

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



CITY OF PORTLAND BUILDING PERMIT

This is to certify that DICTAR ASSOCIATES

Located At 468 FORE ST

Job ID: 2011-02-392-CH OF USE

CBL: 038 - - F - 008 - 001 - - - -

has permission to Install Type I Kitchen Hood systems, 11'x36" and 32"x32" with make up air provided that the person or persons, firm or corporation accepting this permit shall comply with all of the provisions of the Statues of Maine and of the Ordinances of the City of Portland regulating the construction, maintenance and use of the buildings and structures, and of the application on file in the department.

Notification of inspection and written permission procured before this building or part thereof is lathed or otherwise closed-in. 48 HOUR NOTICE IS REQUIRED.

A final inspection must be completed by owner before this building or part thereof is occupied. If a certificate of occupancy is required, it must be

[Signature]
Fire Prevention Officer

[Signature] 4/15/11
Code Enforcement Officer / Plan Reviewer

THIS CARD MUST BE POSTED ON THE STREET SIDE OF THE PROPERTY.

PENALTY FOR REMOVING THIS CAR

SCANNED

City of Portland, Maine - Building or Use Permit Application

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

Job No: 2011-02-392-CH OF USE 2011-2216 - HOOD	Date Applied: 2/4/2011	CBL: 038 - - F - 008 - 001 - - - -	
Location of Construction: 468 FORE ST	Owner Name: DICAR ASSOCIATES	Owner Address: PO BOX 3572 PORTLAND, ME 04104	Phone:
Business Name:	Contractor Name: Jesse Thonpson	Contractor Address: 424 Fore St., Portland ME 04101	Phone: (207) 842-2888
Lessee/Buyer's Name:	Phone:	Permit Type: HOOD	Zone: B-3
Past Use: Restaurant (applied for change of use from retail)	Proposed Use: Restaurant - "Miyake" - install kitchen exhaust system	Cost of Work: 80000.00	CEO District:
		Fire Dept: <input checked="" type="checkbox"/> Approved w/ conditions <input type="checkbox"/> Denied <input type="checkbox"/> N/A	Inspection: Use Group: A-2 Type: Type I Hood
		Signature: <i>[Signature]</i>	Signature: <i>[Signature]</i> 4/15/11
Proposed Project Description: 470 Fore St - "Miyake" - install kitchen exhaust system		Pedestrian Activities District (P.A.D.)	

Permit Taken By:	Zoning Approval		
<p>1. This permit application does not preclude the Applicant(s) from meeting applicable State and Federal Rules.</p> <p>2. Building Permits do not include plumbing, septic or electrical work.</p> <p>3. Building permits are void if work is not started within six (6) months of the date of issuance. False informatin may invalidate a building permit and stop all work.</p>	Special Zone or Reviews <input type="checkbox"/> Shoreland <input type="checkbox"/> Wetlands <input type="checkbox"/> Flood Zone <input type="checkbox"/> Subdivision <input type="checkbox"/> Site Plan <input type="checkbox"/> Maj <input type="checkbox"/> Min <input type="checkbox"/> MM Date: <i>02 w/condition</i> <i>3/31/11 ABU</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 Dist 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>ABU</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 appication 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	PHON

BUILDING PERMIT INSPECTION PROCEDURES

Please call 874-8703 or 874-8693 (ONLY)

or email: buildinginspections@portlandmaine.gov

With the issuance of this permit, the owner, builder or their designee is required to provide adequate notice to the city of Portland Inspections Services for the following inspections. Appointments must be requested 48 to 72 hours in advance of the required inspection. The inspection date will need to be confirmed by this office.

- **Please read the conditions of approval that is attached to this permit!! Contact this office if you have any questions.**
 - **Permits expire in 6 months. If the project is not started or ceases for 6 months.**
 - **If the inspection requirements are not followed as stated below additional fees may be incurred due to the issuance of a "Stop Work Order" and subsequent release to continue.**
1. Close in prior to insulation or drywall
 2. Final Inspection at completion of work

The project cannot move to the next phase prior to the required inspection and approval to continue, REGARDLESS OF THE NOTICE OF CIRCUMSTANCES.

IF THE PERMIT REQUIRES A CERTIFICATE OF OCCUPANCY, IT MUST BE PAID FOR AND ISSUED TO THE OWNER OR DESIGNEE BEFORE THE SPACE MAY BE OCCUPIED.



PORTLAND MAINE

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Director of Planning and Urban Development
Penny St. Louis

Job ID: 2011-02-392-CH OF USE

Located At: 468 FORE

CBL: 038 - - F - 008 - 001 - - - -

Conditions of Approval:

Zoning

1. This permit is being approved on the basis of plans submitted. Any deviations shall require a separate approval before starting that work.
2. This permit is connected to the change of use permit (2011-02-392 #2011-1158) to change the space from retail to restaurant.

Fire

1. Install shall comply with NFPA 96 and manufacture's specifications. A compliance letter is required.
2. Any cutting and welding done will require a Hot Work Permit from Fire Department.
3. A separate Suppression System Permit is required.

Building

1. Application approval based upon information provided by applicant. Any deviation from approved plans requires separate review and approval prior to work.
 2. This permit is approved based on the plans submitted for reductions in the clearances based on the application of a UL approved fire wrap or equivalent assembly per code.
 3. Separate permits are required for electrical installations.
-

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</u>		
Total Square Footage of Proposed Structure <u>6050 sq ft</u>	Square Footage of Lot <u>1380 sq ft</u>	
Tax Assessor's Chart, Block & Lot Chart# <u>038</u> Block# <u>F</u> Lot# <u>006</u>	Owner: <u>Masa Miyake</u> <u>Will Garfield</u>	Telephone: <u>207</u> <u>871-9170</u>
Lessee/Buyer's Name (If Applicable) <u>Miyake Restaurant</u>	Applicant name, address & telephone: <u>Miyake Restaurant</u> <u>Will Garfield</u> <u>Masa Miyake</u>	Cost Of Work: \$ <u>12,000.</u> Fee: \$ _____ C of O Fee: \$ _____
Current legal use (i.e. single family) <u>EMPTY</u>		
If vacant, what was the previous use? <u>Furniture store</u> <u>UTopia</u> <u>Change of use</u>		
Proposed Specific use: <u>Miyake Restaurant</u>		
Is property part of a subdivision? <u>NO</u> If yes, please name _____		
Project description: <u>Restaurant</u> <u>Kitchen Hood/Exhaust.</u>		
Contractor's name, address & telephone: <u>Jesse Thompson, 424 Fore St. Portland, 207-2888</u>		
Who should we contact when the permit is ready: <u>Will Garfield</u>		
Mailing address: <u>Will Garfield</u> <u>129 Spring St. Applicant</u> <u>Portland, ME 04101</u>		
Phone: <u>207 272 3316</u>		

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

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

RECEIVED
MAR 23 2011
City of Building Inspection
City of Portland Maine

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, and agree to conform to all applicable laws of this jurisdiction. In addition, if a permit for work described in this application is issued, I certify that the Code Official's authorized representative shall have the authority to enter all areas covered by this permit at any reasonable hour to enforce the provisions of the codes applicable to this permit.

Signature of applicant: <u>[Signature]</u>	Date: <u>3-18-11</u>
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This is not a permit; you may not commence ANY work until the permit is issued.

