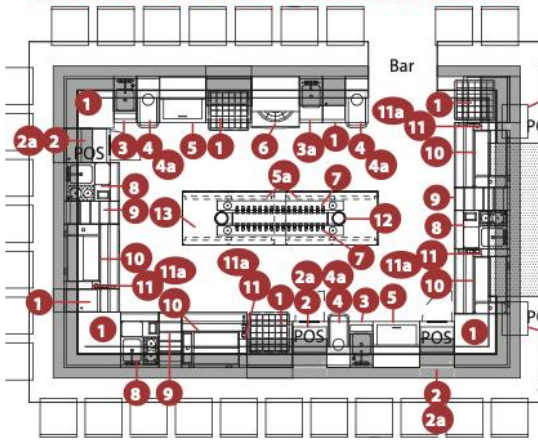
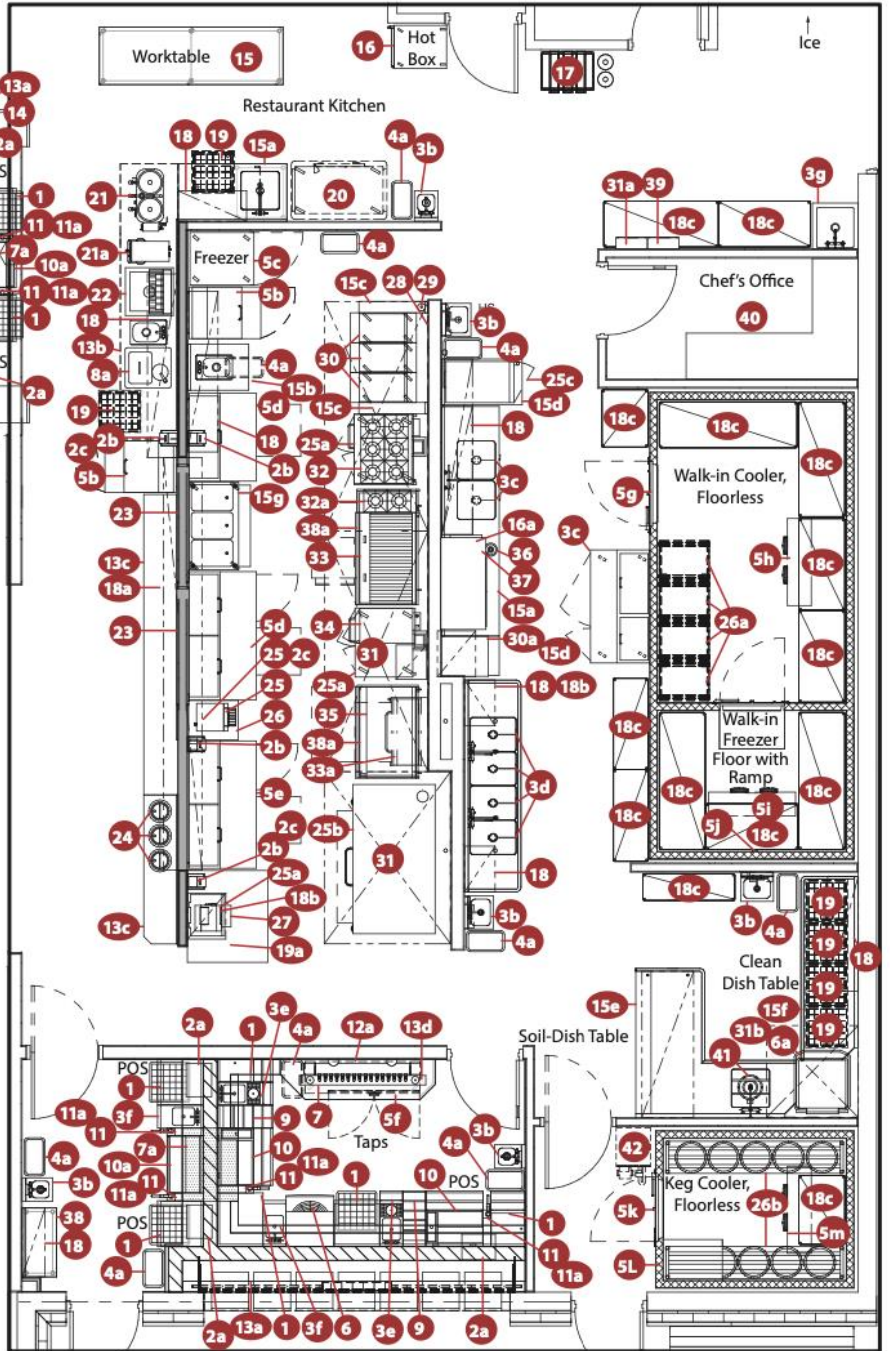


