

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



CITY OF PORTLAND

BUILDING PERMIT

This is to certify that 22 MONUMENT SQUARE LLC

Located At 22 MONUMENT SQ

Job ID: 2012-10-5134-ALTCOMM

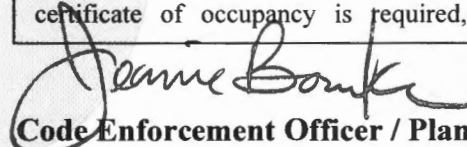
CBL: 027- F-003-001

has permission to Install of new wall canopy grease exhaust hood with front discharge makeup air-1000CFM exhaust fan 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 the buildings and structures, and of the application on file in the department.

Notification of inspection and written permission procured before this building or part thereof is lathed or otherwise closed-in. 48 HOUR NOTICE IS REQUIRED.

A final inspection must be completed by owner before this building or part thereof is occupied. If a certificate of occupancy is required, it must be

Fire Prevention Officer

 10-25-12
Code Enforcement Officer / Plan Reviewer

THIS CARD MUST BE POSTED ON THE STREET SIDE OF THE PROPERTY
PENALTY FOR REMOVING THIS CARD

BUILDING PERMIT INSPECTION PROCEDURES

Please call 874-8703 or 874-8693 (ONLY)

or email: buildinginspections@portlandmaine.gov

With the issuance of this permit, the owner, builder or their designee is required to provide adequate notice to the city of Portland Inspections Services for the following inspections. Appointments must be requested 48 to 72 hours in advance of the required inspection. The inspection date will need to be confirmed by this office.

- **Please read the conditions of approval that is attached to this permit!! Contact this office if you have any questions.**
- **Permits expire in 6 months. If the project is not started or ceases for 6 months.**
- **If the inspection requirements are not followed as stated below additional fees may be incurred due to the issuance of a "Stop Work Order" and subsequent release to continue.**

Close In Elec/Plmb/Frame prior to insulate or gyp

Final Inspection

The project cannot move to the next phase prior to the required inspection and approval to continue, REGARDLESS OF THE NOTICE OF CIRCUMSTANCES.

IF THE PERMIT REQUIRES A CERTIFICATE OF OCCUPANCY, IT MUST BE PAID FOR AND ISSUED TO THE OWNER OR DESIGNEE BEFORE THE SPACE MAY BE OCCUPIED.



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Director of Planning and Urban Development
Jeff Levine

Job ID: 2012-10-5134-ALTCOMM

Located At: 22 MONUMENT SQ

CBL: 027- F-003-001

Conditions of Approval:

Building

1. Application approval based upon information provided by the applicant or design professional, including revisions dated received 10/19/12. Any deviation from approved plans requires separate review and approval prior to work.
2. The hood, duct and exhaust shall be installed per NFPA 96. This permit is approved based on the plans submitted and/or updated for reductions in the clearances based on the application of a UL approved fire wrap or equivalent assembly per code.
3. Separate permits are required for any electrical, plumbing, sprinkler, fire alarm, HVAC systems, heating appliances, including pellet/wood stoves, commercial hood exhaust systems and fuel tanks. Separate plans may need to be submitted for approval as a part of this process.

Fire

1. Connected to permits 2012-09-4894-ALTCOMM and 2012-09-5057-FAFS.
2. **Any cutting and welding done will require a Hot Work Permit from Fire Department.**
3. Installation shall comply with City Code Chapter 10, NFPA 1, *Fire Code*, 2009 edition, and NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*, 2008 edition. A compliance letter is required.
4. The installer shall verify the exhaust fan has capacity for all appliances served thereby before installation of the new duct and hood. Air velocity through any duct shall not be less than 500 ft/min (96:8.2.1.1).
5. All required clearances shall be maintained for hoods and ducts.
6. Exhaust duct access panels for cleaning shall be provided at all changes in direction and for horizontal duct at 12 ft. intervals (96:7.3 and 96:7.4.1.2).
7. All duct shall be installed without forming drips or traps that might collect residues (96:7.1.4).
8. The duct shall be protected on the exterior by paint or other suitable weather-protective coating (96:7.6.4).
9. A separate Suppression System Permit is required for the hood suppression system. This review does not include approval of sprinkler system design or installation.
10. Fire extinguishers are required per NFPA 1.
11. Hood suppression system shall comply with NFPA 17A, 96, and UL 300. Activation of the suppression system shall activate the fire alarm system if available. A letter of

compliance will be required at the time of final inspection stating: the date the system was tested for operation, fuel gas shut off, and fire alarm connection if applicable.

12. The Class K fire extinguisher and proper signage should be located at the suppression system pull station.

City of Portland, Maine - Building or Use Permit Application

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

Job No: 2012-10-5134-ALTCOMM	Date Applied: 10/9/2012	CBL: 027- F-003-001	
Location of Construction: 22 MONUMENT SQ	Owner Name: 22 MONUMENT SQUARE LLC	Owner Address: 22 MONUMENT SQ STE 600 PORTLAND, ME 04101	Phone:
Business Name: David's Restaurant	Contractor Name: Haley's Metal Shop, Inc - Matt Haley	Contractor Address: 539 ELM ST BIDDEFORD MAINE 04005	Phone: (207) 284-8571
Lessee/Buyer's Name: David Turin	Phone: 773-4340	Permit Type: HOOD	Zone: B-3
Past Use: 1 st Floor Restaurant	Proposed Use: Same: 1 st floor Restaurant - Installation of a new wall canopy grease exhaust hood with front discharge makeup air - 1000 CFM exhaust fan	Cost of Work: \$10,000.00	CEO District:
		Fire Dept: 10/25/12 <input checked="" type="checkbox"/> Approved w/ conditions <input type="checkbox"/> Denied <input type="checkbox"/> N/A	Inspection: Use Group: A-2 Type: Type 1 MUEL Hood Signature: JMB
Proposed Project Description: Kitchen Exhaust System		Pedestrian Activities District (P.A.D.) 10/22/12	
Permit Taken By: Gayle		Zoning Approval	

<p>1. This permit application does not preclude the Applicant(s) from meeting applicable State and Federal Rules.</p> <p>2. Building Permits do not include plumbing, septic or electrical work.</p> <p>3. 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.</p>	<p>Special Zone or Reviews</p> <p><input type="checkbox"/> Shoreland</p> <p><input type="checkbox"/> Wetlands</p> <p><input type="checkbox"/> Flood Zone</p> <p><input type="checkbox"/> Subdivision</p> <p><input type="checkbox"/> Site Plan</p> <p>___ Maj ___ Min ___ MM Date: 10/9/12</p>	<p>Zoning Appeal</p> <p><input type="checkbox"/> Variance</p> <p><input type="checkbox"/> Miscellaneous</p> <p><input type="checkbox"/> Conditional Use</p> <p><input type="checkbox"/> Interpretation</p> <p><input type="checkbox"/> Approved</p> <p><input type="checkbox"/> Denied</p> <p>Date:</p>	<p>Historic Preservation</p> <p>wch</p> <p><input type="checkbox"/> Not in Dist or Landmark</p> <p><input type="checkbox"/> Does not Require Review</p> <p><input type="checkbox"/> Requires Review</p> <p><input checked="" type="checkbox"/> Approved</p> <p><input type="checkbox"/> Approved w/Conditions</p> <p><input type="checkbox"/> Denied</p> <p>Date: 10/16/12</p> <p>J. Andrews</p>
	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

2012 10 5134

66



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>David's Restaurant / 22 Monument Square, Portland</u>		
Total Square Footage of Proposed Structure		Square Footage of Lot
Tax Assessor's Chart, Block & Lot Chart# <u>097</u> Block# <u>F</u> Lot# <u>003</u>		Owner: <u>22 Monument Sq LLC</u> <u>David Turin</u>
Lessee/Buyer's Name (If Applicable) RECEIVED OCT 09 2012		Applicant name, address & telephone: <u>Haley's Metal Shop, Inc.</u> <u>539 Elm Street</u> <u>Biddeford, ME</u> <u>284-8571</u>
Current legal use (i.e. single family) <u>Restaurant</u> If vacant, what was the previous use? Proposed Specific use: Is property part of a subdivision? <u> </u> If yes, please name <u> </u> Project description: <u>Installation of a new wall canopy grease exhaust hood with</u> <u>front-discharge makeup air. 1000 CFM Exhaust fan and</u>		Telephone: <u>773-4340</u> Cost Of Work: \$ <u>9,695</u> Fee: \$ <u> </u> C of O Fee: \$ <u> </u>
Contractor's name, address & telephone: Who should we contact when the permit is ready: <u>Matt Haley</u> <u>(Jim McGovern)</u> Mailing address: Phone: <u>207-284-8571</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>10/5/12</u>
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This is not a permit; you may not commence ANY work until the permit is issued.



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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 ✓ 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? other If Other, what type? 16 ga black iron

Thickness of the steel for the hood 18 ga.

Thickness of the duct for the hood 16 ga.

