

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK CITY OF PORTLAND

Please Read Application And Notes, If Any, Attached

BUILDING DEPARTMENT

PERMIT

PERMIT ISSUED
Permit Number: 051534
NOV 4 2005
CITY OF PORTLAND

This is to certify that VENTURE III HOLDINGS INC /Simplex
has permission to Install a fire suppression system
AT 111 MIDDLE ST C 028 N010001

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 work in progress must be reported before this building or part thereof is closed or enclosed-in. 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. Jay Kelley P.F.D. 10/28/05
Health Dept. _____
Appeal Board _____
Other _____
Department Name _____

[Signature] 11/3/05
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: 05-1534	Issue Date: NOV 2 2005	Permit No: 028 N010001
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Location of Construction: 111 MIDDLE ST	Owner Name: VENTURE III HOLDINGS LLC	Owner Address: 199 ELDERBERRY DR	Phone: 207-8426440
Business Name:	Contractor Name: Simplex / Grinnell	Contractor Address: 20 Thomas Drive Westbrook	Phone: 207-8426440
Lessee/Buyer's Name	Phone:	Permit Type: Fire Suppression System	Zone: B3

Past Use: Commercial / restaurant	Proposed Use: Commercial / restaurant install a fire suppression system	Permit Fee: \$39.00	Cost of Work: \$1,555.00	CEO District: 1
Proposed Project Description: Install a fire suppression system		FIRE DEPT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Denied	INSPECTION: Use Group: U Type: PFC NFPA	
		Signature: [Signature] P.F.D. 10/28/05	Signature: [Signature]	
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: dmartin	Date Applied For: 10/19/2005	Zoning Approval		
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<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 align="center">Special Zone or Reviews</p> <input type="checkbox"/> Shoreland <input type="checkbox"/> Wetland <input type="checkbox"/> Flood Zone <input type="checkbox"/> Subdivision <input type="checkbox"/> Site Plan Maj <input type="checkbox"/> Minor <input type="checkbox"/> MM <input type="checkbox"/> Date: 10/27/05	<p align="center">Zoning Appeal</p> <input type="checkbox"/> Variance <input type="checkbox"/> Miscellaneous <input type="checkbox"/> Conditional Use <input type="checkbox"/> Interpretation <input type="checkbox"/> Approved <input type="checkbox"/> Denied Date:	<p align="center">Historic Preservation</p> <input checked="" type="checkbox"/> Not in District or Landmark <input type="checkbox"/> Does Not Require Review <input type="checkbox"/> Requires Review <input type="checkbox"/> Approved <input type="checkbox"/> Approved w/Conditions <input type="checkbox"/> Denied Date:
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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.

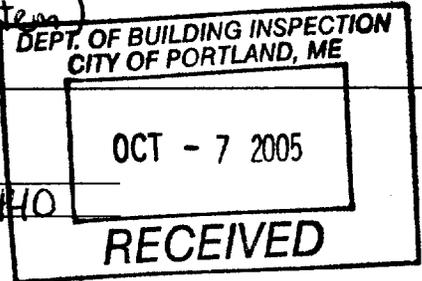
SIGNATURE OF APPLICANT	ADDRESS	DATE	PHONE
RESPONSIBLE PERSON IN CHARGE OF WORK, TITLE		DATE	PHONE



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>111 Middle St. Portland, ME 04101</u>		
Total Square Footage of Proposed Structure		Square Footage of Lot
Tax Assessor's Chart, Block & Lot Chart# Block# Lot# <u>28 W 010</u>	Owner:	Telephone:
Lessee/Buyer's Name (If Applicable) <u>The Eatery Cafe Stacy Ayotte 111 Middle St. Portland, ME 04101</u>	Applicant name, address & telephone: <u>Simplex Grinnell 20 Thomas Drive Westbrook, ME 04092 207-842-6440</u>	Cost Of Work: \$ <u>1,555</u> Fee: \$ <u>39.00</u> C of O Fee: \$
Current Specific use: <u>Cafe - restaurant</u> Proposed Specific use: <u>(same)</u>		
Project description: <u>Installation of a UL-300 wet chemical Kitchen hood Fire suppression system (to replace existing non-UL-300 system)</u>		
Contractor's name, address & telephone: <u>Simplex Grinnell</u>		
Who should we contact when the permit is ready: <u>Tim Hinman</u>		
Mailing address: <u>20 Thomas Dr. Westbrook, ME 04092</u>		Phone: <u>207-842-6440</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 visit us on-line at www.portlandmaine.gov, stop by the Building Inspections 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.

