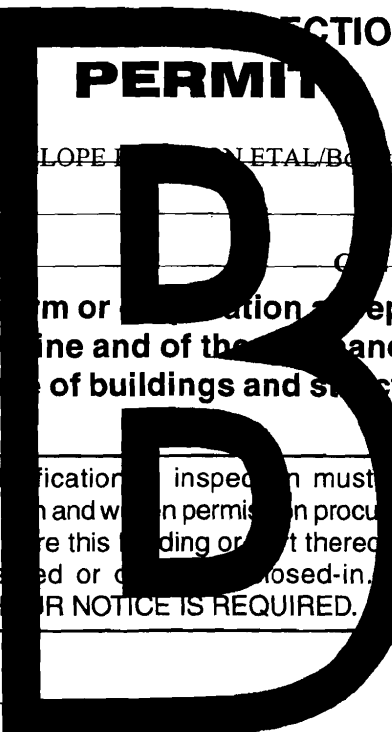


DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK

CITY OF PORTLAND

BUILDING DEPARTMENT

PERMIT



Please Read Application And Notes, If Any, Attached

PERMIT ISSUED
Permit Number: 071116
OCT 10 2007
CITY OF PORTLAND

This is to certify that PACHIOS HAROLD C & PELOPE METAL/Boi

has permission to install kitchen hood system

AT 565 CONGRESS ST 037 A038001

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 work on permit must be completed before this building or part thereof is occupied or closed-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] 9/27/07

Health Dept.

Appeal Board

Other

Department Name

[Signature] 10/9/07
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: 07-1116	Issue Date:	CBL: 037 A038001
-----------------------	-------------	---------------------

Location of Construction: 565 CONGRESS ST <i>called 571 Congress</i>	Owner Name: PACHIOS HAROLD C & PENELO	Owner Address: 567 CONGRESS ST	Phone: 774-5541
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Business Name: Pom Thai Taste & Noodle House	Contractor Name: Bourgoin & Sons	Contractor Address: 123 Davis Road Durham	Phone: 2077491878
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Lessee/Buyer's Name: POM	Phone: 939-3210	Permit Type: Hood Systems, Commerical	Zone: B-3
-----------------------------	--------------------	--	--------------

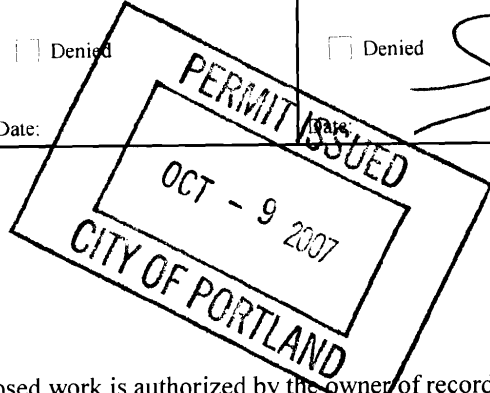
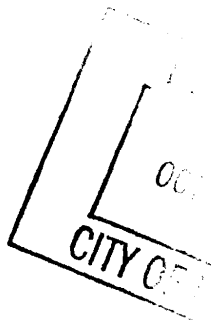
Past Use: Commercial - Pom Thai Taste & Noodle House	Proposed Use: Commercial - Pom Thai Taste & Noodle House - install kitchen hood system	Permit Fee: \$330.00	Cost of Work: \$31,000.00	CEO District: 1
---	---	-------------------------	------------------------------	--------------------

Proposed Project Description: install kitchen hood system	FIRE DEPT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Denied <i>Condition: must meet NFPA 96</i>	INSPECTION: Use Group: A-2 Type: Type 1 Hood IMC 2003
--	--	--

Signature: <i>M. Shultz 9/27/07</i>	Signature: <i>JMB 10/1/07</i>
PEDESTRIAN ACTIVITIES DISTRICT (P.A.D.)	
Action: <input type="checkbox"/> Approved <input type="checkbox"/> Approved w/Conditions <input type="checkbox"/> Denied	
Signature:	Date:

Permit Taken By: Idobson	Date Applied For: 09/12/2007	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>	<p>Special Zone or Reviews</p> <p><input type="checkbox"/> Shoreland</p> <p><input type="checkbox"/> Wetland</p> <p><input type="checkbox"/> Flood Zone</p> <p><input type="checkbox"/> Subdivision</p> <p><input type="checkbox"/> Site Plan</p> <p>Maj <input type="checkbox"/> Minor <input checked="" type="checkbox"/> MM</p> <p>Date: <i>9/25/07</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 District 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>
---	--	---	---



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

Department of Building Inspections

_____ 20__

Received from _____

Location of Work _____

Cost of Construction \$ _____

Permit Fee \$ _____

Building (IL) ___ Plumbing (I5) ___ Electrical (I2) ___ Site Plan (U2) ___

Other _____

CBL: _____

Check #: _____

Total Collected \$ _____

THIS IS NOT A PERMIT

No work is to be started until PERMIT CARD is actually posted upon the premises. Acceptance of fee is no guarantee that permit will be granted. PRESERVE THIS RECEIPT. In case permit cannot be granted the amount of the fee will be refunded upon return of the receipt less \$10.00 or 10% whichever is greater.

WHITE - Applicant's Copy
YELLOW - Office Copy
PINK - Permit Copy

City of Portland, Maine - Building or Use Permit

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

Permit No: 07-1116	Date Applied For: 09/12/2007	CBL: 037 A038001
------------------------------	--	----------------------------

Location of Construction: 565 CONGRESS ST	Owner Name: PACHIOS HAROLD C & PENELO	Owner Address: 567 CONGRESS ST	Phone:
Business Name: Pom Thai Taste & Noodle House	Contractor Name: Bourgoin & Sons	Contractor Address: 123 Davis Road Durham	Phone: (207) 749-1878
Lessee/Buyer's Name	Phone:	Permit Type: Hood Systems, Commerical	

Proposed Use: Commercial - Pom Thai Taste & Noodle House - install kitchen hood system	Proposed Project Description: install kitchen hood system
--	---

Dept: Zoning	Status: Approved	Reviewer: Marge Schmuckal	Approval Date: 09/25/2007	Note:	Ok to Issue: <input checked="" type="checkbox"/>
Dept: Building	Status: Approved with Conditions	Reviewer: Jeanine Bourke	Approval Date: 10/09/2007	Note:	Ok to Issue: <input checked="" type="checkbox"/>
1) The Hood shall be installed per IMC 2003 and NFPA 96 This permit is approved based on the plans submitted and updated for reductions in the cleaanecs based on the application of a UL approved fire wrap or equivalent assembly per code. 2) Separate permits are required for any electrical, plumbing, or HVAC systems. Separate plans may need to be submitted for approval as a part of this process.					
Dept: Fire	Status: Approved with Conditions	Reviewer: Deputy Chief Shutts	Approval Date: 09/27/2007	Note:	Ok to Issue: <input checked="" type="checkbox"/>
1) Install shall comply with NFPA 96. A compliance letter is required					

Comments:
9/17/2007-mes: I spoke to Venture management about this space. The previous use was Minuteman Press - This permit needs a change of use permit before this permit can be issued. I will call Pom. She seemed to understand what she needed. She will come in for the permit. She does have a floor plan to submit.
9/25/2007-mes: received the change of use permit today - under #07-1193



