

May 13, 2022

Michael Kotlarek
910-709-5727
mskotlarek@gmail.com

RE: That 'Sno Hut
68 Amarillo Lane
Sanford, NC 27332
Plan Revisions/Corrections

For Reconsideration,

Attached are corrected and revised plans for my business project. All discrepancies from original submission have been addressed and corrected. Plan revisions include the adjustments to the project are as follows:

Equipment Plan:

Entire kitchen area has been relocated to back of the building to accommodate required clearances for Fire Codes, Storage has been adjusted to be in area between "front of house" and "back of house"

Electrical Plan:

All required appliance electrical outlets, and 6' exhaust hood has been relocated to the back of the building. All electrical appliances to be de-energized via fire suppression system required by the Fire Marshall.

Plumbing Plan:

Prep sink and wash sink have been shifted due to relocation of cooking appliances. Prep sink and wash sink to utilize a floor drain and grease trap system with required air gap. A second hand wash sink has also been added near the cooking area.

Mechanical Plan:

Per the Fire Marshall and Building Inspector, a 6' exhaust hood with make up air capability will be installed at the back of the building.


Fire Suppression:

I have obtained a quote from Michael Smith of All American Fire Protection for a fire suppression system to be installed over the cooking area and to interrupt electrical power to appliances under the exhaust hood and operate supply and exhaust air functions as required by fire codes.

Closing:

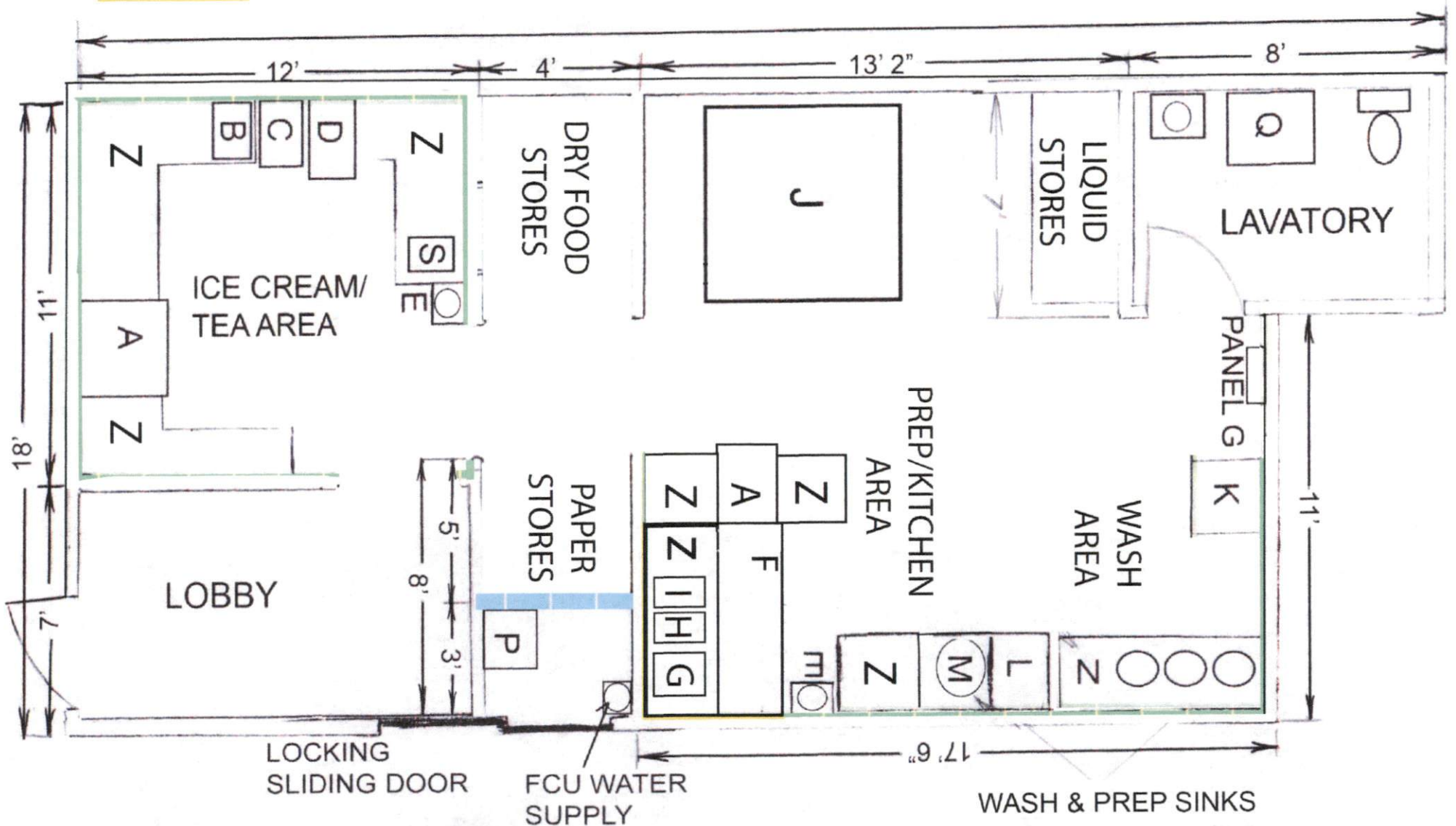
The plans I have revised should address the discrepancies. Currently the plans indicate one floor drain and grease trap for both the prep sink and 3 compartment wash sink. If separate floor drains and grease traps are required I will do that. I am unable to get a plumbing contractor to visit my project for an estimate until the county approves the plans. Michael Smith informed me that he doesn't submit plans for fire control projects until a week before the job is to be started. I have attached his quote/estimate to perform the work needed. I have attached equipment specification info for all equipment that was relocated as well. All equipment from original plan submission remains the same.

