

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK
CITY OF PORTLAND

Please Read
Application And
Notes, If Any,
Attached

BUILDING INSPECTION

PERMIT

Permit Number: 080250

PERMIT ISSUED

MAY 5 2008

This is to certify that MURAL ASSOCIATES / Mural Tins Mural Tins Knocking

has permission to install wood fired pizza & oven work

AT 80 EXCHANGE ST

PL 032 H008001

provided that the person or persons who accept this permit shall comply with all of the provisions of the Statutes of the State 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.

Classification of inspection must be given and when permission is procured before this building or part thereof is occupied or service is closed-in. 4
 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. _____

Health Dept. _____

Appeal Board _____

Other _____

Department Name

Jeanne Bouffe
 Director - Building & Inspection Services

PENALTY FOR REMOVING THIS CARD

City of Portland, Maine - Building or Use Permit Application
 389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716

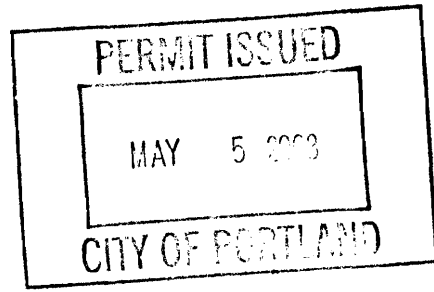
| | | |
|-----------------------|-------------|---------------------|
| Permit No: 08-0250 | Issue Date: | CBL: 032 H008001 |
|-----------------------|-------------|---------------------|

| | | | |
|---|--|---|---------------------|
| Location of Construction: 80 EXCHANGE ST | Owner Name: MURAL ASSOCIATES | Owner Address: PO BOX 10189 | Phone: |
| Business Name: | Contractor Name: Mainely Tin Knocking | Contractor Address: 257 Wadleigh Pond Road Lyman | Phone 2074670430 |
| Lessee/Buyer's Name | Phone: | Permit Type: Hood Systems, Commerical | Zone: B-3 |

| | | | | | |
|--|--|---|--|--------------------|-------------------------------|
| Past Use: Restaurant "The Grill Room" | Proposed Use: Restaurant "The Grill Room" - install wood fired pizza & duct work | Permit Fee: \$60.00 | Cost of Work: \$3,500.00 | CEO District: 1 | WOOD PIZZA DUCT Type: Type |
| Proposed Project Description: install wood fired pizza & duct work | | FIRE DEPT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Denied See Conditions | INSPECTION: Use Group: A2 IMC-2003 | | Signature: AMB 5/4/08 |
| | | Signature: <i>Craig Cross</i> | | | |
| PEDESTRIAN ACTIVITIES DISTRICT (P.A.D.) | | | | | |
| Action: <input type="checkbox"/> Approved <input type="checkbox"/> Approved w/Conditions <input type="checkbox"/> Denied | | | | | |
| Signature: _____ Date: _____ | | | | | |

| | | | | |
|-----------------------------|---------------------------------|------------------------|--|--|
| Permit Taken By: Idobson | Date Applied For: 03/19/2008 | Zoning Approval | | |
|-----------------------------|---------------------------------|------------------------|--|--|

| | | | |
|--|--|--|---|
| 1. This permit application does not preclude the Applicant(s) from meeting applicable State and Federal Rules. 2. Building permits do not include plumbing, septic or electrical work. 3. 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"/> | 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 | Historic Preservation <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: <i>OK 3/19/08</i> <i>OK 4/30/08</i> | Date: _____ | Date: <i>2206SETH/30/08 SETH</i> <i>3/21/08 SETH</i> |



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: 08-0250 | Date Applied For: 03/19/2008 | CBL: 032 H008001 |
|------------------------------|--|----------------------------|

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

| | |
|--|--|
| Proposed Use: Restaurant "The Grill Room" - install wood fired pizza & duct work | Proposed Project Description: install wood fired pizza & duct work |
|--|--|

Dept: Historic **Status:** Approved with Conditions **Reviewer:** Scott Hanson **Approval Date:** 03/21/2008

Note: Spoke with Harding Smith about the fact that existing ductwork and abutting building are not shown on submitted plan. He assured me the new duct will run between the building and the existing ductwork - 2" from building face. He is aware that Building Inspections may require additional information about distances from openings in adjoining building. **Ok to Issue:**

4-30-08 Reviewed revised proposal. Approved with conditions as noted in conditions section.

- 1) Approval conditional, pending inspection of installed ductwork.
- 2) New ductwork to be painted black.

Dept: Zoning **Status:** Approved with Conditions **Reviewer:** Marge Schmuckal **Approval Date:** 03/19/2008

Note: **Ok to Issue:**

- 1) ANY exterior work requires a separate review and approval thru Historic Preservation. This property is located within an Historic District.
- 2) This permit is being approved on the basis of plans submitted. Any deviations shall require a separate approval before starting that work.

