

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



CITY OF PORTLAND BUILDING PERMIT

This is to certify that PLAZA GARAGELLC COW

Located At 425 FORE ST

Job ID: 2010-12-170-CH OF USE

CBL: 032 - - I - 041 - 001 - - - - -

has permission to install a Hood suppression System

provided that the person or persons, firm or corporation accepting this permit shall comply with all of the provisions of the Statues of Maine and of the Ordinances of the City of Portland regulating the construction, maintenance and use of the buildings and structures, and of the application on file in the department.

Notification of inspection and written permission procured before this building or part thereof is lathed or otherwise closed-in. 48 HOUR NOTICE IS REQUIRED.

A final inspection must be completed by owner before this building or part thereof is occupied. If a certificate of occupancy is required, it must be

[Signature] (58)
Fire Prevention Officer

Code Enforcement Officer / Plan Reviewer

THIS CARD MUST BE POSTED ON THE STREET SIDE OF THE PROPERTY.
PENALTY FOR REMOVING THIS CAR



Certificate of Occupancy

CITY OF PORTLAND, MAINE

Department of Planning and Urban Development

Building Inspections Division



Issued to: Cow Plaza Garage LLC./Wright Ryan Const.

Location: 425 Fore St.

Date Issued: 4/4/2011

CBL: 032 I041001

This is to certify that the building, premises, or part thereof, at the above location, built-altered-changed as to use under Building Permit No. 2010-12-170, has had a final inspection, has been found to conform substantially to the requirements of the Building Code and the Land Use Code of the City of Portland, and is hereby approved for occupancy or use, limited or otherwise, as indicated below.

PORTION OF BUILDING OR PREMISES

ENTIRE

APPROVED OCCUPANCY

Restaurant

Use Group A-2

Type 3A

IBC-2009

Limiting Conditions: Occupant load not to exceed 94.

Approved:

4-4-11

Inspector

Inspections Division Director



Certificate of Occupancy

CITY OF PORTLAND, MAINE
Department of Planning and Urban Development
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ENTIRE

APPROVED OCCUPANCY

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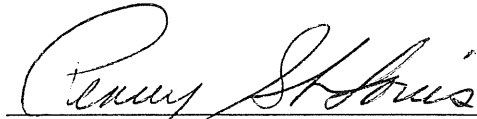
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Notice: This certificate identifies the legal use of the building or premises, and ought to be transferred from owner to owner upon the sale of the property.

City of Portland, Maine - Building or Use Permit Application

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

Job No: 2010-12-170-CH OF USE 2011-2371 HOOD/FSS	Date Applied: 4/01/2011	CBL: 032 - - I - 041 - 001 - - - - -	
Location of Construction: 425 FORE ST	Owner Name: COW PLAZA GARAGE LLC	Owner Address: 100 COMMERCIAL ST PORTLAND, ME - MAINE 04101	Phone:
Business Name:	Contractor Name: East Coast Fire & Vent Inc. - Laura Garceau	Contractor Address: 16 Kendrick Rd., Unit 4, Wareham, MA 02571	Phone: 888-436-5383
Lessee/Buyer's Name:	Phone:	Permit Type: HOOD/FSS	Zone: B-3
Past Use: Restaurant - "Five Guys Burgers & Fries"	Proposed Use: Restaurant - install fire suppression system in hood	Cost of Work: 189000.00	CEO District:
		Fire Dept: <input checked="" type="checkbox"/> Approved w/conditions <input type="checkbox"/> Denied <input type="checkbox"/> N/A	Inspection: Use Group: Type:
		Signature: <i>Bjork</i> (58)	Signature:
Proposed Project Description: 425 Fore unit#1 - install fire suppression system in hood		Pedestrian Activities District (P.A.D.)	
Permit Taken By:	Zoning Approval		

<p>1. This permit application does not preclude the Applicant(s) from meeting applicable State and Federal Rules.</p> <p>2. Building Permits do not include plumbing, septic or electrical work.</p> <p>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.</p>	Special Zone or Reviews <input type="checkbox"/> Shoreland <input type="checkbox"/> Wetlands <input type="checkbox"/> Flood Zone <input type="checkbox"/> Subdivision <input type="checkbox"/> Site Plan <input type="checkbox"/> Maj <input type="checkbox"/> Min <input type="checkbox"/> MM Date: <i>OK</i> <i>4/1/11</i> <i>ABM</i>	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 <input checked="" type="checkbox"/> Not in Dist or Landmark <input type="checkbox"/> Does not Require Review <input type="checkbox"/> Requires Review <input type="checkbox"/> Approved <input type="checkbox"/> Approved w/Conditions <input type="checkbox"/> Denied Date: <i>ABM</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

Job Summary Report
Job ID: 2010-12-170-CH OF USE

Report generated on Apr 1, 2011 11:18:31 AM

Page 1

Job Type:	Change of Use Commercial	Job Description:	425 Fore unit#1	Job Year:	2010
Building Job Status Code:	Approved	Pin Value:	314	Tenant Name:	Five Guys Burger and Fries
Job Application Date:		Public Building Flag:	N	Tenant Number:	
Estimated Value:	189,000	Square Footage:			
Related Parties:					

<i>Cow</i> PLAZA GARAGE <i>COW LLC</i>	<i>Property Owner</i>
P & P PLUMBING HEATING GAS - Steve Perry	<i>PLUMBING CONTRACTOR</i>
COREY ELECTRIC INC. - COREY INC	<i>ELECTRICAL CONTRACTOR</i>
STEPHEN J. PERRY - STEPHEN PERRY	<i>PLUMBING CONTRACTOR</i>
SIMPLEX GRINNELL - Ken Plourde	<i>FIRE ALARM INSTALLER</i>
HVAC Services Inc. - HVAC Services Inc. HVAC Services Inc.	<i>MECHANICAL CONTRACTOR</i>
Wright Ryan Construction - Mike Barton	<i>GENERAL CONTRACTOR</i>
East Coast Fire & Ventilation, Inc - East Coast Fire & Ventilation, Inc	<i>FIRE ALARM INSTALLER</i>

Job Charges

Fee Code Description	Charge Amount	Permit Charge Adjustment	Net Charge Amount	Payment Date	Receipt Number	Payment Amount	Payment Adjustment Amount	Net Payment Amount	Outstanding Balance
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Location ID: 4778

Location Details

Alternate Id	Parcel Number	Census Tract	GIS X	GIS Y	GIS Z	GIS Reference	Longitude	Latitude	
918885	032 I 041 001		M				-70.254325	43.656386	
		Location Type	Subdivision Code	Subdivision Sub Code	Related Persons	Address(es)			
		1				401 FORE STREET WEST			
Location Use Code	Variance Code	Use Zone Code	Fire Zone Code	Inside Code	Outside Code	District Code	General Location Code	Inspection Area Code	Jurisdiction Code
PARKING LOTS		DOWNTOWN BUSINESS						DISTRICT 2	CENTRAL BUSINESS DISTRICT

Structure Details

Structure: Loc id 000004777 Alt id 001254

Job Summary Report
Job ID: 2010-12-170-CH OF USE

Report generated on Apr 1, 2011 11:18:31 AM

Occupancy Type Code:

Business
 Mercantile
 Nightclub, Bars, Restaurants, Banquet Halls

Structure Type Code	Structure Status Type	Square Footage	Estimated Value	Address
CONVERSION	6	0		401 FORE STREET WEST

Longitude	Latitude	GIS X	GIS Y	GIS Z	GIS Reference
0	0	M			

User Defined Property	Value
Air Conditon Central	0
Air Conditon Window	0
Alarms Commercial	0
Alarms Commercial	1
Alarms Residential	0
Alterations	0
Appliances	0
Bidets	0
Bidets	1
Circus or Carnival	0
Compactors	0
Cook Tops	0
Dishwasher	0
Disposals	0
Dryers	0
E Generators	0
Electric Units	.0
EMS	0
Exterior Oil Gas Units	0
Exterior Oil Gas Units	5
Fans	0
Fire Repairs	0
Fixtures-Fluorescent	0
Fixtures-Fluorescent	20
Fixtures-Fluorescent	500
Fixtures-Incandescent	0

Job Summary Report
Job ID: 2010-12-170-CH OF USE

Report generated on Apr 1, 2011 11:18:31 AM

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User Defined Property	Value
Receptacles	70
Receptacles	100
Service Overhead over 800	0
Services Overhead under 800	0
Services Overhead under 800	1
Services Underground over 800	0
Services Underground under 800	0
Signs	0
Smoke Detectors	0
Spa	0
State ID	1111
State ID	111111
State ID	PL NA
Switches	0
Switches	8
Switches	20
Switches	100
Temp Service Overhead	0
Temp Services Underground	0
Thermostat	0
Transformer 0 to 25	0
Transformer 25 to 200 KVA	0
Transformer Over 200 KVA	0
Transformer Over 200 KVA	1
Wall Ovens	0
Washing Machine	0
Water Heaters	0

Permit #: 20111508

Permit Data

Location Id	Structure Description	Permit Status	Permit Description	Issue Date	Reissue Date	Expiration Date
4778	Mixed use commercial	Initialized	Five Guys			

Job Summary Report
Job ID: 2010-12-170-CH OF USE

Report generated on Apr 1, 2011 11:18:31 AM

Inspection Details								
Inspection Id	Inspection Type	Inspection Result Status	Inspection Status Date	Scheduled Start Timestamp	Result Status Date	Final Inspection Flag		
Fees Details								
Fee Code Description	Charge Amount	Permit Charge Adjustment	Permit Charge Adj Remark	Payment Date	Receipt Number	Payment Amount	Payment Adjustment Amount	Payment Adj Comment
Electric Commercial Permit Fee	\$61.20			2/28/11	1566	\$55.20		

Permit #: 20111773

Permit Data								
Location Id	Structure Description	Permit Status	Permit Description	Issue Date	Reissue Date	Expiration Date		
4778	Mixed use commercial	Final Insp Comp	HVAC Roof & Kitchen exhaust install owner package	3/28/11		9/24/11		
Inspection Details								
Inspection Id	Inspection Type	Inspection Result Status	Inspection Status Date	Scheduled Start Timestamp	Result Status Date	Final Inspection Flag		
Fees Details								
Fee Code Description	Charge Amount	Permit Charge Adjustment	Permit Charge Adj Remark	Payment Date	Receipt Number	Payment Amount	Payment Adjustment Amount	Payment Adj Comment
HVAC Permit Fee	\$400.00			3/9/11	1774	\$400.00		

Permit #: 20112307

Permit Data								
Location Id	Structure Description	Permit Status	Permit Description	Issue Date	Reissue Date	Expiration Date		
4778	Mixed use commercial	Initialized	Install a Non Water Based Suppression Syst					
Inspection Details								
Inspection Id	Inspection Type	Inspection Result Status	Inspection Status Date	Scheduled Start Timestamp	Result Status Date	Final Inspection Flag		
Fees Details								
Fee Code Description	Charge Amount	Permit Charge Adjustment	Permit Charge Adj Remark	Payment Date	Receipt Number	Payment Amount	Payment Adjustment Amount	Payment Adj Comment
Job Valuation Permit Based Fee	\$30.00			3/29/11	2308	\$30.00		

Permit #: 20112371

Permit Data						



Job Summary Report
Job ID: 2010-12-170-CH OF USE

Report generated on Apr 1, 2011 11:18:31 AM

Location Id	Structure Description	Permit Status	Permit Description	Issue Date	Reissue Date	Expiration Date
4778	Mixed use commercial	Initialized	Install Fire Alarm			

Inspection Details						
Inspection Id	Inspection Type	Inspection Result Status	Inspection Status Date	Scheduled Start Timestamp	Result Status Date	Final Inspection Flag

Fees Details								
Fee Code Description	Charge Amount	Permit Charge Adjustment	Permit Charge Adj Remark	Payment Date	Receipt Number	Payment Amount	Payment Adjustment Amount	Payment Adj Comment
Fire Permit Fee	\$30.00							

Permit #: CHUSE-COMM-477

Permit Data						
Location Id	Structure Description	Permit Status	Permit Description	Issue Date	Reissue Date	Expiration Date
4778	Mixed use commercial	Final Insp Comp	Retail to Resturant "Five Guys Burger & Fries"	2/11/11	2/11/11	8/10/11