Regards,

A handwritten signature in black ink, appearing to read 'Michael Kotlarek', with a large, sweeping underline stroke.

Michael Kotlarek

-  EXISTING WALLS
-  NEW WALL
-  FRP WALL
-  STAINLESS STEEL WALL

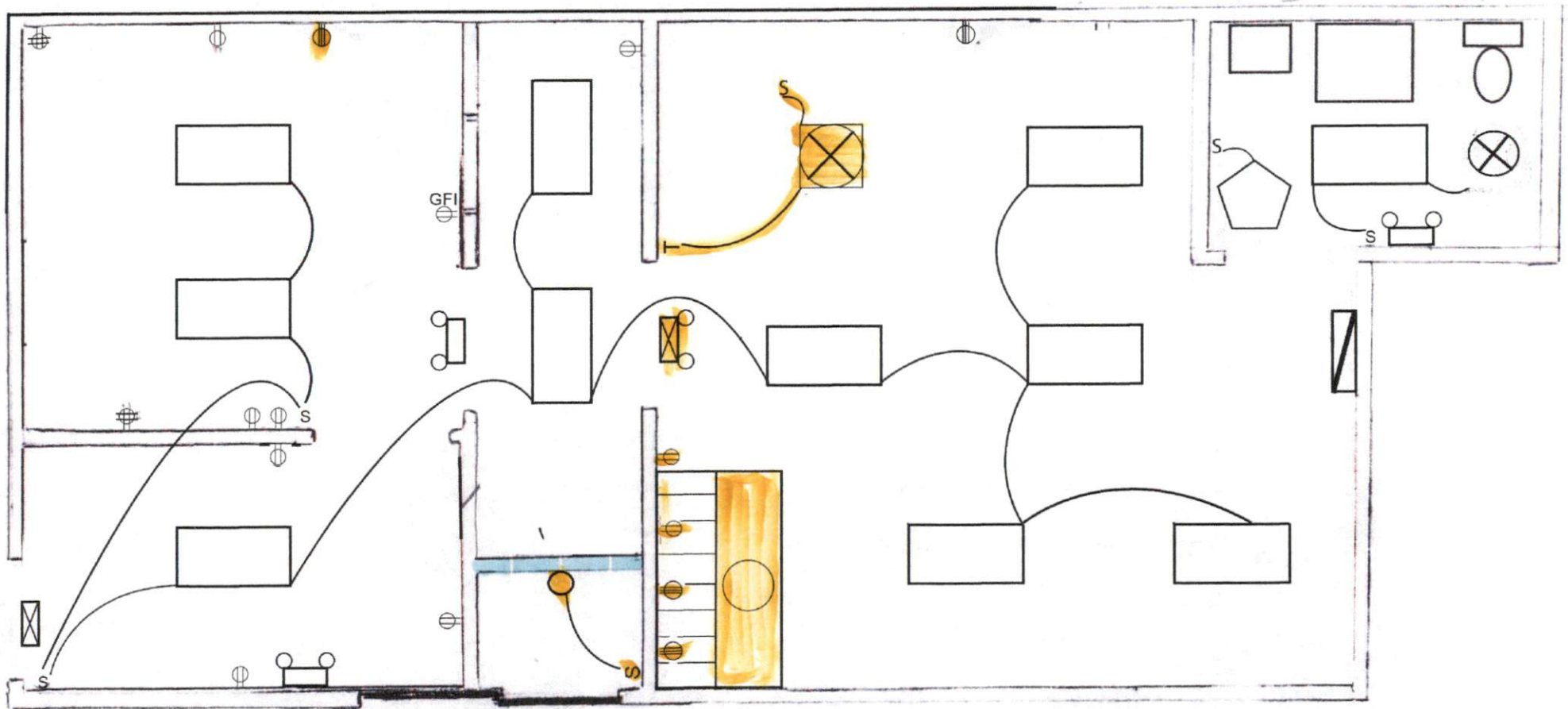


THAT 'SNO HUT
 68 AMARILLO LANE
 SANFORD, NC 27332

WASH & PREP SINKS
 WITH AIR CAP DRAINS

EQUIPMENT PLAN

- | | | | |
|------------------------|-------------------------|--|---------------------------------|
| ⊕ DUPLEX RECEPTACLE | ○ UTILITY LIGHT | ⊗ BATHROOM EXHAUST FAN | ☒ KITCHEN EXHAUST HOOD/ROOF FAN |
