

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK CITY OF PORTLAND

Please Read
Application And
Notes, If Any,
Attached

BU **INSPECTION**

PERMIT

PERMIT ISSUED
Permit Number: 100486
MAY 24 2010
CITY OF PORTLAND

This is to certify that BAYSIDE MAINE LLC / Simple Grinnell
has permission to install a non-water based fire suppression system for kitchen hood on 1st floor
AT 645 CONGRESS ST CB# 046 D021001

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 lath or other work is laid-in. 24 HOUR 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]
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: 10-0486	Issue Date:	CBL: 046 D022001
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Location of Construction: 645 CONGRESS ST	Owner Name: BAYSIDE MAINE LLC	Owner Address: 477 CONGRESS ST STE 1012	Phone:
Business Name:	Contractor Name: Simplex / Grinnell	Contractor Address: 20 Thomas Drive Westbrook	Phone: 2078426440
Lessee/Buyer's Name	Phone:	Permit Type: Fire Suppression System	Zone: B-3

Past Use: Commercial	Proposed Use: Commercial - install a non-water based fire suppression system for kitchen hood rear of 1st floor	Permit Fee: \$60.00	Cost of Work: \$3,072.00	CEO District: 2
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Proposed Project Description: install a non-water based fire suppression system for kitchen hood rear of 1st floor	FIRE DEPT: w/conditions 5/10/10 Signature: <i>[Signature]</i>	INSPECTION: Use Group: Type: <i>FR</i> Signature: <i>[Signature]</i>
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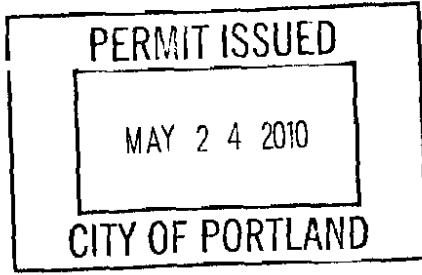
Permit Taken By: Idobson	Date Applied For: 05/07/2010	Zoning Approval	
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- This permit application does not preclude the Applicant(s) from meeting applicable State and Federal Rules.
- Building permits do not include plumbing, septic or electrical work.
- 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
Maj <input type="checkbox"/> Minor <input type="checkbox"/> MM <input type="checkbox"/>
Date: <i>5/10/10</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: <i>5/10/10</i>

Historic Preservation
<input type="checkbox"/> Not in District or Landmark
<input type="checkbox"/> Does Not Require Review
<input type="checkbox"/> Requires Review
<input type="checkbox"/> Approved
<input checked="" type="checkbox"/> Approved w/Conditions
<input type="checkbox"/> Denied
Date: <i>5/10/10</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 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: 10-0486	Date Applied For: 05/07/2010	CBL: 046 D022001
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Location of Construction: 645 CONGRESS ST	Owner Name: BAYSIDE MAINE LLC	Owner Address: 477 CONGRESS ST STE 1012	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	

Proposed Use: Commercial - install a non-water based fire suppression system for kitchen hood rear of 1st floor	Proposed Project Description: install a non-water based fire suppression system for kitchen hood rear of 1st floor
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Dept: Historic **Status:** Approved with Conditions **Reviewer:** Deborah Andrews **Approval Date:** 05/10/2010
Note: **Ok to Issue:** ✓

- * Approved with the condition that the fire suppression system will have no visible impacts on building exterior. If the system includes exterior elements, such elements require HP review and approval.

Dept: Zoning **Status:** Approved with Conditions **Reviewer:** Marge Schmuckal **Approval Date:** 05/07/2010
Note: **Ok to Issue:** ✓

- ANY exterior work requires a separate review and approval thru Historic Preservation. This property is located within an Historic District.
- 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 **Reviewer:** Tammy Munson **Approval Date:** 05/20/2010
Note: **Ok to Issue:**

Dept: Fire **Status:** Approved with Conditions **Reviewer:** Ben Wallace Jr. **Approval Date:** 05/10/2010
Note: **Ok to Issue:** ✓

- As-built documents shall be submitted in pdf to the Building Inspections Office upon completion of job.
- The Class K fire extinguisher and proper signage should be located at the suppression system pull station.
- A puff test is required.
- System acceptance and commissioning must be co-ordinated with alarm and suppression system contractors and the Fire Department. Call 874-8703 to schedule.
- Activation of the suppression system shall activate the fire alarm system.
- Hood suppression system shall comply with NFPA 17A, 96 and UL300.

