SYCAMORE TOWNSHIP, OH
DEPARTMENT OF PLANNING & ZONING
8540 KENWOOD ROAD, CINCINNATI, OH 45236

JAN 2019 SYCAMORE TWP.

513.792.7250 PHONE

513.792.8564 FAX

	Market Control of the										
ZONING COMMISSION		A	PPI	ICATION	NUMBER						
PUD I \$1,000 MAJOR ADJUST	MENT TO A PUD \$200 MENT TO A PUD \$1,000 MENT TO LASR \$200 MENT TO LASR \$1,000		2		9-02 ot write in						
THERE SHALL BE NO REFUND OR PART THEREOF	Once public notice has been given	τ ,									
1. PROJECT ADDRESS: 7747 Kenwood Road, Cincinnati, OH ZIP CODE: 45236											
2. NAME	STREET ADDRESS	CITY		ST	ZIP	PHONE NUMBER					
OWNER Kenwood Place Venture, LLC	8044 Montgomery Road, Ste 370	Cincinn	nati	ОН	45236	513-792-5000					
for Be determined											
DESIGNER EOP Architects	201 W Short St #700	Lexingt	on	ΚY	40507	859-231-7538					
APPLICANT Midland Atlantic Development Co., LLC	8044 Montgomery Road, Ste 370	Cincinn	ati	ОН	45236	513-792-5000					
APPLICANTS E-MAIL ADDRESS nchimento@midlanda						And the state of t					
PUD I PUD II LASR MINOR ADJUSTMENT TO A PUD MINOR ADJUSTMENT TO A PUD MAJOR ADJUSTMENT TO A LASR MINOR											
Palm Beach Tan (2,876 st), Lady Janes Haircuts (1,678 st), Orvis (4,770 st), Dewey's Piz	za (3,648 sf), Calico Corners fabric store (5,006 SF), TD Ameri	trade (4,748 SF), The Salo	ons at Kenwood	d (4,850 BF), Diamond Rock Jewel	ry (5,518 SF), Message Envy (3,479 SF).					
5. SQUARE FEET: 2,309 8. EST. START DATE: February 2019	. _{USE:} Vinaigrette Salad 9. est. finish date: M	Kitchen lay 2019	7. I	HEIG 10.#	HT: approx	1 Storefront and 1 Monument eign					
THE DEPARTMENT OF PLANNING & ZONING IS DEDICATED TO THE CONTINUING PROSPERITY OF SYCAMORE TOWNSHIP, WE PROMOTE HIGH STANDARDS FOR DEVELOPMENT AND QUALITY PROJECTS. WE LOOK FORWARD TO SERVING OUR CITIZENS AND BUSINESS COMMUNITY TO MAKE SYCAMORE TOWNSHIP THE BEST IT CAN BE.											
The owner of this project and undersigned do hereby on the best of their knowledge, true and correct. The application related to this Zoning Commission application.	icant and owner of the real property a	tatements given gree to grant Sy	on this a camore T	ipplica Fownsh	tion, drawings iip access to th	and specifications are to e property for review and					
NOTE: FILING THIS APPLICATION DOES	S NOT CONSTITUTE PERMIS	SION TO BE	GIN W	ORK							
Sure Florden 11	/17/2019										
APPLICANT'S SIGNATURE	DATE										
POPERTY OWNER'S SIGNATURE	'DATE										



JAN 11. 2019 SYCAMODE TWO.

Wednesday, January 16, 2019

SYCAMORE TOWNSHIP, OH DEPARTMENT OF PLANNING & ZONING 8540 KENWOOD ROAD, CINCINNATI, OH 45236

RE: PUD I Major Modification - 7747 Kenwood Road, Cincinnati, OH 45236 Vinaigrette Salad Kitchen

Dear Sycamore Township Commission, Zoning Plans examiner and City Staff:

We are requesting a major modification to the PUD for the property located at the above reference address commonly referred to as Kenwood Place. The proposed tenant is Vinaigrette Salad Kitchen and their use is the sale of salads and soups. The only cooking that will be done at this location is the baking of proteins and vegetables in a vent-less combi oven and the boiling/warming of soups on a hot plate; neither of which will create any outside smells.

The tenant shall dispose of their refuse into the temperature controlled garbage storage area currently being utilized by Dewey's Pizza and located in the underground garage of the shopping center.

Included with the application are the tenant's proposed layout and signage drawings.

We appreciate your consideration of this application and we will be happy to answer any questions either prior to or at the upcoming zoning meeting.

Kind regards,

Nicole Chimento

Midland Atlantic Development Company, LLC

KENWOOD PLACE

SECTION 13, TOWN 4, ENTIRE RANGE 1 SYCAMORE TOWNSHIP

PROPOSED BUILDING C

SEE ARCHITECTURE PLANS FOR

GARAGE LAYOUT AND DIMENSIONS

PARCEL #1

0.849 ACRESHelen S. Kugel

PARCEL #3

O.R. 10022, Pg. 1628

PARCEL #2

Helen S. Kugel O.R. 10022, Pg. 1628

PARCEL #4 0.111 ACRES

O.R. 10022, Pg. 1628 Parcel No. 600-210-635

2.751 Ac.

KENWOOD ACRES Block "C" Part 1

PROPOSED

BUILDING B

KENWOOD

0.055 ACRES Helen S. Kugel

O.R. 10022, Pg. 1628 Parcel No. 600-210-635

2.751 Ac.

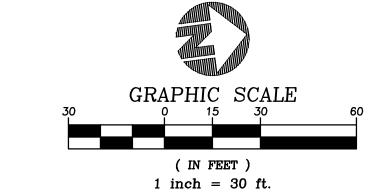
N 05'52'34" E



Lot #24

HOLIDAY ACRES Block "A" P.B. 84 Pg. 38

HOLIDAY ACRES Block "E" P.B. 89 Pg. 30



DETERMINED IN THE FIELD PRIOR TO CONSTRUCTIO

BEFORE YOU DIG Call 1-800-362-2764 OHIO UTILITY PROTECTION SERVICE

OWNER/DEVELOPER

MIDLAND ATLANTIC DEVELOPMENT 8044 MONTGOMERY ROAD, SUITE 710 CINCINNATI, OHIO 45236 PH: (513)891-2526

LAND PLANNER/ENGINEER/SURVEYOR

BAYER BECKER 6900 TYLERSVILLE ROAD SUITE A MASON, OHIO 45040 PH: (513)336-6600

BENCHMARK

STATION 8357 OF THE HAMILTON COUNTY GEODETIC CONTROL MANUAL ELEVATION=859.457

ZONING

"EE" - PLANNED RETAIL

INDEX OF SHEETS

DRAWING NO.	DRAWING TITLE	ISSUE DATE	REVISION NO.	REVISION DATE
CO.1	TITLE PLAN	3-08-06	10	4-30-07
C1.0	DEMOLITION PLAN	2-02-06	3	6-27-06
C2.0	DIMENSION & STAKING PLAN	2-02-06	7	4-30-07
C3.0	UTILITY PLAN	2-02-06	7	2-26-07
C4.0	GRADING PLAN	2-02-06	8	1-10-07
C5.0	MISCELLANEOUS DETAIL SHEET	2-02-06	3	4-07-06
C6.0	SOIL AND EROSION CONTROL	3-08-06		
L1.0	DETAILED PLANTING PLAN	2-02-06	4	6-27-06
L2.0	LANDSCAPE DETAILS	2-02-06	4	6-27-06

Midland Atlantic

STRYAX

N 05'41'08" E

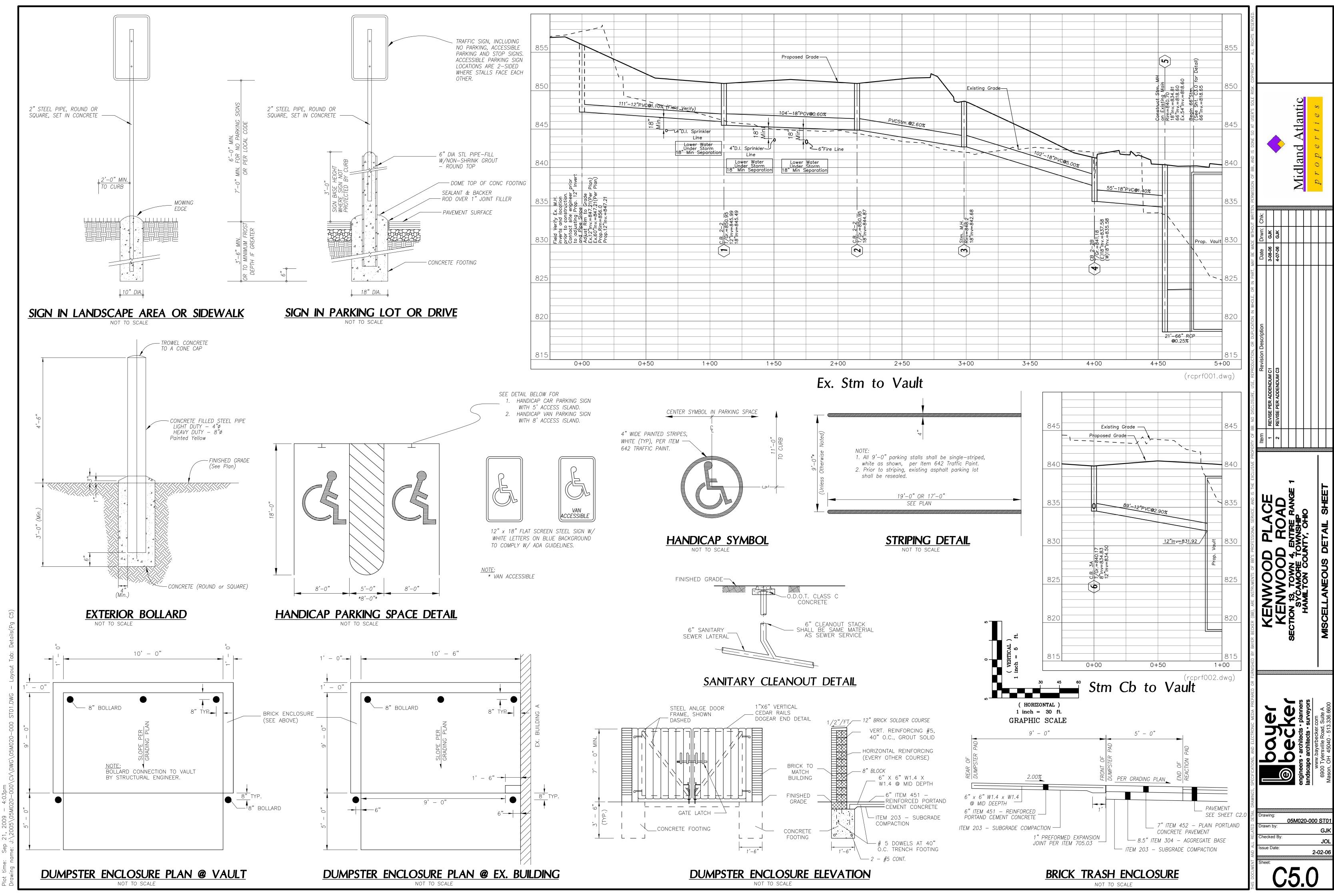
Helen S. Kugel O.R. 8608 Pg. 3481 600-210-846 1.1511 Ac. Rem

(1.3476 Ac.)

SITE BENCHMARK

KENWOOD ACRES Block "A"

Ex. 5' C.G.& E. Easement O.R. 6295 Pg. 3823



<u>Vegetative practices</u>

Such practices may include: temporary seeding, permanent seeding, mulching, matting, sod stabilization, vegetative buffer strips, phasing and protection of trees. The contractor shall initiate appropriate vegetative practices on all disturbed areas within seven (7) days if they are to remain dormant (undisturbed) for more than twenty-one (21) days. Permanent or temporary soil stabilization shall be applied to disturbed areas within seven (7) days after final grade is reached on any portion of the site.

