DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



CITY OF PORTLAND



BUILDING PERMIT

This is to certify that BROWN &SONS JB

Located At 85 YORK

Job ID: 2011-06-1382-ALTCOMM

CBL: 040 - - C - 025 - 001 - - - - -

has permission to Install kitchen hood system

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

Fire Prevention Officer

Code Enforcement Officer / Plan Reviewer

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

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 inspection required prior to covering.
- 2. Final inspection required upon 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

Strengthening a Remarkable City, Building a Community for Life . www.portlandmaine.gov

Director of Planning and Urban Development Penny St. Louis

Job ID: 2011-06-1382-ALTCOMM Located At: 85 YORK CBL: 040 - - C - 025 - 001 - - - -

Conditions of Approval:

Fire

Install shall comply with NFPA 96. A compliance letter is required.

A separate Suppression System Permit is required.

Building

1. Installation shall comply with 2003 International Mechanical Code.

City of Portland, Maine - Building or Use Permit Application

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

| Job No: 2011-06-1382-ALTCOMM | Date Applied: 6/10/2011 | | CBL: 040 C - 025 - 001 | | | |
|---|--|---|--|---|--|--|
| Location of Construction: 85 YORK ST | Owner Name: BROWN & SONS JB | | Owner Address: 36 DANFORTH ST PORTLAND, ME - | Phone: | | |
| Business Name: El Royo Cantina | Contractor Name: Dan Bourgoin, Bourgoin | & Sons LLC | Contractor Address RD DU | ess: RHAM MAINE 042 | 22 | Phone: (207) 749-1878 |
| Lessee/Buyer's Name: | Phone: | | Permit Type: | | | Zone: B-3 |
| Past Use: Restaurant | Proposed Use: Same: Restaurant – kitchen Hood | To install | Cost of Work: \$16,000.00 Fire Dept: | Approved Land Denied N/A Wally 5 | 9/ conditions | CEO District: Inspection: Use Group: Type: Signature: |
| Proposed Project Description Kitchen Hood w/ 13' exhaust system Permit Taken By: Lannie | | | Pedestrian Activ | ities District (P.A. Zoning Appre | | () |
| This permit application d Applicant(s) from meetin Federal Rules. Building Permits do not i septic or electrial work. Building permits are void within six (6) months of t False informatin may inv permit and stop all work. | include plumbing, I if work is not started the date of issuance. ralidate a building | Shorelands Wetlands Flood Zo Subdivis Site Plan Maj Date: | one ion | Zoning Appeal Variance Miscellaneous Conditional Us Interpretation Approved Denied Date: | Not in Dis Does not Requires Approved | st or Landmark Require Review |
| nereby certify that I am the owner of re e owner to make this application as his e application is issued, I certify that the enforce the provision of the code(s) a | s authorized agent and I agree e code official's authorized rep | to conform to | all applicable laws of the | his jurisdiction. In add | dition, if a permit for wo | rk described in |
| IGNATURE OF APPLICANT | Γ AI | ODRESS | | DA | TE | PHONE |

General Building Permit Application

If you or the property owner owes real estate or personal property taxes or user charges on any property within the City, payment arrangements must be made before permits of any kind aroa cepted

| > | Koyo Canting | 121 |
|---|--|--|
| Location/Address of Construction: 85 | lock ST Portland me | 04/12 |
| Total Square Footage of Proposed Structure | Square Footage of Lot | |
| | | |
| Tax Assessor's Chart, Block & Lot Chart# Block# Lot# | Owner: J.B. Bown + Sons P.O. BOX 207 | Telephone: |
| 40 C 29 | Portland Me 04112 | 7745908 |
| Lessee/Buyer's Name (If Applicable) | Applicant name, address & telephone: | Cost Of |
| Tim Dana | | Work: \$ 15,900 |
| 671-5566 | | Fee: \$ |
| | | C of O Fee: \$ |
| Current legal use (i.e. single family) If vacant, what was the previous use? | | |
| Proposed Specific use: Restaurant Is property part of a subdivision? | | |
| Project description: Install Kitcher | 11 yes, please name | will makeup 7 |
| a.r. | the children system | n |
| | | |
| Contractor's name, address & telephone: Bo | urson tsons LLC 123 De | avis rd Durhamme |
| Who should we contact when the permit is read Mailing address: | dy: Dan Bayson | 04222 |
| Mailing address: | Phone: 749-1878 | |
| 123 Dow's rd Durham M | | |
| den bourgen @ gmail. a Please submit all of the information out | om | (3) |
| Failure to do so will result in the automa | | Checklist, |
| In order to be sure the City fully understands the ful request additional information prior to the issuance | of a permit. For further information or to downle | oad copies of this form and |
| other applications visit the Inspections Division on- room 315 City Hall or call 874-8703. | mie at www.portiandmanie.gov, or stop by the in | spections Division office, |
| | HECEIV | /ED |
| I hereby certify that I am the Owner of record of the nam- been authorized by the owner to make this application as In addition, if a permit for work described in this application authority to enter all areas covered by this permit at any re- | his/her authorized agent. I agree to conform to all appoint is issued, I certify that the Code Ortical's authorize | plicable laws of this jurisdiction. The presentative shall have the |
| ,,,, | Dept. of Building Iss | - Lu |
| Signature of applicant: Dong Ma | City of Pater day | Spections Offine |
| | | |

