BLOCK 84.2 LOT 28 QUALIFICATION CODE _____ ADDRESS (SITE) 1715-4 RT 88 W BRICK, N.J. 08724 PERMIT NO. 12-1334

CONSTRUCTION PERMIT APPLICATION C12-001415

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

Deficiency Letter

I. IDENTIFICATION

1. Proposed Work Site at: 1715-4 RT 88 W, BRICK, N.J. 08724
2. Name of Owner in Fee: OXFORD INTERNATIONAL LLC
   Tel. (732) 740-6173 e-mail _____
   Address 1361 VINCENZO DRIVE, TOMS RIVER, N.J. 08753 (street / municipality / zip code)
3. Ownership in Fee: Public _____ Private X
4. Principal Contractor: DEANE'S CUISINE (SELF) Tel. (732) 701-1573
   Address 47 BRUSHY NECK DRIVE e-mail _____
   BRICK, N.J. 08724 Deans Cuisine
   License No. OR, if new home, Builder Reg. No. _____ Exp. Date _____
   Home Improvement Contractor Registration No. or Exemption Reason (if applicable): _____
   Federal Emp. ID No. _____ FAX: ( ) _____
5. Architect or Engineer WALTER J. HESSBERGER AIA Contact WALTER HESSBERGER
   Address 2715 HOOPER AVE, SUITE 2C e-mail _____
   Tel. (732) 262-7444 FAX: ( ) _____
6. Responsible Person in Charge once Work has Begun VINCENT SANTILLI
   Tel. (732) 701-1573 FAX: (732) 701-1514

V. FEE SUMMARY (for office use only)

		Update	Update
1. Building	$ 78 ✓		
2. Electrical	40 ✓		
3. Plumbing	110 ✓		
4. Fire Protection	250 ✓		
5. Elevator Devices			
6. Subtotal			
7. Less 20% for State Plan Review	$		
8. Subtotal	$		
9. State Permit Surcharge Fee	8 -		
10. Subtotal	$		
11. Cert. of Occupancy			
12. Other			
13. TOTAL	$ 486 -		

VI. BUILDING/SITE CHARACTERISTICS

	(office use only)
1. Number of Stories 1	
2. Height of Structure _____ ft.	
3. Area — Largest Floor 1030 sq. ft.	
4. New Building Area _____ sq. ft.	
5. Volume of New Structure _____ cu. ft.	
6. Max. Live Load _____	
7. Max. Occupancy Load _____	
8. If Industrialized Building: State Approved ____ HUD ____	
9. Total Land Area Disturbed _____ sq. ft.	
10. Flood Hazard Zone _____	
11. Base Flood Elevation _____ ft.	
12. Wetlands yes ____ no ____	

IIa. PROPOSED WORK

- ☒ Minor Work — Tenant Fit-up
- ☐ Repair
- ☐ Asbestos Abat. -Subch. 8
- ☐ New Building
- ☐ Alteration
- ☐ Lead Hazard Abatement
- ☐ Addition
- ☐ Renovation
- ☐ Radon Remediation
- ☐ Demolition
- ☐ Reconstruction
- ☑ Annual Permit — 12-07 COMMERCIAL

IIb. SUBCODES (Check all that apply)

FOR OFFICE USE ONLY (Optional)

	Est. Cost	Plans Rec'd by	Date Rec'd	Rejection Date	Approval Date	Re-viewer	Resubmission Dates Approval	Resubmission Dates Rejection	Re-viewer
☒ Building	400				5/15/12 KA				
☒ Electrical	1800				5/20/12	JS			
☒ Plumbing	400				5/9/12	MT			
☐ Fire Protection					5/14/12	GB			
☐ Elevator		Eng Exempt			5/8/12	ECC			
TOTAL COST	2600								

VII. DESCRIPTION OF BUILDING USE

A. RESIDENTIAL *(primary use)*
1. State Specific Use:
2. Use Group, Proposed:
3. Change in Use Group, Indicate Present:
4. No. of dwelling units: *Total Units* *Income-restricted*
   Gained, Sale
   Gained, Rental
   Lost, Sale
   Lost, Rental

B. NON-RESIDENTIAL *(primary use)*
1. State Specific Use:
2. Use Group, Proposed: M
3. Change in Use Group, Indicate Present:

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

D. Construct. Classification: Present IIB
Proposed IIB

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/Standpipes
8. ☐ Smoke Control Systems in Open Wells
9. ☐ Underground Storage Tanks
10. ☐ Swimming Pools, Spas and Hot Tubs
11. ☐ LPGas Tanks
12. ☐ Fire Alarm

U.C.C. F100-1 (rev. 8/09)

OFFICE USE ONLY

IMPORTANT
A.H.B.T. - EXEMPT

DATE:	COMMENTS:	INITIALS:
4/24/12	Need gas pipe drawing.	

CERTIFICATION IN LIEU OF OATH

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

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

Mark the following applicable boxes:

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

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

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

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

C. ( ) I further certify that I will perform or supervise the following work:
C.1. ( ) Building C.2. ( ) Fire Protection

I further certify that I will perform the following work:
C.3. ( ) Electrical C.4. ( ) Plumbing

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

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

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

Signature _____ Date _____

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

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

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

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

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

(X) Check if contractor.

Agent Name VINCENT SANTILLI

Address 47 BRUSHY NECK DRIVE
BRICK, N.J. 08724

Telephone (732) 701-1573

Signature Vincent Santilli

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

OFFICE DATE RECEIVED: 5-7-12 5420

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	JC	5/7/12							ZA-12-00411
☐ Planning Board									
☐ Zoning Board									
☐ Sewer Authority									
☐ Water Authority									
☐ Police Department									
☐ Health Department									
☐ Soil Conservation									
☐ N.J. Department of Community Affairs									
☐ N.J. Department of Transportation									
☐ N.J. Department of Environmental Protection									
☐ Utility Dig No.									
☐									
☐									

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

Name of Code & Edition		Name of Code & Edition		
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.				

Brick Township
401 Chambersbridge Rd
Brick, NJ 08723

Date Issued 7/12/2012
Control Number C-12-001415
Permit Number 12-1334
Permit Issue Date 5/16/2012
Certificate Number 12-1334

Certificate

Construction Code Division

(Certificate of Approval)

Identification

Work Site Location: 1715 ROUTE 88 Unit 4 Brick Township, NJ Block: 842 Lot: 28 Qual:

Owner in Fee: OXFORD INTERNATIONAL LLC

Owner Address: 1361 VINCENZO DR TOMS RIVER NJ 08753

Telephone: 7327406173

Contractor Deane's Cuisine/ Vincent Santilli

Address 47 Brushy Neck Dr. SEE COMMENTS Brick NJ 08724

Telephone: 7327011513 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: 100 Maximum Occupancy Load: 12

Description of Work/Use: TENANT FIT UP
Dean's Cuisine

Certificate Comments:

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

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

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

☐ **Temporary Certificate of Compliance**
The following conditions must be met no later than
or the owner will be subject to fine or order to vacate:
This certificate has an expiration date of:
Conditions to be met:

☐ **Certificate of Clearance - Lead Abatement 5:17**
This serves notice that based on written certification, lead abatement was performed as per NJAC5:17 to the following extent.

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

☐ **Certificate of Clearance - Asbestos Abatement**
This serves notice that based on written certification, asbestos abatement was performed to the following extent.

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

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

☐ **Temporary Certificate of Occupancy**
The following conditions must be met no later than:
or the owner will be subject to fine or order to vacate:
This certificate has an expiration date of:
Conditions to be met:

Construction Official

Fee: $0.00
Check Number:
Collected By:

Date Printed: 7/17/2012

U.C.C. F260 (rev. 08/05)

5-16-12

CONSTRUCTION PERMIT

Date Issued 12-1334
Control # C-12-001415
Permit #

IDENTIFICATION Block: 842 Lot: 28 Qualifier
Work Site Location: 1715 ROUTE 88 Unit 4 Brick Township, NJ
Owner in Fee: OXFORD INTERNATIONAL LLC
1361 VINCENZO DR TOMS RIVER NJ 08753
Telephone: (732) 740-6173

Contractor: Deane's Cuisine/ Vincent Santilli
Address: 47 Brushy Neck Dr. SEE COMMENTS Brick NJ 08724
Telephone: (732) 701-1513
Lic. No. or Bldrs. Reg. No.
Federal Employee. No.

Is hereby granted permission to perform the following work:

- [x] BUILDING
- [x] PLUMBING
- [ ] LEAD HAZARD ABATEMENT
- [x] ELECTRICAL
- [x] FIRE PROTECTION
- [ ] DEMOLITION
- [ ] ELEVATOR DEVICES
- [ ] ASBESTOS ABATEMENT (Subchapter 8 only)
- [ ] OTHER

DESCRIPTION OF WORK:
TENANT FIT UP
Dean's Cuisine

Note: If constuction 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 $4,900

Construction Official

5-16-12
Date

PAYMENTS (Office Use Only)

Building	$78
Electrical	$40
Plumbing	$110
Fire Protection	$250
Elevator Devices	$0
Other	$0.00
DCA Training Fee	$8
CO Fee	
Other	$0
Total	$486
Check No.	898
Cash	$0
Credit	$0
Collected By	

+50
$536.

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

1 WHITE - INSPECTOR 2 CANARY - OFFICE 3 PINK - TAX ASSESSOR 4 GOLD - APPLICANT

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.

XX02 SERV.002

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.

BUILDING $78.00
ELECTRIC $40.00
PLUMBING $110.00
FIRE $250.00
DCA $8.00
CHECK $486.00

- [ ] 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:

- [x] 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".

- [x] A complete copy of released plans must be kept on the job site.

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

Deane's Cuisine

TOWNSHIP OF BRICK
DEPARTMENT OF INSPECTIONS

OCCUPANCY

OCCUPANT LOAD 12
LIVE LOAD 100 P. S. F.
FIRE GRADING 2B HOURS
USE GROUP M

BUILDING SUBCODE
TECHNICAL SECTION

Date Received 5-16-12
Control # 12-1334

Date Issued
Permit #

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

Work Site Location 1715-4 RT 88W
BRICK, NJ. 08724

Owner in Fee: OXFORD INTERNATIONAL LLC

Tel. (732) 740-6173 e-mail

Address 1361 VINCENZO DRIVE, TOMS RIVER, NJ. 08753
street municipality zip code

Contractor: DEANES CUISINE (SELF) Tel. (732) 201-7513

Address 47 BRUSHY NECK DRIVE e-mail
BRICK, NJ. 08724

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

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

Federal Emp. ID No. FAX: ( )

C. CERTIFICATION IN LIEU OF OATH

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

Sign here: Vincent Santilli

Print name here: VINCENT SANTILLI

D. TECHNICAL SITE DATA

DESCRIPTION OF WORK INSTALLATION OF 5 PIECES OF KITCHEN EQUIPMENT & RECEPTACLES IN EXISTING STORE. CONSTRUCT APPROX 6 L.F. OF DRYWALL PARTITION. INSTALL CABINETS & WORK TABLES

JOB SUMMARY (Office Use Only)

PLAN REVIEW	Date	Initial
[ ] No Plans Required		
[ ] All		
[ ] Footings/Foundations		
[ ] Structural/Framework		
[ ] Exterior	5/15/12	KA
[X] Interior		

Joint Plan Review Required:
[ ] Elec. [ ] Plumb. [ ] Fire [ ] Elevator

SUBCODE APPROVAL for PERMIT
Date: 7-12-12
Approved by: KA/JC

SUBCODE APPROVAL for CERTIFICATE
[ ] CO [ ] CCO [X] CA
Date:
Approved by:

INSPECTIONS Type:	Failure	Failure	Approval	Initial
		Dates (Month/Day)		
Footing				
Footing Bonding				
Foundation				
Slab				
Frame			5/30/12	IW
Truss Sys./Bracing				
Barrier-Free				
Insulation				
Finishes -Base Layer				
Finishes -Final				
Energy				
Mechanical				
TCO			*6/29/12	IW
Other				
Final	*7/3/12 IW		*7/11/12	IW
Barrier-Free				

B. BUILDING CHARACTERISTICS

Use Group Present M Proposed M
No. of Stories 1
Height of Structure ft.
Area — Largest Floor 1030 sq. ft.
New Bldg. Area/All Floors sq. ft.
Volume of New Structure cu. ft.
Max. Live Load
Max. Occupancy Load

Constr. Class Present IIB Proposed IIB

If Industrialized Building:
State Approved HUD

Est. Cost of Bldg. Work:
1. New Bldg. $
2. Rehabilitation $ 26000
3. Total (1+ 2) $ 26000

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
[X] Other MINOR
[ ] 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

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

NR

6/29/12 MW - Rec TCO 90 Days —

1) Add Remote Head —

2) Permit Reqd for New RTU

7/11/12 MW - Final Appvd -

* RTU is in for Review under a separate permit

Denne's Cuisine

Old Jimmies Cheesesteaks

Old Deli

5-16-12

12-1334

FIRE PROTECTION SUBCODE
TECHNICAL SECTION

NEW JERSEY UNIFORM CONSTRUCTION CODE

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.

Block 842 Lot 28 Qualification Code

Work Site Location 1715-4W ROUTE 88
BRICK, N.J. 08724

Owner in Fee: OXFORD INTERNATIONAL LLC

Tel. (732) 740-6173 e-mail

Address 1361 VINCENZO DRIVE, TOMS RIVER, N.J. 08753
street municipality zip code

Contractor: VINCENT SANTILLI Tel. ( )

Address 47 BRUSHY NECK DRIVE e-mail
BRICK, N.J. 08724

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

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

Fire Alarm Contractor No. Exp. Date

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

Federal Emp. ID No. FAX: ( )

B. FIRE PROTECTION CHARACTERISTICS

Use Group: Present M Proposed M

Constr. Class: Present IIB Proposed IIB

Heating System: [ ] New OR [ ] Modification to Existing OR [ ] Conversion OR [ ] Replacement

Fuel Type: [ ] Gas [ ] Oil [ ] Electric [ ] Solar Other

Location:

Total Cost of Fire Protection Work $ 100

Fuel Storage Tank:
Fuel Type: [ ] Flammable OR [ ] Combustible
Capacity

Fire Alarm System: [ ] New OR [ ] Existing
Location of Panel:

Fire Suppression/Standpipe System:
[ ] New OR [ ] Existing
Location of Main Control Valve:

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/Contractor sign here: Vincent Santilli

Print name here: VINCENT SANTILLI

[ ] Certified Contractor [ ] Exempt Applicant

D. TECHNICAL SITE DATA

DESCRIPTION OF WORK: WATER HEATER

Water Supply Source

Method of Alarm/Suppression System Supervision

	NUMBER	FEE (Office Use Only)
Flammable/Combustible Tanks		$
Alarm Systems		
[ ] System		
[ ] 110v Interconnected		
[ ] CO Detectors/110v		
Alarm Devices (i.e., smoke, heat, pulls, water/flow)		
Supervisory Devices (i.e., tampers, 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		
CO_2 Suppression		
Foam Suppression		
FM200 Suppression		
Other		
Other Systems		
Kitchen Hood Exhaust System		
Smoke Control System		
Fuel-Fired Appliances X Gas [ ] Oil [ ] Solid	5	50
Fireplace Venting/Metal Chimney		
Other ~~WATER HEATER~~	1	

COMMERCIAL

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

JOB SUMMARY (Office Use Only)

PLAN REVIEW
[ ] No Plans Required
[ ] Partial -Underslab Utilities Approved
Date: Approved by:
[ ] Fire Protection Plans Approved
Date: 5-14-12 Approved by:
Joint Plan Review Required
[ ] Bldg. [ ] Elec. [ ] Plumb. [ ] Elev.

SUBCODE APPROVAL for PERMIT
Date: 5-14-12
Approved by:

SUBCODE APPROVAL for CERTIFICATE
[ ] CO [ ] CCO [ ] CA
Date: 6-15-12
Approved by:

INSPECTIONS Type:	Dates (Month/Day) Failure	Failure	Approval	Initial
Alarm System				
Suppression Sys.				
Standpipe				
Fire Pump				
Pre-Eng. System				
Mechanical			6-15-12	
Smoke Control				
TCO				
Flam/Combust Tanks				
Fireplace Venting				
Final	6-15-12		6-15-12	
Other				

U.C.C. F140 (rev. 02/11) 1 White = Inspector Copy 2 Canary = Office Copy 3 Pink = Office Copy 4 Gold = Applicant Copy

① Existing hood - Need Support

6/[illegible] current report completed with NO appliances (Need cert)

② Need update for [illegible] Supp System not needed

ALLIED FIRE & SAFETY EQUIPMENT CO., INC.