| ⊕ GFCI RECEPTACLE | ▭ 2 X 4 TROFFER FIXTURE | ⊗ ROOFTOP EXHAUST FAN | |
| ⊕ QUAD RECEPTACLE | ▭ 2 X 2 TROFFER FIXTURE | ⬠ 30 GALLON WATER HEATER (ABOVE CEILING) | NEW WORK |
| ⊕ 208V RECEPTACLE | ⊗ EXIT SIGN LIGHT | ▭ ELECTRICAL PANEL | |
| S TOGGLE SWITCH | ⊗ EXIT/EGRESS LIGHT | | |
| T LINE VOLT THERMOSTAT | ⊗ EGRESS LIGHT | | |

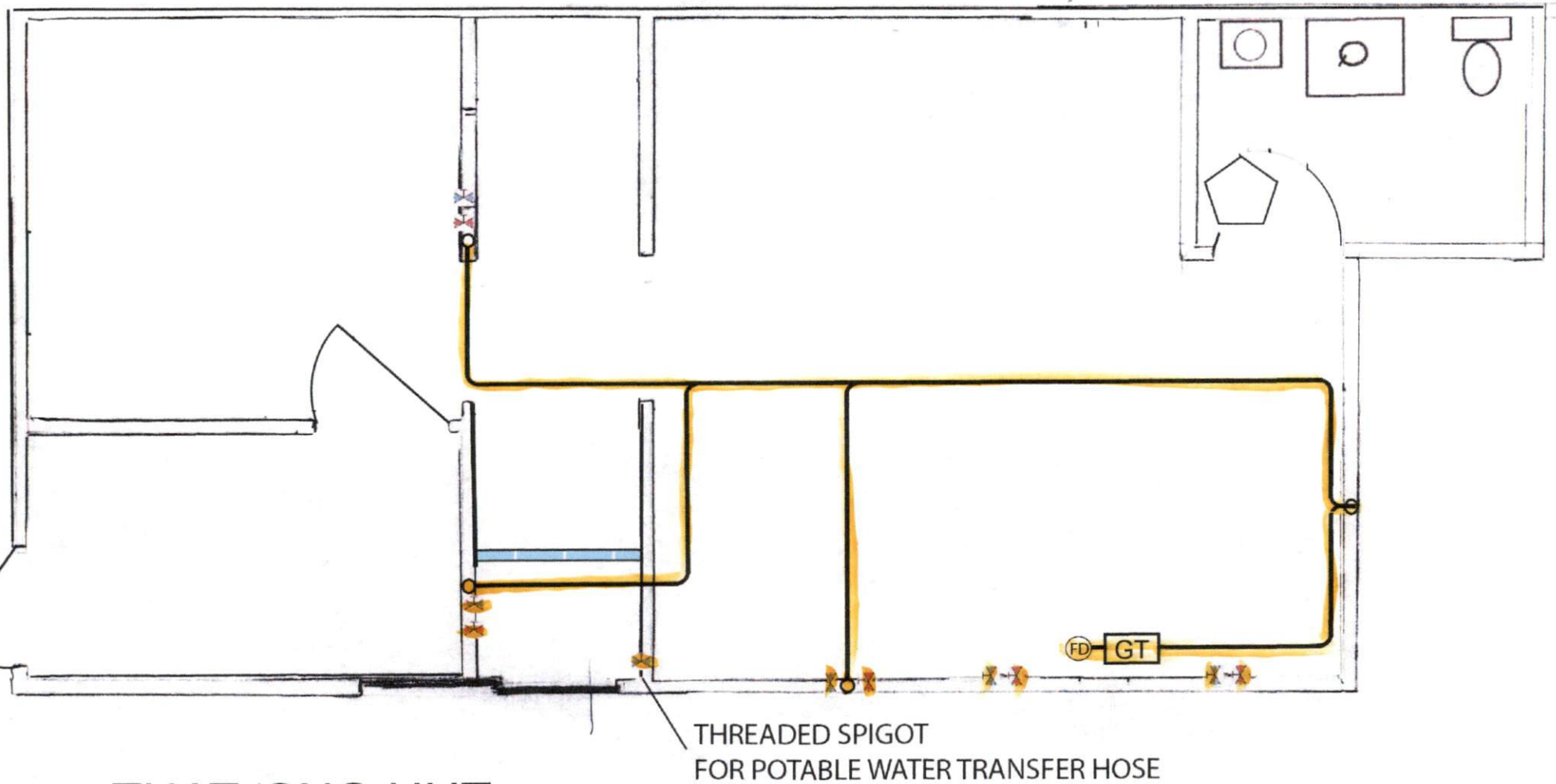


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 68 AMARILLO LANE
 SANFORD, NC 27332

