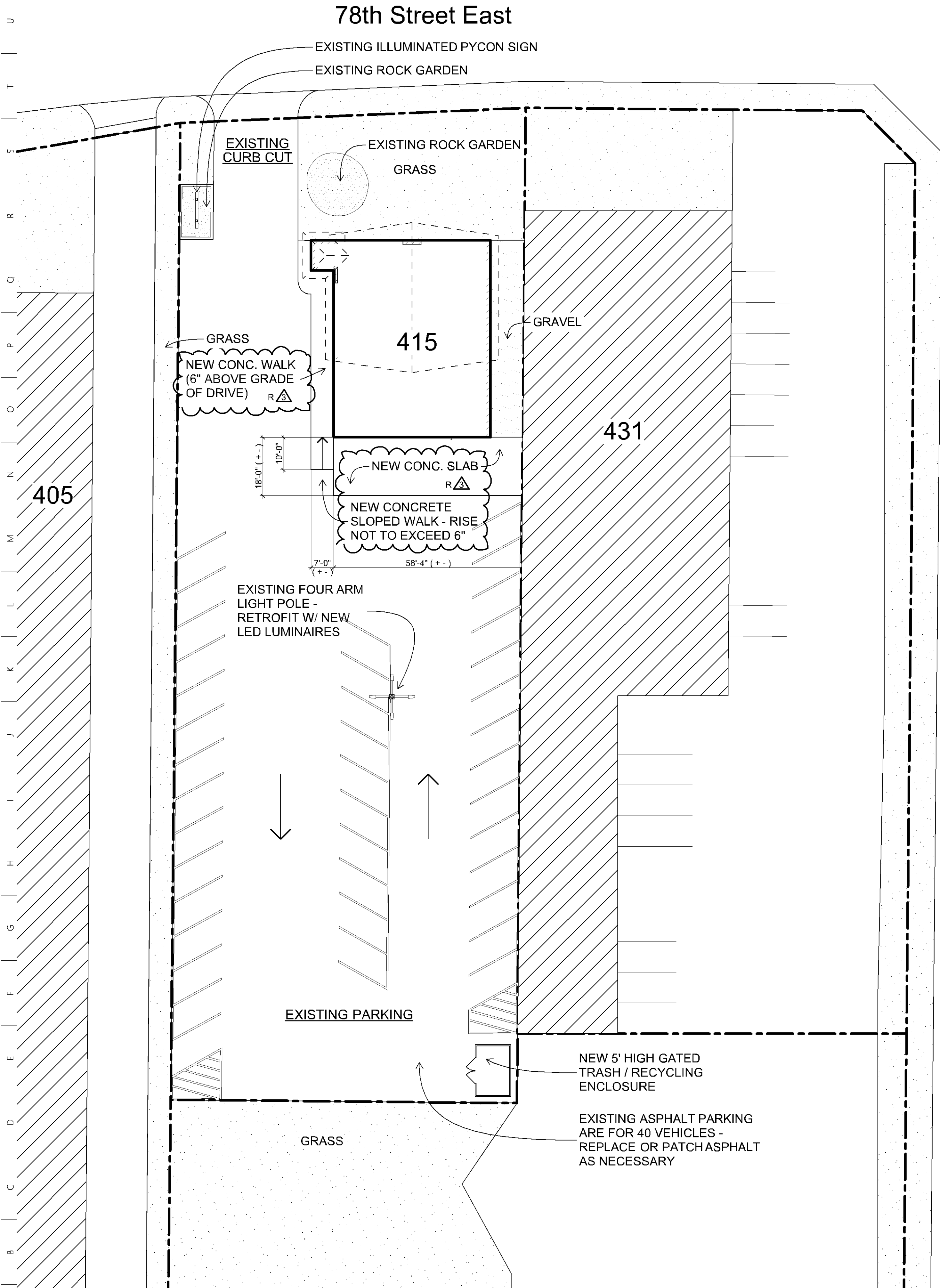




A1

A0.1

SITE PLAN

SCALE: 1" = 20'

PL202000162

PROJECT / BUILDING NAME
Las Cuatro Milpas, Taqueria & Birrieria

JOB ADDRESS
415 East 78th Street, Bloomington, MN 55420

PROPOSED WORK - NEW / REMODELLING
Renovation of an existing restaurant including:
New roof and exterior siding
New wall and roof insulation
New interior finishes
New kitchen finishes and equipment
Repair of existing drive and parking areas
New trash / recycling enclosure

- APPLICABLE CODES
- 2020 Minnesota Building Code Administration Chapter 1300
 - 2012 International Building Code with state amendments /Chapter 1305
 - Special Fire Protection Systems/MSBC Chapter 1306
 - 2015 MN Elevator Code Chapter 1307
 - 2012 International Residential Code with state amendments/ Chapter 1309
 - 2015 MN Conservation Code For Existing Buildings Chapter 1311
 - 2012 Residential International Energy Conservation Code with state amendments/Chapter 1322
 - 2012 Commercial International Energy Conservation Code with state amendments/Chapter 1323
 - 2015 MN Accessibility Code Chapter 1341 based on ICC/ANSI A117.1 2009
 - 2015 MN Mechanical & Fuel Gas Code Chapter 1346 (2012 International Mechanical Code)
 - 2016 MN State Plumbing Code/Uniform Plumbing Code
 - 2012 International Fire Code with state amendments/Chapter 7510
 - 2017 National Electrical Code
 - Minimum Plumbing Fixtures /2012 IBC Chapter 29 as amended
 - Snow Loads/MSBC Rules 1303.1700 (Hennepin County)
 - Frost Depth/MSBC Rule 1303.1600 (Hennepin County)
 - Wind Speed/Minimum 90 MPH

OCCUPANCY GROUP OR GROUPS
Assembly A-2 (Including associated commercial kitchen)

CONSTRUCTION TYPE
TYPE VB

SPRINKLERED OR NON-SPRINKLERED OR PARTIAL
SPRINKLED

BUILDING AREA: ALLOWABLE / ACTUAL 2012 IBC CHAPTER 5 / TABLE 506.2			
OCCUPANCY CLASSIFICATION	TYPE OF CONSTRUCTION	ALLOWABLE AREA S1 - SPRINKLED	ACTUAL HEIGHT AREA S1 - SPRINKLED
A-2	TYPE VB	6,000	3,005 GROSS SF

HEIGHT AND NUMBER OF STORIES: ALLOWED /ACTUAL 2012 IBC CHAPTER 5 / TABLE 503			
OCCUPANCY CLASSIFICATION	TYPE OF CONSTRUCTION	ALLOWABLE HEIGHT / STORIES (SPRINKLED)	ACTUAL HEIGHT / STORIES (SPRINKLED)
A	TYPE VB	40 / 1	20 / 1

LOCATION ON PROPERTY 2012 IBC CHAPTER 6 / TABLE 602		
LOCATION	FIRE SEPARATION DISTANCE	A-2 OCCUPANCY - REQUIRED FIRE RESISTANCE RATING
EAST WALL	5' - 10' Assumed	1 HOUR
WEST WALL	Greater than 30'	0
NORTH WALL	Greater than 30'	0
SOUTH WALL	Greater than 30'	0

MINIMUM DISTANCE OF PROJECTION FROM PROPERTY LINE 2012 IBC CHAPTER 7 / TABLE 705.2		
FIRE SEPARATION DISTANCE	MINIMUM DISTANCE TO LINE ALLOWED	ACTUAL
GREATER THAN 5 FEET	40"	84"

EXTERIOR WALL AND OPENING PROTECTION: ALLOWED / ACTUAL 2012 IBC CHAPTER 7 / TABLE 705.8		
FIRE SEPARATION DISTANCE	ALLOWED PROTECTED OPENINGS	ACTUAL PROTECTED OPENINGS
5' - 10' Assumed	25% OF 650 SF = 162.5 SF	24.25 SF = 3.75 SF

INDICATE IF SEPARATED OR NON-SEPARATED USE BUILDING
Non-Separated

FIRE-RESISTANCE RATING FOR BLDG. ELEMENTS
2012 IBC CHAPTER 6 / TABLE 601

BUILDING ELEMENT	TYPE VB
Structural Frame	0
Bearing Wall	
Exterior	0
Interior	0
Non-Bearing Walls and Partitions	
Exterior	0
Interior	0
Floor Construction	0
Roof Construction	0

A17

A0.1

CODE ANALYSIS

SCALE: 1/4" = 1'-0"

SEATING AND CIRCULATION	478.62	15 NET SF	31.91
	342.13	15 NET SF	22.81
	820.75	15 NET SF	54.72
STANDING - COUNTER AREA	213.63	5 NET SF	42.73
SERVICE		100 NET SF	0.00
KITCHEN	1256.13	200 GROSS SF	6.28
OFFICE	67.83	100 GROSS SF	0.68
STORAGE		300 GROSS SF	0.00
TOTAL	2358.34		104.4

NUMBER OF EXITS	
REQUIRED	ACTUAL
2	2 from dining areas / 3 from Kitchen

EXIT TRAVEL DISTANCE 2012 IBC CHAPTER 10 / TABLE 1016.2	
OCCUPANCY	WITH SPRINKLER SYSTEM ALLOWED ACTUAL
A	250 FT

COMMON PATH OF EGRESS TRAVEL 2012 IBC CHAPTER 10 / TABLE 1014.3	
OCCUPANCY	WITH SPRINKLER SYSTEM OCCUPANT LOAD GREATER THAN 30 ALLOWED ACTUAL
A	75 58 FT

