

casino foodservice design

...what matters?



It isn't just about great tasting food -

It's about adaptable workstations, central kitchens, capacity, sustainability & the 'wow factor'

Why Robert Rippe & Associates?

We Get Gaming

Our designs are based on a clear understanding of foodservice operations. Adaptable workstations are perfect for frequently changing menus, differing cooking methods and variable skill levels to efficiently prepare great-tasting, fresh food. Sustainable equipment needs to be easily operable, energy efficient, labor saving and low maintenance. The use of a central kitchen allows cross-utilization of staff, equipment and storage since different venues are busy at different times.

Solid National Reputation Provides Time Tested Experience

Our 30 years of experience includes over 250 casino foodservice projects nationwide! We look at the operational program, capture rate, number of seats, menu options and expected volume. Food production, holding processes, staffing and work routines are other parts of the design equation.

We translate that into space and design requirements, incorporate it into our drawings and provide specifications for all equipment.

High Quality Documents Reduce Construction Issues

Our documents are the best in the business, increasing accuracy for bidders, fabricators & architects. Our contract documents include fabricated equipment details developed over the past 25 years, and are continually updated as we implement feedback and new ideas. We have extensive experience with code officials throughout the country, and diligently research requirements to ensure all codes are met in our plans. Our designs are developed in Revit, providing 3D views of foodservice areas.

Accurate Cost Estimates Keep Your Project on Budget

We have an excellent track record for accurately estimating foodservice equipment bids. With every project, we prepare itemized estimates beginning with our initial plan and continually update costs in our database throughout the project, helping clients to stay within their budget.

Independent Design Consultants Working for You

We have demonstrated many times that the best price is obtained by preparing good, definitive drawings and specifications, and obtaining competitive bids from qualified, reliable equipment contractors. We objectively recommend equipment that serves the Owner's long term best interest.



FIRM OVERVIEW AND CAPABILITIES



YEAR ESTABLISHED

1981

OFFICE LOCATION

6117 Blue Circle Dr., #100
Minneapolis, MN 55343
952-933-0313

MAIN POINT OF CONTACT

Steven P. Carlson
Principal in Charge
(M) 612-554-6569
scarlson@robertrippe.com

SIZE OF FIRM

24 Total Staff

CAPABILITIES/SERVICES

Design Criteria
Equipment List
Schematic Design
Cost Estimate
Equipment Plan & Schedule
Equipment Brochure
Code Compliances
Sketch Elevations
Mechanical/Electrical Plans Equipment
Elevations Fabricated Equipment Details
Special Conditions
Interdisciplinary Coordination
Specifications/Bid Documents
Addenda & Questions
Contractor Selection
Construction Coordination
Submittal Review
Change Orders/Coordination
Punchlist
Health Department Review
Contractor Pay Requests
Code Official Inspections
Record Drawings

AREAS OF EXPERTISE

Gaming
Hospitality
Corporate
College and University
K-12 Education
Healthcare
Government

Robert Rippe & Associates, Inc. is a foodservice consulting firm providing comprehensive planning and design services for gaming, hospitality, business and industry, colleges and healthcare projects. We have a national reputation for helping clients formulate a sound operational plan, evaluate and select appropriate equipment, develop efficient functional relationships, and coordinate these elements with the architectural, engineering and construction work.

We offer a fee-based design service. We do not sell equipment or have any relationships with equipment manufacturers. Since 1981, our business has grown steadily, primarily through referrals and continued client relationships. We serve clients throughout the continental United States.

Our staff consists of 24 project personnel divided into four teams as well as 4 administrative personnel, all located in one office. Our professional staff has a variety of educational backgrounds including Hotel, Restaurant and Institution Management; Dietetics; Architecture; Design; Construction; and Industrial Engineering. Their diverse previous work experiences include food production; food management and supervision; clinical dietetics; architecture; equipment custom fabrication; equipment contract sales, design and installation; and experience with other foodservice consulting firms.

PARTIAL LIST OF RELEVANT PROJECTS

Calder Race Course, Miami, FL
St. Regis Mohawk Casino & Hotel, Akwesasne, NY
Casino del Sol Hotel & Conference Center, Tucson, AZ
Harrah's Cherokee Casino, Cherokee, NC
Fort Hall Casino, Fort Hall, ID
Gibson Satellite Casino, Fort Hall, ID
Grand Casino Hinckley, Hinckley, MN
Grand Casino Mille Lacs, Mille Lacs, MN
Pueblo of Isleta Casino, Isleta, NM
Red Cliff Casino & Resort, Bayfield, WI
River Spirit Casino, Tulsa, OK
Route 66 Casino, Albuquerque, NM
Running Aces Harness Track, Columbus Township, MN
Sandia Resort & Casino, Albuquerque, NM
Sky Ute Lodge & Casino, Ignacio, CO
Southland Park, Memphis, TN
Dancing Eagle Casino, Casa Blanca, NM
Treasure Island Casino, Red Wing, MN
Wind Creek Casino, Atmore, AL
Boot Hill Casino, Dodge City, KS
Horseshoe Southern Indiana, Elizabeth, IN
Jumer's Rock Island Casino, Rock Island, IL
Kewadin Casino, Sault Ste. Marie, MI, St Ignace, MI
Margaritaville Casino, Biloxi, MS
Mystic Lake Casino, Prior Lake, MN
Mystic Lake Little Six Casino, Prior Lake, MN
Jumer's Rock Island Casino, Rock Island, IL
Palace Casino, Biloxi, MS
*Radisson Blu @ Mall of America, Bloomington, MN

* *Foodservice Equipment and Supplies* has named FireLake Grill House and Cocktail Bar at Radisson Blu, Mall of America, Bloomington, Minnesota its 2014 Facility Design Project of the Year.

KEY PERSONNEL

Our Casino team has 7 members, led by principal and owner Steve Carlson. Four key members are listed below.



Steven Carlson, President, FCSI

Steve has worked in foodservice facility planning since 1982. His designs are based on a clear understanding of operations, the effects of various food production and holding processes, staffing and work simplification. He evaluates trends and identifies flexible design options that allow the operation to adapt to changes in volume, equipment and menu.

Steve approaches a project from what is practical, affordable and sustainable. He specializes in projects with short timelines, complicated renovations and large scale projects requiring complex organization and planning. His combination of creativity and sensibility is illustrated through his attention to detail and concern for quality.



Michael Wrase, Senior Project Manager

Mike is responsible for Revit & CAD work including plans, elevations, details, mechanical/electrical plans and schedules and special conditions. He coordinates with the architect and engineering teams, and reviews drawings for any conflicts or miscommunications. He also gathers information on local health, plumbing and HVAC codes. Mike has worked in foodservice facilities planning since 1994 and has been involved in numerous gaming, education, healthcare and hospitality projects.



Trish Jass, Senior Equipment Specialist

Trish is responsible for all cost estimates, equipment research and selection and specification writing. She has worked in foodservice facilities planning since 1992 and has extensive hospitality project experience.



Shelby Wurscher, Project Coordinator

Shelby has worked in foodservice facilities planning since 2009. Her experience includes work in casino, hotel and corporate projects. Shelby is responsible for CAD drawing work including plans, elevations, mechanical and electrical plans and schedules, special condition plans. Shelby will assist in ongoing coordination with Architects, Engineers and Code Officials through construction and final inspection.