

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK

CITY OF PORTLAND

BUILDING INSPECTION

PERMIT

Please Read Application And Notes, If Any, Attached

PERMIT ISSUED
Permit Number: 070740
JUL 19 2007
CITY OF PORTLAND

This is to certify that BSULLAK NICOLE L & SCOTT D MILLER ITS/Henckel Inc

has permission to install hood system

AT 50 WASHINGTON AVE

013 E010001

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 when permission procured before this building or part thereof is laid or occupied. 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. Greg Cross

Health Dept.

Appeal Board

Other Department Name

Signature: Jamie Bouke 7/19/07
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: 07-0740	Issue Date:	CBL: 013 E010001
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Location of Construction: 50 WASHINGTON AVE	Owner Name: BSULLAK NICOLE L & SCOTT D	Owner Address: 52 WASHINGTON AVE	Phone:
Business Name:	Contractor Name: Henckel Design and Fabrication	Contractor Address: 134 Hartley Street Portland	Phone 2073182623
Lessee/Buyer's Name	Phone:	Permit Type: Hood Systems, Commerical	Zone: B2b

Past Use: Commercial <i>retail</i>	Proposed Use: Commercial - install hood system <i>retail - limited to no more than 9 seats "Loco Motor"</i>	Permit Fee: \$100.00	Cost of Work: \$7,781.00	CEO District: 1
Proposed Project Description: install hood system		FIRE DEPT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Denied <i>see conditions</i>	INSPECTION: Use Group: <i>Az</i> Type: <i>Hood</i> <i>DMC-2003</i>	
		Signature: <i>Corey Cross</i> Signature: <i>JMB 7/19/07</i>		
PEDESTRIAN ACTIVITIES DISTRICT (P.A.D.)				
Action: <input type="checkbox"/> Approved <input type="checkbox"/> Approved w/Conditions <input type="checkbox"/> Denied				
Signature: _____ Date: _____				

Permit Taken By: Idobson	Date Applied For: 06/20/2007	Zoning Approval		
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- This permit application does not preclude the Applicant(s) from meeting applicable State and Federal Rules.
- Building permits do not include plumbing, septic or electrical work.
- 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..

Special Zone or Reviews

- Shoreland
- Wetland
- Flood Zone
- Subdivision
- Site Plan

Zoning Appeal

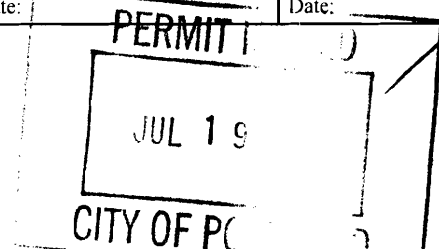
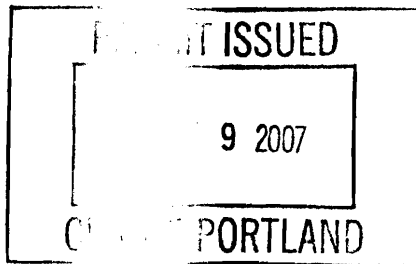
- Variance
- Miscellaneous
- Conditional Use
- Interpretation
- Approved

Historic Preservation

- Not in District or Landmark
- Does Not Require Review
- Requires Review
- Approved
- Approved w/Conditions
- Denied

