

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK

CITY OF PORTLAND**BUILDING INSPECTION****PERMIT**

Permit Number: 101495

Please Read
Application And
Notes, If Any,
Attached

This is to certify that BLUE HOUSE LLC /Central Maine Fire Prohas permission to Install a Non-water based Fire Suppression System in Kitchen HoodAT 559 BRIGHTON AVECBL 184 D026001

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 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 APPROVALSFire Dept. CAPT. R. J. J. J.

Health Dept. _____

Appeal Board _____

Other _____

Department Name

Director - Building & Inspection Services

PENALTY FOR REMOVING THIS CARD

PERMIT ISSUED

DEC 13 2010

City of Portland

City of Portland, Maine - Building or Use Permit Application

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

Permit No: 10-1495	Issue Date:	CBL: 184 D026001
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Location of Construction: 559 BRIGHTON AVE	Owner Name: BLUE HOUSE LLC	Owner Address: 232 RAY ST	Phone:
Business Name:	Contractor Name: Central Maine Fire Pro	Contractor Address: 33 Caribou Road Belgrade	Phone:
Lessee/Buyer's Name	Phone:	Permit Type: Fire Suppression System	Zone: B-1

Past Use: Commercial Bakery - Rosemont	Proposed Use: Commercial Bakery - Rosemont - Install a Non-water based Fire Suppression System in Kitchen Hood	Permit Fee: \$50.00	Cost of Work: \$2,337.12	CEO District: 3
Proposed Project Description: Install a Non-water based Fire Suppression System in Kitchen Hood		FIRE DEPT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Denied * See Conditions	INSPECTION: Use Group: M Type: Hood Suppression	
		Signature: <i>K6</i>	Signature: <i>JMB 12/13/10</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: 12/02/2010	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: <i>12/13/10</i> <i>ASB</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>ASB</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
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RESPONSIBLE PERSON IN CHARGE OF WORK, TITLE	DATE	PHONE
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CITY OF PORTLAND, MAINE

Department of Building Inspections

Original Receipt

Received from 1142 Street Street/Metrol

Location of Work 559 Brighton -

Cost of Construction \$ _____ Building Fee: _____

Permit Fee \$ _____ Site Fee: _____

Certificate of Occupancy Fee: _____

Total: 50

Building (IL) _____ Plumbing (IS) _____ Electrical (I2) _____ Site Plan (U2) _____

Other Fire Suppression -

CBL: _____

Check #: _____ Total Collected \$ 50

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

Taken by: [Signature]

WHITE - Applicant's Copy

YELLOW - Office Copy

PINK - Permit Copy

City of Portland, Maine - Building or Use Permit

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

Permit No:	Date Applied For:	CBL:
10-1495	12/02/2010	184 D026001

Location of Construction: 559 BRIGHTON AVE	Owner Name: BLUE HOUSE LLC	Owner Address: 232 RAY ST	Phone:
Business Name:	Contractor Name: Central Maine Fire Pro	Contractor Address: 33 Caribou Road Belgrade	Phone:
Lessee/Buyer's Name	Phone:	Permit Type: Fire Suppression System	

Proposed Use: Commercial Bakery - Rosemont - Install a Non-water based Fire Suppression System in Kitchen Hood	Proposed Project Description: Install a Non-water based Fire Suppression System in Kitchen Hood
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Dept: Zoning Status: Approved Reviewer: Ann Machado Approval Date: 12/06/2010
Note: Ok to Issue: ☒

Dept: Building Status: Approved with Conditions Reviewer: Jeanine Bourke Approval Date: 12/13/2010
Note: Ok to Issue: ☒

1) Automatic fire-extinguishing systems to be installed and tested per IBC 2009 Sec. 904.

Dept: Fire Status: Approved with Conditions Reviewer: Capt Keith Gautreau Approval Date: 12/06/2010
Note: Ok to Issue: ☒

1) Install shall comply with all manufacture's specifications.

2) A letter of compliance will be required at the time of final inspection stating:
the date the system was tested for operation, fuel gas shut off, and fire alarm connection if applicable.

3) Hood suppression system shall comply with NFPA 17A, 96, and UL 300. Activation of the suppression system shall activate the fire alarm system if available. A puff test is required. The Class K fire extinguisher and proper signage should be located at the suppression system pull station.

