

Form # P 04

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK

CITY OF PORTLAND PERMIT ISSUED

Please Read Application And Notes, If Any, Attached

BUILDING PERMIT

Permit Number: 092102009

This is to certify that RREEF AMERICA REIT III CORP Z4 / Mechanical Sheet Metal

has permission to New hood system for "Walters Cafe" 1st floor

AT 2 PORTLAND SQ CU 038 B002001

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 finished-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. CAPT. R. Anderson
 Health Dept. _____
 Appeal Board _____
 Other _____
Department Name

Jamm Park 12/2/09
 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: 09-1109	Issue Date:	CBL: 038 B002001
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Location of Construction: 2 PORTLAND SQ	Owner Name: RREEF AMERICA REIT III CORP	Owner Address: PO BOX 4900 DEPT 207	Phone:
Business Name:	Contractor Name: Mid State Sheet Metal & Welding	Contractor Address: 119 Packard Road Monmouth	Phone: 2072157036
Lessee/Buyer's Name	Phone:	Permit Type: <i>Hood System</i> Change of Use - Commercial	Zone: <i>B-3</i>

Past Use: Commercial - "Walters Cafe"	Proposed Use: Commercial - "Walters Cafe" - New hood system for "Walters Cafe" 1st floor	Permit Fee: \$260.00	Cost of Work: \$23,750.00	CEO District: 1	<i>1-type 2</i>
<i>use under permit # 09-0710</i>		FIRE DEPT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Denied	INSPECTION: Use Group: <i>A-2</i> Type: <i>Hood</i> <i>IMC-2003</i>		
Proposed Project Description: New hood system for "Walters Cafe" 1st floor		Signature: <i>(KG)</i>	Signature: <i>JMB 12/2/09</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: Ldobson	Date Applied For: 10/06/2009	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"/> Date: <i>10/6/09</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: <i>(Signature)</i>	

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 provisions of the code(s) applicable to such permit.

PERMIT ISSUED

_____ SIGNATURE OF APPLICANT	_____ ADDRESS	DEC 2 2009 DATE	_____ PHONE
_____ RESPONSIBLE PERSON IN CHARGE OF WORK, TITLE	_____ DATE	_____ PHONE	City of Portland

City of Portland, Maine - Building or Use Permit
 389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716

Permit No: 09-1109	Date Applied For: 10/06/2009	CBL: 038 B002001
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Location of Construction: 2 PORTLAND SQ	Owner Name: RREEF AMERICA REIT III CORP	Owner Address: PO BOX 4900 DEPT 207	Phone:
Business Name:	Contractor Name: Mid State Sheet Metal & Welding	Contractor Address: 119 Packard Road Monmouth	Phone: (207) 215-7036
Lessee/Buyer's Name	Phone:	Permit Type: Hood Systems, Commerical	

Proposed Use: Commercial - "Walters Cafe" - New hood system for "Walters Cafe" 1st floor	Proposed Project Description: New hood system for "Walters Cafe" 1st floor
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Dept: Zoning	Status: Approved	Reviewer: Marge Schmuckal	Approval Date: 10/06/2009	Note:	Ok to Issue: <input checked="" type="checkbox"/>
Dept: Building	Status: Approved with Conditions	Reviewer: Jeanine Bourke	Approval Date: 12/02/2009	Note:	Ok to Issue: <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) Separate application for permit approval required for the fireplace and venting 3) The Hood, duct and exhaust shall be installed per IMC 2003 and NFPA 96 with special exception approval requirements per the SFM. 4) Quarterly cleaning and maintenance on ductwork and hood is required.					
Dept: Fire	Status: Approved with Conditions	Reviewer: Capt Keith Gautreau	Approval Date: 10/07/2009	Note:	Ok to Issue: <input checked="" type="checkbox"/>
1) In addition to NFPA 96 standards the conditions that were imposed by the State Fire Marshal's Office will be required. 2) Install shall comply with NFPA 96. A compliance letter is required					

Comments:
 10/6/2009-mes: Walter's restaurant use is under permit #09--0710
 11/13/2009-jmb: Spoke to Dennis D. And Mark C. For all the details of this hood/duct design as this was reviewed previously by Keith, the SFM and engineers. This system is not conventional due to the exhaust being located within the building with a louvered opening in the wall. This design is due to the building being 6 stories in height. Mark will submit all the details.
 11/16/2009-jmb: Received email from Mark C. With all the details and correspondence with the SFM for the hood/duct/exhaust system. Emailed back where the duct is for the condensate hood.
 12/2/2009-jmb: Recieved email with pdfs ok to issue

PERMIT ISSUED

DEC 1 2009
 City of Portland



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>2 Portland Square Union St Portland Me.</u>		
Total Square Footage of Proposed Structure/Area <u>2916.5 sq ft</u>	Square Footage of Lot <u>39520 sq ft</u>	Number of Stories <u>6</u>
Tax Assessor's Chart, Block & Lot Chart# <u>38</u> Block# <u>B</u> Lot# <u>2</u>	Applicant *must be owner, Lessee or Buyer* Name <u>Walter Cafe INC</u> DBA <u>walter</u> Address <u>15 Exchange St</u> City, State & Zip <u>Portland Me. 04101</u>	Telephone: <u>207-871-9258</u>
Lessee/DBA (If Applicable) <u>walters Cafe INC</u> <u>DBA walter 15 exchange st</u> <u>Portland Me. 04101</u>	Owner (if different from Applicant) Name <u>PREEK America REIT III</u> Address <u>1 Portland Square</u> City, State & Zip <u>Portland Me. 04101</u>	Cost Of Work: \$ <u>23250⁰⁰</u> C of O Fee: \$ <u>—</u> Total Fee: \$ <u>260</u>
Current legal use (i.e. single family) <u>Vacant Tenant Space</u> Number of Residential Units <u>None</u> If vacant, what was the previous use? <u>Business</u> Proposed Specific use: <u>Restaurant</u> Is property part of a subdivision? <u>NO</u> If yes, please name _____ Project description: <u>New tenant INFILL on a portion of 1st Floor of 2 Portland Square For Walters Rest.</u>		
Contractor's name: <u>Mid State Sheetmetal + Welding</u> Address: <u>119 Packard Rd Monmouth Me. 04259</u> City, State & Zip _____ Telephone: _____ Who should we contact when the permit is ready: <u>Dave</u> Telephone: <u>207-215-2036</u> Mailing address: <u>119 Packard Rd Monmouth Me. 04259</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: Dave Deousis Date: 10/6/09

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

RECEIVED
OCT 6 2009
Dept. of Building Inspections
City of 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 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? Stainless Steel If Other, what Type? _____

Is the duct work Stainless steel or other type of steel? _____ If Other, what type? Galvanized

Thickness of the steel for the hood 18 GA

Thickness of the duct for the hood 16 GA

Type of Hood and Duct Supports
Threaded Rod

Type of seams and Joints Angles ~~Bolted~~ Bolted - Mostly welded

Grease Gutters provided? Yes

Hood Clearance reduction to Combustibles design /specs:

Yes

Duct Clearance reduction to Combustibles design /specs:

There are no combustibles around all steel studs

Vibration Isolation System:

Yes

Air Velocity within the duct system 2000 Ft Per Minute

Grease accumulation prevention system:

Yes

Cleanouts Yes

Grease Duct enclosure No

Exhaust Termination Roof _____ Wall

Fire Suppression System Range Guard R6 6 Gallon R6 2.5 Gallon

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

10' of Grade

Exhaust fan distance from property lines _____

Exhaust fan distance from other vents or openings 10'

Exhaust fan distance from adjacent buildings _____

Exhaust fan height above adjoining grade 10'

Hood Specs

Style of Hood Low Profile - Captive Aire

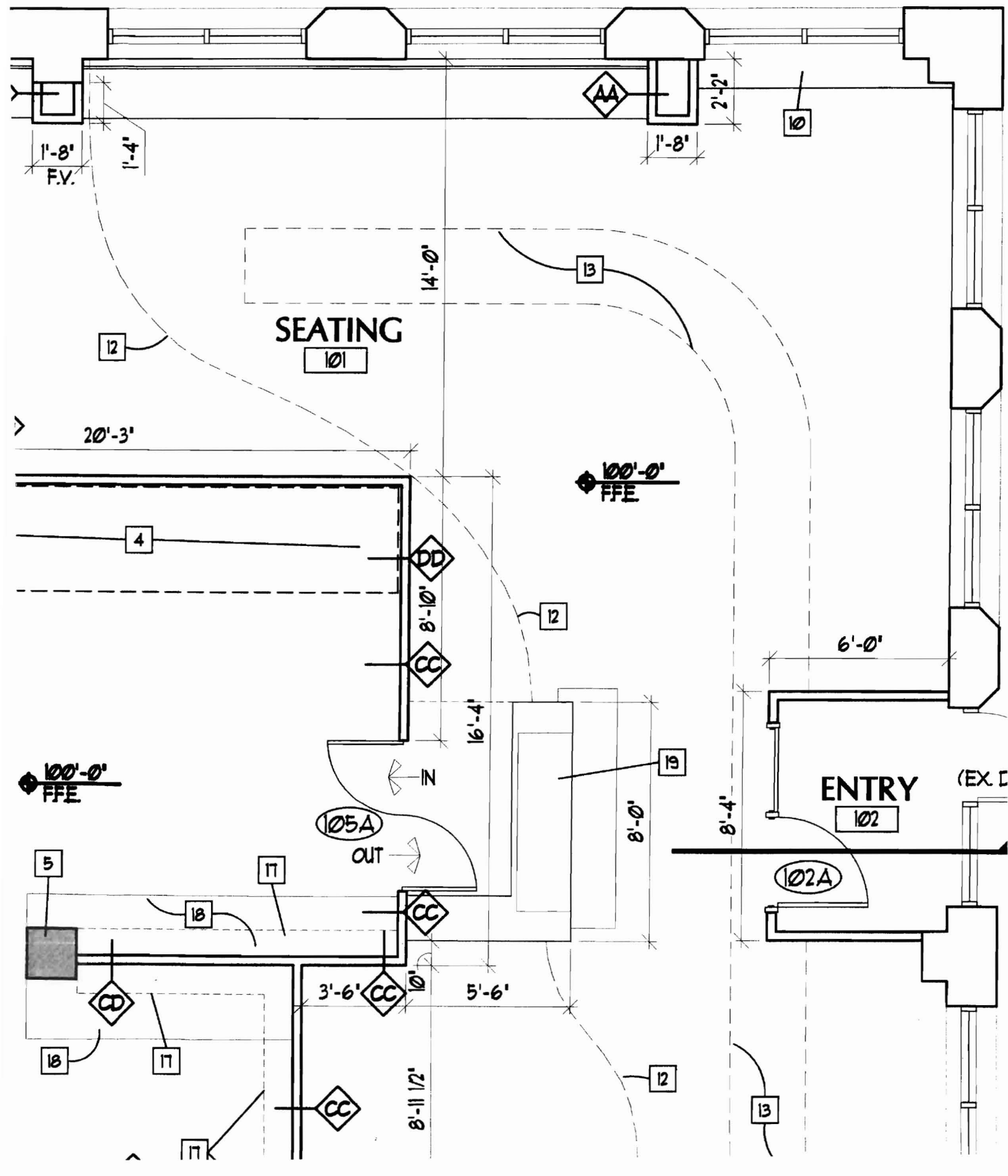
Type of Filter Captate

Height of filter above nearest cooking surface about 42"

Capacity of hood CFM 4875 CFM

Make up Air system description and capacity

Heated Makeup air 4120 CFM .80 SP



From: "Mark Chaloupecky" <mark@portcityarch.com>
To: <jmb@portlandmaine.gov>
Date: 11/13/2009 1:03:50 PM
Subject: Walter's Hood Information

Jeanie -

Attached is the Kitchen Hood Proposal that was approved by Capt. Keith Gautreau and Jim Graves at the State. Also attached are response letters to some questions asked by Jim. Most of the questions were in conversations that he and I had following the original Proposal. To complete these items, we issued Addendums 1, 2, and 3 (also attached). If you have any questions, give me a call, or you can talk with Chris Hanson as I had already given him all the attached info as well.

If you need anything further, please let me know.

Mark Chaloupecky, LEED AP
Port City Architecture
65 Newbury Street
Portland, Maine
207.761.9000

PDF ✓
± 50 pages

Kitchen Hood Code Compliance Proposal

Walter's Restaurant

2 Portland Square, suite 100
Portland, Maine 04101



Port City Architecture, PA, 65 Newbury Street, Portland, Maine 04101

July 22, 2009

Background:

Walter's Restaurant has existed on Exchange Street, in Portland for many years. They are relocating several blocks away to a much newer, and more up to date location. The new location on Union Street, at 2 Portland Square, is a 6-story office and retail building. They are relocating to a tenant space on the first floor of the building (see attached Tenant Location Plan). Currently there are approximately 10 other tenants on this floor. Some of the tenants open to an interior lobby and some open directly to the exterior (see attached Photographs). The new Restaurant will open directly to the exterior, with another exit through the existing Lobby via an exit discharge stair. The building is currently sprinkled with a detection and alarm system. The restaurant is designed for 83 patrons with a maximum staff of 15.

Purpose:

The purpose of this Proposal is to clarify our compliance with the applicable codes associated with the kitchen hood exhaust, namely **NFPA 96**. As with any restaurant, the kitchen hood exhaust can be one of the more difficult aspects of the project. We are aware of these difficulties, and we understand the complications associated with a restaurant occupying a part of the first floor of a 6-story, existing building. We hope the following proposal will assist all those involved with understanding our project, our limitations and constraints, and how we are addressing the code compliance issues we anticipate during the course of this project.

Overview of Kitchen Hood System:

According to Mr. Steve Zafirson of Perkins Restaurant Equipment Inc., the kitchen hood will consist of 2 - 10' stainless steel, Type 1, wall-mounted canopy hoods (see attached Specifications from CaptiveAire). They will be connected above the kitchen ceiling via a 10' long plenum duct approximately 20" x 14" in size. Attached to the center of the plenum duct, there will a 20" x 14" duct to exhaust the hood to the exterior. This duct runs above the ceiling, from the plenum to a 2-hour rated secured area. Within this secured area, the duct will go to a High-Velocity Exhaust Fan Blower (EF #1 per attached Specifications, sheet 3), and out to the exterior. Prior to exiting the building, the duct will transition to a 36" w. x 10" h. duct. The duct will terminate at the exterior wall of the existing building. As shown on the attached Partial Building Elevation, the Kitchen Hood Exhaust will be located above a reconfigured existing fire-rated overhead, coiling door. There are windows above the duct, as well as other door openings and an exhaust duct in the vicinity.

Code Compliance Issues and Solutions:

As mentioned earlier, there are a number of code compliance issues that must be addressed. These issues are further complicated by locating the restaurant on the first floor of a 6-story building. We have determined that there are three main areas of concern with the location of the Kitchen Hood Exhaust:

- Fire potential in the Kitchen, the Kitchen Hood, and in the associated ductwork
- Kitchen Hood vapors and odors affecting pedestrians outside and tenants inside
- Protection of exhaust equipment (vandalism, weather damage ect...)

Using **NFPA 96** as a template, we are addressing each one of areas of concern as follows:

Fire Potential in the Kitchen, Kitchen Hood, and associated ductwork**Section 7.8 Termination of Exhaust Systems.**

7.8.1 The exhaust system shall terminate as follows:

- (1) Outside the building with a fan or duct.
- (2) Through the roof, or to the roof from outside, as in 7.8.2, or through a wall, as in 7.8.3.

We are proposing to terminate this exhaust on the exterior wall of the building. According to the Annex commentary on the above referenced section:

"It is preferable for the fan to be at, or as close as possible, to the end of the duct in order to minimize the number of pressurized joints and clean-outs through which grease might leak more easily."

If the termination of the duct were not at the exterior of the building, the duct would extend up the entire side of the building, a distance of over 5 stories. This option is extremely impractical. In addition to being aesthetically detrimental and affecting other tenants, it would include a large amount of ductwork and several fans and other equipment, just to exhaust the air that distance. This ductwork would include many joints and other potential areas where grease might leak, and it is these areas that we are attempting to avoid.

Section 7.8.3 Wall Termination. Wall terminations shall be arranged with or provided with the following properties:

- (1) Through a noncombustible wall with a minimum of 10 ft. of clearance from the outlet to adjacent buildings, property lines, grade level, combustible construction, electrical equipment or lines, and the closest point of any air intake or operable door or window at or below the plane of the exhaust termination.

The existing building is 2A construction, and by definition is noncombustible. The exhaust will be located in excess of 10' away from the lower floor doors and operable windows (see attached Partial Elevation). The exhaust is also configured to be 10' above grade. The exhaust is however, located above the existing overhead coiling door. This door is a fire-rated door to a 2-hour rated area that was originally designed for a trash compactor for a previous tenant (which never was installed). Due to the duct being

directly above this door, we are installing a new 2-hour wall to separate this area from the interior of the building. Within this wall, there is a 90-minute door that acts as an entrance to the restaurant space, and this door is over the 10 ft. required distance to the exhaust termination. By having the walls, ceilings, and floors rated, we are in essence creating a pocket, or alcove, of outdoor space carved out of the building. In theory, the overhead door could be eliminated and we could install a chain-link fence in place of the overhead door, but the building owners prefer the trash to be less visible, and we think the added protection of the rated door is preferable. The existing overhead coiling door will only be open to allow deliveries in the early part of the day, and when trash is being removed at the end of the evening.

While the exterior wall is considered noncombustible, there are windows approximately 7'-0" above the exhaust termination. In case of a fire, it is these windows that will become the "weak link" in the noncombustible wall. Therefore, we are installing several lines of defense to help to eliminate the potential hazard of a fire. First, the tenant space (and the entirety of the building) is both fully sprinkled and alarmed. Second, there is an approved Ansul extinguishing system in the kitchen hood. Along with the provided portable fire extinguishers, it is these two systems will assist in extinguishing fires that might occur within the tenant space and the kitchen. Third, should a fire occur within the ductwork system, the Ansul extinguishing system is being extended to portions of the ductwork. Heads will be located both before, and after the Exhaust Fan Blower, to insure the protection of the duct is extended to the exterior of the building. The detection system will also extend to the entirety of the duct. These systems, along with the fire resistance ratings of the building components themselves, and the required duct clearances (Section 4.2), will greatly diminish the potential of a fire within this tenant space, and especially the potential of a fire spreading to another tenant space. It should also be noted that the exhaust louver is located over 15' away from the kitchen cooking line.

Kitchen Hood vapors and odors affecting pedestrians outside and tenants inside

Section 7.8.3 Wall Terminations. Wall terminations shall be arranged with or provided with the following properties:

- (2) The closest point of any air intake or operable door or window above the plane of the exhaust termination shall be a minimum of 10 ft. in distance, plus 3" for each 1 degree from horizontal...
- (4) The exhaust flow directed perpendicularly outward from the wall face or upward.

As noted earlier, we are very concerned with the vapors and odors produced by the restaurant, and how these emissions will affect the other tenants of the building, and the pedestrians that are walking beside the building.

First, we are locating the make-up air intake for the hood as far away from the hood exhaust as possible (the distance between them is in excess of 10', see attached Partial Elevation). Second, the small operable windows that are located within the parameters of Figure 7.8.3, will be made to be inoperable. While the elimination of the windows is not possible, due to the effect on the other tenants, the building owners are allowing the small operable windows to be sealed as required.

In addition to those measures, we are still concerned with the remainder of the buildings' tenants and for the pedestrians walking outside the building. Therefore, we are supplying the kitchen hood exhaust duct with a High-Velocity Exhaust Fan Blower (see attached specs for EF-1, sheet 3). This blower will direct the emissions out and away from the building. This will disperse the odors as much as possible, helping to alleviate the affects to the remainder of the tenants and the pedestrians below. To further minimize the effect on pedestrians, we have located the hood exhaust on the Northwest building elevation where the pedestrian traffic is the least concentrated, and located the hood exhaust 10' above grade as required.

One additional measure we are taking is to provide the kitchen hood with High-Efficiency Filters. These filters are much better suited to this application as they capture more of the grease, odors and emissions than the standard filters (see attached specifications and performance charts from CaptiveAire). As these filters will assist in preventing the grease from entering the duct, they further prevent a chance of a fire occurring in the duct.

Protection of Exhaust Equipment

The final area of concern for the Kitchen Hood Exhaust System is protection from any hazards, which would prevent the exhaust from performing as designed. There will be minimal ductwork on the exterior of the building and therefore will be less prone to damage from weather or vandalism. All of the fans associated with the Kitchen Hood will be either in the Kitchen (the hood itself) or within a 2-hour rated secured area. They will be easily accessible for cleaning and inspection to insure everything is in proper working order. Rather than running an extensive amount of ductwork up 5-stories, we feel that the minimal ductwork greatly reduces the chance of damage to the system, or build-up of any contaminants to affect performance or cause problems.

Conclusion:

As outlined above, we are fully aware of the challenges associated with this project. But we are confident that we have put forth the best possible solution for installing the Kitchen Hood Exhaust System. The restaurant is moving to a safer and much more updated facility that is both sprinkled and alarmed. We are installing new state-of-the-art Kitchen Hood system with the added protection of High-Efficiency filters. We are adding the protection of the Ansul Extinguishing and Detection system throughout the entire ductwork. A blower fan system is being installed to significantly decrease the amount of vapors and odors that affect the surrounding tenants and pedestrian traffic. All of the equipment and ductwork will be kept to a minimum and easily accessible, therefore making it easier to clean, maintain, and service.

In addition to the equipment installation, there are several building modifications to ensure the safety and well-being of the tenants. There is a window in the immediate vicinity that is being removed and infilled with a non-combustible panel. All operable doors, windows and fresh air intakes are in excess of 10' as required. A 2-hour secure enclosure will separate equipment fans and the exhaust termination from the restaurant. Finally, all windows required by NFPA 96 to be inoperable, will be modified.

Given the complexities of this installation, and the limitations associated with the existing building and tenants, we feel this is the best and safest solution for all parties involved, and that it fully meets the intent of the code. If anyone has any questions, please do not hesitate to call any of the consultants listed.

