

BLOCK 842 LOT 28 QUALIFICATION CODE _____ ADDRESS (SITE) 1715 #4 Rt 88 PERMIT NO. 06-0923



CONSTRUCTION PERMIT APPLICATION

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

C06-100365

I. IDENTIFICATION

1. Proposed Work Site at: 1715 #4 Rt 88
2. Name of Owner in Fee: Oxford International LLC Tel. (732) 740-6173
Address 136 Vincenzo Drive Toms River 08753
3. Ownership in fee: Public _____ Private _____
4. Principal Contractor: James A Thain Tel. (732) 2335013 cell _____
Address 317 Kelly Ave Brick 08724
License No. OR, if new home, Builder Reg. No. _____ Exp. Date _____
Federal Employee No. _____ FAX: () _____
5. Architect or Engineer _____ Tel. () _____
Address _____ Contact _____
6. Responsible Person in Charge once Work has Begun James Thain
Tel. (732) 458-6552 Home FAX: () _____

V. FEE SUMMARY (for office use only)

		Update	Update
1. Building	<u>1001</u>	\$	
2. Electrical			
3. Plumbing			
4. Fire Protection	<u>225</u>		
5. Elevator Devices			
6. Subtotal	\$		
7. Less 20% for State Plan Review			
8. Subtotal	\$		
9. State Permit Fee Surcharge			
10. Subtotal	\$		
11. Cert. of Occupancy			
12. Other <u>2A</u>			
13. TOTAL	\$ <u>255</u>		

VI. BUILDING/SITE CHARACTERISTICS

1. Number of Stories _____
2. Height of Structure _____ ft.
3. Area — Largest Floor _____ sq. ft.
4. New Building Area _____ sq. ft.
5. Volume of New Structure _____ cu. ft.
6. Construction Classification _____
7. Total Land Area Disturbed _____ sq. ft.
8. Flood Hazard Zone _____
9. Base Flood Elevation _____ ft.
10. Wetlands yes _____
no _____
11. Max. Live Load _____
12. Max. Occupancy Load _____

(office use only)

II. PROPOSED WORK

1. ☐ Minor Work
2. ☐ New Building
3. ☐ Addition
4. ☐ a. Repair
☐ b. Alteration
☐ c. Renovation
☒ d. Reconstruction
5. ☒ Fire Protection
6. ☒ Plumbing
7. ☐ Electrical
8. ☐ Elevator Devices
9. ☐ Asbestos Abat. Subch. 8
10. ☐ Lead Hazard Abatement
11. ☐ Demolition

Est. Cost

Plans Rec'd by

Date Rec'd

Rejection Date

Approval Date

Re-viewer

Resubmission Dates

Approval

Rejection

Re-viewer

300

4-8-06

06

4/18/06

Em

4/4/06

4/4/06

11

TOTAL COSTS

OPTIONAL (for office use only)

VII. DESCRIPTION OF BUILDING USE

A. RESIDENTIAL

1. State Specific Use:
2. Use Group:
3. Change in Use Group, Indicate Former:

4. No. of dwelling units:

Before Construction Chinese takeout
After Construction Cheese steak takeout
Net Gain or Loss _____

B. NON-RESIDENTIAL

1. State Specific Use:
2. Use Group:
3. Change in Use Group, Indicate Former:

III. DO YOU WANT: (optional)

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

LDS BR-B 10326533

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.vii:

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. 5:32-2.15(d): the proposed work is authorized by the owner in fee; and I have been authorized by the owner in fee to make this application as his agent.

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

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

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

☐ Check if contractor.

Agent Name _____

Address _____

Telephone (_____) _____

Signature _____

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

OFFICE DATE RECEIVED: _____

VIII. PRIOR APPROVALS CHECKLIST (office use only)	LOCAL APPROVAL		COUNTY APPROVAL		REGIONAL APPROVAL		STATE APPROVAL		COMMENTS
	Prelimin. Initial	Final Date	Prelimin. Initial	Final Date	Prelimin. Initial	Final Date	Prelimin. Initial	Final Date	
☐ Zoning Officer			X		X		X		
☐ Planning Board			X		X		X		
☐ Zoning Board			X		X		X		
☐ Sewer Authority			X		X		X		
☐ Water Authority			X		X		X		
☐ Police Department			X		X		X		
☐ Health Department			X		X		X		
☐ Soil Conservation			X		X		X		
☐ N.J. Department of Community Affairs			X		X		X		
☐ N.J. Department of Transportation			X		X		X		
☐ N.J. Department of Environmental Protection			X		X		X		
☐ Utility Dig No.			X		X		X		
☐									
☐									

IX. SUBCODES AND SPECIAL REGULATIONS APPLICABLE (office use only—optional)

Name of Code & Edition	Name of Code & Edition	Other
Building _____	Energy _____	Other _____
Electrical _____	Barrier Free _____	
Plumbing _____	Flood Hazard _____	
Fire Protection _____	As Built Elevation Cert. _____	
Mechanical _____	Other _____	

X. CERTIFICATES ISSUED (office use only)

	DATE ISSUED	DATE EXPIRED	DATE REISSUED	DATE EXPIRED
☐ Temporary Certificate of Occupancy	No. _____	_____	_____	_____
☐ Temporary Certificate of Compliance	No. _____	_____	_____	_____
☐ Continued Certificate of Occupancy	No. _____	_____	_____	_____
☐ Certificate of Compliance	No. _____	_____	_____	_____
☐ Certificate of Occupancy	No. _____	_____	_____	_____
☐ Certificate of Approval	No. _____	_____	_____	_____
☐ Lead Abatement Clearance Certificate	No. _____	_____	_____	_____

IMPORTANT No fee required
No fee required

FOR OFFICE USE ONLY

Constituent Contact Report

[illegible]

Zoning Application deemed complete

Initialed:

174

Date:

00/80/8

☐ Zoning Application approved

Initialed:

1

Date:

1000000

☐ Zoning permit updates:



CONSTRUCTION PERMIT

Date Issued 04/05/2006
Control # C-06-100365
Permit # 06-0923

IDENTIFICATION Block: 842 Lot: 28 Qualifier
Work Site Location: 1715 ROUTE 88 #4 Brick Township, NJ Contractor JAMES THORN
Address 317 KELLY AVE BRICK NJ 08724
Owner in Fee OXFORD INTERNATIONAL LLC
Address 1361 VINCENZO DR TOMS RIVER NJ 08753 Telephone: 732-233-50213
Lic. No. or Bldrs. Reg. No.
Telephone: 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:

TENANT FIT UP

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 \$300

Construction Official

04/05/2006
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	\$0
Plumbing	\$0
Fire Protection	\$225
Elevator Devices	\$0
Other	\$0.00
DCA Training Fee	\$0
CO Fee	
Other	\$30
Total	\$255
Check No.	1001
Cash	\$0
Credit	\$0
Collected By	Stephanie Capozzi

REQUIRED INSPECTIONS

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

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

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

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

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

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

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

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

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



FIRE PROTECTION SUBCODE TECHNICAL SECTION

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

Block 842 Lot 28 Qualification Code 1715 #4 RTR

Work Site Location

Owner in Fee Oxford International LLC
Address 1361 Vincenzo Drive Tom River 08753

Tel (732) 740 6173

Contractor James Thorne
Address 317 Kelly Ave Brick NJ 08724

Tel (732) 233-5013 FAX ()

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

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

Fire Alarm Contractor No.

