

Board of Zoning Appeals

Official Agenda



AGENDA

BOARD OF ZONING APPEALS

A G E N D A

Regular Meeting

January 12, 2023

4:00 PM

The City of Greenville Board of Zoning Appeals will hold an in-person Public Hearing for the following items on Thursday, January 12, 2023 at 4:00 PM at the Greenville City Hall, Council Chambers, 10th Floor at 206 South Main Street. Those wishing to provide comment on an item may either provide written comment to staff or attend the in-person meeting.

Citizens may also view the meeting at the following web address:

<HTTPS://WWW.GREENVILLESC.GOV/1694/ONLINE-MEETINGS>

- 1. Call to Order**
- 2. Welcome and Opening Remarks from the Chair**
- 3. Roll Call**
- 4. Approval of Minutes**
 - A. December 6, 2022 – Workshop
 - B. December 8, 2022 – Regular Meeting
- 5. Call for Public Notice Affidavit from Applicants**
- 6. Acceptance of Agenda**

7. Conflict of Interest Statement

8. OLD BUSINESS

A. S 22-662 *Application withdrawn*

Application by Jeffrey Pagliaro for a **SPECIAL EXCEPTION** to establish a 'Hotel' (short-term rental) use in an OD, Office and institutional district at **400 E WASHINGTON ST UNIT 8** (TM# 006301-04-00200)

9. NEW BUSINESS

A. S 22-939

Application by Silvercar, Inc. for a **SPECIAL EXCEPTION** to establish an 'Automobile rental' use in a C-3, Regional commercial district at **200 DUVALL DR** (TM# 027200-01-01500)

Documents:

[22-0939 S 22-939 AGENDA PACKET.PDF](#)

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B. S 22-940

Application by Randall Hiller, P.A. on behalf of William A. Taylor for a **SPECIAL EXCEPTION** to establish a 'Hotel' (short-term rental) use in an OD, Office and institutional district at **20 HOWE ST UNIT 6** (TM# 009001-01-00600)

Documents:

[22-0940 S 22-940 AGENDA PACKET.PDF](#)

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C. S 22-941

Application by Randall Hiller, P.A. on behalf of Hunter M. Moss for a **SPECIAL EXCEPTION** to establish a 'Hotel' (short-term rental) use in an OD, Office and institutional district at **20 HOWE ST UNIT 11** (TM# 009001-01-01100)

Documents:

[22-0941 S 22-941 AGENDA PACKET.PDF](#)

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D. S 22-942

Application by Harry's Hoagie Shoppe, LLC (Andrew Fallis) for a **SPECIAL EXCEPTION** to establish a 'Restaurant serving alcoholic beverages' use in a C-1, Neighborhood commercial district at **1700 E NORTH ST STE A** (TM# 019302-05-02000)

Documents:

[22-0942 S 22-942 AGENDA PACKET.PDF](#)

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10. OTHER BUSINESS

A. Staff update on current planning projects

11. Adjournment

Documents:

[01-12-2023 - BZA REGULAR MEETING AGENDA.PDF](#)

City of Greenville Planning and Development | 864-467-4476



**Planning Staff Report to
Board of Zoning Appeals
January 6, 2023**
for the January 12, 2023 Public Hearing

Docket Number:	S 22-939
Applicant:	Silvercar, Inc.
Property Owner:	White Investments of Greenville County, LLC
Property Location:	200 Duvall Drive
Tax Map Number:	027200-01-01500
Acreage:	4.71
Zoning:	C-3, Regional Commercial District
Proposal:	SPECIAL EXCEPTION to establish an 'Automobile rental' use

Applicable Sections of the City of Greenville Code of Ordinances:

Sec.19-2.1.3 (A) (1), *Board of Zoning Appeals/Powers and Duties/Special Exceptions*

Sec.19-2.3.5, *Special Exception Permit*

Sec.19-4.1, *Table of Uses*

Sec.19-4.3.3, *Use Specific Standards, Commercial Uses*

Staff Recommendation: Approve with conditions

Staff concludes that the application complies with the standards for granting a Special Exception Permit for an **'Automobile rental'** use. If the Board decides to grant the permit, staff recommends the following conditions:

1. The use of the property shall substantially conform to the testimony of the applicant and the content of the application.
2. The Special Exception Permit shall be limited to the Applicant, Silvercar, Inc., and is not transferrable.

Staff Analysis:

The Applicant, Silvercar, Inc., requests to establish an automobile rental use in a C-3, Regional commercial district. The subject site is located at 200 Duvall Drive, 0.2 mile west of Laurens Road and 0.5 mile south of I-85.

Per Sections 19-4.1 (*Table of Uses*), a Special Exception Permit is required for automobile rental use in a C-3, Regional commercial district.

The property is currently occupied by an automobile sales use, Audi Greenville. The Applicant seeks to operate an automobile rental business out of Audi's existing main building and parking lot. No alterations to the existing buildings or site are proposed for this use. The Applicant informed Planning staff that the rental business would essentially function as an accessory use to the existing automobile dealership. Audi Greenville staff would assist rental customers and only desk space and a few parking spaces would be needed for the business.

The property was annexed into the city limits after construction of the automobile dealership in 2015. The Board of Zoning Appeals approved an expansion of the automobile sales use in 2022 through application S 22-461.

A neighborhood meeting for the application was not required and was not held.

A Special Exception Permit shall be approved only upon finding that the applicant demonstrates **all** the following are met:

1. Consistent with the Comprehensive Plan

The Future Land Use Map of the City's GVL 2040 Comprehensive Plan identifies this property between the '*Sub-Urban Residential*' and '*Corridor Mixed-Use*' classifications.

The '*Sub-Urban Residential*' classification is largely comprised of single-family homes, with a range of 5-8 housing units per acre. Lots are generally larger than what is in Urban Residential areas and many streets do not have sidewalks or streetlights. Complementary uses customarily found in residential districts, such as community recreation facilities, places of worship, and schools, may be allowed in areas adjacent to Corridors and Urban Nodes.

The '*Corridor Mixed-Use*' classification is intended to accommodate a blend of vertical and horizontal mix of land uses including commercial, retail, and residential. It is generally expected that all properties fronting the street will be included in this category and density and building heights will step up near Urban Nodes. Adjacent neighborhoods should be buffered where needed.

The Board has historically found automobile sales and rental uses along the section of Laurens Road known as the 'Motor Mile' to be consistent with existing and future land use patterns.

Staff finds that the proposed use is consistent with Comprehensive Plan.

2. Complies with use specific standards

Automobile rental uses shall comply with the use specific standards found in Section 19-4.3.3(G):

(G) Vehicle sales and services. *All such uses shall comply with the following standards:*

- (1) *Vehicles, parts, or equipment shall not be stored, parked or displayed in any landscape area, the right-of-way, or in a location which obstructs visibility in sight triangles for streets and driveways.*
- (2) *All automobiles not displayed for sale or lease, automobile parts, discarded parts, and similar materials shall be stored within an enclosed building or within an outdoor storage area which complies with screening requirements in subsection 19-6.2.5, additional screening requirements.*
- (3) *Automobile sales and rental. Automobile sales and rental uses shall be subject to the following standards:*
 - (a) Site configuration.
 1. *Minimum site size. Automobile sales or rental uses shall be located on a site at least two acres in area. Contiguous or adjacent parcels, including rights-of-way, under the same ownership and used for automobile sales or rental, shall be counted as one parcel to meet the minimum lot size.*
 2. *Multi-building developments. Developments of three or more buildings shall cluster the buildings close to one another in a campus-style configuration.*
 - (b) *Vehicle display/storage areas. Vehicle display/storage areas shall be subject to the following standards:*

1. *A vehicle display/storage area shall not be located within a required setback, required landscaping area, or required parking space.*
 2. *Vehicle display devices shall not be elevated more than two feet above grade.*
 3. *Areas used for display or storage of vehicles shall be paved. Use of permeable pavers or porous pavement is strongly encouraged.*
 4. *Display vehicles shall be arranged in an orderly fashion and provide reasonable room for pedestrian and vehicular maneuvering.*
 5. *No vehicles shall be displayed on top of a building.*
 6. *Junked or salvage vehicles are prohibited. All motor vehicles for sale shall be maintained in running condition.*
- (c) *Service areas. Automobile service areas shall take place entirely within an enclosed building. Service bay or garage doors that face a public right-of-way shall be recessed at least 15 feet beyond the main facade of the building. Service bay and garage doors shall not face residential districts.*
- (d) *Site features.*
1. *Public address system. Automobile sales and rental uses shall not include a public address system that is audible off-site.*
 2. *Refuse and recycling containers. Refuse and recycling containers shall be located so as to minimize their visibility from adjacent public streets and be fully screened by a wall that is constructed of the same material as the principal structure. The wall shall be of the minimum height necessary to fully screen the refuse and recycling containers from off-site view. Refuse and recycling container enclosures shall incorporate opaque entry gates.*
 3. *Exterior lighting. In addition to lighting standards in section 19-6.4, automobile sales and rental uses that are adjacent to existing single-family homes shall extinguish all exterior lighting located within 100 feet of the single-family parcel, except lighting necessary for security or emergency purposes, by 10:00 p.m. or within one hour of closing, whichever occurs first. For the purposes of this subsection, the term "lighting necessary for security or emergency purposes" shall be construed to mean the minimum amount of exterior lighting necessary to illuminate possible points of entry or exit into a structure, to illuminate exterior walkways, or to illuminate outdoor storage areas. Such lighting may be activated by motion sensor devices.*
 4. *Screening wall. Lot lines abutting residentially zoned land shall incorporate a solid masonry wall with a minimum height of six feet. Canopy trees meeting the requirements of table 19-6.2-1 shall be planted along the wall with a maximum on-center spacing of 15 feet. Trees may be placed on either side of the wall. When trees are placed between the wall and lot line, a minimum planting strip of five feet in width shall be maintained between the wall and the lot line.*
 5. *Outdoor storage prohibited. Outdoor storage of materials, supplies, and equipment shall be prohibited.*
- (4) *The special exception permit shall be limited to the applicant and shall not be transferrable.*

The Applicant has stated their intent to comply with the applicable automobile sales use specific standards and any other applicable requirements set forth in the Land Management Ordinance (LMO) to the maximum extent practical.

The property and the area available for automobile rental exceeds the two-acre requirement, and the vehicle display area appears to comply with the use specific standards.

The property abuts multifamily residential along the northern and western borders, however only the northern portion is zoned residential.

The main building's existing service bays facing Duvall Drive are recessed from the street. The rear bays are mostly blocked by the location of the new service building. The new service building's garage doors will face away from the neighboring residential district. Any service activities related to the automobile rental use will occur inside the building.

According to the application, the rental vehicles will be parked in the large lot behind the main building. The Applicant informed staff that only a few rental vehicles would be located at this site.

No changes related to a public address system, refuse collection, exterior site lighting, or landscaping/screening were noted in the application. Lighting improvements and a revised landscape buffer along the residential property were approved as part of the service building addition in 2022.

No outdoor storage is existing or proposed.

Staff finds that the proposed use generally complies with specific use standards of the Land Management Ordinance.

3. Compatibility with the surrounding lands

Adjacent property is used (and zoned) as follows:

- East:** Telecommunications tower and automobile sales (Greenville County C-2, Commercial district)
- North:** Multifamily residential (RM-2, Single-and multi-family residential district)
- West:** Multifamily residential (C-3, Regional commercial district)
Self-service storage (Greenville County C-2, Commercial district)
- South:** Vacant across Duvall Drive right-of-way (C-3, Regional commercial district)

The subject property is located just off Laurens Road, along the stretch commonly known as the 'Motor Mile.' Adjacent properties contain multifamily residential or non-residential uses.

Landscape buffers and screens along the residential properties are already present to help mitigate any negative impacts of the proposed use.

Staff finds that the proposed use is compatible with surrounding lands.

4. Design does not have substantial adverse impact

The proposed use is required to meet all applicable use-specific standards which are intended to minimize adverse impacts on the surrounding areas.

No changes to the existing lighting are proposed. No adverse visual or glare impacts are anticipated. Existing screening and fencing measures should minimize visibility into the site from the residential dwellings. Parking and service areas for the property are existing and were recently increased in 2022. No changes to delivery/service patterns were noted. Trash will be handled through existing collection. No adverse impacts with delivery, parking, loading, and odors are anticipated. The use is not anticipated to create a public or private nuisance.

Staff finds that the proposed use will not have substantial adverse impacts.

Staff Comments and Conditions

Fire Department Comments

Comments:

No comments.

City Engineer Comments

Comments:

Application review approval is subject to the applicant satisfying all conditions and requirements of the engineering divisions.

Civil Engineer Comments

Comments:

No comments.

Environmental Engineer Comments

Comments:

Site permit application has been approved and is covered under active permit application #21-3322 for land disturbance.

Traffic Engineer Comments

Comments:

No comments.



Office Use Only:

Application# _____ Fees Paid _____

Date Received _____ Accepted By _____

APPLICATION FOR SPECIAL EXCEPTION CITY OF GREENVILLE, SOUTH CAROLINA

APPLICANT / PERMITTEE*: Silvercar, Inc.

* _____
Name Title / Organization
permit may be limited to this entity. _____

APPLICANT'S REPRESENTATIVE:
(Optional)

_____ Name Title / Organization

MAILING ADDRESS: 211 E. 7th Street, Suite 1000, Austin, TX 78701

PHONE: 203-952-7770 EMAIL: meredith.lee@dealerware.com

PROPERTY OWNER: Audi Greenville

MAILING ADDRESS: 200 Duvall Drive, Greenville, SC 29607

PHONE: 864-213-1630 EMAIL: _____

PROPERTY INFORMATION

STREET ADDRESS: 200 Duvall Drive, Greenville, SC 29607

TAX PARCEL #: _____ ACREAGE: _____ ZONING DESIGNATION: _____

REQUEST

Refer to Article 19-4, Use Regulations, of the Land Management Ordinance (www.municode.com/library/)

DESCRIPTION OF PROPOSED LAND USE:

Passenger car rentals.

INSTRUCTIONS

1. The application and fee, **made payable to the City of Greenville**, must be received by the planning and development office no later than 5:00 pm of the date reflected on the attached schedule.

2. The applicant/owner must respond to the "standards" questions on page 2 of this application (you must answer "why" you believe the application meets the tests for the granting of a special exception). See also **Section 19-2.3.5, Special Exception Permit**, for additional information. You may attach a separate sheet addressing these questions.

3. You must attach a scaled drawing of the property that reflects, at a minimum, the following: (a) property lines, existing buildings, and other relevant site improvements; (b) the nature (and dimensions) of the proposed development (activity); (c) existing buildings and other relevant site improvements on adjacent properties; and, (d) topographic, natural features, etc. relevant to the requested special exception.

4. You must attach the required application fee: \$250.00

5. The administrator will review the application for "sufficiency" pursuant to **Section 19-2.2.6, Determination of Sufficiency**, prior to placing the application on the BZA agenda. If the application is determined to be "insufficient", the administrator will contact the applicant to request that the applicant resolve the deficiencies. **You are encouraged to schedule an application conference with a planner, who will review your application for "sufficiency" at the time it is submitted. Call (864) 467-4476 to schedule an appointment.**

6. You must post the subject property at least 15 days (but not more than 18 days) prior to the scheduled hearing date.

_____ 'Public Hearing' signs are acknowledged as received by the applicant

Jefferson Macks
Applicant Signature

7. **Please read carefully:** The applicant and property owner affirm that all information submitted with this application; including any/all supplemental information is true and correct to the best of their knowledge and they have provided full disclosure of the relevant facts.

In addition the applicant affirms that the applicant or someone acting on the applicant's behalf has made a reasonable effort to determine whether a deed or other document places one or more restrictions on the property that preclude or impede the intended use and has found no record of such a restriction.

If the planning office by separate inquiry determines that such a restriction exists, it shall notify the applicant. If the applicant does not withdraw or modify the application in a timely manner, or act to have the restriction terminated or waived, then the planning office will indicate in its report to the Board of Zoning Appeals that granting the requested change would not likely result in the benefit the applicant seeks.

To that end, the applicant hereby affirms that the tract or parcel of land subject of the attached application is ☒ or is not ☐ restricted by any recorded covenant that is contrary to, conflicts with, or prohibits the requested activity.

<u>Jefferson Macks</u>	APPLICANT / REPRESENTATIVE SIGNATURE
<u>11-28-2022</u>	DATE
<u>[Signature]</u>	PROPERTY OWNER SIGNATURE
<u>12-08-2022</u>	DATE

**APPLICANT RESPONSE TO
SECTION 19-2.3.5(D)(1), STANDARDS – SPECIAL EXCEPTION**

(YOU MAY ATTACH A SEPARATE SHEET)

1. DESCRIBE THE WAYS IN WHICH THE PROPOSED SPECIAL EXCEPTION IS CONSISTENT WITH THE COMPREHENSIVE PLAN.

The property is in the "corridor mixed-use" land category and aligns with the horizontal retail use. This property is an existing Audi dealership and is part of the well established motor mile corridor of Greenville.

2. DESCRIBE THE WAYS IN WHICH THE REQUEST WILL COMPLY WITH THE STANDARDS IN SECTION 19-4.3, USE SPECIFIC STANDARDS.

19-4.3.3 (G) 3 (c) SERVICE AREAS: Automobile service areas shall take place entirely within the enclosed building. Service bay or garage doors do not face the public right of way or residential zoned property.

3. DESCRIBE THE WAYS IN WHICH THE REQUEST IS APPROPRIATE FOR ITS LOCATION AND IS COMPATIBLE WITH THE CHARACTER OF EXISTING AND PERMITTED USES OF SURROUNDING LANDS AND WILL NOT REDUCE THE PROPERTY VALUES THEREOF.

The proposed building is an accessory use to the primary existing structure which is a vehicle sales and service use.

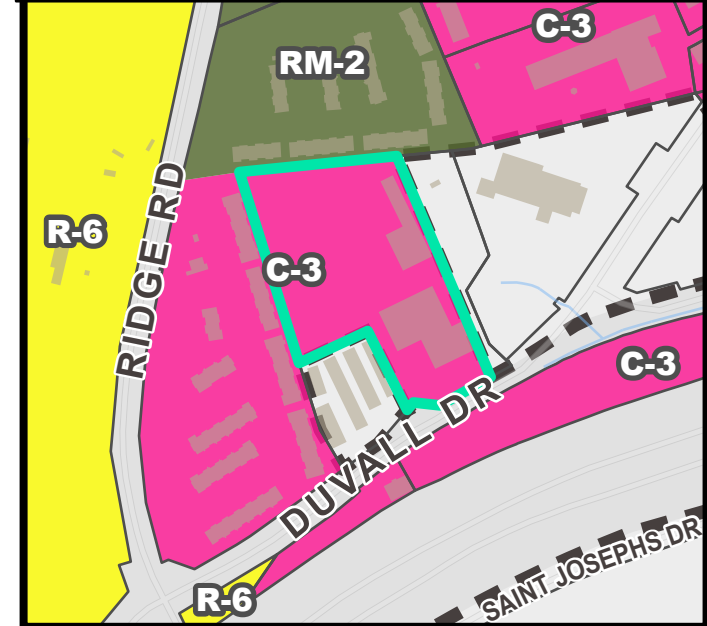
4. DESCRIBE THE WAYS IN WHICH THE REQUEST WILL MINIMIZE ADVERSE EFFECTS ON ADJACENT LANDS INCLUDING: VISUAL IMPACTS; SERVICE DELIVERY; PARKING AND LOADING; ODORS; NOISE; GLARE; AND, VIBRATION. DESCRIBE THE WAYS IN WHICH THE REQUEST WILL NOT CREATE A NUISANCE.

The proposed use is exactly the same as the existing building use which has not been a nuisance to adjacent lands.

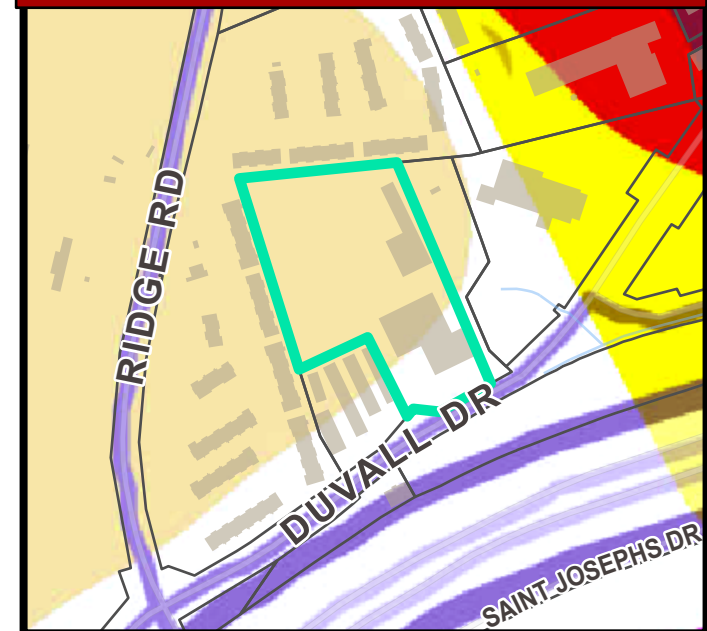
AERIAL VIEW



CURRENT ZONING



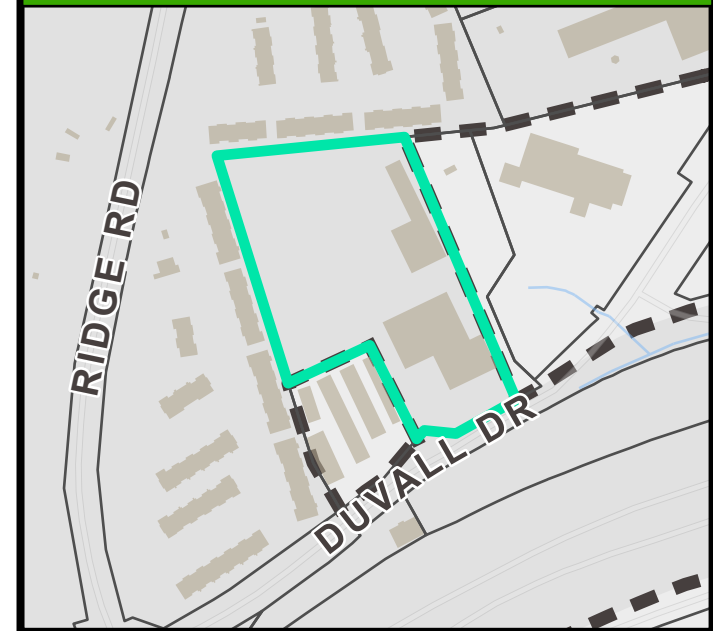
FUTURE LAND USE



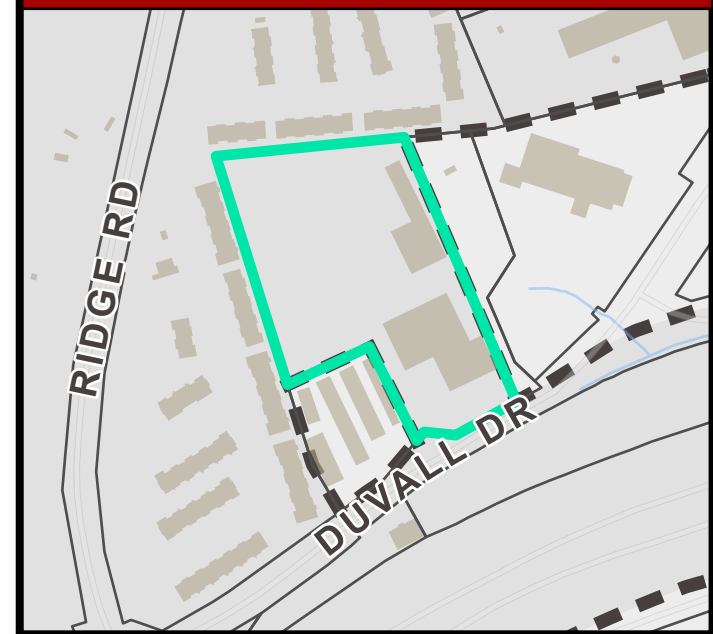
NATURAL / ENVIRONMENTAL FEATURES

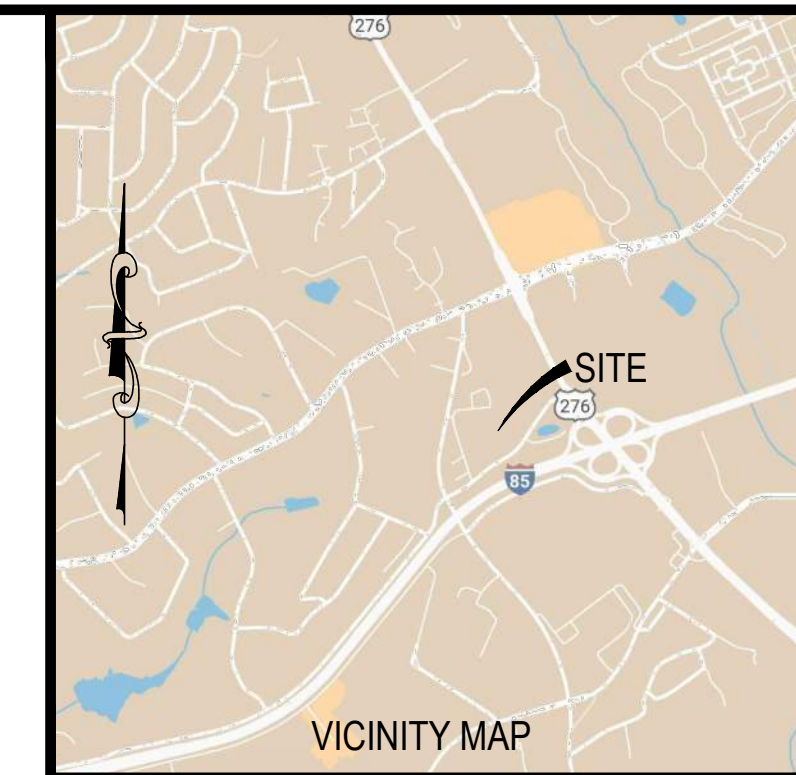


SPECIAL EMPHASIS NEIGHBORHOODS



PRESERVATION OVERLAYS





A circular seal with a dotted border. The text "SOUTH CAROLINA" is curved along the top inner edge, and "CERTIFICATE OF AUTHORIZATION" is curved along the bottom inner edge. In the center, the text "ARBOR LAND DESIGN" is written above the number "#6651". To the left of the seal, the letters "C.O.A." are printed.

[illegible]

LEGEND

AUDI
RENTAL CAR USE

GREENVILLE SOUTH CAROLINA

ZONING EXHIBIT

DRAWING: SJL		DATE: 11.10.2022	
DESIGN:		HORIZONTAL SCALE: 1:30	
APPROVED:		VERTICAL SCALE:	
GRAPHIC SCALE 30' 0' 30' 60' SCALE: 1" = 30'			
JOB NO.		21051	
DRAWING NO.		SHEET NO.	
EX-1		1 OF 1	

N/F
JAMESTOWN POINTE
DB 1585
PG 663
TMS: 0272000101702

N/F
JAMESTOWN POINTE
DB 1585
PG 663
TMS: 0272000101702

N/F
WHITE INVESTMENTS OF CATAWBA
DB 2389
PG 136
TMS: 0272000101500

N/F
CROWN ATLANTIC COMPANY, LLC
DB 1844
PG 832
TMS: 0272000104701

RENTAL CAR VEHICLE STORAGE
TO BE LOCATED WITHIN
EXISTING PARKING AREA

RENTAL CAR DESK TO
BE LOCATED WITHIN
EXISTING BUILDING

N/F
OUT-O-SPACE STORAGE, LLC.
DB 2593
PG 410
TMS: 0272000101501

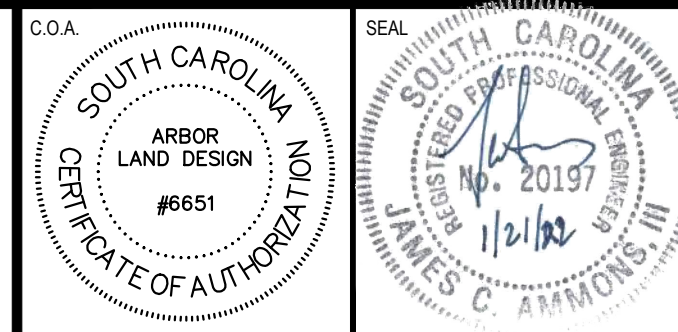
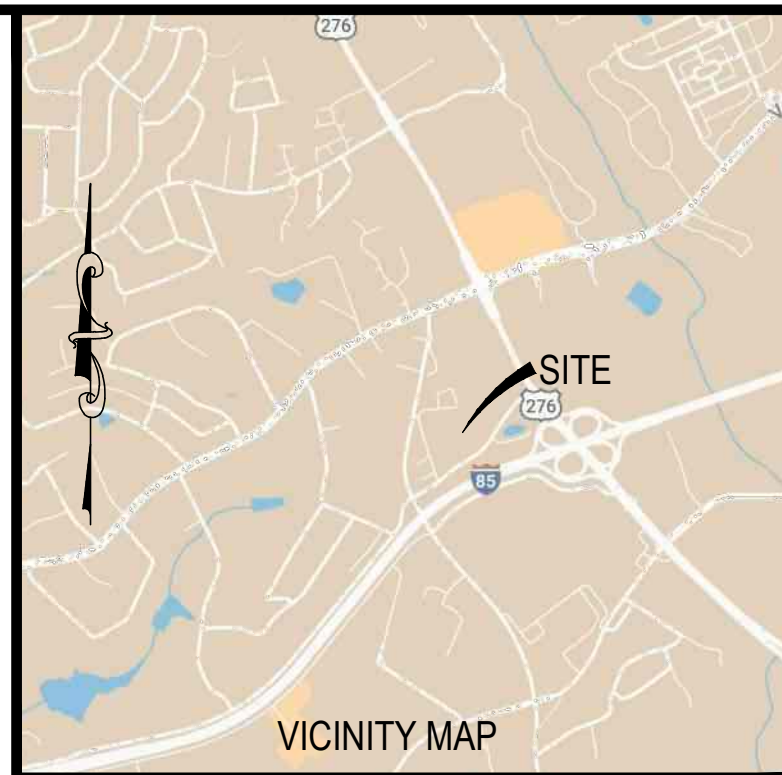
PROJECT SUMMARY

TAX MAP #: 027200101500

ACREAGE: 4.8 Ac. (TOTAL PARCEL AREA)

ZONING DISTRICT: C-3

BUILDING SETBACKS
FRONT: 10'
SIDE: 3'
REAR: 10'

[illegible]

LEGEND

- MH/JB – MANHOLE/JUNCTION BOX
 DMH/JB – DROP MANHOLE/JUNCTION BOX
 OS/JB – OUTLET STRUCTURE/JUNCTION BOX
 EXCI – EXISTING CURB INLET
 CI – CURB INLET
 DCI – DROP CURB INLET
 GI – GRATE INLET
 IP – INLET PIPE
 OP – OUTLET PIPE
 — EX SD — EXISTING STORM DRAIN LINE
 — SD — PROPOSED STORM DRAIN LINE
 L—D— LIMITS OF DISTURBANCE
 — S — SILT FENCE
 — D — DRAINAGE AREA LINES
 — T — TEMPORARY INLET PROTECTION
 RIP—RAP
 +1100— EXISTING CONTOUR
 +1100— PROPOSED CONTOUR
 +1089.0— PROPOSED SPOT ELEVATION
 EX W — EX. WATER LINE
 — W — PROPOSED WATER LINE
 — WATER VALVE
 EX SS/SH — EX. SANITARY SEWER MANHOLE
 EX SS — EX. SANITARY SEWER LINE
 SS/SH — PROPOSED SANITARY SEWER MANHOLE
 SS — PROPOSED SANITARY SEWER LINE
 — S — PROPOSED SANITARY SEWER SERVICE
 — FLOW ARROW

AUDI
MAINTENANCE BUILDING

GREENVILLE SOUTH CAROLINA

SITE & UTILITY PLAN

DRAWN:	SJL	DATE:	08.20.2021
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DESIGN:	JICA	HORIZONTAL SCALE:	1:30
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APPROVED:	ICA	VERTICAL SCALE:
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GRAPHIC SCALE

SCALE: 1"=30'

JOB NO. 04054

21051

DRAWING NO.	
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C 105

C-03 5 OF 11

UTILITY NOTES:

1. All sanitary sewer construction shall be in accordance with the latest edition of the local sewer authority standards and the requirements of the S.C.D.H.E.C. The contractor shall coordinate the installation, inspections, and fees with the Local Sewer Sub-District.
2. Contractors shall be responsible for protecting property pins and shall pay the surveyor to replace any pins removed or disturbed.
3. All sanitary sewer pipes are to be 8" diameter PIVC unless noted otherwise.
4. Contractor to adjust manhole tops to match finished grade except where noted otherwise.
5. The Contractor shall verify the slope and invert elevations shown on the plan and profile for each run of pipe between manhole prior to installation of new pipe.
6. The Contractor shall be responsible for coordinating inspection times prior to starting construction.
7. The Contractor is to notify the local sewer authority at least 72 hours prior to beginning construction.
8. The Contractor shall provide an "as-built" survey of all manhole locations, top elevations, and invert elevation for each run of pipe to the engineer prior to payment.
9. Minimum service separation is 4' center-to-center.
10. All sanitary sewer services to be 6" with a minimum slope of 1.0%.
11. All sanitary sewer service lines with less than 24" cover shall be DIP.
12. Cleanouts are required on all sanitary sewer services at 75' intervals (max.).
13. All sanitary sewer services shall connect to the sanitary sewer main at an angle of 45° (see detail).
14. If the installation of cable, electric, and natural gas are not installed within the limits of disturbance, shown on this plan. The plans shall be modified to show the new limits.
15. The Contractor shall be responsible for all demolition and removal of waste.
16. All storm drain inlet protection shall be maintained by the utility contractor during the utility installation.

NOTE:
SEE SANITARY SEWER
PLAN & PROFILE SHEET
FOR OFF-SITE SEWER.

SITE RETAINING WALL NOTES

- ALL RETAINING WALLS TO BE DESIGNED BY OTHERS.
 - TOP AND BOTTOM ELEVATION VARIES.
 - SEE GRADING PLAN FOR ADDITIONAL INFORMATION.
 - CONTRACTOR SHALL BE RESPONSIBLE FOR PROVIDING SHOP DRAWINGS FOR APPROVAL PRIOR TO CONSTRUCTION.
-
- ALL RETAINING WALLS GREATER THAN 30" IN HEIGHT SHALL HAVE SECURITY FENCING ALONG THE TOP.



**Planning Staff Report to
Board of Zoning Appeals
January 6, 2023**
for the January 12, 2023 Public Hearing

Docket Number:	S 22-940
Applicant:	William Adam Taylor
Agent:	Randy Hiller, P.A.
Property Owner:	William Adam Taylor
Property Location:	20 Howe Street Unit 6
Tax Map Number:	009001-01-00600
Acreage:	0.02 (Single family attached unit)
Zoning:	OD, Office & Institutional District
Proposal:	SPECIAL EXCEPTION to establish a 'Hotel/motel' (short-term rental) use

Applicable Sections of the City of Greenville Code of Ordinances:

Sec. 19-2.1.3 (A) (1), *Board of Zoning Appeals/Powers and Duties/Special Exceptions*

Sec. 19-2.3.5, *Special Exception Permit*

Sec. 19-4.1, *Table of Uses*

Sec. 19-4.2.4(H), *Visitor Accommodations*

Sec. 19-6.1, *Off-street parking and loading*

Staff Recommendation: Deny

Staff concludes that the application does not comply with standards to grant a Special Exception Permit for a **'Hotel/motel'** use.

If the Board decides to grant the Permit, Staff recommends the following conditions:

1. The Special Exception Permit shall be limited to the Applicant, William Adam Taylor, and shall not be transferrable.
2. The use of the property shall substantially conform to the testimony of the Applicant and the content of the application and submitted documents.
3. Parking, loading and unloading for short term rental guests shall occur within the identified parking spaces for the unit. Parking and loading/unloading shall not occur within the street right-of-way. The Applicant shall notify short term rental guests of this requirement.
4. The Applicant shall monitor noise associated with the use and shall comply with the City's noise ordinance. If a noise violation or similar violation occurs at the property due to a short-term rental guest, the Applicant shall notify the Planning Department in writing of the incident. A pattern of noise ordinance violations shall be grounds for revocation of the Special Exception Permit.
5. The number of short-term rental guests occupying the subject dwelling unit shall not exceed six (6) persons.

Staff Analysis:

The Agent, Randy Hiller, on behalf of Applicant and Property Owner, W. Adam Taylor, seeks to use the single family attached dwelling unit located at 20 Howe Street Unit 6, for a visitor accommodation use (less than 30 days). The property is zoned OD, Office & Institutional District. According to subsection 19-4.2.4(H), *Visitor Accommodations*, dwelling units arranged for short-term stays of less than 30 days for rent, lease, or interval occupancy are classified as such, with designated examples including bed and breakfast inns, motels, and hotels. According to Table 19-4.1-2, *Table of Uses*, a hotel or motel use may be permitted by approval of special exception within the OD Zoning District.

The subject property is part of the West End Cottages, a 13-unit single family attached residential development. The subject property is an end of the row townhouse and is accessed through its own entry. The property is subject to the private deed restrictions for the West End Cottages. The Applicant has indicated that no conflicts between the proposed use and the deed restrictions exist. The Applicant has also informed staff they are a member of the West End Cottages HOA board.

No occupancy permits nor special exception permits have been secured for hotel short term rentals at the West End Cottages. Any current or previous activity has been unpermitted. According to city short term rental tracking software, this unit has been listed in the past, but is not actively listed. This application was not the result of city enforcement action and no zoning complaints have been filed against the property.

In 2005, the Board reviewed and approved a variance to reduce the rear setback for the West End Cottages.

A neighborhood meeting was not required for this application and was not held by the Applicant.

A Special Exception Permit shall be approved only upon finding that the applicant demonstrates **all** the following are met:

1. Consistent with the Comprehensive Plan

The Future Land Use Map of the city's GVL2040 Comprehensive Plan identifies the property as part of the '*Corridor Mixed-Use*' classification.

GVL2040 states that '*Corridor Mixed-Use*' corridors are the major streets that connect nodes to each other, to Greenville's traditional neighborhoods, and to established nodes such as downtown Greenville. They are designed to safely support a range of travel options and are lined with buildings that engage the street at a scale and density similar to the Urban Nodes. The Corridors accommodate a blend of vertical and horizontal mix of land uses including commercial, retail, and residential. It is generally expected that all properties fronting the street will be included in this category and density and building heights will step-up near Urban Nodes. Adjacent neighborhoods should be buffered where needed.

A short-term rental is classified as a commercial use which aligns with the future land use classification in the GVL 2040 Comprehensive Plan.

Staff finds that the proposed use is consistent with the GVL2040 Comprehensive Plan.

2. Complies with use specific standards

The Land Management Ordinance does not contain use-specific standards for hotel/motel use, per Sec. 19-4.3.3(H).

Staff finds that the proposed use complies with specific use standards of the Land Management Ordinance.

3. Compatibility with the surrounding lands

Adjacent property is used (and zoned) as follows:

East: Government facility (PD, Planned Development)

North: Office (OD, Office and institutional)

West: Religious institution (C-2, Local commercial)

South: Restaurant and office (OD and C-1, Neighborhood commercial)

The proposed use is located within a larger, mixed-use area with various commercial zoning districts, including C-1, C-2, and C-4. Adjacent properties include two law offices, a restaurant, a surface parking lot for a church, and the South Carolina Children's Theatre. Across Howe Street, zoned PD, is County Square, Greenville County's government office complex and planned redevelopment.

The property is part of an existing 13-unit residential townhouse development. As noted earlier in the staff report, none of the units have been approved for short term rental activity.

When factoring in the residential unit abutting the unit as well as past findings on similar applications by the Board of Zoning Appeals, staff does not believe the use is compatible with the surrounding lands.

Staff finds that the proposed use is not compatible with surrounding lands.

4. Design does not have substantial adverse impacts

The unit will not be owner occupied or have an on-site manager when in use as a short-term rental.

The unit will retain the existing residential character from the exterior, as no changes to the site and the structure's exterior are proposed. No adverse visual impacts are anticipated from the use.

The West End Cottages has a large parking lot with two parking spaces reserved for each townhouse. These dedicated spaces are located directly in front of each unit. A guest parking space also exists for visitors to use.

Per the floor plan submitted with the application, the unit is a two-bedroom unit. The minimum parking ratio for hotel/motel uses is 0.75 spaces per guest room. A total of two parking spaces would be required for a two-bedroom unit.

Loading and unloading for the use will occur from the two parking spaces in front of the unit.

The Applicant has informed staff they will manage the property and have experience managing similar properties.

The Applicant will install a Munit noise monitoring device. The Applicant has installed a Ring video doorbell to monitor guests entering and exiting the property.

Trash will be handled by the Applicant who will clean the property. A common dumpster exists at the rear of the property.

Although mitigation efforts are proposed, staff has concern that the proximity of short-term rental guests to the other residential tenants within the development may result in substantial adverse impacts related to noise, particularly outside and during loading/unloading.

Staff finds that the proposed use will have substantial adverse impacts on surrounding lands.

Staff Comments and Conditions

Fire Department Comments

Comments:

No comments.

City Engineer Comments

Comments:

Application review approval is subject to the applicant satisfying all conditions and requirements of the engineering divisions.

Civil Engineer Comments

Comments:

No comments.

Environmental Engineer Comments

Comments:

No comments.

Traffic Engineer Comments

Comments:

No comments.



Date Received _____ Accepted By _____

APPLICATION FOR SPECIAL EXCEPTION CITY OF GREENVILLE, SOUTH CAROLINA

APPLICANT / PERMITTEE*: William Adam Taylor

*	Name	Title / Organization
<i>permit may be limited to this entity.</i>		

APPLICANT'S REPRESENTATIVE: Randall S Hiller PA
(Optional)

Name	Title / Organization
------	----------------------

MAILING ADDRESS: 850 Wade Hampton Blvd. Greenville SC 29609

PHONE: 864-232-0026 **EMAIL:** rsh@rshpa.org

PROPERTY OWNER: William Adam Taylor

MAILING ADDRESS: 515 Crestwood DR Greenville SC 29609

PHONE: 864-770-5176 **EMAIL:** Madainvestments1@gmail.com

PROPERTY INFORMATION

STREET ADDRESS: 20 Howe Street Greenville SC 29601 Unit 6

TAX PARCEL #: 0090010100600 **ACREAGE:** 02 **ZONING DESIGNATION:** od.

REQUEST

Refer to Article 19-4, Use Regulations, of the Land Management Ordinance (www.municode.com/library/)

DESCRIPTION OF PROPOSED LAND USE:

Special exemption Permit for short term Rental

INSTRUCTIONS

1. The application and fee, **made payable to the City of Greenville**, must be received by the planning and development office no later than 5:00 pm of the date reflected on the attached schedule.

2. The applicant/owner must respond to the "standards" questions on page 2 of this application (you must answer "why" you believe the application meets the tests for the granting of a special exception). See also **Section 19-2.3.5, Special Exception Permit**, for additional information. You may attach a separate sheet addressing these questions.

3. You must attach a scaled drawing of the property that reflects, at a minimum, the following: (a) property lines, existing buildings, and other relevant site improvements; (b) the nature (and dimensions) of the proposed development (activity); (c) existing buildings and other relevant site improvements on adjacent properties; and, (d) topographic, natural features, etc. relevant to the requested special exception.

4. You must attach the required application fee: \$250.00

5. The administrator will review the application for "sufficiency" pursuant to **Section 19-2.2.6, Determination of Sufficiency**, prior to placing the application on the BZA agenda. If the application is determined to be "insufficient", the administrator will contact the applicant to request that the applicant resolve the deficiencies. **You are encouraged to schedule an application conference with a planner, who will review your application for "sufficiency" at the time it is submitted. Call (864) 467-4476 to schedule an appointment.**

6. You must post the subject property at least 15 days (but not more than 18 days) prior to the scheduled hearing date.



'Public Hearing' signs are acknowledged as received by the applicant


Applicant Signature

7. **Please read carefully:** The applicant and property owner affirm that all information submitted with this application; including any/all supplemental information is true and correct to the best of their knowledge and they have provided full disclosure of the relevant facts.

In addition the applicant affirms that the applicant or someone acting on the applicant's behalf has made a reasonable effort to determine whether a deed or other document places one or more restrictions on the property that preclude or impede the intended use and has found no record of such a restriction.

If the planning office by separate inquiry determines that such a restriction exists, it shall notify the applicant. If the applicant does not withdraw or modify the application in a timely manner, or act to have the restriction terminated or waived, then the planning office will indicate in its report to the Board of Zoning Appeals that granting the requested change would not likely result in the benefit the applicant seeks.

To that end, the applicant hereby affirms that the tract or parcel of land subject of the attached application is ☐ or is not ☒ restricted by any recorded covenant that is contrary to, conflicts with, or prohibits the requested activity.



APPLICANT / REPRESENTATIVE SIGNATURE

12/2/22

DATE



PROPERTY OWNER SIGNATURE

12/2/22

DATE

APPLICANT RESPONSE TO
SECTION 19-2.3.5(D)(1), STANDARDS – SPECIAL EXCEPTION

(YOU MAY ATTACH A SEPARATE SHEET)

1. DESCRIBE THE WAYS IN WHICH THE PROPOSED SPECIAL EXCEPTION IS CONSISTENT WITH THE COMPREHENSIVE PLAN.

Zoning allows short term in Current OD zoning with a special Permit, Development of many offices in area should not restrict, Also Restaurant next door, and huge University Ridge development across street

2. DESCRIBE THE WAYS IN WHICH THE REQUEST WILL COMPLY WITH THE STANDARDS IN **SECTION 19-4.3, USE SPECIFIC STANDARDS.**

Meets zoning for OD zoning. Ample guest parking with 2 deeded parking spaces per 2 bedroom unit. All adjoining property is zoned OD, PD or Commercial. No residential use within 1500 feet. HOA approves short term rental.

3. DESCRIBE THE WAYS IN WHICH THE REQUEST IS APPROPRIATE FOR ITS LOCATION AND IS COMPATIBLE WITH THE CHARACTER OF EXISTING AND PERMITTED USES OF SURROUNDING LANDS AND WILL NOT REDUCE THE PROPERTY VALUES THEREOF.

many commercial projects going on around, including University Ridge development, Ball Field, new children's theater Etc. Continued on second sheet.

4. DESCRIBE THE WAYS IN WHICH THE REQUEST WILL MINIMIZE ADVERSE EFFECTS ON ADJACENT LANDS INCLUDING: VISUAL IMPACTS; SERVICE DELIVERY; PARKING AND LOADING; ODORS; NOISE; GLARE; AND, VIBRATION. DESCRIBE THE WAYS IN WHICH THE REQUEST WILL NOT CREATE A NUISANCE.

Will not effect at all. 13 unit town home subdivision which allows short term rental, guests will be identical to long term residents occupying a 2 bedroom town home.

3. Provides family friendly short term visitor accommodations within walking distance of Baseball field, Children's Theatre, West End shopping and restaurants as well as the pending development of the University Ridge property. Provides the benefits of a hotel for tourists without the detriments of increased traffic, parking garages, staff parking or increased pedestrian traffic. Allowing short term rental will have no impact at all beyond what is currently allowed for rentals over 30 days or continuous occupancy.

**APPLICANT RESPONSE TO
SECTION 19-2.3.5(D)(2), STANDARDS – CHANGE IN NONCONFORMING USE**

(YOU MAY ATTACH A SEPARATE SHEET)

1. DESCRIBE THE WAYS IN WHICH THE PROPOSED NONCONFORMING USE IS MORE IN CHARACTER WITH, OR EQUAL TO, THE USES OTHERWISE PERMITTED IN THE ZONING DISTRICT THAN THE EXISTING OR PRIOR NONCONFORMING USES.

2. DESCRIBE THE WAYS IN WHICH THE PROPOSED NONCONFORMING USE WILL NOT SUBSTANTIALLY AND PERMANENTLY INJURE THE USE OF NEIGHBORING PROPERTY FOR THOSE USES PERMITTED WITHIN THE RELEVANT ZONING DISTRICT(S).

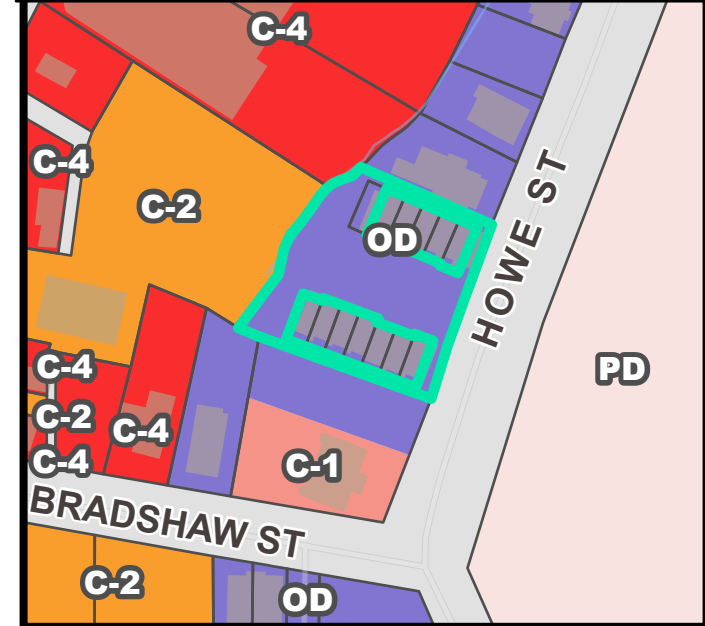
3. IS ADEQUATE INFRASTRUCTURE CAPACITY AVAILABLE TO SERVE THE PROPOSED NONCONFORMING USE?

