

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK

CITY OF PORTLAND

BUILDING INSPECTION

PERMIT

Please Read
Application And
Notes, If Any,
Attached

Permit Number: 081010

PERMIT ISSUED

SEP 22 2008

This is to certify that OLD PORT RETAIL HOLDINGS LLC / NEVTEC / Robert

has permission to Install type 1 Hood System make-up

AT 432 FORE ST

L 032 R003001

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 buildings and structures, and of the application on file in this department.

Apply to Public Works for street line and grade if nature of work requires such information.

Classification of inspection must be given and when permission is procured before this building or part thereof is occupied or service is closed-in. 4
YOUR NOTICE REQUIRED.

A certificate of occupancy must be procured by owner before this building or part thereof is occupied.

OTHER REQUIRED APPROVALS

Fire Dept. *Craig Cass*

Health Dept. _____

Appeal Board _____

Other _____

Department Name

Thomas H. McCarthy 9/22/08
Director - Building & Inspection Services

PENALTY FOR REMOVING THIS CARD

Scanned

City of Portland, Maine - Building or Use Permit Application

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

Permit No: 08-1010	Issue Date:	CBL: 032 R003001
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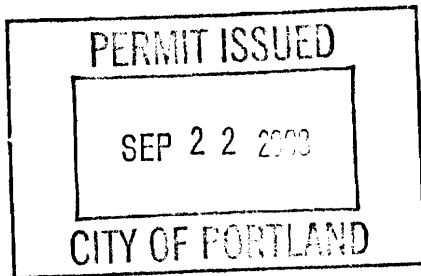
Location of Construction: 432 FORE ST	Owner Name: OLD PORT RETAIL HOLDINGS	Owner Address: 101 RICHARDSON ST	Phone:
Business Name: 420	Contractor Name: NEVTEC / Robert Bly	Contractor Address: 33 Airport Road Newport	Phone: 8008638832
Lessee/Buyer's Name	Phone:	Permit Type: Hood Systems, Commerical	Zone: B-3

Past Use: Commercial - Restaurant - Joe's New York Pizza, LLC see permit# 080628	Proposed Use: Commercial - Restaurant - Joe's New York Pizza, LLC see permit# 080628 - Install type 1 Hood System w/ make-up air	Permit Fee: \$220.00	Cost of Work: \$20,000.00	CEO District: 1
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Proposed Project Description: Install type 1 Hood System w/ make-up air	<p>FIRE DEPT: <input type="checkbox"/> Approved <input type="checkbox"/> Denied</p> <p>INSPECTION: Use Group: A2 Type: 3 1</p> <p>Signature: <i>Corey Cass</i> Date: 9/22/08</p> <p>Signature: <i>IBE 2003</i></p> <p>Signature: <i>IBE 2003</i></p> <p>Signature: <i>9/22/08</i></p>
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Permit Taken By: Idobson	Date Applied For: 08/15/2008	Zoning Approval
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<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 information 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"/> Wetland</p> <p><input type="checkbox"/> Flood Zone</p> <p><input type="checkbox"/> Subdivision</p> <p><input type="checkbox"/> Site Plan</p> <p>Maj <input type="checkbox"/> Minor <input type="checkbox"/> MM <input type="checkbox"/></p> <p>Date: 8/25/08 <i>ABL</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 type="checkbox"/> Not in District 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 checked="" type="checkbox"/> Approved w/Conditions</p> <p><input type="checkbox"/> Denied</p> <p>Date: 9/15/08 <i>D. Andrews</i></p>
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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
RESPONSIBLE PERSON IN CHARGE OF WORK, TITLE		DATE	PHONE

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK

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Permit Number 081010

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has permission to Install type I Hood System make-up

AT 432 FORE ST

L 032 R003001

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 buildings and structures, and of the application on file in this department.

Apply to Public Works for street line and grade if nature of work requires such information.

ification of inspection must be given and when permission procured before this building or part thereof is used or service closed-in 4
OUR NO. REQUIRED

A certificate of occupancy must be procured by owner before this building or part thereof is occupied.

OTHER REQUIRED APPROVALS

Fire Dept. *Craig Cass*

Health Dept. _____

Appeal Board _____

Other _____

Department Name

Thomas H. Marley 9/22/08
Director - Building & Inspection Services

PENALTY FOR REMOVING THIS CARD



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.

Location/Address of Construction: <u>432 Fore st.</u>			
Total Square Footage of Proposed Structure/Area <u>2000</u>		Square Footage of Lot <u>NA</u>	Number of Stories <u>N/A</u>
Tax Assessor's Chart, Block & Lot Chart# <u>32</u> Block# <u>R</u> Lot# <u>3</u>		Applicant * <u>must</u> be owner, Lessee or Buyer* Name <u>Joe Kelley</u> Address <u>888 Lafayette Rd</u> City, State & Zip <u>Hampton, NH 03842</u>	
Telephone: <u>603 6088415</u>			
Lessee/DBA (If Applicable) <u>Joe's New York Pizza LLC</u>		Owner (if different from Applicant) Name <u>Old Port Retail Holdings</u> Address <u>101 Richardson St</u> City, State & Zip <u>Portland ME 04101</u>	Cost Of Work: \$ <u>20,000</u> C of O Fee: \$ <u> </u> Total Fee: \$ <u>220</u>
Current legal use (i.e. single family) <u>Restaurant/Granny</u> Number of Residential Units <u>0</u> If vacant, what was the previous use? <u> </u> Proposed Specific use: <u>Restaurant - Joe's NY pizza - permit #080628</u> Is property part of a subdivision? <u> </u> If yes, please name <u> </u> Project description: <u>Hood System w/ make-up Air</u> <u>EXPIRE</u> <u>AUG 15 2008</u>			
Contractor's name: <u>Newtec</u> Address: <u>33 Airport rd</u> City, State & Zip: <u>Newport UT, 05855</u> Telephone: <u> </u> Who should we contact when the permit is ready: <u>Joe Kelley</u> Telephone: <u>6036088415</u> Mailing address: <u>888 Lafayette Rd Hampton NH 03842</u>			

Please submit all of the information outlined on the applicable 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: Joe Kelly Date: 8/8/08

This is not a permit; you may not commence ANY work until the permit is issued

City of Portland, Maine - Building or Use Permit

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

Permit No: 08-1010	Date Applied For: 08/15/2008	CBL: 032 R003001
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Location of Construction: 432 FORE ST	Owner Name: OLD PORT RETAIL HOLDINGS	Owner Address: 101 RICHARDSON ST	Phone:
Business Name:	Contractor Name: NEVTEC / Robert Bly	Contractor Address: 33 Airport Road Newport	Phone (800) 863-8832
Lessee/Buyer's Name	Phone:	Permit Type: Hood Systems, Commerical	

Proposed Use: Commercial - Restaurant - Joe's New York Pizza, LLC see permit# 080628 - Install type 1 Hood System w/ make-up air	Proposed Project Description: Install type 1 Hood System w/ make-up air
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Dept: Historic Status: Approved with Conditions Reviewer: Deborah Andrews Approval Date: 09/15/2008
Note: Ok to Issue: ☒

- 1) * No exterior ductwork; only the roof-mounted blowers shall visible from Wharf Street.
- * Intake vents to be within existing window opening; louvres to be painted out to match surrounding frame.

Dept: Zoning Status: Approved with Conditions Reviewer: Ann Machado Approval Date: 08/25/2008
Note: Ok to Issue: ☒

- 1) ANY exterior work requires a separate review and approval thru Historic Preservation. This property is located within an Historic District.
- 2) This permit is being approved on the basis of plans submitted. Any deviations shall require a separate approval before starting that work.

Dept: Building Status: Approved with Conditions Reviewer: Tom Markley Approval Date: 09/30/2008
Note: Ok to Issue: ☒

- 1) All penetrations between dwelling units and dwelling units and common areas shall be protected with approved firestop materials, and recessed lighting/vent fixtures shall not reduce the (1 hour) required rating.
- 2) Separate permits are required for any electrical, plumbing, or HVAC systems. Separate plans may need to be submitted for approval as a part of this process.
- 3) Application approval based upon information provided by applicant. Any deviation from approved plans requires separate review and approval prior to work.
- 4) Installation shall comply with 2003 International Mechanical Code and State of Maine Oil and Solid Fuel Board Laws and Rules

Dept: Fire Status: Approved with Conditions Reviewer: Capt Greg Cass Approval Date: 09/18/2008
Note: Spoke with designer. Assures design will meet all codes Ok to Issue: ☒

- 1) Install shall comply with NFPA 96.
A compliance letter is required

Comments:

8/28/2008-lmd: Contact Bob Bly or Rod Davis with any question concerning the hood systems.

9/15/2008-gg: received permit from historic on 9/15/08. Gg

Jeanie Bourke - joes ny pizza oven

From: <joenypizza@comcast.net>
To: <jmb@portlandmaine.gov>
Date: 9/18/2008 11:56 AM
Subject: joes ny pizza oven

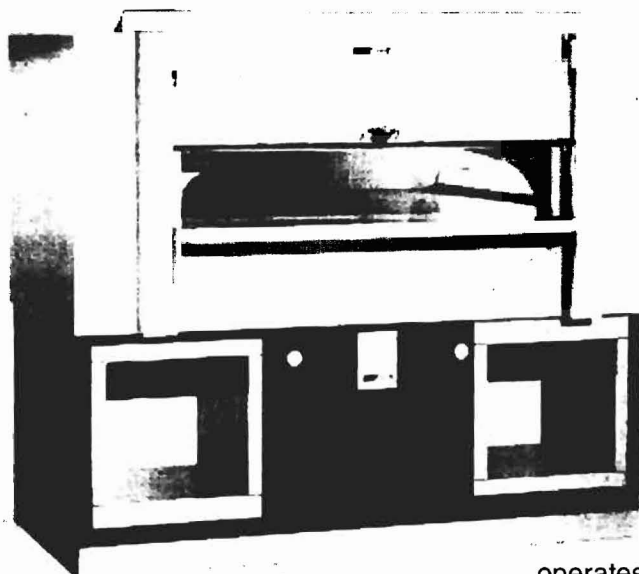
the oven is model wsfd8645 and is natural gas fired, please dont hesitate to call me with any questions

--
Joe Kelley
Joe's New York Pizza
cell # 603 608-8415

Wood Stone Fire Deck

Gas-fired, or Multi-Fuel
Stone Hearth Deck Oven

Job Name: _____
Model: WS-FD-8645
Item #: _____



Shown with optional storage boxes.

Hearth Capacity	
8" pizzas	20
10" pizzas	14
12" pizzas	10
16" pizzas	6

Optional Accessories

- Stainless Steel Storage Boxes
- Stainless Steel Oven Tool Set (with stainless steel hangers)
- Stack-Mounted Exhaust Fan
- Custom Oven-Mounted Exhaust Hood
- Temporary Rigging Casters
- Configured for Wood Burning (Wood burning models must be vented for solid-fuel)
- Prepared for facade application
- Wood Stone also carries a full line of accessories for stone-hearth cooking

The Wood Stone Fire Deck

The Fire Deck features a standard door opening 56 inches wide x 10 inches high. The cooking surface is 58 inches wide, and 38 inches deep, resulting in 15 square feet of usable deck space. The dense, high temperature ceramic formulation of which the hearth and dome are cast creates a "deep heat sink" within the chamber of the oven. The chef is protected from the heat of the chamber by the ceramic glass door/heat shield. The heat shield glides smoothly and easily using a simple counterweight, and can be safely left in any position. Whether it is open or closed, the operator and the customers can see into the brightly illuminated chamber. The Fire Deck is unique among deck ovens in that the oven operates efficiently with the door open or closed.

The Fire Deck is available in a variety of burner and fuel configurations. The standard unit has two manually adjustable walls of radiant flame (one at each end), as well as a thermostatically controlled gas infrared burner beneath the oven deck. Alternatively either or both of the radiant flame burners can be omitted to accommodate the use of wood as a fuel source. The ovens are constructed so that future addition of any burner (previously omitted) is possible.

The 1,200-pound, monolithic, cast-ceramic floor sits on 4 inches of rigid insulation and is poured to a thickness of 4 inches. The 1,300-pound, monolithic dome is also cast to a thickness of 4 inches. The hearth and dome are connected by a carefully tensioned stainless steel exoskeleton, which ensures structural integrity and long life. The oven's ceramic dome is wrapped with at least 2 inches of spun ceramic fiber insulation and enclosed (top and sides) with 16-gauge steel. The body of the oven rests on a 10-gauge steel pan welded to a heavy-duty frame. Stainless steel storage compartments (shown) are optional and can be provided in the support frame. The oven arrives completely assembled and may be accompanied by a set of temporary rigging casters (optional) to aid in moving the oven into place.

The Fire Deck should be vented using a Type 1 exhaust hood constructed and installed in accordance all relevant local and national codes. Fire Deck models with a -W in the model number must be vented for solid-fuel. The oven is approved to be installed with a minimum of 1 inch side clearance to combustible construction.



