

QUALIFICATION CODE U5-70 ADDRESS (SITE) 425 JACK MARTIN BLVD PERMIT NO. 00-3836

CONSTRUCTION PERMIT APPLICATION

V. FEE SUMMARY (for office use only)

		Update	Update
1. Building	\$ <u>60</u>		
2. Electrical	\$ <u>43</u>		
3. Plumbing	\$ <u>45</u>		
4. Fire Protection			
5. Elevator Devices			
6. Subtotal	\$		
7. Less 20% for State Plan Review			
8. Subtotal	\$		
9. DCA Training Fee			
10. Subtotal	\$		
11. Cert. of Occupancy			
12. Other	\$		
13. TOTAL	\$ <u>201</u>		

penalty: COMMERCIAL

NO FEE REQUIRED

APPROVED BY [Signature] DATE 9/25/07

VI. BUILDING/SITE CHARACTERISTICS

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

(office use only)

APPROVED BY [Signature] DATE 9/25/07

I. IDENTIFICATION

1. Proposed Work Site at Beck Hosp Care 425 Jack Martin Blvd

2. Name of Owner in Fee: 425 JACK MARTIN BLVD Tel. (732) 840 2200

Address 425 JACK MARTIN BLVD BRICK TWP

Ownership in Fee: Public ☐ Private ☒

4. Principal Contractor: FRANK MERLO Tel. (732) 901-2535

Address 1306 RFS LAKEWOOD NJ

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

Federal Employee No. 156380661 FAX: ()

5. Architect or Engineer _____ Tel. ()

Address _____

6. Responsible Person in Charge of Work FRANK MERLO

Tel. (732) 901-2535 FAX (732) 901-2181

Alterations -
Refactoria

II. PROPOSED WORK	Est. Cost	OPTIONAL (for office use only)							
		Plans Rec'd by	Date Rec'd	Rejection Date	Approval Date	Re-viewer	Resubmission Dates Approval	Rejection	Re-viewer
1. ☐ Minor Work		<u>URS</u>	<u>9/19/07</u>		<u>9-22-00</u>	<u>FR</u>	<u>11/14/00</u>		<u>OK</u>
2. ☐ New Building									
3. ☐ Addition									
4. ☐ Alteration									
5. ☐ Fire Protection									
6. ☐ Plumbing					<u>9-21-00</u>	<u>FR</u>			
7. ☒ Electrical					<u>9-20-00</u>	<u>FR</u>			
8. ☐ Elevator Devices									
9. ☐ Asbestos Abat. Subch. 8									
10. ☐ Lead Hazard Abatement									
11. ☐ Demolition									
TOTAL COSTS									

III. DO YOU WANT: (optional)

1. ☐ Partial Releases
2. ☐ Prototype Processing

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

1. ☐ Elevators/Escalators/Lifts/ Dumbwaiters/Moving Walks
2. ☐ High Pressure Boilers
3. ☐ Pressure Vessels
4. ☐ Refrigeration Systems
5. ☐ Cross-Connections/Backflow Preventers
6. ☐ Hazardous Uses/Places of Assembly
7. ☐ Sprinklers
8. ☐ Smoke Control Systems in Open Wells
9. ☐ Underground Storage Tanks

VII. DESCRIPTION OF BUILDING USE

A. RESIDENTIAL

1. ☐ Hotels (R-1)
2. ☐ Multi-Family (R-2)
3. ☐ Two-Family (R-3) BOCA
4. ☐ Two-Family (R-4) CABO
5. ☐ One-Family (R-3) BOCA
6. ☐ One-Family (R-4) CABO

No. of dwelling units

Before Construction

After Construction

Net Gain or Loss

B. NON-RESIDENTIAL

1. State Specific Use

2. Use Group:

3. Change in Use Group, Indicate Former:

CERTIFICATION IN LIEU OF OATH

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

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

Mark the following applicable boxes:

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

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

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

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

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

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

I further certify that I will perform the following work:

C.3. ☐ Electrical C.4. ☐ Plumbing

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

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

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

Signature _____ Date _____

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

I hereby certify the following as required by the Uniform Construction Code, N.J.A.C. 5:32-2.15(d): the proposed work is authorized by the owner in fee; and I have been authorized by the owner in fee to make this application as his agent.

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

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

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

☒ Check if contractor.

Agent Name FRANK MEALLO

Address 1306 Rt 9

LAKELAND NJ 08701

Telephone (908) 901-2535

Signature [Signature]

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

OFFICE DATE RECEIVED: _____

VIII. PRIOR APPROVALS CHECKLIST (office use only)	LOCAL APPROVAL		COUNTY APPROVAL		REGIONAL APPROVAL		STATE APPROVAL		COMMENTS
	Prelimin. Initial	Final Date	Prelimin. Initial	Final Date	Prelimin. Initial	Final Date	Prelimin. Initial	Final Date	
☐ Zoning Officer									
☐ 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	Other
Building _____	Energy _____	
Electrical _____	Barrier Free _____	
Plumbing _____	Flood Hazard _____	
Fire Protection _____	As Built Elevation Cert. _____	
Mechanical _____	Other _____	

X. CERTIFICATES ISSUED (office use only)

☐ Temporary Certificate of Occupancy	No. _____	DATE ISSUED _____	DATE EXPIRED _____	DATE REISSUED _____	DATE EXPIRED _____
☐ 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. _____	_____	_____	_____	_____

TOWNSHIP OF BRICK
401 CHAMBERS BRIDGE RD
DIVISION OF INSPECTIONS

UCC NEW JERSEY
CONSTRUCTION
PERMIT

Date Issued 09/25/2000
Control #
Permit # 00-3836

IDENTIFICATION Block 1170 Lot 13 Qual

Work Site Location 425 JACK MARTIN BLVD

CAFETERIA ALTERATIONS

Contractor FRANK MERLO
Address 2031 BRIDGE AVE
POINT PLEASANT, NJ

Owner in Fee MERIDIAN HEALTH

Address SAME

Telephone (908) 714-0388

BRICK, NJ 08724-

Lic. No. or Bldrs. Reg. No.

Telephone (732) 840-2200

Federal Emp. No. 15-6380661

Is hereby granted permission to perform the following work:

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

DESCRIPTION OF WORK:

RE-EQUIP HOSPITAL CAFETERIA, ADD COUNTER & DELI LINE, PAINT, REDCORATE
CONSTRUCT 10' NEW WALL.

NOTE: If construction does not commence within one (1) year of date of issuance,
or if construction ceases for a period of six (6) months, this permit is void.

Estimated Cost of Work \$ 6,500

Frank Merlo
Construction Officer

09/25/2000
Date

O.C.C. 1170 (rev. 3/96)

PAYMENTS (Office Use Only)

Building	60
Electrical	93
Plumbing	45
Fire Protection	0
Elevator Devices	0
Other	
DCA Training Fee	6
Cert. of Occupancy	0
Other	
Total	204
Check No.	1335
Cash	
Collected By	CS

TOWNSHIP OF BRICK
401 CHAMBERS BRIDGE RD
DIVISION OF INSPECTIONS

UCC NEW JERSEY
BUILDING
SUBCODE

TECHNICAL SECTION

Date Received 09/15/2000
Date Issued 9/15/2000
Control # C15-70
Permit # 00-3836

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

Block 1170 Lot 12
Work Site Location 425 JACK HARRIS BLVD
CAPTERIA ALTERATIONS

Owner in Fee HERIDIAN HEATH
Address SAME
BRICK, NJ 08724

Tele. (732) 840-2200
Contractor FRANK HERLO
Address 2031 BRIDGE AVE
POINTE PLEASANT, NJ

Tele. (908) 714-0388 Fax ()
Lic. No. of Bldg. Reg. No.
Federal Exp. No. 15-6380661

JOB SUMMARY (Office Use Only)

PLAN REVIEW Date Initial
[] No Plans Req. 9-22-00 FRP
[] All
[] Footing
[] Foundation
[] Frame
[] Other
Joint Plan Review Required:
[] Elect [] Plumb [] Fire
SUBCODE APPROVAL [] Elev
[] CO [] CCO [] CA
Date:
Approved By:

B. BUILDING CHARACTERISTICS

Use Group Present I-2 Proposed I-2
Constr. Class Present
No. of Stories 0
Height of Structure 0 Ft.
Area Largest Floor 0 Sq. Ft.
New Bldg. Area/All Floors 0 Sq. Ft.
Volume of New Structure 0 Cu. Ft.
Total Land Area Disturbed 0 Sq. Ft.

Dates (Month/Day)

INSPECTIONS
Type Failure Failure Approval Initial
Footing
Foundation
Slab
Frame
BarrierFree
Insulation
Finishes
Energy
Mechanical
TCO
Other
Final
BarrierFree

C. CERTIFICATION IF LEND OF DATE

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

Signature

D. TECHNICAL SITE DATA
DESCRIPTION OF WORK

RE-EQUIP HOSPITAL CAPTERIA, ADD COURTER & DELI LINE, PAINT, REDCOORATE
CONSTRUCT 10' NEW WALL

TYPE OF WORK

[] New Building
[] Addition
[X] Alteration
[] Roofing
[] Siding
[] Fence 0 Height (exceeds 6')
[] Sign 0 Sq. Ft.
[] Pool
[] Asbestos Abatement Subchapter 8
[] Lead Haz. Abatement HAC 5:17
[] Other
Other
[] Demolition

FEE (Office Use Only)

Est. Cost of Bldg. Work:
1. New Bldg. \$ 0
2. Alteration \$ 2,000
3. Total (1+2) \$ 2,000
Paid [] Check \$
Collected by: Administrative Surcharge
Minimum Fee
TOTAL FEE
DCA Training Fee

TOWNSHIP OF BRICK
401 CHAMBERS BRIDGE RD
DIVISION OF INSPECTIONS

UCC NEW JERSEY
BUILDING
SUBCODE
TECHNICAL SECTION

Date Received 09/15/2000
Date Issued 9/15/2000
Control # C15-70
Permit # 00-3836

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

Block 1110 Lot 16 Subd
Work Site Location 425 JACK MARSH BLVD
CAVATERIA ALTERATIONS

Owner in Fee MERIDIAN HEALTH

Address SAME

BRICK, NJ 08724-

Tele. (732) 840-2200

Contractor PHAM HERLO

Address 2031 BRIDGE AVE

POINT PLEASANT, NJ

Tele. (908) 714-0388 Fax ()

Lic. No. or Bldgs. Reg. No.

Federal Emp. No. 15-6380661

C. CERTIFICATION IN LIEU OF OATH
I hereby certify that I am the (agent of) owner
of record and am authorized to make this application.

Signature

D. TECHNICAL SITE DATA
DESCRIPTION OF WORK

RE-EQUIP HOSPITAL CAVATERIA, ADD COUNTER & DELI LINE, PAINT, REDECORATE
CONSTRUCT 10' NEW WALL

JOB SUMMARY (Office Use Only)

PLAN REVIEW Date Initial

☐ No Plans Req.

☒ All 9-23-00 PH

☐ Footing

☐ Foundation

☐ Frame

☐ Other

Joint Plan Review Required:

☐ Elect ☐ Plumb ☐ Fire

SUBCODE APPROVAL ☐ Elev

☐ CO ☐ CCO ☐ CA

Date:

Approved by:

INSPECTIONS

Type

Footing

Foundation

Slab

Frame

BarrierFree

Insulation

Finishes

Energy

Mechanical

TCO

Other

Final

BarrierFree

Dates (Month/Day)

Failure Failure Approval Initial

1

2

3

4

5

6

7

8

9

10

11

12

TYPE OF WORK

☐ New Building

☐ Addition

☒ Alteration

☐ Roofing

☐ Siding

☐ Fence

☐ Sign

☐ Pool

☐ Asbestos Abatement Subchapter 8

☐ Lead Haz. Abatement NJAC 5:17

☐ Other

☐ Demolition

FEE (Office Use Only)

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TOWNSHIP OF BRICK
401 CHAMBERS BRIDGE RD
DIVISION OF INSPECTIONS

UCC NEW JERSEY
BUILDING
SUBCODE
TECHNICAL SECTION

Date Received 09/15/2000
Date Issued 9/15/00
Control # C15-76
Permit # 00-3836

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

Block 110 Lot 18 Qual
Work Site Location 425 JACK MARTIN BLVD
CAFETERIA ALTERATIONS

Owner in Fee MERIDIAN HEALTH

Address SAME

BRICK, NJ 08724-

Tele. (732) 840-2200

Contractor FRANK MERLO

Address 2031 BRIDGE AVE

POINT PLEASANT, NJ

Tele. (908) 714-0388 Fax ()

Lic. No. or Bldg. Reg. No.

Federal Emp. No. 15-6380661

COMMERCIAL

C. CERTIFICATION IN LIEU OF OATH

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

Signature

D. TECHNICAL SITE DATA
DESCRIPTION OF WORK

RE-EQUIP HOSPITAL CAFETERIA, ADD COUNTER & DELI LINE, PAINT, REDOORWAY
CONSTRUCT 10' NEW WALL

JOB SUMMARY (Office Use Only)

PLAN REVIEW Date Initial

☐ No Plans Req.

☒ All

☐ Footing

☐ Foundation

☐ Frame

☐ Other

Joint Plan Review Required:

☐ Elect ☐ Plumb ☐ Fire

SUBCODE APPROVAL ☐ Elev

☐ CO ☐ CCO ☒ CA

Date: 9/14/00

Approved By: [Signature]

Final

BarrierFree

INSPECTIONS

Type

Footing

Foundation

Slab

Frame

BarrierFree

Insulation

Finishes

Energy

Mechanical

TCO

Other

Final

BarrierFree

Dates (Month/Day)

Failure Failure Approval Initial

9-20-00

TYPE OF WORK

☐ New Building

☐ Addition

☒ Alteration

☐ Roofing

☐ Siding

☐ Fence 0 Height (exceeds 6')

☐ Sign 0 Sq. Ft.

☐ Pool

☐ Asbestos Abatement Subchapter 8

☐ Lead Haz. Abatement NJAC 5:17

☐ Other

☐ Demolition

FEE (Office Use Only)

\$

0

0

60

0

0

0

0

0

0

0

0

B. BUILDING CHARACTERISTICS

Use Group Present I-2 Proposed I-2

Constr. Class Present Proposed

No. of Stories 0

Height of Structure 0 Ft.

Area Largest Floor 0 Sq. Ft.

New Bldg. Area/All Floors 0 Sq. Ft.

Volume of New Structure 0 Cu. Ft.

Total Land Area Disturbed 0 Sq. Ft.

Est. Cost of Bldg. Work:

1. New Bldg. \$ 0

2. Alteration \$ 2,000

3. Total (1+2) \$ 2,000

Industrialized Building:

☐ State Approved

☐ HUD

Administrative Surcharge

Minimum Fee

TOTAL FEE

DCA Training Fee

TOWNSHIP OF BRICK
401 CHAMBERS BRIDGE RD
DIVISION OF INSPECTIONS

UCC NEW JERSEY
ELECTRICAL
SUBCODE
TECHNICAL SECTION

Date Received 09/15/2000
Date Issued 9/15/2000
Control # C15-70
Permit # 00 - 3896

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

D. TECHNICAL SIZE DATA

FEE (Office Use Only)

Block 1170 Lot 18 Qual

NO. SIZE

Lighting Fixtures

Receptacles

Switches

Detectors

Owner in Fee MERIDIAN HEALTH

Light Poles

Motor-Frame HP

Emergency & Exit Lights

Communications Points

Alarm Devices/P.A.C. Panel

Address SAME

Pool Permit/with UV Lights

Storable Pool/Spa/Hot Tub

KW Elect Range/Receptacle

KW Oven/Surface Unit

KW Elect Water Heater

Tele. (732) 938-5055 Fax ()

KW Elect Dryer/Receptacle

KW Dishwasher

HP Garbage Disposal

KW Central A/C Unit

HP/KW Space Heater/Air Handler

Contractor MIKULKA CONTRACTING

Baseboard Heat

HP Motors 1/2 HP

KW Transformer/Generator

AMP Service

AMP Subpanels

Address P.O. BOX 455

AMP Motor Control Center

KW Elect Sign/Outline Light

Other ELEC FEWER 14KW

Other STEAMER 8KW

Tele. (732) 938-5055

Other

Other

Other

Other

Other

Lic. No. or Bids. Reg. No. 5120

Other

Other

Other

Other

Other

Federal Exp. No.

Other

Other

Other

Other

Other

Use Group - Present 1-2 Proposed 1-2

Other

Other

Other

Other

Other

Building Occupied as Utility Co.

Other

Other

Other

Other

Other

Estimated Cost of Electrical Work \$ 2,500

Other

Other

Other

Other

Other

JOB SUMMARY (Office Use Only)

Other

Other

Other

Other

Other

PLAN REVIEW

Other

Other

Other

Other

Other

Joint Plan Review Required:

Other

Other

Other

Other

Other

Approved By: [Signature]

Other

Other

Other

Other

Other

Subcode Approval

Other

Other

Other

Other

Other

Date: [Signature]

Other

Other

Other

Other

Other

Approved By: [Signature]

Other

Other

Other

Other

Other

C. CERTIFICATION IN LIEU OF OATH

Other

Other

Other

Other

Other

Paid [] Check #

Collected by: [Signature]

Administrative Surcharge \$

Minimum Fee \$

TOTAL FEE \$ 93

DCA Training Fee \$ 2

U.C.C. P120 (Rev. 3/96)

TOWNSHIP OF BRICK
401 CHAMBERS BRIDGE RD
DIVISION OF INSPECTIONS

UCC NEW JERSEY
ELECTRICAL
SUBCODE
TECHNICAL SECTION

Date Received 9/15/2090
Date Issued 9/15/2090
Control # C15-70
Permit # 00 - 3836

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

NO. SIZE

FEE (Office Use Only)

Block 1170 Lot 18 Quad 1

Work Site Location 425 JACK MARTIN BLVD

Owner in Fee MERIDIAN HEALTH

Address SAME

BRICK, NJ 08724-

Tele. (732) 938-5055 Fax ()

Contractor MIKULKA CONTRACTING

Address P.O. BOX 455

ALLENWOOD, NJ

Tele. (732) 938-5055

Lic. No. or Bids. Reg. No. 5120

Federal Exp. No.

COMMERCIAL

B. ELECTRICAL CHARACTERISTICS

Use Group - Present 1-2 Proposed 1-2
1) Pole/Pad # 1) Temporary 1) Other
Building Occupied as Utility Co.
Estimated Cost of Electrical Work \$ 2,500

103 SUMMARY (Office Use Only)

PLAN REVIEW

1) No Plans Required

Joint Plan Review Required:

1) Bltg 1) Plumb

1) Fire 1) Elevator

1) Elect Plans Approved

Date: 9/20/00

Approved by: [Signature]

SUBCODE APPROVAL

1) CO 1) CCO 1) CA

Date:

Approved By:

INSPECTIONS

Dates (Month/Day)

Type Failure Failure Approval Initial

Rough

Temp Serv

Const Serv

TCO

Other

Service

Final 11/30/00

Temp. Cut-in-Card Date Issued

Final Cut-in-Card Date Issued

ITEM

Lighting Fixtures

Receptacles

Switches

Detectors

Light Poles

Motors-Tract HP

Emergency & Exit Lights

Communications Points

Alarm Devices/F.A.C. Panel

TOTAL NUMBERS

Pool Permit/With UV Lights

Storable Pool/Spa/Hot Tub

KW Elect Range/Receptacle

KW Over/Surface Unit

KW Elect Water Heater

KW Elect Dryer/Receptacle

KW Dishwasher

HP Garbage Disposal

KW Central A/C Unit

HP/KW Space Heater/Air Handler

Baseboard Heat

HP Motors 1/2 HP

KW Transformer/Generator

AMP Service

AMP Subpanels

AMP Motor Control Center

KW Elect Sign/Outline Light

Other REC FRYER 14KW

Other SEAMER 8KW

Administrative Surcharge \$ 0

Minimum Fee \$ 0

TOTAL FEE \$ 93

DCA Training Fee \$ 2

Applicant's Signature/Contractor's Seal and Signature
1) Licensed Electrical Contractor 1) Exempt Applicant

TOWNSHIP OF BRICK
401 CHAMBERS BRIDGE RD
DIVISION OF INSPECTIONS

UCC NEW JERSEY
ELECTRICAL
SUBCODE
TECHNICAL SECTION

Date Received 09/15/2000
Date Issued 9/25/2000
Control # C15-70
Permit # 60.3836

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

B. ELECTRICAL CHARACTERISTICS

C. CERTIFICATION IN LIB OF DATA

D. TECHNICAL SITE DATA

Block 1170 Lot 18 Qual _____

Work Site Location 425 JACK MARTIN BLVD

Owner in Fee MERIDIAN HEALTH

Address SAME

BRICK, NJ 08724-

Tele. (732) 938-5055 Fax ()

Contractor MIKOLKA CONTRACTING

Address P.O. BOX 455

ALLENWOOD, NJ

Tele. (732) 938-5055

Lic. No. or Bldg. Reg. No. 5120

Federal Reg. No. _____

Use Group - Present 1-2 Proposed 1-2

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

Building Occupied as Utility Co. _____

Estimated Cost of Electrical Work \$ 2,500

JOB SUMMARY (Office Use Only)

PLAN REVIEW

[] No Plans Required

Joint Plan Review Required:

[] Blg [] Plumb

[] Fire [] Elevator

[] Elect. Plans Approved

Date: 9/15/2000

Approved by: _____

SUBCODE APPROVAL

[] CO [] CCO [] CA

Date: _____

Approved by: _____

Final Cut-in-Card Date Issued _____

Final Cut-in-Card Date Issued _____

Final Cut-in-Card Date Issued _____

Final Cut-in-Card Date Issued _____

Final Cut-in-Card Date Issued _____

Final Cut-in-Card Date Issued _____

Final Cut-in-Card Date Issued _____

Final Cut-in-Card Date Issued _____

Final Cut-in-Card Date Issued _____

Final Cut-in-Card Date Issued _____

Final Cut-in-Card Date Issued _____

FBK (Office Use Only)

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Administrative Surcharge \$ _____

Minimum Fee \$ _____

FOCAL FEE \$ _____

DCA Training Fee \$ _____

Date Received 09/15/2000
Date Issued 9/15/00
Control # C15-70
Permit # 00-38316

D. TECHNICAL SITE DATA (List all fixtures.)

那

PLATERS/EQUIPMENT	FEE (Office Use Only)
Water Closet	0
Urinal / Bidet	0

Bath Tub

Lavatory

Shower

Floor Drain

Sink

025W25N01

DRINKING FOUNTAIN

Washington Mac

HOSE B1B

Proposed
I-2

4th grade

4th June 1944

100

444

INSTRUCTIONS

Dates (Month/Day)

.....