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>565 Congress / actual # is 571</u> ^{street}		
Total Square Footage of Proposed Structure/Area		Square Footage of Lot
Tax Assessor's Chart, Block & Lot Chart# Block# Lot# <u>37 A 38</u>	Applicant * must be owner, Lessee or Buyer * Name <u>Pom</u> Address <u>565 Congress</u> City, State & Zip <u>Portland me</u>	Telephone: <u>939-3210</u>
Lessee/DBA (If Applicable) <u>Pom Thai Tasted Noodle House</u>	Owner (if different from Applicant) Name <u>54D-18 LLC</u> Address _____ City, State & Zip _____	Cost Of Work: \$ <u>31000</u> C of O Fee: \$ _____ Total Fee: \$ <u>330⁰⁰</u>
Current legal use (i.e. single family) <u>Restaurant WAS Munkman Press</u> If vacant, what was the previous use? _____ Proposed Specific use: <u>Restaurant</u> Is property part of a subdivision? _____ If yes, please name _____ Project description: <u>Install kitchen hood system</u>		
Contractor's name: <u>Bourgon & Sons LLC</u>		
Address: <u>123 Dew Rd</u>		
City, State & Zip <u>Durham Me 04222</u>		Telephone: <u>749 1878</u>
Who should we contact when the permit is ready: <u>Den Bourgon Jr</u>		Telephone: <u>749 1878</u>
Mailing address: <u>Above</u>		

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

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

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

Signature: [Signature] Date: 9/12/07

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



PORTLAND MAINE

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

Lee Urban- Director of Planning and Development
Michael J. Nugent- Inspections Division Director

Kitchen Exhaust System Checklist and Code Provisions

Dear Applicant,

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

Type of System:

Type I Type II
16' grease Hood Plus to steam Hoods.

(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 stainless steel If Other, what Type? _____

Is the duct work Stainless steel or other type of steel? CRS steel Inside If Other, what type? galv. outside

Thickness of the steel for the hood 16ga

Thickness of the duct for the hood 16ga

Type of Hood and Duct supports
Coppy's Hoods - 2" x 4" and 1" x 4"

Type of seams and Joints butted and solid welded

Grease Gutters provided? N/A

Hood Clearance from Combustibles materials 18" if within 18" for on non-combustible walls/ceiling

Duct Clearance from Combustibles materials 18" if within 18" to be wrap in 3m fire barrier

Vibration Isolation System: N/A

Air Velocity within the duct system .75 static pressure

Grease accumulation prevention system NA

Cleanouts in every 10' and in each 90° elbow

Grease Duct enclosure 3m fire barrier grease duct wrap

Exhaust Termination roof

Fire Suppression system (Done by other)

Exhaust fan mounting and clearance from the roof or wall 18" from roof and 10' from any walls

Exhaust fan distance from other vents or openings 10'

Exhaust fan height above adjoining grade 20'

Hood Specs

Style of hood Canopy

Type of Filter: Grease baffles

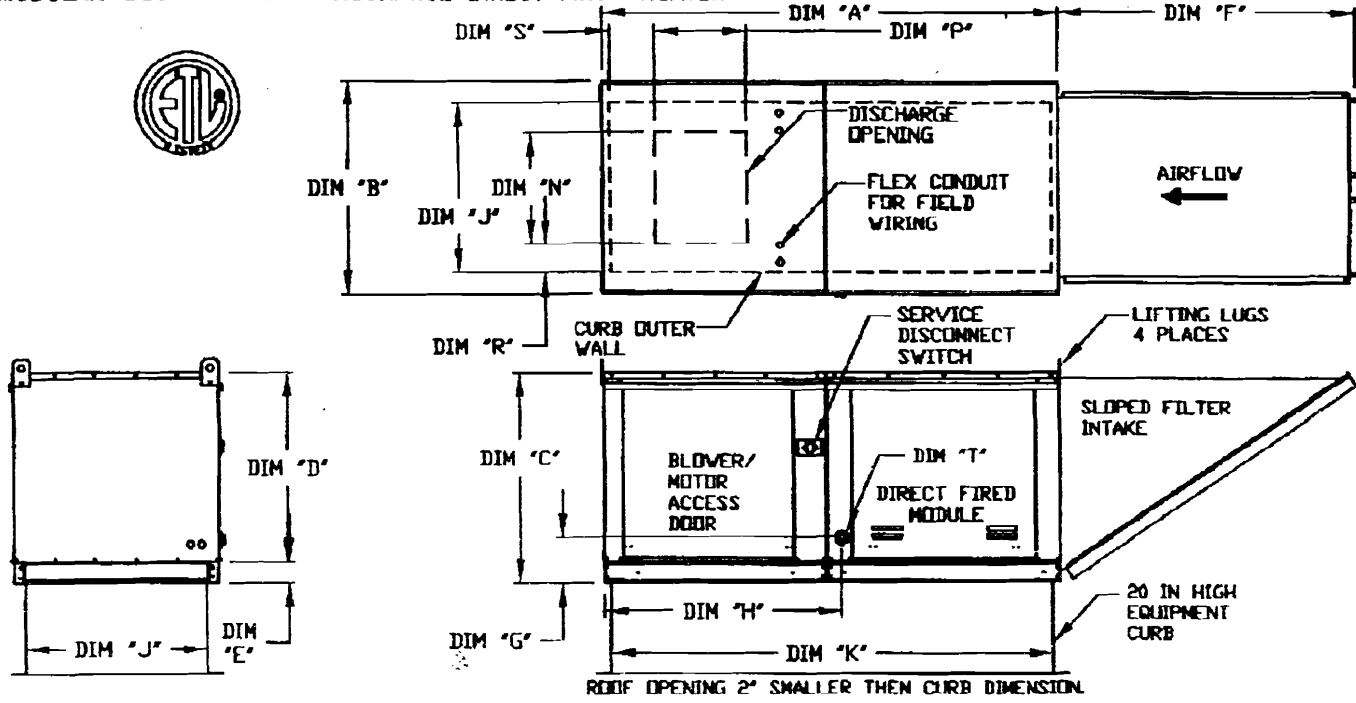
Height of filter above nearest cooking surface: 6-6" to front of hood 36" from cooking

Capacity of hood in CFM Grease hood 4800 and steam hoods 1500 750/each

Make up Air system description and capacity: Heated and mounted on roof to bring in 6000 CFM At .1 static pressure

MODULAR OUTDOOR DOWN DISCHARGE DIRECT FIRED HEATER

REF ID: A612288



ALL DIMENSIONS ARE NOMINAL AND GIVEN IN INCHES.

