

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK CITY OF PORTLAND

Please Read
Application And
Notes, If Any,
Attached

BUILDING INSPECTION

PERMIT

Permit Number: 080147

This is to certify that DICTAR ASSOCIATES II to Heating and Ventilating
has permission to Portland Harbor Hotel - Installing hood, exhaust & fan - equipment provided by others
AT 468 FORE ST 038 F008001

provided that the person or persons term or condition 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.

Verification of inspection must be given and when permission procedure before this building or part thereof is altered or service closed-in. 4 HOUR NOTICE REQUIRED.

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

OTHER REQUIRED APPROVALS

Fire Dept. Craig Cross

Health Dept. _____

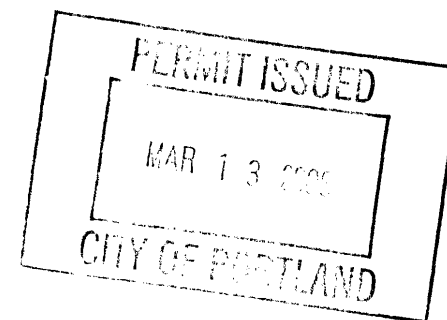
Appeal Board _____

Other _____

Department Name

James Burke 3/13/08
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: 08-0147		Issue Date:		CBL: 038 F008001	
Location of Construction: 468 FORE ST		Owner Name: DICTAR ASSOCIATES II		Owner Address: PO BOX 3572	
Business Name:		Contractor Name: Aero Heating and Ventilating		Contractor Address: 378 Presumpscot Portland	
Lessee/Buyer's Name		Phone:		Phone 2077612092	
				Permit Type: Hood Systems, Commerical	
				Zone: B-3	
Past Use: Commercial - Portland Harbor Hotel		Proposed Use: Commercial - Portland Harbor Hotel - Installing hood, exhaust duct, & fan -equipment provided by others		Permit Fee: \$80.00	
				Cost of Work: \$6,000.00	
				CEO District: 1	
				FIRE DEPT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Denied	
				INSPECTION: Use Group: A2/R1 Type: Hood DML-2003 TYPE 1	
Proposed Project Description: Portland Harbor Hotel - Installing hood, exhaust duct, & fan - equipment provided by others				Signature: Greg Chase	
				Signature: JMB 3/13/08	
				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: 02/21/2008	Zoning Approval		
<ol style="list-style-type: none">This permit application does not preclude the Applicant(s) from meeting applicable State and Federal Rules.Building permits do not include plumbing, septic or electrical work.Building permits are void if work is not started within six (6) months of the date of issuance. False information may invalidate a building permit and stop all work..		Special Zone or Reviews	Zoning Appeal	Historic Preservation
		<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: 2/21/08	<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:	<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:

CERTIFICATION

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

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

City of Portland, Maine - Building or Use Permit

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

Permit No:	Date Applied For:	CBL:
08-0147	02/21/2008	038 F008001

Location of Construction: 468 FORE ST	Owner Name: DICTAR ASSOCIATES II	Owner Address: PO BOX 3572	Phone:
Business Name:	Contractor Name: Aero Heating and Ventilating	Contractor Address: 378 Presumpscot Portland	Phone (207) 761-2092
Lessee/Buyer's Name	Phone:	Permit Type: Hood Systems, Commerical	

Proposed Use: Commercial - Portland Harbor Hotel - Installing hood, exhaust duct, & fan -equipment provided by others	Proposed Project Description: Portland Harbor Hotel - Installing hood, exhaust duct, & fan - equipment provided by others
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Dept: Zoning **Status:** Approved with Conditions **Reviewer:** Marge Schmuckal **Approval Date:** 02/21/2008
Note: **Ok to Issue:** ☒

1) All previous conditions on the entire project still apply.

Dept: Building **Status:** Approved with Conditions **Reviewer:** Jeanine Bourke **Approval Date:** 03/13/2008
Note: **Ok to Issue:** ☒

- 1) No openings allowed within 10' of the exhaust or exiting openings must be inoperable.
- 2) A noncombustible, smooth, nonabsorbant and easily cleanable material must be installed a minimum of 18" in all directions from the hood.
- 3) The Hood shall be installed per IMC 2003 and NFPA 96
This permit is approved based on the plans submitted for reductions in the cleaances based on the application of a UL approved fire wrap or equivalent assembly per code.