11

1

12

11eC

I hereby certify that I am the (agent of) owner of record and an authorized

to make this application and perform the work listed on this application.

Signature/Contractor Seal

☐ Licensed Plumbing Contractor ☐ Exempt Applicant

U.C.C. F130 (rev. 3/96)

TOWNSHIP OF BRICK
401 CHAMBERS BRIDGE RD
DIVISION OF INSPECTIONS

NCC NEW JERSEY
PLUMBING
SUBCODE
TECHNICAL SECTION

Date Received 09/15/2000
Date Issued 09/15/2000
Control # C15-70
Permit # 00-3836

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

Block 1170 Lot 18
Work Site Location 425 JACK MARSH BLVD

CAVATERIA ALTERATIONS

Owner in Fee MERIDIAN HEALTH

Address SAME

BRICK, NJ 08724-

Tele. (732) 681-6446 Fax ()

Contractor UTMATE PLUMBING CO INC

Address P O BOX 1654

WALL, NJ 07719-

Tele. (732) 681-6446

Lic. No. or Bldgs. Reg. No. 9374

Federal Emp. No.

B. PLUMBING CHARACTERISTICS

Use Group Present 1-2 Proposed 1-2
Building Sewer Size [] Public Sewer [] Private Septic
Water Sewer Size [] Public Water [] Private Well
Estimated Cost of Plumbing Work \$ 2,000

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.

Signature/Contractor Seal
[] Licensed Plumbing Contractor [] Exempt Applicant

INSPECTIONS Dates (Month/Day)
Type Failure Failure Approval Initial
Slab [] [] [] []
Rough [] [] [] []
Water [] [] [] []
Sewer [] [] [] []
Fixtures 11/13/00 12/4/00
Gas Equip. [] [] [] []
Gas Piping [] [] [] []
Solar [] [] [] []
TFO [] [] [] []

Approved By: [Signature]
Date: 9-21-00

Approved By: [Signature]
Date: 9-21-00

D. TECHNICAL SITE DATA (List all fixtures.)

NO.	FIXTURE/EQUIPMENT	FEE (Office Use Only)
0	Water Closet	0
0	Urinal / Bidet	0
0	Bath Tub	0
0	Lavatory	0
0	Shower	0
0	Floor Drain	0
1	Sink	10
0	Dishwasher	0
0	Drinking Fountain	0
0	Washing Machine	0
0	Hose Bib	0
0	Water Heater	0
0	Fuel Oil Piping	0
0	Gas Piping	0
0	Steam Boiler	0
0	Hot Water Boiler	0
0	Sewer Pump	0
0	Interceptor / Separator	0
0	Backflow Preventer	0
0	Greasetrap	0
0	Sewer Connection	0
0	Water Service Connection	0
0	Stacks	0
0	Other	0
0	Other	0

COMMERCIAL

Changed
Completed 9/15/00

Paid [] Check #
Collected by: DCA Training Fee \$ 2

11-13-00 ① Leak under soda machine

② Hose threads on hand sink - most have

HBUB or threads removed

COMMERCIAL

**OFFICE OF AFFORDABLE HOUSING
CERTIFICATE OF COMPLIANCE**

BLOCK 111 LOT 1 SITE ADDRESS 111 1st St N
TYPE OF SITE Residential / Commercial TYPE OF BUSINESS 111 1st St N
APPLICANT 111 1st St N PHONE NUMBER 111 1st St N
APPLICANT ADDRESS 111 1st St N CITY & STATE 111 1st St N
PERMIT # 111 1st St N NAME OF BUSINESS 111 1st St N

INCLUSIONARY DEVELOPMENT

☐ Affordable	Fee Required _____	Date _____
	Down Payment _____	Date _____
	Balance _____	Date _____
	Paid In Full _____	Date _____
☐ Market Rate	No Fee Required	

MANDATORY DEVELOPER FEES

☐ Residential is .005 %
☒ Commercial is .01 %

Estimated Assessment \$ _____ Date 11-1-11
Estimated Required Fee \$ _____
Required Deposit on Estimate \$ _____ Date _____
Check # _____ Receipt # _____
Actual Assessment \$ _____ Date _____
Actual Required Fee \$ _____
Minus Deposit of Estimate \$ _____
Balance Due \$ _____ Date _____
Check # _____ Receipt # _____
Amount Paid In Full \$ _____

Fees Imposed To Date _____
Fees Reached \$15,000 _____ Date _____

I hereby certify that the above applicant has complied with all rules and regulations of the Office of Affordable Housing and has paid all required fees and charges.

NO FEE REQUIRED

APPROVED BY _____ DATE 11/1/11

Carol A. Wolfe
Affordable Housing Administrator

TOWNSHIP OF BRICK

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



Joseph C. Scarpelli, Mayor

Township Council:

Helen Fayad – President
Martin J. Anton
Victor Cantillo
Gregory S. Kavanagh
Mary Lou Powner
Kathy M. Russell
Frederick J. Underwood, Sr.

Office of Affordable Housing
Carol A. Wolfe
Affordable Housing Administrator
(732) 262-1048

CASE # _____

APPROVAL DATE: _____
(Planning Board/BOA)

DATE: 9-15-00

TO: Frederick R. Millman, CTA
Tax Assessor

FROM: Carol A. Wolfe
Affordable Housing Administrator

RE: BLOCK 117 LOT 18 SITE ADDRESS 4 - 5th Avenue

TYPE OF SITE _____ TYPE OF BUSINESS _____
(Residential/Commercial)

APPLICANT Frederick R. Millman CITY & STATE New Jersey

☒ Please review the attached application for an **estimated** assessed value for the proposed construction.

The **estimated** assessed value for the construction at the above referenced site is:

\$ 11,190

Frederick R. Millman, CTA, Tax Assessor

11/9/00
Date

☐ Please review the attached application for a final assessed value for the construction at the above referenced site:

\$ _____

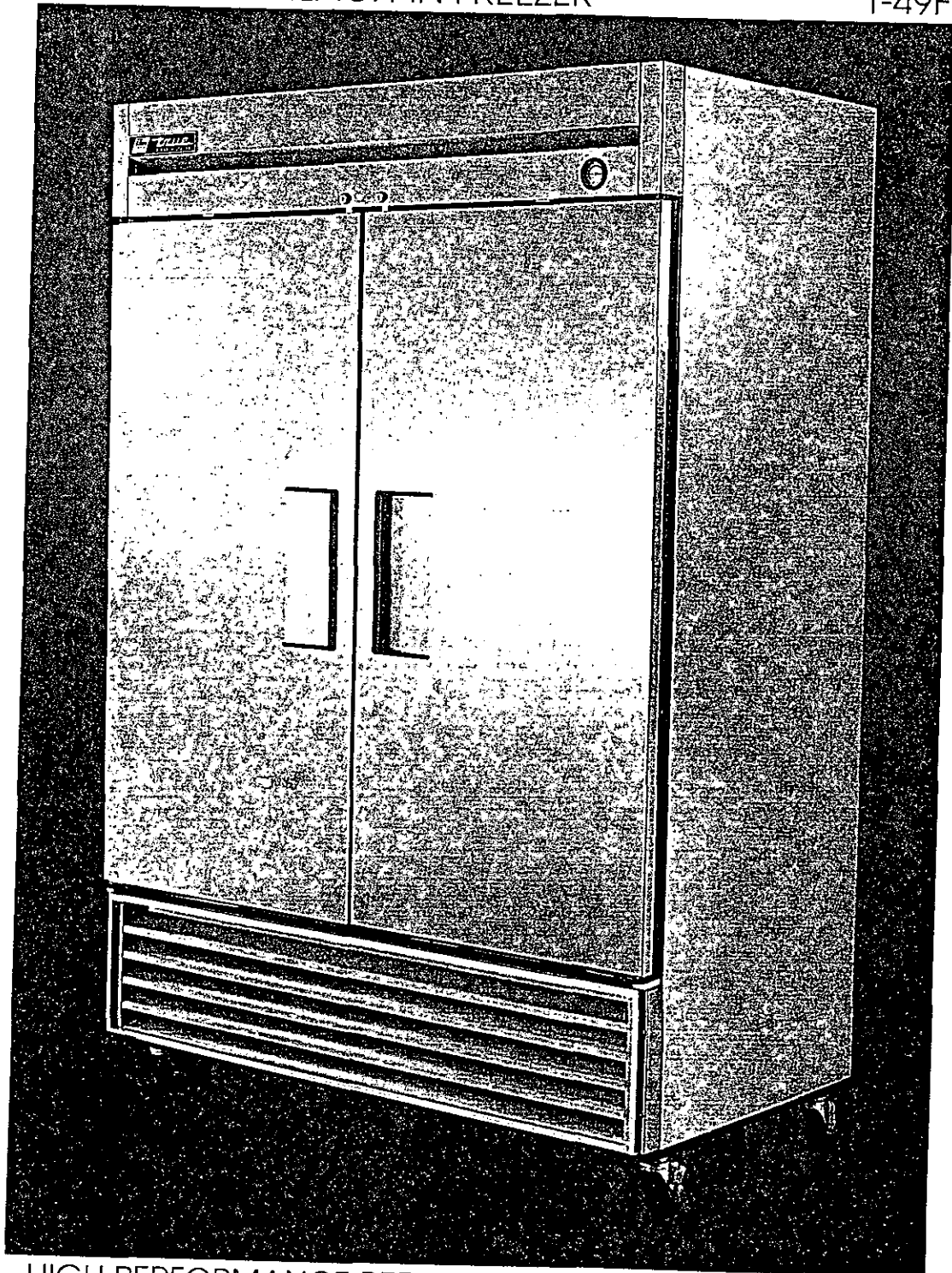
Frederick R. Millman, CTA, Tax Assessor

Date

TRUE
DISTINCTIVELY THE BEST FOR FOOD PRESERVATION AND STORAGE

SOLID DOOR REACH-IN FREEZER

T-49F



HIGH PERFORMANCE REFRIGERATION, SUPERIOR CABINET
CONSTRUCTION, UNSURPASSED INSULATION

TRUE

FOOD SERVICE EQUIPMENT, INC.

St. Charles Industrial Center • P.O. Box 970 • O'Fallon, Missouri 63366 • Plants: O'Fallon, Missouri/St. Louis, Missouri • www.TrueMfg.com
(314) 272-2400 • (800) 325-6152 • FAX# (314) 272-2408 • Parts Dept. (800) 424-TRUE • Parts Dept. FAX# (314) 272-9471

19F Solid Door Reach-In Freezer

FEATURES/BENEFITS

BOTTOM MOUNT COMPRESSOR

Positioned to save service time. Compressor runs in coolest and most grease-free area of kitchen. Bottom shelf higher for no-top access. Bottom mount positioning allows for storage area at top of reach-in.

200 SERIES STAINLESS STEEL DOORS & FRONT

Use the very finest stainless steel for higher tensile strength, fewer dents & scratches, bright smooth sheen.

40 ANODIZED ALUMINUM ENDS

Sturdy, solid construction. Anodizing creates tough surface, resistant to fingerprints and easy to clean. Blends attractively with stainless front.

INTERIOR - WHITE ALUMINUM SIDES & TOP, COVED CORNERS AND STAINLESS STEEL FLOOR

Non-rust, peel or chip. Easy to clean. Bright sanitary appearance. Meets all NSF standards.

ADJUSTABLE VINYL COATED WIRE SHELVES

Durable, heavy-duty, 10 mil. thick, pure grade vinyl coating. Aluminum shelves are also available as special order.

SWIVEL CASTORS STANDARD EQUIPMENT

Strong and durable, meets all NSF standards.

FOAMED-IN-PLACE POLYURETHANE HIGH DENSITY CELL INSULATION (CFC FREE)

Unsurpassed insulation, extra dense, has highest R factor on the market. Saves energy.

POSITIVE SEAL SELF-CLOSING DOOR

Factory tested (over 1,000,000 times) guaranteed door hinges and torsion springs.

OVERSIZED, ENVIRONMENTALLY FRIENDLY (R 404A) REFRIGERATION SYSTEM

Extra large evaporator coil balanced with higher horsepower compressor and large condenser. Maintains temperature easily with minimum compressor run time.

SELF-CONTAINED SYSTEM

No plumbing required. Equipped with 9 foot/20 amp cord. 20 amp/115 volt circuit required.

EXTERIOR MOUNTED TEMPERATURE MONITOR

Visible and easy to read. Standard feature.

DOOR LOCKS STANDARD

Assures security.

LARGER EVAPORATOR COIL HEATER

Saves energy with short defrost cycles.

INCANDESCENT INTERIOR LIGHTING

Lighting activated only when door is open. Safety shielded.

-10°F TEMPERATURE

Ideally suited for both frozen foods and ice cream. Offers more versatility than most freezers.

DEFROST SYSTEM TIME-INITIATED, TEMPERATURE-TERMINATED

Saves energy consumption and provides shortest possible defrost cycle.

CAPILLARY METERING

Assures constant regulation of refrigerant flow.

R404A REFRIGERANT

Environmentally friendly gas for commercial freezers.

LARGE CONDENSATE PAN

Automatically evaporates water.

MINIMUM WATTAGE HEATER IN CABINET FRAME AND DOOR

Eliminates condensation at lowest energy rate.

AUTOMATIC EVAPORATOR FAN MOTOR DELAY DURING DEFROST CYCLE

Prevents warm air from circulating until coil cools down.

AIR FLOW GUARD

Prevents refrigerated product from blocking optimal airflow.

ARCHITECT'S CORNER

19F

H.P. Compressor

Cubic Feet Capacity

Wire Shelves Standard

UL Approved, Energy Saving

Amp Plug Requires 20 Amp

Receptacle NEMA-5-20-R

Self Size: 24 1/4" x 23 1/2"

Exterior Dimension:

54" W x 29 1/2" D x 78 1/4" H

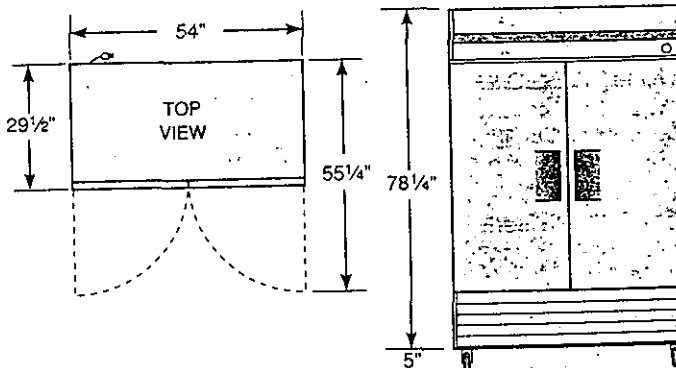
(Add 5" For Castors)

Life/Cycles: 115/60

amps: 15.0

Power Cord Length: 9 Feet

Rated Weight: 464 lbs.



WARRANTY

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

MADE IN U.S.A.



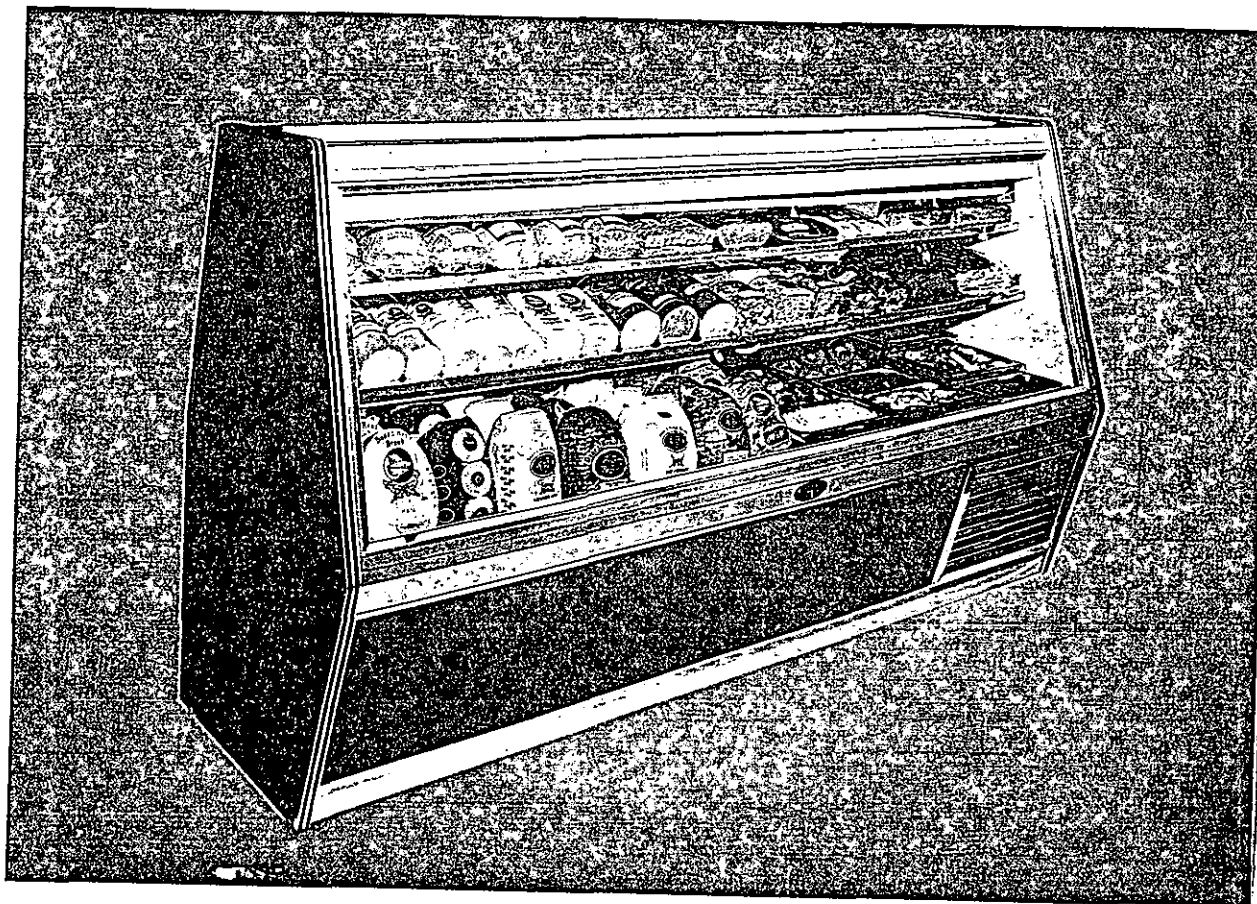
SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

DISTRIBUTED BY

4/30/98C

MDL S/C Series, Self-Contained, Double Duty Deli Display Case

model MDL-8 S/C shown below



- *Hundreds of Color Co-ordinated Exterior Panels*
- *Full Vision, Triple Pane Display Glass Front*
- *Mirror Finish Stainless Steel Exterior Trim*
- *Heavy Duty Construction for a Longer Life*
- *Full Length Lighting for Maximum Visibility*
- *Main Deck Plus Two Mezzanine Shelves for More Display*
- *Fully Self-Contained, Operates on 115V*
- *115V Convenience Outlet for a Scale*
- *Condensate Evaporator Eliminates Need for Drain*
- *Two Heavy Duty, Gravity Fin-Coil Refrigeration Systems*



Marc Refrigeration

7453 Northwest 32nd Avenue, Miami, Florida 33147 • (305) 691-0500



MDL S/C Series, Self-Contained, Double Duty, Deli Display Case

**While everyone else says there optional...
only Marc offers these kind of features STANDARD!**

• Your Choice of Decor Matched Exteriors, FREE!

