FILL IN AND SIGN WITH INK

Application for Heating, Ventilation, Air Condition (HVAC) Cooking or Power Equipment

Reviewed for Code Compliance
Inspections Division
Approved with Conditions

Date: 09/16/14

To the Inspector of Buildings, Portland Maine:

The undersigned hereby applies for a permit to install the following HVAC, cooking or power equipment in accordance with the Laws of Maine, the Building Code of the City of Portland, and the following specifications:

Address/CBL: _____ Use of Building: MULTI Date: 19 AUGUST 14

Name and Address of Owner: SUR LIE, 11 FREE STREET, PORTLAND, ME, 04101

Installer's Name and Address: ATLANTIC COMFORT SYSTEMS, INC
POBOX 665, BIDDEFORD, ME 04005 E-Mail: DICKDOYLE@MAINE.RR.COM

Location of Appliance: KITCHEN HOOD DUCT WORK
☐ Basement ☐ Floor
☐ Attic ☐ Roof

Type of Fuel: SEE ATTACHED DESCRIPTION
☐ Gas ☐ Oil ☐ Solid

Appliance Name: HOOD MART

UL Approved: ☐ Yes ☐ No

Will appliance be installed in accordance with the manufacturer's installation instructions? ☒ Yes ☐ No

Type of License of Installer:
Master Plumber #: MS90012617

Solid Fuel #: _____

Oil #: _____

Gas #: PNT 1641

Other: _____

Type of Venting: (*Plan required for submittal*)
☐ Masonry Lined
Factory Built: _____
☒ Metal
Factory Built UL Listing: _____
☐ Direct Vent
Type: _____ UL #: _____

# of Tanks: _____

Type of Fuel Tank:
☐ Gas ☐ Oil

Size of Tank: _____

Distance from tank to center of flame: _____

Cost of Work: $ 24,940.00

Permit Fee: $ 270.00

Approved

Fire: _____

Electric: _____

Building: _____

Approved with Conditions

☐ See attached letter or requirements

_____ _____

Inspector's Signature Date Approved

Signature of Installer: [signature] **E:Mail:** DICKDOYLE@MAINE.RR.COM

Portland, Maine | Yes, Life's good here.

Jeff Levine, AICP, Director
Planning & Urban Development Department

Tammy Munson, I
Inspections Divisi

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Kitchen Exhaust System Checklist and Application

Dear Applicant,

The following is a checklist to assist you in filing for a permit for a Kitchen Exhaust system. Please complete this and submit job specific construction documents that demonstrate compliance.

1. **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.

2. **Type of Materials:**

Is the hood Stainless steel or other type of steel? STAINLESS —

If other, what type? AND ALUMINIZED STEEL

Is the duct work Stainless steel or other type of steel? INNER DUCT IS 304 STAINLESS

If other, what type? OUTER DUCT IS ALUMINIZED STEEL

Thickness of the steel for the hood: _____ Thickness of the duct for the hood: OUTER SHELL 22 GA LINER 20 GA.

Type of Hood and Duct Supports COMPENSATING, 3/8 ROD TO FACTORY SUPPORT

Type of seams and Joints FACTORY CLAMPS

Grease Gutters provided? YES Hood Clearance reduction to Combustibles design /specs:

3" AIR GAP

Duct Clearance reduction to Combustibles design /specs:

0

Vibration Isolation System: INTERNAL TO FANS

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Air Velocity within the duct system 3000 CFM EXHAUST, 2400 CFM SUPPLY

Grease accumulation prevention system: GREASE DRAIN W/REMOVABLE CUP

Cleanouts: YES

Grease Duct enclosure: DRYWALL 2HR RATED

Exhaust Termination: Roof X Wall ____

Fire Suppression System: PYROCHEM FACTORY INSTALLED

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

ROOF MOUNTED ON 18" HIGH CURB

Exhaust fan distance from property lines: 28'

Exhaust fan distance from other vents or openings: 12' MUA FAN, 40' TO OTHERS

Exhaust fan distance from adjacent buildings: 50'

Exhaust fan height above adjoining grade: 30'

3. **Hood Specs**

Style of Hood: MODEL 2012 HOODMART

Type of Filter: BAFFLE TYPE 20" UL CLASSIFIED

Height of filter above nearest cooking surface: 3' 9"

Capacity of hood CFM: 3000 CFM

Make up Air system description and capacity: FAN SUPPLIED, 2400 CFM

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Electronic Signature and Fee Payment Confirmation

Notice: Your electronic signature is considered a legal signature per state law.

By digitally signing the attached document(s), you are signifying your understanding this is a legal document and your electronic signature is considered a ***legal signature*** per Maine state law. You are also signifying your intent on paying your fees by the opportunities below.

I, the undersigned, intend and acknowledge that no permit application can be reviewed until payment of appropriate permit fees are ***paid in full*** to the Inspections Office, City of Portland Maine by method noted below:

○ Within 24-48 hours, once my complete permit application and corresponding paperwork has been electronically delivered, I intend to **call the Inspections Office** at 207-874-8703 and speak to an administrative representative and provide a credit/debit card over the phone.

⊗ Within 24-48 hours, once my permit application and corresponding paperwork has been electronically delivered, I intend to **hand deliver a** payment method to the Inspections Office, Room 315, Portland City Hall.

○ I intend to deliver a payment method through the U.S. Postal Service mail once my permit paperwork has been electronically delivered.

Applicant Signature: [signature] Date: 8/29/14

I have provided digital copies and sent them on: Date:

NOTE: All electronic paperwork must be delivered to buildinginspections@portlandmaine.gov or by physical means ie; a thumb drive or CD to the office.