MODEL	WEIGHT	UNIT DIMENSIONS										CURB		DISCHARGE OPENING		
		A	B	C	D	E	F	G	H	J	K	N	P	R	S	
D500-G15	810 LBS	182-3/8	37-3/8	36-3/4	33-1/16	3-3/4	53-5/8	7-13/16	42-13/16	31	79	18-3/4	16	6-1/8	10-13/16	

UNIT INFORMATION

MODEL	BURNER LENGTH	BTU RANGE (MBHD)		GAS PRESSURE		GAS CONNECTION		CFM RANGE		FILTER SIZE & QTY	MAX FILTER VELOCITY
		BTU LOW	BTU HIGH	MIN	MAX	"T" (NPT)	MIN	MAX			
D500-G15	12"	18	550	7" WC	14" WC	1	2500	6000	20"x25"x2" (3)	86000 CFM = 696 FPM	

CUSTOMER APPROVAL TO MANUFACTURE

Approved as Noted

Approved with MT Exception Taken

Revise and Resubmit

SIGNATURE Don P. Cherry

Your Title _____ Date _____



JOB	Pom Thal
LOCATION	
DATE	9/7/2007
JOB #	647623
DWG #	PomThalHeated
DRAWN BY	BFC
REV.	1.00
SCALE	8.5' x 11'

P.D
 HP LASERJET FAX
 Sep 07 2007 2:38PM

HOOD INFORMATION

HOOD NO.	MODEL	LENGTH	MAX. COOKING TEMP.	EXHAUST PLENUM					SUPPLY PLENUM					HOOD CONSTRUCTION	HOOD CONFIG.	
				TOTAL EXH. CFM	RISER(S)				TOTAL SUP. CFM	RISER(S)					END TO END	ROV
				WIDTH	LENG.	DIA.	CFM	S.P.	WIDTH	LENG.	DIA.	CFM	S.P.			
1	4212 VHL-G	3' 6.00"Nom. 3' 6.50"OD	700 Deg.	700	10"	11"	700	-0.093'	0					304 SS 100X	ALONE	N/A
2	3612 VHL-G	4' 0.00"Nom. 4' 0.50"OD	700 Deg.	800	11"	12"	800	-0.101'	0					430 SS 100Z	ALONE	N/A
3	4812 SNO-2-PSPF	8' 0.00"Nom. 8' 0.00"OD	600 Deg.	2400	10"	23"	2400	-0.563'	1800					430 SS 100Z	LEFT	N/A
4	4812 SNO-2-PSPF	8' 0.00"Nom. 8' 0.00"OD	600 Deg.	2400	10"	23"	2400	-0.563'	1800					430 SS 100Z	RIGHT	N/A

HOOD INFORMATION

HOOD NO.	FILTER(S)				LIGHT(S)			UTILITY CABINET(S)				FIRE SYSTEM PIPING	HOOD WEIGHT		
	TYPE	QTY.	HEIGHT	LENGTH	QTY.	TYPE	WIRE GUARD	LOCATION	FIRE SYSTEM TYPE	SIZE	ELECTRICAL MODEL #			SWITCHES QUANTITY	LOCATION
1					0									NO	91 LBS.
2					0									NO	93 LBS.
3	Alum. Baffle w/ Handles	1	16"	16"	3	Incandescent Light	NO							NO	342 LBS.
4	Alum. Baffle w/ Handles	4	16"	20"	3	Incandescent Light	NO							NO	342 LBS.

PERFORATED SUPPLY PLENUM(S)

HOOD NO.	POS.	LENGTH	WIDTH	HEIGHT	RISER(S)				
					WIDTH	LENG.	DIA.	CFM	S.P.
3	Front	96"	16"	6"	10"	24"		900	0.146'
					10"	24"		900	0.146'
4	Front	96"	16"	6"	10"	24"		900	0.146'
					10"	24"		900	0.146'

HOOD OPTIONS

HOOD NO.	OPTION
1	BALANCE DAMPERS
2	BALANCE DAMPERS
	FINISHED BACK 40.00' Long

CUSTOMER APPROVAL TO MANUFACTURE:

Approved as Noted

Approved with NO Exception Taken

Revise and Resubmit

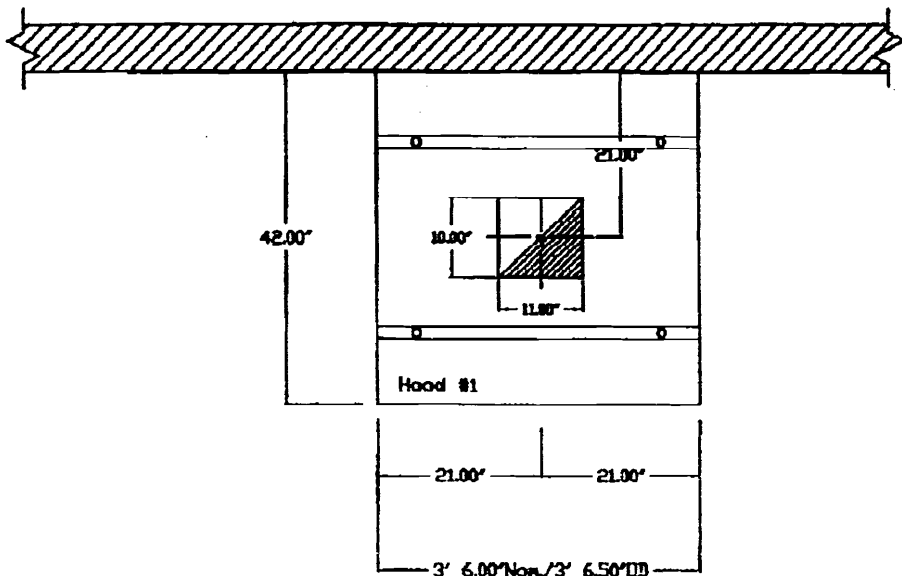
SIGNATURE *[Signature]*

Your Title _____ Date _____



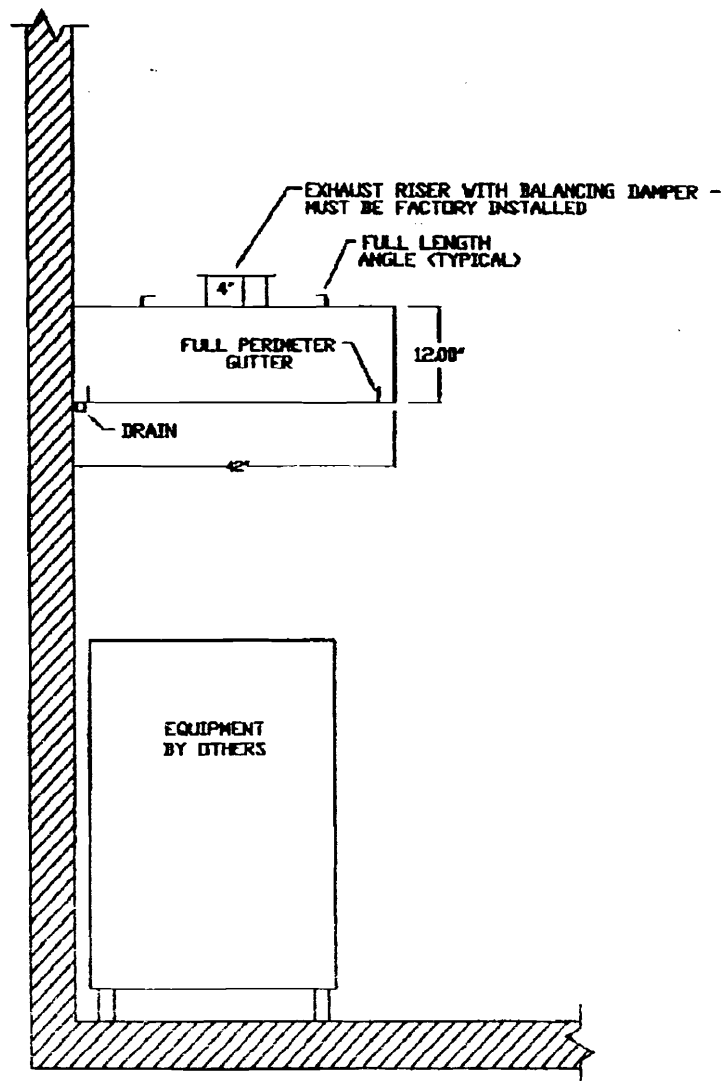
JOB	Pom Thal
LOCATION	
DATE	9/7/2007
JOB #	647623
DWG #	PomThalHeated
DRAWN BY	BFC
REV.	1.00
SCALE	8.5' x 11'

