

BLOCK 383.40 LOT 1 QUALIFICATION CODE _____ ADDRESS (SITE) 320 Brick Blvd PERMIT NO. 08-1592



CONSTRUCTION PERMIT APPLICATION

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

C08-002439

I. IDENTIFICATION

1. Proposed Work Site at: 320 Brick Blvd
2. Name of Owner in Fee: Capitol Pizza Huts
Tel. (609) 618-7067 e-mail _____
Address 320 Brick Blvd Brick NJ 08753
3. Ownership in Fee: Public _____ Private ☒
4. Principal Contractor: Anzelone Electric Tel. (609) 465-1982
Address 37 Stagecoach Rd e-mail _____
License No. OR, if new home, Builder Reg. No. 14272 Exp. Date _____
Home Improvement Contractor Registration No. or Exemption Reason (if applicable): _____
Federal Emp. ID No. 223-783-530 FAX: (609) 465-9222
5. Architect or Engineer _____ Contact _____
Address _____ e-mail _____
Tel. (_____) _____ FAX: (_____) _____
6. Responsible Person in Charge once Work has Begun Brad Smith
Tel. (609) 618-7067 FAX: (609) 698-2499

V. FEE SUMMARY (for office use only)

	Update	Update
1. Building	\$ <u>40</u>	
2. Electrical		
3. Plumbing	<u>145</u>	
4. Fire Protection		
5. Elevator Devices		
6. Subtotal		
7. Less 20% for State Plan Review	\$	
8. Subtotal	\$	
9. State Permit Surcharge Fee	<u>3</u>	
10. Subtotal	\$	
11. Cert. of Occupancy		
12. Other		
13. TOTAL	\$ <u>188</u>	

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 _____
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

IIb. 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	Re-viewer	Resubmission Dates	Re-viewer
						Approval	Rejection
	<u>82</u>	<u>5/21/08</u>					
<u>900.00</u>				<u>5/28/08</u>	<u>MM</u>	<u>7-8-08</u>	
<u>1500.00</u>				<u>5/28/08</u>	<u>OB</u>	<u>7-9-08</u>	

TOTAL COST 2400.00

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
2. ☐ High Pressure Boilers
3. ☐ Pressure Vessels
4. ☐ Refrigeration Systems
5. ☐ Cross-Connections/Backflow Preventers
6. ☐ Hazardous Uses/Places of Assembly
7. ☐ Sprinklers
8. ☐ Smoke Control Systems in Open Wells
9. ☐ Underground Storage Tanks
10. ☐ Swimming Pools, Spas and Hot Tubs
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: _____
2. Use Group, Proposed: _____
3. Change in Use Group, Indicate Present: _____

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

- D. Construct. Classification: Present _____
Proposed _____

COMMERCIAL

Called 5/28/08



Brick Township
401 Chambersbridge Rd
Brick, NJ 08723

Date Issued 07/17/2008
Control Number C-08-002439
Permit Number 08-1592
Permit Issue Date 05/30/2008
Certificate Number 08-1592

Certificate

Construction Code Division
(Certificate of Approval)

Identification

Work Site Location: 320 BRICK BLVD. BRICK, NJ 08723 Block: 383.40 Lot: 1 Qual: _____
Owner in Fee: TRI-MURTI ASSOC.- CAPITAL PIZZA HUTS
Owner Address: 320 BRICK BLVD BRICK NJ 08723
Telephone: _____
Contractor TRI-MURTI ASSOC.- CAPITAL PIZZA HUTS
Address 320 BRICK BLVD BRICK NJ 08723
Telephone: _____ Fax: _____
License Number or Builders Registration Number: _____ Federal Emp. Number: _____

Home Warranty Number: _____

Type of Warranty Plan: ☐ State ☐ Private

Use Group: A-2 Construction Classification: _____

Maximum Live Load: 0 Maximum Occupancy Load: 0

Description of Work/Use: ELECTRICAL ALTERATIONS, FIRE SUPPRESSION ALTERATIONS HOOK UP ANSULL SYSTEM IN VENTLESS HOOD. INSTALL 60 AMP FRYER (3 PHASE)

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 NJACS: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

Fee: \$0.00

Check Number: _____

Collected By: _____



FIRE PROTECTION 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 583.46 Lot 1 Qualification Code 08753
Work Site Location 320 Bruck Blvd Bruck, NJ 08753

Owner in Fee Capital Pizza Huts
Address 255 Compass Rd
Manahawkin, NJ 08050

Tel (609) 618-7067
Contractor Reliable Fire Protection Inc.
Address 349 Essex Rd
Tinton Falls, NJ 07753

Tel (732) 643-0075 FAX (732) 643-0076
Fire Protection Equipment, NJ Div of Fire Safety Permit No. P00049

Fire Protection Equipment, NJ Div of Fire Safety Installer No. 153565

Fire Alarm Contractor No. 22-3103000
Federal Emp. No. 22-3103000

B. FIRE PROTECTION CHARACTERISTICS

Use Group: Present Proposed Fire Alarm System: ☐ New or ☐ Existing
Const. Class: Present Proposed Location of Panel: _____
Heating System: ☐ New or ☐ Existing ☐ HVAC Fire Suppression/Standpipe System: _____
Type: ☐ Gas ☐ Oil ☐ Electric ☐ Solar ☐ New or ☐ Existing
Location: ☐ Other _____ Location of Main Control Valve: _____

Fuel Storage Tank:

Fuel Type: ☐ Flammable or ☐ Combustible Capacity _____
Total Cost of Fire Protection Work \$ 1500

JOB SUMMARY (Office Use Only)

PLAN REVIEW	INSPECTIONS	Dates (Month/Day)	Initial
☐ No Plans Required	Type: Alarm System	Failure	Approval
Joint Plan Review Required:	Suppression Sys.		
☐ Building ☐ Plumbing	Standpipe		
☐ Electric ☐ Elevator	Fire Pump		
☒ Fire Plans Approved	Pre-Eng. System		
Date: <u>5/30/08</u>	Mechanical		
Approved by: <u>[Signature]</u>	Smoke Control		
SUBCODE APPROVAL	TCO		
☐ CO ☐ LSC ☐ PCA	Flam/Combust Tanks		
Date: <u>7/20/08</u>	Fireplace Venting		
Approved by: <u>[Signature]</u>	Final		
	Other		



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. [Signature]
Applicant's Signature/Contractor's Signature

☐ Certified Contractor ☐ Exempt Applicant

D. TECHNICAL SITE DATA DESCRIPTION OF WORK:

Hook-up Ansul System in Ventless Hood
Water Supply Source _____
Method of Alarm/Suppression System Supervision _____

NUMBER FEE (Office Use Only)

