



SPECIAL USE EXCEPTION PETITION

CITY OF BALLWIN	}	FEE:	with site plan review	\$ 1,500.00
	}		without site plan review	\$ 750.00
COUNTY OF ST. LOUIS	}	PAID:		
STATE OF MISSOURI	}	NUMBER:		

TO THE BOARD OF ALDERMEN CITY OF BALLWIN

Type of Special Use Exception: The proposed use is a Bakery with a coffee menu.

Use falls under cafe/ restaurantuse

Code Section under which petition is being filed: _____

Now comes (*print name of Petitioner*) Jalal Motan
and states to the Board of Aldermen:

- I. That he, she, it, they, has (have) the following legal interest in the tract of land and/or premises located within the corporate limits of Ballwin, Missouri, described in Section II of this petition.
 - A. State Legal Interest: Buildout of a Bakery in an existing Tenant retail space
 - B. Documentation of Legal Interest must accompany this petition.
- II. That the legal description of the property/premises, for which a Special Use Exception is desired, is enclosed.
- III. That a survey or drawing of the property/premises, for which a Special Use Exception is requested, is enclosed, and said drawing is to a scale of 100 feet or less to the inch.
- IV. That the street address of said property is: Manchester Rd
- V. That the area (acres or square feet) of said property is: 2.32 acres
- VI. That the zoning classification of said property is: c-1
- VII. That the present use of said property is: general (retail) business
- VIII. That the intended use of said property is: Bakery/ Cafe (Resturant)
- IX. That the proposed Special Use Exception does not violate any private deed restrictions on said property.
- X. That all information provided herein is true and a statement of fact.

I, the Petitioner, do hereby request an Ordinance of the Board of Aldermen approving and granting the herein described Special Use Exception.

PETITIONER: Jalal Motan

AUTHORIZED SIGNATURE: Jalal Motan

AUTHORIZED SIGNATURE (PRINTED): _____

ADDRESS: 1665 bobbinray ave

CITY/STATE/ZIP: Florissant, MO 63031

TELEPHONE NO. 314-229-2717

I, (print name of Petitioner) _____, do hereby designate _____ as my agent for purposes of presenting this petition, negotiating with the City of Ballwin on all issues relative to this petition, and corresponding and communicating with representatives of the City of Ballwin relative to this petition.

AGENT'S SIGNATURE: _____

AGENT'S NAME (PRINTED): _____

ADDRESS: _____

CITY/STATE/ZIP: _____

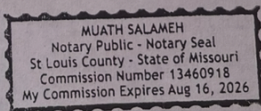
TELEPHONE NO. _____

Subscribed and sworn before me this 2 day of October, 2025.

[Signature]
Notary Public

My Commission Expires

8/16/2026





Petition Number: SUE-25-08

Public Hearing Date: December 1, 2025

Petitioner: Jalal Motan
1665 Bobbinray Avenue
Florissant, Missouri 63031

Project Name: Al Manakeesh Restaurant

Requested Action: Special use exception for a restaurant with front yard parking
[per Appendix A, Article XIV, Section 1 (14) & (20)]

Location: 15250 Manchester Road

Existing Zoning: C-1 Commercial District

Surrounding Zoning: North, east & west - C-1 Commercial District
South - R-1 Single Family Dwelling District



Figure 1 - Aerial view of the site and surrounding properties. The proposed restaurant location is indicated by a red arrow. Source: St Louis County



Figure 2 - Street view of the development. The proposed restaurant location is indicated by a red arrow.

**Project description:**

This Petition is for a special use exception for the establishment of a restaurant with front yard parking at 15250 Manchester Road. The property is located on the south side of Manchester Road, approximately 350 feet east of New Ballwin Road in an existing commercial development. The property is currently zoned C-1 Commercial District. The properties to the north, east and west are also zoned C-1. The properties to the south are zoned R-1 Single Family Dwelling District.

Staff analysis:

This Petition is for a special use exception for a restaurant with front yard parking at 15250 Manchester Road. The basis for this request is outlined in Appendix A, Article XIV, Section 1(20), which permits restaurants as a special use exception. This Petition meets the specified zoning requirements for a special use exception. In addition, a special use exception is necessary for the implementation of front yard parking along public right of way. This requirement is specified in Appendix A, Article XIV, Section 1(14), which dictates that parking within any front yard is subject to special use exception approval. This regulation applies to all allowed uses in the C-1, C-3, PA and S-1 districts, as well as for all nonresidential uses in the R-1A, R-1, R-2, R-3, R-4, R-5 and PSD Districts. The proposed restaurant would be located in an existing development, known as Prime Plaza. No exterior or site changes, with the exception of signage, are proposed at this time.

As we have discussed with other Special Use Exception petitions, the overall site conditions may not fully comply with current zoning requirements. When reviewing this type of petition, we take parking capacity and safety considerations into account. If the plaza were fully occupied by retail or restaurant uses, it would require 82 parking spaces; however, only 60 spaces are currently provided. This is a legally non-conforming condition and not one that raises concern to staff at this time.

When reviewing a special use exception, the Planning & Zoning Commission and Board of Aldermen shall determine whether such exception:



- a. Will substantially increase traffic hazards or congestion.

A new tenant in this existing development will naturally result in an increase in traffic. However, it's important to note that this space is currently vacant within an already approved development and was previously occupied. The development originally satisfied parking requirements during its construction phase and is now recognized as an existing, legally non-conforming aspect of the site.

- b. Will adversely affect the character of the neighborhood.

The proposed development should not adversely affect the character of the neighborhood. It is situated within an established commercial area.

- c. Will adversely affect the general welfare of the community.

The proposed development should not adversely affect the welfare of the community.

- d. Will overtax public utilities.

The proposed development should not overtax public utilities.

- e. Will adversely affect public safety and health.

The proposed development should not adversely affect public safety and health.

- f. Is consistent with good planning practice.

The proposed development would meet all current special use exception requirements and is consistent with good planning practice.

- g. Can be operated in a manner that is not detrimental to the permitted developments and uses in the district.

The proposed development should not be detrimental to the permitted developments and uses in the district.

- h. Can be developed and operated in a manner that is visually compatible with the permitted uses in the surrounding area.

The proposed development should be operated in a manner that is visually compatible with the permitted uses in the surrounding area.

Staff recommendation:

This Petition is for a special use exception for the establishment of a restaurant with front yard parking at 15250 Manchester Road. The restaurant would occupy a space in an existing commercial development. Staff has no concerns about the approval of this Petition.



Special Use Exception – Business Plan

Restaurant Name: Al Manakeesh

15250 Manchester Rd, Ballwin MO 63011

Hours of Operation

Al Manakeesh will be open Monday through Sunday from 8:00 AM to 12:00 AM (midnight). This schedule is designed to serve both daytime and evening customers, offering a consistent and accessible dining option for the community.

Staffing and Employment

Employee Count: 12 employees. Shift Structure: Two shifts daily, with 4 employees per shift, to ensure adequate staffing and coverage throughout business hours. Staffing Rationale: Employing 12 individuals allows for flexibility, proper scheduling, and fair time off, ensuring smooth operations and quality service.

Outdoor Seating

Al Manakeesh will not offer outdoor seating. All dining and service will be conducted indoors to maintain controlled seating, minimize noise, and ensure compliance with local ordinances.

Live Entertainment

Al Manakeesh will not provide any live entertainment. The atmosphere will be casual and family-friendly, centered on quality food and beverages rather than entertainment. This ensures a peaceful environment consistent with community standards.

Alcohol Service

Al Manakeesh will **NOT** serve alcoholic beverages. The menu will feature refreshers, specialty non-alcoholic drinks, and coffee, complementing the Middle Eastern dishes offered. The absence of alcohol reinforces the restaurant's family-friendly focus.

Community Impact and Benefits

Cultural Value: Al Manakeesh introduces traditional Middle Eastern cuisine to the community, providing a unique culinary option that celebrates cultural diversity. Economic Impact: The business will create employment opportunities for 12 individuals and contribute to the local economy through consistent operation. Neighborhood Compatibility: With no outdoor seating, alcohol service, or live entertainment, Al Manakeesh will operate as a quiet, family-friendly restaurant without contributing to late-night disturbances or excessive traffic.