4. IS THE PROPOSED USE ONE THAT IS OTHERWISE PERMISSIBLE IN ANOTHER ZONING DISTRICT WITHIN THE CITY?

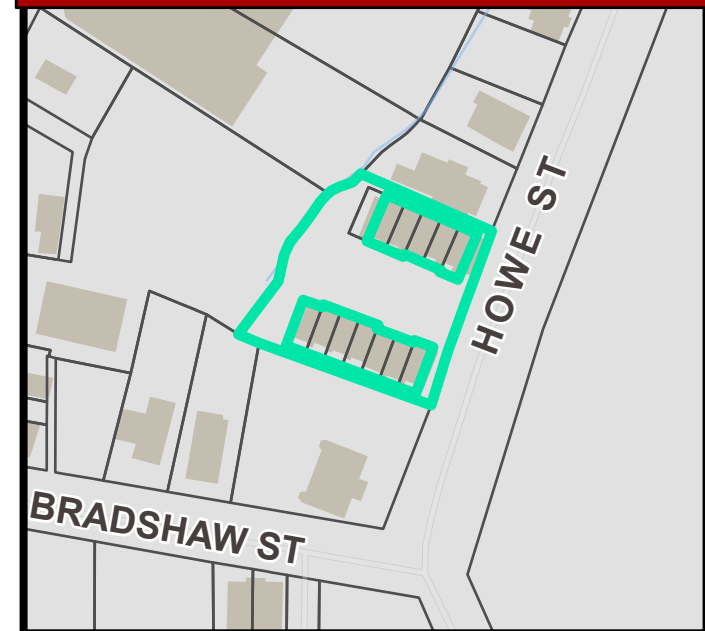
AERIAL VIEW



CURRENT ZONING



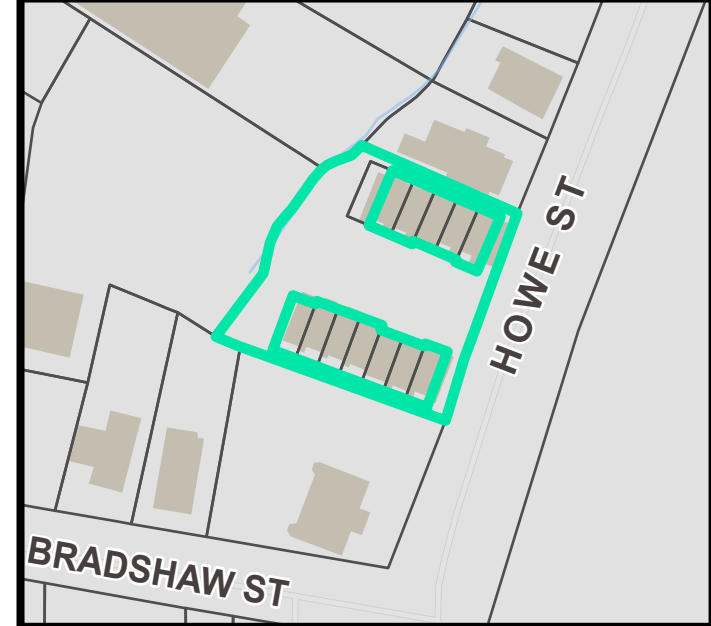
FUTURE LAND USE



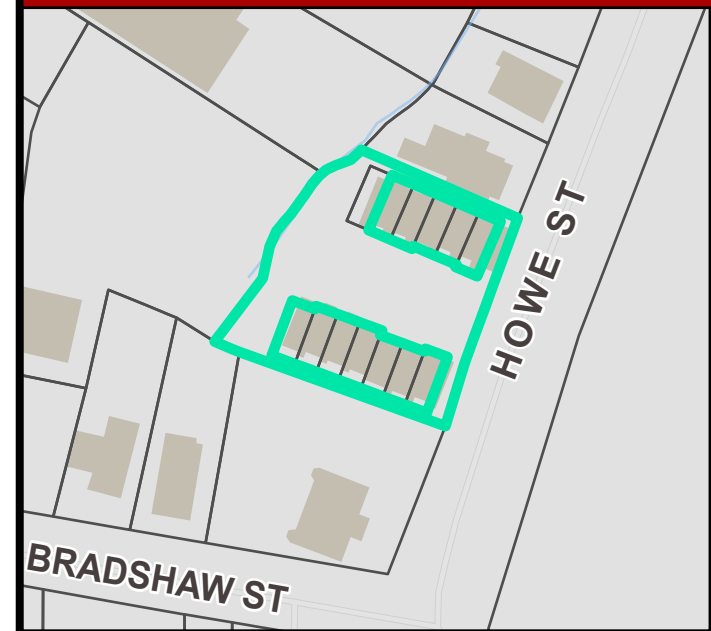
NATURAL / ENVIRONMENTAL FEATURES



SPECIAL EMPHASIS NEIGHBORHOODS



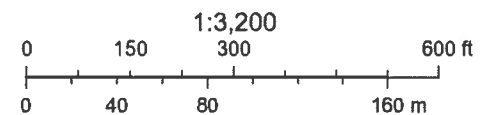
PRESERVATION OVERLAYS



Greenville County, SC



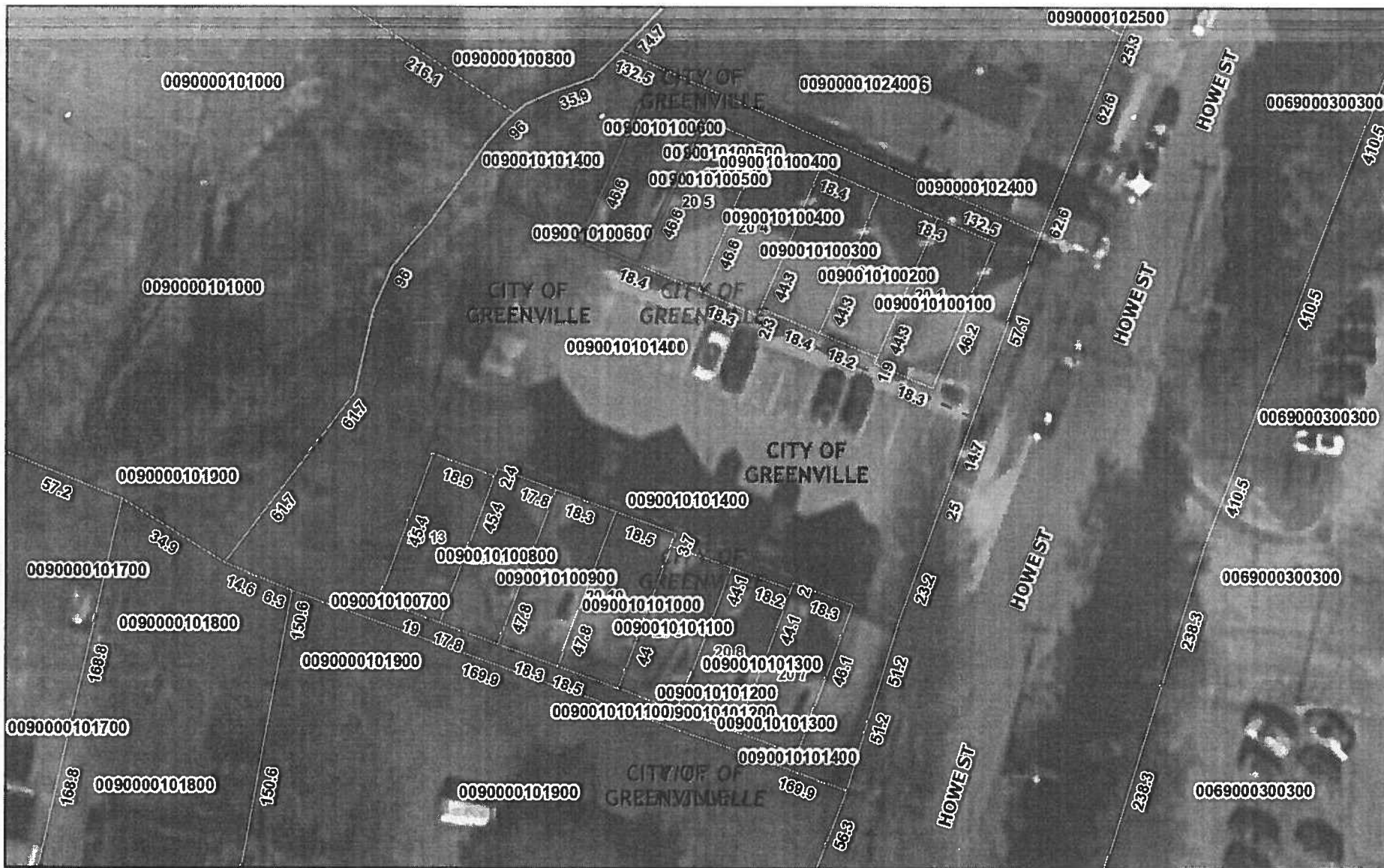
December 1, 2022



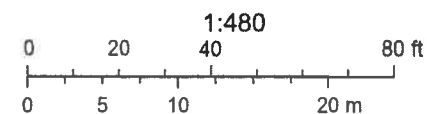
Greenville County GIS Division, Greenville, South Carolina, Greenville
County GIS Division, Greenville, South Carolina 29601, Greenville County,

Disclaimer: This Map is not a LAND SURVEY and is for reference purposes only. Data contained in this map are prepared for the inventory of Real Property found within this jurisdiction, and are compiled from recorded deeds, plats, and other public records.

Greenville County, SC



December 1, 2022



Greenville County GIS Division, Greenville, South Carolina, Greenville
County GIS Division, Greenville, South Carolina 29601, Greenville County,

Disclaimer: This Map is not a LAND SURVEY and is for reference purposes only. Data contained in this map are prepared for the inventory of Reel Property found within this jurisdiction, and are compiled from recorded deeds, plats, and other public records.

CHURCH STREET

1 INCH = 10 FEET

November 13, 2006 01:25:28 PM

University
Ridge offices

University Ridge
Parking

Howe Street
↓ ↓ ↓

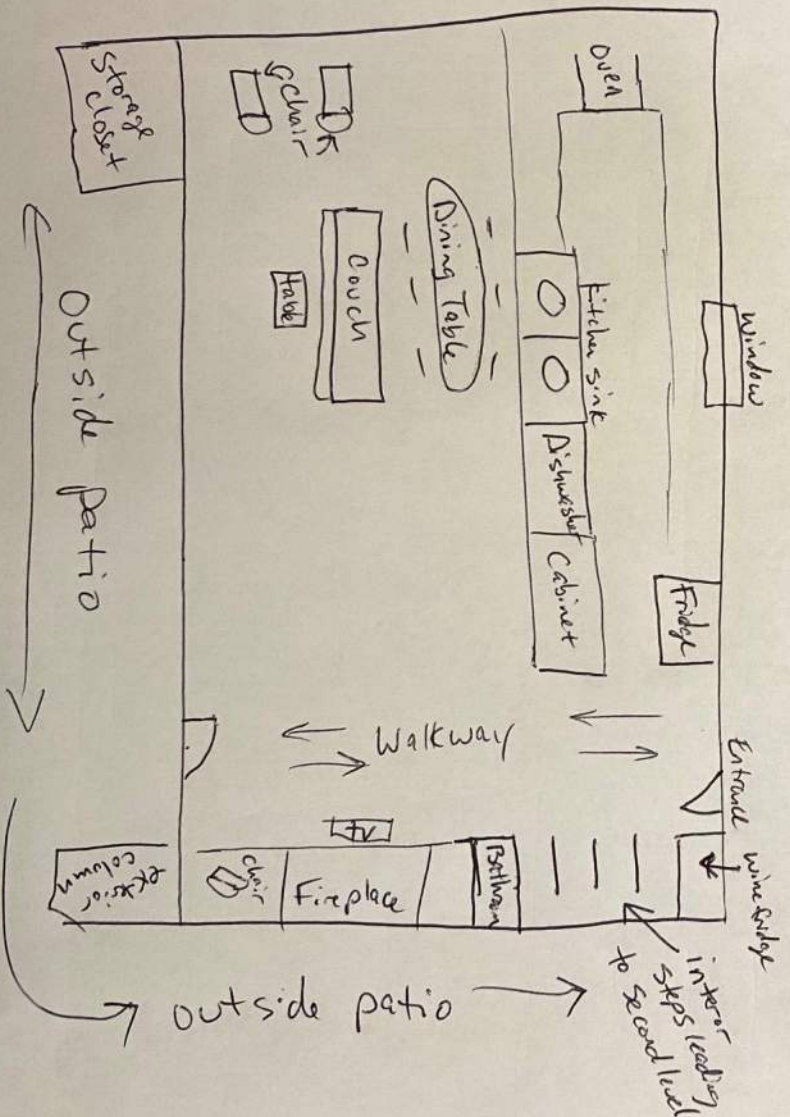
West End
Cottages

Unit 6
1400sqft

Dog walk
area

Dumpster

Dog walk
area



2nd Floor





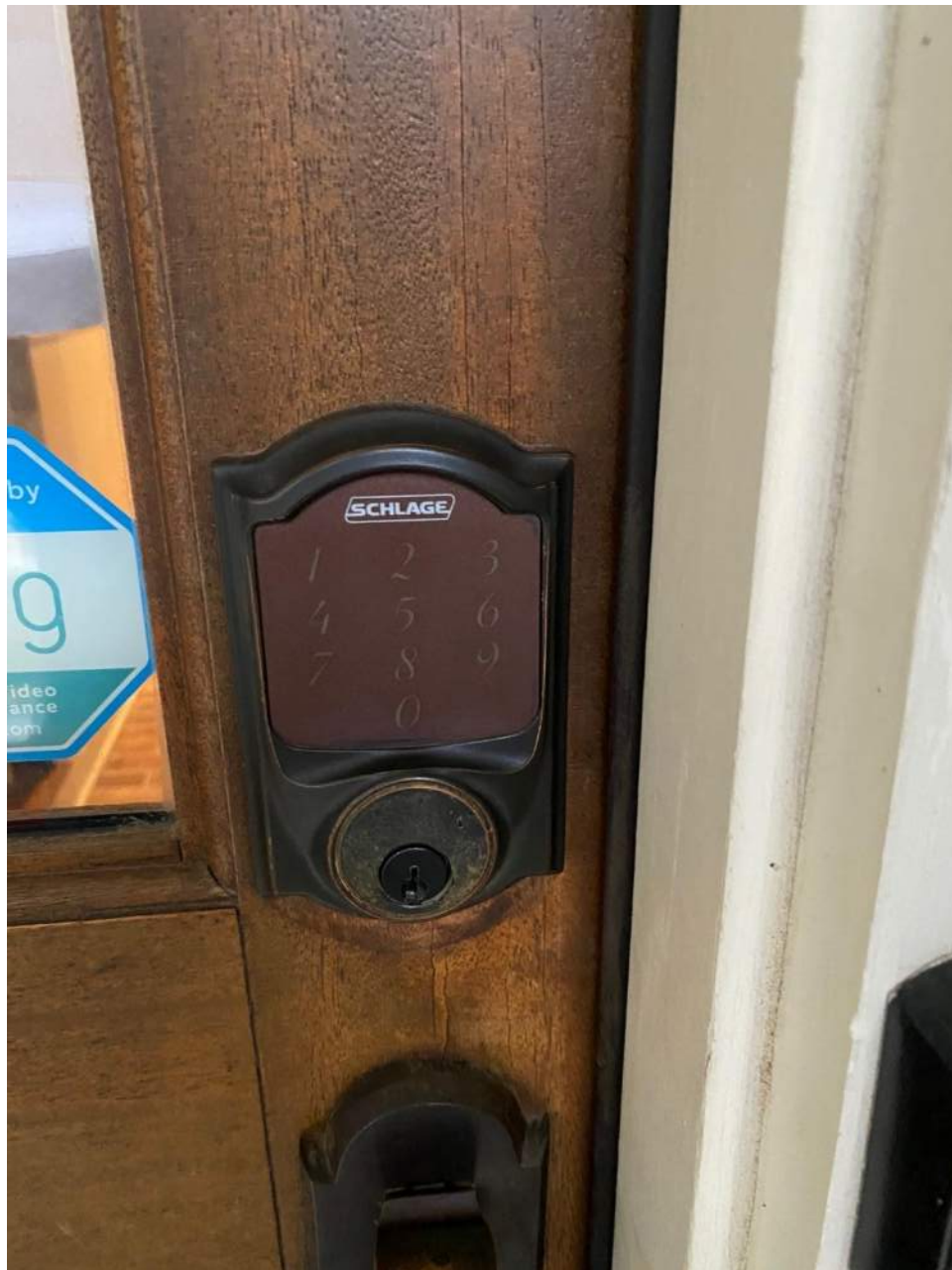




































**Planning Staff Report to
Board of Zoning Appeals
January 6, 2023**
for the January 12, 2023 Public Hearing

Docket Number:	S 22-941
Applicant:	Hunter Moss
Agent:	Randy Hiller, P.A.
Property Owner:	Hunter Moss
Property Location:	20 Howe Street Unit 11
Tax Map Number:	009001-01-01100
Acreage:	0.02 (Single family attached unit)
Zoning:	OD, Office & Institutional District
Proposal:	SPECIAL EXCEPTION to establish a 'Hotel/motel' (short-term rental) use

Applicable Sections of the City of Greenville Code of Ordinances:

Sec. 19-2.1.3 (A) (1), *Board of Zoning Appeals/Powers and Duties/Special Exceptions*
Sec. 19-2.3.5, *Special Exception Permit*
Sec. 19-4.1, *Table of Uses*
Sec. 19-4.2.4(H), *Visitor Accommodations*
Sec. 19-6.1, *Off-street parking and loading*

Staff Recommendation: Deny

Staff concludes that the application does not comply with standards to grant a Special Exception Permit for a **'Hotel/motel'** use.

If the Board decides to grant the Permit, Staff recommends the following conditions:

1. The Special Exception Permit shall be limited to the Applicant, Hunter Moss, and shall not be transferrable.
2. The use of the property shall substantially conform to the testimony of the Applicant and the content of the application and submitted documents.
3. Parking, loading and unloading for short term rental guests shall occur within the identified parking spaces for the unit. Parking and loading/unloading shall not occur within the street right-of-way. The Applicant shall notify short term rental guests of this requirement.
4. The Applicant shall monitor noise associated with the use and shall comply with the City's noise ordinance. If a noise violation or similar violation occurs at the property due to a short-term rental guest, the Applicant shall notify the Planning Department in writing of the incident. A pattern of noise ordinance violations shall be grounds for revocation of the Special Exception Permit.
5. The number of short-term rental guests occupying the subject dwelling unit shall not exceed six (6) persons.

Staff Analysis:

The Agent, Randy Hiller, on behalf of Applicant and Property Owner, Hunter Moss, seeks to use the single family attached dwelling unit located at 20 Howe Street Unit 11, for a visitor accommodation use (less than 30 days). The property is zoned OD, Office & Institutional District. According to subsection 19-4.2.4(H), *Visitor Accommodations*, dwelling units arranged for short-term stays of less than 30 days for rent, lease, or interval occupancy are classified as such, with designated examples including bed and breakfast inns, motels, and hotels. According to Table 19-4.1-2, *Table of Uses*, a hotel or motel use may be permitted by approval of special exception within the OD Zoning District.

The subject property is part of the West End Cottages, a 13-unit single family attached residential development. The subject property is a middle of the row townhouse and is accessed through its own entry. The property is subject to the private deed restrictions for the West End Cottages. The Applicant has indicated that no conflicts between the proposed use and the deed restrictions exist.

No occupancy permits nor special exception permits have been secured for hotel short term rentals at the West End Cottages. Any current or previous activity has been unpermitted. According to city short term rental tracking software, this unit has been listed in the past, but is not actively listed. This application was not the result of city enforcement action and no zoning complaints have been filed against the property.

In 2005, the Board reviewed and approved a variance to reduce the rear setback for the West End Cottages.

A neighborhood meeting was not required for this application and was not held by the Applicant.

A Special Exception Permit shall be approved only upon finding that the applicant demonstrates **all** the following are met:

1. Consistent with the Comprehensive Plan

The Future Land Use Map of the city's GVL2040 Comprehensive Plan identifies the property as part of the *'Corridor Mixed-Use'* classification.

GVL2040 states that *'Corridor Mixed-Use'* corridors are the major streets that connect nodes to each other, to Greenville's traditional neighborhoods, and to established nodes such as downtown Greenville. They are designed to safely support a range of travel options and are lined with buildings that engage the street at a scale and density similar to the Urban Nodes. The Corridors accommodate a blend of vertical and horizontal mix of land uses including commercial, retail, and residential. It is generally expected that all properties fronting the street will be included in this category and density and building heights will step-up near Urban Nodes. Adjacent neighborhoods should be buffered where needed.

A short-term rental is classified as a commercial use which aligns with the future land use classification in the GVL 2040 Comprehensive Plan.

Staff finds that the proposed use is consistent with the GVL2040 Comprehensive Plan.

2. Complies with use specific standards

The Land Management Ordinance does not contain use-specific standards for hotel/motel use, per Sec. 19-4.3.3(H).

Staff finds that the proposed use complies with specific use standards of the Land Management Ordinance.

3. Compatibility with the surrounding lands

Adjacent property is used (and zoned) as follows:

East: Government facility (PD, Planned Development)

North: Office (OD, Office and institutional)

West: Religious institution (C-2, Local commercial)

South: Restaurant and office (OD and C-1, Neighborhood commercial)

The proposed use is located within a larger, mixed-use area with various commercial zoning districts, including C-1, C-2, and C-4. Adjacent properties include two law offices, a restaurant, a surface parking lot for a church, and the South Carolina Children's Theatre. Across Howe Street, zoned PD, is County Square, Greenville County's government office complex and planned redevelopment.

The property is part of an existing 13-unit residential townhouse development. As noted earlier in the staff report, none of the units have been approved for short term rental activity.

When factoring in the residential units abutting the unit as well as past findings on similar applications by the Board of Zoning Appeals, staff does not believe the use is compatible with the surrounding lands.

Staff finds that the proposed use is not compatible with surrounding lands.

4. Design does not have substantial adverse impacts

The unit will not be owner occupied or have an on-site manager when in use as a short-term rental.

The unit will retain the existing residential character from the exterior, as no changes to the site and the structure's exterior are proposed. No adverse visual impacts are anticipated from the use.

The West End Cottages has a large parking lot with two parking spaces reserved for each townhouse. These dedicated spaces are located directly in front of each unit. A guest parking space also exists for visitors to use.

Per the floor plan submitted with the application, the unit is a two-bedroom unit. The minimum parking ratio for hotel/motel uses is 0.75 spaces per guest room. A total of two parking spaces would be required for a two-bedroom unit.

Loading and unloading for the use will occur from the two parking spaces in front of the unit.

The Applicant has informed staff they will manage the property and have experience managing similar properties.

The Applicant will install a Munit noise monitoring device. The Applicant has installed WYZE video cameras at the front and rear to monitor guests entering and exiting the property.

Trash will be handled by the Applicant who will clean the property. A common dumpster exists at the rear of the property.

Although mitigation efforts are proposed, staff has concern that the proximity of short-term rental guests to the other residential tenants within the development may result in substantial adverse impacts related to noise, particularly outside and during loading/unloading.

Staff finds that the proposed use will have substantial adverse impacts on surrounding lands.

Staff Comments and Conditions

Fire Department Comments

Comments:

No comments.

City Engineer Comments

Comments:

Application review approval is subject to the applicant satisfying all conditions and requirements of the engineering divisions.

Civil Engineer Comments

Comments:

No comments.

Environmental Engineer Comments

Comments:

No comments.

Traffic Engineer Comments

Comments:

No comments.



Date Received _____ Accepted By _____

APPLICATION FOR SPECIAL EXCEPTION CITY OF GREENVILLE, SOUTH CAROLINA

APPLICANT / PERMITTEE*: Hunter Moss

* _____
Name Title / Organization

permit may be limited to this entity. _____

APPLICANT'S REPRESENTATIVE: Randall S. Hiller PA
(Optional)

_____ Name Title / Organization

MAILING ADDRESS: 850 Wade Hampton BLVD Greenville SC 29609

PHONE: 864-232-00026 **EMAIL:** rsh@rshpa.org

PROPERTY OWNER: Hunter Moss

MAILING ADDRESS: 20 Howe Street Unit 11 Greenville SC 29601

PHONE: 864-387-9851 **EMAIL:** greenvillevanderlust@gmail.com

PROPERTY INFORMATION

STREET ADDRESS: 20 Howe Street Unit 11 Greenville SC 29601

TAX PARCEL #: 0090010101100 **ACREAGE:** .02 **ZONING DESIGNATION:** OD

REQUEST

Refer to Article 19-4, Use Regulations, of the Land Management Ordinance (www.municode.com/library/)

DESCRIPTION OF PROPOSED LAND USE:

Short Term Rental with owner occupying unit from time to time

INSTRUCTIONS

1. The application and fee, **made payable to the City of Greenville**, must be received by the planning and development office no later than 5:00 pm of the date reflected on the attached schedule.

2. The applicant/owner must respond to the "standards" questions on page 2 of this application (you must answer "why" you believe the application meets the tests for the granting of a special exception). See also **Section 19-2.3.5, Special Exception Permit**, for additional information. You may attach a separate sheet addressing these questions.

3. You must attach a scaled drawing of the property that reflects, at a minimum, the following: (a) property lines, existing buildings, and other relevant site improvements; (b) the nature (and dimensions) of the proposed development (activity); (c) existing buildings and other relevant site improvements on adjacent properties; and, (d) topographic, natural features, etc. relevant to the requested special exception.

4. You must attach the required application fee: \$250.00

5. The administrator will review the application for "sufficiency" pursuant to **Section 19-2.2.6, Determination of Sufficiency**, prior to placing the application on the BZA agenda. If the application is determined to be "insufficient", the administrator will contact the applicant to request that the applicant resolve the deficiencies. **You are encouraged to schedule an application conference with a planner, who will review your application for "sufficiency" at the time it is submitted. Call (864) 467-4476 to schedule an appointment.**

6. You must post the subject property at least 15 days (but not more than 18 days) prior to the scheduled hearing date.

flav 'Public Hearing' signs are acknowledged as received by the applicant


Applicant Signature

7. **Please read carefully:** The applicant and property owner affirm that all information submitted with this application; including any/all supplemental information is true and correct to the best of their knowledge and they have provided full disclosure of the relevant facts.

In addition the applicant affirms that the applicant or someone acting on the applicant's behalf has made a reasonable effort to determine whether a deed or other document places one or more restrictions on the property that preclude or impede the intended use and has found no record of such a restriction.

If the planning office by separate inquiry determines that such a restriction exists, it shall notify the applicant. If the applicant does not withdraw or modify the application in a timely manner, or act to have the restriction terminated or waived, then the planning office will indicate in its report to the Board of Zoning Appeals that granting the requested change would not likely result in the benefit the applicant seeks.

To that end, the applicant hereby affirms that the tract or parcel of land subject of the attached application is ☐ or is not ☒ restricted by any recorded covenant that is contrary to, conflicts with, or prohibits the requested activity.



12-2-22

APPLICANT / REPRESENTATIVE SIGNATURE

DATE

PROPERTY OWNER SIGNATURE

DATE

APPLICANT RESPONSE TO
SECTION 19-2.3.5(D)(1), STANDARDS – SPECIAL EXCEPTION

(YOU MAY ATTACH A SEPARATE SHEET)

1. DESCRIBE THE WAYS IN WHICH THE PROPOSED SPECIAL EXCEPTION IS CONSISTENT WITH THE COMPREHENSIVE PLAN.

Zoning allows short term in Current OD zoning with a special Permit, Development of many offices in area should not restrict, Also Restaurant next door, and huge University Ridge development across street

2. DESCRIBE THE WAYS IN WHICH THE REQUEST WILL COMPLY WITH THE STANDARDS IN **SECTION 19-4.3, USE SPECIFIC STANDARDS.**

Meets zoning for OD zoning. Ample guest parking with 2 deeded parking spaces per 2 bedroom unit. All adjoining property is zoned OD, PD or Commercial. No residential use within 1500 feet. HOA approves short term rental.

3. DESCRIBE THE WAYS IN WHICH THE REQUEST IS APPROPRIATE FOR ITS LOCATION AND IS COMPATIBLE WITH THE CHARACTER OF EXISTING AND PERMITTED USES OF SURROUNDING LANDS AND WILL NOT REDUCE THE PROPERTY VALUES THEREOF.

many commercial projects going on around, including University Ridge development, Ball Field, new children's theater Etc. Continued on second sheet.

4. DESCRIBE THE WAYS IN WHICH THE REQUEST WILL MINIMIZE ADVERSE EFFECTS ON ADJACENT LANDS INCLUDING: VISUAL IMPACTS; SERVICE DELIVERY; PARKING AND LOADING; ODORS; NOISE; GLARE; AND, VIBRATION. DESCRIBE THE WAYS IN WHICH THE REQUEST WILL NOT CREATE A NUISANCE.

Will not effect at all. 13 unit town home subdivision which allows short term rental, guests will be identical to long term residents occupying a 2 bedroom town home.

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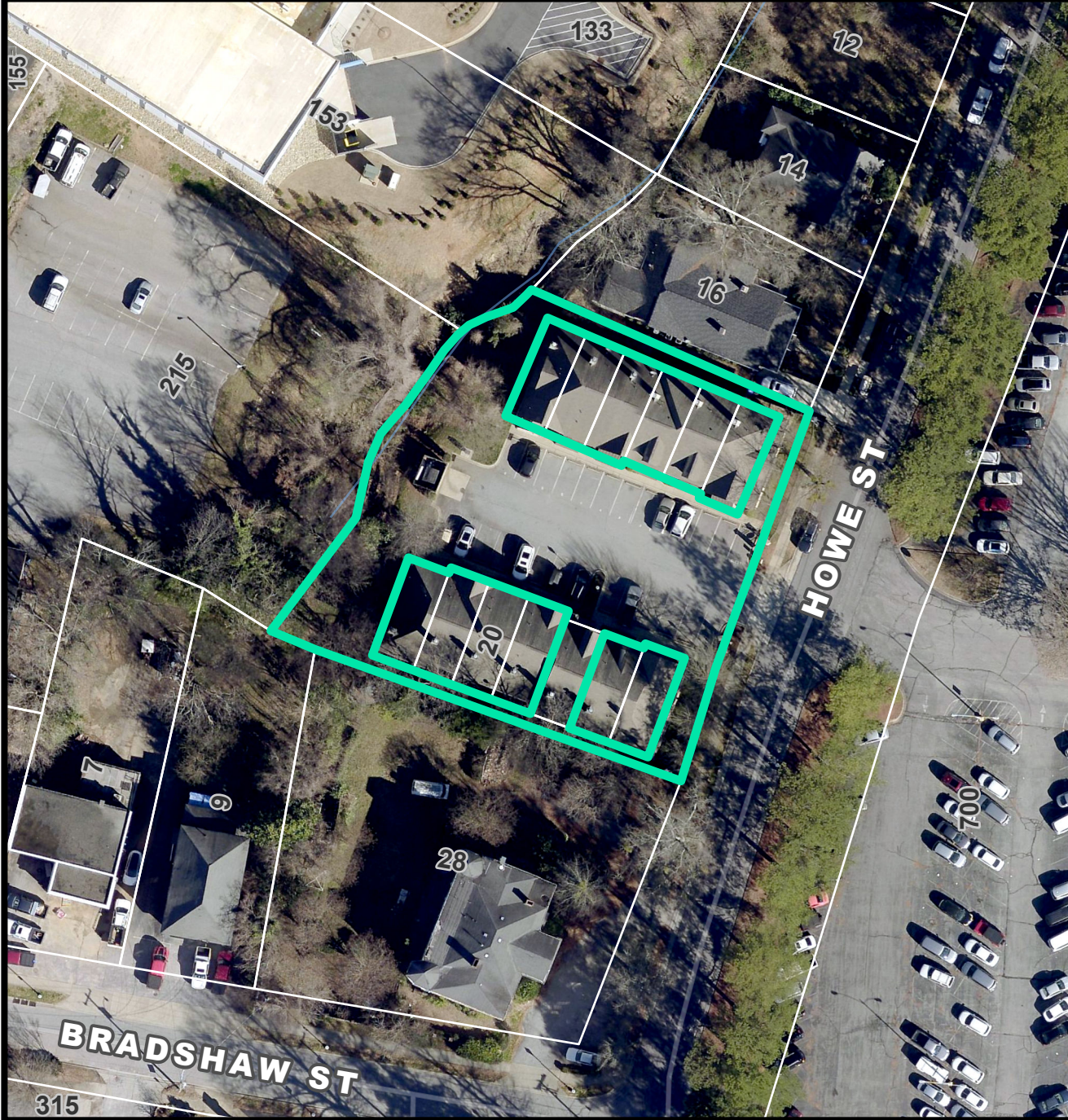
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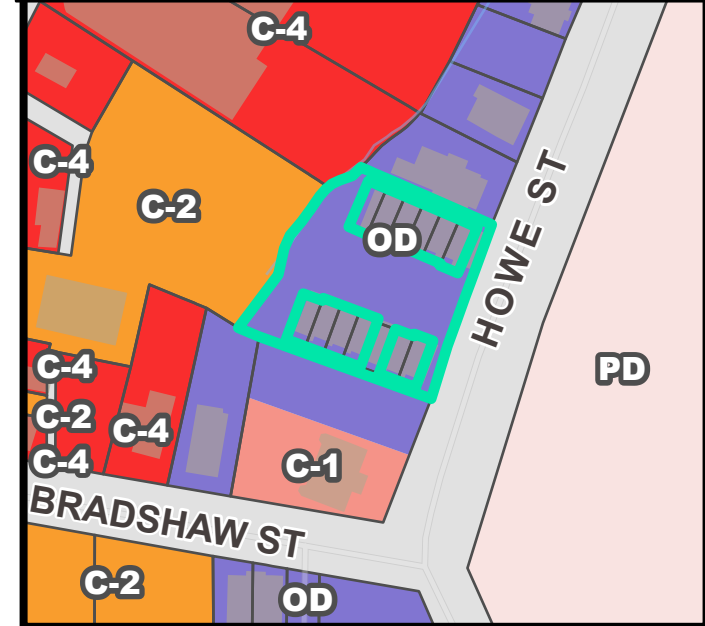
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4. IS THE PROPOSED USE ONE THAT IS OTHERWISE PERMISSIBLE IN ANOTHER ZONING DISTRICT WITHIN THE CITY?

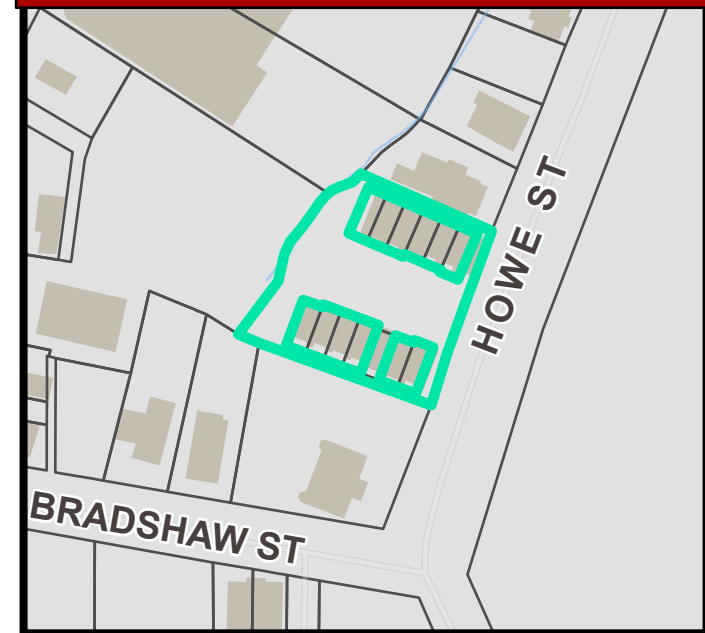
AERIAL VIEW



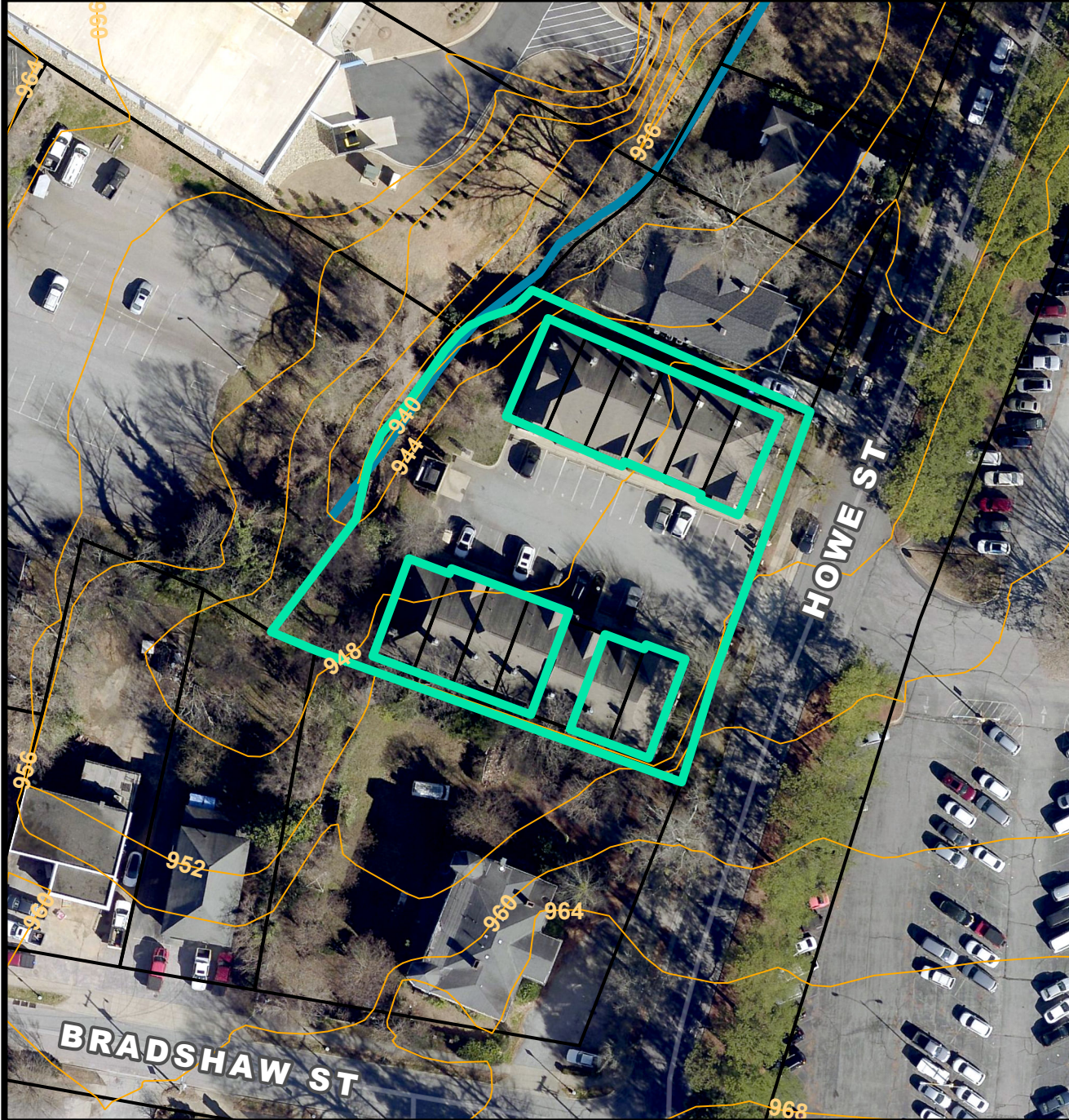
CURRENT ZONING



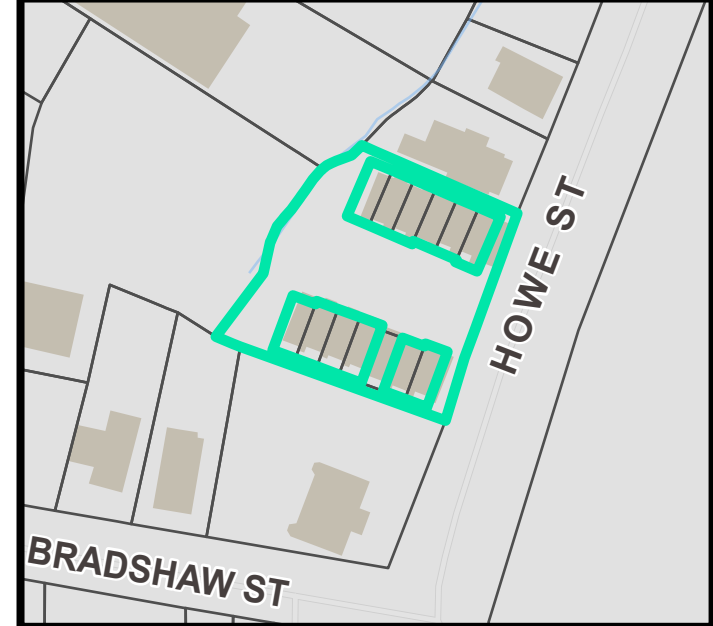
FUTURE LAND USE



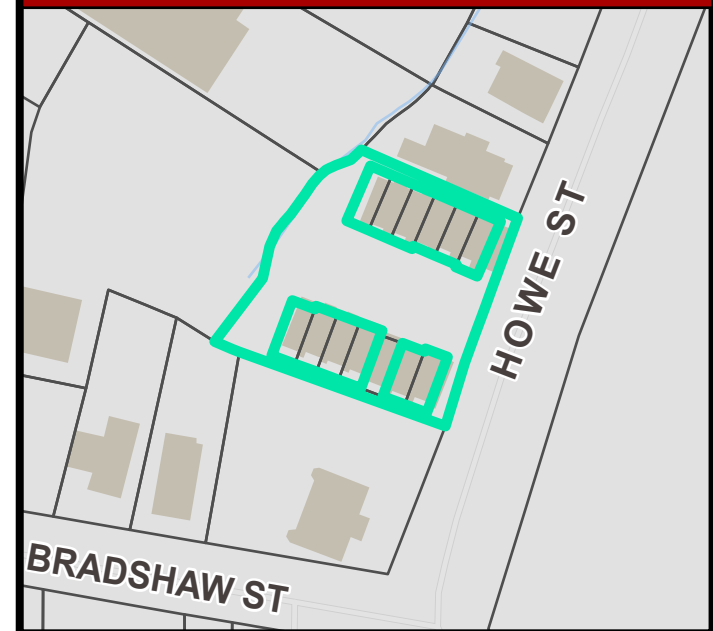
NATURAL / ENVIRONMENTAL FEATURES



SPECIAL EMPHASIS NEIGHBORHOODS



PRESERVATION OVERLAYS

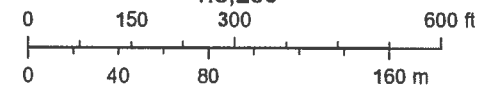


Greenville County, SC



December 1, 2022

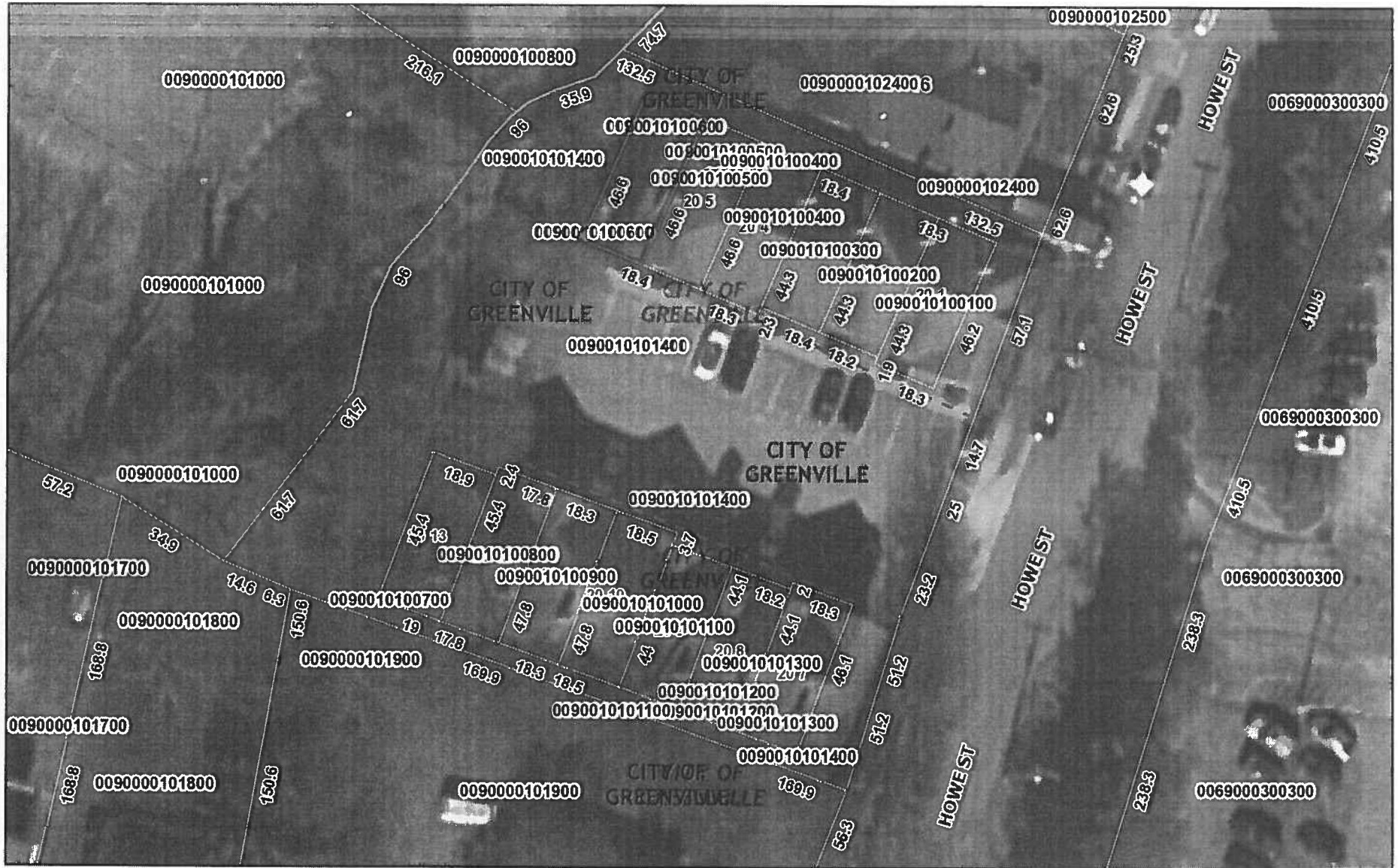
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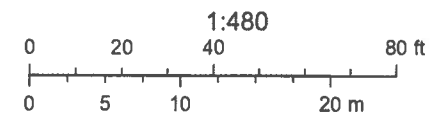
Greenville County GIS Division, Greenville, South Carolina, Greenville
County GIS Division, Greenville, South Carolina 29601, Greenville County,

Disclaimer: This Map is not a LAND SURVEY and is for reference purposes only. Data contained in this map are prepared for the inventory of Real Property found within this jurisdiction, and are compiled from recorded deeds, plats, and other public records.

Greenville County, SC



December 1, 2022



Greenville County GIS Division, Greenville, South Carolina, Greenville
County GIS Division, Greenville, South Carolina 29601, Greenville County,

Disclaimer: This Map is not a LAND SURVEY and is for reference purposes only. Date contained in this map are prepared for the inventory of Real Property found within this jurisdiction, and are compiled from recorded deeds, plats, and other public records.

NOW OR FORMERLY
ENOREE BAPTIST CHURCH
D.B. 997 PAGE 645
TMS. # 90-1-10

TOTAL AREA = 0.70 AC. OR 30266.402 SQ. FT.
AREA IN SANITARY SEWER R/W = 0.13 AC.
AREA IN COMMON AREA = 0.44 AC.

NOW OR FORMERLY
ENOREE BAPTIST CHURCH
D.B. 997 PAGE 645
TMS. # 90-1-8.3

NOW OR FORMERLY
JOHN W. COLLINS
D.B. 2181 PAGE 1682
TMS. # 90-1-8

△ SITE

HOWE STREET

CHURCH STREET

LOCATION MAP NOT TO SCALE

NOTES:

- 1- THERE IS NO OPINION OF TITLE GIVEN BY THE SURVEYOR.
- 2- THE SURVEY SHOWN HEREON REFLECTS THE RECORDED REFERENCES AS NOTED.
- 3- AREA SUBJECT TO ALL RIGHTS OF WAY AND EASEMENTS OF RECORD OR NOT OF RECORD.
- 4- ALL UNDERGROUND UTILITIES ARE NOT SHOWN AND THEIR LOCATIONS ARE UNKNOWN TO ME.
- 5- THERE IS ENCROACHMENT AND PROJECTIONS OF THE ROOF OVERHANG
- 6- ALL UNIT CORNERS ARE POINTS UNLESS OTHER DESCRIPTION IS GIVEN.
- 7- ALL I.N. ARE 1/2" REBAR.

CERTIFICATE OF OWNERSHIP AND DEDICATION

"THE UNDERSIGNED HEREBY ACKNOWLEDGE THAT I AM (WE ARE) THE OWNER(S) OF THE PROPERTY SHOWN AND DESCRIBED HEREON AND THAT I (WE) HEREBY ADOPT THIS PLAN OF SUBDIVISION WITH MY (OUR) FREE CONSENT AND THAT I (WE) ESTABLISH THE MINIMUM BUILDING RESTRICTION LINES AND HEREBY DEDICATE TO PUBLIC USE AS ROADS, STREETS, AND EASEMENTS, FOREVER ALL AREAS SO SHOWN OR INDICATED ON SAID PLAT."

11/13/06 SIGNED Jacob C. Mann
SIGNED _____
SIGNED _____
SIGNED _____

CERTIFICATE OF ACCURACY

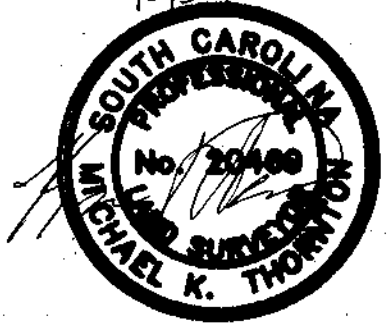
"I HEREBY STATE THAT TO THE BEST OF MY KNOWLEDGE, INFORMATION AND BELIEF, THE SURVEY SHOWN HEREON WAS MADE IN ACCORDANCE WITH THE REQUIREMENTS OF THE MINIMUM STANDARDS MANUAL FOR THE PRACTICE OF LAND SURVEYING IN SOUTH CAROLINA, AND MEETS OR EXCEEDS THE REQUIREMENTS FOR A CLASS A SURVEY SPECIFIED THEREIN."

DATE: 10/30/06 S.C. REGISTERED LAND SURVEYOR NO. 20468

LEGEND

I.O. - IRON OLD
I.N. - IRON NEW
PT. - POINT
() - COPIED MEASUREMENT

SEAL



CERTIFICATE OF APPROVAL FOR RECORDING

I HEREBY CERTIFY THAT THIS SUBDIVISION PLAN SHOWN HEREON HAS BEEN FOUND TO COMPLY WITH THE SUBDIVISION REGULATIONS FOR THE CITY OF GREENVILLE WITH THE EXCEPTIONS OF SUCH VARIANCES, IF ANY, AS ARE NOTED IN THE MINUTES OF THE CITY OF GREENVILLE PLANNING COMMISSION OF GREENVILLE COUNTY, SOUTH CAROLINA, AND THAT IT HAS BEEN APPROVED FOR RECORDING IN THE OFFICE OF THE COUNTY REGISTER OF DEEDS.

APPROVAL BY CITY ENGINEER
11/13/06 Michael K. Thornton

SUMMARY PLAT FOR WEST END COTTAGES, LLC CITY OF GREENVILLE

GREENVILLE COUNTY SOUTH CAROLINA
BEING A TOWN HOME SUBDIVISION OF THE PROPERTY AS SHOWN ON PLAT FOR WEST END COTTAGES, LLC BY SITE DESIGN INC. DATED 12/21/04. TMS. # 90-1-21,22,& 23

OWNER/ DEVELOPER	SURVEYOR
WEST END COTTAGES, LLC C/O JACOB C. MANN 111 WILLIAMS STREET GREENVILLE SC 29601 PHONE: (864) 325-6266	THORNTON LAND SURVEYING KEVIN THORNTON P.L.S. 1811 TWIN BRIDGE ROAD GAFFNEY SC 29341 PHONE: (864) 488-3078

NO. OF ACRES: 0.70 AC. MILES OF NEW ROAD: N/A
NO. OF LOTS: 13 DATE: OCTOBER 30, 2006

ZONING: O.D.

10 0 10 20 30
GRAPHIC SCALE - FEET
1 INCH = 10 FEET

University Ridge
offices

University Ridge
Parking

Howe Street

West End
cottages

Parking Lot
2 spaces per unit

Unit 11
1400 sq. ft.