3/25/11

Job Summary Report
Job ID: 2011-02-392-CH OF USE

Report generated on Mar 28, 2011 12:43:22 PM

Job Type:	Change of Use Commercial	Job Description:	470 Fore St	Job Year:	2011
Building Job Status Code:	Approved	Pin Value:	619	Tenant Name:	Miyake
Job Application Date:		Public Building Flag:	N	Tenant Number:	
Estimated Value:	80,000	Square Footage:			
Related Parties:		ASSOCIATES DICTAR		<i>Property Owner</i>	
		CHRISTOPHER DESIMONE, JR. - CHRISTOPHER DESIMONE		<i>ELECTRICAL CONTRACTOR</i>	
		Jesse Thompson		<i>GENERAL CONTRACTOR</i>	

Job Charges

Fee Code Description	Charge Amount	Permit Charge Adjustment	Net Charge Amount	Payment Date	Receipt Number	Payment Amount	Payment Adjustment Amount	Net Payment Amount	Outstanding Balance
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Location ID: 5804

Location Details

Alternate Id	Parcel Number	Census Tract	GIS X	GIS Y	GIS Z	GIS Reference	Longitude	Latitude
D20709	038 F 008 001		M				-70.255682	43.655272

Location Type	Subdivision Code	Subdivision Sub Code	Related Persons	Address(es)
1				468 FORE STREET WEST

Location Use Code	Variance Code	Use Zone Code	Fire Zone Code	Inside Outside Code	District Code	General Location Code	Inspection Area Code	Jurisdiction Code
OFFICE & BUSINESS SERVICE		DOWNTOWN BUSINESS					DISTRICT 2	CENTRAL BUSINESS DISTRICT

Structure Details

Structure: Loc id 000005803 Alt id 000678

Occupancy Type Code:

Structure Type Code	Structure Status Type	Square Footage	Estimated Value	Address
Office & Professional Buildings	6	2134,44		468 FORE STREET WEST

Longitude	Latitude	GIS X	GIS Y	GIS Z	GIS Reference	User Defined Property	Value
0	0	M				Cook Tops	0
						Dishwasher	0

Job Summary Report
Job ID: 2011-02-392-CH OF USE

Report generated on Mar 28, 2011 12:43:22 PM

User Defined Property		Value
Fixtures-Incandescent		0
Fixtures-Incandescent		6
Fixtures-Incandescent		100
Heavy Duty Circuit		0
Ranges		0
Receptacles		0
Receptacles		11
Receptacles		20
Receptacles		70
Receptacles		100

Permit #: 20111158

Permit Data						
Location Id	Structure Description	Permit Status	Permit Description	Issue Date	Reissue Date	Expiration Date
5804	Restaurant MIYAKE	Final Insp Comp	Change of Use Retail "Utopia" -Restaurant "Miyake"	3/4/11		8/31/11

Inspection Details						
Inspection Id	Inspection Type	Inspection Result Status	Inspection Status Date	Scheduled Start Timestamp	Result Status Date	Final Inspection Flag

Fees Details								
Fee Code Description	Charge Amount	Permit Charge Adjustment	Permit Charge Adj Remark	Payment Date	Receipt Number	Payment Amount	Payment Adjustment Amount	Payment Adj Comment
Certificate of Occupancy Fee	\$75.00			2/10/11	1159	\$75.00		
Historic Review - Administrative	\$50.00			2/10/11	1159	\$50.00		
Job Valuation Fees	\$820.00			2/10/11	1159	\$820.00		

Permit #: 20111965

Permit Data						
Location Id	Structure Description	Permit Status	Permit Description	Issue Date	Reissue Date	Expiration Date
5804	Restaurant MIYAKE	Initialized	Electrical Miyake - 2			

Inspection Details						
Inspection Id	Inspection Type	Inspection Result Status	Inspection Status Date	Scheduled Start Timestamp	Result Status Date	Final Inspection Flag

Job Summary Report
Job ID: 2011-02-392-CH OF USE

Report generated on Mar 28, 2011 12:43:22 PM

Fees Details								
Fee Code Description	Charge Amount	Permit Charge Adjustment	Permit Charge Adj Remark	Payment Date	Receipt Number	Payment Amount	Payment Adjustment Amount	Payment Adj Comment
Electric Commercial Permit Fee	\$55.00			3/18/11	1966	\$55.00		



Permit #: 20112216

Permit Data						
Location Id	Structure Description	Permit Status	Permit Description	Issue Date	Reissue Date	Expiration Date
5804	Restaurant MIYAKE	Initialized	Install Kitchen Hood system			

Inspection Details						
Inspection Id	Inspection Type	Inspection Result Status	Inspection Status Date	Scheduled Start Timestamp	Result Status Date	Final Inspection Flag

Fees Details								
Fee Code Description	Charge Amount	Permit Charge Adjustment	Permit Charge Adj Remark	Payment Date	Receipt Number	Payment Amount	Payment Adjustment Amount	Payment Adj Comment
Job Valuation Permit Based Fee	\$140.00							



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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? _____ If Other, what Type? _____

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

Thickness of the steel for the hood 18 ga

Thickness of the duct for the hood 16 ga

Type of Hood and Duct Supports

metal fasteners

Type of seams and Joints welded liquidtight

Grease Gutters provided? Yes

Hood Clearance reduction to Combustibles design /specs:

per NFPA 96 (INCL. 3-in standoff 1hr rated Fire protection)

Duct Clearance reduction to Combustibles design /specs:

per NFPA 96

Vibration Isolation System:

Yes

Air Velocity within the duct system Exh. air: 2,200 FPN

Grease accumulation prevention system: MUA: 1250 FPN

Yes - grease gutters, periodic cleaning

Cleanouts Yes per NFPA 96 (3 duct cleanouts: 1 exh fan clean out)

Grease Duct enclosure N/A

Exhaust Termination Roof _____ Wall X

Fire Suppression System Yes

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

Yes, no combustibles present

Exhaust fan distance from property lines Variance required

Exhaust fan distance from other vents or openings 10ft. ±

Exhaust fan distance from adjacent buildings Variance required

Exhaust fan height above adjoining grade 18ft. ±

Hood Specs

Style of Hood back-wall mounted canopy hood

Type of Filter S-S baffle filter (UL Listed)

Height of filter above nearest cooking surface approx. 48in

Capacity of hood CFM total CFM = 4,000

Make up Air system description and capacity

Untempered, compensating, MUA at 2,400 CFM

33 Airport Road
Newport, Vermont 05855
www.nevtecltd.com

800 8 NEVTEC (863 8832)
fax 802 334 6611
802 334 7800

March 14, 2011

Will Garfield
Miyaki 2 Restaurant
470 Fore Street
Portland, ME 04101

Re: Kitchen hood ventilation

Enclosed are drawings and specifications as follows:

1. Drawing KV-1 - plan view
2. Drawing KV-2 - section @ hoods
3. Drawing KV-3 - front section @ make-up air intake unit
4. Drawing KV-4 - front section @ exhaust blower
5. Drawing KV-5 - hood fastening detail
6. Electrical specifications
7. 11'x36" hood detail
8. 32"X32" hood detail
9. Exhaust blower detail (2 pages)
10. Make-up air unit detail
11. Spark arrester detail

Notes: :

1. All combustibles within 18" of the hood and exhaust duct system to be protected as approved.
2. The fasteners for hanging the ventilation hoods will be as follows:
 - a. 5/16" x 5" steel lag bolts will be used to secure the hood to the back wall.
 - b. 14 ga stainless steel hanger straps will be used to hang both hoods. The hanger straps will be welded to the hood, and be anchored into the concrete ceiling above with masonry tap-con screws.

Note the following work to be done by others:


1. Electrical - see specifications attached.
2. Site preparation for the kitchen hood system:
 - a. New walls to be constructed with metal studs and 5/8 fire code sheet rock.