ELECTRICAL PLAN

-  COLD WATER VALVE
-  HOT WATER VALVE
-  DRAIN LINE
-  ELBOW UP
-  ELBOW DOWN

-  (FD) SINK FLOOR DRAIN (AIR GAP)
-  (GT) FLOOR GREASE TRAP
-  30 GALLON WATER HEATER (ABOVE CEILING)
-  NEW WORK

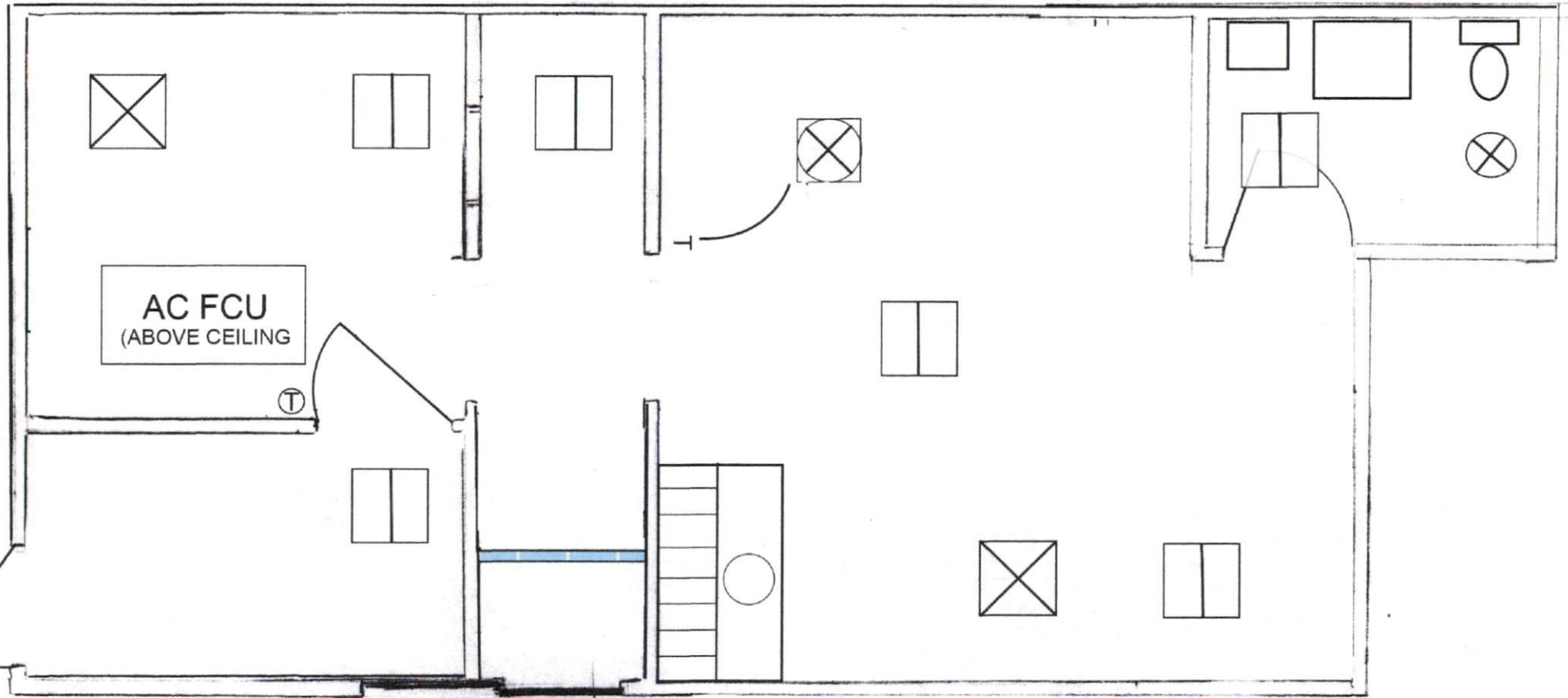


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 SANFORD, NC 27332

PLUMBING PLAN

- ☐ SUPPLY VENT
- ☒ RETURN VENT
- Ⓣ THERMOSTAT

- ☒ ROOFTOP EXHAUST FAN
- ⊗ BATHROOM EXHAUST FAN
- ☒ KITCHEN EXHAUST HOOD/ROOF FAN



THAT 'SNO HUT
 68 AMARILLO LANE
 SANFORD, NC 27332

MECHANICAL PLAN

Halifax SCHP648 Type 1 Commercial Kitchen Hood System with Short Cycle Makeup Air - 6' x 48"

Item #421SCHP648

Technical Data

Length	6 Feet
Depth	48 Inches
Ceiling Height	10' or Over
Fire Suppression	Optional Fire Suppression
Made in America	Yes
Plug Type	Hardwire
Style	Short Cycle Makeup Air Hood Systems
Type	Type 1