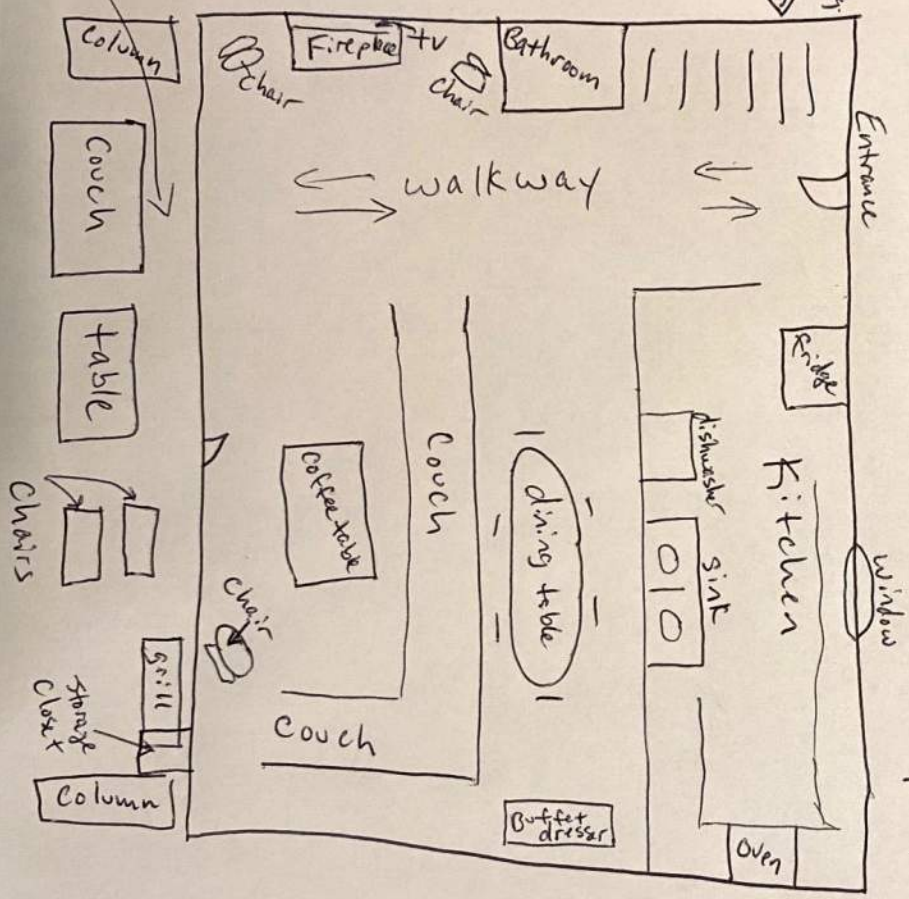
Dog walking
Dumper

Dog walk
Dog area

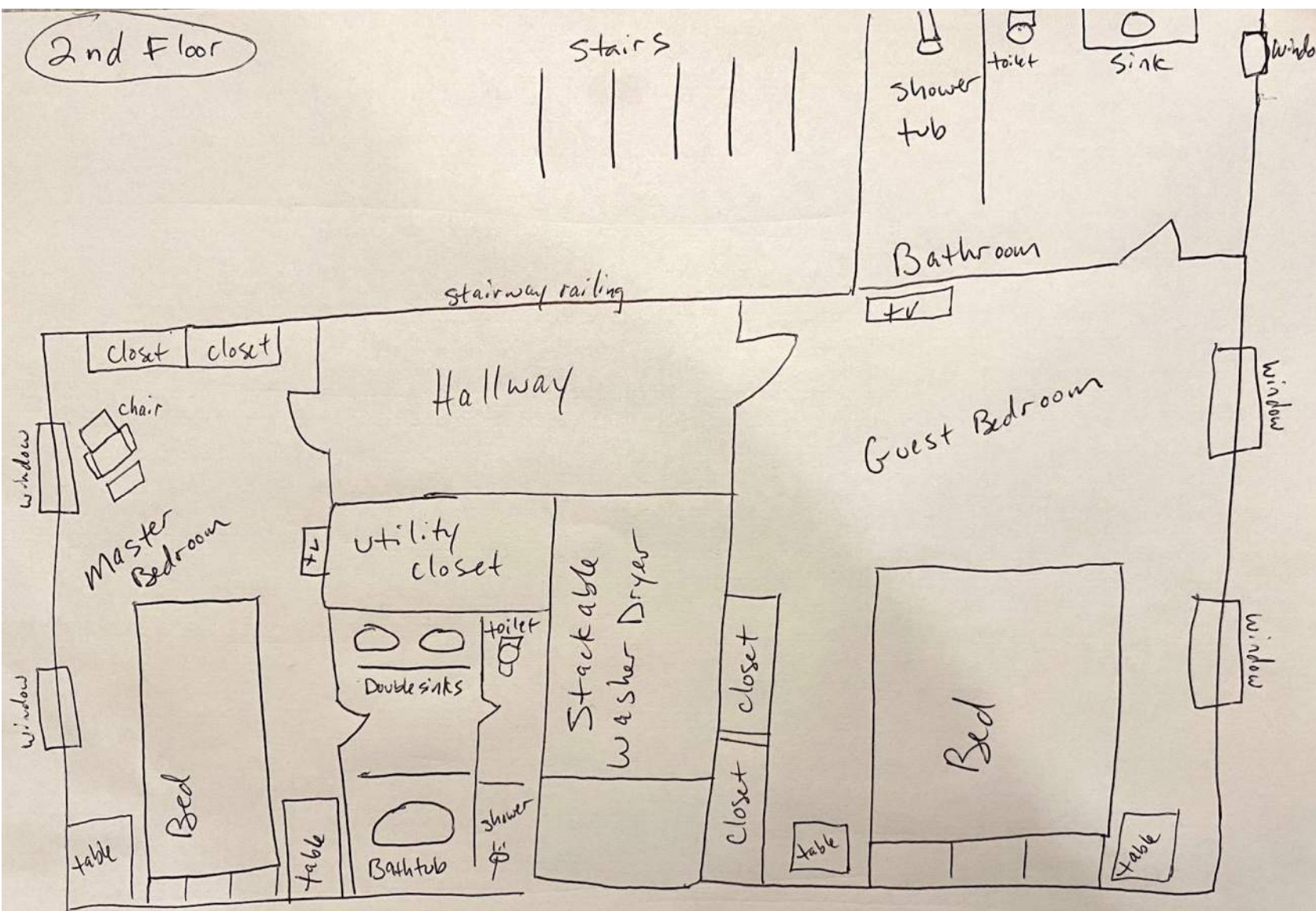
1st Floor

interior leading
steps
to 2nd
level

Outdoor
patio



2nd Floor



























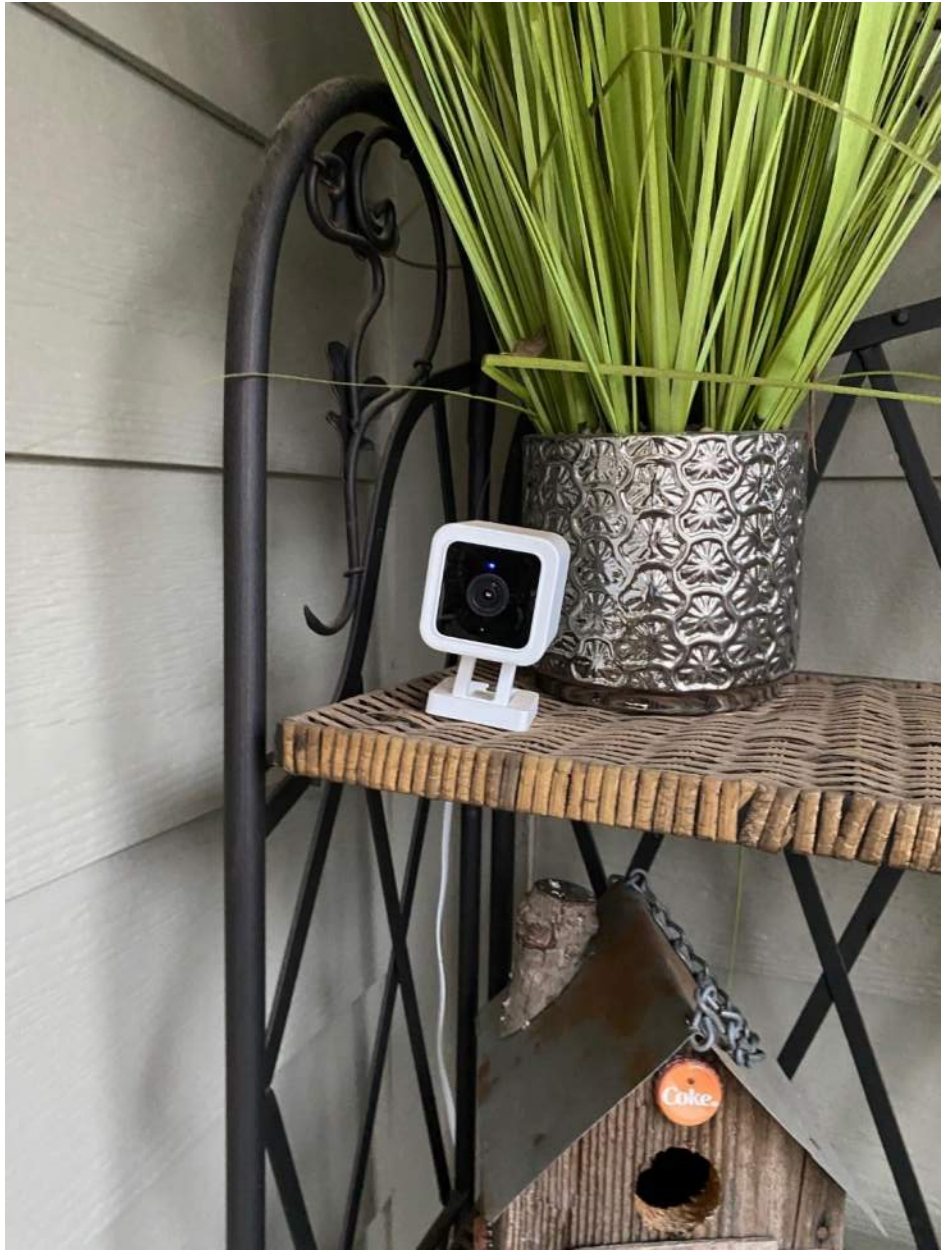














**Planning Staff Report to
Board of Zoning Appeals
January 6, 2023**
for the January 12, 2023 Public Hearing

Docket Number: S 22-942
Applicant: Harry's Hoagie Shoppe, LLC (Andrew Fallis)
Property Owner: Overbrook Commons, LLC
Property Location: 1700 East North Street, Suite A
Tax Map Number: 019302-05-02000
Acreage: 0.78 acre
Zoning: C-1, Neighborhood Commercial District
Proposal: **SPECIAL EXCEPTION to establish a 'Restaurant serving alcoholic beverages'**
Staff Recommendation: **Approve with conditions**

Applicable Sections of the City of Greenville Code of Ordinances:

Sec. 19-2.1.3 (A) (1), *Board of Zoning Appeals/Powers and Duties/Special Exceptions*

Sec. 19-2.3.5, *Special Exception Permit*

Sec. 19-4.1, *Table of Uses*

Sec. 19-4.3.3(C), *Use-specific standards for Eating Establishments*

Staff Recommendation: Staff concludes that the application complies with the standards to grant a Special Exception Permit for a '**restaurant serving alcoholic beverages.**' If the Board decides to grant the Permit, Staff recommends the following conditions:

1. The operation of the establishment shall substantially conform to the testimony of the Applicant and the content of the application.
2. Hours of operation shall be substantially consistent with those stated by the Applicant, closing no later than 6 p.m.
3. Exterior sound amplification is prohibited.
4. All interior amplification shall be located only as reflected on the approved floor plan and be directed away from the principal entrance or directed toward the interior of the building.
5. The Applicant and all its managers and employees responsible for serving any alcoholic beverage (current and future) shall participate in the merchant education/server training program offered by the Phoenix Center or comparable program offered by other vendors approved by the city police department. Evidence of satisfactory completion of this training for each employee shall be retained on-site and available for inspection by the administrator and the city police department. Current personnel shall receive training within 90 days of the date of the granting of a conditional use permit and future personnel shall receive training within 30 days of hiring.
6. The Applicant shall take reasonable measures to ensure that the business and its patrons comply with City ordinances and State laws intended to preserve the public peace, safety and order,

including but not limited to: occupancy loads, prohibitions on disorderly conduct and public intoxication, prohibitions on noise in violation of the City's noise ordinance and applicable neighborhood parking restrictions.

7. Outdoor seating area(s) shall require approval of a separate Conditional Use permit.

Staff Analysis:

The Applicant, Harry's Hoagie Shoppe, LLC, requests special exception approval to establish a restaurant serving alcoholic beverages in a C-1, Neighborhood commercial, zoning district. The subject property is 1700 East North Street, Suite A, located at the corner of East North Street and Briarcliff Street. The property is currently occupied by a small shopping plaza, known as 'East North Centre.'

Per Sections 19-4.1 (*Table of Uses*) and 19-4.3.3(C) (*Use-specific standards for Eating Establishments*), a special exception permit is required for restaurants serving alcoholic beverages in the C-1 zoning district. The Applicant has been operating his restaurant since July 15, 2022, but based on customer feedback seeks to expand his offerings to include alcoholic beverages. Per the application, the business plans to offer beer and wine options for on- and off-site consumption. No liquor will be sold. The application anticipates that beer and wine sales would account for 10 percent of revenues. Proposed hours of operation will remain Tuesday through Saturday, 11 a.m. to 6 p.m. The owners and employees will arrive for preparation as early as 8 a.m.

A neighborhood meeting for the application was required and held on November 15, 2022, in person in conjunction with the Greater Overbrook Neighborhood Association. A summary and sign-in sheet for this meeting are included as part of the application.

The Technical Advisory Committee (TAC) met with the Applicant on December 15, 2022, and recommended approval of the special exception permit with conditions; these recommended conditions are listed at the end of this report.

A Special Exception Permit shall be approved only upon finding that the Applicant demonstrates **all** of the following are met:

1. Consistent with the Comprehensive Plan

The Future Land Use Map of the City's GVL 2040 Comprehensive Plan designates this property '*Sub-Urban Residential*.'

The '*Sub-Urban Residential*' classification is largely comprised of single-family homes, with a range of 5-8 housing units per acre. Lots are generally larger than what is in Urban Residential areas and many streets do not have sidewalks or streetlights. Complementary uses customarily found in residential districts, such as community recreation facilities, places of worship, and schools, may be allowed in areas adjacent to Corridors and Urban Nodes.

Although this area is not designated as a Corridor or Node in the Comprehensive Plan, East North Street is classified as an arterial road and the subject property is located at the edge of a historical, neighborhood scale mixed use node centered around the intersection of East North Street and Spartanburg Street. This area features a pocket of commercial uses that serve the abutting neighborhoods. Other businesses within this area, such as Perch, have been approved to sell alcoholic beverages.

Staff finds that, with appropriate conditions, the proposed use will be consistent with the Comprehensive Plan.

2. Complies with use specific standards

Use-specific standards for 'restaurant' uses are contained in *Section 19-4.3.3(C) Eating establishments*, as listed below:

(1) *General.*

- a. *Eating establishments that encroach onto public property shall comply with the city's outdoor displays and cafes ordinance (see chapter 8, article VIII, of this Code).*
- b. *Eating establishments on private property shall comply with the following standards:*
 1. *The eating establishment shall not obstruct the movement of pedestrians along adjoining sidewalks, or through other areas intended for public usage, ingress, or egress.*
 2. *Outdoor live entertainment shall not be allowed unless separate approval is obtained for an outdoor entertainment use.*
 3. *In approving eating establishments, the decision-making body may impose conditions relating to the location, configuration, and operational aspects (including hours of operation, noise, and lighting) to ensure that eating establishments will be compatible with surrounding uses and will be maintained in an attractive manner.*

(2) *Eating establishments in the C-1 district. Eating establishments in the C-1 district shall comply with the following standards:*

- a. *The gross floor area shall not exceed 3,500 square feet.*
- b. *Hours of operation shall be limited to between the hours of 6:00 a.m. and 10:00 p.m.*
- c. *The sale of alcoholic beverages shall require a special exception permit.*

The tenant suite is approximately 1,055 square feet in gross floor area according to plans submitted with the application. No changes are proposed to the suite or site, although the Applicant has expressed interest in outdoor seating. Even with the addition of outdoor seating in the future, the use would not exceed 3,500 square feet. The stated hours of operation are between 11:00 a.m. and 6:00 p.m., well within the range permitted in the C-1 zoning district. No indoor or outdoor live entertainment is existing or proposed as part of this business.

Staff finds that, with appropriate conditions, the use will comply with the specific use standards of the Land Management Ordinance

3. Compatibility with the surrounding lands

Adjacent property is zoned and used as follows:

East: Religious institution (R-6, Single family residential)

North: Religious institution (R-6)

West: Convenience store with gasoline sales (C-1, Neighborhood commercial)

South: Single-family detached residential (R-6)

The subject site is located within the 'East North Centre,' a mixed-commercial development that also includes a laundromat and two barbershops.

The property abuts an Energy Market gas station and two religious institutions, Overbrook Baptist Church and Greenville Seventh-day Adventist Church.

A single-family detached residential neighborhood that is part of the greater Overbrook neighborhood is located behind the shopping center. The shopping center maintains a substantial natural vegetative buffer between abutting single-family dwelling.

Staff finds that, with appropriate conditions, the use will be compatible with surrounding lands.

4. Design does not have substantial adverse impacts

No changes to the existing shopping center building or site are proposed beyond the potential addition of outdoor seating. Exterior lighting is existing and will not be altered. The shopping center features a shared parking lot along East North Street. Minimum parking requirements for the use is met through this parking lot. Service delivery and loading/unloading activity also occur from this parking lot. Recent changes were made to the property regarding trash collection. A previously existing dumpster has been replaced with an in-ground unit. This change has resulted in a number of benefits according to the application, one of which should include reduction in odors.

To minimize detrimental impacts on adjacent residential and institutional land uses, staff recommends the Board incorporate the Technical Advisory Committee's recommended conditions in any motion for approval.

Staff finds that, with appropriate conditions, the design will not have substantial adverse impacts.

TAC Recommended Conditions

1. This Committee recommends that the Board of Zoning Appeals **approve** the application for a Special Exception Use Permit.
2. In order to prevent and/or minimize any potential adverse effects from the Applicant's business on surrounding uses, this Committee recommends that the Board of Zoning Appeals make the following recommendations a condition or conditions of the permit. These conditions are related in type and scale to the impact the proposed use would have on the public and surrounding land uses and are in addition to the standard requirements outlined in Section 19-4.3.3(C) of the Land Management Ordinance:
 - a. This Committee recommends the Applicant maintain hours of operation that are substantially consistent with those stated by the Applicant, closing no later than 6 p.m.
 - b. This Committee recommends that exterior amplification be prohibited.
 - c. This Committee recommends that all interior amplification be located only as reflected on the approved floor plan and be directed away from the principal entrance or directed toward the interior of the building.
 - d. This Committee recommends that the Applicant and all its managers and employees responsible for serving any alcoholic beverage (current and future) shall participate in the merchant education/server training program offered by the Phoenix Center or comparable program offered by other vendors approved by the city police department. Evidence of satisfactory completion of this training for each employee shall be retained on-site and available for inspection by the administrator and the city police department. Current personnel shall receive training within 90 days of the date of the granting of a special exception permit and future personnel shall receive training within 30 days of hiring.
 - e. This Committee recommends that the Applicant take reasonable measures to ensure that the business and its patrons comply with City ordinances and State laws intended to preserve the public peace, safety and order, including but not limited to: occupancy loads,



Office Use Only:

Application# _____ Fees Paid _____

Date Received _____ Accepted By _____

APPLICATION FOR SPECIAL EXCEPTION CITY OF GREENVILLE, SOUTH CAROLINA

APPLICANT / PERMITTEE*: Harry's Hoagie Shoppe

* _____
Name Title / Organization
permit may be limited to this entity. _____

APPLICANT'S REPRESENTATIVE: Andrew Fallis/Owner
(Optional) _____
Name Title / Organization

MAILING ADDRESS: 3060 State Park Rd. Greenville, SC 29609

PHONE: 843-364-8080 **EMAIL:** m.afallis@gamil.com

PROPERTY OWNER: Overbrook Commons c/o MVP Properties

MAILING ADDRESS: 2811 Riedville Rd. #16 Spartenburg, SC 29301

PHONE: 610-730-5453 **EMAIL:** jennage812@gmail.com

PROPERTY INFORMATION

STREET ADDRESS: 1700-A East North St. Greenville, SC 29607

TAX PARCEL #: 0193020502000 **ACREAGE:** _____ **ZONING DESIGNATION:** C-1

REQUEST

Refer to Article 19-4, Use Regulations, of the Land Management Ordinance (www.municode.com/library/)

DESCRIPTION OF PROPOSED LAND USE:

Please note the land is already in use and the business has been in operation since, July 15, 2022. We are simply seeking the proper C-1 permitting required due to zoning to option a Beer & Wine Resale License, to provide this option to our guests.

INSTRUCTIONS

1. The application and fee, **made payable to the City of Greenville**, must be received by the planning and development office no later than 5:00 pm of the date reflected on the attached schedule.

2. The applicant/owner must respond to the "standards" questions on page 2 of this application (you must answer "why" you believe the application meets the tests for the granting of a special exception). See also **Section 19-2.3.5, Special Exception Permit**, for additional information. You may attach a separate sheet addressing these questions.

3. You must attach a scaled drawing of the property that reflects, at a minimum, the following: (a) property lines, existing buildings, and other relevant site improvements; (b) the nature (and dimensions) of the proposed development (activity); (c) existing buildings and other relevant site improvements on adjacent properties; and, (d) topographic, natural features, etc. relevant to the requested special exception.

4. You must attach the required application fee: \$250.00

5. The administrator will review the application for "sufficiency" pursuant to **Section 19-2.2.6, Determination of Sufficiency**, prior to placing the application on the BZA agenda. If the application is determined to be "insufficient", the administrator will contact the applicant to request that the applicant resolve the deficiencies. **You are encouraged to schedule an application conference with a planner, who will review your application for "sufficiency" at the time it is submitted. Call (864) 467-4476 to schedule an appointment.**

6. You must post the subject property at least 15 days (but not more than 18 days) prior to the scheduled hearing date.

_____ 'Public Hearing' signs are acknowledged as received by the applicant


Applicant Signature

7. **Please read carefully:** The applicant and property owner affirm that all information submitted with this application; including any/all supplemental information is true and correct to the best of their knowledge and they have provided full disclosure of the relevant facts.

In addition the applicant affirms that the applicant or someone acting on the applicant's behalf has made a reasonable effort to determine whether a deed or other document places one or more restrictions on the property that preclude or impede the intended use and has found no record of such a restriction.

If the planning office by separate inquiry determines that such a restriction exists, it shall notify the applicant. If the applicant does not withdraw or modify the application in a timely manner, or act to have the restriction terminated or waived, then the planning office will indicate in its report to the Board of Zoning Appeals that granting the requested change would not likely result in the benefit the applicant seeks.

To that end, the applicant hereby affirms that the tract or parcel of land subject of the attached application is ☐ or is not ☒ restricted by any recorded covenant that is contrary to, conflicts with, or prohibits the requested activity.



APPLICANT / REPRESENTATIVE SIGNATURE

_____ 12/13/22

DATE


_____ 12/7/22

PROPERTY OWNER SIGNATURE

DATE

**APPLICANT RESPONSE TO
SECTION 19-2.3.5(D)(1), STANDARDS – SPECIAL EXCEPTION**

(YOU MAY ATTACH A SEPARATE SHEET)

1. DESCRIBE THE WAYS IN WHICH THE PROPOSED SPECIAL EXCEPTION IS CONSISTENT WITH THE COMPREHENSIVE PLAN.

We are seeking special exception to simply allow the option of Beer & Wine sales to our guests at Harry's Hoagie Shoppe. This being consistent with several established businesses: Marathon Convenience Store, Fork & Plough, Mr. Crisp & Perch.

2. DESCRIBE THE WAYS IN WHICH THE REQUEST WILL COMPLY WITH THE STANDARDS IN **SECTION 19-4.3, USE SPECIFIC STANDARDS.**

Our compliance falls within standards due to our limited hours of operation, 11am-6pm, providing minimal impact. The center in which Harry's is located is less then 3500sft. & Harry's itself less then 1000sft. Nearest residence is 440ft away.

3. DESCRIBE THE WAYS IN WHICH THE REQUEST IS APPROPRIATE FOR ITS LOCATION AND IS COMPATIBLE WITH THE CHARACTER OF EXISTING AND PERMITTED USES OF SURROUNDING LANDS AND WILL NOT REDUCE THE PROPERTY VALUES THEREOF.

As small business owners, we have invested over 100k to improve, enhance and beautify what has previously been considered a vagrant ridden property. We have added lighting to reduce crime & vagrancy. Increasing Property Value.

4. DESCRIBE THE WAYS IN WHICH THE REQUEST WILL MINIMIZE ADVERSE EFFECTS ON ADJACENT LANDS INCLUDING: VISUAL IMPACTS; SERVICE DELIVERY; PARKING AND LOADING; ODORS; NOISE; GLARE; AND, VIBRATION. DESCRIBE THE WAYS IN WHICH THE REQUEST WILL NOT CREATE A NUISANCE.

We essential in removing the parking lot dumpster, an eyesore & also an outdoor restroom used by less fortunate individuals for defecation, urination & drug use. Eliminating a major neighborhood nuisance. No negative impacts otherwise, to mention.

**APPLICANT RESPONSE TO
SECTION 19-2.3.5(D)(2), STANDARDS – CHANGE IN NONCONFORMING USE**

(YOU MAY ATTACH A SEPARATE SHEET)

1. DESCRIBE THE WAYS IN WHICH THE PROPOSED NONCONFORMING USE IS MORE IN CHARACTER WITH, OR EQUAL TO, THE USES OTHERWISE PERMITTED IN THE ZONING DISTRICT THAN THE EXISTING OR PRIOR NONCONFORMING USES.

N/A per meeting with Ben & Ross

2. DESCRIBE THE WAYS IN WHICH THE PROPOSED NONCONFORMING USE WILL NOT SUBSTANTIALLY AND PERMANENTLY INJURE THE USE OF NEIGHBORING PROPERTY FOR THOSE USES PERMITTED WITHIN THE RELEVANT ZONING DISTRICT(S).

N/A per meeting with Ben & Ross

3. IS ADEQUATE INFRASTRUCTURE CAPACITY AVAILABLE TO SERVE THE PROPOSED NONCONFORMING USE?

N/A per meeting with Ben & Ross

4. IS THE PROPOSED USE ONE THAT IS OTHERWISE PERMISSIBLE IN ANOTHER ZONING DISTRICT WITHIN THE CITY?

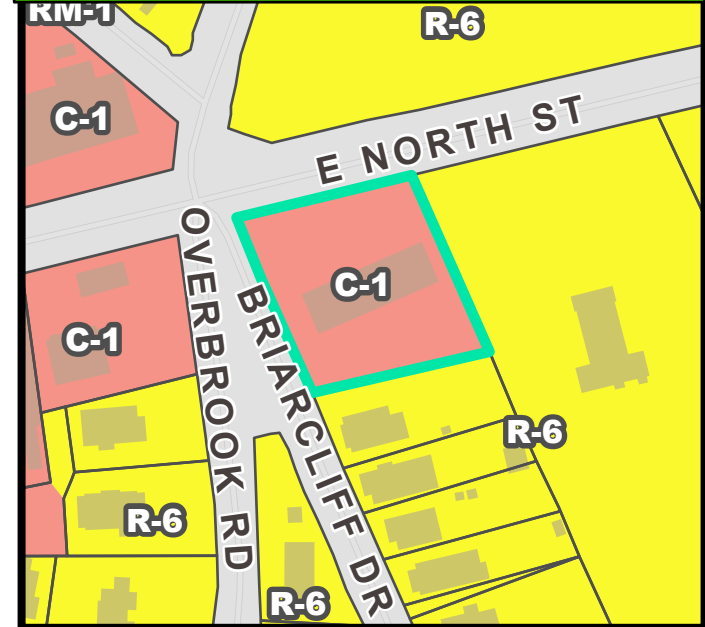
N/A per meeting with Ben & Ross

S 22-942 • 1700 E NORTH ST STE A

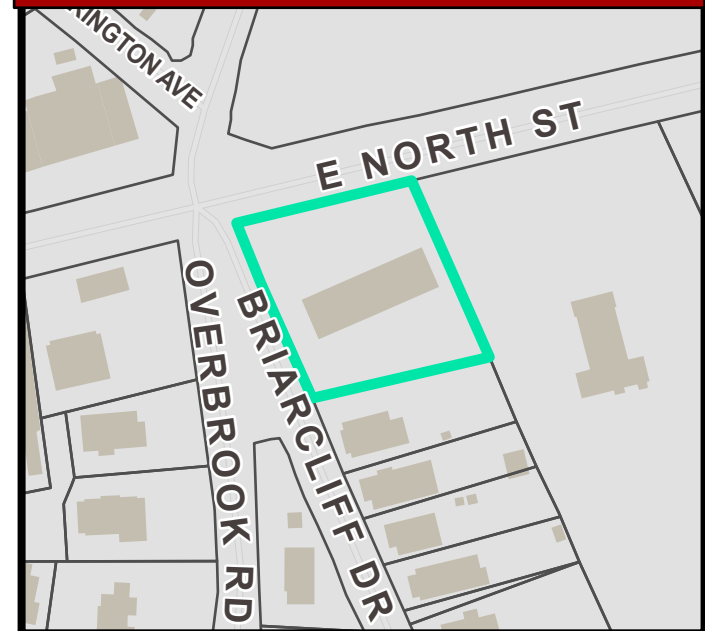
AERIAL VIEW



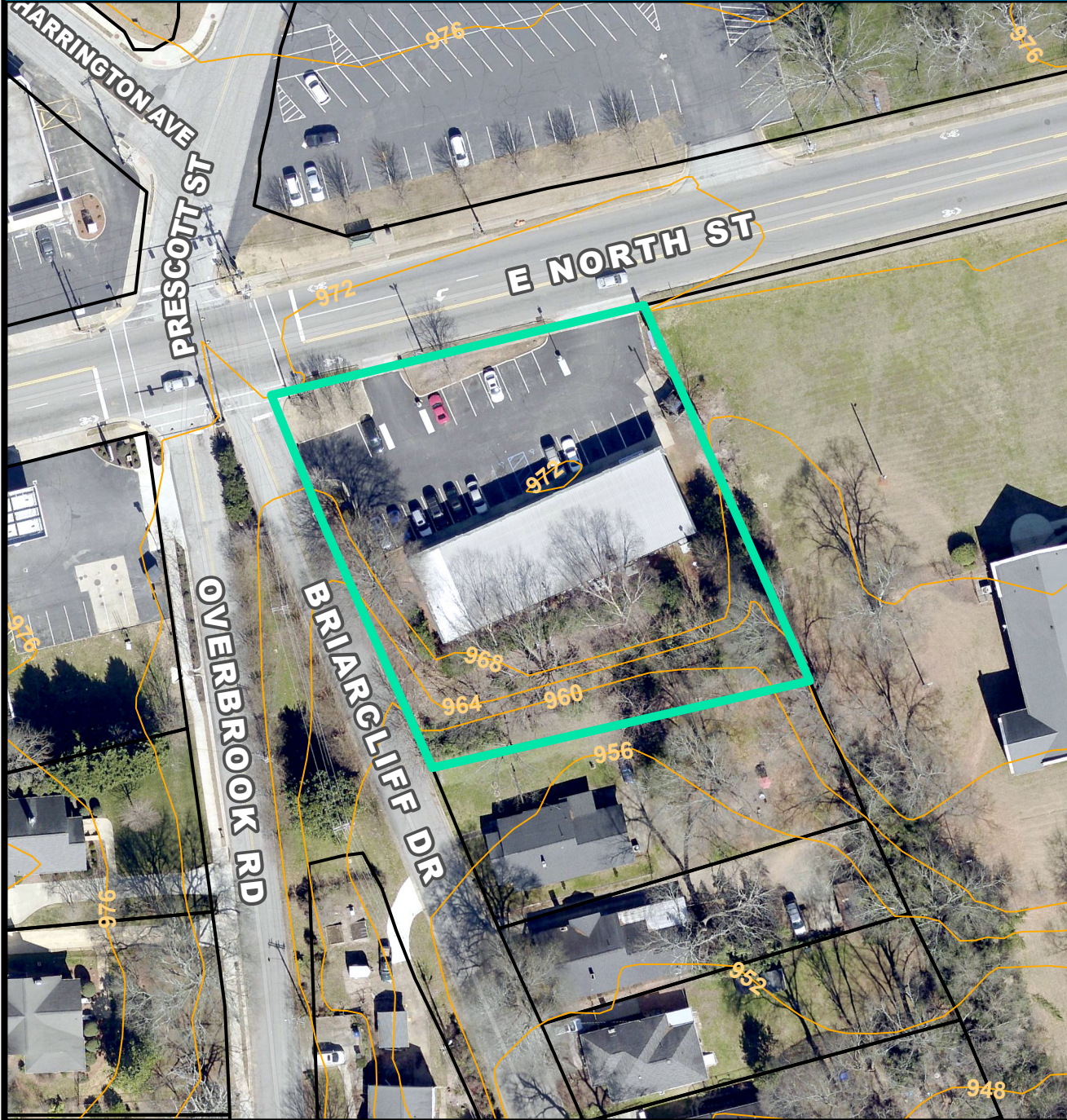
CURRENT ZONING



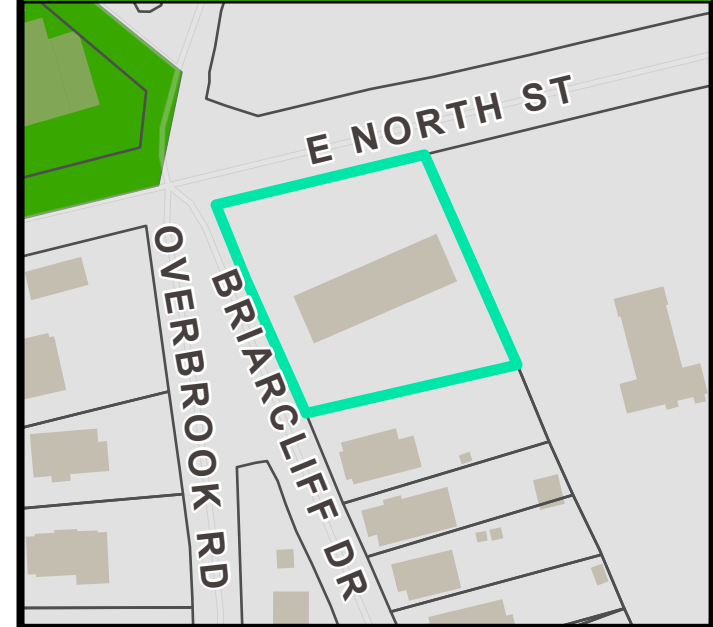
FUTURE LAND USE



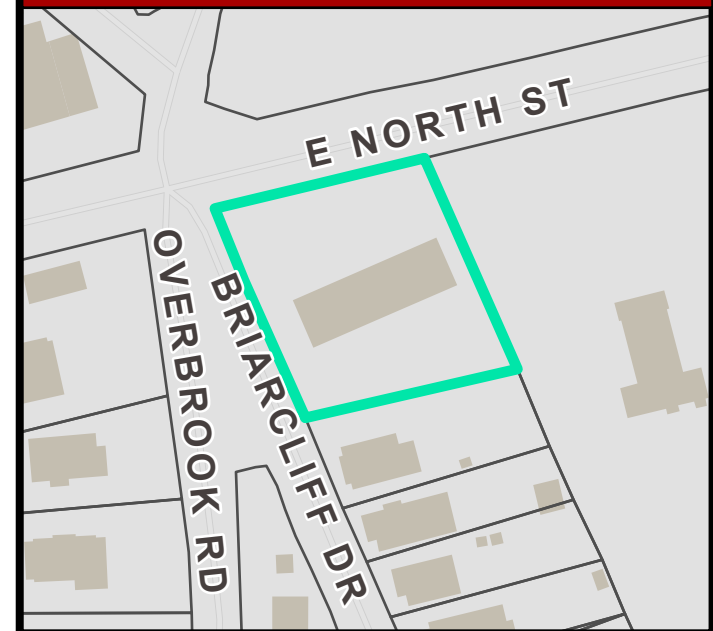
NATURAL / ENVIRONMENTAL FEATURES



SPECIAL EMPHASIS NEIGHBORHOODS



PRESERVATION OVERLAYS





Zoning Compliance Application

Establishments Serving Beer, Wine, Or Liquor

Applicant

Name Andrew Fallis Phone 843-364-8080
Mailing Address 3060 State Park Rd. Greenville, SC 29609
Email m.afallis@gmail.com

Signature of Applicant [Signature] Date 12/13/22

Property Owner

Name Overbrook Commons c/o MVP Properties Phone 610-730-5453
Mailing Address 1 2811 Riedsville Rd. #16 Spartanburg, SC 29301
Email jenna812@gmail.com

Signature of Property Owner [Signature] Date 12/13/22

Property Information

Address 1700-A East North St. Greenville, SC 29607
TMS# 193020502000 Zoning District Designation C-1

Description of Proposed Use

Provide details for each of the following, as applicable, on a separate sheet:

Operating Plan

1. Type of Use (Restaurant, Nightclub, Event Venue, Etc.)
2. Days and Hours of Operation
3. Staffing Schedule
4. Kitchen Equipment Schedule
5. Menu and Hours of Food Service
6. Parking for Customers and Employees
7. Designated Smoking Area
8. Type of Entertainment and Duration
9. Closing / "Last Call" Procedures

Security Procedures

1. Number and Type of Designated Security Staff
2. Training / Certification of Staff
3. Specific Duties / Responsibilities of Staff
4. Entry / Exit / Re-Entry Procedures
5. Crowd Management
6. Crime Prevention through Environmental Design (CPTED)

Seating Plan

1. Provide a floor plan, drawn to scale, by a registered South Carolina architect. The plan must demonstrate the proposed occupancy with calculations based on the current adopted building code.
2. Schedule a feasibility inspection of the property: 864.467.4457

Business Plan

1. Business Plan Summary: Target Audience, Theme, Objectives / Goals
2. Projected Revenue: % Alcohol Vs. Food Sales
3. Fees For Entry / Membership / Entertainment
4. Status Of City Business License Application
5. Status Of SCDHEC 'Retail Food Establishment' Permit, If Applicable
6. Status Of Abl-901 Application To SC Department Of Revenue
7. Provide Documentation That Sled Requirements Have Been Met

Provide a response for each of the following:

1. Describe the ways in which the proposed use is consistent with the comprehensive plan.
We are seeking special exception to serve/sell beer & wine at Harry's Hoagie Shoppe.
Serving & selling beer and wine is consistent with operating businesses within less the 550 feet currently serving both beer & wine.
For example: Marathon Convenience Store is located 305' and Fork & Ploughed is located 344' from Harry's.
Both are in closer proximity to residences but ironically not inside the lines of the C-1 zoning map.

2. Describe the ways in which the request is appropriate for its location and is compatible with the character of existing and permitted uses of surrounding lands and will not reduce the property values thereof.
We find that we are compatible due to our hours of operations, 11am-6pm.
Our singular footprint within the 3500sft. commercial use center is less the 1000sft. Closest resident is 440' from business.
Opposite of reducing property value, 100k plus in property improvement investments have increased property value.
Opening investments to the property including: lighting(reducing vagrancy & crime), Sutura Unit(reducing odor & visible filth) as well as city required landscaping.

3. Describe the ways in which the request will minimize adverse effects on adjacent lands including: visual impacts; service delivery; parking and loading; odors; noise; glare; and, vibration. Describe the ways in which the request will not create a nuisance.
Harry's Hoagie Shoppe has been an operating business since July 15, 2022. Having no notable impacts due to delivery, parking, odors, noise, glare or vibration.
We feel we have been essential in the reduction of adverse effects on the adjacent lands & properties, for example:
Our relationship with local law enforcement has established a constant presence which is reducing vagrancy & crime.
Reducing odors & vagrancy by removing the parking lot dumpster. Added landscaping, lighting, consistent signage throughout and high quality tinting reducing glare.

Meet With the Technical Advisory Committee

Applications for Zoning Compliance will be reviewed by the Technical Advisory Committee (TAC), a City Staff committee comprised of representatives from the following City Departments and appointed by the City Manager:

Building Codes and Inspections
 Business Licensing
 Economic Development
 Public Information and Events

Police
 Fire
 Planning
 Legal

The Technical Advisory Committee convenes once-a-month to meet with Applicants and review Conditional Use Permit applications that may be granted by the Zoning Administrator. This process promotes a more comprehensive understanding of the Applicant's proposal, which in turn conveys a more comprehensive understanding of the multiple Departments' operating requirements and expectations.

The Applicant, Business Owner, and Property Owner (if different) are required to attend a regularly scheduled TAC meeting prior to granting a Conditional Use Permit. Managers and anyone involved in operating the business are also encouraged to attend. The meeting date, time, and exact location within City Hall will be confirmed upon submittal of this application to the Planning and Development office on the 5th floor of City Hall.

City of Greenville Zoning Compliance Application

Description of Proposed Use

Operating Plan

- ❖ 1-Sandwich Shop
- ❖ 2-Hours of Operation

Tuesday- Saturday 11am-5pm (Fall/Winter)

Tuesday-Saturday 11am-6pm (Spring/Summer)
- ❖ 3-Including, owners Andrew Fallis & Michelle Pavlakos, there will be Five members additionally on our team, totaling Seven. Scheduling fluctuates between 8am-6pm with as many as Five team members scheduled at a time Tuesday-Saturday. The roles include hospitality leaders and food preparation specialists.
- ❖ 4-Equipment & Fire Suppression Quote(paid in full): See Attached/Included:

Placement/Use provided in Architectural Drawings included in Section Three of the Application
- ❖ 5-Food Menu: See Attached/Included

Proposed Beer & Wine Menu Attached/Included
- ❖ 6-Guest parking provided on property
- ❖ 7-There is No Smoking permitted inside or outside of Harry's Hoagie Shoppe.

Please Note: There is a smoking area outside on the property, not for our guest use, but used by the individuals utilizing the Laundromat next door.
- ❖ 8-There will be No Entertainment Occurring.

Security Procedures

- ❖ 9-There is NO staff trained as Security.

Seating Plan

- ❖ 1-Architectural Drawings: See Attached/Included

Floor plan, Rendering and Information regarding Fire Suppression & Hoods are included on page a1.11. Equipment placement provided architectural plans.

Business Plan

- ❖ 1-Our current business plan includes the sale of Beer & Wine and the intention was to do exactly that sell beer & wine for guest consumption and enjoyment with meal. We currently have our State issued ABL license approving the sale as proposed in our business plan. We are in a particularly awkward location in proximity to not “as a crow flies” of the churches but due to neighborhood zoning. Ironically there are businesses closer to the residences however, their business do fall in the C-1 zoning map. We are simply looking for approval from the City due to C-1 zoning to allow the the sale of beer & wine at Harry’s Hoagie Shoppe. This will increase our revenues and in turn, increasing the financial impact of our taxes contributed to the City of GVL. The business plan was written and included the sale of beer & wine. This subsequently is included in the proposed projected revenues now effecting our overall operation expenses and profitability .
- ❖ 2-The projected revenue percentages as per our performs, which was used to obtain our SBA loan are as follows: Food, 90% Beer & Wine, 10%.
- ❖ 3-There will be NO entry fees.
- ❖ 4-City Business License: See Attached/Included
- ❖ 5-DHEC: See Attached/Included



Project:
dup-Harry's Hoagies-
Equipment Quote-07-2021
attn: Andrew/ Mike/
Harry

From:
Beltram Edge Tool Supply, Inc.
DuPre Williams
105 Shaw St
Greenville, SC 29609
8132391136 1139
864-236-5749 (Contact)

To:

Submittal Sheet

01/21/2022

ITEM# 1 - RANGE, 60", 6 BURNERS, 24" GRIDDLE (1 EA REQ'D)

Southbend S60DD-2GR

S-Series Restaurant Range, gas, 60", (6) 28,000 BTU open burners, (1) 24" griddle right, manual controls, (2) standard ovens, snap action thermostat, removable cast iron grates, (2) crumb drawers & shelf, hinged lower valve panel, includes (1) rack per oven, stainless steel front, sides, shelf, 4" front rail & 6" adjustable legs, 286,000 BTU, cCSAus, CSA Flame, CSA Star, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Southbend	1		Domestic Shipping, inside of North America (Contact factory for price)
Southbend	1		Standard one year limited warranty (range)
Southbend	1		Natural Gas
Southbend	1	CASTERS	Casters, 2 locking & 2 standard, in lieu of legs

GAS

	SIZE	MBTU	KW
1	3/4"	286.0	

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (min)	PSIG (max)
1					

Job: _____ Item#: _____



S-SERIES RESTAURANT RANGE

60" SERIES



S60DD-3GR shown

Standard Exterior Features

- 60-3/4" wide open top with stainless steel front, sides and removable shelf.
- 28,000 BTU NAT (24,000 BTU LP) **PATENTED**, one-piece cast iron, non-clog burners with Lifetime Warranty.
- Stainless steel front, sides and removable shelf.
- 1/2" smooth, polished steel griddle plate with raised sides on 24" and 36" wide griddles [available in manual or thermostatic, left (L) or right (R)]
- 1" smooth, polished steel griddle plate with raised sides on 48" wide griddles
- 4" Stainless steel front rail with closed, welded end caps
- Individual, removable cast iron grate tops (rear holds up to 14" stock pot).
- Two (2) removable, one-piece crumb drawer under burners
- Metal knobs w/ red stripe
- Hinged, lower valve panel
- Quadrant spring doors with ergonomic chrome handle
- 6" stainless steel, adjustable legs
- Factory installed pressure regulator

- ☐ S60DD-2G/T - 6 Burners, 24" Griddle, 2 Standard Ovens
- ☐ S60AA-2G/T - 6 Burners, 24" Griddle, 2 Convection Ovens
- ☐ S60AD-2G/T - 6 Burners, 24" Griddle, 1 Convection Oven, 1 Standard Oven
- ☐ S60DC-2G/T - 6 Burners, 24" Griddle, 1 Standard Oven, 1 Cabinet
- ☐ S60AC-2G/T - 6 Burners, 24" Griddle, 1 Convection Oven, 1 Cabinet
- ☐ S60CC-2G/T - 6 Burners, 24" Griddle, 2 Cabinets
- ☐ S60DD-3G/T - 4 Burners, 36" Griddle, 2 Standard Ovens
- ☐ S60AA-3G/T - 4 Burners, 36" Griddle, 2 Convection Ovens
- ☐ S60AD-3G/T - 4 Burners, 36" Griddle, 1 Convection Oven, 1 Standard Oven
- ☐ S60DC-3G/T - 4 Burners, 36" Griddle, 1 Standard Oven, 1 Cabinet
- ☐ S60AC-3G/T - 4 Burners, 36" Griddle, 1 Convection Oven, 1 Cabinet
- ☐ S60CC-3G/T - 4 Burners, 36" Griddle, 2 Cabinets
- ☐ S60DD-4G/T - 2 Burners, 48" Griddle, 2 Standard Ovens
- ☐ S60AA-4G/T - 2 Burners, 48" Griddle, 2 Convection Ovens
- ☐ S60AD-4G/T - 2 Burners, 48" Griddle, 1 Convection Oven, 1 Standard Oven
- ☐ S60DC-4G/T - 2 Burners, 48" Griddle, 1 Standard Oven, 1 Cabinet
- ☐ S60AC-4G/T - 2 Burners, 48" Griddle, 1 Convection Oven, 1 Cabinet
- ☐ S60CC-4G/T - 2 Burners, 48" Griddle, 2 Cabinets

Standard Oven Features (D)

- 35,000 BTU space saver oven with snap action thermostat adjustable for 1750F to 5500F
- U-shaped heavy duty oven burner
- Equipped with flame failure safety device
- Large 26" wide x 26-1/2" deep oven with all oven cavity parts enameled
- Four sides and top of oven insulated with heavy, self-supporting block type rock wool with oven baffle assembly
- 2-position rack guides with one removable rack

Convection Oven Features (A)

- 35,000 BTU space saver oven with snap action thermostat adjustable for 1750F to 5500F
- U-shaped heavy duty oven burner.
- Equipped with flame failure safety device
- Large 26" wide x 26-1/2" deep oven with all oven cavity parts enameled
- Four sides and top of oven insulated with heavy, self-supporting block type rock wool with oven baffle assembly
- 1/2 hp, 1710 rpm, 60 cycle, 115V AC high efficiency, permanent split phase motor.
- On/Off switch to allow CO base to operate as a standard oven.
- 5-position rack guides with two (2) removable racks

Cabinet Base Features (C)

- Aluminized cabinet base. Optional no-charge doors that open from the center available.

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- | | | |
|---|---|--|
| ☐ Casters - all swivel - front with locks | ☐ Restraining device | ☐ Cabinet base doors (No charge) |
| ☐ 10" flue riser | ☐ Extra oven racks | ☐ Various salamander & cheesemelter mounts available (Please contact factory) |
| ☐ 3/4" quick disconnect with flexible hose - complies with ANSI Z 21.69 (Specify 3ft, 4ft or 5ft). | ☐ Auxiliary griddle plates | |

BIDDING SPECIFICATION

The unit shall be a 60-3/4" wide, S-Series Restaurant Range with the exterior constructed of stainless steel and shall have a 4" stainless steel front rail with closed, welded end caps. The unit shall have 6" stainless steel, adjustable legs. The unit shall come with a 22.5" high stainless steel flue riser with single shelf. The unit shall come with a factory installed regulator.

OPEN TOP - The unit shall have 28,000 BTU NAT (24,000 BTU LP) open top burners with individual, removable cast iron grate tops.

2G/T - The unit shall have a 24", smooth, polished 1/2" thick steel griddle plate with raised sides, to include three (3) 16,000 BTU burners. [specify left (L) or right (R) side]

3G/T - The unit shall have a 36", smooth, polished 1/2" thick steel griddle plate with raised sides, to include four (4) 16,000 BTU burners. [specify left (L) or right (R) side]

4G/T - The unit shall have a 48", smooth, polished 1" thick steel griddle plate with raised sides, to include five (5) 16,000 BTU burners.

D - The unit shall have a 35,000 BTU standard oven with snap action thermostat, adjustable from 1750 F to 5500 F. The interior shall be enameled and measure 26" wide X 26.5" deep X 14" high, and includes 2-position rack guides with one removable rack.

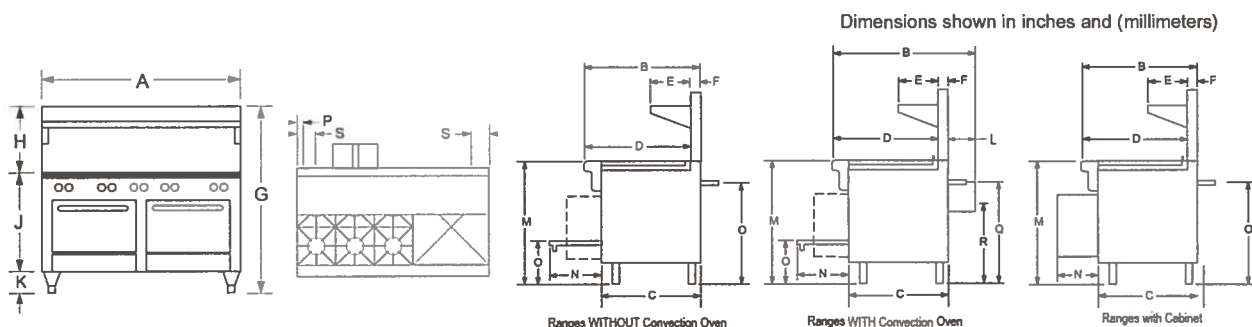
A - The unit shall have a 35,000 BTU convection oven with snap action thermostat, adjustable from 1750 F to 5500 F. The unit shall include a 1/2 hp split phase motor with on/off switch to allow CO base to operate as a standard oven. The interior shall be enameled and measure 26" wide X 24" deep X 14" high, and includes 5-position rack guides with two removable racks.

C - The unit shall have an aluminized cabinet base without doors. Optional, no-charge doors that open from the center available.



Approval Notes: _____

Models: ☐ S60DD-2G/T ☐ S60AA-2G/T ☐ S60AD-2G/T ☐ S60DC-2G/T ☐ S60AC-2G/T ☐ S60CC-2G/T
☐ S60DD-3G/T ☐ S60AA-3G/T ☐ S60AD-3G/T ☐ S60DC-3G/T ☐ S60AC-3G/T ☐ S60CC-3G/T
☐ S60DD-4G/T ☐ S60AA-4G/T ☐ S60AD-4G/T ☐ S60DC-4G/T ☐ S60AC-4G/T ☐ S60CC-4G/T



DIMENSIONS

MODEL	EXTERIOR											COOK TOP	DOOR OPENING	OVEN BOTTOM	3/4" GAS CONNECTION		ELECTRIC	
	WIDTH A	DEPTH B	C	D	E	F	G	H	J	K	L	M	N	O	P*	Q	R	S
S60DD - 2G/T, 3G/T, 4G/T	60.75" (1543)	34.00" (864)	29.75" (756)	31.00" (787)	10.00" (254)	2.75" (70)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	-	37.00" (940)	15.50" (394)	13.00" (330)	3.25" (83)	30.25" (768)	-	-
S60AA - 2G/T, 3G/T, 4G/T	60.75" (1543)	41.75" (1060)	29.75" (756)	31.00" (787)	10.00" (254)	2.75" (70)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	8.25" (210)	37.00" (940)	15.50" (394)	13.00" (330)	3.25" (83)	30.25" (768)	24.00" (610)	6.00" (152)
S60CC - 2G/T, 3G/T, 4G/T	60.75" (1543)	34.00" (864)	29.75" (756)	31.00" (787)	10.00" (254)	2.75" (70)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	-	37.00" (940)	13.50" (343)	-	3.25" (83)	30.25" (768)	-	-

MODEL	OVEN INTERIOR			CRATE SIZE			CUBIC VOLUME	CRATED WEIGHT
	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
S60DD - 2G/T, 3G/T, 4G/T	26.00" (660)	26.50" (673)	14.00" (356)	67.00" (1702)	45.50" (1158)	75.00" (1905)	132.3 cu. ft 3.75 cu.m.	860 lbs. 390 kg.
S60AA - 2G/T, 3G/T, 4G/T	26.00" (660)	24.00" (610)	14.00" (356)	67.00" (1702)	45.50" (1158)	75.00" (1905)	132.3 cu. ft 3.75 cu.m.	860 lbs. 390 kg.
S60CC - 2G/T, 3G/T, 4G/T	-	-	-	67.00" (1702)	45.50" (1158)	75.00" (1905)	132.3 cu. ft 3.75 cu.m.	860 lbs. 390 kg.

NOTES:

*Gas Connection will be located on opposite side of griddle location (if griddle is located on the left the gas connection will be moved to the right side).

Dimensions shown in inches and (millimeters)

UTILITY INFORMATION

GAS TYPE	BURNERS (BTU/EACH)					
	OPEN TOP BURNER	STANDARD OVEN	CONVECTION OVEN	GRIDDLE		
				24"	36"	48"
NATURAL	28K	35K	35K	3 @ 16K	4 @ 16K	5 @ 16K
LP	24K	35K	35K	3 @ 16K	4 @ 16K	5 @ 16K

- Each unit has a 3/4", male, rear gas connection.
- Minimum inlet pressure - Natural Gas is 7" W.C.
- Propane Gas is 11" W.C.
- Each convection oven is standard 115/60/1 furnished with 6' cord with 3-prong plug. Total max amps is 5.9.
- Optional - 208/60/1, 50/60/1 phase. Supply must be wired to junction box with terminal block located at rear. Total max amps is 2.7.

MISCELLANEOUS

- For installation on combustible floors (with 6" high legs or casters) and adjacent to combustible walls, allow 10" clearance.
- Check local codes for fire, installation and sanitary regulations.
- Clearance to noncombustible construction is 0" for all tops and bases.
- If using Flex-Hose, the I.D. should not be smaller than the I.D. of the manifold of the unit to which it is being connected.
- If casters are used, a restraining device should be used to eliminate undue strain on the flex hose.
- Install under vented hood.
- If the unit is connected directly to the outside flue, an A.G.A approved down draft diverter must be installed at the flue outlet of the oven.

NOTICE:

Southbend has a policy of continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

DISCLAIMER

- NON-Quarry Tile Floor Policy** - "If installing on any NON-Quarry Tile floor (flooring other than quarry tile, cement or natural stone), contact the factory for installation options as damage due to improper installation is not covered under warranty."
- Oversized Cookware Use Policy** - "Oversized cookware is considered anything 12" in diameter or larger. Larger vessels may be used to straddle over open top grates (although efficiency may be lost when doing so). It is highly recommended when using oversized cookware that its use be limited to the rear portion of the range. If oversized cookware is used on the front portion and hangs over onto the front rail, excessive heat may be driven end trapped in the front rail end can cause premature damage to the components housed there. This is easily avoided by never allowing cookware to overlap the front rail of the range. Electrical and other components housed in this area should see years of performance under normal intended use."
- Cleaning Warning** - "DO NOT use sheet pans when cleaning charbroiler. Use of sheet pans reflects too much heat into a non-flued area and causes irreparable damage. Damage due to blocking the charbroiler grates with a sheet pan while the burners are turned on is not covered under warranty."

**INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.**



Submittal Sheet

01/21/2022

ITEM# 2 - GAS FLOOR FRYER (1 EA REQ'D)

Dean SR142G

Super Runner Value Fryer, gas, floor model, 43 lb. capacity, durable temperature probe, millivolt control system (requires no electrical hookup), includes: rack-type basket support, basket hanger & twin baskets, stainless steel frypot, front & door, aluminized sides, 6" adjustable steel legs, 105,000 BTU, CSA, NSF, TUV

ACCESSORIES

Mfr	Qty	Model	Spec
Dean	1		Note: Prices listed are for within the USA only. Please contact the factory for pricing if quoting outside of the USA
Dean	1		\$200.00 Net Freight Surcharge, no further discounts apply
Dean	1		Note: Select Program models available with standard features only
Dean	1		Natural gas (specify elevation if over 2,000 ft.)
Dean	1		NOTE: If elevation is greater than 2,000 feet above sea level, contact customer service for availability
Component Hardware	1	CASTERS	Fryer: 5" Casters, set of 4 (2) with brakes, in lieu of std. legs

GAS

	SIZE	MBTU	KW
1	3/4"	105.0	

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (min)	PSIG (max)
1					



Super Runner Value Gas Fryers -- Domestic & Export

Project _____
Item _____
Quantity _____
CSI Section 11400 _____
Approval _____
Date _____

Models

☐ SR142G

☐ SR152G

☐ SR162G



SR162G
Shown with optional casters.

Standard Features

- Tube-type frypot design
- Oil capacity
SR142G -- 43 lb. (21 liter)
SR152G -- 50 lb. (25 liter)
SR162G -- 75-lb. (37 liter)
- Btu/hr. input
SR142G -- 105,000 (26,481 kcal)
(30.8 kw) (3-tube)
SR152G -- 120,000 (30,600 kcal)
(35.2 kw) (4-tube)
SR162G -- 150,000 (37,783 kcal)
(44 kw) (5-tube)
- Frying area
SR142G 14" x 13-3/4" x 4-1/5" (35 x 34.9 x 10.7 cm)
SR152G 14" x 14" x 3-1/2" (35 x 35 x 8.5 cm)
SR162G 18" x 18" x 3-3/4" (46 x 46 x 9.5 cm)
- Durable temperature probe

- Millivolt control system - requires no electrical hookup
- Thermo-tube design
- Wide cold zone
- Stainless steel frypot, front, door, and backsplash/flue cover, aluminized sides
- Basket hanger
- 6" (15 cm) adjustable steel legs
- 3/4" (1.9 cm) NPT gas connection
- Basket support rack
- Two twin baskets

Options & Accessories

- ☐ Casters
- ☐ Frypot covers
- ☐ Natural and LP gas
- ☐ Full basket
- ☐ Triplet basket (SR162 only)

Specifications

Basic Frying At Its Best -- Designed For All-Purpose Usage

Fry a wide variety of products with Dean's Super Runner fryers which easily accommodate items from French fries to main entree menu selections. The fryers are available in three oil capacities utilizing 43 lbs., 50 lbs. and 75 lbs. of oil.

Make the most of your energy dollars with Dean's exclusive Thermo-Tube design. The heating tubes provide a large oil contact surface. Flow-tube baffles control the transfer of heat into the oil. Dean's wide cold zone frypot protects oil integrity by trapping debris under the cooking area, preventing carbonization of particles and wasteful oil deterioration.

Dean's durable temperature probe assures prompt recovery which reduces time lost between loads and requires no electrical hookup.

Dean's Super Runner gas fryers achieve dependability through simplicity of design, durable stainless steel baffles and rugged cast iron burners.



SR142 and
SR162 Approved
for Australia

8700 Line Avenue
Shreveport, LA 71106
USA

Tel: 318-865-1711
Tel: 1-800-221-4583
Fax: 318-868-5987
E-mail: info@frymaster.com

www.frymaster.com
Bulletin No. 830-0117
Revised 1/19/16
Litho in U.S.A. ©Frymaster

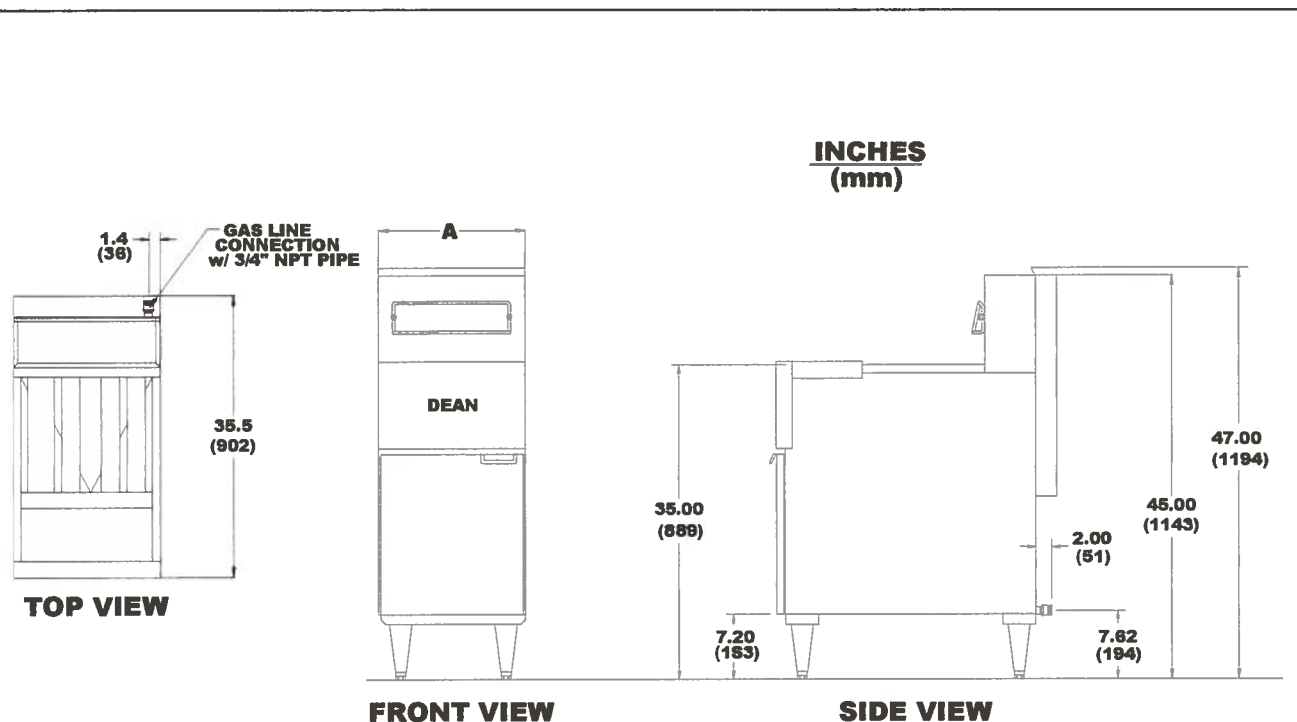
Manitowoc
Foodservice

Super Runner Value Gas Fryers -- Domestic & Export



Super Runner Value Gas Fryers -- Domestic & Export

Model #
CSI Section 11400



DIMENSIONS

MODEL	OIL CAPACITY	OVERALL SIZE (cm)			DRAIN VALVE HEIGHT (cm)	NO. OF TUBES	APPROXIMATE SHIPPING DIMENSIONS					
		WIDTH	DEPTH	HEIGHT			WEIGHT	CLAS5	CU. FT.	DIMENSIONS (cm)		
5R142G	43 lbs. (21 liter)	15-1/2" (39.4)	29-1/4" (74.3)	45" (114.3)	18-3/8" (46.7)	3	150 (68 kg)	85	22	W 20-1/2" (52.1)	D 36" (91.4)	H 48-1/2" (123.2)
5R152G	50 lbs. (25 liter)	15-1/2" (39.4)	29-1/4" (74.3)	45" (114.3)	17-1/2" (44.5)	4	180 (82 kg)	85	22	20-1/2" (52.1)	36" (91.4)	48-1/2" (123.2)
5R162G	75 lbs. (37 liter)	20" (50.8)	35-1/2" (90.2)	45" (114.3)	19-3/4" (50.1)	5	255 (116 kg)	85	22	20-1/2" (52.1)	36" (91.4)	48-1/2" (123.2)

POWER REQUIREMENTS

MODEL	GAS CONNECTION	ELECTRICAL REQUIREMENT
5R142G	3/4" NPT	NONE
5R152G	Regulator not required for manifold pressure.	
5R612G	See note*	

HOW TO SPECIFY

The following description will assist with ordering the features desired for this equipment:

5R142	43-lb (21-liter) tube-type gas fryer with millivolt controller and durable temperature probe
5R152	50-lb (25-liter) tube-type gas fryer with millivolt controller and durable temperature probe
5R162	75-lb (37-liter) tube-type gas fryer with millivolt controller and durable temperature probe

ORDERING DATA

Please specify:
Natural or propane gas
Altitude -- If between 2,000 - 6,000 ft. (610 - 1,829 Meters)

NOTE:

DO NOT CURB MOUNT.

*SUPPLY PRESSURE: DO NOT EXCEED 14" W.C. or 1/2" PSI.

No warranty for mobile kitchen applications.

8700 Line Avenue
Shreveport, LA 71106
USA

Tel: 318-865-1711

Tel: 1-800-221-4583

Fax: 318-868-5987

E-mail: Info@frymaster.com

www.frymaster.com

Bulletin No. 830-0117

Revised 1/19/16

Litho in U.S.A. ©Frymaster

Manitowoc
Foodservice

We reserve the right to change specifications appearing in this bulletin without incurring any obligation for equipment previously or subsequently sold.

Submittal Sheet

01/21/2022

ITEM# 3 ALT - REACH-IN FREEZER (1 EA REQ'D)

Padela PDB-1F-HC

Padela Freezer, reach-in, one-section, 27"W x 31-7/10"D x 83-1/10"H, bottom-mount self-contained refrigeration, 19.1 cu. ft., (1) locking hinged solid door, digital temperature control, -8° to 0°F temperature range, (3) adjustable shelves, interior LED lighting, automatic evaporation, electric defrost, stainless steel interior & exterior, galvanized steel back, 4" casters, R290 Hydrocarbon refrigerant, 1/2 HP, 6.3 amps, 115v/60/1-ph, cord, NEMA 5-15P, cETLus, ETL-Sanitation

ACCESSORIES

Mfr	Qty	Model	Spec
Padela	1		2 year labor & parts warranty, 5 years warranty on compressor

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	6.3		1/2		

Padela

PDB-1F-HC

Item #3 ALT



"Where a Great Kitchen Begins"

Bottom Mount Reach-in Freezers

One, Two and Three Door Reach-ins

Customer Service: 917-818-6899 | Service/Warranty: 1-866-972-3352

www.PadelaEquipment.com | Sales@PadelaEquipment.com | Service@PadelaEquipment.com



MODELS: PDB-1F-HC
PDB-2F-HC
PDB-3F-HC

FEATURES:

- ✓ Bottom Mount Compressor with environmentally Friendly R290 refrigerant
- ✓ Stainless Steel Exterior & Interior
- ✓ Dixell Digital Controller
- ✓ Maintains temperatures between -8°F – 0°F
- ✓ LED interior light (s)
- ✓ Recessed Door Handle(s)
- ✓ Door lock(s) standard
- ✓ Magnetic door gasket(s) standard for positive door seal
- ✓ Pre-Installed casters
- ✓ Three (3) Pre-Installed shelves per section
- ✓ Down Duct Refrigeration to Ensure even distribution of air

OPTIONAL FEATURES:

- ✓ Extra Shelves – includes 4 shelf clips per shelf
PDB-1F-HC shelf part #: W0402393
PDB-2F-HC shelf part #: W0402387
PDB-2F-HC shelf part #: W0402387
left/right shelf, part #: W0402388
middle shelf
- ✓ 3" Casters



PDB-2F-HC

DIMENSIONS:

	Width	Depth	Height	Net Weight
PDB-1F-HC	27	x 31 ^{7/10}	x 83 ^{1/10}	265
PDB-2F-HC	54 ^{2/5}	x 31 ^{7/10}	x 83 ^{1/10}	410
PDB-3F-HC	81 ^{9/10}	x 31 ^{7/10}	x 83 ^{1/10}	551



True Mfg. - General Foodservice 1

Left door hinged left, right door hinged right
standard

True Mfg. - General Foodservice 1

4" stem castors, standard (adds 5" to OA height)

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	5.4		1/2		



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U.S.A. FOODSERVICE DIVISION

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Fax (636)272-2408 • Toll Free (800)325-6152 • Intl Fax# (001)636-272-7546
Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: _____
Location: _____
Item #: _____ **Qty:** _____
Model #: _____

AIA #

SIS #

Model:
T-49-HC

T-Series:

Reach-In Solid Swing Door Refrigerator with Hydrocarbon Refrigerant



T-49-HC

- ▶ True's solid door reach-in's are designed with enduring quality that protects your long term investment.
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- ▶ Adjustable, heavy duty PVC coated shelves.
- ▶ Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.

Bottom mounted units feature:

- ▶ "No stoop" lower shelf.
- ▶ Storage on top of cabinet.
- ▶ Compressor performs in coolest, most grease free area of kitchen.
- ▶ Easily accessible condenser coil for cleaning.

ROUGH-IN DATA

Specifications subject to change without notice.
Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D	H*						
T-49-HC	2	6	54 1/8 1375	29 1/2 750	78 3/8 1991	1/2 1/2	115/60/1 230-240/50/1	5.4 2.4	5-15P ▲	9 2.74	450 205

* Height does not include 5" (127 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

5/20 Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

Model:
T-49-HC

T-Series: Reach-In Solid Swing Door Refrigerator with Hydrocarbon Refrigerant

true®

STANDARD FEATURES

DESIGN

- True's commitment to using the highest quality materials and over sized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Bottom mounted condensing unit positioned for easy maintenance. Compressor runs in coolest and most grease free area of the kitchen. Allows for storage area on top of unit.

CABINET CONSTRUCTION

- Exterior - Stainless steel front. Anodized quality aluminum ends. Corrosion resistant GalFan coated steel back.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.

- Insulation - entire cabinet structure and solid door are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with 4" (102 mm) diameter stem castors - locks provided on front set.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior. Doors extend full width of cabinet shell. Door locks standard.
- Lifetime guaranteed recessed door handles. Each door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves 24 5/16" L x 22 3/8" D (624 mm x 569 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

LIGHTING

- LED interior lighting - safety shielded. Lights activated by rocker switch mounted above doors.

MODEL FEATURES

- Exterior temperature display.
- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



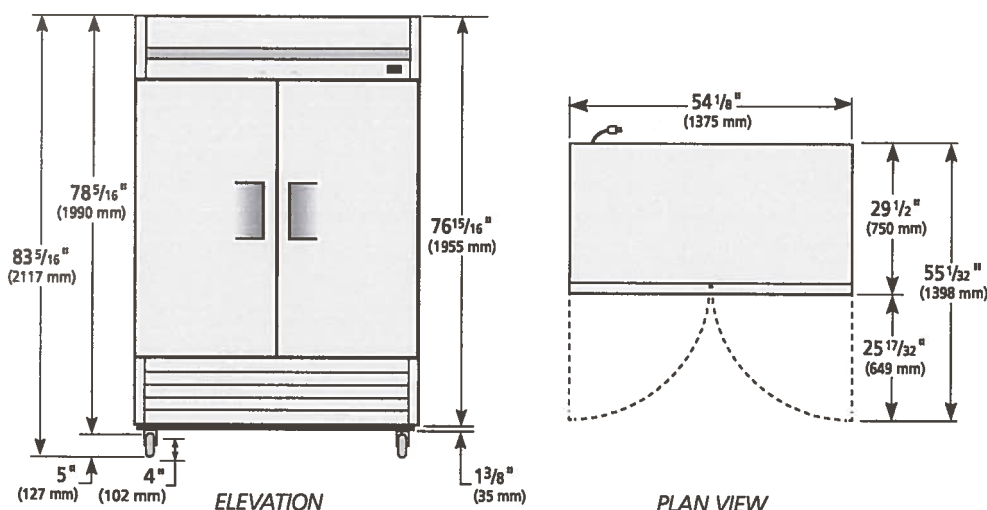
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- ☐ 230 - 240V / 50 Hz.
- ☐ 6" (153 mm) standard legs.
- ☐ 6" (153 mm) seismic/flanged legs.
- ☐ 2 1/2" (64 mm) standard legs.
- ☐ Alternate door hinging (factory installed).
- ☐ Half door bun tray racks. Each holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- ☐ Full door bun tray racks. Each holds up to twenty-two 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).

PLAN VIEW



METRIC DIMENSIONS ROUNDED UP TO THE
NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE
WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
T-49-HC					

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Submittal Sheet

01/21/2022

ITEM# 5 - REACH-IN REFRIGERATOR (1 EA REQ'D)

Turbo Air M3R24-1-N

M3 Refrigerator, reach-in, one-section, 21.6 cu. ft. capacity, 28-3/4"W x 32-3/4"D x 83"H, top mount self-contained refrigeration with self-cleaning condenser, (1) field reversible hinged solid door with lock & door alarm, exterior LED digital temperature controller, self-diagnostic monitoring system, automatic fan motor delays, LED interior lighting, (3) PE coated wire shelves, aluminum interior with stainless steel floor, stainless steel front & sides (galvanized steel top, bottom & back), R290 Hydrocarbon refrigerant, 1/4 HP, 115v/60/1-ph, 2.5 amps, cord with NEMA 5-15P, ETL-Sanitation, cETLus, ENERGY STAR®

ACCESSORIES

Mfr	Qty	Model	Spec
Turbo Air	1		Note: Contact factory representative for parts & accessories discounts
Turbo Air	1		3 year parts & labor warranty, standard
Turbo Air	1		Additional 2 year compressor warranty (5 year total), standard
Turbo Air	1		Self-cleaning condenser device equipped, standard
Turbo Air	1		Caster Set, swivel, locking front wheels, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	2.5		1/4		

REFRIGERATOR MANUFACTURER
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 Fax. 310-900-1077
www.turboairinc.com

Project:	
Model #:	
Item #:	
Available W/H:	Qty:
Approval:	
AIA #:	SIS #:
CSI Section 11400	

Solid Door Refrigerator

Reach-In Top Mount
 M3 Series

Model : M3R24-1-N

FEATURES & BENEFITS

Self-Cleaning Condenser

The accumulation of dust in the condenser can cause the failure or breakdown of refrigerators. Refrigerators run normally until they reach a certain level of accumulation. At some point, when they are over the limit, their performance drops quickly resulting in damage to, or disposal of the stored products inside. The Self-Cleaning Condenser keeps the condenser clean and prevents system failure by automatically brushing daily.

Digital temperature control & monitor system

- Keep food products safe by maintaining constant temperatures.
- Alarms that sound when doors are not sealed shut; protect against food spoilage that originates from cold air leaks.
- Early warning alarm program detects issues before malfunction occurs.
- Digital display allows for easy monitoring.
- Programs interpret the condition of refrigeration systems by self-diagnosis.
- Rapid cool-down function (Turbo cooling).
- Automatic evaporator fan motor delays.

Hydrocarbon refrigerants (R-290)

With innovative and eco-friendly technology, Turbo Air brings you hydrocarbon refrigerators designed to meet DOE's Energy Conservation Standards in 2017 and to use EPA's SNAP Program approved HC refrigerants. Hydrocarbon refrigerants do not deplete the ozone layer and have very low contribution to global warming (ODP-0, GWP-3).

Hot gas condensate system

Through Turbo Air's creative innovation, the condensate system surfaces have been specially treated to resist corrosion. This not only increases efficiency without the risk of refrigerant leakage from corrosion, but also thoroughly prevents the overflow of condensate water.

Stainless steel exterior

The Turbo Air M3 refrigerator model boasts a stainless steel exterior (galvanized steel top, bottom and back) and AL interior with stainless steel floor. It guarantees the utmost in cleanliness and long product life. Sharp corners and edges have been rounded to reduce the risk of injury. The M3 adds a touch of style to the most refined setting.

Door pressure release device

Pressure relief doors are designed to eliminate vacuum pressure and allow easy, instant door opening.

Field reversible door hinge

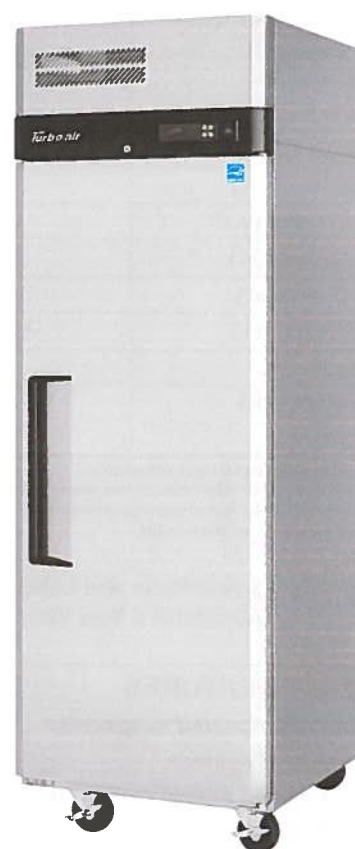
LED interior lighting

Adjustable, heavy duty, PE (polyethylene) coated wire shelves

High-density polyurethane insulation

The entire cabinet structure and solid doors are foamed-in-place using high density, CFC free polyurethane insulation.

Top mount compressor



Refrigerator holds 33°F ~ 38°F for the best in food preservation

Patented Self-Cleaning Condenser



This product is equipped with a fine mesh filter to the front of the condenser to catch dust, and a rotating brush that moves up and down daily to remove excess buildup outward and away.



Model	Swing Door	CU./FT.	#of Shelves	HP	AMPS	Crated Weight (lbs.)	L x D x H† (inches)
M3R24-1-N	1	21.6	3	1/4+	2.5	270	28 3/4 x 30 3/4 x 78

Ver.20210105 Printed In U.S.A.

* Depth does not include 2" for rear condensate enclosure. † Height does not include 5" for caster height.

Solid Door Refrigerator

Reach-In Top Mount
M3 Series

Model : M3R24-1-N

ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	 NEMA 5-15P
Full Load Amperes	2.5
Compressor HP	1/4+
Feed Wires with Ground	3
Cord Length (ft.)	9
Refrigerant	R-290
DIMENSIONAL DATA	
# of Doors	1
# of Racks Accepted	1
Net Capacity (cu. ft.)	21.6
Ext. Length Overall (in.)	28 3/4 (730mm)
Ext. Depth Overall (in.)*	30 3/4 (780mm)
Ext. Height Overall (in.)†	78 (1981mm)
Int. Length Overall (in.)	24 3/4 (629mm)
Int. Depth Overall (in.)	26 1/2 (675mm)
Int. Height Overall (in.)	60 5/8 (1539mm)
# of Shelves	3
Shelf Size (L x D) (in.)	24 x 23 1/2
Gross Weight (lbs.)	270

Design and specifications subject to change without notice.

Actual shipping weight may differ due to extra packing materials for product protection.

* Depth does not include 2" for rear condensate enclosure.

† Height does not include 5" for caster height.

■ WARRANTY : 3 Year Parts and Labor Warranty Additional 2 Year Warranty on Compressor

■ STANDARD FEATURES

- Anti-corrosion coated evaporator
- Self-contained system
- Standard 4" dia. swivel casters with locks on the front set
- Door locks standard
- Magnetic door gaskets
- Solid and sturdy grille design

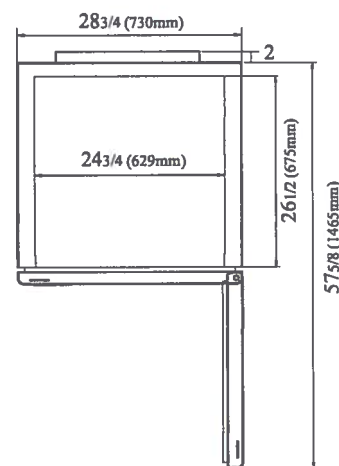
■ OPTIONAL ACCESSORIES

- 5" caster, 1/2" diameter & 13 TPI: M726500100 (non-brake), M726500200 (w/ brake)
- 6" stainless steel leg: 30221M0600
- Additional PE coated wire shelf: G2F0800100
- Half door bun tray rack: TSP-2224 (each holds up to six 18"L x 26"D sheet pans)
- Full door bun tray rack: TSP-2250 (each holds up to fifteen 18"L x 26"D sheet pans)

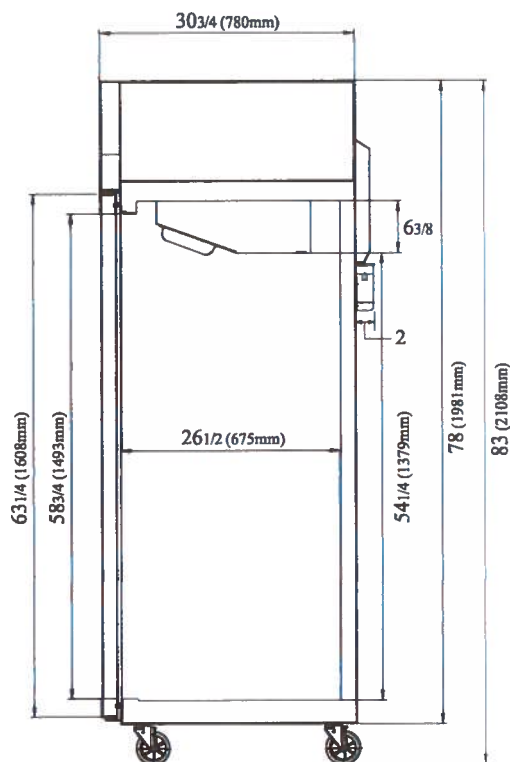
Ver.20210105

PLAN VIEW

(unit : inch)



TOP VIEW



SIDE VIEW



- Turbo Air : 800-627-0032 ■ GK : 800-500-3519
- Warranty : 800-381-7770 ■ AC : 888-900-1002



Continued product development may necessitate specification changes without notice.

Submittal Sheet

01/21/2022

ITEM# 6 - REFRIGERATED WORK TOP (1 EA REQ'D)

Turbo Air TWR-60SD-N

Super Deluxe Worktop Refrigerator, two-section, 16.0 cu. ft., self-cleaning condenser equipped, (2) locking stainless steel doors with recessed handles, stainless steel interior & exterior, ABS door liner, (2) stainless steel wire shelves, self-contained rear mounted refrigeration system, R290 Hydrocarbon refrigerant, 1/5 HP, 115v/60/1-ph, 2.4 amps, NEMA 5-15P, cETLus, ETL-Sanitation

ACCESSORIES

Mfr	Qty	Model	Spec
Turbo Air	1		Note: Contact factory representative for parts & accessories discounts
Turbo Air	1		3 year parts & labor warranty, standard
Turbo Air	1		7 year compressor warranty (self-contained only)
Turbo Air	1		Self-cleaning condenser device equipped, standard
Turbo Air	1		Caster Set, swivel, locking front wheels, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	2.4		1/5		

REFRIGERATOR MANUFACTURER
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www.turboairinc.com

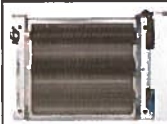
Project:	
Model #:	
Item #:	
Available W/H:	Qty:
Approval:	
AIA #:	SIS #:
CSI Section 11400	

Worktop Refrigerator

Worktops
 Super Deluxe Series

Model : TWR-60SD-N

Patented Self-Cleaning Condenser



This product is equipped with a fine mesh filter to the front of the condenser to catch dust, and a rotating brush that moves up and down daily to remove excess buildup outward and away.



FEATURES & BENEFITS

Self-Cleaning Condenser

The accumulation of dust in the condenser can cause the failure or breakdown of refrigerators. Refrigerators run normally until they reach a certain level of accumulation. At some point, when they are over the limit, their performance drops quickly resulting in damage to, or disposal of the stored products inside. The Self-Cleaning Condenser device keeps the condenser clean and prevents system failure by automatically brushing daily.

Digital temperature control & monitor system

Keep food products safe by maintaining constant temperatures. External digital display allows for easy monitoring.

Hydrocarbon refrigerants (R-290)

With innovative and eco-friendly technology, Turbo Air brings you hydrocarbon refrigerators designed to meet DOE's Energy Conservation Standards in 2017 and to use EPA's SNAP Program approved HC refrigerants. Hydrocarbon refrigerants do not deplete the ozone layer and have a very low contribution to global warming (ODP-0, GWP-3).

Stainless steel cabinet construction

The Turbo Air Super Deluxe model boasts a stainless steel interior and exterior (galvanized steel back & bottom). It guarantees the utmost in cleanliness and long product life. The Super Deluxe adds a touch of style to the most refined setting.

Sturdy, clean stainless steel shelving

Shelves are the most important part of cleanliness as they come in direct contact with food. After a while, PVC coated wire shelves may peel, rust and lead to unsanitary conditions. Only the Turbo Air Super Deluxe series uniquely provides stainless steel shelving.

Ergonomically designed doors

Customers' fatigue fades away with easy grip handles and doors that open effortlessly. These features along with self-closing doors make this the ultimate choice in customer convenience. ABS sheet door liners resist water condensation with thermal efficiency.

High-density polyurethane insulation

The entire cabinet structure and solid doors are formed-in-piece using high density, CFC free polyurethane insulation.

Magnetic door gaskets

Magnetic door gaskets are of one-piece construction, removable without tools for ease of cleaning and replacement.

LED interior lighting & fan control

Refrigerator holds 33°F ~ 38°F for the best in food preservation

NATURAL
 Refrigerant



Model	Swing Doors	CU./FT.	#of Shelves	HP	AMPS	Crated Weight (lbs.)	L x D x H [†] (inches)
TWR-60SD-N	2	16	2	1/5	2.4	293	60 1/4 x 30 x 33 5/8

Ver.20210823 Printed in U.S.A.

* Depth does not include 1" for rear spacers. † Height does not include 5-5/8" for caster height.

Worktop Refrigerator

Worktops
Super Deluxe Series

Model : TWR-60SD-N

ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	 NEMA 5-15P
Full Load Amperes	2.4
Compressor HP	1/5
Cord Length (ft.)	9
Refrigerant	R-290
DIMENSIONAL DATA	
Net Capacity (cu. ft.)	16
Ext. Length Overall (In.)	60 1/4 (1530mm)
Ext. Depth Overall (In.)*	30 (762mm)
Ext. Height Overall (In.)†	33 5/8 (853mm)
# of Doors	2
# of Shelves	2
Shelf Size (L x D) (In.)	27 x 17
Net Weight (lbs.)	254
Gross Weight (lbs.)	293

Design and specifications subject to change without notice.
Actual shipping weight may differ due to extra packing materials for product protection.
* Depth does not include 1" for rear spacers.
† Height does not include 5-5/8" for caster height.

■ WARRANTY : 3 Year Parts and Labor Warranty Additional 4 Year Warranty on Compressor

■ STANDARD FEATURES

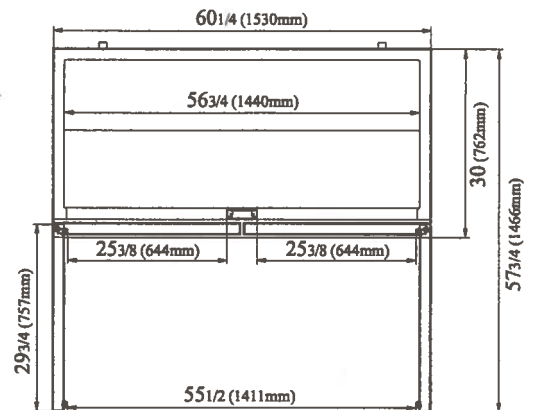
- Anti-corrosion coated evaporator
- Self-contained system
- Standard 4" dia. swivel casters with locks on the front set
- Door locks standard

■ OPTIONAL ACCESSORIES

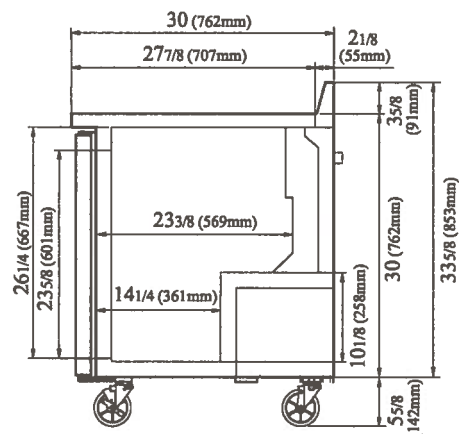
- 1" caster, 1/2" diameter & 13 TPI: S28R613660 (non-brake)
- 2.5" caster, 1/2" diameter & 13 TPI: 30265H0100 (non-brake), 30265H0200 (w/ brake)
- 5" caster, 1/2" diameter & 13 TPI: M726500100 (non-brake), M726500200 (w/ brake)
- Levelling leg, 1/2" - 13 TPI x 1.54": LFM1213566
- 6" ABS plastic leg: 30221M0200
- 6" stainless steel leg: 30221M0600
- Double overshelf, 18/304 stainless steel, 60-1/4" W: TSOS-5R

PLAN VIEW

(unit : inch)



TOP VIEW



SIDE VIEW

Ver.20210823

NATURAL
Refrigerant



- Turbo Air : 800-627-0032 ■ GK : 800-500-3519
- Warranty : 800-381-7770 ■ AC : 888-900-1002

TURBO AIR

GERMAN
KNIFE

RADIANCE

TURBO AIR

TEXAKING

Continued product development may necessitate specification changes without notice.

Submittal Sheet

01/21/2022

ITEM# 7 ** - MEGA TOP SANDWICH / SALAD PREPARATION REFRIGERATOR (1 EA REQ'D)

True Mfg. - General Foodservice TSSU-60-24M-B-ST-HC

Mega Top Sandwich/Salad Unit, (24) 1/6 size (4"D) poly pans, (2) stainless steel insulated covers, 8-7/8"D cutting board, (2) full doors, (4) PVC coated adjustable wire shelves, stainless steel top/front/sides, GalFan coated steel back, aluminum interior with stainless steel floor, 5" castors, R290 Hydrocarbon refrigerant, 1/3 HP, 115v/60/1-ph, 6.5 amps, NEMA 5-15P, cULus, UL EPH Classified, Made in USA

ACCESSORIES

Mfr	Qty	Model	Spec
True Mfg. - General Foodservice	1		NOTE: Effective 7/1/21, all True pricing is tentative based on final production dates of units ordered. Any units ordered that have to be produced after November 1, 2021 will be subject to the new November 1, 2021 List Prices (+7%). True will confirm price at time of order. For more information, please contact your True representative
True Mfg. - General Foodservice	1		Self-contained refrigeration standard
True Mfg. - General Foodservice	1		Warranty - 7 year compressor (self-contained only), please visit www.TrueMfg.com for specifics
True Mfg. - General Foodservice	1		Warranty - 3 year parts and labor, please visit www.TrueMfg.com for specifics
True Mfg. - General Foodservice	1		5" Castors, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	6.5		1/3		



TRUE MANUFACTURING CO., INC.
U.S.A. FOODSERVICE DIVISION

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Fax (636)272-2408 • Toll Free (800)325-6152 • Intl Fax# (001)636-272-7546
Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: _____
Location: _____
Item #: _____ **Qty:** _____
Model #: _____

AIA #

SIS #

Model:

TSSU-60-24M-B-ST-HC

Food Prep Table:

Mega-Top Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant



TSSU-60-24M-B-ST-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with ANSI/NSF-7.
- ▶ Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lids and hoods keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number) Specifications subject to change without notice

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-60-24M-B-ST-HC	2	4	24	60 3/8 1534	34 1/8 867	40 3/8 1026	1/2 N/A	115/60/1	6.5 N/A	5-15P	7 2.13	385 175

† Depth does not include 1" (26 mm) for rear bumpers.

* Height does not include 6 1/4" (159 mm) for castors or 6" (153 mm) for optional legs.



6/18-A

Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

Model:
TSSU-60-24M-B-ST-HC

Food Prep Table: Mega-Top Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant



STANDARD FEATURES

DESIGN

True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP). Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior. Patented forced-air design holds 33°F to 41°F (5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7. Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design. Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

Exterior - stainless steel front, top and ends. Corrosion resistant Galfan coated steel back. Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners. Insulation - entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP). 5" (127 mm) diameter stem castors - locks provided on front set. 36" (915 mm) work surface height.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 27 1/2" L x 16" D (699 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pillars made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lids and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 24 (1/2 size) 6 7/8" L x 6 1/4" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



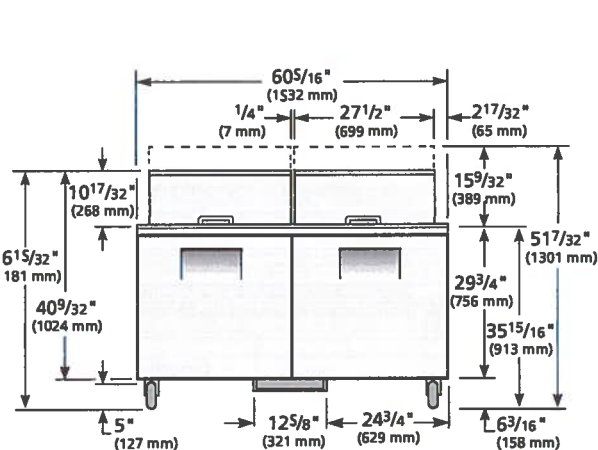
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

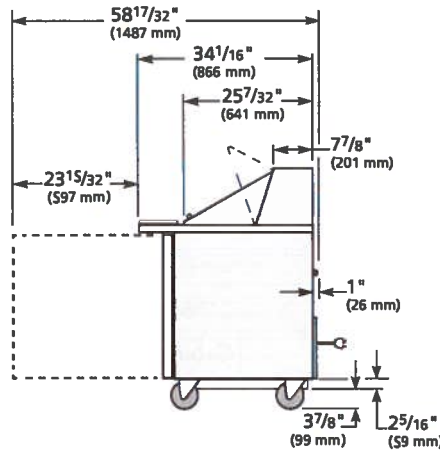
Upcharge and lead times may apply.

- ☐ 6" (153 mm) standard legs.
- ☐ 6" (153 mm) seismic/flanged legs.
- ☐ 2 1/2" (64 mm) diameter castors.
- ☐ Barrel locks (factory installed). Requires one per door.
- ☐ Additional shelves.
- ☐ Single overself.
- ☐ Double overself.
- ☐ Flat lids.
- ☐ Sneezeguard.
- ☐ 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- ☐ Crumb catcher. Requires crumb catcher cutting board for proper installation.
- ☐ Pan dividers.
- ☐ Exterior rectangular digital temperature display (factory installed).
- ☐ ADA compliant model with 34" (864 mm) work surface height.

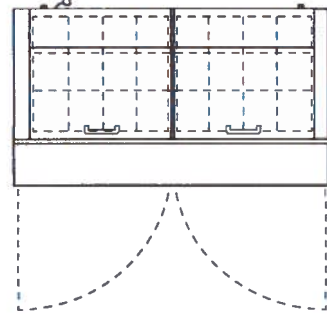
PLAN VIEW



ELEVATION



RIGHT VIEW



PAN LAYOUT

WARRANTY
Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER
SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TSSU-60-24M-B-ST-HC	TFN045E	TFN044S	TFN045P	TFN0453	

TRUE MANUFACTURING CO., INC.

1001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 • Fax (636)272-2408 • Toll Free (800)325-6152 • Intl. Fax# (001)636-272-7546 • www.truemfg.com

Submittal Sheet

01/21/2022

ITEM# 8 - MEGA TOP SANDWICH / SALAD PREPARATION REFRIGERATOR (1 EA REQ'D)

Turbo Air MST-48-18-N

M3 Series Sandwich/Salad-Mega Top Unit, two-section, rear mount self-contained compressor, 15.0 cu. ft., 18-pan top opening with hood, (2) swing doors, (2) adjustable PE coated wire shelves, 9-1/2" deep cutting board with side rail, digital temperature control, self-cleaning condenser, cold bunker system, stainless steel top, front & sides (galvanized steel back & bottom), aluminum interior, stainless steel floor & ABS door liner, LED interior lighting & fan control, R290 Hydrocarbon refrigerant, 1/3 HP, 115v/60/1-ph, 4.4 amps, NEMA 5-15P, cETLus, ETL-Sanitation

ACCESSORIES

Mfr	Qty	Model	Spec
Turbo Air	1		Note: Contact factory representative for parts & accessories discounts
Turbo Air	1		3 year parts & labor warranty, standard
Turbo Air	1		Additional 2 year compressor warranty (5 year total), standard
Turbo Air	1		Self-cleaning condenser device equipped, standard
Turbo Air	1		1/6 size, 4" deep condiment pan & pan dividers included, standard
Turbo Air	1		Caster Set, swivel, locking front wheels, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	4.4		1/3		

TURBO AIR REFRIGERATOR MANUFACTURER
Turbo air
 more durable, efficient, beautiful

4184 E. Conant St.
 Long Beach, CA 90808
 Tel. 310-900-1000
 Fax. 310-900-1077
www.turboairinc.com

Project:	
Model #:	
Item #:	
Available W/H:	Qty:
Approval:	
AIA #:	SIS #:
CSI Section 11400	

Mega Top Unit

Food Prep Tables
 M3 Series

Model : MST-48-18-N

Patented Self-Cleaning Condenser



This product is equipped with a fine mesh filter to the front of the condenser to catch dust, and a rotating brush that moves up and down daily to remove excess buildup outward and away.



FEATURES & BENEFITS

Self-Cleaning Condenser

The accumulation of dust in the condenser can cause the failure or breakdown of refrigerators. Refrigerators run normally until they reach a certain level of accumulation. At some point, when they are over the limit, their performance drops quickly resulting in damage to, or disposal of the stored products inside. The Self-Cleaning Condenser device keeps the condenser clean and prevents system failure by automatically brushing daily.

Digital temperature control & monitor system

Keep food products safe by maintaining constant temperatures. External digital display allows for easy monitoring.

Hydrocarbon refrigerants (R-290)

With innovative and eco-friendly technology, Turbo Air brings you hydrocarbon refrigerators designed to meet DOE's Energy Conservation Standards in 2017 and to use EPA's SNAP Program approved HC refrigerants. Hydrocarbon refrigerants do not deplete the ozone layer and have very low contribution to global warming (ODP-0, GWP-3).

Cold Bunker system

Our innovative forced air system allows cold air to flow all around the food pan area, covering not only underneath the pan, but also the front, top and the rear. This unique air flow creates a cold air-shield around the pan, which maintains the food temperature at under 41°F (NSF requirement) even when the lids are opened. In addition, the compartment isolates pans from the reach-in area to prevent food spillage.

Insulated pan cover

Stainless steel exterior

The Turbo Air M3 model boasts a stainless steel exterior (galvanized steel back and bottom). Interior is AL interior with stainless steel floor and ABS door liner. It guarantees the utmost in cleanliness and long product life. The M3 model adds a touch of style to the most refined setting.

High-density polyurethane insulation

The entire cabinet structure and solid doors are foamed-in-place using high density, CFC free polyurethane insulation.

9-1/2" deep, 1/2" thick high-density Polyethylene cutting board included with convenient side rail

Adjustable, heavy duty, PE (polyethylene) coated wire shelves

LED interior lighting & fan control

Energy efficient LED lighting lights every corner, making items easy to find. Fan control function automatically shuts off the fan when the door is open, which prevents hot air from being drawn in, thus maintaining the cool inner temperature.

Refrigerator holds 33°F ~ 39°F for the best in food preservation

NATURAL
 Refrigerant



Model	Swing Doors	CU./FT.	#of Shelves	#of Pans	#of Hood	HP	AMPS	Crated Weight (lbs.)	L x D x H† (inches)
MST-48-18-N	2	15	2	18	1	1/3	4.4	264	48 1/4 x 34 x 39

Ver.20210818 Printed in U.S.A.

* Depth does not include 3" for cutting board and 1" for rear spacers. † Height does not include 5" for caster height.

Mega Top Unit

Food Prep Tables
M3 Series

Model : MST-48-18-N

ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	 NEMA 5-15P
Full Load Amperes	4.4
Compressor HP	1/3
Cord Length (ft.)	9
Refrigerant	R-290
DIMENSIONAL DATA	
Ext. Length Overall (in.)	48 1/4 (1225mm)
Ext. Depth Overall (in.)*	34 (863mm)
Ext. Height Overall (in.)†	39 (992mm)
# of Doors	2
# of Shelves	2
# of Pans	18
Net Capacity (cu. ft.)	15
Shelf Size (L x D) (in.)	21 x 17
Net Weight (lbs.)	244
Gross Weight (lbs.)	264

Design and specifications subject to change without notice.

Actual shipping weight may differ due to extra packing materials for product protection.

* Depth does not include 3" for cutting board and 1" for rear spacers.

† Height does not include 5" for caster height.

■ **WARRANTY :** 3 Year Parts and Labor Warranty
Additional 2 Year Warranty on Compressor

■ STANDARD FEATURES

- Anti-corrosion coated evaporator
- Self-contained system
- Standard 4" dia. swivel casters with locks on the front set
- Standard 1/6 size, 4" deep condiment pans included

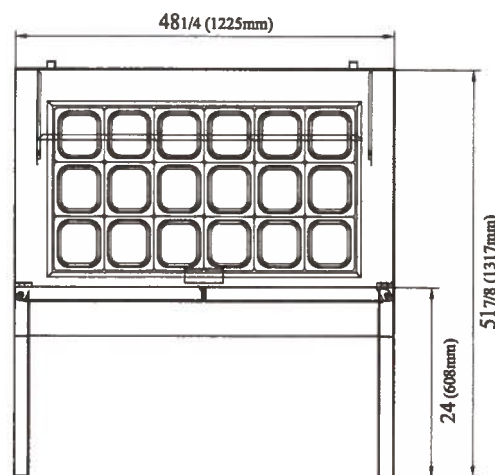
■ OPTIONAL ACCESSORIES

- 1" caster, 1/2" diameter & 13 TPI: S28R813660 (non-brake)
- 2.5" caster, 1/2" diameter & 13 TPI: 30265H0100 (non-brake), 30265H0200 (w/ brake)
- 5" caster, 1/2" diameter & 13 TPI: M726500100 (non-brake), M726500200 (w/ brake)
- Leveling leg, 1/2" - 13 TPI x 1.54": LFM1213566
- 6" ABS plastic leg: 30221M0200
- 6" stainless steel leg: 30221M0600
- Removable food cover: RCT-48-18/72-30-L
- Single overshelf, stainless steel, 48-3/8" W: TSOS-4S
- Double overshelf, 18/304 stainless steel, 48-1/8" W: TSOS-4R
- Clear lid: CL-48-18
- **Door lock: lead time applies. Please contact your sales representative for more details to order.**

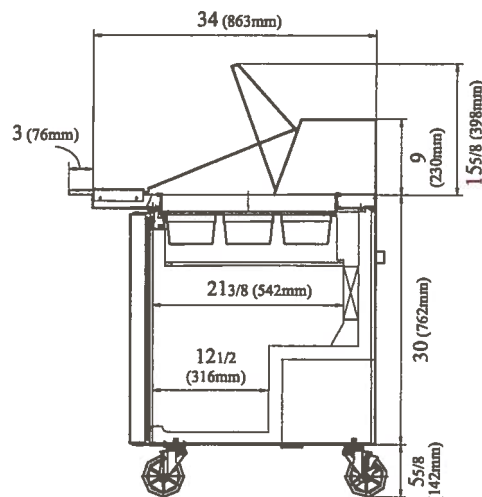
Ver.20210618

PLAN VIEW

(unit : inch)



TOP VIEW



SIDE VIEW



■ Turbo Air : 800-627-0032 ■ GK : 800-500-3519
■ Warranty : 800-381-7770 ■ AC : 888-900-1002

TURBO AIR

GERMAN KNIFE

RADIANCE

TURBO AIR

TEXAKING

Continued product development may necessitate specification changes without notice.

Submittal Sheet

01/21/2022

ITEM# 9 - BACK BAR CABINET, REFRIGERATED (1 EA REQ'D)

Fagor Refrigeration FBB-24-60GS

SlimLine Refrigerated Back Bar Cooler, (2) glass doors, (390) 12 oz cans or (3) keg capacity, (2) epoxy coated shelves per door, 18 ga. stainless steel top, stainless steel front & sides, galvanized back, stainless steel interior, stainless steel floor, door with lock, analog thermostat, LED interior light, NSF for bottle / pre packaged goods, self-contained refrigeration, 1/4 hp, cETLus, ETL-Sanitation, Made in North America

ACCESSORIES

Mfr	Qty	Model	Spec
Fagor Refrigeration	1		3 year parts and labor warranty, standard
Fagor Refrigeration	1		2 year additional (5 year total) compressor warranty, standard
Fagor Refrigeration	1		Contact factory for voltage information

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1									1/4		

Slim Line Back Bar Refrigeration

FBB-24 Series *New!*

- FBB-24-48 • FBB-24-48G • FBB-24-48S • FBB-24-48GS
- FBB-24-60 • FBB-24-60G • FBB-24-60S • FBB-24-60GS
- FBB-24-72 • FBB-24-72G • FBB-24-72S • FBB-24-72GS
- FBB-24U-48 • FBB-24U-48G • FBB-24U-48S • FBB-24U-48GS
- FBB-24U-60 • FBB-24U-60G • FBB-24U-60S • FBB-24U-60GS
- FBB-24U-72 • FBB-24U-72G • FBB-24U-72S • FBB-24U-72GS



Item # _____

Standard Features

- Our new slim line back bar units have been designed to be fully front breathing, able to handle those tight bar applications and extreme **100°F environments**.
- Refrigeration system is a free flowing air system throughout the box to ensure "ICE COLD" products at all times with a side mount evaporator system.
- Heavy duty 18 gauge stainless steel top, durable stainless steel inside walls and coved corner floor. Reinforced bottom door frame to protect your long term investment.
- Unit comes standard with flat shelves on one door, balance with **adjustable bottle rails** for greater merchandising and inventory control.
- Greater usable capacity with the ability for 3 tall boys high and ability to take the beer the full depth of the box.
- **Field Interchangeable doors** from Solid to Glass or Glass to Solid to adapt to ever changing needs.
- Units come with compressor mounted on the left side with service friendly slide out rail system.
- LED light underneath the mullion to protect itself from normal operations.



FBB-24-48G



FBB-24-72S

Options & Accessories

- Additional adjustable rails
- 2.5" Castors
- 6" Adjustable stainless steel legs
- 220 volts / 50 cycles / 1 phase



*Conforms to UL & NSF-7 standards



	Model*	Doors	Capacity 12 Oz cans	Capacity 12 Oz Bottles	Kegs	Shlvs	Amp	HP	Volt	NEMA Plug	Cabinet Dimensions			Shipping (Wt. Cubes)	
											W	D	H		
Slim Line Back	FBB-24(U)-48(S)	2	300	360	2	4	7.4	1/4	115	5-15P	49-5/8"	24-5/8"	35-1/2"	213	7.4
	FBB-24(U)-60(S)	2	390	450	3	4	8.4	1/4	115	5-15P	62-1/4"	24-5/8"	35-1/2"	266	8.4
	FBB-24(U)-72(S)	3	540	612	3	6	9.2	1/4	115	5-15P	72"	24-5/8"	35-1/2"	319	9.2
	FBB-24(U)-48G(S)	2	300	360	2	4	7.4	1/4	115	5-15P	49-5/8"	24-5/8"	35-1/2"	237	7.4
	FBB-24(U)-60G(S)	2	390	450	3	4	8.4	1/4	115	5-15P	62-1/4"	24-5/8"	35-1/2"	290	8.4
	FBB-24(U)-72G(S)	3	540	612	3	6	9.2	1/4	115	5-15P	72"	24-5/8"	35-1/2"	341	9.2

(U): Undercounter models - 34" high / (S) Stainless steel units / (G) Glass door units.

13105 NW 47th Ave. Miami FL 33054

Tollfree: (866) 463 2467 Ph: (305) 779 0170 Fax: (305) 779 0173

www.fagorcommercial.com

TOGETHER WE EVOLVE

Slim Line Back Bar Refrigeration

FBB-24 Series



Specifications Slim Line Back Bar

Construction

Heavy duty stainless steel top, 18 gauge. Black vinyl front, slides and back. (S) Models have stainless steel front and slides. Galvanized back panel. Interior constructed of heavy duty stainless steel walls with coved corner NSF approved stainless steel floor. Door is comprised of heavy duty black vinyl steel. (S) Models are stainless steel. (G) Models are a dual pane glass with black frame, (SG) Models are a dual pane glass with aluminum frame. Provided with lock per door, magnetic door gaskets, removable without tools. Door openings have a plastic breaker strips to retard condensate formation.

Unit comes complete with a 2" Ecomate CFC-Free polyurethane Insulation, foamed in place.

Refrigeration System

Self-contained capillary tube system using environmentally friendly (CFC Free) R-134a refrigerant. Front breathing compressor on left side for built-in applications. Evaporator coil is mounted to interior left side above the compressor. Large fan motor and fan blades for greater air flow.

Automatic condensate evaporator, no drain connection required. Evaporator condensate has been plumbed to a condensate pan located in the compressor housing. Access for the condensing unit behind the front grill, slides out for easy cleaning and maintenance.

Cabinets are designed to maintain temperatures between 33° F to 38° F in the interior cabinet.

Lights

Interior LED light underneath the mullion.

Shelving

Two adjustable epoxy coated shelves provided per door standard. One door with standard flat shelves, balance will come with adjustable bottle rails.

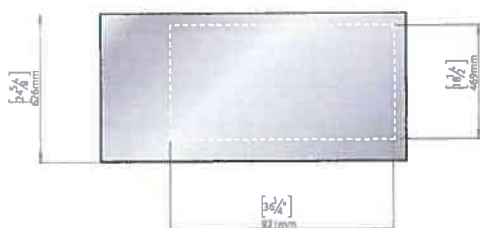
Others

Unit is supplied standard with an 8' cord and plug (Nema 5-15p).