Federal Emp. No.

B. FIRE PROTECTION CHARACTERISTICS

Use Group: Present X Proposed _____ Fire Alarm System: ☐ New or ☒ Existing

Constr. Class: Present X Proposed _____ Location of Panel: _____

Heating System: ☐ New or ☒ Existing ☐ HVAC Fire Suppression/Standpipe System: _____

Type: ☐ Gas ☐ Oil ☐ Electric ☐ Solar ☐ New or ☒ Existing

☐ Other _____ Location of Main Control Valve: _____

Location: NO. 1000

Fuel Storage Tank: _____

Fuel Type: ☐ Flammable or ☒ Combustible Capacity _____

Total Cost of Fire Protection Work \$ 300

JOB SUMMARY (Office Use Only)

PLAN REVIEW

☐ No Plans Required
Joint Plan Review Required: _____

☐ Building ☐ Plumbing

☐ Electric ☐ Elevator

☒ Fire Plans Approved

Date: 4-1-84

Approved by: OS

SUBCODE APPROVAL

☐ CO ☐ CCO ☒ CA

Date: 4-1-84

Approved by: OS



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. _____

Applicant's Signature/Contractor's Signature

☐ Certified Contractor ☐ Exempt Applicant

D. TECHNICAL SITE DATA

DESCRIPTION OF WORK:

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, pulls, waterflow)

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

Signaling Devices (i.e., horns/strobes, bells)

Other Devices _____

TOTAL _____

Suppression Systems

Fire Pump _____ GPM Type _____

Dry Pipe/Alarm Valves

Pre-action Valves

Sprinkler Heads (Dry and Wet)

Standpipes _____

Pre-engineered Systems

Wet Chemical _____

Dry Chemical _____

CO₂ Suppression _____

Foam Suppression _____

FM200 Suppression _____

Other _____

Other Systems

Kitchen Hood Exhaust System

Smoke Control System

Fired Appliances ☒ Gas or ☐ Oil

Fireplace Venting/Metal Chimney

Other _____

gas Lines

Administrative Surcharge \$

Minimum Fee \$

State Permit Surcharge Fee \$

TOTAL FEE \$

**Township of Brick
Zoning Permit**

Approved:

Tuesday, March 28, 2006

Number:

309

Block

842

Lot

28

Zone:

B-1, Neighbor. Bus.

Property Address:

1715 Route 88

Applicant:

James A. Thorn; Cousins Kitchens, LLC

Property Owner

Oxford International, LLC

Existing Use:

"Panda Express" take-out food store; Unit No. 4.

Proposed Use:

"Main Street Cheese Steaks" take-out food store.

Proposed Construction:

Interior alterations.

Conditions:

An additional zoning permit is required for any sign, banner, or any other additional work.

This permit shall be null, void and of no effect if any of the facts contained in the application upon the basis that this permit was granted are false or untrue in any material respect. This permit shall expire one (1) year after the date of issuance if the use or substantial construction has not been commenced.



Michael P. Fowler, AICP/PP

Principal Planner



Sean Kinnevy

Zoning Officer

TOWNSHIP OF BRICK ZONING PERMIT APPLICATION

(Please Type or Print Neatly in Ink, Not Pencil)

24 2006

Applications missing any of the following information
will delay processing and may be returned to you.

BLOCK 842 LOT 28 QUALIFIER _____
PROPERTY ADDRESS 1715 #4 Route 88 West
PERSONAL NAME OF APPLICANT James A Thoen
BUSINESS NAME OF APPLICANT Cousins Kitchen DBA. Main St. Cheese Steaks
MAILING ADDRESS OF APPLICANT 317 Kelly Ave Brick, NJ. 08723
PROPERTY OWNER'S FULL NAME James Thoen Oxford International, LLC

PRESENT USE OF PROPERTY (check all that apply)

☐ Vacant Lot ☐ Single-family dwelling ☐ Multi-family dwelling

☒ Commercial (please describe) Food TAKE OUT Restaurant Chinese (Panda express)

PROPOSED USE OF PROPERTY (check all that apply)

☐ Vacant Lot ☐ Single-family dwelling ☐ Multi-dwelling

☒ Commercial (please describe) Food TAKE OUT Restaurant Main St. Cheese Steaks
Cheese Steaks-Delivery

PROPOSED CONSTRUCTION (check all that apply)

☐ New Building (please describe) _____ Height _____

☒ Addition - Height _____

☒ Alteration _____

☐ Porch or deck - Height _____

☐ Shed - Height _____

☐ Fence - Type _____ Height _____

☐ Swimming Pool ☐ in-ground ☐ above-ground

☐ Other (please describe) No changes to building No Alterations

CHECKLIST

- ☐ All information completed above
- ☐ Two (2) copies of a plot plan containing:
- ☐ All existing and proposed structures
- ☐ All dimensions of the lot and structures
- ☐ All setbacks from the structures to the property lines
- ☐ All adjacent streets and waterways
- ☐ If applicable, include a copy of the Zoning Board of Adjustment Resolution, the date that the map was signed, and/or the date that the subdivision map was filed with the Ocean County Clerk, along with the file map and number.

Note: No partial, taped, faxed,
reduced or enlarged copies
can be accepted.

