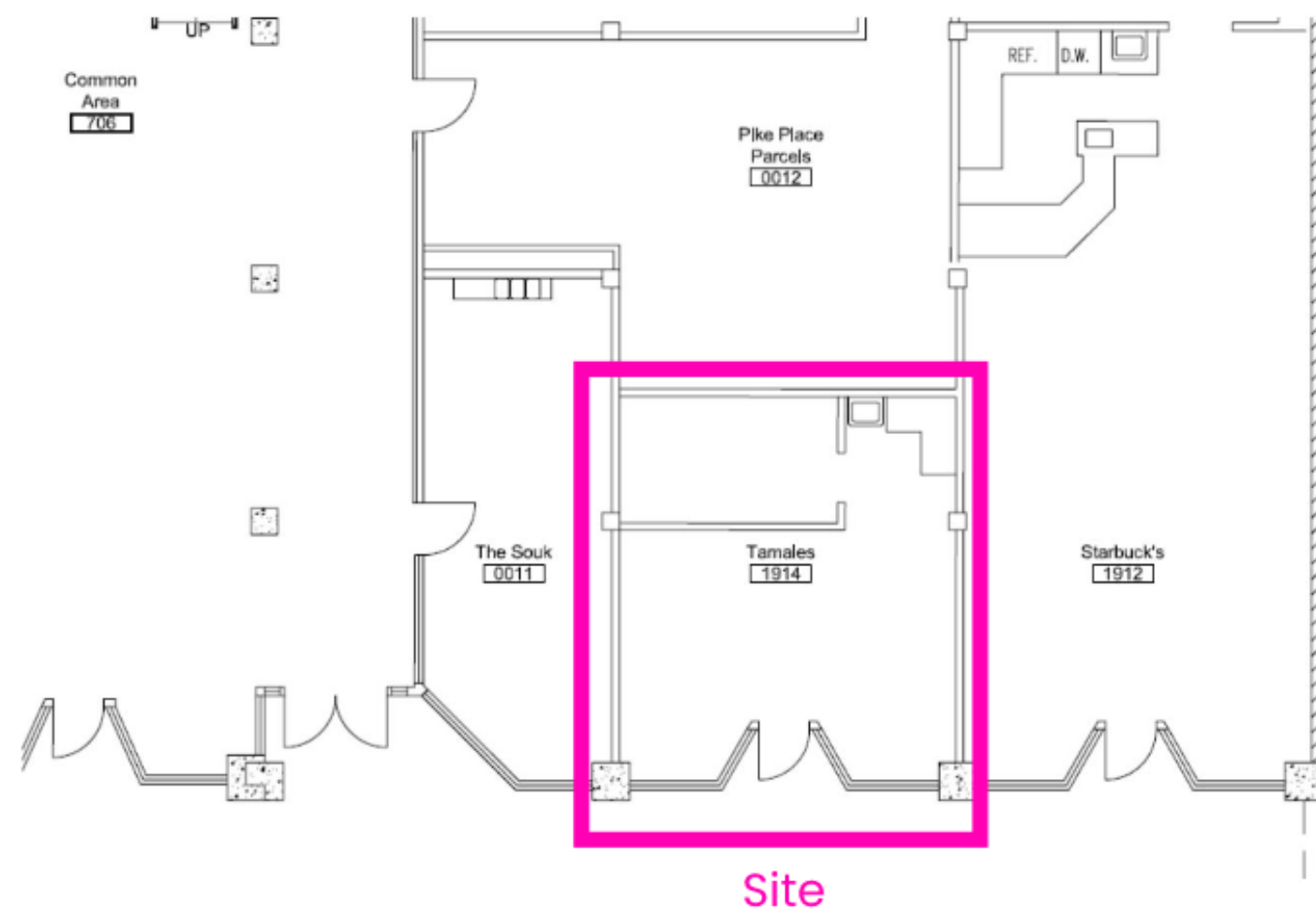




**Mari**  
ANTOJITOS & TORTILLERIA

Site Plan / Design Proposal  
1914 Pike Place

# Current Site Plan / Photos



South Wall