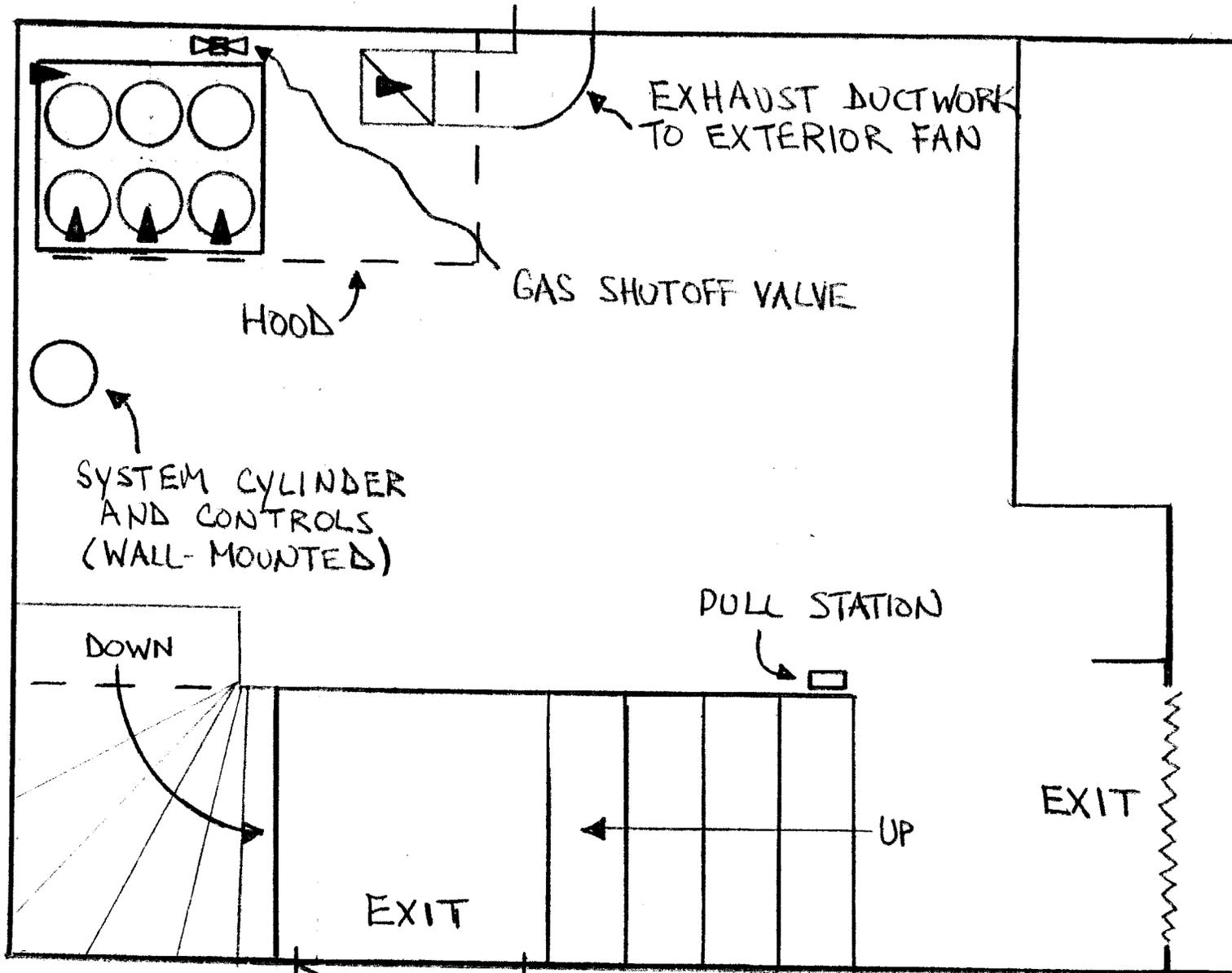
Signature of applicant: <u>[Signature]</u>	Date: <u>10-7-05</u>
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This is not a permit; you may not commence ANY work until the permit is issued.