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



PORTLAND MAINE

Strengthening a Remarkable City. Building a Community for Life . www.portlandmaine.gov

Lee Urban - Director of Planning and Development Jeanie Bourke - Inspection Division Services Director

Kitchen Exhaust System Checklist and code Provisions

Dear Applicant,

The following is a checklist to assist you in filing for a permit for a Kitchen Exhaust system. The applicable Mechanical Code provisions have also been attached. Please complete this and submit job specific construction documents that demonstrate compliance with the attached information.

| Type of System: |
|--|
| Type I 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? Stanless If Other, wha |
| Type? |
| Is the duct work Stainless steel or other type of steel? /6gagalusteel If Other what type? |
| Thickness of the steel for the hood 16ga Stainlass Steel |
| Thickness of the duct for the hood 16 ga galu Steel |
| Type of Hood and Duct Supports The theoretic rod into roof trusts 6 places |
| Type of seams and Joints Solided Weled |
| |

| | Grease Gutters provided? |
|------|---|
| | Hood Clearance reduction to Combustibles design/specs: |
| | 18" Away from Combusitibles |
| | Duct Clearance reduction to Combustibles design /specs: |
| | 18" Away from Combisible and Wrap in 3m greasedet |
| | Vibration Isolation System: |
| | WA |
| | Air Velocity within the duct system . 75 state presure |
| | Grease accumulation prevention system: |
| | NA |
| | Cleanouts Strash Stock less then 10' none needed |
| | Grease Duct enclosure 3m grease duct wrap 15A |
| | Exhaust Termination Roof X Wall |
| | Fire Suppression System Done by other |
| | Exhaust fan mounting and clearance from the roof / wall or Combustibles: 101 from would / 10mbusibles 18" off roof 40" Top fon |
| | Exhaust fan distance from property lines /0' |
| | Exhaust fan distance from other vents or openings _/U / |
| | Exhaust fan distance from adjacent buildings //0' |
| | Exhaust fan height above adjoining grade |
| Hood | Specs |
| | Style of Hood Canpy |
| | Type of Filter Grease Balles |
| | Height of filter above nearest cooking surface 36 to 48" |
| | Capacity of hood CFM 3575 At .75 Static pressure |
| | Make up Air system description and capacity |
| | Bring in 268 cfm At . 65 Sp. Heated To marted on roat |
| | 10' Away from Exhaut. Duct Throught to Hood with 24gg |
| | galo duct work. |
| | |

El Royo Wall UEIW

3/8 thread rook hinger laguato roof trust Roof trust frame are 6"x8" 24" ctr reston beams 12" Apart " Syza galu duct work make up air 0 All Shranks /6gg galu steel that solid welded Hood took is 3m grear duct wrap from Mood to with roof 1/2 pitch rubber hinge Kit 1 Storic

HOOD INFORMATION

| | INT OILE | | MAX | | E | XHAUS" | PLEN | UM | | | SI | | PLENUM | | | | HOOD (| CONFIG. |
|------|------------|-----------|----------|----------|-------|--------|------|------|---------|----------|-------|-------|---------|-----|------|--------------|---------|---------|
| HOOD | MODEL | LENGTH | COOKING | TOTAL | | | RISE | (2) | | TOTAL | | | RISER(S | | | HOOD | END TO | |
| NO. | HUDEL | LEIGH | | EXH. CFM | VIDTH | LENG. | DIA. | CFH | S.P. | SUP, CFM | MIDTH | LENG. | DIA | CFM | S.P. | CONSTRUCTION | END | ROW |
| | 5424 | 13' 0.00' | 600 Deg | ~ | | | 14" | 1787 | -0.561* | 2681 | | | | | | 430 SS | AL ENIC | ALDNE |
| 1 | ND-2-PSP-F | | 600 Deg. | 3575 | | | 14" | 1787 | -0.561* | 5981 | | | | | | 100% | ALDNE | ALUNE |