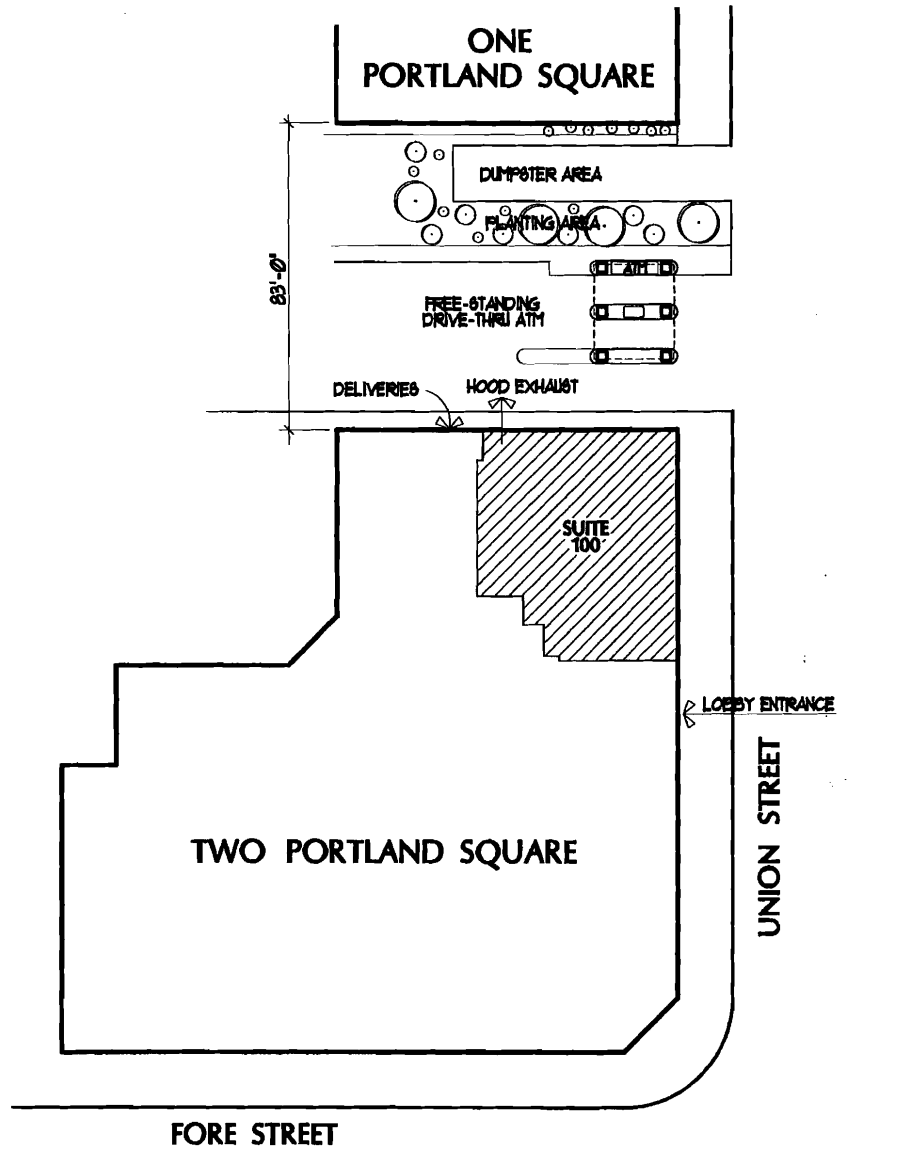
Consultants:

Mr. Andrew Hyland, Port City Architecture	207-761-9000
Mr. Steve Zafirson, Perkins Restaurant Equipment Inc.	207-632-3736
Mr. Bart Chandler, CaptiveAire Inc.	207-238-9213
Mr. Dick Desrosiers, Mid-State Sheet Metal	207-215-7036

Attachments:

- Tenant Location Plan
- Partial Building Elevations
- Photographs
- Kitchen Hood, Ductwork and Equipment Plan Layout
- Kitchen Hood, Exhaust / Supply Fan Specifications
- Under-Hood Equipment Layout

Tenant Location Plan

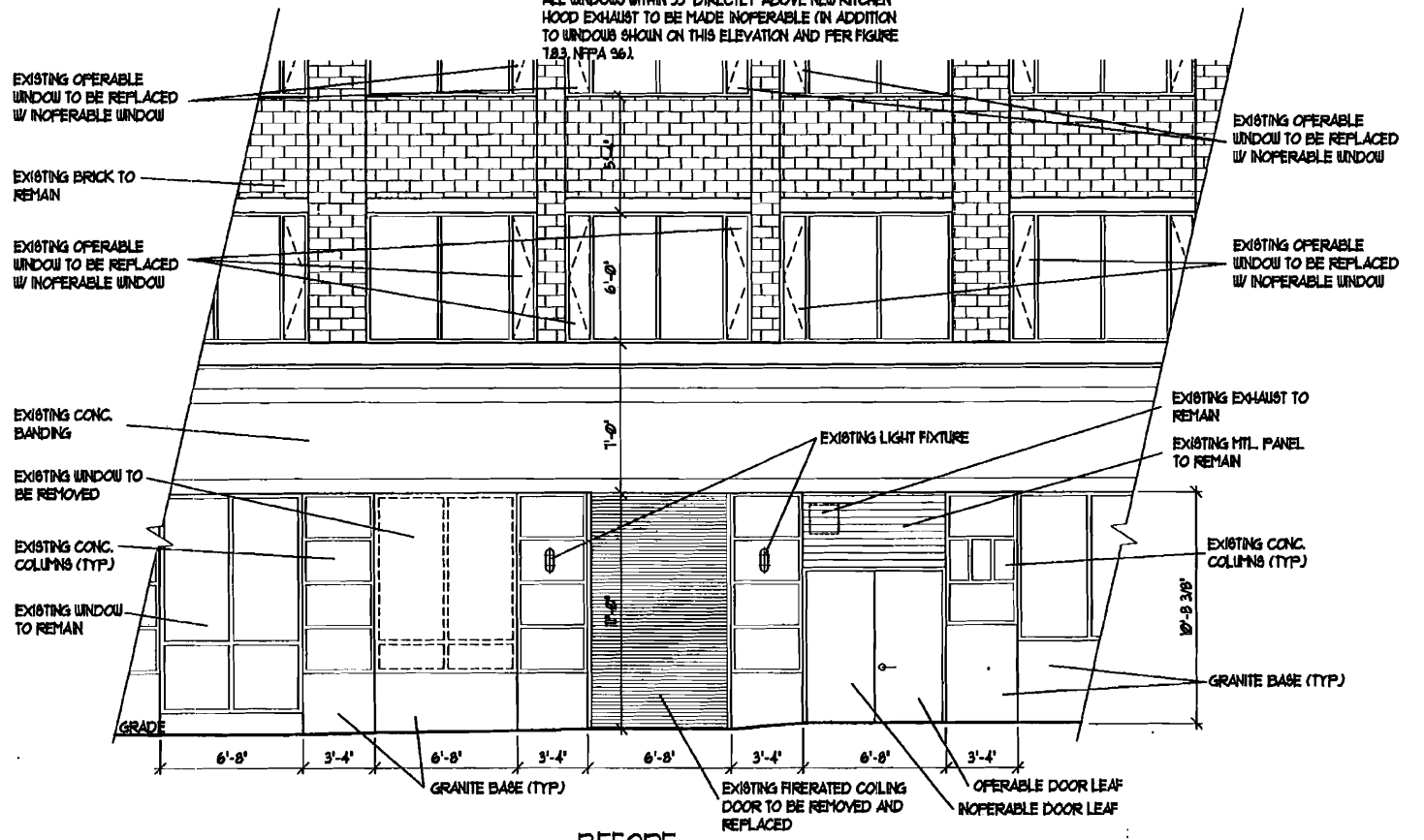


SCALE: 1"=40'-0"

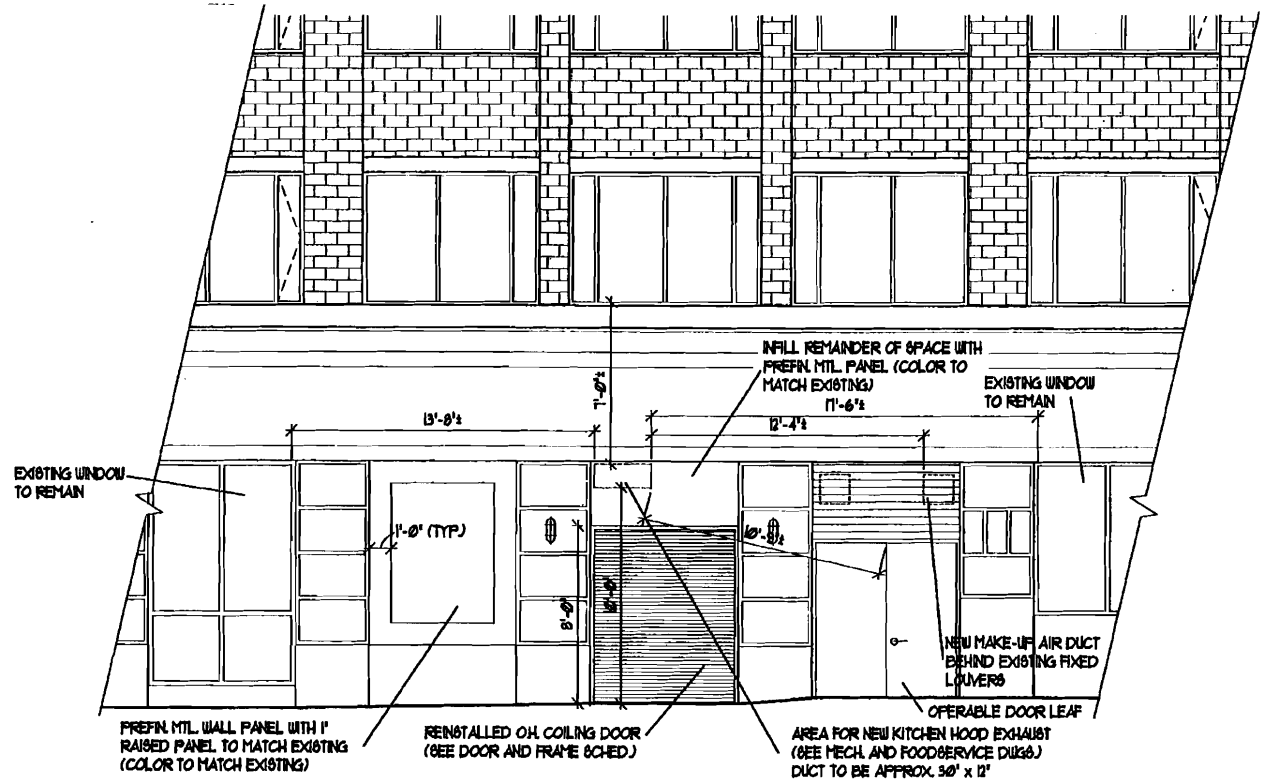


Partial Building Elevations

NOTE:
ALL WINDOWS WITHIN 33' DIRECTLY ABOVE NEW KITCHEN HOOD EXHAUST TO BE MADE INOPERABLE (IN ADDITION TO WINDOWS SHOWN ON THIS ELEVATION AND PER FIGURE T&S, NFPA 96).

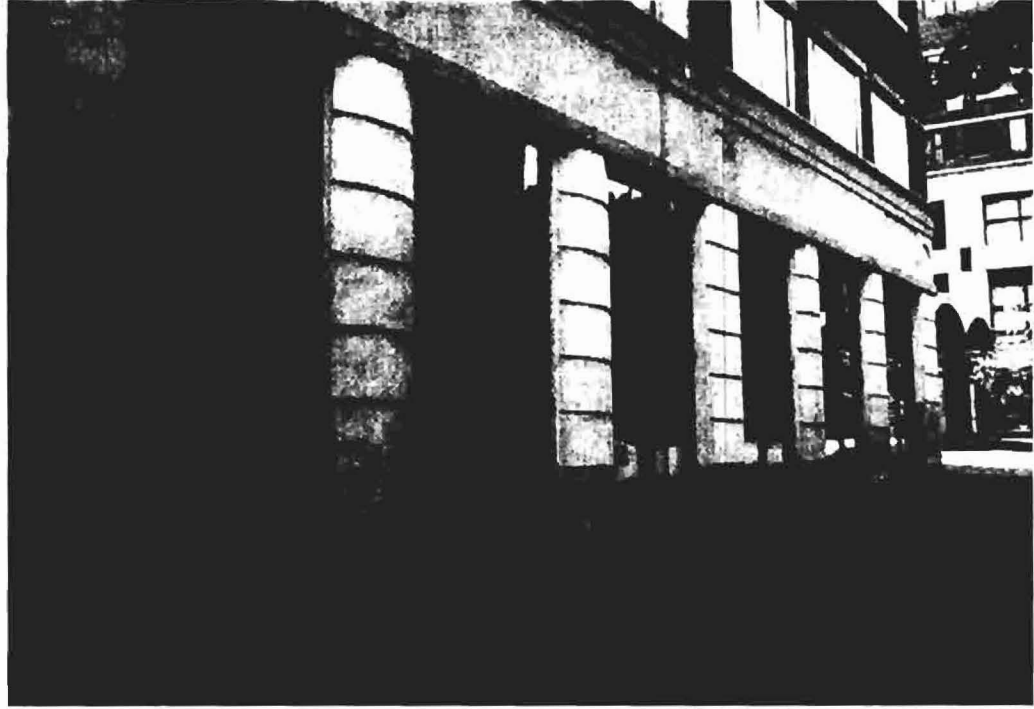


BEFORE

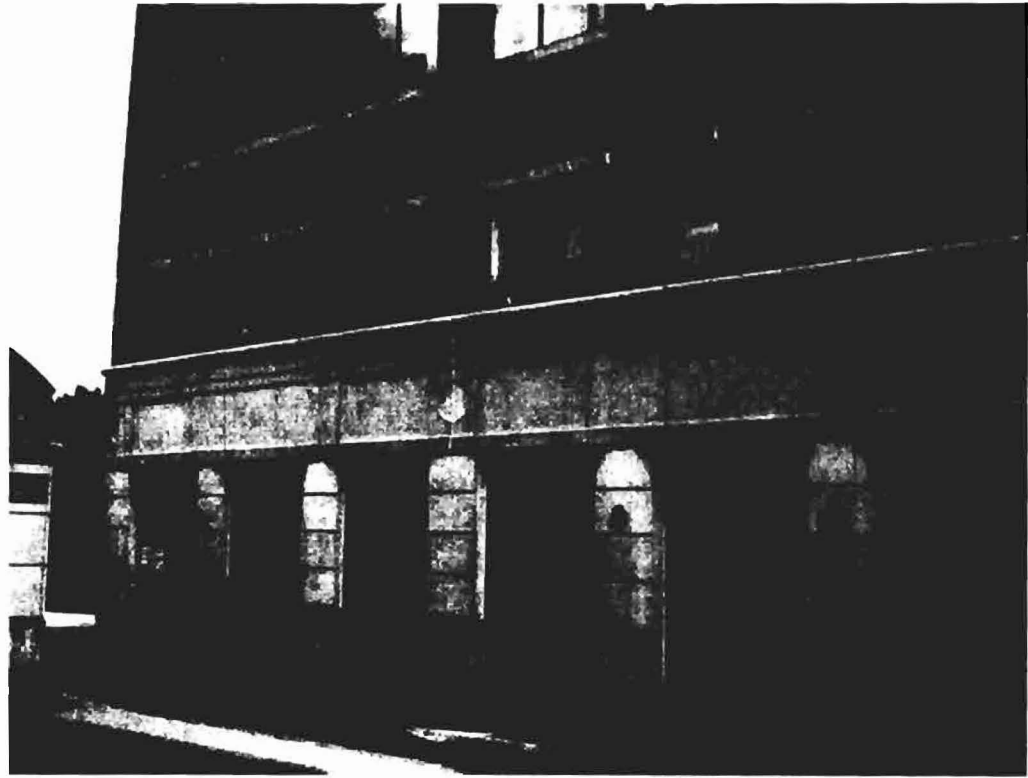


AFTER

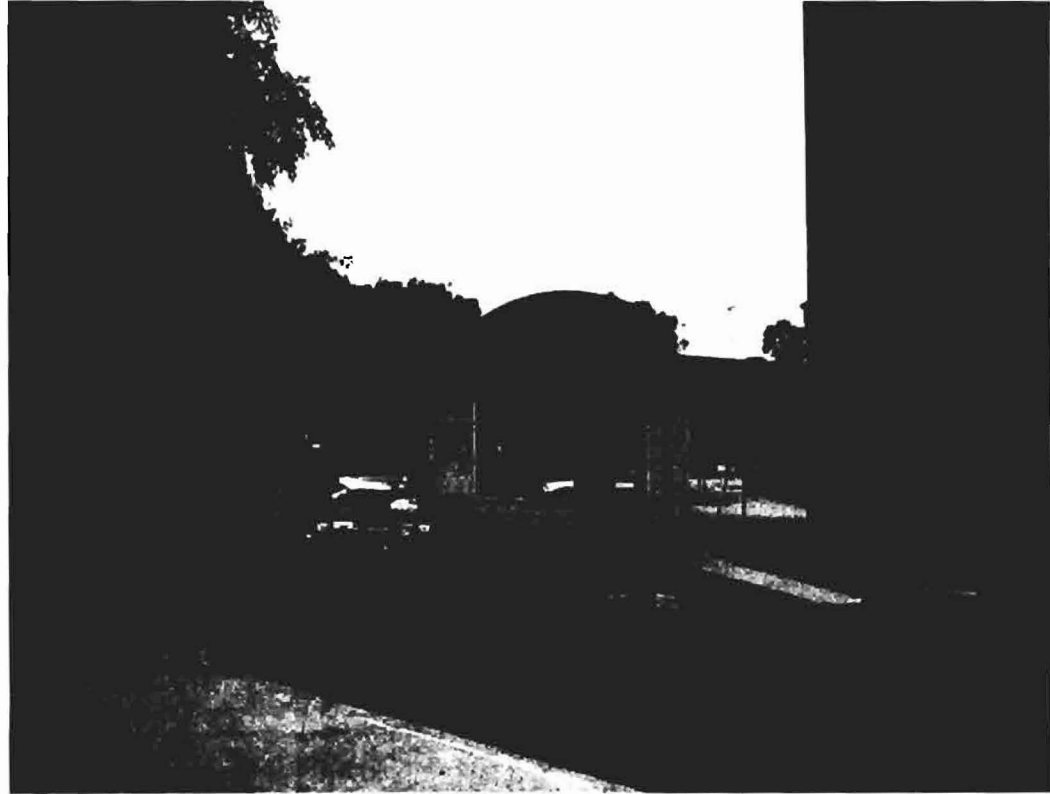
Photographs



Main Entrance to Tenant Space



Kitchen Hood Exhaust Elevation



Drive-Thru Between Buildings



Adjacent Building (1 Portland Square across from Drive-Thru)

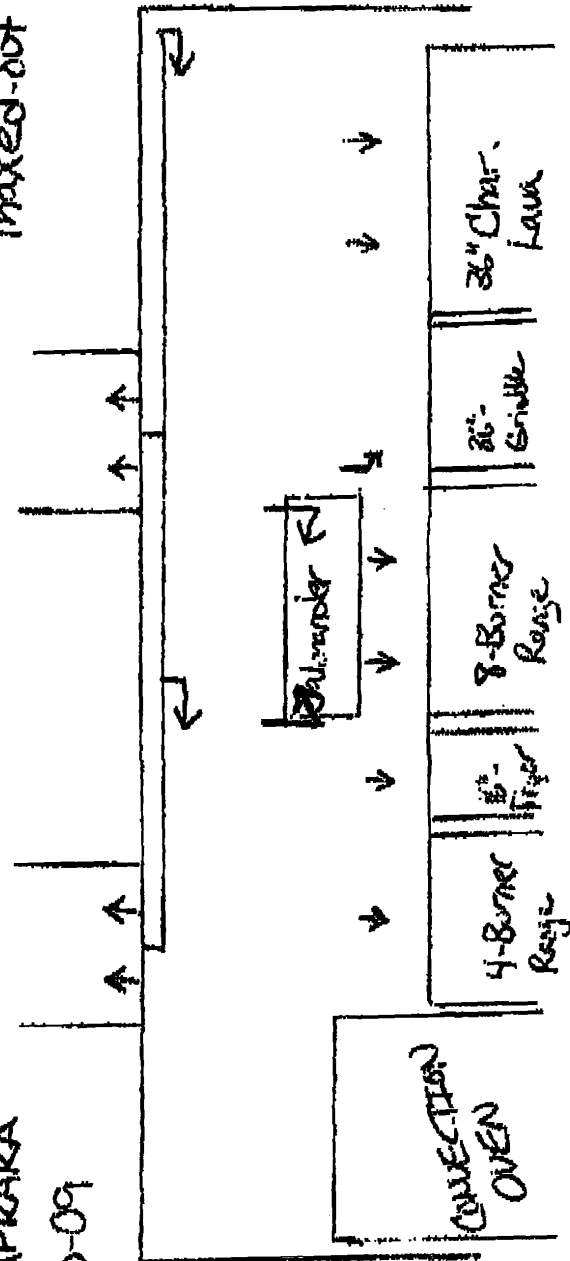


Fore Street Elevation (Typical Tenant Frontage)

Kitchen Hood, Ductwork, and Equipment Plan Layout

6-Flow Points Duct/Plenum
 12-Flow Points App. Line
 18-Flow Max on RG-6 Gal.
 Maxed-out 18 Flow points

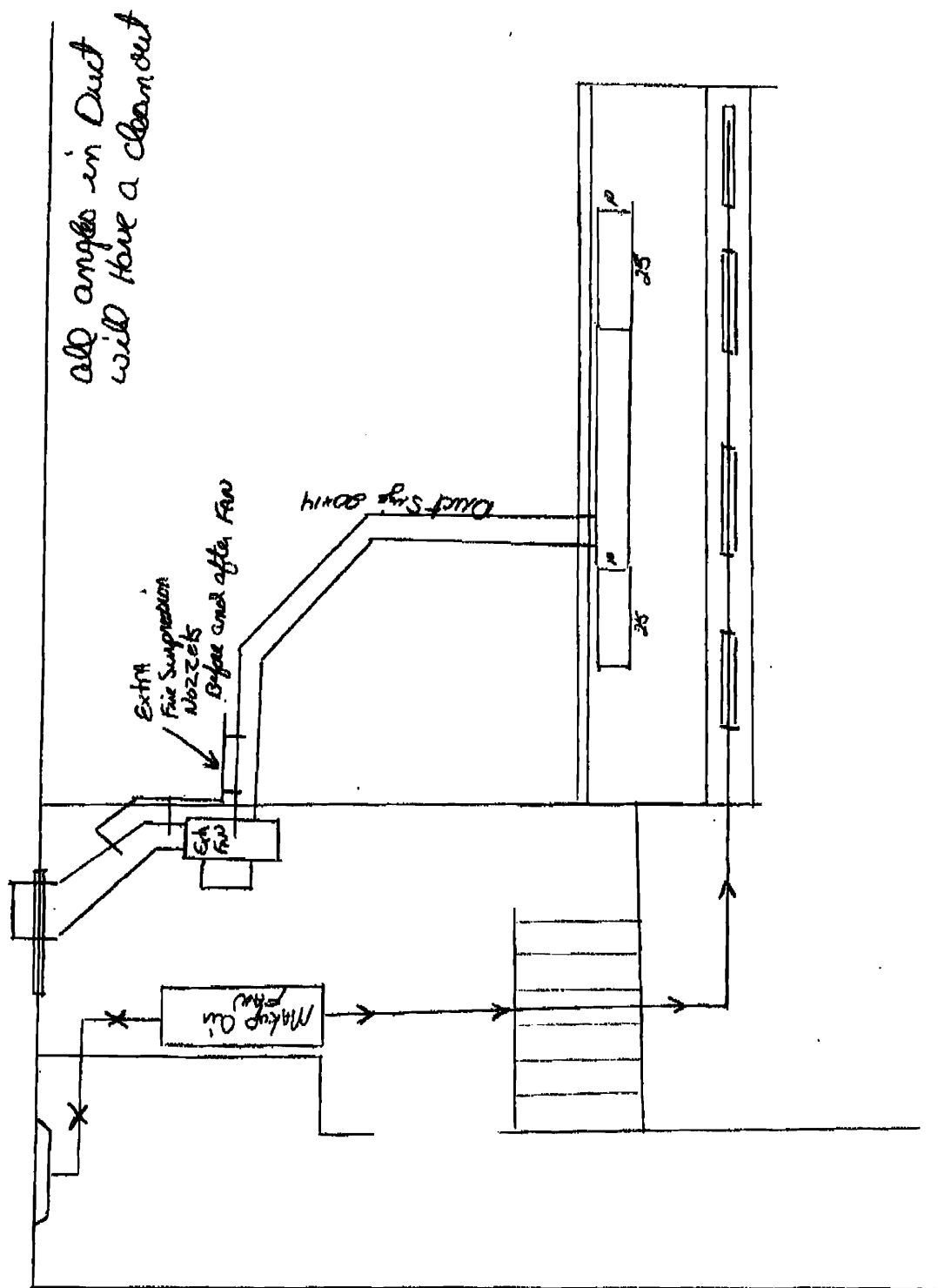
WATERS RESTAURANT
 PORTLAND, MAINE
 C-CAPRARA
 7-20-09

