

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK

CITY OF PORTLAND

Please Read Application And Notes, if Any, Attached

BUILDING DEPARTMENT

PERMIT ISSUED
 Permit Number: 050612
JUN 13 2005
CITY OF PORTLAND

This is to certify that City Of Portland/Simplex / Connell
 has permission to install a kitchen hood fire extinguishing system
 AT 94 Herman Ave 087 P00700

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 closed-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. Jay Kelley P.F.O. 507-05
 Health Dept. _____
 Appeal Board _____
 Other _____
 Department Name _____

Janie Bonke 6/9/05
 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: 05-0612	Issue Date: PERMIT ISSUED JUN 13 2005	087 P007001
Owner Address: 389 Congress S	Contractor Address: 20 Thomas Drive West	Phone: 207-463-6440
Permit Type: Alterations - Commercial	Zone: R-2	

Location of Construction: 94 Herman Ave	Owner Name: City Of Portland
Business Name:	Contractor Name: Simplex / Grinnell
Lessee/Buyer's Name	Phone:

Past Use: Commercial	Proposed Use: Commercial install a kitchen hood fire extinguishing system
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Permit Fee: \$39.00	Cost of Work: \$1,717.00	CEO District: 2
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FIRE DEPT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Denied	INSPECTION: Use Group: R-2 Type: Hood system
Signature: <i>[Signature]</i>	Signature: <i>JMB 6/9/05</i>

Proposed Project Description:
install a kitchen hood fire extinguishing system

PEDESTRIAN ACTIVITIES DISTRICT (P.A.D.)

Action: Approved Approved w/Conditions Denied

Signature: _____ Date: _____

Permit Taken By: dmartin	Date Applied For: 05/24/2005	Zoning Approval
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<p>Special Zone or Reviews</p> <p><input type="checkbox"/> Shoreland</p> <p><input type="checkbox"/> Wetland</p> <p><input type="checkbox"/> Flood Zone</p> <p><input type="checkbox"/> Subdivision</p> <p><input type="checkbox"/> Site Plan <i>[Signature]</i></p> <p>Maj <input type="checkbox"/> Minor@ MM <input type="checkbox"/></p> <p>Date: <i>JMB 6/9/05</i></p>	<p>Zoning Appeal</p> <p><input type="checkbox"/> Variance</p> <p><input type="checkbox"/> Miscellaneous</p> <p><input type="checkbox"/> Conditional Use</p> <p><input type="checkbox"/> Interpretation</p> <p><input type="checkbox"/> Approved</p> <p><input type="checkbox"/> Denied</p> <p>Date: _____</p>	<p>Historic Preservation</p> <p><input checked="" type="checkbox"/> Not in District or Landmark</p> <p><input type="checkbox"/> Does Not Require Review</p> <p><input type="checkbox"/> Requires Review</p> <p><input type="checkbox"/> Approved</p> <p><input type="checkbox"/> Approved w/Conditions</p> <p><input type="checkbox"/> Denied</p> <p>Date: <i>JMB</i></p>
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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: 05-0612	Date Applied For: 05/24/2005	CBL: 087 P007001
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Location of Construction: 34 Herman Ave	Owner Name: City Of Portland	Owner Address: 389 Congress St	Phone:
Business Name:	Contractor Name: Simplex / Grinnell	Contractor Address: 20 Thomas Drive Westbrook	Phone (207) 842-6440
Lessee/Buyer's Name	Phone:	Permit Type: Hood Systems, Commerical	

Proposed Use: Commercial install a kitchen hood fire extinguishing system	Proposed Project Description: install a kitchen hood fire extinguishing system
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Dept: Zoning **Status:** Open **Reviewer:** Jeanine Bourke **Approval Date:** 06/10/2005
Note: **Ok to Issue:**

Dept: Building **Status:** Approved **Reviewer:** Jeanine Bourke **Approval Date:** 06/09/2005
Note: **Ok to Issue:**