East Wall



North Wall



East Wall Kitchen

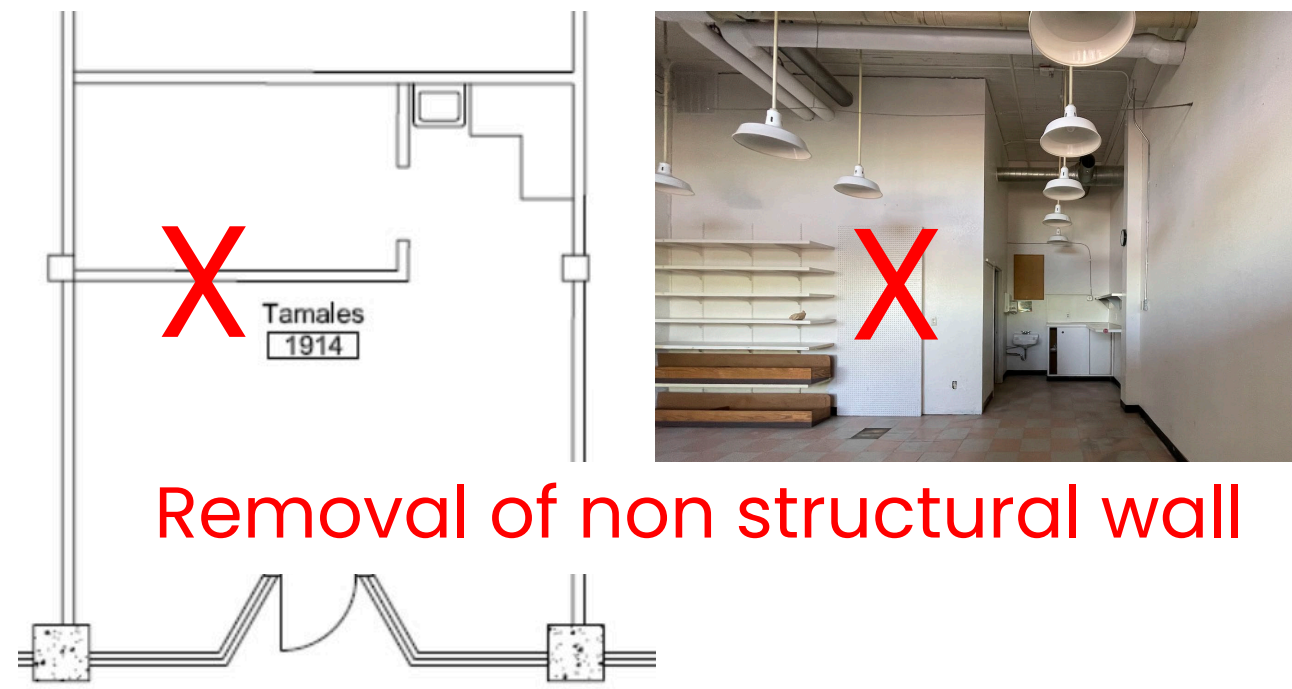


East Wall

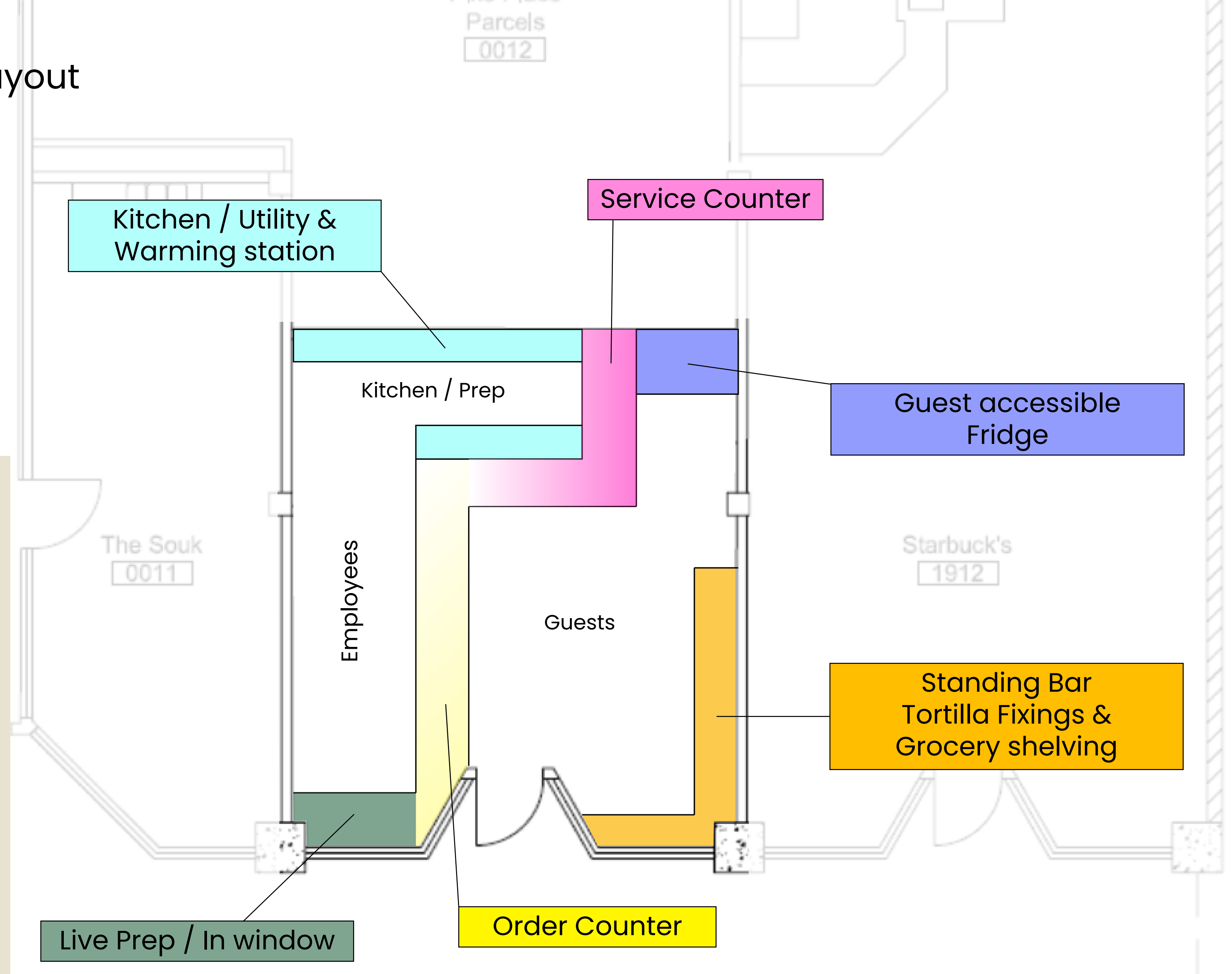
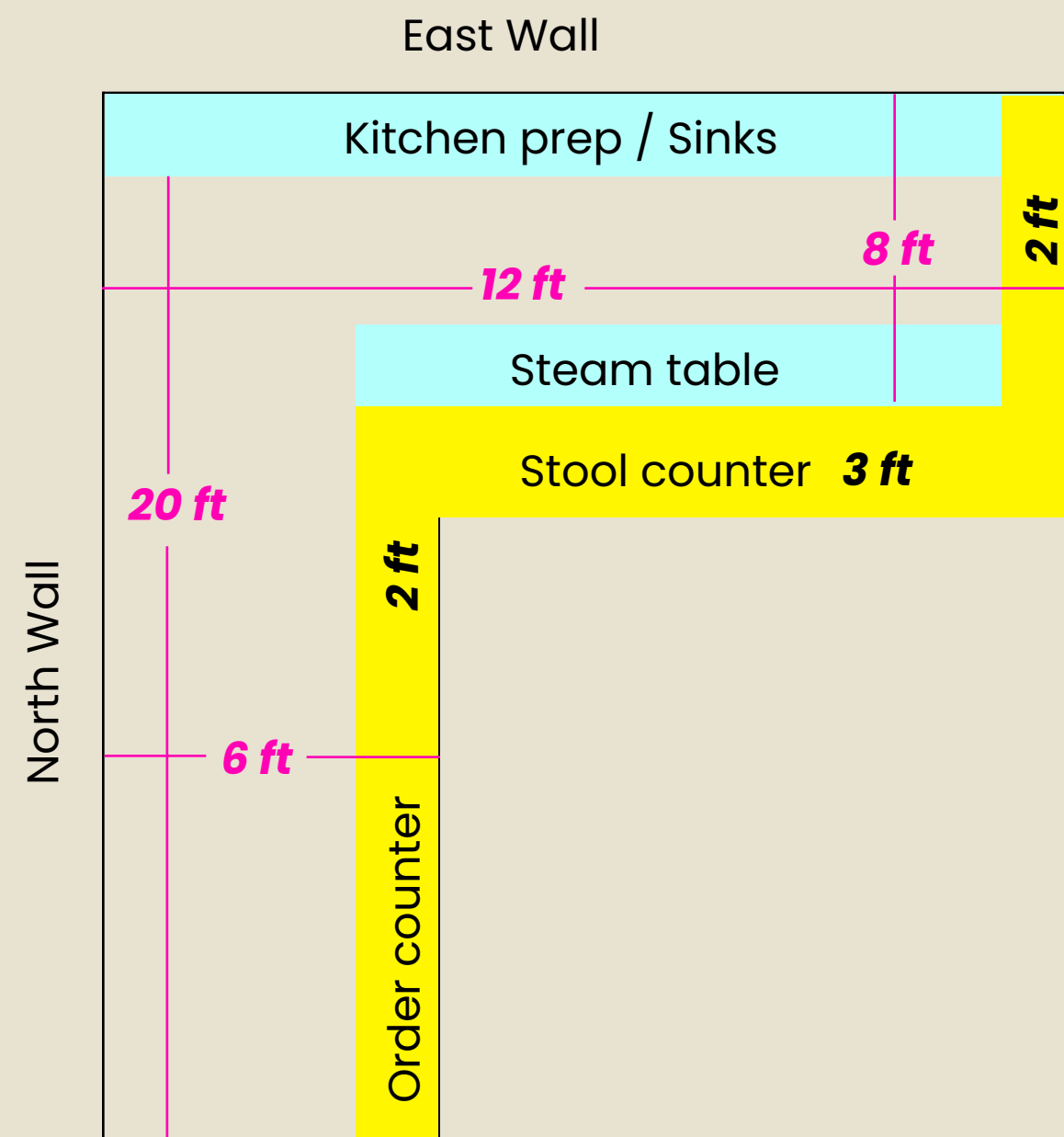


