

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK CITY OF PORTLAND

Please Read
Application And
Notes, If Any,
Attached

SECTION

PERMIT

Permit Number 032 H008001

PERMIT ISSUED

JAN 2 2008

CITY OF PORTLAND

This is to certify that MURAL ASSOCIATES / Mally Tin

has permission to install 2 type 1 hood systems

AT 80 EXCHANGE ST

032 H008001

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.

JAN 9

Notification of inspection must be given and when permission procured before this building or part thereof is altered or closed-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. Greg Cross

Health Dept. _____

Appeal Board _____

Other _____

Department Name

1/7/08 Chitral N
Director - Building & Inspection Services

PENALTY FOR REMOVING THIS CARD



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>84 Exchange St.</u>		
Total Square Footage of Proposed Structure/Area		Square Footage of Lot
Tax Assessor's Chart, Block & Lot Chart# <u>32</u> Block# <u>11</u> Lot# <u>8</u>	Applicant * <u>must</u> be owner, Lessee or Buyer* Name <u>HARDING SMITH</u> Address <u>73 Congress St.</u> City, State & Zip <u>Portland, ME 04101</u>	Telephone: <u>319-4368</u>
Lessee/DBA (If Applicable)	Owner (if different from Applicant) Name <u>Mund Associates, LLC</u> Address <u>82 Exchange St.</u> City, State & Zip <u>Portland, ME 04101</u>	Cost Of Work: <u>\$25,000</u> C of O Fee: \$ Total Fee: <u>\$270⁰⁰</u>
Current legal use (i.e. single family) <u>Restaurant</u> If vacant, what was the previous use? _____ Proposed Specific use: <u>restaurant</u> Is property part of a subdivision? <u>No</u> If yes, please name _____ Project description: <u>Install Type I Hood system - 2x</u>		
Contractor's name: <u>Maine by Tin-Kitchens</u> Address: <u>257 Wadleigh Pond Rd.</u> City, State & Zip <u>Lyman, ME 04002</u> Telephone: <u>467-0430</u> Who should we contact when the permit is ready: <u>HARDING SMITH</u> Telephone: <u>319-4368</u> Mailing address: <u>73 Congress St. Portland</u>		

Please submit all of the information outlined on the applicable 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: [Signature]

Date: 12/12/07

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

City of Portland, Maine - Building or Use Permit Application

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

Permit No: 07-1510		Issue Date: 1/2/08		CBL: 032 H008001	
Location of Construction: 80 EXCHANGE ST		Owner Name: MURAL ASSOCIATES		Owner Address: PO BOX 10189	
Business Name:		Contractor Name: Mainely Tin		Contractor Address: 257 Wadleigh Pond Road Lyman	
Lessee/Buyer's Name		Phone:		Phone: 2074670430	
Past Use: Commercial -Restaurant "The Grill at Exchange"		Proposed Use: Commercial -Restaurant "The Grill at Exchange install 2 type 1 hood systems - connected w/ permit#071501		Permit Fee: \$270.00	
Proposed Project Description: install 2 type 1 hood systems		Cost of Work: \$25,000.00		CEO District: 1	
		FIRE DEPT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Denied TO NFPA 96 Signature: Greg C... PEDESTRIAN ACTIVITIES DISTRICT (P.A.D.) Action: <input type="checkbox"/> Approved <input type="checkbox"/> Approved w/Conditions <input type="checkbox"/> Denied Signature: _____ Date: _____		INSPECTION: Use Group: A-2 Type: _____ IBC 2003 IMC 2003 NFA 96 Signature: C... 1/2/08	
Permit Taken By: ldobson		Date Applied For: 12/18/2007		Zoning Approval	
<ol style="list-style-type: none">This permit application does not preclude the Applicant(s) from meeting applicable State and Federal Rules.Building permits do not include plumbing, septic or electrical work.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..		Special Zone or Reviews <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: 1/2/08		Zoning Appeal <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: _____	
		Historic Preservation TO D.A. 12/18/07 <input type="checkbox"/> Not in District or Landmark <input type="checkbox"/> Does Not Require Review <input type="checkbox"/> Requires Review <input type="checkbox"/> Approved <input checked="" type="checkbox"/> Approved w/Conditions <input type="checkbox"/> Denied Date: 12/28/07 D. Andrews			

JAN - 9

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

City of Portland, Maine - Building or Use Permit

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

Permit No:	Date Applied For:	CBL:
07-1510	12/18/2007	032 H008001

Location of Construction: 80 EXCHANGE ST	Owner Name: MURAL ASSOCIATES	Owner Address: PO BOX 10189	Phone:
Business Name:	Contractor Name: Mainely Tin	Contractor Address: 257 Wadleigh Pond Road Lyman	Phone (207) 467-0430
Lessee/Buyer's Name	Phone:	Permit Type: Hood Systems, Commerical	

Proposed Use:

Commercial -Restaurant "The Grill at Exchange install 2 type 1 hood systems - connected w/ permit#071501

Proposed Project Description:

install 2 type 1 hood systems

Dept: Historic **Status:** Approved with Conditions **Reviewer:** Deborah Andrews **Approval Date:** 12/28/2007
Note: **Ok to Issue:** ☒

1) * Approved with the understanding that there will be no exterior alterations associated with the new installation.

Dept: Zoning **Status:** Approved **Reviewer:** Marge Schmuckal **Approval Date:** 12/18/2007
Note: **Ok to Issue:** ☒

Dept: Building **Status:** Approved with Conditions **Reviewer:** Chris Hanson **Approval Date:** 01/07/2008
Note: **Ok to Issue:** ☒

- 1) The Hood shall be installed per IMC 2003 and NFPA 96
This permit is approved based on the plans submitted and updated for reductions in the cleaances based on the application of a UL approved fire wrap or equivalent assembly per code.
- 2) All penetrations between dwelling units and dwelling units and common areas shall be protected with approved firestop materials, and recessed lighting/vent fixtures shall not reduce the (1 hour) required rating.

Dept: Fire **Status:** Approved with Conditions **Reviewer:** Capt Greg Cass **Approval Date:** 01/02/2008
Note: **Ok to Issue:** ☒

- 1) Install shall comply with NFPA 96.
A compliance letter is required
- 2) Water hose capable of reaching firebox required.

Comments:

1/2/2008-gg: received permit from historic. /gg



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 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? S.S. If Other, what Type? _____

Is the duct work Stainless steel or other type of steel? Other If Other, what type? 18g cold roll 100% welded

Thickness of the steel for the hood 0.430 SS

Thickness of the duct for the hood 18g cold roll steel

Type of Hood and Duct Supports

Threaded rod hangers 3/8" x 1/2" 2x2x1/4" angle
1/2 rod (hood) 3/8 rod - duct Vibration Isolators Hood

Type of seams and Joints Flange A = 1" Flange B = 3/4"
100% welded liquid tight

shall have an exhaust system interlocked with a makeup air system for the space per Section 14.6.

14.1.4 Natural draft ventilation systems and power-exhausted ventilation systems shall comply with Sections 14.3, 14.4, and 14.6.

14.1.5 Where a solid fuel cooking appliance allows effluent to escape from the appliance opening, this opening shall be covered by a hood and an exhaust system that meets the requirements of Sections 14.3, 14.4, and 14.6.

14.1.6 Solid fuel cooking operations shall have spark arresters to minimize the passage of airborne sparks and embers into plenums and ducts.

14.1.7 Where the solid fuel cooking operation is not located under a hood, a spark arrester shall be provided to minimize the passage of sparks and embers into flues and chimneys.

14.2 Location of Appliances.

14.2.1 Every appliance shall be located with respect to building construction and other equipment so as to permit access to the appliance.

14.2.2* Solid fuel cooking appliances shall not be installed in confined spaces.

14.2.3 Solid fuel cooking appliances listed for installation in confined spaces such as alcoves shall be installed in accordance with the terms of the listing and the manufacturer's instructions.

14.2.4 Solid fuel cooking appliances shall not be installed in any location where gasoline or any other flammable vapors or gases are present.

14.3 Hoods for Solid Fuel Cooking.

14.3.1 Hoods shall be sized and located in a manner capable of capturing and containing all of the effluent discharging from the appliances.

14.3.2 The hood and its exhaust system shall comply with the requirements of Chapters 5 through 10.

14.3.3 All solid fuel cooking equipment served by hoods and duct systems shall be separate from all other exhaust systems.

14.3.4 Cooking equipment not requiring automatic fire-extinguishing equipment (per the provisions of Chapter 10) shall be permitted to be installed under a common hood with solid fuel cooking equipment that is served by a duct system separate from all other exhaust systems.

14.4 Exhaust for Solid Fuel Cooking. Where a hood is not required, in buildings where the duct system is three stories or less in height, a duct complying with Chapter 7 shall be provided.

14.4.1 If a hood is used in buildings where the duct system is three stories or less in height, the duct system shall comply with Chapter 7.