Flammable/Combustible Tanks _____
Alarm Systems _____

☐ System _____
☐ 110v Interconnected _____
☐ CO Detectors/110v _____
Alarm Devices (i.e., smoke, heat, pulls, water/flow) _____

Supervisory Devices (i.e., tamper, low/high air) _____
Signaling Devices (i.e., horns/strobes, bells) _____
Other Devices _____

TOTAL

Suppression Systems _____
Fire Pump _____ GPM Type _____

Dry Pipe/Alarm Valves _____
Pre-action Valves _____
Sprinkler Heads (Dry and Wet) _____
Standpipes _____

Pre-engineered Systems _____
Wet Chemical _____
Dry Chemical _____

CO₂ Suppression _____
Foam Suppression _____
FM200 Suppression _____

Other _____
Other Systems _____
Kitchen Hood Exhaust System _____
Smoke Control System _____

Fired Appliances ☐ Gas or ☐ Oil _____
Fireplace Venting/Metal Chimney _____
Other _____

Administrative Surcharge \$ _____
Minimum Fee \$ _____
State Permit Surcharge Fee \$ _____
TOTAL FEE \$ _____

COMMERCIAL

Date Received 5/30/08
Control # 08-1592
Date Issued 08-1592
Permit # _____

Fire Suppression System Certificate of Installation



349 Essex Road • Tinton Falls, NJ 07753

350 Fifth Avenue • Suite 3304 • New York, NY 10118

Phone: (732) 643-0075 • Toll Free: (800) 368-0024 • Fax: (732) 643-0076

Job Information

Job Name	PIZZA HUT	Job Number:	
Job Address	320 BRICK BOULEVARD BRICK, NJ 08723	Type of System:	Ansul R-102 1.5 System

Fire System Distributor

Fuel/Energy Shut Off Device ~~Gas Valve~~ Electrical () Mechanical () Size:

Installed. Tested on Electric Equipment Shut-down Tested: ☒ Yes () No

This Fire Suppression System is installed in accordance with the Manufacturer's instructions and drawings, NFPA 96 and 17 (current issues) and all applicable state and local codes. All electrical work or work performed by others to complete the installation of this system has been completed. Exceptions to the above are noted below. (Use back of sheet if necessary)

Service Tech
Installer's Name

Signature

Date 7-9-08

Owner or Owner's Representative

I have received a copy of the Fire Suppression System Owner's Manual and I understand it. I also understand that it is the recommendation of the National Fire Protection Association (NFPA) that the system be inspected every six months to maintain its reliability.

Signature _____

Date _____

Authority Having Jurisdiction

Type of Test: X Cartridge _____ Dump _____ Other

Functional tests have been witnessed and the system performs as designed.

Signature _____

Date _____



ELECTRICAL SUBCODE
TECHNICAL SECTION



Date Received
Control #
Date Issued 5/30/08
Permit # 08-1592

A. IDENTIFICATION - APPLICANT: COMPLETE ALL APPLICABLE INFORMATION. WHEN CHANGING CONTRACTORS, NOTIFY THIS OFFICE. CALL UTILITY DIG NO: 1-800-272-1000.
Block 583.40
Work Site Location 320 Brick Blvd
Lot 1
Qualification Code

Owner in Fee: Capital Pizzuto Hut - Brad Smith, Dist. Mgr.
Tel. (609) 618-7067
Address 3445 N. Webb Rd. Wichita, KS. 67226-5190

Contractor: Anzelone Electric Co. LLC
Address 37 Stagecoach Rd. Omaha, NE
Tel. (609) 465-1982
e-mail

Contractor License No. 14272
Exp. Date
Home Improvement Contractor Registration No. or Exemption Reason (if applicable):
Federal Emp. ID No. 223-783-530
FAX: (609) 465-9222

B. ELECTRICAL CHARACTERISTICS
Use Group Present
Proposed
[] Pole/Pad # [] Temporary [] Other
Building Occupied as Utility Co.
Est. Cost of Elec. Work \$ 900.00

JOB SUMMARY (Office Use Only)

PLAN REVIEW Date Initial
[X] No Plans Required
Joint Plan Review Required:
[] Building [] Plumbing
[] Fire [] Elevator
[] Elec. Plans Approved
Date: 5/28/08
Approved by: [Signature]
SUBCODE APPROVAL
[] CO [] CCO [] CA
Date: 7/8/08
Approved by: [Signature]
INSPECTIONS
Type: Rough Barrier-Free Trench Temp. Serv. Constr. Serv. TCO Other Service Final Barrier-Free
Failure Failure Approval Initial
Dates (Month/Day)
Temp. Cut-in-Card Date Issued
Final Cut-in-Card Date Issued
Annual Pool Inspection
Date of Grounding and Bonding Certification

C. CERTIFICATION IN LIEU OF OATH
I, the undersigned, being the duly qualified owner of record and am authorized to make this application and certification in lieu of oath on this application.
Applicant's Signature/Contractor's Seal and Signature
[Signature]
D. TECHNICAL SITE DATA
QTY. SIZE ITEMS

Lighting Fixtures	
Receptacles	
Switches	
Detectors	
Light Poles	
Motors—Fract. HP	
Emergency & Exit Lights	
Communications Points	
Alarm Devices/F.A.C. Panel	
TOTAL NUMBERS	
Pool Permit/with UW Lights	
Storable Pool/Spa/Hot Tub	
KW Elec. Range/Receptacle	
KW Oven/Surface Unit	
KW Elec. Water Heater	
KW Elec. Dryer/Receptacle	
KW Dishwasher	
HP Garbage Disposal	
KW Central A/C Unit	
HP/KW Space Heater/Air Handler	
KW Baseboard Heat	
HP Motors 1/+ HP	
KW Transformer/Generator	
AMP Service	
AMP Subpanels	
AMP Motor Control Center	
KW Elec. Sign/Outline Light	
1 600amp Frig (3 phase)	

COMMERCIAL

Administrative Surcharge \$
Minimum Fee \$
State Permit Surcharge Fee \$
TOTAL FEE \$



CONSTRUCTION PERMIT

Date Issued 5/30/2008
Control # C-08-002439
Permit # 08-1592

IDENTIFICATION Block: 383.40 Lot: 1 Qualifier _____
Work Site Location: 320 BRICK BLVD. BRICK, NJ 08723 Contractor TRI-MURTI ASSOC.- CAPITAL PIZZA HUTS
Address 320 BRICK BLVD BRICK NJ 08723
Owner in Fee TRI-MURTI ASSOC.- CAPITAL PIZZA HUTS
320 BRICK BLVD BRICK NJ 08723 Telephone: _____
Lic. No. or Bldrs. Reg. No. _____
Federal Employee. No. _____

Is hereby granted permission to perform the following work:

- | | | |
|--|--|--|
| ☐ BUILDING | ☐ PLUMBING | ☐ LEAD HAZARD ABATEMENT |
| ☒ ELECTRICAL | ☒ FIRE PROTECTION | ☐ DEMOLITION |
| ☐ ELEVATOR DEVICES | ☐ ASBESTOS ABATEMENT
(Subchapter 8 only) | ☐ OTHER |

DESCRIPTION OF WORK:

ELECTRICAL ALTERATIONS, FIRE SUPPRESSION ALTERATIONS HOOK UP ANSULL
SYSTEM IN VENTLESS HOOD. INSTALL 60 AMP FRYER (3 PHASE)

Note: If construction does not commence within one (1) year of date of issuance, or if construction ceases for a period of six (6) months, this permit is void.
Estimated Cost of Work \$2,400

Construction Official _____

Date _____

U.C.C. F170
equiv (rev 8/03)

1 WHITE - INSPECTOR

2 CANARY - OFFICE

3 PINK - TAX ASSESSOR

4 GOLD - APPLICANT

PAYMENTS (Office Use Only)

Building	\$0
Electrical	\$40
Plumbing	\$0
Fire Protection	\$145
Elevator Devices	\$0
Other	\$0.00
DCA Training Fee	\$3
CO Fee	
Other	\$0
Total	\$188
Check No.	
Cash	\$188
Credit	\$0
Collected By	Inspection Account

REQUIRED INSPECTIONS

Construction work must be inspected in accordance with the State Uniform Construction Code Regulations N.J.A.C. 5:23-2.18. This agency will carry out such periodic inspections during the progress of work as are necessary to insure that the work installed conforms with the requirements of the Uniform Construction Code.

The owner or other responsible person in charge of work must notify this agency when work is ready for any required inspections specified below. Requests for inspections must be made at least 24 hours prior to the time the inspection is desired. Inspections will be performed within three business days of the time for which they are requested. The work must not proceed in a manner which will preclude the inspection until it has been made and approval granted.

- ☐ Required inspections for all subcodes for one- and two-family dwellings are as follows:

1. The bottom of footing trenches before placement of footings, except that in cases of pile foundations, inspections shall be made in accordance with the requirements of the building subcode.
2. Foundations and all walls up to grade level prior to back filling.
3. All structural framing, connections, wall and roof sheathing and insulation; electrical rough wiring, panel and service installation; rough plumbing. The framing inspection shall take place after the rough electrical and plumbing inspections and after the installation of the heating, ventilation and/or air conditioning duct system. The insulation inspection shall be performed after all other subcode rough inspections and prior to the installation of any interior finish material.
4. Installation of all finished materials, sealings of exterior joints, plumbing piping, trim and fixtures; electrical wiring, devices and fixtures; mechanical systems equipment.

Additional required inspections for all subcodes of construction, for other than one- and two-family dwellings, are fire suppression systems, heat producing devices and Barrier Free subcode accessibility, if applicable.

- ☐ Required special inspections. The applicant by accepting the permit will be deemed to have consented to these requirements:

- ☐ A final inspection is required for each applicable subcode area before a final Certificate of Occupancy or Approval may be issued. The final inspections include the installation of all interior and exterior finish materials, sealing of exterior joints, mechanical system and other required equipment; electrical wiring, devices and fixtures; plumbing pipes, trim and fixtures; tests required by any provision of the adopted subcodes, Barrier Free accessibility, if applicable; and verification of compliance with NJAC 5:23-3.5, "Posting structures".

- ☐ A complete copy of released plans must be kept on the job site.

If you do not understand any of this information, please ask.

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Electrical Contractor

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This data is current as of May 13, 2008.

Please use our License Verification Line at (973) 273-8090 for the most recent status of a licensee.

Your search for **Electrical Contractor** with the name **ANTHONY ANZELONE** generated 1 match.

Name:	ANZELONE, ANTHONY L
Address:	CAPE MAY CT HOUSE, NJ 08210-2002
License Number:	34EI01427200
License Status:	Active
Expiration Date:	31-MAR-09

Board of Examiners of Electrical Contractors at (973) 504-6410

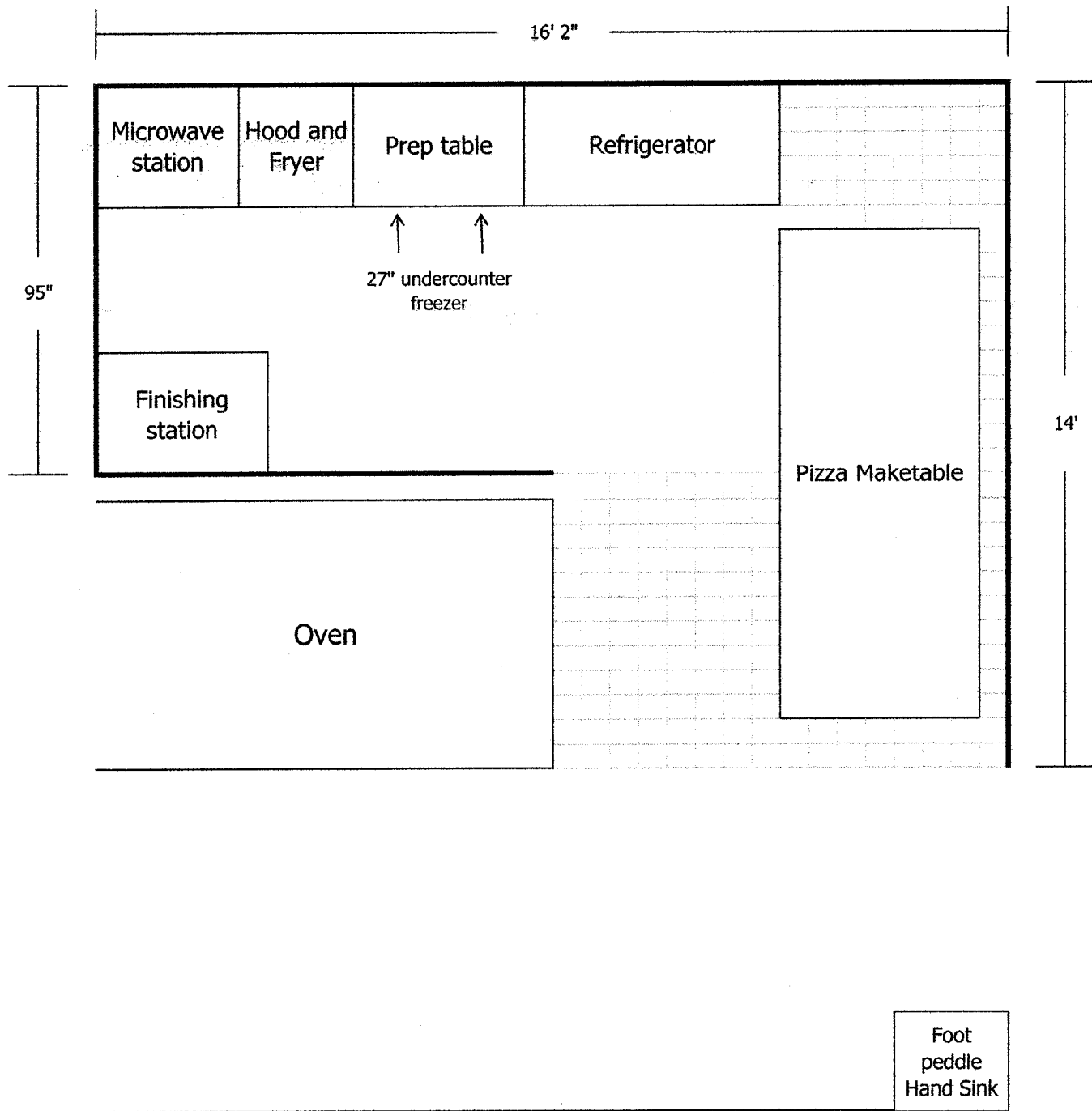
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Brick Pizza Hut
 320 Brick Blvd
 Brick, NJ 08723
 (732) 477-6755



