

CITY OF SACRAMENTO

1231 I Street, Sacramento, CA 95814

Permit No: 0300683

Insp Area: 4

Thos Bros: 277 A1

Site Address: 1 SPORTS PK SAC

Parcel No: 225-0070-060

Sub-Type: REP

Housing (Y/N): N

CONTRACTOR

STAN TROXEL  
7640 LINDEN AVE  
CITRUS HEIGHTS CA 95610

OWNER

ROYAL KINGS ARENA LIMITED PARTNERSHIP  
1 SPORTS PKWY  
SACRAMENTO, CA 95834

ARCHITECT

Nature of Work: CHANGE 30 AMP 2 POLE BREAKER TO 20 AMP 2 POLE BREAKER, PLUG  
END...PARK AT # 150, GATE M AND SEE SECURITY ROGER TOP FOR  
ENTRANCE TO EAST CONCESSION STAND.

CONSTRUCTION LENDING AGENCY : I hereby affirm under penalty of perjury that there is a construction lending agency for the performance of the work for which this permit is issued (Sec. 3097, Civ. C).

Lender's Name \_\_\_\_\_ Lender's Address \_\_\_\_\_

LICENSED CONTRACTORS DECLARATION: I hereby affirm under penalty of perjury that I am licensed under provisions of Chapter 9 (commencing with section 7000) of Division 3 of the Business and Professions Code and my license is in full force and effect.

License Class OB License Number 494574 Date 01-16-03 Contractor Signature [Signature]

OWNER-BUILDER DECLARATION: I hereby affirm under penalty of perjury that I am exempt from the contractors License Law for the following reason (Sec. 7031.5, Business and Professions Code; any city or county which requires a permit to construct, alter, improve, demolish, or repair any structure, prior to its issuance, also requires the applicant for such permit to file a signed statement that he or she is licensed pursuant to the provisions of the Contractors License Law (Chapter 9 (commencing with Section 7000) of Division 8 of the Business and Professions Code) or that he or she is exempt therefrom and the basis for the alleged exemption. Any violation of Section 7031.5 by any applicant for a permit subjects the applicant to a civil penalty of not more than five hundred dollars (\$500.00);

I, as a owner of the property, or my employees with wages as their sole compensation, will do the work, and the structure is not intended or offered for sale (Sec. 7044, Business and Professional Code: The Contractors License Law does not apply to an owner of property who builds or improves thereon, and who does such work himself or herself or through his/her own employees, provided that such improvements are not intended or offered for sale. If, however, the building or improvement is sold within one year of completion, the owner-builder will have the burden of proving that he/she did not build or improve for the purpose of sale.)

I, as owner of the property, am exclusively contracting with licensed contractors to construct the project (Sec. 7044, Business and Professions Code: The Contractors License Law does not apply to an owner of property who builds or improves thereon, and who contracts for such projects with a contractor(s) licensed pursuant to the Contractors License Law).

I am exempt under Sec. \_\_\_\_\_ B & PC for this reason: \_\_\_\_\_

Date \_\_\_\_\_ Owner Signature \_\_\_\_\_

PAID  
CITY OF SACRAMENTO  
JAN 16 2003

IN ISSUING THIS BUILDING PERMIT, the applicant represents, and the city relies on the representation of the applicant, that the applicant verified all measurements and locations shown on the application or accompanying drawings and that the improvement to be constructed does not violate any law or private agreement relating to permissible or prohibited locations for such improvements. This building permit does not authorize any illegal location of any improvement or the violation of any private agreement relating to location of improvements.

I certify that I have read this application and state that all information is correct. I agree to comply with all city and county ordinances and state laws relating to building construction and hereby authorize representative(s) of this city to enter upon the abovementioned property for inspection purposes.

Date 01-16-03 Applicant/Agent Signature [Signature]

WORKER'S COMPENSATION DECLARATION: I hereby affirm under penalty of perjury one of the following declarations:

I have and will maintain a certificate of consent to self-insure for workers' compensation as provided for by Section 3700 of the Labor Code, for the performance of work for which the permit is issued.

