

185 NW Spanish River
Boca Raton, FL 33431

BLOCK 852

LOT 5, 4 & 11

QUALIFICATION CODE

ADDRESS (SITE)

856 Route 70

PERMIT NO.

10-0425



CONSTRUCTION PERMIT APPLICATION

C10-000357

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

I. IDENTIFICATION

1. Proposed Work Site at: 1- Eleven @ # 856 Route 70 Brick, NJ 08724

2. Name of Owner in Fee: 1- Eleven Inc. Sandleman, Sanford
Tel. (732) 248-1110 e-mail jmelier@economicprojects.com
Address 1075 Cranbury S. River Road Suite # 4, Jamesburg, NJ 08831

3. Ownership in Fee: Public ☐ Private ☐ Public

4. Principal Contractor: Economic Project Solutions Tel. (732) 248-1110
Address 2 King Arthur Court Suite E North Brunswick, NJ e-mail same as above

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. 22-3632145 FAX: (732) 248-5788

5. Architect or Engineer Sargenti Architects Contact Keith Lamorico
Address _____ e-mail _____
Tel. (973) 253-9393 FAX: (973) 253-9390

6. Responsible Person in Charge once Work has Begun Charley McCranor
Tel. (609) 860-5023 FAX: (609) 860-5079

V. FEE SUMMARY (for office use only)

		Update	Update
1. Building	\$ <u>1726</u> ✓		
2. Electrical	<u>500</u> ✓	<u>40</u> ✓	
3. Plumbing	<u>580</u> ✓		
4. Fire Protection	<u>775</u> ✓		
5. Elevator Devices			
6. Subtotal			
7. Less 20% for State Plan Review	\$		
8. Subtotal	\$ <u>1300</u>		
9. State Permit Surcharge Fee			
10. Subtotal	\$		
11. Cert. of Occupancy			
12. Other			
13. TOTAL	\$		

VI. BUILDING/SITE CHARACTERISTICS

1. Number of Stories	<u>One (1)</u>	
2. Height of Structure	<u>22'-0"</u>	ft.
3. Area — Largest Floor	<u>2,600</u>	sq. ft.
4. New Building Area	<u>2,600</u>	sq. ft.
5. Volume of New Structure	<u>31,200</u>	cu. ft.
6. Max. Live Load	<u>N/A</u>	
7. Max. Occupancy Load	<u>67</u>	
8. If Industrialized Building: State Approved		HUD
9. Total Land Area Disturbed	<u>N/A</u>	sq. ft.
10. Flood Hazard Zone	<u>N/A</u>	
11. Base Flood Elevation	<u>N/A</u>	ft.
12. Wetlands	yes _____ no <u>X</u>	

(office use only)

ALT
COMMERCIAL

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 Approval	Rejection	Re-viewer
<u>\$ 79,200</u>			<u>2/17/10</u>			<u>3/3/10</u>		<u>KT</u>
<u>\$ 37,520</u>				<u>2-16-10</u>	<u>OT</u>			
<u>\$ 35,000</u>				<u>2-16-10</u>	<u>WOW</u>			
<u>\$ 26,400</u>				<u>2-16-10</u>	<u>OB</u>			

TOTAL COST

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: Mercantile
2. Use Group, Proposed: M
3. Change in Use Group, Indicate Present: _____

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

- D. Construct. Classification: Present 11B
- Proposed 11B

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. ☐ LP Gas Tanks

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 _____

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 Economic Project Solutions

Address 2 King Arthur Court Suite E
North Brunswick, NJ 08902

Telephone (732) 248-1110

Signature [Signature]

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

Constituent Contact Report

[illegible]

Date: _____

Date: _____

IMPORTANT!
A.H.B.T. - EXEMPT



Brick Township
401 Chambersbridge Rd
Brick, NJ 08723

Date Issued 06/01/2010
Control Number C-10-000337
Permit Number 10-0425
Permit Issue Date 03/05/2010
Certificate Number 10-0425

Certificate

Construction Code Division
(Certificate of Approval)

Identification

Work Site Location: 856 ROUTE 70 Brick Township, NJ Block: 852 Lot: 4.01 Qual: _____
Owner in Fee: SANDELMAN, SANFORD %KIN PROPERTIES
Owner Address: 185 NW SPANISH RIVER #100 BOCA RATON FL 33431
Telephone: (732) 248-1110
Contractor ECONOMIC PROJECT SOLUTIONS
Address 2 KING ARTHUR COURT SUITE E NORTH BRUNSWICK NJ 08902
Telephone: (732) 248-1110 Fax: _____
License Number or Builders Registration Number: _____ Federal Emp. Number: _____

Home Warranty Number: _____

Type of Warranty Plan: ☐ State ☐ Private

Use Group: M Construction Classification: _____

Maximum Live Load: 0 Maximum Occupancy Load: 0

Description of Work/Use: ALTERATION - COMMERCIAL INTERIOR TENANT ALTERATION OF FOOT LOCKER STORE INTO 7-11 CONVENIENCE STORE/ EMERGENCY EXIT LIGHTS

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**

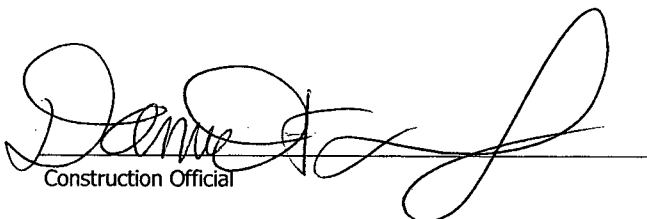
This serves notice that said potentially hazardous equipment has been installed and/or maintained in accordance with the New Jersey Uniform Construction Code and is approved for use until

☐ **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: _____



PERMIT UPDATE

Date Update Issued 3/5/10
Control # C-10-000337+A
Permit # +A

10-043511

IDENTIFICATION Block: 852 Lot: 4.01 Qualifier _____
Work Site Location: 856 ROUTE 70 Brick Township, NJ Contractor ECONOMIC PROJECT SOLUTIONS
Address 2 KING ARTHUR COURT SUITE E NORTH
Owner in Fee SANDELMAN, SANFORD %KIN PROPERTIES BRUNSWICK NJ 08902
185 NW SPANISH RIVER #100 BOCA RATON FL Telephone: (732) 248-1110
33431 Lic. No. or Bldrs. Reg. No. _____
Telephone: (732) 248-1110 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:

COMMUNICATION POINTS

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 \$1,200

[Signature]
Construction Official

3-5-10
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	\$0
Elevator Devices	\$0
Other	\$0.00
DCA Training Fee	\$2
CO Fee	
Other	\$0
Total	\$42
Check No.	
Cash	\$0
Credit	\$0
Collected By	

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: 10/05/10 3:49PM 001558H6278
10/07 SERV.007

☐ 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".

	HO125	
	ELECTRIC	\$40.00
		\$2.00
		\$42.00

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

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



CONSTRUCTION PERMIT

Date Issued 3/5/10
Control # C-10-000337
Permit # 10-0425

IDENTIFICATION Block: 852 Lot: 4.01 Qualifier
Work Site Location: 856 ROUTE 70 Brick Township, NJ Contractor ECONOMIC PROJECT SOLUTIONS
Address 2 KING ARTHUR COURT SUITE E NORTH
Owner in Fee SANDELMAN, SANFORD %KIN PROPERTIES BRUNSWICK NJ 08902
185 NW SPANISH RIVER #100 BOCA RATON FL Telephone: (732) 248-1110
33431 Lic. No. or Bldrs. Reg. No.
Telephone: (732) 248-1110 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:

ALTERATION - COMMERCIAL INTERIOR TENANT ALTERATION OF FOOT LOCKER STORE
INTO 7-11 CONVENIENCE STORE/ EMERGENCY EXIT LIGHTS

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 \$175,606

[Signature]
Construction Official

3-5-10
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	\$1,726
Electrical	\$560
Plumbing	\$580
Fire Protection	\$175
Elevator Devices	\$0
Other	\$0.00
DCA Training Fee	\$300
CO Fee	
Other	\$0
Total	\$3,341
Check No.	
Cash	\$0
Credit	\$0
Collected By	

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.

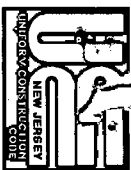
- ☐ Required special inspections. The applicant by accepting the permit will be deemed to have consented to these requirements:

40425
00110115
ELECTRIC \$1,726.00
PLUMBING \$560.00
FIRE \$580.00
FIRE \$175.00
DCA \$300.00
TOTAL \$3,341.00

- ☐ 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.



PLUMBING SUBCODE TECHNICAL SECTION



10-11
S.C.R.E.

Date Received
Control #
Date Issued
Permit #
315/10
10-0425

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

D. TECHNICAL SITE DATA

DESCRIPTION OF WORK

Tenant fit-up, installation of plumbing fixtures, piping & accessories.

Block 852 Lot 5, 4, 1, 11 Qualification Code

Work Site Location 1-Elmwood # 852, Route 70 Sandellman, Sanford Bricktown, NJ 08794

Owner in Fee: 1-Elmwood Inc. Sandellman Sanford

Tel. (732) 248-1110 e-mail lmj@economicprojects.com

Address 1075 Cranbury So. River Rd, Suite # 4 Jamesburg, NJ 08521

Contractor: Cranbury 300 Tel. (201) 843-3165

Address 59 A Forsythia Lane Palmyra NJ Exp. Date 6/30/11

Contractor License No. 7809 FAX: ()

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

Federal Emp. ID No. 22-2925728

B. PLUMBING CHARACTERISTICS

Use Group Present Proposed M

Building Sewer Size 4" Public Sewer X Private Septic

Water Service Size 1" Public Water X Private Well

Est. Cost of Plumbing Work \$ 35,000

JOB SUMMARY (Office Use Only)

PLAN REVIEW	INSPECTIONS	Dates (Month/Day)	Approval	Initial
1. No Plans Required	Type	Failure	Failure	
1. Joint Plan Review Required:	Slab			
1. Building	Rough			
1. Fire	Water			
1. Plumbing Plans Approved	Sewer			
Date: <u>6-16-10</u>	Fixtures			
Approved by: <u>WOKA</u>	Gas Equipment			
SUBCODE APPROVAL	Gas Piping			
1. CO	LP Gas Tank			
1. ECO	Fuel Oil Piping			
1. CA	Solar			
Date: <u>6-1-10</u>	TCO			
Approved by: <u>Q</u>	<u>WOKA</u>	<u>05/18/10</u>	<u>05/24/10</u>	<u>05/27/10</u>

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 and perform the work listed on this application.

☒ Licensed Plumbing Contractor ☐ Exempt Applicant

Applicant's Signature/Contractor's Seal and Signature

QTY.	FIXTURE/EQUIPMENT	DATE
2	Water Closet	
2	Urinal/Bidet	
2	Bath Tub	
2	Lavatory	
2	Shower	
5	Floor Drain	
4(4)	Sink	
	Dishwasher	
	Drinking Fountain	
	Washing Machine	
	Hose Bib	
	Water Heater	
	Fuel Oil Piping	
	Gas Piping	
	LP Gas Tank	
	Steam Boiler	
	Hot Water Boiler	
	Sewer Pump	
	Interceptor/Separator	
	Backflow Preventer	
	Greasetrap	
	Sewer Connection	
	Water Service Connection	
	Stacks	
	Other <u>water purification</u>	
	Other <u>condensate drains</u>	

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

COMMERCIAL

04:09:10 PA
COPED LETTER FROM P.E. — OK 04:13:10 PA
BUTTIN 1 FLOOR SWK
FOR SUPPLY MACHINE

05:18:10 PA

- (1) SEED SODA MACHINES NOT HOOKED UP, OK
- (2) TOILET ROOM LADIES NOT GO FROM TOILET WATER
- (3) NOY NOY NOT WATER OK
- (4) STAT. FISH. NOT READY

05:29:10 PA

STANLEY

05:29:10 PA

05:29:10 PA

Handwritten signature

A. IDENT
CONTR
Block
Work Sit

Owner In
Address

Tele.
Contract
Address

Tele.
Lic. No.
Federal E

B. PLUM
Use Grow
Building
Water Se
Est. Cost

JOB SL
PLAN F
Joint Pl
Date: -
Approve

SUBCO
Date: -
Approve

C. CERTI
I hereby
to make it
Signature
I Use



461 FROM ROAD
SECOND FLOOR
PARAMUS, NJ 07652
973.253.9393 T
973.253.9390 F
WWW.SARGARCH.COM

April 12, 2010

Brick Township
Plumbing Inspector
401 Chambersbridge Rd.
Brick, NJ 08723
(732) 262-1027

RECD APR 13 2010

Subject: 7-Eleven
856 Route 70
Bricktown, NJ 08724
Control Number: C-10-000337

To whom it may concern,

Original construction documents for 7-11 856 Route 70 Bricktown NJ identify (2) floor sinks located beneath the beverage bar. Revision one construction documents dated 2-11-10 revised the number and location of floor sink associated with the beverage bar. As shown on revision one plans and as constructed on site (1) floor sink located approximately between the post mix and slurpee machines is acceptable and will allow for proper drainage of associated equipment.

Sincerely,

Robert Sargenti
Architect

Cc: Charley McCranor – 7-Eleven, Inc.

SA

SARGENTI
ARCHITECTS

451 FROM ROAD
SECOND FLOOR
PERMUS, NJ 07652
973.853.9393 T
973.853.9390 F
WWW.SARGARCH.COM

April 13, 2010

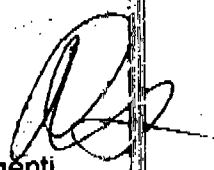
Brick Township
Plumbing Inspector
401 Chambersbridge Rd.
Brick, NJ 08723
(732) 262-1027

Subject: 7-Eleven
856 Route 70
Bricktown, NJ 08724
Control Number: C-10-000337

Mr. Paul Auth,

Original construction documents for 7-11 856 Route 70 Bricktown NJ identify (2) floor sinks located beneath the beverage bar. Revision one construction documents dated 2-11-10 revised the number and location of floor sink and associated piping including a 2" PVC wall mounted pipe draining into floor sink at the beverage bar. As shown on revision one plans and as constructed on site (1) floor sink located approximately between the post mix and slurpee machines is acceptable and will allow for proper drainage of associated equipment.

Sincerely,


Robert Sargenti
Architect

Cc: Charley McCrand - 7-Eleven, Inc.

SA

SARGENTI
ARCHITECTS

461 FROM ROAD
SECOND FLOOR
PARAMUS, NJ 07652
973.253.9393 T
973.253.9390 F
WWW.SARGARCH.COM

April 13, 2010

Brick Township
Plumbing Inspector
401 Chambersbridge Rd.
Brick, NJ 08723
(732) 262-1027

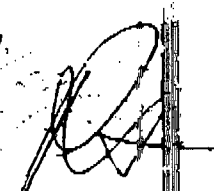
Subject: 7-Eleven
856 Route 70
Bricktown, NJ 08724
Control Number: C-10-000337

Mr. Paul Auth,

Original construction documents for 7-11 856 Route 70 Bricktown NJ identify a 1" water main entering the 7-11 leased premises. The existing conditions on site show a $\frac{3}{4}$ " water main. The existing $\frac{3}{4}$ " water main is acceptable and will provide adequate water supply and allow for proper use of plumbing fixtures scheduled for use within the leased premises.

The backflow preventer shown on sheet P1.1 – Plumbing Connection Elevation, is shown correctly. The backflow preventer is to be installed on the incoming $\frac{3}{4}$ " water main and installed no more than 18" above the finish floor. The note on sheet P1.1 – Water Riser Diagram, has been revised to show the backflow preventer in the correct location and orientation.

Sincerely,



Robert Sargenti
Architect

Cc: Charley McCrann – 7-Eleven, Inc.

**THE BRICK TOWNSHIP
MUNICIPAL UTILITIES AUTHORITY**

1551 HIGHWAY 88 WEST
BRICK, NEW JERSEY 08724
(732) 458-7000

CERTIFICATE OF COMPLIANCE

Date 6/1/10

NAME Sandelman / 7-11 Inc.

ADDRESS 1075 Cranberry S River Rd Jamesburg NJ
08871

PROPERTY LOCATION 856 Route 70- 7-11

Account No 12436809-0 Block 852 Lot 4.01

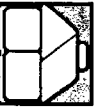
I hereby certify that the above applicant has complied with all Rules and Regulations of this Authority and has paid all required fees and charges.

BASED ON ESTIMATED FLOW TO BE PROVIDED..WILL
BE RE-EVALUATED AFTER @ YRS USAGE.

For the Authority Carol Gundel



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 852 Lot 544H 4/01 Qualification Code 10-0425

Work Site Location Bricktown, NJ 08724

Owner in Fee: 7-Eleven Inc. 3000 Linden, Southold

Tel. (732) 248-1110 e-mail meier@economicprojects.com

Address 1075 Canterbury St. River Rd. Lumberton, NJ 08031

Contractor: Economic Project Solutions Tel. (732) 248-1110

Address 2 King Arthur Court Suite E North Brunswick, NJ 08902 e-mail same as above

Contractor License No. or Builder Registration No. 08902

Home Improvement Contractor Registration No. or Exemption Reason (if applicable): 22-3632145

Federal Emp. ID No. 22-3632145 FAX: (732) 248-5788

Exp. Date 3/31/10

Job Summary (Office Use Only)

PLAN REVIEW	Date	Initial	INSPECTIONS	Dates (Month/Day)
☐ No Plans Required			Type:	Failure Failure Approval Initial
☐ All			Footings	
☐ Footings/Foundations			Footings Bonding	
☐ Structural/Framework			Foundation	
☐ Exterior			Slab	
☒ Interior			Frame	
☒ Truss Sys./Bracing			Interior Walls Only	
☒ Separation Wall				
☐ Elec. ☐ Plumb. ☐ Fire ☐ Elevator			Insulation	

SUBCODE APPROVAL FOR PERMIT

Date: 3/31/10

Approved by: [Signature]

SUBCODE APPROVAL FOR CERTIFICATE

Date: 6/1/10

Approved by: [Signature]

SUBCODE APPROVAL FOR CERTIFICATE

Date: 5/27/10

Approved by: [Signature]

SUBCODE APPROVAL FOR CERTIFICATE

Date: 5/27/10

Approved by: [Signature]

SUBCODE APPROVAL FOR CERTIFICATE

Date: 5/27/10

Approved by: [Signature]

SUBCODE APPROVAL FOR CERTIFICATE

Date: 5/27/10

Approved by: [Signature]

SUBCODE APPROVAL FOR CERTIFICATE

Date: 5/27/10

Approved by: [Signature]

SUBCODE APPROVAL FOR CERTIFICATE

Date: 5/27/10

Approved by: [Signature]

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 [Signature]

D. TECHNICAL SITE DATA

DESCRIPTION OF WORK

Interior tenant alteration of foot locker store into 7-Eleven Convenience Store

Emergency exit lights

FEE (Office Use Only)

\$ 100.00

\$ 100.00

\$ 100.00

\$ 100.00

\$ 100.00

\$ 100.00

\$ 100.00

\$ 100.00

\$ 100.00

\$ 100.00

\$ 100.00

\$ 100.00

\$ 100.00

\$ 100.00

\$ 100.00

\$ 100.00

\$ 100.00

\$ 100.00

\$ 100.00

\$ 100.00

\$ 100.00

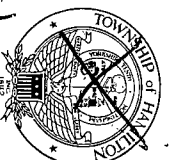
\$ 100.00

Date Received 3/5/10

Control # 10-0425

Date Issued 3/5/10

Permit # 10-0425



COMMERCIAL

Administrative Surcharge \$ 100.00
Minimum Fee \$ 100.00
State Permit Surcharge Fee \$ 100.00
TOTAL FEE \$ 300.00

185 NW Spanish River #10
Boca Raton Fla 33433

~~Bob Joep 732 254-8812~~

Sett " 254-8813

4/8/10 w- Int walls only -

1) Plans do Not Indicate Build characteristics -
Architect to re-submit plans for review

* Building is not II B

* Building was change-of-use

* Building is mixed use and No separation
was noted on plans -



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 852 Lot 4.01 Qualification Code _____

Work Site Location 8556 Route 16170

Owner in Fee: 7-8 Levee Fee _____

Tel. (800) 487 074 e-mail _____

Address 1035 Chocomaug S. River RD Somerset zip code

Contractor: 37 Eriksen Inc municipally Tel. (732) 583-7444

Address 37 Eriksen Inc e-mail _____

Contractor License No. 3845 Exp. Date _____

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

Federal Emp. ID No. 22-2052308 FAX: 732 583-6710

JOB SUMMARY (Office Use Only)

PLAN REVIEW	Date	Initial	INSPECTIONS	Type:	Failure	Dates (Month/Day)	Initial
☐ No Plans Required							
☐ All							
☐ Footings/Foundations							
☐ Structural/Framework							
☐ Exterior							
☐ Interior							
Joint Plan Review Required:							
☐ Elec. ☐ Plumb. ☐ Fire ☐ Elevator							
SUBCODE APPROVAL for PERMIT							
Date:							
Approved by:							
SUBCODE APPROVAL for CERTIFICATE							
☐ CO ☐ CCO							
Date:							
Approved by:							

B. BUILDING CHARACTERISTICS

Use Group	Present	Proposed	Constr. Class	Present	Proposed
No. of Stories					
Height of Structure					
Area — Largest Floor					
New Bldg. Area/All Floors					
Volume of New Structure					
Max. Live Load					
Max. Occupancy Load					

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 _____

D. TECHNICAL SITE DATA

DESCRIPTION OF WORK

Change of Contracted

TYPE OF WORK:

- ☐ New Building
- ☐ Addition
- ☐ Rehabilitation
- ☐ Roofing
- ☐ Siding
- ☐ Fence _____ Height (exceeds 6')
- ☐ Sign _____ Sq. Ft.
- ☐ Pool
- ☐ Retaining Wall _____ Sq. Ft.
- ☐ 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 \$	

10-04/05

SA

SARGENTI
ARCHITECTS

465 FROM ROAD
SECOND FLOOR
PARMUS, NJ 07652
973.253.9393 T
973.253.9390 F
WWW.SARGARCH.COM

April 15, 2010

Brick Township
Building Inspector
401 Chambersbridge Rd.
Brick, NJ 08723
(732) 262-1027

Subject: 7-Eleven
856 Route 70
Bricktown, NJ 08724
Control Number: C-10-000337

Mike Vecchio,

Original construction documents for 7-11 856 Route 70 Bricktown, NJ identify the demising wall separation between the 7-11 tenant space and Windmill tenant space as existing fire rated construction. The existing wall construction is in fact not fire rated. The construction documents have been revised to require a rated wall separation with a UL design no. of U403. U403 is classified as a nonbearing wall rating - 2 HR (see attached).

Per the International Building Code under section 309 7-11 falls under mercantile group M. Based on an on site observation of existing conditions and construction type the 856 Route 70 location would fall under Type IIB per Table 601 of the International Building Code. Type III per section 602 states: Exterior walls are of noncombustible materials and the interior building elements are of any material permitted by this code.

Sincerely,


Robert Sargenti
Architect

Cc: Charley McCraney - 7-Eleven, Inc.

*Letter Apprd for use
Hand copy to follow
Find out what this UL is
4/15/10 am*

7-ELEVEN

856 ROUTE 70

BRICK, NJ

ATTN:

MIKE VECCHIO



BXUV.U403 Fire Resistance Ratings - ANSI/UL 263

Page Bottom

Design/System/Construction/Assembly Usage Disclaimer

- Authorities Having Jurisdiction should be consulted in all cases as to the particular requirements covering the installation and use of UL Listed or Classified products, equipment, system, devices, and materials.
- Authorities Having Jurisdiction should be consulted before construction.
- Fire resistance assemblies and products are developed by the design submitter and have been investigated by UL for compliance with applicable requirements. The published information cannot always address every construction nuance encountered in the field.
- When field issues arise, it is recommended the first contact for assistance be the technical service staff provided by the product manufacturer noted for the design. Users of fire resistance assemblies are advised to consult the general Guide Information for each product category and each group of assemblies. The Guide Information includes specifics concerning alternate materials and alternate methods of construction.
- Only products which bear UL Mark are considered as Classified, Listed, or Recognized.

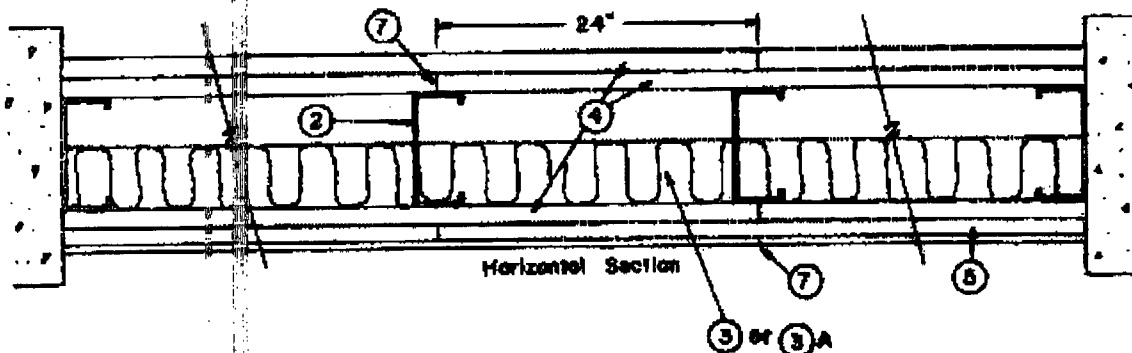
Fire Resistance Ratings - ANSI/UL 263

See General Information for Fire Resistance Ratings - ANSI/UL 263

Design No. U403

March 03, 2010

Nonbearing Wall Rating — 2 HR.



1. Floor and Ceiling Runners — Channel shaped, 1-1/4 in. wide by 3-5/8 in. deep, fabricated from min 0.020 in. thick (25 gauge) galv steel attached to floor and ceiling with fasteners spaced 24 in. O.C.

1A. Framing Members* - Floor and Ceiling Runner — Not shown - In lieu of Item 1 — For use with Item 2A, proprietary channel shaped runners, 1-1/4 in. wide by min 3-5/8 in. deep fabricated from min 0.020 in. thick galv steel, attached to floor and ceiling with fasteners spaced 24 in. OC max.

CRACO MFG INC — SmarterTrack20™, SmartTrack20™

MARINO\WARE A DIV OF WARE INDUSTRIES

INC — Viper20S™ Track, Viper20D™ Track

1B. Framing Members* - Floor and Ceiling Runner — Not shown - In lieu of Item 1 — For use with Item 2B, channel shaped runners, 1-1/4 in. deep by min 3-5/8 in. wide fabricated from min 0.018 in. thick galv steel, attached to floor and ceiling with fasteners spaced 24 in. OC max.

CLARKWESTERN BUILDING SYSTEMS INC — CW ProTRAK

DIETRICH INDUSTRIES INC — DIETRICH ProTRAK

DMFCWBS L L C — ProTRAK

2. **Steel Studs** — Channel shaped, 3-5/8 in. deep, min 0.020 in. thick (25 gauge) galv steel. Studs 3/8 in. less in lengths than assembly height.

2A. **Framing Members* - Steel Studs** — Not shown - In lieu of Item 2 — For use with Item 1A, proprietary channel shaped steel studs, 1 1/4 in. wide by min 3-5/8 in. deep fabricated from min 0.020 in. thick galv steel. Studs cut 3/8 in. less in length than assembly height.

CRACO MFG INC — SmarterStud20™, SmartStud20™

MARINO\WARE\KEY OF WARE INDUSTRIES

INC — Viper205™, Viper20D™

2B. **Framing Members* - Steel Studs** — Not shown - In lieu of Item 2 — For use with Item 1B, channel shaped steel studs, min 3-5/8 in. wide fabricated from min 0.018 in. thick galv steel, spaced max 24 in. O.C. Studs cut 3/8 in. less in length than assembly height.

CLARKWESTERN BUILDING SYSTEMS INC — CW ProSTUD

DIETRICH INDUSTRIES INC — DIETRICH ProSTUD

DMFCWBS L L C — ProSTUD

3. **Batts and Blankets*** — Optional — Mineral wool or glass fiber insulation, partially or completely filling stud cavity.

CERTAINTED CORP

GUARDIAN FIBERGLASS INC

JOHNS MANVILLE INTERNATIONAL INC

KNAUF INSULATION GMBH

OWENS CORNING

3A. **Fiber, Sprayed*** — As an alternate to Batts and Blankets (Item 3) — Spray applied cellulose material. The fiber is applied with water to completely fill the enclosed cavity in accordance with the application instructions supplied with the product. Nominal dry density of 3.0 lb/ft³. Alternate application method: The fiber is applied with U.S. Greenfiber LLC Type AD100 hot melt adhesive at a nominal ratio of one part adhesive to 6.6 parts fiber to completely fill the enclosed cavity in accordance with the application instructions supplied with the product. Nominal dry density of 2.5 lb/ft³.

U S GREENFIBER LLC — Cocoon2 Stabilized or Cocoon-FRM (Fire Rated Material)

3B. **Fiber, Sprayed*** — As an alternate to Batts and Blankets (Item 3) and Item 3A - Spray applied cellulose insulation material. The fiber is applied with water to interior surfaces in accordance with the application instructions supplied with the product. Applied to completely fill the enclosed cavity. Minimum dry density of 4.3 pounds per cubic ft.

NU-WOOL CO INC — Cellulose Insulation

3C. **Fiber, Sprayed*** — As an alternate to Batts and Blankets (Item 3) - Spray applied cellulose fiber. The fiber is applied with water to completely fill the enclosed cavity in accordance with the application instructions supplied with the product. The minimum dry density shall be 4.30 lbs/ft³.

INTERNATIONAL CELLULOSE CORP — Celbar-RL

4. **Gypsum Board*** — 5/8 in. thick, 48 in. wide sheets. Inner layer applied vertically, attached to studs and floor and ceiling runners with 0.127 in. diam by 1 in. long self-drilling, self-tapping Phillips head steel screws spaced 32 in. O.C., joints located over studs. Outer layer on one side applied vertically and attached to studs and runners with 1-5/8 in. long self-drilling, self-tapping steel screws spaced 12 in. O.C. along ends and edges of boards and 24 in. O.C. in the field. Outer layer joints offset from inner layer joints and located over studs.

AMERICAN GYPSUM CO — Type AG-C

CERTAINTED GYPSUM INC — Type FRPC, ProRoc Type C or SF-3.

CERTAINTED GYPSUM CANADA INC — ProRoc Type C.

GEORGIA-PACIFIC GYPSUM L L C — Type DAPC

TEMPLE-INLAND — Type TG-C

5. **Gypsum Board** — * — 1/2 in. thick, 48 in. wide sheets. Sheets applied vertically and attached to studs and runners with 1-5/8 in. long self-drilling, self-tapping steel screws spaced 12 in. O.C. along ends and edges of boards and 24 in. O.C. in the field. Joints offset from inner layer joints.

AMERICAN GYPSUM CO — Type AG-C

CERTAINTED GYPSUM INC — Type FRPC, ProRoc Type C or SF-3.

CERTAINTED GYPSUM CANADA INC — ProRoc Type C.

GEORGIA-PACIFIC GYPSUM L L C — Type DAPC

TEMPLE-INLAND — Type TG-C

6. **Gypsum Board** — * — 1/4 or 3/8 in. thick 48 in. wide sheets, placed vertically and laminated to 1/2 in. wallboard with 3/4 in. diam dabs of vinyl base paneling adhesive spaced vertically and horizontally 12 in. O.C. Joints offset from joints of center layer of 1/2 in. gypsum board and located over studs.

CERTAINTED GYPSUM INC — Type S.

7. **Joints - (Not Shown)** — Outer layer joints on both sides of wall (finish layer only) covered with paper tape and joint compound. Screw heads covered with joint compound.

*Bearing the UL Classification Mark

Last Updated on 2010-03-03

[Questions?](#)

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[Notice of Disclaimer](#)

[Page Top](#)

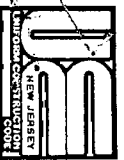
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ELECTRICAL SUBCODE
TECHNICAL SECTION



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

Block 852 Lot 4-01 Qualification Code 856

Work Site Location 856 1st St

Owner in Fee: 2-Elcua

Tel (908) 457-0714 e-mail _____

Address 1025 Elmway S. West Rd. James Beach

Contractor: 37 Electric Inc Tel. 732-549-7444

Address 37 Electric Inc e-mail _____

Contract License No. 64504145 Exp. Date 3/16

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

Federal Emp. ID No. 22-2052318 FAX: 232-549-6710

B. ELECTRICAL CHARACTERISTICS

Use Group Present _____ Proposed _____

[] Pole/Pad # _____ [] Temporary [] Other _____

Building Occupied as _____ Utility Co. 300-744-770

Est. Cost of Elec. Work \$ _____

JOB SUMMARY (Office Use Only)

PLAN REVIEW		INSPECTIONS		Dates (Month/Day)	
[] No Plans Required	Type: _____				
[] Partial - Under-slab Utilities Approved	Rough	Failure	Failure	Approval	Initial
Date: _____	Barrier-Free	<u>Walls only</u>	<u>under slabs</u>	<u>4-13-10</u>	<u>DB</u>
[] Electric Plans Approved	Trench			<u>4-15-10</u>	<u>DB</u>
Date: _____	Temp. Serv.				
[] Approved by: _____	Constr. Serv.				
Joint Plan Review Required:	TCO				
[] Bldg. [] Plumb. [] Fire. [] Elev.	Other				
SUBCODE APPROVAL for PERMIT	Service			<u>4-15-10</u>	<u>DB</u>
Date: _____	Final			<u>5-25-10</u>	<u>DB</u>
Approved by: _____	Barrier-Free				
SUBCODE APPROVAL for CERTIFICATE	Temp. Cut-in-Card Date Issued				
[] CO [] CCO [] CA	Final Cut-in-Card Date Issued				
Date: <u>5-17-10</u>	Annual Pool Inspection				
Approved by: <u>JS</u>	Date of Grounding and Bonding Certification				

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 and perform the work listed on this application.

Applicant's Signature/Contractor's Seal and Signature
[Signature]

D. TECHNICAL SITE DATA

DESCRIPTION OF WORK

Change of electrical

Date Received
Control #

Date Issued
Permit #

10-04/05

QTY. SIZE

ITEMS

FEE (Office Use Only)

- 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 UV 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

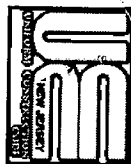
Administrative Surcharge \$ _____

Minimum Fee \$ _____

State Permit Surcharge Fee \$ _____

TOTAL FEE \$ _____

COMMERCIAL

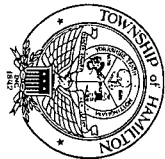


ELECTRICAL SUBCODE TECHNICAL SECTION



Date Received
Control #
Date Issued
Permit #

3/5/10
10-0425



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

Block 852 Lot 54211 Qualification Code 08724

Work Site Location Bricktown, NJ # 856 Route 70

Owner in Fee 1-Elm Inc. Saddleman Sanford

Address 1075 Cranbury So. River Rd. Suite # 4

Tel (732) 248-9110

Contractor Bradleys Electric LLC

Address 734 Hockensbury Rd. Hockensbury Hillsborough, NJ 08844

Tel (908) 442-10199 FAX (908) 442-10199

Contractor License No. 1456B

Federal Emp. No. 204304157

B. ELECTRICAL CHARACTERISTICS

Use Group Present M Proposed M

[] Pole/Pad # 1001 locker [] Temporary [] Other

Building Occupied as 1001 locker Utility Co. 37,520.00

Est. Cost of Elec. Work \$ 37,520.00

JOB SUMMARY (Office Use Only)

PLAN REVIEW	Date	Initial	INSPECTIONS	Dates (Month/Day)
[] No Plans Required			Type: Rough	Failure Failure Approval Initial
Joint Plan Review Required:			Barrier-Free	
[] Building [] Plumbing			Trench	
[] Fire [] Elevator			Temp. Serv.	
[] Elec. Plans Approved			Constr. Serv.	
Date: <u>4-6-10</u>			TCO	
Approved by: <u>W</u>			Other	
			Service	
			Final	
			Barrier-Free	
SUBCODE APPROVAL			Temp. Cut-in-Card Date Issued	
[] CO [] CCO [] CA			Final Cut-in-Card Date Issued	
Date: _____			Annual Pool Inspection	
Approved by: _____			Date of Grounding and Bonding	
			Certification	

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 and perform the work listed on this application.

Applicant's Signature/Contractor's Seal and Signature

D. TECHNICAL SITE DATA

[] Licensed Elec. Contractor [] Certif'd Landscape Irrigation Contr [] Exempt Applicant

QTY SIZE ITEMS

35+11=46 Lighting Fixtures

60 Receptacles

6 Switches

2 Detectors

2 Light Poles

10 Motors—Fract. HP

10 Emergency & Exit Lights

14 Communications Points

143 Alarm Devices/F.A.C. Panel

1 Telephone board

1 TOTAL NUMBERS

1 Pool Permit/with UW Lights

1 Storable Pool/Spa/Hot Tub

1 KW Elec. ~~Range/Receptacle~~ slurpee

1 KW Oven/Surface Unit

1 KW Elec. Water Heater

4 KW Elec. ~~Receptacle~~ exap.

2 KW ~~Receptacle~~ condensors

2 HP Garbage Disposal

2 KW Central A/C Unit

2 HP/KW Space Heater/Air Handler

2 KW Baseboard Heat

2 HP Motors 1/2 HP

2 KW Transformer/Generator

1 AMP Service

1 AMP Panels (4) total

1 AMP Motor Control Center

1 KW Elec. Sign/Outline Light

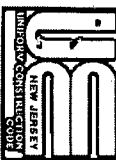
1 security cameras

1 + vss

FEE (Office Use Only)

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

COMMERCIAL



ELECTRICAL 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 852 Lot 4.01 Qualification Code _____

Work Site Location 856 Route 70

Brick, N.J. 08724-2251

Owner in Fee: LTG, LLC

Tel. (866) 414 6600 e-mail _____

Address 1810 Dallas Parkway Plano, TX 75024

Contractor: _____ street municipality zip code

Address _____

Contractor License No. _____

Home Improvement Contract: _____

Federal Emp. ID No. _____

Fed. Tax ID #26-4057034

B. ELECTRICAL CHARACTERISTICS

Use Group Present M Proposed M

☐ Pole/Pad # _____ ☐ Temporary ☐ Other _____

Building Occupied as Office Utility Co. _____

Est. Cost of Elec. Work \$ 1200.00

C. JOB SUMMARY (Office Use Only)

PLAN REVIEW	Date	Initial	INSPECTIONS	Dates (Month/Day)			
			Type	Failure	Failure	Approval	Initial
☐ No Plans Required			Rough				
Joint Plan Review Required:			Barrier-Free				
☐ Building			Trench				
☐ Fire			Temp. Serv.				
☐ Elevator			Constr. Serv.				
☒ Elec. Plans Approved			TCO				
Date: <u>2-18-10</u>			Other				
Approved by: <u>[Signature]</u>			Service				
			Final				
			Barrier-Free				
SUBCODE APPROVAL			Temp. Cut-in-Card Date Issued				
☐ CO			Final Cut-in-Card Date Issued				
☐ LCO			Annual Pool Inspection				
☐ CA			Date of Grounding and Bonding				
Date: <u>5-27-10</u>			Certification				
Approved by: <u>[Signature]</u>							

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 and perform the work listed on this application.

Applicant's Signature _____ Contractor's Seal and Signature _____

☒ Licensed Elec. Contractor ☐ Certified Landscape Irrigation Contr ☐ Exempt Applicant

U.C.C. F120 (rev. 10/06)

D. TECHNICAL SITE DATA

DESCRIPTION OF WORK Install Cat5e, RJ45 and
Proprietary Cables to various locations
Throughout Interior of Store

Date Received _____

Control # 315/10

Date Issued _____

Permit # 10-0425

911-0003744

QTY.	SIZE	ITEMS	FEE (Office Use Only)
		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 1/4 HP	
		KW Transformer/Generator	
		AMP Service	
		AMP Subpanels	
		AMP Motor Control Center	
		KW Elec. Sign/Outline Light	

COMMERCIAL

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

Reorder From OCS Printing (609) 390-1400



FIRE PROTECTION SUBCODE TECHNICAL SECTION

4/01

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

Block 852 Lot 51444 Qualification Code _____

Work Site Location Bricktown, NJ 08724

Owner In Fee 7-Elaven Inc Saddleman Sanford

Address 1075 Cranbury So. River Rd. Jamesburg, NJ 08724

Tel (732) 248-1110

Contractor Economic Project Solutions

Address 2 King Arthur Court North Brunswick, NJ 08902

FAX (732) 248-5788

Fire Protection Equipment, NJ Div of Fire Safety Permit No. _____

Fire Alarm Contractor No. _____

Federal Emp. No. 22-3032145

B. FIRE PROTECTION CHARACTERISTICS

Use Group: Present M Proposed M Fire Alarm System: ext 3/2010

Constr. Class: Present II-B Proposed II-B Location of Panel: New or Existing

Heating System: X New or Existing Existing Fire Suppression/Standpipe System:

Type: Gas Oil X Electric Solar New or Existing

Location: _____ Location of Main Control Valve: _____

Fuel Storage Tank: _____

Fuel Type: Flammable or Combustible Capacity _____

Total Cost of Fire Protection Work \$ 20,400.00

JOB SUMMARY (Office Use Only)

PLAN REVIEW	INSPECTIONS	Dates (Month/Day)
Type:	Alarm System	Failure Failure Approval Initial
☐ No Plans Required	Suppression Sys.	
Joint Plan Review Required:	Standpipe	
☐ Building ☐ Plumbing	Fire Pump	
☐ Electric ☐ Elevator	Pre-Eng. System	
☒ Fire Plans Approved	Mechanical	
Date: <u>2-16-10</u>	Smoke Control	
Approved by: <u>[Signature]</u>	TCO	
SUBCODE APPROVAL	Flam/Combust Tanks	
☐ CO ☐ CCO <u>CA</u>	Fireplace Venting	
Date: <u>5-28-10</u>	Final	
Approved by: <u>[Signature]</u>	Other	



C. CERTIFICATION IN LIEU OF OATH

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

Applicant's Signature/Contractor's Signature _____

[X] Exempt Applicant

D. TECHNICAL SITE DATA

DESCRIPTION OF WORK: Installation of duetwork, diffusers, rtus, controls, ex. fans etc.

mech. systems

Water Supply Source _____

Method of Alarm/Suppression System Supervision _____

Flammable/Combustible Tanks _____

Alarm Systems _____

☐ System _____

☐ 110v Interconnected _____

☐ CO Detectors/110v _____

Alarm Devices (i.e., smoke, heat, pull, waterflow) _____

Supervisory Devices (i.e., tamper, low/high air) _____

Signaling Devices (i.e., horn/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 duetwork, diffusers, rtus, controls, ex. fans, etc.

RTUs, controls, ex. fans, etc.

Date Received 3/5/10

Control # _____

Date Issued 10-24-25

Permit # _____

Applicant's Signature/Contractor's Signature _____

[X] Exempt Applicant

Method of Alarm/Suppression System Supervision _____

Flammable/Combustible Tanks _____

Alarm Systems _____

☐ System _____

☐ 110v Interconnected _____

☐ CO Detectors/110v _____

Alarm Devices (i.e., smoke, heat, pull, waterflow) _____

Supervisory Devices (i.e., tamper, low/high air) _____

Signaling Devices (i.e., horn/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 duetwork, diffusers, rtus, controls, ex. fans, etc.

RTUs, controls, ex. fans, etc.

Administrative Surcharge \$ _____

Minimum Fee \$ _____

State Permit Surcharge Fee \$ _____

TOTAL FEE \$ _____





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 852 Lot 4.01 Qualification Code _____

Work Site Location 852-18170

Owner in Fee: 7-18-2004 Lee

Tel. (800) 437 0714 e-mail _____

Address 102-10444th S. River AD Jones Ward

Contractor: 37 E. 45th St Tel. (732) 549-7443

Address 37 E. 45th St e-mail _____

Contractor License No. 3816 Exp. Date _____

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

Federal Emp. ID No. 22-205238 FAX: (732) 569-6710

JOB SUMMARY (Office Use Only)

PLAN REVIEW	Date	Initial	INSPECTIONS	Failure	Failure	Approval	Initial
☐ No Plans Required			Footings				
☐ All			Footings Bonding				
☐ Footings/Foundations			Foundation				
☐ Structural/Framework			Slab				
☐ Exterior			Frame				
☐ Interior			Truss Sys./Bracing				
Joint Plan Review Required:			Barrier-Free				
☐ Elec. ☐ Plumb. ☐ Fire ☐ Elevator			Insulation				
SUBCODE APPROVAL for PERMIT			Finishes -Base Layer				
Date:			Finishes -Final				
Approved by:			Energy				
SUBCODE APPROVAL for CERTIFICATE			Mechanical				
☐ CO ☐ CCO ☐ CA			TCO				
Date:			Other				
Approved by:			Final				
			Barrier-Free				

B. BUILDING CHARACTERISTICS

Use Group Present	Proposed	Constr. Class Present	Proposed
No. of Stories		If Industrialized Building:	
Height of Structure	ft.	State Approved	HUD
Area — Largest Floor	sq. ft.	Est. Cost of Bldg. Work:	
New Bldg. Area/All Floors	sq. ft.	1. New Bldg.	\$
Volume of New Structure	cu. ft.	2. Rehabilitation	\$
Max. Live Load		3. Total (1+ 2)	\$
Max. Occupancy Load			

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 _____

D. TECHNICAL-SITE DATA

DESCRIPTION OF WORK

Change of Contracted

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	\$

Date Received
Control #

Date Issued
Permit #

10-04/05



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 152 Lot 4.01 Qualification Code _____

Work Site Location 8361/13170

Owner in Fee: 7-560004 Inc

Tel. (800) 457 0711 e-mail _____

Address 102-104444 S. HILL RD JEWELLER

Contractor: 37-111111 INC Tel. (732) 549-7421

Address 37-111111 INC e-mail _____

Contractor License No. or Builder Registration No. 37-111111 Exp. Date _____

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

Federal Emp. ID No. 22-2052308 FAX: (732) 549-6710

JOB SUMMARY (Office Use Only)

PLAN REVIEW	Date	Initial	INSPECTIONS	Type	Failure	Dates (Month/Day)	Approval	Initial
☐ No Plans Required								
☐ All								
☐ Footings/Foundations								
☐ Structural/Framework								
☐ Exterior								
☐ Interior								
Joint Plan Review Required:								
☐ Elec. ☐ Plumb. ☐ Fire ☐ Elevator								
SUBCODE APPROVAL for PERMIT								
Date:								
Approved by:								
SUBCODE APPROVAL for CERTIFICATE								
☐ CO ☐ CCO ☐ CA								
Date:								
Approved by:								

B. BUILDING CHARACTERISTICS

Use Group	Present	Proposed	Constr. Class	Present	Proposed
No. of Stories			If Industrialized Building:		
Height of Structure			State Approved		
Area — Largest Floor			HUD		
New Bldg. Area/All Floors			Est. Cost of Bldg. Work:		
Volume of New Structure			1. New Bldg.		
Max. Live Load			2. Rehabilitation		
Max. Occupancy Load			3. Total (1+2)		

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 _____

D. TECHNICAL SITE DATA

DESCRIPTION OF WORK

CHANGE OF
CATHEDRAL

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



Receipt

Payment Date 03/05/2010

Transaction # PMT-10-00786

Receipt # R-10-00005

Issued To 856 Route 70

Description

Date Printed 03/05/2010

Check Number 0021034148

Cash \$0.00

Check \$50.00

Charge \$0.00

Total Paid \$50.00

03/05/10 3:49PM 001558#4279
XXX07 SERV.007

#00425

ZPA

CHECK

\$50.00

\$50.00



Comprehensive Facilities Services

ECONOMIC PROJECT SOLUTIONS INC.

