Kitchen Setup & Interiors

Kitchens can be classified into 3 types:

a. Pantry Kitchen – Primarily to serve light snacks and drinks.
b. Cafe Kitchen – To serve pre-cooked/lightly cooked food (all meals but limited menu) and drinks.
c. Full-service Kitchen – To cook food from basic raw ingredients with all meals / full menu.

	Sales office Kitchen	**Pantry Kitchen**	**Cafe Kitchen**	**Full-service Kitchen**
Likely Usage	• All sales office	• Clubhouse of small & medium projects	• Clubhouse of large and very large projects • Banquet facility with capacity of 150+ shall have attached café kitchen (no additional store) to allow 3rd party catering	• Full-service restaurant (standalone or in a clubhouse) with seating for min. 100 pax.
Suggested Size (cannot be more than 10% smaller than this)	• Area: 60 to 80 sqft • Width :~8 feet	• Area: 200 sq. feet • Width 10 feet • To be completed along with rest of facility	• Area: 250 sq. feet (excluding any separate store area) • Width 10 feet • To be completed along with rest of facility (except for equipment which shall follow note below)	• Area: 600-900 sq. ft. (excluding any separate store area. • Space is to be left bare shell (except for the mandatory equipment below) and finished as per operator design once operator is

				appointed.
Equipment list	1. 2 stove hob 2. Full-size Refrigerator 3. Sink / washing area 4. Garbage disposal 5. Exhaust fan with appropriate ventilation 6. Water purification machine (aquaguard type based on direct water supply, assuming there will be a potable water connection; if unlikely to be available, mineral water (50 ltr) dispensing machine) 7. Some storage shelves	Mandatory: 1. Microwave 2. Hot plate 3. Juicer / blender 4. Full-size Refrigerator 5. Sink / washing area 6. Garbage disposal Exhaust fan with appropriate ventilation 7. Water purification machine (aquaguard type based on direct water supply, assuming there will be a potable water connection; if unlikely to be available, mineral water (50 ltr) dispensing machine) 8. Pop-up Toaster / Sandwich Griller 9. Storage shelves	Mandatory: 1. Large Sink / washing area 2. Garbage disposal 3. Exhaust system (fan / chimney) To be discussed with operator and then finalized: 4. Microwave 5. Hot plate / electric hob 6. Juicer / blender / Grinder 7. Full-size Refrigerator 8. Freezer 9. Oven 10. Water purification machine (aquaguard type based on direct water supply, assuming there will be a potable water connection; if unlikely to be available, mineral water (50 ltr) dispensing machine) 11. Pop-up Toaster /	Mandatory: 1. Gas bank 2. Pot wash / Dish wash area 3. Exhaust system (fan / chimney) 4. Garbage disposal To be discussed with operator and then finalized: 5. Hob / Stoves 6. Juicer / blender / Grinder 7. Full-size Refrigerator 8. Freezer 9. Microwave 10. Oven / Tandoor 11. Bain Marie 12. Water purification machine (aquaguard type based on direct water supply, assuming there will be a potable water connection; if unlikely to be available, mineral water (50 ltr) dispensing

			Sandwich Griller Note: for banquet kitchen, only platform and washing/sink to be provided.	machine) 13. Electric Tandoor 14. Pop-up Toaster / Sandwich Griller 15. Others as may be decided with operator
Estimated staff working inside	1-2	2	3-4	4+
Reference Sample			Sales Office @ Lodha Place, Upper Worli Lodha Place Sales office 2010	Clubhouse @ Lodha Goldcrest, Lonavala Goldcrest Club Kitchen 2011