- b. Protect any combustibles within 18" of the hood and duct system as approved.
 - c. Provide all wall openings required for the exhaust and make-up air ducts as shown on the drawings.
 - d. Install wood blocking around the make-up air wall opening.
 - e. Suspended ceiling panels within 18" of the hood and duct system to be fire rated.
 - f. Hood enclosure to be provided around the exposed perimeter of the vent hoods.
3. Fire suppression system - to be installed after the hood is in place. The fire suppression installer typically will furnish the gas shut-off valve, which would be installed by the gas company or plumber.

A set of drawings will need to be submitted to the local authority having jurisdiction.

Please call if you have any questions regarding the proposed plans.

Sincerely,

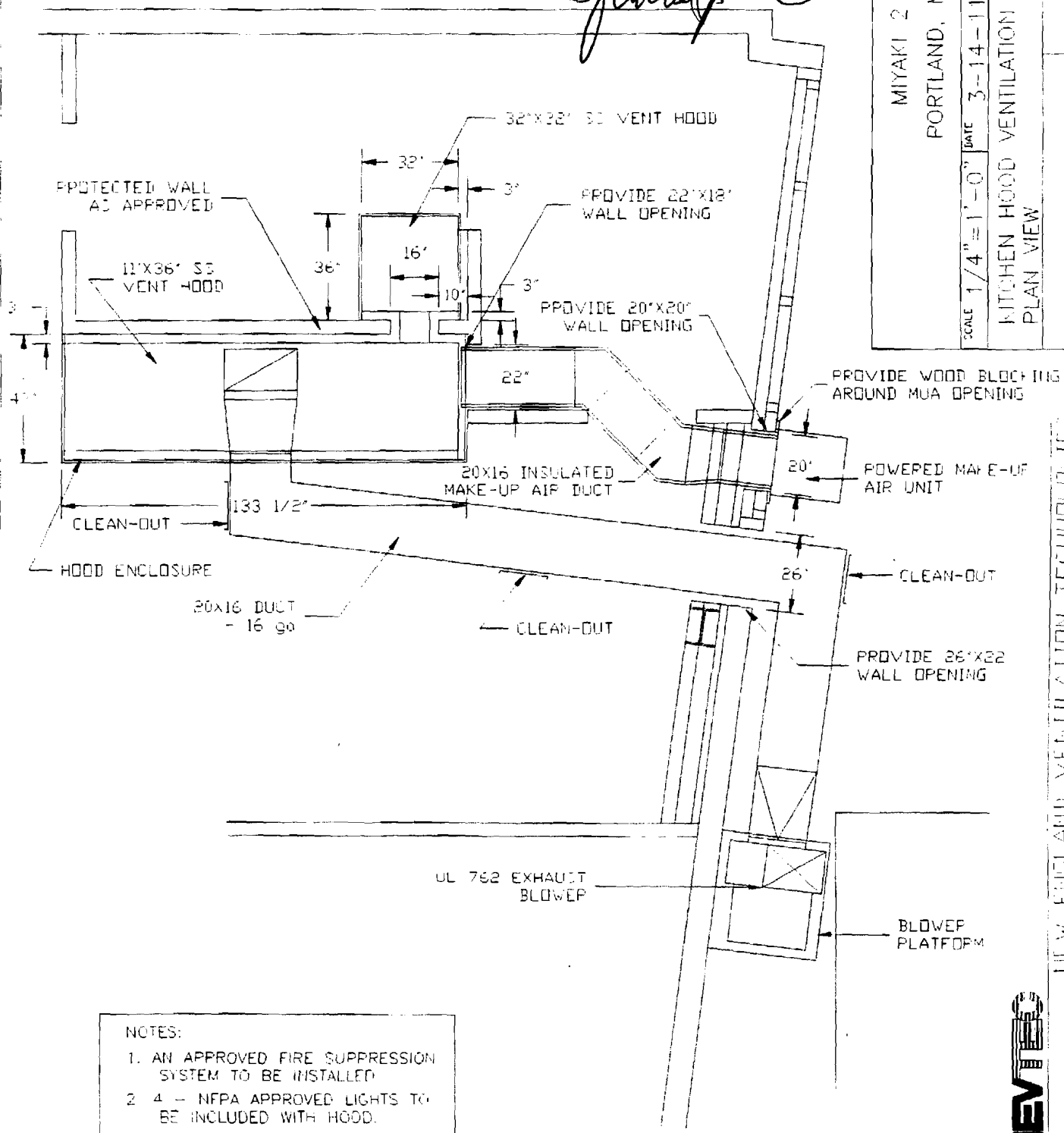


Rod Davis

Rev. 1

NOT approved. Must meet set backs. See Rev. 2

By [Signature] (58)



MIYAKI 2
PORTLAND, ME

SCALE 1/4" = 1'-0" DATE 3-14-11 DRAWN BY RDD

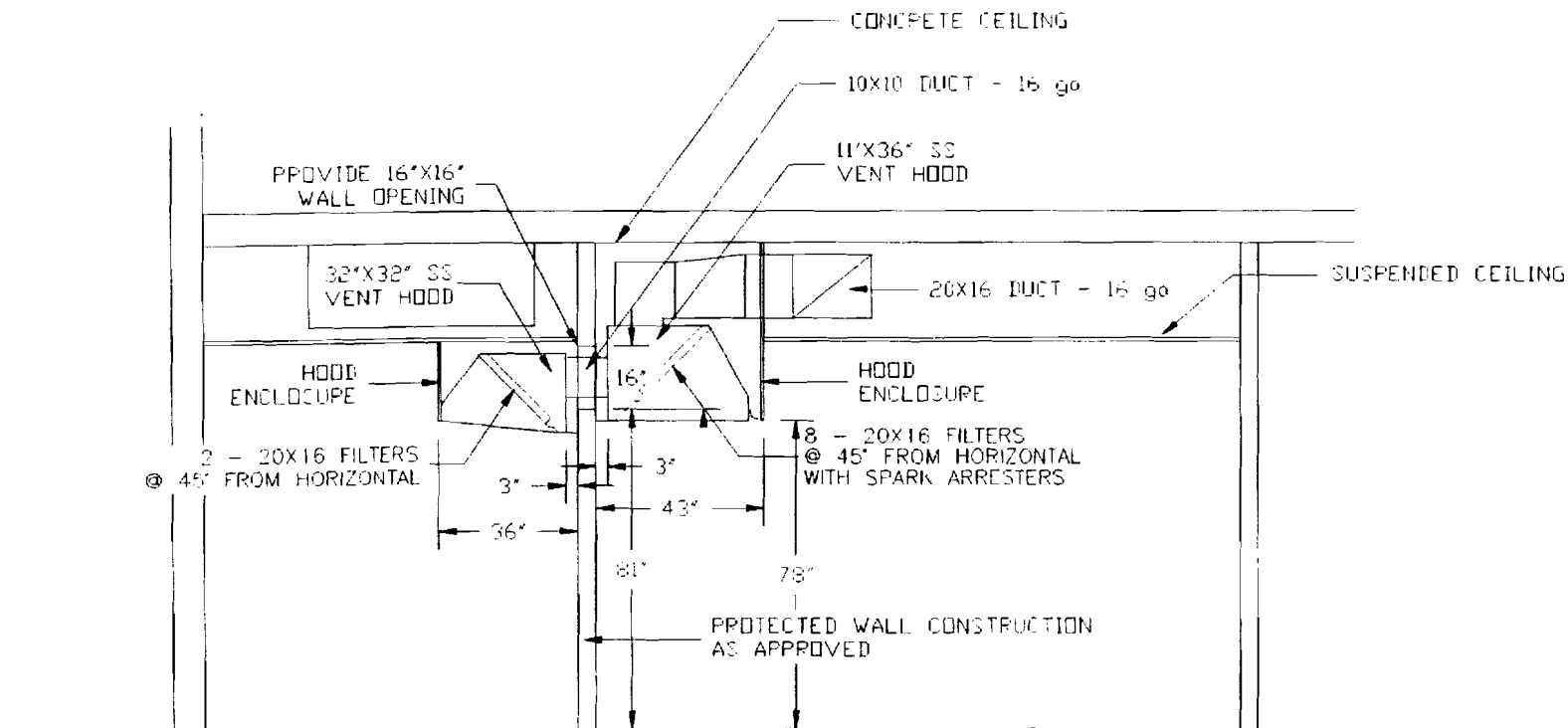
KITCHEN HOOD VENTILATION SYSTEM
PLAN VIEW

DRAWING NUMBER
K.V-1

- NOTES:
1. AN APPROVED FIRE SUPPRESSION SYSTEM TO BE INSTALLED
 2. 4 - NFPA APPROVED LIGHTS TO BE INCLUDED WITH HOOD.

