

City of Portland, Maine - Building or Use Permit Application

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

Permit No: 06-0596	Issue Date: MAY 10 2006	Permit Issued	CEBL: 029 C005001
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Location of Construction: 330 Fore St	Owner Name: Perriello Robert J &	Owner Address: 3 Orchard Hill Rd	Phone:
Business Name:	Contractor Name: Simplex/ Grinnell	Contractor Address: 20 Thomas Drive Westbrook	Phone: 2078426440
Lessee/Buyer's Name	Phone:	Permit Type: Alterations - Commercial	Zone: B-3

Past Use: Restaurant/Grill-Rosie's	Proposed Use: Restaurant/Grill-Rosie's	Permit Fee: \$39.00	Cost of Work: \$1,769.00	CEO District: 1
		FIRE DEPT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Denied	INSPECTION: Use Group: N/A Type: SUPPRESSION @ 5/10/06	

Proposed Project Description:
Replacement of existing kitchen hood fire suppression system.

Signature: *[Signature]* Signature: *[Signature]*

PEDESTRIAN ACTIVITIES DISTRICT (P.A.D.)

Action: Approved Approved w/Conditions Denied

Signature: _____ Date: _____

Permit Taken By: gad	Date Applied For: 04/24/2006	Zoning Approval	
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Special Zone or Reviews	Zoning Appeal	Historic Preservation
<input type="checkbox"/> Shoreland	<input type="checkbox"/> Variance	<input type="checkbox"/> Not in District or Landmark
<input type="checkbox"/> Wetland	<input type="checkbox"/> Miscellaneous	<input type="checkbox"/> Does Not Require Review
<input type="checkbox"/> Flood Zone	<input type="checkbox"/> Conditional Use	<input type="checkbox"/> Requires Review
<input type="checkbox"/> Subdivision	<input type="checkbox"/> Interpretation	<input type="checkbox"/> Approved
<input type="checkbox"/> Site Plan	<input type="checkbox"/> Approved	<input type="checkbox"/> Approved w/Conditions
Maj <input type="checkbox"/> Minor <input type="checkbox"/> MM <input type="checkbox"/>	<input type="checkbox"/> Denied	<input type="checkbox"/> Denied
Date: <i>5/5/06</i>	Date: _____	Date: <i>work required</i>

A separate review & approval

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

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK

CITY OF PORTLAND

PERMIT ISSUED

BUILDING INSPECTION

PERMIT

Please Read Application And Notes, If Any, Attached

Permit Number: 1060596

CITY OF PORTLAND

This is to certify that Perriello Robert I & /Simple Grinnell has permission to Replacement of existing kitchen hood fire suppression system AT 330 Fore St 029 C005001

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.

Verification of inspection must be given and when permission is procured before this building or part thereof is occupied or service is closed-in. YOUR 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. Creag Class 5-9-06
Health Dept.
Appeal Board
Other

Department Name

[Signature]
Director - Building & Inspection Services

PENALTY FOR REMOVING THIS CARD

06-0596



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>330 Fore St, Portland</u>		
Total Square Footage of Proposed Structure		Square Footage of Lot
Tax Assessor's Chart, Block & Lot Chart# Block# Lot# <u>029 - C - 005</u>	Owner:	Telephone:
Lessee/Buyer's Name (If Applicable) <u>Rosie's</u> <u>Steve Harris</u> <u>tel: 772-5656</u>	Applicant name, address & telephone: <u>Simplex Grinnell</u> <u>20 Thomas Dr.</u> <u>Westbrook, ME 04092</u> <u>482-2335</u>	cost Of Work: \$ <u>1,769</u> Fee: \$ <u>39.</u> C of O Fee: \$ _____
Current Specific use: <u>Restaurant/bar</u>		
If vacant, what was the previous use? _____		
Proposed Specific use: <u>(same)</u>		
Project description: <u>Replacement of existing kitchen hood Fire suppression system with a new UL300 wet chemical system per NFPA 17A + NFPA 96.</u>		
Contractor's name, address & telephone: <u>(Same " ")</u>		
Who should we contact when the permit is ready: <u>Tim Hinman</u>		
Mailing address:		Phone: <u>482-2335</u>

