

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK

# CITY OF PORTLAND

## BUILDING INSPECTION

## PERMIT ISSUED

Please Read Application And Notes, If Any, Attached

Permit Number: 100553

MAY 27 2010

This is to certify that SKILLFUL RE LLC /W H Demmons

has permission to install a commercial kitchen grease hood & dishwasher hood

City of Portland

AT 58 ALDER ST CEI 034 H002001

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

Apply to Public Works for street line and grade if nature of work requires such information.

Notification of inspection must be given and written permission procured before this building or part thereof is lathed or otherwise enclosed-in. 24 HOUR NOTICE IS REQUIRED.

A certificate of occupancy must be procured by owner before this building or part thereof is occupied.

### OTHER REQUIRED APPROVALS

Fire Dept. [Signature] 202

Health Dept. \_\_\_\_\_

Appeal Board \_\_\_\_\_

Other \_\_\_\_\_  
Department Name

[Signature] 5/27/10  
Director - Building & Inspection Services

**PENALTY FOR REMOVING THIS CARD**

**City of Portland, Maine - Building or Use Permit Application**

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

Permit No: 10-0553	Issue Date:	CBL: 034 H002001
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Location of Construction: 58 ALDER ST	Owner Name: SKILLFUL RE LLC	Owner Address: PO BOX 2	Phone:
Business Name:	Contractor Name: W H Demmons	Contractor Address: 93 Warren Ave Portland	Phone 2077977468
Lessee/Buyer's Name	Phone:	Permit Type: Hood Systems, Commerical	Zone: B-7

Past Use: Commercial - "Bowl Portland"	Proposed Use: Commercial - "Bowl Portland" - install a commercial kitchen grease hood & Dishwasher hood	Permit Fee: \$290.00	Cost of Work: \$27,000.00	CEO District: 1
		FIRE DEPT: w/conditions 5/27/10 <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Denied	INSPECTION: Use Group: A-2 Type: TYPE 1 DNC-2003 Hoops Type: TYPE 2	

Proposed Project Description:  
install a commercial kitchen grease hood & Dishwasher hood

Signature: *[Signature]* Signature: *[Signature]* 5/27/10  
PEDESTRIAN ACTIVITIES DISTRICT (P.A.D.)  
Action:  Approved  Approved w/Conditions  Denied  
Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Permit Taken By: ldobson	Date Applied For: 05/21/2010	<b>Zoning Approval</b>	
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- This permit application does not preclude the Applicant(s) from meeting applicable State and Federal Rules.
- Building permits do not include plumbing, septic or electrical work.
- Building permits are void if work is not started within six (6) months of the date of issuance. False information may invalidate a building permit and stop all work..

**Special Zone or Reviews**

Shoreland  
 Wetland  
 Flood Zone  
 Subdivision  
 Site Plan

Maj  Minor  MMT

Date: *[Signature]* 5/24/10

**Zoning Appeal**

Varianec  
 Miscellaneous  
 Conditional Use  
 Interpretation  
 Approved  
 Denied

Date: \_\_\_\_\_

**Historic Preservation**

Not in District or Landmark  
 Does Not Require Review  
 Requires Review  
 Approved  
 Approved w/Conditions  
 Denied

Date: *[Signature]*

**PERMIT ISSUED**

**MAY 27 2010**

City of Portland

**CERTIFICATION**

I hereby certify that I am the owner of record of the named property, or that the proposed work is authorized by the owner of record and that I have been authorized by the owner to make this application as his authorized agent and I agree to conform to all applicable laws of this jurisdiction. In addition, if a permit for work described in the application is issued, I certify that the code official's authorized representative shall have the authority to enter all areas covered by such permit at any reasonable hour to enforce the provision of the code(s) applicable to such permit.

