

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK

CITY OF PORTLAND

BUILDING INSPECTION

PERMIT

PERMIT ISSUED

Permit Number 100296

MAR 31 2010

Please Read Application And Notes. If Any, Attached

I hereby certify that FLORENCE HOUSE HOUSING CORPORATION / Ganneston Con
has permission to install to Kitchen Hood Systems (1) on first floor (1) on second floor
190 VALLEY ST CBL 064 F020001
City of Portland

Provided that the person or persons, firm or corporation accepting this permit shall comply with all 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 closed-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

City Dept. [Signature]
Planning Dept.
Zoning Board
Inspector

[Signature] 3/29/10
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: 10-0296	Issue Date:	CBL: 064 F020001
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Location of Construction: 190 VALLEY ST	Owner Name: FLORENCE HOUSE HOUSING C	Owner Address: 307 CUMBERLAND AVE	Phone:
Business Name:	Contractor Name: Ganneston Construction	Contractor Address: P O Box 27 Augusta	Phone 2076218505
Lessee/Buyer's Name	Phone:	Permit Type: Hood Systems, Commerical	Zone: G-48

Past Use: Florence House	Proposed Use: Florence House - install to Kitchen Hood Systems - (1) on first floor (1) on second floor	Permit Fee: \$91.00	Cost of Work: \$7,100.00	CEO District: 2
Proposed Project Description: install to Kitchen Hood Systems - (1) on first floor (1) on second floor		FIRE DEPT: w/conditions <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Denied	INSPECTION: Use Group R-1/R-2 Type: Kitchen hood IMC-2003 Signature: AMB 3/29/10	
		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: 03/29/2010	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	Zoning Appeal	Historic Preservation
<input type="checkbox"/> Shoreland	<input type="checkbox"/> Variance	<input type="checkbox"/> Not in District or Landmark
<input type="checkbox"/> Wetland	<input type="checkbox"/> Miscellaneous	<input type="checkbox"/> Does Not Require Review
<input type="checkbox"/> Flood Zone	<input type="checkbox"/> Conditional Use	<input type="checkbox"/> Requires Review
<input type="checkbox"/> Subdivision	<input type="checkbox"/> Interpretation	<input type="checkbox"/> Approved
<input type="checkbox"/> Site Plan	<input type="checkbox"/> Approved	<input type="checkbox"/> Approved w/Conditions
Maj <input type="checkbox"/> Minor <input type="checkbox"/> MM <input type="checkbox"/>	<input type="checkbox"/> Denied	<input type="checkbox"/> Denied
Date: _____	Date: _____	Date: _____

PERMIT ISSUED

MAR 31 2010

City of Portland

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: 10-0296	Date Applied For: 03/29/2010	CBL: 064 F020001
-----------------------	---------------------------------	---------------------

Location of Construction: 190 VALLEY ST	Owner Name: FLORENCE HOUSE HOUSING C	Owner Address: 307 CUMBERLAND AVE	Phone:
Business Name:	Contractor Name: Ganneston Construction	Contractor Address: P O Box 27 Augusta	Phone (207) 621-8505
Lessee/Buyer's Name	Phone:	Permit Type: Hood Systems, Commerical	

Proposed Use: Florence House - install to Kitchen Hood Systems - (1) on first floor (1) on second floor	Proposed Project Description: install to Kitchen Hood Systems - (1) on first floor (1) on second floor
---	--

Dept: Zoning	Status: Approved with Conditions	Reviewer: Jeanine Bourke	Approval Date: 03/29/2010
Note:	Ok to Issue: <input checked="" type="checkbox"/>		
1) All previous conditions apply			
Dept: Building	Status: Approved with Conditions	Reviewer: Jeanine Bourke	Approval Date: 03/29/2010
Note:	Ok to Issue: <input checked="" type="checkbox"/>		
1) The hood, duct and exhaust shall be installed per IMC 2003 and NFPA 96 This permit is approved based on the plans submitted and updated for reductions in the cleaances based on the application of a UL approved fire wrap or equivalent assembly per code.			
Dept: Fire	Status: Approved with Conditions	Reviewer: Ben Wallace Jr.	Approval Date: 03/31/2010
Note:	Ok to Issue: <input checked="" type="checkbox"/>		
1) Activation of the suppression system shall activate the fire alarm system.			
2) Install shall comply with NFPA 96. A compliance letter is required			

Comments: 3/31/2010-jmb: Cost of work for duct/exhaust installation was included in the permit fees