Dept: Fire **Status:** Approved with Conditions **Reviewer:** Capt Greg Cass **Approval Date:** 03/12/2008
Note: Called Pete Collard 2/21/08 for shaft details. **Ok to Issue:** ☒

- 1) The two hr required shaft is not detailed on plan submitted.
To be reviewed in field.



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>468 FORE ST, PORTLAND, ME 04101</u>		
Total Square Footage of Proposed Structure/Area		Square Footage of Lot
Tax Assessor's Chart, Block & Lot Chart# <u>38</u> Block# <u>7</u> Lot# <u>8</u>		Applicant * <u>must</u> be owner, Lessee or Buyer* Name <u>PORTLAND HARBOR HOTEL</u> Address <u>468 FORE ST.</u> City, State & Zip <u>PORTLAND ME.</u>
Lessee/DBA (If Applicable)		Telephone: <u>Pete Collard</u> <u>776-8459</u> (C)
Owner (if different from Applicant) Name <u>SHUE</u> Address City, State & Zip		Cost Of Work: \$ <u>6,000.00</u> C of O Fee: \$ Total Fee: \$ <u>80</u>
Current legal use (i.e. single family) <u>Portland Harbor</u> If vacant, what was the previous use? Proposed Specific use: Is property part of a subdivision? If yes, please name Project description: <u>AERO H&V WILL BE INSTALLING THE HOOD & EXHAUST DUCT & FAN EQUIPMENT PROVIDED BY OTHERS</u>		
Contractor's name: <u>AERO H&V INC.</u> Address: <u>378 PRESUMECOTT ST.</u> City, State & Zip <u>PORTLAND, ME 04103</u> Telephone: <u>207-761-2092</u> Who should we contact when the permit is ready: <u>PETE COLLARD</u> Telephone: <u>SAME</u> Mailing address: <u>SAME AS ABOVE</u>		

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

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

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

Signature: Pete L. Collard

Date: 02/20/08

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



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? Carbon Steel If Other, what type? _____

Thickness of the steel for the hood 18 Gauge S.S.

Thickness of the duct for the hood 16 Gauge C.S.

Type of Hood and Duct Supports

Angle Iron to ROOF Structure WITH 1/2" THREADED ROD

Type of seams and Joints WELDED

Grease Gutters provided? yes

Hood Clearance reduction to Combustibles design /specs:

NOT REQUIRED

Duct Clearance reduction to Combustibles design /specs:

0 CLEARANCE GREASE DUCT WRAP

Vibration Isolation System:

NOT REQUIRED

Air Velocity within the duct system 1800 FPM

Grease accumulation prevention system:

GREASE BOX

Cleanouts NOT REQUIRED

Grease Duct enclosure

Exhaust Termination Roof ✓ Wall

Fire Suppression System CAPTIVE-AIRE MODEL ANSUL FSS-R-102 (BY OTHERS)

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

ROOF FAN = 51" ABOVE 4" APPROX 9 FT. FROM WALL

Exhaust fan distance from property lines 100 FT + -

Exhaust fan distance from other vents or openings MIN: 10 FT.

Exhaust fan distance from adjacent buildings 100 FT. + -

Exhaust fan height above adjoining grade 15 FT. + -

Hood Specs

Style of Hood WALL MOUNTED CANOPY (BY OTHERS)