Maj Minr MM Denied

Date: *6/25/07* Date: _____



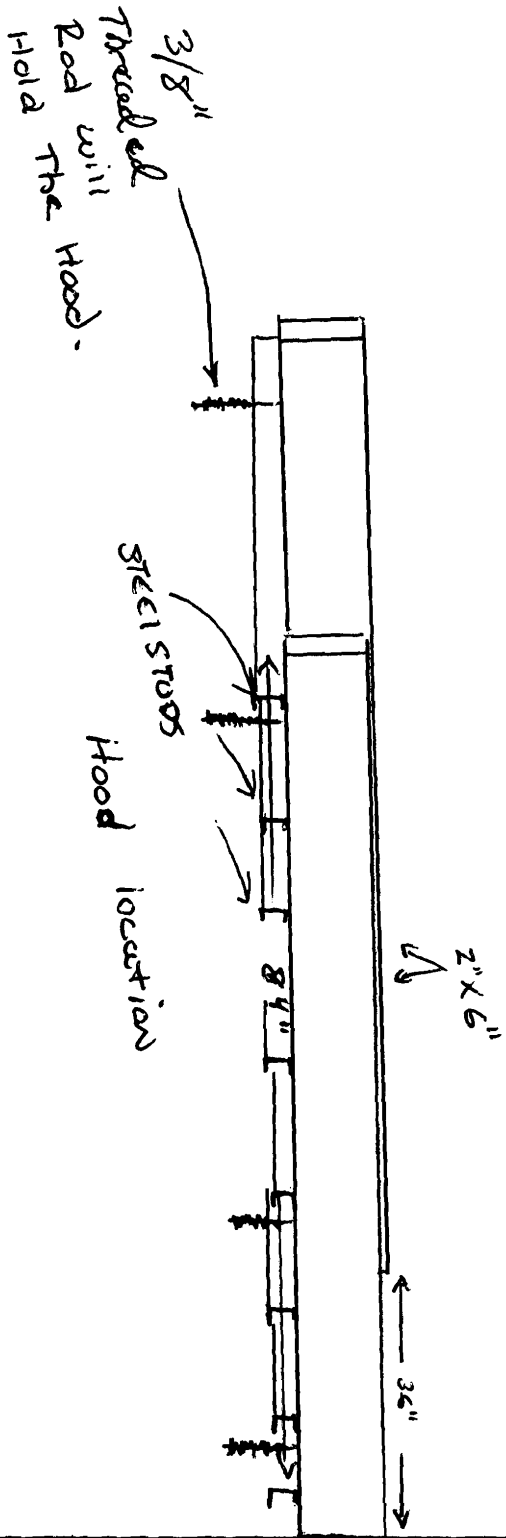
CERTIFICATION

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 _____

2 layers 5/8" Fire rated sheet rock will be put over the steel studs with a layer of 24 Ga steel over that. The fire rated area will extend 18" from the hood