Florence House

1st Floor Unit

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: 190 VALLEY STREET, PORTLAND ME 04101		
Total Square Footage of Proposed Structure		Square Footage of Lot
Tax Assessor's Chart, Block & Lot Chart# 64 Block# F Lot# 20	Owner: AVESTA FLORENCE HOUSE LP AND FLORENCE HOUSE HOLDING CORPORATION	Telephone: 207 553 7777
Lessee/Buyer's Name (If Applicable)	Applicant name, address & telephone:	Cost Of Work: \$ 7,100.00 Fee: \$ 91.00 C of O Fee: \$
Current legal use (i.e. single family) RESIDENTIAL <u>COMMERCIAL</u> <u>STORAGE, SAFE STORAGE, SRO HOUSING</u> If vacant, what was the previous use? Proposed Specific use: Is property part of a subdivision? If yes, please name Project description: <u>2 Hood Systems</u>		
Contractor's name, address & telephone: Who should we contact when the permit is ready: <u>GANNETT CONSTRUCTION</u> Mailing address: <u>AVESTA HOLDING</u> <u>703 FEVER 553 7777</u>		

Please Call for D/C 756-2070 Deb

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.

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: [Signature] Date: 3/29/2010

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

RECEIVED
MAR 29 2010
Dept. of Building Inspections
City of Portland Maine

Florence First Floor



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 X 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? Stainless Steel If Other what Type? _____

Is the duct work Stainless steel or other type of steel? OTHER If Other, what type? BLACK GALVANIZED STEEL - WRAPPED

Thickness of the steel for the hood 18 Gauge S.S.

Thickness of the duct for the hood _____

Type of Hood and Duct Supports

Stainless with supporting rods to building structure

Type of seams and Joints Continuously Welded

Grease Gutters provided? Yes

Hood Clearance reduction to Combustibles design /specs:

Meets NFPA96 Code: Built-In 3" Standoff on left side and rear

Duct Clearance reduction to Combustibles design /specs:

Fast Wrap XL Zero Clearance To combustibles / Zero Clearance

Vibration Isolation System:

N/A

Air Velocity within the duct system 1500 CFM

Grease accumulation prevention system:

Grease

Cleanouts 00

Grease Duct enclosure 00

Exhaust Termination Roof X Wall

Fire Suppression System Yes - Installed by Firesafe - Letter of Certification provided

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

Galvanized Steel Roof Curbs

Exhaust fan distance from property lines 45' H.L.F. + - Nearest

Exhaust fan distance from other vents or openings Over 10 Feet + -

Exhaust fan distance from adjacent buildings 80' H.L.F. + - Nearest

Exhaust fan height above adjoining grade 53' V.L.F.

Hood Specs

Style of Hood Box Style Grease Hood (please see attached drawings)

Type of Filter Kleen-Gard Aluminum Baffle Filters

Height of filter above nearest cooking surface 44"

Capacity of hood CFM 1500 CFM

Make up Air system description and capacity

Energy Recovery Ventilator

3300 CFM Supply

2050 CFM Exhaust

Florence House
2nd Floor Hood



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

Kitchen Exhaust System Checklist and code Provisions

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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? Stainless Steel If Other, what Type? _____

Is the duct work Stainless steel or other type of steel? Other If Other, what type? Black Carbon Steel

Thickness of the steel for the hood 18 GA

Thickness of the duct for the hood 16 GA

Type of Hood and Duct Supports
Stainless with supporting rods to building structure.

Type of seams and Joints Continuously Welded

5/7

2nd Floor Hood
Florence House

Grease Gutters provided? Yes

Hood Clearance reduction to Combustibles design /specs:

Meets design requirements by Plans + Specs by ^{Gannon} ~~Tracy~~ ~~Paul~~ ~~Tracy~~

Duct Clearance reduction to Combustibles design /specs:

Fast Wrap XL Zero Clearance to Combustibles / zero Clearance

Vibration Isolation System:

N/A

Air Velocity within the duct system 525 CFM

Grease accumulation prevention system:

Grease Terminator 2

Cleanouts Yes, Bolted and Gasketed

Grease Duct enclosure _____

Exhaust Termination Roof X Wall _____

Fire Suppression System Wet Chemical Fire Suppression

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

Galvanized Steel Roof Curb / 36"

Exhaust fan distance from property lines 45' H.L.F. +- Nearest

Exhaust fan distance from other vents or openings Over 10 Feet

Exhaust fan distance from adjacent buildings 80' H.L.F. Nearest +-

Exhaust fan height above adjoining grade 53' V.L.F.

