

# DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK

## CITY OF PORTLAND

Please Read  
Application And  
Notes, If Any,  
Attached

### BUILDING PERMIT

Permit Number: 081466

This is to certify that BRADLEY REALTY CO / HVAC Service

has permission to install 4 kitchen exhaust fans

AT 1412 CONGRESS ST

City of Portland 197 B018001

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 set-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. Cross

Health Dept. \_\_\_\_\_

Appeal Board \_\_\_\_\_

Other \_\_\_\_\_

Department Name

CITY OF PORTLAND

PENALTY FOR REMOVING THIS CARD

*Chf & Mgr* 11/25/08  
Director - Building & Inspection Services

**City of Portland, Maine - Building or Use Permit Application**  
 389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716

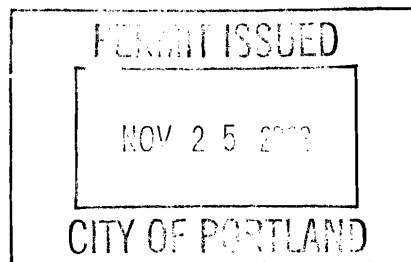
Permit No: 08-1466	Issue Date: 11/25/08	CBL: 197 B018001
-----------------------	-------------------------	---------------------

Location of Construction: 1412 CONGRESS ST	Owner Name: BRADLEY REALTY CO	Owner Address: P.O. BOX 20	Phone:
Business Name:	Contractor Name: HVAC Services, Inc.	Contractor Address: 73 Bradley Drive Westbrook	Phone: 2078544822
Lessee/Buyer's Name	Phone:	Permit Type: Hood Systems, Commerical	Zone: B-2

Past Use: Commercial - Restaurant "Tim Hortons"	Proposed Use: Commercial - Restaurant "Tim Hortons" install 4 kitchen exhaust fans	Permit Fee: \$60.00	Cost of Work: \$4,000.00	CEO District: 3
Proposed Project Description: install 4 kitchen exhaust fans		FIRE DEPT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Denied <i>See Condition</i>	INSPECTION: Use Group: A-2 Type: SB IBC-2007 IMC-2003	
		Signature: <i>Greg Cross</i>	Signature: <i>Chad 11/25/08</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: ldobson	Date Applied For: 11/17/2008	<b>Zoning Approval</b>
-----------------------------	---------------------------------	------------------------

1. This permit application does not preclude the Applicant(s) from meeting applicable State and Federal Rules.  2. Building permits do not include plumbing, septic or electrical work.  3. 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"/> Denied	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	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>9/11/08</i>	Date: _____	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

**City of Portland, Maine - Building or Use Permit**

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

<b>Permit No:</b> 08-1466	<b>Date Applied For:</b> 11/17/2008	<b>CBL:</b> 197 B018001
------------------------------	--	----------------------------

<b>Location of Construction:</b> 1412 CONGRESS ST	<b>Owner Name:</b> BRADLEY REALTY CO	<b>Owner Address:</b> P.O.BOX 20	<b>Phone:</b>
<b>Business Name:</b>	<b>Contractor Name:</b> HVAC Services, Inc.	<b>Contractor Address:</b> 73 Bradley Drive Westbrook	<b>Phone:</b> (207) 854-4822
<b>Lessee/Buyer's Name</b>	<b>Phone:</b>	<b>Permit Type:</b> Hood Systems, Commerical	

<b>Proposed Use:</b> Commercial - Restaurant "Tim Hortons" install 4 kitchen exhaust fans	<b>Proposed Project Description:</b> install 4 kitchen exhaust fans
--	--

**Dept:** Zoning      **Status:** Approved with Conditions      **Reviewer:** Marge Schmuckal      **Approval Date:** 11/18/2008  
**Note:** **Ok to Issue:**

- 1) The exhaust fans shall meet the maximum noise allowances as stated under the B-2 Zone requirements
- 2) 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 with Conditions      **Reviewer:** Chris Hanson      **Approval Date:** 11/25/2008  
**Note:** **Ok to Issue:**

- 1) The Hood shall be installed per IMC 2003 and NFPA 96  
This permit is approved based on the plans submitted and updated for reductions in the clearances based on the application of a UL approved fire wrap or equivalent assembly per code.