exterior wall
2' x 6"
Building

DEPT. OF BUILDING INSPECTION
CITY OF PORTLAND, ME
JUL 19 2007
RECEIVED

Site location #52 WASHINGTON AVE

Site location # 52 WASHINGTON AVE

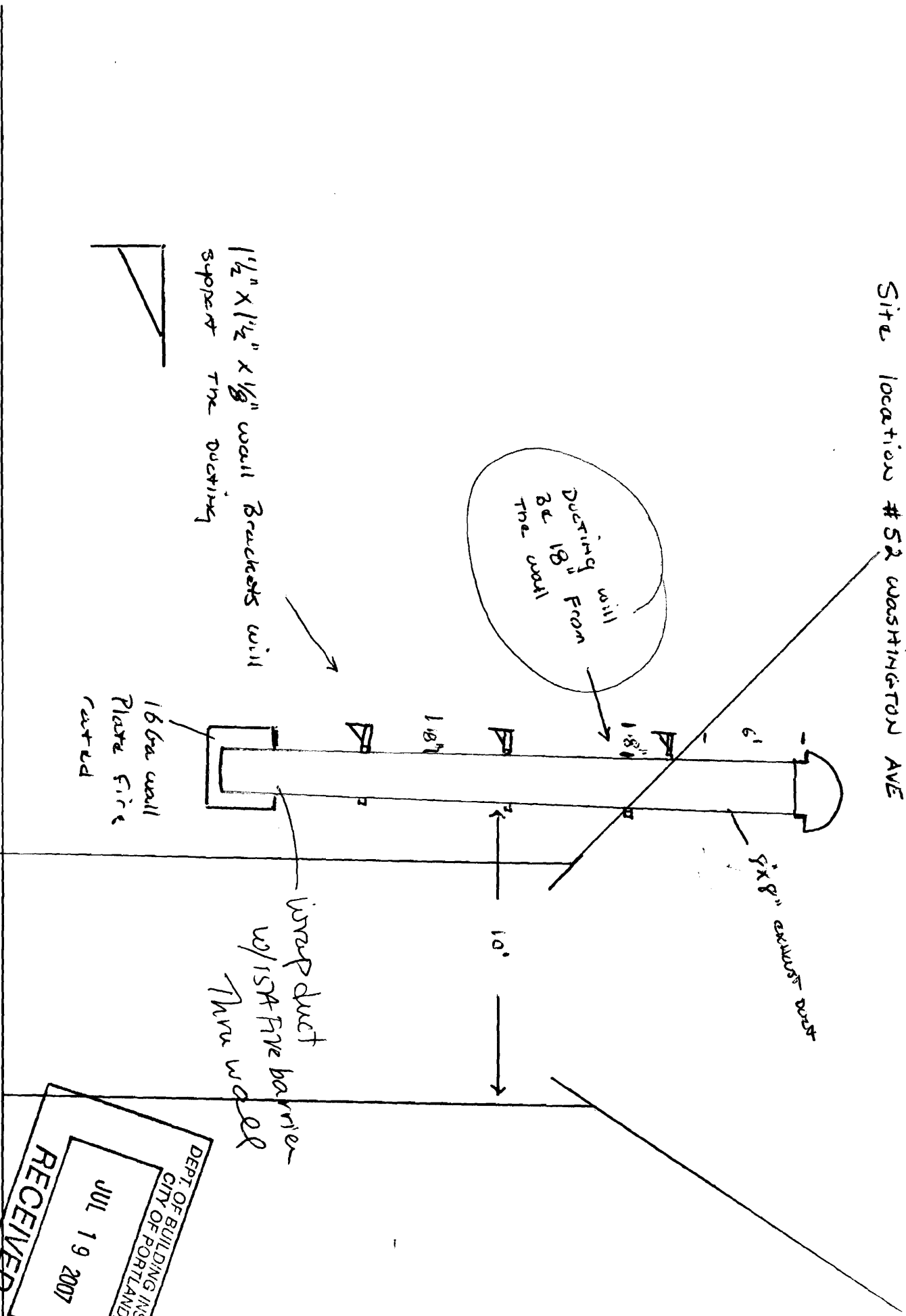
Ducting will be 18" from the wall

1 1/2" x 1 1/2" x 1/8" wall brackets will support the ducting

18 Ga wall Plate fire rated

wrap duct w/ 15# Fire barrier thru wall

DEPT. OF BUILDING INSPECTION
CITY OF PORTLAND, ME
JUL 19 2007
RECEIVED





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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 X 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 If Other, what Type? STAINLESS

Is the duct work Stainless steel or other type of steel? No If Other, what type? 16 Ga Black iron

Thickness of the steel for the hood 18 Ga STAINLESS

Thickness of the duct for the hood 16 Ga Black iron

Type of Hood and Duct Supports

3/8" Thread Rod Anchored By UL Rate

GR21 Saming System

Type of seams and Joints welded

Grease Gutters provided? yes

Hood Clearance reduction to Combustibles design /specs:
Per code (see contract)

Duct Clearance reduction to Combustibles design /specs:
Per Code (See contract)

Vibration Isolation System:
yes

Air Velocity within the duct system Min 1500 FPM

Grease accumulation prevention system:
yes

Cleanouts yes

Grease Duct enclosure yes

Exhaust Termination Roof K Wall _____

Fire Suppression System yes By others

Exhaust fan mounting and clearance from the roof / wall or Combustibles:
roof 43"

Exhaust fan distance from other vents or openings 10' min

Exhaust fan distance from adjacent buildings 10'

Exhaust fan height above adjoining grade 35'

Hood Specs

Style of Hood Type I

Type of Filter Aluminum Baffles

Height of filter above nearest cooking surface 40" MAX

Capacity of hood CFM 1600 CFM

Make up Air system description and capacity
yes Back draft Gravity Feed
75% Return

SECTION 506 COMMERCIAL KITCHEN HOOD VENTILATION SYSTEM DUCTS AND EXHAUST EQUIPMENT

506.1 General. Commercial kitchen hood ventilation ducts and exhaust equipment shall comply with the requirements of this section. Commercial kitchen grease ducts shall be designed for the type of cooking appliance and hood served.