South Wall

# Proposed Site Plan / Revised Layout



## Kitchen / Prep Dimensions



# North Wall Rendering

## Notes

- Full subway tile wall using 3x6 subway tiles in white and black. Maíz logo to be created using black tiles.
- Concrete breeze blocks to build half counter
- Solid wood counter top - Flush with concrete
- Use of hand painted Mexican tiles
- Lifiable counter portion for employee access to guest area
- Pennant flags strung from ceiling
- Retain original Lighting fixtures

## Floor / Tile removal

- Intention of using existing concrete floors depending on quality with the possible transition to light wood flooring
- Remove current flooring by hand, sand concrete, and application of commercial grade non slip clear coat to concrete



# East Wall Rendering

## Notes

- Full subway tile wall using 3x6 subway tiles in brand colors to create secondary corn logo.
- Concrete breeze blocks to continue half counter
- Solid wood counter top - extended / lip
- Stools for quick seating
- Glass partition blocking warming station
- Kitchen sink / Prep area in back
- Pennant flags strung from ceiling
- Guest fridge placed in back corner for access to refrigerated grocery items



# South Wall Rendering

## Notes

- Minimal shelving prior to partition
- Custom hand painted Mexican Mural ( ART YET TO BE DETERMINED ) representing historic influence of corn on Mexican people
- Solid wood fixings bar
- Custom painted brand color / bodega style grocery shelving/crates under wood top



# West Wall Rendering

## Notes

- Continuation of grocery shelving under south window
- Mexican skulls adorn top ledge



# Entrance

## Notes

- Full view of handmade tortillas and prep in North window
- Custom vinyl window signage similar to Bavarian Meats and Starbucks applications



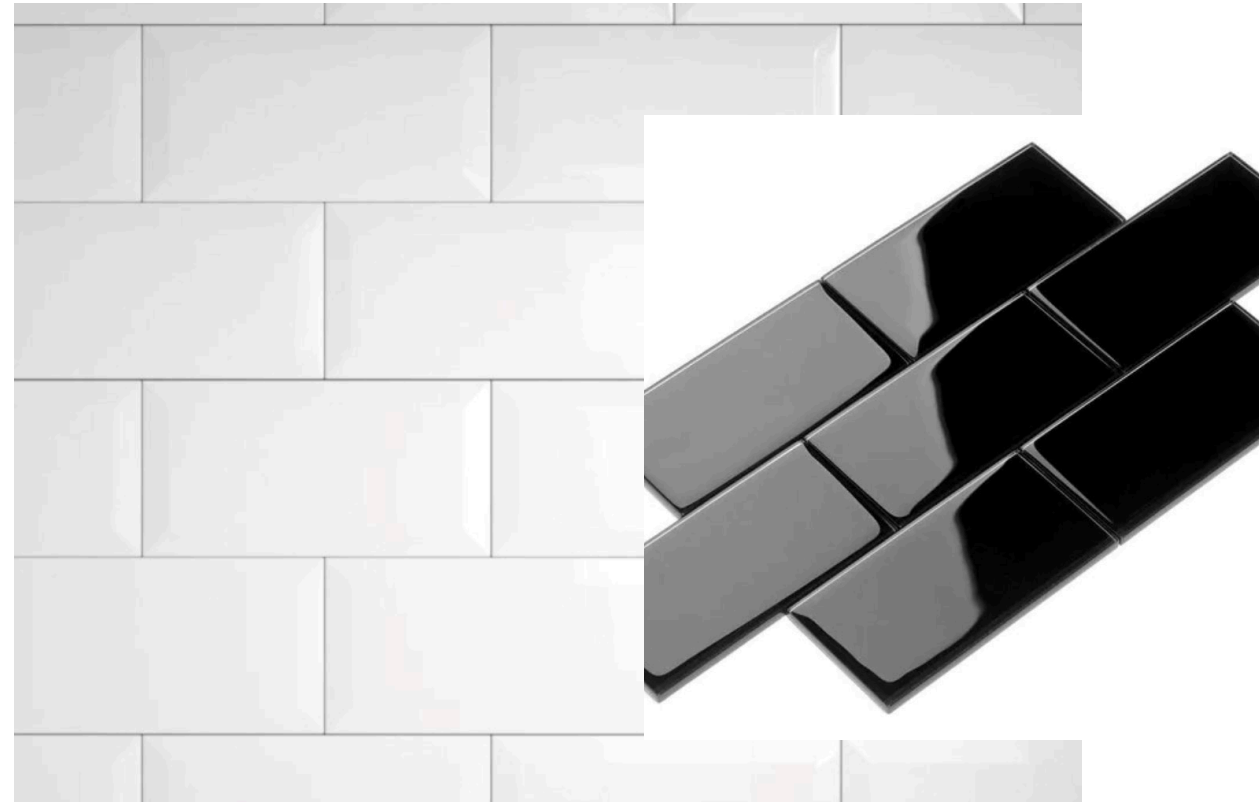
- Interior Neon Tortilla Sign or similar
- Mexican heritage displayed in south window