Type of Filter S.S. BAFFLES

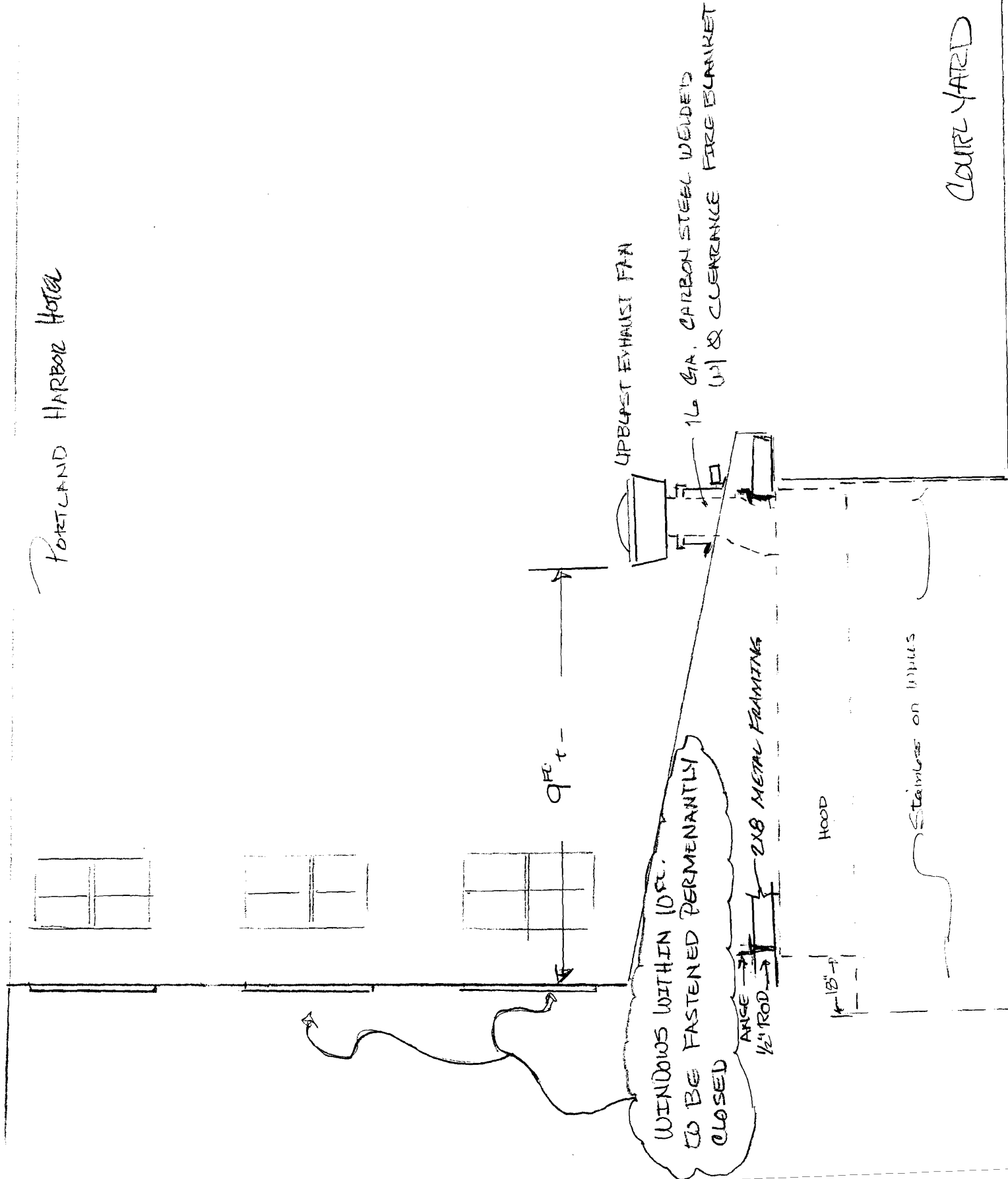
Height of filter above nearest cooking surface 3.5 FT.

Capacity of hood CFM 4000

Make up Air system description and capacity

MODULAR INDOOR DIRECT FIRED HEATER (BY OTHERS)

PORTLAND HARBOR HOTEL



SUBMITTAL SHEET

ITEM# 1 - EXHAUST HOOD W/ PRE WIRE PACKAGE

Captive-Aire Model 6024ND-2-PSP-F (1 REQUIRED)

EXHAUST HOOD - 9FT 3" LONG EXHAUST-ONLY WALL CANOPY HOOD WITH FRONT
PERFOATED SUPPLY PLENUM. 16 X 16 AND 16 X 20 SS BAFFLE FILTERS.
INCANDESCENT LIGHT FIXTURES, 10 X 24 SUPPLY RISERS & ELECTRICAL SYSTEM.
BUILT IN UTILITY CABINET ON LEFT END.



