

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK

CITY OF PORTLAND

BUILDING DEPARTMENT

PERMIT

PERMIT ISSUED

Permit Number: 050133

FEB 16 2005

CITY OF PORTLAND

Please Read
Application And
Notes, if Any,
Attached

This is to certify that Rice Geoffrey Trustee/Simple Grinnell
has permission to install fire suppression system existing wood
AT 653 Congress St 046 D018001

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 when permission is procured before this building or part thereof is occupied or enclosed-in. **HEAR 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. [Signature]

Health Dept. _____

Appeal Board _____

Other _____
Department Name

[Signature] 2/15/05
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: 05-0133	Issue Date: PERMIT ISSUED	City: 046 D018001
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Location of Construction: 653 Congress St	Owner Name: Rice Geoffrey Trustee	Owner Address: 658 Congress St 1st Floor	Phone: 207-874-26440
Business Name:	Contractor Name: Simplex / Grinnell	Contractor Address: 20 Thomas Drive Westbrook	Phone: 207-874-26440
Lessee/Buyer's Name	Phone:	Permit Type:	Zone: B3

Past Use: Commercial	Proposed Use: Commercial restaurant/ install fire suppression system in existing hood	Permit Fee: \$39.00	Cost of Work: \$1,594.00	CEO District: 2
Proposed Project Description: install fire suppression system in existing hood		FIRE DEPT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Denied	INSPECTION: Use Group A-2 Type:	
		Signature: <i>[Signature]</i>	Signature: <i>[Signature] 2/15/05</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: Idobson	Date Applied For: 02/04/2005	Zoning Approval	
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<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 checked="" type="checkbox"/> Site Plan <i>[Signature]</i> Maj <input type="checkbox"/> Minor <input type="checkbox"/> MM <input type="checkbox"/> Date: <i>[Signature] 2/15/05</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>
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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: 05-0133	Date Applied For: 02/04/2005	CBL: 046 D018001
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Location of Construction: 653 Congress St	Owner Name: Rice Geoffrey Trustee	Owner Address: 658 Congress St 1st Floor	Phone:
Business Name:	Contractor Name: Simplex / Grinnell	Contractor Address: 20 Thomas Drive Westbrook	Phone (207) 842-6440
Lessee/Buyer's Name	Phone:	Permit Type: Fire Suppression System	

Commercial restaurant/ install fire suppression system in existing hood	install fire suppression system in existing hood
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Dept: Zoning **Status:** Approved **Reviewer:** Jeanine Bourke **Approval Date:** 02/15/2005
Note: **Ok to Issue:**

Dept: Building **Status:** Approved **Reviewer:** Jeanine Bourke **Approval Date:** 02/15/2005
Note: **Ok to Issue:**

Dept: Fire **Status:** Approved with Conditions **Reviewer:** Lt. MacDougal **Approval Date:** 02/08/2005
Note: **Ok to Issue:**

1) fire suppression system shall be installed in accordance with NFPA 96 standard

All Purpose 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.

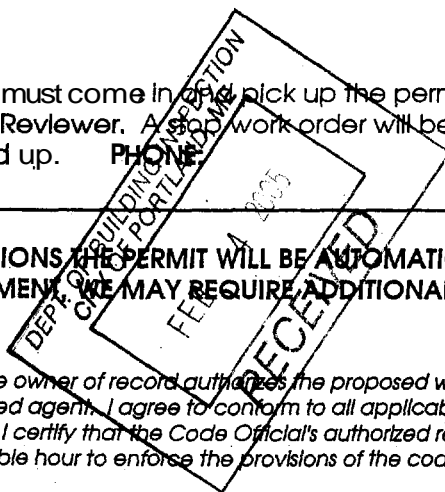
Location/Address of Construction: <u>653 Congress St. Portland, ME 04101</u>		
Total Square Footage of Proposed Structure	Square Footage of Lot	
Tax Assessor's Chart, Block & Lot Chart# <u>6</u> Block# <u>D</u> Lot# <u>18</u>	Owner: <u>Geoffrey Rice</u> <u>650 Congress St.</u> <u>Portland, ME 04101</u>	Telephone: <u>207-773-1814</u>
Lessee/Buyer's Name (If Applicable) <u>Haron Heekhay</u> <u>d/b/a Middle Eastern Restaurant</u>	Applicant name, address & telephone: <u>Simplex Grinnell</u> <u>20 Thomas Dr.</u> <u>Westbrook, ME 04092</u> <u>207-842-6440</u>	Cost Of Work: <u>\$1,594.</u> Fee: \$
Current use: _____		
If the location is currently vacant, what was prior use: <u>Restaurant (Bella Cuccina)</u>		
Approximately how long has it been vacant: _____		
Proposed use: <u>Restaurant</u>		
Project description: <u>Fire suppression system for kitchen hood (only).</u>		
Contractor's name, address & telephone: <u>Simplex Grinnell, 20 Thomas Dr. Westbrook, ME</u> <u>(207-842-6440)</u> <u>04092</u>		
Who should we contact when the permit is ready: _____		
Mailing address: <u>(same)</u>		
We will contact you by phone when the permit is ready. You must come in and pick up the permit and review the requirements before starting any work, with a Plan Reviewer. A stop work order will be issued and a \$100.00 fee if any work starts before the permit is picked up. PHONE: _____		