Comments:

12/6/2010-ldobson: Received final information moved forward LJD

PERMIT ISSUED

DEC 13 2010

City of Portland



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: 559 Brighton Ave CBL: 184-D-26
Exact location: (within structure) Rear Kitchen area
Type of occupancy(s) (NFPA & ICC): Bakery
Building owner: John Naylor
Managing Supervisor: Duke Deovins License No. Not Required
Supervisor phone: 207-215-7036 E-mail: cmfp@radrunner.com
Installing contractor: Central Maine Fire Pros License No. See Front of Permit
Contractor phone: 207-495-3655 E-mail: cmfp@radrunner.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 ☒ Permit no: _____
System Type: Protex II wet chemical
NFPA Standard: 96 Edition: 2004

*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: 2337.12
PERMIT FEE: 50
($\$10$ PER $\$1,000$ + $\$30$ FOR THE FIRST $\$1,000$)

RECEIVED

DEC - 2 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: David Naylor

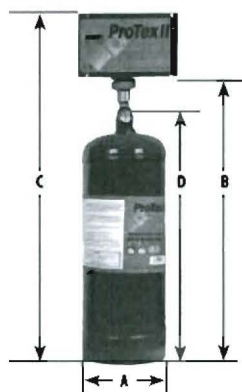
Date: 11-23-10



Engineer and Architect Specifications

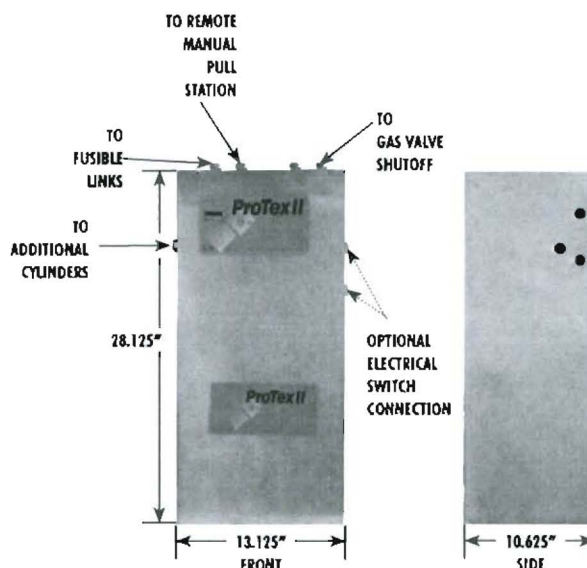
Features

- UL and ULC Approved
- Complies with NFPA Standard 17A and 96
- Meets the requirements of the Building Officials and Code Administrators
- Approved by the City of New York Material and Equipment Acceptance Division.



Model No.	A	B	C	D	Flow Point Capacity	Weight	Mounting Bracket Used
L1600	7.00	19.62	25.37	17.31	5	33 lbs.	MB15
L3000	8.00	25.06	30.81	22.75	10	53 lbs.	MB15
L4600	10.00	25.06	30.81	22.75	15	83 lbs.	MB15
L6000	10.00	35.81	41.56	33.50	20	108 lbs.	MB1

All dimensions are in inches



General

THE PROTEX SERIES 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 PROTEX SERIES 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.