Structural Practices

Structural practices shall be used to control erosion and trap sediment from all sites remaining disturbed for more than fourteen (14) days.

Sediment control structures shall be functional throughout earth disturbing activity. Sediment ponds and perimeter sediment barriers shall be implemented as the first step of grading and within seven days from the start of grubbing. They shall continue to function until the upslope development area is restabilized.

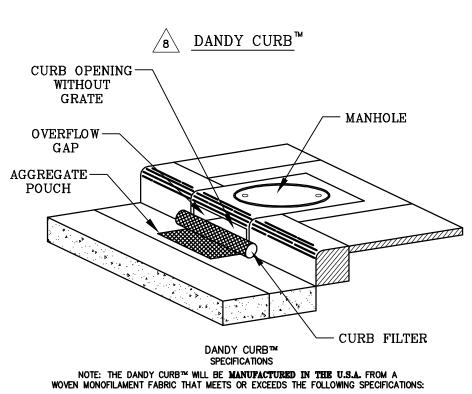
Sediment Barriers

Sheet flow runoff from denuded greas shall be intercepted by sediment barriers. Sediment barriers, such as sediment fences or diversions direction runoff to settling facilities. shall protect adjacent properties and water resources from sediment transported by sheet flow.

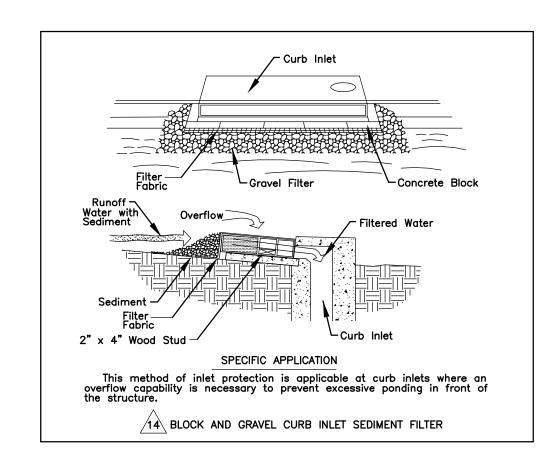
Erosion and sediment control practices used to satisfy the conditions of this plan shall meet the standards and specifications in the current edition of Water Management and Sediment Control in Urbanized Areas (Soil Conservation Service.)

No solid or liquid waste, including building materials, shall be discharged in storm water runoff. Off—site vehicle tracking of sediments shall be minimized. The plan shall ensure and demonstrate compliance and applicable State of local waste disposal, sanitary sewer or septic system regulations.

All temporary and permanent control practices shall be maintained and repaired as needed to assure continued performance of their intended function. The contractor shall be responsible for the maintenance described above.



ANDY CURB™ (SAFETY ORAN	IGE)		
Mechanical Properties	Test Method	Units	MARV
Grab Tensile Strength	ASTM D 4632	kN (lbs)	1.62 (365) X 0.89
Grab Tensile Elongation	ASTM D 4632	%	24 X 10
Puncture Strength	ASTM D 4833	kN (lbs)	0.40 (90)
Mullen Burst Strength	ASTM D 3786	kPa (psi)	3097 (450)
Trapezoid Tear Strength	ASTM D 4533	kN (lbs)	0.51 (115) X 0.33
UV Resistence	ASTM D 4355	*	90
Apparent Opening Size	ASTM D 4751	Mm (US Std Sieve)	0.425 (40)
Flow Rate	ASTM D 4491	1/min/m² (gal/min/ft²)	5907 (145)
Permittivity	ASTM D 4491	Sec ⁻¹	2.1

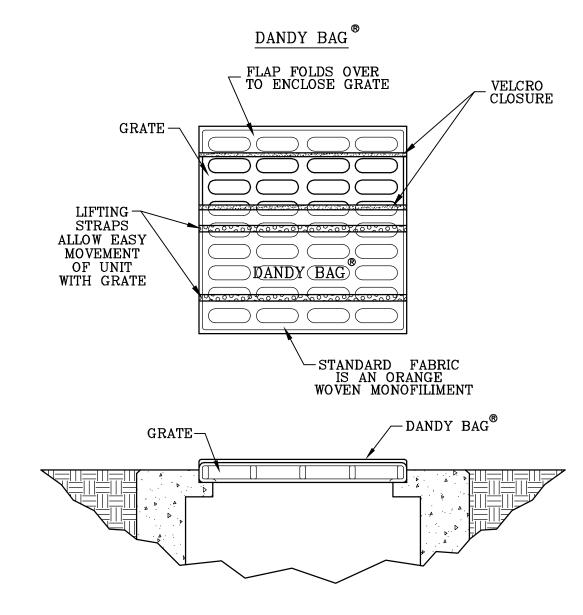


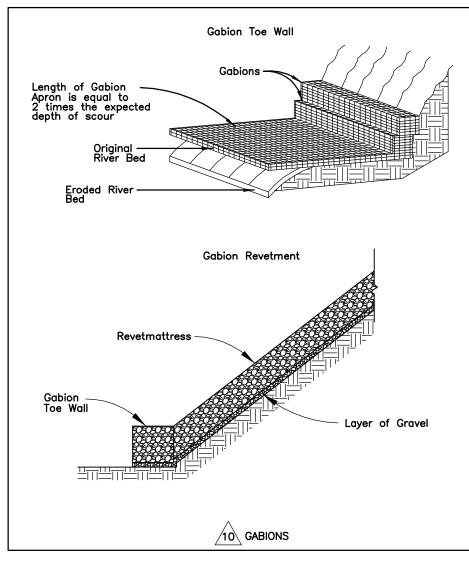
<u>BANDY BAG</u>®

Installation and Maintenance Guidelines

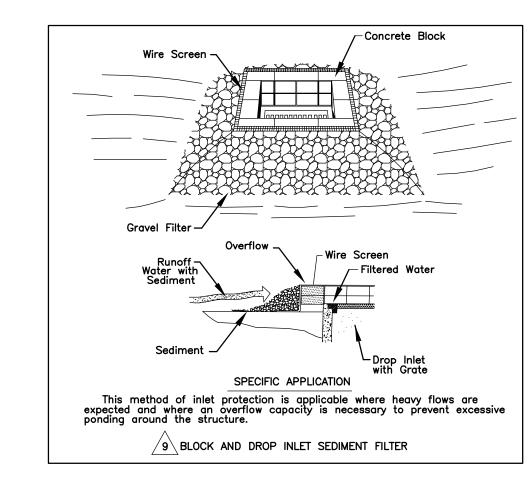
Installation: The empty Dandy Bag® should be placed over the grate as the grate stands on end. If using optional oil absorbents; place absorbent pillow in pouch, on the bottom (below-grade side) of the unit. Attach absorbent pillow to tether loop. Tuck the enclosure flap inside to completely enclose the grate. Holding the lifting devices (do not rely on lifting devices to support the entire weight of the grate), place the grate into its frame.

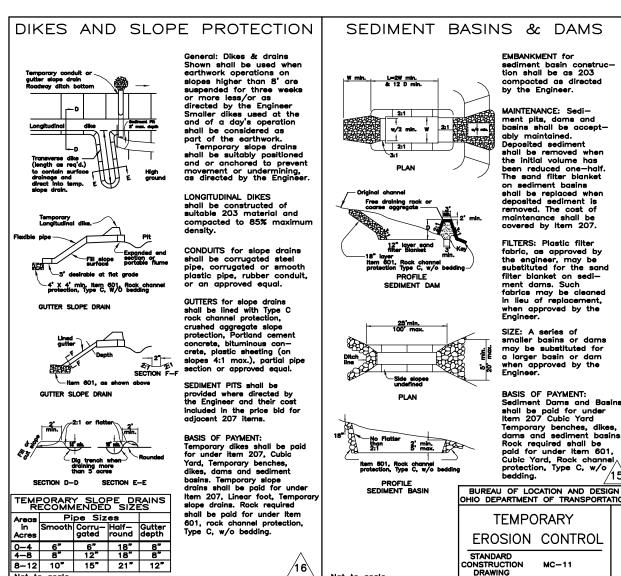
Maintenance: Remove all accumulated sediment and debris from surface and vicinity of unit after each storm event. Remove sediment that has accumulated within the containment area of the Dandy Bag® as needed. If using optional oil absorbents; remove and replace absorbent pillow when near saturation.

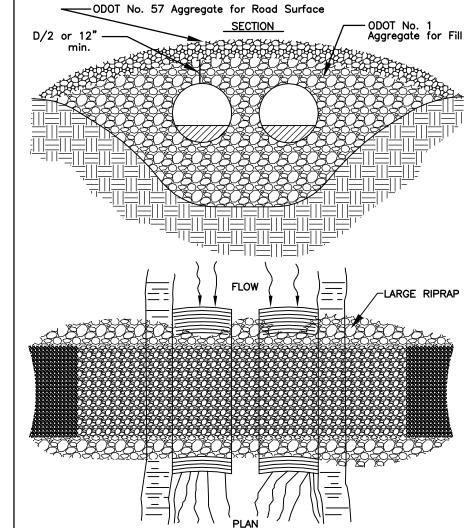


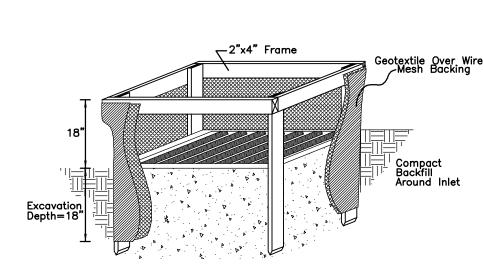


Source: Adapted from product literature of Bekaert Gabions.









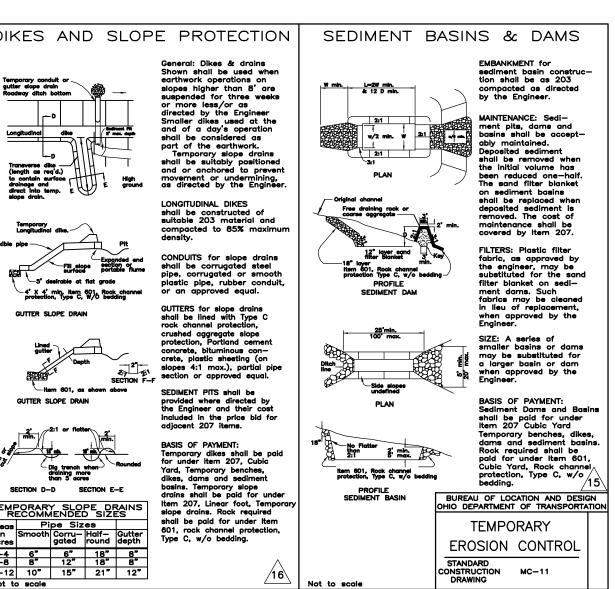
A GEOTEXTILE INLET PROTECTION

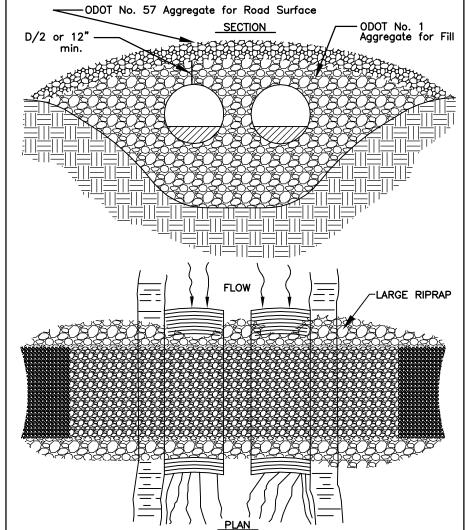
INLET PROTECTION IN SWALES, DITCH LINES OR YARD INLETS