Hood Specs

Style of Hood Wall Canopy

Type of Filter Alum Baffle

Height of filter above nearest cooking surface 44"

Capacity of hood CFM 525

Make up Air system description and capacity

Energy Recovery Ventilator

6000 CFM Supply

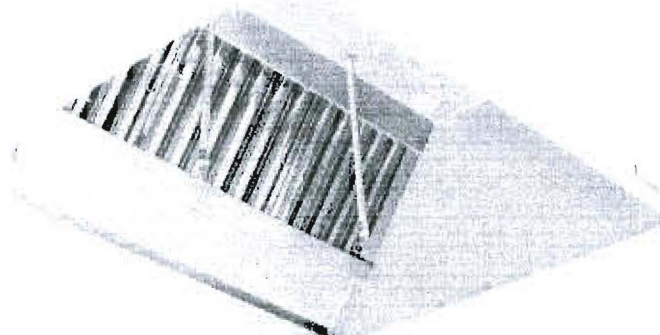
5600 CFM Exhaust

CAPTIVEAIRE

Model ND

EXHAUST ONLY HOOD

1st Floor Hood



CaptiveAire's ETL Listed ND exhaust only hood efficiently meets the challenges of most cooking applications.

Features At A Glance



- ETL Listed and ETL Sanitation Listed Product
- Superior Exhaust Flow Rates
- Exceptional Capture and Containment of Cooking Vapors
- Wall or Back-to-Back Island Configurations
- Front Design Directs Air into Filters
- Stainless Steel Construction
- Double Wall, Insulated Front
- Heavy Duty Grease Baffle Filters
- Grease Drain System
- Pre-punched Hanging Angles
- Factory Pre-wired Lighting
- Face Mounted Controls Optional

Optional Equipment

- Utility Cabinet
- Fire Suppression System
- Electrical Controls
- Front Perforated Supply Plenum
- Rear Make-Up Air Plenum
- Integral Clearance to Combustibles System
- UL Listed Exhaust Fire Damper
- Enclosure Panels to Ceiling
- End Panels
- Type 304 Stainless Steel Construction
 - Exposed Surfaces Only
 - 100% Construction
- Filters
 - High Velocity Cartridge Filters
 - Stainless Steel Baffle Type Filters
- Lighting
 - Recessed Incandescent
 - Recessed Fluorescent
- Roof Top Package
- Separate Exhaust and/or Make-Up Air Fans
- Heated Make-Up Air Units
 - Direct Gas Fired Heated Make-Up Air Fans
 - Indirect Gas Fired Heated Make-Up Air Units
 - Electric Heated Make-Up Air Units

Performance Data

Max Avg Cooking Surface Temp (°F) - Cooking Surface	Configuration	Min Exhaust CFM/R	Recommended Duct Sizing
450°F - Ovens, Steamers, Kettles, Open-Burner Ranges, Griddles, Fryers	Single Wall Hood	150	Exhaust Based on 1500 FPM
	2 Wall Hoods Back-to-Back in an Island Configuration	300	
600°F - Gas Charbroilers, Electric Charbroilers	Single Wall Hood	200	
	2 Wall Hoods Back-to-Back in an Island Configuration	400	
700°F - Mesquite Grills, Charcoal Charbroilers, Gas Conveyor Charbroilers	Single Wall Hood	250	
	2 Wall Hoods Back-to-Back in an Island Configuration	500	

Offering A Fully Integrated Package, Pre-Engineered For Optimum Performance

ND Specifications

Description The model ND is a Type I, wall mounted or double island, exhaust canopy used for collection and removal of grease-laden vapors and smoke over all types of restaurant equipment.

Application The hood shall provide flexibility in designing kitchen ventilation equipment and shall be tested and listed for use over 450°F light/medium duty cooking surfaces; 600°F heavy duty cooking surfaces; and up to 700°F extra heavy duty cooking surfaces.

Construction The hood shall be constructed of type 430 stainless steel with #3 or #4 polish where exposed. All seams shall be welded or in conformance with UL 710 standards. Unexposed surfaces shall be constructed of aluminized steel. Individual component construction shall be determined by manufacturer and ETL. Construction shall be dependent on the structural application to minimize distortion and other defects. All seams, joints and penetrations of the hood where grease-laden vapors and exhaust gases are present must be liquid-tight, continuous external weld in accordance with NFPA 96.

The hood shall be constructed to include:

- A double wall insulated front to eliminate condensation and increase rigidity. The insulation shall have a flexural modulus of 475 EI, meet UL 181 requirements and be in accordance with NFPA 90A and 90B.
- An integral front baffle to direct grease laden vapors toward the exhaust filter bank.
- An integral grease drain system on the hood back with a minimum 1/8" per foot slope, to include an exposed, removable 1/2 pint grease cup to facilitate cleaning.
- A built-in wiring chase for electrical controls on the front face of the hood designed to avoid penetration of the capture area and eliminate the need for an external chaseaway.
- UL incandescent light fixtures and globes, allowing up to a 100 wall standard light bulb, installed and pre-wired to a junction box and installed with a maximum of 3'-6" spacing on center.
- Exhaust duct collar 4" high with 1" flange.
- A minimum of four connections for hanger rods. Connectors shall have 9/16" holes pre-punched in 1 1/2" x 1 1/2" angle iron at the factory to allow for hanger rod connection by others.

