



PORTLAND MAINE

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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 steel If Other, what Type? _____

Is the duct work Stainless steel or other type of steel? carbon steel If Other, what type? _____

Thickness of the steel for the hood 18 ga

Thickness of the duct for the hood 16 ga

Type of Hood and Duct Supports

Thread Rod to ceiling Joist

Type of seams and Joints Welded

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>61 India St.</u>		
Total Square Footage of Proposed Structure <u>1700</u>	Square Footage of Lot	
Tax Assessor's Chart, Block & Lot Chart# Block# Lot#	Owner: <u>Joe Reynolds</u> <u>PEARL PROPERTIES</u>	Telephone: <u>838-7296</u>
Lessee/Buyer's Name (If Applicable)	Applicant name, address & telephone: <u>ROBERT HASTINGS</u> <u>47 INDIA ST</u> <u>PORTLAND ME 04101</u> <u>773-9741</u>	Cost Of Work: \$ <u>14,500.00</u> Fee: \$ _____ C of O Fee: \$ _____
Current legal use (i.e. single family) <u>EMPTY</u> If vacant, what was the previous use? <u>NOT KNOWN</u> Proposed Specific use: <u>RESTAURANT</u> Is property part of a subdivision? <u>NO</u> If yes, please name _____ Project description: _____		
Contractor's name, address & telephone: <u>Lebel's Sheet Metal</u> <u>221 LINCOLN ST. LEW. ME 04240</u>		
Who should we contact when the permit is ready: <u>PAUL ROY</u>		
Mailing address: _____ Phone: <u>576-7863</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.

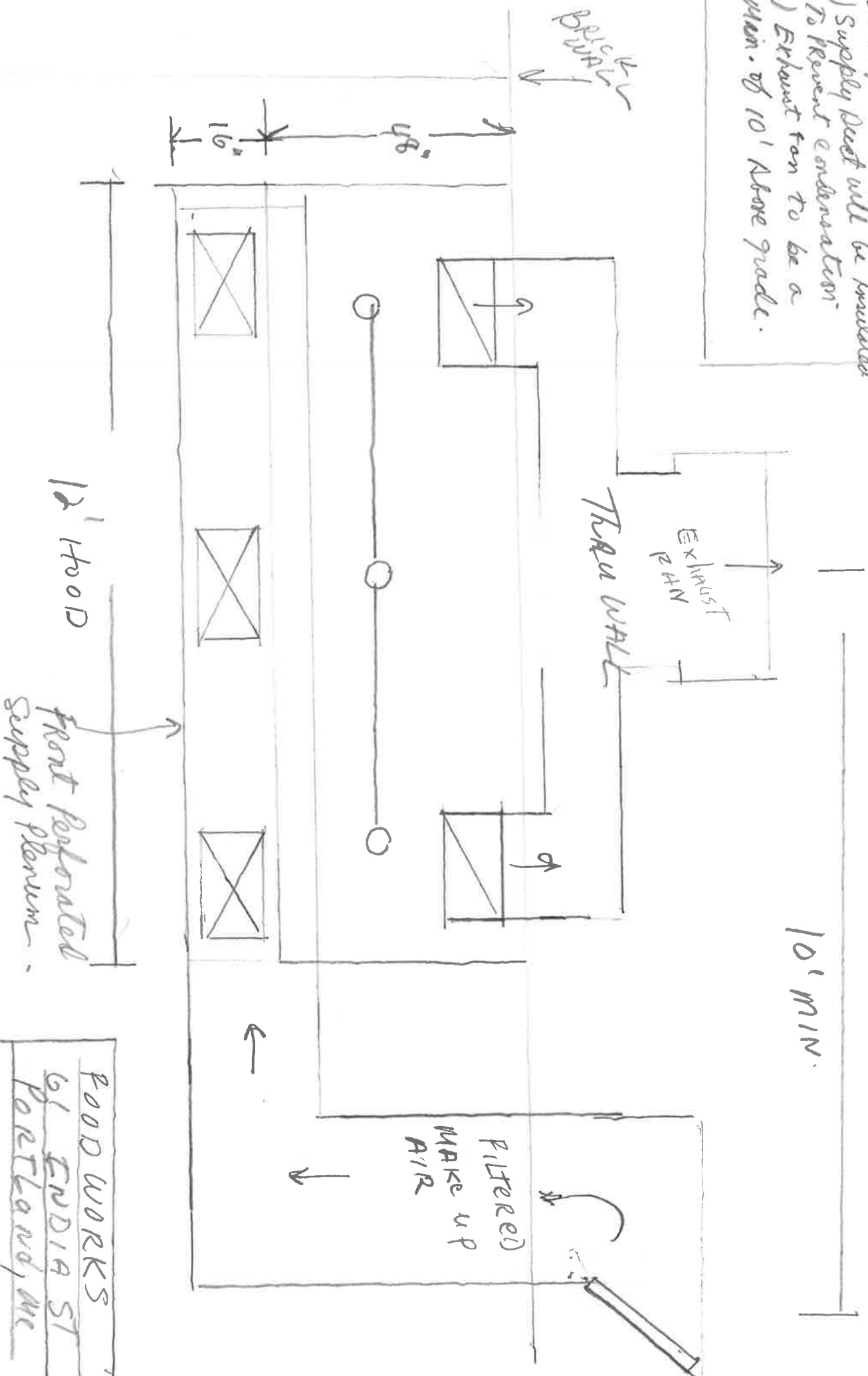
I hereby certify that I am the Owner of record of the named property, or that the owner of record authorizes the proposed work and that I have been authorized by the owner to make this application as his/her authorized agent. I agree to conform to all applicable laws of this jurisdiction. In addition, 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: <u>Paul Roy</u>	Date: <u>12-3-13</u>
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This is not a permit; you may not commence ANY work until the permit is issued.

