DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK

CITY OF PORTLAND
BUILDING PERMIT

This is to certify that
MAINE COLLEGE OF ART /Label's Sheet Metal

Located at
51 OAK ST

PERMIT ID: 2013-00331

CBL: 037 H014001

has permission to **Replace existing kitchen hood to meet code.**
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 clsoed-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 procured prior to occupancy.

Fire Prevention Officer

Code Enforcement Officer / Plan Reviewer

THIS CARD MUST BE POSTED ON THE STREET SIDE OF THE PROPERTY
THERE IS A PENALTY FOR REMOVING THIS CARD

BUILDING PERMIT INSPECTION PROCEDURES
Please call 874-8703 (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.**

REQUIRED INSPECTIONS:

Close-in Plumbing/Framing
Electrical Close-in
Final - Electric
Electrical Service
Final - Fire

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

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

Permit No:	Date Applied For:	CBL:
2013-00331	02/19/2013	037 H014001

Location of Construction:	Owner Name:	Owner Address:	Phone:
51 OAK ST	MAINE COLLEGE OF ART	522 CONGRESS ST	
Business Name:	**Contractor Name:**	**Contractor Address:**	**Phone**
Marcy's Diner	Label's Sheet Metal	221 Lincoln St Lewiston	(207) 782-2235
Lessee/Buyer's Name	**Phone:**	**Permit Type:**	
		Hood Systems, Commerical	

Proposed Use:	Proposed Project Description:
Same: Restaurant on first floor	Replace existing kitchen hood to meet code.

Dept: Historic **Status:** Approved w/Conditions **Reviewer:** Robert Wiener **Approval Date:** 03/18/2013

Note: **Ok to Issue:** ☑

1) All exterior duct, mounting fixtures, and vent caps to be painted with matte black exterior paint.
2) Vertical duct to the roof is to be installed as far from Free Street and as close to the existing fire escape as allowable by code. To minimize projection, duct shall be installed as close to the brick wall as allowable / feasible.

Dept: Zoning **Status:** Approved **Reviewer:** Marge Schmuckal **Approval Date:** 02/21/2013

Note: **Ok to Issue:** ☑

Dept: Building **Status:** Approved w/Conditions **Reviewer:** Jeanie Bourke **Approval Date:** 03/26/2013

Note: **Ok to Issue:** ☑

1) Equipment shall be installed in compliance with the manufacturer's specifications and the UL listing.
2) Permit approved based upon information provided by the applicant or design professional, including revisions dated received 3/25 & email dated 3/22. Any deviation from approved plans requires separate review and approval prior to work.
3) The hood, duct and exhaust shall be installed per 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.
4) Separate permits are required for any electrical, plumbing, sprinkler, fire alarm, HVAC systems, heating appliances, including pellet/wood stoves, commercial hood exhaust systems and fuel tanks. Separate plans may need to be submitted for approval as a part of this process.

Dept: Fire **Status:** Approved w/Conditions **Reviewer:** Ben Wallace Jr **Approval Date:** 04/02/2013

Note: **Ok to Issue:** ☑

1) A separate Non-Water Based Fire Suppression System Permit is required.
2) Installation shall comply with NFPA 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations. A compliance letter is required.
3) Through-penetrations and membrane penetrations in fire walls, fire barrier walls, and fire resistance rated horizontal assemblies shall be protected by firestop systems or devices in conformance with NFPA 101:8.3.5 (ASTM E 814 or ANSI/UL 1479). Providing firestop labels at each firestop system or device and an onsite manual containing the detail for each firestop system or device used for the project will streamline final inspection approvals.
4) 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.
5) Any cutting and welding done will require a Hot Work Permit from Fire Department.
6) Notice: The first scheduled final inspection fee is at no charge. Additional inspections shall be billed at $75 for each inspector.

Location of Construction:	Owner Name:	Owner Address:	Phone:
51 OAK ST	MAINE COLLEGE OF ART	522 CONGRESS ST	
Business Name:	**Contractor Name:**	**Contractor Address:**	**Phone**
Marcy's Diner	Label's Sheet Metal	221 Lincoln St Lewiston	(207) 782-2235
Lessee/Buyer's Name	**Phone:**	**Permit Type:**	
		Hood Systems, Commerical	

City of Portland, Maine - Building or Use Permit Application

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

Permit No:	Issue Date:	CBL:
2013-00331		037 H014001

Location of Construction:	Owner Name:	Owner Address:	Phone:
51 OAK ST	MAINE COLLEGE OF ART	522 CONGRESS ST PORTLAND, ME 04101	
Business Name:	**Contractor Name:**	**Contractor Address:**	**Phone**
Marcy's Diner	Label's Sheet Metal	221 Lincoln St Lewiston ME 04240	(207) 782-2235
Lessee/Buyer's Name	**Phone:**	**Permit Type:**	**Zone:**
		Hood Systems, Commerical	B3
Past Use:	**Proposed Use:**	**Permit Fee:** / **Cost of Work:**	**CEO District:**
Restaurant on 1st floor	Same: Restaurant on first floor	$90.00 / $7,000.00	2

FIRE DEPT: ☑ Approved ☐ Denied ☐ N/A

4/2/13

Signature: BJ Ward (58)

INSPECTION:

Use Group: B Type: HVAC TYPE I hood

MUBEC 2009/ABC

Signature: JWB 3/26/13

Proposed Project Description:

Replace existing kitchen hood to meet code.

PEDESTRIAN ACTIVITIES DISTRICT (P.A.D.)

Action: ☐ Approved ☐ Approved w/Conditions ☐ Denied

Signature: Date:

Permit Taken By:	Date Applied For:
gg	02/19/2013

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..

Zoning Approval

Special Zone or Reviews	Zoning Appeal	Historic Preservation
☐ Shoreland	☐ Variance	☐ Not in District or Landmark
☐ Wetland	☐ Miscellaneous	☐ Does Not Require Review
☐ Flood Zone	☐ Conditional Use	☐ Requires Review
☐ Subdivision	☐ Interpretation	☐ Approved
☐ Site Plan	☐ Approved	☒ Approved w/Conditions
Maj ☐ Minor ☐ MM ☐	☐ Denied	☐ Denied
Date: 2/21/13	Date:	Date: 3/18/13

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

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: ~~47~~ 51 Oak ST unit #1	
Total Square Footage of Proposed Structure	Square Footage of Lot

Tax Assessor's Chart, Block & Lot Chart# Block# Lot#	Owner:	Telephone:
037 # 014001	ME. College of Arts	

Lessee/Buyer's Name (If Applicable)	Applicant name, address & telephone:	Cost Of Work: $
DARLA Tel: 210-8367	Marcy's Diner 47 Oak ST. Portland ME.	7,000.00 Fee: $ C of O Fee: $

Current legal use (i.e. single family) Marcy's Diner
If vacant, what was the previous use? —
Proposed Specific use: Marcy's Diner
Is property part of a subdivision? no If yes, please name
Project description: Repair existing commercial kitchen Hood that did not meet code. Replace with new system according to NFPA 96 code.

