

Date Application Received: 12/13/16

Total Fees Due: \$ 405  
Date Paid: 12/13/16

## Application for Special Use Permit City of Harrisonburg, Virginia

[www.harrisonburgva.gov/zoning-applications](http://www.harrisonburgva.gov/zoning-applications)

**Application Fee: \$375.00 plus \$30.00 per acre**

### Section 1: Property Owner's Information

Property Owner's Name: Bell Investments, LLC / Ken Bell

Street Address: 794 North Main Street Email: kenbell@gmail.com

City: Harrisonburg State: VA Zip: 22802

Telephone: Work: 540-421-4490 Fax: 540-438-9966 Mobile/Home: 540-421-4490

### Section 2: Owner's Representative Information

Owner's Representative: The Friendly Fermenter, LLC / Shawn Gatesman

Street Address: 5600 Indian Ridge Lane Email: ffbeerllc@gmail.com

City: Rockingham State: VA Zip: 22802

Telephone: Work: 540-434-3903 Fax: \_\_\_\_\_ Mobile/Home: 540-908-8070

### Section 3: Description of Property

Location (Street Address): 20 South <sup>Mason</sup> Main Street, Suite B10

Tax Map Number Sheet: 26 Block: A Lot: 4 Lot Area: 3,255 sf

Existing Zoning Classification: B-1

Special Use being requested: Manufacturing and sale of beer

Provide a detailed description of the proposed (attach additional pages or separate lett if necessary):

This will be a specialty homebrewing supplies shop, offering customers ability to brew their own beer, under supervision, on a 5 gallon scale. Also will be a very small commercial nanobrewery, producing around 175 -225 barrels of beer annually, all being served on site from a taproom/bar area. Small venue of around (cont.)

### Section 4: Certification

*I certify that the information contained herein is true and accurate.*

Signature: *Ken Bell*  
Property Owner

### Section 5: Required Attachments

Survey of Property or Site Map

**NOTE: If applying for a Wireless Telecommunications Facility allowed only by SUP, then also submit a wireless telecommunications facility application.**

December 30, 2016

Dear Ms. Thanh Dang and Ms. Alison Banks,

I am writing today to request consideration for a special use permit in the city of Harrisonburg, for the space located at 20 South Mason Street, Suite B10 (the basement space). It is my understanding this space is zoned B-1.

I am requesting the SUP to be able to manufacture beer, for sale on site only. The business will be a blend of homebrewing retail items, brew your own beer on site classes, and a small nanobrewery, where I will produce beer to be sold on site - for both on and off site consumption. The brewery plans to produce around 150-250 bbl (4,600 - 7,700 gallons) per year - very small by any commercial brewery standpoint.

The space is not very big (~1600 sq ft), so there will not be room for a concert type venue, as with some breweries in the area. Additionally, there is no outdoor seating area, so additional noise outside the building will also not be an issue.

Deliveries will be received at the rear exit door, on South Mason Street. Delivery trucks to surrounding businesses currently park in the lot on South Mason Street, between Las Chamas and Shenandoah Joe's Coffee shop. This is where I would also have my deliveries unloaded as well.

Thank you in advance for the consideration, and please let me know should the city have any questions whatsoever.

Regards,

Shawn Gatesman

Owner/Manager

The Friendly Fermenter, LLC

[540-908-8070](tel:540-908-8070)