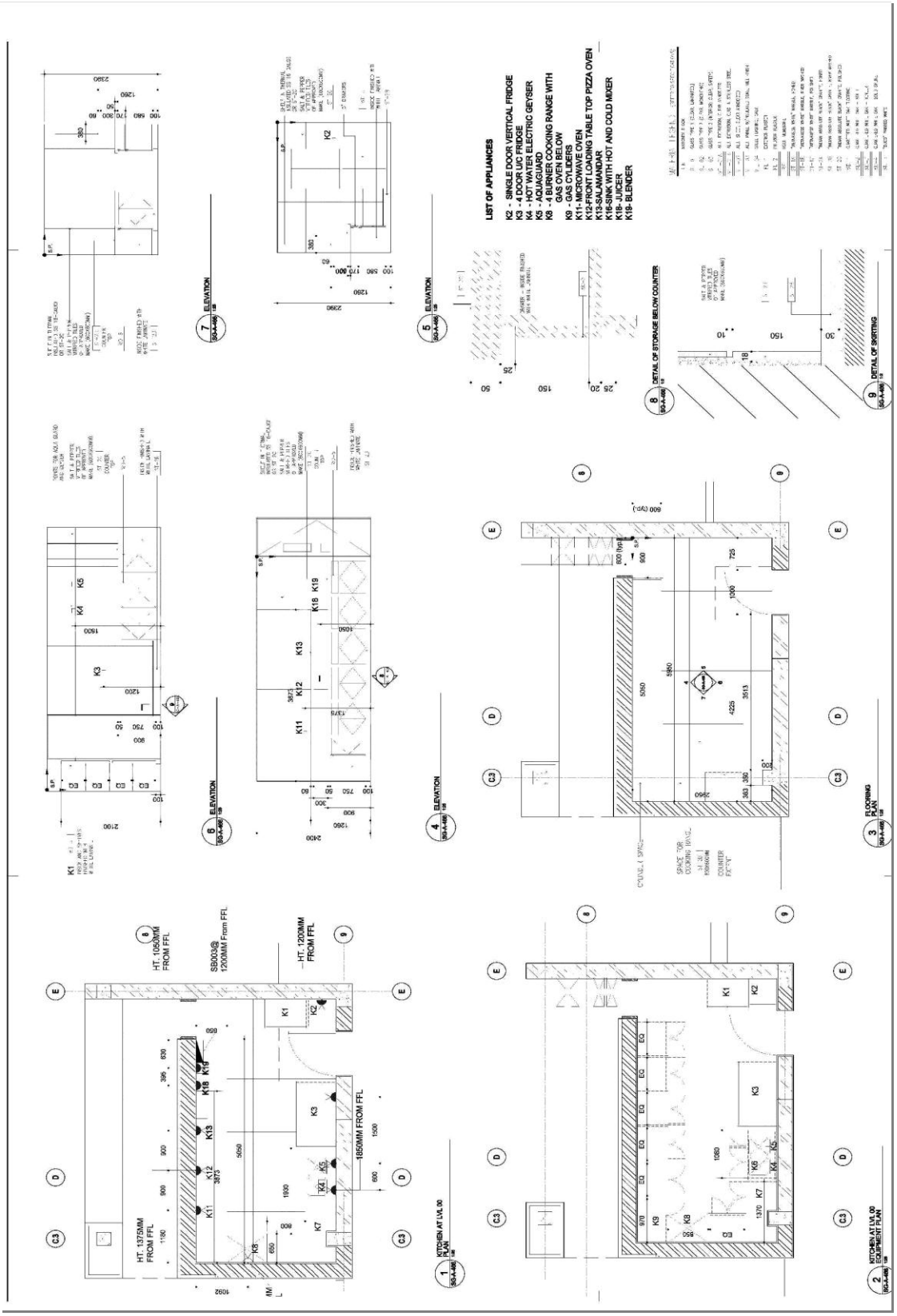
All kitchens should have:

a. Ample storage (preferably with an attached store room for Cafe Kitchens and Full-service Kitchen).
b. Space/provision for staff to sit down when they are not working.
c. Sufficient (if in doubt, extra) sockets/plug points and electrical load.
d. Ample white light / Well-lit.
e. Nearby location for staff to change.
f. Nearby toilet for staff use.
g. Wet area (sink/washing) located as far away as feasible from gas/hot plate and other electrical equipment.
h. Maximum counter length.

