responsible to update the facility with state-of-the-art equipment and numerous interactive culinary stations," says Deon Lategan, director of residential dining services. "Since many of the students living here and throughout campus are from countries outside the U.S., this renovation opened up an opportunity for creating a specialized venue that could showcase foods from around the globe."

During the extensive renovation, Durrell closed for 16 months, and a temporary quick-service retail outlet called Temporary Durrell Express (T-DEX) served as the sole dining facility for this part of the campus. The new Durrell now serves as the central dining destination for two nearby residence hall towers. In 2014 construction of the Laurel Academic Village will be complete and will add 600 beds to this part of campus so students will have not only new housing options, but a new, contemporary dining facility as well.

KEY PLAYERS

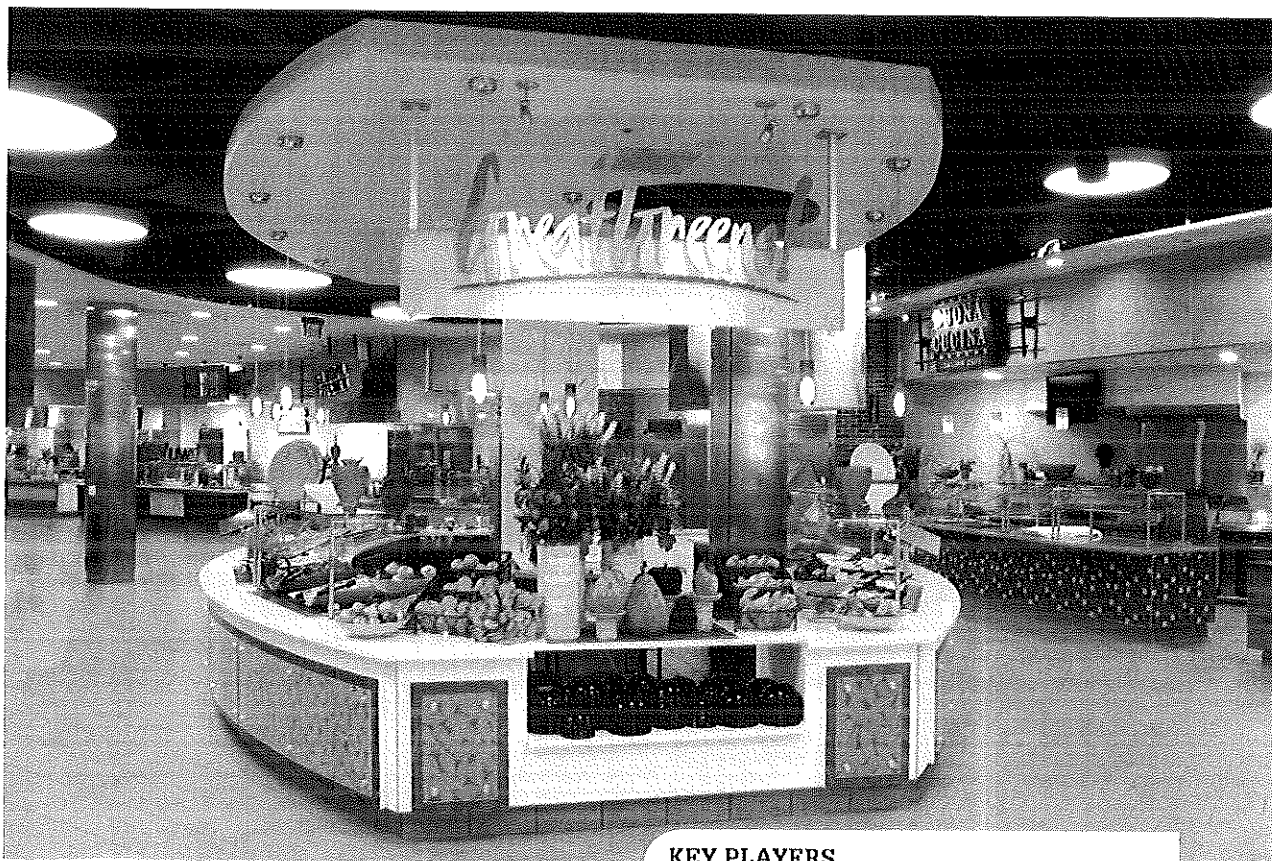
- **Director of Residential Dining Services:** Deon Lategan
- **Associate Director of Residential Dining Services:** Mark Petrino
- **Assistant Director of Support and Culinary Operations:** Peter Testory
- **Project Managers at CSU:** Rick Pott and Cass Beidler
- **Procurement Manager:** Skyler Thimons
- **General Manager, Durrell Dining Center:** Ben Marks
- **Production Chef:** Jeremy Morgan
- **Architect:** 4240 Architecture Inc., Denver; Louis Bieker, principal in charge; Tracy Hart, NCARB, LEED AP, senior associate; Andy McRae, project architect; Sage Case, LEED AP, interior designer, lower level; Benjamin Gray, construction administration
- **Culinary and Interior Design:** Ricca Newmark Design, Denver; Thomas D. Ricca, FFSCI, founding partner; Erling "Al" Moller, FCSI, principal; Lona Homersham, project director; Michelle Maestas, project designer; William Rivera Jr., project designer
- **Equipment Dealer:** Johnson Lancaster and Associates, Clearwater, Fla.; regional office in Greeley, Colo.
- **Construction:** Mark Young Construction, Denver; Garrett Burrell, project engineer; Aaron Phillips, project manager



Durrell Center's design stresses the importance of connectivity to the outdoors and creates a synergy within the building.
Photo courtesy of 4240 Architecture, Photography by Reid J Garcia