ITEM# 1.1 - EXHAUST FAN

Captive-Aire Model NCA18FA (1 REQUIRED)

EXHAUST FAN HANDLES 4500 CFM AND INCLUDES CURB

SUBMITTAL SHEET

ITEM# 1.3 - FIRE SUPPRESSION SYSTEM 2" MECHANICAL SHUT OFF VAL

Captive-Aire Model ANSUL FSS-R-102 (1 REQUIRED)

FIRE SUPPRESSION SYSTEM 2" MECHANICAL SHUT OFF VALVE



ITEM# 1.4 - S/S WALLS

Custom Model (1 REQUIRED)

304 S/S BEHIND COOKING EQUIPMENT

HOOD NO.	MODEL	LENGTH	MAX. COOKING TEMP.	EXHAUST PLENUM						SUPPLY PLENUM						HOOD CONSTRUCTION	HOOD CONFIG.	
				RISERS						RISERS							END TO END	ROW
				TOTAL EXH. CFM	WIDTH	LENGTH	DIA.	CFM	S.P.	TOTAL SUP. CFM	WIDTH	LENGTH	DIA.	CFM	S.P.			
1	6024 ND-E-FSP-F	16' 0.00' Non 16' 0.00' UD	680 Dep	4000	12"	30'	4000	-0.680"	3800							304 SS Where Exposed	ALINE	N/A

HOID NO	FILTER(S)				LIGHT(S)				UTILITY CABINETS(S)										FIRE	
	TYPE	QTY	HEIGHT	LENGTH	QTY	TYPE	QTY	LOCATION	TYPE	SIZE	CELL #	ELECTRICAL	QTY	LOCATION	TYPE	VELOC				
1	SS Baffle with Handles	2	16"	16"	5	Screw In Compact Fluor	NO	Left	Armed R02	3.6/15	3111002	1 Light 1 Fan	Outside	YES	1004					

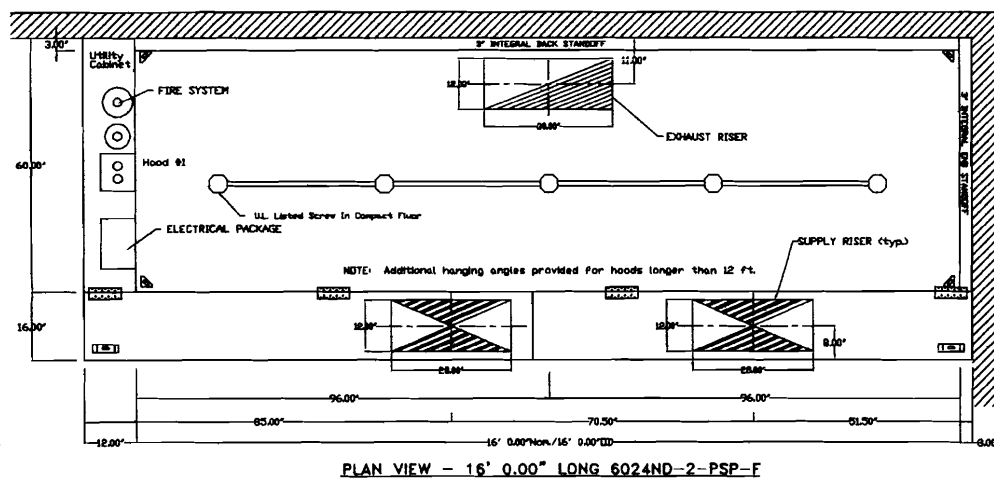
RISER(S)									
HOOD NO.	POS.	LENGTH	WIDTH	HEIGHT	WIDTH	LENG.	DIA.	CFM	S.P.
1	Front	207"	16"	6"	16"	88"		1599	0.218"

FAN UNIT MODEL #		EXHAUST FAN									SUPPLY FAN									
		MODEL	TAG	CFM	S.P.	RPM	H.P.	#	VOLT	FLA	BLDWR	HOUSING	TAG	CFM	S.P.	RPM	H.P.	#	VOLT	FLA
1	NCA18FA EF-1	NCA18FA		4000	0.750"	921	2.000	3	208	6.0										
2	AE-3.500-G15										G15	A2-D.500		3200	0.500"	921	2.000	3	208	6.0