## Sign - 2ft x 6ft

- Wood Material
- Using existing brackets as shown below



# Design Materials



***3 x 6 Subway Tiles for walls***



**Benjamin Moore  
Chantilly Lace**

***Paint color for ceiling, pipes, extra fixtures***



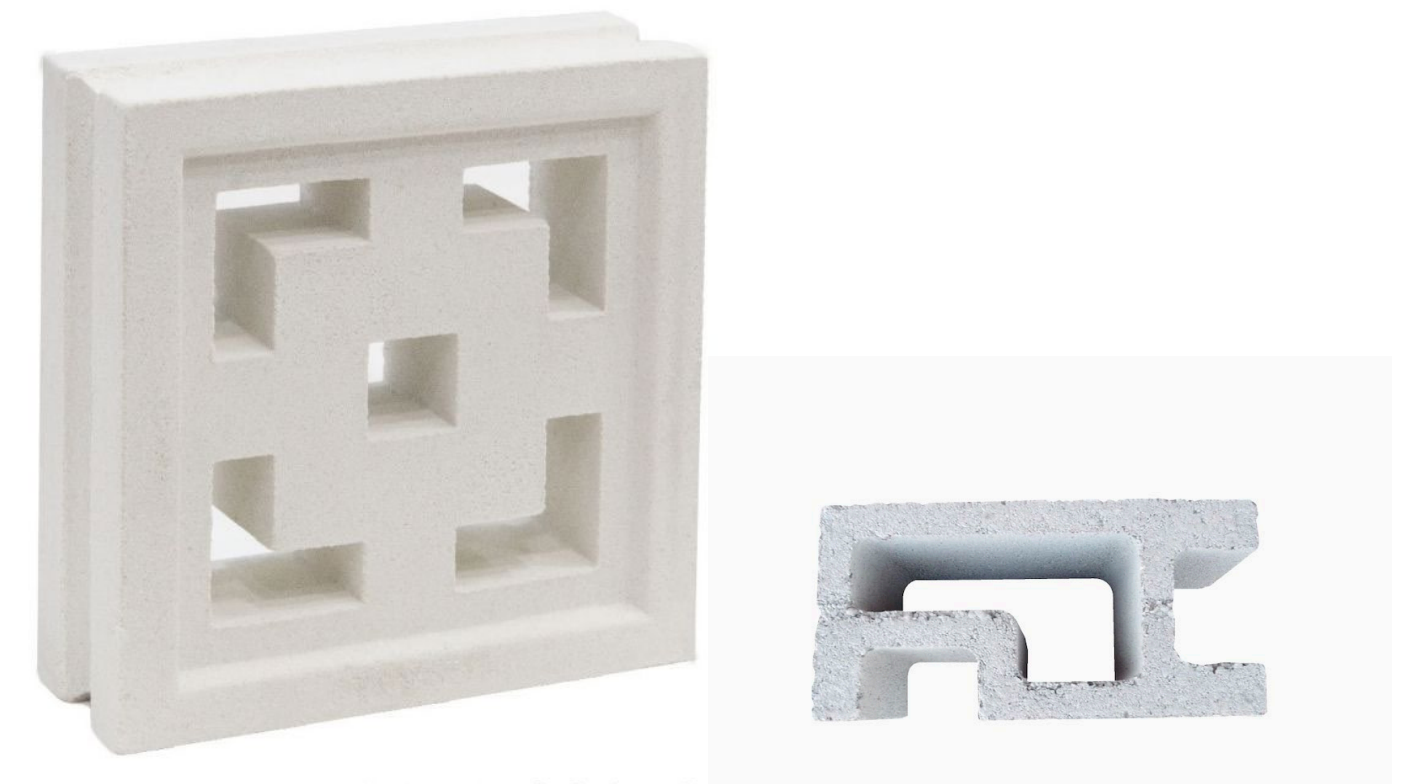
***Keeping existing light fixtures***



***2 inch wide builder grade wood for  
counter tops and tortilla bar***



***Concrete sealant for finish  
on existing flooring***



***Concrete block for counter build  
- selection of design based on availability***

# Design Materials cont.



**Custom painted shelving using heavy duty crates**



**Benjamin Moore Peony 2079-30**

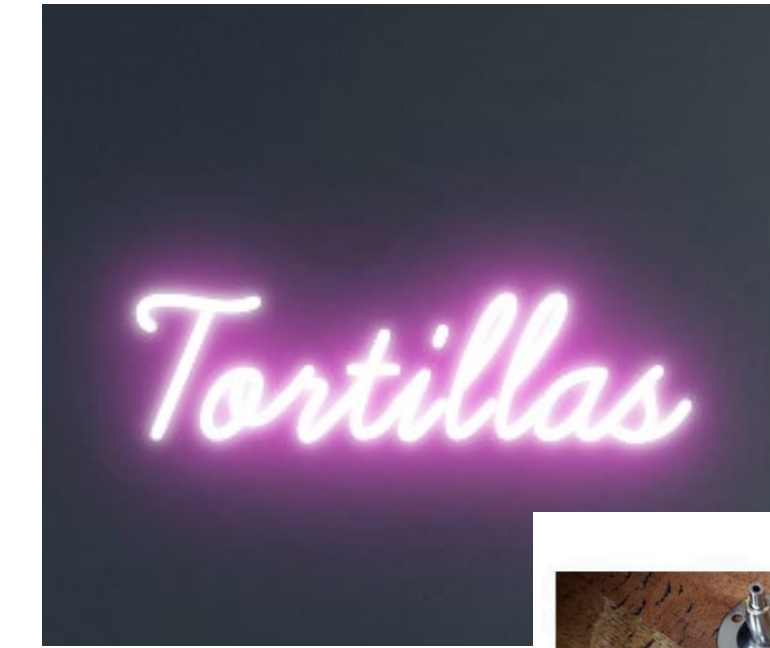


**Benjamin Moore Bright Yellow 2022-30**

**Custom paint colors for crates**



**Painted Mexican tiles - based on availability**



**Neon sign 34"W 8"H**

Neon sign will be hung from internal ceiling or windowsill overhang



**Concrete Anchors & Drywall screws**



**AeroHot Steam Table 72w 22D 34h**



**54" Stainless Steel refrigerator**

# Equipment Specs



Outperform every day.<sup>™</sup>

**Project:**

**Item Number:**

**Quantity:**

## SERVEWELL<sup>®</sup> HOT FOOD TABLE



ServeWell<sup>®</sup> 3-Well Hot Food Table

### ITEMS

Item No.	Description	Item No.	Description
38102	700W/120V 2 Well	38004	480W/120V 4 Well
38103	700W/120V 3 Well	38005	480W/120V 5 Well
38104	700W/120V 4 Well	38116	600-800W/208-240V 2 Well
38105	700W/120V 5 Well	38117	600-800W/208-240V 3 Well
38002	480W/120V 2 Well	38118	600-800W/208-240V 4 Well
38003	480W/120V 3 Well	38119	600-800W/208-240V 5 Well

