

January 21st, 2026

Joe Frogge
Plans Examiner
City of Lee's Summit
220 SE Green Street
Lee's Summit, MO 64063

Re: Paragon Star Concessions/Restrooms Building – Permit Review Comments

Dear Mr. Frogge,

Please see the following responses to the plan review comments, dated December 24, 2025, for the above referenced project:

Planning Dept Comments:

Licensed Contractors

1. Lee's Summit Code of Ordinance, Section 7-130.4 – Business License. (excerpt)

No person, other than a licensed contractor or employees of licensed contractor, shall engage in electrical, plumbing, or mechanical business, construction, installation or maintenance unless duly licensed in accordance with this section.

Action required: MEP subcontractors are required to be listed on permit. Provide company names of licensed MEP contractors.

RESPONSE: [United Heating and Cooling.](#)

Building Plan Review

1. The building permit for this project cannot be issued until the Development Services Department has received, approved, and processed the Final Development Plan.

Action required: Comment is informational.

RESPONSE: [The FDP for this project is approved under: PL2019407 Paragon Star Soccer Complex](#)

2. For the Health Department review contact Deb Sees with the Jackson County Public Works Department, Environmental Services Division, at (816) 797-7162. Health Department approval is required prior to receiving any type of building permit from the City of Lee's Summit.

Action required: Comment is informational.

RESPONSE: [Acknowledged. Client has submitted plans and received email acceptance from Deb Sees.](#)

3. For the Health Department review contact Deb Sees with the Jackson County Public Works Department, Environmental Services Division, at (816) 797-7162. Health Department approval is required prior to receiving any type of building permit from the City of Lee's Summit.

Action required: Comment is informational.

RESPONSE: Acknowledged.

4. Submittal is incomplete.

Action required: Submit complete mechanical plans. Architectural and MEP reviews are performed concurrently as they do affect each other. It is possible that we have additional plan review comments once mechanical plans are received and reviewed.

RESPONSE: Mechanical plans are included with this resubmittal.

5. 2018 IBC 302.1 Occupancy classification. Occupancy classification is the formal designation of the primary purpose of the building, structure or portion thereof. Structures shall be classified into one or more of the occupancy groups listed in this section based on the nature of the hazards and risks to building occupants generally associated with the intended purpose of the building or structure. An area, room or space that is intended to be occupied at different times for different purposes shall comply with all applicable requirements associated with such potential multipurpose. Structures containing multiple occupancy groups shall comply with Section 508. Where a structure is proposed for a purpose that is not specifically listed in this section, such structure shall be classified in the occupancy it most nearly resembles based on the fire safety and relative hazard. Occupied roofs shall be classified in the group that the occupancy most nearly resembles, according to the fire safety and relative hazard, and shall comply with Section 503.1.4.
 - 1.Assembly (see Section 303): Groups A-1, A-2, A-3, A-4 and A-5.
 - 2.Business (see Section 304): Group B.
 - 3.Educational (see Section 305): Group E.
 - 4.Factory and Industrial (see Section 306): Groups F-1 and F-2.
 - 5.High Hazard (see Section 307): Groups H-1, H-2, H-3, H-4 and H-5.
 - 6.Institutional (see Section 308): Groups I-1, I-2, I-3 and I-4.
 - 7.Mercantile (see Section 309): Group M.
 - 8.Residential (see Section 310): Groups R-1, R-2, R-3 and R-4.
 - 9.Storage (see Section 311): Groups S-1 and S-2.
 - 10.Utility and Miscellaneous (see Section 312): Group U.

RESPONSE: Building summary on sheet A0.01 was amended to show occupancy classification B.

6. 2018 IMC 507.1 General. Commercial kitchen exhaust hoods shall comply with the requirements of this section. Hoods shall be Type I or II and shall be designed to capture and confine cooking vapors and residues. A Type I or Type II hood shall be installed at or above appliances in accordance with Sections 507.2 and 507.3. Where any cooking appliance under a single hood requires a Type I hood, a Type I hood shall be installed. Where a Type II hood is required, a Type I or Type II hood shall be installed. Where a Type I hood is installed, the installation of the entire system, including the hood, ducts, exhaust equipment and makeup air system shall comply with the requirements of Sections 506, 507, 508, and 509. (see code for exceptions).