Equipment Key

- | | |
|---|--|
| 1. Table w/ sink, shelf and utensil rack | 19. Worktable w/ sinks |
| 1a. 8-ft. butcher block table | 19a. Table |
| 2. International/pizza serving counter | 19b. Mobile worktable |
| 2a. Cereal serving counter | 20. 60-qt. mixer |
| 2b. Condiment serving counter | 21. Pizza dough press |
| 2c. Deli serving counter | 22. Work counter |
| 2d. Soup serving counter | 22a. Work counter w/ sink |
| 2e. Dessert bar serving counter | 23. Wall flashing |
| 2f. Salad service counter | 24. Split pot fryer w/ basket lifts, dump station and filler |
| 2g. Noodles and pasta serving counter | 25. Modular open burners, gas |
| 2h. Gluten-free serving counter | 26. Charbroiler, gas, w/ oven |
| 2i. Beverage counter | 27. Exhaust hood w/ MUA |
| 2j. Buffet serving counter | 27a. Island round exhaust hood w/out MUA |
| 3. Fire suppression system | 28. Modular griddle, gas |
| 4. Food shield w/ warmers, lights and end panels | 29. Comb oven, electric, full-size w/ mobile stand |
| 4a. Clear glass shield | 30. Pizza oven, triple deck-type, gas |
| 4b. Island food shield w/ lights and end panels | 31. Mobile enclosed rack |
| 4c. Food shield w/ lights and end panels | 32. Refrigerated pizza prep table |
| 4d. Hinged glass shield, from countertop to hood soffit | 32a. Pizza cut table |
| 5. Drop-in heated shelf | 33. Drop-in cold food pan |
| 5a. Wall shelf | 33a. Drop-in cold food pan w/ two-tier step |
| 6. Mobile plate dispenser | 33b. Remote cold food pan |
| 7. Trash container | 33c. Compressor for pans |
| 8. Hand sink | 34. Serviceware station |
| 8a. Drop-in hand sink | 35. Sandwich warmer |
| 9. Soap/towel dispenser | 36. Self-serve bread case |
| 9a. Paper towel dispenser | 36a. Self-serve, drop-in refrigerated case |
| 10. Drop-in hot well unit, electric | 36b. Countertop self-serve ambient case |
| 11. Countertop carving station | 37. Pop-up toaster |
| 12. Drop-in chafing dish | 38. Toppings dispenser |
| 12a. Reach-in freezer | 39. Soft-serve machine |
| 13. Under-counter freezer | 40. Cone holder |
| 14. Refrigerated base w/ pans | 41. Wood fruit display table |
| 14a. Roll-in refrigerator | 42. Chilled lettuce Susan |
| 14b. Pass-thru refrigerator | 43. Rice cooker/warmer |
| 14c. Reach-in refrigerator | 44. Double convection oven, gas |
| 14d. Refrigerated drawer base | 45. Wok range, gas |
| 14e. Refrigerated drawers | 46. Countertop warmer |
| 14f. Countertop refrigerator | 47. Tumbler dispenser |
| 15. Universal angle pan rack cart | 47a. Water dispenser |
| 16. Cereal bin | 47b. Tea dispenser |
| 17. Milk dispenser | 47c. Juice dispenser |
| 18. Pass-thru heated cabinet | 47d. Soda/ice dispenser |
| 18a. Mobile heated cabinet, half-size | 47e. Coffee dispenser |
| 18b. Mobile heated cabinet | 48. Induction warmer |



KEY PLAYERS

opened into a single large room that seats 750. A separate formal dining/meeting room accommodates 20 guests.

What's particularly unusual about Gordon, compared to most residence hall dining facilities nationwide, is that residential customers pay for their food using their declining balance accounts and nonresidents use either their WisCard funds or pay cash. "Gordon has not typically catered to the public in the past, but now that it's open and the location is convenient, more cash business is done with the public, as well as faculty, staff and students," Schoonover says. "In addition, Gordon's meeting rooms are booked solid, which leads to a huge catering business."

Also unusual is the division of central production at two separate facilities — cook-chill at Gordon and cold food production at Four Lakes. "Central production was costly to implement, but its benefits include the ability to produce a variety of menu items, limited labor and improved food quality," Schoonover says. "Dividing the production was a result of space availability and labor efficiencies due to our ability to cross-train managers because one management team is not exclusively dedicated to a central kitchen."