506.2 Corrosion protection. Ducts exposed to the outside atmosphere or subject to a corrosive environment shall be protected against corrosion in an approved manner.

506.3 Ducts serving Type I hoods. Type I exhaust ducts shall be independent of all other exhaust systems except as provided in Section 506.3.5. Commercial kitchen duct systems serving Type I hoods shall be designed, constructed and installed in accordance with Sections 506.3.1 through 506.3.12.3.

506.3.1 Duct materials. Ducts serving Type I hoods shall be constructed of materials in accordance with Sections 506.3.1.1 and 506.3.1.2.

506.3.1.1 Grease duct materials. Grease ducts serving Type I hoods shall be constructed of steel not less than 0.055 inch (1.4 mm) (No. 16 Gage) in thickness or stainless steel not less than 0.044 inch (1.1 mm) (No. 18 Gage) in thickness.

Exception: Listed and labeled factory-built commercial kitchen grease ducts shall be installed in accordance with Section 304.1.

506.3.1.2 Makeup air ducts. Make up air ducts connecting to or within 18 inches (457 mm) of a Type I hood shall be constructed and installed in accordance with Sections 603.1, 603.3, 603.4, 603.9, 603.10 and 603.12. Duct insulation installed within 18 inches (457 mm) of a Type I hood shall be noncombustible or shall be listed for the application.

506.3.2 Joints, seams and penetrations of grease ducts. Joints, seams and penetrations of grease ducts shall be made with a continuous liquid-tight weld or braze made on the external surface of the duct system.

Exceptions:

1. Penetrations shall not be required to be welded or brazed where sealed by devices that are listed for the application.
2. Internal welding or brazing shall not be prohibited provided that the joint is formed or ground smooth and is provided with ready access for inspection.
3. Listed and labeled factory-built commercial kitchen grease ducts installed in accordance with Section 304.1.

506.3.2.1 Duct joint types. Duct joints shall be butt joints or overlapping duct joints of either the telescoping or bell type. Overlapping joints shall be installed to prevent ledges and obstructions from collecting grease or interfering with gravity drainage to the intended collection point. The difference between the inside cross-sectional dimensions of overlapping sections of duct shall not exceed 0.25 inch (6 mm). The length of overlap for overlapping duct joints shall not exceed 2 inches (51 mm).

506.3.2.2 Duct-to-hood joints. Duct-to-hood joints shall be made with continuous internal or external liquid-tight welded or brazed joints. Such joints shall be smooth, accessible for inspection, and without grease traps.

Exceptions: This section shall not apply to:

1. A vertical duct-to-hood collar connection made in the top plane of the hood in accordance with all of the following:
 - 1.1. The hood duct opening shall have a 1-inch-deep (25 mm), full perimeter, welded flange turned down into the hood interior at an angle of 90 degrees from the plane of the opening.
 - 1.2. The duct shall have a 1-inch-deep (25 mm) flange made by a 1-inch by 1-inch (25 mm by 25 mm) angle iron welded to the full perimeter of the duct not less than 1 inch (25 mm) above the bottom end of the duct.
 - 1.3. A gasket rated for use at not less than 1,500°F (815°C) is installed between the duct flange and the top of the hood.
 - 1.4. The duct-to-hood joint shall be secured by stud bolts not less than 0.25 inch (6.4 mm) in diameter welded to the hood with a spacing not greater than 4 inches (102 mm) on center for the full perimeter of the opening. All bolts and nuts are to be secured with lockwashers.
2. Listed and labeled duct-to-hood collar connections installed in accordance with Section 304.1.

506.3.2.3 Duct-to-exhaust fan connections. Duct-to-exhaust fan connections shall be flanged and gasketed at the base of the fan for vertical discharge fans; shall be flanged, gasketed and bolted to the inlet of the fan for side-inlet utility fans; and shall be flanged, gasketed and bolted to the inlet and outlet of the fan for in-line fans.