You can't name a color that is not available: *brilliant blue, green marble, honey maple, black...* Marc offers hundreds of decor matching exterior panels at no extra cost! Call us with your choice. We'll match it from our enormous collection of finishes, FREE!

• Quality Construction Insures Dependable Service

Mirror finish, stainless steel trim beautifully accents the decor matched exterior panels. A bright white aluminum interior provides for maximum light reflection for the highest visibility. The stainless steel bottom pan, along with a heavy gauge steel frame, insures years of dependable, rust resistant service.

• High Visibility Merchandising Features

The triple pane, thermoglass front is perfectly angled for the least amount of glare for optimum display. Full length lighting offers exceptional merchandising opportunities. In addition to our broad, full deck, two mezzanine shelves are included to maximize the product display area. The lower shelf has built-in fluorescents for maximum product lighting.

• Rigid Insulation Seals in Cold Temperature

Rigid fiberglass insulation supplies excellent protection against ambient temperature incursion. It is further sealed to insure that there is no moisture infiltration.

• Condensate Evaporator Eliminates Need for Drain

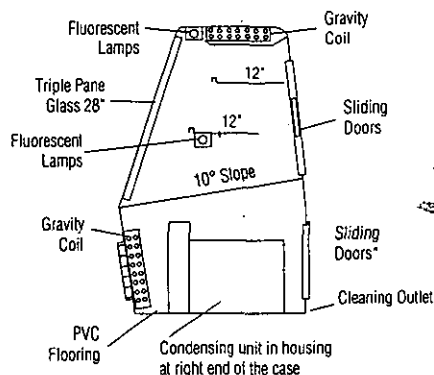
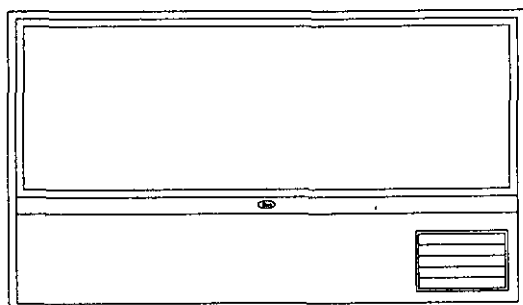
The automatic, electric condensate evaporator and automatic defrost clock provide worry-free control of condensation and completely eliminate the need for plumbing or drain connection. +

• Gravity Coil Refrigeration for Proven Performance

The heavy duty, gravity fin-coil refrigeration system insures uniform product cooling without the presence of a harsh blower that keeps the product from drying out. The lower storage area has its own gravity fin coil. Each unit is proven reliable in all climates and is factory tested prior to shipping.

We reserve the right to change the specifications without notice.

+ Extreme high humidity conditions may require direct drains on S/C models.



* All models have lower sliding doors except for the MDL-4 S/C that has hinged doors.

Marc's MDL S/C Series Deli Display Cases are available in 4', 6', 8', 10' and 12' lengths!

model	height	length	depth	top access doors	condenser unit HP	electrical volts & amps	approx shppg wt
MDL-4 S/C	55"	48"	35"	2	1/3"	115/1/60 - 12 amps	525 lbs
MDL-6 S/C	55"	70"	35"	2	1/3"	115/1/60 - 12 amps	625 lbs
MDL-8 S/C	55"	94"	35"	4	1/2"	115/1/60 - 14 amps	800 lbs
MDL-10 S/C	55"	118"	35"	4	3/4"	115/1/60 - 16 amps	1000 lbs
MDL-12 S/C	55"	142"	35"	4	3/4"	115/1/60 - 16 amps	1100 lbs



* This size condenser unit is installed on this model.

** This size condenser unit is **RECOMMENDED** for this model. Consult a competent refrigeration mechanic to determine the appropriate size for your specific application. The appropriate condenser size will vary depending on length of run, indoor/outdoor use, etc.

DUKE

SPECIFICATIONS

PROJECT: _____

ITEM NO: _____

DATE: _____

DROP-INS - Slimline

NSF

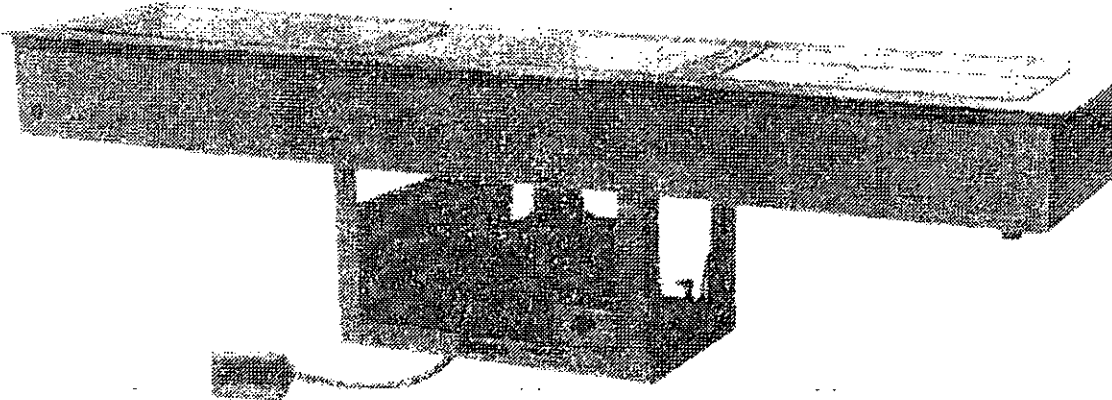
CATALOG NO. 9277B

Mechanical Cold Pans

Clerohot

F.O.B. Sedalia, Missouri

ALJAFR No. 35-C-13



ADI-3MDSL - 8" Deep

OVERALL DIMENSIONS:

Height: 21-1/4", including compressor
Width: 18"
Length: 48-1/4", 70-1/4"

TOP RIM:

Constructed of heavy gauge, 300 Series stainless steel with 15/16" overhang on ends and 15/16" overhang on front and back. Rim reinforced by heavy gauge steel angle and provided with vinyl foam gasket to act as sealant with top surface.

TOP:

Cut out, flanged down and attached to heavy gauge, 300 Series stainless steel interior liner 8" deep. Liner 11-7/8" front to back and 6" shorter than length of top. Insulated on all four sides and bottom and equipped with 1" cast brass drain and plug. Unit furnished with adapter bars for full size pans.

REFRIGERATION:

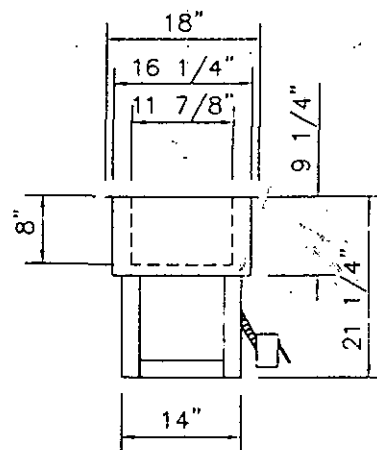
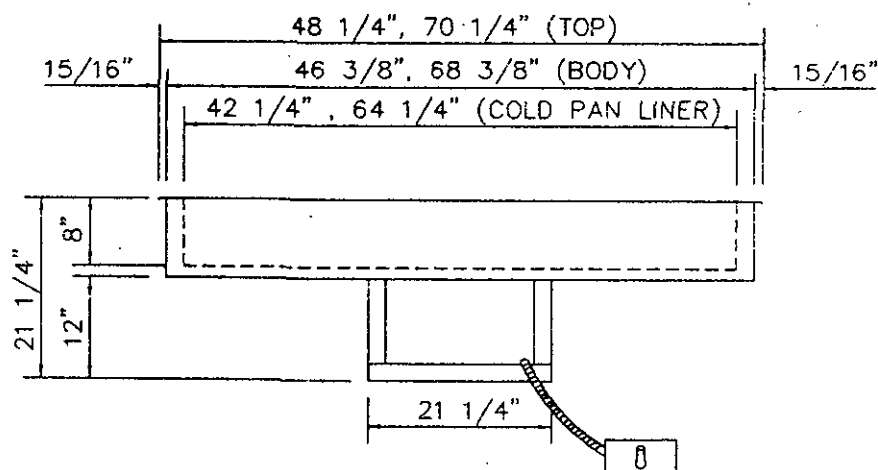
Refrigerated by copper coils which are attached to exterior sides and ends only of liner. Compressor compartment, located in center of unit, has open angle iron base to support air cooled condensing unit of adequate size. Remote mounted on/off switch and cord with plug provided. Entire unit factory tested, with five year warranty on compressor motor only.

EXTERIOR HOUSING:

Constructed of heavy gauge steel.

Cutout for remote on/off switch 2"L x 3-3/4"W x 2-1/2"D. Do not fully enclose compressor area. Two unrestricted openings of no less than 200 sq. in. each, are required in cabinet to ensure proper cooling. (See installation instructions.)

DUKE OUR REPUTATION IS STAINLESS



Model	Length		Width		Height		Adapter Bars	Cube ft.	Weight	
	in.	cm	in.	cm	in.	cm			lbs.	kg
ADI-2MDSL	48-1/4	122.6	18	45.7	21-1/4	54.0	1	13.5	165	75.0
ADI-3MDSL	70-1/4	178.4	18	45.7	21-1/4	54.0	2	19.5	225	102.3

Model	Cold Pan Length		Cold Pan Width		Cutout Size Length		Pan Openings	NEMA	Comp	Amps
	in.	cm	in.	cm	in.	cm				
ADI-2MDSL	42-1/4	107.3	11-7/8	30.3	47	119.4	2	5-15	1/6 HP	4.2
ADI-3MDSL	64-1/4	163.2	11-7/8	30.3	69	175.3	3	5-15	1/6 HP	4.2

Cutout Width - 16-5/8" (42.3 cm)

OPTIONS: False bottom
Adapter bars - # 515, 516, 517, 512

Hot food style top
Adapter panels - # G, H, J, K

Specifications subject to change

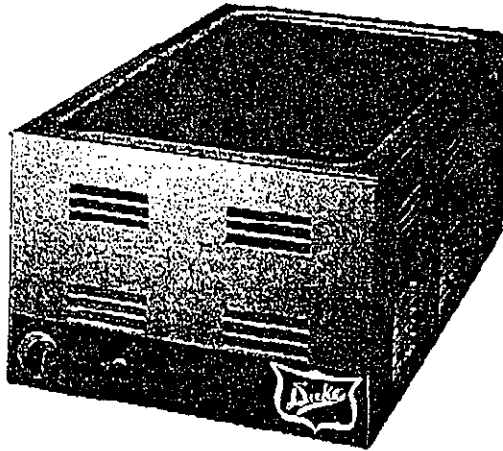
DUKE

DISTRIBUTED BY:

Duke Specifications



F.O.B. Sedalia, Missouri 65301



ACTW-1

OPTIONS:

- ☐ Food Pans
- ☐ Adapter Bars

PROJECT INFORMATION:

PROJECT: _____
 ITEM: _____
 QUANTITY: _____

MODEL:

Aerohot Counter Top Warmer

- ACTW-1 - Infinite Control

BODY:

- 300 Series stainless steel

HEAT COMPARTMENT:

- One piece 300 Series stainless steel
- Coved corners
- 6-1/2" deep well
- 12" x 20" opening
- Infinite switch with indicator light
- Bimet temperature safety
- 6' cord and plug

AGENCY APPROVALS:



DUKE MANUFACTURING CO.
 P. O. Box 5426
 St. Louis, MO 63147-0230

800.735.3853 Toll Free
 314.231.1130 In Missouri
 314.231.5074 Fax

SHORT FORM SPECIFICATIONS:

Duke Counter Top Warmer. Body shall be constructed of 300 Series stainless steel. Top rim and food well liner to be of one piece heavy gauge stainless steel with deep drawn coved corner construction. Food well shall be 6-1/2" deep with top opening measuring 12" x 20" to accommodate full, 1/2 and 1/3 size food pans only. Beneath the sealed liner shall be a 1200 watt element controlled by an infinite switch with indicator light. A 6' cord and plug will be furnished. This unit can be used wet or dry.

AEROHOT FOODSERVICE - COUNTER TOP WARMER

Catalog No. AFS-ACTW-1

A.I.A. File No. 35-C-13

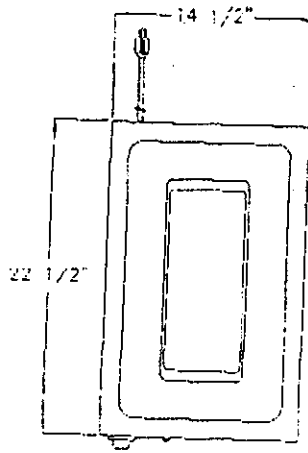
Aerohot®

AEROHOT FOODSERVICE
COUNTER TOP WARMER

■ ACTW-1 - Infinite Control

A.I.A. File No. 35-C-13

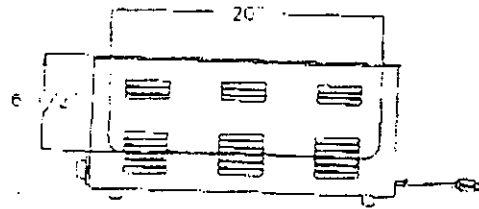
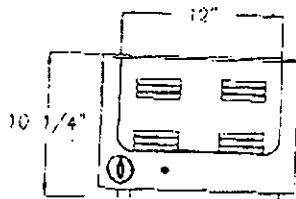
Catalog No. AFS-ACTW-1



TOP VIEW

FRONT VIEW

SIDE VIEW



DIMENSIONS:

Model	Length		Width		Height		Cube ft. crated	Weight		Liner Dimensions					
	in.	cm	in.	cm	in.	cm		lbs.	kg	in.	cm	in.	cm	in.	cm
ACTW-1	22-1/2	57.2	14-1/2	36.8	10-1/4	26.0	2.9	24	10.9	20	50.8	12	30.5	6-1/2	16.5

Electrical Specifications:

ACTW-1 1200 Watts/120 Volts/10 Amps/5-15 NEMA



DUKE MANUFACTURING CO.
P. O. Box 5426
St. Louis, MO 63147-0230

800.735.3853 Toll Free
314.231.1130 In Missouri
314.231.5074 Fax

E/98

Specifications subject to change

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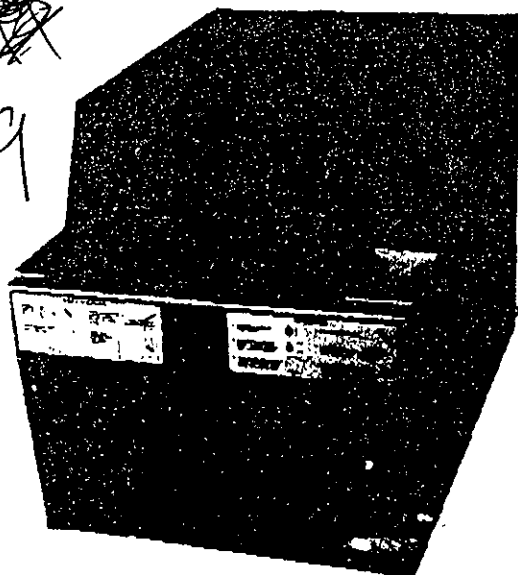
AEROHOT FOODSERVICE - COUNTER TOP WARMER

Item Number: _____



RT-2VSE "Energy Saver" **RT-2VSHO "High Output"** **Horizontal Conveyor Toasters**

**Classic workhorse toaster has
new improvements!**



More consistent toasting

The RT-2VSE and the RT-2VSHO have a more balanced toasting chamber and higher wattage. These toasters are the standard of the industry, and are now better than ever!

More durable

Extra heavy-duty components assure reliability for years of dependable service. New controls for speed, one- or two-sided toasting and power are improved for ease of operation.

Two models for different volume needs

The RT-2VSE is the "Energy Saver" of high-volume toasters. Designed for all types of toasting, this model economically operates on a 20 amp service and is rated at a maximum of 750 slices per hour.* The RT-2VSHO is built for ultra-high volume use in operations where a heavy breakfast trade is a specialty. It is rated at a maximum of 950 slices per hour,* and requires a 30 amp circuit.

Special features

Both models have an oversize 3-inch x 11-inch product entry opening, allowing for the toasting of thicker bread products. Toast color is governed by just one control — conveyor speed — eliminating unwanted adjustments to a heat control by inexperienced personnel. The heavy-duty power switch can be set for on/off or stand-by mode (stand-by allows the toaster to operate at low power consumption when not in continual use, with the capability of reaching full temperature in a fraction of the normal warm-up time).

Toasts a variety of products

In addition to all types of sliced bread, both models can toast or warm English Muffins, Bagels, Ethnic Breads, Buns, Rolls, Frozen waffles, and more.

***PRODUCTION PER HOUR:**

RT-2VSE	450-750 Slices/1,000-1,200 Bun Halves
RT-2VSHO	450-950 Slices/1,200-1,600 Bun Halves
Depending on voltage and dryness of breads	

MERCO SAVORY™

A WELBILT Company

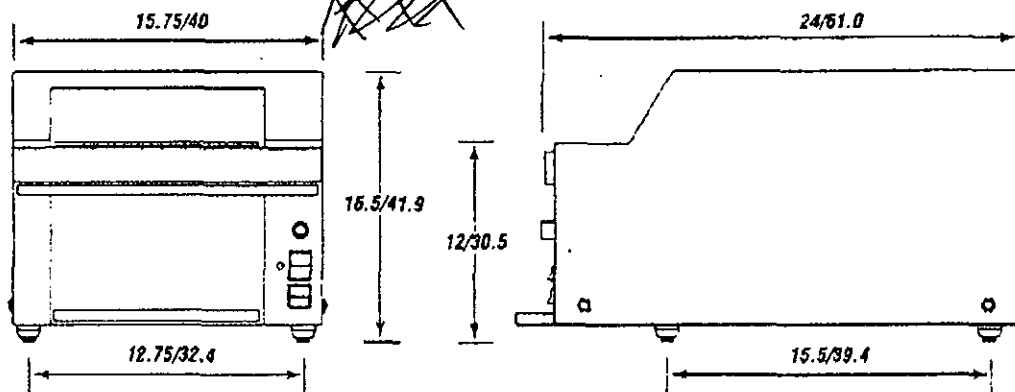
725 Vassar Avenue, Lakewood, NJ 08701
Phone: (908) 364-9600 / Fax: (908) 364-1518
Toll Free 800 547-2513



Printed in USA
Designs and specifications are subject to change without notice
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RT-2VSE "Energy Saver" RT-2VSHO "High Output" Horizontal Conveyor Toasters

Dimensions (inches/cm)



Specifications (Standard Models)

MODEL #	VOLTAGE/AMPS			KW	NET WT.* lbs/kg	SHIP WT.* lbs/kg	SHIP VOL.* cu ft/cu m
	120V	208V	240V				
RT-2VSE	—	15.4	13.3	3.2	42/19.1	53/25	5/0.15
RT-2VSHO	—	19.5	16.8	4.0	42/19.1	53/25	5/0.15

*Measurements are approximate

RT-2VSE	RT-2VSHO
NEMA 6-20P	NEMA 6-30P
3-foot cord and appropriate plug attached	

Bid Specifications for Convection/Rotisserie Oven

The Horizontal Conveyor Toaster shall be a Savory Model number _____, rated at _____ watts, _____ volts, single phase AC.

Standard equipment shall include

- 18 and 22 gauge stainless steel, and 16 and 20 gauge aluminized steel construction
- 3-inch x 11-inch product entry opening
- 650-950 slices/hour production capacity (depending upon model, voltage and dryness of bread), NEMA 3-foot cordset appropriate for model and voltage specified

Options & Accessories

NEMA 6-20R receptacle or 6-30R receptacle (208/240VAC)

Warming shelf

Loading ramp

Rear delivery

1-inch or 4-inch adjustable metal legs

4-inch adjustable plastic legs

Extra cord length (up to 3-feet additional allowed)

Savory Guarantee

One (1) year warranty from date of purchase on both parts and labor (see price list for details and conditions).