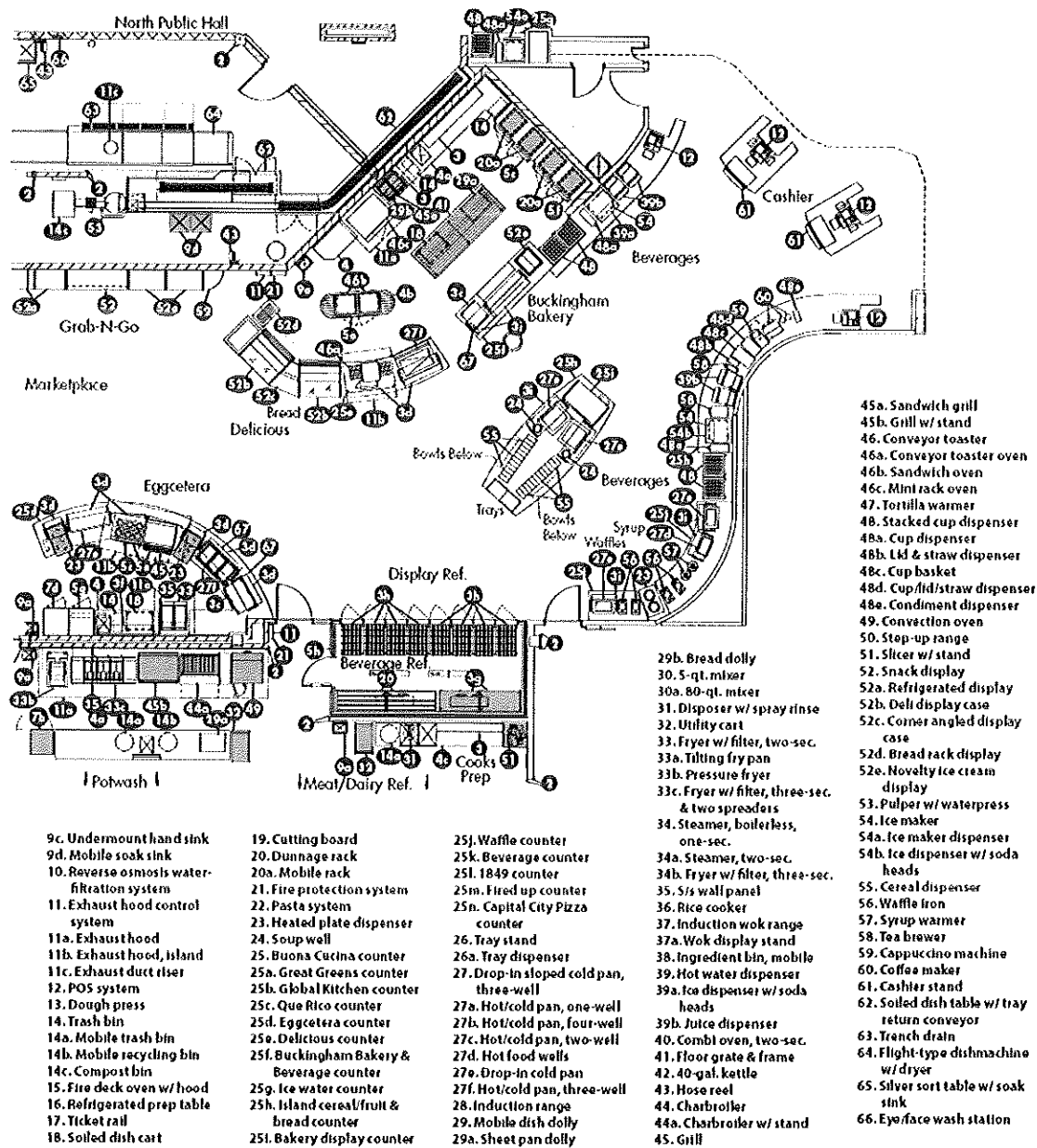
What isn't unusual but is certainly a positive result of intense planning and myriad focus groups with students, faculty and staff, is increased sales volume from an operation that meets students' expectations across the board. "The facility is as sophisticated as the customers' tastes," Schoonover says. "To date, in the Gordon Dining and Event Center, resident sales

- **Owner:** University of Wisconsin–Madison, University Housing
- **Director of University Housing:** Paul Evans
- **Director of Dining and Culinary Services for Residential Dining:** Joie Schoonover
- **Associate Director of Dining and Culinary Services:** Julie Luke
- **Gordon Dining and Event Center Manager:** Barbara Phelan
- **Executive Chef:** Jeffery C. Orr, CEC
- **Architect:** Potter-Lawson, Madison
- **Associate Architect and Interior Design:** Cannon Design, New York City; Mecayla Cobb, AIA, LEED AP BD+C, senior associate; Bradley Lukanic, AIA, LEED AP, principal
- **Consultants, Foodservice Design:** Robert Rippe & Associates, Minnetonka, Minn.; Steve Carlson, FCSI, LEED AP, president; Terry Pellegrino, FCSI, principal; Jill Anderson, senior project manager; Monika Thesing, senior equipment specialist
- **Equipment Dealer:** TriMark Gill Group, Hamilton, Mont.

are up 20 percent compared to those in the former facility, and nonresident sales have exceeded budget by 68 percent."

"Our team was challenged to create a building that exemplified not only the college but also the city of Madison and the state of Wisconsin," says Mecayla Cobb, AIA, LEED AP BD+C, senior associate with Cannon Design, architects and interior designers for the project. "From the onset, our task was to strengthen the sense of campus community with colors and materials reflecting the local palette of the region."