IF THE REQUIRED INFORMATION IS NOT INCLUDED IN THE SUBMISSIONS THE PERMIT WILL BE AUTOMATICALLY DENIED AT THE DISCRETION OF THE BUILDING/PLANNING DEPARTMENT. WE MAY REQUIRE ADDITIONAL INFORMATION IN ORDER TO APPROVE THIS PERMIT.

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 of applicant: <u>Tim Hissman</u>	Date: <u>2-4-2005</u>
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This is NOT a permit, you may not commence ANY work until the permit is issued.
If you are in a Historic District you may be subject to additional permitting and fees with the Planning Department on the 4th floor of City Hall



tyco

*Fire &
Security*

*SimplexGrinnell LP
20 Thomas Drive
Westbrook, ME 04092*

*Tele: 207-842-6440
Fax: 207-842-6439
www.simplexgrinnell.com*

SimplexGrinnell

Date: Feb. 4, 2005

To: **Lannie Dobson or Michael Nugent**
Portland Planning & Development Dept.
Via fax 874-8716 (tel874-8693)

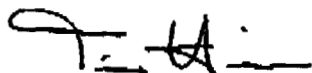
P 1 of 7

From: Tim Hinman

Re: **Building (system) Permit**
Middle Eastern Restaurant
653 Congress St.

In support of the permit application that we submitted today, here is some information regarding the proposed kitchen hood fire suppression system installation at the subject property. The Pyro-Chem model PCL460 shall be furnished and installed by a factory-trained SimplexGrinnell employee per the UL300 system manual, NFPA 17A and NFPA 96.

Thank you for your time and consideration and please feel free to contact me with any questions or problems.



Encl:

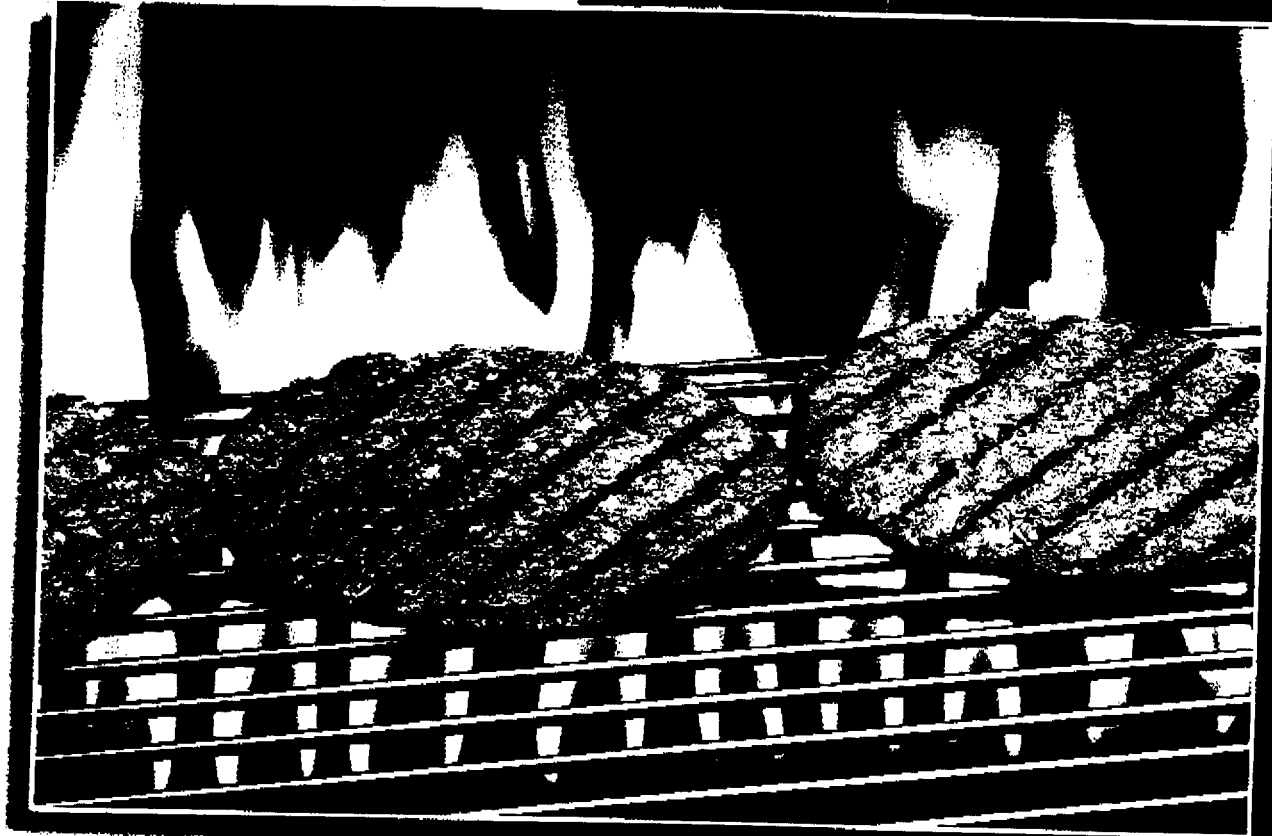
System description
Pyro-Chem specs (4 pgs)
Installer's factory certificate