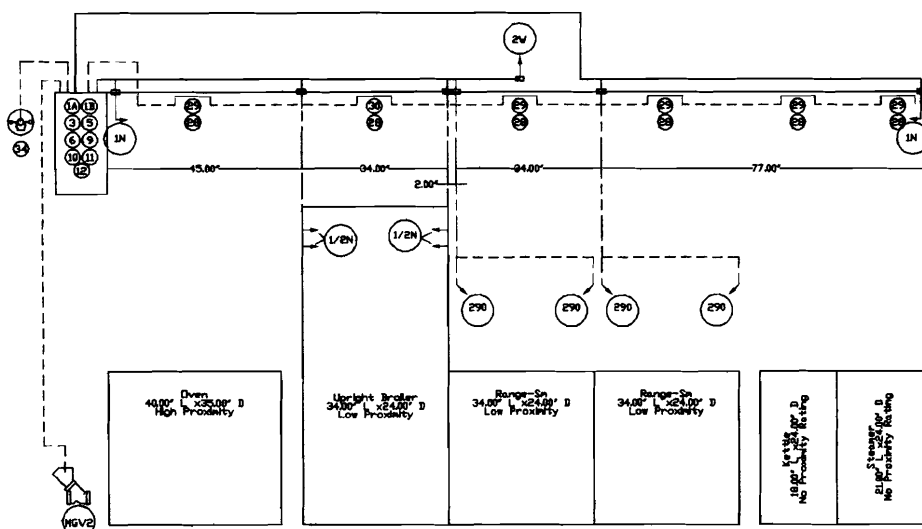
FAN NO.	OPTION (Qty. - Descr.)
1	1 - Grease Box
2	1 - Motorized Backdraft Damper for A2-B Housing

NO.	QTY	ITEM	SIZE
1	1	Curb	26.500"W x 26.500"L x 20.000"H 4.000x12.000 Pitch Vented Hinged

NOL TAG	PACKAGE #	LOCATION	SWITCHES		ROOF TOP STARTERS	OPTION	FANS CONTROLLED					
			LOCATION	QUANTITY			TYPE	#	H.P.	VOLTY	FLA	
1	ES-1	31111002	Utility Cabinet Left Hood # 1	Utility Cabinet Left Hood # 1	1 Light 1 Fan		Exhaust in Fire	Exhaust	3	2,000	200	6.0
							Supply	3	2,000	200	6.0	

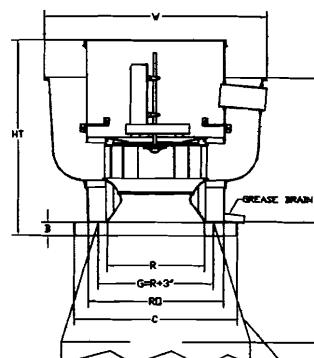


PLAN VIEW - 16' 0.00" LONG 6024ND-2-PSP-F



DETAIL - ANSUL FIRE SUPPRESSION SYSTEM (ITEM #1.3)

NCAFA SERIES UPBLAST EXHAUST FANS (UL762) ITEM #1.1

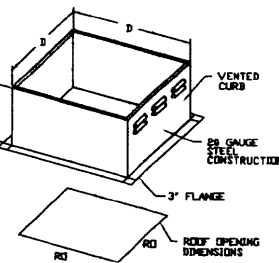


- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL762
- AMCA SOUND AND ADR CERTIFIED
- WIRING FROM MOTOR TO DISCONNECT
- WEATHERPROOF DISCONNECT
- HIGH HEAT OPERATION 300°F (149°C)
- GREASE CLASSIFICATION TESTING

NORMAL TEMPERATURE TEST
EXHAUST FAN MUST OPERATE CONTINUOUSLY
WHILE EXHAUSTING AIR AT 300°F (149°C)
UNTIL ALL FAN PARTS HAVE REACHED
THERMAL EQUILIBRIUM, AND WITHOUT ANY
DETERIORATING EFFECTS TO THE FAN WHICH
WOULD CAUSE UNSAFE OPERATION.

ABNORMAL FLARE-UP TEST
EXHAUST FAN MUST OPERATE CONTINUOUSLY
WHILE EXHAUSTING BURNING GREASE VAPORS
AT 600°F (316°C) FOR A PERIOD OF
15 MINUTES WITHOUT THE FAN BECOMING
DAMAGED TO ANY EXTENT THAT COULD CAUSE
AN UNSAFE CONDITION.

- GREASE BOX
HINGED FAN
PITCHED CURB
INSULATED CURB



PITCHED CURBS ARE
FOR PITCHED ROOFS.