• UL Classified aluminum baffle filters, with size and quantity determined by the hood's dimensional parameter, but extending the full length of the hood with filter panels not to exceed 6".

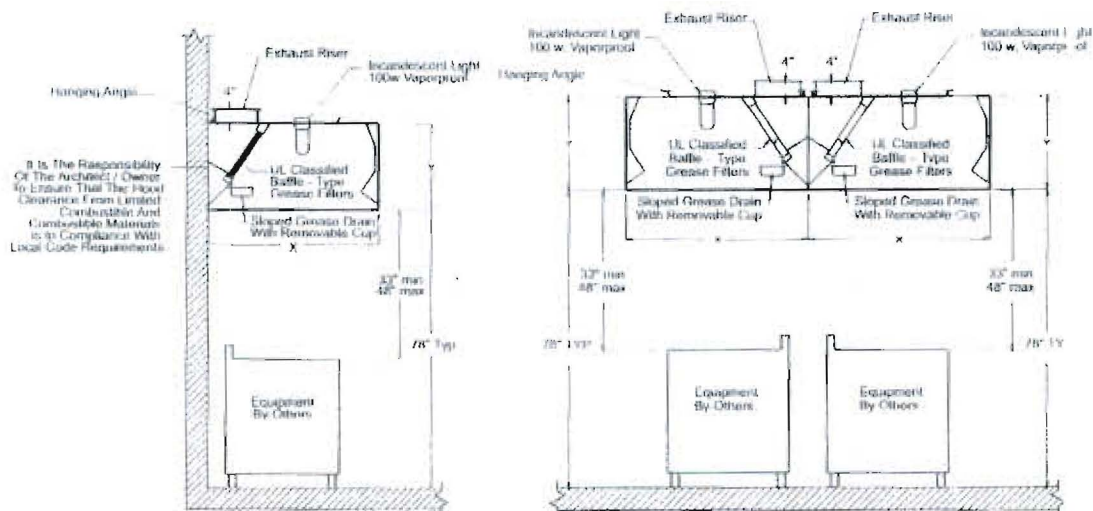
Certifications The hood shall be ETL Listed, comply with UL 710 Standards and shall be built in accordance with NFPA96. Hood shall be tested for compliance with the ETL Sanitation Mark.

Documentation Manufacturer shall furnish complete computer generated submittal drawings including hood section view(s), plan view(s), duct sizing, and CFM and static pressure requirements. Static pressure, air velocity and air volume requirements indicated on drawings shall be precise and accurate and hood shall conform to said specifications. Drawings shall be available to the engineer, architect and owner for their use in construction, operation and maintenance.

Sectional View

Model ND

Model ND Back-to-Back



CAPTIVEAIRE

112 Wheaton Dr • Youngsville • NC • 27596

p 919.554.2410 p 800.334.9256 / 919.554.1227 w captiveaire.com

HOOD INFORMATION

HOOD NO.	MODEL	LENGTH	MAX. COOKING TEMP.	EXHAUST PLENUM RISER(S)					SUPPLY PLENUM RISER(S)					HOOD CONSTRUCTION	HOOD CONFIG		
				TOTAL EXH. CFM	WIDTH	LENG.	DIA.	CFM	S.P.	TOTAL SUP. CFM	WIDTH	LENG.	DIA.		CFM	S.P.	END TO END
1	4824 ND-2	5' 0.00'	600 Deg	1500	10'	14'		1500	-0.424'	0					430 SS Where Exposed	ALONE	ALONE

HOOD INFORMATION

HOOD NO.	FILTER(S)				LIGHT(S)			UTILITY CABINET(S)				FIRE SYSTEM PIPING	HOOD WEIGHT		
	TYPE	QTY.	HEIGHT	LENGTH	QTY.	TYPE	WIRE GUARD	LOCATION	FIRE SYSTEM TYPE	SIZE	ELECTRICAL MODEL #			SWITCHES QUANTITY	LOCATION
1	Alum Baffle w/ Handles	2	16'	16'	2	Incandescent Light Fixt	NO							NO	280 LBS

HOOD OPTIONS

HOOD NO.	OPTION
1	LEFT END STANDOFF 3' Wide
	FIELD WRAPPER 18.00" High Front, Right

CUSTOMER APPROVAL TO MANUFACTURE:

- Approved as Noted
- Approved with NO Exception Taken
- Revise and Resubmit

SIGNATURE *[Signature]* 5/28/08



JOB Florence House	
LOCATION	
DATE 5/28/2008	JOB # 782854
DWG # FlorenceHouse	DRAWN BY BFC