I have and will maintain workers' compensation insurance, as required by Section 3700 of the Labor Code, for the performance of the work for which this permit is issued. My workers' compensation insurance carrier and policy number are:

Carrier STATE COMPENSATION INS FUND Policy Number 7119-2004 Exp Date 01/01/2004

(This section need not be completed if the permit is for \$100 or less) I certify that in the performance of the work for which this permit is issued, I shall not employ any person in any manner so as to become subject to the workers' compensation laws of California and agree that if I should become subject to the workers' compensation provisions of Section 3700 of the Labor Code, I shall forthwith comply with those provisions.

Date 01-16-03 Applicant Signature [Signature]

WARNING: FAILURE TO SECURE WORKER'S COMPENSATION COVERAGE IS UNLAWFUL AND SHALL SUBJECT AN EMPLOYER TO CRIMINAL PENALTIES AND CIVIL FINES UP TO ONE HUNDRED THOUSAND DOLLARS (\$100,000) IN ADDITION TO THE COST OF COMPENSATION, DAMAGES AS PROVIDED FOR IN SECTION 3706 OF THE LABOR CODE, INTEREST AND ATTORNEY'S FEE.

# APPLICATION FOR COMMERCIAL BUILDING PERMIT

**CITY OF SACRAMENTO**  
**DEVELOPMENT SERVICES DIVISION**  
**PERMIT SERVICES SECTION**

ACTIVITY # <u>0300683</u>	Insp. Area
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231 I Street, Rm. 200  
 Sacramento, CA 95814 (916) 264-7619 FAX 264-7046

Applicant **MUST** complete ALL Unshaded areas

ADDRESS SPORTS ARENA PARKWAY SAC 95835 Suite \_\_\_\_\_  
 PERMIT # 225-0070-060

**CONTACT**

Name STAN TROXEL  
 Street Address 7640 HINDEN AVE  
 City/State/Zip CITRUS HEIGHTS CA 95610  
 Phone 916-722-8829 FAX 781-3301  
 E-mail: \_\_\_\_\_

**LICENSED CONTRACTOR** Lic No. # 494574

Name STAN TROXEL  
 Address 7640 HINDEN AVE  
 City/State/Zip CITRUS HEIGHTS CA 95610  
 Phone 916-722-8829 FAX 781-3301  
 E-mail: \_\_\_\_\_

**ARCHITECT/ENGINEER**

Name \_\_\_\_\_  
 Address \_\_\_\_\_  
 City/State/Zip \_\_\_\_\_  
 Phone \_\_\_\_\_ FAX \_\_\_\_\_  
 E-mail: \_\_\_\_\_

**OWNER**

Name EXCALIBUR PIZZA CO  
 Address 1830 VERNON ST SUITE 1  
 City/State/Zip ROSEVILLE CA 95678  
 Phone 916-781-3365 FAX 781-3365  
 E-mail: \_\_\_\_\_

Will permittee have any employees on the jobsite?  No  Yes → INSURANCE CO: \_\_\_\_\_  
 WORKER'S COMPENSATION POLICY # \_\_\_\_\_ EXPIRATION DATE: \_\_\_\_\_

NATURE OF WORK IN DETAIL: CHANGE 30 AMP 2 POLE BREAKER TO 20 AMP 2 POLE BREAKER + PLYE END

OCCUPANT/TENANT: \_\_\_\_\_ VALUATION: \$ 200,000

FLOOD STATUS:		S.C.A.T.									
JOB DESCRIPTION		BLDG	SHELL	APT	TI ( )	REM ( )	SW	FIRE	ADD	OTH	
INSPECTION DISCIPLINES		BLDG	MECH	PLUMB	ELEC	SITE	FIRE				
# Stories	1st flr Area	Total Area	Use Zone	Occp Group	Const type	Fire Req. Y / N		Fed Code	Vio. File		
						SPR	ALARM		[H]	[Quad]	
B	L	P	M	E	F	S	D	PW	UTIL		