ACCESSIBILITY
FULL ACCESSIBILITY REQUIRED - MORE THAN 85% OF SPACE IS TO BE REMODELED

MINIMUM PLUMBING FACILITIES 2012 IBC CHAPTER 29 / TABLE 1016.2				
DESCRIPTION	WATER CLOSETS	LAVATORIES	DRINKING FOUNTAINS	SERVICE SINKS
A-2 Restaurants	1 per 75 1 M / 1F	1 per 75 1 M / 1F	N.A.	1

GENERAL

A0.1 COVER SHEET

FLOOR PLANS PLANS

A1.1 FLOOR PLAN + EXITING DIAGRAM
A1.2 FLOOR PLAN - DEMOLITION

EXTERIOR ELEVATIONS

A2.1 EXTERIOR ELEVATIONS
A2.2 EXTERIOR ELEVATIONS

BUILDING SECTIONS

A3.1 BUILDING SECTIONS

REFLECTED CEILING PLANS

A4.1 REFLECTED CEILING PLANS

ENLARGED PLANS + INT. ELEVATIONS

A5.1 ENLARGED PLANS + INT. ELEVATIONS

KITCHEN EQUIPMENT - SPECIFICATIONS

A6.1 EQUIPMENT PLAN
A6.2 KITCHEN EQUIP. - SPECIFICATIONS
A6.3 KITCHEN EQUIP. - SPECIFICATIONS

SHEET INDEX

PROJECT ARCHITECT

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Thomas Rapson

NAME: THOMAS RAPSON
MN REGISTRATION NO.: 19397
EXPIRATION DATE: 06/31/2022

STRUCTURAL ENGINEER

PROJECT

Project Title

Las Cuatro Milpas
Taqueria & Birrieria

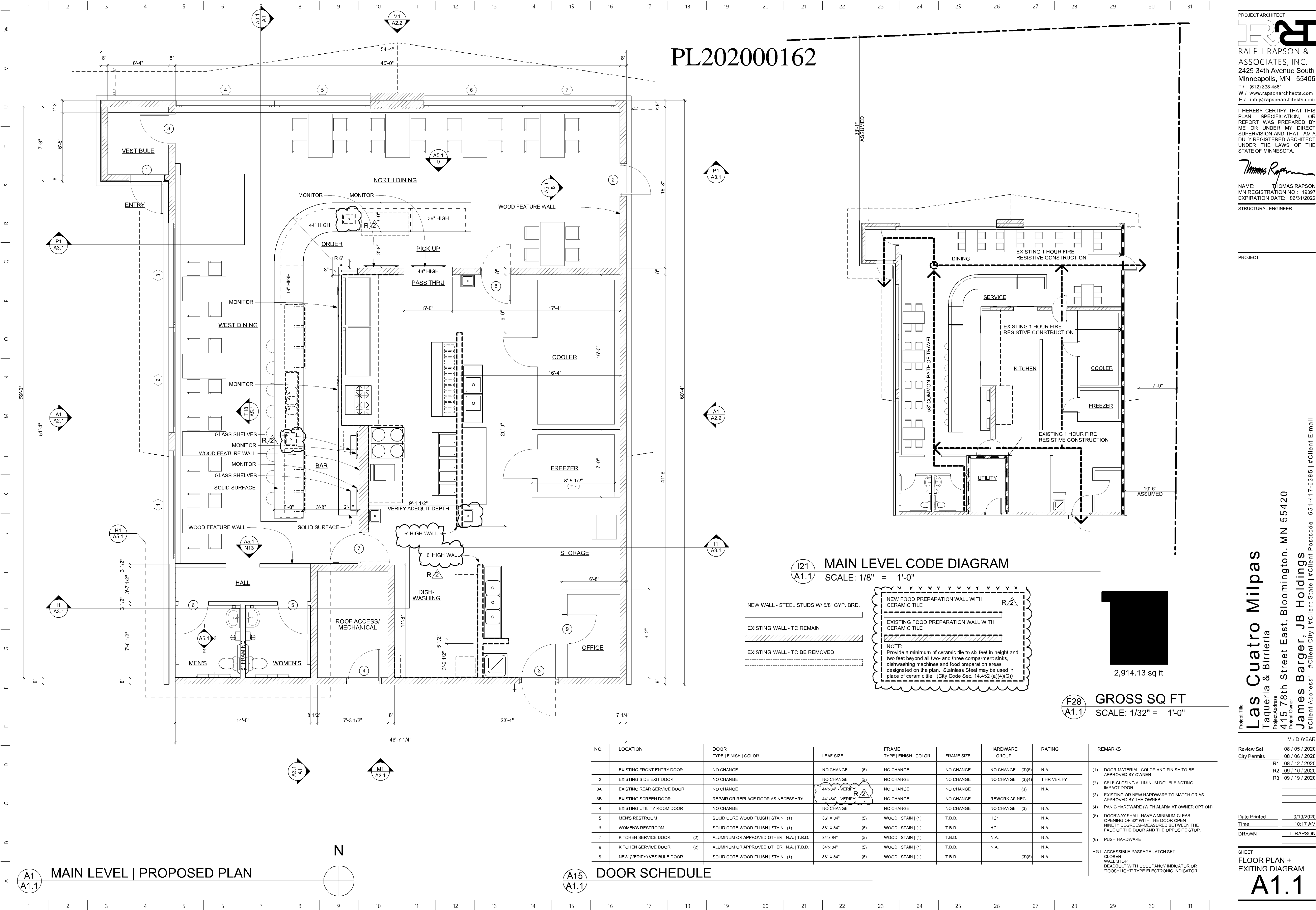
Project Address
415 78th Street East, Bloomington, MN 55420

Project Owner
James Barger, JB Holdings

#Client Address1 #Client City #Client State #Client Postcode | #Client E-mail

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COVER SHEET	

A0.1



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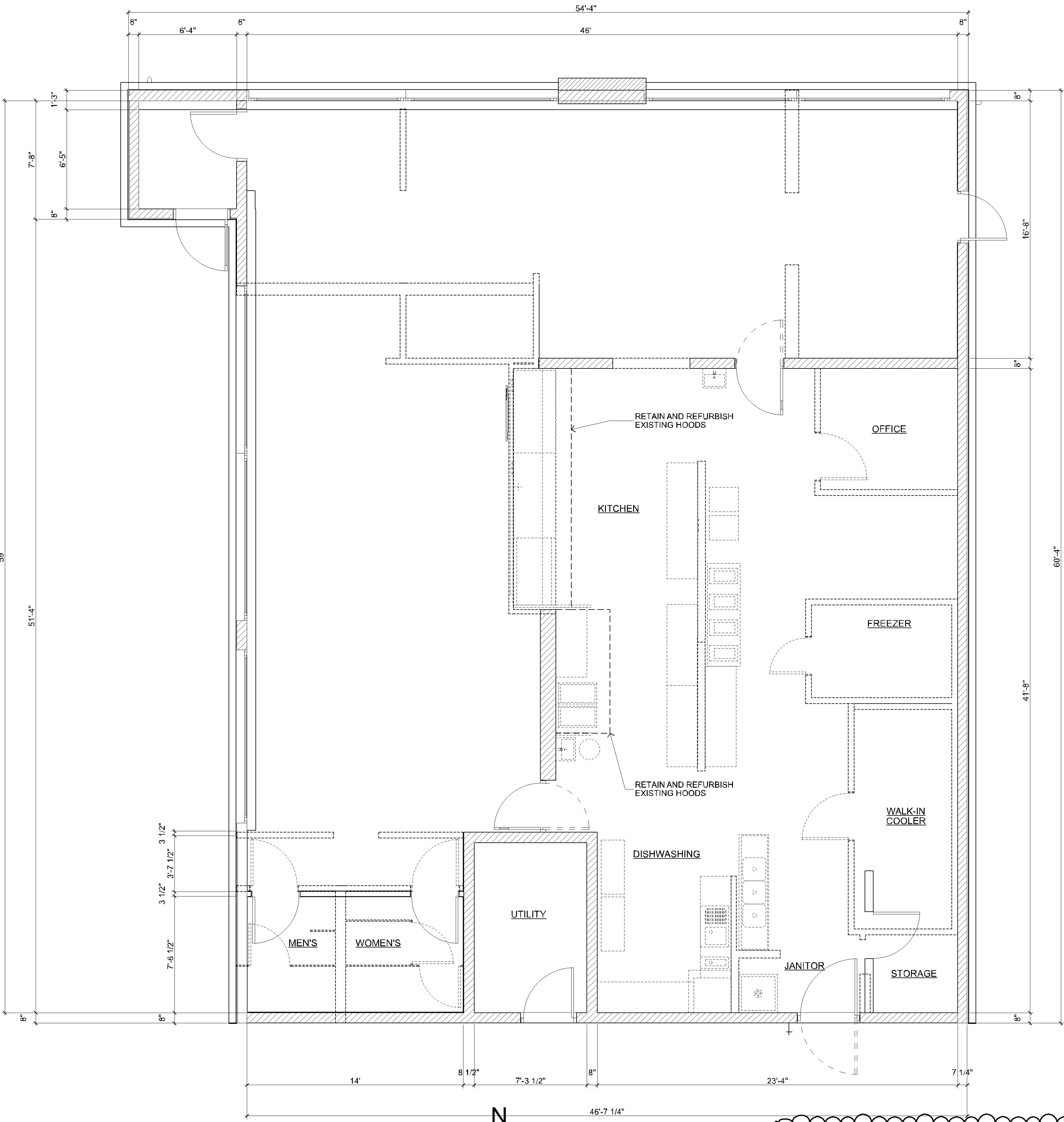
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SHEET
FLOOR PLAN +
EXITING DIAGRAM