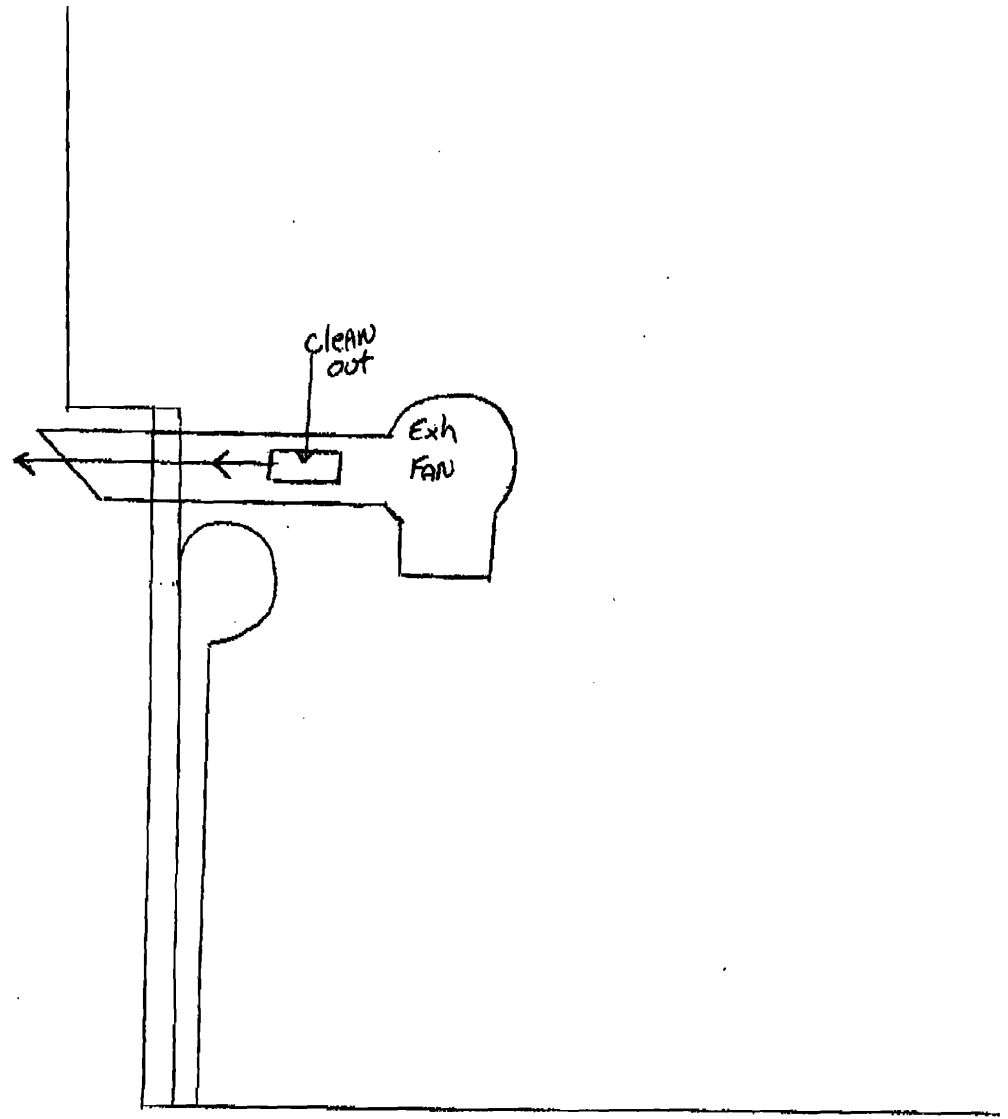


4-Flow Points Before and After
 Blower Exhaust. w/ Detection Lines.
 -RG-2.5 Gal.

JUL-22-2009 11:55 PM

P.02





P.01

JUL-22-2009 11:54 PM

Kitchen Hood, Exhaust/Supply Fan Specifications

EXHAUST FAN INFORMATION

FAN UNIT NO.	FAN UNIT MODEL #	MODEL	TAG	CFM	S.P.	RPM	H.P.	Ø	VOLT	FLA	WEIGHT (LBS.)
1	BI24CARM	BI24CARM		4875	2.250	1043	5.000	3	460	6.4	591.80
3	ISQB12	ISQB12		700	0.500	1094	0.333	1	115	7.0	129.00

HEATER/MUA FAN INFORMATION

FAN UNIT NO.	FAN UNIT MODEL #	BLOWER	HOUSING	TAG	CFM	S.P.	RPM	H.P.	Ø	VOLT	FLA	WEIGHT (LBS.)
2	A2-D.500-G15	G15	A2-D.500		4120	0.800	1084	5.000	3	460	6.4	918.29

GAS FIRED MAKE-UP AIR UNIT(S)

FAN UNIT NO.	INPUT BTUs	OUTPUT BTUs	TEMP. RISE	REQUIRED INPUT GAS PRESSURE	GAS TYPE
2	397401	365609	85 deg F	7 in. w.c. - 14 in. w.c.	Natural

FAN OPTIONS

FAN UNIT NO.	OPTION (Qty. - Descr.)
1	1 - Exhaust Fan Grease Cup (Utility Set)
	1 - BI20-24 Spring Isolators for Utility Set, Indoor/Outdoor use.
2	1 - Low Fire Start
	1 - Inlet Pressure Gauge, 0-35'
	1 - Manifold Pressure Gauge, -5 to 15' wc
	1 - DF 2 Indoor Hanging Option
	1 - Motorized Backdraft Damper for A2-D Housing
	1 - Insulation Option for VBank filter section
3	1 - I 15-BDD Damper
	1 - Vibration Hangers (set of 4), ISQ10 thru ISQ16.

FAN ACCESSORIES

FAN UNIT NO.	FAN UNIT TAG	EXHAUST			SUPPLY			
		GREASE CUP	GRAVITY DAMPER	WALL MOUNT	SIDE DISCHARGE	GRAVITY DAMPER	MOTORIZED DAMPER	WALL MOUNT
1		YES						
2					YES		YES	

CUSTOMER APPROVAL TO MANUFACTURE:

Approved as Noted

Approved with NO Exception Taken

Revise and Resubmit

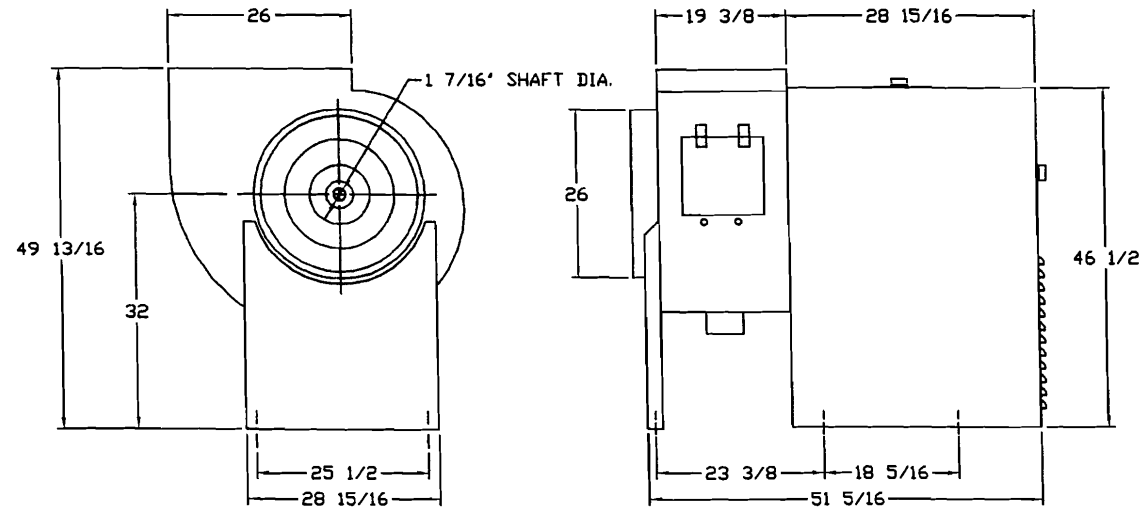
SIGNATURE _____

Your Title _____ Date _____



JOB	Walters
LOCATION	Portland, ME
DATE	9/1/2009
JOB #	994152
DWG #	Walters
DRAWN BY	BFC
REV.	2.00
SCALE	8.5' x 11'

FAN #1 BI24CARM - EXHAUST FAN



FEATURES:

- FULL AMCA CLASS 1 OPERATION
- VENTED MOTOR COVER FOR WEATHER PROTECTION
- UL762 LISTED FOR RESTAURANT DUTY
- UPBLAST DISCHARGE DIRECTS AIR AWAY FROM FLOOR
- CONTINUOUSLY WELDED HOUSING
- CLEANOUT DOOR WITH LATCHES PROVIDE EASY ACCESS WITHOUT TOOLS
- 2" GREASE DRAIN WILL NOT CLOG

OPTIONS

- EXHAUST FAN GREASE CUP (UTILITY SET)
- BI20-24 SPRING ISOLATORS FOR UTILITY SET, INDOOR/OUTDOOR USE.

NOTE: DISCHARGE ORIENTATION CAN BE ROTATED IN THE FIELD

CUSTOMER APPROVAL TO MANUFACTURE:

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- Approved with NO Exception Taken
- Revise and Resubmit

SIGNATURE _____
Your Title _____ Date _____



JOB Walters	
LOCATION Portland, ME	
DATE 9/1/2009	JOB # 994152
DWG # Walters	DRAWN BY BFC
REV. 2.00	SCALE 8.5' x 11'

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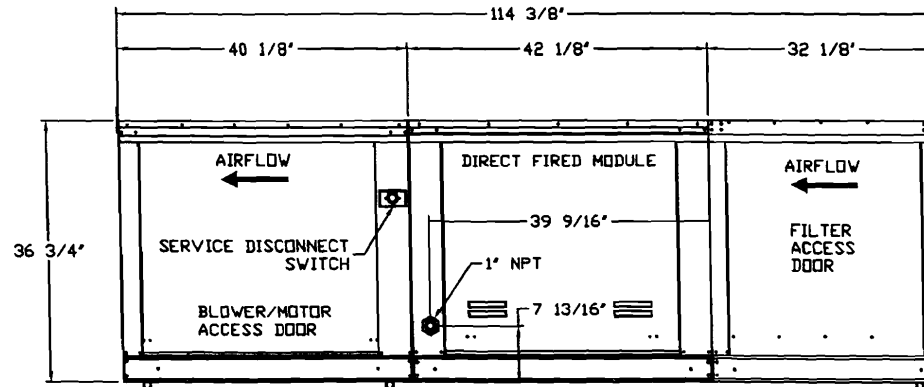
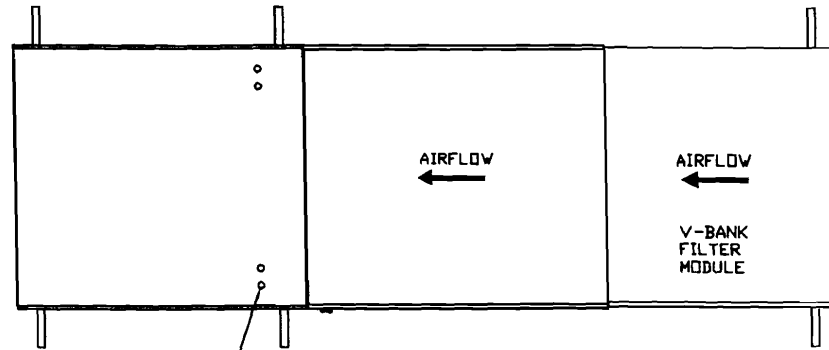
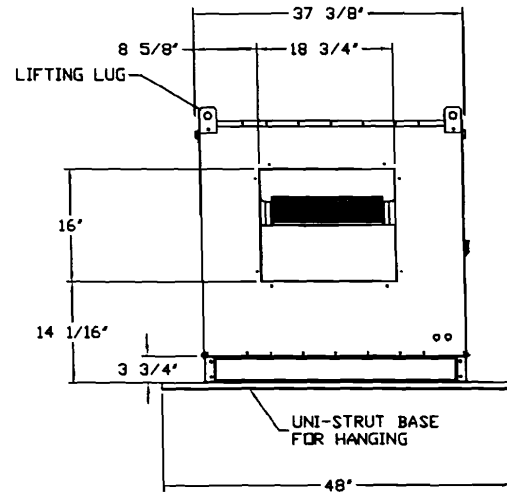
FAN #2 A2-D.500-G15 - HEATER

1. DIRECT GAS FIRED HEATED MAKE UP AIR UNIT WITH 15" BLOWER
2. V-BANK EZ FOAM FILTERS -INDOOR
3. SIDE DISCHARGE - AIR FLOW RIGHT -> LEFT
4. LOW FIRE START. ALLOWS THE BURNER CIRCUIT TO ENERGIZE WHEN THE MODULATION CONTROL IS IN A LOW FIRE POSITION.
5. GAS PRESSURE GAUGE, 0-35", 2.5" DIAMETER, 1/4" THREAD SIZE
6. GAS PRESSURE GAUGE, -5 TO +15 INCHES VC, 2.5" DIAMETER, 1/4" THREAD SIZE
7. INDOOR HANGING CRADLE FOR THE SIZE 2 DIRECT FIRED UNIT
8. MOTORIZED BACK DRAFT DAMPER 22.75" X 24" FOR SIZE 2 STANDARD & MODULAR DIRECT FIRED HEATERS W/EXTENDED SHAFT, STANDARD GALVANIZED CONSTRUCTION, 3/4" REAR FLANGE, LF120S ACTUATOR INCLUDED
9. "INSULATION" FOR V-BANK INTAKE OPTION.



SUPPLY SIDE HEATER INFORMATION:

WINTER TEMPERATURE = 0°F. TEMP. RISE = 85°F.
 OUTPUT BTUs AT ALTITUDE OF 0.0 Ft. = 365609
 INPUT BTUs AT ALTITUDE OF 0.0 Ft. = 397401



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Approved with NO Exception Taken

Revise and Resubmit

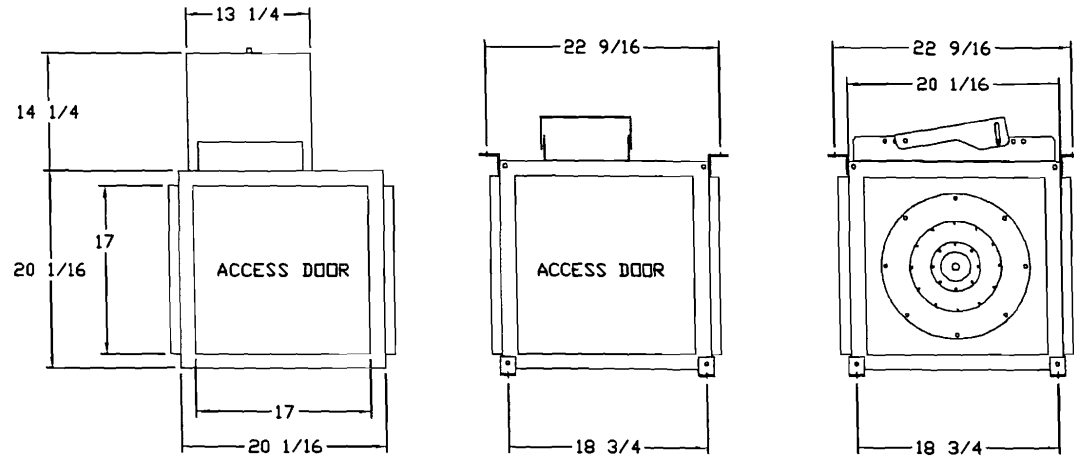
SIGNATURE _____

Your Title _____ Date _____

CAPTIVE AIR

JOB Walters	
LOCATION Portland, ME	
DATE 9/1/2009	JOB # 994152
DWC # Walters	DRAWN BY BFC
REV. 2.00	SCALE 8.5' x 11'

FAN #3 ISQB12 - EXHAUST FAN



FEATURES:

- TWO FULL SIZE ACCESS DOORS PROVIDE EASY ACCESS TO THE WHEEL, SHAFT AND BEARINGS
- WHEELS ARE BACKWARDLY INCLINED
- NON-OVERLOADING
- VARIABLE PITCH MOTOR PULLEY ALLOWS FOR FIELD ADJUSTMENT AND SYSTEM BALANCING
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE)
- UL705
- 10 MODELS, 10' TO 27'
- MOTOR COVER SUPPLIED
- AMCA SOUND AND AIR CERTIFIED

OPTIONS

I 15-BDD DAMPER
 VIBRATION HANGERS (SET OF 4), ISQ10 THRU ISQ16.

CUSTOMER APPROVAL TO MANUFACTURE:

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Revise and Resubmit

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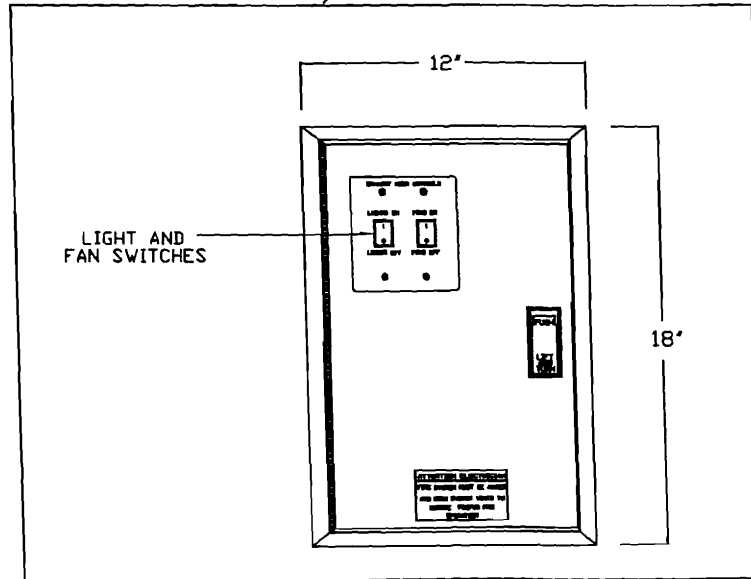
JOB Walters	
LOCATION Portland, ME	
DATE 9/1/2009	JOB # 994152
DWG # Walters	DRAWN BY BFC
REV. 2.00	SCALE 8.5' x 11'

PDF created with pdfFactory trial version www.pdffactory.com

ELECTRICAL PACKAGES

NO.	TAG	PACKAGE #	LOCATION	SWITCHES		ROOFTOP STARTERS	OPTION	FANS CONTROLLED				
				LOCATION	QUANTITY			TYPE	Ø	H.P.	VOLT	FLA
1		31111002	Wall Mount In SS Box	SS Wall Mount Box	1 Light 1 Fan		Exhaust in Fire	Exhaust	3	5.000	460	6.4
								Supply	3	5.000	460	6.4

DETAIL OF REMOTE S/S BOX



CUSTOMER APPROVAL TO MANUFACTURE:

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Approved with NO Exception Taken

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JOB Walters	
LOCATION Portland, ME	
DATE 9/1/2009	JOB # 994152
DWG # Walters	DRAWN BY BFC
REV. 2.00	SCALE 8.5' x 11'

ELECTRICAL PREWIRE PACKAGE

JOB NAME *Walters*

DATE *9/1/2009*

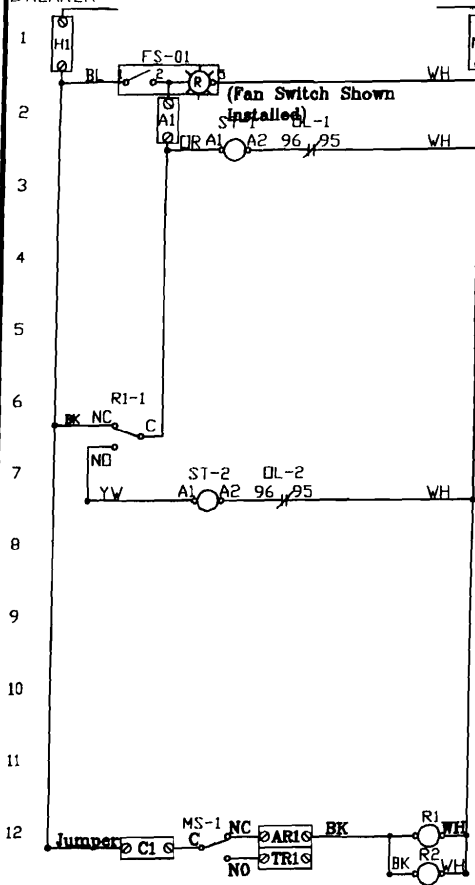
DRAWING NUMBER *31111002*

JOB NUMBER *994152*

DRAWN BY

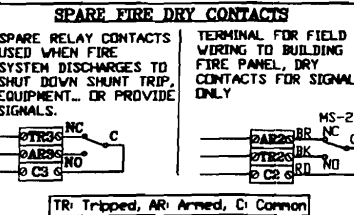
CONTROL INPUT 120VAC H1=LINE, N1=NEUTRAL 15A BKR - DO NOT WIRE TO SHUNT TRIP BREAKER

3 Phase, W/ 1 Exhaust Fan, 1 Supply Fan, Exhaust in Fire



COMPONENT PARTS LIST

LABEL	DESCRIPTION	LOCATION
C-x	Contact	
ST-x	Starter	
OL-x	Overload	
FS-xx	Fan Switch (Lighted)	
LS-xx	Light Switch (1400W max)	
L	Hood Light(s)	
MS-x	MicroSwitch (Annu/PyroChem)	
Rx	Relay DPDT	



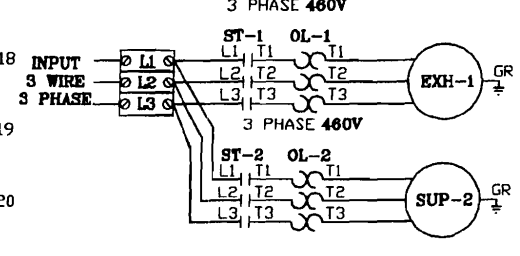
PANEL MOUNT RELAY SOCKET STYLE "CLIMB"

1	2	3	4	5	6	7	8
1. NC	2. C	3. NO	4. NC	5. NO	6. COM	7. COM	8. COM

LIGHT INPUT 120VAC H2-H5=LINE, N2-N5=NEUTRAL 15A BKR



Motor	Type	PH	Volt	HP	FLA	BREAKER
Exh-1	Exh	3	480	5	6.4	20 Amp
Sup-2	Sup	3	480	5	6.4	--- Amp



NOTES

— DENOTES FIELD WIRING
 - - - DENOTES INTERNAL WIRING

WIRE COLOR

BK - BLACK YV - YELLOW
 BL - BLUE GY - GRAY
 BR - BROWN PR - PURPLE
 DR - DRANGE DR/BL - ORANGE/BLUE
 RD - RED DR/BL - BLUE/RED (STRIPE)
 WH - WHITE RD/GN - RED/GREEN

DRAWING SHOWN DE-ENERGIZED
 NOTE IF WALL MOUNT PREWIRE, OR FIELD INSTALLED FIRE SYSTEM MICROSWITCH, THE TERMINALS SHOWING FACTORY WIRING MUST BE FIELD WIRED.

