

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



CITY OF PORTLAND BUILDING PERMIT



This is to certify that

PATERNO ERNEST A & JILL H DALTON JTS

Located at

181 CONGRESS ST

PERMIT ID: 2012-49986

CBL: 013 M026001

has permission to **Install hood and duck work**

provided that the person or persons, firm or corporation accepting this permit shall comply with all of the provisions of the Statutes of Maine and of the Ordinances of the City of Portland regulating the construction, maintenance and use of the buildings and structures, and of the application on file in the department.

Notification of inspection and written permission procured before this building or part thereof is lathed or otherwise closed-in. 48 HOUR NOTICE IS REQUIRED.

A final inspection must be completed by owner before this building or part thereof is occupied. If a certificate of occupancy is required, it must be procured prior to occupancy.

Fire Prevention Officer

Janice Bouke

Code Enforcement Officer / Plan Reviewer

**THIS CARD MUST BE POSTED ON THE STREET SIDE OF THE PROPERTY
THERE IS A PENALTY FOR REMOVING THIS CARD**

BUILDING PERMIT INSPECTION PROCEDURES
Please call 874-8703 (ONLY)
or email: buildinginspections@portlandmaine.gov

With the issuance of this permit, the owner, builder or their designee is required to provide adequate notice to the city of Portland Inspections Services for the following inspections. Appointments must be requested 48 to 72 hours in advance of the required inspection. The inspection date will need to be confirmed by this office.

- **Please read the conditions of approval that is attached to this permit!! Contact this office if you have any questions.**
- **Permits expire in 6 months. If the project is not started or ceases for 6 months.**
- **If the inspection requirements are not followed as stated below additional fees may be incurred due to the issuance of a "Stop Work Order" and subsequent release to continue.**

REQUIRED INSPECTIONS:

The project cannot move to the next phase prior to the required inspection and approval to continue, REGARDLESS OF THE NOTICE OF CIRCUMSTANCES.

IF THE PERMIT REQUIRES A CERTIFICATE OF OCCUPANCY, IT MUST BE PAID FOR AND ISSUED TO THE OWNER OR DESIGNEE BEFORE THE SPACE MAY BE OCCUPIED.

City of Portland, Maine - Building or Use Permit Application

389 Congress Street, 04101 Tel: (207) 874-8703, FAX: (207) 8716

Job No: 2012-11-5345- ALTCOMM	Date Applied: 11/6/2012	CBL: 013- M-026-001	
Location of Construction: 181 CONGRESS ST	Owner Name: ERNEST A PATERNO	Owner Address: 61 EAST OXFORD ST PORTLAND, 04101 MAINE - ME	Phone:
Business Name: Katie Made Bakery	Contractor Name: Bourgoin & Sons LLC - Shelley Pelletier	Contractor Address: 123 Davis Road, Durham, ME 04222	Phone: 885-0107
Lessee/Buyer's Name:	Phone:	Permit Type: Building	Zone: B-1
Past Use: Retail Bakery (change of use under a separate permit)	Proposed Use: Same: Retail Bakery - to install Hood and Duct work	Cost of Work: \$5,000.00	CEO District:
		Fire Dept: 12/13/12 Signature: <i>Bjant...</i>	Inspection: Use Group: M Type: Hood MUBEC '09 Signature: <i>[Signature]</i>
Proposed Project Description: Install hood and duct work		Pedestrian Activities District (P.A.D.)	
Permit Taken By: Gayle		Zoning Approval	

<p>1. This permit application does not preclude the Applicant(s) from meeting applicable State and Federal Rules.</p> <p>2. Building Permits do not include plumbing, septic or electrical work.</p> <p>3. Building permits are void if work is not started within six (6) months of the date of issuance. False informatin may invalidate a building permit and stop all work.</p>	<p>Special Zone or Reviews</p> <p><input type="checkbox"/> Shoreland</p> <p><input type="checkbox"/> Wetlands</p> <p><input type="checkbox"/> Flood Zone</p> <p><input type="checkbox"/> Subdivision</p> <p><input type="checkbox"/> Site Plan</p> <p>___ Maj ___ Min ___ MM</p> <p>Date: <i>OK with conditions</i></p> <p><i>S 11/6/12</i></p>	<p>Zoning Appeal</p> <p><input type="checkbox"/> Variance</p> <p><input type="checkbox"/> Miscellaneous</p> <p><input type="checkbox"/> Conditional Use</p> <p><input type="checkbox"/> Interpretation</p> <p><input type="checkbox"/> Approved</p> <p><input type="checkbox"/> Denied</p> <p>Date:</p>	<p>Historic Preservation</p> <p><input checked="" type="checkbox"/> Not in Dist or Landmark</p> <p><input type="checkbox"/> Does not Require Review</p> <p><input type="checkbox"/> Requires Review</p> <p><input type="checkbox"/> Approved</p> <p><input type="checkbox"/> Approved w/Conditions</p> <p><input type="checkbox"/> Denied</p> <p>Date: <i>[Signature]</i></p>
	CERTIFICATION		

I hereby certify that I am the owner of record of the named property, or that the proposed work is authorized by the owner of record and that I have been authorized by the owner to make this application as his authorized agent and I agree to conform to all applicable laws of this jurisdiction. In addition, if a permit for work described in the application is issued, I certify that the code official's authorized representative shall have the authority to enter all areas covered by such permit at any reasonable hour to enforce the provision of the code(s) applicable to such permit.