COMMENTS: \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

REGIONAL SANITATION FEES?  Yes  No HEALTH DEPARTMENT?  Yes  No  
 WATER FLOW TEST FOR NEW BUILDINGS OR ADDITIONS?  Provided  Faxed

# CITY COPY

The approval of all Electrical Work is subject to field inspections

**ISSUED**  
City of Sacramento

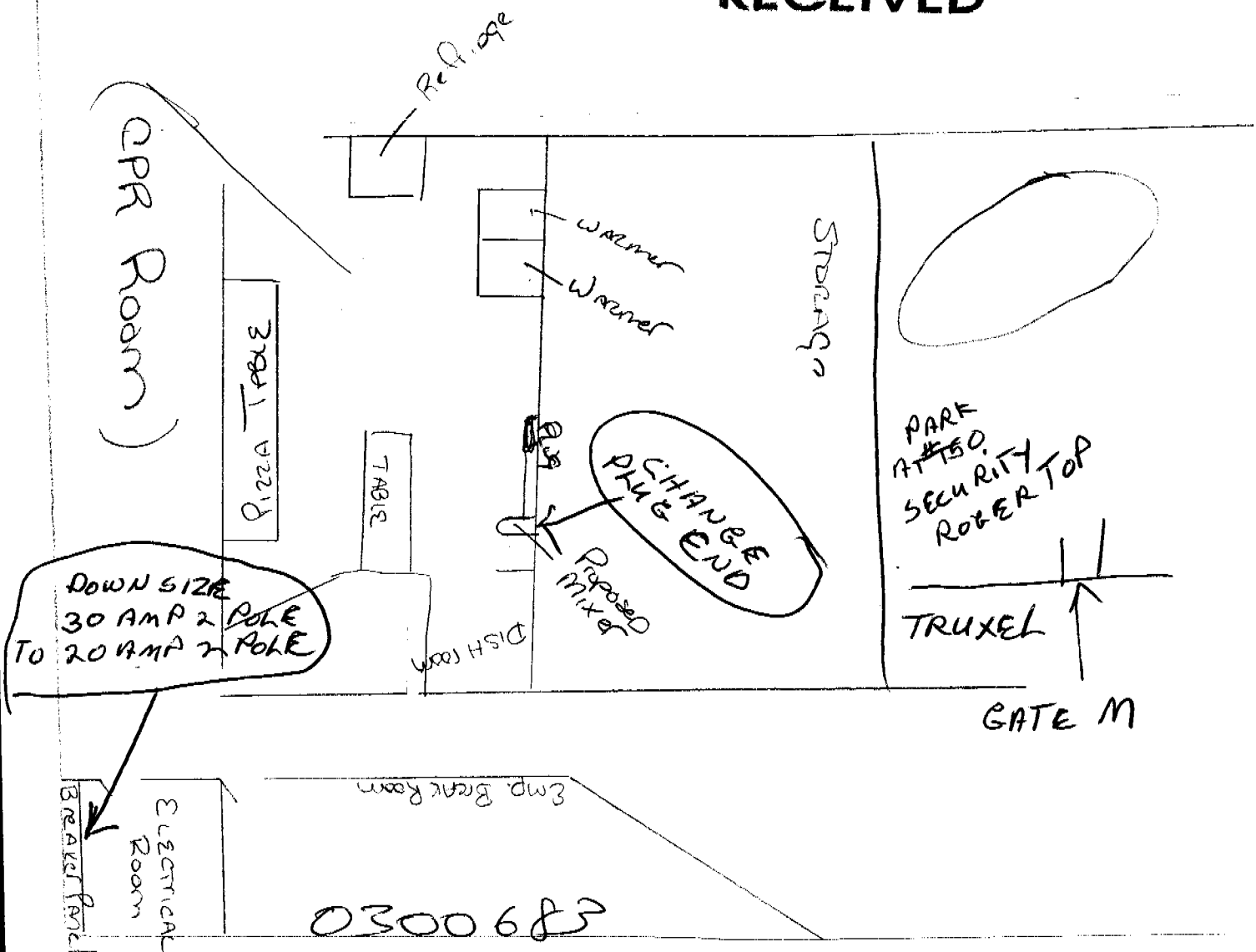
JAN 16 2003  
NORTH PERMIT CENTER

STAND

CITY OF SACRAMENTO  
NORTH PERMIT CENTER

JAN 16 2003

**RECEIVED**



DOWN SIZE  
30 AMP 2 POLE  
TO 20 AMP 2 POLE

# H-600 MIXER

## SPECIFICATIONS

Listed by Underwriters Laboratories Inc and National Sanitation Foundation Certified by Baking Industry Sanitation Standard Committee.

**MOTOR:** 1½ H.P. Hobart built, high torque, ball bearing, ventilated within mixer enclosure. Single phase is capacitor-start, induction run type. Three phase is polyphase squirrel cage, induction run type.

**ELECTRICAL:** Furnished in 115-60-1, 200-60-1, 230-60-1, 200-60-3, 230-60-3, and 480-60-3—UL Listed. Also available in 115-50-1, 220-50-1, 220-50-3, 380-50-3, and 415-50-3—Not submitted for UL Listing.

**SWITCH:** Magnetic type, with low-voltage and automatic resetting bimetallic thermal overload protection internally mounted. "Start-Stop" pushbuttons, protected by rubber caps. Reduced voltage pilot circuit transformer is supplied for three-phase machines above 250 volts and is available, at extra cost, for all voltages between 200 and 350 volts.