### PERFORMANCE CRITERIA

ServeWell<sup>®</sup> Hot Food Table are designed to hold heated prepared foods at temperatures above the HACCP "danger zone" of 140° F (60° C). The performance standard is measured using the NSF mixture preheated to 165° F (73.9° C). The unit will hold the temperature of this product above 150° F (65.6° C). The temperature will be maintained best when the food product is held using pans with covers, the proper water level is maintained in the well, and the food product is stirred regularly.

### OPTIONS AND ACCESSORIES

**Work/Overshelf w/o Acrylic Panel** Dimensions in inches (cm)

Item	Length x Width x Height
38042	32 x 10 x 13 (81.3 x 25.4 x 33)
38043	46 x 10 x 13 (116.8 x 25.4 x 33)
38044	60 1/16 x 10 x 13 (155.6 x 25.4 x 33)
38045	76 x 10 x 13 (193 x 25.4 x 33)

**Double-Deck Overshelf w/o Acrylic Panel (Not pictured)**

Item	Length x Width x Height
38032	32 x 10 x 26 (81.3 x 25.4 x 66)
38033	46 x 10 x 26 (116.8 x 25.4 x 66)
38034	60 1/16 x 10 x 26 (155.6 x 25.4 x 66)
38035	76 x 10 x 26 (193 x 25.4 x 66)

**Single Deck Cafeteria Guard**

Item	Length x Width x Height
38052	32 x 10 x 13 (81.3 x 25.4 x 33)
38053	46 x 10 x 13 (116.8 x 25.4 x 33)
38054	60 1/16 x 10 x 13 (155.6 x 25.4 x 33)
38055	76 x 10 x 13 (193 x 25.4 x 33)

**Buffet Breath Guards**

Item	Length x Width x Height
38062	32 x 35 3/8 x 23 1/2 (81.2 x 89.8 x 59.7)
38063	46 x 35 3/8 x 23 1/2 (116.8 x 89.8 x 59.7)
38064	60 1/16 x 35 3/8 x 23 1/2 (155.6 x 89.8 x 59.7)
38065	76 x 35 3/8 x 23 1/2 (193 x 89.8 x 59.7)

**Operator Side Poly Cutting Board**

Item	Length x Width x Height
38072	32 x 8 x 1 (81.3 x 20.3 x 2.5)
38073	46 x 8 x 1 (116.8 x 20.3 x 2.5)
38074	60 1/16 x 8 x 1 (155.6 x 20.3 x 2.5)
38075	76 x 8 x 1 (193 x 20.3 x 2.5)

**Customer Side Plate Rest**

Item	Length x Width x Height
38092	32 x 8 x 1 (81.3 x 20.3 x 2.5)
38093	46 x 8 x 1 (116.8 x 20.3 x 2.5)
38094	60 1/16 x 8 x 1 (155.6 x 20.3 x 2.5)
38095	76 x 8 x 1 (193 x 20.3 x 2.5)

**Caster Set**

Item	Description
38099	4" (10.2 cm) swivel wheels, two with brakes
3809934	4" (10.2 cm) swivel wheels, two with brakes, ADA height

**DESCRIPTION**

We build each ServeWell<sup>®</sup> unit with heavy-gauge stainless steel, and engineer the body, legs, and base for strength and durability. Features



- Thermoset Fiber-Reinforced Resin Wells** – self-insulating and maximum energy efficiency. Will not rust or pit. Clean easily by wiping off water deposits from the non-metallic surface.
- Thermostatic Heat Controls** – automatically adjust for water temperature and food volume changes to reduce food waste.
- Capillary Tube Thermostats** – control supply power only when needed for maximum power efficiency.
- Low-water indicator light** – eliminates guesswork.
- Dome Heating Elements** – use up to 25% less energy and concentrate energy into the wells. Non-stick surface prevents scale build-up for easy cleaning and longer operating life. Cast-in elements for longer service life and greater energy transfer.
- Wells** – Wide no-drip lips on wells keep top surface dry. Equipped with individual brass drain valves.
- 20 gauge stainless steel top and undershelf, 16 gauge legs.
- Operator side plate shelf and cutting board are standard on hot food table.
- Mechanical guards on all controls and power switch for safety and reliability.
- Accepts full-size or fractional pans up to 6" (15.2 cm) deep, and standard adapter plates and insets.
- Recommend using up to 4" (10.2 cm) deep food pans.
- Standard adjustable stationary legs or optional caster set.
- 10ft. (3 m) bottom-mounted power cord.
- Ships knocked down.

**NOTE:** ServeWell<sup>®</sup> Hot Food Table orders cannot be canceled or returned.

**WARRANTY**

All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to [www.vollrath.com](http://www.vollrath.com).

**Agency Listings**

Due to continued product improvement, please consult [www.vollrath.com](http://www.vollrath.com) for current product specifications.