Dept: Building **Status:** Approved with Conditions **Reviewer:** Jeanine Bourke **Approval Date:**

Note: **Ok to Issue:**

- 1) This approves the cooking appliance and duct work for venting under the new design which will extend to the rooftop 4 stories above the restaurant.
- 2) The appliance shall be installed per the UL listing and in accordance with the IMC 2003 and NFPA 211

Dept: Fire **Status:** Approved with Conditions **Reviewer:** Capt Greg Cass **Approval Date:** 04/28/2008

Note: **Ok to Issue:**

- 1) Install shall comply with NFPA 96.
A compliance letter is required
- 2) Install shall comply with NFPA 211 is required.
A code summary and compliance letter is required for C-O.

Comments:

4/29/2008-jmb: Routed back to zoning per Greg's note that the information submitted to him was not what zoning and historic signed off on. - Marge re-reviewed and signed off on zoning - The permit was passed on to historic.



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 * must be owner, Lessee or Buyer * Name <u>HAROLD W 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) <u>The Grill Room, LLC</u> <u>HAROLD W SMITH</u> | Owner (if different from Applicant) Name <u>Mumal Associates, LLC</u> Address <u>138 Middle St.</u> City, State & Zip <u>Portland, ME</u> | Cost Of Work: \$ <u>5500</u> C of O Fee: \$ _____ Total Fee: \$ <u>60</u> |
| Current legal use (i.e. single family) <u>restaurant</u> If vacant, what was the previous use? _____ Proposed Specific use: _____ Is property part of a subdivision? _____ If yes, please name _____ Project description: <u>installation of wood framed pizza oven & duct work</u> | | |
| Contractor's name: <u>Mandy Fin Knicker</u> Address: _____ City, State & Zip: _____ Telephone: _____ Who should we contact when the permit is ready: <u>HAROLD W SMITH</u> Telephone: <u>319-4368</u> Mailing address: _____ | | |

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: HA

Date: 3/19/08

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



207-205-3502

Chim Tech

MASONRY & CHIMNEY SERVICE

Buxton, Maine 04093 207-205-3500



Customer Handing / The Grill Room
 Address 84 Exchange St.
 City Portland State Me Zip _____
 Phone # 319-9368
 E-mail _____
 Date 4/28/08 Time _____
 Directions to Home _____

CONTRACT/RECEIPT/INVOICE

Chimney will be
 Erected with a
 lift Bucket.

| | Satisfactory | Unsatisfactory | Not Applicable |
|-------------------------------|--------------|----------------|----------------|
| CHIMNEY | | | |
| 1. Height | | | |
| 2. Chimney Cap Spark Arrestor | | | |
| 3. Crown / Wash | | | |
| 4. Brick / Mortar | | | |
| 5. Flashing | | | |
| 6. Flue Liner | | | |
| 7. Moisture Resistance | | | |
| 8. Hearth Protection | | | |
| 9. Misc. | | | |
| 32 H ² O | | | |
| FIRE BOX DIMENSIONS: | | | |
| Height | | | |
| Width | | | |
| Depth | | | APR 29 2008 |
| Width of Back Wall | | | |

Approx 50' of
 DuraTech Chimney System
 to terminate at
 proper height including
 all wall brackets
 and roof bracket.
 *TEE Support
 Per NFPA 211

| DESCRIPTION | PRICE |
|---|------------------|
| (2) 30° Elbows will be used to Jag around the Eaves | |
| Installer Info Scott Meikle State licensed in LP & NAT GAS NFI Certified in GAS / wood | |
| DATE COMPLETED | SUBTOTAL |
| | TOTAL \$ 5647.23 |

- Wood Stove Pellet Stove Gas Stove
- Insert Free Standing
- Propane / NG / Oil / Other _____
- Type of Chimney: Prefab Masonry Modular
- No. of Stories: 1 2 3 4
- Last Cleaned: _____ Year(s) Ago Never
- Flue Size: _____
- Outside Chimney Dimensions: _____

NEXT SERVICING SCHEDULED

on _____ month / _____ day / _____ year at _____ time

Note: This is the result of visual inspection done at the time of cleaning. It is intended as a convenience to our customer, not as certification of fire worthiness or safety. Since conditions of use and hidden construction defects are beyond our control, we make no warranty of the safety or function of any appliance and none is implied.

The National Fire Protection Association Standard states the fireplace and chimney should be inspected yearly for any structural faults.

CUSTOMER VERIFICATION

I have read this form and now understand which areas of my chimney system appear to be satisfactory and which areas are not satisfactory. I agree to this document as a contractual agreement between Chim Tech. and myself for said work to be performed.