tycoFire &
Security**SimplexGrinnell**SimplexGrinnell LP
20 Thomas Drive
Westbrook, ME 04092Tele: 207-842-6440
Fax: 207-842-6439
www.simplexgrinnell.com**Kitchen Hood Fire Suppression System**

Customer	Middle Eastern Restaurant
Address	653 Congress Portland, ME 04101
Property inspected	(same)
Hazard location	Main kitchen hood
System location	Main kitchen, to the right of the hood
System Type	Pyro-Chem PCL300, UL300 wet chemical
System size	4.6-gallon. System includes (1) emergency mechanical pull station and (1) 1-1/2" mechanical gas shutoff valve.
Remarks	A. This system is replacing an older 1995 system that was discharged sometime in the past 12 to 18 months. B. Nozzle coverage: 10' plenum = (1) 1H nozzle exhaust duct = (1) 2D nozzle 3 charbroiler = (1) 2L nozzle 10-burner range + (5) 1L nozzle
Installation date	Proposed for 2/7/05
Next inspection due	Semi-annual: Aug 2005, Feb. 2006 etc.
Inspected by	Installed by Tom Zielinski

KITCHEN KNIGHT II

Cooking Area Fire Protection



KITCHEN KNIGHT II

Pyro-Chem has taken a great system and made it even better.

Close attention to product performance and customer satisfaction has cooked up some savory improvements to the Kitchen Knight II system:

- ▶ **Extended Coverage**
- ▶ **Enhanced Components**
 - ▶ **Nozzles**
 - ▶ Only five nozzles to inventory
 - ▶ Full cone spray
 - ▶ Individual swivel adaptors
 - ▶ High and low proximity ranges from 13 to 50 inches (330 to 1270 mm)
 - ▶ Chrome caps help protect against contamination and blockage
 - ▶ **Cylinders**
 - ▶ 10, 15, and 20 flow cylinders offer more coverage
- ▶ **Improved Piping Flexibility**
 - ▶ Incorporates 1/4" to 3/4" inch pipe
 - ▶ Simple piping rules
- ▶ **Back Shelf Protection**

The KITCHEN KNIGHT II system offers breakthrough technology in the industry's most flexible and effective suppression system. The fire extinguishing agent is a potassium carbonate-based water solution that knocks the flame down, cuts off air to the burning grease and cools the hazard area to help ensure the fire stays out.

The KITCHEN KNIGHT II system has been tested and approved in accordance with the UL testing standard for kitchen cooking areas, Standard UL-300. Pyro-Chem authorized distributors have been extensively trained in system design, installation and maintenance.