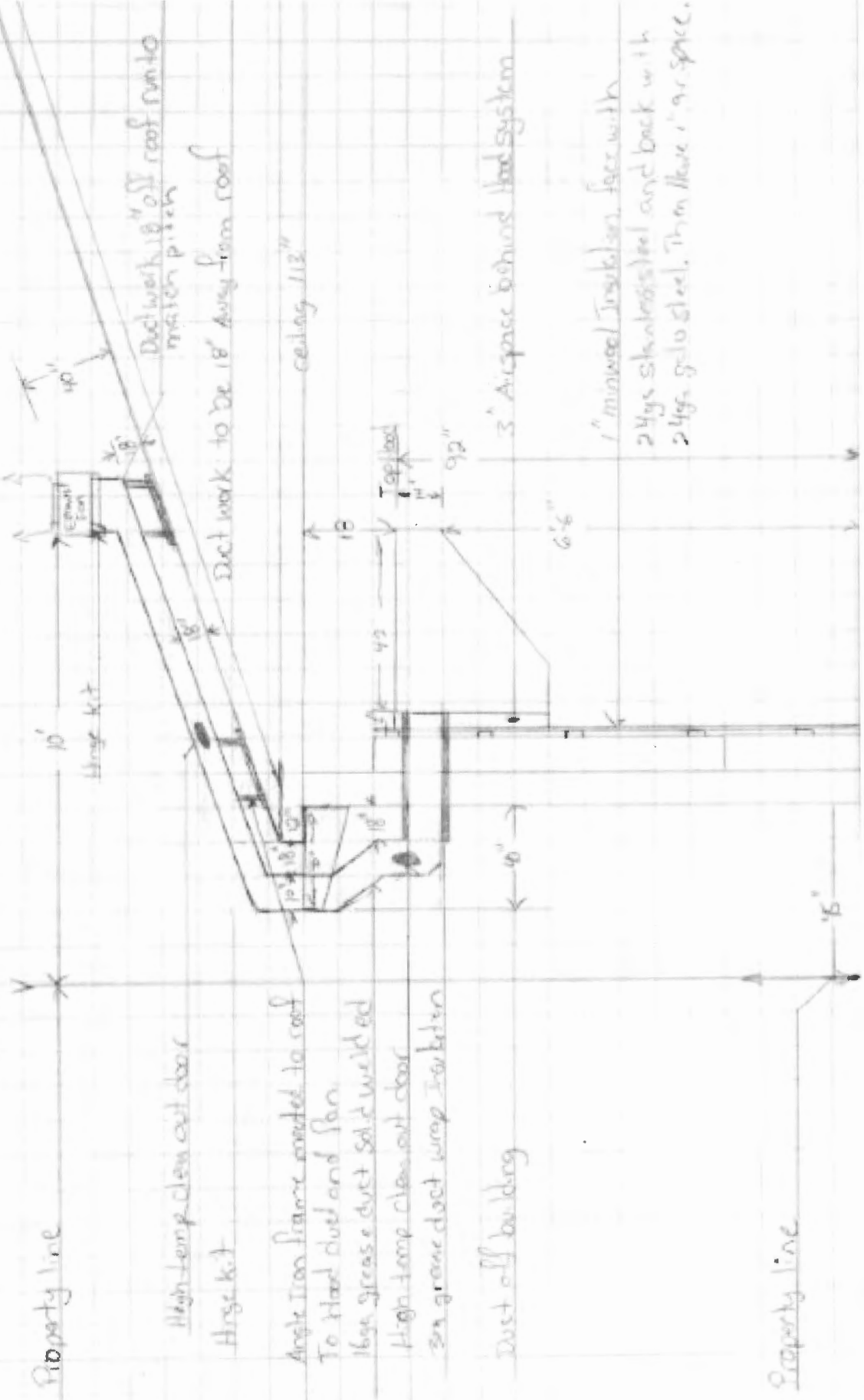
SIGNATURE OF APPLICANT	ADDRESS	DATE	PHONE
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RESPONSIBLE PERSON IN CHARGE OF WORK, TITLE	DATE	PHONE
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Revision 2
 12/13/2012
 Approved

12/12/12 Dan Baugan
 Baugan + Sons LLC
 749-1878

181 Congress St Portland
 (Revised Duct run)



Property line

High-temp clean out door

Hinge kit

Angle Iron frame mounted to roof

To Hood duct and fan

High grease dust solid welded

High-temp clean out door

3" grease dust wrap Franklin

Dust off building

Property line

Ductwork 18" off roof run to match pitch

Ductwork to be 18" away from roof

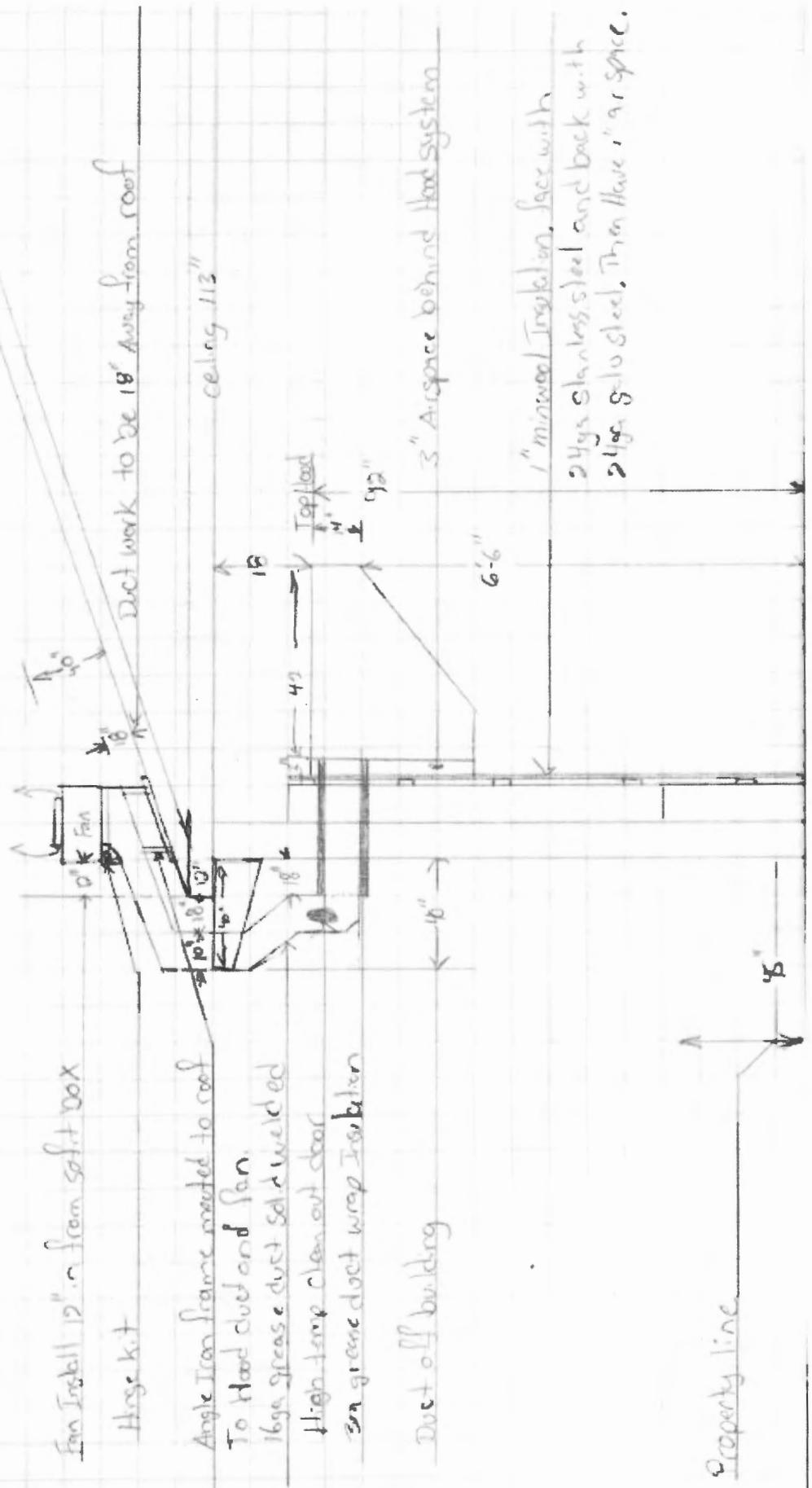
ceiling 112"

3" Airspace behind hood system

1" mineral Insulation face with
 24gs stainless steel and back with
 24gs galv steel. Then leave 1" air space.