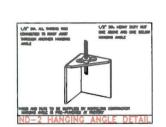
HOOD INFORMATION

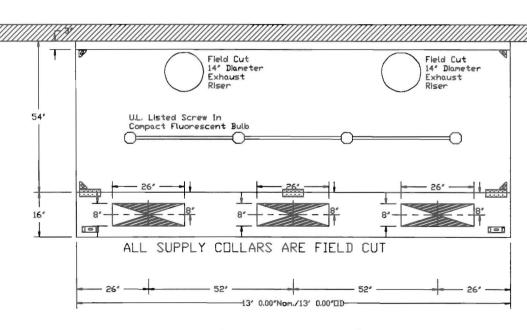
| HOUL | FILTER | (2 | | | | LIGHT(S) | | | | UTILITY CAB | INET(S) | | | FIRE | HOOD |
|------|------------------------|------|--------|--------|------|------------------|-------|----------|------|-------------|------------|----------|----------|------|---------|
| HOOD | Table Control | | | | | | VIRE | | E | RE SYSTEM | ELECTRICAL | SVITO | ES | | HANGING |
| ND. | TYPE | QTY. | HEIGHT | LENGTH | QTY. | TYPE | GUARI | LOCATION | TYPE | SIZE | MODEL # | QUANTITY | LOCATION | | |
| | Alum Baffle w/ Handles | 1 | 16" | 16" | 4 | Screw In Compact | NE | | | | | | | ND | 544 |
| 1 | MUM BUFFLE W/ MUNICIPA | 7 | 16" | 504 | 171 | Fluore | ,- | | | | | | | No. | LBS |

PERFORATED SUPPLY PLENUM(S)

| | | | | | | | | RISER | | |
|-----|-------|--------|-------|--------|------|---------------|-------|-------|-----|--------|
| NO. | POS. | LENGTH | WIDTH | HEIGHT | TYPE | ₩1 DTH | LENG. | DIA. | CFM | S.P. |
| 1 | Front | 156* | 16' | 6* | MUA | 8' | 26' | | 893 | 0.331 |
| | | | | | MUA | 8, | 26' | | 893 | 0.331' |
| | | | | | MUA | 8' | 26" | | 893 | 0.331 |







PLAN VIEW - Hood #1

13' 0.00" LONG 5424ND-2-PSP-F

NDTE: Additional hanging angles provided for hoods longer than 12 ft.

CUSTOMER APPROVAL TO MANUFACTURE

Approved as Noted

Approved sith MD Exception Taken

Revise and Resulanit

SIGNATURE

Your Title

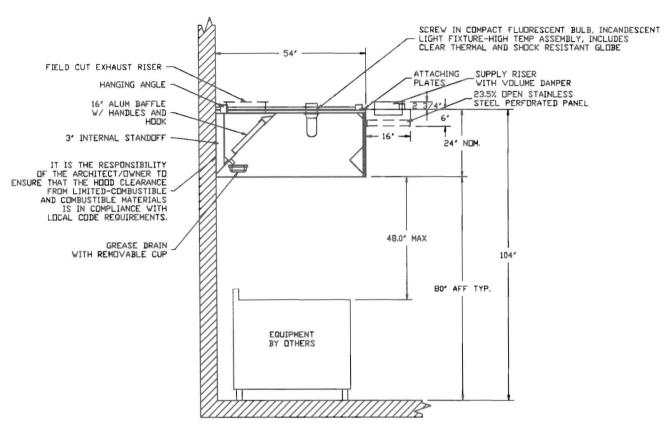
Bate

| CAPTINEAIRE |
|-------------|
| |

| JOB El Rayo he | |
|---------------------|---------------|
| LOCATION Biddeford, | ME . |
| DATE 6/3/2011 | JOB # 1356133 |
| DWG # 1 | DRAWN BY BFC |
| REV. | SCALE 1/32 |