517 GREEN GROVE ROAD ♦♦ P.O. BOX 607 ♦♦ NEPTUNE, NJ 07754-0607
PHONE: (732) 922-3399 ♦♦ FAX: (732) 918-8668
WWW.ALLIEDFIRESAFETY.COM

SYSTEM INSPECTION REPORT

(REVISED AS OF 9/12/08)

Customer: Sotiris Sergiou Bldg: Deane's Cuisine

Address: 1715 Rt. 88 Brick NJ. 08724

Contact: _____ Phone: _____

SYSTEM TYPE	Range Guard					SYSTEM LOCATION	Left of Hood				
NOZZLES	#DUCT	#PLENUM	#SURFACE	LINKS	#360	#450	#500	OTHER	GAUGE PRESSURE	CART WT.	REMOTE PULL FT FROM HOOD
12	3	3	6	5	5	/	/		OK	62.0	10

HYDROTEST YEAR	TANK SIZE	YEAR	S	TANK SIZE	YEAR	S P	TANK SIZE	YEAR	S P
6/12	46	96/~~98~~	S	46	95	S P	~~SIZE~~	~~YEAR~~	S P

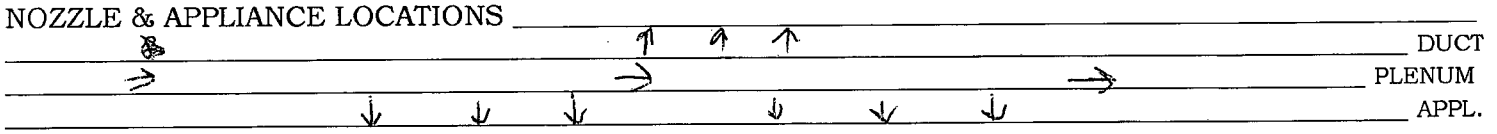
MICRO SWITCH (CIRCLE ONE) SINGLE DUAL DBL DUAL	GAS VALVE SIZE	MANUAL	ELECTRIC	GAS VALVE LOCATION	CART / CAPS CHANGED	ALARM
	2"			Above System	~~/~~	/

HOOD QTY / SIZES	HOOD LOCATION	FILTER QTY / SIZES	FANS QTY	FAN TYPE (CIRCLE ONE)	DUCT QTY / SIZE
36"x48"	Kitchen	16/24x24	1	(ROOF) WALL	12x28

1. All appliances properly covered w/ correct nozzles	S	15. Piping & conduit securely bracketed	S
2. Duct and plenum covered w/ correct nozzles	S	16. Proper separation between fryer & open flame	S
3. Check if seals intact, evidence of tampering	S	17. Exhaust fan in operating order	S
4. Check remote pull location	S	18. All filters in place	S
5. Pressure gauge in proper range (if applicable)	S	19. Clean nozzle's	S
6. Check cartridge weight (if applicable)	S	20. Proper nozzle covers in place	S
7. Check hydrostatic test date	S	21. Check hood for grease build up	S
8. Check chemical agent quality / level	S	22. System operational / seals in place	S
9. Inspect and clean cylinder and mount	S	23. Fan warning sign on hood	S
10. Operate system from terminal link	S	24. Personnel instruct. In manual operation of system	S
11. Test for proper operation from remote	S	25. Does hood work properly and is it up to code	S
12. Check operation of electric shutoffs	/	26. Microns of Grease	S
13. Check operation of gas valve	/	☐ System Non Complaint – Cleaning Required	
14. Replace fusible links	S	27. Last hood cleaning was 4/12 by who ~~AA~~ H+R	

S – SATISFACTORY U – UNSATISFACTORY

NOZZLE & APPLIANCE LOCATIONS _____



		Grill	Skillet		oven	oven			
		17x17	36x17		35x27	35x27			

COMMENTS _____

On this date, the above system was tested and inspected in accordance with procedures of the most recent adopted editions of NFPA 17, 17a, 96 and the manufacturer's manual and was operated according to these procedures with the results indicated above. Any comments or unsatisfactory marks have been explained to the customer / customer's agent below.

RT					
SERVICE TECHNICIAN	DATE	TIME	CUSTOMER SIGNATURE	NAME	TITLE

A COPY WILL BE FORWARDED TO THE AUTHORITY HAVING JURISDICTION (I.E. FIRE MARSHAL)

5-16-12

12-1334

ELECTRICAL 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.

Block 842 Lot 28 Qualification Code

Work Site Location 1715 WRT 88
Brick NJ 08724

Owner in Fee: Vinni Sannitti; Oxford International LLC

Tel. (732) 701 1613 e-mail 732-740-6173

Address 136 Vinzenzo Drive, Toms River, NJ 08753
street municipality zip code

Contractor: Bricktown Electric Cont LLC Tel. (732) 2629700

Address 1103 B Industrial Parkway e-mail
Brick NJ 08724

Contractor License No. 12344 Exp. Date 3/31/15

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

Federal Emp. ID No. 26-0471406 FAX: (732) 2629702

B. ELECTRICAL CHARACTERISTICS

Use Group Present Proposed

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

Building Occupied as Restaurant Utility Co.

Est. Cost of Elec. Work $ 1800

JOB SUMMARY (Office Use Only)

PLAN REVIEW

[ ] No Plans Required

[ ] Partial -Underslab Utilities Approved
Date: Approved by:

[✓] Electric Plans Approved
Date: 5/8/12 Approved by: JJ

Joint Plan Review Required:
[ ] Bldg. [ ] Plumb. [ ] Fire. [ ] Elev.

SUBCODE APPROVAL for PERMIT
Date: 5/8/12
Approved by: JJ

SUBCODE APPROVAL for CERTIFICATE
[ ] CO [ ] CCO [ ] CA
Date: 6-14-12
Approved by: JJ

INSPECTIONS Type:	Failure	Failure	Approval	Initial
Rough				
Barrier-Free				
Trench				
Temp. Serv.				
Constr. Serv.				
TCO				
Other				
Service Final	6-7-12		6-13-12	DJ
Barrier-Free	DJ			

Temp. Cut-in-Card Date Issued
Final Cut-in-Card Date Issued
Annual Pool Inspection
Date of Grounding and Bonding Certification

C. CERTIFICATION IN LIEU OF OATH

I 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 sign/Contractor sign and seal here:

Print name here:

[✓] Licensed Elec. Contractor [ ] Certif'd Landscape Irrigation Cont'r [ ] Exempt Applicant

D. TECHNICAL SITE DATA

DESCRIPTION OF WORK: INSTALLATION OF RECEPTACLES FOR VARIOUS KITCHEN EQUIPMENT

QTY.	SIZE	ITEMS	FEE (Office Use Only)
		Lighting Fixtures	
12		Receptacles	
		Switches	
		Detectors	
		Light Poles	
		Motors—Fract. HP	
		Emergency & Exit Lights	
		Communications Points	
		Alarm Devices/F.A.C. Panel	
1		Deli case	
		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	

COMMERCIAL

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

U.C.C. F120 (rev. 11/09) 1 White = Inspector Copy 2 Canary = Office Copy 3 Pink = Office Copy 4 Gold = Applicant Copy

6-7-17

GFI's in Kitchens

5-16-12

12-1334

PLUMBING SUBCODE
TECHNICAL SECTION

UNIT #4

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.

Block 842 Lot 28 Qualification Code

Work Site Location 1715-4 W ROUTE 88
BRICK, N.J. 08724

Owner in Fee: OXFORD INTERNATIONAL LLC

Tel. (732) 740-6173 e-mail

Address 1361 VINCENZO DRIVE, TOMS RIVER N.J. 08753
street municipality zip code

Contractor: John Campbell Tel. (732) 793-4670

Address 3240 Windsor Avenue e-mail
Toms River NJ

Contractor License No. 10298 Exp. Date 6/13

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

Federal Emp. ID No. FAX: ( )

B. PLUMBING CHARACTERISTICS

Use Group Present Proposed

Building Sewer Size Public Sewer Private Septic

Water Service Size Public Water Private Well

Est. Cost of Plumbing Work $ 400.00

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 sign/Contractor sign and seal here: John Campbell

Print name here: John Campbell

[V] Licensed Plumbing Contractor [ ] Exempt Applicant

D. TECHNICAL SITE DATA

DESCRIPTION OF WORK HOOK UP GAS TO 5 PIECES OF GAS KITCHEN EQUIPMENT

JOB SUMMARY (Office Use Only)

PLAN REVIEW
[ ] No Plans Required
[ ] Partial -Underslab Utilities Approved
Date: Approved by:
[V] Plumbing Plans Approved
Date: 5/9/12 Approved by: MA
Joint Plan Review Required:
[ ] Bldg. [ ] Elec. [ ] Fire. [ ] Elev.

SUBCODE APPROVAL for PERMIT
Date: 5-10-12
Approved by: BJ

SUBCODE APPROVAL for CERTIFICATE
[ ] CO [ ] CCO [X] CA
Date: 6-7-12
Approved by: WEW

INSPECTIONS Type:	Dates (Month/Day) Failure	Failure	Approval	Initial
Slab				
Rough				
Water				
Sewer				
Fixtures				
Gas Equipment				
Gas Piping				
LPGas Tank				
Fuel Oil Piping				
Solar				
TCO				
Final			06/07/12 AT	

QTY.	FIXTURE/EQUIPMENT	FEE (Office Use Only)
	Water Closet	$
	Urinal/Bidet	
	Bath Tub	
	Lavatory	
	Shower	
	Floor Drain	
	Sink	
	Dishwasher	
	Drinking Fountain	
	Washing Machine	
1	Hose Bibb	
1	Water Heater	
5	Fuel Oil Piping	
	Gas Piping	COMMERCIAL
	LPGas Tank	
	Steam Boiler	
	Hot Water Boiler	
	Sewer Pump	
	Interceptor/Separator	
	Backflow Preventer	
	Greasetrap	
	Sewer Connection	
	Water Service Connection	
	Stacks	
	Other	

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

U.C.C. F130 (rev. 11/09) 1 White = Inspector Copy 2 Canary = Office Copy 3 Pink = Office Copy 4 Gold = Applicant Copy

Brick Township
401 Chambers Bridge Rd.

Brick, NJ 08723
(732) 262-1027

Date Issued: 05-16-12
Application Number: ZA-12-00411
Application Date: 05/07/2012
Project Number:
Permit Number: 12-00409
Fee: $50

Zoning Permit

Worksite Location: **1715 ROUTE 88**
Oxford Plaza - Unit No. 4
Brick Township, NJ 08724

Block: **842**
Lot: **28**
Qualifier:
Zone: **B-1**

Owner: **OXFORD INTERNATIONAL LLC**
Address: **1361 VINCENZO DR**
TOMS RIVER, NJ 08753

Applicant: **Vincent Santilli; Deane's Cuisine, LLC**
Address: **47 Brushy Neck Drive**
Brick, NJ 08724

Application Approved Date: 05/07/2012

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

Use is: Delicatessen -"Deane's Cuisine" (former "Jimmy's Cheesesteaks").
Nonconforming Use is:

Work Description:

Rehabilitation - Interior alterations to Unbit No. 4 for a tenant fit-up for a new business, changing from a restaurant, "Jimmy's Cheesesteaks", to a delicatessen, "Deane's Cuisine".

An additional zoning permit is required for any sign and for any other additional work..

The unit number must be displayed on the front and back doors.

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

05/16/12 [illegible]
[illegible]
MEMO
ZP# $50.00
CHECK $50.00

Sean Kinney, Zoning Officer — 05/07/2012 Date

Michael P. Fowler, Township Planner — 5/7/12 **Date**

5-16-12

12-1334

PLUMBING 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.

Block 842 Lot 28 Qualification Code

Work Site Location 1715-4 W ROUTE 88
BRICK, N.J. 08724

Owner in Fee: OXFORD INTERNATIONAL LLC

Tel. (732) 740-6173 e-mail

Address 1361 VINCENZO DRIVE, TOMS RIVER N.J. 08753
street municipality zip code

Contractor: John Campbell Tel. (732) 793-4170

Address 32 W Windsor Avenue e-mail
Toms River NJ

Contractor License No. 10298 Exp. Date 6/13

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

Federal Emp. ID No. FAX: ( )

B. PLUMBING CHARACTERISTICS

Use Group Present Proposed

Building Sewer Size Public Sewer Private Septic

Water Service Size Public Water Private Well

Est. Cost of Plumbing Work $ 400.00

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 sign/Contractor sign and seal here:

Print name here: John Campbell

[V] Licensed Plumbing Contractor [ ] Exempt Applicant

D. TECHNICAL SITE DATA

DESCRIPTION OF WORK HOOK UP GAS TO 5 PIECES OF GAS KITCHEN EQUIPMENT

QTY.	FIXTURE/EQUIPMENT	FEE (Office Use Only)
	Water Closet	$
	Urinal/Bidet	
	Bath Tub	
	Lavatory	
	Shower	
	Floor Drain	
	Sink	
	Dishwasher	
	Drinking Fountain	
	Washing Machine	
	Hose Bibb	
1	Water Heater	
	Fuel Oil Piping	
5	Gas Piping	
	LPGas Tank	
	Steam Boiler	
	Hot Water Boiler	
	Sewer Pump	
	Interceptor/Separator	
	Backflow Preventer	
	Greasetrap	
	Sewer Connection	
	Water Service Connection	
	Stacks	
	Other	

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

JOB SUMMARY (Office Use Only)

PLAN REVIEW
[ ] No Plans Required
[ ] Partial -Underslab Utilities Approved
Date: Approved by:
[V] Plumbing Plans Approved
Date: 5/9/12 Approved by:
Joint Plan Review Required:
[ ] Bldg. [ ] Elec. [ ] Fire. [ ] Elev.

SUBCODE APPROVAL for PERMIT
Date: 5-10-12
Approved by:

SUBCODE APPROVAL for CERTIFICATE
[ ] CO [ ] CCO [ ] CA
Date:
Approved by:

INSPECTIONS Type:	Dates (Month/Day) Failure	Failure	Approval	Initial
Slab				
Rough				
Water				
Sewer				
Fixtures				
Gas Equipment				
Gas Piping				
LPGas Tank				
Fuel Oil Piping				
Solar				
TCO				
Final				

PLUMBING 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.

Block 902 Lot 28 Qualification Code

Work Site Location 1715-4 WILLOWTE RD
BRICK N.J. 08724

Owner in Fee: PYRAMID NATURAL LLC

Tel. (732) 740-6173 e-mail

Address 13601 VINCENTO DRIVE, TOMS RIVER N.J. 08755
street municipality

Contractor: JOHN CAMPBELL Tel. (732) 793-4870
zip code

Address 524 WINDSOR AVENUE e-mail
WALL N.J. 07719

Contractor License No. 11290 Exp. Date 6/13

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

Federal Emp. ID No. FAX: ( )

B. PLUMBING CHARACTERISTICS

Use Group Present Proposed

Building Sewer Size Public Sewer Private Septic

Water Service Size Public Water Private Well

Est. Cost of Plumbing Work $ 400.00

JOB SUMMARY (Office Use Only)

PLAN REVIEW
[ ] No Plans Required
[ ] Partial -Underslab Utilities Approved
Date: Approved by:
[ ] Plumbing Plans Approved
Date: Approved by:
Joint Plan Review Required:
[ ] Bldg. [ ] Elec. [ ] Fire. [ ] Elev.

SUBCODE APPROVAL for PERMIT
Date:
Approved by:

SUBCODE APPROVAL for CERTIFICATE
[ ] CO [ ] CCO [ ] CA
Date:
Approved by:

INSPECTIONS Type:	Dates (Month/Day) Failure	Failure	Approval	Initial
Slab				
Rough				
Water				
Sewer				
Fixtures				
Gas Equipment				
Gas Piping				
LPGas Tank				
Fuel Oil Piping				
Solar				
TCO				
Final				

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 sign/Contractor sign and seal here:

Print name here: JOHN CAMPBELL

[ ] Licensed Plumbing Contractor [ ] Exempt Applicant

D. TECHNICAL SITE DATA

DESCRIPTION OF WORK HOOK UP GAS TO 5 PIECES OF GAS EQUIPMENT

QTY.	FIXTURE/EQUIPMENT	FEE (Office Use Only)
	Water Closet	$
	Urinal/Bidet	
	Bath Tub	
	Lavatory	
	Shower	
	Floor Drain	
	Sink	
	Dishwasher	
	Drinking Fountain	
	Washing Machine	
1	Hose Bibb	
1	Water Heater	
	Fuel Oil Piping	
5	Gas Piping	
	LPGas Tank	
	Steam Boiler	
	Hot Water Boiler	
	Sewer Pump	
	Interceptor/Separator	
	Backflow Preventer	
	Greasetrap	
	Sewer Connection	
	Water Service Connection	
	Stacks	
	Other	

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

5-16-12

12-1334

ELECTRICAL 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.

Block 842 Lot 28 Qualification Code

Work Site Location 1715 Rt 88 Brick NJ 08724

Owner in Fee: Vinni Sanntilli Oxford International LLC

Tel. (732) 701 1613 e-mail 732-740-6173

Address 1361 Vincenzo Drive, Toms River, NJ. 08753

Contractor: Bricktown Electric Const LLC (street / municipality / zip code) Tel. (732) 2629700

Address 1103 B Industrial Parkway e-mail

Brick NJ 08724

Contractor License No. 12994 Exp. Date 3/31/15

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

Federal Emp. ID No. 26-0471406 FAX: (732) 2629702

B. ELECTRICAL CHARACTERISTICS

Use Group Present Proposed

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

Building Occupied as Restaurant Utility Co.

