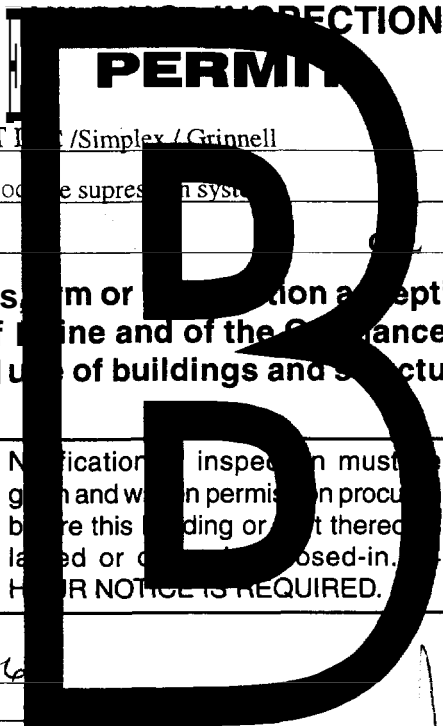


DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK CITY OF PORTLAND

Please Read
Application And
Notes, If Any,
Attached



Permit Number: 060163

PERMIT ISSUED
MAR - 2 2006
CITY OF PORTLAND

This is to certify that 551 CONGRESS STREET / Simplex / Grinnell

has permission to Installation of a kitchen hood fire suppression system

AT 551 CONGRESS ST 037 C016001

provided that the person or persons, firm or corporation accepting this permit shall comply with all of the provisions of the Statutes of the State 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 when permission procured 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. Area CWS 2-21-06

Health Dept. _____

Appeal Board _____

Other _____
Department Name

Jeanie Bourke 3/1/06
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: 06-0163	Issue Date: MAR - 2 2006	CBL: 037 CO 6001
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Location of Construction: 551 CONGRESS ST	Owner Name: 55I CONGRESS STREET LLC	Owner Address: PO BOX 6799	Phone: 1202842640
Business Name:	Contractor Name: Simplex / Grinnell	Contractor Address: 20 Thomas Drive Westbrook	Phone: 1202842640
Lessee/Buyer's Name	Phone:	Permit Type: Alterations - Commercial	Zone: B-3

Past Use: Commercial	Proposed Use: Commercial Installation of a kitchen hood fire suppression system	Permit Fee: \$39.00	Cost of Work: \$1,948.00	CEO District: 1
<i>Restaurant use under #05-1094</i>		FIRE DEPT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Denied <i>As designed</i>	INSPECTION: Use Group: <i>A</i> Type: <i>HOOD</i> <i>IBC-2003</i> <i>Fire Suppression</i>	

Proposed Project Description: Installation of a kitchen hood fire suppression system	Signature: <i>Greg Cross</i>	Signature: <i>JWB 3/1/06</i>
PEDESTRIAN ACTIVITIES DISTRICT (P.A.D.)		
Action	<input checked="" type="checkbox"/> Approved	<input type="checkbox"/> Approved w/Conditions <input type="checkbox"/> Denied
Signature	Date <i>2/9/06</i>	

Permit Taken By: dmartin	Date Applied For: 02/02/2006	Zoning Approval
-----------------------------	---------------------------------	------------------------

1. This permit application does not preclude the Applicant(s) from meeting applicable State and Federal Rules. 2. Building permits do not include plumbing, septic or electrical work. 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..	Special Zone or Reviews <input type="checkbox"/> Shoreland <input type="checkbox"/> Wetland <input type="checkbox"/> Flood Zone <input type="checkbox"/> Subdivision <input type="checkbox"/> Site Plan Maj <input type="checkbox"/> Minor <input type="checkbox"/> MM <input type="checkbox"/> <i>OK</i> Date: <i>2/9/06</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 District 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:
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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: 06-0163	Date Applied For: 02/02/2006	CBL: 037 C016001
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Location of Construction: 551 CONGRESS ST	Owner Name: 551 CONGRESS STREET LLC	Owner Address: PO BOX 6799	Phone:
Business Name:	Contractor Name: Simplex / Grinnell	Contractor Address: 20 Thomas Drive Westbrook	Phone (207) 842-6440
Lessee/Buyer's Name	Phone:	Permit Type: Fire Suppression System	