**Dept:** Fire      **Status:** Approved with Conditions      **Reviewer:** Capt Greg Cass      **Approval Date:** 11/20/2008  
**Note:** No cooking shall create grease laden vapors. **Ok to Issue:**

- 1) All hoods are designed to Type II standards.  
Any commercial cooking operation creating grease laden vapors requires a Type I and extinguishing system.

## BUILDING PERMIT INSPECTION PROCEDURES

Please call 874-8703 or 874-8693 (ONLY )

to schedule your inspections as agreed upon

Permits expire in 6 months, if the project is not started or ceases for 6 months.

The Owner or their designee is required to notify the inspections office for the following inspections and provide adequate notice. Notice must be called in 48-72 hours in advance in order to schedule an inspection:

**By initializing at each inspection time, you are agreeing that you understand the inspection procedure and additional fees from a "Stop Work Order" and "Stop Work Order Release" will be incurred if the procedure is not followed as stated below.**

**A Pre-construction Meeting will take place upon receipt of your building permit.**

  X   Final inspection required at completion of work.

Certificate of Occupancy is not required for certain projects. Your inspector can advise you if your project requires a Certificate of Occupancy. All projects DO require a final inspection.

**If any of the inspections do not occur, the project cannot go on to the next phase, REGARDLESS OF THE NOTICE OR CIRCUMSTANCES.**

**CERIFICATE OF OCCUPANICES MUST BE ISSUED AND PAID FOR, BEFORE THE SPACE MAY BE OCCUPIED.**

\_\_\_\_\_  
Signature of Applicant/Designee

\_\_\_\_\_  
Date

\_\_\_\_\_  
Signature of Inspections Official

\_\_\_\_\_  
Date



# 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: <u>1417 Congress</u>		
Total Square Footage of Proposed Structure		Square Footage of Lot
Tax Assessor's Chart, Block & Lot Chart#      Block#      Lot# <u>197      B      018</u>	Owner: <u>TIM HORTON'S</u>	Telephone:
Lessee/Buyer's Name (If Applicable)	Applicant name, address & telephone:	Cost Of Work: \$ <u>4000</u> Fee: \$ _____ C of O Fee: \$ <u>60</u>
Current legal use (i.e. single family) <u>Tim Horton's</u> If vacant, what was the previous use? _____ Proposed Specific use: _____ Is property part of a subdivision? _____ If yes, please name _____ Project description: <u>4 kitchen exhaust fans.</u>		
Contractor's name, address & telephone: <u>HVAC SERVICES</u> <u>73 BRADLEY DRIVE Westbrook, Me</u> Who should we contact when the permit is ready: <u>Steve Higgins</u> Mailing address: _____ Phone: <u>851-1822</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 or to download copies of this form and other applications visit the Inspections Division on-line at [www.portlandmaine.gov](http://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: 11/17/2008

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



# 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 \_\_\_\_\_ Type II X

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? \_\_\_\_\_ If Other, what type? GALVANIZED METAL

Thickness of the steel for the hood 18GA

Thickness of the duct for the hood 26GA

Type of Hood and Duct Supports

\_\_\_\_\_  
\_\_\_\_\_

Type of seams and Joints \_\_\_\_\_

\_\_\_\_\_

Grease Gutters provided? NO

Hood Clearance reduction to Combustibles design /specs:

N/A

Duct Clearance reduction to Combustibles design /specs:

N/A

Vibration Isolation System:

N/A

Air Velocity within the duct system \_\_\_\_\_

Grease accumulation prevention system:

Cleanouts NO

Grease Duct enclosure NO

Exhaust Termination Roof X Wall \_\_\_\_\_

Fire Suppression System NO

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

Exhaust fan distance from property lines \_\_\_\_\_

Exhaust fan distance from other vents or openings \_\_\_\_\_

Exhaust fan distance from adjacent buildings \_\_\_\_\_

Exhaust fan height above adjoining grade \_\_\_\_\_

### Hood Specs

Style of Hood \_\_\_\_\_

Type of Filter \_\_\_\_\_

Height of filter above nearest cooking surface \_\_\_\_\_

Capacity of hood CFM 300, 300, 150, 300

Make up Air system description and capacity

RTU BALANCE Schedule

\_\_\_\_\_

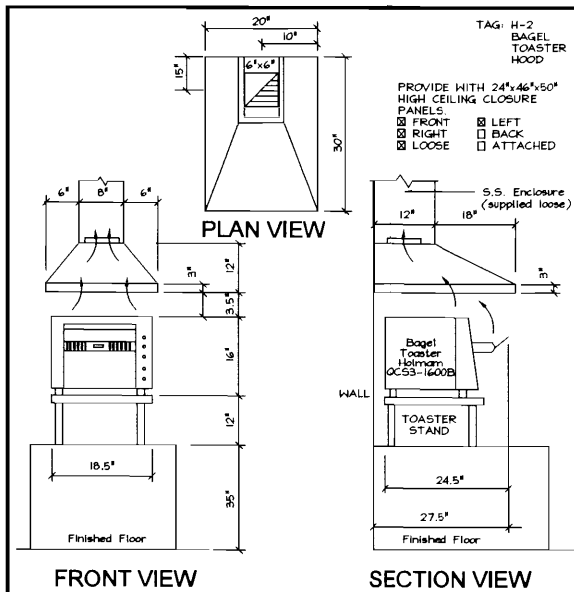
\_\_\_\_\_

STEEL  
STEEL

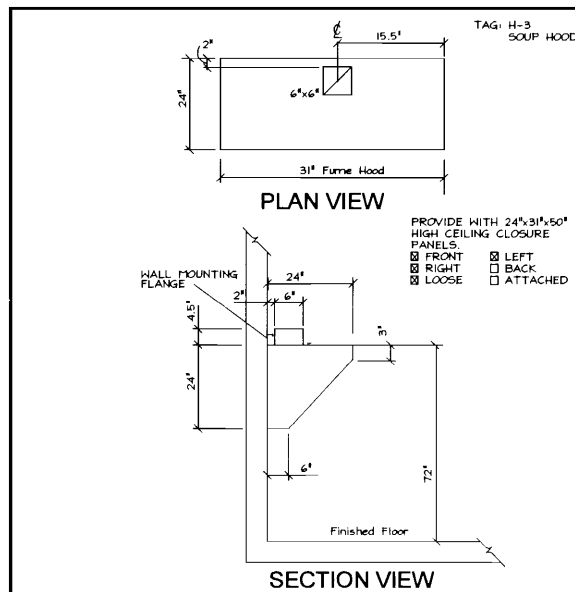
MITTAL

OR  
10. DRIVE  
28110

8286



TAG: H-2 BAGEL TOASTER HOOD	
MODEL NO. ADH	
MATERIAL Interior 18 GA. STAINLESS STEEL Exterior 18 GA. STAINLESS STEEL	
FINISH #3 POLISH	
LIGHTS - U.L. LISTED N/A	
FILTERS - U.L. ALUMINUM BAFFLE NONE	
CFM Exhaust 300	
CONTROLS N/A	
OTHER	
PROJECT TIM HORTON'S 1630	
LOCATION ANYWHERE, USA	
ARCHITECT	
ENGINEER	
CONTRACTOR	
SUBMITTED BY	
DATE 1-20-2004	JOB# SUBMITTAL
AEROLATOR SYSTEMS, INC. 2716 CHAMBER DRIVE MONROE, NC 28110 Phone: (800) 843-8286	



TAG: H-3 SOUP HOOD	
MODEL NO. ADH	
MATERIAL Interior 18 GA. STAINLESS STEEL Exterior 18 GA. STAINLESS STEEL	
FINISH #3 POLISH	
LIGHTS - U.L. LISTED N/A	
FILTERS - U.L. ALUMINUM BAFFLE NONE	
CFM Exhaust 500	
CONTROLS N/A	
OTHER	
PROJECT TIM HORTON'S 1630	
LOCATION VARIOUS	
ARCHITECT	
ENGINEER	
CONTRACTOR	
SUBMITTED BY	
DATE 8-26-2003	JOB# SUBMITTAL
AEROLATOR SYSTEMS, INC. 2716 CHAMBER DRIVE MONROE, NC 28110 Phone: (800) 843-8286	