A1.1



D1
A1.2
MAIN LEVEL | DEMOLITION PLAN
SCALE: 1/4" = 1'-0"

- NEW WALL - STEEL STUDS W/ 5/8" GYP. BRD.
- EXISTING WALL - TO REMAIN
- EXISTING WALL - TO BE REMOVED

NEW FOOD PREPARATION WALL WITH CERAMIC TILE

EXISTING FOOD PREPARATION WALL WITH CERAMIC TILE

NOTE:
Provide a minimum of ceramic tile to six feet in height and two feet beyond all two- and three compartment sinks, dishwashing machines and food preparation areas designated on the plan. Stainless Steel may be used in place of ceramic tile. (City Code Sec. 14.452 (a)(4)(C))

A1
A1.2
WALL CONSTRUCTION SCHEDULE

NO.	ROOM	WALL MATERIAL FINISH	WAINSCOT MATERIAL HEIGHT FINISH	BASE MATERIAL HEIGHT FINISH	FLOOR MATERIAL FINISH	CEILING MATERIAL FINISH	REMARKS
	OFFICE	CMU + GYP. BRD PAINT	N.A. N.A. N.A.	QUARRY TILE COVE T.B.D. N.A.	QUARRY TILE N.A.	GYP. BRD. PAINT	(1) CONC. OR TILE - OWNER'S OPTION
	KITCHEN	FRP N.A.	N.A. N.A. N.A.	QUARRY TILE COVE T.B.D. N.A. (9)	QUARRY TILE N.A. (9)	GYP. BRD. PAINT	(2) MATCH HEIGHT OF BAR STEP
	COOLER	BY COOLER MANUFACTURER (3)	N.A. N.A. N.A. (3)	N.A. N.A. N.A. (3)	N.A. N.A. (3)	N.A. N.A. (3)	(3) BY COOLER / FREEZER MANUFACTURER
	FREEZER	BY FREEZER MANUFACTURER (3)	N.A. N.A. N.A. (3)	N.A. N.A. N.A. (3)	N.A. N.A. (3)	N.A. N.A. (3)	(4) SEE SECTIONS AND INTERIOR ELEVATIONS FOR SPECIALTY FINISHES
	FRONT OF BAR AND RESTAURANT	GYP. BRD. PAINT	N.A. N.A. N.A. (4)	WOOD T.B.D. T.B.D. (6)	CONC. STAIN + SEALER	SUSPENDED ACCOUSTIC TILE PANELS (7)	(5) COVE TILE BASE WITH CERAMIC TILE FLOOR OR SCHLUTER STYLE COVE WITH CONC. FLOOR
	BACK BAR + SERVICE	GYP. BRD. WASHABLE PAINT	N.A. N.A. N.A.	QUARRY TILE COVE T.B.D. N.A. (8)	QUARRY TILE N.A. (9)	SUSPENDED ACCOUSTIC TILE PANELS (7)	(6) OWNER TO SELECT WOOD FINISH
	MEN'S RESTROOM	GYP. BRD. PAINT	CER. TILE 48" (2) (5)	CER. TILE COVE (2) N.A. (5)	CONC. STAIN + SEALER (1)	SUSPENDED ACCOUSTIC TILE PANELS T.B.D.	(7) WASHABLE TILES - PROVIDE A SMOOTH AND CLEANABLE CEILING ABOVE ALL FOOD, FOOD STORAGE AND LINEN AREAS
	WOMEN'S RESTROOM	GYP. BRD. PAINT (2)	CER. TILE 48" (2) (2)	CER. TILE COVE (2) N.A. (5)	CONC. STAIN + SEALER (2)	SUSPENDED ACCOUSTIC TILE PANELS T.B.D.	(8) REMOVE ROOF ACCESS HATCH AND LADDER
	UTILITY	NA N.A.	NA N.A. N.A.	NA N.A. N.A.	NA N.A.	NA N.A. (8)	(9) PROVIDE A MINIMUM CERAMIC, QUARRY OR TERRAZO FLOOR TILE WITH A SANITARY INTERGRAL COVE BASE TILE IN ALL FOOD PREP, PRODUCTION, HANDLING AND STORAGE AREAS. ANY ALTERNATIVE FLOORING MATERIAL MUST BE APPROVED BY THIS DIVISION PRIOR TO ANY INSTALLATION.

A14
A1.2
ROOM FINISH SCHEDULE
SCALE: 1/4" = 1'-0"

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STRUCTURAL ENGINEER

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Taqueria & Birrieria

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Project Owner
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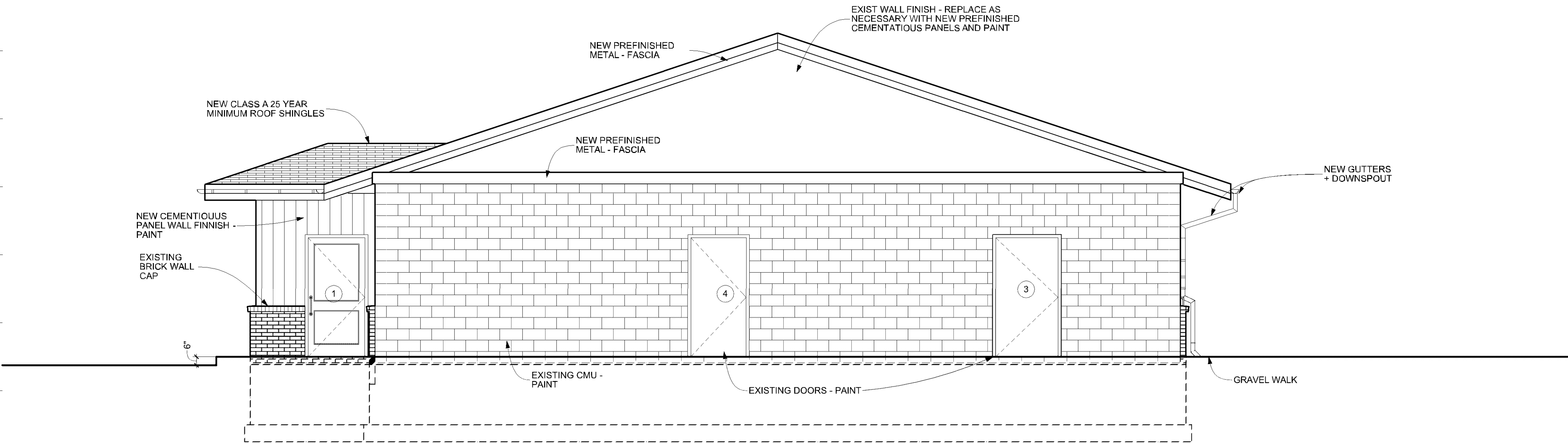
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SHEET

FLOOR PLAN -
DEMOLITION

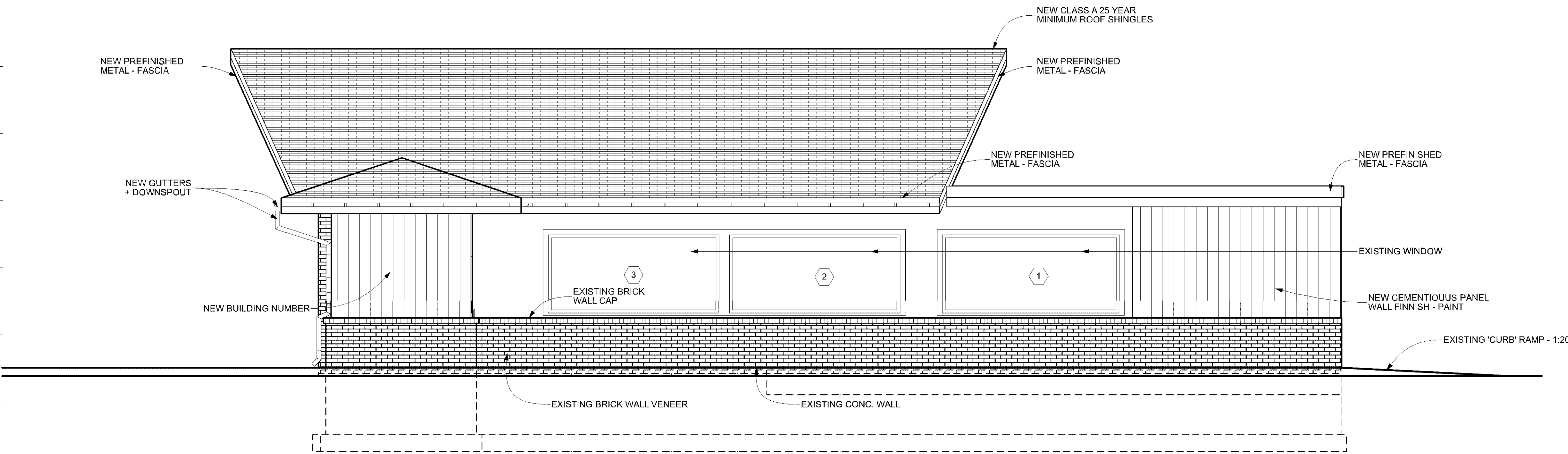
A1.2



M1
A2.1

SOUTH ELEVATION

SCALE: 1/4" = 1'-0"