506.3.2.4 Vibration isolation. A vibration isolation connector for connecting a duct to a fan shall consist of noncombustible packing in a metal sleeve joint of approved design or shall be a coated-fabric flexible duct connector listed and labeled for the application. Vibration isolation connectors shall be installed only at the connection of a duct to a fan inlet or outlet.

506.3.3 Grease duct supports. Grease duct bracing and supports shall be of noncombustible material securely attached to the structure and designed to carry gravity and seismic loads within the stress limitations of the *International Building Code*. Bolts, screws, rivets and other mechanical fasteners shall not penetrate duct walls.

506.3.4 Air velocity. Grease duct systems serving a Type I hood shall be designed and installed to provide an air velocity within the duct system of not less than 1,500 feet per minute (7.6 m/s).

Exception: The velocity limitations shall not apply within duct transitions utilized to connect ducts to differently

506.3.11 Grease duct fire-resistive access opening. Where cleanout openings are located in ducts within a fire-resistance-rated enclosure, access openings shall be provided in the enclosure at each cleanout point. Access openings shall be equipped with tight-fitting sliding or hinged doors that are equal in fire-resistive protection to that of the shaft or enclosure. An approved sign shall be placed on access opening panels with wording as follows: "ACCESS PANEL. DO NOT OBSTRUCT."

506.3.12 Exhaust outlets serving Type I hoods. Exhaust outlets for grease ducts serving Type I hoods shall conform to the requirements of Sections 506.3.12.1 through 506.3.12.3.

506.3.12.1 Termination above the roof. Exhaust outlets that terminate above the roof shall have the discharge opening located not less than 40 inches (1016 mm) above the roof surface.

506.3.12.2 Termination through an exterior wall. Exhaust outlets shall be permitted to terminate through exterior walls where the smoke, grease, gases, vapors, and odors in the discharge from such terminations do not create a public nuisance or a fire hazard. Such terminations shall not be located where protected openings are required by the International Building Code. Other exterior openings shall not be located within 3 feet (914 mm) of such terminations.

506.3.12.3 Termination location. Exhaust outlets shall be located not less than 10 feet (3048 mm) horizontally from parts of the same or contiguous buildings, adjacent property lines and air intake openings into any building and shall be located not less than 10 feet (3048 mm) above the adjoining grade level.

Exception: Exhaust outlets shall terminate not less than 5 feet (1524 mm) from an adjacent building, adjacent property line and air intake openings into a building where air from the exhaust outlet discharges away from such locations.

506.4 Ducts serving Type II hoods. Single or combined Type II exhaust systems for food-processing operations shall be independent of all other exhaust systems. Commercial kitchen exhaust systems serving Type II hoods shall comply with Sections 506.4.1 and 506.4.2.

506.4.1 Type II exhaust outlets. Exhaust outlets for ducts serving Type II hoods shall comply with Sections 401.5 and 401.5.2. Such outlets shall be protected against local weather conditions and shall meet the provisions for exterior wall opening protectives in accordance with the International Building Code.

506.4.2 Ducts. Ducts and plenums serving Type II hoods shall be constructed of rigid metallic materials. Duct construction, installation, bracing and supports shall comply with Chapter 6. Ducts subject to positive pressure and ducts conveying moisture-laden or waste-heat-laden air shall be constructed, joined and sealed in an approved manner.

506.5 Exhaust equipment. Exhaust equipment, including fans and grease reservoirs, shall comply with Section 506.5.1

through 506.5.5 and shall be of an approved design or shall be listed for the application.

506.5.1 Exhaust fans. Exhaust fan housings serving a Type I hood shall be constructed as required for grease ducts in accordance with Section 506.3.1.1.

Exception: Fans listed and labeled in accordance with UL 762.

506.5.1.1 Fan motor. Exhaust fan motors shall be located outside of the exhaust airstream.

506.5.2 Exhaust fan discharge. Exhaust fans shall be positioned so that the discharge will not impinge on the roof, other equipment or appliances or parts of the structure. A vertical discharge fan shall be manufactured with an approved drain outlet at the lowest point of the housing to permit drainage of grease to an approved grease reservoir.