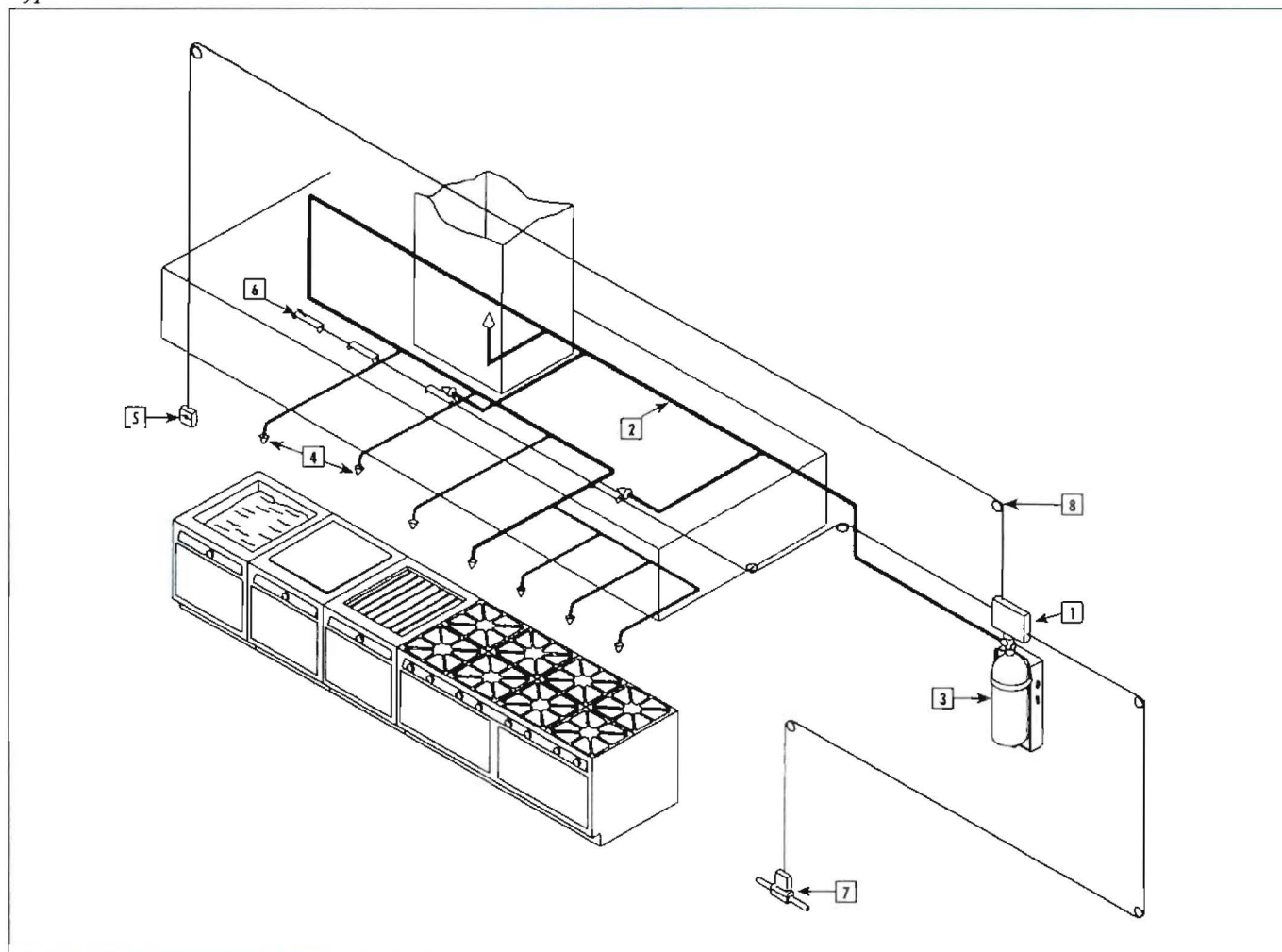
Suggested Architect's Specifications

The fire suppression system should be of the stored pressure, wet chemical pre-engineered fixed nozzle type manufactured by Protex. A carbon dioxide cartridge is designed in compliance with Military Specification "MIL-C-6010," 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 DOT-rated 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 ULC 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 ProTex II Restaurant Fire Suppression System Manual, Part No. PMAN2, for detailed installation and maintenance instructions.

Typical Installation



1. **CYLINDER CONTROL UNIT** – Integral design requires no separate release pressure cylinder; separate wire cable activation lines for automatic fusible link and optional remote pull station provide an added measure of safety; an easily accessible manual release mechanism which provides an option to the automatic fusible link and, depending on local codes, can be used in place of a remote manual pull station; unique fool proof technique for achieving necessary input wire cable tension.

2. **PIPING** – Unbalanced piping network simplifies application design and installation; no separate piping to connect system pressure cylinders to extinguishing agent container. Schedule 40 stainless, chromic-plated and black pipe can be used.

3. **CYLINDERS (DOT-4B-225 RATED)** – Contain Protex Potassium Carbonate Solution stored at 225 psig; 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 a double action release avoids careless system discharge; a 150' wire cable run with 1/16 inch cable and 40 corner pulleys maximum; a dedicated wire cable input line to the cylinder control head provides a true hack-up in the event fusible links are fouled.

6. **FUSIBLE LINK EQUIPMENT** – Accommodates both series and terminal placement to minimize inventory and simplify ordering; all necessary components 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; after regular maintenance/service check can be reset at control head for convenience of service technician; a 100' wire cable run with 30 corner pulleys maximum provides mounting flexibility.

8. **CORNER PULLEYS AND ACCESSORIES** – Designed to ensure reliable system function, as tested by Underwriters Laboratories.