

# DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK CITY OF PORTLAND

## BUILDING INSPECTION

### PERMIT

Permit Number: 090436

Please Read Application And Notes, If Any, Attached

This is to certify that 574 ASSOCIATES LLC /Michael Keon

has permission to Change of Use-Commercial Restaurant/Pizza Shop, Installation of Pizza Oven and Refrigeration System

AT 576 CONGRESS ST CB# 037 G007001

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.

Notification of inspection must be given and written permission procured before this building or part thereof is altered or otherwise occupied-in. 24 HOUR NOTICE IS REQUIRED.

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

#### OTHER REQUIRED APPROVALS

Fire Dept. Capt. R. Hartman

Health Dept. \_\_\_\_\_

Appeal Board \_\_\_\_\_

Other \_\_\_\_\_

Department Name

*James Burke* 5/1/09  
Director - Building & Inspection Services

**PENALTY FOR REMOVING THIS CARD**

**City of Portland, Maine - Building or Use Permit Application**

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

Permit No: 09-0436	Issue Date:	CBL: 037 G007001
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Location of Construction: 576 CONGRESS ST	Owner Name: 574 ASSOCIATES LLC	Owner Address: 1976 WASHINGTON AVE	Phone: 978-500-9993
Business Name:	Contractor Name: Micheal Keon	Contractor Address: 161 Pine Street Portland	Phone: 9788868178
Lessee/Buyer's Name	Phone:	Permit Type: <i>Alteration</i> Change of Use - Commercial	Zone: B-3

Past Use: Commercial - Retail Used Clothing Store	Proposed Use: Commercial - <del>Change of Use</del> <i>retail</i> Commercial Restaurant/Pizza Shop/ Installation of Pizza Oven and Refrigeration System <i>"Otto's"</i>	Permit Fee: \$115.00	Cost of Work: \$2,000.00	CEO District: 1
Proposed Project Description: <del>Change of Use</del> Commercial Restaurant/Pizza Shop, Installation of Pizza Oven and Refrigeration System - <i>retail</i> <i>"Otto's"</i>		FIRE DEPT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Denied <i>* See Conditions</i>	INSPECTION: Use Group: <i>B Takeout</i> Type: <i>IBC-2003/IMC 2003</i>	

Signature: <i>(KG)</i>	Signature: <i>AMB 6/1/09</i>
PEDESTRIAN ACTIVITIES DISTRICT (P.A.D.) <i>with</i>	
Action: <input type="checkbox"/> Approved <input type="checkbox"/> Approved w/Conditions <input checked="" type="checkbox"/> Denied	
Signature: <i>(w/)</i>	Date: <i>5/11/09</i>

Permit Taken By: lmd	Date Applied For: 05/06/2009	<b>Zoning Approval</b>
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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><b>Special Zone or Reviews</b></p> <input type="checkbox"/> Shoreland <input type="checkbox"/> Wetland <input type="checkbox"/> Flood Zone <input type="checkbox"/> Subdivision <input type="checkbox"/> Site Plan <input type="checkbox"/> Major <input type="checkbox"/> Minor <input type="checkbox"/> MM <input type="checkbox"/> Denied <i>ok with conditions</i> Date: <i>5/11/09</i>	<p><b>Zoning Appeal</b></p> <input type="checkbox"/> Variance <input type="checkbox"/> Miscellaneous <input type="checkbox"/> Conditional Use <input type="checkbox"/> Interpretation <input type="checkbox"/> Approved <input type="checkbox"/> Denied Date:	<p><b>Historic Preservation</b></p> <input type="checkbox"/> Not in District or Landmark <input type="checkbox"/> Does Not Require Review <input type="checkbox"/> Requires Review <input type="checkbox"/> Approved <input type="checkbox"/> Approved w/Conditions <input type="checkbox"/> Denied <i>any extension work</i> Date: <i>5/11/09</i> <i>Separate Review</i> <i>Approval</i>
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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

**BUILDING PERMIT INSPECTION PROCEDURES**

Please call 874-8703 or 874-8693 (ONLY)

to schedule your inspections as agreed upon

Permits expire in 6 months, if the project is not started or ceases for 6 months.

The Owner or their designee is required to notify the inspections office for the following inspections and provide adequate notice. Notice must be called in 48-72 hours in advance in order to schedule an inspection:

By initializing at each inspection time, you are agreeing that you understand the inspection procedure and additional fees from a "Stop Work Order" and "Stop Work Order Release" will be incurred if the procedure is not followed as stated below.

A Pre-construction Meeting will take place upon receipt of your building permit.