SIGNATURE OF APPLICANT	ADDRESS	DATE	PHONE
RESPONSIBLE PERSON IN CHARGE OF WORK, TITLE		DATE	PHONE

**City of Portland, Maine - Building or Use Permit**

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

Permit No: 10-0553	Date Applied For: 05/21/2010	CBL: 034 H002001
-----------------------	---------------------------------	---------------------

Location of Construction: 58 ALDER ST	Owner Name: SKILLFUL RE LLC	Owner Address: PO BOX 2	Phone:
Business Name:	Contractor Name: W H Demmons	Contractor Address: 93 Warren Ave Portland	Phone (207) 797-7468
Lessee/Buyer's Name	Phone:	Permit Type: Hood Systems, Commerical	

Proposed Use: Commercial - "Bowl Portland" - install a commercial kitchen grease hood & Dishwasher hood	Proposed Project Description: install a commercial kitchen grease hood & Dishwasher hood
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<b>Dept:</b> Zoning	<b>Status:</b> Approved	<b>Reviewer:</b> Marge Schmuckal	<b>Approval Date:</b> 05/24/2010
<b>Note:</b>	<b>Ok to Issue:</b> <input checked="" type="checkbox"/>		

<b>Dept:</b> Building	<b>Status:</b> Approved with Conditions	<b>Reviewer:</b> Jeanine Bourke	<b>Approval Date:</b> 05/27/2010
<b>Note:</b>	<b>Ok to Issue:</b> <input checked="" type="checkbox"/>		
1) All penetrations through rated assemblies must be protected by an approved firestop system installed in accordance with ASTM 814 or UL 1479, per IBC 2003 Section 712. 2) The hood, duct and exhaust shall be installed per IMC 2003 and NFPA 96 This permit is approved based on the plans submitted and/or updated for reductions in the clearances based on the application of a UL approved fire wrap or equivalent assembly per code. 3) Application approval based upon information provided by applicant. Any deviation from approved plans requires separate review and approval prior to work.			

<b>Dept:</b> Fire	<b>Status:</b> Approved with Conditions	<b>Reviewer:</b> Ben Wallace Jr.	<b>Approval Date:</b> 05/27/2010
<b>Note:</b>	<b>Ok to Issue:</b> <input checked="" type="checkbox"/>		
1) Install shall comply with NFPA 96. A compliance letter is required			



# General Building Permit Application

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

Location/Address of Construction: <u>58 ALDER STREET, PORTLAND ME</u>		
Total Square Footage of Proposed Structure <u>EXISTING BUILDING 16,083 SF</u>		Square Footage of Lot <u>24,547 SF</u>
Tax Assessor's Chart, Block & Lot Chart#      Block#      Lot# <u>34            H            3</u>	Owner: <u>ROSS FURMAN</u>	Telephone: <u>772-7000</u>
Lessee/Buyer's Name (If Applicable) <u>BOWL PORTLAND</u> <u>161 CONGRESS STREET</u> <u>PORTLAND, ME 04101</u>	Applicant name, address & telephone: <u>BOWL PORTLAND</u> <u>161 CONGRESS ST</u> <u>PORTLAND, ME 04101</u> <u>207-712-1511</u>	Cost Of Work: \$ <u>27,000</u> Fee: \$ <u>8290</u> C of O Fee: \$ _____
Current legal use (i.e. single family) <u>ASSEMBLY A-2/A-3</u> If vacant, what was the previous use? <u>SKILLFUL VENDING</u> Proposed Specific use: <u>BAYSIDE BOWL (BOWLING ALLEY &amp; LOUNGE)</u> Is property part of a subdivision? <u>NO</u> If yes, please name _____ Project description: <u>COMMERCIAL KITCHEN GREASE HOOD AND DISHWASHER HOOD</u> <u>INSTALLATION</u>		
Contractor's name, address & telephone: <u>WH DEMMONS, INC</u> <u>93 WARREN AVE, PORTLAND ME 04103 797-7468</u>		
Who should we contact when the permit is ready: <u>MICHAEL RICHARD</u> Mailing address: <u>93 WARREN AVE</u> Phone: <u>321-5882</u> <u>PORTLAND, ME 04103</u>		

Please submit all of the information outlined in the Commercial Application Checklist. Failure to do so will result in the automatic denial of your permit.

In order to be sure the City fully understands the full scope of the project, the Planning and Development Department may request additional information prior to the issuance of a permit. For further information or to download copies of this form and other applications visit the Inspections Division on-line at [www.portlandmaine.gov](http://www.portlandmaine.gov), or stop by the Inspections Division office, room 315 City Hall or call 874-8703.

I hereby certify that I am the Owner of record of the named property, or that the owner of record authorizes the proposed work and that I have been authorized by the owner to make this application as his/her authorized agent. I agree to conform to all applicable laws of this jurisdiction. In addition, if a permit for work described in this application is issued, I certify that the Code Official's authorized representative shall have the authority to enter all areas covered by this permit at any reasonable hour to enforce the provisions of the codes applicable to this permit.