ServeWell<sup>®</sup> Hot Food Table

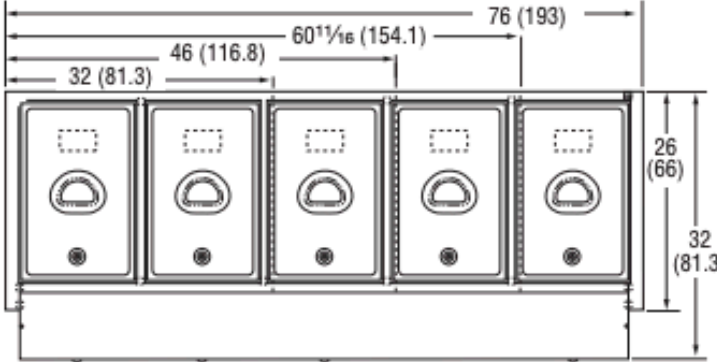
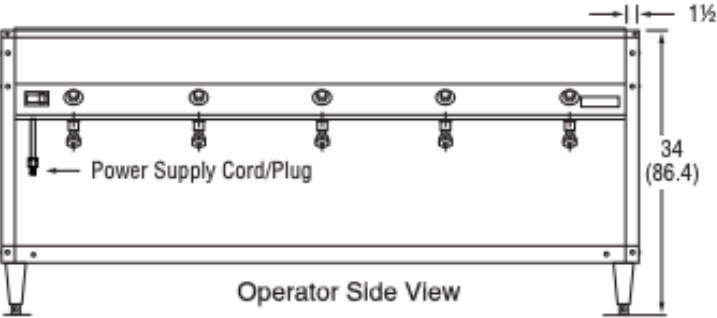
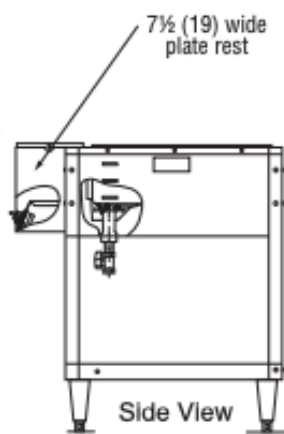
The Vollrath Company, L.L.C.

ServeWell<sup>®</sup> Hot Food Table

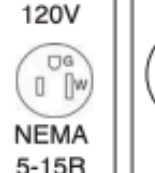
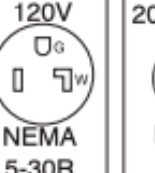
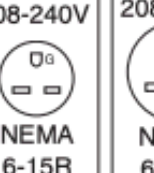

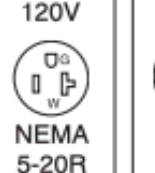
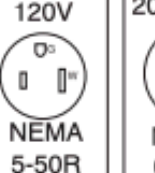
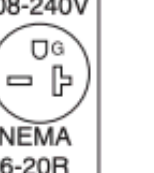
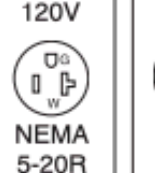
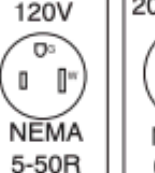
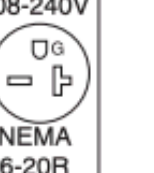
The Vollrath Company, L.L.C.

## SERVEWELL<sup>®</sup> HOT FOOD TABLE

**DIMENSIONS** (Shown in inches (cm)).

### SPECIFICATIONS

Item No.	Description	Volts (Single Phase Only)	Watts Per Well	Watts Total	Electrical Service Amps	Amps	Plug	Receptacles
<b>700W/120V</b>								
38102	2-well	120	700	1400	15	11.7	NEMA 5-15P	   
38103	3-well			2100	30	17.5	NEMA 5-30P	
38104	4-well			2800	30	23.3	NEMA 5-30P	
38105	5-well			3500	50	29.2	NEMA 5-50P	
38105	5-well			3500	50	29.2	NEMA 5-50P	
<b>480W/120V</b>								
38002	2-well	120	480	960	15	8	NEMA 5-15P	  
38003	3-well			1440	15	12	NEMA 5-15P	
38004	4-well			1920	20	16	NEMA 5-20P	
38005	5-well			2400	30	20	NEMA 5-30P	
38005	5-well			2400	30	20	NEMA 5-30P	
<b>600-800W/208-240V</b>								
38116	2-well	208-240	600-800	1200-1600	15	6.7	NEMA 6-15P	  
38117	3-well			1800-2400	15	10	NEMA 6-15P	
38118	4-well			2400-3200	20	13.3	NEMA 6-20P	
38119	5-well			3000-4000	30	16.6	NEMA 6-30P	
38119	5-well			3000-4000	30	16.6	NEMA 6-30P	

**Notes:** Dedicated circuit may be required for higher currents. ServeWell<sup>®</sup> Hot Food Table orders cannot be canceled or returned.



Outperform every day.<sup>™</sup>

[www.vollrath.com](http://www.vollrath.com)

**The Vollrath Company, L.L.C.**  
 1236 North 18th Street  
 Sheboygan, WI 53081-3201 U.S.A.  
 Main Tel: 800.624.2051 or 920.457.4851  
 Main Fax: 800.752.5620 or 920.459.6573  
 Customer Service: 800.628.0830  
 Canada Customer Service: 800.695.8560

Technical Services  
[techservices@vollrathco.com](mailto:techservices@vollrathco.com)  
 Induction Products: 800.825.6036  
 Countertop Warming Products: 800.354.1970  
 All Other Products: 800.628.0832



Outperform every day.<sup>™</sup>

[www.vollrath.com](http://www.vollrath.com)

**The Vollrath Company, L.L.C.**  
 1236 North 18th Street  
 Sheboygan, WI 53081-3201 U.S.A.  
 Main Tel: 800.624.2051 or 920.457.4851  
 Main Fax: 800.752.5620 or 920.459.6573  
 Customer Service: 800.628.0830  
 Canada Customer Service: 800.695.8560

Technical Services  
[techservices@vollrathco.com](mailto:techservices@vollrathco.com)  
 Induction Products: 800.825.6036  
 Countertop Warming Products: 800.354.1970  
 All Other Products: 800.628.0832

# Equipment Specs (cont.)



BEVERAGE-AIR

(800) 343-6890 srscooks.com



## MT MARKETEER™ MERCHANDISERS

MT49 Black Hinged Door Model  
Hydrocarbon Series

MODELS:  
MT49-1B



MT49-1B

### OPTIONS & ACCESSORIES

- Extra shelves & clips
- 3" Casters
- Visislide shelving kit
- Reversible door hinge kit

**3 Year Parts/Labor Warranty**  
**Additional 2 Year Compressor Warranty**

### CABINET CONSTRUCTION

- Standard cabinet exterior finish is heavy duty steel with a black baked on durable coating
- Heavy duty interior construction includes white coated steel
- Electronic temperature control
- Modern one piece grill
- Double pane lowE argon filled glass doors feature outside pane that is tempered for added safety
- Door locks standard
- Self-closing hinged glass door features, pocket door handle
- LED lighting
- Whisper quiet refrigeration system
- Five (5) epoxy coated shelves per section
- 2" Leveling feet