  X   Framing/Rough Plumbing/Electrical: Prior to Any Insulating or drywalling

  X   Final inspection required at completion of work, which includes a health inspection

Certificate of Occupancy is not required for certain projects. Your inspector can advise you if your project requires a Certificate of Occupancy. All projects DO require a final inspection.

If any of the inspections do not occur, the project cannot go on to the next phase, REGARDLESS OF THE NOTICE OR CIRCUMSTANCES.

**CERIFICATE OF OCCUPANICES MUST BE ISSUED AND PAID FOR, BEFORE THE SPACE MAY BE OCCUPIED.**

\_\_\_\_\_  
Signature of Applicant/Designee

\_\_\_\_\_  
Date 6/1/09

\_\_\_\_\_  
Signature of Inspections Official

\_\_\_\_\_  
Date 6/1/09

**City of Portland, Maine - Building or Use Permit**

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

<b>Permit No:</b> 09-0436	<b>Date Applied For:</b> 05/06/2009	<b>CBL:</b> 037 G007001
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<b>Location of Construction:</b> 576 CONGRESS ST	<b>Owner Name:</b> 574 ASSOCIATES LLC	<b>Owner Address:</b> 1976 WASHINGTON AVE	<b>Phone:</b> 978-500-9993
<b>Business Name:</b>	<b>Contractor Name:</b> Micheal Keon	<b>Contractor Address:</b> 161 Pine Street Portland	<b>Phone:</b> (978) 886-8178
<b>Lessee/Buyer's Name</b>	<b>Phone:</b>	<b>Permit Type:</b> Alterations - Commercial	

<b>Proposed Use:</b> Commercial - Pizza Shop (retail) Installation of Pizza Oven and Refrigeration System - "Otto's"	<b>Proposed Project Description:</b> Commercial - Pizza Shop (retail) - Installation of Pizza Oven and Refrigeration System - "Oto's."
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**Dept:** Zoning      **Status:** Approved with Conditions      **Reviewer:** Marge Schmuckal      **Approval Date:** 05/11/2009

**Note:** **Ok to Issue:**

- 1) This permit is being issued with the condition that there are nine or less seats in the store, so the use remains retail. If ten or more seats are placed in the space then a change of use will have to be applied for because it becomes a restaurant use.
- 2) ANY exterior work requires a separate review and approval thru Historic Preservation. This property is located within an Historic District.
- 3) Separate permits shall be required for any new signage.
- 4) 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:** Jeanine Bourke      **Approval Date:** 06/01/2009

**Note:** **Ok to Issue:**

- 1) Fire suppression is not required
- 2) Approval of license is subject to health inspections per the Food Code.
- 3) New restaurant, lounge or bar must meet the requirements of the City and State Food Codes
- 4) This appliance/stove shall be installed, operated and maintained per the manufacturers specifications and the UL listing

**Dept:** Fire      **Status:** Approved with Conditions      **Reviewer:** Capt Keith Gautreau      **Approval Date:** 05/14/2009

**Note:** **Ok to Issue:**

- 1) Egress shall not be affected by this installation.
- 2) Install shall comply with all manufacture's specifications.

**Comments:**

5/8/2009-lmd: At time of submission contractor stated that the prior use was a restaurant, I spoke with him today, last use was retail used clothing, prior to that it was a restaurant. Also he is stating that there is NO construction required. I added a C of O fee to the permit

5/29/2009-jmb: Left vmsg with Anthony A. And Michael K. For details, this pizza oven does not meet UL197 or UL710B and therefore needs a commercial type 1 hood with suppression. Both applicants came into the office moments after I called. They informed there is an existing hood canopy. They will bring in photos of the exhaust and dimensions from openings and property lines. It is surrounded by buildings with no access alley. Also Michael will get specs on the oven for grease not to exceed levels in NFPA 96 Sec. 4.1.1.2

<b>Location of Construction:</b> 576 CONGRESS ST	<b>Owner Name:</b> 574 ASSOCIATES LLC	<b>Owner Address:</b> 1976 WASHINGTON AVE	<b>Phone:</b> 978-500-9993
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<b>Lessee/Buyer's Name</b>	<b>Phone:</b>	<b>Permit Type:</b> Alterations - Commercial	

6/1/2009-jmb: Mike and Anthony came in and submitted information about the existing type 2 hood that will be over the pizza deck ovens. They revised the plan to show that it extends over the ovens. I verified in the IMC commentary Sec. 507.2.2 that type 2 is allowed for this type of appliance. Since this is not type 1, fire suppression is not needed. They also have pictures of the exhaust which is 11.5' from the rear building and 9'-10' from the 2nd floor windows. Ok to issue.