Wood Stone Corporation

1801 W. Bakerview Rd.
Bellingham, WA 98226 USA

Toll Free (800) 988-8103
Tel (360) 650-1111
Fax (360) 650-1166

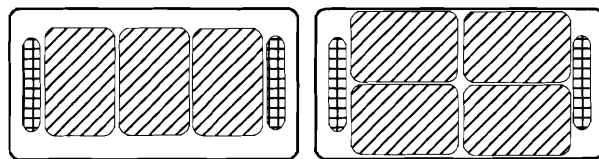
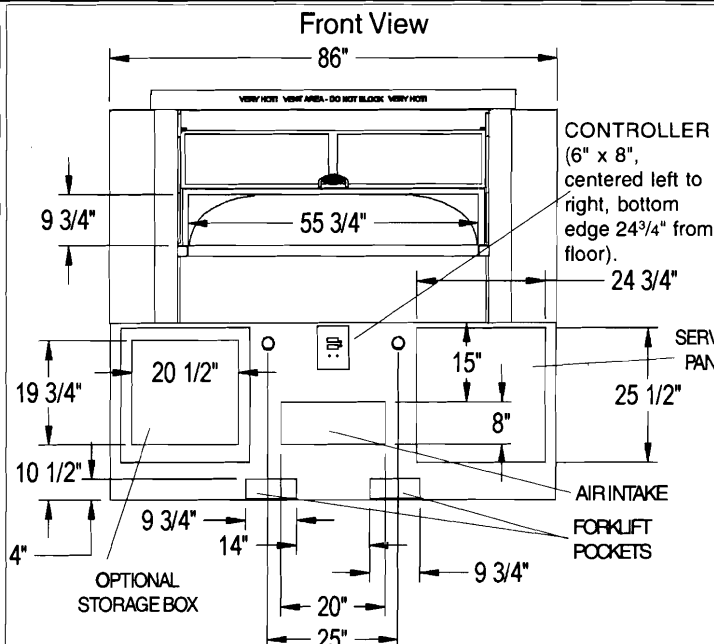
An ongoing program of product improvement may require us to change specifications without notice.

Revised October 2007

Call Us Toll Free 1-800-988-8103 www.woodstone-corp.com

Fire Deck

Stone Hearth, Multi-Fuel,
Baking and Roasting Oven

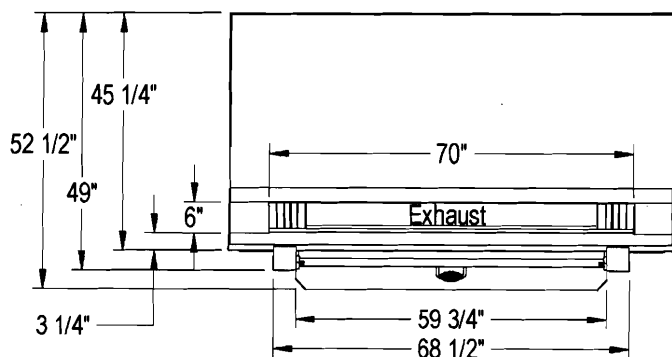


Graphic representations of oven interior showing possible arrangements of 3 and 4 full-sized sheet pans (18 x 26) and possible locations of Radiant Flame Burners

Guide to Fire Deck Model #s

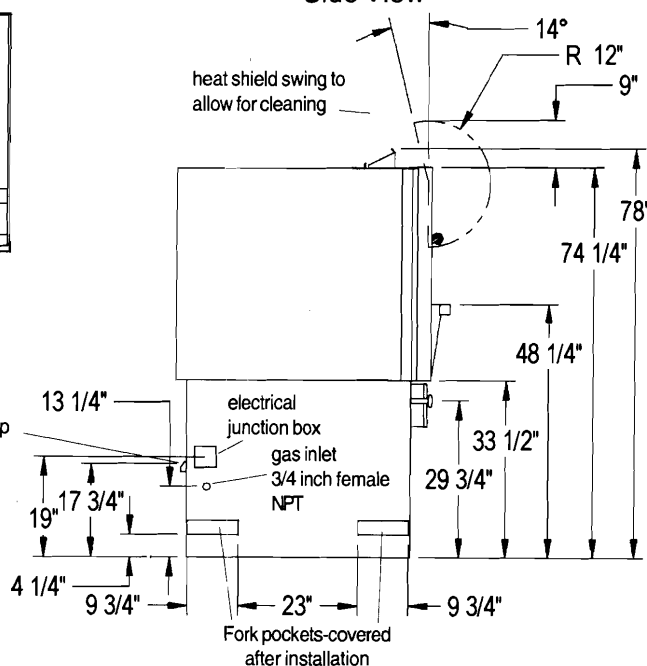
	Underfloor IR Burner	Left-side Flame Burner	Right-side Flame Burner	Wood Fire Optional	Wood Fire Mandatory	Natural Gas	Liquid Propane
WS-FD-8645-RFG-L/R-IR	X	X	X			NG	LP
WS-FD-8645-RFG-L-IR	X	X		-W		NG	LP
WS-FD-8645-RFG-R-IR	X		X	-W		NG	LP
WS-FD-8645-W-IR	X				X	NG	LP
WS-FD-8645-W					X		

Top View



electrical line entry on back of oven-conduit grip (1.25 inches from side)

Side View



UTILITIES REQUIRED

1. 120 VAC/ 4 AMP electrical connection
 2. 220,000 BTU Natural Gas supply OR 200,000 BTU Propane (LP) supply
- The oven's gas inlet is 3/4" N.P.T. Female

VENTING INFORMATION

Intended for installation with a Type 1 exhaust hood constructed and installed in accordance with all relevant local and national codes.

Unit Shipping Weight: 4,500 lbs.

An ongoing program of product improvement may require us to change specifications without notice.



WoodStone Corporation

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Bellingham, WA 98226 USA

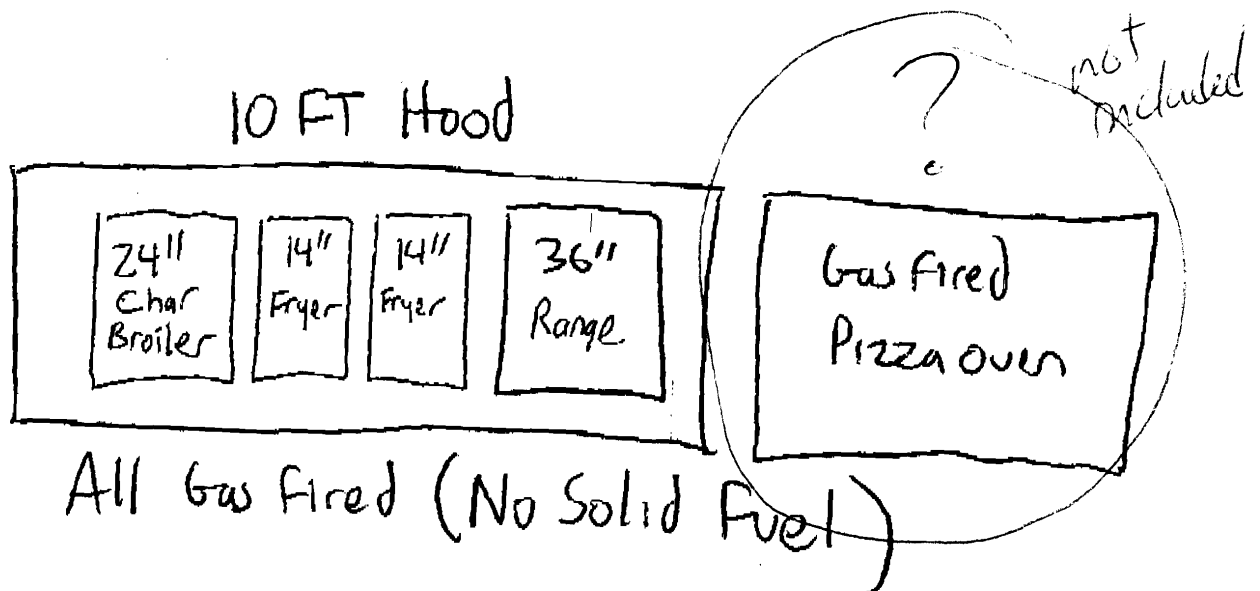
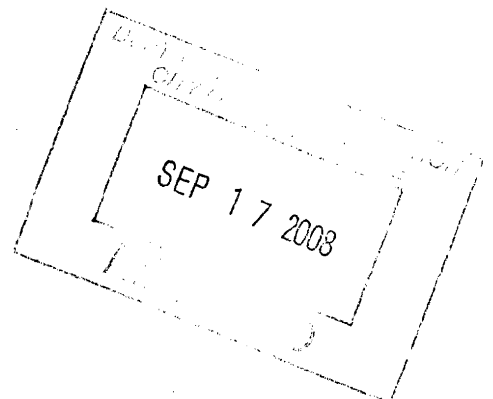
Toll Free (800) 988-8103
Tel (360) 650-1111
Fax (360) 650-1166

Revised October 2007

Call Us Toll Free 1-800-988-8103 www.woodstone-corp.com

To; Jeanie Bourke

From; Joe Kelley
Joe's NY Pizza



207 874-8716

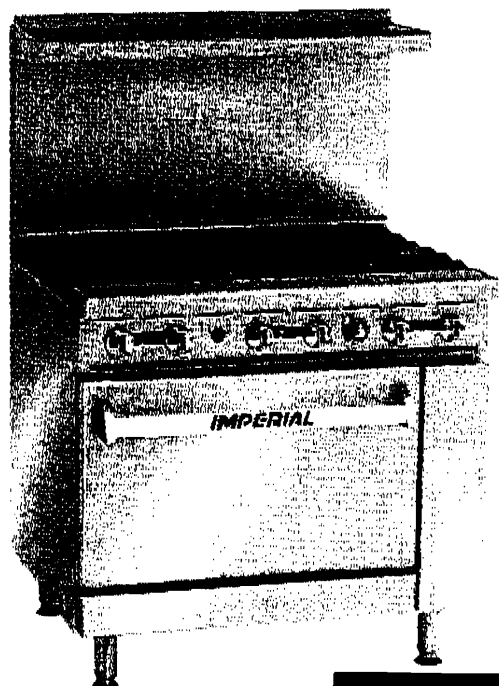


Project #: _____

Item #: _____

AIA File #:

36" Restaurant Range Series



Model IR-8



Burner heads remove for easy cleaning.

Restaurant Range Features

- Stainless steel front, sides, backguard, shelf, landing ledge and kick plate.
- Welded stainless steel seams.
- Large 5" (127) stainless steel landing ledge.
- 6" (152) heavy duty legs with adjustable feet.
- One year parts and labor warranty.
- AGA and CGA design certified, NSF and CE listed.



Model Numbers

<input type="checkbox"/> IR-6	<input type="checkbox"/> IR-4-G12	<input type="checkbox"/> IR-2-G24	<input type="checkbox"/> IR-G36
<input type="checkbox"/> IR-6-C	<input type="checkbox"/> IR-4-G12-C	<input type="checkbox"/> IR-2-G24-C	<input type="checkbox"/> IR-G36-C
<input type="checkbox"/> IR-6-XB	<input type="checkbox"/> IR-4-G12-XB	<input type="checkbox"/> IR-2-G24-XB	<input type="checkbox"/> IR-G36-XB
<input type="checkbox"/> IR-4-RG12		<input type="checkbox"/> IR-4-S18	
<input type="checkbox"/> IR-4-RG12-C		<input type="checkbox"/> IR-4-S18-C	
<input type="checkbox"/> IR-4-RG12-XB		<input type="checkbox"/> IR-4-S18-XB	

Cooktop - Open Burner Features

- PyroCentric™ burner heads with two rings of flame for even cooking no matter the pan size.
- PyroCentric burners are 28,000 BTU/hr (8 KW) with a 7,000 BTU/hr. (2 KW) low simmer feature.
- Cast iron burners are anti-clogging and removable for easy cleaning.
- No gaskets or screws.
- Grates are in 12" x 12" (305 x 305) sections to easily lift off for cleaning.
- Anti-clogging shield designed in the grate protects the pilot from grease and debris.
- Pots slide easily from section to section.

Standard Oven Features

- Chef depth standard oven interior accommodates standard 18" x 26" (457 x 660) sheet pans front-to-back and side-by side. Interior is 26 1/2" w x 26" d x 14" h (673 w x 660 d x 356 h).
- 100% safety pilot.
- Oven controls located on the side in cool zone.
- Manual oven shut-off valve.
- Heavy duty thermostat with temperature range from 150°F to 500°F. (65°C to 260°C).
- Porcelainized side, rear, deck and door lining.
- Unique baffle above the burner distributes heat flow to provide even cooking temperatures throughout the 35,000 BTU/hr. (10 KW) oven.
- Stamped inner door liner provides extra strength while optimizing heat retention.

Convection Oven Features (add suffix C)

- Convection oven with 1/4 hp blower motor is optional, cooks products faster and evenly with less shrinkage.
- Convection oven interior dimensions 26 1/2" w x 22 1/2" d x 14" h (673 w x 572 d x 356 h).
- Three position switch for cooking or cool down.
- Burner "ON" indicator light and one hour manual timer. Fan shuts off automatically when door is open.

All measurements in () are metric equivalents.

Specification #:

Imperial Commercial Cooking Equipment

1128 Sherborn Street ■ Corona, CA 92879 ■ 800.343.7790 ■ Ph: 951.281.1830 ■ Fx: 951.281.1879
www.imperialrange.com ■ E-mail: imperialsales@imperialrange.com

Specification #:

Printed in the U.S.A.