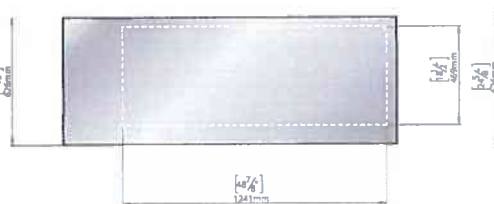
Warranty

3 year parts and labor warranty plus 2 additional year compressor warranty. (Continental U.S.A. & Canada only).

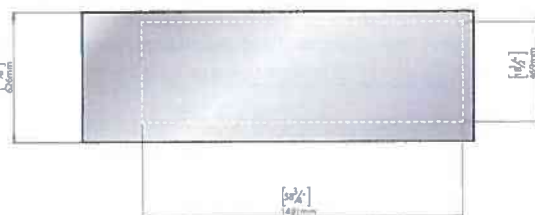
FBB-24-48 Top View



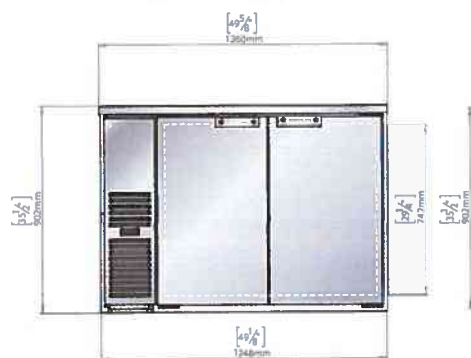
FBB-24-60 Top View



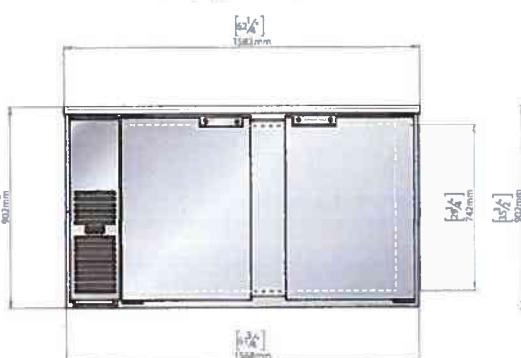
FBB-24-72 Top View



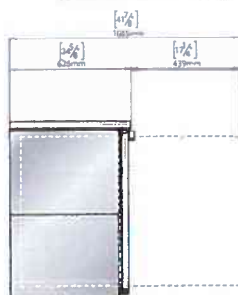
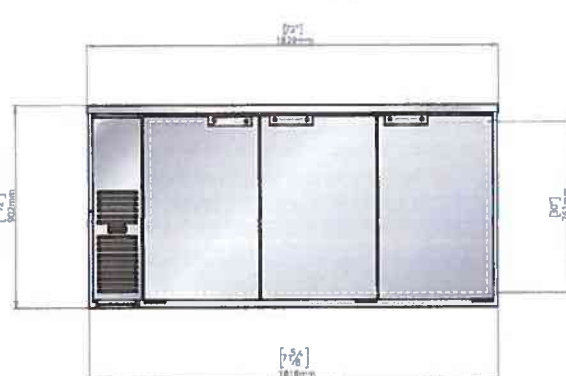
FBB-24-48 Front View



FBB-24-60 Front View



FBB-24-72 Front View



Common Side View

The manufacturer reserves the rights to modify materials and specifications without notice.



Submittal Sheet

01/21/2022

ITEM# 10 - DISPLAY CASE, REFRIGERATED DELI (1 EA REQ'D)

True Mfg. – Specialty Retail Display TCGG-48-HC-LD

Curved Glass Deli Case, 48-1/4"W, service type, self-contained refrigeration, gravity coil 55% RH, envir. 75°F, (2) sliding Low-E thermal glass rear doors, (2) adjustable white wire shelves, LED interior lights, white aluminum sides & top interior, white exterior, stainless steel floor with coved corners, 1/3 HP, 115v/60/1-ph, 11.8 amps, NEMA 5-15P, cULus, UL EPH Classified, Made in USA

ACCESSORIES

Mfr	Qty	Model	Spec
True Mfg. – Specialty Retail Display	1		NOTE: Effective 7/1/21, all True pricing is tentative based on final production date of units ordered. Any units ordered that will be produced on or after January 1, 2022 will be subject to the new January 1, 2022 List Prices. True will confirm price at time of order. For more information, please contact your True representative.
True Mfg. – Specialty Retail Display	1		Self-contained refrigeration standard
True Mfg. – Specialty Retail Display	1		Warranty - 7 year compressor (self-contained only), please visit www.TrueMfg.com for specifics
True Mfg. – Specialty Retail Display	1		Warranty - 3 year parts and labor, please visit www.TrueMfg.com for specifics
True Mfg. – Specialty Retail Display	1	FREIGHT	FREIGHT & CRATING TO S.C.

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1			5-15P	11.8		1/3		



TRUE MANUFACTURING CO., INC.
U.S.A. FOODSERVICE DIVISION

2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400
Fax (636)272-2408 • Toll Free (800)325-6152 • Intl Fax# (001)636-272-7546
Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

AIA #

SIS #

Model:

TCGG-48-HC-LD

Display Case:

Curved Glass Refrigerated Deli Case with Hydrocarbon Refrigerant and LED Lighting



TCGG-48-HC-LD

- ▶ True's curved glass deli case combines efficient, high volume merchandising and exceptional refrigeration with an elegant curved glass front for sophisticated presentation of deli products.
- ▶ High humidity gravity coil refrigeration system maintains 38°F to 40°F (3.3°C to 4.4°C) for the freshest display of meats, cheeses and deli products.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ Cabinet is NSF/ANSI Standard 7 certified to hold open food product.
- ▶ Insulated double pane curved front glass provides maximum insulation value for greater efficiency and energy savings. Both panes are tempered for safety.
- ▶ Two (2) adjustable, lighted, cantilevered PVC coated shelves.
- ▶ LED lights are low UV emitting to enhance product appearance and increase shelf life.
- ▶ Exterior - durable and permanent no peel or chip white powder coated cold rolled steel with stainless steel top and trim.
- ▶ White aluminum interior sides and top. Stainless steel floor with coved corners.

ROUGH-IN DATA

Specifications subject to change without notice.
Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D†	H						
TCGG-48-HC-LD	2	2	48 1/4 1226	35 1/4 896	47 3/4 1213	1/2 N/A	115/60/1	3.3 N/A	5-15P	9 2.74	550 250

† Depth does not include 3/8" (23 mm) for door handles.



9/21

Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

Model:
TCGG-48-HC-LD

Display Case:

*Curved Glass Refrigerated Deli Case with
Hydrocarbon Refrigerant and LED Lighting*

true®

STANDARD FEATURES

DESIGN

- True's curved glass deli display case combines efficient, high volume merchandising and exceptional refrigeration with an elegant curved glass front for sophisticated presentation of deli products.
- Gravity coil refrigeration system guarantees the freshest display of meats, cheeses and deli products.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser maintains 38°F to 40°F (3.3°C to 4.4°C).
- High humidity gravity coil refrigeration system. Ideally suited for deli meats, cheeses and salads.
- Condensing unit located behind panel in back of unit. Entire system slides out for easy cleaning and maintenance.
- Automatic defrost system; time-initiated, time-terminated.

CABINET CONSTRUCTION

- Exterior - durable and permanent no peel or chip white powder coated cold rolled steel with stainless steel top and trim.
- Interior - White aluminum sides and top with stainless steel floor.

- Insulation - entire cabinet structure is foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with leg levelers.

CURVED FRONT DISPLAY GLASS

- Insulated double pane glass provides maximum insulation value for greater efficiency and energy savings. Both panes are tempered for safety.

REAR DOORS

- "Low-E", double pane thermal glass inserts with mitered plastic channel frames.
- Each door fitted with 12" (305 mm) long molded plastic handle.
- Self-closing doors, efficient counter balanced weight system for smooth, even, positive closure. Sliding doors ride on stainless steel V-channel with stainless steel bearings. Doors fit within plastic channel frame.

SHELVING

- Two (2) adjustable, lighted, white heavy duty PVC coated wire shelves 42 7/8" L x 22 5/8" D (1090 mm x 563 mm). Shelving system is cantilevered with adjustable angle to maximize presentation.

LIGHTING

- Cabinet equipped with three LED (3) light sources for maximum product display; two (2) shelf mounted and one (1) cabinet mounted.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Four (4) amp exterior scale receptacle.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



115/60/1
NEMA-5-15R

RECOMMENDED OPERATING CONDITIONS

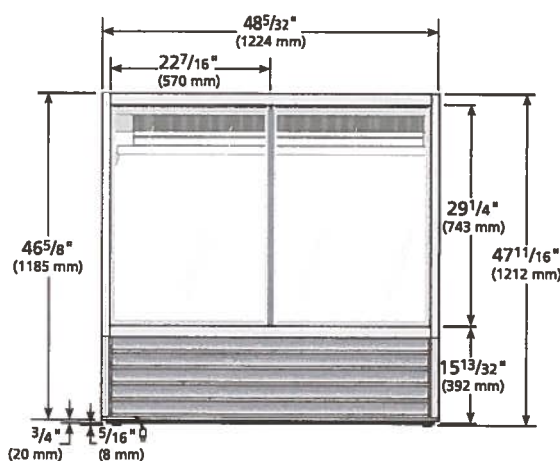
- TCGG refrigerated models are designed to operate in an environment where temperature and humidity do not exceed 75°F (24°C) and 55% relative humidity.

OPTIONAL FEATURES/ACCESSORIES

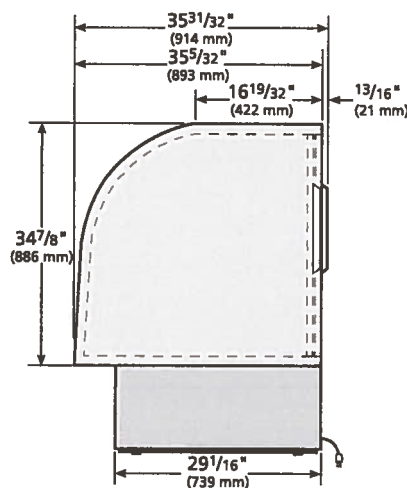
Upcharge and lead times may apply.

- ☐ 6" (153 mm) standard legs.
- ☐ 6" (153 mm) seismic/flanged legs.
- ☐ 2 1/2" (64 mm) diameter castors.
- ☐ 4" (102 mm) diameter castors.
- ☐ Ratchet locks.
- ☐ Additional lighted shelves.
- ☐ Non-lighted shelves.

PLAN VIEW



BACK VIEW



RIGHT VIEW



METRIC DIMENSIONS ROUNDED UP TO THE
NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE
WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TCGG-48-HC-LD					

TRUE MANUFACTURING CO., INC.

2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 • Fax (636)272-2408 • Toll Free (800)325-6152 • Intl. Fax# (001)636-272-7546 • www.truemfg.com

Submittal Sheet

01/21/2022

ITEM# 11 - HAND SINK (1 EA REQ'D)

Skibee SKIHS17SS

Hand Sink, wall mounted, 10" x 14" bowl, left & right side splashes, 20/304 stainless steel sides splashes, includes splash mounted faucet



Item #:	_____	Qty. #:	_____
Model #:	_____		
Project #:	_____		

HAND SINKS

W/ Sides



SKIHS17SS
SKIHS12SS

W/ Out Sides

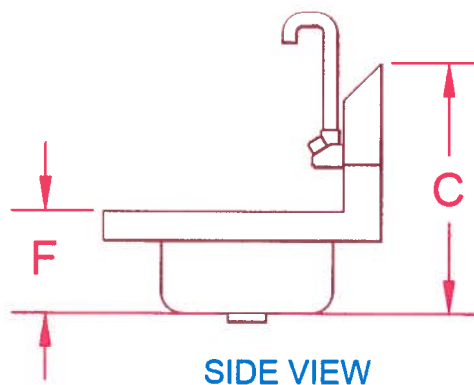
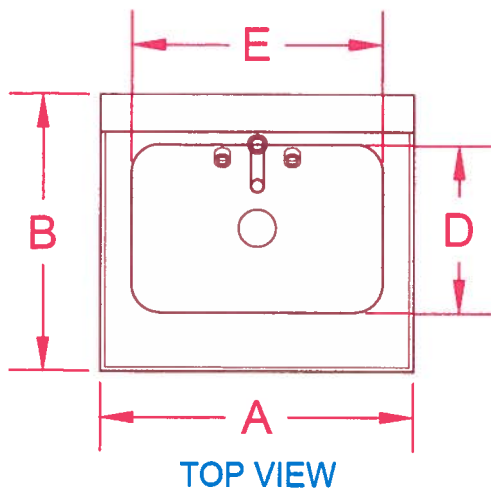


SKIHS17

Item #	Description	Case Pack
SKIHS12SS	Hand Sink 10" x 10" Wall Mount Stainless Steel Sides with Faucet - OAL - 12"	1/ea.
SKIHS17SS	Hand Sink 10" x 14" Wall Mount Stainless Steel Sides with Faucet - OAL - 17"	1/ea.
SKIHS17	Hand Sink 10" x 14" Wall Mount Stainless Steel with Faucet - OAL - 17"	1/ea.

DIMENSIONS (in)

Model #	A	B	C	D	E	F
SKIHS12SS	17 5/16	15 1/4	13	10	14	5
SKIHS17SS	12	16	12	8	10	5
SKIHS17	17 5/16	15 1/4	13	10	14	5



Features:

- 304 Stainless steel.
- Wall mount.
- Sold w/ faucet.
- 20 GA.

Submittal Sheet

01/21/2022

ITEM# 12 - MOP SINK (1 EA REQ'D)

John Boos PBMS2016-12-X

Mop Sink, floor mounted, 24-5/8"W x 19-3/8"D x 16"H overall size, 20"W x 16" front-to-back x 12" deep compartment, 3-1/2" diameter drain, marine edge on front & sides, tile edge on rear, 16/300 stainless steel construction, NSF (Available in Effingham and Nevada)

ACCESSORIES

Mfr	Qty	Model	Spec
John Boos	1	PBF-SS-6-X	Service Sink Faucet, 8" centers, vacuum breaker nozzle with 3-4" garden hose thread, pail hook, top support arm, 1/2" NPT female flanged, with adjustable inlet with screwdriver stop (Available in Effingham and Nevada)
John Boos	1	PB-SMMK-90	Splash Mount Faucet Mounting Kit, includes (2) 1/2" supply nipples, (2) retainer nuts, (2) lock washers, (2) rubber washers and (2) male & female short 90° elbows

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									
2	1/2"			1/2"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		
2		

PLUMBING 1 REMARKS

3-1/2" drain opening



ITEM #: _____ QTY: _____
 MODEL #: _____
 PROJECT NAME: _____

012420

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

"PBMS" PRO-BOWL MOP SINKS - STAINLESS STEEL 16GA

FLOOR MOUNTED W/ HEAVY DUTY FLAT DRAIN



FEATURES:

- FLOOR MOUNTED UNIT ELIMINATES THE NEED OF LIFTING HEAVY CONTAINERS
- TILE EDGE ON REAR OF SINK
- MARINE EDGE ALL AROUND
- RECTANGULAR BOWL FOR INCREASED CAPACITY WITH LARGE 3/4" RADIUSED CORNERS
- STAINLESS STEEL APRON ON FRONT AND SIDES FOR EASE OF CLEANING

CONSTRUCTION:

- ALL TIG WELDED, EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT SURFACE
- BOTTOM OF BOWLS FORMED FOR DRAINAGE TO 3-1/2" DIAMETER DIE STAMPED OPENING
- 3-1/2" DRAIN ACCEPTS 2" MALE DRAIN PIPE

MATERIAL:

- 16 GAUGE TYPE 300 STAINLESS STEEL



PBMS-2016-6

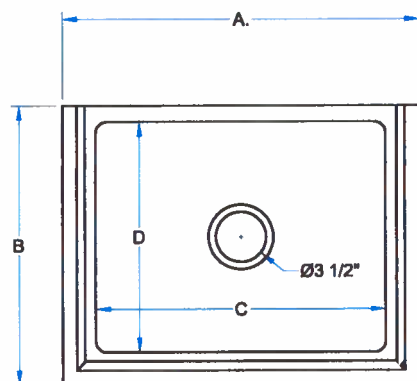


PBMS-2820-12

PRO-BOWL MOP SINKS - STAINLESS STEEL 16GA

MODEL #	QTY
PBMS2016-6	
PBMS2016-12	
PBMS2424-6	
PBMS2424-12	
PBMS2820-6	
PBMS2820-12	

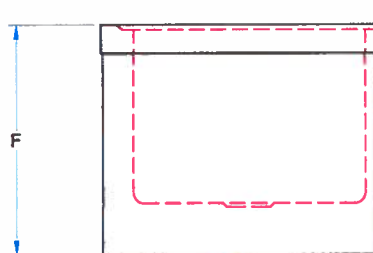
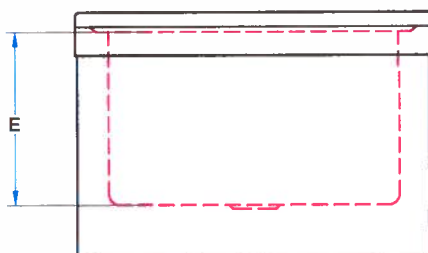
DETAILED SPECIFICATIONS



MARINE EDGE

DIMENSIONS

MODEL	A	B	C	D	E	F
PBMS2016-6	24-5/8"	19-3/8"	20"	16"	6"	16"
PBMS2016-12	24-5/8"	19-3/8"	20"	16"	12"	16"
PBMS2424-6	24-5/8"	27-3/8"	20"	20"	6"	16"
PBMS2424-12	24-5/8"	27-3/8"	20"	20"	12"	16"
PBMS2820-6	32-5/8"	23-1/8"	28"	20"	6"	12"
PBMS2820-12	32-5/8"	23-1/8"	28"	20"	12"	16"



3 SIDED SKIRT OPEN IN BACK.
1" FLANGE ON BOTTOM.

ECONOMY MOP SINKS - STAINLESS STEEL 16GA

MODEL #	DRAIN SIZE	WATER LEVEL	BOWL SIZE	DIMENSIONS (L X W)	WT. (LBS)
PBMS2016-6	3-1/2"	6"	20" X 16"	24-5/8" X 19-3/8"	35
PBMS2016-12	3-1/2"	12"	20" X 16"	24-5/8" X 19-3/8"	45
PBMS2424-6	3-1/2"	6"	24" X 24"	28-5/8" X 27-3/8"	70
PBMS2424-12	3-1/2"	12"	24" X 24"	28-5/8" X 27-3/8"	70
PBMS2820-6	3-1/2"	6"	24" X 20"	32-5/8" X 23-1/8"	50
PBMS2820-12	3-1/2"	12"	28" X 20"	32-5/8" X 23-1/8"	70

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.



Boos

AutoQuotes

3601 S. Banker St. • Effingham, IL 62401 • PO BOX 609 • quotes@johnboos.com

www.johnboos.com

090319

638



ITEM #: _____ QTY: _____
 MODEL #: _____
 PROJECT NAME: _____

020121

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

FAUCETS & PARTS



PBF-FV2-SM-35GLF



PB-KV1-SM-35GLF



PB-KV1-DM-35GLF



PB-KV2-SM-35GLF



PB-KV2-DM-35GLF



PB-WR



PB-LWR-1



PB-PT1.5



PBF-SS-6

FAUCETS & PARTS

	MODEL #	QTY	DESCRIPTION	WT.
FOOT VALVE	PBF-FV2-SM-35GLF		W/ 3-1/2" GOOSENECK SPOUT (LOW LEAD)	3
KNEE VALVE	PBF-KV1-SM-35GLF		SINGLE PEDAL, SPLASH MOUNT, 3.5" GOOSE NECK (LOW LEAD)	3
	PBF-KV1-DM-35GLF		SINGLE PEDAL, DECK MOUNT, 3.5" GOOSE NECK (LOW LEAD)	2.5
	PBF-KV2-SM-35GLF		DOUBLE PEDAL, SPLASH MOUNT, 3.5" GOOSE NECK (LOW LEAD)	2
	PBF-KV2-DM-35GLF		DOUBLE PEDAL, DECK MOUNT, 3.5" GOOSE NECK (LOW LEAD)	4
WRIST BLADES	PB-WR		ADA, STAINLESS STEEL, (1 PAIR), USE W/ HEAVY DUTY FAUCETS ONLY	1
TWIST ACTION LEVER DRAINS	PB-LWR-1		FITS 3-1/2" DRAIN OPENING, 2" OUTLET	4
	PB-LWR-10V		FITS 3-1/2" DRAIN OPENING, 2" OUTLET, W/ OVERFLOW	4
STRAIGHT ACTION LEVER DRAINS	PB-LWS-1		FITS 3-1/2" DRAIN OPENING, 2" OUTLET	4
	PB-LWS-10V		W/ OVERFLOW, FITS 3-1/2" DRAIN OPENING	4
P-TRAPS	PB-PT1.5		FOR HAND SINKS, P-TRAP 1-1/2" & TAIL PIPE	7
MOP SINK FAUCET	PBF-SS-6		VACUUM BREAKER NOZZLE W/ 3-4" GARDEN HOSE THREAD, PAIL HOOK, TOP SUPPORT ARM, 1/2" NPT FEMALE FLANGED, W/ ADJUSTABLE INLET W/ SCREWDRIVER STOP	5
MOUNTING KIT	PB-DMMK		FOR DECK MOUNT, INCLUDES (2) 1/2" SUPPLY NIPPLES, (2) RETAINER NUTS, (2) LOCK WASHERS & (2) RUBBER WASHERS	1
	PB-SMMK-90		FOR SPLASH MOUNT, INCLUDES (2) 1/2" SUPPLY NIPPLES, (2) RETAINER NUTS, (2) LOCK WASHERS, (2) RUBBER WASHERS & (2) MALE & FEMALE SHORT 90° ELBOWS	1

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.

Submittal Sheet

01/21/2022

ITEM# 13 - ICE MAKER WITH BIN, CUBE-STYLE (1 EA REQ'D)

Manitowoc UDF0190A

NEO® Undercounter Ice Maker, cube-style, air-cooled, self contained, 26"W x 28"D x 38-1/2"H, production capacity up to 198 lb/24 hours at 70°/50° (140 lb AHRI certified at 90°/70°), 90 lb ice storage capacity, electronic controls, full bin and service indicators, production delay of (4, 12, or 24 hours), Alpha-San anti-microbial protection, forward sliding storage bin for access to refrigeration components, sealed foodzone with removable water trough, distribution tube and damper door, dice size cubes, 6" adjustable legs with flanged feet (painted gray), 0.42 HP, NSF, cULus, **(An additional 5% Manufacture's surcharge will be added to list price between 11/8/21 to 1/2/22)**

ACCESSORIES

Mfr	Qty	Model	Spec
Manitowoc	1	WARRANTY-ICE-SC	3 year parts & labor (Machine), 5 year parts & labor (Evaporator), 5 year parts & 3 years labor (Compressor), standard (nc) **(An additional 5% Manufacture's surcharge will be added to list price between 11/8/21 to 1/2/22)**
Manitowoc	1		(-161B) 115v/60/1-ph, 6.0 amps, cord with NEMA 5-15P

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1									21/50		
2	115	60	1			5-15P	6				

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1				3/8"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	1/2"	

PLUMBING 1 REMARKS

Drain for ice maker

NEO® 140/190 Undercounter Ice Machines

NEO® 140/190 Undercounter Ice Machines

Models

- | | | |
|------------------------------------|------------------------------------|------------------------------------|
| ☐ URF-0140A | ☐ UYF-0140A | ☐ UDF-0190A |
| ☐ UDF-0140A | ☐ UYF-0190A | |



U-140 / U-190

- Ranging from 137 lbs. (62 kg) to 198 lbs. (90 kg) daily ice production
- Only 26" (66.04 cm) wide, 28.50" (72.4 cm) deep, and 38.50" (97.8 cm) high on 6" (15.24 cm) legs
- Cabinet volume 3.037 ft³ (0.086 m³)
- 90 lb. (40.0 Kg) ice storage capacity*
- * Application capacity based on: 90% volume x 33lbs/ft³ average density of ice.

NEO undercounter ice machines are designed to provide ice right where you need it – within reach. Improvements in **Performance**, **Intelligence** and **Convenience** make your ice machine easy to own and less expensive to operate.

Performance – NEO produces more ice than ever before while using less water and energy. The storage bin provides industry leading capacity.

Intelligence – NEO provides feedback with full bin and service indicators. Delay function allows you to pause your machine for slow periods or days when you're closed.

Convenience – NEO offers a forward-sliding storage bin for easy access to refrigeration components without having to move the entire ice machine. Smooth, sealed food-zone with removable water trough, distribution tube, and damper door for faster cleaning. AlphaSan added to key internal components.

Available **LuminIce® Virus and Bacteria Inhibitor** controls viruses, bacteria, mold and yeast within the food zone to keep the machine clean longer.

Specifications

BTU Per Hour:

U-140: 2,150 (average)
2,600 (peak)

U-190: 2,150 (average)
2,600 (peak)

Compressor:

Nominal rating: .42 HP

Refrigerant:

R-404A

Operating Limits:

• Ambient Temperature Range:
40° to 110°F (4.4° to 43.3°C)

• Water Temperature Range:
45° to 90°F (4.4° to 32.2°C)

• Water Pressure Ice Maker
Water In:
Min. 20 psi (137.9 kPa)
Max. 80 psi (551.1 kPa)



Ice Machine Electric

115/60/1. (208-230/60/1 and 230/50/1 available.) 115/60/1 ice machines are factory pre-wired with a 6' (180 cm) power cord and NEMA 5-15P-plug configuration. 208-230/60/1 ice machines are factory pre-wired with a 6' (180 cm) power cord only, no plug is supplied.

Total Amps:

U-140: 115/60/1: Air-cooled: 5 amps
208-230/60/1: Air-cooled: 2.5 amps

U-190: 115/60/1: Air-cooled: 6 amps
208-230/60/1: Air-cooled: 3 amps

Maximum fuse size:

Air-cooled: 15 amps

HACR-type circuit breakers can be used in place of fuses.

Ice Shape



Half Dice
¾" x 1½" x ¾"
(.95 x 2.86 x 2.22 cm)



Dice
¾" x ¾" x ¾"
(2.22 x 2.22 x 2.22 cm)

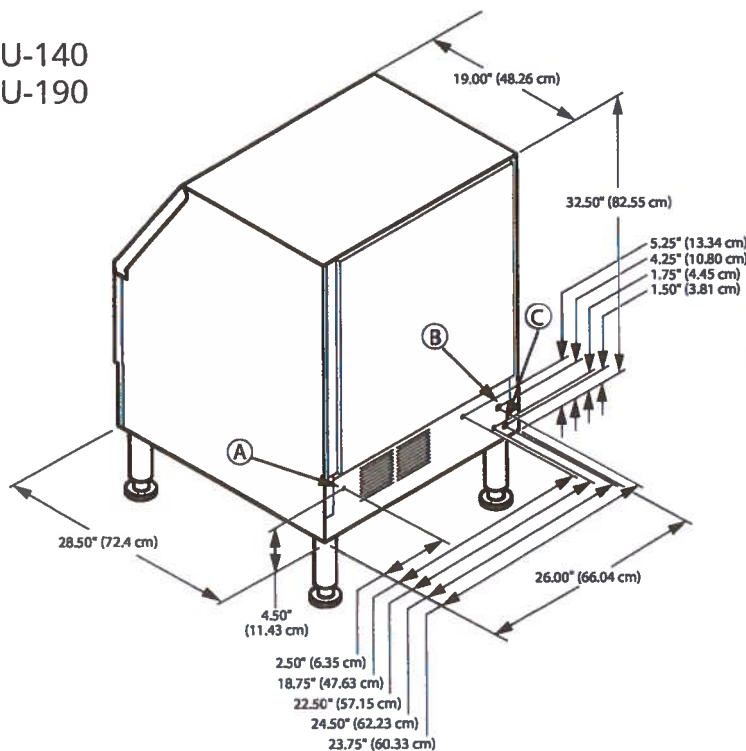


Regular
1½" x 1½" x ¾"
(2.86 x 2.86 x 2.22 cm)





U-140
U-190



Installation Note Recommended clearance for top, sides, and back is 5" (12.7 cm) however, there is no minimum clearance required.

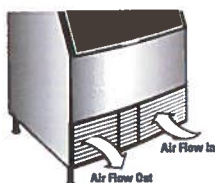
- Ⓐ Electrical Entrance
- Ⓑ 3/8" (0.95 cm) F.P.T. Ice Making Water Inlet
- Ⓒ 1/2" (1.27 cm) F.P.T. Ice Bin Drain

Specifications

Model	Ice Shape	Ice Production 24 Hours				Power kWh/ 100 lbs. @ 90°/70°F 32°/21°C	Potable water usage gal/100 lbs. ice @90/70 °F
		70°Air/50°F Water 21°Air/10°C Water	90°Air/70°F Water 32°Air/21°C Water	90°Air/70°F Water 32°Air/21°C Water	90°Air/70°F Water 32°Air/21°C Water		
URF-0140A	regular	127 lbs	58 kg	95 lbs	43 kg	9.6	16.7
UDF-0140A	dice	135 lbs	61 kg	95 lbs	43 kg	9.8	16.7
UYF-0140A	half-dice	137 lbs	62 kg	140 lbs	45 kg	9.2	16.7
UDF-0190A	dice	198 lbs	90 kg	140 lbs	64 kg	9.8	23.9
UYF-0190A	half-dice	198 lbs	88 kg	140 lbs	64 kg	9.8	21.6

Standard 6" / 15.24 cm adjustable flange foot - gray painted legs included.
Standard plastic NEO ice scoop included.

Air Flow



Air in right, air out left, no side vents. Great for installation under countertops and next to other equipment.

Removable Bin



Air Filter



Simple, tool-free removal for quick access during routine cleaning and maintenance.

Welbilt reserves the right to make changes to the design or specifications without prior notice. ©2018 Manitowoc

	Model	Ice type	Cooling	Electrical	Shipping Weight	Replaces Model	
SM-50		SMS050A002-161	gourmet	air	115v/60Hz/1	114 lbs / 52 kg	N/A
	Ice storage capacity 25 lbs/11.3 kg Includes AR-2800 water filter. Drain pump available as accessory (K00376). Includes 6' / 1.8m power cord with NEMA 5-15P plug. Not compatible with IAUcS*. IMPORTANT NOTE: Use only Metal Safe Cleaner 000000084 on this product. Other cleaners will damage the evaporator and will not be covered under warranty.						
UE65 / UE80		UDE0065A-161B	dice	air	115v/60Hz/1	109 lbs / 49 kg	QM30A-161
	UDE0080A-161B	dice	air	115v/60Hz/1	114 lbs / 52 kg		QM45A-161
	UDE0065A-251Z	dice	air	230v/50/Hz/1	109 lbs / 49 kg		QM30A-251
	UDP0080A-251Z	dice	air	230v/50Hz/1	114 lbs / 52 kg		QM45A-251
	Ice storage capacity 30lbs/14 kg. Storage capacity is AHRI certified, measured at 1.059 cu ft. Includes 6'/1.8 m power cord with NEMA 5-15P plug. Price list performance rating is 60hz data. Refer to Individual 50hz spec sheets for 50hz performance rating. Not compatible with IAUcS or Luminice II. Application storage capacity measured at 90% of total volume cu. ft x 33 lbs/ft3						
UF140 / UF190		URF0140A-161B	Regular	Air	115v/60Hz/1	153 lbs / 69 kg	UR0140A-161B
	UDF0140A-161B	Dice	Air	115v/60Hz/1	153 lbs / 69 kg		UD0140A-161B
	UYF0140A-161B	1/2 Dice	Air	115v/60Hz/1	153 lbs / 69 kg		UY0140A-161B
	UDF0190A-161B	Dice	Air	115v/60Hz/1	153 lbs / 69 kg		UD0190A-161B
	UYF0190A-161B	1/2 Dice	Air	115v/60Hz/1	153 lbs / 69 kg		UY0190A-161B
	UDP0140A-251Z	Dice	Air	230v/50hz/1	153 lbs / 69 kg		UD0140A-251Z
	UYP0140A-251Z	1/2 Dice	Air	230v/50hz/1	153 lbs / 69 kg		UY0140A-251Z
	UDF0190A-251Z	Dice	Air	230v/50hz/1	153 lbs / 69 kg		UD0190A-251Z
	UYF0190A-251Z	1/2 Dice	Air	230v/50hz/1	153 lbs / 69 kg		UY0190A-251Z
	Application storage capacity 90 lbs/ 40 kg. Includes 6 ft/1.8 m power cord with NEMA 5-15P plug ("B" Plug). Cubic Volume 3.037. Storage capacity is AHRI certified. Price list performance rating is 60hz data. Refer to Individual 50hz spec sheets for 50hz performance rating. Not compatible with IAUcS. Luminice® II compatible as accessory. Application storage capacity measured 90% of total volume In cu. ft. x 33 lbs/ft3.						
UF240		UDF0240A-161B	Dice	Air	115v/60Hz/1	157 lbs / 72kg	UD0240A-161B
	UDF0240A-261Z	Dice	Air	208-230v/60hz/1	157 lbs / 72kg		UD0240A-261Z
	UDF0240W-161B	Dice	Water	115v/60Hz/1	160 lbs / 73 kg		UD0240W-161B
	UYF0240A-161B	1/2 Dice	Air	115v/60Hz/1	159 lbs / 72 kg		UY0240A-161B
	UYF0240A-261Z	1/2 Dice	Air	208-230v/60hz/1	159 lbs / 72 kg		UY0240A-261Z
	UYF0240W-161B	1/2 Dice	Water	115v/60Hz/1	159 lbs / 72 kg		UY0240W-161B
	UDP0240A-251Z	Dice	Air	230v/50hz/1	157 lbs / 72kg		UD0240A-251Z
	UYP0240A-251Z	1/2 Dice	Air	230v/50hz/1	159 lbs / 72 kg		UY0240A-251Z
	UYF0240W-251Z	1/2 Dice	Water	230v/50hz/1	159 lbs / 72 kg		UY0240W-251Z
	Application storage capacity 90 lbs/40 kg. Cubic Volume 3.037. Storage Capacity is AHRI certified. Includes 6 ft/1.8 m power cord with NEMA 5-15P plug ("B" Plug). Price list performance rating is 60hz data. Refer to Individual 50hz spec sheets for 50hz performance rating. Not compatible with IAUcS. Luminice II compatible as accessory. Application storage capacity measured 90% of total volume In cu. ft. x 33 lbs/ft3.						

★ **ENERGY STAR® Qualified Model**

Air filter standard on self-contained air-cooled ice cube machines.

*Daily ice production based on Half-Dice air-cooled condenser model at air temperature/water temperature.



ICE MACHINE WARRANTY

Manitowoc Ice, Inc. (hereinafter referred to as the "COMPANY") warrants for a period of thirty-six months from the installation date (except as limited below) that new ice machines manufactured by the COMPANY shall be free of defects in material or workmanship under normal and proper use and maintenance as specified by the COMPANY and upon proper installation and start-up in accordance with the instruction manual supplied with the ice machine. The COMPANY'S warranty hereunder with respect to the compressor shall apply for an additional twenty-four months, excluding all labor charges, and with respect to the evaporator for an additional twenty-four months, including labor charges.

The obligation of the COMPANY under this warranty is limited to the repair or replacement of parts, components, or assemblies that in the opinion of the COMPANY are defective. This warranty is further limited to the cost of parts, components or assemblies and standard straight time labor charges at the servicing location.

Time and hourly rate schedules, as published from time to time by the COMPANY, apply to all service procedures. Additional expenses including without limitation, travel time, overtime premium, material cost, accessing or removal of the ice machine, or shipping are the responsibility of the owner, along with all maintenance, adjustments, cleaning, and ice purchases. Labor covered under this warranty must be performed by a COMPANY Contracted Service Representative or a refrigeration service agency as qualified and authorized by the COMPANY'S local Distributor. The COMPANY'S liability under this warranty shall in no event be greater than the actual purchase price paid by customer for the ice machine.

The foregoing warranty shall not apply to (1) any part or assembly that has been altered, modified, or changed; (2) any part or assembly that has been subjected to misuse, abuse, neglect, or accidents; (3) any ice machine that has been installed and/or maintained inconsistent with the technical instructions provided by the COMPANY; or (4) any ice machine initially installed more than five years from the serial number production date. This warranty shall not apply if the Ice Machine's refrigeration system is modified with a condenser, heat reclaim device, or parts and assemblies other than those manufactured by the COMPANY, unless the COMPANY approves these modifications for specific locations in writing.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES OR GUARANTEES OF ANY KIND, EXPRESSED OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

In no event shall the COMPANY be liable for any special, indirect, incidental or consequential damages. Upon the expiration of the warranty period, the COMPANY'S liability under this warranty shall terminate.

The foregoing warranty shall constitute the sole liability of the COMPANY and the exclusive remedy of the customer or user. To secure prompt and continuing warranty service, the warranty registration card or register on line within five (5) days from the installation date.

MANITOWOC ICE, INC.

2110 So. 26th St., P.O. Box 1720, Manitowoc, WI 54221-1720

Telephone: 920-682-0161 • Fax: 920-683-7585

Web Site - www.manitowocice.com

Form 80-0373-3 Rev. 01/02

Submittal Sheet

01/21/2022

ITEM# 14 - DISHWASHER, UNDERCOUNTER (1 EA REQ'D)

American Dish ET-AF-3-PH

Dishmachine, undercounter, 25-1/2"W x 29"D x 37-1/2"H, with stainless steel pump drain & sustained heat, low temperature chemical sanitizing, (37) racks/hour, 1-1/2 HP pump, 14-1/2" door opening, ergonomically racking, built-in chemical dispensing, uses 20" x 20" racks (contact factory for price)

ACCESSORIES

Mfr	Qty	Model	Spec
American Dish	1		115v/60/1-ph, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1				20	2.3	1-1/2		
2	115	60	1								

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	1/2"								

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	1-1/2"	

Finally, the most Reliable Undercounter is available with Pumped Drain & Tank Heat.

ET Series



Ergonomical Design

Allows operators to load & unload with ease. Short door construction (10") keeps the aisle free and clear.



Screens

Dual screening protects both wash & drain pumps from debris.

Optional Heat

Maintains Tank Temperature rack after rack.



Pumped Drain

Allows installation in almost all applications.

Perfect for Restaurants, Bars, and Fast Food Operations.

At American Dish Service, Quality People, Designs, and Products have been the foundations of our organization for over 45 years.

www.americandish.com

1000 Blake Street Edwardsville, KS 66111-3820

Toll Free

(800) 922-2178

Phone

(913) 422-3700

Fax

(913) 422-6630

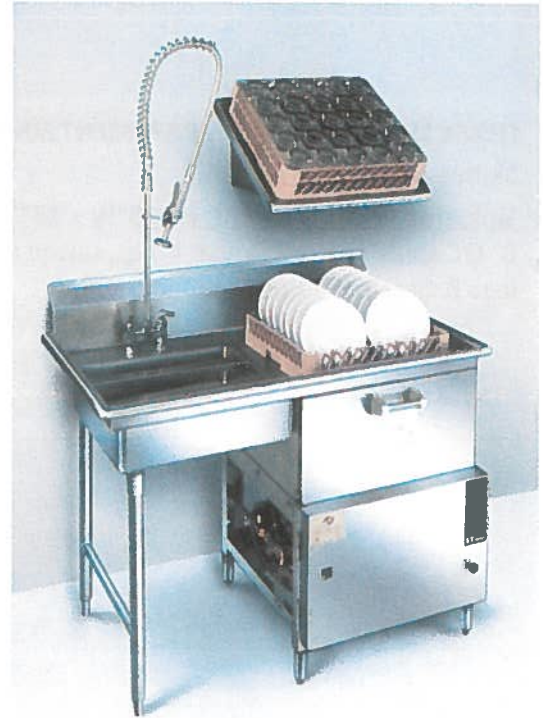
ADs
American Dish Service
Manufacturers of Ware Washing Equipment

ET Series

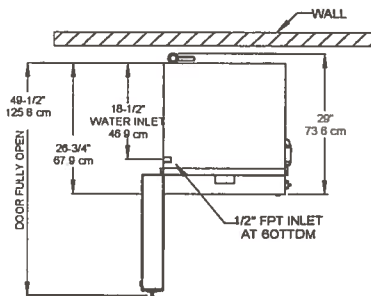
MULTI-USE UNDERCOUNTER DISHWASHERS

ET... The Dishmachine of choice, when space is a concern. You will NEVER AGAIN have to sacrifice production or results.

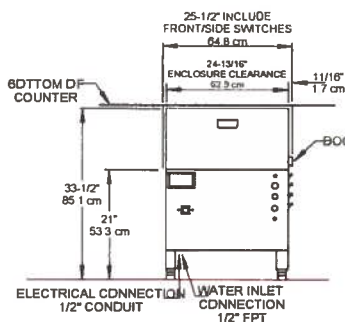
- 1 1/2 HP Wash & Rinse Pump
- 90 Second Complete Time Cycle
- Reliable Tank Heat (Sustained)
- Automatic Chemical Dispensing
- Optional Chemical Alarms
- Pump Drains Water (up to 20")
- Dual Screening Catches Debris
- Available 3" Taller Version



Operating a free standing complete ware-washing center in only 48" of space. To do this, combine our ET-AF Undercounter with our stainless steel table package.

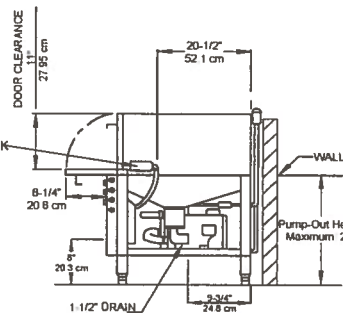


TOP VIEW



FRONT VIEW

Effective: 4/16



SIDE VIEW

CAUTION:

Electrical and plumbing connections must be made by a qualified Service Person who will comply with all available federal, state, and local Health, Electrical, Plumbing, and Safety codes.

*Manufacturer reserves the right to modify these specifications in compliance with regulatory agencies and manufacturing expediency.

NOTE:

All dimensions listed have a tolerance of + or - 1/8" unless otherwise noted.

ADs
American Dish Service
Manufacturers of Ware Washing Equipment
WWW.AMERICANDISH.COM

ET SERIES with PUMPED DRAIN and HEAT SPECIFICATIONS

	FAMILY MODELS		
	ET-AF	ET-A	ET-AH
NSF RATED CAPACITY (Racks/Hr.)	30	24	20
WASH TIME (Sec.)	45	80	75
RINSE TIME (Sec.)	30	45	60
DWELL (Sec.)	15	15	15
TOTAL CYCLE TIME (Sec.)	90	120	150
WATER TEMPERATURE-SUPPLY WATER	(NSF) 120 F Min 49 C Min		
WATER CONSUMPTION (NSF RATED)	1.7 Gal's Per Cycle 6.4 Lit's Per Cycle		
MOTOR RATING (PUMP)	1.125 HP		
DRAIN MOTOR RATING	1.125 KW		
SUSTAINER HEATER	1/20 HP (.037 KW)		
ELECTRICAL RATINGS (NEC)	115 VAC, 20amp brkr, 50/60Hz, 1Phase		
Connect to Supply Source using 10-12 AWG copper wires using non-time delay fuse of 20 amp rating or 20 amp circuit breaker.			
RACK SIZE	19.75" x 19.75" 50.2 cm x 50.2 cm		
DOOR CLEARANCE	"M" Series: 11" x 22.25" (27.9cm x 56.5cm) "3" Series: 14" x 22.25" (35.6cm x 57cm)		
WATER INLET	1/2" FPM		
DRAIN SIZE	3/4" I.D. Hose by 60" Long		
PUMP-OUT HEIGHT (Maximum)	20"		
HEIGHT OF STANDARD ET	Min 33.5"-Max 34.5" 65.1 to 87.6 cm		
HEIGHT OF ET-AF-3	Min 38.5"-Max 37.5" 92.7 to 95.2 cm		
WIDTH (Overall)	25.5" 64.8 cm		
DEPTH (Overall)	29" 73.6 cm		
SHIPPING WEIGHT	"M" Series: 270 Pounds (122.5 kg) "3" Series: 274 Pounds (124.3 kg)		
SHIPPING DIMENSIONS	"M" Series: 38"L x 36"W x 41"H "3" Series: 38"L x 36"W x 44"H		

WARNING: Cancer and Reproductive Harm - www.P65Warnings.ca.gov

ADS has built a strong history based on Customer Service, Quality, and Reliability. A Commitment to Excellence is the driving force behind American Dish Service.

900 Blake Street Edwardsville, KS 66111-3820 (800) 922-2178 (913) 422-3700 (913) 422-6630

an All Group Company



The Spirit of Excellence

Balram Edge Tool Supply, Inc.

Date: 11

Submittal Sheet

01/21/2022

ITEM# 15 - THREE (3) COMPARTMENT SINK (1 EA REQ'D)

Skibee SKISSC3T18181418RL

Sink, three compartment, (3) 18"W x 18" front-to-back x 14" deep compartments, (2) 18" drainboards, 10" backsplash, 8" OC splash mount faucet holes, raised rolled edges on front & sides, (3) 3-1/2" drain openings, 304 stainless steel legs & bracing, adjustable feet, NSF



Item #: _____ Qty. #: _____

Model #: _____

Project #: _____

COMPARTMENT SINKS

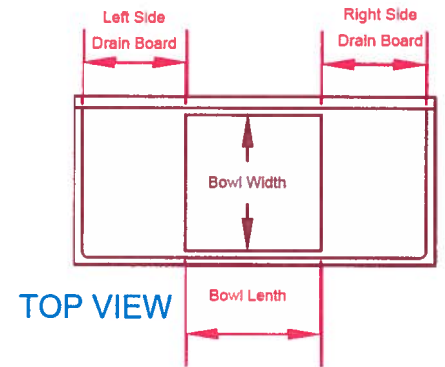


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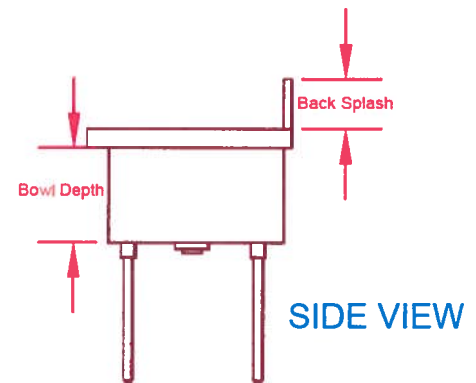
SKIC3T16201418RL

SKIC2T18181418L

SINK COMP.	MODEL #	U/M	BOWL SIZE LxWxD (in)	DRAIN BOARD SIZE (in)	OAL (in)
1 COMPARTMENT					
1	SKIC1T1818400	EA	18x18x14	N/A	24.5
1	SKIC1T18181418L	EA	18x18x14	18-L	39.5
1	SKIC1T18181418R	EA	18x18x14	18-R	39.5
1	SKIC1T24241400	EA	24x24x14	N/A	28
1	SKIC1T24241424L	EA	24x24x14	24-L	52
1	SKIC1T24241424R	EA	24x24x14	24-R	52
1	SKIC1T24241424RL	EA	24x24x14	24-RL	76
2 COMPARTMENT					
2	SKIC2T18181400	EA	18x18x14	N/A	40
2	SKIC2T18181418L	EA	18x18x14	18-L	58
2	SKIC2T18181418R	EA	18x18x14	18-R	58
2	SKIC2T18181418RL	EA	18x18x14	18-RL	76
2	SKIC2T24241400	EA	24x24x14	N/A	52
2	SKIC2T24241424RL	EA	24x24x14	24-RL	100
3 COMPARTMENT					
3	SKIC3T16201418RL	EA	16x20x14	18-RL	84
3	SKIC3T18181400	EA	18x18x14	N/A	59
3	SKIC3T18181418RL	EA	18x18x14	18-RL	90
3	SKICT3T18241424RL	EA	18x24x14	24-RL	104
3	SKIC3T24241400	EA	24x24x14	N/A	76
3	SKIC3T24241424RL	EA	24x24x14	24-RL	120
BAR SINKS					
1	SKICBS1T14	EA	10x14x10	N/A	12
4	SKICBS4T72LR	EA	10x14x10	N/A	72



TOP VIEW



SIDE VIEW

Features:

- 304 Stainless steel top.
- 1.2mm galvanized legs.
- 10" back splash.
- 6" back splash on bar sinks.

Submittal Sheet

01/21/2022

ITEM# 15.1 - PRE-RINSE FAUCET ASSEMBLY, WITH ADD ON FAUCET (1 EA REQ'D)

T&S Brass B-0133-12-CRBJ

EasyInstall Pre-Rinse Unit, with add-on faucet, 8" wall mount, 44" flexible stainless steel hose with B-0107-J spray valve, 18" rigid riser, add-on faucet with 12" swing nozzle with stream regulator, lever handles, quarter-turn cerama cartridges with check valves, 6" adjustable wall bracket, low lead, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
T&S Brass	1		3 year limited warranty, standard

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	1/2"			1/2"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		



T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.

B-0133-12-CRBJ

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

This Space for Architect/Engineer Approval

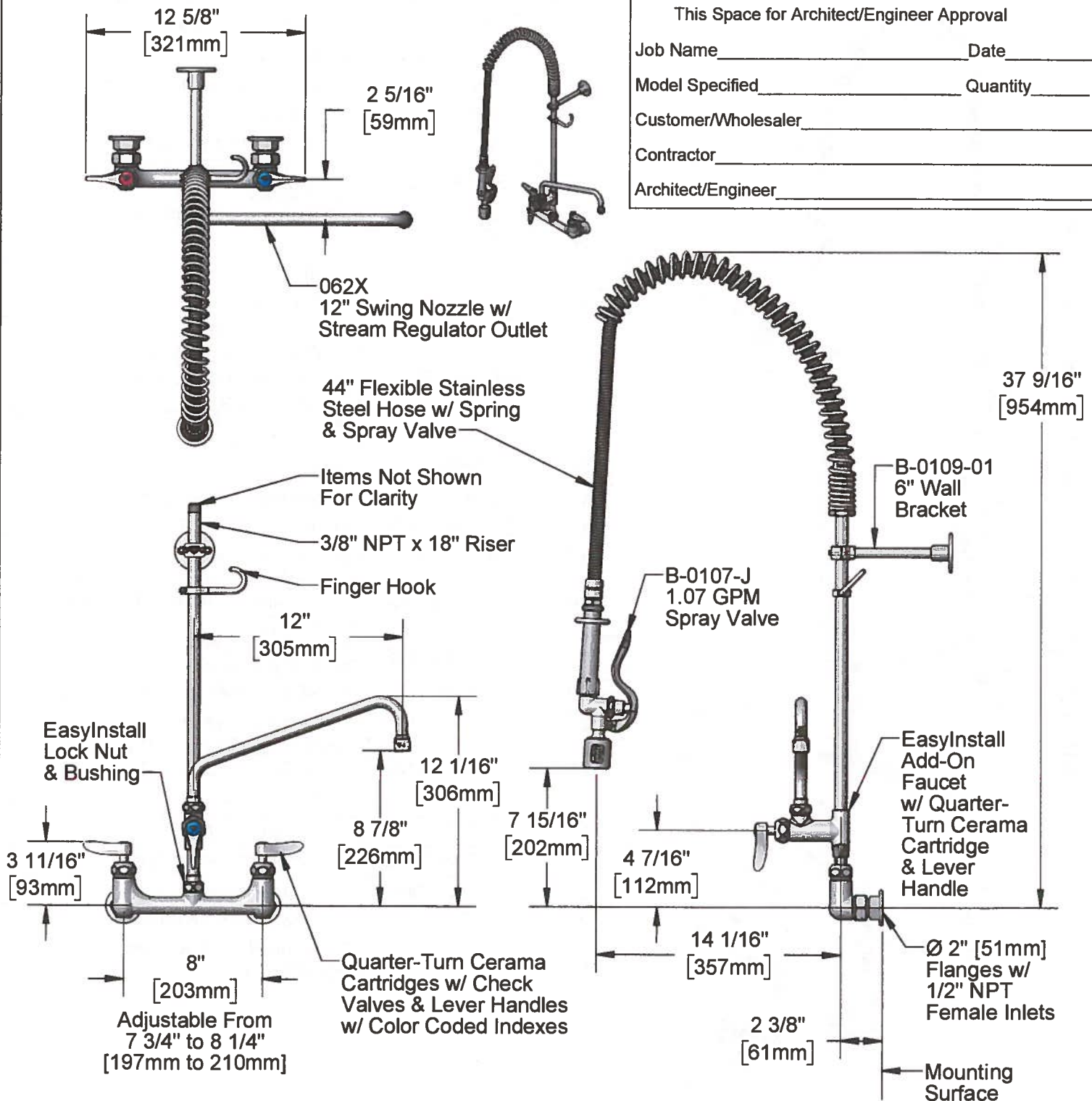
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____



Product Specifications:

Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Quarter-Turn Cerama Cartridges w/ Check Valves, Lever Handles, Add-On Faucet w/ 12" Swing Nozzle, 44" Flexible Stainless Steel Hose, 1.07 GPM Spray Valve, 6" Wall Bracket & 1/2" NPT Female Inlets

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
2019 DOE PRSV - Class II

Drawn: LSA Checked: JRM Approved: JHB Date: 09/20/19 Scale: 1:8 Sheet: 1 of 2



T&S BRASS AND BRONZE WORKS, INC.

