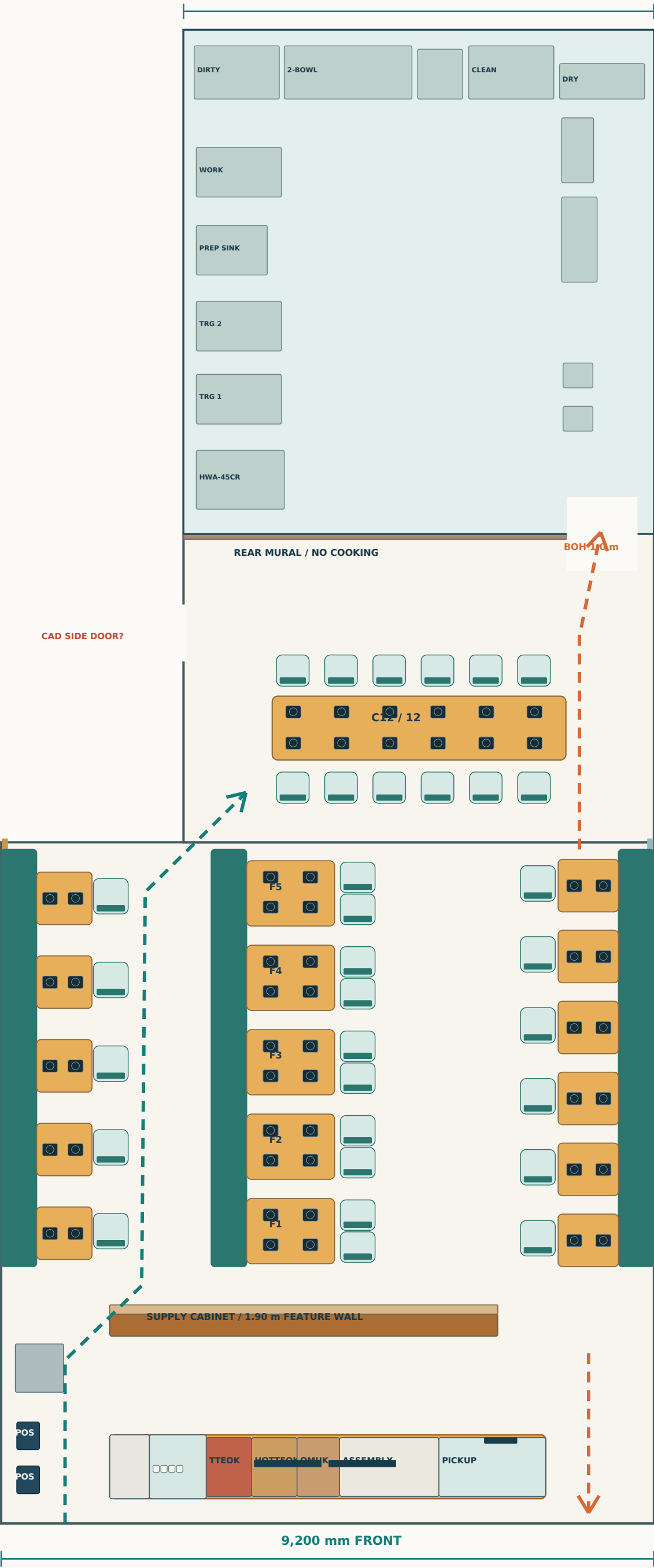


UPDATED 2D PLAN | 3D REV31 APPLIED

Rev32 / 27 Sep 2026 / 54 seats / open dual frontage / BOH staff entry



54 SEATS | 21 BANQUET + 33 LOOSE CHAIRS

FRONT ORDER / COOK / PICKUP

Left open approach 1.530 m; 2 standalone guest POS.
One 6.145 m counter, recessed 0.35 m into the store.
COOBO600 -> chilled 0.80 m ingredient worktop ->
tteokbokki -> hotteok -> omuk -> assembly -> pickup.
Right open approach 1.525 m for pickup and departure.

SEATING + FEATURE WALL

West: five 2-tops 780 x 740; center: five 4-tops
1,240 x 920; east: six 2-tops 850 x 740 mm.
Rear communal table 4,140 x 900 mm, 12 seats.
One induction location per seat = 54 tabletop units.
1.90 m partition stores paper bowls, cutlery, napkins.
Autumn mural west; winter mural east; rear Seoul feature.