Contractor's name, address & telephone:
Who should we contact when the permit is ready: Paul Roy
Mailing address: Lebel's Sheet Metal, 221 Lincoln ST. Lewiston, ME 04240
Phone: 576-1863

RECEIVED
FEB 19 2013
Dept. of Building Inspections
City of Portland Maine

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, 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: Paul Roy	Date: 2-14-13

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

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

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 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? S/S If Other, what Type? _____

Is the duct work Stainless steel or other type of steel? STEEL If Other, what type? GALVANIZED.

Thickness of the steel for the hood 18ga S/S
Thickness of the duct for the hood 16 ga Galvanized Steel

Type of Hood and Duct Supports
Ceiling Mounted with Threaded Rod + fastened To wall.

Type of seams and Joints welded -

Grease Gutters provided? yes

Hood Clearance reduction to Combustibles design /specs:
3" Hood Spac Mount To Metal STub Wall - Rio rated
Sheet Rock + S/S

Duct Clearance reduction to Combustibles design /specs:
All Duct-work To be Rio Wrap with Rue master
zero clearance.

Vibration Isolation System:

Air Velocity within the duct system 2000 FPM

Grease accumulation prevention system:

Cleanouts none

Grease Duct enclosure yes

Exhaust Termination Roof _____ Wall X

Fire Suppression System yes

Exhaust fan mounting and clearance from the roof / wall or Combustibles:
Exhaust Thru Brick Wall - Exhaust in Alley -

Exhaust fan distance from property lines 6'

Exhaust fan distance from other vents or openings 10' min.

Exhaust fan distance from adjacent buildings 6'

Exhaust fan height above adjoining grade Approx. 9'

Hood Specs

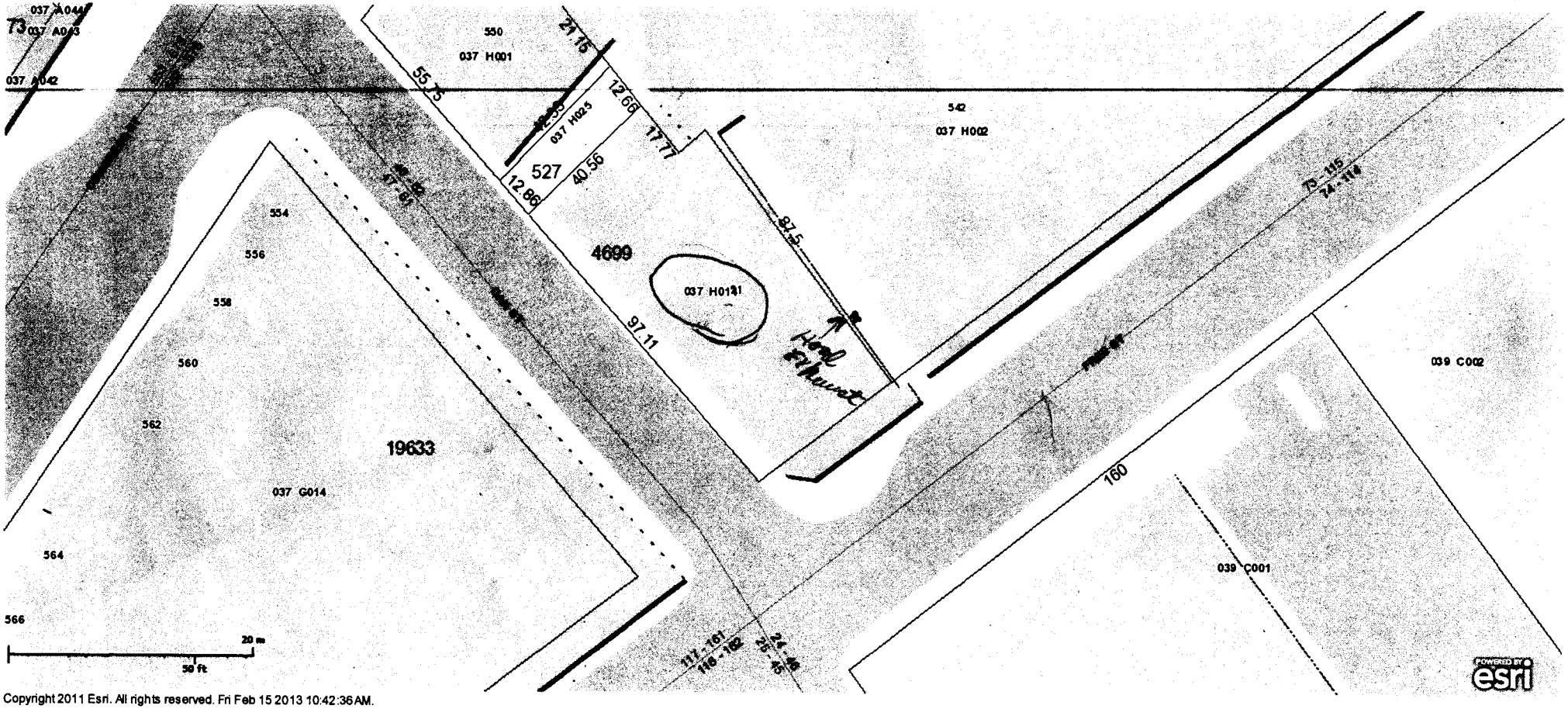
Style of Hood Captive Aire Low Profil

Type of Filter Baffle

Height of filter above nearest cooking surface 42"