Page 4 - Hood Duct Design

- Notes
- 1) ALL Exhaust Ducts To be 16ga all welded const.
 - 2) Supply Duct will be insulated To prevent condensation.
 - 3) Exhaust fan to be a min. of 10' Above grade.



FOOD WORKS
61 ENDIA ST
PORTLAND, ME

Page 5 - Hood Specs 61 India St.

HOOD INFORMATION - Job#1925596

HOOD NO.	TAG	MODEL	LENGTH	MAX. COOKING TEMP.	EXHAUST PLENUM RISER(S)			TOTAL SUPPLY CFM	HOOD CONSTRUCTION	HOOD CONFIG. END TO END
					WIDTH	LENG.	DIA.			
1		5412	12' 0.00"	600 Deg	10'	34"	3600	430 SS	ALONE	
		SND-2-PSP-FSS					2880	Where Exposed	ALONE	

HOOD INFORMATION

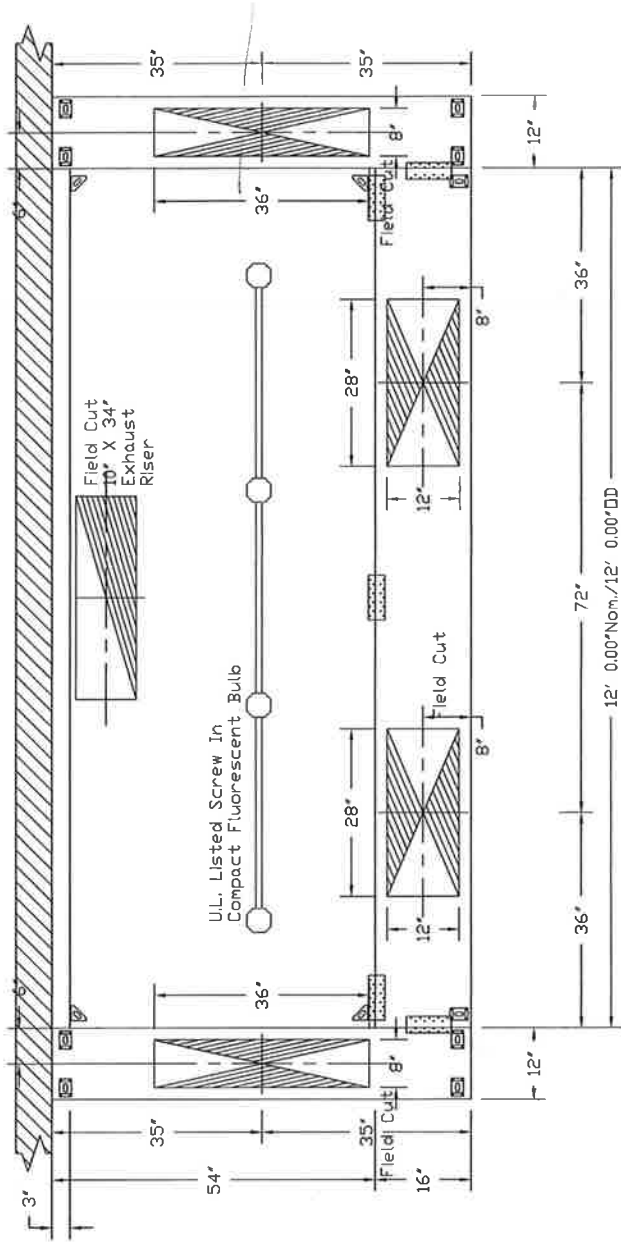
HOOD NO.	TAG	TYPE	FILTER(S)		QTY	HEIGHT	LENGTH	QTY.	TYPE	LIGHT(S)		WIRE GUARD	LOCATION	TYPE	FIRE SYSTEM	ELECTRICAL MODEL #	SWITCHES QUANTITY	FIRE SYSTEM-HANGING PIPING	HOOD WEIGHT
			TYPE	SIZE						TYPE	SIZE								
1		SS Baffle with Handles	4	16"	4	16"	20"	4	Screw In Compact	ND									612 LBS