12 x 18 x 6 Box

HOOD INFORMATION

HOOD NO.	TAG	MODEL	LENGTH	MAX. COOKING TEMP.	TOTAL EXH. CFM	EXHAUST PLENUM RISER(S)					TOTAL SUP. CFM	SUPPLY PLENUM RISER(S)					HOOD CONSTRUCTION	HOOD CONFIG.	
						WIDTH	LENG.	DIA.	CFM	S.P.		WIDTH	LENG.	DIA.	CFM	S.P.		END TO END	ROW
1	Left	5424 ND-2-PSP-F	9' 9.00"	600 Deg.	2194	10'	21'		2194	-1.046'	1975					430 SS Where Exposed	LEFT	ALONE	
2	Right	5424 ND-2-PSP-F	9' 9.00"	600 Deg.	2681	10'	25'		2681	-1.348'	2145					430 SS Where Exposed	RIGHT	ALONE	
3		4224 VHB-G	3' 6.00"	700 Deg.	700	10'	10'		700	-0.102'	0					304 SS 100%	ALONE	ALONE	

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		ELECTRICAL		SWITCHES			
									TYPE	SIZE	MODEL #	QUANTITY	LOCATION			
1	Captrate Solo Filter w/	1	16"	16"	3	Screw In Compact Fluore	NO								NO	509 LBS
		5	16"	20"												
2	Captrate Solo Filter w/	1	16"	16"	3	Screw In Compact Fluore	NO								NO	506 LBS
		5	16"	20"												
3					0										NO	143 LBS

HOOD OPTIONS

HOOD NO.	OPTION
1	BALANCE DAMPERS FIELD WRAPPER 9.00' High Front, Left
2	BALANCE DAMPERS FIELD WRAPPER 9.00' High Front
3	FIELD WRAPPER 9.00' High Front, Left

PERFORATED SUPPLY PLENUM(S)

HOOD NO.	POS.	LENGTH	WIDTH	HEIGHT	RISER(S)				
					WIDTH	LENG.	DIA.	CFM	S.P.
1	Front	117"	16"	6"	10'	24'		987	0.173'
2	Front	117"	16"	6"	10'	28'		1072	0.173'

CAPTIVE-AIRE HOODS ARE BUILT IN COMPLIANCE WITH



NFPA #96
NSF
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

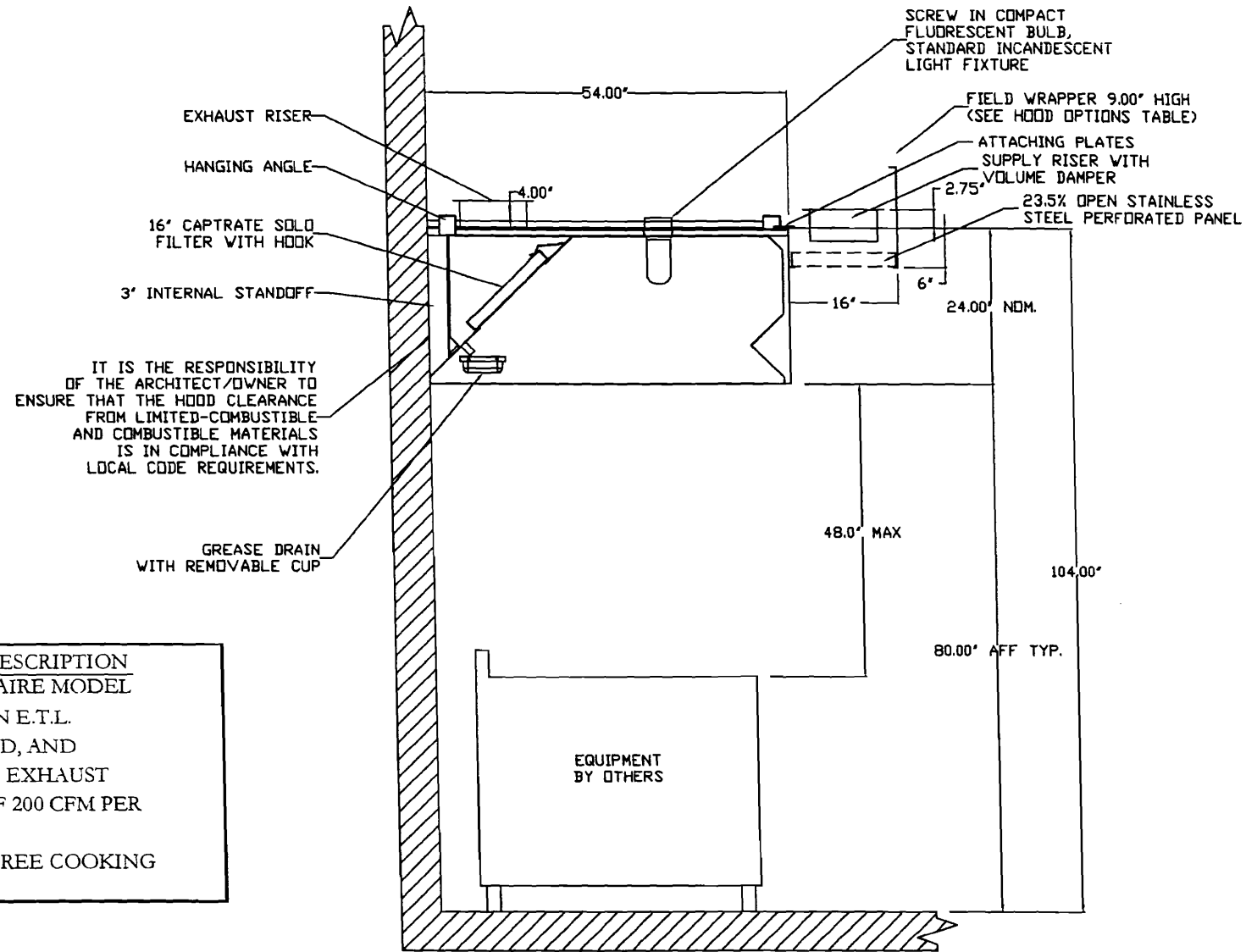
SIGNATURE _____

Your Title _____ Date _____



JOB	Walters
LOCATION	Portland, ME
DATE	9/1/2009
DWG #	Walters
REV.	2.00
JOB #	994152
DRAWN BY	BFC
SCALE	8.5' x 11'

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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.

ETL LISTING DESCRIPTION
THE CAPTIVE AIRE MODEL
 ND-2 HAS BEEN E.T.L.
 TESTED, LISTED, AND
 APPROVED TO EXHAUST
 A MINIMUM OF 200 CFM PER
 LINEAR FOOT
 OVER 600 DEGREE COOKING
 EQUIPMENT

SECTION VIEW - MODEL 5424ND-2-PSP-F

CUSTOMER APPROVAL TO MANUFACTURE:

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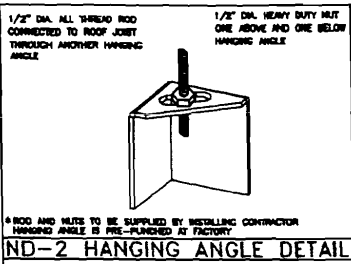
Revise and Resubmit

SIGNATURE _____

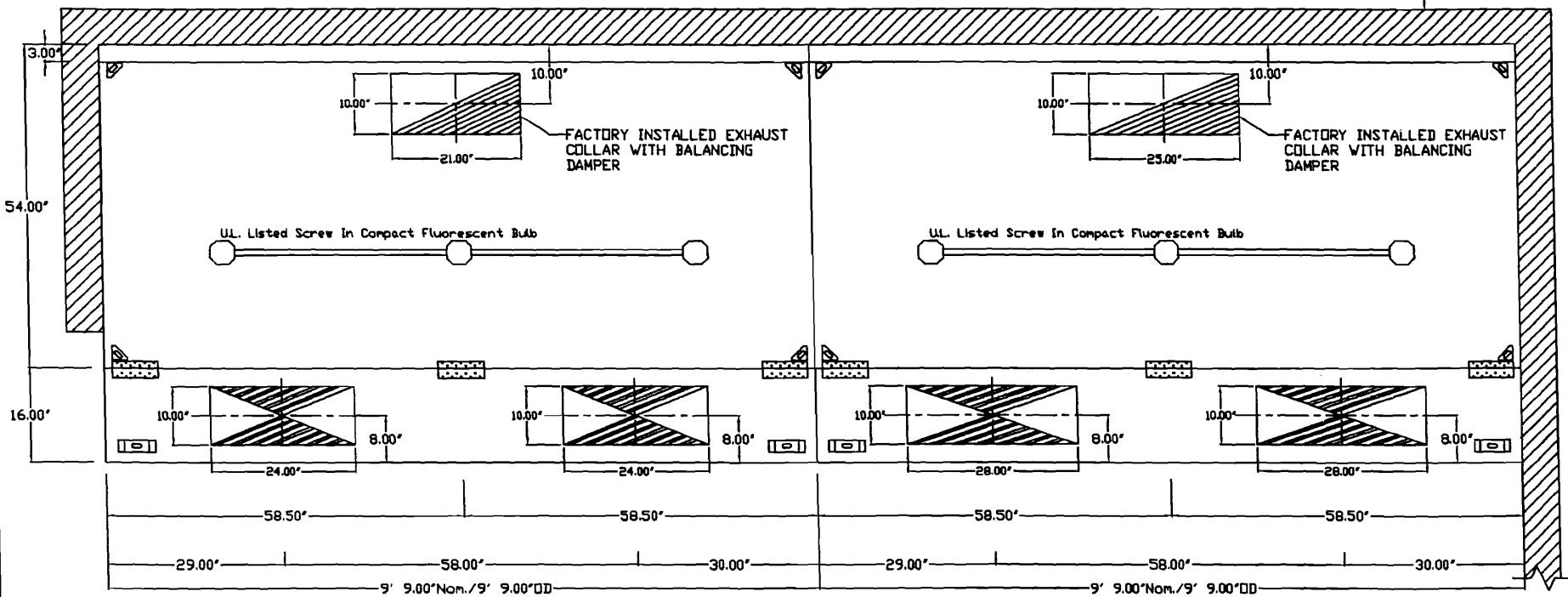
Your Title _____ Date _____

CAPTIVE AIRE

JOB Walters	
LOCATION Portland, ME	
DATE 9/1/2009	JOB # 994152
DWG # Walters	DRAWN BY BFC
REV. 2.00	SCALE 8.5' x 11'



ALL WALLS TO BE NON COMBUSTIBLE



PLAN VIEW - Hood #1 (Left)
9' 9.00" LONG 5424ND-2-PSP-F

PLAN VIEW - Hood #2 (Right)
9' 9.00" LONG 5424ND-2-PSP-F

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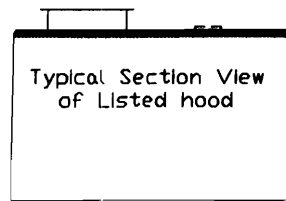
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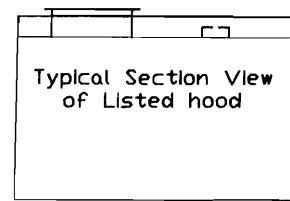
CAPTIVE AIR		<i>JOB</i> Walters
		<i>LOCATION</i> Portland, ME
<i>DATE</i> 9/1/2009	<i>JOB #</i> 994152	
<i>DWG #</i> Walters	<i>DRAWN BY</i> BFC	
<i>REV.</i> 2.00	<i>SCALE</i> 8.5' x 11'	

PDF created with pdfFactory trial version www.pdffactory.com

Top Clearance Reduction Options



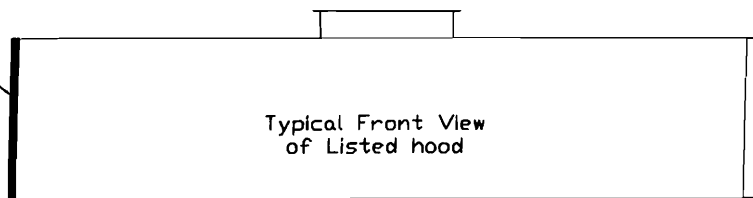
1" layer of insulation factory installed on top of hood (optional) Meets 0 inch requirements for clearance to combustible surfaces as outlined below



3" un-insulated airspace factory installed on top of hood (optional) Meets NFPA96 requirements for clearance to limited combustible surfaces

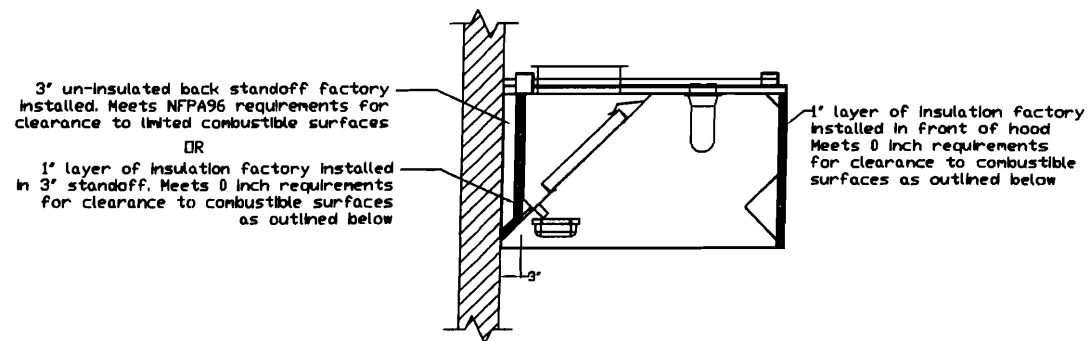
End Clearance Reduction Options

1" layer of insulation factory installed on end of hood (optional) Meets 0 inch requirements for clearance to combustible surfaces as outlined below



3" un-insulated airspace factory installed on end of hood (optional) Meets NFPA96 requirements for clearance to limited combustible surfaces

Back & Front Clearance Reduction Options



3" un-insulated back standoff factory installed. Meets NFPA96 requirements for clearance to limited combustible surfaces
OR
1" layer of insulation factory installed in 3" standoff. Meets 0 inch requirements for clearance to combustible surfaces as outlined below

1" layer of insulation factory installed in front of hood Meets 0 inch requirements for clearance to combustible surfaces as outlined below

Clearance Reduction Methods:

Clearance reduction methods have been evaluated and tested and are certified by ETL. The method of test was derived from UL 710 with temperature criteria taken from appropriate standards.

The hood may be installed with a 0 inch clearance to combustible materials per ETL if constructed in one of the following methods:

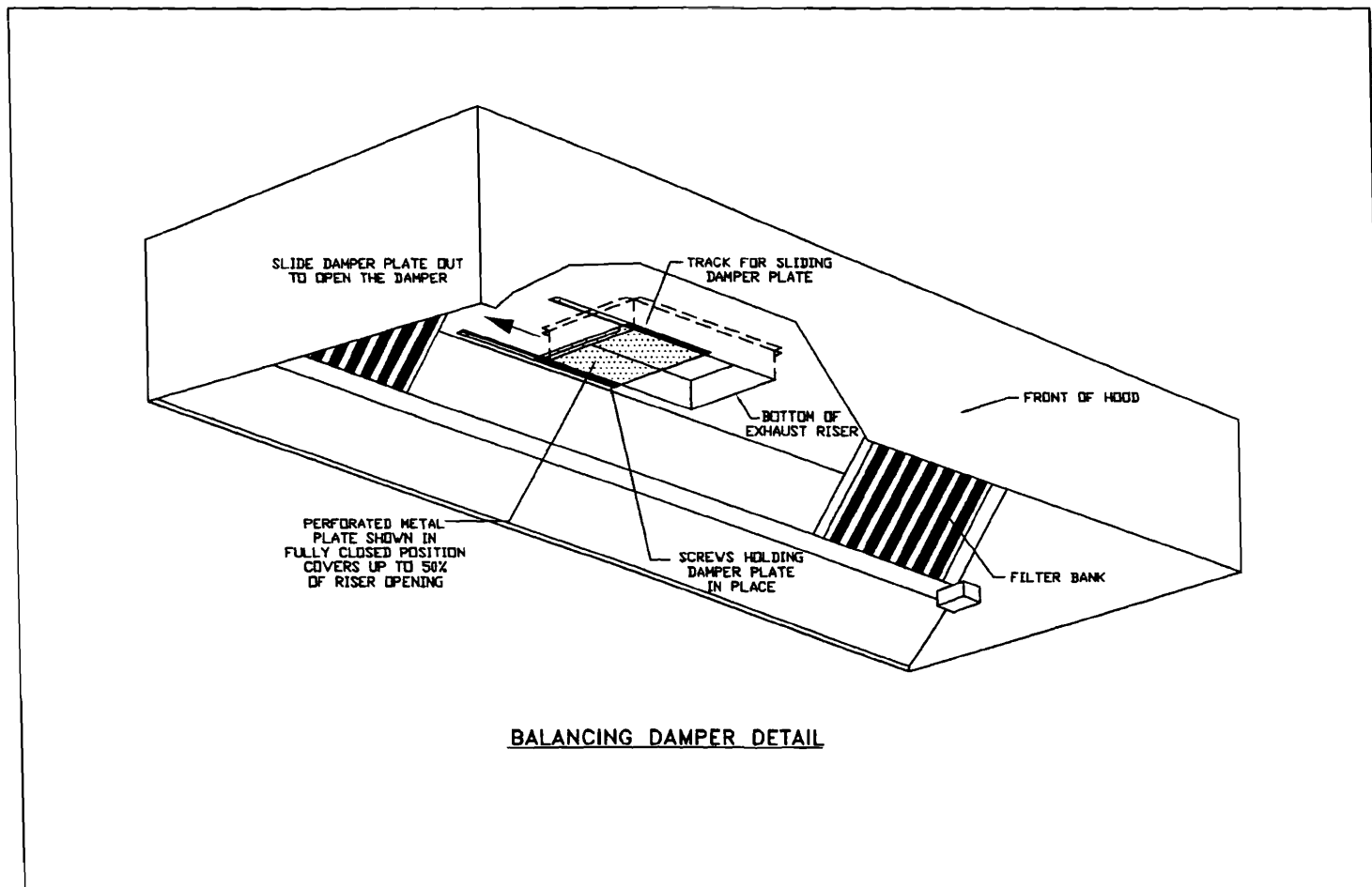
- 1 inch thick min. layer of insulation of type Owens Corning Type 475 or Johns Manville Type 475 or listed kitchen exhaust duct insulation.
- 1 inch thick min. insulated backsplash. Insulation of type listed above.
- Back Return (BR) supply plenum with 1 inch thick min. insulation of type listed above.

To comply with the ETL certification, the cooking appliance must be located:

- At least 6 inches from the rear wall.
- At least 24 inches below the bottom edge of the hood.
- Cooking surface must not exceed temperatures above 700°F.

The hood may be installed with a 3 inch clearance to limited combustible materials per NFPA96 if constructed in one of the following methods:

- 3 inch factory installed rear un-insulated standoff.
- 3 inch factory installed top wrapper or enclosure panel system.
- 3 inch factory installed end standoff



BALANCING DAMPER DETAIL

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Revise and Resubmit

SIGNATURE _____

Your Title _____ Date _____

CAPTIVEAIRE

JOB Walters	
LOCATION Portland, ME	
DATE 9/1/2009	JOB # 994152
DWG # Walters	DRAWN BY BFC
REV. 2.00	SCALE 8.5' x 11'

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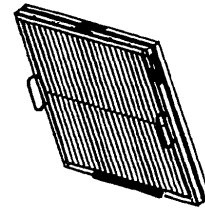
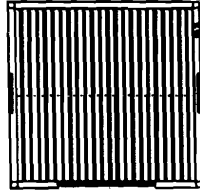
SPECIFICATION: CAPTRATE® GREASE-STOP® SOLO FILTER

THE CAPTRATE GREASE-STOP SOLO FILTER IS A SINGLE-STAGE FILTER FEATURING A UNIQUE S-Baffle DESIGN IN CONJUNCTION WITH A SLOTTED REAR Baffle DESIGN, TO DELIVER EXCEPTIONAL FILTRATION EFFICIENCY.

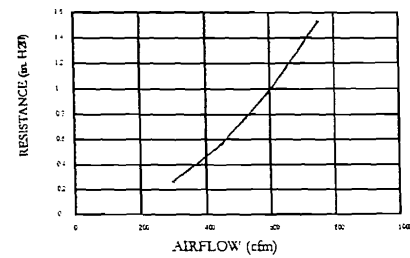
FILTER IS CONSTRUCTED OF 430 STAINLESS STEEL, AND SIZED TO FIT INTO STANDARD 2-INCH DEEP HOOD CHANNEL(S).

UNITS SHALL INCLUDE STAINLESS STEEL HANDLES AND A FASTENING DEVICE TO SECURE THE TWO COMPONENTS WHEN ASSEMBLED.

GREASE EXTRACTION EFFICIENCY PERFORMANCE SHALL REMOVE AT LEAST 75% OF GREASE PARTICLES FIVE MICRONS IN SIZE, AND 90% GREASE PARTICLES SEVEN MICRONS IN SIZE AND LARGER, WITH A CORRESPONDING PRESSURE DROP NOT TO EXCEED 1.0 INCHES OF WATER GAUGE.



RESISTANCE VS. AIRFLOW - 2" Captrate Grease-Stop Solo Filter

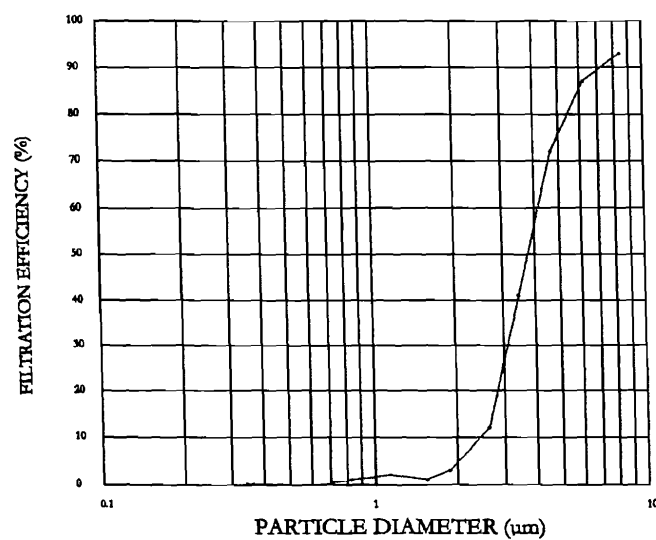


FILTER INFORMATION - CAPTRATE® GREASE-STOP® SOLO

NOMINAL SIZE (H x W)	ACTUAL DIMENSIONS (H x W x D)	FREE AREA (SQ. FEET)	WEIGHT (POUNDS)	VELOCITY (FEET PER MINUTE)	STATIC PRESSURE (WATER GAUGE)
20 x 20	19-5/8" x 19-5/8" x 1-7/8"	2.28	11	100	0.25
20 x 16	19-5/8" x 15-5/8" x 1-7/8"	1.78	8.9	125	0.35
16 x 20	15-5/8" x 19-5/8" x 1-7/8"	1.78	9.1	150	0.45
16 x 16	15-5/8" x 15-5/8" x 1-7/8"	1.39	7.4	175	0.75
12 x 20	11-5/8" x 19-5/8" x 1-7/8"	1.23	6.8	200	0.90
12 x 16	11-5/8" x 15-5/8" x 1-7/8"	0.96	5.6	225	1.00
10 x 20	9-5/8" x 19-5/8" x 1-7/8"	1.00	5.6	250	1.30
10 x 16	9-5/8" x 15-5/8" x 1-7/8"	0.78	4.6	275	1.50

FILTER COLLECTION EFFICIENCY

2" Captrate Grease-Stop Solo Filter



CAPTRATE FILTERS ARE BUILT IN COMPLIANCE WITH



NFPA #96
NSF STANDARD #2
UL STANDARD #1046
INT. MECH. CODE (IMC)

CUSTOMER APPROVAL TO MANUFACTURE:

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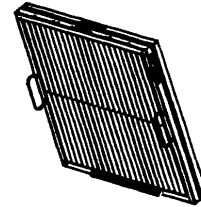
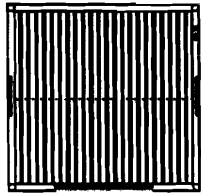
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FILTER IS CONSTRUCTED OF 430 STAINLESS STEEL, AND SIZED TO FIT INTO STANDARD 2-INCH DEEP HOOD CHANNEL(S).

