

City of Portland, Maine - Building or Use Permit Application

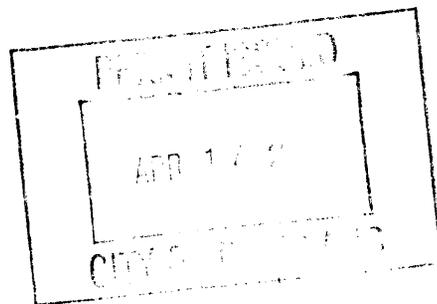
389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716

Permit No: 08-0319	Issue Date:	CBL: 263A A005001
-----------------------	-------------	----------------------

Location of Construction: 1064 BRIGHTON AVE	Owner Name: CENTRO HERITAGE SPE 4 LLC	Owner Address: 131 DARTMOUTH ST	Phone:
Business Name:	Contractor Name: Mike Wears HVAC	Contractor Address: 27 Abenaki Lane Sanford	Phone 2074327389
Lessee/Buyer's Name	Phone:	Permit Type: HVAC	Zone: B-2

Past Use: Restaurant "Little Caesars" connected w/ permit# 080299	Proposed Use: Restaurant "Little Caesars" - install 2 Carrier natural gas units on roof	Permit Fee: \$300.00	Cost of Work: \$28,000.00	CEO District: 3
Proposed Project Description: install 2 Carrier natural gas units on roof		FIRE DEPT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Denied	INSPECTION: Use Group: <i>U</i> Type: <i>TBC 2003</i> Signature: <i>[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: ldobson	Date Applied For: 04/08/2008	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>4/8/08</i> <i>ABU</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>ABU</i>



CERTIFICATION

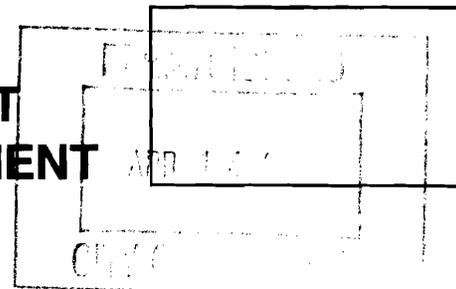
I hereby certify that I am the owner of record of the named property, or that the proposed work is authorized by the owner of record and that I have been authorized by the owner to make this application as his authorized agent and I agree to conform to all applicable laws of this jurisdiction. In addition, 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



FILL IN AND SIGN WITH INK

APPLICATION FOR PERMIT HEATING OR POWER EQUIPMENT



To the INSPECTOR OF BUILDINGS, PORTLAND, ME.

The undersigned hereby applies for a permit to install the following heating, cooking or power equipment in accordance with the Laws of Maine, the Building Code of the City of Portland, and the following specifications:

Location / CBL 1080 Brighton AVE Use of Building 263AAS Date 4-8-08
 Name and address of owner of appliance Wadleigh Food Service INC
15 RIVER PLACE DR. #45- 5th Portland ME. 04106
 Installer's name and address Mike Wears HVAC
27 Abenaki Ln Sanford ME 04073 Telephone 207-432-7389

Location of appliance:

- Basement Floor
 Attic Roof

Type of Fuel:

- Gas Oil Solid

Appliance Name: CARRIER

U.L. Approved Yes No

Will appliance be installed in accordance with the manufacture's installation instructions? Yes No

IF NO Explain: _____

The Type of License of Installer:

- Master Plumber # _____
 Solid Fuel # _____
 Oil # _____
 Gas # Propane / Natural Gas
 Other _____

Type of Chimney:

- Masonry Lined
 Factory built _____
 Metal
 Factory Built U.L. Listing # _____
 Direct Vent
 Type _____ UL# _____

Type of Fuel Tank

- Oil
 Gas

Size of Tank NATURAL GAS

Number of Tanks _____

Distance from Tank to Center of Flame _____ feet.

Cost of Work: \$ 28000.00

Permit Fee: \$ 300

Approved

Fire: _____

Ele.: _____

Bldg.: _____

Approved with Conditions

- See attached letter or requirement

Inspector's Signature

Date Approved

Signature of Installer

Michael A. Wears

City of Portland, Maine - Building or Use Permit

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

Permit No: 08-0319	Date Applied For: 04/08/2008	CBL: 263A A005001
------------------------------	--	-----------------------------

Location of Construction: 1064 BRIGHTON AVE	Owner Name: CENTRO HERITAGE SPE 4 LLC	Owner Address: 131 DARTMOUTH ST	Phone:
Business Name:	Contractor Name: Mike Wears HVAC	Contractor Address: 27 Abenaki Lane Sanford	Phone (207) 432-7389
Lessee/Buyer's Name	Phone:	Permit Type: HVAC	

Proposed Use: Restaurant "Little Caesars" - install 2 Carrier natural gas units on roof	Proposed Project Description: install 2 Carrier natural gas units on roof
---	---

Dept: Zoning	Status: Approved with Conditions	Reviewer: Ann Machado	Approval Date: 04/08/2008
Note:	Ok to Issue: <input checked="" type="checkbox"/>		
1) 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	Reviewer: Tammy Munson	Approval Date: 04/10/2008
Note:	Ok to Issue: <input checked="" type="checkbox"/>		
Dept: Fire	Status: Approved	Reviewer: Capt Greg Cass	Approval Date: 04/08/2008
Note:	Ok to Issue: <input checked="" type="checkbox"/>		

Rear of Bldg, Roof Top Gas Line.