Pyro-Chem continues to perform extensive research and development on KITCHEN KNIGHT II system components. Continuous improvements to virtually every aspect of the system provide affordable, effective protection for your cooking area.

Make KITCHEN KNIGHT II part of your fire protection plan.



The modern commercial cooking area serves up a smorgasbord of potential fire hazards.

Cooking appliances today allow for the potentially dangerous mixture of flammable oils and greases with high efficiency heat sources, creating an environment in which fire is always a threat. Ventilating systems deposit grease from exhausted vapors throughout the hood, filters and ducts. Electrical power lines and gas service lines add fuel to the hazard area, and must be shut off in case of fire. Alarms and other electrical devices must be activated. The KITCHEN KNIGHT II system can protect all these diverse hazard areas and perform all the necessary auxiliary functions.



KITCHEN KNIGHT® II systems offer a complete menu of cost effective fire protection components.

Automatic detection and actuation controls provides 24-hour protection.

Dedicated manual actuation system allows immediate actuation at the first sign of fire and provides backup to the automatic detection system.

The most effective fire extinguishing agent in the industry. The high pH formula provides rapid flame knockdown and helps prevent reignition.

Pressurized D.O.T. rated steel cylinders ready for release in the event of a fire.

Pressure gauge on the agent cylinder allows visual inspection of system status.

A fully assembled and 100% tested mechanical control head provides reliable operation of the input and output functions.

Flexible piping configurations allow for a streamlined design that will not interfere with kitchen workflow. The system can be mounted in out-of-the-way areas to preserve valuable kitchen space.

Critical elements of the system such as the control head, cylinder valve assembly and gas shut-off valve are fully assembled and 100% inspected by Pyro-Chem, meeting UL established criteria.

Protective chrome nozzle covers help protect against contamination and blockage by grease or other cooking byproducts that can inhibit the proper discharge of extinguishing agent. The nozzle caps blow free of the nozzle prior to discharge and will not interfere with the discharge pattern.

The KITCHEN KNIGHT II system is available in a variety of sizes economically suited to fit specific needs, and designed with the flexibility to accommodate changes to appliance layout or the expansion of a cooking area.



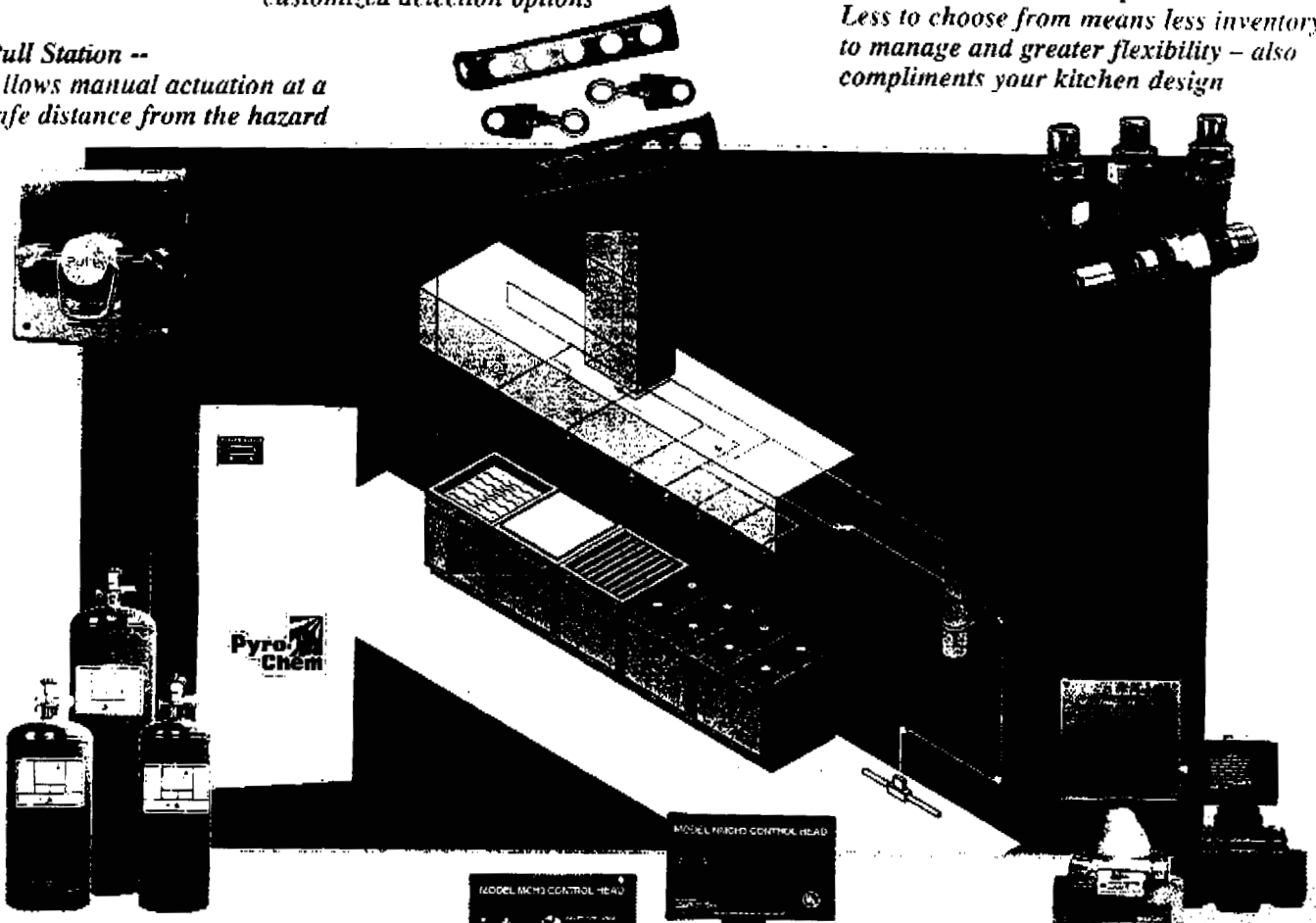
Tested and approved by the most particular connoisseurs

