

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK CITY OF PORTLAND

BUILDING INSPECTION

PERMIT

Permit Number: 060978

Please Read Application And Notes, If Any, Attached

This is to certify that MIHALAKIS DESPINA & THEODOROS MIHALAKIS JT your

has permission to install Hood System

AT 408 FOREST AVE

PERMIT ISSUED
JUL 1 1 2006
CITY OF PORTLAND

provided that the person or persons firm or corporation accepting this permit shall comply with all of the provisions of the Statutes of this State 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 procured before this building or part thereof is loaded or closed-in. 4 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. _____
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: 06-0978	Issue Date:	CBL: 116 D001001
-----------------------	-------------	---------------------

Location of Construction: 408 FOREST AVE	Owner Name: MIHALAKIS DESPINA & THEOD	Owner Address: 61 MAIN ST	Phone:
Business Name: Venues	Contractor Name: Bourgoin & Sons	Contractor Address: 123 Davis Road Durham	Phone: 2077491878
Lessee/Buyer's Name	Phone:	Permit Type: Hood Systems, Commerical	Zone:

Past Use: Commercial-Restaurant "Venues"	Proposed Use: Commercial-Restaurant "Venues" install Hood System	Permit Fee: \$66.00	Cost of Work: \$4,990.00	CBD District: 2
---	--	------------------------	-----------------------------	--------------------

Proposed Project Description: install Hood System	FIRE DEPT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Denied TO NFPA 96	INSPECTION: Use Group: <i>N/A</i> Type: <i>keep</i> <i>7/11/06</i>
	Signature: <i>Greg Cass</i>	Signature: <i>[Handwritten Signature]</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: 06/30/2006	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 Maj <input type="checkbox"/> Minor <input type="checkbox"/> MM <input type="checkbox"/> Date:	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 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.

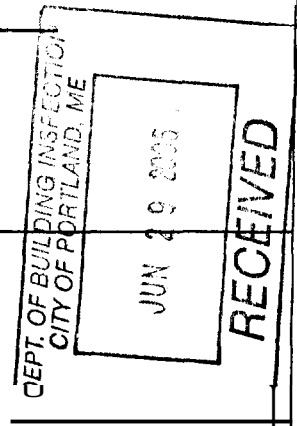
SIGNATURE OF APPLICANT	ADDRESS	DATE	PHONE
RESPONSIBLE PERSON IN CHARGE OF WORK, TITLE		DATE	PHONE



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.

Total Square Footage of Proposed Structure		Square Footage of Lot	
Tax Assessor's Chart, Block & Lot Chart# <u>116</u> Block# <u>D</u> Lot# <u>1</u>		Owner: <u>Theodoros M. Hekalis</u> <u>61 Main St</u> <u>Winthrop, ME 04364</u>	
Lessee/Buyer's Name (If Applicable) <u>Theo Mihalkakis</u> <u>Owner</u>		Applicant name, address & telephone: <u>Heather</u> <u>377-6996</u>	
Current Specific use: <u>Commercial Restaurant "Diner"</u> If vacant, what was the previous use? _____ Proposed Specific use: <u>Same</u>		cost Of Work: \$ <u>4950.</u> Fee: \$ _____ C of O Fee: \$ _____	
Project description: <u>Install Exhaust Kitchen hood with m/a</u>			
Contractor's name, address & telephone: Who should we contact when the permit is ready: <u>Burgin Sons LLC</u> Mailing address: _____ Phone: <u>749 1878</u>			



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 visit us **on-line** at www.portlandmaine.gov, 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 representatives 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>[Signature]</u>	Date: <u>6/30/06</u>
--	----------------------

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

City of Portland, Maine - Building or Use Permit

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

Permit No: 06-0978	Date Applied For: 06/30/2006	CBL: 116 D001001
------------------------------	--	----------------------------

