

Project:
 The Bar (Mark)
 8 Exchange St
 Portland, ME 04101

From:
 Advance Food Service Equipment
 Paul Vail
 5 Provost Dr
 Windham, ME, 04062

Job Reference Number: 839

Item	Qty	Description	Sell	Sell Total
<u>1</u>	1 ea	RANGE, 36", 6 OPEN BURNERS American Range Model No. AR-6 Heavy Duty Restaurant Range, gas, 36", (6) 32,000 BTU open burners, 26-1/2" standard oven, includes (1) rack, stainless steel front, sides & high shelf, 6" chrome plated legs, 67.0 kW, 227,000 BTU, ETL-Sanitation, NSF, Made in USA	\$1,562.50	\$1,562.50
	1 ea	Standard one year limited warranty on parts & labor		
	1 ea	Natural Gas		
	1 ea	26-1/2" Standard oven		
			ITEM TOTAL:	\$1,562.50
<u>2</u>	1 ea	GAS COUNTERTOP GRIDDLE American Range Model No. AETG-24 Griddle, gas, 24" wide, countertop, 3/4" thick smooth polished steel griddle plate, (2) burners, thermostatic controls with pilot, stainless steel & sides, equipped with legs, 18.0 kW, 60,000 BTU, ETL, Made in USA	\$1,000.00	\$1,000.00
	1 ea	Standard one year limited warranty on parts & labor		
	1 ea	Natural Gas		
			ITEM TOTAL:	\$1,000.00
<u>3</u>	1 ea	CHARBROILER, GAS, COUNTERTOP Asber Model No. AECRB-24 Char Rock Broiler, gas, countertop, 24"W, (4) 16,000 BTU burners, reversible & removable cast iron grates, char rocks, manual controls, full width drip tray, pressure regulator, stainless steel burners, front, sides & landing ledge, adjustable feet, 64,000 BTU, cETLus, ISO 9001, Made in North America	\$656.25	\$656.25
	1 ea	1 year parts & labor warranty, Continental USA & Canada, standard		
	1 ea	Natural gas, specify elevation if over 2,000 ft		
			ITEM TOTAL:	\$656.25
<u>4</u>	1 ea	THREE (3) COMPARTMENT SINK Turbo Air Model No. TSA-3-14-N Sink, 3-compartment, 18" front-to-back x 18" wide sink compartments, 14" deep bowls, 11"H backsplash, 18/304 stainless steel bowls, galvanized gussets & tubular legs with adjustable ABS feet, NSF	\$794.20	\$794.20
	1 ea	Note: Contact factory representative for parts and accessories discounts		

Item	Qty	Description	Sell	
	1 ea	Crating charge applies per order, on stainless steel products (sinks & worktable) (net), Will Call is not applicable	\$50.00	Reviewed for Code Compliance Permitting and Inspection Department Approved with Conditions 10/04/2018
ITEM TOTAL:			\$844.20	\$50.00
<u>5</u>	1 ea	ONE (1) COMPARTMENT SINK Turbo Air Model No. TSA-1-N Prep Sink, 1-compartment, 18" wide x 18" front-to-back, 13" deep bowl, 11"H backsplash, 18/304 stainless steel bowl, galvanized gussets & tubular legs with adjustable ABS feet, NSF	\$345.80	\$345.80
	1 ea	Note: Contact factory representative for parts and accessories discounts		
	1 ea	Crating charge applies per order, on stainless steel products (sinks & worktable) (net), Will Call is not applicable	\$50.00	\$50.00
ITEM TOTAL:				\$395.80



<u>6</u>	1 ea	Captive-Aire Model No. HOOD #1 14 FT Back Shelf Hood System, Inline fan w/5 horse power motor. Ducting custom made on site with fire rated insulated wrap. Duct work will be 14 gauge Steel and will duct out behind side louver . Installation included	\$21,986.25	\$21,986.25
ITEM TOTAL:				\$21,986.25

<u>7</u>	1 ea	FIRE SYSTEM #1 Captive-Aire Model No. ANSUL-3.0 1 - Ansul Fire System (includes pre-piped hood(s) with detection). Includes piping for hood: 1.	\$4,213.00	\$4,213.00
ITEM TOTAL:				\$4,213.00

<u>8</u>	4 ea	SAFETY SYSTEM MOVEABLE GAS CONNECTOR Dormont Manufacturing Model No. 1650KIT48 Dormont Blue Hose™ Moveable Gas Connector Kit, 1/2" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 SnapFast® QD, 1 full port valve (2) 90° elbows, coiled restraining cable with hardware, 68,000 BTU/hr minimum flow capacity, limited lifetime warranty	\$145.00	\$580.00
ITEM TOTAL:				\$580.00



Merchandise	\$31,238.00
Tax 5.5%	\$1,718.09
Total	\$32,956.09

Prices are F.O.B. Factory
Prices Do Not Include Tax Unless Stated On Quote
Prices do not include Assembly, Installation, or Set-Up Unless Stated on Quote
Quotes are good for 30 days!!!
Thank You!!!