# General Building Permit Application

\$40.00


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>576 CONGRESS ST. PORTLAND 04101</u>		
Total Square Footage of Proposed Structure/Area <u>360 S.F.</u>	Square Footage of Lot	Number of Stories
Tax Assessor's Chart, Block & Lot Chart# <u>37</u> Block# <u>Q</u> Lot# <u>007</u>	Applicant * <u>must</u> be owner, Lessee or Buyer* Name <u>ANTHONY ALLEN</u> Address <u>2 STANLEY AVE.</u> City, State & Zip <u>NEWBURYPORT MA 01950</u>	Telephone: <u>978-500-9993</u>
Lessee/DBA (If Applicable)  <u>MAY - 6 2009</u>	Owner (if different from Applicant) Name <u>SANTA FE EXPRESS</u> Address <u>1976 WASH. AVE</u> City, State & Zip <u>PORTLAND ME 04101</u>	Cost Of Work: \$ <u>2000.00</u> C of O Fee: \$ _____ Total Fee: \$ <u>2000.00</u>
Current legal use (i.e. single family) <u>VACANT</u> Number of Residential Units _____ If vacant, what was the previous use? <u>RETAIL</u> Proposed Specific use: <u>PIZZA SHOP - TAKE OUT</u> Is property part of a subdivision? <u>No</u> If yes, please name _____ Project description: <u>INSTALLING PIZZA OVEN AND REFRIGERATION BUILDING 9' COUNTERTOP</u>		
Contractor's name: <u>MICHAEL KEAN</u> Address: <u>161 PINE ST. 04102</u> City, State & Zip <u>PORTLAND ME 04102</u> Telephone: <u>978-886-8178</u> Who should we contact when the permit is ready: <u>MICHAEL KEAN</u> Telephone: <u>978-500-9993</u> Mailing address: <u>576 CONGRESS ST. PORTLAND ME 04101</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](http://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:  Date: 5/1/2009

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



# Accessibility Building Code Certificate

Designer:

Mike Keon

Address of Project:

576 CONGRESS ST 04101

Nature of Project:

BUILDING 9' COUNTERTOP

\_\_\_\_\_  
\_\_\_\_\_

The technical submissions covering the proposed construction work as described above have been designed in compliance with applicable referenced standards found in the Maine Human Rights Law and Federal Americans with Disability Act. Residential Buildings with 4 units or more must conform to the Federal Fair Housing Accessibility Standards. Please provide proof of compliance if applicable.

Signature:

[Handwritten Signature]

Title:

PROJECT MANAGER

Firm:

\_\_\_\_\_

Address:

161 PINE ST. PORTLAND ME

\_\_\_\_\_

Phone:

978-886-8178

**(SEAL)**

For more information or to download this form and other permit applications visit the Inspections Division on our website at [www.portlandmaine.gov](http://www.portlandmaine.gov)





# Certificate of Design

Date: 5.5.9

From: \_\_\_\_\_

These plans and / or specifications covering construction work on:

576 CONGRESS ST PORTLAND ME 04101

Have been designed and drawn up by the undersigned, a Maine registered Architect / Engineer according to the *2003 International Building Code* and local amendments.

Signature: \_\_\_\_\_

Title: \_\_\_\_\_

**(SEAL)**

Firm: \_\_\_\_\_

Address: \_\_\_\_\_

Phone: \_\_\_\_\_

For more information or to download this form and other permit applications visit the Inspections Division on our website at [www.portlandmaine.gov](http://www.portlandmaine.gov)



# Certificate of Design Application

From Designer: \_\_\_\_\_

Date: \_\_\_\_\_

Job Name: \_\_\_\_\_

Address of Construction: \_\_\_\_\_

## 2003 International Building Code

Construction project was designed to the building code criteria listed below:

Building Code & Year \_\_\_\_\_ Use Group Classification (s) \_\_\_\_\_

Type of Construction \_\_\_\_\_

Is there a Fire suppression system in Accordance with Section 903.3.1 of the 2003 IBC? \_\_\_\_\_ Supervisory alarm system? \_\_\_\_\_

Is the Structure mixed use? \_\_\_\_\_ If yes, separated or non separated or non separated (section 302.3) \_\_\_\_\_

Geotechnical/Soils report required? (See Section 1802.2) \_\_\_\_\_

### Structural Design Calculations

\_\_\_\_\_ Submitted for all structural members (106.1 - 106.11)