Est. Cost of Elec. Work $ 1800

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 sign/Contractor sign and seal here:

Print name here:

[✓] Licensed Elec. Contractor [ ] Certif'd Landscape Irrigation Cont'r [ ] Exempt Applicant

D. TECHNICAL SITE DATA

DESCRIPTION OF WORK: Installation of Receptacles for various kitchen equipment

QTY.	SIZE	ITEMS	FEE (Office Use Only)
		Lighting Fixtures	
12		Receptacles	
		Switches	
		Detectors	
		Light Poles	
		Motors—Fract. HP	
		Emergency & Exit Lights	
		Communications Points	
		Alarm Devices/F.A.C. Panel	
1		Deli case	
		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	

Administrative Surcharge $

Minimum Fee $

State Permit Surcharge Fee $

TOTAL FEE $

JOB SUMMARY (Office Use Only)

PLAN REVIEW

[ ] No Plans Required

[ ] Partial -Underslab Utilities Approved

Date: Approved by:

[✓] Electric Plans Approved

Date: 5/16/12 Approved by: JS

Joint Plan Review Required:

[ ] Bldg. [ ] Plumb. [ ] Fire. [ ] Elev.

SUBCODE APPROVAL for PERMIT

Date: 5/16/12

Approved by: JS

SUBCODE APPROVAL for CERTIFICATE

[ ] CO [ ] CCO [ ] CA

Date:

Approved by:

INSPECTIONS Type:	Failure	Failure	Approval	Initial
	Dates (Month/Day)			
Rough				
Barrier-Free				
Trench				
Temp. Serv.				
Constr. Serv.				
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

5-16-12

1)-1324

ELECTRICAL 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.

Block 842 Lot 58 Qualification Code

Work Site Location 1715 Rt 88 Brick NT 08724

Owner in Fee: Vijai Sawhney / Oxford International LLC

Tel. (732) 701 1613 e-mail 732-740-6173

Address 1361 Vinegnzo Drive, Toms River, NJ. 08753

Contractor: (street) Bricktown Electric Const LLC (municipality) Tel. (732) 262 9700 (zip code)

Address 1103 B Industrial Parkway e-mail

Brick NT 08724

Contractor License No. 12384 Exp. Date 3/31/15

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

Federal Emp. ID No. 26-0471406 FAX: (732) 262 9702

B. ELECTRICAL CHARACTERISTICS

Use Group Present Proposed

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

Building Occupied as Restaurant Utility Co.

Est. Cost of Elec. Work $ 1500

JOB SUMMARY (Office Use Only)

PLAN REVIEW

[ ] No Plans Required

[ ] Partial -Underslab Utilities Approved
Date: Approved by:

[ ] Electric Plans Approved
Date: Approved by:

Joint Plan Review Required:
[ ] Bldg. [ ] Plumb. [ ] Fire. [ ] Elev.

SUBCODE APPROVAL for PERMIT
Date:
Approved by:

SUBCODE APPROVAL for CERTIFICATE
[ ] CO [ ] CCO [ ] CA
Date:
Approved by:

INSPECTIONS Type:	Failure	Failure	Approval	Initial
Rough				
Barrier-Free				
Trench				
Temp. Serv.				
Constr. Serv.				
TCO				
Other				
Service				
Final				
Barrier-Free				

Dates (Month/Day)

Temp. Cut-in-Card Date Issued

Final Cut-in-Card Date Issued

Annual Pool Inspection

Date of Grounding and Bonding Certification

C. CERTIFICATION IN LIEU OF OATH

I 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 sign/Contractor sign and seal here:

Print name here:

[ ] Licensed Elec. Contractor [ ] Certified Landscape-Irrigation Cont'r [ ] Exempt Applicant

D. TECHNICAL SITE DATA

DESCRIPTION OF WORK: Installation of Estimates for Various Kitchen Equipment

QTY.	SIZE	ITEMS	FEE (Office Use Only)
		Lighting Fixtures	
17		Receptacles	
		Switches	
		Detectors	
		Light Poles	
		Motors—Fract. HP	
		Emergency & Exit Lights	
		Communications Points	
1		Alarm Devices/F.A.C. Panel Dish Case	
		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	

Administrative Surcharge $

Minimum Fee $

State Permit Surcharge Fee $

TOTAL FEE $

5-16-12

Date Received
Control #

12-1334

Date Issued
Permit #

FIRE PROTECTION SUBCODE
TECHNICAL SECTION

(OLD DCA)

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

Work Site Location 1715 W ROUTE 88
BRICK, N.J. 08724

Owner in Fee: OXFORD INTERNATIONAL LLC

Tel. (732) 740-6173 e-mail

Address 1361 VINCENZO DRIVE, TOMS RIVER, N.J. 08753
street municipality zip code

Contractor: VINCENT SANTILLI Tel. ( )

Address 47 BRUSHY NECK DRIVE e-mail
BRICK, N.J. 08724

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

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

Fire Alarm Contractor No. Exp. Date

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

Federal Emp. ID No. FAX: ( )

B. FIRE PROTECTION CHARACTERISTICS

Use Group: Present M Proposed M

Constr. Class: Present IIB Proposed IIB

Heating System: [ ] New OR [ ] Modification to Existing OR [ ] Conversion OR [ ] Replacement

Fuel Type: [ ] Gas [ ] Oil [ ] Electric [ ] Solar Other

Location:

Total Cost of Fire Protection Work $ 100-

Fuel Storage Tank:
Fuel Type: [ ] Flammable OR [ ] Combustible
Capacity

Fire Alarm System: [ ] New OR [ ] Existing
Location of Panel:

Fire Suppression/Standpipe System:
[ ] New OR [ ] Existing
Location of Main Control Valve:

JOB SUMMARY (Office Use Only)

PLAN REVIEW
[ ] No Plans Required
[ ] Partial -Underslab Utilities Approved
Date: Approved by:
[ ] Fire Protection Plans Approved
Date: Approved by:
Joint Plan Review Required:
[ ] Bldg. [ ] Elec. [ ] Plumb. [ ] Elev.

SUBCODE APPROVAL for PERMIT
Date: 5-16-12
Approved by:

SUBCODE APPROVAL for CERTIFICATE
[ ] CO [ ] CCO [ ] CA
Date:
Approved by:

INSPECTIONS Type:	Failure	Failure	Approval	Initial
	Dates (Month/Day)			
Alarm System				
Suppression Sys.				
Standpipe				
Fire Pump				
Pre-Eng. System				
Mechanical				
Smoke Control				
TCO				
Flam/Combust Tanks				
Fireplace Venting				
Final				
Other				

C. CERTIFICATION IN LIEU OF OATH

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

Applicant/Contractor sign here: Vincent Santilli

Print name here: VINCENT SANTILLI

D. TECHNICAL SITE DATA [ ] Certified Contractor [ ] Exempt Applicant

DESCRIPTION OF WORK: water heater

Water Supply Source

Method of Alarm/Suppression System Supervision

	NUMBER	FEE (Office Use Only) $
Flammable/Combustible Tanks		
Alarm Systems		
[ ] System		
[ ] 110v Interconnected		
[ ] CO Detectors/110v		
Alarm Devices (i.e., smoke, heat, pulls, water/flow)		
Supervisory Devices (i.e., tampers, 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		
CO_2 Suppression		
Foam Suppression		
FM200 Suppression		
Other		
Other Systems		
Kitchen Hood Exhaust System		10
Smoke Control System		
Fuel-Fired Appliances [X] Gas [ ] Oil [ ] Solid	5	75
Fireplace Venting/Metal Chimney		
Other ~~WATER HEATER~~	1	
Administrative Surcharge $		
Minimum Fee $		
State Permit Surcharge Fee $		
TOTAL FEE $		

FIRE PROTECTION SUBCODE
TECHNICAL SECTION

NEW JERSEY UNIFORM CONSTRUCTION CODE

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.

Block 442 Lot 2 Qualification Code

Work Site Location 175 SW EMITT ST
BRICK, NJ 08724

Owner in Fee: OXFORD TERRACE LLC

Tel. (732) 740-6093 e-mail

Address 1261 VANDERBILT AVE, MONTCLAIR, NJ. 07043
street municipality zip code

Contractor: VINCENT SMITH Tel. ( )

Address 47 BOWNE AVE e-mail
BRICK, NJ. 08724

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

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

Fire Alarm Contractor No. Exp. Date

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

Federal Emp. ID No. FAX: ( )

B. FIRE PROTECTION CHARACTERISTICS

Use Group: Present M Proposed M

Constr. Class: Present IIB Proposed IIB

Heating System: [ ] New OR [ ] Modification to Existing OR [ ] Conversion OR [ ] Replacement

Fuel Type: [ ] Gas [ ] Oil [ ] Electric [ ] Solar Other

Location:

Total Cost of Fire Protection Work $ 100

Fuel Storage Tank:
Fuel Type: [ ] Flammable OR [ ] Combustible
Capacity

Fire Alarm System: [ ] New OR [ ] Existing
Location of Panel:

Fire Suppression/Standpipe System:
[ ] New OR [ ] Existing
Location of Main Control Valve:

JOB SUMMARY (Office Use Only)

PLAN REVIEW
[ ] No Plans Required
[ ] Partial -Underslab Utilities Approved
Date: Approved by:
[ ] Fire Protection Plans Approved
Date: Approved by:
Joint Plan Review Required:
[ ] Bldg. [ ] Elec. [ ] Plumb. [ ] Elev.

SUBCODE APPROVAL for PERMIT
Date:
Approved by:

SUBCODE APPROVAL for CERTIFICATE
[ ] CO [ ] CCO [ ] CA
Date:
Approved by:

INSPECTIONS Type:	Dates (Month/Day) Failure	Failure	Approval	Initial
Alarm System				
Suppression Sys.				
Standpipe				
Fire Pump				
Pre-Eng. System				
Mechanical				
Smoke Control				
TCO				
Flam/Combust Tanks				
Fireplace Venting				
Final				
Other				

C. CERTIFICATION IN LIEU OF OATH

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

Applicant/Contractor sign here: Vincent Smith

Print name here: VINCENT SMITH [ ] Certified Contractor [ ] Exempt Applicant

D. TECHNICAL SITE DATA

DESCRIPTION OF WORK:

Water Supply Source

Method of Alarm/Suppression System Supervision

	NUMBER	FEE (Office Use Only) $
Flammable/Combustible Tanks		
Alarm Systems		
[ ] System		
[ ] 110v Interconnected		
[ ] CO Detectors/110v		
Alarm Devices (i.e., smoke, heat, pulls, water/flow)		
Supervisory Devices (i.e., tampers, 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		
CO_2 Suppression		
Foam Suppression		
FM200 Suppression		
Other		
Other Systems		
Kitchen Hood Exhaust System		
Smoke Control System		
Fuel-Fired Appliances [X] Gas [ ] Oil [ ] Solid	5	
Fireplace Venting/Metal Chimney		
Other WATER HEATER	1	

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

U.C.C. F140 (rev. 02/11) 1 White = Inspector Copy 2 Canary = Office Copy 3 Pink = Office Copy 4 Gold = Applicant Copy

BUILDING SUBCODE
TECHNICAL SECTION

Date Received 5-16-12
Control # 12-1334
Date Issued
Permit #

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
Work Site Location 1715-4 RT 88W
BRICK, N.J. 08724
Owner in Fee: OXFORD INTERNATIONAL LLC
Tel. (732) 740-6173 e-mail
Address 1361 VINCENZO DRIVE, TOMS RIVER, N.J. 08753
(street, municipality, zip code)
Contractor: DEANES CUISINE (SELF) Tel. (732) 201-1513
Address 47 BRUSHY NECK DRIVE e-mail
BRICK, N.J. 08724
Contractor License No. or Builder Registration No. Exp. Date
Home Improvement Contractor Registration No. or Exemption Reason (if applicable):
Federal Emp. ID No. FAX: ( )

JOB SUMMARY (Office Use Only)

PLAN REVIEW — Date — Initial
- [ ] No Plans Required
- [ ] All
- [ ] Footings/Foundations
- [ ] Structural/Framework
- [ ] Exterior
- [ ] Interior 5/17/12 KA

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:

INSPECTIONS — Dates (Month/Day)

Type:	Failure	Failure	Approval	Initial
Footing				
Footing Bonding				
Foundation				
Slab				
Frame				
Truss Sys./Bracing				
Barrier-Free				
Insulation				
Finishes -Base Layer				
Finishes -Final				
Energy				
Mechanical				
TCO				
Other				
Final				
Barrier-Free				

B. BUILDING CHARACTERISTICS

Use Group Present M Proposed M
Constr. Class Present IIB Proposed IIB
No. of Stories 1
If Industrialized Building:
State Approved HUD
Height of Structure ft.
Area — Largest Floor 1030 sq. ft.
New Bldg. Area/All Floors sq. ft.
Volume of New Structure cu. ft.
Max. Live Load
Max. Occupancy Load

Est. Cost of Bldg. Work:
1. New Bldg. $
2. Rehabilitation $ 26000
3. Total (1+ 2) $ 26000

C. CERTIFICATION IN LIEU OF OATH

I hereby certify that I am the (agent of) owner of record and am authorized to make this application.
Sign here: Vincent Santilli
Print name here: VINCENT SANTILLI

D. TECHNICAL SITE DATA

DESCRIPTION OF WORK INSTALLATION OF 5 PIECES OF KITCHEN EQUIPMENT & RECEPTACLES IN EXISTING STORE. CONSTRUCT APPROX 6 L.F. OF DRYWALL PARTITION. INSTALL CABINETS & WORK TABLES

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
- [X] Other MINOR
- [ ] 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

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

BUILDING SUBCODE
TECHNICAL SECTION

Date Received
Control #

Date Issued
Permit #

5-16-12
12 1354

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

Block 402 Lot 28 Qualification Code

Work Site Location 1715 U ST RW
FORT, N.J. 07724

Owner in Fee: OXFORD INTERNATIONAL LLC

Tel. (56) 740-6173 e-mail

Address 1361 HWY 9 TO S. TOMS RIVER, N.J. 08753

Contractor: (street) TRADESMAN (municipality) (SEE F) Tel. ( ) (zip code) 201-7513

Address 41 BRIGHT LITE FLAT e-mail
FORT, N.J. 0774

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

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

Federal Emp. ID No. FAX: ( )

JOB SUMMARY (Office Use Only)

PLAN REVIEW	Date	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:

INSPECTIONS Type:	Failure	Failure	Approval	Initial
		Dates (Month/Day)		
Footing				
Footing Bonding				
Foundation				
Slab				
Frame				
Truss Sys./Bracing				
Barrier-Free				
Insulation				
Finishes -Base Layer				
Finishes -Final				
Energy				
Mechanical				
TCO				
Other				
Final				
Barrier-Free				

B. BUILDING CHARACTERISTICS

Use Group Present M Proposed M
Constr. Class Present 1 Proposed 1 5
No. of Stories 1
Height of Structure ft.
Area — Largest Floor 1 3 sq. ft.
New Bldg. Area/All Floors sq. ft.
Volume of New Structure cu. ft.
Max. Live Load
Max. Occupancy Load

If Industrialized Building:
State Approved HUD

Est. Cost of Bldg. Work:
1. New Bldg. $
2. Rehabilitation $ 1600
3. Total (1+ 2) $ 1600

C. CERTIFICATION IN LIEU OF OATH

I hereby certify that I am the (agent of) owner of record and am authorized to make this application.
Sign here: Vincent Sabatelli
Print name here: VINCENT SABATELLI

D. TECHNICAL SITE DATA

DESCRIPTION OF WORK INSTALLATION OF 4 PCS. OF KITCHEN EQUIPMENT 1 REFRIGERATOR IN EXISTING SPACE. EXISTING WATER & GAS TO REMAIN. DRYWALL PATCHING. PAINTING TO MATCH EXISTING

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
[X] Other MINOR
[ ] 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

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

TOWNSHIP OF BRICK ZONING CHECKLIST

1) Two (2) copies of 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.