Type of Hood and Duct Supports

Halton - CM-B-MA - Cyclo Maze Dry Exhaust Hood w/ fract discharge
make-up air

Type of seams and Joints Welded

* All work to meet or exceed NFPA-96 code for commercial kitchen exhaust systems.

Grease Gutters provided? Yes

Hood Clearance reduction to Combustibles design /specs: Hood hung off limited-combustible wall (3' air gap w/ ss backsplash)

Duct Clearance reduction to Combustibles design /specs: Mineral wool in wall opening

Vibration Isolation System: N/A

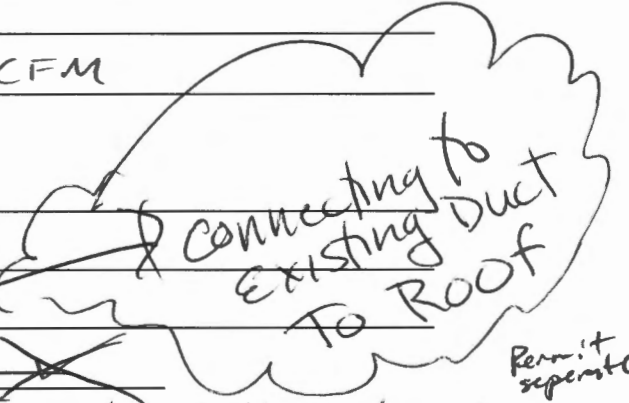
Air Velocity within the duct system 1,000 CFM

Grease accumulation prevention system: Grease gutter w/ grease cup

Cleanouts Hinged fan for cleaning

Grease Duct enclosure N/A

Exhaust Termination Roof ~~Wall~~



Fire Suppression System Range guard 2.5 gal wet chemical system

Exhaust fan mounting and clearance from the roof / wall or Combustibles: Mounted on 16 ga black iron ducting - brick wall

Exhaust fan distance from property lines 10'

Exhaust fan distance from other vents or openings 12' from intake hood

Exhaust fan distance from adjacent buildings 20'-30'

Exhaust fan height above adjoining grade 9'7"

Hood Specs

Style of Hood Wall Canopy Grease Exhaust

Type of Filter Built in baffle

Height of filter above nearest cooking surface 4+ feet

Capacity of hood CFM 1000 CFM

Make up Air system description and capacity

Wall mount 800 CFM - Direct Drive Supply w/ 10" blower speed control and disconnect switch



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Receipts Details:

Tender Information: Check , BusinessName: Haley's Metal Shop, Inc., Check Number: 39154
Tender Amount: 120.00

Receipt Header:

Cashier Id: gguertin
Receipt Date: 10/9/2012
Receipt Number: 49058

Receipt Details:

Referance ID:	8292	Fee Type:	BP-Constr
Receipt Number:	0	Payment Date:	
Transaction Amount:	120.00	Charge Amount:	120.00
Job ID: Job ID: 2012-10-5134-ALTCOMM - Kitchen Exhaust System			
Additional Comments: 22 Monument Sq. Haley's Metal Shop, Inc.			

Thank You for your Payment!

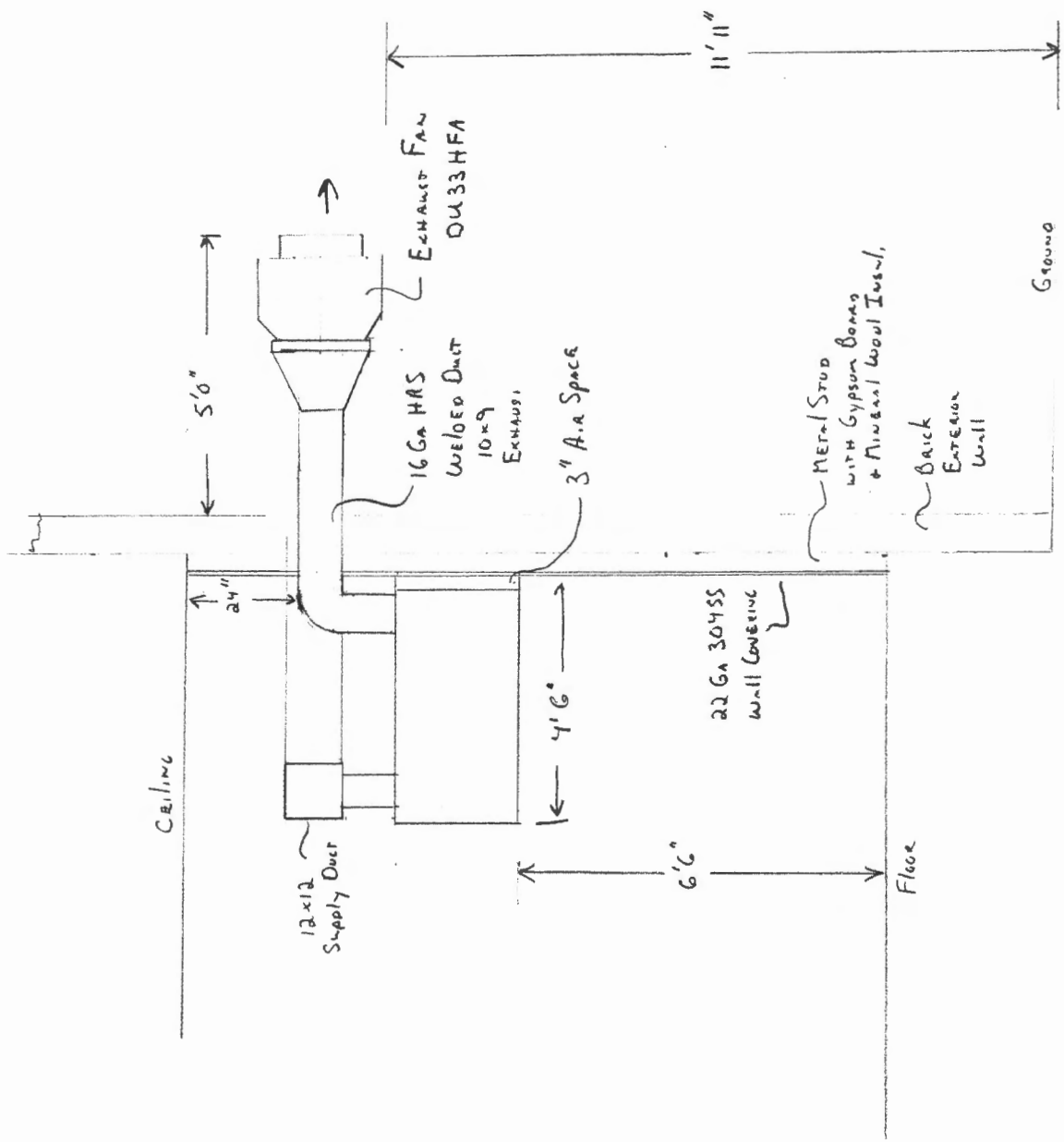
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 OCT 16 2012
 Dept of Building Inspections
 City of Portland Maine



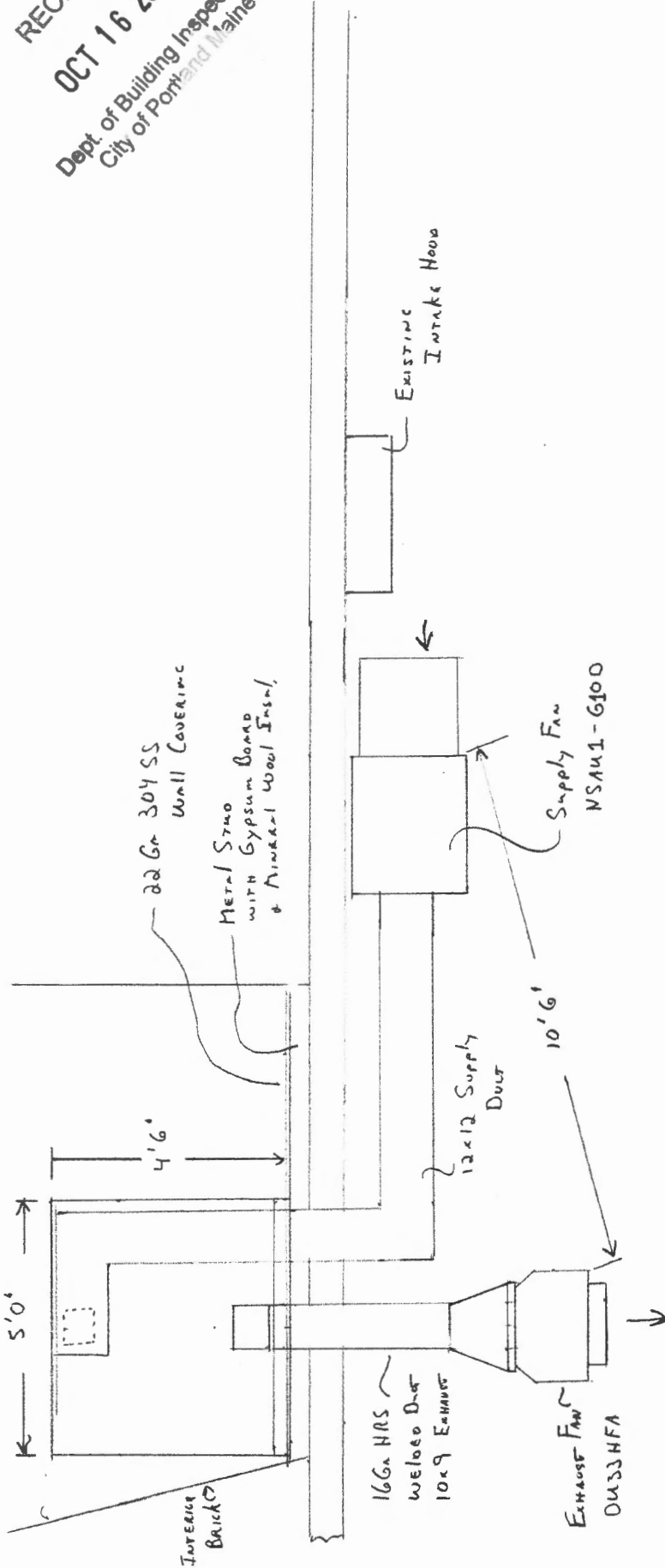
JIM MCGOVERN
 COMFORT SPECIALIST/ESTIMATOR
 630 Elm Street
 Biddeford, Maine 04005
 www.haleymetal.com
 (207) 284-9871
 Fax: (207) 284-9897
 Email: jim@haleymetal.com