### Design Loads on Construction Documents (1603)

Uniformly distributed floor live loads (7603.11, 1807)

Floor Area Use	Loads Shown
_____	_____
_____	_____
_____	_____
_____	_____

- \_\_\_\_\_ Live load reduction
- \_\_\_\_\_ Roof *live* loads (1603.1.2, 1607.11)
- \_\_\_\_\_ Roof snow loads (1603.7.3, 1608)
- \_\_\_\_\_ Ground snow load,  $P_g$  (1608.2)
- \_\_\_\_\_ If  $P_g > 10$  psf, flat-roof snow load  $P_f$
- \_\_\_\_\_ If  $P_g > 10$  psf, snow exposure factor,  $C_e$
- \_\_\_\_\_ If  $P_g > 10$  psf, snow load importance factor,  $I_s$
- \_\_\_\_\_ Roof thermal factor,  $C_t$  (1608.4)
- \_\_\_\_\_ Sloped roof snowload,  $P_s$  (1608.4)
- \_\_\_\_\_ Seismic design category (1616.3)
- \_\_\_\_\_ Basic seismic force resisting system (1617.6.2)
- \_\_\_\_\_ Response modification coefficient,  $R$ , and deflection amplification factor  $C_d$  (1617.6.2)
- \_\_\_\_\_ Analysis procedure (1616.6, 1617.5)
- \_\_\_\_\_ Design base shear (1617.4, 1617.5.1)

### Wind loads (1603.1.4, 1609)

- \_\_\_\_\_ Design option utilized (1609.1.1, 1609.6)
- \_\_\_\_\_ Basic wind speed (1809.3)
- \_\_\_\_\_ Building category and wind importance Factor,  $w$ , table 1604.5, 1609.5)
- \_\_\_\_\_ Wind exposure category (1609.4)
- \_\_\_\_\_ Internal pressure coefficient (ASCE 7)
- \_\_\_\_\_ Component and cladding pressures (1609.1.1, 1609.6.2.2)
- \_\_\_\_\_ Main force wind pressures (7603.1.1, 1609.6.2.1)

### Flood loads (1803.1.6, 1612)

- \_\_\_\_\_ Flood Hazard area (1612.3)
- \_\_\_\_\_ Elevation of structure

### Earth design data (1603.1.5, 1614-1623)

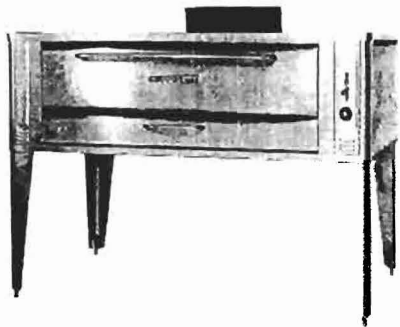
- \_\_\_\_\_ Design option utilized (1614.1)
- \_\_\_\_\_ Seismic use group ("Category")
- \_\_\_\_\_ Spectral response coefficients,  $S_D$ s &  $S_I$  (1615.1)
- \_\_\_\_\_ Site class (1615.1.5)

### Other loads

- \_\_\_\_\_ Concentrated loads (1607.4)
- \_\_\_\_\_ Partition loads (1607.5)
- \_\_\_\_\_ Misc. loads (Table 1607.8, 1607.6.1, 1607.7, 1607.12, 1607.13, 1610, 1611, 2404)



# MODEL 1060 Deck Oven



1060 - Single/Double

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

Ovens consist of basic sections and are a complete and separate unit capable of operating alone or in combination.

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, sides and back
- Spring assist doors with concealed hinges
- Heavy chrome plated tubular steel door handle
- 32" (794mm) black powder coated legs (for single units)
- 12" (273mm) black powder coated legs (for double units)
- Burner door opens easily for ignition, cleaning or adjustment, without removal of any fastenings
- Vitreous fiber insulation at top, back, sides, bottom and doors

### INTERIOR CONSTRUCTION

- 60" x 36" x 10" (1524mm x 914mm x 254mm) oven compartment interior.
- Aluminized steel baking compartment liner
- Aluminized steel combustion chamber
- Ultra Rokite deck supported by an angle iron frame

### OPERATION

- Two free-floating, easily removable duplex-tube burners
- Removable fixed orifices on main and pilot burners
- Main gas valve, temperature control valve and safety pilot valve fully within section body and are accessible through a covered and ventilated compartment in front
- Air mixers with adjustable air shutters and locking device
- Snap throttle thermostat with temperature control range of 300°F (150°C) to 650°F (340°C)