**MERCO
SAVORY**
A WILSON Company

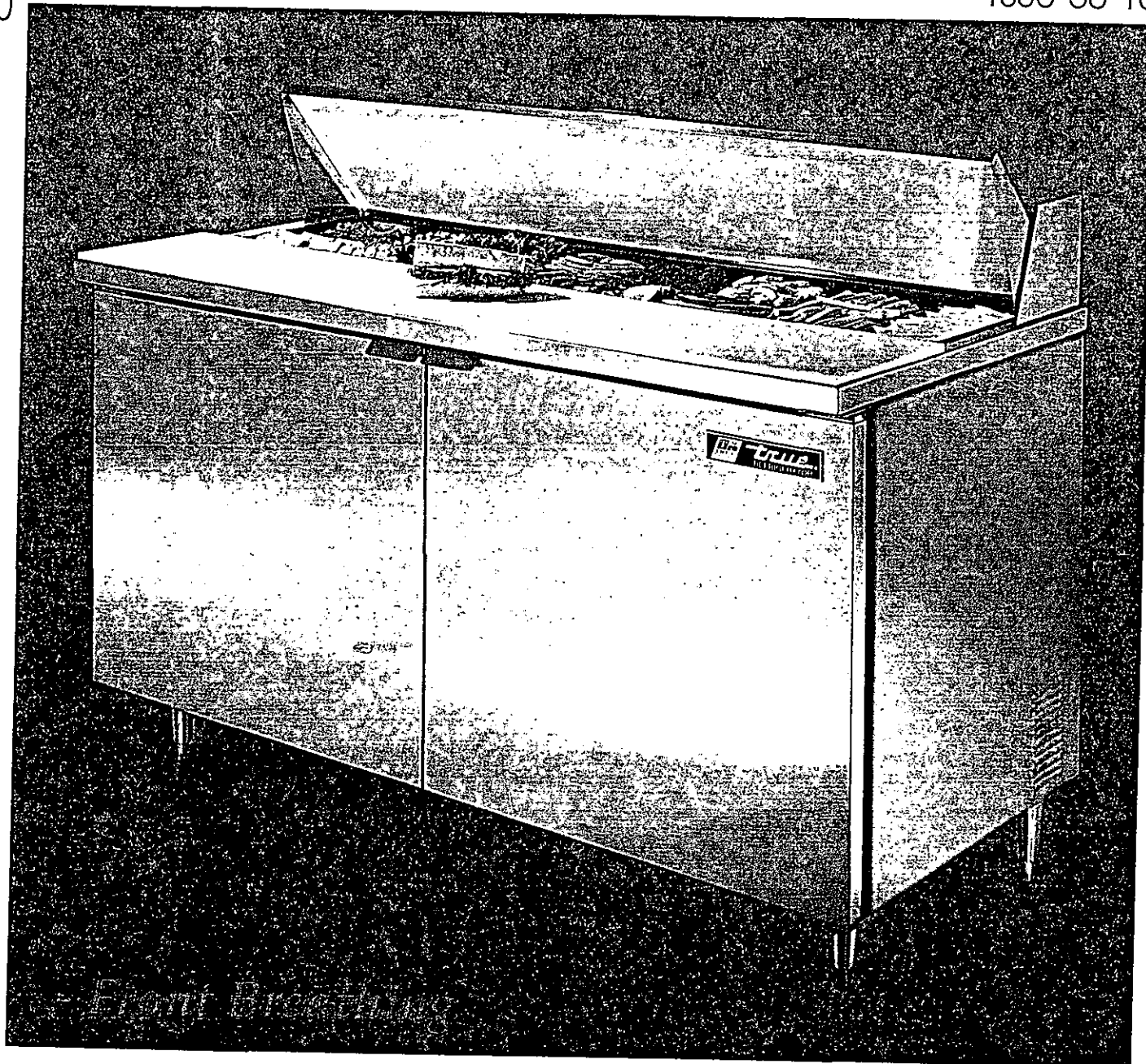
725 Vassar Avenue, Lakewood, NJ 08701
Phone: (908) 364-9600 / Fax: (908) 364-1518
Toll Free 800 547-2513



DISTINCTIVELY THE BEST FOR FOOD PRESERVATION AND STORAGE

#10 SANDWICH/SALAD UNIT

TSSU-60-16



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

HIGH PERFORMANCE REFRIGERATION,
SUPERIOR CABINET CONSTRUCTION,
UNSURPASSED INSULATION



FOOD SERVICE EQUIPMENT, INC.

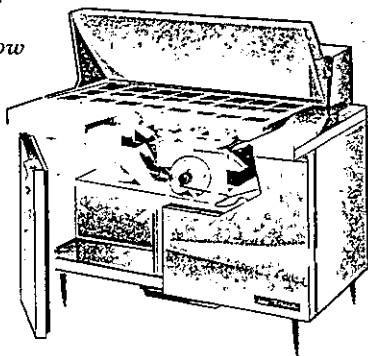
St. Charles Industrial Center • P.O. Box 970 • O'Fallon, Missouri 63366 • www.TrueMfg.com • (314) 272-2400 • (800) 325-6152
FAX# (314) 272-2408 & (314) 272-2214 • Parts Dept. (800) 424-TRUE • Parts Dept. FAX# (314) 272-9471 • Credit FAX# (314) 980-1466

TSSU-60-16 Sandwich/Salad Unit

FEATURES/BENEFITS

• ENVIRONMENTALLY FRIENDLY (134A) FORCED-AIR REFRIGERATION SYSTEM

Featuring New Patented Airflow Purposely directed maximum airflow under pans for colder pan temperatures, plus uniform air circulation throughout cabinet for stay fresh meats and cheeses, and colder, crisper salads.



• NEW NSF-7 LISTING

Complies with and listed under ANSI/NSF-7-1997-6.3. All True sandwich/salad units meet FDA recommended temperature requirements.

• STAINLESS STEEL TELESCOPING ROLL-BACK FOAM INSULATED COVER - Patented Design

The only sandwich/salad unit on the market featuring a foam insulated cover to keep pans colder and lock in freshness. Also minimizes condensation.

• EXTRA WIDE 11 1/4" FULL LENGTH REMOVABLE CUTTING BOARD

Versatile, sanitary, high density polyethylene provides tough surface. Large, comfortable working area. For an extended work surface a 19" cutting board is available.

• REMOVABLE BACK HOOD

Allows periodic cleaning and removal of food particles. Easy to maintain sanitary conditions.

• ALL STAINLESS STEEL FRONT, TOP AND SIDES

Bright, smooth sheen. Lifetime durability.

• FRONT BREATHING

May be aligned side by side with other units.

• ADJUSTABLE VINYL COATED WIRE SHELVES

Two long lasting, extra deep shelves for greater storage capacity. Heavy duty, 10 mil. thick, pure grade vinyl coating.

• ALUMINUM FINISHED BACK

Minimizes dirt accumulation, provides attractive appearance.

• FOAMED-IN-PLACE HIGH DENSITY POLYURETHANE INSULATION (CFC FREE)

Unsurpassed insulation extra dense, has highest R factor on the market. Energy efficient.

• INTERIOR-WHITE ALUMINUM SIDES AND TOP, COVED CORNERS AND STAINLESS STEEL FLOOR

Non-rust, peel or chip. Easy to clean, bright sanitary appearance.

• SELF-CONTAINED SYSTEM

No plumbing required. Simple installation. Equipped with 7 foot cord.

• 6" ADJUSTABLE LEGS

Strong and durable. Castors optional.

• STANDARD 4" DEEP, CLEAR POLYCARBONATE INSERT PANS

Tough enough to withstand sub-zero temperatures or sharp blows. Ideal for chilled food display. Dishwasher safe. Pan opening accommodates all standard sizes. Also holds 6" extra deep insert pans.

ARCHITECT'S CORNER

UNIQUE FOAM INSULATED COVER

TSSU-60-16

1/3 H.P. Compressor

15.5 Cubic Feet Capacity

4 Wire Shelves Standard

NSF, UL, Energy Saving

Plug-in Installation

Shelf Size: 27 1/2" x 17 3/8"

Exterior Dimensions:

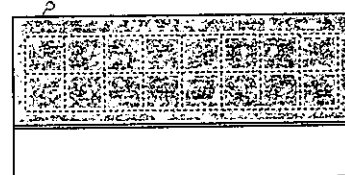
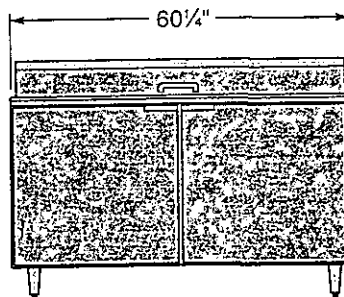
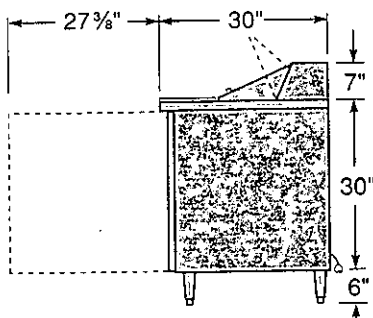
60 1/4"W x 30" D x 43" H

Voltage/Cycles: 115/60

Amps: 8.0

Power Cord Length: 7 Feet

Crated Weight: 312 lbs.



PAN LAYOUT

WARRANTY

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

MADE IN U.S.A.



SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

DISTRIBUTED BY

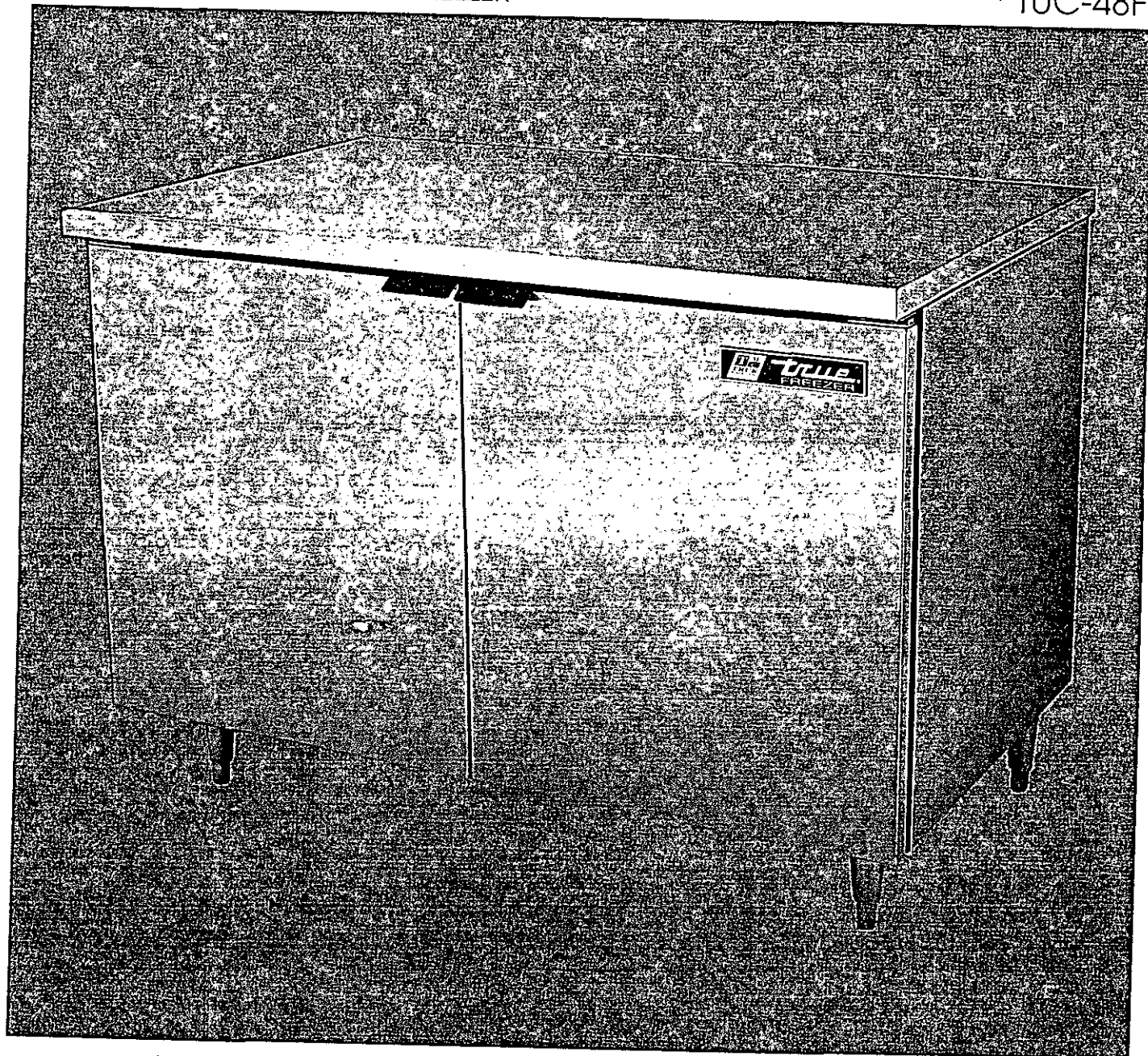


TRUE

DISTINCTIVELY THE BEST FOR FOOD PRESERVATION AND STORAGE

#11 UNDERCOUNTER UNIT FREEZER

TUC-48F



HIGH PERFORMANCE REFRIGERATION, SUPERIOR CABINET
CONSTRUCTION, UNSURPASSED INSULATION

TRUE

FOOD SERVICE EQUIPMENT, INC.

St. Charles Industrial Center • P.O. Box 970 • O'Fallon, Missouri 63366 • Plants: O'Fallon, Missouri/St. Louis, Missouri
(314) 272-2400 • (800) 325-6152 • FAX# (314) 272-2408 • Parts Dept. (800) 424-TRUE • Parts Dept. FAX# (314) 272-9471

TUC-48F Undercounter Unit

FREEZER

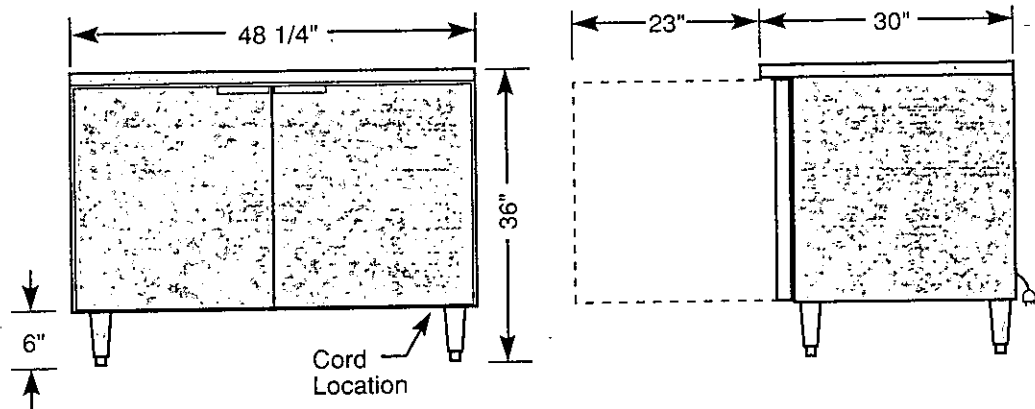


FEATURES/BENEFITS

- **ENVIRONMENTALLY FRIENDLY, FORCED-AIR UNDERCOUNTER REFRIGERATION SYSTEM (R404A REFRIGERANT)**
Slides easily under work counters, maximizing space for frozen food storage in fast food line-ups. Purposely directed maximum airflow for colder temperatures. Guided airflow provides uniform temperatures in a 360° circle throughout cabinet for packaged or unpackaged meats, pizza, frozen vegetables, ice cream and more.
- **ALL STAINLESS STEEL FRONT, TOP AND SIDES**
Bright, smooth sheen. Lifetime durability.
- **ALUMINUM FINISHED BACK**
Minimizes dirt accumulation.
- **FOAMED-IN-PLACE HIGH DENSITY POLYURETHANE INSULATION (CFC FREE)**
Unsurpassed insulation, extra dense, has highest R factor on the market. Energy efficient.
- **INTERIOR - WHITE ALUMINUM SIDES AND TOP, COVERED CORNERS AND STAINLESS STEEL FLOOR**
Non-rust, peel or chip. Easy to clean. Bright sanitary appearance.
- **ADJUSTABLE VINYL COATED WIRE SHELVES**
Four long lasting, extra deep shelves for greater storage capacity.
- **POSITIVE SEAL SELF-CLOSING DOORS**
Factory tested (over 1,000,000 times) guaranteed door hinges.
- **MINIMUM WATTAGE HEATER IN CABINET FRAME AND DOOR**
Eliminates condensation at lowest energy rate.
- **SELF-CONTAINED SYSTEM**
No plumbing required. Simple installation. Equipped with 7 foot cord.
- **DOOR SWINGS WITHIN CABINET DIMENSIONS**
May be aligned side by side with other units.
- **LARGER EVAPORATOR COIL HEATER**
Saves energy with short defrost cycles.
- **DEFROST SYSTEM TIME-INITIATED, TIME-TERMINATED**
Saves energy consumption and provides shortest possible defrost cycle.
- **AUTOMATIC EVAPORATOR FAN MOTOR DELAY DURING DEFROST CYCLE**
Prevents warm air from circulating until coil cools down.
- **-10°F TEMPERATURE**
Ideally suited for both frozen foods and ice cream. Offers more versatility than most freezers.
- **LARGE CONDENSATE PAN**
Automatically evaporates water.
- **6" ADJUSTABLE LEGS**
Strong and durable. Castors optional.

ARCHITECT'S CORNER

TUC-48F
1/2 H.P. Compressor
12 Cubic Feet Capacity
4 Wire Shelves Standard
Plug-in Installation
Shelf Size: 21 1/2" x 17 1/2"
Exterior Dimensions:
48 1/4" L x 30" D x 36" H
Voltage/Cycles: 115/60
Amps: 12.0
Power Cord Length: 7 Feet
Crated Weight: 249 lbs.



WARRANTY

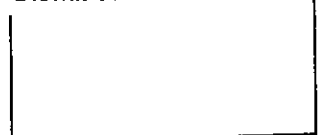
One year warranty on all parts and an additional 4 year warranty on compressor. (U.S.A. and Canada only)

MADE IN U.S.A.



SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

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9/30/97 G



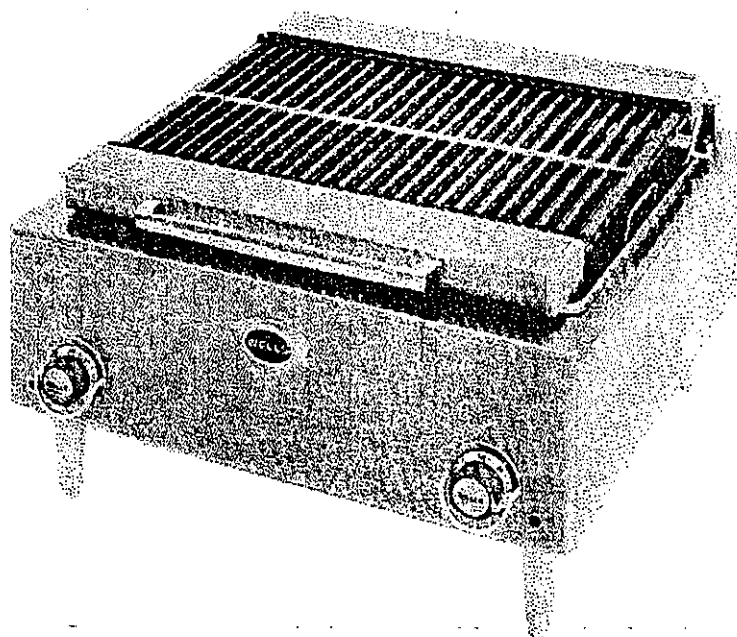
732-892-
4880

Char Broilers

B-40 Char Broiler

Item # _____

#12



Specifications

Commercial fabrication, heavy-duty, countertop Broiler is 24 3/4 inches wide and 23 1/2 inches deep. The B-40 Broiler has a rated output of 5.4 KW, three phase standard, field convertible to single phase. Broiler has a stainless steel top and four sides, and is provided with nickel plated, 4 inch, adjustable legs.

Cooking Surface:

- ☐ B-40: 1 1/4 inch thick, one-piece cast iron grate. 312 square inch cooking surface.

Each self-cleaning element is positioned between the broiler grate ribs to provide dual heating action (conduction and radiant), and protect the element from direct food contact and spatula abrasion. Cast iron grate is removable. Element frame has a spring-loaded support rod to secure elements when in the raised position.