1/2" Scale

DAVID'S RESTAURANT
 22 MONUMENT SQUARE
 PORTLAND, ME 04101



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 City of Portland Maine



Haley's
 Metal Shop, Inc.
 Since 1917

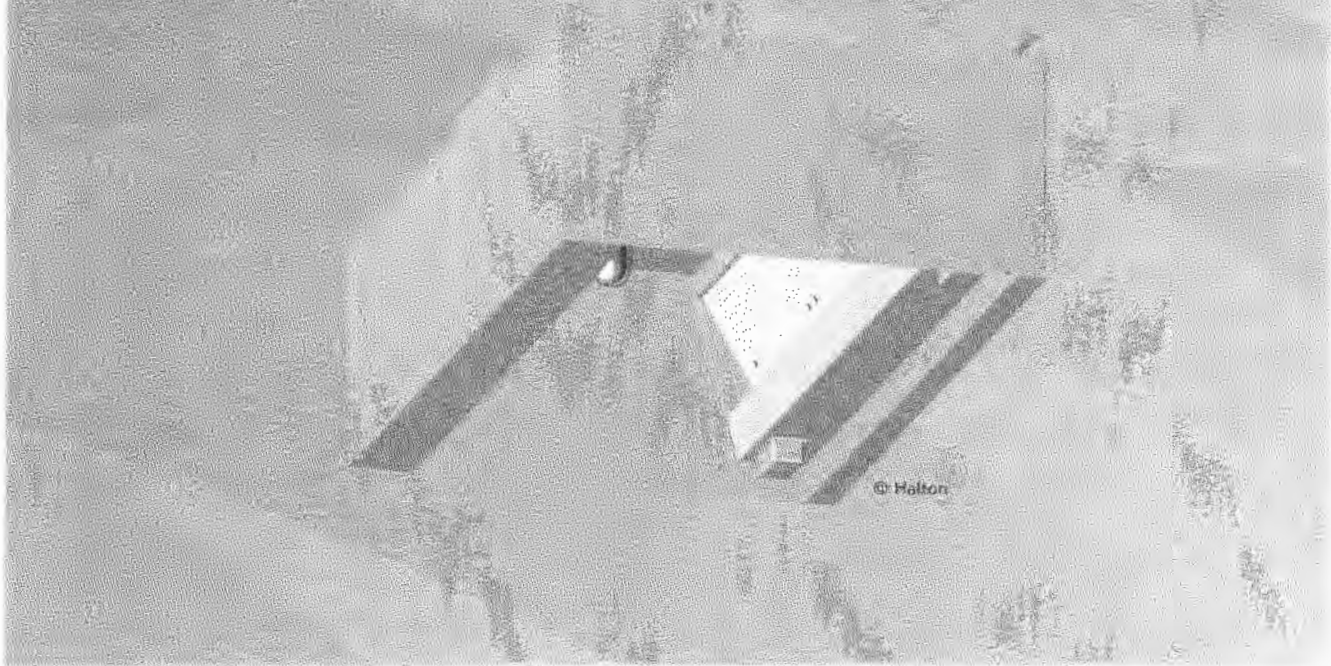
JIM MCGOVERN
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 338 Elm Street
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1/2" Scale

DAVIO'S RESTAURANT
 22 Monument Square
 Portland, ME 04101

CM-B-MA

Cyclo Maze Dry Exhaust Hood with Front Discharge Make-up Air



- Balancing dampers standard on all Cyclo Maze Dry series exhaust hoods. (Unique to Halton)
- • All stainless steel construction
- Full access through front removable panels.
- Full length intake slot and a series of full length adjustable extraction baffles within the exhaust plenum.
- Service chase enclosed with stainless steel, where exposed, to accommodate services
- Listed exhaust collar fire dampers available on all Cyclo Maze Dry series exhaust hoods. (Optional for U.S./Standard in Canada).
- Flexible option and modifications. (Consult Factory)
- Ease of installation, cleaning and servicing.
- Available in lengths 3'-0" to 16'-0" (914mm to 4877 mm) in 6" (152mm) increments.

Application

Box style exhaust hoods are recommended for all types of cooking equipment. Suitable for wall or island mount installations. Exhaust hoods should overhang front and ends of equipment by minimum of 6" (152mm) and minimum 12" (305mm) over open broilers.

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City of
actions
inc



20/CM-B-MAXXXXX0107/EN

Consultant Specification

Kitchen exhaust hood shall be a Halton Model _____, UL/ULC listed.

The exhaust hood shall be constructed of 18 gauge or heavier, 300 series stainless steel. The exhaust hood shall be provided with a stainless steel all welded exhaust duct collar with connection flange. All joints and seams are welded and/or liquid tight. All exposed welds are ground and polished to the original finish of metal. End panels shall be hemmed to the interior. Continuous hanging brackets shall be supplied on each unit for ceiling or wall mount installations.

Cyclo Maze Dry Series exhaust hoods will be equipped with a UL/ULC listed self-closing spring loaded exhaust collar fire damper (Optional for U.S./ Standard for Canada) assembly which shall be activated by a fusible link, rated at 286°F (141°C). A UL/ULC listed exhaust collar air volume control damper shall also be provided for optimum balancing of single and multiple exhaust hood systems. All dampers shall be accessible through the exhaust hood plenum.

The exhaust hood shall be equipped with a full length intake slot and a series of full length extraction baffles within the exhaust plenum. The face of the exhaust plenum is provided with removable panels allowing complete access to the extraction chamber for routine

maintenance and cleaning. Each panel shall have an individual, adjustable extraction baffle permitting air velocity adjustment across the entire length of hood.

The upper portion of the exhaust plenum is expanded in cross sectional area to allow the reduction of air velocity prior to exiting the hood. The lower extraction chamber is provided with a centrally located splitter baffle which divides the incoming air into two separate air streams, each with it's own intercepting baffles, to optimize grease extraction.

An intergrated make-up air plenum shall be located at the front of the exhaust hood. Make-up air is discharged through removable perforated stainless steel panels.

Exhaust hood shall contain an integral 3" (76mm) rear air space.

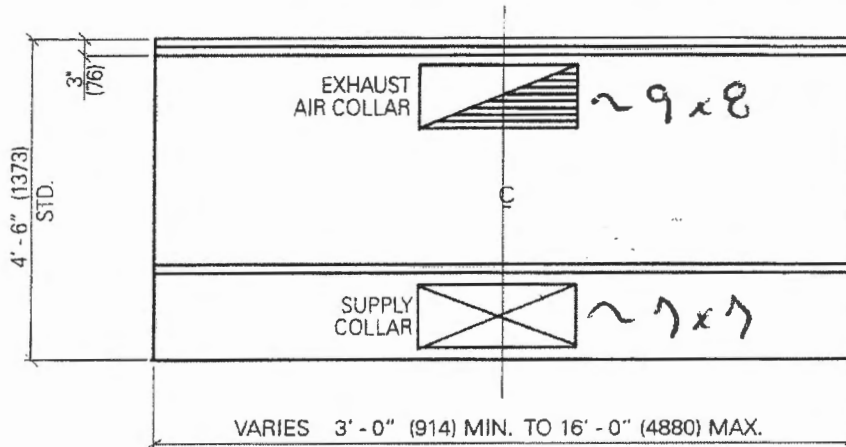
Exhaust hoods shall be listed by Underwriters Laboratories and/or Underwriters Laboratories of Canada and meet all NFPA 96 requirements.