Revision 1
12/4/2012
Not approved

181 Congress St Portland
(Revised Duct run)



Fan Install 12" from split box

Hinge kit

Angle Iron frame mounted to roof

To Hood duct and fan

16ga grease duct sold welded

High temp clean out door

3ga grease duct wrap insulation

Duct off building

Property line

Duct work to be 18" away from roof

ceiling 112"

3" Airspace behind Hood system

1" mineral Insulation, face with
24ga stainless steel and back with
24ga galv steel. Then have 1" airspace.



PORTLAND MAINE

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Lee Urban - Director of Planning and Development
Jeanie Bourke - Inspection Division Services Director

Kitchen Exhaust System Checklist and code Provisions

Dear Applicant,

The following is a checklist to assist you in filing for a permit for a Kitchen Exhaust system. The applicable Mechanical Code provisions have also been attached. Please complete this and submit job specific construction documents that demonstrate compliance with the attached information.

Type of System:

Type I X Type II _____

Type I systems are systems that vent fryers, grills, broilers, ovens or woks.

Type II systems are systems that vent steamers and other non grease producing appliances.

Type of Materials:

Is the hood Stainless steel or other type of steel? 16ga stainless steel If Other, what Type? _____

Is the duct work Stainless steel or other type of steel? other If Other, what type? 16ga galv steel

Thickness of the steel for the hood 16ga stainless steel

Thickness of the duct for the hood 16ga Galv. steel

Type of Hood and Duct Supports

Hood support 3/8 Lags into wall studs. Duct Support 16ga Galv ~~Plate~~ Brace welded to duct and Lag in wall studs

Type of seams and Joints solid welded

Grease Gutters provided? N/A

Hood Clearance reduction to Combustibles design /specs:

Top of Hood to have 2" non combustible Install with air space above.

Duct Clearance reduction to Combustibles design /specs:

Duct wrap in 3m grease duct wrap.

Vibration Isolation System:

N/A

Air Velocity within the duct system 900cfm .3 static

Grease accumulation prevention system:

N/A

Cleanouts High temp cleanout

Grease Duct enclosure 615 3m grease duct wrap

Exhaust Termination Roof _____ Wall sidewall

Fire Suppression System done by other

Exhaust fan mounting and clearance from the roof / wall or Combustibles:

18" off wall and Top of fan 40" Above roof angle

Exhaust fan distance from property lines 10'

Exhaust fan distance from other vents or openings 10'

Exhaust fan distance from adjacent buildings 10'

Exhaust fan height above adjoining grade 15'

Hood Specs

Style of Hood Canopy

Type of Filter Grease baffle

Height of filter above nearest cooking surface 36"

Capacity of hood CFM 900cfm .3 static

Make up Air system description and capacity

N/A



General Building Permit Application

If you or the property owner owes real estate or personal property taxes or user charges on any property within the City, payment arrangements must be made before permits of any kind are accepted.

- 153 B-1

Location/Address of Construction: <u>181 CONGRESS ST.</u>		
Total Square Footage of Proposed Structure		Square Footage of Lot
Tax Assessor's Chart, Block & Lot Chart# <u>13</u> Block# <u>M</u> Lot# <u>26</u>	Owner: <u>ERNEST Paterno</u> <u>511 DALTON</u> <u>61 EAST OXFORD ST</u> <u>PORTLAND 04101</u>	Telephone:
Lessee/Buyer's Name (If Applicable) <u>KATIE MADE BAKERY</u>	Applicant name, address & telephone: <u>KATIE MADE BAKERY</u> <u>181 CONGRESS ST</u> <u>PORTLAND, ME 04101</u> <u>771-0994</u>	Cost Of Work: \$ <u>4,500.00</u> Fee: \$ <u>70.00</u> C of O Fee: \$
Current legal use (i.e. single family) <u>Business Bakery + cafe/pastry</u> If vacant, what was the previous use? Proposed Specific use: <u>retail Bakery - needs a change of use 1st</u> Is property part of a subdivision? _____ If yes, please name _____ Project description: <u>INSTALL HOOD & DUCT WORK</u>		
Contractor's name, address & telephone: <u>BOURGON & SONS LLC</u> Who should we contact when the permit is ready: <u>SHENEY FENETIER</u> Mailing address: <u>123 DAVIS RD</u> <u>DURHAM, ME 04222</u> Phone: <u>885-0107</u>		

RECEIVED spoke to
NOV 06 2012 Katie on
11/6/12
Dept. of Building Inspections
City of Portland Maine

Please submit all of the information outlined in the Commercial Application Checklist. Failure to do so will result in the automatic denial of your permit.

In order to be sure the City fully understands the full scope of the project, the Planning and Development Department may request additional information prior to the issuance of a permit. For further information or to download copies of this form and other applications visit the Inspections Division on-line at www.portlandmaine.gov, or stop by the Inspections Division office, room 315 City Hall or call 874-8703.

I hereby certify that I am the Owner of record of the named property, or that the owner of record authorizes the proposed work and that I have been authorized by the owner to make this application as his/her authorized agent. I agree to conform to all applicable laws of this jurisdiction. In addition, if a permit for work described in this application is issued, I certify that the Code Official's authorized representative shall have the authority to enter all areas covered by this permit at any reasonable hour to enforce the provisions of the codes applicable to this permit.

Signature of applicant: <u><i>Sheney Fenetier</i></u>	Date: <u>11-05-12</u>
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This is not a permit; you may not commence ANY work until the permit is issued.