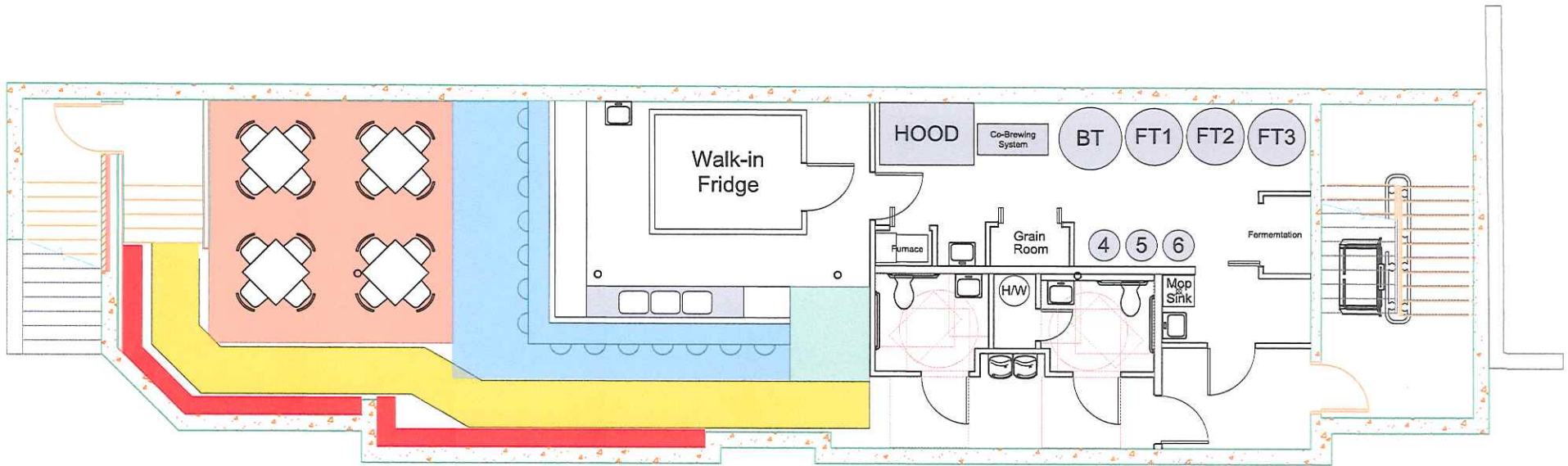
(cont.)

45 person capacity, plus staff. The total space is only around 1600 square feet, so short of 1 person sitting on a stool with an acoustic guitar, there will not be live (loud) music played. The space has no outdoor seating either, so there would be no outside noise either.

**LIGHT RED:** Chairs (15ft per person) 240ft = 16 people  
**LIGHT BLUE:** Movable bar stools (7ft per person) 165ft = 23 people  
**GREEN:** Standing room (5ft per person) 30ft = 6 people