Comments:

5/10/2010-gg: received from historic as of 05-10-10. /gg

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 Inspection 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 with construction.**

 X **Final inspection performed by the fire department required 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 OR 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.



CITY OF PORTLAND, MAINE
 Department of Building Inspections

Original Receipt

_____ 07 20 10 _____

Received from Seaside Dev

Location of Work 1040 Congress

Cost of Construction \$ _____ Building Fee: _____

Permit Fee \$ _____ Site Fee: _____

Certificate of Occupancy Fee: _____

Total: 60

Building (1L) _____ Plumbing (15) _____ Electrical (12) _____ Site Plan (U2) _____

Other _____

CBL: 46-D-22

Check #: CC Total Collected \$ 60

**No work is to be started until permit issued.
 Please keep original receipt for your records.**

Taken by: J. J.

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



Non-Water-Based Fire Suppression System Permit

If you or the property owner owes real estate or property taxes or user charges on any property within the city, payment arrangements must be made before permits of any kind are accepted.

Installation address: 649 Congress St. CBL: _____
 Exact location: (within structure) Kitchen (hood) at rear of 1st Floor. Cylinder/control at exterior exit.
 Type of occupancy(s) (NFPA & ICC): Restaurant (mercantile?)
 Building owner: Bayside Maine, LLC
 Managing Supervisor: Installer: Roger Blanchette License No: N/A
 Supervisor phone: cell: 210-8361 E-mail: N/A
 Installing contractor: SimplexGrinnell License No: N/A
 Contractor phone: Tim Hinman, 482-2335 E-mail: thinmane@simplexgrinnell.com

The suppression work to be done will be: New: Renovation: Addition to existing system:
 This is an amendment to an existing permit: Yes: NO: Replace existing obsolete system
 Permit no: _____

System Type: UL300 Wet Chemical (Pyro-Chem)
 NFPA Standard: 17A + 96 Edition: 2009 & 2008

*Non-NFPA systems are not approved for use within the City of Portland.

Download a new copy of this document from www.portlandmaine.gov/fire for every submittal. Attach all working documents as required on electronic PDF's in addition to full sized plans.

COST OF WORK:	<u>\$3,072.00</u>
PERMIT FEE:	<u>\$60.00</u>
(\$10 PER \$1,000 + \$30 FOR THE FIRST \$1,000)	

RECEIVED
 MAY - 7 2010
 Dept. of Building Inspections
 City of Portland Maine

Submit all information to the Building Inspections Department, 389 Congress Street, Room 315, Portland, Maine 04101.
 Prior to acceptance of any fire protection system, a complete commissioning and acceptance test must be coordinated with all fire system contractors and the Fire Department, and proper documentation of such test(s) provided.
 All installation(s) must comply with NFPA and the Fire Department Technical Standard(s).

Applicant signature: Timothy E. Hinman Date: May 7, 2010
Tim Hinman

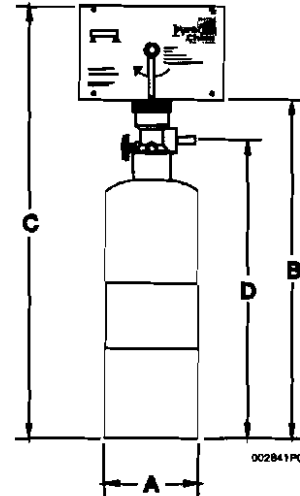
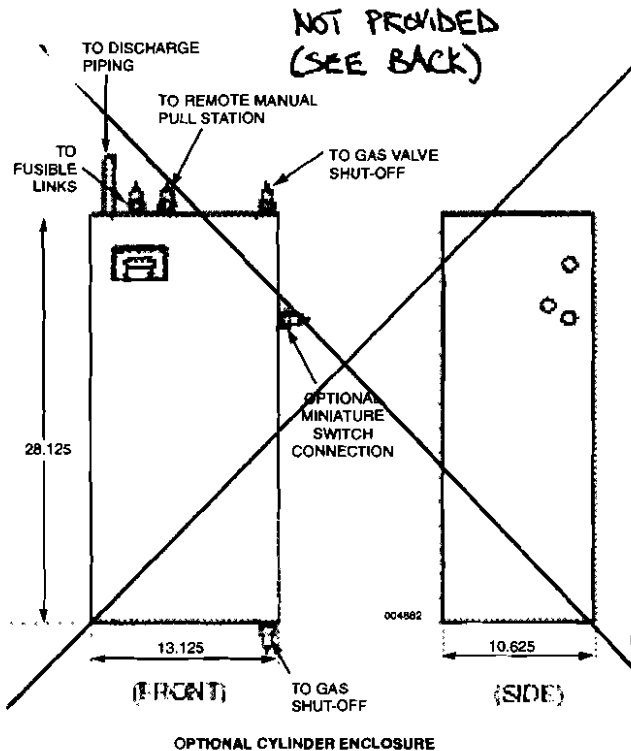
SimplexGrinnell
20 Thomas Dr.
Westbrook, ME 04092
Tel: 207-842-6440