NOTE: EXHAUST COLLAR MUST BE FACTORY INSTALLED DUE TO BALANCING DAMPER IN COLLAR



PLAN VIEW - Hood #1 - 3' 6.00\"/>

DISH HOOD



SECTION VIEW - MODEL 4212-VH1 WITH FULL PERIMETER GUTTER

CUSTOMER APPROVAL TO MANUFACTURE:

Approved as Noted

Approved with NEI Exception Taken

Revise and Resubmit

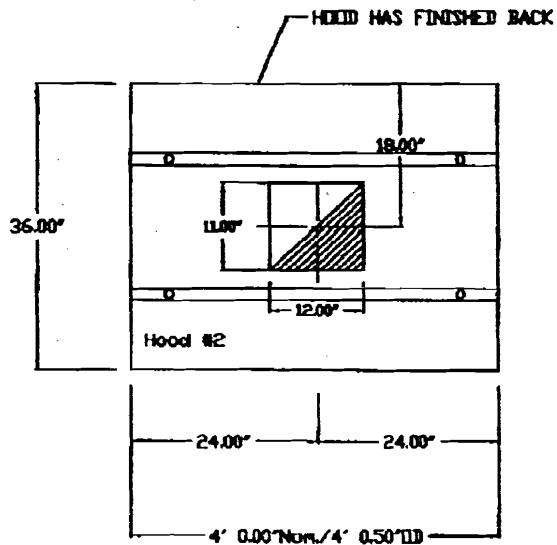
SIGNATURE *David Palmer*

Your Title _____ Date _____



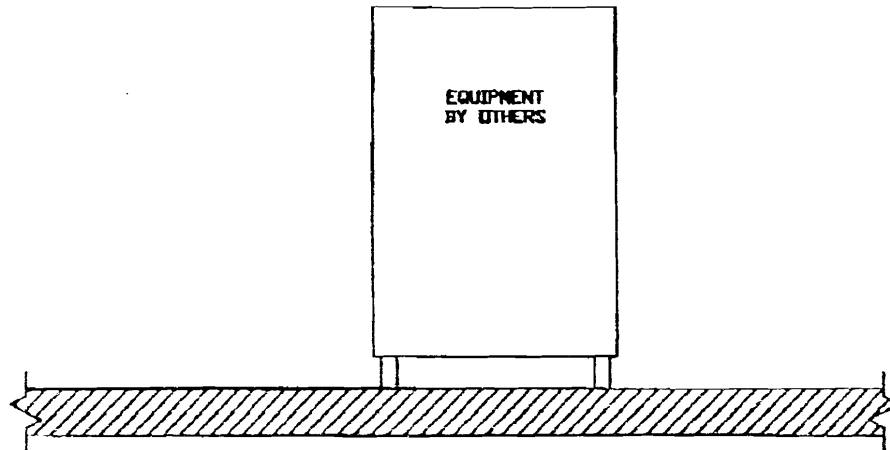
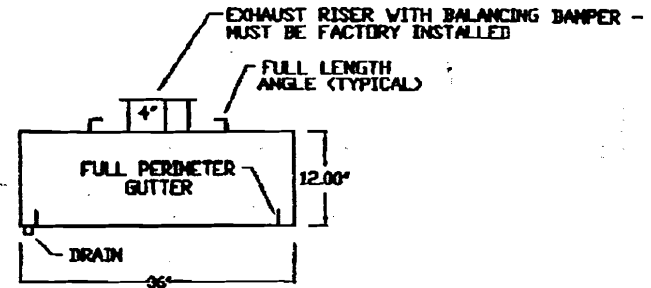
JOB Pom Thal	
LOCATION	
DATE 9/7/2007	JOB # 647623
DWG # PomThalHeated	DRAWN BY BFC
REV. 1.00	SCALE 8.5" x 11"

NOTE: EXHAUST COLLAR MUST BE FACTORY INSTALLED DUE TO BALANCING DAMPER IN COLLAR



PLAN VIEW - Hood #2 - 4' 0.00' LONG 3612VH1-G

STOCK POT HOOD



SECTION VIEW - MODEL 3612-VH1 WITH FULL PERIMETER GUTTER

CUSTOMER APPROVAL TO MANUFACTURE:

Approved as Noted

Approved with NO Exception Taken

Revise and Resubmit

SIGNATURE *Youni M...*

Your Title _____ Date _____



JOB Pom Thal	
LOCATION	
DATE 9/7/2007	JOB # 647623
DWG # PomThalHeated	DRAWN BY BFC
REV. 1.00	SCALE 8.5' x 11'

THE HOOD MAY BE INSTALLED WITH A 0 INCH CLEARANCE TO COMBUSTIBLE MATERIALS IF CONSTRUCTED IN ONE OF THE FOLLOWING METHODS:

- 3" UNRELIEVED EDGEOFF
- 1" BEVELLED EDGEOFF
- 1" INSULATED BACKPLASH
- BACK RETURN SUPPLY FLESH

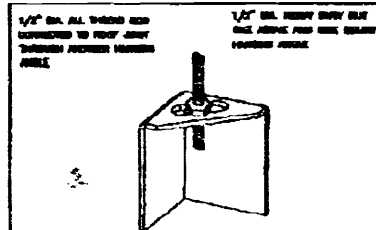
TABLE 1

CAPTIVE-AIRE HOODS ARE BUILT IN COMPLIANCE WITH



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

IT IS THE RESPONSIBILITY OF THE ARCHITECT/OWNER TO ENSURE THAT THE HOOD CLEARANCE FROM LIMITED-COMBUSTIBLE AND COMBUSTIBLE MATERIALS IS IN COMPLIANCE WITH LOCAL CODE REQUIREMENTS