Location of Construction: 408 FOREST AVE	Owner Name: MIHALAKIS DESPINA & THEOD	Owner Address: 61 MAIN ST	Phone:
Business Name: Venues	Contractor Name: Bourgoin & Sons	Contractor Address: 123 Davis Road Durham	Phone (207) 749- 1878
Lessee/Buyer's Name	Phone:	Permit Type: Hood Systems, Commerical	

Proposed Use: Commercial-Restaurant "Venues" install Hood System	Proposed Project Description: install Hood System
--	---

--

Dept: Fire **Status:** Approved with Conditions **Reviewer:** Cptn Greg Cass **Approval Date:** 07/05/2006
Note: **Ok to Issue:**

1) Install shall comply with NFPA 96

City of Portland, Maine - Building or Use Permit

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

Permit No: 06-0978	Date Applied For: 06/30/2006	CBL: 116 DOOIOOI
------------------------------	--	----------------------------

Location of Construction: 408 FOREST AVE	Owner Name: MIHALAKIS DESPINA & THEOD	Owner Address: 61 MAIN ST	Phone:
Business Name: Venues	Contractor Name: Bourgoin & Sons	Contractor Address: 123 Davis Road Durham	Phone (207) 749-1878
Lessee/Buyer's Name	Phone:	Permit Type: Hood Systems, Commerical	

Proposed Use: Commercial-Restaurant "Venues" install Hood System	Proposed Project Description: install Hood System
--	---

Dept: Building **Status:** Approved with Conditions **Reviewer:** Mike Nugent **Approval Date:** 07/11/2006

Note: **Ok to Issue:**

1) Must comply w/ NFPA 96 and 2003 IMC.

Dept: Fire **Status:** Approved with Conditions **Reviewer:** Cptn Greg Cass **Approval Date:** 07/05/2006

Note: **Ok to Issue:**

1) Install shall comply with NFPA 96



Strengthening a Remarkable City, Building a Community for Life • www.portlandmaine.gov

Lee Urban- Director of Planning and Development
Michael J. Nugent- Inspections Division 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 If Other, what Type? stainless

Is the duct work Stainless steel or other type of steel? Cold rolled steel If Other, what type? stainless

Thickness of the steel for the hood 16ga

Thickness of the duct for the hood 16ga

Type of Hood and Duct supports

2x4 angle iron to steel I beams in 4 place with 1/2x3/8 angle iron to hold it up.

Type of seams and Joints welded

Grease Gutters provided? VIA

Hood Clearance from Combustibles materials 18'

Duct Clearance from Combustibles materials Zone with 2-in. min. fire carrier

Vibration Isolation System:

1/2"

Air Velocity within the duct system 175 ft/min * & e.

Grease accumulation prevention system

Grease cup on hood end fan tray on roof.

Cleanouts 1/2" slight run six long

Grease Duct enclosure wrap with 2-in fire carrier

Exhaust Termination roof 18" dia

Fire Suppression

system wet system

Exhaust fan mounting and Clearance from the roof or wall 10' from edge of roof

Exhaust fan distance from other vents or openings 18'

Exhaust fan height above adjoining grade 40'