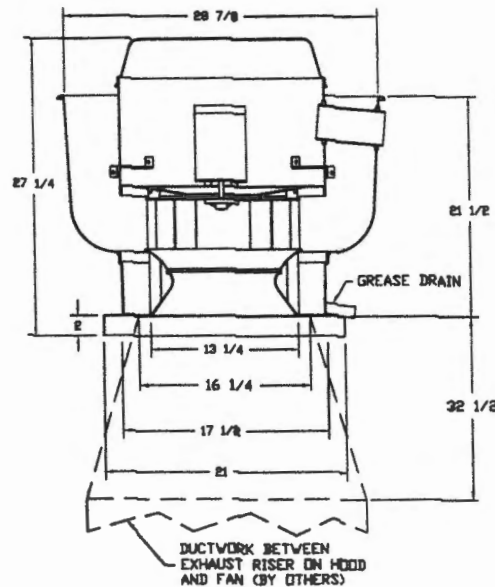
EXHAUST FAN INFORMATION

FAN UNIT NO.	FAN UNIT MODEL #	MODEL	TAG	CFM	ESP.	RPM	H.P.	#	VOLT	FLA	WEIGHT (LBS.)	SONES
1	DU50HFA	DU50HFA		1000	0.650	1204	0.500	1	115	8.1	74.31	11.6

FAN OPTIONS

FAN UNIT NO.	OPTION (Qty. - Descr.)
1	1 - Grease Box
	1 - Fan Base Ceramic Seal - For Grease Ducts
	1 - Hinge Kit - Ships Loose for Curb Supplied by Others

FAN #1 DU50HFA - EXHAUST FAN



FEATURES:

- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL705 AND UL752
- VARIABLE SPEED CONTROL
- INTERNAL WIRING
- WEATHERPROOF DISCONNECT
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE)
- HIGH HEAT OPERATION 300°F (149°C)
- GREASE CLASSIFICATION TESTING

NORMAL TEMPERATURE TEST

EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300°F (149°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT ANY DETERIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

ABNORMAL FLARE-UP TEST

EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 600°F (316°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.

OPTIONS

- GREASE BOX
- FAN BASE CERAMIC SEAL - FOR GREASE DUCTS
- HINGE KIT - SHIPS LOOSE FOR CURB SUPPLIED BY OTHERS

CUSTOMER APPROVAL TO MANUFACTURE:

Approved as Noted

Approved with NO Exception Taken

Revise and Resubmit

SIGNATURE: *S.M. Lellette*

Your Title: _____ Date: *11-05-12*



CAPTIVE AIR

JOB	Portland #1655218 r1	
LOCATION	SCARBOROUGH, ME	
DATE	11/5/2012	JOB # 1655218
DWG#	1	DRAWN BY BFC-21
REV.		SCALE 2/10"

Exhaust Fan Wiring

JOB NAME *Portland #1655218 r1*

DATE *11/5/2012*

DRAWING NUMBER *EXH1655218-1*

JOB NUMBER *1655218*

MODEL *DU50HFA*

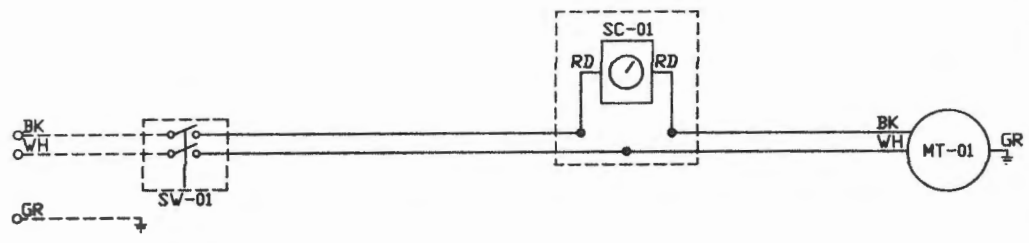
Installed Options

Speed Control

Component Identification

Label	Description	Location
MT-01	Fan Motor	(2)
QD-01	Quick Disconnect	(2)
SC-01	Speed Control	(1)
SW-01	Main disconnect switch	(2)

1
2
3
4
5
6
7
8
9
10
11
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19
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22
23