HOOD OPTIONS

HOOD NO.	TAG	OPTION
1		RIGHT QUARTER END PANEL 23' Top Width, 0' Bottom Width, 23' High 430 SS
		LEFT QUARTER END PANEL 23' Top Width, 0' Bottom Width, 23' High 430 SS

PERFORATED SUPPLY PLENUM(S)

HOOD NO.	TAG	POS.	LENGTH	WIDTH	HEIGHT	RISER(S)		
						TYPE	WIDTH	LENG.
1		Front	144"	16"	6'	MUA	12"	28"
		Left	70"	12"	6'	MUA	8"	36"
		Right	70"	12"	6'	MUA	8"	36"



PLAN VIEW - Hood #1
12' 0.00" LONG 5412SND-2-PSP-FSS

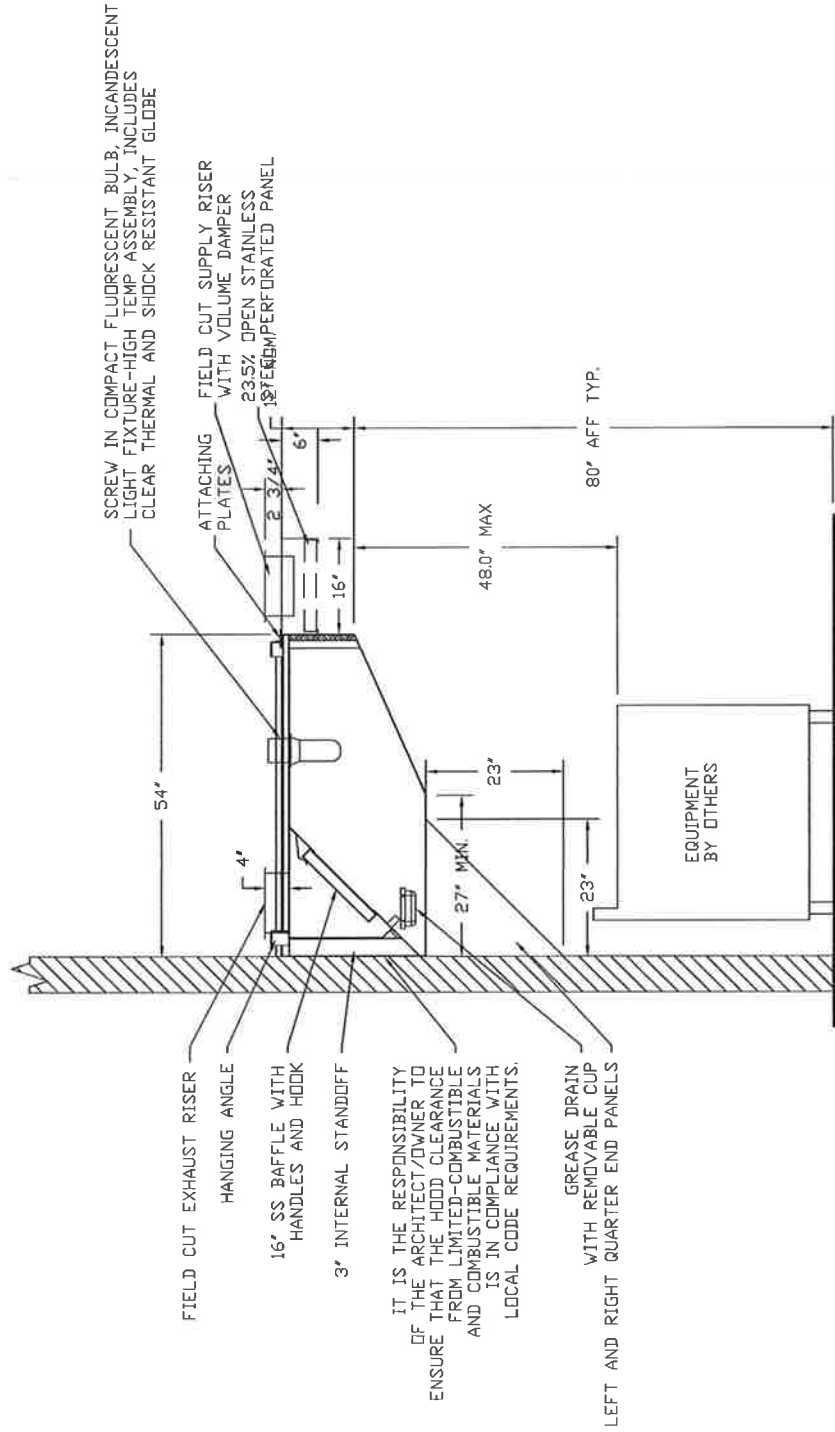
NOTE: Additional hanging angles provided for hoods 12' and longer.