Site Plan & Floor Plan

Al Manakeesh will provide a detailed floor plan showing seating arrangements, kitchen layout, restrooms, and entry/exit points. A site plan will also be included to show the building footprint, customer entrance, and available parking spaces.

Noise & Community Impact

No outdoor speakers, amplified music, or live entertainment will be permitted. All waste will be properly managed through scheduled trash removal and grease trap maintenance. We are committed to minimizing noise and odors so as not to disturb neighboring properties.

Signage & Lighting

Exterior signage will be modest, appropriately sized, and compliant with local ordinances. Lighting will be installed for safety but directed to avoid disturbing nearby residences.

Conclusion

Al Manakeesh is committed to being a responsible business that enhances the community by offering authentic food, steady employment, and a safe, family-oriented dining experience. Our operations align with zoning and planning considerations by minimizing potential nuisances while maximizing cultural and economic benefits.

DOOR SCHEDULE											
TAG	SIZE (MINUS DOOR FRAME)	CLEAR WIDTH	DOOR MATERIAL	FRAME MATERIAL	FINISH	GLAZING	STYLE	MAX. U VALUE & SHGC	HARDWARE	NUMBER OF PANELS	FIRE RATING
1	3'-0" x 6'-8"	36"	METAL	HC. WD.	PER OWNER	-	SWING	-	LEVER HARDWARE W/ PRIVACY LOCK, KEYLESS IN DIRECTION OF EGRESS, PROVIDE UL LISTED (UL10B; UL10C) 5# CLOSER & ADA COMPLIANT DOOR LEVER SET W/ PRIVACY LOCK	FLAT-SLAB (1 PANEL)	-
2	3'-0" x 6'-8"	36"	ALUM. OR STAINLESS STEEL	-	PER OWNER	-	SWING	-	DOUBLE SWING DOOR W/ TRAFFIC "PEAK" WINDOW	FLAT-SLAB (1 PANEL)	-
3	3'-0" x 7'-0"	36"	GLASS/ ALUM.	ALUM.	BLACK ALUM. FINISH	TEMPERED	SWING	0.38 & 0.77 MAX	EXTERIOR DOOR W/ NEW, REPLACEMENT EXTERIOR DOOR, MORTIS LOCK CYLINDER & EXIT PADDLE HANDLE LATCH IN EGRESS DIRECTION - 8.5# CLOSER, ADA COMPLIANT HARDWARE, THRESHOLD TO BE MAX. 1/2" AND BEVELED, MIN. 10" BOTTOM RAIL	-	TEMPERED GLASS
E1	3'-0" x 7'-0"	36"	GLASS/ ALUM.	ALUM.	BLACK ALUM. FINISH	TEMPERED	SWING	0.38 & 0.77 MAX	EXISTING MAIN ENTRY DOOR W/ NEW, REPLACEMENT EXTERIOR DOOR, MORTIS LOCK CYLINDER & EXIT PADDLE HANDLE LATCH IN EGRESS DIRECTION - 8.5# CLOSER, ADA COMPLIANT HARDWARE, THRESHOLD TO BE MAX. 1/2" AND BEVELED, MIN. 10" BOTTOM RAIL	-	TEMPERED GLASS
E2	3'-0" x 6'-8"	36"	METAL	HC. WD.	PER OWNER	-	SWING	-	EXISTING LEVER HARDWARE W/ PRIVACY LOCK, KEYLESS IN DIRECTION OF EGRESS, PROVIDE UL LISTED (UL10B; UL10C) 5# CLOSER & ADA COMPLIANT DOOR LEVER SET W/ PRIVACY LOCK	FLAT-SLAB (1 PANEL)	-
E3	3'-0" x 7'-0"	36"	HC. WD.	MTL.	MANUFAC. PRE-FINISHED	-	SWING	NOT APPLICABLE	EXISTING REAR EXIT METAL DOOR, EQUIPPED WITH PANIC HARDWARE (PUSH BAR) KEYLESS IN DIRECTION OF EGRESS (ADA COMPLIANT HARDWARE) W/ 8.5# CLOSER,	-	90 MINUTE REQUIRED

DOORS & FRAMES

- A. PROVIDE NEW INTERIOR DOORS, 1-3/4" THICK SOLID CORE, VENEER FACE, ARCHITECTURAL WOOD FLUSH DOOR. PAINT FINISH PER OWNER. DOORS TO HAVE PAINTED 16GA HOLLOW METAL FRAMES
- B. ALL DOOR FRAMES TO RECEIVE STUD WALL JAMB ANCHORS AND CONCRETE SLAB FLOOR ANCHORS. FRAMES TO INCLUDE FOUR (4) ANCHORS PER JAMB, ONE (1) HEAD ANCHOR AND ONE (1) SLAB ANCHOR PER JAMB.
- C. ALL DOORS AND FRAMES ARE TO BE FACTORY PREPPED FOR HINGES, HARDWARE, ACCESSORIES, ETC.
- DOOR HARDWARE
- D. PROVIDE ALL HARDWARE NECESSARY TO MAKE EACH DOOR COMPLETE AND OPERATIONAL FOR INTENDED USE. DOORS SHALL HAVE WALL STOPS. FINISH ON INTERIOR DOORS AND HARDWARE TO BE DARK SATIN BRONZE. PROVIDE REMOVABLE CORES AT ALL LOCKSETS.
- E. ALL OPERABLE PARTS MUST BE USABLE WITH ONE HAND AND NOT REQUIRE TIGHT GRASPING, PINCHING, OR TWISTING OF THE WRIST, OR MORE THAN 5-POUNDS OF FORCE TO OPERATE.
- F. EGRESS DOORS SHALL BE READILY OPENABLE FROM THE EGRESS SIDE WITHOUT THE USE OF A KEY OR SPECIAL KNOWLEDGE OR EFFORT
- G. THE MAIN EXIT DOOR OR DOORS ARE PERMITTED TO BE EQUIPPED WITH A KEY-OPERATED LOCKING DEVICE FROM THE EGRESS SIDE PROVIDED THE LOCKING DEVICE IS READILY DISTINGUISHABLE AS LOCKED AND A SIGN SHALL BE POSTED ON THE EGRESS SIDE OF OR ADJACENT TO THE DOOR STATING: THIS DOOR IS TO REMAIN UNLOCKED WHEN THIS SPACE IS OCCUPIED, WITH ONE-INCH-HIGH LETTERS ON A CONTRASTING BACKGROUND. IBC 1010.1.9.4. #2.1 & #2.2.3.
- H. DOORS OPENING FORCE MAXIMUM EXTERIOR DOORS 8.5 LBF, OPENING FORCE MAXIMUM INTERIOR DOORS 5 LBF, MOAC 404.2.9.

NEW PARTITION SCHEDULE				(EXISTING NOT SHOWN)
A			3-5/8" 20 GA MTL. STUDS @ 16" O.C. MAX W/ LAYER OF 5/8" GYP. BD. ON EACH SIDE. NON-BEARING WALL	
B			6" 20 GA MTL. STUDS @ 16" O.C. MAX W/ LAYER OF 5/8" GYP. BD. ON EACH SIDE. NON-BEARING WALL	

- PER 2015 IBC 714.4 FIRE-RESISTANCE-RATED WALLS, PENETRATIONS INTO OR THROUGH FIRE WALLS, FIRE BARRIERS, SMOKE BARRIER WALLS AND FIRE PARTITIONS SHALL COMPLY WITH SECTIONS 714.4.1 THROUGH 714.4.3. PENETRATIONS IN SMOKE BARRIER WALLS SHALL ALSO COMPLY WITH SECTION 714.5.4.
- PER 2015 IBC 714.4.2 MEMBRANE PENETRATIONS, MEMBRANE PENETRATIONS SHALL COMPLY WITH SECTION 714.4.1. WHERE WALLS OR PARTITIONS ARE REQUIRED TO HAVE A FIRE-RESISTANCE RATING, RECESSED FIXTURES SHALL BE INSTALLED SUCH THAT THE REQUIRED FIRE RESISTANCE WILL NOT BE REDUCED.
- PER 2015 IBC 1607.15 INTERIOR WALLS AND PARTITIONS: INTERIOR WALLS AND PARTITIONS THAT EXCEED 8 FEET IN HEIGHT, INCLUDING THEIR FINISH MATERIALS, SHALL HAVE ADEQUATE STRENGTH AND STIFFNESS TO RESIST A MINIMUM OF 5 PSF HORIZONTAL LOAD.