### STANDARD FEATURES

- Fahrenheit dial 300°F to 650°F
- Ultra Rokite deck
- Two year oven parts and one year labor warranty\*
- Five year limited oven door warranty\*

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

### OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- Legs:
  - 12" (273mm) stainless steel legs
  - 32" (794mm) stainless steel legs
- Flexible gas hose with quick disconnect and restraining device:
  - 36" (914 mm)
  - 48" (1219mm)
- Stainless steel stacking crown angle leg frame assembly
- Casters
- Stainless steel crown angle trim
- Flue connector
- Vent kit

### OPTIONS AND ACCESSORIES

(AT NO ADDITIONAL CHARGE)

- Centigrade dial, 150°C to 340°C
- No. 12 gauge (3.02mm) press-formed, reinforced and flanged aluminized steel deck (Model 1060-S)



### BLODGETT OVEN COMPANY

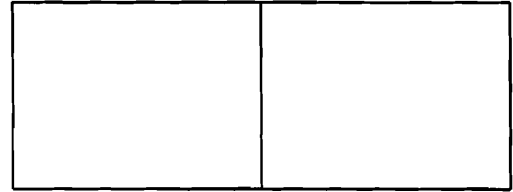
www.blodgett.com

44 Lakeside Avenue, Burlington, VT 05401

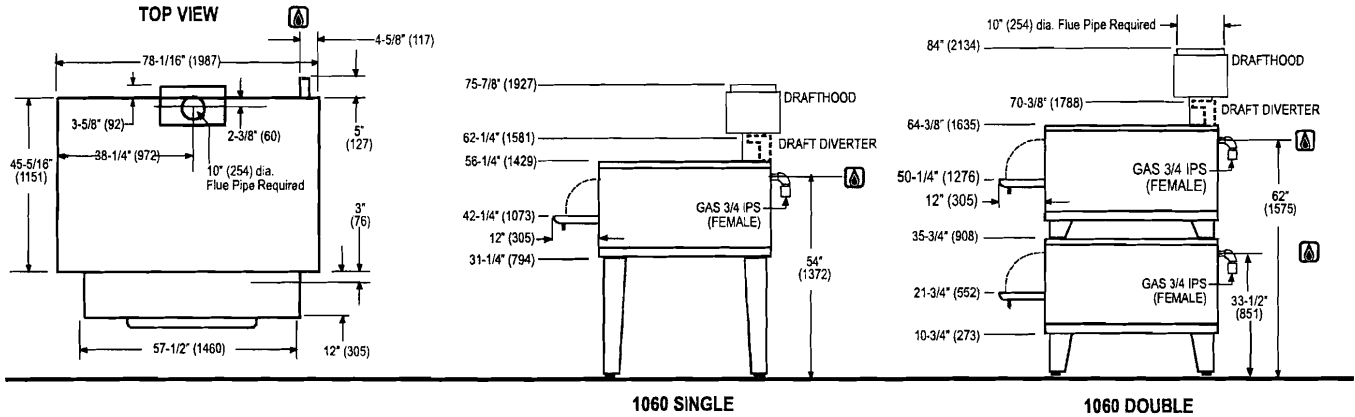
Toll Free: (800) 331-5842 • Phone: (802) 860-3700 • Fax: (802) 864-0183



# MODEL 1060



APPROVAL/STAMP



### SHORT FORM SPECIFICATIONS

Provide Blodgett (single/double) deck oven, model 1060. Construction shall be stainless steel on front, top, back and sides, and shall be fully insulated on all sides. Oven shall be supported by formed adjustable legs. Door(s) shall be spring assisted with concealed hinges and chrome plated tubular steel handles. Separate burner door provided for ignition, cleaning and adjustment. Each baking compartment shall be 60" W x 10" H x 36" D and shall be lined with aluminized steel. Deck shall ultra rokitite. Unit shall be gas heated by two (2) free-floating, easily removable, duplex-type burners controlled by a snap throttle thermostat with range of 300°F to 650°F. Each compartment provided with flue vent. Provide with two year parts and one year labor warranty. Provide with options and accessories as indicated.