Anets SilverLine 14" Gas Fryer

Model SLG40

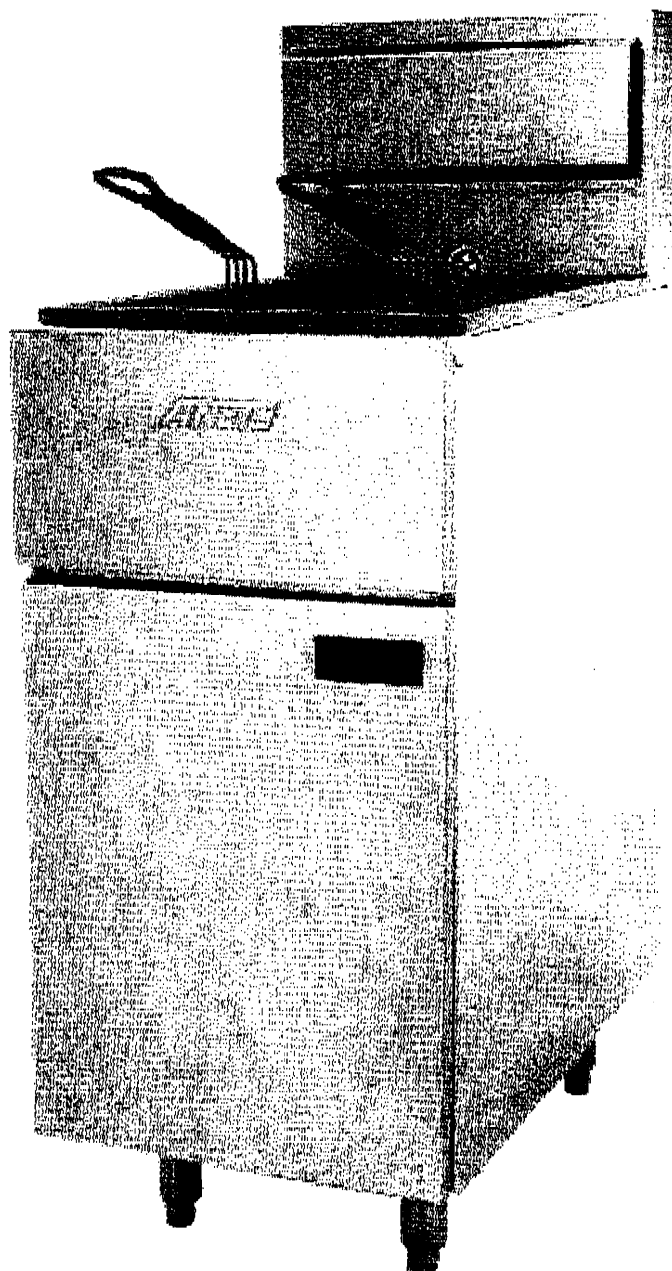
Item No.

Built To Anets Standards, Priced For Today's Market, The SilverLine Fryer From Anets

Anets provides the best value in frying with the new SLG40 gas fryer. The improved design provides an affordable fryer that keeps up with load after load of production. The heating system has been engineered for maximum efficiency and cleanability. Using 2 burner tubes equipped with computer designed radiants, this fryer requires only 90,000 BTU input to achieve maximum cooking capacity. The unique shape of the tubes allows easy access to all areas of the frypot. Center mounted snap action thermostat responds quickly to fry loads. The Anets SLG40 is built to perform, easy to clean, and priced to purchase today.

STANDARD FEATURES

- Stainless steel front, door and trim are standard features
- 90,000 BTU/H from only two tubes, easiest model on the market to clean
- Computer designed radiants enable the burners to efficiently reach 45,000 BTU/H per burner tube
- The unique tapered elliptical tubes provide 14% more heat transfer area than competitive models (see **Design Features** on back)
- Outstanding serviceability, all components easily accessible and replaceable from the front
- Stainless steel basket hanger lifts off for easy cleaning
- Food particles fall below burner tubes into cold zone to prolong shortening life
- Large 1 1/4" ball-type full port drain valve prevents clogging



ANETS
SILVERLINE™



ANETS

Anetsberger Brothers, Inc.

180 North Anets Drive • Northbrook, Illinois 60062-5452
1-800-837-2638 • Fax 847 272-1943 • www.anetsberger.com

Anets SilverLine 14" Gas Fryer

Model SLG40

SPECIFICATIONS

Model	SLG40, Stainless steel frypot
Certification	NSF, ETL, CETL
Gas Input	90,000, BTU/hr.
Gas Pressure	NG 3.5" WC, LP 10" WC
Gas Connection	1/2" NPT
Electrical Requirements	None
Thermostat	Snap action millivolt control
Temperature Range	200°-400°F, (93°-204°C)
Hi-Limit	Safety control turns off gas supply at 440°F (227°C)
Safety Pilot	100% gas shut off valve
Burners	Cast iron, atmospheric pre-mix
Frypot	Stainless steel
Cabinet	Door, stainless steel Backsplash, stainless steel Basket Hanger, stainless steel
Shortening Capacity	40 lbs
Frying Area	14" x 14.5" (36cm x 37cm)
Shipping Weight	145 lbs.
Warranty	1 year parts and labor Stainless steel frypot: 5 years (pro-rated)

STANDARD ACCESSORIES

- 2 Twin nickel plated baskets
- Rack type basket support
- 6" Adjustable legs
- Drain pipe extension
- Flue extension/Diverter

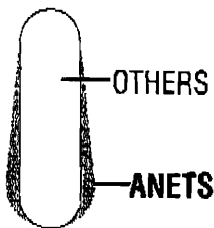
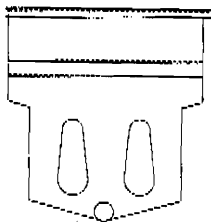
OPTIONS AND ACCESSORIES

- Single or triple baskets
- Casters

DESIGN FEATURES

Two Tubes

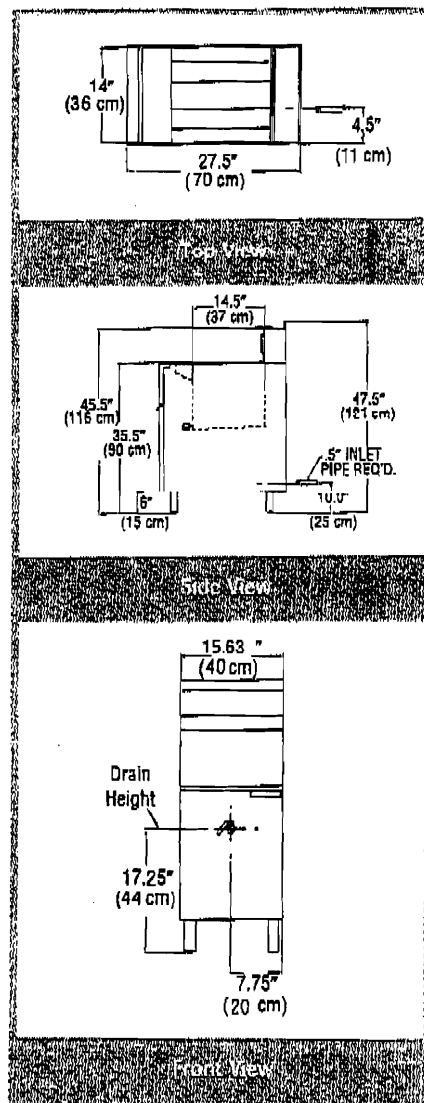
- Easier to clean
- Optimum access to cold zone



Tapered Elliptical Shape

- 14% more surface area for heat transfer
- Food particles cannot accumulate on top of tubes

Specifications subject to change without notice.
SS/302 Revised R/03
Printed in the U.S.A.



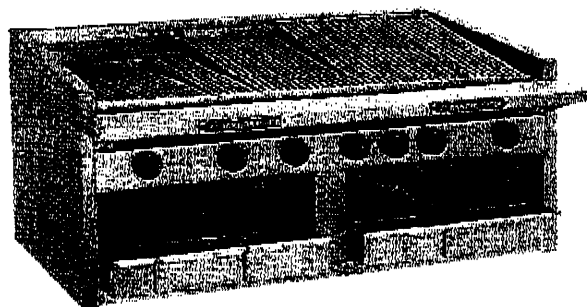
ANETS

Anetsberger Brothers, Inc.

180 North Anets Drive • Northbrook, Illinois 60062-5432
1-800-837-2638 • Fax 847-272-1943 • www.anetsberger.com



C-R RADIANT & C-GS GLO-STONE SERIES HIGH PERFORMANCE COUNTER TOP STYLE GAS CHAR BROILER



Model C-48R with floating rod grates

SPECIFICATIONS

Counter Top style char broiler is designed for high volume char broiling in natural or LP gas. C-R Series includes 14-gauge stainless steel radiants above each burner for maximum heat distribution to cooking surface. The C-GS series features Glo Stones for extra high heat and flame-flare. Radiants and Glo Stones are interchangeable without tools and may be mixed and matched on the same broiler. High performance, clog-proof, aluminized steel burners are rated at 15,000 BTUH each and located approximately every 4". Each burner features a separate, independent, operator-controlled valve with stand-by position.

Standard grates are fabricated of 1/2" diameter steel floating-rods. A variety of different style grates are optional and may be mixed or matched. Each grate may be adjusted independently in any of four tilting positions. Broiler grates are 24" deep (610mm) for maximum production.

Heavy duty stainless steel exterior, interior and combustion chamber. Broiler cabinet construction is double walled with fully insulated sides, back and bottom.

The exterior measures 27 1/2" deep (699mm) plus 6" (152mm) stainless steel work deck by 17 1/2" high (445mm) to front broiling surface and 22" high (559mm) in rear plus optional 4" legs (102mm). Broiler may be used with or without legs (provided). Widths are available in six sizes from 24" (610mm) to 84" (2134mm).

Standard features include a modular 6" (152mm) deep stainless steel, front mounted work deck, stainless steel front mounted grease trough, stainless steel slide-out grease and water pans, rear gas connection and pressure regulator.

Job _____ Item # _____

GAS COUNTER TOP CHAR BROILERS

RADIANT MODELS

- ☐ Model C-24R
- ☐ Model C-30R
- ☐ Model C-36R
- ☐ Model C-48R
- ☐ Model C-60R
- ☐ Model C-72R
- ☐ Model C-84R

GLO-STONE MODELS

- ☐ Model C-24GS
- ☐ Model C-30GS
- ☐ Model C-36GS
- ☐ Model C-48GS
- ☐ Model C-60GS
- ☐ Model C-72GS
- ☐ Model C-84GS

STANDARD FEATURES

- ☐ Stainless steel exterior, interior and combustion chamber
- ☐ Easy-Lite / Always-Lit crossover pilot tube
- ☐ Double-walled, fully insulated construction
- ☐ High performance, 15,000 BTUH burners
- ☐ Up to 300,000 BTUH per broiler, natural or LP gas
- ☐ Independently controlled, adjustable valves for each burner with stand-by position
- ☐ Heavy-duty 14-gauge stainless steel radiants above each burner or Glo Stones – may be mixed & matched
- ☐ 3 1/4" Deep stainless steel, slide out grease drawer & water pans (2 1/4" with adjustable cheese melter)
- ☐ Individually adjustable, 4-position tilting, floating rod type grates – cast iron & meat grates available at no extra charge
- ☐ Rear gas connection & pressure regulator
- ☐ Belly bar / towel rack
- ☐ One year limited parts and labor warranty

