

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK

CITY OF PORTLAND

Please Read
Application And
Notes, If Any,
Attached

BUILDING INSPECTION

PERMIT

Permit Number: 090395

This is to certify that BROWNE INTERNATIONAL CORP./CORPORATION, Serviceshas permission to install Kitchen HoodAT 260 COMMERCIAL ST

CE 0041 A015001

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 altered-in. 24 HOURS 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. Gauthier

Health Dept. _____

Appeal Board _____

Other _____

Department Name

Janne Banke 6/3/09
Director - Building & Inspection Services

PENALTY FOR REMOVING THIS CARD

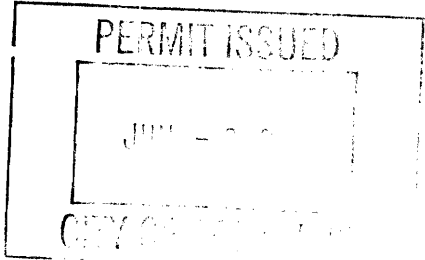
City of Portland, Maine - Building or Use Permit Application

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

Permit No: 09-0395	Issue Date:	CBL: 041 A015001
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Location of Construction: 260 COMMERCIAL ST	Owner Name: BROWNE INTERNATIONAL CO	Owner Address: 260 COMMERCIAL ST	Phone:
Business Name:	Contractor Name: CRM Construction, Services, Inc.	Contractor Address: 94 Washington Street Auburn	Phone: 2076507860
Lessee/Buyer's Name	Phone:	Permit Type: Hood Systems, Commerical	Zone: WC2

Past Use: Commercial - Brown Trading	Proposed Use: Commercial - Brown Trading - install Kitchen Hood	Permit Fee: \$40.00	Cost of Work: \$1,800.00	CEO District: 1
Proposed Project Description: install Kitchen Hood		FIRE DEPT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Denied * See Conditions	INSPECTION: Use Group: M Type: Type 1 Hood JML-2003 Signature: JMB 6/3/09	
		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: 05/01/2009	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 <input type="checkbox"/> Shoreland <input type="checkbox"/> Wetland <input type="checkbox"/> Flood Zone <input type="checkbox"/> Subdivision <input type="checkbox"/> Site Plan Major <input type="checkbox"/> Minor <input type="checkbox"/> MM <input type="checkbox"/> Date: 6/8/09	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:
				

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

BUILDING PERMIT INSPECTION PROCEDURES

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

to schedule your inspections as agreed upon

Permits expire in 6 months, if the project is not started or ceases for 6 months.

The Owner or their designee is required to notify the inspections office for the following inspections and provide adequate notice. Notice must be called in 48-72 hours in advance in order to schedule an inspection:

By initializing at each inspection time, you are agreeing that you understand the inspection procedure and additional fees from a "Stop Work Order" and "Stop Work Order Release" will be incurred if the procedure is not followed as stated below.

A Pre-construction Meeting will take place upon receipt of your building permit.

 X Framing/Rough Plumbing/Electrical: Prior to Any Insulating or drywalling

 X Final inspection required at completion of work.

Certificate of Occupancy is not required for certain projects. Your inspector can advise you if your project requires a Certificate of Occupancy. All projects DO require a final inspection.

If any of the inspections do not occur, the project cannot go on to the next phase, REGARDLESS OF THE NOTICE OR CIRCUMSTANCES.

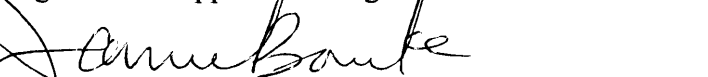
CERIFICATE OF OCCUPANICES MUST BE ISSUED AND PAID FOR, BEFORE THE SPACE MAY BE OCCUPIED.



Signature of Applicant/Designee

6-8-09

Date



Signature of Inspections Official

6/3/09

Date

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:
09-0395	04/29/2009	041 A015001

Location of Construction: 260 COMMERCIAL ST	Owner Name: BROWNE INTERNATIONAL CO	Owner Address: 260 COMMERCIAL ST	Phone:
Business Name:	Contractor Name: CRM Construction, Services, Inc.	Contractor Address: 94 Washington Street Auburn	Phone (207) 650-7860
Lessee/Buyer's Name	Phone:	Permit Type: Hood Systems, Commerical	

Proposed Use: Commercial - Brown Trading - install Kitchen Hood	Proposed Project Description: install Kitchen Hood
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Dept: Zoning **Status:** Approved with Conditions **Reviewer:** Marge Schmuckal **Approval Date:** 05/08/2009**Note:** **Ok to Issue:** ☒

- 1) It is understood that this hood is for a commercial kitchen that is not related to a restaurant.
- 2) This permit is being approved on the basis of plans submitted. Any deviations shall require a separate approval before starting that work.