PROPOSED INSTALLATION

Customer	Local Sprouts Cafe
Address	649 Congress St.. Portland, ME 04101
Hazard location	Main 1 st fl. kitchen. Hood 1A; 11'-6" & Hood 1B: 12'
System location	Cylinder and controls located at exterior exit @12' to right side of the hoods as you're facing the hoods.
System Type	Pyro-Chem, UL300 wet chemical per NGPA 17A & 96 & design manual UL EX 3830 (dated 3/1/06)
System size	6-gallon (1 cylinder), KNII model PCL-600
Remarks	A. System includes: (1) 6-gallon cylinder, (14) discharge nozzles, (6) fusible link detectors, (1) pull station, (1) 1-1/2" mechanical gas valve and micro-switches for fire alarm system connection . B. Nozzles include: (4) 1H's in plenums, (2) 2D's in ducts and (1) 2H, (2) 1H's, (3) 2L's and (2) 1L's for appliances
Installation date	Installation pending in May 2010.
Next inspection due	Semi-annual: Nov. 2010, May. 2011 etc.
Installed by	Installation by Roger Blanchette

Data/ Specification Sheet

KITCHEN KNIGHT® II Wet Chemical Restaurant Kitchen Fire Suppression System



Model No.	A	B	C	D	Flow Point Capacity	Weight	Mounting Bracket Used
PCL-160	7.00	19.62	25.37	17.31	5	33 lb	MB-15
PCL-300	8.00	25.06	30.81	22.75	10	53 lb	MB-15
PCL-460	10.00	25.06	30.81	22.75	15	83 lb	MB-15
PCL-600	10.00	35.81	41.56	33.50	20	108 lb	MB-1

ALL DIMENSIONS IN INCHES

FEATURES

- UL and ULC Approved
- Complies with NFPA Standard 17A and 96
- Meets the requirements of the Building Officials and Code Administrators (BOCA)
- Approved by the City of New York Material and Equipment Acceptance Division (MEA)
- ▶ • CE Marked

GENERAL

The KITCHEN KNIGHT® II Restaurant Kitchen Fire Suppression System is a pre-engineered solution to appliance and ventilating hood and duct grease fires. The system is designed to maximize hazard protection, reliability, and installation efficiency. Automatic or manual system activation releases a throttle discharge of potassium carbonate solution on the protected area in the form of fine droplets to suppress the fire and help prevent reignition after the discharge is complete.

SYSTEM OPERATION

The KITCHEN KNIGHT II Restaurant Kitchen Fire Suppression System has been designed for protecting kitchen hood, plenum, exhaust duct, grease filters, and cooking appliances (such as fryers, griddles, rangetops, upright broilers, charbroilers and woks) from grease fires. The versatile state-of-the-art wet chemical distribution technique, combined with dual, independent activation capability – automatic fusible link or manual release – provides efficient, reliable protection the moment a fire is detected. Once initiated, the pressurized wet chemical extinguishing agent cylinder discharges a potassium carbonate solution through a pre-engineered piping network and out the discharge nozzles. The wet chemical discharge pattern is maintained for a duration of time to ensure suppression and inhibit reignition. Expanded capability provides remote manual actuation, gas equipment shutdown, and electrical system shutdown. This optional equipment will enhance the basic system functions and be applicable when designing custom configurations to suit a particular customer's needs and/or comply with local codes.

