

**Prototype Updates
05-29-2023****Narrative of Changes**

Regarding: Panera 2406 - Lee's Summit, MO - TI
LK PROJECT #: 22301

Summation of changes below. See sheets listed below for specific changes

- *Vestibule doors*
- *Bakery soffit*
- *Lighting*
- *Miscellaneous clarifications*

General:

G001.1:

- Sheet list updated per revision

Architectural:

A101:

- Single door changed to double door at vestibule
- Soffit walls updated at Bakery Service
- Updated partition types at restrooms and cold beverage

A102:

- Plan notes updated

A120:

- Finishes updated at Bakery and Restrooms

A121:

- Flooring dimensions added at oven

A130:

- Lighting updated at Vestibule, Dining Area, Bakery Service, and Restrooms

A134:

- Light fixtures counts updated

- Details 3 & 4 removed

A135:

- Note clarified on detail 4
- Detail 30 removed
- Detail 2 added

A400:

- Tile finishes added at elevations 1 & 8

A420:

- Wall finishes updated at elevations 12-16

A501:

- Details 1 & 2 removed

A510:

- Details 4 & 8 updated

A603:

- Unused door & hardware types removed
- Door elevation updated
- Storefront elevation 6 updated
- Door schedule updated

A700:

- Dimension added

A720:

- Discovery panel locations identified on plan

Mechanical:

M101:

- Keyed notes updated to match the Gold standard, certain notes will not match due to the units being LL provided.
- Fan duct dimensions updated.
- Hood note moved.

M102:

- Air Balance schedule updated.
- Exhaust fan schedule updated.
- Air device schedule updated.

M301:

- Updated the hood drawings to reflect the oven change.

M401:

- The oven detail was updated.
- The water heater detail was updated.

M501:

- Added remote condenser for 23F ice machine.

Plumbing:

P101:

- Updated equipment tags
- Added floor sink at water heaters and softener
- Updated dimension locations
- Added soda conduit rough-in location
- Added floor sink for rethermalizer
- Relocated floor sinks to be 50% exposed

P102:

- Updated equipment tags
- Updated water routing and stub locations and espresso bar
- Updated oven filter water line stub locations
- Added callouts for chemical dispensers
- Added Water heaters and note to plan
- Updated dimension locations

P103:

- Updated key notes
- Added floor sink at water heaters and softener
- Updated equipment tags
- Added floor sink for rethermalizer
- Relocated floor sinks to be 50% exposed
- Added general notes and grease trap sizing

P104:

- Updated equipment tags
- Adjusted soda supply line location FOH
- Adjusted supply pipe routing at espresso bar
- Updated oven filter water line stub locations
- Added callouts and piping for chemical dispensers

P201:

- Updated riser per floor plan changes
- Added floor sink at water heater
- Updated equipment tags

P202:

- Updated equipment tags

- Added chemical dispenser connections
- Updated riser per floor plan changes

P203:

- Added callout for 2 water heaters

P303

- Updated equipment schedule for equipment tag updates

Electrical:

E201:

- Changed convenience outlet to “D” from F.
- Moved outlets to match kitchen layout.

E202:

- Removed equipment items not on plan.

E203:

- Moved outlets to match kitchen layout.
- Added CO2 outlet in BOH.

E301:

- Revised lighting to match new architectural ceiling plan.

E401:

- Added CO2 sensors in BOH and FOH.

E403:

- Revised office layout to match gold standard.

E601:

- Revised elevations to match kitchen layout.

ES101:

- Drive thru menuboard layout revised.

END OF NARRATIVE