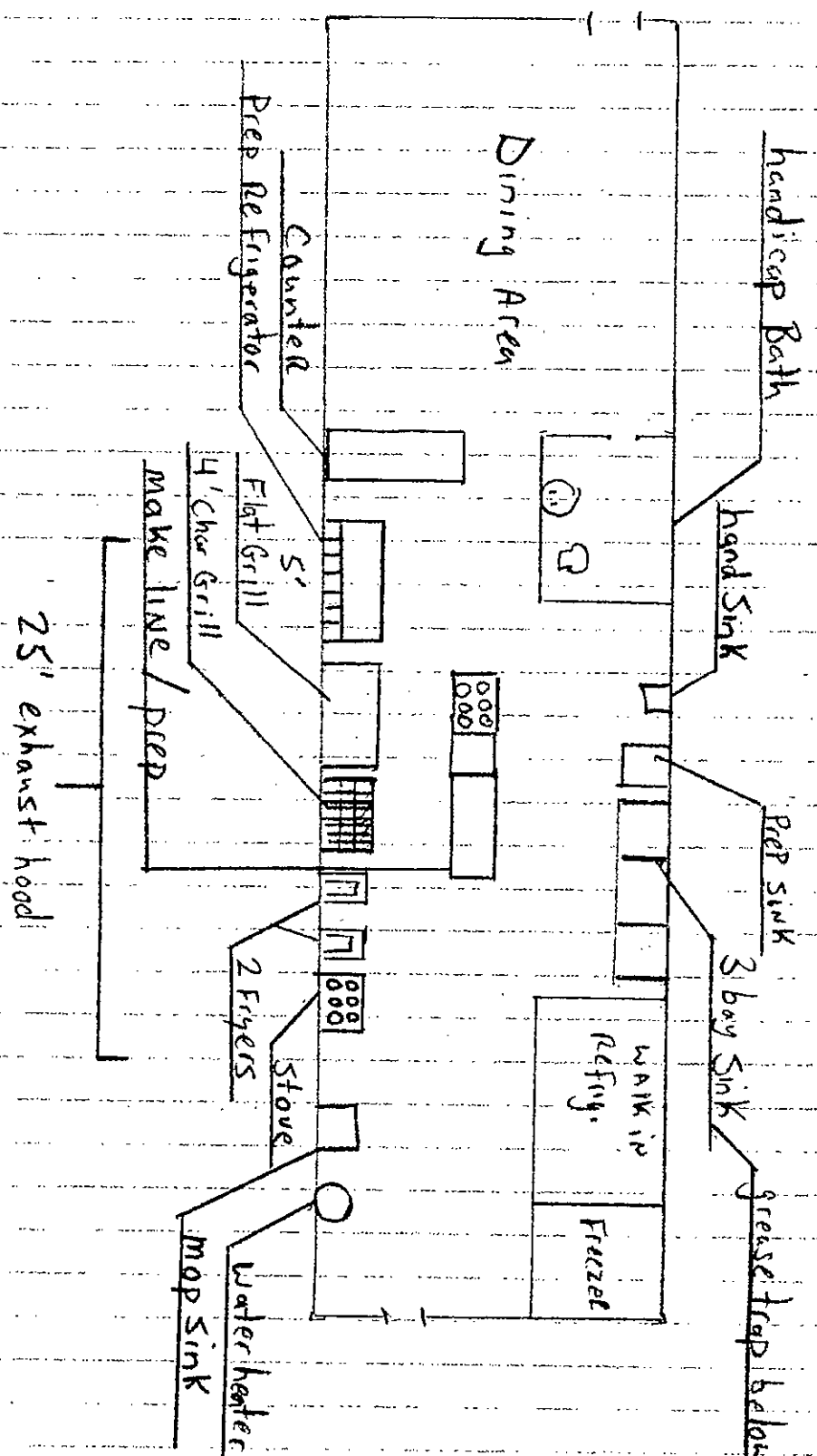
The applicant certifies that all statements and information made and provided as part of this application are true to the best of the applicant's knowledge, information and belief. The applicant further states that the applicant will comply with all other Municipal approvals and ordinances, and all County, State, and Federal Regulations.

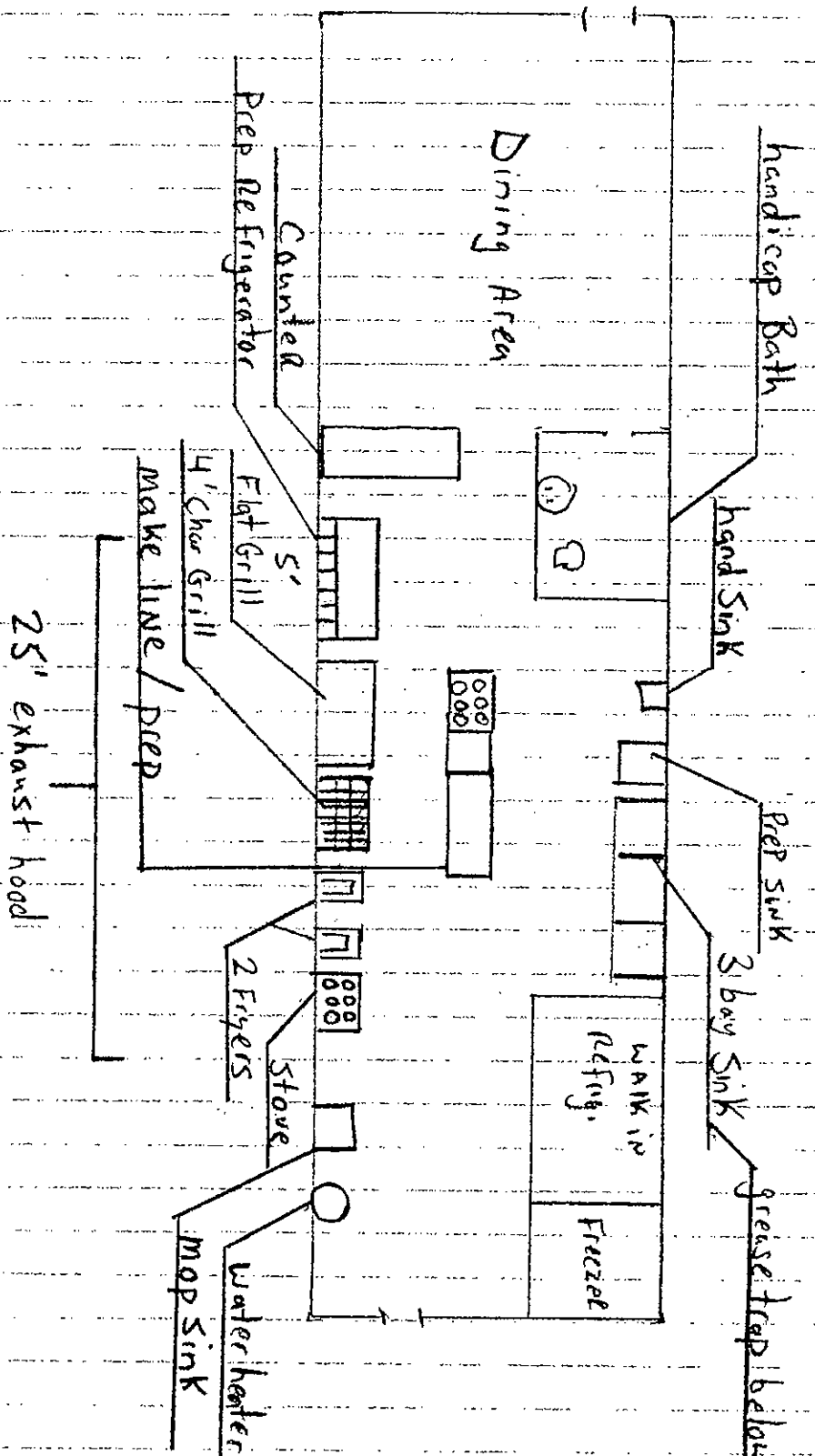
SIGNATURE OF APPLICANT James A Thoen Date _____