506.5.3 Exhaust fan mounting. An upblast fan shall be hinged and supplied with a flexible weatherproof electrical cable to permit inspection and cleaning. The ductwork shall extend a minimum of 18 inches (457 mm) above the roof surface.

506.5.4 Clearances. Exhaust equipment serving a Type I hood shall have a clearance to combustible construction of not less than 18 inches (457 mm).

Exception: Factory-built exhaust equipment installed in accordance with Section 304.1 and listed for a lesser clearance.

506.5.5 Termination location. The outlet of exhaust equipment serving Type I hoods, shall be in accordance with Section 506.3.12.3

Exception: The minimum horizontal distance between vertical discharge fans and parapet-type building structures shall be 2 feet (610 mm) provided that such structures are not higher than the top of the fan discharge opening.

SECTION 507 COMMERCIAL KITCHEN HOODS

507.1 General. Commercial kitchen exhaust hoods shall comply with the requirements of this section. Hoods shall be Type I or Type II and shall be designed to capture and confine cooking vapors and residues.

Exceptions:

1. Factory-built commercial exhaust hoods which are tested in accordance with UL 710, listed, labeled and installed in accordance with Section 304.1 shall not be required to comply with Sections 507.4, 507.7, 507.11, 507.12, 507.13, 507.14 and 507.15.
2. Factory-built commercial cooking recirculating systems which are tested in accordance with UL 197, listed, labeled and installed in accordance with Section 304.1 shall not be required to comply with Sections 507.4, 507.5, 507.7, 507.12, 507.13, 507.14 and 507.15.
3. Net exhaust volumes for hoods shall be permitted to be reduced during no-load cooking conditions, where

installed in frames or holders so as to be readily removable without the use of separate tools, unless designed and installed to be cleaned in place and the system is equipped for such cleaning in place. Removable filter units shall be of a size that will allow them to be cleaned in a dishwashing machine or pot sink. Filter units shall be arranged in place or provided with drip-intercepting devices to prevent grease or other condensate from dripping into food or on food preparation surfaces.

507.11.2 Mounting position. Filters shall be installed at an angle of not less than 45 degrees (0.79 rad) from the horizontal and shall be equipped with a drip tray beneath the lower edge of the filters.

507.12 Canopy size and location. The inside lower edge of canopy-type commercial cooking hoods shall overhang or extend a horizontal distance of not less than 6 inches (152 mm) beyond the edge of the cooking surface, on all open sides. The vertical distance between the front lower lip of the hood and the cooking surface shall not exceed 4 feet (1219 mm).

Exception: The hood shall be permitted to be flush with the outer edge of the cooking surface where the hood is closed to the appliance side by a noncombustible wall or panel.

507.13 Capacity of hoods. Commercial food service hoods shall exhaust a minimum net quantity of air determined in accordance with this section and Sections 507.13.1 through 507.13.4. The net quantity of exhaust air shall be calculated by subtracting any airflow supplied directly to a hood cavity from the total exhaust flow rate of a hood. Where any combination of extra-heavy-duty, heavy-duty, medium-duty, and light-duty cooking appliances are utilized under a single hood, the highest exhaust rate required by this section shall be used for the entire hood.

507.13.1 Extra-heavy-duty cooking appliances. The minimum net airflow for Type I hoods used for extra-heavy-duty cooking appliances shall be determined as follows:

Type of Hood	CFM per linear foot of hood
Wall-mounted canopy	550
Single island canopy	700
Double island canopy (per side)	550
Backshelf/pass-over	Not allowed
Eyebrow	Not allowed

For SI: 1 cfm per linear foot = 1.55 L/s per linear meter.

507.13.2 Heavy-duty cooking appliances. The minimum net airflow for Type I hoods used for heavy-duty cooking appliances shall be determined as follows:

Type of Hood	CFM per linear foot of hood
Wall-mounted canopy	400
Single island canopy	600
Double island canopy (per side)	400
Backshelf/pass-over	400
Eyebrow	Not allowed

For SI: 1 cfm per linear foot = 1.55 L/s per linear meter.