Signature of applicant: [Handwritten Signature] Date: 3/20/10

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

MAY 21 2010

Dept. of Building Inspections  
City of Portland Maine



# PORTLAND MAINE

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

Lee Urban - Director of Planning and Development  
Jeanie Bourke - Inspection Division Services Director

Bayside Bowl  
56 ALGER STREET  
PORTLAND, ME

## Kitchen Exhaust System Checklist and code Provisions

Dear Applicant,

The following is a checklist to assist you in filing for a permit for a Kitchen Exhaust system. The applicable Mechanical Code provisions have also been attached. Please complete this and submit job specific construction documents that demonstrate compliance with the attached information.

### Type of System:

Type I X (USED HOOD) Type II \_\_\_\_\_

Type I systems are systems that vent fryers, grills, broilers, ovens or woks.

Type II systems are systems that vent steamers and other non grease producing appliances.

### Type of Materials:

Is the hood Stainless steel or other type of steel? 430 SS If Other, what Type? \_\_\_\_\_

Is the duct work Stainless steel or other type of steel? BLACK IRON If Other, what type? 16 GAGE BLACK IRON

Thickness of the steel for the hood 430 SS (18 + 20 GAGE)

Thickness of the duct for the hood 16 GAGE

### Type of Hood and Duct Supports

HOOD SUPPORTED W/ THREADED ROD (1/2") + UNISTRUT LAG SCREWED TO BUILDING STRUCTURE

DUCT SUPPORTED BY 2x2x1/8 BLACK IRON ANGLE IRON

Type of seams and Joints WELDED (CONTINUOUS/EXTERNAL)

Grease Gutters provided? Yes

Hood Clearance reduction to Combustibles design /specs:

0"

Duct Clearance reduction to Combustibles design /specs:

0"

Vibration Isolation System:

EXHAUST FANS ARE INTERNALLY ISOLATED w/ RUBBER MOUNTS

Air Velocity within the duct system 1700 TO 1850 FPM

Grease accumulation prevention system: YES

DUCT IS SLOPED BACK TOWARD HOOD TO PREVENT GREASE ACCUMULATION

Cleanouts YES - AT DIRECTION CHANGES IN DUCT (ULTIMATE DOOR)

Grease Duct enclosure DUCT CHASE - ALL DUCT WRAPPED TO MEET 0" ~~CLEARANCE~~  
CLEARANCE TO COMBUSTIBLES

Exhaust Termination Roof X Wall \_\_\_\_\_

Fire Suppression System UL 300 APPROVED WET CHEMICAL

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

ROOF MOUNTED UPBLAST - EXHAUST CUTLET >40" INCHES ABOVE ROOF ;

Exhaust fan distance from property lines >10+ FEET

Exhaust fan distance from other vents or openings >10+ FEET

Exhaust fan distance from adjacent buildings >10+ FEET

Exhaust fan height above adjoining grade >20+ FEET

## Hood Specs

Style of Hood SLOPED EXHAUST-ONLY WALL CANOPY HOOD w/ PERFORATED Supply Plenum

Type of Filter KLEEN-GARD SS BAFFLE FILTERS

Height of filter above nearest cooking surface >42" inches (Hood is listed)

Capacity of hood CFM 4200 CFM

Make up Air system description and capacity

PERFORATED Supply Plenum on front of Hood; 3360 CFM CAPACITY

SLOPED FILTER INTAKE w/ 2" EZ KLEEN METAL MESH FILTERS; STANDARD

GALVANIZED CONSTRUCTION



# PORTLAND MAINE

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

Lee Urban - Director of Planning and Development  
Jeanie Bourke - Inspection Division Services Director

BAYSIDE BOWL  
58 ALDER ST  
PORTLAND, ME

## Kitchen Exhaust System Checklist and code Provisions

Dear Applicant,

The following is a checklist to assist you in filing for a permit for a Kitchen Exhaust system. The applicable Mechanical Code provisions have also been attached. Please complete this and submit job specific construction documents that demonstrate compliance with the attached information.

### Type of System:

Type I \_\_\_\_\_ Type II X

Type I systems are systems that vent fryers, grills, broilers, ovens or woks.