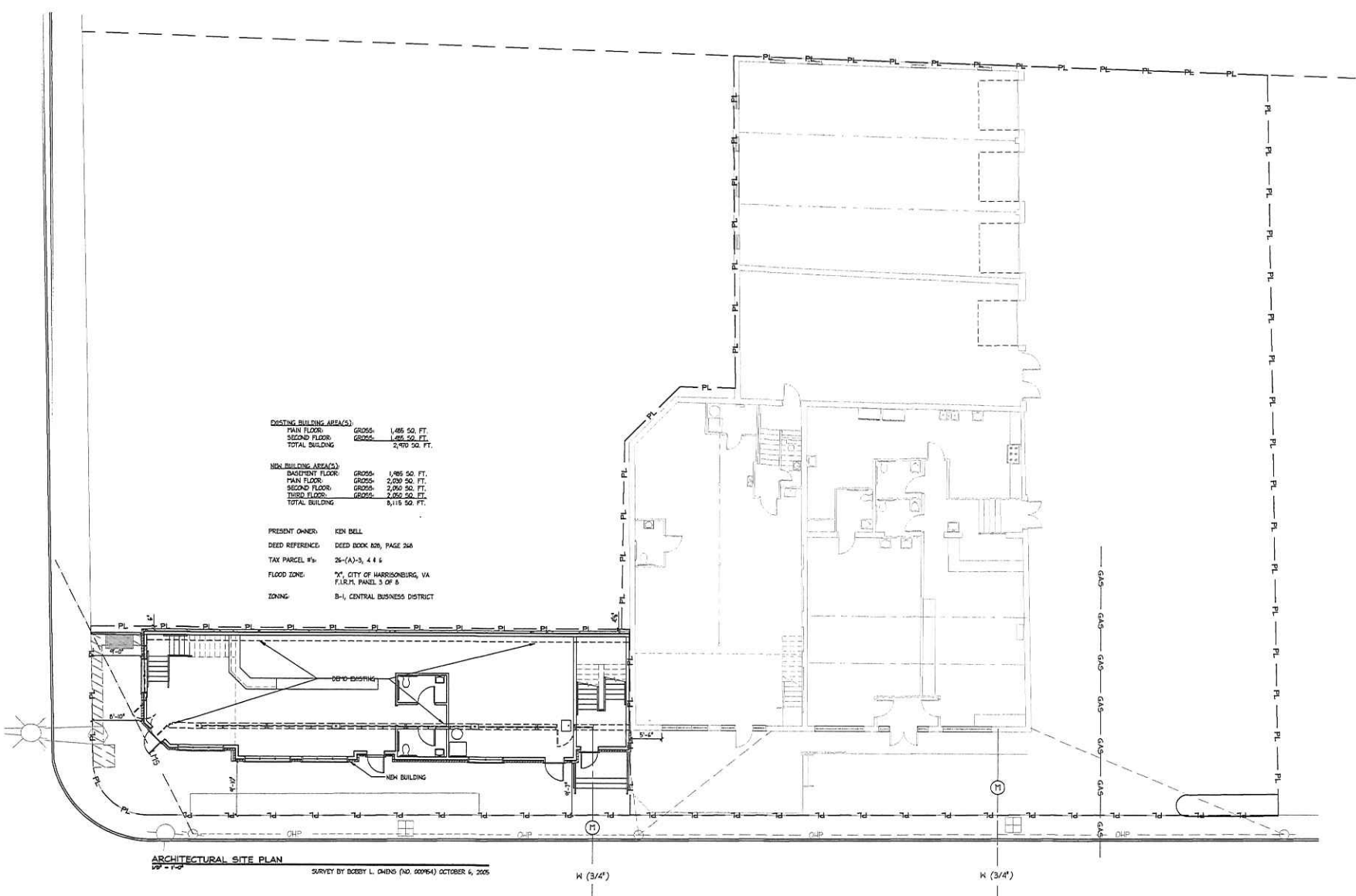
Not including employees, 45 people

**YELLOW:** Corridor  
**RED:** Retail shelving





DRAWING: 10/03/2004 11:58:00 AM  
 PROJECT: 2004-0001  
 SHEET: 3 OF 4  
 FILE: 2004-0001-03.dwg  
 PLOT: 10/03/2004 11:58:00 AM  
 PLOTTER: HP DesignJet 500  
 PLOTTED BY: L. CHENS



**EXISTING BUILDING AREA(S)**  
 MAIN FLOOR: GROSS: 1,485 SQ. FT.  
 SECOND FLOOR: GROSS: 1,485 SQ. FT.  
 TOTAL BUILDING: 2,970 SQ. FT.

**NEW BUILDING AREA(S)**  
 BASEMENT FLOOR: GROSS: 1,785 SQ. FT.  
 MAIN FLOOR: GROSS: 2,050 SQ. FT.  
 SECOND FLOOR: GROSS: 2,050 SQ. FT.  
 THIRD FLOOR: GROSS: 2,750 SQ. FT.  
 TOTAL BUILDING: 8,115 SQ. FT.

PRESENT OWNER: KEN BELL  
 DEED REFERENCE: DEED BOOK 828, PAGE 248  
 TAX PARCEL #s: 26-(A)-3, 4 & 6  
 FLOOD ZONE: "C", CITY OF HARRISONBURG, VA  
 F.I.R.M. PANEL 3 OF 8  
 ZONING: B-1, CENTRAL BUSINESS DISTRICT

**ARCHITECTURAL SITE PLAN**  
 SURVEY BY SEBEST L. CHENS (NO. 00964) OCTOBER 6, 2005

**LARAH MESE RESTAURANT  
 & THREE APARTMENTS**  
 20 SOUTH MASON STREET  
 HARRISONBURG, VA

**ARCHITECTURAL SITE  
 PLAN**

Scale: 1/8" = 1'-0"

**NOT FOR  
 CONSTRUCTION**  
 3/8/14

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**Project:** 10002  
**Files:** 10002\_ARCHITECTURAL\_SITE\_PLAN.dwg  
**Drawing History:**  
 User: [redacted]  
 Normal Scaling: 01/03/2014

**APR ASSOCIATES**  
 Architecture & Planning Resources  
 286 East Market Street  
 Harrisonburg, Virginia  
 (540) 434-5807

Sheet Number:  
**A0.1**  
 Sheet No. 3 of 4

NOTICE: DRAWINGS PLOTTED FROM ADOBE READER PDF FILES ARE NOT 100% TO SCALE, THEREFORE DO NOT SCALE OFF SUCH DRAWINGS.

## “Down Under” Professional Single Vessel Brewing System *System Options and Specifications*



The Down Under Single Vessel Brewing System is an all electric, self contained brewing system suitable for commercial pilot brew operations, commercial brew pubs or Nano Breweries. The system provides all of the same functionality of a traditional 3 kettle brew house while taking up only a third of the space and shortening the average brewing session to 4 hours.