Capacity of hood CFM 1,800 CFM

Make up Air system description and capacity
None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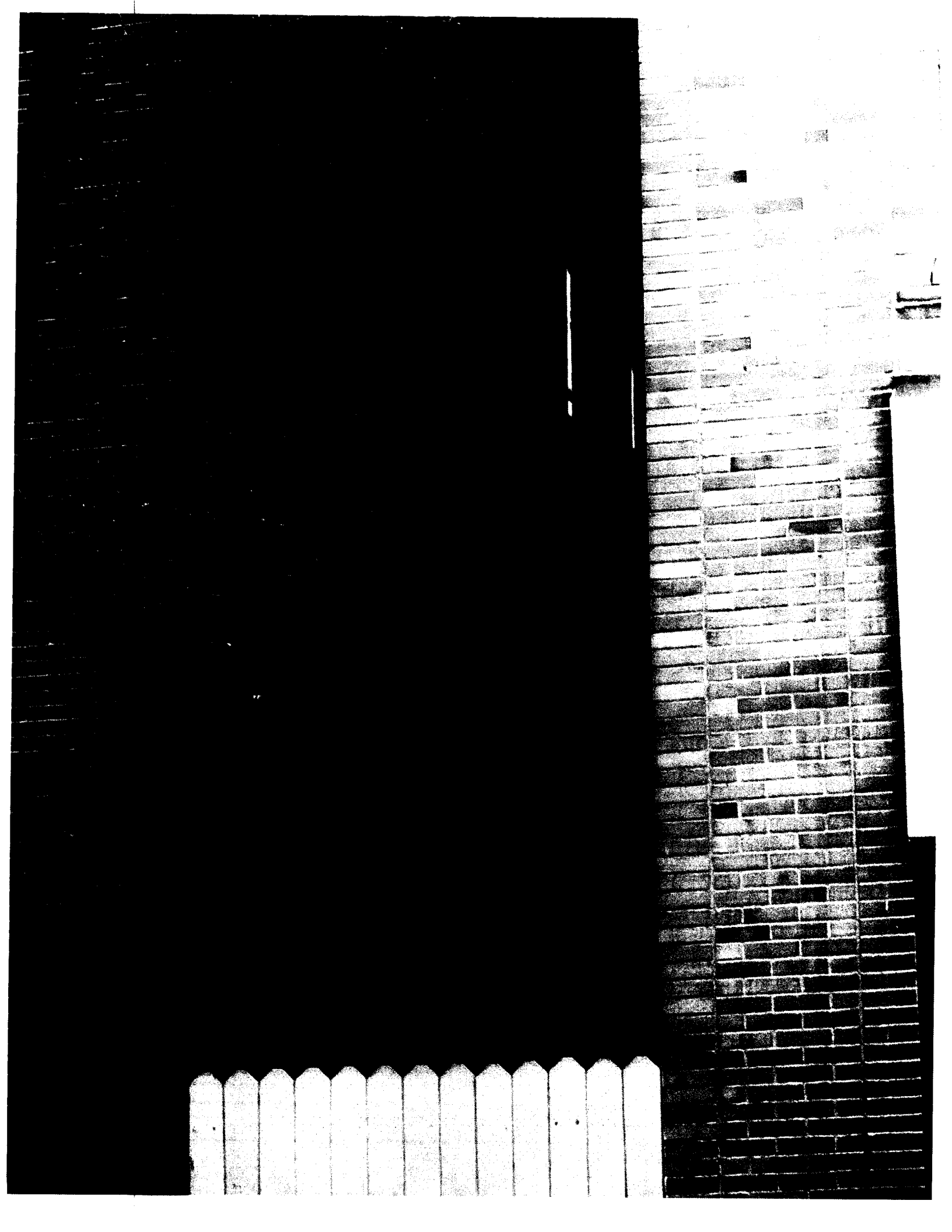
Copyright 2011 Esri. All rights reserved. Fri Feb 15 2013 10:42:36 AM.

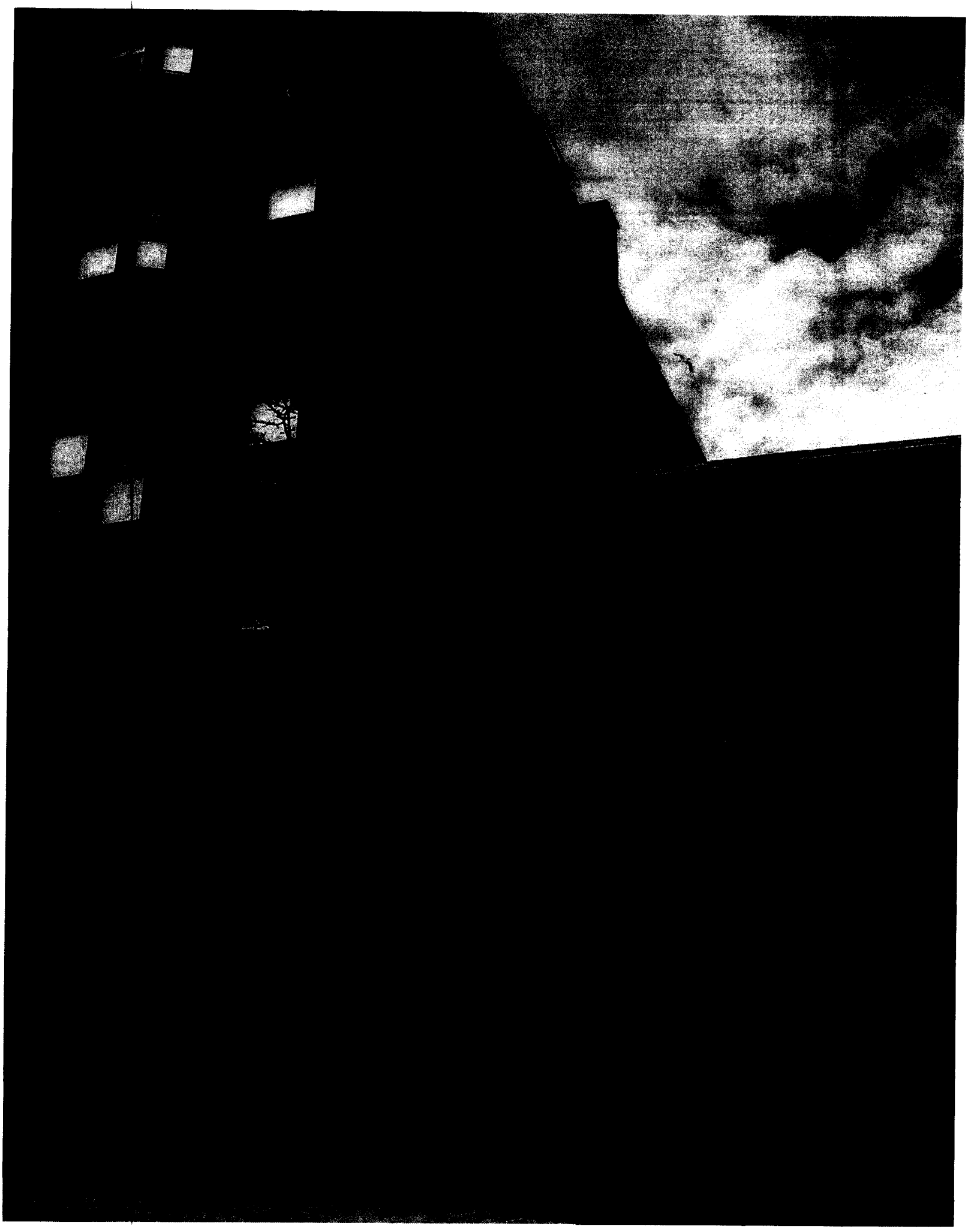
CBL:
037-H-014

Robert Wiener - MARCY'S DINER/OAK ST.

From: Paul Roy <metalgod213@live.com>
To: <rwiener@portlandmaine.gov>
Date: 3/4/2013 11:03 AM
Subject: MARCY'S DINER/OAK ST.

