



CONSTRUCTION PERMIT APPLICATION

Applicant Completes: Sections I, II, III (optional), IV, VI, and VII

C-17-002711

I. IDENTIFICATION

IDENTIFICATION

1. Proposed Work Site at: 2770 HOOPER AVE BRICK NJ 08723

2. Name of Owner in Fee: KENNEDY MALL ASSOCIATES/FIDELITY MANAGEMENT
Tel. (973) 966-2860 x 230 e-mail asikkerbol@fidelityland.com
Address 641 SHUNPIKE RD CHATHAM NJ 07928
street municipality zip code

3. Ownership in Fee: Public _____ Private _____

4. Principal Contractor: ANA KUAN Tel. (646) 209-1519
Address 8 BETTYS LN BRICK NJ 08723 e-mail kimberlyakuan@gmail.com

License No. OR, if new home, Builder Reg. No. _____ Exp. Date _____

Home Improvement Contractor Registration No. or Exemption Reason (if applicable): _____

Federal Emp. ID No. _____ FAX: (_____) _____

5. Architect or Engineer _____ Contact _____
Address _____ e-mail _____
Tel. (_____) _____ FAX: (_____) _____

6. Responsible Person in Charge once Work has Begun Ana Kuan
Tel. (646) 209-1519 FAX: (_____) _____

V. FEE SUMMARY (for office use only)

1. Building	\$ 010 -		
2. Electrical	150 -		150 -
3. Plumbing	203 -		
4. Fire Protection	190 -	310 -	116 -
5. Elevator Devices			
6. Subtotal			
7. Less 20% for State Plan Review	\$		
8. Subtotal	\$		
9. State Permit Surcharge Fee	41 -	8	3 -
10. Subtotal	Z \$ 75		
11. Cert. of Occupancy	150 -		
12. Other			
13. TOTAL	\$ 1185 -	218	269

VI. BUILDING/SITE CHARACTERISTICS

1. Number of Stories _____

2. Height of Structure _____ ft.

3. Area — Largest Floor _____ sq. ft.

4. New Building Area _____ sq. ft.

5. Volume of New Structure _____ cu. ft.

6. Max. Live Load _____

7. Max. Occupancy Load 49 _____

8. If Industrialized Building: State Approved _____ HUD _____

9. Total Land Area Disturbed _____ sq. ft.

10. Flood Hazard Zone _____

11. Base Flood Elevation _____ ft.

12. Wetlands yes _____ no _____

(office use only)

IIa. PROPOSED WORK

- ☐ Minor Work ☐ New Building ☐ Addition ☐ Demolition
☐ Repair ☐ Alteration ☐ Renovation ☐ Reconstruction
☐ Asbestos Abat. Subch. 8 ☐ Lead Hazard Abatement ☐ Radon Remediation ☐ Annual Permit

11b. SUBCODES

(Check all that apply)

- ☐ Building
- ☒ Electrical
- ☐ Plumbing
- ☐ Fire Protection
- ☐ Elevator

FOR OFFICE USE ONLY (Optional)

Est. Cost	Plans Rec'd by	Date Rec'd	Rejection Date	Approval Date	Reviewer	Resubmission Dates		Reviewer
						Approval	Rejection	
	JH			08/05/17	KCP			
	C/S			7/27/17	PJ			
				7-28-17				
	Eun	7/14/17	8/2/17	7/14/17	N/A			

TOTAL COST

III. PLAN REVIEW (optional)

DO YOU WANT:

1. ☐ Partial Releases
2. ☐ Prototype Processing

IV. DOES OR WILL YOUR BUILDING CONTAIN ANY OF THE FOLLOWING?

- | | | | |
|---|---|---|---|
| 1. ☐ Elevators/Escalators/Lifts/
Dumbwaiters/Moving Walks | 4. ☐ Refrigeration Systems | 8. ☐ Smoke Control Systems in Open Wells | 12. ☐ Fire Alarm |
| 2. ☐ High Pressure Boilers | 5. ☐ Cross-Connections/Backflow Preventers | 9. ☐ Underground Storage Tanks | |
| 3. ☐ Pressure Vessels | 6. ☐ Hazardous Uses/Places of Assembly | 10. ☐ Swimming Pools, Spas and Hot Tubs | |
| | 7. ☐ Sprinklers/Standpipes | 11. ☐ LPGas Tanks | |

VII. DESCRIPTION OF BUILDING USE

A. RESIDENTIAL (primary use)

1. State Specific Use: _____
2. Use Group, Proposed: _____
3. Change in Use Group, Indicate Present: _____
4. No. of dwelling units: Total Units Income-restricted
- | | | |
|----------------|-------|-------|
| Gained, Sale | _____ | _____ |
| Gained, Rental | _____ | _____ |
| Lost, Sale | _____ | _____ |
| Lost, Rental | _____ | _____ |

B. NON-RESIDENTIAL (primary use)

1. State Specific Use: BB
2. Use Group, Proposed: BB
3. Change in Use Group, Indicate Present:

C. MIXED USE -List secondary use(s):

D. Construct. Classification:	Present
	Proposed

PF-11m AC-80-117

CERTIFICATION IN LIEU OF OATH

I. OWNER SECTION (to be completed if the applicant is the owner in fee)

I hereby certify that I am the owner in fee of the property listed on Page 1.

Mark the following applicable boxes:

- A. ☐ I further certify that a new home (private residence) will be constructed on this property for my own use and occupancy. This dwelling is to be occupied by myself and is not to be used for any purpose other than single family residential use. I attest that all construction, plumbing, or electrical work will be done, in whole or in part, by me or by subcontractors under my supervision, in accordance with all applicable laws; and, I further acknowledge that said new home is not covered under the New Home Warranty and Builders Registration Act (N.J.S.A. 46:3B-1 et seq.) and that such fact shall be disclosed to any person purchasing this property within ten years of the date of issuance of a certificate of occupancy.

I UNDERSTAND THAT IN MARKING BOX A, I ACKNOWLEDGE THAT I AM ASSUMING RESPONSIBILITY FOR THE WORK DONE ON SAID PROPERTY, THE CONDITION OF THE PROPERTY PRIOR TO, DURING, AND AFTER ANY WORK PERFORMED, AND FOR THE PERFORMANCE OF THE SUBCONTRACTORS I HIRE, EMPLOY, OR OTHERWISE CONTRACT OR WITH WHOM I MAKE AGREEMENTS TO PERFORM WORK. I AM VOLUNTARILY AND KNOWINGLY ASSUMING THIS RESPONSIBILITY.

- B. ☐ I further certify the following as required by the New Jersey Uniform Construction Code, N.J.A.C. 5:23-2.15(f)1.ix:

I personally prepared the plans submitted for: 1) the new home referred to in A.; or, 2) an addition, alteration, renovation, or repair to an existing single family residence owned and occupied by myself and located on the property listed on Page 1; or, 3) a new structure that will be physically separate from, but that will be deemed part of, an existing single family residence that is owned and occupied by myself and located on the property listed on Page 1.

- C. ☐ I further certify that I will perform or supervise the following work:

C.1. ☐ Building C.2. ☐ Fire Protection

I further certify that I will perform the following work:

C.3. ☐ Electrical C.4. ☐ Plumbing

- D. ☐ I agree to advise all contractors on this project that they are required to be registered with the New Jersey Division of Taxation and to comply with all New Jersey tax laws.

I further certify the following as required by the Uniform Construction Code, N.J.A.C. 5:23-2.15(a)5: All required State, county, and local prior approvals have been given, including such certification as the construction official may require.

I understand that if any of the above statements are willfully false, I am subject to punishment.

Signature _____ Date _____

II. AGENT SECTION (to be completed if the applicant is not the owner in fee)

I hereby certify the following as required by the Uniform Construction Code, N.J.A.C. 5:23-2.15(d): the proposed work is authorized by the owner in fee; and I have been authorized by the owner in fee to make this application as his agent.

I further certify the following as required by the Uniform Construction Code, N.J.A.C. 5:23-2.15(a)5: All required State, county, and local prior approvals have been given, including such certification as the construction official may require.

I agree to advise all contractors on this project that they are required to be registered with the New Jersey Division of Taxation and to comply with all New Jersey tax laws.

I understand that if any of the above statements are willfully false, I am subject to punishment.

☒ Check if contractor.

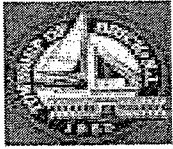
Agent Name ANA XUAN

Address 8 BETTYS LN BRICK NJ 08723

Telephone (646) 209-1519

Signature X [Signature]

- III. ☐ LEAD HAZARD ABATEMENT: Include Homeowner or Building Owner Affidavit as per N.J.A.C. 5:17.



Brick Township
401 Chambersbridge Rd
Brick, NJ 08723

Date Issued 05/14/2018
Control Number C-17-002711
Permit Number 17-2873
Permit Issue Date 08/28/2017
Certificate Number 17-2873

Certificate

Construction Code Division
(Certificate of Occupancy)

Identification

Work Site Location: 2770 HOOPER AVE. Brick Township, NJ Block: 670 Lot: 4 Qual: _____
Owner in Fee: KENNEDY MALL ASSOCIATES
Owner Address: 641 SHUNPIKE RD. CHATHAM NJ 07928
Telephone: (973) 966-2800
Contractor THE GREENERY CAFE - ANA KUAN
Address 8 BETTYS LANE BRICK NJ 08723
Telephone: (646) 209-1519 Fax: _____
License Number or Builders Registration Number: _____ Federal Emp. Number: _____

Home Warranty Number: _____

Type of Warranty Plan: ☐ State ☐ Private

Use Group: B Construction Classification: _____

Maximum Live Load: 0 Maximum Occupancy Load: 49

Description of Work/Use: TENANT FIT UP - - THE GREENERY CAFE

Certificate Comments:

☒ **Certificate of Occupancy**

This serves notice that said building or structure has been constructed in accordance with the New Jersey Uniform Construction Code and is approved for occupancy.

☐ **Certificate of Approval**

This serves notice that the work completed has been constructed or installed in accordance with the New Jersey Uniform Construction Code and is approved. If the permit was issued for minor work, this certificate was based upon what was visible at the time of inspection.