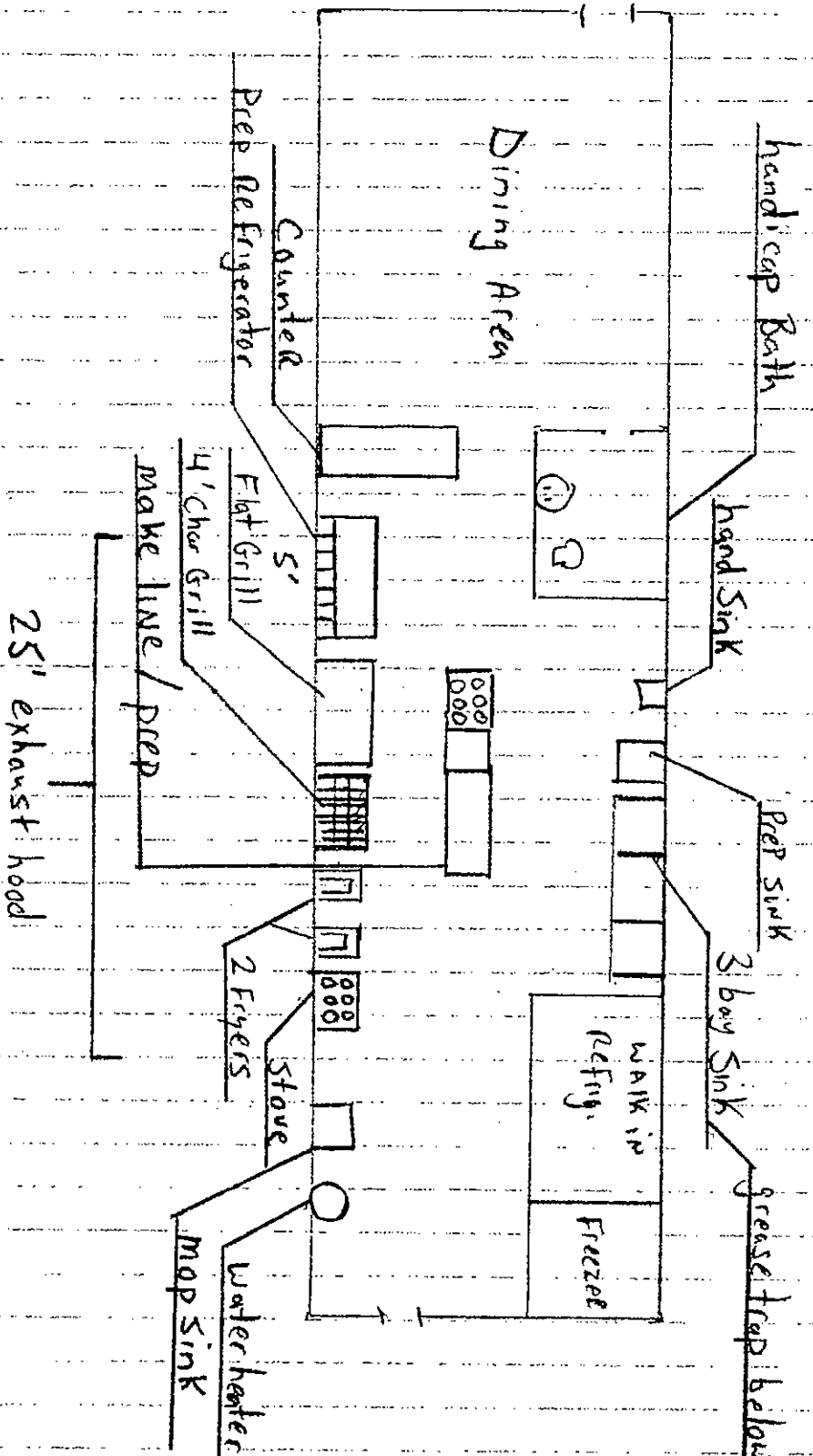
Reviewed by Zoning Office [Signature] Date 3/22/06 Approved () Denied

March 2003-----

Det
3/22/06







Main Street Cheese Steaks

Floor Plan

Block 842-20 + 828

RT 88 West

Former Panda Express

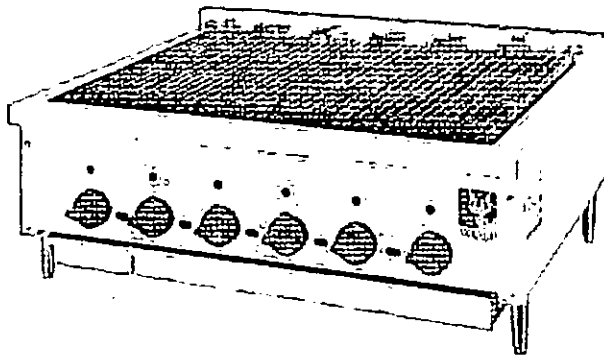
Jim Thorn Cell

732-233-5013



COUNTER MODEL SUPER CHARBROILER

WOLF RANGE COMPANY



Model SCB-36C



Design Certified by the American Gas Association
Design Certified by the Canadian Gas Association
Listed by the National Sanitation Foundation

Approved by _____

Date: _____

SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

BASIC MODELS:

SCB-25C	25 1/4" wide.	SCB-60C	60" wide.
SCB-30C	30 3/4" wide.	SCB-72C	72" wide.
SCB-36C	36" wide.	SCB-84C	84" wide.
SCB-47C	46 3/4" wide.		

KEY FEATURES:

- Stainless steel sides, control panel, top rim, backsplash and grease trough.
- Full width front grease drawer.
- Heavy cast iron reversible char-radiants and "Flame Arrestor" broiling grates.
- 5 1/4" wide grates are reversible for "level" broiling or self cleaning. Cast-in pitched grease trough in each grate blade provides fat run-off and controls flare-ups.
- One 14,500 BTU/hr. burner for each broiling grate.
- Standing pilot ignition system.
- One infinite heat control valve for each burner.
- Underburner baffling system reflects heat upwards creating a "Cool Zone" in the grease drawer and drip pan areas.
- 4" adjustable legs.
- 3/4" rear gas connection and gas pressure regulator.
- One year limited parts and labor warranty.

OPTIONAL FEATURES:

- Removable stainless steel side and rear splashes.
- Round rod broiling grates - for broiling fish or chicken.
- Diamond shaped broiling grates, sloped, not reversible.
- Straight broiling grates for level broiling, reversible.
- Cast diamond grate.
- Waffle grate.
- Stainless steel stand with undershelf and casters.