OPTIONS & ACCESSORIES

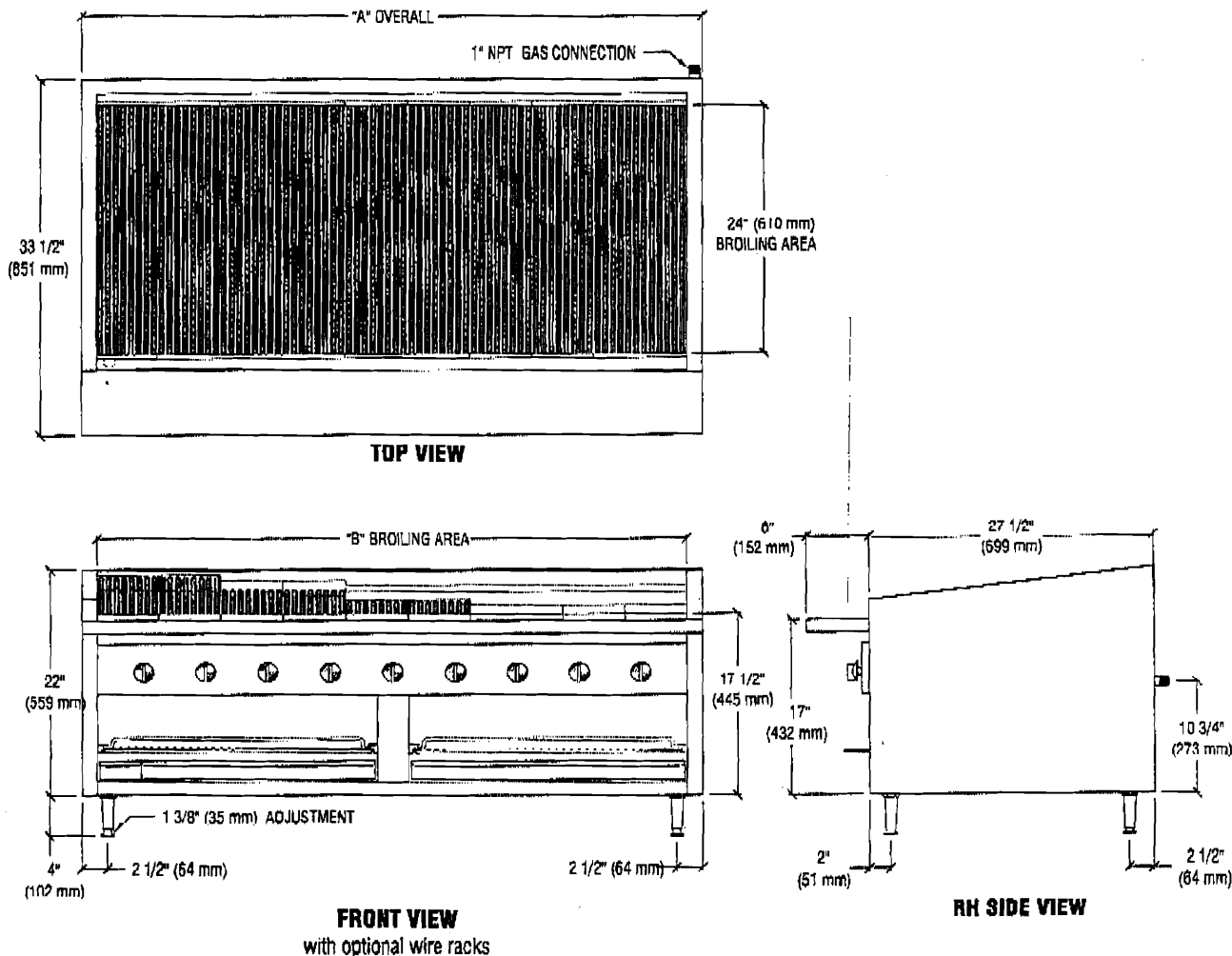
- ☐ 18,000 BTUH high heat burners
- ☐ Cast iron radiants
- ☐ Glo Stones or radiants (field convertible)
- ☐ Slide-out warming rack
- ☐ Adjustable height lower broiler rack with 500°-550° F temperatures
- ☐ Natural woodsmoke essence drawers
- ☐ Log holders
- ☐ Removable, steel griddle plate / breakfast griddle
- ☐ Fish, meat, cast iron, square-rod grates or fajita grates
- ☐ Extra deep modular stainless steel work decks
- ☐ Cut outs in extra deep work decks for sauce pans
- ☐ 48" Gas connector hoses with or without restraining cable
- ☐ Stainless steel splash guards
- ☐ Overhead back shelves with additional grates
- ☐ Condiment rails

CERTIFICATIONS



BAKERS PRIDE OVEN COMPANY, INC.
30 Pine Street, New Rochelle, NY 10801
914/576-0200 • 1-800-431-2745 • fax 914/576-0605
web: www.bakerspride.com

Continuous product improvement is a policy of Bakers Pride Oven Company. Therefore, specifications and design are subject to change without notification.



ALL DIMENSIONS NOMINAL

SHIPPING INFORMATION											
Model		Shipping Weight		Carton Dimensions				Crates Size			
		Lbs.	Metric	Front Inches	mm	Depth Inches	mm	Height Inches	mm	Crate Feet	Crate Meter
C-24R	C-24GS	260	117	36	914	33	838	35	889	23.7	.7
C-30R	C-30GS	330	149	40	1016	53	1346	37	940	44.4	1.2
C-36R	C-36GS	400	180	40	1016	53	1346	37	940	44.4	1.2
C-48R	C-48GS	440	198	40	1016	53	1346	37	940	44.4	1.2
C-60R	C-60GS	585	263	35	889	69	1753	28	711	39.1	1.1
C-72R	C-72GS	850	386	40	1016	77	1956	34	864	59.3	1.7
C-84R	C-84GS	1230	559	40	1016	86	2184	34	864	67.7	1.8

Under 500 lbs - Shipping Class # 70
Over 500 lbs - Shipping Class # 85

MINIMUM CLEARANCES — all models				
	Non-Combustible Construction*		Combustible Construction**	
	Inches	mm	Inches	mm
Left Side	0	0	10	254
Right Side	0	0	10	254
Rear	0	0	10	254
Bottom †	0	0	0	0

* In European Community Countries and North America.
** In European Community Countries only. NPT for North America.
† When used with factory supplied 4" (102mm) legs.

SPECIFICATIONS											
		Broiling Area		# Top Grates	# of Burners	Overall Dimensions*					
Model		in.	mm			Width		Depth		Height	
						inches	mm	inches	mm	inches	mm
C-24R	C-24GS	21 x 24	534 x 610	4	5	24	610	33 1/2	851	22	559
C-30R	C-30GS	27 x 24	686 x 610	5	6	30	762	33 1/2	851	22	559
C-36R	C-36GS	33 x 24	838 x 610	6	8	36	915	33 1/2	851	22	559
C-48R	C-48GS	45 x 24	1143 x 610	8	11	48	1219	33 1/2	851	22	559
C-60R	C-60GS	57 x 24	1448 x 610	10	14	60	1524	33 1/2	851	22	559
C-72R	C-72GS	69 x 24	1753 x 610	12	17	72	1829	33 1/2	851	22	559
C-84R	C-84GS	81 x 24	2057 x 610	14	20	84	2134	33 1/2	851	22	559

* Height includes 4" (102 mm) threaded legs
* Depth includes 6" (152 mm) work deck

GAS SUPPLY			
Model		BTU	CONNECTION
C-24R	C-24GS	75,000	21.98 1"
C-30R	C-30GS	90,000	26.37 1"
C-36R	C-36GS	120,000	35.16 1"
C-48R	C-48GS	165,000	48.35 1"
C-60R	C-60GS	210,000	61.53 1"
C-72R	C-72GS	255,000	74.72 1"
C-84R	C-84GS	300,000	87.90 1"

BAKERS PRIDE
BAKERS PRIDE OVEN COMPANY, INC.
30 Pine Street, New Rochelle, NY 10801
914/576-0200 • 1-800-431-2745 • fax 914/576-0605
web: www.bakerspride.com

Continuous product improvement is a policy of Bakers Pride Oven Company. Therefore, specifications and design are subject to change without notification.
TSW-07-07



Strengthening a Remarkable City, Building a Community for Life • www.portlandmaine.gov

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 ✓ 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? Stainless 18 ga If Other, what Type? _____

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

Thickness of the steel for the hood _____ 18 gauge

Thickness of the duct for the hood _____ 16 gauge

Type of Hood and Duct Supports

Metal - 5/16" x 5" steel lag bolts to back wall
3/8" steel threaded rod, 1/8" s/s hanger brackets,

Type of seams and Joints welded 2" x 2" x 1/4" angle iron

Grease Gutters provided? yes

Hood Clearance reduction to Combustibles design /specs:

3 inches at back wall (limited combustibles over brick) 18" + to ceiling

Duct Clearance reduction to Combustibles design /specs:

fire rated chase - 6" clearance to inside of chase

Vibration Isolation System:

N/A

Air Velocity within the duct system 2200 FPM

Grease accumulation prevention system:

yes, Grease boxes at the base of each blower

Cleanouts yes

Grease Duct enclosure Fire-rated chase

Exhaust Termination Roof ✓ Wall

Fire Suppression System yes

Exhaust fan mounting and clearance from the roof / wall or Combustibles (see drawing KV-5)

40 inches above the roof, deck railing 2-4 FT

Exhaust fan distance from property lines 9 FT (East-West) 17 FT + (NORTH) ? (SOUTH/WEST)

Exhaust fan distance from other vents or openings 10 FT + (SEE DRAWING KV-5)

Exhaust fan distance from adjacent buildings approx 9 FT

Exhaust fan height above adjoining grade (roof mount) 60 ft above wharf st.

Hood Specs

Style of Hood Canopy

Type of Filter baffle / steel

Height of filter above nearest cooking surface 36-40 inch

Capacity of hood CFM 3124 cfm 10 ft hood / 1050 cfm - 6 FT Hood.

Make up Air system description and capacity

Untempered side wall mount 1875 cfm

compensating style make up air system

33 Airport Road
Newport, Vermont 05855
www.nevtecltd.com

800 8 NEVTEC (863 8832)
fax 802 334 6611
802 334 7800

August 12, 2008

Jeanie Bourke
Inspection Division Services Director
389 Congress Street, Room 315
Portland, Maine 04101

Re: Kitchen Exhaust System for Joe's NY Pizza, 420 Fore Street, Portland

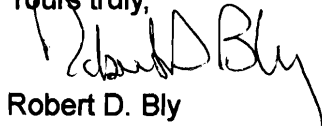
Dear Ms Bourke,

Attached are 19 pages (including the Permit Application) for Joe Kelley's kitchen ventilation system to be installed at 420 Fore Street, Portland.

Contained in this package are scaled site/installation drawings including two additional drawings, per your request, showing the rooftop layout (KV-5) and a detail drawing showing the hood fastening hardware and method of attachment (KV-6). Also included are cut sheets (spec sheets) describing the hoods, exhaust blowers, make-up air unit, baffle filters and hood lights as well as the electrical specifications and a fire protection (limited combustibles) construction detail.

Hopefully this information satisfies your requirements and is acceptable for permitting purposes. Should you require any additional information or have any questions please contact me or our engineer, Rod Davis.

Yours truly,



Robert D. Bly



33 Airport Road
Newport, Vermont 05855
www.nevtecltd.com

800 8 NEVTEC (863 8832)
fax 802 334 6611
802 334 7800

1-603-610-4228

August 11, 2008

Joe Kelley
2 Bow Street
Portsmouth, NH 03802

Re: Kitchen hood ventilation
Joe's NY Pizza
Fore Street, Portland, ME

Enclosed are revised drawings and specifications as follows:

1. Drawing KV-1 - plan view
2. Drawing KV-2 - front section @ hood exhaust ducts
3. Drawing KV-3 - section @ 10' hood exhaust duct
4. Drawing KV-4 - section @ make-up air unit
5. Drawing KV-5 - roof plan view
6. Drawing KV-6 - hood fastening detail
7. Electrical specifications

Notes:

1. The bottom of the fire rated chase to be sealed at the first floor penetration.
2. The fasteners for hanging the ventilation hoods will be as follows:
 - a. 5/16" x 5" steel lag bolts will be used to secure the hood to the back wall.
 - b. 3/8" steel threaded rod will be used to hang both hoods. The threaded rods will be attached to 1/8" stainless steel hanger brackets on the hoods, and be supported from 2"x2"x1/4" angle iron. The angle iron will span the floor joists, and be lagged with 5/16" x 5" lag bolts.

Note the following work to be done by others:

1. Electrical - see specifications.
2. Site preparation for the kitchen hood system:
 - a. Flush out back wall as per drawings with metal studs and fire code sheet rock.

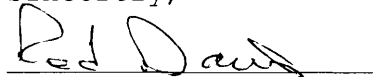
- b. Add a 2nd layer of 5/8 fire code sheet rock with a 1" air space to left end wall.
 - c. Cut and frame openings through floor and roof penetrations. Install and seal two roof curbs.
 - d. Provide fire rated chase construction as per drawings.
 - e. All combustibles within 18" of the hood and duct systems to be protected as approved.
 - f. Provide wall opening for wall make-up air cabinet in existing window. Install wood blocking around wall opening.
 - g. 24" high stainless steel enclosure panels will be installed around the exposed perimeter of the 10' vent hood system. Sheet rock will need to be installed from the top of the stainless panels to the ceiling above. Note all openings in the enclosure needs to be sealed. Nevtec will provide the framing.
3. Fire suppression system - to be installed after the hood is in place. The fire suppression installer typically will furnish the gas shut-off valve, which would be installed by the gas company or plumber.

An extra set of drawings will be provided, which may be submitted to the local authority having jurisdiction.