Dept: Fire **Status:** Approved with Conditions **Reviewer:** Jay Kelley **Approval Date:** 05/27/2005
Note: **Ok to Issue:**

1) Install hood system to manufacture's specifications

Dept: Fire **Status:** **Reviewer:** **Approval Date:** **Ok to Issue:**

City of Portland, Maine - Building or Use Permit

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

Permit No: 05-0612	Date Applied For: 05/24/2005	CBL: 087 P007001
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Location of Construction: 94 Herman Ave	Owner Name: City Of Portland	Owner Address: 389 Congress St	Phone:
Business Name:	Contractor Name: Simplex / Grinnell	Contractor Address: 20 Thomas Drive Westbrook	Phone (207) 842-6440
Tenant/Buyer's Name	Phone:	Permit Type: Hood Systems, Commercial	

Proposed Use: Commercial install a kitchen hood fire extinguishing system	Proposed Project Description: install a kitchen hood fire extinguishing system
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Dept: Zoning **Status:** Open **Reviewer:** Jeanine Bourke **Approval Date:** 06/09/2005
Note: **Ok to Issue:**

Dept: Building **Status:** Approved **Reviewer:** Jeanine Bourke **Approval Date:** 06/09/2005
Note: **Ok to Issue:**

Dept: Fire **Status:** Approved with Conditions **Reviewer:** Jay Kelley **Approval Date:** 05/27/2005
Note: **Ok to Issue:**

1) Install hood system to manufacture's specifications

Dept: Fire **Status:** **Reviewer:** **Approval Date:** **Ok to Issue:**



Commercial 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>Peaks Island VOA, 3 Central Ave. Peaks Island</u>		
Total Square Footage of Proposed Structure		Square Footage of Lot
<input checked="" type="checkbox"/> Assessor's Chart, Block & Lot Chart# Block# Lot#	Owner: <u>Volunteers of America</u>	Telephone:
Lessee/Buyer's Name (If Applicable)	Applicant name, address & telephone: <u>Simplex Grinnell</u> <u>20 Thomas Drive</u> <u>Westbrook, ME 04092</u> <u>842-6440</u>	Cost Of Work: \$ <u>1,717</u> Fee: \$ <u>39.00</u>
Current Specific use: _____		
Proposed Specific use: _____		
Project description: <u>Installation of an Ansol R-102 wet chemical kitchen hood fire extinguishing system per NFPA 17A + 96 and UL 300 to protect a 4' hood, exhaust duct and 4-borner electric range in the Community Kitchen, Room #122</u>		
Contractor's name, address & telephone: <u>Simplex Grinnell</u>		
Who should we contact when the permit is ready: <u>Tim Hinman</u>		
Mailing address: <u>20 Thomas Drive</u> <u>Westbrook, ME 04092</u>		Phone: <u>842-6440 ext 220</u>

Please submit all of the information outlined in the Residential Application Checklist. Failure to do so will result in the automatic denial of your permit.

At the discretion of the Planning and Development Department, additional information may be required prior to permit approval. For further information stop by the Building Inspections 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.