1471

NOZZLES

- (1) 1H PLENUM
- (3) 1H RANGE
- (1) 2D EXHAUST DUCT



THE EATERY CAFE

10-3-05

tyco

Fire &
Security

SimplexGrinnell

SimplexGrinnell LP
20 Thomas Drive
Westbrook, ME 04092

Tele: 207-842-6440
Fax: 207-842-6439
24 Hour Emergency Service
www.simplexgrinnell.com

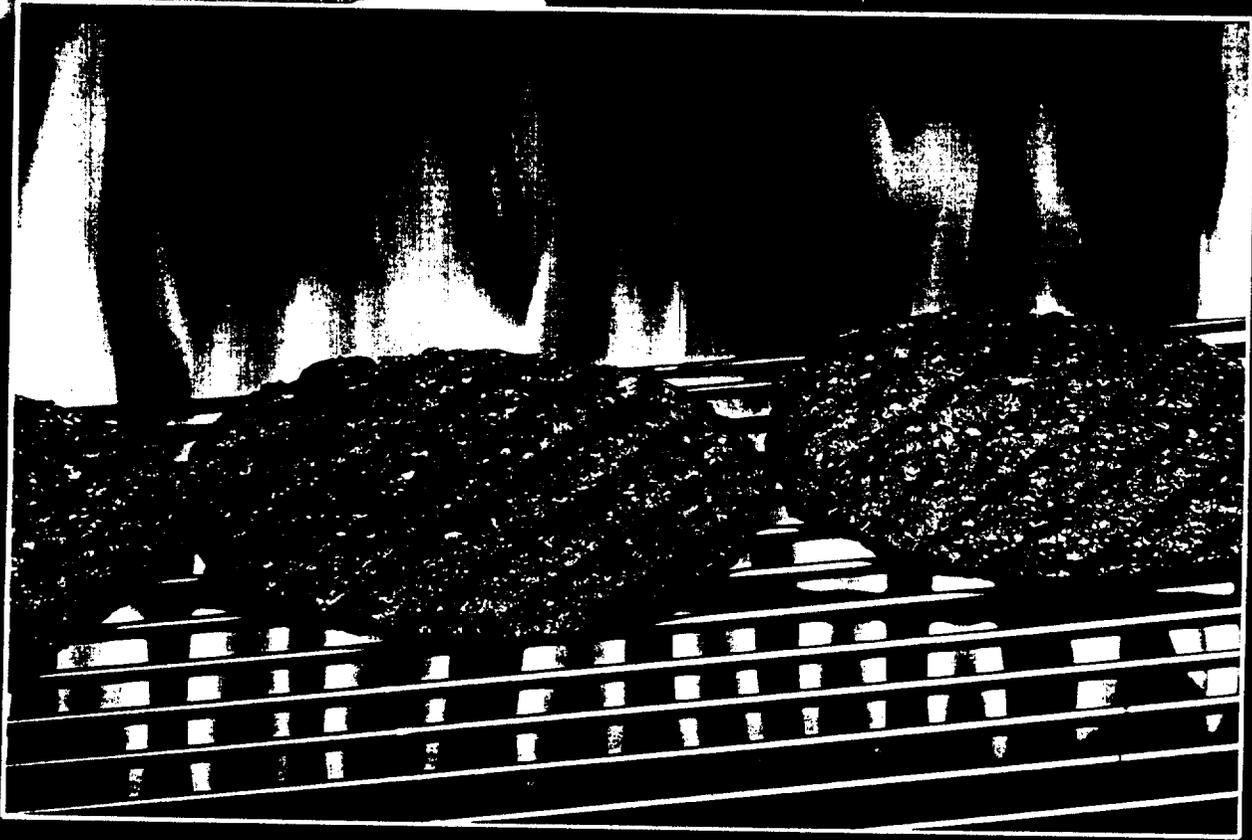
SimplexGrinnell
20 Thomas Dr.
Westbrook, ME 04092
Tel: 207-842-6440