Construction Consulting / Facilities / Move / Project Management / Owners Rep

LETTER OF TRANSMITTAL

TO: Kenneth E. Anderson DATE: 3-5-2010
Brick Township Construction Dept.
401 Chambers Bridge Road
COMPANY: Bricktown, NJ 008723
34440 7-Eleven @ 856 Route #70
RE: Bricktown, NJ 08724 NUMBER: 7-Eleven # 34440 Bricktown, NJ

WE ARE SENDING YOU ☐ Attached ☐ Under separate cover via ☐ The following documents:
☐ Shop drawings ☐ Prints ☐ Plans ☐ Sketch drawings
☐ Copy letter ☐ Specifications ☒ Others Check # 0021034148

COPIES	DATE	NO.	DESCRIPTION
1	3-4-2010	#0021034148	Permit fee for Brick Township \$3433.00 check # 0021034148

☐ For Approval ☐ Approved as submitted ☐ Resubmit copies for approval
☐ For your use ☐ Approved as noted ☐ Submit copies for distribution
☐ As requested ☐ Returned for corrections ☐ Return corrected prints
☐ For review and comment ☒ Others: Check#0021034148 ☐ FOR BIDS DUE:

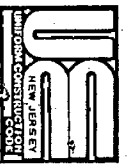
COMMENTS: Permit fee check hand delivered.

COPY TO: Ralph DeMarco
John Meier 732-248-1110 ext.116

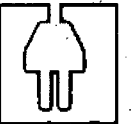
SIGNED BY: Vickie Volpi

New Jersey Office
2 King Arthur Court, Suite E
Lakeside West Corporate Center
North Brunswick, NJ 08902
732-248-1110 / 732-248-5788

New York Office
19 West 21st Street, Suite 903
New York, New York 10010
866-246-1110 / 212-255-3425



ELECTRICAL 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 852 Lot 408 Qualification Code 856

Work Site Location 856 14720

Owner in Fee: 2-3 Electric

Tel. (Fax) 457-0274 e-mail

Address 1425 E. Main St. S. Main St. Jan. 1997

Contractor: John J. Jorgensen Municipality Jan. 1997 Tel. 732-549-2442 e-mail

Address 3700 14th St. W. D. e-mail

Contract License No. 145 Exp. Date 3/1/98

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

Federal Emp. ID No. 22-2052318 FAX: 232-549-6710

B. ELECTRICAL CHARACTERISTICS

Use Group Present Proposed

☐ Pole/Pad # ☐ Temporary ☐ Other

Building Occupied as Utility Co.

Est. Cost of Elec. Work \$

JOB SUMMARY (Office Use Only)

PLAN REVIEW	INSPECTIONS	Dates (Month/Day)
☐ No Plans Required	Type: <u></u>	Failure Failure Approval Initial

☐ Partial - Underslab Utilities Approved

Date: Approved by:

☐ Electric Plans Approved

Date: Approved by:

Joint Plan Review Required:

☐ Bldg. ☐ Plumb. ☐ Fire. ☐ Elev. ☐ TCO

SUBCODE APPROVAL for PERMIT

Date: Approved by:

SUBCODE APPROVAL for CERTIFICATE

☐ CO ☐ CCO ☐ CA

Date: Approved by:

Temp. Cut-in-Card Date Issued:

Final Cut-in-Card Date Issued:

Annual Pool Inspection:

Date of Grounding and Bonding:

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 and perform the work listed on this application.

Applicant's Signature/Contractor's Seal and Signature

☒ Licensed Elec. Contractor ☐ Certified Landscape Irrigation Contr. ☐ Exempt Applicant

D. TECHNICAL SITE DATA

DESCRIPTION OF WORK

Change of Contractor

Date Received
Control #
Date Issued
Permit #

10-04/05

QTY. SIZE ITEMS

Lighting Fixtures
Receptacles
Switches
Detectors
Light Poles
Motors—Frac. 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

FEE (Office Use Only)

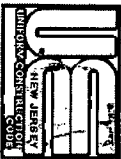
\$

Administrative Surcharge \$

Minimum Fee \$

State Permit Surcharge Fee \$

TOTAL FEE \$



ELECTRICAL 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 508 Lot 4.01 Qualification Code 1

Work Site Location 1856 Route 70

Owner in Fee: Brick, N.J. 08324-2251

Owner in Fee: LTFC, LLC

Tel. (846) 914 6600

e-mail

Address 6810 Dels Parkway Plano, TX 75024

Contractor: Allied Federal Electric Corp.

Address 326 Church St.

Contractor License No. Trenton, NJ 08618-4635

Home Improvement Con. P609, 278 9090 F609 278 9093 C609 209 9864

Federal Emp. ID No. NJ Lic. /Reg./Cert./ 34E101261900 exp 3/31/12

Fed. Tax ID # 26-4057034

B. ELECTRICAL CHARACTERISTICS

Use Group M Present M Proposed M

Building Occupied as 7-Eleven 1 Temporary 1 Other 1

Est. Cost of Elec. Work \$ 1200.00 Utility Co. 1

JOB SUMMARY (Office Use Only)

PLAN REVIEW

☐ No Plans Required 1 Date 1/11/10 Initial 1

Joint Plan Review Required 1

☐ Building 1 ☐ Plumbing 1

☐ Fire 1 ☐ Elevator 1

☐ Elec. Plans Approved 1

Date 8-18-10

Approved by SS

Approved by SS

Approved by SS

Approved by SS

Approved by SS

Approved by SS

Approved by SS

Approved by SS

Approved by SS

Approved by SS

Approved by SS

Approved by SS

Approved by SS

Approved by SS

Approved by SS

Approved by SS

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 and perform the work listed on this application.

Applicant's Signature: [Signature] Contractor's Seal and Signature

☐ Licensed Elec. Contractor ☐ Certified Landscape Irrigation Contr ☐ Exempt Applicant

U.C.C. F120 (rev. 10/06)

D. TECHNICAL SITE DATA

DESCRIPTION OF WORK

Install Cat 5e, 1000 and Proprietary Cables to Various Locations Throughout Interior of Store.

Date Received 3/5/10

Control # 10-0425

Date Issued 3/10-0013744

Permit # 10-0425

QTY.

SIZE

ITEMS

FEE (Office Use Only)

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 UV 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 1/4-1 HP

KW Transformer/Generator

AMP Service

AMP Subpanels

AMP Motor Control Center

KW Elec. Sign/Outline Light

Administrative Surcharge \$

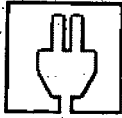
Minimum Fee \$

State Permit Surcharge Fee \$

TOTAL FEE \$



ELECTRICAL 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 852 Lot 5, 4, 11 Qualification Code _____

Work Site Location 7-Eleven @ # 850 Route 70

Owner in Fee Bricktown, NJ 08724

Address 1475 Cranbury Rd. Suite # 4

Jamesburg, NJ 08831

Tel (732) 248-9110

Contractor Bradleys Electric LLC

Address 234 Hopkynbury Rd

Hockensbury Hillsborough, NJ 08844

Tel (908) 442-10199 FAX ()

Contractor License No. 14150 B

Federal Emp. No. 204304157

B. ELECTRICAL CHARACTERISTICS

Use Group Present M Proposed M

[] Pole/Pad # [] Temporary [] Other

Building Occupied as Foot Locker Utility Co. _____

Est. Cost of Elec. Work \$ 37,520.00

JOB SUMMARY (Office Use Only)

PLAN REVIEW	Date	Initial	INSPCTIONS	Dates (Month/Day)	Initial
[] No Plans Required			Type:	Failure	Approval
Joint Plan Review Required:			Rough		
[] Building [] Plumbing			Barrier-Free		
[] Fire [] Elevator			Trench		
[] Elec. Plans Approved			Temp. Serv.		
Date <u>1/16/10</u>			Constr. Serv.		
Approved by: <u>JD</u>			TCO		
			Other		
			Service		
			Final		
			Barrier-Free		
			Temp. Cut-in-Card Date Issued		
			Final Cut-in-Card Date Issued		
			Annual Pool Inspection		
			Date of Grounding and Bonding		
			Certification		

U.C.C. F120 (rev1/04) 1 White = OFFICE COPY
2 Canary = APPLICANT COPY
3 Tag = INSPECTOR COPY

Date Received
Control #

Date Issued
Permit #

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 and perform the work listed on this application.

Applicant's Signature/Contractor's Seal and Signature
Ken [Signature]

[] Licensed Elec. Contractor [] Certifd Landscape Irrigation Contr'r [] Exempt Applicant

D. TECHNICAL SITE DATA

QTY. SIZE ITEMS

35+11 = (46) Lighting Fixtures

60 Receptacles

6 Switches

2 Detectors

2 Light Poles

2 Motors—Fract. HP

10 Emergency & Exit Lights

714 Communications Points

2 Alarm Devices/F.A.C. Panel

1 telephone board

143 TOTAL NUMBERS

Pool Permit/with UW Lights

Storable Pool/Spa/Hot Tub

1 KW Elec. Range Receptacles (surge)

1 KW Oven/Surface Unit

5 KW Elec. Water Heater

4 KW Elec. Dryer/Receptacle (2x2b.)

4 KW Dishwasher/Condensers

2 HP Garbage Disposal

2 KW Central A/C Unit

2 HP/KW Space Heater/Air Handler

2 KW Baseboard Heat

2 HP Motors 1/4 HP

2 KW Transformer/Generator

1 AMP Service

(3) 225(1) 100(4) 100(4) AMP Subpanels (4) total

2 AMP Motor Control Center

2 KW Elec. Sign/Outline Light

3 security cameras

1 TVSS

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

FEE (Office Use Only)

\$

PLAN REVIEW AND INSPECTION

DATE

JOB CONDITION/COMMENTS

Fire Grading:

Maximum Live Load:

Maximum Occupancy Load:



JON S. CORZINE
Governor

New Jersey Office of the Attorney General

Division of Consumer Affairs
Board of Examiners of Electrical Contractors
124 Halsey Street, 6th Floor, Newark, NJ 07102



ANNE MILGRAM
Attorney General

DAVID SZUCHMAN
Director

Mailing Address:
P.O. Box 45006
Newark, NJ 07101
(973) 504-6410

April 6, 2009

TO WHOM IT MAY CONCERN

Our records indicate that the holder of License and Business Permit No. **14156B** has applied to the Board of Electrical Contractors for a pressure seal which has not yet been issued to him/her by the vendor.

Please accept this sealed letter as an interim device pending the furnishing of a seal to:

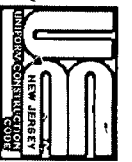
Kenneth Stys, Jr.
Bradleys Electric LLC
234 Hackensbury Road
Hillsborough, NJ 08844

This letter will be rendered invalid 140 days after the date of its issuance.

Sincerely,

Lawrence DeMarzo
Deputy Director, Division of Consumer Affairs

LMD:gkb



ELECTRICAL 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 856 Lot 411 Qualification Code 1

Work Site Location 856 Route 30

Block 856 Lot 411 Qualification Code 1

Owner in Fee: 2726 LLC

Tel: 856 414 6600

e-mail

Address 1810 Delsky Rd Plain, TX 75024

street

municipality

zip code

Contractor:

Address Allied Federal Electric Corp.

Contractor License No. 326 Church St

Home Improvement Cont. PE09 278 9090 FE09 278 9093 CE09 209 9864

Federal Emp. ID No. NJ Lic./Reg./Cert./ 34E101261900 exp. 3/31/12

Fed. Tax ID # 26-4057034

B. ELECTRICAL CHARACTERISTICS

Use Group M

Present

Proposed M

☐ Pole/Pad # 2-Eleven ☐ Temporary ☐ Other

Building Occupied as 2-Eleven Utility Co. 1200

Est. Cost of Elec. Work \$ 1200.00

JOB SUMMARY (Office Use Only)

PLAN REVIEW	Date	Initial	INSPECTIONS	Dates (Month/Day)
☐ No Plans Required				
☐ Joint Plan Review Required				
☐ Building				
☐ Fire				
☐ Elec. Plans Approved				
Date: <u>3-18-10</u>				
Approved by: <u>SS</u>				
SUBCODE APPROVAL				
☐ CO	☐ CC	☐ CA		
Date				
Approved by:				

C. CERTIFICATION IN LIEU OF OATH

I hereby certify that I am the (agent of) owner of the above named property and am authorized to make this application and perform the work listed on this application.

Applicant's Signature, Contractor's Seal and Signature

☒ Licensed Elec. Contractor ☐ Certified Landscape Irrigation Contr ☐ Exempt Applicant

U.C.C. F120 (rev. 10/06)

D. TECHNICAL SITE DATA

DESCRIPTION OF WORK Install Cat 5, RJ45 and Proprietary Cables to various locations throughout Interior of Store.

Date Received

3/5/10

Control #

10-0425

Date Issued

4-10-10 271A

Permit #

QTY. SIZE

ITEMS

FEE (Office Use Only)

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 UV 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 1/4-HP
KW Transformer/Generator
AMP Service
AMP Subpanels
AMP Motor Control Center
KW Elec. Sign/Outline Light

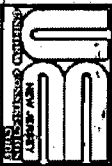
Administrative Surcharge \$

Minimum Fee \$

State Permit Surcharge Fee \$

TOTAL FEE \$

Reorder From OCS Printing (609) 390-1400



FIRE PROTECTION SUBCODE TECHNICAL SECTION

4/01

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

Block 852 Lot 54411 Qualification Code _____

Work Site Location Bricktown, NJ 08724

Owner in Fee 7-Elmwood Ave Saddleman Sanford

Address 1075 Cranbury So. River Rd Jamesburg, NJ 08724

Tel (732) 248-1110

Contractor Economic Project Solutions

Address 2 King Arthur Court North Brunswick, NJ 08902

Tel (732) 248-1110 FAX (732) 248-5788

Fire Protection Equipment, NJ Div of Fire Safety Permit No. _____

Fire Alarm Contractor No. _____

Federal Emp. No. 22-3632145

B. FIRE PROTECTION CHARACTERISTICS

Use Group: Present M Proposed M Fire Alarm System: 1 New or 1 Existing

Constr. Class: Present 11B Proposed 11B Location of Panel: 11B

Heating System: X New or 1 Existing 1 HVAC Fire Suppression/Standpipe System:

Type: 1 Gas 1 Oil X Electric 1 Solar 1 New or 1 Existing

Location: 1 Other _____ Location of Main Control Valve: _____

Fuel Storage Tank:

Fuel Type: 1 Flammable or 1 Combustible Capacity _____

Total Cost of Fire Protection Work \$ 26,400.00

JOB SUMMARY (Office Use Only)

PLAN REVIEW _____ INSPECTIONS _____ Dates (Month/Day) _____

1 No Plans Required _____ Alarm System _____ Failure _____ Approval _____ Initial _____

Joint Plan Review Required: _____ Suppression Sys. _____

1 Building 1 Plumbing _____ Standpipe _____

1 Electric 1 Elevator _____ Fire Pump _____

1 Fire Plans Approved _____ Pre-Eng. System _____

Date: 2-16-13 _____ Mechanical _____

Approved by: [Signature] _____ Smoke Control _____

SUBCODE APPROVAL _____ TCO _____

1 CO 1 CCO 1 CA _____ Flamm/Combust Tanks _____

Date: _____ Fireplace Venting _____

Approved by: _____ Final _____

Other _____



C. CERTIFICATION IN LIEU OF OATH

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

1 Certified Contractor _____ Applicant's Signature/Contractor's Signature

X Exempt Applicant _____

D. TECHNICAL SITE DATA

DESCRIPTION OF WORK: Installation of ductwork, diffusers, rtu's, controls, ex. fans etc.

Water Supply Source _____

Method of Alarm/Suppression System Supervision _____

Flammable/Combustible Tanks _____

Alarm Systems _____

1 System _____

1 110V Interconnected _____

1 CO Detectors/110V _____

Alarm Devices (i.e., smoke, heat, pulls, water/flow) _____

Supervisory Devices (i.e., tamper, low/high air) _____

Signaling Devices (i.e., horn/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 _____

Fired Appliances 1 Gas or 1 Oil _____

Fireplace Venting/Metal Chimney _____

Other ductwork, diffusers, rtu's, controls, ex. fans etc. _____

Date Received 3/5/10

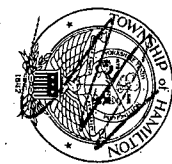
Control # _____

Date Issued 10-0425

Permit # _____

Applicant's Signature/Contractor's Signature

X Exempt Applicant



Administrative Surcharge \$ _____

Minimum Fee \$ _____

State Permit Surcharge Fee \$ _____

TOTAL FEE \$ _____

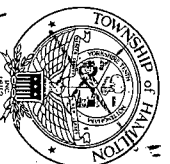
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(rev1/04) 2 Canary = APPLICANT COPY
3 Tag = INSPECTOR COPY



BUILDING SUBCODE TECHNICAL SECTION



Date Received
Control #
Date Issued
Permit #



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

Lot 54441401

Qualification Code

Block 852

Work Site Location # 850 Route 70

Owner in Fee: Briektown NJ 08724

Tel. (732) 248-1110 e-mail meier@economicprojectss.com

Address 1075 S. River Rd. Lumberton NJ 08034

Contractor: Economic Project Solutions Tel. (732) 248-1110

Address 2 King Arthur Court Suite E e-mail same as above

North Brunswick, NJ 08902

Contractor License No. or Builder Registration No. 08902

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

Federal Emp. ID No. 22-3032145 FAX: (732) 248-5788

Exp. Date

JOB SUMMARY (Office Use Only)

PLAN REVIEW Date Initial

☐ No Plans Required

☐ All

☐ Footings/Foundations

☐ Structural/Framework

☐ Exterior

☒ Interior 3/3/10

Joint Plan Review Required: 3/3/10

☐ Elec. ☐ Plumb. ☐ Fire ☐ Elevator

SUBCODE APPROVAL for PERMIT

Date:

Approved by:

SUBCODE APPROVAL for CERTIFICATE

☐ CO ☐ CCO ☐ CA

Date:

Approved by:

B. BUILDING CHARACTERISTICS

Use Group Present MA Proposed MA

No. of Stories 040

Height of Structure 22'-0" ft.

Area — Largest Floor 2600 sq. ft.

New Bldg. Area/All Floors 2600 sq. ft.

Volume of New Structure 31200 cu. ft.

Max. Live Load N/A

Max. Occupancy Load 07

Constr. Class Present 11B Proposed 11B

If Industrialized Building:

State Approved HUD

Est. Cost of Bldg. Work:

1. New Bldg. \$ 79,200

2. Rehabilitation \$ 79,200

3. Total (1+2) \$ 158,400

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 W. Meier

D. TECHNICAL SITE DATA

DESCRIPTION OF WORK

Interior tenant alteration of foot locker store into 7-Eleven Convenience Store

Emergency exit lights

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)

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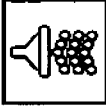
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1 White = OFFICE COPY
2 Canary = APPLICANT COPY
3 Tag = INSPECTOR COPY

U.C.C. F-110
(rev 1/04)



PLUMBING 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 852 Lot 5, 4, 1 Qualification Code
Work Site Location 1-Elmwood # 852 Route 70 Sandelman, Sanford
Bricktown, NJ 08724
Owner in Fee: 1-Elmwood Inc. Sandelman Sanford
Tel. (732) 248-1110 e-mail meier@economicprojects.com
Address 1075 Cranbury So. River Rd. Suite # 4 Jamesburg, NJ 08831
Contractor: CRAMER & SON Tel. (201) 843-3168
Address 59A FORSYTHIA LANE PALMISTON NJ
Contractor License No. 7809 Exp. Date 6/30/11
Home Improvement Contractor Registration No. or Exemption Reason (if applicable):
Federal Emp. ID No. 22-2925928 FAX: ()
B. PLUMBING CHARACTERISTICS
Use Group Present M Proposed M
Building Sewer Size 4" Public Sewer X Private Septic
Water Service Size 1" Public Water X Private Well
Est. Cost of Plumbing Work \$ 35,000

106 SUMMARY (Office Use Only)
PLAN REVIEW
☐ No Plans Required
Joint Plan Review Required:
☐ Building ☐ Electric ☐ Elevator
☐ Fire ☐ Elevator
☒ Plumbing Plans Approved
Date: 2-16-10
Approved by: [Signature]
SUBCODE APPROVAL
☐ CO ☐ ECO ☐ CA
Date: 2-16-10
Approved by: [Signature]
INSPECTIONS
Type: Slab Rough Water Sewer Fixtures Gas Equipment Gas Piping LPG Gas Tank Fuel Oil Piping Solar TCO
Failure: [initials] [initials] [initials] [initials] [initials] [initials] [initials] [initials] [initials] [initials] [initials] [initials]
Dates (Month/Day): [initials] [initials] [initials] [initials] [initials] [initials] [initials] [initials] [initials] [initials] [initials] [initials]

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 and perform the work listed on this application.

☒ Licensed Plumbing Contractor ☐ Exempt Applicant
Applicant's Signature/Contractor's Seal and Signature
[Signature]

D. TECHNICAL SITE DATA

DESCRIPTION OF WORK

Tenant fit-up, installation of plumbing fixtures, piping & accessories.

QTY.	FIXTURE/EQUIPMENT	FEE (Office Use Only)
2	Water Closet	
	Urinal/Bidet	
2	Bath Tub	
	Lavatory	
	Shower	
5	Floor Drain inc. fl. sinks	
4(4)	Sink(4)	
	Dishwasher	
	Drinking Fountain	
	Washing Machine	
	Hose Bibb	
1	Water Heater	
	Fuel Oil Piping	
	Gas Piping	
	LPG Gas Tank	
	Steam Boiler	
	Hot Water Boiler	
	Sewer Pump	
	Interceptor/Separator	
1	Backflow Preventer	
1	Greasetrap	
1	Sewer Connection	
1	Water Service Connection	
4	Stacks	
1	Other <u>water purification</u>	
5	Other <u>condensate drains</u>	

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

*** FAX TX REPORT ***

TRANSMISSION OK

JOB NO. 0866
DESTINATION ADDRESS 916098605079
PSWD/SUBADDRESS
DESTINATION ID
ST. TIME 02/18 08:12
USAGE T 00' 34
PGS. 1
RESULT OK



Brick Township
401 Chambersbridge Rd
Brick, NJ 08723
(732) 262-1027

Subcode Official Review

To: 185 NW SPANISH RIVER #100 BOCA RATON, FL 33431 CC:

RE: Building Subcode
Block: 852 Lot: 4.01 Qual:
856 ROUTE 70
Permit Number: Control Number: C-10-000337
Last Submit Date: Tuesday, February 16, 2010

Date: Wednesday, February 17, 2010

Dear SANDELMAN, SANFORD %KIN PROPERTIES,

The following comments were made during the Plan Review process:

Submit engineer's certification or required upgrades for roof structure----support of all new mechanical equipment and curbs.

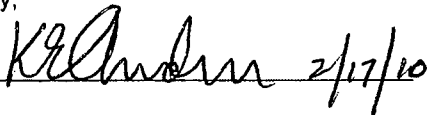
Verify adequate parapet or show guardrails 42" high for mechanical equipment within 10' of roof edge.

Roof hatch access required.

Verify new exhaust systems not within 10' of proposed air intakes, also not within 10' of existing air intakes @ existing neighboring tenants.

Submit specifications-all equipment.

Sincerely,

 2/17/10

Kenneth Anderson, Subcode Official

02-18-10
for #600-
860-
5079
Attn: Charley
McClanahan



Brick Township
401 Chambers Bridge Rd.

Brick, NJ 08723
(732) 262-1027

Date Issued: _____
Application Number: ZA-10-00075
Application Date: 02/08/2010
Project Number: _____
Permit Number: _____
Fee: \$50

Zoning Permit

Worksite **856 ROUTE 70**
Location: **Unit No. 1**
Brick Township, NJ 08724

Block: **852**
Lot: **4.01**
Qualifier: _____
Zone: **B-3**

Owner: **SANDELMAN,SANFORD %KIN PROPERTIES**
Address: **185 NW SPANISH RIVER #100**
BOCA RATON, NJ 33431

Applicant: **John Meier; Economic Project Solutions**
Address: **2 King Arthur Court**
Suite E
New Brunswick, NJ 08092

Application Approved Date: 02/08/2010

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

Use is: Convenience store "7-Eleven", (former "Footlocker" store).

Nonconforming Use is: _____

Work Description:

Rehabilitation - Interior alteration for a tenant fit-up for a new business in Unit No. 1 for a 7-Eleven store.

Upon review it was determined that:

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

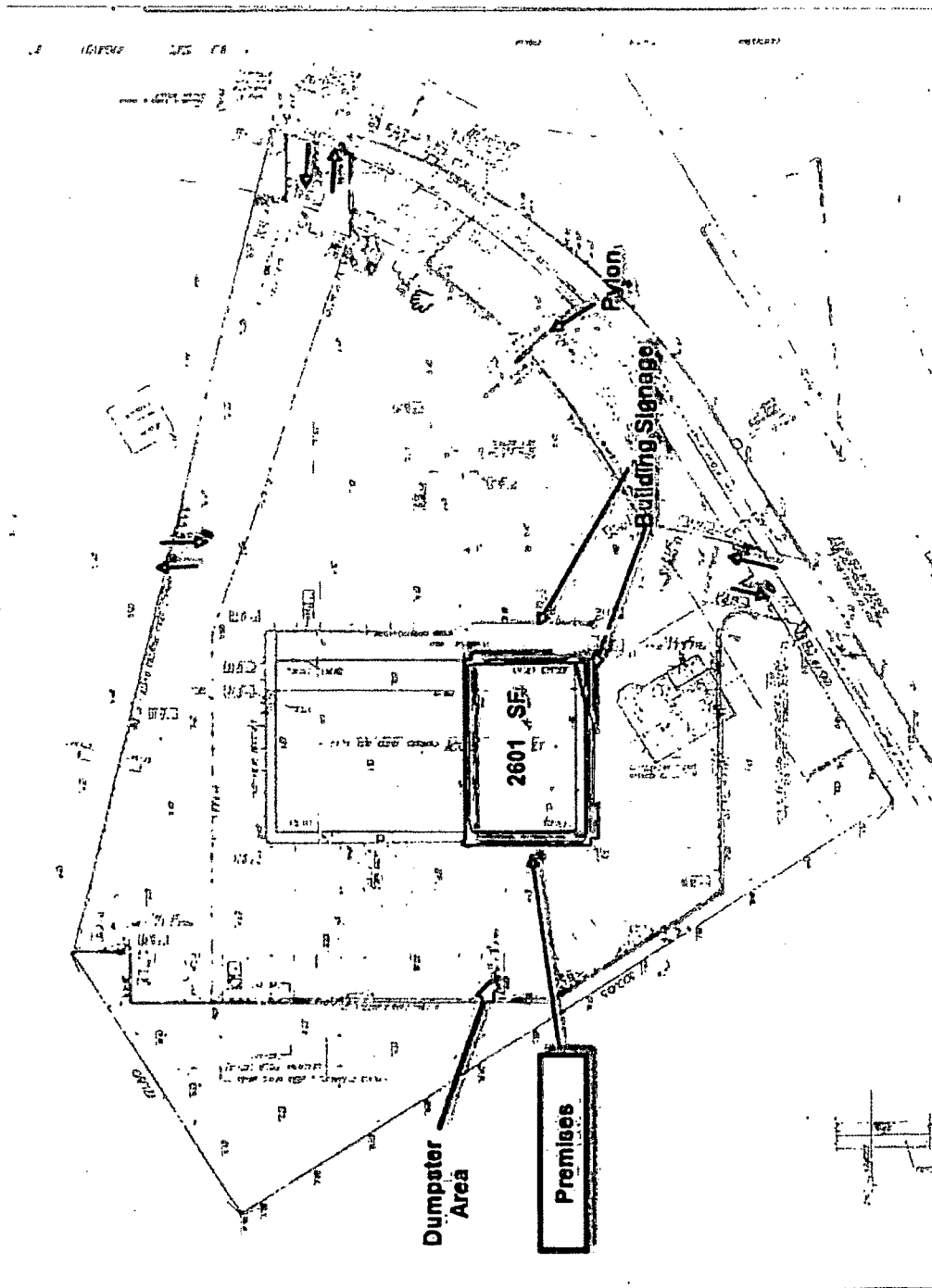
Sean Kinnevy
Sean Kinnevy, Zoning Officer

02/09/2010

Date

Michael P. Fowler
Michael P. Fowler, Township Planner

2/11/10
Date



APPROVED FOR ZONING ONLY
SEAN KINNEVY, ZONING OFFICER

FEB 08 2010

SK

AS

**SARGENTI
ARCHITECTS**

461 FROM ROAD
PARAMUS, NJ 07652
973.253.9393 TEL
973.253.9390 FAX
WWW.SARGARCH.COM

CONSULTANTS

db

DON PENN, P.E.
300 SOUTH 11TH AVENUE, SUITE 300
PHILADELPHIA, PA 19104
(610) 462-2666 FAX (610) 462-2611

ARCHITECTURAL SEAL

[illegible]

7-ELEVEN, INC.
856 RT. 70
BRICKTOWN, NJ 08724

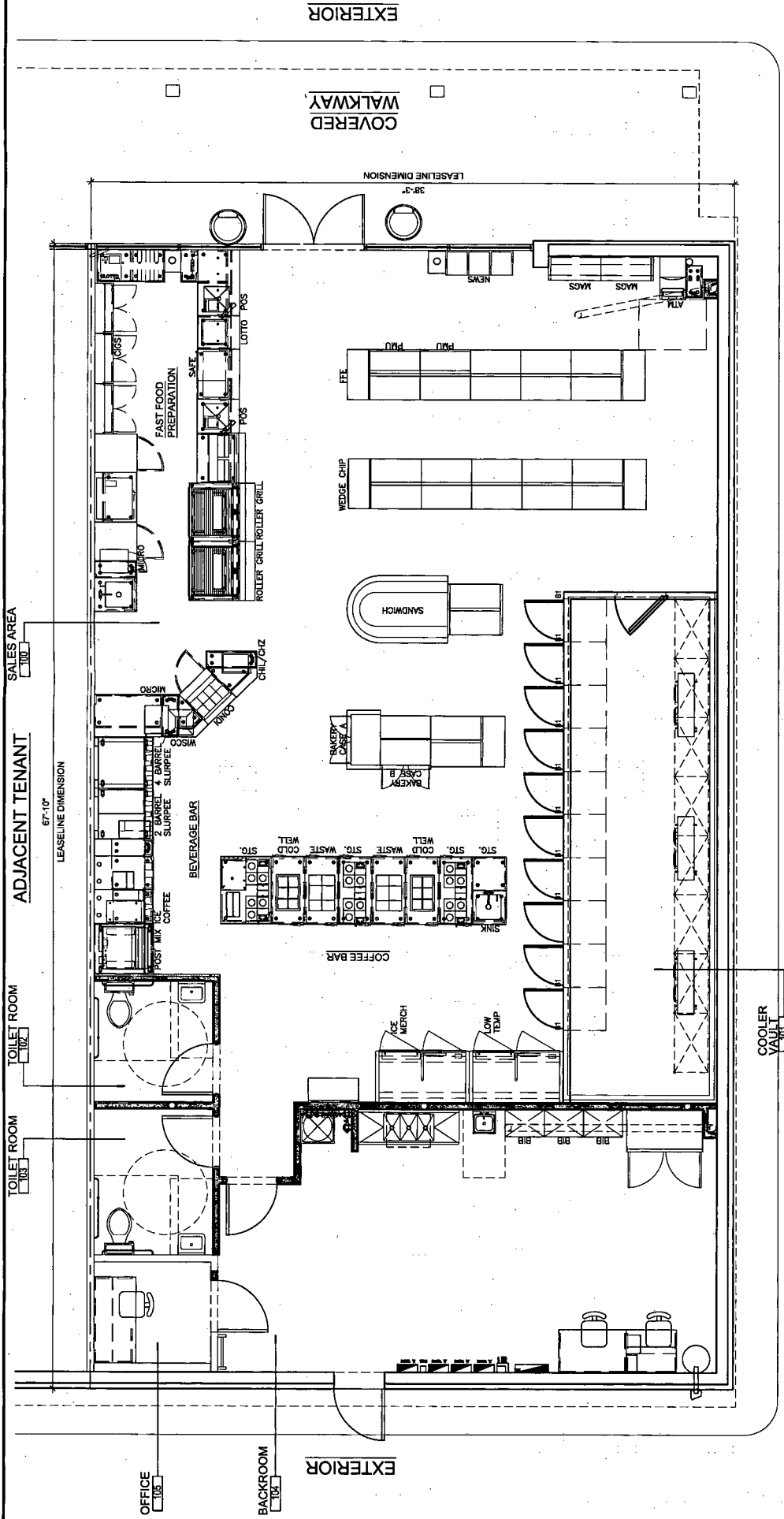
PROJECT INFORMATION

DATE: 01-21-10
PROJECT NO.: 090616-005
DRAWN BY: KL
REVIEWED BY: JA

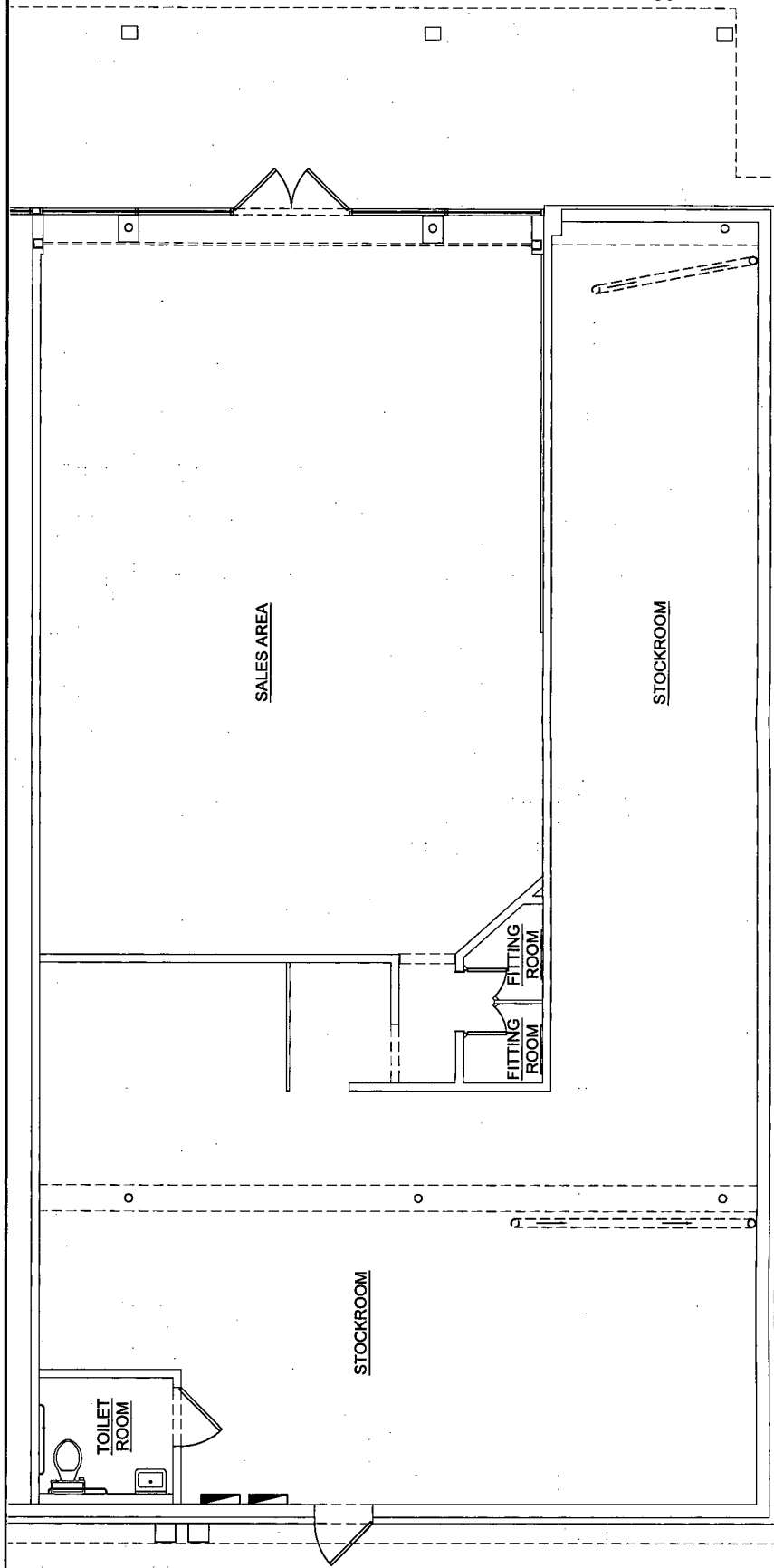
SHEET TITLE / NUMBER

EXISTING/PROPOSED PLAN

SI1.0



1	PROPOSED FLOOR PLAN
SI1.0	SCALE: 1/4"=1'-0"



2	EXISTING FLOOR PLAN
SI1.0	SCALE: 1/4"=1'-0"

APPROVED FOR ZONING ONLY
SEAN KINNEVY, ZONING OFFICER

FEB 08 2010



CONSULTANTS

dp DON PENN, P.E.
535 WEST OLL PAULSWAY, SUITE 300
CHICAGO, IL 60608
817-410-3808 FAX 817-291-8411

ARCHITECTURAL SEAL

[illegible]

7-ELEVEN, INC.
856 RT. 70
BRICKTOWN, NJ 08724

PROJECT INFORMATION

DATE: 01-21-10

PROJECT NO. 090616-005

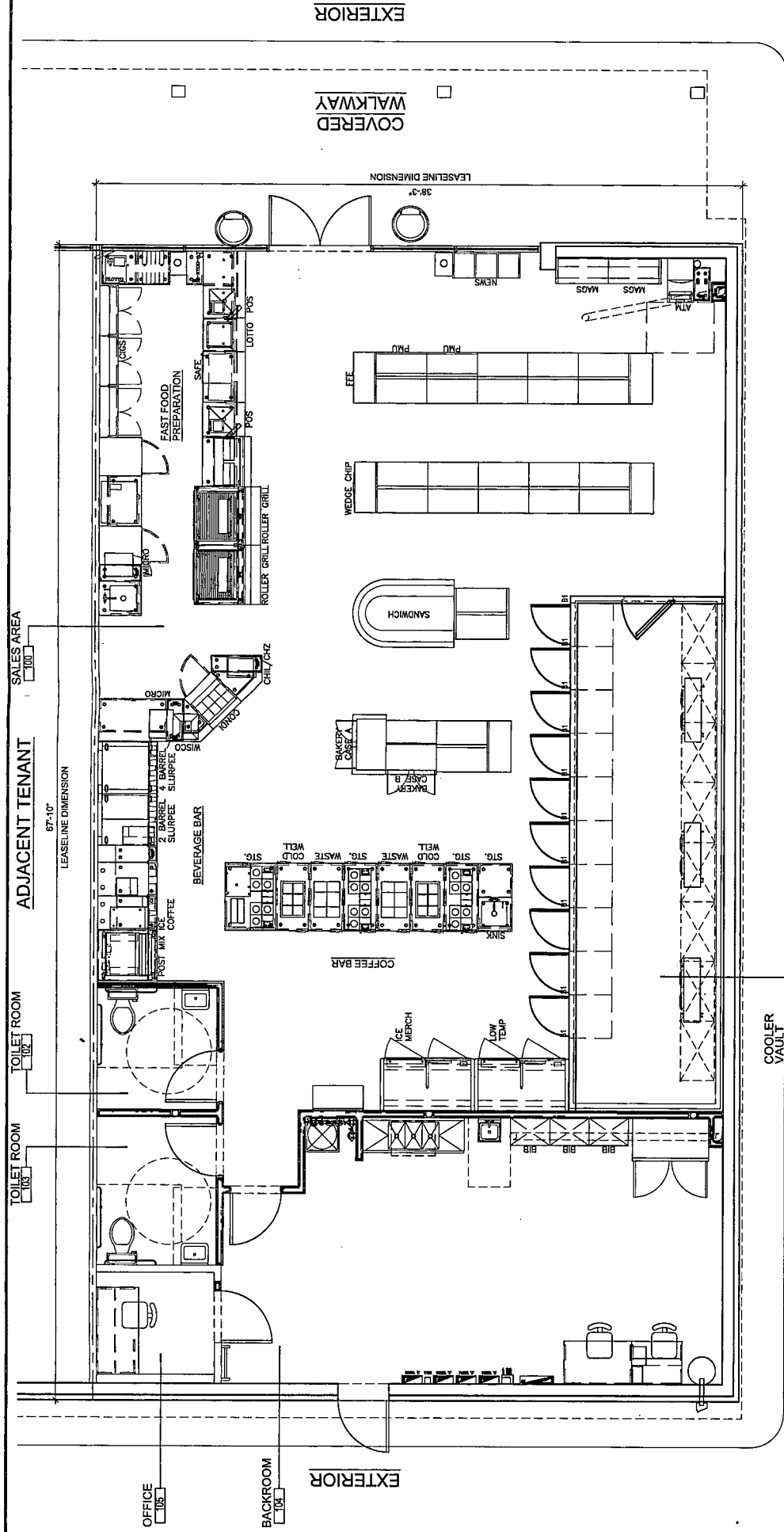
DRAWN BY: KL

REVIEWED BY: JA

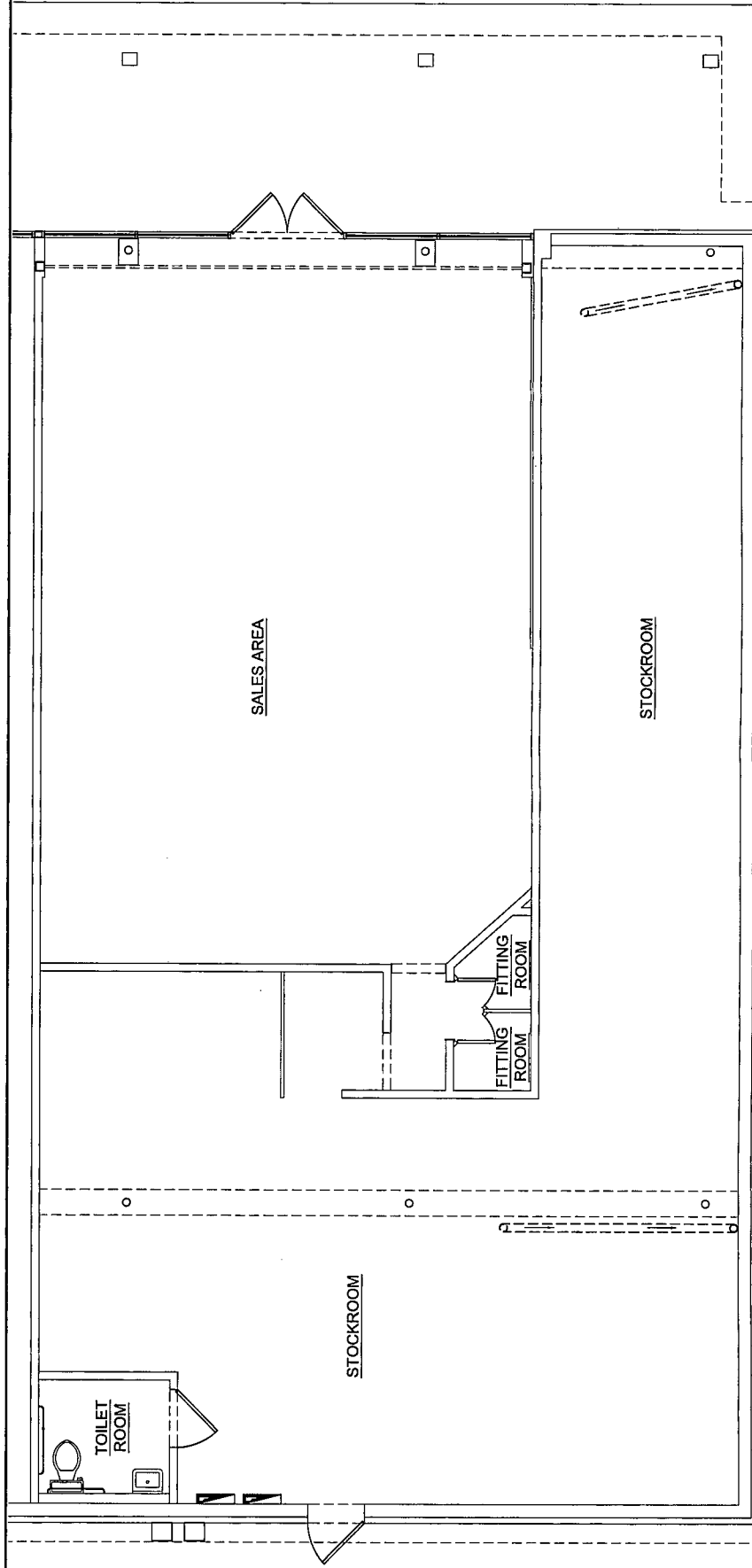
SHEET TITLE E / NUMBER

EXISTING/PROPOSED PLAN

011.SI



1	PROPOSED FLOOR PLAN
SI1.0	SCALE: 1/4"=1'-0"



2	EXISTING FLOOR PLAN
S11.0	SCALE: 1/4"=1'-0"

APPROVED FOR ZONING COM.
SEAN KINNEVY, ZONING OFFICER.