Advanced PID temperature control provides for accurate, repeatable brewing sessions.

Currently available in 20, 40, 50 and 100 gallon configurations.

### **Base Specifications;**

Base Kettle size: 20, 40, 50 or 100 gallon

Kettle construction: 304 Stainless Steel, welded sanitary tri-clamp fittings.

Basket construction: 400 micron stainless steel mesh with stainless steel frame.

Frame: Polished 304 stainless steel with integrated hoist/pulley

Pulley system: 4:1 pulling ratio, electric hoist on larger versions.

Pump: UL listed “Chugger” Pump, inline stainless steel head

PID Controlled heating circuit with manual and automatic mode, RTD temp. probe.

Keyed on/off switch to prevent unauthorized use.

2 pump control switches and outlets

All valves and tri-clamp hardware. Silicone hose not included.

### **Electrical Specifications and Requirements;**

System input voltage: 20 gallon version - 240V/30A, 40 and 50 gallon version 240V/50A

U.L. certification: **Optional UL Certification available upon request if required by your local building/electrical code. Additional fees apply.**

*System specifications continued;*

**Overall product dimensions and clearance requirements:**

Overall system dimensions 20 gallon versions: 3' 6" W x 2' D x 7' H (To top of hoist). Dry weight; 120 lbs

Overall system dimensions, 40 and 50 gallon version: 4' W x 2' 2" D x 7' 6" H (to top of hoist)  
Dry weight: 225 lbs

Overall system dimensions, 100 gallon version: 6' W x 3' D x 9' H (to top of hoist)  
Dry weight: 225 lbs

Product clearance requirements: minimum 6" clearance should be maintained around brewing system at all times.

Warnings, notes and general product information.

- **Caution:** Water temperatures over 125°F (52°C) can cause severe burns instantly or death from scalding. Use caution and personal protection when working with and around the brewing system.
- When installing Follow all local building and electrical codes.
- The installer (licensed professional) is responsible for the correct installation of the brewing system and for compliance with all national, state/provincial, and local codes.
- **Caution:** This is a high voltage appliance, never open the control panel unless power has been disconnected (plug removed or main breaker shut off). Servicing of the equipment should only be performed by a licensed professional.

For more information visit [www.coloradobrewingsystems.com](http://www.coloradobrewingsystems.com) or email us at [cobrewingsystems@gmail.com](mailto:cobrewingsystems@gmail.com)



# Condensate Lid System For Nano-Brewer Brewing Systems

Our Condensate lid systems allows you to capture and cool the steam and heat from your brewing system without the need to vent outdoors. A water mist cools the steam produced during your boil and converts that back to liquid form where it drains to your floor drain. The fine mist also scrubs odors produced during the boil process.