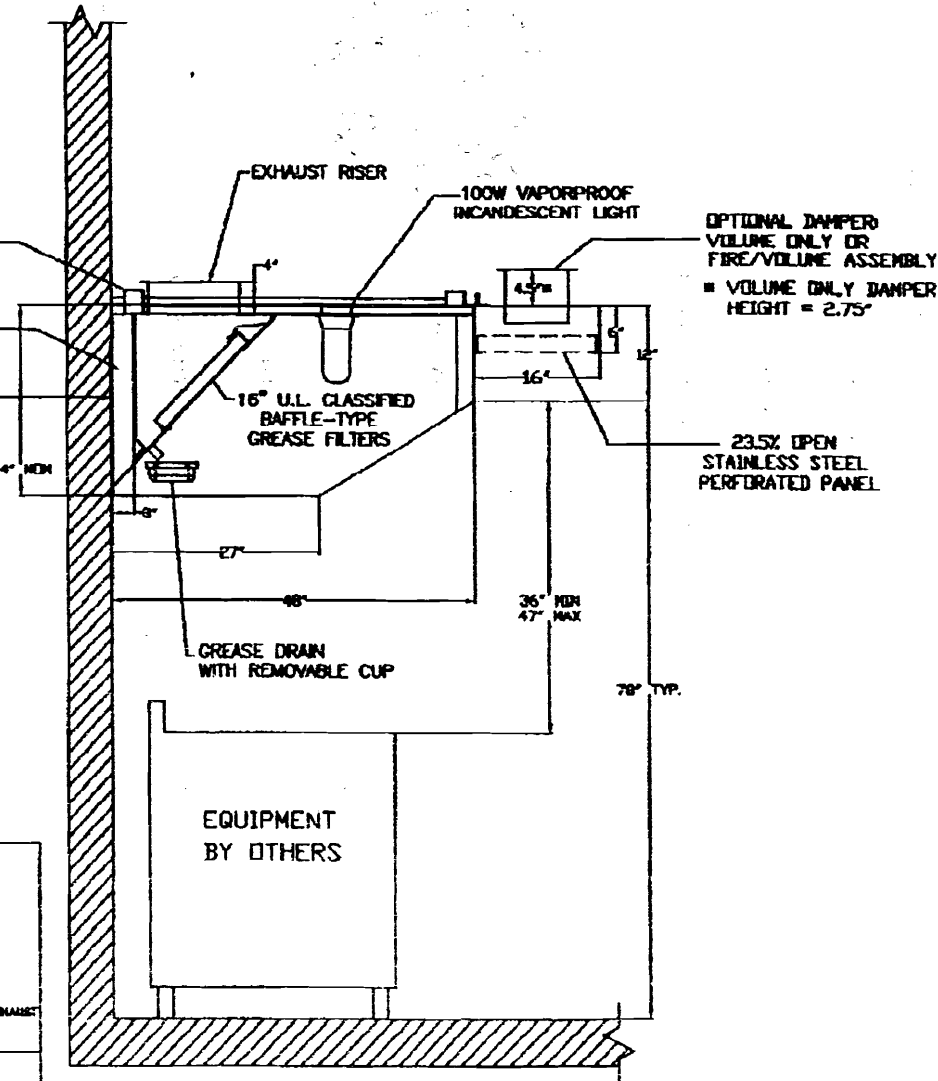


ND-2 HANGING ANGLE DETAIL

EXHAUST CFM=LENGTH OF HOOD X CFM/INCH (LOAD)
SUPPLY CFM=EXHAUST CFM X PERCENTAGE REQUIRED
TOTAL DUCT AREA=144 X $\frac{CFM}{FPM(\%)}$
DUCT LENGTH= $\frac{\text{TOTAL DUCT AREA}}{\text{DUCT DEPTH}}$

*CAPTIVE-AIRE VENTILATOR DUCT SIZES ARE CALCULATED USING AN EXHAUST VELOCITY OF 1000-1400 FPM AND A SUPPLY VELOCITY OF 7000 FPM. PLEASE CONSULT FACTORY FOR MAXIMUM ALLOWABLE DUCT SIZES

CALCULATIONS UTILIZED



SECTION VIEW - MODEL 4812-SND-2 with PSP Accessory

- ALL ELECTRICAL "FIELD" CONNECTIONS AND RELATED INTERCONNECTIONS BY ELECTRICAL CONTRACTORS.
- ALL PLUMBING "FIELD" CONNECTIONS AND RELATED INTERCONNECTIONS BY PLUMBERS CONTRACTORS.
- ALL APPROVED HANGER MATERIALS BY INSTALLING CONTRACTORS.
- 6" LONG FACTORY LOCKED AND WELDED HANGER BRACKETS AS SHOWN ON PLANS.
- ALL CONNECTIONS FROM CAPTIVE-AIRE DUCT PER THE PLANS BY MECHANICAL CONTRACTORS.
- ALL LIGHTS SHOWN INSTALLED BY CAPTIVE-AIRE ARE FACTORY PROVIDED FOR THE PLANS. INTERCONNECTIONS BETWEEN HOODS AND TO SWITCHES BY ELECTRICAL CONTRACTOR.
- LAMPS FOR LIGHT FIXTURES BY INSTALLING CONTRACTORS.
- SEISMIC RESTRAINTS ARE RESPONSIBILITY OF INSTALLING CONTRACTOR.
- INSTALLING CONTRACTORS ASSUME ALL RELATED RESPONSIBILITY FOR VERIFICATION OF DIMENSIONAL DATA CONTAINED ON THESE DOCUMENTS FOR ACCURACY, INTERPRETATION, AND ADMINISTRATION OF CODE REQUIREMENTS IN EFFECT PRIOR TO ANY RELEASE FOR PROVISION OF EQUIPMENT SHOWS.
- SEVEN AND "APPROVED" COPIES OF THIS DOCUMENT MUST BE RECEIVED BY THE FACTORY PRIOR TO COMMENCEMENT OF FABRICATION.
- NOMINAL HOOD DIMENSIONS AS SHOWN ON DRAWINGS.

GENERAL NOTES

CUSTOMER APPROVAL TO MANUFACTURE:

Approved as Noted

Approved with MD Exception Taken

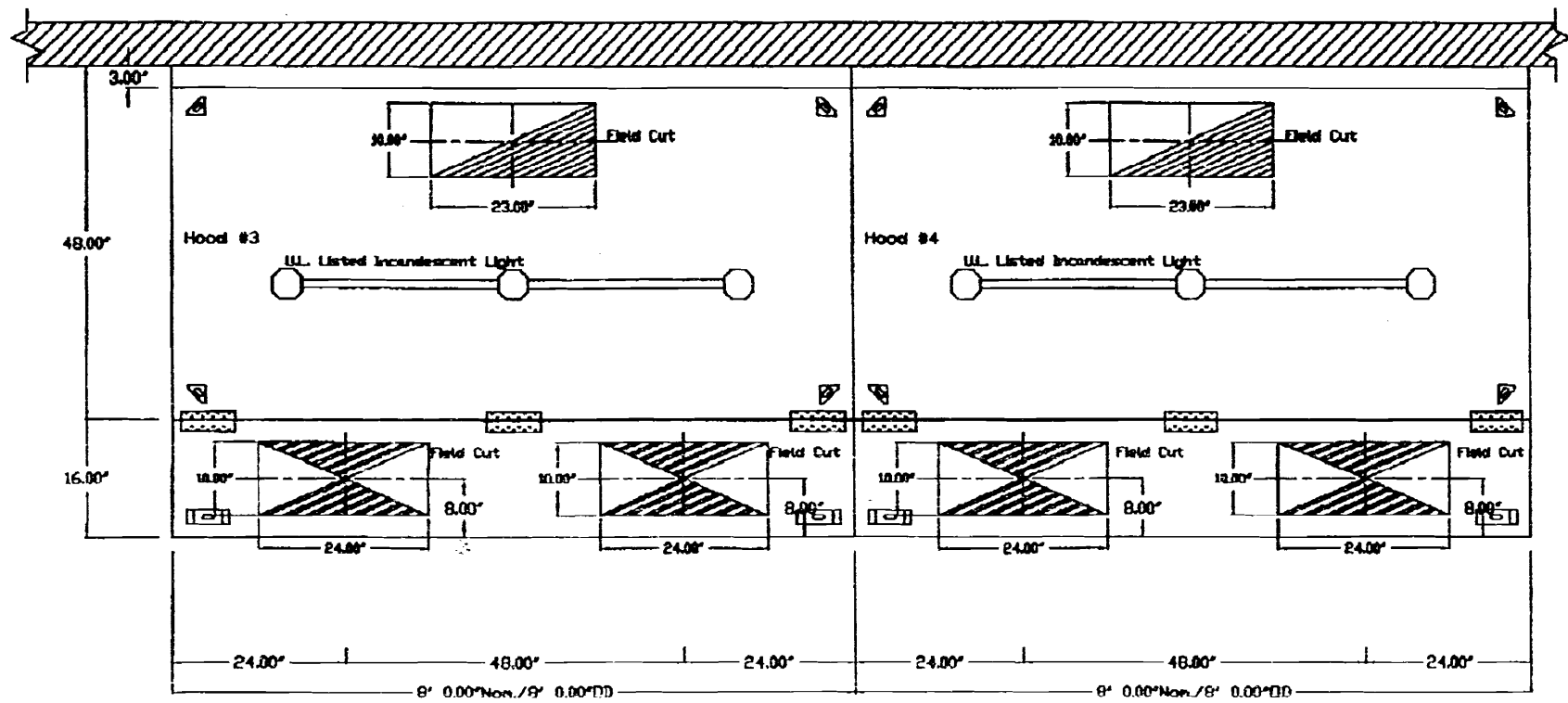
Revise and Resubmit

SIGNATURE *[Signature]*

Your Title _____ Date _____



JOB	Pom Thal
LOCATION	
DATE	9/7/2007
JOB #	647623
DWG #	PomThalHeated
DRAWN BY	BFC
REV.	1.00
SCALE	8.5' x 11'



PLAN VIEW - Hood #3 - 8' 0.00' LONG 4812SND-2-PSP-F

PLAN VIEW - Hood #4 - 8' 0.00' LONG 4812SND-2-PSP-F

CUSTOMER APPROVAL TO MANUFACTURE:

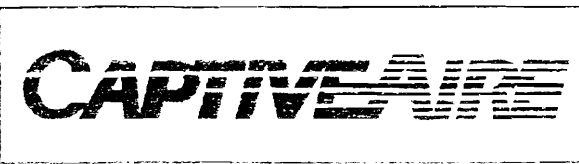
Approved as Noted

Approved with NEI Exception Taken

Revise and Resubmit

SIGNATURE *David Perry*

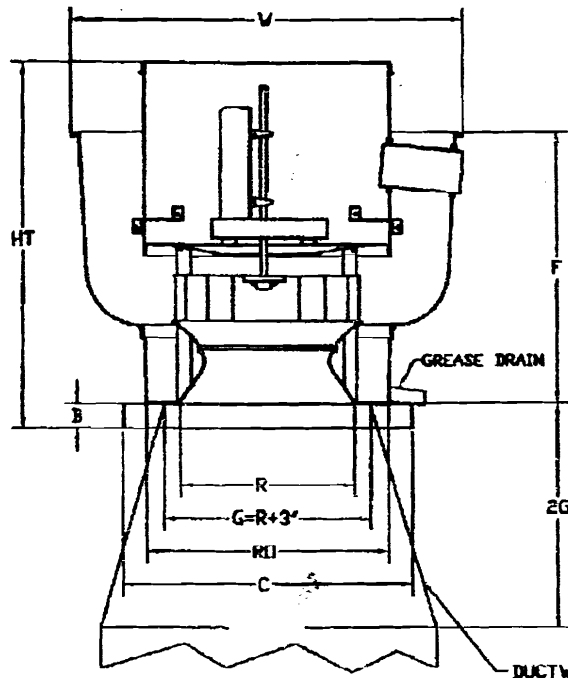
Your Title _____ Date _____



JOB Pom Thai	
LOCATION	
DATE 9/7/2007	JOB # 647623
DFC # PomThaiHeated	DRAWN BY BFC
REV. 1.00	SCALE 8.5' x

NCAHPFA SERIES UPBLAST EXHAUST FANS (UL762)

NCAHPFA-UL762
REV.06 08/01/2005

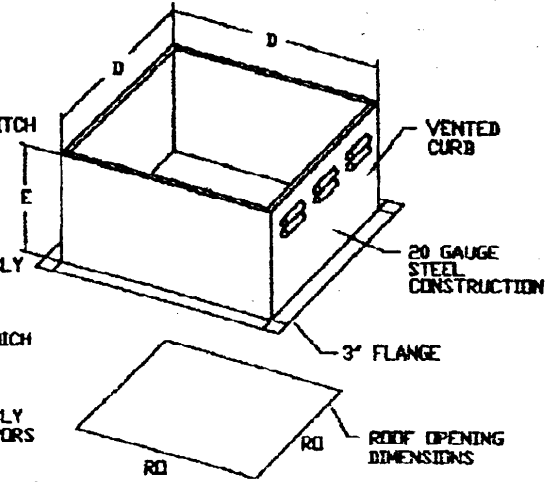


FEATURES:

- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL762
- AMCA SOUND AND AIR CERTIFIED
- WIRING FROM MOTOR TO DISCONNECT SWITCH
- WEATHERPROOF DISCONNECT
- 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.



NCAHPFA BELT DRIVE CENTRIFUGAL UP-BLAST EXHAUST FANS DIMENSIONAL DATA

DUCTWORK BETWEEN EXHAUST RISER ON HOOD AND FAN (BY OTHERS)

FAN MODEL	HT	W	B	C	F	R	R0	WEIGHT LB
NCA14HPFA	30 1/2	33 3/4	2	24 3/4	23	14 7/8	20	140

CURB DIMENSIONAL DATA

FAN MODEL	D	E
NCA14HPFA	23	20

DISH & STOCK POT HOOD EXHAUST

CUSTOMER APPROVAL TO MANUFACTURE:

Approved as Noted

Approved with MD Exception Taken

Revise and Resubmit

SIGNATURE *Dan P...*

Your Title _____ Date _____



JOB Pom Thal	
LOCATION	
DATE 9/7/2007	JOB # 647623
DWG # PomThalHeated	DRAWN BY BFC
REV. 1.00	SCALE 8.5' x 11'

FAN INFORMATION

FAN UNIT NO.	FAN UNIT MODEL #	EXHAUST FAN									SUPPLY FAN									
		MODEL	TAG	CFM	S.P.	RPM	HP.	#	VOLT	FLA	BLOWER	HOUSING	TAG	CFM	S.P.	RPM	HP.	#	VOLT	FLA
1	NCA14HPFA	NCA14HPFA		1500	1.250	1466	0.750	1	230	5.4										
2	NCA24HPFA	NCA24HPFA		4800	1.750	1094	3.000	1	230	17.0										
3	A2-D.500-G15										G15	A2-D.500		3600	0.850	1008	3.000	1	230	17.0

FAN OPTIONS

FAN NO.	OPTION (Qty. - Descr.)
1	1 - I 19-BDD Damper
2	1 - Grease Box
	1 - Hinge Kit (HD) - Ships Loose for Curb Supplied by Others
3	1 - Pressure Gauge, 0-35"
	1 - Motorized Backdraft Damper for A2-D Housing

GAS FIRED MAKE-UP AIR UNIT(S)

FAN UNIT NO.	BTU's	TEMP. RISE	GAS TYPE
3	319464	85 deg F	Natural

CURB ASSEMBLIES

NO.	ON FAN	ITEM	SIZE
1	# 1	Curb	23.000"W x 23.000"L x 20.000"H Vented
3	# 3	Curb	31.000"W x 79.000"L x 20.000"H Insulated