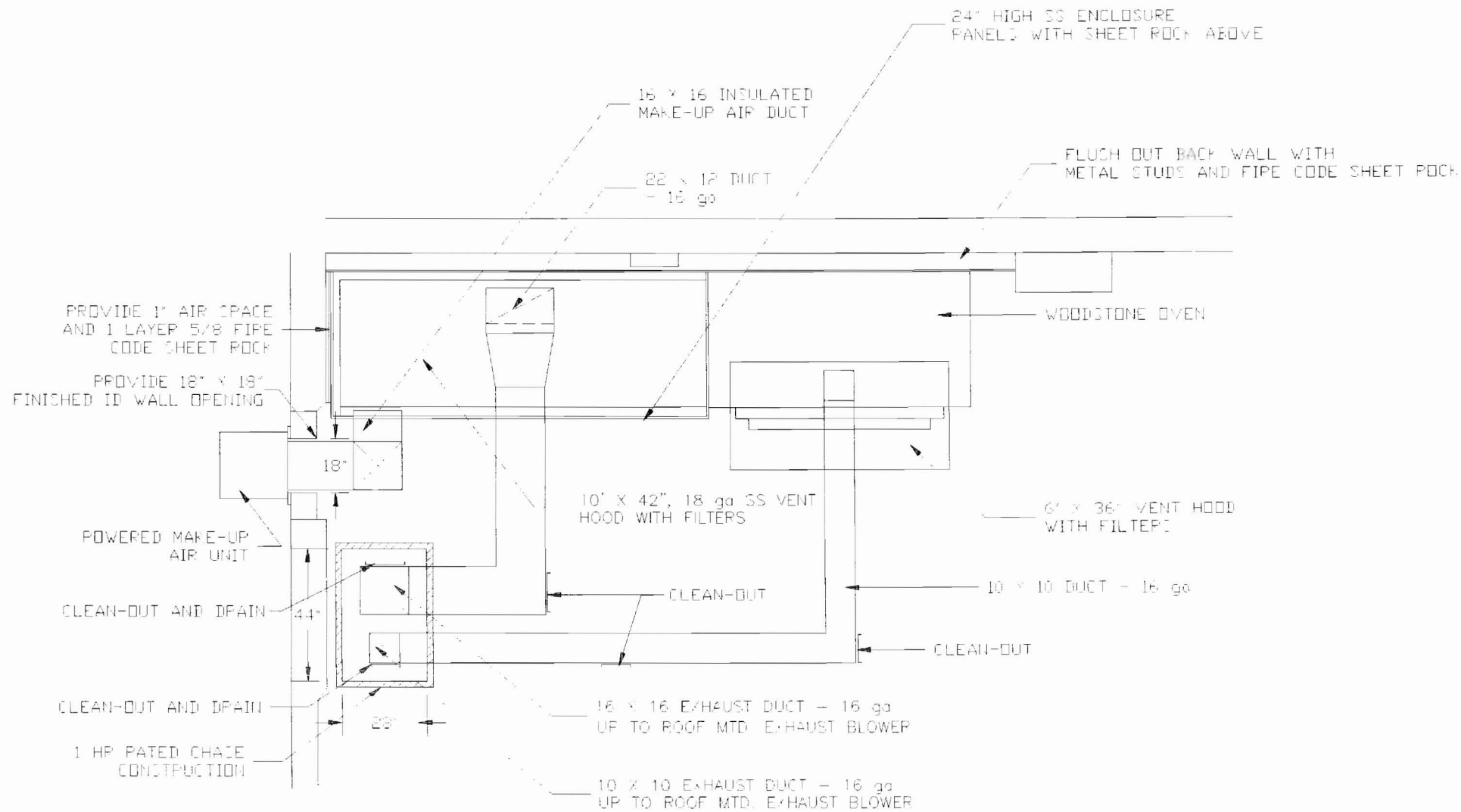
Roof curbs to be delivered to the job site.

Please call if you have any questions regarding the proposed plans.

Sincerely,



Rod Davis



NOTES:

1. ALL APPROVED FIRE SUPPRESSION
SYSTEM TO BE INSTALLED
2. 3 - NFPA APPROVED LIGHTS TO
BE INCLUDED WITH HOOD.

JOE'S III PIZZA
PORTLAND, ME

SCALE 1/4"=1'-0" DATE 7-23-08 DRAWN BY PDD

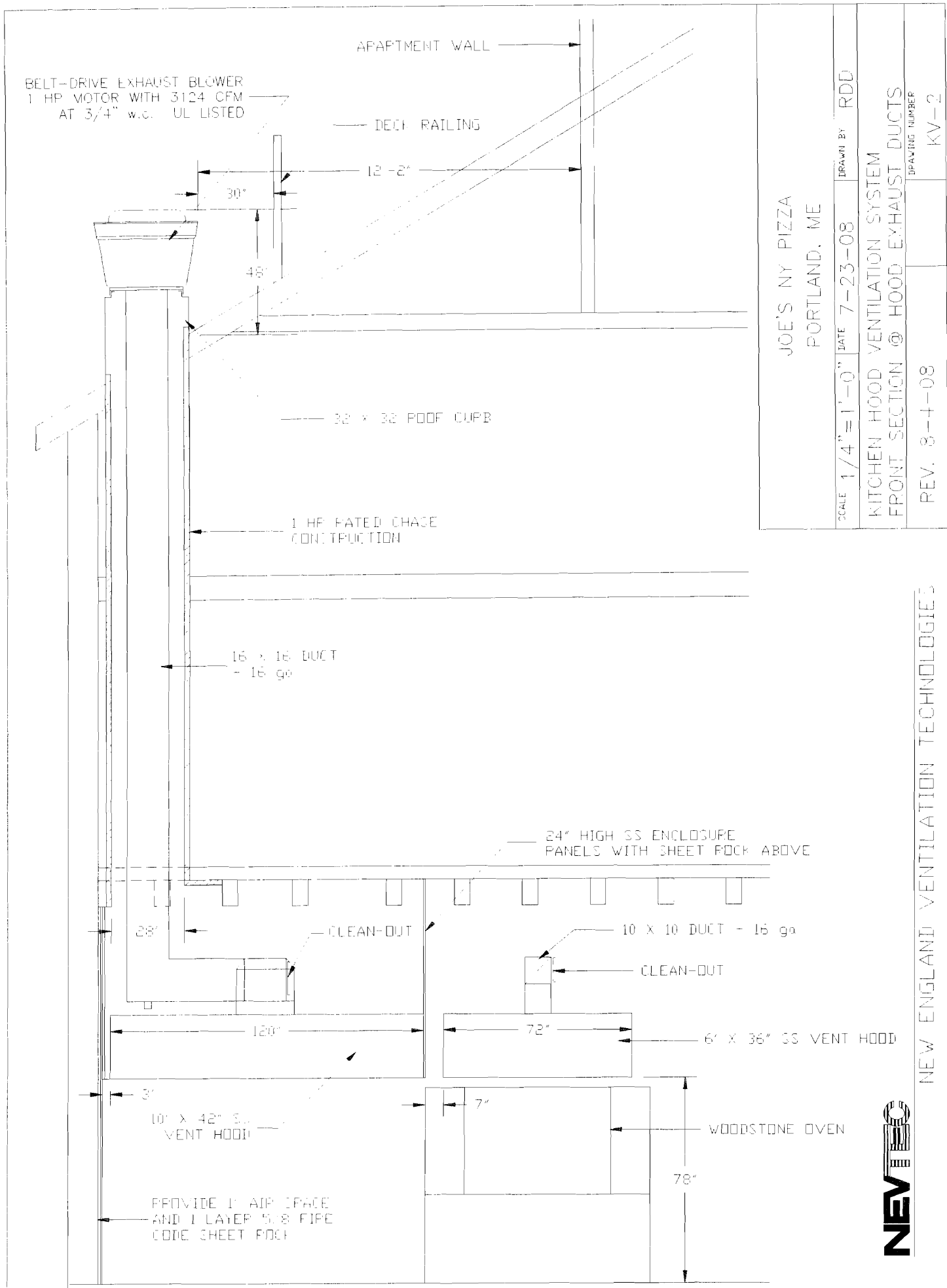
KITCHEN HOOD VENTILATION SYSTEM
PLAN VIEW

REV. 8-4-08

DRAWING NUMBER
MV-1

NEVTEC

NEW ENGLAND VENTILATION TECHNOLOGIES



NEW ENGLAND VENTILATION TECHNOLOGIES



33 Airport Road
Newport, Vermont 05855
www.nevtecltd.com

800 8 NEVTEC (863 8832)
fax 802 334 6611
802 334 7800

August 11, 2008

Joe Kelley
2 Bow Street
Portsmouth, NH 03802

Re: Kitchen hood ventilation
Joe's NY Pizza
Fore Street, Portland, ME

Electrical Specifications

Hood 10' x 42"

<u>Exhaust Blower</u>	1 HP/115V/1 phase/1 speed motor 14.0 FLA.
<u>Supply Blower</u>	3/4 HP/115V/1 phase/1 speed motor 11.6 FLA.

Hood 6' x 36"

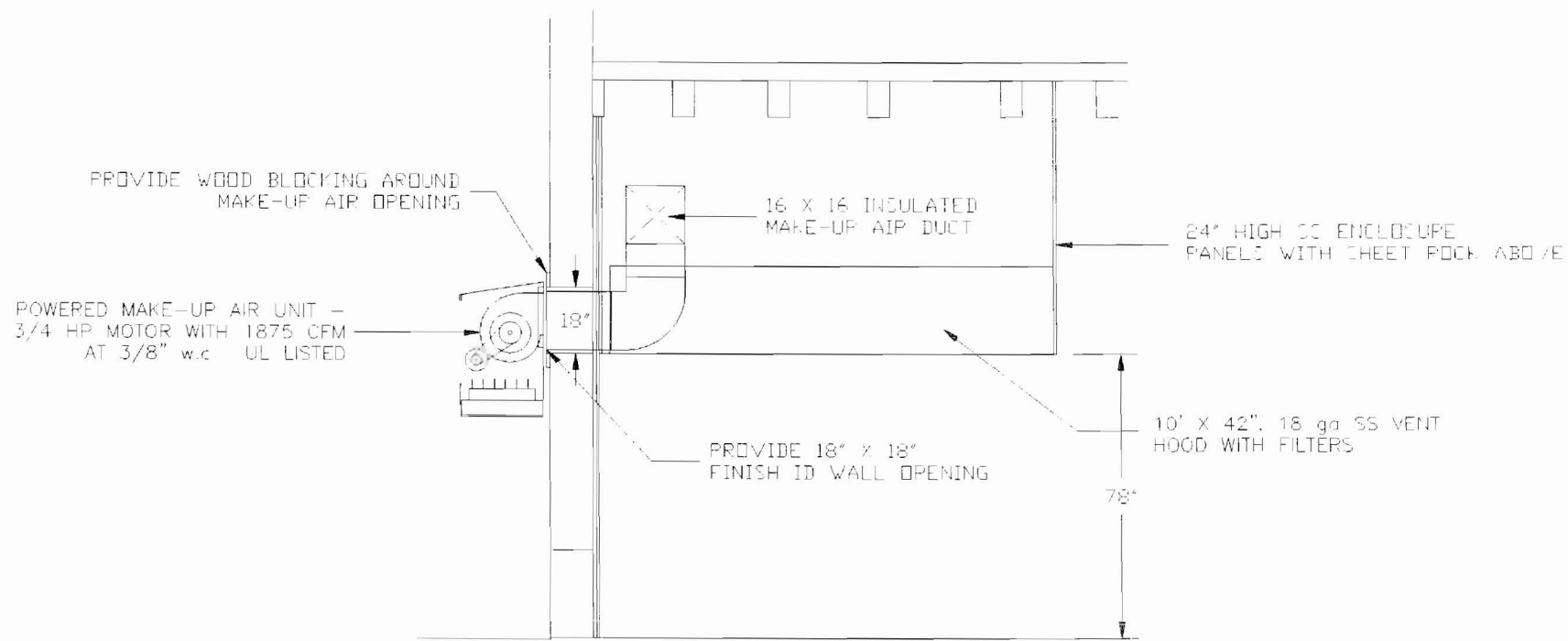
<u>Exhaust Blower</u>	1/2 HP/115V/1 phase/1 speed motor 8.1 FLA.
-----------------------	---

Notes:

1. The 10' hood will have 3 lights, which will need to be wired. Conduit is run between the junction boxes of each light fixture. Switch for the hood lights to be supplied by the electrical contractor.
2. Provide electrical connections to all blowers. Each motor is pre-wired to an external weatherproof box, located on the exterior housing of each blower.
3. A service switch is provided at each blower. Also, a variable speed switch is furnished for the direct drive blower. All other electrical materials required are to be furnished by the electrical contractor.
4. The Supply blower to be wired to shut down upon activation of the fire suppression system. Exhaust blowers to continue operating.

Please call if you have any questions.