**TRANSMISSION:** Constant mesh helical gears of hardened alloy steel. A hardened steel worm and alloy bronze worm wheel transmit power from motor to transmission. All shafts are mounted in ball or roller bearings.

**LUBRICATION:** Circulating oil lubrication furnished to all gears. Visual type transmission oil level gauge.

**SPEEDS:** Four-speed transmission. Operating speed can be selected or changed only while machine is stopped.

	Agitator (RPM)	Attachment (RPM)
First	70	79
Second	124	139
Third	206	232
Fourth	362	408

**BOWLS AND BEATERS:** 60 Quart capacity, standard with sanitary, open rim design. Bowl of heavy tinned steel. Bowl lift hand operated, self-locking in any position. A full line of beaters and whips are available for all sizes of bowls.

**FINISH:** Standard machine Metallic Gray Polyurethane Enamel.

**STANDARD EQUIPMENT:** Basic Mixer with one 60 Quart Tinned bowl, "B" Beater, "D" Wire Loop Whip and ED Dough Arm.

**ATTACHMENTS AND ACCESSORIES:** The following are available at extra cost:

9" Vegetable Slicer	Bowl Extension Ring
Dicer-French Fry Cutter	Bowl Truck
Meat Chopper	Bowl Truck Adapter
Tray Support	Bowl Jacket (40 & 30 Qt.)
Beaters, Whips, Dough Arm	Soup Strainer/Colander
Bowl Splash Cover	

See separate Attachments and Accessories Specification Sheet Form F-7573

**WEIGHT H-600:** Net Standard Mixer 653 lbs., Shipping 860 lbs.

**MODEL H-600-D (Deluxe Model)**

**FINISH:** All-metal, burnished aluminum transmission case and bowl support; pedestal, base and transmission case cover are nickel-chrome plated steel. Stainless steel bowl and standard "B" Beater, "D" Whip and ED Dough Arm.