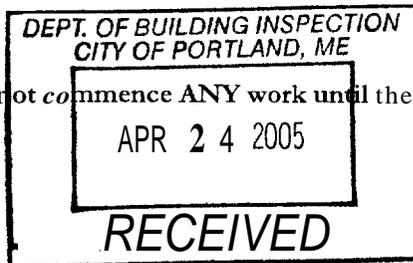
Please submit all of the information outlined in the Commercial Application Checklist. Failure to do so will result in the automatic denial of your permit.

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>4-24-06</u>
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This is not a permit; you may not commence ANY work until the permit is issued.



Handwritten initials

City of Portland, Maine - Building or Use Permit

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Permit No: 06-0596	Date Applied For: 04/24/2006	CBL: 029 C005001
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Business Name:	Contractor Name: Simplex / Grinnell	Contractor Address: 20 Thomas Drive Westbrook	Phone (207) 842-6440
Lessee/Buyer's Name	Phone:	Permit Type: Alterations - Commercial	

Proposed Use: Restaurant/Grill-Rosie's	Proposed Project Description: Replacement of existing kitchen hood fire suppression system.
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Dept: Zoning	Status: Approved	Reviewer: Marge Schmuckal	Approval Date: 05/05/2006
Note:			Ok to Issue: <input checked="" type="checkbox"/>

Dept: Building	Status: Approved	Reviewer: Mike Nugent	Approval Date: 05/10/2006
			<input checked="" type="checkbox"/>

Dept: Fire	Status: Approved	Reviewer: Cptn Greg Cass	Approval Date: 05/09/2006
Note:			Ok to Issue: <input type="checkbox"/>

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

CERTIFICATE OF INSTALLATION

Customer Address	Rosie's 330 Fore st. Portland, ME 04101
Property inspected	(same)
Hazard location	10' long kitchen hood
System location	Cylinder and controls mounted on the right side of the hood.
System Type	Pyro-Chem model PCL460, UL300 wet chemical per NFPA 17A & 96
System size	4.6-gallon (1 cylinder)
Remarks	A. System includes: (1) 4.6-gallon cylinder, (12) discharge nozzles, (4) fusible link detectors, (1) pull station and (1) mechanical gas shutoff valve. B. System nozzles include: (1) 1H nozzle for the plenum, (1) 2D nozzle for the duct, (2) 2H nozzles, 1 for each for the fryer, (1) 1H nozzle for the char-broiler and (3) 1L nozzles for the 6-burner range.
Installation date	April, 2006
Next inspection due	Semi-annual: Oct. 2006, April 2007 etc.
Installed by	Installation/inspection by Bryan Ross

LOW WAM



Fire & Security

SimplexGrinnell LP
20 Thomas Dr.
Westbrook, ME 04092- U.S.A.
Tel. (207)842-6440
Fax (207)842-6439

SimplexGrinnell

PROPOSAL AND CONTRACT

SimplexGrinnell Contract # Quote #P06-43	Salesperson: Tim Hinman	Date: April 7, 2006
Invoice To: Rosie's 330 Fore St. Portland, ME 04011	Job Location: same	Customer PO #

SimplexGrinnell, for and in consideration of the prices herein named, proposes to furnish the work, and/or materials hereinafter described, subject to the conditions outlined below:

SCOPE OF WORK:

Furnish & install a 4.6-gallon Pyro-Chem wet chemical kitchen hood fire suppression system Der NFPA 17A, NFPA 96 & UL300 to protect: a 10' hood and exhaust duct, a 6-burner range, a charbroiler and 7 fryers. Scope of work includes removal of existina svstem except for some 1/2" piping as suitable and re-using the existina mechanical oas shutoff valve. Price includes a City of Portland permit (\$39) and use tax paid by SimplexGrinnell. Price for a weekday installation from 6am to 10am as described = \$1,769. (Installation of a 4-oallon Ranoe Guard cylinder, control head and 7 nozzles would be \$2,153.)