Acceptance: _____ Date: _____
 Printed Name: _____
 Project Grand Total: \$32,956.09



18

Reviewed for Code Compliance
Permitting and Inspections Department
Approved with Conditions

10/04/2018



AMERICAN RANGE

Reviewed for Code Compliance
Permitting and Inspections Department
Approved with Conditions

10/04/2018

QUALITY COMMERCIAL COOKING EQUIPMENT

36" RESTAURANT RANGE

GAS TYPE: NATURAL LP

STANDARD FEATURES

- All Stainless Steel front, sides, high shelf & riser.
- Heavy gauge welded frame construction.
- 6" Stainless Steel heavy duty landing ledge.
- 12" x 12" sectioned cast iron top grates.
- 32,000 BTU/hr. lift-off open burners.
- Porcelainized oven interior.
- One chrome plated rack per oven.
- 100% safety oven pilot.
- 6" chrome plated steel legs.
- Optional Casters available.
- AGA and CGA design certified and NSF listed.
- One year limited warranty, parts and labor.

STANDARD OVEN

- Sturdy, welded front frame provides stability to the range.
- Pull-off Stainless Steel door for easy cleaning.
- Oven dimensions: 26-1/2"W x 22-1/2"D x 13-1/2"H.
- Thermostat controls temperature from 150°F to 500°F.
- One chrome plated oven rack (Additional racks optional).
- Porcelain enamel finish inside oven bottom, sides, back, and door liner.
- Steel burner rated at 35,000 BTU/hr.
- 100% safety gas shut off.
- Matchless push button ignition to light a standing pilot.



Model AR-6C
Shown with optional casters
and convection base oven.

The Heavy Duty Restaurant Range Series by American Range was designed for continuous rugged use and performance. All the latest technology is incorporated to give you the best value for your money.

You need power? We give it to you with 32,000 BTU/hr. open burners, and 20,000 BTU/hr. griddle burners. Something you normally see with institutional series ranges. All Stainless Steel exterior is a standard feature for longevity and easy cleaning.

Quality, dependability and customer satisfaction make American Range the ultimate choice.

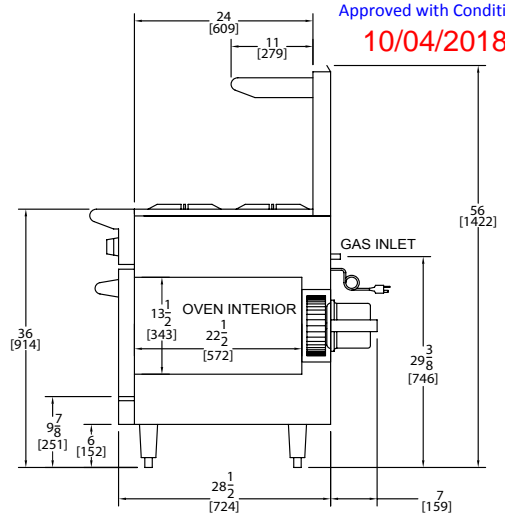
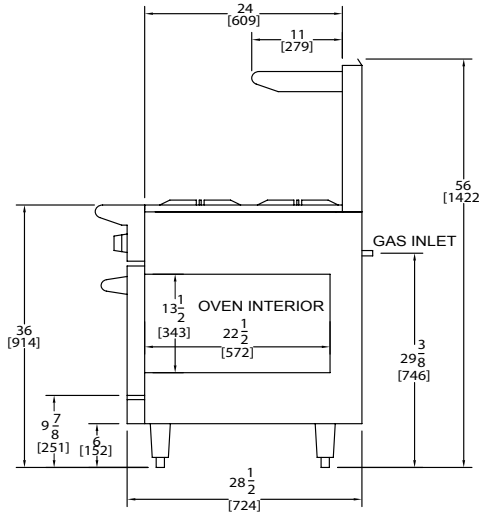
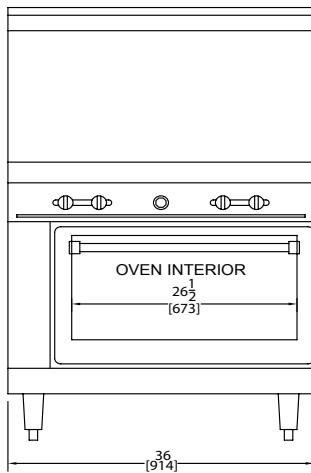


36" HEAVY DUTY RESTAURANT RANGE

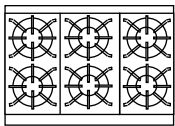
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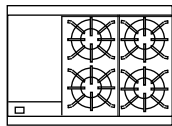
Standard Oven Base



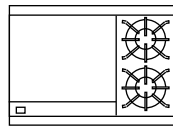
Convection Oven Base



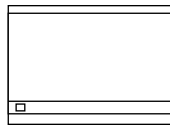
AR-6



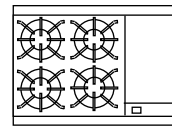
AR12G-4B



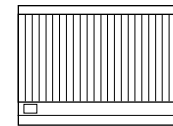
AR24G-2B



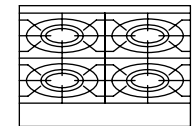
AR-36G



AR4B-12RG



AR-3RB



AR-36-4B

36" WIDE RANGE (26-1/2" Wide Oven)