Signed: _____ Date: _____

Chimney Professional's Signature: _____

Chimitech - Proposal / The Grill Room

Exchange ST

Example # 1

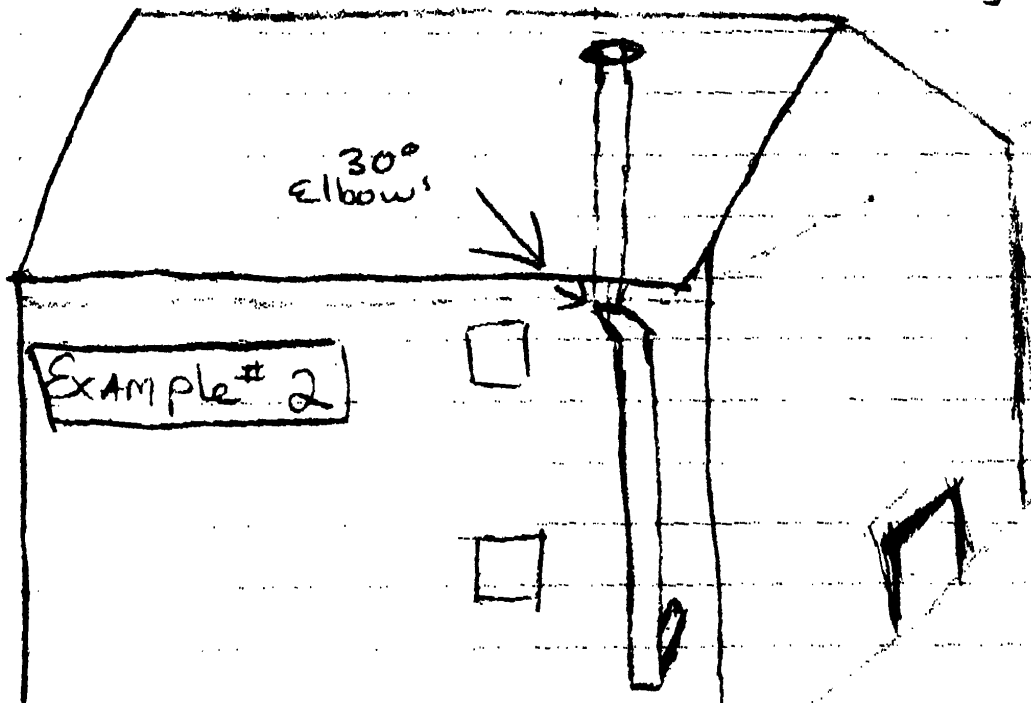
TOMMY'S
PARK

window

Proposed chimney

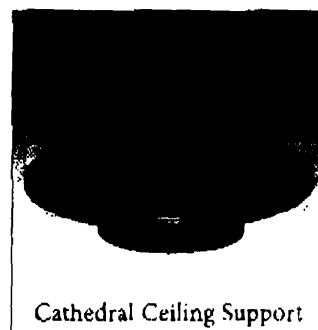
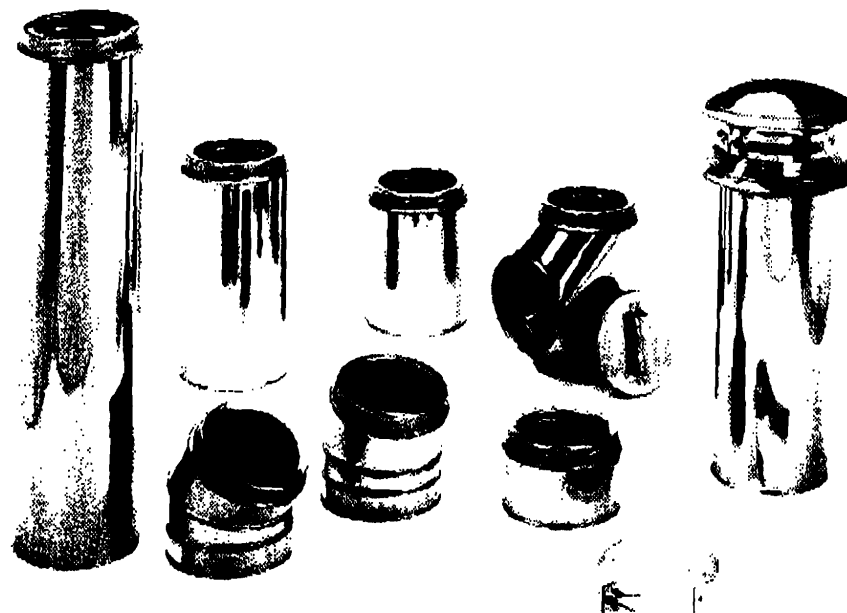
30°
Elbows

Example # 2

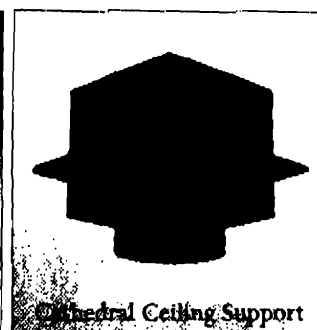


Dura-Vent® DuraTech™ – All-Fuel Chimney System

- Outer wall is .016" 430-alloy stainless steel; inner wall is .020" of the same alloy
- Limited lifetime warranty
- Listed and tested to 103HT Standard for use with wood, coal, oil, and gas appliances in 5" – 8" diameters
- Listed and tested to UL 103 Standard in 10" – 12" diameters
- Twist-lock connections
- Swivel elbows
- Light weight blanket wrap insulation