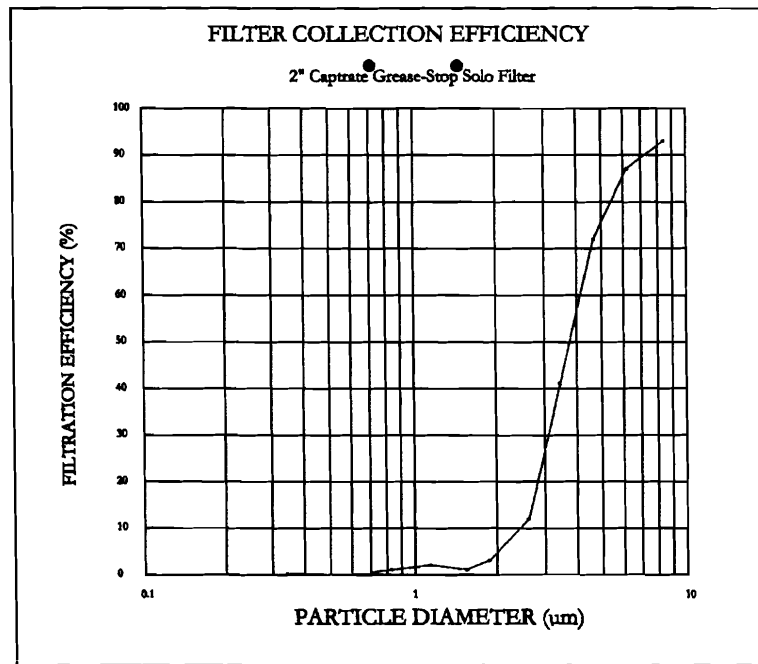
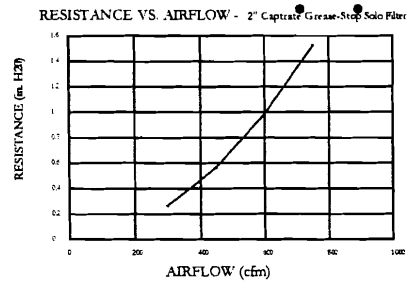
UNITS SHALL INCLUDE STAINLESS STEEL HANDLES AND A FASTENING DEVICE TO SECURE THE TWO COMPONENTS WHEN ASSEMBLED.

GREASE EXTRACTION EFFICIENCY PERFORMANCE SHALL REMOVE AT LEAST 75% OF GREASE PARTICLES FIVE MICRONS IN SIZE, AND 90% GREASE PARTICLES SEVEN MICRONS IN SIZE AND LARGER, WITH A CORRESPONDING PRESSURE DROP NOT TO EXCEED 1.0 INCHES OF WATER GAUGE.



FILTER INFORMATION - CAPTRATE® GREASE-STOP® SOLO

NOMINAL SIZE (H x W)	ACTUAL DIMENSIONS (H x V x D)	FREE AREA (SQ. FEET)	WEIGHT (POUNDS)	VELOCITY (FEET PER MINUTE)	STATIC PRESSURE (WATER GAUGE)
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20 x 16	19-5/8" x 15-5/8" x 1-7/8"	1.78	8.9	125	0.35
16 x 20	15-5/8" x 19-5/8" x 1-7/8"	1.78	9.1	150	0.45
16 x 16	15-5/8" x 15-5/8" x 1-7/8"	1.39	7.4	175	0.75
12 x 20	11-5/8" x 19-5/8" x 1-7/8"	1.23	6.8	200	0.90
12 x 16	11-5/8" x 15-5/8" x 1-7/8"	0.96	5.6	225	1.00
10 x 20	9-5/8" x 19-5/8" x 1-7/8"	1.00	5.6	250	1.30
10 x 16	9-5/8" x 15-5/8" x 1-7/8"	0.78	4.6	275	1.50



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NFPA #96
NSF STANDARD #2
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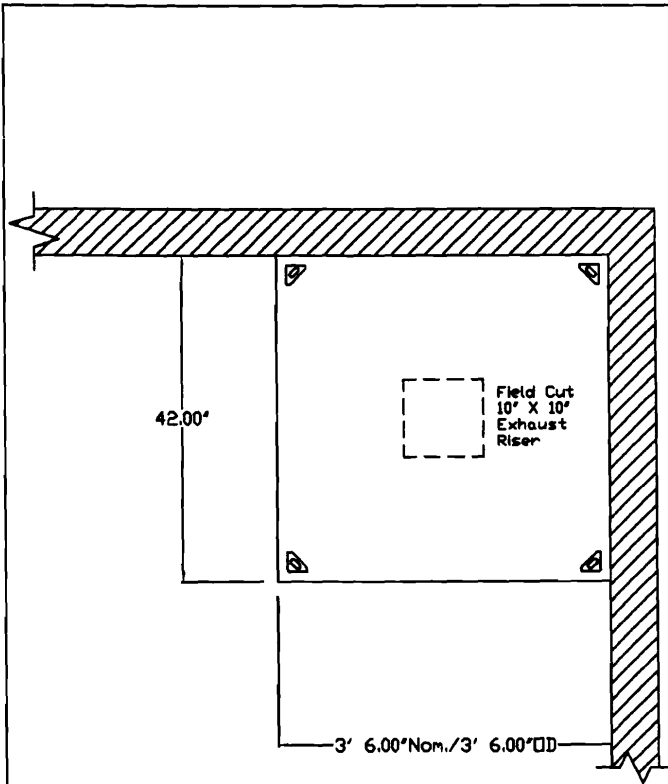
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SIGNATURE _____

Your Title _____ Date _____

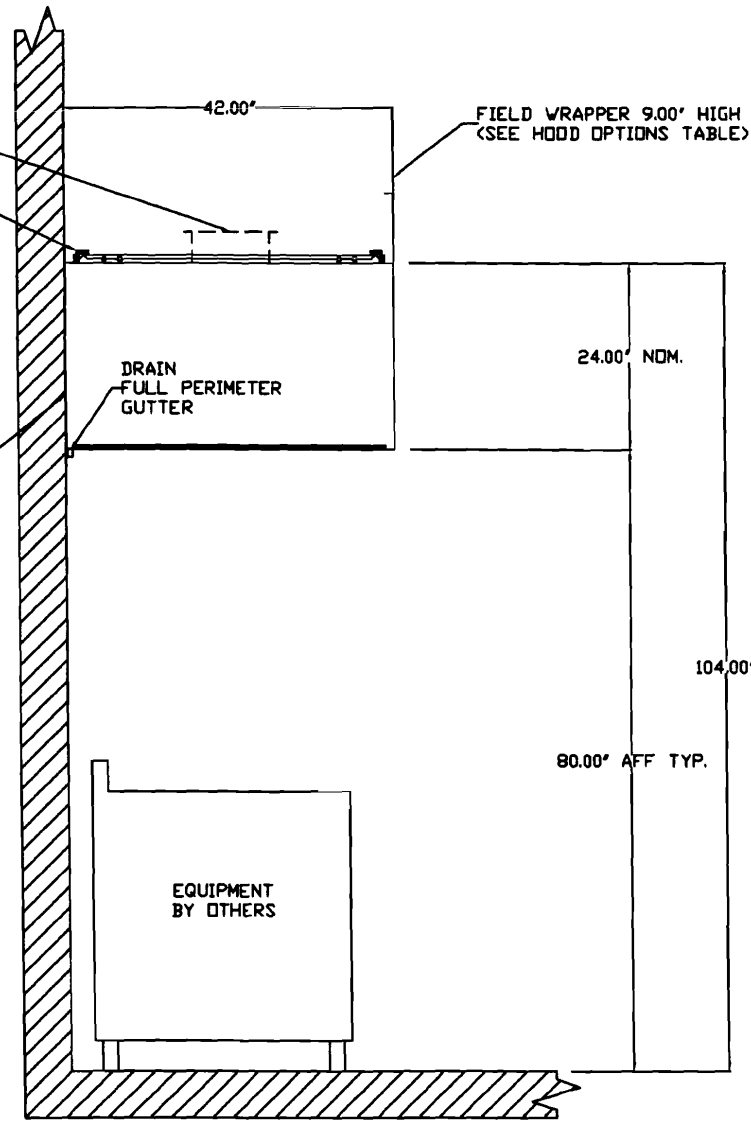


JOB Walters	
LOCATION Portland, ME	
DATE 9/1/2009	JOB # 994152
DWG # Walters	DRAWN BY BFC
REV. 2.00	SCALE 8.5' x 11'



PLAN VIEW - Hood #3
3' 6.00" LONG 4224VHB-G

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.



SECTION VIEW - MODEL 4224VHB-G

CUSTOMER APPROVAL TO MANUFACTURE:

Approved as Noted

Approved with NO Exception Taken

Revise and Resubmit

SIGNATURE _____

Your Title _____ Date _____

CAPTIVE AIR

JOB Walters	
LOCATION Portland, ME	
DATE 9/1/2009	JOB # 994152
DWG # Walters	DRAWN BY BFC
REV. 2.00	SCALE 8.5' x 11'

PDF created with pdfFactory trial version www.pdffactory.com

EXHAUST FAN INFORMATION

FAN UNIT NO.	FAN UNIT MODEL #	MODEL	TAG	CFM	S.P.	RPM	H.P.	Ø	VOLT	FLA	WEIGHT (LBS.)
1	BI24CARM	BI24CARM		4875	2.250	1043	5.000	3	460	6.4	591.80
3	ISQB12	ISQB12		700	0.500	1094	0.333	1	115	7.0	129.00

HEATER/MUA FAN INFORMATION

FAN UNIT NO.	FAN UNIT MODEL #	BLOWER	HOUSING	TAG	CFM	S.P.	RPM	H.P.	Ø	VOLT	FLA	WEIGHT (LBS.)
2	A2-D.500-G15	G15	A2-D.500		4120	0.800	1084	5.000	3	460	6.4	918.29

GAS FIRED MAKE-UP AIR UNIT(S)

FAN UNIT NO.	INPUT BTUs	OUTPUT BTUs	TEMP. RISE	REQUIRED INPUT GAS PRESSURE	GAS TYPE
2	397401	365609	85 deg F	7 in. w.c. - 14 in. w.c.	Natural

FAN OPTIONS

FAN UNIT NO.	OPTION (Qty. - Descr.)
1	1 - Exhaust Fan Grease Cup (Utility Set)
	1 - BI20-24 Spring Isolators for Utility Set, Indoor/Outdoor use.
2	1 - Low Fire Start
	1 - Inlet Pressure Gauge, 0-35'
	1 - Manifold Pressure Gauge, -5 to 15' wc
	1 - DF 2 Indoor Hanging Option
	1 - Motorized Backdraft Damper for A2-D Housing
	1 - Insulation Option for VBank filter section
3	1 - I 15-BDD Damper
	1 - Vibration Hangers (set of 4), ISQ10 thru ISQ16.

FAN ACCESSORIES

FAN UNIT NO.	FAN UNIT TAG	EXHAUST			SUPPLY			
		GREASE CUP	GRAVITY DAMPER	WALL MOUNT	SIDE DISCHARGE	GRAVITY DAMPER	MOTORIZED DAMPER	WALL MOUNT
1		YES						
2					YES		YES	

CUSTOMER APPROVAL TO MANUFACTURE:

Approved as Noted

Approved with ND Exception Taken

Revise and Resubmit

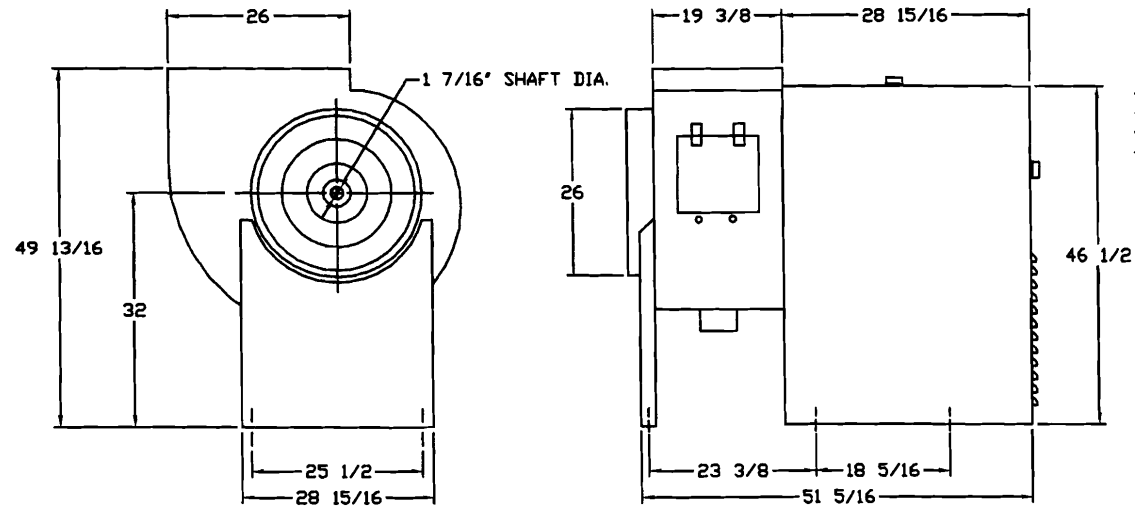
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Your Title _____ Date _____



JOB	Walters
LOCATION	Portland, ME
DATE	9/1/2009
JOB #	994152
DWG #	Walters
DRAWN BY	BFC
REV.	2.00
SCALE	8.5' x 11'

FAN #1 B124CARM - EXHAUST FAN



FEATURES:

- FULL AMCA CLASS 1 OPERATION
- VENTED MOTOR COVER FOR WEATHER PROTECTION
- UL762 LISTED FOR RESTAURANT DUTY
- UPBLAST DISCHARGE DIRECTS AIR AWAY FROM FLOOR
- CONTINUOUSLY WELDED HOUSING
- CLEANOUT DOOR WITH LATCHES PROVIDE EASY ACCESS WITHOUT TOOLS
- 2" GREASE DRAIN WILL NOT CLOG

OPTIONS

- EXHAUST FAN GREASE CUP (UTILITY SET)
- B120-24 SPRING ISOLATORS FOR UTILITY SET, INDOOR/OUTDOOR USE.

NOTE: DISCHARGE ORIENTATION CAN BE ROTATED IN THE FIELD

CUSTOMER APPROVAL TO MANUFACTURE:

- Approved as Noted
- Approved with NO Exception Taken
- Revise and Resubmit

SIGNATURE _____
 Your Title _____ Date _____



JOB Walters	
LOCATION Portland, ME	
DATE 9/1/2009	JOB # 994152
DWG # Walters	DRAWN BY BFC
REV. 2.00	SCALE 8.5' x 11'

PDF created with pdfFactory trial version www.pdffactory.com

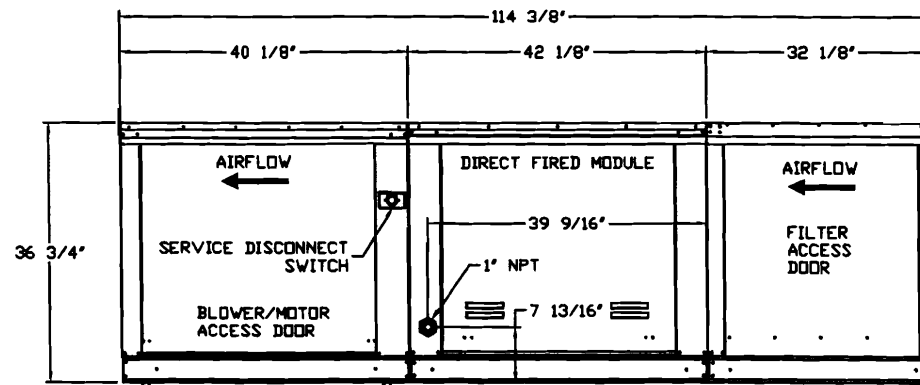
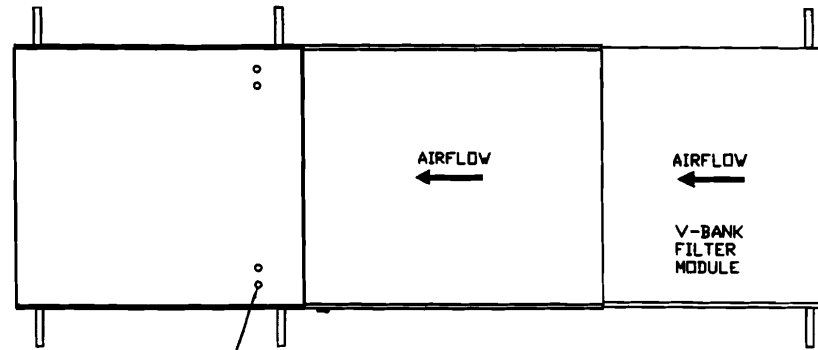
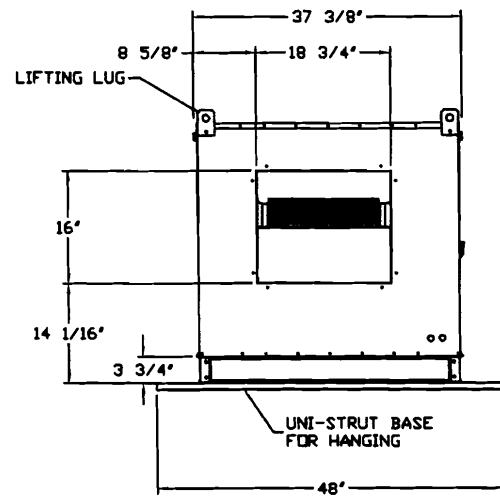
FAN #2 A2-D.500-G15 - HEATER

1. DIRECT GAS FIRED HEATED MAKE UP AIR UNIT WITH 15" BLOWER
2. V-BANK EZ FOAM FILTERS -INDOOR
3. SIDE DISCHARGE - AIR FLOW RIGHT -> LEFT
4. LOW FIRE START. ALLOWS THE BURNER CIRCUIT TO ENERGIZE WHEN THE MODULATION CONTROL IS IN A LOW FIRE POSITION.
5. GAS PRESSURE GAUGE, 0-35", 2.5" DIAMETER, 1/4" THREAD SIZE
6. GAS PRESSURE GAUGE, -5 TO +15 INCHES WC., 2.5" DIAMETER, 1/4" THREAD SIZE
7. INDOOR HANGING CRADLE FOR THE SIZE 2 DIRECT FIRED UNIT
8. MOTORIZED BACK DRAFT DAMPER 22.75" X 24" FOR SIZE 2 STANDARD & MODULAR DIRECT FIRED HEATERS W/EXTENDED SHAFT, STANDARD GALVANIZED CONSTRUCTION, 3/4" REAR FLANGE, LF120S ACTUATOR INCLUDED
9. 'INSULATION' FOR V-BANK INTAKE OPTION.



SUPPLY SIDE HEATER INFORMATION:

WINTER TEMPERATURE = 0°F. TEMP. RISE = 85°F.
 OUTPUT BTU_s AT ALTITUDE OF 0.0 ft. = 365609
 INPUT BTU_s AT ALTITUDE OF 0.0 ft. = 397401



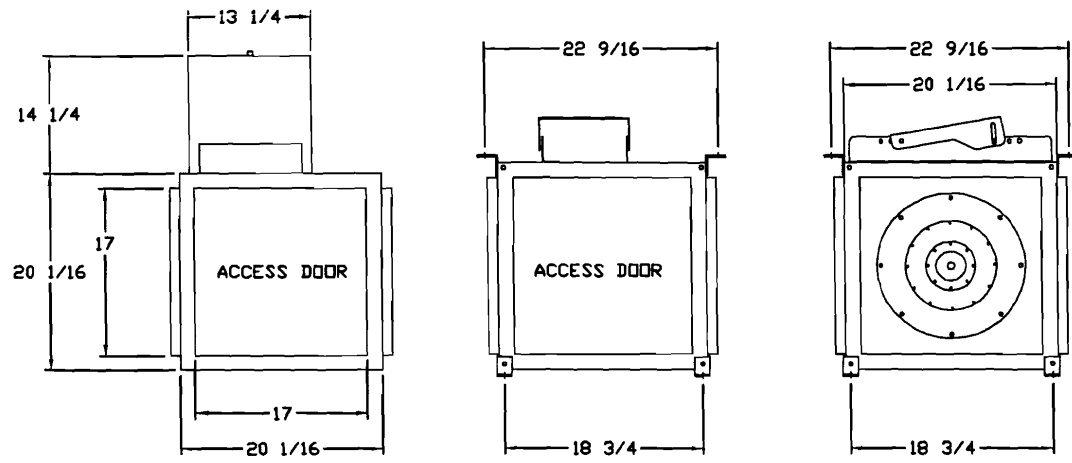
CUSTOMER APPROVAL TO MANUFACTURE:

Approved as Noted	<input type="checkbox"/>
Approved with NO Exception Taken	<input type="checkbox"/>
Revise and Resubmit	<input type="checkbox"/>
SIGNATURE _____	
Your Title _____	Date _____

CAPTIVE AIR

JOB Walters	
LOCATION Portland, ME	
DATE 9/1/2009	JOB # 994152
DWG # Walters	DRAWN BY BFC
REV. 2.00	SCALE 8.5' x 11'

FAN #3 ISQB12 - EXHAUST FAN



FEATURES:

- TWO FULL SIZE ACCESS DOORS PROVIDE EASY ACCESS TO THE WHEEL, SHAFT AND BEARINGS
- WHEELS ARE BACKWARDLY INCLINED
- NON-OVERLOADING
- VARIABLE PITCH MOTOR PULLEY ALLOWS FOR FIELD ADJUSTMENT AND SYSTEM BALANCING
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE)
- UL705
- 10 MODELS, 10' TO 27'
- MOTOR COVER SUPPLIED
- AMCA SOUND AND AIR CERTIFIED

OPTIONS

I 15-BDD DAMPER
 VIBRATION HANGERS (SET OF 4), ISQ10 THRU ISQ16.