Type II systems are systems that vent steamers and other non grease producing appliances.

### Type of Materials:

Is the hood Stainless steel or other type of steel? 304 SS If Other, what Type? \_\_\_\_\_

Is the duct work Stainless steel or other type of steel? Stainless Steel If Other, what type? \_\_\_\_\_

Thickness of the steel for the hood 18 GAGE SS

Thickness of the duct for the hood 24 GAGE SS

### Type of Hood and Duct Supports

HOOD IS SUPPORTED W/ THREADED ROD + UN-STRUT LAG SCREWS INTO BUILDING STRUCTURE

DUCT SUPPORTED BY SPANNED HANGING STRAPS

Type of seams and Joints SCREWED AND SILICONE SEALED JOINTS + SEAMS

Grease Gutters provided? N/A

Hood Clearance reduction to Combustibles design /specs:  
N/A

Duct Clearance reduction to Combustibles design /specs:  
N/A

Vibration Isolation System:  
EXHAUST FAN IS INTERNALLY ISOLATED w/ RUBBER MOUNTS

Air Velocity within the duct system ~ 900 FPM

Grease accumulation prevention system:  
N/A

Cleanouts N/A

Grease Duct enclosure NONE / N/A

Exhaust Termination Roof X Wall \_\_\_\_\_

Fire Suppression System N/A

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

Exhaust fan distance from property lines > 10<sup>+</sup> FEET

Exhaust fan distance from other vents or openings > 10<sup>+</sup> FEET

Exhaust fan distance from adjacent buildings > 10<sup>+</sup> FEET

Exhaust fan height above adjoining grade > 10<sup>+</sup> FEET

**Hood Specs**

Style of Hood CONDENSATE HOOD w/ FULL PERIMETER GUTTER

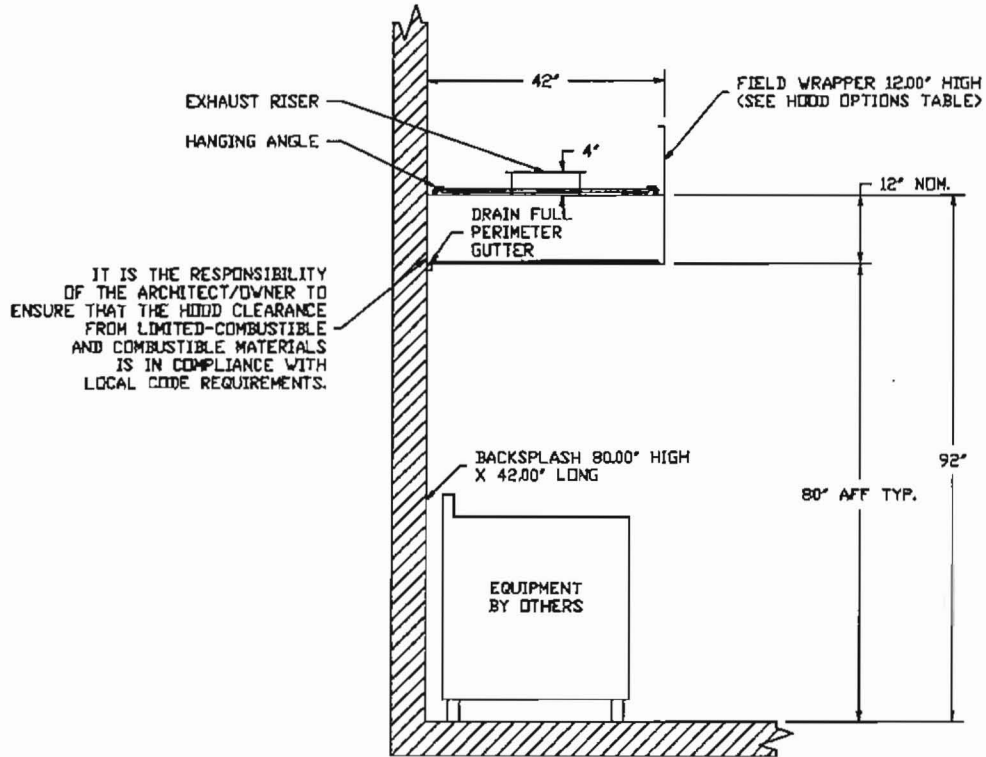
Type of Filter N/A

Height of filter above nearest cooking surface N/A

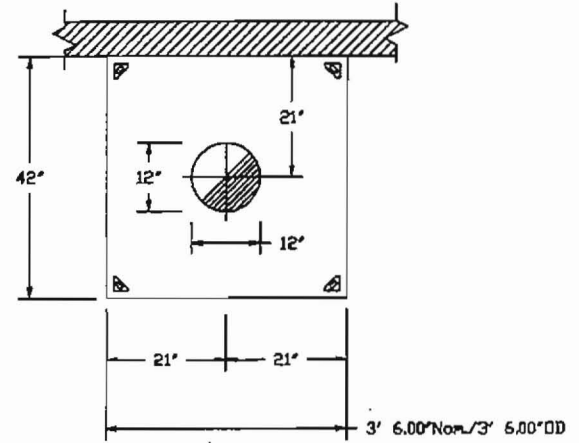
Capacity of hood CFM 700 CFM

Make up Air system description and capacity  
N/A





SECTION VIEW - MODEL 4212VHB-G



PLAN VIEW - Hood #2 (Dish)  
3' 6.00" LONG 4212VHB-G

CUSTOMER APPROVAL TO MANUFACTURE:

Approved as Noted

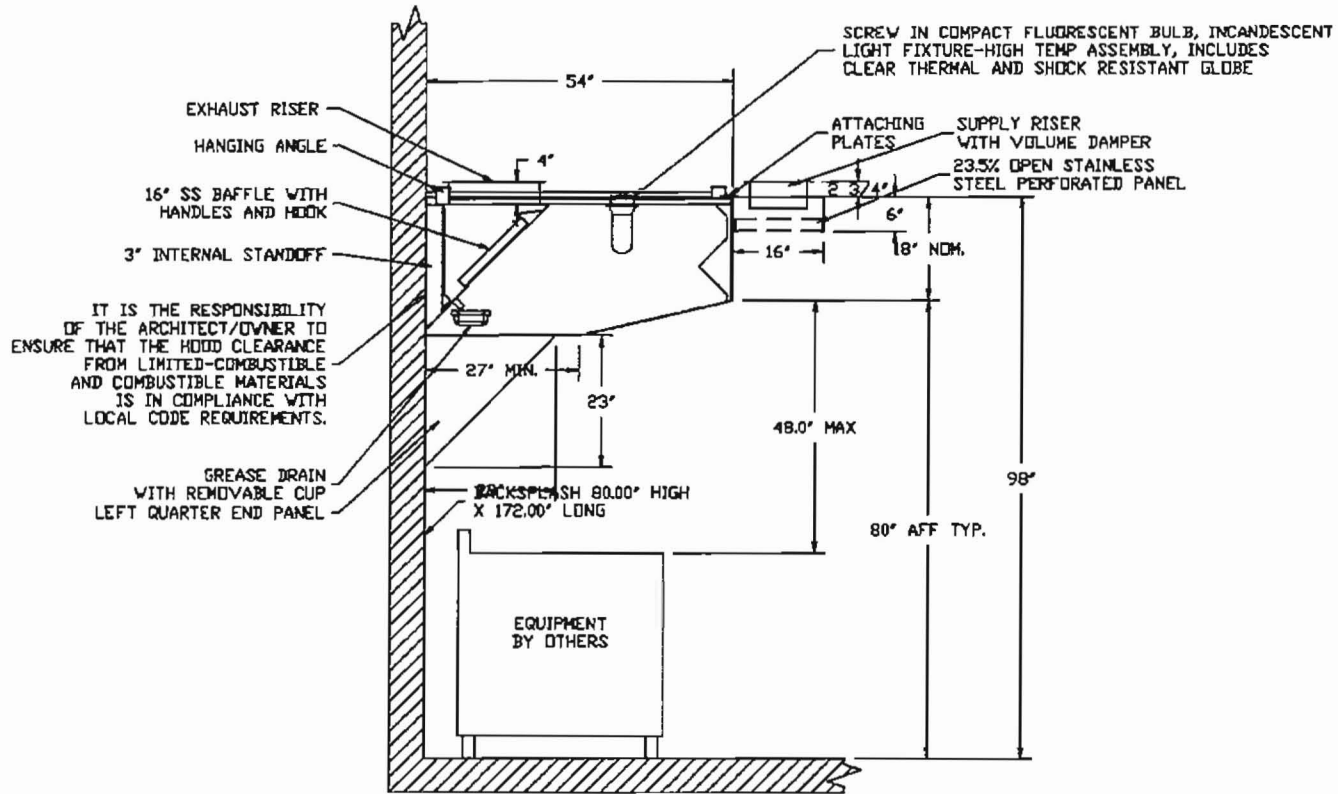
Approved with MD Exception Taken

Revise and Resubmit

SIGNATURE \_\_\_\_\_

Your Title \_\_\_\_\_ Date \_\_\_\_\_

<b>CAPTIVE AIRE</b>	JOB Bowl Portland R4 (sloped one	
	LOCATION Portland, ME	
	DATE 3/22/2010	JOB # 1105118
	DWG # 4	DRAWN BY BFC
	REV.	SCALE 1/32



**SECTION VIEW - MODEL 5418SND-2-PSP-F  
HOOD - #1**

**CUSTOMER APPROVAL TO MANUFACTURE:**

Approved as Noted

Approved with NO Exception Taken

Review and Resubmit

SIGNATURE \_\_\_\_\_

Your Title \_\_\_\_\_ Date \_\_\_\_\_

**CAPTIVE AIR**

JOB	Bowl Portland R4 (sloped one
LOCATION	Portland, ME
DATE	3/22/2010
DWG #	3
REV.	
JOB #	1105118
DRAWN BY	BFC
SCALE	1/32

**Lannie Dobson - 58 Alder Street Kitchen Hood Permit Application Supplemental Information**

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**From:** "Mike Richard" <MRichard@WHDemmons.com>  