GENERAL FINISH NOTES

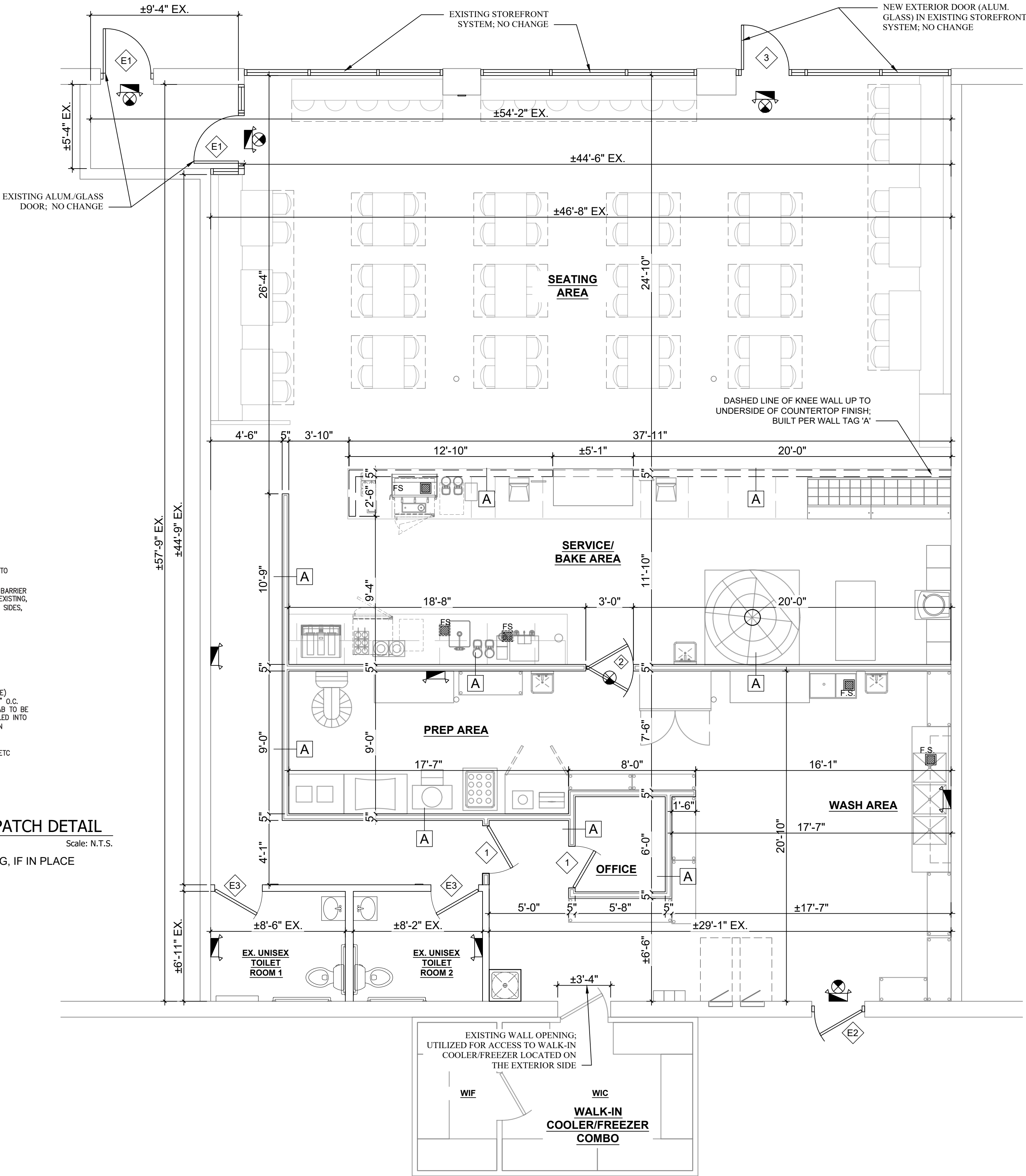
- IN KITCHENS/ PREP AREAS, FOOD HANDLING AREAS, BATHROOMS AND STORAGE ROOMS, BLACK RUBBER COVING MUST BE PROVIDED AS WELL CERAMIC FLOOR TILES MUST BE VINYL COAT, SO IT CAN BE WASHED AND CLEANED, OR GLOSSY FINISHED PAINT SO ITS WASHABLE.
- CEILING ABOVE FOOD AREAS AND ABOVE BATHROOMS SHALL BE LIGHT COLORED, SMOOTH AND WASHABLE, USDA APPROVED CEILING TILES: VINYL CLAD GYPSUM BOARD
- CABINETRY SHALL HAVE STAINLESS STEEL TOP WITH STAINLESS STEEL SHELVES ON 6" STAINLESS STEEL LEGS.
- CEILING TILES AREA TO BE SMOOTH, IMPERVIOUS, NON-ABSORBENT AND EASILY CLEANABLE OVER ALL FOOD PREPARATION/ PROCESSING/ DISPENSING AREAS, STORAGE AND WASHROOMS
- PROVIDE WATERPROOFING AT FLOORS IN ALL WET AREAS AND UP TO 12" UP WALLS (KITCHENS, RESTROOMS, WATER UTILITIES ETC.)
- MOP SINK AREA FINISHES SHOULD BE DURABLE, NON-ABSORBENT, SMOOTH, AND EASILY CLEANABLE
- ALL FINISH MATERIALS SHALL NOT EXCEED CLASS 1 (FLAM SPREAD RATING NOT GREATER THAN 25) AND A SMOKE DEVELOPMENT NOT EXCEED 200
- FINISH ALL EXPOSED WOOD (IF ANY) FINISHES WITH FIRE RETARDANT VARNISH (TYP.)
- ALL FINISH FLOORING SHALL BE SLIP RESISTANT (IAC 400.310(a)(5))
- PROVIDE GYP. BD. TO 6" ABOVE CEILING OR TO DECK IF NO CEILING.
- PROVIDE 5/8" DUROCK TO 36" AT ALL WET AREA WALLS
- PROVIDE METAL STUDS FOR PLUMBING WALLS V.I.F. WIDTH TO FULLY ACCOMMODATE & INSULATE ALL PLUMBING
- PROVIDE BLOCKING IN WALLS FOR ALL SHELVING, KITCHEN EQUIPMENT, PLUMBING FIXTURES, ELECTRICAL FIXTURES. ALL WOOD BLOCKING TO BE FACTORY FIRE RETARDANT TREATED.
- PROVIDE SOUND BATTS AT WALLS BETWEEN KITCHEN AND DINING
- ANY GAPS, VOIDS, WALL PENETRATIONS, PROTRUSIONS & ESCUTCHEON PLATES TO BE SEALED WITH SILICONE CAULK AS REQUIRED