DESCRIPTION:

High volume gas charbroiler, Wolf Model No. _____. Stainless steel sides, control panel, top rim, backsplash and grease trough. Full width front grease drawer. Heavy cast iron char-radiants and "Flame Arrestor" broiling grates. 5 1/4" wide grates are reversible for "level" broiling or self cleaning. Cast-in pitched grease trough in each grate blade provides fat run-off and controls flare-ups. One 14,500 BTU/hr. burner for each broiler grate. Standing pilot ignition system. One infinite heat control valve for each burner. Underburner baffling system reflects heat upwards creating a "Cool Zone" in the grease drawer and drip pan areas. 4" adjustable legs. 3/4" rear gas connection with gas pressure regulator.

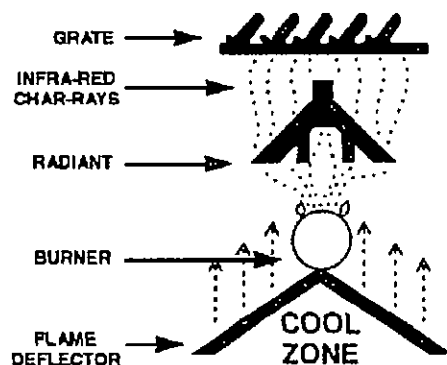
Exterior dimensions: _____"w x 27 1/4" d x 13" working height on 4" adjustable legs.

WOLF RANGE COMPANY

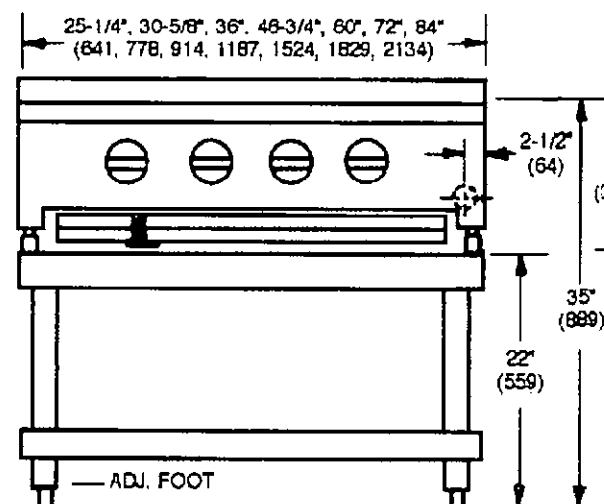
Wolf Range Company, LLC
19600 S. Alameda St., Compton, CA 90221-6291
P.O. Box 7050, Compton, CA 90240-7050
(310) 637-3737 • FAX (310) 637-7931 • (800) 366-WOLF
Customer Service (888) 639-9653 • www.wolfrange.com



Model SCB Series Counter Model Super Charbroiler



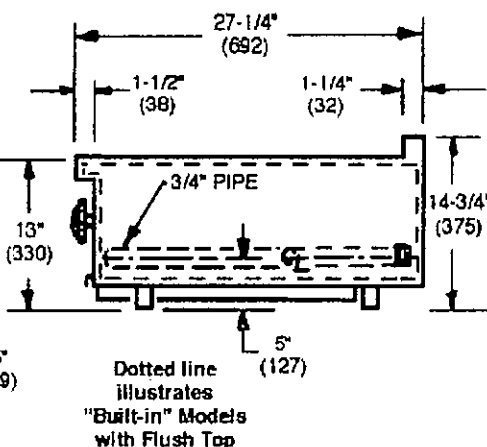
COUNTER MODEL ON STAND



INSTALLATION REQUIREMENTS:

1. A gas pressure regulator sized for this unit is included. Natural Gas 5.0" W.C. Propane Gas 10.0" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.
4. This appliance must be installed with a 6" clearance at both sides and the rear adjacent to combustible construction.

COUNTER MODEL



MODEL	WIDTH	DEPTH	OVERALL HEIGHT	WORKING HEIGHT	BROILING AREA	NO. OF BURNERS	TOTAL BTU/HR.	APPX. SHP. WT. (LBS/KG)
SCB-25C	25 1/4"	27 1/4"	14 3/4"	13"	21 1/2" x 20 1/4"	4	58,000	290/131
SCB-30C	30 5/8"	27 1/4"	14 3/4"	13"	27" x 20 1/4"	5	72,500	330/149
SCB-36C	36"	27 1/4"	14 3/4"	13"	32" x 20 1/4"	6	87,000	370/167
SCB-47C	46 3/4"	27 1/4"	14 3/4"	13"	43" x 20 1/2"	8	116,000	450/203
SCB-60C	60"	27 1/4"	14 3/4"	13"	56 1/2" x 20 1/2"	11	159,500	500/225
SCB-72C	72"	27 1/4"	14 3/4"	13"	66 1/2" x 20 1/2"	13	188,500	550/248
SCB-84C	84"	27 1/4"	14 3/4"	13"	80 3/4" x 20 1/2"	16	232,000	600/270

NOTE: In line with its policy to continually improve its product, Wolf Range Company reserves the right to change materials and specifications without notice.
This appliance is manufactured for commercial use only and is not intended for home use.



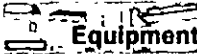
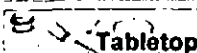
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SEARCH:

Free shipping on orders over \$250!



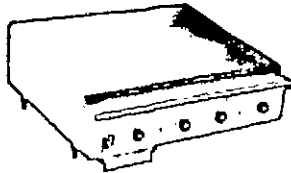
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- Catalog Request
- Product Index
- Big Deals




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Achiever™ Series Griddle, Thermostatic Controlled, 60" Wide, Gas



[see a bigger picture](#)
(similar model shown)

List Price: \$7,464.00
BigTray Price: **\$3,549.00** **Free Freight on this product!**
You Save: \$3,915.00
Manufacturer: Wolf Range
BigTray Model #: WOLAGT60C
Availability: Special Order, usually ships within 2-3 weeks, 20% restocking fee
Package of: 1 EA
(Need it sooner? [Click here.](#))



Product Info:

[- Features & Benefits](#)
[- Specs](#)
[- Style/Color](#)
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1

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Features & Benefits:

This model is manufactured for commercial installation and is not intended or approved for home use. This unit is supplied to operate on natural gas. Contact customer service if propane gas is required.

- o 5 each 30,000 BTU burners
- o 150,000 total BTU
- o 1" thick griddle plate
- o 24" deep polished steel griddle plate
- o Fully welded body frame
- o 1 each modulating thermostat every 12"
- o Thermostats adjust from 150°F-400°F
- o 11" low profile cooking height
- o 4 1/2" backsplash, side splashes taper to 1" in front
- o 3 1/2" wide stainless steel grease trough
- o Large capacity grease collector
- o 3/4" reargas connection with regulator
- o 4" adjustable chrome plated legs
- o Counter model
- o AGA, CGA, NSF

[\[TOP\]](#)

Specs:

- o Manufacturer: Wolf Range
- o Manufacturer Model #: AGT60C
- o Width: 60"

- Depth: 33"
- Height: 15 1/2" (includes legs)
- Weight: 650 lbs.
- This product cannot be shipped via UPS and will be shipped via common carrier.

