

# BAY STATE UPDATE

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**BAY STATE  
SCHOOL OF  
TECHNOLOGY**

April 2009 Vol. 13 No. 1

## ***Sears Conducts On-site Job Fair At Bay State***

Anticipating higher than normal servicing needs, Sears recently conducted a mini job fair at Bay State, seeking to hire 30 appliance and refrigeration technicians for the New England area. On hand from Sears were Tom Motta, Jeff Royal, Michael O'Rourke and Stephanie Barrow. Approximately 20 current and former Bay State students underwent testing and had interviews that day.



Bay State Tech is always happy to work with employers to set up interviews at the school where students can demonstrate their skills and knowledge and companies can have access to many highly-trained and motivated students in a convenient setting. Call Linda Lord, the Director of Student Services at 888-828-3434 (toll-free), to ask about on-site interviews. ■

## **Four-hour R410A Workshop Set for April 24th**

Bay State School of Technology is pleased to offer a 4-hour R410A Training and Certification class to be held on Friday, April 24, 2009, from 11:00 a.m. to 3:00 p.m.

This 4-hour workshop will cover the following topics:

- Safety Issues
- Operation & Performance
- Compressors: Scroll & Compliant Scroll
- Oil: Function & Differences
- Fractionalization of Refrigerant
- Saturation
- Bubble & Dew Points
- TEV – How it works
- R410A Equipment
- Installations
- Line Sizing
- Service
- Sub-cooling
- Superheat

Each topic will be discussed in detail, and supplemented with handout material. The workshop will close with a 20-question test. Complete the test successfully, and you will receive a Certification of Completion, and an ID card identifying you as trained in R410A.

The workshop will be held at Bay State on Friday, April 24, 2009. Class size is limited, so early sign-ups are recommended.

The cost of the workshop is only \$75.00, and will

likely be the best \$75.00 you've spent on yourself in a long time.

Call 888-828-3434 (toll-free) and ask for Bill Mason to reserve your seat today. ■



**MAYTAG**

### ***Announces Recalls***

On March 10, 2009, Maytag Corporation announced the recall of more than 1.6 million refrigerators because of a faulty relay which could cause the compressor to overheat and cause a fire. The recall includes certain side-by-side and top freezer models manufactured under the following brands:

- Maytag • Jenn-Air • Amana • Admiral • Crosley • Magic Chef • Performa by Maytag.

To determine if a refrigerator has been recalled, you will need the model number, and then you can check the Maytag website for affected models at: <https://repair.maytag.com/prjck/refrigerator.jsp>

Bay State is working with the manufacturer to develop information about the suggested repair procedures and kits that would be recommended and will make that information available to all. ■

**GRADUATE PROFILE:**

# ***Anthony Karantonakis,***

## ***Empire Engineering Mechanical***



Tony grew up in the Brockton area and graduated from Brockton High School in 1983. He then attended Massasoit Community College for a year taking the Liberal Arts Course. All the while, Tony toyed with the idea of opening his own restaurant. An opportunity arose to work in a pizza parlor and learn the business and he took it and worked there for a couple

of years. He then opened his own Pizza Shop in Brockton and ran it for 3 years. After that he opened *Zachary's Breakfast & Lunch* in Stoughton and operated that for another 12 years. Operating your own small business can be an incredible amount of work, and restaurants even more so. It was a 7 day-a-week /10 hours-a-day commitment. At the same time, his family was growing and he was unable to spend the time with them that he wanted. Seeing burnout rapidly approaching, he sold the thriving restaurant when the op-

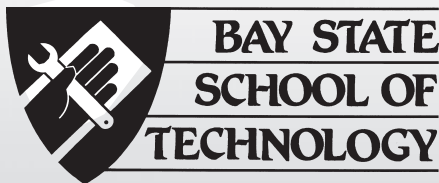
portunity presented itself, but now was presented with another problem. What now?

He knew that he did not want to get back into the restaurant business but he also realized he did not have any other skills and decided he needed additional training. Working in restaurants for so many years, he saw a lot of repair technicians coming and going, and noticed that most seemed to really enjoy their work. With his working knowledge of restaurant equipment, he felt he had found the direction he wanted to take, and soon enrolled at Bay State School of Technology in the Major Appliance/Basic Electricity, Domestic and Commercial Refrigeration program.