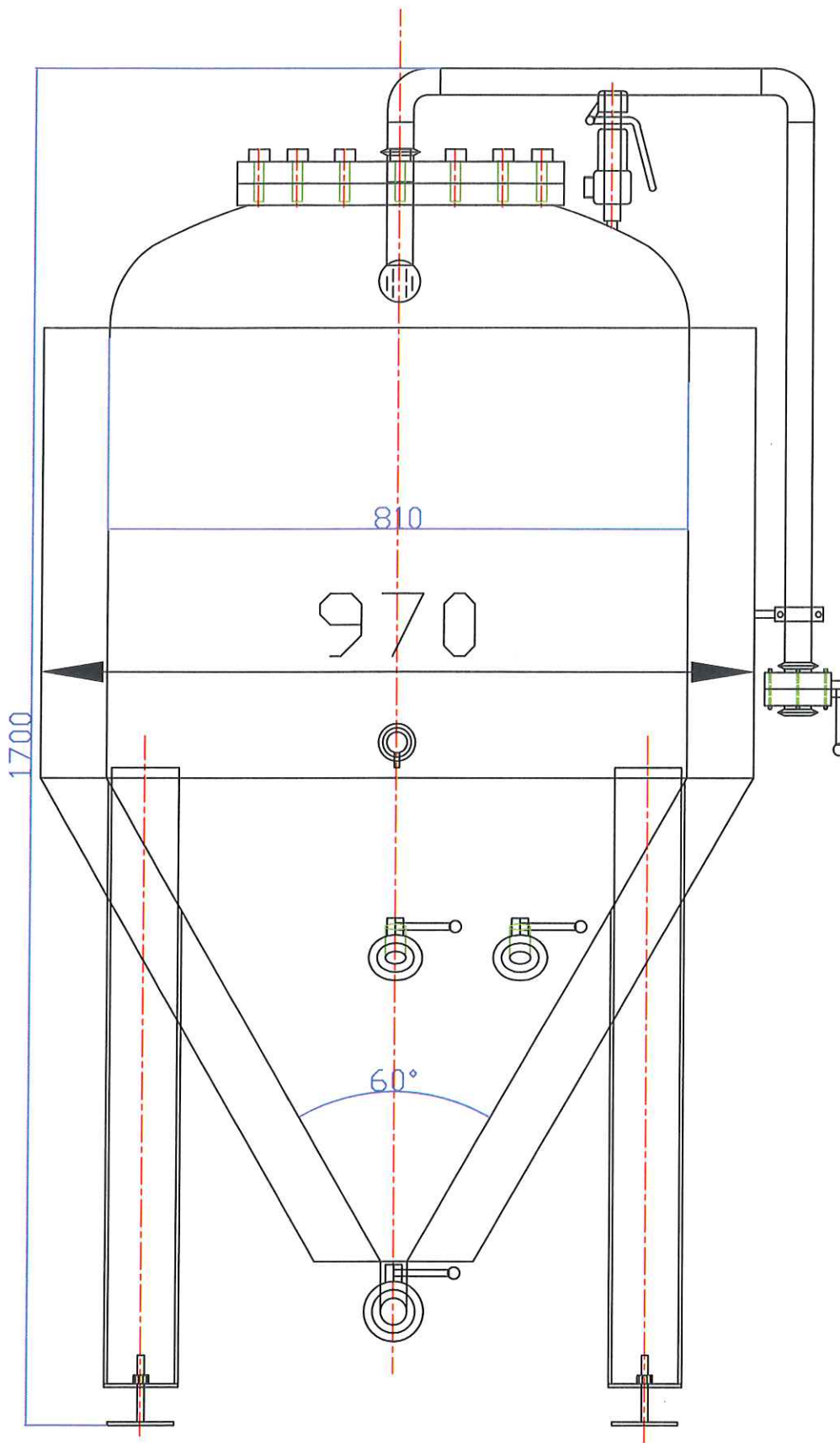
Material: 304 SS, 12 gauge

Water connection: 1.5" Tri-clamp

Water flow rate: 5 GPH

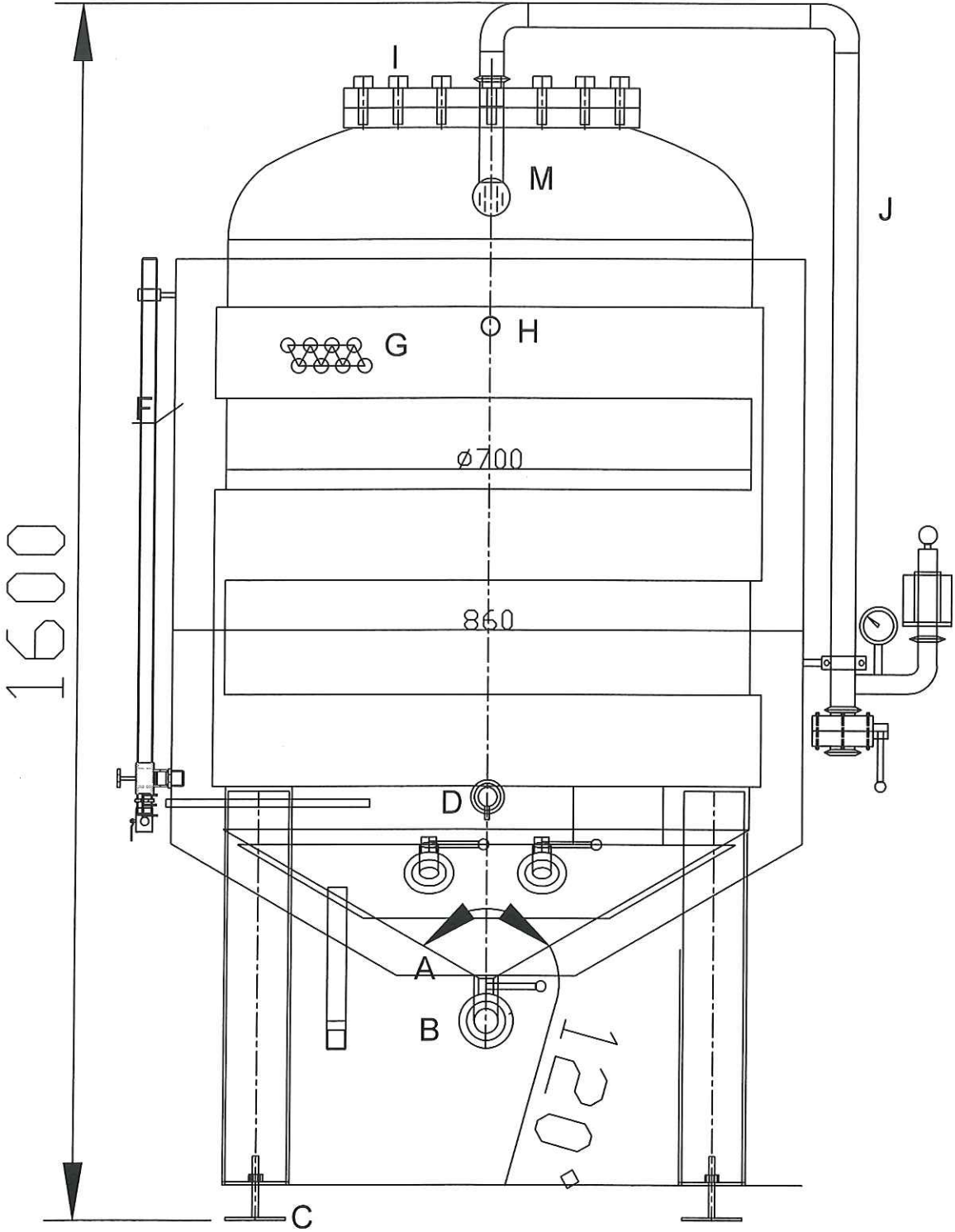