Modifications & Options

- **LIGHTS** - Exhaust hood shall contain -
Quantity _____, (bulbs/lamps by others)
 - Flush mount fluorescent light fixtures 36" (914mm) or 48" (1219mm) long (2x40 watts).
 - Flush mount vapor proof incandescent light fixture (2x75 watts).
 - Surface mount globe type light fixtures complete with clear thermal shock proof glass with plated steel wire guard (1x100 watts).
- **MAKE-UP AIR GRILLES** - Double deflection grilles with opposed blade balancing dampers in lieu of perforated panels.
- **FIRE DAMPERS** - Listed exhaust collar fire dampers on Cyclo Maze Dry series hoods. (Optional for U.S./Standard for Canada)
- **STAINLESS STEEL MAIN BACK** - Where exposed, for island applications.
- **REAR DUCT** - Rear duct collar take-off.
- **OFFSET COLLAR** - Duct collars can be offset
- **DIMENSIONS** - Height, length and depth can be altered as required.

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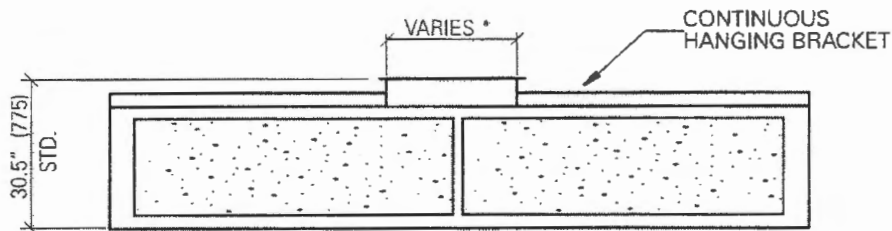
Dimension: $\frac{\text{Inches}}{\text{mm}}$



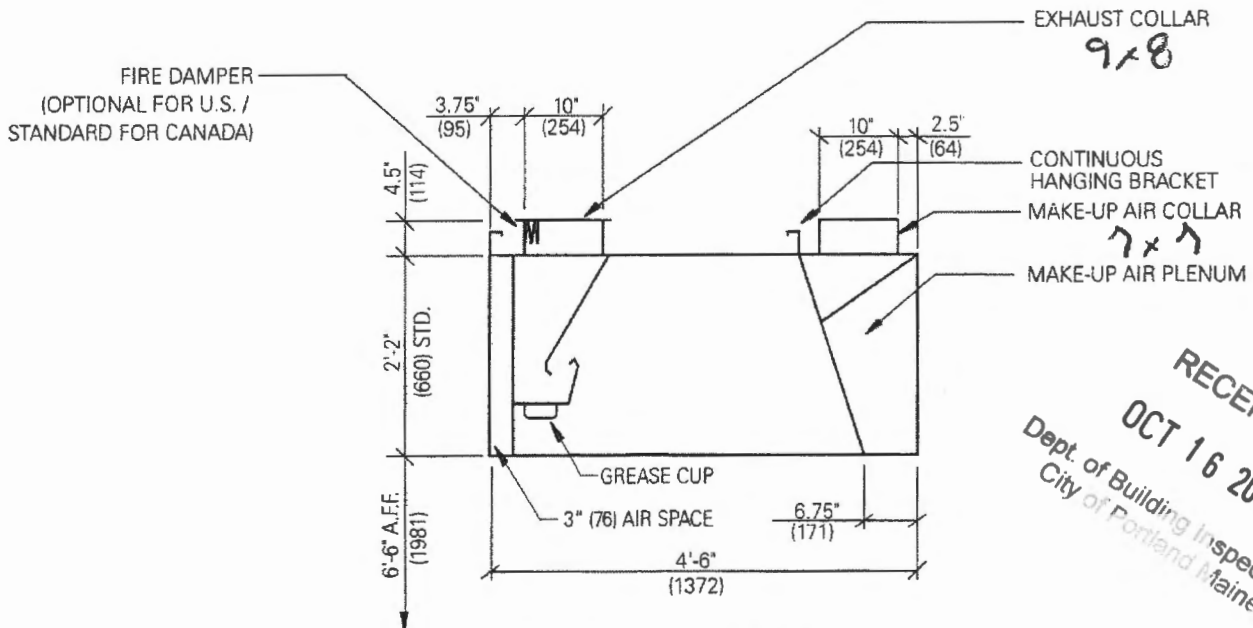
54"

PLAN VIEW

60"



FRONT ELEVATION VIEW



LEFT SECTION VIEW

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Design Criteria

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City of Halton

20/CM-B-MA/XXXXX/0107/EN

Cylco Maze Dry Exhaust Air Volume & Collar Sizing Data Chart

Exhaust Air Volumes		Duct Collars 10" (254mm) x _____
CFM	m ³ /s	INCHES (mm)
600 - 799	.28 - .38	6" (152)
800 - 999	.38 - .47	8" (203)
1000 - 1199	.47 - .57	10" (254)
1200 - 1399	.57 - .66	12" (305)
1400 - 1599	.66 - .75	14" (356)
1600 - 1799	.75 - .85	16" (406)
1800 - 1999	.85 - .94	18" (457)
2000 - 2299	.94 - 1.09	20" (508)
2300 - 2499	1.09 - 1.18	22" (559)
2500 - 2699	1.18 - 1.27	24" (610)
2700 - 2899	1.27 - 1.37	26" (660)
2900 - 3099	1.37 - 1.46	28" (711)
3100 - 3299	1.46 - 1.56	30" (762)
3300 - 3499	1.56 - 1.65	32" (812)
3500 - 3699	1.65 - 1.75	34" (864)
3700 - 3899	1.75 - 1.84	36" (914)
3900 - 4099	1.84 - 1.93	38" (965)
4100 - 4299	1.93 - 2.03	40" (1016)
4300 - 4499	2.03 - 2.12	2 @ 20" (508)
4500 - 4699	2.12 - 2.22	2 @ 22" (559)
4700 - 4899	2.22 - 2.31	2 @ 22" (559)
4900 - 5199	2.31 - 2.45	2 @ 24" (610)
5200 - 5399	2.45 - 2.55	2 @ 24" (610)
5400 - 5600	2.55 - 2.64	2 @ 24" (610)

Cylco Maze Dry Exhaust Air Volume & Collar Sizing Data Chart

Front Supply Air Volumes (80% of Exhaust Volume)		Duct Collars 10" (254mm) x _____
CFM	m ³ /s	INCHES (mm)
480 - 640	.266 - .302	10" (254)
640 - 800	.302 - .377	12" (305)
800 - 960	.377 - .453	14" (356)
960 - 1120	.453 - .528	16" (406)
1120 - 1280	.528 - .604	19" (483)
1280 - 1440	.604 - .679	21" (533)
1440 - 1600	.679 - .755	23" (584)
1600 - 1840	.755 - .868	27" (686)
1840 - 2000	.868 - .943	29" (737)
2000 - 2160	.943 - 1.019	31" (787)
2160 - 2320	1.019 - 1.094	34" (864)
2320 - 2480	1.094 - 1.170	36" (914)
2480 - 2640	1.170 - 1.245	38" (965)
2640 - 2800	1.245 - 1.321	40" (1016)
2800 - 2960	1.321 - 1.396	2 @ 22" (559)
2960 - 3120	1.396 - 1.472	2 @ 23" (584)
3120 - 3280	1.472 - 1.547	2 @ 24" (610)
3280 - 3440	1.547 - 1.623	2 @ 25" (635)
3440 - 3600	1.623 - 1.699	2 @ 26" (660)
3600 - 3760	1.699 - 1.774	2 @ 27" (686)
3760 - 3920	1.774 - 1.850	2 @ 28" (711)
3920 - 4160	1.850 - 1.963	2 @ 30" (762)
4160 - 4320	1.963 - 2.038	2 @ 31" (787)
4320 - 4480	2.038 - 2.114	2 @ 32" (813)

Exhaust Hood Static Pressure Chart

Exhaust Air Volumes	Static Pressure
150 cfm/ft (0.071 m ³ /s per 305mm)	0.07" (.174kPa)
200 cfm/ft (0.094 m ³ /s per 305mm)	0.85" (.211kPa)
250 cfm/ft (.118 m ³ /s per 305mm)	1.0" (.248kPa)
300 cfm/ft (.142 m ³ /s per 305mm)	1.3" (.322kPa)
350 cfm/ft (.165 m ³ /s per 305mm)	1.6" (.397kPa)

Ventilator exhaust air volume requirements depend on type of equipment, model of ventilator, location of ventilator in relation to adjacent walls and the make-up air velocity and balance within the cooking area. Each kitchen's air system must be calculated individually and engineered to meet these conditions. It is essential that all air, ventilator and cooking equipment factors be established and co-ordinated by the design team to achieve proper ventilator exhausting of cooking equipment. Contact Halton for assistance to determine proper cooking equipment and ventilator exhaust air volumes.

EXHAUST AIR VOLUME AND DUCT COLLAR SIZE CHART.

- Duct collar sized to move air at a minimum velocity of 1500 fpm (7.62 m/s)

SUPPLY AIR VOLUME AND DUCT COLLAR SIZE CHART.

- Duct collar sized to move air at a minimum velocity of 1000 fpm (5.08 m/s)

Continuous product improvement is a Halton policy, therefore specifications and designs are subject to change without notice.

