



**DESIGN**  
& LAYOUT SERVICES



design services for the specialty coffee industry

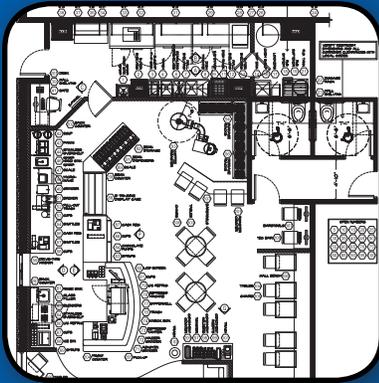


# DESIGN & LAYOUT SERVICES

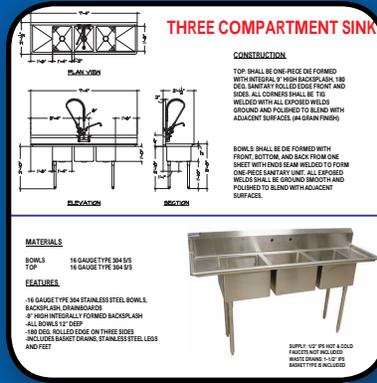
Design & Layout Services are café design specialists. Since 1996, we have worked with over 800 clients interested in opening a café. Our goal is to create the most functional and efficient floor plan for your new coffee business, while helping you open on time and stay on budget. Our extensive experience in the food service industry will ensure that the equipment we specify for your café will support your menu and concept. We provide you with many of the vital plans and construction documents needed to obtain competitive bids and avoid expensive build-out mistakes. Even the equipment and cabinetry for your new café can be ordered directly from Design & Layout Services. From the kitchen equipment to the service counters, we know what it takes to make a café function successfully. Our team looks forward to working with you in the near future.



# OPENING A CAFÉ? WE CAN HELP!



We design an efficient floor plan for your new café



We specify the proper equipment for your menu



We provide pricing for your equipment & cabinetry



We dimension the walls for your contractor



We locate drains & water lines for your plumber



We show the outlets for your electrician



We supply food service equipment for your kitchen



We fabricate cabinetry for your service areas



We help you open a new café for your community

**PHASE  
#1**

# PHASE 1 - DESIGN

**PHASE  
#1**

Our Phase 1 Design services begin by gathering information on your project such as your concept, menu, square footage and proposed opening date. The next step is to get the interior dimensions of your space, and draw the existing wall plan. Once this information is confirmed, we begin the floor plan design. Starting in the back of your space, we will specify the proper pieces of equipment needed to support your menu items. Essential pieces of equipment for dry storage, refrigeration and food preparation are designed into the space first. The front and back service counters are then incorporated into the plan so that employees have adequate work space and the correct equipment to deliver orders quickly to the customers. Unlimited revisions to the initial floor plan will be made until the optimal design for your café is achieved. Specification sheets for each piece of equipment are then numbered according to the floor plan and compiled into a catalog. Finally, Design & Layout Services will provide you with a competitive price quotation on the equipment and cabinetry for your café which can be ordered in Phase 2.



## Phase 1 Pages 6-13

Existing Wall Plan    Floor Plan & Revisions    Equipment Specifications    Price Quotation