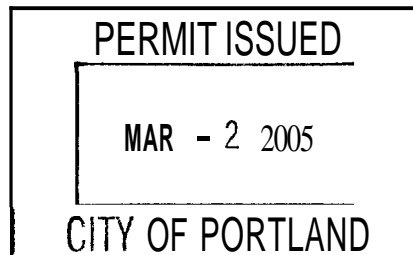
Proposed Use: Commercial Installation of a kitchen hood fire suppression system	Proposed Project Description: Installation of a kitchen hood fire suppression system
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Dept: Zoning **Status:** Approved **Reviewer:** Marge Schmuckal **Approval Date:** 02/09/2006
Note: original use approval on #05-1094 **Ok to Issue:**

Dept: Building **Status:** Approved **Reviewer:** Jeanine Bourke **Approval Date:** 03/01/2006
Note: **Ok to Issue:**

Dept: Fire **Status:** Approved with Conditions **Reviewer:** Cptn Greg Cass **Approval Date:** 02/21/2006
Note: **Ok to Issue:**

1) Install as designed



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: 551 Congress St. Portland		Total Square Footage of Proposed Structure		Square Footage of Lot	
Tax Assessor's Chart, Block & Lot Chart# 037 Block# C Lot# 016		Owner:		Telephone:	
Lessee/Buyer's Name (If Applicable) Delta Partners, LLC d/b/a White Heart Restaurant 11 High St. Portland, NH 03253		Applicant name, address & telephone: Simplex Grinnell 30 Thomas St. Westbrook, ME 04092 207-843-6440		Cost Of Work: \$ 1,948.00 Fee: \$ 39.00 C of O Fee: \$	
Current Specific use: Commercial / Tap Bar		If vacant, what was the previous use? Restaurant/Bar		Project description: Installation of a 0L-300 Kitchen hood fire suppression system per NFPA 17A + 96. Hood/exhaust system furnished + installed by others.	
Contractor's name, address & telephone: (same as applicant)		Who should we contact when the permit is ready: Tom Higgins		Mailing address: (same)	

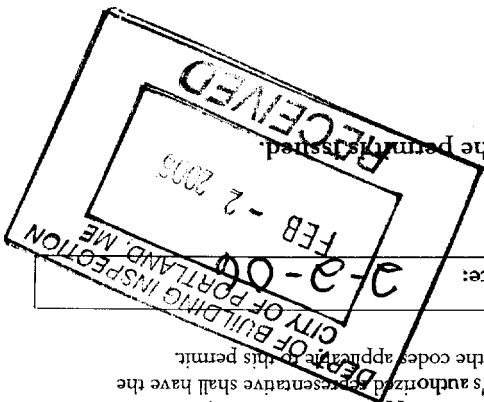
Please submit all of the information outlined in the Commercial Application Checklist. Failure to do so will result in the automatic denial of your permit.

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 visit us on-line at www.portlandmaine.gov, stop by the Building Inspections 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 301 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: _____ Date: _____

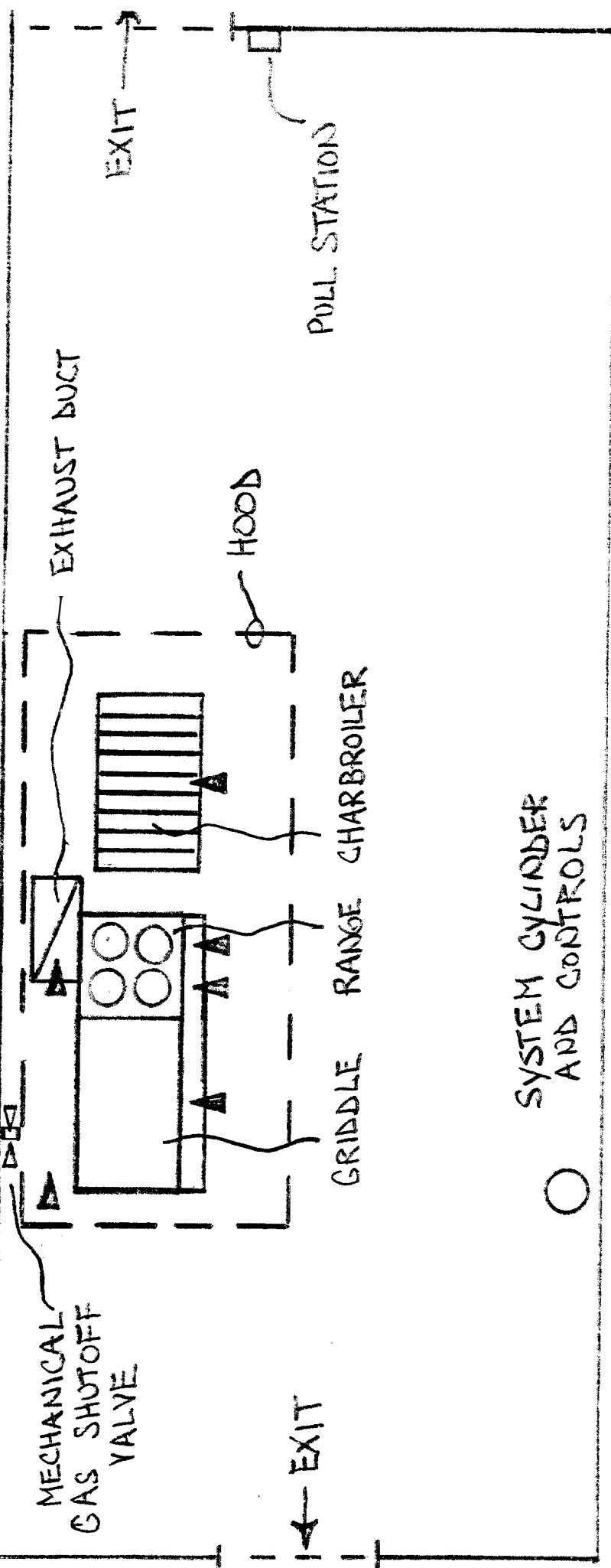
This is not a permit; you may not commence ANY work until the permit is issued.