2) Two copies of the plans with dimensions and heights noted:

- Floor plans and elevations
- Signed site plans
- Property map
- Survey map

Choose which is applicable for submission

3) Plot plans and building plans must match for complete review

NOTE: NO PARTIAL, TAPED, FAXED, REDUCED OR ENLARGED COPIES CAN BE ACCEPTED

01/2010

SCHEDULE OF AREA; YARD AND BUILDING REQUIREMENTS

Township of Brick

Ocean County, New Jersey

[Amended 6-26-1979 by Ord. No. 354-2B-79; 4-22-1980 by Ord. No. 354-2EE-80; 10-14-1980 by Ord. No. 354-2-AAA-84; 11-5-1984 by Ord. No. 354-2CCC-84; 6-24-1986 by Ord. No. 354-2WWW-86; 9-13-1988 by Ord. No. 354-2TTTT-88; 9-27-1988 by Ord. No. 354-2XXXX-88; 9-12-2000 by Ord. No. 354-2EE-00; 5-9-2000 by Ord. No. 354-2Z-00; 3-26-2002 by Ord. No. 354-2C-02; 11-26-2002 by Ord. No. 354-2L-02; 3-25-2003 by Ord. No. 354-2D-03; 6-13-2006 by Ord. No. 19-06]

Zone	Minimum Lot Size				Minimum Required Yard Depth					Maximum Building Height		Minimum Floor/ Building Area (square feet)	Maximum Allowable Impervious Coverage
	Interior Lots		Corner Lots		Principal Building				Accessory Building				
	Area (square feet)	Width (feet)	Depth (feet)	Area (square feet)	Width (feet)	Depth (feet)	Front Yard (feet)	Side Yard, Each (feet)	Both Sides Combined (feet)	Rear Yard (feet)	Side Yard (feet)	Rear Yard[3] (feet)	Maximum Lot Coverage by Building	Stories	Eaves (feet)	Feet Ridge (feet)	2 stories/1 story	
R-R	40,000	150	150	40,000	150	150	50	25	50	50	25	25	25%	–	25	38.5	–	70%
RR-2							See § 245-90.											
RR-3							See § 245-103.											
R-20	20,000	100	125	25,000	100	125	40	15	–	40	10	10	25%	–	25	35	–	
R-15	15,000	100	115	17,250	100	115	35	12	–	35	10	10	25%	–	25	35	–	
R-10	10,000	90	100	10,500	100	100	30	6	20	20	5	5	30%	–	25	35	–	
R-7.5	7,500	75	90	9,000	75	90	25	6	15	15	5	5	30%	–	25	35	–	
R-5	5,000	50	75	6,000	50	75	20	5	12	15	5	5	35%	–	25	35	–	70%
O-P	15,000	100	150	15,000	100	150	50	10	–	50	20	50	35%[2]	2	–	35	–	60%
B-1	10,000	100	90	12,500	100	125	30	10	–	20	10	20	30%[2]	2	–	35	–	65%
B-2	20,000	125	125	20,000	125	125	50	10	–	50	10	50	30%[2]	2	–	35	–	65%
B-3	2 acres	200	200	2 acres	200	200	75	30	–	100(150[1])	20	50	25%	3	–	35	–	70%
B-4	5 acres	300	300	–	–	–	100	50(150[1])	–	150	75	150	30%[2]	–	–	35	–	65%
M-1	5 acres	300	300	5 acres	300	300	100	50	–	50	30	30	20%	–	25	35	–	65%
R-M	25 acres	350	200	–	–	–	50	20	–	50	20	50	25%[2]	2	–	35	2,000	50%
O-P-T	40,000	150	150	40,000	150	150	50	25	–	50	20	50	25%[2]	2	–	35	2,000	70%
H-S	See § 245-261.																	

NOTES:

1 If adjacent to residential zone or use.

2 The maximum lot coverage shall refer only to that percentage of an effected lot which is suitable for building.

3 For rear yard setback requirements for accessory buildings on waterfront property, see § 245-10D.

FOR REFERENCE ONLY

RECEIVING CLERK
DATE REC'D 5-7-12

ZONING PERMIT APPLICATION

PERMIT # 12-00409
DATE ISSUED 5-16-12

BLOCK: 842 LOT: 28 QUALIFIER: — SITE ADDRESS: 1715-4 RT 88W, BRICK, N.J. 08724

IDENTIFICATION:

1. NAME OF OWNER IN FEE: OXFORD INTERNATIONAL LLC
   COMPLETE ADDRESS: 1361 VINCENZO DRIVE, TOMS RIVER, N.J. 08753
   PHONE # 732-740-6173 EMAIL:
2. NAME OF APPLICANT: DEANE'S CUISINE LLC
   APPLICANT ADDRESS: 47 BRUSHY NECK DRIVE
   BRICK, N.J. 08724
   PHONE # 732-701-1573 EMAIL:
3. RESPONSIBLE PERSON FOR WORK: VINCENT SANTILLI
   PHONE# 732-701-1573 FAX# 732-701-1574
4. SIGNATURE OF APPLICANT: Vincent Santilli

FOR OFFICE USE ONLY

FEE SUMMARY:

APPLICATION FEE: $ 50,00
OTHER: $
TOTAL: $

REQUIRED BY APPLICANT

RESIDENTIAL:
COMMERCIAL: ✓
EXISTING USE: M RESTAURANT
PROPOSED USE M DELICATESSEN

BOARD APPROVAL: ___ PB ___ ZB
RESOLUTION#:
APPROVAL DATE:

PROJECT DESCRIPTION: (PLEASE CHECK APPLICABLE WORK & DESCRIBE)
*NEW BUILDING: ___ *ADDITION ___ *ALTERATION X *PORCH ___ *DECK ___

POOL: ABOVE GROUND ___ IN GROUND ___ FENCE: HEIGHT ___ TYPE ___

HEIGHT: ___ (*APPLICABLE)

OTHER "Deane's Cuisine" deli

DESCRIPTION: Tenant Fit up (former Jimmy's Cheese steaks)

ZONING REVIEW:
DATE REVIEWED: 5-7-12 DATE DENIED: — DATE APPROVED: 5-7-12 INTLS: [illegible]

(SEE BACK PAGE)

DATE:	COMMENTS:	INITIALS:

ZONING REVIEW:
DATE REVIEWED: 5-7-12 DATE DENIED: — DATE APPROVED: 5-7-12 INTLS: [illegible]

RECEIVED MAY 7 2012

OFFICE USE ONLY

OLDEN STREET
(FIRST STREET)
(OLDED STREET)
(70' R.O.W.)

27.02 | 27.01 | 27 | 30 | 29 | 14

N 73°00'00" E 3.00'

N 17°00'00" W → 125.00'

N 17°00'00" W → 197.88'

1.0' 0.5' 0.4' 0.3' 1.0' 0.4' 1.3'

I. PIPE FND.

CAP PIN FND. (x3)

6' wood (x2)

LOT 28
BLOCK 842
Tbreq = 41,742 sq.ft.
0.96 acres

16'-0"

conc. curb

conc. walk

33.95'

30.93'

74.86'

S 73°00'00" W → 143.00'

144.0'

69.1'

asphalt parking lot

1 STORY BRICK BUILDING
(COMMERCIAL STORES)
No. 1715

light

o.h.w.

86.76'

149.38'

S 86°35'00" E

6' c.l.f.
conc. block refuse encl.

sign

62.52'

64'-4"

asphalt parking lot

10' b.t.m.u.a. easement

40.01'

40.00'

10'

CAP PIN SET
P.O.B.

21.03'

250.00'

10.4'

util. pole

conc. apron

1.0'

0.4'

light | util. pole | light | conc. curb | light | light

conc. walk

conc. curb

S 17°00'00" E → 270.77'

CAP PIN SET
util. pole
10.67'

34.75'

24.75'

℄

NEW JERSEY STATE HIGHWAY ROUTE 88

(OCEAN AVENUE)
(65' R.O.W.)

APPROVED FOR ZONING ONLY
SEAN KINNEVY, ZONING OFFICER
MAY 07 2012
SGK
-TFH-alt-Unit4-

DEANE'S CUISINE, LLC
LOCATION: 1715 HIGHWAY #88 WEST, UNIT #4
BRICK, NJ 08724

Scale 1:30

Brick Township
401 Chambers Bridge Rd.

Brick, NJ 08723
(732) 262-1027

Date Issued:
Application Number: ZA-12-00411
Application Date: 05/07/2012
Project Number:
Permit Number:
Fee: $50

Zoning Permit

Worksite Location: **1715 ROUTE 88**
Oxford Plaza - Unit No. 4
Brick Township, NJ 08724

Block: **842**
Lot: **28**
Qualifier:
Zone: **B-1**

Owner: **OXFORD INTERNATIONAL LLC**
Address: **1361 VINCENZO DR**
TOMS RIVER, NJ 08753

Applicant: **Vincent Santilli; Deane's Cuisine, LLC**
Address: **47 Brushy Neck Drive**
Brick, NJ 08724

Application Approved Date: 05/07/2012

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

Use is: Delicatessen -"Deane's Cuisine" (former "Jimmy's Cheesesteaks").
Nonconforming Use is:

Work Description:
Rehabilitation - Interior alterations to Unbit No. 4 for a tenant fit-up for a new business, changing from a restaurant, "Jimmy's Cheesesteaks", to a delicatessen, "Deane's Cuisine".

An additional zoning permit is required for any sign and for any other additional work..

The unit number must be displayed on the front and back doors.

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 Kinney, Zoning Officer — 05/07/2012 Date

Michael P. Fowler, Township Planner — 5/7/12 **Date**

OLDEN STREET
(FIRST STREET)
(OLDED STREET)
(70' R.O.W.)

29

27.02

27.01

27

30

14

N 17°00'00" W — 125.00'

N 73°00'00" E 3.00'

N 17°00'00" W — 197.88'

1.0'

0.5'

I. PIPE FND.

6' wood

CAP PIN FND.

0.4'

0.3'

1.0'

1.3'

LOT 28
BLOCK 842
Area = 41,742 sq.ft.
0.96 acres

conc. curb

33.95'

30.93'

74.86'

conc. walk

144.0'

asphalt parking lot

1 STORY BRICK BUILDING
(COMMERCIAL STORES)
No. 1715

UNIT #4

69.1'

86.76'

149.38'

S 73°00'00" W — 143.00'

S 86°35'00" E

light

o.h.w.

6' c.l.f.

conc. block refuse encl.

74.86'

144.0'

conc. walk

conc. curb

64'-4"

62.52'

asphalt parking lot

10' b.t.m.u.a. easement

40.01'

40.00'

sign

CAP PIN SET
P.O.B.

21.03'

0.4'

light

util. pole

light

conc. curb

light

10'

light

CAP PIN SET
util. pole
10.67'

250.00'

10.4'

conc. walk

util. pole

conc. apron

conc. curb

1.0'

S 17°00'00" E

270.77'

34.75'

24.75'

℄

NEW JERSEY STATE HIGHWAY ROUTE 88

(OCEAN AVENUE)
(65' R.O.W.)

APPROVED FOR ZONING ONLY
SEAN KINNEVY, ZONING OFFICER
MAY 07 2012
SK28
-TFH-alt-Unit4-

LOCATION:
DEANE'S CUISINE, LLC
1715 HIGHWAY #88 WEST, UNIT #4
BRICK, NJ 08724

Scale 1:30

Walter J. Hessberger, AIA
Architect
2715 Hooper Ave., Suite 2C
PO Box 450
Brick, New Jersey 08723
Phone: (732) 262-7444
Fax: (732) 262-1312
E-mail: aia476@verizon.net

May 8, 2012

Daniel Newman, Construction Official
Twp. of Brick Building Dept.
401 Chambersbridge Rd.
Brick, N.J. 08723

Re: Deane's Cuisine
1715-4 Route 88
Blk 842, Lot 28

Dear Mr. Newman,

Enclosed are two copies of Gas Riser Diagram for above project as requested. Also enclosed are cuts of gas appliances for you information.

Please call me if you have any questions or need additional information.

Regards,

Walter J. Hessberger, AIA

Ocean County Health Department

COPY

OCEAN COUNTY HEALTH DEPARTMENT

No. 44393

SANITARY INSPECTION REPORT

ESTABLISHMENT INFORMATION

PHONE # 732- 691- 7491 (Vincents cell)

ESTABLISHMENT TRADING NAME: Deanes Cuisine

NUMBER AND STREET: 1715-4 Route 88

CITY OR MUNICIPALITY: Brick

ZIP CODE: 08724

ESTABLISHMENT LICENSE NO.: —

COMMUN. CODE: 1506

RISK: III

ESTABLISHMENT CODE: 22/5

GOODS
- ☐ DESTROYED
- ☐ EMBARGOED

EVALUATION
- ☑ SATISFACTORY
- ☐ CONDITIONALLY SATISFACTORY
- ☐ UNSATISFACTORY

WATER SUPPLY
- ☑ Public - Community
- ☐ Individual (public - Non-community)

OWNER INFORMATION
(Complete this section only if different from establishment information)

NAME OF OWNER(S), CORPORATION OR REGISTERED AGENT: Deanes Cuisine L.L.C. Attn: Vincent & Nadine Santilli

NUMBER AND STREET: 4 Brushneck Drive

CITY OR MUNICIPALITY: Brick

STATE: NJ

ZIP CODE: 08724

COMMUN. CODE: 1506

TIME (2400 HOURS)

DATE	BEGIN	END
4-16-12	0845	0930

COMPLAINT NO. —

COMPLAINT REC. /

COMPLAINT INSPECTED —

INSPECTION TYPE
- ☐ COMPLAINT
- ☐ INITIAL INSPECTION
- ☐ REINSPECTION
- ☑ PLAN REVIEW
- ☐ CONFERENCE

TYPE OF ESTABLISHMENT
- ☑ RETAIL
- ☐ WHOLESALE
- ☐ VENDING MACHINE — NO. OF MACHINES: ____
- ☐ FROZEN DESSERT
- ☐ OTHER: ____

Daniel E. Regenye
Health Officer
Sunset avenue
P.O. Box 2191
Toms River, N.J. 08754-2191
Telephone No. 732-341-9700

Tobacco O, V, ~~NA~~

NAME OF INSPECTING OFFICIAL (Print): Clyde Flanegan

SIGNATURE OF INSPECTING OFFICIAL: Clyde Flanegan

PERMANENT REG. NO.: R-1748

13 (of 2.

H.D.134

DETAILED DATA SHEET

OCEAN COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL HEALTH SERVICES

CONTINUATION SHEET

Establishment Trading Name	Establishment License No.	Date
Degnes Cuisine	—	4-16-12
Signature of Inspecting Official	**Municipality**	**Time - (2400 Hours) Begin**
Clyde Jf	Brick Twp.	

REG. NO.	REMARKS (Please specify area)
Note:	This department has been provided with all of the required documentation required according to the Chapter 24 Retail Food Regulation Guidelines. This includes details pertaining to the catering part of the operation.
Note:	I am informed that one of the employees will attend a Risk III Serve Safe certification class prior to opening. This department requires proof the employee has successfully completed and passed the course and test, otherwise the establishment can not be opened under a satisfactory rating.
Note:	This department must be contacted for a pre-operating inspection prior to opening to the public.
	PCAN is Complete and Satisfactory

(Attach additional sheets if necessary)

H.D. 67

Safety System

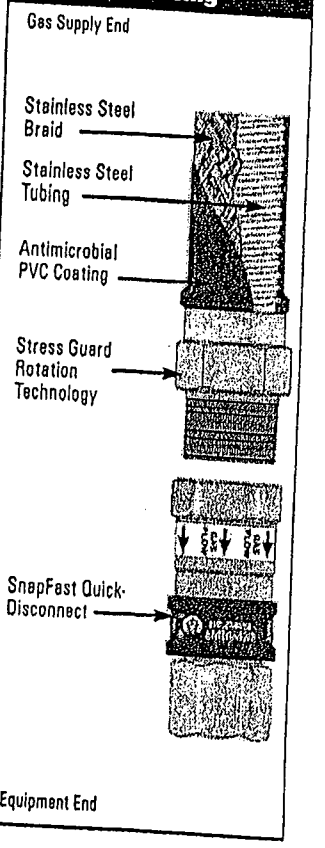
Gas Connectors Specifier Sheet

Deluxe Installation Kits & Hose Assemblies with SnapFast™ QD

Product Part Numbers - Order Using Part Numbers Listed Below

Configuration	Inside Dia.	LENGTH 24"	36"	48"	60"	72"
DELUXE KIT *	1/2"	1650KIT24	1650KIT36	1650KIT48	1650KIT60	1650KIT72
BASIC KIT **		1650BPQR24	1650BPQR36	1650BPQR48	1650BPQR60	1650BPQR72
HOSE ASSEMBLY		1650BPQ24	1650BPQ36	1650BPQ48	1650BPQ60	1650BPQ72
DELUXE KIT *	3/4"	1675KIT24	1675KIT36	1675KIT48	1675KIT60	1675KIT72
BASIC KIT **		1675BPQR24	1675BPQR36	1675BPQR48	1675BPQR60	1675BPQR72
HOSE ASSEMBLY		1675BPQ24	1675BPQ36	1676BPQ48	1675BPQ60	1675BPQ72
DELUXE KIT *	1"	16100KIT24	16100KIT36	16100KIT48	16100KIT60	16100KIT72
BASIC KIT **		16100BPQR24	16100BPQR36	16100BPQR48	16100BPQR60	16100BPQR72
HOSE ASSEMBLY		16100BPQ24	16100BPQ36	16100BPQ48	16100BPQ60	16100BPQ72
DELUXE KIT *	1-1/4"	16125KIT24	16125KIT36	16125KIT48	16125KIT60	16125KIT72
BASIC KIT **		16125BPQR24	16125BPQR36	16125BPQR48	16125BPQR60	16125BPQR72
HOSE ASSEMBLY		16125BPQ24	16125BPQ36	16125BPQ48	16125BPQ60	16125BPQ72

Technical Drawing



BTU Flow Capacity (Flow rating BTU 0.64 SP. GR. @ 0.5 inch WC pressure drop)