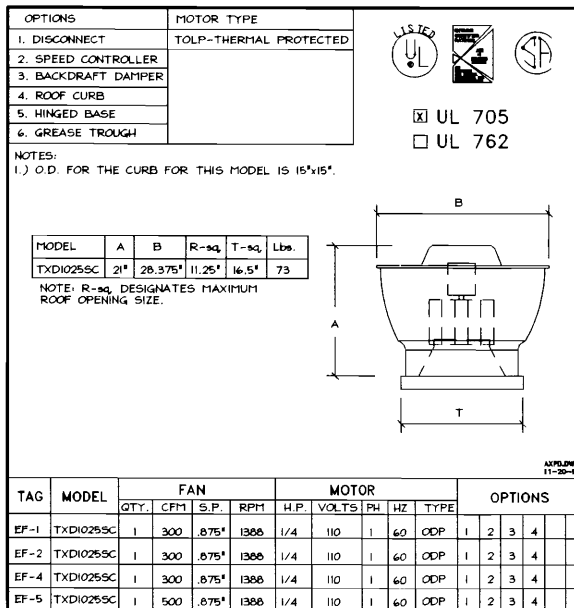
STEEL  
STEEL

BAFFLE

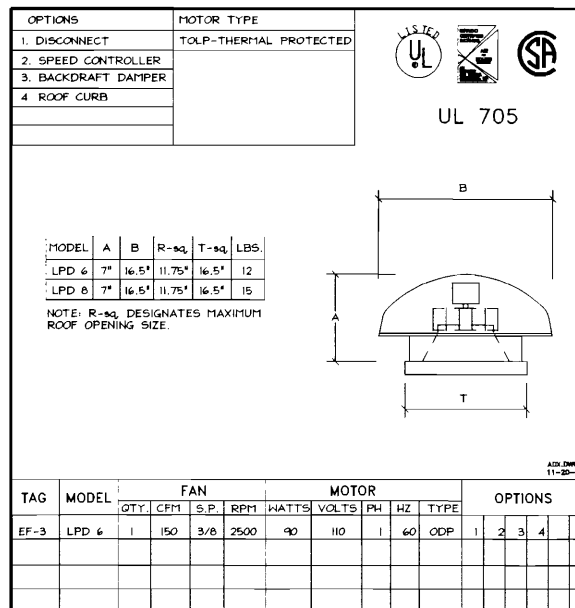
MITTAL

OR  
10. DRIVE  
28110

8286



EXHAUST FAN	
TXD DIRECT DRIVE	
GENERAL SPECIFICATIONS	
* Heavy gauge aluminum construction.	
* All aluminum centrifugal blower type wheel with backward inclined blades.	
* Motor and drive enclosed in weatherproof compartment out of exhaust airstream.	
* Heavy duty, open drip proof motor.	
* Entire drive assembly and motor frame air cooled by air brought in through a breather tube isolated from exhaust airstream.	
* Fan assembly floored on vibration isolators.	
* Aluminum Birscreens (18.708 only).	
* OPTIONAL Curb - 18 gauge galvanized steel all welded construction.	
PROJECT TIM HORTON'S 1630	
LOCATION ANYWHERE, USA	
ARCHITECT	
ENGINEER	
CONTRACTOR	
SUBMITTED BY	
DATE 5-11-2000	JOB# SUBMITTAL
AEROLATOR SYSTEMS, INC. 2716 CHAMBER DRIVE MONROE, NC 28110 PHONE: (800) 843-8286 FAX: (704) 289-9580	



EXHAUST FAN	
LPD DIRECT DRIVE	
GENERAL SPECIFICATIONS	
* Heavy gauge aluminum construction.	
* All aluminum centrifugal blower type wheel with backward inclined blades.	
* Heavy duty, permanently lubricated, sealed ball bearing type motor.	
* Fan assembly floored on vibration isolators.	
* Aluminum Birscreens	
* OPTIONAL Curb - 18 gauge galvanized steel all welded construction.	
PROJECT TIM HORTON'S 1630	
LOCATION ANYWHERE, USA	
ARCHITECT	
ENGINEER	
CONTRACTOR	
SUBMITTED BY	
DATE 5-11-2000	JOB# SUBMITTAL
AEROLATOR SYSTEMS, INC. 2716 CHAMBER DRIVE MONROE, NC 28110 PHONE: (800) 843-8286 FAX: (704) 289-9580	

## KITCHEN HOOD GENERAL NOTES

## DUCTWORK:

- ALL DUCTWORK BEYOND VENTILATOR EXHAUST COLLAR OPENING SHALL BE LIQUID TIGHT AND CONFORM TO ALL APPLICABLE CODES.
- TO DETERMINE TOTAL SYSTEM STATIC PRESSURE, ADD EXHAUST OUTLET STATIC PRESSURE TO CALCULATED DUCT WORK SYSTEM STATIC PRESSURE.
- DUCT COLLARS ARE SIZED FOR SPECIFIED AIR VOLUMES TO MEET APPLICABLE CODES.