CERTIFICATE OF INSTALLATION

Customer	The Eatery Cafe
Address	111 Middle st. Portland, ME 04101
Property inspected	(same)
Hazard location	6' long kitchen hood
System location	Cylinder and controls wall-mounted in front of and to the left side of the kitchen hood
System Type	Pyro-Chem, UL300 wet chemical per NGPA 17A & 96
System size	3 - gallon (1 cylinder)
Remarks	A. System includes: (1) 3 - gallon cylinder, (5) discharge nozzles, (2) fusible link detectors, (1) pull station and (1) mechanical gas shutoff valve. B. System nozzles include: (1) 1H nozzle for plenum, (1) 2D nozzle for duct and (3) 1H nozzles for 6-burner range.
Installation date	pending, October 2005
Next inspection due	Semi-annual: April 2006, Oct. 2006 etc.
Installed by	pending installation by Tom Zielinski

KITCHEN KNIGHT III

Cooking Area Fire Protection



Pyro-Chem

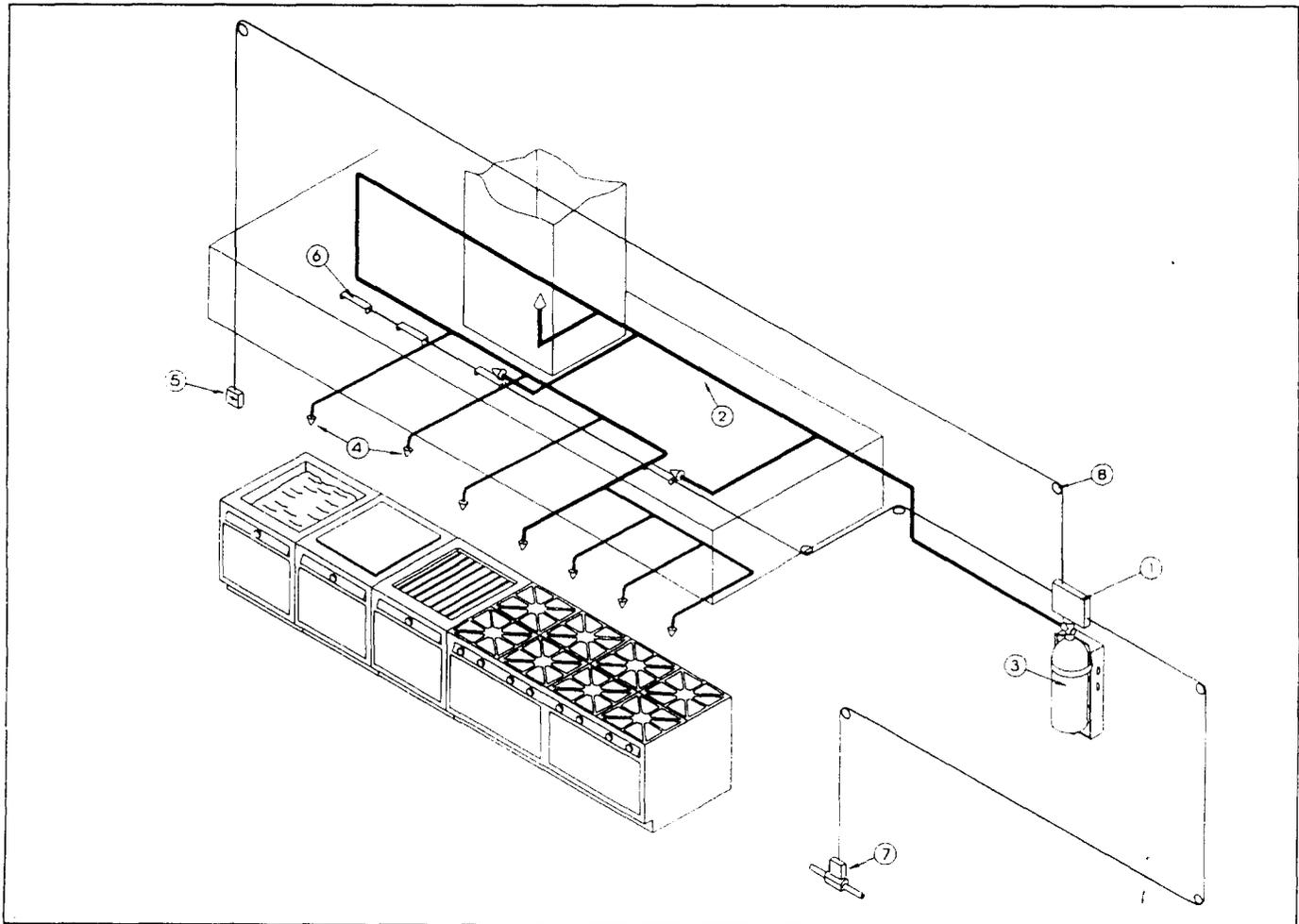
The system shall have been tested to the UL Standard for *Fire Extinguishing Systems for Protection of Restaurant Cooking Area, UL300*, and Listed by Underwriters Laboratories, Inc. It shall be installed in accordance with the National Fire Protection Association Standard No. 17A *Wet Chemical Extinguisher Systems*, and No. 96 *Standard for the Installation of Equipment for the Removal of Smoke and Grease Laden Vapors from Commercial Cooking Equipment*, and