NEW ENGLAND VENTILATION TECHNOLOGIES





MIYAKI 2
 PORTLAND, ME

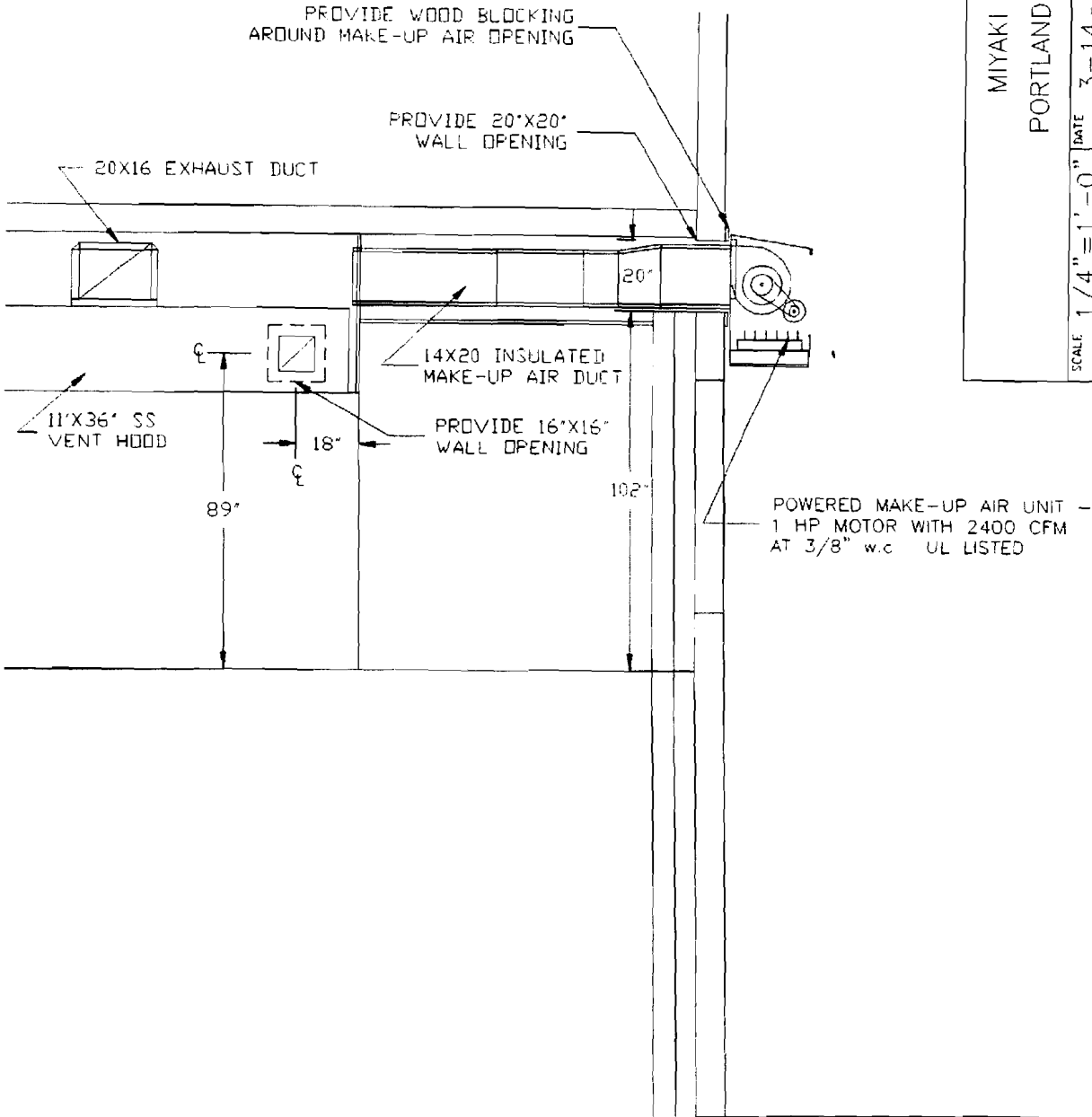
SCALE 1/4" = 1'-0" DATE 3-14-11 DRAWN BY RDD