 To download the manufacturer's specifications sheet in Adobe® Acrobat®, [click here](#).

Spec sheets often take a moment to load, please be patient after clicking on the link.
(If you cannot open the file, [click here](#) to download a free copy of Acrobat® Reader™.)

[Click here](#) to get the manufacturer's specifications sheet sent as a fax.

[[TOP](#)]

Style/Color:

Stainless steel front, sides, and 4" front top ledge.

[[TOP](#)]

Warranty:

One year parts and labor.

[[TOP](#)]

Have a Question?

- Please call us at 1-800-BIG-TRAY (800-244-8729, Monday-Friday, 6am-5pm PST)
- Ask your question [here](#)

[[TOP](#)]

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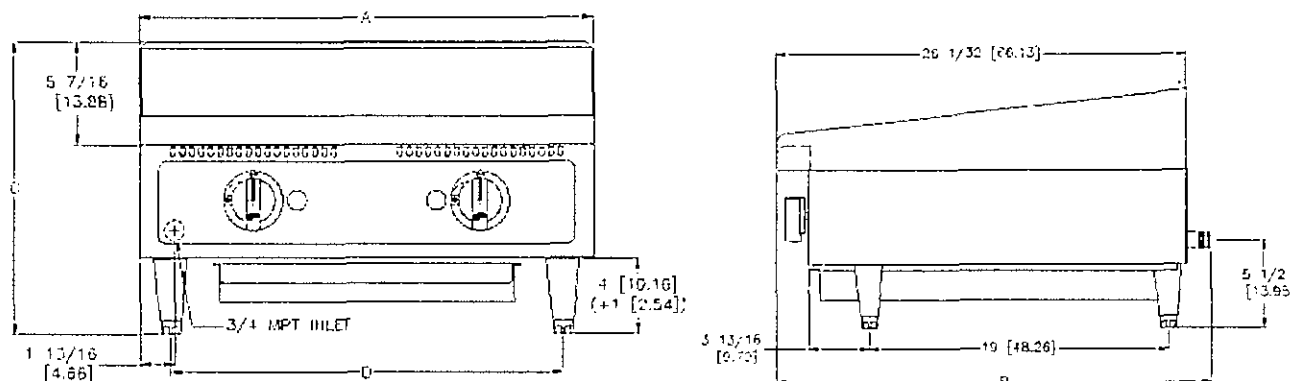
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Star Manufacturing International, Inc

STAR-MAX™ LAVA ROCK GAS CHAR-BROILERS

Models 6015CBD, 6024CBD, 6036CBD & 6048CBD



Specifications

Model No.	Dimensions				No. Controls	BTU	Installed Grid Area (kg)	Weight	
	(A) Width Inches (cm)	(B) Depth Inches (cm)	(C) Height Inches (cm)	(D) Leg Width Inches (cm)				Shipping lbs. (kg)	lbs. (kg)
6015CBD	15 (38.1)	25-3/4 (65.4)	15-1/2 (39.4)	20-3/4 (29.8)	1	*40,000	300 sq. in. 1935 sq. cm	97 (44.1)	121 (54.9)
6024CBD	24 (61.0)	25-3/4 (65.4)	15-1/2 (39.4)	20-3/4 (29.8)	2	*80,000	480 sq. in. 3097 sq. cm	153 (69.5)	186 (84.4)
6036CBD	36 (91.4)	25-3/4 (65.4)	15-1/2 (39.4)	20-3/4 (29.8)	3	*120,000	720 sq. in. 4645 sq. cm	192 (87.2)	230 (104.4)
6048CBD	48 (121.9)	25-3/4 (65.4)	15-1/2 (39.4)	20-3/4 (29.8)	4	*160,000	960 sq. in. 6194 sq. cm	299 (135.7)	350 (158.9)

*Units operate on Natural or Propane Gas - On propane gas 35,000 BTU/HR for every 12" (30.5cm) width

Accessories

Model No.	Description	Weight Shipping
LR-SM8	Replacement Lava Rock (One 8 lb. bag needed per every 12" width)	8 (3.63)

Typical Specifications

Gas char-broilers are constructed with stainless steel front panel with black polycarbonate trim and double wall aluminized steel side panels. Units are 40,000 BTU natural (35,000 BTU propane) cast iron burner for every 12" (30.5 cm) of width and are controlled by an adjustable valve. Lava rock briquettes provided for even heat distribution. Cooking surface is heavy-duty cast iron grate-type and is adjustable in height. A stainless steel water pan is provided. Control knobs are protected by a stainless steel bull nose front. A standing pilot is provided. Char-broilers are supplied with 4" (10.2 cm) high die cast nickel plated legs with a 1-3/8" (3.5 cm) adjustment. Gas connection is 3/4" N.P.T. male and a convertible pressure regulator is provided. Units are AGA Certified, NSF Listed and CGA Approved. 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

Star-Max™ Lava Rock Gas Char-Broilers



Star Manufacturing International, Inc.



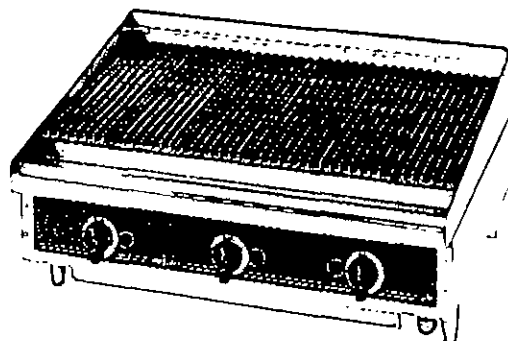
STAR-MAX™ LAVA ROCK GAS CHAR-BROILERS

Models 6015CBD, 6024CBD, 6036CBD & 6048CBD

Star-Max™ Lava Rock Gas Char-Broilers

Features/Benefits:

- ★ Star-Max™ Lava Rock Gas Char-Broilers are designed for the most demanding foodservice applications. Star-Max™ char-broilers deliver maximum performance and provide years of maintenance-free operation.
- ★ Available in 15", 24", 36" and 48" widths to fit many foodservice operation space requirements.
- ★ Designed with high performance 40,000 BTU H-style cast iron burners every 12" of width. Cast iron burners provide excellent broiling performance, better heat distribution and maximum sectional control.
- ★ Heavy-duty cast iron grates can be individually positioned (flat or slanted) to accommodate a variety of broiling needs. Grates are reversible with a thin side for searing and a thick side for more delicate menu items.
- ★ Natural lava rock briquettes provide superior heat distribution and vaporize drippings.
- ★ Stainless steel, 2-3/4" high tapered splash guard provides maximum protection against grease and spills.
- ★ Large capacity stainless steel water pan for easy clean up.
- ★ Cool to the touch stainless steel bull nose front provides knob protection and comfortable work zone.
- ★ Gas convertible in the field with conversion kit supplied with each char-broiler. Units are shipped Natural Gas.
- ★ Heavy-duty 4" inch adjustable legs to match the height of other Star-Max™ equipment in your line.



