



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>68 Commercial St (Building A)</u>		
Total Square Footage of Proposed Structure		Square Footage of Lot
Tax Assessor's Chart, Block & Lot Chart# Block# Lot# <u>030 D 001001</u>	Owner: <u>NAME WHARF LLC</u>	Telephone:
Lessee/Buyer's Name (If Applicable)	Applicant name, address & telephone: <u>HVAC SERVICES 73 Bradley Dr. WESTBROOK, ME 04092</u>	Cost Of Work: \$ <u>120,000</u> Fee: \$ _____ C of O Fee: \$ _____
Current legal use (i.e. single family) _____ If vacant, what was the previous use? _____ Proposed Specific use: _____ Is property part of a subdivision? _____ If yes, please name _____ Project description: <u>under monaghan woodworks building permit #2014-01013 Kitchen Hoods & Exhaust + FIRE Suppression</u>		
Contractor's name, address & telephone: <u>HVAC SERVICES 73 Bradley Drive WESTBROOK ME 04092</u> Who should we contact when the permit is ready: <u>Dot Shuman</u> Mailing address: _____ Phone: <u>207-8544822</u> <u>SAME</u> <u>DSHUMAN@HVACSERV.COM</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>7-28-15</u>
---	----------------------

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



PORTLAND MAINE

Strengthening a Remarkable City, Building a Community for Life • www.portlandmaine.gov

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 ~~fr~~ 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? other If Other, what type? 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

UniStrut + threaded Rod

Type of seams and Joints Welded

Grease Gutters provided? Yes

Hood Clearance reduction to Combustibles design /specs:
3" built into HOOD DESIGN

Duct Clearance reduction to Combustibles design /specs:
18" in open area - 3" to limited Combustion &

Vibration Isolation System: Clearance wrap in OTHERS
NO

Air Velocity within the duct system 1800 FPM

Grease accumulation prevention system:
SS Baffle filters

Cleanouts EVERY 10' OR 90°

Grease Duct enclosure Yes, IN CASE

Exhaust Termination Roof Wall

Fire Suppression System YES, CORE

Exhaust fan mounting and clearance from the roof / wall or Combustibles:
42" plus TO ROOF

Exhaust fan distance from property lines greater than 50'

Exhaust fan distance from other vents or openings 14'

Exhaust fan distance from adjacent buildings OVER 100'

Exhaust fan height above adjoining grade 40'

Hood Specs

Style of Hood Wall

Type of Filter SS Baffle

Height of filter above nearest cooking surface 36"

Capacity of hood CFM 5 HOODS 14,322 CFM TOTAL

Make up Air system description and capacity
Heated MAKE UP AIR - GAS fired
(2) Units 920,000 BTU'S TOTAL
OUT PUT.