He really enjoyed learning his new career at Bay State. "I can't say enough about all the instructors. They were excellent and the knowledge they imparted to the students was unbelievable. I have told so many people about Bay State School of Technology. Now that I am in the field and I see people who are not happy at what they are doing, I tell them how happy I am working in this field. That at 39 years of age I decided to make a big life-change and just how much of a difference it has made in my life." Tony's not shy about sharing this with everybody he meets. It's been four years since he graduated, but he still stops by regularly to see everybody at Bay State and thank them for helping him to find his new career.

Tony has been working at Empire Engineering Mechanical for 2 1/2 years and loves it. "Each day I'm learning something different and it does get easier. You have to like learning and improving yourself because you never stop learning in this field."

We wish Tony continued success in his new career. ■



***Bay State Update*** is a quarterly publication of Bay State School of Technology intended to inform its readers about current happenings both at the School and in the field. For further information, and for complimentary copies, contact the office.

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## ***... Microwave Oven***

*Continued from back page*

The first commercial ovens were produced for sale in 1947, and they were huge, standing over five feet tall and weighing more than 750 pounds. They weren't cheap, either. Each unit cost approximately \$5,000.00.

While initial acceptance came slowly, improvements in design and efficiency soon followed and by 1965 Raytheon's Amana division was marketing domestic countertop models and the rest is history.

At the time of his death, Percy Spencer had received over 300 patents for his inventions, and was considered the leading expert in microwave energy in the world, despite having never finished high school.

There's even a Bay State School of Technology connection to this story. Percy Spencer's daughter Barbara was Bay State Instructor Ken Gray's mother-in-law! ■

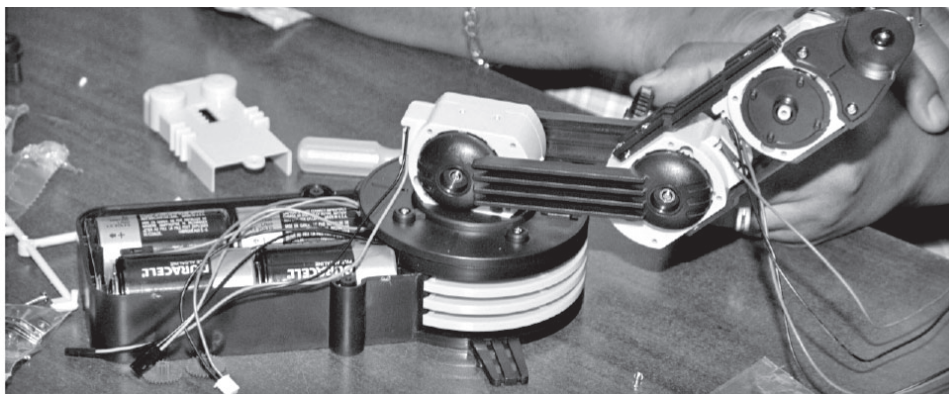
# Bay State Goes Green!

We're pleased to announce the addition of "green" technology to our Digital Age Technology program. In addition to the computers, electronics, HDTV's, and Mobile Technology systems now covered, we are adding a component on renewable resources to the course. Students will learn how to build and operate a wind turbine which will be used to generate electricity for the classroom. In addition, we'll cover solar power and geothermal energy sources as well.

Another new addition to the program will be a segment on robotics, wherein students will build and operate remote controlled robots in various applications.