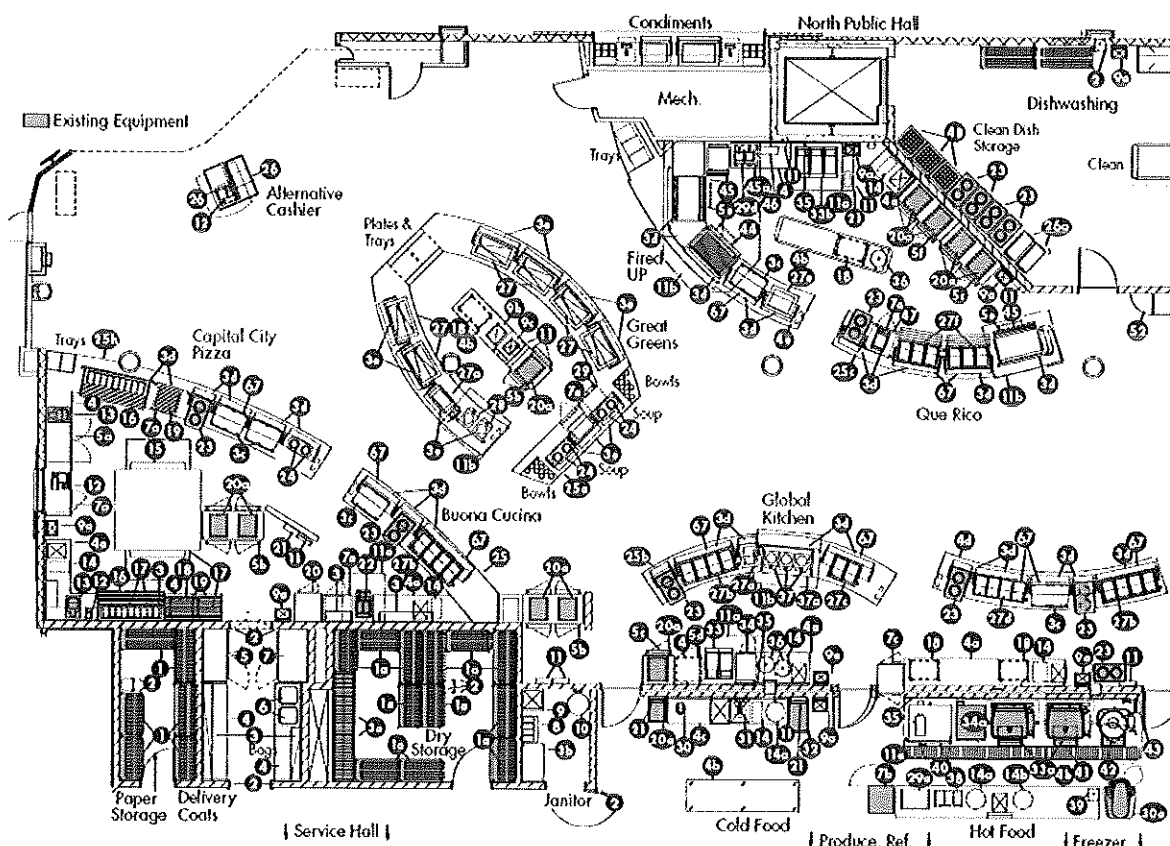
University of Wisconsin-Madison Gordon Floorplan



Eagle, a broadline manufacturer of commercial foodservice equipment, is pleased to sponsor the "Facility Design Project of the Month" department. To learn more about us, visit www.eaglegrp.com.
Go Green. Go ECO-Built™ by Eagle.

facility design

project of the month



As part of the University Housing master plan at the University of Wisconsin-Madison, Gordon Commons, a decades-old dining hall, was slated for a much-needed renovation to meet evolving student expectations. Prompted by the high costs of alternative dining plans and the availability of some adjacent land, though, the planning teams instead decided to design and build a new facility.

The \$34.1 million Gordon Dining and Event Center features 12 diverse à la carte dining venues, which include Gordon Avenue Market and a convenience store, all located on the building's main floor. Meeting rooms occupy the second floor. The lower level of the building houses administrative offices for dining services and a central production area with three distinct spaces: central bakery, cook-chill and an entrée and catering area. Gordon serves the southeast area of

1. Paper storage
- 1a. Day/dry storage
2. Sis corner guard
3. Wall shelf
- 3a. Dunnage shelf
- 3b. Detergent shelving
- 3c. Heated display shelf
- 3d. Protector shelf w/ heat lamp
- 3e. Protector shelf
- 3f. Quartz wall shelving
- 3g. Refrigerator/freezer shelving
- 3h. Bottled beer shelving
- 3i. Protector shelf
4. Work counter
- 4a. Work counter w/ sink
- 4b. Island work counter
- 4c. Prep counter w/ sinks
- 4d. Work counter w/ maple top
5. Reach-in refrigerator
- 5a. Undercounter refrigerator, two-sec.
- 5b. Roll-through refrigerator, two-sec.
- 5c. Roll-in refrigerator
- 5d. Undercounter freezer, one-sec.
- 5e. Refrigerated base
- 5f. Roll-in freezer, two-sec.
- 5g. Reach-in refrigerator/freezer, one-sec.
- 5h. Walk-in refrigerator w/ display doors
6. Induction pizza delivery system
7. Reach-in warming cabinet, two-sec.
- 7a. Mobile undercounter warming cabinet
- 7b. Mobile warming cabinet
- 7c. Pass-thru warming cabinet, one-sec.
- 7d. Reach-in warming cabinet, one-sec.
8. Detergent dispensing system
9. Mop sink
- 9a. Hand sink w/ foot pedal control
- 9b. Undermount utility sink

facility design | ►

project of the month



Branded venues incorporate multiple finishes and distinctly different lighting, yet they establish the connectivity of an overall market space within the dining commons. Each dining venue's design is unique and reflects menu themes. Photos courtesy of University of Wisconsin-Madison



Left: Named after the year University of Wisconsin-Madison was established, 1849 offers homestyle comfort foods.

At 1849, a broaster supports staff preparation of homestyle comfort foods such as fried chicken, and a mixer helps with making mashed potatoes.
Photo by Joel Nitzmann