Action required: Depending on what gets cooked in air fryer, either a Type I or Type II hood could be required. If grease laden vapors can be produced, a Type I system will be required. Absent of grease laden vapors a Type II hood will be required (with some exceptions) Provide menu or other method of verification.

RESPONSE: The item referred to as an "Air Fryer" in the equipment schedule is an electric combination oven, cut sheet is attached. The product information includes the following statement "Catalytic convertor filters grease and odors from the air. This product conforms to the Ventless Operation Recommendations set forth by NFPA96 using EPA202 test method". This statement allows this piece of equipment to qualify for the exception in IMC 507.2 :

507.2 Type I hoods.

Type I hoods shall be installed where cooking *appliances* produce grease or smoke as a result of the cooking process. Type I hoods shall be installed over *medium-duty, heavy-duty and extra-heavy-duty cooking appliances*.

Exception: A Type I hood shall not be required for an electric cooking appliance where an approved testing agency provides documentation that the appliance effluent contains 5 mg/m³ or less of grease when tested at an exhaust flow rate of 500 cfm (0.236 m³/s) in accordance with UL 710B.

- 7. 2018 IPC 604.8 Water Pressure reducing valve or regulator. Where water pressure within a building exceeds 80 psi static, an approve water-pressure reducing valve conforming to ASSE 1003 or CSA B356 with strainer shall be installed to reduce the pressure in the building water distribution piping to not greater than 80 psi static.

Action required: Provide pressure reducing valve at water entry as our Water Department requires PRV installation in all locations regardless of pressure. Remove 'where water pressure exceeds 80 psi' note on sheet P2.01.

RESPONSE: Pressure reducing valve was provided at water entry and 'where water pressure exceeds 80 psi' note on sheet P2.01 was removed.

- 8. Unified Development Ordinance Article 8, Section 8.180.E

Roof mounted equipment- All roof-mounted equipment shall be screened entirely from view by using parapet walls at the same height as the mechanical units. For additions to existing buildings that do not meet this standard, individual screens will be permitted, with the design subject to approval by the Director.

Action required: Make needed corrections to drawings that provide details as to how mechanical equipment will be screened from all 4 sides per referenced UDO section.

RESPONSE: There is no roof-mounted equipment on this building. Ground-mounted condensing unit will be screened with evergreen shrubs.

- 9. 2018 IBC 502.1 Address identification. New and existing buildings shall be provided with approved address identification. The address identification shall be legible and placed in a position that is visible from the street or road fronting the property. Address identification characters shall contrast with their background. Address numbers shall be Arabic numbers or alphabetical letters. Numbers shall not be spelled out. Each character shall be a minimum of 4 inches high with a minimum stroke width of ½ inch. Where required by the fire code official, address identification shall be provided in additional approved locations to facilitate emergency response. Where access is by means of a private road and the building address cannot be viewed from the public way, a monument, pole or other approved sign or means shall be used to identify the structure. Address identification shall be maintained.

Action required: This site has been assigned the address of 1421 NW River Rd. Please update your records and inform your client.

RESPONSE: Acknowledged. Client has been updated with this address and will address signage requirements with a separate signage permit.

Sincerely,

Ellen Foster, AIA

XpressChef™

Project #: _____

Item #: _____



High Speed Combination Oven XpressChef™ 4i Series

Superior cooking results **FAST!**

- 2000W impingement enhances browning. Easily adjustable 0-100% fan speed
- 95° - 270°C (200° - 520°F) convection temperature range
- 3000W Infra-red radiant enhances toasting, browning, and crisping
- 2000 - 2200W dual side antenna feed microwave system heats quickly reduces cooking time

Simplifies cooking

- True-Touch™ HD Touchscreen. Fully customizable 178mm (7") smartphone-like display
- Catalytic converter built-in for ventless operation
- Large interior easily accommodates a 35cm (14") pizza

Multi-language universal operation, with programming flexibility

- Touchscreen and programming software supports 25 languages
- Image-based menu selection eliminates language and literacy barriers
- Connectivity Standard: WiFi, Ethernet, and Smart USB standard

Cuts Costs

- Uses less energy than a conventional oven
- Eliminates need for pre-cooking and holding
- Uses standard metal trays, pans and screens

Safe operation and simple cleaning

- Inner door drops down below cooking surface for safe removal of food from cavity
- Porcelain IR element cover enhances operator safety and simplifies maintenance
- Infra-red element tilts-up for cleaning
- Non-stick oven liners preinstalled for easy cleaning***
- Two removable, cleanable, and reusable air filters protect oven components