FEB 08 2010

2P-10-00031

RECEIVING CLERK: _____

PERMIT #: _____

4.0 ZONING PERMIT APPLICATION

BLOCK: 852 LOT: 54 QUALIFIER: — ADDRESS: # 856 Route 70, Bricktown, NJ 08724

IDENTIFICATION:

1. WORK SITE ADDRESS: # 856 Route 70, Bricktown, NJ 08724
2. NAME OF OWNER IN FEE: 7-Eleven Inc.
ADDRESS: 1075 Cranbury So. River Rd. PHONE #: (732) 248-1110
Jamesburg, NJ 08831 PHONE #: (732) 248-5788
3. NAME OF APPLICANT: Economic Project Solutions
ADDRESS: 2 King Arthur Court Suite E PHONE #: (732) 248-1110
North Brunswick, NJ 08902 FAX #: (732) 248-5788
E-MAIL ADDRESS: jmp123@economicprojects.com
4. RESPONSIBLE PERSON FOR WORK: Charley McCranor
ADDRESS: 1075 Cranbury So. River Road, Jamesburg, NJ 08831
5. PHONE#: (609) 860-5023 FAX#: (609) 860-5079

PROJECT DESCRIPTION: ☐ NEW DWELLING ☐ ADDITION

☐ PORCH ☐ DECK ☐ POOL ☐ FENCE ☐ SHED ☒ ALTERATION
☒ OTHER 3000 sq ft
HEIGHT: N/A

ZONING REVIEW:

DATE RECEIVED: 1-8-10 DATE DENIED: — DATE APPROVED: 1-8-10 INTLS: 5620

FEE SUMMARY:

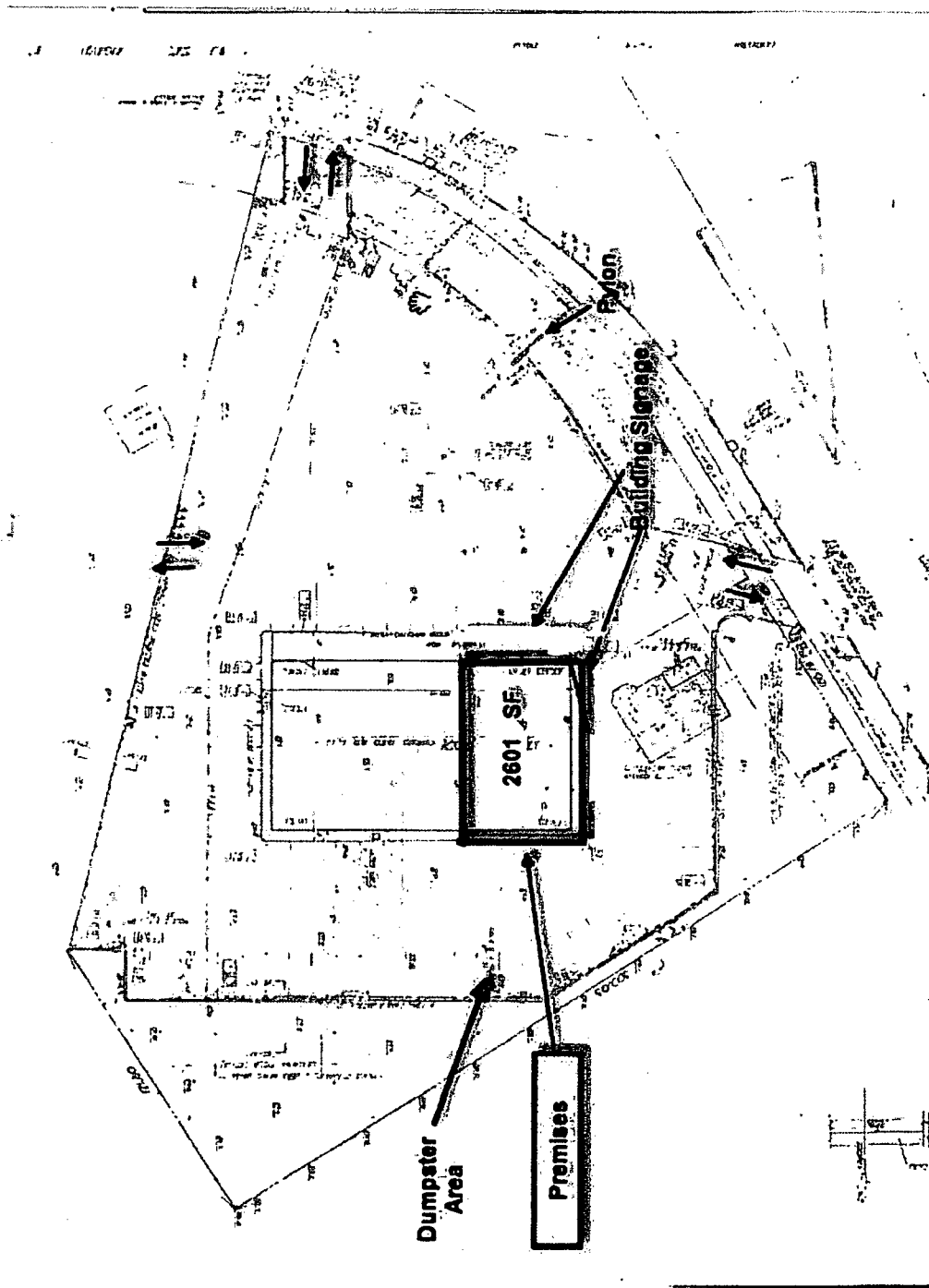
APPLICATION FEE: \$ 50.00
OTHER: \$ _____
TOTAL: \$ _____

SPECIAL CONDITIONS:

DRAINAGE EASEMENTS: _____
UTILITY EASEMENTS: _____
CONSERVATION EASEMENTS: _____
FEMA REQUIREMENTS: _____
D.E.P. PERMITS: _____
BOARD APPROVAL: ☐ PB ☐ ZB
APPLICATION NUMBER: _____
APPROVED DATE: _____

COMMERCIAL

1105



APPROVED FOR ZONING ONLY
SEAN KINNEVY, ZONING OFFICER

FEB 08 2010

SKS

AS

RB

ENGINEERING PERMIT APPLICATION

RECEIVING CLERK: _____
PERMIT #: _____

BLOCK: 852 LOT: 54411 ADDRESS: # 856 Route 70 Brick, NJ 08724

IDENTIFICATION:

1. WORK SITE ADDRESS: 856 Route 70 Bricktown, NJ 08724
2. NAME OF OWNER IN FEE: 7 - Eleven Inc.
ADDRESS: 1075 Cranbury South River Rd, Jamesburg, NJ 08831 PHONE #: (732) 248-1110 FAX #: (732) 248-5788
3. PRINCIPAL CONTRACTOR: Economic Project Solutions
ADDRESS: 2 King Arthur Court North Brunswick, NJ 08902 PHONE #: (732) 248-1110 FAX #: (732) 248-5788
4. ARCHITECT OR ENGINEER: Sargenti Architects
ADDRESS: _____ PHONE #: (973) 253-9393
5. RESPONSIBLE PERSON FOR WORK: Charles McCranor
ADDRESS: 1075 Cranbury S. River Road, Jamesburg, NJ 08831
PHONE#: (609) 860-5028 FAX#: (609) 860-5079 E-MAIL: charley.mccranor@7-11.com

PROJECT DESCRIPTION: ☐ GRADING/CLEARING ☐ ROAD OPENING

- ☐ SOIL REMOVAL/FILL ☐ RETAINING WALL ☐ POOL
☐ BULKHEAD/DOCK ☐ DWELLING
☒ OTHER Interior tenant fit-up
LENGTH: _____ WIDTH: _____ HEIGHT: _____

ENGINEERING REVIEW:

DATE RECEIVED: _____ DATE REJECTED: _____ DATE APPROVED: _____ INTLS: _____

FEE SUMMARY:

APPLICATION FEE: \$ _____
REVIEW FEE: \$ _____
INSPECTION FEE: \$ _____
OTHER: \$ _____
BOND(S): \$ _____
TOTAL: \$ _____

SPECIAL CONDITIONS:

OCEAN COUNTY SOILS: _____
DRAINAGE EASEMENTS: _____
UTILITY EASEMENTS: _____
CONSERVATION EASEMENTS: _____
FEMA REQUIREMENTS: _____
D.E.P. PERMITS: _____
BOARD APPROVAL: ☐ PB ☐ ZB
APPLICATION NUMBER: _____
APPROVED DATE: _____

TOWNSHIP OF BRICK

OCEAN COUNTY, NEW JERSEY

401 CHAMBERS BRIDGE ROAD, BRICK, N.J. 08723

Stephen C. Acropolis, Mayor

Township Council:

Joseph Sangiovanni – President
Dan Toth – Vice President
Brian DeLuca
Anthony Matthews
Kathy M. Russell
Ruthanne Scaturro
Michael A. Thulen, Sr.



Department of Community Development & Land Use
Division of Engineering

Office of the Municipal Engineer
732-262-1040
Fax: 732-262-8954
www.twp.brick.nj.us

Date: 2/2/2010

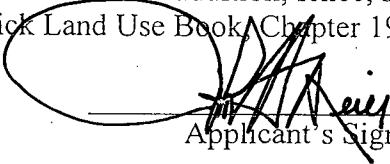
ENGINEERING PLOT PLAN EXEMPT FORM

Block: 852 Lot: 5, 4 & 11

Property Address: # 856 Route 70 Bricktown, NJ 08724

I, John H. Meier (name) of 2 King Arthur Court, N. Brunswick, NJ (address)

request to be exempt from the plot plan requirement for an addition, fence, shed, deck, pool, retaining wall, etc. as outlined in the Brick Land Use Book, Chapter 190.31, Part B.


Applicant's Signature

The following shall be submitted with this request:

1. Submit surveys locating existing dwelling and proposed addition. Dimensions of the addition should be included.
2. Proof that the property is not located in a Flood Hazard Area.

Note: Prior to approval a site inspection by the Engineering Department will be performed to verify that the proposed addition will not create a drainage problem.

FOR OFFICE USE ONLY

Approved on: _____ Signed: _____

Rejected on: _____ Signed: _____

Comments:





Comprehensive Facilities Services

ECONOMIC PROJECT SOLUTIONS INC.

Construction Consulting / Facilities / Move / Project Management / Owners Rep

LETTER OF TRANSMITTAL

TO: Kenneth E. Anderson DATE: 2-2-2010
Brick Township Construction Dept.
401 Chambers Bridge Road
COMPANY: Bricktown, NJ 008723
34440 7-Eleven @ 856 Route #70
RE: Bricktown, NJ 08724 NUMBER: 7-Eleven # 34440 Bricktown, NJ

WE ARE SENDING YOU ☐ Attached ☐ Under separate cover via ☐ The following documents:
☐ Shop drawings ☒ Prints ☐ Plans ☐ Sketch drawings
☐ Copy letter ☐ Specifications ☐ Others _____

COPIES	DATE	NO.	DESCRIPTION
2 sets	2-2-2010	2	Signed and Sealed Construction Documents
1 set	2-2-2010	1	Permit Applications with (2) sets of Com Check Energy Calculations Includes Zoning & Engineering Application and Debris Application

☒ For Approval ☐ Approved as submitted ☐ Resubmit copies for approval
☐ For your use ☐ Approved as noted ☐ Submit copies for distribution
☐ As requested ☐ Returned for corrections ☐ Return corrected prints
☒ For review and comment ☐ Others ☐ FOR BIDS DUE:

COMMENTS: All documents hand delivered.

COPY TO: Ralph DeMarco
John Meier 732-248-1110 ext.116SIGNED BY: Vickie Volpi

New Jersey Office
2 King Arthur Court, Suite E
Lakeside West Corporate Center
North Brunswick, NJ 08902
732-248-1110 / 732-248-5788

New York Office
19 West 21st Street, Suite 903
New York, New York 10010
866-246-1110 / 212-255-3425

34440

From: Gregory Levalds <GregoryLevalds@ltcg.net>
To: Brandie Folkers <BrandieFolkers@ltcg.net>; ejelectrical08@aol.com
Cc: gregory@ltcg.net; Brian Ollar <BrianOllar@ltcg.net>; brandief@ltcg.net
Subject: RE: Store 34440 Voice and Data installation
Date: Fri, 22 Jan 2010 1:47 pm

Elmer: Additional information for the low voltage permit (GC information). John is requesting the permit application by 1/28/10.

John H. Meier
Project Manager
Economic Project Solutions, Inc.
2 King Arthur Court, Suite E
Lakeside West Corporate Center
North Brunswick, NJ 08902
jmeier@economicprojects.com
866-246-1110 ext. 116
Fax: 732-248-5788
Cell: 732-379-7139

Thank you,

Gregory Levalds
LTCG, LLC
6860 Dallas Parkway, Suite 575
Plano, TX 75024-4260
972 / 801.9950 - office
972 / 801.9948 - Fax
Gregory@Ltcg.net

From: Brandie Folkers
Sent: Monday, January 18, 2010 2:53 PM
To: 'Elmer Jester (ejelectrical08@aol.com)'
Cc: 'gregory@ltcg.net'; Brian Ollar; 'brandief@ltcg.net'
Subject: Store 34440 Voice and Data installation

Elmer,

Please process permits for the low voltage for this location. We were notified by the construction manager that we will need the application in by the 29th of January.

Address: 856 Route 70, Brick NJ 08724-2951 (main voice line TBD, application / fax line TBD)

For data

3 – cat5 from the ISP/RIS workstation to the ATM area (terminate and tag both ends w/ F-RJ45s 568a configuration)
8 – cat5 from the ISP/RIS workstation to sales counter (4 per register/POS – terminate both ends w/BUE F-RJ45s 568a configuration). Both ends need to be in mounted single gang box w/4plex face plate. Labeled POS 1 (jacks 1 – 4) and POS 2 (jacks 5 – 8) both ends.
1 – cat5 from the managers office to the ISP workstation, terminated both ends w/Female RJ45e 568a configuration both ends and labeled CBT (can terminate on the same face plat as the phone jacks)
1 – Batman/Cheyenne (150ft) from ISP/RIS workstation to the sales counter (Money Order Machine location) the **F-RJ12 end goes to the sales counter and Module RJ45 w/pig tale end to the ISP/RIS workstation**. Leave 6ft of slack for the workstation and 6-10ft for sales counter. PLEASE REPUNCH THE FEMALE END, AND RECRIMP THE MODULE END. No need to cut and re-terminate.

1 – Batman/Cheyenne (150ft) from ISP/RIS workstation to the sales counter (Money Order Machine location) the **F-RJ12 end goes to the sales counter and Male DB9 end to the ISP/RIS workstation.** Leave 6ft of slack for the workstation and 6-10ft for sales counter.

1 – Coax/LMR195 (50ft) from ISP/RIS wall (4ft slack) extend to as close to the center of the sales floor ceiling connecting the antenna to the end and then attaching to the ceiling with the provided over size washers. The adapter needs to be connected for the juniper (w/a picture to prove that it was connected)

For phone

3 – Cat5 from the Minimum Point of Entry (MPOE) to the stores demarcation (backboard area), terminating both ends w/66 punch down blocks, tagging phone numbers (TBD)

1 – cat5 from the backboard to the ATM area (terminating application / fax line TBD) 1 number per F-RJ45 white jack (label jacks with phone number(s))

1- cat5 from the backboard to the managers office (terminate main voice line TBD, application / fax line TBD) 1 number per F-RJ45 white jack (label jacks with phone number(s))

1 – cat5 from the backboard to the ISP/RIS workstation (terminate main voice line TBD, application / fax line TBD) 1 number per F-RJ45 white jack (label jacks with phone number(s))

2 – cat5 from the backboard to the sales counter Money Order Machine / Lottery machine area (terminate main voice line TBD, application / fax line TBD) 4 biscuits for main voice. (label jacks with phone number(s)) The 2nd cat5 cable leave 10ft of slack at the sales counter for the lottery circuit to be installed.

- Please have the tech call upon arrival / departure – 866.414.6600
- We will need pictures of work provided and the PO # is the store number
- Send invoice to LTCG, LLC 6860 Dallas Parkway, suite 575., Plano, TX 75024

Thank you

Brandie

32/4/40

From: Brandie Folkers <BrandieFolkers@ltcg.net>**To:** ejelectrical08@aol.com**Cc:** gregory@ltcg.net; Brian Ollar <BrianOllar@ltcg.net>; brandief@ltcg.net**Subject:** Store 34440 Voice and Data installation**Date:** Mon, 18 Jan 2010 3:53 pm

Elmer, LOCAL REP 267-784-6300

Please process permits for the low voltage for this location. We were notified by the construction manager that we will need the application in by the 29th of January.

Address: 856 Route 70, Brick NJ 08724-2951 (main voice line TBD, application / fax line TBD)

For data

3 – cat5 from the ISP/RIS workstation to the ATM area (terminate and tag both ends w/ F-RJ45s 568a configuration)

8 – cat5 from the ISP/RIS workstation to sales counter (4 per register/POS – terminate both ends w/BLUE F-RJ45s 568a configuration). Both ends need to be in mounted single gang box w/4plex face plate. Labeled POS 1 (jacks 1 – 4) and POS 2 (jacks 5 – 8) both ends.

1 – cat5 from the managers office to the ISP workstation, terminated both ends w/Female RJ45e 568a configuration both ends and labeled CBT (can terminate on the same face plat as the phone jacks)

1 – Batman/Cheyenne (150ft) from ISP/RIS workstation to the sales counter (Money Order Machine location) the **F-RJ12 end goes to the sales counter and Module RJ45 w/pig tale end to the ISP/RIS workstation**. Leave 6ft of slack for the workstation and 6-10ft for sales counter. PLEASE REPUNCH THE FEMALE END, AND RECRIMP THE MODULE END. No need to cut and re-terminate.

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- Please have the tech call upon arrival / departure – 866.414.6600
- We will need pictures of work provided and the PO # is the store number
- Send invoice to LTCG, LLC 6860 Dallas Parkway, suite 575., Plano, TX 75024

Thank you

Brandie



461 FROM ROAD
SECOND FLOOR
PARAMUS, NJ 07652
973.253.9393 T
973.253.9390 F
WWW.SARGARCH.COM

February 24, 2010

Brick Township
401 Chambersbridge Rd.
Brick, NJ 08723
(732) 262-1027

Subject: 7-Eleven
856 Route 70
Bricktown, NJ 08724
Control Number: C-10-000337

The following letter is in response to subcode official review comments dated February 17, 2010. The listed comment is followed by a response and accompanied revised construction documents.

Comment: Submit engineer's certification or required upgrades for roof structure, support of all new mechanical equipment and curbs.

Response: See attached (S-1) General Notes, Roof Framing Plan and Details for structural engineer roof reinforcing.

Comment: Verify adequate parapet of show guardrails 42" high for mechanical equipment within 10' of roof edge.

Response: Parapets are existing on all sides of structure. Existing parapets are to remain.

Comment: Roof hatch access is required.

Response: Roof hatch is existing with existing ships ladder for access.

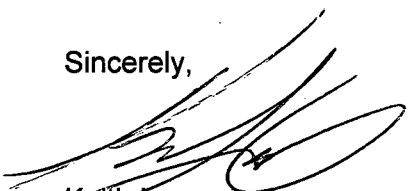
Comment: Verify new exhaust systems not within 10' of proposed air intakes, also not within 10' of existing air intakes at existing neighborhood tenants.

Response: Mechanical units have been revised to be a split system. Air intake is through the roof using a roof mounted hood. Air intake will not be within 10' of exhaust systems or 10' of neighboring tenants air intakes.

Comment: Submit specifications-all equipment

Response: See attached specifications for all equipment.

Sincerely,



Keith Lomonico
Project Architect

Cc: Charley McCranor – 7-Eleven, Inc.



Brick Township
401 Chambersbridge Rd
Brick, NJ 08723
(732) 262-1027

Subcode Official Review

To: 185 NW SPANISH RIVER #100 BOCA RATON, FL 33431 CC:

RE: Building Subcode
Block: 852 Lot: 4.01 Qual:
856 ROUTE 70
Permit Number: Control Number: C-10-000337
Last Submit Date: Tuesday, February 16, 2010

Date: Wednesday, February 17, 2010

Dear SANDELMAN, SANFORD %KIN PROPERTIES,

The following comments were made during the Plan Review process:

Submit engineer's certification or required upgrades for roof structure—support of all new mechanical equipment and curbs.

Verify adequate parapet or show guardrails 42" high for mechanical equipment within 10' of roof edge.

Roof hatch access required.

Verify new exhaust systems not within 10' of proposed air intakes, also not within 10' of existing air intakes @ existing neighboring tenants.

Submit specifications-all equipment.

Sincerely,

Kenneth Anderson 2/17/10

Kenneth Anderson, Subcode Official

WED. + FRI. -
10:30-12:30

- SHAWN KENEVY-ZONING

02-18-20
for #600-
860-
5079
Attn: Charley
McClone



General Data

2TTA0072A3/4000A

OUTDOOR UNIT ①②	2TTA0072A3000A	2TTA0072A4000A
SOUND RATING (DECIBELS) ②	81	81
POWER CONNS. — V/PH/Hz ③	200/230/3/60	480/3/60
MIN. BRCH. CIR. AMPACITY	26	14
BR. CIR. } MAX. (AMPS)	45	20
PROT. RTG. } MIN. (AMPS)	40	20
COMPRESSOR	CLIMATUFF® - SCROLL	CLIMATUFF® - SCROLL
NO. USED - NO. SPEEDS	1 - 1	1 - 1
VOLTS/PH/Hz	200/230/3/60	480/3/60
R.L. AMPS ④ - L.R. AMPS	19.8 - 156	10.5 - 75
FACTORY INSTALLED		
START COMPONENTS ⑤	NO	NO
INSULATION/SOUND BLANKET	NO	NO
COMPRESSOR HEAT	YES	YES
OUTDOOR FAN — TYPE	PROPELLER	PROPELLER
DIA. (IN.) - NO. USED	27.6 - 1	27.6 - 1
TYPE DRIVE - NO. SPEEDS	DIRECT - 1	DIRECT - 1
CFM @ 0.0 IN. W.G. ④	4225	4225
NO. MOTORS - HP	1 - 1/6	1 - 1/6
MOTOR SPEED R.P.M.	825	825
VOLTS/PH/Hz	200/230/3/60	480/3/60
F.L. AMPS	1.4	0.7
OUTDOOR COIL — TYPE	SPINE FIN™	SPINE FIN™
ROWS - F.P.I.	1 - 24	1 - 24
FACE AREA (SQ. FT.)	27.87	27.87
TUBE SIZE (IN.)	3/8	3/8
REFRIGERANT	R-22	R-22
(O.D. UNIT) NP CHR.G. ③	10'00-LB/OZ	10'00-LB/OZ
FACTORY SUPPLIED	YES	YES
LINE SIZE - IN. O.D. GAS ③	1-1/8	1-1/8
LINE SIZE - IN. O.D. LIQ. ③	3/8	3/8
DIMENSIONS	H X W X D	H X W X D
OUTDOOR UNIT CRATED (IN.)	46.4 X 35.1 X 38.7	46.4 X 35.1 X 38.7
UNCRATED	SEE OUTLINE DWG.	SEE OUTLINE DWG.
WEIGHT		
SHIPPING (LBS.)	297	297
NET (LBS.)	261	261

- ① CERTIFIED IN ACCORDANCE WITH THE UNITARY AIR-CONDITIONER EQUIPMENT CERTIFICATION PROGRAM WHICH IS BASED ON A.R.I. STANDARD 210/240.
- ② RATED IN ACCORDANCE WITH A.R.I. STANDARD 270/SECTION 5.3.6.
- ③ CALCULATED IN ACCORDANCE WITH NATIONAL ELECTRIC CODE. ONLY USE HACR CIRCUIT BREAKERS OR FUSES.
- ④ STANDARD AIR - DRY COIL - OUTDOOR
- ⑤ THIS VALUE APPROXIMATE. FOR MORE PRECISE VALUE SEE UNIT NAMEPLATE AND SERVICE INSTRUCTION.
- ⑥ MAX. LINEAR LENGTH: 80 FT WITH RECIPROCATING COMPRESSOR - 60 FT WITH SCROLL. MAX. LIFT - SUCTION 60 FT; MAX LIFT - LIQUID 60 FT. FOR GREATER LENGTH REFER TO REFRIGERANT PIPING SOFTWARE PUB. NO. 32-3312-01.
- ⑦ THE VALUE SHOWN FOR COMPRESSOR RLA ON THE UNIT NAMEPLATE AND ON THIS SPECIFICATION SHEET IS USED TO COMPUTE MINIMUM BRANCH CIRCUIT AMPACITY AND MAXIMUM FUSE SIZE. THE VALUE SHOWN IS THE BRANCH CIRCUIT SELECTION CURRENT.
- ⑧ NO MEANS NO START COMPONENTS
YES MEANS QUICK START KIT COMPONENTS
PTC MEANS POSITIVE TEMPERATURE COEFFICIENT STARTER.



SPLIT SYSTEM



CONDENSING UNIT WITH COOLING COILS

	TXA061C5	TXC061C5	TXH063P3-A	TXH063P3-B
EXPANSION TYPE	TXV-B	TXV-B	TXV-NB	TXV-NB
RATINGS (COOLING) ①				
BTUH (TOTAL)	66000	66000	70000	70000
BTUH (SENSIBLE)	44900	44900	51900	51100
INDOOR AIRFLOW (CFM)	1800	1800	2225	2100
SYSTEM POWER (KW)	6.63	6.63	6.93	6.86
ERR/SEER (BTU/WATT-HR.)	9.95/11.05	9.95/11.05	10.10/11.50	10.20/11.65

CONDENSING UNIT WITH AIR HANDLERS

	TWE060A	TWE060C15-C/D15-A	TWE063P13	TWE065E13	TWE090A	TWG060A15
EXPANSION TYPE	TXV-B	TXV-B	TXV-NB	TXV-NB	TXV-NB	TXV-B
RATINGS (COOLING) ①						
BTUH (TOTAL)	66000	66000	69000	69000	71000	66000
BTUH (SENSIBLE)	47100	46200	51100	51400	51900	46500
INDOOR AIRFLOW (CFM)	2225	2000	2200	2225	2400	2050
SYSTEM POWER (KW)	6.70	6.84	7.11	7.08	6.73	6.84
ERR/SEER (BTU/WATT-HR.)	9.85/10.95	9.65/10.85	9.70/10.95	9.75/11.05	10.55/12.05	9.65/10.90



BEVERAGE-AIR

ITEM NO _____

Quantity _____

REACH-IN
FREEZERS

K Series™

MODELS

KF12

KF24

KF36

KF48

KF74

COMMERCIAL REFRIGERATION EQUIPMENT

GENERAL SPECIFICATIONS

K-SERIES KOOLATEER

CONSTRUCTION:

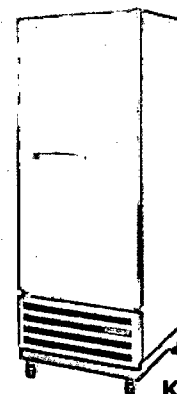
Heavy duty construction includes stainless front (doors and grilles) with #3 finish. Exterior sides are steel with gray finish. Exterior top, back, and bottom are galvanized steel. Exterior mounted thermometer is drum type. Interior of cabinet is white coating baked on steel. Interior pilasters are "regular" type. Interior shelves are white coated steel wire. Door locks standard (except KF12). Casters are standard.

REFRIGERATION:

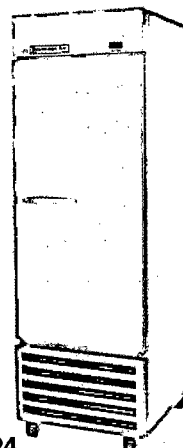
Unit's system is located at bottom of cabinet. Defrosting is accomplished with electric heaters. Defrost is time initiated, temperature terminated. A time termination is provided as a back up fail-safe. Evaporator fans are delayed from restarting until evaporator coil is adequately chilled down. Operation of compressor is governed by temperature control inside top of cabinet.

AIR DISTRIBUTION:

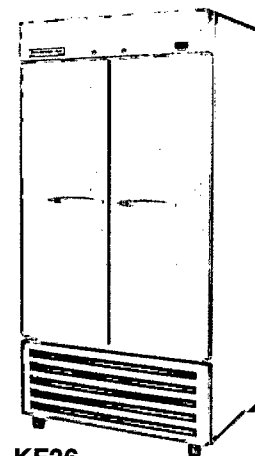
Beverage-Air's unique air distribution provides the ideal environment for food preservation. Refrigerated air is discharged from an evaporator coil compartment located at the interior top of cabinet. Air is discharged down the rear of cabinet. Air is returned upward across the full width of the interior front assuring even temperatures throughout the cabinet.



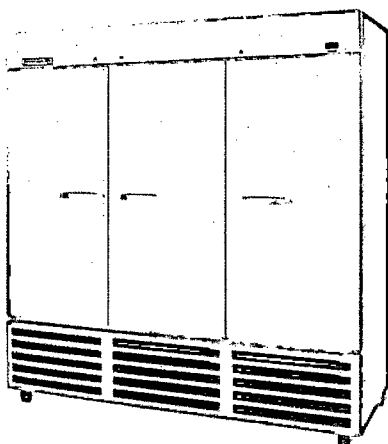
KF12



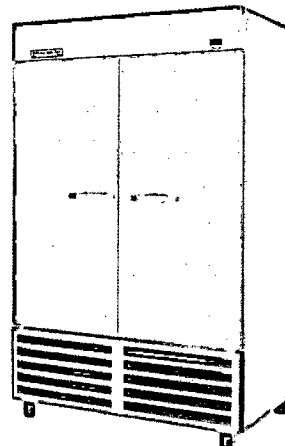
KF24



KF36



KF74



KF48



C-UL optional with
disconnect switch



Choose energy-efficient products with the ENERGY STAR® label. It's an easy way to protect the environment while also saving money.



Made in USA
<http://www.Beverage-Air.com>
<http://CCR.Carrier.com>



BEVERAGE-AIR

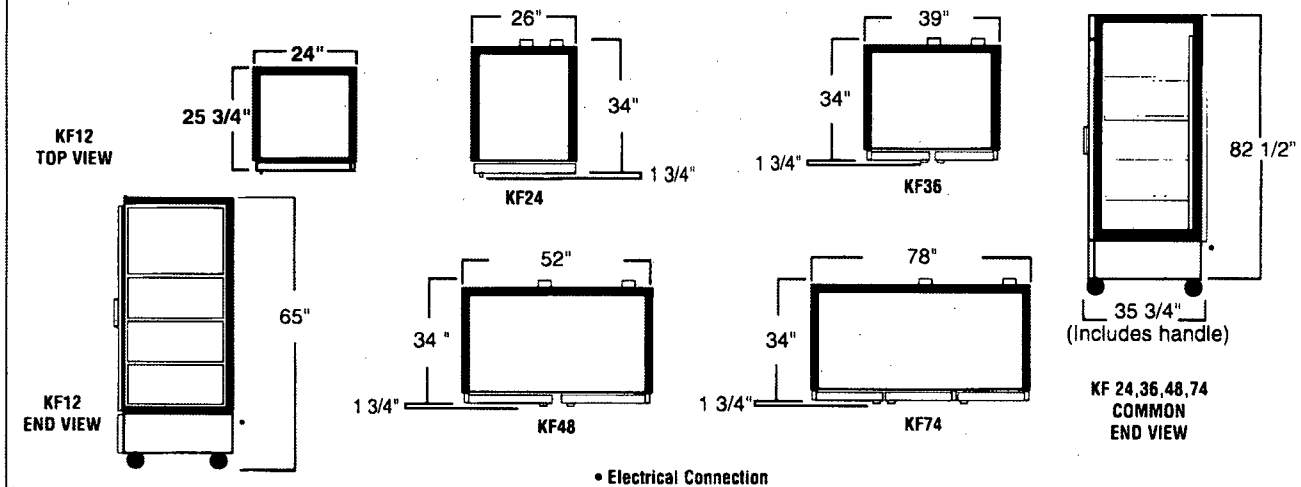
PO BOX 5932, Spartanburg, SC 29304-5932
1-800-845-9800 Fax # 864-582-5083

File # _____

Spec. _____



BEVERAGE-AIR

KF12, KF24, KF36, KF48, KF74**Reach-In Freezers****DIMENSIONS****SPECIFICATIONS****KF12****SOLID DOOR**

Exterior Width	24"
Exterior Depth, Overhandle	25 3/4"
Exterior Height, With Legs	65"
Cubic Feet	12
Cabinet Voltage (50 Cycle Available)	115
Horsepower	1/2
Amps	9.8
-20/120 BTU/HR*	1428
Crated Weight	260
Shelves	3
Shelf Dimension	18 3/4" x 20 3/4"

SPECIFICATIONS**KF24****SOLID DOOR**

Exterior Width	26"
Exterior Depth, Overhandle	35 3/4"
Exterior Height, With Legs	79 1/4"
Cubic Feet	20.7
Cabinet Voltage (50 Cycle Available)	115
Horsepower	3/4
Amps	11.0
-20/120 BTU/HR*	1920
Crated Weight	375
Shelves	4
Shelf Dimension	22 3/8" x 21 1/8"

SPECIFICATIONS**KF36****SOLID DOOR**

Exterior Width	39"
Exterior Depth, Overhandle	35 3/4"
Exterior Height, With Legs	79 1/4"
Cubic Feet	31.75
Cabinet Voltage (50 Cycle Available)	115
Horsepower	3/4
Amps	11.0
-20/120 BTU/HR*	1920
Crated Weight	550
Shelves	8
Shelf Dimension	22 3/8" x 16 1/4"

KF-1224364874BW

SPECIFICATIONS**KF48****SOLID DOOR**

Exterior Width	52"
Exterior Depth, Overhandle	35 3/4"
Exterior Height, With Legs	79 1/4"
Cubic Feet	44.9
Cabinet Voltage (50 Cycle Available)	115
Horsepower	3/4
Amps	12.5
-20/120 BTU/HR*	2600
Crated Weight	585
Shelves	8
Shelf Dimension	22 3/8" x 22 3/4"

SPECIFICATIONS**KF74****SOLID DOOR**

Exterior Width	78"
Exterior Depth, Overhandle	35 3/4"
Exterior Height, With Legs	79 1/4"
Cubic Feet	69.2
Cabinet Voltage (50 Cycle Available)	115/208-230v 60 Hz
Horsepower	1
Amps	10.5
-20/120 BTU/HR*	4000
Crated Weight	690
Shelves	12
Shelf Dimension R.H./L.H.	22 3/8" x 22 3/4"
Center	22 3/8" x 24 3/8"



BEVERAGE-AIR

PO BOX 5932, Spartanburg, SC 29304-5932
 1-800-845-9800 Fax # 864-582-5083

BUNN®

Silver Series™ 2-Flavor Gourmet Cold Beverage System

ITEM#

PROJECT

DATE



Model JDF-2S

(available with juice or iced coffee display)

Dimensions: 33.1"H x 10"W x 25.5"D

(84.1 cm H x 24.9 cm W x 64.8 cm D)

Features

Gourmet Cold Beverage System

Cold beverage dispenser with patented High Intensity® mixing delivers superior drinks consistently glass after glass

- A cost effective solution to providing your customers with superior performance in juice and other concentrated beverage dispensing.
- One dispenser delivers both frozen and ambient products increasing profits by lowering costs.
- Drink consistency assured with the BUNN patented High Intensity™ mixing technology.
- Pumps and mixes 2+1 to 11+1 concentrated beverages, including 4+1 high viscosity and 5+1 juices accurately and consistently.
- Quick dispense with 1.0 to 1.5 ounces (29.6 to 44.4 ml) per second flow rate.
- 7" cup clearance accommodates most juice containers.
- 8 lb. (3.6 kg) ice bank provides superior cold drink capacity.
- Advanced concentrate pump designed for easy setup, accuracy and durability.
- Modular dispense deck makes service fast and simple.
- Both push-button and single-size portion control in the same machine.
- Available with Iced Coffee or Juice display.
- Preventive maintenance kit: 39690.0000. 

For current specification sheets and other information, go to www.bunn.com.

Related Products

Easy Clear® EQHP-10

Product No. :39000.0004

Easy Clear® EQHP-10CRTG

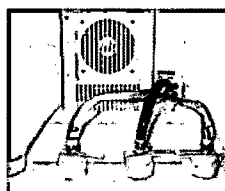
Product No. :39000.1004



Ambient Conversion Kit

Product No.: 33699.0001

(one kit required per dispense station - photo shows 4-dispense station unit with one container and three ambient conversion kits)



Refillable Juice Container

Capacity: 1 Gallon

Product No.: 39302.0000



Model

JDF-2S

Agency Listing



Patents Apply

11/08

D6.1

Dimensions & Specifications

Model	Product #	Volts	Amps	Capacity	Cubic Measure	Shipping Weight	Cord Attached
JDF-2S	37900.0000	120	4.5	4 (5 oz.) drinks/min*	10.3 ft ³	103 lbs.	Yes†
JDF-2S"	37900.0001	120	4.5	4 (5 oz.) drinks/min*	10.3 ft ³	103 lbs.	Yes†
JDF-2S (iced coffee display)	37900.0002	120	4.5	4 (5 oz.) drinks/min*	10.3 ft ³	103 lbs.	Yes†
JDF-2S (dual dispense - allows simultaneous dispense from both dispense heads, juice display)	37900.0025	120	4.5	4 (5 oz.) drinks/min*	10.3 ft ³	103 lbs.	Yes†

Refillable Juice Container Product No.: 39302.0000 Capacity: 1 Gallon

* 75°F (24°C) incoming water for 180 drinks without exceeding 41°F (5°C) finished drink temperature.

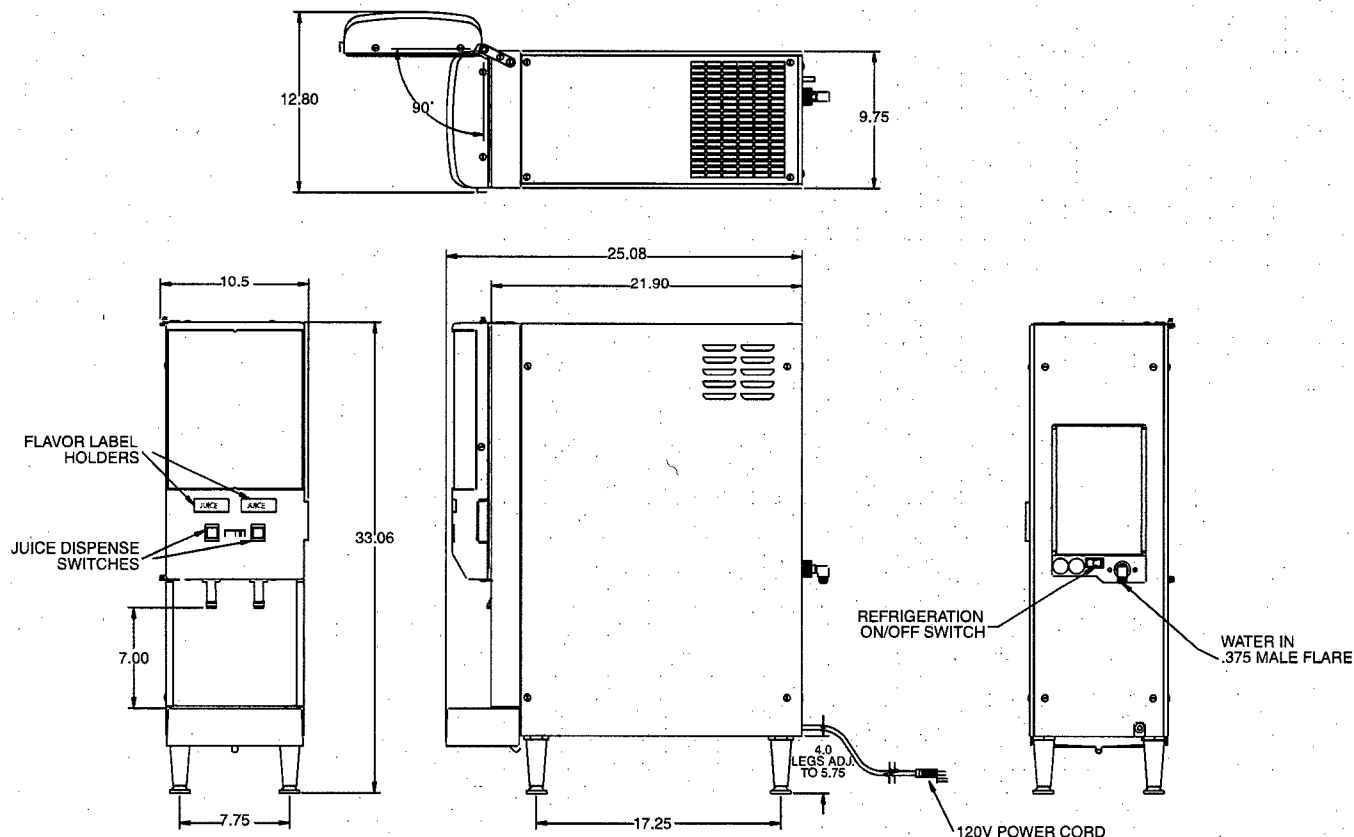
** Model includes air filter

† Power cord (NEMA 5-15P) 15 Amp-120V machine only.

Electrical: Model requires 2-wire grounded service rated 120V, single phase, 60 Hz.

Plumbing: 20-100 psi (138 - 690 kPa). Machine supplied with 3/8" (0.95 cm) male fitting.

Refrigeration: R-134a refrigerant, 9 oz. (.28 kg), 8 lb. (3.6 kg) ice bank system



Bunn-O-Matic® Corporation • 1400 Stevenson Drive Springfield, Illinois 62703 • 800-637-8606 • 217-529-6601 • Fax 217-529-6644 • www.bunn.com

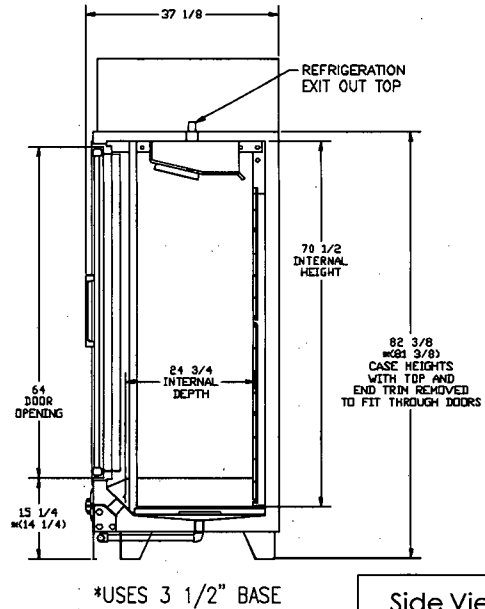
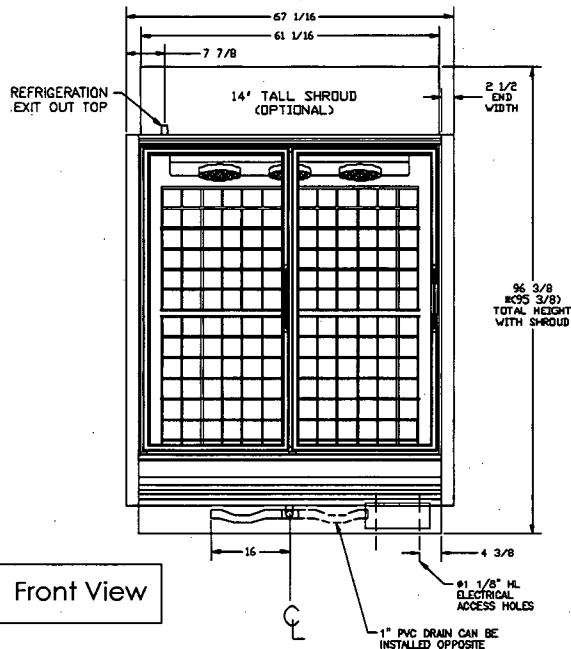
BUNN® practices continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

All dimensions shown in inches.

11/08 © Bunn-O-Matic Corporation



2RMZN30IM/SC SPECIFICATION SHEET



REFRIGERANT CONNECTION SIZES		
MODEL NUMBER	SUCTION LINE O.D.	LIQUID LINE O.D.
2RMZN30IM	1/2	3/8

MODEL NUMBER	WEIGHT IN POUNDS*
2RMZMN30IM	690 (ESTIMATE)
2RMZMN30IMSC	890 (ESTIMATE)
*WEIGHT BASED ON UNCRATED CASES W/ ENDS.	

ELECTRICAL SPECIFICATIONS				
MODEL NUMBER	FANS AMPS 208/230V/1/60 HZ.	ANTHONY T-8 LIGHTS AMPS 115V/1/60 HZ.	ANTHONY ANTI-SWEAT HEATERS 115V/1/60 HZ.	DEFROST HEATER AMPS 208/230V/1/60HZ.
2RMZN30IM	1.50	1.45	4.42	8.50
VOLTAGE: 208-230 VOLTS 1 PHASE 60 HZ.				
SELF-CONTAINED CASE REQUIRES 208/230V 1 PHASE 30 AMP CIRCUIT				

CASE CAPACITY	
MODEL NUMBER	2RMZN30IM
USABLE CUBIC FEET	51
VERTICAL SURFACE SQUARE FOOTAGE	28

BTU/HR ENERGY REQUIREMENTS: 0°F EVAPORATOR (+7°F AVERAGE PRODUCT TEMPERATURE)		
MODEL NUMBER	BTU/HR @ 0°F	BTU/HR RATING BASED ON T-8 LIGHTING AND SINGLE CONDENSING UNIT.
2RMZN30IM	4,100	CASE DESIGNED TO OPERATE IN AN AMBIENT OF 75°F OR LOWER AND RELATIVE HUMIDITY OF 55% OR LOWER.