Hood Specs

Style of hood Canopy

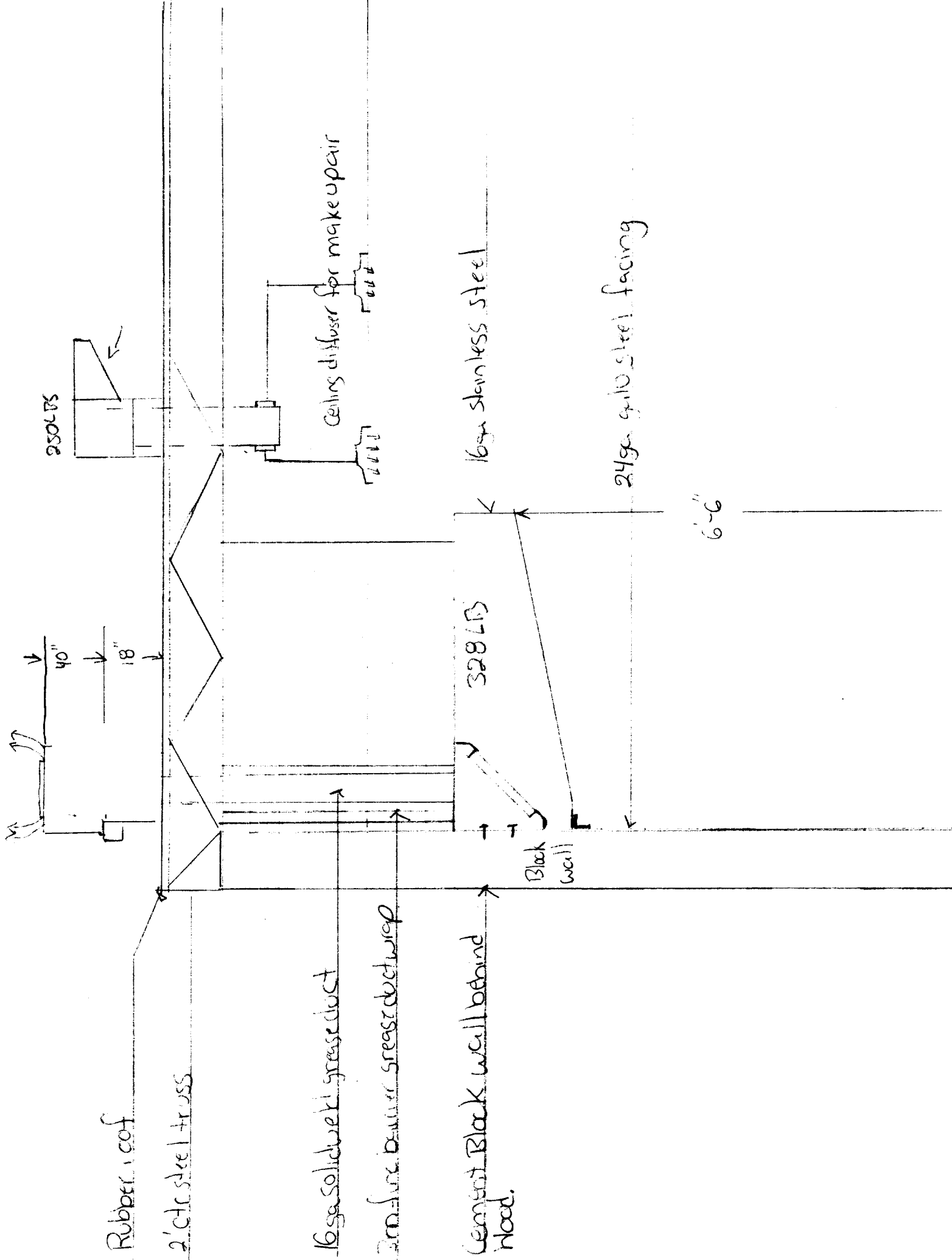
Type of Filter: Grease baffles

Height of filter above nearest cooking surface: 3'04"

Capacity of hood in CFM 520

Make up Air system description and capacity

100' diameter duct with 10' space around duct
5000 cfm



Rubber roof

2' ctr steel truss

16ga solid duct

20 gauge barrier steel duct wrap

Cement Black wall behind hood.