The operating temperature range of the PYRO-CHEM® KITCHEN KNIGHT II System is 32 °F to 120 °F (0 °C to 49 °C).



Tyco Safety Products
One Stanton Street
Marinette, WI 54143

PYRO-CHEM is a trademark of Tyco International Ltd. or its affiliates.

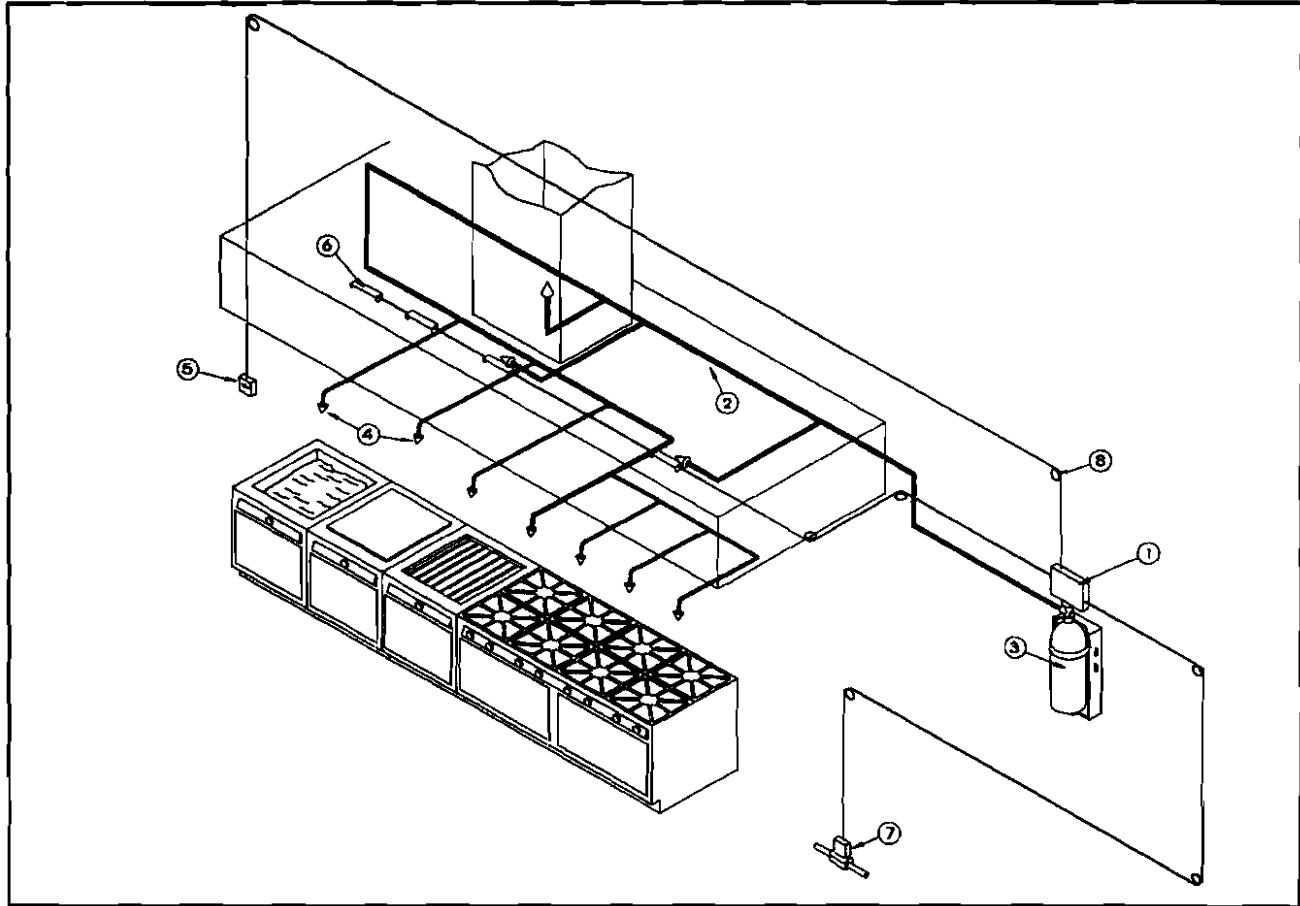
SUGGESTED ARCHITECT'S SPECIFICATIONS

The fire suppression system should be of the stored pressure, wet chemical pre-engineered fixed nozzle type manufactured by PYRO-CHEM. A carbon dioxide cartridge is designed in compliance with Military Specification "MIL-C-601G" and shall be used as the pneumatic releasing device for the system. The cartridge shall be an integral part of the control head assembly. The wet chemical storage cylinder shall be a DOT-rated cylinder for stored pressure of 225 psig, and a pressure gauge shall be provided on the cylinder valve for visual inspection. The system shall be capable of automatic and manual actuation. Automatic actuation shall be provided by an appropriate number of fusible link detectors mounted in series on a stainless steel wire input line to the control head. Manual actuation shall be provided by turning a handle on the primary head and/or by

an optional remote pull station with a dedicated stainless steel input line to the control head.

The system shall have been tested to the UL Standard for Fire Extinguishing Systems for Protection of Restaurant Cooking Area, UL300, and Listed by Underwriters Laboratories, Inc. It shall be installed in accordance with the National Fire Protection Association Standard No. 17A Wet Chemical Extinguisher Systems, and No. 96 Standard for the Installation of Equipment for the Removal of Smoke and Grease Laden Vapors from Commercial Cooking Equipment, and comply with all local and/or state codes and standards. Refer to PYRO-CHEM KITCHEN KNIGHT II Restaurant Fire Suppression System Manual, Part No. 551274, for detailed installation and maintenance instructions.

TYPICAL INSTALLATION



1. CYLINDER CONTROL HEAD – Integral design requires no separate release pressure cylinder. Separate wire cable activation lines for automatic fusible links and optional remote pull station provide an added measure of safety. An easily accessible manual release mechanism provides an option for the automatic fusible link and, depending on local codes, can be used in place of a remote manual pull station. Unique foolproof technique for achieving necessary input wire cable tension.