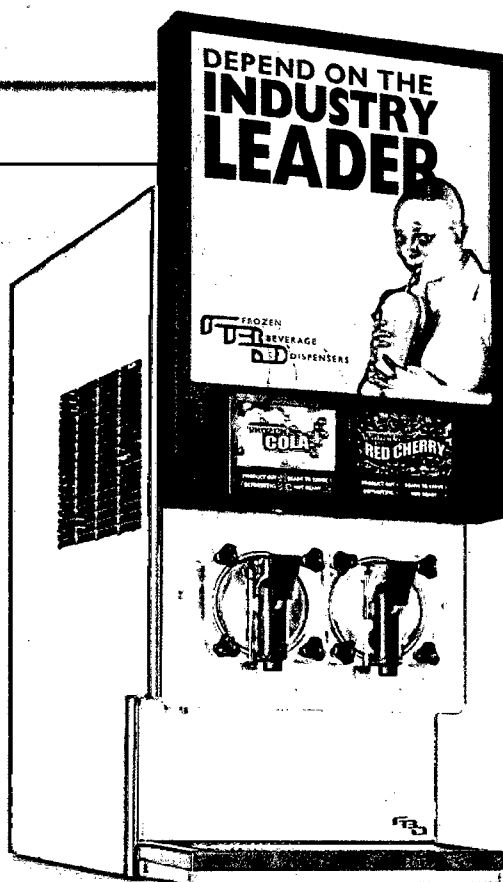
Zero Zone, Inc. • 110 N. Oakridge Dr.
North Prairie, WI 53153-9792
1-800-247-4496 • FAX: 1-262-392-6450
www.zero-zone.com



All specifications are subject to change without notice.

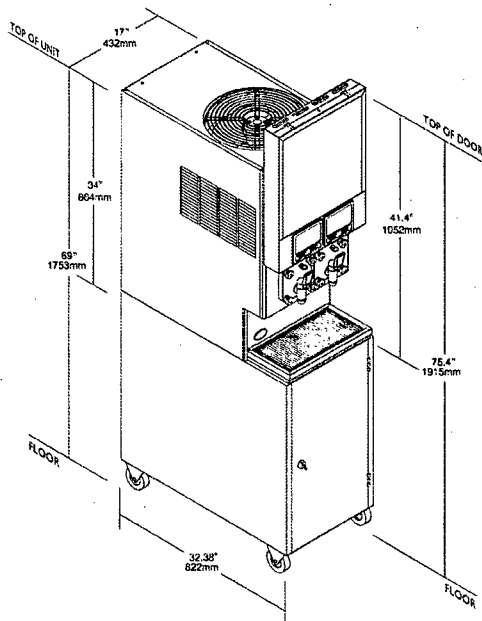
2RMZN30IM/SC
1202

562 SPECIFICATIONS



2-Barrel Dispenser

(Shown with standard door. Customized solutions available.)



DIMENSIONS

Countertop unit
Width: 17 in (432 mm)
Depth: 32.38 in (822 mm)
Height: 41.4 in (1052 mm)
(with merchandiser door)

Unit on base cart
Height: 75.4 in (1915 mm)
(with merchandiser door)

ELECTRICAL REQUIREMENTS

215 to 245VAC, single phase;
3 wire, 30 amp (50 Hz) or 20 amp (60 Hz);
uses NEMA # L-620R receptacle
Refrigeration unit:
19,000 BTU/Hr, R-404A (50Hz)
15,000 BTU/Hr, R-404A (60Hz)

SPACE REQUIREMENTS

Sides or back: 2 in (51 mm) minimum
Top: 12 in (305 mm)

WEIGHT

Operating unit: 345 lb (156.5 kg)
Base cabinet: 80 lb (36.3 kg)

SYRUP CONNECTION

Bag-In-Box (BIB)

MOTORS

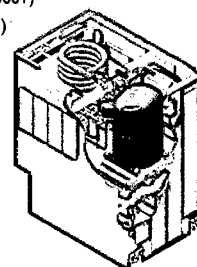
Beater: (2) 1/6 HP
Fan: (1) 1/12 HP

WATER REQUIREMENTS

Fresh water, minimum 3/8" supply

OPTIONAL ACCESSORIES

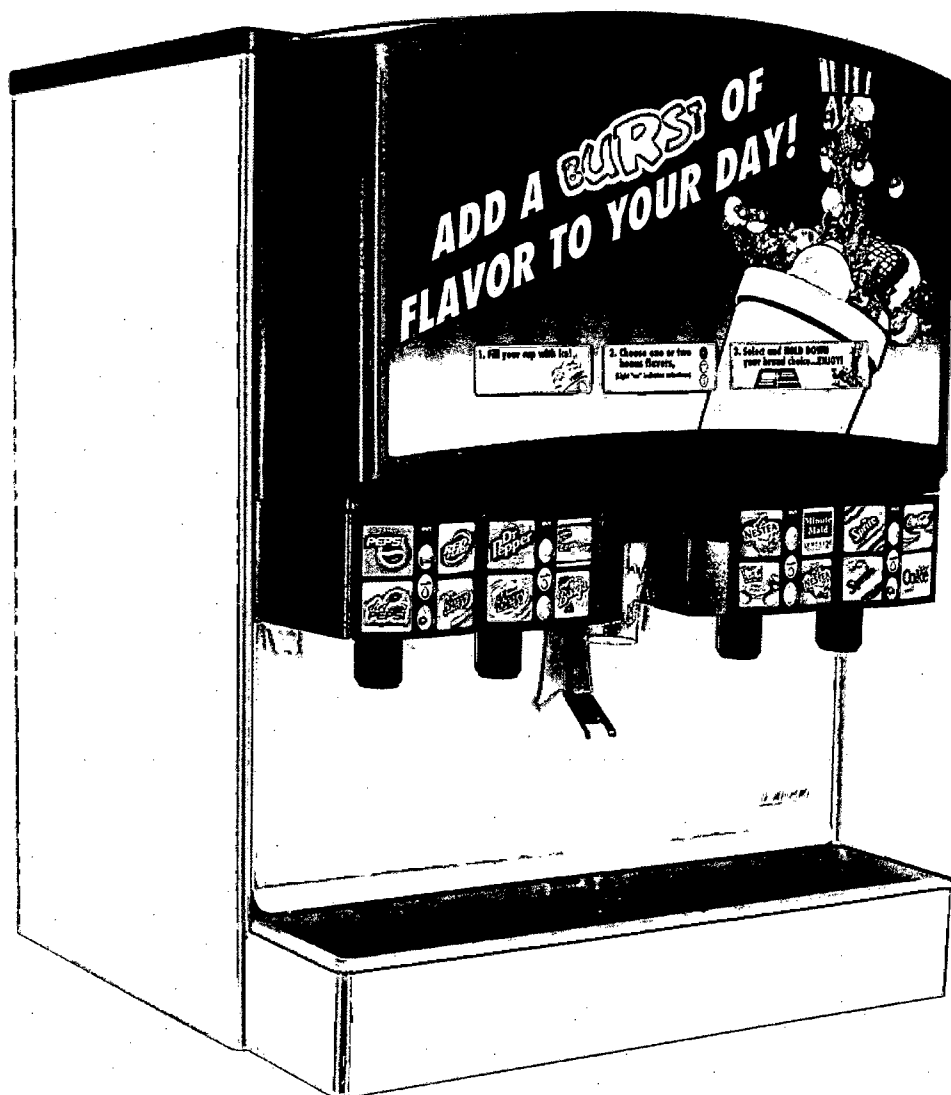
Base cabinet w/casters (Part # 12-2516-0001)
Leg kit (set of four) (Part # 12-2533-0001)
Painted or stainless steel side panels
Water-cooled unit (as shown)
Various door options (see spec sheet)
Remote condenser (see spec sheet)



FBD strives for continuous improvements and engineering innovations.
Equipment design and/or specifications may change without notice.

LANCER

Redirect your store traffic from the cooler to your more profitable post-mix fountain area by adding fun and creating excitement!



FS
FLAVORSELECT

Variable Brand Configuration

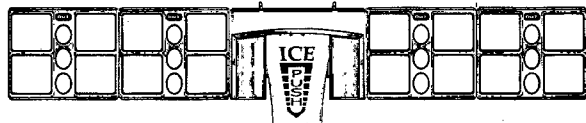
FS SERIES

Expand your product offering to build your bottom line!

The FS technology features a programmable brand light show for brand and flavor selection. You choose the user interface options, 8 to 16 fountain brands and up to 12 flavors.

User Interface Options for FS Series

FS 16—16 Flavors, 112 Flavor Possibilities



FS 14—14 Flavors, 98 Flavor Possibilities



FS 12—12 Flavors, 84 Flavor Possibilities



FS 10—10 Flavors, 70 Flavor Possibilities



FS 8—8 Flavors, 56 Flavor Possibilities



Illuminated interchangeable merchandiser

- Back lit merchandising message
- Consumer machine instructions
- Easily update price points or flavor of the month
- Easily interchangeable for future upgrades

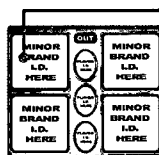
Field configurable

- Easily upgrade number of brands and/or carbonation option at front of machine
- Service friendly
- Changes and settings accessible in front of machine

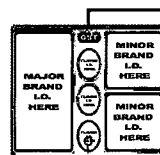
Lancer "Air Mix™" dispense module

- Major reduction in counter space per brand
- Flow rate up to 4.5 oz/second
- Uses LFCV (Lancer Flow Control Valve)
- Each nozzle capable of four fountain brands
- Capable of up to 12 ambient bonus flavors configurable from 1-3 flavors on each nozzle

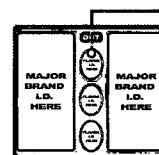
Lancer "Lite Touch" user interface panels



Up to 16 enhanced fountain brands available

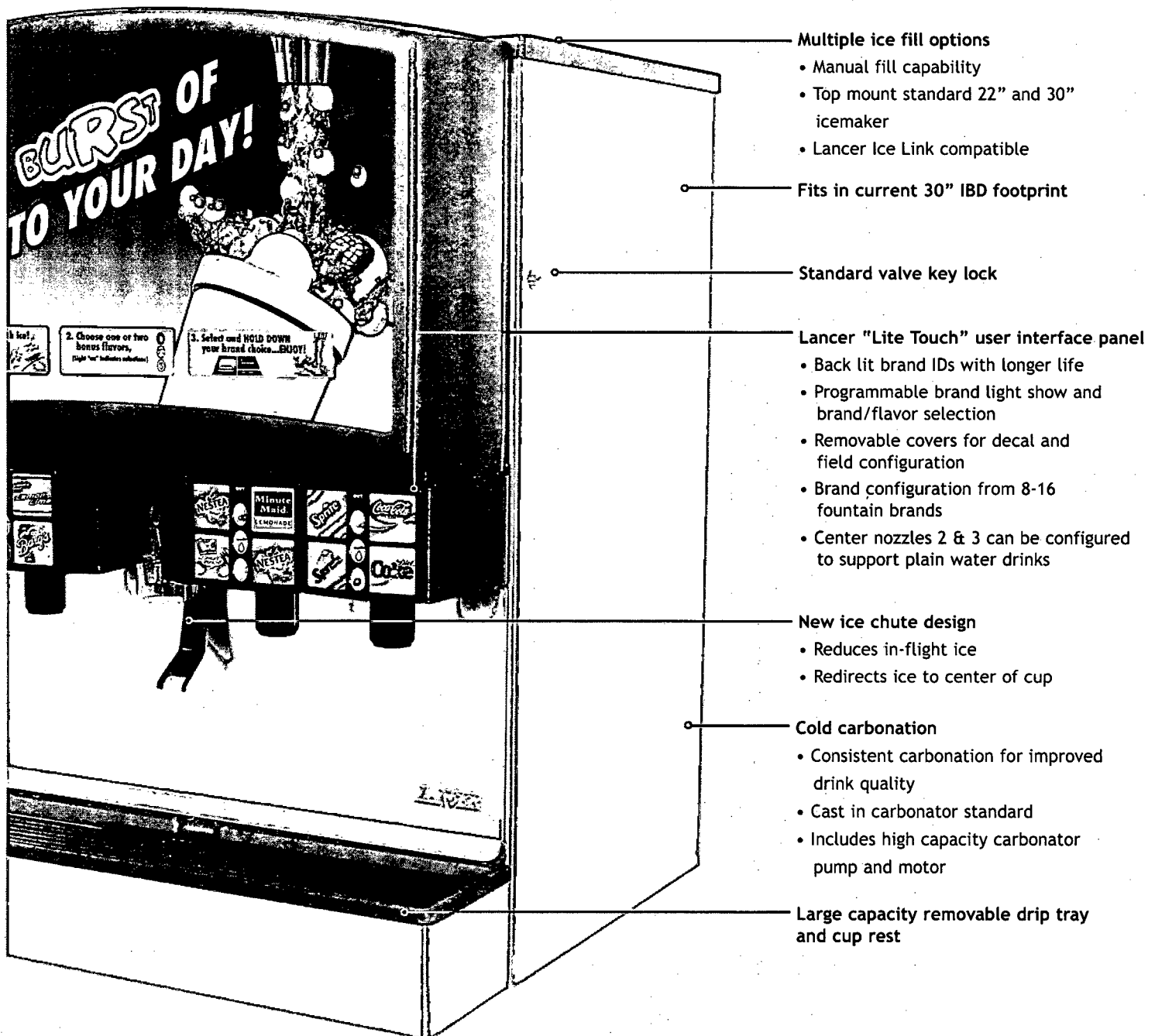


Product OUT Indicator
Purchase indicator



Add up to 12 bonus flavor options





What can you do with an additional 1 to 2 1/2 feet of counter space?

SPECIFICATIONS

FS SERIES

DIMENSIONS

Width: 30 in (762 mm)
Depth: 30.5 in (775 mm)
Height: 39.625 in (1006 mm)

ELECTRICAL

115VAC/60Hz (15 amp circuit)

SPACE REQUIRED

Left side: 1 in (25 mm)
Right side: 1 in (25 mm)
Back: 1 in (25 mm)
Top: 6 in (152 mm)
Optional legs: 4 in (102 mm)

WEIGHTS

Operating: 620 lbs (281 kg)
Counter (w/o ice): 320 lbs (145 kg)
Shipping: 356 lbs (161 kg)

ICE CAPACITY

Storage 290 lbs (132 kg)
Dispensable 250 lbs (102 kg)

FITTINGS

Soda and syrup inlet: 3/8 in barb

WATER

Filtered water, 50 psi minimum

LANCER "AIR MIX™" MODULES

Center nozzles 2 & 3 can be configured to support plain water/ drinks, "mid-carb" (50% carbonated) drinks, or a combination of the above. (e.g. nozzle #2 can run a carbonated drink, a plain water drink, and a mid-carb flavored seltzer all from the same nozzle.)
Electronic plain/ soda water conversion on 8 products

BAG-IN-A-BOX (BIB)

VALVES LANCER LFCV

KEY LOCK SWITCH FOR VALVES

FRONT CONNECTION FOR PRODUCTS

ACCESS TO FLOOR DRAIN SUGGESTED

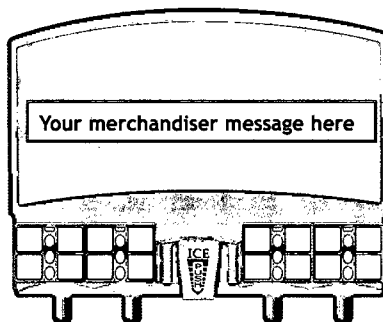
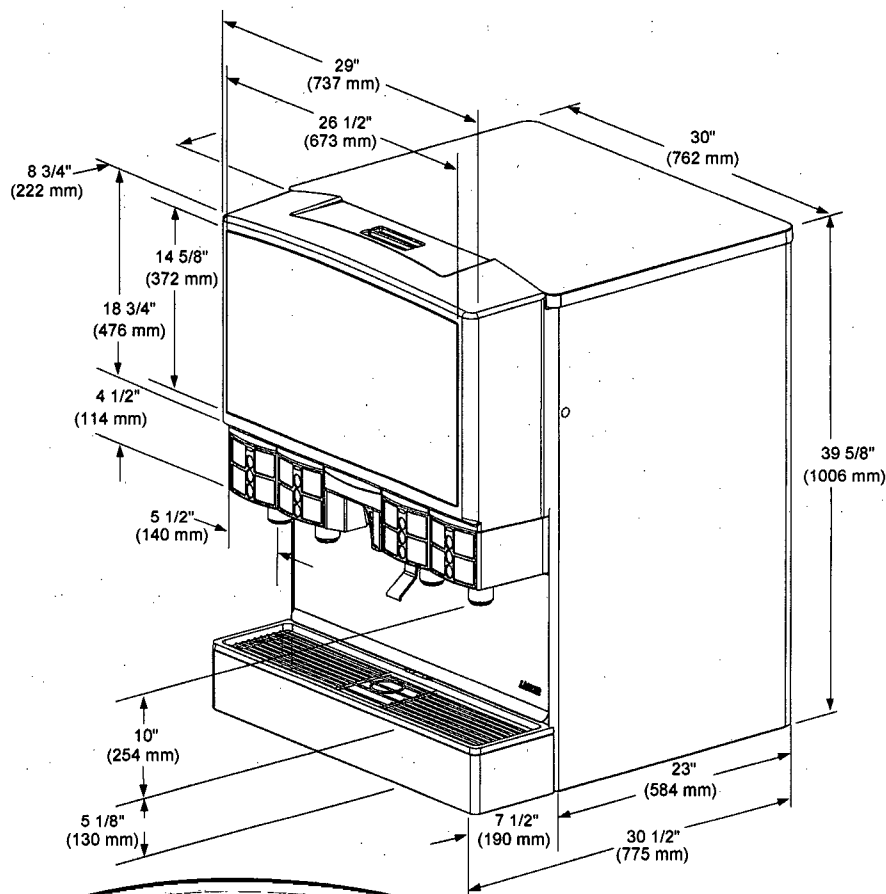
PARTS WARRANTY

See written warranty for details

AGENCY APPROVALS PENDING



NRTL/C
LR-36922
FOR ELECTRICAL
NOTING SEE
NAME PLATE



Illuminated interchangeable merchandiser

LANCER

Equipment design and/ or specifications may change without notice.

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38-14800-GNRC 04/03

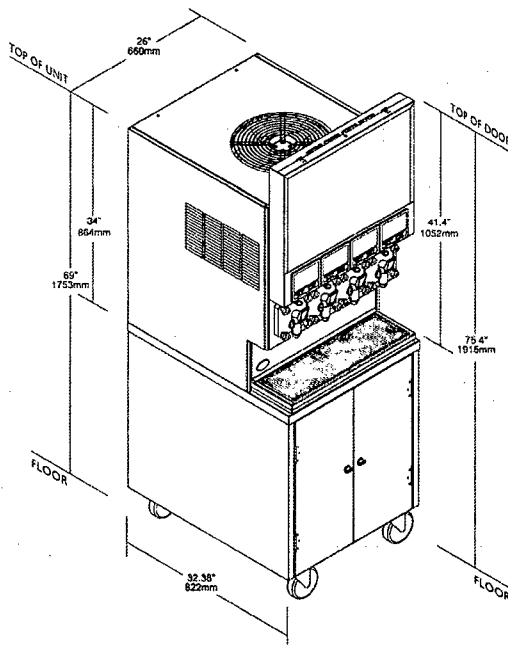
FROZEN BEVERAGE DISPENSERS

564 SPECIFICATIONS



4-Barrel Dispenser

(Shown with standard door. Customized solutions available.)



DIMENSIONS

Countertop unit
Width: 26 in (660mm)
Depth: 32.38 in (822 mm)
Height: 41.4 in (1052 mm)
(with merchandiser door)

Unit on base cart
Height: 75.4 in (1915 mm)
(with merchandiser door)

ELECTRICAL REQUIREMENTS

215 to 245VAC, single phase; 3 wire, 30 amp;
uses NEMA # L-630R receptacle
Refrigeration unit:
21,000 BTU/Hr, R-404A (50Hz)
19,000 BTU/Hr, R-404A (60Hz)

SPACE REQUIREMENTS

Sides or back: 2 in (51 mm) minimum
Top: 12 in (305 mm)

WEIGHT

Operating unit: 460 lb (208.7 kg)
Base cabinet: 80 lb (36.3 kg)

SYRUP CONNECTION

Bag-In-Box (BIB)

MOTORS

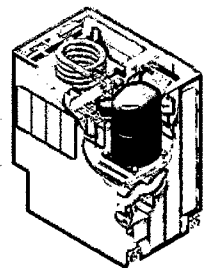
Beater: (4) 1/6 HP
Fan: (1) 1/12 HP

WATER REQUIREMENTS

Fresh water, minimum 3/8" supply

OPTIONAL ACCESSORIES

Base cabinet w/casters (Part # 12-2899-0001)
Leg kit (set of four) (Part # 12-2533-0001)
Painted or stainless steel side panels
Water-cooled unit (as shown)
Various door options (see spec sheet)
Remote condenser (see spec sheet)



FBD strives for continuous improvements and engineering innovations.
Equipment design and/or specifications may change without notice.

FBD – Frozen Beverage Dispensers

8161 Interchange Parkway, Suite 115 • San Antonio, TX 78218 • 210.637.2800 • 1.866.323.2777 • Fax: 210.637.2832 • www.fbfdfrozen.com
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24-2314-0005H

BUNN®

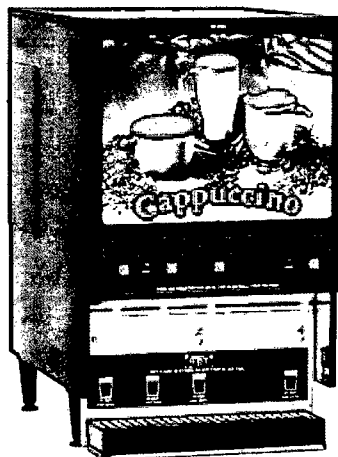
Fresh Mix Dispensers with 4 or 5 hoppers

Features

Fresh Mix Dispensers with 4 and 5 Hoppers

Features:

- Capacity: **FMD-4:** One, 8-pound hopper, three, 4-pound hoppers
FMD-5: Five, 4 pound hoppers
- Large, lighted front graphics for merchandising
- 6.4 gallon hot water tank to meet peak serving times
- Cup clearance at 7" to accommodate common cup sizes
- Electrical and plumbing components easily accessible through front and top
- Variable speed motors allow control of product consistency in mixing chamber (.75 to 6.6 grams of powder per second)
- High speed, heavy-duty whipper for complete product mixing
- Front of machine access to tank drain for easy service
- Key lock on the door prevents tampering
- ETL safety and NSF sanitation listed.



*Model
FMD-4*

Dimensions:
29.3"H x 19.3"W
x 21.2"D



*Model
FMD-5*

Dimensions:
29.3"H x 19.3"W
x 21.2"D

Related Products

For current specification sheets and other information, go to www.bunnomatic.com.

BUNN recommends the use of our Easy Clear® Water Quality Systems to assure perfect taste.

Easy Clear® EQ-11-TL

Product No.: 30344.1001

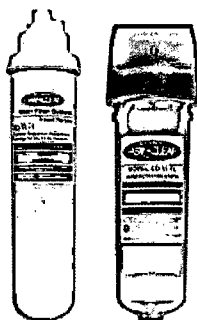
Dimensions:
15⁷/₈" H x 3⁵/₈" W x 4¹⁷/₃₂" D

Easy Clear® ED-11-TL

Product No.: 30244.1001

Dimensions:
14³/₁₆" H x 5¹/₁₆" W x 5¹/₁₆" D

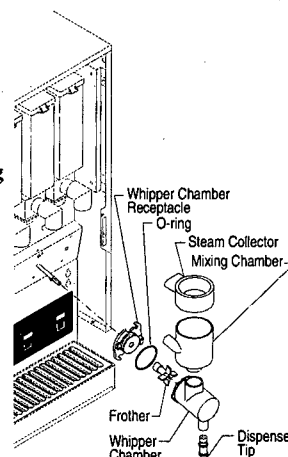
(for most serving capacities)



Features deluxe whipper chambers:

1. Robust whipper to ensure full flavor yield.
2. Specially designed self cleaning mixing chamber.
3. Exhaust fan to siphon off moisture that can cause powder buildup.
4. Hot water dispense for easy clean-out.
5. Quick disconnecting parts for thorough sanitizing.

*Five hopper
model shown.*



ITEM#

PROJECT

DATE

Model

*FMD-4
FMD-5*

BUNN®

Corporate Offices

1400 Stevenson Drive
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Canadian Office

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Aurora, Ontario, L4G 3T9

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Fax

905-841-2775

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Patents
Apply



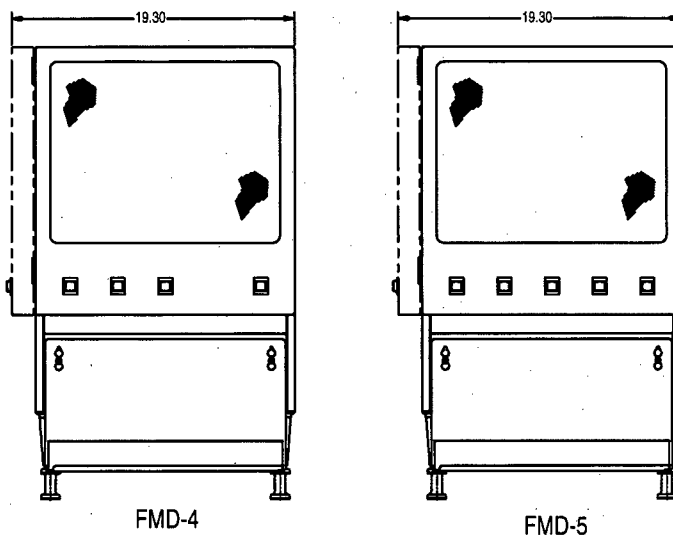
Dimensions & Specifications

Model	Product #	Volts	Amps	Tank Heater Watts	Total Watts	Capacity	Cu. Ft.	Shipping Weight	Cord Attached
FMD-4	34900.0002	120	15	1700	1800	4.2 gal/hr	10.3	120 lbs.	yes
FMD-4	34900.0003	120/240	20	3500	3600	8.3 gal/hr	10.3	120 lbs.	yes
FMD-5	34900.0000	120	15	1700	1800	4.2 gal/hr	10.3	123 lbs.	yes
FMD-5	34900.0001	120/240	20	3500	3600	8.3 gal/hr	10.3	123 lbs.	yes

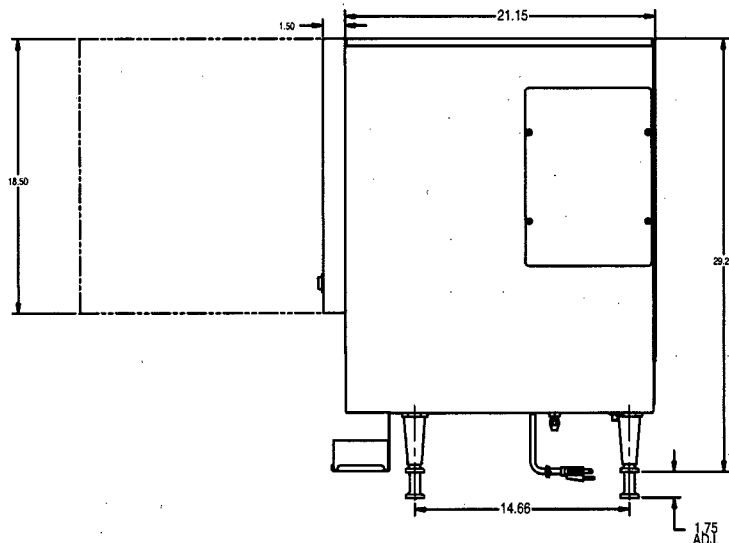
Electrical: 120V model requires 2-wires plus ground service rated 120V, single phase, 60 hz. 120/240V model requires 3-wires plus ground service rated 120/208 or 120/240V, single phase, 60Hz.

Plumbing: 20-100 psi (138-690 kPa) from a $\frac{3}{8}$ " (10 mm) or larger supply line. A shut-off valve should be installed in the line before the unit. Install a regulator in line when pressure is greater than 90 psi to reduce it to 50 psi. Supplied with $\frac{3}{8}$ " (10 mm) male flare fitting.

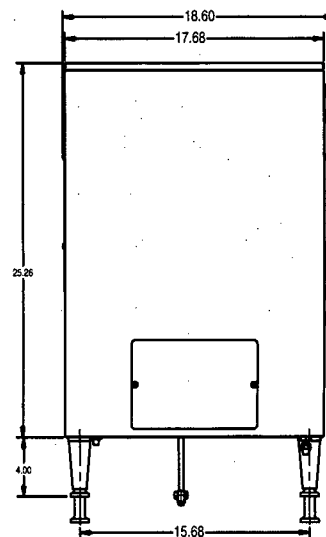
FRONT VIEW



SIDE VIEW



BACK VIEW



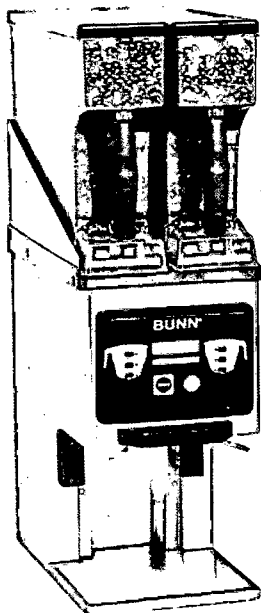
BUNN®

Multi-Hopper Grinder and Storage System

ITEM#

PROJECT

DATE



Model MHG

(funnel sold separately)
(includes 2 hoppers)

Dimensions: 29.1"H x 9.36"W x 17.5"D
(73.9cm H x 23.8cm W x 44.5cm D)

Features

Multi-Hopper Grinder and Storage System

- Convenient, front-loading hoppers allow grinding of a wide variety of coffees.
- Hoppers hold up to 6 lbs. (2.72 kg.) each of regular, decaf or specialty beans.
- Stores individual coffee grind weight profiles.
- Portion controlled for the right amount of coffee every time, with 3 batch sizes per hopper.
- Precision burrs for consistent, commercial quality grind.
- Hoppers serve as storage containers when not in the grinder. Locking lid prevents tampering.
- Easy-to-clean removable hoppers.
- LCD alphanumeric display shows coffee names and diagnostics.
- Display racks promote fresh ground coffee program.
- Tall model accommodates large brew funnels.

BrewWISE® intelligence means the Smart Hopper™ manages the grinding and brewing process from start to finish.

- Smart Hopper tells the grinder what coffee is in it through a microchip in the hopper.
- Grinder adjusts the grind time for each batch to deliver just the right grind volumes.
- Grinder communicates coffee name to the Smart Funnel during grinding process.
- BrewWISE brewer reads the information in the Smart Funnel, adjusts the recipe, and brews a perfect batch of coffee.
- Create coffee recipe cards with BrewWISE recipe writer on your PC.

For current specification sheets and other information, go to www.bunn.com.

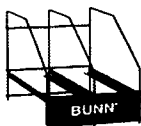
Related Products

Storage System

2 position rack

Product No.: 36760.0000

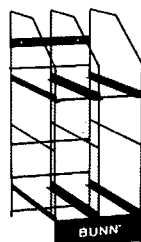
Dimensions: 11.37" H x 9.76" W x 15.74" D
(28.88cm H x 24.79cm W x 39.98cm D)



4 position rack

Product No.: 36760.0001

Dimensions: 24.25" H x 9.76" W x 15.74" D
(61.6cm H x 24.79cm W x 39.98cm D)



Hopper Partition Assembly

Product No.: 36053.0000

*Allows for smaller batches of coffee so
beans stay fresh*

Hopper/Lid Assembly

Product No.: 36845.0000

Dimensions: 11.75" H x 4.23" W x 15.9" D
29.85cm H x 10.74cm W x 4.39cm D



Hopper Safety Lock

Product No.: 29734.1000



BrewWISE® Recipe Writer

Product No.: 34444.0000



Model

Agency Listing

MHG



E9004.0002B

Patents Apply

3/06

G1.3

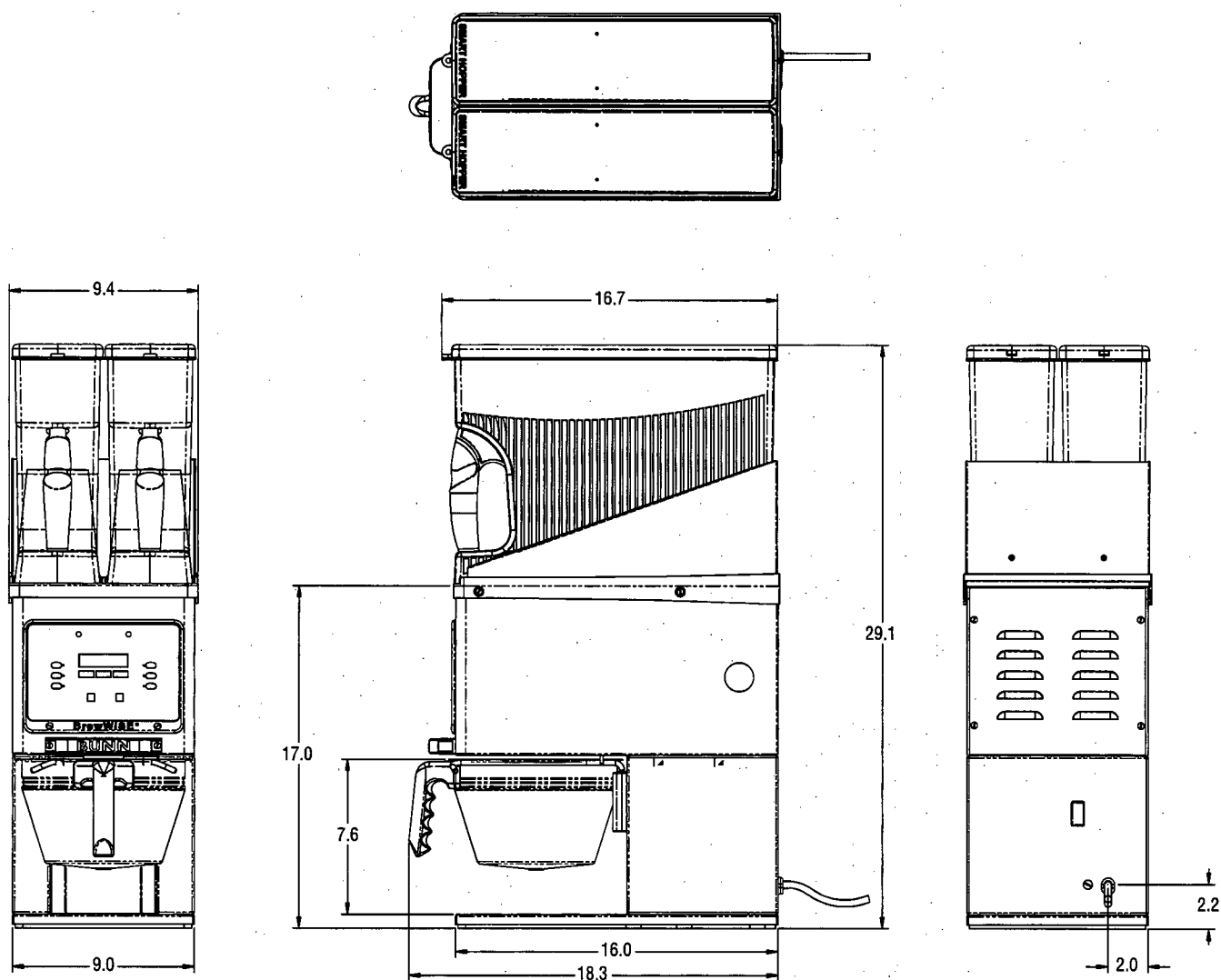
Dimensions & Specifications

Model	Product #	Volts	Amps	Capacity	Cu. Ft.	Shipping Weight	Cord Attached
MHG (SST)	35600.0000	120	11	6 lbs. per hopper	6.5 ft ³	70 lbs.	Yes*
MHG (Black)	35600.0002	120	11	6 lbs. per hopper	6.5 ft ³	70 lbs.	Yes*

Accepts large brew funnels for System III, Dual, and other large BUNN brewers. *Power cord (NEMA 5-15P) 15 Amp-120V machine only.

Electrical: 2-wires plus ground service rated 120V, 60Hz, circuit required, ¾ HP motor.

U.S. (120v 15a) and International models



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BUNN®

12 Cup Automatic Coffee Brewer with 3 Lower Warmers

Features

12 Cup Automatic Coffee Brewer

- Brews 3.8 to 6.8 gallons of perfect coffee per hour.
- All stainless steel construction.
- Hot water faucet and pourover feature on all models.
- Model CWTF35-4 has three lower left warmers, one upper warmer.
- SplashGard® funnel deflects hot liquids away from the hand.
- International electrical configurations available.



*Model CWTF15-3**

(3 lower warmers)

(decanters not included)

Dimensions: 17" H x 16" W x 17.7" D

** International models may vary in appearance.*

Related Products

For current specification sheets and other information, go to www.bunnomatic.com.

BUNN recommends the use of our Easy Clear® Water Quality Systems and BUNN paper filters to assure perfect taste.

Easy Clear® EQ-17-TL

Product No. : 30200.1000

Dimensions:

12⁷/₁₆" H x 2¹/₂" W x 3" D

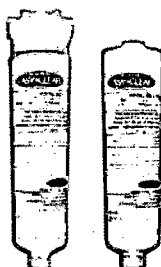
31.6 cm H x 6.35 cm W x 7.62 cm D

Easy Clear® ED-17-TL

Product No. : 30201.1001

Dimensions: 8³/₄" H x 2³/₁₆" Dia.

20.95 cm H x 5.87 cm Dia.



Paper Filter Pack

Product No. : 20115.0000

Packed per case: 1,000

Dimensions: 4¹/₄" Base x 2³/₄" Sidewall

10.8 cm Base x 6.98 cm Sidewall



Easy Pour® black decanter

Product No. : 06100.0101

Quantity: 1 (also packaged in quantities of 2, 3, 6, 12, & 24)

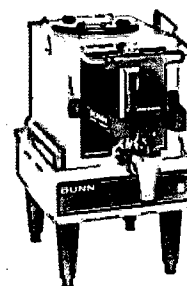


1GPR SS Portable Server on an RWS1 Warmer

1GPR Product No. : 12487.0001*

RWS1 Product No. : 12203.0010

**Also available with side handles or black decor.*



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ITEM#

PROJECT

DATE

International
Model

CWTF35

Model

CTF15-3
CWT15-3
CWTF15-3
CWTF20-3
CWTF35-3
CWTF35-4

BUNN®

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Canadian Office

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Patents
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BUNN®

The Mark of Quality in Beverage Equipment Worldwide

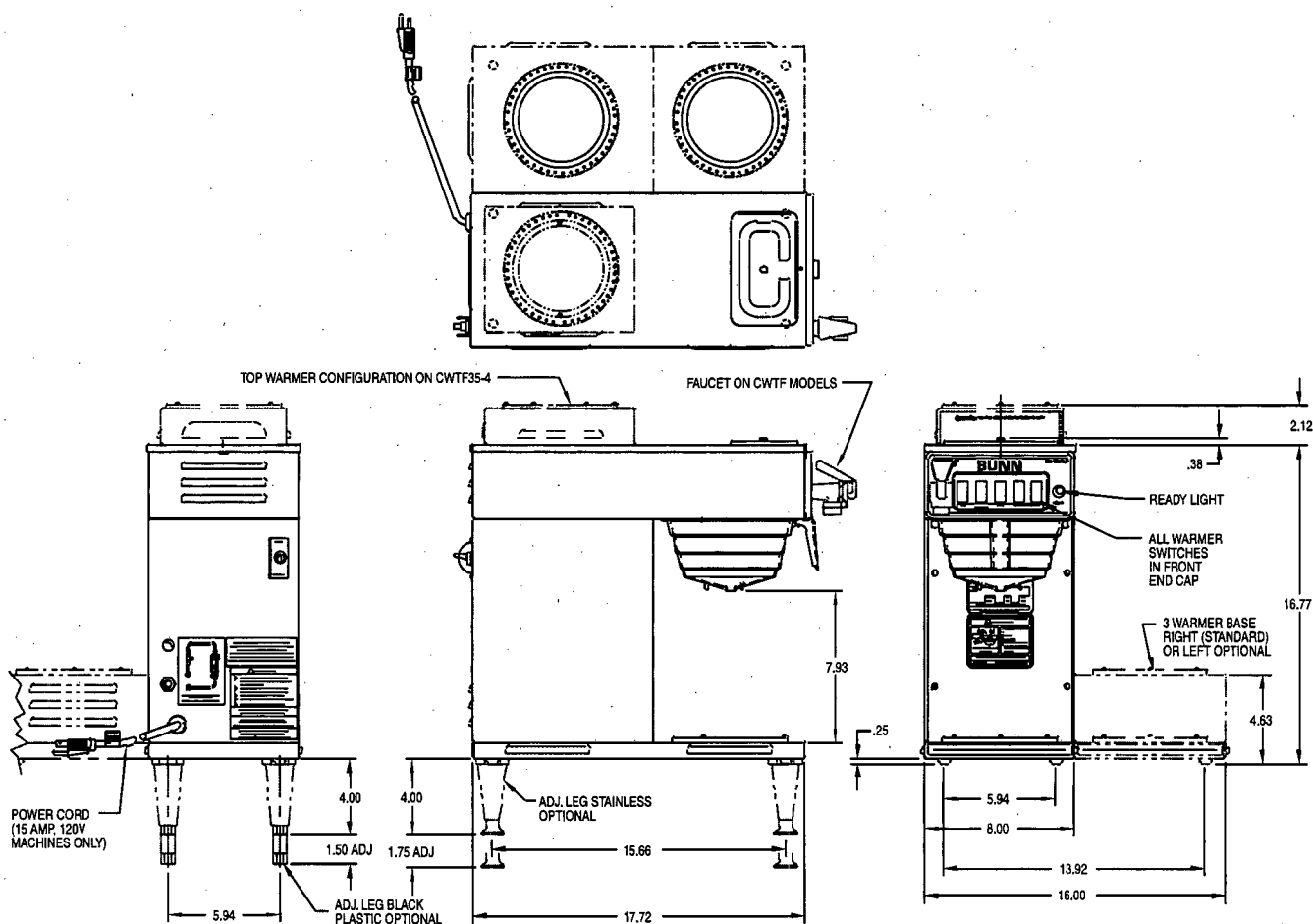
Dimensions & Specifications

Model	Product #	Volts	Amps	Tank Heater Watts	Total Watts	Brewing Capacity	Cu. Ft.	Shipping Weight	Cord Attached
CWT15-3	12950.0112	120	15	1320	1800	3.9 gal./hr.	6.3	32 lbs. (14.5 kg)	Yes
CWTF15-3	12950.0212	120	15	1320	1800	3.9 gal./hr.	6.2	35 lbs. (15.9 kg)	Yes
CWTF15-3*	12950.0216	120	15	1320	1800	3.9 gal./hr.	6.3	36 lbs. (16.4 kg)	Yes
CWTF20-3	12950.0232	120	20	1800	2400	5.5 gal./hr.	6.3	35 lbs. (15.9 kg)	No
CWTF35-3	12950.0252	120/240	17	3500	4100	6.8 gal./hr.	6.3	35 lbs. (15.9 kg)	No
CWT35-4**	12950.0280	120/240	17	3500	4100	6.8 gal./hr.	6.3	33 lbs. (15.0 kg)	No
CWTF35-4**	12950.0313	120/240	15.4	3500	3700	6.8 gal./hr.	6.3	36 lbs. (16.4 kg)	No

*Stainless steel funnel **3 lower left warmers, one upper.

Electrical: Model 15 requires 2-wires plus ground service rated 120V, single phase, 60 Hz.
Model 20 requires 2-wires plus ground service rated 120V, single phase, 60 Hz.
Model 35 requires 3-wires plus ground service rated 120/208 or 120/240V, single phase, 60 Hz.

Plumbing: 20-90 psi (138-621 kPa). Machine supplied with 1/4" male flare fitting.



All dimensions shown in inches. Bunn-O-Matic Corporation owns all copyrights relating to materials in this publication. Please contact Bunn-O-Matic to request permission to reproduce any portion of this publication.



BEVERAGE-AIR

ITEM NO _____
Quantity _____

REACH-IN
FREEZERS

K Series™

MODELS

KF12

KF24

KF36

KF48

KF74

COMMERCIAL REFRIGERATION EQUIPMENT

GENERAL SPECIFICATIONS

K-SERIES KOOLATEER

CONSTRUCTION:

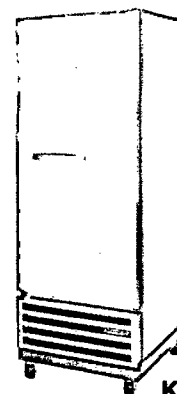
Heavy duty construction includes stainless front (doors and grilles) with #3 finish. Exterior sides are steel with gray finish. Exterior top, back, and bottom are galvanized steel. Exterior mounted thermometer is drum type. Interior of cabinet is white coating baked on steel. Interior pilasters are "regular" type. Interior shelves are white coated steel wire. Door locks standard (except KF12). Casters are standard.

REFRIGERATION:

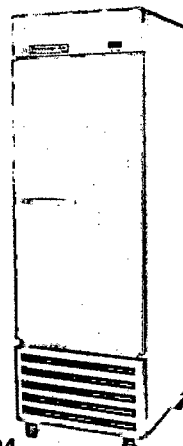
Unit's system is located at bottom of cabinet. Defrosting is accomplished with electric heaters. Defrost is time initiated, temperature terminated. A time termination is provided as a back up fail-safe. Evaporator fans are delayed from restarting until evaporator coil is adequately chilled down. Operation of compressor is governed by temperature control inside top of cabinet.

AIR DISTRIBUTION:

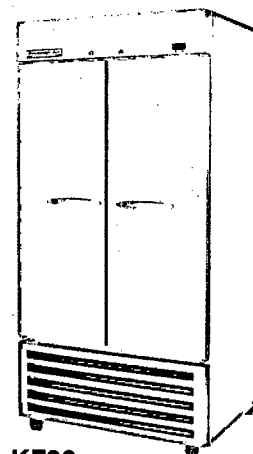
Beverage-Air's unique air distribution provides the ideal environment for food preservation. Refrigerated air is discharged from an evaporator coil compartment located at the interior top of cabinet. Air is discharged down the rear of cabinet. Air is returned upward across the full width of the interior front assuring even temperatures throughout the cabinet.