KITCHEN HOOD VENTILATION SYSTEM
 SECTION @ HOODS

DRAWING NUMBER
 HV-1



NEW ENGLAND VENTILATION TECHNOLOGIES



MIYAKI 2
PORTLAND, ME

SCALE: 1/4" = 1'-0" DATE 3-14-11 DRAWN BY RDD

KITCHEN HOOD VENTILATION SYSTEM
FRONT SECTION @ MAKE-UP AIR UNIT

DRAWING NUMBER
KV-3

NEW ENGLAND VENTILATION TECHNOLOGIES

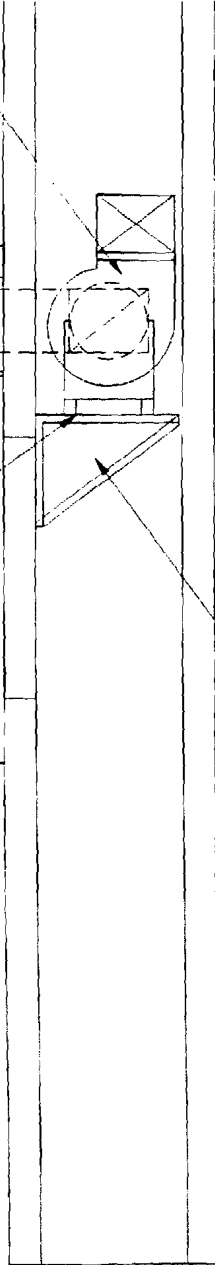


BELT DRIVE EXHAUST BLOWER
- 2 HP MOTOR WITH 4000 CFM
@ .9" w.c. UL762 LISTING

16X20 EXHAUST DUCT

VIBRATION ISOLATORS

BLOWER PLATFORM



MIYAKI 2
PORTLAND, ME

SCALE 1/4" = 1'-0" DATE 3-14-11 DRAWN BY RDD

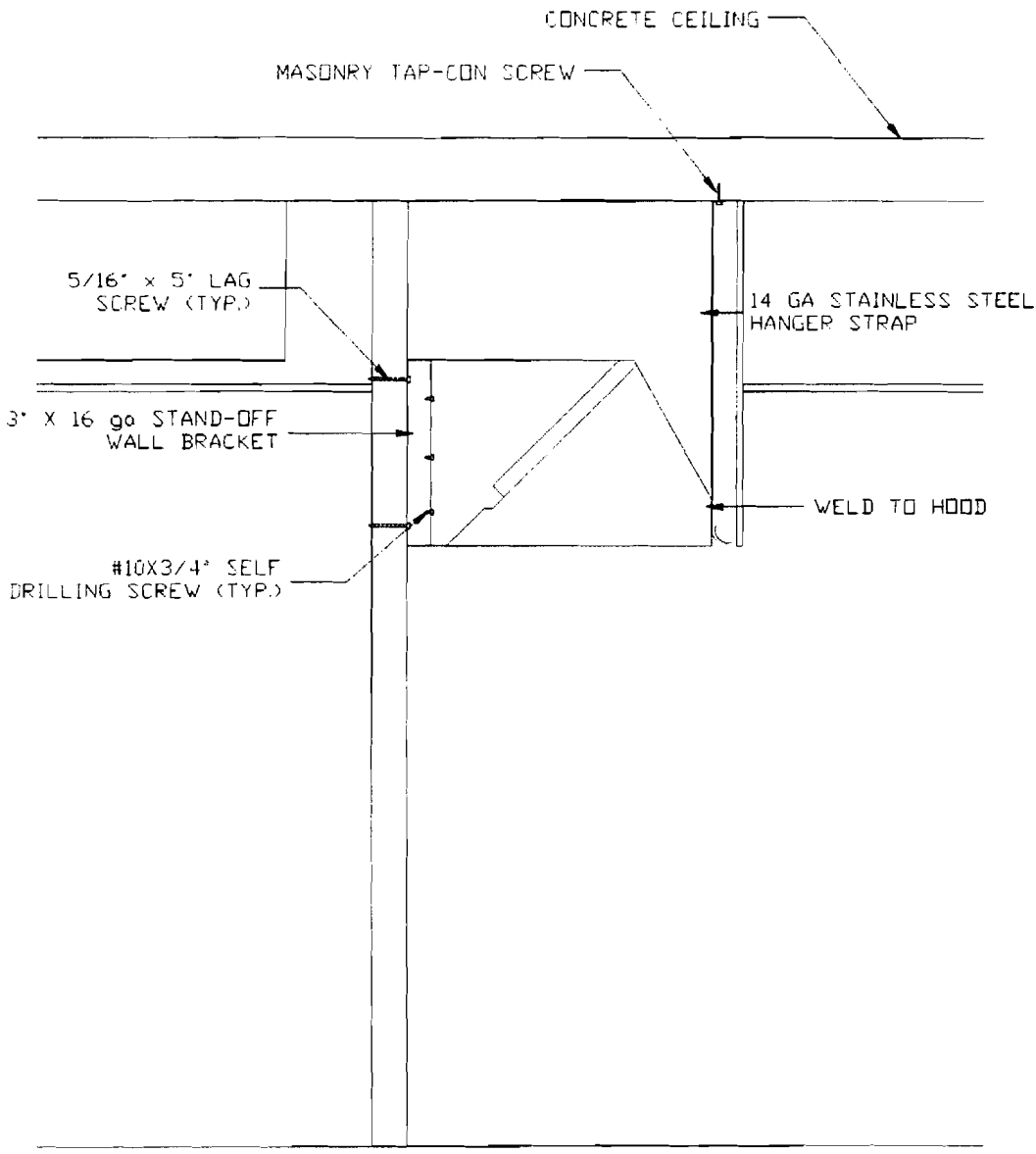
KITCHEN HOOD VENTILATION SYSTEM
FRONT SECTION @ EXHAUST BLOWER

DRAWING NUMBER

KV-4



NEW ENGLAND VENTILATION TECHNOLOGIES



MIYAKI 2
 PORTLAND, ME

SCALE 1/2" = 1'-0" DATE 3-14-11 DRAWN BY RDD

KITCHEN HOOD VENTILATION SYSTEM
 HOOD FASTENING DETAIL

DRAWING NUMBER
 AV-5



NEW ENGLAND VENTILATION TECHNOLOGIES

33 Airport Road
Newport, Vermont 05855
www.nevtecltd.com

800 8 NEVTEC (863 8832)
fax 802 334 6611
802 334 7800

March 14, 2011

Will Garfield
Miyaki 2 Restaurant
470 Fore Street
Portland, ME 04101

Re: Kitchen hood ventilation

Electrical Specifications

Hood 11' x 42"

<u>Exhaust Blower</u>	2 HP/208V/3 phase/1 speed motor 6.0 FLA.
<u>Supply Blower</u>	1 HP/208V/3 phase/1 speed motor 3.3 FLA.

Notes:

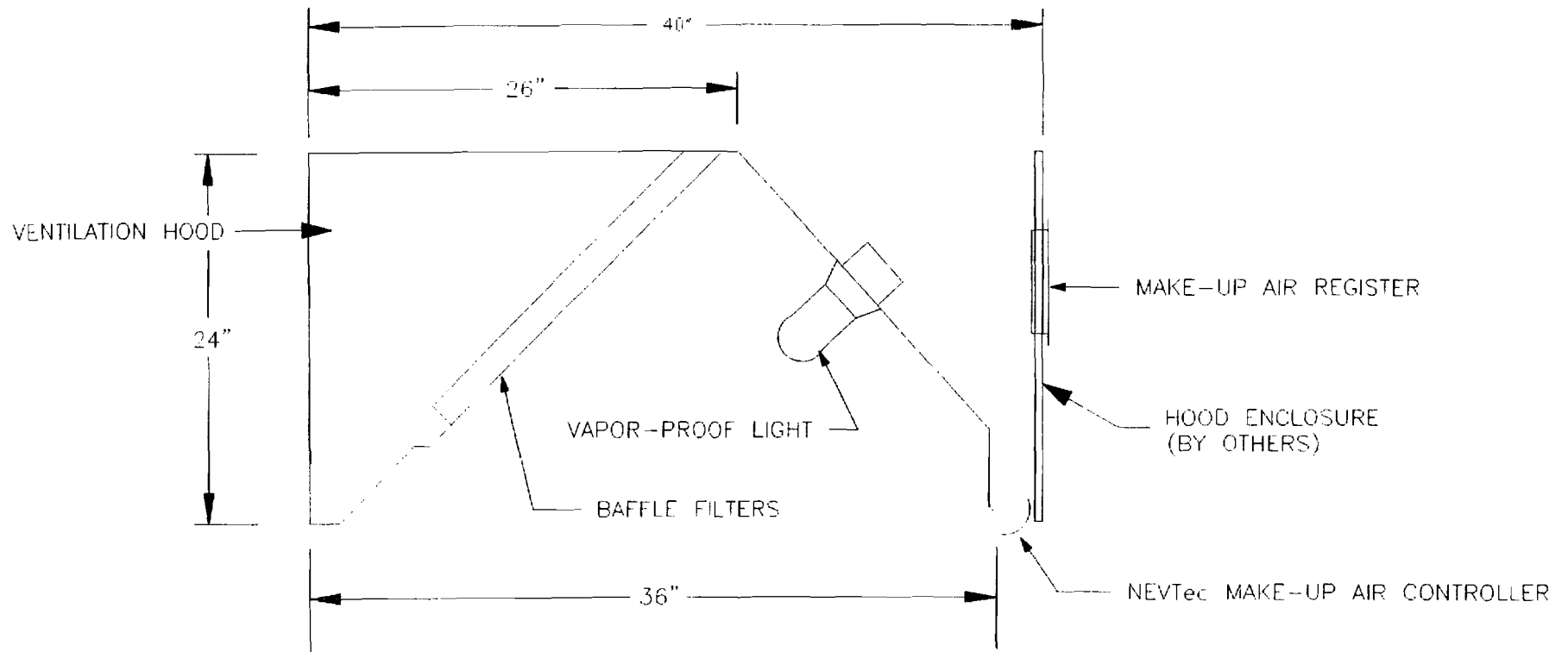
1. Two AC inverters (variable frequency drives) to be furnished (by Nevtec) to control the exhaust and make-up air blowers for variable speed operation.