- comply with all local and/or state codes and standards. Refer to Pyro-Chem Kitchen Knight II Restaurant Fire Suppression System Manual, Part No. 551274, for detailed installation and maintenance instructions.

Features

- UL and ULC Approved
- Complies with NFPA Standard 17A and 96
- Meets the requirements of the Building Officials and Code Administrators
- Approved by the City of New York Material and Equipment Acceptance Division

Typical Installation



- **CYLINDER CONTROL HEAD** – Integral design requires no separate release pressure cylinder. Separate wire cable activation lines for automatic fusible links and optional remote pull station provide an added measure of safety. An easily accessible manual release mechanism provides an option for the automatic fusible link and, depending on local codes, can be used in place of a remote manual pull station. Unique foolproof technique for achieving necessary input wire cable tension.
- 2 **PIPING** – Unbalanced piping network simplifies application design and installation. Requires no separate piping to connect system pressure cylinders to extinguishing agent container. Schedule 40 black iron, chrome-plated, or stainless steel pipe can be used.
- 3 **CYLINDERS (DOT 4BW225 Rated)** – Contain Pyro-Chem Potassium Carbonate wet chemical solution stored at 225 psig. Includes pressure gauge for visual maintenance checks. 3.0, 4.6, and 6.0-gallon sizes provide 10, 15, and 20 flow point coverage respectively, offering a broad range of application coverage.
- 4 **NOZZLES** – Can be fixed or fitted with a swivel adaptor allowing the nozzle to be rotated approximately 30° in all directions.
- 5 **REMOTE MANUAL PULL STATION** – Simple operating instructions with double action release avoids careless system discharge. Maximum limitations of 150 ft. cable run with 1/16 in. cable and 40 corner pulleys apply. A dedicated wire cable input line to the cylinder control head provides a true back up in the event the fusible links are fouled.
- 6 **FUSIBLE LINK DETECTION EQUIPMENT** – Accommodates both series and terminal placement to minimize inventory and simplify ordering. All necessary components are included for efficient assembly and installation. Fusible links rated for maximum ambient temperature must be ordered separately. Maximum limitations of 20 fusible links on a 150 ft. cable run with 40 corner pulleys provide substantial hazard coverage.
- 7 **AUTOMATIC GAS SHUT-OFF VALVE** – Complies with requirements pertaining to the shut off of fuel as described by NFPA 17A. Can be reset at control head after regular maintenance/service check for convenience to service technician. Maximum limitations of 100 ft. cable run with 30 corner pulleys provide mounting flexibility.
- 8 **CORNER PULLEYS AND ACCESSORIES** – Designed to ensure reliable system function as tested by Underwriters Laboratories.

THIS IS TO CERTIFY THAT



Thomas Zielinski

while a current employee of the Authorized Pyro-chem Distributor:

SimplexGrinnell

has attended a requisite training class to install, maintain, test, inspect, and service Kitchen Knight II Restaurant Systems as outlined in the Installation, Maintenance, and Service Technical Manual.

April 13, 2009

Expires

A handwritten signature in cursive script that reads "Sheryl Lemire".

Trained By

A handwritten signature in cursive script that reads "Richard Schmidt".

Manager of Training