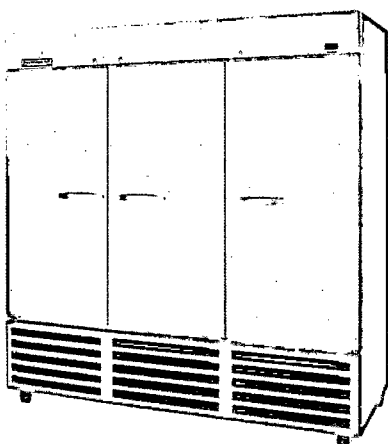
KF12



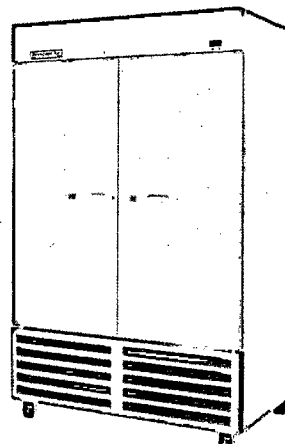
KF24



KF36



KF74



KF48



C-UL optional with
disconnect switch



Choose energy-efficient products with the ENERGY STAR® label. It's an easy way to protect the environment while also saving money.



Made in USA
<http://www.Beverage-Air.com>
<http://CCR.Carrier.com>



BEVERAGE-AIR

PO BOX 5932, Spartanburg, SC 29304-5932
1-800-845-9800 Fax # 864-582-5083

File # _____

Spec. _____

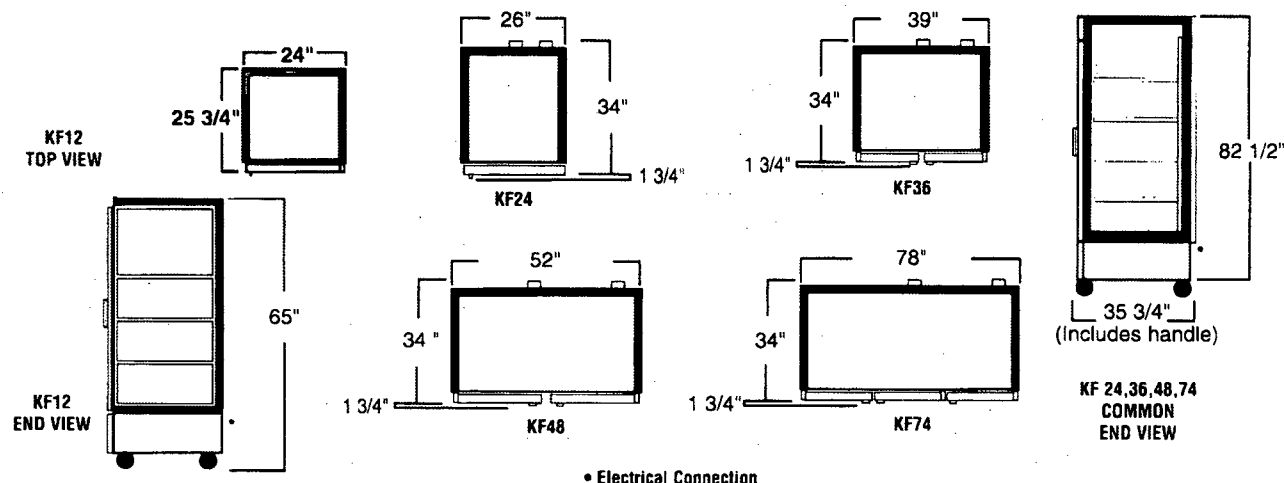


BEVERAGE-AIR

KF12, KF24, KF36, KF48, KF74

Reach-In Freezers

DIMENSIONS



□ SPECIFICATIONS

KF12

SOLID DOOR

Exterior Width	24"
Exterior Depth, Overhandle	25 3/4"
Exterior Height, With Legs	65"
Cubic Feet	12
Cabinet Voltage (50 Cycle Available)	115
Horsepower	1/2
Amps	9.8
-20/120 BTU/HR*	1428
Crated Weight	260
Shelves	3
Shelf Dimension	18 3/4" x 20 3/4"

□ SPECIFICATIONS

KF24

SOLID DOOR

Exterior Width	26"
Exterior Depth, Overhandle	35 3/4"
Exterior Height, With Legs	79 1/4"
Cubic Feet	20.7
Cabinet Voltage (50 Cycle Available)	115
Horsepower	3/4
Amps	11.0
-20/120 BTU/HR*	1920
Crated Weight	375
Shelves	4
Shelf Dimension	22 3/8" x 21 1/8"

□ SPECIFICATIONS

KF36

SOLID DOOR

Exterior Width	39"
Exterior Depth, Overhandle	35 3/4"
Exterior Height, With Legs	79 1/4"
Cubic Feet	31.75
Cabinet Voltage (50 Cycle Available)	115
Horsepower	3/4
Amps	11.0
-20/120 BTU/HR*	1920
Crated Weight	550
Shelves	8
Shelf Dimension	22 3/8" x 16 1/4"

KF-1224364874BW

□ SPECIFICATIONS

KF48

SOLID DOOR

Exterior Width	52"
Exterior Depth, Overhandle	35 3/4"
Exterior Height, With Legs	79 1/4"
Cubic Feet	44.9
Cabinet Voltage (50 Cycle Available)	115
Horsepower	3/4
Amps	12.5
-20/120 BTU/HR*	2600
Crated Weight	585
Shelves	8
Shelf Dimension	22 3/8" x 22 3/4"

□ SPECIFICATIONS

KF74

SOLID DOOR

Exterior Width	78"
Exterior Depth, Overhandle	35 3/4"
Exterior Height, With Legs	79 1/4"
Cubic Feet	69.2
Cabinet Voltage (50 Cycle Available)	115/208-230v 60 Hz
Horsepower	1
Amps	10.5
-20/120 BTU/HR*	4000
Crated Weight	690
Shelves	12
Shelf Dimension R.H./L.H. Center	22 3/8" x 22 3/4" 22 3/8" x 24 3/8"



BEVERAGE-AIR

PO BOX 5932, Spartanburg, SC 29304-5932
1-800-845-9800 Fax # 864-582-5083



DCA244262

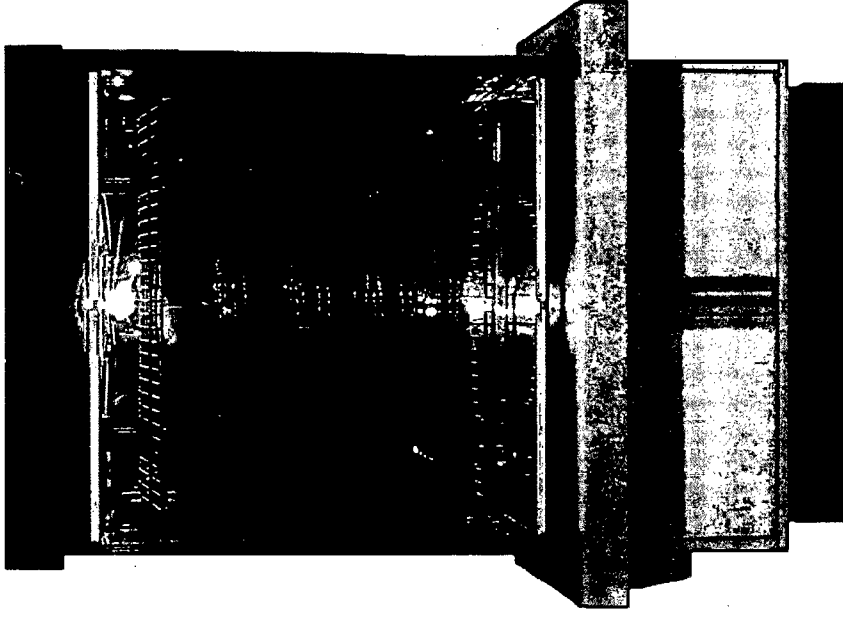
DCB243662



APPROVED

PASTRY MERCHANDISER

INSTALLATION / SERVICE MANUAL



HUSSMANN

12999 St. Charles Rock Rd., Bridgeton, Missouri, 63044
Phone: 1-800-753-1531 Fax: 1-972-241-9127

HUSSMANN

12999 St. Charles Rock Rd., Bridgeton, Missouri, 63044
Phone: 1-800-753-1531 Fax: 1-972-241-9127

GENERAL INFORMATION

MODEL DESCRIPTIONS

This Instruction covers the merchandisers listed below.

DCA244262 - Non Refrigerated 3 Sided Donut Case with 5 levels of merchandising, 2 lower storage shelves, with Optional bag and box holder.

DCB243662 - Non Refrigerated Donut Case with 5 levels of merchandising, 2 lower storage shelves.

APPLICATION

These service-type merchandisers have been specifically designed for bakery departments.

The **DCA244262**, and **DCB243662**, bakery merchandisers are designed to display fresh products that have a fast turnover and require **NO REFRIGERATION**.

HUSSMANN TERMS AND CONDITIONS OF SALES

All orders and agreements are subject to approval by Hussmann Refrigeration, Inc., General Sales Office, Bridgton, MO.

Hussmann, as Seller, is aware that buyers sometimes find it easy to request that an order, which has been accepted by Hussmann, either be canceled, or changed as specifications, quantity or delivery time. Hussmann will make every reasonable effort to accommodate such requests without cost to Buyer. However, in order to fill orders as requested, Hussmann must begin manufacturing and assembling in advance of shipping date in order to have all items required available in time for shipment. When an order has been so manufactured, either in part or whole, and the change requires additional cost to Hussmann due to changing of parts or products, such costs must properly be charged to Buyer as the special manufacturer was performed against Buyer's order. If there are to be such charges, Hussmann will advise Buyer at the time of, and before accepting the change requested.

No goods may be returned for credit except upon Hussmann's written consent and Hussmann reserves the right to apply handling and restocking charges on all returned goods equal to 25% of the invoiced price. Additional charges will be made if re-work is necessary to restore returned equipment to saleable conditions. All transportation charges on returned goods will be paid by Buyer. Products which are obsolete or made special order may not be returned.

All goods are sold in accordance with terms of Hussmann's applicable standard printed warranty and seller assumes no obligations beyond those stipulated in the warranty.

Under no circumstances will Hussmann assume responsibility for food loss.

Shipments are contingent upon strikes, embargoes, fires, accidents, or other delays unavoidable or beyond Hussmann's control.

Hussmann assumes no responsibility and makes no allowances for delays, loss or damage from any cause after goods have been delivered to transportation companies and receipt for in good order.

Claims for concealed shortages in shipments will be considered only if such claims are accompanied by the packing list and made within 15 days from date of shipment.

This quotation is to be accepted within sixty days from date hereof and equipment delivered within one hundred twenty days from date of order otherwise prices are subject to change. Terms are net cash. Interest at the highest lawful rate will be charged on overdue accounts.

HUSSMANN CORPORATION WARRANTY

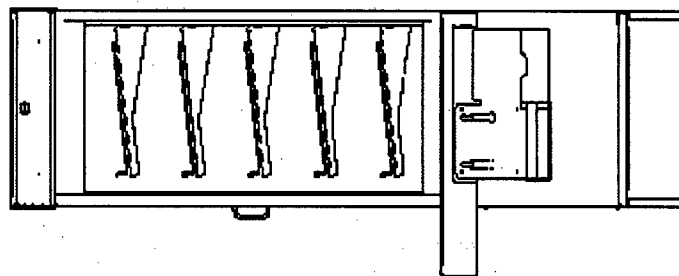
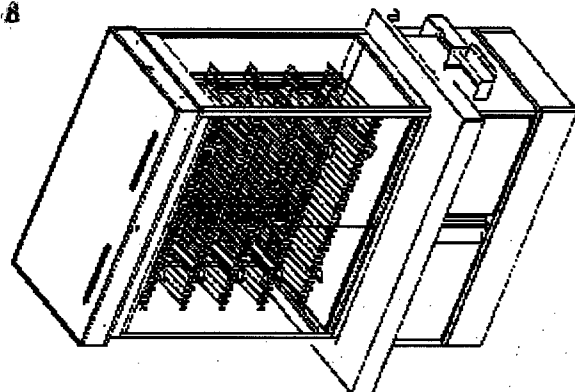
This warranty is made to the original purchaser and is NOT TRANSFERABLE.

WARRANTIES

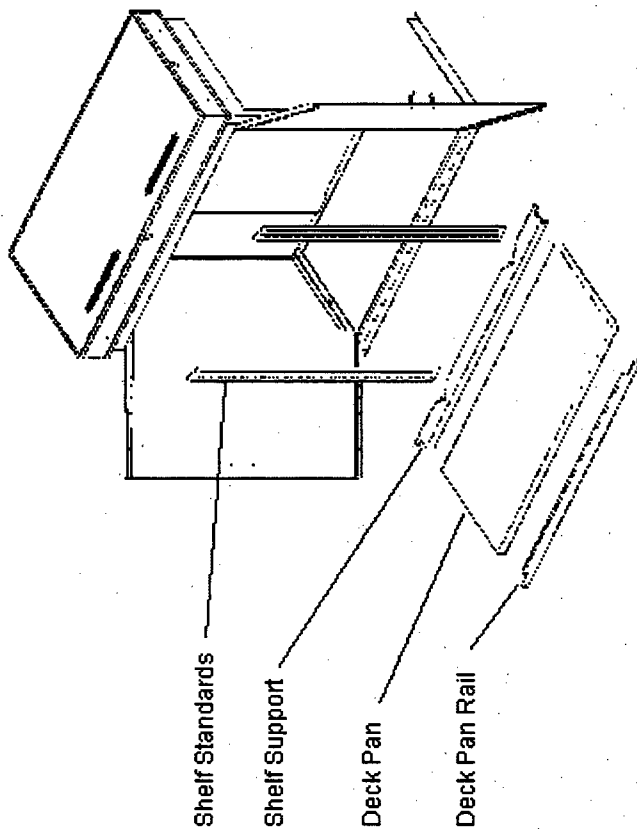
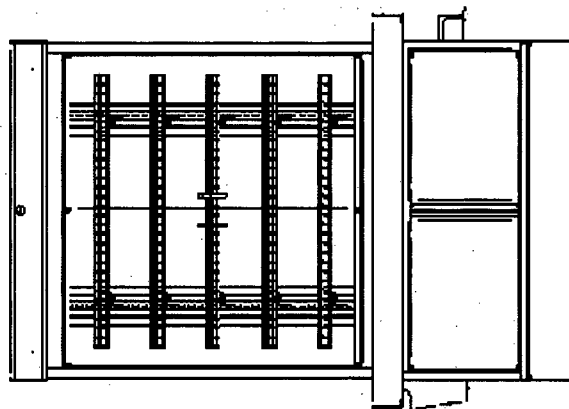
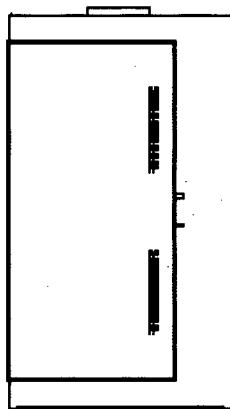
1. Hussmann Refrigeration, Inc., warrants the new Hussmann equipment and all parts thereof, to be free from defects in material and workmanship at the time of purchase.
2. Hussmann's obligation under this warranty shall be limited to repairing or exchanging and part or parts, without charge F.O.B. factory or nearest authorized parts depot, which may prove defective within one year from date of original installation (not to exceed fifteen (15) months from date of shipment from the factory) and which is proven to the satisfaction of Hussmann to be thus defective.
3. The warranties to repair or replace above recited, are the only warranties, express, implied, or statutory, made by Hussmann with respect to the equipment above listed, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS, and it neither assumes, or authorizes any person to assume for it, any other obligation or liability in connection with the sale of said equipment or any part thereof.

EXCLUSIONS

1. There is NO warranty against breakage of glass.
2. THIS WARRANTY SHALL NOT APPLY TO LOSS OF FOOD OR CONTENTS OF THIS EQUIPMENT DUE TO FAILURE FOR ANY REASON.
3. Hussmann SHALL NOT BE LIABLE:
 - a. For any repairs or replacement made by buyer without the written consent of Hussmann, or when the equipment is installed or operated in a manner contrary to the printed instructions covering installation and service which accompanied such equipment.
 - b. For any damages, delays, or losses, direct or consequential, caused by defects, nor for damages caused by short or reduces supply of materials, fire, flood, strikes, acts of God, or circumstances beyond its control.
 - c. When the failure or defect of any part or parts is incident to ordinary wear, accident, abuse or misuse; or when the serial number of the equipment has been removed, defaced, altered, or tampered with.
 - d. When this equipment is operated on low or improper voltages, or is put to a use other than normally recommended by Hussmann.
 - f. Toward any payment of any removal or installation charges of warranted parts.



CROSS SECTION DCA244262



DO NOT USE:

- Mineral oil based solutions, as these will dissolve the butyl sealant used in the construction of the merchandisers.
- Abrasive cleansers and scouring pads, as these will mar the finish.

DO:

- Remove The product and all loose debris.
- Thoroughly clean all surfaces with soap and hot water **DO NOT use steam or high water pressure hoses to wash the interior.** These will destroy the merchandiser.

PLAN VIEW DCA244262

USER INFORMATION

CARE AND CLEANING

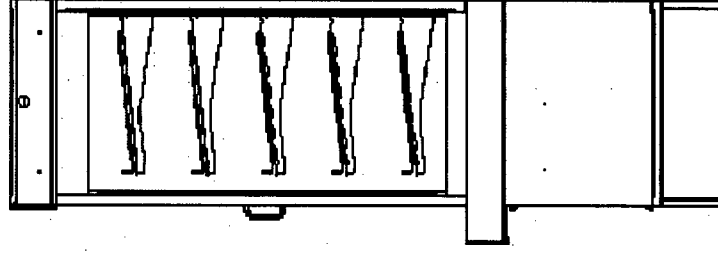
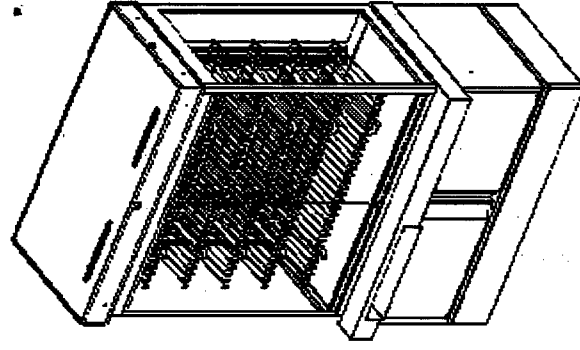
Long life and satisfactory performance of any equipment is dependent upon the care it receives. To ensure long life, proper sanitation and minimum maintenance costs, merchandisers should be thoroughly cleaned, all debris removed and the interiors washed down, weekly.

Warning - Do Not use HOT water on COLD glass surfaces. This can cause the glass to shatter and could result in personal injury. Allow glass fronts, ends and service doors to warm before applying hot water.

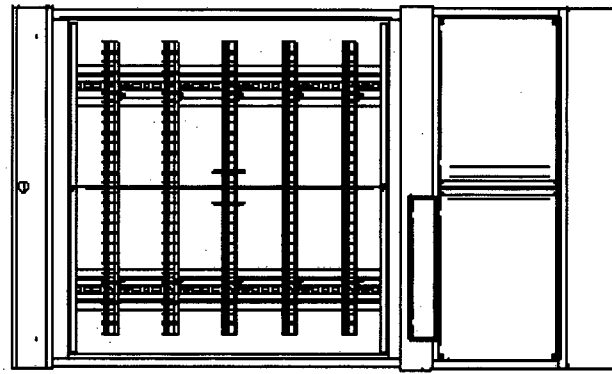
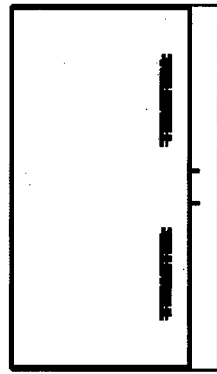
Exterior Surfaces- The exterior surfaces must be cleaned with a mild detergent and warm water to protect and maintain their attractive finish. **Never use abrasive cleansers on scouring pads.**

Front Glass - DO NOT use the front glass as a support during cleaning. Removal of the glass is NOT recommended.

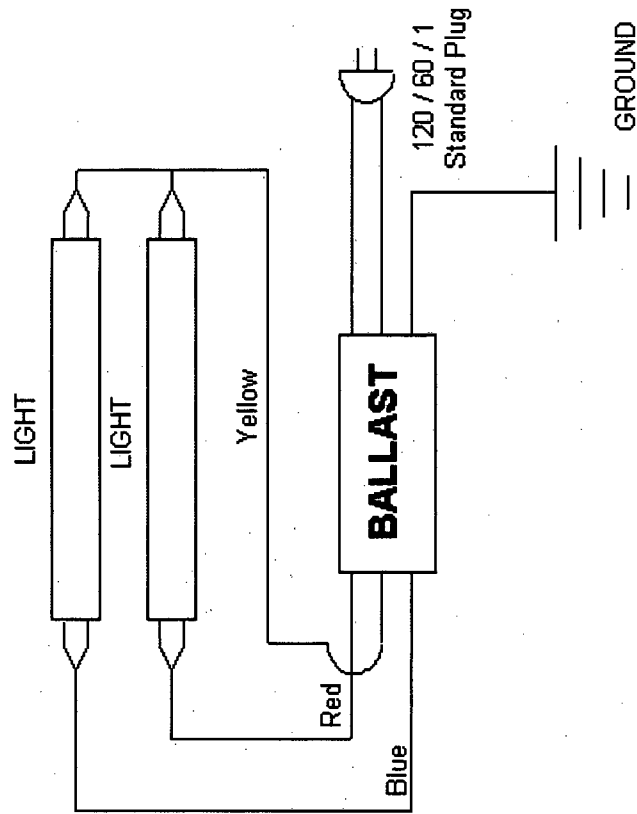
Interior Surfaces- The lower display deck pan, standard support, shelf brackets and shelf standards, are removable by opening the front door and lifting them up and out (see Fig 1). The interior surfaces may be cleaned with most domestic detergents, ammonia based cleaners and sanitizing solutions with no harm to the surface.



CROSS SECTION DCB243662



PLAN VIEW DCB243662



ELECTRICAL

Installation - Merchandisers need only to be connected to a 120V / 60 Hz electrical supply.

Connections - All wiring must be in compliance with NEC and local codes.

Model	Total Amp Draw
DCA244262	5
DCB243662	5

SHIPPING DAMAGE

All equipment should be thoroughly examined for shipping damage before and during unloading. This equipment has been carefully inspected at our factory and the carrier has assumed responsibility for safe arrival. If damage, either apparent or concealed, claim must be made to the carrier.

Apparent Loss or Damage

If there is obvious loss or damage, it must be noted on the **freight bill or express receipt and signed by the carrier's agent**; otherwise, carrier may refuse claim. The carrier will supply necessary forms.

Concealed Loss or Damage

When loss or damage is not apparent until after equipment is uncrated, a claim for concealed damage is made. Upon discovering damage, make request in writing to carrier for inspection within 15 days and retain all packing. The carrier will supply inspection report and require claim forms.

SHIPPING BRACES

(Not All Merchandisers)

Move the fixture as close as possible to its permanent location and then remove all packing. Check for damage before discarding packaging. Remove all separately packed accessories such as kits and shelves.

WARNING

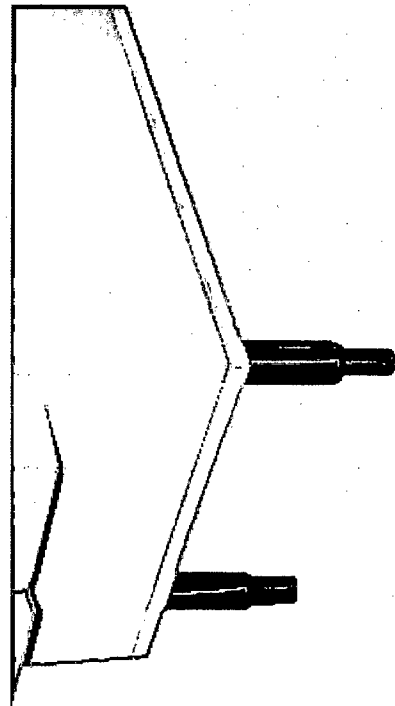
Do **NOT** remove shipping braces until the merchandisers are properly placed in store. Merchandisers are top heavy and could tip over causing serious injury.

EXTERIOR LOADING

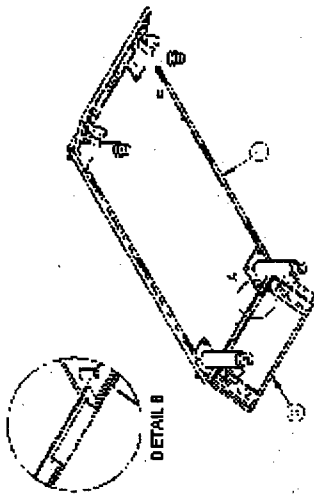
Do NOT walk on top of merchandiser or damage to the merchandiser and serious personal injury could occur. They are **not structurally designed to support excessive external loading** such as the weight of a person.

LEVELING

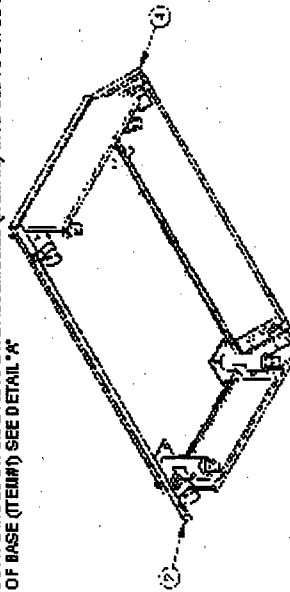
Merchandisers must be installed level to ensure proper operation of glass doors. **DO NOT LIFT TOEKICK PANELS.** Turn leveler, clockwise to raise counter, clockwise to lower. Repeat process with other levelers until case is level.



TOEKICK INSTALLATION

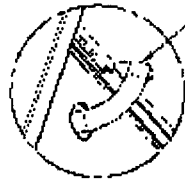
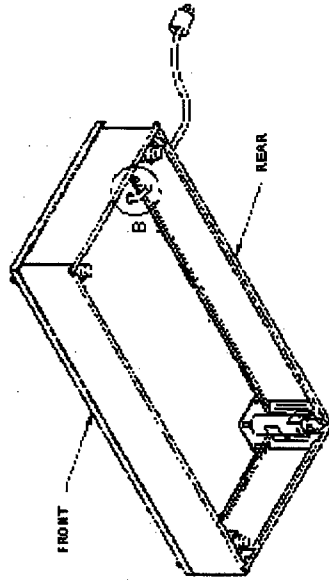


STEP 1: INSERT HOOK FLANGES ON SIDE KC PLATE ASSEMBLIES (ITEM #9) INTO SLOTS ON BOTTOM END FLANGES OF BASE (ITEM #1) SEE DETAIL "A"



STEP 2: SQUEEZE KC PLATES IN TOWARD BASE UNTIL SPRING CLIPS SNAP FIRMLY INTO PLACE AROUND LEGS.

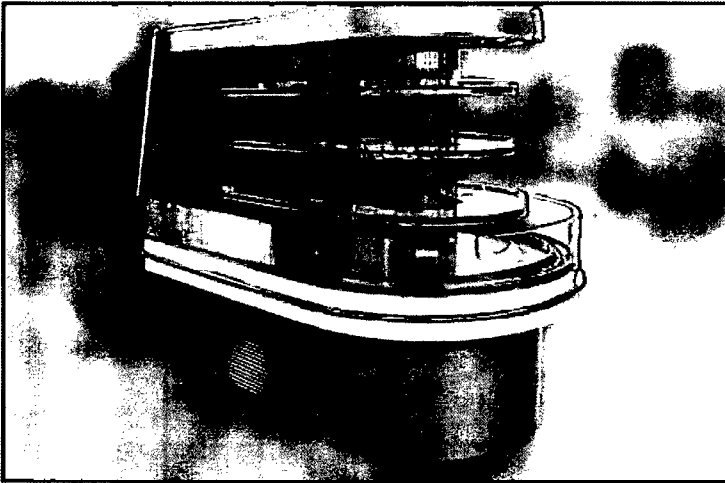
STEP 3: REPEAT PROCESS WITH FRONT AND REAR KC PLATES (ITEMS #2 & #3) ENSURING THAT POWER CORDS CAPTURED BY THE NOTCH IN THE REAR KC PLATE. SEE DETAIL "B"



POWER CORD MUST PASS THROUGH THE NOTCH
DETAIL B

MDI-04MS-6-1FR

Endcap Merchandiser

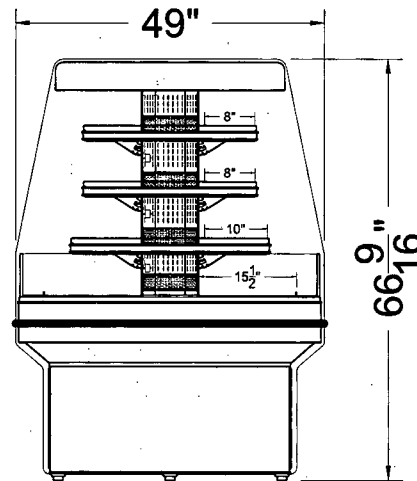
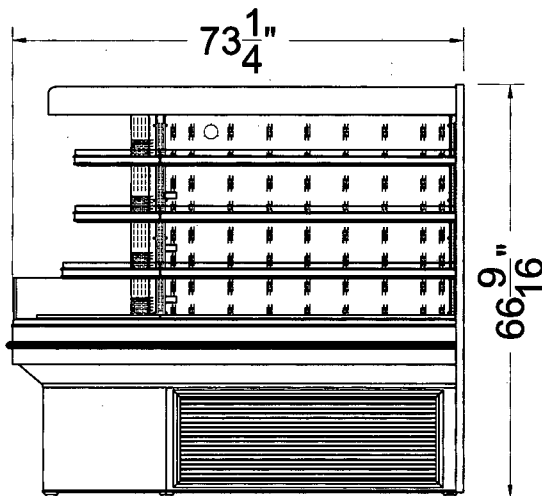
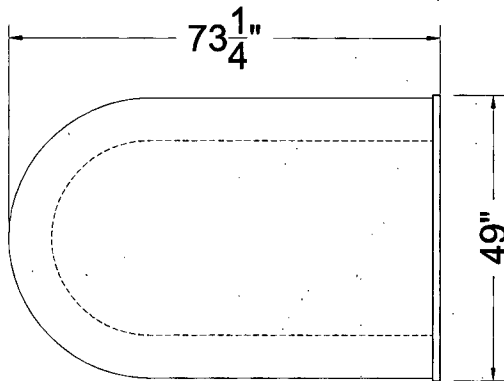


Model: MDI-04MS-6-1FR
 Size: 4 x 6
 Total BTU/h: 14,400
 Evap Temp: 18°
 Defrost Type: Time Off
 Defrost Freq./Duration: 40 min/4 hr
 Electrical: 208/1/60 (Self-Contained)
 110/1/60 (Remote)

Anti-Condensate: (Self-Contained)
 Fan - N/A
 Heat - 7.2 amps
 Condensing Unit:
 6.1 amps
 Plug: L14-30P

Canopy Lights: 1.75 amps
 Shelf Lights: 3.15 amps
 Nose Lights: N/A

Front Fans: 2.1 amps
 Top Fans: N/A
 Back Fans: N/A
 ECM: Yes



NOTE: Unless specifically stated, these display merchandisers are designed for use in stores where temperature and humidity do not exceed 75° F and 55% R.H. Design, features, and specifications are subject to change. Features and options may be certified by ETL, UL, NSF, CE, and/or other 3rd party certification agencies. For information on verification of said certification, contact Southern.

Southern
 STORE FIXTURES, INC.

www.southernstorefixtures.com
 800-552-6283



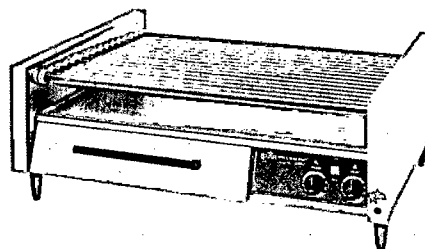
Star Manufacturing International, Inc.



GRILL-MAX[®] ROLLER GRILLS WITH BUILT-IN BUN WARMER Model 75SZRHB7

Features/Benefits:

- ★ The Star Grill-Max[®] line of roller grills takes presentation and performance to its fullest potential morning, noon and night.
- ★ Built-in heated bun drawer saves space, reduces cost and provides sanitary storage of buns. Bun drawers features a lid to seal in moisture and freshness.
- ★ Unique "stadium seating" slanted roller design provides the best presentation of your products increasing sales and impulse purchases.
- ★ Slim-line design provides more grill surface in the same space. Increased capacity means additional sales and greater profits.
- ★ Infinite temperature controls provide more linear heat control for better performance.
- ★ Easy access control knobs provide sectional heating for front and rear rollers.
- ★ Exclusive Duratec[®] coated non-stick rollers, the best non-stick high performance coating for today's high volume operations. Duratec[®] rollers meet the demands for improved durability, cleanability and feature superior grip for improved rollability of today's new Roller Grill snack foods.
- ★ Seal-Max[®], Star's exclusive superior heavy-duty roller bearing and seal combination provides smoother operation, longer life, low maintenance and grease-free internal compartments.



75SZRHB7

Applications:

Not only do Star Roller Grills, Bun Boxes and Sneeze Guards combine to make the leading "Hot Dog Center" in the industry, but these versatile units can be used for breakfast sausages as well.

Quality Construction:

Constructed of heavy gauge stainless steel with Duratec rollers with stainless steel sheath elements. Infinite temperature controls for accurate cooking and holding from low to high. Heavy-duty motor provides 360 rotation of rollers with stadium seating. Units have built in bun drawer. Units ship standard with a 6' cord and plug.

Accessories:

Sneeze guards are formed polycarbonate and meet health department requirements.

Warranty:

Grill-Max[®] Roller Grills are covered by Star's one-year parts and labor warranty.



Grill-Max[®] Roller Grills

Bun Warmer

Star Manufacturing International Inc. - 10 Sunnen Drive - P.O. Box 430129 - St. Louis, MO 63143-3800

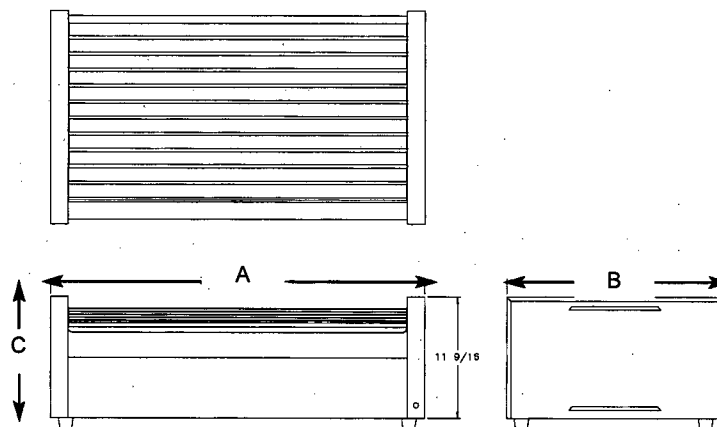
Phone: (800) 264-7827 - FAX: (800) 264-6666 - www.star-mfg.com

S167/0056



Star Manufacturing International, Inc

GRILL-MAX[®] ROLLER GRILLS WITH BUILT-IN BUN WARMER Model 75SZRHB7



Model Specifications

Model No.	Capacity	Dimensions			Voltage	Wattage	NEMA Plug	Amps	Approximate Weight	
		(A) Width Inches (cm)	(B) Depth Inches (cm)	(C) Height Inches (cm)					Shipping lbs. (kg)	Installed lbs. (kg)
75SZRHB7	75 Hot Dogs 48 Buns	35-3/4 (90.8)	28-1/2 (72.39)	15-1/2 (39.3)	240V	2260	6-15	9.4	120 (53.9)	87 (39.4)

Typical Specifications

Roller Grill is constructed of all stainless steel and utilizes Duratec[®] non-stick coated rollers and tubular stainless steel sheath elements. Elements are mounted in a fixed and floating system allowing for lateral expansion to minimize warping. Infinite temperature controls provide accurate cooking and holding from low to high. Unit has a heavy-duty motor and provides 360° rotation of rollers. The rollers are arranged in stadium seating with a slope of 3° to 5°. The Roller Grill incorporates Seal-Max[®], Star's exclusive seal and bearing combination. Units have a pilot light and 6' lead in cord with NEMA 6-15P. UL-Sanitation to NSF Std. #4 approved and UL listed. Star Grill-Max grills patent #6,393,971 and #6,782,802. Printed in the U.S.A.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

Star Manufacturing International Inc. - 10 Sunnen Drive - P.O. Box 430129 - St. Louis, MO 63143-3800

Phone: (800) 264-7827 - FAX: (800) 264-6666 - www.star-mfg.com

Grill-Max[®] Roller Grills with built in Bun Warmer



Star Manufacturing International, Inc.

Peristaltic Heated Condiment Dispensers

Models HPD1S, HPD1PS, HPD1HS, HPD1HPS

Models HPD2S, HPD2PS, HPD2HS, HPD2HPS

Features/Benefits:

- ★ New attractive design in a smaller footprint to fit in locations where space is a premium. High impact plastic keeps the front and sides of the unit cool to the touch.
- ★ Patented heating and pumping system designed for safe, efficient and consistent dispensing of Nacho Cheese, Chili and other pouched hot condiments.
- ★ No more pumps to clean and sanitize. Patented peristaltic pump design evacuates product directly from plastic pouch to plate and when the pouch is empty, simply discard and easily load new pouch in seconds!
- ★ 95% plus evacuation of pouch reduces waste and saves money.
- ★ No mess, no fuss, no more messy #10 cans. Unit dispenses one or two 6 pound pouches while holding additional pouch(es) for pre-heating.
- ★ Unit operates 24/7 - No need to heat and reheat product requiring less handling of product.
- ★ Patented forced air heating system for precise uniform temperature.
- ★ Preset temperature control for perfectly warmed product every time.
- ★ Available in single or double units, with or without portion control for your specific serving needs.
- ★ High speed motor dispenses 1 oz. every second or choose our standard motor to dispense 1 oz./3 seconds for lower volume operations.
- ★ Double wall construction for quiet and cool operation.
- ★ Removable stainless steel drip tray for easy cleaning.
- ★ Lighted on/off switch for quick, easy visual confirmation of power.
- ★ Eye-catching colorful merchandising graphics to build impulse sales.

Applications:

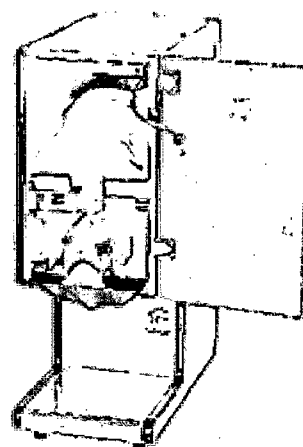
Star Peristaltic Dispensers dispense delicious hot foods such as chili, cheese, spaghetti sauce, gravies, butter and many other viscous products with the touch of a button. Located in convenience stores, concessions, recreational facilities, restaurants, institutions or wherever you might need to safely dispense product at the touch of a button.

Quality Construction:

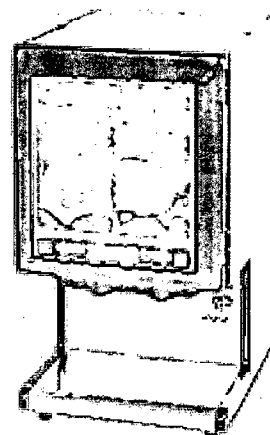
Star Peristaltic Dispensers are constructed of stainless steel with ABS side panels and door. They feature a *patented forced air* heating system for precise uniform temperature control. Adjustable portion control is available as an option. The patented peristaltic pump provides even flow and maintenance free operation. Dispensers come complete with a 6' cord and NEMA 5-15P or CEE7-7 plug for 230V units.

Warranty:

Our peristaltic dispensers are covered by Star's one year parts and labor warranty.



Model HPD1 (cheese not included)



Model HPD2



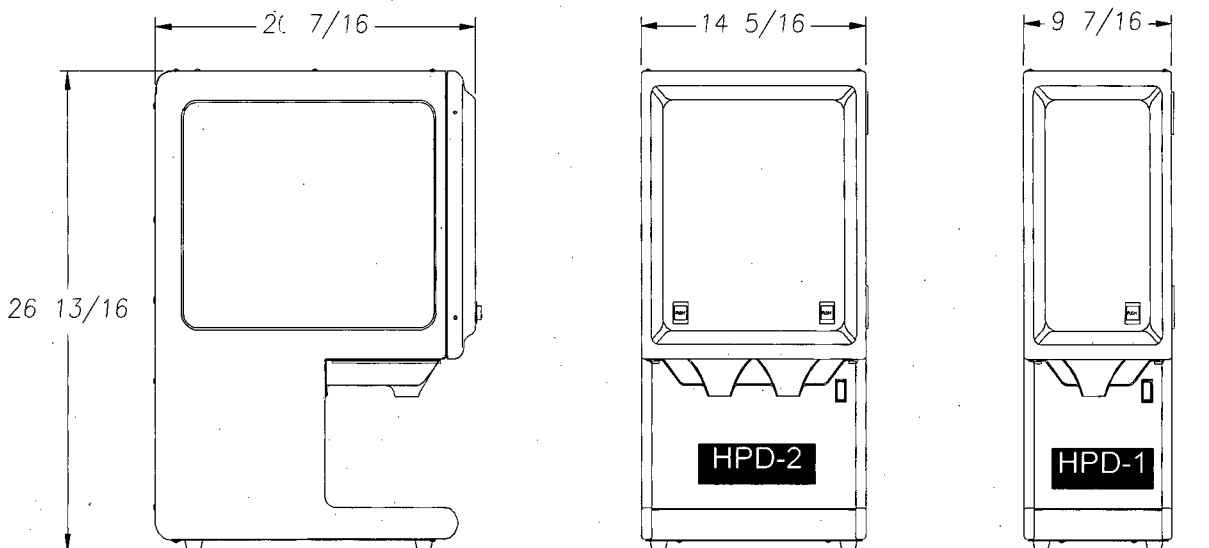


Star Manufacturing International, Inc

Peristaltic Heated Condiment Dispensers

Models HPD1S, HPD1PS, HPD1HS, HPD1HPS

Models HPD2S, HPD2PS, HPD2HS, HPD2HPS



Specifications

Model	Description	Electrical					Dimensions			Approximate Weight	
		Volts	Motor	Watts	Amps	Nema Plug	Width Inches (cm)	Depth Inches (cm)	Height Inches (cm)	Installed lbs. (kg)	Shipping lbs. (kg)
HPD1S	Single Hot Food Dispenser	120V 230V	75 RPM	750	6.75 3.50	5-15P CEE7-7	9-7/16 (23.97)	20-7/16 (51.91)	26-13/16 (68.10)	36 lbs. (16.34)	45 lbs. (20.43)
HPD1PS	Single Hot Food Dispenser w/portion control	120V 230V	180 RPM	750	6.75 3.50	5-15P CEE7-7	9-7/16 (23.97)	20-7/16 (51.91)	26-13/16 (68.10)	36 lbs. (16.34)	45 lbs. (20.43)
HPD1HS	Single Hot Food Dispenser High Performance	120V 230V	75 RPM 180 RPM	750	6.75 3.50	5-15P CEE7-7	9-7/16 (23.97)	20-7/16 (51.91)	26-13/16 (68.10)	36 lbs. (16.34)	45 lbs. (20.43)
HPD1HPS	Single Hot Food Dispense High Performance with Portion Control	120V 230V	180 RPM	750	6.75 3.50	5-15P CEE7-7	9-7/16 (23.97)	20-7/16 (51.91)	26-13/16 (68.10)	36 lbs. (16.34)	45 lbs.. (20.43)
HPD2S	Double Hot Food Dispenser	120V 230V	75 RPM	850	8.0 4.25	5-15P CEE7-7	14-5/16 (36.35)	20-7/16 (51.91)	26-13/16 (68.10)	50 lbs. (22.7)	60 lbs. (27.24)
HPD2PS	Double Hot Food Dispenser w/portion control	120V 230V	180 RPM	850	8.0 4.25	5-15P CEE7-7	14-5/16 (36.35)	20-7/16 (51.91)	26-13/16 (68.10)	50 lbs. (22.7)	60 lbs. (27.24)
HPD2HS	Double Hot Food Dispenser High Performance	120V 230V	75 RPM 180 RPM	850	8.0 4.25	5-15P CEE7-7	14-5/16 (36.35)	20-7/16 (51.91)	26-13/16 (68.10)	50 lbs. (22.7)	60 lbs. (27.24)
HPD2HPS	Double Hot Food Dispenser High Performance with Portion Control	120V 230V	180 RPM 180 RPM	850	8.0 4.25	5-15P CEE7-7	14-5/16 (36.35)	20-7/16 (51.91)	26-13/16 (68.10)	50 lbs. (22.7)	60 lbs. (27.24)

Typical Specifications

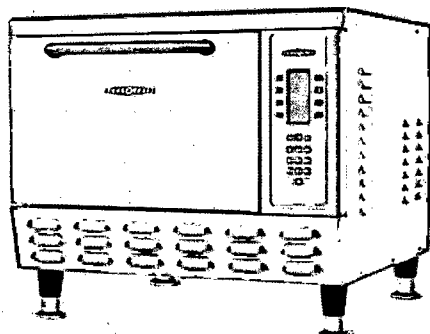
Patented peristaltic dispensers have stainless steel construction with high impact plastic side panels and door. Units have a preset temperature control and an optional adjustable portion control. Dispensers have a patented forced air heating system for precise uniform temperature. Dispensers have 75 and 180 RPM motor for high output. Units have a lighted on/off switch and removable stainless steel drip pan. Patented peristaltic dispensers are shipped with a 6 foot lead in cord with a molded plug NEMA 5-15P and CEE7-7 for 230V units. Units are listed by UL, CUL and UL-Sanitation Classified to NSF Std. #18. U.S. Pat. No. 6,016,935. Printed in the U.S.A.