Broiler is provided with a one-piece, deep-drawn, stainless steel, lift-out grease pan with handles.

Temperature is controlled by two infinite controls with a positive-off position and amber signal lights to indicate a power-on condition. The two control knobs are front-mounted and have protective guard-rings. A combination scraper/brush is provided with each unit. A terminal block is provided for field connection to the main power supply.

This product is Underwriters Laboratories, Inc. listed and meets the standards of the National Sanitation Foundation. A one-year warranty against defects covers parts and labor.

Accessories:

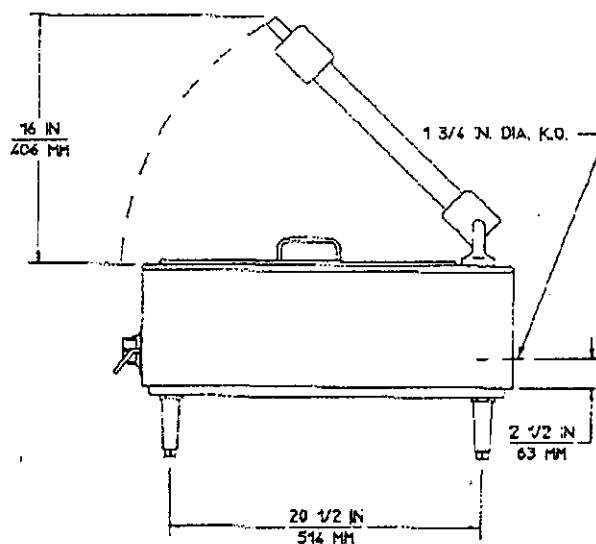
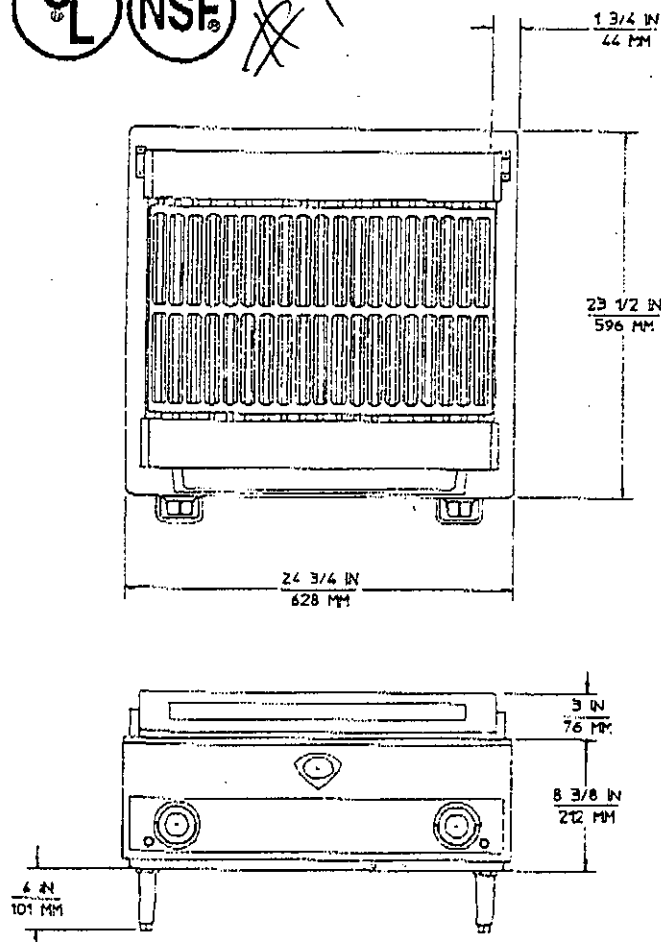
- ☐ Grease Pan, 20202.
- ☐ Cord Set, 30 AMP, single phase, NEMA 6-30P, 20141.

Dimensions:	Inches	MM
Overall Dimensions:		
Width	24 3/4	630
Depth	23 1/2	595
Grill Surface Dimensions:		
Width	21 1/2	545
Depth	14 1/2	370
Area	312 sq. in.	.20 dm ²
Temperature Settings:	OFF / LO to HI	
Number of Controls	2	
Pre-Heat Time to 600° F	10 minutes	
Typical Production:	Per Load	Per Hour
Hamburgers	24	340
Steaks	9	80
Weights:	Lbs.	KG
Installed	76	34
Shipping	80	36
Wells Broiler:	Model	Voltage
☐ B-40		☐ 208
		☐ 240
		☐ 220/380

GENERAL LAYOUT DATA

Char Broilers

Model B-40



ELECTRICAL SPECIFICATIONS

VOLTS	KW	AMPS PER LINE THREE PHASE			AMPS SINGLE PHASE
		L1	L2	L3	
208	5.4	12.9	12.9	22.4	26.0
240	5.4	11.2	11.2	19.4	22.5

NOTE: POWER SUPPLY CORD PLUS CONFIGURATION NEMA 6-3CP

Wells Manufacturing Company

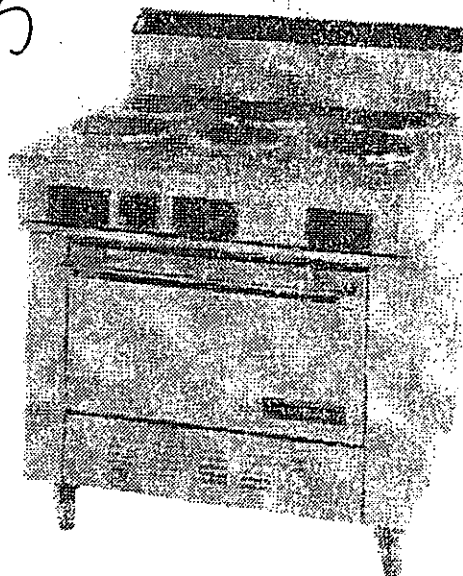
2 Erik Circle, P.O. Box 280 • Verdi, NV 89439
 (702) 345-0444 • FAX: 702-345-0569
 TOLL-FREE FAX: 800-356-5142, for orders only



Item #:

Model #: S686

Product Name: S680 Sentry Series 36" Electric
Restaurant Range - Medium Duty



Model S686 shown with optional sealed,
high-performance elements and casters

Specifications:

Electric medium duty range with full size, all porcelain oven interior, contoured front stainless steel place rail, 36" (914 mm) wide, with 6 all purpose tubular heating elements. Stainless steel exterior, with stainless steel (16" (406 mm) high) background with slotted black enameled angled cap. Available with optional sealed elements, hot tops and griddle. Available with convection oven base.



Note: Only models with prefix "SU" carry the CE Mark

Standard Features:

- Stainless steel exterior
- One (1) large, full size oven with complete porcelain interior finish.
- Chrome plated, 4 position, removable oven rack guides with over oven rack
- Electro-mechanical heavy duty oven thermostat
- Six (6) all purpose tubular heating elements, energy regulator switch controlled (infinite)
- Heat resistant, cool touch oven door handle with easy grip shape
- 16" (406 mm) high stainless steel background with slotted black enameled angled cap
- 2" (51 mm) high stainless steel legs - Adjustable
- One year limited warranty on parts and labor (USA and Canada only)

CE Marked Model SU686 - Standard Features

- All Standard Features as above, except "SU" prefix models are standard with six (6) sealed, high performance elements and 6-heat switch
- All purpose tubular heating elements are not available in a CE Marked Model

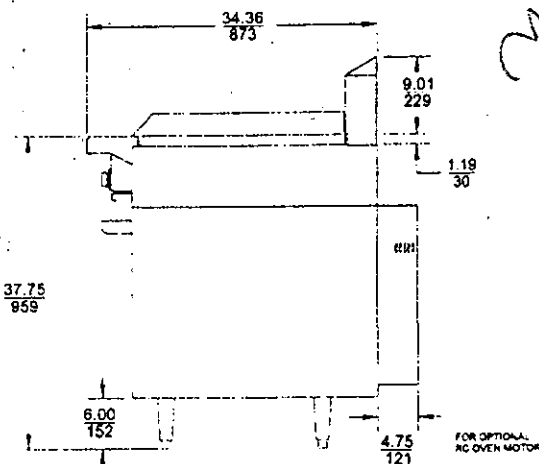
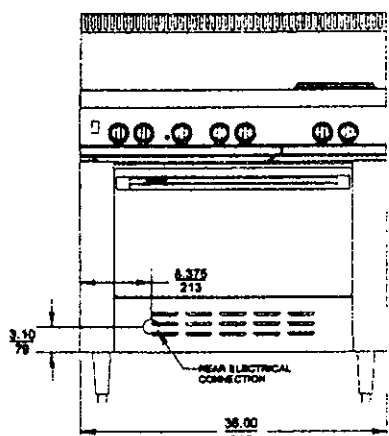
Optional Features:

- ☐ Convection oven base (add suffix - RC).
- Note: Convection oven comes standard with 2 oven racks.
- ☐ Convection clean oven liners (add suffix - CC)
- ☐ Heavy duty 5/8" (16 mm) thick, thermostatically controlled griddle plate available in the following widths:
 - ☐ 12" (305 mm): Add suffix 12GR (right side) or 12GL (left side)
 - ☐ 24" (610 mm): Add suffix 24GR (right side) or 24GL (left side)
 - ☐ 36" (915 mm): Add suffix 36GR (right side) or 36GL (left side)
- Note: Griddle is standard on right side, optional on left side
- ☐ Hot tops 1/2" (13 mm) thick with front and rear control switches, available in the following widths:
 - ☐ 12" (305 mm): Add suffix 1L (left side) or 1R (right side)
 - ☐ 24" (610 mm): Add suffix 2L (left side) or 2R (right side)
- Note: Hot tops are standard on the left side, optional on right side
- ☐ Sealed high performance elements with 6-heat switch.
- Note: Sealed elements are not available with all-purpose tubular elements. All top elements must be the same type.
- ☐ Additional Oven Rack
- ☐ Six casters with front brakes
- ☐ 17" (432 mm) high stainless steel background with slotted black enameled angled cap
- ☐ Stainless steel background and plate shelf
- ☐ Range mounted salamander broiler (Model SER-680).
- CE Marked range mounted salamander is SER-680.
- ☐ Marine equipment - storm rail for pots, oven door latch, drip tray stop and deck fasteners



Item #: _____

Model #: S686

Product Name: S680 Sentry Series 36" Electric
Restaurant Range - Medium DutyALL DIMENSIONS ARE
INCHES
MILLIMETERS

Model	Total kW Load	208V/1Ph	208V/3 Ph	240V/1 Ph	240V/3 Ph	400V/3N	415V/3N
S686 (all-purpose tubular elements)	15	72	48	62	42		
SU686 (sealed-top elements, North American model# SS684)	19	90	59	78	52	40	38
SU686RC2 or maximum on any 684 series range	20	93	62	80	54	40	38
Add for salamander broiler wired to range base (SER/SUER-680)	7	34	19	29	16	4	4

Installation Notes:**Range without Salamander**

Clearance from combustible surfaces should be minimum 3" (76 mm) from sides and 2" (51 mm) from back

Note: Clearance from Hot Top Sections on the sides is 10" (254 mm)

Note: For ranges with convection oven, (models with suffix 'RC'), air circulation is required for proper operation of fan motors. These models must not be disassembled or installed without legs.

Range with Salamander

Clearance from combustible surfaces should be minimum 7" (178 mm) from sides and 2" (51 mm) from back

Ratings:

Tubular Elements - Small 6 1/2" (165 mm) - 1250 Watts. Large 8 1/2" (216mm) - 2100 Watts

Sealed High Performance Elements - Small 7" (180 mm) - 2000 Watts. Large 8 5/8" (220 mm) - 2600 Watts

Hot Top (per 12" section) - Front and Rear sections each 1675 Watts, (3350 Watts total)

Griddle (per 12" section) - 3350 Watts

Standard Oven - 4.85 kW

Convection Oven - 5.0 kW (plus 0.5kW fan motor, for 5.5kW total)

Interior Oven dimensions - Standard or RC: 26 1/4" (667 mm) Wide X 22" (559 mm) Deep X 13 1/2" (343 mm) High

Continuous product improvement is a Garland policy. Specifications and designs are subject to change without notice.

Form # S686

Frymaster

A WEBB COMPANY

ITEM NO

H14 and H14-2 Electric Fryers

Specifically designed for
high-volume frying

- Deep cold zone, 1-1/4 in. (32 mm) IPS ball-type drain valve
- Low watt density, long-life heating elements (increased reliability)
- Open-pot design (split or full)
- Boil-out mode for easy cleaning
- Solid state controller - automatic melt cycle

Frymaster's 14kW electric fryers are enhanced for improved efficiency, convenience and serviceability.

The H14 has a minimum 40 lbs. (22 litres) and maximum 50 lbs. (28 litres) shortening capacity. The frying area is 14 x 15-1/2 in. (356 x 394 mm). The controller assures pinpoint accuracy of shortening temperature, extending shortening life and producing a uniformly-cooked product. The temperature sensor, mounted on the elements, permits instant response to loads. Self-cleaning electric elements have low watt density for increased reliability and extended life.

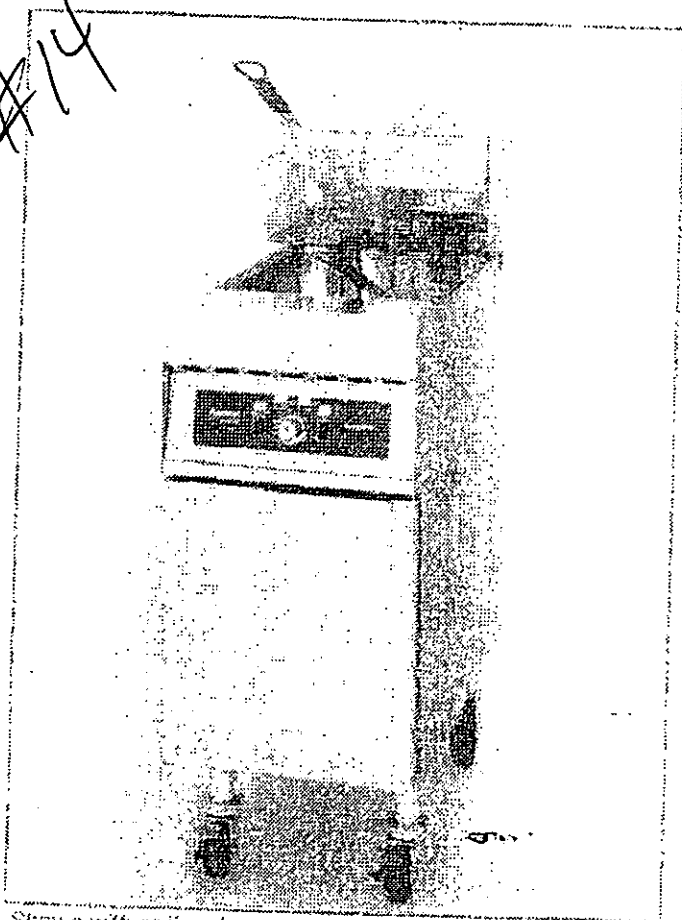
The large cold zone catches crumbs and sediment from the frying area. These particles are trapped in the cold zone where they do not carbonize, contaminate shortening or cling to fried products. Every inch of the stainless steel frypot and cold zone can be cleaned and wiped down by hand.

This model will accommodate additional accessories including multiproduct frying computers, automatic basket lift, Filter Magic[®] and FootPrint[®] filtration systems. Up to six H14 fryers can be battered to either side of the Filter Magic unit, and up to six fryers can be battered to the right side of the FootPrint[®] filter.

Each side of the H14-2 split pot fryer has 7kW input and a maximum shortening capacity of 25 lbs. (14 litres). The frying area is 6-3/4" x 15-1/2" (171 x 394 mm) each side. This fryer has all of the features of the H14 and gives the operator the discretion of using only half of the fryer.



ISO 9001



Shown with optional casters



Combines swing-up elements with controlled burn-off cleaning and a true deep cold zone. (H14-2 illustrated)

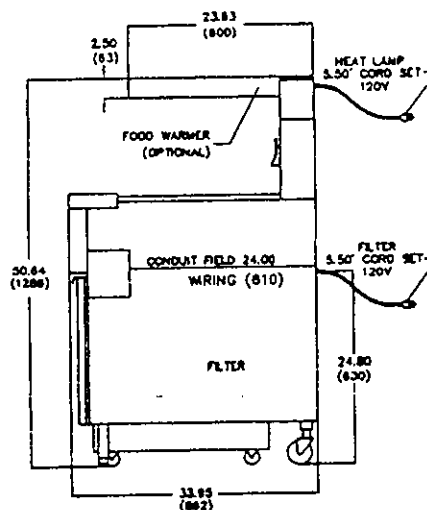
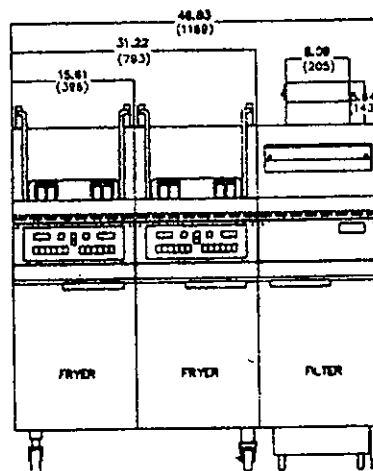
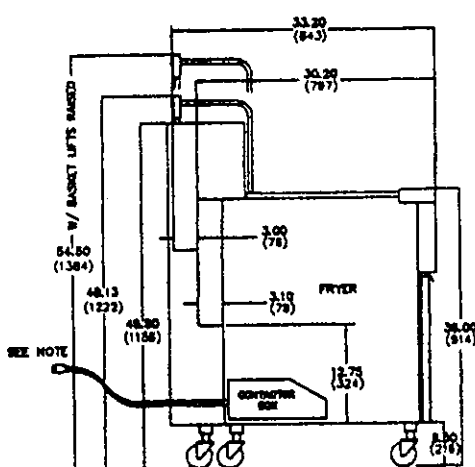
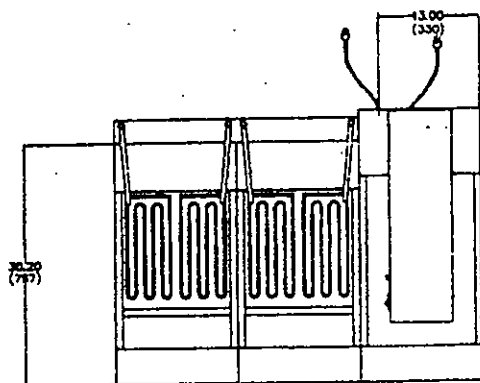
FRYMASTER L.L.C.
A Webb Company

8700 Line Avenue P.O. Box 51900 Shreveport, Louisiana U.S.A. 71135-1000 Phone 318-865-1711
TOLL FREE 1-800-221-4540 Fax 318-865-5907

Distributed in Canada by GARLAND COMMERCIAL RANGES LTD. 1177 Kesteven, Mississauga, Ontario L4V 1A4

Bulletin No. 818-0086 Printed in U.S.A. ©Frymaster L.L.C. 4/96

H14 and H14-2 Electric Fryers



DIMENSIONS

DIMENSIONS											
MODEL NO.	SIZE			NET WEIGHT	DRAIN HEIGHT	SHIPPING INFORMATION					
	HEIGHT	WIDTH	LENGTH			WEIGHT	CLASS	CUBE	DIMENSIONS		
									H	W	L
H14 and H14-2	45.50 (1156 mm)*	15.81 (398 mm)*	30.20 (767 mm)*	150 lbs. (68kg)	13.50 (343 mm)	190 lbs. (86 kg)	85	21.31	46.50" (1181 mm)	22" (559 mm)	36" (914 mm)

*without basket lift

POWER REQUIREMENTS

Model Number	Shortening Capacity (min.-max.)	Input - kW	NOMINAL AMPS PER LINE						Min. Wire Size (awg.-mm ²)
			208V 3 phase (3 wire)**	240V 3 phase (3 wire)**	480V 3 phase (3 wire)**	220/380V 3 phase (4 wire)**	230/400V 3 phase (4 wire)**	240/415V 3 phase (4 wire)**	
H14	40-50 lbs. (22-28 litres)	14	39	34	17	22	21	20	208V - 6 (16) 240V - 6 (16) 480V - 8 (10) 220/380V - 6 (16) 240/415V - 6 (16)
H14-2	20-25 lbs. (11-14 litres)	7 ea. side	39	34	17	22	21	20	

**plus ground wire

For electrical connections, use an approved, flexible, metallic or rubber covered, electrical cable and plug with copper wire only.