EXHAUST FAN INFORMATION

FAN UNIT NO.	FAN UNIT MODEL #	MODEL	TAG	CFM	ESP.	RPM	H.P.	#	VOLT	FLA	WEIGHT (LBS.)	SONES
1	DU33HFA	DU33HFA		1000	0.400	1522	0.333	1	115	4.1	103.96	10.6

MUA FAN INFORMATION

FAN UNIT NO.	FAN UNIT MODEL #	BLOWER	HOUSING	TAG	CFM	ESP.	RPM	H.P.	#	VOLT	FLA	WEIGHT (LBS.)	SONES
2	NSAU1-G10D	G10D	NSAU.1		800	0.250	592	0.500	1	115	6.8	239.64	9.3

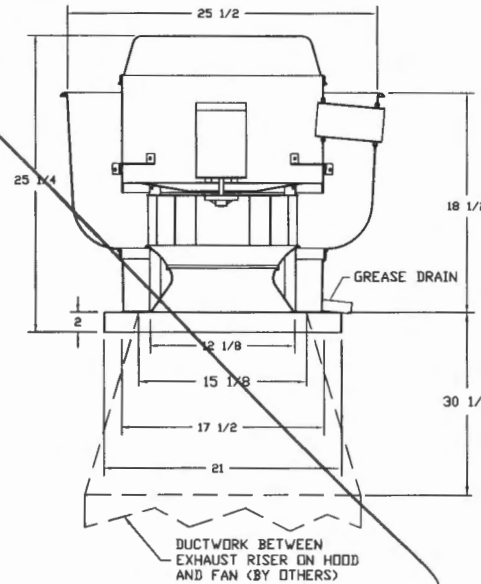
FAN OPTIONS

FAN UNIT NO.	OPTION (Qty. - Descr.)
1	1 - Grease Box
	1 - Full Crating For Exhaust Fans
	1 - Fan Base Ceramic Seal - For Grease Ducts
	1 - Hinge Kit - Ships Loose for Curb Supplied by Others
	1 - Wall Mount Construction for Fan
2	1 - Full Crating For Untempered Fans
	1 - Gravity Backdraft Damper for Size 1 Housing
	1 - Wall Mount Option for Size 1 Untempered Fan

FAN ACCESSORIES

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

FAN #1 DU33HFA - EXHAUST FAN



FEATURES:

- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL705 AND UL762
- VARIABLE SPEED CONTROL
- INTERNAL WIRING
- WEATHERPROOF DISCONNECT
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE)
- HIGH HEAT OPERATION 300°F (149°C)
- GREASE CLASSIFICATION TESTING

NORMAL TEMPERATURE TEST
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300°F (149°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT ANY DETERIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

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

OPTIONS

- GREASE BOX
- FULL CRATING FOR EXHAUST FANS
- FAN BASE CERAMIC SEAL - FOR GREASE DUCTS
- HINGE KIT - SHIPS LOOSE FOR CURB SUPPLIED BY OTHERS
- WALL MOUNT CONSTRUCTION FOR FAN

See Revision 10/19/12

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Approved as Noted

Approved with NO Exception Taken

Revise and Resubmit

SIGNATURE _____

Your Title _____ Date _____

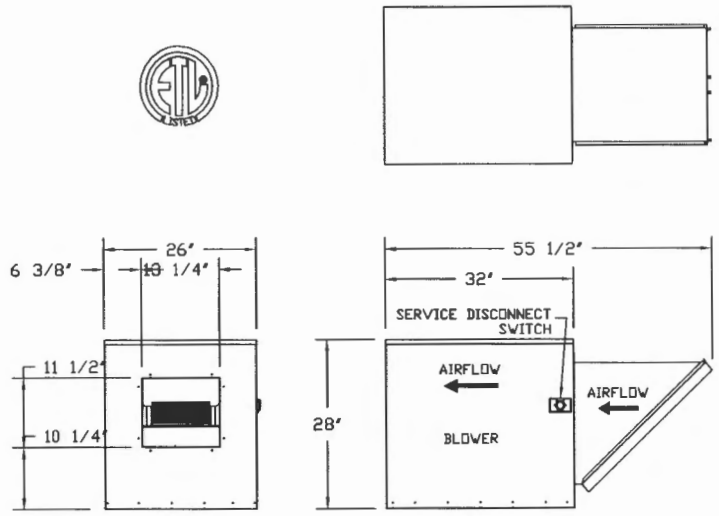


JOB	David's Restaurant		
LOCATION	BIDDEFORD, ME		
DATE	9/20/2012	JOB #	1632489
DWG #	1	DRAWN BY	BFC-21
REV.		SCALE	3/8" = 1'-0"

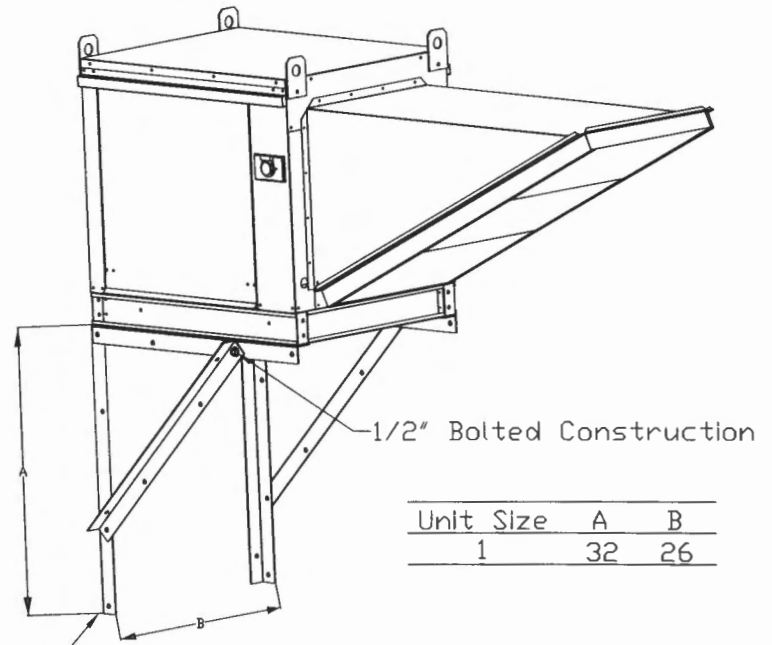
FAN #2 NSAUI-G10D - SUPPLY FAN

1. DIRECT DRIVE SUPPLY UNIT WITH 10" BLOWER IN SIZE #1 HOUSING WITH SPEED CONTROL, DISCONNECT SWITCH.
2. INTAKE HOOD WITH EZ FILTERS
3. SIDE DISCHARGE - AIR FLOW RIGHT -> LEFT
4. FULL CRATING FOR UNTEMPERED FANS FOR SHIPPING.
5. GRAVITY BACK DRAFT DAMPER, 16" WIDE X 18" HIGH, STANDARD GALVANIZED CONSTRUCTION, 1 1/4" REAR FLANGE, FOR SIZE 1 UNTEMPERED FAN HOUSING (5181)
6. WALL MOUNT OPTION FOR SIZE 1 UN-TEMPERED MAKE-UP AIR FAN. 32" LONG ANGLE IRON FRAME.

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Untempered Supply Fan Wall Mount Bracket Detail



Unit Size	A	B
1	32	26

2" x 2" 10 GA Galv Angle

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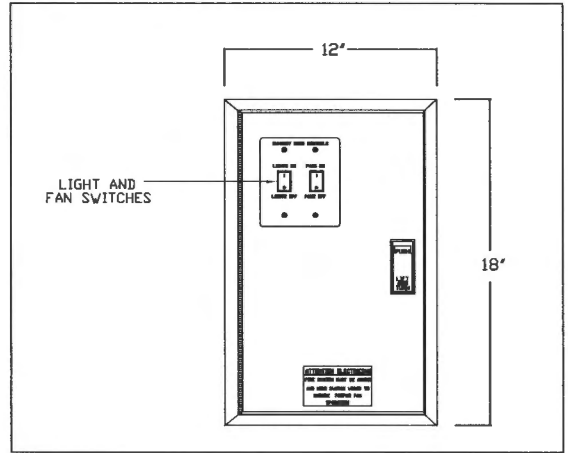
CAPTIVE AIR

JOB	David's Restaurant	
LOCATION	BIDDEFORD, ME	
DATE	9/20/2012	JOB # 1632489
DWG #	2	DRAWN BY BFC-21
REV.		SCALE 3/8" = 1'-0"

ELECTRICAL PACKAGES

NO.	TAG	PACKAGE #	LOCATION	SWITCHES		OPTION	FANS CONTROLLED				
				LOCATION	QUANTITY		TYPE	#	H.P.	VOLT	FLA
1		11111002	Wall Mount In SS Box	SS Wall Mount Box	1 Light 1 Fan	Exhaust In Fire	Exhaust	1	0.333	115	4.1
							Supply	1	0.500	115	6.8