Floor/wall characteristics: Floor is all ceramic tile, walls are all Fiberglass Reinforced Polyester

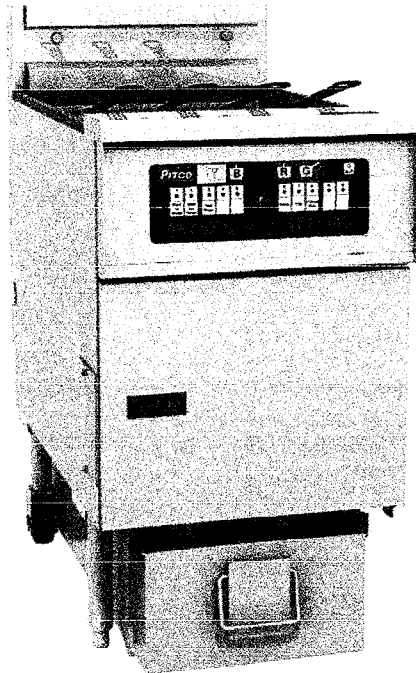
Additional menu items: Fried chicken wings (Bone in, bone out or traditional) with 7 options of sauces, fried tatters, fried cheese sticks and fried mini apple pies coated with cinnamon sugar



Model PH-SEF184
Electric Open Fryer with Filtration



WingStreet



STANDARD FRYER FEATURES

- Fry pot constructed of stainless steel
- Fixed heating elements
- 1 1/4" (3.2 cm) Full port drain valve
- Cabinet-stainless steel sides, front, splash back
- WingStreet 4 Color cooking computer
- Mercury free heating contactors
- High temperature limit switch
- Drain valve interlock
- Heavy duty 3/16" (.48 cm) door hinges
- 10" (25.4 cm) fixed casters rear and front legs

ACCESSORY ITEMS SHIPPED WITH UNIT

- 1 - Fry pot drain clean out rod
- 1 - Fry pot cleaning brush
- 1 - Fry pot crumb scoop
- 1 - Filter shovel scoop
- 1 - YUM 14" x 22" (35.4 x 55.9 cm) filter paper envelope starter pack
- 1 - Element rack
- 1 - Removable basket hanger
- 4 - Triple size fry baskets

APPLICATION

The PH-SEF184 fryer design offers higher production with increased efficiency and a space saving under the fryer filter system which is ideal for cooking Bone-in wings, Boneless wings, Traditional wings, Taters, Pies, Cheese sticks and other standard YUM freezer to fryer products.

SHORT FORM DESCRIPTION

Fryer, Electric Open Fryer with Filtration PH-SEF184 (voltage, phase), Line up SE184, filter below with WingStreet 4 Color cooking computer, fixed heating elements, drain valve interlock, mercury free heating contactors, SS sides & front, casters. Accessories includes: (1) clean out rod, (1) brush, (1) crumb scoop, (1) filter shovel scoop, (1) YUM 14" x 22" (35.4 x 55.9 cm) filter paper envelope starter pack, (1) element rack, (1) removable basket hanger, (4) triple baskets. Startup performance check by a qualified service representative.

STANDARD FILTER FEATURES

- Filter pump thermally and overload protected
- Rear oil return for bottom cleaning
- Extra Large 3" (7.6 cm) curved drain spout virtually eliminates splashing and swivels for oil disposal.
- Filter pan is stainless steel with rear wheels for easy movement during cleaning.
- Connection to fryer is self aligning for hands free operation. Easy two step filtering.
- Filter pan lid. Self storing, out of the way.

OPTIONS & ACCESSORIES (AT ADDITIONAL COST)

- ☐ 6' Power Cord (208V & 240V 3Phase only)