2. PIPING – Unbalanced piping network simplifies application design and installation. Requires no separate piping to connect system pressure cylinders to extinguishing agent container. Schedule 40 black iron, chrome-plated, or stainless steel pipe can be used.
3. CYLINDERS – Contain PYRO-CHEM Potassium Carbonate wet chemical solution stored at 225 psig. Includes pressure gauge for visual maintenance checks. 1.6, 3.0, 4.6, and 6.0-gallon sizes provide 5, 10, 15, and 20 flow point coverage respectively, offering a broad range of application coverage.
4. NOZZLES – Can be fixed or fitted with a swivel adaptor allowing the nozzle to be rotated approximately 30° in all directions.
5. REMOTE MANUAL PULL STATION – Simple operating instructions with double action release avoids careless system discharge. Maximum limitations of 150 ft cable run with 1/16 in. cable and 40 corner pulleys apply. A dedicated wire cable input line to the cylinder control head provides a true back up in the event the fusible links are fouled.
6. FUSIBLE LINK DETECTION EQUIPMENT – Accommodates both series and terminal placement to minimize inventory and simplify ordering. All necessary components are included for efficient assembly and installation. Fusible links rated for maximum ambient temperature must be ordered separately. Maximum limitations of 20 fusible links on a 150 ft cable run with 40 corner pulleys provide substantial hazard coverage.
7. AUTOMATIC GAS SHUT-OFF VALVE – Complies with requirements pertaining to the shut off of fuel as described by NFPA 17A. Can be reset at control head after regular maintenance/service check for convenience to service technician. Maximum limitations of 100 ft cable run with 30 corner pulleys provide mounting flexibility.
8. CORNER PULLEYS AND ACCESSORIES – Designed to ensure reliable system function as tested by Underwriters Laboratories.

Roger Blanchette, employee of
SimplexGrinnell

Completed a training course in:
Kitchen Knight II Restaurant Systems

Training Date: April 15, 2008

Expiration Date: April 15, 2013

PYRO-CHEM®, MARINETTE, WI 54143 715-732-3465

Be it known that

Roger Blanchette

While Employed by

SimplexGrinnell

Completed a training course in

Kitchen Knight II Restaurant Systems

conducted by PYRO-CHEM® instructors.

This certificate is considered valid only if the above named individual is an employee of the authorized PYRO-CHEM distributor listed.



Training Date: April 15, 2008

Expiration Date: April 15, 2013

J. H. Rose
Instructor

Robert S. Kelly
Manager of Training