### REFRIGERATION SYSTEM

- Refrigeration system uses R290 refrigerant to comply with all environmental standards
- Condenser is designed to be low maintenance, and energy efficient.
- Automatic, non-electric evaporator
- Epoxy coated evaporator coil

MT49™ Merchandiser: Hinged Door Model



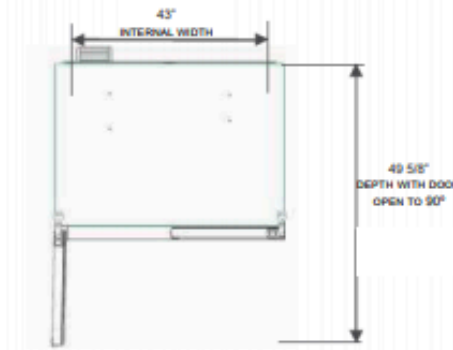
BEVERAGE-AIR

MODEL	MT49-1B
<b>EXTERNAL DIMENSIONAL DATA</b>	
Width Overall	47 1/8"
Depth Overall	30 1/8"
Height Overall	79"
Number of Doors	2
Depth with Door Open 90 °	49 5/8"
Clear Door Openings (in)	19 3/8" x 60 7/16" (2)
Shelf Area (Sq. in)	416 11/32"
<b>INTERNAL DIMENSIONAL DATA</b>	
NET Capacity (cubic ft.)	30.55
Capacity 20 oz	490
Internal Width Overall (in)	43"
Internal Depth Overall (in)	23 1/4"
Internal Height Overall (in)	60 1/2"
Internal Height Useable (in)	54 13/16"
Number of Shelves	10
<b>ELECTRICAL DATA</b>	
Full Load Amperes 115/60/1	8.3
<b>REFRIGERATION DATA</b>	
Horsepower	1/2
Capacity (BTU/Hr)*	3615
<b>WEIGHT DATA</b>	
Gross Weight (Crated lbs)	441.80 lbs
Height - Crated	84 1/4"
Width - Crated	50 1/8"
Depth - Crated	34"

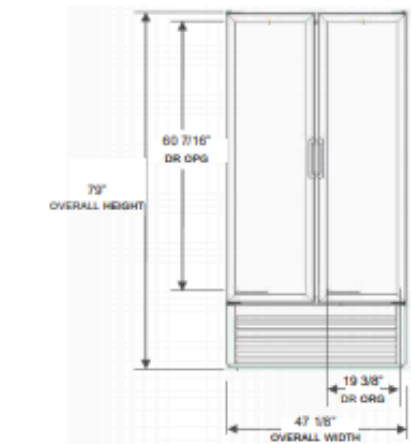
## Glass Hinged Door Model

Models: MT49-1B

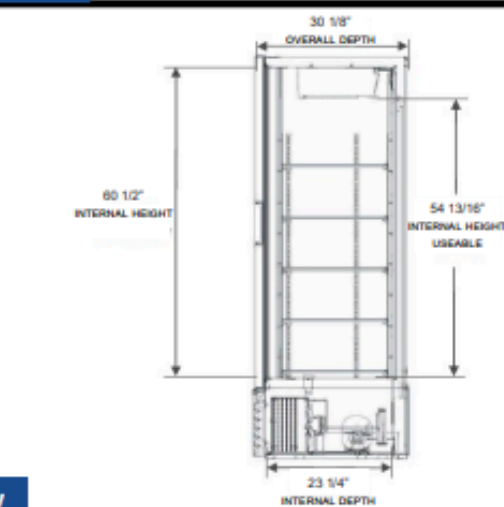
### Model Views



### Plan View



### Elevation View



### Side View

### ELECTRICAL CONNECTION



115/60/1  
NEMA-5-15P

Units pre-wired at factory and include 8' long cord and plug set.



3779 Champion Blvd., Winston-Salem, NC 27105  
1-888-845-9800 Fax: 1-336-245-6453  
Beverage-Air.com sales@bevair.com



# Equipment Specs (cont.)



## BEVERAGE-AIR

3779 Champion Blvd., Winston-Salem, NC 27105  
1-888-845-9800 Fax# 1-336-245-6453  
http://www.Beverage-Air.com

**CUSTOMER'S CHOICE FOR A HOT KITCHEN**  
Tested & Certified to Ambient Class of 100°F

**3 Year Parts/Labor Warranty**  
**Additional 2 Year Compressor Warranty**

### SPE27 ELITE SERIES — MEGA TOP

Fifty percent greater pan capacity than the all around standard prep table. Features enhanced refrigeration system and new and improved grille system for better airflow and less temperature gradient. Improved design provides better airflow management and uniform temperature distribution throughout the cabinet. Pans are cooled from the bottom, eliminating the necessity of air blanket. Airflow assures that product in open containers is kept below 41°F and above freezing. This translates into increased product shelf life, higher quality food, better food appearance, fresher product and a reduction of bacteria build-up to combat food-borne illnesses.

### CABINET CONSTRUCTION

Exterior construction includes heavy-duty stainless steel finish on front, sides, top, door(s) and grille. Removable hoods and insulated lid assemblies are made of matching stainless steel. Cabinet back and bottom are constructed of galvanized steel. Interior liner is made of aluminum for superior resistance to corrosion.

Doors are mounted to face of cabinet on cartridge style hinges permitting them to self close under their own weight. Hinges also allow doors to stay open 120° and permit easy door removal for service and cleaning if required. A plug in type vinyl magnetic gasket is attached to each door for positive seal. Door handle is made from extruded aluminum with a black anodized finish. It is contoured to permit easy opening of doors with fingers from both top and bottom of handle.

Cabinet insulation is CFC free foamed-in-place polyurethane of two-inch minimum thickness. Six-inch casters, 2 with brakes, are standard. Legs are available as an option.

Cutting board supplied with cabinet is 10" wide constructed of high-density white polyethylene plastic. It is readily removable for cleaning. Two epoxy-coated steel wire shelves are supplied as standard. Pans furnished are 4" deep and made of polycarbonate plastic.

### REFRIGERATION

More robust refrigeration system provides added capacity and efficiency. Systems are designed using CFC free R134a refrigerant and capillary tube between condenser and evaporator. Recirculated, forced air from evaporator is moved under pans, which are recessed 2" from top of cabinet. Forced air over the condenser is drawn through grille under door as well as the back and bottom of cabinet. Automatic condensate evaporator is provided to eliminate the need of floor drains.



