

Project Profile

Rouge Tomate

10 East 60th Street
New York, NY

prepared by
Clevenger Frable LaVallee Inc.

Display Kitchen



project data

Equipped Area: 5,300SF
FSE Cost: \$1.2MM
Cost/SF: \$226

situation analysis

Existing restaurant/display kitchen concept and retail store to be converted to a 300 seat two story "Green" restaurant/display kitchen incorporating the Owners concept of S.P.E. (Sanitas Per Escam) food safety and sanitation "Health through Food".

the challenge

- Extensive renovation of existing building with difficult column placement and low ceiling heights.
- Implement green/sustainable design
- Double the size of the existing kitchen while maintaining existing ductwork.
- Support two floors of dining each serving a different menu.
- Integrate S.P.E. into design.
- Reconcile a European concept to work with American cuisine.
- Select equipment for display kitchen that is both functional and aesthetically pleasing
- Reduce sound transfer from kitchen work areas to dining space.

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project strategy

- Work with Rouge Tomato's sustainability consultant to select equipment including energy efficient parallel refrigeration rack.
- Work with the Architect, Bentel & Bentel to select sound absorbent and sustainable wall, ceiling & floor finishes
- Work with Consulting Engineers to plan HVAC systems including exhaust hood design for limited clearance and routing of duct work.
- Design two kitchens that are both capable of meeting the demands of either menu. Display kitchen needs to operate on its own during lunch and support both menus while main kitchen does all the prep for dinner.

solution

- Select energy efficient appliances.
- Work with manufacturers to modify equipment to fit the space.
- Use energy efficient hoods to enable reuse of existing ductwork.
- Plan horizontal duct runs with duct sumps to suit existing conditions.
- Design equipment to fit tight spaces between/around columns.
- Design work spaces to maximize efficiency and add flexibility.
- Design dedicated work stations to avoid cross contamination (European – style kitchen).
- Recommend sound absorbent materials for general construction.
- Carefully plan sight lines into kitchen areas.

results

- Rouge Tomato is now a member of the Green Restaurant Association.
- Rouge Tomato has received high ratings from numerous local restaurant critics.
- All existing duct work was able to be reused which saved thousands of dollars.
- Rouge Tomato offers a calm dining atmosphere while still experiencing the excitement from the two display stations.
- Rouge Tomato has become an attraction for diners in the local NYC area and offers great food at reasonable prices.
- Kitchens are able to accommodate a full restaurant and support two different menus simultaneously.

Cooking Suite