**PHASE  
#2**

# PHASE 2 - SUPPLY

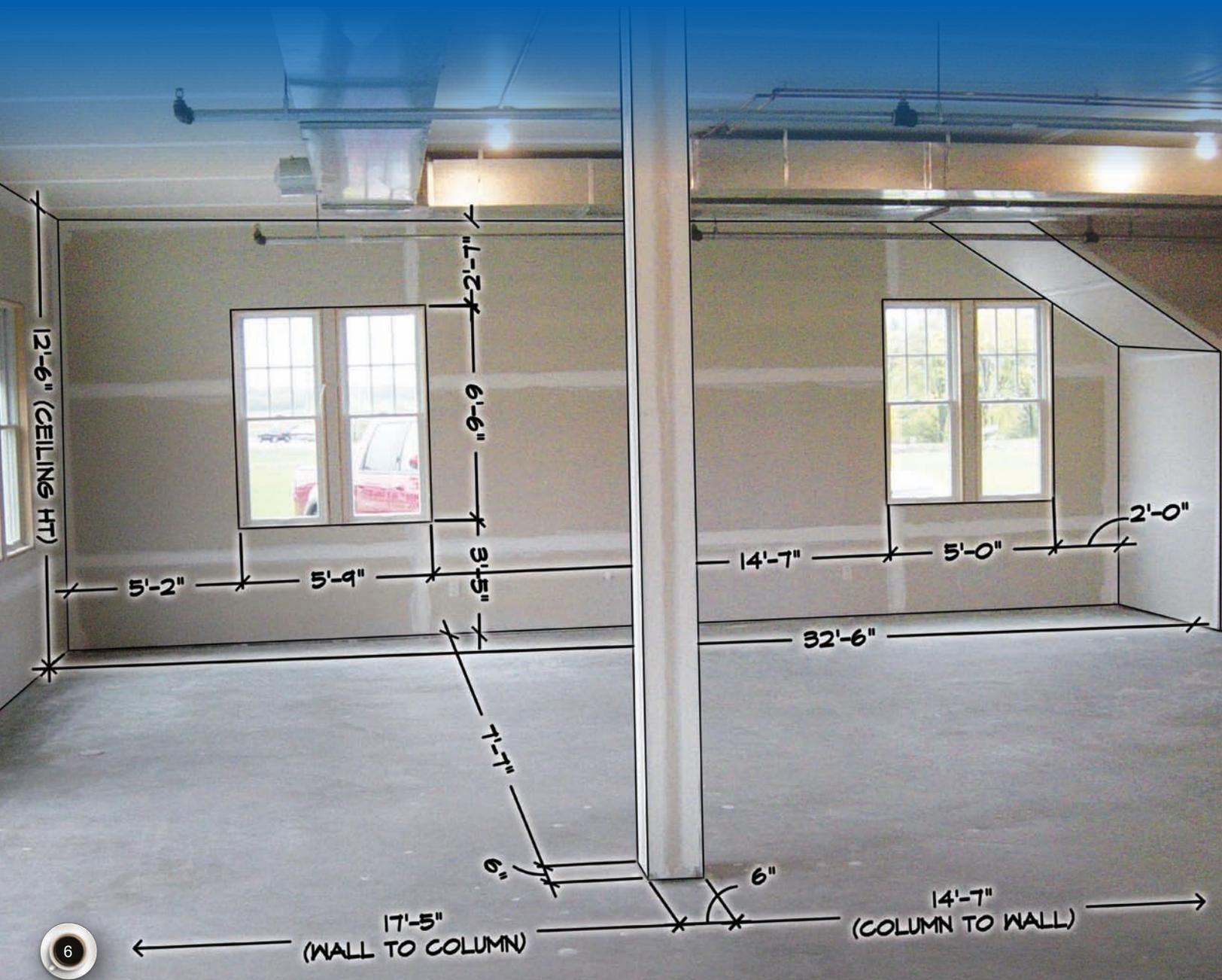
**PHASE  
#2**

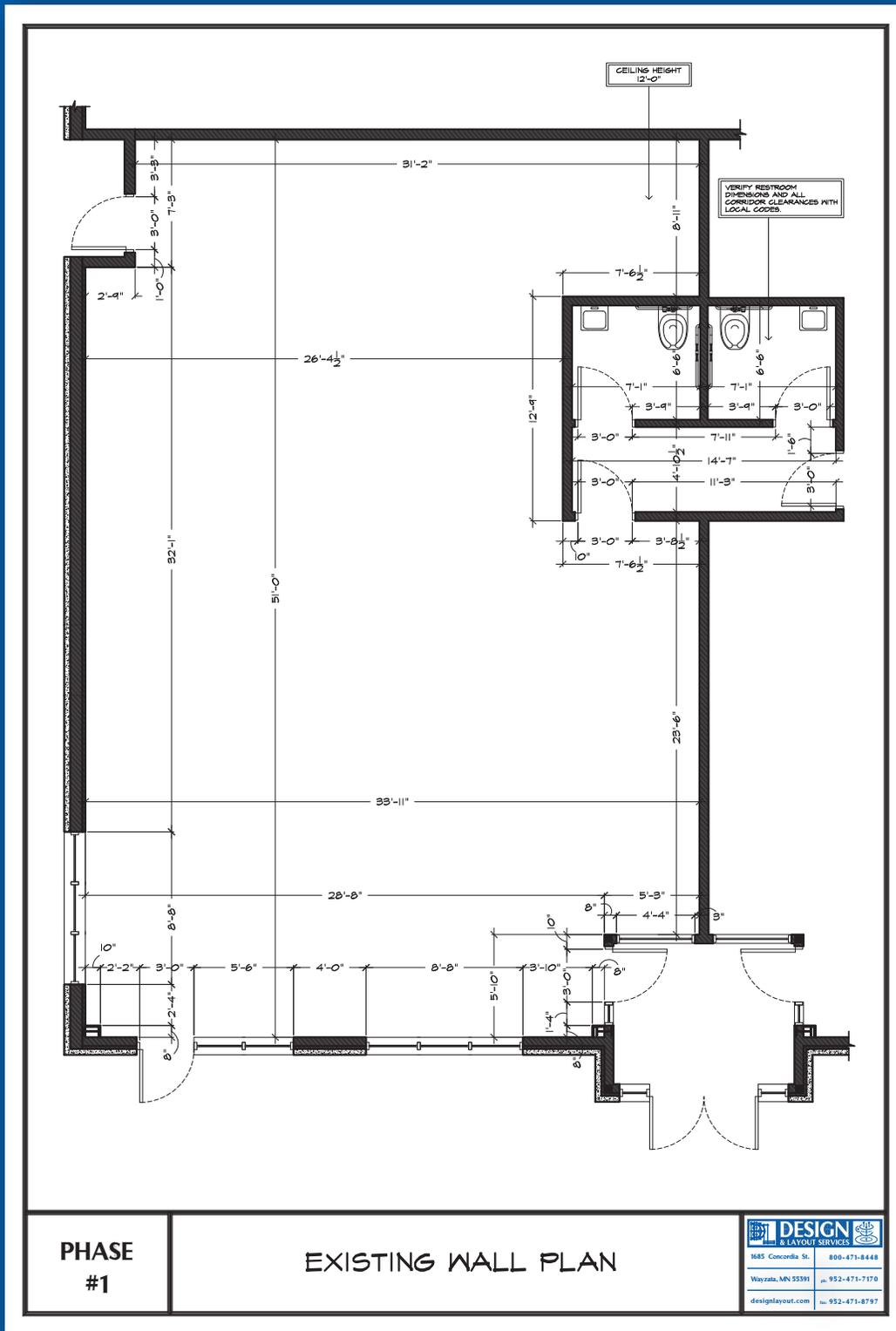
Our Phase 2 Supply services begin by ordering the food service equipment and custom cabinetry that was quoted in Phase 1. We are a fully authorized commercial kitchen equipment dealer and purchase directly from the manufacturers. This ensures that you receive competitive pricing on all your food service equipment. The cabinetry is designed specifically for your café and customized even further with the finish selections of your choice. Included with your order are many of the documents your contractor needs to accurately bid and construct your project. These detailed plans will show where new walls need to be built and the locations for floor drains, water lines and electrical outlets. The voltages, amp loads, and filtration needs are clearly specified for your plumber and electrician. Conceptual elevations for both the kitchen area and service counters are then created to help you visualize the project before it is actually built. Finally, we consolidate your entire equipment and cabinetry package into one shipment and deliver it to the job site when your contractor has completed the build-out and is ready for installation.



## Scope of Services

- Layout existing walls using measurements provided by the customer
- Show the different construction types and materials of existing walls
- Provide the dimensions for doors, windows, columns and restrooms
- Note all ceiling and window heights throughout the entire space
- Revise any discrepancies resulting from on-site field measurements





“As a complete novice in the coffee business, I needed to find someone to help me design a functional and attractive space. Our shop is fairly large, and I was worried that it would feel too open or noisy. Design & Layout Services gave us a layout that was not only pleasing to the eye but also incorporated several seating areas. The DLS staff was patient when it came to making numerous revisions. I wish every company I deal with could be so knowledgeable and service oriented.”  
 Steve Kamen - Saratoga Springs, New York