**To:** <ldobson@portlandmaine.gov>  
**Date:** 5/21/2010 11:43 AM  
**Subject:** 58 Alder Street Kitchen Hood Permit Application Supplemental Information  
**CC:** "Doug Martin" <Doug@WHDemmons.com>  
**Attachments:** Bayside Bowl 1st Floor Partial Duct Plan 5.21.10.pdf; DOC017.PDF

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Hi Lannie,

Please find attached the following supplemental information for the Kitchen Hood Permit Application (for 58 Alder Street) I brought into your office earlier this morning.

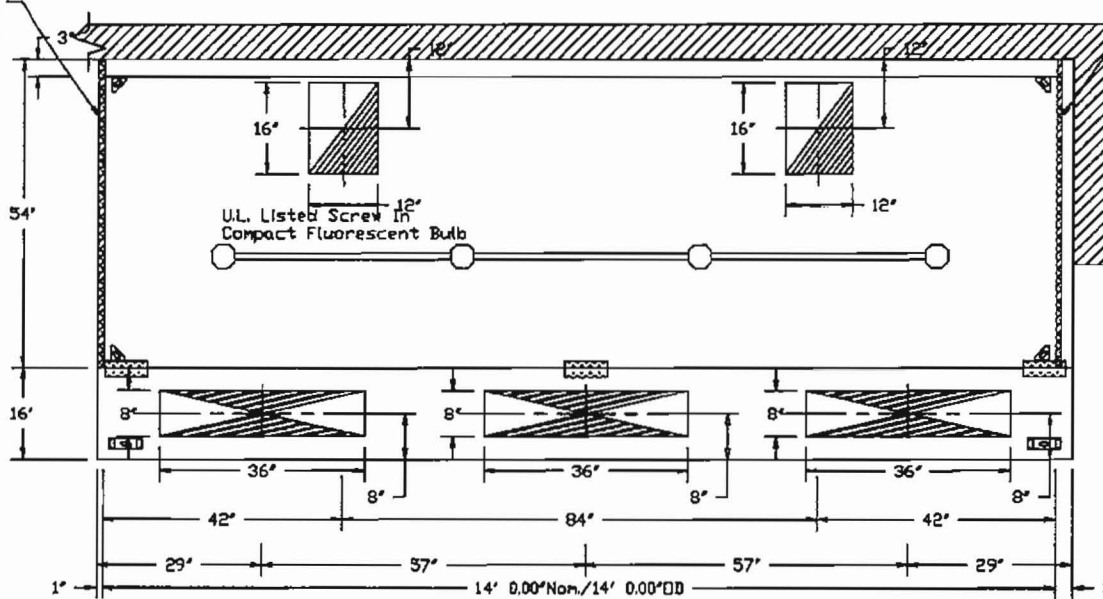
- o Partial plan view of the new kitchen showing the grease hood and dishwasher hood locations and associated ductwork
- o Manufacturer's cut sheets for both the grease hood and dishwasher hood
- o Basic specifications / information for the hoods

Hopefully the attached information in conjunction with the information I brought in this morning will be enough for you to process the permit application. If you do have additional questions, please feel free to contact me. Thanks again for your help!