☐ **Certificate of Continued Occupancy**

This serves notice that based on a general inspection of the visible parts of the building there are no imminent hazards and the building is approved for continued occupancy.

☐ **Temporary Certificate of Compliance**

The following conditions must be met no later than or the owner will be subject to fine or order to vacate:

This certificate has an expiration date of:

Conditions to be met:

☐ **Certificate of Clearance - Lead Abatement 5:17**

This serves notice that based on written certification, lead abatement was performed as per NJAC5:17 to the following extent.

- ☐ Total removal of lead-based paint hazards in scope of work
☐ Partial or limited time period (years); see file

☐ **Certificate of Clearance - Asbestos Abatement**

This serves notice that based on written certification, asbestos abatement was performed to the following extent.

- ☐ Total removal of asbestos hazards in scope of work
☐ Partial or limited time period (years); see file

☐ **Certificate of Compliance**

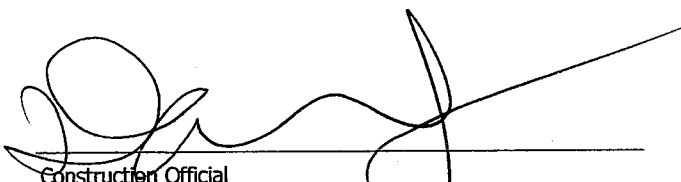
This serves notice that said potentially hazardous equipment has been installed and/or maintained in accordance with the New Jersey Uniform Construction Code and is approved for use until

☐ **Temporary Certificate of Occupancy**

The following conditions must be met no later than: or the owner will be subject to fine or order to vacate:

This certificate has an expiration date of:

Conditions to be met:


Construction Official

Date Printed: 05/14/2018

U.C.C.-E260 (rev. 08/05)

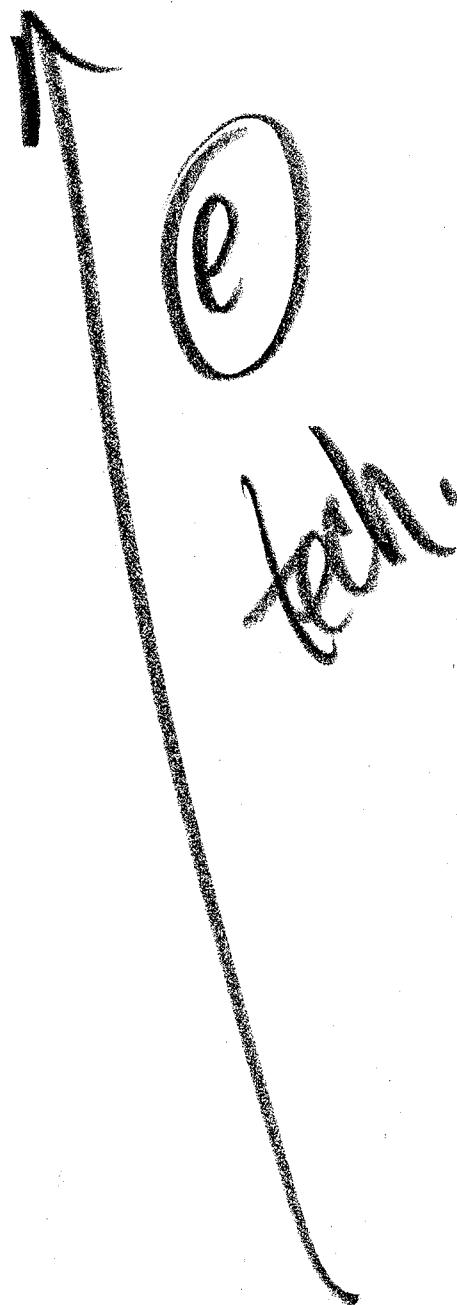
Fee: \$150.00

Check Number: 1016

Collected By: Nichol Ponsi

Page 1

no recorded inspections job finished on



8/28/17

17-2873

Date Received
Control #
Date Issued
Permit #



BUILDING SUBCODE TECHNICAL SECTION

A. IDENTIFICATION—APPLICANT: COMPLETE ALL APPLICABLE INFORMATION. WHEN CHANGING CONTRACTORS, NOTIFY THIS OFFICE. CALL UTILITY DIG NO: 1-800-272-1000.

Block 670 Lot 4 Qualification Code 4
Work Site Location 2770 HOOPER AVE.

BRICKS, N.J. 08723

Owner in Fee: KENNEDY MALL ASSOCIATES/FIDELITY MANAGEMENT

Tel. (973) 966 2800 e-mail

Address 641 SUNPIRE RD CAATHAM NJ 07928

Contractor: MGM THE MAINTENANCE MAN Tel. (332) 766-5486

Address P.O. BOX 702 e-mail MGMMAINTENANCE

MANITOCORNING e-mail 0822001

Contractor License No. or Builder Registration No. Exp. Date

Home Improvement Contractor Registration No. or Exemption Reason (if applicable): 13VHD373090

Federal Emp. ID No. 208428339 FAX: (332) 262 0467

JOB SUMMARY (Office Use Only)

PLAN REVIEW Date 08/25/17 Initial KEP

☒ All ☐ No Plans Required ☐ Inspections

☐ Footings/Foundations ☐ Footing Bonding ☐ Foundation

☐ Slab ☐ Frame ☐ Truss Sys./Bracing

☐ Interior ☐ Barrier-Free ☐ Insulation

Joint Plan Review Required: ☐ Elec. ☐ Plumb. ☐ Fire ☐ Elevator

SUBCODE APPROVAL for PERMIT 08/25/17 KEP

Date: 08/25/17 KEP

Approved by: KEP

SUBCODE APPROVAL for CERTIFICATE 08/25/17 KEP

Date: 08/25/17 KEP

Approved by: KEP

B. BUILDING CHARACTERISTICS

Use Group Present Proposed

No. of Stories

Height of Structure ft.

Area — Largest Floor sq. ft.

New Bldg. Area/All Floors sq. ft.

Volume of New Structure cu. ft.

Max. Live Load

Max. Occupancy Load

Constr. Class Present Proposed

If Industrialized Building:

State Approved HUD

Est. Cost of Bldg. Work:

1. New Bldg. \$ 7400

2. Rehabilitation \$ 7400

3. Total (1+2) \$ 7400

U.C.C. F110 (rev. 11/09)

C. CERTIFICATION IN LIEU OF OATH

I hereby certify that I am the agent of owner of record and am authorized to make this application.

Sign here: Robert Preside

Print name here: Robert Preside

TECHNICAL SITE DATA

DESCRIPTION OF WORK

FRAMING WALLS & SHEET ROCK
new tenant-

COMMERCIAL

TYPE OF WORK:

☐ New Building

☐ Addition

☐ Rehabilitation

☐ Roofing

☐ Siding

☐ Fence

☐ Sign

☐ Pool

☐ Retaining Wall

☐ Asbestos Abatement Subchapter 8

☐ Lead Haz. Abatement NJAC 5:17

☐ Radon Remediation

☐ Other

☐ Demolition

FEE (Office Use Only)

\$

Administrative Surcharge \$

Minimum Fee \$

State Permit Surcharge Fee \$

TOTAL FEE \$

1 White = Inspector Copy
2 Canary = Office Copy
3 Pink = Office Copy
4 Gold = Applicant Copy

3/28/18 Pm. Progress - Mixed open ceilings told to remove
some ceiling Tiles and call for open ceiling.
4/30/18 - Final for connection notes
4/23/18 - Final - complete for connection notes Review 4/23/18

4/23/18

③
John

Project	Quantity	Item #
Model Specified:		CSI Section 11400

Specifications

Construction, Hardware and Insulation

Cabinet exterior front, louver assembly and doors are constructed of 20 gauge stainless steel. Cabinet sides (including returns), interior and door liners are constructed of anodized aluminum. The exterior cabinet top, back and bottom are constructed of heavy gauge aluminized steel. A set of four (4) 6" high casters are included.

Doors are equipped with a gasket protecting metal door pan, removable plug cylinder locks and guaranteed for life cam-lift, gravity action, self-closing metal, glide hinges with stay open feature at 120 degrees. Hinges include a concealed switch to automatically activate the interior LED lighting. Guaranteed for life, work flow door handles are mounted horizontally over recess in door which limits protrusion from door face into aislesways.

Gasket profile and Santoprene® material simplify cleaning and increase overall gasket life. Anti condensate heaters are located behind each door opening.

Both the cabinet and door(s) are insulated with an average of 2" thick high density, non-CFC, foamed in place polyurethane.

DIMENSIONAL DATA	1-Section Models	2-Section Models	3-Section Models
Net capacity cu. ft.	23.4 (663 l)	46.0 (1303 l)	69.0 (1954 l)
Length - overall in.	29 1/2 (75.9 cm)	52 1/2 (132.4 cm)	76 1/2 (193.8 cm)
Depth - overall in.	35 (88.8 cm)	35 (88.8 cm)	35 (88.8 cm)
Depth - over body in.	32 (81.3 cm)	32 (81.3 cm)	32 (81.3 cm)
Depth - door open 90° in.	57 1/2 (146.3 cm)	57 1/2 (146.3 cm)	57 1/2 (146.3 cm)
Clear door width in.	21 1/2 (53.6 cm)	21 1/2 (53.6 cm)	21 1/2 (53.6 cm)
Clear half-door height in.	27 1/2 (69.9 cm)	27 1/2 (69.9 cm)	27 1/2 (69.9 cm)
Clear full-door height in.	57 1/2 (146.3 cm)	57 1/2 (146.3 cm)	57 1/2 (146.3 cm)
Height-overall on 6" casters	83 1/2 (211.5 cm)	83 1/2 (211.5 cm)	83 1/2 (211.5 cm)
No. Standard Shelves	3	6	9
Shelf area sq. ft.¹	18.8 (1.75 sq m)	34.6 (3.21 sq m)	51.9 (4.82 sq m)
ELECTRICAL DATA			
Voltage	115/60/1	115/60/1	115/60/1
Feed wires with Ground	3	3	3
Full load amperes	4.9	7.4	8.4
REFRIGERATION DATA			
Refrigerant	R-134a	R-134a	R-134a
BTU/HR H.P.²	1650 (1/2 HP)	2240 (1/2 HP)	4610 (1/2 HP)
SHIPPING DATA			
Length - crated in.	35 (89 cm)	63 (160 cm)	91 (231 cm)
Depth - crated in.	43 (109 cm)	43 (109 cm)	43 (109 cm)
Height - crated in.	83 1/2 (212 cm)	83 1/2 (212 cm)	83 1/2 (212 cm)
Volume - crated cu. ft.	71 (2011 cu l)	131 (3711 cu l)	189 (5354 cu l)
Net Wt. lbs.	305 (138 kg)	450 (204 kg)	610 (277 kg)
Gross Wt. lbs.	395 (179 kg)	590 (268 kg)	790 (358 kg)

NOTES

NOTE: Figures in parentheses reflect metric equivalents.