FINISH SCHEDULE

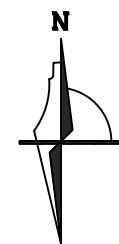
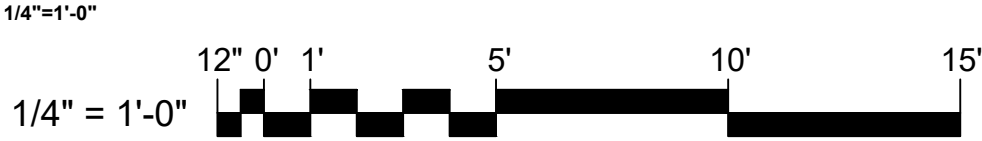
- WALL FINISHING (NON-FOOD PREPARATION AREAS: DRY WALL PRIMED, SEALED & DOUBLE COATED WITH SEMI-GLOSS PAINT (BENJAMIN MOORE BRAND)
- WALL FINISHING (FOOD BEVERAGE, STORAGE, PREP, SERVICE AREAS & RESTROOMS): DRY WALL-SEALED WITH FIBRE-REINFORCED PLASTIC (FRP; ALSO CALLED FIBRE-REINFORCED POLYMER, OR IN AMERICAN ENGLISH FIBER)
- CEILING FINISH (FOOD BEVERAGE, STORAGE, PREP, SERVICE AREAS & RESTROOMS, MOP SINK): DROPPED CEILING TILES VINYL COATED
- FLOORING FINISHING (LOBBY/DINING): PORCELAIN/ CERAMIN TILE (PER OWNER/ TENANT)
- FLOOR FINISHING (FOOD BEVERAGE, STORAGE, PREP, SERVICE AREAS & RESTROOMS): NON-SLIP PORCELAIN/ CERAMIC TILE W/ MATCHING COVE BASE (MIN. 3/8" AT WALL/ FLOOR JUNCTURE) OR EQUAL (PER OWNER/TENANT)
- FINISHING FIRE RATING: ALL WALLS, CEILINGS, FLOORS: CLASS 1, 0-25 F.S.R.
- MOP SINK: WALL FINISH AT MOP SINK TO BE CERAMIC TILE (48" HIGH)
- MOP SINK FLOOR FINISH: NON-SLIP PORCELAIN/ CERAMIC TILE W/ MATCHING COVE BASE (MIN. 3/8" AT WALL/ FLOOR JUNCTURE) OR EQUAL
- INTERIOR TRIM: CLASS 1
SMOKE DEVELOPED -200

GENERAL NOTES

- THE GENERAL CONTRACTOR WILL ARRANGE FOR A PROFESSIONAL CLEANING COMPANY TO THOROUGHLY CLEAN THE ENTIRE BUILDING FROM TOP TO BOTTOM BEFORE THE KITCHEN EQUIPMENT IS INSTALLED.
- THE GENERAL CONTRACTOR WILL ENSURE A "DUST-FREE" CLEANING OF THE ENTIRE BUILDING BY A PROFESSIONAL CLEANING COMPANY AFTER THE KITCHEN EQUIPMENT HAS BEEN INSTALLED.
- THE GENERAL CONTRACTOR WILL PROVIDE A 40 CUBIC YARD CONSTRUCTION DUMPSTER UNTIL AFTER THE INSTALLATION OF THE FURNITURE
- THE GENERAL CONTRACTOR WILL ARRANGE FOR THE REMOVAL AND REPLACEMENT OF THE STOREFRONT AS NEEDED TO MOVE IN THE LARGER FOOD SERVICE EQUIPMENT, ENSURING A MINIMUM OPENING OF 48 INCHES
- REFER TO THE FIXTURE, FURNITURE, AND EQUIPMENT SHEETS FOR ALL FOOD SERVICE EQUIPMENT LOCATIONS, IDENTIFICATION, AND SCHEDULE
- ALL FURNITURE, INCLUDING TABLE TOPS, BASES, CHAIRS, AND STOOLS, WILL BE PROVIDED BY THE OWNER OR THE OWNER'S VENDOR. THE GENERAL CONTRACTOR WILL HANDLE THE RECEIVING, ASSEMBLING, AND INSTALLATION OF THE FURNITURE, INCLUDING THE INSTALLATION OF TABLE BASES, TABLE TOPS, AND CHAIRS, ETC.
- ALL EQUIPMENT WILL BE PROVIDED BY THE OWNER OR THE KITCHEN EQUIPMENT VENDOR. THE GENERAL CONTRACTOR WILL SCHEDULE THE DELIVERY AND HANDLE THE UTILITY CONNECTIONS.
- THE GENERAL CONTRACTOR WILL SCRIBE THE BASE, STAND, AND RUNNING TRIM TO THE FIXTURES AFTER INSTALLATION, WHERE APPLICABLE
- ALL DIMENSIONS ARE TAKEN FROM THE GYPSUM BOARD. ADJUST FOR WALL FINISH AS NECESSARY.



1 PROPOSED PARTITION PLAN



WMK.20 LLC

ARCHITECTURE, DESIGN
BUILDING CONSULTANTS



ALL RIGHTS RESERVED. THESE DRAWINGS AND SPECIFICATIONS ARE THE PROPERTY OF WMK.20 LLC. NO PART OF THESE DRAWINGS OR SPECIFICATIONS MAY BE REPRODUCED OR TRANSMITTED IN ANY FORM OR BY ANY MEANS, ELECTRONIC OR MECHANICAL, WITHOUT PERMISSION IN WRITING FROM WMK.20 LLC.

AL MANAKEESH @
BALLWIN, MO

PROJECT ADDRESS: 15253 MANCHESTER RD UNIT #4
BALLWIN, MO 63011

DRAWING DATE: 08-24-2025

REVISIONS

WK

AT

DRAWN BY

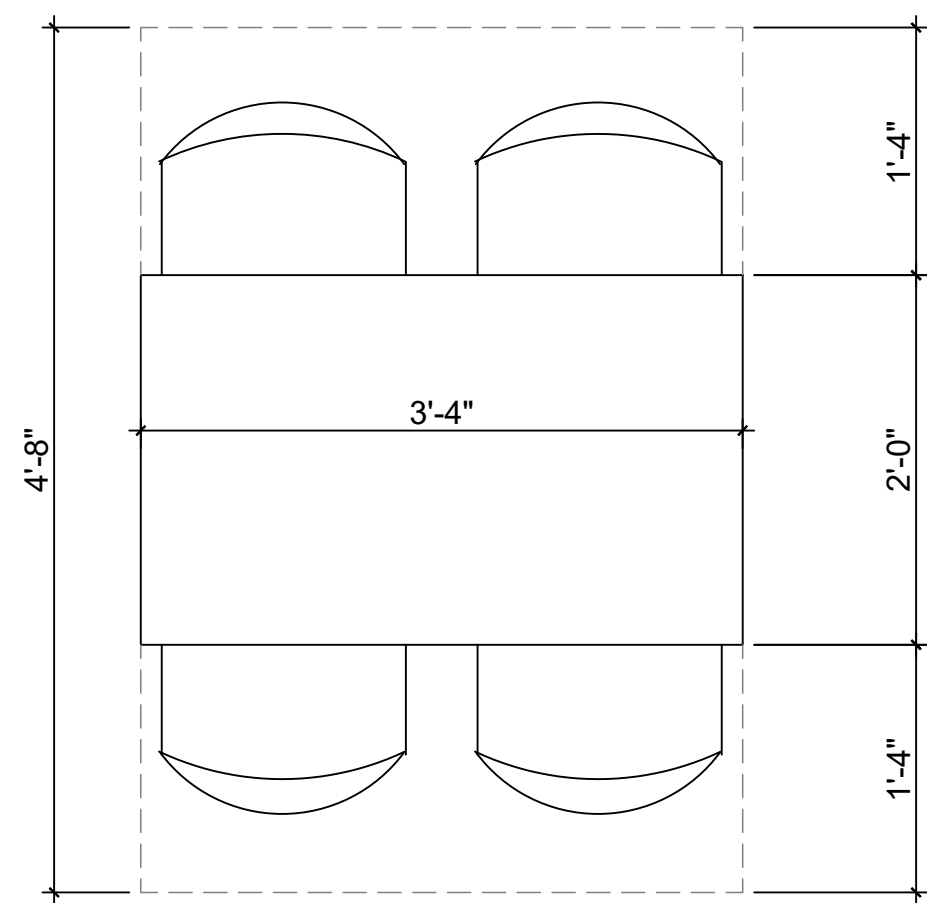
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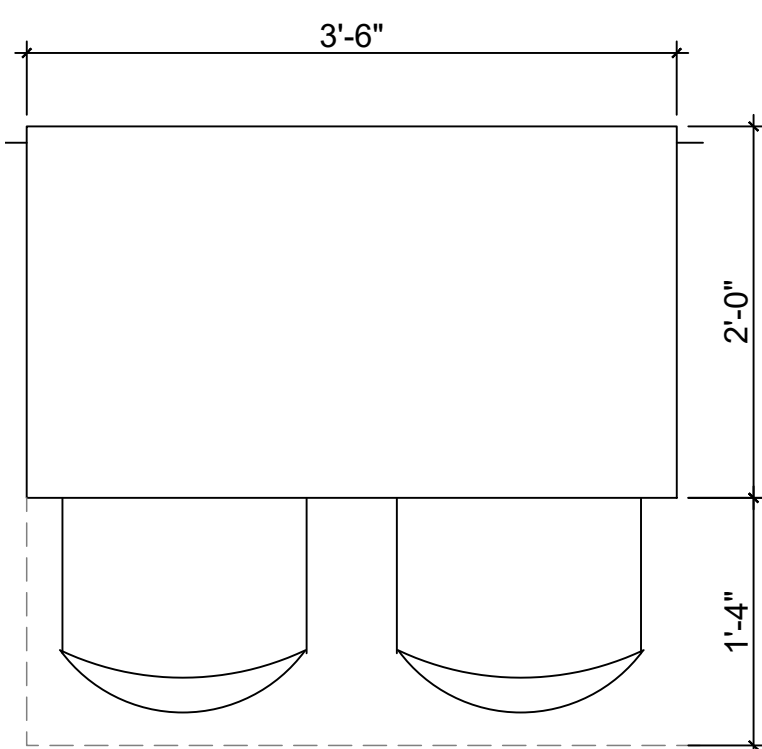
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PLAN KEY

