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 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 If Other, what					
Type?					
Is the duct work Stainless steel or other type of steel? Black Iron If Othe what type?					
Thickness of the steel for the hood <u>18 GA S/S</u>					
Thickness of the duct for the hood16 GA Black Iron					
Type of Hood and Duct Supports					
Threaded Rod and angle irons. Anchors are selected by location					
Type of seams and Joints Welded 1" flanges for ductwork, Ducts will be welded directly to hood.					

	Grease Gutters provided? Yes					
	Hood Clearance reduction to Combustibles design/specs:					
	3" To semi combustibles and 18" to combustibles					
	Duct Clearance reduction to Combustibles design /specs:					
	Zero Clearance Duct Wrap					
	Vibration Isolation System:					
	N/A					
	Air Velocity within the duct system Various between 1850 and 2050					
	Grease accumulation prevention system:					
	Removable grease traps on each fan					
	Cleanouts At direction changes and long lengths, shown on plan					
	Grease Duct enclosure Zero Clearance Duct Wrap					
	Exhaust Termination Roof Wall					
	Fire Suppression System Multiple UL-300 Fire Suppression systems					
	Exhaust fan mounting and clearance from the roof / wall or Combustibles:					
	18" tall roof curbs					
	Exhaust fan distance from property lines Over 10'					
	Exhaust fan distance from other vents or openings Minimum 10'					
	Exhaust fan distance from adjacent buildings Over 10'					
	Exhaust fan height above adjoining grade Approx 27' to 30'					
ood	Specs					
	Style of Hood Rear Discharge Wall Canopies and Islands Hoods					
	Type of Filter UL listed Galvanized Baffle Filters					
	Height of filter above nearest cooking surface 36" to 42"					
	Capacity of hood CFM Noted on plans					
	Make up Air system description and capacity					
	Roof Mounted Squirrel Cage Blowers in Filtered Housings, Various capacities noted on plan, Designed 80% of exhaust returned to interior of building.					

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: 6 Custom House Wharf							
Total Square Footage of Proposed Structure		Square Footage of Lot					
Tax Assessor's Chart, Block & Lot	Owner:			Telephone:			
Chart# Block# Lot# 1	Harding Smith			207-319-4368			
Lessee/Buyer's Name (If Applicable)	Seidman Bros. Inc. Jack Seidman 25 Sixth Street Cholson MA 02150		We Fe	ost Of Vork: \$ <u>64,000</u> See: \$ <u>660</u> of O Fee: \$_			
Current legal use (i.e. single family) If vacant, what was the previous use? Proposed Specific use: Restaurant Is property part of a subdivision? No If yes, please name							
Project description: Install 8 kitchen Exhaust Hoods and One wood fired Oven with six exhaust systems and three make-up air systems. UL-300 Fire Suppression Systems will be installed (by Others) to cover all Hoods, Exhaust Ducts, and Cooking Appliances. (See Supplied Plans)							
Contractor's name, address & telephone: Jack Seidman / Seidman Bros. Inc. 25 Sixth Street, Chelsea, MA. 02150 617-884-8110 Who should we contact when the permit is ready:							
Mailing address: Harding Smith 6 Custom House Wharf Portland Maine 04101	Phone:	7-319-4368					

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:	Jack Seidman	Date: March 20, 2013

This is not a permit; you may not commence ANY work until the permit is issued.