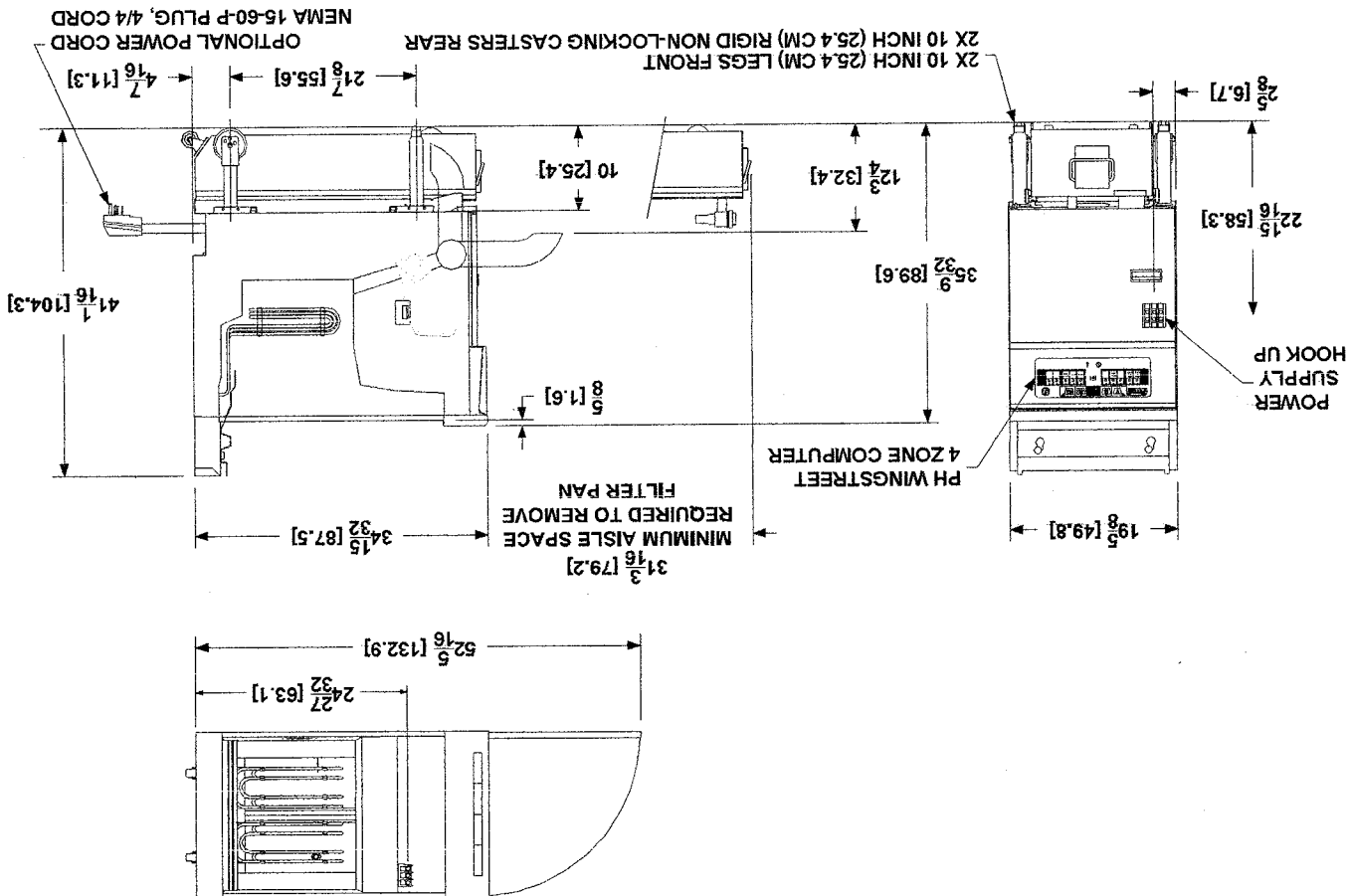
Pitco Frialator, Inc • P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow, NH 03304
603-225-6684 • FAX: 603-225-8497 • www.pitco.com

L10-300 Rev x1 10/07

Printed in the USA

Model PH-SEF184 Electric Open Fryer with Filtration

Model PH-SEF184 Electric Open Fryer with Filtration



INDIVIDUAL FRYER SPECIFICATIONS

Frying Area	18 x 14 in (45.7 x 35.6 cm)
Cook Depth	3-1/4 - 5 in (8.3 - 12.7cm)
Oil Capacity	60 Lbs (18 - 23 kg)
Filter Media	14 x 22 in (35.4 x 55.9 cm) Paper Envelope
Filter Pump Motor	1/3 HP 50/60 Hz
Filter Pump Rated Flow	8 GPM (30.3 LPM) @ 60 Hz 6.7 GPM (25.4 LPM) @ 50 Hz

FILTER SPECIFICATIONS

Pan Oil Capacity	93 Lbs (42.2 kg)
Filter Pump Motor	1/3 HP 50/60 Hz
Filter Pump Rated Flow	8 GPM (30.3 LPM) @ 60 Hz 6.7 GPM (25.4 LPM) @ 50 Hz
Filter Media	14 x 22 in (35.4 x 55.9 cm) Paper Envelope
Model	SE184 (each)
KW/Hr	208
240	230
480*	240
208	220
240	480*
41	21
45	26
48	25
36	24
71	24
74	24
78	24
82	24
17	24

* Each fryer requires its own separate power cord. Supply Power for Filter is wired into the fryer's high voltage line terminal block, except for 480V, which requires a separate supply cord hook up to the unit. Domestic models will require a separate single phase 115V (6.8 amp) service and export models will require a single phase 220/230/240V (3.5 amp) service.

FRYER SYSTEM SHIPPING INFORMATION (Approximate)

Shipping Weight	376 Lbs (170.5 kg)
Shipping Crate Size H x W x L	44 x 23 x 59 in (111.7 x 58.4 x 149.8 cm)
Shipping Cube	34.6 ft ³ (1.0m ³)

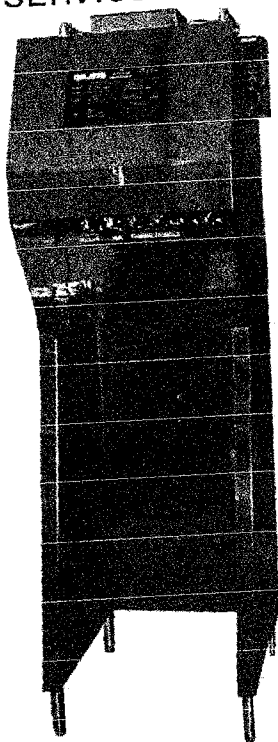


Pitco Frialator, Inc • P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow, NH 03304
603-225-6684 • FAX: 603-225-8497 • www.pitco.com

L10-300 Rev x1 10/07

Printed in the USA

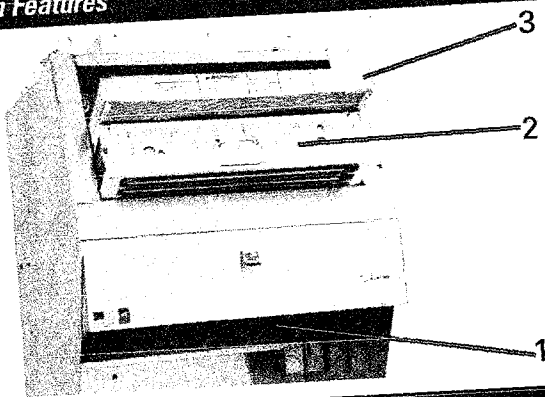
GILES
FOODSERVICE EQUIPMENT



Ventless Hood with Ansul Fire Extinguishing System **Model FSH-2-PH**

- The compact and simple design of the ventless hood eliminates the need for expensive roof modifications and the hassle of dealing with multiple vendors supplying separate hood and electrical systems.
- The Giles Ventless Hood is a one-of-a-kind, type 1, stainless steel unit, which incorporates our patented Electrostatic Air Cleaner which helps provide vapor removal for specific equipment.
- The fire suppression system used in your Giles Ventless Hood is an Ansul R-102A fire suppression system. Final installation, charging and testing of the system is required to be performed by an authorized Ansul distributor. Our system contains piping, nozzles (appliance and plenum), and conduit for routing the fusible link cable through the hood.

Design Features



Ventless Hood System

This Ventless Hood consists of a built-in Fire Suppression System and a Three-stage Air Purification System.