Model	Description	Total BTU	KW	Shipping Weight	Lbs.	Kg.
AR-6	(6) Burners	227,000	67		420	191
AR12G-4B	(1) 12" Griddle & (4) Burners	183,000	54		440	200
AR24G-2B	(1) 24" Griddle & (2) Burners	139,000	41		450	205
AR36G	(1) 36" Griddle	95,000	28		500	227
AR4B-12RG	(4) Burners & (1) 12" Raised Griddle	183,000	54		525	239
AR-3RB	36" Wide Radiant Broiler	125,000	37		500	227
AR36-4B	(4) Burners with large grates	163,000	48		420	191

- Optional Innovection base available: Add suffix '-NV'.
- Optional Convection base available: Add suffix '-C'

OPEN BURNERS

- Heavy duty sectioned cast iron top grates.
- Two piece lift-off easy clean burners.
- Rated at 32,000 BTU/hr. each.
- One standing pilot for each burner, for instant ignition.
- Removable full-width drip pan.

GRIDDLES

- Highly polished thick steel griddle plate.
- 3" (76) wide grease drawer.
- One steel tube burner every 12" (305), rated at 20,000 BTU/hr.
- Stainless Steel pilot for each burner for instant ignition.
- Manual control valve for each burner.
- Stainless Steel spatula-width grease trough with landing ledge.

RADIANT BROILER

- Heavy duty, reversible top grates with integral runners direct grease to trough.
- Efficient, top ported burners rated at 15,000 BTU/hr. each with individual pilot and precision brass valves.
- Manual timer.

- Heavy castings retain heat to minimize recovery time during peak periods.
- Thermostat control - 150°F -500°F (65°C - 260°C).
- Electronic ignition with 100% safety.
- Provided with 6 foot, 3 prong grounded power cord.

OPTIONAL FEATURES

- 6" (152) stub back.
- Casters (set of four).
- Additional chrome oven rack.
- Convection Oven.
- Innovection Oven.
- Cabinet base.
- Thermostatic Control Griddle.
- Grooved griddle.
- Fish grate (only for radiant broiler).

GAS SUPPLY: Gas: 3/4" NPT Gas inlet. Manifold pressure is 5.0" W.C. for natural gas or 10.0" W.C. for propane gas. Specify type of gas and altitude if over 2000 feet.

CLEARANCES: For use only on non-combustible floors. Legs or casters are required, or 2" (51 mm) overhang is required when curb mounted. Clearance from non-combustible walls is 0". When unit is placed next to combustible walls, clearances must exceed 12" (305 mm) on sides, and 4" (102 mm) from rear. Radiant broilers for non-combustible locations only.

American Range is a quality manufacturer of commercial cooking equipment. Because of continuing product improvements, these specifications are subject to change without prior notice.



13592 Desmond St. Pacoima CA 91331
T. 818.897.0808 F. 818.897.1670
Toll Free: 888.753.9898



AMERICAN RANGE

Reviewed for Code Compliance
Permitting and Inspections Department
Approved with Conditions

10/04/2018

QUALITY COMMERCIAL COOKING EQUIPMENT

AETG / AEMG GRIDDLES

GAS TYPE: NATURAL LP

HEAVY DUTY MANUAL AND THERMOSTATIC GRIDDLES

STANDARD FEATURES

- Stainless Steel rugged exterior.
- Highly polished steel griddle plates in 3/4" thickness.
- One "U" shaped burner for every 12" of griddle surface for even cooking.
- 21" cooking depth.
- Stainless Steel standing pilot for instant ignition on each 30,000 BTU/hr. burner.
- 3 1/2" wide Stainless Steel grease trough and a large grease pan.
- 4" adjustable height legs included.
- One year limited warranty, parts and labor.

OPTIONAL FEATURES

- 24" deep cooking surface (griddle plate).
- 1" thick griddle plate.
- Utility bar to hold tongs and accessories.



Model AEMG-24
shown with option stand and caster.

American Range AETG/AEMG series griddles are design engineered to provide the ultimate in performance and durability.

As with all of our heavy duty countertop equipment, they are built to the highest commercial standards to ensure years of trouble free service, featuring superior frame construction and Stainless Steel exterior for easy maintenance.

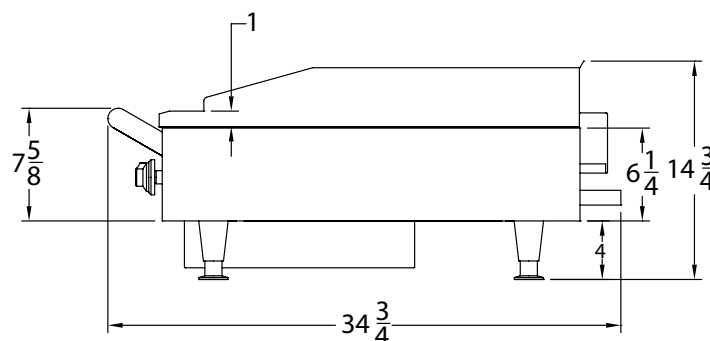
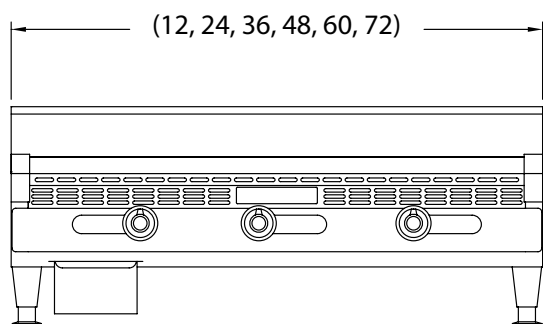
Combine all of this with our affordable prices and you have the best value for your budget.