Inspection Details						
Inspection Id	Inspection Type	Inspection Result Status	Inspection Status Date	Scheduled Start Timestamp	Result Status Date	Final Inspection Flag

Fees Details								
Fee Code Description	Charge Amount	Permit Charge Adjustment	Permit Charge Adj Remark	Payment Date	Receipt Number	Payment Amount	Payment Adjustment Amount	Payment Adj Comment
Certificate of Occupancy Fee	\$75.00			2/11/11	1213	\$75.00		
Job Valuation Fees	\$1,910.00			12/29/10	507	\$1,905.00		
Job Valuation Fees	\$1,910.00			2/11/11	1213	\$5.00		

Permit #: PLM - NEW-946

Permit Data						
Location Id	Structure Description	Permit Status	Permit Description	Issue Date	Reissue Date	Expiration Date
4778	Mixed use commercial	Initialized	New plumbing			

Inspection Details						
Inspection Id	Inspection Type	Inspection Result Status	Inspection Status Date	Scheduled Start Timestamp	Result Status Date	Final Inspection Flag

Fees Details								
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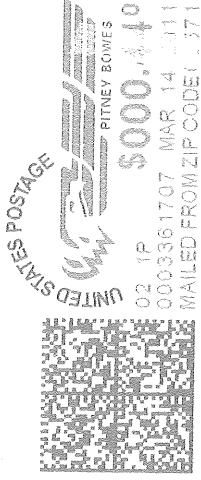
Page 11

Fee Code Description	Charge Amount	Permit Charge Adjustment	Permit Charge Adj Remark	Payment Date	Receipt Number	Payment Amount	Payment Adjustment Amount	Payment Adj Comment
Plumbing Permit Fees	\$148.00			1/26/11	949	\$148.00		



**EAST COAST
FIRE & VENTILATION, INC.**

16 Kendrick Road • Unit 4
Wareham, MA 02571



East Coast Fire + Vent.
16 Kendrick Rd.
Wareham Ma 02571



**EAST COAST
FIRE & VENTILATION, INC.**

** New England's leader in kitchen exhaust hood and fire suppression systems**

16 Kendrick Rd. Unit 4
Wareham, MA 02571
888-436-5383 Fax-508-291-4593
na@eastcoastfire.net

Mass License: CR4613
R.I. License: 54-11
CT. License: F3-40730

FAX COVER SHEET

To:

From:

Fax:

Pages:

Phone:

Date:

Re:

CC:

Urgent For review Please reply Please comment:

Please fax over
a copy of the
permit when completed
Also there is a
self address envelope
to mail the permit
back to me
Thank You Laura

Thank you and have a great day

Thank you,
Laura Garceau
NA Manager

"An Authorized Tyco Safety Product Distributor"

Member of



Lannie-

This permit is for

a fire suppression system

for the hood. It appears

that you entered it as a

fire alarm ~~sg~~ permit.

Thanks

Ann



Non-Water-Based Fire Suppression System Permit

If you or the property owner owes real estate or property taxes or user charges on any property within the city, payment arrangements must be made before permits of any kind are accepted.

Installation address: 425 Fore St. CBL: _____

Exact location: (within structure) fire suppression system located in hands over kitchen equipment

Type of occupancy(s) (NFPA & ICC): _____

Building owner: _____

Managing Supervisor: _____ License No: _____

Supervisor phone: _____ E-mail: _____

Installing contractor: East Coast Fire + Vent. Inc. License No: _____

Contractor phone: 508-291-4590 x 202 E-mail: na@eastcoastfire.net

The suppression work to be done will be: New: Renovation: Addition to existing system:

This is an amendment to an existing permit: Yes: NO: Permit no: _____

System Type: Ansul R102 10 gal

NFPA Standard: _____ Edition: _____

*Non-NFPA systems are not approved for use within the City of Portland.

Download a new copy of this document from www.portlandmaine.gov/fire for every submittal. Attach all working documents as required on electronic PDF's in addition to full sized plans.

COST OF WORK:	<u>900.⁰⁰</u>
PERMIT FEE:	<u>30.⁰⁰</u>
(\$10 PER \$1,000 + \$30 FOR THE FIRST \$1,000)	

Submit all information to the Building Inspections Department, 389 Congress Street, Room 315, Portland, Maine 04101.

Prior to acceptance of any fire protection system, a complete commissioning and acceptance test must be coordinated with all fire system contractors and the Fire Department, and proper documentation of such test(s) provided.

All installation(s) must comply with NFPA and the Fire Department Technical Standard(s).

Applicant signature: _____	Date: _____
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PORTLAND MAINE

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

Fire Department

Chief Frederick J. LaMontagne, Jr.

CITY OF PORTLAND REQUIREMENTS Regarding Fire Suppression Systems

- Fire suppression system permits shall be required for all new fire suppression systems.
 - A fire suppression system permit shall be required prior to construction of any new fire sprinkler system over 6 heads, or addition to an existing fire sprinkler system of more than 20 heads.
- All fire suppression systems installed in buildings having a fire alarm system shall be supervised in accordance with the City of Portland *Standard for Signaling Systems for the Protection of Life and Property*.
- All fire sprinkler system required to be supervised under Chapter 10 shall be supervised by a fire alarm system complying with the City of Portland *Standard for Signaling Systems for the Protection of Life and Property*.
- All new installations (fire alarm) utilizing a supervised, automatic sprinkler system for automatic detection shall have water flow and zone supervision for each story in addition to the requirements of NFPA 13 or 13R (effective Jan 8,2010).
- Fire department connections shall be 2-1/2 inch NH.
 - Exception: Where a sprinkler system requires less than 150 psi at the FDC and does not supply fire department hose connections, a building may use 5 inch storz at one connection.*
 - The location of FDCs shall be approved in writing by the fire department.
 - All new FDCs and existing FDCs requiring cap replacement shall be protected with Knox Company locking caps.
- Discharge pressure shall not exceed 65 psi at any 2-1/2 inch hose discharge.
- Sprinkler system inspection tags shall not be affixed to systems that are deficient.
 - Exception: Sprinkler systems that are deficient may have a red inspection tag indicating so affixed to the main riser.*
- Careful attention shall be given to Section 5.4.2 of NFPA 14 (signs for manual standpipe hose connections). All such signs shall also comply with Section 6.3.8.5.2.

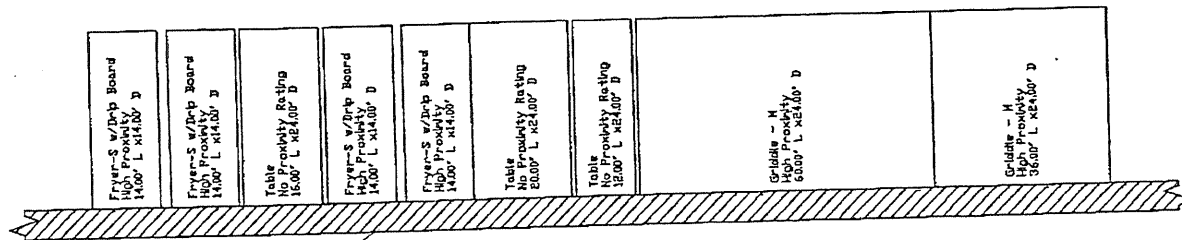
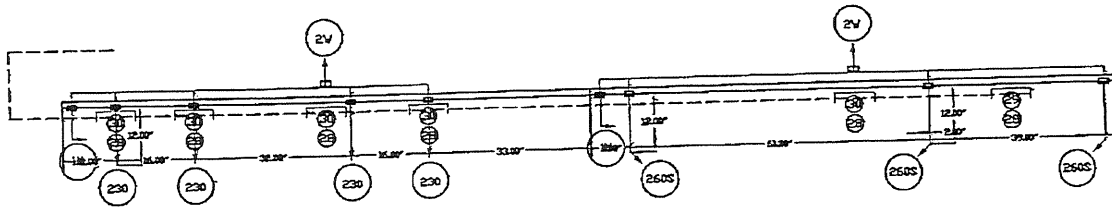
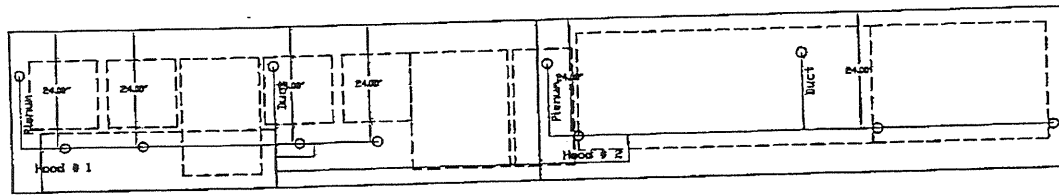
NOTES

- FIELD PIPE DROPS AS SHOWN
- SLEEVING, ELBOWS, TEES, AND NOZZLES SUPPLIED BY GAS
- RELOCATE NOZZLES IF FLOW PATTERN IS BLOCKED BY SHELVING, SALAMANDERS, ETC.
- MAXIMUM 9 ELBOWS IN SUPPLY LINE.
- MINIMUM 72 INCHES OF AGENT LINE FROM TANK TO FIRST NOZZLE.
- IF APPLICABLE, PRE-PIPED CHARBROILER DROPS ARE SHIPPED LOOSE.
- FACTORY PIPING EXTENDS A MAXIMUM OF 6' ABOVE THE TDP OF THE HOOD.
- APPLIANCE DIMENSIONS LISTED REPRESENT THE COOKING SURFACE SIZE, NOT THE OVERALL APPLIANCE SIZE.
- THIS FIRE SYSTEM COMPLIES WITH U.L. 300 REQUIREMENTS

Job #: 1259625
 Job Name: Five Guys - Portland, ME (Fore Street)
 Drawn By:
 System Size: ANSUL-3.0/3.0 Total FP required: 20
 Hood # 1 Size: 10' x 17'
 Riser # 1 Size: 10' x 17'
 Hood # 2 Size: 10' x 17'
 Riser # 1 Size: 10' x 17'

LEGEND - FIRE CABINET ANSUL SYSTEM

- 1A 1.5 GALLON TANK
- 1B 3 GALLON TANK
- 2 DEM AUTOMAN RELEASE
- 3 DEM REGULATED RELEASE
- 4 DEM REGULATED ACTUATOR
- 5 ANSULEX LIQUID AGENT (3 GAL.)
- 6 ANSULEX LIQUID AGENT (1.5 GAL.)
- 7 CARTRIDGE (101-20)
- 8 CARTRIDGE (101-10)
- 9 CARTRIDGE (101-30)
- 9A CARTRIDGE (LT-A-101-30)
- 9B DOUBLE TANK CARTRIDGE
- 10 TEST LINK
- 11 DOUBLE MICROSWITCH
- 12 HOSE ASSEMBLY
- 1100 DUCT NOZZLE (430913)
- 2W DUCT NOZZLE (419337)
- 1V NOZZLE ASSEMBLY (419336)
- 1F NOZZLE ASSEMBLY (419333)
- 1N NOZZLE ASSEMBLY (419335)
- 1/2N NOZZLE ASSEMBLY (419334)
- 3N NOZZLE ASSEMBLY (419338)
- 245 NOZZLE ASSEMBLY (419340)
- 230 NOZZLE ASSEMBLY (419339)
- 2120 NOZZLE ASSEMBLY (419343)
- 290 NOZZLE ASSEMBLY (419342)
- 260 NOZZLE ASSEMBLY (419341)
- 28 DETECTOR BRACKET
- 29 LOW TEMP FUSIBLE LINK
- 30 HIGH TEMP FUSIBLE LINK
- MGV MECHANICAL GAS VALVE
- EGV ELECTRICAL GAS VALVE
- 34 REMOTE MANUAL PULL STATION
- S SWIVEL ADAPTOR