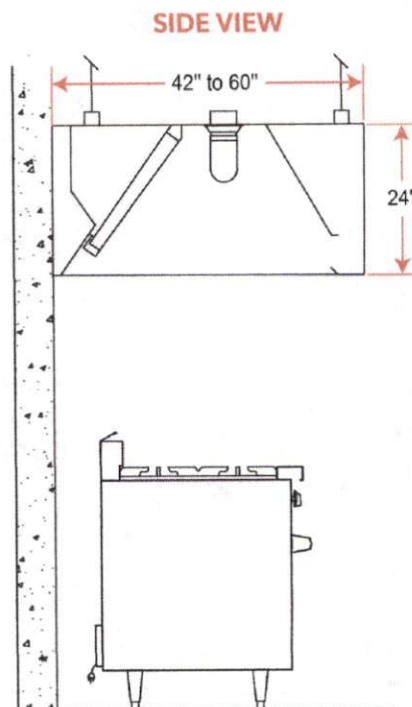
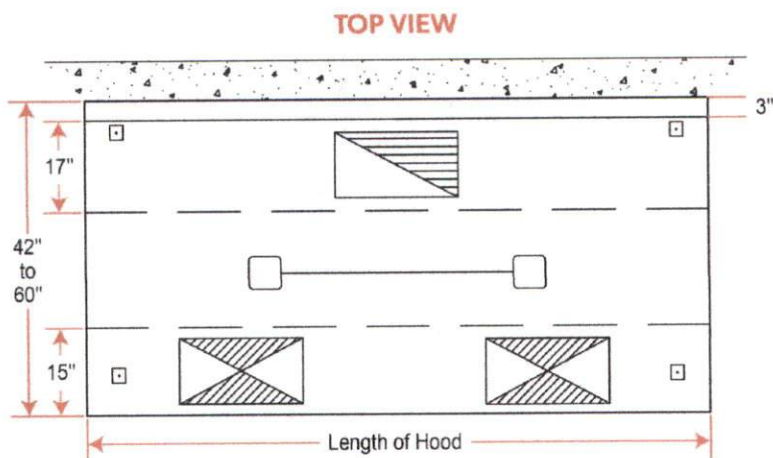
Features

- o Type 1 hood for grease-producing equipment; short-cycle makeup air system
- o Includes box-style hood canopy, exhaust fan, and supply fan for makeup air
- o 18-gauge 430 stainless steel construction on all exposed surfaces
- o For ceilings 10' or higher
- o 115V direct-drive exhaust fan (1500 CFM), 115/230V untempered supply fan (1200 CFM)

Certifications



Plan View



Notes & Details

Keep your kitchen free of hazardous grease buildup with this Halifax SCHP648 6' x 48" type 1 commercial kitchen hood system. This unit is suitable for use over any equipment that has a surface operating temperature under 700 degrees Fahrenheit, and that is required by fire code to have a type 1 hood - this includes fryers, griddles, charbroilers, conveyor pizza ovens, or any equipment that produces grease during the cooking process. The hood removes the grease-laden vapors produced by your equipment and prevents them from accumulating in places where they could become a fire or sanitation hazard, leaving your kitchen clean and safe to use!

It uses a short cycle (also called compensating) makeup air system, which introduces supply air into the front inside of the hood. By discharging the air into the hood instead of the room, you avoid blowing air down onto your staff as they cook, which is a common issue with PSP-style makeup air systems. Utilizing the Coanda effect inside the hood, Halifax short-cycle hoods contain a 304 stainless steel IPS (internal perforated supply), to enhance the containment of supply air in the hood. This type of system is also easier to install since the discharge point is located within the hood, not elsewhere in the room like a BRP-style system. Makeup air is important in applications where the kitchen doesn't have enough fresh air coming in to replace the air exhausted by the hood, since your hood requires this replacement air to perform to specifications and remove grease, smoke, and VOCs effectively. It contains a 115V direct-drive exhaust fan designed for 1500 CFM, a 115/230V untempered supply fan designed for 1200 CFM, and your choice of a wall, flat roof, or pitched roof curb mount for each fan.

The hood uses (2) 20" x 20" and (2) 20" x 16" baffle-type filters, and the filters are made from stainless steel to provide durability and make cleaning easy. Grease extracted by the filter is collected in a grease trough, which drains into a stainless steel grease cup for disposal. 18-gauge 430 stainless steel is used on all exposed surfaces to give it excellent durability and cleanability, while the MIG-welded frame provides seamless, liquid-tight joints. The hood features a box-style canopy design to provide superior performance. This model is also engineered with a 3" air gap on the back of the hood, which provides clearance and protection for combustible walls where code requires.

2 pre-wired lights illuminate the equipment under your hood so that you can easily see what you're doing while cooking, and they require a 115V electrical connection to the junction box. This hood should be used in applications where the ceiling is 10' or taller. 4 hanger brackets are included to make installation easy. It must be hard-wired, cords and plugs are not included.