These new additions are part of our ongoing commitment to keep our programs as up-to-date as possible, and making new technology available to our staff and students. In today's fast-changing world, this can be a challenge, but it's one we intend to meet. ■

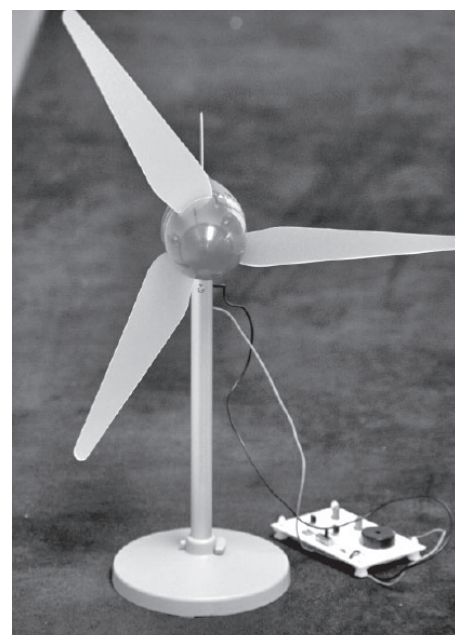
*Close up of Robotic Arm*



*Bay State Student Juliano Mendes adjusts a wind turbine in class.*



*Bay State Student Paul Goncalves works on a Robotic Arm.*



*A small wind turbine used to generate a small amount of power.*

## Sign Up for E-mail Updates

At some point in the near future we are going to start to deliver our quarterly newsletter by e-mail. If you would be interested in receiving e-mail news from Bay State, please visit our website at: [www.baystatetech.org](http://www.baystatetech.org) and sign on to our mailing list. We promise that we will not share your information under any circumstances, and that it will be kept private and confidential at all times. ■

## Where Are Our Grads Now?

### GRADUATE

Lee Huffman  
 Think Nguyen  
 Matthew Souza  
 Ross Cardillo  
 Justin Aniolowski  
 Chris Neas  
 Peter Nowakowski

### EMPLOYED AT

The Comfort Man – Service Technician  
 Truong Heating & AC – Service Technician  
 Town of North Kingstown – Maintenance Technician  
 Transcore – Electronics Technician  
 Equity Residential – Maintenance Technician  
 Yale Appliance – Service Technician  
 Northern Business Machines – Service Technician  
 National Accounts – HVAC Technician  
 UNICCO/NSTAR – HVAC Technician  
 Labrador Services – Service Technician  
 H&R Block – IT Technician  
 H&R Block – IT Technician  
 Coastal Refrigeration – Service Technician  
 Sears – Service Technician  
 Caritas HealthCare - IT Technician  
 D & L Appliance – Service Technician  
 Image Technology – Service Technician  
 Zone Mechanical – HVAC Technician  
 Suffolk University - HVAC Technician  
 Sears – Service Technician

*Congratulations to all!*

## Upcoming Class Schedule

### CURRENTLY ENROLLING FOR:

FULL-TIME DAYS	STARTING DATE:
Major Appliances/Basic Electricity	April 21, 2009
Domestic Refrigeration & Air Conditioning	April 21, 2009
Commercial Refrigeration & Air Conditioning	April 21, 2009
Digital Age Technology	April 21, 2009

*Full-time day classes are scheduled Tuesday through Thursday from 7:00 AM to 3:00 PM.*

PART-TIME EVENINGS	STARTING DATE:
Major Appliances/Basic Electricity	September 1, 2009
Domestic Refrigeration & Air Conditioning	September 1, 2009
Commercial Refrigeration & Air Conditioning	September 1, 2009
Digital Age Technology	September 1, 2009

*Part-time evening classes are scheduled Tuesday, Wednesday, and Thursday evenings from 5:30 to 10:30 PM.*

For more information on classes and start dates, contact the Admissions Office at 888-828-3434, toll free. ■

## Who Invented The Microwave Oven?

Often in life, modern inventions are the product of many contributors or collaborators, and no one specific individual can be named as the “inventor.” Not so with the Microwave Oven.

It was discovered by a self-taught Raytheon engineer in 1946 while working with a new vacuum tube called a magnetron. Percy Spencer noticed that a chocolate bar in his pocket had started to melt. When he mentioned it to

other Raytheon employees, he learned that similar things had happened to them. That was enough to pique Percy’s interest and he was off to the races, experimenting with different foods, like eggs and popcorn. Pretty soon he had his company very interested in the new technology as a new cooking tool, and in 1946 Raytheon patented the idea of using microwaves to cook food. The “Radarange” was born.

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