Rob,
My name is Paul Roy of Lebel's Sheet Metal. I spoke to you last week regarding Marcy's Diner on Oak St. After discussions with The town and Fire Chief, they want us to duct up along outside wall in alley and set fan on top. This requires approx. 68' of duct-work that measures apprx. 14" x 10". I need to know if this will be acceptable. I will run duct-work up along building and keep 6" of wall and run along fire escape.
Please advise and let me know if this works.
Thanks,
Paul Roy / Lebel's Sheet Metal
Cell: 207-576-1863

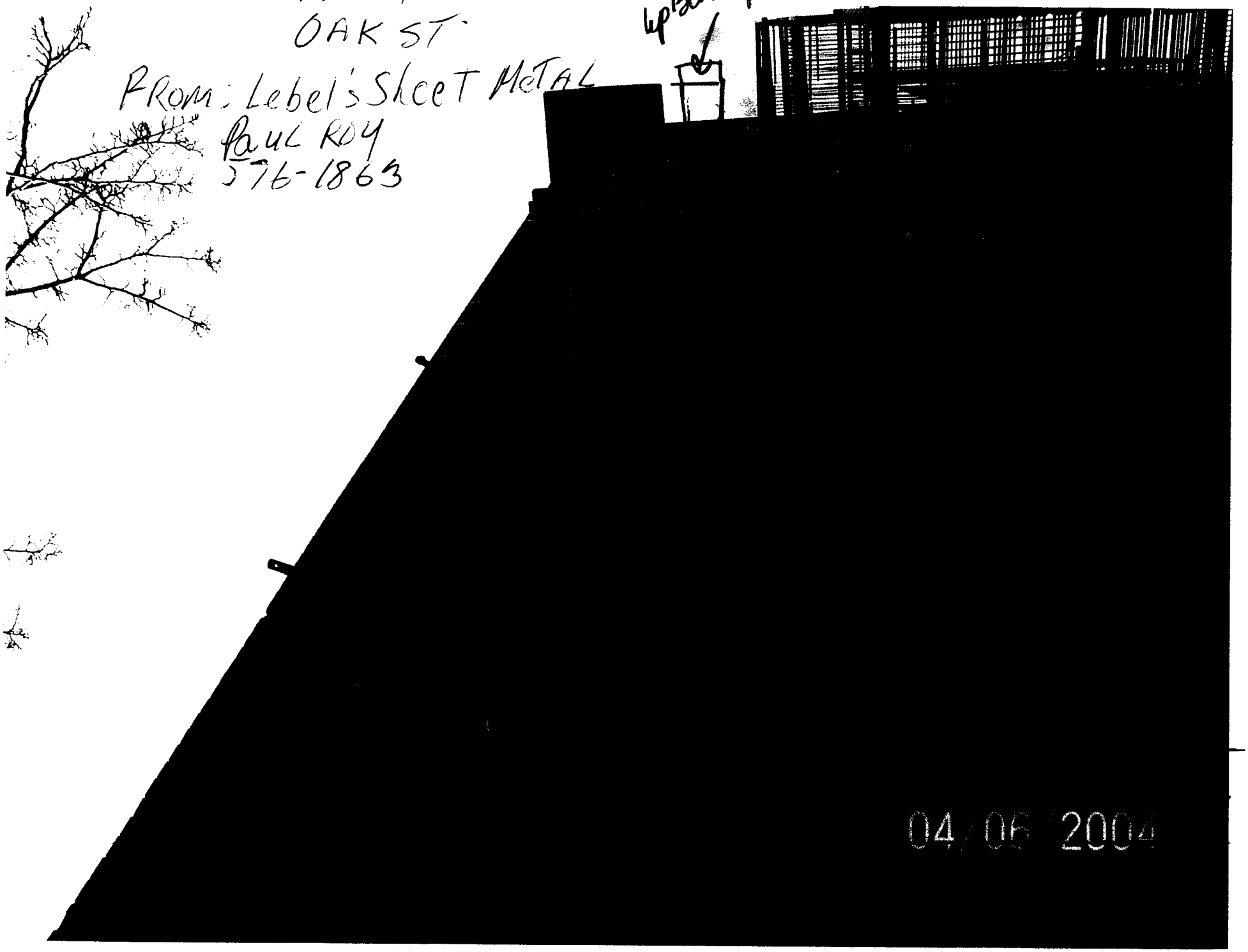




MARCY'S DINER -
OAK ST.

Up blast fan

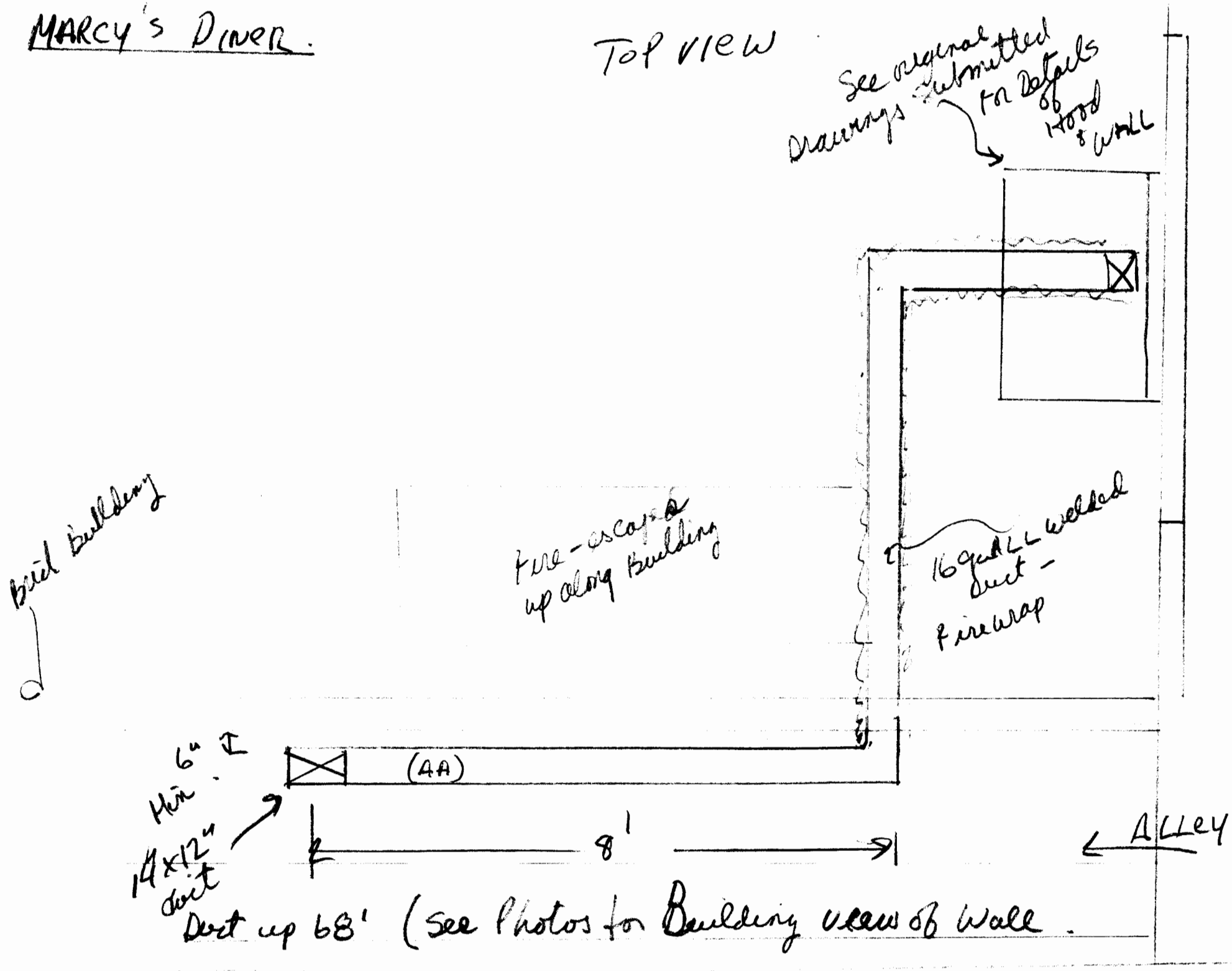
FROM: Lebel's Sheet Metal
Paul Roy
376-1863