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

| P | _ |
|----------------------------------|------|
| ipproved as Noted | |
| Approved with NO Exception Taken | |
| Revise and Resulonit | |
| SIGNATURE | |
| Your Title | Date |

| | CAPTINE AIRE |
|-----|--------------|
| - 1 | |

| LO | CATION | Blddeford, | ME | |
|----|--------|------------|-------|---------|
| DA | TE 6/ | /3/2011 | JOB # | 1356133 |
| DW | G # 2 | | DRAWN | BY BFC |
| RE | V. | | SCALE | 1/32 |

EXHAUST FAN INFORMATION

| FAN UNIT NO. | FAN UNIT MODEL # | MODEL. | TAG | CFN | S.P. | RPM | н.р. | • | VOLT | FLA | WEIGHT (LBS.) |
|--------------------|------------------|---------|-----|------|-------|-----|-------|---|------|------|---------------|
| 1 | NCA18FA | NCA18FA | | 3575 | 0.750 | 869 | 1.500 | 1 | 230 | 10.2 | 168.77 |

HEATER/MUA FAN INFORMATION

| FAN UNIT NO. | FAN UNIT MODEL # | BLOVER | HOUSING | TAG | CFM | S.P. | RPH | н.р. | • | VOLT | FLA | WEIGHT (LBS.) |
|--------------------|------------------|--------|----------|-----|------|-------|------|-------|---|------|------|---------------|
| 2 | AL-D.250-G10 | G10 | A1-D.250 | | 2681 | 0.650 | 1343 | 2.000 | 1 | 230 | 12.5 | 612.44 |

GAS FIRED MAKE-UP AIR UNIT(S)

| FAN UNIT NO. | INPUT BTUs | DUTPUT BTUs | TEMP. RISE | REQUIRED INPUT GAS PRESSURE | GAS TYPE |
|--------------------|---------------|----------------|------------|--------------------------------|----------|
| 2 | 246710 | 226973 | 85 deg F | 7 In. w.c 14 In. w.c. | Natural |

FAN OPTIONS

| CAN | OPTIONS |
|--------------------|---|
| FAN UNIT NO. | OPTION (Oty, - Descr.) |
| 1 | 1 - Grease Box |
| | 1 - Fan Base Ceraric Seal - For Grease Ducts |
| г | 1 - Inlet Pressure Gauge, 0-35' |
| | 1 - AC Intertock Relay - 24VAC Coll |
| | L - Low Fire Start |
| | 1 - Manifold Pressure Gauge, -5 to 15' Mc |
| | i - Motorized Backdraft Damper for Al-D Housing |
| | |

CURB ASSEMBLIES

| CU | TO AS | PEMPINES | | |
|-----|-----------|----------|-------|---|
| NO. | DN FAN | VEIGHT | ITEM | SIZE |
| 1 | # 1 | 41 LBS | Curb | 26.500°W x 26.500°L x 20.000°H Pitched (specify) Vented Hinged |
| 2 | # 2 | 63 LBS | Curlo | 21.000°W x 71.000°L x 20.000°H Pitched (specify) Along Vidth, Right Insulated |

ROOF PITCH FOR CURB(S) MUST BE SPECIFIED PRIOR TO RELEASING ORDER $__:12$

CUSTOMER APPROVAL TO MANUFACTURE

Approved as Noted

Approved with ND Exception Taken

Revise and Resulanit

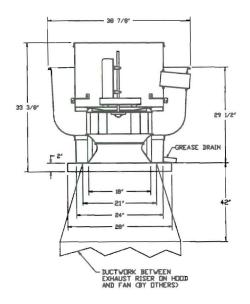
Your Title ____

CAPERELINE

| | JOB | El Rayo hed | ated | |
|---|----------|--------------|-----------|---------|
| Ī | LOCATION | Biddeford, 1 | ME | |
| | DATE 6/ | 3/2011 | JOB # | 1356133 |
| Ī | DWG # 3 | | DRAWN BY | BFC |
| | REV. | | SCALE 1/3 | 32 |

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FAN #1 NCA18FA - EXHAUSI FAN



FEATURES

- ROOF HOUNTED FANS RESTAURANT HODEL UL705 AND UL762

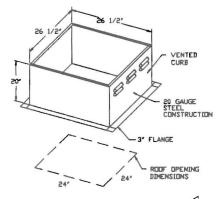
- ANCA SOUND AND AIR CERTIFIED
 VIRING FROM NOTOR TO DISCONNECT SVITCH
- VEATHERPROOF DISCONNECT
 HIGH HEAT OPERATION 300°F (149°C)
 GREASE CLASSIFICATION TESTING

NORMAL TEMPERATURE TEST EXHAUST FAN MIST DIPBATE CONTINUOUSLY VHILE EXHAUSTING AIR AT 300°F (149°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT ANY BETERIDRATING EFFECTS TO THE FAN WHICH VOLLE CAUSE UNDAYE DEPRATION.

