

Portland Fire Department

Fire Prevention ◆ 380 Congress Street ◆ Portland, Maine 04101

 $(t)\ 207.874.8400\ (f)\ 207.874-8410\ \bullet\ www.portland fire.com$

Kitchen Exhaust System Guideline and Code Provisions

Dear Applicant,

The following are guidelines to assist you in filing for a permit to install a kitchen exhaust system. This checklist should be provided to the licensed engineer responsible for the design of the system. This checklist must be complete and submitted with all required supporting documentation and the permit application for permit approval. The applicable code for this installation is NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*, 2008 edition.

Designer Information

Name: LeBel's sheet metal					
Phone N	umber:	207 576 5613			
E-mail ac	ddress:	sachi@exploremaine.com			

Required Plans

Key Plan (illustrating location of work within the building)

Plot plan showing duct systems and terminations, adjacent buildings, property lines, combustible construction, electrical equipment or lines, and closest point of any air intakes, doors, or windows within the distances specified in Section 7.8 of NFPA 96.

Interior and exterior elevations showing duct systems and terminations, clearances to adjacent buildings, property lines, combustible construction, electrical equipment, and closest point of all air intakes, doors, or windows within the distances specified in Section 7.8 of NFPA 96; and equipment, clearance reduction methods, rated enclosures, and cleanouts.

Type of cooking device to be used (i.e. open grill, solid fuel fried, or fryer)

Required Documents

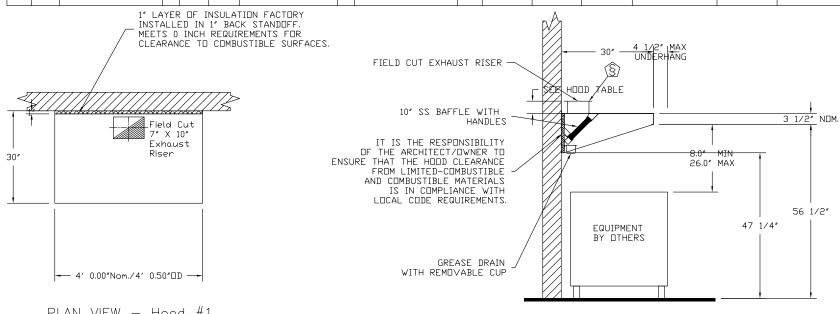
Equipment operation and installation manuals

Гуре с	of System:
	Type 1:
	Type 1 systems are used for cooking equipment used in processes producing smoke <u>or</u> grease-laden vapors. Type 2 systems are used to vent steam.
Hood	specs
	What type of material is the hood constructed of? 430 Stainless
	Thickness of hood material:16 gauge Style of hood: Concession style low proximity backshelf
	Type of filter:ss baffled grease
	Height of filter above nearest cooking surface:
	Capacity of hood (CFM):800 cfm
	Makeup air system description and capacity: screened window in airstream trailer
Exhau	st Duct Specs
	What type of material is the duct constructed of?16 gauge steel
	Thickness of duct material:16
	Air velocity within the duct system:
Plan D	Details Required
Se Gr	 Vibration isolation system Grease accumulation prevention system Cleanouts Grease duct enclosure Exhaust termination

^{**}A separate fire suppression system permit is required for Type 1 hoods**

HOOD INFORMATION - Job#2907054														
			, ,	MAX.			EXHAU	ST PLE	NUM				HOOD CONFIG.	
HOOD	HOOD TAG MODEL LENGTH COOKING			TOTAL			RISE	R(S)			HOOD	END TO		
N□.). TAG	MODEL	LENGIN		EXH. CFM	WIDTH	LENG.	HEIGHT	DIA.	CFM	S.P.	CONSTRUCTION	END	ROW
1		3012		400 Deg.	800	7,	10"	4*	4.0		-0.359*	430 SS	ALONE	41 515
		BLL				′	10	"		800	-0.339	Where Exposed	ALUNE A	ALONE

HOC	D IN	FORMATION															
		FILTER(S)					LIGHT(S)		UTILITY CABINET(S)					FIRE	ноор		
H001) TAG	:				EFFICIENCY @ 9			WIRE			F]	RE SYSTEM	ELECTRICAL			1HANGING
N□.	Inc	TYPE	QTY	HEIGHT	LENGTH	MICRONS	QTY.		GUARD		SIZE	TYPE	SIZE	MODEL #		PIPING	
1		SS Baffle with Handle	5 2	10"	16"	30%	0									ND	86 LBS