(800) 343-6890 srscooks.com



## FOOD PREPARATION SERIES PREP TABLES SPE27 ELITE SERIES MEGA TOP

MODELS:  
SPE27-12M-A  
SPE27-12M-B



SPE27-12M

### ELECTRICAL CONNECTION

Units pre-wired at factory and include 8' long cord and plug



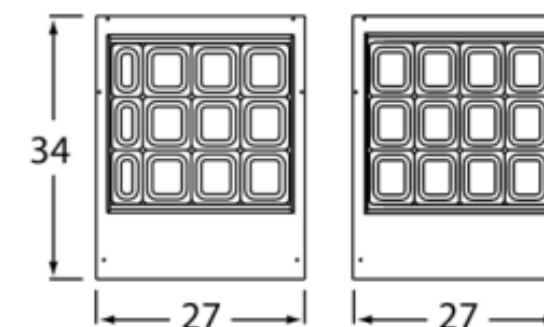
## BEVERAGE-AIR

### Food Preparation Table — Mega Top Models: SPE27-12M-A, SPE27-12M-B

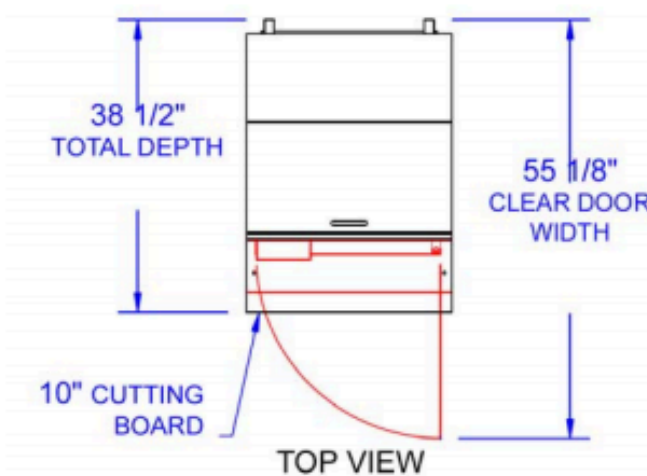
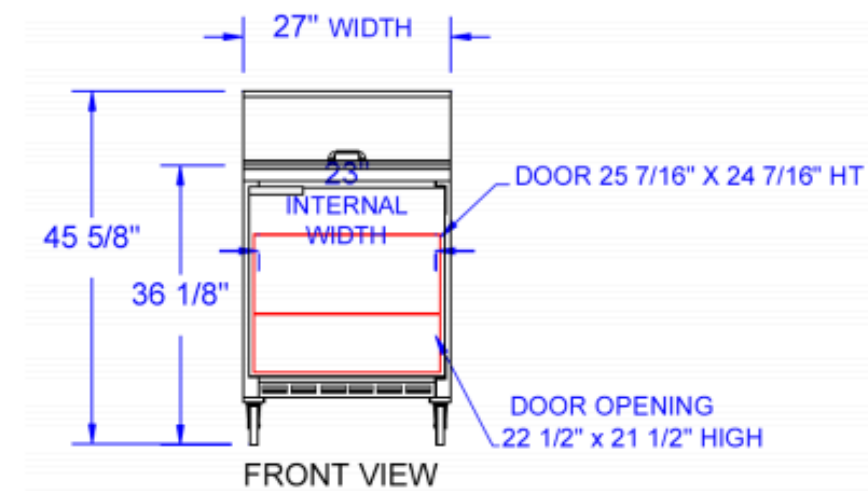
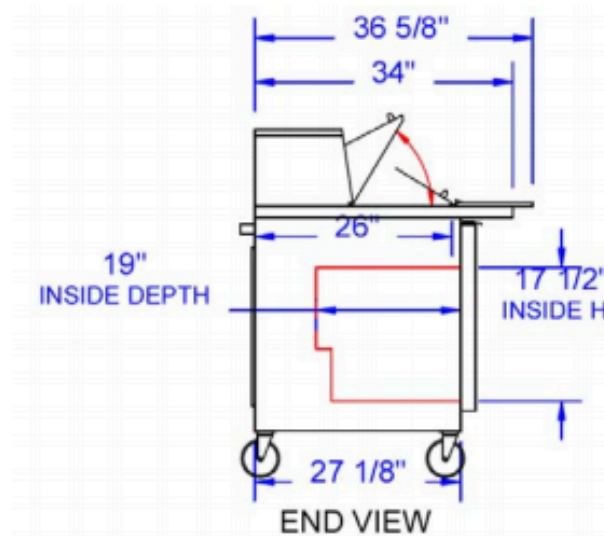
MODEL	SPE27-12M-A	SPE27-12M-B
<b>EXTERNAL DIMENSIONAL DATA</b>		
Length Overall (inches)	27"	27"
Length Overall (mm)	686	686
Depth Overall (inches) - includes bumper	38 3/8"	38 3/8"
Depth Overall (mm) - includes bumper	975	975
Height Overall— (inches)	45 1/2"	45 1/2"
Height Overall— (mm)	1156	1156
Number of doors	1	1
Depth with Door Open 90 °	54"	54"
Clear Door Opening (inches)	22 1/2" x 21 1/2"	22 1/2" x 21 1/2"
<b>INTERNAL DIMENSIONAL DATA</b>		
NET Capacity (cubic ft.)	7.3	7.3
NET Capacity (Liters)	207	207
Internal Length Overall (inches)	23"	23"
Internal Length Overall (mm)	584	584
Internal Depth Overall (inches)	19 3/4"	19 3/4"
Internal Depth Overall (mm)	502	502
Internal Height Overall—(inches)	17 5/8"	17 5/8"
Internal Height Overall—(mm)	448	448
Number of shelves	2	2
Number of pans	9 1/6 size & 3 1/9 size	12 1/6 size
<b>ELECTRICAL DATA</b>		
Full Load Amperes 115/60/1	4	4
<b>ENERGY CONSUMPTION (KWH)</b>		
	-	-
<b>REFRIGERATION DATA</b>		
Horsepower	1/6	1/6
<b>WEIGHT DATA</b>		
Gross Weight (Crated lbs)	210	210
Gross Weight (Crated kg)	95	95



### PAN CONFIGURATION



### PLAN VIEWS



### BEVERAGE-AIR® CORPORATION

3779 Champion Blvd. • Winston-Salem, NC 27105 USA • (336) 245-6400 • Fax (336) 245-6453 • (888) 845-9800 • www.beverage-air.com

Specifications are subject to change without prior notice. 05/15

# Thank You

designed and presented by