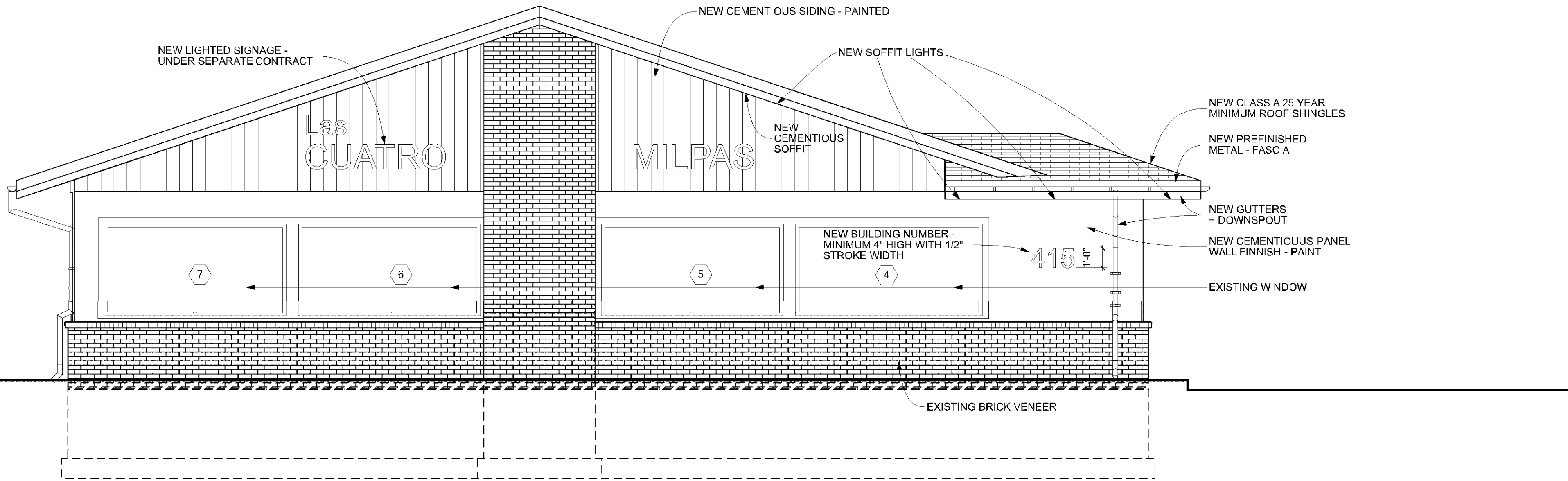


A1
A2.1

WEST ELEVATION

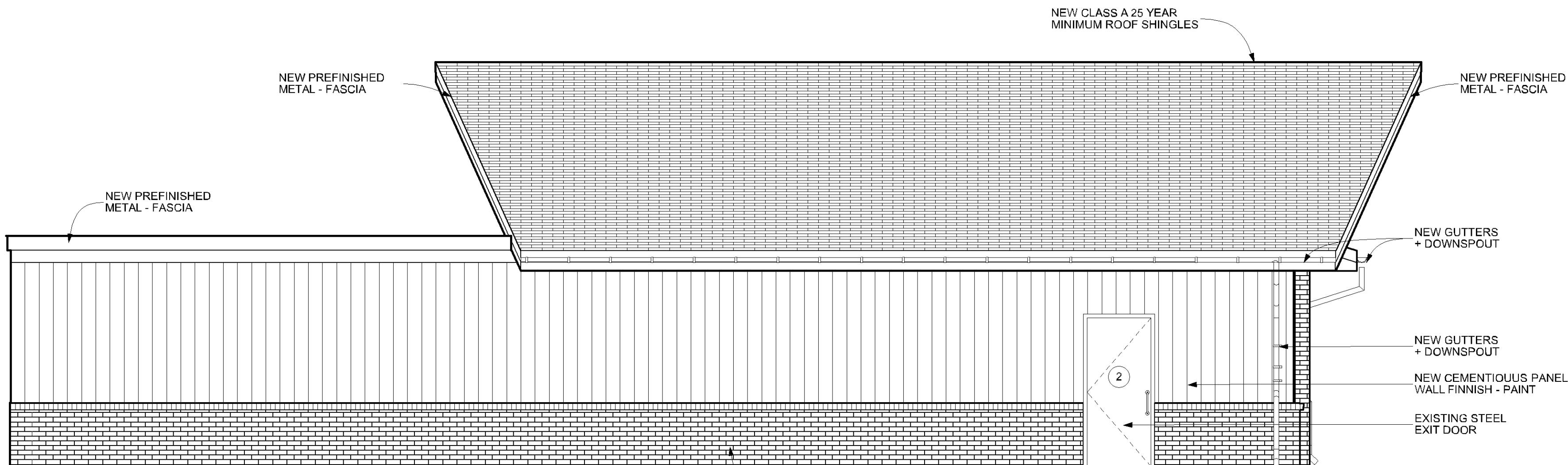
SCALE: 1/4" = 1'-0"

PL202000162



M1
A2.2

NORTH ELEVATION
SCALE: 1/4" = 1'-0"



A1
A2.2

EAST ELEVATION
SCALE: 1/4" = 1'-0"

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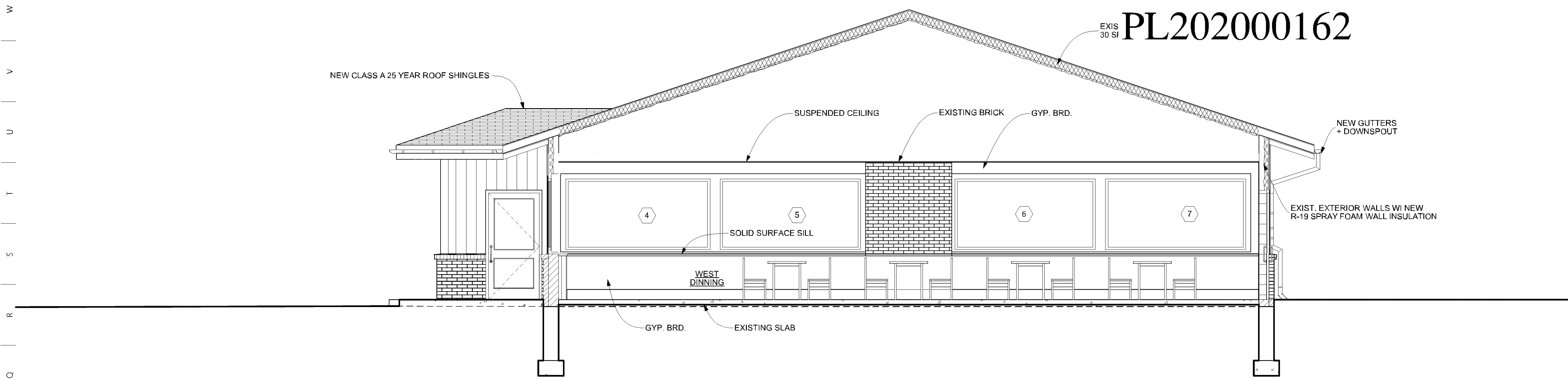
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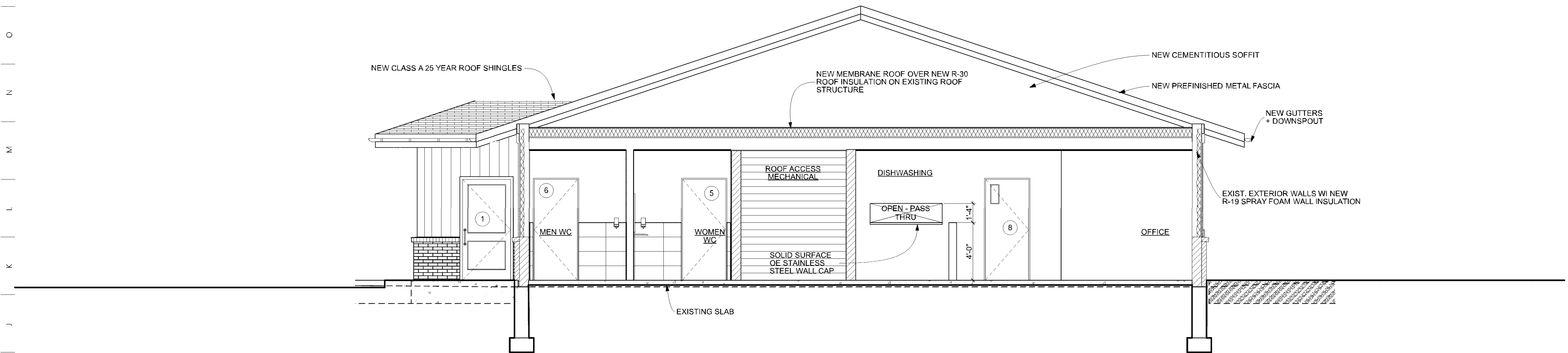
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SHEET
EXTERIOR
ELEVATIONS