2BBL Fermenter

# 2BBL Brite Beer Tank Drawing



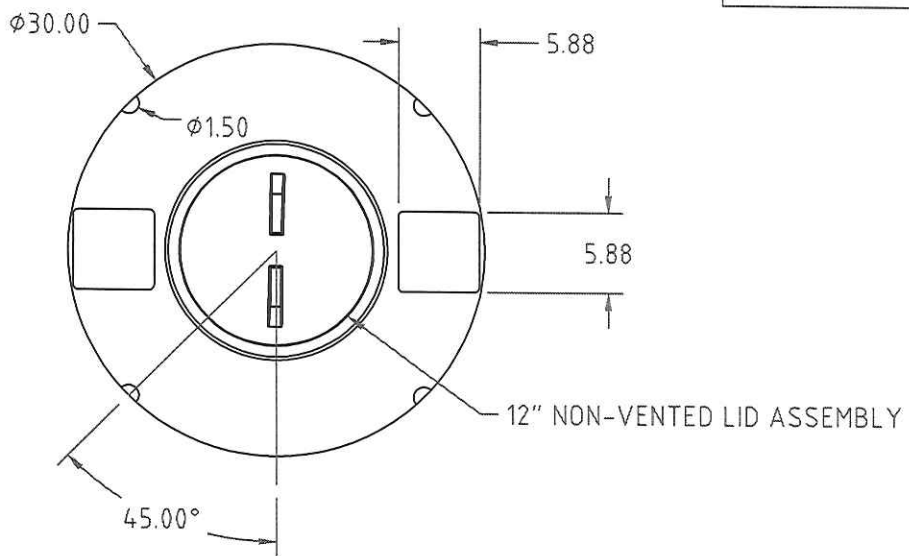
# 40 gal Plastic Fermenter (4-6)