Part #	Inside Dia.	LENGTH 12"	24"	36"	48"	60"	72"
1650BPQ	1/2"	98,000	87,000	77,000	68,000	60,000	55,000
1675BPQ	3/4"	260,000	232,000	218,000	180,000	158,000	139,000
16100BPQ	1"	425,000	414,000	379,000	334,000	294,000	279,000
16125BPQ	1-1/4"	783,000	699,000	615,000	541,000	476,000	419,000

STRESS GUARD TECHNOLOGY SnapFast™

Approvals & Certifications

NSF International Criteria C-2, Special Equipment and/or Devices

"Component"

ANSI Z21.69 / CSA 6.16 - Connectors for Moveable Gas Appliances

ANSI Z21.41 / CSA 6.9 - Quick-Disconnect Devices For Use With Gas Fuel

Meets requirements of ANSI Z223.1 / NFPA 54 - National Fuel Gas Code

Refer to catalog page 23 for additional approvals & certifications and Dormont gas connector limited lifetime warranty

SnapFast is not for use in temperatures less than 32°F

ISO 9001:2000 REGISTERED

Features & Specifications

THE DORMONT BLUE HOSE:

Tubing .....Annealed, 304 stainless steel (ASTM A240)
Braiding .....Multi-strand, 304 stainless steel wire
Coating .....Antimicrobial (patent #6,742,815) PVC, melts at 350°F, coating will not hold a flame; blue color indicates braided connector
End Fittings .....Carbon steel; zinc and yellow dichromate coating
Stress Guard .....360° rotation of end fittings at both ends before and after installation (patent pending)

THE SNAPFAST ONE-HANDED QUICK-DISCONNECT- QD:

Quick-Disconnect .....Brass body, carbon steel threaded end fittings, and aluminum collar
Thermal Shut-off .....Polymer insert in QD melts when internal temperatures exceed 350° F, to shut off gas flow

* DELUXE KITS INCLUDE:

Elbow .....Malleable iron - 2 included
Restraining Cable .....PVC coated, carbon steel, multi-strand cable
Valve .....100% full port, brass gas ball valve

** BASIC KITS INCLUDE: ..The Dormont Blue Hose and restraining cable and hardware required for caster-mounted installations

Ocean County Health Department

COPY

OCEAN COUNTY HEALTH DEPARTMENT

No. 44393

SANITARY INSPECTION REPORT

ESTABLISHMENT INFORMATION

PHONE # 732- 691- 7491 (Vincents cell)

ESTABLISHMENT TRADING NAME: Deanes Cuisine

NUMBER AND STREET: 1715-4 Route 88

CITY OR MUNICIPALITY: Brick

ZIP CODE: 08724

ESTABLISHMENT LICENSE NO.: —

COMMUN. CODE: 1506

RISK: III

ESTABLISHMENT CODE: 22/5

GOODS
- ☐ DESTROYED
- ☐ EMBARGOED

EVALUATION
- ☑ SATISFACTORY
- ☐ CONDITIONALLY SATISFACTORY
- ☐ UNSATISFACTORY

WATER SUPPLY
- ☑ Public - Community
- ☐ Individual (public - Non-community)

OWNER INFORMATION
(Complete this section only if different from establishment information)

NAME OF OWNER(S), CORPORATION OR REGISTERED AGENT: Deanes Cuisine LLC Attn: Vincent & Nadine Santilli

NUMBER AND STREET: 4 Brushneck Drive

CITY OR MUNICIPALITY: Brick

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ZIP CODE: 08724

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TIME (2400 HOURS)

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INSPECTION TYPE
- ☐ COMPLAINT
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TYPE OF ESTABLISHMENT
- ☑ RETAIL
- ☐ WHOLESALE
- ☐ VENDING MACHINE
  NO. OF MACHINES ____
- ☐ FROZEN DESSERT
- ☐ OTHER ____

Daniel E. Regenye
Health Officer
Sunset avenue
P.O. Box 2191
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NAME OF INSPECTING OFFICIAL (Print): Clyde Flanegan

SIGNATURE OF INSPECTING OFFICIAL: Clyde Flanegan

PERMANENT REG. NO.: R-1748

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H.D.134

DETAILED DATA SHEET

OCEAN COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL HEALTH SERVICES

CONTINUATION SHEET

Establishment Trading Name	Establishment License No.	Date
Degnes Cuisine	—	4-16-12
Signature of Inspecting Official	**Municipality**	**Time - (2400 Hours) Begin**
Clyde Jf	Brick Twp.	

REG. NO.	REMARKS (Please specify area)
Note:	This department has been provided with all of the required documentation required according to the Chapter 24 Retail Food Regulation Guidelines. This includes details pertaining to the catering part of the operation.
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	PCAN is Complete and Satisfactory

(Attach additional sheets if necessary)

Page 2 of 2 Pages

H.D. 67

SunFire®

X Series 36" Gas Restaurant Range

Item: _____

Quantity: _____

Project: _____

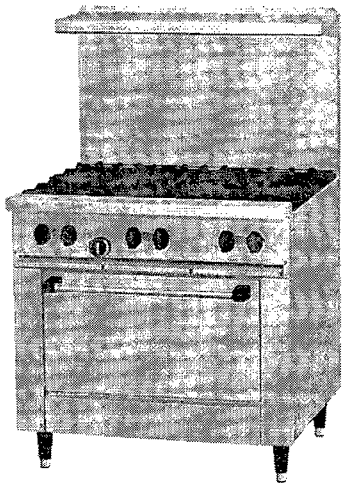
Approval: _____

Date: _____

X Series 36" Gas Restaurant Range

Models:

- [x] X36-6R
- [ ] X36-6S
- [ ] X36-4G12R
- [ ] X36-4G12S
- [ ] X36-2G24R
- [ ] X36-2G24S
- [ ] X36-G36R
- [ ] X36-G36S



Model X36-6R

NOTE: Ranges supplied with casters must be installed with an approved restraining device.

Standard Features:

- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 4" (102mm) plate rail
- Stainless steel backguard w/ removable stainless steel shelf
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- Durable easy to read control knobs
- Easy to clean 6" (152mm) steel core, injection moled legs
- Pressure regulator, 3/4" NPT

Standard on Applicable Models:

- Cabinet base in lieu of oven
- Ergonomic split cast iron top ring grates
- 30,000 Btuh/ 8.79 kW 2 piece cast iron "Q" style donut open burner
- 5/8" (15mm) thick steel griddle plate w/manual hi/lo valve control
- 4-1/4" (108mm) wide grease trough
- 20,000 Btuh/5.86 kW cast iron "H" style griddle burner per 12"(305mm) width of griddle
- Straight steel tube oven burner 33,000 Btuh/9.67 kW
- Standard size Sunfire oven w/ ribbed porcelain oven bottom and door interior, aluminized top, sides and back
- Oven thermostat w/ Low to 500° F (260° C)
- Nickel plated oven rack with two fixed position oven rack guides
- Heavy duty oven door w/keep-cool handle

Optional Features:

- [ ] Hot top 12" (305mm) plate, 5/8" (15mm) thick in lieu of two open burners, manual valve controlled w/20,000 Btuh/5.86 kW cast iron burner; standard on left side
- [ ] Shelf for cabinet base models
- [ ] Low profile 6" (152mm) back-guard stainless steel front and sides
- [ ] Stainless steel back for backguard
- [ ] Additional oven racks
- [ ] 6" (152mm) swivel casters (4), w/ front locking
- [ ] Flanged deck mount legs
- [ ] Celsius temperature dials

Specifications:

Gas restaurant series range with standard size Sunfire oven. 35-7/16" (900mm) wide with a 27" (686mm) deep work top surface. Stainless steel front, sides and 4"(102mm) wide front rail. 6" (152mm) legs with adjustable feet. Six robust 2 piece 30,000 Btuh/8.797 kW (Natural gas), cast open burners set in split cast iron ergonomic grates. Griddle or optional hot top with cast iron "H" style burners, 20,000 Btuh/5.86 kW (natural gas), in lieu of open burners. Porcelain oven bottom and door liner. Two position fixed rack guide w/one oven rack. Heavy duty oven door with "keep cool" door handle. Straight steel tube oven burner 33,000 Btuh/9.67 kW (natural gas) provides quality bake and good recovery . Oven thermostat ranges from Low to 500° F (260° C). Available with storage base in lieu of oven

Garland Commercial Industries, LLC
185 East South Street
Freeland, PA 18224
Phone: (570) 636-1000
Fax: (570) 636-3903

Garland Commercial Ranges Ltd
1177 Kamato Road,
Mississauga, Ontario
L4W 1X4 CANADA
Phone: 905-624-0260
Fax: 905-624-5669

Enodis UK LTD
Swallowfield Way,
Hayes, Middlesex
UB3 1DQ ENGLAND
Telephone: 081-561-0433
Fax: 081-848-0041

Enodis

SunFire®

X Series 36" Gas Restaurant Range

Model Number	Description	Total BTU/Hr Natural	Shipping Information		
			Lbs.	Kg	Cu. Ft.
X36-6R	Six Open Burners w/26" Oven	213,000	430	195	37
X36-6S	Six Open Burners w/Storage Base	180,000	310	141	37
X36-4G12R	12" Griddle, Four Open Burners w/26" Oven	193,000	460	209	37
X36-4G12S	12" Griddle, Four Open Burners w/Storage Base	160,000	340	154	37
X36-2G24R	24" Griddle, Two Open Burners w/26" Oven	133,000	495	225	37
X36-2G24S	24" Griddle, Two Open Burners w/Storage Base	100,000	375	170	37
X36-G36R	36" Griddle w/26" Oven	93,000	530	240	37
X36-G36S	36" Griddle w/Storage Base	60,000	410	186	37

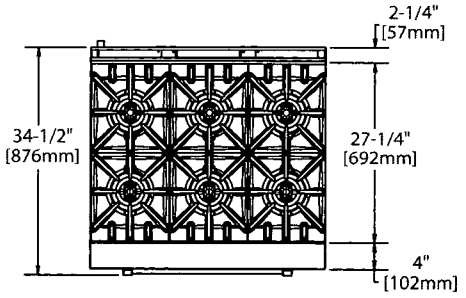
Width In (mm)	Depth In (mm)	Height w/shelf In (mm)	Oven Interior-in (mm)			Combustible Wall Clearance-In (mm)		Entry Clearances In (mm)		Manifold Operating Pressure	
			Height	Depth	Width	Sides	Rear	Crated	Uncrated	Natural	Propane
35-7/16 (900)	33-1/2 (851)	57 (1448)	13 (330)	22 (559)	26-1/4 (667)	12 (305)	6 (152)	37 (940)	36-1/2 (927)	4.5" WC 11 mbar	10" WC 25 mbar

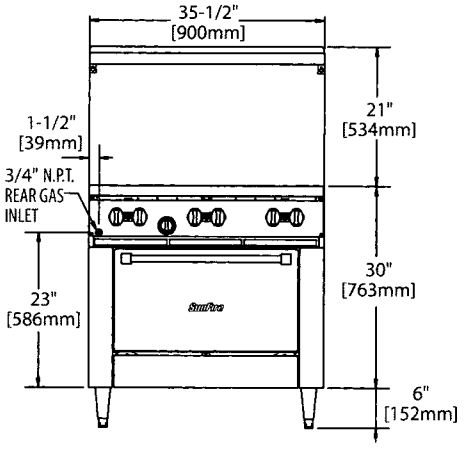
Gas input ratings shown for installations up to 2000 ft.,(610m) above sea level. Please specify altitudes over 2000 ft.

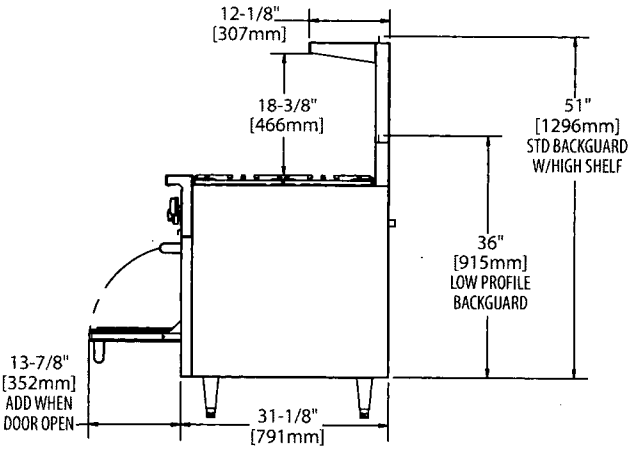
Burner Ratings (BTU/Hr/kW)			
Gas Type	Open Top	Griddle/ Hot Top	Standard Oven
Natural	30,000/8.79	20,000/5.8	33,000/9.67
Propane	26,000/7.61	19,000/5.56	29,000/8.50

Note: Installation clearance reductions are applicable only where local codes permit.

This product is not approved for residential use.







Form# X36 Series (01/31/08)

Garland Commercial Industries, LLC
185 East South Street
Freeland, PA 18224
Phone: (570) 636-1000
Fax: (570) 636-3903

Garland Commercial Ranges Ltd
1177 Kamato Road,
Mississauga, Ontario
L4W 1X4 CANADA
Phone: 905-624-0260
Fax: 905-624-5669

Enodis UK LTD
Swallowfield Way,
Hayes, Middlesex
UB3 1DQ ENGLAND
Telephone: 081-561-0433
Fax: 081-848-0041

Enodis

Champion Griddle
Gas Manual

PRODUCT: QUANTITY: Models: ☐ GGM-18H ☐ GGM-24H ☐ GGM-36H ☐ GGM-48H
ITEM #:

Designed Smart

Increased Performance in Cooking

- Champion high output gas burners generate 25% more BTU's than competitive grills.
- Fast start-up to prime cooking termperatures
- Provides fast recovery and the ability to handle a variety of foods.
- Openings in the front allow the pilot light to be easily lit and adjusted without removing the front panel.

Safety Features

- Bull-nose front extension protects employees from burns.

Saves Time and Clean-up Labor Cost

- Maintenance is easier with bottom-mounted grease collection pan.
- Field convertible and adjustable gas regulator.

Built Solid

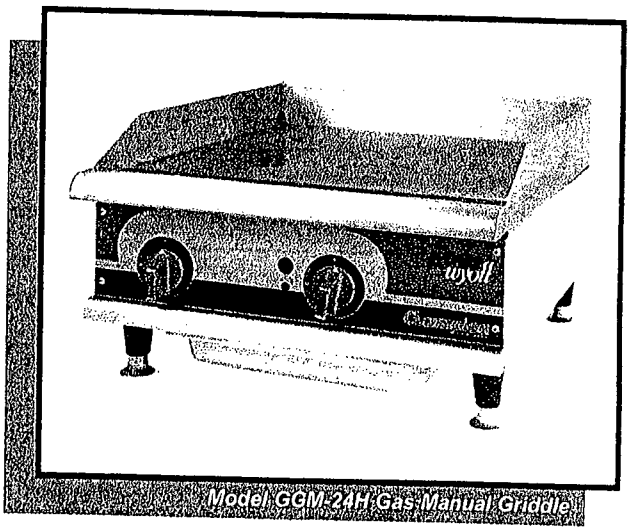
Built to Last

- Thick, stainless steel construction on front panel and top skirt protects against kitchen 'wear and tear' and rust.
- Welded construction.
- 3/4" polished steel griddle surfa e stands up to years of high output cooking.
- Griddle plate is fully welded to base.

Reliability backed by APW Wyott's Warranty

- All APW Wyott Champion Cooking Equipment is backed by a 3-year limited warranty and a 1-year on-site labor warranty.*

- Certified by the following agencies:



APW Wyott Design Features

- 3/4" (2 cm) flat polished "hot rolled" steel griddle plate.
- 3" (7.6 cm) stainless steel backsplash; sloped side splashers.
- Front access panels for easy adjustment.
- Extended bull-nose front.
- Heavy-duty 4" (10 cm) heat-resistant, adjustable legs.
- Field convertible and adjustable gas regulator.
- Smooth action, infinitely adjustable gas valvues turn 180 degrees, giving the operator unltimate control.
- Viewable standing pilot. Safety pilot available.
- Pilot can be lit without removing front panel.
- Built-in rear flue.
- Gas connections use 3/4" NPT pipe.
- 4" x 1" (10.2 cm x 2.5 cm) grease chute drains into grease drawer.
- Stainless steel grease collector drawer.

Options & Accessories

- High altitude versions are available (contact factory).
- Safety Pilot

See reverse side for product specifications.