PROJECT: _____
 MODEL: _____
 ITEM #: _____ QUANTITY: _____
 APPROVAL: _____ DATE: _____

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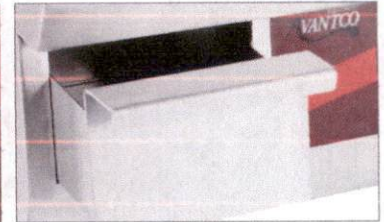
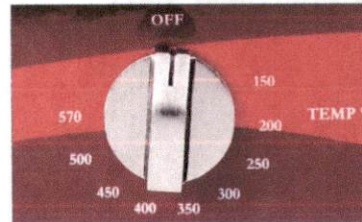
24" Electric Countertop Griddle

ITEM NUMBER

#177EG24N

SPECIAL FEATURES

- Stainless steel housing
- Stainless steel feet that are adjustable from 3½" to 5½"
- Adjustable temperature range of 150-570°F
- 3" steel splashguards on sides and back
- 208/240V, 1 Phase; 2675-3560W



RECOMMENDED COMPANION PRODUCTS

Item Number	Product Description
147FORMULAD	Noble Chemical Formula-D Decarbonizer and Degreaser
181GS6	Garde Grill Scraper
579GRILLGEAR	Griddle Gear Cleaning Kit
147QPGRIDDLE	Noble Chemical Griddle Kleen Packets

TECHNICAL DATA

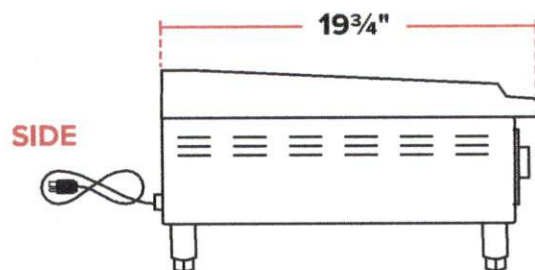
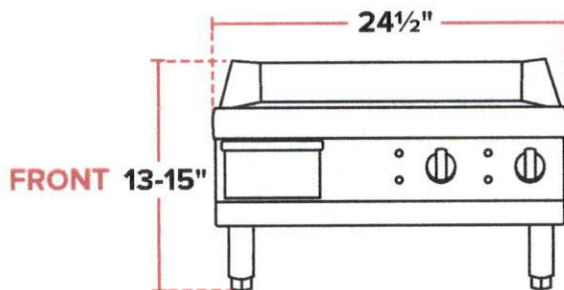
Dimensions	24½" x 19¾" x 13"-15"
Cooking Surface Dimensions	24"W x 15½"D
Number of Burners	2
Controls	Thermostatic
Temperature Range	150-570°F
Wattage	2675-3560W
Hertz	60
Voltage	208/240V
Amps	12.86-14.83



Intertek



6-20P



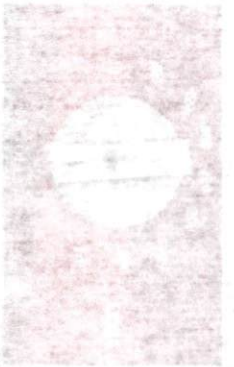
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Model:
Date:
Serial:
Color:

W. W. WILSON
OPTIMICO
ELECTRICAL

Grids Computer
J. H. Eppel

REPAIRABLE
MAY 1964

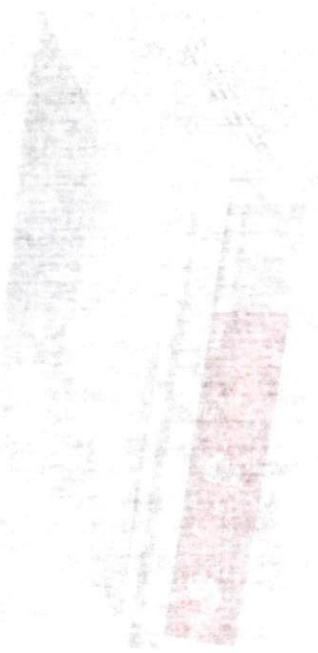
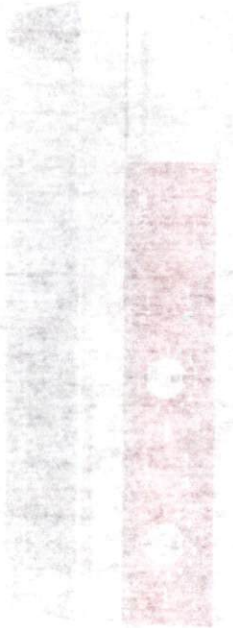


TOOLING AND COMPANION PROCEDURE



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 MODEL: _____
 ITEM #: _____ QUANTITY: _____
 APPROVAL: _____ DATE: _____



Countertop Electric Range

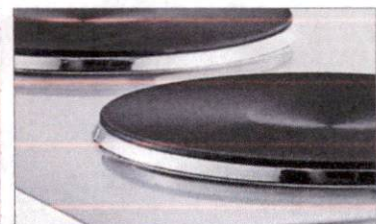
CER-200 Dual Solid French-Style Burner

ITEM NUMBER

#177CER200

SPECIAL FEATURES

- Features dual 9" round french-style cast iron element plates that can safely accommodate up to a 40 qt. stockpots
- Independent infinite controls allow for a maximum plate temperature of 800°F
- Heats up to 650°F in just 10 minutes
- Stainless steel housing with an attractive bull-nose front and with bullet feet that adjust from 3½" to 5" high
- 208/240V, 3,000-4,000W