IN0040-30

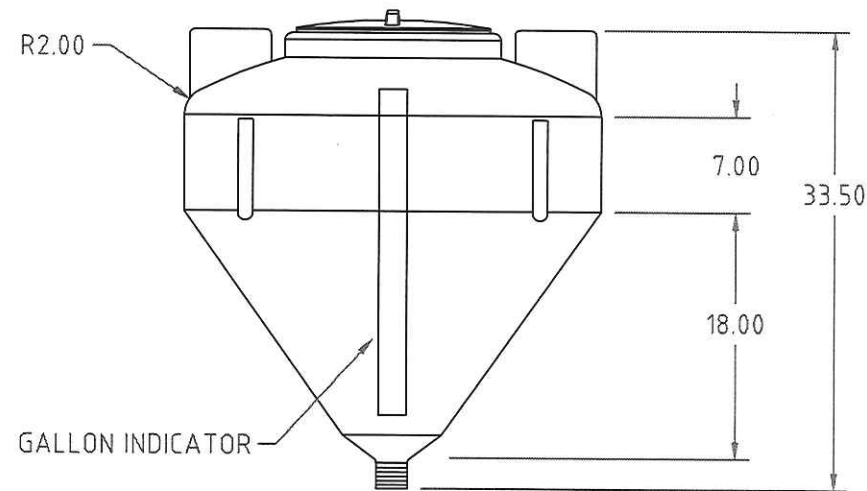
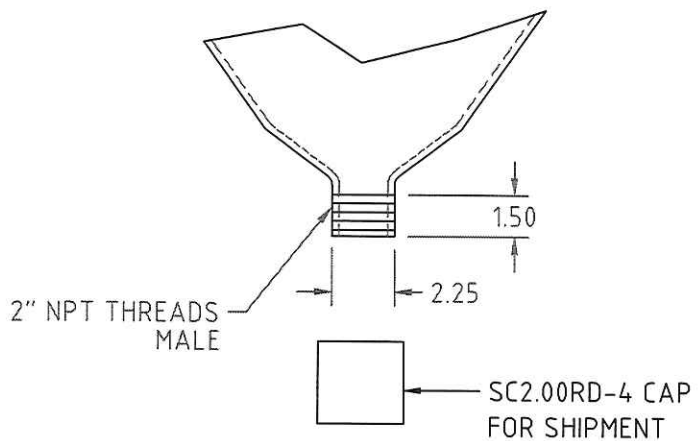
B

**PROPRIETARY DATA**


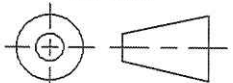
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OUTLET DETAIL



(B)

B		CAP ADDED CCN1410 8/2/07 REH		DRAWN / DATE REH / 8/7/02		MATERIAL		 <b>ACE ROTO-MOLD</b> A DIVISION OF DEN HARTOG INDUSTRIES, INC. 4018 HWY. 60 BLVD., BOX 421, HOSPERS, IOWA 51238		
A		CHANGE BOTTOM OUTLET 7/20/04		APPRD. / DATE REH / 8/7/02		26 LB. MOBIL 134				
REV	DESCRIPTION		DATE	APPRD.			CLIENT / DESCRIPTION			
ALL DIMENSIONS ARE IN DECIMAL INCHES TOLERANCES UNLESS OTHERWISE SPECIFIED $\pm .5\% @ 68^{\circ} F$					THIRD ANGLE PROJECTION ANSI 14.5M 		NOTES: 1. NATURAL COLOR 2. NOM. WALL .190		SCALE N.S.	PART NO. IN0040-30
									40 GAL. INDUCTOR TANK	