DIMENSIONS:	Single	Double
Number of sections:	1	2
Number of controls:	1	2
Number of compartments:	1	2
Size of compartment:	60" (1524mm) W x 10" (254mm) H x 36" (914mm) D	
Area of each compartment:	14.6 sq. ft. (1.4m <sup>2</sup> )	14.6 sq. ft. (1.4m <sup>2</sup> )
Total area of oven:	29.2 sq. ft. (2.7m <sup>2</sup> )	29.2 sq. ft. (2.7m <sup>2</sup> )
Clearance below oven:	31-1/4" (794mm)	10-3/4" (273mm)
Floor space:	78-1/4" (1988mm) W x 46-5/16" (1176mm) D	
Product clearance:	6" from combustible and non-combustible construction	

### MINIMUM ENTRY CLEARANCE:

Uncrated	26" (660mm)
Crated	31" (787mm)

### SHIPPING INFORMATION:

<b>Approx. Weight:</b>	
Single:	1050 lbs. (476kg)
Double:	2100 lbs. (952kg)
<b>Crate sizes:</b>	
84" (2134mm) x 54" (1372mm) x 31" (787mm)	

### MAXIMUM INPUT:

1060B single	120,000 BTU/hr
1060B double	240,000 BTU/hr

### GAS SUPPLY:

3/4" IPS connection at rear of oven

Manifold Pressure:

- Natural – 3.5" W.C. min.
- Propane – 10.0" W.C. min.

Inlet Pressure:

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

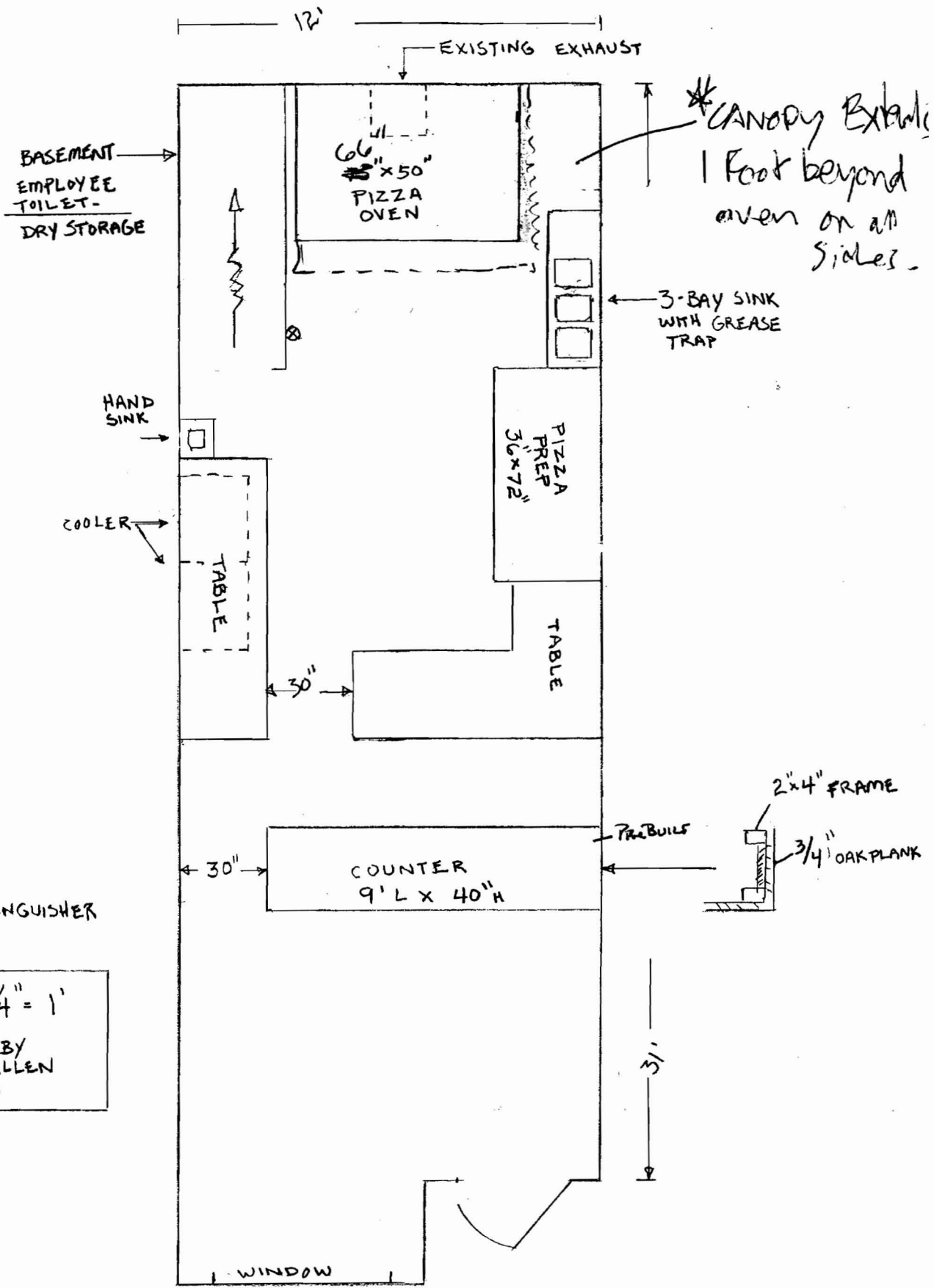
**NOTE:** The company reserves the right to make substitutions of components without prior notice