1= Figure shown reflects the area of standard shelf complement plus the additional storage area available on the cabinet bottom.

2= Based on a 90 degree F ambient and 20 degree F evaporator. For remote data please refer to spec sheet TR35837.

3= 12" Top clearance preferred for optimum performance and service access.



Equipped With One NEMA 5-15 P Plug

NOTE: When ordering please specify: Voltage, Hinging, Door Size and Options.

Continued product development may necessitate specification changes without notice.

Part No. TR35787 (REV. 07-01-16)

Refrigeration System

A top mounted, self-contained, balanced refrigeration system using R-134a refrigerant is conveniently located behind the one piece louver assembly. It features an easy to clean front facing condenser, thermostatic expansion valve, air-cooled hermetic compressor, large, high humidity evaporator coil located outside the food zone and a top mounted non-electric condensate evaporator. A 9' cord and plug is provided. Standard operating temperature is 34 to 38°F.

Controller

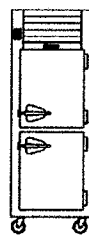
The easy to use water resistant microprocessor control system is supplied standard. It includes a 3-Digit LED Display, and a Fahrenheit or Celsius Temperature Scale Display Capability.

Interior

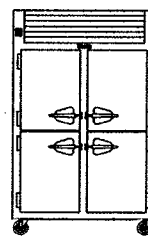
Standard interior arrangements include three (3) epoxy coated wire shelves per section, mounted on shelf pins, installed at the factory. Shelves are full-width, and do not have any large gaps between them requiring the use of "bridge" or "junior shelves." Recommended load limit per shelf should not exceed 225 lbs.

Warranties

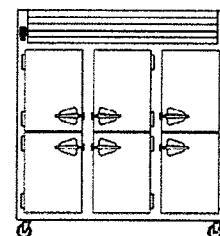
Both a three year parts and labor warranty and a five year compressor warranty (self-contained models only) are provided standard.



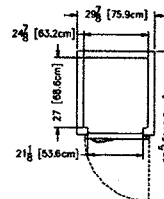
Elevation
One-Section



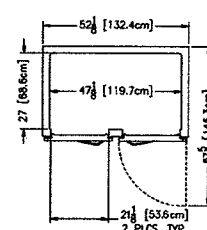
Elevation
Two-Section



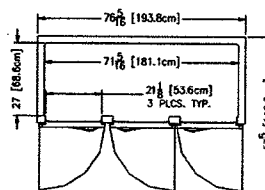
Elevation
Three-Section



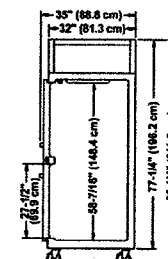
Plan - One-Section



Plan - Two-Section



Plan - Three-Section



Section - All Models

TRAUlsen
ANIRBLE VOUNED
PHONE 1-800-813-8110
WEBSITE WWW.TRAULSEN.COM

FT. WORTH, TX 76106
FAX: (817) 624-4302

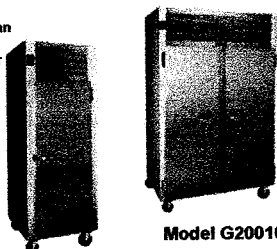
Traulsen

Project	Quantity	Item #
Model Specified:		CSI Section 11400

G-Series Reach-In Refrigerators/ Self-Contained

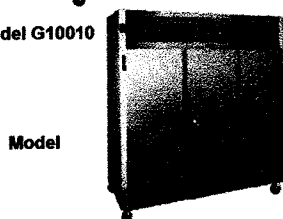


Equipped with an
easy to use
microprocessor
control



Model G20010

Model G10010



Model

One, Two & Three Section Models, 32" Deep



Aside from their anodized aluminum side and interior finishes, Traulsen's G-Series "Dealer's Choice" models meet or exceed the standard specifications and performance of most other brands top tier product offerings. Reliable, energy efficient, and durable, with large individual storage capacities, the high quality G-Series line-up includes a wide range of one, two and three section reach-in refrigerator and freezer models, built in our most popular footprints. They are available with either full or half height doors, and the added convenience of a variety of different door hingings to choose from. In addition, each also includes a number of user-friendly features, making them one of the best overall equipment values in Foodservice today, and the right fit for nearly any commercial application.

AVAILABLE MODELS

Single Section			Two Section			Three Section		
Model #	Door	Hinging	Model #	Door	Hinging	Model #	Door	Hinging
G10000	Half	Right	G20000	Half	Left-Right	G30000	Half	Left-Right-Right
G10001	Half	Left	G20001	Half	Right-Left	G30001	Half	Left-Left-Right
G10010	Full	Right	G20002	Half	Right-Right	G30002	Half	Right-Right-Right
G10011	Full	Left	G20003	Half	Left-Left	G30003	Half	Left-Left-Left
			G20010	Full	Left-Right	G30010	Full	Left-Right-Right
			G20011	Full	Right-Left	G30011	Full	Left-Left-Right
			G20012	Full	Right-Right	G30012	Full	Right-Right-Right
			G20013	Full	Left-Left	G30013	Full	Left-Left-Left

Standard Product Features

- High Quality Stainless Steel Exterior Front and Door(s)
- Corrosion Resistant Anodized Aluminum One-Piece Sides
- Durable Anodized Aluminum Interior
- Microprocessor Control With LED Temperature Readout
- Top-Mounted, Balanced, Self-Contained Refrigeration System
- Large High Humidity Evaporator Coil Outside The Food Zone
- Load-Sure Guard Protects Against Improper Loading
- Full or Half Length Stainless Steel Doors With Locks
- Self-Closing Doors With Stay Open Feature At 120 Degrees
- Guaranteed For Life Cam-Lift Hinges
- Guaranteed For Life Horizontal Work Flow Door Handle(s)
- Automatically Activated LED Lights
- Damage Resistant Stainless Steel Breaker Caps
- Three (3) Adjustable Epoxy Coated Shelves Per Section, Supported On Shelf Pins (installed at the factory)
- Energy Saving Automatic Non-Electric Condensate Evaporator
- Magnetic Snap-In EZ-Clean Door Gaskets
- Gasket-Protecting Anodized Aluminum Door Liner
- Anti-Condensate Door Perimeter Heaters
- Thermostatic Expansion Valve Metering Device Provides Quick Refrigeration Recovery Times
- Stainless Steel One-Piece Louver Assembly
- 9' Cord & Plug Attached
- Set of Four (4) 6" High Casters With Locks
- Three Year Parts And Labor Warranty
- Five Year Compressor Warranty

Optional Accessory Kits

- Additional Epoxy Coated Shelves*
- No. 1 Type Tray Slides* To Accommodate either: (1) 18" x 26" or (2) 14" x 18" Sheet Pans, Adjustable To 2" O.C.
- No. 4 Type Tray Slides* To Accommodate (1) 18" x 26" Sheet Pans (equips one full section)
- Universal Type Tray Slides* To Accommodate Either (1) 18" x 26" or (2) 14" x 18" Sheet Pans, or (2) 12" x 20" Steam Table Pans, Adjustable To 4" O.C.
- Plated Shelves* (for use in lieu of standard shelving)
- EZ-Change Interiors (#1, universals, universal heavy duty tray slides and shelves)
- 6" High Adjustable Legs (in lieu of standard casters)

*Please refer to spec sheet TR35872 for optional accessory kit details.

All optional accessory kits are shipped separately for later installation by others at the jobsite.



Many are **ENERGY STAR®** listed. Please refer to www.energystar.gov to view the most up-to-date product listing and performance data.



Listed by Underwriters Laboratories Inc., to U.S. and Canadian safety standards and Listed by NSF International.

Approval: _____

Traulsen

TRAULSEN
1101 BLUE MOUND RD.
PHONE 1 (800) 875-8220
Website: www.traulsen.com

FT. WORTH, TX 76106
FAX (817) 624-4301

Model:

TUC-48F-LP-HC

Undercounter:

Low Profile Solid Door Freezer with
Hydrocarbon Refrigerant

True®

STANDARD FEATURES

DESIGN

- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- "Low Profile" models are designed to slide easily under custom built countertops.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- Oversized, factory balanced, refrigeration system with guided airflow to provide uniform product temperatures.
- High capacity, factory balanced refrigeration system that maintains -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Condensing unit access located in back, slides out for easy maintenance.
- Automatic defrost system time-initiated, time-terminated.
- Electric heated condensate pan.

CABINET CONSTRUCTION

- Exterior - stainless steel top, front and sides with matching aluminum back.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 1 1/2" (39 mm) diameter dual swivel castors permits easy placement. 31 7/8" (810 mm) work surface height.

DOORS

- Stainless steel exterior with white aluminum liner to match cabinet interior.
- Each door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 21 5/8" L x 16"D (548 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF-7 compliant for open food product.

ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



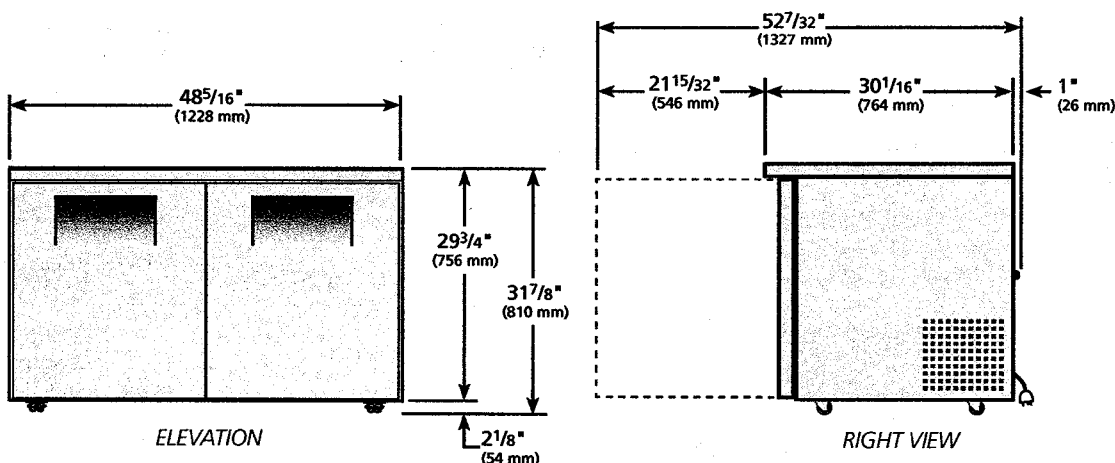
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- ☐ Barrel locks (factory installed). Requires one per door.
- ☐ Basic overshef.
- ☐ Sandwich/salad service shelf.
- ☐ Single utility shelf.
- ☐ Double utility shelf.
- ☐ Additional shelves.
- ☐ 30" (762 mm) deep, 1/2" thick, white polyethylene cutting board. Requires "L" brackets.
- ☐ 30" (762 mm) deep, 1/2" thick, composite cutting board. Requires "L" brackets.
- ☐ Heavy duty 16 gauge tops.
- ☐ Exterior rectangular digital thermometer (factory installed).
- ☐ Standard height units with 5" (127 mm) diameter castors. 36" (915 mm) work surface height.
- ☐ ADA compliant models with 34" (864 mm) work surface height.

PLAN VIEW



WARRANTY*

Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

*RESIDENTIAL APPLICATIONS: TRUE assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications.

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TUC-48F-LP-HC	TFQY102E	TFQY102S	TFQY102P	TFQY1023	

TRUE FOOD SERVICE EQUIPMENT

2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 • Fax (636)272-2408 • Toll Free (800)325-6152 • Intl. Fax# (001)636-272-7546 • www.truemfg.com



TRUE FOOD SERVICE EQUIPMENT, INC.

2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400
 Fax (636)272-2408 • Toll Free (800)325-6152 • Intl Fax# (001)636-272-7546
 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: _____
 Location: _____
 Item #: _____ Qty: _____
 Model #: _____

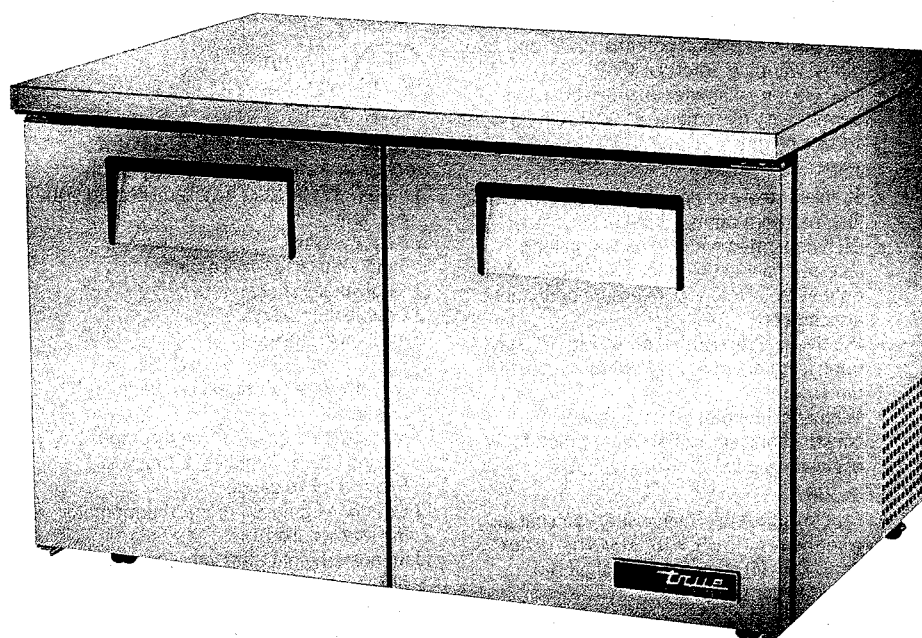
AIA #

SIS #

Model:
TUC-48F-LP-HC

Undercounter:

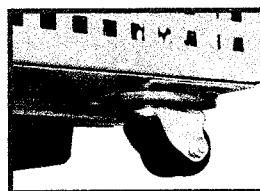
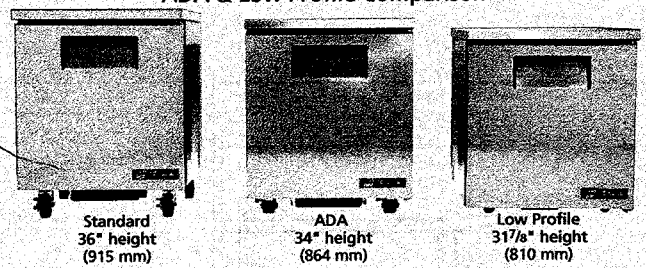
Low Profile Solid Door Freezer with Hydrocarbon Refrigerant



TUC-48F-LP-HC

- ▶ True's undercounter's are designed with enduring quality and value that protects your long term investment. Our commitment to using the highest quality materials and oversized refrigeration ensures exceptional food preservation.
- ▶ "Low Profile" models are designed to slide easily under custom built countertops.
- ▶ 1 1/2" (39 mm) diameter dual swivel castors. 31 7/8" (810 mm) work surface height.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ Oversized, factory balanced, refrigeration system holds -10°F (-23.3°C). Ideal for frozen food and ice cream.
- ▶ Exterior - stainless steel top, stainless front and sides with matching aluminum back.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner with stainless steel floor.
- ▶ Self closing doors. Positive seal, torsion type closure system.
- ▶ Foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ADA & Low Profile Comparison



1 1/2" diameter dual swivel castors for "LP" models.

ROUGH-IN DATA

Specifications subject to change without notice.
 Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			Counter Height	HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D†	H*							
TUC-48F-LP-HC	2	4	48 3/8 1229	30 1/8 766	29 3/4 756	31 7/8 810	1/2 N/A	115/60/1	5.4 N/A	5-15P	7 2.13	275 125

† Depth does not include 1" (26 mm) for rear bumpers.
 * Height does not include 2 1/8" (54 mm) for castors.

				APPROVALS:		AVAILABLE AT:	
9/15 Printed in U.S.A.							

SCL Series

REFRIGERATION
AVANTCO

Sandwich/Salad Prep Refrigerators

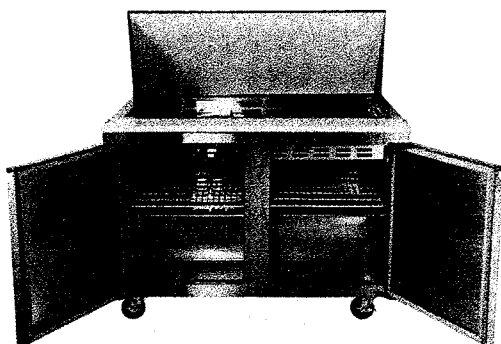


- Insulated lid for superior cold retention
- Full length cutting boards (various depths)
- Refrigerated cabinet base for added cold storage
- 430 Series stainless steel exterior, door and sides stand up to the rigors of day-to-day use
- 304 Series, corrosion-resistant stainless steel interior
- Includes (4) casters, (2) locking for stability
- Adjustable shelf/shelves included
- ETL Safety and ETL Sanitation Listed. NSF Compliant



www.AvantcoRefrigeration.com

178SCLM2 - 48" Mega Top Sandwich/Salad Prep Refrigerator



When you need more room for toppings but have limited space on the prep line, this Avantco SCLM2 is the perfect solution, with extra ingredient storage compared to a normal 46" prep table, and a 6" deep cutting board to prepare your culinary creations! This unit features a mega top design that can hold up to (13) 1/6 size food pans full of your most commonly used meats, cheeses, and toppings, and an insulated lid to keep in cold temperatures when not in use. A 6" deep cutting board gives you plenty of space to assemble subs, salads, and hoagies, while the exterior sides and door of the unit are made from 430 stainless steel to stand up to the rigors of day to day use.

To help you spend more time at the prep line, the refrigerated cabinet base below the work area gives you room to store extra ingredients, garnishes, condiments, or topping pans, and it is made of 304 stainless steel to resist corrosion and make cleaning a breeze. Two adjustable plastic coated shelves also help you stay organized.

Additional features include an interior fan that directs cold air up to the topping area, and (4) casters for easy mobility.

Product Features



- Full length, 8" deep cutting board
- Top holds up to (18) 1/6 size food pans up to 6" deep
- Insulated lid for better temperature retention
- (2) Self closing swing doors with recessed handle
- Refrigerated base with (2) adjustable shelves included
- Stainless steel door, sides and interior
- Includes (4) casters; (2) locking
- Temperature range of 32°F - 41°F
- NSF Compliant

Technical Data

Dimensions

Exterior Dimensions	47"W x 35 1/2"D x 46"H
Interior Dimensions	42 3/4"W x 23 3/4"D x 23 1/2"H
Cutting Board Dimensions	46 5/8"W x 8"D x 3/4"H
Net Volume (Internal)	9.75 cu. ft.
Net Weight	253 lbs.
Pan Capacity (6" deep)	Up to (18) 1/6 size
Packaging Dimensions	52 1/4"W x 39 1/4"D x 49 1/2"H

Cooling

Temperature Range	32° - 41°F
Refrigerant	R-134a
Max. Ambient Temperature	90°F
Defrosting	Automatic
Temperature Controller	Digital
Horsepower	1/3

Construction

Exterior Material	430 Series stainless steel
Interior Material	304 Series stainless steel
Insulation Material	Foamed in place polyurethane
Number of Doors	2
Number of Shelves	2
Shelf Material	Plastic coated steel
Shelf Load Capacity	90 lbs.