Cathedral Ceiling Support



Cathedral Ceiling Support



Cathedral Ceiling Support

About DuraTech:

DuraTech sets the standard in quality, design, and performance for chimney systems. Using ThermalTech blanket insulation, DuraTech keeps the outer wall of the chimney cool while ensuring high flue gas temperatures for optimum draft performance. This also eliminates hot spots common with loose-fill type insulations. No shifting, settling, or dangerous voids. In the event of a creosote fire, this compressible blanket insulation

permits the chimney liner to expand outward. This free-floating inner liner design also permits the liner to expand lengthwise eliminating buckling and loss of structural integrity associated with some solid-pack type chimneys. DuraTech's twist-lock connections require no locking bands or other mechanical fasteners.

) continuous duration of sixty (60) seconds or more shall be measured on the basis of the energy average sound level over a period of sixty (60) seconds (LEQ₁).

- (c) *Vibration*: Vibration inherently and recurrently generated shall be imperceptible without instruments at lot boundaries.
- (d) *Heat*: Heat shall be imperceptible without instruments at lot boundaries. Heating elements which are intended to melt snow and ice shall be placed within sidewalk paving only when approved by the department of parks and public works.
- (e) *Glare, radiation or fumes*: Glare, radiation or fumes shall be imperceptible without instruments at lot boundaries.
- (f) *Smoke*: Smoke shall not be emitted at a density in excess of twenty (20) percent opacity level as classified in Method 9 (Visible Emissions) of the Opacity Evaluation System of the U.S. Environmental Protection Agency.
- (g) *Materials or wastes*: No materials or wastes shall be deposited on any lot in such form or manner that they may be transferred beyond the lot boundaries by natural causes or forces. All material which might cause fumes or dust, or constitute a fire hazard if stored out-of-doors, shall be only in closed containers and in accordance with section 14-221(d). Areas attracting large numbers of birds, rodents or insects are prohibited.

(Ord. No. 241-91, 3-11-91; Ord. No. 46-97, § 6, 8-4-97)

DIVISION 12.1. I-B ISLAND BUSINESS ZONE

Sec. 14-222. Purpose.

The purpose of the I-B island business zone is to provide limited areas on the islands for retail and service establishments that serve primarily the needs of the local island market area.
(Ord. No. 30-85, § 1, 7-15-85)

Sec. 14-223. Permitted uses.

The following uses are permitted in the I-B island business zone:

-) (a) Single-family detached dwellings;

Wood will be stored in a secure area at the rear of the restaurant. This area is also where the trash is kept. It is fenced and lockable. It will be in a locked storage bin large enough for two cords of wood. Ash will be transported to that area in a metal trash can with a secure lid. There is no smoking in this area. Storage of the wood in the kitchen will be in small amounts and under the oven.



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 _____

- Not a hood but direct
vented wood pizza oven

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? N/A If Other, what
Type? _____

Is the duct work Stainless steel or other type of steel? 316 stainless steel If Other,
what type? _____

Thickness of the steel for the hood N/A

Thickness of the duct for the hood _____

Type of Hood and Duct Supports

Type of seams and Joints flanges, high temp sealant, see hand
closure rings

Grease Gutters provided? N/A

Hood Clearance reduction to Combustibles design /specs:

N/A

Duct Clearance reduction to Combustibles design /specs:

2"

Vibration Isolation System:

N/A

Air Velocity within the duct system _____

Grease accumulation prevention system:

Cleanouts _____

Grease Duct enclosure _____

Exhaust Termination Roof X Wall _____

Fire Suppression System N/A

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

40" roof 10' from windows Now ducting

Exhaust fan distance from property lines N/A up to higher

Exhaust fan distance from other vents or openings 4' Roof

Exhaust fan distance from adjacent buildings 14'

Exhaust fan height above adjoining grade 18'

Hood Specs N/A

Style of Hood _____

Type of Filter _____

Height of filter above nearest cooking surface _____

Capacity of hood CFM _____

Make up Air system description and capacity



1200 Northmeadow
Pkwy.
Suite 180
Roswell, GA 30076
(770) 587-3238
(866) 619-2513
Fax (770) 587-4731
www.exhausto.com

April 2, 2008

Mr. Harding Smith

Subject: Exhausto Engineering Design for Pizza Oven Fan

Reference: F-26444 84 Exchange Street Pizza Oven Fan

Dear Harding:

Attached you will find the calculation for the Pizza oven fan that you have requested. Please note that the calculations are based on 200 cfm running through an 8" ID flue in the manner provided by your sketch. The selection is confirmed as a GSV014.

With regards to the distance between the GSV014 and other fans, while there is no code that dictates this distance, sound design practice suggest that the distance should be no less that 3'.

Should you have any questions don't hesitate to contact me.