APW Wyott Foodservice Equipment Company · 729 Third Ave., Dallas, TX 75226
(800) 527-2100 · (214) 421-7366 · Fax (214) 565-0976 · www.apwwyott.com · info@apwwyott.com

Rev. 4/15/2006

Champion Griddle
Gas Manual

PRODUCT: QUANTITY: Models: ☐ GGM-18H ☐ GGM-24H ☐ GGM-36H ☐ GGM-48H
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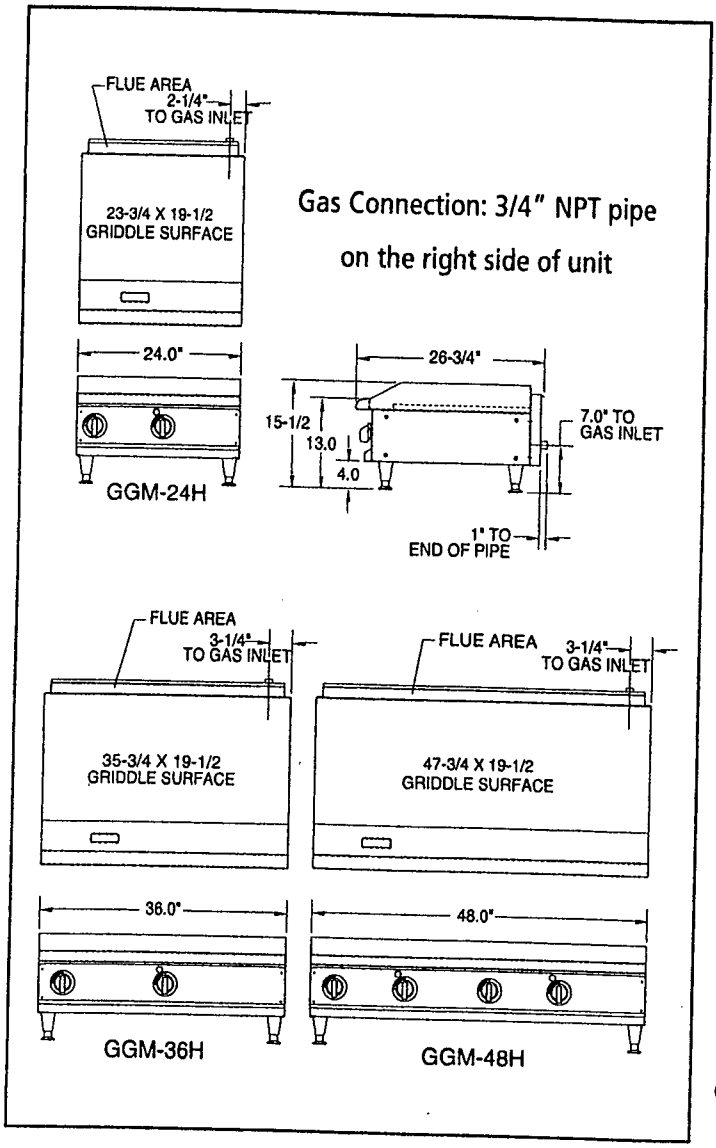

PRODUCT SPECIFICATIONS

Construction:
Stainless steel top skirt, grease through, grease collector drawer, and front panel. Aluminized steel sides and back panel. 4" adjustable legs. Welded construction, Field convertible and adjustable gas regulator.

Gas Specifications:
GGM-18H: 1 "S" burner, 37,500 BTU/hr. One manual high-low controls. (Propane is 33,750 BTU/hr.)

GGM-24H: 2 "U" burners, 25,000 BTU/hr. each, total 50,000 BTU/hr. input. Two manual high-low controls. (Propane is 45,000 BTU/hr.)

GGM-36H: 3 "U" burners, 25,000 BTU/hr. each, total 75,000 BTU/hr. input. Two manual high-low controls. (Propane is 67,500 BTU/hr.)

GGM-48H: 4 "U" burners, 25,000 BTU/hr. each, total 100,000 BTU/hr. input. Two manual high-low controls. (Propane is 90,000 BTU/hr.)

Cooking Surface:
GGM-18H: 19 1/2" H x 23 3/4" D (49.5 cm x 60.3 cm)
GGM-24H: 19 1/2" H x 23 3/4" D (49.5 cm x 60.3 cm)
GGM-36H: 19 1/2" H x 35 3/4" D (49.5 cm x 90.8 cm)
GGM-48H: 19 1/2" H x 47 3/4" D (49.5 cm x 121.3 cm)

***Grease through width: 4"**

Overall Dimensions:
GGM-18H: 15 1/2" H x 18" W x 26 3/4" D (39.4 cm x 45.7 cm x 68 cm)

GGM-24H: 15 1/2" H x 24" W x 26 3/4" D (39.4 cm x 61 cm x 68 cm)

GGM-36H: 15 1/2" H x 36" W x 26 3/4" D (39.4 cm x 91.4 cm x 68 cm)

GGM-48H: 15 1/2" H x 48" W x 26 3/4" D (39.4 cm x 121.9 cm x 68 cm)

***Note: Regulator and pipe add 4 1/4" to the rear of the unit.**

Shipping Information:
GGM-18H: 200 lbs. (90.9 kg)
GGM-24H: 200 lbs. (90.9 kg)
GGM-36H: 280 lbs. (127.3 kg)
GGM-48H: 355 lbs. (161.4 kg)

F.O.B. Cheyenne, WY 82007

**APW Wyott reserves the right to modify specifications or discontinue models without incurring obligation.*

APW Wyott Foodservice Equipment Company · 729 Third Ave., Dallas, TX 75226
(800) 527-2100 · (214) 421-7366 · Fax (214) 565-0976 · www.apwwyott.com· info@apwwyott.com

Rev. 4/15/2006
#1902

Champion Griddle
Gas Manual

PRODUCT: QUANTITY: ITEM #:

Models: ☐ GGM-18H ☐ GGM-24H ☒ GGM-36H ☐ GGM-48H

Designed Smart

Increased Performance in Cooking

- Champion high output gas burners generate 25% more BTU's than competitive grills.
- Fast start-up to prime cooking termperatures
- Provides fast recovery and the ability to handle a variety of foods.
- Openings in the front allow the pilot light to be easily lit and adjusted without removing the front panel.

Safety Features

- Bull-nose front extension protects employees from burns.

Saves Time and Clean-up Labor Cost

- Maintenance is easier with bottom-mounted grease collection pan.
- Field convertible and adjustable gas regulator.

Built Solid

Built to Last

- Thick, stainless steel construction on front panel and top skirt protects against kitchen 'wear and tear' and rust.
- Welded construction.
- 3/4" polished steel griddle surfa e stands up to years of high output cooking.
- Griddle plate is fully welded to base.

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- All APW Wyott Champion Cooking Equipment is backed by a 3-year limited warranty and a 1-year on-site labor warranty.*

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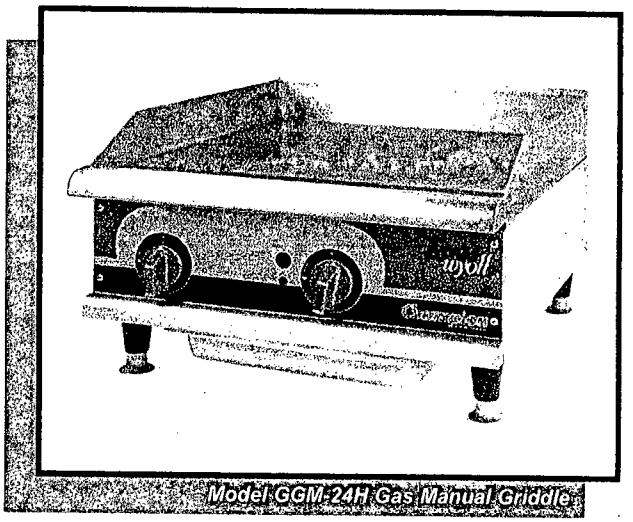

Model GGM-24H Gas Manual Griddle

APW Wyott Design Features

- 3/4" (2 cm) flat polished "hot rolled" steel griddle plate.
- 3" (7.6 cm) stainless steel backsplash; sloped side splashers.
- Front access panels for easy adjustment.
- Extended bull-nose front.
- Heavy-duty 4" (10 cm) heat-resistant, adjustable legs.
- Field convertible and adjustable gas regulator.
- Smooth action, infinitely adjustable gas valvues turn 180 degrees, giving the operator unltimate control.
- Viewable standing pilot. Safety pilot available.
- Pilot can be lit without removing front panel.
- Built-in rear flue.
- Gas connections use 3/4" NPT pipe.
- 4" x 1" (10.2 cm x 2.5 cm) grease chute drains into grease drawer.
- Stainless steel grease collector drawer.

Options & Accessories

- High altitude versions are available (contact factory).
- Safety Pilot

See reverse side for product specifications.

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Rev. 4/15/2006

Champion Griddle
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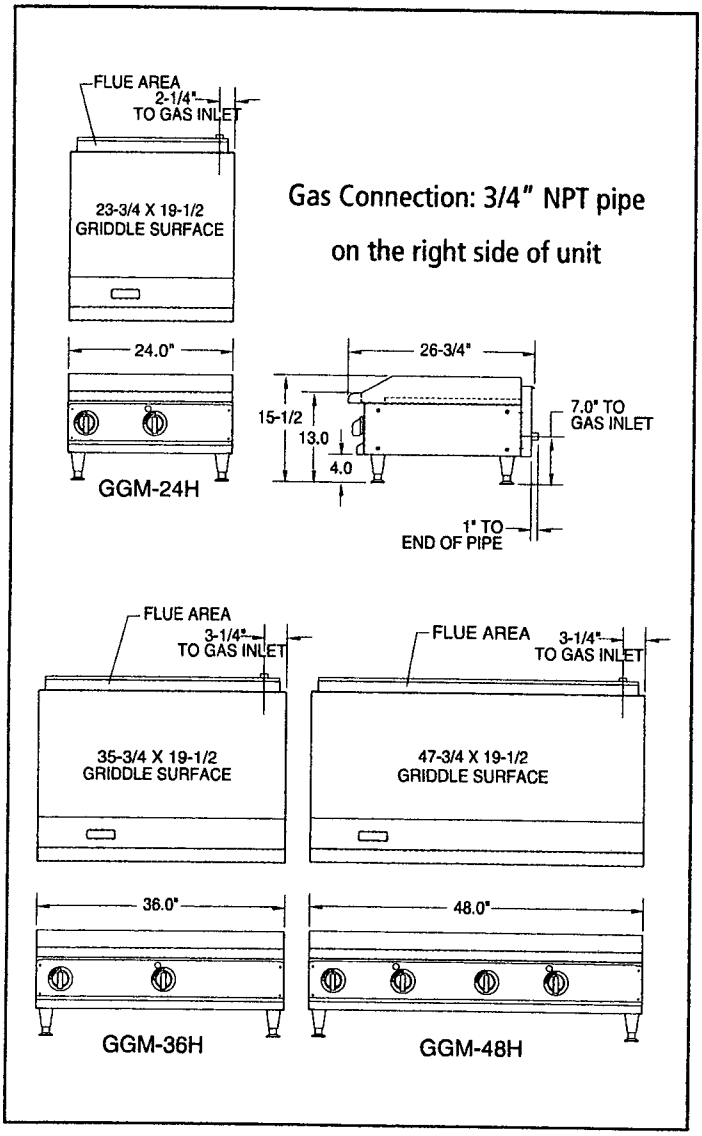

PRODUCT SPECIFICATIONS

Construction:

Stainless steel top skirt, grease through, grease collector drawer, and front panel. Aluminized steel sides and back panel. 4" adjustable legs. Welded construction, Field convertible and adjustable gas regulator.

Gas Specifications:

GGM-18H: 1 "S" burner, 37,500 BTU/hr. One manual high-low controls. (Propane is 33,750 BTU/hr.)

GGM-24H: 2 "U" burners, 25,000 BTU/hr. each, total 50,000 BTU/hr. input. Two manual high-low controls. (Propane is 45,000 BTU/hr.)

GGM-36H: 3 "U" burners, 25,000 BTU/hr. each, total 75,000 BTU/hr. input. Two manual high-low controls. (Propane is 67,500 BTU/hr.)

GGM-48H: 4 "U" burners, 25,000 BTU/hr. each, total 100,000 BTU/hr. input. Two manual high-low controls. (Propane is 90,000 BTU/hr.)

Cooking Surface:

GGM-18H: 19 1/2" H x 23 3/4" D (49.5 cm x 60.3 cm)
GGM-24H: 19 1/2" H x 23 3/4" D (49.5 cm x 60.3 cm)
GGM-36H: 19 1/2" H x 35 3/4" D (49.5 cm x 90.8 cm)
GGM-48H: 19 1/2" H x 47 3/4" D (49.5 cm x 121.3 cm)

***Grease through width: 4"**

Overall Dimensions:

GGM-18H: 15 1/2" H x 18" W x 26 3/4" D (39.4 cm x 45.7 cm x 68 cm)

GGM-24H: 15 1/2" H x 24" W x 26 3/4" D (39.4 cm x 61 cm x 68 cm)

GGM-36H: 15 1/2" H x 36" W x 26 3/4" D (39.4 cm x 91.4 cm x 68 cm)

GGM-48H: 15 1/2" H x 48" W x 26 3/4" D (39.4 cm x 121.9 cm x 68 cm)

***Note: Regulator and pipe add 4 1/4" to the rear of the unit.**

Shipping Information:

GGM-18H: 200 lbs. (90.9 kg)
GGM-24H: 200 lbs. (90.9 kg)
GGM-36H: 280 lbs. (127.3 kg)
GGM-48H: 355 lbs. (161.4 kg)

F.O.B. Cheyenne, WY 82007

**APW Wyott reserves the right to modify specifications or discontinue models without incurring obligation.*

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Rev. 4/15/2006
#1902

Champion CharBroiler
Gas CharRock

Models: ☒ GCRB-18H ☐ GCRB-24H ☐ GCRB-36H ☐ GCRB-48H

PRODUCT: QUANTITY: ITEM #:

Designed Smart

Increased Performance in Cooking

- One of the highest BTU ratings in its cooking class.
- Reduces amount of labor time to cook a 1/4 pound hamburger by 20%.
- Fast start-up and recovery to prime cooking temperatures.
- Versatile grate system can be adjusted in height to give maximum control.
- Special high temperature stainless steel provides even heat across the cooking area.
- Openings in the front allow the pilot light to be easily lit and adjusted without removing the front panel.
- Snap action infinitely adjustable gas valves turn 180 degrees, giving the operator ultimate control.

Safety Features

- Bull-nose front extension protects employees from burns.

Saves Time and Clean-up Labor Cost

- Maintenance is easier with bottom-mounted grease collection pan and removable top grates.
- Self-cleaning CharRocks.
- Field convertible and adjustable gas regulator

Built Solid

Built to Last

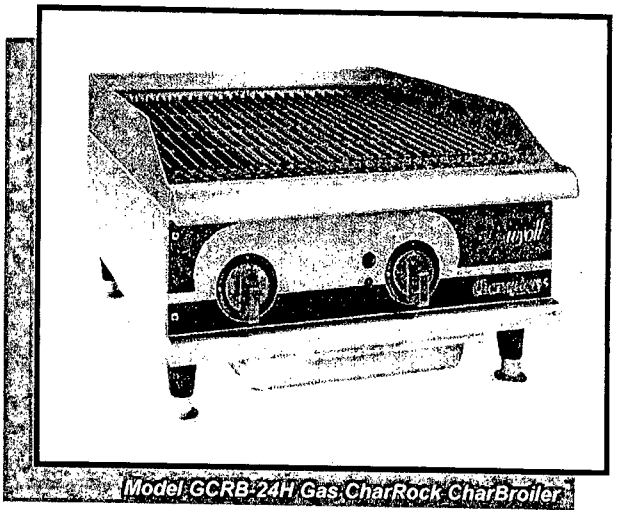
- Double walled firebox protexts control panel from higher temperatures
- Thick, stainless steel construction on front panel and top skirt protects against kitchen 'wear and tear' and rust.
- Welded construction in frame.
- Thick, cast iron "steak char" grates stand up to years of high output char grilling

Reliability backed by APW Wyott's Warranty

- All APW Wyott Champion Cooking Equipment is backed by a 3-year limited warranty and a 1-year on-site labor warranty.

*Certified by the following agencies:

*Warranty does not include rock grates, cooking grates, burner shields or fireboxes.



Model GCRB-24H Gas CharRock CharBroiler

APW Wyott Design Features

- 3/4" (1.9 cm) cast iron "steak char" grate.
- Fish grate (#3102202) and flat griddle plate overlay (#21813095)
- Cast iron rock grate
- 3" (7.6 cm) stainless steel backsplash; slopred side splashers.
- Front access panels for easy adjustment.
- Extended bull-nose front.
- Heavy-duty 4" (10.2 cm) heat-resistant, adjustable legs.
- Viewable standing pilot. Safety pilot available.
- Pilot can be lit without removing front panel.
- Gas connections use 3/4" NPT pipe.
- Field convertible and adjustable gas regulator.
- 4" x 1" (10.2 cm x 2.5 cm) grease chute drains into grease drawer.
- Stainless steel grease collector drawer.

Options & Accessories

- High altitude versions are available (contact factory).
- Fish grate only versions available.
- Safety Pilot
- Griddle Plate

See reverse side for product specifications.