NOTES

Filter Magic dimensions same as fryer cabinet 1.25" (32 mm) conduit for field wiring. EACH UNIT MUST BE FIELD WIRED. NO CORD AND PLUG PROVIDED. Check electrical codes for proper supply line sizing.

CLEARANCE INFORMATION

A minimum of 24" (610 mm) should be provided at the front of the unit for servicing and proper operation, and 6" (152 mm) between the sides and rear of the fryer to any combustible material.

HOW TO SPECIFY

- H14 Controller Model with exposed temperature sensor knob, "ON/OFF" and melt cycle switches
- H14-2 Controller Model with exposed temperature sensor knob, "ON/OFF" and melt cycle switches with split frypot
- SD Stainless steel pot and door - enamel cabinet
- SC Stainless steel pot, door and cabinet
- SE Stainless steel pot, door and cabinet ends

OPTIONS

- ☐ Filter Magic® System - Up to six fryers can be battered to either side of Filter Magic unit.
- ☐ FootPrint® Filtration System - Up to six fryers can be battered to right side of FootPrint Filter
- ☐ Automatic Basket Lifts (computer or electronic timer operated)
- ☐ Frying computer (multiproduct)
- ☐ Stainless steel apron drain with basket (interchangeable right or left side)
- ☐ 8-1/2" (216 mm) adjustable casters (adjusts to 10") (254 mm)

FRYMASTER L.L.C.

A Welbilt Company

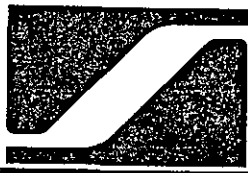
8700 Line Avenue, P.O. Box 51000 Shreveport, Louisiana U.S.A. 71135-1000 Phone 318-865-1711

TOLL FREE 1-800-221-4583 Fax 318-868-5987

Distributed in Canada by GARLAND COMMERCIAL RANGES, LTD., 1177 Kamato, Mississauga, Ontario L4W 1X4.

Litho in U.S.A. ©Frymaster L.L.C. 4/98

We reserve the right to change specifications appearing in this bulletin without incurring any obligation for equipment previously or subsequently sold.



First in Cooking, Built to Last.

JOB _____ ITEM# _____

southbend

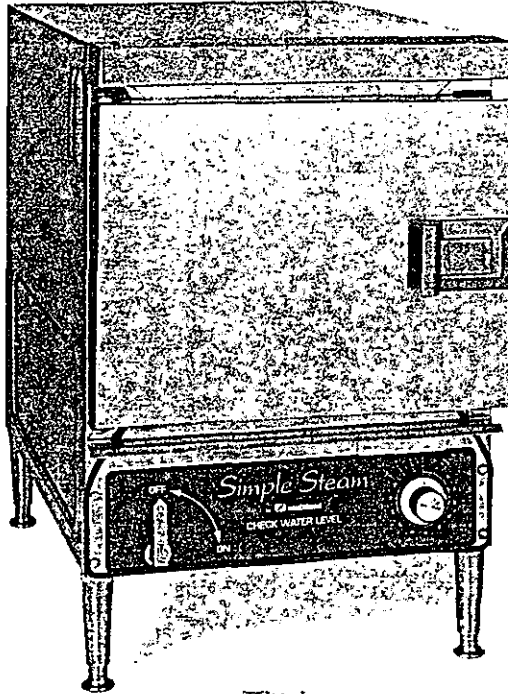
A MIDDLEBY COMPANY

Simple Steam COUNTERTOP STEAMER

Electric, pressureless steamer

#15

Simple Steam EZ-3 Steamer



Model: EZ-3

The Simple Steam EZ-3 by Southbend represents a major departure from existing steamers in its class because it requires **no drain or water connections**. Steam is only generated as required by the product being cooked, which greatly reduces water usage and allows occasional manual filling. Reduced water usage (which means reduced mineral deposits) along with the absence of a boiler translates into **no routine deliming**. Capable of cooking a variety of foods at the same time with no transfer of flavors.

Standard Features:

- **Capacity:**
 - 6 pans - 12" x 20" x 1"
 - 3 pans - 12" x 20" x 2 1/2"
 - 2 pans - 12" x 20" x 4"
- **Simple Installation:** Only an electrical connection is required, the unit has no water or drain connection. In most installations, only 30A service is required.
- **Simple Operation:** Just turn the lever to the "ON" position and add water. The unit generates steam only when required by the product being cooked: if no food is in the cavity, the unit idles with no action required on the part of the operator. A timer is provided for the operator's convenience, but has no impact on the operation of the unit. At the end of the day, turn the lever back to the off position and the unit drains itself.

• **Simple Maintenance:** The EZ-3 has no boiler and no immersed elements, eliminating the need for routine deliming. Its coved interior makes it a snap to wipe down.

• **Field Reversible Door:** The door can be easily reversed if required by the user.

• **No Side Clearance Required:** The EZ-3 units may abut with one another or another piece of equipment without adverse effects.

• **ON/ OFF Lever:** In the "OFF" position, the power is off and the drain valve is open. In the "ON" position, the power is on and the drain valve is closed

• **60-Minute Timer:** Time can be set between 1 and 60 minutes. When time expires, buzzer sounds. Buzzer can be disabled by turning knob to manual position. Timer has no effect on the operation of the steamer.

• **Automatic Operation:** Steam is only generated when required by food being cooked. With no food in the cavity, the unit idles at operating temperature.

• **"CHECK WATER LEVEL" Light:** Indicates that the cavity does not have sufficient water: water can be added through the trough over the door without opening the door.

OPTIONS AND ACCESSORIES

- ☐ #4450001 12" x 20" x 1" perforated stainless steel pan
- ☐ #4450002 12" x 20" x 1" solid stainless steel pan
- ☐ #4450003 12" x 20" x 2 1/2" perforated stainless steel pan
- ☐ #4450004 12" x 20" x 2 1/4" solid stainless steel pan
- ☐ #4450005 12" x 20" x 4" perforated stainless steel pan
- ☐ #4450006 12" x 20" x 4" solid stainless steel pan
- ☐ #1178410 Custom Drain Pan
- ☐ #1178442 Cavity Bottom Cover
- ☐ 208 V 60 Hz 1 or 3 Phase
- ☐ 220 V 50/60 Hz 1 or 3 Phase
- ☐ 240 V 60 Hz 1 or 3 Phase
- ☐ 380/220 V 50 Hz 1 or 3 Phase
- ☐ 415/240 V 50 Hz 1 or 3 Phase
- ☐ 480 V 60 Hz 1 or 3 Phase

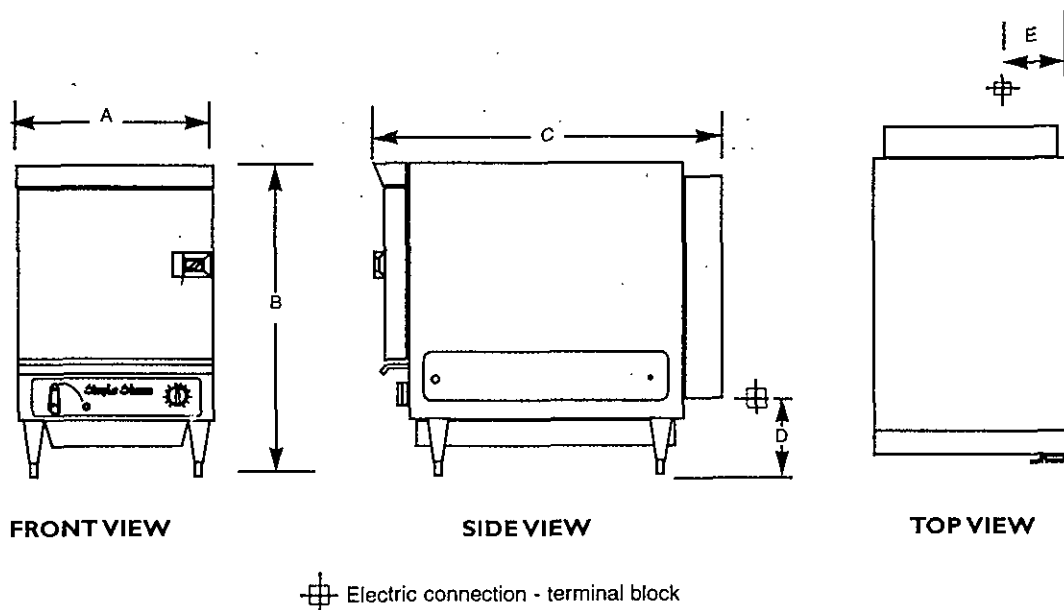
INQUIRE TO FACTORY FOR SPECIAL OR CUSTOM REQUIREMENTS.

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

Warranty: One year parts and labor warranty at no extra charge from the date of purchase.

Technical Data: listed on the reverse side.

Models: ☐ EZ-3



SPECIFICATIONS

DIMENSIONS:

() = Millimeters

MODEL	Width	Height	Depth	Electrical Conn.		Crate Size			Cubic	Crated Weight
	A	B	C	D	E	Width	Depth	Height	Volume	
EZ-3	16 1/2"	24 1/2"	30 1/2"	6"	2 7/16"	19 1/2"	31 1/2"	28 1/2"	10.1 cu ft.	150 lbs.
	(416)	(616)	(768)	(153)	(62)	(499)	(800)	(724)	.29 cu. m.	68 kg.

Internal Dimensions: 13 1/2" W x 22" D x 9 1/2" H

UTILITY INFORMATION:

- Electric: One electric connection is required.
- IMPORTANT: UNIT MUST BE LEVEL FOR PROPER OPERATION. WARRANTY WILL BE VOIDED FOR IMPROPER INSTALLATION.**
- All units shipped per customer order, three phase or single phase.
- Kit available for field conversion to three phase or single phase.

TOTAL CONNECTED AMPS	MAX. AMPS PER LINE	
	1 PHASE	3 PHASE
208 V 60 Hz	40	24
220 V 50/60 Hz	38	23
240 V 60 Hz	35	21
380/220 V 50 Hz	23	14
415/240 V 50 Hz	21	13
480 V 60 Hz	18	13

Circuit must be wired for maximum amps at required voltage.

CONSTRUCTION (BIDDING) SPECIFICATIONS:

Commercial countertop, pressureless steamer. Self contained, electric.

- Exterior: Type 304 stainless steel with #4 sanitary finish.
- Interior: Type 304 stainless steel.
- Power Source: Electric. One power source for controls and elements as well as one ground wire. A positive ground connection is essential.
- Water Quality Specifications: The use of treated water in any steamer is always recommended. Unit operates best when water quality does not exceed the limits stated below.
 - Total Dissolved Solids (TDS): 60 PPM (Parts Per Million).
 - Hardness: 2 grains or 35 PPM.
 - ph: 7.0 to 7.5.

- Fully insulated cooking compartment.

Controls:

ON / OFF Lever: In the "OFF" position, the power is off and the drain valve is open. In the "ON" position, the power is on and the drain valve is closed

60-Minute Timer: Time can be set between 1 and 60 minutes. When time expires, buzzer sounds. Buzzer can be disabled by turning knob to manual position. Timer has no effect on the operation of the steamer.

Automatic Operation: Steam is only generated when required by food being cooked. With no food in the cavity, the unit idles at operating temperature.

"CHECK WATER LEVEL" Light: Indicates that the cavity does not have sufficient water: water can be added through the trough over the door without opening the door, if desired.

MISCELLANEOUS INFORMATION:

- Recommended- install under vented hood
- Check local codes for fire and sanitary regulations.

INTENDED FOR COMMERCIAL USE ONLY. NOT FOR HOUSEHOLD USE.

Southbend, in line with its policy to continually improve its products, reserves the right to change materials or specifications without notice.



1100 Old Honeycutt Rd. • Fuquay-Varina • NC • 27526
 (800) 348-2558 • (919) 552-9161
 Fax (800) 625-6143 • (919) 552-9798
<http://www.middleby.com>



FormST01A/02A - Printed 1/98-5000

True

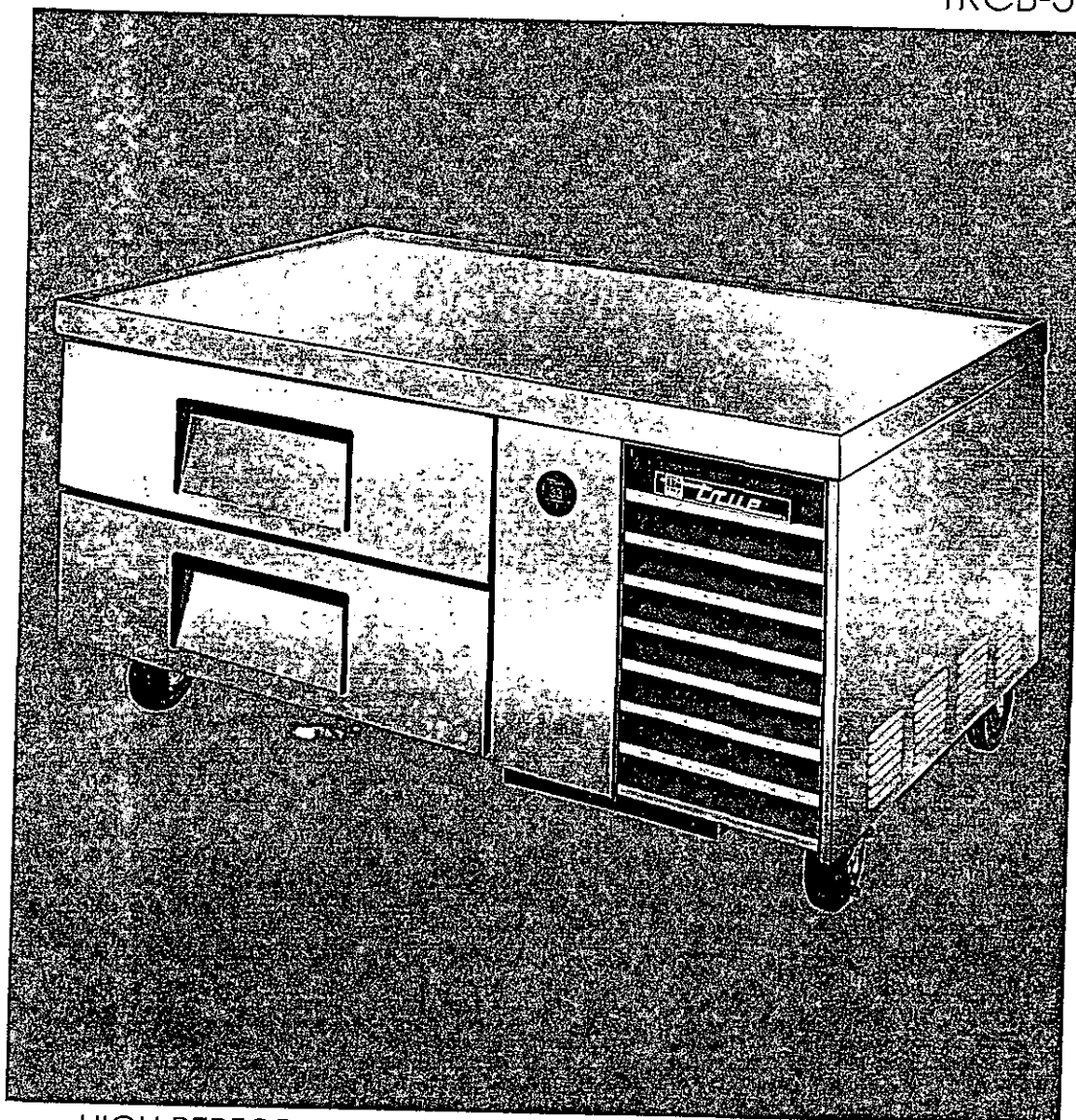
DISTINCTIVELY THE BEST FOR FOOD PRESERVATION AND STORAGE

NEW

True offers Chef Base Option

CHEF BASE

TRCB-50



HIGH PERFORMANCE REFRIGERATION, SUPERIOR CABINET
CONSTRUCTION, UNSURPASSED INSULATION

True

FOOD SERVICE EQUIPMENT, INC.

St. Charles Industrial Center • P.O. Box 970 • O'Fallon, Missouri 63366 • Plants: O'Fallon, Missouri/St. Louis, Missouri • www.TrueMfg.com
(314) 272-2400 • (800) 325-6152 • FAX# (314) 272-2408 & (314) 272-2214 • Parts Dept. (800) 424-TRUE • Parts Dept. FAX# (314) 272-9471

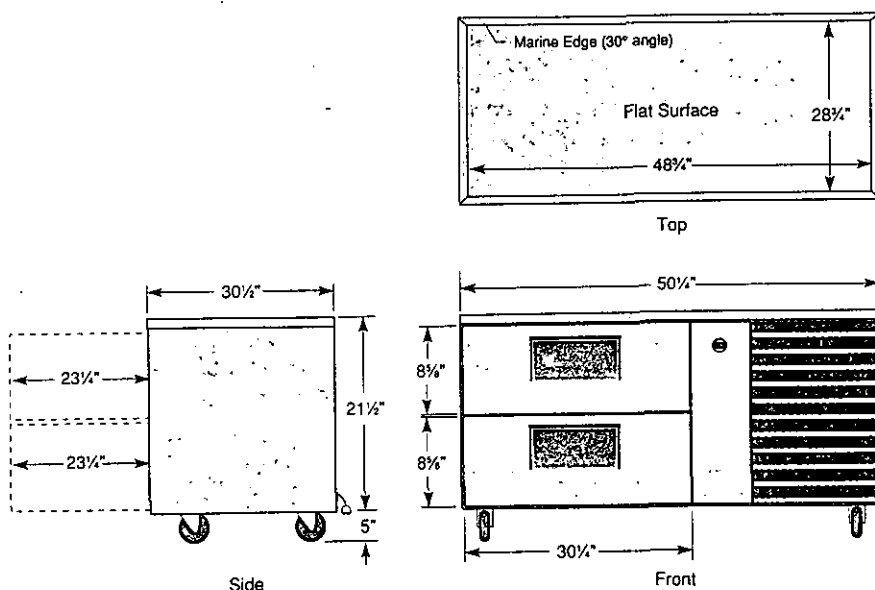
TRCB-50 Chef Base

FEATURES/BENEFITS

- DESIGN**
 True's uniquely designed, high performance refrigerated chef base is made of a one-piece heavy-duty reinforced, sanitary, stainless steel top with drip guard. True's drip proof "V" edge protects against spills. Full access drawers are specially designed for storage of convenient refrigerated product. Developed to maximize your work surface for char-broiling or grilling, the TRCB includes a reinforced rigid work table capable of supporting 717 pounds.
- STRONG, DURABLE CONSTRUCTION**
 Countertop supports up to 717 pounds of equipment.
- ALL STAINLESS STEEL FRONT, TOP AND SIDES**
 Bright, smooth sheen. Lifetime durability.
- INTERIOR - WHITE ALUMINUM SIDES & TOP, COVED CORNERS AND STAINLESS STEEL FLOOR**
 Non-rust, peel or chip. Easy to clean. Bright sanitary appearance. Meets all NSF standards.
- OVERSIZED, ENVIRONMENTALLY FRIENDLY (134A) REFRIGERATION SYSTEM**
 Oversized and balanced, self-contained refrigeration system, factory sealed and pre-lubricated for long life. Top has been designed with breaker strips to prevent heat transfer and accommodate fast pull-down to maintain middle thirty degree temperatures.
- 4" SWIVEL CASTORS STANDARD EQUIPMENT**
 Strong and durable, meets all NSF standards.
- FOAMED-IN-PLACE POLYURETHANE HIGH DENSITY CELL INSULATION (CFC FREE)**
 Unsurpassed insulation, extra dense, has highest R factor on the market. Saves energy.
- REFRIGERATED DRAWERS**
 Drawer fronts are stainless steel and include popular recessed pull handles. Each drawer is equipped with full perimeter magnetic gaskets, (removable for cleaning) for positive seal, and accommodates two 12 x 20 hotel pans.
- SELF-CONTAINED SYSTEM**
 No plumbing required. Simple installation. Equipped with 9 foot cord.
- EXTERIOR MOUNTED DIGITAL TEMPERATURE MONITOR**
 Visible and easy to read. Standard feature.

ARCHITECT'S CORNER

TRCB-50
1/3 H.P. Compressor
Capacity: Two hotel pans per drawer
Work surface weight capacity: 717 lbs.
Plug-in Installation
Exterior Dimensions:
50 1/4" L x 30 1/2" D x 21 1/2" H
(Add 5 1/2" For Castors)
Voltage/Cycles: 115/60
Amps: 8.0
Power Cord Length: 9 Feet
Crated Weight: 262 lbs.