- 1. Inlet protection shall be constructed either before upslope land disturbance begins or before the storm drain becomes operational.
- 4. Wire mesh shall be of sufficient strength to support fabric with water fully impounded
- 5. Geotextile shall have an equivalent opening size of 20-40 sieve and be resistant to sunlight. It shall be stretched tightly around the frame and fastened securely. It shall extend from the top of the frame to 18 in below the inlet notch elevation. The geotextile shall overlap across one side of the inlet so the ends of the cloth are not fastened to the same post.
- 7. A compacted earth dike or a check dam shall be constructed in the ditch line below the inlet if the inlet is not in a depression and if runoff bypassing the inlet will not flow to a settling pond. The top of earth dikes shall be at least 6 in. higher

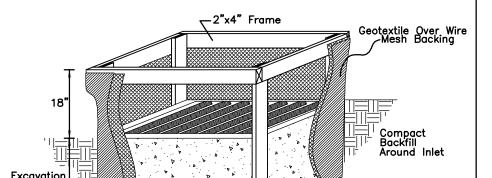
INLET PROTECTION - PAGE 125

Land Development, and Urban Stream Protection. Second Edition—1996





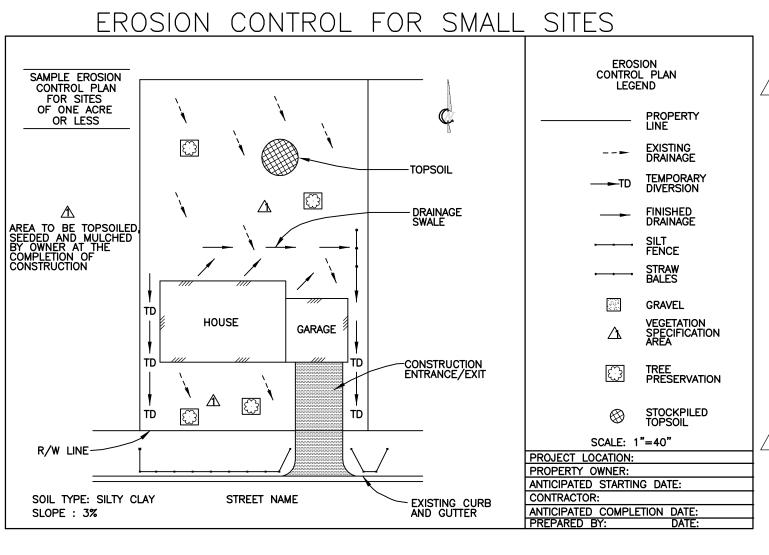
/7\ TEMPORARY STREAM CROSSING

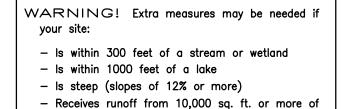


SPECIFICATIONS FOR

- 2. The earth around the inlet shall be excavated completely to a depth at least 18 in The wooden frame shall be constructed of 2-by-4-in construction-grade lumber. The 2-by-4-in posts shall be driven 1 ft into the ground at four four corners of the inlet and the top portion of 2-by-4-in frame assembled using the overlap joint shown. The top of the frame shall be at least 6 in below adjacent roads if ponded
- against it. It shall be stretched tightly around the frame and fastened securely to
- 6. Backfill shall be placed around the inlet in compacted 6—in layers until the earth is even with notch elevation on ends and top elevation on sides.

Source: Rainwater and Land Development, Ohio's Standards for Stormwater Management,

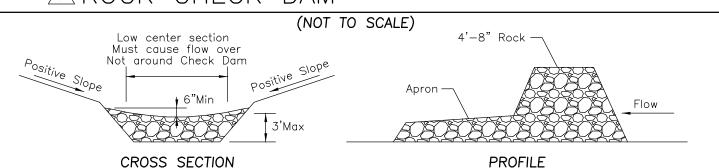




- Has more than an acre of disturbed ground

Typical Lawn Seed Mixtures							
Grass	Sunny Site	Shady Site					
Kentucky bluegrass	65%	15%					
Fine fescue	20%	70%					
Perennial ryegrass	15%	15%					
Seeding rate							
Seeding rate	3-4	4-5					
(lb./1000 sq. ft.)							





The check dam shall be constructed of 4-8 inch diameter stone, placed so that it completely covers the width of the channel. ODOT Type D stone is acceptable, but should be underlain with a gravel filter consisting of ODOT No. 3 or 4

6 inches lower than the sides in order to direct across the center and away from the channel sides.

2. Maximum height of check dam shall not exceed 3.0 feet.

4. The base of the check dam shall be entrenched

5. Spacing of check dams shall be in a manner such that the toe of the upstream dam is at the same elevation as the top of the downstream dam. 6. A Splash Apron shall be constructed where check dams are expected to be in use for an extended period of time, a

the check dam to prevent flows from undercutting the structure. The apron should be 6 in. thick and its length 7. Stone placement shall be performed either by hand or mechanically as long as the center of check dam is lower

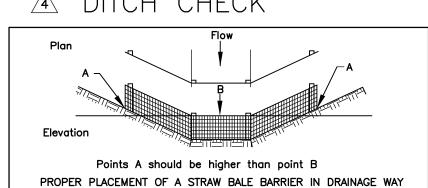
stone apron shall be constructed immediately downstream of

Four 1-foot Wide Strips of sod or

8. Side slopes shall be a minimum of 2:1.

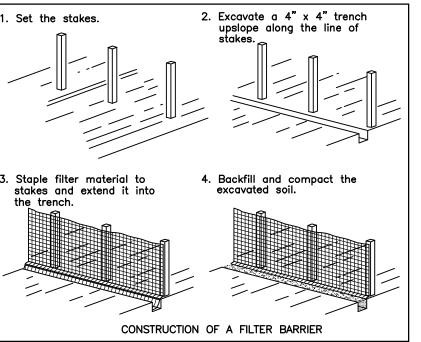
This method of inlet protection is applicable only at the time of permanent seeding, to protect the inlet from sediment and mulch materials until permanent vegetation has become established.

/12 \backslash SOD DROP INLET SEDIMENT FILTER

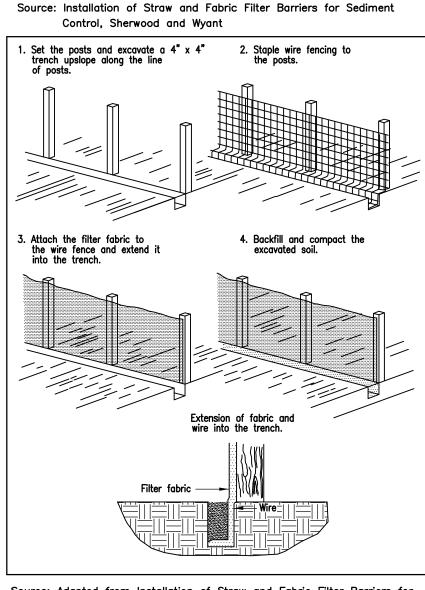


Source: Adapted from Installation of Straw and Fabric Filter Barriers for Sediment Control, Sherwood and Wyant





Source: Installation of Straw and Fabric Filter Barriers for Sediment



Source: Adapted from Installation of Straw and Fabric Filter Barriers for Sediment Control, Sherwood and Wyant

Seed, sod or mulch bare soil as soon as

possible SEEDING AND MULCHING Spread 4 to 6 inches of topsoil.

Fertilize according to soil test (or apply 10 lb./1000 sq. ft. of 20-10-10 or 10-10-10 Seed with an appropriate mix for the site (see table.) Rake lightly to cover seed with 1/4" of soil. Roll lightly.

Mulch with straw (70-90 lb. or one bale per

1000 sq. ft.) Anchor mulch by punching 2 inches into the soil with a dull, weighted disk or by using netting or other measures on steep slopes, or windy areas. Water gently every day or two to keep soil moist. Less watering is needed once grass is 2 inches tall. Areas within 50 feet of a stream are to be stabilized within two (2) days if area is to remain idle for more the 21 days. Any seeding done between October 1st and March 1st shall utilize dormant seeding techniques according to page 167 of the ODNR Rainwater and Land Development manual.

Midland Atlantic

SODDING Spread 4 to 6 inches of topsoil. Fertilize according to soil test (or apply 10lb./1000 sq. ft. of 20-10-10 or 10-10-10 Lightly water the soil.

Lay sod. Tamp or roll lightly. On slopes, lay sod starting at the bottom and work toward the top. Peg each piece down Initial watering should wet soil 6 inches deep (or until water stands 1 inch deep in a straight-sided container.) Then water lightly

every day or two for 2 weeks. If construction is completed after October 31, seeding or sodding may be delayed. Applying mulch or temporary seed (such as rye or winter wheat) is recommended if weather permits. Straw bale or silt fences must be maintained until final seeding or sodding is

completed in spring March 15- May 31.

3 PRESERVING EXISTING VEGETATION

Wherever possible, preserve existing trees, shrubs, and other vegetation. To prevent root damage, do not grade, place soil piles, or park vehicles near trees marked for preservation. Place plastic mesh or snow fence barriers around trees to protect the area below their

SILT FENCE Put up before any other work is done. Install on downslope side(s) of site with ends extended up sideslopés a short Place parallel to the contour of the land to

allow water to pond behind fence. Entrench 4 inches deep. Stake (2 stakes per bale OR 1 stake every 3 feet for silt fence.) Leave no gaps between bales or sections of silt fence. Inspect and repair once a week and after every 1/2 inch rain. Remove

sediment if deposits reach half the fence or straw bale height.

Maintain until a lawn is established. ∕6\ SOIL PILES Located away from any downslope street, driveway, stream, lake, wetland, ditch or

Temporary seed such as annual rye is recommended for topsoil piles.

Surround with straw bales or silt fence. **GRAVEL DRIVE** Install a single access drive using 3 to 5 inch aggregate over a geotextile material. Lay gravel 6 inches deep and 10 feet wide from the foundation to the street.