## INSTALLATION:

- ALL EXHAUST VENTILATORS MUST BE INSTALLED LEVEL AND PLUMB.
- INSTALL UNIT(S) WITH CLEARANCES TO ADJACENT WALLS AS REQUIRED TO CONFORM TO ALL LOCAL CODES AND INSPECTION REQUIREMENTS. NOTE: ALL WALLS SHOWN ON DRAWINGS ARE ASSUMED TO BE NON-COMBUSTIBLE.
- EXHAUST AIR VOLUMES ARE RECOMMENDED FOR THE PROPER FUNCTION OF THE COOKING EQUIPMENT SPECIFIED.

REVISIONS:

INDICATES NO REVISION TO THIS SHEET  
DATE ISSUED:  
07-02-2008

The construction documentation contained on this sheet was not prepared by WD Partners, Inc. and is included within this set FOR REFERENCE ONLY for informational purposes pertaining to this project. WD Partners, Inc. did not review the construction documentation on this sheet for omissions, accuracy or completeness and by including this sheet within this set, WD Partners Inc. does not represent that such construction documentation on this sheet is accurate, complete and that information has not been omitted, or that it complies with applicable codes, restrictions and local requirements.

**Tim Hortons**  
1408 CONGRESS STREET  
PORTLAND, ME 04102

EXHAUST HOOD SHOP  
DRAWINGS

FOR  
REFERENCE  
ONLY

SAJ# 08136

DRAWING NUMBER:

M3

DRAWN BY: KRO CHECKED BY: JTP





R-RETURN E-EXHAUST  
 JSER R-REGISTER G-GRILLE

CFM

REMARKS

6 6

6 7 6

6 7 6

6 6

6

7 6

6

6 7 6

### AIR BALANCE SCHEDULE

MARK	SUPPLY AIR	RETURN AIR	OUTSIDE AIR	EXHAUST AIR	RESULTING PRESSURE
AHU-1	2025	1500	525	0	+525
AHU-2	2025	1500	525	0	+525
AHU-3	2025	1500	525	0	+525
EF-1	----	----	---	-300	-300
EF-2	----	----	---	-300	-300
EF-3	----	----	---	-150	-150
EF-4	----	----	---	-300	-300
EF-5	----	----	---	-500	-500
TOTALS	6075	4500	1575	-1950	+25

### EXHAUST HOOD SCHEDULE

MARK	MODEL NUMBER	SIZE	EXHAUST OPENING	ROOF OPENING*	DUCT AT CURB*	REMARK
H-1	AEROLATOR # ADH-3035	39.7"x30.5"x15"	8"x8"	11.25/11.25	10"x10"	1 2 3 4 5 6
H-2	AEROLATOR BAGEL TOASTER HOOD	20"x30"x12"	6"x6"	11.25/11.25	10"x10"	1 2 3 4 5 6
H-3	AEROLATOR DISHWASHER HOOD	36"x36"x36"	8"x8"	11.25/11.25	10"x10"	1 2 3 4 5 6
H-4	AEROLATOR SOUP HOOD	31"x24"x24"	6"x6"	11.25/11.25	10"x10"	1 2 3 4 5 6

- ALL DUCTWORK SHALL BE FABRICATED ACCORDING TO NFPA #4 LOCAL CODES.
- FINAL BALANCING OF THE SYSTEM SHALL BE PERFORMED AS OUTLINED IN INSTRUCTION SHEET FURNISHED BY HOOD SUPPLIER.
- EXHAUST AIR OPENINGS TO BE CUT IN FACTORY ALL HOODS TO BE UL CERTIFIED AND LABELED. TRANSITION TO DUCTWORK IN FIELD AS REQUIRED.
- COORDINATE THE DELIVERY OF THIS PACKAGE WITH THE JOB SUPERVISOR. INSTALLATION BY HVAC CONTRACTOR.
- OWNER SUPPLIED EXHAUST HOOD AND FAN PACKAGE. \* VERIFY THESE DIMENSIONS WITH THE SUPPLIER.
- PROVIDE TYPE 2 HOOD.