Electrical

Voltage	120
Amps	7.8
Hz	60
Phase	1
Plug Type	NEMA 5-15P
Electrical Cord Length	84"

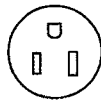
48" Mega Top Sandwich/Salad Prep Refrigerator - 120V

Revised
08/2016

**178SCLM2 - 48" Mega
Top Sandwich/Salad Prep
Refrigerator**

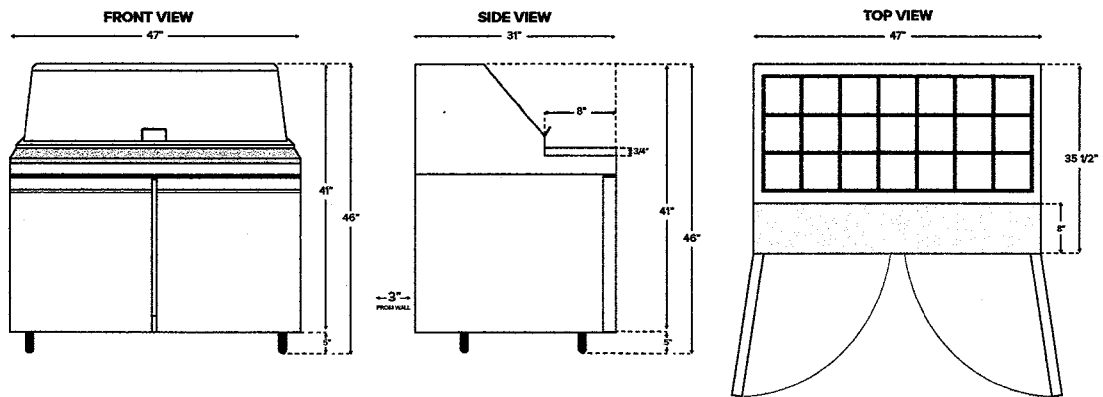
REFRIGERATION
AVANTCO

www.AvantcoRefrigeration.com



Plan View

NEMA 5-15P



Warranty Information

This item is backed by a 1 year parts and labor warranty with 5 year warranty on the compressor, unless otherwise stated. For warranty inquiries or service, first locate the model number (located on the front of the unit, or inside the door jamb) and the bold number on the service plate (located on the front of the unit). Next, call 1-800-678-5517. You must have the model number and service plate number when contacting service technicians.



Failure to contact Avantco Refrigeration prior to obtaining equipment service may void your warranty.

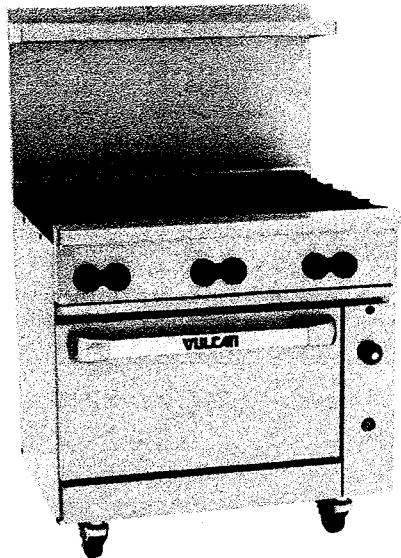
Avantco Refrigeration will not warrant coverage for component failure or other damages that arise under the following conditions:

- Failure to install and/or use unit within proper operating conditions specified by Avantco Refrigeration
- Failure to properly maintain the unit. This includes, but is not limited to, basic preventative maintenance such as cleaning the condenser coil.
- Installation in a non-commercial or residential application
- Products sold or used outside of the United States

Additionally, no claims can be made against this warranty for spoilage of product, loss of sales or profits, or any other consequential damages.

Normal wear type parts, such as light bulbs and gaskets, are not included in warranty coverage.

RESTAURANT RANGES

VULCAN**ENDURANCE GAS RESTAURANT RANGE**
6 OPEN BURNERS
36" WIDE GAS RANGE

Model 36S-6BN
(shown with optional casters)

**SPECIFICATIONS**

36" wide gas restaurant range, Vulcan Model No. 36S-6BN. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, backriser, highshelf and 6" adjustable legs. Extra deep crumb tray with welded corners. Six 30,000 BTU/hr. open top burners with lift-off burner heads. Energy saving flashtube open burner ignition system (one pilot for every two burners) shrouded for reliability. Heavy duty cast grates, easy lift-off 12" x 12½" in the front and 12" x 14½" in the back to better accommodate stock pots or large pans. Grates have a built in aeration bowl for greater efficiency. Burner knobs are cool to the touch, high temperature material. One oven: 35,000 BTU/hr. standard bakers depth ovens with porcelain oven bottom and door panel, measures 27"d x 26⅝"w x 14"h. Oven thermostat adjusts from 250°F to 500°F with a low setting. Oven is supplied with two racks, two rack guide sets, and four rack positions. Oven door is heavy duty with an integrated door hinge/spring mechanism requiring no adjustment. ¾" rear gas connection and pressure regulator. Total Input 215,000 BTU/hr.

Exterior Dimensions:

34"d x 36"w x 58"h on 6" adjustable legs

- ☐ 36S-6BN 1 Standard Oven / Natural Gas
- ☐ 36S-6BP 1 Standard Oven / Propane
- ☐ 36C-6BN 1 Convection Oven / Natural Gas
- ☐ 36C-6BP 1 Convection Oven / Propane

STANDARD FEATURES

- Fully MIG welded frame
- Stainless steel front, sides, backriser, lift-off high shelf
- 6" stainless steel adjustable legs
- Six open top burners, each burner is 30,000 BTU/hr. with lift-off burner heads
- Shrouded flash tube pilot system (one pilot per two burners)
- Heavy duty cast grates, easy lift-off 12" x 12½" in front and 12" x 14½" in the rear
- Extra deep pull out crumb tray with welded corners
- 35,000 BTU/hr. baker's depth standard oven cavity. Full size sheet pans fit side-to-side or front-to-back.
- Oven thermostat adjusts from 250°F to 500°F
- Two oven racks and four rack positions
- 35,000 BTU/hr. convection oven in place of standard oven, 24"d x 26⅝"w x 13⅞"h (115v - 1 phase blower motor 4 amp, 6' cord and plug), includes three oven racks. Full size sheet pans only fit side-to-side in convection oven. Convection oven motor requires field attachment.
- One year limited parts and labor warranty

ACCESSORIES (Packaged & Sold Separately)

- ☐ Extra oven rack with rack guides
- ☐ Casters (set of four)
- ☐ Leveling casters (set of four)
- ☐ Flanged feet (set of four)
- ☐ 10" stainless steel stub back
- ☐ Reinforced high shelf for mounting salamander broiler

OPTIONS (Factory Installed)

- ☐ Flame Safety device with manual spark ignition for all open top burners, thermostatic griddles and oven pilots

VULCAN

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

RESTAURANT RANGES



ENDURANCE GAS RESTAURANT RANGE 6 OPEN BURNERS 36" WIDE GAS RANGE

INSTALLATION INSTRUCTIONS

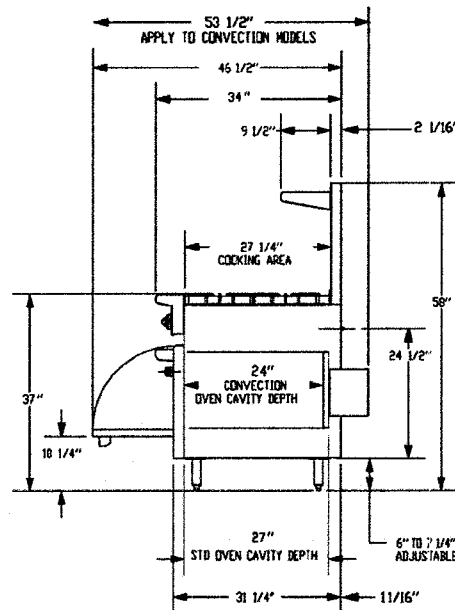
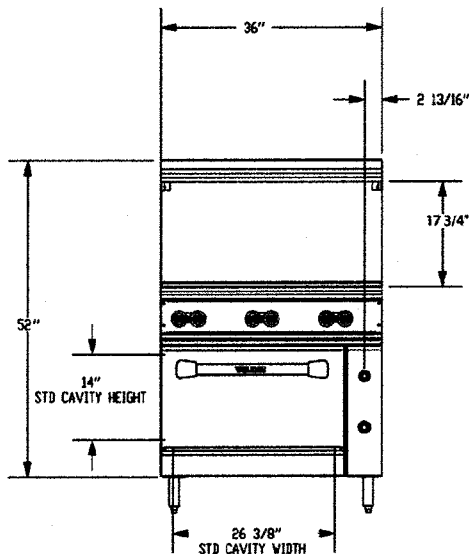
1. A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to range must be 3/4" or larger. If flexible connectors are used, the inside diameter must be 3/4" or larger.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.

5. **Clearances**

	Rear	Sides
Combustible	6"	10"
Standard Oven Non-combustible	0"	0"
Convection Oven Non-combustible	Min. 4"	0"
6. For proper combustion, install equipment on adjustable legs or casters provided with unit.

NOTE: In line with its policy to continually improve its product, Vulcan reserves the right to change materials and specifications without notice.

**Specify type of gas when ordering.
Specify altitude when above 2,000 feet.**



TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	36S-6BN	1 Standard Oven / 6 Burners / Natural Gas	215,000	520 / 236
	36S-6BP	1 Standard Oven / 6 Burners / Propane	215,000	520 / 236
	36C-6BN	1 Convection Oven / 6 Burners / Natural Gas	215,000	580 / 263
	36C-6BP	1 Convection Oven / 6 Burners / Propane	215,000	580 / 263

This appliance is manufactured for commercial use only and is not intended for home use.



a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

NOTE: In line with its policy to continually improve its products, Vulcan reserves the right to change materials and specifications without notice.



Charbroilers

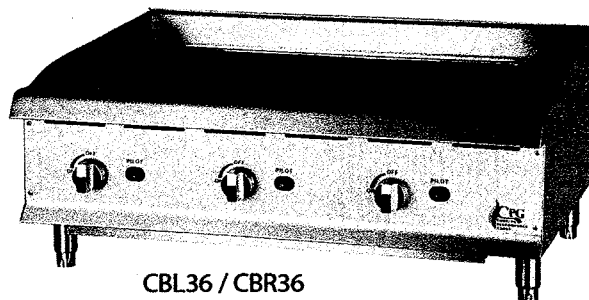
The CPG Gas Char-Broiler produces a great-tasting product with attractive char-broiler markings. Reversible top grates are removable to allow for optimal grilling and easy cleanup. With flat or sloped grilling position options, you can cook multiple items to the desired level of doneness at the same time. Offering flexibility for your kitchens needs, the CPG charbroiler is available in radiant or lava rock configurations for cooking meats to perfection.