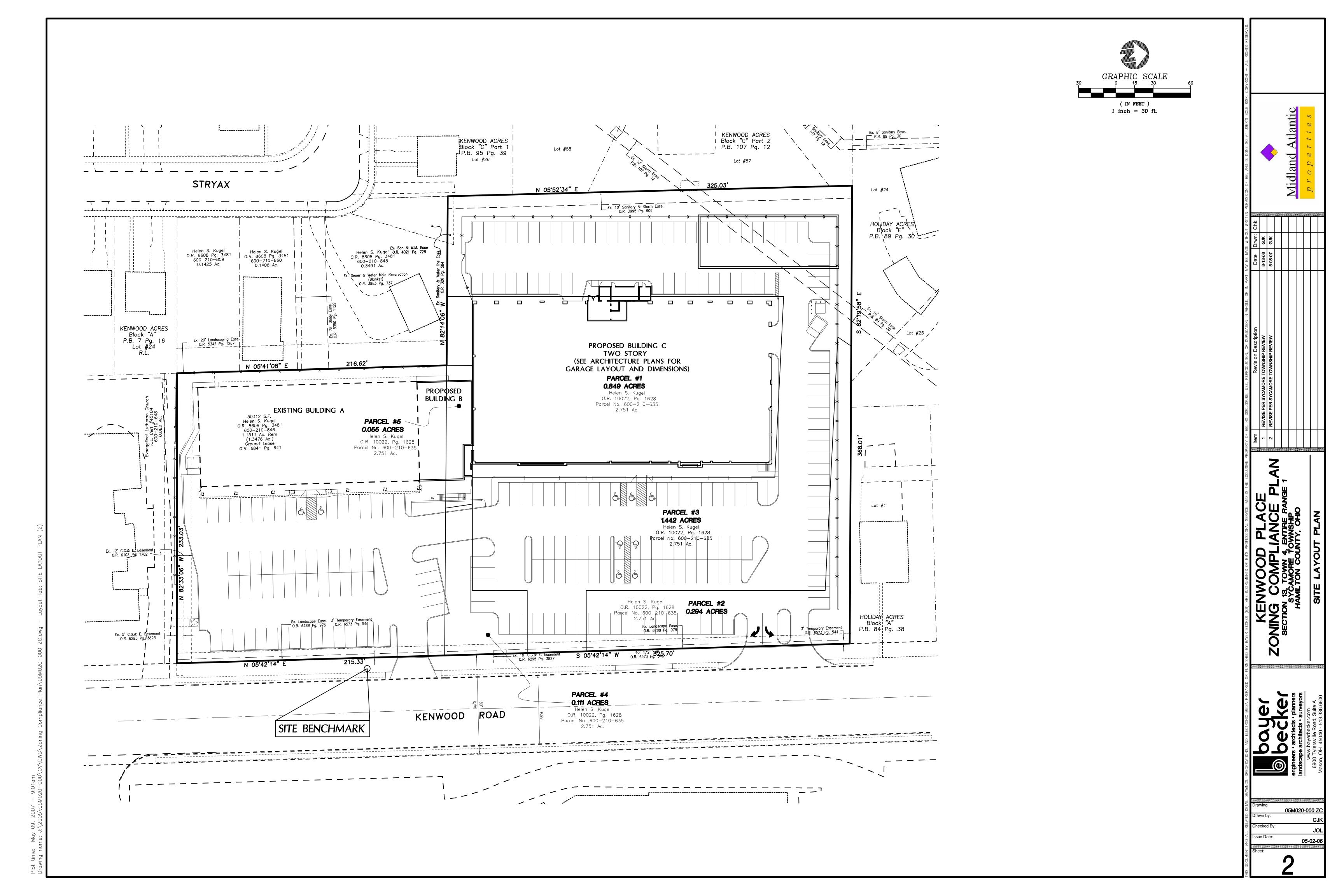
Use to prevent tracking dirt onto the road by all vehicles. Maintain throughout construction until driveway is paved.

Park all construction vehicles on the street and off of the site. SEDIMENT CLEANUP

By the end of each work day, sweep or scrape up soil tracked onto the road. By the end of the next work day after a storm, clean up soil washed off—site, and check geotextile inlet protection and silt fence for damage or sediment buildup.

DOWNSPOUT EXTENDERS Not required, but highly recommended. Install as soon as gutters and downspouts are completed. Route water to a grassed or paved area. Maintain until a lawn is established.







BENCHMARK STATION 8357 OF THE HAMILTON COUNTY GEODETIC CONTROL MANUAL ELEVATION=859.457

LEGEND

SEEDING & MULCHING
SILT FENCE
INLET PROTECTION
B DANDY BAGS

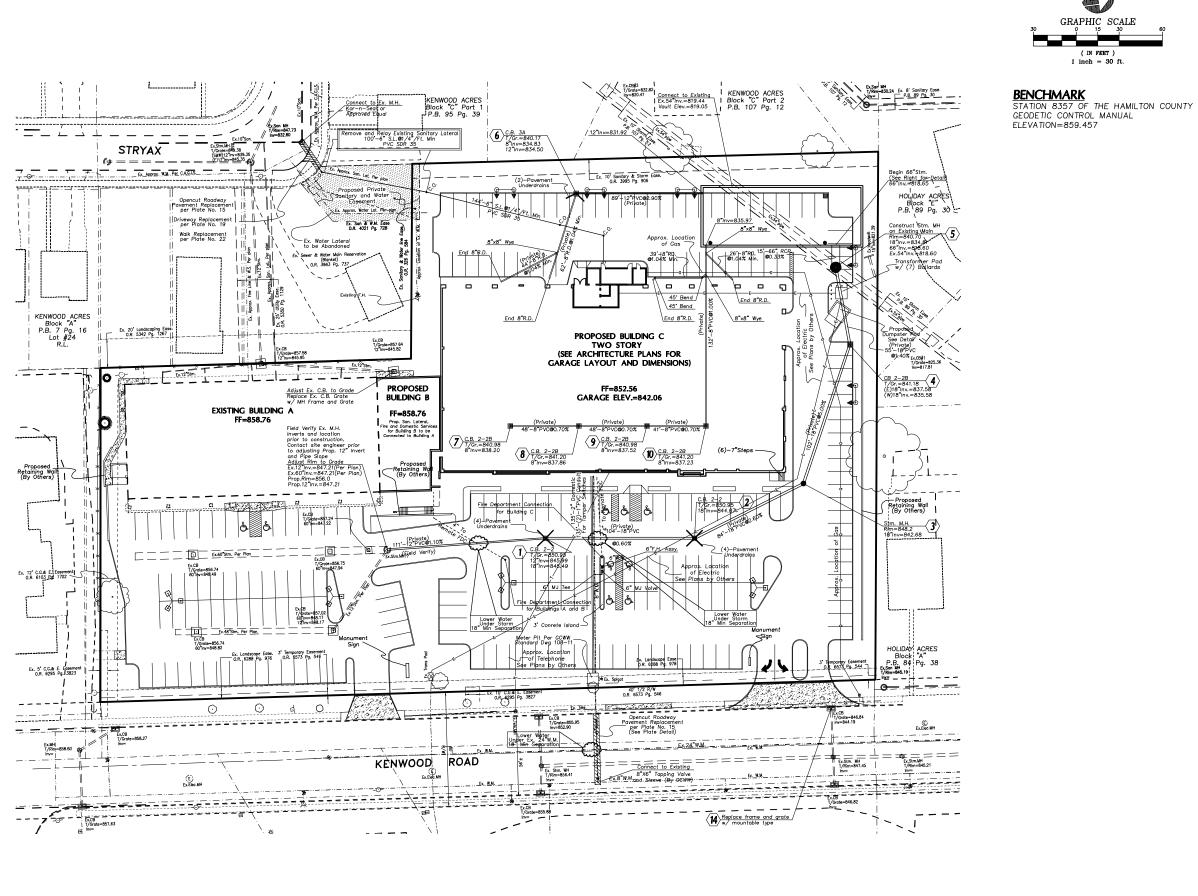
Midland Atlantic

	Item	Revision Description	Date	Drwn: CF	င်
	-	REVISE PER SYCAMORE TOWNSHIP REVIEW	8-13-08	S.K	
7	24	REVISE PER SYCAMORE TOWNSHIP REVIEW	5-08-07	ş	
Z	2000				
-	3993				
	8888				
	1868				
	9:9:				
	3337				
	200				

KENWOO ZONING CON SECTION STOWN

05-02-06

STRYAX Fr. Accros. Wall. Par. CAG-15. Fire Line of W.S. P Ex. Approx. KENWOOD ACRES
Block "A"
P.B. 7 Pg. 16
Lot #24
R.L. PROPOSED BUILDING C TWO STORY (SEE ARCHITECTURE PLANS FOR GARAGE LAYOUT AND DIMENSIONS) PROPOSED BUILDING B FF=852.56 GARAGE ELEV.=842.06 EXISTING BUILDING A FF=858.76 KENWOOD ROAD SITE BENCHMARK

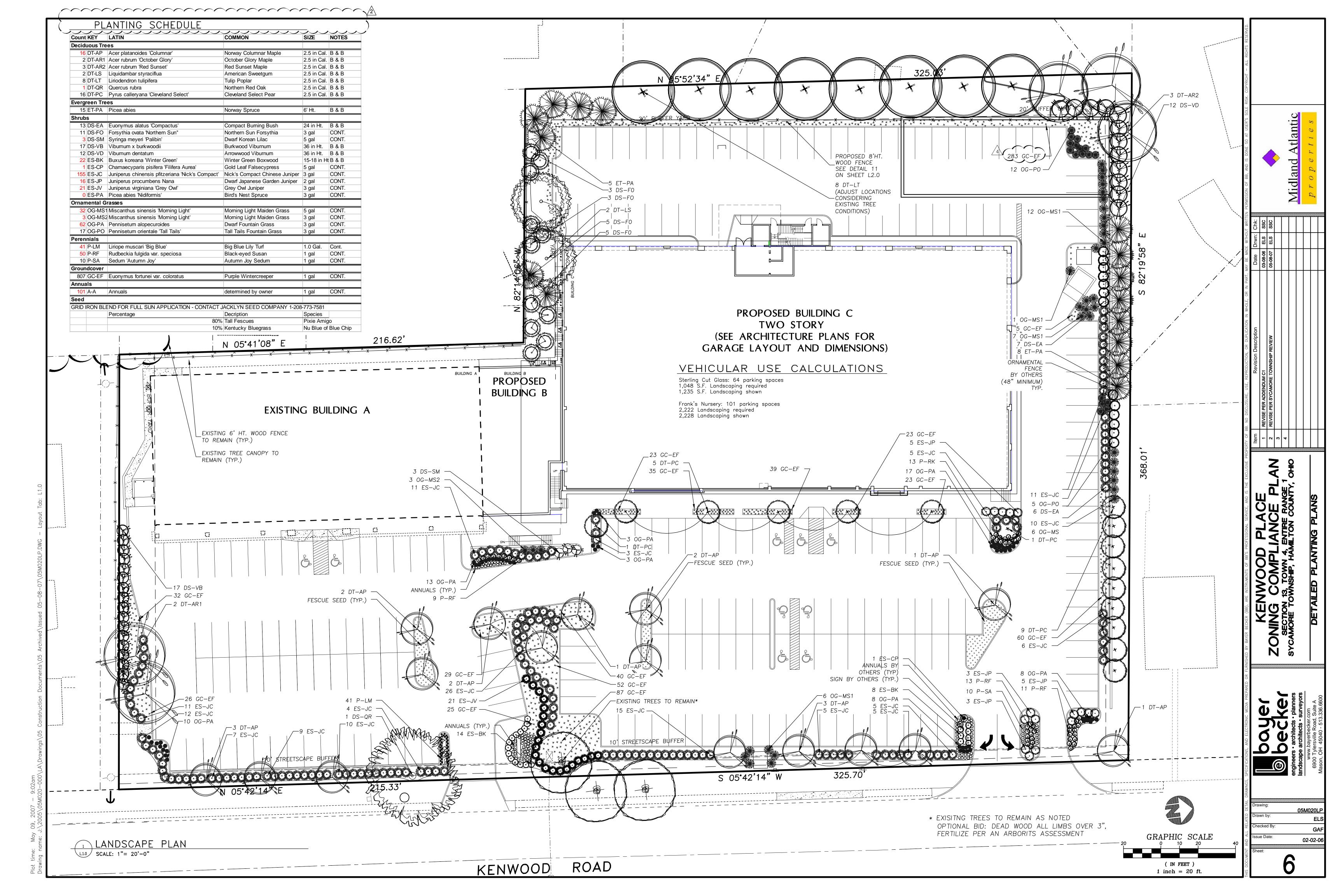




Midland Atlantic

KENWC ZONING CO Section 15, 10

05-02-06



Kenwood Place Tenants Revised
Hours of Operations

Vinaigrette

1/30/2019

Tenant	M -T	M-F	Sat	Sun		
Palm Beach Tan		9 -9pm	9 - 8pm	10 - 6pm		
Orvis		10 - 7pm	10 - 7:00pm	11 - 5pm		
Deweys	11 - 10pm	11 - 11pm	11- 11pm	4pm -10pm		
Calico		10 - 6pm	10 -6pm	1 - 5pm		
Massage Envy		8 - 10pm	8 - 8pm	10 - 8pm		
Salon		8 - 8pm	8 - 8pm	12- 8pm	also by special appointment	
TD Ameritrade		8 - 5:30pm	appointment only	appointment only		
Diamond Rock		8 - 5:30	12 - 4:30pm	closed		
T-Mobile		10 - 8pm	10 - 8pm	12 - 6pm		