Five Guys Burger
 425 Fore Street
 Portland Maine 04101

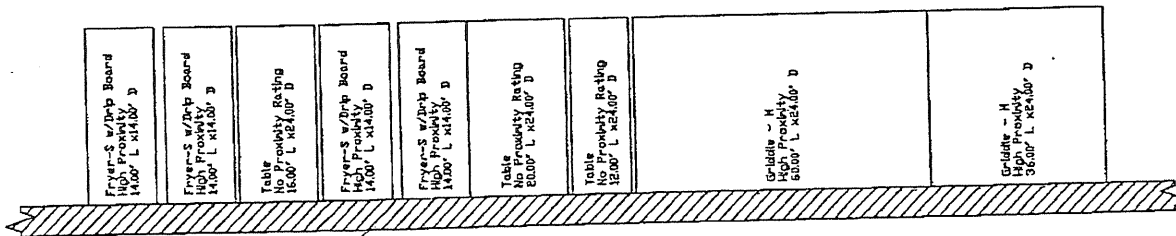
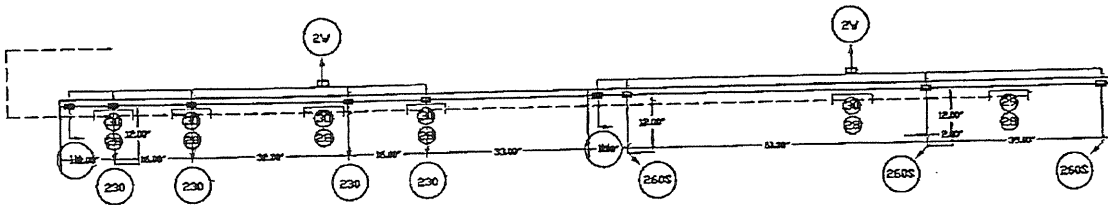
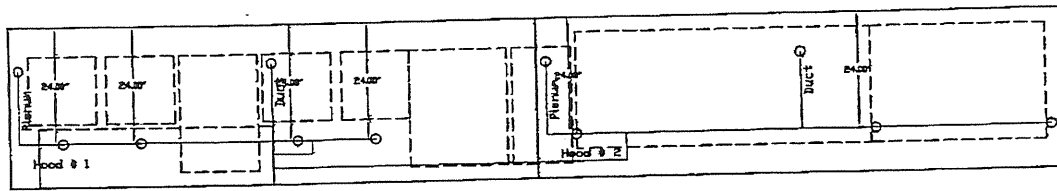
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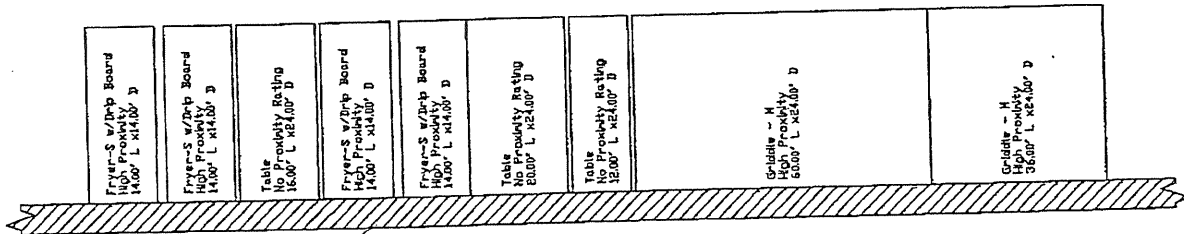
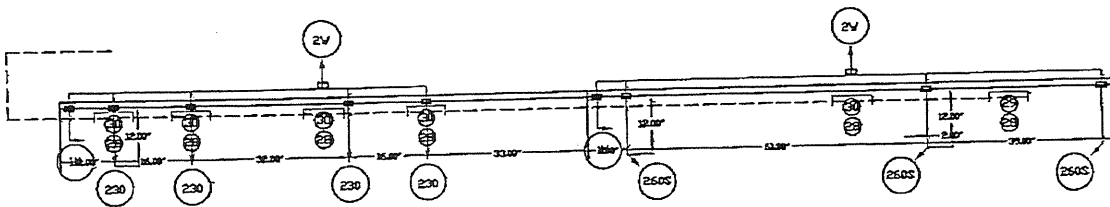
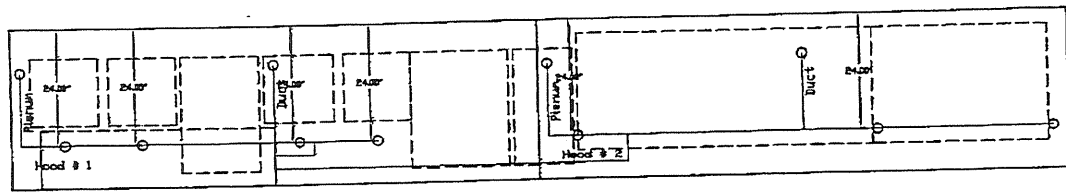
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Five Guys Burger
 425 Fore Street
 Portland Maine 04101



NOTES

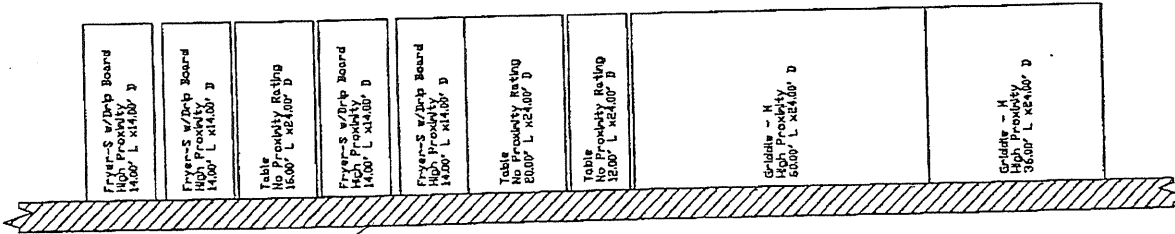
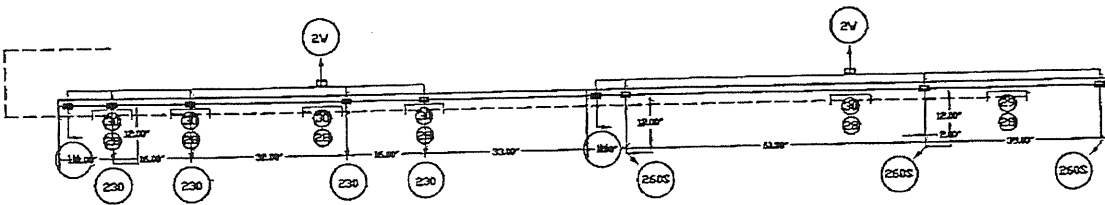
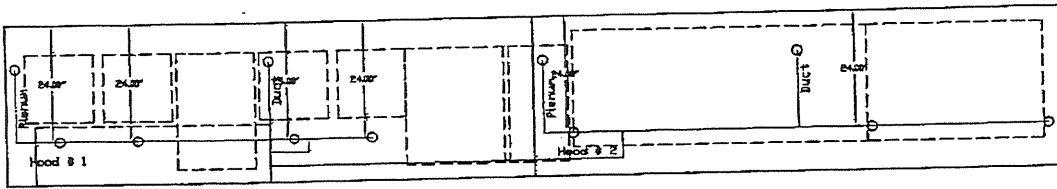
- FIELD PIPE DROPS AS SHOWN
- SLEEVING, ELBOWS, TEES, AND NOZZLES SUPPLIED BY CAS
- REIDCATE NOZZLES IF FLOW PATTERN IS BLOCKED BY SHELVING, SALAMANDERS, ETC.
- MAXIMUM 9 ELBOWS IN SUPPLY LINE.
- MINIMUM 72 INCHES OF AGENT LINE FROM TANK TO FIRST NOZZLE.
- IF APPLICABLE, PRE-PIPED CHARBROILER DROPS ARE SHIPPED LOOSE.
- FACTORY PIPING EXTENDS A MAXIMUM OF 6' ABOVE THE TOP OF THE HOOD.
- APPLIANCE DIMENSIONS LISTED REPRESENT THE COOKING SURFACE SIZE, NOT THE OVERALL APPLIANCE SIZE.
- THIS FIRE SYSTEM COMPLIES WITH U.L. 300 REQUIREMENTS

Job # 1259625
 Job Name: Five Guys - Portland, ME (Fore Street)
 Drawn By:
 System Size: ANSUL-3.0/3.0 Total FP required 20
 Hood # 1 9' 0.00" Long x 33" Wide x 47" High
 Riser # 1 Size: 10" x 17"
 Hood # 2 9' 0.00" Long x 33" Wide x 47" High
 Riser # 1 Size: 10" x 17"

LEGEND - FIRE CABINET ANSUL SYSTEM

- 1A 1.5 GALLON TANK
- 1B 3 GALLON TANK
- 2 DEM AUTOMAN RELEASE
- 3 DEM REGULATED RELEASE
- 4 DEM REGULATED ACTUATOR
- 5 ANSULEX LIQUID AGENT (3 GAL.)
- 6 ANSULEX LIQUID AGENT (1.5 GAL.)
- 7 CARTRIDGE (101-20)
- 8 CARTRIDGE (101-10)
- 9 CARTRIDGE (101-30)
- 9A CARTRIDGE (LT-A-101-30)
- 9B DOUBLE TANK CARTRIDGE
- 10 TEST LINK
- 11 ~~PROBE - MICHIS SWITCH~~
- 12 HOSE ASSEMBLY
- 1100 DUCT NOZZLE (430913)
- 2V DUCT NOZZLE (419337)
- 1V NOZZLE ASSEMBLY (419336)
- 1F NOZZLE ASSEMBLY (419333)
- 1N NOZZLE ASSEMBLY (419335)
- 1/2N NOZZLE ASSEMBLY (419334)
- 3N NOZZLE ASSEMBLY (419338)
- 245 NOZZLE ASSEMBLY (419340)
- 230 NOZZLE ASSEMBLY (419339)
- 2120 NOZZLE ASSEMBLY (419343)
- 290 NOZZLE ASSEMBLY (419342)
- 260 NOZZLE ASSEMBLY (419341)
- 28 DETECTOR BRACKET
- 29 LOW TEMP FUSIBLE LINK
- 30 HIGH TEMP FUSIBLE LINK
- MGV MECHANICAL GAS VALVE
- EGV ELECTRICAL GAS VALVE
- 34 REMOTE MANUAL PULL STATION
- S SWIVEL ADAPTOR

Fire Guys Burger
 425 Fore Street
 Portland Maine 04101



NOTES

- FIELD PIPE DROPS AS SHOWN
- SLEEVING, ELBOVS, TEES, AND NOZZLES SUPPLIED BY CAS
- RELOCATE NOZZLES IF FLOW PATTERN IS BLOCKED BY SHELVEING, SALAMANDERS, ETC.
- MAXIMUM 9 ELBOVS IN SUPPLY LINE.
- MINIMUM 72 INCHES OF AGENT LINE FROM TANK TO FIRST NOZZLE.
- IF APPLICABLE, PRE-PIPED CHARBROILER DROPS ARE SHIPPED LOOSE.
- FACTORY PIPING EXTENDS A MAXIMUM OF 6' ABOVE THE TOP OF THE HOOD.
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- THIS FIRE SYSTEM COMPLIES WITH U.L. 300 REQUIREMENTS

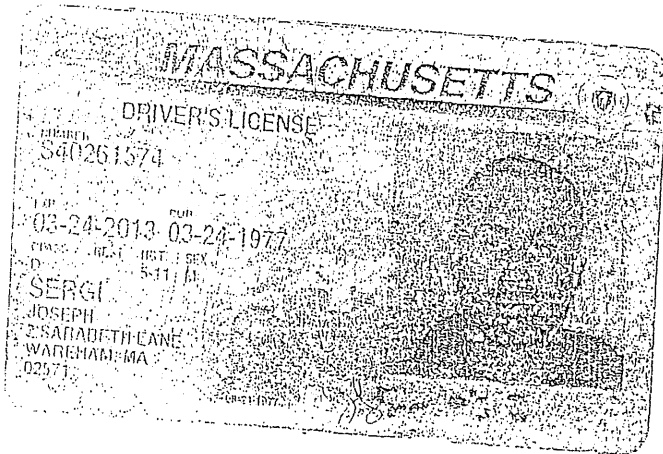
Job # 1259625
 Job Name: Five Guys - Portland, ME (Fore Street)
 Drawn By:
 System Size: ANSUL-3.0/3.0 Total FP required: 20
 Hood # 1 Size: 10' Long x 33' Wide x 47' High
 Riser # 1 Size: 10' x 17'
 Hood # 2 Size: 9' Long x 33' Wide x 47' High
 Riser # 1 Size: 10' x 17'