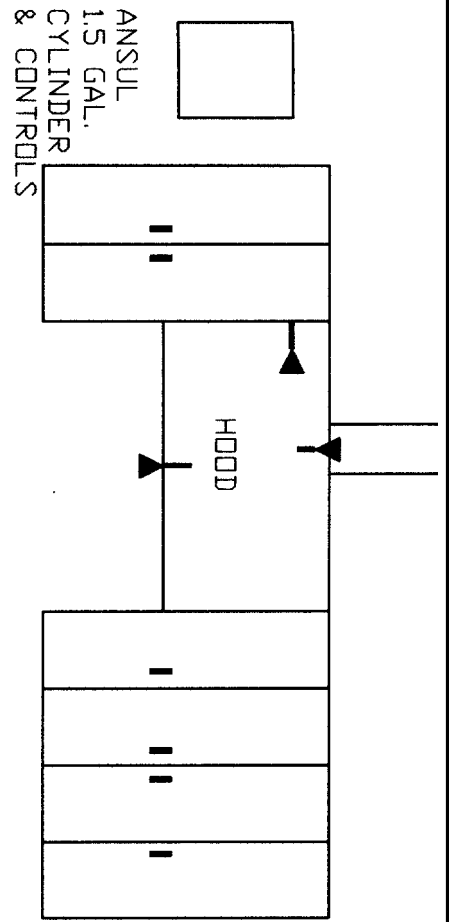
Signature of applicant: _____	Date: _____
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Permit Fee: \$30.00 for the first \$1000.00 Construction Cost, \$9.00 per additional \$1000.00 cost

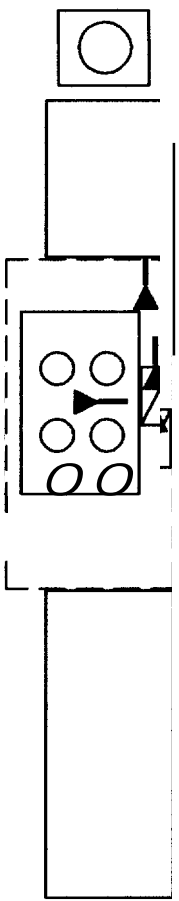
This is not a Permit; you may not commence any work until the Permit is issued.

CERTIFICATE OF INSPECTION

Customer	Volunteers Of America, Peak Island VOA
Address	3 Central Ave. Peaks Island, ME 04108
Property inspected	(same)
Hazard location	4' long kitchen hood
System location	Community Kitchen#122
System Type	Ansul R102, UL300 wet chemical
System size	1-1/2 gallon (1 tanks x 1-1/2 gallons)
Remarks	A. System includes: (1) 1-1/2-gallon cylinder, (3) discharge nozzles, (1) fusible link detectors, (Pull) station and (1) reset relay B. System includes DPDT switches for connections (by Others) to the main facility fire alarm system and a reset relay for the elect. appliance shutoff (by Others) C. (1) 1N nozzle for plenum, (1) 100 nozzle for duct and (1) 245 nozzle for 4-burner elect. Range.
Inspection date	pending, May 2005
Next inspection due	Semi-annual: Nov 2005, May 2006 etc.
Inspected by	pending installation by Tom Zielinski



ELEVATION VIEW
SCALE: NTS



tyco
Fire & Security

Shapiro & Smith
EXECUTIVE OFFICES - HOUSTON, TEXAS, USA
LOCAL OFFICE: WESTBROOK, ME.

SYSTEM INFO

DESIGN NAME/NO.	DESIGN TYPE	DATE	DESIGN NO.

CONTRACT NAME:
PEAKS ISLAND VDA
3 CENTRAL AVENUE
PEAKS ISLAND, ME

SCALE: NTS

DRAWN BY:
B.L.H.

CHECKED BY:
T.J.H.

THESE PLANS PREPARED AT:
WESTBROOK, ME.

ENGINEERING DEPARTMENT

CONTRACT NO:

DATE:
MAY 2005

DRAWING NO.
1 OF 1

APPROVALS

OUT IN OUT IN OUT IN

REVISIONS

NO.	DATE	BY	REVISION DESCRIPTION

HYDRAULIC DESIGN DATA

WATER AREA (SQ. FT.)	WATER CLASSIFICATION	WATER SUPPLY (GPM/100 FT.)	WATER SUPPLY (GPM/100 FT.)	WATER SUPPLY (GPM/100 FT.)	WATER SUPPLY (GPM/100 FT.)	WATER SUPPLY (GPM/100 FT.)	WATER SUPPLY (GPM/100 FT.)