11 - 8pm

11 - 8pm

11 - 8pm





Panel location



South Sign - South Elevation

Panel location

Shared Parking Analysis

1/30/2019

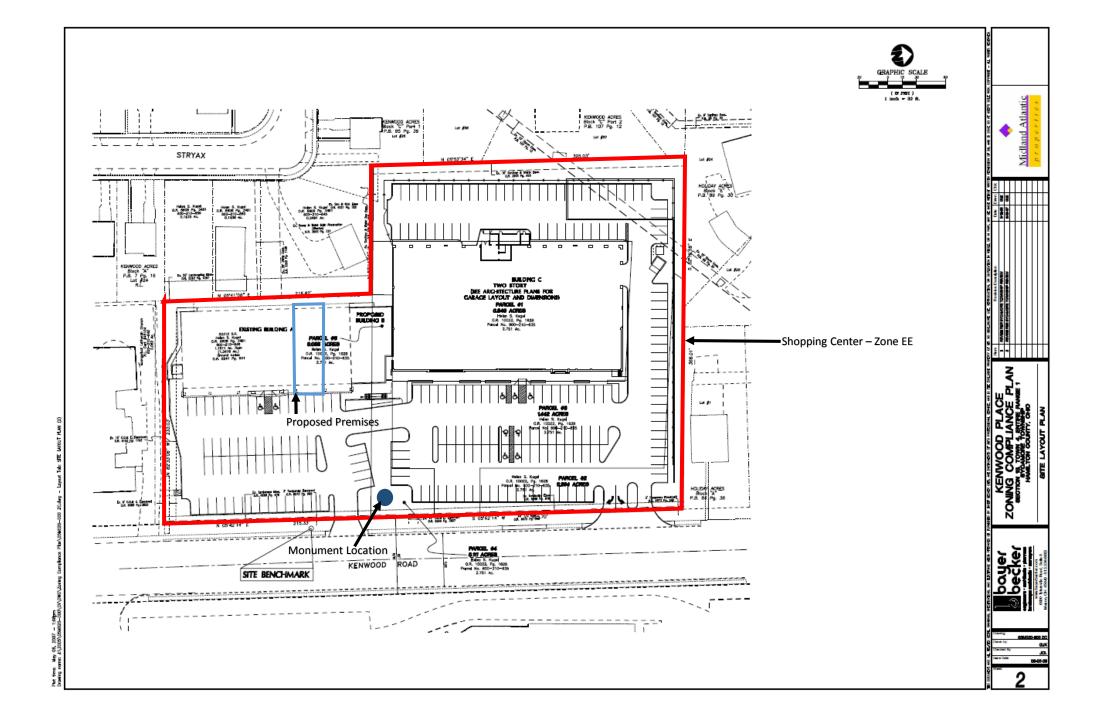
287 spaces on site plus shared parking per agreement with Good Shepherd Church

Source: Urban Land Institute - Shared Parking Second Edition 2005 and Esquire Theater Group Information Retail and Office uses at 70% of capacity

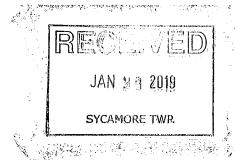
Saturd	av-S	ıında	v
Jaturu	ay-s	unua	y

Total Parking Required

Saturday-Sunday																			
Use S	Size (SF)	7am	8am	9am	10am	11am	12pm	1pm	2pm	3pm	4pm	5pm	6pm	7pm	8pm	9pm	10pm	11pm	12am
Restaurant		2	3	6	8	10	30	45	45	45	45	60	90	95	100	100	95	85	70
Dewey's	3,648					3.65	10.94	16.42	16.42	16.42	16.42	21.89	32.83	34.66	36.48	36.48	34.66	31.01	
Vinaigrette	2,309					2.31	6.93	10.39	10.39	10.39	10.39	13.85	20.78	21.94	23.09	23.09			
Parking Req't: 1	10.0x		7	04	20		/0	/7	70	70	,	F.2	4/	40	20	00	07	•	•
Retail	2.07/	2	7	21	32	51	60	67	70	70	62	53	46	42	39	28	27	9	0
Palm Beach Tan Orvis	2,876 4,770			2.42	3.68 6.11	5.87 9.73	6.90 11.45	7.71 12.78	8.05 13.36	8.05 13.36	7.13 11.83	6.10 10.11	5.29 8.78	4.83	4.49				
Lady Janes	1,678			1.41	2.15	3.42	4.03	4.50	4.70	4.70	4.16	3.56	3.09						
T Mobile	2,167			1.41	2.13	4.42	5.20	5.81	6.07	6.07	5.37	4.59	3.99	3.64	3.38				
Calico Corners	5,006				6.41	10.21	12.01	13.42	14.02	14.02	12.41	10.61	9.21	3.01	3.30				
Salon	4,656		1.30	3.91	5.96	9.50	11.17	12.48	13.04	13.04	11.55	9.87	8.57	7.82	7.26				
Diamonds Rock (25%)	1,630						3.91	4.37	4.56	4.56	4.04	3.45							
Massage Envy	3,479		0.97	2.92	4.45	7.10	8.35	9.32	9.74	9.74	8.63	7.38	6.40	5.84	5.43				
Office	4.740	5	14	18	18	25	25	21	14	11	11	4	1	1	0	0	0	0	0
TD Ameritrade	4,742						4.00	4 11	2.74	2 1F	2 1E	0.70							
Diamonds Rock (75%)	4,889						4.89	4.11	2.74	2.15	2.15	0.78							
Total Restaurant/Retai	il/Office		2	11	32	56	86	101	103	102	94	92	99	79	80	60	35	31	-
Theater	Seats	0	0	0	0	0	5	9	31	34	64	48	48	61	61	64	21	21	11
Kenwood Esquire	1,184		0.00	0.00	0.00	0.00	14.80	26.64	91.76	100.64	189.44	142.08	142.08	180.56	180.56	189.44	62.16	62.16	32.56
·																			
Total Parking Required	d	0	2	11	32	56	101	128	195	203	284	234	241	259	261	249	97	93	33
Monday-Friday																			
	Size (SF)	7am	8am	9am	10am	11am	12pm	1pm	2pm	3pm	4pm	5pm	6pm	7pm	8pm	9pm	10pm	11pm	12am
Restaurant		2	5	10	20	30	50	70	60	60	50	70	90	100	100	100	90	70	50
Dewey's	3,648					10.94	18.24	25.54	21.89	21.89	18.24	25.54	32.83	36.48	36.48	36.48	32.83	25.54	
Vinaigrette	2,309					6.93	11.55	16.16	13.85	13.85	4.21	5.90	7.58	8.42	8.42	8.42			
Retail	4 405	6	13	29	48	61	68	70	68	67	61	55	57	62	61	43	22	9	0
Palm Beach Tan Orvis	4,495			5.21	8.63	10.97	12.23	12.59	12.23	12.05	10.97	9.89	10.25	11.15 11.83	10.97	7.73			
Lady Janes	4,770 1,678			1.95	9.16 3.22	11.64 4.09	12.97 4.56	13.36 4.70	12.97 4.56	12.78 4.50	11.64 4.09	10.49 3.69	10.88 3.83	4.16	4.09				
T Mobile	2,167			1.70	4.16	5.29	5.89	6.07	5.89	5.81	5.29	4.77	4.94	5.37	5.29				
Calico Corners	5,006				9.61	12.21	13.62	14.02	13.62	13.42	12.21	11.01	11.41	3.37	3.27				
Salon	4,656		2.42	5.40	8.94	11.36	12.66	13.04	12.66	12.48	11.36	10.24	10.62	11.55	11.36				
Diamonds Rock (25%)	1,630		0.85	1.89	3.13	3.98	4.43	4.56	4.43	4.37	3.98	3.58	3.72						
Massage Envy	3,479		1.81	4.04	6.68	8.49	9.46	9.74	9.46	9.32	8.49	7.65	7.93	8.63	8.49	5.98	3.06		
	800000000																10000000		
Office		14	44	65	70	70	63	63	68	65	54	33	16	5	5	2	2	0	0
TD Ameritrade	4,742		8.35	12.33	13.28	13.28	11.95	11.95	12.90	12.33	10.24	6.26	3.03						
Diamonds Rock (75%)	4,889		8.60	12.71	13.69	13.69	12.32	12.32	13.30	12.71	10.56	6.45	3.13						
Total Restaurant/Retai	il/Office		22	44	80	113	130	144	138	136	111	105	110	98	85	59	36	26	0
Theater	Seats	0	0	0	0	0	3	5	18	18	31	18	18	48	48	52	18	18	_ 3
1100101																			
Kenwood Esquire	1,184						7.81	13.62	51.80	54.63	90.53	54.48	54.14	141.23	143.28	153.20	53.67	53.67	8.32



01/15/2019



Project: Vinaigrette Salad Kitchen

From:
Zoll Brothers/Zesco Products
Andy Helmbock
640 North Capitol Ave.
Indianapolis, IN 46204-1206
3172699300
317-269-9300 (Contact)

To: Vinaigrette Salad Kitchen Adam O'Donnell

Table of Contents

COMBI OVEN, E	ELECTRIC - RATIONAL B608106.12.54A	(ITEM 1) · · · · · · · · · · · · · · · · · ·
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Submittal Sheet

01/15/2019

ITEM# 1 - COMBI OVEN, ELECTRIC (1 EA REQ'D)

RATIONAL B608106.12.54A

(SCC XS E 208V Three phase with UltraVent Plus) SelfCooking Center® Combi Oven/Steamer with UltraVent Plus XS, electric, (4) half sheet pans, or (4) 1-1/2" deep 2/3 GN or (3) 2-1/2" deep 2/3 GN pan capacity, iCookingControl with 7 modes, HiDensityControl®, iLevelControl, Efficient CareControl, Combi-Steamer with 3 modes, core temp probe with 6 point measurement, hand shower with automatic retracting system, ethernet interface, recirculating hood is factory installed, includes cord & plug, 208v/60/3-ph, 16.5 amps, NEMA 15-30P (dual voltage: retrofittable to 240v/60/3-ph, 19.0 amps), NSF, CE, cULus, IPX5

ACCESSORIES

Mfr	Qty	Model	Spec
RATIONAL	1		NOTE: All discounts subject to approval by manufacturer
RATIONAL -	1		2 years parts and labor, 5 years steam generator warranty
RATIONAL	1	CAP	Chef Assistance Program, a RATIONAL certified Chef conducts 4 hours/location specialized application training with personnel, no charge
RATIONAL	1	1900.1154US	Water Filtration Single Cartridge System, for any single Combi model or Combi-Duo models XS/XS, 61/61 or 61/101, includes: (1) single head with pressure gauge, R95H filter & filter installation kit
RATIONAL			NOTE: The Rational Water Filtration Systems helps provide consistent high quality water to your RATIONAL SelfCooking Center or your CombiMaster Plus. The patented carbon block technology reduces the effects of sediment, chloramines and chlorine while providing the required flow rates
RATIONAL	1		NOTE: All public water systems using surface water and most ground water systems treat with either chlorine/chloramine or chlorine dioxide (EPA will allow levels as high as 4ppm safe for drinking water, exceeding our maximum level of .2ppm.
RATIONAL	1		NOTE: Chloride concentrations above 80ppm can cause corrision. RATIONAL Water Filtration does NOT reduce chloride
RATIONAL	1		Free Water Testing Kits are available (contact factory for info)
RATIONAL	1		Door hinged on right std.
RATIONAL	1	60.31.046	UG II Stationary Oven Stand, (4) sets of supporting rails & storage compartment, closed top & side panels, rear panel open, height 21-7/8", stainless steel construction, for XS on XS

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	кw	НР	MCA	МОСР
1	208	60	3	Cord & Plug		15-30P	16.5				