AETG/AEMG HEAVY DUTY MANUAL & THERMOSTATIC GRIDDLES

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Permitting and Inspections Department
Approved with Conditions

10/04/2018



HEAVY DUTY THERMOSTATIC GRIDDLES

Model	Width	Depth	Height	No. of Burners	Total BTU	KW	Shipping Weight	Lbs.	Kg.
AETG-12	12"	30"	10-1/2"	1	30,000	9		100	45
AETG-24	24"	30"	10-1/2"	2	60,000	18		200	91
AETG-36	36"	30"	10-1/2"	3	90,000	26		300	136
AETG-48	48"	30"	10-1/2"	4	120,000	35		365	166
AETG-60	60"	30"	10-1/2"	5	150,000	44		500	227
AETG-72	72"	30"	10-1/2"	6	180,000	53		600	273

HEAVY DUTY MANUAL GRIDDLES

Model	Width	Depth	Height	No. of Burners	Total BTU	KW	Shipping Weight	Lbs.	Kg.
AEMG-12	12"	30"	10-1/2"	1	30,000	9		100	45
AEMG-24	24"	30"	10-1/2"	2	60,000	18		200	91
AEMG-36	36"	30"	10-1/2"	3	90,000	26		300	136
AEMG-48	48"	30"	10-1/2"	4	120,000	35		365	166
AEMG-60	60"	30"	10-1/2"	5	150,000	44		500	227
AEMG-72	72"	30"	10-1/2"	6	180,000	53		600	273

STANDARD FEATURES

- Stainless Steel rugged exterior.
- Highly polished steel griddle plates in 3/4".
- One "U" shaped burners for every 12" of griddle surface for even cooking.
- 21" cooking depth, standard.
- Stainless steel pilots for instant ignition on each 30,000 BTU/hr. burner
- 3 1/2" wide Stainless Steel grease trough and a large grease can.
- 4" adjustable height legs included.
- One year limited warranty, parts and labor.

OPTIONAL FEATURES

- 24" deep cooking surface (griddle plate).
- 1" thick griddle plate.
- Utility bar to hold tongs and accessories.

GAS SUPPLY:

3/4" NPT Gas inlet. Manifold pressure is 5.0" W.C. for natural gas or 10.0" W.C. for propane gas. Specify type of gas and altitude if over 2000 feet.

CLEARANCES:

For use only on non-combustible floors. Legs or casters are required, or 2" (51) overhang is required when curb mounted. Clearance from non-combustible walls is 0". When unit is placed next to combustible walls, clearances must exceed 12" (305) on sides, and 4" (102) from rear. Radiant broilers for non-combustible locations only.

American Range is a quality manufacturer of commercial cooking equipment. Because of continuing product improvements these specifications are subject to change without prior notice.





AECRB Char Rock Broiler

Reviewed for Code Compliance
Permitting and Inspection Department
Approved with Conditions

10/04/2018

MODELS

- AECRB-24 AECRB-24
 AECRB-36

AECRB Broilers

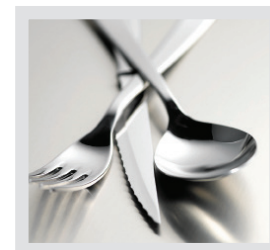
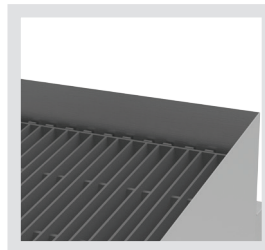
Quality ★ Performance ★ Service

Volcanic Char Rock broilers provide the flavors of char broiling and allow juices from the meat to drip down onto the rock broiling enhances the flavor. The Asber AECRB Restaurant Series are built for durability and engineered with safety in mind.

In addition to its all-stainless steel interior and exterior construction, the AECRB series has a powerful capacity of 16,000 BTU per each "flute" burner. With a modular customization in mind, the char rock broilers feature a sleek modern design, form and function fit for the most demanding kitchens at an affordable price.



AECRB-36



STANDARD FEATURES

- All non-ferrous stainless steel construction: interior, exterior, front, sides, landing ledge, and valve controls.
- Heavy gauge welded front frame.
- Stainless steel splash guard GA 14.
- Individually controlled steel "flute" burners at 16,000 BTU each, spaced every 6", designed to provide large cooking coverage or operate only the burners needed, while saving energy.
- One stainless steel standing pilot for each burner for instant ignition.
- Optimum heat distribution with heavy duty angled radiants.
- Heavy duty reversible and removable cast iron 3"x 21" top grates for easy cleaning.
- One side of grate can be used for meat the other for fish.
- Cast in grease through allows excess fat to flow, minimizing excessive flare up.
- Adjustable 2" leg.
- Compact design for countertop use.