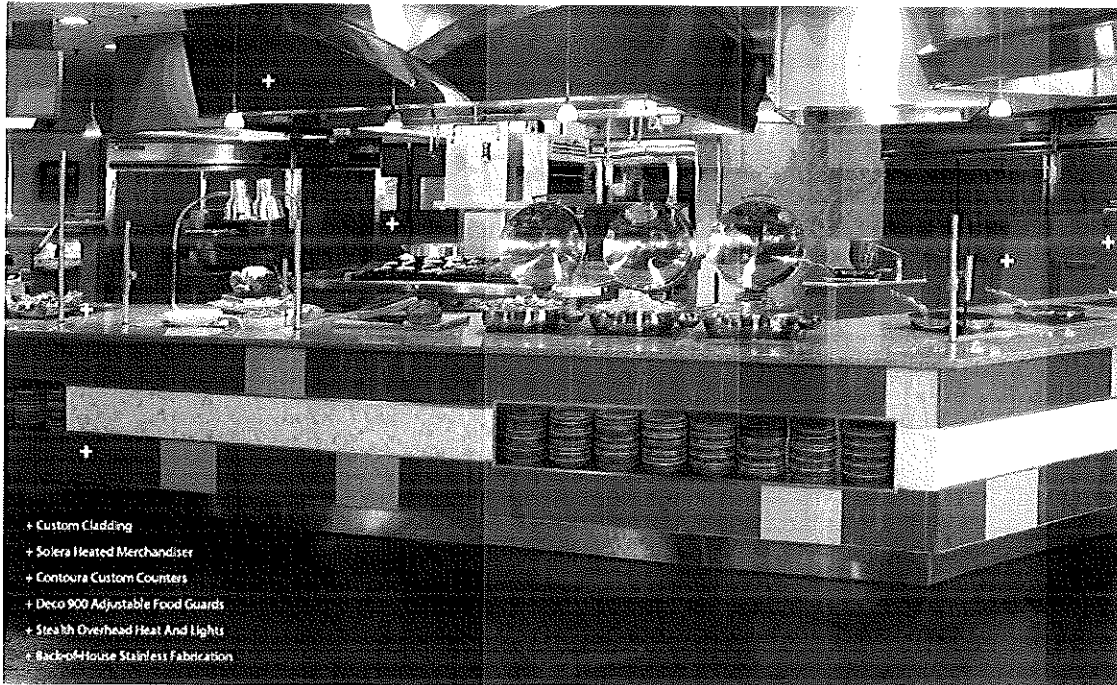


campus where approximately 3,000 people reside, though all students, faculty, staff and the public are welcome here as well.

Constructed simultaneously with Gordon, the new 404-bed DeJope Residence Hall houses the Four Lakes Market, which includes a marketplace-style servery and a kitchen with centralized cold food production. A new 176-bed residence hall, New 32 Hall, will open nearby in August 2013.

WE MAKE EVERYTHING BUT THE KITCHEN SINK

(Actually, we make those too.)

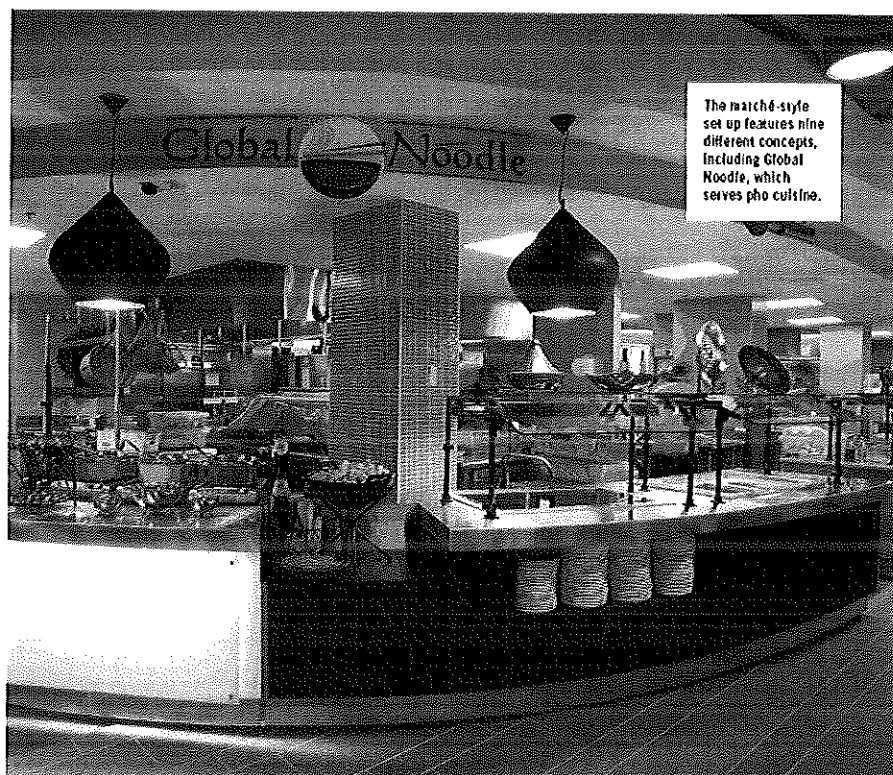


- + Custom Cladding
- + Solera Heated Merchandiser
- + Contoura Custom Counters
- + Deco 900 Adjustable Food Guards
- + Stealth Overhead Heat And Lights
- + Back-of-House Stainless Fabrication

You know BSI's quality from our food shields. You can get the same excellence across a gamut of products—from complex serving counters to custom-shaped cold pans, unique heated merchandisers and built-to-fit refrigeration. *(And yes, custom sinks!)* With BSI as your partner, you focus on great design, not managing multiple fabricators. We'll engineer it, fabricate it, ensure it fits, and pre-assemble it. On-site installation is a snap with no costly surprises and minimal on-site trades. To explore all the reasons to insist on BSI, call or visit online, 800.662.9595 | bsideesigns.com



ZGuard | XGuard | Solera Heated Merchandisers | ZSpace | Contoura Counters | Deco-Tech | Euro-Serve Counters | Drain Tech | Custom Fabrication



This upstate New York university uses digital menu boards to build enthusiasm for its flexible menu and help students navigate a state-of-the-art facility that delivers a restaurant-style experience.

Buffalo, N.Y.

When the Campus Dining and Shops (CDS)

team set out to revamp aging residence hall dining facilities at the State University of New York at Buffalo (SUNYB), they took their time and did their homework. They set up stakeholder focus groups of students, faculty and staff members and met frequently to find out what types of dining facilities they would like. They organized road trips for upper management and representatives from the architectural firm that would ultimately handle the makeover to visit some 20 trendsetting campuses around the country as well as commercial casual dining operations for inspiration. They talked to foodservice directors and to executive chefs to learn more about nontraditional

opportunities, success stories, best practices and lessons learned the hard way. Then they came back to Buffalo and solidified their vision.