<u>PLAN VIEW - Hood #1</u> 4' 0.00" LONG 3012BLL

 $\frac{SECTION\ VIEW\ -\ MODEL\ 3012BLL}{HOOD\ -\ \#1}$





JOB Bayside Bowl - BLL								
<i>LOCATION</i> Lewiston, ME								
<i>DATE</i> 1/31/2017	<i>JOB #</i> 2907054							
DWG # 1	<i>DRAWN BY</i> BFC-21							
REV.	$SCALE \ 3/8'' = 1'-0''$							

EXHAUST FAN INFORMATION - Job#2907054

FAN UNIT ND.	TAG	FAN UNIT MODEL #	CFM	ESP.	RPM	H.P.	B.H.P.	ø	VOLT	FLA	WEIGHT (LBS.)	SONES
1		DU30HFA	800	0.670	1460	0.250	0.1610	1	115	3.8	109	11

FAN OPTIONS

TAG	OPTION (Qty Descr.)
	1 - Grease Box
	1 - Full Crating For Exhaust Fans
	1 - Wallmount 20.5" sq. x 2"
	1 - Wall Mount Construction for Fan
	1 - 3 Year Extended Motor Warranty
	1 - Fan Base Ceramic Seal - For Grease Ducts
	TAG

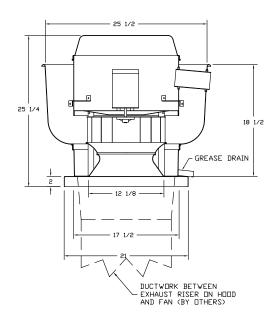
FAN ACCESSORIES

FAN UNIT	TAG		EXHAUST		SUPPLY					
ND.	IAU	GREASE CUP	GRAVITY DAMPER		SIDE DISCHARGE		MOTORIZED DAMPER	WALL MOUNT		
1		YES		YES						

FAN SOUND INFORMATION

ľ	FAN JNIT ND.	MOTOR	RPM	LWA	SONES	DBA	DISTANCE FT	OCTAVE 1	OCTAVE 2	OCTAVE 3	□CTAVE 4	OCTAVE 5	OCTAVE 6	□CTAVE 7	□CTAVE 8
	1	Exhaust	1460	73.3	11	61.8	5	72.9	75.8	76.8	69.6	65.7	63.8	58.9	48.9

FAN #1 DU30HFA - EXHAUST FAN



FEATURES:

- DIRECT DRIVE CONSTRUCTION (NO BELTS/PULLEYS)
- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL705 AND UL762 - VARIABLE SPEED CONTROL
- INTERNAL WIRING
- WEATHERPROOF DISCONNECT
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE)
- HIGH HEAT OPERATION 300°F (149°C)
- GREASE CLASSIFICATION TESTING

NORMAL TEMPERATURE TEST EXHAUST FAN MUST OPERATE CONTINUOUSLY

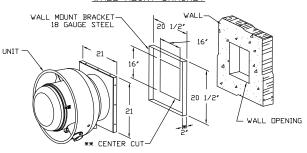
WHILE EXHAUSTING AIR AT 300°F (149°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT ANY DETERIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

ABNORMAL FLARE-UP TEST
EXHAUST FAN MUST OPERATE CONTINUOUSLY
WHILE EXHAUSTING BURNING GREASE VAPORS AT 600°F (316°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.

<u>OPTIONS</u>

GREASE BOX FULL CRATING FOR EXHAUST FANS WALLMOUNT 20.5" SQ. X 2" WALL MOUNT CONSTRUCTION FOR FAN 3 YEAR EXTENDED MOTOR WARRANTY FAN BASE CERAMIC SEAL - FOR GREASE DUCTS

WALL MOUNT BRACKET



- WALL BRACKET FITS INTO BASE OF FAN
- SELF DRILLING SCREWS SHOULD BE USED FOR UNIT ATTACHMENT TO WALL MOUNT BRACKET
- * DIMENSION = 5" WHEN USED WITH DAMPER
- ** CENTERED IN WALL MOUNT