Star Manufacturing International Inc. - 10 Sunnen Drive - P.O. Box 430129 - St. Louis, MO 63143-3800

Phone: (800) 264-7827 - FAX: (800) 264-6666 - www.star-mfg.com

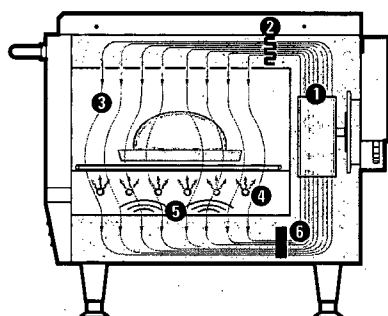


THE TORNADO®



PERFORMANCE

- The Tornado® evenly and consistently toasts, browns and crisps food up to 12X faster than traditional cooking methods, resulting in a high level of throughput without compromising quality



1. Blower Motor
2. Impingement Heater
3. Impinged Air
4. Bottom Browning Element
5. Microwave Bursts
6. Catalytic Converter

Project _____
Item No. _____
Quantity _____

EXTERIOR CONSTRUCTION

- 430 stainless steel front, top, sides and back
- 4" (102 mm) adjustable legs
- Cool to the touch pull down door with microwave seal

INTERIOR CONSTRUCTION

- 304 stainless steel interior
- Fully insulated cook chamber
- Removable / variable cooking surfaces
- Exposed bottom browning element

STANDARD FEATURES

- Integral recirculating catalytic converter for UL 710B (KNLZ) listed ventless operation
- Variable-speed High h recirculating impingement airflow system
- Variable cooking surfaces (racks, stones and platters)
- Independently-controlled bottom browning element
- Smart Voltage Sensor Technology* (U.S. only)
- Smart menu system capable of storing up to 128 recipes
- Built-in self-diagnostics for monitoring oven components and performance
- Stackable design (requires stacking kit)
- Manual snooze mode
- Includes plug and cord (5 ft.)
- Smart card compatible
- Warranty – 1 year parts and labor

COMES WITH STANDARD ACCESSORIES

- 1 Aluminum Paddle (103284)
- 1 Bottle Oven Cleaner (103180)
- 1 Bottle Oven Guard (103181)
- 2 Trigger Sprayers (103182)
- 2 Teflon Baskets (100011)

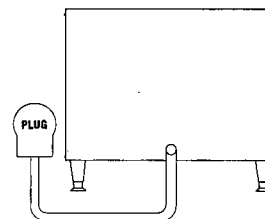
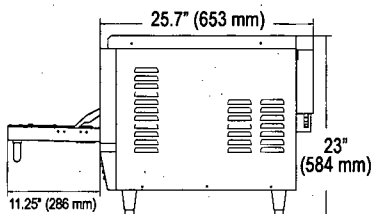
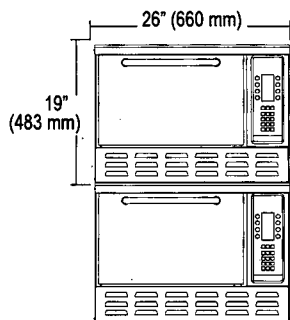


*Smart Voltage Sensor Technology does not compensate for lack of or over voltage situations. It is the responsibility of the owner to supply voltage to the unit according to the specifications on the back of this sheet. This product conforms to the ventilation recommendations set forth by NFPA96 using EPA202 test method. If you have questions regarding ventless certifications or local codes please email ventless.help@turbochef.com. TurboChef reserves the right to make substitutions of components or change specifications without prior notice.

TurboChef Global Operations
4240 International Pkwy, Suite 105
Carrollton, Texas 75007 USA
US: 800.90TURBO (800.908.8726)
International: +1 214.379.6000
Fax: +1 214.379.6073
turbochef.com

NGC-1299/Revision G/
April 2008

TORNADO®



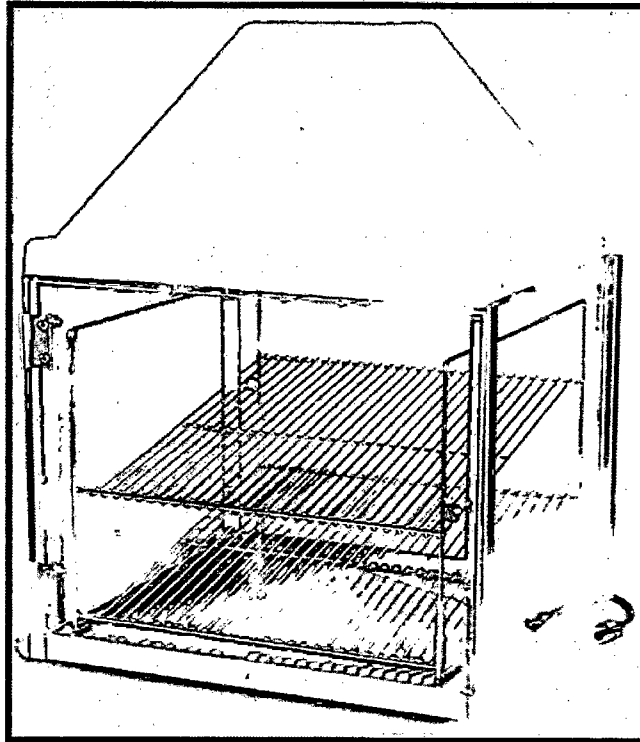
DIMENSIONS		
Single Units		
Height	19"	483 mm
on legs	23"	584 mm
Width	26"	660 mm
Depth	25.7"	653 mm
with handle	28.2"	716 mm
Weight	190 lbs.	86 kg
Stacked Units (Stacking Kit Required)		
Height	38"	965 mm
Width	26"	660 mm
Depth	25.7"	653 mm
with handle	28.2"	716 mm
Weight	380 lbs.	172 kg
Cook Chamber		
Height	8"	203 mm
Width	15.5"	394 mm
Depth	14.7"	373 mm
Volume	1.05 cu.ft.	29.9 liters
Wall Clearance (Oven not intended for built-in installation)		
Top	4"	102 mm
Sides	2"	51 mm
ELECTRICAL SPECIFICATIONS		
NORTH AMERICA		
NGC (NGC-1180-1)		
Phase	1 Phase	
Voltage	208/240 VAC	
Frequency	60 Hz	
Current	30 amp	
Max Circuit Requirement	30 amp	
Plug/Cord	NEMA 6-30P; 1.5m, H07RN-F	
Max Input	5990/6675 watts	
Microwave Input Power	3500 watts	
NGCBK (NGC-1180-1K-2020)		
Phase	1 Phase	
Voltage	220 VAC	
Frequency	60 Hz	
Current	30 amp	
Max Circuit Requirement	30 amp	
Plug	IEC 309, 3-pin, 32 amp	
Max Input	6700 watts	
Microwave Input Power	3500 watts	
EUROPE/ASIA-PACIFIC		
NGCEW (NGC-1180-1W for standard) NGCEW (NGC-1180-1W-2024 for Australia/New Zealand)* NGCKW (NGC-1180-1W-2004 for South Korea)**		 Standard
Phase	3 Phase	
Voltage	400 VAC	
Frequency	50 Hz or 60 Hz**	
Current	16 amp	
Max Circuit Requirement	20 amp	 Australia/New Zealand

Plug	IEC 309, 5-pin, 32 amp	
Max Input	10500 watts	
Microwave Input Power	3500 watts	
NGCED (NGC-1180-1D)		
Phase	3 Phase	
Voltage	230 VAC	
Frequency	50 Hz	
Current	30 amp	
Max Circuit Requirement	32 amp	
Plug	IEC 309, 4-pin, 32 amp	
Max Input	10500 watts	
Microwave Input Power	3500 watts	
NGCUK (NGC-1180-1K)		
Phase	1 Phase	
Voltage	230 VAC	
Frequency	50 Hz	
Current	30 amp	
Max Circuit Requirement	32 amp	
Plug	IEC 309, 3-pin, 32 amp	
Max Input	6700 watts	
Microwave Input Power	3500 watts	
JAPAN		
NGCJD - 50Hz/ 3 Phase (NGC-1180-1D-2005-1) NGCJD - 60Hz/ 3 Phase (NGC-1180-1D-2005-2) NGCJK - 50Hz/ 1 Phase (NGC-1180-1K-2005-3) NGCJK - 60Hz/ 1 Phase (NGC-1180-1K-2005-4)		 3-Phase
Phase	1 or 3 Phase	
Voltage	200 VAC	 1-Phase
Frequency	50 or 60 Hz	
Current	30 amp	
Max Circuit Requirement	30 amp	
Plug	PSE-marked, 3 or 4-blade, 30 amp	
Max Input	10500 or 6700 watts	
Microwave Input Power	3500 watts	
SHIPPING INFORMATION		
U.S.: All ovens shipped within the U.S. are packaged in a double-wall corrugated box banded to a wooden skid. International: All International ovens shipped via Air or Less than Container Loads are packaged in wooden crates.		
Box size: 34" x 30" x 30" (864mm x 762mm x 762mm) Crate size: 36.5" x 32.5" x 31.5" (927mm x 826mm x 800mm) Item class: 85 NMFC #26770 HS code 8419.81		
Approximate crated weight: 310 lbs. (141 kg)		
Minimum entry clearance required for box: 30" (762mm) Minimum entry clearance required for crate: 31.5" (800mm)		

*All AU-New Zealand ovens with clips allow for 5 pin plug.

TurboChef recommends installing a type D circuit breaker for all installations.

FOOD WARMING AND MERCHANDISING CABINET



MODEL 690 FOOD WARMER

This warmer utilizes the movement of heated air circulating throughout the warmer to keep a wide variety of foods above 150 degrees F for long periods of time. Ideal for burritos and other similar foods which need to be held at these temperatures.

This unit is available with either single or double door construction to facilitate "self-serve."

Dimensions: 24" High, 18" Wide, 18" Deep
Electrical: 120 Volts, 600 Watts, 5 Amps
Electrical: 230 Volts, 600 Watts, 2.6 Amps
Inside Dimensions: 13 1/2" High, 17" Wide, 17" Deep
Shipping Weight: 43 lbs.

DISTRIBUTED BY:



WISCO INDUSTRIES, INC.
P.O. BOX #10
OREGON, WISCONSIN 53575
PHONE: 608-835-3106

16/99

FP140072

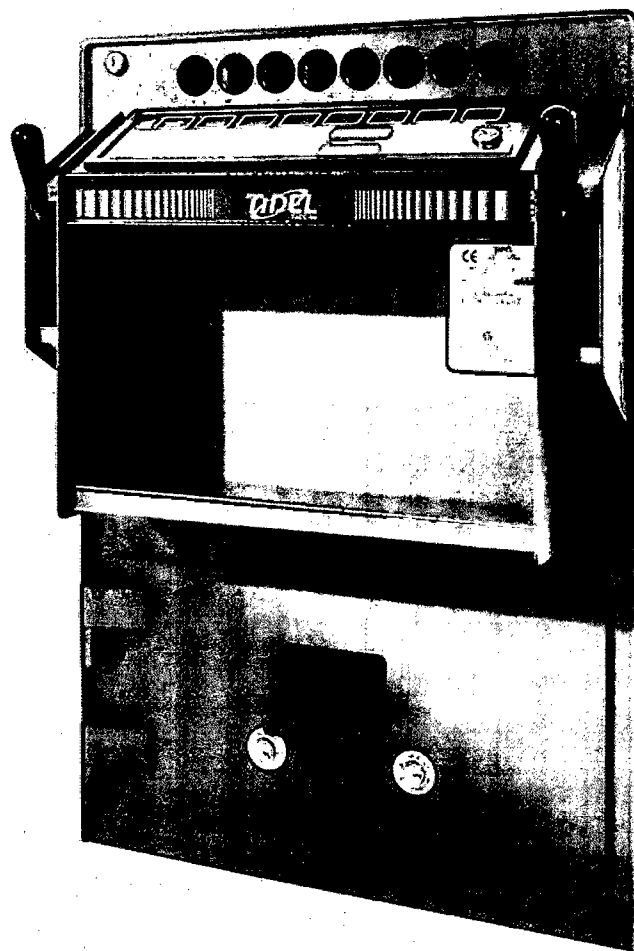
690/690-2 WARMING HUTCH

OPERATING INSTRUCTIONS

- 1) PLUG UNIT IN
- 2) SET THERMOSTAT TO DESIRED LEVEL
When placing your product in unit, we recommend a setting of 4 or 5. Settings will vary depending on product weight, consistency, and personal preference.
- 3) PRODUCT SHOULD BE PLACED ON A STANDARD SUPPLIED RACK, NOT DIRECTLY ON THE FOOD WARMER. (This will help keep the Hutch cleaner.)
- 4) **CAUTION:** USE HOT PADS/OVEN MITTS WHEN REMOVING RACK FROM FOOD WARMER. USE UTENSILS FOR REMOVING PRODUCT.
- 5) CLEANING INSTRUCTIONS
 - * Unplug unit from electrical supply
 - * Let unit cool before cleaning
 - * Clean daily with warm soapy water and a soft cloth only
- 6) CLEANING CAUTION
 - * The use of any type (ammonia, alcohol, or chlorine) based brand name household cleaners will cause cracking of the door/enclosure.

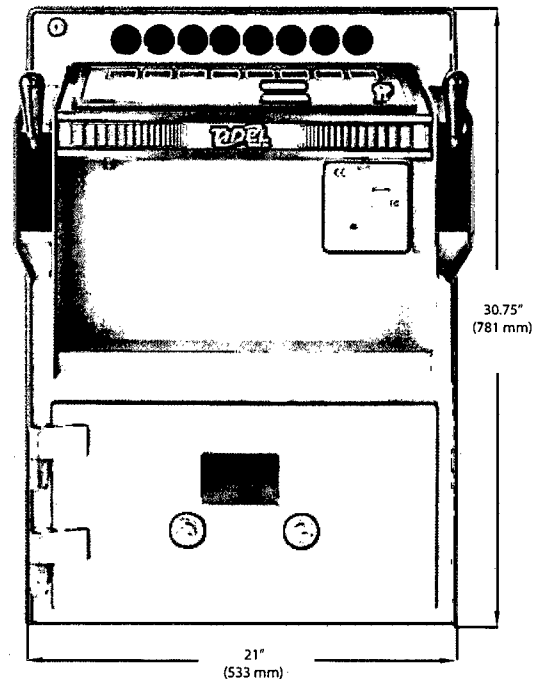
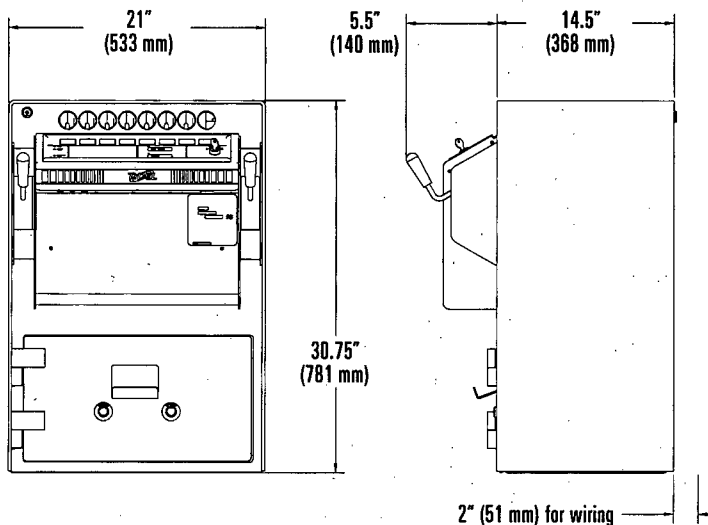
TIDEL

T A C C C I I a



T A C C I I a

Since its introduction in 1978, the TACC (Timed Access Cash Controller) from Tidel has become the standard for deterring robbery and improving cash handling processes for retail locations in over 50 countries worldwide. The Industry-leading TACC IIa continues that legacy today by providing a simple, user-friendly interface, easy-to-use cash dispensing, receipt drop operations, and high reliability all in a cost effective solution. The TACC IIa minimizes everyday accounting burdens, allowing your managers and employees to spend more time with customers and less time managing money.



SPECIFICATIONS:

Weight: 290 lbs. (132 kg)
 Height: 30.75" (781 mm)
 Width: 21" (533 mm)
 Depth: 14.5" (368 mm) vault only
 22" (559 mm) overall

Power Requirements:
 120 VAC 60Hz or 220 VAC 50Hz

FEATURES:

- 1/4 Inch Powder Coated Steel Plate Body and Door
- Medeco Key Locks
- Internal Floor Anchors
- Dual Anti-Fish Drop Chutes to the Storage Vault
- Electronic Time-Delayed Change Fund Vending (Stores up to 88 Tubes)
- Alternate Vending Delay Time
- Integral Vend-Tube Locking Bar
- RoHS Lead-Free Compliant

OPTIONS:

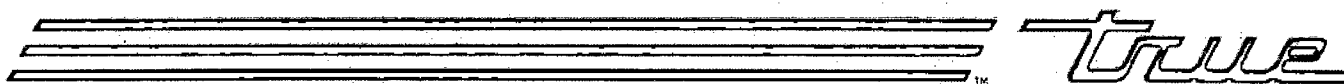
- Armored Car Instant Access Key
- Custom Colors Available

WARRANTY:

- 24 Months Parts and Labor (USA/Canada)
- 24 Months Parts Outside USA/Canada



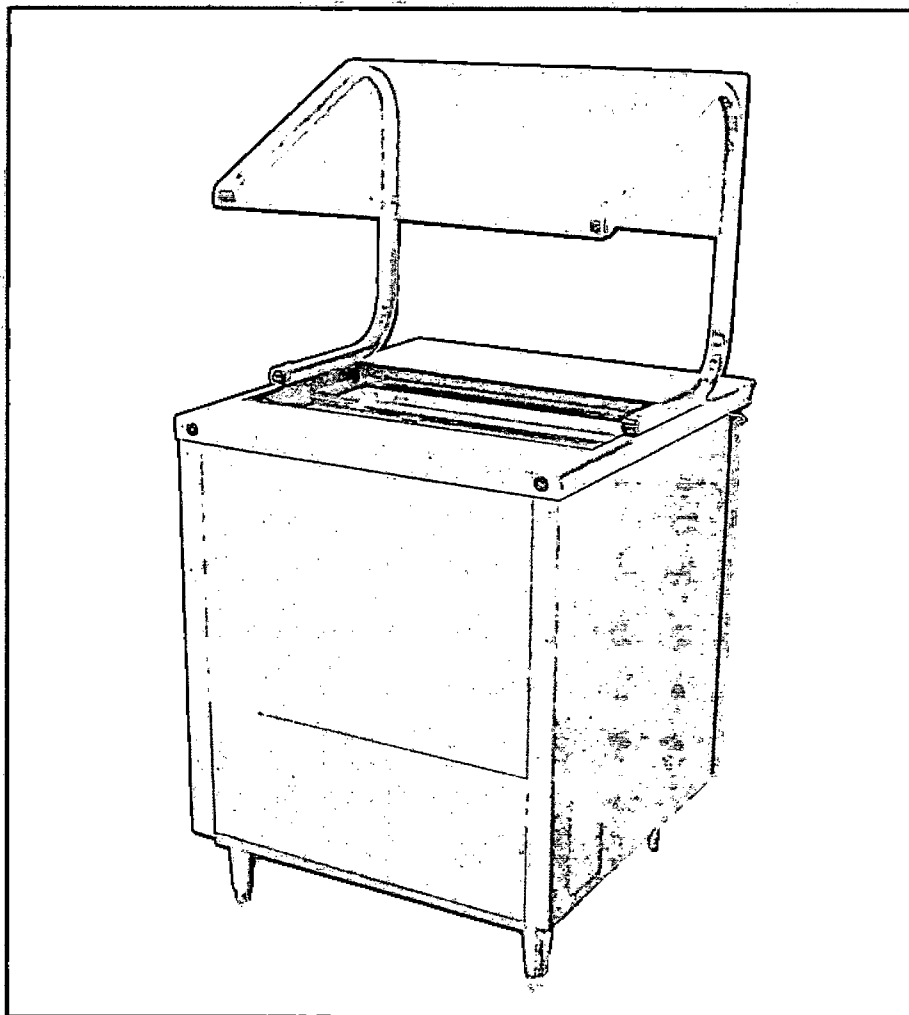
Tidel Engineering, L.P. 2025 W. Belt Line Rd. #114 Carrollton, TX 75006
 Tel: 972.484.3358 800.678.7577 Fax: 972.484.1014 sales@tidel.com www.tidel.com
 ©2010 Tidel Engineering, L.P.



DISTINCTIVELY THE BEST FOR FOOD PRESERVATION AND STORAGE

SANDWICH/SALAD UNIT

TSSU-27-8



HIGH PERFORMANCE REFRIGERATION,
SUPERIOR CABINET CONSTRUCTION, UNSURPASSED INSULATION

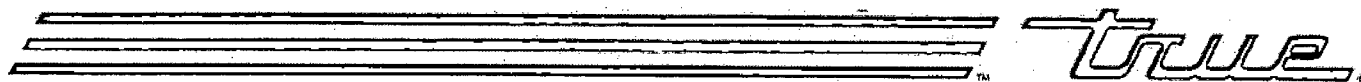


As of April 1, 1998
this model is in
compliance
and listed under
ANSI / NSF-7-1997-6.3

True

FOOD SERVICE EQUIPMENT, INC.

St. Charles Industrial Center • P.O. Box 970 • O'Fallon, Missouri 63366 • www.truemfg.com • (636) 240-2400 • (800) 325-6152
FAX# (636) 272-2408 & (636) 272-2214 • Parts Dept. (800) 424-TRUE • Parts Dept. FAX# (636) 272-9471 • Credit FAX# (636) 980-1466



TSSU-27-8 Sandwich/Salad Unit

FEATURES/BENEFITS

- **ENVIRONMENTALLY FRIENDLY (134A) FORCED-AIR REFRIGERATION SYSTEM**
Featuring New Patented Airflow
Purposely directed maximum airflow under pans for colder pan temperatures, plus uniform air circulation throughout cabinet for stay fresh meats and cheeses, and colder, crisper salads.
- **NEW NSF-7 LISTING**
Complies with and listed under ANSI/NSF-7-1997-6.3. All True sandwich/salad units meet FDA recommended temperature requirements.
- **ALUMINUM FINISHED BACK**
Minimizes dirt accumulation.
- **ALL STAINLESS STEEL FRONT, TOP AND SIDES**
Bright, smooth sheen. Lifetime durability.
- **FRONT BREATHING**
May be aligned side by side with other units.
- **FOAMED-IN-PLACE HIGH DENSITY POLYURETHANE INSULATION (CFC FREE)**
Unsurpassed insulation, extra dense, has highest R factor on the market. Energy efficient.
- **6" ADJUSTABLE LEGS**
Strong and durable. Castors optional.
- **INTERIOR - WHITE ALUMINUM SIDES AND TOP, COVERED CORNERS AND STAINLESS STEEL FLOOR**
Non-rust, peel or chip. Easy to clean. Bright sanitary appearance.
- **STANDARD 4" DEEP, CLEAR POLYCARBONATE INSERT PANS**
Tough enough to withstand sub-zero temperatures or sharp blows. Ideal for chilled food display. Dishwasher safe. Pan opening accommodates all standard sizes. Also holds 6" extra deep insert pans.
- **POSITIVE SEAL SELF-CLOSING DOOR**
Factory tested, (over 1,000,000 times), guaranteed door hinges and torsion springs.
- **ADJUSTABLE VINYL COATED WIRE SHELVES**
Two long lasting, extra deep shelves for greater storage capacity. Heavy-duty, 10 mil. thick, pure grade vinyl coating.

ARCHITECT'S CORNER

TSSU-27-8

1/2 H.P. Compressor

6.5 Cubic Feet Capacity

Door models include:

2 Wire Shelves 23 1/4" x 17 1/2"

NSF, UL, Energy Saving

Plug-in Installation

Exterior Dimensions:

27 1/2" L x 30" D x 43" H

(Overall Height with

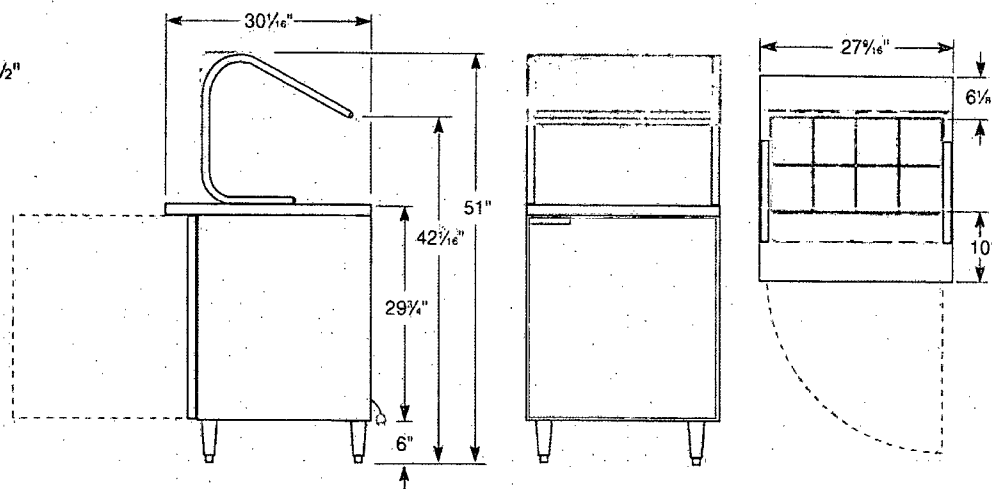
Sneeze-guard: 51")

Voltage/Cycles: 115/60

Amps: 4.0

Power Cord Length: 7 Feet

Crated Weight: 176 lbs.



WARRANTY

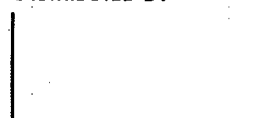
One year warranty on all parts & labor and an additional 4 year warranty on compressor. (U.S.A. only)

MADE IN U.S.A.



SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

DISTRIBUTED BY

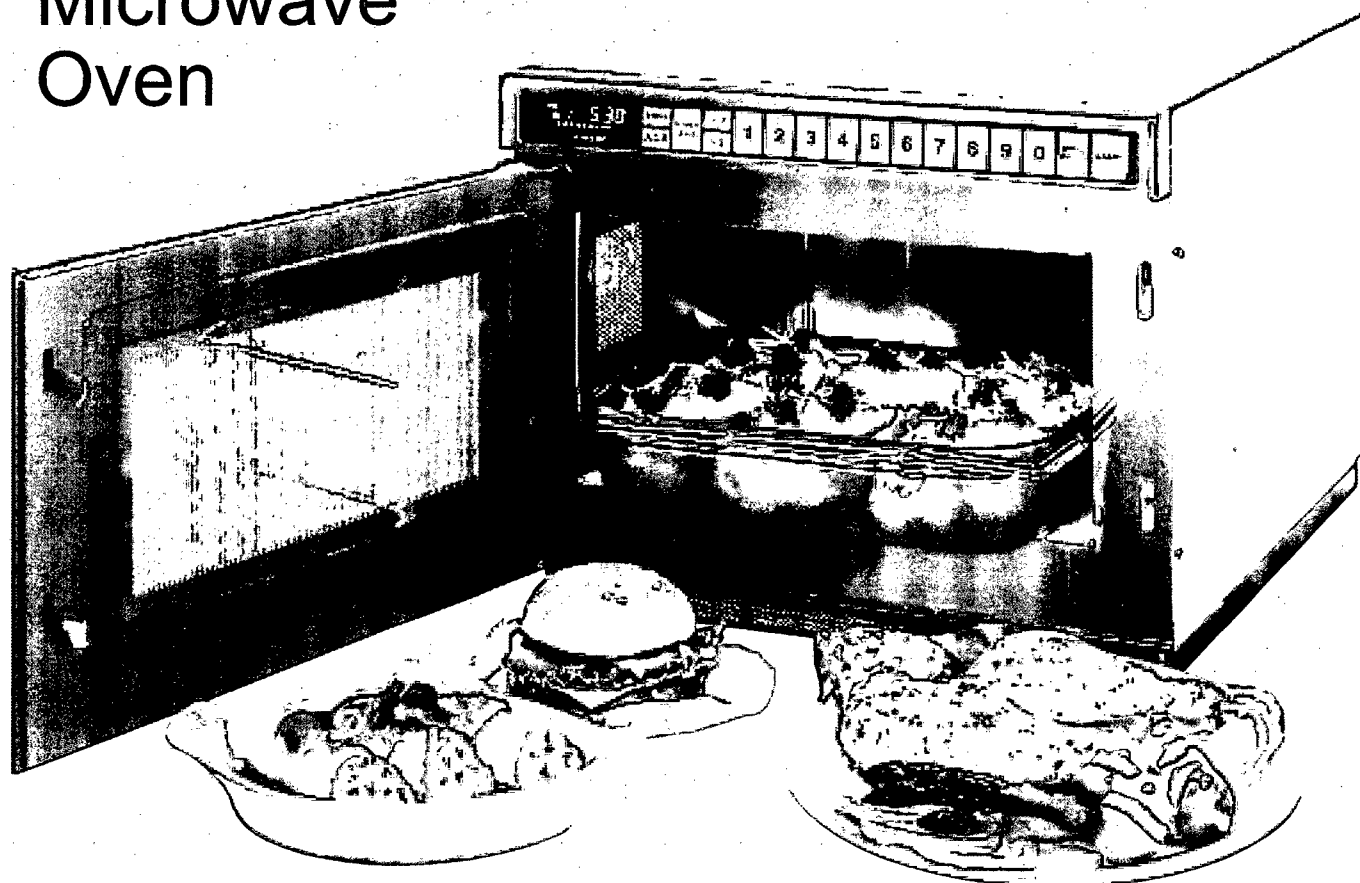


6/15/00

Panasonic

Commercial
Microwave
Oven

NE-1757



- ❑ 1700 Watts* of cooking power
- ❑ Compact size, heavy-duty performance
- ❑ Stainless steel construction
- ❑ Top and bottom energy feed
- ❑ "Grab & Go" door handle
- ❑ 60 programmable memory
- ❑ Enhanced diagnostics

Ideal for full and quick service restaurants, supermarkets, delis and convenience stores

* IEC 705-83 Test Procedure



<http://www.panasonic.com/cmo>

Pro



NE-1021



NE-1051

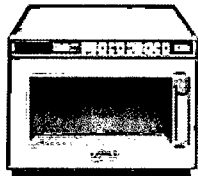


NE-1056

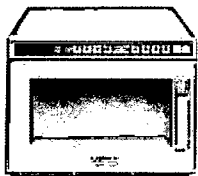
ProI



NE-1257/NE-1258

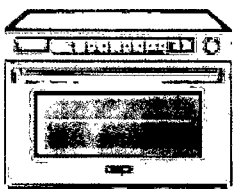


NE-1757

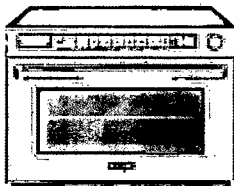


NE-2157

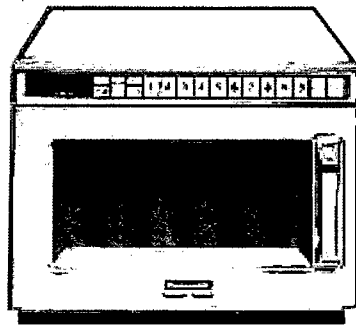
SONIC STEAMER



NE-2180



NE-3280



- 1700 Watts* of power
- 2 magnetrons (heating elements)
- Top and bottom energy feed
- "Grab & Go" door handle
- Large oven capacity: 0.6 cubic feet only 16 5/8" wide
- Chef technical support
- Fits one 6" tall, half size steam table pan with cover
- 60 programmable memory
- 3 power levels
- 3-stage cooking
- Enhanced diagnostics
- Cycle counter
- "One touch" start feature
- Programmable lock
- Easy to clean air filter with reminder
- Stainless steel cabinet & cavity
- Patented safety door seal system
- See-through oven door
- Removable ceiling splatter shield
- Digital display
- Stackable
- Only 61 lbs.
- Will ship via UPS

NE-1757

1700 Watt*

Commercial

Microwave

Oven

Technical Specifications

Power source: 208/230-240V, 60Hz, Single phase

Receptacle required: NEMA 6-15R or NEMA 6-20R



Frequency: 2,450MHz

Required power: 208V (14.3A), 230-240V (13.1A)

Output*: 1700 Watts

Outer dimensions: 16 5/8" w x 20" d x 13 3/8" h

Cavity dimensions: 13" w x 12" d x 6 7/8" h

Net weight: 61 lbs.

Shipping weight: 66 lbs.

Shipping box size: 19 1/8" w x 24 1/8" d x 16 1/8" h, 4.7 ft³

Timer: Maximum times for each stage of cooking

— Hi and Med. power=15 minutes

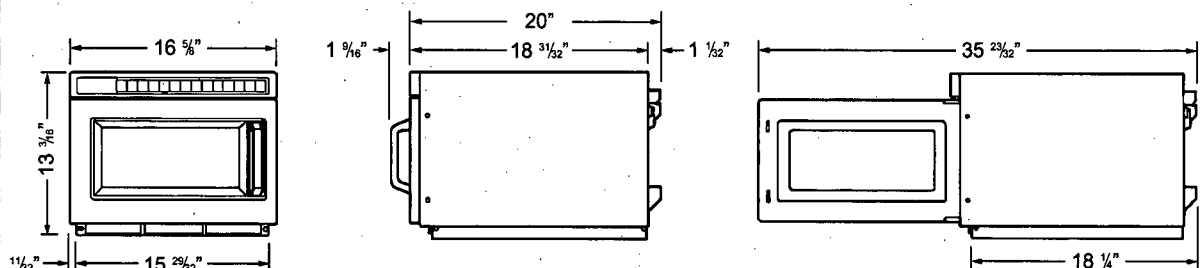
— Defrost=30 minutes

To specify a Panasonic Commercial Microwave Oven:

The NE-1757 Commercial Microwave Oven meets or exceeds all safety performance and sanitation standards set for commercial food service microwave ovens by: UL, HHS, FCC and NSF.

Plus, oven shall have output power 1700 Watts*, top and bottom energy feed, Grab & Go door handle, patented safety door seal system, 60 programmable memory, 3-stage cooking, 3 power levels (HI, MED., DEF.), digital display w/countdown, programmable lock, self-diagnostics, oven cycle counter, stackable, video training and Chef/Test Kitchen technical support.

* I.E.C. 705-88 Test Procedure. Specifications subject to change without notice.



Panasonic

Panasonic Home and Commercial Products Company
Commercial Foodservice Division
One Panasonic Way, Panazip 4A-4, Secaucus, NJ 07094
TEL: (201) 348-5377 FAX: (800) 553-0384
<http://www.panasonic.com/cmo>



BEVERAGE-AIR

PO Box 5932, Spartanburg, SC 29304
1-888-845-9800 Fax# 1-864-582-5083
<http://www.Beverage-Air.com>

Commercial Refrigeration Equipment General Specification

WTF—SERIES WORKTOP UNITS

Versatile, compact (29" deep) models with stainless steel work tops and frozen storage of food products. Working height* is 35 1/2".

CABINET CONSTRUCTION

Heavy duty construction includes stainless steel on front, sides, door(s) and grille. Worktop is stainless steel with 4" removable backsplash. Cabinet back and bottom are galvanized steel. Interior liner is made of anodized aluminum for longer lasting corrosion protection. Interior thermometer is standard.

Cabinets are insulated with foamed-in-place polyurethane insulation of 2" minimum thickness. Work tops are 2 1/2". Doors are mounted to cabinet on self-closing, cartridge style hinges with 120° stay open feature. Door openings include low wattage, anti-condensate heaters. A plug-in type vinyl magnetic gasket is attached to each door for positive seal. Convenient, contoured, pull handle is made of black anodized aluminum. Interior arrangement includes 2 steel wire epoxy coated shelves behind each door, adjustable in 1/2 inch increments.

REFRIGERATION

Forced air refrigeration systems use capillary tube to meter refrigerant. Temperatures are held at zero and below. Refrigerant used is R404A. Automatic defrost is standard. Automatic (non-electric) condensate evaporator is provided.

ELECTRICAL

Units wired at factory and ready for connection to a 115/60/1 phase, 15 amp dedicated outlet. 8' long cord and plug set included.

SPECIAL FEATURES

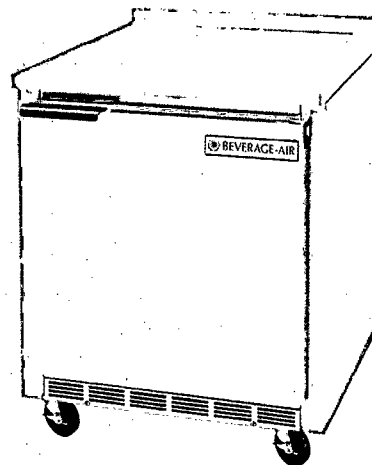
- Cartridge style door hinges provides positive seal & eliminates door sagging issues (excludes glass door and some special units).
- 6" casters, two with brakes standard.
- Optional 6" legs or 3" casters available

***Note:** Overall heights of casters may vary with different types of casters depending upon caster manufacturer designations.

Item No. _____
Quantity _____

29" DEPTH WORKTOP FREEZER FOOD PREPARATION SERIES

MODELS:
WTF27A
WTF48A



WTF27



WTF48

ELECTRICAL CONNECTION

Units pre-wired at factory and include 8' long cord and plug set.



115/60/1
NEMA-5-15P

Available From:



Model Specified _____

Store# _____

Location _____

Quantity _____

**BEVERAGE-AIR**

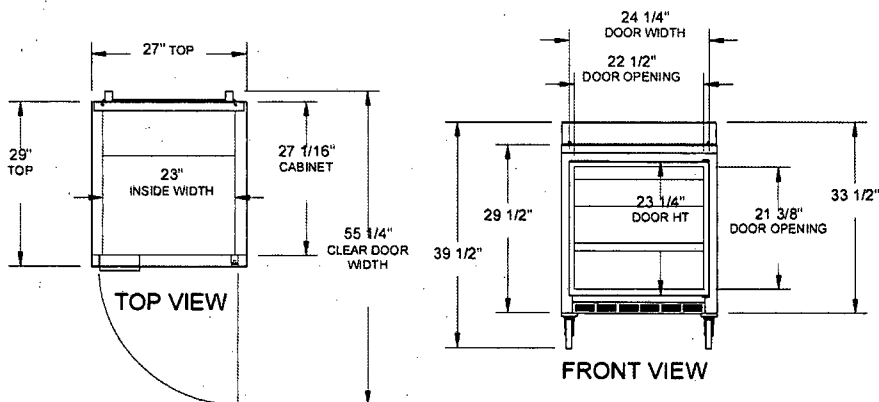
Standard Worktop Freezer Cabinets

Models: WTF27A / WTF48A

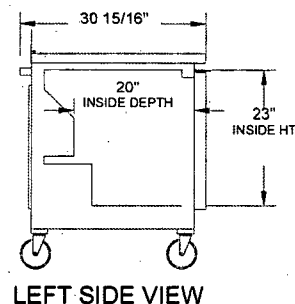
MODEL	WTF27A	WTF48A
EXTERNAL DIMENSIONAL DATA		
Length Overall (inches)	27"	48"
Length Overall (mm)	686	1219
Depth Overall (inches) - Less handle	29 3/8"	30 3/4"
Depth Overall (mm) - Less handle	746	781
Height Overall—on 6" casters (inches)*	35 1/2"	35 1/2"
Height Overall—on 6" casters (mm)*	902	902
Depth with Door Open 90°	53 3/4"	52 1/4"
Clear Door Opening (inches)	22 1/2" x 23 1/4"	19 1/2" x 21 1/2"
Number of doors	1	2
INTERNAL DIMENSIONAL DATA		
NET Capacity (cubic ft.)	7.3	13.9
NET Capacity (Liters)	207	394
Internal Length Overall (inches)	23"	44"
Internal Length Overall (mm)	584	1118
Internal Depth Overall (inches)	25"	20"
Internal Depth Overall (mm)	635	508
Internal Height Overall (inches)	23"	23"
Internal Height Overall (mm)	584	584
Number of shelves	2	4
ELECTRICAL DATA		
Full Load Amperes 115/60/1	6.0	7.0
ENERGY CONSUMPTION (KWH)		
	7.5	10.9
REFRIGERATION DATA		
Horsepower	1/4	1/3
WEIGHT DATA		
Gross Weight (Crated lbs)	160	250
Gross Weight (Crated kg)	73	114

***Note:** Overall heights of casters may vary with different types of casters depending upon caster manufacturer designations.

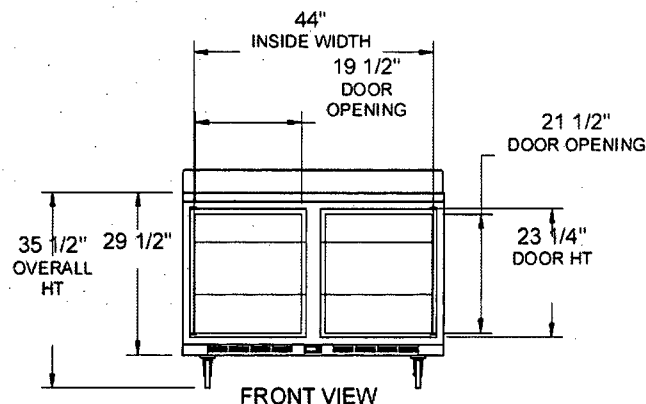
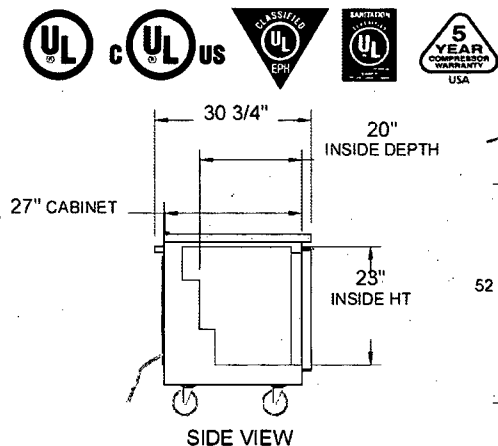
PLAN VIEWS



WTF27A



WTF48A



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Specifications are subject to change without prior notice. 07/09



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Commercial Refrigeration Equipment General Specification

WTR SERIES WORKTOP UNITS

Versatile, compact (29" deep) models with stainless steel work tops and refrigerated storage of food products. Working height is 35 1/2."

CABINET CONSTRUCTION

Heavy duty construction includes stainless steel on front, sides, door(s) and grille. Stainless steel 2 1/2" thick worktop with 4" high removable backsplash. Cabinet back and bottom are galvanized steel. Interior liner is made of anodized aluminum for longer lasting corrosion protection. Interior thermometer is standard.

Cabinets are insulated with foamed-in-place polyurethane insulation of 2" minimum thickness. Doors are mounted to cabinet on self-closing, cartridge style hinges with 120° stay open feature. A plug-in type vinyl magnetic gasket is attached to each door for positive seal. Convenient, contoured, pull handle is made of black anodized aluminum. Interior arrangement includes 2 steel wire epoxy coated shelves behind each door, adjustable in 1/2 inch increments. Interior light with manual switch is provided with glass door models.

REFRIGERATION

Refrigeration system utilizes R134a refrigerant metered by a capillary tube system. Automatic (non-electric) condensate evaporator is standard. Interior forced air system, with high humidity evaporator coils, provides the ideal environment for food preservation.

ELECTRICAL

Units wired at factory and ready for connection to a 115/60/1 phase, 15 amp dedicated outlet. 8' long cord and plug set included.

SPECIAL FEATURES

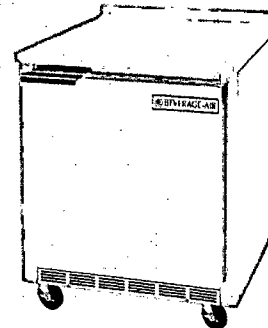
- Cartridge style door hinges provides positive seal & eliminates door sagging issues (excludes glass door and some special units).
- 6" casters, two with brakes standard.
- Optional 6" legs or 3" casters available

***Note:** Overall heights of casters may vary with different types of casters depending upon caster manufacturer designations.

