

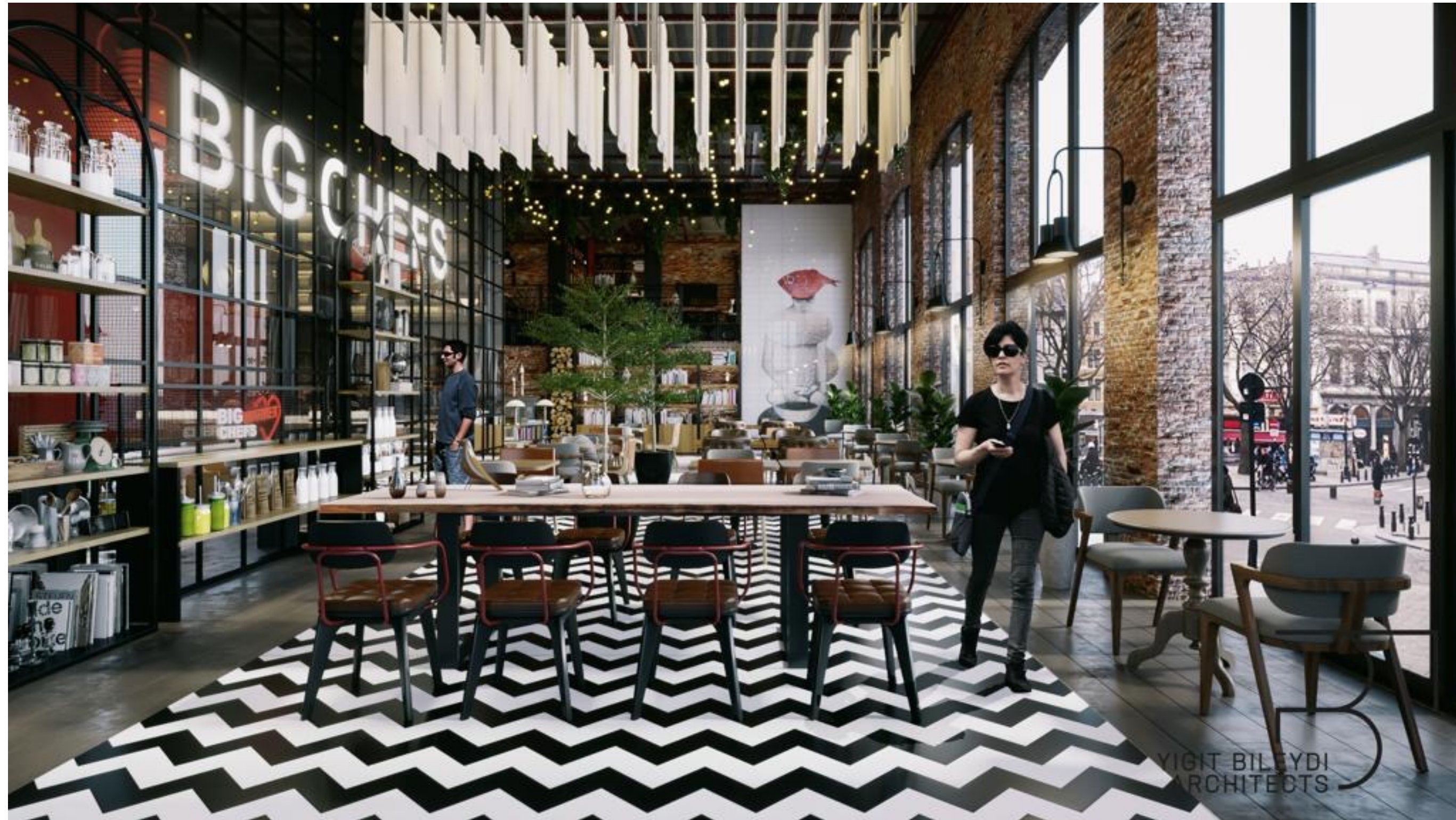
BIG CHEFS

Location Preferences of BigChefs 2022

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LOCATION

- A city center, popular street, popular shopping mall or sea side areas and locations with a tourist or local consumer density should be selected.
- In the selected location should be with the preferences:
 - B, B +, A segment consumer density,
 - High pedestrian traffic,
 - Close to women-oriented stores,
 - Close to a cinema, GYM center or internationally popular chain restaurants,
 - Being close to family and/or business environment at the same time,
 - Areas with high visitation density during the weekend and evening hours.



PREMISE

INDOOR AREA

- Min. 350 - 400m2 closed area,
- Min. 100-150m2 balcony, terrace or garden
- Preferably an extra 120 m2 storage area (cold room, dry storage area, dressing room)
- High ceiling min. 4 meters or higher
- Min. 10 m or higher broad front
- Preferably branch front with a corner side (2 fronts)
- Preferably one floor
- Less pillars within the branch
- Backdoor for suppliers entry
- Suitable structure for open kitchen
- Preferably south front
- Preferably parking lot
- Preferably water tank and generator

OUTDOOR AREA

- Preferably outdoor space with a folding roof
- Open area heating preferably with natural gas or electricity
- Allowing railing for border condition
- Use of awnings and umbrellas to be used as sun or wind breakers
- Allowing wooden flooring

LEGAL CONDITION

- Compliance with restaurant license
- Compliance with fire department, fire legal rules
- (If it is an apartment) Success from the upper neighbors
- Minimum 5 + 5 building contracts



TECHNICAL



MECHANICAL

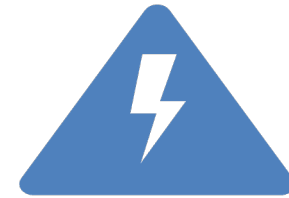
*Hood line suitable for hood aspirator capacity of 7.000-8.000 m³/hour and fresh air supply with 80% capacity

*Natural gas or LPG capacity including 14-15 m³/hour kitchen and 15 m³/hour open area heating

*6.00 m³ / hour capacity clean water

*Purified water with a capacity of 1.00 m³/hour

*Conditioned fresh air with a capacity of 50.00 m³ / hour per person



ELECTRICAL

*70-100 kW/hour electrical power

*300kWA generator / emergency power

*10 kWA UPS

RESTAURANT SECTIONS BY SQM

Divisions by Sqm*

Interior Dining space	200m ²
BOH	170m ²
Exterior Space (Garden)	150m ²
Total Restaurant Space	520m²

BOH

Open Kitchen

Hot & Cold Food	30-35m ²
Warewashing	10-14m ²
Total	40m²

Prep Kitchen & Storage

Cold room	18m ²
Prep Kitchen	17-25m ²
Beverage Storage	5m ²
Warehouse	10m ²
Chemical Storage	5m ²
Total	55m²

Other

Bar	15m ²
Entry	10m ²
Restroom	20m ²
Personnel Area	25m ²
Office	5m ²
Total	75m²

*average sqm of potential restaurant

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