Kind regards,

Mike Richard, P.E.  
**W.H. Demmons, Inc.**  
93 Warren Avenue  
Portland, Me 04103  
207-321-5882

1" LAYER OF INSULATION  
FACTORY INSTALLED IN  
1.00' END STANDOFF MEETS  
0" REQUIREMENTS CLEARANCE  
TO COMBUSTIBLE SURFACES.



1" LAYER OF INSULATION  
FACTORY INSTALLED IN  
3.00' END STANDOFF MEETS  
0" REQUIREMENTS CLEARANCE  
TO COMBUSTIBLE SURFACES.

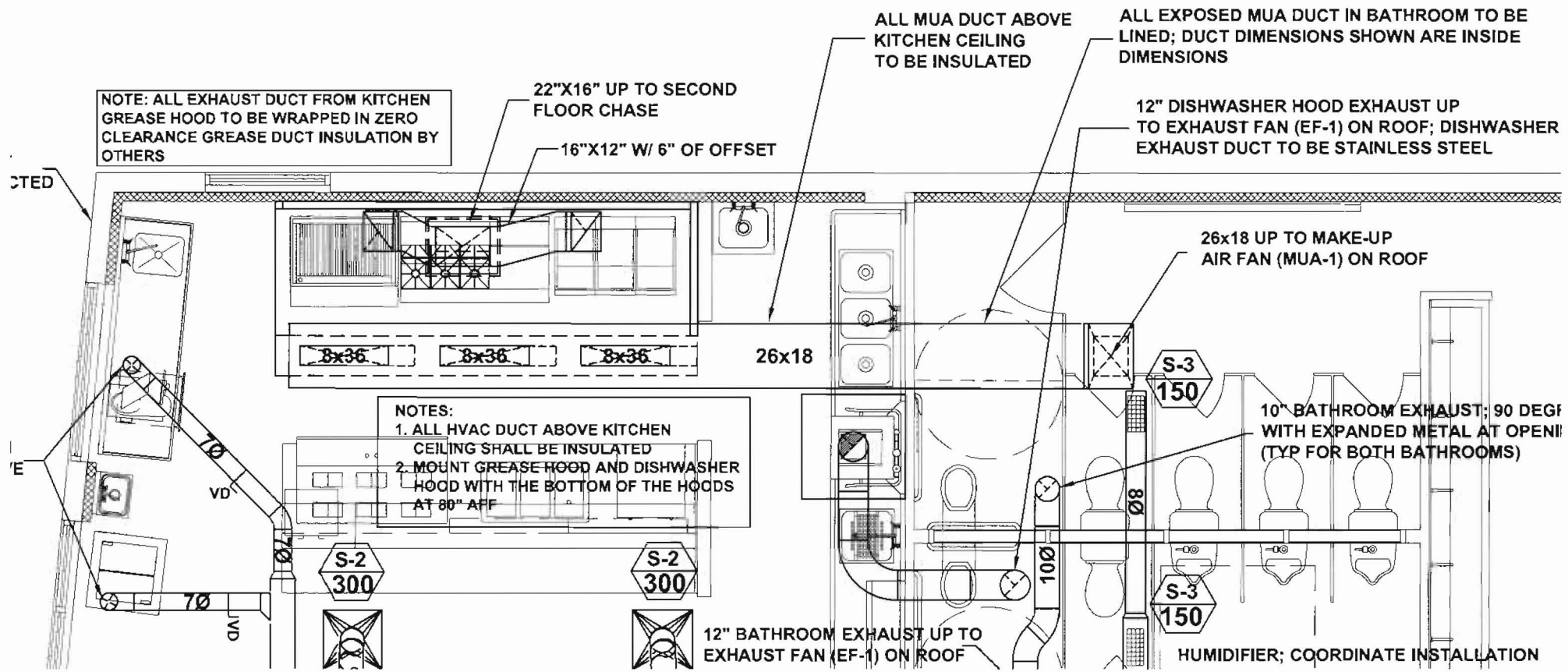
PLAN VIEW - Hood #1 (Grease)  
14' 0.00" LONG 5418SND-2-PSP-F  
NOTE: Additional hanging angles provided for hoods longer than 12 ft.