MOTOR INFO
EXHAUST 0.5HP-115V-1P-83FLA

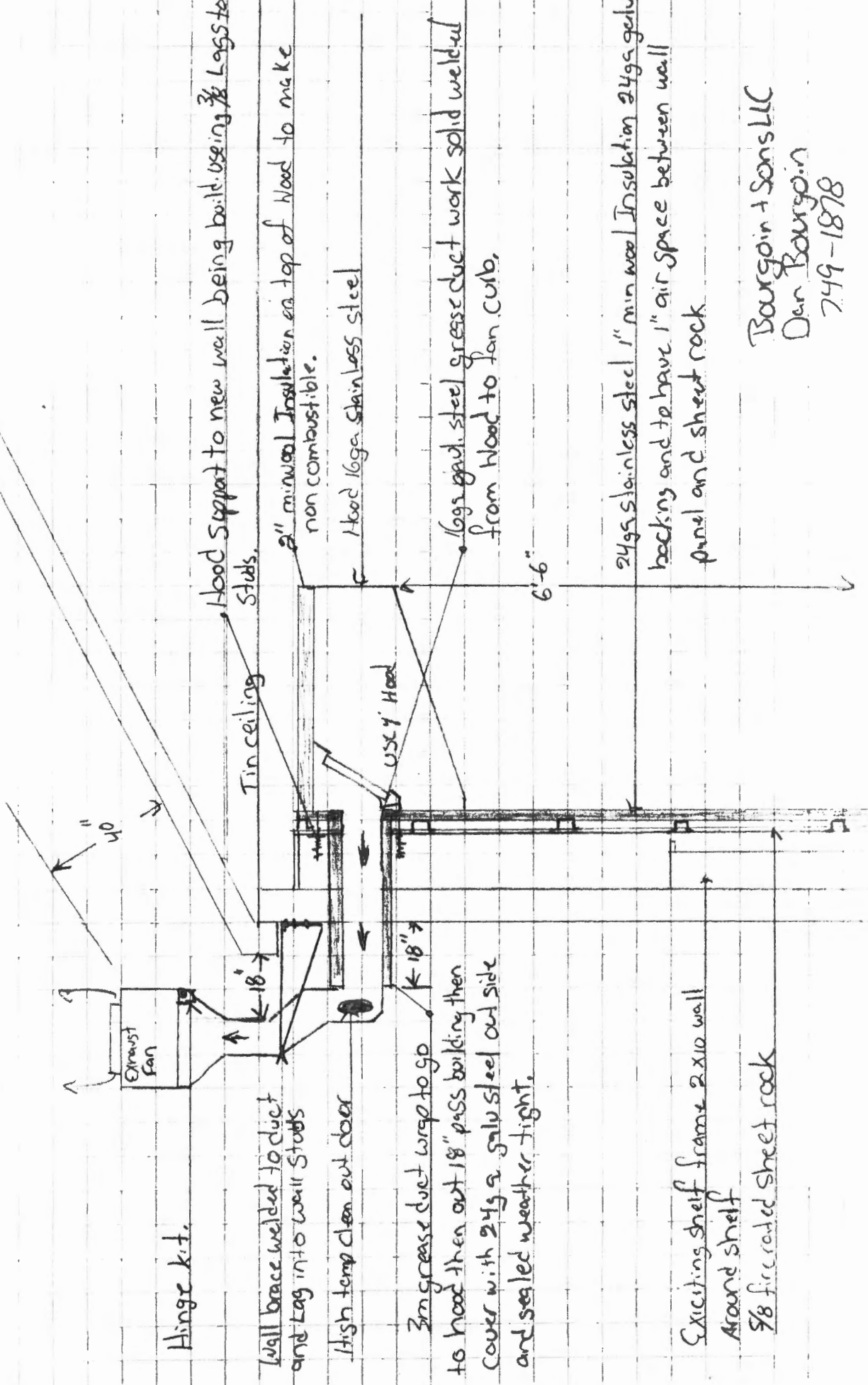
ELECTRICAL INFORMATION
MOTOR/CONTROL MCA: 10.2A
MOTOR/CONTROL MOP: 15A

NOTES
----- DENOTES FIELD WIRING
————— DENOTES INTERNAL WIRING

WIRE COLOR
BK - BLACK YV - YELLOW
BL - BLUE GR - GREEN
BR - BROWN GY - GRAY
OR - ORANGE PR - PURPLE
RD - RED PK - PINK
WH - WHITE

181 Congress
Portland, Me.

Hood Install



Hinge kit.

Wall brace welded to duct and lag into wall studs

High temp clean out door

3m grease duct wrap to go to hood then out 18" pass building then cover with 24g galv steel out side and sealed weather tight.

Existing shelf frame 2x10 wall
Around shelf
3/8 fire rated sheet rock

Hood Support to new wall being built using 3/8 Lags to Hood Studs.

2" mineral Insulation on top of hood to make non combustible.

Hood 16ga stainless steel

16ga galv. steel grease duct work solid welded from hood to fan curb.

6'-6"

24gs stainless steel 1" min wool Insulation 24gs galv backing and to have 1" air space between wall panel and sheet rock

Bourgoin + Sons LLC
Dan Bourgoin
749-1878

181 Congress
Portland Me.

Wall frame

wooded frame wood to be covered with 5/8 fire rated
sheet rock mudded and taped.

Head to be Lag into new wall studs.

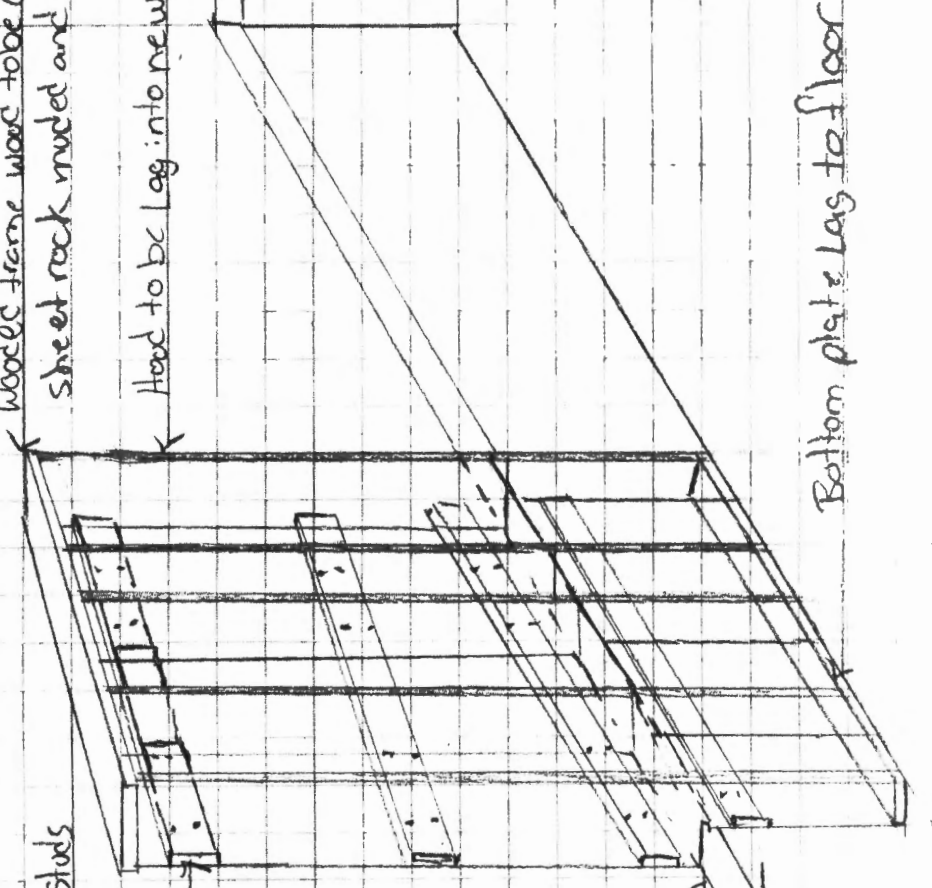
Existing shelf

Wall studs 16" on ctr 2x10" wood studs

Blocking for new wall then
Lags into Existing wall studs

notch around Existing shelf

Bottom plate & Lags to floor



Benjamin Wallace - Fwd: 181 congress Bakery

From: Jeanie Bourke
To: Benjamin Wallace
Date: 11/30/2012 9:36 AM
Subject: Fwd: 181 congress Bakery

>>> Daniel Bourgoin <danbourgoin@gmail.com> 11/30/2012 9:26 AM >>>

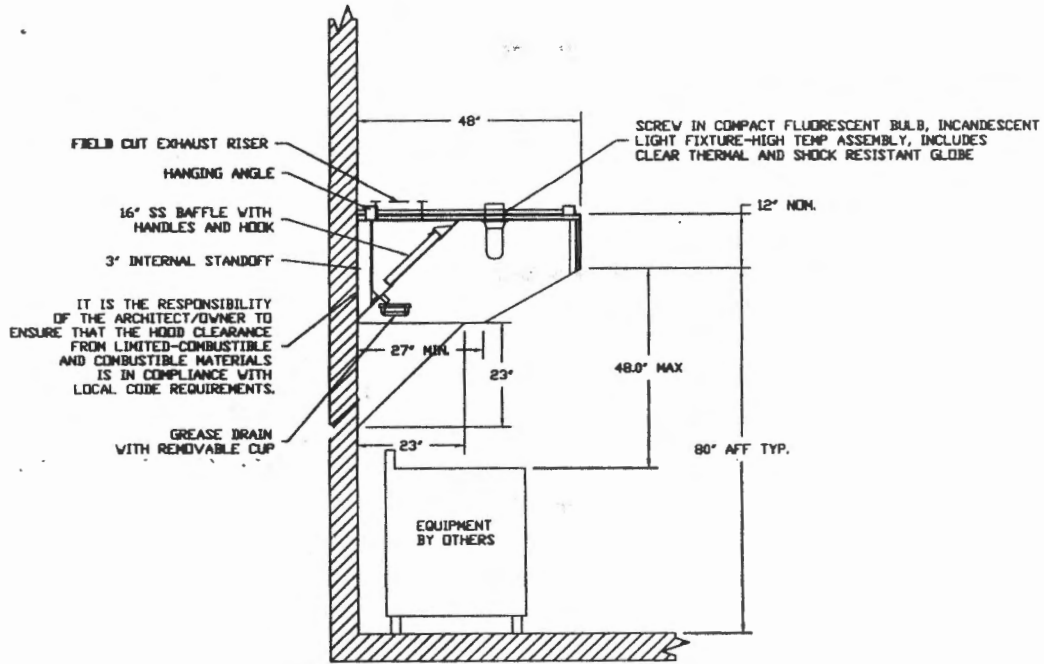
Hi, Jeanie

Its Dan Bourgoin, From Bourgoin + Sons LLC.