Input: 1 or 3 phase, 200-230V, 50-60Hz
Output: 3 phase, 3-wire, 200-230V

2. Provide electrical connections to all blowers. Each motor is pre-wired to an external weatherproof box, located on the exterior of the blower housing. A service switch is provided at each blower. All other electrical materials required, including disconnects, are to be furnished by the electrical contractor.
3. The supply blower to shut down upon activation of the fire suppression system. Exhaust blower to continue operating.
4. The 11' hood will have 3 lights, which will need to be wired. Conduit is run between the junction boxes of each light fixture. Switch for the hood lights to be supplied by the electrical contractor. There will be 1 light furnished for the 32"x32" hood.

Please call if you have any questions regarding the electrical specifications.


Rod Davis



1. 11' x 36", 18 ga. STAINLESS STEEL VENTILATION HOOD.
2. ACCESSORIES INCLUDE (3) UL RATED VAPOR PROOF LIGHTS, (8) 20 X 16 SS FILTERS, AND ENCLOSED GREASE CONTAINER.
3. FILTER SYSTEM IS COMPLETELY REMOVABLE FOR CLEANING.
4. EXTERNAL SEAMS AND JOINTS HAVE A LIQUID TIGHT, CONTINUOUS WELD.
5. HOODS BUILT TO NFPA 96 AND UL STANDARDS.
6. UL LISTED GREASE FILTERS INSTALLED AT A 45° ANGLE.
7. FURNISHED WITH SPARK ARRESTERS.

NEVTec

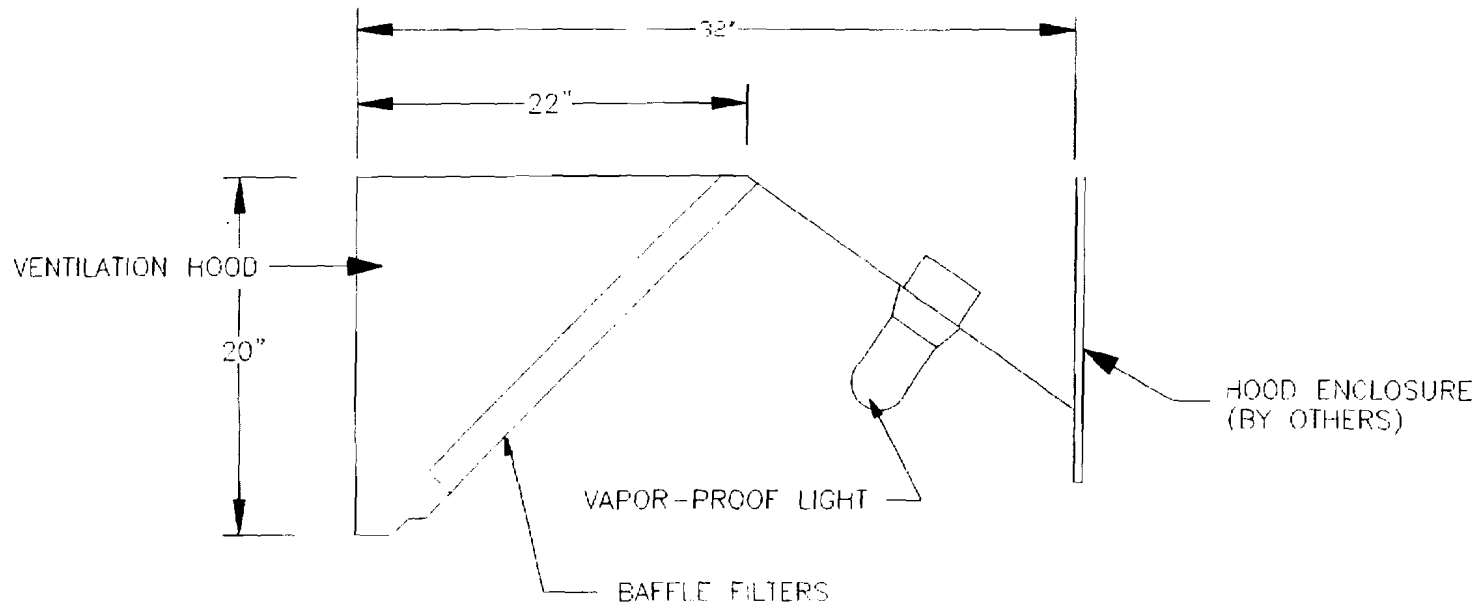
NEW ENGLAND VENTILATION TECHNOLOGIES

MIYAKI 2 RESTAURANT
PORTLAND, ME

SCALE	NOT TO SCALE	DATE	3-14-11	DRAWN BY	RDD
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KITCHEN VENTILATION HOOD DETAIL
- SECTION, WALL CANOPY W/ HOOD ENCLOSURE

11' x 36" HOOD	DRAWING NUMBER	ENG\HOOD DTI
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1. 32" x 32", 18 ga. STAINLESS STEEL VENTILATION HOOD.
2. ACCESSORIES INCLUDE (1) UL RATED VAPOR PROOF LIGHT, (2) 20 X 16 SS FILTERS, AND ENCLOSED GREASE CONTAINER.
3. FILTER SYSTEM IS COMPLETELY REMOVABLE FOR CLEANING.
4. EXTERNAL SEAMS AND JOINTS HAVE A LIQUID TIGHT, CONTINUOUS WELD.
5. HOODS BUILT TO NFPA 96 AND UL STANDARDS.
6. UL LISTED GREASE FILTERS INSTALLED AT A 45° ANGLE.

NEVTEC

NEW ENGLAND VENTILATION TECHNOLOGIES

MIYAKI 2 RESTAURANT
PORTLAND, ME

SCALE NOT TO SCALE DATE 3-14-11 DRAWN BY RDD

KITCHEN VENTILATION HOOD DETAIL
- SECTION, WALL CANOPY W/ HOOD ENCLOSURE

32" X 32" HOOD

DRAWING NUMBER
ENC\HOOD-DTL



Order # 1308520

Direct Order # 1308520

Fan # 1

Quantity: 1



RDUS-U2182FA

290.95 lbs

Exhaust Only Unit W / 18" Utility Set Exhaust Fan w/ 2" Grease Drain. Class I construction.

Motor

Model 00218OS3EF56Z-40PP • 2 HP • 3 Phs • 208-230/460 V • 6-6/3 FLA • 60 Hz • ODP (Open Drip Proof)