TERMS OF THIS AGREEMENT ARE			NET 10 <input type="checkbox"/>	NET 30 <input checked="" type="checkbox"/>	C.O.D. <input type="checkbox"/>
<input type="checkbox"/> Time and Material	<input type="checkbox"/> Price Not to Exceed \$ _____	<input checked="" type="checkbox"/> Fixed Price of \$1,769			
DEPOSIT: \$ _____	BALANCE DUE: \$ _____	AMEX <input type="checkbox"/>	MC/Visa <input type="checkbox"/>	Discover <input type="checkbox"/>	
CREDIT CARD # _____	Expiration Date: _____	Name on Credit Card: _____			

IMPORTANT NOTICE TO CUSTOMER

- A The price for work to be performed under this agreement on a time and material basis shall be based upon the prevailing SimplexGrinnell prices for material labor and related items, in effect at the time supplied under this agreement. Further, in the event that this agreement is executed on a "price not to exceed" basis, the price to the customer shall be lesser of: 1. The limit price quoted, OR 2. The actual cumulative billing based on the aforementioned prevailing prices.
- B. SimplexGrinnell does not undertake an obligation to inspect for Code compliance unless stated in the above Scope of Work.
- C Unless otherwise agreed in writing between the parties, the Customer shall pay SimplexGrinnell within thirty (30) days of the date of this Agreement. If SimplexGrinnell is subsequently requested by the Customer to perform additional work beyond the work set out in the above scope of work, the Customer shall pay SimplexGrinnell within net 10 or net 30 days (as selected above) from the date of the Invoice or the date of completion of the work, whichever is earlier. The Customer agrees to pay all taxes, permits, and other charges, including but not limited to state and local sales and excise taxes, however designated, levied or based on the service charges pursuant to this Agreement. Where the Agreement is not executed, payment shall constitute acceptance of the terms and conditions of this Agreement.
- D Additional work performed for the Customer by SimplexGrinnell (beyond the work set out in the above scope of work section) will be included in subsequent invoices and shall be governed by and subject to all of the terms and conditions of this Agreement.
- E CUSTOMER AGREES THAT SIMPLEXGRINNELL'S LIABILITY FOR PERSONAL INJURY, DEATH OR PROPERTY DAMAGE, WHETHER ARISING IN CONTRACT, TORT, STRICT LIABILITY OR OTHERWISE, SHALL NOT EXCEED THE AGREEMENT PRICE SET OUT ABOVE (AS INCREASED BY THE PRICE FOR ANY ADDITIONAL WORK) OR, WHERE THE TIME AND MATERIAL TERM IS SELECTED ABOVE, CUSTOMER'S TIME AND MATERIALS PAYMENTS TO SIMPLEXGRINNELL. CUSTOMER FURTHER AGREES THAT SIMPLEXGRINNELL SHALL NOT BE LIABLE FOR ANY SPECIAL, INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES OR ANY ECONOMIC LOSS RELATING TO ANY KIND AND THAT THE CUSTOMER SHALL HOLD SIMPLEXGRINNELL HARMLESS FROM ANY AND ALL THIRD PARTY CLAIMS RELATING TO THE CUSTOMER'S FAILURE TO MAINTAIN THE SYSTEMS OR TO KEEP THEM IN OPERATIVE CONDITION OR RELATING TO SIMPLEXGRINNELL'S PERFORMANCE OR FAILURE TO PERFORM UNDER THIS AGREEMENT
- F THIS AGREEMENT CONSISTS OF THIS AGREEMENT PAGE AND THE TERMS AND CONDITIONS ON THE REVERSE SIDE HEREOF OR ATTACHES HERETO, and is the complete agreement between the parties. Customer acknowledges that he has read this agreement, understands it, and agrees to be bound by its terms and conditions. Neither party shall be bound by any statements or representation not contained in this agreement

Rosie's

[Customer name]

By

Name:

Title:

HANS PEDERSEN
MBL.