LEGEND - FIRE CABINET ANSUL SYSTEM

- 1A 15 GALLON TANK
- 1B 3 GALLON TANK
- 2 DEM AUTOMAN RELEASE
- 3 DEM REGULATED RELEASE
- 4 DEM REGULATED ACTUATOR
- 5 ANSULEX LIQUID AGENT (3 GAL.)
- 6 ANSULEX LIQUID AGENT (1.5 GAL.)
- 7 CARTRIDGE (101-20)
- 8 CARTRIDGE (101-10)
- 9 CARTRIDGE (101-30)
- 9A CARTRIDGE (LT-A-101-30)
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- 10 TEST LINK
- 11 HOSE MICROSWITCH
- 12 HOSE ASSEMBLY
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- 24 REMOTE MANUAL PULL STATION
- S SWIVEL ADAPTOR

Fire Guys Burger
 425 Fore Street
 Portland Maine 04101

Installer
info



OSHA

000378788

U.S. Department of Labor
Occupational Safety and Health Administration

JOSEPH R SERGI

has successfully completed a 10-hour Construction Safety and Health Training Course at

Construction Safety & Health

David L. Wilson
Director



The Commonwealth of Massachusetts

**FIRE EQUIPMENT CERTIFICATE OF
COMPETENCY**

Issued To: Joseph R. Sergi
2 Sarabeth Lane
Wareham, MA 02571

Issue Date: 4/5/2010
Expiration Date: 3/24/2012
Certificate Number: CC 1496
Restricted to: 46, 48

Steph's Co.

CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY)

01/06/2011

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER.

IMPORTANT: If the certificate holder is an ADDITIONAL INSURED, the policy(ies) must be endorsed. If SUBROGATION IS WAIVED, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

PRODUCER Mason & Mason Insurance Agency, Inc. 458 South Ave. Whitman, MA 02382	CONTACT NAME: PHONE (A/C, No, Ext): 781.447.5531 FAX (A/C, No): 781.447.7230 E-MAIL ADDRESS: PRODUCER CUSTOMER ID #:														
INSURED East Coast Fire & Ventilation, Inc. 16 Kendrick Rd. Wareham, MA 02571	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 80%;">INSURER(S) AFFORDING COVERAGE</th> <th style="width: 20%;">NAIC #</th> </tr> </thead> <tbody> <tr> <td>INSURER A: Seneca Insurance Company</td> <td>00324</td> </tr> <tr> <td>INSURER B: Travelers Indemnity Of Conn</td> <td>25682</td> </tr> <tr> <td>INSURER C: Associated International Ins.</td> <td></td> </tr> <tr> <td>INSURER D: Hartford Ins Co of the Midwest</td> <td>20605</td> </tr> <tr> <td>INSURER E:</td> <td></td> </tr> <tr> <td>INSURER F:</td> <td></td> </tr> </tbody> </table>	INSURER(S) AFFORDING COVERAGE	NAIC #	INSURER A: Seneca Insurance Company	00324	INSURER B: Travelers Indemnity Of Conn	25682	INSURER C: Associated International Ins.		INSURER D: Hartford Ins Co of the Midwest	20605	INSURER E:		INSURER F:	
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INSURER D: Hartford Ins Co of the Midwest	20605														
INSURER E:															
INSURER F:															

COVERAGES **CERTIFICATE NUMBER: 10/11 hc built** **REVISION NUMBER:**

THIS IS TO CERTIFY THAT THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

HSR LTR	TYPE OF INSURANCE	ADDL INSR	SUBR WVD	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS												
A	GENERAL LIABILITY <input checked="" type="checkbox"/> COMMERCIAL GENERAL LIABILITY <input type="checkbox"/> CLAIMS-MADE <input checked="" type="checkbox"/> OCCUR GEN'L AGGREGATE LIMIT APPLIES PER: <input type="checkbox"/> POLICY <input type="checkbox"/> PRO-JECT <input type="checkbox"/> LOC			SGL3000961	07/01/2010	07/01/2011	EACH OCCURRENCE \$ 1,000,000 DAMAGE TO RENTED PREMISES (Ea occurrence) \$ 50,000 MED EXP (Any one person) \$ 1,000 PERSONAL & ADV INJURY \$ 1,000,000 GENERAL AGGREGATE \$ 2,000,000 PRODUCTS - COMP/OP AGG \$ 2,000,000												
B	AUTOMOBILE LIABILITY <input checked="" type="checkbox"/> ANY AUTO <input type="checkbox"/> ALL OWNED AUTOS <input type="checkbox"/> SCHEDULED AUTOS <input type="checkbox"/> HIRED AUTOS <input type="checkbox"/> NON-OWNED AUTOS			BA3182M54610SEL	07/01/2010	07/01/2011	COMBINED SINGLE LIMIT (Ea accident) \$ 1,000,000 BODILY INJURY (Per person) \$ BODILY INJURY (Per accident) \$ PROPERTY DAMAGE (Per accident) \$												
C	UMBRELLA LIAB <input type="checkbox"/> OCCUR EXCESS LIAB <input type="checkbox"/> CLAIMS-MADE DEDUCTIBLE <input checked="" type="checkbox"/> RETENTION \$ 10,000			CUBW3123310	07/01/2010	07/01/2011	EACH OCCURRENCE \$ 1,000,000 AGGREGATE \$ 1,000,000												
D	WORKERS COMPENSATION AND EMPLOYERS' LIABILITY ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? (Mandatory in NH) <input type="checkbox"/> Y/N If yes, describe under DESCRIPTION OF OPERATIONS below		N/A	08WECL16167	01/08/2011	01/08/2012	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 10%;">WC STATUTORY LIMITS</td> <td style="width: 10%;">OTHER</td> <td style="width: 80%;"></td> </tr> <tr> <td>E.L. EACH ACCIDENT</td> <td></td> <td>\$ 1,000,000</td> </tr> <tr> <td>E.L. DISEASE - EA EMPLOYEE</td> <td></td> <td>\$ 1,000,000</td> </tr> <tr> <td>E.L. DISEASE - POLICY LIMIT</td> <td></td> <td>\$ 1,000,000</td> </tr> </table>	WC STATUTORY LIMITS	OTHER		E.L. EACH ACCIDENT		\$ 1,000,000	E.L. DISEASE - EA EMPLOYEE		\$ 1,000,000	E.L. DISEASE - POLICY LIMIT		\$ 1,000,000
WC STATUTORY LIMITS	OTHER																		
E.L. EACH ACCIDENT		\$ 1,000,000																	
E.L. DISEASE - EA EMPLOYEE		\$ 1,000,000																	
E.L. DISEASE - POLICY LIMIT		\$ 1,000,000																	

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (Attach ACORD 101, Additional Remarks Schedule, if more space is required)

CERTIFICATE HOLDER East Coast Fire & Ventilation, Inc. Attn: Beth Toth 16 Kendrick Rd Wareham, MA 02571	CANCELLATION SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS. AUTHORIZED REPRESENTATIVE David H. Mason
--	--

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



CITY OF PORTLAND BUILDING PERMIT

This is to certify that PLAZA GARAGELLC COW

Located At 425 FORE ST

Job ID: 2010-12-170-CH OF USE

CBL: 032 --I-041 - 001 - - - -

has permission to Install a Hood Suppression System

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 the buildings and structures, and of the application on file in the department.

Notification of inspection and written permission procured before this building or part thereof is lathed or otherwise closed-in. 48 HOUR NOTICE IS REQUIRED.

A final inspection must be completed by owner before this building or part thereof is occupied. If a certificate of occupancy is required, it must be

[Signature]
Fire Prevention Officer

(58)

Code Enforcement Officer / Plan Reviewer

THIS CARD MUST BE POSTED ON THE STREET SIDE OF THE PROPERTY.
PENALTY FOR REMOVING THIS CAR



PORTLAND MAINE

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

Director of Planning and Urban Development
Penny St. Louis

Job ID: 2010-12-170-CH OF USE

Located At: 401 FORE

CBL: 032 - - 1 - 041 - 001 - - - -

Conditions of Approval:

Zoning

1. Separate permits shall be required for any new signage.
2. This permit is being approved on the basis of plans submitted. Any deviations shall require a separate approval before starting that work.
3. ANY exterior work requires a separate review and approval thru Historic Preservation. This property is located within an Historic District.
4. This property shall remain a restaurant use with the issuance of this permit and subsequent issuance of a certificate of occupancy. Any change of use shall require a separate permit application for review and approval.

Fire

Hood suppression system shall comply with NFPA 17A, 96, and UL 300. Activation of the suppression system shall activate the fire alarm system if available. A letter of compliance will be required at the time of final inspection stating: the date the system was tested for operation, fuel gas shut off, and fire alarm connection if applicable. The Class K fire extinguisher and proper signage should be located at the suppression system pull station.

BUILDING PERMIT INSPECTION PROCEDURES

Please call 874-8703 or 874-8693 (ONLY)

or email: buildinginspections@portlandmaine.gov

With the issuance of this permit, the owner, builder or their designee is required to provide adequate notice to the city of Portland Inspections Services for the following inspections. Appointments must be requested 48 to 72 hours in advance of the required inspection. The inspection date will need to be confirmed by this office.

- **Please read the conditions of approval that is attached to this permit!! Contact this office if you have any questions.**
- **Permits expire in 6 months. If the project is not started or ceases for 6 months.**
- **If the inspection requirements are not followed as stated below additional fees may be incurred due to the issuance of a "Stop Work Order" and subsequent release to continue.**

The project cannot move to the next phase prior to the required inspection and approval to continue, REGARDLESS OF THE NOTICE OF CIRCUMSTANCES.

IF THE PERMIT REQUIRES A CERTIFICATE OF OCCUPANCY, IT MUST BE PAID FOR AND ISSUED TO THE OWNER OR DESIGNEE BEFORE THE SPACE MAY BE OCCUPIED.

City of Portland, Maine - Building or Use Permit Application

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

Job No: 2010-12-170-CH OF USE 2011-2307 FSS	Date Applied: 3/29/2011	CBL: 032 - - I - 041 - 001 - - - - -	
Location of Construction: 401 FORE ST (425)	Owner Name: COW PLAZA GARAGE LLC	Owner Address: 100 COMMERCIAL ST PORTLAND, ME 04101	Phone: 650-0606
Business Name:	Contractor Name: Tim Hinman - Simplex Grinnell	Contractor Address: 20 Thomas Drive, Westbrook ME 04092	Phone: (207) 842-6440
Lessee/Buyer's Name:	Phone:	Permit Type: FSS - Fire Suppression System	Zone: B-3
Past Use: Restaurant - 5 Guys Burgers & Fries (Change of use from retail)	Proposed Use: Restaurant - 5 Guys Burgers & Fries - install non-water based fire suppression system	Cost of Work: 189000.00	CEO District:
		Fire Dept: <input checked="" type="checkbox"/> Approved w/conditions <input type="checkbox"/> Denied <input type="checkbox"/> N/A	Inspection: Use Group: Type:
		Signature: <i>[Signature]</i> (58)	Signature:
Proposed Project Description: 425 Fore unit#1 - install fire suppression system		Pedestrian Activities District (P.A.D.)	
Permit Taken By:	Zoning Approval		