PHASE  
#1

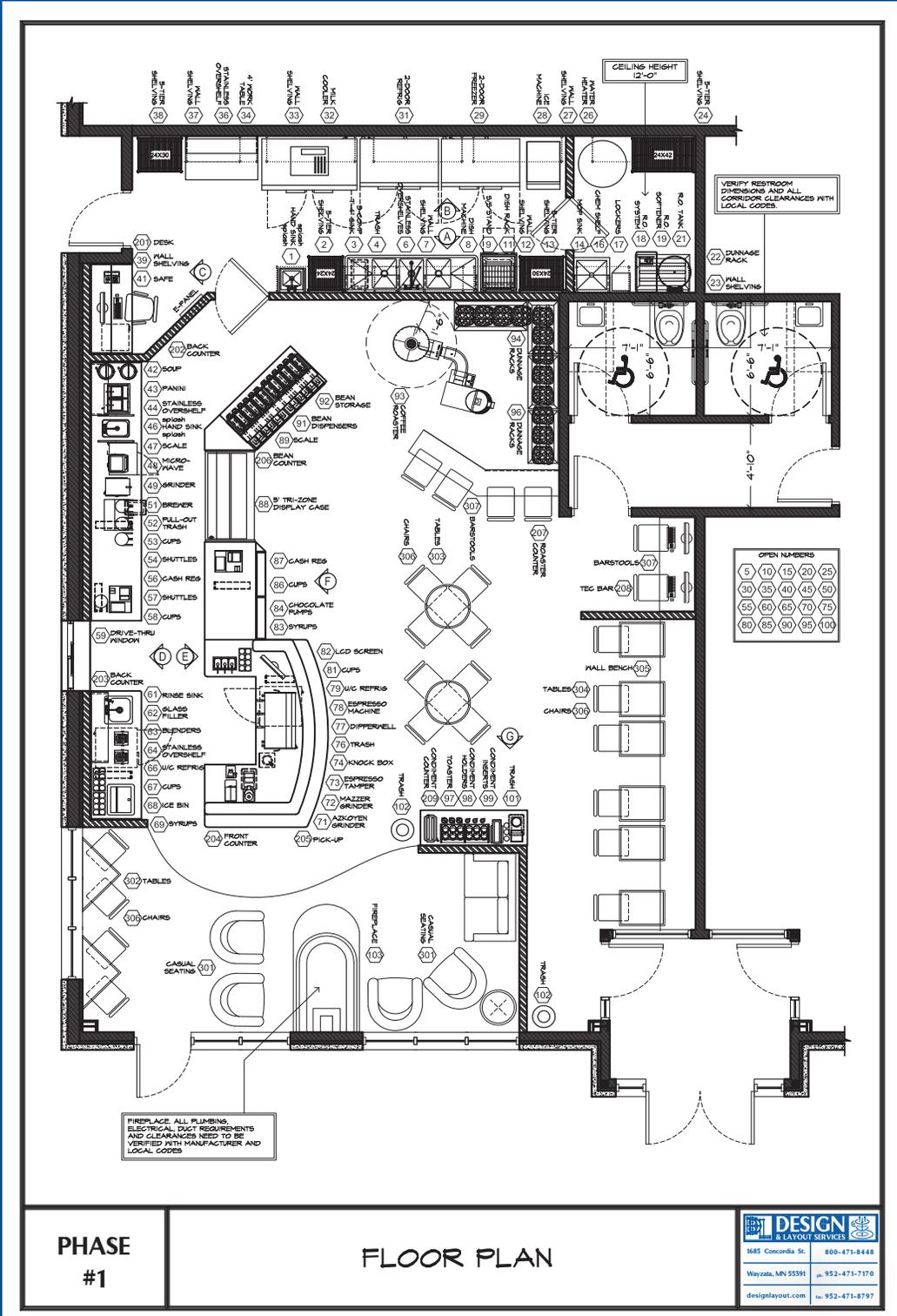
# FLOOR PLAN & REVISIONS

PHASE  
#1

## Scope of Services

- Design the preliminary floor plan based on your unique concept and menu
- Layout the kitchen, service counters, restrooms and seating areas
- Create a logical customer traffic flow emphasizing employee efficiency
- Discuss the purpose, features, benefits and options for the equipment
- Continue to review and revise the floor plan until a final plan is approved





“Design & Layout Services did a fantastic job! My general contractor and architect both commented that they had not seen a client so far ahead of the game. I reviewed the layout with a coffee consultant and they were amazed. No equipment was missing, and everything was set up for efficiency in my operation. The people at DLS were responsive and helped make my first store possible. My hats are off to Design & Layout Services! I will be using them for my next store!”  
 Geoff Corey - Apex, North Carolina

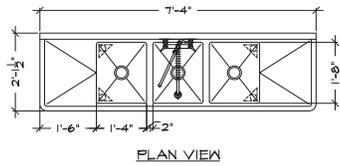
## Scope of Services

- Number each specification sheet to correspond with the floor plan
- Provide information on model number, dimensions and utility needs
- Include descriptions of construction materials, options and accessories
- Note NSF/ETL/UL certifications for the health department plan review
- List the manufacturer's warranty information and shipping weights

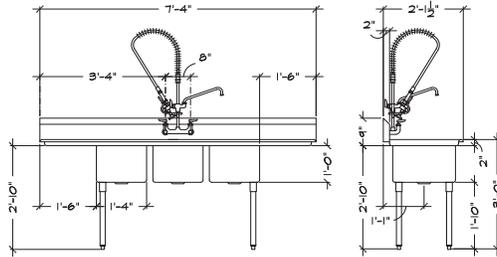




MANUFACTURER: UNIVERSAL STAINLESS  
 MODEL #3N1620-2D181  
 SIZE: 88" X 25-1/2" X 36"HT



PLAN VIEW



ELEVATION

SECTION

## THREE COMPARTMENT SINK

### CONSTRUCTION

TOP: SHALL BE ONE-PIECE DIE FORMED WITH INTEGRAL 9" HIGH BACKSPASH, 180 DEG. SANITARY ROLLED EDGE FRONT AND SIDES. ALL CORNERS SHALL BE TIG WELDED WITH ALL EXPOSED WELDS GROUND AND POLISHED TO BLEND WITH ADJACENT SURFACES. (#4 GRAIN FINISH)

BOWLS: SHALL BE DIE FORMED WITH FRONT, BOTTOM, AND BACK FROM ONE SHEET WITH ENDS SEAM WELDED TO FORM ONE-PIECE SANITARY UNIT. ALL EXPOSED WELDS SHALL BE GROUND SMOOTH AND POLISHED TO BLEND WITH ADJACENT SURFACES.