SIMPLEXGRINNELL LP

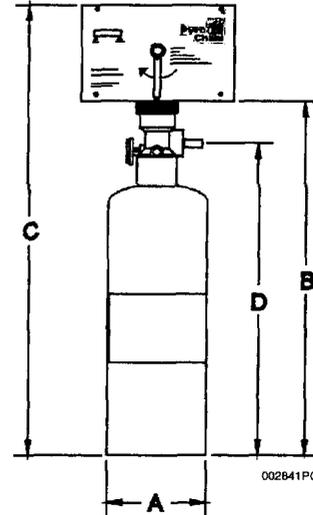
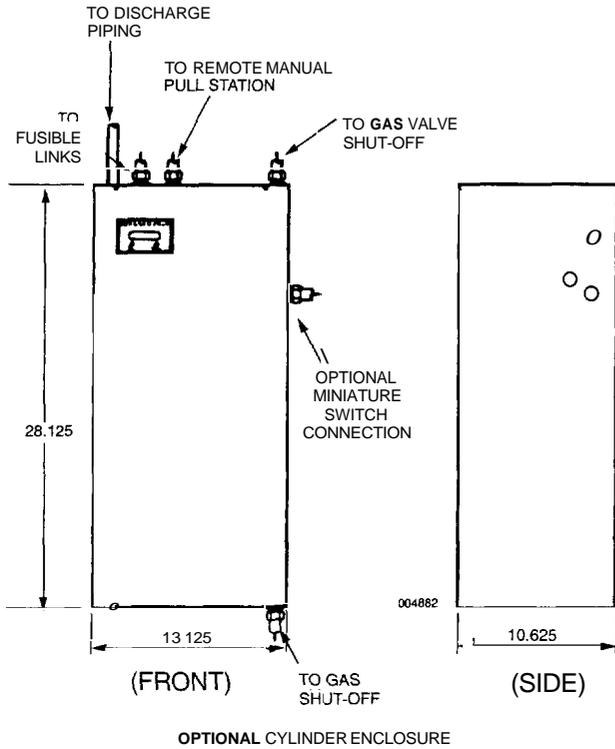
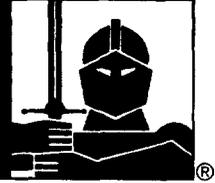
By:

Name: Tim Hinman

Title: Fire Suppression Sales Rep

Data/ Specification Sheet

Kitchen Knight II Wet Chemical Restaurant Kitchen Fire Suppression System



Model No.	A	B	C	D	Flow Point Capacity	Weight	Mounting Bracket Used
PCL-160	7.00	19.62	25.37	17.31	5	33 lbs.	MB-15
PCL-300	8.00	25.06	30.81	22.75	10	53 lbs.	MB-15
PCL-460	10.00	25.06	30.81	22.75	15	83 lbs.	MB-15
PCL-600	10.00	35.81	41.56	33.50	20	108 lbs.	MB-1

ALL DIMENSIONS IN INCHES

FEATURES

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

GENERAL

The KITCHEN KNIGHT® II Restaurant Kitchen Fire Suppression System is a pre-engineered solution to appliance and ventilating hood and duct grease fires. The system is designed to maximize hazard protection, reliability, and installation efficiency. Automatic or manual system activation releases a throttle discharge of potassium carbonate solution on the protected area in the form of fine droplets to suppress the fire and help prevent reignition after the discharge is complete.