AIMORMAL FLARE-UP TEST
EDWALST FAN HUST DPERATE CONTINUOUSLY
WHILE EXMANSTING BURNING GREASE VAPORS
AT 600°F GISECO FOR A PERIOD OF
15 HOUTES VITHOUT THE FAN BECOMING
DAMAGED TO ANY EXTENT THAT COULD CAUSE
AN UNSAFE CONDITION.

ENDITED

GREASE BOX FAN BASE CERAMIC SEAL - FOR GREASE DUCTS





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

| CUSTOMER APPROVAL TO | MANUFACTURE |
|----------------------------------|-------------|
| approved as Hoted | |
| Approved with NO Exception Taken | |
| Revise and Resulprit | |
| IGNATURE | |
| Your Title | Date |

| CAR | THE AIRE |
|------|----------|
| CALP | |

| JOB El Rayo he | ated |
|---------------------|---------------|
| LOCATION Biddeford, | ME |
| DATE 6/3/2011 | JOB # 1356133 |
| DWG # 4 | DRAWN BY BFC |
| REV. | SCALE 1/32 |

1. DIRECT GAS FIRED HEATED MAKE UP AIR UNIT WITH 10' BLOVER

2. INTAKE HOOD WITH EZ FILTERS

3. DOWN DISCHARGE - AIR FLOW RIGHT -> LEFT 4. GAS PRESSURE GAUGE, 0-35', 2.5' DIAMETER, 1/4' THREAD SIZE

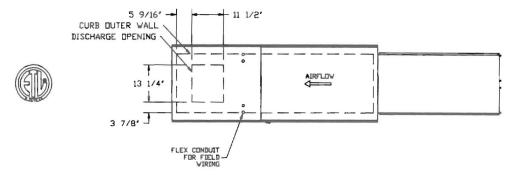
5, COOLING INTERLOCK RELAY, 24VAC COIL, 120V CONTACTS, LOCKS OUT BURNER CIRCUIT WHEN AC IS ENERGIZED.

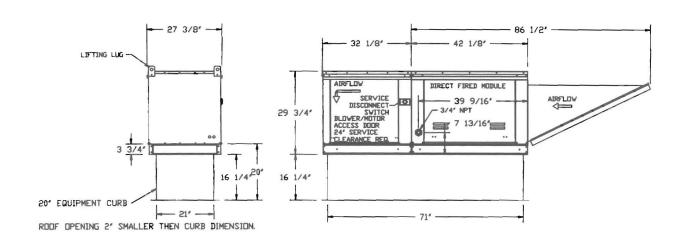
6, LOW FIRE START, ALLOWS THE BURNER CIRCUIT TO ENERGIZE WHEN THE MODULATION CONTROL IS IN A LOW FIRE POSITION.

8. LOW FIRE START. ALLOWS FIRE BORNER CIRCUIT TO ENEMBED WE WHEN THE BODDER THE BORNER IS IN A LOW FIRE FOSTIT TO A START THE BORNER CIRCUIT TO ENEMBED START THE BORNER OF THE BORNER CIRCUIT TO A START THE BORNER OF THE BORNER CIRCUIT TO A START THE BORNER CIRCUIT TO A START

SUPPLY SIDE HEATER INFORMATION

WINTER TEMPERATURE = 20°F. TEMP. RISE = 85°F. DUTPUT BTUS AT ALTITUDE DF 0.0 ft. = 226973 INPUT BTUS AT ALTITUDE DF 0.0 ft. = 246710 DUTPUT BTUS AT ALTITUDE OF 108 ft. = 226973 INPUT BTUS AT ALTITUDE OF 108 ft. = 246710