BOH + ROUTES

BOH gross 6.63 x 7.105 m = 47.1 m².
Single staff door 1.00 m at x=7.97-8.97 m, y=13.945 m.
East aisle serves BOH; rear wall is decoration only.
CAD west side door is retained as a verification point.
Its status as an approved escape exit is unconfirmed.

DIMENSION CHECK / HOLD

Shell: front 9.2 x 9.6 m + rear 6.63 x 11.45 m
= 164.3 m² nominal planning footprint.
Check existing walls, counter permission, door swing,
aisles with chairs occupied, exhaust, power and PCCC.
Wall, equipment and table dimensions govern over print.

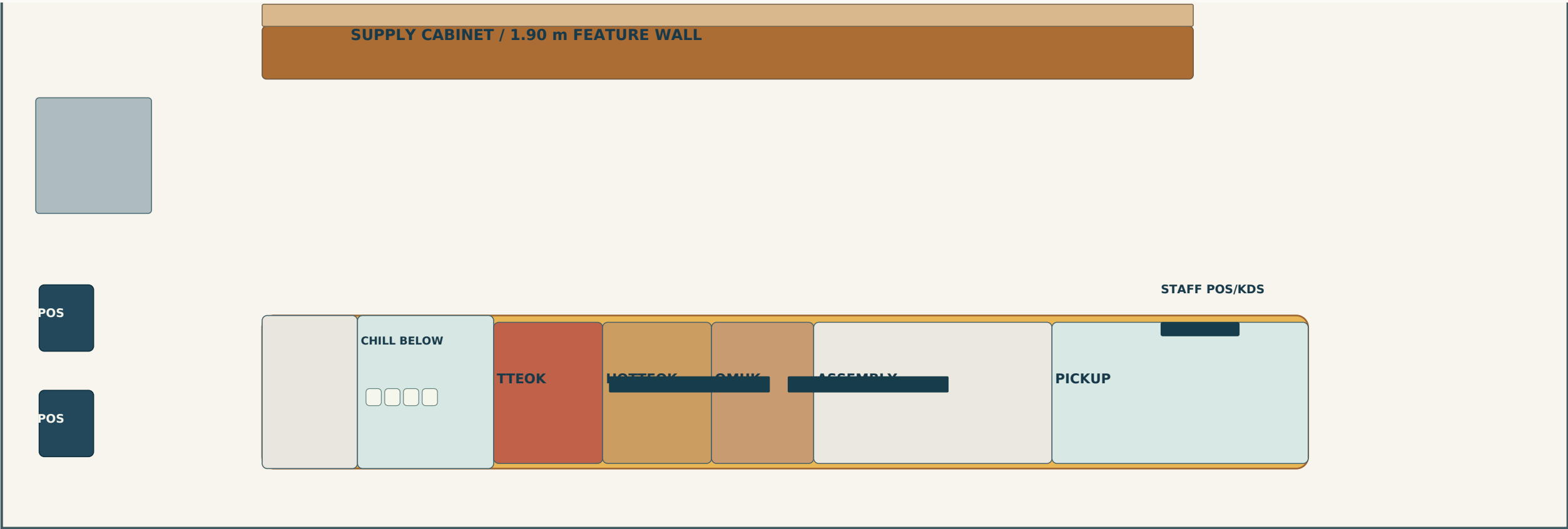
Routes: teal = customer arrival / orange = staff and pickup. Not an approved fire egress plan.

FRONT SERVICE ZONE | ENLARGED

1 m grid equivalent shown by dimensions. Single production line; no rear counter.

ORDER LEFT -> SINGLE FRONT COOKING LINE -> ASSEMBLY -> PICKUP RIGHT

Guest route and staff route stay separated at the frontage; packaging supplies remain in the feature-wall cabinet.



COUNTER BAY SCHEDULE / 6,145 mm TOTAL

COOBO	WORK	TTEOK	HOTTEOK	OMUK	ASSEMBLY	PICKUP
560 mm	800 mm	640 mm	640 mm	600 mm	1,400 mm	1,505 mm