The result is the Crossroads Culinary Center, dubbed C3. The 32,000-square-foot, state-of-the-art, LEED-designed dining facility hits all of the hot buttons in campus dining today. C3 purchases locally, takes on cutting-edge sustainability initiatives, and offers welcome diversity both in its culinary offerings and the types of dining occasions it is designed to serve. It is chef-driven and committed

to serving fresh, authentic, restaurant-quality foods in a comfortable, attractive setting that has students pinching themselves. In a testimonial posted on the department's Web page, junior Caleb Vaughn gushed, "I was so happy I wanted to cry . . . I don't see myself eating anywhere else on campus for a long time."

That's just the kind of response that Jeff Brady, executive director of Campus Dining and Shops, hoped for. "We made sure we understood what the students wanted," he says. "What we heard loud

and clear was that they wanted healthy options, they wanted the food prepared right in front of them, and they wanted a restaurant environment. That's what this generation of students knows and expects."

C3 delivers on all of that and more. The project, which involved the renovation of a roughly 21,000-square-foot, 1970s-era dining hall, plus an 11,000-square-foot expansion, has at its core a marché, or marketplace, dining concept. It consists of separate stations, each with its own seating area and distinct decor and

Destination Dining at the State University of New York at Buffalo's Crossroads Culinary Center

By Dana Tanyeri, Contributing Editor

lighting to complement it. All told, it seats 650 in a variety of settings, with seating styles ranging from large community tables, to booths, café tables, high tops and soft, comfortable seating around a two-sided, 24-foot fireplace. Several serpentine tables with built-in outlets for charging laptops and cell phones sit on an elevated area that overlooks the active cooking stations.

The marché stations include: Oreganos (pasta/Italian), Blue Dragon (Asian wok), Global Noodle (pho), Seasons (salads), Strictly Vegetarian (meatless), Baked Creations (pizza/deli), Carve (Brazilian churrasceria), Foundations (home-style comfort foods) and Temptations (desserts). Some of the concepts were newly created for the C3 project while others were carried over from existing offerings on campus, but significantly enhanced and improved upon both in terms of menu and branding.

The station line-up also includes Premier Entrée. For an extra scan of their dining card, visitors looking for a more upscale dining option can access this station meant for special occasions. "Say they got an A on a paper or it's their birthday or some other special occasion. Premier Entrée offers a selection of upscale meals, such as lobster tail, prime rib, veal masala or jumbo shrimp, Sunday through Thursday," Brady says. "They place their order and are given a pager. They go get their beverage and/or dessert, and when their meal is ready the pager goes off, and they come back to the station to pick it up. It's been extremely successful; we

routinely sell out of the Premier Entrée selections."

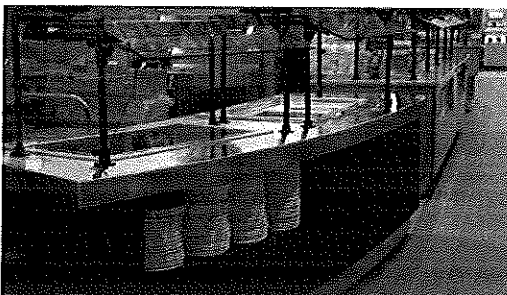
Each C3 station is fully equipped to function efficiently and independently. "From the time we started this project, we wanted to build the whole operation with no back of the house whatsoever," Brady says. "We wanted everything prepared out in front of the students and were able to accomplish that in part by having support walk-in coolers right out in the marché, one on the north side and one on the south side. We didn't want anyone having to go to the back of the building to retrieve product during service. We also looked very carefully at the equipment and space we'd need to serve maximum numbers projected for each concept and exactly how the flow would work. We did a lot of modeling based on our understanding of which stations were going to be the busiest."

Just as commercial operators apply principles of menu engineering, the C3 team applied similar principles to the marché layout and placement of the various stations. The Oreganos pasta station, for instance, with its low food cost and near-universal popularity, stands near the facility's front entrance. Carve, the more costly, protein-based rotisserie concept is strategically tucked toward the back. The stations' designs allow for easy updating, moving around and switching out to new concepts as trends change or shifting traffic patterns demand.

Ray Kohl, marketing manager for CDS, says digital menu boards (for which the programs were developed in-house by SUNYB's IT

SUNYB CAMPUS DINING AND SHOPS SNAPSHOT

No. of students enrolled: 29,000 total (8,500 on campus)
Meal plan participation: 92 percent
Operation: Self-operated
Locations: 3 residential dining centers; 32 retail locations (25 in-house concepts, 7 external concepts/chains)
Total dining hall meals served per day: 2,700
Total C3 meals served per day: 1,900
Annual revenue: \$28 million
Purchasing budget: \$7.85 million
Employees: 1,000-plus (roughly 300 full-time, 700 students)



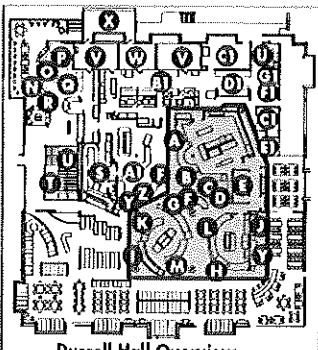
Marché stations, such as Global Noodle (top), are all self-sufficient and function independently, which helps control labor costs. Each station has its own unique china (bottom).

department) represent a key piece of the operation's traffic-management puzzle. Posted in the lobby just outside the C3 entrance, large menu boards capture the students' attention and help guide their visit to the marché. "They can always look online to see what each station is featuring on a given night, but the lobby menu boards really help to guide them and create excitement," Kohl says.