Tattersall Bars and Restaurant Kitchen



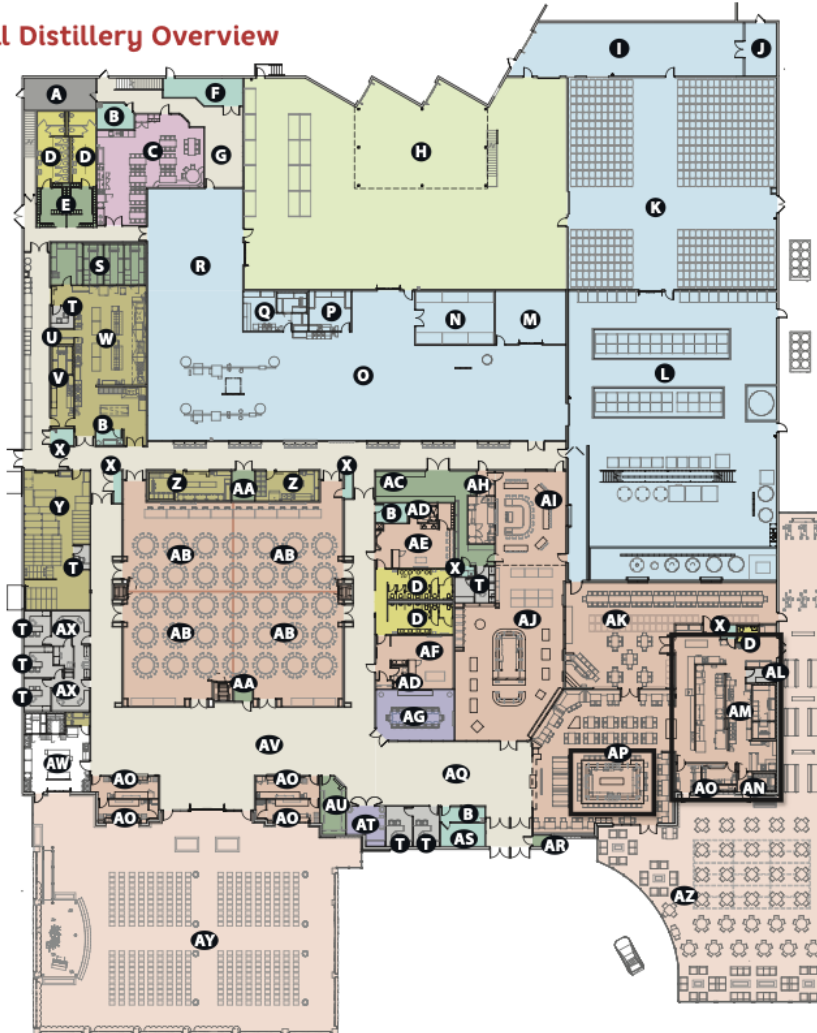
Below: Back-of-the-house utility racks, transport carts, tables, convection ovens and other hotline equipment help staff to work efficiently. Photo by Jack Zeigler



Left: The restaurant kitchen contains an extensive lineup of equipment. Photo by Jack Zeigler

FACILITY DESIGN PROJECT OF THE MONTH

Tattersall Distillery Overview



Room Legend

- Board / Conference Room
- Catering Kitchen/Storage
- Distribution
- Electrical/Janitor
- Event/Retail/Bar
- Existing Misc. Room
- Future
- Office
- Production
- Restrooms
- Staff Area
- Storage