ELECTRICAL 1 REMARKS

(dual voltage: retrofittable to 240v/60/3-ph, 19.0 amps)

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1				3/4"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	1-1/2"	

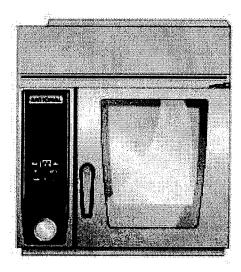
Tue Oct 23 16:35:15 CEST 2018

Project: Quantity: Item No: FCSI Section: Approval: Date:

RATIONAL

Specification

SelfCookingCenter® SCC XS E (4 x 13 x 18 inch) UltraVent Plus XS





vears warranty on steam generator

- Three (3) GN 2/3 (1 1/2") or GN 2/3 (2 1/2 ") or four (4) 1/2 size sheet
- Removable, swivel hinging rack with flexible rack options on 7 levels Standard Features
- Electrically heated table device for automatic cooking of meat, poultry, fish, side dishes, vegetables, egg dishes, desserts, bakery products and for automatic rethermalization
- Mixed loads with individual supervision of each rack, depending on type, load amount, and the number of door openings
- LED cooking cabinet and rack lighting energy-saving, durable and low-
- Unit base with surrounding seal
- Rear-ventilated triple-pane cooking cabinet door, two hinged inside panes (for easy cleaning) with a special heat-reflecting coating
- · Combi-steamer according to DIN 18866, DIN 10535 for selective use of
- steam and hot air, separately, sequentially, or combined
 Integrated Ethernet and USB port to connect to a cloud based system for administration of cooking processes, management of HACCP and service data and remote control
- Lengthwise loading for 2/3, 1/2, 1/3 GN (12" x 14", 12" x 10", 12" x 7") accessories, 1/2 size sheet pans and steam pans
- · No water softening system or additional descaling is necessary
- 2-Year parts and labor warranty
- 5-Year steam generator warranty
- No-charge 4-hour RATIONAL certified chef assistance program
- · Core temperature probe with 6 measuring points, including positioning aid automatic error correction in case of incorrect positioning
- 1% accurate regulation of moisture, adjustable, and retrievable via the control panel
- Combi-steamer mode °F/(°C): steam: 85 to 265/(30 to 130), hot air: 85 to 575/(30 to 300), combination: 85 to 575/(30 to 300)
- Individual programming of at least 1,200 cooking programs with up to 12 steps transferable via USB
- Hand shower with automatic retracting system
- Moisturising in 3 steps of °F/(°C) 85 to 500/(30 to 260)
- · High-performance fresh steam generator, pressureless, with automatic filling and automatic decalcification
- Dynamic air circulation in cooking cabinet with reversing wheel fan with 5 fan speeds, programmable

- Integral, maintenance-free grease extraction system
- Turbo fan cool down function
- Automatic adaptation to the installation location (elevation)
- 304 (DIN 1.4301) stainless steel material inside and out
- Seamless interior and with rounded corners
- Demand-related energy supply
- 5 programmable proofing stages
- Automatic, pre-selected starting time with adjustable date/time
- Delta-T cooking
- Factory installed UltraVent Plus with 2 speed fan motor. The condensation technology in the UltraVent captures and dissipates steam in the form of condensate. The UltraVent Plus is equipped with special filters, which prevents both vapours and the lingering smoke that builds up while grilling and roasting. Units can be installed even in critical locations, such as front shop-front areas. There is no need for a connection to the outside.
- UL listed as Commercial Cooking Appliance with Integral Systems for Limiting the Emission of Grease-laden Air

Operation

- Digital, graphically supported overview of the current cooking chamber climate, review and forecast as well as repeat and change options at the end of the cooking process
- Remote control function for appliance using software and mobile app Control second unit from the main unit (units must be connected via ethernet or network)
- Real-time information about automatic adjustments on current cooking
- Self-learning operation, automatically adapts to actual usage
- Intelligent energy-management system controls the energy and airflow. fully automated
- Record mode determination of the ideal cooking process for calibrated products using the core temperature probe for subsequent use without a core temperature probe, with automatic consideration of the load quantity
- Self-configurable, user-specific operating display 8.5" TFT color monitor and touch screen with self-explanatory symbols for ease of operation
- Application and user manuals can be viewed on the unit display for the current actions

Safety features

- Detergent and Care Tabs (solid detergents) for optimum working safety
- HACCP data output and software update via the integrated Ethernet and
- Safety temperature limiter for steam generator and hot-air heating
- VDE approved for unsupervised operation (e.g. overnight cooking or cleaning)
- Maximum rack height 5 1/4 ft./1.60 m when original stand is used
- Integral fan impeller brake
- Door handle with right/left and slam function

Cleaning and Care

- Self-cleaning and care system for cooking cabinet and steam generator, regardless of the water pressure supplied
- 7 cleaning stages for unsupervised cleaning and care even overnight
- Automatic cleaning and descaling of the steam generator
- Automatic cleaning prompts indicating the cleaning stage and volume of chemicals in relation to the level of soiling
- Soiling and care status are displayed on the monitor
- Diagnostic system with automatic service notices displayed
- Self-test function for actively checking unit's functions
- 100% biodegradable Cleaner and Care tabs

Ventilation approvals

This appliance conforms to the EPA 202 test in accordance to the ANSI/NFPA 96 "Ventilation Control and Fire Protection of Commercial Cooking Operations" Refer to UL Listing KNLZ.E148536 (America) or KNLZ7.E148536 (Canada).



























Project: Quantity: Item No: FCSI Section: Approval: Date:

Specification

Tue Oct 23 16:35:15 CEST 2018

SelfCookingCenter® SCC XS E (4 x 13 x 18 inch) UltraVent Plus XS

ConnectedCooking



For proper usage of ConnectedCooking a network booking socket according to RJ45 has to be provided. For optimal performance a cable-bound connection with a data rate of at least 10 Mb/s is the preferred connection. Alternatively W-LAN connections with appropriate W-LAN adaptors can be used.

Combi-Steam mode



Steam °F/(°C) 85 to 265/(30 to 130)



Hot air °F/(°C) 85 to 575/(30 to 300)



Combi °F/(°C) 85 to 575/(30 to 300)

iCookingControl - Automatic cooking



7 application modes for meat, poultry, fish, side dishes, egg dishes, desserts, baked goods and Finishing® (rethermalization)

HiDensityControl®



Highest steam saturation, and dynamic air mixing for perfect and even cooking

Efficient CareControl



Efficient self-cleaning CareControl recognizes soiling and scale and removes it

iLevelControl



Mixed loads with individual monitoring of every rack depending on the quantity of the load as well as the number of door openings.

Dimensions	watn	Depth	Height	
			nm) 35 3/8" (897 mm) nm) 42 3/8" (1075 mm)	

Weiaht

Max Per Shelf	22 lbs
Max Load Size	44 lbs
Net	229 lbs
Shipping	255 lbs

Size	Electric, 60 hz	Breaker	Cable connection	Running Amps
XS	208V 3 PH	30A*	15-30P	16.5 amps
XS	240V 3 PH	30A	15-30P	19.0 amps
XS*	208V 1 PH	50A	6-50P	27.5 amps
XS*	240V 1 PH	50A	6-50P	31.5 amps

EACH XS unit is supplied with 8 ft 14-3 AWG cord and plug. *Rated for 30 amp breaker due to plug size, 20 amp breaker is adequate. Use copper wire only. 3Ph 4-wire system (3 wire w/ ground)-dedicated 3 pole circuit breaker required. 1 Ph L1, L2, G-dedicated 2 pole circuit breaker required, 208 v is field retrofittable to 240v, 480v is field retrofittable to 440v. Do not use fuses. Supplied with an external data interface (splashwater proof

Thermal load and airflow requirements

Latent Sensible	283 W 375 W
Unit free standing One side against a wall	13314 ft*/h: 8405 ft*/h
	65 dBA 9,900-20,000 ft3/h

Water Requirements

Connection	3/4" GHT
Supply	Minimum 1/2" ID Drinking Quality Cold
Pressure	21-87 psi (1.5-6 bar)
Average Treated Water	1 gal/h
Consumption	
Min/Max Flow Rate	3 gpm/5.3 gpm
Water Drain	1 1/2" OD (40 mm) hub

Connect only to 2" (XS = 1 1/2") high-temperature resistant pipe. Water discharge temperature can be field adjusted to meet section 701.7 of the International Plumbing Code. Contact RATIONAL for back flow recommendation.

Water Quality

Untreated water can be 0 to 24.5 gr/gal (0 to 420ppm) hardness. We do not recommend treated water hardness < 5 gr/gal (86ppm) because the water could be corrosive. Sodium ion exchangers are not recommended: H+ Ion exchange systems are recommended. Water that does not meet the following minimum standards will require the proper conditioning.

Contaminant	Water Requirements	If > than recommended
Sand/Particles	< 15 µm	Particle filter
Chlorine (Cl2)	< 0.12 gr/gal (0.2 ppm)	Active carbon filter
Chloride (Cl_)	< 4.68 gr/gal (80 ppm)	RO or deionization

Clearance Requirements

To facilitate servicing, we recommend leaving a 18"-20" (450-500 mm) gap on the left-hand side of the unit. If there is not 18"-20" (450-500 mm) left side clearance available, provisions for moving the unit or appliance to the left for service access must be made. These include, but are not limited to, having quick connections (water, gas, etc.) and lengthened electrical connections with flexible cords. If there are no external heat sources acting on the unit, there should be a minimum gap of 2" (50 mm) to the left, right, and back of unit. If a high temperature heat source is on the left side of the unit, the left-hand gap must be a minimum of 14" (350 mm). This gap may be reduced to 2" (50 mm) by using a heat shield (see options). Recommended clearance from unobstructed rear exhaust pipes and any surface collecting grease or flammable material; 16" (400 mm) gas, 10" (254 mm) electric. It is recommended to have a hood overhang of 6" (150 mm) to 18" (450 mm) at the front of the unit and 6" (150 mm) on the side if installed at the end of the cooking line. Please refer to the Installation Manual for further technical data and for instructions on installation and setup. Installations must comply with all local electrical, plumbing, and ventilation codes. The local standards and regulations for ventilation systems must be adhered to.

RATIONAL USA Inc.