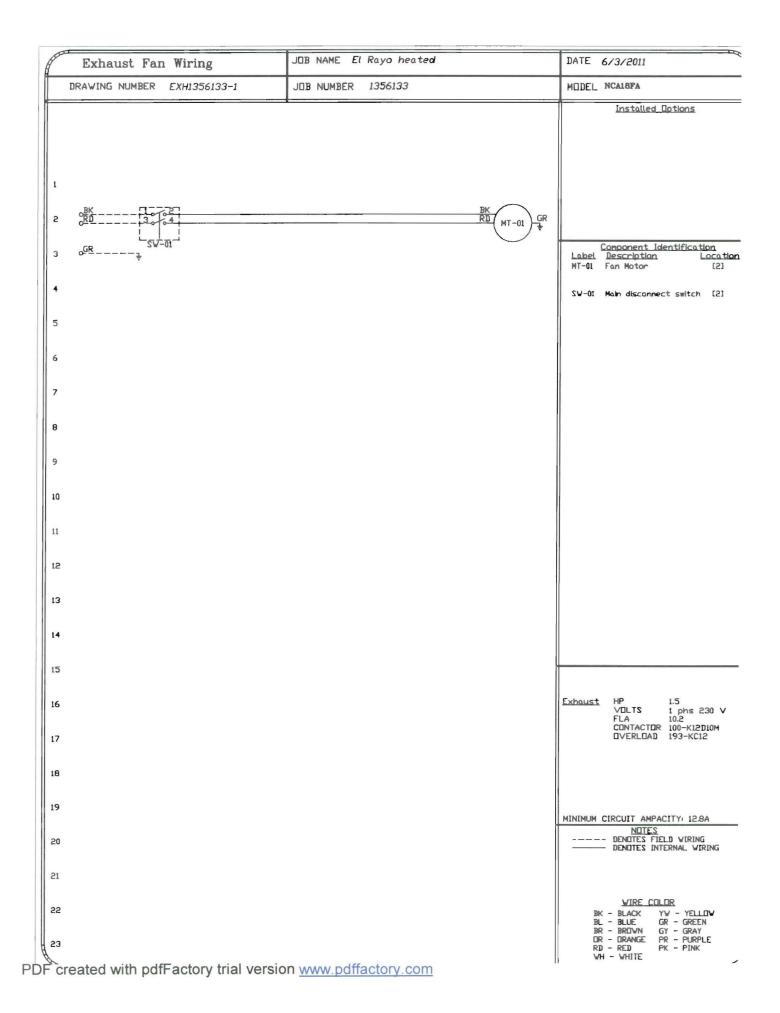


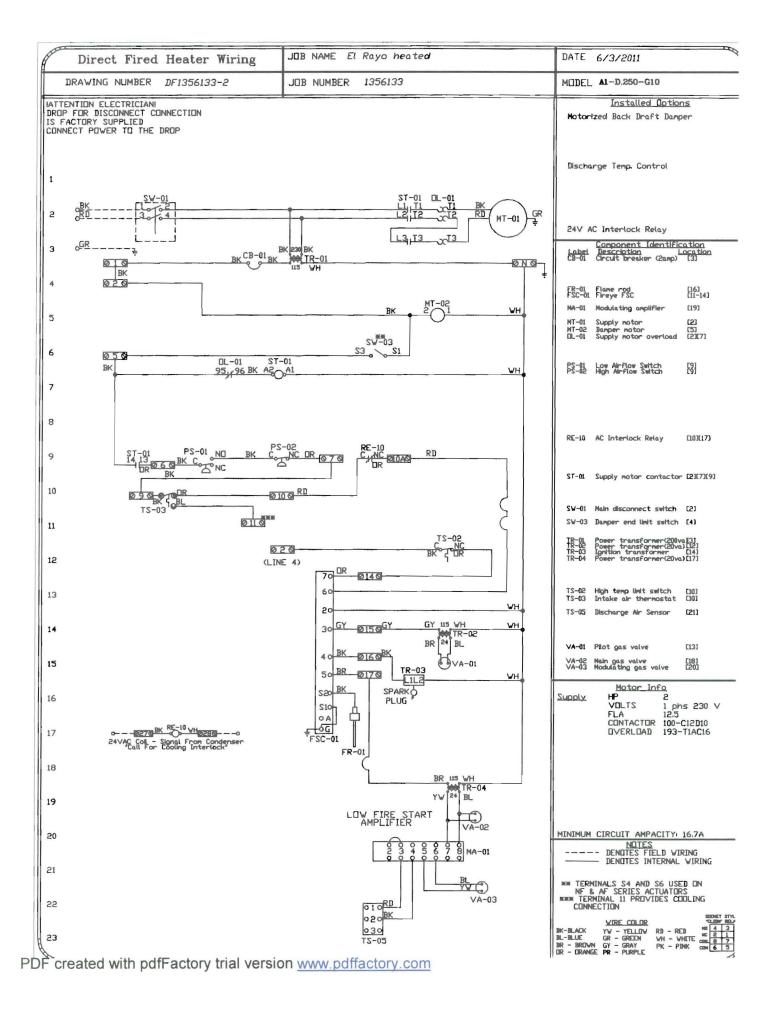


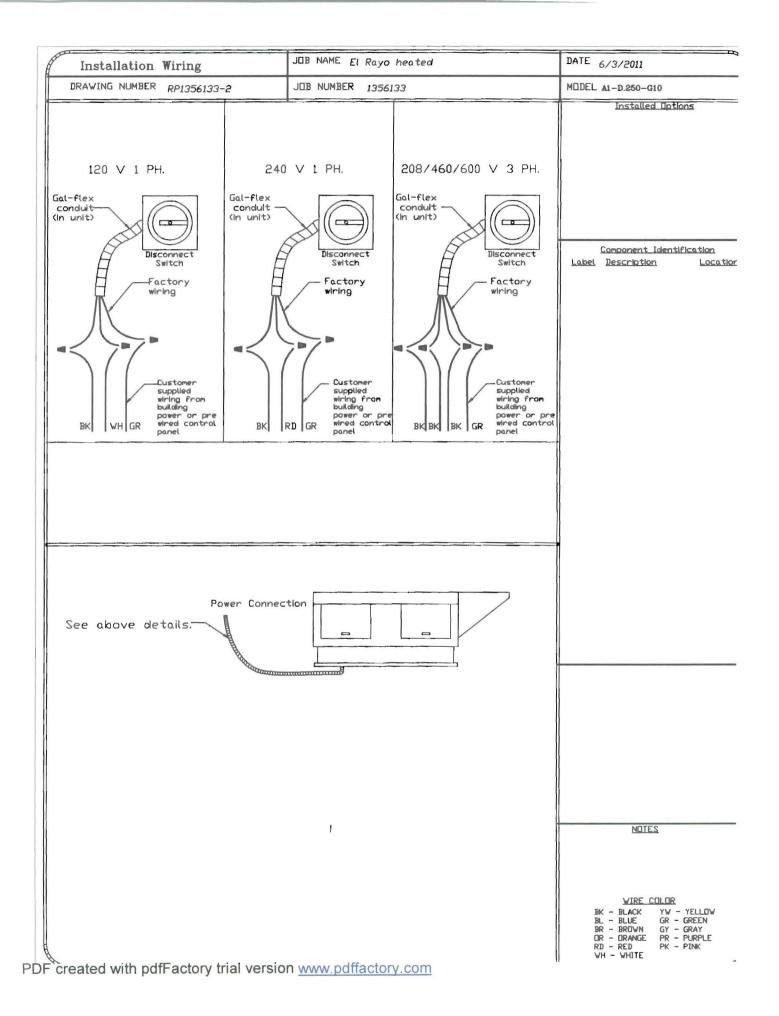
| CUSTOMER APPROVAL TO | MANUFACTURE: |
|----------------------------------|--------------|
| Approved as Noted | |
| Approved with ND Exception Taken | |
| Revise and Resubnit | |
| SIGNATURE | |
| Your Title | Bate |

| JOB El | Rayo hee | ted | |
|--------------|------------|---------|---------|
| LOCATION Bio | ideford, i | ME | |
| DATE 6/3/8 | 2011 | JOB # | 1356133 |
| DWG # 5 | | DRAWN E | BY BFC |
| REV. | | SCALE 1 | /32 |

0









Original Receipt

| | ~~ | 6 | 10 | 20 // |
|--|------|--------|-----------|-------|
| Received from Location of Work | Bayr | Soul C | Sac | SLLC |
| Cost of Construction | \$ | Buile | ding Fee: | |
| Permit Fee | | | - | |
| Certificate of Occupancy Fee: | | | | |
| | | | Total: | 180 |
| Building (IL) Plumbing (I5) Electrical (I2) Site Plan (U2) Other | | | | |
| CBL: | | | | |
| No work is to be started until permit issued. Please keep original receipt for your records. Taken by: | | | | |
| WHITE Applicant's Co | | | | |

WHITE - Applicant's Copy YELLOW - Office Copy PINK - Permit Copy