<p>1. This permit application does not preclude the Applicant(s) from meeting applicable State and Federal Rules.</p> <p>2. Building Permits do not include plumbing, septic or electrical work.</p> <p>3. Building permits are void if work is not started within six (6) months of the date of issuance. False informatin may invalidate a building permit and stop all work.</p>	<p>Special Zone or Reviews</p> <p><input type="checkbox"/> Shoreland</p> <p><input type="checkbox"/> Wetlands</p> <p><input type="checkbox"/> Flood Zone</p> <p><input type="checkbox"/> Subdivision</p> <p><input type="checkbox"/> Site Plan</p> <p><input type="checkbox"/> Maj <input type="checkbox"/> Min <input type="checkbox"/> MM</p> <p>Date: 3/31/11</p> <p>OK <i>ABM</i></p>	<p>Zoning Appeal</p> <p><input type="checkbox"/> Variance</p> <p><input type="checkbox"/> Miscellaneous</p> <p><input type="checkbox"/> Conditional Use</p> <p><input type="checkbox"/> Interpretation</p> <p><input type="checkbox"/> Approved</p> <p><input type="checkbox"/> Denied</p> <p>Date:</p>	<p>Historic Preservation</p> <p><input checked="" type="checkbox"/> Not in Dist or Landmark</p> <p><input type="checkbox"/> Does not Require Review</p> <p><input type="checkbox"/> Requires Review</p> <p><input type="checkbox"/> Approved</p> <p><input type="checkbox"/> Approved w/Conditions</p> <p><input type="checkbox"/> Denied</p> <p>Date: <i>ABM</i></p>
	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 appication 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	PHON	

2011-2307

3/29/11

3/29/11

OK

Job Summary Report Job ID: 2010-12-170-CH OF USE

Report generated on Mar 29, 2011 3:17:15 PM

Job Type:	Change of Use Commercial	Job Description:	425 Fore unit#1	Job Year:	2010
Building Job Status Code:	Approved	Pin Value:	314	Tenant Name:	Five Guys Burger and Fries
Job Application Date:		Public Building Flag:	N	Tenant Number:	
Estimated Value:	189,000	Square Footage:			
Related Parties:		PLAZA GARAGE COW		<i>Property Owner</i>	
		P & P PLUMBING HEATING GAS - Steve Perry		<i>PLUMBING CONTRACTOR</i>	
		COREY ELECTRIC INC. - COREY INC		<i>ELECTRICAL CONTRACTOR</i>	
		STEPHEN J. PERRY - STEPHEN PERRY		<i>PLUMBING CONTRACTOR</i>	
		SIMPLEX GRINNELL - Ken Plourde		<i>FIRE ALARM INSTALLER</i>	
		HVAC Services Inc. - HVAC Services Inc. HVAC Services Inc.		<i>MECHANICAL CONTRACTOR</i>	
		Wright Ryan Construction - Mike Barton		<i>GENERAL CONTRACTOR</i>	

Job Charges

Fee Code Description	Charge Amount	Permit Charge Adjustment	Net Charge Amount	Payment Date	Receipt Number	Payment Amount	Payment Adjustment Amount	Net Payment Amount	Outstanding Balance
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Location ID: 4778

Location Details

Alternate Id	Parcel Number	Census Tract	GIS X	GIS Y	GIS Z	GIS Reference	Longitude	Latitude
918885	032 I 041 001		M				-70.254325	43.656386

Location Type	Subdivision Code	Subdivision Sub Code	Related Persons	Address(es)
1				401 FORE STREET WEST

Location Use Code	Variance Code	Use Zone Code	Fire Zone Code	Inside Outside Code	District Code	General Location Code	Inspection Area Code	Jurisdiction Code
PARKING LOTS		DOWNTOWN BUSINESS	B-3				DISTRICT 2	CENTRAL BUSINESS DISTRICT

Structure Details

Structure: Loc id 00004777 Alt id 001254

Occupancy Type Code:	Business
	Mercantile

Job Summary Report
Job ID: 2010-12-170-CH OF USE

Report generated on Mar 29, 2011 3:17:15 PM

User Defined Property	Value
Service Overhead over 800	0
Services Overhead under 800	0
Services Overhead under 800	1
Services Underground over 800	0
Services Underground under 800	0
Signs	0
Smoke Detectors	0
Spa	0
State ID	1111
State ID	111111
State ID	PL NA
Switches	0
Switches	8
Switches	20
Switches	100
Temp Service Overhead	0
Temp Services Underground	0
Thermostat	0
Transformer 0 to 25	0
Transformer 25 to 200 KVA	0
Transformer Over 200 KVA	0
Transformer Over 200 KVA	1
Wall Ovens	0
Washing Machine	0
Water Heaters	0

Permit #: 20111508

Permit Data

Location Id	Structure Description	Permit Status	Permit Description	Issue Date	Reissue Date	Expiration Date
4778	Mixed use commercial	Initialized	Five Guys			

Inspection Details

Inspection Id	Inspection Type	Inspection Result Status	Inspection Status Date	Scheduled Start Timestamp	Result Status Date	Final Inspection Flag
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Job Summary Report
Job ID: 2010-12-170-CH OF USE

Report generated on Mar 29, 2011 3:17:15 PM

Fees Details								
Fee Code Description	Charge Amount	Permit Charge Adjustment	Permit Charge Adj Remark	Payment Date	Receipt Number	Payment Amount	Payment Adjustment Amount	Payment Adj Comment
Electric Commercial Permit Fee	\$61.20			2/28/11	1566	\$55.20		

Permit #: 20111773

Permit Data						
Location Id	Structure Description	Permit Status	Permit Description	Issue Date	Reissue Date	Expiration Date
4778	Mixed use commercial	Final Insp Comp	HVAC Roof & Kitchen exhaust install owner package	3/28/11		9/24/11

Inspection Details						
Inspection Id	Inspection Type	Inspection Result Status	Inspection Status Date	Scheduled Start Timestamp	Result Status Date	Final Inspection Flag

Fees Details								
Fee Code Description	Charge Amount	Permit Charge Adjustment	Permit Charge Adj Remark	Payment Date	Receipt Number	Payment Amount	Payment Adjustment Amount	Payment Adj Comment
HVAC Permit Fee	\$400.00			3/9/11	1774	\$400.00		



Permit #: 20112307

Permit Data						
Location Id	Structure Description	Permit Status	Permit Description	Issue Date	Reissue Date	Expiration Date
4778	Mixed use commercial	Initialized	Install a Non Water Based Suppression Syst			

Inspection Details						
Inspection Id	Inspection Type	Inspection Result Status	Inspection Status Date	Scheduled Start Timestamp	Result Status Date	Final Inspection Flag

Fees Details								
Fee Code Description	Charge Amount	Permit Charge Adjustment	Permit Charge Adj Remark	Payment Date	Receipt Number	Payment Amount	Payment Adjustment Amount	Payment Adj Comment
Job Valuation Permit Based Fee	\$30.00							

Permit #: CHUSE-COMM-477

Permit Data						
Location Id	Structure Description	Permit Status	Permit Description	Issue Date	Reissue Date	Expiration Date
4778	Mixed use commercial	Final Insp Comp	Retail to Resturant "Five Guys Burger & Fries"	2/11/11	2/11/11	8/10/11

Job Summary Report
Job ID: 2010-12-170-CH OF USE

Report generated on Mar 29, 2011 3:17:15 PM

Inspection Details								
Inspection Id	Inspection Type	Inspection Result Status	Inspection Status Date	Scheduled Start Timestamp	Result Status Date	Final Inspection Flag		
Fees Details								
Fee Code Description	Charge Amount	Permit Charge Adjustment	Permit Charge Adj Remark	Payment Date	Receipt Number	Payment Amount	Payment Adjustment Amount	Payment Adj Comment
Certificate of Occupancy Fee	\$75.00			2/11/11	1213	\$75.00		
Job Valuation Fees	\$1,910.00			12/29/10	507	\$1,905.00		
Job Valuation Fees	\$1,910.00			2/11/11	1213	\$5.00		

Permit #: PLM - NEW-946

Permit Data								
Location Id	Structure Description	Permit Status	Permit Description	Issue Date	Reissue Date	Expiration Date		
4778	Mixed use commercial	Initialized	New plumbing					
Inspection Details								
Inspection Id	Inspection Type	Inspection Result Status	Inspection Status Date	Scheduled Start Timestamp	Result Status Date	Final Inspection Flag		
Fees Details								
Fee Code Description	Charge Amount	Permit Charge Adjustment	Permit Charge Adj Remark	Payment Date	Receipt Number	Payment Amount	Payment Adjustment Amount	Payment Adj Comment
Plumbing Permit Fees	\$148.00			1/26/11	949	\$148.00		



Non-Water-Based Fire Suppression System Permit

If you or the property owner owes real estate or property taxes or user charges on any property within the city, payment arrangements must be made before permits of any kind are accepted.

Installation address: 425 Fore St. 25 Fore St. Portland, ME 04101 CBL: 032 I 041

Exact location: (within structure) In left hand kitchen hood panel over appliances in 1st floor kitchen

Type of occupancy(s) (NFPA & ICC): Commercial Restaurant

Building owner: East Brown Cow Management (tenant: 5 Guys Burgers & Fries)

Managing Supervisor: Tod Dominski (East Brown Cow) License No: _____

Supervisor phone: 207-650-0606 E-mail: tdominski@eastbrowncow.com

Installing contractor: SimplexGrinnell 20 Thomas Dr. Westbrook ME 04092 License No: 1111

Contractor phone: 207-842-6440 (Tim Hinman, ext. 220) E-mail: thinman@simplexgrinnell.com

The suppression work to be done will be: New: Renovation: Addition to existing system:

This is an amendment to an existing permit: Yes: NO Permit no: _____

System Type: Ansul R102 wet chemical (UL300)

NFPA Standard: 17A & 96 Edition: 2009 & 2008

*Non-NFPA systems are not approved for use within the City of Portland.

Download a new copy of this document from www.portlandmaine.gov/fire for every submittal. Attach all working documents as required on electronic PDF's in addition to full sized plans.

COST OF WORK: <u>\$900.00</u>
PERMIT FEE: <u>\$30.00</u>
(\$10 PER \$1,000 + \$30 FOR THE FIRST \$1,000)
RECEIVED
MAR 29 2011
Dept. of Building Inspections City of Portland Maine

Submit all information to the Building Inspections Department, 389 Congress Street, Room 315, Portland, Maine 04101.

Prior to acceptance of any fire protection system, a complete commissioning and acceptance test must be coordinated with all fire system contractors and the Fire Department, and proper documentation of such test(s) provided.

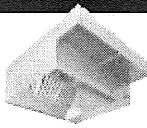
All installation(s) must comply with NFPA and the Fire Department Technical Standard(s).

Applicant signature: [Signature] Date: March 29, 2011

SimplexGrinnell
20 Thomas Dr.
Westbrook, ME 04092
Tel: 207-842-6440

PROPOSED INSTALLATION

Customer	5 Guys Burgers & Fries
Address	425 Fore St. Portland, ME 04101
Property inspected	(same)
Hazard location	(2) 9' hoods in kitchen over (4) fryers and (2) griddles
System location	Cylinder and controls inside top left hood panel (facing hood)
System Type	Ansul, UL300 wet chemical per NFPA 17A & 96 and Ansul design manual UL EX 3470, dated 7-1-09.
System size	6-gallon (2 cylinders)
Remarks	A. Pre-piped by CaptiveAire, system includes: (2) 3-gallon cylinders, (9) discharge nozzles, (6) fusible link detectors, (1) pull station, (1) 2" mechanical gas shutoff valve and (1) micro-switch for supply air shutdown. (No fire alarm in tenant space.) B. System nozzles: (2) 1N nozzle for plenums, (2) 2W nozzle for ducts, (4) 230 nozzle for 4 fryers. (3) 260 nozzles for 2 griddles.
Installation date	March 29, 2011
Next inspection due	Semi-annual: September 2011, March 2012 etc.
Installed by	Roger Blanchette



7815A Old Georgetown Rd.
Bethesda, MD 20814
301-986-1676 - office / 301-986-1795 - fax

FIRE SYSTEM PURCHASE ORDER # 1259625-32

SUBCONTRACTOR: Simplex Grinnell
ADDRESS: 20 Thomas Drive
Westbrook, ME 04092
PHONE: (207) 482-2335
EMAIL: thinman@simplexgrinnell.com
ATTENTION: Tim Hinman

DATE: 3/29/2011
JOB NAME: Five Guys - Portland, ME
JOB ADDRESS: 425 Fore Street
Portland, Maine 04101
CONTACT: Tom Burrill
PHONE: (207) 756-2542

SCOPE OF WORK: Contract and coordinate system installation, hookup, and test with jobsite contact person listed above. Secure necessary permits. Furnish all labor and loose parts necessary to complete system installation including required final demonstration and inspection with fire official. **CaptiveAire will not be responsible for any costs incurred as a result of additional trips to the jobsite.** Review attached drawing and parts lists for system details. **Subcontractors must obtain a written change order from CaptiveAire prior to performing any additional work or for additional parts as CaptiveAire will not pay above the issued PO amount.**

Number of Hoods 2 Number of Fire Systems 1 Size of Fire System Ansul 6.0 gal

Type of Fire System: Ansul Pyrochem Other Fire Cabinet: Built In Wall Mount

Late Night Hook Up: Authorized Not Authorized

Complete Field Install: Factory Pre-Piped:

Gas Valve: By Captive-Aire By Distributor Size: by CAPTIVE AIRE
 Mechanical (with air cylinder) Electric (with RESET RELAY)

Total Price for this Installation of Fire System (price includes items listed below excluding permit): \$900.00

- All loose parts not supplied with hood system
- All mileage to jobsite
- Gas valves as indicated above
- System installation costs/hook-up
- Trip test fee if applicable
- All test fees
- All drawing fees

Total Price for Permits (permit & receipt must be attached): \$ Verify # 30.00

PULL PERMITS ASAP AND SEND VERIFICATION OF PERMITS TO CAPTIVE-AIRE

CaptiveAire must approve request for additional fees, parts, labor or any charges not stated on this purchase order prior to performing work in order to receive payment.