Dept: Building **Status:** Approved with Conditions **Reviewer:** Jeanine Bourke **Approval Date:** 06/03/2009**Note:** **Ok to Issue:** ☒

- 1) Equipment must be installed in compliance per the manufacturer's specifications
- 2) The Hood shall be installed per IMC 2003 and NFPA 96
This permit is approved based on the plans submitted and updated for reductions in the clearances based on the application of a UL approved fire wrap or equivalent assembly per code.
- 3) Permit approved based on the plans submitted and reviewed w/owner/contractor, with additional information as agreed on and as noted on plans.

Dept: Fire **Status:** Approved with Conditions **Reviewer:** Capt Keith Gautreau **Approval Date:** 05/08/2009**Note:** **Ok to Issue:** ☒

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

Comments:

5/20/2009-jmb: Spoke to Bob M. For drawings and plans showing hood mounting, dimensions, clearances to combustibles, ductwork, exit of the building and termination point. He will submit.

6/2/2009-jmb: Received plans 6/1/09 with Mark W. Form Atlantic's bz card. Left vcmg with him for details on the distance of the blaster at the roof from the contiguous building wall and the block wall separation that the duct penetrates. Also

6/3/2009-jmb: Spoke with Mark W., the exhaust will be a minimum of 5' from the exterior wall which has no openings, and more if the distance to the property line is not compromised. Ok to issue



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>260 Commercial Street</u>				
Total Square Footage of Proposed Structure/Area		Square Footage of Lot	Number of Stories	
Tax Assessor's Chart, Block & Lot Chart# <u>41</u> Block# <u>A</u> Lot# <u>15</u>		Applicant * <u>must</u> be owner, Lessee or Buyer* Name Address City, State & Zip		Telephone: <u>650-7860</u>
Lessee/DBA (If Applicable)		Owner (if different from Applicant) Name Address City, State & Zip		Cost Of Work: \$ <u>1,800.00</u> C of O Fee: \$ Total Fee: \$ <u>40</u>
Current legal use (i.e. single family) <u>Commercial, Brown Trading</u> Number of Residential Units <u>—</u> If vacant, what was the previous use? Proposed Specific use: Is property part of a subdivision? <u>no</u> If yes, please name Project description: <u>install Hood with kitchen Permit. Not for restaurant use.</u>				
Contractor's name: <u>C.R.M. Const.</u>				
Address: <u>94 Washington St North</u>				
City, State & Zip <u>Portland Maine 04111</u>			Telephone: <u>650-7860</u>	
Who should we contact when the permit is ready: <u>Bob</u>			Telephone: <u>650-7860</u>	
Mailing address:				

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: [Signature]

Date: 4.29.09

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



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? _____ If Other, what Type? _____

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

Thickness of the steel for the hood 1/4"

Thickness of the duct for the hood 1/2"

Type of Hood and Duct Supports

SS-

Type of seams and Joints welded

Grease Gutters provided? no

Hood Clearance reduction to Combustibles design /specs:

6'

Duct Clearance reduction to Combustibles design /specs:

6'

Vibration Isolation System:

no

Air Velocity within the duct system see spec

Grease accumulation prevention system:

yes

Cleanouts yes

Grease Duct enclosure no

Exhaust Termination Roof X Wall

Fire Suppression System yes

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

8'

Exhaust fan distance from property lines 30'

Exhaust fan distance from other vents or openings 15'

Exhaust fan distance from adjacent buildings 80'

Exhaust fan height above adjoining grade 4'

Hood Specs

Style of Hood Island

Type of Filter Carbon

Height of filter above nearest cooking surface 4'

Capacity of hood CFM 2600

Make up Air system description and capacity

Robert

From: Craig D. Callahan [craig@deliainc.com]
Sent: Tuesday, April 28, 2009 9:04 AM
To: crma@securespeed.net
Subject: FW: UL

Please see below concerning the UL Number for the hood.

Please confirm via email that you got this.

Craig Callahan
Director of Business Development
Delia, Inc.
4 Laser Lane
Wallingford, CT 06492
P 203-303-2000 x338
F 203-294-9311

The hood is approved using UL 507. The file number is E109595 (sec. 2)

Kirk.

4/28/2009

Items for sauté:

Vegetables for Soups:

Onions
Garlic
Shallot
Carrots
Peppers
Leeks
Tomatoes

Most of the Fish/Meat products that I use get added to the soups after the liquid ingredients.

On occasion I sauté:

Scallops
Tuna
Calamari
Shrimp
Crab cakes

I do feel that I sauté no more than a home cook would in a residential kitchen at this time.

