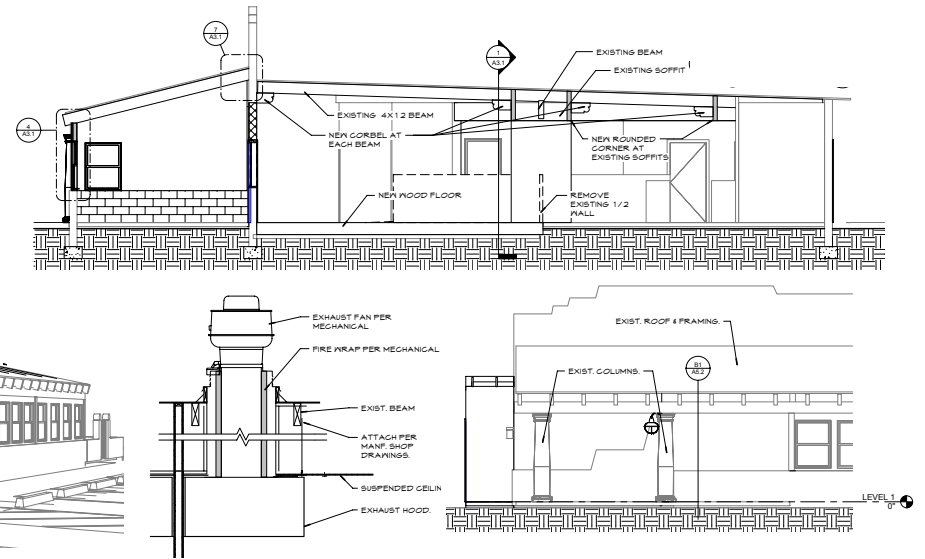
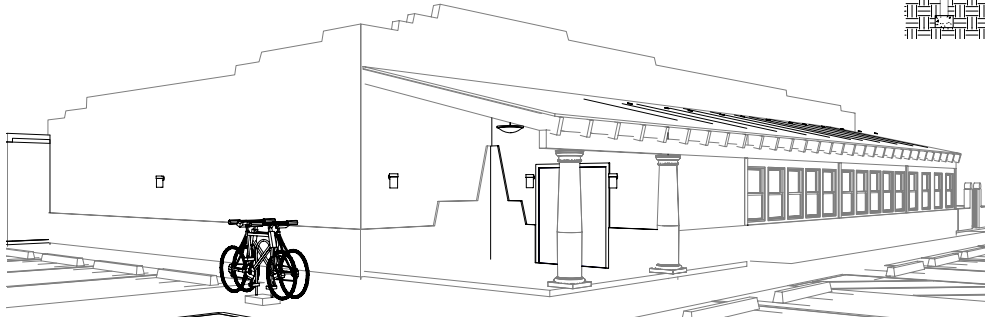


DOOR AND FRAME SCHEDULE													
MARK	DOOR				FRAME					FIRE RATING LABEL	HARDWARE		NOTES
	FIN	HT	THK	GLAZING	LOUVER	MATL	EL	HEAD	JAMB		SILL	SET NO	
R	3'-0"	6'-8"	1 3/4"	SC				C4/AB.1	A1/AB.1		FD.2	R	
RA	3'-0"	6'-8"	1 3/4"	SC				B5/AB.1	B5/AB.1		FD.2	10	(1)
12	3'-0"	6'-8"	4"	FACTORY								12	(1)
13	3'-0"	6'-8"	4"	FACTORY								13	(1)
14	3'-0"	6'-8"	4"	FACTORY								14	(1)
16	3'-6"	6'-8"	1 3/4"	HM				B4/AB.1	B4/AB.1		FD.2	16	
17	3'-0"	6'-8"	1 3/4"	SC				B5/AB.1	B5/AB.1		FT.6	17	A2/AB.1
18	3'-0"	6'-8"	1 3/4"	SC				B5/AB.1	B5/AB.1			4	(2),(3)
19	3'-0"	6'-8"	1 3/4"	SC				B5/AB.1	B5/AB.1		FT.5	1	
21	6'-0"	6'-8"	1 3/4"	SC				B4/AB.1	B4/AB.1		FD.2	21	
22	6'-0"	6'-8"	1 3/4"	SC				B4/AB.1	B4/AB.1		FD.2	22	
23	3'-0"	6'-8"	1 3/4"	SC				A3/AB.1	A3/AB.1		FD.2	23	BY OWNER
B4	3'-0"	6'-8"	1 3/4"	SC								5	(2),(3)

Grand total: 13



PARRILLA DEL REY

Parrilla Del Rey was a small restaurant formerly known as Sagebrush that wanted to reinvent itself. With a new cook, the need for more space and a little bit of work Parrilla Del Rey did just that. The design added 1000 square feet to the existing restaurant and the kitchen was completely redone. A wash area was added as well as an accessible employee toilet room, a dry storage area and combination walk-in cooler/freezer. Existing toilet rooms were refinished, a new full service bar added and the remainder of the space used for dining.

A 560 square foot enclosed patio was added for outside dining. The site was complexly re-worked for new site lighting, parking, landscape and trash.

“Parrilla Del Rey serves the finest burritos del cerdo, caldo siete mares and civeche I’ve ever tasted. Unassuming restaurant along the Nogales highway, full bar. Family friendly dining.”

Location
5358 S. NOGALES HIGHWAY, TUCSON, AZ

Client
NEIL KAY

Contract Value
N/A

Completion Date
DECEMBER 2003

Project Size
5516 SQ FT