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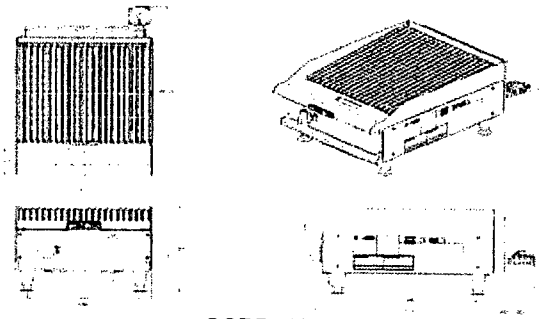
Rev. 11/10/2008

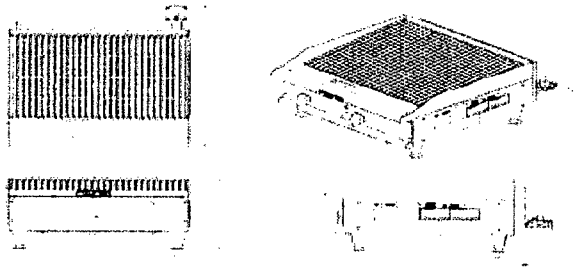
Champion CharBroiler
Gas CharRock

Models: ☐ GCRB-18H ☐ GCRB-24H ☐ GCRB-36H ☐ GCRB-48H

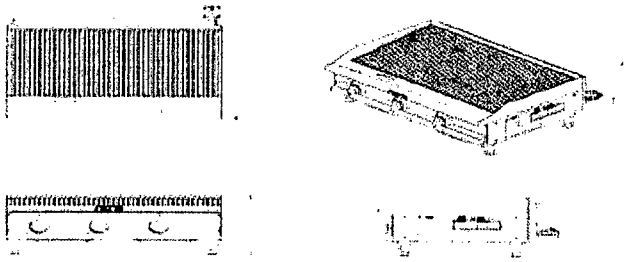
PRODUCT: QUANTITY: ITEM #:



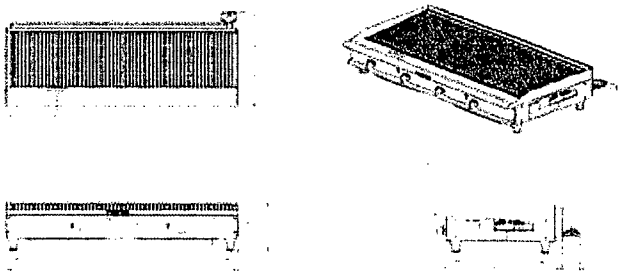
GCRB- 18H



GCRB- 24H



GCRB- 36H



GCRB- 48H

PRODUCT SPECIFICATIONS

Construction:
Stainless steel top skirt, grease through, grease collector drawer, and front panel. Stainless steel radiant. aluminized steel sides and back panel. 4" adjustable legs. Welded construction. Field convertible and adjustable gas regulator.

Gas Specifications:
GCRB-18H: 1 "S" burner, total 60,000 BTU/hr. One manual control. (Propane is 54,300 BTU/hr.)

GCRB-24H: 2 "U" burners, 40,000 BTU/hr. each, total 80,000 BTU/hr. input. Two manual high-low controls. (Propane is 72,500 BTU/hr.)

GCRB-36H: 3 "U" burners, 40,000 BTU/hr. each, total 120,000 BTU/hr. input. Two manual high-low controls. (Propane is 108,750 BTU/hr.)

GCRB-48H: 4 "U" burners, 40,000 BTU/hr. each, total 160,000 BTU/hr. input. Two manual high-low controls. (Propane is 145,000 BTU/hr.)

Cooking Surface:
GCRB-18H: 17 3/4" H x 18" D (45 cm x 45.7 cm)
GCRB-24H: 23 3/4" H x 18" D (60.3 cm x 45.7 cm)
GCRB-36H: 35 3/4" H x 18" D (90.8 cm x 45.7 cm)
GCRB-48H: 47 3/4" H x 18" D (121.3 cm x 45.7 cm)

***Grease through width: 3 3/16"**

Overall Dimensions:
GCRB-18H: 15 1/2" H x 18" W x 25 57/64" D (39.4 cm x 46 cm x 63.2 cm)

GCRB-24H: 15 1/2" H x 24" W x 25 57/64" D (39.4 cm x 61 cm x 63.2 cm)

GCRB-36H: 15 1/2" H x 36" W x 25 57/64" D (39.4 cm x 91.4 cm x 63.2 cm)

GCRB-48H: 15 1/2" H x 48" W x 25 57/64" D (39.4 cm x 121.9 cm x 63.2 cm)

***Note: Regulator and pipe add 4 1/4" to the rear of the unit.**

Shipping Information:
GCRB-18H: 126 lbs. (57.3 kg) GCRB-36H: 224 lbs. (101.8 kg)
GCRB-24H: 157 lbs. (71.4 kg) GCRB-48H: 289 lbs. (131.4 kg)

F.O.B. Cheyenne, WY 82007

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Rev. 11/10/2008
#1904

Standex Food Service Equipment Group

Champion CharBroiler
Gas CharRock

PRODUCT: QUANTITY: Models: ☐ GCRB-18H ☐ GCRB-24H ☐ GCRB-36H ☐ GCRB-48H
ITEM #:

Designed Smart

Increased Performance in Cooking

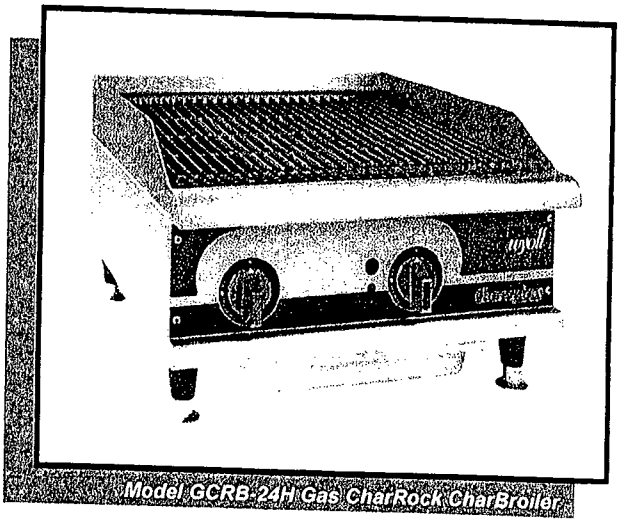
- One of the highest BTU ratings in its cooking class.
- Reduces amount of labor time to cook a 1/4 pound hamburger by 20%.
- Fast start-up and recovery to prime cooking temperatures.
- Versatile grate system can be adjusted in height to give maximum control.
- Special high temperature stainless steel provides even heat across the cooking area.
- Openings in the front allow the pilot light to be easily lit and adjusted without removing the front panel.
- Snap action infinitely adjustable gas valves turn 180 degrees, giving the operator ultimate control.

Safety Features

- Bull-nose front extension protects employees from burns.

Saves Time and Clean-up Labor Cost

- Maintenance is easier with bottom-mounted grease collection pan and removable top grates.
- Self-cleaning CharRocks.
- Field convertible and adjustable gas regulator



Model GCRB-24H Gas CharRock CharBroiler

Built Solid

Built to Last

- Double walled firebox protexts control panel from higher temperatures
- Thick, stainless steel construction on front panel and top skirt protects against kitchen 'wear and tear' and rust.
- Welded construction in frame.
- Thick, cast iron "steak char" grates stand up to years of high output char grilling

Reliability backed by APW Wyott's Warranty

- All APW Wyott Champion Cooking Equipment is backed by a 3-year limited warranty and a 1-year on-site labor warranty.

*Certified by the following agencies:

*Warranty does not include rock grates, cooking grates, burner shields or fireboxes.

APW Wyott Design Features

- 3/4" (1.9 cm) cast iron "steak char" grate.
- Fish grate (#3102202) and flat griddle plate overlay (#21813095)
- Cast iron rock grate
- 3" (7.6 cm) stainless steel backsplash; slopred side splashers.
- Front access panels for easy adjustment.
- Extended bull-nose front.
- Heavy-duty 4" (10.2 cm) heat-resistant, adjustable legs.
- Viewable standing pilot. Safety pilot available.
- Pilot can be lit without removing front panel.
- Gas connections use 3/4" NPT pipe.
- Field convertible and adjustable gas regulator.
- 4" x 1" (10.2 cm x 2.5 cm) grease chute drains into grease drawer.
- Stainless steel grease collector drawer.

Options & Accessories

- High altitude versions are available (contact factory).
- Fish grate only versions available.
- Safety Pilot
- Griddle Plate

See reverse side for product specifications.

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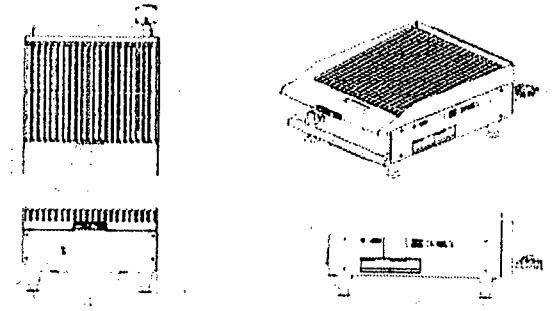
Rev. 11/10/2008

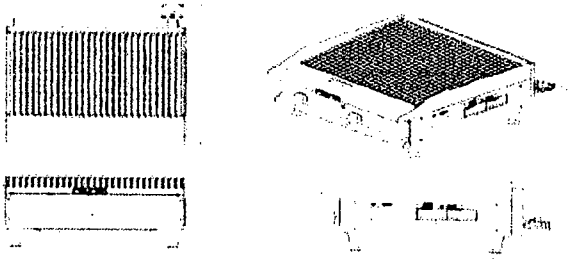
Champion CharBroiler
Gas CharRock

Models: ☐ GCRB-18H ☐ GCRB-24H ☐ GCRB-36H ☐ GCRB-48H

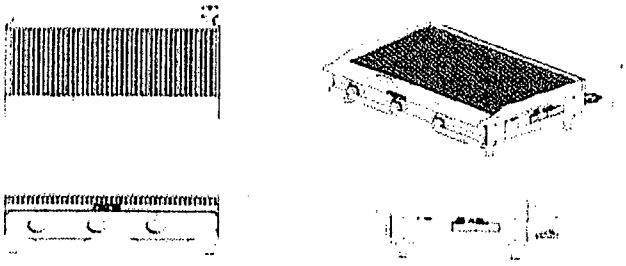
PRODUCT: QUANTITY: ITEM #:



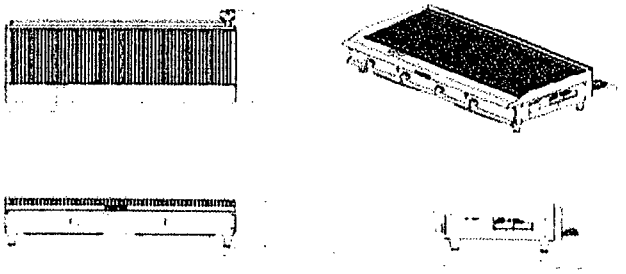
GCRB- 18H



GCRB- 24H



GCRB- 36H



GCRB- 48H

PRODUCT SPECIFICATIONS

Construction:

Stainless steel top skirt, grease through, grease collector drawer, and front panel. Stainless steel radiant. aluminized steel sides and back panel. 4" adjustable legs. Welded construction. Field convertible and adjustable gas regulator.

Gas Specifications:

GCRB-18H: 1 "S" burner, total 60,000 BTU/hr. One manual control. (Propane is 54,300 BTU/hr.)

GCRB-24H: 2 "U" burners, 40,000 BTU/hr. each, total 80,000 BTU/hr. input. Two manual high-low controls. (Propane is 72,500 BTU/hr.)

GCRB-36H: 3 "U" burners, 40,000 BTU/hr. each, total 120,000 BTU/hr. input. Two manual high-low controls. (Propane is 108,750 BTU/hr.)

GCRB-48H: 4 "U" burners, 40,000 BTU/hr. each, total 160,000 BTU/hr. input. Two manual high-low controls. (Propane is 145,000 BTU/hr.)

Cooking Surface:

GCRB-18H: 17 3/4" H x 18" D (45 cm x 45.7 cm)
GCRB-24H: 23 3/4" H x 18" D (60.3 cm x 45.7 cm)
GCRB-36H: 35 3/4" H x 18" D (90.8 cm x 45.7 cm)
GCRB-48H: 47 3/4" H x 18" D (121.3 cm x 45.7 cm)

***Grease through width: 3 3/16"**

Overall Dimensions:

GCRB-18H: 15 1/2" H x 18" W x 25 57/64" D (39.4 cm x 46 cm x 63.2 cm)

GCRB-24H: 15 1/2" H x 24" W x 25 57/64" D (39.4 cm x 61 cm x 63.2 cm)

GCRB-36H: 15 1/2" H x 36" W x 25 57/64" D (39.4 cm x 91.4 cm x 63.2 cm)

GCRB-48H: 15 1/2" H x 48" W x 25 57/64" D (39.4 cm x 121.9 cm x 63.2 cm)

***Note: Regulator and pipe add 4 1/4" to the rear of the unit.**

Shipping Information:

GCRB-18H: 126 lbs. (57.3 kg)
GCRB-24H: 157 lbs. (71.4 kg)
GCRB-36H: 224 lbs. (101.8 kg)
GCRB-48H: 289 lbs. (131.4 kg)

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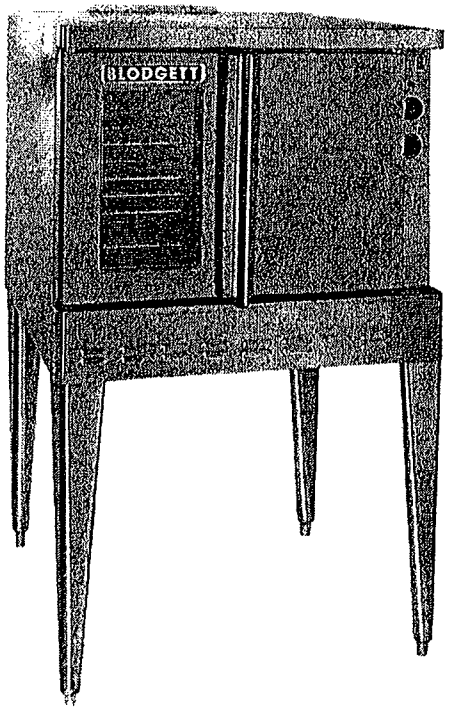
Rev. 11/10/2008
#1904

Standex Food Service Equipment Group

BLODGETT®

MODEL SHO-G

Full-Size Gas Convection Oven



Project _____

Item No. _____

Quantity _____

SHO-G

Standard depth baking compartment - accepts five 18" x 26" standard full-size baking pans in left-to-right positions.
All data is shown per oven section, unless otherwise indicated.
Refer to operator manual specification chart for listed model name.

EXTERIOR CONSTRUCTION

- Full angle-iron frame
- Stainless steel front, top, and sides
- Dual pane thermal glass window on left hand door, solid right hand door
- Tubular chrome handle with simultaneous door operation
- Triple-mounted pressure lock door design with turnbuckle assembly
- Removable front control panel
- Solid mineral fiber insulation at top, back, sides and bottom

INTERIOR CONSTRUCTION

- Double-sided porcelainized baking compartment liner (14 gauge)
- Aluminized steel combustion chamber
- Dual inlet blower wheel
- Five chrome-plated racks, eleven rack positions with a minimum of 1-5/8" (41mm) spacing

OPERATION

- Dual Flow Gas system combines direct and indirect heat
- Electronic spark ignition control system
- Removable dual tube burners
- Pressure regulator and manual gas service cut-off valve located in front control area
- Air mixers with adjustable air shutters
- Solid state thermostat with temperature control range of 200°F (93°C) to 500°F (260°C)
- Two speed fan motor
- 1/3 horsepower blower motor with automatic thermal overload protection
- Control area cooling fan

STANDARD FEATURES

- Solid state manual control with separate dials to control thermostat and timer
- 25" (635mm) adjustable stainless steel legs (for single units)
- 6" (152mm) adjustable stainless steel legs (for double sections)
- Draft diverter or draft hood for venting (select one)
- One year oven parts and labor warranty*

* *For all international markets, contact your local distributor.*

OPTIONS AND ACCESSORIES
(AT ADDITIONAL CHARGE)

- **Legs/casters/stands:**
  - ☐ 6" (152mm) seismic legs
  - ☐ 6" (152mm) casters
  - ☐ 4" (102mm) low profile casters (double only)
  - ☐ 25" (635mm) stainless steel open stand with rack guides
- **Gas hose with quick disconnect and restraining device:**
  - ☐ 48" (1219mm) hose
  - ☐ 36" (914mm) hose
- ☐ Extra oven racks
- ☐ Gas manifold (for double sections)
- ☐ Flue connector

ENERGY STAR

c ETL US LISTED Intertek

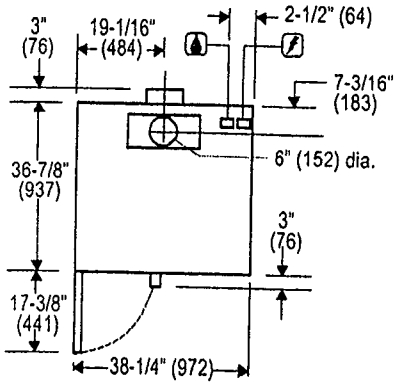
NSF

BLODGETT OVEN COMPANY
www.blodgett.com
44 Lakeside Avenue, Burlington, VT 05401 • Phone: (802) 658-6600 • Fax: (802) 864-0183

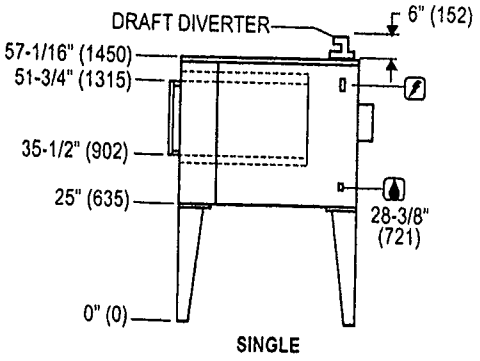
BLODGETT®

MODEL SHO-G

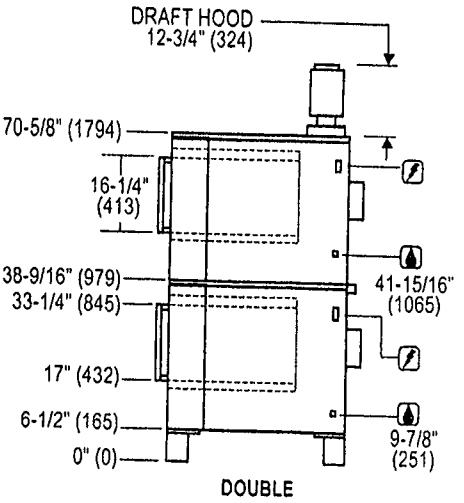
APPROVAL/STAMP



TOP VIEW



SINGLE



DOUBLE

Dimensions are in inches (mm)

SHORT FORM SPECIFICATIONS

Provide Blodgett full-size convection oven model SHO-G, (single/double) compartment. Each compartment shall have (porcelainized/stainless) steel liner and shall accept five 18" x 26" standard full-size bake pans. Stainless steel front, top and sides. Right door shall be stainless steel, left door shall be stainless steel with dual pane thermal glass. Door shall have single tubular chrome handle and simultaneous operation. Unit shall be gas heated with electronic spark ignition and shall cook by means of a dual-flow system combining direct and indirect heat. Air in baking chamber distributed by dual inlet blower wheel powered by a two-speed, 1/3 HP motor with thermal overload protection. Each chamber shall be fitted with five chrome-plated removable racks. Control panel shall be recessed with Cook/Cool Down mode selector, solid state (manual/digital) infinite thermostat (200- 500°F), and 60-minute timer. Provide options and accessories as indicated.