Rod Davis



NEW ENGLAND VENTILATION TECHNOLOGIES

JOE'S NY PIZZA PORTLAND, ME		
SCALE 1/4"=1'-0"	DATE 7-23-08	DRAWN BY PDD
KITCHEN HOOD VENTILATION SYSTEM SECTION @ MAKE-UP AIR UNIT		
		DRAWING NUMBER KV-4

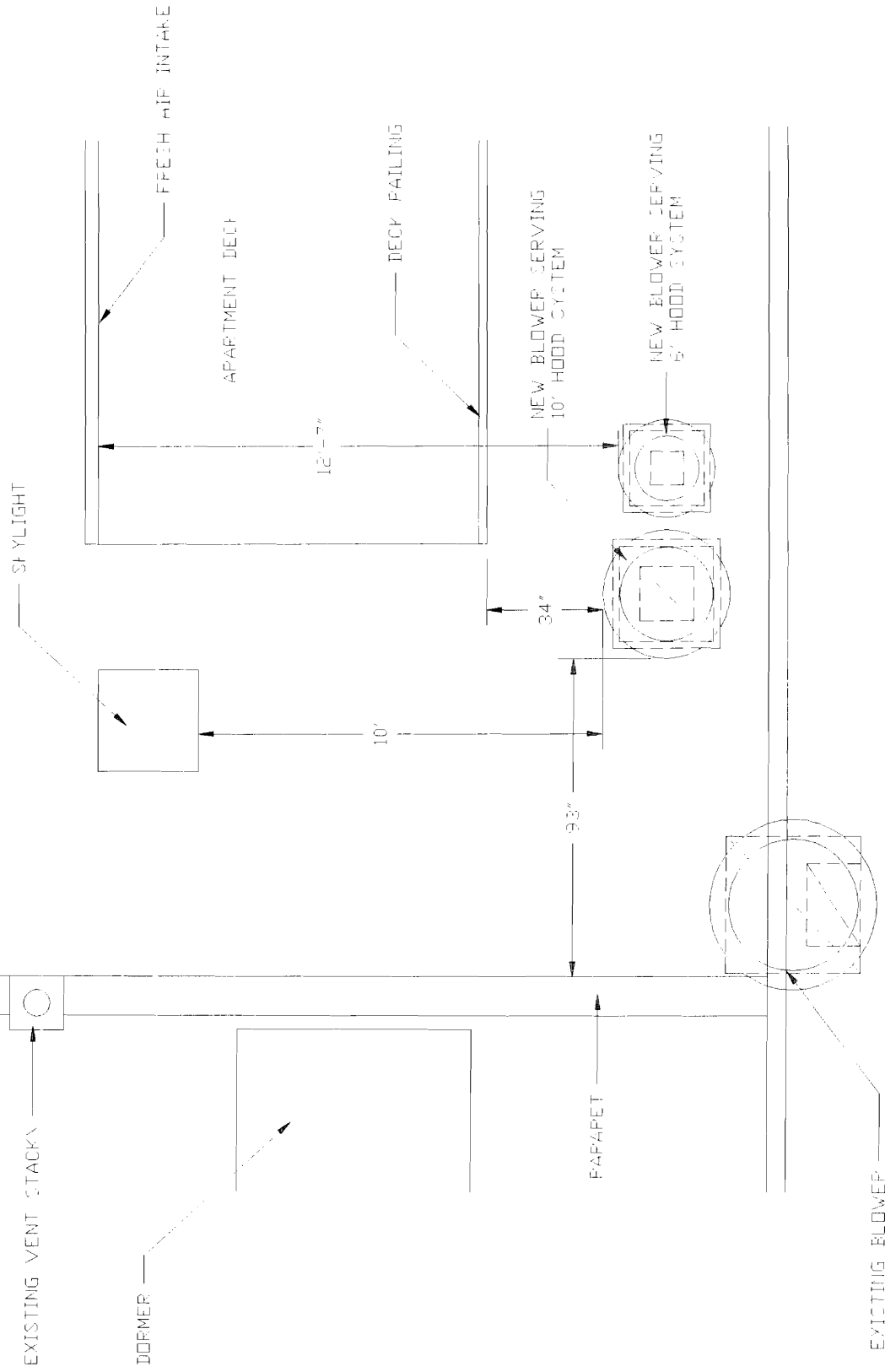
JOE'S NY PIZZA
PORTLAND, ME

SCALE 1/4" = 1'-0" DATE 7-23-08 DRAWN BY PDD

KITCHEN HOOD VENTILATION SYSTEM
ROOF PLAN VIEW

REV. 8-4-08

DRAWING NUMBER
PV-5



DIRECT-DRIVE EXHAUST BLOWER
1 1/2 HP MOTOR WITH 1050 CFM
AT 1/2" w.c. UL LISTED

BELT-DRIVE EXHAUST BLOWER
1 HP MOTOR WITH 3124 CFM
AT 3/4" w.c. UL LISTED

26" X 26" ROOF CURB

32" X 32" ROOF CURB

1 HP RATED CHASE
CONSTRUCTION

10" X 10" DUCT
- 16 ga

16" X 16" DUCT
- 16 ga

CLEAN-OUT (TYP.)

CLEAN-OUT
AND DRAIN

24" HIGH SS ENCLOSEURE
PANELS WITH SHEET ROCK ABOVE

10' X 42" SS
VENT HOOD

7 - 20" X 16" FILTERS
@ 45° FROM HORIZONTAL

108"

78"

FLASH OUT BACK WALL WITH
METAL STUDS AND FIRE CODE SHEET ROCK

JOE'S NY PIZZA
PORTLAND, ME

SCALE 1/4" = 1'-0" DATE 7-23-08 DRAWN BY RDD

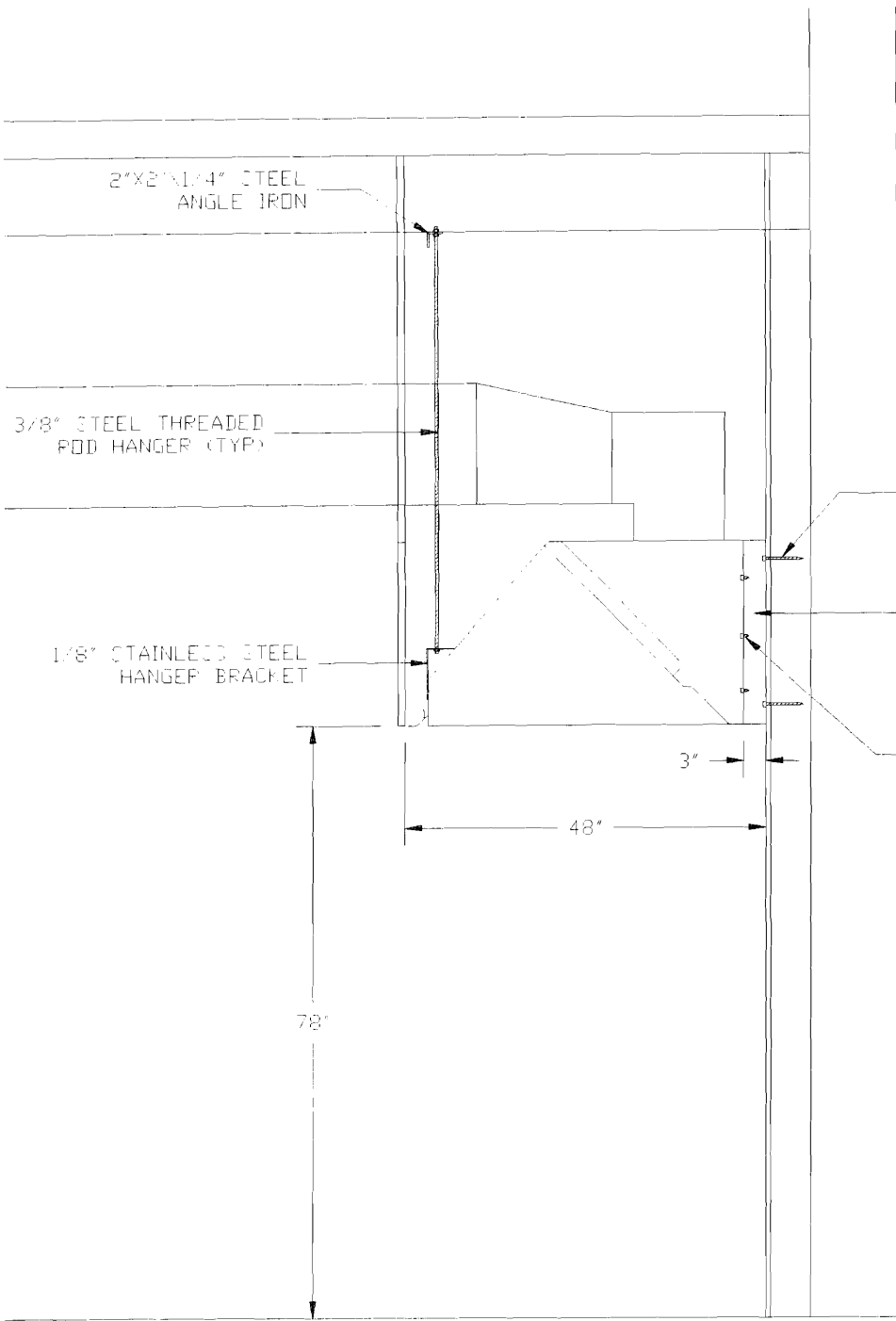
KITCHEN HOOD VENTILATION SYSTEM
SECTION @ 10' HOOD EXHAUST DUCT

DRAWING NUMBER
KV-3

REV. 8-4-08

NEW ENGLAND VENTILATION TECHNOLOGIES

NEV



JOE'S NY PIZZA
PORTLAND, ME

SCALE 1/2" = 1'-0" DATE 7-23-08 DRAWN BY RDD

KITCHEN HOOD VENTILATION SYSTEM
HOOD FASTENING DETAIL

REV. 8-4-08

DRAWING NUMBER
KV-6



NEW ENGLAND VENTILATION TECHNOLOGIES

5/16" x 5" LAG
SCREW (TYP.)

3" X 16 ga. STAND-OFF
WALL BRACKET

#10X3/4" SELF
DRILLING SCREW (TYP.)

1/8" STAINLESS STEEL
HANGER BRACKET

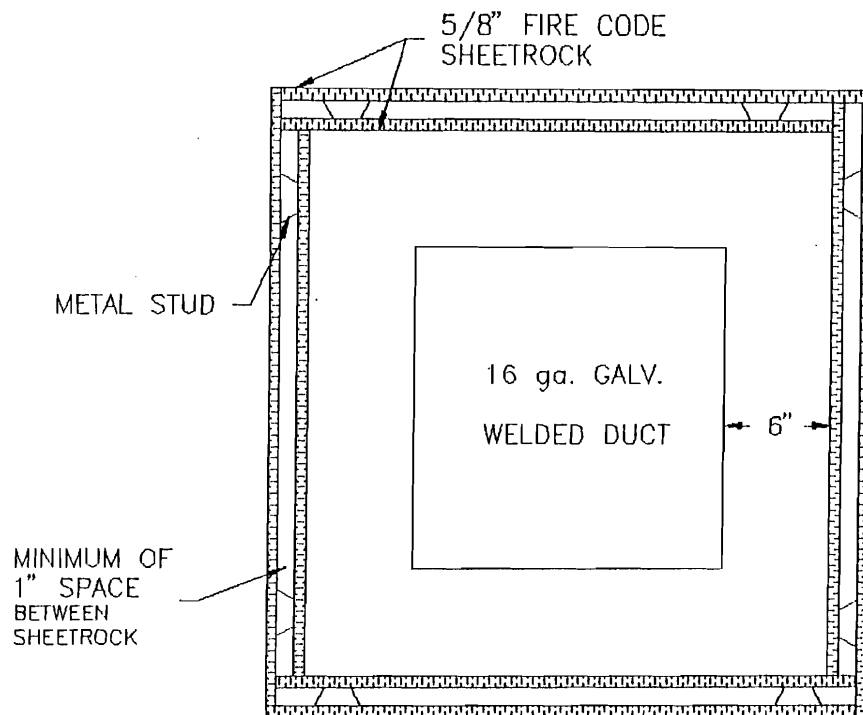
3/8" STEEL THREADED
ROD HANGER (TYP.)

2"X2"X1/4" STEEL
ANGLE IRON

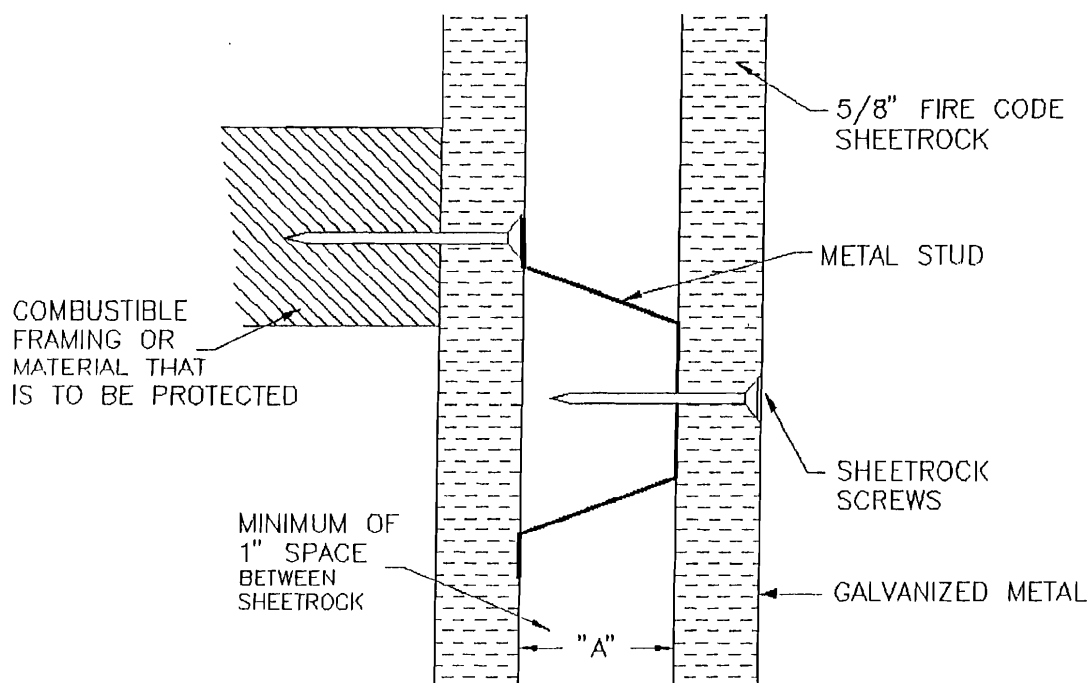
78"

48"

3"