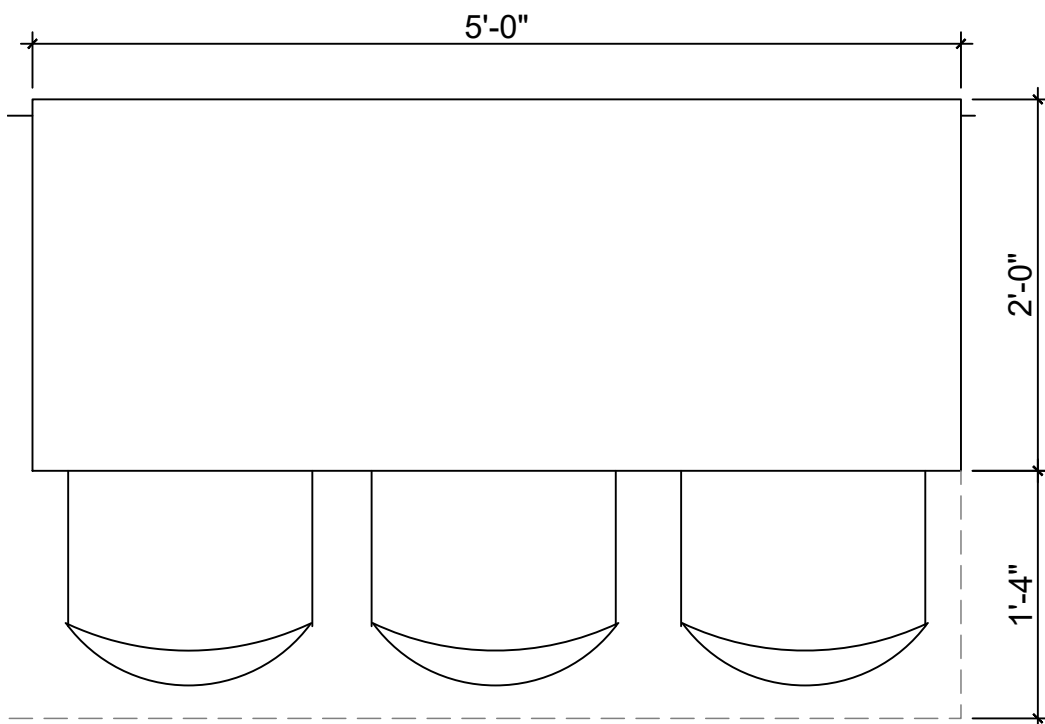
TABLE HEIGHT —————→ H#
TABLE TYPE —————→ T#



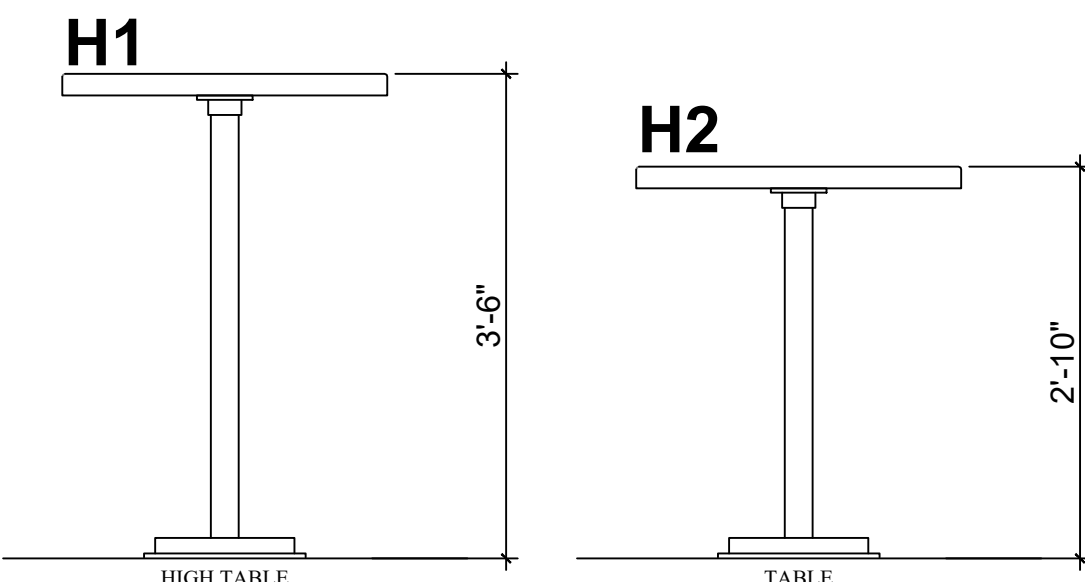
5 TYP. TABLES & CHAIR (T2)
N.T.S.



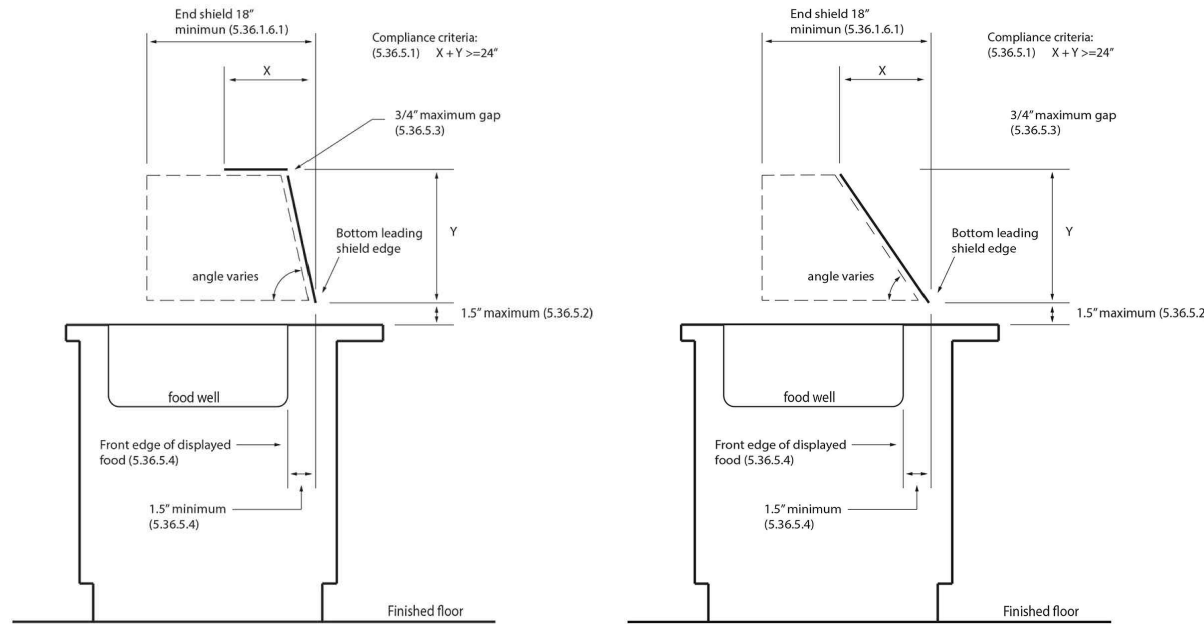
4 TYP. TABLES & CHAIR (T1)
N.T.S.