WARRANTY

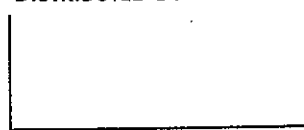
One year warranty on all parts and an additional 4 year warranty on compressor. (U.S.A. and Canada only)

MADE IN U.S.A.



SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

DISTRIBUTED BY



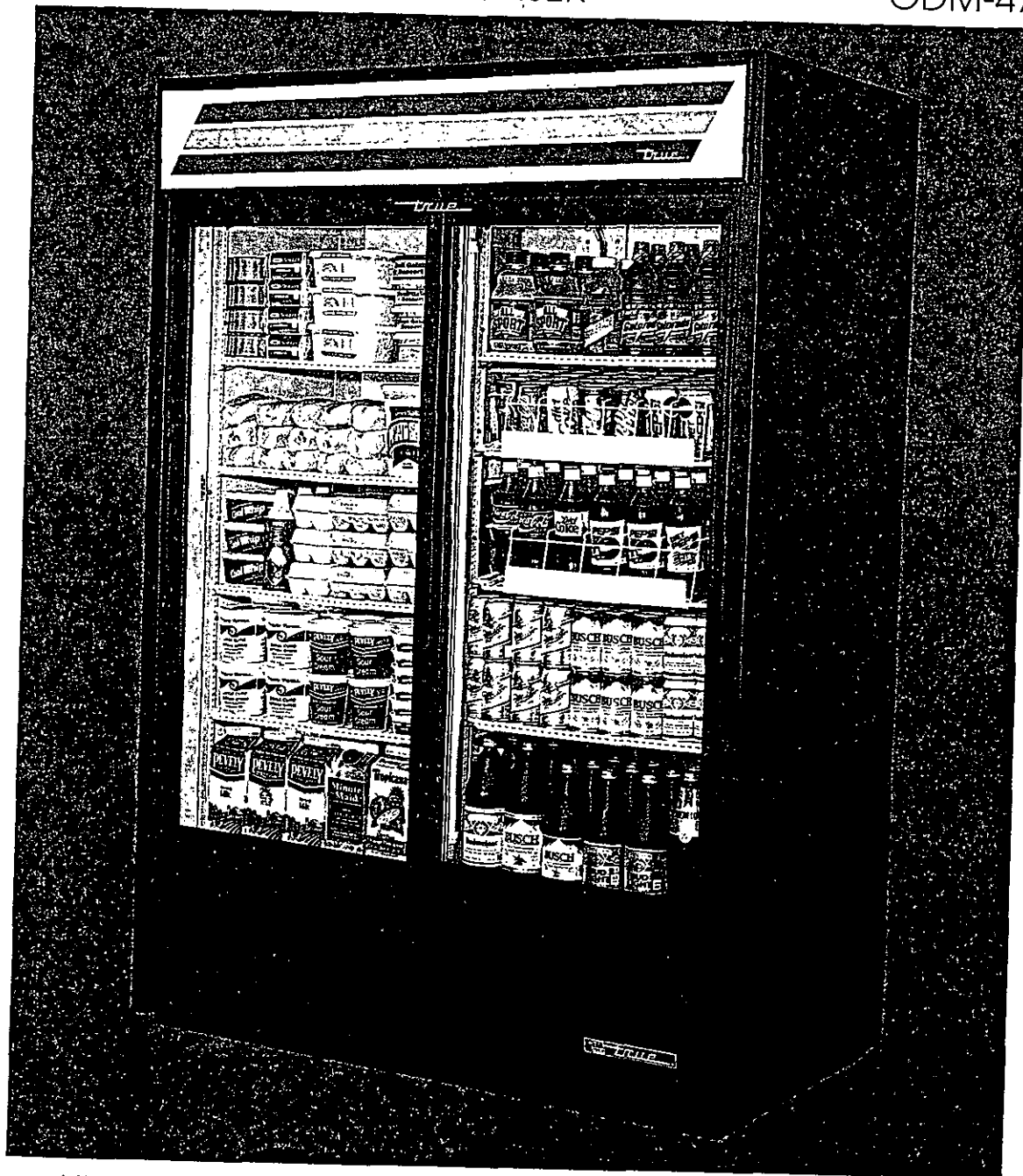
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True

DISTINCTIVELY THE BEST FOR FOOD PRESERVATION AND STORAGE

GLASS DOOR MERCHANDISER

GDM-47



**HIGH PERFORMANCE REFRIGERATION, SUPERIOR CABINET
CONSTRUCTION, UNSURPASSED INSULATION**

True

FOOD SERVICE EQUIPMENT, INC.

St. Charles Industrial Center • P.O. Box 970 • O'Fallon, Missouri 63366 • Plants: O'Fallon, Missouri/St. Louis, Missouri • www.TrueMfg.com
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GDM-47 Glass Door Merchandiser

FEATURES/BENEFITS

ENERGY EFFICIENT

All models use a minimum of electricity due to superior insulation and no heater wires or electric condensate pans are required that offset refrigeration.

OVERSIZED ENVIRONMENTALLY FRIENDLY(134A) REFRIGERATION SYSTEM

Oversized and balanced, environmentally friendly refrigeration system, factory sealed and prelubricated for long life. Fast pull-down to maintain middle thirty degree temperatures.

BOTTOM MOUNT COMPRESSOR

Bottom shelf height higher than coolers with top mount compressors. Designed for "no-stoop" easy removal of cold merchandise.

ATTRACTIVE THIN WALL CABINET DESIGN

Permits easier placement, saves aisle space.

LONG-LASTING AND PERMANENT 10 MIL BLACK VINYL LAMINATE EXTERIOR

Special finishes available including white, walnut and light oak and new rosewood; selections that will blend with even the most distinctive decor. Non-peel or chip.

FOAMED-IN-PLACE POLYURETHANE HIGH DENSITY CELL INSULATION (CFC FREE)

Unsurpassed insulation, extra dense, has highest R factor on the market. Saves energy.

ADJUSTABLE VINYL-COATED WIRE SHELVES

Durable, heavy-duty, 10 mil thick, pure grade vinyl coating. Aluminum shelves are also available as special order.

• TRIPLE PANE THERMAL GLASS

Three panes of thermal glass provide two air spaces for twice the insulation value. Also absolutely minimizes condensation on glass and prevents condensation build-up.

• LIFETIME ACRYLIC WHITE ALUMINUM WALLS

Non-rust, peel or chip. Easy to clean. Bright sanitary appearance. Meets all NSF standards.

• STAINLESS STEEL INTERIOR BOTTOM

Convenient clean-out drain, easy to maintain.

• SELF-CLOSING DOORS

Effective counter-balanced weight system for smooth, even, positive closure. No springs to wear out. Quiet, consistent closing year after year.

• FLUORESCENT INTERIOR LIGHTING

Safety shielded, assures longer, brighter, shadow-free product illumination.

• SELF-CONTAINED SYSTEM

No plumbing required. Simple installation. Equipped with 9 foot cord.

• ILLUMINATED SIGN PANEL

Your choice of sales stimulating signs.



Also available in white vinyl

ARCHITECT'S CORNER

GDM-47

1/2 H.P. Compressor

47 Cubic Feet Capacity

8 Wire Shelves Standard

Plug-in Installation

Shelf Size: 24 1/4" x 21"

Exterior Dimension:

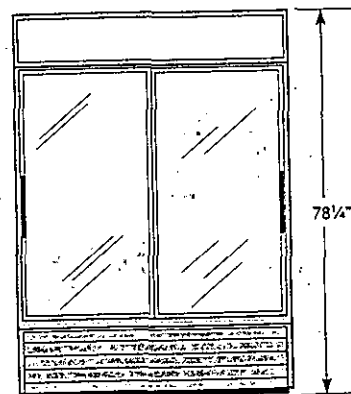
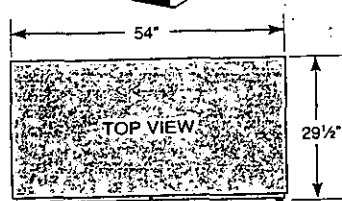
54"W x 29 1/2"D x 78 1/4"H

Voltage/Cycles: 115/60

Amps: 10.0

Power Cord Length: 9 Feet

Crated Weight: 478 lbs.



WARRANTY

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

MADE IN U.S.A.



SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

DISTRIBUTED BY

4/30/98C

Q-Model Series 420 Ice Cube Machine

- Up to 530 lbs. (241 kgs.) daily ice production
- Only 22" (55.88 cm) wide
- Stainless steel exterior with the fit and finish of an appliance
- Rugged, corrosion-free base
- Patented cleaning and sanitizing technology
- New batch water system delivers better ice cube formation
- R-404A CFC-free refrigerant
- Warranty
 - 5-year parts and 5-year labor coverage on ice machine evaporator
 - 5-year parts and 3-year labor coverage on ice machine compressor
 - 3-year parts-and-labor coverage on all other ice machine, dispenser, and storage bin components



ISO 9001
Quality
System
Certified

Q-Model Series 420
Ice Machine on S-420 Bin

THE RIGHT CLIMATE FOR LEADERSHIP

Manitowoc

Manitowoc Q-Model 420 Series

A seamless blend of thoughtful design, new technology and rugged construction.
Produces up to 530 lbs. (241 kgs.) of ice per 24 hours.

Model	Cube size	Ice production 24 hours		Power kW/h/100 lbs.
		lbs.	kgs.	
QR-Q420A	regular	355	161	7.7
QR-Q421W	regular	410	186	5.9
QD-Q422A	dice	380	173	7.2
QD-Q423W	dice	440	200	5.5
OY-Q424A	half-dice	380	173	7.2
OY-Q425W	half-dice	440	200	5.5
Water usage/100 lbs./45.4 kgs. of ice				
Potable Water: 26.4 gallons, 99.93 liters				
Water-cooled Condenser: 177 gallons, 670 liters				

- * Under-ice storage bin separately.
- * "A" or "W" following model number indicates "Air" or "Water" condensing unit.



Certified and Rated in Accordance with ARI Standard 810-95

Test conditions for standard ratings are 50° F air, 70° F water, and 30 ± 3 psig water inlet pressure.

Ice Machine Selection

115/60/1, (208-230/60/1 and 230/50/1 also available, consult factory.)

Minimum circuit ampacity:

Air-cooled — 12.3 amps. Water-cooled — 11.4 amps.

Maximum fuse size: Air and Water-cooled — 20 amps.

HACR-type circuit breakers can be used in place of fuses.

Specifications

BTU Per Hour:

7,000 (average) 9,600 (peak)

Compressor:

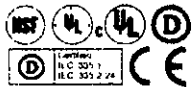
Nominal rating: 3/4 HP

Cupra-Nickel Condenser:

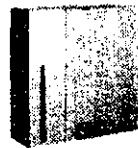
(Water-cooled models)
Adds protection from
corrosive water elements.

Operating Limits:

- Ambient Temperature Range:
35°-110° F (1.7°-43.3° C)
- Water Temperature Range:
33°-90° F (0.6°-32.2° C)
- Water Pressure Ice Maker
Water In:
Min. 20 psi (137.9 kPa)
Max. 80 psi (551.1 kPa)
- Condenser Inlet Water In:
(Water cooled only)
Min. 20 psi (137.9 kPa)
Max. 150 psi (1,034.2 kPa)



Air-cooled



AuCS®
Automatic
Cleaning
System



Half Dice
1/2" x 1 1/2" x 3/4"
(1.95 x 2.86 x 2.22 cm)



Dice
3/4" x 3/4" x 3/4"
(2.22 x 2.22 x 2.22 cm)

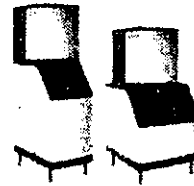


Regular
1 1/2" x 1 1/2" x 3/4"
(2.86 x 2.86 x 2.22 cm)

24-HOUR PRODUCTION †								lbs./kgs.	
AIR-COOLED UNIT				WATER-COOLED UNIT					
air temp	water temp			air temp	water temp				
°F	50°	70°	90°	°F	50°	70°	90°		
°C	10°	21°	32°	°C	10°	21°	32°		
70°	530	480	440	70°	520	460	420		
21°	241	218	200	21°	239	208	191		
80°	480	430	400	80°	510	450	410		
27°	218	195	182	27°	232	204	186		
90°	430	380	350	90°	500	440	400		
32°	195	173	159	32°	227	200	182		

† Production for Dice and Half Dice Cubes - Regular cubes is 7% less than that of 1 1/2" x 1 1/2" x 3/4" cubes.

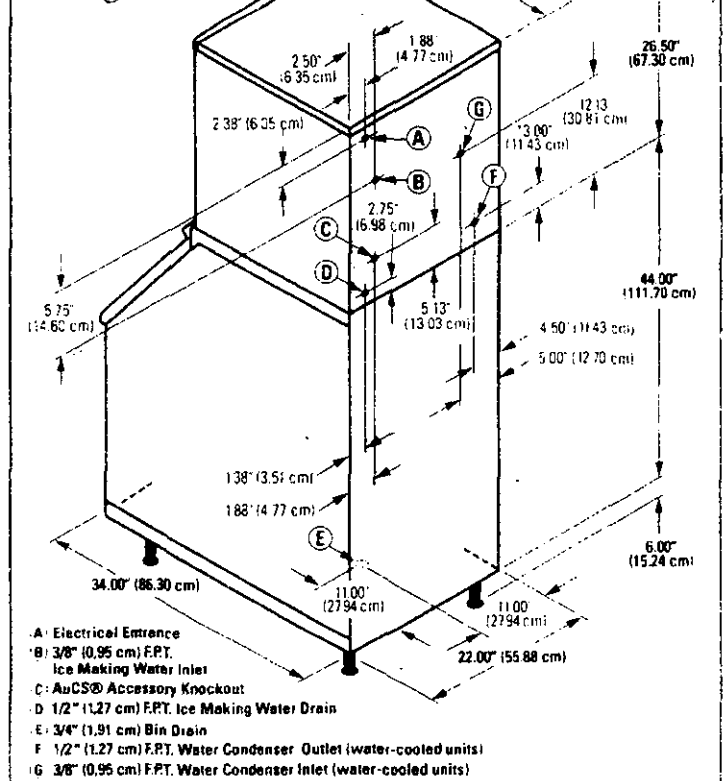
Space-Saving Designs



	Q-420 S-420	Q-420 S-400
Height	76.50" 194.31 cm	64.50" 163.83 cm
Width	22.00" 55.88 cm	30.00" 76.20 cm
Depth	34.00" 86.30 cm	34.00" 86.30 cm
Bin Storage	310 lbs. 140.7 kgs.	290 lbs. 131.7 kgs.

† Height includes adjustable bin legs (20" to 70" / 51.2 cm to 177.8 cm) set at 50" (127 cm). For comparison purposes, multiply ARI capacity by 1.17 (70% increase) at approximate 1" (2.54 cm) bin depth required.

Q-420 on S-420 Storage Bin



Installation Note - Minimum Installation Clearance: Top/Sides are 8" (20.32 cm), Back is 5" (12.7 cm).

THE RIGHT CLIMATE FOR LEADERSHIP

Consult your local Manitowoc Representative.

Manitowoc Ice, Inc.
2110 South 26th Street, P.O. Box 1720 • Manitowish, WI 54221-1720, USA
Ph: 920-682-0161 • Fax: 920-687-7589 • Web Site: www.manitowocice.com



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Containing product information, contact information, and other specifications subject to change.

BUNN®

The Mark of Quality in Beverage Equipment Worldwide

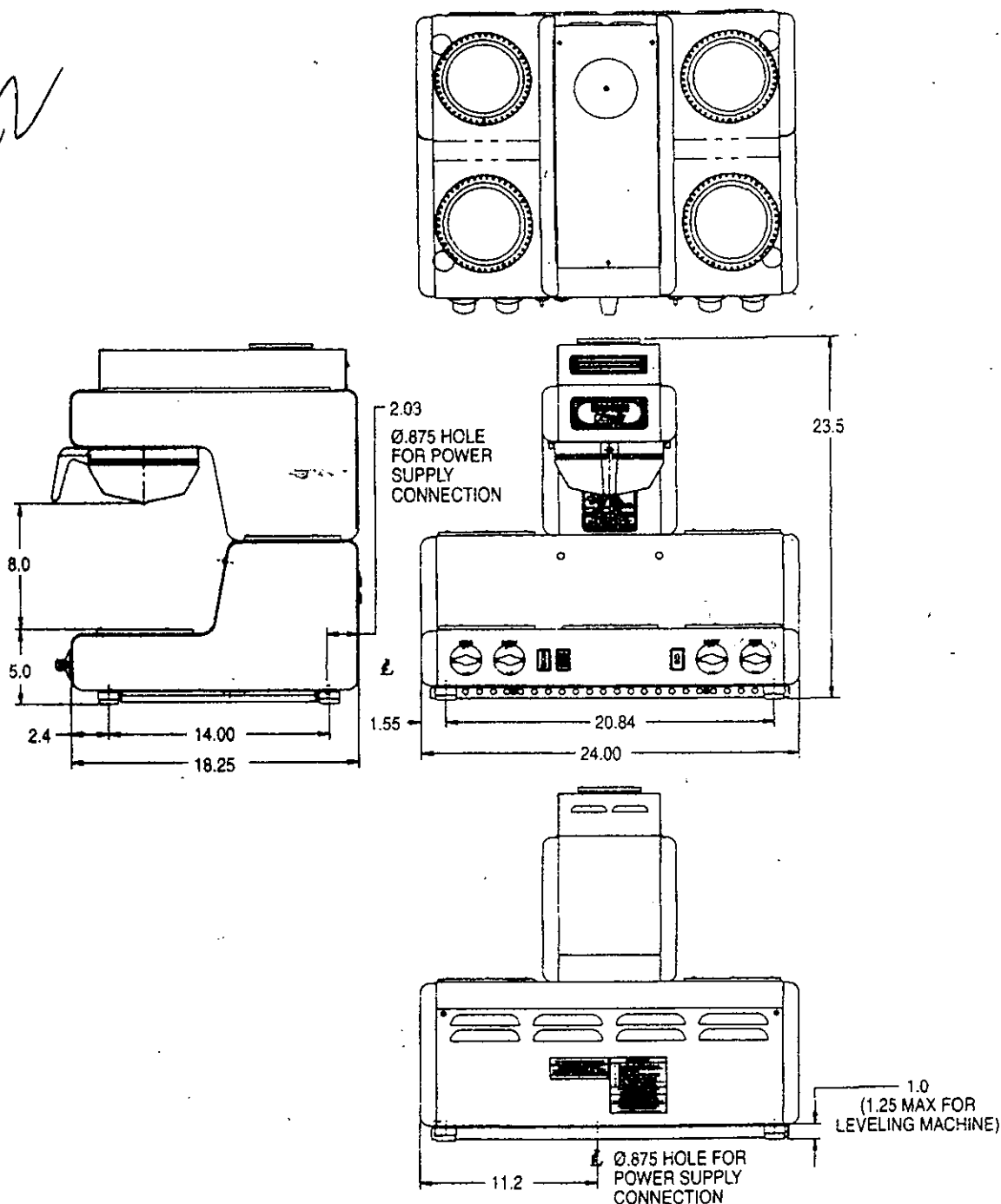
Dimensions & Specifications

Model	Product #	Volts	Amps	Tank Heater Watts	Total Watts	Brewing Capacity	Cu. Ft.	Shipping Weight
RL	20825.0000	120/240	19.2	3500	4050	6.8 gal./hr.	9.4	45 lbs. (20.4 kg)

*Effective January 1, 2000

Electrical: Model requires 3-wire, grounded service rated 120/240V (115/230, 120/208), single phase, 60 hz.

Plumbing: 10-90 psi (69-621 kPa). Supplied with 1/4" OD male flare fitting.



All dimensions shown in inches.

KOLD LOCKER™ WALK-INS

**10,000 Models Available to
Ship the Same Day !**

Kold Locker Walk-in available as...

- Cooler, freezer or combination cooler/freezer models
- Indoor or outdoor models
- Sizes from 4' x 5' to 8' x 20'
- Three heights: 6'7" & 7'7" with floor; 7'4" floorless
- Capacity from 77 cubic feet to 1,000 cubic feet
- Wall or ceiling mounted Capsule Pak™ Refrigeration Systems
- Four temperatures: 38°F, 35°F, -10°F, -20°F

The Kold Locker Walk-in offers you...

- Installation that is fast and easy.
- A full 4" panel foamed-in-place with CFC Free HFC-134a polyurethane insulation.
- Deadbolt locking handle for security
- Nor-Lake's exclusive Capsule Pak™ refrigeration system that features a flush coil. 100% usable interior space
- Automatic condensate vaporizer. No plumbing required on indoor units
- New Sizes: Expanded Kold Locker™ Coolers
 - 6' x 14'
 - 8' x 12'
 - 8' x 14'
- Mini Kold Locker™ Walk-ins
 - 3'6" x 6'0" x 6'7" and
 - 3'6" x 7'0" x 6'7"

Similar floor space as 3 door reach-in with 20%-30% more capacity

Capsule Pak, wall MT.