1. Stainless Steel Baffle Filter traps large grease particles.
2. Precipitator Filter (EAC) consists of an ionizer that charges particles of dirty air allowing them to be collected by an electrostatic force.
3. Disposable Charcoal Filter helps eliminate odor.

Electric Fryer Constrains

The FSH-2 is designed specifically for electric fryers. The fryer being placed under this hood must meet the following specifications:

- Maximum electrical input of 18.5kW (if using built-in interlock) or 20kw (if field interlocked)
- 60 Amp NEMA 15-60P Plug and Cord (**3 Phase Only**)
- Maximum cooking surface area of 380 sq. in. [0.245 cu. meter]
- Maximum fry tank capacity of 110 lbs [50 kg]
- Fryer width (left side to right side) 20" [508 mm]

Listings

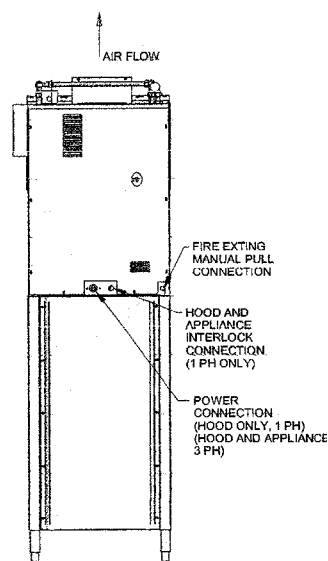
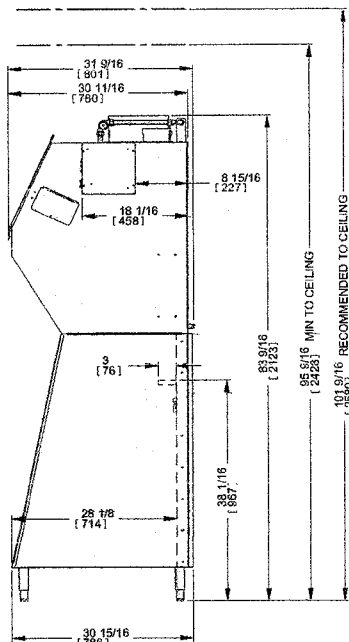
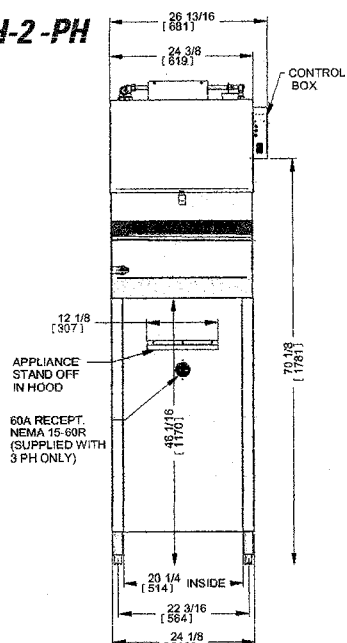


Giles Foodservice Equipment
An ISO 9001 Registered Company
P.O. Box 210247 • 2750 Gunter Park Drive West • Montgomery, AL 36109 USA
Phone 334.272.1457 • Fax 334.272.3561 • Phone Toll Free 1.800.554.4537
Web Site: www.gilesent.com • Email: info@gilesent.com

Printed in U.S.A. 1/14/08 Form 64305-B

Ventless Hood

Model FSH-2 -PH



Inches [millimeters]

Front

Side

Back

Specifications

We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions, or replacements on previously purchased equipment.

Construction:

20Ga to 16Ga Stainless Steel

Dimensions:

Width: 26-13/16" [681 mm]

Depth: 31-9/16" [802 mm]

Height: 83-9/16" [2122 mm]

Ventless Hood:

Exhaust CFM: 510 - 680

Approx. Decibel Level: 65

Electrical Specifications:

Available Voltages: 208-240

3 phase - 208-240V - 8 AMPS

1 phase - 208/240V - 8 AMPS

(No service cord provided)

Built-In Appliance Interlock Specifications: (3 Phase Only)

Voltages: 208-240V

Amps: 60A

Interlock Receptacle: NEMA 15-60R

(Requires NEMA 15-60P plug, Not Provided)

Product Designation:

FSH-2 -PH

Shipping Specifications:

Crated Weight: 462 lbs [146 kg]

Crated Cube Size: 35" X 34" X 93" = 49 cu ft

[1067mm X 915mm X 1423mm = 1.4 cu meters]

Accessories Included

Unit is shipped with (1) Baffle Filter, (2) EAC Filters, (1) Charcoal Filter, (1) EAC Soak Tank, and (1) Manual.

How To Specify

1. Electrical Options

Specify electrical option from the following:

	Voltage	Hz	Phase	ILS**	Part No.
☐	208-240	60	3	No	71340
☐	208-240	60	3	Yes	71341
☐	208-240	60	1	No	71342
☐	208-240	60	1	Yes	71343

** ILS Option (Interlocking Start)

(Please check with your local officials for this requirement) Specify if your county requires the hood to shut-down if the fryer underneath is not operating.

2. Accessories*

Specify the part number and quantity of the following accessory items needed:

	Qty	Description	Part Number
☐		EAC Filter	20520
☐		Charcoal Filter	30248
☐		Baffle Filter	42300
☐		Dry Tank	90010

*Additional charges

3. Shipping

Specify the shipping method

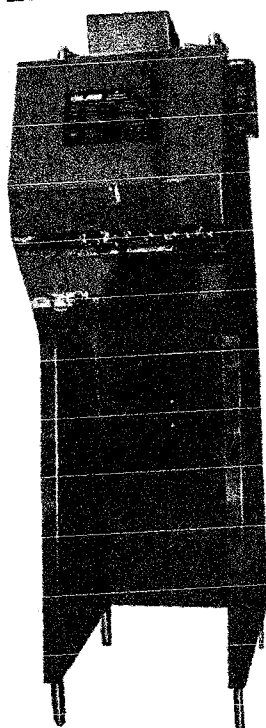
Giles Foodservice Equipment

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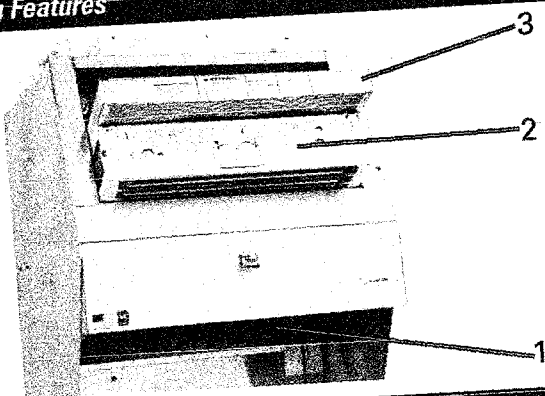
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Ventless Hood with Ansul Fire Extinguishing System Model FSH-2-PH (Side Air Vent)

- The compact and simple design of the ventless hood eliminates the need for expensive roof modifications and the hassle of dealing with multiple vendors supplying separate hood and electrical systems.
- The Giles Ventless Hood is a one-of-a-kind, type 1, stainless steel unit, which incorporates our patented Electrostatic Air Cleaner which helps provide vapor removal for specific equipment.
- The fire suppression system used in your Giles Ventless Hood is an Ansul R-102A fire suppression system. Final installation, charging and testing of the system is required to be performed by an authorized Ansul distributor. Our system contains piping, nozzles (appliance and plenum), and conduit for routing the fusible link cable through the hood.