Sincerely,

Karl R. Coleman
Design Engineer
Exhausto, Inc
800-255-2923 x 2514

APR - 4 2008

EXHAUSTO

FanCalc Results**EXHAUSTO**
VENTING DESIGN SOLUTIONS

EXHAUSTO Job # : F-26444
 Job/Project Name : 84 Exchange Street
 City/State : Auburn, ME

Prepared for : Andreas Hansen
 Company : EXHAUSTO Inc.
 City/State : ROSWELL, GA

Prepared by : Karl R. Coleman
 E-mail : karlc@exhausto.com
 Phone Ext. : 2514

System Data:

System Type : VENT Description : Single Pizza Oven

Location Data:

Local Altitude : 183 ft A.S.L. Ambient Temperature : 60 °F
 Barometric Pressure : 29.73 in. Hg

Equipment Data:

| Appl. No. | Manufacturer | Model | Category | Fuel | Input MBH | CO2% | Temp. Rise, °F | Baro. Damper | Draft Reqd. |
|-----------|--------------|----------------|--------------------|--------------------------------|-----------|------|----------------|--------------|----------------|
| 1 | GENERIC | Direct Connect | I - Direct Connect | WOOD Natural Gas | 200 | 2.35 | 300 | NO | -0.02 to -0.01 |

Vent System - Mechanical:

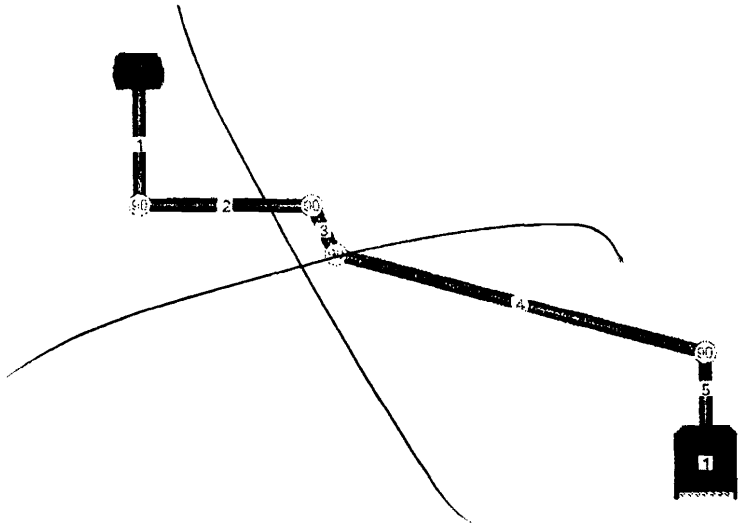
| Section No. | Model | Size in. | Vert. ft | Hori. ft | Flow lb/h | Velocity FPM | Temp. °F | Dt in.W.C. | Delta P in.W.C. | K-Value | Fitting(s) |
|-------------|-------------------|----------|----------|----------|-----------|--------------|----------|------------|-----------------|---------|------------|
| 1 | Single Wall Steel | 8ø | 10 | - | 666 | 574 | 251 | 0.039 | 0.006 | 0.375 | None |
| 2 | Single Wall Steel | 8ø | - | 10 | 666 | 592 | 273 | 0.000 | 0.018 | 1.125 | 90°L |
| 3 | Single Wall Steel | 8ø | - | 3 | 666 | 605 | 289 | 0.000 | 0.014 | 0.863 | 90°L |
| 4 | Single Wall Steel | 8ø | - | 18 | 666 | 628 | 318 | 0.000 | 0.024 | 1.425 | 90°L |
| 5 | Single Wall Steel | 8ø | 5 | - | 666 | 655 | 352 | 0.026 | 0.016 | 0.938 | 90°L |

Results - Mechanical (System ON):

| Appliance ON (Input) | MBH Input | Massflow (Lbs/hr) | Draft (20°F) | Draft (60°F) | Draft (90°F) | Temp. (°F) | Min. Vel. FPM | Max. Vel. FPM |
|----------------------|-----------|-------------------|---------------------|--------------|--------------|------------------|---------------|---------------|
| HIGH FIRE | 200 | 666 | -0.020 | -0.020 | -0.020 | 241 | 574 | 655 |
| Volumetric Flow | : 200 CFM | | Max. Inlet Pressure | | | : 0.124 in. W.C. | | |

Venting Solution:

GSV014

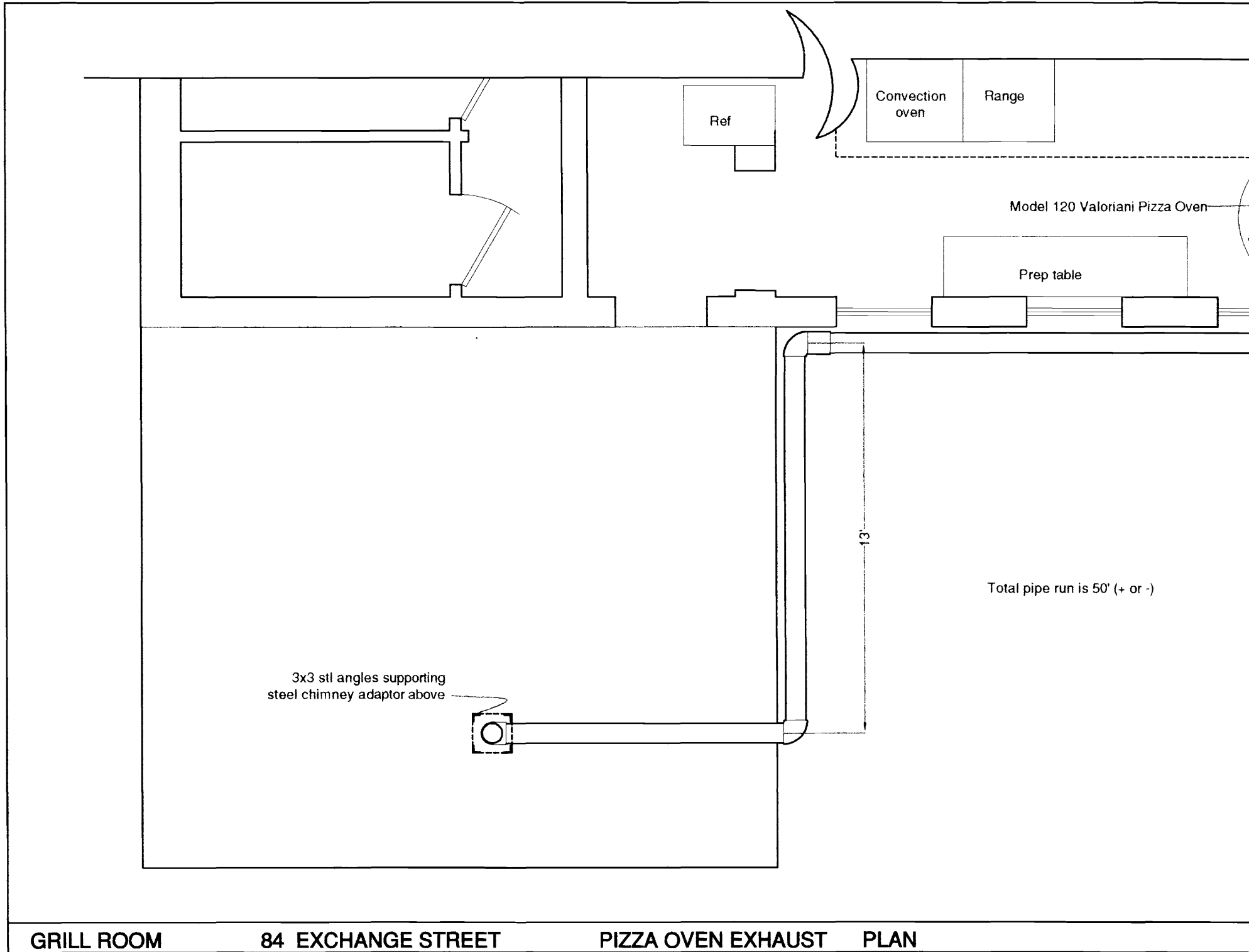


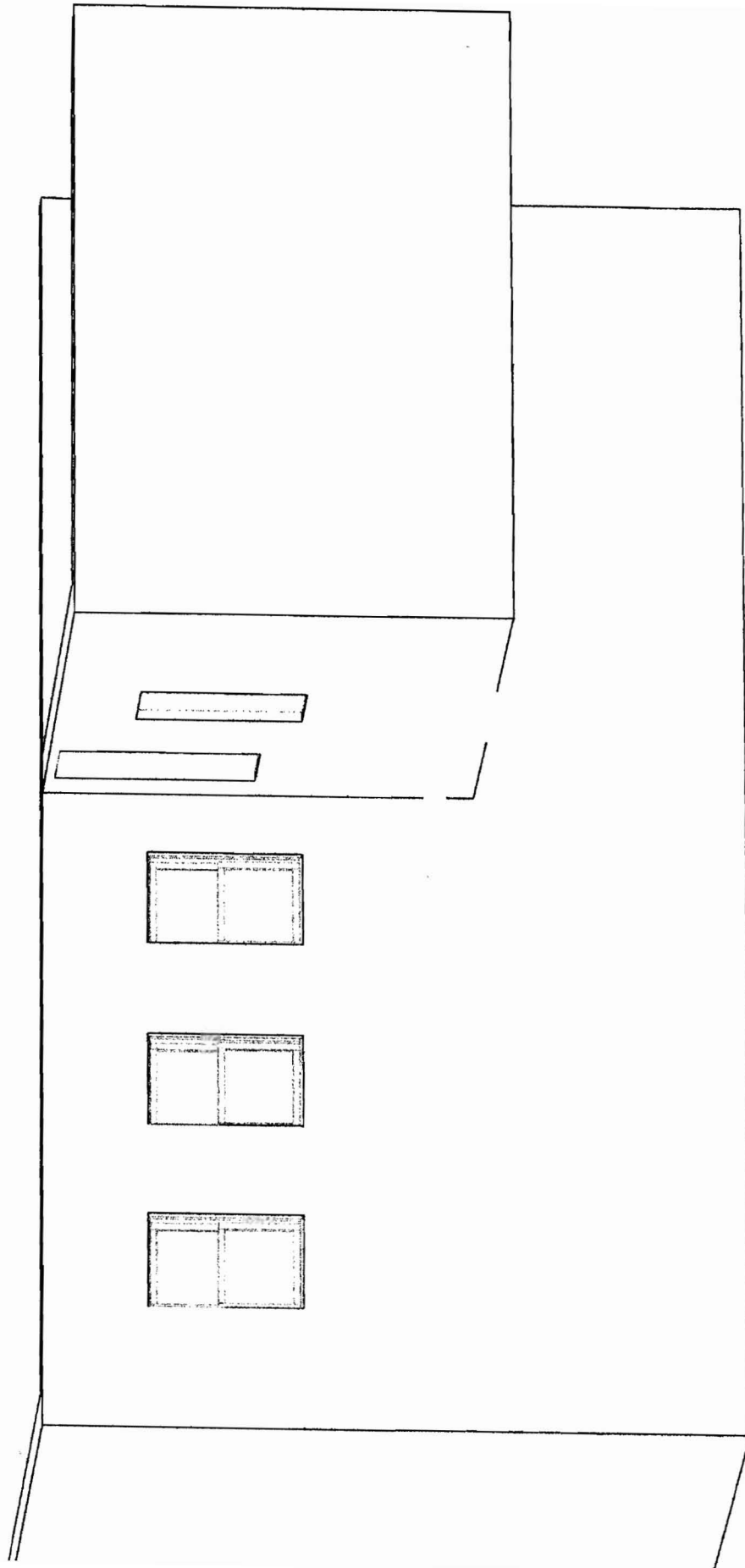
○ - Barometric Damper ▮ - Baffle ▮ - Stack Damper