OPTIONS & ACCESSORIES

- Adjustable 4" leg.
- Specify gas and elevation if over 2,000ft. (610m.).

WARRANTY

Continental USA & Canada:

- One year: Labor and parts warranty.
- International: One year parts only.



AECRB Char Rock Broiler

Reviewed for Code Compliance
Permitting and Inspections Department
Approved with Conditions
10/04/2018



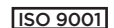
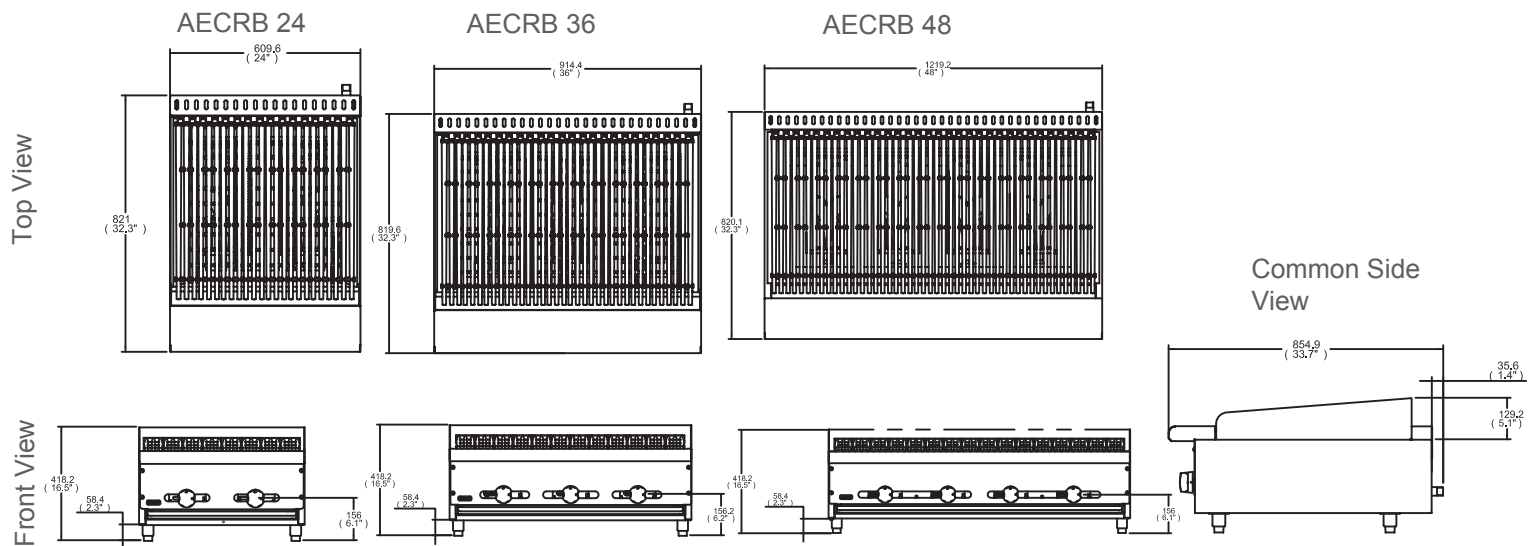
INSTALLATION REQUIREMENTS

- GAS PRESSURE:** 5.0" W.C. for natural gas or 10.0" W.C. for propane gas. A pressure regulator sized for this unit is included, to be installed at time of connection.
- GAS CONNECTION:** Gas line must be 3/4" or larger, same if flexible connectors are used.
- VENTILATION:** An adequate ventilation system is required for commercial cooking equipment. Request more info @ National-Fire Protection Association, www.NFPA.org

- CLEARANCE:** 3" rear, 0" sides, 4" bottom for combustible.

NOTE:

Due to continued development to ensure best possible performance, these specifications are subject to change without prior notice.



TECHNICAL SPECIFICATIONS

MODEL	N° BURNERS	BTU/ BURNER	TOTAL BTU	DIMENSIONS			SHIPPING	
				WIDTH	DEPTH	HEIGHT	LBS	CU.FT
AECRB-24	4	16,000	64,000	24"	33 2/3"	16 1/2"	191	12
AECRB-36	6	16,000	96,000	36"	33 2/3"	16 1/2"	266	17
AECRB-48	8	16,000	128,000	48"	33 2/3"	16 1/2"	340	22



4184 E. Conant St.
Long Beach, CA 90808
Tel. 800-500-3519
Fax. 310-900-1066
www.turboairinc.com

Project :

Model # :

Item # :

Qty :

Available W/H :

Approval :

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Permitting and Inspections Department
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Compartment Sinks (No Drain Board)