Question make up air for oven is 30 cfm. The own open window to create make up air for space. But were the cfm is so small just the opening of door will replace air while oven in use.

181 Congress St

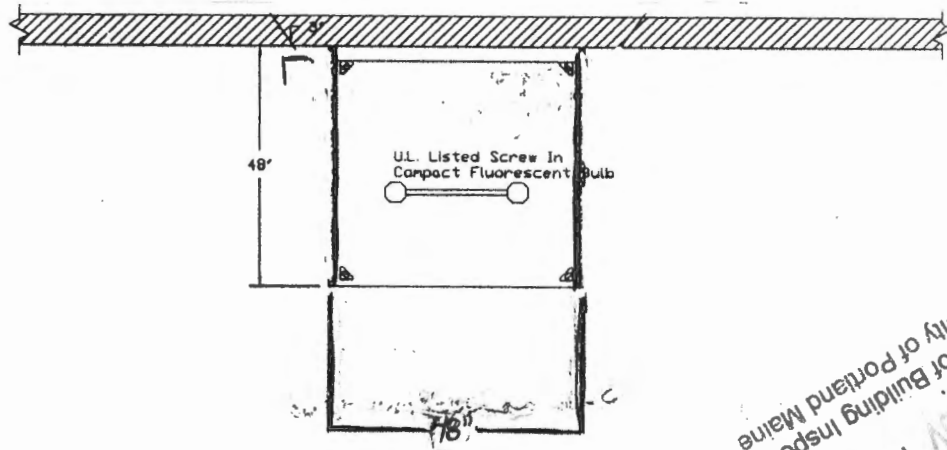
Katie Made Bakery



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City of Portland, Maine

HOOD INFORMATION

HOOD NO.	TYPE	FILTER(S)			LIGHT(S)			UTILITY CABINET(S)				FIRE SYSTEM PIPING	HOOD HANGING WEIGHT	
		QTY.	HEIGHT	LENGTH	QTY.	TYPE	WIRE GUARD	LOCATION	FIRE SYSTEM TYPE	SIZE	ELECTRICAL MODEL #			SWITCHES QUANTITY
1	SS Baffle with Handles	3	16"	16"	2	Screw In Compact Fluore	NO						NO	227 LBS



PLAN VIEW - Hood #1
4' 0.00" LONG

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City of Portland Maine



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Receipts Details:

Tender Information: Check , BusinessName: Blue Cold Distributors, Check Number: 4631\$70.00
Tender Amount: 70.00

Receipt Header:

Cashier Id: gguertin
Receipt Date: 11/6/2012
Receipt Number: 49987

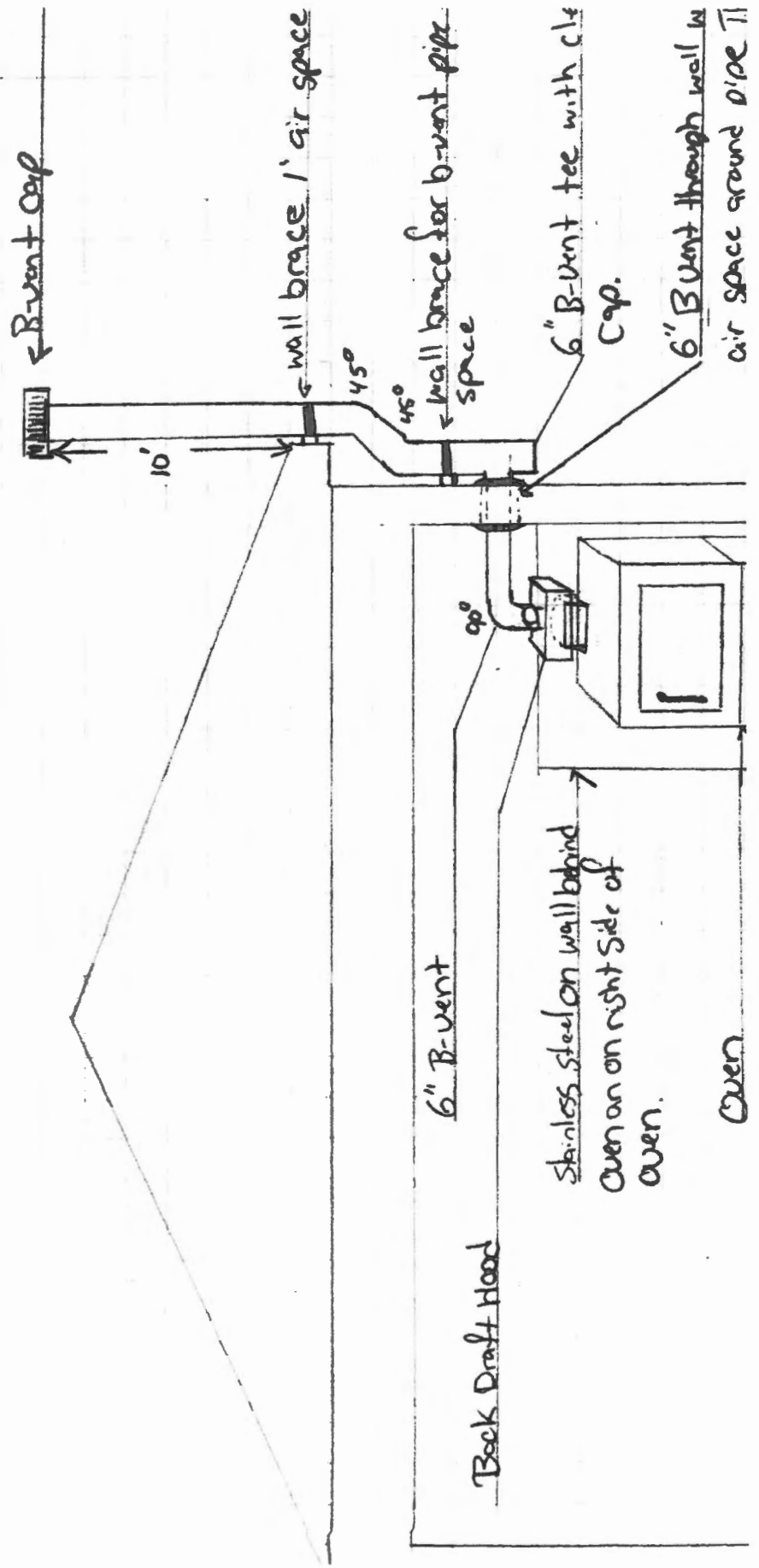
Receipt Details:

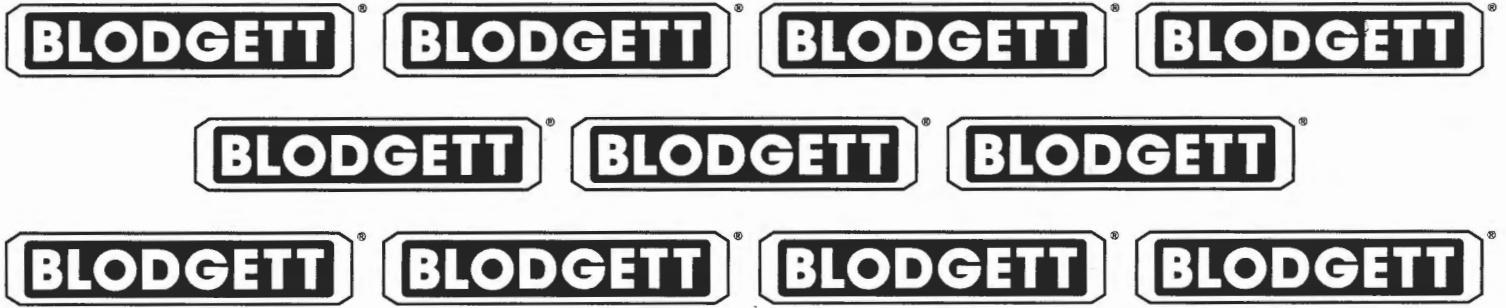
Referance ID:	8657	Fee Type:	BP-Constr
Receipt Number:	0	Payment Date:	
Transaction Amount:	70.00	Charge Amount:	70.00
Job ID: Job ID: 2012-11-5345-ALTCOMM - Install hood and duck work			
Additional Comments: 181 Congress St., Blue cold Didtrubutors, Inc.			

Thank You for your Payment!

B-Vent for Oven

Bayson + Sons LLC
Dan Bayson
749-1878





**SHO-G
CONVECTION OVEN
INSTALLATION - OPERATION**

*Katie
made
Specs
for 181 Congress
BP# 2012-11-5429*



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City of Portland Maine

BLODGETT OVEN COMPANY

www.blodgett.com

44 Lakeside Avenue, Burlington, Vermont 05401 USA Telephone: (802) 658-6600 Fax: (802) 864-0183

PN 37088 Rev H (8/12)

© 2012 - G.S. Blodgett Corporation

On gas models the installation of a proper ventilation system cannot be over emphasized. This system removes unwanted vapors and products of combustion from the operating area.

This oven may be vented using either:

- A mechanically driven, canopy type, exhaust hood, or
- A direct flue arrangement.

U.S. and Canadian installations

Refer to your local ventilation codes. In the absence of local codes, refer to the National ventilation code titled, "Standard for the Installation of Equipment for the Removal of Smoke and Grease Laden Vapors from Commercial Cooking Equipment", NFPA-96-Latest Edition.

Australia and general export installations

Installation must conform with Local and National installation standards. Local installation codes and/or requirements may vary. If you have any questions regarding the proper installation and/or operation of your Blodgett oven, please contact your local distributor. If you do not have a local distributor, please call the Blodgett Oven Company at 0011-802-658-6600



WARNING:

Failure to properly vent the oven can be hazardous to the health of the operator and may result in operational problems, unsatisfactory baking and possible damage to the equipment.

Damage sustained as a direct result of improper ventilation will not be covered by the manufacturer's warranty.

CANOPY TYPE EXHAUST HOOD

A mechanically driven, canopy type exhaust hood is the preferred method of ventilation.

The hood should be sized to completely cover the equipment plus an overhang of at least 6" (15 cm) on all sides not adjacent to a wall. The distance from the floor to the lower edge of the hood should not exceed 7' (2.1m).

The total makeup and exhaust air requirements for hood capacity should be approximately 30 CFM (.85 m³) for each oven section.

Installing the canopy hood draft diverter

Ovens ordered for hood venting are supplied with a draft diverter. Install the draft diverter as follows:

1. Place the diverter over the flue connector with the open area facing the front of the oven.
2. Secure both ends with the sheet metal screws provided.

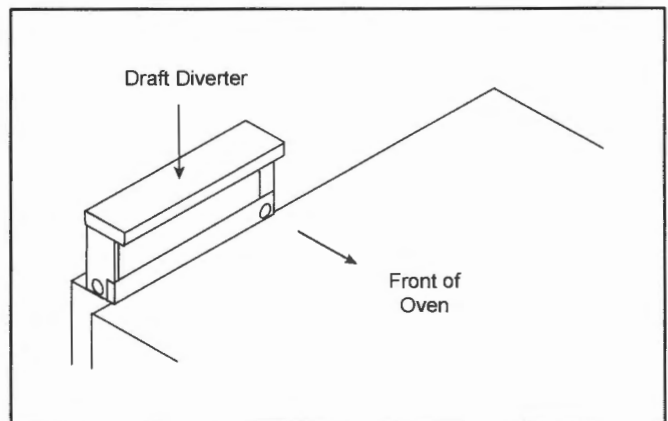


Figure 7

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Installation

Ventilation

DIRECT FLUE ARRANGEMENT

When the installation of a mechanically driven exhaust hood is impractical the oven may be vented by a direct flue arrangement.



WARNING!!

It is essential that the direct flue be installed as follows. Incorrect installation will result in unsatisfactory baking and oven damage.

The flue must be class B or better. The height of the flue should rise 6-8 ft (2-2.5 m) above the roof of the building or any proximate structure. Never direct vent the oven into a hood. The flue should be capped with a UL Listed type vent cap to isolate the unit from external environmental conditions.

The direct vent cannot replace air consumed and vented by the oven. Provisions must be made to supply the room with sufficient make-up air. Total make-up air requirements for each oven section should be approximately 30 CFM (.85 m3) per section. To increase the supply air entering the room, a ventilation expert should be consulted.