Jennifer Flock
Corporate Chef/General Manager
Browne Trading Market
207-775-7560



4-22-09

Bob Moir
360 Comm
Kitchen Shore House
650 7860

Peter Dolat cell: 310-1951

Products > Ventilation > Hoods > Wall Hoods > Professional > 18" High > Wall Hood > 60" VWH Wall Hood

60" Wide 27" Deep Wall Hood - VWH Professional Series

 Print This Page

Appearance and Design

Heavy-duty construction; professional-type size, construction, design, and styling

Virtually seamless design with no visible screws

Halogen lights for better visibility and efficiency

Dimmer on lights allows custom lighting – separate on/off switch allows consumer to leave dimmer at favorite position

Heat sensor that turns the ventilator on full power when cooking temperatures reach uncomfortable levels

Two heat lamps standard (250-watt bulbs not included)



Click on the image for a larger view

This product is available for purchase from an authorized Viking dealer near you.

[find a dealer](#)

Ventilators

Choose from interior, exterior or in-line ventilators

1,200 CFM (VIV1200) interior-power ventilator kit

1,200 CFM (VEV1200), and 1,500 CFM (VEV1500) exterior-power ventilator kits

1,200 CFM (VIL1200) in-line ventilator kit

All ventilators work with variable speed controls for custom venting – separate on/off switch allows consumer to leave ventilator at favorite setting

One ventilator, one duct run for any size hood/ventilator

Must use Viking ventilator kits with Viking hoods; use of non-Viking kits voids the product warranty

Easy Cleanup

Commercial-type baffle filter system efficiently removes grease and heated vapors from the air; especially designed for use with commercial-type products

Dishwasher-safe filters are easily removed for quick cleaning

Removable trough which catches liquefied grease, making cleanup quick and easy

Design of low profile filter system means less interior hood space to be cleaned

Interior of rangehood canopy has stainless steel liner for increased rigidity, seamless appearance, and easy cleaning

Optional Accessories

Wall Hood Duct Covers

DCW60

12" depth, 12" height duct cover

Available in finishes to match rangehoods

Wall Hood Backsplashes

BKS60

Protect wall space below hood

Create a continuous finish between cooking surface and hood

Low maintenance, easy to clean

30" high

Available in stainless steel (SS) only

PDF Documentation

+ Show Downloads

Design Software
Symbols

+ Show Downloads

Customization Options
Exclusive finishes

Product Accessories

60" Wall Hood Duct Covers

Viking duct covers for wall hoods extend the height of the hood by 12 inches to conceal the ducts. They are 12 inches deep and finishes are available to match hood.

[more info >>](#)

[View All Product Accessories >>](#)

Wall Hood Warming Shelf Panels

WGP60

Hold cookware and condiments

May be used with a heat lamp to keep food warm

Fold up/down, heavy-duty warming shelves (non-removable) factory installed on stainless steel (SS) backsplashes

15 7/8" wide by 10 1/8" deep

Model has three shelves

Available in stainless steel (SS) only

Accessory Rail

Decorative yet functional trim must be factory-installed

Chrome or brass finish

Available for front of wall hoods (CR or BR)

In-Line Blower Accessories

VSIL10 - Duct Silencer Accessory for 10" duct

ILVK - Vibration Isolator Kit Accessory

Exclusive Finishes

Available in Stainless Steel (SS), Black (BK), White (WH), Metallic Silver (MS), Graphite Gray (GG), Stone Gray (SG), Taupe (TP), Biscuit (BT), Cotton White (CW), Oyster Gray (OG), Golden Mist (GM), Lemonade (LE), Sage (SA), Mint Julep (MJ), Sea Glass (SE), Iridescent Blue (IB), Viking Blue (VB), Pumpkin (PM), Racing Red (RR), Apple Red (AR), Burgundy (BU), Plum (PL), Chocolate (CH), Cobalt Blue (CB)

Warranty Highlights*

One-year full warranty - complete unit

Lifetime limited - stainless steel exterior

Five-year limited - all ventilator motors

Ninety-day limited - cosmetic parts such as glass, painted items, and decorative items

*Warranty valid on Viking products shipped within the United States and Canada

Model Number

VWH6078 - 27" deep, 60" wide

[SPECIFICATIONS & DOCUMENTATION](#) [CAREERS](#) [INTERNATIONAL](#) [TERMS & CONDITIONS](#) [PRIVACY POLICY](#) [PURCHASE AGREEMENT](#) [SHIPPING & RETURNS](#) [SITE MAP](#)
[TOASTER RECALL](#)

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Bob Morin
650-7860

BROWNE TRADING -
260 COMMERCIAL ST
PORTLAND

ROOF

6/2/09
NO OPENINGS
IN THIS WALL PER BOB M.



Berch
Brook

per
mark w.
min.
5"

7- 200 CFM
EXHAUST

Rugger Lat

heavy
timber

WRAPPED
w/ O CLAMP
WRAP

Pass Through

CONCRETE
Block
Wall

same
occupancy
per BOB M.

Drop CEILING -
THREADED
ROD
10" SQ DUCT
ALL WELDED
16 in.

STAINLESS
HOOD

SEE
ATTACHED

UL LISTED
FIRE SUPPRESSION

VIKING
HOUSEHOLD
RANGE

JUN 1 2009