COOLEY SERIES FFD, AND  
 TITUTIONS PERMITTED ON

RS MCA MOCPP REMARKS

1

20

1

20

1

20

### EXHAUST FAN SCHEDULE

UNIT NO.	MFR MODEL NO.	TYPE	C.F.M.	S.P. IN W.G.	WHEEL R.P.M.	MOTOR			SERVING	LOCATION	REMARKS
						H.P.	RPM	PHASE			
EF-1	JENCO FAN TXD1025SC	ROOF DIRECT DRIVE	300	0.875	1386	1/4	1750	120	I	KITCHEN EXHAUST HOOD H-1	1 2 3 4 5
EF-2	JENCO FAN TXD1025SC	ROOF DIRECT DRIVE	300	0.875	1386	1/4	1750	120	I	KITCHEN EXHAUST HOOD H-2	1 2 3 4 5
EF-3	JENCO FAN LPD 6	ROOF DIRECT DRIVE	150	0.375	2500	90	1750	120	I	RESTROOM EXHAUST	1 2 3 5 6
EF-4	JENCO FAN TXD1025SC	ROOF DIRECT DRIVE	300	0.875	1386	1/4	1750	120	I	KITCHEN EXHAUST HOOD H-3	1 2 3 5
EF-5	JENCO FAN TXD1025SC	ROOF DIRECT DRIVE	500	0.875	1386	1/4	1750	120	I	KITCHEN EXHAUST HOOD H-4	1 2 3 5

- FANS WILL BE SUPPLIED AS PART OF EXHAUST HOOD PACKAGE.
- PROVIDE WITH DISCONNECT SWITCH, BIRDSCREEN, AND BACKDRAFT DAMPER.
- PROVIDE WITH SPEED CONTROL.
- INTERLOCK WITH AIR HANDLER UNITS.
- PROVIDE WITH ROOF CURB.
- CONTROLLED THROUGH LIGHT CIRCUIT.

### EXTERIOR LOUVER SCHEDULE

ITEM	MFR	TYPE	SIZE	OPERATION	SCREEN	MATERIAL		REMARKS
			WIDTH X LENGTH			ALUM	GALV. STEEL	
IL-1	AIRLITE	K6776	48" X 24"		X	X		1 2

1 DRAINABLE LOUVER 2 INSECT SCREEN

### HVAC EQUIPMENT & MATERIAL PACKAGE

FOR QUOTATION ON THE FOLLOWING EQUIPMENT SEE SHEET SP6 FOR CONTACT INFORMATION.

#### EQUIPMENT PACKAGE:

AHU-1, AHU-2, AHU-3, CU-1, CU-2, AND CU-3 AS PER SCHEDULE THIS SHEET. IF DESIGN CONDITIONS DIFFER FROM THOSE LISTED, CONTACT TIM HORTONS ACCOUNT COORDINATOR, LENNOX CO., NATIONAL ACCOUNTS PHONE: 1-800-367-6206 FOR APPROPRIATE EQUIPMENT.

#### ROOF CURB PACKAGE:

INCLUDES CURBS FOR AHU-1, AHU-2, AHU-3, CU-1, CU-2, CU-3, EF-1 THROUGH EF-4 AND TWO SETS OF ROOF RAILS. ALL CURBS ARE INSULATED AND COMPLY WITH NFPA #6 REQUIREMENTS FOR HEIGHT.

#### AIR DEVICE PACKAGE:

TO INCLUDE ALL DIFFUSERS, REGISTERS, GRILLES, AND SQUARE TO ROUND TRANSITIONS.

EQUIPMENT AND MATERIAL PACKAGES ARE IN STOCK AND SHOULD BE ORDERED IMMEDIATELY UPON RECEIPT OF HVAC CONTRACT TO AVOID CONSTRUCTION DELAY.

### SCHEDULE

ER NT	OA CFM REQD.	SYSTEM MARK	ACT OA CFM/ UNIT
	920	AHU-1&2	1050
	90	AHU-3	525
	1010		1575
	75	EF-4	150
	75		
	150		150

ERS AS

REVISIONS:

INDICATES REVISION TO THE SHEET  
 DATE ISSUED: 07-02-2008

Atlanta  
 Boston  
 Chicago  
 Columbus  
 Los Angeles  
 Sacramento



7007 Discovery Blvd  
 Dublin, OH 43007  
 614 654 7977 F  
 614 654 7777 F  
 wdpatterns.com

**Tim Hortons**

1408 CONGRESS STREET  
 PORTLAND, ME 04102

HVAC SCHEDULES

DRAWN BY: KRO CHECKED BY: JTP

SAJ # 08136

DRAWING NUMBER:

M2