THE HOOD MAY BE INSTALLED WITH A 0" HIGH CLEARANCE TO COMBUSTIBLE MATERIALS IF CONSTRUCTED IN ONE OF THE FOLLOWING METHODS:

- 3" UNINSULATED STANDOFF
- 1" INSULATED STANDOFF
- 1" INSULATED BACKSPLASH
- BACK RETURN SUPPLY FLEXDIN

TABLE 1

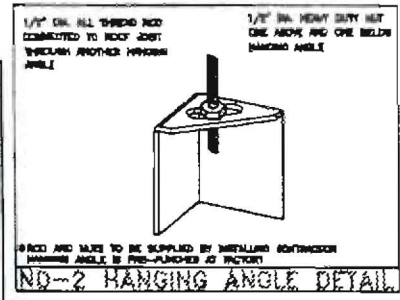
ETL LISTING DESCRIPTION
THE CAPTIVE AIRE MODEL
ND-2 HAS BEEN E.T.L.
TESTED, LISTED, AND
APPROVED TO EXHAUST
A MINIMUM OF 200 CFM PER
LINEAR FOOT
OVER 600 DEGREE COOKING
EQUIPMENT

1. ALL ELECTRICAL "FIELD" CONNECTIONS AND RELATED INTERCONNECTIONS BY ELECTRICAL CONTRACTORS.
2. ALL PLUMBING "FIELD" CONNECTIONS AND RELATED INTERCONNECTIONS BY PLUMBING CONTRACTORS.
3. ALL ASSOCIATED HANGER MATERIALS BY INSTALLING CONTRACTORS.
4. 8" LONG FACTORY LOCKED AND WELDED HANGER BRACKETS AS SHOWN ON PLANS.
5. ALL CONNECTIONS FROM CAPTIVE-AIRE DUCT PER THE PLANS BY MECHANICAL CONTRACTORS.
6. ALL LIGHTS SHOWN INSTALLED BY CAPTIVE-AIRE ARE FACTORY PREPARED PER THE PLANS. INTERCONNECTIONS BETWEEN HOODS AND TO BRACKETS BY ELECTRICAL CONTRACTOR.
7. LAMPS FOR LIGHT FIXTURES BY INSTALLING CONTRACTORS.
8. SEIZING INSTANTS ARE RESPONSIBILITY OF INSTALLING CONTRACTOR.
9. INSTALLING CONTRACTORS ASSUME ALL RELATED RESPONSIBILITY FOR VERIFICATION OF DIMENSIONAL DATA CONTAINED ON THESE DOCUMENTS FOR ACCURACY, INTEGRATION AND ADMINISTRATION OF CODE REQUIREMENTS IN EFFECT PRIOR TO ANY RELEASE FOR PRODUCTION OF EQUIPMENT SHOWN.
10. SIGNED AND "APPROVED" COPIES OF THIS DOCUMENT MUST BE RECEIVED BY THE FACTORY PRIOR TO COMMENCEMENT OF FABRICATION.
11. NOMINAL HOOD DIMENSIONS AS SHOWN ON DRAWINGS.

GENERAL NOTES

Delete wrapper - please provide wrapper mounts on front and right side

IT IS THE RESPONSIBILITY OF THE ARCHITECT/OWNER TO ENSURE THAT THE HOOD CLEARANCE FROM LIMITED-COMBUSTIBLE AND COMBUSTIBLE MATERIALS IS IN COMPLIANCE WITH LOCAL CODE REQUIREMENTS