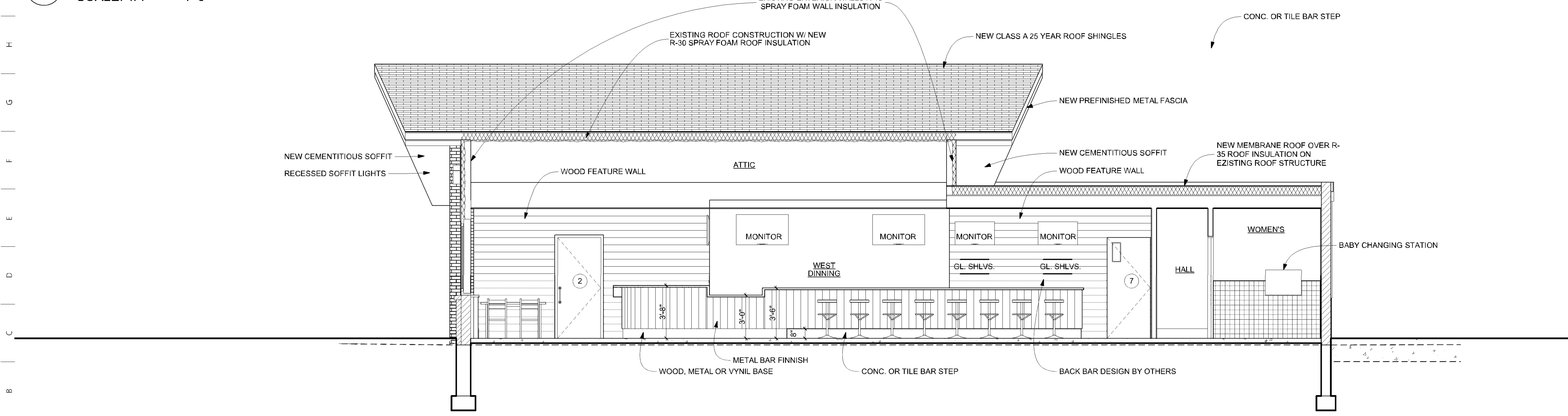
A2.2



P1
A3.1 BUILDING SECTION - EAST / WEST LOOKING NORTH 1
SCALE: 1/4" = 1'-0"



I1
A3.1 BUILDING SECTION - EAST / WEST LOOKING NORTH 2
SCALE: 1/4" = 1'-0"



A1
A3.1 BUILDING SECTION - NORTH / SOUTH - LOOKING EAST
SCALE: 1/4" = 1'-0"

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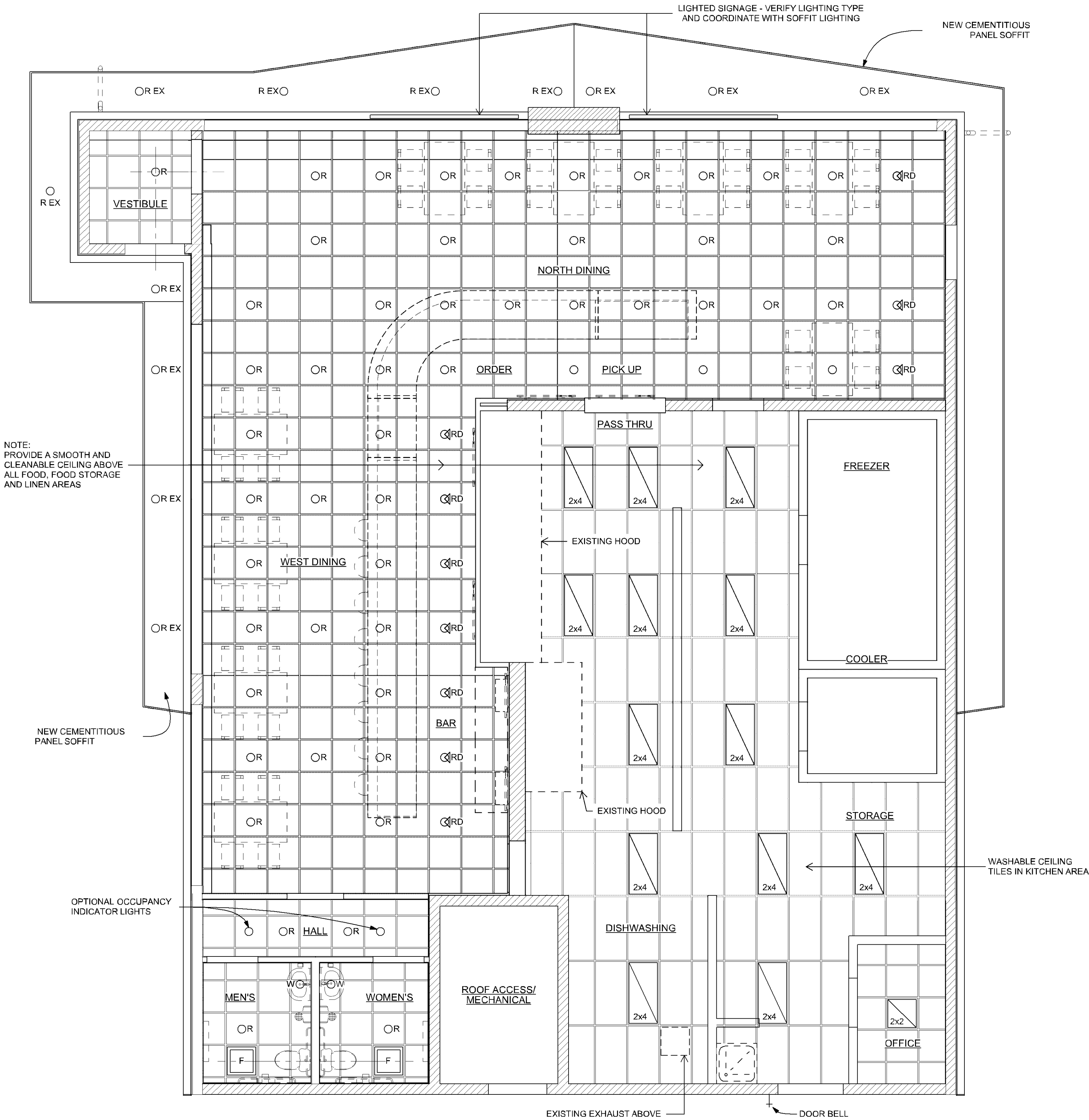
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SHEET
BUILDING SECTIONS

A3.1



CITY OF BLOOMINGTON FIRE DEPARTMENT NOTES

SPRINKLER CONTRACTOR TO VERIFY SPRINKLER COVERAGE AND PROTECTION THROUGHOUT SPACE AND ADD, RELOCATE AND REPLACE HEADS AS NEEDED.

ALL WORK SHALL BE DONE UNDER AN APPROVED CITY OF BLOOMINGTON SPRINKLER PERMIT AND BE INSPECTED BY THE BLOOMINGTON FIRE DEPARTMENT.

KITCHEN HOOD SHALL BE PROTECTED BY A WET CHEMICAL, WITH WATER BACK UP, SUPPRESSION SYSTEM

G20
A4.1

CITY OF BLOOMINGTON FIRE DEPARTMENT NOTES

R/Δ

MARK	NUMBER	DESCRIPTION	MANUFACTURER	SIZE	FINISH	LENS	BULB	WATAGE	REMARKS
(R)	See Plan	Recessed Can	T.B.D.	4" - Verify	White Trim	N.A.	LED	T.B.D.	Verify
(R) D	See Plan	Recessed Directional Can	T.B.D.	4" - Verify	White Trim	N.A.	LED	T.B.D.	Verify
(R) EX	See Plan	Recessed Damp Rated Can	T.B.D.	6" - Verify	White Trim	T.B.D.	LED	T.B.D.	Verify
(W)	See Plan	Wall Fixture	T.B.D.	T.B.D.	T.B.D.	T.B.D.	LED	T.B.D.	Verify
(2x2)	See Plan	Troffer	T.B.D.	24"x24"	White Trim	Flat Panel	LED	T.B.D.	Washable shields in Kitchen areas - Lights in all food production or storage areas must be properly shielded or protected. The use of light tubes is not approved. Fixtures must have wrap around shields or a recessed styled fixture with acrylic shields. Provide a minimum of 50 foot candles in all food preparation areas. Ref. MN Food Code 4626.1375.
(2x4)	See Plan	Troffer	T.B.D.	24"x48"	White Trim	Flat Panel	LED	T.B.D.	
(F)	See Plan	Bathroom Fan	T.B.D.	24"x24" - Verify	White	N.A.	N.A.	T.B.D.	Verify

A20
A4.1

LIGHT FIXTURE SCHEDULE

R/Δ

A1
A4.1

REFLECTED CEILING PLAN - MAIN LEVEL

SCALE: 1/4" = 1'-0"