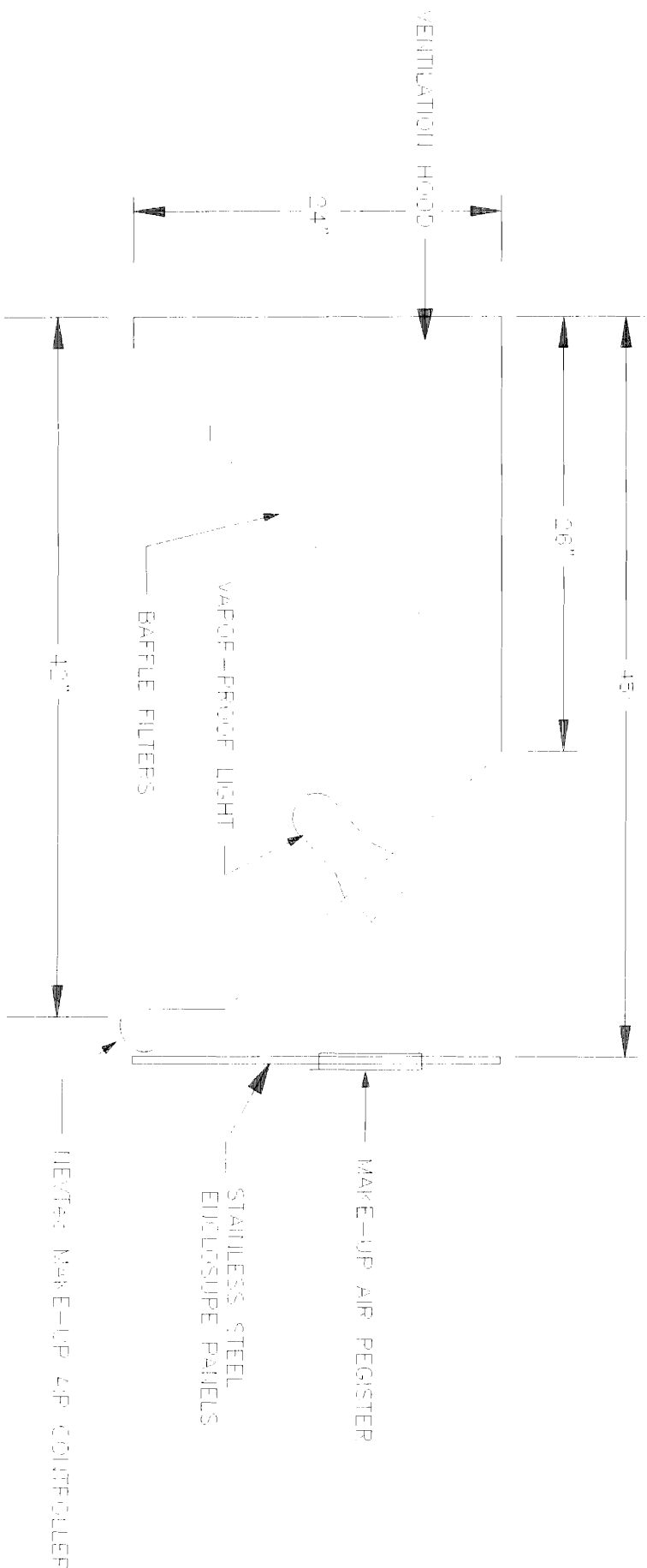


1-HR FIRE RATED CHASE CONSTRUCTION DETAIL



WALL AND CEILING PROTECTION DETAIL

Both layers of fire code sheetrock are to have tape and dry wall compound over joints and compound over the nails and screws.



1. 10" x 42" x 18 ga. STAINLESS STEEL VENTILATION HOOD.
2. ACCESSORIES INCLUDE: 1) UL LISTED VAPOR FROOF LIGHTS, 17" x 26" x 18 SS FILTER, AND ENCLOSED SPEASE CONTAINER
3. FILTER IS 25 CM 12 COMPLETELY REVERSABLE FOR CLEANING
4. EXTERIAL SEAMS AND JOINTS HAVE A UPOOD TIGHT, CONTINUOUS WELD.
5. HOODS BUILT TO HFFA 86 AND 10 STALLCAFFDS.
6. UL LISTED SPEASE FILTERS INSTALLED AT A 45 ANGLE.
7. DESIGNED TO RECEIVE STAINLESS STEEL ENCLOSURE PANELS TO ENCLOSE HOOD PERIMETER.

NEW 

NEW ENGLAND VENTILATION TECHNOLOGIES

JOEY M. PIERA		
FOOTBLVD, ME		
SCALE: 1/8" = 1'-0"	DATE: 11-03-08	DRAWN BY: RVD
KITCHEN VENTILATION HOOD DETAIL		
-- SECTION: WALL CANYON, W/ SS ENCLOSURE PANELS		
		DRAWING NUMBER: ENVD-0001-011

**BDU20**

166.48 lbs

Belt Drive Centrifugal Upblast Exhaust Fan with 20.75" wheel

Motor

Model 00118OS1BAOD56-48PP • 1 HP • 1 Phs •
115/208-230 V • 14/7-6.8 FLA • 60 Hz • ODP (Open
Drip Proof)

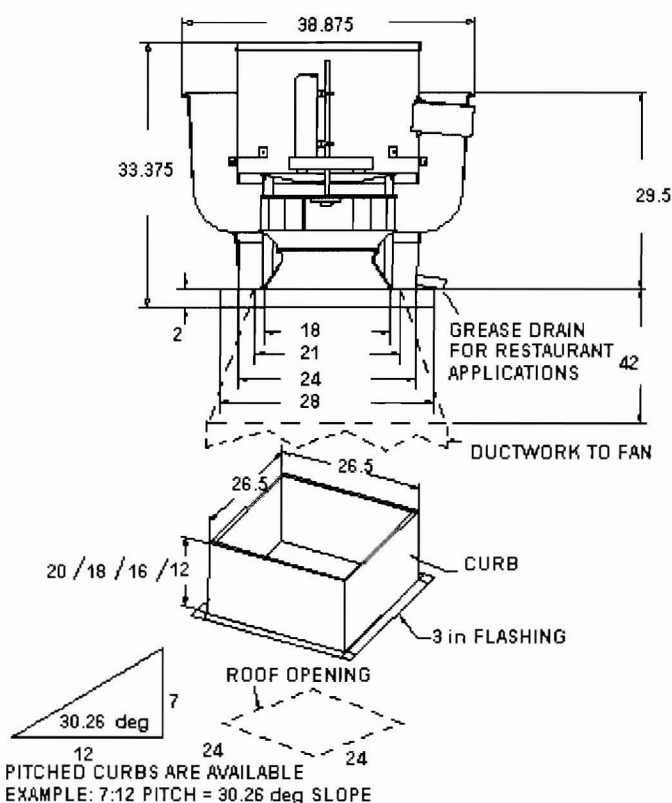
Performance

Volume: 3124 cfm RPM: 816.9 TS: 4438 ft/min

SP: 0.75" w.g. BHP: 0.6381

Construction Features

Housing constructed of heavy gauge aluminum •
Centrifugal backward inclined, non-overloading wheel
built out of 3003-H14 aluminum • Weatherproof safety
disconnect switch • Grease spout welded to housing •
Vibration isolators • Adjustable pitch drive assemblies
• Adjustable motor mount • Ball bearing motors •
Forces fresh air through motor to ensure long motor life
• Corrosion resistant fasteners • Thermal overload
protection • High heat operation (300 °F) • Rated for
restaurant and general ventilation applications •
Grease classification tested

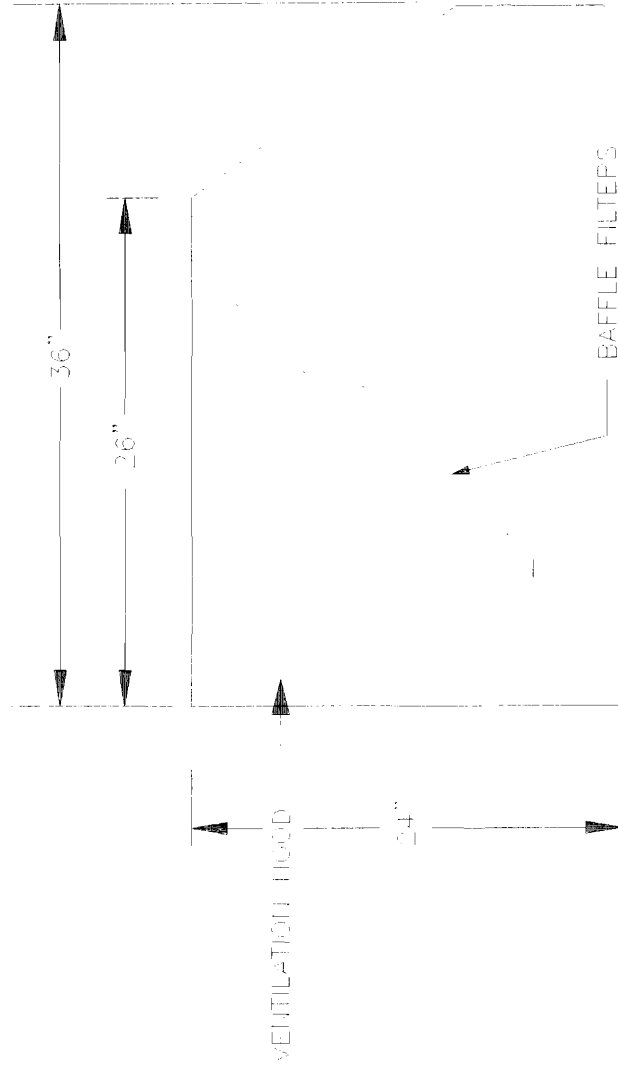


All dimensions nominal and in inches.

Rated for **restaurant** and **general ventilation** applications.

Curb for restaurant applications to be 20" high and vented.

Do **not** use backdraft damper or birdscreen on kitchen applications.



1. 6' x 36", 18 ga. STAINLESS STEEL VENTILATION HOOD.
2. ACCESSORIES INCLUDE (4) 20" x 10 SS FILTERS, AND ENCLOSED GREASE CONTAINER
3. FILTER SYSTEM IS COMPLETELY REMOVABLE FOR CLEANING.
4. EXTERNAL SEAMS AND JOINTS HAVE A LIQUID TIGHT, CONTINUOUS WELD.
5. HOODS BUILT TO NFPA 96 AND UL STANDARDS.
6. UL LISTED GREASE FILTERS INSTALLED AT A 45° ANGLE

JOE'S 'N' PIZZA
FOOTLAND, ME

SCALE: 1/4" = 1'-0"	DATE: 7-23-08	DRAWN BY: ECG
KITCHEN VENTILATION HOOD DETAIL		
- SECTION, WALL CANOPY, W/ SS ENCLOSURE PANELS		
		DRAWING NUMBER: JENGA-HOOD-DTL

**DU50H**

81 lbs

High Speed Direct Drive Centrifugal Upblast Exhaust Fan with speed control (single phase only), disconnect switch and 13-3/4" wheel.

Motor

Model 48A17O11037 • 0.5 HP • 1 Phs • 115 V • 8.1 FLA • 60 Hz • ODP (Open Drip Proof)

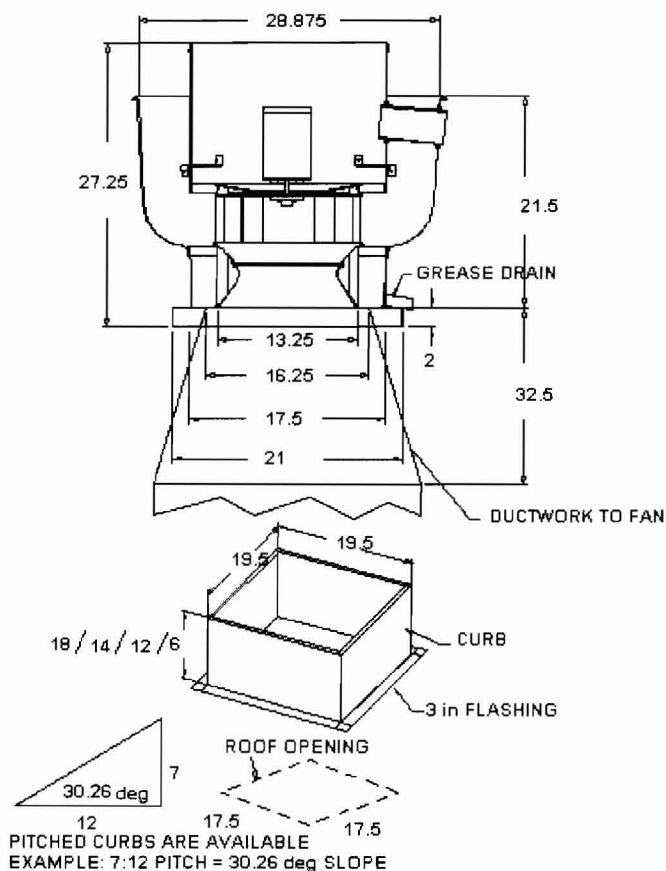
Performance

Volume: 1050 cfm RPM: 1266.6 TS: 4561 ft/min

SP: 0.75" w.g. BHP: 0.2179

Construction Features

Housing constructed of heavy gauge aluminum • Centrifugal backward inclined, non-overloading wheel • Weatherproof safety disconnect switch • Grease spout welded to housing • Vibration isolators • Continuous duty, thermal protected, permanently lubricated, direct drive motor • Forces fresh air through motor to ensure long motor life • Variable Speed Control on Single Phase Units Only. (VFDs required to adjust speed for 3 phase versions) • Corrosion resistant fasteners • Thermal overload protection • High heat operation (400 °F) • Rated for restaurant and general ventilation applications • Grease classification tested



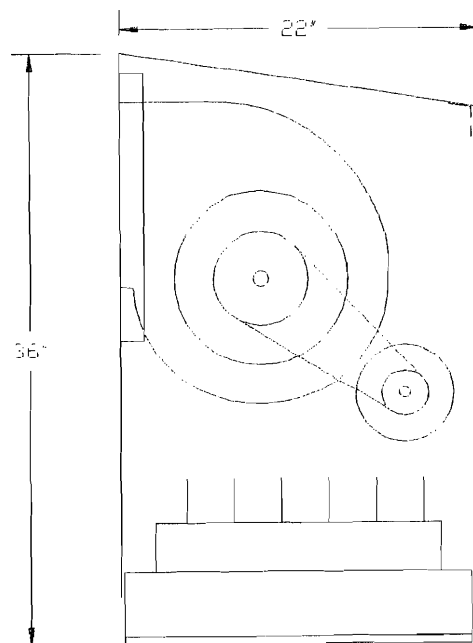
All dimensions nominal and in inches.