### MATERIALS

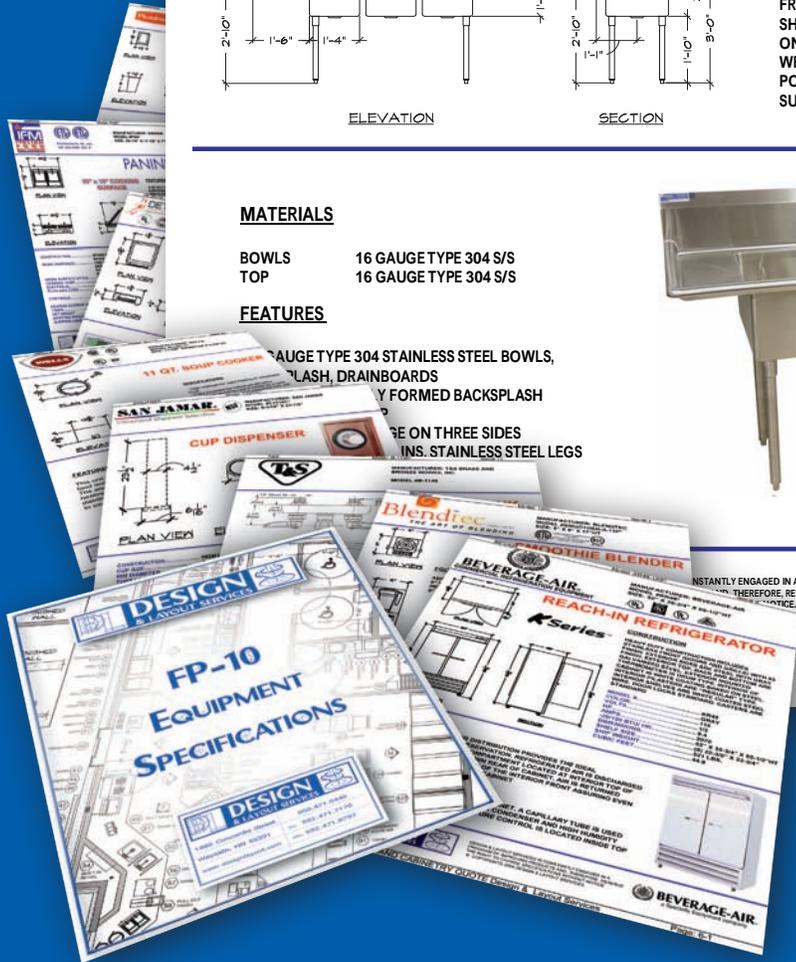
BOWLS 16 GAUGE TYPE 304 S/S  
 TOP 16 GAUGE TYPE 304 S/S

### FEATURES

16 GAUGE TYPE 304 STAINLESS STEEL BOWLS,  
 WASH, DRAINBOARDS  
 DIE FORMED BACKSPASH  
 LEGS ON THREE SIDES  
 STAINLESS STEEL LEGS



SUPPLY: 1/2" IPS HOT & COLD  
 FAUCETS NOT INCLUDED  
 WASTE DRAINS: 1-1/2" IPS  
 BASKET TYPE IS INCLUDED



"I am writing you a quick note of appreciation for your continued assistance with new and existing Caribou stores. The suggestions you make regarding the layout and equipment options as well as your extensive insight into the workings of health departments are most appreciated and respected. Your understanding of the coffee business is a great asset to our business relationship. Even after opening 130 stores over the past six years, we continue to look for new and better ways of equipping our stores, and I believe that you have much to offer in that regard."  
 Judy Timmons - MN, MI, IL, GA, OH, NC

## Scope of Services

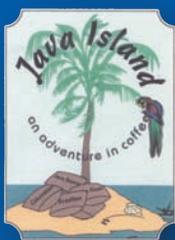
- Provide competitive pricing on equipment, cabinetry, tables and chairs
- List manufacturer, model number and description for the equipment
- Match item numbers to the floor plan and equipment specifications
- Note options such as casters, voltages and door swing directions
- The quote does not include espresso machines, brewers or grinders



**EQUIPMENT AND CABINETS QUOTE**

Item	Qty	Description	Sell Each	Sell Total
	1 ea	THREE COMPARTMENT SINK Universal Stainless Model No. 3N1620-2D181* 7'-4" X 25-1/2" X 36"HT 16" x 20" compartments with 18" drainboards	1,234.56	<b>1,234.56</b>
	1 ea	REACH-IN REFRIGERATOR Beverage Air Model No. KR48-1AS* 52" X 35-3/4" X 85-1/2"HT 2 door upright, 48 cubic feet, 3"ht casters	1,234.56	<b>1,234.56</b>
	1 ea	CONVECTION OVEN Cadco Model No. XAF-130* 23-5/8" X 28-1/2" X 20"HT Half size, (4) shelves, 175-500° F	1,234.56	<b>1,234.56</b>
	1 ea	OVEN STAND Cadco Model No. XR130* 23-5/8" X 19-1/2" X 26-3/8" Holds (7) 1/2 size sheet pans	1,234.56	<b>1,234.56</b>
	1 ea	2-DOOR PREP TABLE Beverage Air Model No. SPE48-12* 48" x 29-1/4" x 41-5/8"HT Holds 12ea 1/6 size pans	1,234.56	<b>1,234.56</b>
	1 ea	HAND SINK Universal Stainless Model No. EHS-1RL* 16" X 16-3/4" X 6"HT Wall mounted, with splash guards	1,234.56	<b>1,234.56</b>
	1 ea	FAUCET T & S Brass Model No. B-1146* For Wall Mount Hand Sink	1,234.56	<b>1,234.56</b>
			1,234.56	<b>1,234.56</b>

ure controls, and timers



"We, like most people opening a coffee shop, had limited funds. When major decisions are involved with large dollars attached to those decisions, I believe in allowing those best qualified to guide us along the way. Design & Layout Services was invaluable in many ways. They allowed us to concentrate on other important details, so we actually opened sooner than expected! DLS kept us from making mistakes related to design, drain and electrical placement, mistakes we would have made if we did it on our own. Thank you for your expertise and assistance in my project."  
Charles Christie - Clear Lake, Iowa

**PHASE  
#2**

# **FOOD SERVICE EQUIPMENT**

**PHASE  
#2**

## **Scope of Services**

**Design & Layout Services** is an established food service equipment dealer and have been purchasing directly from our preferred manufacturers for over 25 years. We have extensive experience in the food service industry and are very knowledgeable regarding pertinent health department regulations. Pricing on refrigeration, sinks, display cases, ice machines and ovens is very competitive and can be ordered directly from the quote provided in Phase 1. All equipment is NSF, UL or ETL certified. Any warranty claims can be easily handled by the authorized service agency in your area. **Design & Layout Services** does not supply espresso machines, brewers or grinders.