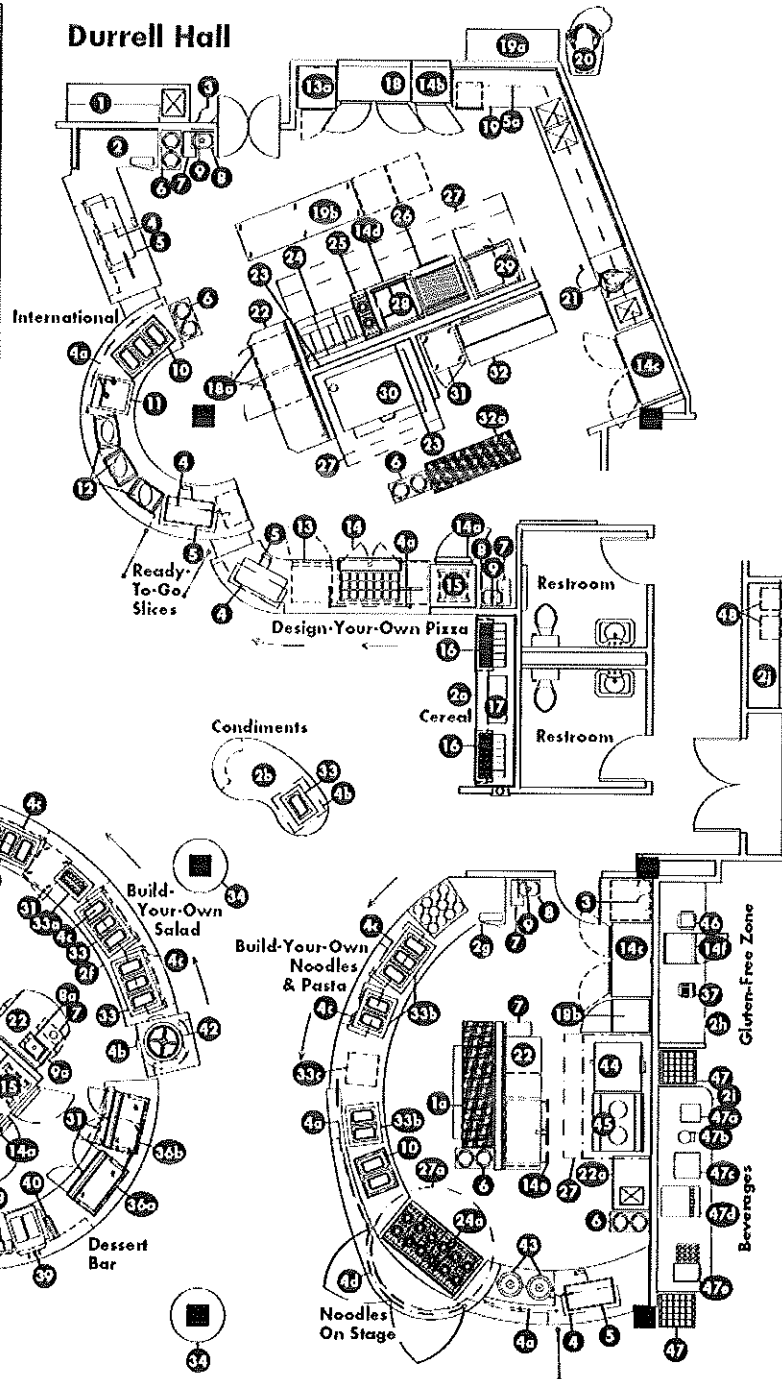
Each station has its own menu board. Video cameras are also set up above each station, so students checking the boards in the lobby can not only see what's on the menu, but also see the live cooking action to whet their appetites. "It helps to avoid having people come in and wander around from station to station to see what's cooking and make their decisions," Kohl says. "That helps a lot with traffic flow."