CAPTIVEAIRE

JOB Food Works 12ft
LOCATION Lewiston, ME
DATE 12/6/2013
JOB # 1925596
DRAWN BY BFC-21
SCALE 3/8" = 1'-0"



SECTION VIEW - MODEL 5412SND-2--PSP-FSS
HOOD - #1

JOB Food Works 12ft	
LOCATION	Lewiston, ME
DATE	12/6/2013
DWG #	2
REV.	SCALE 3/8" = 1'-0"
JOB #	1925596
DRAWN BY	BFC-21

CAPTIVEAIRE



Page 7 - Exhaust Fan to India St.

EXHAUST FAN INFORMATION - Job#1925596

FAN UNIT NO.	TAG	FAN UNIT MODEL #	CFM	ESP.	RPM	H.P.	Ø	VOLT	FLA	DISCHARGE VELOCITY	WEIGHT (LBS.)	SDNES
1		NCA24HPFA	3600	1.500	947	3.000	3	208	9.5		304	19.5
3		B122CARM	3600	1.500	957	3.000	3	208	9.5	1245 FPM	506	17.5

MUA FAN INFORMATION - Job#1925596

FAN UNIT NO.	TAG	FAN UNIT MODEL #	BLDWR	HOUSING	CFM	ESP.	RPM	H.P.	Ø	VOLT	FLA	WEIGHT (LBS.)	SDNES
2		A2-G12		A2	2880	0.950	615	1.500	3	208	4.7	415	13.7