1701 Golf Road, Suite C-120, Commercium Rolling Meadows, IL 60008 Toll Free: 888-320-7274, Fax.: 847-755-9583 Visit us on the internet: www.rationalusa.com

We reserve the right to make technical improvements

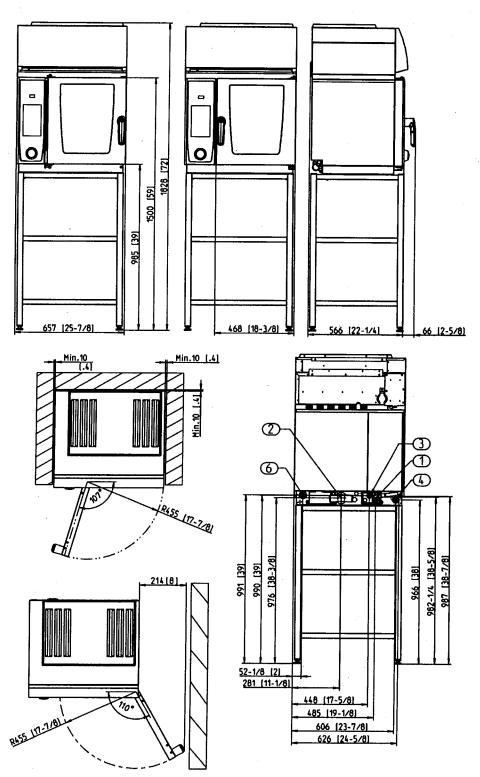
Project: Quantity: Item No: FCSI Section: Approval: Date:

RATIONAL

Specification

Tue Oct 23 16:35:15 CEST 2018

SelfCookingCenter® SCC XS E (4 x 13 x 18 inch) UltraVent Plus XS



1. Common water supply (cold water) "Single" water connection as shipped 2. Drain 3. Electrical connection wire entrance 4. Chassis Ground connection 5. Steam Vent pipe 2 3/8" / 60mm 6. Splashwater-proof Ethernet socket RJ45; Minimum Clearance 1/2" / 50 mm Left side clearance 20" recommended for servicing of unit without the ability to move unit while connected. Measurements in mm (inch)

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Project:	Quantity:	Item No:	FCSI Section:	Approval:

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Tue Oct 23 16:35:15 CEST 2018

RATIONAL

Specification

SelfCookingCenter® SCC XS E (4 x 13 x 18 inch) UltraVent Plus XS

Voltage / breaker / running amps / AWG	Voltage / breaker / running amp	s / AWG
☐ 208V 1 Ph / 50 / 27.5 / #8 - field retrofittable to 240 V	☐ 240V 1 Ph / 50/ 31.5 / #8	
208V 3 Ph / 30 / 16.5 / #12 - field retrofittable to 240 V	240V 3 Ph / 30 / 19 / #12	
ACCESSORIES		
☐ Installation Kits – include electrical, water and drainage cor	nection	
☐ 208 or 240/60/1Ph- copper drain	HICOGOT!	87.01.404US
☐ 208 or 240/60/1Ph- CPVC drain		87.01.403US
208 or 240/60/3Ph- copper drain		87.01.402US
208 or 240/60/3Ph- CPVC drain		87.01.201US
☐ RATIONAL Cleaner Tabs without phosphorous - guarantee	e maximum cleaning power	56.00.210A
☐ RATIONAL Care Tabs – prevents scale deposits		56.00.562
☐ Certified installation by RATIONAL SERVICE-PARTNERS		See document
RATIONAL Single Water Filter- for all single models and C	ombi-Duo XS/XS, 61/61 and 61/101	1900.1154US
☐ UG I stationary stand	•	60.31.018
☐ UG I stationary stand for Combi-Duo		60.31.020
☐ UG II stationary stand- 8 sets of support rails		60.31.044
☐ UG II stationary stand for Combi-Duo- 4 sets of support rail	s	60.31.046
UG XS stand- adjustable by 1 ½" on uneven work surface		60.31.029
Stackable Combi-Duo kit, – for stacking XS on XS, right-hir	ged doors	60.73.768
Stackable Combi-Duo kit, – for stacking XS on XS, left-hing	ed doors	60.74.276
☐ Wall bracket- for space-saving wall assembly		60.30.968
☐ Combi-Duo UltraVent XS or UltraVent Plus XS adapter kit		60.73.945
RATIONAL USB data-memory stick – for transferring cooking	ng programs and HACCP data	42.00.162
Heat shield for left side panel		60.74.182
☐ Hinging rack – 11 racks		60.73.724
☐ Hinging rack – 7 racks–standard with the unit		60.74.331
The same of the base of the control of the same of the	roasting, frying, rotisserie,	See accessories
☐ For a full list of ¾ size accessories for ideal grilling, baking,		

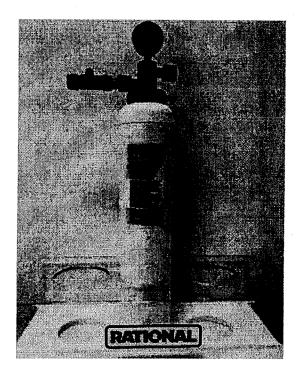
RATIONAL USA Inc. 1701 Golf Road, Suite C-120, Commercium Rolling Meadows, IL 60008 Toll Free: 888-320-7274, Fax.: 847-755-9583

Visit us on the internet: www.rationalusa.com

We reserve the right to make technical improvements

Water Filtration Products. R195-CL





R195-CL

RATIONAL Water Filtration Products Model R195-CL single cartridge water filtration system helps provide consistent high quality water for your RATIONAL combi by reducing the effects of sediment, chloramines, chlorine, taste & odor while providing the required flow rates for any single Combi model or Combi-Duo models 61/61 or 61/101 or XS/XS.

Product Benefits

- Carbon block technology effectively reduces chloramines, chlorine, taste, and odor for better equipment protection.
- > NSF Standard 42 and FDA CFR-21 compliant materials.
- > Sanitary Quick Change (SQC) encapsulated cartridge design allows for fast and easy cartridge change-outs with 1/4" turn.
- > 1/2" FNPT horizontal inlet and outlet ports allow direct or easily adaptable connections to existing plumbing lines.

Model Number Article No.	Reduction Claims	Nominal Micron Capacity Rating	Service Replacement Flow Rate Cartridge
R195-CL 1900.1154US	Sediment, Chloramines ¹ , Chlorine, Taste and Odor	5.0 ² 30,000 gallons (113,550 liters)	2.5 gpm R95-CL (9.5 lpm) 1900.1155US

¹ As tested and certified by independent third party laboratory

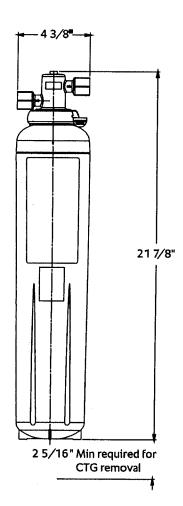


² NSF Certified for Particulate Reduction

Water Filtration Products.

R195-CL





Application Guide

- > All single SCC or CMP units.
- > XS/XS Combi-Duo
- > 61/61 Combi-Duo
- > 61/101 Combi-Duo

Important: Installation Tips

These installation tips are for informational purposes only and are not intended to be used as actual installation instructions. **Caution**: To reduce the risk associated with property damage due to water leakage:

- > Read and follow Use Instructions before installation and use of this system.
- > Installation and use must comply with all state and local plumbing codes.
- > Protect from freezing, remove filter cartridge when temperatures are expected to drop below 40°F (4.4°C).
- > Do not install on hot water supply lines. The maximum operating water temperature of this filter system is 100°F (37.8°C).
- Do not install if water pressure exceeds 125 psi (862 kPa). If your water pressure exceeds 80 psi (552 kPa), you must install a pressure limiting valve. Contact a plumbing professional if you are uncertain how to check your water pressure.
- > Do not install where water hammer conditions may occur. If water hammer conditions exist you must install a water hammer arrester. Contact a plumbing professional if you are uncertain how to check for this condition.
- The disposable filter cartridge must be replaced every 12 months, at the rated capacity or sooner if a noticeable reduction in flow rate occurs.

Warning

To reduce the risk associated with the ingestion of contaminants:

Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system.

RATIONAL recommends regularly scheduled maintenance and replacement of the filter cartridge(s) in order for the product to perform as advertised/sold. RATIONAL shall not be liable for system failures due to improper maintenance.

RATIONAL USA

1701 Golf Road Suite C-120, Commercium Rolling Meadows, IL 60008

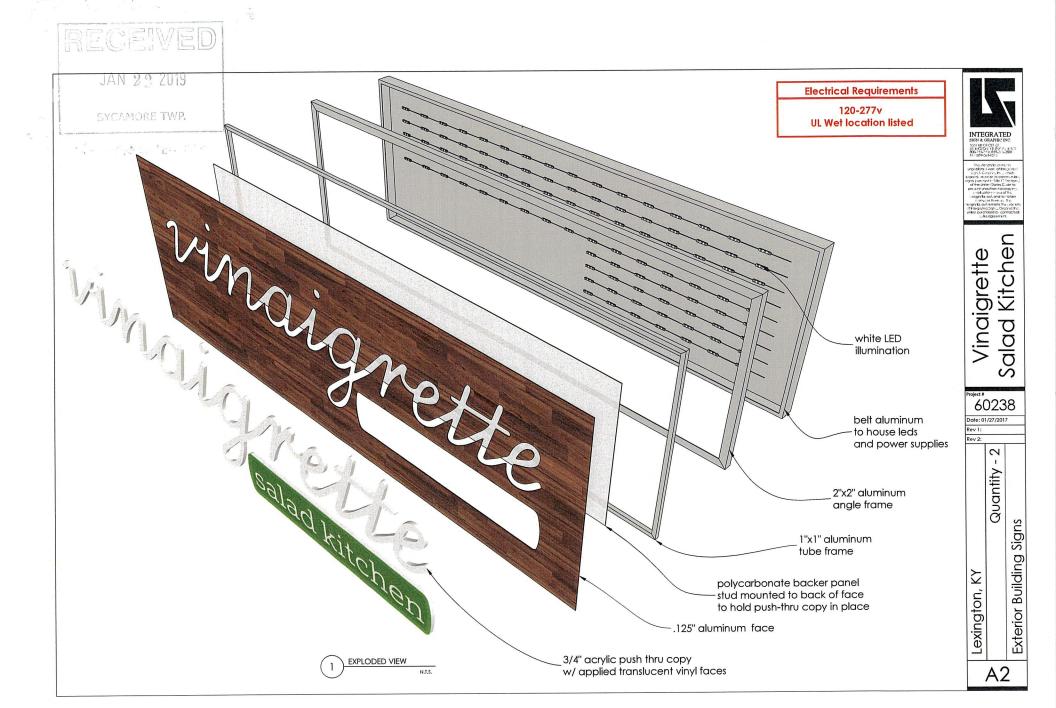
Tel. 888-320-7274 (Toll Free) Fax 847-755-9583

info@rational-online.us rationalusa.com

Limited Warrant

RATIONAL warrants this Product will be free from defects in material and manufacture for five (5) years from the date of purchase: The filter cartridge or filter membrane is warranted to be free from defects in material and manufacture for one (1) year. This warranty does not cover failures resulting from abuse, misuse, alteration or damage not caused by RATIONAL Water Filters or failure to follow installation and use instructions. No warranty is given as to the service life of any filter cartridge or membrane as it will vary with local water conditions and water consumption. RATIONAL MAKES NO OTHER WARRANTIES OR CONDITIONS, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OR CONDITION OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR ANY IMPLIED WARRANTY OR CONDITION ARISING OUT OF A COURSE OF DEALING, CUSTOMER OR USAGE OF TRADE. If the Product falls to satisfy this Limited Warranty during the warranty period, RATIONAL will replace the Product or refund your Product purchase price. This warranty does not cover labor. The remedy stated in this paragraph is Customer's sole remedy and RATIONAL exclusive obligation. For additional information, see the entire Limited Warranty located in the product installation and Operating instruction Manual.

Limitation of Llability. RATIONAL will not be liable for any loss or damage arising from this RATIONAL product, whether direct, indirect, special, incidental, or consequential, regardless of the legal theory asserted, including warranty, contract, negligence or strict liability. Some states and countries do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.







PLAN VIEW

PUSH-THRU LETTERS W/ WHITE TRANSLUCENT VINYL FACES

3/4" ACRYLIC

DIGITALLY PRINTED **WOOD TEXTURE**

3/4" PUSH THRU **ACRYLIC ELEMENT** W/ DIGITALLY PRINTED TRANSLUCENT VINYL FACES

> **RETURNS AND** BLACK

BACK PAN PAINTED

3/4" = 1' - 0"

4 1/4"

INTEGRATED SIGN & GRAPHIC INC.

