

SMOOTHIE KING DESIGN GUIDELINES

General

Design shall comply with landlords design and signage criteria, all city, state, and national codes, rules and regulations and with the American with Disabilities Act. Compliance codes include but are not limited to the following:

- IBC International Building Code
- ASHRAE American Society of Heating, Refrigerating and Air Conditioning Engineers
- ARI Air-Conditioning and Refrigeration Institute
- IECC International Energy Conservation Code
- IMC International Mechanical Code
- NFPA National Fire Protection Association
- N.E.C. National Electric Code

Architectural

Restrooms

- Restrooms are to be designed to comply with Americans with Disabilities Act and local codes.

Window Tinting

- If the storefront has significant east or west sun exposure, window tinting may be necessary or requested by Franchisee. Window coverings that prevent guests from seeing inside of the store are not allowed. If needed, the Smoothie King recommended window film is 3M Prestige Window Films, Prestige 70.

Mechanical

Heating, Ventilation, and Air Conditioning System

- HVAC system design shall take into account building, space, and equipment heating and cooling loads.
- Calculations shall include store specific internal and external loads.
- Heating and cooling capacities shall be designed as follows:

MODE	OCCUPIED		UNOCCUPIED	
	Dry Bulb	% RH	Dry Bulb	%RH
Heating	68 degrees F	60%	60 degrees F	None
Cooling	75 degrees F	60%	80 degrees F	None

- In no event shall the cooling system be designed with less than one ton of cooling for each 200 Sq. Ft. in the customer and service areas or no less than one ton of cooling for each 250 Sq. Ft. in the prep and restroom areas.
- Store airflows shall be designed to ensure a positively pressurized space and minimize infiltration of external air.
- Supply air diffusers, grills, and registers shall be placed to provide even distribution of air.
- A return air grill shall be placed in the service area ceiling. A full size filter is to be installed in the return grille, accessible from the service area.
- Thermostats shall be one stage heat, one stage cooling thermostat with manual change over. Thermostats are to be mounted at locations near return air grilles for each unit. Clear locked cover shall be specified for each thermostat. Thermostat locations shall be coordinated with fixtures and equipment. Avoid locating thermostats close to exterior entrances, in direct sunlight, high traffic areas, or heat producing equipment.

Exhaust Fan

- Restroom exhaust fan shall be located above toilets, vented to the exterior and switched to the light.

Electrical

Electrical Service

- 200 Amp/ 42 breaker (120/208 Volts/3-phase) electrical service panel is to be located in the prep area with clearance requirements dictated by NEC.

- The electrical service panel shall have a directory located on the door noting breaker numbers, ratings, and loads served.

Outlets and Cover plates

- All cover plates are to be ivory, unless otherwise noted.
- GFI (Ground Fault Interrupting) outlets are to be located at all wet areas as per NEC.

Lighting

- Night lights, emergency lights, and exit lights shall be equipped with a battery backup per code and shall be wired into a separate circuit which shall be permanently locked using a breaker lock service.
- Customer and service area lighting shall be 90 to 100 foot candles average maintained. All lights in these areas to be switched from a location in the prep area.
- Prep Area illumination shall be 70 foot candles average maintained.
- Exterior canopy illumination shall be 7 foot candles at 3” above sidewalk. Canopy lights shall be provided to match the existing center.
- Rear exit door is to have a switched exterior light if dusk to dawn security lighting is not provided at the rear of the space.

Exterior Signage

- A timer is required for all exterior signage unless stated otherwise in Landlords design and signage criteria.
- Circuits for exterior signage to have breaker locks.

Telephone and Equipment

- All equipment shall be grounded in accordance with local regulations and the National Electric Code.
- Provide 1” conduit from blank junction box to 8” above wall at location designated on drawings with telephone symbol. Conduit for service counter telephone is to be run under slab.
- Provide conduits and/or electrical as necessary for Drive Thru menu board, speaker post, and vehicle detection loop as noted (if applicable).
- Provide Cat 5 plenum rated cable as follows:
 - From office desk to POS at drive thru counter (if applicable)
 - From office desk to POS at order counter
 - From office desk to POS at pickup counter

Plumbing

General

- Design of all plumbing shall be in accordance with all applicable national and local plumbing codes.
- Back flow preventers shall be provided on the water supply main as it enters the store and/or as required by code.

Water Filter

- Water filter is installed in the cold water line leading to the ice maker and the water spigot at blender sink
- Water filter shall be installed at 60” above finished floor

Restrooms

- Lavatory shall be white, wall hung with faucet complying with ADA. Exposed water lines below lavatory shall be insulated.
- Toilet shall be white, elongated, take type with solid plastic, open front seat cover.

Mop Sink

- Mop sink shall be floor level 24” x 24” plastic with 6” minimum lip.
- Mop sink shall be provided with an approved backflow prevention device.

Fire Sprinkler System (if required)

- Sprinkler heads are to be centered in ceiling tiles and added or removed to accommodate the lighting, mechanical diffusers, soffits, and merchandise bays.

Gas

- Use when already available to space for heating system or hot water heater.

Floor Drains

- Added to store only if required by code.

Grease Traps/Interceptor

- Added to store only if required by code.
- Preferred location would be the above or below ground trap centered under the three compartment sink or in location where easily accessible but does not significantly reduce usefulness of floor space.

Equipment

- Provide indirect drains for all equipment requiring drainage via hub drains or floor sinks (as required by code), located under equipment if possible while ensuring accessibility for cleaning.
- Make every effort to combine equipment into a single floor sink (or hub drain) when possible to reduce cost of construction and maintenance.

Ice Machine

- Ice machine is to receive filtered water only.
- Condensate/drain line is to be plumbed to indirect drain (hub drain or floor sink).

Hot Water Heater

- Sized as required by code.