250 LBS

ceiling diffuser for makeup air

16ga stainless steel

24ga galv steel facing

328 LB

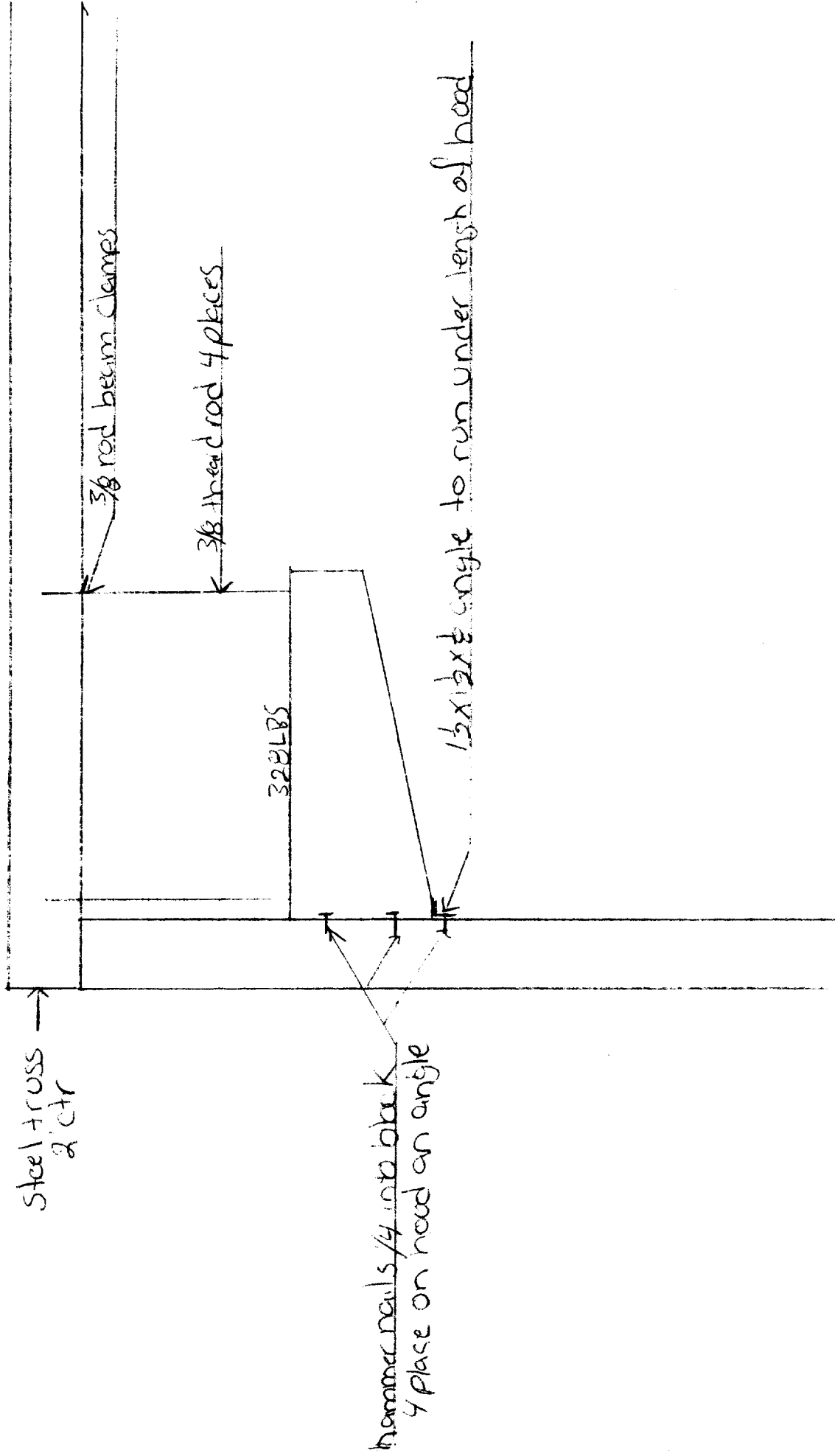
Black wall

6'-6"