507.13.3 Medium-duty cooking appliances. The minimum net airflow for Type I hoods used for medium-duty cooking appliances shall be determined as follows:

Type of Hood	CFM per linear foot of hood
Wall-mounted canopy	300
Single island canopy	500
Double island canopy (per side)	300
Backshelf/pass-over	300
Eyebrow	250

For SI: 1 cfm per linear foot = 1.55 L/s per linear meter.

507.13.4 Light-duty cooking appliances. The minimum net airflow for Type I hoods used for light duty cooking appliances and food service preparation and cooking operations approved for use under a Type II hood shall be determined as follows:

Type of Hood	CFM per linear foot of hood
Wall-mounted canopy	200
Single island canopy	400
Double island canopy (per side)	250
Backshelf/pass-over	250
Eyebrow	250

For SI: 1 cfm per linear foot = 1.55 L/s per linear meter.

507.14 Noncanopy size and location. Noncanopy-type hoods shall be located a maximum of 3 feet (914 mm) above the cooking surface. The edge of the hood shall be set back a maximum of 1 foot (305 mm) from the edge of the cooking surface.

507.15 Exhaust outlets. Exhaust outlets located within the hood shall be located so as to optimize the capture of particulate matter. Each outlet shall serve not more than a 12-foot (3658 mm) section of hood.

507.16 Performance test. A performance test shall be conducted upon completion and before final approval of the installation of a ventilation system serving commercial cooking appliances. The test shall verify the rate of exhaust airflow required by Section 507.13, makeup airflow required by Section 508, and proper operation as specified in this chapter. The permit holder shall furnish the necessary test equipment and devices required to perform the tests.

507.16.1 Capture and containment test. The permit holder shall verify capture and containment performance of the exhaust system. This field test shall be conducted with all appliances under the hood at operating temperatures. Capture and containment shall be verified visually by observing smoke or steam produced by actual or simulated cooking, such as with smoke candles, smoke puffers, etc.

SECTION 508

COMMERCIAL KITCHEN MAKEUP AIR

508.1 Makeup air. Makeup air shall be supplied during the operation of commercial kitchen exhaust systems that are provided for commercial cooking appliances. The amount of

City of Portland, Maine - Building or Use Permit

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

Permit No: 07-0740	Date Applied For: 06/20/2007	CBL: 013 E010001
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Location of Construction: 50 WASHINGTON AVE	Owner Name: BSULLAK NICOLE L & SCOTT D	Owner Address: 52 WASHINGTON AVE	Phone:
Business Name:	Contractor Name: Henckel Design and Fabrication	Contractor Address: 134 Hartley Street Portland	Phone: (207) 318-2623
Lessee/Buyer's Name	Phone:	Permit Type: Hood Systems, Commerical	

Proposed Use: Commercial - retail food service - install hood system	Proposed Project Description: install hood system
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Dept: Zoning **Status:** Approved with Conditions **Reviewer:** Marge Schmuckal **Approval Date:** 06/25/2007**Note:** **Ok to Issue:**

- 1) This permit is being approved on the basis of plans submitted. Any deviations shall require a separate approval before starting that work.
- 2) the only approved use for Loco Pollo is for a retail food service with no more than nine seats.

Dept: Building **Status:** Approved with Conditions **Reviewer:** Jeanine Bourke **Approval Date:** 07/19/2007**Note:** **Ok to Issue:**

- 1) The Hood shall be installed per IMC 2003 and NFPA 96
This permit is approved based on the plans submitted and updated for reductions in the cleaances based on the application of a UL approved fire wrap or equivalent assembly per code.

Dept: Fire **Status:** Approved with Conditions **Reviewer:** Capt Greg Cass **Approval Date:** 06/27/2007**Note:** **Ok to Issue:**

- 1) Install shall comply with NFPA 96
No plans showing ducting or exhaust??????

Comments:

6/21/2007-mes: the permit is for the Yucatan restaurant. We do not have a use for a restaurant in the building. Only a retail food use for 9 or less seats, for Loco Pollo. I left a message with Pete Henckel explaining the problem.