14.4.2 A listed or approved grease duct system that is four stories in height or greater shall be provided for solid fuel cooking exhaust systems.

14.4.3 Where a hood is used, the duct system shall conform with the requirements of Chapter 7.

14.4.4 Wall terminations of solid fuel exhaust systems shall be prohibited.

14.5 Grease Removal Devices for Solid Fuel Cooking.

14.5.1 Grease removal devices shall be constructed of steel or stainless steel or be approved for solid fuel cooking.

14.5.2 If airborne sparks and embers can be generated by the solid fuel cooking operation, spark arrester devices shall be used prior to the grease removal device to minimize the entrance of these sparks and embers into the grease removal device and into the hood and the duct system.

14.5.3 Filters shall be a minimum of 1.2 m (4 ft) above the appliance cooking surface.

14.6 Air Movement for Solid Fuel Cooking.

14.6.1 Exhaust system requirements shall comply with Chapter 8 for hooded operation or shall be installed in accordance with the manufacturer's recommendations for unhooded applications.

14.6.2 A replacement or makeup air system shall be provided to ensure a positive supply of replacement air at all times during cooking operations.

14.6.3 Makeup air systems serving solid fuel cooking operations shall be interlocked with the exhaust air system and powered, if necessary, to prevent the space from attaining a negative pressure while the solid fuel appliance is in operation.

14.7 Fire-Extinguishing Equipment for Solid Fuel Cooking.

14.7.1 Solid fuel cooking appliances that produce grease-laden vapors shall be protected by listed fire-extinguishing equipment.

14.7.2 Where acceptable to the authority having jurisdiction, solid fuel-burning cooking appliances constructed of solid masonry or reinforced portland or refractory cement concrete and vented in accordance with NFPA 211 shall not require fixed automatic fire-extinguishing equipment.

14.7.3 Listed fire-extinguishing equipment shall be provided for the protection of grease removal devices, hoods, and duct systems.

14.7.4 Where acceptable to the authority having jurisdiction, solid fuel-burning cooking appliances constructed of solid masonry or reinforced portland or refractory cement concrete and vented in accordance with NFPA 211 shall not require automatic fire-extinguishing equipment for the protection of grease removal devices, hoods, and duct systems.

14.7.5 Listed fire-extinguishing equipment for solid fuel-burning cooking appliances, where required, shall comply with Chapter 10 and shall use water-based agents.

14.7.6 Fire-extinguishing equipment shall be rated and designed to extinguish solid fuel cooking fires, in accordance with the manufacturer's recommendations.

14.7.7 The fire-extinguishing equipment shall be of sufficient size to totally extinguish fire in the entire hazard area and prevent reignition of the fuel.

14.7.8 All solid fuel appliances (whether or not under a hood) with fire boxes of 0.14 m³ (5 ft³) volume or less shall have at least a listed 2-A rated water-type fire extinguisher or a 6 L (1.6 gal) wet chemical fire extinguisher listed for Class K fires in accordance with NFPA 10 in the immediate vicinity of the appliance.

Grease Gutters provided? yes - in hood design

Hood Clearance reduction to Combustibles design /specs:

Canopy style hoods clearance 18" plus available

Duct Clearance reduction to Combustibles design /specs:

18" min or Fire wrap system 2" with tape & bands

Vibration Isolation System:

Metal jacket w/rubber or spring

Air Velocity within the duct system 5670 cfm

Grease accumulation prevention system:

Baffle Filters - Clean outs at change of direction or 20'

Cleanouts 12x12 Grease Duct Cleanouts at change of direction
or every 20'

Grease Duct enclosure 2" Fire wrap w/tape & steel bands

if within 18" to combustible

Exhaust Termination Roof ✓ Wall

Fire Suppression System Ansi 1 R102 M.L. 300 or equivalent

Exhaust fan mounting and clearance from the roof / wall or Combustibles: Existing Fans

40" above roof line 18" min clearance combustible
for duct

Exhaust fan distance from other vents or openings 7'-10' existing Fans

Exhaust fan distance from adjacent buildings 7' (existing Fans)

Exhaust fan height above adjoining grade 40"

Hood Specs NOTE: All Fans for Hoods are existing in location

Style of Hood Canopy

Type of Filter Kleen Guard Aluminium Baffle

Height of filter above nearest cooking surface 33" min 48" max

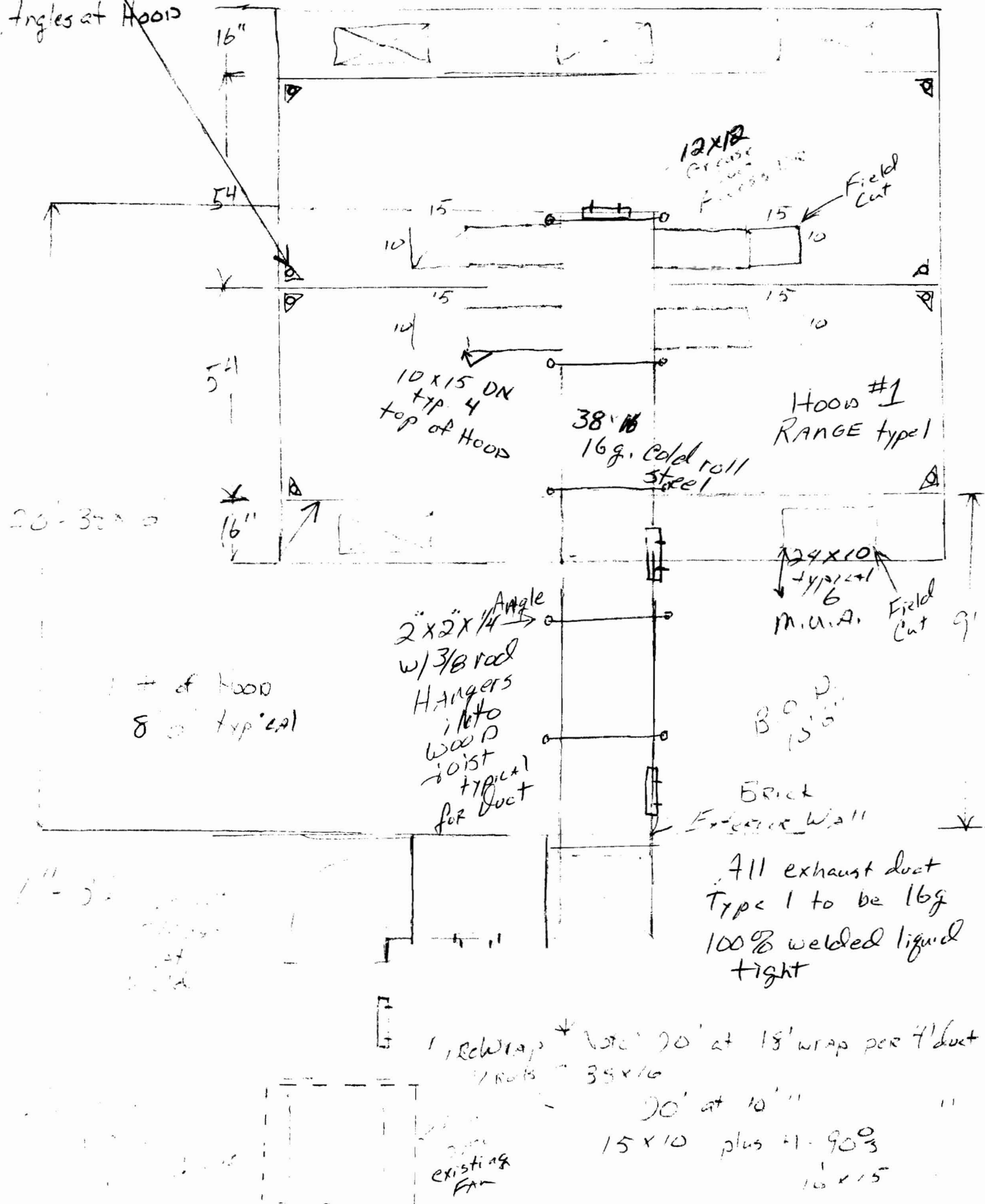
Capacity of hood CFM 5670

Make up Air system description and capacity

Direct fired gas M. U. A. unit w/ 18" Blower
and 18 burner, Natural Gas 5hp 1phase
5670 CFM @ 1.000" WC 503158 BTU's