Payment will be delayed if the following is not submitted with invoices;

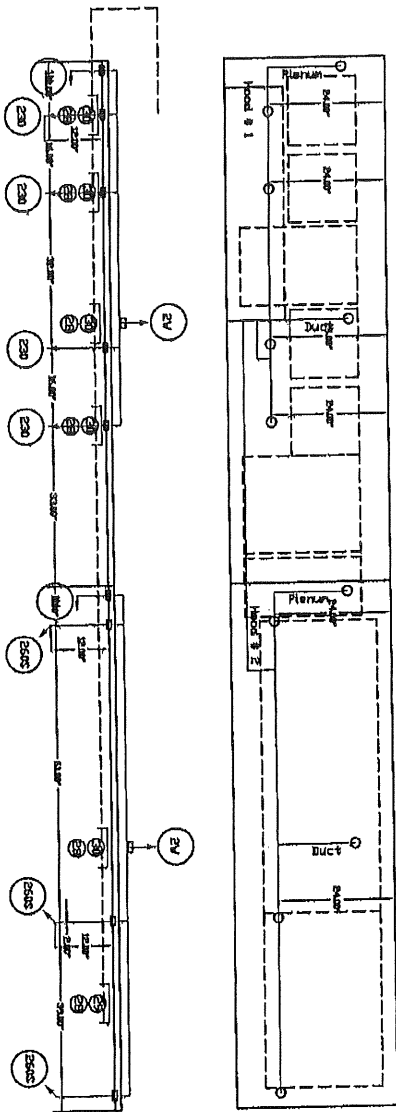
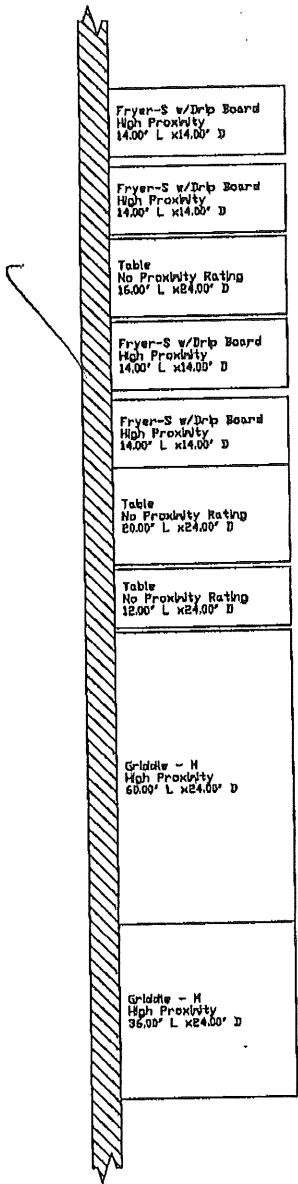
1. Installation certificate indicating installation is complete.
2. Test report signed by authority having jurisdiction.
3. Current Certificate of Insurance on file with Captive-Aire Systems as the certificate holder.
4. Receipt for permits.

Time is of the essence. This contract may be withdrawn by CaptiveAire if not accepted and returned within 24 hours.

For CaptiveAire Phillip Bailey Region 32

For Distributor Tim Hinman Date 3/29/11

Acceptance of contract: The above terms and conditions are satisfactory and hereby accepted.



NOTES
 - FIELD PIPE DROPS AS SHOWN
 - SLEEVING, ELBOWS, TEES, AND NOZZLES SUPPLIED BY GAS
 - REDUCATE NOZZLES IF FLOW PATTERN IS BLOCKED BY SHELVING,
 - SALAMANDERS, ETC.
 - MAXIMUM 9' ELBOWS IN SUPPLY LINE
 - MINIMUM 2' ELBOWS OF AGENT LINE FROM TANK TO FIRST NOZZLE
 - MINIMUM 2' ELBOWS OF AGENT LINE FROM TANK TO FIRST NOZZLE
 - FACTORY PIPING EXTENDS A MAXIMUM OF 6' ABOVE THE TOP OF THE HOOD.
 - APPLIANCE DIMENSIONS LISTED REPRESENT THE COOKING SURFACE
 - SIZE, NOT THE OVERALL APPLIANCE SIZE.
 - THIS FIRE SYSTEM COMPLIES WITH UL 300 REQUIREMENTS

Job # 1253625
 Job Name Five Guys - Portland, ME (Gore Street)
 Drawn By
 System Size ANSU -30/30. Total FP Required 20
 Riser # 1 Size 1 1/2" x 1 1/2"
 Riser # 2 8" Riser Long x 33" Wide x 47" High
 Riser # 1 Size 1 1/2" x 1 1/2"
 Riser # 1 Size 1 1/2" x 1 1/2"

LEGEND - FIRE CABINET ANSUL SYSTEM

- 1A 15 GALLON TANK
- 1B 3 GALLON TANK
- 2 DEM AUTOMAN RELEASE
- 3 DEM REGULATED RELEASE
- 4 ANSULOX LIQUID AGENT (3 GAL)
- 5 ANSULOX LIQUID AGENT (1.5 GAL)
- 6 CARTRIDGE (101-20)
- 7 CARTRIDGE (101-10)
- 8 CARTRIDGE (101-30)
- 9 CARTRIDGE (11-A-101-30)
- 9A DOUBLE TANK CARTRIDGE
- 9B TEST LINK
- 10 HOSE ASSEMBLY (430912)
- 11 HOSE ASSEMBLY (430913)
- 12 HOSE ASSEMBLY (430913)
- 13 DUCT NOZZLE (419337)
- 14 DUCT NOZZLE (419337)
- 15 NOZZLE ASSEMBLY (419336)
- 16 NOZZLE ASSEMBLY (419333)
- 17 NOZZLE ASSEMBLY (419333)
- 18 NOZZLE ASSEMBLY (419334)
- 19 NOZZLE ASSEMBLY (419338)
- 1/2N NOZZLE ASSEMBLY (419340)
- 24S NOZZLE ASSEMBLY (419339)
- 230 NOZZLE ASSEMBLY (419343)
- 2120 NOZZLE ASSEMBLY (419342)
- 260 NOZZLE ASSEMBLY (419342)
- 28 DETECTOR BRACKET
- 29 LDV TEMP FUSIBLE LINK
- 30 HIGH TEMP FUSIBLE LINK
- MGV MECHANICAL GAS VALVE
- EGV ELECTRICAL GAS VALVE
- 34 REMOTE MANUAL PULL STATION
- S SVAIVEL ADAPTOR

Fire System Parts List

Job # **1259625 - Five Guys - Portland, ME (Fore Street)**

Location: WESTBROOK, ME

Fire System # 1 **Ansul R102**
 Installed: Top Mount Left Hood #1
 Hoods Covered: Hood # 1 Hood # 2
 Gas Valve(s):

ANSUL-3.0/3.0

Tag:

Qty	Item	CAS #	Vendor #	Description	Price	Supplied by		Ship	
						Dist	CAS	Units	Inst
2	1	AT - 3.0	AT - 3.0	TANK(#1B) - 3.0 Gallon SS Tank (for use with Automatic Release, Actuator, or SS Enclosure (UL))	0	2	0	2	EACH
1	3	ANS-OEM	ANS-OEM	REGULATED RELEASE - Ansul Regulated Mechanical Release/Bracket Assembly, OEM, R-102	0	1	0	1	EACH
2	5	LIQ-3.0	79372	AGENT - Ansulox Low PH Wet Chemical Agent, 3 Gallon (UL)	\$395.80	2	0	0	EACH
1	9	101-30	101-30	CARTRIDGE - Carbon Dioxide, 101-30, Double Tank Cartridge (R-102)	\$122.41	1	0	0	EACH
1	10	TLINK	TLINK	LINK - Test Link Package	\$1.67	1	0	0	EACH
1	11	MICRO-SDA	MICRO-SDA	MICROSWITCH - Single Dual Electric Switch, One Standard Switch, One Alarm Duty Switch	0	1	0	1	EACH
1	12	HOSE	79007	HOSE - Rubber Hose	0	1	0	1	EACH
2	13	419337	419337	NOZZLE - 2W Nozzle, Duct	0	2	0	2	EACH
2	16	419335	419335	NOZZLE - 1N Nozzle, Plenum/Appliance	0	2	0	2	EACH
4	21	419339	419339	NOZZLE - 230 Nozzle, Appliance	0	4	0	4	EACH
3	24	419341	419341	NOZZLE - 260 Nozzle, Appliance	0	3	0	3	EACH
1	25	418569	418569	NOZZLE ADAPTOR - Swivel Nozzle Adaptor	0	1	0	1	EACH
11	26	QSA-3/8	QSA-3/8	QUIK SEAL - 3/8" (UL)	0	11	0	11	EACH
5	27	QPSA-1/2	QPSA-1/2	PULLEY SEAL - 1/2" Hood Seal (UL)	0	5	0	5	EACH
6	28	S-DET	S-DET	DETECTOR - Series (Scissor Linkage) NEW#435547/435548 (OLD#417369/434480)	0	6	0	6	EACH
1	29	ANS-360FL	ANS-360FL	FUSIBLE LINK - 360deg F, R-102 and PIRANHA	0	1	0	1	EACH

5	30	ANS-500FL	ANS-500FL	FUSIBLE LINK - 500deg F, R-102 and PIRANHA	0	5	EACH
1	34	RPS-A	RPS-A	REMOTE PULL STATION - Aluminum (without wire rope)	0	1	EACH
6	35	PE-LT	PE-LT	PULLEY ELBOW - Low Temp. Pulley Elbow, Set Screw Type	0	6	EACH
5	36	PE-HT	PE-HT	PULLEY ELBOW - High Temp Pulley Elbow, Compression Type	0	5	EACH

Total List Price for Distributor Parts: \$519.88

Total Distributor Allowance: \$311.93



by Tyco Fire Suppression & Building Products

R-102™ RESTAURANT FIRE SUPPRESSION SYSTEMS Data/Specifications

FEATURES

- Low pH Agent
- Proven Design
- Reliable Gas Cartridge Operation
- Aesthetically Appealing
- UL Listed – Meets Requirements of UL 300
- ULC Listed – Meets Requirements of ULC/ORD-C1254.6
- CE Marked

APPLICATION

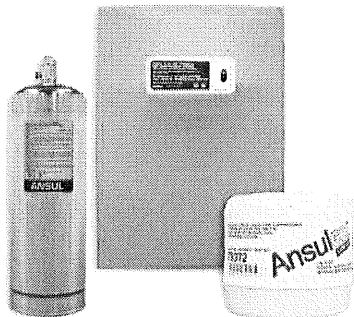
The ANSUL® R-102™ Restaurant Fire Suppression System is an automatic, pre-engineered, fire suppression system designed to protect areas associated with ventilating equipment including hoods, ducts, plenums, and filters. The system also protects auxiliary grease extraction equipment and cooking equipment such as fryers; griddles and range tops; upright, natural charcoal, or chain-type broilers; electric, lava rock, mesquite, or gas-radiant char-broilers; and woks.