- ▶ **UL Standard: Fire Extinguishing Systems for Protection of Restaurant Cooking Areas – UL 300**
- ▶ **NFPA Standard 17A: Wet Chemical Extinguishing Systems**
- ▶ **NFPA Standard 96: Ventilation Control and Fire Protection of Commercial Cooking Operations**
- ▶ **MEA 91-99-E, VOL. 32**
- ▶ **CE Compliant**

Detection Brackets and Fusible Links --
A variety of temperature ratings allow for customized detection options

Chrome Nozzles and Caps --
Less to choose from means less inventory to manage and greater flexibility -- also compliments your kitchen design

Pull Station --
Allows manual actuation at a safe distance from the hazard



PCL 300, 460 and 600 Cylinders --
Increased Agent Capacity
-- more volume and flow points

Optional 304-grade stainless steel enclosure --
Encases the agent cylinder and discourages tampering

Control Heads --
Easy to install. Multiple designs activated by a fusible link, thermal detector or manual pull station

Gas Shut Off Valves --
Electrical or mechanical design automatically cut off fuel supply to hazard area

About the KITCHEN KNIGHT II system or other Pyro-Chem pre-engineered and engineered systems:

...pre-engineered and engineered systems...
...pre-engineered and engineered systems...
...pre-engineered and engineered systems...
...pre-engineered and engineered systems...
...pre-engineered and engineered systems...

Contact Pyro-Chem at:



(800) 526-1079 (USA/Canada)
715-732-3465 (International)
www.pyrochem.com



ISO 9001 Registered

THIS IS TO CERTIFY THAT



Thomas Zielinski

while a current employee of the Authorized Pyro-chem Distributor:

SimplexGrinnell

has attended a requisite training class to install, maintain, test, inspect, and service Kitchen Knight II Restaurant Systems as outlined in the Installation, Maintenance, and Service Technical Manual.

April 13, 2009

Expires

Trained By

Manager of Training

PC9B151(1)



CITY OF PORTLAND, MAINE

Department of Building Inspections

20

Received from _____

Location of Work _____

Cost of Construction \$ _____

Permit Fee \$ _____

Building (I1) _____ Plumbing (I5) _____ Electrical (I2) _____ Site Plan (U2) _____

Other _____

CBL: _____

Check #: _____

Total Collected \$ _____

THIS IS NOT A PERMIT

No work is to be started until PERMIT CARD is actually posted upon the premises. Acceptance of fee is no guarantee that permit will be granted. PRESERVE THIS RECEIPT. In case permit cannot be granted the amount of the fee will be refunded upon return of the receipt less \$10.00 or 10% whichever is greater.

WHITE - Applicant's Copy

YELLOW - Office Copy

PINK - Permit Copy