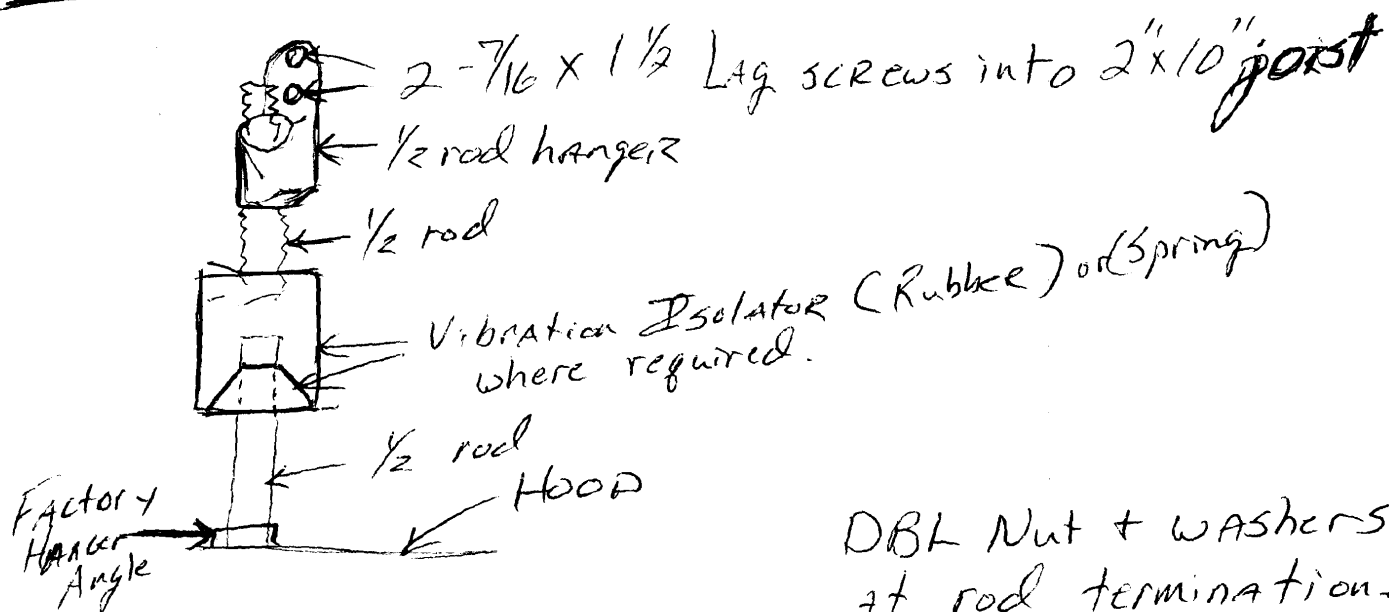
1/2" Rod w/side beam hangers #1 Hoors
into wood typical
angles at Hoors

14'



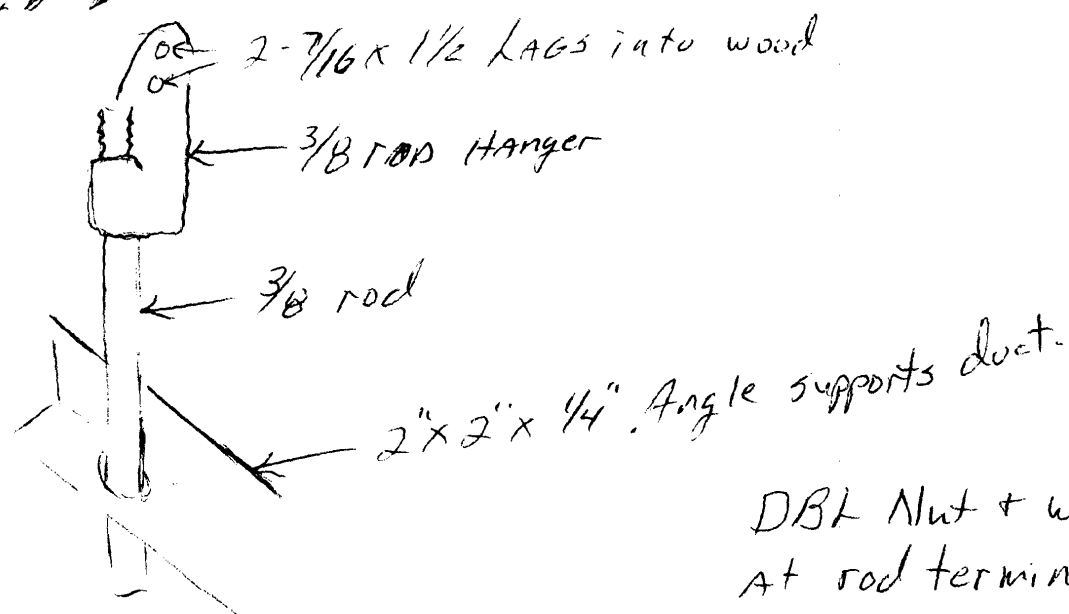
① Hood + Duct support example

Hood #1
Support System 1/2 rod hangers anchored to 2" x 10" rafters



38" x 16" 16 gage 100% welded exhaust duct. liquid tight

Support System



* Riser duct shall have picture frame support 2" x 2" x 1/4" angle anchored exterior wall and bolted.

no screws or penetration of duct.

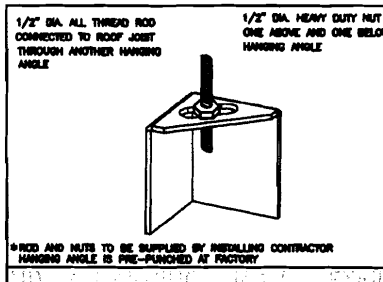
THE HOOD MAY BE INSTALLED WITH A 0 INCH CLEARANCE TO COMBUSTIBLE MATERIALS IF CONSTRUCTED IN ONE OF THE FOLLOWING METHODS:

- 3" UNINSULATED STANDOFF
- 1" INSULATED STANDOFF
- 1" INSULATED BACKSPASH
- BACK RETURN SUPPLY PLENUM

TABLE 1

1. ALL ELECTRICAL "FIELD" CONNECTIONS AND RELATED INTERCONNECTIONS BY ELECTRICAL CONTRACTORS.
2. ALL PLUMBING "FIELD" CONNECTIONS AND RELATED INTERCONNECTIONS BY PLUMBING CONTRACTORS.
3. ALL ASSOCIATED HANGER MATERIALS BY INSTALLING CONTRACTORS.
4. 8" LONG FACTORY LOCATED AND WELDED HANGER BRACKETS AS SHOWN ON PLANS.
5. ALL CONNECTIONS FROM CAPTIVE-AIRE DUCT PER THE PLANS BY MECHANICAL CONTRACTORS.
6. ALL LIGHTS SHOWN INSTALLED BY CAPTIVE-AIRE, ARE FACTORY PREWIRED PER THE PLANS. INTERCONNECTIONS BETWEEN HOODS AND TO SWITCHES BY ELECTRICAL CONTRACTOR.
7. LAMPS FOR LIGHT FIXTURES BY INSTALLING CONTRACTORS.
8. SEISMIC RESTRAINTS ARE RESPONSIBILITY OF INSTALLING CONTRACTOR.
9. INSTALLING CONTRACTORS ASSUME ALL RELATED RESPONSIBILITY FOR VERIFICATION OF DIMENSIONAL DATA CONTAINED ON THESE DOCUMENTS FOR ACCURACY, INTEGRATION, AND ADMINISTRATION OF CODE REQUIREMENTS IN EFFECT PRIOR TO ANY RELEASE FOR PRODUCTION OF EQUIPMENT SHOWN.
10. SIGNED AND "APPROVED" COPIES OF THIS DOCUMENT MUST BE RECEIVED BY THE FACTORY PRIOR TO COMMENCEMENT OF FABRICATION.
11. NOMINAL HOOD DIMENSIONS AS SHOWN ON DRAWINGS.

GENERAL NOTES



EXHAUST CFM=LENGTH OF HOOD X CFM/LIN.FT. (LOAD)

SUPPLY CFM=EXHAUST CFM X PERCENTAGE REQUIRED

TOTAL DUCT AREA=144 X $\frac{\text{CFM}}{\text{FPM}(\%)}$

DUCT LENGTH= $\frac{\text{TOTAL DUCT AREA}}{\text{DUCT DEPTH}}$

*CAPTIVE-AIRE VENTILATOR DUCT SIZES ARE CALCULATED USING AN EXHAUST VELOCITY OF 1600-1800 FPM AND A SUPPLY VELOCITY OF 1000 FPM. PLEASE CONSULT FACTORY FOR MAXIMUM ALLOWABLE DUCT SIZES

CALCULATIONS UTILIZED

CUSTOMER APPROVAL TO MANUFACTURE:

Improved as Noted ☐

Improved with NO Exception Taken ☐

Revise and Resubmit ☐

SIGNATURE _____

Your Title _____ Date _____

CAPTIVE-AIRE

JOB The Grill Room

LOCATION Portland, ME

DATE 12/5/2007

JOB # 696077

DWG # TheGrillRoom#3

DRAWN BY BFC

REV. 1.00

SCALE 8.5' x 11'