— Product Features - Radiant: —

- Stainless steel construction and finish
- Heavy duty cast iron top grates provide attractive char-broiler markings. Grate sections are reversible and remove easily for cleaning. The angled side helps channel oil toward the drip tray.
- Top grates can be used in flat or sloped position
- Independent, manually controlled cooking zones
- 40,000 BTU stainless steel "U" shape burners
- Each burner has a continuous pilot for instant ignition
- Removable cast iron radiants prevent clogging of burners and provide even broiling
- Removable full width waste tray
- No tools are needed to remove grates, radiant covers and stainless steel burners for cleaning
- Heavy duty adjustable feet
- 3/4" rear gas connection
- Available in 15", 24", 36" and 48" wide models
- Shipped with L.P. orifice kit for field conversion

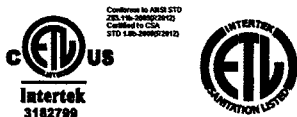
— Product Features - Lava Rock: —

- Stainless steel construction and finish
- Heavy duty cast iron top grates provide attractive char-broiler markings. Grate sections are reversible and remove easily for cleaning. The angled side helps channel oil toward the drip tray.
- Top grates can be used in flat or sloped position
- Independent, manually controlled cooking zones
- 40,000 BTU stainless steel "U" shape burners
- Each burner has a continuous pilot for instant ignition
- Lava Rocks distribute heat evenly
- Cast iron lower grates support lava rocks and promote proper air flow
- Removable full width waste tray
- No tools are needed to remove grates and stainless steel burners for cleaning
- Heavy duty adjustable feet
- 3/4" rear gas connection
- Available in 15", 24", 36" and 48" wide models
- Shipped with L.P. orifice kit for field conversion



CBL36 / CBR36

— Certifications: —



Options & Accessories: —

- Regency stainless steel stands
- Casters (front two are locking)
- Quick disconnect and flexible gas hose



Cooking Performance Group | www.cookingperformancegroup.com



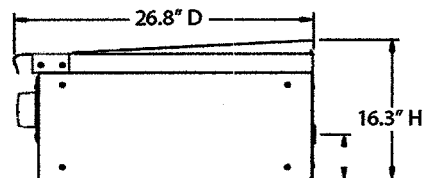
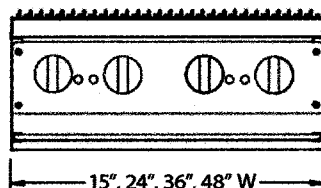
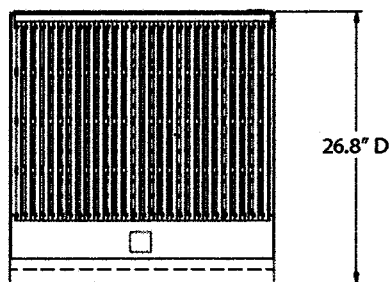
Charbroilers



PRODUCT SPECIFICATIONS

MODEL	WIDTH IN. (MM)	DEPTH IN. (MM)	HEIGHT IN. (MM)	# OF BURNERS	BTU/PER NAT/LP	TOTAL BTU/Hr	Pressure In.w.c
CBL15 / CBR15	15(381)	26.8(680)	16.3(415)	1	40,000	40,000	6/10
CBL24 / CBR24	24(610)	26.8(680)	16.3(415)	2	40,000	80,000	6/10
CBL36 / CBR36	36(915)	26.8(680)	16.3(415)	3	40,000	120,000	6/10
CBL48 / CBR48	48(1220)	26.8(680)	16.3(415)	4	40,000	160,000	6/10

Note: regulator - 75mm/3.25 inch depth. Dimensions above do not include regulator.



Weight:

CBL15 / CBR15: 110 lbs.

CBL24 / CBR24: 174 lbs.

CBL36 / CBR36: 243 lbs.

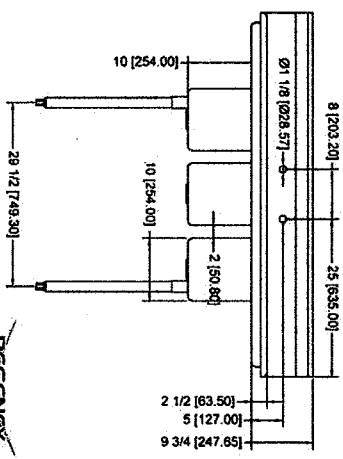
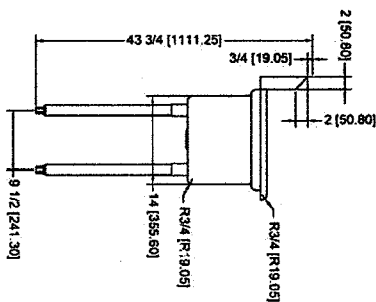
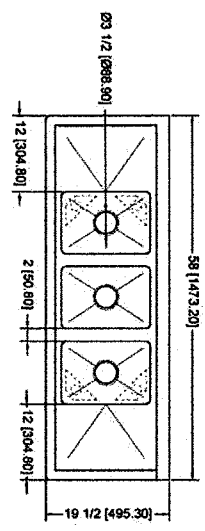
CBL48 / CBR48: 320 lbs.

Freight Class: 85



Cooking Performance Group | www.cookingperformancegroup.com

16GA.304S/S sink
 3comp.10"x14"x10"
 16GA.galvanized leg and socket
 Plastic bullet feet
 12" left and 12" right drainboards
 Centered drain with 3.5" drain basket



600S31014212



Rice Cookers

Tested. Proven.

Proctor Silex

37540 / 37540-CE

C O M M E R C I A L



37560R / 37560R-CE

Commercial Rice Cooker

40 Cup Capacity*
(9 Liter Capacity)

37560R / 37560R-CE

Commercial Rice Cooker

60 Cup Capacity*
(14 Liter Capacity)

Shifts To Keep Warm After Cooking

Easy-to-Clean Nonstick Pot

Insulated Double-Wall Construction

Heated, Hinged Lid (37560R/ 37560R-CE only)

Cooks White, Brown & Jasmine Rice

Also Cooks Grits, Oatmeal & Mac and Cheese

* Cooked rice

Rice Cookers/Warmers

Tested Proven®

Proctor Silex

COMMERCIAL

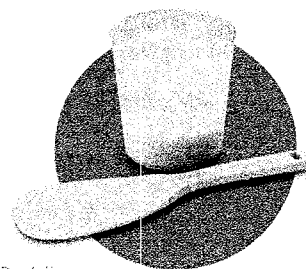
Trigger Handle
Press button
& lift to open

Heater/Timed Off
(37500/37500-CE only)
Ensures even
cooking and has
a removable liner
for easy cleanup

Automatic Keep Warm
Automatically shifts to
warm mode when food
has finished cooking

No-Mess Serving
Moisture cup collects water
so it won't drip on counter

Insulated, Double-Wall
Stainless Steel Construction
Holds in heat to keep
contents moist and
warm for hours



Measuring Cup (900 ml) & Paddle

40
Cup
(9 Liter)

Model: 37540 / 37540-CE

Specifications:

Controls: Power/Warm switch

Breaker: 120 V, 60 Hz, 1250 W
220-240 V, 50/60 Hz, 1250 W

Shipping Weight: 15.4 lbs / 7 kg

Dimensions (H-W):

13.2" x 16.2" / 33.5cm x 41cm

Warranty: 1 year limited



Model: 37540-CE

60
Cup
(14 Liter)

Model: 37560R / 37560R-CE

Specifications:

Controls: Cook/Warm switch

Breaker: 120 V, 60 Hz, 1550 W
220-240 V, 50/60 Hz, 1550 W

Shipping Weight: 25.4 lbs / 11.5 kg

Dimensions (H-W):

15.4" x 12.1" / 39cm x 30cm

Warranty: 1 year limited



Model: 37560R-CE

4421 Watermont Drive, Glen Allen, VA 23060

600-572-8631 • Fax 800-351-3221 • www.commercialhandheadequipment.com

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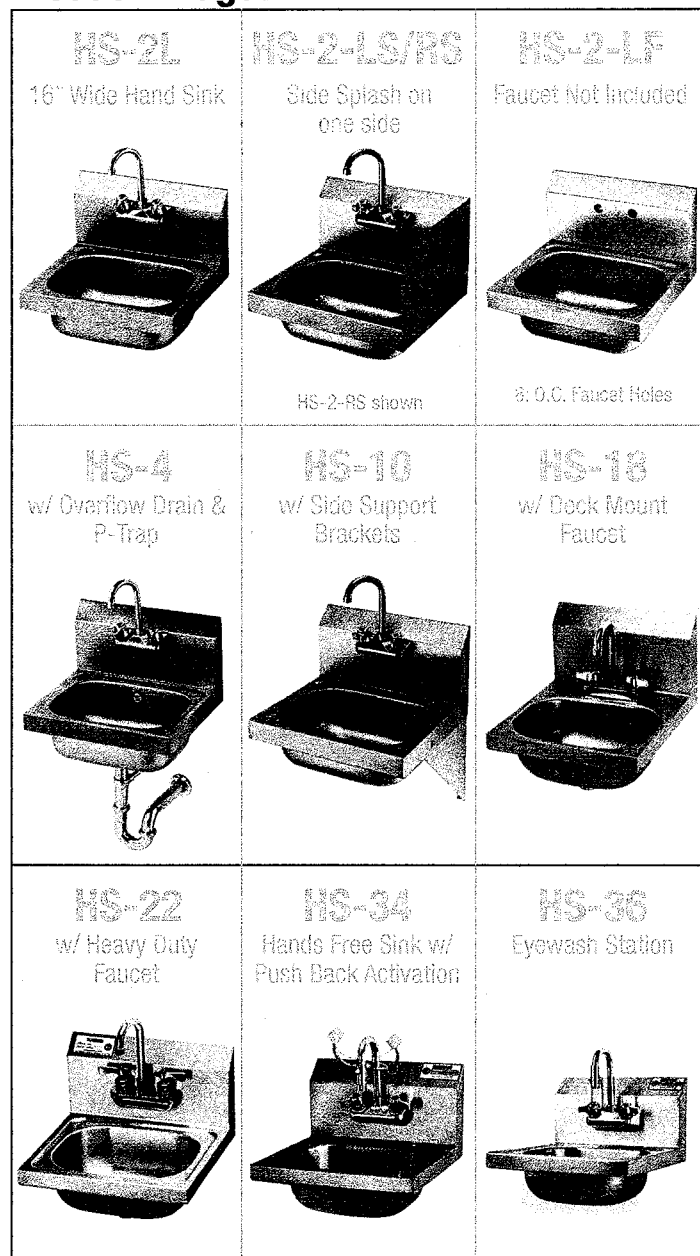
Model: _____ Item #: _____ Date: _____