CUSTOMER APPROVAL TO MANUFACTURE:

Approved as Noted

Approved with NO Exception Taken

Revise and Resubmit

SIGNATURE _____

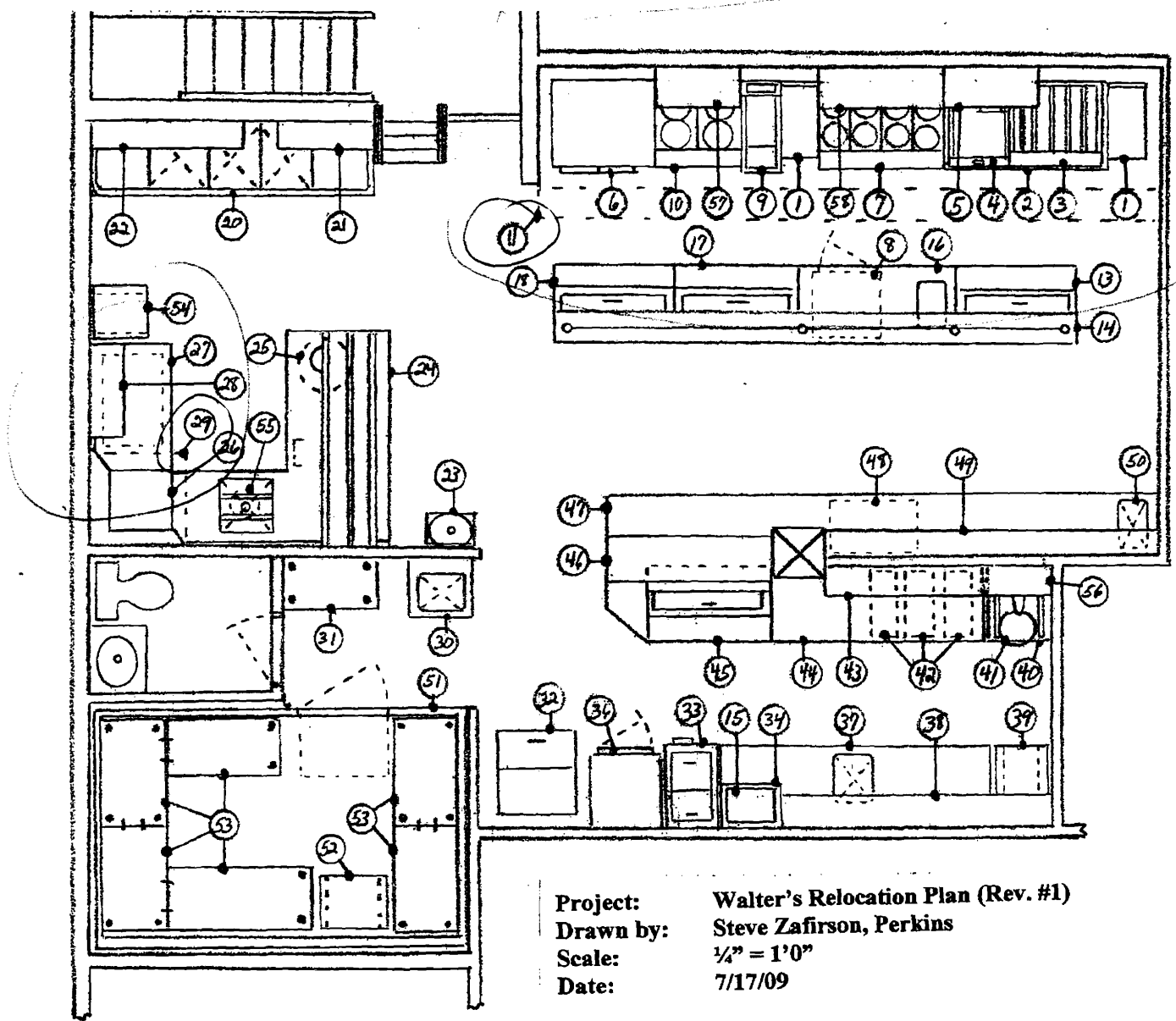
Your Title _____ Date _____



JOB Walters	
LOCATION Portland, ME	
DATE 9/1/2009	JOB # 994152
DWG # Walters	DRAWN BY BFC
REV. 2.00	SCALE 8.5' x 11'

PDF created with pdfFactory trial version www.pdffactory.com

Under-Hood Equipment Layout



Project: Walter's Relocation Plan (Rev. #1)
 Drawn by: Steve Zafirson, Perkins
 Scale: 1/4" = 1'0"
 Date: 7/17/09

Walter's Restaurant - Relocation Plan: Equipment Schedule (Rev. 1 - 7/17/09)			
Item:	Qty.	Manufacturer:	Description:
#1	2	Metal Masters	15"x30" S.S. Filler Table
#2	1	Defield	62" Refrigerated Griddle Stand w/drawers
#3	1	Magikitch'n	36" Gas Countertop Char Broiler
#4	1	Star	24" Gas Griddle w/thermostatic controls
#5	1	Garland	36" Wall-Mount Salamander
#6	1	Blodgett	Double Gas Convection Oven
#7	1	Vulcan	48" Gas Range w/eight(8) burners and standard oven
#8	1	TRUE	27" Undercounter Freezer
#9	1	Pitco	40 lb. Gas Fryer
#10	1	Vulcan	36" Heavy Duty Four(4)-Burner Range w/standard oven
#11	1	Captive-Aire	19'8" Exhaust System w/gas-fired heated make-up air
#12	1	Firesafe	Fire Suppression System
#13	1	TRUE	48" Refrigerated Sandwich Unit w/drawers
#14	1	Service Plus	Custom 12"x17'0" Double-Tier S.S. Overshelf w/utensil rack
#15	1	TBD	1000 Watt Commercial Microwave
#16	1	Metal Masters	30"x60" S.S. Work Table w/built-in single hot food well
#17	1	TRUE	48" Refrigerated Sandwich Unit w/drawers
#18	1	TRUE	48" Refrigerated Sandwich Unit
#19			Spare Number
#20	1	Metal Masters	Three(3)-Bay Pot Sink w/dual 24" drainboards
#21	1	Metal Masters	12"x36" S.S. Wall Shelf w/pot rack
#22	1	Metal Masters	12"x60" S.S. Wall Shelf w/pot rack
#23	1	Metal Masters	Wall-Mount Hand Wash Sink
#24	1	Metal Masters	7'0"x7'0" "L-Shaped" Soiled Dish Table w/overhead rack shelf & landing shelf
#25	1	Rubbermaid	32 Gal. Brute Barrel w/dolly
#26	1	Hobart	Upright Corner Door-Style Dishwasher w/built-in booster
#27	1	Metal Masters	48" Clean Dish Table w/36" undershelf
#28	2	Metal Masters	12"x36" S.S. Wall Shelves
#29	1	Captive-Aire	36"x36" Condensate Hood w/exhaust fan
#30	1	Metal Masters	Mop Sink w/service faucet
#31	1	Intermetro	18"x36"x74"H Five(5)-Tier Shelving Unit
#32	1	Manitowac	Ice Machine (existing by Owner) w/new storage bin
#33	1	Masterbilt	Ice Cream Freezer w/dipperwell
#34	1	Metal Masters	18"x24" Wall-Mount Microwave Shelf
#35			Spare Number
#36	1	Continental	27" Shallow-Depth One(1)-Section Upright Refrigerator
#37	1	Metal Masters	Custom 30"x102" S.S. Work Table w/16"x19" prep sink
#38	2	Metal Masters	Custom 12"x102" S.S. Wall Shelf
#39	1	Metal Masters	Half-Height Mobile Sheet Pan Rack w/S.S. top panel
#40	1	Metal Masters	24"x30" S.S. Mixer Stand
#41	1	Hobart	20 Qt. Mixer
#42	3	Cambro	Mobile Ingredient Bin
#43	1	Metal Masters	12"x60" S.S. Wall Shelf
#44	1	Millwork	Custom Maple-Top Work Counter - By Millwork - N.I.C.
#45	1	Unknown	48" Refrigerated Sandwich Unit - Existing by Owner - N.I.C.
#46	1	Service Plus	Custom 18"x63" Double-Tier S.S. Overshelf
#47	1	Millwork	Custom Work Counter - By Millwork - N.I.C.
#48	1	Beverage-Air	34"x20"D Undercounter Refrigerator
#49	1	Metal Masters	Custom 12"x10'6" S.S. Wall Shelf

#50	1	Metal Masters	Drop-In 10"x14"x9"D Hand Wash Sink
#51	1	W.A. Brown	7'9"x11'7"x7'6" Walk-In Cooler w/interior ramp
#52	1	Metal Masters	Side-Load Welded Sheet Pan Rack
#53	Lot	Intermetro	Five(5)-Tier Shelving Units
#54	1	Metal Masters	Mobile Dish Rack Cart
#55	1	Insinkerator	1 H.P. Disposer w/control panel
#56	1	Metal Masters	12"x84" S.S. Wall Shelf
#57	1	Metal Masters	Custom 15"x34" S.S. Wall Shelf
#58	1	Metal Masters	15"x48" S.S. Wall Shelf

Code Review Response Letter

Walter's Restaurant

2 Portland Square, suite 100
Portland, Maine 04101



Port City Architecture, PA, 65 Newbury Street, Portland, Maine 04101

August 5, 2009

Mr. James A. Graves,

Per our conversation on August 5, 2009, we are providing the information and changes required below:

1. The windows that are being modified to become fixed, are currently aluminum casement windows that are approximately 1'-2" wide x 6'-0" high. They will have their hardware removed, and will be mechanically fastened to the existing frame with tamperproof screws (3 screws per sash). Please note, the windows may have to be equipped with additional hardware to insure inactivity, while not voiding any existing warranties.
2. The door #111A, will be a 45-min. rated door. The door will be a solid wood door and will not have any glazing within the door.
3. Regarding the existing overhead door: We feel that the better solution to activating the existing overhead door with a smoke detector or fire alarm, is to replace the overhead door with a 90-min. rated passenger door. We feel this will limit the opening area as well as the time the door is open. We have discussed this with the tenant and received their approval. Therefore, we will be replacing the existing overhead door with double 3'-0" x 6'-8", 90-min. steel doors. One door will be an inactive leaf but will have flush bolts at the bottom and top in case it needs to be opened and will be equipped with a closer for when it is opened. The other door will be the active leaf and will be installed with a positive latch and a closer. The door will swing into the building as not to block the existing sidewalk.

If you have any questions or require anything further, please do not hesitate to call.

Sincerely,

Mark Chaloupecky, LEED AP
Port City Architecture
65 Newbury Street
Portland, Maine 04101
207.761.9000
mark@portcityarch.com

cc Capt. Keith Gautreau – City of Portland
Mr. Shane Estes – R.S.E. Construction

Code Review Response Letter

Walter's Restaurant
2 Portland Square, suite 100
Portland, Maine 04101



Port City Architecture, PA, 65 Newbury Street, Portland, Maine 04101

August 4, 2009

Mr. James A. Graves,

Per your review letter dated July 31, 2009, this letter will provide you with the information you requested on the five items you listed.

1. Upon physical inspection of the current space, it appears that the floor/ceiling assembly in the Trash/Recycling area is a 2-hour rated assembly. Currently there is a drop (acoustical) ceiling in this space and above the ceiling the assembly consists of 6" concrete with metal deck. The steel beams supporting the metal deck are fireproofed with spray-applied fire resistive material. It appears as though this assembly is equal to UL #D733. In addition, it appears that along with the 24" x 48" acoustical panel ceiling, the assembly meets UL #A204 (with the added protection of the spray-applied fire resistive material).
2. The secondary means of egress consists of exiting to the current Lobby space and then directly to the exterior (see attached sheet SK-1). As you can see in the photographs (sheets SK-2 and 3), this space is specifically designed as a lobby space to provide the tenants with a primary or secondary means of egress. For the tenant directly across from the Walter's space (Betsys), the Lobby provides a secondary means of egress. For the Banknorth, Dexter Group, and Wachovia tenants, the Lobby provides the primary means of egress. The elevators for the building also use this Lobby for their means of egress. There are two exits directly out of the Lobby space, one onto Union Street, and the other directly opposite, that exits out to the parking lot. Per Section 12.3.6 (NFPA 101, 2006), the Lobby space is not required to have a fire resistance rating due to the sprinkler system (per exception 2 of the previously reference section). See attached photographs of the existing smoke, fire and sprinkler system (sheet SK-4).
3. The vent for the fireplace will be required to adhere to the specifications for the unit. A final manufacturer for the fireplace has not been finalized. It is expected that the vent that shall be located per attached Partial Floor Plan (sheet SK-5). Please note the location of the vent is greater than the required 10'-0" away from the Kitchen Exhaust Hood vent (see attached sheet SK-6). If desired, we can provide exact Specifications on the fireplace and associated venting once a final manufacturer has been chosen.
4. Per Section 12.2.5.1.2 (NFPA 101, 2006), the common path of travel is permitted to be 75'-0" if the occupant load being served is less than 50. Per sheet FSE-1.0 of the submitted plans, the area of Seating 101 is 571 s.f.. Per Table 7.3.1.2 (NFPA 101, 2006), the area requires 1 person per 15 s.f., this results in 39 persons. However, we have to add the number of fixed seats (8 persons) to bring the total of occupants to 47 persons. On the attached Partial Egress Floor

Plan (sheet SK-7), there are 48 persons shown per the furniture layout. In both instances, the maximum number of 50 is not exceeded.

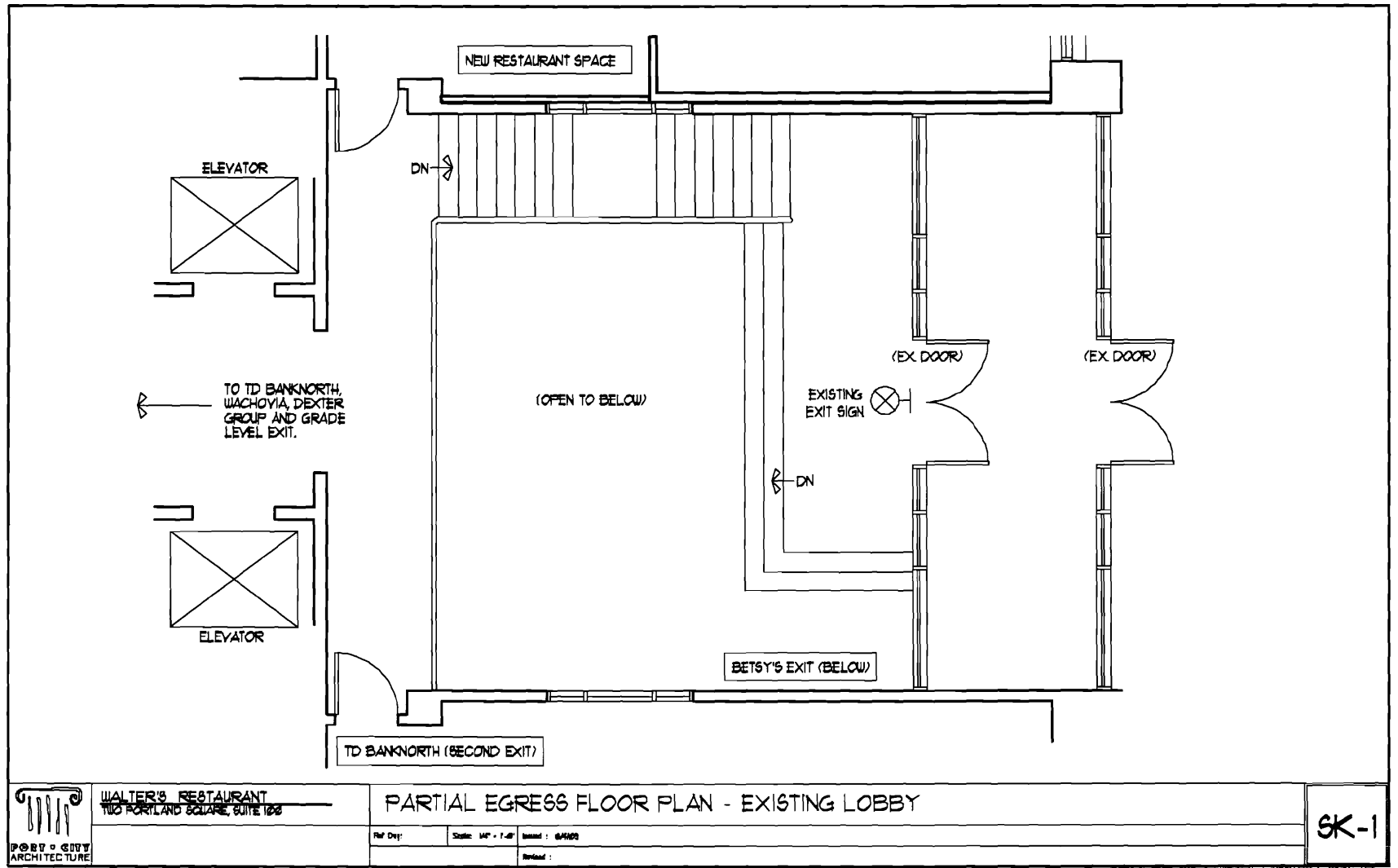
5. Per our conversation, there are attached photographs of the existing fixed louvers (sheet SK-8). These louvers are constructed of heavy-gage prefinished aluminum. They are 5" o.c. (vertically) and extend out from the wall 3 ½". Please note that a portion of the existing louver will have to be removed for the Kitchen Exhaust as not to force the airflow in a downward direction.

Also attached are the comparative data sheets from CaptiveAire on the normal Kitchen Hood Exhaust Filters, and what is being proposed. We are proposing to use the "Captrate Solo" air filters. On the attached data sheet (SK-9), you will see some comparative graphs. The first graph is the Filter Collection Efficiency Comparison. It shows how well the two filters capture the grease particles. According to Mr. Bart Chandler at CaptiveAire, a typical kitchen will have grease particles in the 5-6 micron range. As you can see in the chart, typical filters capture about 8-9% of those grease particles. The filters we are proposing to use capture about 85% of those particles. The bottom graph shows how much pressure it takes to pull a certain CFM through the filters. As you can see, the Captrate filters have a much greater static pressure as they are actually capturing the grease particles. Fortunately, CaptiveAire has taken this into account and sized the exhaust fans accordingly. It should be noted that this information as displayed in the graphs was gathered by a third party and tested per ASTM Standard F2519-05. CaptiveAire's website will confirm this (www.captiveaire.com).

If you have any questions or require anything further, please do not hesitate to call.

Sincerely,

Mark Chaloupecky, LEED AP
Port City Architecture
65 Newbury Street
Portland, Maine 04101
207.761.9000
mark@portcityarch.com






UNION STREET EXIT



EXIT STAIR TO UNION STREET EXIT


 PORT CITY ARCHITECTURE	WALTER'S RESTAURANT TWO PORTLAND SQUARE, SUITE 100	PHOTOGRAPHS		SK-2
		Ref Dwg:	Scale: 1/4" = 1'-0"	
			Revised:	



ELEVATOR LOBBY LOOKING TOWARDS WACHOVIA EXIT

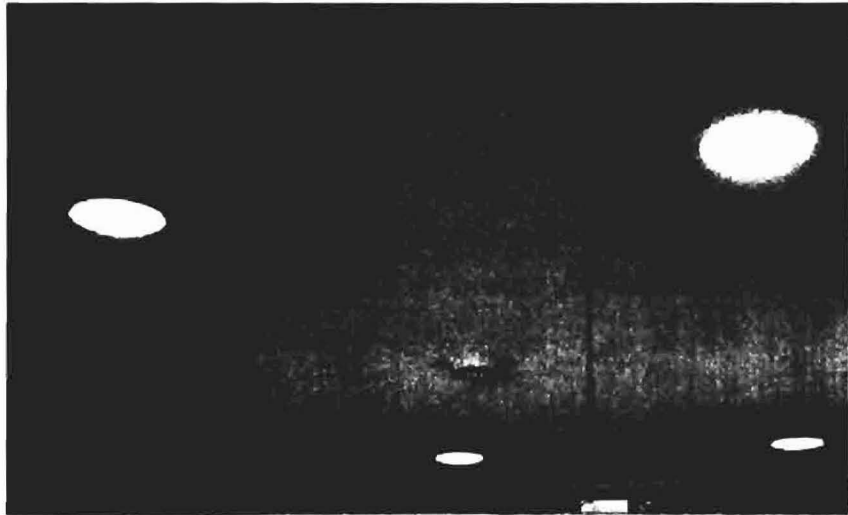


WACHOVIA, TD BANKNORTH, DEXTER GROUP EXIT

 PONY CITY ARCHITECTURE	WALTER'S RESTAURANT 110 PORTLAND SQUARE, SUITE 100	PHOTOGRAPHS		SK-3
		Ref Dwg:	Scale: 1/4" = 1'-0"	



SPRINKLER HEAD IN MAIN LOBBY SPACE



SPRINKLER HEADS AND SMOKE DETECTOR ADJACENT TO ELEVATORS

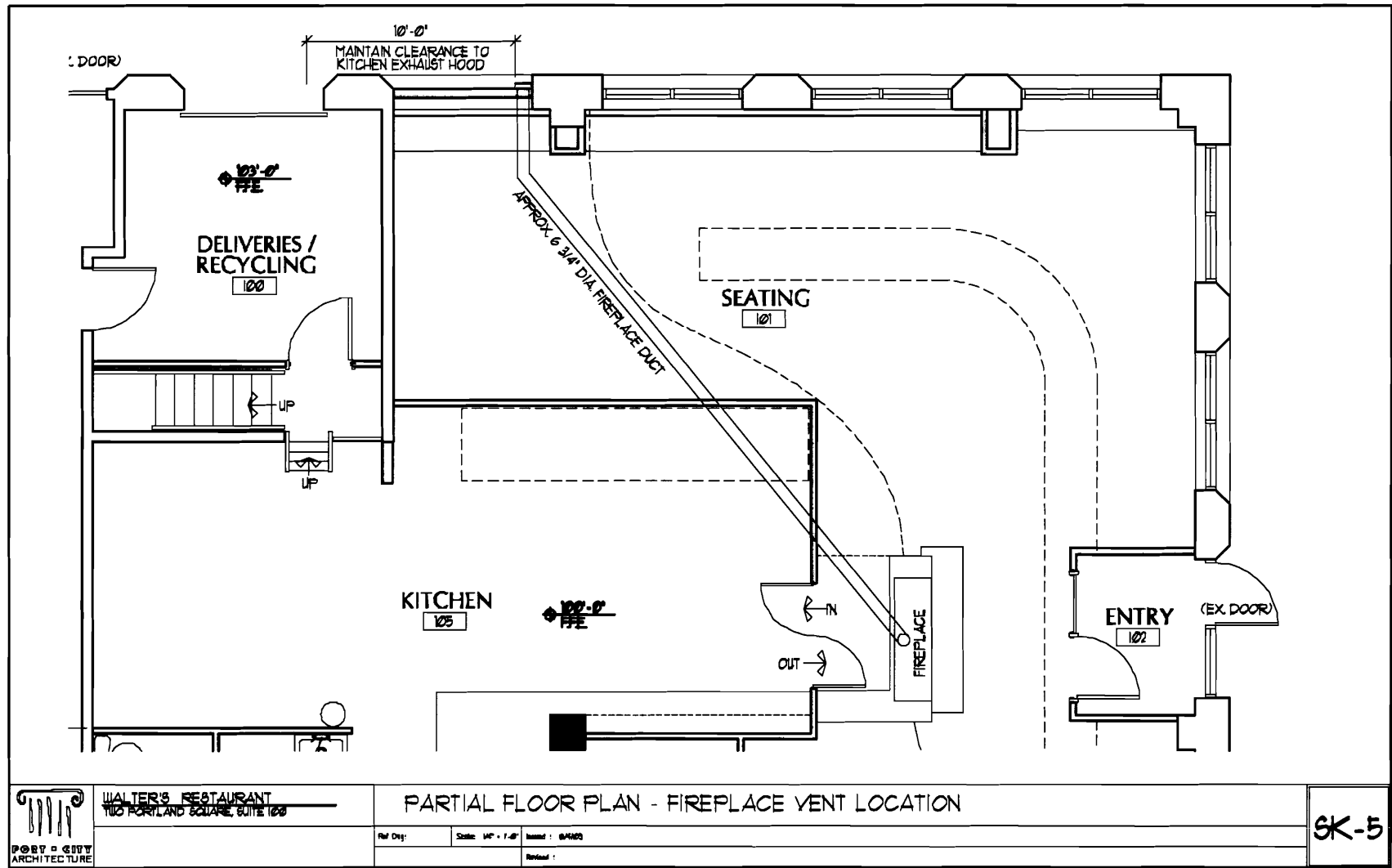


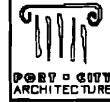
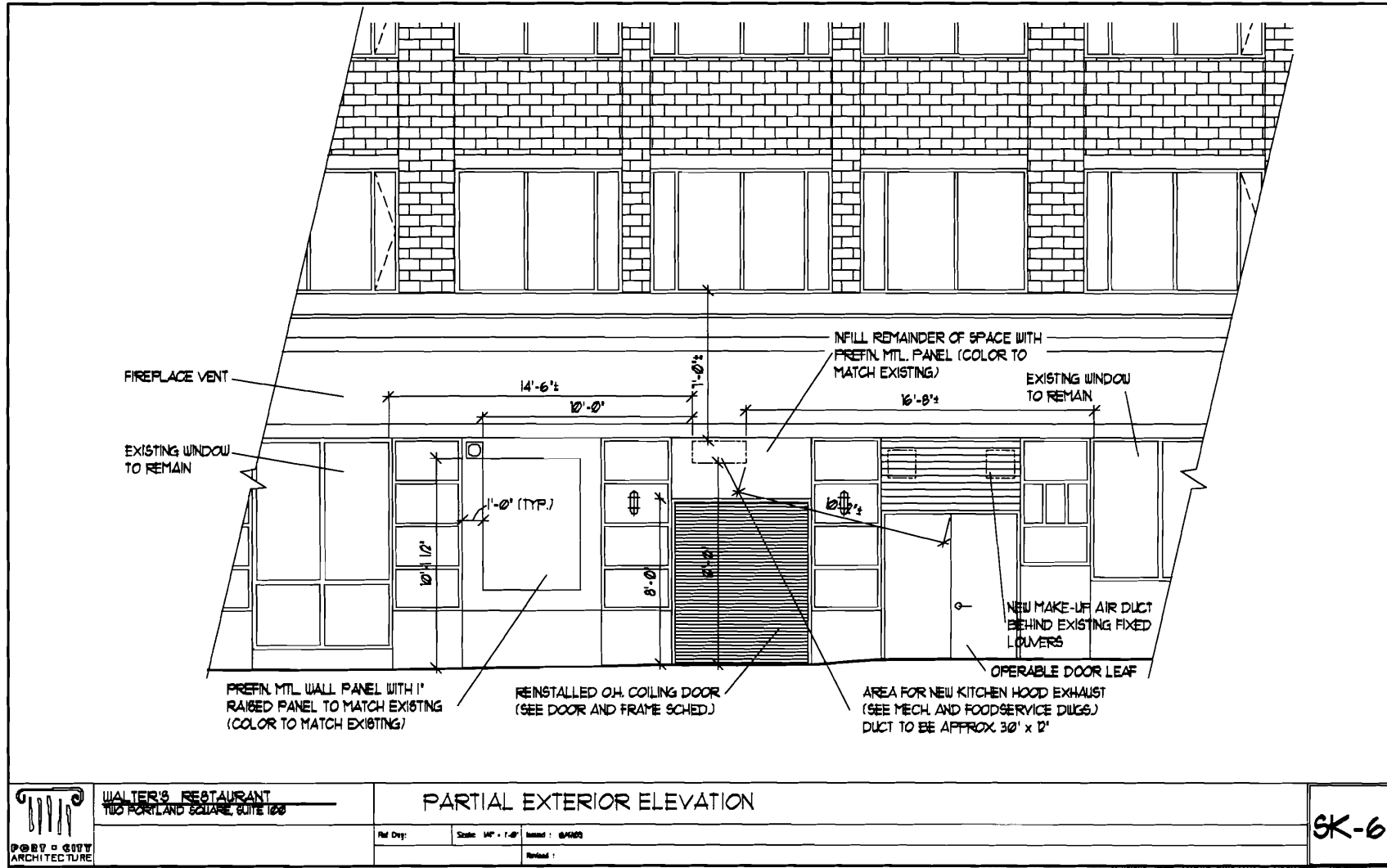
WALTER'S RESTAURANT
 TWO PORTLAND SQUARE, SUITE 100