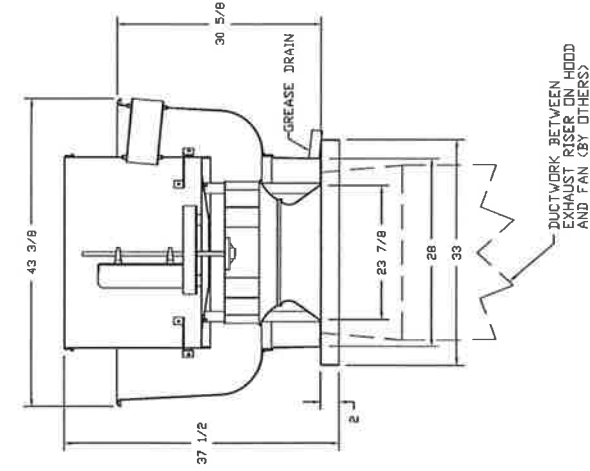
FAN OPTIONS

FAN UNIT NO.	TAG	OPTION (Qty. - Descr.)
1		1 - Grease Box
		1 - Full Grating For Exhaust Fans
		1 - Fan Base Ceramic Seal - For Grease Ducts
		1 - Hinge Kit (HD)- Ships Loose for Curbs Supplied by Others
2		1 - Gravity Backdraft Damper For Size 2 Housing
		1 - Wall Mount Option For Size 2 Untempered Fan
		1 - Full Grating For Untempered Fans
3		1 - Utility Set - Spring Vibration Isolators - B120 Thru B124 / Equivalent Sized Utility Set - Indoor/Outdoor use.
		1 - Exhaust Fan Grease Cup (Canarm Utility Set)
		1 - Rain Cap - V Cap Assembly For B11B/27 & HRE 20/24.

FAN ACCESSORIES

FAN UNIT NO.	TAG	EXHAUST	SUPPLY
1		GREASE CUP	GRAVITY DAMPER
2		WALL MOUNT	MOTORIZED DAMPER
3		YES	YES
		YES	YES

FAN #1 NCA24HPFA - EXHAUST FAN



- FEATURES:**
- ROOF MOUNTED FANS
 - RESTAURANT MODEL
 - UL705 AND UL762
 - AMCA SOUND AND AIR CERTIFIED
 - WIRING FROM MOTOR TO DISCONNECT SWITCH
 - WEATHERPROOF DISCONNECT
 - HIGH HEAT OPERATION 300F (149°C)
 - GREASE CLASSIFICATION TESTING

NORMAL TEMPERATURE TEST
 EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300F (149°C) UNTIL ALL FAN PARTS HAVE REACHED NORMAL OPERATING TEMPERATURE. ANY DEGRADING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

ABNORMAL FLARE-UP TEST
 EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 600F (316°C) FOR A PERIOD OF 15 MINUTES. WITHOUT THE FAN BECOMING OVERHEATED OR DAMAGED THAT COULD CAUSE AN UNSAFE CONDITION.

OPTIONS

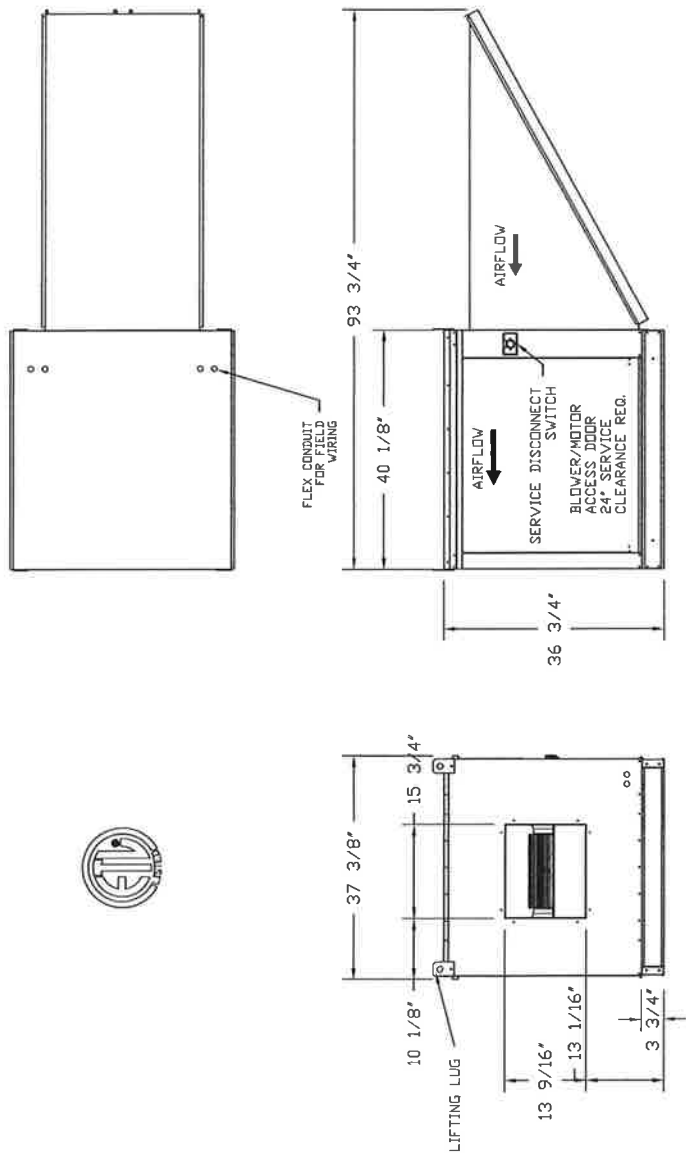
- GREASE BOX
- FULL GRATING FOR EXHAUST FANS
- FAN BASE CERAMIC SEAL - FOR GREASE DUCTS
- HINGE KIT (HD)- SHIPS LOOSE FOR CURB SUPPLIED BY OTHERS