Model 6036CBD

Applications:

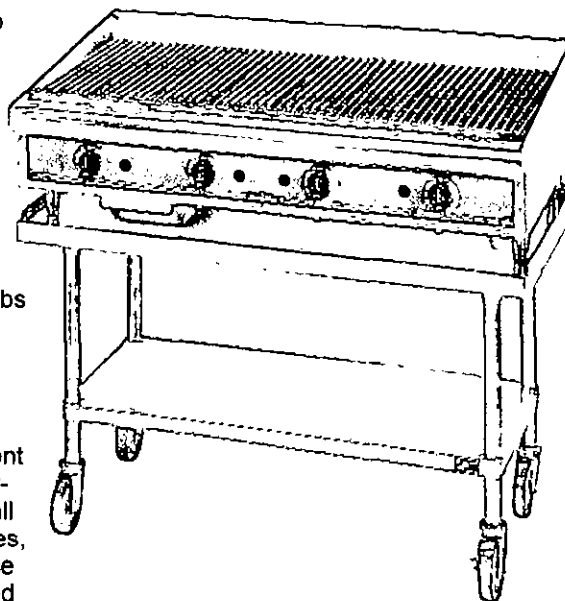
Star-Max™ Lava Rock Char-Broilers are designed for high volume and reliability. Whether it's chicken, hamburger, steak, shish kabobs or any other items, Star's countertop char-broiler will fulfill your menu requirements.

Quality-Construction:

Star-Max™ line of lava rock char-broilers feature stainless steel front panel, bull nose, drip pan, splash guard, and grease trough. Char-broilers have heavy-duty polycarbonate graphic panel. Double wall aluminized steel side panels with cast iron burners every 12 inches, adjustable valves and standing pilot are standard. Cooking surface consists of heavy duty, cast iron grates adjustable to flat or slanted positions.

Warranty:

Star-Max™ Lava Rock Char-broilers are covered by Star's one year parts and labor warranty.



**Model 6048CBD
with Optional Equipment Stand
and Casters**



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

S212/0114

Fryer
Specs



Atlanta Fixture

Atlanta Fixture & Sales Company, Inc.

Since 1927

3185 Northeast Expressway

Atlanta, GA 30341

Email: ebay@atlfix.com

Tube-Fired Gas Fryer

Model No.40S Fryer N/G

Frialator by Pitco

Stainless Steel cabinet front, door and tank

Cooks 72 Lbs. potatoes per hr. in 14" x 14" frying area.

Millivolt thermostat maintains temperature between 200°F and 400°F

Deep cool zone

105,000 BTU's

Natural Gass

40-45 lb Oil Capacity

STANDARD ACCESSORIES

- Two nickel plated oblong, wire mesh baskets
- One nickel plated tube rack
- One drain line clean-out rod
- One drain extension
- Built-in heat deflector
- 6" (15.24 cm) legs, adjustable
- Cabinet - Stainless steel front and door
- Galvanized sides and back
- Tank - Stainless steel

AVAILABLE OPTIONS & ACCESSORIES (ask seller if interested)

- ☐ Casters. Set of 4, with 2 locking
- ☐ Triple baskets
- ☐ Cover
- ☐ Stainless steel sides and back.

2 fryers — 115,000 BTU each

1- Char grill — 160,000 BTU

1- Flat Griddle ^{150,000}
~~300,000~~ BTU

1- Steam table — 35,000 BTU

The Brick Community

I would like to take a moment to introduce our business and Family to the Brick community. My Name is James Thorn. I have been a life long resident of Brick, nearly 34 years. My wife and I moved into our own home on Kelly Ave. In 1994 after a four year tour in the Marine Corps.

In the Marine Corps I had a dream to open my own Cheese steak shop when I finished my tour of duty during the gulf war and Operation Restore Hope. I spent a lot of time traveling in the Marines developing my ideas that I would later use in my shop in Belmar.

The original plan was to open a shop here in Brick. That became a difficult task., Finding a location was not working so we had to look elsewhere. My brother in-law offered MY Wife Kathleen and I a space in Belmar on Main Street.

There we have been for 4 years. We have run a successful business selling Cheese steaks and famous fried appetizers to a great community. The dream was in effect, but not filled. We want to be home in Brick where we know we can be bigger and better. A couple weeks ago we closed on our lease on a 1100 sf store at 1715 rt 88 west the former panda express. This store is what we have looked for, and 800 sf larger than our store in Belmar.

We would like to extend an invitation to the community to come experience our friendly fun shop. Come and enjoy what people have been saying is the best cheese steak they have ever had. The plan is to open the first week of May. We hope to see you there!

Jimmy & Kathleen Thorn

Main Street Cheese Steaks- planned proposal

location: 1715 # 4 RT 88 West block 842 lot 828

Former location of the Panda Express take-out Chinese Restaurant

Intentions: Cheese Steak take-out, Delivery and dining for approximately 16

No electrical, structural or plumbing changes. Our plans include painting cleaning and replacement of dining furniture. Roll out of old cooking equipment and replacing with ours.

The current kitchen has a 25' exhaust hood with an up to date fire suppression system that has had an initial inspection. We will be removing the wok stoves and replacing them with a flat top grill and a char grill also we will have two fryers that are already in the establishment. We will add a stove under the hood in the future.

There is a walk in freezer and refrigerator on the premises that are were not operating. These units are being repaired for our use.

The plumbing required by the state and Ocean County health code is already installed . One three-bay sink, a hand wash sink, one mop sink, a prep sink. There is also a grease trap installed in compliance.

A floor plan of the kitchen is being sent to the Ocean County board of health for review.