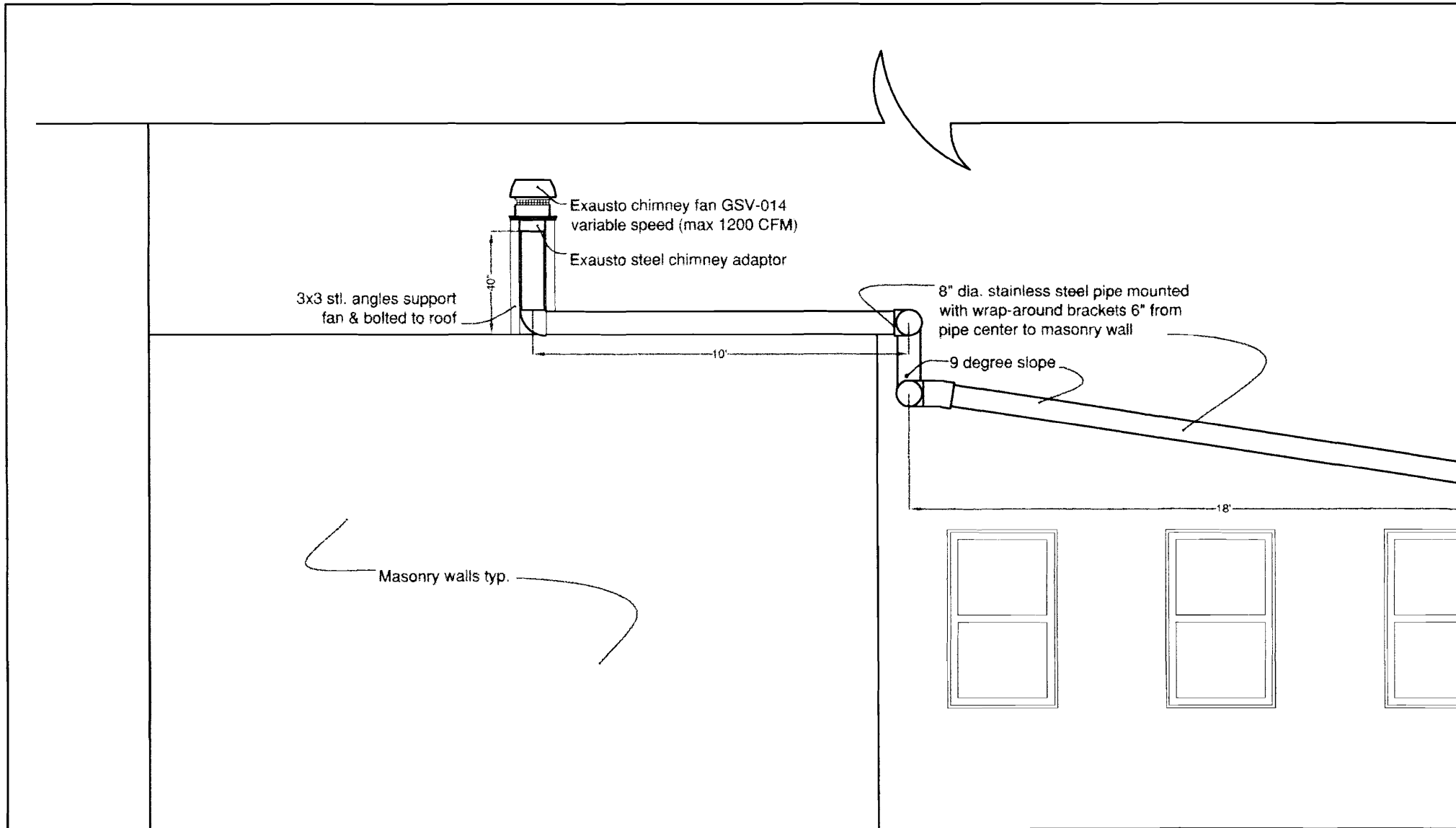
TOTAL P.05

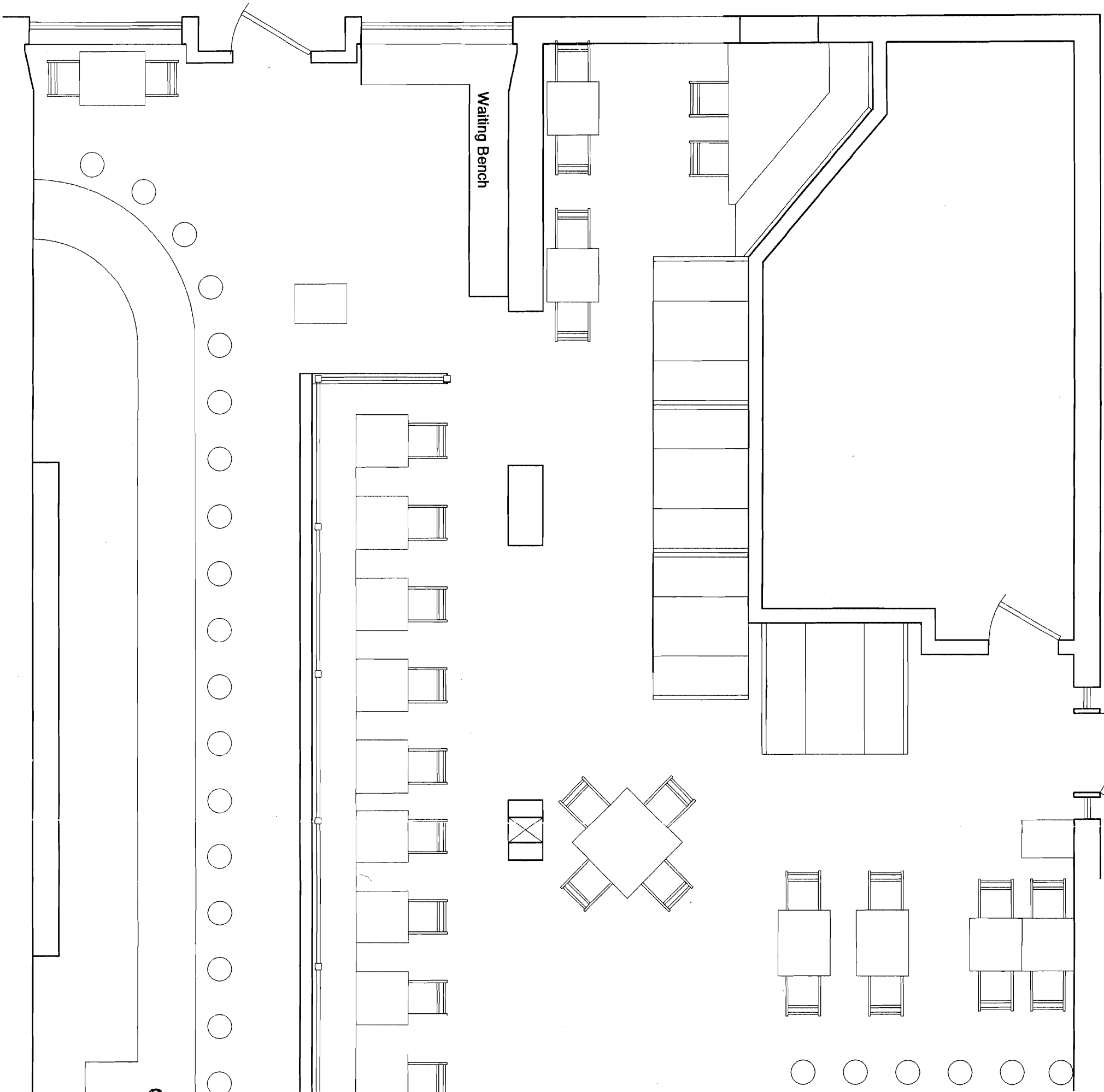
Project: F-26444 84 Exchange Street - Single Pizza Oven.











Waiting Bench