### BLODGETT OVEN COMPANY

www.blodgett.com

44 Lakeside Avenue, Burlington, VT 05401

Toll Free: (800) 331-5842 • Phone: (802) 860-3700 • Fax: (802) 864-0183



⊗ FIRE EXTINGUISHER

SCALE:  $\frac{1}{4}'' = 1'$   
 PREPARED BY  
 ANTHONY ALLEN  
 5-5-09

576 CONGRESS ST.

ALL ITEMS FOR PIZZA DOUGH, TOPPINGS,  
VEGETABLES ARE PRE-PREPARED

## ACME pizzeria napoletana

### create your own TOMATO PIE

choose... **red pie** crushed tomatoes, mozzarella, olive oil.....7.50  
**white pie** mozzarella, parmesan, olive oil.....7.50  
**marinara** crushed tomatoes, olive oil.....6.50

add toppings..... 1.00 each

**sausage . caramelized onions . gorgonzola**  
**white onions . prosciutto . roasted garlic**  
**spinach . goat cheese . roasted red peppers**  
**pepperoni . linguica . extra mozzarella**  
**red onions . peppers . tomatoes**  
**mushrooms . ricotta . arugala**  
**chicken . asiago . kalamata olives**

### BEVERAGES

Soda (bottle).....1.50  
Soda (can-Coke or Diet Coke only).....1.00  
Vitamin water.....1.75  
Iced tea/ Lemonade....1.50  
Water.....1.00

Restaurant Equipment & Supply: New & Used

My Account | About Us | Buyers Guide | FAQ / Help | My Cart



404-752-6715 8:30am-6:30pm EST (M-F)

- Used Restaurant Equipment
- Home & Kitchen Appliances
- Specials & Liquidations
- ATLANTA Showroom

- Commercial Kitchen Equipment
- Refrigeration & Ice Machines
- Bar & Beverage Equipment
- Catering & Dining Equipment
- Concession Equipment
- Restaurant Furniture
- Customized Equipment
- Kitchen Tools & Smallwares

Sign In or Register

May 30, 2009

Home » Commercial Kitchen Equipment » Hood Systems, Fire Suppression » Heat Hood Systems

FIND  In  Filter Search

Narrow your results:  [Advanced]

**CATEGORIES**

## Heat Hood Systems

» Heat Hood Systems

Heat hoods are exhaust only hoods, for use over commercial kitchen equipment that does not produce grease laden vapors, such as steamers, pizza ovens and dishwashers. See the product listing of the heat hood you require for the recommended exhaust fan, lights and other accessories to customize your heat hood. For additional information on selecting an Exhaust Fan refer to our [Hood Sizing Guide](#) or call our Hood Specialists on 404-752-6715.

Items Found: 7

List View | [Picture Gallery](#)

Sort by

Used Restaurant Equipment

On qualifying items to a business address within the 48 contiguous states.

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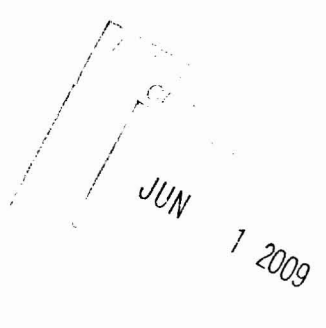
20% OFF Used Restaurant Equipment

Coupon cannot be used on used items offering free shipping. Enter Coupon Code 20ACDCPU at checkout.

equipment financing

Simple. Fast. Affordable.