3 TYP. TABLES & CHAIR (T0)
N.T.S.

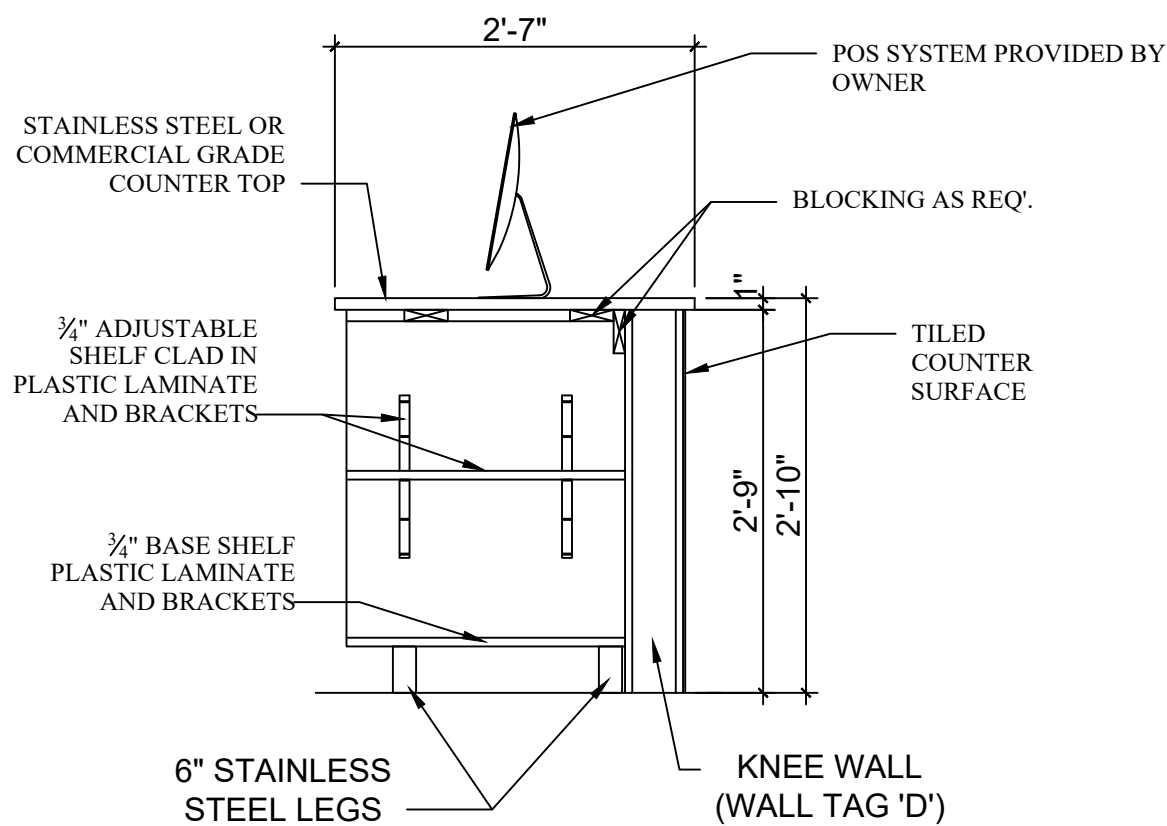


2 TABLE HEIGHTS
N.T.S.

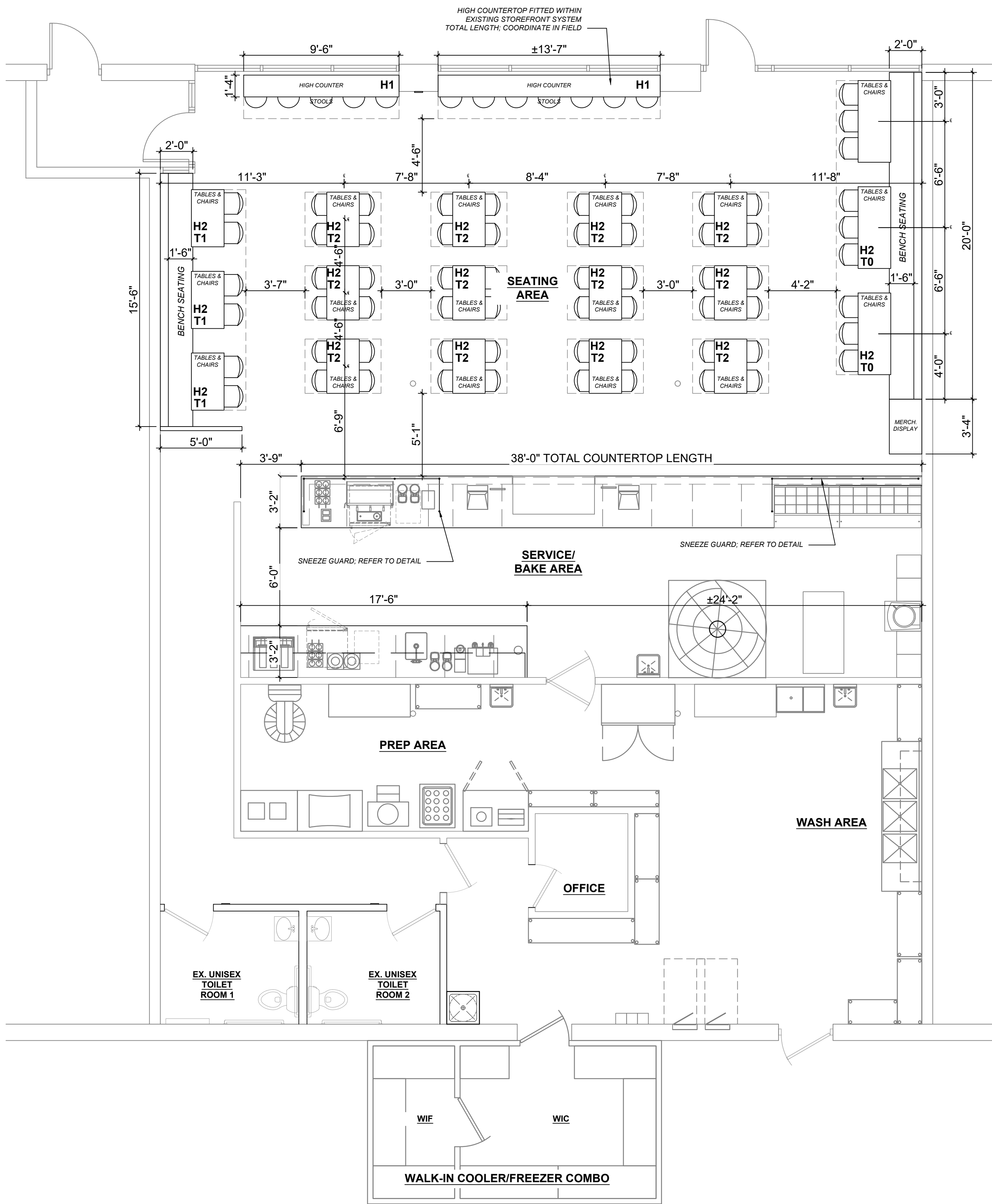


7 SNEEZE GUARD @ SERVICE COUNTER
N.T.S.

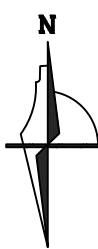
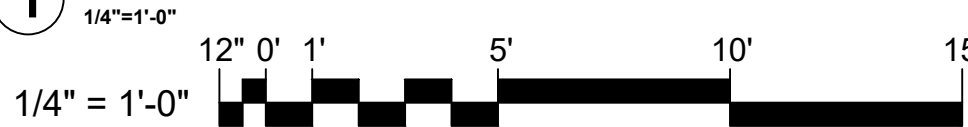
- ON ANY FULL SERVICE GUARD THE SUM OF A FOOD SHIELD'S PROTECTED HORIZONTAL PLANE (X) AND IT PROTECTED VERTICAL PLANE (Y) SHALL BE GREATER THAN OR EQUAL TO 24 INCHES. FOR EXAMPLE IF THE GUARD IS 18" HIGH IT MUST HAVE A TOP SHELF AT LEAST 6" DEEP
- THE MAXIMUM GAP BETWEEN THE COUNTER AND THE BOTTOM OF THE FRONT PANEL IS 1 1/2"
- THE MAXIMUM GAP BETWEEN THE FRONT PANEL AND THE TOP SHELF IS 3/4"
- END PANELS ARE REQUIRED FOR ALL SHIELDS THAT ARE NOT WITHIN 3' OF A WALL
- THE MINIMUM DISTANCE BETWEEN THE FOOD BEING SERVED AND THE FRONT PANEL IS 1 1/2"