Rated for **restaurant** and **general ventilation** applications.

Curb for restaurant applications to be 20" high and vented.

Do **not** use backdraft damper or birdscreen on kitchen applications.

NEVTEC MAKE-UP AIR CABINET



CONSTRUCTION FEATURES:

1. 22 ga GALVANIZED STEEL CONSTRUCTION
2. ACCESS PANEL FOR CONVENIENT MOTOR & DRIVE SERVICING
3. UL LISTED BELT-DRIVEN BLOWER WITH ADJUSTABLE SPEED PULLEY
4. INCLUDES AUTOMATIC DAMPER & REMOVABLE FLYSCREEN
5. WALL MOUNTED CABINET
6. PRE-LUBRICATED BALL BEARING MOTOR
7. PRE-WIRED DISCONNECT SWITCH
8. AVAILABLE IN ONE, TWO AND VARIABLE SPEED MOTORS

WHEEL DIA.	CFM AIR DELIVERY AT RPM SHOWN							FAN RPM	HP
	1/8" SP	1/4" SP	3/8" SP	1/2" SP	5/8" SP	3/4" SP	7/8" SP		
770 11 7/16"	1950	1350	-----	-----	-----	-----	-----	500	1/4
	2075	1575	-----	-----	-----	-----	-----	527	1/3
	2525	2225	1700	-----	-----	-----	-----	617	1/2
	2875	2625	2275	1700	-----	-----	-----	690	3/4
	3300	3100	2875	2525	2050	-----	-----	782	1
	3750	3575	3375	3150	2825	2400	2400	874	1 1/2
507 12 1/2"	2950	2625	1300	-----	-----	-----	-----	500	1/2
	3325	3100	2600	-----	-----	-----	-----	556	3/4
	3750	3550	3250	2700	-----	-----	-----	617	1
	4475	4325	4150	3900	3500	2750	-----	728	1 1/2
	-----	-----	-----	4625	4400	4050	3600	819	2
	-----	-----	-----	5150	5000	4800	4475	893	3

NEVTEC

NEW ENGLAND VENTILATION TECHNOLOGIES

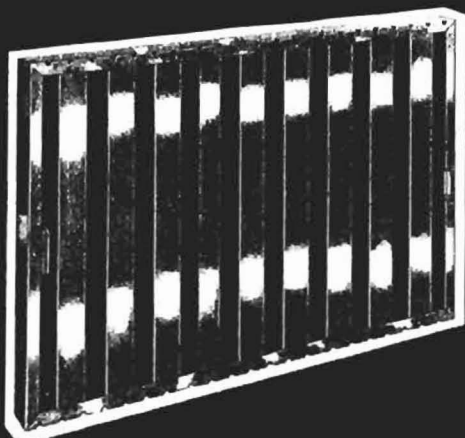
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NEWPORT, VERMONT 05855

PHONE (802) 334-7800
FAX (802) 334-6611

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FOR KITCHEN EXHAUST SYSTEMS**

KITCHEN GUARD® GREASE FILTERS

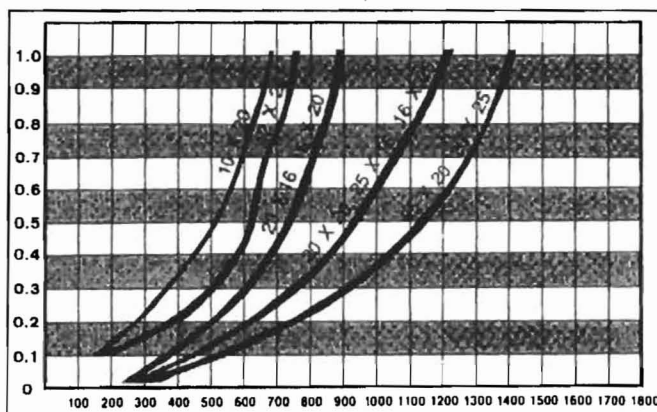
**WHEN ORDERING, FOLLOW
EXAMPLE AS SHOWN FOR
CORRECT VERTICAL BAFFLE
ARRANGEMENT
VERTICAL x HORIZONTAL**



AIRCON

KITCHEN GUARD TECHNICAL DATA

**STATIC PRESSURE DROP
(INCHES OF WATER)
RESISTANCE, INCHES W.G.**



**AIR FLOW RATE C.F.M. (C.F.M. PER FILTER)
SPECIFICATIONS (Subject to change)**

STATIC PRESSURE

(FLOW RATE)	(STATIC PRESSURE DROP)				
CFM per Filter	10 x 20	12 x 20	16 x 20 20 x 16	16 x 25 20 x 20 25 x 16	20 x 25 25 x 20
50				0.001	
100			0.055	0.005	
150			0.058	0.012	0.011
200	0.20	0.12	0.065	0.021	0.016
250	0.21	0.13	0.07	0.03	0.023
300	0.23	0.14	0.09	0.05	0.033
350	0.26	0.16	0.11	0.07	0.044
400	0.31	0.19	0.14	0.08	0.058
450	0.37	0.23	0.17	0.11	0.074
500	0.44	0.29	0.21	0.13	0.091
550	0.53	0.35	0.25	0.16	0.111
600	0.62	0.43	0.30	0.19	0.133
650	0.74	0.52	0.36	0.23	0.157
700	0.86	0.61	0.42	0.26	0.183
750	1.00	0.72	0.48	0.30	0.212
800	1.15	0.83	0.55	0.34	0.242
850	1.31	0.96	0.62	0.39	0.274
900	1.49	1.10	0.70	0.44	0.309
950	1.68	1.25	0.78	0.49	0.346
1000	1.88	1.41	0.87	0.54	0.384
1200	2.83	2.16	1.28	0.77	0.560

SPECIFICATIONS (Subject to change)

STOCK SIZE	ORDER NO.	ACTUAL SIZE Height x Width x Depth	VOLUME (CU. FT.)	EFF. AREA (SQ. FT.)	CAPACITY	SHIP WT. (LBS.)
10" x 20" x 2"	KG-1020	9.5" x 19.5" x 1.75"	2314	1.00	400	2.0
12" x 20" x 2"	KG-1220	11.5" x 19.5" x 1.75"	2770	1.25	450	2.0
16" x 20" x 2"	KG-1620	15.5" x 19.5" x 1.75"	3703	1.75	600	2.5
20" x 16" x 2"	KG-2016	19.5" x 15.5" x 1.75"	3703	1.75	600	3.0
16" x 25" x 2"	KG-1625	15.5" x 24.5" x 1.75"	4629	2.24	800	3.0
25" x 16" x 2"	KG-2516	24.5" x 16.5" x 1.75"	4629	2.24	800	3.0
20" x 20" x 2"	KG-2020	11.5" x 19.5" x 1.75"	4629	2.25	800	3.0
20" x 25" x 2"	KG-2025	19.5" x 24.5" x 1.75"	5787	2.88	1000	4.0
25" x 20" x 2"	KG-2520	24.5" x 19.5" x 1.75"	5787	2.88	1000	4.0

AIRCON FILTER MANUFACTURING CO.

441 Green Street, Philadelphia, PA 19123

LOCAL PHONES:

(215) 922-5222

(215) 922-7727

DIAL TOLL FREE:

1-800-833-3019

FAX: (215) 922-5316

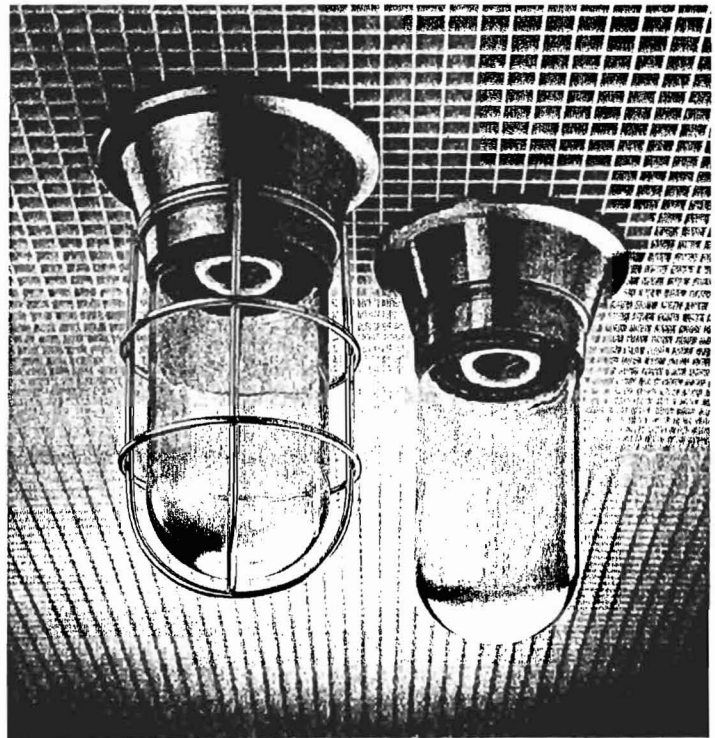
Website: <http://www.airconfilter.com>

E-mail: filtersales@airconfilter.com

SURFACE MOUNT CANOPY LIGHTING FIXTURES FOR COMMERCIAL COOKING HOODS

SPECIFICATIONS

FIXTURE BODY: Die cast aluminum with brushed finish.
SOCKET: Porcelain body with copper shell.
WIRE LEADS: 14 AWG, 6"(150mm) long.
GROUND LEAD: 6"(150mm) long green colored 18 AWG wire.
WATTAGE: Accepts standard 100 Watt A19 bulb (not furnished).
VOLTAGE: Rated up to 250 Volts.
GASKETS: Silicone.
GLOBE: Plastic coated*, clear, thermal and shock resistant tempered glass.
WIRE GUARD: Plated steel.
OVERALL SIZE: 5-1/2"(140mm) diameter, 8-3/4"(220mm) long with wire guard.
JUNCTION BOX: Not furnished. Fixture is designed to accept any standard 3-1/2"(90mm) or 4"(100mm) junction box.



- U.L. LISTED AND C.S.A. CERTIFIED FOR USE IN COMMERCIAL COOKING HOODS
- MEETS ALL REQUIREMENTS FOR N.F.P.A. AND N.E.C. 410
- DESIGNED FOR CONVENIENT INSTALLATION TO PREWIRED HOODS
- GREASEPROOF, WATERPROOF AND HEATPROOF CONSTRUCTION
- ALUMINUM FIXTURES ARE FURNISHED WITH A BRUSHED FINISH TO MATCH STAINLESS STEEL HOOD INTERIORS



LISTED
FILE #E80045



CERTIFIED
FILE #LR63261-7

SURFACE MOUNT CANOPY LIGHTING FIXTURES

U.L. MODEL NO.	C.S.A. MODEL NO.	DESCRIPTION
X- L50-1004**	L50-1004-CSA	FURNISHED WITH PLASTIC COATED*, THERMAL AND SHOCK RESISTANT TEMPERED GLASS GLOBE.
L50-1024	L50-1024-CSA	FURNISHED WITH PLASTIC COATED*, THERMAL AND SHOCK RESISTANT TEMPERED GLASS GLOBE AND WIRE GUARD

NOTE: ** INDICATES N.S.F. LISTED MODEL



COMPONENT

UNDERWRITERS LABORATORIES STANDARD #57 REQUIRES THAT FIXTURES IN COMMERCIAL COOKING HOODS MUST BE MOUNTED A MINIMUM OF 4 FEET (1200mm) ABOVE THE COOKING SURFACE.

NOTE: *PLASTIC COATED GLOBES

PROVIDED WITH "TUFF-SKIN" COATING WHICH ELIMINATES HOT SPOT BROWNING / DISCOLORATION OF GLOBE...
 PREVENTS GLASS SHATTER FROM IMPACT, DROPPING, UNUSUAL STRESSES AND THERMAL SHOCK.
 SCRATCH RESISTANT... USDA APPROVED... IMPROVES LIGHT SOURCE BY PROVIDING BETTER DIFFUSION.