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

CERTIFICATE OF INSTALLATION

Customer	White Heart Restaurant
Address	551 Congress S
t.	Portland, ME 04101
Property inspected	(same)
Hazard location	10' - 10" long kitchen hood
System location	Cylinder and controls wall-mounted on wall opposite (facing) the hood
System Type	Pyro-Chem, UL300 wet chemical per NGPA 17A & 96
System size	3 - gallon (1 cylinder)
Remarks	A. System includes: (1) 3 - gallon cylinder, (7) discharge nozzles, (3) fusible link detectors, (1) pull station and (1) mechanical gas shutoff valve. B. System nozzles include: (2) 1H nozzles for plenum, (1) 2D nozzle for duct (1) 2H nozzle for griddle, (2) 1L nozzles for 4-burner range and (1) 2H nozzle for char-broiler.
Installation date	pending, February 2006
Next inspection due	Semi-annual: Aug. 2006, Feb. 2007 etc.
Installed by	pending installation by Torn Zielinski



NOZZLES:

- (2) 1H PLENUM
- (1) 2D EXHAUST DUCT
- (1) 2L GRIDDLE
- (2) 1L RANGE
- (1) 2H CHAR-BROILER

tyco
Fire & Security
SimplexGrinnell

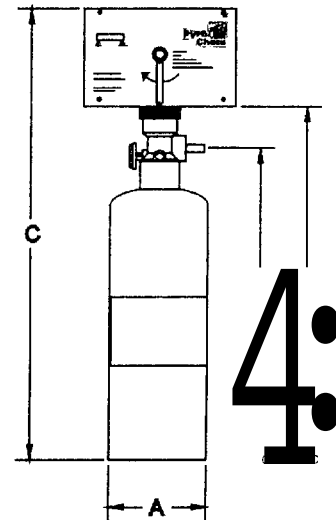
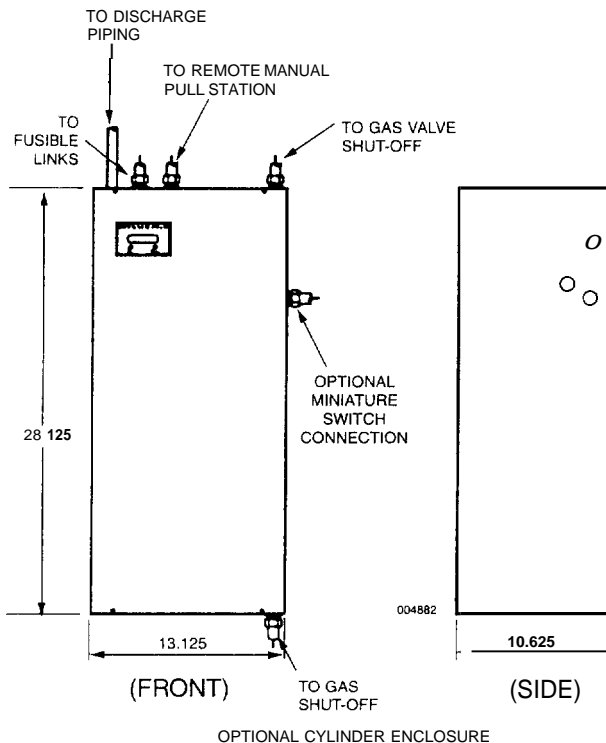
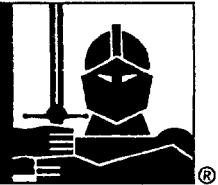
SimplexGrinnell LP
20 Thomas Drive
Westbrook, ME 04092
Tele: 207-842-6440
Fax: 207-842-6439
24 Hour Emergency Service
www.simplexgrinnell.com