SPECIFY PITCH
EXAMPLE: 7/12 PITCH = 30° SLOPE

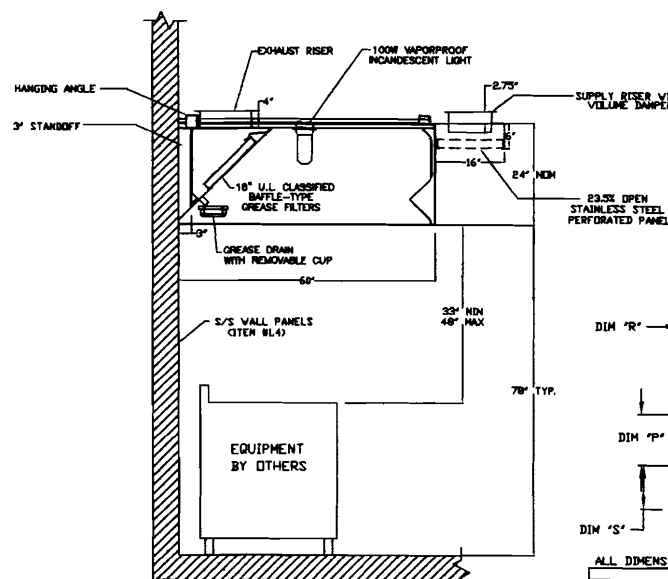
CURD DIMENSIONAL DATA

FAN MODEL	D	E
NCA18FA	26 1/2	20

CENTRIFUGAL UP-BLAST EXHAUST FANS DIMENSIONAL DATA

FAM MODEL	HT	W	B	C	F	R	RO	WEIGH LB
NCA18FA	33 3/8	38 7/8	2	28	29 1/2	18	24	195

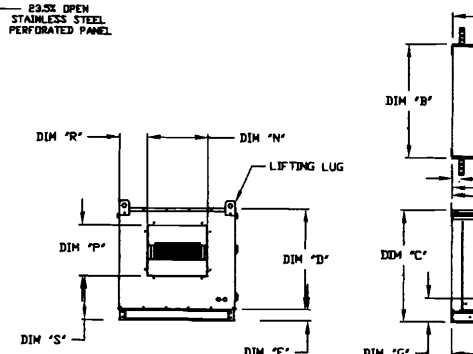
QTY	DN FAN	ITEM	SIZE
1	# 1	Curb	26.500"W x 26.500"L x 20.000"H Vented Hinged
2	# 2	Curb	31.000"W x 79.000"L x 20.000"H Insulated



SECTION VIEW - MODEL 6024-ND-2 with PSP Accessory

ITEM #1

MODULAR INDOOR INLINE DIRECT FI



ALL DIMENSIONS ARE NOMINAL AND GIVEN IN INCHES

ALL DIMENSIONS ARE NOMINAL AND GIVEN IN INCHES.									
		ONLY DIMENSIONS							
MODEL	WEIGHT	A	B	C	D	E	F	G	
0.500-0.15	9.5 LBS	14-3/8	97-3/8	36-3/4	33-1/16	3-3/4	48	7-13/16	

UNIT INFORMATION.

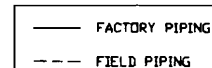
MODEL	BTU RANGE (GPH)			GAS PRESSURE		GAS CO. "W"
	BURNER LENGTH	BTU LOW	BTU HIGH	MIN	MAX	
1500-G15	12"	18	550	7" WC	14" WC	

GAS FIRED MAKE-UP AIR UNIT(S)