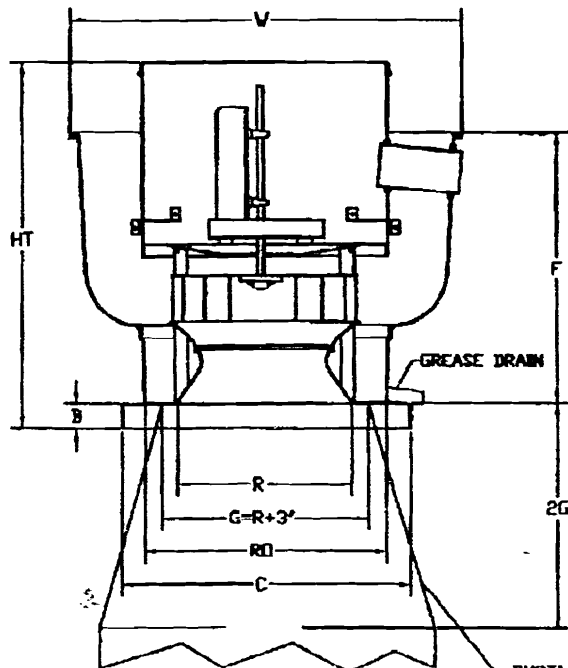
CUSTOMER APPROVAL TO MANUFACTURE:

Approved as Noted
 Approved with MD Exception Taken
 Review and Resubmit
 SIGNATURE *Paul Brown*
 Your Title _____ Date _____



JOB Pom Thal
 LOCATION
 DATE 9/7/2007 JOB # 647623
 DWG # PomThalHeated DRAWN BY BFC
 REV. 1.00 SCALE 8.5' x

NCAHPFA SERIES UPBLAST EXHAUST FANS (UL762)



FEATURES:

- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL762
- ANCA SOUND AND AIR CERTIFIED
- WIRING FROM MOTOR TO DISCONNECT SWITCH
- WEATHERPROOF DISCONNECT
- 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.

OPTIONS:

- GREASE BOX
- HINGED FAN

NCAHPFA BELT DRIVE CENTRIFUGAL UP-BLAST EXHAUST FANS DIMENSIONAL DATA

DUCTWORK BETWEEN EXHAUST RISER ON HOOD AND FAN (BY OTHERS)

FAN MODEL	HT	V	B	C	F	R	RD	WEIGHT LB
NCA24HPFA	37 1/2	43 3/8	2	33	39 5/8	23 7/8	28	270

CUSTOMER APPROVAL TO MANUFACTURE:

Approved as Noted

Approved with MD Exception Taken

Revised and Resubmit

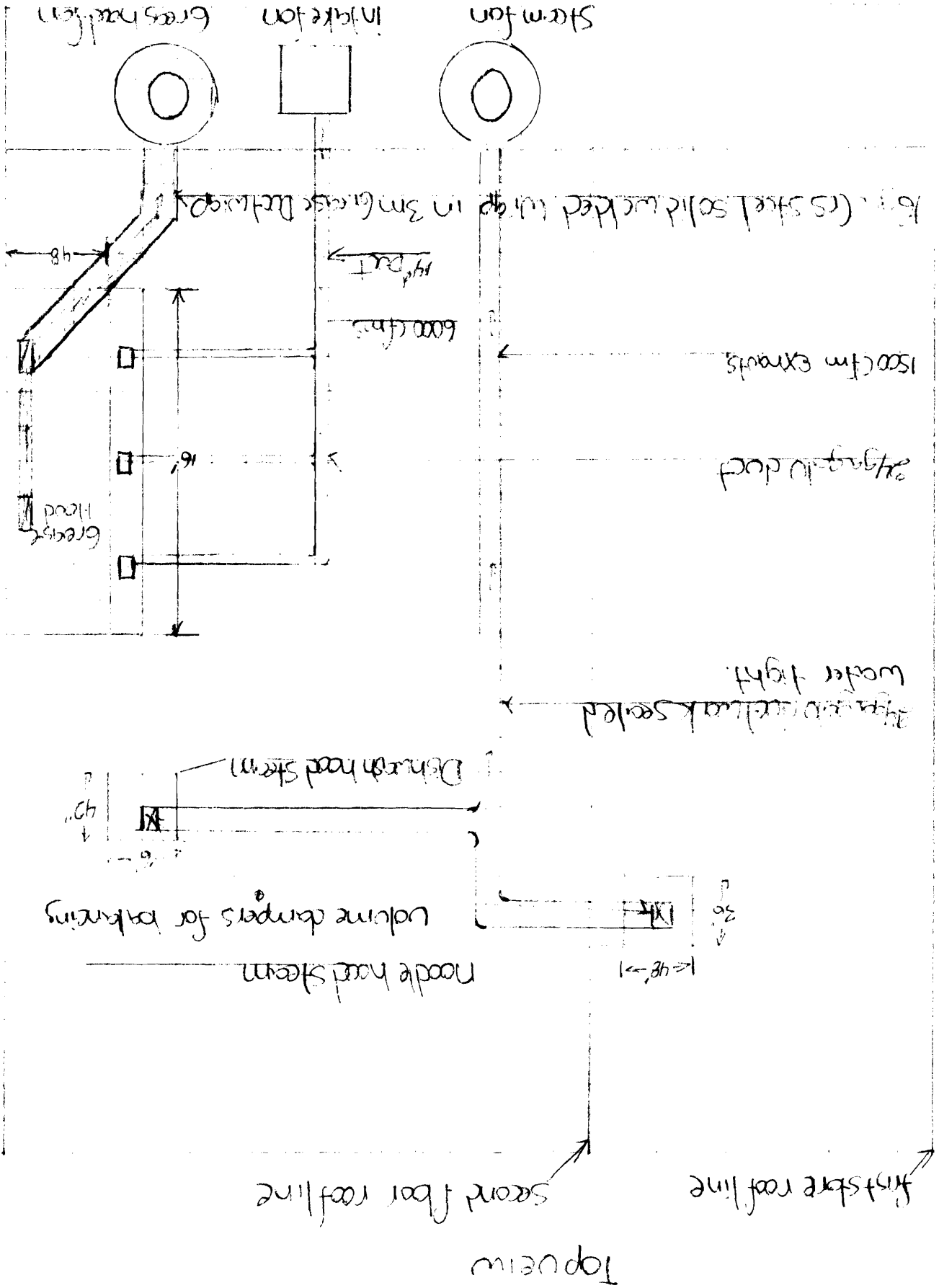
SIGNATURE [Signature]