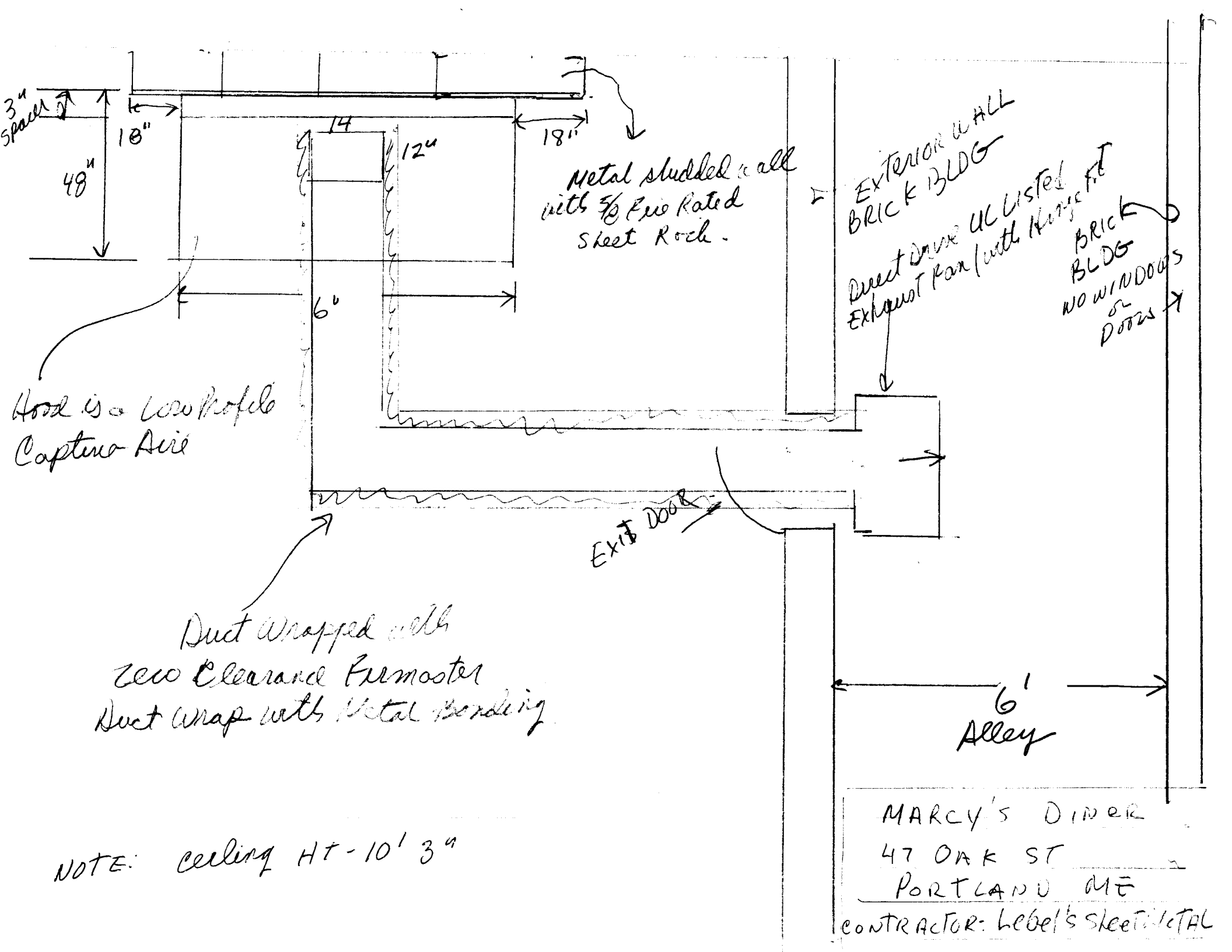


04/06/2004

MARCY'S DINER.