SYSTEM OPERATION

The KITCHEN KNIGHT® II Restaurant Kitchen Fire Suppression System has been designed for protecting kitchen hood, plenum, exhaust duct, grease filters, and cooking appliances (such as fryers, griddles, rangetops, upright broilers, charbroilers and woks) from grease fires. The versatile state-of-the-art wet chemical distribution technique, combined with dual, independent activation capability – automatic fusible link or manual release – provides efficient, reliable protection the moment a fire is detected. Once initiated, the pressurized wet chemical extinguishing agent cylinder discharges a potassium carbonate solution through a pre-engineered piping network and out the discharge nozzles. The wet chemical discharge pattern is maintained for a duration of time to ensure suppression and inhibit reignition. Expanded capability provides remote manual actuation, gas equipment shutdown, and electrical system shutdown. This optional equipment will enhance the basic system functions and be applicable when designing custom configurations to suit a particular customer's needs and/or comply with local codes.

The operating temperature range of the Pyro-Chem KITCHEN KNIGHT® II System is 32 °F to 120 °F (0 °C to 49 °C).



Tyco Safety Products
One Stanton Street
Marinette, WI 54143

PYRO-CHEM is a trademark of Tyco International Services AG or its affiliates.



THIS IS TO CERTIFY THAT

Bryan W. Ross

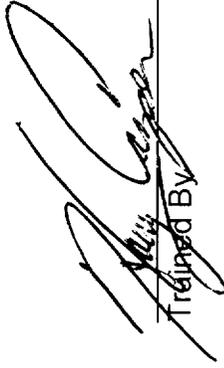
while a current employee of the Authorized Pyro-chem Distributor:

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.

November 16, 2006

Expires


Trained By


Manager of Training

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

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Rosie's
[Customer name]

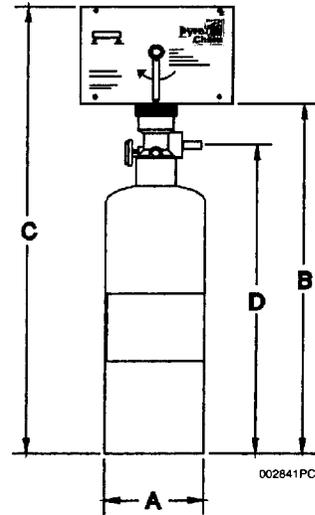
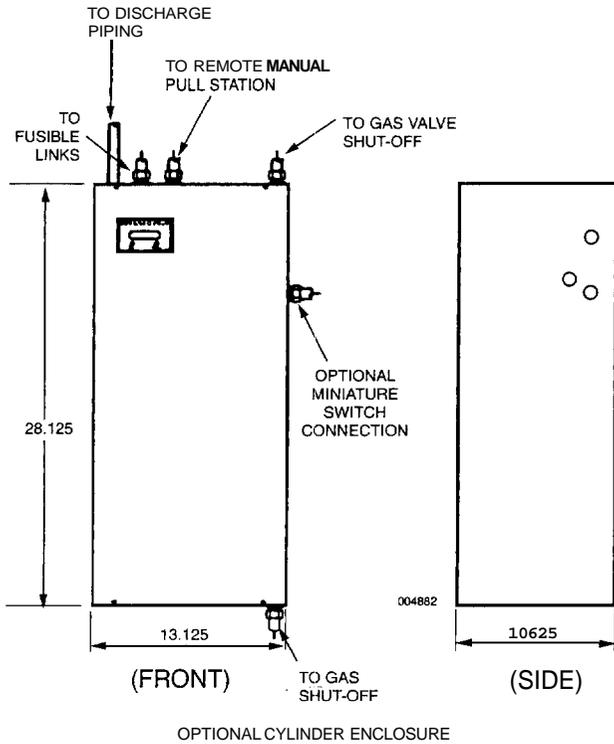
By: *[Signature]*
Name: Howe Proceen
Title: MBL

SIMPLEXGRINNELL LP

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Tyco Safety Products
One Stanton Street
Marinette, WI 54143

PYRO-CHEM is a trademark of Tyco International Services AG or its affiliates



THIS IS TO CERTIFY THAT

Bryan W. Ross

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.

November 16, 2006

Expires

[Signature]
Trained By

[Signature]
Manager of Training