HIGH QUALITY 304 STAINLESS STEEL

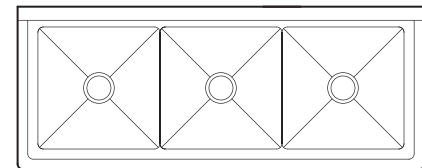
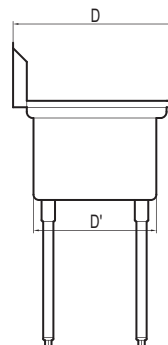
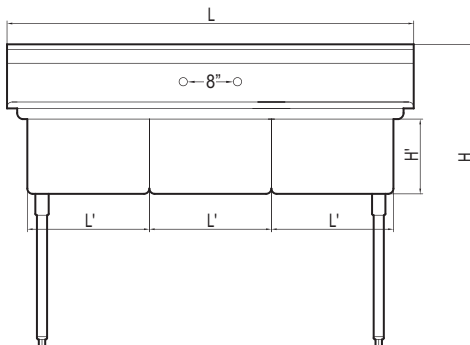
**Model : TSA-3-14-N
TSA-3-N / TSB-3-N**



* Faucet sold separately

≡ FEATURES & BENEFITS ≡

- Entire assembly is fused, shielded and polished providing a one-piece seamless sink unit
- Welded areas are high-speed belt blended to match adjacent surfaces with the continuity of a satin finish
- All sink compartments are covered on a full 5/8" radius and constructed using state of the art seamless welding techniques
- Die-stamped creased drain boards for positive drainage
- Swirl away bowl drainage
- Galvanized legs and gussets are standard on all models
- Our strainers are built with brass nuts instead of aluminum (standard)
- Adjustable ABS bullet feet
- Crating service available
- Stainless steel legs available (optional)



(unit : inch)

Model	Ga.	Bowl Size (L' x D' x H') (in.)	Length (in.)	Depth (in.)	Height (in.)	# of Faucet Accepted	Net Weight * (lbs.)
TSA-3-14-N	18	18 x 18 x 14	60	24	44 1/2	1	75
TSA-3-N	18	18 x 18 x 11	60	24	44 1/2	1	68
TSB-3-N	16	24 x 24 x 14	78	30	44 1/2	2	133

Ver.201601

Information and specifications are subject to change without notice.

* All net weights are approximated. Crafting fee will be added for shipping via common carriers (Please confirm at the time of the purchase).



4184 E. Conant St.
Long Beach, CA 90808
Tel. 800-500-3519
Fax. 310-900-1066
www.turboairinc.com

Project :

Model # :

Item # :

Qty :

Available W/H :

Approval :

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Permitting and Inspections Department
Approved with Conditions

10/04/2018

Compartment Sinks (No Drain Board)

HIGH QUALITY 304 STAINLESS STEEL

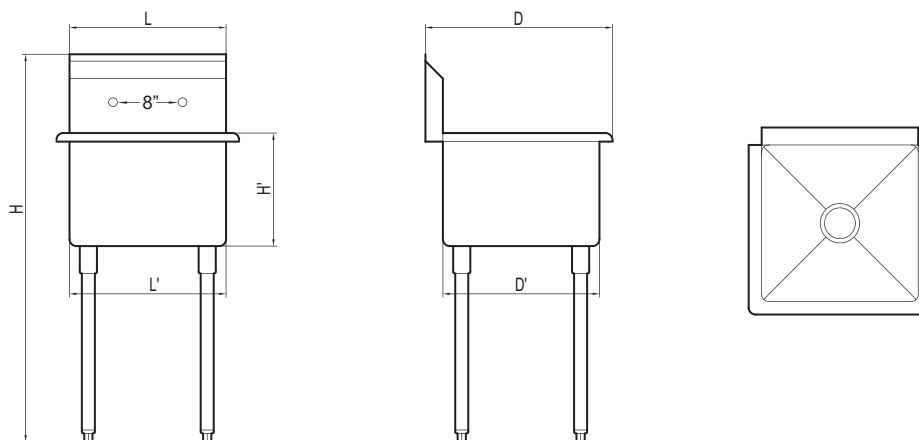
≡ FEATURES & BENEFITS ≡

- Entire assembly is fused, shielded and polished providing a one-piece seamless sink unit
- Welded areas are high-speed belt blended to match adjacent surfaces with the continuity of a satin finish
- All sink compartments are covered on a full 5/8" radius and constructed using state of the art seamless welding techniques
- Die-stamped creased drain boards for positive drainage
- Swirl away bowl drainage
- Galvanized legs and gussets are standard on all models
- Our strainers are built with brass nuts instead of aluminum (standard)
- Adjustable ABS bullet feet
- Crating service available
- Stainless steel legs available (optional)

Model : TSA-1MOP
TSA-1-N / TSB-1-N / TSC-1-N



* Faucet sold separately



(unit : inch)

Model	Ga.	Bowl Size (L' x D' x H') (in.)	Length (in.)	Depth (in.)	Height (in.)	# of Faucet Accepted	Net Weight* (lbs.)
TSA-1MOP	18	18 x 18 x 13	21	21 1/2	44 1/2	1	30
TSA-1-N	18	18 x 18 x 13	21	21 1/2	44 1/2	1	30
TSB-1-N	16	24 x 24 x 14	27	21 1/2	44 1/2	1	51
TSC-1-N	18	18 x 21 x 14	21	21 1/2	44 1/2	1	-

Ver.201601

Information and specifications are subject to change without notice.