**Refrigeration**



**Sinks**



**Prep Tables**



**Pannini Grills**



**Display Cases**



**Dish Machines**



**Ice Cream Cases**



**Ice Machines**



**Ovens**



“The Design & Layout team recently helped us open our second café. Their plan set was completed ahead of schedule and our general contractor said they made his job much easier. DLS also supplied the food service equipment and beautiful custom cabinetry that compliments the interior design of our café. We highly recommend Design & Layout Services to any serious café owners who want things done right while staying on time and on budget. They are truly part of our business success equation. We will unquestionably use them on any future projects.”  
John Abner - Palm Springs, California

## Scope of Services

Design & Layout Services have successfully supplied cabinetry for customers throughout the country. We utilize the most current graphic design and drafting software available. This technology allows our drawings to be directly linked to our preferred vendors, who can immediately begin production. This streamlined process results in lower costs and shorter lead times. Your custom cabinetry is then fabricated in easy to install components that will accommodate equipment requirements for drop-in sinks, ice bins, cup dispensers, knock boxes and undercounter refrigeration. Your counters will be built to match the plans and elevations in Phase 1 and 2 with the materials and finishes that meet your unique design criteria.



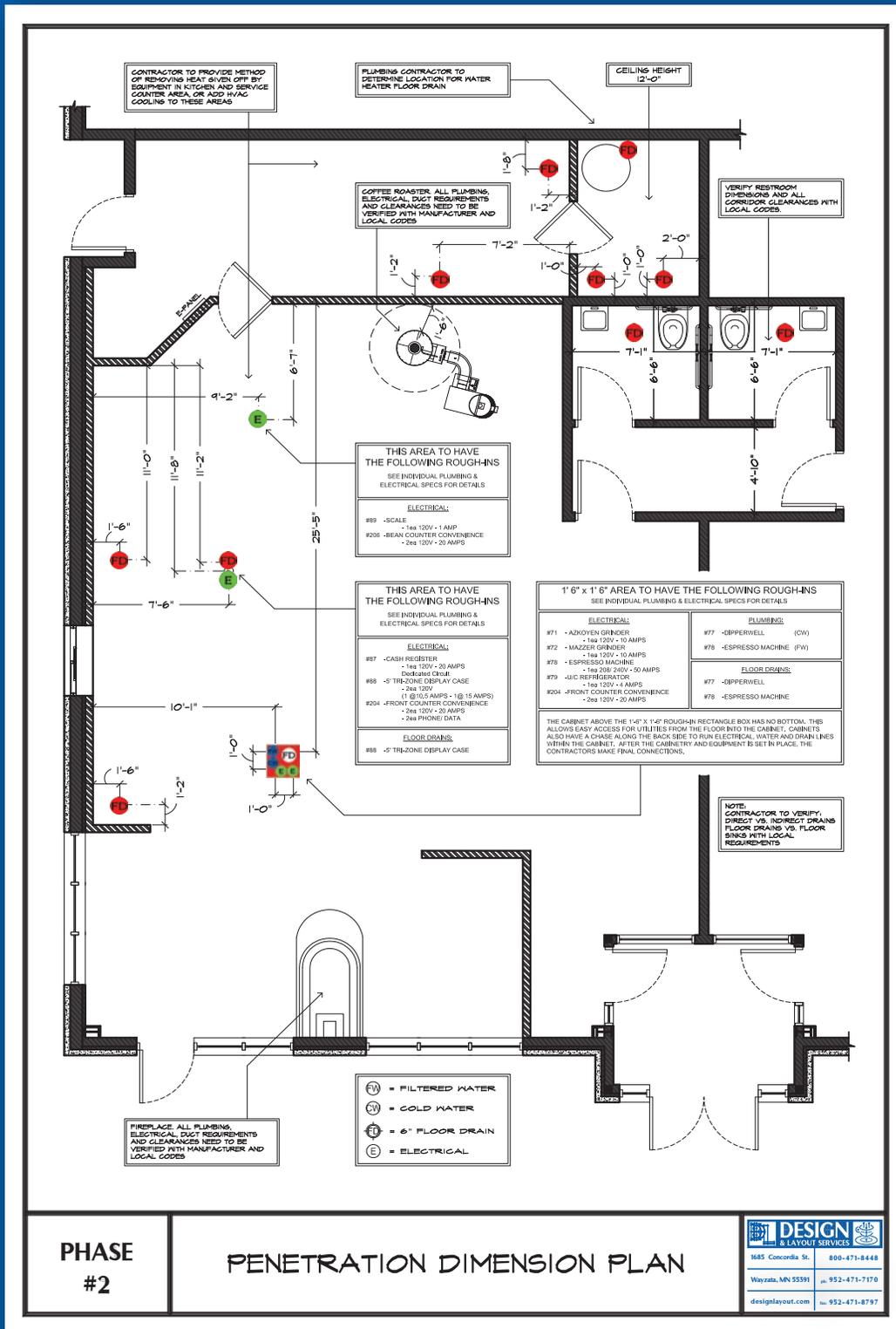


“The process of opening a business is very stressful, but you have made it much more enjoyable. You have provided some great ideas and insight to differentiate our chain in the ever expanding retail coffee business. I was very pleased with your quick turnaround times. The delivery was well coordinated with the contractor and everything arrived on schedule. The high quality of materials and workmanship in the cabinetry that you provided was impressive. I have recommended DLS to others and they have also been very satisfied.”  
Thomas Blanche - MS, TN, UT, CA, NY

## Scope of Services

- Include drains, electrical conduit and water lines that penetrate the floor
- Dimension all utilities and drains for equipment from the adjacent walls
- Specify voltage, amps and filtration requirements for the equipment
- Locate the floor penetrations to avoid interference with the equipment
- Requirements for grease traps will be determined by your local inspector