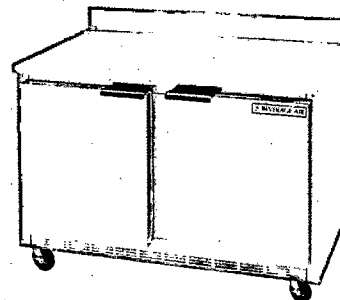
Item No. _____
Quantity _____

WORK TOP REFRIGERATORS 29" BASE MODEL SERIES

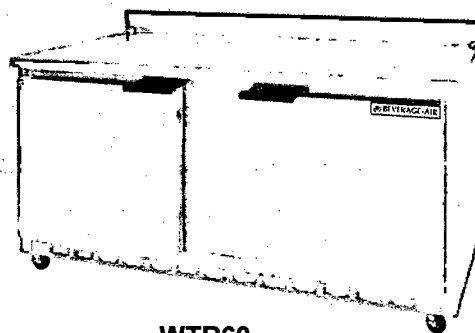
MODELS:
WTR27A
WTR48A
WTR60A
WTR72A



WTR27



WTR48



WTR60

ELECTRICAL CONNECTION

Units pre-wired at factory and include 8' long cord and plug



115/60/1
NEMA-5-15P



***Note:** Not all markings may apply to all model variations.

Available From:

Model Specified _____

Store# _____

Location _____

Quantity _____

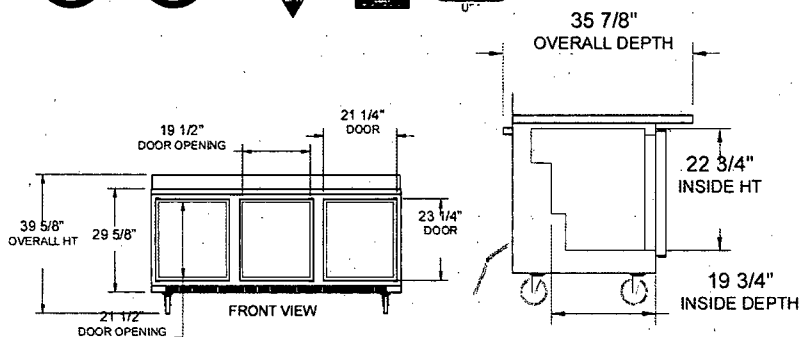
**BEVERAGE-AIR**

Standard Worktop Refrigerator Cabinets

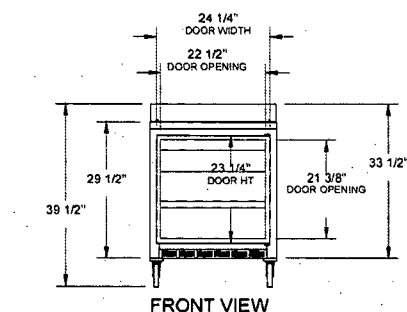
Models: WTR27A, WTR48A, WTR60A, WTR72A

MODEL	WTR27A	WTR48A	WTR60A	WTR72A
EXTERNAL DIMENSIONAL DATA				
Length Overall (inches)	27"	48"	60"	72"
Length Overall (mm)	686	1219	1524	1829
Depth Overall (inches) - Less handle	30 15/16"	30 3/4"	30 3/4"	35 7/8"
Depth Overall (mm) - Less handle	786	781	781	911
Height Overall—on 6" casters (inches)*	39 1/2"	35 1/2"	35 1/2"	39 5/8"
Height Overall—on 6" casters (mm)*	1003	902	902	1007
Depth with Door Open 90°	55 1/4"	52 1/4"	53 13/16"	52 1/8"
Clear Door Opening (inches)	22 1/2" x 23 1/4"	19 1/2" x 21 1/2"	22 1/2" x 21 3/8"	19 1/2" x 21 1/2"
Number of doors	1	2	2	3
INTERNAL DIMENSIONAL DATA				
NET Capacity (cubic ft.)	7.3	13.9	17.1	21.5
NET Capacity (Liters)	207	394	484	609
Internal Length Overall (inches)	23"	44"	56"	68"
Internal Length Overall (mm)	584	1118	1422	1727
Internal Depth Overall (inches)	20"	20"	24 7/8"	19 3/4"
Internal Depth Overall (mm)	508	508	632	502
Internal Height Overall (inches)	23"	23"	23"	22 3/4"
Internal Height Overall (mm)	584	584	584	578
Number of shelves	2	4	4	6
ELECTRICAL DATA				
Full Load Amperes 115/60/1	4.0	3.3	8.2	8.2
ENERGY CONSUMPTION (KWH)				
	2.88	2.37	3.76	3.38
REFRIGERATION DATA				
Horsepower	1/6	1/5	1/4	1/4
WEIGHT DATA				
Gross Weight (Crated lbs)	167	242	271	330
Gross Weight (Crated kg)	76	110	123	150

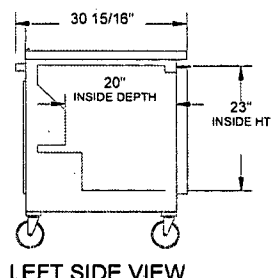
*Note: Overall heights of casters may vary with different types of casters depending upon caster manufacturer designations.



WTR72A LEFT SIDE VIEW

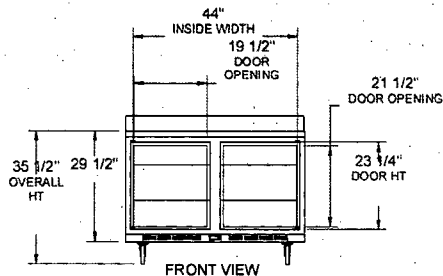


FRONT VIEW

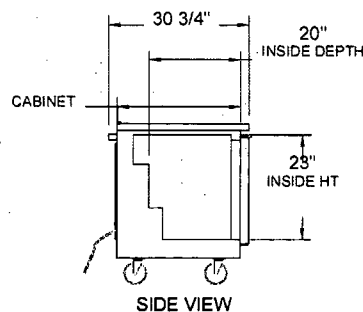


LEFT SIDE VIEW

WTR27A

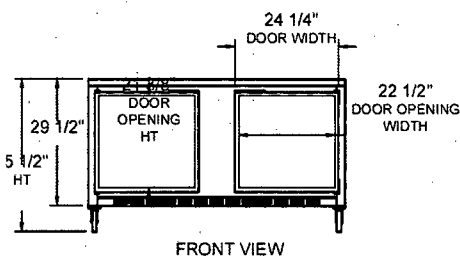


FRONT VIEW

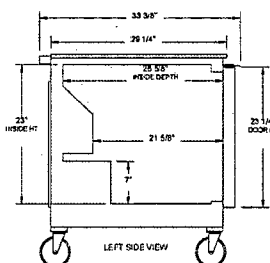


SIDE VIEW

WTR48A



FRONT VIEW



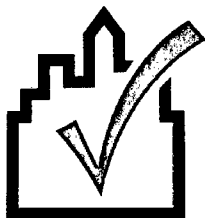
LEFT SIDE VIEW

WTR60A

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COMcheck Software Version 3.7.0

Interior Lighting and Power Compliance Certificate

90.1 (2004) Standard

Section 1: Project Information

Project Type: **New Construction**

Project Title : 7-Eleven

Construction Site:
856 Rt. 70
Bricktown, NJ 08724

Owner/Agent:

Designer/Contractor:

Don Penn
Don Penn Consulting Engineer
Suite 300
Grapevine, TX 76051
817-410-2858

Section 2: General Information

Building Use Description by: **Activity Type**

Activity Type(s)

Retail:Sales Area

Floor Area

2614

Section 3: Requirements Checklist

Interior Lighting:

- ☐ 1. Total proposed watts must be less than or equal to total allowed watts.

Allowed Watts	Proposed Watts	Complies
4444	3328	YES

- ☐ 2. Exit signs 5 Watts or less per sign.

Controls, Switching, and Wiring:

- ☐ 3. Independent manual or occupancy sensing controls for each space (remote switch with indicator allowed for safety or security).
- ☐ 4. Occupant sensing control in class rooms, conference/meeting rooms, and employee lunch and break rooms.

Exceptions:

Spaces with multi-scene control; shop classrooms, laboratory classrooms, and preschool through 12th grade classrooms.

- ☐ 5. Automatic shutoff control for lighting in >5000 sq.ft buildings by time-of-day device, occupant sensor, or other automatic control.

Exceptions:

24 hour operation lighting; patient care areas; where auto shutoff would endanger safety or security.

- ☐ 6. Master switch at entry to hotel/motel guest room.
- ☐ 7. Separate control device for display/accent lighting, case lighting, task lighting, nonvisual lighting, lighting for sale, and demonstration lighting.

- ☐ 8. Tandem wired one-lamp and three-lamp ballasted luminaires (No single-lamp ballasts).

Exceptions:

Electronic high-frequency ballasts;

Luminaires not on same switch;

Recessed luminaires 10 ft. apart or surface/pendant not continuous;

Luminaires on emergency circuits.

Voltage Drop:

- ☐ 9. Feeder conductors have been designed for a maximum voltage drop of 2 percent.
- ☐ 10. Branch circuit conductors have been designed for a maximum voltage drop of 3 percent.

Section 4: Compliance Statement

Compliance Statement: The proposed lighting design represented in this document is consistent with the building plans, specifications and other calculations submitted with this permit application. The proposed lighting system has been designed to meet the 90.1 (2004) Standard requirements in COMcheck Version 3.7.0 and to comply with the mandatory requirements in the Requirements Checklist.

Don Penn, P.E.

Name - Title

Signature

FEB 24 2010

Date

Section 5: Post Construction Compliance Statement

Record Drawings and Operating and Maintenance Manuals:

- ☐ 1. Construction documents with record drawings and operating and maintenance manuals provided to the owner.

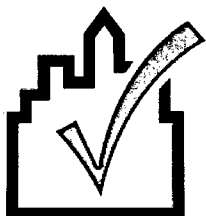
Lighting Designer or Contractor Name

Signature

Date

Project Notes:

Building envelope is existing and to remain.



COMcheck Software Version 3.7.0

Interior Lighting Application Worksheet

90.1 (2004) Standard

Section 1: Allowed Lighting Power Calculation

A Area Category	B Floor Area (ft ²)	C Allowed Watts / ft ²	D Allowed Watts (B x C)
Retail:Sales Area	2614	1.7	4444
Total Allowed Watts =			4444

Section 2: Proposed Lighting Power Calculation

A Fixture ID : Description / Lamp / Wattage Per Lamp / Ballast	B Lamps/ Fixture	C # of Fixtures	D Fixture Watt.	E (C X D)
Retail:Sales Area (2614 sq.ft.)				
Linear Fluorescent 1: C: 8' Flourscent strip lights / 48" T8 32W / Electronic	2	20	128	2560
Linear Fluorescent 5: E: 4' Flourscent strip light / 48" T8 32W / Electronic	1	2	64	128
Linear Fluorescent 2: F: 8' Flourscent strip lights / 48" T8 32W / Electronic	2	7	64	448
Linear Fluorescent 3: H2: 4' Flour strip light / 48" T8 32W / Electronic	1	3	32	96
Linear Fluorescent 4: K: 4' Flourscent strip lights / 48" T8 32W / Electronic	2	3	32	96
Total Proposed Watts =				3328

Section 3: Compliance Calculation

If the Total Allowed Watts minus the Total Proposed Watts is greater than or equal to zero, the building complies.

Total Allowed Watts = 4444
 Total Proposed Watts = 3328
 Project Compliance = 1116

Interior Lighting PASSES Design 25% better than code.



COMcheck Software Version 3.7.0

Mechanical Compliance Certificate

90.1 (2004) Standard

Section 1: Project Information

Project Type: **New Construction**

Project Title : 7-Eleven

Construction Site:
856 Rt. 70
Bricktown, NJ 08724

Owner/Agent:

Designer/Contractor:

Don Penn
Don Penn Consulting Engineer
Suite 300
Grapevine, TX 76051
817-410-2858

Section 2: General Information

Building Location (for weather data):
Climate Zone:

Toms River, New Jersey
4a

Section 3: Mechanical Systems List

Quantity System Type & Description

- | | |
|---|---|
| 2 | HVAC System 1: Heating: Duct Furnace, Electric, Capacity 38 kBtu/h / Cooling: Split System, Capacity 71 kBtu/h, Efficiency: 11.20 EER, Air-Cooled Condenser / Single Zone |
| 1 | Water Heater 1: Electric Storage Water Heater, Capacity: 50 gallons w/ Heat Trace Tape Installed, Efficiency: 0.86 EF |

Section 4: Requirements Checklist

Requirements Specific To: HVAC System 1 :

- ☐ 1. Equipment minimum efficiency: Split System: 10.3 EER

Requirements Specific To: Water Heater 1 :

- ☐ 1. Hot water system sized per manufacturer's sizing guide
- ☐ 2. Electric Water Heater efficiency: 0.9 EF (267 SL, Btu/h (if > 12 kW))
- ☐ 3. First 8 ft of outlet piping is insulated
- ☐ 4. All heat traced or externally heated piping insulated
- ☐ 5. Hot water storage temperature adjustable down to 120 degrees F or lower
- ☐ 6. Automatic time control of heat tapes and recirculating systems present
- ☐ 7. Heat traps provided on inlet and outlet of storage tanks

Generic Requirements: Must be met by all systems to which the requirement is applicable:

- ☐ 1. Load calculations per ASHRAE Fundamentals
- ☐ 2. Automatic Controls: Setback to 55 degrees F (heat) and 85 degrees F (cool); 7-day clock, 2-hour occupant override, 10-hour backup
 - Exception: Continuously operating zones
- ☐ 3. Hot water pipe insulation: 1 in. for pipes <=1.5 in. and 2 in. for pipes >1.5 in. Chilled water/refrigerant/brine pipe insulation: 1 in. for pipes <=1.5 in. and 1.5 in. for pipes >1.5 in. Steam pipe insulation: 1.5 in. for pipes <=1.5 in. and 3 in. for pipes >1.5 in.
 - Exception: Piping within HVAC equipment.
 - Exception: Fluid temperatures between 60 and 105 degrees F.
 - Exception: Fluid not heated or cooled.

- Exception: Runouts <4 ft in length.
- Exception: Pipe unions in heating systems.
- ☐ 4. Piping, insulated to 1/2 in. if nominal diameter of pipe is <1.5 in.; Larger pipe insulated to 1 in. thickness
- ☐ 5. Lavatory faucet outlet temperatures in public restrooms limited to 110 degrees F (43 degrees C)
- ☐ 6. Thermostatic controls have 5 degrees F deadband
 - Exception: Thermostats requiring manual changeover between heating and cooling
 - Exception: Special occupancy or special applications where wide temperature ranges are not acceptable and are approved by the authority having jurisdiction.
- ☐ 7. Where separate thermostats are used for heating and cooling, acceptable measures are used to prevent simultaneous heating and cooling
- ☐ 8. Stair and elevator shaft vents are equipped with motorized dampers
- ☐ 9. Acceptable measures used to prevent simultaneous humidification and dehumidification
 - Exception: Desiccant systems and systems for uses requiring specific humidity levels (approval required)
- ☐ 10. Automatic controls for freeze protection systems present
- ☐ 11. Automatic ventilation controls (e.g., CO2 controls) or exhaust air heat recovery present for high design occupancy areas (>100 person/1000 ft2) with >3,000 cfm outside air capacities
- ☐ 12. Duct, plenum, and piping insulation surfaces suitably protected from weather, moisture, or likely damage
- ☐ 13. Duct Sealing: a) Pressure sensitive tape is not used as the primary sealant, b) longitudinal and transverse seams for ducts in unconditioned spaces, c) longitudinal and transverse seams and duct wall penetrations for ducts outside the building, d) transverse seams on buried ducts
- ☐ 14. Motorized, automatic shutoff dampers required on exhaust and outdoor air supply openings
 - Exception: Gravity dampers acceptable in buildings <3 stories
 - Exception: Gravity dampers acceptable in systems with outside or exhaust air flow rates less than 300 cfm where dampers are interlocked with fan
- ☐ 15. R-6 for supply air ducts located outside the building, in ventilated attics and in unvented attic above insulated ceiling R-3.5 for supply air ducts in unvented attic with roof insulation, unconditioned and underground spaces R-3.5 for return air ducts located outside the building, in ventilated attics and in unvented attic above insulated ceiling
- ☐ 16. Humidistat controls prevent reheating, recooling, and mixing of mechanically heated air with mechanically cooled air
- ☐ 17. Exhaust air heat recovery included for systems 5,000 cfm or greater with more than 70% outside air fraction or specifically exempted
- ☐ 18. Kitchen hoods >5,000 cfm provided with 50% makeup air that is uncooled and heated to no more than 60 degrees F unless specifically exempted
- ☐ 19. Buildings with fume hood systems must have variable air volume hood design, exhaust heat recovery, or separate makeup air supply meeting the following: a) 75% make up air quantity, and /or b) within 2 degrees F of room temperature and/or c) no humidification d) no simultaneous heating and cooling

Section 5: Compliance Statement

Compliance Statement: The proposed mechanical design represented in this document is consistent with the building plans, specifications and other calculations submitted with this permit application. The proposed mechanical systems have been designed to meet the 90.1 (2004) Standard requirements in COMcheck Version 3.7.0 and to comply with the mandatory requirements in the Requirements Checklist.

Don Penn, P.E.

Name - Title

Signature

Date

FEB 24 2010

Section 6: Post Construction Compliance Statement

- ☐ HVAC record drawings of the actual installation and performance data for each equipment provided to the owner within 90 days after system acceptance.
- ☐ HVAC O&M documents for all mechanical equipment and system provided to the owner within 90 days after system acceptance.
- ☐ Written HVAC balancing report provided to the owner.

The above post construction requirements have been completed.

Principal Mechanical Designer-Name

Signature

Date



COMcheck Software Version 3.7.0

Mechanical Requirements Description

90.1 (2004) Standard

The following list provides more detailed descriptions of the requirements in Section 4 of the Mechanical Compliance Certificate.

Requirements Specific To: HVAC System 1 :

1. The specified heating and/or cooling equipment is covered by ASHRAE 90.1-2004 Standard and must meet the following minimum efficiency: Split System: 10.3 EER

Requirements Specific To: Water Heater 1 :

1. Service water heating system design loads for the purpose of sizing systems and equipment must be determined in accordance with manufacturers' published sizing guidelines.
2. Service water heating equipment used solely for heating potable water, pool heaters, and hot water storage tanks must meet the following minimum efficiency: Electric Water Heater efficiency: 0.9 EF (267 SL, Btu/h (if > 12 kW))
3. Insulation must be provided for the first 8 ft of outlet piping for a constant temperature nonrecirculating storage system and for the inlet pipe between the storage tank and a heat trap in a storage system.
4. Insulation must be provided for pipes that are externally heated (such as heat trace or impedance heating).
5. Temperature controls must be provided that allow for storage temperature adjustment from 120 degrees F or lower to a maximum temperature compatible with the intended use except when the manufacturer's installation instructions specify a higher minimum thermostat setting to minimize condensation and resulting corrosion. Documentation of the installation instructions must be provided to be exempted from this requirement.
6. Systems designed to maintain usage temperatures in hot water pipes, such as recirculating hot water systems or heat trace, must be equipped with automatic time switches or other controls that can be set to switch off the temperature maintenance system during extended periods when hot water is not required.
7. Heat traps must be provided on inlet and outlet vertical pipe risers serving storage water heaters and storage tanks not having integral heat traps and serving a nonrecirculating system. Heat traps must be installed as close as practical to the storage tank. Acceptable heat traps are either a) a device specifically designed for the purpose or b) an arrangement of tubing that forms a loop of 360 degrees F, or c) piping that from the point of connection to the water heater (inlet or outlet) includes a length of piping directed downwards before connection to the vertical piping of the supply water or hot water distribution system.

Generic Requirements: Must be met by all systems to which the requirement is applicable:

1. Design heating and cooling loads for the building must be determined using procedures in the ASHRAE Handbook of Fundamentals or an approved equivalent calculation procedure.
2. The system or zone control must be a programmable thermostat or other automatic control meeting the following criteria: a) capable of setting back temperature to 55 degrees F during heating and setting up to 85 degrees F during cooling, b) capable of automatically setting back or shutting down systems during unoccupied hours using 7 different day schedules, c) have an accessible 2-hour occupant override, d) have a battery back-up capable of maintaining programmed settings for at least 10 hours without power.
 - Exception: A setback or shutoff control is not required on thermostats that control systems serving areas that operate continuously.
3. All pipes serving space-conditioning systems must be insulated as follows: Hot water piping for heating systems: 1 in. for pipes <= 1 1/2-in. nominal diameter, 2 in. for pipes > 1 1/2-in. nominal diameter. Chilled water, refrigerant, and brine piping systems: 1 in. insulation for pipes <= 1 1/2-in. nominal diameter, 1 1/2 in. insulation for pipes > 1 1/2-in. nominal diameter. Steam piping: 1 1/2 in. insulation for pipes <= 1 1/2-in. nominal diameter, 3 in. insulation for pipes > 1 1/2-in. nominal diameter.
 - Exception: Factory-installed piping within HVAC equipment.
 - Exception: Piping that conveys fluids having a design operating temperature range between 60 degrees F and 105 degrees F.
 - Exception: Piping that conveys fluids that have not been heated or cooled through the use of nonrenewable energy.
 - Exception: Runout piping not exceeding 4 ft in length between shutoff valve and coil and 1 in. in diameter between the control valve and HVAC coil.
 - Exception: Pipe unions in heating systems.
4. Service hot water piping, where required, must be insulated to 1/2 in. if pipe less than 1.5 in. nominal diameter. Larger pipe must be insulated to 1 in.. Pipe insulation will have a conductivity of less than 0.28 Btu.in/(h-ft²-degrees F).
5. Temperature controlling means must be provided to limit the maximum temperature of water delivered from lavatory faucets in public facility restrooms to 110 degrees F.
6. Thermostats controlling both heating and cooling must be capable of maintaining a 5 degrees F deadband (a range of temperature where no heating or cooling is provided).

- Exception: Deadband capability is not required if the thermostat does not have automatic changeover capability between heating and cooling.
 - Exception: Special occupancy or special applications where wide temperature ranges are not acceptable and are approved by the authority having jurisdiction.
7. Where zone heating and cooling are controlled by separate zone thermostats, means (such as limit switches, mechanical stops, or, for DDC systems, software programming) must be provided to prevent simultaneous heating and cooling to the zone.
 8. Stair and elevator shaft vents must be equipped with motorized dampers capable of being automatically closed during normal building operation and interlocked to open as required by fire and smoke detection systems. All gravity outdoor air supply and exhaust hoods, vents, and ventilators must be equipped with motorized dampers that will automatically shut when the spaces served are not in use.
 - Exception: Gravity (non-motorized) dampers are acceptable in buildings less than three stories in height above grade.
 - Exception: Ventilation systems serving unconditioned spaces.
 9. Where a zone is served by a system(s) with both humidification and dehumidification capability, means (such as limit switches, mechanical stops, or software programming) must be provided to prevent simultaneous operation of humidification and dehumidification equipment.
 - Exception: Zones served by desiccant systems, used with direct evaporative cooling in series; Systems serving zones where specific humidity levels are required.
 10. All freeze protection systems, including self-regulating heat tracing, must include automatic controls capable of shutting off the systems when outside air temperatures are above 40 degrees F or when the conditions of the protected fluid will prevent freezing. Snow- and ice-melting systems must include automatic controls capable of shutting off the systems when the pavement temperature is above 50 degrees F and no precipitation is falling, and an automatic or manual control that will allow shutoff when the outdoor temperature is above 40 degrees F.
 11. Systems with design outside air capacities >3,000 cfm serving areas having an average design occupancy density exceeding 100 people per 1000 ft² must include means to automatically reduce outside air intake below design rates when spaces are partially occupied. Ventilation controls must be in compliance with ASHRAE Standard 62 and local standards.
 12. Duct and pipe insulation exposed to weather must be suitable for outdoor service; e.g., protected by aluminum, sheet metal, painted canvas, or plastic cover. Cellular foam insulation must be protected as above or painted with a coating that is water retardant and provides shielding from solar radiation that can cause degradation of the material. Insulation covering chilled water piping, refrigerant suction piping, or cooling ducts located outside the conditioned space must include a vapor retardant located outside the insulation (unless the insulation is inherently vapor retardant), all penetrations and joints of which must be sealed.
 13. Duct Sealing Requirements: a) Pressure sensitive tape prohibited as the primary sealant, b) Longitudinal and transverse seams for ducts in unconditioned spaces, c) Longitudinal and transverse seams and duct wall penetrations for ducts outside the building, d) Transverse seams on buried ducts
 14. Outdoor air supply and exhaust systems must have motorized dampers that automatically shut when the systems or spaces served are not in use. Dampers must be capable of automatically shutting off during preoccupancy building warm-up, cool-down, and setback, except when ventilation reduces energy costs (e.g., night purge) or when ventilation must be supplied to meet code requirements. Both outdoor air supply and exhaust air dampers must have a maximum leakage rate of 10(motorized)/20(non-motorized) cfm/ft² at 1.0 in. w.g. when tested in accordance with AMCA Standard 500.
 - Exception: Gravity (non-motorized) dampers are acceptable in buildings less than three stories in height.
 - Exception: Systems with a design outside air intake or exhaust capacity of 300 cfm or less.
 15. All supply and return ducts and plenum installed as part of an HVAC air distribution system must be thermally insulated: R-6 for supply air ducts located outside the building, in ventilated attics and in unvented attic above insulated ceiling, R-3.5 for supply air duct insulation in unvented attic with roof insulation, unconditioned and underground spaces, R-3.5 for return air ducts located outside the building, in ventilated attics and in unvented attic above insulated ceiling.
 16. Where humidistatic controls are provided, such controls must prevent reheating, mixing of hot and cold air streams, or other means of simultaneous heating and cooling of the same air stream.
 - Exception: Capability to first reduce flow rate.
 - Exception: Cooling capacity <80 kBtu/h and capability to unload cooling equipment.
 - Exception: Cooling capacity <40 kBtu/h.
 - Exception: Rigid humidity requirements.
 - Exception: Site-recovered or site-solar energy sources or.
 - Exception: Use of a desiccant systems.
 17. Individual fan systems with a design supply air capacity of 5000 cfm or greater and minimum outside air supply of 70% or greater of the supply air capacity must have an energy recovery system with at least a 50% effectiveness. If an air economizer is also required, heat recovery must be bypassed or controlled to permit air economizer operation.
 - Exception: Laboratory fume hood systems with a total exhaust rate of 15,000 cfm or less.
 - Exception: Systems serving spaces that are not cooled and heated to <60 degrees F.
 - Exception: Systems with more than 60% of the outdoor heating energy is provided from site-recovered or site solar energy.
 - Exception: Cooling systems in climates with a 1% cooling design wet-bulb temperature less than 64 degrees F.

18. Individual kitchen exhaust hoods larger than 5000 cfm must be provided with make-up air sized for at least 50% of exhaust air volume that is uncooled and either unheated or heated to no more than 60 degrees F
 - Exception: Where hoods are used to exhaust ventilation air that would otherwise exfiltrate or be exhausted by other fan systems.
 - Exception: Certified grease extractor hoods that require a face velocity no >60 fpm.
19. Buildings with fume hood systems having a total exhaust rate >15,000 cfm must either have variable air volume hood design, exhaust air heat recovery, or separate make up air supply meeting the following makeup air requirements: a) at least 75% of exhaust flow rate, b) heated to no more than 2 degrees F below room setpoint temperature, c) cooled to no lower than 2 degrees F above room setpoint temperature, d) no humidification added, e) no simultaneous heating and cooling



COMcheck Software Version 3.7.0

Interior Lighting and Power Compliance Certificate

90.1 (2004) Standard

Section 1: Project Information

Project Type: **New Construction**

Project Title : 7-Eleven

Construction Site:
856 Rt. 70
Bricktown, NJ 08724

Owner/Agent:

Designer/Contractor:

Don Penn
Don Penn Consulting Engineer
Suite 300
Grapevine, TX 76051
817-410-2858

Section 2: General Information

Building Use Description by: **Activity Type**

Activity Type(s)

Retail:Sales Area

Floor Area

2614

Section 3: Requirements Checklist

Interior Lighting:

- ☐ 1. Total proposed watts must be less than or equal to total allowed watts.

Allowed Watts	Proposed Watts	Complies
4444	3328	YES

- ☐ 2. Exit signs 5 Watts or less per sign.

Controls, Switching, and Wiring:

- ☐ 3. Independent manual or occupancy sensing controls for each space (remote switch with indicator allowed for safety or security).

- ☐ 4. Occupant sensing control in class rooms, conference/meeting rooms, and employee lunch and break rooms.

Exceptions:

Spaces with multi-scene control; shop classrooms, laboratory classrooms, and preschool through 12th grade classrooms.

- ☐ 5. Automatic shutoff control for lighting in >5000 sq.ft buildings by time-of-day device, occupant sensor, or other automatic control.

Exceptions:

24 hour operation lighting; patient care areas; where auto shutoff would endanger safety or security.

- ☐ 6. Master switch at entry to hotel/motel guest room.

- ☐ 7. Separate control device for display/accent lighting, case lighting, task lighting, nonvisual lighting, lighting for sale, and demonstration lighting.

- ☐ 8. Tandem wired one-lamp and three-lamp ballasted luminaires (No single-lamp ballasts).

Exceptions:

Electronic high-frequency ballasts;

Luminaires not on same switch;

Recessed luminaires 10 ft. apart or surface/pendant not continuous;

Luminaires on emergency circuits.

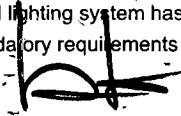
Voltage Drop:

- ☐ 9. Feeder conductors have been designed for a maximum voltage drop of 2 percent.

- ☐ 10. Branch circuit conductors have been designed for a maximum voltage drop of 3 percent.

Section 4: Compliance Statement

Compliance Statement: The proposed lighting design represented in this document is consistent with the building plans, specifications and other calculations submitted with this permit application. The proposed lighting system has been designed to meet the 90.1 (2004) Standard requirements in COMcheck Version 3.7.0 and to comply with the mandatory requirements in the Requirements Checklist.

<u>Don Penn, P.E.</u>		<u>FEB 24 2010</u>
Name - Title	Signature	Date

Section 5: Post Construction Compliance Statement

Record Drawings and Operating and Maintenance Manuals:

- ☐ 1. Construction documents with record drawings and operating and maintenance manuals provided to the owner.

_____	_____	_____
Lighting Designer or Contractor Name	Signature	Date

Project Notes:

Building envelope is existing and to remain.



COMcheck Software Version 3.7.0

Interior Lighting Application Worksheet

90.1 (2004) Standard

Section 1: Allowed Lighting Power Calculation

A Area Category	B Floor Area (ft ²)	C Allowed Watts / ft ²	D Allowed Watts (B x C)
Retail:Sales Area	2614	1.7	4444
Total Allowed Watts =			4444

Section 2: Proposed Lighting Power Calculation

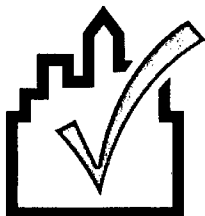
A Fixture ID : Description / Lamp / Wattage Per Lamp / Ballast	B Lamps/ Fixture	C # of Fixtures	D Fixture Watt.	E (C X D)
Retail:Sales Area (2614 sq.ft.)				
Linear Fluorescent 1: C: 8' Flourscent strip lights / 48" T8 32W / Electronic	2	20	128	2560
Linear Fluorescent 5: E: 4' Flourscent strip light / 48" T8 32W / Electronic	1	2	64	128
Linear Fluorescent 2: F: 8' Flourscent strip lights / 48" T8 32W / Electronic	2	7	64	448
Linear Fluorescent 3: H2: 4' Flour strip light / 48" T8 32W / Electronic	1	3	32	96
Linear Fluorescent 4: K: 4' Flourscent strip lights / 48" T8 32W / Electronic	2	3	32	96
Total Proposed Watts =				3328

Section 3: Compliance Calculation

If the Total Allowed Watts minus the Total Proposed Watts is greater than or equal to zero, the building complies.

Total Allowed Watts = 4444
Total Proposed Watts = 3328
Project Compliance = 1116

Interior Lighting[PASSES]Design 25% better than code.



COMcheck Software Version 3.7.0

Mechanical Compliance Certificate

90.1 (2004) Standard

Section 1: Project Information

Project Type: **New Construction**

Project Title : 7-Eleven

Construction Site:
856 Rt. 70
Bricktown, NJ 08724

Owner/Agent:

Designer/Contractor:

Don Penn
Don Penn Consulting Engineer
Suite 300
Grapevine, TX 76051
817-410-2858

Section 2: General Information

Building Location (for weather data):
Climate Zone:

Toms River, New Jersey
4a

Section 3: Mechanical Systems List

Quantity System Type & Description

- | | |
|---|---|
| 2 | HVAC System 1: Heating: Duct Furnace, Electric, Capacity 38 kBtu/h / Cooling: Split System, Capacity 71 kBtu/h, Efficiency: 11.20 EER, Air-Cooled Condenser / Single Zone |
| 1 | Water Heater 1: Electric Storage Water Heater, Capacity: 50 gallons w/ Heat Trace Tape Installed, Efficiency: 0.86 EF |

Section 4: Requirements Checklist

Requirements Specific To: HVAC System 1 :

- ☐ 1. Equipment minimum efficiency: Split System: 10.3 EER

Requirements Specific To: Water Heater 1 :

- ☐ 1. Hot water system sized per manufacturer's sizing guide
- ☐ 2. Electric Water Heater efficiency: 0.9 EF (267 SL, Btu/h (if > 12 kW))
- ☐ 3. First 8 ft of outlet piping is insulated
- ☐ 4. All heat traced or externally heated piping insulated
- ☐ 5. Hot water storage temperature adjustable down to 120 degrees F or lower
- ☐ 6. Automatic time control of heat tapes and recirculating systems present
- ☐ 7. Heat traps provided on inlet and outlet of storage tanks

Generic Requirements: Must be met by all systems to which the requirement is applicable:

- ☐ 1. Load calculations per ASHRAE Fundamentals
- ☐ 2. Automatic Controls: Setback to 55 degrees F (heat) and 85 degrees F (cool); 7-day clock, 2-hour occupant override, 10-hour backup
 - Exception: Continuously operating zones
- ☐ 3. Hot water pipe insulation: 1 in. for pipes <=1.5 in. and 2 in. for pipes >1.5 in. Chilled water/refrigerant/brine pipe insulation: 1 in. for pipes <=1.5 in. and 1.5 in. for pipes >1.5 in. Steam pipe insulation: 1.5 in. for pipes <=1.5 in. and 3 in. for pipes >1.5 in.
 - Exception: Piping within HVAC equipment.
 - Exception: Fluid temperatures between 60 and 105 degrees F.
 - Exception: Fluid not heated or cooled.

- Exception: Runouts <4 ft in length.
- Exception: Pipe unions in heating systems.
- ☐ 4. Piping, insulated to 1/2 in. if nominal diameter of pipe is <1.5 in.; Larger pipe insulated to 1 in. thickness
- ☐ 5. Lavatory faucet outlet temperatures in public restrooms limited to 110 degrees F (43 degrees C)
- ☐ 6. Thermostatic controls have 5 degrees F deadband
 - Exception: Thermostats requiring manual changeover between heating and cooling
 - Exception: Special occupancy or special applications where wide temperature ranges are not acceptable and are approved by the authority having jurisdiction.
- ☐ 7. Where separate thermostats are used for heating and cooling, acceptable measures are used to prevent simultaneous heating and cooling
- ☐ 8. Stair and elevator shaft vents are equipped with motorized dampers
- ☐ 9. Acceptable measures used to prevent simultaneous humidification and dehumidification
 - Exception: Desiccant systems and systems for uses requiring specific humidity levels (approval required)
- ☐ 10. Automatic controls for freeze protection systems present
- ☐ 11. Automatic ventilation controls (e.g., CO2 controls) or exhaust air heat recovery present for high design occupancy areas (>100 person/1000 ft²) with >3,000 cfm outside air capacities
- ☐ 12. Duct, plenum, and piping insulation surfaces suitably protected from weather, moisture, or likely damage
- ☐ 13. Duct Sealing: a) Pressure sensitive tape is not used as the primary sealant, b) longitudinal and transverse seams for ducts in unconditioned spaces, c) longitudinal and transverse seams and duct wall penetrations for ducts outside the building, d) transverse seams on buried ducts
- ☐ 14. Motorized, automatic shutoff dampers required on exhaust and outdoor air supply openings
 - Exception: Gravity dampers acceptable in buildings <3 stories
 - Exception: Gravity dampers acceptable in systems with outside or exhaust air flow rates less than 300 cfm where dampers are interlocked with fan
- ☐ 15. R-6 for supply air ducts located outside the building, in ventilated attics and in unvented attic above insulated ceiling R-3.5 for supply air ducts in unvented attic with roof insulation, unconditioned and underground spaces R-3.5 for return air ducts located outside the building, in ventilated attics and in unvented attic above insulated ceiling
- ☐ 16. Humidistat controls prevent reheating, recooling, and mixing of mechanically heated air with mechanically cooled air
- ☐ 17. Exhaust air heat recovery included for systems 5,000 cfm or greater with more than 70% outside air fraction or specifically exempted
- ☐ 18. Kitchen hoods >5,000 cfm provided with 50% makeup air that is uncooled and heated to no more than 60 degrees F unless specifically exempted
- ☐ 19. Buildings with fume hood systems must have variable air volume hood design, exhaust heat recovery, or separate makeup air supply meeting the following: a) 75% make up air quantity, and /or b) within 2 degrees F of room temperature and/or c) no humidification d) no simultaneous heating and cooling

Section 5: Compliance Statement

Compliance Statement: The proposed mechanical design represented in this document is consistent with the building plans, specifications and other calculations submitted with this permit application. The proposed mechanical systems have been designed to meet the 90.1 (2004) Standard requirements in COMcheck Version 3.7.0 and to comply with the mandatory requirements in the Requirements Checklist.

Don Penn, P.E.

FEB 24 2010

Name - Title

Signature

Date

Section 6: Post Construction Compliance Statement

- ☐ HVAC record drawings of the actual installation and performance data for each equipment provided to the owner within 90 days after system acceptance.
- ☐ HVAC O&M documents for all mechanical equipment and system provided to the owner within 90 days after system acceptance.
- ☐ Written HVAC balancing report provided to the owner.

The above post construction requirements have been completed.

Principal Mechanical Designer-Name

Signature

Date



COMcheck Software Version 3.7.0

Mechanical Requirements Description

90.1 (2004) Standard

The following list provides more detailed descriptions of the requirements in Section 4 of the Mechanical Compliance Certificate.

Requirements Specific To: HVAC System 1 :

1. The specified heating and/or cooling equipment is covered by ASHRAE 90.1-2004 Standard and must meet the following minimum efficiency: Split System: 10.3 EER

Requirements Specific To: Water Heater 1 :

1. Service water heating system design loads for the purpose of sizing systems and equipment must be determined in accordance with manufacturers' published sizing guidelines.
2. Service water heating equipment used solely for heating potable water, pool heaters, and hot water storage tanks must meet the following minimum efficiency: Electric Water Heater efficiency: 0.9 EF (267 SL, Btu/h (if > 12 kW))
3. Insulation must be provided for the first 8 ft of outlet piping for a constant temperature nonrecirculating storage system and for the inlet pipe between the storage tank and a heat trap in a storage system.
4. Insulation must be provided for pipes that are externally heated (such as heat trace or impedance heating).
5. Temperature controls must be provided that allow for storage temperature adjustment from 120 degrees F or lower to a maximum temperature compatible with the intended use except when the manufacturer's installation instructions specify a higher minimum thermostat setting to minimize condensation and resulting corrosion. Documentation of the installation instructions must be provided to be exempted from this requirement.
6. Systems designed to maintain usage temperatures in hot water pipes, such as recirculating hot water systems or heat trace, must be equipped with automatic time switches or other controls that can be set to switch off the temperature maintenance system during extended periods when hot water is not required.
7. Heat traps must be provided on inlet and outlet vertical pipe risers serving storage water heaters and storage tanks not having integral heat traps and serving a nonrecirculating system. Heat traps must be installed as close as practical to the storage tank. Acceptable heat traps are either a) a device specifically designed for the purpose or b) an arrangement of tubing that forms a loop of 360 degrees F, or c) piping that from the point of connection to the water heater (inlet or outlet) includes a length of piping directed downwards before connection to the vertical piping of the supply water or hot water distribution system.

Generic Requirements: Must be met by all systems to which the requirement is applicable:

1. Design heating and cooling loads for the building must be determined using procedures in the ASHRAE Handbook of Fundamentals or an approved equivalent calculation procedure.
2. The system or zone control must be a programmable thermostat or other automatic control meeting the following criteria: a) capable of setting back temperature to 55 degrees F during heating and setting up to 85 degrees F during cooling, b) capable of automatically setting back or shutting down systems during unoccupied hours using 7 different day schedules, c) have an accessible 2-hour occupant override, d) have a battery back-up capable of maintaining programmed settings for at least 10 hours without power.
 - Exception: A setback or shutoff control is not required on thermostats that control systems serving areas that operate continuously.
3. All pipes serving space-conditioning systems must be insulated as follows: Hot water piping for heating systems: 1 in. for pipes <= 1 1/2-in. nominal diameter, 2 in. for pipes > 1 1/2-in. nominal diameter. Chilled water, refrigerant, and brine piping systems: 1 in. insulation for pipes <= 1 1/2-in. nominal diameter, 1 1/2 in. insulation for pipes > 1 1/2-in. nominal diameter. Steam piping: 1 1/2 in. insulation for pipes <= 1 1/2-in. nominal diameter, 3 in. insulation for pipes > 1 1/2-in. nominal diameter.
 - Exception: Factory-installed piping within HVAC equipment.
 - Exception: Piping that conveys fluids having a design operating temperature range between 60 degrees F and 105 degrees F.
 - Exception: Piping that conveys fluids that have not been heated or cooled through the use of nonrenewable energy.
 - Exception: Runout piping not exceeding 4 ft in length between shutoff valve and coil and 1 in. in diameter between the control valve and HVAC coil.
 - Exception: Pipe unions in heating systems.
4. Service hot water piping, where required, must be insulated to 1/2 in. if pipe less than 1.5 in. nominal diameter. Larger pipe must be insulated to 1 in.. Pipe insulation will have a conductivity of less than 0.28 Btu.in/(h-ft²-degrees F).
5. Temperature controlling means must be provided to limit the maximum temperature of water delivered from lavatory faucets in public facility restrooms to 110 degrees F.
6. Thermostats controlling both heating and cooling must be capable of maintaining a 5 degrees F deadband (a range of temperature where no heating or cooling is provided).

- Exception: Deadband capability is not required if the thermostat does not have automatic changeover capability between heating and cooling.
 - Exception: Special occupancy or special applications where wide temperature ranges are not acceptable and are approved by the authority having jurisdiction.
7. Where zone heating and cooling are controlled by separate zone thermostats, means (such as limit switches, mechanical stops, or, for DDC systems, software programming) must be provided to prevent simultaneous heating and cooling to the zone.
 8. Stair and elevator shaft vents must be equipped with motorized dampers capable of being automatically closed during normal building operation and interlocked to open as required by fire and smoke detection systems. All gravity outdoor air supply and exhaust hoods, vents, and ventilators must be equipped with motorized dampers that will automatically shut when the spaces served are not in use.
 - Exception: Gravity (non-motorized) dampers are acceptable in buildings less than three stories in height above grade.
 - Exception: Ventilation systems serving unconditioned spaces.
 9. Where a zone is served by a system(s) with both humidification and dehumidification capability, means (such as limit switches, mechanical stops, or software programming) must be provided to prevent simultaneous operation of humidification and dehumidification equipment.
 - Exception: Zones served by desiccant systems, used with direct evaporative cooling in series; Systems serving zones where specific humidity levels are required.
 10. All freeze protection systems, including self-regulating heat tracing, must include automatic controls capable of shutting off the systems when outside air temperatures are above 40 degrees F or when the conditions of the protected fluid will prevent freezing. Snow- and ice-melting systems must include automatic controls capable of shutting off the systems when the pavement temperature is above 50 degrees F and no precipitation is falling, and an automatic or manual control that will allow shutoff when the outdoor temperature is above 40 degrees F.
 11. Systems with design outside air capacities >3,000 cfm serving areas having an average design occupancy density exceeding 100 people per 1000 ft² must include means to automatically reduce outside air intake below design rates when spaces are partially occupied. Ventilation controls must be in compliance with ASHRAE Standard 62 and local standards.
 12. Duct and pipe insulation exposed to weather must be suitable for outdoor service; e.g., protected by aluminum, sheet metal, painted canvas, or plastic cover. Cellular foam insulation must be protected as above or painted with a coating that is water retardant and provides shielding from solar radiation that can cause degradation of the material. Insulation covering chilled water piping, refrigerant suction piping, or cooling ducts located outside the conditioned space must include a vapor retardant located outside the insulation (unless the insulation is inherently vapor retardant), all penetrations and joints of which must be sealed.
 13. Duct Sealing Requirements: a) Pressure sensitive tape prohibited as the primary sealant, b) Longitudinal and transverse seams for ducts in unconditioned spaces, c) Longitudinal and transverse seams and duct wall penetrations for ducts outside the building, d) Transverse seams on buried ducts
 14. Outdoor air supply and exhaust systems must have motorized dampers that automatically shut when the systems or spaces served are not in use. Dampers must be capable of automatically shutting off during preoccupancy building warm-up, cool-down, and setback, except when ventilation reduces energy costs (e.g., night purge) or when ventilation must be supplied to meet code requirements. Both outdoor air supply and exhaust air dampers must have a maximum leakage rate of 10(motorized)/20(non-motorized) cfm/ft² at 1.0 in. w.g. when tested in accordance with AMCA Standard 500.
 - Exception: Gravity (non-motorized) dampers are acceptable in buildings less than three stories in height.
 - Exception: Systems with a design outside air intake or exhaust capacity of 300 cfm or less.
 15. All supply and return ducts and plenum installed as part of an HVAC air distribution system must be thermally insulated: R-6 for supply air ducts located outside the building, in ventilated attics and in unvented attic above insulated ceiling, R-3.5 for supply air duct insulation in unvented attic with roof insulation, unconditioned and underground spaces, R-3.5 for return air ducts located outside the building, in ventilated attics and in unvented attic above insulated ceiling.
 16. Where humidistatic controls are provided, such controls must prevent reheating, mixing of hot and cold air streams, or other means of simultaneous heating and cooling of the same air stream.
 - Exception: Capability to first reduce flow rate.
 - Exception: Cooling capacity <80 kBtu/h and capability to unload cooling equipment.
 - Exception: Cooling capacity <40 kBtu/h.
 - Exception: Rigid humidity requirements.
 - Exception: Site-recovered or site-solar energy sources or.
 - Exception: Use of a desiccant systems.
 17. Individual fan systems with a design supply air capacity of 5000 cfm or greater and minimum outside air supply of 70% or greater of the supply air capacity must have an energy recovery system with at least a 50% effectiveness. If an air economizer is also required, heat recovery must be bypassed or controlled to permit air economizer operation.
 - Exception: Laboratory fume hood systems with a total exhaust rate of 15,000 cfm or less.
 - Exception: Systems serving spaces that are not cooled and heated to <60 degrees F.
 - Exception: Systems with more than 60% of the outdoor heating energy is provided from site-recovered or site solar energy.
 - Exception: Cooling systems in climates with a 1% cooling design wet-bulb temperature less than 64 degrees F.

18. Individual kitchen exhaust hoods larger than 5000 cfm must be provided with make-up air sized for at least 50% of exhaust air volume that is uncooled and either unheated or heated to no more than 60 degrees F
- Exception: Where hoods are used to exhaust ventilation air that would otherwise exfiltrate or be exhausted by other fan systems.
 - Exception: Certified grease extractor hoods that require a face velocity no >60 fpm.
19. Buildings with fume hood systems having a total exhaust rate >15,000 cfm must either have variable air volume hood design, exhaust air heat recovery, or separate make up air supply meeting the following makeup air requirements: a) at least 75% of exhaust flow rate, b) heated to no more than 2 degrees F below room setpoint temperature, c) cooled to no lower than 2 degrees F above room setpoint temperature, d) no humidification added, e) no simultaneous heating and cooling



resubmit 3/1/10

Comprehensive Facilities Services

ECONOMIC PROJECT SOLUTIONS, INC.