Pulley Information

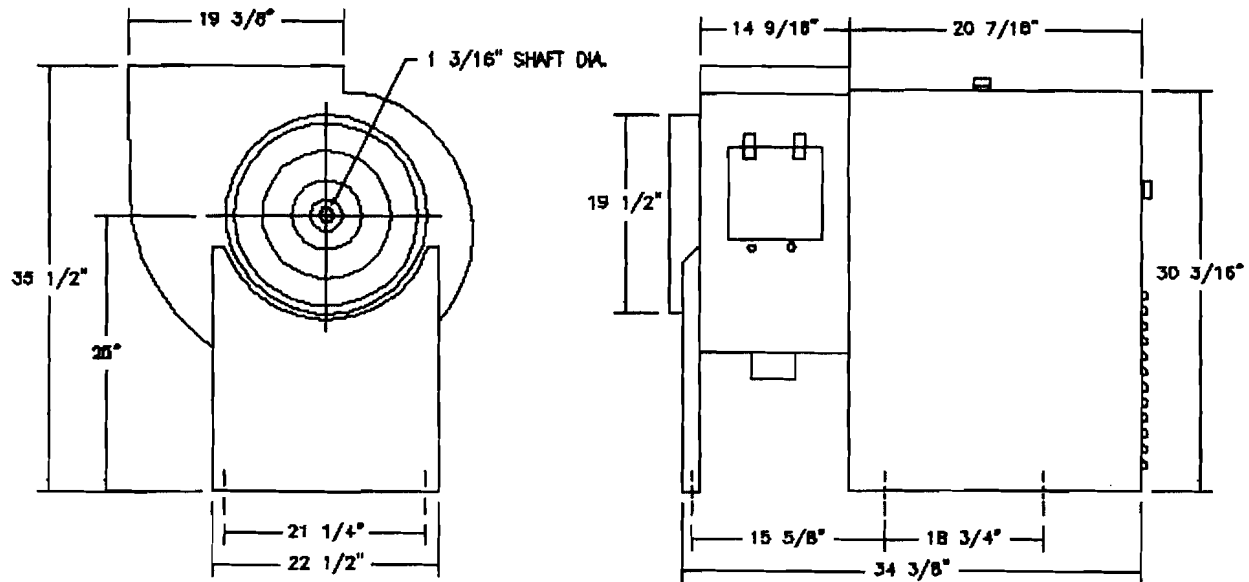
Part Type	Qty	Browning #	Turns Out
Belt	2	BX38	
Blower Pulley	1	2BK50H	
Motor Pulley	1	2VP42 x 7/8	2.0

Performance

Volume: 4000 cfm
 SP: 0.9" w.g.
 BHP: 1.368
 RPM: 1317
 Tip Speed: 6292 ft/min
 Discharge Velocity: 2041 FPM

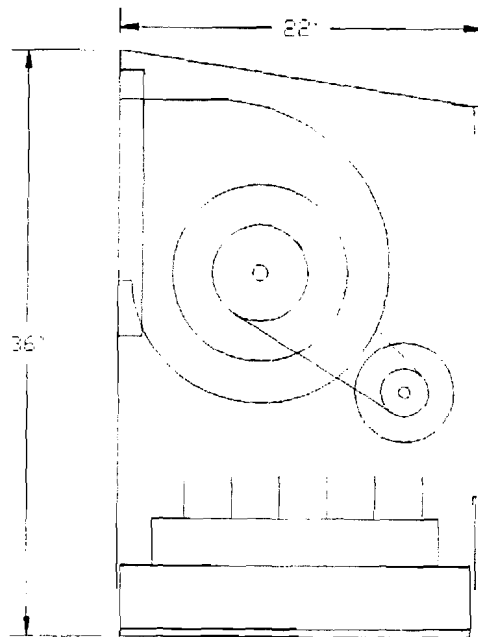
Construction Features

Continuously welded heavy duty housing • Corrosion resistant enamel finish • Weatherproof safety disconnect switch • Cleanout door with latches • 2" grease drain on the restaurant duty model • Adjustable pitch drive assemblies • Sliding motor base to facilitate drive adjustments • Motor access from 3 sides • Vented motor & drive compartment • Heavy duty ball bearing motors • Fan bearing are heavy duty, pre-lubricated, rated for 200,000 hours of operation • Non-static belts are oil & heat resistant

**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

NEVTEC MAKE-UP AIR CABINET



CONSTRUCTION FEATURES:

1. 22 ga GALVANIZED STEEL CONSTRUCTION
2. ACCESS PANEL FOR CONVENIENT MOTOR & DRIVE SERVICING
3. UL LISTED BELT-DRIVEN BLOWER WITH ADJUSTABLE SPEED PULLEY
4. INCLUDES AUTOMATIC DAMPER & REMOVABLE FLYSCREEN
5. WALL MOUNTED CABINET
6. PRE-LUBRICATED BALL BEARING MOTOR
7. PRE-WIRED DISCONNECT SWITCH
8. AVAILABLE IN ONE, TWO AND VARIABLE SPEED MOTORS

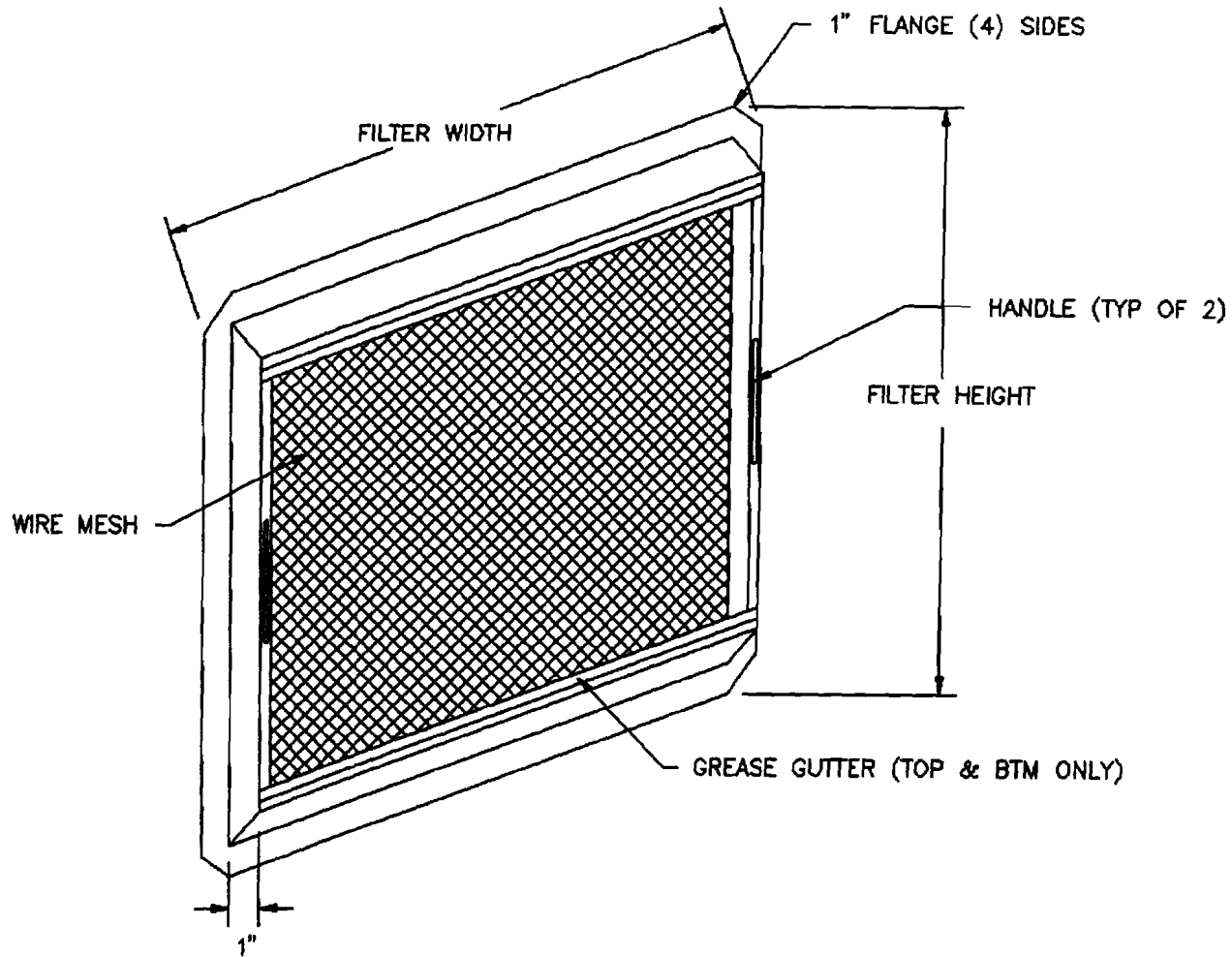
WHEEL DIA.	CFM AIR DELIVERY AT RPM SHOWN							FAN RPM	HP
	1/8" SP	1/4" SP	3/8" SP	1/2" SP	5/8" SP	3/4" SP	7/8" SP		
770 11 7/16"	1950	1350	-----	-----	-----	-----	-----	500	1/4
	2075	1575	-----	-----	-----	-----	-----	527	1/3
	2525	2225	1700	-----	-----	-----	-----	617	1/2
	2875	2625	2275	1700	-----	-----	-----	690	3/4
	3300	3100	2875	2525	2050	-----	-----	782	1
	3750	3575	3375	3150	2825	2400	2400	874	1 1/2
507 12 1/2"	2950	2625	1300	-----	-----	-----	-----	500	1/2
	3325	3100	2600	-----	-----	-----	-----	556	3/4
	3750	3550	3250	2700	-----	-----	-----	617	1
	4475	4325	4150	3900	3500	2750	-----	728	1 1/2
	-----	-----	-----	4625	4400	4050	3600	819	2
	-----	-----	-----	5150	5000	4800	4475	893	3