**PHASE #2**

**PENETRATION DIMENSION PLAN**

**DESIGN & LAYOUT SERVICES**

1685 Concordia St. 800-471-8448  
 Wayzata, MN 55391 ph. 952-471-7170  
 designlayout.com fax. 952-471-8797

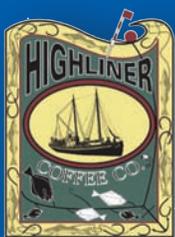
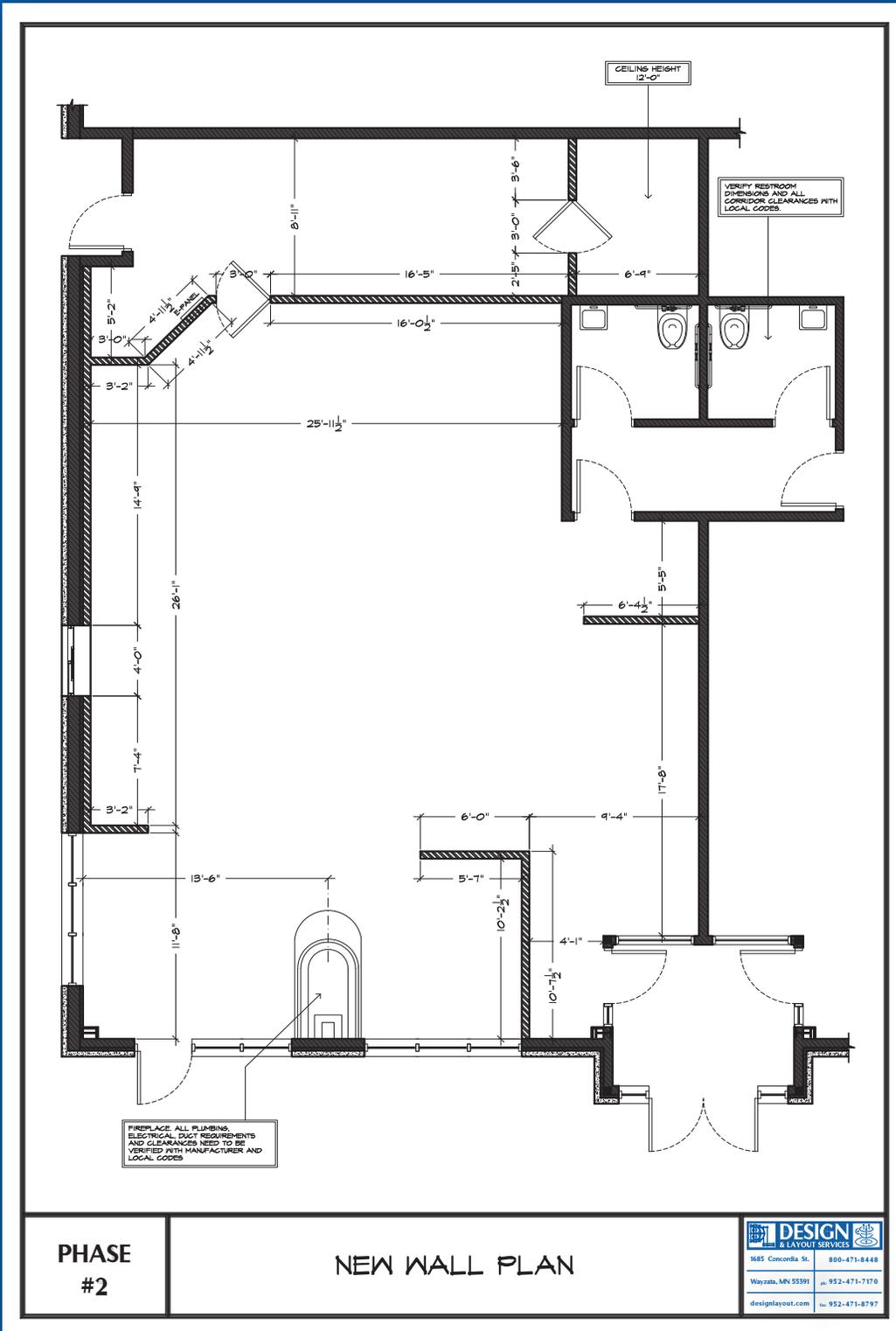


"I can comfortably call you "family". We must have spoken a hundred times on the phone, and I always felt like you were right next door. As the first coffee shop in Rwanda, and probably the entire region of East Africa to this standard, we are proud and honored to have you as a foundational part of this "dream". You were able to instill a sense of comfort and moral within us despite the distance between us. The people of Rwanda sensed your presence every step of the way!"  
 Arthur Karuletwa - Kigali, Rwanda

## Scope of Services

- Layout new walls that need to be built based on the floor plan design
- Dimension new door and window locations throughout the space
- Furr out the exterior walls for new plumbing and electrical as needed
- Show the different general finishes for the floors, walls and ceilings
- Dimension where any floor surface transitions occur in the service area





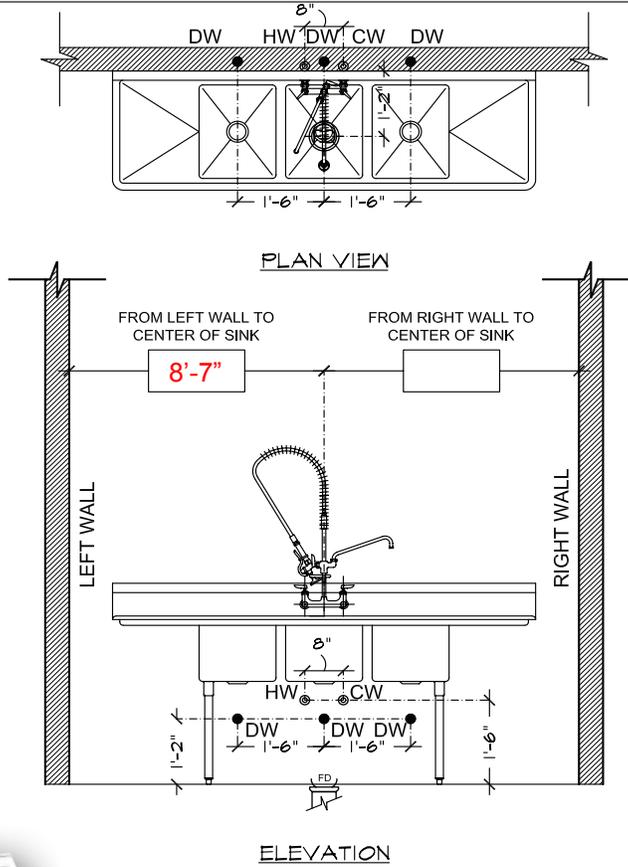
"After a disastrous attempt at remodeling on our own, one of our coffee suppliers in Seattle highly recommended Design & Layout Services. Their professionalism, knowledge and experience helped get our project back on track. The contractors valued the accuracy of the plans and equipment specs. Our beautiful cabinetry and equipment arrived undamaged, which is a challenge going from Minnesota to an island in Southeast Alaska. Our employees love the new shop and its flow. Business has never been better. DLS gets a big two thumbs up from us." Perry Broschat - Sitka, Alaska