6 TYP. SECTION @ POS
MILLWORK & SERVICE COUNTER
N.T.S.



1 PROPOSED FURNITURE PLAN



WMK.20 LLC
ARCHITECTURE, DESIGN
BUILDING CONSULTANTS



ALL RIGHTS RESERVED. THESE DRAWINGS AND SPECIFICATIONS ARE
THE PROPERTY OF WMK.20 LLC AND ARE NOT TO BE REPRODUCED OR
TRANSMITTED IN ANY FORM OR BY ANY MEANS, ELECTRONIC OR
MECHANICAL, INCLUDING PHOTOCOPYING, RECORDING, OR BY ANY
INFORMATION STORAGE AND RETRIEVAL SYSTEM.

AL MANAKEESH @
BALLWIN, MO

PROJECT ADDRESS: 15253 MANCHESTER RD UNIT #4
BALLWIN, MO 63011

DRAWING DATE: 08-24-2025

REVISIONS

WK

DRAWN BY

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CHECKED BY

A1.1

NOT TO SCALE IF PLOTTED ON 11X17

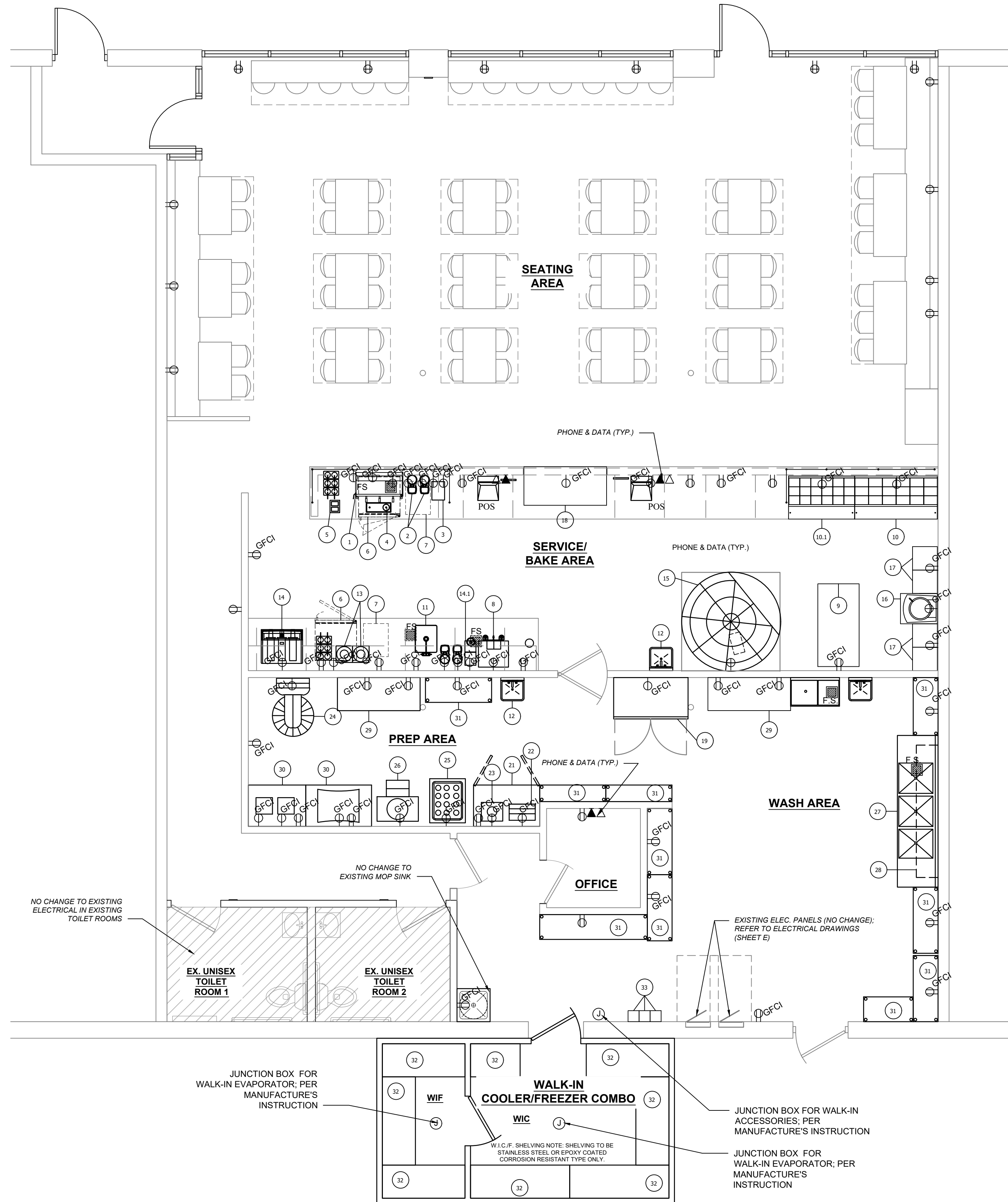
PER 2015 IMC 917.1 COOKING APPLIANCES: COOKING APPLIANCES THAT ARE DESIGNED FOR PERMANENT INSTALLATION, INCLUDING RANGES, OVENS, STOVES, BROILERS, GRILLS, FRYERS, GRIDDLES AND BARBECUES, SHALL BE LISTED, LABELED AND INSTALLED IN ACCORDANCE WITH THE MANUFACTURER'S INSTRUCTIONS. COMMERCIAL ELECTRIC COOKING APPLIANCES SHALL BE LISTED AND LABELED IN ACCORDANCE WITH UL 197.

CANOPY HOOD SHALL EXTEND 6 INCHES BEYOND COOKING EQUIPMENT LOCATED BELOW, PER 2015 IMC, SECTION 507.4.1.

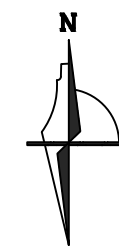
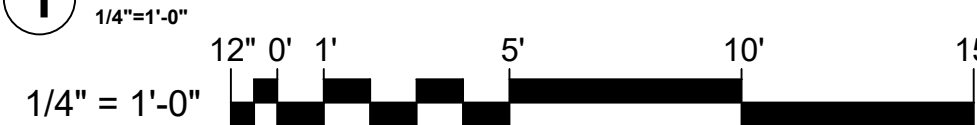
	RECEPTACLE
	GFI RECEPTACLE
	CEILING RECEPTACLE
	EQUIPMENT SPECIFIC GFI RECEPTACLE (ELECTRICAL CONTRACTOR TO VERIFY REQUIRED EQUIPMENT VOLTAGE)
GFI	JUNCTION BOX