Oven	FLUE DIAMETER	
	Single	Double
SHO-G	6" (15cm)	6" (15cm)

Installing the draft hood

Ovens ordered for direct venting are supplied with a draft hood. Install the draft hood as follows:

1. Place the draft hood over the flue connector.
2. Secure both ends with the sheet metal screws provided.

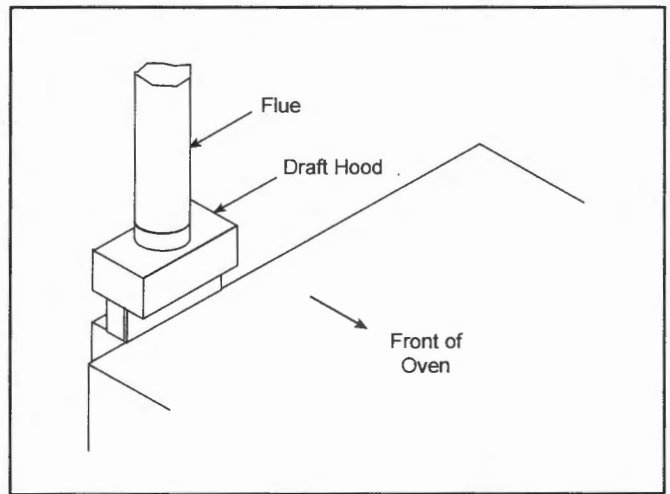


Figure 8

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Utility Connections - Standards and Codes

THE INSTALLATION INSTRUCTIONS CONTAINED HEREIN ARE FOR THE USE OF QUALIFIED INSTALLATION AND SERVICE PERSONNEL ONLY. INSTALLATION OR SERVICE BY OTHER THAN QUALIFIED PERSONNEL MAY RESULT IN DAMAGE TO THE OVEN AND/OR INJURY TO THE OPERATOR.

Qualified installation personnel are individuals, a firm, a corporation, or a company which either in person or through a representative are engaged in, and responsible for:

- the installation or replacement of gas piping and the connection, installation, repair or servicing of equipment.
- the installation of electrical wiring from the electric meter, main control box or service outlet to the electric appliance.

Qualified installation personnel must be experienced in such work, familiar with all precautions required, and have complied with all requirements of state or local authorities having jurisdiction.

U.S. and Canadian installations

The installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1, as applicable.

Installation must conform with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70-Latest Edition and/or Canadian National Electric Code C22.1 as applicable.

Appliance is to be installed with backflow prevention in accordance with applicable federal, province and local codes.

Australia and general export installations

Installation must conform with Local and National installation standards. Local installation codes and/or requirements may vary. If you have any questions regarding the proper installation and/or operation of your Blodgett oven, please contact your local distributor. If you do not have a local distributor, please call the Blodgett Oven Company at 0011-802-658-6600.



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City of Portland Maine



MODEL SHO-G

Full-Size Gas Convection Oven



Project _____
Item No. _____
Quantity _____

SHO-G

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

EXTERIOR CONSTRUCTION

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

INTERIOR CONSTRUCTION

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

OPERATION

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

STANDARD FEATURES

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

* For all international markets, contact your local distributor.

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

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

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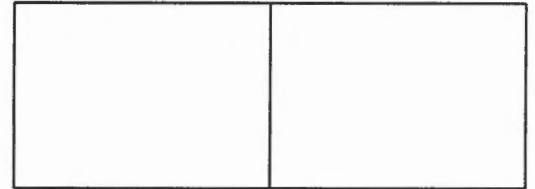


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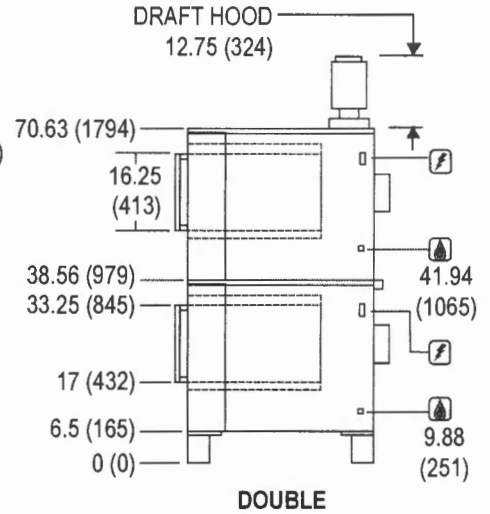
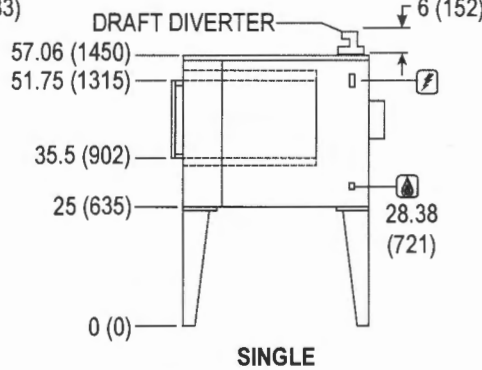
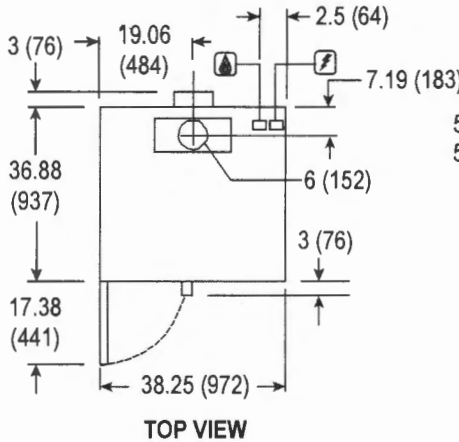


MODEL SHO-G



APPROVAL/STAMP

DIMENSIONS ARE IN INCHES (MM)



SHORT FORM SPECIFICATIONS

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

DIMENSIONS:

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

GAS SUPPLY:

- 3/4" NPT
- Manifold Pressure:
 - Natural – 3.5" W.C.
 - Propane – 10" W.C.
- Inlet Pressure:
 - Natural – 7.0" W.C. min. – 10.5" W.C. max.
 - Propane – 11.0" W.C. min. – 13.0" W.C. max.

MAXIMUM INPUT:

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

POWER SUPPLY:

- 115 VAC, 1 phase, 6 amp, 60 Hz., 2-wire with ground, 1/3 H.P., 2 speed motor, 1140 and 1725 RPM
- 6' (1.8m) electric cord set furnished on 115 VAC ovens only.
- Blodgett recommends a Pass & Seymour, model 2095, GFCI for this oven.

MINIMUM ENTRY CLEARANCE:

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

SHIPPING INFORMATION:

- Approx. Weight:**
- Single 535 lbs. (243 kg)
- Double 1070 lbs. (485 kg)
- Crate sizes:**
- 37-1/2" (952mm) x 43-1/2" (1105mm) x 51-3/4" (1315mm)

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

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