

KRLC 2018 Annual Meeting - Kitchen Renovation Commentary:

This commentary is provided for discussion during the annual meeting as to whether this is a project that the congregation wishes to undertake as a whole or in-part. The plan as presented is not fully complete and it is not expected that a full congregational commitment to this project be taken at this time, but the resulting discussion may lead wherever you direct it.

The KRLC Kitchen Task Force has developed a kitchen renovation plan to address the deficiencies and limitations of the space. The plan is detailed below, with budget and layout provided.

Goals:

- Create a kitchen meeting commercial requirements – both state and insurance
- Improve the usability of the work areas
- Repair drainage issues in sink
- Condition the space for hot/cold weather usage
- Identify and repair foundation leakage

The kitchen plan presented attempts to cover the above goals within the existing space as follows – Please follow the Attached Floor Plan Sheet A-1 for reference

1. Retain existing laminate countertops and cabinets at location: annotated 1 & 11 on floor plan
2. Install New Stainless Steel Counter Tops at locations: annotated 2 on floor plan
3. Install a new commercial dishwasher w/laminate top: annotated 3 on floor plan
4. Install a new commercial refrigerator: annotated 4 on floor plan
5. Install a new commercial range (electric or gas) with Type 1 hood: annotated 5 & 6 on floor plan
6. Install a commercial oven/warmer/microwave: annotated 7 on floor plan
7. Remove existing flooring and subfloor sink drainage. Install telltale drain and grease interceptor, repair inadequate sink drainage. Install new commercial flooring
8. Install new hand sink: annotated 9 on floor plan
9. Relocate existing stainless steel single bowl sink with drain board and install new garbage disposal: annotated 10 on floor plan
10. Install new conditioned make-up air unit, exhaust ventilation, and mini-split air conditioner to supply necessary ventilation and air conditioning
11. Upgrade the electrical service to 400A to accommodate new appliances and electric make-up air service. *Gas options are being considered which may alleviate this need.
12. Allowance to repair water infiltration on the NE wall, contingent upon what is found during remodeling
13. 20% contingency to cover unexpected construction costs
14. Refinishing of the entire basement floor

The estimated cost for the above is detailed on the attached budget; currently at around \$150,000 This plan has some outstanding questions and is provided as a guide for consideration.

Michael Dent has inquired as to loan to undertake the above based on current terms at a principal of \$100,000 from Lake Bank, (terms would likely be similar for the full budget):

\$100,000 mortgage at 5.5% variable rate (after 5yrs) 15 year amortization is \$817/Mo or \$9,807/yr

*Est \$150,000 at \$1,226/mo or \$14,712/yr

For information:

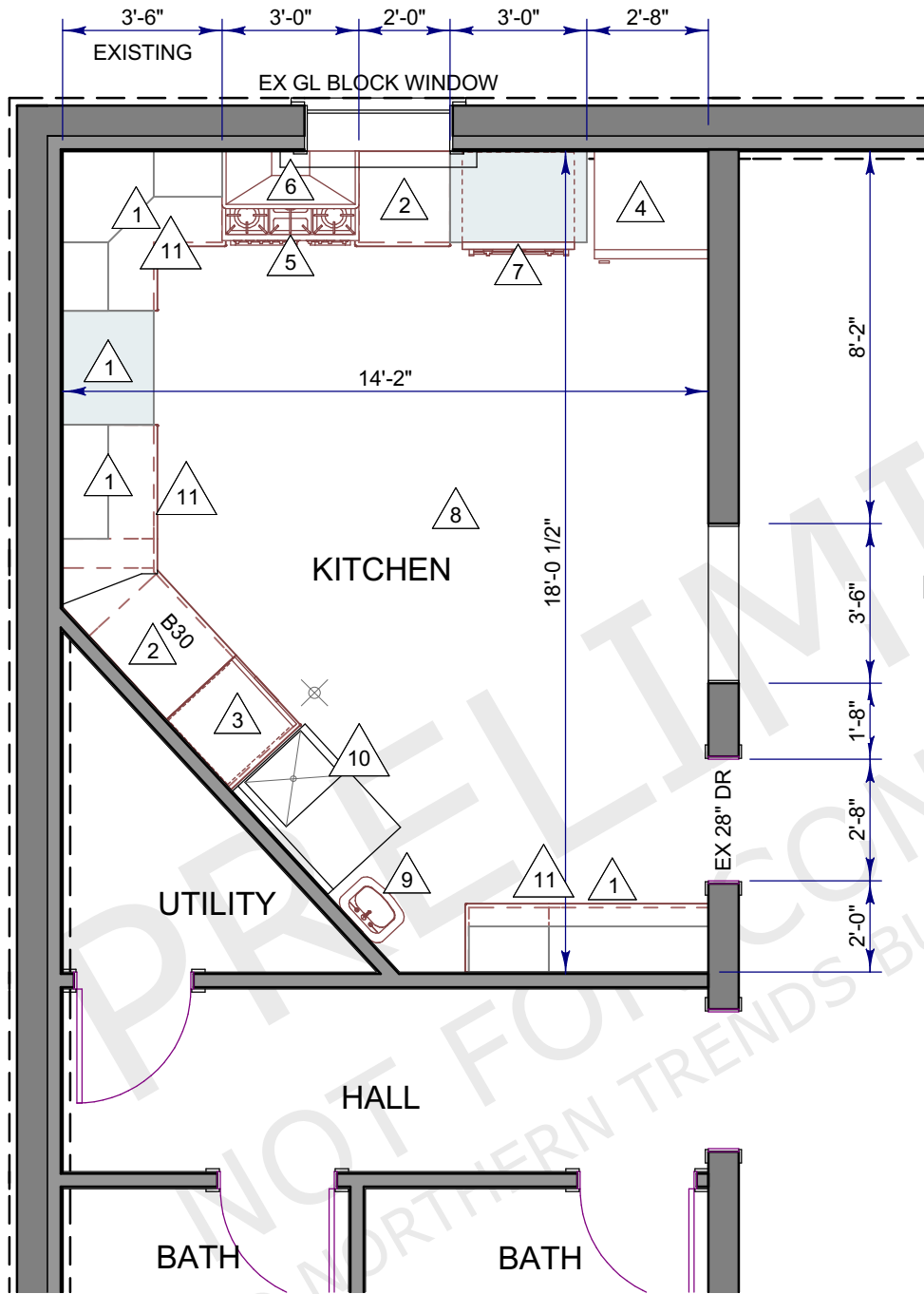
2017 Year End Capital Improvement Fund balance is \$21,515.45 and Year End Giving of \$13,409 Stewardship Committee recommends transferring surplus of General Operations Fund to Capital Improvement Fund retaining Operating Fund balance of \$5,000 (estimated at ~\$14,000)

Potential Capital Improvement Fund balance \$35,515.45 (or approximately 2.5yrs of \$150k loan payments)

In order to facilitate a discussion on the proposed kitchen project during our annual meeting in an efficient manner I, Bjorn Ojard, would like to pose the following questions to the congregation.

1. Do the improvements as provided meet the needs of the congregation and the community?
2. Does the congregation support the kitchen renovations as proposed in whole or in part?
3. If the congregation supports the kitchen renovations as proposed in whole or in part how would we like to fund the project?
4. If the congregation does not support the kitchen renovations as proposed do we support repairing the deficient conditions in the kitchen
 - a. Poor ventilation and conditioned air
 - b. Sink drainage
 - c. Investigate/Repair foundation water infiltration
 - d. Other?

Respectfully Submitted,
Bjorn Ojard, President
KRLC/ELCA



KITCHEN KEYED NOTES

- △ 1 EXISTING LAMINATE CABINETS TO REMAIN
- △ 2 NEW S.S. COUNTERTOP AND LAMINATE CABINET
- △ 3 RAISED COMMERCIAL DISHWASHER W/LAMINATE TOP (AS SELECTED BY OWNER)
- △ 4 COMMERCIAL REFRIGERATOR (AS SELECTED BY OWNER)
- △ 5 COMMERCIAL RANGE (AS SELECTED BY OWNER)
- △ 6 COMMERCIAL RANGE HOOD (AS SELECTED BY OWNER)
- △ 7 COMMERCIAL OVEN / WARMER / MICROWAVE (AS SELECTED BY OWNER)
- △ 8 REPLACE EXISTING KITCHEN FLOORING WITH COMMERCIAL KITCHEN FLOORING (AS SELECTED BY OWNER)
- △ 9 HAND SINK
- △ 10 EXISTING RELOCATED SINGLE BOWL S.S. SINK W/DRAIN BOARD, ADD NEW FAUCET AND GARBAGE DISPOSAL (AS SELECTED BY OWNER)
- △ 11 EXISTING LAMINATE COUNTERTOP TO REMAIN

NOTES:

- INSPECT SEEPAGE / LEAKAGE IN WALL AND DISCUSS OPTIONS
- NOTE #6 TO INCLUDE VENT/AIR EXCHANGE SYSTEM AS REQ BY CODE.
- PLUMBER TO VERIFY EXISTING PLUMBING SYSTEM AND ELIMINATE WATER BACKUP IN SINK AS POSSIBLE

FLOOR PLAN (@ KITCHEN AREA)
 SCALE 1/4" = 1'-0"