## Scope of Services

- Show the plumbing & electrical requirements on 8½" x 11" pages
- Provide dimensions from the center of equipment to the adjacent wall
- Dimension the rough-in heights of electrical outlets and water lines
- Include voltage, amp load and phase requirements for the equipment
- Cross-reference equipment to the floor plan, quote and specifications



UNIVERSAL STAINLESS 3-COMP SINK #3N1620-2D18I  
DIRECT DRAIN

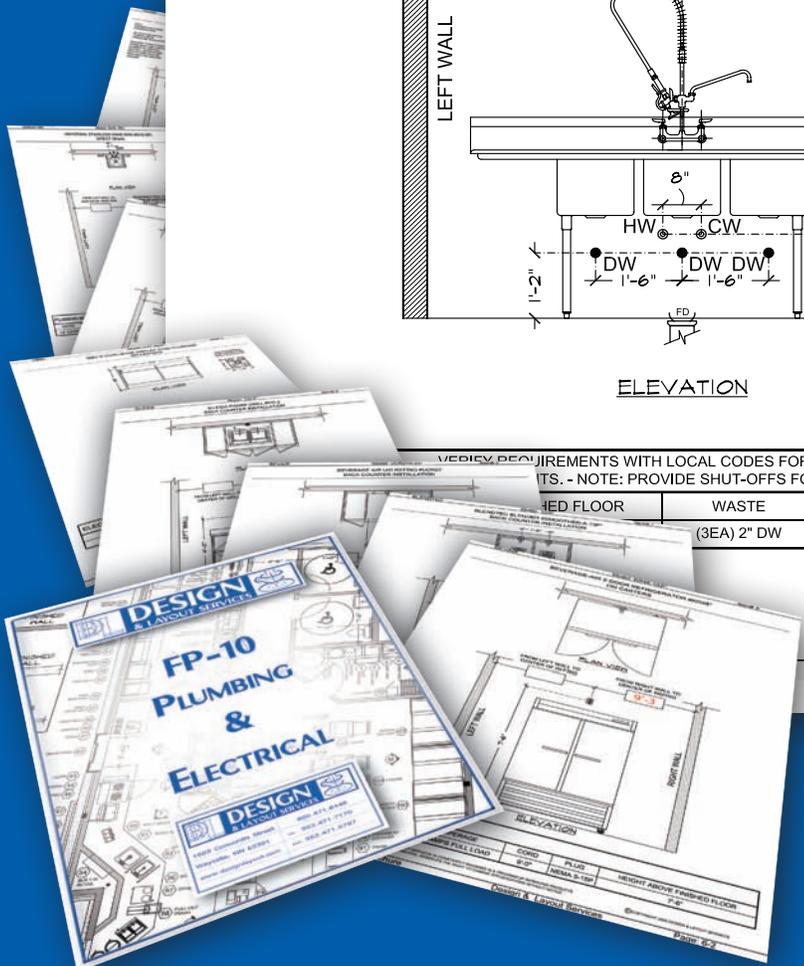


VERIFY REQUIREMENTS WITH LOCAL CODES FOR DIRECT OR INDIRECT DRAIN  
NOTES - NOTE: PROVIDE SHUT-OFFS FOR CHEMICAL DISPENSERS

FINISHED FLOOR	WASTE	HEIGHT ABOVE FINISHED FLOOR
	(3EA) 2" DW	1'-2"