N

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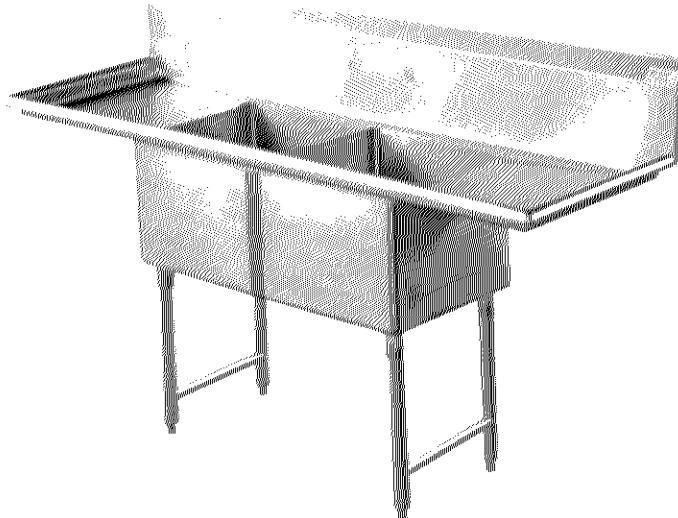
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SHEET
REFLECTED CEILING
PLANS

A4.1

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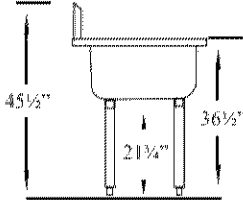
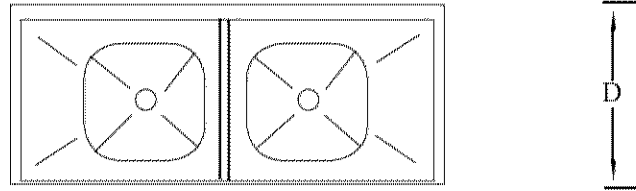
2 Bowl Economy Sink Stainless Steel 18 Gauge, 12" Deep



Features

- 18 Gauge, 304 Series Stainless Steel
- 12" Deep Bowls Welded Together
- S/S Gutssets Standard
- 9 1/2" Backsplash (11 1/2" from Deck to Tie Edge)
- Galvanized Legs with Adjustable Feet
- Basket Strainers Included
- S/S Legs Optional

2 Bowl Economy Sink Stainless Steel 18 Gauge, 12" Deep

Model	Bowl Size	Drain Boards	Size (L x W x H)	Weight/lbs
D2CWP1620	16" x 20"	N/A	37" x 25.5"	53
D2CWP1620L-18	16" x 20"	One 18" Left	52.5" x 25.5"	62
D2CWP1620R-18	16" x 20"	One 18" Right	52.5" x 25.5"	62
D2CWP16202-18	16" x 20"	Two 18"	66" x 25.5"	125
D2CWP18182-18	18" x 18"	Two 18"	72" x 23.5"	125
D2CWP1818	18" x 18"	N/A	41" x 23.5"	70
D2CWP1818L-18	18" x 18"	One 18" Left	56.5" x 23.5"	98
D2CWP1818R-18	18" x 18"	One 18" Right	56.5" x 23.5"	98

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12

13

14

15

16

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www.mixarice.com

California, Colorado, Florida, Georgia, Illinois, Massachusetts, New Jersey, Ohio, Texas, Washington

Compartment Sinks

MRSB-3-D/ MRSA-3-D

*Fixed unit available.

Standard Features

- Entire sink is formed from a single sheet, fused and polished creating a one-piece sanitary unit
- All exposed welds are ground smooth and polished to blend with adjacent surfaces providing a very fine finish
- Large lapse on all corners both vertically and horizontally
- Created and angled drain boards for easy drainage
- Galvanized legs are standard on all models
- Adjustable ABS liquid feet
- Faucets sold separately

Spec Sheet

(unit = inch)

Model	Ga.	Bowl Size	Length (L)	Depth (D)	Height (H)	Leg (A)	Net Weight (lb.)
MRSB-3-D	16	24x24x14	120	30	44 1/2	19 1/2	161
MRSA-3-D	18	18x18x12	90	24	43 1/2	21 1/2	84

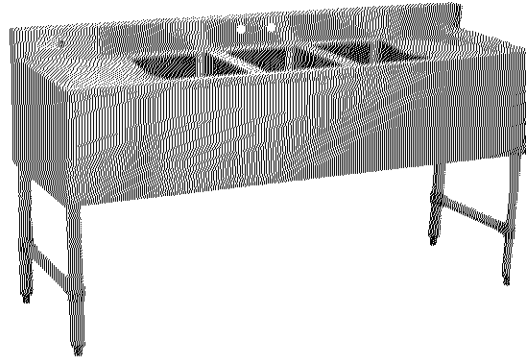
Plan View

2

18
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27

Name _____
 Project _____
 Qty _____

3 Bowl Bar Sink Stainless Steel

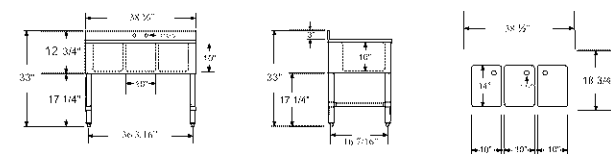


Features

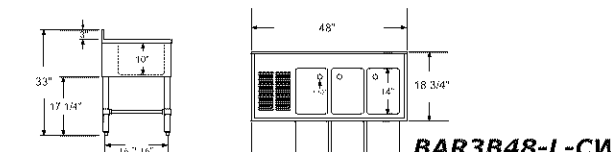
- 18 Gauge Top, Bowl and Back
- 20 Gauge Apron
- 8" Overflow Pipe, Available Accessory (OFP-8-CWP)
- 4" Wall Mount Faucet with a 2" Spout, Available Accessory (DTF4-12-CWP)

Name _____
 Project _____
 Qty _____

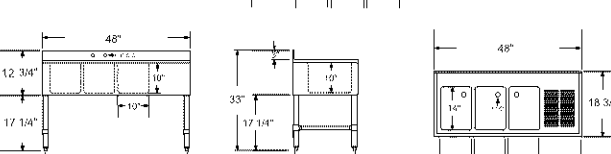
BAR3B38-CWP



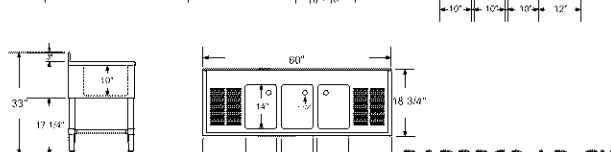
BAR3B48-L-CWP



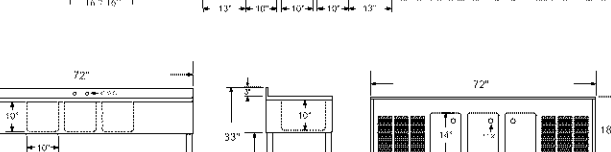
BAR3B48-R-CWP



BAR3B60-LR-CWP



BAR3B72-LR-CWP



Model	Bowl Size	Drain Boards	Size (W x D)	Weight / lbs.
BAR3B38-CWP	31 1/8" x 14" x 10"	N/A	38 1/2" x 18 1/2"	60
BAR3B48-L-CWP	31 1/8" x 14" x 10"	12" Left DB	48" x 18 1/2"	64
BAR3B48-R-CWP	31 1/8" x 14" x 10"	12" Right DB	48" x 18 1/2"	64
BAR3B60-LR-CWP	31 1/8" x 14" x 10"	21 1/2" DB	60" x 18 1/2"	83
BAR3B72-LR-CWP	31 1/8" x 14" x 10"	21 1/2" DB	72" x 18 1/2"	95

3



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Revised 1/17

PROJECT ARCHITECT



RALPH RAPSON &
ASSOCIATES, INC.
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Minneapolis, MN 55406
T / (612) 333-4561
W / www.rapsonarchitects.com
E / info@rapsonarchitects.com

I HEREBY CERTIFY THAT THIS
PLAN, SPECIFICATION, OR
REPORT WAS PREPARED BY
ME OR UNDER MY DIRECT
SUPERVISION AND THAT I AM A
DULY REGISTERED ARCHITECT
UNDER THE LAWS OF THE
STATE OF MINNESOTA.



NAME: THOMAS RAPSON
MIN REGISTRATION NO.: 19397
EXPIRATION DATE: 06/31/2022

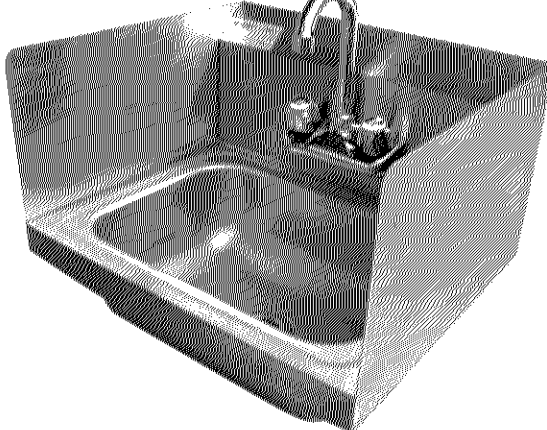
STRUCTURAL ENGINEER

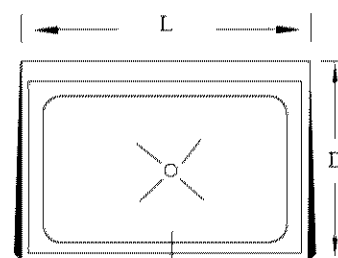
PROJECT

Model _____
 Project _____
 City _____

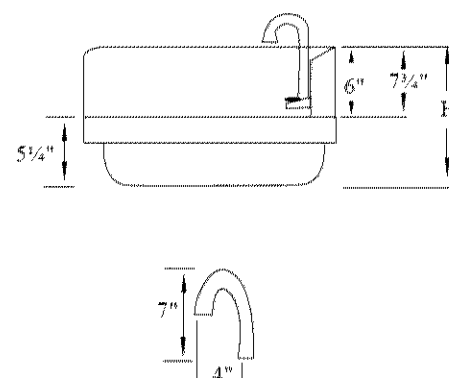
Hand Sink w/Sidesplash

Model _____
 Project _____
 City _____





Inside Bowl
14" L x 10" D



Features	Model	Size (L x D x H)	Weight/lbs (Shipping)
304 Series Stainless Steel 18 Gauge Construction 7 1/2" Backsplash 5" Deep Tub 4" Gooseneck Faucet 1 1/2" Basket Strainer and Mounting Bracket Included	HS15S-CWP	17" x 15" x 12 1/4"	18



4

ECOUBB-2G-HC

27" Depth Solid Swing Door Back Bar Cooler

SPECIFICATIONS

CABINET CONSTRUCTION Standard, cabinet exterior construction includes attractive, wear resistant vinyl on steel in black finish, Stainless exterior options available. Standard interior construction utilizes stainless steel walls, floor and ceiling.