OD INFORMATION

ID	MODEL	LENGTH	MAX. COOKING TEMP.	EXHAUST PLENUM					SUPPLY PLENUM					HOOD CONSTRUCTION	HOOD CONFIG.		
				TOTAL EXH. CFM	RISER(S)				TOTAL SUP. CFM	RISER(S)					END TO END	ROW	
	5424 ND-2-PSP-F	14' 0.00"Nom. 14' 0.00"DD	600 Deg.	3150	10'	15'		1575	-0.414"	2835					430 SS Where Exposed	ALONE	FRONT
					10'	15'		1575	-0.414"								
	5424 ND-2-PSP-F	14' 0.00"Nom. 14' 0.00"DD	600 Deg.	3150	10'	15'		1575	-0.414"	2835					430 SS Where Exposed	ALONE	BACK
					10'	15'		1575	-0.414"								
	6030 NDI-PSP-FB	7' 0.00"Nom. 7' 0.00"DD	700 Deg.	3850	14'	26'		3850	-0.601"	3080					430 SS Where Exposed	ALONE	N/A
	4824 VHB-G	4' 0.00"Nom. 4' 0.00"DD	700 Deg.	800	11'	12'		800	-0.101"	0					304 SS 100%	ALONE	N/A

OD INFORMATION

ID	FILTER(S)				LIGHT(S)			UTILITY CABINET(S)						FIRE SYSTEM PIPING	HOOD WEIGHT
	TYPE	QTY.	HEIGHT	LENGTH	QTY.	TYPE	WIRE GUARD	LOCATION	FIRE SYSTEM		ELECTRICAL	SWITCHES			
									TYPE	SIZE	MODEL #	QUANTITY	LOCATION		
	Alum. Baffle w/ Handles	3	16"	16"	4	Incandescent Light Fix	NO							NO	679 LBS.
		6	16"	20"											
	Alum. Baffle w/ Handles	3	16"	16"	4	Incandescent Light Fix	NO							NO	679 LBS.
		6	16"	20"											
	Spark Arrestor Filters	8	20"	16"	4	Incandescent Light Fix	NO							NO	518 LBS.
		2	20"	20"											
					0									NO	155 LBS.

REFORATED SUPPLY PLENUM(S)

ID	POS.	LENGTH	WIDTH	HEIGHT	RISER(S)				
					WIDTH	LENG.	DIA.	CFM	S.P.
	Front	168'	16'	6'	10'	24'		945	0.159'
					10'	24'		945	0.159'
					10'	24'		945	0.159'
	Front	168'	16'	6'	10'	24'		945	0.159'
					10'	24'		945	0.159'
					10'	24'		945	0.159'
	Back	86'	16'	6'	8'	24'		770	0.136'
					8'	24'		770	0.136'
					8'	24'		770	0.136'
	Front	86'	16'	6'	8'	24'		770	0.136'
					8'	24'		770	0.136'

HOOD OPTIONS

HOOD NO.	OPTION					
1	FIELD WRAPPER	24.00'	High	Front, Left, Right,		
2	FIELD WRAPPER	24.00'	High	Front, Left, Right,		
3	LEFT END STANDOFF(FIN/INS- ISLAND)	1'	Wide	Insulated		
	RIGHT END STANDOFF(FIN/INS- ISLAND)	1'	Wide	Insulated		

CAPTIVE-AIRE HOODS ARE BUILT IN COMPLIANCE WITH



NFPA #96

NSF

UL 710 & ULC710 STANDARDS
E.T.L. LISTED 3054804-001

CUSTOMER APPROVAL TO MANUFACTURE:

proved as Noted ☐

proved with NO Exception Taken ☐

alse and Resubmit ☐

INATURE _____

er Title _____ Date _____

CAPTIVE-AIRE

JOB The Grill Room

LOCATION Portland, ME

DATE 12/5/2007

JOB # 696077

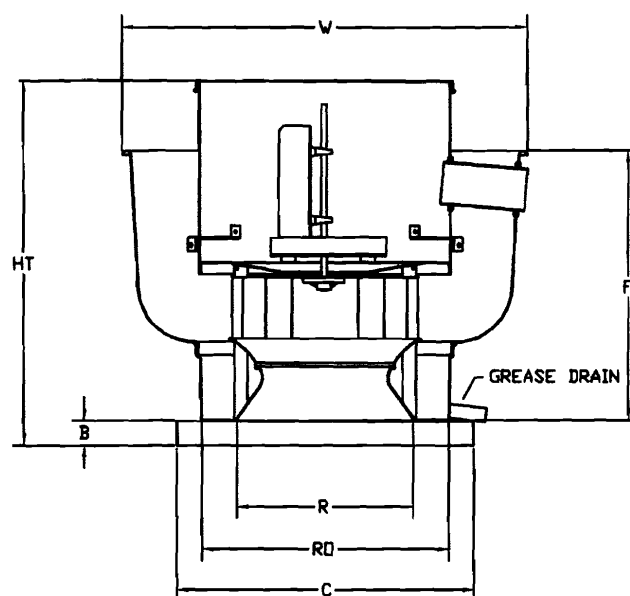
DWG # TheGrillRoom#3

DRAWN BY BFC

REV. 1.00

SCALE 8.5' x 11'

NCAFA SERIES UPBLAST EXHAUST FANS (UL705)



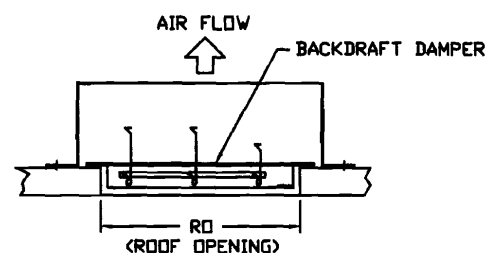
FEATURES:

- ROOF MOUNTED FANS
- UL705
- AMCA SOUND AND AIR CERTIFIED
- INTERNAL WIRING
- WEATHERPROOF DISCONNECT
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE)

OPTIONS:

BACKDRAFT DAMPER

BACKDRAFT DAMPER INSTALLATION



NCAFA BELT DRIVE
CENTRIFUGAL UP-BLAST EXHAUST FANS DIMENSIONAL DATA

FAN MODEL	HT	W	B	C	F	R	RD	WEIGHT LB
NCA08FA	25 1/4	27 1/4	2	21	18 1/2	12 1/8	16	105

DISHWASHER EXHAUST FAN

CUSTOMER APPROVAL TO MANUFACTURE:

Approved as Noted ☐

Approved with NO Exception Taken ☐

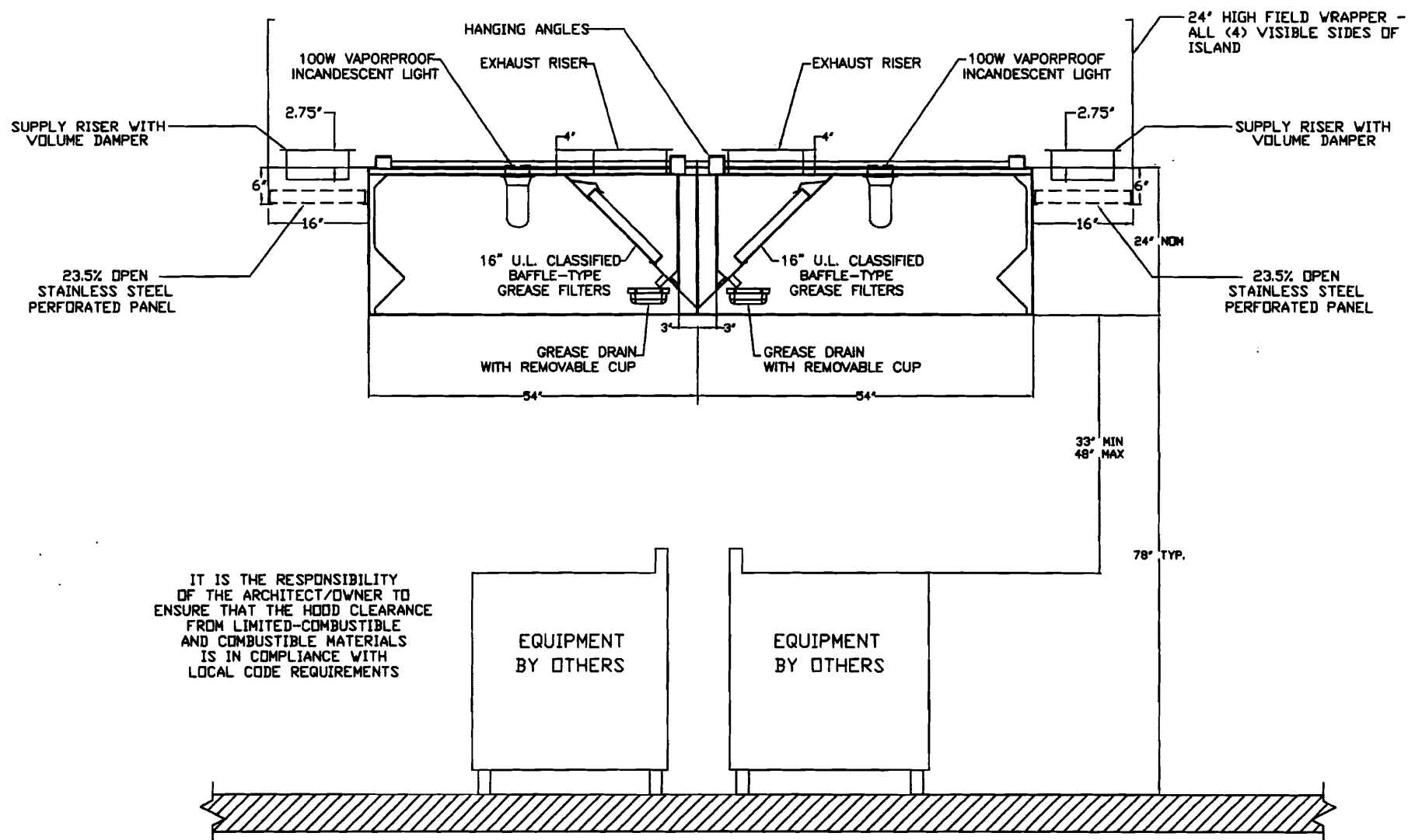
Use and Resubmit ☐

NATURE _____

Mr. Title _____ Date _____

CAPTIVE AIR

JOB The Grill Room	
LOCATION Portland, ME	
DATE 12/5/2007	JOB # 696077
DWG # TheGrillRoom#3	DRAWN BY BFC
REV. 1.00	SCALE 8.5' x 11'



SECTION VIEW - BACK TO BACK MODEL 5424-ND-2 with PSP Accessory

CUSTOMER APPROVAL TO MANUFACTURE:

Approved as Noted ☐

Approved with NO Exception Taken ☐

Revised and Resubmit ☐

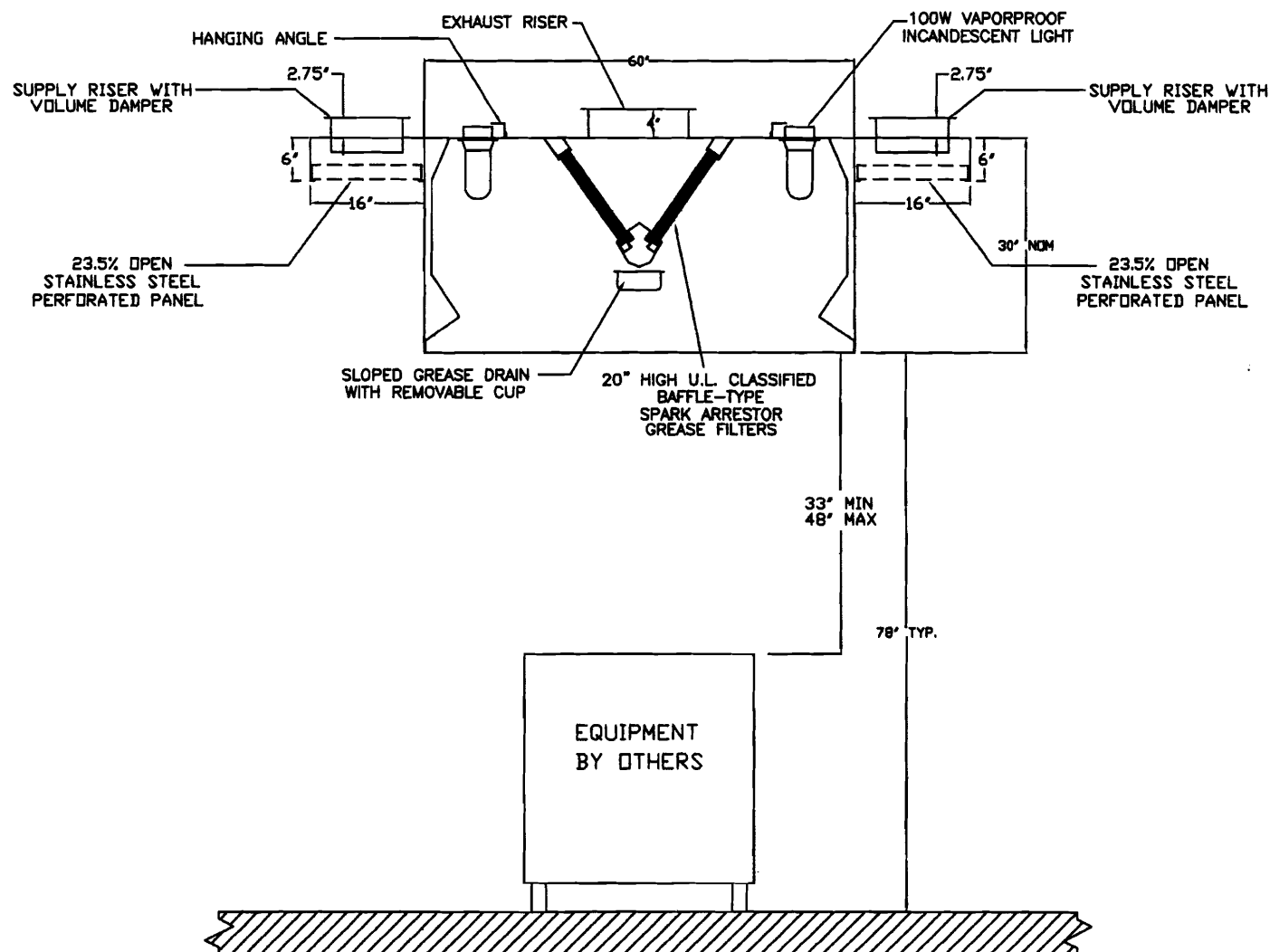
Signature _____

Date _____

RANGE HOOD

CAPTIVEAIRE

JOB The Grill Room	
LOCATION Portland, ME	
DATE 12/5/2007	JOB # 696077
DWG # TheGrillRoom#3	DRAWN BY BFC
REV. 1.00	SCALE 8.5' x 11'



SECTION VIEW - MODEL 6030NDI-PSP-FE

WOOD GRILL HOOD

CAPTIVE AIR

CUSTOMER APPROVAL TO MANUFACTURE:

Approved as Noted ☐

Approved with NO Exception Taken ☐

Revise and Resubmit ☐

Signature _____

Your Title _____ Date _____

JOB The Grill Room

LOCATION Portland, ME

DATE 12/5/2007

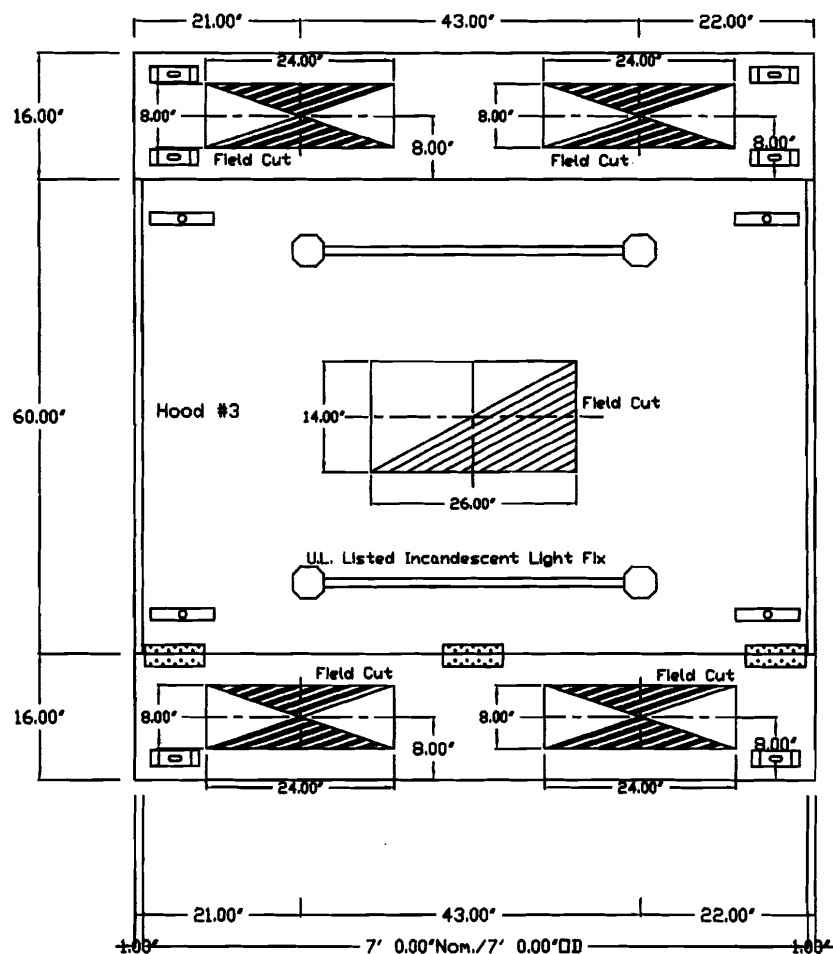
JOB # 696077

DWG # TheGrillRoom#3

DRAWN BY BFC

REV. 1.00

SCALE 8.5' x 11'