CUSTOMER APPROVAL TO MANUFACTURE:

Approved as Noted   
 Approved with NO Exception Taken   
 Revised and Resubmit   
 SIGNATURE \_\_\_\_\_  
 Your Title \_\_\_\_\_ Date \_\_\_\_\_

**CAPTIVE-AIRE**

JOB Bowl Portland R4 (stoped one)	
LOCATION Portland, ME	
DATE 3/22/2010	JOB # 1105118
DWG # 2	DRAWN BY BFC
REV.	SCALE 1/32



**HOOD INFORMATION**

HOOD NO.	TAG	MODEL	LENGTH	MAX. COOKING TEMP.	EXHAUST PLENUM RISERS(S)					SUPPLY PLENUM RISERS(S)					HOOD CONSTRUCTION	HOOD CONFIG.	
					TOTAL EXH. CFM	WIDTH	LENG.	DIA.	CFM	S.P.	TOTAL SUP. CFM	WIDTH	LENG.	DIA.		CFM	S.P.
1	Grease	3418	14' 0.00'	600 Deg.	4200	16"	12'		2100	-0.365'	3360				430 SS Where Exposed	ALONE	ALONE
		SND-2-FSP-F				16"	12'		2100	-0.365'							
2	Dish	4212 VHD-G	3' 6.00'	700 Deg.	700			12"	700	-0.098'	0				304 SS 100%	ALONE	ALONE

**HOOD INFORMATION**

HOOD NO.	FILTER(S)				LIGHT(S)			UTILITY CABINET(S)				FIRE SYSTEM PIPING	HOOD HANGING WGT		
	TYPE	QTY.	HEIGHT	LENGTH	QTY.	TYPE	WIRE GUARD	LOCATION	FIRE SYSTEM		ELECTRICAL			SWITCHES	
									TYPE	SIZE	MODEL #	QUANTITY	LOCATION		
1	SS Baffle with Handles	3	16"	16"	4	Screw In Compact Fluore	NO							NO	610 LBS
2		6	16"	20"	0									NO	120 LBS

**HOOD OPTIONS**

HOOD NO.	OPTION
1	BACKSPLASH - INSIDE CORNER 80.00' High X 4.00' Long 430 SS
	RIGHT SIDESPLASH 80.00' High X 36.00' Long 430 SS
	BACKSPLASH 80.00' High X 172.00' Long 430 SS
	LEFT QUARTER END PANEL 23" Top Width, 0" Bottom Width, 23" High 430 SS
	RIGHT END STANDOFF(FIN/SLP) 3" Wide Insulated
	LEFT END STANDOFF(FIN/SLP) 1" Wide Insulated
2	BACKSPLASH 90.00' High X 42.00' Long 304 SS
	FIELD WRAPPER 12.00' High Front, Left, Right

**PERFORATED SUPPLY PLENUM(S)**

HOOD NO.	POS.	LENGTH	WIDTH	HEIGHT	RISERS(S)				
					WIDTH	LENG.	DIA.	CFM	S.P.
1	Front	172"	16"	6"	8"	36"		1120	0.193'
					8"	36"		1120	0.193'
					8"	36"		1120	0.193'

CAPTIVE-AIRE HOODS ARE BUILT IN COMPLIANCE WITH



Inter-Tek NFPA #96  
NSF STANDARDS  
UL 710 & ULC710 STANDARDS  
E.T.L. LISTED 3054804-001



**CUSTOMER APPROVAL TO MANUFACTURE:**


Approved as Noted

Approved with NO Exception Taken

Revise and Resubmit

SIGNATURE: \_\_\_\_\_

Your Title: \_\_\_\_\_ Date: \_\_\_\_\_



JOB	Bowl Portland R4 (sloped one)
LOCATION	Portland, ME
DATE	3/22/2010
DWG #	1
REV.	
JOB #	1105118
DRAWN BY	BFC
SCALE	1/32