The system is ideally suitable for use in restaurants, hospitals, nursing homes, hotels, schools, airports, and other similar facilities.

Use of the R-102 system is limited to indoor applications or locations that provide weatherproof protection within tested temperature limitations. The regulated release and tank assemblies must be mounted in an area where the air temperature will not fall below 32 °F (0 °C) or exceed 130 °F (54 °C). The system must be designed and installed within the guidelines of the UL/ULC Listed Design, Installation, Recharge, and Maintenance Manual.

SYSTEM DESCRIPTION

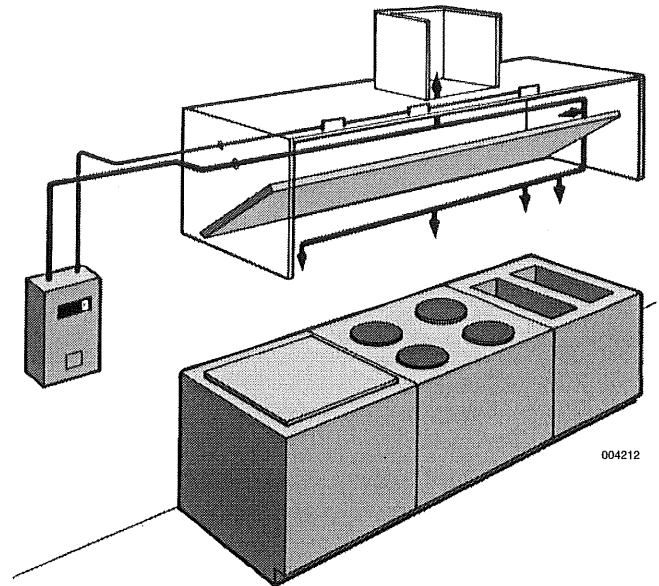
The restaurant fire suppression system is a pre-engineered, wet chemical, cartridge-operated, regulated pressure type with a fixed nozzle agent distribution network. It is listed with Underwriters Laboratories, Inc. (UL/ULC).



004215

The system is capable of automatic detection and actuation as well as remote manual actuation. Additional equipment is available for building fire alarm panel connections, electrical shutdown and/or interface, and mechanical or electrical gas line shut-off applications.

The detection portion of the fire suppression system allows for automatic detection by means of specific temperature-rated alloy type fusible links, which separate when the temperature exceeds the rating of the link, allowing the regulated release to actuate.



004212

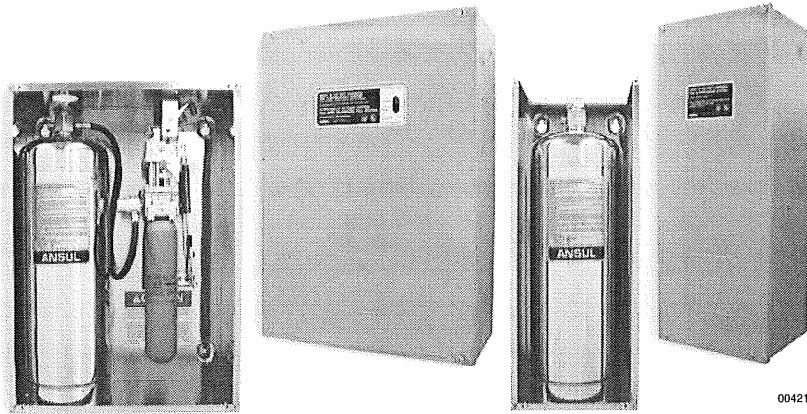
A system owner's guide is available containing basic information pertaining to system operation and maintenance. A detailed technical manual, including system description, design, installation, recharge and resetting instructions, and maintenance procedures, is available to qualified individuals.

The system is installed and serviced by authorized distributors that are trained by the manufacturer.

The basic system consists of an ANSUL AUTOMAN® regulated release assembly which includes a regulated release mechanism and a wet chemical storage tank housed within a single enclosure. Nozzles with blow-off caps, detectors, cartridges, agent, fusible links, and pulley elbows are supplied in separate packages in the quantities needed for fire suppression system arrangements.

Additional equipment includes a remote manual pull station(s), mechanical and electrical gas valves, and electrical switches for automatic equipment and gas line shut-off. Accessories can be added such as alarms, warning lights, etc., to installations where required.

Additional tanks and corresponding equipment can be used in multiple arrangements to allow for larger hazard coverage. Each tank is limited to a listed maximum amount of flow numbers.



004213

COMPONENT DESCRIPTION

Wet Chemical Agent – The extinguishing agent is a mixture of organic salts designed for rapid flame knockdown and foam securement of grease related fires. It is available in plastic containers with instructions for wet chemical handling and usage.

Agent Tank – The agent tank is installed in a stainless steel enclosure or wall bracket. The tank is constructed of stainless steel.

Tanks are available in two sizes: 1.5 gallon (5.7 L) and 3.0 gallon (11.4 L). The tanks have a working pressure of 110 psi (7.6 bar), a test pressure of 330 psi (22.8 bar), and a minimum burst pressure of 660 psi (45.5 bar).

The tank includes an adaptor/tube assembly. The adaptor assembly includes a chrome-plated steel adaptor with a 1/4 in. NPT female gas inlet, a 3/8 in. NPT female agent outlet, and a stainless steel agent pick-up tube. The adaptor also contains a bursting disc seal which helps to prevent the siphoning of agent up the pipe during extreme temperature variations.

Regulated Release Mechanism – The regulated release mechanism is a spring-loaded, mechanical/pneumatic type capable of providing the expellant gas supply to one, two, or three agent tanks depending on the capacity of the gas cartridge used. It contains a factory installed regulator deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar). It has automatic actuation capabilities by a fusible link detection system and remote manual actuation by a mechanical pull station.

The regulated release mechanism contains a release assembly, regulator, expellant gas hose, and agent storage tank housed in a stainless steel enclosure with cover. The enclosure contains knock-outs for 1/2 in. conduit. The cover contains an opening for a visual status indicator.

It is compatible with mechanical gas shut-off devices; or, when equipped with a field or factory-installed switch and manual reset relay, it is compatible with electric gas line or appliance shut-off devices.

Regulated Actuator Assembly – When more than two agent tanks (or three 3.0 gallon (11.4 L) tanks in certain applications) are required, the regulated actuator is available to provide expellant gas for additional tanks. It is connected to the cartridge receiver outlet of the regulated release mechanism providing simultaneous agent discharge. It contains a regulated actuator deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar). It has automatic actuation capabilities using pressure from the regulated release mechanism cartridge.

The regulated actuator assembly contains an actuator, regulator, expellant gas hose, and agent tank housed in a stainless steel enclosure with cover. The enclosure contains knockouts to permit installation of the expellant gas line.

Discharge Nozzles – Each discharge nozzle is tested and listed with the R-102 system for a specific application. Nozzle tips are stamped with the flow number designation (1/2, 1, 2, or 3). Each nozzle must have a metal or rubber blow-off cap to keep the nozzle tip orifice free of cooking grease build-up.

Agent Distribution Hose – Kitchen appliances manufactured with or resting on casters (wheels/rollers) may include an agent distribution hose as a component of the suppression system. This allows the appliance to be moved for cleaning purposes without disconnecting the appliance fire suppression protection. The hose assembly includes a restraining cable kit to limit the appliance movement within the range (length) of the flexible hose.

Flexible Conduit – Flexible conduit allows for quicker installations and the convenience of being able to route the cable over, under and around obstacles. Flexible conduit can be used as a substitute for standard EMT conduit or can be used with EMT conduit.

Flexible conduit can be used only with the Molded Remote Manual Pull Station.

Pull Station Assembly – The remote manual pull station is made out of a molded red composite material. The red color makes the pull station more readily identifiable as the manual means for fire suppression system operation.

The pull station is compatible with the ANSUL Flexible Conduit.

APPROVALS

- UL/ULC Listed
- CE Marked
- New York City Department of Buildings
- LPCB
- TFRI
- Marine Equipment Directive (MED)
- DNV
- ABS
- Lloyd's Register
- Meets requirements of NFPA 96 (Standard for the Installation of Equipment for the Removal of Smoke and Grease-Laden Vapors from Commercial Cooking Equipment)
- Meets requirements of NFPA 17A (Standard on Wet Chemical Extinguishing Systems)

ORDERING INFORMATION

Order all system components through your local authorized ANSUL Distributor.

SPECIFICATIONS

An ANSUL R-102 Fire Suppression System shall be furnished. The system shall be capable of protecting all hazard areas associated with cooking equipment.

1.0 GENERAL

1.1 References

- 1.1.1 Underwriters Laboratories, Inc. (UL)
 - 1.1.1.1 UL Standard 1254
 - 1.1.1.2 UL Standard 300
- 1.1.2 Underwriters Laboratories of Canada (ULC)
 - 1.1.2.1 ULC/ORD-C 1254.6
- 1.1.3 National Fire Protection Association (NFPA)
 - 1.1.3.1 NFPA 96
 - 1.1.3.2 NFPA 17A

1.2 Submittals

- 1.2.1 Submit two sets of manufacturer's data sheets
- 1.2.2 Submit two sets of piping design drawings

1.3 System Description

- 1.3.1 The system shall be an automatic fire suppression system using a wet chemical agent for cooking grease related fires.
- 1.3.2 The system shall be capable of suppressing fires in the areas associated with ventilating equipment including hoods, ducts, plenums, and filters as well as auxiliary grease extraction equipment. The system shall also be capable of suppressing fires in areas associated with cooking equipment, such as fryers; griddles and range tops; upright, natural charcoal, or chain-type broilers; electric, lava rock, mesquite or gas-radiant char-broilers; and woks.
- 1.3.3 The system shall be the pre-engineered type having minimum and maximum guidelines established by the manufacturer and listed by Underwriters Laboratories (UL/ULC).
- 1.3.4 The system shall be installed and serviced by personnel trained by the manufacturer.
- 1.3.5 The system shall be capable of protecting cooking appliances by utilizing either dedicated appliance protection and/or overlapping appliance protection.

1.4 Quality Control

- 1.4.1 Manufacturer: The R-102 Restaurant Fire Suppression System shall be manufactured by a company with at least forty years experience in the design and manufacture of pre-engineered fire suppression systems. The manufacturer shall be ISO 9001 registered.
- 1.4.2 Certificates: The wet agent shall be a specially formulated, aqueous solution of organic salts with a pH range between 7.7 – 8.7, designed for flame knock-down and foam securement of grease-related fires.

1.5 Warranty, Disclaimer, and Limitations

- 1.5.1 The pre-engineered restaurant fire suppression system components shall be warranted for five years from date of delivery against defects in workmanship and material.

1.6 Delivery

- 1.6.1 Packaging: All system components shall be securely packaged to provide protection during shipment.

1.7 Environmental Conditions

- 1.7.1 The R-102 system shall be capable of operating within a temperature range of 32 °F to 130 °F (0 °C to 54 °C).

2.0 PRODUCT

2.1 Manufacturer

- 2.1.1 Tyco Fire Suppression & Building Products, One Stanton Street, Marinette, Wisconsin 54143-2542, Telephone (715) 735-7411.