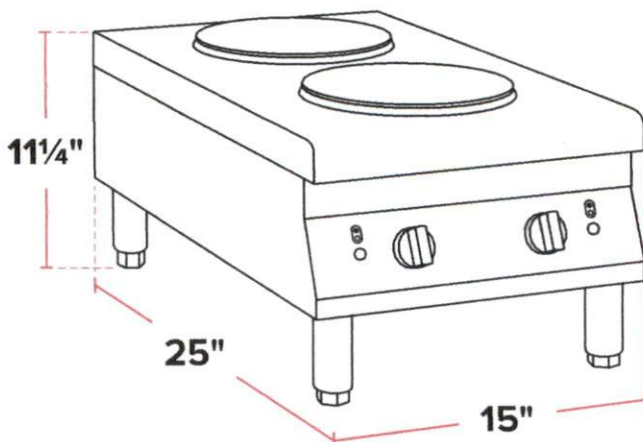


RECOMMENDED COMPANION PRODUCTS

Item Number	Product Description
999EXCEL	Noble Chemical Excel Stainless Steel Cleaner / Metal Polish
473SSPOT20	Vigor 20 Qt. Heavy-Duty Stainless Steel Aluminum-Clad Stock Pot with Cover

TECHNICAL DATA

Width	15"
Depth	25"
Height	11¼"
Burner Diameter	9"
Voltage	208/240V
Wattage	3,000-4,000W
Control Type	Infinite
Number of Burners	2
Power Type	Electric





Weight	11
Material	Steel
Finish	Black
Assembly	Required
Capacity	50 lbs
Dimensions	32" H x 18" D x 18" W



TECHNICAL ONLY

For more information, please visit our website at www.1000.com. This product is designed for use in a clean, dry environment. It is not intended for use in a wet or corrosive environment. The manufacturer is not responsible for any damage caused by misuse or improper installation.



RECOMMENDED CLEANING INSTRUCTIONS



1. Use a soft cloth to wipe down the shelves and posts. 2. Use a mild detergent solution to clean the shelves and posts. 3. Rinse the shelves and posts with clean water. 4. Dry the shelves and posts with a clean cloth. 5. Do not use abrasive cleaners or solvents. 6. Do not use high-pressure water. 7. Do not use steam cleaning. 8. Do not use a vacuum cleaner. 9. Do not use a floor buffer. 10. Do not use a floor sander.

WARRANTY INFORMATION

This product is covered by a limited warranty. The warranty covers defects in materials and workmanship. The warranty does not cover damage caused by misuse or improper installation. The warranty is void if the product is used in a wet or corrosive environment.

For more information, please visit our website at www.1000.com.

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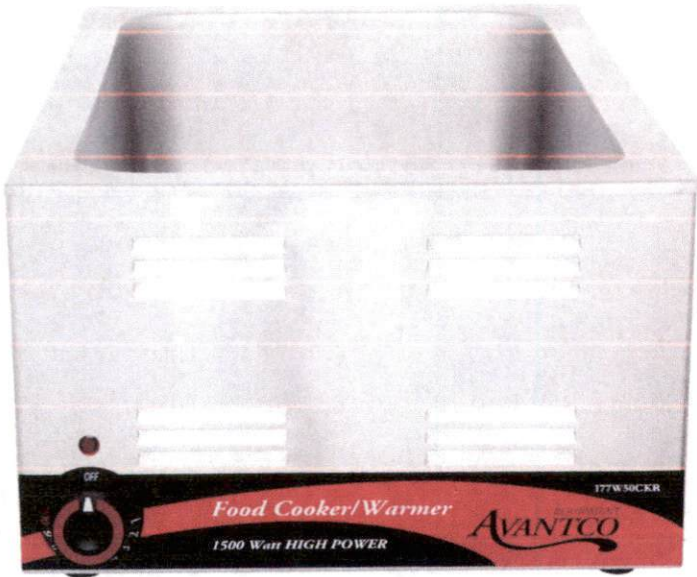
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PROJECT: _____ I _____
 MODEL: _____
 ITEM #: _____ QUANTITY: _____
 APPROVAL: _____ DATE: _____