ND-2 HANGING ANGLE DETAIL

CALCULATIONS UTILIZED

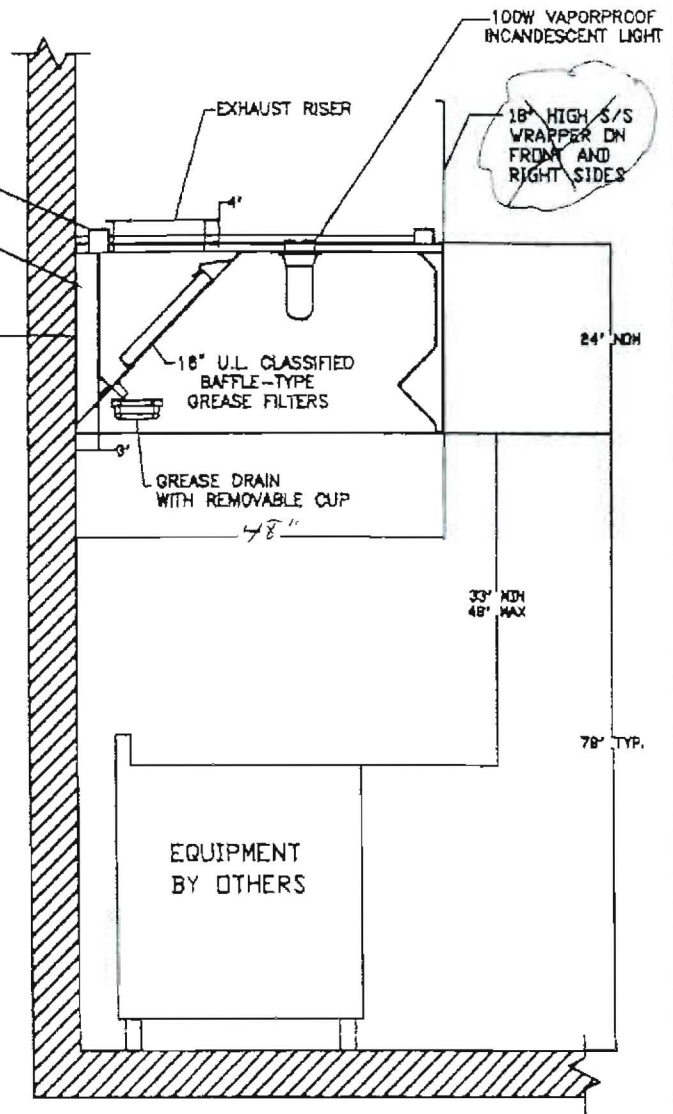
$$\text{EXHAUST CFM} = \text{LENGTH OF HOOD} \times \text{CFM/INCH. (LOAD)}$$

$$\text{SUPPLY DRA} = \text{EXHAUST CFM} \times \text{PERCENTAGE REQUIRED}$$

$$\text{TOTAL DUCT AREA} = 1.44 \times \frac{\text{CFM}}{\text{FPM}(\%)}$$

$$\text{DUCT LENGTH} = \frac{\text{TOTAL DUCT AREA}}{\text{DUCT DEPTH}}$$

* CAPTIVE-AIRE VENTILATOR DUCT SIZES ARE CALCULATED USING AN EXHAUST VELOCITY OF 1800-1900 FPM AND A SUPPLY VELOCITY OF 1000 FPM. PLEASE CONSULT FACTORY FOR MAXIMUM ALLOWABLE DUCT SIZES.



SECTION VIEW MODEL 4924-ND-2
 Section view for Hood #1

CUSTOMER APPROVAL TO MANUFACTURE:

Approved as Noted

Approved with ND Exception Taken

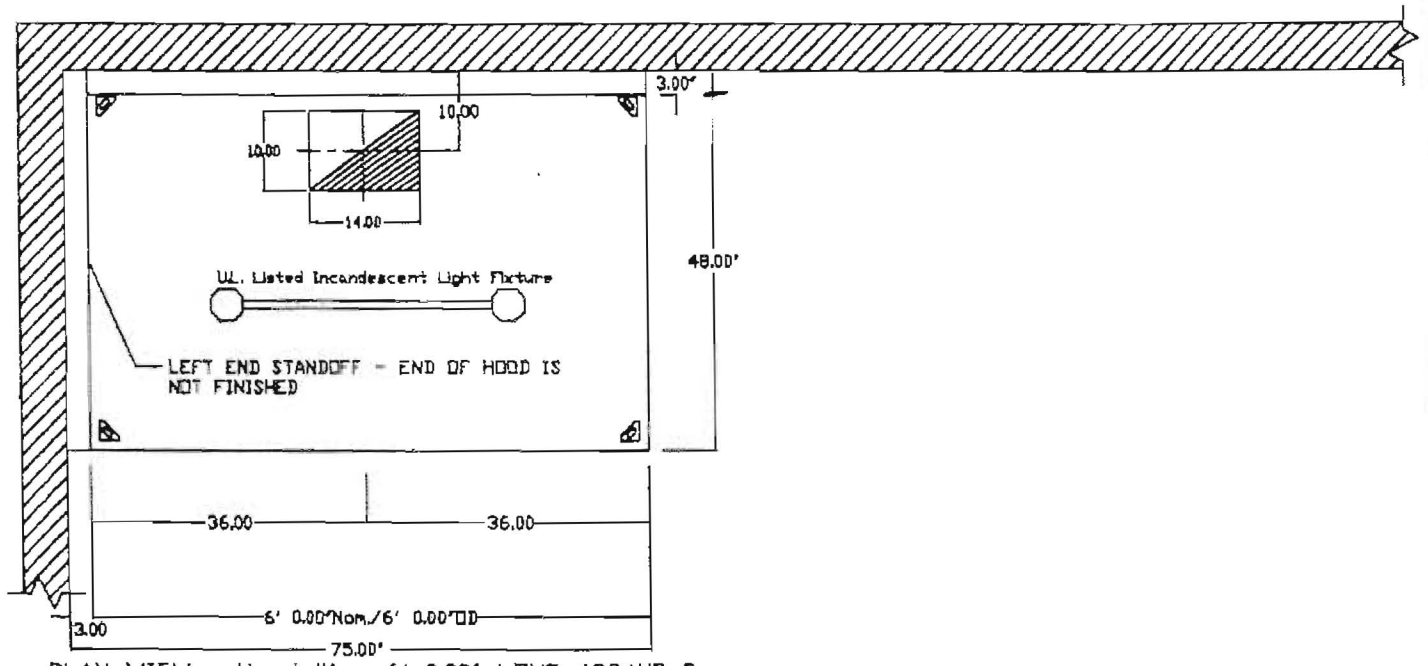
Revise and Resubmit

SIGNATURE: *[Signature]*

DATE: *12/13/09*



JOB Florence House	
LOCATION	
DATE 5/27/2008	JOB # 782854
DWC # FlorenceHouse	DRAWN BY BFC
SCALE 95% & 11%	



PLAN VIEW - Hood #1 - 6' 0.00' LONG 4824ND-2

CUSTOMER APPROVAL TO MANUFACTURE:

- Approved as Noted
- Approved with MD Exception Taken
- Revise and Resubmit

SIGNATURE *[Signature]* DATE *12/3/09*



JOB Florence House	
LOCATION	
DATE 5/28/2008	JOB # 782854
DWC # FlorenceHouse	DRAWN BY BFC



Gawron Turgeon
ARCHITECTS
29 Black Point Road
Scarborough, Maine 04074
www.gawronturgeon.com
207-883-6307 or 207-883-0341 fax



FLORENCE HOUSE
190 VALLEY STREET
PORTLAND, MAINE



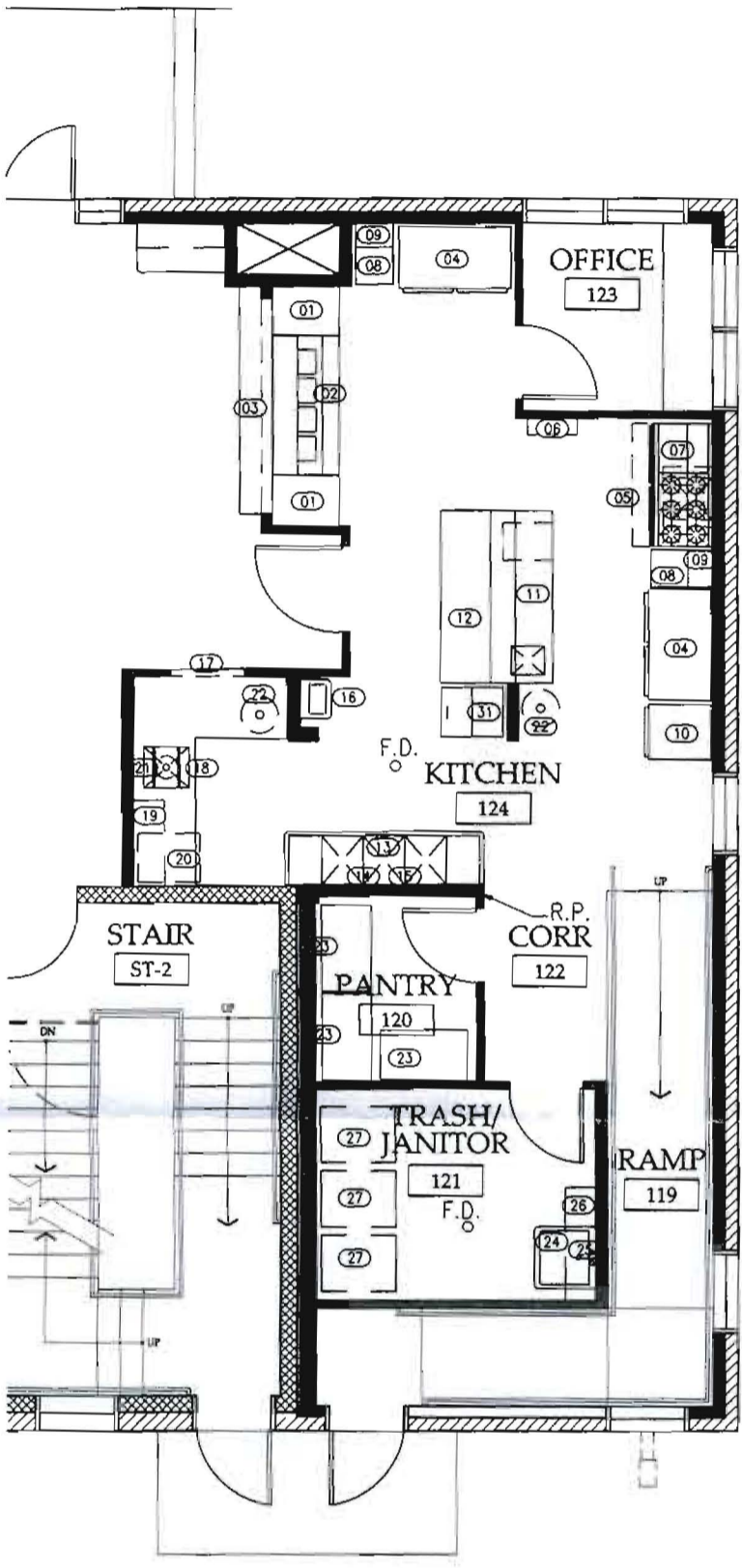
REVISIONS		
#	DATE	DESCRIPTION
1	4.01.07	CONTRACT ZONE SUBMISSION
2	5.01.07	CONTRACT ZONE SUBMISSION
3	7.10.07	CONTRACT ZONE SUBMISSION
4	8.14.07	SITE PLAN AND SUBDIVISION REVIEW
5	10.02.07	FINAL SITE PLAN REVIEW
6	11.15.07	SOE REVIEW SET
7	12.04.07	SOE MAINE HOUSING REVIEW SET
8	05.02.08	SOE MAINE HOUSING REVIEW SET
9	07.31.08	100% MAINE HOUSING REVIEW SET
10	09.01.08	100% BID DOCUMENTS