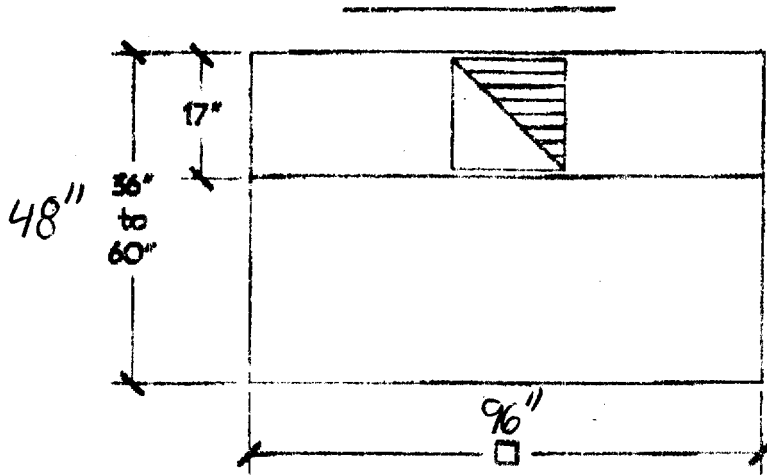
40"

18"

Hood Hangers



AMERICAN HOOD SYSTEMS INC.



ETL LISTED
EXHAUST HOODS
FOR COMMERCIAL
COOKING EQUIPMENT
3008318
CONFORMS TO UL STD 700

STANDARD FEATURES:

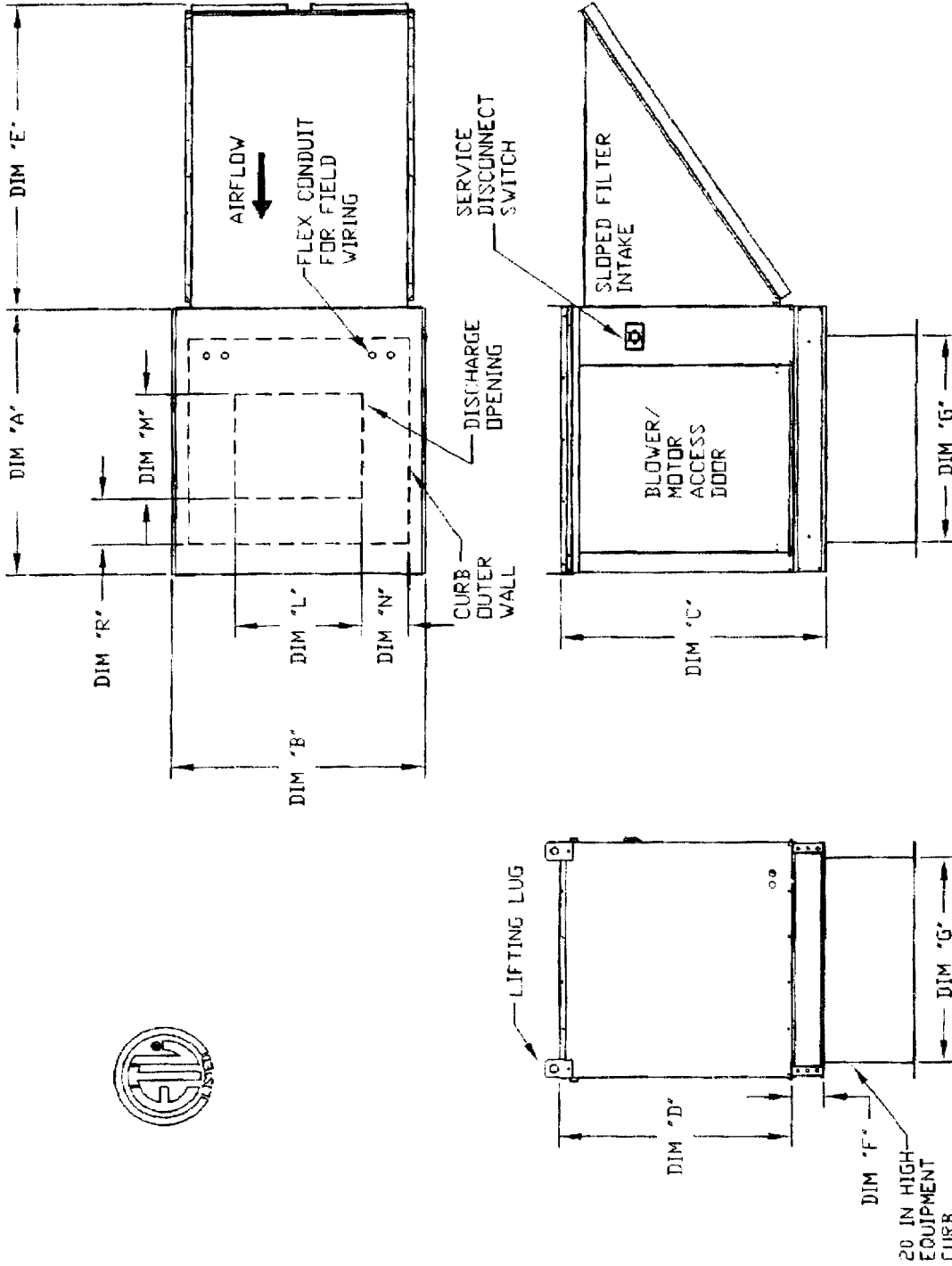
1. 16 GAUGE ALUMINIZED OR STAINLESS STEEL
2. ALL JOINTS SEAMLESSLY TIG/MIG WELDED
3. ALUMINIZED POLISHED PAINTED SEMI-GLOSS STAINLESS - #4 POLISHED FINISH
4. GALVANIZED BAFFLE FILTERS ARE UL LISTED
5. VAPOR PROOF LIGHTS ARE UL LISTED (OPTIONAL)
6. STAINLESS STEEL GREASE CATCH PAN
7. MEETS AND EXCEEDS NFPA #96