- A** Electrical
- B** Janitor
- C** Break Room
- D** Restroom
- E** Employee Storage
- F** Sprinkler Room
- G** Circulation
- H** Shipping and Receiving
- I** Grain Storage
- J** Mill Room
- K** Wood Barrel Storage
- L** Distilling Equipment
- M** Boiler Room
- N** Botanical Storage
- O** Bottling & Testing
- P** Lab
- Q** Kitchen
- R** Potential Canning Line Area
- S** Dry Storage
- T** Office
- U** Storage
- V** Liquor Storage
- W** Catering Kitchen
- X** Utility
- Y** Catering Storage
- Z** Pantry
- AA** AV
- AB** Event Ballroom
- AC** Retail Stor.
- AD** Shower
- AE** Bride
- AF** Groom
- AG** Board Room
- AH** Warming Kitchen
- AI** Food & Spirit Tour
- AJ** Retail/Merch.
- AK** Private Event Space
- AL** Rest. Chef Office
- AM** Restaurant/Kitchen
- AN** Beer Storage
- AO** Bar
- AP** Bar/Restaurant
- AQ** Lobby
- AR** Closet
- AS** Electrical
- AT** Conference
- AU** Coats
- AV** Pre Function/Event Lobby
- AW** Catering Pantry
- AX** Open Office
- AY** Amphitheater
- AZ** Patio

Floor Plan Equipment Key

- | | | | | |
|--|--|--|--|---|
| <ul style="list-style-type: none"> 1. Drainboard 2. POS cabinet 2a. POS machine 2b. POS printer 2c. POS printer shelf 3. Underbar dump sink with hand sink 3a. Underbar dump sink 3b. Wall-mounted hand sink 3c. Prep sinks 3d. 4-compartment sink 3e. Underbar mixology sink 3f. Dump sink 3g. Mop sink with faucet 4. Waste chute 4a. Trash receptacle 5. Mug froster 5a. Backbar cooler, 2-sec., pass-through 5b. Refrigerated sandwich/salad prep 5c. Reach-in freezer, 1-sec. 5d. Pizza prep refrigerator | <ul style="list-style-type: none"> 5e. Self-contained refrigeration 5f. Back bar cooler 5g. Walk-in cooler/freezer 5h. Evaporator coil, walk-in cooler 5i. Evaporator coil, walk-in freezer 5j. Heat tape 5k. Walk-in keg cooler 5l. Remote refrigeration condensation unit 5m. Evaporator coil, beer cooler 6. Glass washer 6a. Dish machine 7. Drip trays with 2 glass rinsers 7a. Drip tray 8. Mixology station 8a. Drop-in water and ice station 9. Liquor display 10. Ice bin with bottle wells 10a. Ice bin 11. Soda gun holder | <ul style="list-style-type: none"> 11a. Soda gun 12. Draft beer tower, 32 taps 12a. Draft beer tower, 16 taps 13. Millwork countertop 13a. Bar countertop and drink rail 13b. Beverage counter with sink 13c. Pickup counter 13d. Backbar countertop 14. Modular bar die wall system 15. Worktable with base 15a. Worktable with sink 15b. Worktable with hand sink 15c. Stainless-steel filler 15d. Worktable 15e. Soiled-dish table 15f. Clean-dish table 15g. Steam table 16. Low-temp hot holding cabinets 16a. Drop-in ice cream dipping cabinet | <ul style="list-style-type: none"> 17. Soda system, bag-in-box 18. Wall shelf 18a. Pass-through shelf 18b. Microwave shelf 18c. Shelving system 19. Rack dolly 19a. Dough dolly 20. Hot holding banquet carts 21. Coffee brewer 21a. Tea brewer 22. Drop-in soda dispenser 23. Heat lamp 24. Induction soup warmer 25. Conveyor toasters 25a. Convection oven 25b. Pizza oven 25c. Multicook oven 26. Pan rack 26a. Mobile pan rack 26b. Keg storage rack 27. Dough roller 28. Stainless-steel wall panels | <ul style="list-style-type: none"> 29. Oil reclamation system, oil gun and hose 30. Fryer 30a. Ventless air fryer 31. Exhaust hood 31a. Hood control panel 31b. Condensate exhaust hood 32. Counter hotplate, 6-burner 32a. Countertop hotplate, 2-burner 33. Countertop charbroiler 34. Countertop steamer 35. Countertop griddle 36. Dipper well with faucet 37. Pie case 38. Equipment stand 38a. Refrigerated equipment stand 39. Fire suppression system 40. Office equipment 41. Disposer 42. Beer glycol system |
|--|--|--|--|---|