DETAIL OF REMOTE S/S BOX



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CAPTIVE WIRE

JOB	David's Restaurant		
LOCATION	BIDDEFORD, ME		
DATE	9/20/2012	JOB #	1632489
DWG #	3	DRAWN BY	BFC-21
REV.		SCALE	3/8" = 1'-0"

Exhaust Fan Wiring

JOB NAME David's Restaurant

DATE 9/20/2012

DRAWING NUMBER EXH1632489-1

JOB NUMBER 1632489

MODEL DU33HFA

Installed Options

Speed Control

Component Identification

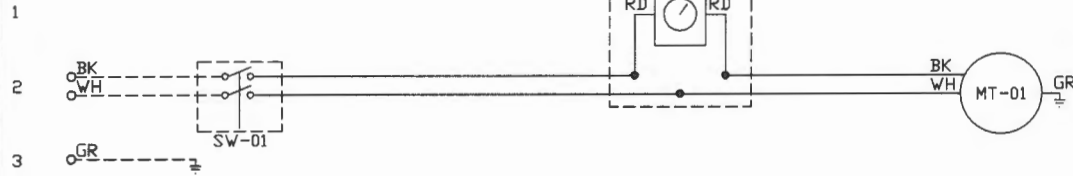
Label	Description	Location
MT-01	Fan Motor	[20]
QD-01	Quick Disconnect	[20]
SC-01	Speed Control	[10]
SW-01	Main disconnect switch	[20]

MOTOR INFO
EXHAUST 0.333HP-115V-1P-4.1FLA

ELECTRICAL INFORMATION
MOTOR/CONTROL MCA: 5.2A
MOTOR/CONTROL MOP: 15A

NOTES
----- DENOTES FIELD WIRING
————— DENOTES INTERNAL WIRING

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



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AirHandler Wiring

JOB NAME *David's Restaurant*

DATE *9/20/2012*

DRAWING NUMBER *A1632489-2*

JOB NUMBER *1632489*

MODEL *NSAU1-G10D*

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



Installed Options

Component Identification

Label	Description	Location
MT-01	Supply motor	[2]
SC-01	Speed Control	[1]
SW-01	Main disconnect switch	[2]

MOTOR INFO
 SUPPLY 0.5HP-115V-1P-6.8FLA

ELECTRICAL INFORMATION
 MOTOR/CONTROL CIRCUIT MCA: 8.5A
 MOTOR/CONTROL CIRCUIT MOP: 15A

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

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

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ELECTRICAL PREWIRE PACKAGE

JOB NAME *David's Restaurant*

DATE 9/20/2012

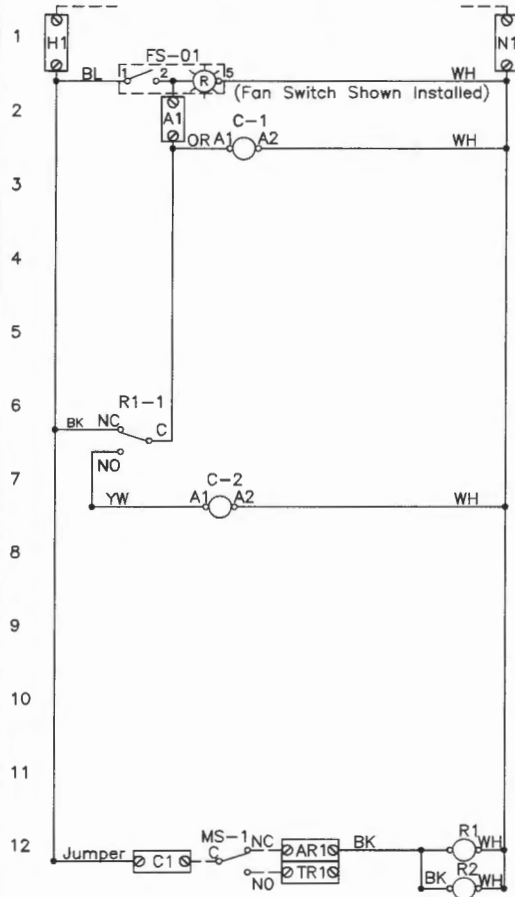
DRAWING NUMBER 11111002

JOB NUMBER 1632489

DRAWN BY

CONTROL INPUT 120VAC H1=LINE, N1=NEUTRAL 15A BKR - DO NOT WIRE TO SHUNT TRIP BREAKER

120V/1Ph, W/ 1 Exhaust Fan, 1 Supply Fan, Exhaust in Fire



COMPONENT PARTS LIST

LABEL	DESCRIPTION
C-x	Contactors
ST-x	Starter
OL-x	Overload
FS-xx	Fan Switch (Lighted)
LS-xx	Light Switch
L	Hood Light(s)
MS-x	MicroSwitch (Ansu/PyroChem)
Rx	Relay DPDT - 34.110.0184.0 + Socket

SPARE FIRE DRY CONTACTS

SPARE RELAY CONTACTS USED WHEN FIRE SYSTEM DISCHARGES TO SHUT DOWN SHUNT TRIP, EQUIPMENT... OR PROVIDE SIGNALS. (NOT FOR BUILDING FIRE ALARM)



TR: Tripped, AR: Armed, C: Common

Rx RELAY SOCKET STYLE

	NO	"CLION"	
C-RD	NO	4	3
NO-BL	NC	2	1
NC-PR	COIL	8	7
	COM	6	5

MS-x MicroSwitch	
C-RD	
NO-BK	
NC-BR	

MOTOR	TAG	PH/VLT	HP	FLA	BRK
EXH-1		1 115	0.333	4.1	15A
SUP-2		1 115	0.5	6.8	15A

NOTES

----- DENOTES FIELD WIRING
----- DENOTES INTERNAL WIRING

WIRE COLOR

BK - BLACK YW - YELLOW
 BL - BLUE GY - GRAY
 BR - BROWN PR - PURPLE
 OR - ORANGE OR/BL - ORANGE/BLUE (STRIPE)
 RD - RED BL/RD - BLUE/RED (STRIPE)
 WH - WHITE RD/GN - RED/GREEN (STRIPE)

DRAWING SHOWN DE-ENERGIZED
NOTE: IF WALL MOUNT PREWIRE, OR FIELD INSTALLED FIRE SYSTEM MICROSWITCH, THE TERMINALS SHOWING FACTORY WIRING MUST BE FIELD WIRED.

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12 x 18 x 6 Box

CONTROL PANEL INSTALLATION

JOB NAME David's Restaurant

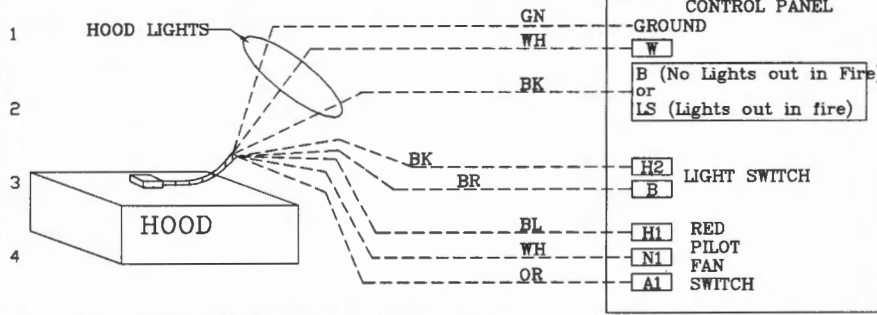
DATE 9/20/2012

DRAWING NUMBER 11111002

JOB NUMBER 1632489

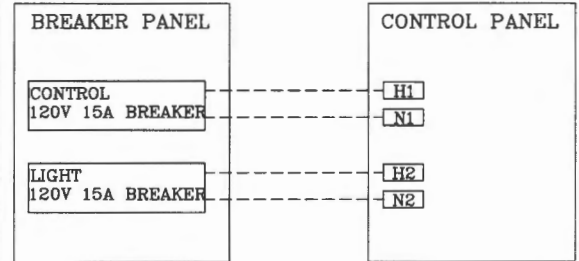
DRAWN BY

HOOD TO CONTROL PANEL

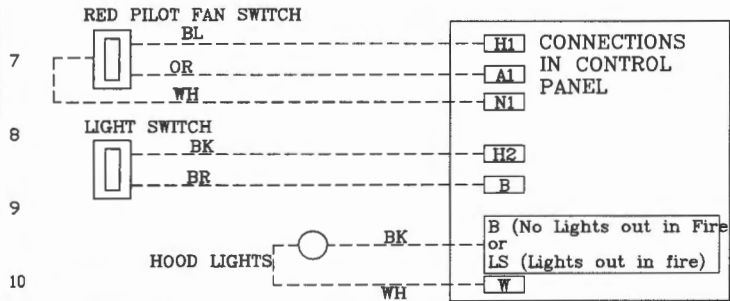


Light switch and fan switch mounted on the face of the hood and control panel mounted separately then field wire to the control panel as shown.