BOX EXHAUST			
TECH	DATE	SCALE	MATD
PARTS			

MODULAR OUTDOOR DOWN DISCHARGE BLOWER WITH INTAKE HOOD

100044
REV 00 12/31/2004



ALL DIMENSIONS ARE NOMINAL AND GIVEN IN INCHES.

ROOF OPENING 2' SMALLER THEN CURB DIMENSION.

MODEL WEIGHT	UNIT DIMENSIONS				DISCHARGE OPENING				UNIT INFORMATION (CFM RANGE)							
	A	B	C	D	E	F	G	L	M	N	R	MIN	MAX	MAX. FILTER VELOCITY		
G10	250 LBS	32-17/8	27-3/8	29-3/4	26-1/16	44-3/8	3-3/4	21	13	1/4	11-1/2	3-7/8	1-3/4	0	3500	23500 CFM = 667 FPM

Curb

CUSTOMER APPROVAL TO MANUFACTURE:

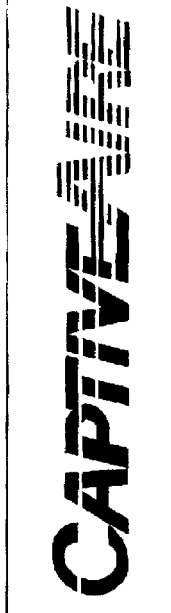
Approved as Noted

Approved with NO Exception Taken

Revise and Resubmit

SIGNATURE _____

Your Title _____ Date _____

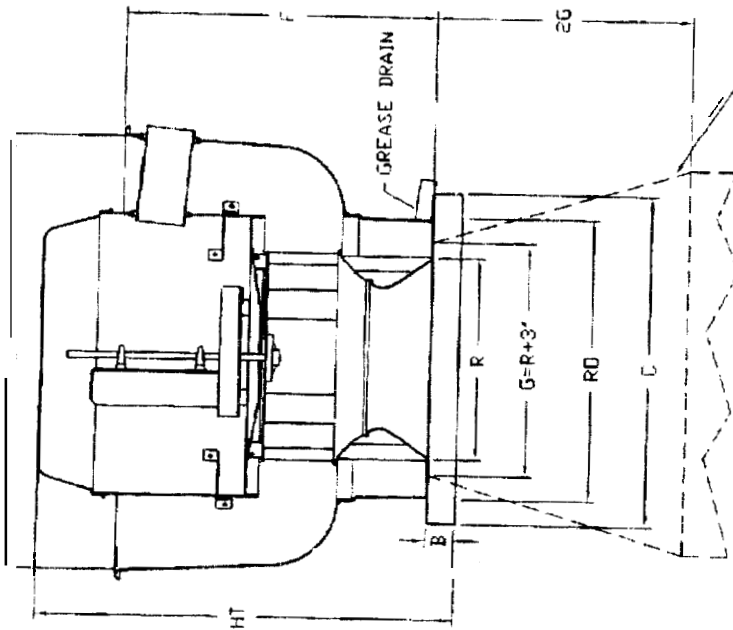


JOB	House of Pizza
LOCATION	
DATE	6/21/2006
DWG #	JOB_446731
REV.	1.00
JOB #	446731
DRAWN BY	BFC
SCALE	8.5' x 11'

NCAFA SERIES UPBLAST EXHAUST FANS (UL762)

FEATURES:

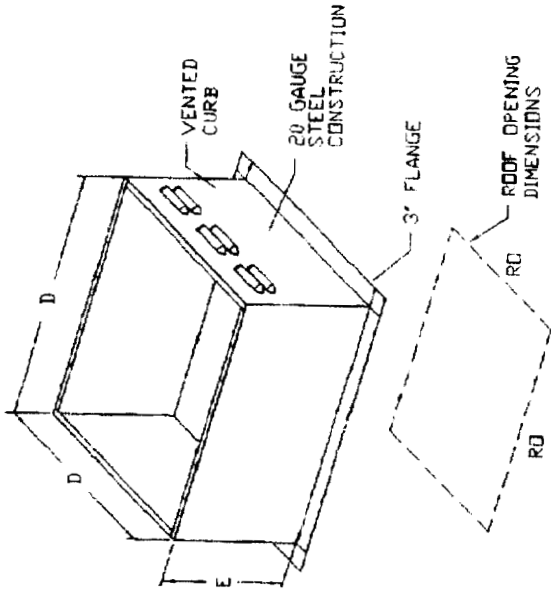
- UL AIR CERTIFIED