PLAN VIEW - Hood #3 - 7' 0.00" LONG 6030NDI-PSP-FB

WOOD GRILL HOOD

APPROVAL TO MANUFACTURE:

ted ☐

Exception Taken ☐

mit ☐

Date

CAPTIVE AIRE

JOB The Grill Room

LOCATION Portland, ME

DATE 12/5/2007

JOB # 696077

DWG # TheGrillRoom#3

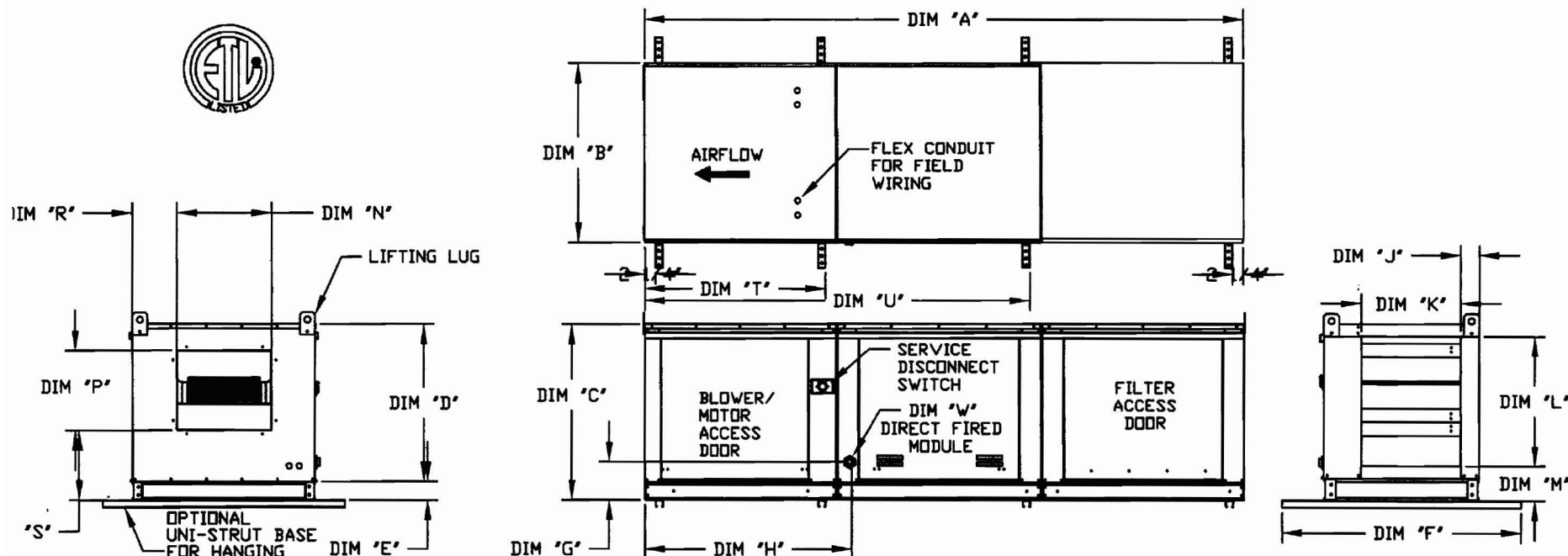
DRAWN BY BFC

REV. 1.00

SCALE 8.5' x 11'

ULAR INDOOR INLINE DIRECT FIRED HEATER WITH V-BANK INTAKE

V80FSAH
REV.00 1/3/2005



ALL DIMENSIONS ARE NOMINAL AND GIVEN IN INCHES.

MODEL	WEIGHT	UNIT DIMENSIONS										INTAKE OPENING				DISCHARGE OPENING			
		A	B	C	D	E	F	G	H	I	J	K	L	M	N	O	P	Q	R
1500-G15	915 LBS	114-5/8	37-3/8	36-3/4	33-1/16	3-3/4	48	7-13/16	42-13/16	5-1/8	24-3/4	28-7/8	5-3/4	18-3/4	16	8-5/8	14-1/16	37-7/8	80-1/8

UNIT INFORMATION.

MODEL	BURNER LENGTH	BTU RANGE (MBH)		GAS PRESSURE		GAS CONNECTION "W" (NPT)	CFM RANGE		FILTERS	
		BTU LOW	BTU HIGH	MIN	MAX		MIN	MAX	FILTER SIZE & QTY	MAX. FILTER VELOCITY
1500-G15	12"	18	550	7" WC	14" WC	1	2500	6000	16"x20"x2" (8)	@6000 CFM = 428 FPM

WOOD GRILL HOOD MAKE UP AIR UNIT

CUSTOMER APPROVAL TO MANUFACTURE:

Approved as Noted

☐

Approved with NO Exception Taken

☐

Use and Resubmit

☐

NATURE

or Title

Date

CAPTIVE AIR

JOB The Grill Room

LOCATION Portland, ME

DATE 12/5/2007

JOB # 696077

DWG # TheGrillRoom#3

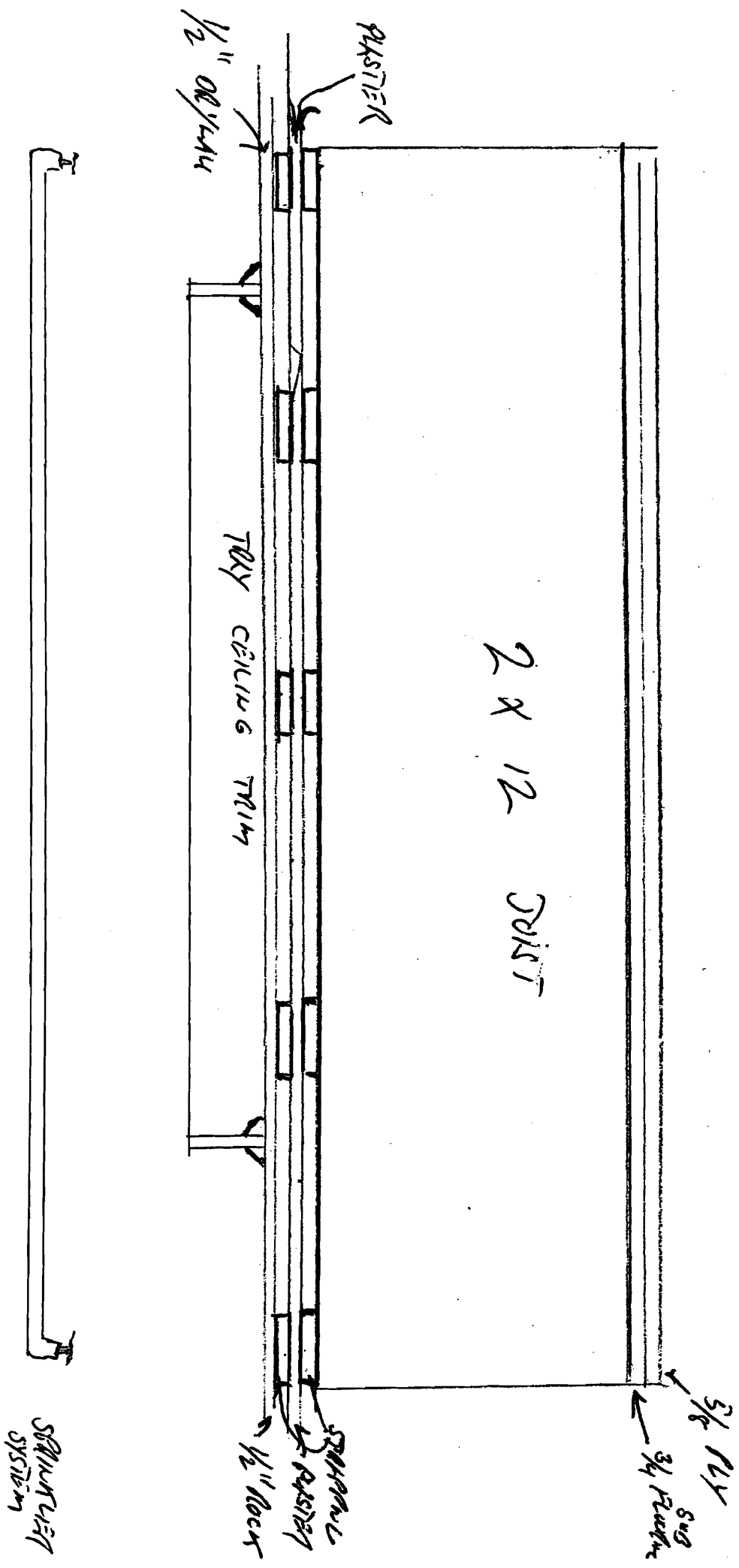
DRAWN BY BFC

REV. 1.00

SCALE 8.5" x 11"