Design Features



Ventless Hood System

This Ventless Hood consists of a built-in Fire Suppression System and a Three-stage Air Purification System.

1. Stainless Steel Baffle Filter traps large grease particles.
2. Precipitator Filter (EAC) consists of an ionizer that charges particles of dirty air allowing them to be collected by an electrostatic force.
3. Disposable Charcoal Filter helps eliminate odor.

Electric Fryer Constrains

The FSH-2-PH is designed specifically for electric fryers. The fryer being placed under this hood must meet the following specifications:

- Maximum electrical input of 18.5kW (if using built-in interlock) or 20kw (if field interlocked)
- 60 Amp NEMA 15-60P Plug and Cord (**3 Phase Only**)
- Maximum cooking surface area of 380 sq. in. [0.245 cu. meter]
- Maximum fry tank capacity of 110 lbs [50 kg]
- Fryer width (left side to right side) 20" [508 mm]

Listings



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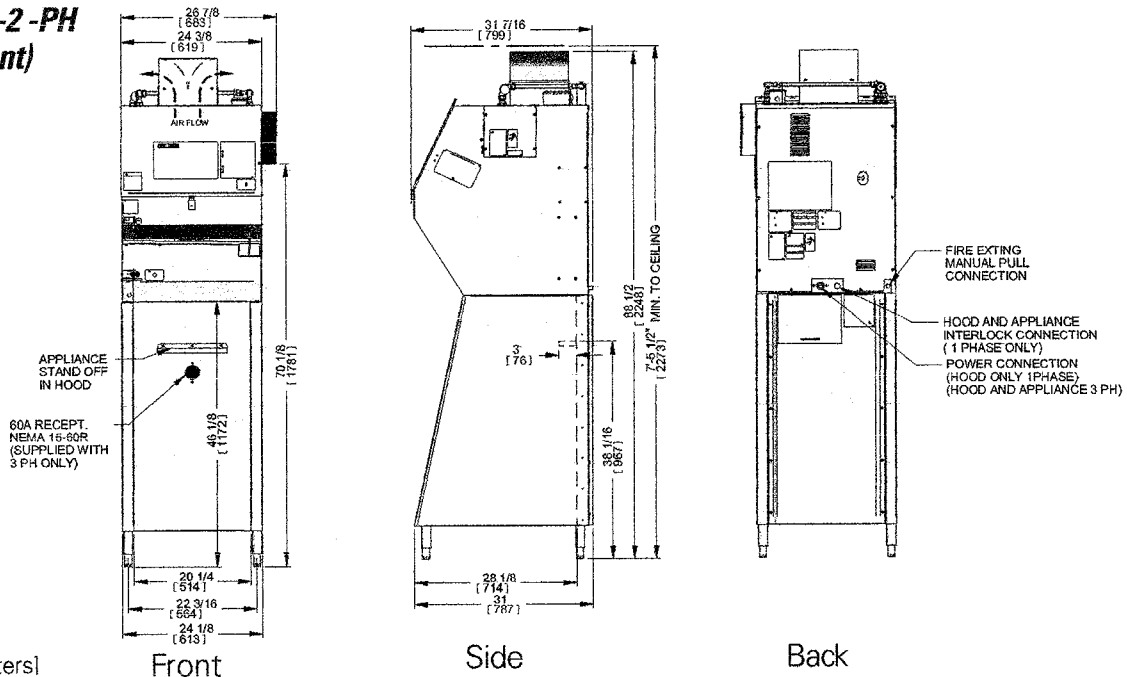
Phone 334.272.1457 • Fax 334.272.3561 • Phone Toll Free 1.800.554.4537

Web Site: www.gilesent.com • Email: info@gilesent.com

Printed in U.S.A. 2/15/08 Form 64565-A

Ventless Hood

Model: FSH-2 -PH
(Side Air Vent)



Inches [millimeters]

Specifications

We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions, or replacements on previously purchased equipment.

Construction:

20Ga to 16Ga Stainless Steel

Dimensions:

Width: 26-7/8" [683 mm]

Depth: 31-7/16" [799 mm]

Height: 88-1/2" [2248 mm]

Ventless Hood:

Exhaust CFM: 510 - 680

Approx. Decibel Level: 65

Electrical Specifications:

Available Voltages: 208-240

3 phase - 208-240V - 8 AMPS

1 phase - 208/240V - 8 AMPS

(No service cord provided)

Built-In Appliance Interlock Specifications: (3 Phase Only)

Voltages: 208-240V

Amps: 60A

Interlock Receptacle: NEMA 15-60R

(Requires NEMA 15-60P plug, Not Provided)

Product Designation:

FSH-2 -PH (SIDE VENT)

Shipping Specifications:

Crated Weight: 462 lbs [146 kg]

Crated Cube Size: 35" X 34" X 98" = 67.5 cu ft

[1067mm X 915mm X 2489mm = 2.4 cu meters]

Accessories Included

Unit is shipped with (1) Baffle Filter, (2) EAC Filters, (1) Charcoal Filter, (1) EAC Soak Tank, and (1) Manual.

How To Specify

1. Electrical Options

Specify electrical option from the following:

	Voltage	Hz	Phase	ILS**	Part No.
☐	208-240	60	3	No	71353
☐	208-240	60	3	Yes	71354
☐	208-240	60	1	No	71355
☐	208-240	60	1	Yes	71356

** ILS Option (Interlocking Start)

(Please check with your local officials for this requirement) Specify if your county requires the hood to shut-down if the fryer underneath is not operating.

2. Accessories*

Specify the part number and quantity of the following accessory items needed:

	Qty	Description	Part Number
☐		EAC Filter	20520
☐		Charcoal Filter	30248
☐		Baffle Filter	42300
☐		Dry Tank	90010

*Additional charges

3. Shipping

Specify the shipping method

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A Note on Ventless Hoods

*From the desk of Homero Ortegon
Director Pizza Hut Engineering*



As you know, we are moving forward with the application of ventless hoods on two of our WS Lite line options. Although the application of ventless hoods are NOT new in the industry or in the YUM! system (PH Express & Taco Bell), we feel it is important to highlight key insights to ensure success.