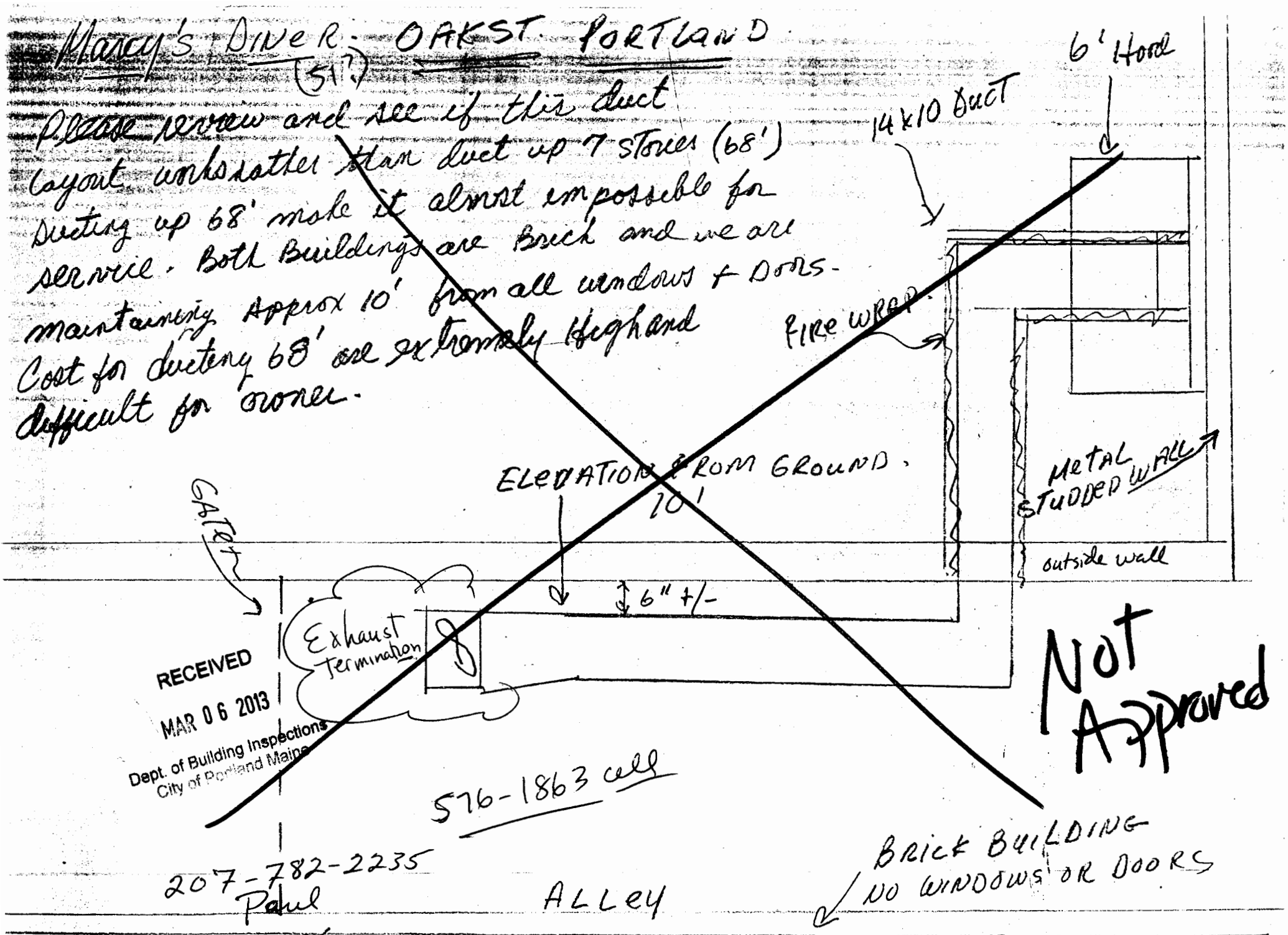
TOP VIEW



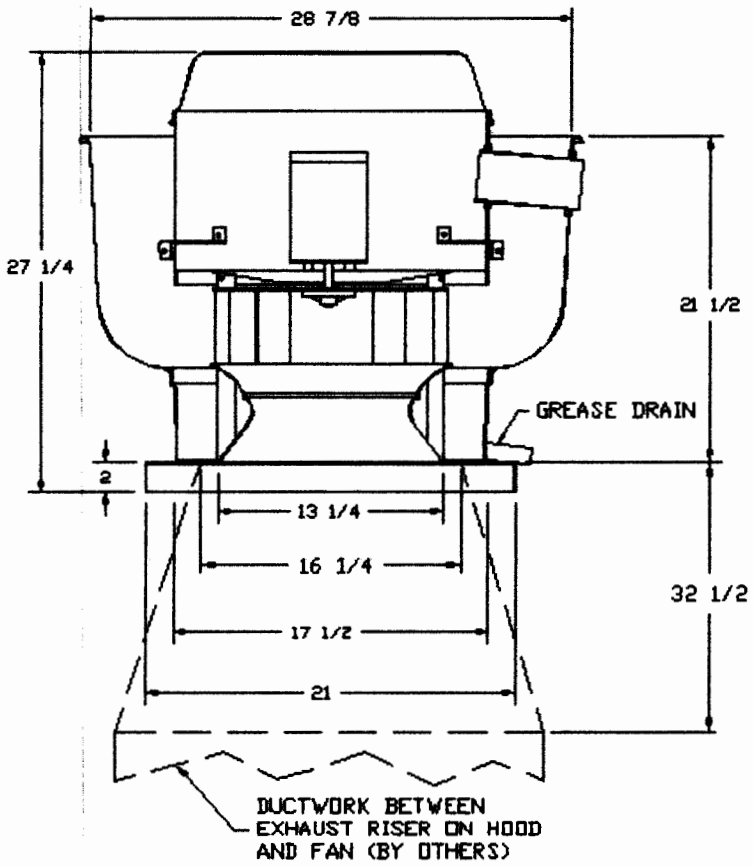

3" spacer
18"
48"
14
12"
18"
Metal studded wall with 5/8 Fire Rated Sheet Rock.
EXTERIOR WALL BRICK BLDG
Direct Drive UL Listed Exhaust Fan with Hinged Lid
BRICK BLDG NO WINDOWS OR DOORS
6"
Hood is a Low Profile Capture Air
EXIT DOOR
Duct Wrapped with Zero Clearance Fiberglass Duct Wrap with Metal Banding
6' Alley
NOTE: ceiling HT - 10' 3"
MARCY'S DINER
47 OAK ST
PORTLAND ME
CONTRACTOR: LEBEL'S SHEET METAL

Macy's Diver - OAKST. Portland (51)

Please review and see if this duct layout works better than duct up 7 stories (68') Ducting up 68' make it almost impossible for service. Both Buildings are Brick and we are maintaining Approx 10' from all windows + Doors - Cost for ducting 68' are extremely High and difficult for owner.



From: Lebel's Sheet Metal



FEATURES:

- 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.

The SND-2 Series is a Type I, Sloped Wall Canopy Hood for use over 450°F and 600°F cooking surface temperatures. The Sloped Canopy is the ideal hood choice for low ceiling heights.

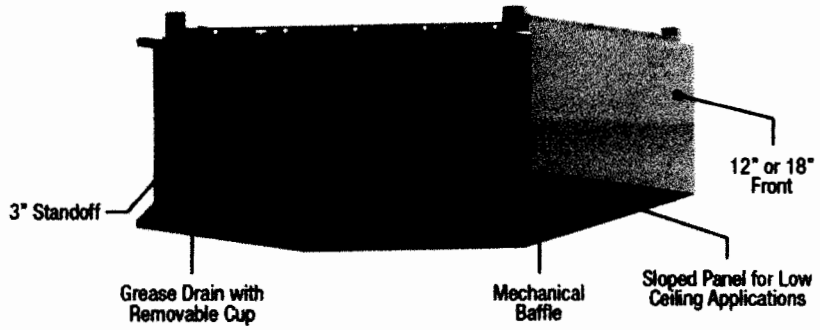
Fully Integrated Package

CaptiveAire sells this hood as a stand-alone appliance to be integrated into a kitchen ventilation application, or provided as part of a FULLY INTEGRATED PACKAGE designed by CaptiveAire and pre-engineered for optimum performance. The package consists of the hood, an integral utility cabinet, factory pre-wired electrical controls, and a listed fire suppression system. Other options include a listed exhaust fan, a listed make-up air unit and listed, factory-built ductwork.

Advantages

- **Exhaust Flow Rates:** Superior exhaust flow rates.
- **ETL Listed:** ETL Listed for use over 450°F and 600°F cooking surface temperatures, which provides flexibility in designing kitchen ventilation systems. ETL Listed to US and Canadian safety standards, ETL Sanitation Listed and built in accordance with NFPA 96.
- **Capture and Containment:** Insulated, double-wall rigid front has aerodynamic design that reduces radiant heat into kitchen, prevents condensation and provides exceptional capture and containment of cooking vapors. The signature "mechanical baffle" on the front of the hood's capture area is available on 18" Front Model only. The mechanical baffle provides a built-in wiring chase for optimal positioning of electrical controls and outlets on the front face of the hood without penetrating capture area or requiring external chase way.
- **Convenient Design:** Factory pre-wired lighting to illuminate the cooking surface is accessible from the bottom of the hood. Fitted with UL Listed, pre-wired, incandescent light fixtures and tempered glass globes to hold up to a standard 100 watt bulb. Pre-punched hanging angles on each end of hood and additional set provided for hoods longer than 12'.
- **Construction:** Polished stainless steel on the interior and exterior of the front enhance aesthetics. Fully welded and polished front corners. Fabricated from Type 430 stainless steel with option of Type 304 available. Sloped front for low ceiling applications.
- **Grease Extraction:** All hoods come standard with stainless steel baffle filters and a deep grease trough which allows for easy cleaning. Captrate Combo® and Captrate Solo® filters are optional. Grease drain system with removable 1/2 pint cup for easy cleaning. Standard filter stops eliminate gaps between filters.
- **Reduced Lead Times and Shipping Costs:** Produced on a high volume assembly line at one of five manufacturing facilities to reduce lead times and shipping costs.
- **Controls:** Hoods can be equipped with modular utility cabinets and end standoffs. Optional listed light and fan control switches flush mounted and pre-wired through electrical chase way.
- **Reduced Weight:** Rigid single wall end panels reduce weight.
- **Optional Make-Up Air:** Up to 80% make-up air can be supplied through optional front and/or side plenums (ND-2 Series with PSP or AC-PSP Accessory).
- **Optional Self Cleaning Technology:** The Self Cleaning Hood option adds a spray bar that extends the full length of the hood immediately behind the filters. The system cleans grease from the plenum and portion of the duct with the daily hot water spray cycle.
- **Optional CORE Protection Fire System:** The Self Cleaning Hood option adds a spray bar that extends the full length of the hood immediately behind the filters. The system cleans grease from the plenum and portion of the duct with the daily hot water spray cycle.