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	Product Description	Manufacturer	Our Price
	<b>Superior Hoods 6 Ft Stainless Steel Restaurant Heat Hood 4ft Deep HEAT48-6</b> Superior Hoods Heat Hood Systems HEAT48-6 • NSF Inventory #: 49434	 Superior Hoods	<b>\$751.55</b> Save \$443.45 <input type="button" value="ADD TO CART"/>
	<b>Used Restaurant Kitchen 72" Stainless Steel Heat/Steam Hood</b> Heat Hood Systems Inventory #: 98057		<b>\$299.99</b> <input type="button" value="ADD TO CART"/>
	<b>Superior Hoods Customized Stainless Steel Restaurant Grease &amp; Heat Hoods</b> Superior Hoods Grease Hood Systems • NSF Inventory #: 95571	 Superior Hoods	<input type="button" value="Get a Quote"/>
	<b>Superior Hoods 6 Ft Stainless Steel Restaurant Heat Condensate Hood HEATMUA1 48-6 18</b> Superior Hoods Heat Hood Systems HEATMUA1 48-6 18 • NSF Inventory #: 33434	 Superior Hoods	<b>\$1,011.87</b> Save \$413.13 <input type="button" value="ADD TO CART"/>
	<b>Superior Hoods 4Ft Stainless Restaurant Heat Hood 3ft Deep NSF NFPA96 HEAT36-4</b> Superior Hoods Heat Hood Systems HEAT36-4 • NSF Inventory #: 36908	 Superior Hoods	<b>\$692.14</b> Save \$207.86 <input type="button" value="ADD TO CART"/>
	<b>Superior Hoods 5ft x 4ft Stainless Steel Restaurant Heat Hood NFPA96 NSF HEAT48-5</b> Superior Hoods Heat Hood Systems HEAT48-5 • NSF Inventory #: 42910	 Superior Hoods	<b>\$692.14</b> Save \$502.86 <input type="button" value="ADD TO CART"/>
	<b>Superior Hoods 4 Ft Stainless Steel Restaurant Heat Hood HEAT48-4</b> Superior Hoods Heat Hood Systems HEAT48-4	 Superior Hoods	<b>\$512.32</b> Save \$482.68

- 20' Fire Suppression for Restaurant Kitchen Cook Line Grease Hood \$2,800-\$3,440
- 24' Fire Suppression for Restaurant Kitchen Cook Line Grease Hood \$4,110+
- \* Other Sizes Available
- \* Ansul System Tank calculated for 1 Fryer, Add \$350 for each additional Fryer on some Exhaust Hoods

*See Sec. 507.2.2 IMC commentary  
Type II - NO Fire Suppression*

**Heat Hoods Type II Hoods**

\* For commercial Restaurant Bakery Deck Ovens, Bread Ovens, Pizza Ovens, & Convection Ovens

- 4' x 4' x 18"H Stainless Steel Commercial Restaurant Heat Exhaust Hood \$765
- 4' x 4' x 24"H Stainless Steel Commercial Restaurant Heat Exhaust Hood \$955
- 4' x 6' x 18"H Stainless Steel Commercial Restaurant Heat Exhaust Hood \$834
- 4' x 8' x 18"H Stainless Steel Commercial Restaurant Heat Exhaust Hood \$1,112
- 4' x 10' x 24"H Stainless Steel Commercial Restaurant Heat Exhaust Hood \$1,738
- 5' x 6' x 18"H Stainless Steel Commercial Restaurant Heat Exhaust Hood \$834
- 5' x 8' x 18"H Stainless Steel Commercial Restaurant Heat Exhaust Hood \$1,112
- 6' x 6' x 18"H Galvanized Commercial Restaurant Heat Exhaust Hood \$656
- 6' x 6' x 18"H Stainless Steel Commercial Restaurant Heat Exhaust Hood \$834
- 5' x 12' x 18"H Galvanized Commercial Restaurant Heat Exhaust Hood \$1,312
- 5' x 12' x 24"H Stainless Steel Commercial Restaurant Heat Exhaust Hood \$2,086

**Other sizes Heat Hoods Available**

We can Fabricate Custom Hoods. Please contact us for a quote

*JUN 1 2009*

**Condensate Hoods - Steam Vapor Exhaust Hoods**

\* For Dishwashers & Steamers, 18" Tall, with Drain

- 4'Ft x 4'Ft Commercial Restaurant Condensate Exhaust Hood \$884
- 5'Ft x 5'Ft Commercial Restaurant Condensate Exhaust Hood \$884
- 6'Ft x 5'Ft Commercial Restaurant Condensate Exhaust Hood \$1,061
- 7'Ft x 5'Ft Commercial Restaurant Condensate Exhaust Hood \$1,238

- Food Preparation Equipment
- Food Warmers
- Freezer
- Fryers
- Furniture
- Grease Interceptors
- Hotel Equipment
- Ice Machines
- Leasing
- Maintenance Supplies
- Meat Grinders
- Mixers
- Mixer Attachments
- Ovens
- Refrigerators
- Refrigerated Prep Tables
- Shelving
- Shipping
- Stainless Sinks
- Steam Tables
- Storage Shelving
- Stoves
- Slicers
- Smallwares