# Stand

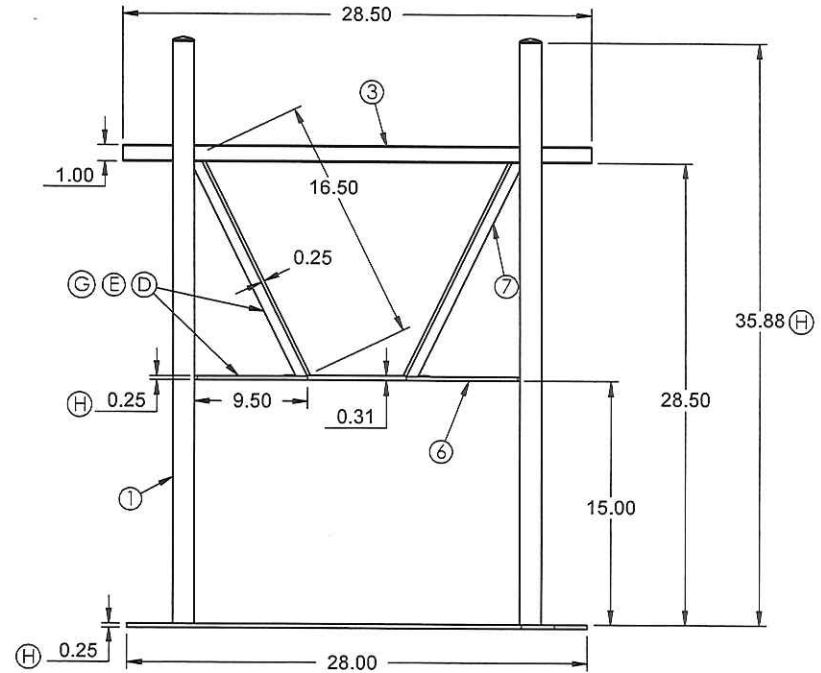
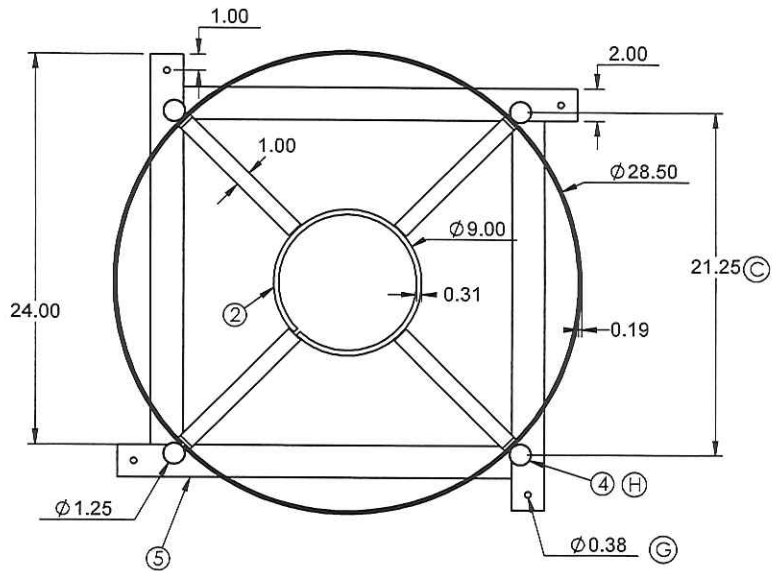
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IN40/85-ST

H

KEY	PART NUMBER	MATERIAL	DESCRIPTION	QTY.
1	IN40/85-ST-1	P10000	TUBING, 1" PIPE SIZE	4 @ 35.875 IN (143.5 IN)
2	IN40/85-ST-2	R03125	5/16" ROD	29 IN
3	IN40/85-ST-3	B01875X10000	3/16 X 1 FLAT	89.50 IN
4	I2583	G2202	PIPE PLUG, 1 INCH	4
5	IN40/85-ST-5	B02500X20000	1/4 X 2 FLAT	4 @ 24 IN (96 IN)
6	IN40/85-ST-6	B02500X10000	1/4 X 1 FLAT	4 @ 9.50 IN (38 IN)
7	IN40/85-ST-7	B02500X10000	1/4 X 1 FLAT	4 @ 16.50 IN (66 IN)



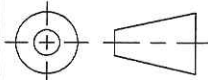
H	DIMENSIONS AND LEG PLUGS UPDATED	ADH 10/14/06	1729
G	HOLE DIA WAS .44 DIA	ADH 3/28/08	1637
F	CORRECTED PART NUMBER	ADH 10/31/07	1506
E	LENGTH WAS 9.75 AND 17.00	ADH 6/25/07	
D	LENGTH WAS 9.50 AND 16.50	ADH 6/13/07	
C	WAS 21.00	DHJ 6/13/07	
B	TOLERANCE WAS 1% @ 68°F	GWG 3/15/07	
A	ADDED BOM	NVE 6/9/06	
REV	DESCRIPTION	BY / DATE	CCN

DRAWN / DATE	MATERIAL
ADH 7/18/07	
APPRD. / DATE	
REH 10/5/07	

ALL DIMENSIONS ARE IN DECIMAL INCHES  
TOLERANCES UNLESS OTHERWISE SPECIFIED

DECIMAL ± .125"  
FRACTION ± 1/4"  
ANGLE = 1°

THIRD ANGLE PROJECTION  
ANSI 14.5M



### NOTES:

- POWDER COATING, BLACK TILE, 4.0012
- WEIGHT 4.0 LBS



**Den Hartog**  
INDUSTRIES, INC.

Ace Roto-Mold Injection Molding Blow Molding Sowjoy

4010 HOSPERS DRIVE S. BOX 425, HOSPERS, IOWA 51238-0421

DESCRIPTION 40,85,, OR 110 GALLON INDUCTOR STAND

SCALE N.S.

PART NO. IN40/85-ST