CAPTIVEAIR

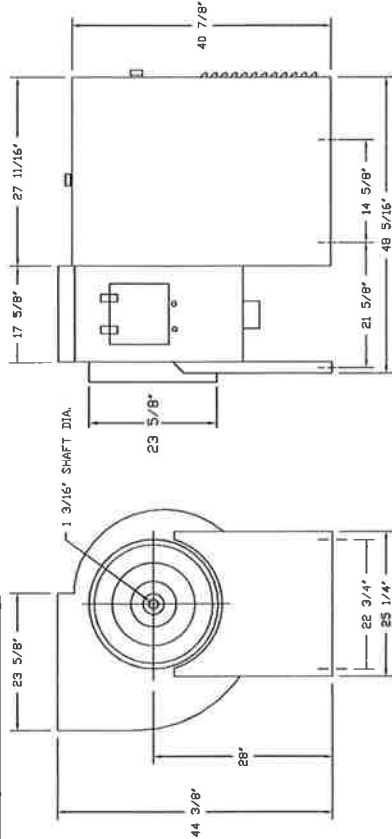


JOB Food Works 12ft	LOCATION Lewiston, ME
DATE 12/6/2013	JOB # 1925596
DWG # 3	DRAWN BY BFC-21
REV.	SCALE 3/8" = 1'-0"

- FAN #2 A2-G12 - SUPPLY FAN
 1. UNTEMPERED SUPPLY UNIT WITH 12" BLOWER IN SIZE #2 HOUSING
 2. INTAKE HOOD WITH EZ FILTERS
 3. SIDE DISCHARGE - AIR FLOW RIGHT -> LEFT
 4. GRAVITY BACK DRAFT DAMPER 22" X 24" , STANDARD GALVANIZED CONSTRUCTION, 1 1/4" REAR FLANGE, FOR SIZE 2 UNTEMPERED FAN HOUSING (5182)
 5. WALL MOUNT OPTION FOR SIZE 2 UN-TEMPERED MAKE-UP AIR FAN. 40" LONG ANGLE IRON FRAME.
 6. FULL CRATING FOR UNTEMPERED FANS FOR SHIPPING.



FAN #3 B122CARM - EXHAUST FAN



FEATURES:

- FULL AHJCA CLASS 1 OPERATION
- VENTED MOTOR COVER FOR WEATHER PROTECTION
- UL766 LISTED FOR RESTAURANT DUTY
- PLASTIC DISCHARGE DIRECTS AIR AWAY FROM FLOOR
- 1/2" SERVICE CLEARANCE REQ. FOR SERVICE
- CLEANOUT DOOR WITH LATCHES PROVIDE EASY ACCESS WITHOUT TOOLS
- 2" GREASE DRAIN WILL NOT CLOG

OPTIONS:

- UTILITY SET - SPRING VIBRATION ISOLATORS - B120 THRU B124 / EQUIVALENT
- SIZED UTILITY SET - INDOOR/OUTDOOR USE.
- EXHAUST FAN GREASE CUP (CANARM UTILITY SET)
- RAIN CAP - V CAP ASSEMBLY FOR B118/27 & HRE 20/24.

CAPTIVEAIRE

JOB Food Works 12ft	
LOCATION	Lewiston, ME
DATE	12/6/2013
DWG #	4
REV.	
JOB #	1925596
DRAWN BY	BFC-21
SCALE	3/8" = 1'-0"

Page 9 - Wiring - Col India St.