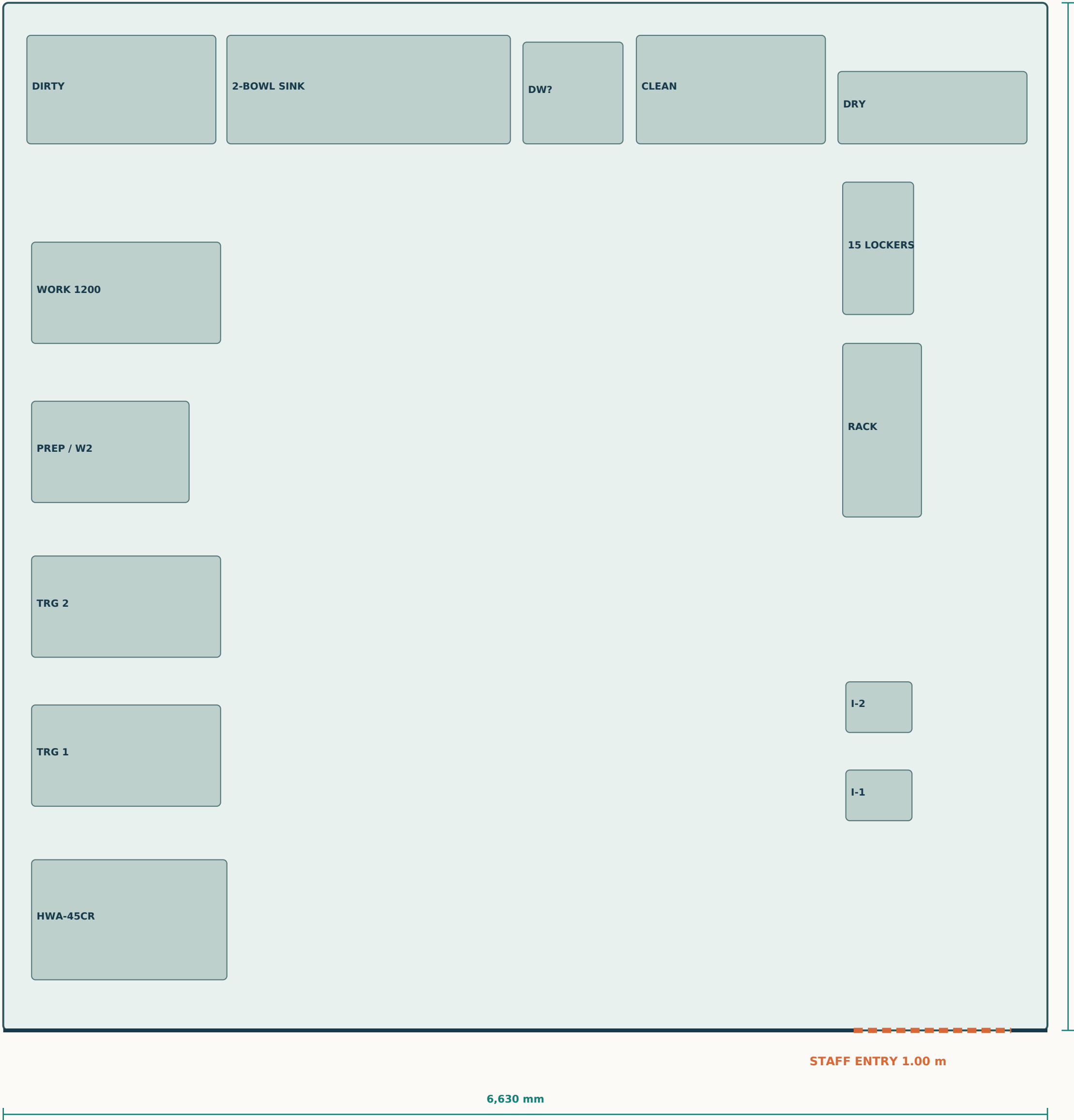
COOBO600 body 440 x 750 x 450 mm. Adjacent 800 mm worktop has 4 small covered cups; reserve the remaining area for filling transfer.

Bulk fillings are chilled below the worktop. At the right, staff POS/KDS verifies table number, Grab and walk-in pickup.

Left entrance holds two freestanding order kiosks; right pickup displays only current trays and sealed orders.

BOH | ENLARGED EQUIPMENT PLAN

47.1 m2 gross / 1.00 m staff doorway at southeast of dining-to-BOH wall



EQUIPMENT SEQUENCE

West: HWA-45CR + 2 undercounter refrigerators.

Prep sink / W2 purifier, worktop and rice cooker.

East: 2 Kanawa TML01 induction units, dry rack, 15-door staff lockers.

North: dirty landing -> 2-bowl sink -> dishwasher candidate -> clean landing -> drying rack.

MODEL / FIT HOLD

HWA-45CR depth differs across source records:
Rev24 drawing 830 mm; Notion master 795 mm.

HWA-1200TRG length requires nameplate check.

Dishwasher model and service space unconfirmed.

Central circulation, door swing and MEP need site and contractor overlay.

Not to scale by print size. Listed dimensions and local coordinates control this concept.