1" Gas Line To RTU'S 2 EACH.

Carrier 7 1/2 Ton Cooling + Heating.
Natural Gas 48000 BTU

X = 2 Unit Weight. 870.
 Economiser 75.
 945 pounds.

X = 2 smoke Detector xxxx

4.9" X 2.3

Carrier RTU model # 48TMX008

Address = 1080 Brighton Ave.
Unit # 017
Portland ME.

Little Caesar

↓
15 FT
↑



↓
15 FT
→



Rear of Bldg

3-28-08

2" Gas Line For Conveyor oven

Schedule 40 Standard Pipe.

Basted in 100 FT.
52,906.00 BTU.

Water
Heater
Side Wall
Vent.

X Trap

X TEE with plug

Bath room Area.

X Ansol Valve System.

X = Shut off's.

X Gas Line For Conveyor oven
Model# XLT-3270 X3

X Each oven BTU Load 190,000.

X 8-14" OF Gas pressure.

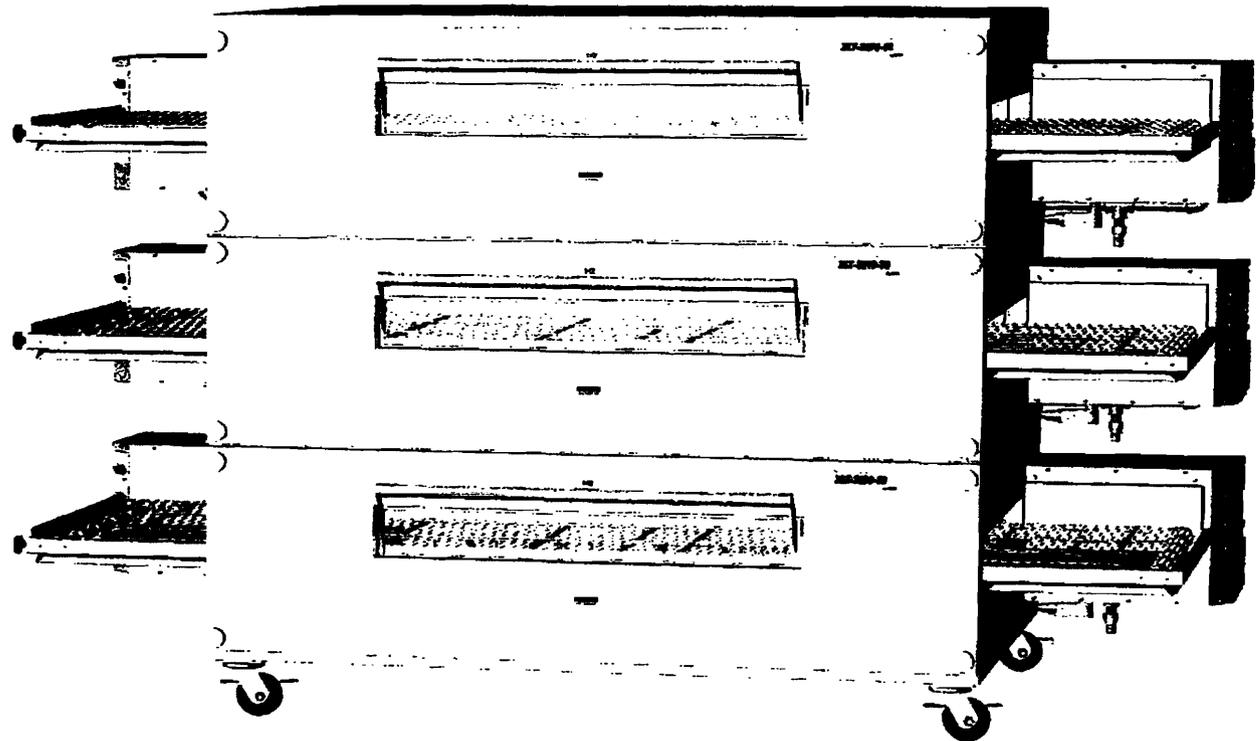
Address = 1080 Brighton Ave
Unit #012
Portland ME.

Little Caesar

XLT-3270-TS

by BOFI™

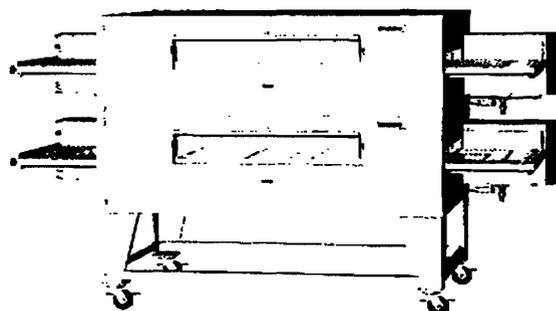
Conveyor Convection Oven



BOFI™
1355 S. Anna St.
Wichita, KS 67209

Phone: 1-316-943-2751
Fax: 1-316-943-2769
www.bofi.biz

The New *XLT-3270-TS* Gas-Fired Conveyor Oven Easy, Efficient, And Even Cooking



XLT-3270-TS Double Stack

Are you looking for an affordable solution for your cooking needs?