**WEIGHT H-600-D:** Net Deluxe Mixer 875 lbs., Shipping 702 lbs.

**MODEL H-600-T (H-600-D)**

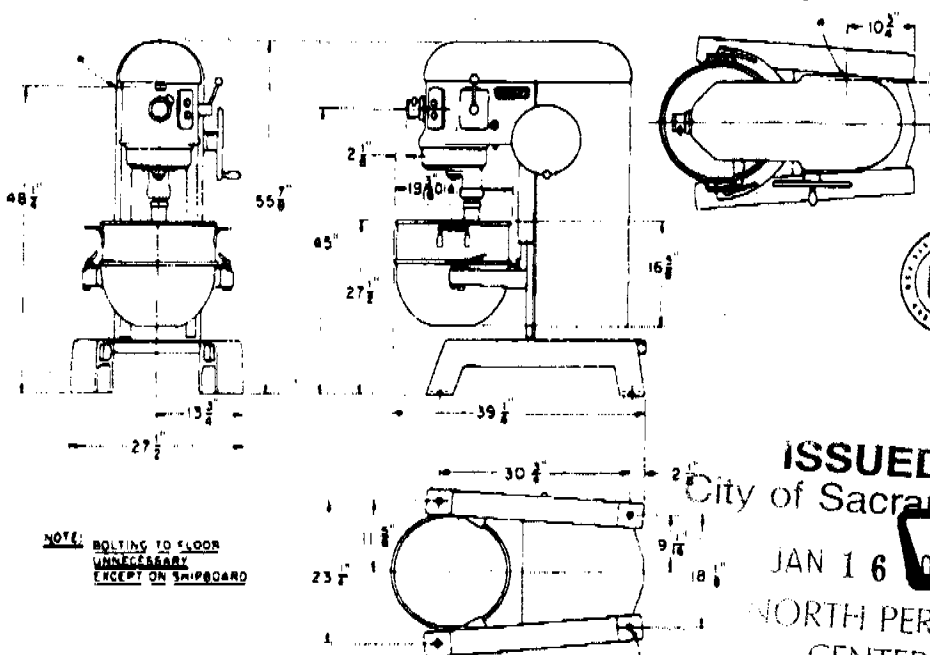
Same specifications as above, plus timer and brake. (A pilot circuit transformer is supplied for three phase electrical specifications above 250 volts) Standard Timer 15 minutes — 30 minutes available. Brake is electrically-controlled, solenoid-operated band type on motor shaft, operating while "Stop" button is pushed.

### POWER BOWL LIFT SPECIFICATIONS

Powered by a ½ H.P. motor, the bowl may be raised or lowered by fingertip control through the conveniently located lever. Bowl will remain in position until lever is activated. Available on mixers with the following electrical specifications of 200/60/1, 230/60/1, 200/60/3, and 230/60/3

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.

## DETAILS AND DIMENSIONS



\* DENOTES 1/8" DIA HOLE FOR ELECTRICAL CONNECTION

WARNING  
ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES IN FORCE.



ISSUED

City of Sacramento

JAN 16 2013

NORTH PERMIT CENTER



H-600-T

This popular 60 Quart Mixer can be purchased with a motor driven or hand operated bowl lift; a choice of deluxe finish or scratch resistant metallic gray polyurethane enamel. Like all Hobart-built machines, the H-600 Mixer is built to take it.

The standard 2 H.P. motor is powerfully built.

Hardened alloy steel helical gears stand up to years of demanding duty. Direct-drive transmission ensures smooth performance and minimum downtime.

With sanitation an ever important consideration for the modern operator, the H-600 more than meets today's exacting requirements. The open base allows easy cleaning of the floor while the basic machine design encourages the operator to keep the machine spotless.

The H-600 is equipped with a #12 Attachment Hub which makes it one of the most versatile kitchen machines ever when used to operate a Dicer, 9" Vegetable Slicer, Meat Chopper or other Hobart Attachments. This 60 Quart Mixer works equally well in a kitchen, a pizza operation or a full service retail bake shop.

The timer automatically shuts off the mixer in any speed after time has elapsed. "Non-timed" operation is obtained by setting timer on HOLD position.

**Model H-600-DT**  
Same as above with a deluxe finish.

Specifications, Details and Dimensions on Reverse Side

ITEM # 11