REFRIGERATION Refrigeration system uses R134a refrigerant, which is CFC and HCFC free for compliance with environmental safety concerns.

ELECTRICAL Units wired at factory and ready for connection to a 115/60/1 phase, 15 amp dedicated outlet.

TEMPERATURE Oversized, factory balanced, refrigeration system holds 33°F to 38°F (0.51 to 3.3)

SANITATION NSF-7 approved for packaged and bottled product.

MODEL FEATURES:

- Standard LED light inside of the cabinet
- Easily accessible condenser coil for cleaning, and easy service access
- Designed to accommodate a variety of beer kegs

FRONT VIEW
28" height, 36" width, 30" depth

TOP VIEW
36" width, 30" depth

SIDE VIEW
36" height, 30" depth

Specifications subject to change without notice.
Chart dimensions rounded up to the nearest 1/8"

Model	Doors	Shelve s	DIMENSIONS (INCHES)			CAP CUFT	HP	Voltage	Amps	NEMA Config
			LENGTH	DEPTH	HEIGHT					
ECOUBB-2G-HC	2	4	58 1/4 1495	27 1/4 705	36 1/4 920	13.8	1/2	115/60/1	6.2	5-15P

Plug types varies by country.

5

Warranty: 1 year parts and labor; 5 year compressor



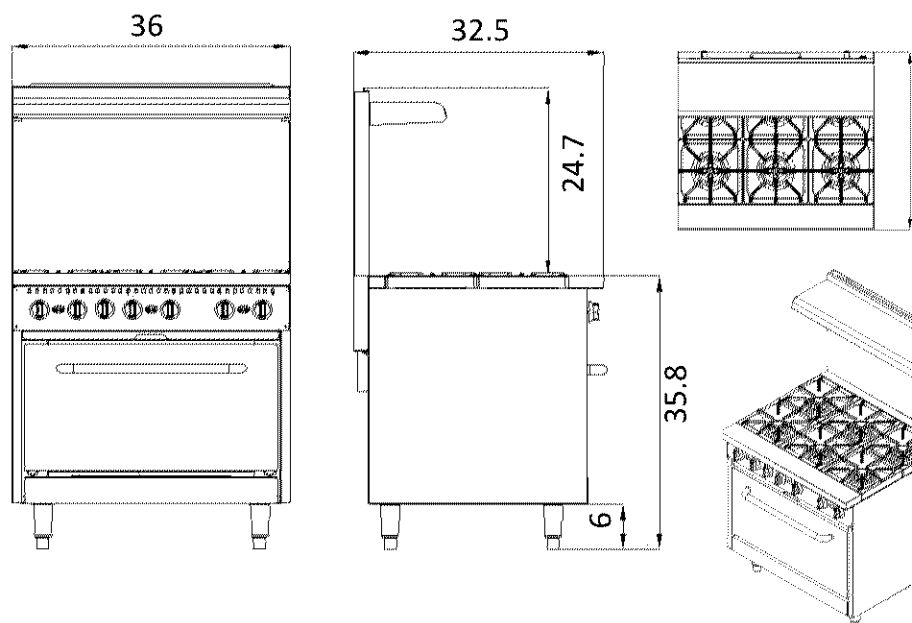
GAS RANGE: 6BR

SPECIFICATION:

Hiendl's gas range/griddle are constructed of stainless steel fronts with aluminized sides. 12" x 12" heavy duty cast iron grates allow you to easily slide heavy pots from one section to another, while a unique anti-clogging pilot shield ensures that the open top burners deliver long-lasting performance. The standard sized oven(s) each have 30,000 BTUs of cooking power and a unique double-wall flame spreader with temperature diverters to ensure even heat distribution. The oven's interior has a porcelain bottom. 6" stainless steel legs and 24.75" high backriser. ¾" rear NPT gas connection, ETL Listed and ETL Sanitation.

CONSTRUCTION:

- Stainless steel front, backriser and shelf
- 30,000 BTU/hr top burners with lift-off heads
- 12" x 12" cast iron removable top grates
- Individual pilot light for each burner
- Spring loaded door with cool to touch s/h shield
- Removable crumb tray for easy cleaning
- ¾" rear NPT gas connection
- LPG conversion kit included
- 6" adjustable stainless steel legs



OVEN FEATURES:

- 30,000 BTU/hr total output
- Flame failure safety device
- Adjustable thermostat ranges from 250°F-550°F
- Steel liner on door and sides with a porcelain oven liner
- Includes 2 removable and adjustable oven racks per oven
- Cool to touch stainless steel oven door handle



6

TOP BURNERS:

- Cast iron burners each giving off 30,000 BTU/hr
- 12" x 12" cast iron top grates are removable for easy cleaning and maintenance
- Each burner has an individual standing pilot light and control knob
- Extra 2" ledge between the burners and backsplash provides more room for bigger pots and pans during use

Model Number	Description	Total BTU/hr	Gross Weight	Net Weight
6BR	36" Gas Range 6 Burners w/ 1 Oven	210,000	456 lbs	390 lbs

Model Number	Overall Dimensions	Oven Cavity Dimensions	Crumb Tray	Fit Full Size Pan (18"x26")
6BR	36"W x 32.5"D x 60"H	26.8"W x 26"D x 14"H	1	Yes

ECOPICL3-HC Pizza Prep Table: Solid Door Refrigerator

SPECIFICATIONS

- STAINLESS STEEL INTERIOR AND EXTERIOR** retains attractive finish longer. Matching aluminum finished back.
- ROUNDED CORNER** design inside of the cabinet makes it easy to clean the inside storage room.
- STANDARD DOOR FEATURES**
Positive seal self-closing door(s) with 90° stay open feature. Magnetic door gasket(s) removable without tools for easy cleaning.
- REFRIGERATION SYSTEM** holds 33°F to 41°F (0.5°C to 5°C) for the best in food preservation.
- ELECTRONIC CONTROL SYSTEM**
Adjustable temperature set point and defrost frequency. Error codes to diagnose service issues.
- SHELF** Adjustable, heavy duty PVC coated shelves.
- STANDARD HEAVY-DUTY CASTERS** make it easy to move and clean underneath.
- CONDENSING UNIT** access in front of cabinet, slides out for easy maintenance.
- INSULATED LID** on prep unit helps maintain food freshness.

13 door lock pins

7

Warranty: 1 year parts and labor; 5 year compressor

Specifications subject to change without notice.
Chart dimensions rounded up to the nearest 1/8"

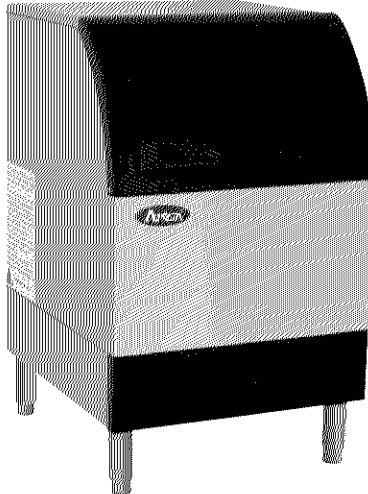
Model	Doors	Shelve #	DIMENSIONS (INCHES) (MM)			CAP CUFT	HP	Voltage	Amps	NEMA Conf.
			LENGTH	DEPTH	HEIGHT					
ECOPICL3-HC	3	3	91.9 2334	31.5 800	42.8 1088	24.2 684	1/2x	115/208V	10.5	5-15P

Plug types varies by country.