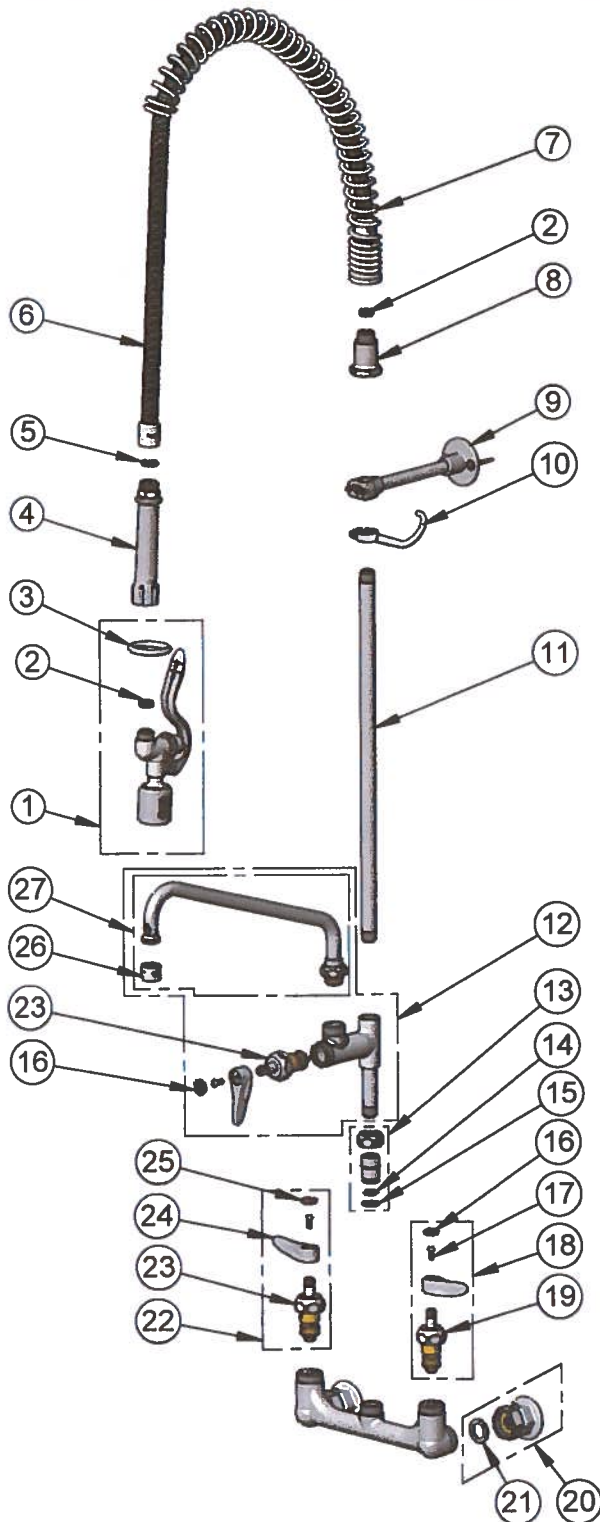
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.

B-0133-12-CRB

Item No.

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com



ITEM NO.	SALES NO.	DESCRIPTION
1	B-0107-J	1.07 GPM Spray Valve
2	010476-45	#27 Washer
3	000907-45	Spray Valve Hold Down Ring
4	002987-40	Grip Handle
5	001014-45	Washer, B-0100 Hose Barrel
6	B-0044-H2A	44" Flexible Stainless Steel Hose, Less Handle
7	000888-45	EasyInstall Overhead Spring
8	000821-40	Spring Body
9	B-0109-01	6" Wall Bracket
10	004R	Finger Hook
11	000369-40	3/8" NPT x 18" Riser
12	B-0156-CR-SC	Add-On Faucet w/ Quarter-Turn Cerama Cartridge, Lever Handle & 12" Swing Nozzle
13	EZ-K	EasyInstall Kit: Nut, Bushing, O-Ring & Lock Washer
14	006562-45	O-ring
15	014200-45	Star Washer, Anti-Rotation
16	018506-19NS	Blue Button Index, Press-in
17	000925-45	Lab Handle Screw
18	012447-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, Handle, Blue Index & Screw, LTC
19	012395-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, LTC
20	00AA	1/2" NPT Female Eccentric Flange
21	001019-45	Coupling Nut Washer
22	012446-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, Handle, Red Index & Screw, RTC
23	012394-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, RTC
24	001638-45NS	Lever Handle (New Style)
25	001193-19NS	Red Button Index, Press-in
26	B-PT	Full Flow Stream Regulator, 55/64-27
27	062X	12" Swing Nozzle w/ Stream Regulator Outlet

Product Specifications:

Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Quarter-Turn Cerama Cartridges w/ Check Valves, Lever Handles, Add-On Faucet w/ 12" Swing Nozzle, 44" Flexible Stainless Steel Hose, 1.07 GPM Spray Valve, 6" Wall Bracket & 1/2" NPT Female Inlets

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
2019 DOE PRSV - Class II

Drawn: LSA | Checked: JRM | Approved: JHB | Date: 09/20/19 | Scale: NTS | Sheet: 2 of 2

Submittal Sheet

01/21/2022

ITEM# 15.2 - WORK TABLE, STAINLESS STEEL TOP (1 EA REQ'D)

Skibee SKIWT3048ES

Work Table, 48"W x 30"D, 16/430 stainless steel top, 18 gauge stainless steel adjustable undershelf, stainless steel legs & adjustable bullet feet



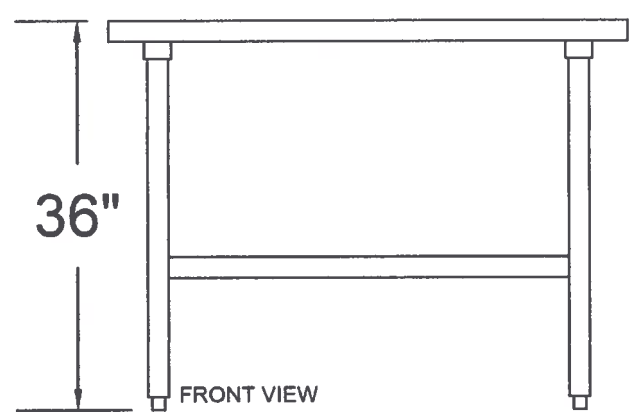
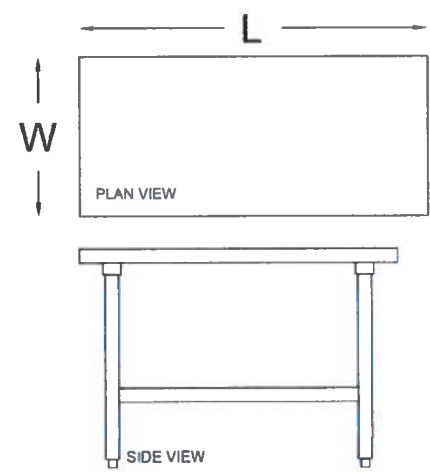
Item #: _____ Qty. #: _____

Model #: _____

Project #: _____

WORK TABLES

MODEL #	SIZE WxL (in)	UM
24" WIDE	NO BACKSPLASH	
SKIWT2424ES	24x24	EA
SKIWT2430ES	24x30	EA
SKIWT2436ES	24x36	EA
SKIWT2448ES	24x48	EA
SKIWT2460ES	24x60	EA
SKIWT2472ES	24x72	EA
SKIWT2496ES	24x60	EA
24" WIDE	W/ 2" BACKSPLASH	
SKIWT2424EBS	24x24	EA
SKIWT2430EBS	24x30	EA
SKIWT2436EBS	24x36	EA
SKIWT2448EBS	24x48	EA
SKIWT2460EBS	24x60	EA
SKIWT2472EBS	24x72	EA
30" WIDE	NO BACKSPLASH	
SKIWT3024ES	30x24	EA
SKIWT3030ES	30x30	EA
SKIWT3036ES	30x36	EA
SKIWT3048ES	30x48	EA
SKIWT3060ES	30x60	EA
SKIWT3072ES	30x72	EA
SKIWT3084ES	30x84	EA
SKIWT3096ES	30x60	EA
30" WIDE	W/ 2" BACKSPLASH	
SKIWT3024EBS	30x24	EA
SKIWT3030EBS	30x36	EA
SKIWT3036EBS	30x36	EA
SKIWT3048EBS	30x48	EA
SKIWT3060EBS	30x60	EA
SKIWT3072EBS	30x72	EA
SKIWT3084EBS	30x84	EA
SKIWT3096EBS	30x36	EA



- Features:
- 430 stainless steel
 - 16 gauge top; 18 gauge undershelf - Stainless steel
 - Stainless steel feet

Submittal Sheet

01/21/2022

ITEM# 16 - WORK TABLE, STAINLESS STEEL TOP (1 EA REQ'D)

Skibee SKIWT3072ES

Work Table, 72"W x 30"D, 16/430 stainless steel top, 18 gauge stainless steel adjustable undershelf, stainless steel legs & adjustable bullet feet

The spec sheet for this item can be viewed on item 15.2)

Submittal Sheet

01/21/2022

ITEM# 21 - MEAT SLICER (2 EA REQ'D)

Berkel B12-SLC

(REPLACES 827E & 827A) Slicer, manual, angled gravity feed, up to 9/16" slice thickness, 12" diameter hollow ground chromium-plated, carbon steel knife and built-in sharpener, on/off switch with power light indicator, stainless steel and sanitary anodized aluminum finish, 1/2 HP, 115v/60/1-ph, 4.0 amps, NEMA 5-15P, cETLus, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Berkel	2		1 year parts, service & travel warranty (excluding wear items), standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	4.0		1/2		



B12-SLC

Gravity Feed Slicer



Model B12-SLC



SPECIFIER STATEMENT

Berkel Model B12-SLC manual gravity feed slicer features Berkel's hollow ground chromium-plated, carbon steel knife and built-in sharpener. The permanent, tapered guard covers the non-slicing portion of the knife, even when the center plate is removed. The 45° table makes product feed easier, creating more consistent and uniform slices with less waste. The ½ HP motor, 12" knife and large product table are ideal for handling oversize meats, cheeses and a variety of other products. The B12-SLC is easy to clean and disassembles quickly without tools. The compact space-saving design is ideal for limited kitchen counter space.

Complies with NSF/ANSI Standard #8.

Project _____
AIA # _____ SIS # _____
Item # _____ Quantity _____ C.S.I. Section 114000

PERFORMANCE FEATURES

- 1-speed, ½ HP, totally enclosed and permanently lubricated knife motor
- Precise slice adjustment to a thickness of ⅛" (14 mm)
- Carriage handles food up to 10¾" (273 mm) wide, by 7¾" (194 mm) high or 7¾" (187 mm) diameter
- Furnished in 115/60/1, 4.0 amp, AC, ETL listed

EASY TO OPERATE FEATURES

- 45° product table with removable meat pusher
- Top-mounted, two stone knife sharpener produces a consistently sharp knife edge
- Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle (5-15P)
- No Volt Release

EASY TO CLEAN FEATURES

- Removable carriage arm
- Permanent, tapered knife ring guard covers non-slicing portion of knife even when the center plate is removed; ring guard design provides more room behind the knife for easy cleaning
- Finish is stainless steel and sanitary anodized aluminum; unit disassembles quickly without tools for easy cleaning
- Nominal 12" (300 mm) diameter; hollow ground, hardened and polished forged chromium-plated carbon steel knife
- Positive, moisture protected, on/off switch with power light indicator

B12-SLC - Gravity Feed Slicer

Approved by _____ Date _____ Approved by _____ Date _____



B12-SLC

Gravity Feed Slicer

SPECIFICATIONS

Motor: 1-speed, ½ HP, totally enclosed, permanently lubricated ball bearings, thermally protected.

Electrical: Furnished in 115/60/1, 4.0 amps, AC, ETL listed.

Finish/Construction: All food contact areas are stainless steel or anodized aluminum including the pusher, gauge plate, product table, center plate, knife ring guard and one-piece base. Slicer disassembles quickly without tools for easy cleaning.

Knife: Nominal 12" (300 mm) diameter, hollow ground, hardened and polished forged chromium-plated carbon steel, rotates at 380 rpm.

Cutting Capacity: Carriage handles food up to 10¾" (273 mm) wide by 7¾" (194 mm) high or 7¾" (187 mm) diameter.

Slice Thickness: Precision system provides infinite slice adjustment and consistent cuts of hard or soft foods from tissue thin to ¼" (14 mm).

Full Gravity Feed: Full 45° angle feed requires less mechanical pressure. Equipped with removable anodized aluminum pusher to hold product and minimize waste.

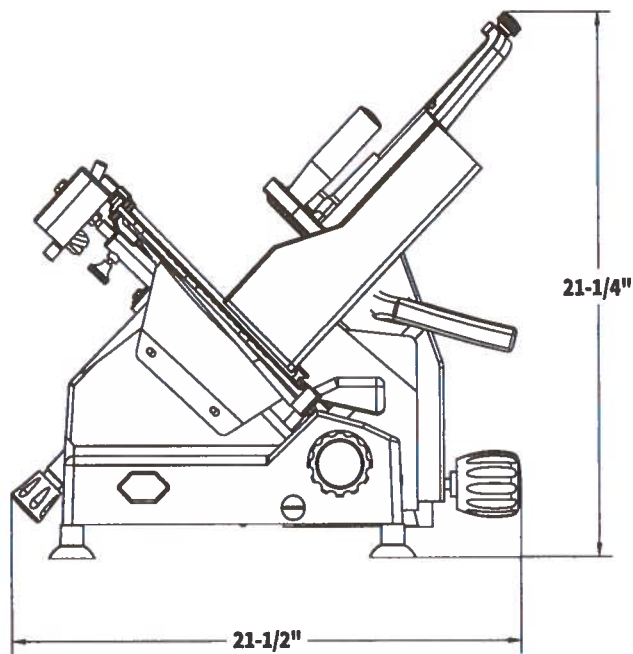
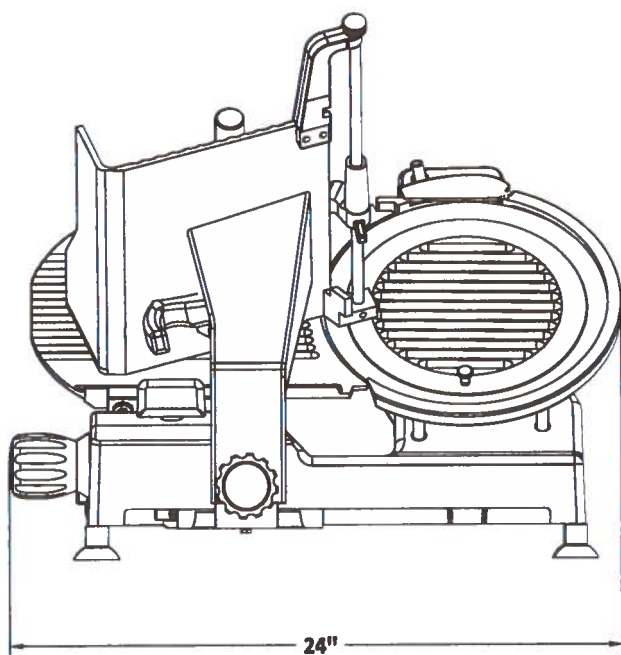
Knife Sharpener: Top mounted, two stone system for a lasting, razor-sharp edge.

Knife Ring Guard: Permanent, tapered guard covers non-slicing portion of knife edge even when the center plate is removed. The ring guard is designed to provide added room behind the knife for easy cleaning.

On/Off Switch: Highly reliable, moisture resistant, on/off switch with power light indicator.

Cord and Plug: Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle (5-15P).

Warranty: All parts, service and travel coverage for one year, excluding wear items.



MODEL NUMBER	CUTTING CAPACITY	SLICE THICKNESS	KNIFE DIAMETER	PRODUCT DIMENSIONS		
				WIDTH	DEPTH	HEIGHT
B12-SLC	10¾" (273 mm) wide 7¾" (194 mm) high 7¾" (187 mm) diameter	to ¼" (14 mm)	12" (300 mm)	21½" (546 mm)	24" (610 mm)	21¼" (540 mm)

MODEL NUMBER	MOTOR	ELECTRICAL	WEIGHT	BOX DIMENSIONS		
				WIDTH	DEPTH	HEIGHT
B12-SLC	1-speed ½ HP	115/60/1 4.0 amps	Net 60 lbs. (28 kg) Ship 74 lbs. (34 kg)	23½" (597 mm)	32½" (826 mm)	27¾" (705 mm)

As continued product improvement is a policy of Berkel, specifications are subject to change without notice.

Submittal Sheet

01/21/2022

ITEM# 102 - REFRIGERATED MERCHANDISER (1 EA REQ'D)

True Mfg. - General Foodservice GDM-49-HC~TSL01

Refrigerated Merchandiser, two-section, True standard look version 01, (8) shelves, (2) double pane thermal insulated glass hinged doors, LED interior lights, powder coated steel exterior, white interior with stainless steel floor, R290 Hydrocarbon refrigerant, 1/2 HP, 115v/60/1-ph, 8.5 amps, NEMA 5-15P, cULus, UL EPH Classified, Made in USA, ENERGY STAR®

ACCESSORIES

Mfr	Qty	Model	Spec
True Mfg. - General Foodservice	1		NOTE: Effective 7/1/21, all True pricing is tentative based on final production date of units ordered. Any units ordered that will be produced on or after January 1, 2022 will be subject to the new January 1, 2022 List Prices. True will confirm price at time of order. For more information, please contact your True representative.
True Mfg. - General Foodservice	1		NOTE: Commonly stocked model in black exterior, and white exterior; verify availability with factory
True Mfg. - General Foodservice	1		Self-contained refrigeration standard
True Mfg. - General Foodservice	1		Warranty - 3 year parts and labor, please visit www.TrueMfg.com for specifics
True Mfg. - General Foodservice	1		Warranty - 7 year compressor (self-contained only), please visit www.TrueMfg.com for specifics
True Mfg. - General Foodservice	1		Left door hinged left, right door hinged right standard
True Mfg. - General Foodservice	1		Exterior: White powder coated steel (contact factory for price)
True Mfg. - General Foodservice	1		Interior: White aluminum, with white shelving, standard
True Mfg. - General Foodservice	1		Illuminated sign decal: S-TS-02 "TRUE Stripe" graphic, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	8.5		1/2		



TRUE MANUFACTURING CO., INC.
U.S.A. FOODSERVICE DIVISION

2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400
Fax (636)272-2408 • Toll Free (800)325-6152 • Intl Fax# (001)636-272-7546
Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: _____

Location: _____

Item #: _____ **Qty:** _____

Model #: _____

AIA #

SIS #

Model:

GDM-49-HC~TSL01

Glass Door Merchandiser:

Swing Door Refrigerator with Hydrocarbon Refrigerant~True Standard Look Version 01



GDM-49-HC~TSL01

- ▶ The world's #1 manufacturer of glass door merchandisers.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ High capacity, factory balanced, refrigeration system holds 33°F to 38°F (5°C to 3.3°C) for best food preservation in extreme conditions.
- ▶ Exterior - non-peel or chip black powder coated cold rolled steel; durable and permanent.
- ▶ Interior - attractive, NSF approved, white aluminum interior liner with stainless steel floor.
- ▶ Double pane thermal insulated glass swing doors. Black powder coated.
- ▶ Self closing doors. Positive seal, torsion type closure system.
- ▶ LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.
- ▶ Entire cabinet structure is foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Bottom mounted units feature:

- ▶ "No stoop" lower shelf to maximize product visibility.
- ▶ Storage on top of cabinet.
- ▶ Easily accessible condenser coil for cleaning.

Exterior Color Options



Standard Black Exterior



Optional White Exterior



Optional Stainless Exterior

ROUGH-IN DATA

Specifications subject to change without notice.
Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D†	H						
GDM-49-HC~TSL01	2	8	54 1/8 1375	29 7/8 759	78 3/4 1998	1/2 N/A	115/60/1	7.3 N/A	5-15P	9 2.74	465 211

† Depth does not include 1 3/8" (42 mm) for door handles.



6/19

Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

Model:
GDM-49-HC~TSL01

Glass Door Merchandiser:

Swing Door Refrigerator with Hydrocarbon Refrigerant~True Standard Look Version 01



STANDARD FEATURES

DESIGN

- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, and lower utility costs in an attractive merchandiser that brilliantly displays packaged food and beverages.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (5°C to 3.3°C) for the best in food preservation.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Bottom mounted condensing unit positioned for easy maintenance. "No stoop" lower shelf maximizes visibility by raising merchandised product to higher level.

CABINET CONSTRUCTION

- Exterior - non-peel or chip black powder coated cold rolled steel; durable and permanent.
- Interior - attractive, NSF approved, white aluminum liner with stainless steel floor.

- Insulation - entire cabinet structure is foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with leg levelers.
- Illuminated exterior sign panel. Variety of sign options available.

DOORS

- Double pane thermal insulated glass swing doors. Black powder coated frames.
- Each door fitted with 12" (305 mm) long extruded handle.
- Self closing doors. Positive seal, torsion type closure system.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Eight (8) adjustable, heavy duty PVC coated wire shelves 24 5/8" L x 22 1/2" D (624 mm x 572 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

LIGHTING

- LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.

- See our website www.truemfg.com for latest color and sign offerings.
- Listed under NSF/ANSI Standard 7 for the storage and/or display of packaged or bottled product.

ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.

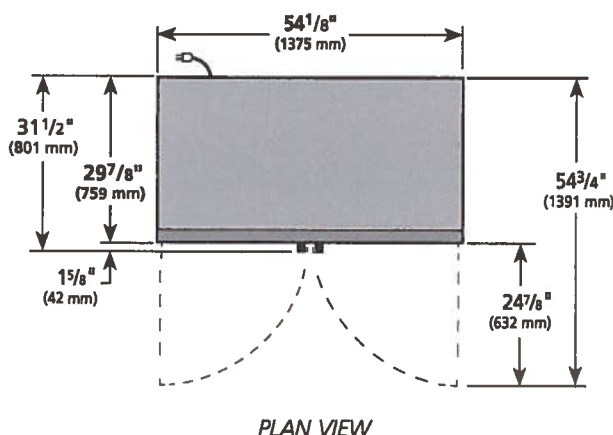
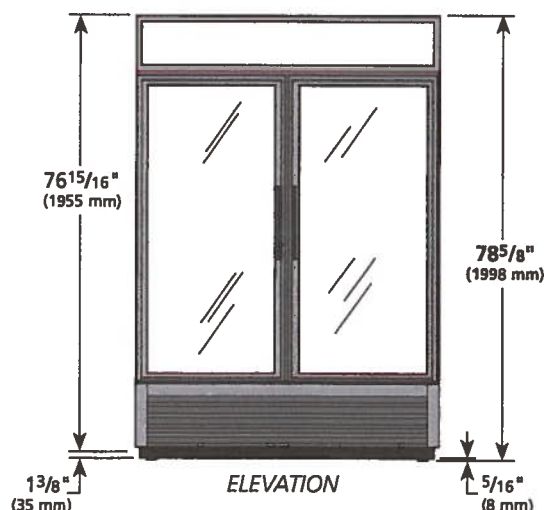


OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- ☐ White exterior.
- ☐ Stainless steel exterior.
- ☐ Black aluminum interior liner with black shelving.
- ☐ Stainless steel interior liner.
- ☐ 6" (153 mm) standard legs.
- ☐ 6" (153 mm) self-aligning/flanged legs.
- ☐ 2 1/2" (64 mm) diameter castors.
- ☐ 4" (102 mm) diameter castors.
- ☐ Wine racks.
- ☐ Additional shelves.
- ☐ TrueFlex gravity feed organizers.
- ☐ Pricing strips.
- ☐ Padlock.
- ☐ Barrel Locks located in grill assembly (requires one per door)

PLAN VIEW



WARRANTY
Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER
SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
GDM-49-HC~TSL01					

TRUE MANUFACTURING CO., INC.

2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 • Fax (636)272-2408 • Toll Free (800)325-6152 • Intl. Fax# (001)636-272-7546 • www.truemfg.com

Submittal Sheet

01/21/2022

ITEM# 100 -

**** INSTALLATION CHARGE INCLUDES: RECEIVING, DELIVERY, ASSEMBLY, SETTING IN PLACE, WITH DISPOSAL OF TRASH.

*** DOES NOT INCLUDE HOOK-UP OF ANY POWER, WATER OR DRAINS. ***

Description:

Notes: ** INSTALLATION CHARGE INCLUDES: RECEIVING, DELIVERY, ASSEMBLY, SETTING IN PLACE, WITH DISPOSAL OF TRASH. **

* DOES NOT INCLUDE HOOK-UP OF ANY POWER, WATER OR DRAINS. *

****Catering Available****



Classic Hoagies

served Cold & Dressed:
aged Provolone, LTO, Oregano, O&V

6" \$9 | 12" \$17:

The Italian

Ham, Genoa Salami, Spicy Capicola, Mortadella

Classic Roast Beef

6" \$8 | 12" \$15:

Ham

Genoa Salami

Turkey

Italian Tuna Salad

Cheese

Veggie

Salads

Village \$11.50

Tomato, Cucumber, pickled Red Onion,
Sheep's Milk Feta, Kalamata Olives,
marinated Garbanzo Beans, O/V, Oregano

Roasted Beet & Farro \$10.

Red Beets, Pickled Red Onion, Feta,
Arugula tossed in charred Lemon Vinaigrette

The Greens \$9.

mixed Greens, Tomato, Cucumber, Carrots,
Red Onion, marinated Ceci Beans,
choice of Dressing

Chef's Add-Ons for the above Salads:
Italian Tuna Salad \$5. | House Chicken Salad \$5.

The "Shopped" Salad \$13.

The Greens Salad, listed above,
plus: Ham, Turkey, Eggs & Provolone,
chopped & tossed, choice of Dressing

Served on a 6" or 12" Liscio's Seeded Rolls, "Imported from New Jersey."
Your choice of included choice of house-made side: Potato Salad, Macaroni Salad or Pickled Veggies.
Utz Chips available: Crab, Salt & Vinegar, Honey BBQ, Plain **\$1.**

Specialty Hoagies

6" \$11 | 12" \$20:

Porchetta

Porchetta, Arugula Pesto Cream, fresh Mozzarella,
seasonal Jam, Sweet & Hot Peppers

The Godfather

Prosciutto, Sweet Capicola,
Spicy Soppressata, Finocchiona,
roasted Red Peppers, aged Provolone,
roasted Long Hots

Mortadella

Mortadella, fresh Mozzarella, Pistachio Aioli,
Calabrian Chillies, Arugula Salad

Tommy Gunn

Prosciutto, Sweet Capicola, Genoa Salami,
Sweet Peppers, aged Provolone,
LTO, O/V, Oregano

Nothing to do w/Rocky but Andrew's BFF Tom Frolick

The Widger

Beautiful rare Roast Beef, Tillamook Cheddar,
Horseradish Cream, charred Balsamic Onions,
shredded Lettuce, EVOO, Oregano

in Loving Memory of Andrew's BFF Ryan Widger

Bella Tonno

Italian Oil Packed Tuna, Prosciutto,
Lemon Caper Aioli, aged Provolone,
Calabrian Chillies, pickled Red Onion,
Arugula salad

Additional House-Made Sides

Macaroni Salad

Potato Salad

Pickled Veggies

Utz Chips

\$1.

Bulk Sides available Upon Request.

Hot Sammies

6" \$9 | 12" \$17.50.

Meatball Parmesan

House Meatballs, Marinara Sauce, Provolone

Eggplant Parmesan

Fried Eggplant, Fresh Mozzarella, Marinara
Sauce, roasted Long Hots

Italian Sausage

Sausage, Peppers, Onions, Provolone

6" \$10 | 12" \$19.50

The M.A.P.

Fried Mozzarella, marinated Cantaloupe,
crispy Prosciutto, Mike's Hot Honey,
roasted Garlic Aioli, Arugula Salad

Cutlet

Chicken Cutlet, roasted Red Peppers,
Broccoli Rabe, roasted Garlic Aioli,
Balsamic Glaze, aged Provolone

Sweet Treats

Cannolis **\$5.**

Carrot Layer Cake **\$8.**

Ricotta Pie **\$8.**

Big Ass Cookies

Triple Chocolate Chipper/S'Mores **\$3.25.**

Cream Cheese Glazed Caramel Apple **\$4.**

RTG PICK-UP:

Call Ahead: 864.907.1499

Order On-line: harryshoagies.com

Follow & Tag Us:

[harrys_hoagies](https://www.instagram.com/harrys_hoagies)

Address:

1700-a East North Street GVL, SC 29607

****Catering Available****



Selection of Beer & Wine
Individual servings
for guest enjoyment with meal.

Individual Canned Servings:

Pinot Noir
Pinot Grigio
Rose

Mixture of Canned & Bottled Beers:

Yuengling
Victory Brewing
Liability Brewing
Green Man Brewing
Miller Lite
PBR

Selection of Beer & Wine to include
Build a Four or Six-Pack and Bottled Wine
format for carry-out ONLY.

Mixture of Reds including:

Pinot Noir
Cabernet Sauvignon
Merlot

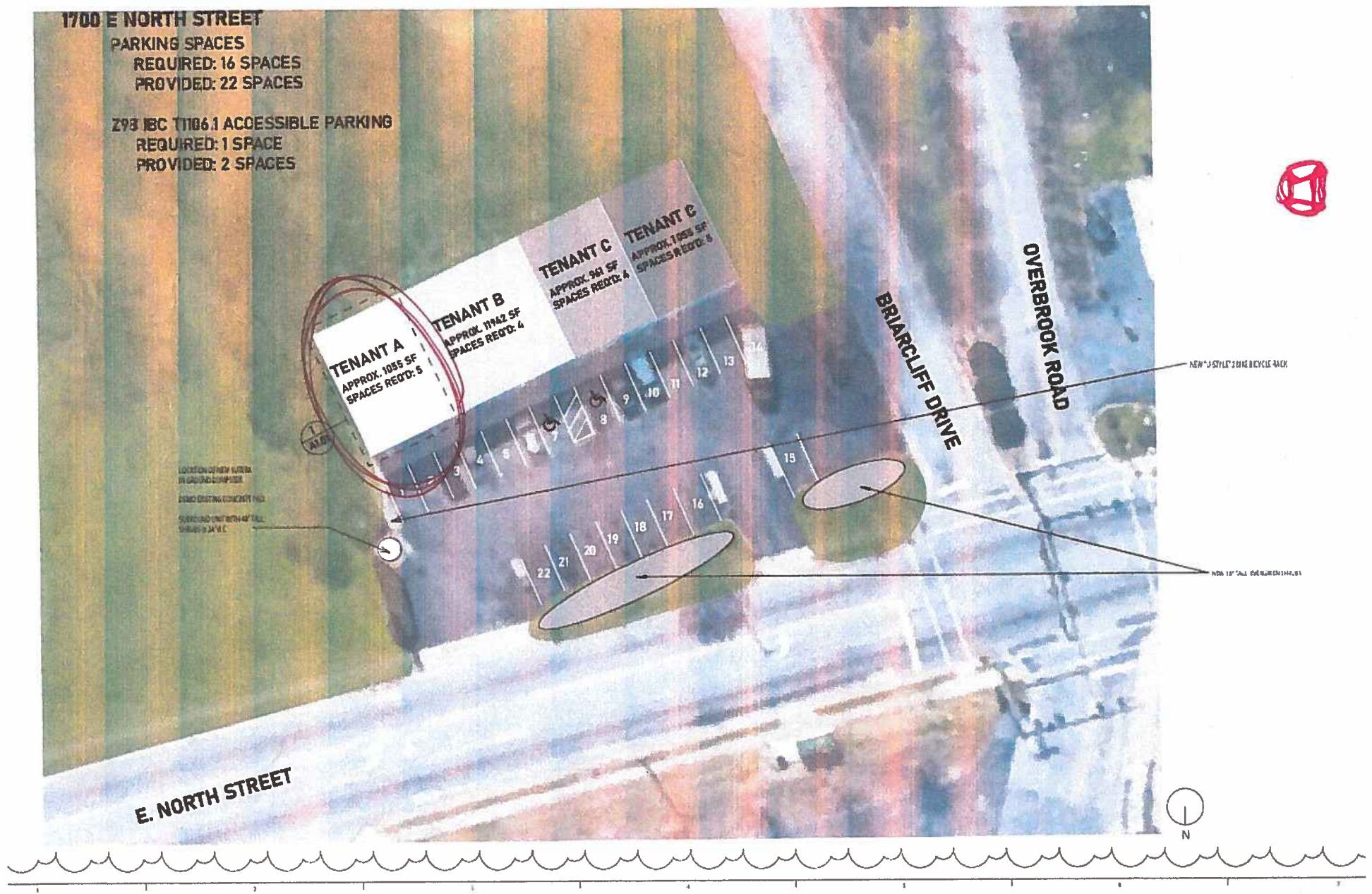
Mixture of Whites including Rose:

Chardonnay
Pinot Grigio
Sauvignon Blanc
Rose: sparkling & flat

Mixture of Craft Beers brewed & source
regionally/locally:
TBD

Proposed Beer & Wine Resale Menu for Harry's Hoagie Shoppe

There will be NO Keg systems on this property



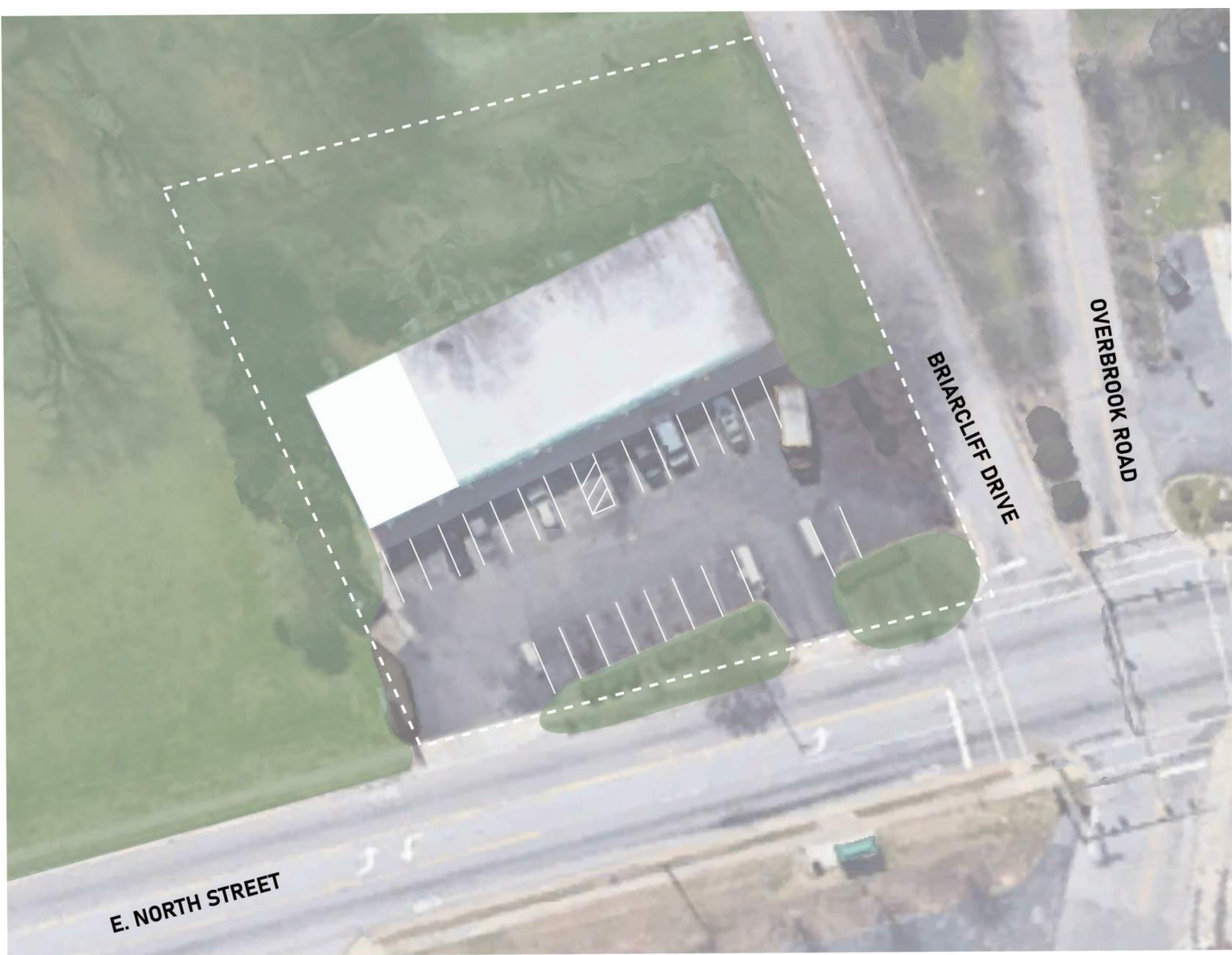
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HARRY'S HOAGIE SHOPPE

1700 E. NORTH STREET
GREENVILLE, SOUTH CAROLINA

TAX MAP #0193020502000

SITE MAP



SHEET INDEX

SHEET NUMBER	SHEET NAME	TEAM MEMBER	ISSUE DATE
GENERAL			
T1.00	COVER SHEET	RADIUM ARCHITECTURE	1/20/2022
L01.01	BUILDING CODE SUMMARY	RADIUM ARCHITECTURE	1/20/2022
L01.02	LIFE SAFETY PLAN	RADIUM ARCHITECTURE	1/20/2022
ARCHITECTURAL			
A1.00	FULL BUILDING PLAN	RADIUM ARCHITECTURE	1/20/2022
A1.01	FLOOR PLAN	RADIUM ARCHITECTURE	1/20/2022
A1.11	KITCHEN EQUIPMENT	RADIUM ARCHITECTURE	1/20/2022
A2.01	SCHEDULES	RADIUM ARCHITECTURE	1/20/2022
A3.00	BUILDING SECTIONS	RADIUM ARCHITECTURE	1/20/2022
A5.01	SECTIONS	RADIUM ARCHITECTURE	1/20/2022
A1.01	FINISH PLAN	RADIUM ARCHITECTURE	1/20/2022
A1.02	INTERIOR VIEWS	RADIUM ARCHITECTURE	1/20/2022
A8.01	RCP	RADIUM ARCHITECTURE	1/20/2022
D1.01	DEMO PLAN	RADIUM ARCHITECTURE	1/20/2022
ELECTRICAL			
E.1	GENERAL NOTES, LEGEND, LIGHTING FIXTURE SCHEDULE, ELECTRICAL SPECIFICATIONS & COMCHECK	MATRIX ENGINEERING	1/20/2022
E.2	PANEL SCHEDULES & RISER DIAG.	MATRIX ENGINEERING	1/20/2022
E.3	POWER PLAN	MATRIX ENGINEERING	1/20/2022
E.4	MECHANICAL POWER PLAN	MATRIX ENGINEERING	1/20/2022
E.5	LIGHTING PLAN	MATRIX ENGINEERING	1/20/2022
PLUMBING			
P1.01	PLUMBING FLOOR PLAN & RISER DIAGRAMS	TF6 ENGINEERS	1/20/2022
P2.02	PLUMBING SCHEDULES & DETAILS	TF6 ENGINEERS	1/20/2022
MECHANICAL			
M1.01	HVAC FLOOR PLAN, SCHEDULE & DETAILS	TF6 ENGINEERS	1/20/2022

TEAM MEMBERS

ARCHITECT:
RADIUM ARCHITECTURE
410 EAST PARK AVENUE, SUITE 307
GREENVILLE, SC 29601
PHONE: 864.242.5871
FAX: 864.340.2062
WWW.RADIUMARCHITECTURE.COM

MECHANICAL ENGINEERING:
TF6 ENGINEERS, INC.
1440E HAMPTON BLVD
GREENVILLE, SC 29609
PHONE: 864.232.7283
HTTP://WWW.TF6ENGINEERS.COM/

ELECTRICAL ENGINEERING:
MATRIX ENGINEERING
171 PINE STREET
SPARTANBURG, SC 29301
PHONE: 864.583.9171
FAX: 864.583.2795
HTTP://WWW.MATRIXE.COM/



City of Greenville Building Division
www.greenville.gov | (864) 232-2237

Plans Reviewed for Code Compliance.

"CONTRACTOR'S COPY MUST BE KEPT ON JOBSITE AT ALL TIMES"

1. Any review or acceptance by this department does not relieve the contractor from meeting code or ordinance requirements.

2. Inspections will not be made unless permit and approved drawings are on job site. Penalty will be a \$40 re-inspection fee.

Permit #: 22-202
Date: 6/28/2022

HARRY'S HOAGIE SHOPPE

1700 E NORTH STREET,
GREENVILLE SC

CONTRACTOR:

TITLE PAGE

SHEET NUMBER:

T1.00

SEAL:



2-22-22

SEAL:



CONSULTANT:

PROJECT:

HARRY'S HOAGIE SHOPPE

1700 E NORTH STREET,
GREENVILLE SC

CONTRACTOR:

MARK	DATE	ISSUED FOR PERMIT DESCRIPTION
1	01/20/2022	ISSUED FOR PERMIT
PROJECT NUMBER: 21046		
DRAWN BY: HJK/TBB		
CHECKED BY: TBB		

SHEET TITLE:

TITLE PAGE

SHEET NUMBER:

T1.00



420 EAST PARK AVENUE | SUITE 307 | GREENVILLE, SC 29601
PHONE: 864.242.5871 | FAX: 864.340.2062 | WWW.RADIUMARCHITECTURE.COM

BUILDING CODE SUMMARY - PART 1

CODES IN USE:

2018 SOUTH CAROLINA OR INTERNATIONAL BUILDING CODE W/ SC MODIFICATIONS
2018 SOUTH CAROLINA OR INTERNATIONAL FIRE CODE W/ SC MODIFICATIONS
2018 SOUTH CAROLINA OR INTERNATIONAL PLUMBING CODE W/ SC MODIFICATIONS
2018 SOUTH CAROLINA OR INTERNATIONAL MECHANICAL CODE W/ SC MODIFICATIONS
2018 INTERNATIONAL ENERGY CONSERVATION CODE
2018 SOUTH CAROLINA OR INTERNATIONAL FUEL GAS CODE W/ SC MODIFICATIONS
2018 NATIONAL ELECTRIC CODE
2017 ICC/ANSI 117.1

GENERAL PROJECT INFORMATION:

NAME OF PROJECT: HARRY'S HOAGIE SHOPPE
ADDRESS: 1700 E NORTH ST, SUITE A, GREENVILLE, SC
PROPOSED USE: BUSINESS (LESS THAN 50 PPL ASSEMBLY)
OWNER/ AUTHORIZED AGENT: ANDREW FALLIS
PHONE #: 943-364-8080
CODE ENFORCEMENT JURISDICTION: CITY OF GREENVILLE, SOUTH CAROLINA

PROJECT DESIGN TEAM:

DESIGNER FIRM NAME LICENSE # PHONE # E-MAIL
ARCHITECTURAL RADIUM ARCHITECTURE THOMAS BRADLEY BENJAMIN 8060 864-242-9027 BRAD@RADIUMARCHITECTURE.COM
ELECTRICAL MATRIX ENGINEERING HUGH BUNN HBUNN@MATRIXEL.COM
MECHANICAL TFS ENGINEERS, INC ANDREW EVANS 16546 864-583-5127 DREW@TFSENGINEERS.COM

PROJECT SCOPE:

NEW CONSTRUCTION ADDITION UPFIT REPAIR
EXISTING RECONSTRUCTION ALTERATION RENOVATION

BASIC BUILDING DATA:

CONSTRUCTION TYPE (CHAPTER 6): IA IB IIA IIB IIIA IIIB IVA IVB VA XB

SPRINKLERED: X_NO PARTIAL YES NFPA 13 NFPA 13R NFPA 13D

STANDPIPE: X_NO YES CLASS: I II III WET DRY

FIRE DISTRICT: X_NO YES FLOOD HAZARD AREA: NO YES

BUILDING HEIGHT (FEET): +/- ESTIMATED, EXISTING: 16'

OCCUPANCY (CHAPTER 3) (ALL THAT APPLY):
ASSEMBLY A-1 A-2 A-3 A-4 A-5
BUSINESS X B
EDUCATIONAL E
FACTORY F-1 F-2
HAZARDOUS H-1 DETONATE H-2 DEFLAGRATE H-3 COMBUST H-4 HEALTH H-5

HPM INSTITUTIONAL I-1 I-2 I-3 I-4
I-3 CONDITION 1 2 3 4 5
MERCANTILE M
RESIDENTIAL R-1 R-2 R-3 R-4
STORAGE S-1 MODERATE S-2 LOW HIGH PILED
PARKING GARAGE OPEN CLOSED REPAIR GARAGE

ACCESSORY OCCUPANCIES (ALL THAT APPLY):
ASSEMBLY A-1 A-2 A-3 A-4 A-5
BUSINESS B
EDUCATIONAL E
FACTORY F-1 F-2
HAZARDOUS H-1 DETONATE H-2 DEFLAGRATE H-3 COMBUST H-4 HEALTH H-5

HPM INSTITUTIONAL I-1 I-2 I-3 I-4
I-3 CONDITION 1 2 3 4 5
MERCANTILE M
RESIDENTIAL R-1 R-2 R-3 R-4
STORAGE S-1 MODERATE S-2 LOW HIGH PILED
PARKING GARAGE OPEN CLOSED REPAIR GARAGE

SPECIAL USES:
402 403 404 405 406 407 408 409 410 411 412 413 414
415 416 417 418 419 420 421 422 423 424 425 426

SPECIAL PROVISIONS:
510.2 510.3 510.4 510.5 510.6 510.7 510.8 510.9

MIXED OCCUPANCY (508): X_NO YES
SEPARATION HR EXCEPTION
ACCESSORY OCCUPANCY SEPARATION (508.2.5): SEPARATION HR
NON-SEPARATED USE (508.3) THE REQUIRED TYPE OF CONSTRUCTION FOR THE BUILDING SHALL BE DETERMINED BY APPLYING THE HEIGHT AND AREA LIMITATIONS FOR EACH OF THE APPLICABLE OCCUPANCIES TO THE ENTIRE BUILDING. THE MOST RESTRICTIVE TYPE OF CONSTRUCTION, SO DETERMINED, SHALL APPLY TO THE ENTIRE BUILDING
SEPARATED USE (508.4) - SEE BELOW FOR AREA CALCULATIONS
INCIDENTAL USE SEPARATION (509)

INCIDENTAL USES (TABLE 509)
FURNACE ROOM WHERE ANY PIECE OF EQUIPMENT IS OVER 400,000 BTU PER HOUR INPUT
ROOMS WITH BOILERS WHERE THE LARGEST PIECE OF EQUIPMENT IS OVER 15 PSI AND 10 HORSEPOWER
REFRIGERANT MACHINE ROOM
HYDROGEN CUT OFF ROOMS NOT CLASSIFIED AS GROUP H
INCINERATOR ROOMS
PAINT SHOPS, NOT CLASSIFIED AS GROUP H, NOT CLASSIFIED AS GROUP H, LOCATED IN OCCUPANCIES OTHER THAN GROUP F
LABORATORIES AND VOCATIONAL SHOPS, NOT CLASSIFIED AS GROUP H, LOCATED IN A GROUP E OR I-2 OCCUPANCY
LAUNDRY ROOMS OVER 100 SF
GROUP I-3 CELLS EQUIPPED WITH PADDED SURFACES
GROUP I-2 WASTE AND LINEN COLLECTION ROOMS
WASTE AND LINEN COLLECTION ROOMS OVER 100 SF
STATIONARY STORAGE BATTERY SYSTEMS HAVING A LIQUID ELECTROLYTE CAPACITY OF MORE THAN 50 GALLONS, OR A LITHIUM-ION CAPACITY OF 1,000 POUNDS USED FOR FACILITY STANDBY POWER, EMERGENCY POWER OR UNINTERRUPTED POWER SUPPLIES

GROSS BUILDING AREA (T506.2):

TENANT	EXISTING (SQ. FT.)	NEW (SQ. FT.)	SUB-TOTAL (SQ. FT.)
1A	1,055 SF	0	1,055 SF
1B	1,942 SF	0	1,942 SF
1C	961 SF	0	961 SF
1D	1,055 SF	0	1,055 SF
TOTAL	5,013 SF	0	5,013 SF

SEPARATED OCCUPANCY CALCULATION:

FOR EACH OCCUPANCY, THE AREA OF THE OCCUPANCY SHALL BE SUCH THAT THE SUM OF THE RATIOS OF THE ACTUAL FLOOR AREA OF EACH USE DIVIDED BY THE ALLOWABLE FLOOR AREA FOR EACH USE SHALL NOT EXCEED 1.

ACTUAL AREA OF OCCUPANCY A + ACTUAL AREA OF OCCUPANCY B ≤ 1.00
ALLOWABLE AREA OF OCCUPANCY A ALLOWABLE AREA OF OCCUPANCY B

ALLOWABLE AREA (T504.1):

STORY	DESCRIPTION AND USE	BUILDING AREA PER STORY (ACTUAL)	TABLE 506.2 AREA	AREA FOR FRONTAGE INCREASE	ALLOWABLE AREA OR UNLIMITED	MAXIMUM STORY AREA	
1	BUSINESS	5,013	9,000	0	0	9,000	
	MAXIMUM BUILDING AREA						9,000

- FRONTAGE AREA INCREASES FROM SECTION 506.3 ARE COMPUTED THUS:
A. PERIMETER WHICH FRONTS A PUBLIC WAY OR OPEN SPACE HAVING 20 FEET MINIMUM WIDTH = (F)
B. TOTAL BUILDING PERIMETER = (P)
C. RATIO (F/P) = (F/P)
D. W= MINIMUM WIDTH OF PUBLIC WAY = (W)
E. PERCENT OF FRONTAGE INCREASE IF = 100 (F/P ÷ 0.25) X W/30 = (%)
UNLIMITED AREA APPLICABLE UNDER CONDITIONS OF SECTION 507.
- THE MAXIMUM AREA OF OPEN PARKING GARAGES MUST COMPLY WITH TABLE 406.5.4 THE MAXIMUM AREA OF AIRR TRAFFIC CONTROL TOWERS MUST COMPLY WITH TABLE 412.3.1

ALLOWABLE HEIGHT (T504.3):

	ALLOWABLE	INCREASE FOR SPRINKLERS	SHOWN ON PLANS	CODE REFERENCE
TYPE OF CONSTRUCTION	VB			
BUILDING HEIGHT IN FEET (TABLE 504.3)	40'	--	16'	--
BUILDING HEIGHT IN STORIES (TABLE 504.4)	2	--	1	--

FIRE PROTECTION CRITERIA:

BUILDING ELEMENT	FIRE SEPARATION DISTANCE (FEET)	RATING		DETAIL AND SHEET NUMBER	DESIGN # FOR RATED ASSEMBLY	DESIGN # FOR RATED PENETRATION	DESIGN # NUMBER FOR RATED JOINTS
		REQ'D.	PROVIDED				
STRUCTURAL FRAME, INCLUDING COLUMNS, GIRDERS, TRUSSES	--	--	--	--	--	--	--
BEARING WALLS	--	--	--	--	--	--	--
EXTERIOR	--	--	--	--	--	--	--
PLAN NORTH	--	--	--	--	--	--	--
PLAN SOUTH	--	--	--	--	--	--	--
PLAN EAST	--	--	--	--	--	--	--
PLAN	--	--	--	--	--	--	--
INTERIOR	--	--	--	--	--	--	--
NONBEARING WALLS & PARTITIONS	--	--	--	--	--	--	--
EXTERIOR	--	--	--	--	--	--	--
PLAN NORTH	--	--	--	--	--	--	--
PLAN SOUTH	--	--	--	--	--	--	--
PLAN EAST	--	--	--	--	--	--	--
PLAN	--	--	--	--	--	--	--
INTERIOR	--	--	--	--	--	--	--
FLOOR CONSTRUCTION INCLUDING SUPPORTING BEAMS AND JOISTS	--	--	--	--	--	--	--
ROOF CONSTRUCTION INCLUDING SUPPORTING BEAMS AND JOISTS	--	--	--	--	--	--	--
SHAFT ENCLOSURES - EXIT	--	--	--	--	--	--	--
SHAFT ENCLOSURES - OTHER	--	--	--	--	--	--	--
CORRIDOR SEPARATION	--	--	--	--	--	--	--
OCCUPANCY SEPARATION	--	--	--	--	--	--	--
PARTYFIRE WALL SEPARATION	--	--	--	--	--	--	--
SMOKE BARRIER SEPARATION	--	--	--	--	--	--	--
TENANT SEPARATION	--	--	--	--	--	--	--
INCIDENTAL USE SEPARATION	--	--	--	--	--	--	--
ACCESSORY USE SEPARATION	--	--	--	--	--	--	--

PERCENTAGE OF WALL OPENING CALCULATIONS:

FIRE SEPARATION DISTANCE (FEET) FROM PROPERTY LINES	DEGREE OF OPENINGS PROTECTION (T705.8)	ALLOWABLE AREA (%)	ACTUAL SHOWN ON PLANS (%)

WALL LEGENDS:

FIRE WALLS (706) FIRE BARRIERS (707) SHAFT ENCLOSURE (708) FIRE PARTITIONS (709) SMOKE BARRIER (710) SMOKE PARTITIONS (711)
NO RATED WALLS PRESENT

LIFE SAFETY SYSTEM REQUIREMENTS:

EMERGENCY LIGHTING: NO X YES
EXIT SIGNS: NO X YES
FIRE ALARM: X NO YES
SMOKE DETECTOR SYSTEMS: X NO YES
PANIC HARDWARE: X_NO YES

LIFE SAFETY PLAN REQUIREMENTS:

LIFE SAFETY PLAN SHEET - LS1.02
X FIRE AND/OR SMOKE RATED WALL LOCATIONS (CHAPTER 7)
X ASSUMED AND REAL PROPERTY LINE LOCATIONS
X EXTERIOR WALL OPENING AREA WITH RESPECT TO DISTANCE AND TO ASSUMED PROPERTY LINES (705.8)
X EXISTING STRUCTURES WITHIN 30' OF THE PROPOSED BUILDING
X OCCUPANCY TYPES FOR EACH AREA AS IT RELATES TO OCCUPANT LOAD CALCULATION (TABLE 1004.1.2)
X OCCUPANCY LOADS FOR EACH AREA
X EXIT ACCESS TRAVEL DISTANCES (1016)
X COMMON PATH OF TRAVEL DISTANCES
DEAD END LENGTHS (1017)
X CLEAR EXIT WIDTHS FOR EACH EXIT DOOR
X MAXIMUM CALCULATED OCCUPANT LOAD CAPACITY EACH EXIT DOOR CAN ACCOMMODATE BASED ON EGRESS WIDTH (1005.1)
X ACTUAL OCCUPANT LOAD FOR EACH EXIT DOOR
X SCHEMATIC PLAN INDICATING WHERE FIRE RATED FLOOR/CEILING AND/OR ROOF STRUCTURE IS PROVIDED FOR PURPOSES OF OCCUPANCY SEPARATION
LOCATION OF DOORS W/ PANIC HARDWARE (1008.1.10)
LOCATION OF DOORS WITH DELAYED EGRESS LOCKS AND THE AMOUNT OF DELAY (1008.1.9.7)
LOCATION OF DOORS EQUIPPED WITH HOLD-OPEN DEVICES
LOCATION OF EMERGENCY ESCAPE WINDOWS (1029)
THE SQUARE FOOTAGE OF EACH FIRE AREA (902)
THE SQUARE FOOTAGE OF EACH SMOKE COMPARTMENT (407.4)
NOTE ANY CODE EXCEPTIONS OR TABLE NOTES THAT MAY HAVE BEEN UTILIZED REGARDING THE ITEMS ABOVE

NUMBER AND ARRANGEMENT OF EXITS:

FLOOR, ROOM OR SPACE DESIGNATION	MINIMUM* NUMBER OF EXITS		TRAVEL DISTANCE		ARRANGEMENT OF MEANS OF EGRESS ^{1,2} (1007.1)	
	REQUIRED	SHOWN ON PLANS	ALLOWABLE TRAVEL DISTANCE (T1017.2)	ACTUAL TRAVEL DISTANCE SHOWN ON PLANS	REQUIRED DISTANCE BETWEEN EXIT DOORS	ACTUAL DISTANCE SHOWN ON PLANS
NAME:	--	--	--	--	--	--
TENANT 1A	2	2	200	26'-10"	23'-9"	26'-0"
	--	--	--	--	--	--
	--	--	--	--	--	--

1. CORRIDOR DEAD ENDS (1018.4) 2. BUILDINGS WITH SINGLE EXITS (T1021.2) 3. COMMON PATH OF TRAVEL (1014.3)

OCCUPANT LOAD AND EXIT WIDTH: (T1004.1.1):

USE GROUP OR SPACE DESCRIPTION ¹	(a)	(b)	CALCULATED OCCUPANT LOAD (a / b)	(c)		EXIT WIDTH (IN) ^{2,3,4,5,6}	
	AREA ¹ SQ. FT.	AREA ¹ PER OCCUPANT		EGRESS WIDTH PER OCCUPANT (1005.1)		REQUIRED WIDTH (1005.1); (a/b) * c	ACTUAL WIDTH SHOWN ON PLANS
NAME:	--	--	--	STAIR	LEVEL	--	--
COMMERCIAL KITCHEN	641.6	200	3	--	0.2	0.6	36
LOBBY WAITING	100	5	20	--	0.2	4.0	72

1. SEE T1004.1.1 TO DETERMINE NET OR GROSS AREA. 2. MINIMUM STAIRWAY WIDTH (1009.1); MIN CORRIDOR WIDTH (1018.2) MIN. DOOR WIDTH (1008.1.1). 3. MIN. WIDTH OF EXIT PASSAGEWAY (1023.2). 4. SEE SEC. 1004.5 FOR CONVERGING EXITS. 5. THE LOSS OF ON MEANS OF EGRESS SHALL NOT REDUCE THE AVAILABLE CAPACITY TO LESS THAN 50% OF THE TOTAL REQUIRED (1005.1). 6. ASSEMBLY OCCUPANCIES (1028). 7. SPACES WITHIN OCCUPANCIES OR USE GROUPS SHALL BE CALCULATED INDEPENDENTLY.