Durrell Hall

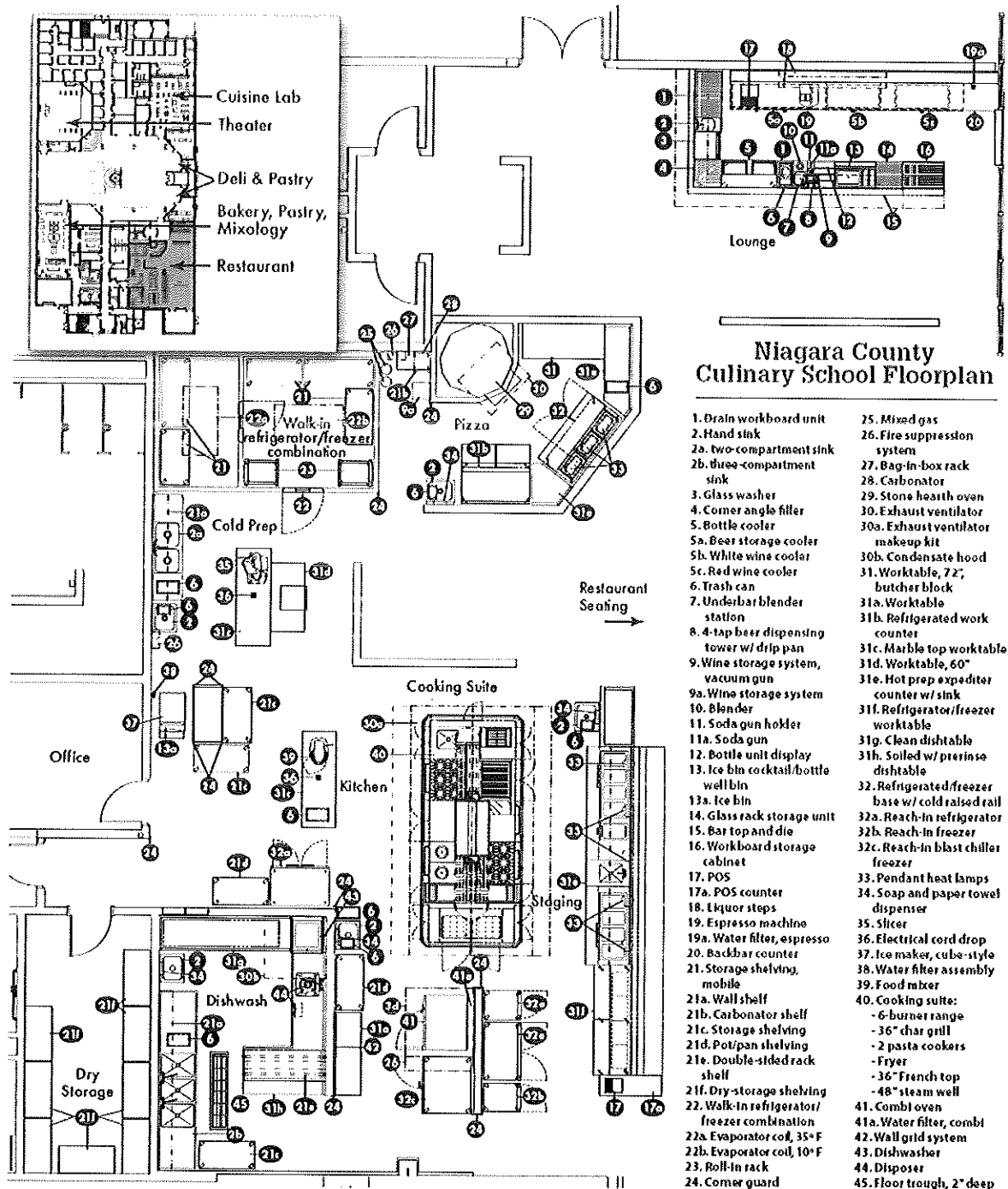
A. International	Q. Ice Cream & Shakes
B. Ready-To-Go Slices	R. DX
C. Design-Your-Own Pizza	S. Dishroom
D. Cereal	T. Open to Below
E. Restroom	U. Stair
F. Condiments	V. Cooler
G. Build-Your-Own Noodles & Pasta	W. Freezer
H. Noodles On Stage	X. Outdoor Pallet Breakdown Cooler
I. Deli	Y. Beverages
J. Gluten-Free Zone	Z. Waffles
K. Soup/Bread	A1. Breakfast
L. Build-Your-Own Salad	B1. Kitchen Hot Food Prep
M. Dessert Bar	C1. Dry Storage
N. Fixins	D1. Pot Wash
O. Retail Display	E1. Telecom
P. Grab-and-Go	F1. Freight Elevator
	G1. Janitor



Durrell Hall Overview



Eagle, a broadline manufacturer of commercial foodservice equipment, is pleased to sponsor the "Facility Design Project of the Month" department. To learn more about us, visit www.eaglegrp.com. Go Green. Go ECO-Built™ by Eagle.



Niagara County Culinary School Floorplan

1. Drain workboard unit
2. Hand sink
- 2a. two-compartment sink
- 2b. three-compartment sink
3. Glass washer
4. Corner angle filler
5. Bottle cooler
- 5a. Beer storage cooler
- 5b. White wine cooler
- 5c. Red wine cooler
6. Trash can
7. Underbar blender station
8. 4-tap beer dispensing tower w/ drip pan
9. Wine storage system, vacuum gun
- 9a. Wine storage system
10. Blender
11. Soda gun holder
- 11a. Soda gun
12. Bottle unit display
13. Ice bin cocktail/bottle well bin
- 13a. Ice bin
14. Glass rack storage unit
15. Bar top and die
16. Workboard storage cabinet
17. POS
- 17a. POS counter
18. Liquor steps
19. Espresso machine
- 19a. Water filter, espresso
20. Backbar counter
21. Storage shelving, mobile
- 21a. Wall shelf
- 21b. Carbonator shelf
- 21c. Storage shelving
- 21d. Pot/pan shelving
- 21e. Double-sided rack shelf
- 21f. Dry-storage shelving
22. Walk-in refrigerator/freezer combination
- 22a. Evaporator coil, 35°F
- 22b. Evaporator coil, 10°F
23. Roll-in rack
24. Corner guard
25. Mixed gas
26. Fire suppression system
27. Bag-in-box rack
28. Carbonator
29. Stone hearth oven
30. Exhaust ventilator
- 30a. Exhaust ventilator makeup kit
- 30b. Condensate hood
31. Worktable, 72", butcher block
- 31a. Worktable
- 31b. Refrigerated work counter
- 31c. Marble top worktable
- 31d. Worktable, 60"
- 31e. Hot prep expeditor counter w/ sink
- 31f. Refrigerator/freezer worktable
- 31g. Clean dishtable
- 31h. Soiled w/ preinse dishtable
32. Refrigerated/freezer base w/ cold raised rail
- 32a. Reach-in refrigerator
- 32b. Reach-in freezer
- 32c. Reach-in blast chiller freezer
33. Pendant heat lamps
34. Soap and paper towel dispenser
35. Slicer
36. Electrical cord drop
37. Ice maker, cube-style
38. Water filter assembly
39. Food mixer
40. Cooking suite:
 - 6-burner range
 - 36" char grill
 - 2 pasta cookers
 - Fryer
 - 36" French top
 - 48" steam well
41. Combi oven
- 41a. Water filter, combi
42. Wall grid system
43. Dishwasher
44. Disposer
45. Floor trough, 2" deep



Eagle, a broadline manufacturer of commercial foodservice equipment, is pleased to sponsor the "Facility Design Project of the Month" department. To learn more about us, visit www.eaglegrp.com. Go Green. Go ECO-Built™ by Eagle.