DATE:	09/02/08
PROJECT #:	100405
DRAWN BY:	AEP
CHECKED BY:	RLD
DRAWING SCALE:	AS NOTED

SHEET TITLE
FOOD SERVICE EQUIPMENT PLAN

FS 1

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- 01 30"x32" S.S. WORKTABLE W/UNDERSHELF
- 02 (4) BAY ELECTRIC SEALED WELL HOT FOOD TABLE
- 03 CUSTOM S.S. TRAY SLIDE- ADA COMPLIANT
- 04 (2)-SECTION REFRIGERATOR W/CASTERS
- 05 72"x51" COMPENSATING EXHAUST CANOPY
- 06 FIRE SUPPRESSION SYSTEM
- 07 60" GAS RANGE W/(6) BURNERS, 24" RAISED GRIDDLE BROILER & CONVECTION OVEN
- 08 18"x30" S.S. WORKTABLE W/REAR BACKSPALSH, UNDERSHELF & CASTERS
- 09 12"x18" S.S. WALL SHELF
- 10 (2)-SECTION FREEZER W/CASTERS
- 11 30"x84" S.S. WORKTABLE, 14"x16" SINK, OVERSHELF, POT RACK & DRAWER
- 12 24"x84" S.S. WORKTABLE, UNDERSHELF & CASTERS
- 13 (3)-BAY POT SINK W/DOUBLE 28" DRAIN BOARDS
- 14 PRE-RINSE ASSEMBLY W/WALL BRACKET & ADD-ON FAUCET
- 15 SPLASH MOUNT FAUCET W/12" SPOUT & MALE INLETS
- 16 WALL MOUNT HAND WASH SINK
- 17 SOILED DISH TABLE W/PRE-RINSE SINK, RACK GUIDE, DISPOSAL WELDMENT & SCRAP BLOCK
- 18 1.5 H.P. DISPOSER W/6" OPENING & CONTROL PANEL
- 19 42" S.S. SLANTED RACK SHELF
- 20 UNDERCOUNTER DISHWASHER W/BOOSTER, DETERGENT & RINSE AID PUMPS
- 21 PRE-RINSE ASSEMBLY W/WALL BRACKET
- 22 32 GAL GRAY BRUTE CONTAINER W/DOLLY & LID
- 23 (5)-TIER SHELVING UNITS
- 24 S.S. MOP SINK- SEE PLUMBING PLANS
- 25 WALL-MOUNT SERVICE FAUCET
- 26 12"x30" S.S. WALL SHELF W/MOP BRACKETS
- 27 TRASH CONTAINERS
- 28 NOT USED
- 29 (1)-SECTION FREEZER W/CASTERS (LOCATED IN BASEMENT)
- 30 (1)-SECTION REFRIGERATOR W/CASTERS (LOCATED IN BASEMENT)
- 31 250 LB ICE MACHINE W/STORAGE BIN & WATER FILTER
- 32 8'x12' WALK-IN FREEZER (FUTURE-LOCATED IN BASEMENT)

NOTE: COMMERCIAL KITCHEN EQUIPMENT BY OWNER.
G.C. TO COORDINATE INSTALLATION & UTILITY CONNECTIONS

A11 COMMERCIAL KITCHEN FLOOR PLAN
1/4"=1'-0"

A17 KITCHEN EQUIPMENT SCHEDULE
1/4"=1'-0"