WATER SUPPLY INFORMATION: STATIC PRESSURE, FLOW, HEAD, PRESSURE, FLOW, HEAD, PRESSURE, FLOW, HEAD, PRESSURE

tyco

Fire &
Security

SimplexGrinnell

SimplexGrinnell LP
20 Thomas Dr.
Westbrook, ME 04092-
Tel. (207)842-6440
Fax (207)842-6439

U.S.A.

PROPOSAL AND CONTRACT

SimplexGrinnellContract # Quote #P05-40	Salesperson: Tim Hinman	Date: April 7, 2005
Invoice To: Buckley Associates, Inc.	Job Location: Peaks Island Portland, ME	Customer PO #

<input checked="" type="checkbox"/>	_____
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Buckley Associates, Inc.
[Customer name]

By: _____
Name: _____
Title: _____

SIMPLEXGRINNELL LP

By: _____
Name: Tim Hinman
Title: Suppression Sales Rep

Thomas Zielinski
on behalf of

SimplexGrinnell

Has completed a training course in
R-102 Restaurant Fire Protection
Systems (UL Standard 300)

Training Date: April 10, 2003

Expiration Date: April 10, 2008

ANSUL FIRE PROTECTION, MARINETTE, WI 54143-2542 715-735-7411

Be it known that

Thomas Zielinski

on behalf of

SimplexGrinnell

has completed a training course in
R-102 Restaurant Fire Protection Systems (UL Standard 300)

conducted by Ansul Fire Protection instructors.

This certificate is considered valid only if the above named individual is an
employee of the Authorized Ansul Distributor Listed.

Training Date: April 10, 2003

Expiration Date: April 10, 2008

Chip Mills
Instructor

Richard Schmidt
Manager of Training



RESTAURANT FIRE SUPPRESSION SYSTEMS DATA SHEET

MODEL R-102 (STANDARD UL 300 LISTED)

FEATURES

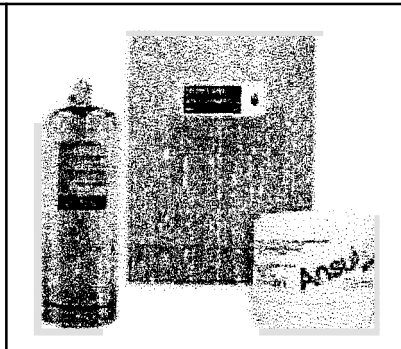
- Low pH Agent
- Proven Design
- Reliable Cartridge Operated
- Aesthetically Appealing
- UL Listed - Meets Requirements of UL 300

APPLICATION

The Ansul R-102 Restaurant Fire Suppression System is an automatic, pre-engineered, fire suppression system designed to protect the following areas associated with cooking equipment; ventilating equipment including hoods, ducts, plenums, and filters; fryers; griddles and range tops; upright, natural charcoal, or chain-type broilers; electric, lava rock, mesquite or gas-radiant char-broilers and woks.

The system is ideally suitable for use in restaurants, hospitals, nursing homes, hotels, schools, airports, and other similar facilities.

Use of the R-102 system is limited to interior applications only. The regulated release and tank assemblies must be mounted in an area where the air temperature will not fall below 12 °F (0 °C) or exceed 130 °F (54 °C). The system must be designed and installed within the guidelines of the UL Listed Design, Installation, Recharge, and Maintenance Manual.