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Foodservice Moveable Equipment Installation Products

The Dormont Blue Hose™ is the heart of the Safety System, specifically engineered for caster-mounted commercial cooking equipment. The Blue Hose includes an antimicrobial protective PVC coating, and our Stress Guard® technology that makes the hose easier to install and dramatically reduces stress on the hose ends.

The fuel gas codes require the use of an ANSI Z21.69/CSA 6.16 moveable gas connector with all appliances that may or may not utilize casters and, under normal use, are moved on a regular basis for service, positioning or area cleanliness.



Rotation technology reduces stress on both ends of the hose

Stainless Steel Construction
Heavy-duty, flexible, corrugated 304 stainless steel tubing

Stainless Steel Braid
Tight-weave braid prevents corrugations from stretching as equipment is moved

Antimicrobial PVC Coating
Inhibits growth of bacteria, mold and mildew on the gas connector



The Dormont Safety System™ is the first and only complete gas equipment connection system specifically engineered for the commercial kitchen. It is a complete system of connection products designed with the safety of your kitchen, the food you serve, your employees, and your business in mind.

The Safety System includes the famous Dormont Blue Hose and our exclusive safety-bassed fittings - the SnapFast quick-disconnect, the Safety Quik quick-disconnect valve, and the Swivel MAX. Safe, unique and affordable, the Dormont Safety System provides peace of mind for the gas connections in your commercial kitchen.



Safety Quik

- Prevents user from turning on gas while appliance is disconnected
- Thermal shut-off when internal temperature exceeds 350°F (177°C)



SnapFast

- One-handed quick-disconnect fitting
- Thermal shut-off when internal temperature exceeds 350°F (177°C)



Swivel MAX

- Reduces stress on connector
- Increases kitchen aisle space by allowing connector to be positioned closer to the wall



Restraining Cable

- Prevents transmission of strain to connector
- Provided 1' shorter than the gas connector



Safety-Set

- Ensures cooking equipment is always positioned in design-specified location
- Fast installation with choice of adhesive foam tape or thumbscrews



A Watts Water Technologies Company USA, 6015 Enterprise Drive, Export, PA 15632 • 1-800-DORMONT • Dormont.com



Moveable Commercial Equipment Kits

Approved for Code Compliance
Permitting and Inspections Department
Approved with Conditions

10/04/2018

KIT SOLUTIONS	50 = 1/2" ID 75 = 3/4" ID 100 = 1" ID 125 = 1-1/4" ID	BTU/hr Minimum Flow Capacity*						
	PART NUMBER		THE BLUE HOSE™	SnapFast® QUICK-DISCONNECT	Swivel MAX® 1st SWIVEL	Swivel MAX® 2nd SWIVEL	Safety Quik® VALVE	RESTRAINING CABLE
Standard Kit (KIT)¹ The Dormont Blue Hose™ SnapFast Quick-Disconnect Restraining Cable	1650KIT36	77K	✓	✓				✓
	1650KIT48	68K	✓	✓				✓
	1650KIT60	60K	✓	✓				✓
	1675KIT36	218K	✓	✓				✓
	1675KIT48	180K	✓	✓				✓
	1675KIT60	158K	✓	✓				✓
	16100KIT36	379K	✓	✓				✓
	16100KIT48	334K	✓	✓				✓
16100KIT60	294K	✓	✓				✓	
Single Swivel MAX Kit (KITS)² The Dormont Blue Hose™ SnapFast Quick-Disconnect One Swivel MAX Swivel Restraining Cable	1650KITS36	72K	✓	✓	✓			✓
	1650KITS48	63K	✓	✓	✓			✓
	1650KITS60	56K	✓	✓	✓			✓
	1675KITS36	203K	✓	✓	✓			✓
	1675KITS48	167K	✓	✓	✓			✓
	1675KITS60	147K	✓	✓	✓			✓
	16100KITS36	353K	✓	✓	✓			✓
	16100KITS48	310K	✓	✓	✓			✓
16100KITS60	274K	✓	✓	✓			✓	
Double Swivel MAX Kit (KIT2S)³ The Dormont Blue Hose™ SnapFast Quick-Disconnect Two Swivel MAX Swivels Restraining Cable	1650KIT2S36	69K	✓	✓	✓	✓		✓
	1650KIT2S48	60K	✓	✓	✓	✓		✓
	1650KIT2S60	54K	✓	✓	✓	✓		✓
	1675KIT2S36	193K	✓	✓	✓	✓		✓
	1675KIT2S48	160K	✓	✓	✓	✓		✓
	1675KIT2S60	140K	✓	✓	✓	✓		✓
	16100KIT2S36	336K	✓	✓	✓	✓		✓
	16100KIT2S48	295K	✓	✓	✓	✓		✓
16100KIT2S60	261K	✓	✓	✓	✓		✓	
Safety Quik Kit (KITCF)⁴ The Dormont Blue Hose™ Safety Quik Quick-Disconnect Restraining Cable	1650KITCF36	77K	✓				✓	✓
	1650KITCF48	68K	✓				✓	✓
	1650KITCF60	60K	✓				✓	✓
	1675KITCF36	218K	✓				✓	✓
	1675KITCF48	180K	✓				✓	✓
	1675KITCF60	158K	✓				✓	✓
	16100KITCF36	379K	✓				✓	✓
	16100KITCF48	334K	✓				✓	✓
16100KITCF60	294K	✓				✓	✓	
Safety Quik Single Swivel MAX Kit (KITCFS)⁵	1650KITCFS36	72K	✓		✓		✓	✓
	1650KITCFS48	63K	✓		✓		✓	✓
	1650KITCFS60	56K	✓		✓		✓	✓
	1675KITCFS36	203K	✓		✓		✓	✓
	1675KITCFS48	161K	✓		✓		✓	✓
	1675KITCFS60	147K	✓		✓		✓	✓
	16100KITCFS36	353K	✓		✓		✓	✓
	16100KITCFS48	310K	✓		✓		✓	✓
16100KITCFS60	274K	✓		✓		✓	✓	