6/25/2007-mes: Pete Henckel came in and explained that this is the Loco Pollo. He had the wrong name.

7/17/2007-jmb: Pete H. Came in to explain how the hood will now be configured on the exterior wall and extend above the roof. He will submit the details.

7/19/2007-jmb: Peter H. Submitted details on hood, ok to issue



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>52 Washington Ave Portland Me.</u>		
Total Square Footage of Proposed Structure	Square Footage of Lot	
Tax Assessor's Chart, Block & Lot Chart# Block# Lot# <u>13 E 10</u>	Owner:	Telephone:
Lessee/Buyer's Name (If Applicable)	Applicant name, address & telephone: <u>Pete Henckel</u> <u>134 HARTLEY ST</u> <u>Portland Me</u> <u>04103</u>	Cost Of Work: \$ <u>7781</u> Fee: \$ _____ C of O Fee: \$ _____
Current legal use (i.e. single family) <u>RESTAURANT retail/take out only</u>	If vacant, what was the previous use? <u>SAME</u>	
Proposed Specific use: <u>RESTAURANT retail / take out - No more than 9 SEATS</u>	Is property part of a subdivision? <u>NO</u> If yes, please name _____	
Project description: <u>Litchee Hood -</u>		
Contractor's name, address & telephone:		
Who should we contact when the permit is ready: <u>Pete Henckel</u>		
Mailing address:		Phone: <u>207-318-2623</u>

Please submit all of the information outlined in the Commercial Application 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 of applicant:	Date: <u>6-20-07</u>
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This is not a permit; you may not commence ANY work until the permit is issued.



Henckel Design and Fabrication

134 Hartley Street
Portland, Maine
04103

Phone: 1-207-318-2623
Fax: 1-207-772-8952
E-mail: petehenckel@maine.rr.com

Attn; Jeanie Bourke
From; Pete Henckel
Subject; #52 Washington Ave
Yusafan Restaurant

June 20, 2007

*yes loco polo
Pete Henckel came
into the office at 9:30 on
6/25/07*

Jeanie the ducting will be located at the rear of the building I have provided pictures that show the location of the exhaust duct and fan termination points below you will find UL Rated hanging system provided by Sammy Anchors that H/D/F uses for the installation of a hood system per code for the city of Portland.

The hanging structure for the hood is 2"x6" with a span of 10' Sammy anchors will be used to anchor to the studs UL Listed 9R21 to suspend 3/8" threaded rod to anchor the hood. The hood weight is 178LBS to be hung from four points with a load of 71.2LBS per rod as well as the wall anchors. When the hoods and the welded ducting come to close to a combustible #15 A Fire Barrier will be used per code.

- Restaurant Hoods • Boiler Breaching • HVAC Design • Curb Adapters and Unit Installations •
- Welded Ducting • Custom Welding Fabrication •



Phone: 1-207-318-2623

Fax: 1-207-772-8952

E-mail: petehenckel@maine.rr.com

June 20, 2007

Corey here is the quote for the exhaust hood that will be installed to bring your kitchen up to code for the city of Portland if for any reason you should have any questions after you review Please feel free to call at anytime.

- #1.The kitchen area where the hood is to be installed will have the metal and the sheetrock removed to reveal the hanging structure.
- #2.Metal stud will be installed directly behind the area where the hood is to be installed.
- #3.once inspected 5/8" fire rated sheetrock will be installed.
- #4.24GA stainless steel will be installed over the fire rated sheetrock.
- #5.One wall mounted curb will be installed outside.
- #6.One seven foot exhaust hood will be installed per code.
- #7.16GA galvanized welded ducting will be installed per code to the exterior of the build.
- #8.One exhaust fan will be installed above the roof line.
- #9.One gravity feed back draft damper will be installed for makeup air.
- #10. Where ever the exhaust ductwork or the exhaust hood comes within 18" of combustible 15A Fire Barrier insulation will be installed per code.

This quote includes no electrical work.

The total for the work listed above is \$7781.00 a 60% deposit is required with the balance paid upon the completion of the work list above.

total quote amount \$7781.00
deposit amount \$4668.00
balance due \$3113.00