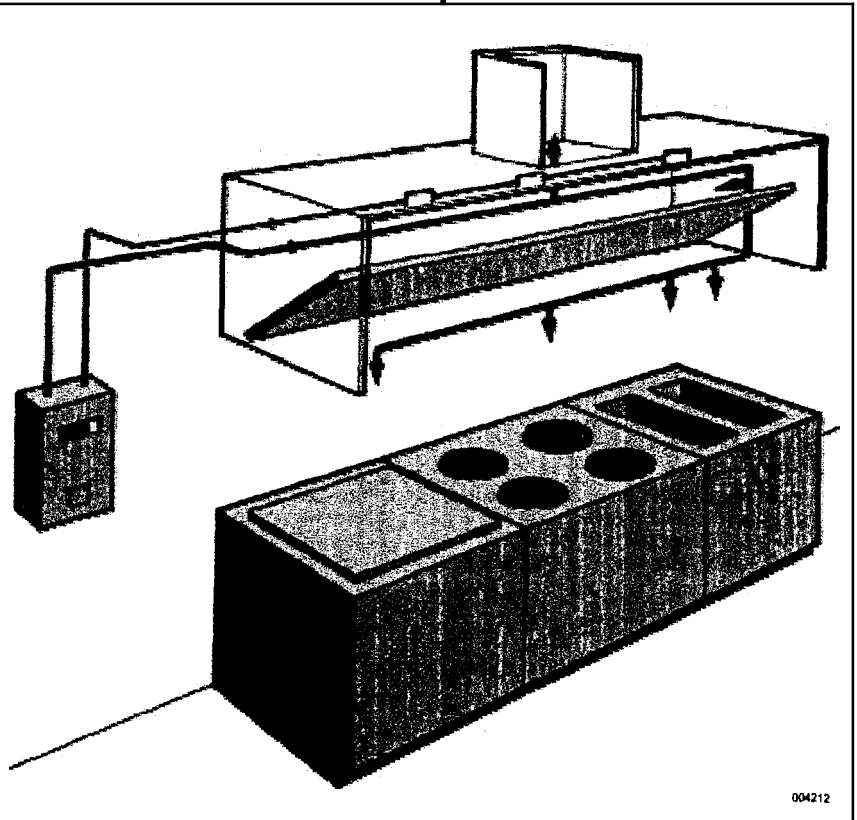


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SYSTEM DESCRIPTION

The restaurant fire suppression system is a pre-engineered, wet chemical, cartridge operated, regulated pressure type with a regulated nozzle agent distribution network. It is listed with Underwriters Laboratories, Inc. (UL).

The system is capable of automatic detection and actuation and/or remote manual actuation. Additional equipment is available for mechanical or electrical gas line shut-off applications.



004212

The detection portion of the fire suppression system allows for automatic detection by means of specific alloy rated fusible links, which, when the temperature exceeds the rating of the link, the link separates, allowing a regulated release to actuate.

A system owner's guide is available containing basic information pertaining to system operation and maintenance. A detailed technical manual is also available including system description, design, installation, recharge, and maintenance procedures, plus additional equipment installation and reset instructions.

The system is installed and serviced by authorized distributors that are trained by the manufacturer.

A basic system consists of an ANSUL TOMAN regulated release assembly which includes a regulated release mechanism and a wet chemical storage tank

housed within a single enclosure. Nozzle blow-off caps, detectors, cartridges, agent, fusible links, and pulley elbows are supplied in separate packages in the quantities needed for fire suppression system arrangements.

Additional equipment includes remote manual pull station, mechanical and electrical gas valves, pressure switches, and electrical switches for automatic equipment and gas line shut-off. Accessories can be added such as alarms, warning lights, etc. to installations where required.

Tanks can be used in multiple arrangements to allow for larger hazard coverage. Each tank is limited to a listed maximum amount of flow numbers.