Included Accessories:

- Oven paddle (PA10)
- Non-stick liners: Sides only (TL10T2)
- Non-stick liners: Full set- sides, door, base, back (TL10***)

Optional Accessories

- Panini grill plate (GR10)
- Panini Press (PRS10)
- Pizza Stone (ST10X)
- Square metal pan (SQ10)
- 4" (102mm) Leg kit (LG10)
- Non-stick baskets (NB10, OB10, TB10/S, SB10/S, MB10/S)
- Stainless cart/equipment stands: (CA24, CA30)
- Oven Cleaner and Shield Protectant (CL10*, SH10*, CL10W**, PR10W**)

Service

All products are backed by the ACP, Inc.
24/7 ComServ Support Center



Warranty

Warranty Certificate for this product can be found on the ACP, Inc. website at www.acpsolutions.com/warranty



Safety and Sanitation

This ACP, Inc. product meets and exceeds safety and sanitation standards set for commercial microwave ovens by UL, ETL, NSF, CSA, FDA, ETL EU and CE



XpressChef™ 4i Series | Heavy Volume This category of high speed oven is ideal for...

Applications

- Theatres
- Convenience Stores
- Satellite Locations
- Healthcare
- Stadiums
- Pizzerias
- Hotel Room Service
- Campus Dining
- Snack Bars

Through put potential (per hour)

Food item	QTY per hour
30cm (12") frozen pizza	21
15cm (6") toasted sandwiches	80+
Grilled fresh Salmon	28
0.45kg (1 lb.) fresh shrimp	55
Toasted Bagel	120
Chicken wings	24
Quesadillas	70

Location of Oven(s):

- Kitchen countertop, single or stacked
- Kitchen shelf
- Equipment stand

All ACP, Inc. commercial ovens are supported by our Culinary Center. Do not hesitate to contact us for any questions regarding food preparation, menu development and cooking times: testkitchen@acpsolutions.com



Patents Pending

*Only shipped in U.S.A.

** Only shipped in Europe

***Select models only

225 49th Ave. Dr. SW Cedar Rapids, IA 52404 U.S.A.

800-233-2366

319-368-8120

Fax: 319-368-8198

www.acpsolutions.com

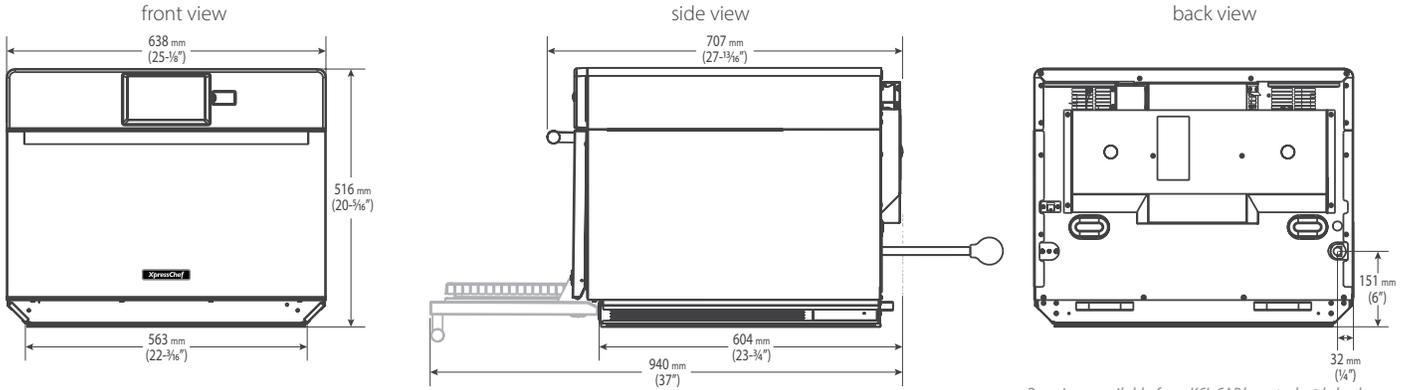


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Cedar Rapids, Iowa 52404

AIA File #:

Specification #:

XpressChef™ 4i Series | High Speed Combination Oven



Drawings available from KCL CADlog - techs@kclcad.com

Dimensions			
Exterior	H 516 (20 3/16")	W 638 (25 1/8")	D† 707 (27 13/16")
Cavity	H 254 (10")	W 406 (16")	D 381 (15")
Usable Cavity Space	39 liter (1.38 cubic ft.)		
Door Depth	940 (37"), drop down door		
Installation Clearances	Top: 51 (2")	Sides: 25 (1")	Back: None
Shipping Carton	H 622 (24 1/2")	W 879 (34 5/8")	D 828 (32 5/8")
Weight			
Product Weight	68 kg (150 lbs.)		
Ship weight (approx.)	79 kg (175 lbs.)		