FAN UNIT NO.	BTU's	TEMP. RISE	GAS TYPE
2	231168	70 deg F	Natural

NOTES

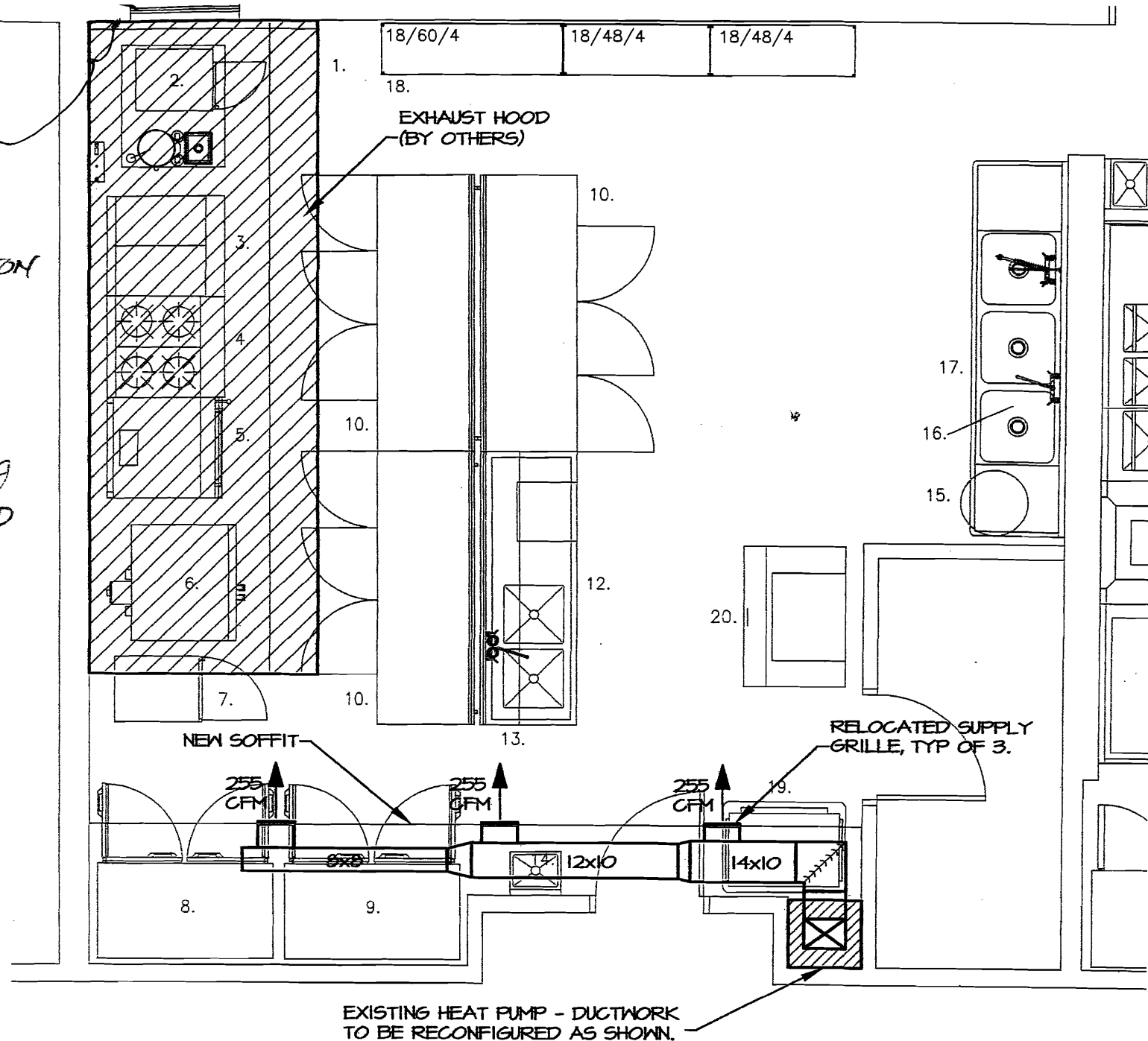
- FIELD PIPE DROPS AS SHOWN
- SLEEVING, ELBOWS, TEES, AND NOZZLES SUPPLIED BY GAS
- RELOCATE NOZZLES IF FLOW PATTERN IS BLOCKED BY SHELVING, SALAMANDERS, ETC.
- MAXIMUM 150 BOTS IN SUPPLY LINE.
- MINIMUM 72 INCHES OF AGENT LINE FROM TANK TO FIRST NOZZLE.
- IF APPLICABLE, PRE-PIPE CHARBRIOLER DROPS ARE SHIPPED LOOSE.
- FACTORY PIPING EXTENDS A MAXIMUM OF 6' ABOVE THE TOP OF THE HOOD.
- APPLIANCE DIMENSIONS LISTED REPRESENT THE COOKING SURFACE SIZE, NOT THE OVERALL APPLIANCE SIZE.
- THIS FIRE SYSTEM COMPLIES WITH U.L. 300 REQUIREMENTS



WINDOW TO BE
REMOVED

EXISTING
WALL CONSTRUCTION
5/8 SHEET ROCK
METAL FRAMING

STAINLESS BACKING
FROM BOTTOM OF HOOD
TO FLOOR 4.2.4.3



KITCHEN HVAC PLAN

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