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Page: 5-2

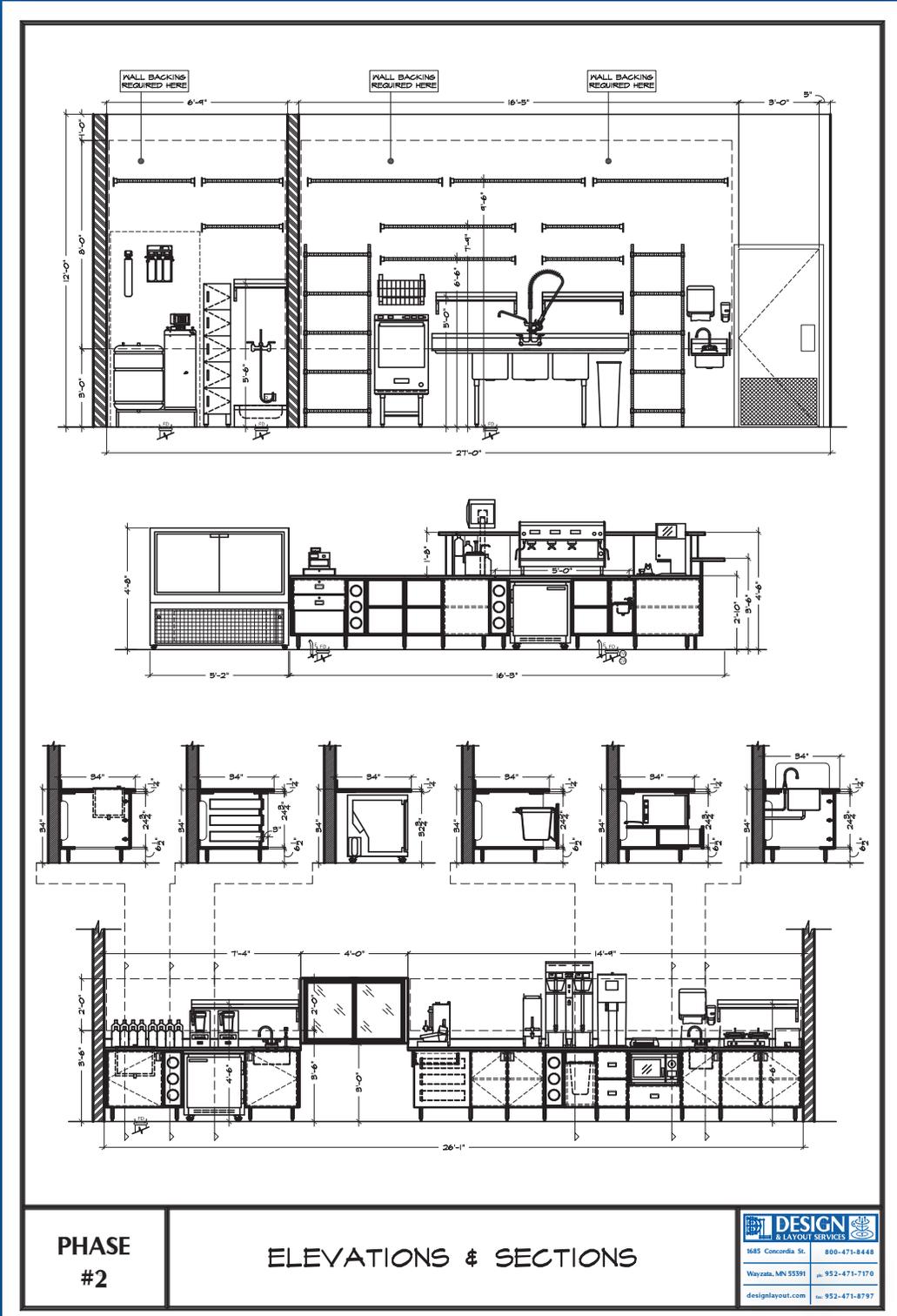


"Creating The Funky Monkey Café & Gallery has been a long process. The good folks at Design & Layout Services stuck with me throughout, with unflagging patience, optimism, good humor, savvy advice, prompt responses and thoughtful feedback. I have saved myself untold time and stress using their excellent designs, equipment selections, and installation manuals. The equipment and cabinetry arrived on time, all on one truck and fit perfectly into the space. I'm so very glad I hired DLS."  
Tracey Burrill - Cheshire, Connecticut

## Scope of Services

- Include elevations for each wall of the kitchen and the service counters
- Create kitchen elevations showing the shelving, sinks and refrigeration
- Show service counter elevations with the corresponding equipment
- Dimension all areas needing wall backing to support wall shelves
- Provide several section views of the standard cabinetry components





“Design & Layout Services helped us immensely in the planning of Picasso’s. From making sure all our equipment needs were being met, to the final installation, DLS served as a valuable ally in creating a shop that was both aesthetically pleasing and extremely functional. The experience your staff has in designing coffee shops helped make sure we avoided costly mistakes in the set-up of our shop. I strongly recommend Design & Layout Services if you want to build it right the first time.”  
 Christopher Schulte - O’Fallon, Missouri

# FREQUENTLY ASKED QUESTIONS:

## Why should I use Design & Layout Services?

Most new coffee retailers can visualize how their café will look and feel when a customer walks in the door. However, they have difficulty finding a company that can help them design the employee areas of the café, such as the storeroom, kitchen and service counters. This is our expertise. We have completed over 800 projects and have the most experience in the industry. Our functional and efficient floor plan design will help reduce labor costs and increase your seating capacity. Many of our customer testimonials claim that our services made the contractors job much easier, saved them money on the build-out, minimized mistakes and allowed them to open sooner. In addition to our design services, we can also provide the food service equipment and the custom cabinetry for your café.



## Do you need to visit my site?

All of our design services can very easily be accomplished by phone and email. Once we receive your wall dimensions and discuss your menu, we will design a floor plan to specifically match your concept, menu and space. The preliminary floor plan is emailed for your review in a PDF format. We will then discuss the layout, traffic flow, various employee stations, and equipment selections on the phone. From this discussion, DLS will make the necessary changes and continue to make additional revisions until a final floor plan is reached for your new café. Our proven processes have allowed us to complete hundreds of cafés across the country without ever traveling to the job site.



## When should I start using your services?

Once you have decided on a potential location, we should begin the process of designing a preliminary floor plan. This allows you to visualize how your concept fits into the space you are considering. You will be able to see the kitchen areas and service counters, the flow of the customer traffic and your seating capacity. More importantly, you can show the plan to the local building inspector to verify that your café will have the proper parking, restroom and fire exit requirements. Once the lease is signed, these issues become very costly when



they need to be upgraded at your expense. By retaining our services early in the process, we can help you detect these potential problems well in advance.

## When should I sign the lease?

Your landlord will often allow two or three months of free rent after the lease is signed. This is not enough time to layout your café, get your permits, hire a contractor and complete the build-out. Start your design process early so you can negotiate into your lease an additional restroom, a larger HVAC unit or an upgraded electrical panel if required. Sign the lease only after you are comfortable with the floor plan and have reviewed it with the building inspector, the health department and your contractor to ensure codes are met and bids fall within your budget.



## When should I order equipment and cabinetry?

Equipment and cabinetry lead times run about six weeks and should be ordered just before the general contractor starts the build-out. We will consolidate your equipment and cabinetry package in Minneapolis, MN and delivery it to the jobsite when your contractor is ready. It is advantageous to have the entire order arrive at your site on one truck at the same time.



## Who will install the equipment and cabinetry?

Your general contractor is best suited to do the installation. This typically takes two days with two workers to complete. You can also do your own installation with the help from our 75 page installation manual. Each page has four color photos that illustrate how to unload the truck, uncrate the equipment, and assemble the cabinetry. Once all the equipment and cabinetry is set in place, your plumber and electrician will make the final connections.



## How do I handle the health department?

You will complete the plan review application and submit any fees directly to the health department. Design & Layout Services will provide you with an extra set of plans and specification sheets to include with your submittal. We are very familiar with health department codes across the country and are available to answer questions to assist you anytime throughout this process.

## Do I need an architect?

Some parts of the country will require an architect to obtain a building permit. However, if you are not making any structural changes to the building, an architect may not be needed. Many customers will have the general contractor provide the necessary architectural work as part of their bid. Design & Layout Services is not licensed as architects. The documents provided by DLS are not intended to replace architectural or engineered plans that may be required by the local building department. The documents we provide should complement those of the architect and not duplicate any of their services.



## How can new coffee retailers avoid mistakes?

It is critical that a new retailer research the local health and building codes to avoid delays in getting a permit. Also, hire a company with experience to design your café to ensure that the employee areas are functional and labor costs are minimized. Provide the plumber and electrician with very detailed plans and specifications to avoid problems in the field. Obtain very specific estimates on all costs involved to ensure your financing is adequate. Develop a strong relationship with a local roaster or espresso dealer that will help train and educate your employees. Become a member of the Specialty Coffee Association of America, subscribe to the various coffee trade magazines and attend a Coffee Fest trade show to further your knowledge about the coffee industry.



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**design it right - build it once**