POWER FEED FOR CONTROLS AND LIGHTING

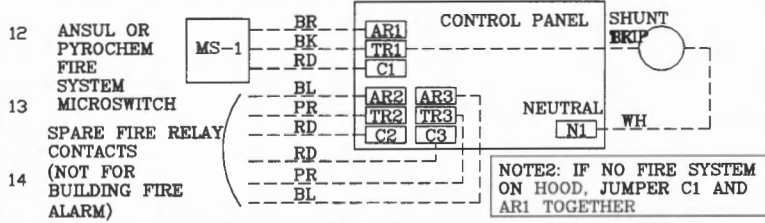


FIELD WIRED SWITCHES TO CONTROL PANEL



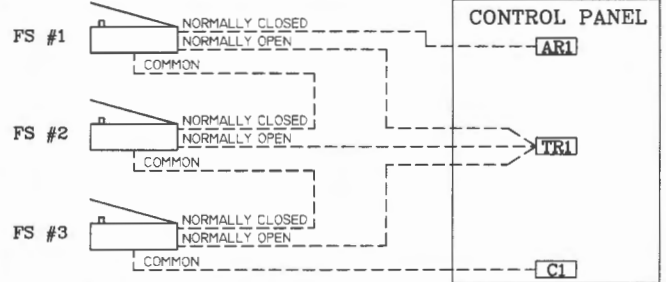
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FIRE SYSTEM MICROSWITCH WIRING TO CONTROL PANEL 120VAC SHUNT TRIP BREAKER WIRING

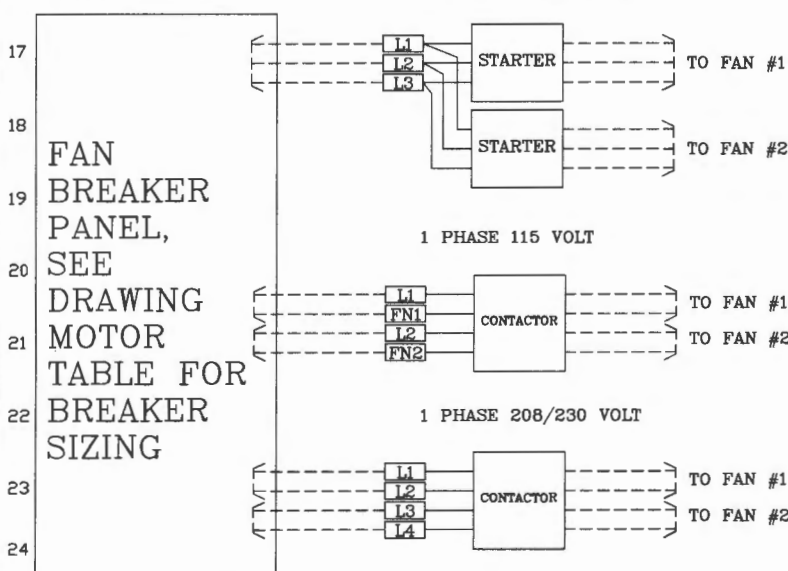


NOTE1: BUILDING FIRE ALARM IS TO BE WIRED TO THE "ALARM INITIATING SWITCH" INSIDE THE FIRE SYSTEM AUTOMAN

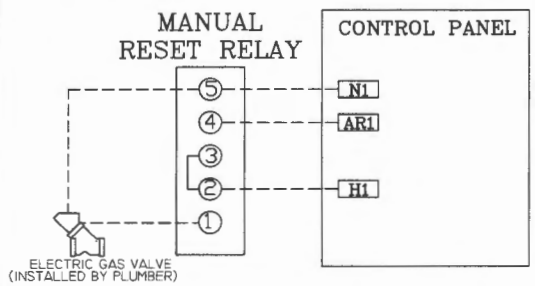
MICRO-SWITCHES WIRING WHEN MULTIPLE FIRE SYSTEMS CONNECTED TO ONE ELECTRICAL PANEL (3 SHOWN HERE)



FAN WIRING TO CONTROL PANEL



ELECTRIC GAS VALVE WITH RESET RELAY



- NOTES
- DENOTES FIELD WIRING
 - DENOTES INTERNAL WIRING
- WIRE COLOR
- BK - BLACK
 - BL - BLUE
 - BR - BROWN
 - DR - ORANGE
 - RD - RED
 - WH - WHITE
 - GN - GREEN
 - YW - YELLOW
 - GY - GRAY
 - PR - PURPLE
 - DR/BL - ORANGE/BLUE (STRIPE)
 - BL/RD - BLUE/RED (STRIPE)
 - RD/GN - RED/GREEN (STRIPE)



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Jeanie Bourke - RE: David's Restaurant - Revised Drawings

From: Jim McGovern <jim@haleysmetal.com>
To: Jeanie Bourke <JMB@portlandmaine.gov>
Date: 10/22/2012 10:53 AM
Subject: RE: David's Restaurant - Revised Drawings

The velocity thru the new 10 x 9 duct is 1650 FPM, this is sufficient to exhaust the grease and smoke vapors.

Thanks, Jim

From: Jeanie Bourke [mailto:JMB@portlandmaine.gov]
Sent: Monday, October 22, 2012 10:39 AM
To: Jim McGovern
Subject: Re: David's Restaurant - Revised Drawings

Thanks Jim,

This will be acceptable as long as the air velocity calculations satisfy the removal of grease and smoke vapors. Can you confirm that with the additional length of duct that this will be sufficient?

Jeanie

Jeanie Bourke
 CEO/LPI/Plan Reviewer

City of Portland
Planning & Urban Development Dept./ Inspections Division
 389 Congress St. Rm 315
 Portland, ME 04101
 jmb@portlandmaine.gov
 Direct: (207) 874-8715
 Office: (207) 874-8703

>>> Jim McGovern <jim@haleysmetal.com> 10/19/2012 3:11 PM >>>

Good Afternoon Jeanie,

Attached are new drawings for David's Restaurant. Please advise if you need anything else. Thanks for taking the time to meet with us on Wednesday.

Thanks, Jim

Jim McGovern
 Comfort Specialist / Estimator
 Haley's Metal Shop, Inc.
 539 Elm Street
 Biddeford, Maine 04005
 Ph: 207-284-8571 Ext. 107
 Fax: 207-284-9597
www.haleysmetal.com



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EXHAUST FAN INFORMATION

FAN UNIT NO.	FAN UNIT MODEL #	MODEL	TAG	CFM	ESP.	RPM	HP.	#	VOLT	FLA	WEIGHT (LBS.)	SONES
1	D033RFA	D033RFA		1000	0.400	1522	0.333	1	115	4.1	103.96	10.6

MUA FAN INFORMATION

FAN UNIT NO.	FAN UNIT MODEL #	BLOWER	HOUSING	TAG	CFM	ESP.	RPM	HP.	#	VOLT	FLA	WEIGHT (LBS.)	SONES
2	NSAU1-G10D	G10D	NSAU1		800	0.250	592	0.500	1	115	6.8	239.64	9.3

FAN OPTIONS

FAN UNIT NO.	OPTION (Qty. - Descr.)
1	Grease Box
1	1 - Full Crating For Exhaust Fans
1	Fan Base Ceramic Seal - For Grease Ducts
1	Hinge Kit - Ships Loose For Curb Supplied by Others
1	1 - Wall Mount Construction For Fan
2	1 - Full Crating For Untempered Fans
1	1 - Gravity Backdraft Damper for Size 1 Housing
1	1 - Wall Mount Option for Size 1 Untempered Fan

FAN ACCESSORIES

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

EXISTING FAN (EXHAUST)

Acme QB200K

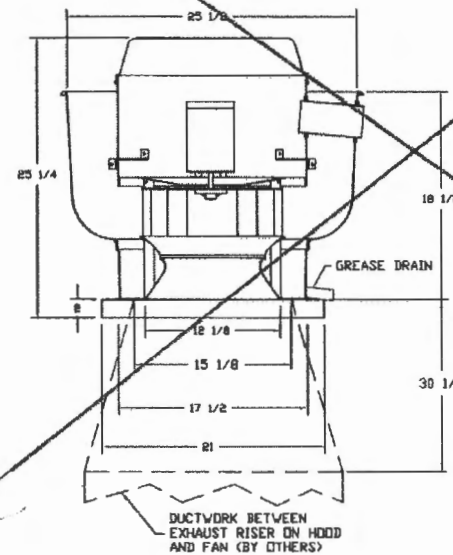
7600 CFM @ 1.0 SP

New Hood 1000 CFM

Existing Hood 3600 CFM

10 Fr x 4 Fr = 90 CFM per Sq Ft

FAN #1 D033RFA - EXHAUST FAN



FEATURES:

- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL705 AND UL762
- VARIABLE SPEED CONTROL
- INTERNAL WIRING
- WEATHERPROOF DISCONNECT
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE)
- HIGH HEAT OPERATION 300°F (149°C)
- GREASE CLASSIFICATION TESTING

NORMAL TEMPERATURE TEST
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300°F (149°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT ANY BEKERIZATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

ABNORMAL MAKE-UP TEST
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING 2000 BTU/GAL GREASE VAPORS AT 600°F (316°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.

