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: 15 Fx	obongo S	troot Dortland M	IE 044	 ∩1
10 27	change S	treet, Portland M	IE. U4 II	J I
Total Square Footage of Proposed Structure		Square Footage of Lot		
Tax Assessor's Chart, Block & Lot	Owner: Teleph		Telephone:	
Chart# Block# Lot#				
032 F010001	PO BOX 48			
I /D N /ICA 11 11)	PORTLAND			. 0.5
Lessee/Buyer's Name (If Applicable) William Zolper	Applicant na	me, address & telephone	e: Co	st Of ork: \$ 18,865.00
William Zoipei			We	ork: \$_10,000.00_
	25 Sixth Street		E	dt.
	Chelsea MA. 02150 617-884-8110		Ге	ee: \$
	017-004-01	10		-
Comment level (i.e. single femile) Posts	aurant		C (of O Fee: \$
Current legal use (i.e. single family) Resta If vacant, what was the previous use?	aurant			
Proposed Specific use: Restaurant				
Is property part of a subdivision? No	1.6	voc plana nama		
Project description:	11	yes, please frame		
Install an 11' Wall canopy exhaust hood with	nerforated su	innly plenum. The exha	ust hlower	r will be wall mounted on
rear wall of building and then vertical duct wi				
on side wall and duct will run inside of ceiling	•			•
suppression system will be installed by other		reapply plotially of hori	. 01 1110 110	od. 71 02 000 m.c
Contractor's name, address & telephone:	<u> </u>			
, ,	5 Sixth Street	Chelsea MA. 02150	617-884-	8110
Who should we contact when the permit is read				
Mailing address:	Phone: 617	-884-8110		
8				
Places submit all of the information and	inad in the	Commondal Applica	tion Cha	alaliat
Please submit all of the information out			uon Che	CKIISt.
Failure to do so will result in the automa	uic denial o	i 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:	July 25, 2013
0 11	Jack Secretary		odiy 20, 2010

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 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? <u>Stainless</u> If Other, what
Type?
Is the duct work Stainless steel or other type of steel? Other If Other, what type? Black Iron inside building, Galvanized outside building
Thickness of the steel for the hood <u>18 GA</u>
Thickness of the duct for the hood16 GA
Type of Hood and Duct Supports
3/8" Threaded rod with angle iron cross bars to hold hood and ductwork inside of building, 1½" Angle Iron Brackets on exterior of building.
Type of seams and Joints
3/4" Flanged ends welded

	Grease Gutters provided? Yes
	Hood Clearance reduction to Combustibles design/specs:
	3" Clearance to two hour walls interior
	Duct Clearance reduction to Combustibles design /specs:
	3" Clearance to two hour walls interior, 0" clearance to Masonry (Brick) Exterior
	Vibration Isolation System:
	Blower will sit on vibration isolators.
	Air Velocity within the duct system <u>1950 FPM</u>
	Grease accumulation prevention system:
	Drip pan under blower, quarterly cleaning of ductwork.
	Cleanouts At direction changes, on blower, and at each floor on upright duct.
	Grease Duct enclosure N/A
	Exhaust Termination Roof 40" above Wall
	Fire Suppression System UL-300 FSS
	Exhaust fan mounting and clearance from the roof / wall or Combustibles:
	Blower on Angle Iron Brackets attached to the brick (Noncombustible) Wall
	Exhaust fan distance from property lines Blower mounts on exterior wall
	Exhaust fan distance from other vents or openings
	Exhaust fan distance from adjacent buildings
	Exhaust fan height above adjoining grade
Hood	Specs
	Style of Hood Wall Canopy
	Type of Filter Baffel Filters
	Height of filter above nearest cooking surface
	Capacity of hood CFM 3300 CFM
	Make up Air system description and capacity
	Wall mounted housing with filtered inlet blowing into a perforated supply plenum. 12" Blower with 1 HP single phase motor, 2640 CFM = 80% of exhaust.