Your Title _____ Date _____



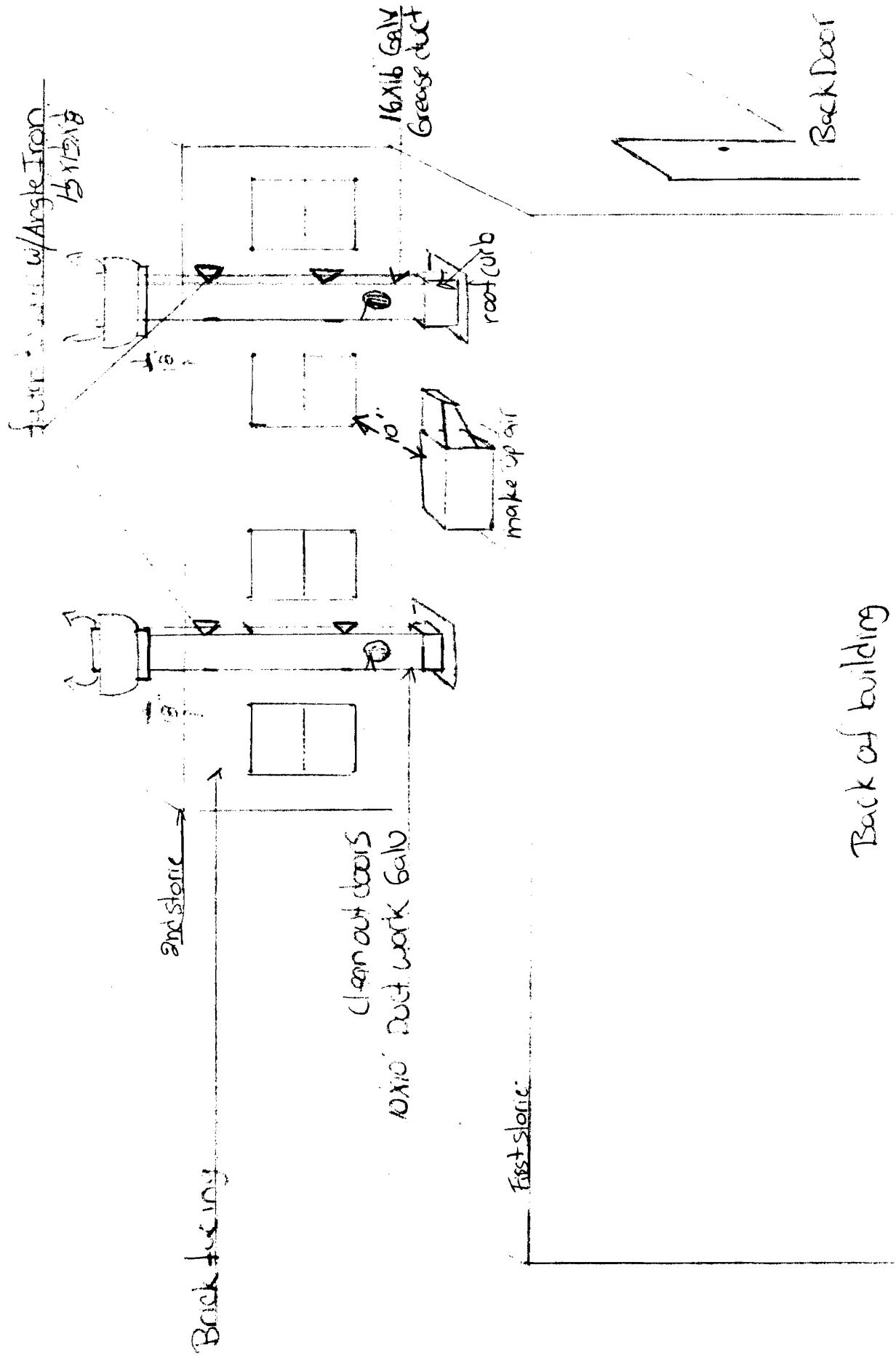
JOB Pom Thai	
LOCATION	
DATE 9/7/2007	JOB # 647623
DWG # PomThaiHeated	DRAWN BY BFC
REV. 1.00	SCALE 8.5' x 11'

Burgin & Sons Dan Burgin 747 1078



Concrete T

Outside Venting



Back of building

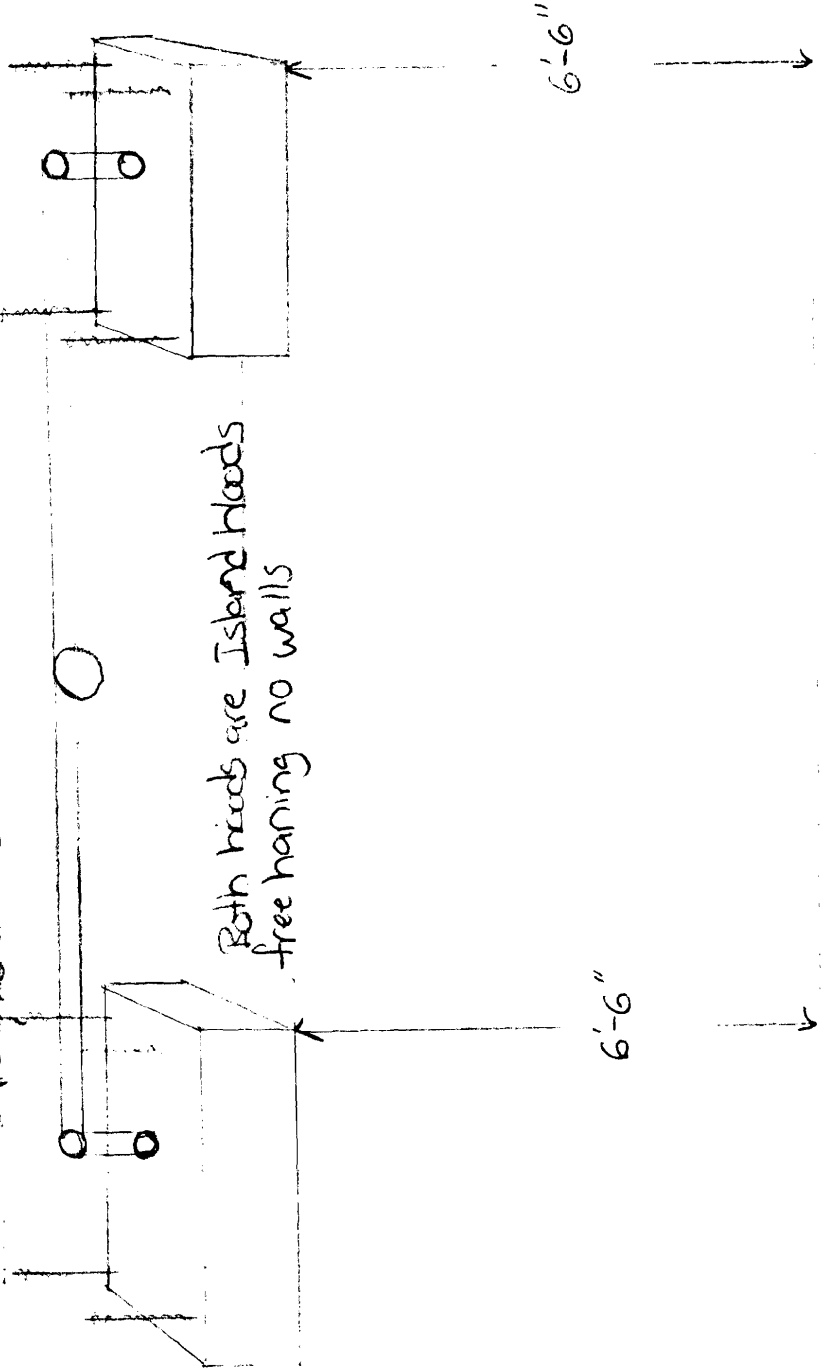
Steam Heads

needle head
Steam only

Dinner table
Steam only

support $\frac{3}{8}$ " thread rod into second floor truss

Both heads are Island hoods
free hanging no walls



16' Grease hood

Hood supports 6 place 3/8" thread into floor track.

Grease duct

wrap in 3m fire barrier grease duct
wrap where within 18" to combustibles

ceiling

Sheet rock

Brick wall
outside wall

66"

(Staircase)

2 1/2" metal 1" minimal Insulation with 2 1/2" metal facing

metal stand off for 1" air space

16"