Partnership

Giles is considered the industry leader in ventless hood technology. Their innovation in filtration systems and equipment robustness has made them a key partner to not just YUM! Brands but other major food companies. In 2007, Giles completed a national ventless hood program with McDonalds (~ 800 locations).

Proper Maintenance

In order to ensure proper equipment performance and odor/smell control, proper upkeep of the equipment is critical!

The filtration system is a three stage process with the following maintenance requirements:

- 1) Baffles – **Daily**. Remove the baffles from the hood and run them through your dishwasher. (Same process as our current exhaust hoods.)
- 2) Electronic Air Cleaner (EAC) – **Daily**. Remove the filter from the hood and place in the soak tank that is supplied with the hood for 30 minutes. (Use grease cleaner and follow process listed on the training materials.)
- 3) Charcoal Filter – **Monthly**. Just replace. No cleaning is required. Replacement filters cost ~ \$33.00. This will be an on going maintenance cost. The filters can be purchased through your equipment/smallwares distributor.

The hood is designed to shut itself off if the filters are significantly neglected (decreased airflow). The best way to minimize odors/smells is to keep your filters clean and replace the charcoal filter monthly.

Important note: Ventless hoods can ONLY be used with electric fryers. Gas fryer applications REQUIRE the use of exhaust hoods due to combustion by products.

Trouble Shooting & Environmental

- A. Daily cleaning of the baffles and EAC filters.
- B. Monthly replacement of the charcoal filter.
- C. Ensure the hood is installed away from air conditioning ducts (4-6 feet to avoid air blowing directly on the fryer which will disrupt air capture).
- D. If the hood is placed in a room with poor air circulation, consider adding a small exhaust fan to aid in air movement (similar to a bathroom exhaust fan or a screen in place of tile if dealing with a tile ceiling).

Permitting Materials & Assistance

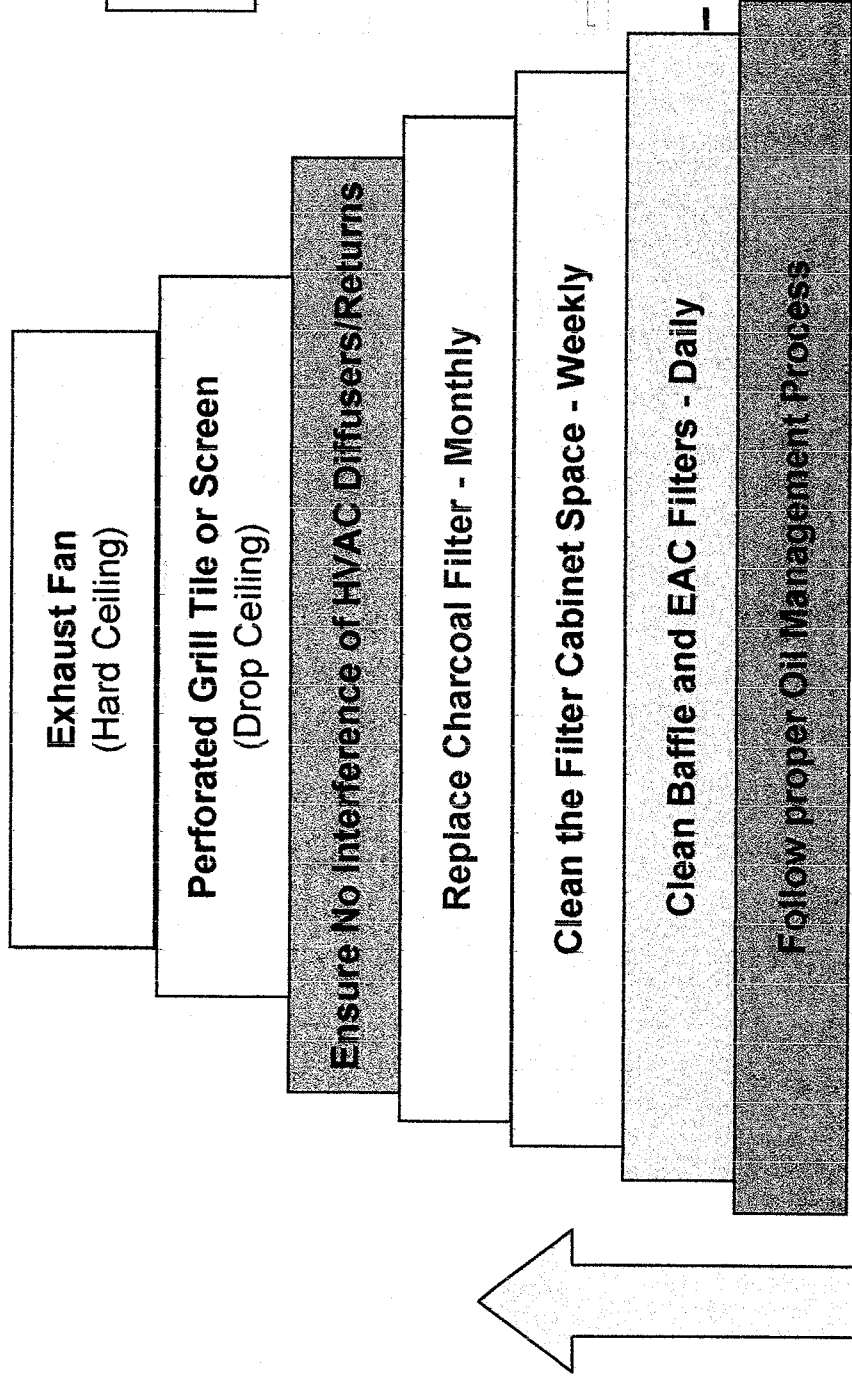
- There is a permitting packet on the "One Stop Shop" site designed to facilitate your discussions with the local municipality. If there are additional questions or need assistance relating to the approved use of the ventless fryer, please call Tim Kelly @ 334-221-6904. Tim is the Technical Service Manager at Giles and will be happy to assist in speaking with your local officials.
- At this time, we have not approved any other ventless hood sizes or fryer combinations. Code requires each fryer/ventless hood package combination to be UL certified. No other alternatives are available at this time.

If you have any questions, please contact me at 972-338-7901.



Odor Management Action Plan for Wingstreet

The following procedures will help control Odor when frying using electric fryer/ ventless hood equipment.



It is not recommended to use diffusers near the hood, and 3-way and 4-way diffusers should not be used in the kitchen

> 10' All Diffusers and Returns Allowed

Perforated discharge panel returns only

No diffusers or returns permitted

Fryer Hood

10' Radius

5' Radius

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(e)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

5/21/08

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

Address

Telephone ()

*Signature

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