1/2 u.d. 115/601

Capsule Pak™ Refrigeration Systems

Capsule Pak™ Refrigeration Systems consist of a unitized system which is factory assembled, wired, charged, tested and fully equipped for insertion into a factory prepared walk-in opening. The Capsule Pak™ system has a flush coil which keeps all components outside, allowing more storage inside.

- Wall or ceiling mounted systems
 - Indoor or outdoor models
 - Four temperatures: 38°F, 35°F, -10°F, -20°F
- Optional Remote Capsule Pak™ Systems
 - U.L. & C.S.A. listed

Shelving Kits

Specially designed Shelving Kits are available for all Kold Locker™ walk-ins.

- Quick, easy assembly
- Rigid construction
- Stronger shelves
- Flexible shelf adjustment-2" increments
- By using the Nor-Lake Klip™ the shelving layouts utilize maximum space for storage leaving the door opening clear of end standards
- Nor-Gard™ special epoxy coated finish provides extra protection from acidic foods

SMALL BUSINESS & WOMAN OWNED

NORLAKE

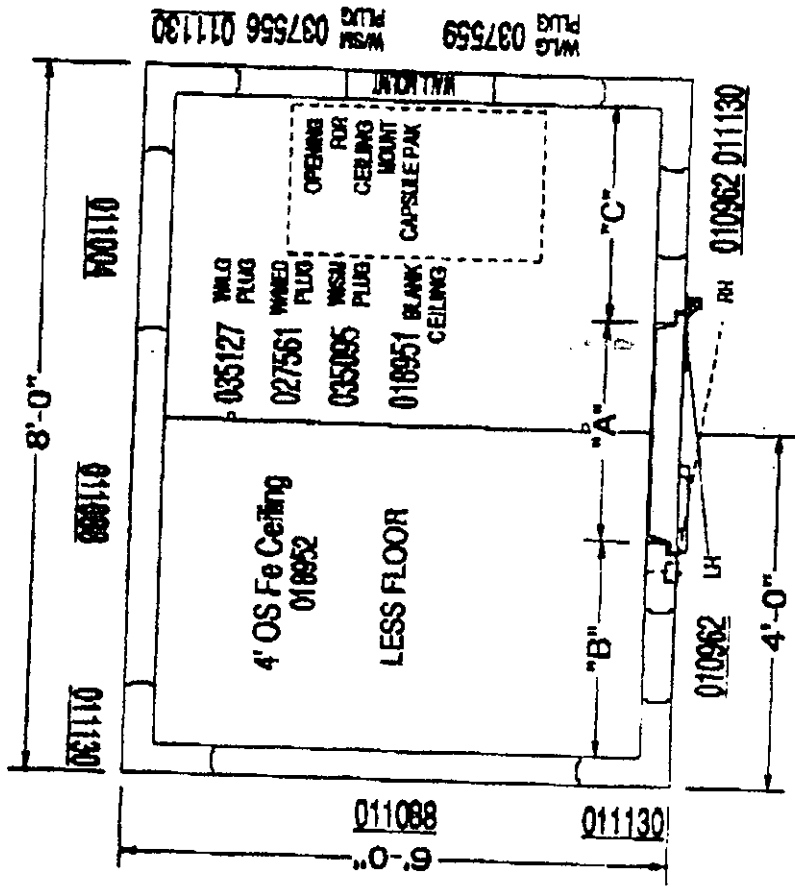
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727 Second Street
Hudson, Wisconsin 54016
800-955-5253
715-386-6149 FAX
www.norlake.com
1/99 101624

KOLD LOCKER™ 74683 SERIES

NOTE--
TO ACHIEVE DESIRED REFRIGERATION
LOCATION, THE WALL PANEL WITH THE HOLE
CAN BE INTERCHANGED WITH ANY
WALL PANEL #011088

SWING	DR. SIZE	FW	"A"	"B"	"C"
LH	28 x 78	037884	28"	31"	31"
RH	28 x 78	007883	28"	31"	31"
LH	30 x 78	110485	30"	28"	28"
RH	30 x 78	110485	30"	28"	28"
LH	36 x 78	110486	36"	28"	28"
RH	36 x 78	110487	36"	28"	28"



DRWG. #037726
REVISED 10/28/96 (JR)
REVISED 1/7/99 (JR)

STOP WORK

TOWNSHIP OF BRICK

OFFICE OF BUILDING INSPECTOR

NOTICE

THIS BUILDING HAS BEEN INSPECTED AND

☒ NO PERMIT

☐ PLUMBING

☐ SET BACK FROM LINE

☐ FAULTY CONSTRUCTION

☐ CESSPOOL CONSTRUCTION

☐

IS NOT ACCEPTED

NOTE

9-1-00

DATE

F. M. Z. C.

INSPECTOR

Do Not Remove This Notice

Detach and Bring this Portion of Card with You

Location

Block

Lot

OFFICE OF BUILDING INSPECTOR

BRICK TOWNSHIP

NEW JERSEY

☐

INSPECTOR

Location

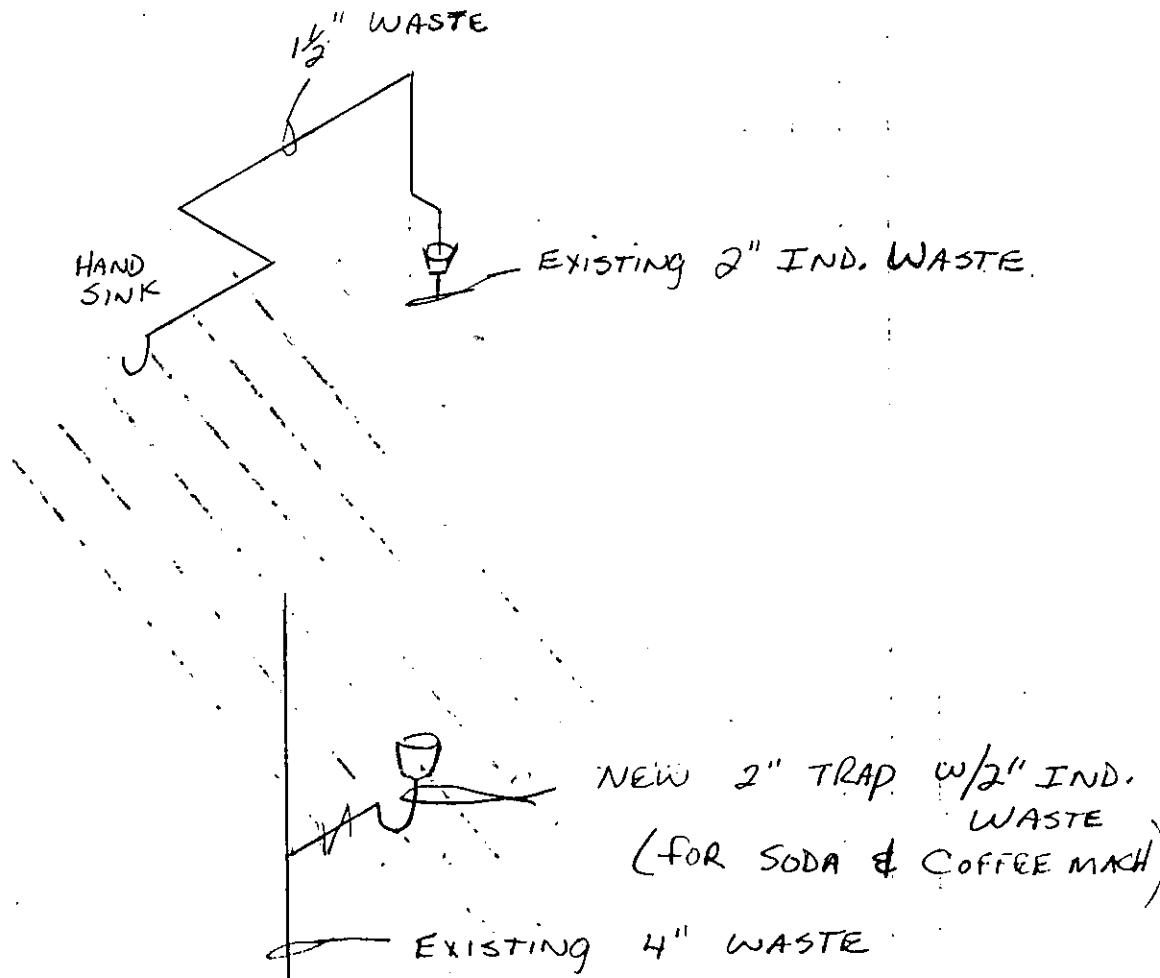
Block

Lot

Date

SHORE GRILL AT BRICK HOSP.

WASTE RISER DIAGRAM



A.J. MINIELI JR.
ULTIMATE PLG. CO. INC.
732-219-2004 {PAGER#}
732-681-6446 {OFFICE}

Plan Review **BRICK TOWNSHIP**

	Class	Date	By
Zoning			
Plumbing			
Building			
Fire			
Energy			
Electrical			

CHICKEN GRILLE

Charbroiled tender breast of chicken served with lettuce, tomato mayo or honey mustard, on a grilled bun

THE GRILLE "FAMOUS" FRIES WITH ANY SANDWICH ADD .75

✓ **Shore Grille**\$3.95

Charbroiled marinated chicken breast w/ lettuce, tomato and honey mustard

✓ **Bacon/Swiss Grille**\$4.65

Charbroiled chicken breast, melted swiss cheese & crisp bacon slices

* may substitute any cheese available

✓ **Cajun Grille**\$4.15

Charbroiled chicken breast w/ cajun seasonings sauteed onions, lettuce, tomato & mayo

✓ **BBQ Grille**\$4.45

Charbroiled chicken breast glazed with barbecue sauce & melted cheddar cheese

BURGER GRILLE

At the Jersey Shore Grille we proudly serve fresh (never frozen)
100% Lean USDA choice chuck pattied daily into our delicious burgers

All burgers are charbroiled served with lettuce, tomato mayo or honey mustard on a grilled bun

THE GRILLE "FAMOUS" FRIES WITH ANY SANDWICH ADD .75

✓ **Classic Burger**\$2.85

Charbroiled burger served plain for the true burger taste w/ lettuce, tomato & onions

✓ **All American Cheeseburger**\$3.25

Our classic charbroiled burger, melted american cheese & sauteed onions

✓ **California Burger**\$3.25

Charbroiled burger, melted monterey jack cheese w/ lettuce, tomato & mayo

✓ **Bacon/Swiss Burger**\$3.75

Charbroiled burger melted swiss cheese & crisp bacon slices

* may substitute any cheese available

* We offer your choice of American, Provolone, Swiss, Cheddar or Monterey Jack for any Sandwich

Jersey Shore's
Grille & Deli

*We Use Cholesterol Free Oil In All Our Frying

BREAKFAST

served 6:00 a.m. - 11:00 a.m.

STARTERS

Juices	\$1.09
Orange, grapefruit, cranberry, tomato, apple	
Shore Parfait	\$2.95
Yogurt, fresh fruit, honey & granola	
Fresh Fruit Cup	\$1.95
Toast	\$.65
Choice of breads w/ butter & assorted jelly	
Cinnamon Raisin Toast, English Muffins, Bagel,	\$.75
Assorted Muffins	\$1.05
w/ Cream Cheese Add	\$.40

EGG PLATTER

Served w/ home fried potatoes and toast

✓ One Egg	\$1.65
✓ Two Eggs	\$1.95
✓ w/ Bacon, Sausage, Ham or Porkroll add	\$1.25

OMELETS

Served w/ home fried potatoes and toast

✓ Ham, Bacon, or Sausage w/ Cheese	\$3.75
✓ Vegetarian	\$3.75
Broccoli, mushrooms, tomato & cheese	
✓ Western	\$3.75
✓ Triple Cheese	\$3.75
Monterey jack, cheddar & swiss cheese	

PANCAKES / FRENCH TOAST

✓ Pancakes (3)	\$2.25
✓ Short Stack Pancakes (2)	\$1.75
✓ French Toast (3)	\$2.25
✓ w/ Bacon, Sausage, Ham or Porkroll add	\$1.25

BREAKFAST SANDWICHES

✓ Egg & Cheese	\$1.65
✓ Egg & Cheese w/ Bacon, Ham, Sausage or Porkroll	\$2.85
✓ Western	\$2.85
Ham, onions, peppers	

SIDE ORDERS

Assorted Cereals	\$1.45
Bacon, Ham, Sausage or Porkroll	\$1.25
Cottage Cheese	\$.95
Home Fries	\$1.25
Yogurt	\$1.35

OCEAN COUNTY
HEALTH DEPT.
ENVIR. HEALTH

RECEIVED
SEP 13 8 28 AM '00

SOUP.....\$1.90

SALADS

All salads prepared fresh to order - Your choice of dressing

The Grille's House Salad.....\$3.25

Mixed Greens, mushrooms, tomatoes, carrots, cucumbers, green pepper strips, red cabbage, sprouts, topped with hard boiled eggs, seasoned croutons, cheddar, monterey jack cheese

Grilled Chicken Salad.....\$4.50

Mixed Greens, mushrooms, tomatoes, cheddar & monterey jack cheese topped with charbroiled chicken breast slices and garnished with hard boiled eggs and seasoned croutons

Chef Salad.....\$4.50

Mixed Greens, mushrooms, tomatoes w/ Ham, Turkey and swiss cheese

Triple Cheese Salad.....\$3.95

Mixed Greens, cheddar, monterey jack and swiss cheese, mushrooms & tomatoes

Tuna / or Chicken Salad.....\$4.50

Mixed Greens, w/ fresh made white chunk tuna or chicken salad, mushrooms & tomatoes

*** Create Your Own Fresh Made Salad**

SIDE ITEMS

Mozzarella Sticks	\$2.95
Lightly battered and fried golden brown served with marinara sauce	
Chickens Tenders	\$3.75
Chicken strips lightly battered fried, choice of honey mustard or BBQ sauce	
The Grille "Famous" Fries	\$1.50
The Grille Combo	\$3.75
A great combination of our mozzarella sticks and chicken tenders your choice of sauces	
The Grille's Fresh made Salads	\$1.10
Potato or macaroni	
Fresh Fruit Cup	\$1.95
Variety of the freshest fruits served in their natural juices	
Shore Parfait	\$2.95
(A Grille Specialty) blend of yogurt, fresh fruit, honey and granola	

SOUPS

Our hearty soups are freshly prepared each day

Cup

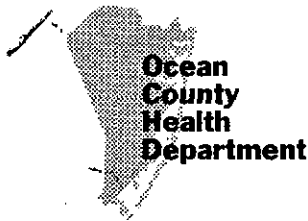
\$1.40

Bowl

\$1.95

1170
18

00-3836



OCEAN COUNTY HEALTH DEPARTMENT

No: _____

SANITARY INSPECTION REPORT

ESTABLISHMENT INFORMATION

PHONE # 840-2200		ESTABLISHMENT CODE 26	GOODS ☒ DESTROYED ☐ EMBARGOED
ESTABLISHMENT TRADING NAME SHORE GRILLE & DELI		EVALUATION ☒ SATISFACTORY ☐ CONDITIONALLY SATISFACTORY ☐ UNSATISFACTORY	
NUMBER AND STREET 425 JACK MANNIN BLVD			
CITY OR MUNICIPALITY BRICK	ZIP CODE 08724		
ESTABLISHMENT LICENSE NO. TO BE OBTAINED	COMMUN. CODE 1508	RISK II	WATER SUPPLY ☒ Public - Community ☐ Individual (Public - Non-Community)

OWNER INFORMATION (Complete this section only if different from establishment information)			TIME (2400 HOURS)		
NAME OF OWNER(S), CORPORATION OR REGISTERED AGENT FRANK MERLO			DATE 9-14-00	BEGIN 1020	END 1050
NUMBER AND STREET 1306 RT. 9					
CITY OR MUNICIPALITY LAKEWOOD		STATE N.J.	COMPLAINT NO. _____		
ZIP CODE 08701		COMMUN. CODE 1514	COMPLAINT REC. _____		
			COMPLAINT INSPECTED _____		

INSPECTION TYPE ☐ COMPLAINT ☐ INITIAL INSPECTION ☐ REINSPECTION ☒ PLAN REVIEW ☐ CONFERENCE		TYPE OF ESTABLISHMENT ☒ RETAIL ☐ WHOLESALE ☐ VENDING MACHINE NO. OF MACHINES _____ ☐ FROZEN DESSERTS ☐ OTHER _____		Joseph J. Przywara Health Officer Sunset Avenue P.O. Box 2191 Toms River, N.J. 08754-2191 Telephone No. 732-341-9700 609-978-9715	Tobacco O, V, (NA)
NAME OF INSPECTING OFFICIAL (Print) STEVE KUNNIECKI				SIGNATURE OF INSPECTING OFFICIAL <i>Steve Kunniecki</i>	
				PERMANENT REG. NO. B-1463	

997

CONTINUATION SHEET

Establishment Trading Name SHORE GRILL & DELI	Establishment License No. TO BE OBTAINED	Date 9-14-00
Signature of Inspecting Official <i>[Signature]</i>	Municipality BIRCH	Time - (2400 Hours) Begin 1020
REG. NO.	REMARKS (Please specify area)	
	THE ATTACHED PLAN HAS BEEN FOUND TO BE IN SATISFACTORY COMPLIANCE WITH CHAPTER XII.	
	NOTE: THIS DEPARTMENT IS TO BE NOTIFIED AT LEAST 24 HOURS PRIOR TO INTENDED OPENING FOR A REGULAR RE-OPERATION INSPECTION.	
	OG	

Counter Form
PLEASE PRINT

PLUMBING

FIRE

Contractor: ULTIMATE PLG. CO. INC.
Address: 250 OAK FOREST DR.
BRICK NJ 08724
Phone #: 732 681-6446
Lic #: 9374
Federal Emp # or SSN _____

Contractor: _____
Address: _____
Phone #: _____
Lic #: _____
Federal Emp # or SSN _____

Technical Data

Fixtures	Technical Data	Quantity
Water Closets	_____	_____
Urinals/Bidets	_____	_____
Bath Tub	_____	_____
Lavatory	_____	_____
Shower	_____	_____
Floor Drain	_____	_____
Sink	<u>New</u>	<u>1</u>
Dishwasher	_____	_____
Drinking Fountain	_____	_____
Washing Machine	_____	_____
Hose Bib	_____	_____
Gas Piping	_____	_____
Fuel Oil Piping	_____	_____
Water Heater	_____	_____
Steam Boiler	_____	_____
Hot Water Boiler	_____	_____
Sewer Pump	_____	_____
Interceptor/Separator	_____	_____
Backflow Preventer	_____	_____
Greasetrap	_____	_____
Water Cooled A/C or Refrig. Unit	_____	_____
Septic Tank Closure	_____	_____
Sewer Service Connection	_____	_____
Water Service Connection	_____	_____
Active Solar System	_____	_____
Auxiliary Meter	_____	_____
Sprinkler Heads	_____	_____
Surge Pump	_____	_____
Other:	_____	_____

WASTE & COLD WATER
FOR SODA MACH. → 1

Estimated Cost of Plumbing Work \$2000.00
Signature: A. J. Mincieli
Please Print Name: A. J. MINCIELI

CONTRACTOR'S SEAL

Technical Data

Description of Work:

Heating Type: Gas Oil Electric Solar
Heating System is New Existing
Location of Furnace/Boiler: _____

Water Supply Source _____
Method of Valve Supervision _____
Local Alarm Supervision _____
Central Supervision: _____
Proprietary Supervision: _____

Flammable Storage Tanks _____ capacity _____ ft.
Combustible Storage Tanks _____ capacity _____ ft.
LPG Storage Tanks _____ capacity _____ ft.

Item	Quantity
Wet Sprinkler Heads	_____
Dry Sprinkler Heads	_____
Total	_____
Smoke Detectors	_____
Heat Detectors	_____
Total	_____

Stand Pipes _____
Kitchen Hood Exhaust System _____

Pre-Engineered Systems:
CO2 Suppression _____
Halon Suppression _____
Foam Suppression _____
Dry Chemical _____
Wet Chemical _____

Gas/ Oil Fired Appliances:
Number of gas/oil fired appliances _____

Furnace _____
Gas/Wood Fireplace _____
Gas Logs _____
Wood Burning Stove _____
Other: _____

Estimated Cost of Fire Work _____

Signature: _____
Print Name: _____