2.2 Components

- 2.2.1 The basic system shall consist of an ANSUL AUTOMAN regulated release assembly which includes a regulated release mechanism and a wet chemical storage tank housed within a single enclosure. Nozzles, blow-off caps, detectors, cartridges, agent, fusible links, and pulley elbows shall be supplied in separate packages in the quantities needed for fire suppression system arrangements. Additional equipment shall include remote manual pull station, mechanical and electrical gas valves, and electrical switches for automatic equipment and gas line shut-off, and building fire alarm control panel interface.
- 2.2.2 Wet Chemical Agent: The extinguishing agent shall be a specially formulated, aqueous solution of organic salts with a pH range between 7.7 – 8.7, designed for flame knockdown and foam securement of grease related fires.
- 2.2.3 Agent Tank: The agent tank shall be installed in a stainless steel enclosure or wall bracket. The tank shall be constructed of stainless steel. Tanks shall be available in two sizes; 1.5 gallon (5.7 L) and 3.0 gallon (11.4 L). The tank shall have a working pressure of 110 psi (7.6 bar), a test pressure of 330 psi (22.8 bar), and a minimum burst pressure of 660 psi (45.5 bar). The tank shall include an adaptor/tube assembly containing a burst disc union.
- 2.2.4 Regulated Release Mechanism: The regulated release mechanism shall be a spring-loaded, mechanical/pneumatic type capable of providing the expellant gas supply to one or two agent tanks depending on the capacity of the gas cartridge used or three 3.0 gallon (11.4 L) agent storage tanks in certain applications. It shall contain a factory installed regulator deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar).
It shall have the following actuation capabilities: automatic actuation by a fusible link detection system and remote manual actuation by a mechanical pull station. The regulated release mechanism shall contain a release assembly, regulator, expellant gas hose, and agent storage tank housed in a stainless steel enclosure with cover. The enclosure shall contain knock-outs for 1/2 in. conduit. The cover shall contain an opening for a visual status indicator.
It shall be compatible with mechanical gas shut-off devices; or, when equipped with a field or factory-installed switch(es), it shall be compatible with electric gas line or appliance shut-off devices, or connections to a building fire alarm control panel.
- 2.2.5 Regulated Actuator Assembly: When more than two agent tanks or three agent tanks in certain applications are required, the regulated actuator shall be available to provide expellant gas for additional tanks. It shall be connected to the cartridge receiver outlet of the regulated release mechanism providing simultaneous agent discharge. The regulator shall be deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar). The regulated actuator assembly shall contain an actuator, regulator, expellant gas hose, and agent tank housed in a stainless steel enclosure with cover. The enclosure shall contain knockouts to permit installation of the expellant gas line.
- 2.2.6 Discharge Nozzles: Each discharge nozzle shall be tested and listed with the R-102 system for a specific application. Nozzles tips shall be stamped with the flow number designation (1/2, 1, 2, or 3). Each nozzle shall have a metal or rubber blow-off cap to keep the nozzle tip orifice free of cooking grease build-up.

SPECIFICATIONS

2.0 PRODUCT (Continued)

2.2 Components (Continued)

- 2.2.7 Distribution Piping: Distribution piping shall be Schedule 40 black iron, chrome-plated, or stainless steel conforming to ASTM A120, A53, or A106.
- 2.2.8 Detectors: The detectors shall be the fusible link style designed to separate at a specific temperature.
- 2.2.9 Cartridges: The cartridge shall be a sealed steel pressure vessel containing either carbon dioxide or nitrogen gas. The cartridge seal shall be designed to be punctured by the releasing device supplying the required pressure to expel wet chemical agent from the storage tank.
- 2.2.10 Agent Distribution Hose: An optional agent distribution hose shall be available for kitchen appliances manufactured with or resting on casters (wheels/rollers). This shall allow the appliance to be moved for cleaning purposes without disconnecting the appliance fire suppression protection. Hose assembly shall include a restraining cable kit to limit the appliance movement within the range (length) of the flexible hose.
- 2.2.11 Flexible Conduit: The manufacturer supplying the Restaurant Fire Suppression System shall offer flexible conduit as an option to rigid EMT conduit for the installation of pull stations and/or mechanical gas valves. The flexible conduit shall be UL Listed and include all approved components for proper installation.
- 2.2.12 Pull Station Assembly: The Fire Suppression System shall include a remote pull station for manual system actuation. The pull station shall be designed to include a built-in guard to protect the pull handle. The pull station shall also be designed with a pull handle to allow for three finger operation and shall be red in color for quick visibility.

3.0 IMPLEMENTATION

3.1 Installation

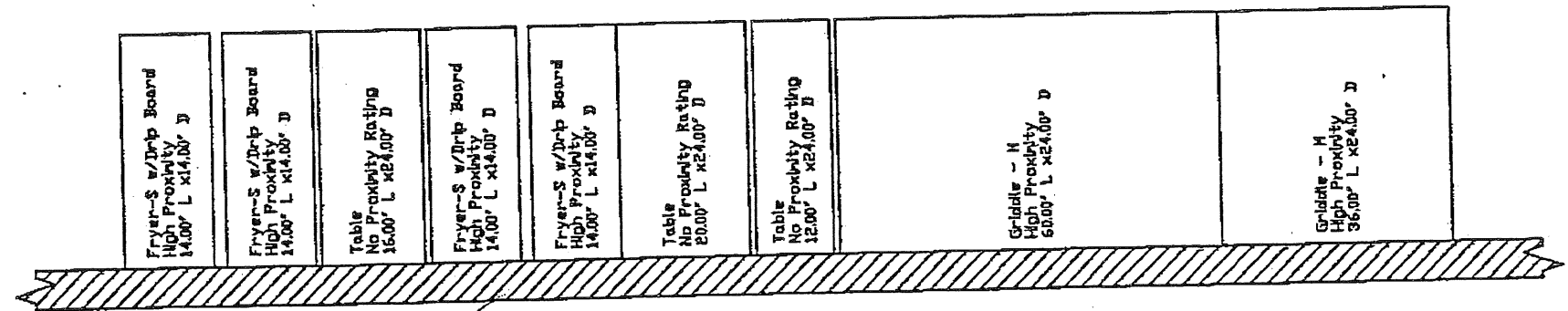
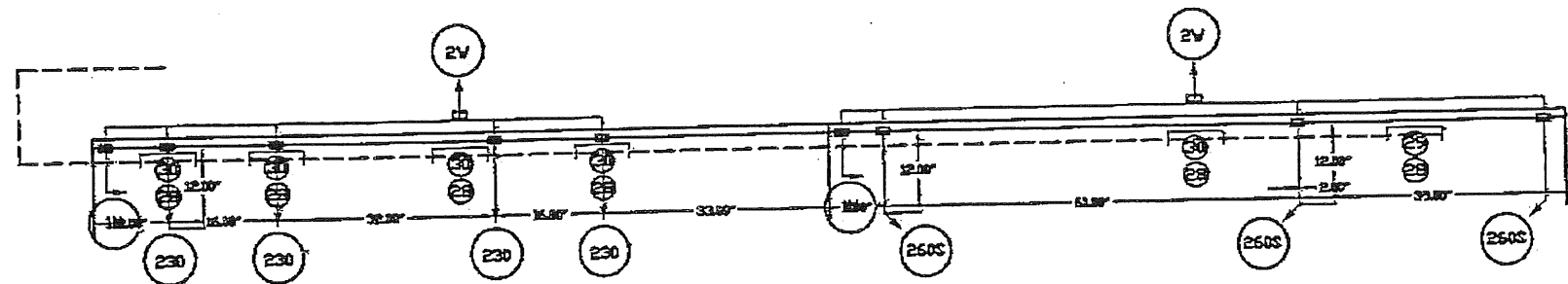
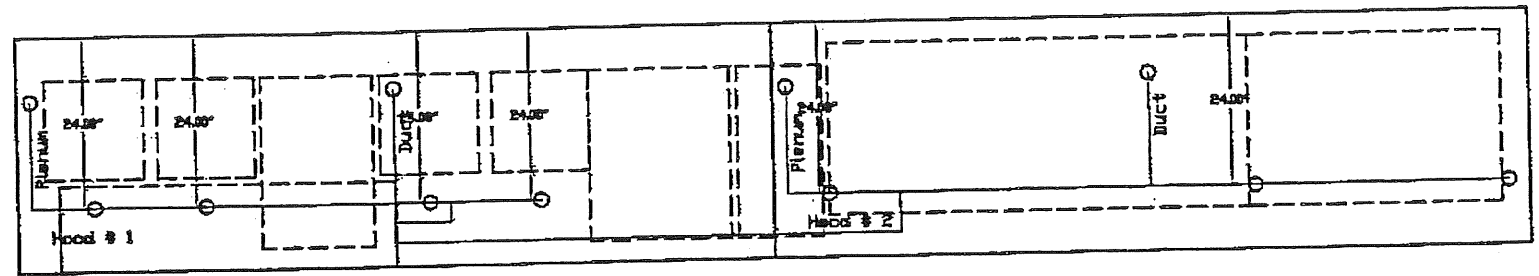
- 3.1.1 The R-102 fire suppression system shall be designed, installed, inspected, maintained, and recharged in accordance with the manufacturer's listed instruction manual.

3.2 Training

- 3.2.1 Training shall be conducted by representatives of the manufacturer.

► Indicates revised information

ANSUL, ANSUL AUTOMAN, and R-102 are trademarks of Tyco Fire Suppression & Building Products or its affiliates.



- NOTES
- FIELD PIPE DROPS AS SHOWN
 - SLEEVING, ELBOWS, TEES, AND NOZZLES SUPPLIED BY CAS
 - RELOCATE NOZZLES IF FLOW PATTERN IS BLOCKED BY SHELVING, SALAMANDERS, ETC.
 - MAXIMUM 9 ELBOWS IN SUPPLY LINE.
 - MINIMUM 72 INCHES OF AGENT LINE FROM TANK TO FIRST NOZZLE.
 - IF APPLICABLE, PRE-PIPED CHARBROILER DROPS ARE SHIPPED LOOSE.
 - FACTORY PIPING EXTENDS A MAXIMUM OF 6' ABOVE THE TOP OF THE HOOD.
 - APPLIANCE DIMENSIONS LISTED REPRESENT THE COOKING SURFACE SIZE, NOT THE OVERALL APPLIANCE SIZE.
 - THIS FIRE SYSTEM COMPLIES WITH UL 300 REQUIREMENTS

Job #: 1259625
 Job Name: Five Guys - Portland, ME (Fore Street)
 Drawn By:
 System Size: ANSUL-3.0/3.0 Total FP required: 20
 Hood # 1 9' 0.00" Long x 33" Wide x 47" High
 Riser # 1 Size: 10" x 17"
 Hood # 2 9' 0.00" Long x 33" Wide x 47" High
 Riser # 1 Size: 10" x 17"

LEGEND - FIRE CABINET ANSUL SYSTEM

- 1A 1.5 GALLON TANK
- 1B 3 GALLON TANK
- 2 DEM AUTOMAN RELEASE
- 3 DEM REGULATED RELEASE
- 4 DEM REGULATED ACTUATOR
- 5 ANSULEX LIQUID AGENT (3 GAL)
- 6 ANSULEX LIQUID AGENT (1.5 GAL)
- 7 CARTRIDGE (101-20)
- 8 CARTRIDGE (101-10)
- 9 CARTRIDGE (101-30)
- 9A CARTRIDGE (LT-A-101-30)
- 9B DOUBLE TANK CARTRIDGE
- 10 TEST LINK
- 11 DOUBLE MICROSWITCH
- 12 HOSE ASSEMBLY
- 1100 DUCT NOZZLE (430913)
- 2W DUCT NOZZLE (419337)
- 1W NOZZLE ASSEMBLY (419336)
- 1F NOZZLE ASSEMBLY (419333)
- 1N NOZZLE ASSEMBLY (419335)
- 1/2N NOZZLE ASSEMBLY (419334)
- 3N NOZZLE ASSEMBLY (419338)
- 245 NOZZLE ASSEMBLY (419340)
- 230 NOZZLE ASSEMBLY (419339)
- 2120 NOZZLE ASSEMBLY (419343)
- 290 NOZZLE ASSEMBLY (419342)
- 260 NOZZLE ASSEMBLY (419341)
- 28 DETECTOR BRACKET
- 29 LOW TEMP FUSIBLE LINK
- 30 HIGH TEMP FUSIBLE LINK
- MGV MECHANICAL GAS VALVE
- EGV ELECTRICAL GAS VALVE
- 34 REMOTE MANUAL PULL STATION
- S SWIVEL ADAPTOR

PLANS + DESIGN BY CAPTIVEAIRE (PRE-PIPED)
 FINAL CONNECTIONS BY SIMPLEX GRINNELL
 MARCH, 2011