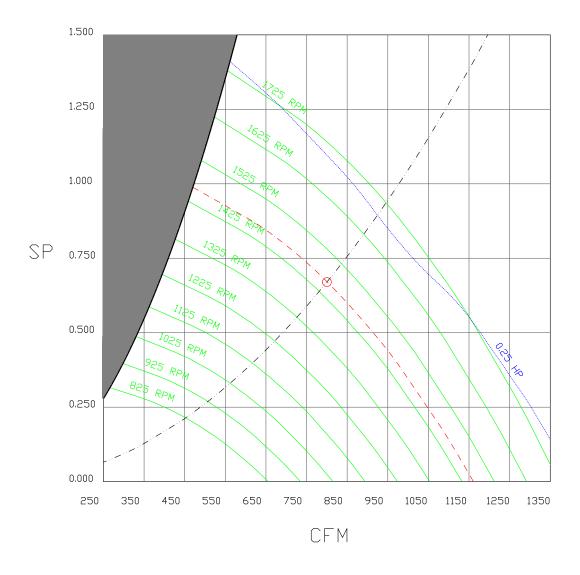






<i>JOB</i> Bayside Bowl - BL	L	
<i>LOCATION</i> Lewiston, ME	.,	
<i>DATE</i> 1/31/2017	<i>JOB #</i> 2907054	
<i>DWG #</i> 2	DRAWN BY BFC-21	
REV.	SCALE 3/8" = 1'-0"	_

800 CFM, 0.67 SP @ 1460 RPM and 0.161 BHP at 243 feet and 70 deg F \ast Please note that these curves were adjusted for job specific temperature and altitude.







JOB Bayside Bowl - BLL									
LOCATION Lewiston, ME,									
<i>DATE</i> 1/31/2017	JOB #	2907054							
DWG # 3	DRAWN	<i>BY</i> BFC−21							
REV.	SCALE	3/8" = 1'-0"							

(\$) GRE

GREASE DUCT SPECIFICATIONS:

PROVIDE GREASE DUCT EQUAL TO CAPTIVEAIRE SYSTEMS MODEL "DW" ROUND 20 GAUGE 430 STAINLESS STEEL DUCTWORK. MODEL "DW" IS LISTED TO UL-1978 AND IS INSTALLED USING "V" CLAMP LOCKING CONNECTIONS SEALED WITH 3M FIRE BARRIER 2000 PLUS. MODEL "DW" DOES NOT REQUIRE WELDING PROVIDING IT HAS BEEN INSTALLED PER THE MANUFACTURES INSTALLATION GUIDE.

PROVIDE RATED ACCESS DOORS AT EVERY CHANGE IN DIRECTION AND EVERY 12' ON CENTER. PER MANUFACTURES LISTING MODEL "DW" HORIZONTAL RUNS LESS THAN 75 FT. CAN BE SLOPED 1/16" PER 12", HORIZONTAL RUNS MORE THAN 75 FT. CAN BE SLOPED 3/16" PER 12". DUCT SHOULD BE SLOPED AS MUCH AS POSSIBLE TO REDUCE THE CHANCE OF GREASE ACCUMULATION IN HORIZONTAL RUNS.

IF THE DUCT IS WITHIN 18 INCHES OF COMBUSTIBLE MATERIAL, PROVIDE UL-2221 LISTED DOUBLE WALL GREASE DUCT EQUAL TO CAPTIVEAIRE SYSTEMS MODEL "DW- 2R, 3R, OR 3Z" ROUND 20 GAUGE 430 STAINLESS INNER DUCT INSULATED WITH A 24 GAUGE 430 STAINLESS OUTER SHELL.

CUSTOMER APPROVAL TO MANUFACTURE: Approved as Noted Approved with NO Exception Taken Revise and Resubmit SIGNATURE Your Title Date EXHAUST FAN. THE INNER DUCT IS FULLY WELDED TO THE TRANSITION PLATE, ALL VENTED CURB ROOF TERMINATION. SECURED TO THE CURB BY DTHER.





<i>JOB</i> Bayside Bowl - BLI	_
<i>LOCATION</i> Lewiston, ME	
<i>DATE</i> 1/31/2017	<i>JOB #</i> 2907054
DWG # 4	<i>DRAWN BY</i> BFC-21
REV	$SCALE \ 3/8'' = 1'-0''$