Project: _____ Qty: _____ Approved By: _____

16" Wide Standard Hand Sinks

HAND SINKS

Product Images



Standard Features

Fabrication	20 gauge stainless steel
Bowl	9-3/4"W x 12-1/2"L x 6" Deep drawn bowl with stamped rim to prevent spillage
Wall Mount Bracket	Offset design for added strength
Faucet	4" center wall mount faucet included on most models
Drain	Stainless steel
Drain with Overflow	Stainless Steel with plastic overflow tube and inlet
Plumbing	1/2" IPS hot and cold water. 1-1/2" IPS drain outlet. Install at 36" working height. 1/2" faucet supply 12" from floor. 1-1/2" drain line 23-1/4" from floor.
Lead Free	Products are certified to NSF/ANSI 61 and 372 and conforms with the lead content requirements for lead free plumbing as defined by the U.S. Safe Drinking Water Act.

Optional Accessories

21-311L	Wrist Blade Handle Kit
H-100	Chrome Plated 1-1/2" IPS P-Trap
H-104	Wall Mount Soap Dispenser
H-105	Wall Mount Towel Dispenser
H-106L	Left Side Splash
H-106R	Right Side Splash
H-107	Left and Right Side Splashes
H-108	Stainless Steel Skirt
H-109	Upgrade: Royal Series Faucet
H-110	Side Support Brackets
H-111	Soap & Towel Dispenser



Certified to
NSF/ANSI 61-G

Krowne Metal Corporation • 100 Haul Rd. Wayne, NJ 07470 • Toll Free: (800) 631-0442 • Fax: (973) 872-1129 • sales@krowne.com • krowne.com

Due to our commitment to continued product improvement, specifications are subject to change without notice.

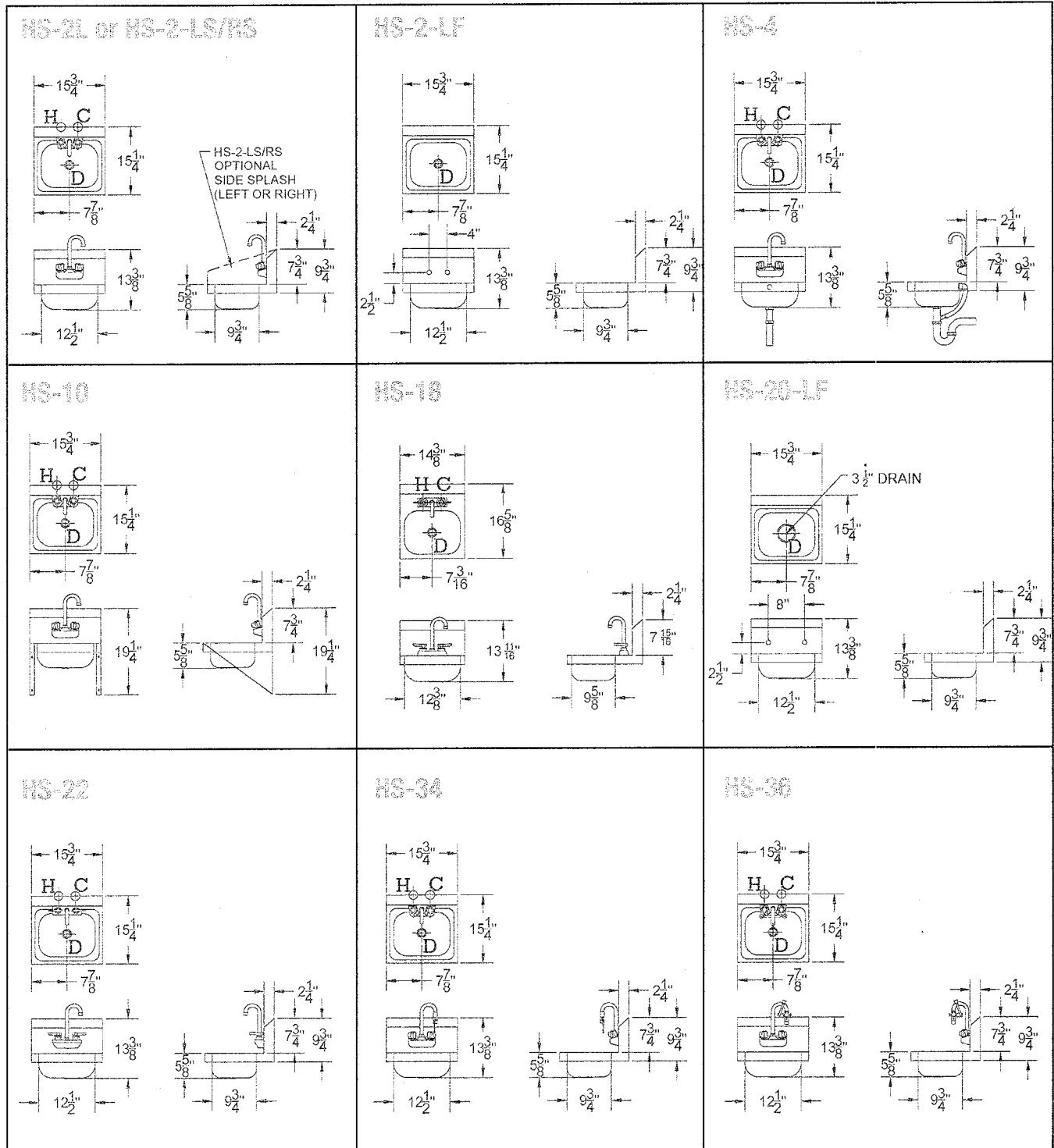
Rev. 1/2017 • No. 2.2



Model: _____ Item #: _____ Date: _____
Project: _____ Qty: _____ Approved By: _____

16" Wide Standard Hand Sinks

HAND SINKS



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Rev. 1/2017 • No. 2.2



Model: _____ Item #: _____ Date: _____

Project: _____ Qty: _____ Approved By: _____

Drop-In Sinks with 1-1/2" Drains

DROP-IN SINKS

Standard Features (applies to all models)

- Fabrication: 20 gauge stainless steel. All seams tig welded and polished.
- Bowl: High quality deep drawn
- Faucet & drain included
- Drain: Stainless steel 1-1/2" drain

Optional Accesories

Model	Description
H-100	Chrome plated 1-1/2" IPS P-Trap
H-103	Wrist Handle Kit
H-109	Upgrade: Royal Series Faucet
H-200	Upgrade: Silver Series Faucet

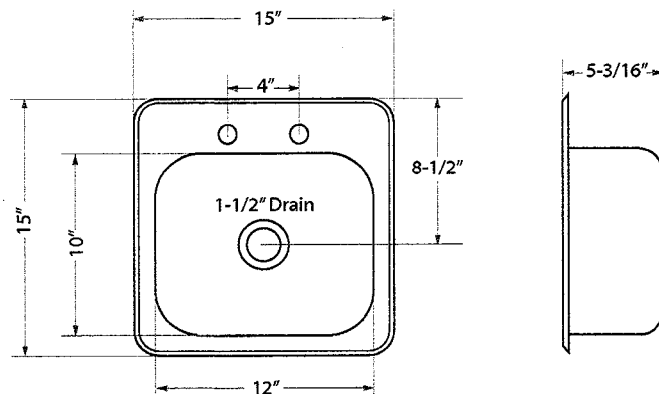
HS-1515

15" Drop-In Sink



Features

- Overall size:
15"W x 15"L x 5-3/16"D
- Bowl size:
12"W x 10"L x 5-3/16"D
- Faucet & drain included
- Weight: 6 lbs.



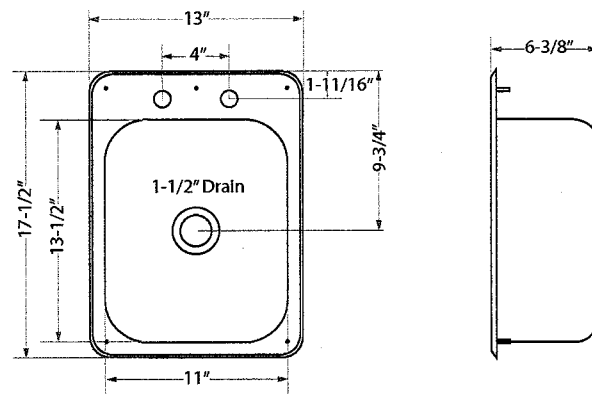
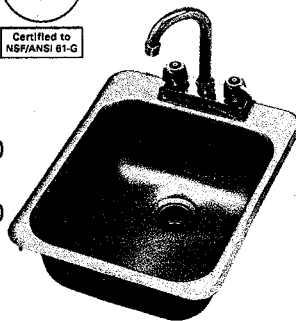
HS-1317

13" Drop-In Sink



Features

- Overall size:
13"W x 17-1/2"L x 6-3/8"D
- Bowl size:
11"W x 13-1/2"L x 6-3/8"D
- Faucet & drain included
- Weight: 6 lbs.