Construction Consulting / Facilities / Move / Project Management / Owners Rep

LETTER OF TRANSMITTAL

TO: Kenneth E. Anderson/Mary Janè R. DATE: 2-25-2010
Brick Township Construction Dept.
401 Chambers Bridge Road
COMPANY: Bricktown, NJ 008723
34440 7-Eleven @ 856 Route #70
RE: Bricktown, NJ 08724 NUMBER: 7-Eleven # 34440 Bricktown, NJ

WE ARE SENDING YOU ☐ Attached ☐ Under separate cover via ☐ The following documents:
☐ Shop drawings ☒ Prints ☐ Plans ☐ Sketch drawings
☐ Copy letter ☒ Specifications ☐ Others

COPIES	DATE	NO.	DESCRIPTION
2 sets	2-25-2010	2	(2) Signed and Sealed, S-1 Structural Document
2 set	2-25-2010	2	(2) sets of Com Check Energy Calculations
1 copy	2-25-2010	1	Signed and Sealed Response Letter addressing comments
1 copy	2-25-2010	1	Equipment Specifications/Cuts

☒ For Approval ☐ Approved as submitted ☐ Resubmit copies for approval
☐ For your use ☐ Approved as noted ☐ Submit copies for distribution
☐ As requested ☐ Returned for corrections ☐ Return corrected prints
☒ For review and comment ☒ Others Specifications/Cuts ☐ FOR BIDS DUE:

COMMENTS: All sent Fed-Ex. Overnight delivery. Mary Jane can you please call John Meier @ 732-248-1110 when you receive the re-submittal package.

COPY TO: Ralph DeMarco SIGNED BY: Vickie Volpi
John Meier 732-248-1110 ext.116

New Jersey Office
2 King Arthur Court, Suite E
Lakeside West Corporate Center
North Brunswick, NJ 08902
732-248-1110 / 732-248-5788

New York Office
19 West 21st Street, Suite 903
New York, New York 10010
866-246-1110 / 212-255-3425

Applicable to Ordinance 720-92

This form must be handed in with permit application or a permit will not be issued

TOWNSHIP OF BRICK
Debris Form

Work Site Address: # 856 Route 70 Bricktown, NJ 08724

Block: 852 Lot: 5 parts of 4 & 11

Contractor: Economic Project Solutions

Contractor's Address: 2 King Arthur Court, North Brunswick, NJ 08902

Type of Construction (minor, new home): Alteration

Type of Debris (shingles, siding, wood, etc.): metal studs, blocking, sheathing, gwb

Party responsible for removal: Future Sanitation

Dumpster size: 30 yard

Destination of debris: Mazza & Sons Inc. 3230 Shatto Rd. Tinton Falls, NJ 07753

Any recyclable material must be delivered to an approved recycling center and receipts provided to the Building Department along with tipping receipts for non-recyclable.

Generator's Certification: Under penalty of criminal and civil prosecution for the making or submission of false statements, representations or omissions, I declare, on behalf of the generator that the contents of this document are fully and accurately described above and have been disposed of in accordance with all applicable State and Federal laws and regulations, and that I have been authorized in writing, to make such declaration by the person in charge of the generator's operation.

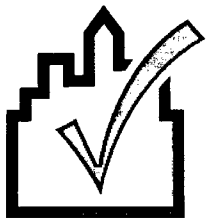
Signature

John H. Meier

Print Name

2/2/2010

Date



COMcheck Software Version 3.7.0
**Interior Lighting and Power
Compliance Certificate**

90.1 (2004) Standard

Section 1: Project Information

Project Type: **New Construction**

Project Title : 7-Eleven

Construction Site:
856 Rt. 70
Bricktown, NJ 08724

Owner/Agent:

Designer/Contractor:

Don Penn
Don Penn Consulting Engineer
Suite 300
Grapevine, TX 76051
817-410-2858

Section 2: General Information

Building Use Description by: **Activity Type**

Activity Type(s)

Retail: Sales Area

Floor Area

2614

Section 3: Requirements Checklist

Interior Lighting:

- ☐ 1. Total proposed watts must be less than or equal to total allowed watts.

Allowed Watts	Proposed Watts	Complies
4444	3328	YES

- ☐ 2. Exit signs 5 Watts or less per sign.

Controls, Switching, and Wiring:

- ☐ 3. Independent manual or occupancy sensing controls for each space (remote switch with indicator allowed for safety or security).
☐ 4. Occupant sensing control in class rooms, conference/meeting rooms, and employee lunch and break rooms.

Exceptions:

Spaces with multi-scene control; shop classrooms, laboratory classrooms, and preschool through 12th grade classrooms.

- ☐ 5. Automatic shutoff control for lighting in >5000 sq.ft buildings by time-of-day device, occupant sensor, or other automatic control.
Exceptions:

24 hour operation lighting; patient care areas; where auto shutoff would endanger safety or security.

- ☐ 6. Master switch at entry to hotel/motel guest room.
☐ 7. Separate control device for display/accent lighting, case lighting, task lighting, nonvisual lighting, lighting for sale, and demonstration lighting.
☐ 8. Tandem wired one-lamp and three-lamp ballasted luminaires (No single-lamp ballasts).

Exceptions:

Electronic high-frequency ballasts;

Luminaires not on same switch;

Recessed luminaires 10 ft. apart or surface/pendant not continuous;

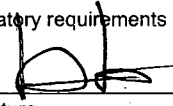
Luminaires on emergency circuits.

Voltage Drop:

- ☐ 9. Feeder conductors have been designed for a maximum voltage drop of 2 percent.
☐ 10. Branch circuit conductors have been designed for a maximum voltage drop of 3 percent.

Section 4: Compliance Statement

Compliance Statement: The proposed lighting design represented in this document is consistent with the building plans, specifications and other calculations submitted with this permit application. The proposed lighting system has been designed to meet the 90.1 (2004) Standard requirements in COMcheck Version 3.7.0 and to comply with the mandatory requirements in the Requirements Checklist.

Don Penn, P.E.		FEB 01 2010
Name - Title	Signature	Date

Section 5: Post Construction Compliance Statement

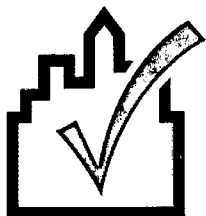
Record Drawings and Operating and Maintenance Manuals:

- ☐ 1. Construction documents with record drawings and operating and maintenance manuals provided to the owner.

Lighting Designer or Contractor Name	Signature	Date
--------------------------------------	-----------	------

Project Notes:

Building envelope is existing and to remain.



COMcheck Software Version 3.7.0

Interior Lighting Application Worksheet

90.1 (2004) Standard

Section 1: Allowed Lighting Power Calculation

A Area Category	B Floor Area (ft ²)	C Allowed Watts / ft ²	D Allowed Watts (B x C)
Retail:Sales Area	2614	1.7	4444
Total Allowed Watts =			4444

Section 2: Proposed Lighting Power Calculation

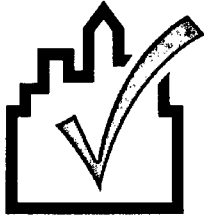
A Fixture ID : Description / Lamp / Wattage Per Lamp / Ballast	B Lamps/ Fixture	C # of Fixtures	D Fixture Watt.	E (C X D)
Retail:Sales Area (2614 sq.ft.)				
Linear Fluorescent 1: C: 8' Flourscent strip lights / 48" T8 32W / Electronic	2	20	128	2560
Linear Fluorescent 5: E: 4' Flourscent strip light / 48" T8 32W / Electronic	1	2	64	128
Linear Fluorescent 2: F: 8' Flourscent strip lights / 48" T8 32W / Electronic	2	7	64	448
Linear Fluorescent 3: H2: 4' Flour strip light / 48" T8 32W / Electronic	1	3	32	96
Linear Fluorescent 4: K: 4' Flourscent strip lights / 48" T8 32W / Electronic	2	3	32	96
Total Proposed Watts =				3328

Section 3: Compliance Calculation

If the Total Allowed Watts minus the Total Proposed Watts is greater than or equal to zero, the building complies.

Total Allowed Watts = 4444
 Total Proposed Watts = 3328
 Project Compliance = 1116

Interior Lighting PASSES Design 25% better than code.



COMcheck Software Version 3.7.0

Mechanical Compliance Certificate

90.1 (2004) Standard

Section 1: Project Information

Project Type: **New Construction**

Project Title : 7-Eleven

Construction Site:
856 Rt. 70
Bricktown, NJ 08724

Owner/Agent:

Designer/Contractor:

Don Penn
Don Penn Consulting Engineer
Suite 300
Grapevine, TX 76051
817-410-2858

Section 2: General Information

Building Location (for weather data):
Climate Zone:

Toms River, New Jersey
4a

Section 3: Mechanical Systems List

Quantity	System Type & Description
2	HVAC System 1: Heating: Central Furnace, Electric, Capacity 46 kBtu/h / Cooling: Rooftop Package Unit, Capacity 75 kBtu/h, Efficiency: 11.20 EER, Air-Cooled Condenser / Single Zone
1	Water Heater 1: Electric Storage Water Heater, Capacity: 50 gallons w/ Heat Trace Tape Installed, Efficiency: 0.86 EF

Section 4: Requirements Checklist

Requirements Specific To: HVAC System 1 :

- ☐ 1. Newly purchased equipment meets the efficiency requirements
- ☐ 2. Equipment minimum efficiency: Rooftop Package Unit: 10.3 EER

Requirements Specific To: Water Heater 1 :

- ☐ 1. Hot water system sized per manufacturer's sizing guide
- ☐ 2. Electric Water Heater efficiency: 0.9 EF (267 SL, Btu/h (if > 12 kW))
- ☐ 3. First 8 ft of outlet piping is insulated
- ☐ 4. All heat traced or externally heated piping insulated
- ☐ 5. Hot water storage temperature adjustable down to 120 degrees F or lower
- ☐ 6. Automatic time control of heat tapes and recirculating systems present
- ☐ 7. Heat traps provided on inlet and outlet of storage tanks

Generic Requirements: Must be met by all systems to which the requirement is applicable:

- ☐ 1. Load calculations per ASHRAE Fundamentals
- ☐ 2. Automatic Controls: Setback to 55 degrees F (heat) and 85 degrees F (cool); 7-day clock, 2-hour occupant override, 10-hour backup
 - Exception: Continuously operating zones
- ☐ 3. Hot water pipe insulation: 1 in. for pipes <=1.5 in. and 2 in. for pipes >1.5 in. Chilled water/refrigerant/brine pipe insulation: 1 in. for pipes <=1.5 in. and 1.5 in. for pipes >1.5 in. Steam pipe insulation: 1.5 in. for pipes <=1.5 in. and 3 in. for pipes >1.5 in.
 - Exception: Piping within HVAC equipment.
 - Exception: Fluid temperatures between 60 and 105 degrees F.
 - Exception: Fluid not heated or cooled.

- Exception: Runouts <4 ft in length.
- Exception: Pipe unions in heating systems.
- ☐ 4. Piping, insulated to 1/2 in. if nominal diameter of pipe is <1.5 in.; Larger pipe insulated to 1 in. thickness
- ☐ 5. Lavatory faucet outlet temperatures in public restrooms limited to 110 degrees F (43 degrees C)
- ☐ 6. Thermostatic controls have 5 degrees F deadband
 - Exception: Thermostats requiring manual changeover between heating and cooling
 - Exception: Special occupancy or special applications where wide temperature ranges are not acceptable and are approved by the authority having jurisdiction.
- ☐ 7. Where separate thermostats are used for heating and cooling, acceptable measures are used to prevent simultaneous heating and cooling
- ☐ 8. Stair and elevator shaft vents are equipped with motorized dampers
- ☐ 9. Acceptable measures used to prevent simultaneous humidification and dehumidification
 - Exception: Desiccant systems and systems for uses requiring specific humidity levels (approval required)
- ☐ 10. Automatic controls for freeze protection systems present
- ☐ 11. Automatic ventilation controls (e.g., CO2 controls) or exhaust air heat recovery present for high design occupancy areas (>100 person/1000 ft2) with >3,000 cfm outside air capacities
- ☐ 12. Duct, plenum, and piping insulation surfaces suitably protected from weather, moisture, or likely damage
- ☐ 13. Duct Sealing: a) Pressure sensitive tape is not used as the primary sealant, b) longitudinal and transverse seams for ducts in unconditioned spaces, c) longitudinal and transverse seams and duct wall penetrations for ducts outside the building, d) transverse seams on buried ducts
- ☐ 14. Motorized, automatic shutoff dampers required on exhaust and outdoor air supply openings
 - Exception: Gravity dampers acceptable in buildings <3 stories
 - Exception: Gravity dampers acceptable in systems with outside or exhaust air flow rates less than 300 cfm where dampers are interlocked with fan
- ☐ 15. R-6 for supply air ducts located outside the building, in ventilated attics and in unvented attic above insulated ceiling R-3.5 for supply air ducts in unvented attic with roof insulation, unconditioned and underground spaces R-3.5 for return air ducts located outside the building, in ventilated attics and in unvented attic above insulated ceiling
- ☐ 16. Humidistat controls prevent reheating, recooling, and mixing of mechanically heated air with mechanically cooled air
- ☐ 17. Exhaust air heat recovery included for systems 5,000 cfm or greater with more than 70% outside air fraction or specifically exempted
- ☐ 18. Kitchen hoods >5,000 cfm provided with 50% makeup air that is uncooled and heated to no more than 60 degrees F unless specifically exempted
- ☐ 19. Buildings with fume hood systems must have variable air volume hood design, exhaust heat recovery, or separate makeup air supply meeting the following: a) 75% make up air quantity, and /or b) within 2 degrees F of room temperature and/or c) no humidification d) no simultaneous heating and cooling

Section 5: Compliance Statement

Compliance Statement: The proposed mechanical design represented in this document is consistent with the building plans, specifications and other calculations submitted with this permit application. The proposed mechanical systems have been designed to meet the 90.1 (2004) Standard requirements in COMcheck Version 3.7.0 and to comply with the mandatory requirements in the Requirements Checklist.

Don Penn, P.E.

Name - Title

Signature

FEB 01 2010

Date

Section 6: Post Construction Compliance Statement

- ☐ HVAC record drawings of the actual installation and performance data for each equipment provided to the owner within 90 days after system acceptance.
- ☐ HVAC O&M documents for all mechanical equipment and system provided to the owner within 90 days after system acceptance.
- ☐ Written HVAC balancing report provided to the owner.

The above post construction requirements have been completed.

Principal Mechanical Designer-Name

Signature

Date



COMcheck Software Version 3.7.0

Mechanical Requirements Description

90.1 (2004) Standard

The following list provides more detailed descriptions of the requirements in Section 4 of the Mechanical Compliance Certificate.

Requirements Specific To: HVAC System 1 :

1. The specified equipment is covered by Federal minimum efficiency requirements. New equipment of this type can be assumed to meet or exceed ASHRAE 90.1-2004 Standard requirements for equipment efficiency.
2. The specified heating and/or cooling equipment is covered by ASHRAE 90.1-2004 Standard and must meet the following minimum efficiency: Rooftop Package Unit: 10.3 EER

Requirements Specific To: Water Heater 1 :

1. Service water heating system design loads for the purpose of sizing systems and equipment must be determined in accordance with manufacturers' published sizing guidelines.
2. Service water heating equipment used solely for heating potable water, pool heaters, and hot water storage tanks must meet the following minimum efficiency: Electric Water Heater efficiency: 0.9 EF (267 SL, Btu/h (if > 12 kW))
3. Insulation must be provided for the first 8 ft of outlet piping for a constant temperature nonrecirculating storage system and for the inlet pipe between the storage tank and a heat trap in a storage system.
4. Insulation must be provided for pipes that are externally heated (such as heat trace or impedance heating).
5. Temperature controls must be provided that allow for storage temperature adjustment from 120 degrees F or lower to a maximum temperature compatible with the intended use except when the manufacturer's installation instructions specify a higher minimum thermostat setting to minimize condensation and resulting corrosion. Documentation of the installation instructions must be provided to be exempted from this requirement.
6. Systems designed to maintain usage temperatures in hot water pipes, such as recirculating hot water systems or heat trace, must be equipped with automatic time switches or other controls that can be set to switch off the temperature maintenance system during extended periods when hot water is not required.
7. Heat traps must be provided on inlet and outlet vertical pipe risers serving storage water heaters and storage tanks not having integral heat traps and serving a nonrecirculating system. Heat traps must be installed as close as practical to the storage tank. Acceptable heat traps are either a) a device specifically designed for the purpose or b) an arrangement of tubing that forms a loop of 360 degrees F, or c) piping that from the point of connection to the water heater (inlet or outlet) includes a length of piping directed downwards before connection to the vertical piping of the supply water or hot water distribution system.

Generic Requirements: Must be met by all systems to which the requirement is applicable:

1. Design heating and cooling loads for the building must be determined using procedures in the ASHRAE Handbook of Fundamentals or an approved equivalent calculation procedure.
2. The system or zone control must be a programmable thermostat or other automatic control meeting the following criteria: a) capable of setting back temperature to 55 degrees F during heating and setting up to 85 degrees F during cooling, b) capable of automatically setting back or shutting down systems during unoccupied hours using 7 different day schedules, c) have an accessible 2-hour occupant override, d) have a battery back-up capable of maintaining programmed settings for at least 10 hours without power.
 - Exception: A setback or shutoff control is not required on thermostats that control systems serving areas that operate continuously.
3. All pipes serving space-conditioning systems must be insulated as follows: Hot water piping for heating systems: 1 in. for pipes <= 1 1/2-in. nominal diameter, 2 in. for pipes > 1 1/2-in. nominal diameter. Chilled water, refrigerant, and brine piping systems: 1 in. insulation for pipes <= 1 1/2-in. nominal diameter, 1 1/2 in. insulation for pipes > 1 1/2-in. nominal diameter. Steam piping: 1 1/2 in. insulation for pipes <= 1 1/2-in. nominal diameter, 3 in. insulation for pipes > 1 1/2-in. nominal diameter.
 - Exception: Factory-installed piping within HVAC equipment.
 - Exception: Piping that conveys fluids having a design operating temperature range between 60 degrees F and 105 degrees F.
 - Exception: Piping that conveys fluids that have not been heated or cooled through the use of nonrenewable energy.
 - Exception: Runout piping not exceeding 4 ft in length between shutoff valve and coil and 1 in. in diameter between the control valve and HVAC coil.
 - Exception: Pipe unions in heating systems.
4. Service hot water piping, where required, must be insulated to 1/2 in. if pipe less than 1.5 in. nominal diameter. Larger pipe must be insulated to 1 in.. Pipe insulation will have a conductivity of less than 0.28 Btu.in/(h-ft²-degrees F).
5. Temperature controlling means must be provided to limit the maximum temperature of water delivered from lavatory faucets in public facility restrooms to 110 degrees F.
6. Thermostats controlling both heating and cooling must be capable of maintaining a 5 degrees F deadband (a range of temperature where no heating or cooling is provided).

- Exception: Deadband capability is not required if the thermostat does not have automatic changeover capability between heating and cooling.
 - Exception: Special occupancy or special applications where wide temperature ranges are not acceptable and are approved by the authority having jurisdiction.
7. Where zone heating and cooling are controlled by separate zone thermostats, means (such as limit switches, mechanical stops, or, for DDC systems, software programming) must be provided to prevent simultaneous heating and cooling to the zone.
 8. Stair and elevator shaft vents must be equipped with motorized dampers capable of being automatically closed during normal building operation and interlocked to open as required by fire and smoke detection systems. All gravity outdoor air supply and exhaust hoods, vents, and ventilators must be equipped with motorized dampers that will automatically shut when the spaces served are not in use.
 - Exception: Gravity (non-motorized) dampers are acceptable in buildings less than three stories in height above grade.
 - Exception: Ventilation systems serving unconditioned spaces.
 9. Where a zone is served by a system(s) with both humidification and dehumidification capability, means (such as limit switches, mechanical stops, or software programming) must be provided to prevent simultaneous operation of humidification and dehumidification equipment.
 - Exception: Zones served by desiccant systems, used with direct evaporative cooling in series; Systems serving zones where specific humidity levels are required.
 10. All freeze protection systems, including self-regulating heat tracing, must include automatic controls capable of shutting off the systems when outside air temperatures are above 40 degrees F or when the conditions of the protected fluid will prevent freezing. Snow- and ice-melting systems must include automatic controls capable of shutting off the systems when the pavement temperature is above 50 degrees F and no precipitation is falling, and an automatic or manual control that will allow shutoff when the outdoor temperature is above 40 degrees F.
 11. Systems with design outside air capacities >3,000 cfm serving areas having an average design occupancy density exceeding 100 people per 1000 ft² must include means to automatically reduce outside air intake below design rates when spaces are partially occupied. Ventilation controls must be in compliance with ASHRAE Standard 62 and local standards.
 12. Duct and pipe insulation exposed to weather must be suitable for outdoor service; e.g., protected by aluminum, sheet metal, painted canvas, or plastic cover. Cellular foam insulation must be protected as above or painted with a coating that is water retardant and provides shielding from solar radiation that can cause degradation of the material. Insulation covering chilled water piping, refrigerant suction piping, or cooling ducts located outside the conditioned space must include a vapor retardant located outside the insulation (unless the insulation is inherently vapor retardant), all penetrations and joints of which must be sealed.
 13. Duct Sealing Requirements: a) Pressure sensitive tape prohibited as the primary sealant, b) Longitudinal and transverse seams for ducts in unconditioned spaces, c) Longitudinal and transverse seams and duct wall penetrations for ducts outside the building, d) Transverse seams on buried ducts
 14. Outdoor air supply and exhaust systems must have motorized dampers that automatically shut when the systems or spaces served are not in use. Dampers must be capable of automatically shutting off during preoccupancy building warm-up, cool-down, and setback, except when ventilation reduces energy costs (e.g., night purge) or when ventilation must be supplied to meet code requirements. Both outdoor air supply and exhaust air dampers must have a maximum leakage rate of 10(motorized)/20(non-motorized) cfm/ft² at 1.0 in. w.g. when tested in accordance with AMCA Standard 500.
 - Exception: Gravity (non-motorized) dampers are acceptable in buildings less than three stories in height.
 - Exception: Systems with a design outside air intake or exhaust capacity of 300 cfm or less.
 15. All supply and return ducts and plenum installed as part of an HVAC air distribution system must be thermally insulated: R-6 for supply air ducts located outside the building, in ventilated attics and in unvented attic above insulated ceiling, R-3.5 for supply air duct insulation in unvented attic with roof insulation, unconditioned and underground spaces, R-3.5 for return air ducts located outside the building, in ventilated attics and in unvented attic above insulated ceiling.
 16. Where humidistatic controls are provided, such controls must prevent reheating, mixing of hot and cold air streams, or other means of simultaneous heating and cooling of the same air stream.
 - Exception: Capability to first reduce flow rate.
 - Exception: Cooling capacity <80 kBtu/h and capability to unload cooling equipment.
 - Exception: Cooling capacity <40 kBtu/h.
 - Exception: Rigid humidity requirements.
 - Exception: Site-recovered or site-solar energy sources or.
 - Exception: Use of a desiccant systems.
 17. Individual fan systems with a design supply air capacity of 5000 cfm or greater and minimum outside air supply of 70% or greater of the supply air capacity must have an energy recovery system with at least a 50% effectiveness. If an air economizer is also required, heat recovery must be bypassed or controlled to permit air economizer operation.
 - Exception: Laboratory fume hood systems with a total exhaust rate of 15,000 cfm or less.
 - Exception: Systems serving spaces that are not cooled and heated to <60 degrees F.
 - Exception: Systems with more than 60% of the outdoor heating energy is provided from site-recovered or site solar energy.
 - Exception: Cooling systems in climates with a 1% cooling design wet-bulb temperature less than 64 degrees F.

18. Individual kitchen exhaust hoods larger than 5000 cfm must be provided with make-up air sized for at least 50% of exhaust air volume that is uncooled and either unheated or heated to no more than 60 degrees F
- Exception: Where hoods are used to exhaust ventilation air that would otherwise exfiltrate or be exhausted by other fan systems.
 - Exception: Certified grease extractor hoods that require a face velocity no >60 fpm.
19. Buildings with fume hood systems having a total exhaust rate >15,000 cfm must either have variable air volume hood design, exhaust air heat recovery, or separate make up air supply meeting the following makeup air requirements: a) at least 75% of exhaust flow rate, b) heated to no more than 2 degrees F below room setpoint temperature, c) cooled to no lower than 2 degrees F above room setpoint temperature, d) no humidification added, e) no simultaneous heating and cooling



FEB 2 2010

COMcheck Software Version 3.7.0

Interior Lighting and Power Compliance Certificate

90.1 (2004) Standard

Section 1: Project Information

Project Type: **New Construction**

Project Title : 7-Eleven

Construction Site:
856 Rt. 70
Bricktown, NJ 08724

Owner/Agent:

Designer/Contractor:

Don Penn
Don Penn Consulting Engineer
Suite 300
Grapevine, TX 76051
817-410-2858

Section 2: General Information

Building Use Description by: **Activity Type****Activity Type(s)**

Retail/Sales Area

Floor Area

2614

Section 3: Requirements Checklist

Interior Lighting:

- ☐ 1. Total proposed watts must be less than or equal to total allowed watts.

Allowed Watts	Proposed Watts	Complies
4444	3328	YES

- ☐ 2. Exit signs 5 Watts or less per sign.

Controls, Switching, and Wiring:

- ☐ 3. Independent manual or occupancy sensing controls for each space (remote switch with indicator allowed for safety or security).
☐ 4. Occupant sensing control in class rooms, conference/meeting rooms, and employee lunch and break rooms.

Exceptions:

Spaces with multi-scene control; shop classrooms, laboratory classrooms, and preschool through 12th grade classrooms.

- ☐ 5. Automatic shutoff control for lighting in >5000 sq.ft buildings by time-of-day device, occupant sensor, or other automatic control.
Exceptions:

24 hour operation lighting; patient care areas; where auto shutoff would endanger safety or security.

- ☐ 6. Master switch at entry to hotel/motel guest room.
☐ 7. Separate control device for display/accent lighting, case lighting, task lighting, nonvisual lighting, lighting for sale, and demonstration lighting.
☐ 8. Tandem wired one-lamp and three-lamp ballasted luminaires (No single-lamp ballasts).

Exceptions:

Electronic high-frequency ballasts;

Luminaires not on same switch;

Recessed luminaires 10 ft. apart or surface/pendant not continuous;

Luminaires on emergency circuits.

Voltage Drop:

- ☐ 9. Feeder conductors have been designed for a maximum voltage drop of 2 percent.
☐ 10. Branch circuit conductors have been designed for a maximum voltage drop of 3 percent.

Section 4: Compliance Statement

Compliance Statement: The proposed lighting design represented in this document is consistent with the building plans, specifications and other calculations submitted with this permit application. The proposed lighting system has been designed to meet the 90.1 (2004) Standard requirements in COMcheck Version 3.7.0 and to comply with the mandatory requirements in the Requirements Checklist.

Don Penn, P.E.

Name - Title

Signature

Date

FEB 01 2010

Section 5: Post Construction Compliance Statement

Record Drawings and Operating and Maintenance Manuals:

- ☐ 1. Construction documents with record drawings and operating and maintenance manuals provided to the owner.

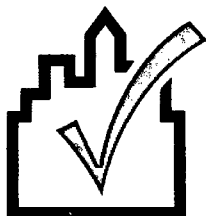
Lighting Designer or Contractor Name

Signature

Date

Project Notes:

Building envelope is existing and to remain.



COMcheck Software Version 3.7.0

Interior Lighting Application Worksheet

90.1 (2004) Standard

Section 1: Allowed Lighting Power Calculation

A Area Category	B Floor Area (ft ²)	C Allowed Watts / ft ²	D Allowed Watts (B x C)
Retail:Sales Area	2614	1.7	4444
Total Allowed Watts =			4444

Section 2: Proposed Lighting Power Calculation

A Fixture ID : Description / Lamp / Wattage Per Lamp / Ballast	B Lamps/ Fixture	C # of Fixtures	D Fixture Watt.	E (C X D)
Retail:Sales Area (2614 sq.ft.)				
Linear Fluorescent 1: C: 8' Flourscent strip lights / 48" T8 32W / Electronic	2	20	128	2560
Linear Fluorescent 5: E: 4' Flourscent strip light / 48" T8 32W / Electronic	1	2	64	128
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Linear Fluorescent 3: H2: 4' Flour strip light / 48" T8 32W / Electronic	1	3	32	96
Linear Fluorescent 4: K: 4' Flourscent strip lights / 48" T8 32W / Electronic	2	3	32	96
Total Proposed Watts =				3328

Section 3: Compliance Calculation

If the Total Allowed Watts minus the Total Proposed Watts is greater than or equal to zero, the building complies.

Total Allowed Watts = 4444
Total Proposed Watts = 3328
Project Compliance = 1116

Interior Lighting[PASSES]Design 25% better than code.



COMcheck Software Version 3.7.0

Mechanical Compliance Certificate

90.1 (2004) Standard

Section 1: Project Information

Project Type: **New Construction**

Project Title : 7-Eleven

Construction Site:
856 Rt. 70
Bricktown, NJ 08724

Owner/Agent:

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Don Penn
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Suite 300
Grapevine, TX 76051
817-410-2858

Section 2: General Information

Building Location (for weather data):
Climate Zone:

Toms River, New Jersey
4a

Section 3: Mechanical Systems List

Quantity	System Type & Description
2	HVAC System 1: Heating: Central Furnace, Electric, Capacity 46 kBtu/h / Cooling: Rooftop Package Unit, Capacity 75 kBtu/h, Efficiency: 11.20 EER, Air-Cooled Condenser / Single Zone
1	Water Heater 1: Electric Storage Water Heater, Capacity: 50 gallons w/ Heat Trace Tape Installed, Efficiency: 0.86 EF

Section 4: Requirements Checklist

Requirements Specific To: HVAC System 1 :

- ☐ 1. Newly purchased equipment meets the efficiency requirements
- ☐ 2. Equipment minimum efficiency: Rooftop Package Unit: 10.3 EER

Requirements Specific To: Water Heater 1 :

- ☐ 1. Hot water system sized per manufacturer's sizing guide
- ☐ 2. Electric Water Heater efficiency: 0.9 EF (267 SL, Btu/h (if > 12 kW))
- ☐ 3. First 8 ft of outlet piping is insulated
- ☐ 4. All heat traced or externally heated piping insulated
- ☐ 5. Hot water storage temperature adjustable down to 120 degrees F or lower
- ☐ 6. Automatic time control of heat tapes and recirculating systems present
- ☐ 7. Heat traps provided on inlet and outlet of storage tanks

Generic Requirements: Must be met by all systems to which the requirement is applicable:

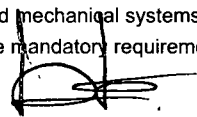
- ☐ 1. Load calculations per ASHRAE Fundamentals
- ☐ 2. Automatic Controls: Setback to 55 degrees F (heat) and 85 degrees F (cool); 7-day clock, 2-hour occupant override, 10-hour backup
 - Exception: Continuously operating zones
- ☐ 3. Hot water pipe insulation: 1 in. for pipes <=1.5 in. and 2 in. for pipes >1.5 in. Chilled water/refrigerant/brine pipe insulation: 1 in. for pipes <=1.5 in. and 1.5 in. for pipes >1.5 in. Steam pipe insulation: 1.5 in. for pipes <=1.5 in. and 3 in. for pipes >1.5 in.
 - Exception: Piping within HVAC equipment.
 - Exception: Fluid temperatures between 60 and 105 degrees F.
 - Exception: Fluid not heated or cooled.

- Exception: Runouts <4 ft in length.
- Exception: Pipe unions in heating systems.
- ☐ 4. Piping, insulated to 1/2 in. if nominal diameter of pipe is <1.5 in.; Larger pipe insulated to 1 in. thickness
- ☐ 5. Lavatory faucet outlet temperatures in public restrooms limited to 110 degrees F (43 degrees C)
- ☐ 6. Thermostatic controls have 5 degrees F deadband
 - Exception: Thermostats requiring manual changeover between heating and cooling
 - Exception: Special occupancy or special applications where wide temperature ranges are not acceptable and are approved by the authority having jurisdiction.
- ☐ 7. Where separate thermostats are used for heating and cooling, acceptable measures are used to prevent simultaneous heating and cooling
- ☐ 8. Stair and elevator shaft vents are equipped with motorized dampers
- ☐ 9. Acceptable measures used to prevent simultaneous humidification and dehumidification
 - Exception: Desiccant systems and systems for uses requiring specific humidity levels (approval required)
- ☐ 10. Automatic controls for freeze protection systems present
- ☐ 11. Automatic ventilation controls (e.g., CO2 controls) or exhaust air heat recovery present for high design occupancy areas (>100 person/1000 ft2) with >3,000 cfm outside air capacities
- ☐ 12. Duct, plenum, and piping insulation surfaces suitably protected from weather, moisture, or likely damage
- ☐ 13. Duct Sealing: a) Pressure sensitive tape is not used as the primary sealant, b) longitudinal and transverse seams for ducts in unconditioned spaces, c) longitudinal and transverse seams and duct wall penetrations for ducts outside the building, d) transverse seams on buried ducts
- ☐ 14. Motorized, automatic shutoff dampers required on exhaust and outdoor air supply openings
 - Exception: Gravity dampers acceptable in buildings <3 stories
 - Exception: Gravity dampers acceptable in systems with outside or exhaust air flow rates less than 300 cfm where dampers are interlocked with fan
- ☐ 15. R-6 for supply air ducts located outside the building, in ventilated attics and in unvented attic above insulated ceiling R-3.5 for supply air ducts in unvented attic with roof insulation, unconditioned and underground spaces R-3.5 for return air ducts located outside the building, in ventilated attics and in unvented attic above insulated ceiling
- ☐ 16. Humidistat controls prevent reheating, recooling, and mixing of mechanically heated air with mechanically cooled air
- ☐ 17. Exhaust air heat recovery included for systems 5,000 cfm or greater with more than 70% outside air fraction or specifically exempted
- ☐ 18. Kitchen hoods >5,000 cfm provided with 50% makeup air that is uncooled and heated to no more than 60 degrees F unless specifically exempted
- ☐ 19. Buildings with fume hood systems must have variable air volume hood design, exhaust heat recovery, or separate makeup air supply meeting the following: a) 75% make up air quantity, and /or b) within 2 degrees F of room temperature and/or c) no humidification d) no simultaneous heating and cooling

Section 5: Compliance Statement

Compliance Statement: The proposed mechanical design represented in this document is consistent with the building plans, specifications and other calculations submitted with this permit application. The proposed mechanical systems have been designed to meet the 90.1 (2004) Standard requirements in COMcheck Version 3.7.0 and to comply with the mandatory requirements in the Requirements Checklist.

Don Penn, P.E.



FEB 01 2010

Name - Title

Signature

Date

Section 6: Post Construction Compliance Statement

- ☐ HVAC record drawings of the actual installation and performance data for each equipment provided to the owner within 90 days after system acceptance.
- ☐ HVAC O&M documents for all mechanical equipment and system provided to the owner within 90 days after system acceptance.
- ☐ Written HVAC balancing report provided to the owner.

The above post construction requirements have been completed.

Principal Mechanical Designer-Name

Signature

Date



COMcheck Software Version 3.7.0

Mechanical Requirements Description

90.1 (2004) Standard

The following list provides more detailed descriptions of the requirements in Section 4 of the Mechanical Compliance Certificate.

Requirements Specific To: HVAC System 1 :

1. The specified equipment is covered by Federal minimum efficiency requirements. New equipment of this type can be assumed to meet or exceed ASHRAE 90.1-2004 Standard requirements for equipment efficiency.
2. The specified heating and/or cooling equipment is covered by ASHRAE 90.1-2004 Standard and must meet the following minimum efficiency: Rooftop Package Unit: 10.3 EER

Requirements Specific To: Water Heater 1 :

1. Service water heating system design loads for the purpose of sizing systems and equipment must be determined in accordance with manufacturers' published sizing guidelines.
2. Service water heating equipment used solely for heating potable water, pool heaters, and hot water storage tanks must meet the following minimum efficiency: Electric Water Heater efficiency: 0.9 EF (267 SL, Btu/h (if > 12 kW))
3. Insulation must be provided for the first 8 ft of outlet piping for a constant temperature nonrecirculating storage system and for the inlet pipe between the storage tank and a heat trap in a storage system.
4. Insulation must be provided for pipes that are externally heated (such as heat trace or impedance heating).
5. Temperature controls must be provided that allow for storage temperature adjustment from 120 degrees F or lower to a maximum temperature compatible with the intended use except when the manufacturer's installation instructions specify a higher minimum thermostat setting to minimize condensation and resulting corrosion. Documentation of the installation instructions must be provided to be exempted from this requirement.
6. Systems designed to maintain usage temperatures in hot water pipes, such as recirculating hot water systems or heat trace, must be equipped with automatic time switches or other controls that can be set to switch off the temperature maintenance system during extended periods when hot water is not required.
7. Heat traps must be provided on inlet and outlet vertical pipe risers serving storage water heaters and storage tanks not having integral heat traps and serving a nonrecirculating system. Heat traps must be installed as close as practical to the storage tank. Acceptable heat traps are either a) a device specifically designed for the purpose or b) an arrangement of tubing that forms a loop of 360 degrees F, or c) piping that from the point of connection to the water heater (inlet or outlet) includes a length of piping directed downwards before connection to the vertical piping of the supply water or hot water distribution system.

Generic Requirements: Must be met by all systems to which the requirement is applicable:

1. Design heating and cooling loads for the building must be determined using procedures in the ASHRAE Handbook of Fundamentals or an approved equivalent calculation procedure.
2. The system or zone control must be a programmable thermostat or other automatic control meeting the following criteria: a) capable of setting back temperature to 55 degrees F during heating and setting up to 85 degrees F during cooling, b) capable of automatically setting back or shutting down systems during unoccupied hours using 7 different day schedules, c) have an accessible 2-hour occupant override, d) have a battery back-up capable of maintaining programmed settings for at least 10 hours without power.
 - Exception: A setback or shutoff control is not required on thermostats that control systems serving areas that operate continuously.
3. All pipes serving space-conditioning systems must be insulated as follows: Hot water piping for heating systems: 1 in. for pipes <= 1 1/2-in. nominal diameter, 2 in. for pipes > 1 1/2-in. nominal diameter. Chilled water, refrigerant, and brine piping systems: 1 in. insulation for pipes <= 1 1/2-in. nominal diameter, 1 1/2 in. insulation for pipes > 1 1/2-in. nominal diameter. Steam piping: 1 1/2 in. insulation for pipes <= 1 1/2-in. nominal diameter, 3 in. insulation for pipes > 1 1/2-in. nominal diameter.
 - Exception: Factory-installed piping within HVAC equipment.
 - Exception: Piping that conveys fluids having a design operating temperature range between 60 degrees F and 105 degrees F.
 - Exception: Piping that conveys fluids that have not been heated or cooled through the use of nonrenewable energy.
 - Exception: Runout piping not exceeding 4 ft in length between shutoff valve and coil and 1 in. in diameter between the control valve and HVAC coil.
 - Exception: Pipe unions in heating systems.
4. Service hot water piping, where required, must be insulated to 1/2 in. if pipe less than 1.5 in. nominal diameter. Larger pipe must be insulated to 1 in.. Pipe insulation will have a conductivity of less than 0.28 Btu.in/(h-ft²-degrees F).
5. Temperature controlling means must be provided to limit the maximum temperature of water delivered from lavatory faucets in public facility restrooms to 110 degrees F.
6. Thermostats controlling both heating and cooling must be capable of maintaining a 5 degrees F deadband (a range of temperature where no heating or cooling is provided).

- Exception: Deadband capability is not required if the thermostat does not have automatic changeover capability between heating and cooling.
 - Exception: Special occupancy or special applications where wide temperature ranges are not acceptable and are approved by the authority having jurisdiction.
7. Where zone heating and cooling are controlled by separate zone thermostats, means (such as limit switches, mechanical stops, or, for DDC systems, software programming) must be provided to prevent simultaneous heating and cooling to the zone.
 8. Stair and elevator shaft vents must be equipped with motorized dampers capable of being automatically closed during normal building operation and interlocked to open as required by fire and smoke detection systems. All gravity outdoor air supply and exhaust hoods, vents, and ventilators must be equipped with motorized dampers that will automatically shut when the spaces served are not in use.
 - Exception: Gravity (non-motorized) dampers are acceptable in buildings less than three stories in height above grade.
 - Exception: Ventilation systems serving unconditioned spaces.
 9. Where a zone is served by a system(s) with both humidification and dehumidification capability, means (such as limit switches, mechanical stops, or software programming) must be provided to prevent simultaneous operation of humidification and dehumidification equipment.
 - Exception: Zones served by desiccant systems, used with direct evaporative cooling in series; Systems serving zones where specific humidity levels are required.
 10. All freeze protection systems, including self-regulating heat tracing, must include automatic controls capable of shutting off the systems when outside air temperatures are above 40 degrees F or when the conditions of the protected fluid will prevent freezing. Snow- and ice-melting systems must include automatic controls capable of shutting off the systems when the pavement temperature is above 50 degrees F and no precipitation is falling, and an automatic or manual control that will allow shutoff when the outdoor temperature is above 40 degrees F.
 11. Systems with design outside air capacities >3,000 cfm serving areas having an average design occupancy density exceeding 100 people per 1000 ft² must include means to automatically reduce outside air intake below design rates when spaces are partially occupied. Ventilation controls must be in compliance with ASHRAE Standard 62 and local standards.
 12. Duct and pipe insulation exposed to weather must be suitable for outdoor service; e.g., protected by aluminum, sheet metal, painted canvas, or plastic cover. Cellular foam insulation must be protected as above or painted with a coating that is water retardant and provides shielding from solar radiation that can cause degradation of the material. Insulation covering chilled water piping, refrigerant suction piping, or cooling ducts located outside the conditioned space must include a vapor retardant located outside the insulation (unless the insulation is inherently vapor retardant), all penetrations and joints of which must be sealed.
 13. Duct Sealing Requirements: a) Pressure sensitive tape prohibited as the primary sealant, b) Longitudinal and transverse seams for ducts in unconditioned spaces, c) Longitudinal and transverse seams and duct wall penetrations for ducts outside the building, d) Transverse seams on buried ducts
 14. Outdoor air supply and exhaust systems must have motorized dampers that automatically shut when the systems or spaces served are not in use. Dampers must be capable of automatically shutting off during preoccupancy building warm-up, cool-down, and setback, except when ventilation reduces energy costs (e.g., night purge) or when ventilation must be supplied to meet code requirements. Both outdoor air supply and exhaust air dampers must have a maximum leakage rate of 10(motorized)/20(non-motorized) cfm/ft² at 1.0 in. w.g. when tested in accordance with AMCA Standard 500.
 - Exception: Gravity (non-motorized) dampers are acceptable in buildings less than three stories in height.
 - Exception: Systems with a design outside air intake or exhaust capacity of 300 cfm or less.
 15. All supply and return ducts and plenum installed as part of an HVAC air distribution system must be thermally insulated: R-6 for supply air ducts located outside the building, in ventilated attics and in unvented attic above insulated ceiling, R-3.5 for supply air duct insulation in unvented attic with roof insulation, unconditioned and underground spaces, R-3.5 for return air ducts located outside the building, in ventilated attics and in unvented attic above insulated ceiling.
 16. Where humidistatic controls are provided, such controls must prevent reheating, mixing of hot and cold air streams, or other means of simultaneous heating and cooling of the same air stream.
 - Exception: Capability to first reduce flow rate.
 - Exception: Cooling capacity <80 kBtu/h and capability to unload cooling equipment.
 - Exception: Cooling capacity <40 kBtu/h.
 - Exception: Rigid humidity requirements.
 - Exception: Site-recovered or site-solar energy sources or.
 - Exception: Use of a desiccant systems.
 17. Individual fan systems with a design supply air capacity of 5000 cfm or greater and minimum outside air supply of 70% or greater of the supply air capacity must have an energy recovery system with at least a 50% effectiveness. If an air economizer is also required, heat recovery must be bypassed or controlled to permit air economizer operation.
 - Exception: Laboratory fume hood systems with a total exhaust rate of 15,000 cfm or less.
 - Exception: Systems serving spaces that are not cooled and heated to <60 degrees F.
 - Exception: Systems with more than 60% of the outdoor heating energy is provided from site-recovered or site solar energy.
 - Exception: Cooling systems in climates with a 1% cooling design wet-bulb temperature less than 64 degrees F.

18. Individual kitchen exhaust hoods larger than 5000 cfm must be provided with make-up air sized for at least 50% of exhaust air volume that is uncooled and either unheated or heated to no more than 60 degrees F
 - Exception: Where hoods are used to exhaust ventilation air that would otherwise exfiltrate or be exhausted by other fan systems.
 - Exception: Certified grease extractor hoods that require a face velocity no >60 fpm.
19. Buildings with fume hood systems having a total exhaust rate >15,000 cfm must either have variable air volume hood design, exhaust air heat recovery, or separate make up air supply meeting the following makeup air requirements: a) at least 75% of exhaust flow rate, b) heated to no more than 2 degrees F below room setpoint temperature, c) cooled to no lower than 2 degrees F above room setpoint temperature, d) no humidification added, e) no simultaneous heating and cooling



Brick Township
401 Chambersbridge Rd
Brick, NJ 08723
(732) 262-1027

Subcode Official Review

To: 185 NW SPANISH RIVER #100 BOCA
RATON, FL 33431

CC:

RE: Building Subcode
Block: 852 Lot: 4.01 Qual:
856 ROUTE 70
Permit Number: Control Number: C-10-000337
Last Submit Date: Tuesday, February 16, 2010

Date: Wednesday, February 17, 2010

Dear SANDELMAN, SANFORD %KIN PROPERTIES,

The following comments were made during the Plan Review process:

Submit engineer's certification or required upgrades for roof structure----support of all new mechanical equipment and curbs.

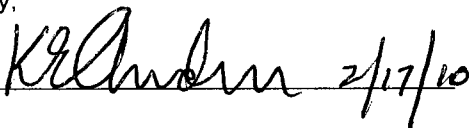
Verify adequate parapet or show guardrails 42" high for mechanical equipment within 10' of roof edge.

Roof hatch access required.

Verify new exhaust systems not within 10' of proposed air intakes, also not within 10' of existing air intakes @ existing neighboring tenants.

Submit specifications-all equipment.

Sincerely,

 2/17/10

Kenneth Anderson, Subcode Official

02-18-10
for #600-
860-
5079
Attn: Charley
McClanahan