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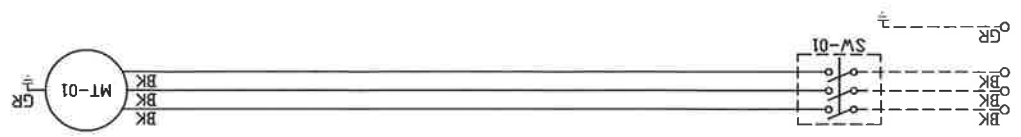
WIRE COLOR
 BK - BLACK YW - YELLOW
 BL - BLUE GR - GREEN
 BR - BROWN GRAY - GRAY
 DR - DRANGE PR - PURPLE
 RD - RED PK - PINK
 WH - WHITE

NOTES
 ----- DENDOTES FIELD WIRING
 _____ DENDOTES INTERNAL WIRING

ELECTRICAL INFORMATION
 MOTOR CONTROL MCA: 11.9A
 MOTOR/CONTROL MOP: 20A

EXHAUST MOTOR INFO
 3HP-208V-3P-9.5FLA

Component Identification
 Label Description Location
 MT-01 Fan Motor [20]
 SW-01 Main disconnect switch [20]



Installed Options

JOB	1925596 - Food Works 12ft	DRAWING NUMBER	EXH1925596-1
SHIP DATE	12/6/2013	MODEL	NCA24HPFA

Page 10 - Wiring - 61 India St.

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WH - WHITE
RD - RED
OR - ORANGE
BR - BROWN
BL - BLUE
BK - BLACK
YV - YELLOW
GR - GREEN
GY - GRAY
PR - PURPLE
PK - PINK

WIRE COLOR
NOTES
----- DENOTES FIELD WIRING
_____ DENOTES INTERNAL WIRING

ELECTRICAL INFORMATION
MOTOR/CONTROL CIRCUIT MCA: 59A
MOTOR/CONTROL CIRCUIT MDP: 15A

MOTOR INFO
SUPPLY 1.5HP-208V-3P-4.7FLA

Label	Description	Location
MT-01	Supply motor	(20)
SW-01	Main disconnect switch	(21)



ATTENTION ELECTRICIAN!
DROP FOR DISCONNECT CONNECTION IS FACTORY SUPPLIED
CONNECT POWER TO THE DROP

Installed Options

AirHandler Wiring		JOB 1925596 - Food Works 12ft	
DRAWING NUMBER A1925596-2		SHIP DATE 12/6/2013	MODEL A2-G12

Page 11 - Wiring - 61 India ST.

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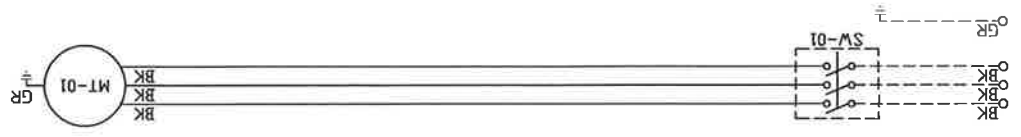
WIRE COLOR
 BK - BLACK
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 GR - GREEN
 BR - BROWN
 GY - GRAY
 DR - ORANGE
 PR - PURPLE
 PK - PINK
 RD - RED
 WH - WHITE

NOTES
 - - - - - DENOTES FIELD WIRING
 _____ DENOTES INTERNAL WIRING

ELECTRICAL INFORMATION
 MOTOR/CONTROL MCA: 11.9A
 MOTOR/CONTROL MOP: 20A

EXHAUST
 MOTOR INFO
 3HP-208V-3P-9.5FLA

Component Identification
 Label Description Location
 MT-01 Fan Motor [20]
 SW-01 Main disconnect switch [20]