Features



Performance

AVG. COOKING SURFACE TEMP.(°F)	CONFIGURATION	MIN EXHAUST CFM/FT.
400°F - Ovens, Steamers, Kettles, Open-Burner Ranges, Griddles, Fryers	Single Wall Hood 2 Wall Hoods Back-to-Back	228 456
600°F - Gas Charbroilers, Electric Charbroilers	Single Wall Hood 2 Wall Hoods Back-to-Back	294 588

Recommended Duct Sizing: Exhaust - Based on 1500 FPM

Options

Utility Cabinet: Listed for integral side mount and fabricated of same material as hood. Cabinet can house listed fire suppression system and listed, pre-wired electrical controls.

Front Perforated Supply Plenum: Provides low velocity make-up air for the kitchen and is discharged in front of the hood. Perforated diffuser plates allow for even air distribution and supply riser includes a volume damper for easy balancing. Side Perforated Supply Plenums can be added to optimize the air flow if necessary.

Rear Make-Up Air Plenum: Provides make-up air for the kitchen and is discharged below cooking equipment. Provides required clearance from limited combustibles per NFPA 96 Standards.

Enclosure Panels: Constructed of stainless steel. Sized to extend from hood top to ceiling, enclosing pipe and hanging parts.

End Panels: Should be used to maximize hood performance and eliminate the effects of cross drafts in kitchen. units constructed of stainless steel and sized according to hood width and cooking equipment. Exposed edges hemmed for safety and rigidity.

Roof Top Package: Combination ETL Listed exhaust/supply air unit with factory prewired and mounted motors, trunkline and curb vented on exhaust side.

Separate Exhaust and/or Make-Up Air Fans: ETL Listed single exhaust fans and supply-air fans and curbs available.

Fire Suppression System: UL 300 fire suppression system.

Lighting: Recessed Incandescent, Recessed Fluorescent, Compact Fluorescent, LED, Recessed LED, Halogen

Certifications

The SND-2 Model has been certified by ITS. This certification mark indicates that the product has been tested to and has met the minimum requirements of a widely recognized (consensus) U.S. and Canadian products safety standard, that the manufacturing site has been audited, and that the applicant has agreed to a program of periodic factory follow-up inspections to verify continued performance.

Models SND-2 are ETL Listed under file number 3054804-001 and complies wwith UL710, ULC710 and ULC-S646 Standards.

CAPTIVEAIRE
COMMERCIAL VENTILATION EQUIPMENT

Order # 1719766 - Marcy's Diner (fan)

Fan #1 DU50HFA (109 lbs.)

High Speed Direct Drive Centrifugal Upblast Exhaust Fan with speed control (single phase only), disconnect switch and 13-3/4" wheel.

Exhaust Motor:
Model 48A17011045, 0.5 HP, 1 Phs, 115 V, 60Hz, 8.1 FLA, ODP (Open Drip Proof)

Exhaust Performance:

Volume:	1764 cfm	RPM: 1583	TS: 5698 ft/min
SP:	-0.6" w.g.	BHP: 0.437	
Altitude:	243'	Amb. Temp:	70°F

Exhaust Installation Information:

Motor/Control Circuit:	10.2 Amps MCA, 15 Amps MOP, 115 V, 14 AWG Wire Min.
Exhaust Unit Voltage:	1 phs 115 V 60Hz

Construction Features

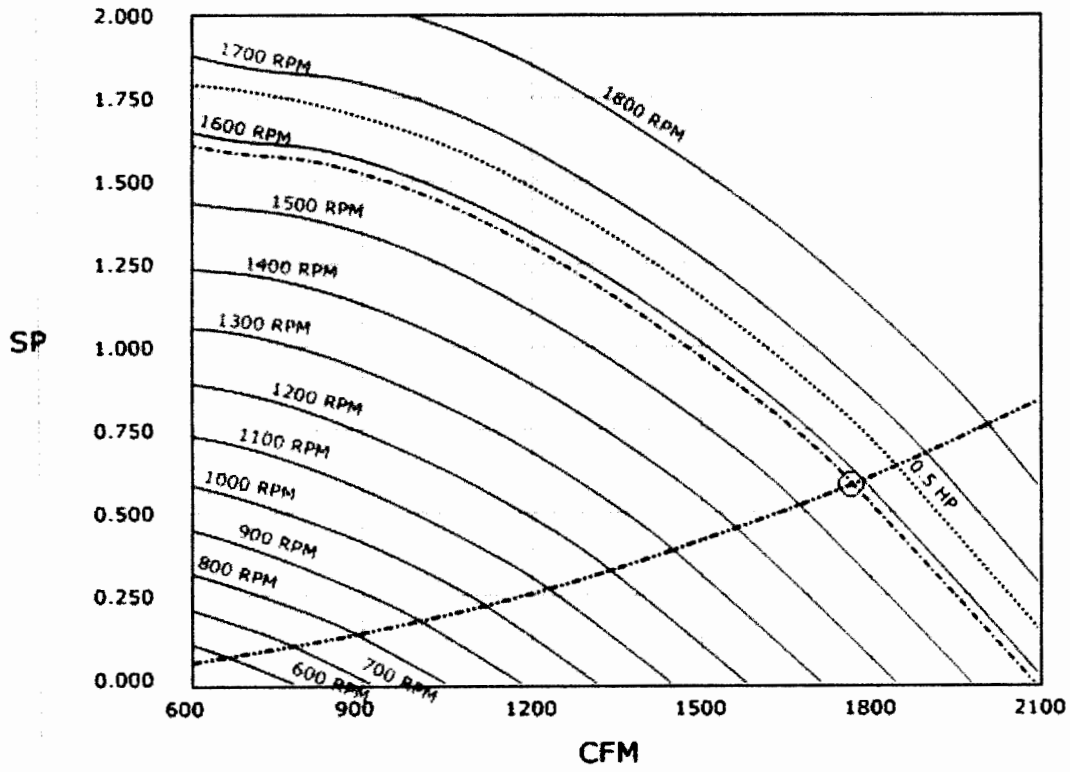
Housing constructed of heavy gauge aluminum • Centrifugal backward inclined, non-overloading wheel • Weatherproof safety disconnect switch • Grease spout welded to housing • Vibration isolators • Continuous duty, thermal protected, permanently lubricated, direct drive motor • Forces fresh air through motor to ensure long motor life • Variable Speed Control on Single Phase Units Only. (VFDs required to adjust speed for 3 phase versions) • Corrosion resistant fasteners • Thermal overload protection • High heat operation (400 °F) • Rated for restaurant and general ventilation applications • Grease classification tested