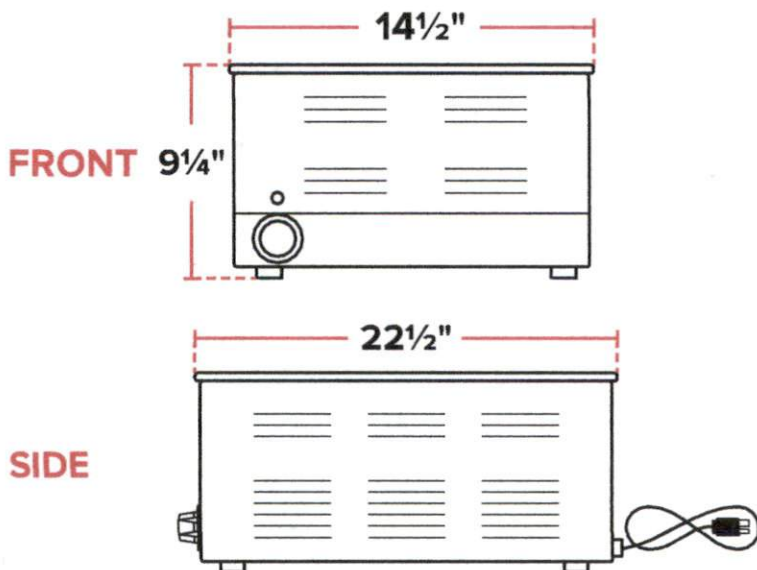
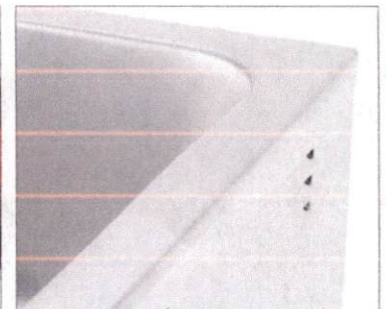
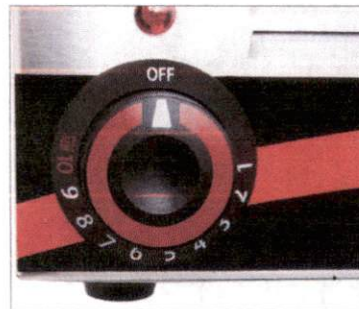
Full Size Electric Countertop Food Cooker/Warmer

ITEM NUMBER

#177W50CKR

SPECIAL FEATURES

- Cooks and holds your products at foodsafe temperatures
- Durable stainless steel food well
- Holds a full size 12" x 20" food pan or fractional size food pans (sold separately)
- 120-212°F temperature range; reaches 212°F in less than 30 minutes



TECHNICAL DATA

Interior Dimensions	12" x 20" x 6 1/4"
Exterior Dimensions	14 1/2" x 22 1/2" x 9 1/4"
Temperature Range	120-212°F
Voltage	120V
Wattage	1500W
Hertz	60Hz
Amps	12.5 Amps
Phase	1



5-15P



From All American Fire Protection
 159 South Main Street
 Spring Lake NC 28390
 910-496-0600

Quote No. 2014861
 Type Installation
 Prepared By Michael Smith
 Created On 05/11/2022
 Valid Until 06/30/2022

Quote For That' Sno Hut
 68 Amarillo Lane
 Sanford NC 27332
 9108641162

Description of Work

The following is an estimate to install a kitchen fire suppression system for a 6' exhaust hood. All permitting, testing, drawing, and labor fees are included in the total. Please do not hesitate to contact us with any questions.

A 50% down payment is due upon acceptance for all jobs over \$1000.00. 40% of the total is due when our portion of the work is completed with the final 10% due the day of the final inspection.

Thank you for your consideration!

Exclusions:

- gas valve installation
- electrical material & labor
- unforeseen requirements of inspection departments
- additional material & labor required due to change in equipment layout

Services to be completed

Kitchen Suppression
 Install used PCL-160 system.

Parts, labor, and fees	Quantity	Unit Price	Tax	Total
USED PCL-160 TANK	1	\$434.23	\$30.40	\$464.63
USED NMCH HEAD	1	\$250.00	\$17.50	\$267.50
MB-15 TANK BRACKET (PYROCHEM)	1	\$96.94	\$6.79	\$103.73
PULL STATION (PYROCHEM)	1	\$101.09	\$7.08	\$108.17
MS-SPDT MICRO SWITCH ELECTRIC (PYROCHEM)	1	\$35.89	\$2.51	\$38.40
1H NOZZLE	3	\$55.00	\$11.55	\$176.55
1L NOZZLE	1	\$55.00	\$3.85	\$58.85
DETECTOR WITH SCISSOR (ANSUL)	3	\$49.00	\$10.29	\$157.29
QUICK SEAL	4	\$21.00	\$5.88	\$89.88
MATERIALS	1	\$360.00	\$25.20	\$385.20
PLANS/PERMIT	1	\$225.00	--	\$225.00
LABOR SUPPRESSION	8	\$105.00	--	\$840.00

6L CLASS-K NEW	1	\$272.00	\$19.04	\$291.04
10% DISCOUNT	1	\$-306.61	--	\$-306.61
			SUBTOTAL	\$2,759.54
			TAX @ 7.0%	\$140.08
			GRAND TOTAL	\$2,899.62

By my signature below, I authorize work to begin and agree to pay the Grand Total.

Name: _____ Date: _____

Signature: _____