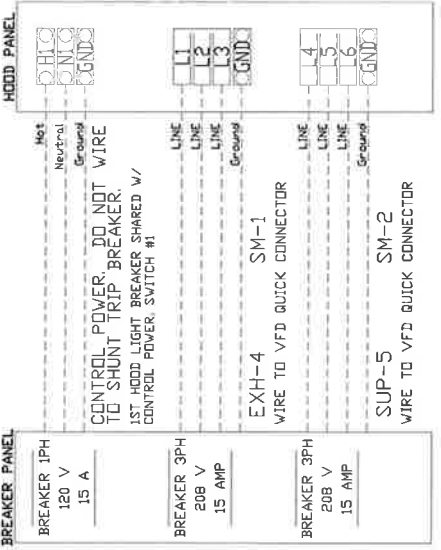
Installed Options

EXHAUST FAN WIRING	JOB	1925596 - Food Works 12ft	DRAWING NUMBER	EXH1925596-3
	SHIP DATE	12/6/2013	MODEL	BIZCARM

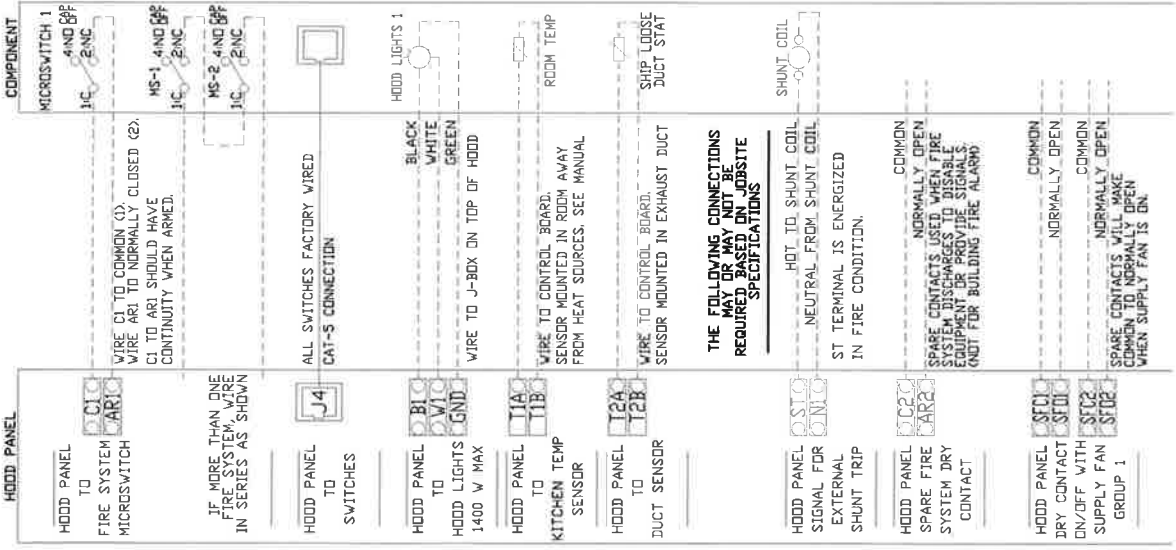
JOB NO 1925596 MODEL NUMBER SC-EMS1111 INSTALL DATE 12/16/2013 ECP #2-1

DESCRIPTION OF OPERATION:
Energy Management System w/ 1 Exhaust Fan, 1 Supply Fan, Exhaust on in Fire, Lights out in Fire, Fans modulate based on duct temperature. INVERTER DUTY THREE PHASE MOTOR REQUIRED! Room temperature sensor shipped loose for field installation.

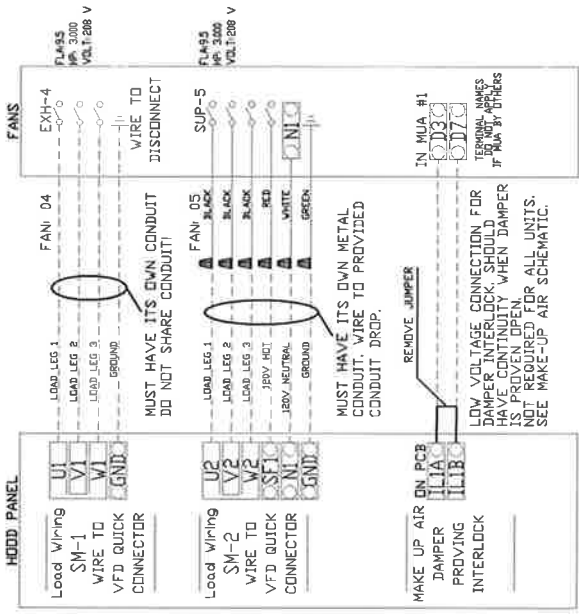
BREAKER PANEL TO HOOD CONTROL PANEL
Responsibility: Electrician



HOOD CONTROL PANEL TO ACCESSORY ITEMS
Responsibility: Electrician



HOOD CONTROL PANEL TO FANS / MUA
Responsibility: Electrician



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