Cousins Kitchens LLC
D.B.A Main Street Cheese Steaks
317 Kelly Ave. Brick NJ 08724
732-458-6552

James A. Thorn
Kathleen S. Thorn Owners

Range Hood Systems Report

Invoice # 6818

SERVICE COMPANY	
Northeast Fire	
(732) 836-1300	

CUSTOMER	
Name	Most Cheese Steaks
Address	1715 Rt 88
City	Buck
Telephone	(732)
Store No.	
Owner or Manager	Jimmy

DATE OF SERVICE		TIME		A.M.	P.M.
4/18/06		3:00			X
ANNUAL	SEMI-ANNUAL	RECHARGE	INSTALLATION	RENOVATION	
	X				
LOCATION OF SYSTEM CYLINDERS					
Left of Hood					
MANUFACTURER	MODEL NUMBER	WET	DRY CHEMICAL		
Romelap	4G	Yes			
CYLINDER SIZE MASTER	CYLINDER SIZE SLAVE	CYLINDER SIZE SLAVE			
4 Gal	4 Gal				
FUSE LINKS 360°F	FUSE LINKS 450°F	FUSE LINKS 500°F	OTHER		
-	5	-	-		
FUEL SHUT-OFF	ELECTRIC	GAS	SIZE		
Yes	No	Yes	2 inch		
SERIAL NUMBER	LAST HYDRO TEST DATE	LAST RECHARGE DATE			
	93	93			
MANUFACTURER'S MANUAL REFERENCE					
PAGE NUMBER:		DRAWING NUMBER:			

1. All appliances properly covered w/correct nozzles
2. Duct and plenum covered w/correct nozzles
3. Check positioning of all nozzles
4. System installed in accordance w/MFG UL listing
5. Hood/duct penetrations sealed w/weld or UL device
6. Check if seals intact, evidence of tampering
7. If system has been discharged, report same
8. Pressure gauge in proper range (if gauged)
9. Check cartridge weight (if applicable)
10. Hydrostatic test date
11. 6 year maintenance date
12. Inspect cylinder and mount
13. Operate system from terminal link
14. Test for proper operation from remote
15. Check operation of micro switch
16. Check operation of gas valve
17. Clean nozzles
18. Proper nozzle covers in place
19. Check fuse links and clean
20. Replaced fuse links
21. Check travel of cable nuts/S-hooks
22. Piping & conduit securely bracketed
23. Proper separation between fryers and flame
24. Proper clearance-flame to filters
25. Exhaust fan in operating order
26. All filters replaced
27. Fuel shut-off in on position
28. Manual & remote set/seals in place
29. Replace systems covers
30. System operational & seals in place
31. Slave system operational
32. Clean cylinder & mount
33. Fan warning sign on hood
34. Personnel instructed in manual operation of system
35. Proper hand portable extinguishers
36. Portable extinguishers properly serviced
37. Service & Certification tag on system

NOTE DISCREPANCIES OR DEFICIENCIES BELOW

COOKING APPLIANCE LOCATIONS: LEFT TO RIGHT

6x Burners	2x Deep Fat Fryers	Grill	Griddle
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COMMENTS:

On this date, the above system was tested and inspected in accordance with procedures of the presently adopted editions of NFPA 17, 17A, 96 and the manufacturer's manual and was operated according to these procedures with results indicated above.

X	Signature	P412	4/18/06	3:40		X	Signature
SERVICE TECHNICIAN		PERMIT NO.	DATE:	TIME:	AM	PM	CUSTOMERS AUTHORIZED AGENT

The above service technician certifies that the system was personally inspected and found conditions to be as indicated on this report.

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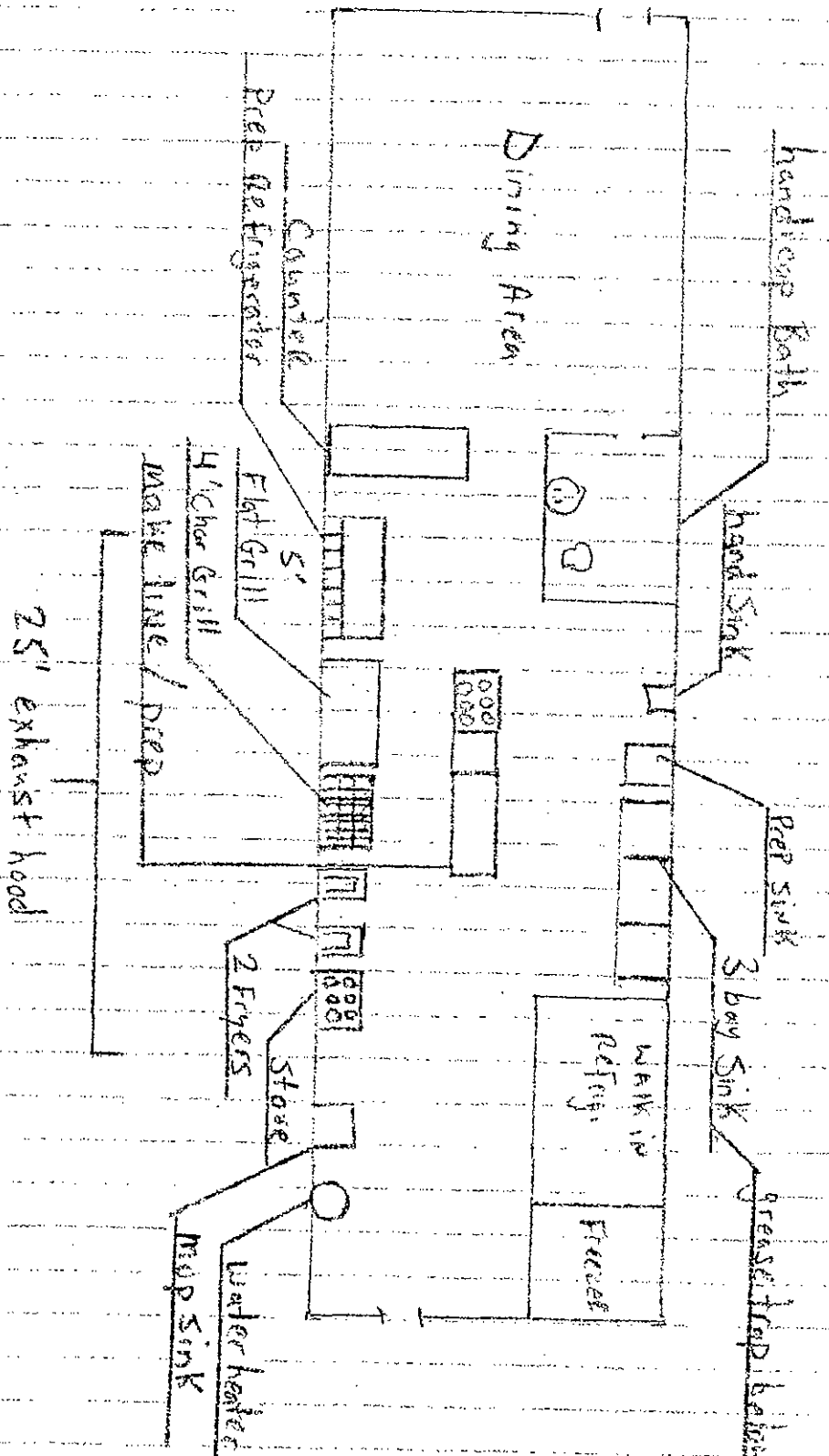
D.B.A Main Street Cheese Steaks

317 Kelly Ave. Brick NJ 08724

732-458-6552

James A. Thorn

Kathleen S. Thorn Owners



Main Street Cheese Stacks

Floor Plan

Block 842 - 20 + 828

78 West

Armet Panda Express

in their cell

202-5112