Selected Options:

- Grease Cup for kitchen-duty centrifugal exhaust fans, Box Dimensions 15-3/4 L X 5-1/16 W X 3-3/4 H (18 GA.) (Includes Down Spout)
- Full crating for exhaust fans for shipping.
- Gasketing - Thermeez Woven Ceramic Tape - 1/4" x 1" with adhesive back - Max Temp 1500°F. To be applied between fan base and grease duct. Ships loose with fan. Gasket length supplied = perimeter of fan base.
- HINGE KIT - Standard Hinge kit for exhaust fan roof curbs. Includes Hardware to attach hinge to curb and hinge to base. Ships Loose. Used on Fans with wheels 20 inches or smaller. 12 GA Galvanized.

1764 CFM, 0.6 SP @ 1583 RPM and 0.437 BHP at 243 feet and 70 deg F

* Please note that these curves were adjusted for job specific temperature and altitude.



DU50HFA exhaust sound data @ 1583 RPM:

LWA: 80 Sones: 16.8 DBA: 68.5

Octave 1	Octave 2	Octave 3	Octave 4	Octave 5	Octave 6	Octave 7	Octave 8
71.9	81.7	83.9	74.1	74.1	69.6	66.4	61.6

Jeanie Bourke - RE: Marcy's Diner hood

From: Paul Roy <metalgod213@live.com>
To: Jeanie Bourke <jmb@portlandmaine.gov>
Date: 3/22/2013 8:05 AM
Subject: RE: Marcy's Diner hood

Jeanie,

I will get you a drawing that shows the duct-work being offset on the roof to maintain 10' from addjacent building and for easy service from roof.
I will also provide distance from building and height above grade. We will install cleanouts on outside duct-work as required though they will be difficult to access withou a lift.

I bumped up the cfm and horsepower of fan to compensate for the long duct run which increased tha fan static. Velocity in duct run will be closer to 2500fpm. We have it on a speed control to dial up proper airflows.

Thanks and let me know if you need anything else.
Paul Roy / Lebel's Sheet Metal

Date: Mon, 18 Mar 2013 14:43:05 -0400
From: JMB@portlandmaine.gov
To: metalgod213@live.com
Subject: Marcy's Diner hood

Hi Paul,
Rob Wiener approved the permit for historic, can you please provide the following information:

1. The exhaust is required to be a minimum of 10' from property lines or adjacent buildings, this will require the hood to be offset on the roof, please provide a diagram showing this.

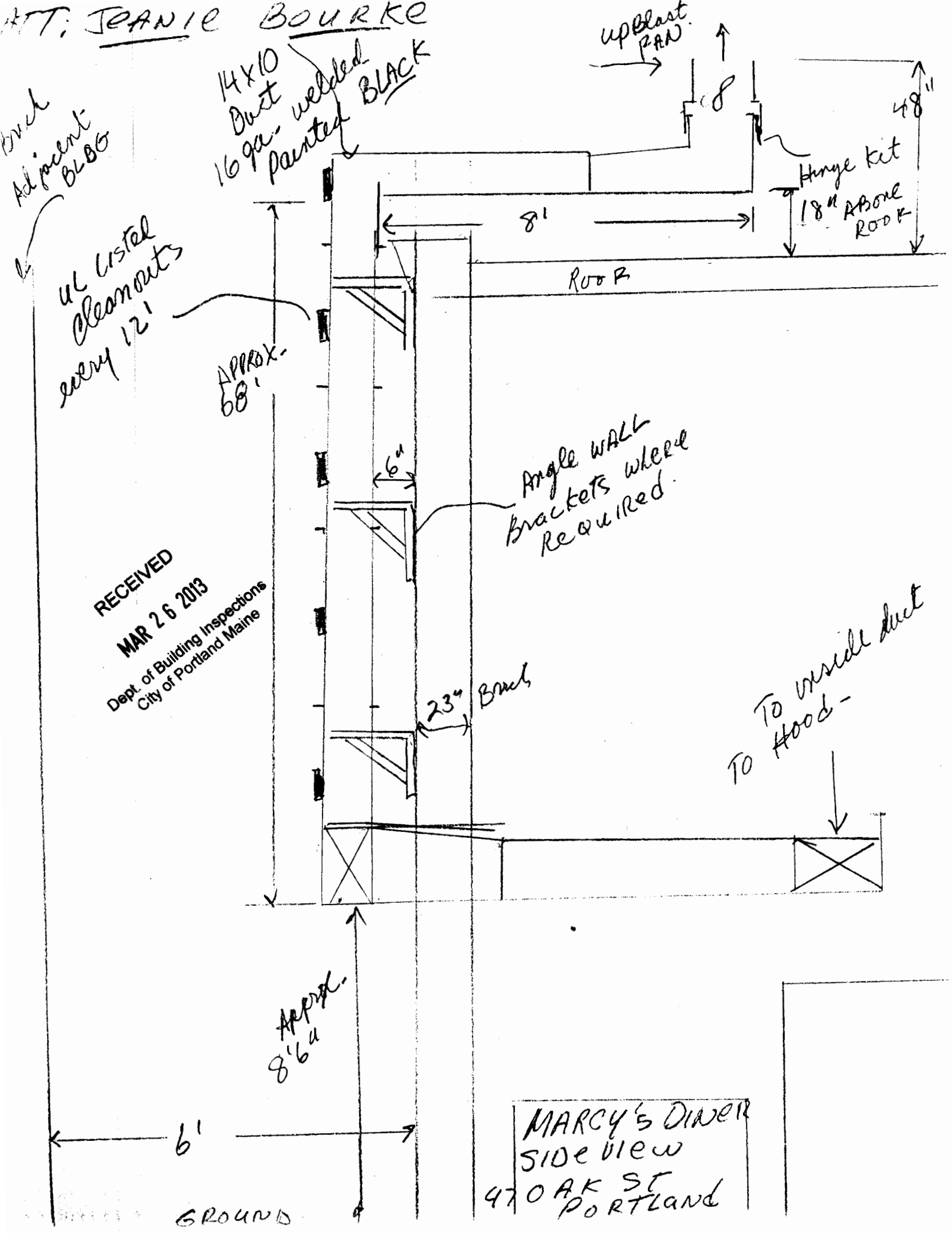
2. The application information does not reflect the installation, ie. termination=wall, distance to PL=6', adjacent to buildings=6', height above grade=approx. 9', cleanouts=none.

3. Will the air velocity (2000 cfm) be sufficient for the area traveled?

Thanks,
Jeanie

Jeanie Bourke
CEO/LPI/Plan Reviewer

ATT: JEANIE BOURKE



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MAR 26 2013
Dept. of Building Inspections
City of Portland Maine

MARCY'S DINER
SIDE VIEW
470 OAK ST
PORTLAND