

Memorandum

TO: May Riegler Properties

FROM: Kevin Sperry, AIA, KASA

PROJECT: Steamboat Basecamp
Big Iron, Retail Tenant Fit-Out

RE: Mechanical Modification Memo

DATE: August 15th, 2024

To Whom it May Concern:

Due to equipment availability and lead time, the submitted kitchen exhaust fan was changed from a wall-mounted exhaust fan (Greenheck CUBE) to an inline fan (Cook SQND-VF). There were also some concerns about possible vandalism to an exterior-mounted fan that was reachable due to constraints on the mounting height due to a rated structure. During schematic design for the café space, an inline fan was discussed and the Greenheck BSQ proposed as a suitable model for that design option. As there is no hood in the café, there are no special requirements for the exhaust fan. We did recommend the fan motor be out of the airstream for equipment longevity purposes, but the installed fan appears to be suitable and has other advantages. Per submittal received after install, the fan is rated for the specified 300 cfm and will need to have the speed dial turned all the way up to achieve the design airflow or a test and balance performed to verify performance. All other points of design appear to remain the same: an exhaust grille located above the approximate oven door opening and the exhaust fan interlocked with the oven. (Note: A cooling-only thermostat was also discussed as a suitable alternate.)

Note there is no Type II hood because the heat and moisture load from the oven is incorporated into the HVAC system design and the exhaust fan provides more than 0.7 cfm/sf per 2018 IMC 507.3 Type II hoods. This has been the design regardless of the fan location.

Please contact me with any questions. Thank you very much.

Sincerely,
KASA



Kevin C Sperry, AIA
Partner

kevin@kasa-arch.com
T: (312) 636-3248



Kevin Sperry <kevin@kasa-arch.com>

RE: Application for New West Side Location

1 message

Todd Carr <tcarr@co.routt.co.us>

Thu, Apr 18, 2024 at 5:46 PM

To: Gaby Riegler <gaby@mayriegler.com>, "Big Iron Coffee Co." <info@bigironcoffee.com>

Cc: Kevin Riegler <kevin@mayriegler.com>, Rick Melzer <rmelzer@co.routt.co.us>, "kevin@kasa-arch.com" <kevin@kasa-arch.com>, Emmett LaCombe <emmett@mayriegler.com>

Hi Everyone,

The field trip to Basecamp went well today, it was great to get see by pals at Orange Peel now that they are settled in as well, everything is really coming together down there and having Big Iron move if will help add to good vibes and atmosphere, so well done on the development as it continues to grow and expand.

Gaby and Kevin,

Bowen will be sharing his complete menu with you is step one, both of pre-cooked meats or foods that will need to be warmed, and also anything he will be cooking from scratch which may just be eggs for now. He will also need to provide you a list of all cooking equipment. There will be an electric oven for breads or scones or baked goods, but if your cooking other items in the oven then please list them as well. Also he will have an Electric Grill to cook eggs for sure, again list any other foods that will be re-heated that may be cooked on the grill. He will also have a panini press for sure, and Bowen will provide you both of list of any other cooking equipment. Currently we free and clear of a Type I hood without a doubt, as all meats will be pre-cooked. At this time I'm not sure if we will need a type II hood or not, will depend on how much cooking we are doing, I have attached a flow chart above to help you all out, the goal is probably to avoid a Type II hood and instead see if you can design an exhaust system that would remove air at the same time bring in fresh air, or utilize existing HVAC equipment to help with this, or install a new ERV system that could handle these loads.

Plumbing: We will for sure need a Hydro Mechanical Grease Interceptor installed under the sink, or the floor could be cracked and it could be installed in the slab, this is your decision to make and also Bowens decision on size of the interceptor, again I attached a little sizing sheet if it's helpful for everyone. I explained the goal in sizing is to only clean this thing about once a month or every three months. Then we will need water lines rans as well, and hopefully existing drains will work but you will need to run some calcs once you know all the fixtures being applied to the existing drains.

Architectural Plans: Must be updated, and include the complete floor plan layout inside and also a general outdoor seating plan for seating outside, as all Departments must review interior and exterior proposed floor plans. I assume this will be B-occupancy and 49 or less occupants, so were in good shape with exiting and all existing restrooms as well. As you know you have to update the plans to show the wall has been built separating the space between orange peel and Big Iron.

Last, we are fine to continue to submit under the current open building permit, however we may have a little additional Plan Review and Permit Fees that will have to be added due to the scope and valuation of work increasing that is subject to our services, so only include the valuation of work increasing subject to a permit, which is wall construction separating the units, and then new water lines to be ran, and any mechanical work that has to be done for makeup and exhaust, and any possible electrical work. When you submit the addendum include a narrative of cost increases. Last, once this building permit addendum is approve, then the contractors who perform mechanical, plumbing, or electrical work will apply for free trade permits to cover this work.

Thanks everyone, appreciate your time reviewing,

Todd Carr

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2 attachments



Type 1-Type 2 Hood Workflow Chart.pdf
147K



Grease-Interceptor-Check-List-Form.pdf
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