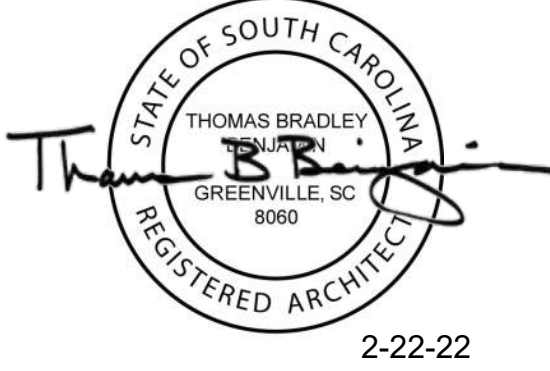
ACCESSIBLE PARKING (1106)

LOT OR PARKING AREA	TOTAL NUMBER OF PARKING SPACES		NUMBER OF ACCESSIBLE SPACES PROVIDED			TOTAL NUMBER ACCESSIBLE SPACES PROVIDED
	REQUIRED	PROVIDED	REGULAR W/ 5' ACCESS AISLE	W/ 132" ACCESS AISLE	W/ 8' ACCESS AISLE	
MAIN	1	2	--	--	2	2

MISCELLANEOUS:

NOTE ANY EXCEPTIONS OR TABLE NOTES THAT MAY HAVE BEEN UTILIZED REGARDING THE ITEMS ABOVE.

SEAL:



SEAL:



CONSULTANT:

PROJECT:

HARRY'S HOAGIE SHOPPE

1700 E NORTH STREET,
GREENVILLE SC

CONTRACTOR:

City of Greenville Building Division
www.greenvillesc.gov | (864) 232-2237

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Permit #: 22-202

Date: 6/28/2022

1 01/20/2022 ISSUED FOR PERMIT

MARK DATE DESCRIPTION

PROJECT NUMBER: 21046

DRAWN BY: HJK TBB

CHECKED BY: TBB

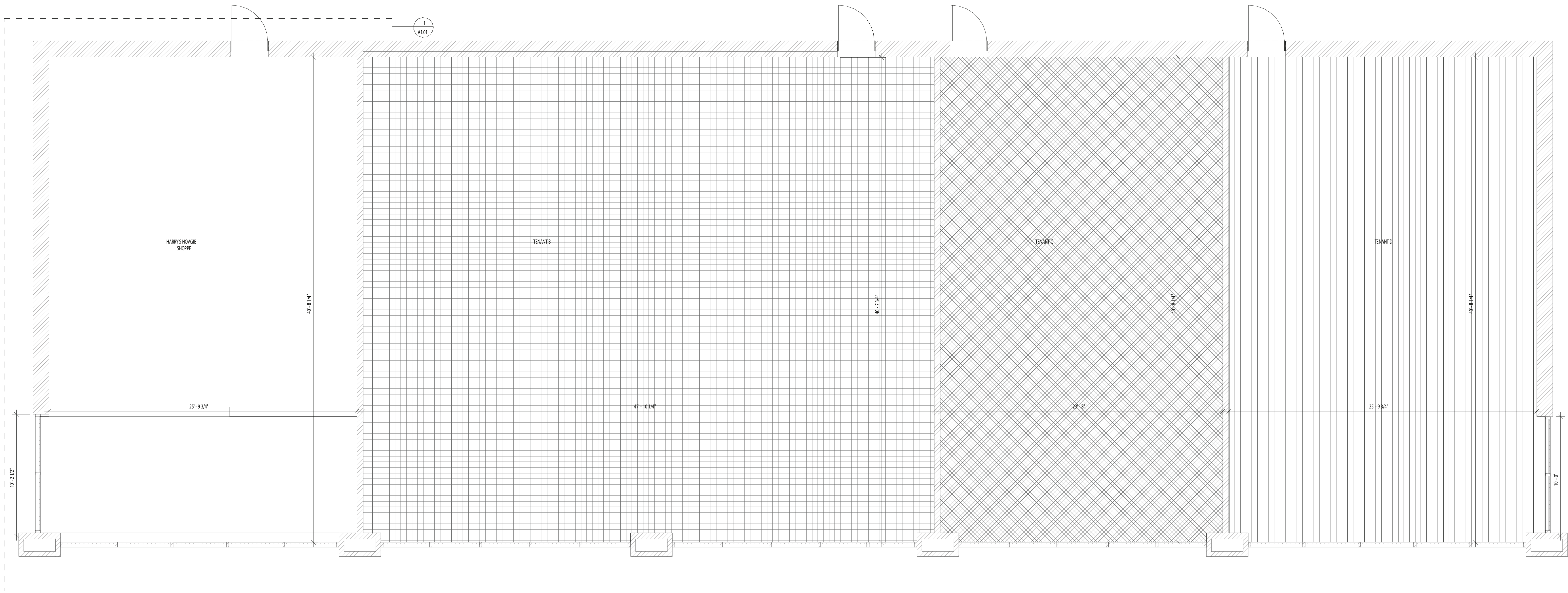
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BUILDING CODE SUMMARY

SHEET NUMBER:

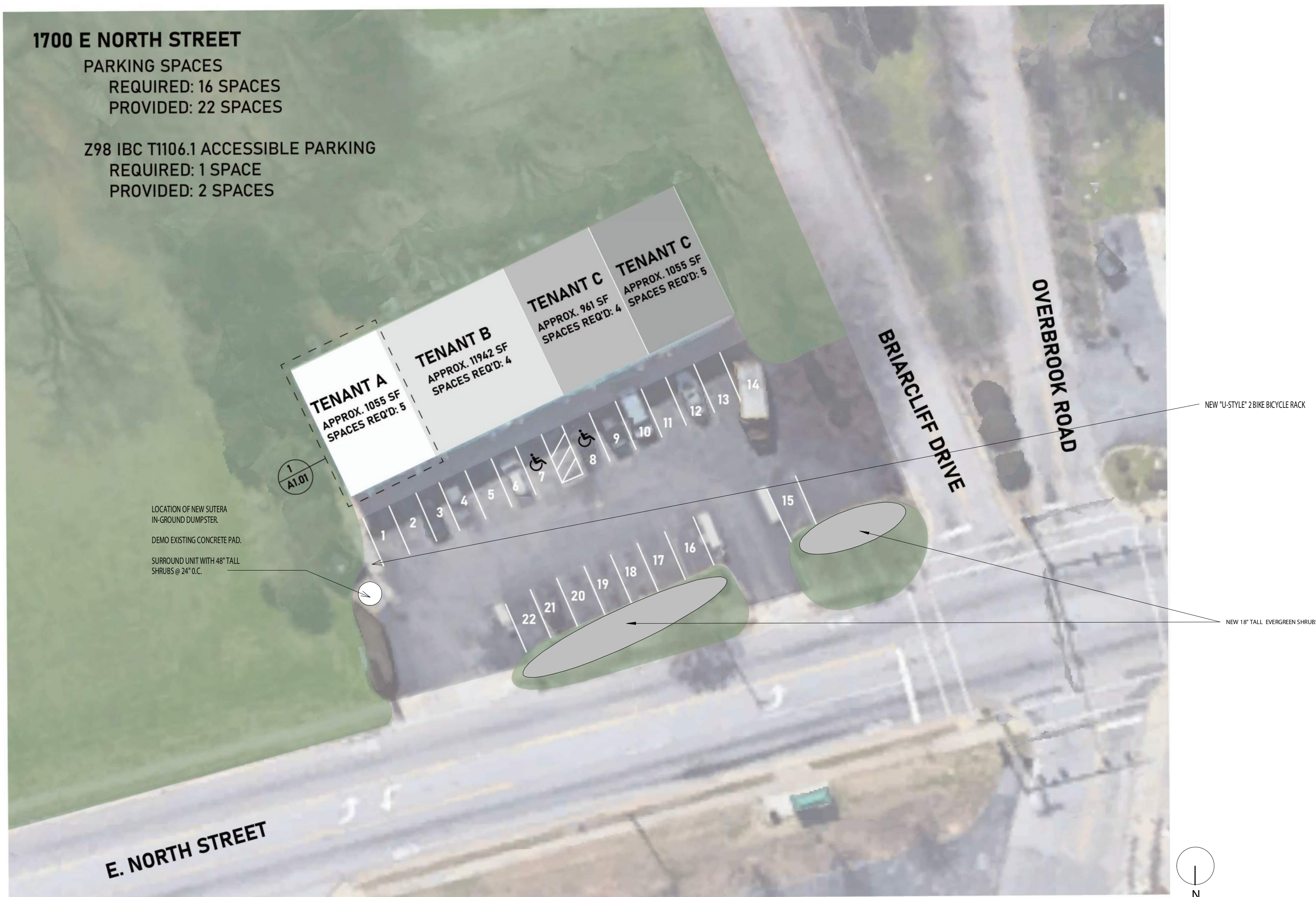
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1 FULL BUILDING PLAN
A1.00 1/4" = 1' -0"

SITE PLAN



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Date: 6/28/2022

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SEAL:
THOMAS BRADLEY
GREENVILLE, SC
REGISTERED ARCHITECT
06/09/2022

SEAL:
RADIUM ARCHITECTURE, INC.
GREENVILLE, SC
REGISTERED ARCHITECT
#100679

CONSULTANT:

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GREENVILLE SC

CONTRACTOR:

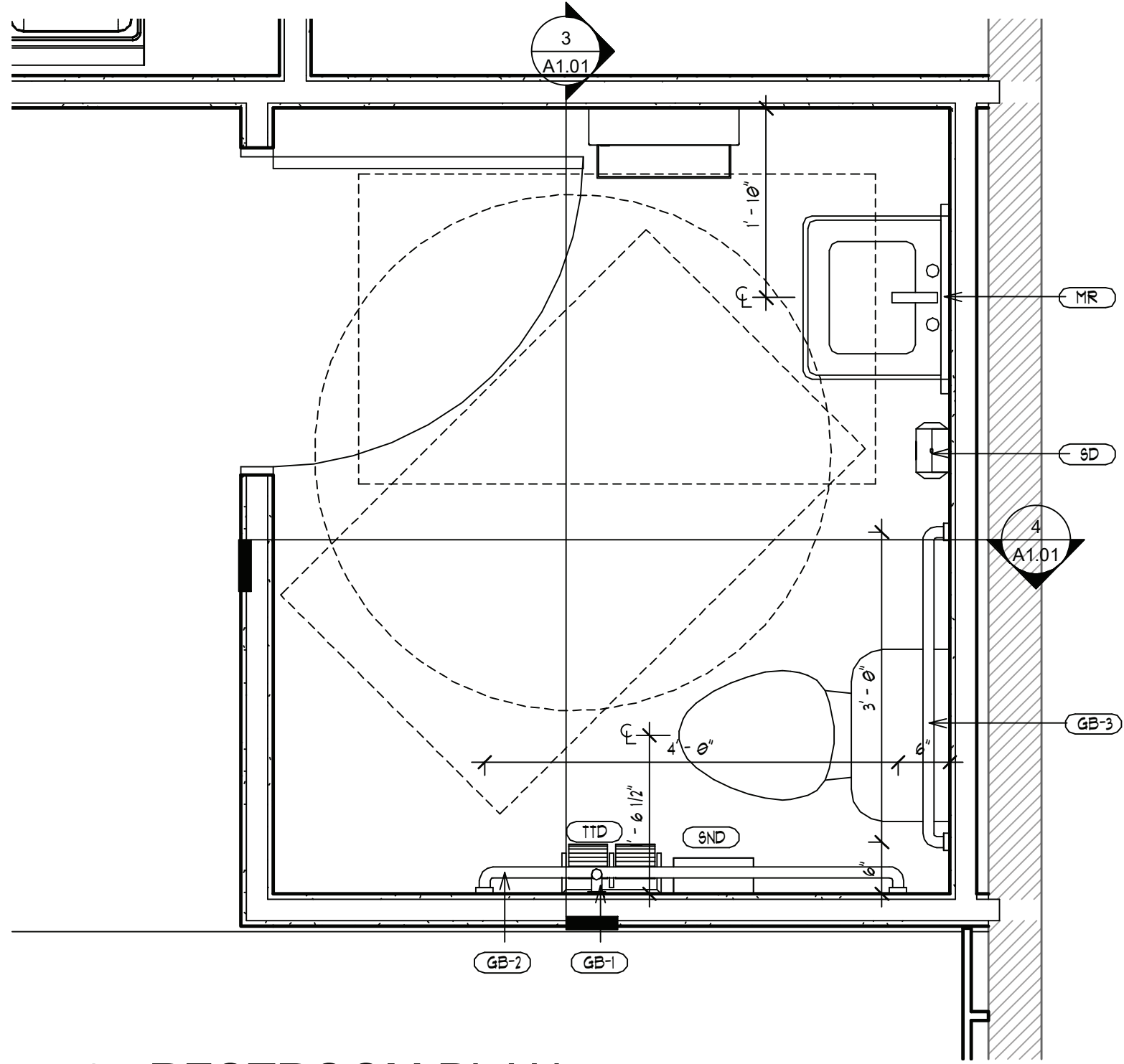
3 06/09/2022 Revision 3
2 06/23/2022 REVISION 2
1 01/20/2022 ISSUED FOR PERMIT

MARK	DATE	DESCRIPTION
PROJECT NUMBER:	21046	
DRAWN BY:	HJK/TBB	
CHECKED BY:	TBB	

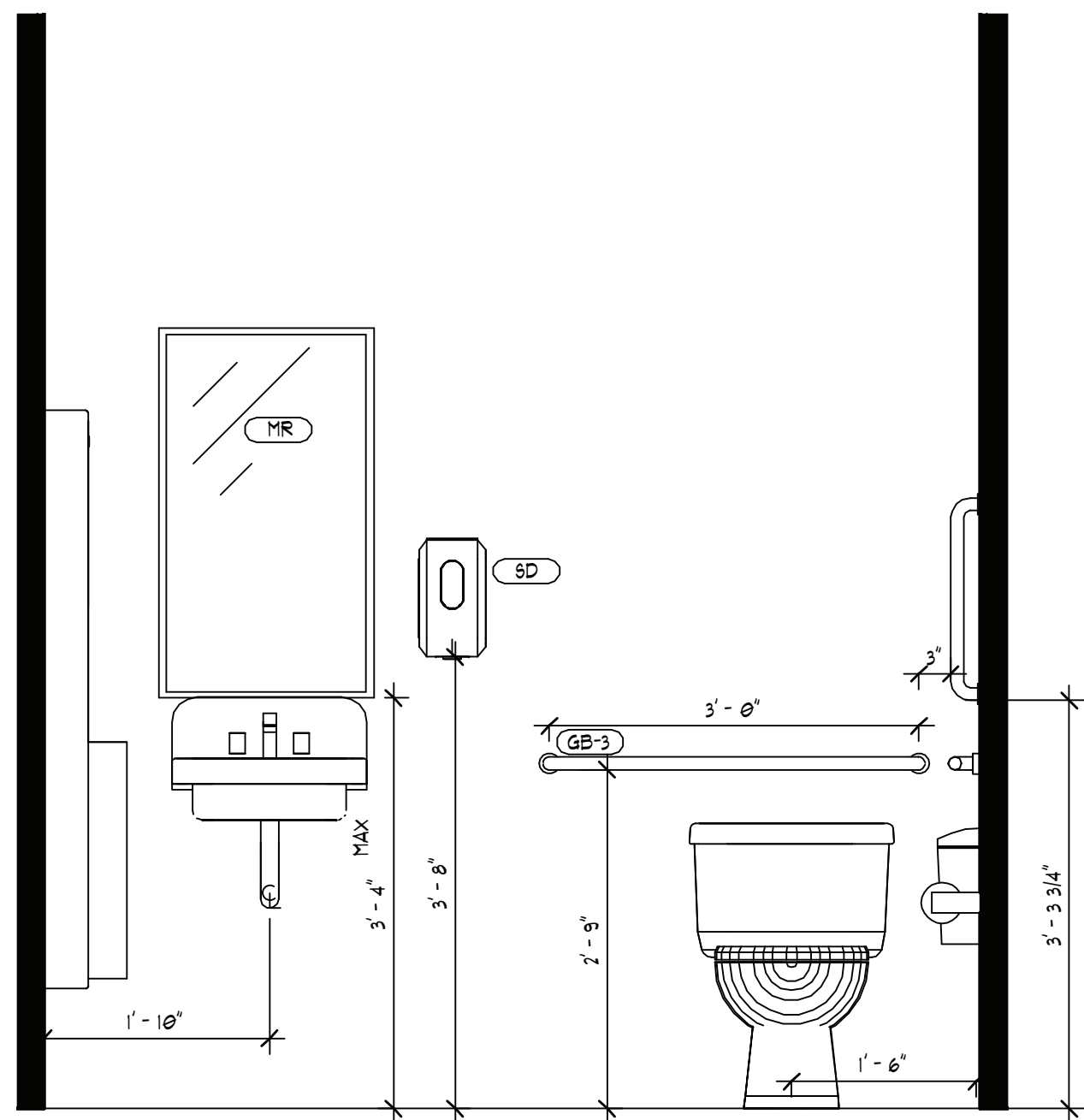
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FULL BUILDING PLAN

SHEET NUMBER:
A1.00

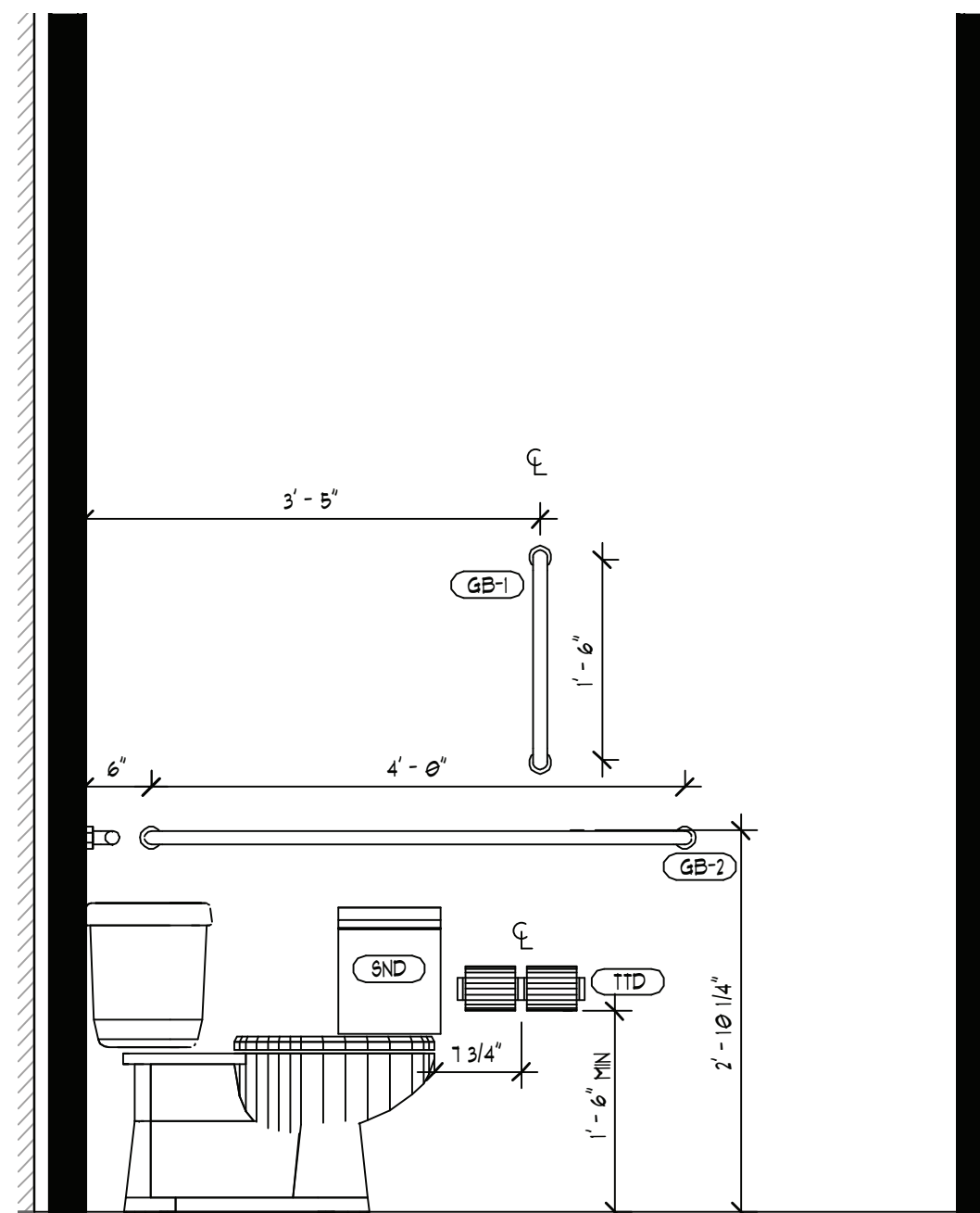
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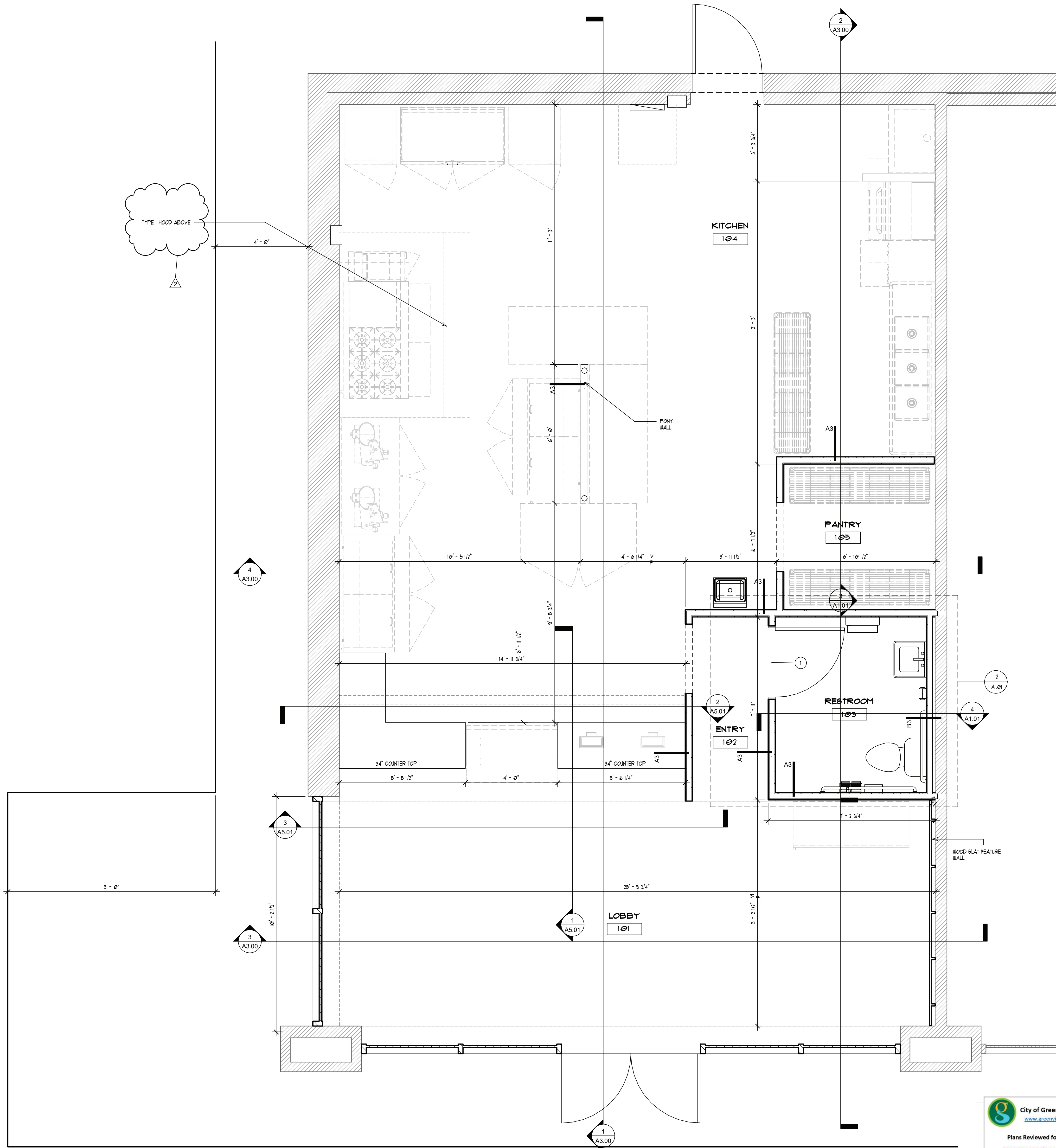
2 RESTROOM PLAN
A1.01 3/4" = 1'-0"



3 ADA ELEVATION A
A1.01 3/4" = 1'-0"



4 ADA ELEVATION B
A1.01 3/4" = 1'-0"



1 FLOOR PLAN
A1.01 1/2" = 1'-0"

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Date: 6/28/2022

Radium Architecture
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REGISTERED ARCHITECT
2-22-22

SEAL:
RADIUM ARCHITECTURE, INC.
GREENVILLE, SC 29605
REGISTERED ARCHITECT
#100979

CONSULTANT:

PROJECT:

HARRY'S HOAGIE SHOPPE

1700 E NORTH STREET,
GREENVILLE SC

CONTRACTOR:

MARK	DATE	DESCRIPTION
1	01/20/2022	ISSUED FOR PERMIT
2	02/22/2022	REVISION 2

PROJECT NUMBER: 21046
DRAWN BY: HJK TBB
CHECKED BY: TBB
SHEET TITLE:

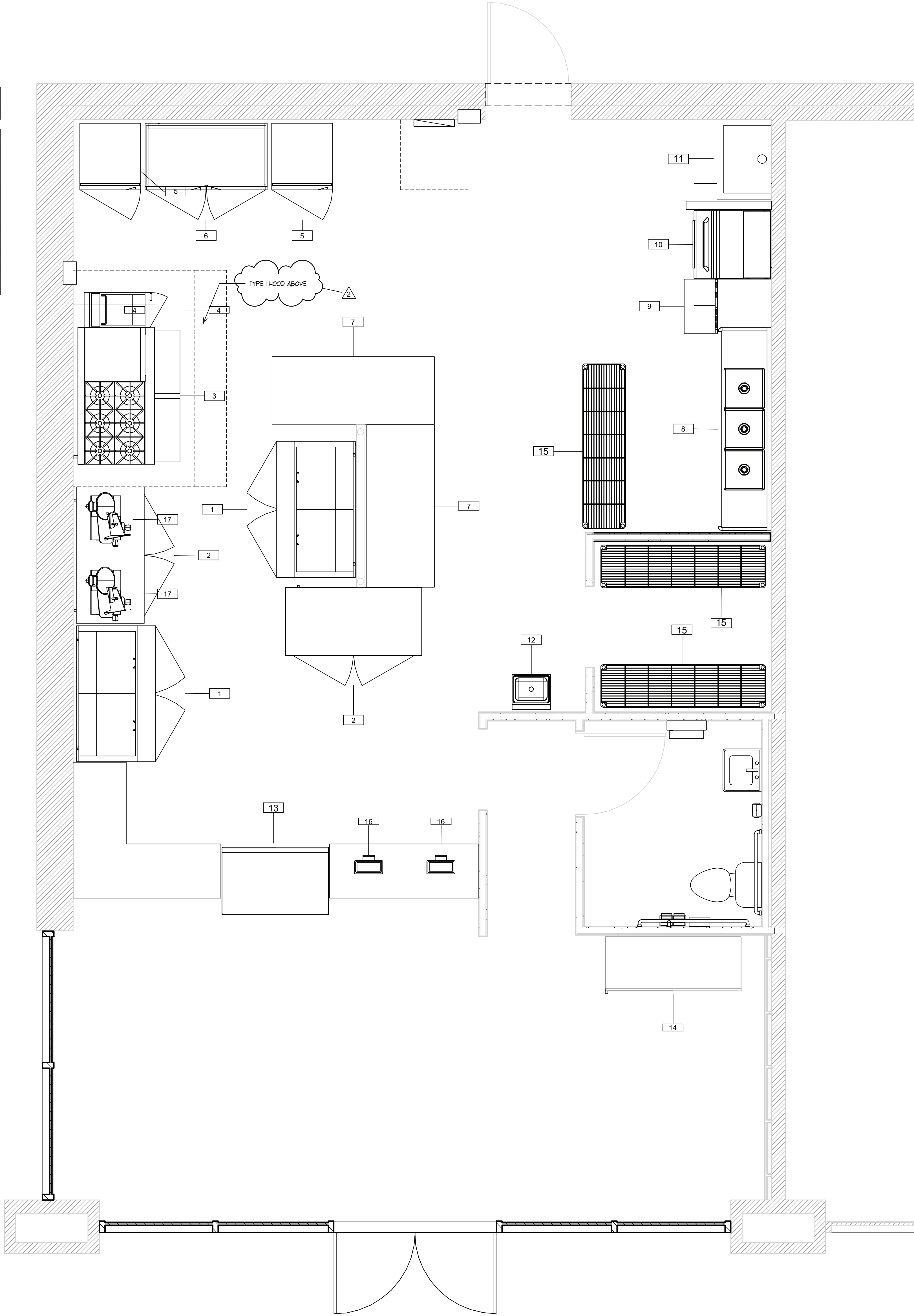
FLOOR PLAN

SHEET NUMBER:

A1.01

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KITCHEN EQUIPMENT							
TAG #	MANUFACTURER	MODEL #	COMMON NAME	COUNT	INSTALLER	SUPPLIER	NOTES
1	TRUE MFG	TSSU-60-24M-B-ST-HC	SANDWICH PREP REFRIGERATOR	2	GC	BELTRAM EDGE TOOL SUPPLY, INC	
2	TURBO AIR	TWR-60SD-N	WORKTOP REFRIGERATOR	2	GC	BELTRAM EDGE TOOL SUPPLY, INC	
3	SOUTHBEND	S6000-ZGR	STOVE/GRILL	1	GC	BELTRAM EDGE TOOL SUPPLY, INC	
4	DEAN	SR142G	FRYER	1	GC	BELTRAM EDGE TOOL SUPPLY, INC	
5	TRUE MFG	T-23F-HC	SINGLE DOOR REFRIGERATOR	2	GC	BELTRAM EDGE TOOL SUPPLY, INC	
6	TRUE MFG	T-49-HC	DOUBLE DOOR REFRIGERATOR	1	GC	BELTRAM EDGE TOOL SUPPLY, INC	
7	SKIBEE	SKIWT3072ES	WORK TABLE	1	GC	BELTRAM EDGE TOOL SUPPLY, INC	
8	SKIBEE	SKISSC3118181418RL	3 COMPARTMENT SINK STATION	1	GC	BELTRAM EDGE TOOL SUPPLY, INC	
9	AMERICAN DISH	ET-AF-3-PH	DISH WASHER	1	GC	BELTRAM EDGE TOOL SUPPLY, INC	
10	MAITOWOC	UDF0190A	ICE MAKER	1	GC	BELTRAM EDGE TOOL SUPPLY, INC	
11	XXX	XXX	MOP SINK	1	GC	BELTRAM EDGE TOOL SUPPLY, INC	
12	SKIBEE	SKHHS17SS	HANDWASHING SINK	1	GC	BELTRAM EDGE TOOL SUPPLY, INC	
13	TRUE MFG	TCG-48-HC-LD	REFRIGERATED DISPLAY CASE	1	GC	BELTRAM EDGE TOOL SUPPLY, INC	
14	TRUE MFG	GDM-49-HC-TSL01	GLASS DOOR MERCHANDISER	1	GC	BELTRAM EDGE TOOL SUPPLY, INC	
15	XXX	XXX	WIRE SHELVING	3	OWNER		
16	XXX	XXX	REGISTER	2	OWNER		
17	BERKEL	B12-SC	MEAT SLICER	2	OWNER	BELTRAM EDGE TOOL SUPPLY, INC	



1 KITCHEN EQUIP PLAN
A1.11 1/2" = 1'-0"



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Date: 6/28/2022



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2-22-22

SEAL:



CONSULTANT:

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1700 E NORTH STREET,
GREENVILLE SC

CONTRACTOR:

4 06/28/2022 REVISION 4

1 01/20/2022 ISSUED FOR PERMIT

MARK DATE DESCRIPTION

PROJECT NUMBER: 21046

DRAWN BY: HJK TBB

CHECKED BY: TBB

SHEET TITLE:

KITCHEN EQUIPMENT

SHEET NUMBER:

A1.11

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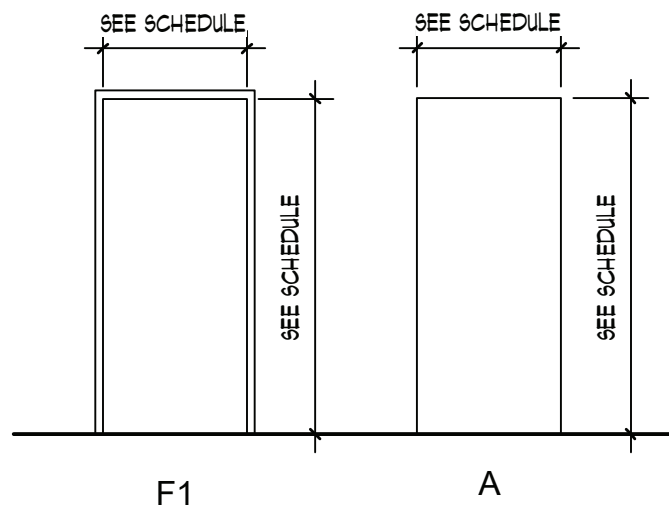
DOOR AND FRAME SCHEDULE												
DOOR						FRAME				FIRE RATING	HARDWARE SET NO.	NOTES
MARK	ELEVATION	MATERIAL	WIDTH	HEIGHT	THICKNESS	MATERIAL	ELEVATION	HEAD	JAMB			
1	A	UD	3'-0"	7'-6"	1 3/8"	HM	F1				1	

HW SET

ITEM	QUANTITY	MFR	PRODUCT #
HINGES	3	MCKINNEY	TA2314-4 1/2 X 4 1/2-LT-32D
HANDLESET	1	CORBIN RUSSWIN	CL3820-AZD-US26D
CLOSER	1	SARGENT	CPG-1431-P10-626
SILENCER	1 SET	ROCKWOOD	608-RW
STOP	1	ROCKWOOD	403-US26D

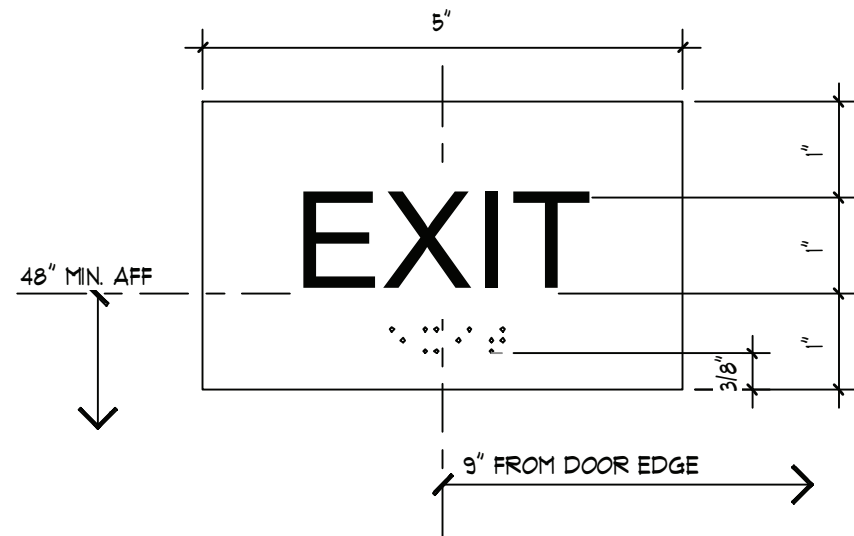
4 DOOR HARDWARE

A2.01 6" = 1'-0"



3 DOOR AND FRAME ELEVATIONS

A2.01 1/4" = 1'-0"



NOTES:

- SIGN TO BE COMPLIANT WITH 2015 IBC 1013.4 AND 2009 ICC A117.1.
- TO BE PROVIDED ADJACENT TO EACH DOOR TO AN AREA OF REFUGE, AN EXTERIOR
- AREA FOR ASSISTED RESCUE, AN EXIT STAIRWAY, AN EXIT RAMP, AN EXIT
- PASSAGEWAY AND THE EXIT DISCHARGE
- POSITION ON STRIKE SIDE OF DOOR AS SHOWN ABOVE
- .040 BRUSHED ALUMINUM SIGN FACE WITH .125 INCH BLACK ACRYLIC BACKER
- BLACK 1/32\"/>

2 BRAILLE EXIT SIGNS

A2.01 6" = 1'-0"

PARTITION NOTES		PARTITION TYPES						
1. SEE LIFE SAFETY DRAWING SHEETS FOR SPECIFIC ASSEMBLY REQUIREMENTS FOR UL FIRE RATED ASSEMBLIES. UL RATINGS ARE SPECIFIC TO THE DESIGN TESTED AND THEREFORE SUBSTITUTIONS OR DEVIATIONS FROM THE ASSEMBLY DESCRIPTIONS ARE NOT ALLOWED UNDER ANY CIRCUMSTANCES. THE STATED UL ASSEMBLY DESCRIPTION SHALL COVER THE REQUIREMENTS FOR ALL FIRE RATED WALL CONSTRUCTION REGARDLESS OF DETAILS OR DESCRIPTIONS CONTAINED HEREIN. UL DESIGN NUMBERS ON THE RATED ASSEMBLIES REFER TO THE UNDERWRITERS LABORATORY FIRE RESISTANCE DIRECTORY, LATEST EDITION. 2. FIRE RATED PARTITIONS SHALL HAVE FIRESTOP SEALANTS AT THE HEAD, SILL, THROUGH PENETRATIONS, OPENINGS AND JUNCTIONS WITH DISSIMILAR MATERIALS. 3. NON-RATED PARTITIONS SHALL HAVE SEALANTS AT THE HEAD, SILL, THROUGH PENETRATIONS, OPENINGS AND JUNCTIONS WITH DISSIMILAR MATERIALS. 4. FOR ALL PARTITIONS SHOWN ON FLOOR PLANS WITHOUT "LAG" SYMBOLS - REFER TO "GRAPHIC REPRESENTATION" FOR THE DEFAULT PARTITION TYPES DRAWINGS THIS SHEET. NOTE THAT NOT ALL PARTITION TYPE VARIATIONS SHOWN IN THIS SHEET ARE NECESSARILY USED. 5. INTERIOR STUD PARTITIONS ARE DIMENSIONED TO FACE OF STUD. 6. EXTERIOR STUD PARTITIONS ARE DIMENSIONED TO FACE OF EXTERIOR SHEATHING. 7. MAINTAIN THE FIRE-PROTECTION RATINGS FOR ALL OPENINGS IN RATED PARTITIONS. 8. IDENTIFY ALL RATED PARTITIONS WITH LABELS LOCATED 8" MIN FROM THE CEILING AT MAX 10" 0" C/W. WITH 10" FROM LETTERS. CLEARLY LEGIBLE & BRIEFLY INDICATE AGAINST A CONTRASTING BACKGROUND. 9. CONSTRUCT ALL RATED PARTITIONS TO RESIST THE PASSAGE OF SMOKE (E. TO BE SMOKE TIGHT). RELIES TO THE GYPSUM WALLBOARD SCHEDULE BELOW AND SUBSTITUTE OTHER BOARD MATERIALS WHERE NOTED. 10. -SET TYPE "X" ALL FIRE RATED PARTITIONS UNO. -SET SAG RESISTANT CEILING, GYPSUM BOARD - ALL CEILINGS TO RECEIVE GWD FINISH -SET FIRE CLIMB BOARD - PARTITIONS EXPOSED DIRECTLY TO RUNNING WATER AND/OR SCHEDULED TO RECEIVE TILE SUCH AS CART WASH, BATHROOMS, SHOWERS, HYDROTHERAPY, ETC -SET MOULD, WATER, FIRE & ABUSE (MVA) RESISTANT GYPSUM BOARD - PROVIDE BEHIND ALL WET WALL PARTITIONS WITH PLUMBING FIXTURES (SINKS, TOILETS, LAVATORIES, URINALS, ETC) TO A HEIGHT OF 4 FEET A.F.F. & EXTEND 4 FEET FROM EACH SIDE OF THE FIXTURE IF TOTAL WIDTH -SET MOUTHER RESISTANT OTHER THAN WET WALLS - USE ALL TOILET ROOMS -SEPARATING GYMNASIUM GYMNASIUM, GYMNASIUM UTILITY ROOMS. NOTE THAT NON-RATED PARTITION TYPES ARE NOT REQUIRED TO BE SMOKE TIGHT. 11. BLOCKING: PROVIDE WOOD BLOCKING OR 16 GA SHEET METAL STOP BLOCKING (AS INDICATED) FOR ALL WALL MOUNTED ITEMS, UNO. 12. REFER THIS SHEET FOR TYPICAL HEAD DETAILS (RATED & NON-RATED).		DESIGNATION	A		B			
DESIGNATION	STUD SIZE		TOTAL WIDTH	DESIGNATION	STUD SIZE	TOTAL WIDTH		
A	1-1/2"		2-1/2"	B	1-1/2"	2-1/2"		
INFO	METAL STUD WALL	SECTION	A	2-1/2"	3-3/4"	B	2-1/2"	3-1/4"
			A	2"	4-3/4"	B	2"	4"
			A	3"	5-3/4"	B	3"	5-3/4"
GRAPHIC REPRESENTATION	SECTION	PLAN	A	5-1/2"	6-1/2"	B	5-1/2"	6-1/2"
			A	6"	7-1/2"	B	6"	6-5/8"
			A	7"	8-1/2"	B	7"	6-5/8"
FIRE RESISTANCE	SECTION	PLAN	A	5-1/2"	6-1/2"	B	5-1/2"	6-1/2"
			A	6"	7-1/2"	B	6"	6-5/8"
			A	7"	8-1/2"	B	7"	6-5/8"

1 PARTITION TYPES - METAL

A2.01 3/4" = 1'-0"



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Architecture

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SEAL:



CONSULTANT:

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1700 E NORTH STREET,
GREENVILLE SC

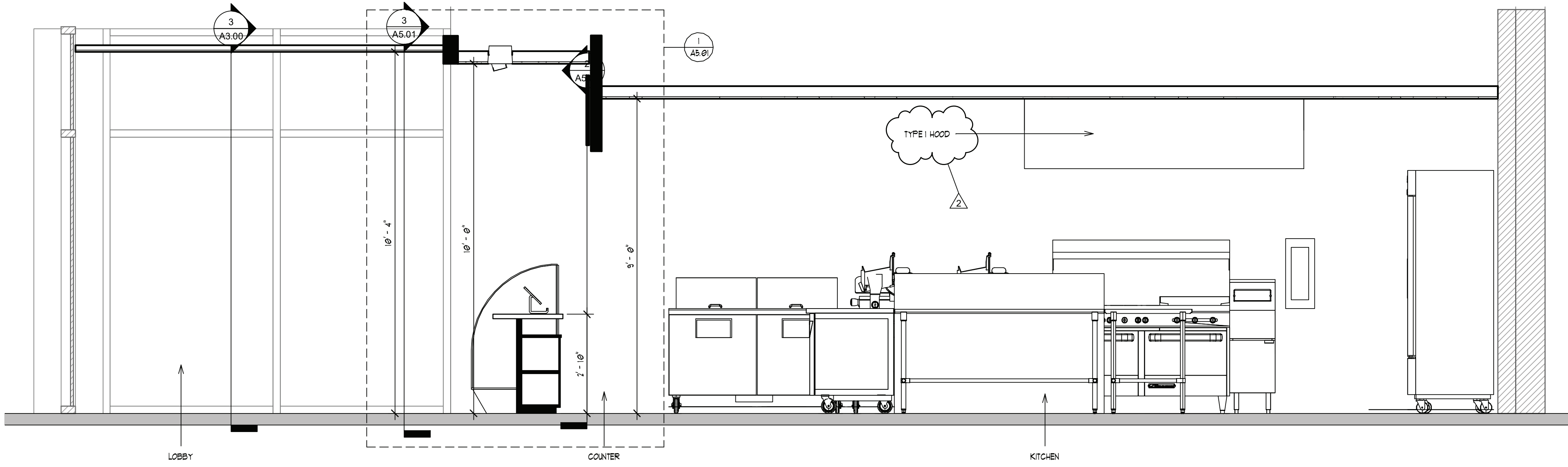
CONTRACTOR:

1	01/20/2022	ISSUED FOR PERMIT
MARK	DATE	DESCRIPTION
PROJECT NUMBER:		21046
DRAWN BY:		HJK
CHECKED BY:		TBB
SHEET TITLE:		