NEVTEC

NEW ENGLAND VENTILATION TECHNOLOGIES

33 AIRPORT ROAD
NEWPORT, VERMONT 05855

PHONE (802) 334-7800
FAX (802) 334-6611



NOTES:

1. THE SPARK ARRESTER FRAMING IS MADE FROM 18 ga STAINLESS STEEL.
2. THE WIRE MESH IS MADE OF 8 x .028 STAINLESS STEEL MESH WITH A 304 FINISH. IT IS CUSTOM CUT AND WELDED INTO THE SPARK ARRESTER FRAMING.
3. THE GREASE GUTTER IS ON BOTH THE TOP AND BOTTOM OF THE SPARK ARRESTER SO THAT THERE IS NO "UPSIDE-DOWN" ORIENTATION OF THE UNIT.

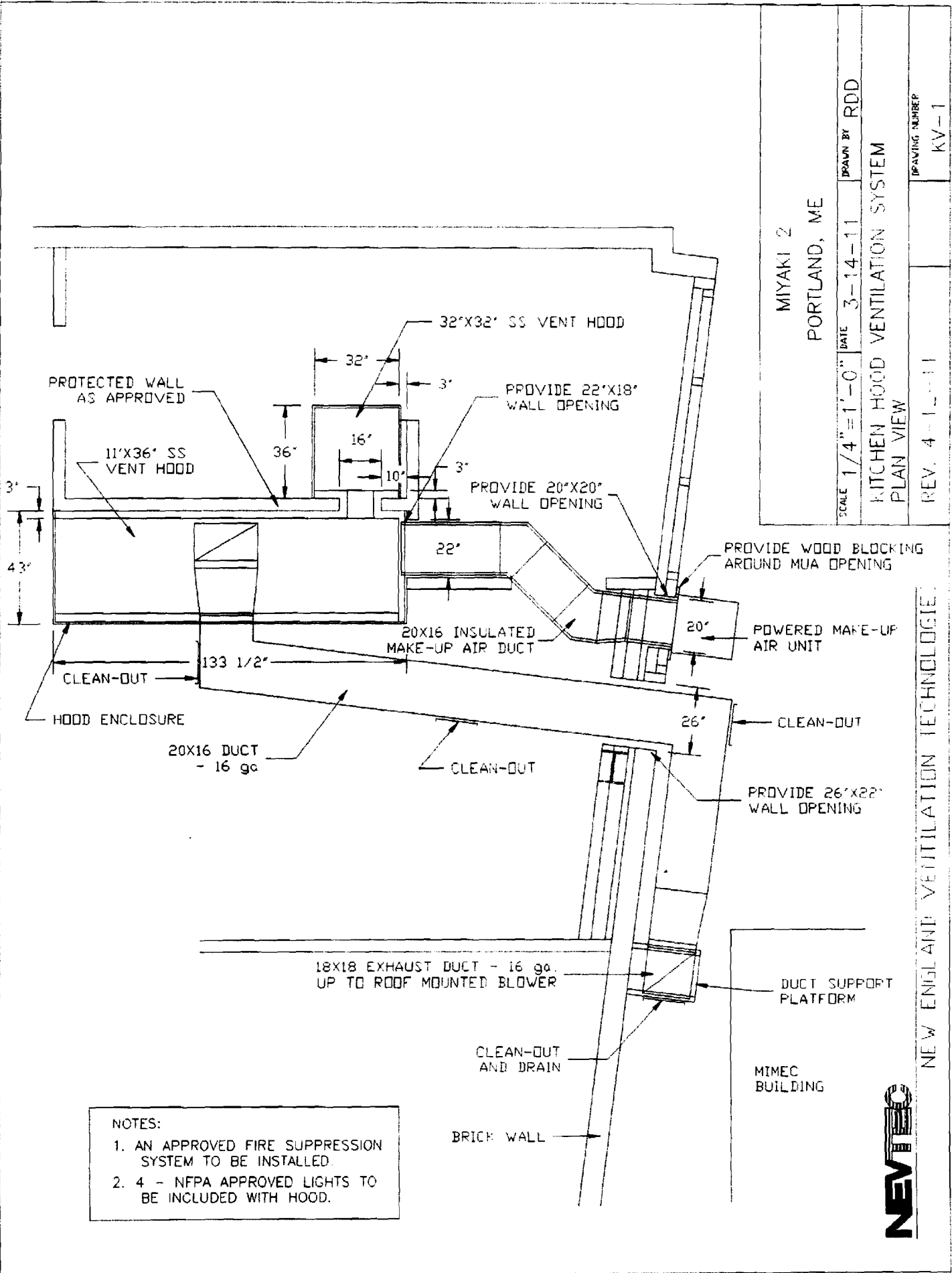
NEVTEC

NEW ENGLAND VENTILATION TECHNOLOGIES

NEVTEC
SPARK ARRESTERS

SCALE	1 1/2" = 1'	DATE	11-16-94	DRAWN BY	ALC
				DRAWING NUMBER	ENG\SPK-ARST

Rev 2



MIYAKI 2
PORTLAND, ME

SCALE 1/4" = 1'-0" DATE 3-14-11 DRAWN BY RDD

KITCHEN HOOD VENTILATION SYSTEM
PLAN VIEW

REV. 4-1-11 DRAWING NUMBER KV-1

- NOTES:
1. AN APPROVED FIRE SUPPRESSION SYSTEM TO BE INSTALLED.
 2. 4 - NFPA APPROVED LIGHTS TO BE INCLUDED WITH HOOD.

NEW ENGLAND VENTILATION TECHNOLOGIES



Rev 2

BELT DRIVE EXHAUST BLOWER
- 2 HP MOTOR WITH 4000 CFM
@ 1.25" w.c. UL762 LISTING

SLEEPER WITH
VIBRATION ISOLATORS

10

CLEAN-OUT

BRICK WALL

WALL SUPPORT
BRACKETS (TYP)

ADJACENT BUILDING
(MIMEC BUILDING)

18X18 DUCT - 16 ga

16X20 DUCT TO
VENT HOODS

DRAIN AND
CLEAN-OUT

DUCT SUPPORT
PLATFORM

MIYAKI 2
PORTLAND, ME

SCALE 1/8" = 1'-0" DATE 3-14-11 DRAWN BY RDD

KITCHEN HOOD VENTILATION SYSTEM
SECTION @ EXHAUST BLOWER

REV 4-12-11 DRAWING NUMBER KV-4

NEW ENGL AND VENTILATION TECHNOLOGIES