- DISCONNECT SWITCH RATION 300°F (149°C)
- VENTURE TEST
- TEST OPERATE CONTINUOUSLY NG AIR AT 300°F (149°C) PARTS HAVE REACHED BRIUM, AND WITHOUT ANY EFFECTS TO THE FAN WHICH UNSAFE OPERATION.
- UP TEST
- TEST OPERATE CONTINUOUSLY NG BURNING GREASE VAPORS FOR A PERIOD OF OUT THE FAN BECOMING EXTENT THAT COULD CAUSE ITION.



NCAFA BELT DRIVE
CENTRIFUGAL UP-BLAST EXHAUST FANS DIMENSIONAL DATA

FAN MODEL	HT	W	B	C	F	R	RD	WEIGHT LB
NCA16FA	33 3/4	38	2	28	23 1/2	16 1/2	24 1/2	190

DUCTWORK BETWEEN EXHAUST RISER ON HOOD AND FAN (BY OTHERS)



PITCHED CURBS ARE AVAILABLE FOR PITCHED ROOFS.

SPECIFY PITCH:
EXAMPLE: 7/12 PITCH = 30° SLOPE

CURB DIMENSIONAL DATA

FAN MODEL	D	E
NCA16FA	26 1/2	20



CUSTOMER APPROVAL TO MANUFACTURE:

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

SIGNATURE _____ Date _____
Your Title _____

LOCATION	DATE	JOB #
11005E UT F142U	6/21/2006	446731
DWG #	JOB #	DRAWN BY
100	446731	BFC
REV.	SCALE	
1.00	8.5" x 11"	