DIMENSIONS:

Floor space	38-1/4" (972mm) W x 36-7/8" (937mm) D
Product clearance	
Oven Back	0" from combustible and non-combustible construction.
Oven Sides	2" from combustible and non-combustible construction.
Interior	29" (737mm) W x 20" (508mm) H x 24-1/4" (616mm) D
If oven is on casters:	
Single	Add 4-1/2" (114mm) to all height dimensions
Double	Dimensions do not change
Double Low Profile	Subtract 2-1/2" (64mm) from all dimensions

GAS SUPPLY:

3/4" NPT

Manifold Pressure:

- Natural – 3.5" W.C
- Propane – 10" W.C.

Inlet Pressure:

- Natural – 7.0" W.C. min. – 10.5" W.C. max.
- Propane – 11.0" W.C. min. – 13.0" W.C. max.

MAXIMUM INPUT:

Single	50,000 BTU/hr (14.6 Kw)
Double	100,000 BTU/hr (29.2 Kw)

POWER SUPPLY:

115 VAC, 1 phase, 6 amp, 60 Hz., 2-wire with ground,
1/3 H.P., 2 speed motor, 1140 and 1725 RPM
6' (1.8m) electric cord set furnished on 115 VAC ovens only.

MINIMUM ENTRY CLEARANCE:

Uncrated	32-1/16" (814mm)
Crated	37-1/2" (953mm)

SHIPPING INFORMATION:

Approx. Weight:

Single	535 lbs. (243 kg)
Double	1070 lbs. (485 kg)

Crate sizes:

37-1/2" (952mm) x 43-1/2" (1105mm) x 51-3/4" (1315mm)

NOTE: The company reserves the right to make substitutions of components without prior notice

BLODGETT OVEN COMPANY
www.blodgett.com
44 Lakeside Avenue, Burlington, VT 05401 • Phone: (802) 658-6600 • Fax: (802) 864-0183

Printed in U.S.A.

NOTE: FOR COMMERCIAL USE ONLY

P/N 36946 Rev P (5/11)

SunFire®

X Series 36" Gas Restaurant Range

Item: _____

Quantity: _____

Project: _____

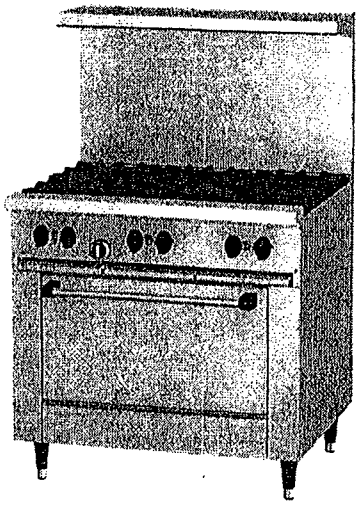
Approval: _____

Date: _____

X Series 36" Gas Restaurant Range

Models:

- ☒ X36-6R
- ☐ X36-6S
- ☐ X36-4G12R
- ☐ X36-4G12S
- ☐ X36-2G24R
- ☐ X36-2G24S
- ☐ X36-G36R
- ☐ X36-G36S



Model X36-6R

NOTE: Ranges supplied with casters must be installed with an approved restraining device.

Standard Features:

- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 4" (102mm) plate rail
- Stainless steel backguard w/ removable stainless steel shelf
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- Durable easy to read control knobs
- Easy to clean 6" (152mm) steel core, injection moled legs
- Pressure regulator, 3/4" NPT

Standard on Applicable Models:

- Cabinet base in lieu of oven
- Ergonomic split cast iron top ring grates
- 30,000 Btuh/ 8.79 kW 2 piece cast iron "Q" style donut open burner
- 5/8" (15mm) thick steel griddle plate w/manual hi/lo valve control
- 4-1/4" (108mm) wide grease trough
- 20,000 Btuh/5.86 kW cast iron "H" style griddle burner per 12"(305mm) width of griddle
- Straight steel tube oven burner 33,000 Btuh/9.67 kW
- Standard size Sunfire oven w/ ribbed porcelain oven bottom and door interior, aluminized top, sides and back
- Oven thermostat w/ Low to 500° F (260° C)
- Nickel plated oven rack with two fixed position oven rack guides
- Heavy duty oven door w/keep-cool handle

Optional Features:

- ☐ Hot top 12" (305mm) plate, 5/8" (15mm) thick in lieu of two open burners, manual valve controlled w/20,000 Btuh/5.86 kW cast iron burner; standard on left side
- ☐ Shelf for cabinet base models
- ☐ Low profile 6" (152mm) back-guard stainless steel front and sides
- ☐ Stainless steel back for backguard
- ☐ Additional oven racks
- ☐ 6" (152mm) swivel casters (4), w/ front locking
- ☐ Flanged deck mount legs
- ☐ Celsius temperature dials

Specifications:

Gas restaurant series range with standard size Sunfire oven. 35-7/16" (900mm) wide with a 27" (686mm) deep work top surface. Stainless steel front, sides and 4"(102mm) wide front rail. 6" (152mm) legs with adjustable feet. Six robust 2 piece 30,000 Btuh/8.797 kW (Natural gas), cast open burners set in split cast iron ergonomic grates. Griddle or optional hot top with cast iron "H" style burners, 20,000 Btuh/5.86 kW (natural gas), in lieu of open burners. Porcelain oven bottom and door liner. Two position fixed rack guide w/one oven rack. Heavy duty oven door with "keep cool" door handle. Straight steel tube oven burner 33,000 Btuh/9.67 kW (natural gas) provides quality bake and good recovery . Oven thermostat ranges from Low to 500° F (260° C). Available with storage base in lieu of oven

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Enodis

SunFire®

X Series 36" Gas Restaurant Range

Model Number	Description	Total BTU/Hr Natural	Shipping Information		
			Lbs.	Kg	Cu. Ft.
X36-6R	Six Open Burners w/26" Oven	213,000	430	195	37
X36-6S	Six Open Burners w/Storage Base	180,000	310	141	37
X36-4G12R	12" Griddle, Four Open Burners w/26" Oven	193,000	460	209	37
X36-4G12S	12" Griddle, Four Open Burners w/Storage Base	160,000	340	154	37
X36-2G24R	24" Griddle, Two Open Burners w/26" Oven	133,000	495	225	37
X36-2G24S	24" Griddle, Two Open Burners w/Storage Base	100,000	375	170	37
X36-G36R	36" Griddle w/26" Oven	93,000	530	240	37
X36-G36S	36" Griddle w/Storage Base	60,000	410	186	37

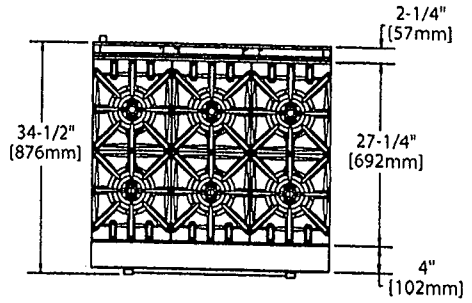
Width In (mm)	Depth In (mm)	Height w/shelf In (mm)	Oven Interior-In (mm)			Combustible Wall Clearance-In (mm)		Entry Clearances In (mm)		Manifold Operating Pressure	
			Height	Depth	Width	Sides	Rear	Crated	Uncrated	Natural	Propane
35-7/16 (900)	33-1/2 (851)	57 (1448)	13 (330)	22 (559)	26-1/4 (667)	12 (305)	6 (152)	37 (940)	36-1/2 (927)	4.5" WC 11 mbar	10" WC 25 mbar

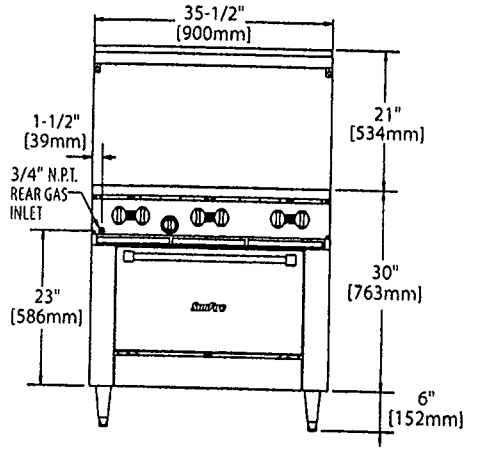
Gas input ratings shown for installations up to 2000 ft.,(610m) above sea level. Please specify altitudes over 2000 ft.

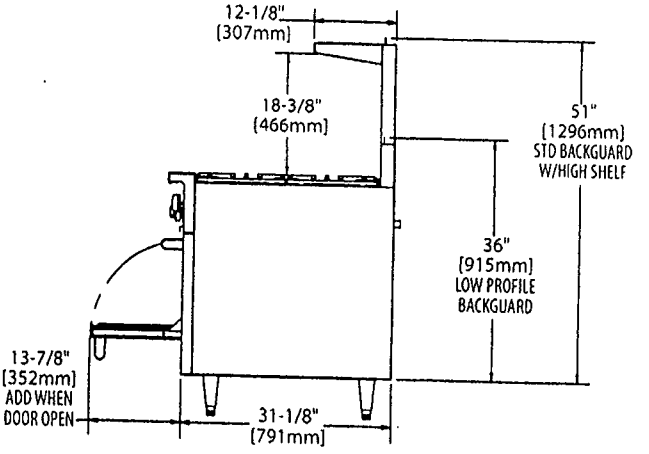
Burner Ratings (BTU/Hr/kW)			
Gas Type	Open Top	Griddle/ Hot Top	Standard Oven
Natural	30,000/8.79	20,000/5.8	33,000/9.67
Propane	26,000/7.61	19,000/5.56	29,000/8.50

Note: Installation clearance reductions are applicable only where local codes permit.

This product is not approved for residential use.







Form# X36 Series (01/31/08)

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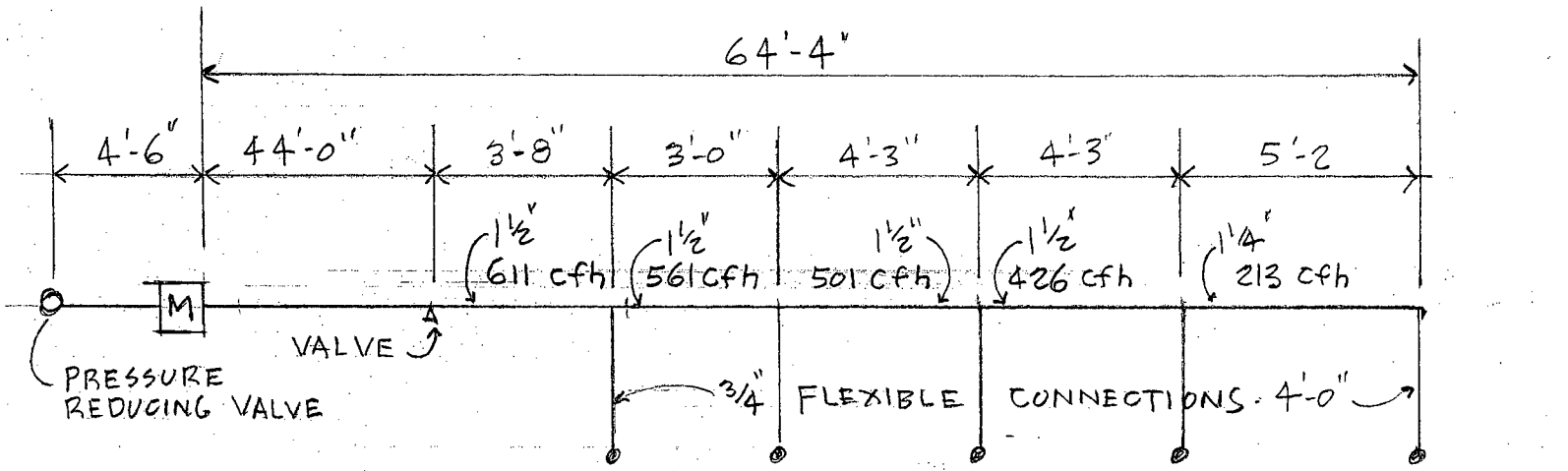
TABLE 402.3(1)
MAXIMUM CAPACITY OF PIPE IN CUBIC FEET OF GAS PER HOUR FOR GAS PRESSURES OF 0.5 PSI OR LESS AND A PRESSURE DROP OF 0.3-INCH WATER COLUMN
Based on a 0.60 Specific Gravity Gas

NOMINAL IRON PIPE SIZE (Inches)	INTERNAL DIAMETER (Inches)	LENGTH OF PIPE (feet)													
		10	20	30	40	50	60	70	80	90	100	125	150	175	200
1/4	.364	32	22	18	15	14	12	11	11	10	9	8	8	7	6
3/8	.493	72	49	40	34	30	27	25	23	22	21	18	17	15	14
1/2	.622	132	92	73	63	56	50	46	43	40	38	34	31	28	26
3/4	.824	278	190	152	130	115	105	96	90	84	79	72	64	59	55
1	1.049	520	350	285	245	215	195	180	170	160	150	130	120	110	100
1 1/4	1.380	1,050	730	590	500	440	400	370	350	320	305	275	250	225	210
1 1/2	1.610	1,600	1,100	890	760	670	610	560	530	490	460	410	380	350	320
2	2.067	3,050	2,100	1,650	1,450	1,270	1,150	1,050	990	930	870	780	710	650	610
2 1/2	2.469	4,800	3,300	2,700	2,300	2,000	1,850	1,700	1,600	1,500	1,400	1,250	1,130	1,050	980
3	3.068	8,500	5,900	4,700	4,100	3,700	3,350	3,100	2,900	2,800	2,600	2,500	2,200	2,000	1,850	1,700
4	4.026	17,500	12,000	9,700	8,300	7,400	6,800	6,300	5,900	5,600	5,400	5,100	4,500	4,100	3,800	3,500

For SI: 1 inch = 25.4 mm, 1 foot = 304.8 mm, 1 cubic foot per hour = 0.0283 m³/h, 1 pound per square inch = 6.895 kPa, 1-inch water column = 0.2488 kPa.

TOWNSHIP OF BRICK
RELEASED FOR PERMIT
INITIAL
Building Subcode
Plumbing Subcode
Fire Subcode
Electrical Subcode
Plan Reviewer
Plans Released MA 3/9/12
Construction Official



1. PIPE SIZES SHOWN ARE WHAT IS REQUIRED ACTUAL PIPE SIZE OF MAIN IS 2"
2. GAS PRESSURE IS 8 INCH WATER COLUMN

GAS RISER DIAGRAM NTS.

DEANS CUISINE
1715-4 ROUTE 88
BLK 842 LOT 28

WALTER J HESSBERGER, AIA · ARCHITECT
C4264 Walter J Hessberger