

Gas Station Fire Suppression System Report

Date: 1-5-16 Service Technician(s): DH
Customer Name: Rusty Lantern Market
Site Address: 2282 Congress St. Portland Me.

Manufacturer & size of System bottle? Pyro Chem.
If Kidde, is bottle tall or short? PC 80#
Type of Control Head/System? XV / KRS700 / EL / Other
If XV, Date of cartridge? 1-5-16
Agent Type? ABC / BC / PK
How many total bottles? 15
Dates on each bottle? 15-ALL
Are bottles on pole, canopy or pole under canopy? Canopy
Pressure gauge in proper operating range? yes
If on a pole w/out a canopy > Heat collector pans for thermostats? -
Length of each island? 14'
How many Gas Pumps? 5
How many nozzles? 90#
Are ALL nozzle aiming points clearing top of dispenser? If no, explain: yes
How many thermostats? 5
Thermostats tested w/ heat & operating properly? yes
How many pull stations? 1
Indicator light? Yes No If yes, light on or green when armed & off or red when tripped?
Are all pull stations operating properly? yes
Are all pull stations easily accessible to store attendant? yes
Do gas pumps shut off automatically when tripped? yes
Is all copper tubing in good condition (No leaks and no cracks)? yes
Does the piping design have the proper "equal length" distribution and proper "H" layout for each bottle and pump? yes
Bell boxes > Checked, cleaned and sealed with silicone? yes
Are all nozzles clear & clean & do they have proper caps? yes
Do system bottles have covers? Are covers in good condition? yes
Are all system bottles tagged & punched? yes
Are all pull stations properly tagged & punched & have AAA Fire Manual Release Label? yes
MSDS Sheets on site: ABC & BC & location of MSDS? YES NEAR PADE C

Customer shown how to operate system from pull station? Yes/No
Additional work needed in future? Yes No If yes, see comments.

Comments / Recommendations of Additional work to do Etc.:

Diagram of Parking Lot, Fueling Islands & Pumps & Position of Nozzles & Thermostats?



Store
Capt David Petrucci
Reviewed & Received By

Ovention Shuttle – The Solution for Your Menu Challenges

Shuttle S2000 Specifications

Height: 20.25" (514.3 mm)
Width: 56.88" (without extensions) (1444.75 mm)
Depth: 36.22" (919.9 mm)
Oven Weight: 240 lbs.

	S2000	S20003PH
Power:	1 Phase 60 Hz	3 Phase 60 Hz
Operating Voltage:	208V	240V
Max Current Draw (per phase):	45 Amps	34 Amps
Watts:	9.2 kW/11.8kW	12.6 kW/14.7kW
Plug:	NEMA 6-50P	NEMA 15-50P
Cord Length:	72"	72"

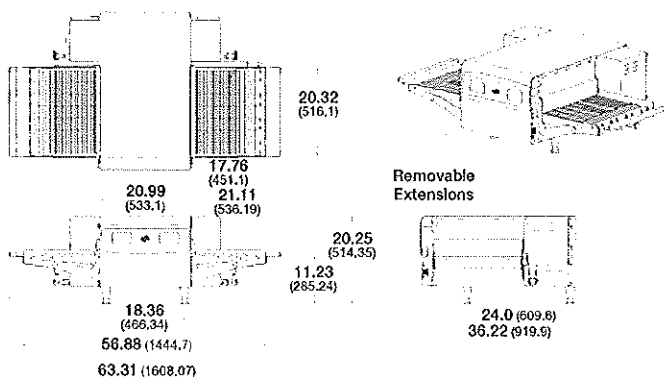
Ventilation:

UL197 (KNLZ) listed for ventless operation
 EPA202 Tested from Section 59 of UL710B (8 hr)
Product: Pepperoni Pizza
Results: 2.01 mg/m³
 Internal catalytic filtration to limit smoke, grease, and odor emissions

Shipping Information:

Freight Class: 150
Cube: 68" x 41" x 30"
Shipping Weight: 325 lbs.
FOB: Sturgeon Bay, Wisconsin

Measurement Units: Inches (Millimeters)



OVENTION, INC.

635 South 28th Street • Milwaukee, Wisconsin 53215

Call Toll Free 855.298.OVEN • www.OventionOvens.com • Email: connect@OventionOvens.com

~~Shuttle S1200 Specifications~~

~~**Height:** 20.21" (513.38 mm)
Width: 43.83" (1113.3 mm)
Depth: 30.80" (782.3 mm)
Oven Weight: 180 lbs.
Power: Single Phase 60 Hz
Operating Voltage: 208V / 240V
Max Current Draw: 26A
Plug: NEMA 6-30P
Cord Length: 72" (1828.8 mm)~~

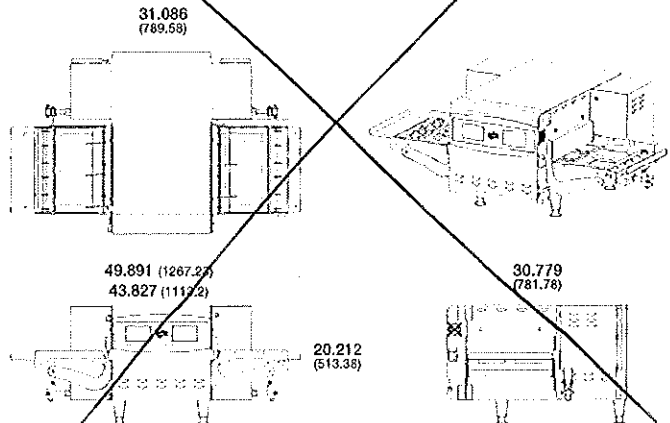
~~Ventilation:~~

~~UL197 (KNLZ) listed for ventless operation
 EPA202 Tested from Section 59 of UL710B (8 hr)
Product: Pepperoni/Pizza
Results: 2.01 mg/m³
 Internal catalytic filtration to limit smoke, grease, and odor emissions~~

~~Shipping Information:~~

~~**Freight Class:** 150
Cube: 68" x 41" x 30"
Shipping Weight: 250 lbs.
FOB: Sturgeon Bay, Wisconsin~~

Measurement Units: Inches (Millimeters)





The Shuttle® Oven



The speed and throughput of the Conveyor.



The flexibility of our award-winning Matchbox®



Meets service times of conveyors during peak periods.

Dramatically reduces service times in off-peak hours while enabling broad menu flexibility.

Two Modes of Operation:

Shuttle Mode Enables Superior Cooking Control and Broad Menu Flexibility

- Revolutionary Precision Impingement® allows you to control time and independent blower speeds for every item
- Food automatically loads quickly – at the tap of a touchpad – reducing service times
- Stores cook settings for up to 1,000 menu items on an intuitive One-Touch display

Conveyor Mode at the Press of a Button

- Doors stay open – and the Ovention Shuttle has the same throughput as a high performance conveyor during peak periods

Unparalleled Features Common to Both Modes:

Fast – but *without* Microwaves!

No Hood Required

- Ovention's revolutionary closed cooking system surpasses UL grease emissions standards

Drastically Reduced Energy Costs

- Unique door system minimizes hot air escape
- Reduced oven energy consumption
- Reduced air extraction / HVAC costs

Quiet!

- Makes far less noise than a conveyor oven

Smaller Kitchen Footprint

- One Ovention Shuttle can replace multiple pieces of cooking equipment – such as a countertop conveyor and convection oven