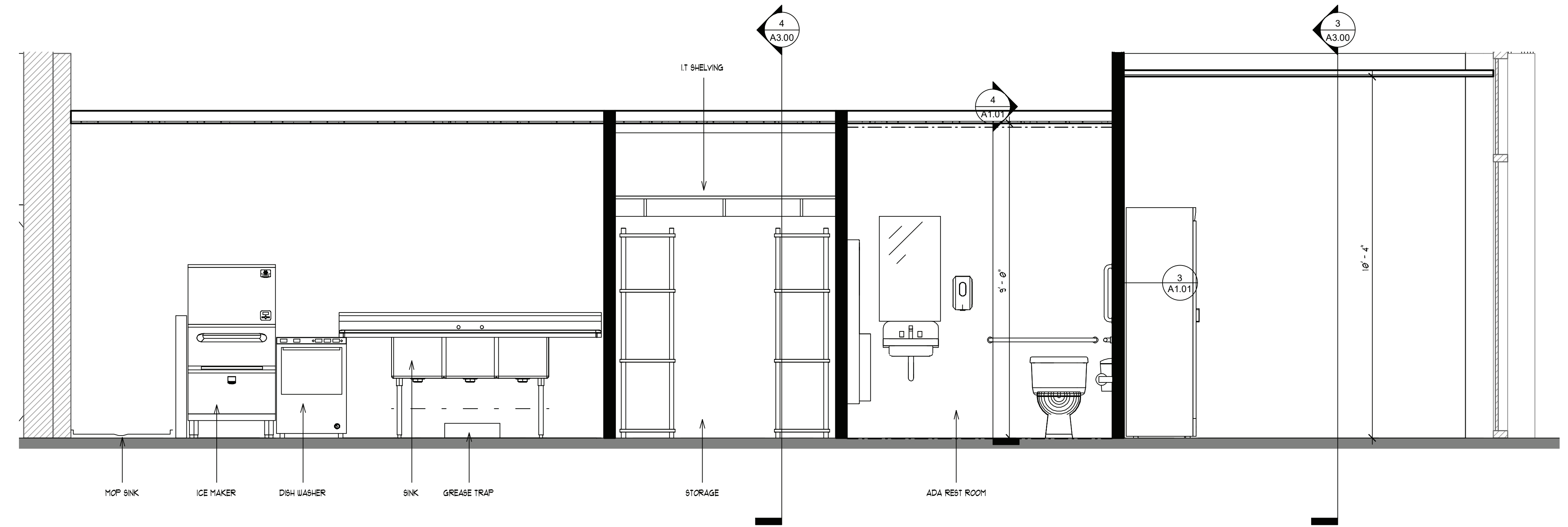
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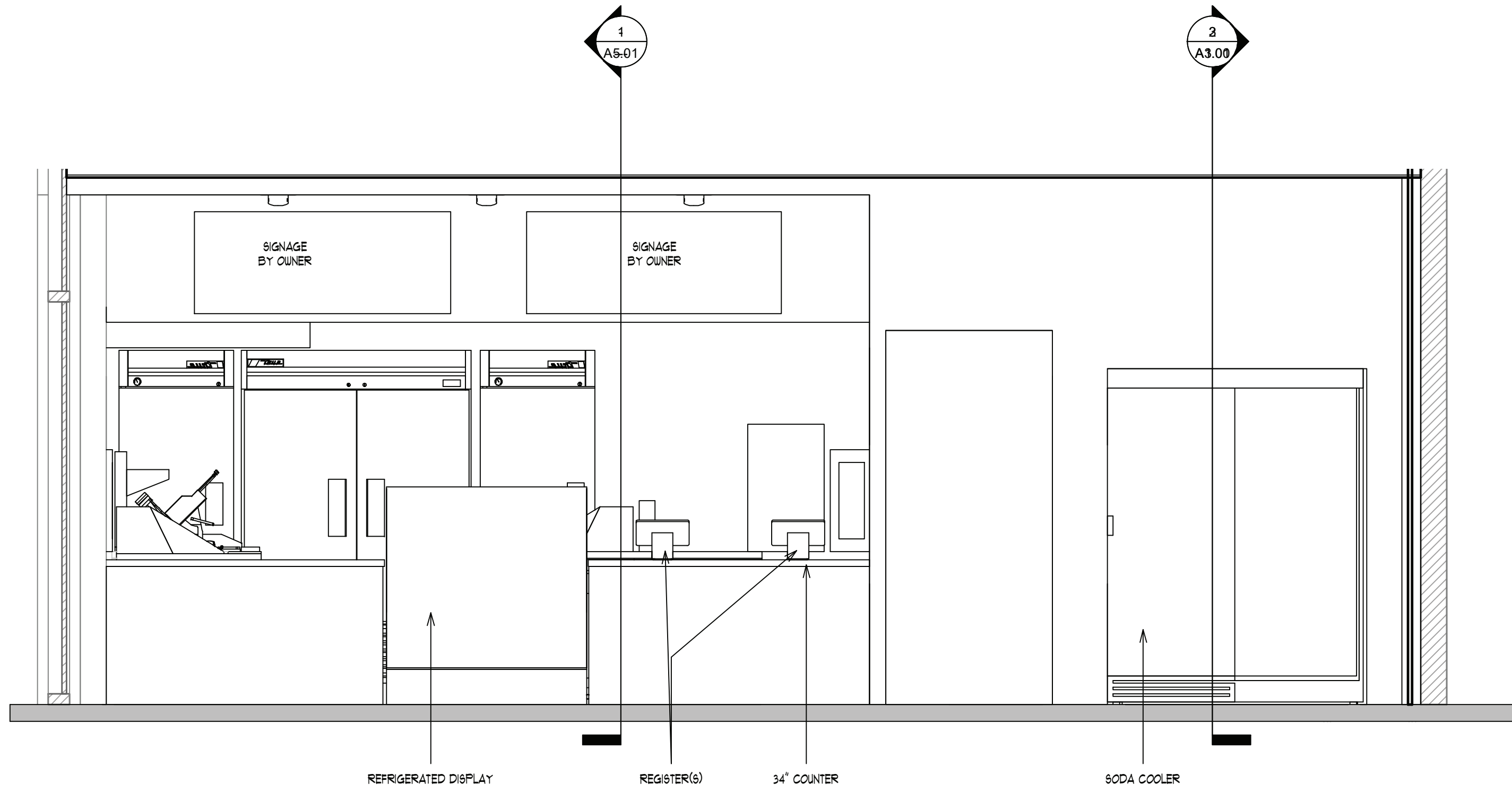
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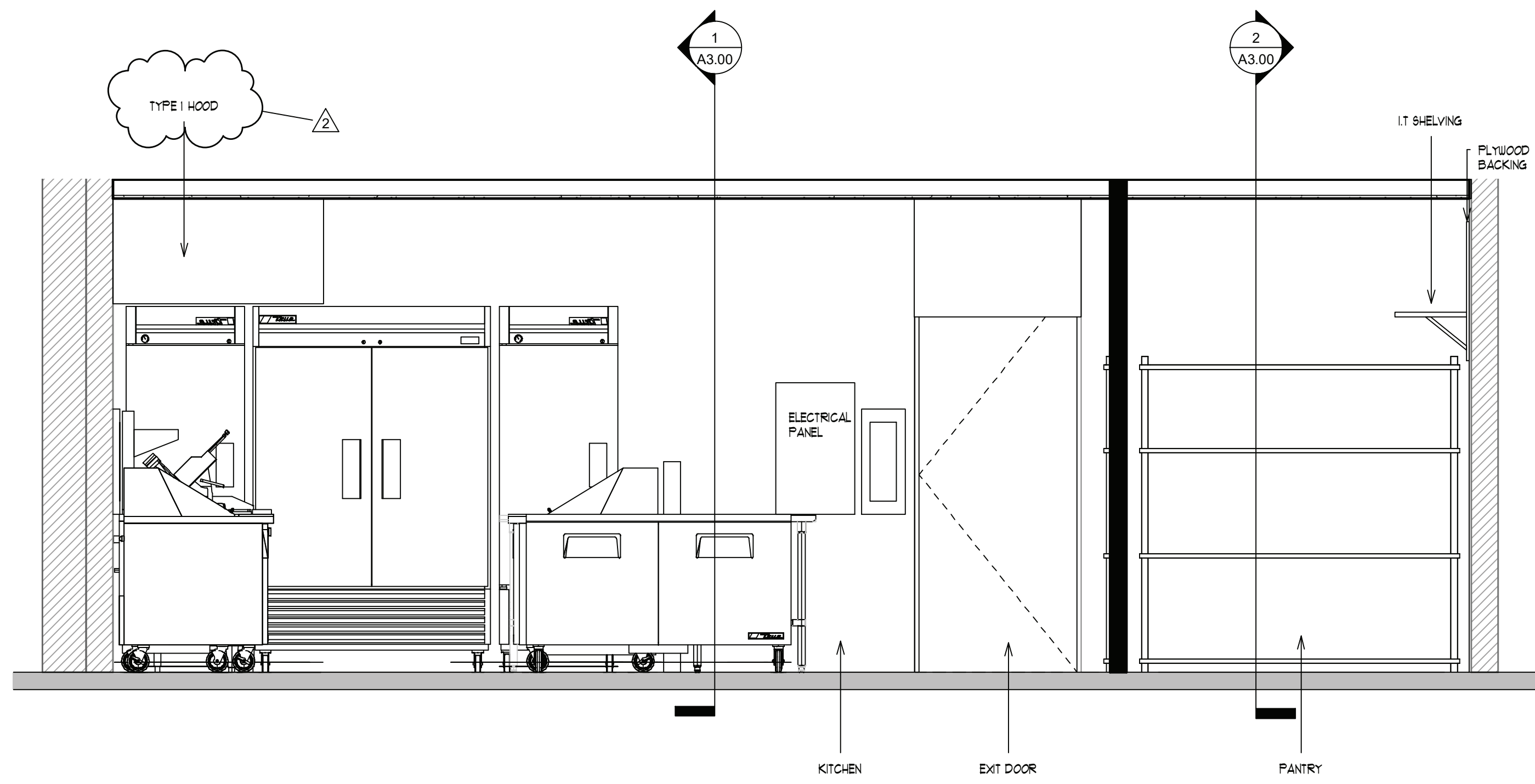
1 LONGITUDINAL BUILDING SECTION
A3.00 1/2" = 1'-0"



2 LONGITUDINAL BUILDING SECTION2
A3.00 1/2" = 1'-0"



3 SECTION IN LOBBY
A3.00 1/2" = 1'-0"



4 TRANSVERSE BUILDING SECTION
A3.00 1/2" = 1'-0"

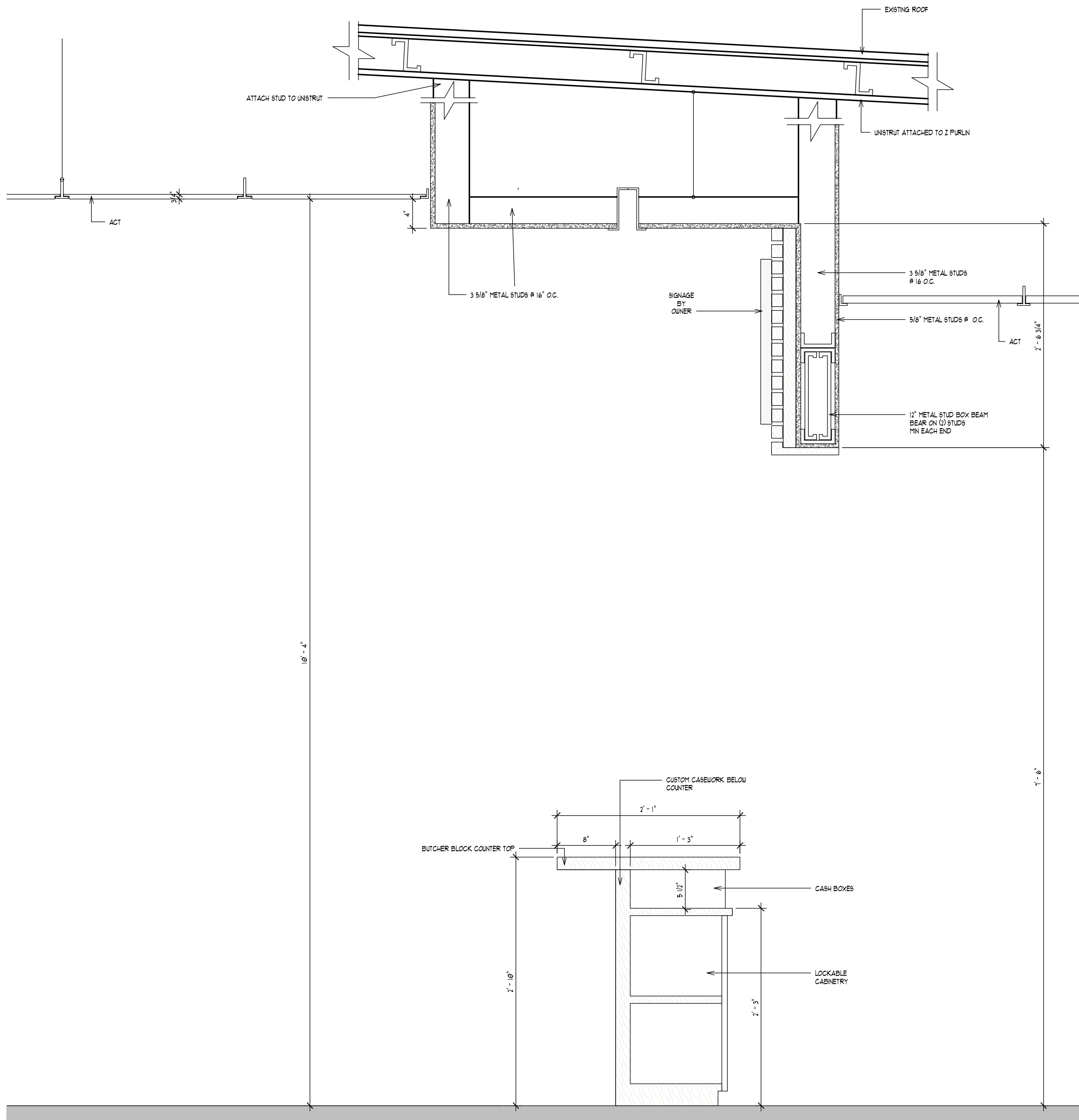
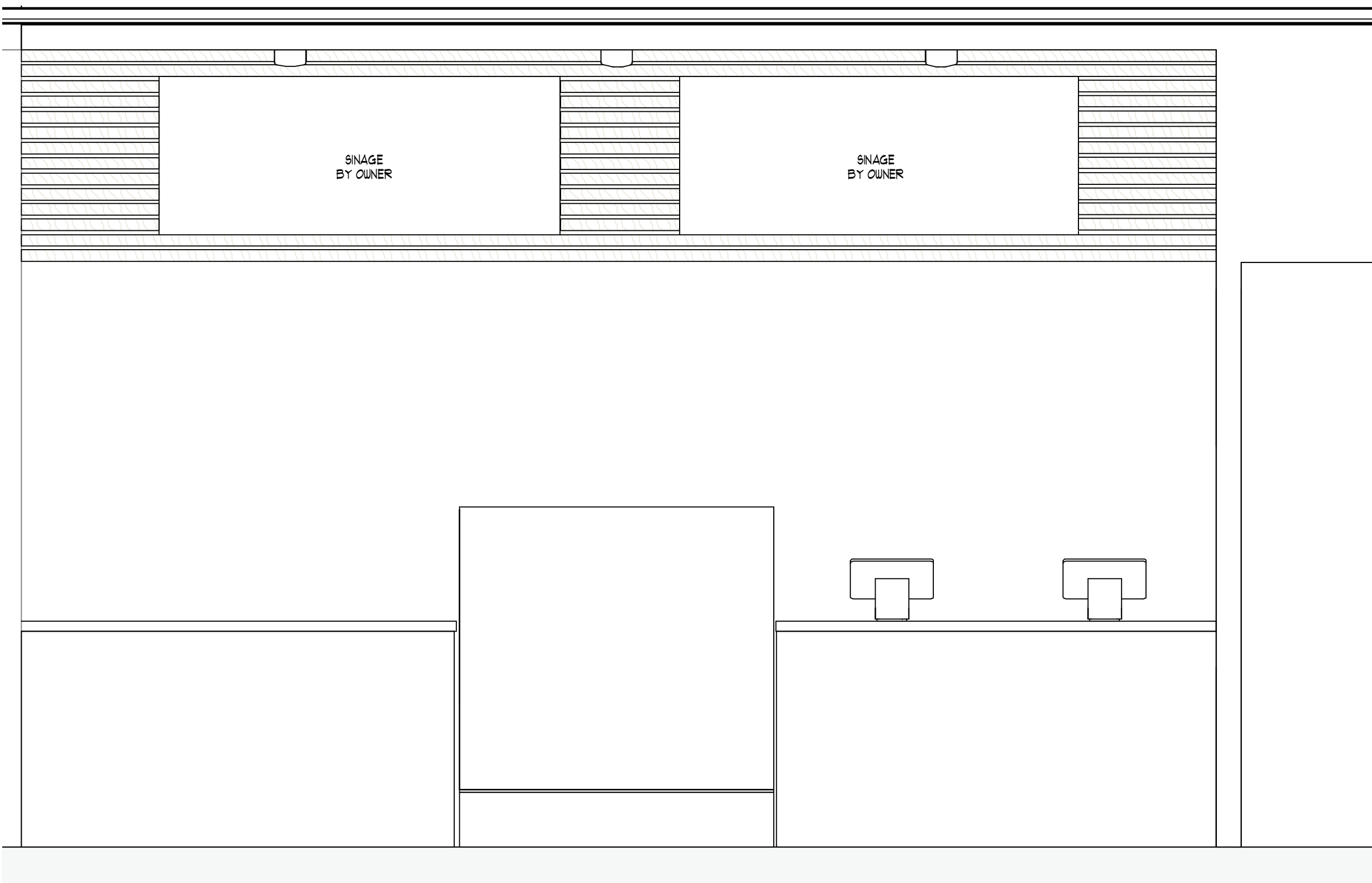
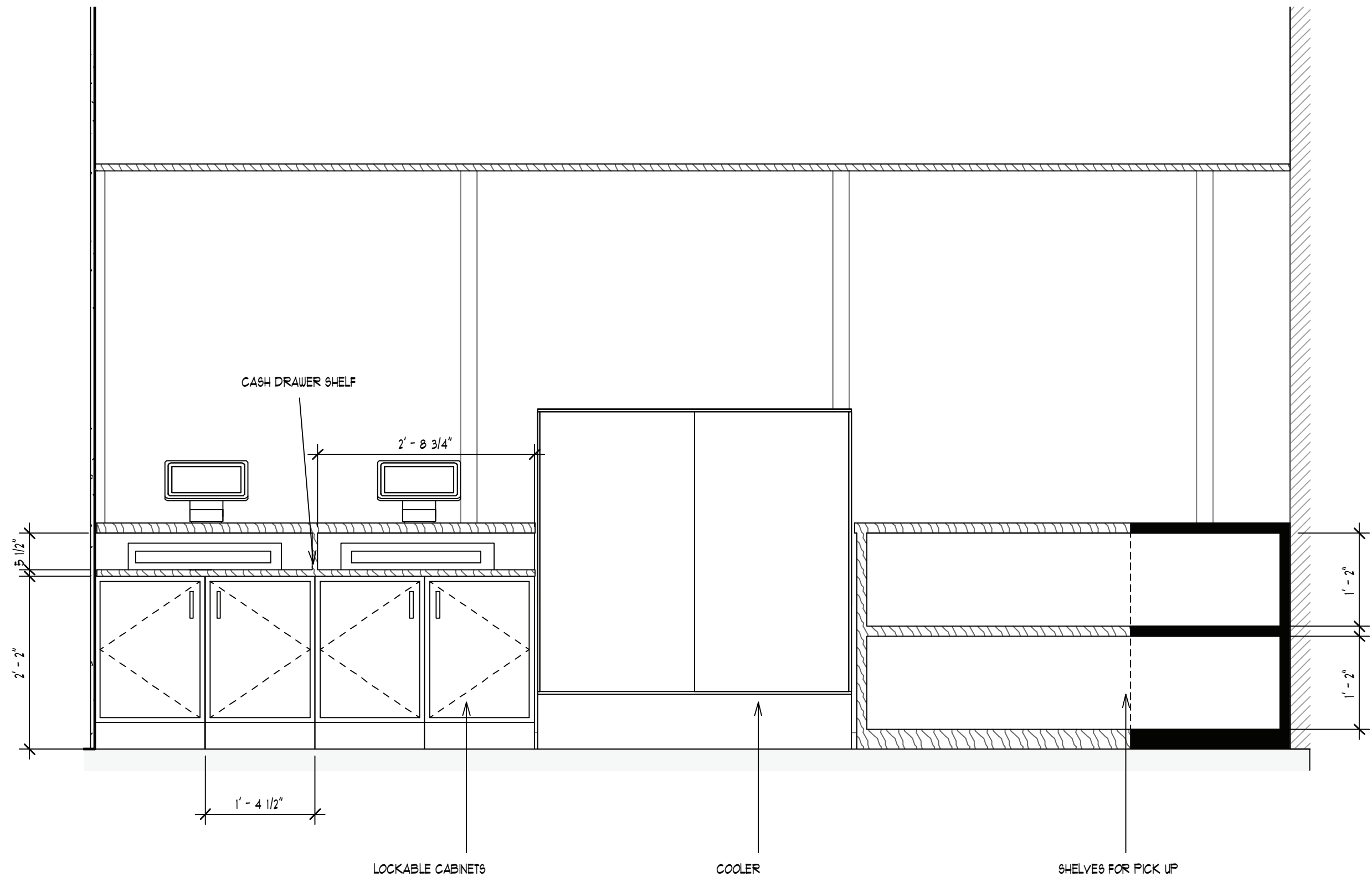
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THOMAS BRADLEY
REGISTERED ARCHITECT
2-22-22

SEAL:
RADIUM ARCHITECTURE, INC.
GREENVILLE, SC
REGISTERED ARCHITECT
CONSULTANT:

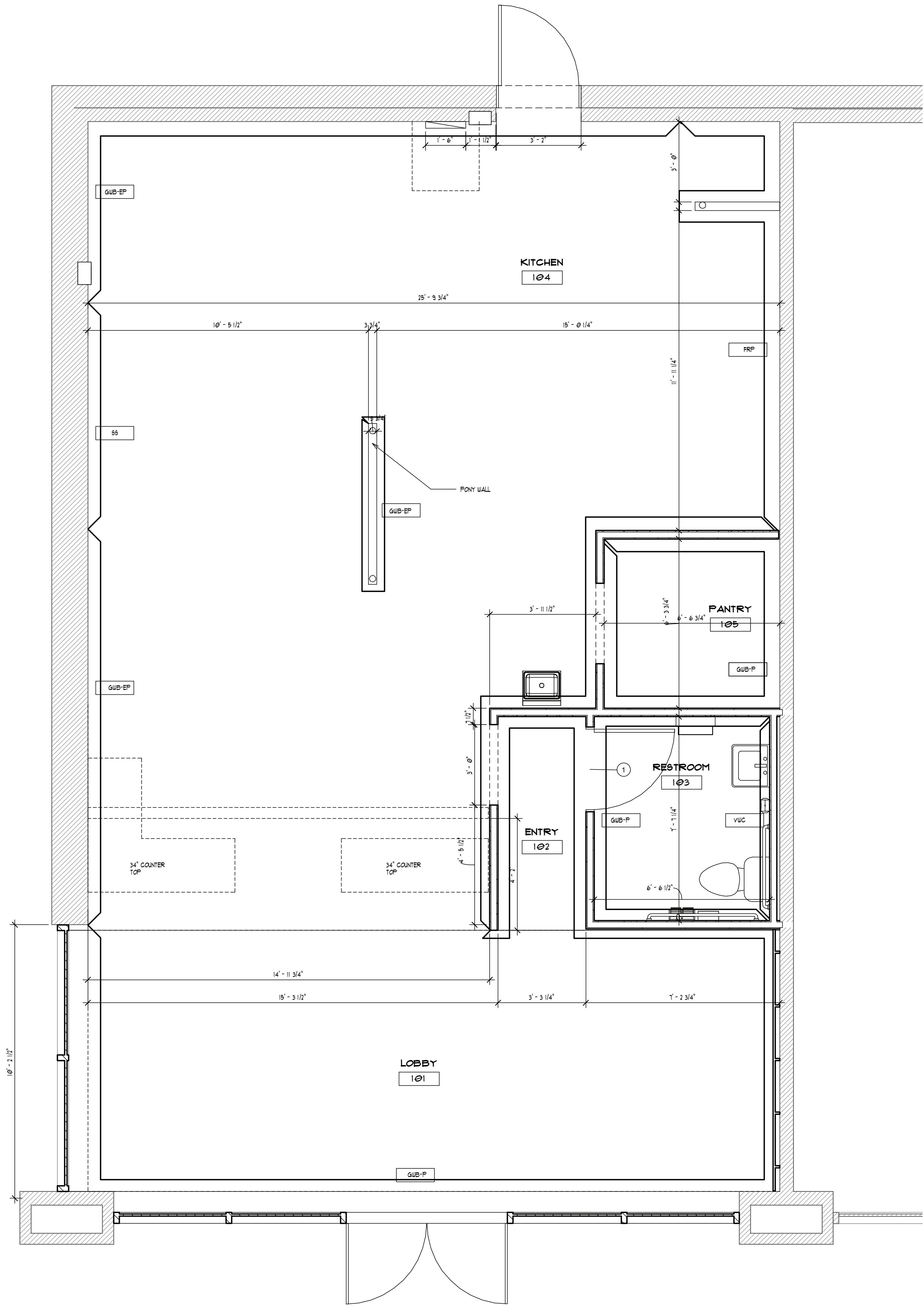
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1700 E NORTH STREET, GREENVILLE SC
CONTRACTOR:

MARK	DATE	ISSUED FOR PERMIT	DESCRIPTION
1	01/20/2022	ISSUED FOR PERMIT	
PROJECT NUMBER: 21046			
DRAWN BY: HJK			
CHECKED BY: TBB			

SHEET TITLE:
SECTIONS
SHEET NUMBER:
A5.01

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ROOM FINISH SCHEDULE									
ROOM NUMBER	ROOM NAME	FLOOR	BASE	WALLS				CEILING	NOTES
				NORTH	SOUTH	EAST	WEST		
103	RESTROOM								
105	PANTRY								
102	ENTRY								
101	LOBBY								
104	KITCHEN								



1 FINISH PLAN
A7.01 1/2" = 1'-0"



City of Greenville Building Division

www.greenvillesc.gov | (864) 232-2237

Plans Reviewed for Code Compliance.

"CONTRACTOR'S COPY MUST BE KEPT ON JOBSITE AT ALL TIMES"

1. Any review or acceptance by this department does not relieve the contractor from meeting code or ordinance requirements.

2. Inspections will not be made unless permit and approved drawings are on job site. Penalty will be a \$40 re-inspection fee.

Permit #: 22-202

Date: 6/28/2022



Radium
Architecture

420 EAST PARK AVENUE | SUITE 307 | GREENVILLE, SC 29601
P 864.242.9027 | F 864.349.2082 | WWW.RADIUMARCHITECTURE.COM

SEAL:



2-22-22

SEAL:



CONSULTANT:

PROJECT:

HARRY'S HOAGIE SHOPPE

1700 E NORTH STREET,
GREENVILLE SC

CONTRACTOR:

1. 01/20/2022 ISSUED FOR PERMIT

MARK DATE DESCRIPTION

PROJECT NUMBER: 21046

DRAWN BY: HJK

CHECKED BY: TBB

SHEET TITLE:

FINISH PLAN

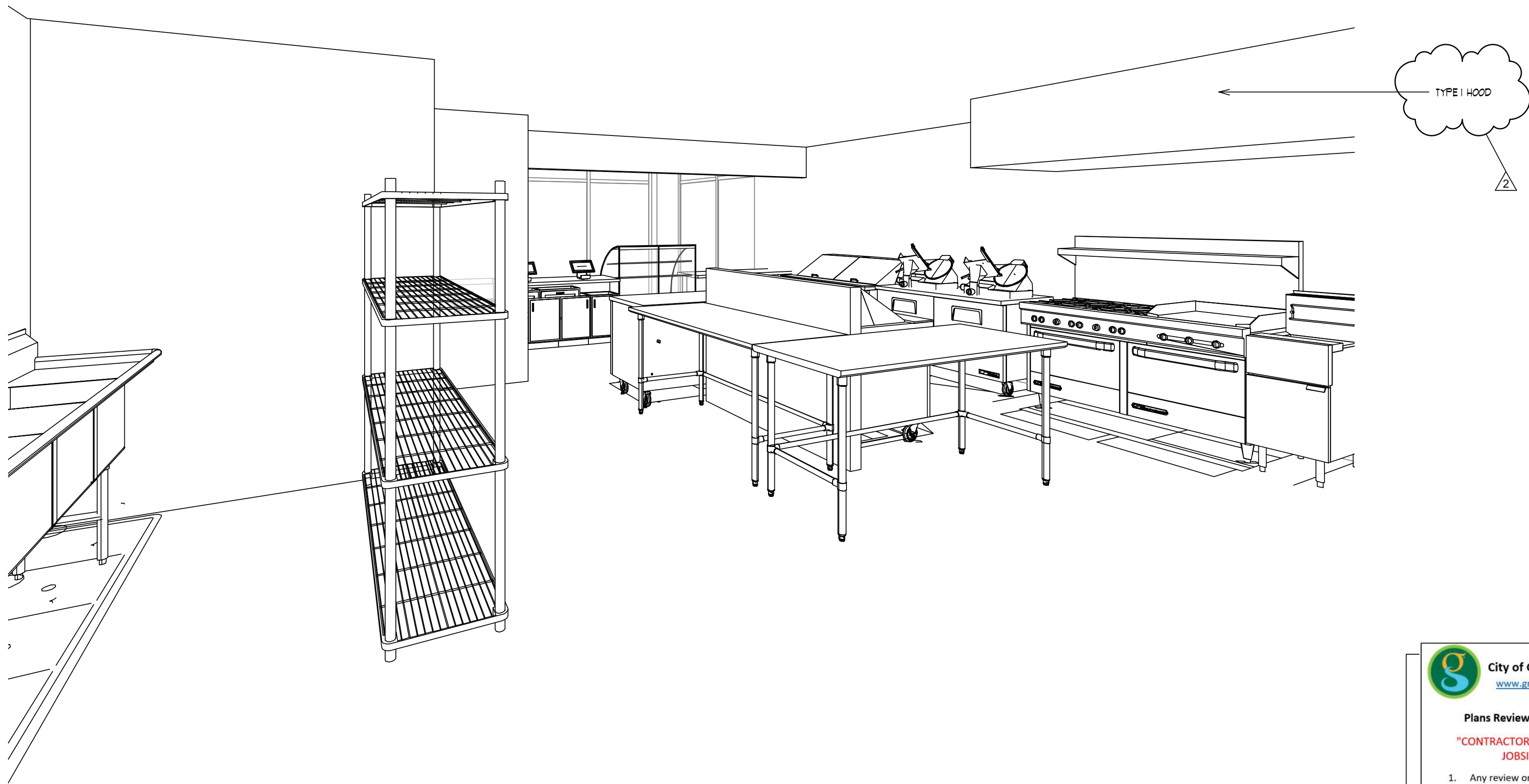
SHEET NUMBER:

A7.01

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1 INTERIOR COUNTER VIEW
A7.02



2 KITCHEN VIEW
A7.02



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P 864.349.2022 | F 864.349.9027 | www.radiumarchitecture.com

SEAL:



2-22-22

SEAL:



CONSULTANT:

PROJECT:

HARRY'S HOAGIE SHOPPE

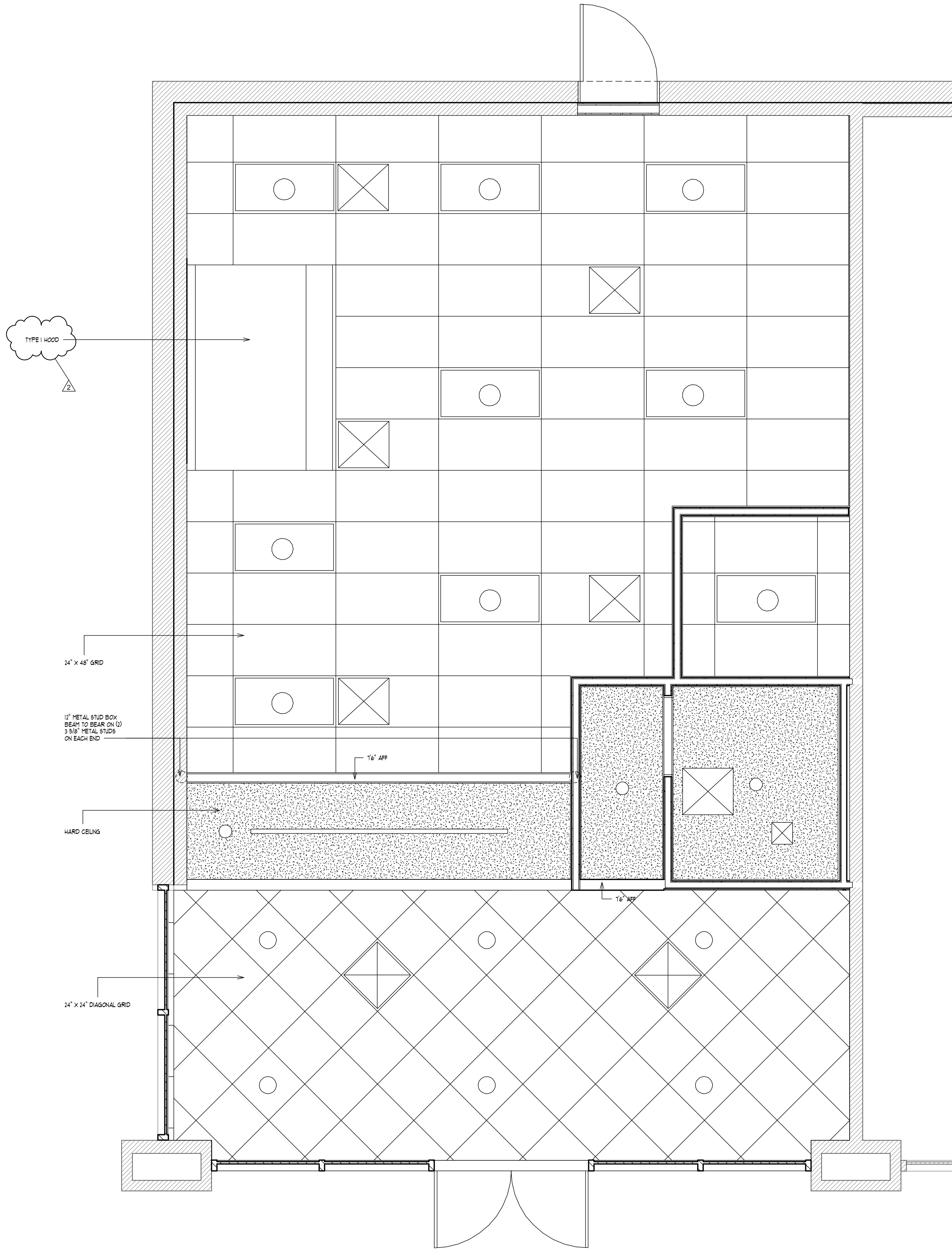
1700 E NORTH STREET,
GREENVILLE SC

CONTRACTOR:

4	02/22/2022	REVISION 4
1	01/20/2022	ISSUED FOR PERMIT
MARK	DATE	DESCRIPTION
PROJECT NUMBER: 21046		
DRAWN BY: HJK TBB		
CHECKED BY: TBB		
SHEET TITLE:		
INTERIOR VIEWS		
SHEET NUMBER:		

A7.02

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1 RCP
A8.01 1/2" = 1'-0"



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www.greenvillesc.gov | (864) 232-2237

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Date: 6/28/2022



Radium
Architecture

420 EAST PARK AVENUE | SUITE 307 | GREENVILLE, SC 29615
P 864.242.9027 | F 864.349.2082 | WWW.RADIUMARCHITECTURE.COM

SEAL:

STATE OF SOUTH CAROLINA
THOMAS BRADLEY
REGISTERED ARCHITECT
#100679

2-22-22

SEAL:

STATE OF SOUTH CAROLINA
RADIUM
ARCHITECTURE, INC.
GREENVILLE, SC
#100679
REGISTERED ARCHITECT

CONSULTANT:

PROJECT:

HARRY'S HOAGIE SHOPPE

1700 E NORTH STREET,
GREENVILLE SC

CONTRACTOR:

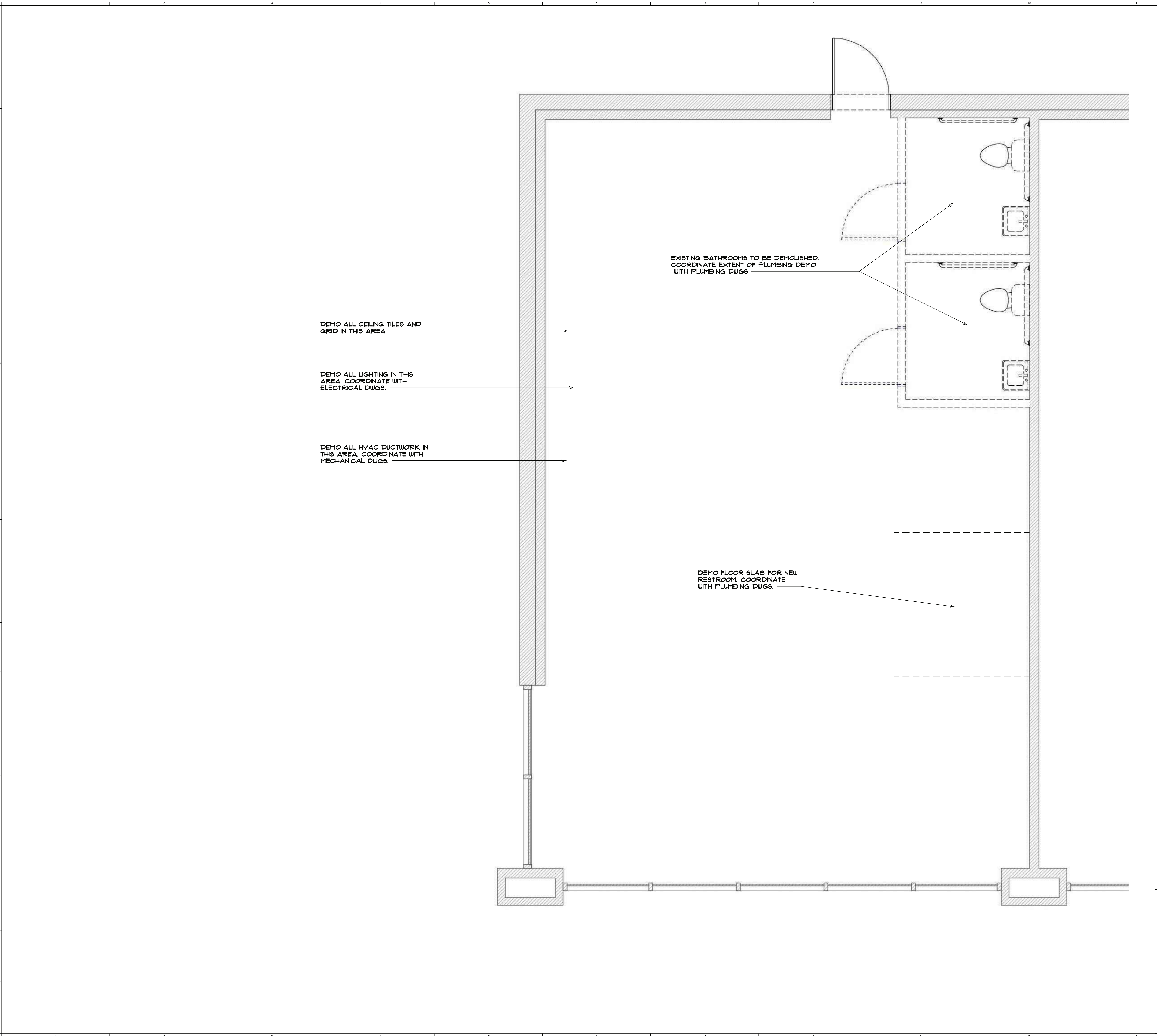
4- 02/22/2022 - REVISION 4
1- 01/20/2022 - ISSUED FOR PERMIT
MARK DATE DESCRIPTION

PROJECT NUMBER: 21046
DRAWN BY: HJK
CHECKED BY: TBB

SHEET TITLE:
RCP

SHEET NUMBER:
A8.01

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DEMO ALL CEILING TILES AND GRID IN THIS AREA.

DEMO ALL LIGHTING IN THIS AREA. COORDINATE WITH ELECTRICAL DUGS.

DEMO ALL HVAC DUCTWORK IN THIS AREA. COORDINATE WITH MECHANICAL DUGS.

EXISTING BATHROOMS TO BE DEMOLISHED. COORDINATE EXTENT OF PLUMBING DEMO WITH PLUMBING DUGS

DEMO FLOOR SLAB FOR NEW RESTROOM. COORDINATE WITH PLUMBING DUGS.



City of Greenville Building Division
www.greenvillesc.gov | (864) 232-2237

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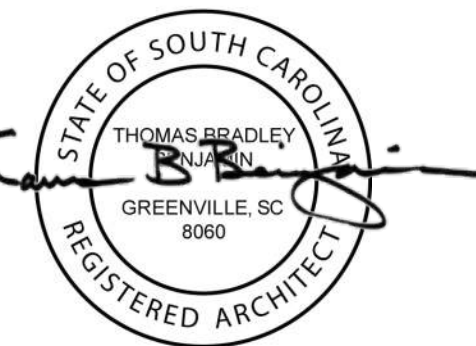
Date: 6/28/2022



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Architecture

420 EAST PARK AVENUE | SUITE 307 | GREENVILLE, SC 29617
P 864.242.9027 | F 864.349.2092 | www.radiumarchitecture.com

SEAL:



2-22-22

SEAL:



CONSULTANT:

PROJECT:

HARRY'S HOAGIE SHOPPE

1700 E NORTH STREET, GREENVILLE SC

CONTRACTOR:

MARK	DATE	ISSUED FOR PERMIT	DESCRIPTION
1	01/20/2022		

PROJECT NUMBER: 21046

DRAWN BY: Author

CHECKED BY: Checker

SHEET TITLE:

HARRY'S HOAGIE SHOPPE

SHEET NUMBER:

D1.01

**City of Greenville
Business License
P.O. Box 2207
Greenville, SC 29602**

Business Name:

HARRYS HOAGIE SHOPPE

Physical Location Address:

1700 E NORTH ST A

Business License Number:

2022 - 52000

Classification:

722511 FULL-SRV RESTR BEFORE MIDNIGHT

Issue Date: 06/27/2022

Expiration Date: 4/30/23

Comments:

2022

**LICENSE EXPIRES
April 30, 2023**

**JODIE DUDASH
REVENUE ADMINISTRATOR**

THIS LICENSE MUST BE DISPLAYED IN A CONSPICUOUS PLACE



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit:	23-206-13116	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	HARRY'S HOAGIE SHOPPE	Audit Type:	15_Follow-Up Inspection
Address:	1700 EAST NORTH STREET, UNIT A	Start Date:	23 Sep 2022 02:46 PM
Facility Service (Full/Limited):	F	End Date:	23 Sep 2022 03:01 PM
City/State/Zip:	GREENVILLE, SC 296070000 GREENVILLE		

Overall Rating
100%

Foodborne Illness Risk Factors & Interventions and Good Retail Practices

Item	Answer	Points Current
FoodBorne Illness Risk Factors & Interventions		
1. PIC Present, Demonstration – Certification by accredited program, and Performs duties Certified Food Protection Manager Fact Sheet Link	In	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Employee Health Fact Sheet Link	In	2
3. Proper use of reporting, restriction and exclusion	In	2
4. Proper eating, tasting, drinking, or tobacco use	In	2
5. No discharge from eyes, nose, and mouth	In	2
6. Hands clean and properly washed	In	3
7. No bare hand contact with RTE foods	In	3
6. Handwashing sinks, properly supplied and accessible	In	2
9. Food obtained from approved source	In	2
10. Food received at proper temperature	Not Observed	2
11. Food in good condition, safe and unadulterated	In	2
12. Required records available: shellstock tags, parasite destruction Molluscan Shellfish & Shellstock Information Freezing for Parasite Destruction	Not Applicable	2
13. Food separated and protected	Not Applicable	3
14. Food-contact surfaces: cleaned and sanitized	In	3
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2
16. Proper cooking time and temperature Cooking/Reheating Fact Sheet Link	Not Observed	3
17. Proper reheating procedures for hot holding Cooking/Reheating Fact Sheet Link	In	3
Comments		
- All observed reheating for hot holding temperatures are in proper range. - Non-Violation Notes		
18. Proper cooling time and temperatures Cooling Fact Sheet	Not Observed	3
19. Proper hot holding temperatures Proper Holding Temperatures Fact Sheet Time as a Public Health Control Measure for Hot or Cold Food Fact Sheet	In	3
Comments		
All observed hot holding temperatures are 135 °F or higher.		
20. Proper Cold holding temperatures Proper Holding Temperatures Fact Sheet Time as a Public Health Control Measure for Hot or Cold Food Fact Sheet	In	3
21. Proper date marking and disposition. Date Marking Fact Sheet Fact Sheet	In	3
22. Time as a Public Health Control: procedures and records Time as a Public Health Control Measure for Hot or Cold Food	In	3
23. Consumer advisory provided for raw or undercooked foods Guide to Consumer Advisories	Not Applicable	1
24. Pasteurized foods used; prohibited foods not offered	Not Applicable	2
25. Food additives: approved and properly used	Not Applicable	2
26. Toxic substances properly identified, stored, and used	In	2
27. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan Guide to HACCP Plans	Not Applicable	2
28. Pasteurized eggs used where required	Not Applicable	1
29. Water and ice from approved source	In	2

Harry's

-hoadie shoppe-

1700A

OPEN





SOUTH CAROLINA DEPARTMENT OF REVENUE

ABL-567

(Rev.
14-Feb-2022)
4282

PO7

7 DAY ON PREMISES BEER & WINE

23

Owner Name and Mailing Address

ANDREW FALLIS
HARRY'S HOAGIE SHOPPE, LLC
3060 STATE PARK RD
GREENVILLE SC 29609-6733

Letter ID: L0023385457

LICENSE NO. 106992808-PO7
FILE NO. 106992808
DATE ISSUED: 10/12/22
STIPULATIONS: 0



Trade Name and Business Address

HARRY'S HOAGIE SHOPPE, LLC
1700 E NORTH ST STE A
GREENVILLE SC 29607-1447

START DATE: 10/12/22
END DATE: 11/30/23

THIS LICENSE IS NOT TRANSFERABLE

***** You may not transfer this permit or license to another location or to another person. *****
If you sell all or a portion of your business, before the buyer can legally sell beer, wine, or liquor, he or she MUST obtain his/her own permit or license. You can be held financially responsible for any violations of the law that take place by any person using your permit and/or license. You may be held financially responsible for injuries due to the negligent sale of the beverages by someone using your permit or license.

***** POST THIS IN A CONSPICUOUS PLACE *****

If you have any questions concerning this license, contact the South Carolina Department of Revenue ABL Section at 803-898-5864 or by mail at: SCDOR, ABL Section, P.O. Box 125, Columbia, SC 29214-0907.

You may not transfer this permit or license to another location or to another person. If you sell the business or change ownership, name, or business address, you MUST apply for a new ABL license.



INSTRUCTIONS

This is your new license. Please fold on the above perforation marks and display in a conspicuous place.

Please visit dor.sc.gov to download and print the appropriate ABL sign(s), listed below, for the license type shown above and display alongside your license. **A violation may be issued for failure to display the required sign(s).**

- All Licenses: ABL-570
- Retail Liquor Stores: ABL-563, ABL-570, and ABL-578

If the business is closed, moved, or sold, you must return the original license immediately. To be refunded the 2nd year of the biennial license, the license must be received by the Department of Revenue with at least a full year (12 months) remaining on the biennial license.



JP4E:000035010IN:0A#:A1518429859J:0000041059*

Retail Sales Tax



THIS LICENSE MUST
BE PUBLICLY
DISPLAYED AS
PROVIDED BY LAW

STATE OF SOUTH CAROLINA
DEPARTMENT OF REVENUE
RETAIL LICENSE

THIS LICENSE IS NEITHER
TRANSFERABLE NOR
ASSIGNABLE
BEFORE POSTING READ
INSTRUCTIONS BELOW

ST-1
(Rev. 08/28/18)
5000

OWNER NAME AND BUSINESS LOCATION:

**LICENSE MUST BE RETURNED
FOR ALL CHANGES AND/OR
CLOSE OF BUSINESS**

HARRY'S HOAGIE SHOPPE, LLC
STE E
1700 E NORTH ST
GREENVILLE SC 29607-1447

HARRY'S HOAGIE SHOPPE, LLC
3060 STATE PARK RD
GREENVILLE SC 29609-6733



INDUSTRY
TYPE ▶
EFFECT
DATE ▶

LICENSE NUMBER

106935274

722511

01-Feb-2022

Letter ID: L0020365372

TRADE NAME AND MAILING ADDRESS

THIS LICENSE IS VALID FOR ABOVE LOCATION ONLY. CHANGE OF LOCATION OR OWNERSHIP REQUIRES NEW LICENSE.

EACH PLACE OF BUSINESS MUST BE LICENSED SEPARATELY

File # 106935274

SID # 9881562

Greenville

Greenville

2362

This retail license is issued pursuant to Article 5, Chapter 36, Title 12, Code of Laws of South Carolina, 1976, as amended. The retail license is valid so long as the person to whom it is issued continues in the same business at the same location as shown on license, unless revoked by the Department of Revenue for cause. It is presumed that a retailer is not continuing in the same business and must surrender the retail sales license if the retailer has no retail sales for twenty-four consecutive months. To allow the license to remain valid, the retailer may submit an affidavit to the department swearing that the business is continuing. If the business is closed, moved or sold, the licensee must complete the questions listed below and return this license to the SC Department of Revenue, PO Box 125, Columbia, SC 29214.

IF THERE ARE ANY QUESTIONS REGARDING THIS LICENSE, CONTACT THIS DIVISION AT 1-844-898-8542

OUT OF BUSINESS OR CHANGE OF OWNERSHIP (Also complete C-278)

DATE OF CLOSING OR SALE _____

NEW FIRM NAME _____

NEW OWNER'S NAME OR NAMES _____

CHANGE OF ADDRESS AND/OR TRADE NAME (Also complete SC-8822)

IF BUSINESS LOCATION CHANGES, RETURN THIS LICENSE AND COMPLETE CHANGE OF ADDRESS/BUSINESS LOCATION FORM SC-8822.
IF BUSINESS IS MOVED OR THE TRADE NAME IS CHANGED, GIVE THE:

NEW TRADE NAME _____

DATE BUSINESS MOVED _____

NEW LOCATION ADDRESS _____

BUSINESS MUNICIPAL LIMITS _____

MAILING ADDRESS _____

NEW TELEPHONE NUMBER _____



INSTRUCTIONS

This is your new license. Please fold on the above perf marks and display in a conspicuous place.

If you have any questions concerning this license, please call the SC Department of Revenue 1-844-898-8542.

If the business is closed, moved, or sold, please complete the form above and return it with the original license to:

South Carolina Department of Revenue
Registration Section
P.O. Box 125, Columbia, SC 29214-0400



JP:233E:00059S:010IN:0A#:Y0903433896J:000000882

**Summary of the Overbrook Neighborhood Association meeting,
Tuesday, November 15, 2022 at Overbrook Gospel Chapel.**

Weather: Cold and Rainy

Attendance: about 15 people, including Ross Zelenske, Leslie Fletcher & John DeWorkman from the City.

Speakers: Andrew Fallis & Michelle Pavlakos owners of Harry's Hoagie Shoppe
Stone Ave Ladder 4 Firemen & Captain
Della Scott: The ONA director

Overview:

- We arrived early and set ourselves up in order to introduce ourselves to those in attendance and obtain signatures on our sign-in sheet.
- Most of those in attendance were confused as to why we were at the meeting and once we explained it was a suggested courtesy by the city before we schedule of meeting with the BZR. We explained our situation, with regards to needing a C1 license due to zoning to sell beer & wine.
- We were ask a few questions but nothing we were not prepared for unless we just did not know and then deferred to Ross who was there to save the day and answer the questions from the curious about the "whys" for the actual city. We are grateful for his attendance and his support through this process.
- We had one concern about the church and the "as a crow flies" door-door distance, we respectfully answered. Mr. David Mitchell asked if we had connected with both of the churches, across and next door to Harry's Hoagie Shoppe. We have developed a relationship and serve Dale and the folks at Overbrook Church across the street from Harry's but to our recollection have not met nor spoken with anyone from GVL South 7th Day Adventist Church. Mr. Mitchell suggested we speak with them as well out of respect. He gave me his card to circle back with him on Wednesday as he would be glad to assist us with an introduction.
- We were prepared with more information regarding our specific relationship with the local police in assisting with cleaning up the less fortunate that have fallen to addiction and overall vagrants that occupy the laundry. However, decided it was in our best interests not to speak more then needed.
- Overall it felt like we were able to connect with some of the folks of the ONA, answer a few questions, receive some guidance and left feeling good about our next steps.

Please note; we wanted to expand on the laundry vacating its lease in 2023 and that the parking lot will be more readily available for guests of the Pizza Purists, the Barber Shop and us. And that we have worked very hard to be neighborly and established a relationship with Hal the owner of the laundry and his property manager Briana, we all try to work together to keep the property more presentable. We are truly trying to help beautify our area and grow it into a location the the neighborhood and Greenville can come to and enjoy. A true neighborhood shoppe.

Neighborhood Meeting

Project Name: HARRY'S DONATE SHOPPE

Location: 1700-A EAST NORTH ST GVL SC 29607

Time of the meeting: 10pm - 7pm

Date: TUESDAY 11.15.22

Representative holding meeting: OVERBROOK GOSPEL CHAPEL

Name	Street Address	Email
1 Steve & Susan Skipwith	115 Greenridge Dr	
2 Cindy + Dick Robinson	213 Brookside Dr	robinsonrm42@Gmail.com
3 Ross Zelenski	2065 Main St Greenville SC	rzelenski@greenvillesc.gov
4 LESLIE FLETCHER	"	lfletcher@greenvillesc.gov
5 Troy Thomas GCFD		
6 Mirah Rahr GCFD		
7 Kaleb Johnson GCFD		
8 Chris Boul GCFD		
9 Patti Parker	504 Overbrook Rd	patti091470@hotmail.com
10 Gina Calvin		gina.calvin@allentate.com
11 David C Muckey	40 Lowndes Hill Rd	david.muckey@hmsco.com
12 John DeWitt Ken		
13		
14		
15		
16		
17		
18		
19		
20		
21		
22		
23		
24		
25		

prohibitions on disorderly conduct and public intoxication, prohibitions on noise in violation of the City's noise ordinance and applicable neighborhood parking restrictions.

Staff Comments and Conditions

Fire Department Comments

Comments:

No comments.

City Engineer Comments

Comments:

Application review approval is subject to the applicant satisfying all conditions and requirements of the engineering divisions.

Civil Engineer Comments

Comments:

No comments.

Environmental Engineer Comments

Comments:

No comments.

Traffic Engineer Comments

Comments:

No comments.



AGENDA

BOARD OF ZONING APPEALS REGULAR MEETING

Thursday, January 12, 2023 - 4:00 p.m.

Meeting Location:
Greenville City Hall, Council Chambers, 10th Floor
206 South Main Street
Greenville, South Carolina, 29601

Citizens may access the meeting at the following web address:

<https://www.greenvillesc.gov/meeting>

-
1. Call to Order
 2. Welcome and Opening Remarks from the Chair
 3. Roll Call
 4. Approval of Minutes
 - A. December 6, 2022 – Workshop
 - B. December 8, 2022 – Regular Meeting
 5. Call for Public Notice Affidavit from Applicants
 6. Acceptance of Agenda
 7. Conflict of Interest Statement
 8. OLD BUSINESS
 - A. S 22-662 *Application withdrawn*
Application by Jeffrey Pagliaro for a **SPECIAL EXCEPTION** to establish a 'Hotel' (short-term rental) use in an OD, Office and institutional district at **400 E WASHINGTON ST UNIT 8** (TM# 006301-04-00200)
 9. NEW BUSINESS
 - A. S 22-939
Application by Silvercar, Inc. for a **SPECIAL EXCEPTION** to establish an 'Automobile rental' use in a C-3, Regional commercial district at **200 DUVALL DR** (TM# 027200-01-01500)
 - B. S 22-940
Application by Randall Hiller, P.A. on behalf of William A. Taylor for a **SPECIAL EXCEPTION** to establish a 'Hotel' (short-term rental) use in an OD, Office and institutional district at **20 HOWE ST UNIT 6** (TM# 009001-01-00600)
 - C. S 22-941
Application by Randall Hiller, P.A. on behalf of Hunter M. Moss for a **SPECIAL EXCEPTION** to establish a 'Hotel' (short-term rental) use in an OD, Office and institutional district at **20 HOWE ST UNIT 11** (TM# 009001-01-01100)

Continue to next page

D. S 22-942

Application by Harry's Hoagie Shoppe, LLC (Andrew Fallis) for a **SPECIAL EXCEPTION** to establish a 'Restaurant serving alcoholic beverages' use in a C-1, Neighborhood commercial district at **1700 E NORTH ST STE A** (TM# 019302-05-02000)

10. OTHER BUSINESS

A. Staff update on current planning projects

11. Adjournment