OPTIONS:

- GREASE BOX
- FULL CRATING FOR EXHAUST FANS
- FAN BASE CERAMIC SEAL - FOR GREASE DUCTS
- HINGE KIT - SHIPS LOOSE FOR CURB SUPPLIED BY OTHERS
- WALL MOUNT CONSTRUCTION FOR FAN

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CAPTIVE AIR

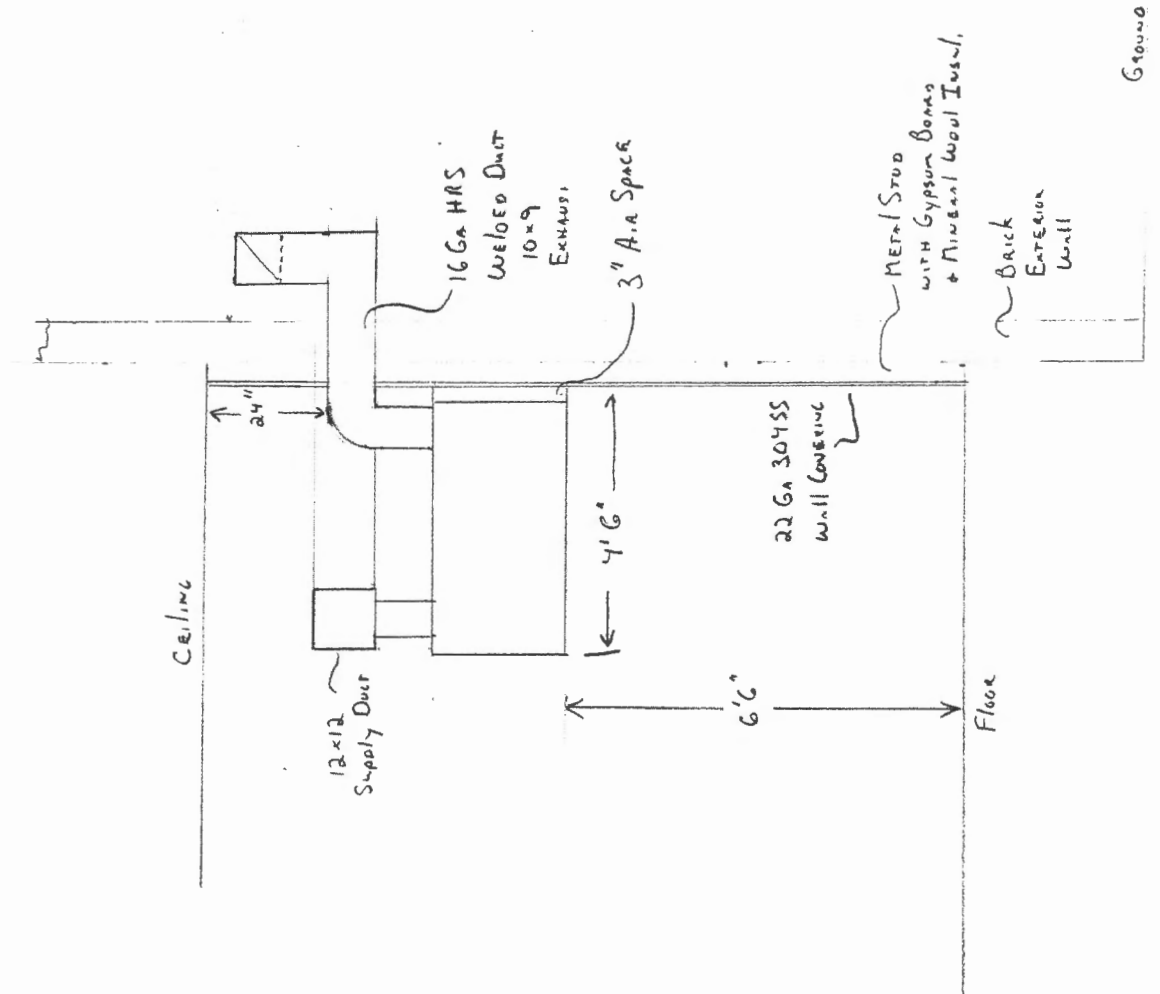
JOB	David's Restaurant	
LOCATION	BIDDEFORD, ME	
DATE	9/20/2012	JOB # 1632489
DWG #	1	DRAWN BY BFC-21
REV.		SCALE 3/8" = 1'-0"

EXISTING FAN IS ACME Q8200K
4600 CFM @ 10 SP.

NEW HOOD 1000 CFM

EXISTING HOOD 3600 CFM

10 FT x 4 FT = 90 CFM PER Sq Ft



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Fax: (207) 254-8277
Email: jim@haleymetal.com

1/2" Scale

DAVID'S RESTAURANT
22 MONUMENT SQUARE
PORTLAND, ME 04101



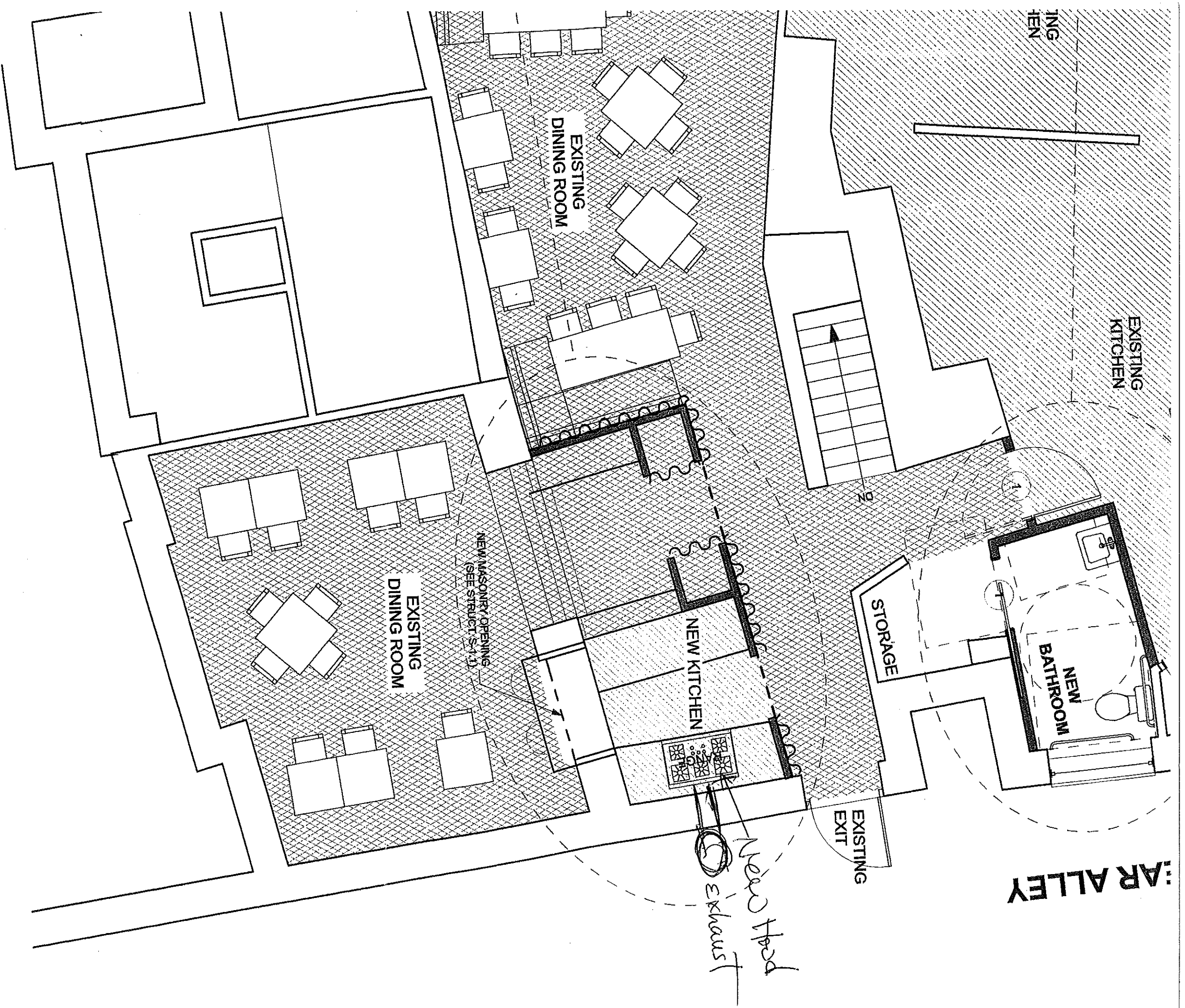
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4363 RU

NO PARKING
ANYTIME

NO PARKING
ANYTIME





BAR ALLEY

EXISTING KITCHEN

EXISTING DINING ROOM

EXISTING DINING ROOM

EXISTING DINING ROOM

NEW KITCHEN

NEW BATHROOM

STORAGE

EXISTING EXIT

NEW MASONRY OPENING (SEE STRUCT. S-1.1)

Near Hood
Exhaust



KEY:
 [Thin line] EXISTING WALLS
 [Thick line] NEW WALLS

2152 SF
 3 SEATS, UNCONCENTRATED

END