PHOTOGRAPHS

SK-4

Ref. Dwg.	Scale: 1/4" = 1'-0"	Issued: 8/4/09
		Revised:



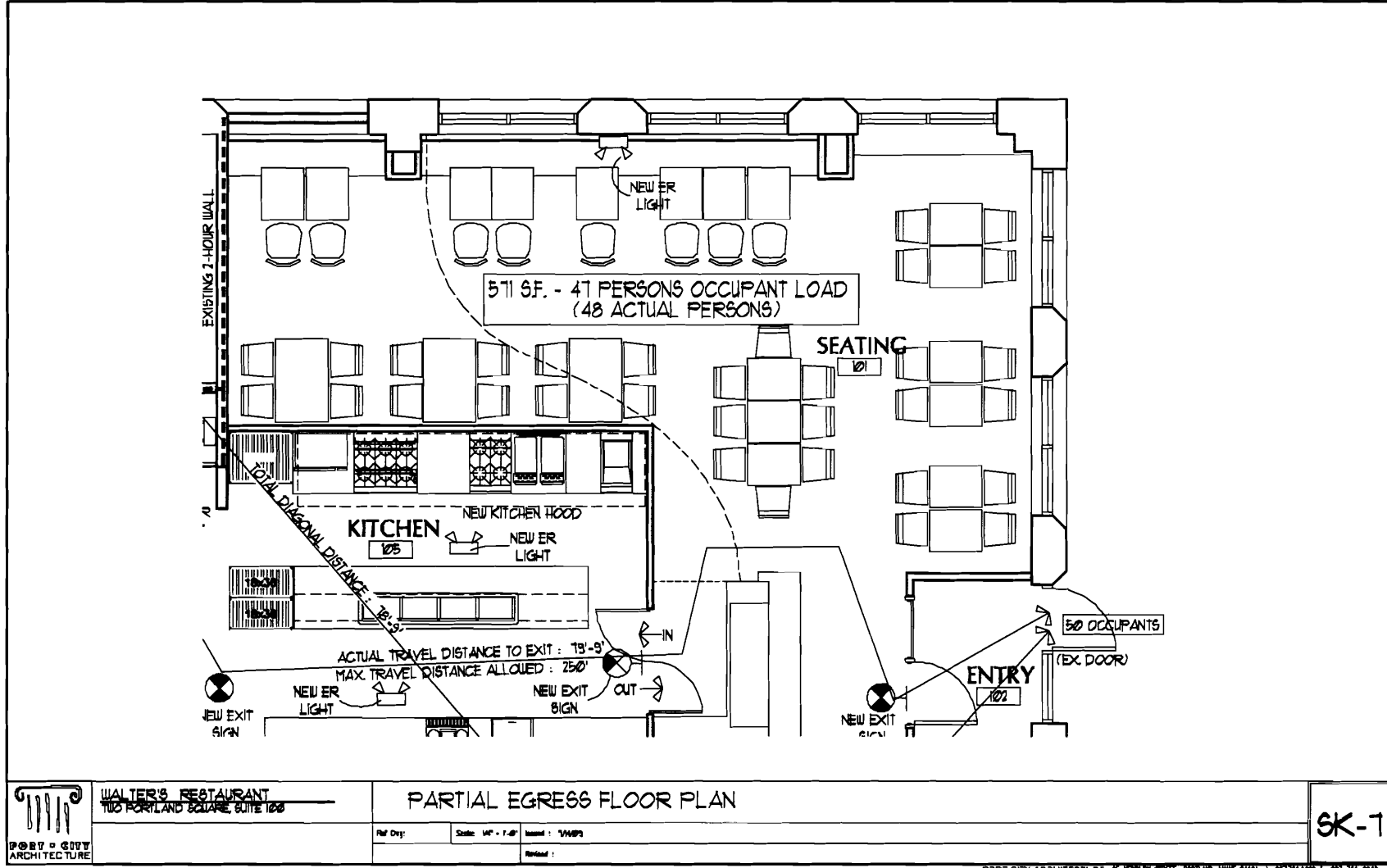


WALTER'S RESTAURANT
 1100 PORTLAND SQUARE, SUITE 100
 PORT & GOSS ARCHITECTURE

PARTIAL EXTERIOR ELEVATION
 Plot Day: State: ME - 1:00 Issue: 04/2003
 Revised:

SK-6

PORT & GOSS ARCHITECTURE 45 KENNEDY STREET PORTLAND, MAINE 04101 TEL: 603.761.8000 FAX: 603.761.1511





EXTERIOR EXISTING FIXED LOUVER



PORT CITY
ARCHITECTURE

WALTER'S RESTAURANT
TWO PORTLAND SQUARE, SUITE 100

PHOTOGRAPH

Ref Dwg:

Scale: 1/4" = 1'-0"

Issued: 6/4/09

SK-8

Revised:

July 22, 2009

RSE Construction
Attn: Mr. R. Shane Estes
120 Targett Road
New Gloucester, Maine

Re: **Walter's Restaurant**
Portland, Maine



Addendum#1

This Addendum is to be added to, and become a part of the Bid Set Documents and modifies the original Project Manual and drawings dated 07-08-09. It is the responsibility of General Contractor to inform sub-bidders of any addendum provisions affecting their work.

Sheet A6.0:

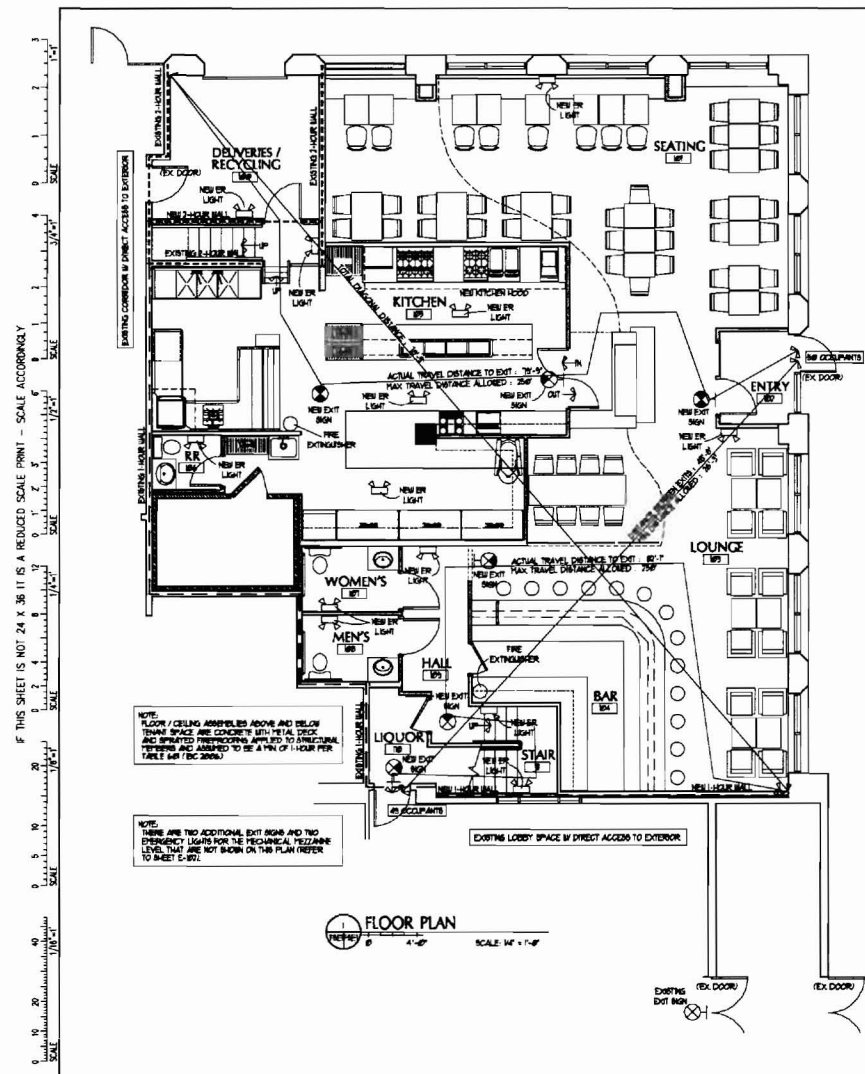
1. Reference Door and Frame Schedule: Door 111A (Stair to Lobby), shall be a 60 min. fire-rated door in lieu of the 45 min. door shown.
2. Reference Door and Frame Schedule: There shall be a note added that reads: "All doors to have Handicap Accessible lever style handles."
3. Reference Door and Frame Schedule: Doors #102A and the existing door out of Entry #102 to have panic hardware.

Sheet FSE-1:

1. Reference Fire Safety Egress Plan: The emergency lighting locations have been added to this plan (see attached sheet FSE-1). The locations will also be shown on the Electrical drawings as prepared by Electrical Systems of Maine.

Sincerely,

Mark Chaloupecky
Port City Architecture



CODE REVIEW

- 1. CONSTRUCTION TYPE: SA
- 2. OCCUPANCY: ASSEMBLY (A-2) PER 305 (EC 2006)
- 3. SIDE FLOOR AREA: 2363 SF (MECHANICAL PLATFORM) - 304 SF
- 4. COPPER PASTY LIGHT - ASSEMBLY (A-2) - 30 FT FROM WALLS ETC. - EC 2006
- 5. DEAD END LIGHT - ASSEMBLY (A-2) - 30 FT FROM WALLS - EC 2006
- 6. EXIT ACCESS TRAIL: DISTANCE 17 FT, 20 FT PER TABLE 1011 - EC 2006
- 7. SUPPRESSION SYSTEM - YES (EXISTING SPRINKLER SYSTEM)
- 8. DETECTION AND ALARM SYSTEM - YES (EXISTING)

NOTES:

- 7 FEET MIN OF EGRESS REQUIRED PER TABLE 1011 (EC 2006)
- 7 EXITS REQUIRED PER TABLE 1011 (EC 2006)
- CORRIDOR FIRE RESISTANCE RATING NOT REQUIRED PER TABLE 1011 (EC 2006)
- DOORS OF RESTROOMS EXITS & STAIR INTO THE REQUIRED 30" CLEAR WIDTH IF ALLOWED PER 1012 - EC 2006
- TOTAL BARBER CAPACITY WIDTH PER 1011 AND TABLE 1011 (EC 2006) - 376 PERSONS
- MAIN ENTRANCE IS AN ACCESSIBLE REAR DOOR
- WITH THE OCCUPANT LOAD OF 90 FOR THE BACK STAIR, THE STAIR WIDTH TO BE 34" CLEAR AT ALL POINTS PER 1011.1 AND 1011.2 - EC 2006
- STAIR TREADS AND RISES TO COMPLY WITH 1011.3 (EC 2006)
- HANDRAIL SHALL COMPLY WITH 1011.4 AND 1011.5 (EC 2006)
- EQUIPMENT / MECHANICAL PLATFORM SHALL COMPLY WITH 1011.6 (EC 2006)
- AREA OF ROOM BEHIND BAR: 2363 SF
- AREA OF REAR SPACE: 304 SF
- ALLOWABLE AREA: 1778 SF
- UNDERSIDE OF STAIR TO BE 1-1/2" RATED PER 1011.3 (EC 2006)
- PER TABLE 1011.3 (EC 2006) THE REQUIRED FIRE SEPARATION BETWEEN AN ASSEMBLY USE AND A BUSINESS / PROFESSIONAL USE = 1-HOUR RATED WALL

OCCUPANT LOAD

PER EC 2006 TABLE 1011.1

RESTAURANT
SEATING AREA (ASSEMBLY SEAT FORD SEAT) - UNCONCENTRATED - 57 SF x 307 SF = 105 SF
57 SF DIVIDED BY 1 PERSON PER 5 SF = 63 PERSONS
SEATING AREA (ASSEMBLY SEAT FORD SEAT) - 7 SEATS
7 SEATS x 2 PERSONS = 14 PERSONS
WAITING AREA (ASSEMBLY SEAT FORD SEAT) - 48 SF
48 SF DIVIDED BY 1 PERSON PER 3 SF = 16 PERSONS
TOTAL RESTAURANT OCCUPANT LOAD = 93 PERSONS

KITCHEN
60 SF KITCHEN = 60 SF (40 SF) = 40 SF
40 SF DIVIDED BY 1 PERSON PER 20 SF = 2 PERSONS
TOTAL OCCUPANT LOAD PER CODE = 95 PERSONS

PER ACTUAL
RESTAURANT: 93 SEATS + 5 WAITSTAFF + 1 ADDRESS = 99 PERSONS
KITCHEN: 1 STAFF + 2 BARTENDERS = 3 PERSONS
TOTAL OCCUPANT LOAD PER ACTUAL = 102 PERSONS

USE 95 PERSONS TOTAL

PORT CITY ARCHITECTURE
55 NEWBURY STREET
PORTLAND, ME 04101
207.751.9020
fax: 207.751.2010
info@portcityarch.com



CONSULTANTS:
Electrical Systems of Maine
19 John Ten P.E.
2001 FRONT AVE
P.O. BOX 204
AUBURN, MAINE 04217
207-783-7326

Perkins Restaurant Equipment
19 Maine Street
800 JOHN HANCOCK RD.
TAUNTON, MA 01969
781-431-3746

RSE Construction
19 N. Stone Road
50 TOWNSEND ROAD
NEW GLouceSTER, ME 04060
207-526-1000

Walter's Restaurant
2 Portland Square
Union Street
Portland, Maine
04101

REVISIONS

1	Date	Description
1	1-8-09	Construction Update
2	1-27-09	Addendum #1

Client Name: 1-8-2009
Project Number: 07501
Drawing Name: AS CRUSH
Drawing Date: 1-27-09

FIRE SAFETY AND EGRESS PLAN
Scale: 1/4" = 1'-0"
Sheet: FSE-1

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August 19, 2009

RSE Construction
Attn: Mr. R. Shane Estes
120 Targett Road
New Gloucester, Maine

Re: **Walter's Restaurant**
Portland, Maine



Addendum#2

This Addendum is to be added to, and become a part of the Construction Set Documents and drawings dated 07-08-09. It is the responsibility of General Contractor to inform sub-bidders of any addendum provisions affecting their work.

Sheet D1.0:

1. Reference Demolition Plan: The existing overhead door and all associated hardware to be removed and discarded. Area of exterior wall to be prepared for new door and adjacent construction.

Sheet A1.0:

1. Reference Floor Plan: In place of the removed overhead coiling door, provide and install 90-min. fire-rated 3'-0" x 7'-0" door with a positive latch hardware assembly and a self-closing device. Also provide and install a magnetic hold-open that shall be activated by a smoke detector located in Deliveries/Re cycling #100 (verify exact location with architect). The magnetic hold-open shall be connected to the existing fire alarm system and upon activation, shall signal the alarm system.
2. Reference Floor Plan: The remainder of the void left by removal of the overhead coiling door shall be infilled with noncombustible 2-hour fire-rated construction and comply with UL Design #U419 (min. metal stud depth 1 5/8" and 2 layers of 5/8" gypsum on both sides). On the exterior of the wall, provide and install metal panel system to match existing (contractor to get approvals from landlord and architect on exterior panel system).

Sincerely,

Mark Chaloupecky, LEED AP
Port City Architecture
65 Newbury Street
Portland, Maine 04101
207.761.9000

September 28, 2009

RSE Construction
Attn: Mr. R. Shane Estes
120 Targett Road
New Gloucester, Maine



Re: **Walter's Restaurant**
Portland, Maine

Addendum#3

This Addendum is to be added to, and become a part of the Construction Set Documents and drawings dated 07-08-09. It is the responsibility of General Contractor to inform sub-bidders of any addendum provisions affecting their work.

Sheet T1.0:

1. Reference Code Information: The Construction Type shall be changed from 2A to 3A (see documentation below).

Allowable building area as defined by Section 506.4 (IBC 2006):

Area of first story by Section 506.1 (Use Group B) = 28,500 s.f.
 $(28,500 + (28,500 \times .75) + (28,500 \times 200\%)) = 106,875 \text{ s.f.}$

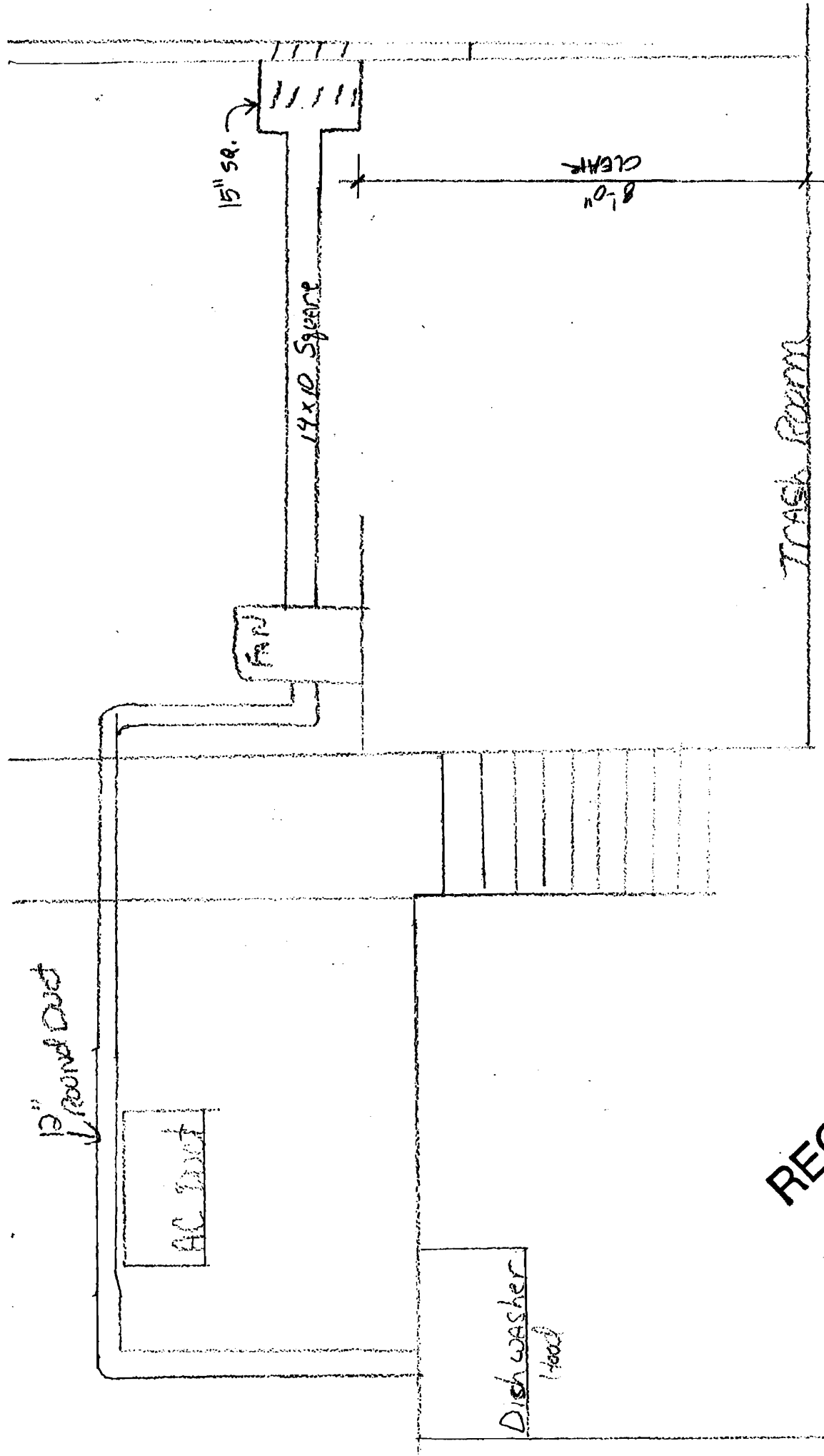
Per Section 506.4: $106,875 \text{ s.f.} \times 3 = 320,625 \text{ s.f.}$
 $320,625 \text{ s.f.} \text{ divided by } 6 \text{ stories (as allowed by Section 504.2)} = 53,437.5 \text{ s.f.}$
per floor (allowable)

Actual s.f = 23,198.7 s.f. per floor with a maximum of 6 stories.

Therefore the Construction Type is allowed to be 3A.