Q	EQUIPMENT SCHEDULE						
TAG	NAME	DESCRIPTION	ELECTRICAL	SIZE (WxDxH)	MANFCTR	MODEL #	CERTIFICATIONS
1	ESPRESSO MACHINE	3 GROUP VOLUMETRIC ESPRESSO MACHINE	220V 1PH 5400 WATTS NEMA LB-30 TWIST	41"x24"x22"	SIMONELLI	AURELIA WAVE 3 GROUP	ETL SANITATION, NSF, UL LISTED
2	ESPRESSO GRINDER	SEMI-AUTOMATIC COFFEE GRINDER	110V 1PH 1200 WATTS	9.45"x13.39"x24.8"	MAHLKONIG	E80GBW	NSF, UL LISTED
3	ESPRESSO TAMPER	BLACK AUTOMATIC ESPRESSO TAMPER	110V 1PH 76 WATTS	9.2"x13.3"x5.5"	PUOPRESS	PUOPRESS GEN 5 M5	NSF, UL LISTED
4	RINSER	IN COUNTER WATER RINSER	-	7"x24"	ESPRESSO PARTS	EPPR724	-
5	KNOCK CHUTE	COFFEE GEAR BLACK SQUARE KNOCK CHUTE	-	5.88"x4.31"x5.5"	RHINO	845RWKC	NSF
6	UNDER COUNTER REFRIGERATOR	1 DOOR REFRIGERATOR	115V 1PH 220 WATTS	27"x29.5x35.25"	MOTAK	MUR-28-X	ETL SANITATION, NSF, UL LISTED
7	UNDER COUNTER ICE MACHINE	INSTALLED AT ESPRESSO STATION	-	18"x22.5"x31"	ICE-O-MATIC	UCG130A	ETL SANITATION, NSF, UL LISTED
8	COFFEE BREWER	AUTOMATIC COFFEE BREWER	120V 1PH 3444 WATTS HARDWIRED	18"x20"x30"	BUNN	20900.0011	ETL SANITATION, NSF, UL LISTED
9	3 DOOR COOLER WORK STATION	3 DOOR STAINLESS STEEL REACH-IN COOLER TABLE	115V 1PH 460 WATTS	48"x32"x35"	TRUE	TUC-72-HC	UL Classified EPH
10	REFRIGERATED SALAD BAR TABLES	3 DOOR STAINLESS STEEL REFRIGERATED SALAD TABLE	115V 1PH 700 WATTS	60"x29-1/2"x34-5/8"	AVANTCO	178SSCFT60HC	ETL SANITATION, UL LISTED
10.1	REFRIGERATED SALAD BAR TABLES	2 DOOR STAINLESS STEEL REFRIGERATED SALAD TABLE	115V 1PH 700 WATTS	48"x29-1/2"x34-5/8"	AVANTCO	178SSCFT48HC	ETL SANITATION, UL LISTED
11	STAINLESS STEEL SINK	DROP-IN SINK BOWL SIZE 16"x10"x10"	-	17"x21"x10"	REGENCY	600D111416R	NSF
12	HAND SINK	STAINLESS STEEL HAND SINK WITH SIDE SPLASH GUARDS	-	15"x17"x13.5"	REGENCY	600HS17SP	NSF
13	BLENDER	-	120V 1PH 1800 WATTS	7.8"x8.1"x17"	AVAMIX	BX2000T	NSF
14	CLASSIC BUBBLER	REFRIGERATED BEVERAGE DISPENSER TRIPLE 2 GALLON BOWL	120V 1PH 395 WATTS	14.5"x15.75"x25"	CARNIVAL	RBD2G3S	ETL SANITATION, NSF, UL LISTED
14.1	BEVERAGE DISPENSER	REFRIGERATED BEVERAGE 2 FLAVOR	120V 1PH 1725 WATTS	15"x24"x29"	CORNELIUS	721402101JU2	ETL SANITATION, NSF, UL LISTED
15	PIZZA OVEN	NATURAL GAS BAKING OVEN WITH IN-LINE EXHAUST FAN	115V 1PH 1840 WATTS	72"Øx72"	UNIVEX	DOME59GV	NSF
16	DOUGH PRESS	MANUAL, CLAMSHELL PIZZA DOUGH PRESS - 18"Ø	115V 1PH 1150 WATTS	18"x28"x15"	DOUGHXPRESS	DM-18	ETL SANITATION, UL LISTED
17	STAINLESS PAN RACK	-	-	23"x23"x62.88"	WINCO	ALPR-26BK	ETL SANITATION, UL LISTED
18	DISPLAY CASE	BLACK REFRIGERATED COUNTERTOP BAKERY DISPLAY CASE WITH LED LIGHTING	110V 1PH 440 WATTS	48"x22"x27"	AVANTCO	BCC-48-HC	ETL SANITATION, NSF, UL LISTED
19	REACH-IN FREEZER	2 DOOR FREEZER	115V 1PH 780 WATTS	54"x32.19"x82.5"	AVANTCO	178SS2FHC	ETL SANITATION, NSF, UL LISTED
20							
21	2 DOOR COOLER WORK STATION	2 DOOR STAINLESS STEEL REACH-IN COOLER TABLE	115V 1PH 230 WATTS	48"x32"x35"	BEVERAGE-AIR	UCR48AHC	UL Classified EPH
22	MEAT GRINDER	COUNTERTOP MEAT GRINDER	120V 1PH 1500 WATTS	11"x23"x18"	BACKYARD PRO	BSG32	ETL SANITATION
23	SLICER	COUNTERTOP SLICER	120V 1PH 1500 WATTS	22"x29"(L)x24"	AVANTCO	SLT13A	NSF
24	FLOOR MIXER	VERTICAL CUTTER MIXER FOOD PROCESSOR	460V 3PH 8760 WATTS	36"x21.5"x42"	HOBART	HCM450-3	NSF
25	STAINLESS DOUGH BOX RACK	-	-	21"x26"x64"	CHANNEL	RB-46	ETL SANITATION, UL LISTED
26	MANUAL DOUGH DIVIDER	-	115V 1PH 1120 WATTS	21"x26"x64"	DOUGHXPRESS	DX-BMIH-18	ETL SANITATION, UL LISTED
27	3 COMP. SINK	STAINLESS STEEL, PREP SINK WITH TWO DRAIN BOARD 24"Wx24"Dx14"H BOWL SIZE	-	124"x29.5"x44.75"	REGENCY	600S32424Z	NSF
28	WALL SHELVSING	STAINLESS STEEL WALL SHELVSING	-	VARIES	REGENCY	VARIES	NSF
29	STAINLESS STEEL TABLE	-	-	60"x30"x36"	REGENCY	600WT30X72SS	NSF
30	STAINLESS STEEL TABLE	-	-	48"x30"x36"	REGENCY	600ESS3048S	NSF
31	STAINLESS WIRE SHELVSING	-	-	VARIES	REGENCY	465C****	NSF
32	WALK-IN COOLER SHELVSING	(4) LEVELS, EPOXY COATED		VARIES	QUANTUM FOOD SERVICE	WR74: 2454P/2460P/2448P	NSF
33	EMPLOYEE LOCKERS	OWNER TO PROVIDE PER NEEDS		VARIES	VARIES	VARIES	-

- ALL EQUIPMENT RECEPTACLE TYPE TO BE VERIFIED FOR EACH EQUIPMENT PRIOR TO STARTING ROUGH ELECTRICAL WORK
- RECEPTACLE HEIGHTS TO BE COORDINATED IN FIELD WITH OWNER
- RECEPTACLES NOT NOTED WITH A MOUNTING HEIGHT SHALL BE MOUNTED 4"-6" ABOVE THE COUNTER &/OR SINK IT IS LOCATED AT
- NO CHANGE TO EXISTING OUTLETS IN THE CUSTOMER AREA (NOT SHOWN)



1 PROPOSED EQUIPMENT PLAN



ARCHITECTURE, DESIGN
BUILDING CONSULTANTS



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AL MANAKEESH @
BALLWIN, MO

PROJECT ADDRESS: 15253 MANCHESTER RD UNIT #4
BALLWIN, MO 63011

DRAWING DATE: 08-24-2025

REVISIONS

DRAWN BY WK

CHECKED BY	AT
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A2.0

NOT TO SCALE IF PLOTTED ON 11X17



PUBLIC HEARING

Notice is hereby given that on Monday, December 1, 2025 at 7:00 pm, a Public Hearing will be held by the Planning & Zoning Commission in the City Government Center Board Room at 1 Government Center, Ballwin, Missouri 63011. The Commission will consider the following Petition:

SUE-25-08 Special Use Exception, submitted by Jalal Motan, for a restaurant with front yard parking at 15250 Manchester Road.

Additional information on the Petition is available at the City Government Center or by calling 636-227-2243