80 EXCHANGE ST

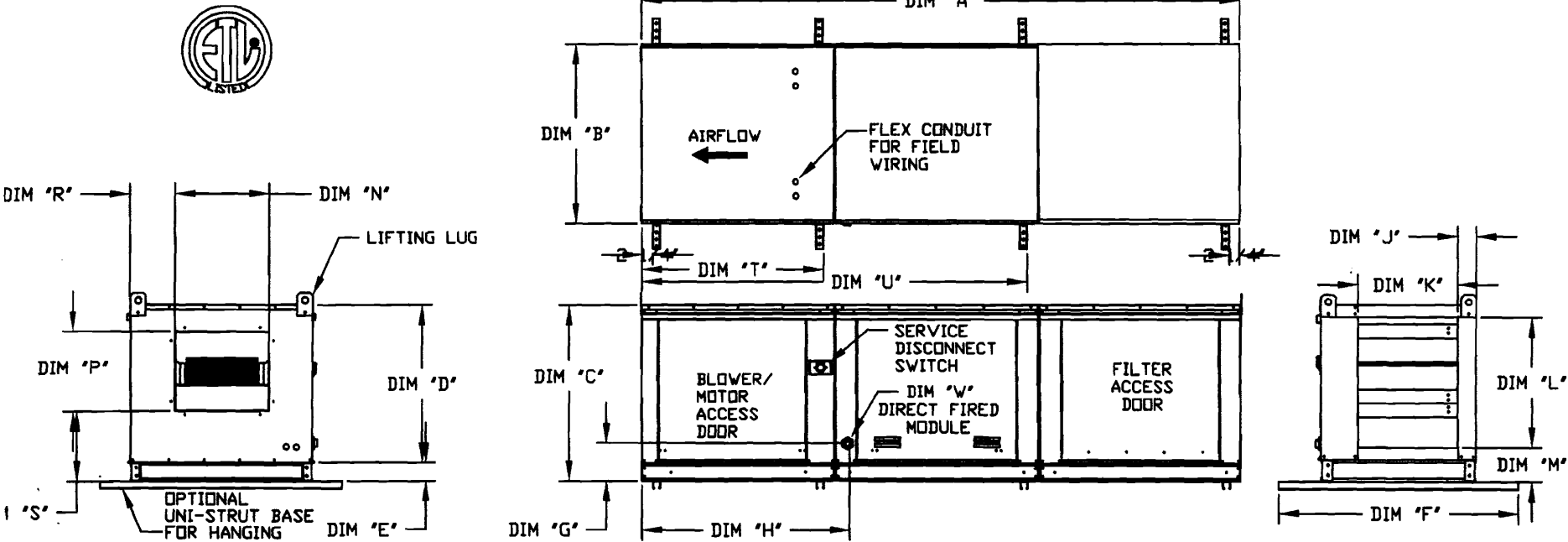
2ND Floor



CHAS HADSON
874.8696

MULAR INDOOR INLINE DIRECT FIRED HEATER WITH V-BANK INTAKE

REV.00 1/3/2005



ALL DIMENSIONS ARE NOMINAL AND GIVEN IN INCHES.

		UNIT DIMENSIONS								INTAKE OPENING				DISCHARGE OPENING					
MODEL	WEIGHT	A	B	C	D	E	F	G	H	J	K	L	M	N	P	R	S	T	U
D.750-G18	1050 LBS	125-5/8	41-3/8	43-3/8	38-1/16	5-1/4	60	9-1/2	47-13/16	4-5/8	29-1/4	33-7/8	7-1/2	22	19	9	17-7/8	42-7/8	85-1/8

INIT INFORMATION.

MODEL	BTU RANGE (MBH)			GAS PRESSURE		GAS CONNECTION "W" (NPT)	CFM RANGE		FILTERS	
	BURNER LENGTH	BTU LOW	BTU HIGH	MIN	MAX		MIN	MAX	FILTER SIZE & QTY	MAX. FILTER VELOCITY
D.750-G18	18"	27.5	825	7" WC	14" WC	1	3500	8000	20"x25"x2" (8)	@8000 CFM = 348 FPM

RANGE HOOD MAKE UP AIR UNIT

CUSTOMER APPROVAL TO MANUFACTURE:

proved as Noted ☐

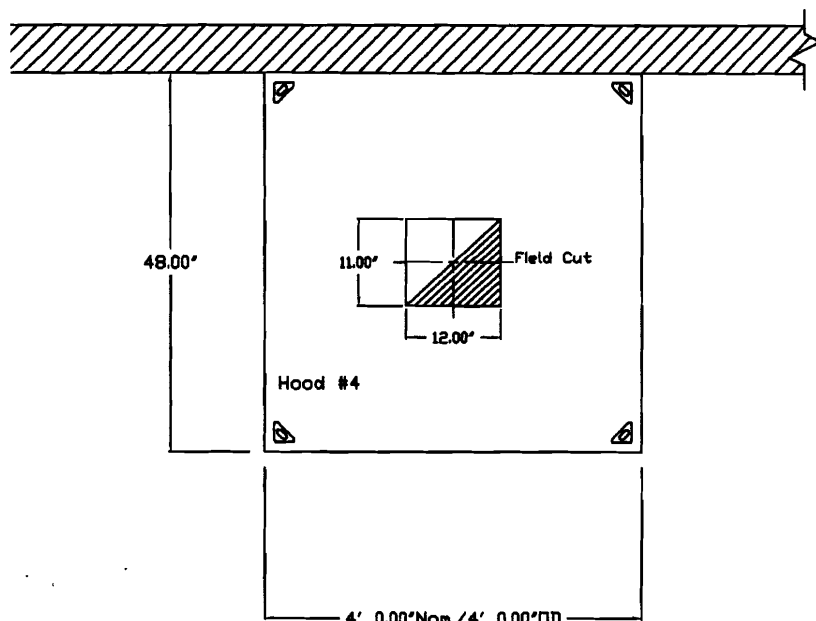
proved with NO Exception Taken ☐

vised and Resubmit ☐

SIGNATURE _____

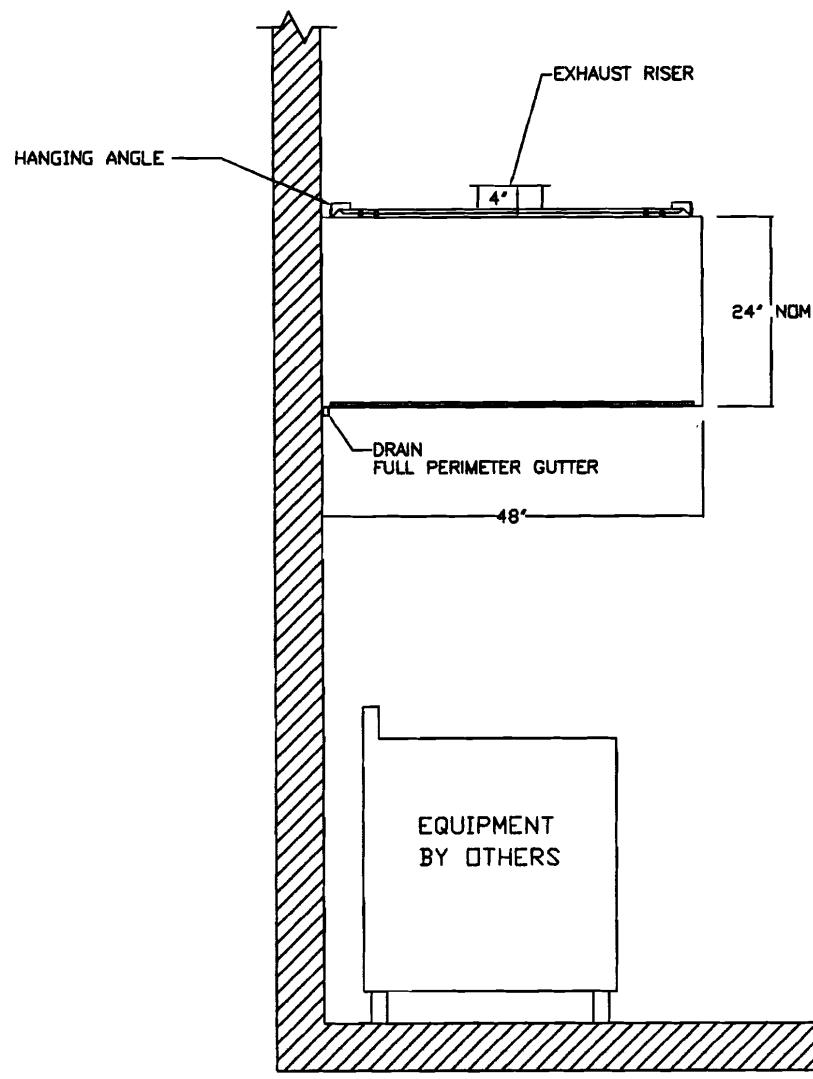
ur Title _____ Date _____

CAPTIVE AIR	JOB	The Grill Room
	LOCATION	Portland, ME
	DATE	12/5/2007
	DWG #	TheGrillRoom#3
	REV.	1.00
	JOB #	696077
	DRAWN BY	BFC
	SCALE	8.5" x 11"