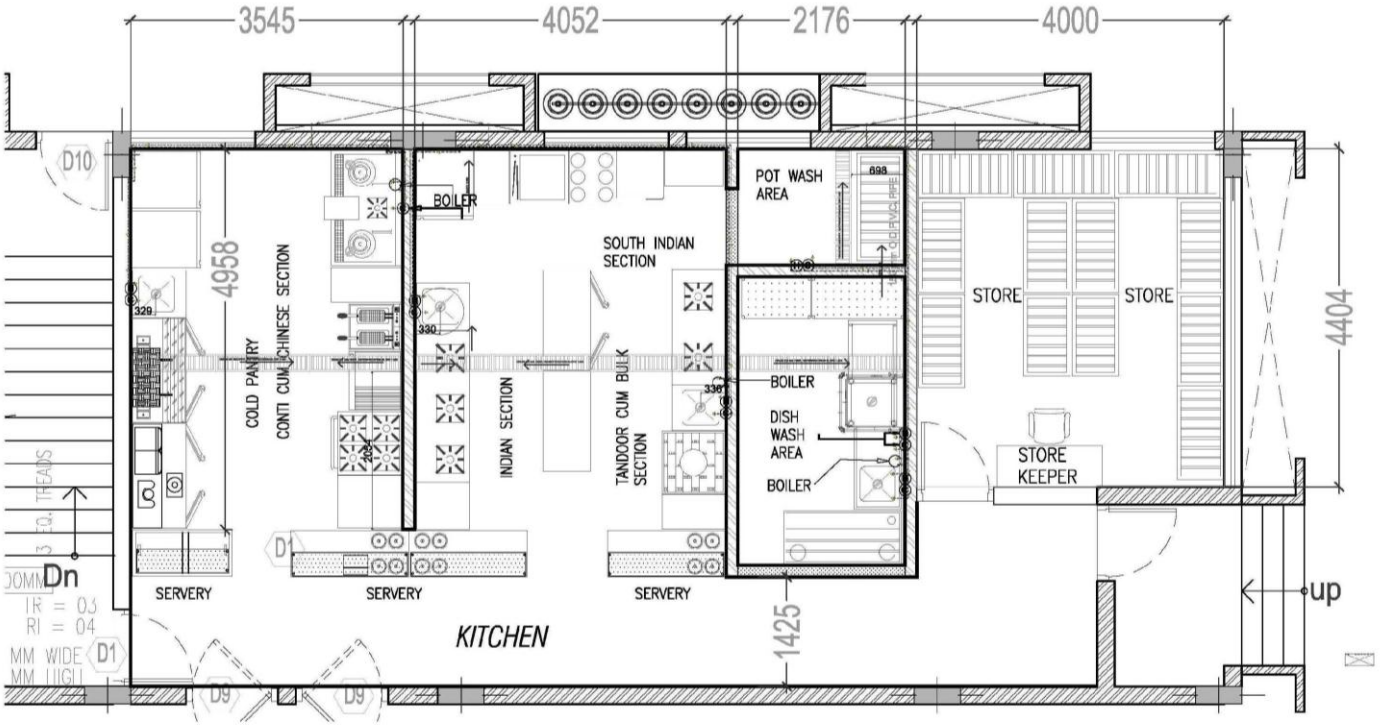
Notes:

1. Operator to be determined atleast 45 days before opening for Pantry Kitchen and Cafe Kitchen and min. 3 months before opening for Full-service kitchen.
2. Equipment to be provided by Lodha v. Equipment to be brought by vendor will be determined during commercial negotiation. As far as possible, Lodha to ensure that maximum equipment is brought by the operator (leading to better long-term maintenance).
   No equipment to be purchased ordered by design/CM, except what is required to be 'built in' i.e. installed in permanently fixed location. Any equipment in Lodha scope to be ordered by Hospitality / Admin in consultation with operator; such equipment shall be paid out of Construction budget if ordered prior to or within 3 months of operationalization of the relevant KCA.
3. Equipment capacity and make to be determined in discussion with the operator, based on menu and likely quantum of customers served.

Annexure-1


LIST OF APPLIANCES
K2 - SINGLE DOOR VERTICAL FRIDGE
K3 - 4 DOOR U/C FRIDGE
K4 - HOT WATER ELECTRIC GEYSER
K5 - AQUAGUARD
K6 - 4 BURNER COOKING RANGE WITH GAS OVEN BELOW
K9 - GAS CYLIDERS
K11- MICROWAVE OVEN
K12-FRONT LOADING TABLE TOP PIZZA OVEN
K13-SALAMANDAR
K16-SINK WITH HOT AND COLD MIXER
K18- JUICER
K19- BLENDER
7 ELEVATION
5 ELEVATION
8 DETAIL OF STORAGE BELOW COUNTER
9 DETAIL OF SKIRTING
6 ELEVATION
4 ELEVATION
3 FLOORING PLAN
1 KITCHEN AT LVL 00 PLAN
2 KITCHEN AT LVL 00 EQUIPMENT PLAN
HT. 1050MM FROM FFL
SINGLE @ 1200MM From FFL
HT. 1200MM FROM FFL
HT. 1375MM FROM FFL
1850MM FROM FFL

Annexure-2


3545
4052
2176
4000
4958
4404
1425
D10
BOILER
SOUTH INDIAN SECTION
POT WASH AREA
STORE
STORE
COLD PANTRY
CONTI CUM CHINESE SECTION
INDIAN SECTION
TANDOOR CUM BULK SECTION
BOILER
DISH WASH AREA
BOILER
STORE KEEPER
SERVERY
SERVERY
SERVERY
KITCHEN
Dn
up
D1
D9
D9