280 lb. Ice Machine

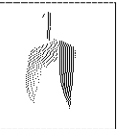
Standard Features

- Up to 283 lb. production ice machine (per 24 hrs.)
- Built-in storage capacity of 88 lbs. (under counters)
- Durable stainless steel exterior
- Slanted black plastic bin door
- Ice scoop included
- Height includes leg levelers
- Air cooled condenser
- Removable air filter
- Power switch accessible without panel removal
- For freestanding or built-in applications
- Requires use of a drain
- ETL Listed and ETL Sanitation Listed



Water filter recommended - maintenance and cleaning are not covered under warranty



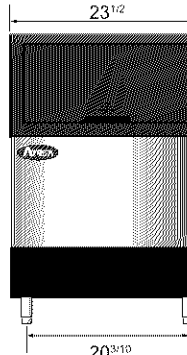
Dimension (inch)
5/8" x 7/8" x 7/8"

SPECIFICATIONS

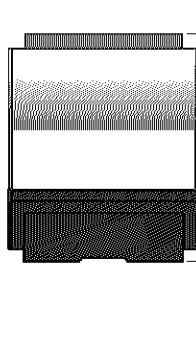
Model	Type	Refrigerant	Voltage, A/B/Hz/Ph	Amperes(A)	Water(Gal)	Ice/24-Hr. Ice Bin Ice	Ice-Making Capacity (lbs/hr)	Log. (inch)	Exterior Dimensions (inch)	Gross Weight (lbs)
YR280-AP-161	Cube Ice	R290	115/60/1	7.2	764	5.97	263/24	6	23" x 28" x 38"	187

PLAN VIEW

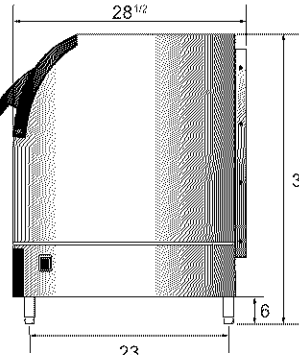
YR280-AP-161 Front View



YR280-AP-161 Top View



YR280-AP-161 Side View



Ice machine comparison

Models	Type	Refrigerant	Voltage, A/B/Hz/Ph	Amperes(A)	Water(Gal)	Ice/24-Hr. Ice Bin Ice	Ice-Making Capacity (lbs/hr)	Log. (inch)	Exterior Dimensions (inch)	Gross Weight (lbs)
YR140-AP-161	Cube Ice	R290	115/60/1	3.1	363	6.13	142/26	6	23" x 28" x 38"	176
YR450-AP-161	Cube Ice	R290	115/60/1	6.6	965	5.08	660/24	6	30" x 28" x 21"	158
YR400-AP-161	Cube Ice	R-404a	220/60/1	7.5	1750	5.18	810/24	6	30" x 28" x 31"	231

2 5

2 YEAR PARTS AND LABOR WARRANTY (US ONLY)
5 YEAR COMPRESSOR PART WARRANTY (EU/UK/IN)



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"Amana is continuously improving products. Specifications are subject to change without notice." 76



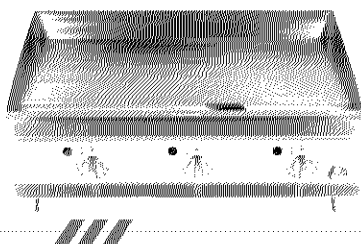
CPG
Cooking Performance
Group

SPEC SHEET

Thermostatic Griddle



CPG
Cooking Performance
Group



ITEM: 351GTCPG1SNL

QTY: 351GTCPG24NL

PROJECT: 351GTCPG3SNL

APPROVAL: 351GTCPG4BNL

DATE: 351GTCPG5SNL

THERMOSTATIC GRIDDLE SPECS

BACKSPASH	Yes
BURNER BTU	30,000
BURNER STYLE	U-Shaped
CONTROL TYPE	Thermostatic
COOKING SURFACE MATERIAL	Polished Steel
GAS INLET SIZE	1/2 Inches
INSTALLATION TYPE	Countertop
PLATE THICKNESS	1/2 Inches
POWER TYPE	Fixed Convertible Gas
TEMPERATURE SETTINGS	Adjustable
TYPE	Griddles

STANDARD FEATURES

- Energy-savings thermostat - adjustable from 200-575°F
- Thermostatic controls maintain desired griddle temperature
- Durable stainless steel construction
- 1/2" thick polished steel cooking surface
- Independent, thermostatically controlled cooking zones
- 30,000 BTU stainless steel "U" shape burners
- Each burner has a continuous pilot for instant ignition
- Full 20" depth plate provides greater griddle surface
- Removable full width waste tray
- Heavy duty adjustable feet
- 1" rear gas connection
- UL ELPK list for field conversion

AVAILABLE GRIDDLE SIZES

15"	24"	36"	48"	60"	72"
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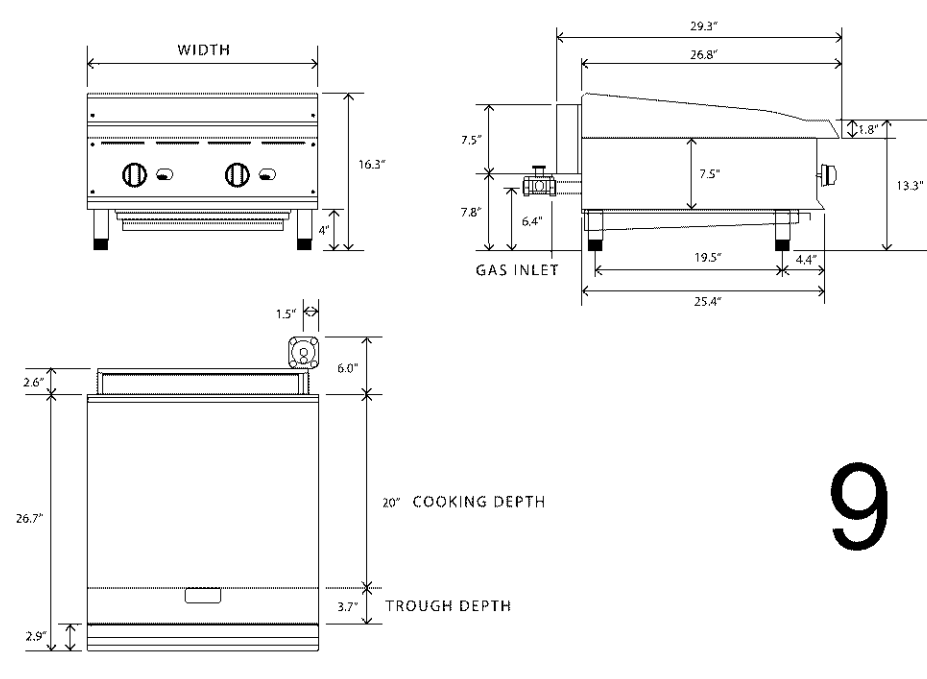
SPEC SHEET

Thermostatic Griddle



PRODUCT SPECIFICATIONS

MODEL	WIDTH	DEPTH	HEIGHT	BURNERS	BTU/PER NAT/LP	TOTAL BTU/HR	PRESSURE (I.W.C.)	WEIGHT
351GTCPG1SNL	15"	29 3/4"	16 3/4"	2	30,000	30,000	6"/10"	127 lbs.
351GTCPG24NL	24"	29 3/4"	16 3/4"	2	30,000	60,000	6"/10"	255 lbs.
351GTCPG36NL	36"	29 3/4"	16 3/4"	3	30,000	90,000	6"/10"	285 lbs.
351GTCPG48NL	48"	29 3/4"	16 3/4"	4	30,000	120,000	6"/10"	373 lbs.
351GTCPG60NL	60"	29 3/4"	16 3/4"	5	30,000	150,000	6"/10"	485 lbs.
351GTCPG72NL	72"	29 3/4"	16 3/4"	6	30,000	180,000	6"/10"	569 lbs.



Cooking Performance Group warrants its CPG Manual Griddles against manufacturer defect and workmanship for a period of 1 Year from the original date of purchase.

To register your CPG Manual Griddle, visit: www.cookingperformancegroup.com/warranty

NOTE: For use with Natural or Propane gas only. CPG Manual Griddles are designed to be installed and operated in altitudes up to 2,000 ft. CPG Manual Griddles are designed for commercial use only.

CPG Manual Griddles are subject to installation on non-combustible surfaces only.

Combustible Clearance: 6" Sides 1" Rear 14" Floor

Non-Combustible Clearance: 0" Sides 1" Rear 3" Floor

Do not obstruct the flow of combustion and ventilation air, under the unit by the legs or behind the unit by the flue. Adequate clearance for air openings into the combustion chamber is required. Do not place objects between the bottom of the unit and the counter top. There must be adequate clearance for removal of the unit if disconnected. All major parts except the burners are removable thru the front of the unit if the gas line is disconnected.

*See the CPG Manual Griddle Manual for additional information.

PRODUCT CERTIFICATIONS

CPG Manual Griddles are certified by the below agencies:




9



Cooking Performance Group | www.cookingperformancegroup.com



Cooking Performance Group | www.cookingperformancegroup.com

Project Title
Las Cuatro Milpas
Taqueria & Birrieria
Project Address
415 78th Street East, Bloomington, MN 55420
Project Owner
James Barger, JB Holdings
#Client Address1 | #Client City | #Client State | #Client Postcode | 651-651-1717

		M / D / YEAR
Review Set		08 / 05 / 2020
City Permits		08 / 06 / 2020
	R1	08 / 12 / 2020
	R2	09 / 10 / 2020
	R3	09 / 19 / 2020
Date Printed		9/19/2020
Time		10:17 AM
DRAWN		T. RAPSON

SHEET

KITCHEN EQUIP. -
SPECIFICATIONS

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PROJECT

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U.S. Citizenship and Immigration Services

Case Study

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Review Set 08 / 05 / 2020

R2 09 / 10 / 2020

Data Printed: 0/10/2020

DRAWN T. RAPSON

SHEET
KITCHEN EQUIP.

ACCQ

Notes