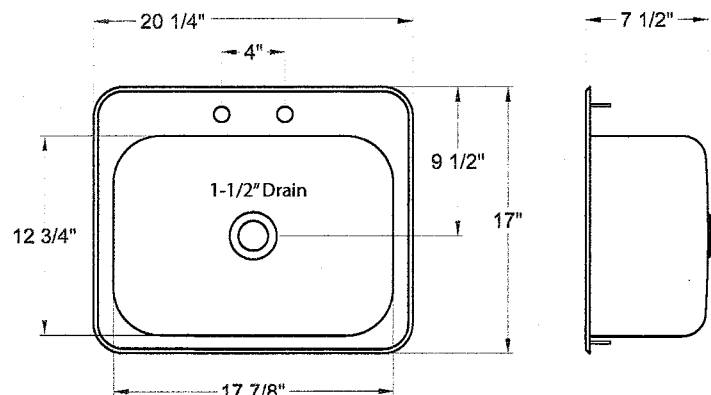
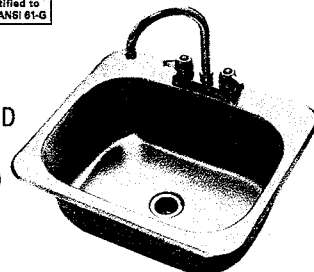
HS-2017

20-1/4" Drop-In Sink



Features

- Overall size:
20-1/4"W x 17-7/8"L x 7-1/2"D
- Bowl size:
17-7/8"W x 12-3/4"L x 7-1/2"D
- Faucet & drain included
- Weight: 8 lbs.



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Due to our commitment to continued product improvement, specifications are subject to change without notice.

Rev. 2/2017 • No. 2.8



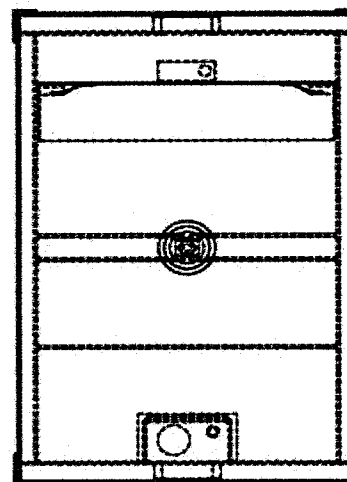
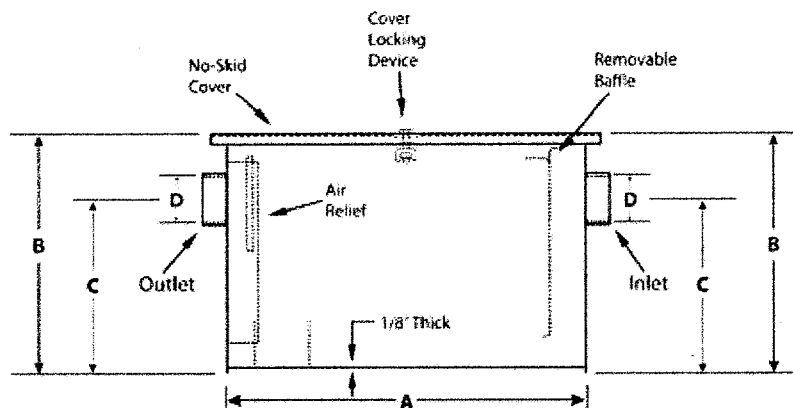
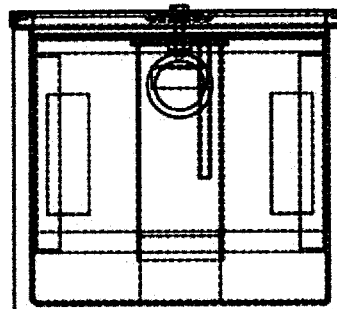
Use your smart phone to scan the above QR code to visit our website: www.bk-resources.com

Carbon Steel Grease Traps

Model: BK-GT



workFORCE
SERIES



Product Specifications:

- Non-Skid Deck Plate
- Constructed of 11 ga. Carbon Steel w/ Corrosion Resistant Coating
- Removable Baffles for Ease of Maintenance
- Main Body of Grease Trap Suspended Above Floor to Avoid Corrosive Environment and Extend Life
- No Hub Connections
- T-Vent Provided
- Designed for removing and isolating F.O.G. (Fat, Oil, Grease) from wastewater wherever food is prepared

Certifications:



Product Detail:

Model #	DIM. A	DIM. B	DIM. C	DIM. D	DIM. E
BK-GT-8	14 ¹ / ₈ "	11 ¹ / ₄ "	7 ¹ / ₂ "	2"	10 ¹ / ₂ "
BK-GT-14	16 ¹ / ₈ "	12 ¹ / ₈ "	8 ¹ / ₈ "	2"	13 ¹ / ₂ "
BK-GT-20	20 ¹ / ₈ "	12 ¹ / ₈ "	8 ¹ / ₈ "	2"	14 ¹ / ₂ "
BK-GT-30	20 ¹ / ₂ "	13 ⁷ / ₈ "	10 ³ / ₈ "	2"	16"
BK-GT-40	22 ¹ / ₂ "	15"	11 ¹ / ₂ "	3"	16"
BK-GT-50	24 ¹ / ₂ "	16 ¹ / ₂ "	12"	3"	17 ¹ / ₂ "
BK-GT-70	28 ¹ / ₂ "	19 ¹ / ₂ "	14 ¹ / ₈ "	3"	18"
BK-GT-100	30 ¹ / ₂ "	21 ¹ / ₂ "	16 ¹ / ₈ "	4"	22 ¹ / ₄ "

KENNEDY MALL
 2770 Hooper Avenue
 Bricktown, NJ



TENANT INFORMATION

TENANTS

SQ. FT.

1.	FIRESTONE	7,620
2.	VIA VENETO RISTORANTE	3,086
3.	YO FRESH YOGURT	1,000
4.	BUFFALOW WILD WINGS	6,125
5.	AVAILABLE	25,701
6.	BRICK FARMERS MARKET	7,211
7.	AVAILABLE	1,460
8.	MARTY SHOES	9,989
9.	TANGLES HAIR SALON	1,559
10.	AVAILABLE	1,264
11.	AVAILABLE	4,264
12.	VACANT	1,720
13.	GOT SUN TANNING	4,184
14.	EASTERN DENTAL	3,608
15.	SUPER POLLO	1,480
16.	KID'S STOP	1,800
17.	AVAILABLE	1,310
18.	HARBOR FREIGHT	13,495
18A.	TRAINING GROUNDS	1,484
18B.	SHOENEMANN BEAUTY SUPPLY	2,409
19.	OUTBACK STEAKHOUSE	6,200

Zoning Review

Approval

By: Tenant
 Date: 6-27-12

TOWNSHIP OF BRICKOCEAN COUNTY, NEW JERSEY
401 CHAMBERS BRIDGE ROAD, BRICK, N.J. 08723

John G. Ducey, Mayor

Township Council:

Arthur Halloran – President
Andrea Zapcic – Vice President
Lisa Crate
Heather deJong
Jim Fozman
Paul Mummolo
Marianna Pontoriero

Division of Engineering

Elissa C. Commins, PE, PP, CME, CPWM, CFM
Township Engineer & Floodplain Manager
ecommins@twp.brick.nj.us732-262-1040
Fax: 732-262-2941
www.twp.brick.nj.us**Super Storm Sandy NO DAMAGE Report**

The purpose of this document is to confirm that we have reported to the Brick Township Building Department that our residence has sustained NO damage from Super Storm Sandy. We acknowledge that our residence may be subject to a site visit from the Building Department or other authorized Township agencies to verify said documentation.

Date: 7/19/17Name: David Voight *[Signature]* Agent for Kennedy Mall
Assoc.Address: 2770 Hope Ave Brick NJBlock/Lot: 670 / Lot 4-3

* * * Communication Result Report (Jul. 17. 2017 2:03PM) * * *

1)
2)

Date/Time: Jul. 17. 2017 2:02PM

File No. Mode	Destination	Pg(s)	Result	Page Not Sent
0489 Memory TX	919739666161	P. 1	OK	

Reason for error

E. 1) Hang up or line fail
E. 3) No answer
E. 5) Exceeded max. E-mail size

E. 2) Busy
E. 4) No facsimile connection
E. 6) Destination does not support IP-Fax

TOWNSHIP OF BRICK

OCEAN COUNTY, NEW JERSEY
401 CHAMBERS BRIDGE ROAD, BRICK, N.J. 08723

John G. Ducey, Mayor

Township Council:
Arthur Halloran - President
Andrea Zappio - Vice President
Lisa Grate
Heather DeJoong
Jim Fozzard
Paul Mummolo
Marianna Porfiorero



Division of Engineering

Elias C. Commins, PE, PP, CME, CPWM, CFM
Township Engineer & Floodplain Manager
ecommins@twp.brick.nj.us

732-262-1040
Fax: 732-262-2941
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Date: _____

Name: _____

Address: _____

Block/Lot: _____



Brick Township
401 Chambers Bridge Rd.

Brick, NJ 08723
(732) 262-1336

Date Issued: _____
Application Number: ZA-17-00821
Application Date: 06/22/2017
Project Number: _____
Permit Number: _____
Fee: \$75.00

Zoning Permit

Worksite **2770 HOOPER AVE.**
Location: **River Walk at Brick Unit 2**
Brick Township, NJ 08723

Block: **670**
Lot: **4**
Qualifier: _____
Zone: **B-3**

Owner: **KENNEDY MALL ASSOCIATES**
Address: **641 SHUNPIKE RD.**
CHATHAM, NJ 07928

Applicant: **The Greenery Juice Bar & Cafe**
Address: **2770 Hooper Ave Unit #2**
Brick, NJ 08723

Application Approved Date: 06/27/2017

This Certifies that an application for the issuance of a Zoning Permit has been examined.

Use is: Restaurant (The Greenery Juice Bar & Cafe)

Nonconforming Use is: _____

Work Description:

Rehabilitation, Tenant Fit-Up - Interior alterations for new tenant "The Greenery Juice Bar & Cafe."

Additional Zoning Permit is required for additional work or signage.

Upon review it was determined that the Zoning Permit:

- ☒ Permitted by Ordinance
☐ Permitted by Variance approved on: _____
☐ Valid Nonconforming Use is established by
 ☐ Zoning Board of Adjustment
 ☐ Zoning Officer



Christopher J. Romano, Assistant Zoning Officer

06/27/2017
Date



Sean Kinnevy, Zoning Officer

6/27/17
Date