Sincerely,

Mark Chaloupecky, LEED AP
Port City Architecture
65 Newbury Street
Portland, Maine 04101
207.761.9000

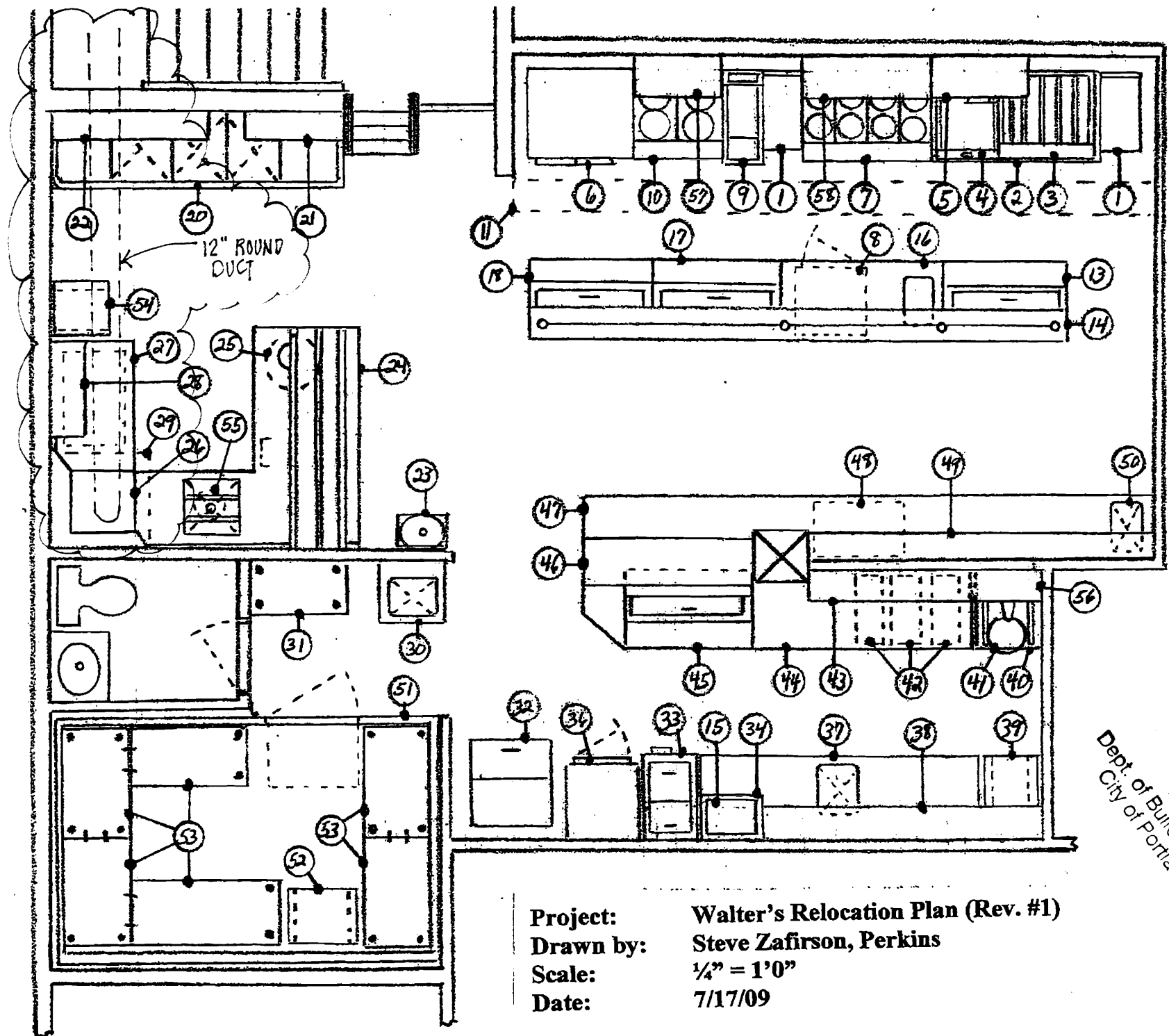


ELEVATION
N.T.S.

RECEIVED

DEC 1 2009

Dept. of Building Inspections
City of Portland Maine



Project: Walter's Relocation Plan (Rev. #1)
Drawn by: Steve Zafirson, Perkins
Scale: 1/4" = 1'0"
Date: 7/17/09

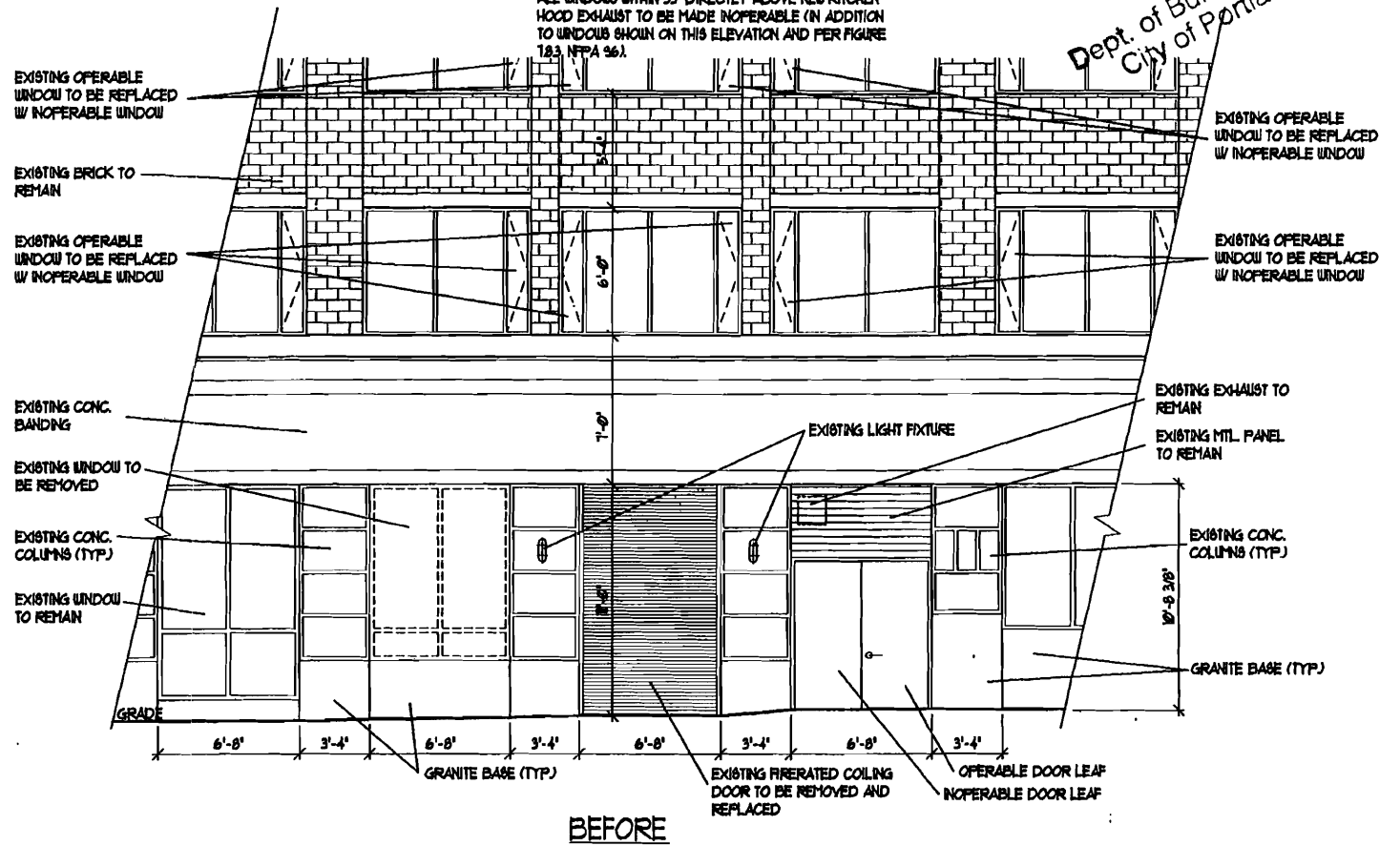
RECEIVED
 DEC 1 2009
 Dept. of Building Inspections
 City of Portland, Maine

RECEIVED
DEC 1 2009

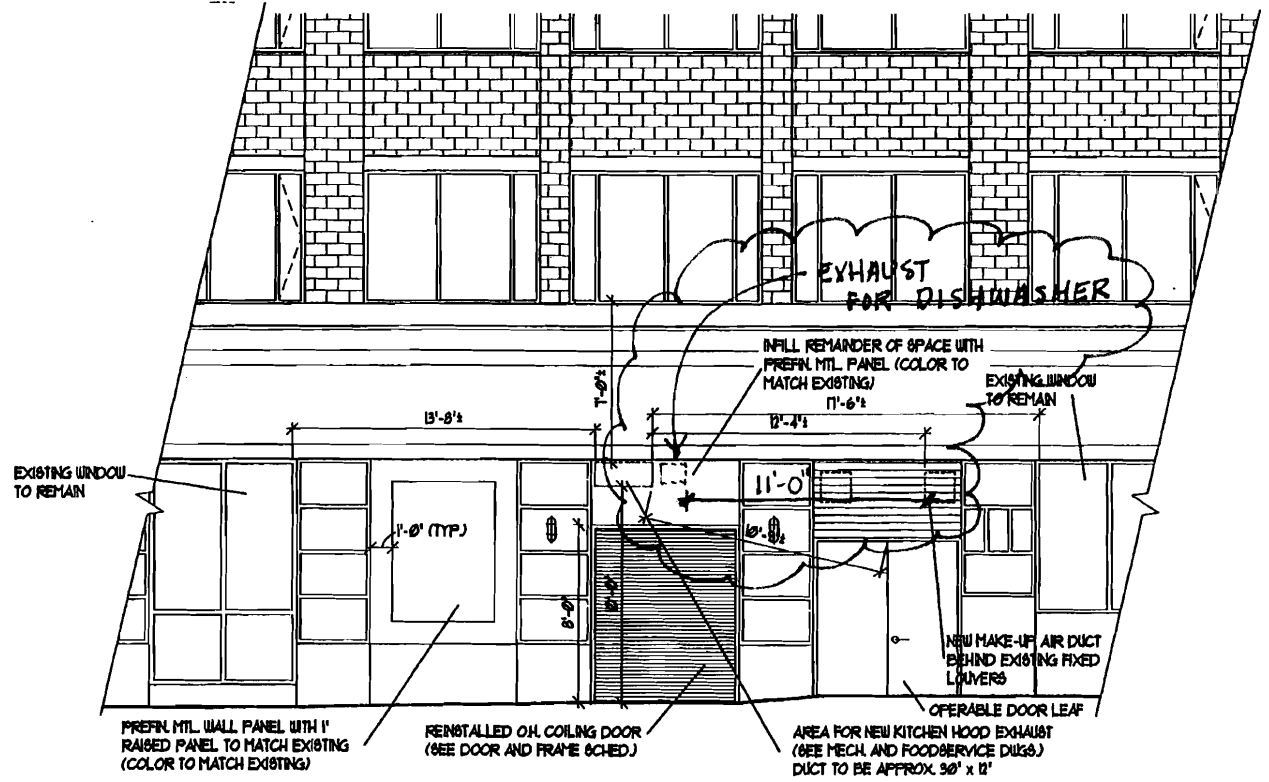
Partial Building Elevations

Dept. of Building Inspections
City of Portland Maine

NOTE:
ALL WINDOWS WITHIN 33" DIRECTLY ABOVE NEW KITCHEN HOOD EXHAUST TO BE MADE INOPERABLE (IN ADDITION TO WINDOWS SHOWN ON THIS ELEVATION AND PER FIGURE 183 NFPA 96).



BEFORE

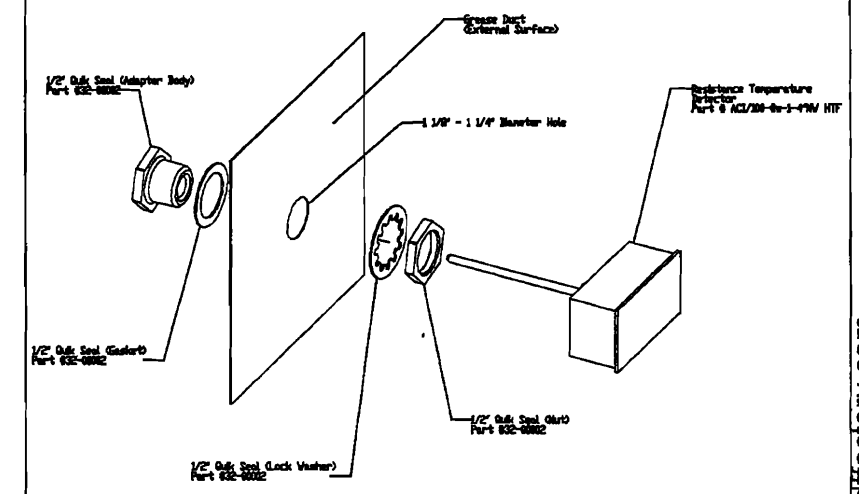
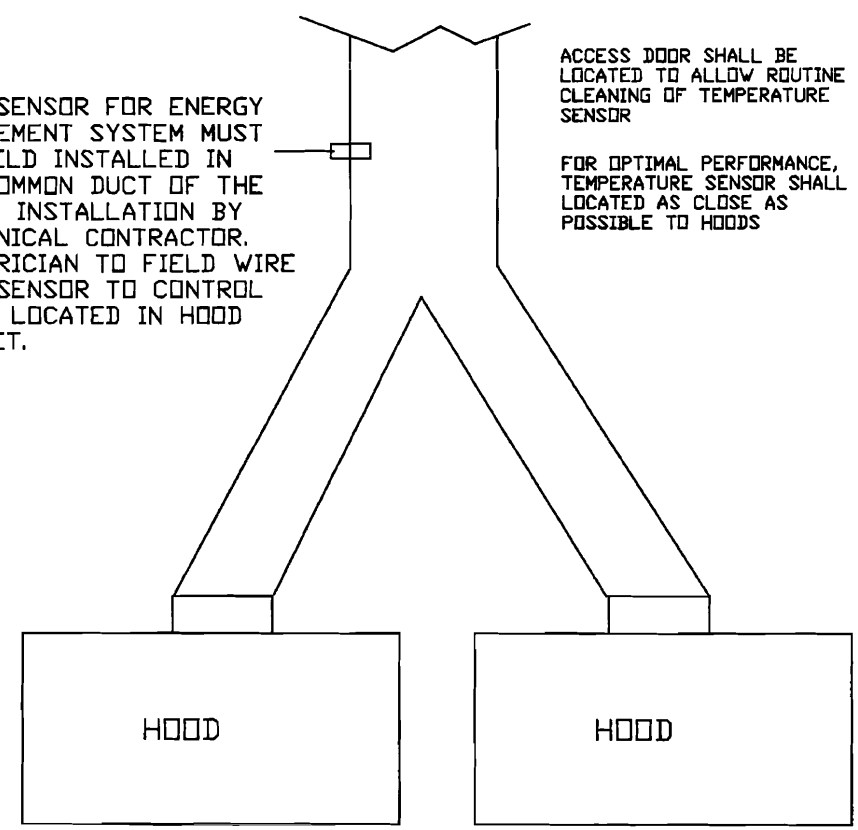


AFTER

TEMP SENSOR FOR ENERGY MANAGEMENT SYSTEM MUST BE FIELD INSTALLED IN THE COMMON DUCT OF THE HOODS. INSTALLATION BY MECHANICAL CONTRACTOR. ELECTRICIAN TO FIELD WIRE FROM SENSOR TO CONTROL PANEL LOCATED IN HOOD CABINET.

ACCESS DOOR SHALL BE LOCATED TO ALLOW ROUTINE CLEANING OF TEMPERATURE SENSOR

FOR OPTIMAL PERFORMANCE, TEMPERATURE SENSOR SHALL BE LOCATED AS CLOSE AS POSSIBLE TO HOODS



CUSTOMER APPROVAL TO MANUFACTURE:

Approved as Noted

Approved with NO Exception Taken

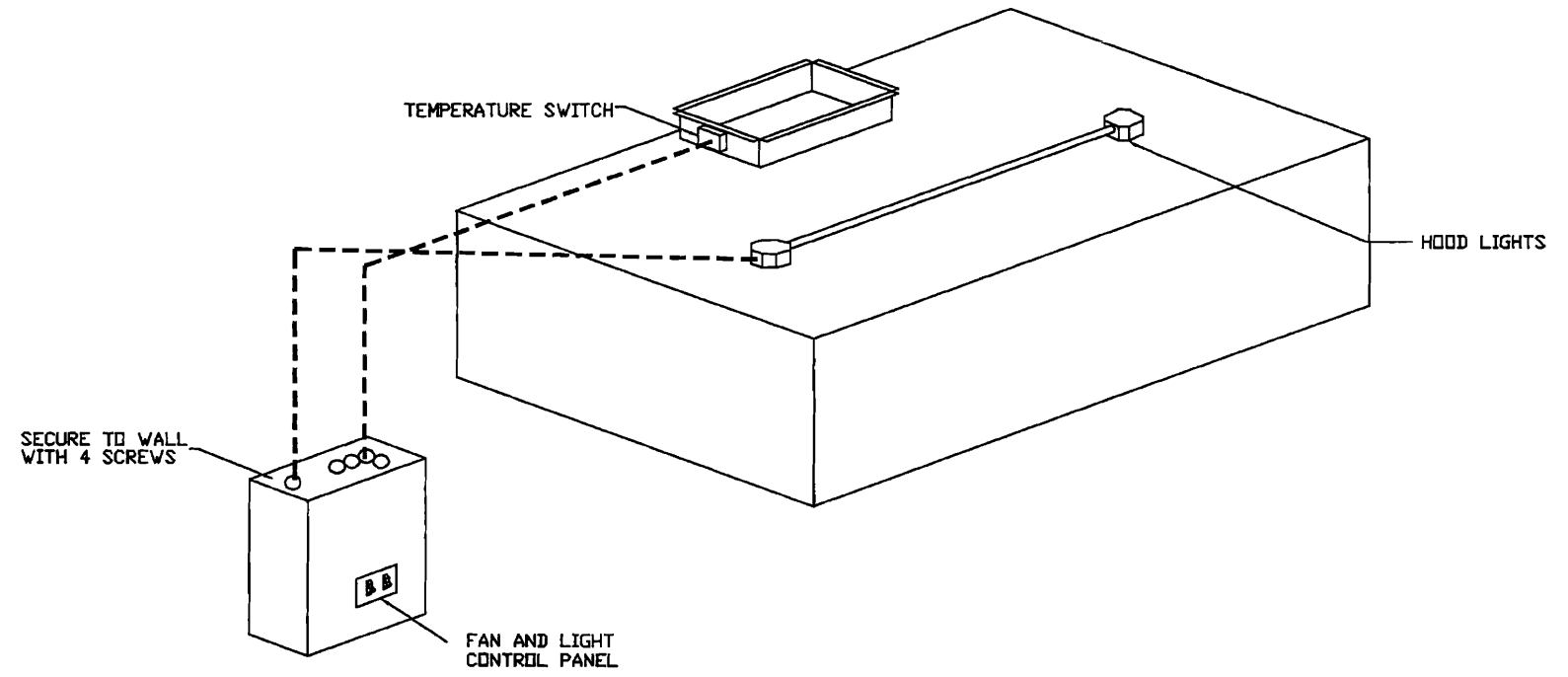
Revise and Resubmit

SIGNATURE _____

Your Title _____ Date _____



JOB Walters	
LOCATION Portland, ME	
DATE 9/14/2009	JOB # 1020114
DWG # Walters	DRAWN BY BFC
REV. 5.00	SCALE 8.5' x 11'



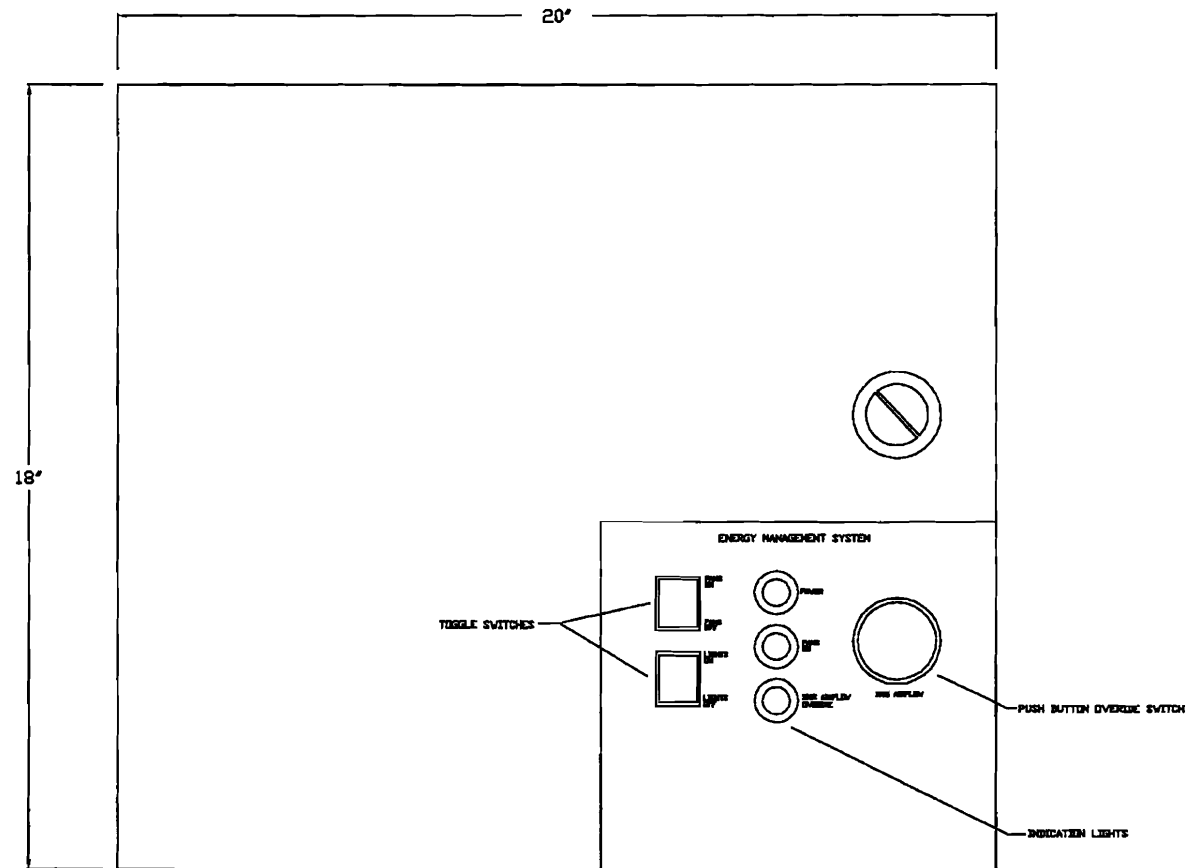
WALL MOUNTED ENERGY MANAGEMENT SYSTEM

CUSTOMER APPROVAL TO MANUFACTURE:	
Approved as Noted	<input type="checkbox"/>
Approved with NO Exception Taken	<input type="checkbox"/>
Revise and Resubmit	<input type="checkbox"/>
SIGNATURE _____	
Your Title _____	Date _____



JOB Walters	
LOCATION Portland, ME	
DATE 9/14/2009	JOB # 1020114
DWG # Walters	DRAWN BY BFC
REV. 5.00	SCALE 8.5' x 11'

WALL MOUNTED EMS SYSTEM



CUSTOMER APPROVAL TO MANUFACTURE:	
Approved as Noted	<input type="checkbox"/>
Approved with NO Exception Taken	<input type="checkbox"/>
Revise and Resubmit	<input type="checkbox"/>
SIGNATURE _____	
Your Title _____	Date _____



JOB Walters	
LOCATION Portland, ME	
DATE 9/14/2009	JOB # 1020114
DWG # Walters	DRAWN BY BFC
REV. 5.00	SCALE 8.5' x 11'