Features	
Configuration	Countertop
Stackable	Yes
Display	178 (7") Capacitive Touch, High resolution LCD display
USB Port	Yes
Connectivity	Wifi and Ethernet
Program Menu	Tab & Multi-level menu capability
Menu Capacity	1200+ items
Max. Cooking Time	99:99
Temperature Range	95° - 270°C (200° - 520°F)
Microwave Distribution	Double side oscillating antenna
Fan Speed	0-100%
Power Levels	11
Defrost	Yes, microwave only, power level 2
Time Entry Option	Yes
Stage Cooking	Yes, 4
Catalytic Converter	Yes†
Automatic Voltage Sensor	Yes (North America only)
Air Filter	2 removable, with clean filter reminder
Rack	1 rack position, removable
Door Opening	Pull down, ergonomic handle
Exterior Finish	Stainless steel & Painted Steel
Interior Finish	Stainless steel

ACP, Inc. requires installing a type D circuit breaker for all high-speed oven installations.

Measurements are millimeters. Measurements in () are US Standard

* IEC 60705 Tested

† Includes handle

‡ Catalytic convertor filters grease and odors from the air. This product conforms to the Ventless

Operation Recommendations set forth by NFPA96 using EPA202 test method

EMEA = Europe, the Middle East and Africa; APAC = Asia Pacific and Oceania; LATAM = Latin America

Electrical Configuration

Region	Model#/UPC	Non-Stick Liners Installed	Power Output/Cooking Power				Power Source	Plug Configuration		Cord Length	Frequency	Magnetron
			Power Consumption	Impingement	IR-Radiant	Microwave		Configuration	Symbol			
North America single phase	MXP22TLT 728028377149	Sides	5700 W, 27.4 A	2000 W	3000 W	2200 W*	208-240 V, 60 Hz, 30 A, single phase	NEMA 6-30P		1.5m (5 ft.)	2450MHz	2
Brazil single phase	MXP22BT 728028422597	Sides	5700 W, 27.4 A	2000 W	3000 W	2200 W*	220V, 60 Hz, 32 A, single phase	IEC 309		2.4 m (8 ft.)	2450MHz	2
EMEA, APAC, LATAM single phase	MXP5221TLT 728028422580	Full	5800 W, 27.4 A	2000 W	3000 W	2200 W*	230-240 V, 50 Hz, 32 A, single phase	IEC 309		2.4 m (8 ft.)	2450MHz	2
EMEA, APAC, LATAM multi phase	MXP5223TLT 728028422634	Full	5800 W, 16 A	2000 W	3000 W	2200 W*	400 V, 50 Hz, Wye, 16 A, 3 phase, 5 wire	IEC 309		2.4 m (8 ft.)	2450MHz	2
Japan single phase	MXP5201JT 728028422603	Sides	5000 W, 27.4 A	2000 W	2900 W	2000 W*	200V, 50 Hz, 30 A, single phase	NEMA L6-30P		1.5 m (5 ft.)	2450MHz	2
Japan single phase	MXP6201JT 728028422610	Sides	5000 W, 27.4 A	2000 W	2900 W	2000 W*	200V, 60 Hz, 30 A single phase	NEMA L6-30P		1.5 m (5 ft.)	2450MHz	2
Saudi Arabia single phase	MXP22TLTSA 728028423198	Sides	5700 W, 27.4 A	2000 W	3000 W	2200 W*	220 V, 60 Hz, 30 A, single phase	Direct Wire		1.5m (5 ft.)	2450MHz	2

ACP INC. 225 49th Ave. Dr. SW, Cedar Rapids, IA 52404 U.S.A.
800-233-2366 • 319-368-8120 • Fax: 319-368-8198
www.acpsolutions.com

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