Salad Kitchen Vinaigrette

60238

Date: 01/27/2017

Rev 1: Rev 2: 2

Quantity

Lexington, KY

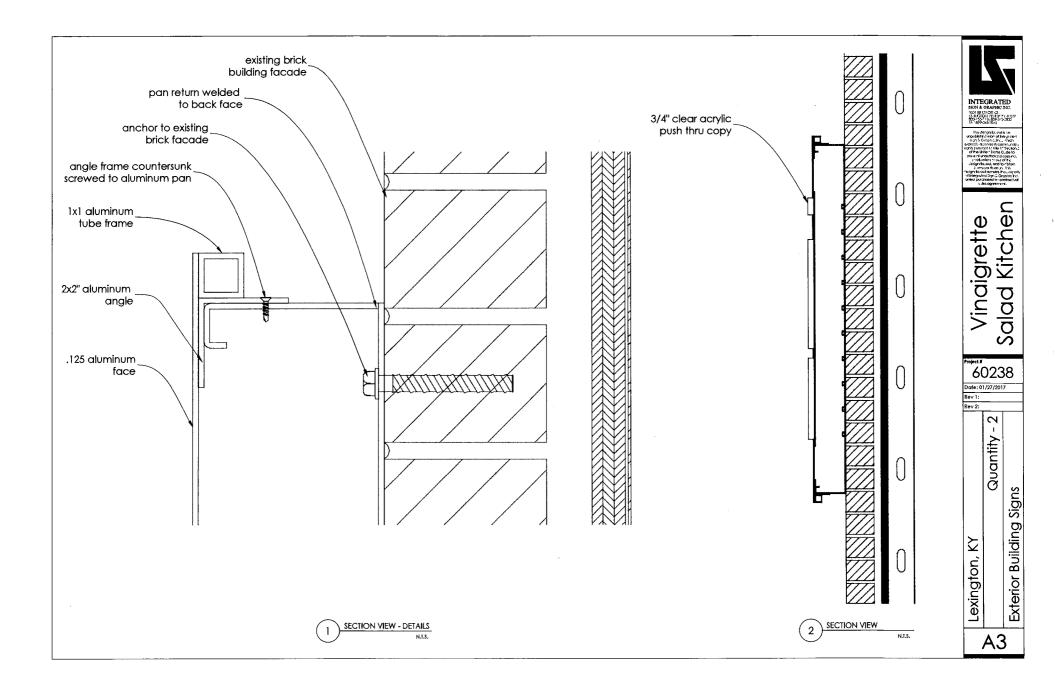
Exterior Building Signs

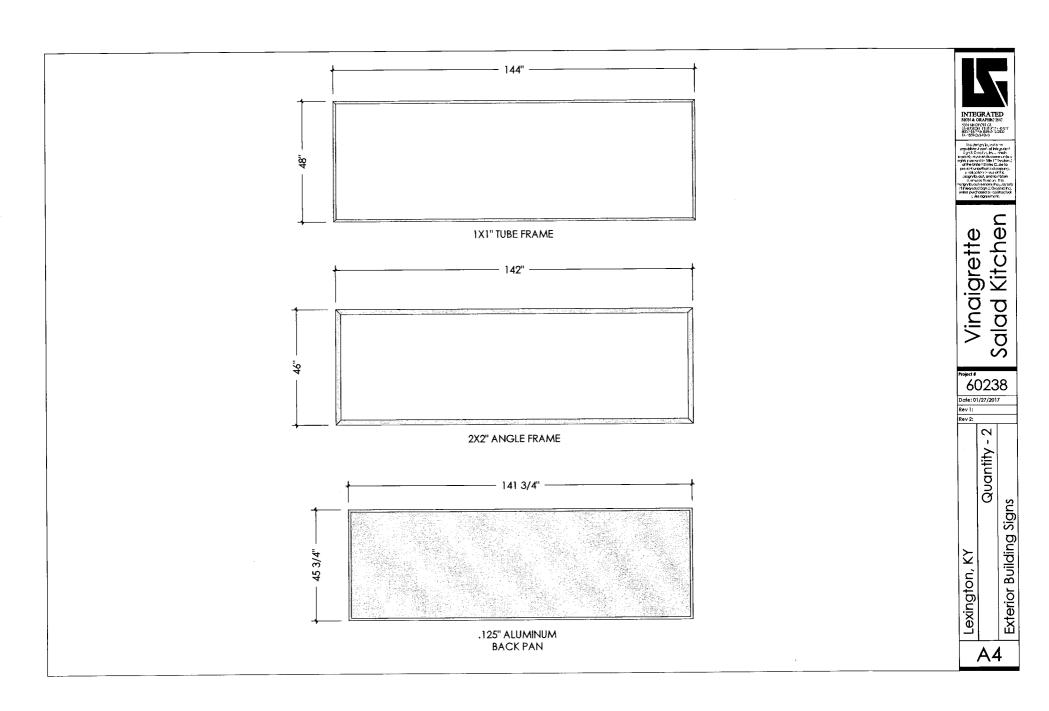
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FRONT ELEVATION

VECTOR ARTWORK NEEDED FOR PRODUCTION

3/4" = 1' - 0"





A-700

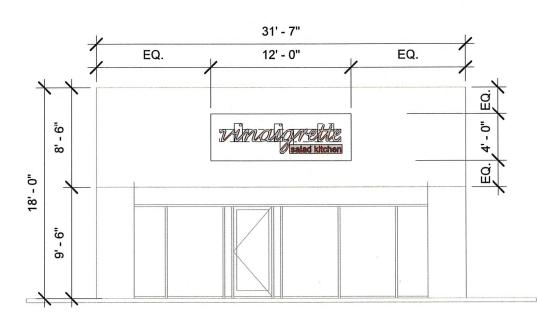


ALUMINUM SIGN CABINET W/ APPLIED MATTE FINISH DIGITALLY PRINTED WOOD PATTERN

PUSH THRU LETTERS W/ WHITE TRANSLUCENT VINYL FACES ON GREED BORDER

1 SIGN ELEVATION

SCALE: 1/2" = 1'-0"



2 SIGN ELEVATION - Calculations

SCALE: 1/8" = 1'-0"

BUILDING SIGNAGE

13-12.4

Building Signs

(b) Shopping Centers consisting of three (3) orymore RE TWP. stores shall be permitted one (1) sign per store front at a ratio of one (1) square foot of sign surface area for each foot of building frontage that faces the center parking lot or that face any public road where the principal access is located, not to exceed 100 feet for any sign.

TOTAL BUILDING FRONTAGE = 31.5 FEET TOTAL SIGN FACE AREA = 17.6 SF





CONCEPT RENDERING



LEXINGTON STORE

 Proj. No.
 201864.00
 Date 01-17-2019

 Drawn by
 KF
 Checked by
 DW

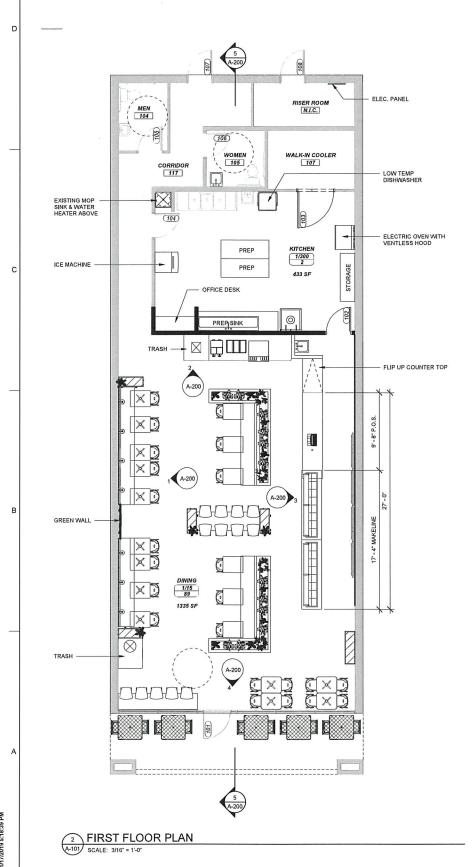
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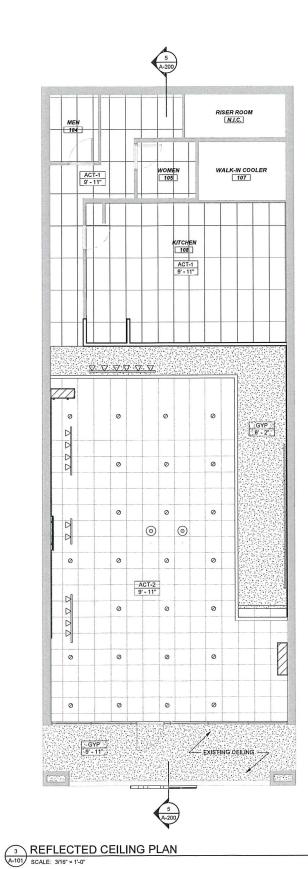
VINAIGRETTE - KENWOOD
7747 KENWOOD RD,
CINCINNATI, OH, 45236

architecture linteriors

GENERAL NOTES

TOTAL OCCUPANT LOAD: 91
EXISTING WALLS SHOWN IN GREY
ALL STRUCTURE (ROOF, WALLS, ETC.) ARE EXISTING
51 INTERIOR SEATS





VINAIGRETTE -KENWOOD

VINAIGRETTE KENWOOD 7747 KENWOOD RD,

PUD DRAWINGS

CINCINNATI, OH, 45236

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PROJECT TEAM

EOP Architects EUP Architects
Prime Architect
201 W. Shorf Street, Suite 700
Lexington, KY 40507
p. 859-231-7538 | f. 859-255-4380
www.eopa.com

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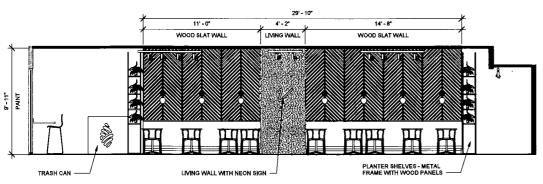
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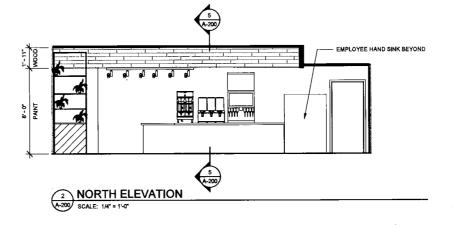
Job Number 201864.00 PLAN Drawn By KF TRUE Checked By DW Date 01-17-2019 Drawn By KF TH Checked By DW Date 01-17-2019

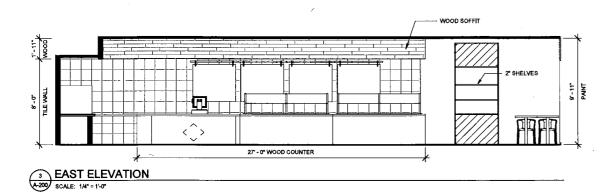
FLOOR PLANS

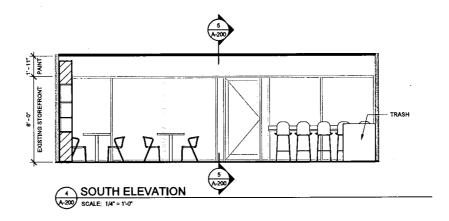
A-101

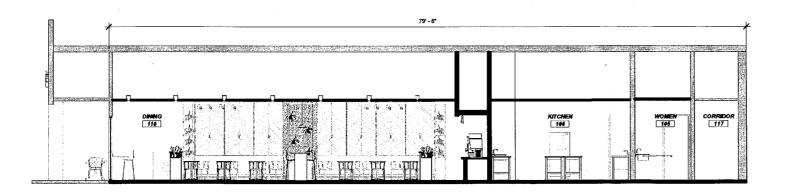


WEST ELEVATION
A-200 SCALE: 1/4" = 1'-0"









5 BUILDING SECTION
4-200 SCALE: 3/16" = 1'-0"

VINAIGRETTE -KENWOOD VINAIGRETTE KENWOOD

7747 KENWOOD RD, CINCINNATI, OH, 45236

PUD DRAWINGS

REVISIONS		
*	DATE	DESCRIPTION
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PROJECT TEAM

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INTERIOR ELEVATIONS & SECTION

A-200