PLAN VIEW - Hood #4 - 4' 0.00' LONG 4824VHB-G

DISHWASHER HOOD



SECTION VIEW - MODEL 4824-VHB-G

CUSTOMER APPROVAL TO MANUFACTURE:

Approved as Noted ☐
 Approved with NO Exception Taken ☐
 Drawn and Resubmit ☐
 NATURE _____
 Title _____ Date _____

CAPTIVE AIRE

JOB The Grill Room	
LOCATION Portland, ME	
DATE 12/5/2007	JOB # 696077
DWG # TheGrillRoom#3	DRAWN BY BFC
REV. 1.00	SCALE 8.5' x 11'

N INFORMATION

FAN UNIT MODEL #	EXHAUST FAN									SUPPLY FAN									
	MODEL	TAG	CFM	S.P.	RPM	H.P.	Ø	VOLT	FLA	BLOWER	HOUSING	TAG	CFM	S.P.	RPM	H.P.	Ø	VOLT	FLA
NCA8FA Dishwasher Exhaust	NCA8FA		800	- 1.000"	1541	0.500	1	115	8.0										
A3-D.750-G18 Range Hood MUA										G18	A3-D.750		5670	1.000"	856	5.000	1	230	24.6
A2-D.500-G15 Wood Grill MUA										G15	A2-D.500		3080	1.000"	998	3.000	1	230	17.0

N OPTIONS

OPTION (Qty. - Descr.)
1 - 1 15-BDD Damper
1 - Pressure Gauge, 0-35'
1 - Motorized Backdraft Damper for A3-D Housing
1 - Insulation Option for VBank filter section
1 - DF 3 Indoor Hanging Option
1 - Pressure Gauge, 0-35'
1 - DF 2 Indoor Hanging Option
1 - Insulation Option for VBank filter section
1 - Motorized Backdraft Damper for A2-D Housing

FAN ACCESSORIES

FAN UNIT NO.	FAN UNIT TAG	EXHAUST			SUPPLY			
		GREASE CUP	GRAVITY DAMPER	WALL MOUNT	SIDE DISCHARGE	GRAVITY DAMPER	MOTORIZED DAMPER	WALL MOUNT
1			YES					
2					YES		YES	
3					YES		YES	

S FIRED MAKE-UP AIR UNIT(S)

BTU's	TEMP. RISE	GAS TYPE
503156	85 deg F	Natural
273319	85 deg F	Natural

CUSTOMER APPROVAL TO MANUFACTURE

Approved as Noted ☐

Approved with NO Exception Taken ☐

Revised and Resubmit ☐

Signature _____

Job Title _____ Date _____

CAPTIVE AIR

JOB The Grill Room

LOCATION Portland, ME

DATE 12/5/2007

JOB # 696077

DWG # TheGrillRoom#3

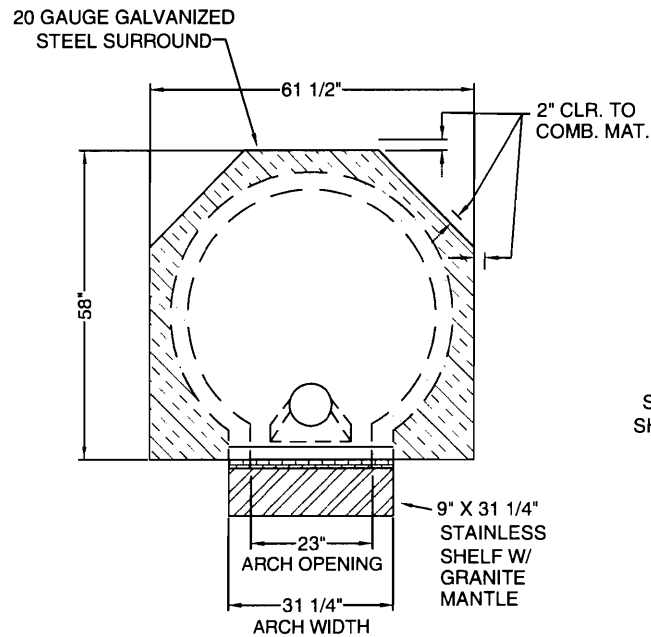
DRAWN BY BFC

REV. 1.00

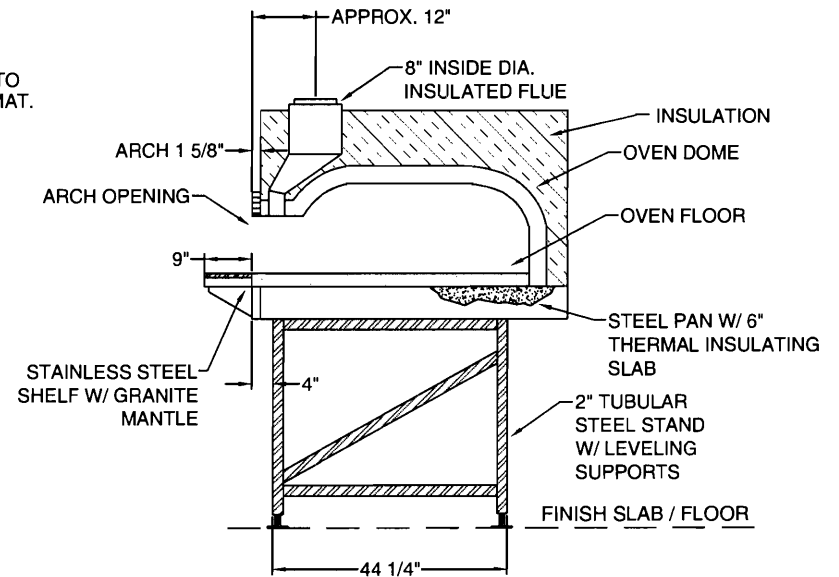
SCALE 8.5' x 11'



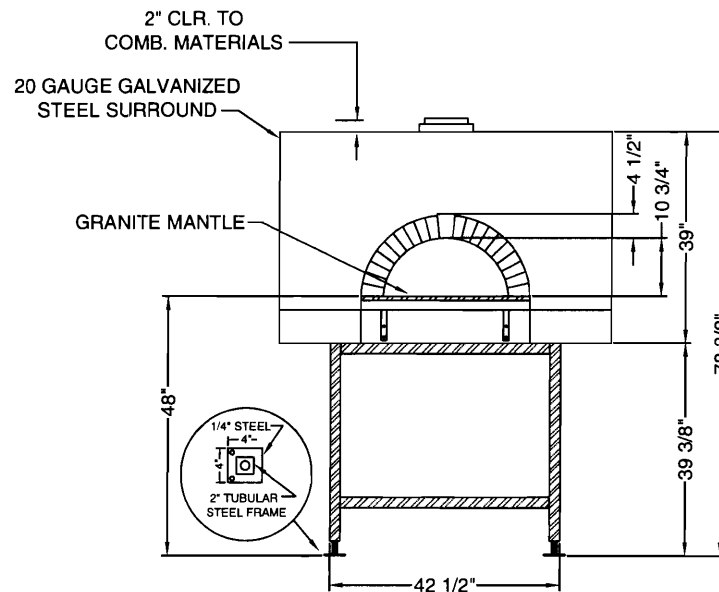
W120 PA
WOOD MODEL 120
Pre-Assembled



W120 PLAN VIEW



W100 SIDE SECTION VIEW



W120 FRONT ELEVATION

NOTES:

Clearances:

The oven is to be installed a minimum 2 inches away from combustible material from backwall to oven and sidewall to oven.

Façade:

Oven comes with a 20 gauge galvanized steel surround. A decorative façade or enclosure provided by others. Use metal stud and concrete board construction to enclose oven. Finish with non-combustible materials such as ceramic tile.

Granite mantel:

Stainless steel shelf bolts to oven. Granite provided by others. A custom shelf may be provided by others.

Venting:

Oven is direct vented with an 8" inside diameter listed Class A chimney vent or indirect vented through a listed exhaust hood. Oven will naturally draft with 100-200 CFM's of air supply. Use Exhausto GSV-012 exhaust fan flue runs over 25 feet.

Thermometer:

Hand held infrared thermometer supplied with oven. No power supply required.

Oven weight: 2600 lbs.

Utilities:

No power or gas required.



Progressive changes in technology and product development may necessitate changes to specifications without notice. Contact headquarters for latest revisions.

Headquarters: 11 Hangar Way, Watsonville, CA 95076 • www.mugnaini.com • mugnaini@mugnaini.com
Toll Free: 888 887-7206 • **Phone:** 831 761-1767 • **Fax** 831 728-5570

© 1997, Mugnaini Imports, LLC. May not be used without permission of copyright holder.