1-30-06
3/8" = 1'

WHITE HEART RESTAURANT

Specification Sheet

Kitchen Knight II Wet Chemical Restaurant Kitchen Fire Suppression System



Model No.	A	B	C	D	Flow Point Capacity	Weight	Mounting Bracket Used
PCL-300	8.00	25.06	30.81	22.75	10	53 lbs.	MB-15
PCL-460	10.00	25.06	30.81	22.75	15	83 lbs.	MB-15
PCL-600	10.00	35.81	41.56	33.50	20	108 lbs.	MB-1

ALL DIMENSIONS IN INCHES

General

The Kitchen Knight® II Restaurant Kitchen Fire Suppression System is a pre-engineered solution to appliance and ventilating hood and duct grease fires. The system is designed to maximize hazard protection, reliability, and installation efficiency. Automatic or manual system activation releases a throttle discharge of potassium carbonate solution on the protected area in the form of fine droplets to suppress the fire and help prevent reignition after the discharge is complete,

System Operation

■ The Kitchen Knight II Restaurant Kitchen Fire Suppression System has been designed for protecting kitchen hood, plenum, exhaust duct, grease filters, and cooking appliances (such as fryers, griddles, rangetops, upright broilers, charbroilers and woks) from grease fires. The versatile state-of-the-art wet chemical distribution technique, combined with dual, independent activation capability – automatic fusible link or manual release – provides efficient, reliable protection the moment a fire is detected. Once initiated, the pressurized wet chemical extinguishing agent cylinder discharges a potassium carbonate solution through a pre-engineered piping network and out the discharge nozzles. The wet chemical discharge pattern is maintained for a duration of time to ensure suppression and inhibit reignition. Expanded capability provides remote manual actuation, gas

equipment shutdown, and electrical system shutdown. This optional equipment will enhance the basic system functions and be applicable when designing custom configurations to suit a particular customer's needs and/or comply with local codes.

- ▶ The operating temperature range of the Pyro-Chem Kitchen Knight II
- System is 32 °F to 120 °F (0 °C to 49 °C).

Suggested Architect's Specifications

- The fire suppression system should be of the stored pressure, wet chemical pre-engineered fixed nozzle type manufactured by Pyro-Chem. A carbon dioxide cartridge is designed in compliance with Military Specification "MIL-C-601G" and shall be used as the pneumatic releasing device for the system. The cartridge shall be an integral part of the control head assembly. The wet chemical storage cylinder shall be D.O.T.-rated for stored pressure of 225 psig, and a
- ▶ pressure gauge shall be provided on the cylinder valve for visual inspection. The system shall be capable of automatic and manual actuation. Automatic actuation shall be provided by an appropriate
 - ▶ number of fusible link detectors mounted in series on a stainless steel wire input line to the control head. Manual actuation shall be provided by turning a handle on the primary head and/or by an optional remote pull station with a dedicated stainless steel input line to the control head



One Stanton Street
Marinette, WI 54143

September 7, 2004

THIS IS TO CERTIFY THAT



Thomas Zielinski

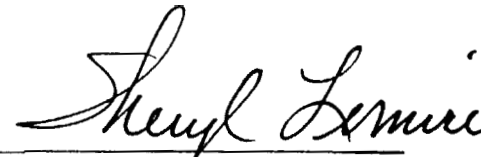
while a current employee of the Authorized Pyro-chem Distributor:

SimplexGrinnell

has attended a requisite training class to install, maintain, test, inspect, and service Kitchen Knight II Restaurant Systems as outlined in the Installation, Maintenance, and Service Technical Manual.

April 13, 2009

Expires



Trained By



Manager of Training