20 PRODUCT

- 1.6 Delivery
 - 1.6.1 Packaging: All system components shall be securely packaged to provide protection during shipment.
- 1.7 Environmental Conditions
 - 1.7.1 The R-102 system shall be capable of operating in a temperature range of 32 °F to 130 °F (0 °C to 54 °C).
- 2.1 Manufacturer
 - 2.1.1 Ansul Fire Protection, One Stanton Street Marinette, Wisconsin 54143-2542, Telephone (715) 735-7411.
- 2.2 Components
 - 2.2.1 The basic system shall consist of an **ANSUL AUTOMAN** regulated release assembly which includes a regulated release mechanism and a wet chemical storage tank housed within a single enclosure. **Nozzles**, **blow-off caps**, **detectors**, **cartridges**, agent, fusible links, and pulley elbows shall be supplied in separate packages in the quantities needed for fire suppression system arrangements. Additional equipment shall include remote manual pull station, mechanical and electrical gas valves, pressure switches, and electrical switches for automatic equipment and gas line shut-off.
 - 2.2.2 Wet Chemical Agent: The extinguishing agent shall be a specially formulated, aqueous solution of organic salts with a pH range between 7.8 - 8.2, designed for flame knockdown and foam securement of grease related fires.
 - 2.2.3 Agent Tank: The agent tank shall be installed in a stainless steel enclosure or wall bracket. The tank shall be constructed of stainless steel. Tanks shall be available in two sizes; 1.5 gallon (5.7 L) and 3.0 gallon (11.4 L). The tanks shall have a working pressure of 100 psi (6.9 bar), a test pressure of 300 psi (20.7 bar), and a minimum burst pressure of 600 psi (41.4 bar). The tank shall include an adaptor/tube assembly containing a burst disc union.
 - 2.2.4 Regulated Release Mechanism: The regulated release mechanism shall be a spring-loaded mechanical/pneumatic type capable of providing the **expellant gas** supply to one or two agent tanks depending on the capacity of the gas cartridge used. It shall contain a factory installed regulator deadset at 100 psi (6.9 bar) with an internal relief of approximately 145 psi (10.0 bar).
It shall have the following actuation capabilities: automatic actuation by a fusible link detection system and remote manual actuation by a mechanical pull station.
The regulated release mechanism shall contain a **release** assembly, regulator, expellant gas hose, and agent storage tank housed in a stainless steel enclosure with cover. The enclosure shall contain knock-outs for 1/2 in. conduit. The cover shall contain an opening for a visual status indicator.
It shall be **compatible** with mechanical gas shut-off devices; or, when equipped with a field or factory-installed switch, it shall be compatible with electric gas line or appliance shut-off devices.
 - 2.2.5 Regulated Actuator Assembly: When more than two agent tanks are required, the regulated actuator shall be available to provide expellant gas for additional tanks. It shall be connected to the cartridge receiver outlet of the regulated release mechanism providing simultaneous agent discharge. The regulator shall be deadset at 100 psi (6.9 bar) with an internal relief of approximately 145 psi (10.0 bar). The regulated actuator assembly shall contain a regulated actuator, regulator, expellant gas hose, and agent tank housed in a stainless steel enclosure with cover. The enclosure shall contain knockouts to permit installation of the expellant gas line.
 - 2.2.6 Discharge Nozzles: Each discharge nozzle shall be tested and listed with the R-102 system for a specific application. Nozzle tips shall be stamped with the flow number designation (1/2, 1.2, and 3). Each nozzle shall have a metal or rubber blow-off cap to keep the nozzle tip orifice free of cooking grease build-up.
 - 2.2.7 Distribution Piping: Distribution piping shall be Schedule 40 black iron, chrome-plated, or stainless steel pipe conforming to ASTM A120, A53, or A106.
 - 2.2.8 Detectors: The detectors shall be the fusible link style designed to separate at a specific temperature.
 - 2.2.9 Cartridges: The cartridge shall be a sealed steel pressure vessel containing either carbon dioxide or nitrogen gas. The cartridge seal shall be designed to be punctured by the releasing device supplying the required pressure to expel wet chemical agent from the storage tank.

3.0 IMPLEMENTATION

- 3.1 **Installation**
 - 3.1.1 The R-102 fire suppression system shall be designed, installed, inspected, maintained, and recharged in accordance with the manufacturer's listed instruction manual.
- 3.2 **Training**
 - 3.2.1 Training shall be conducted by **representatives** of the manufacturer.