¹ Includes Full Port Gas Valve and (2) 90° Street Elbows
 ² Includes Full Port Gas Valve and (1) 90° Street Elbow
 ³ Includes Full Port Gas Valve
 ⁴ Includes (2) 90° Street Elbows
 ⁵ Includes (1) 90° Street Elbow

*BTU/hr Minimum Flow Capacity (0.64 Sp.Gr., 1000 BTU/ft³ Natural Gas at 0.5" wc pressure drop)

ADDITIONAL CONFIGURATIONS ARE AVAILABLE IN OUR CATALOG.



Add PS to the end of any part number to include the Safety-Set® wheel placement system



We guarantee our commercial gas connectors for the life of the original appliance to which it is connected.



Permitting and Inspections Department
Michael A. Russell, MS, Director

Reviewed for Code Compliance
Permitting and Inspections Department
Approved with Conditions

10/04/2018

Commercial Interior Alteration Checklist

(Including change of use, tenant fit-up*, amendment and/or interior demolition)

All applications shall be submitted online via the Citizen Self Service portal. Refer to the attached documents for complete instructions. The following items shall be submitted (please check and submit all items):

- Commercial Interior Alterations Checklist (this form)
 - N/A Plot plan/site plan showing lot lines, shape and location of all structures, off-street parking areas and noting any dedicated parking for the proposed business
 - Proof of Ownership or Tenancy (If tenant, provide lease or letter of permission from landlord. If owner, provide deed or purchase and sale agreement if the property was purchased within the last 6 months.)
 - Key plan showing the location of the area(s) of renovation within the total building footprint and adjacent tenant uses
 - Life Safety Plan drawn to scale, showing egress capacity, any egress windows, occupancy load, travel distances, common path distance, dead end corridor length, separation of exits, illumination and marking of exits, portables fire extinguishers, fire separations and any fire alarm or fire sprinklers systems
 - Existing floor plans/layouts drawn to scale, including area layout, removals, exits and stairs
 - Proposed floor plans/layouts drawn to scale, including dimensions, individual room uses and plumbing fixtures
- Please note: All plans shall be drawn to a measurable scale (e.g., 1/4 inch = 1 foot) and include dimensions. Construction documents prepared and stamped by a licensed architect or engineer shall be required for certain projects in accordance with the stated [Policy on Requirements for Stamped or Sealed Drawings](#).

Additional plans may also require the following (As each project has varying degrees of complexity and scope of work for repairs, alterations and renovations, some information may not be applicable. Please check and submit only those items that are applicable to the proposed project.):

- Code information including use classifications, occupant loads, construction type, existing/proposed fire alarm, smoke and sprinkler protection systems, egress (exits and windows), fire separation areas and fire stopping
- Demolition plans and details for each story including removal of walls and materials
- Construction and framing details including structural load design criteria and/or non-structural details
- New stairs showing the direction of travel, tread and rise dimensions, handrails and guardrails
- Wall and floor/ceiling partition types including listed fire rated assemblies
- Sections and details showing all construction materials, floor to ceiling heights, and stair headroom
- New door and window schedules (include window U-factors)
- Accessibility features and design details including the Certificate of Accessible Building Compliance
- Project specifications manual
- A copy of the State Fire Marshal construction and barrier free permits. For these requirements visit: http://www.maine.gov/dps/fmo/plans/about_permits.html

Food service occupancies require additional plans and details for review, such as occupant load per square foot area for tables and chairs, number of fixed bar, banquet and booth seating, equipment and plumbing fixture plans with schedule, hood location and interior finish materials. Accessible seating and counter details shall be included, please refer to this site: http://www.alphaonenow.org/userfiles/resto_access_sheet.pdf

Separate permits are required for internal and external plumbing, electrical installations, heating, ventilating and air conditioning (HVAC) systems, appliances and commercial kitchen hoods.

*Tenant fit-up: construction necessary within the demising walls of a leased space, including partitions, finishes, fixtures, lighting, power, equipment, etc. making the interior space suitable for the intended occupation.