The *XLT-3270-TS* uses vertical streams of hot air from 7 pairs of tapered ducts blowing directly on a stainless conveyor belt. These ducts are configurable and adjustable. This cooks your product evenly and quickly. The cook times are adjusted digitally by the conveyor and temperature controls.

The *XLT-3270-TS* is available in three configurations, the single, the double, and the triple stack models.

The optional front sandwich door is provided to load or unload product for different cook times.

Both exterior AND INTERIOR exposed surfaces are made of easy cleaning stainless steel.

XLT™ ovens are manufactured with pride in the USA under stringent quality standards.

Replacement parts are readily available nationwide (Grainger®) at a fraction of the cost of our competitors.

The large removable front panel allows for easy access to oven interior, making cleaning much easier than our competitors' ovens of the same size.

All *XLT™* ovens are 100% factory tested with a minimum 4-hour burn-in time.

The conveyors can be set up to move either right-to-left or left-to-right.

The *XLT™* ovens are an improved combustion flue-less design and are more efficient than comparable ovens. All ducts, crumb trays, and the conveyor are readily removable for easy cleaning. An overhead ventilation hood is required. 120 Volt electrical power does not require an expensive electrician to install, simply plug into an available outlet. The gas connections require a licensed plumber. All fuses are EXTERNALLY panel-mounted allowing easy troubleshooting. A two-year warranty is standard.



XLT-3270-TS Triple Stack

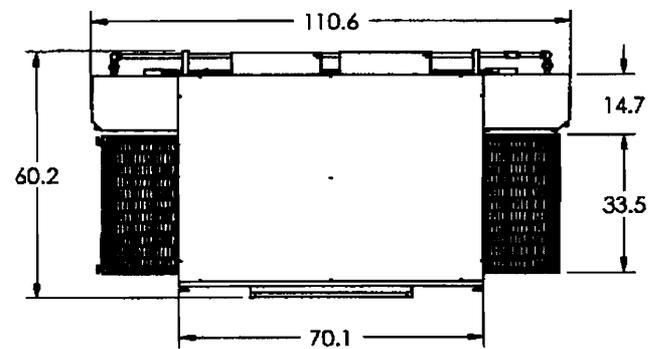
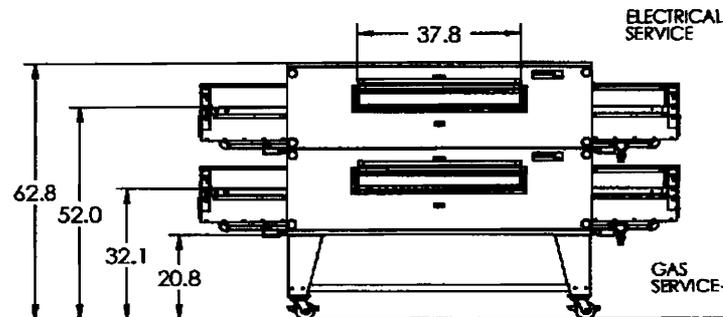
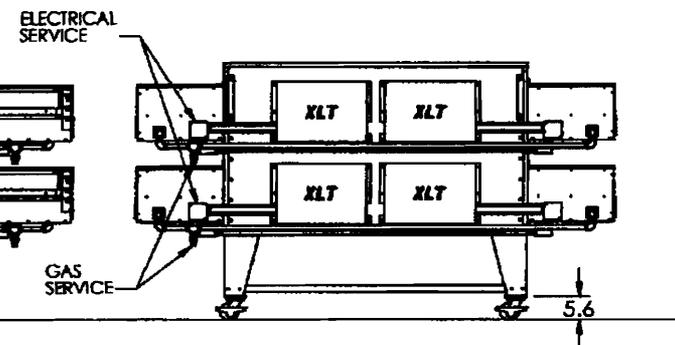
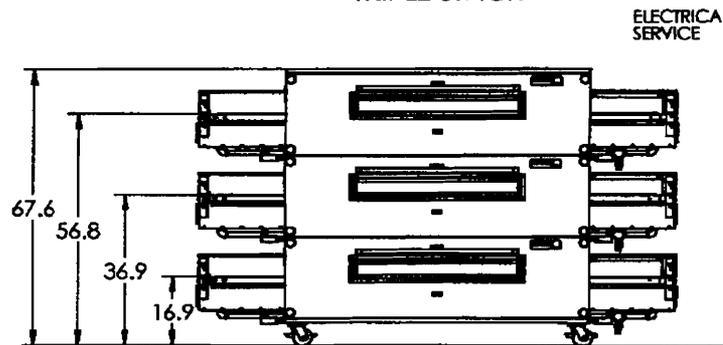
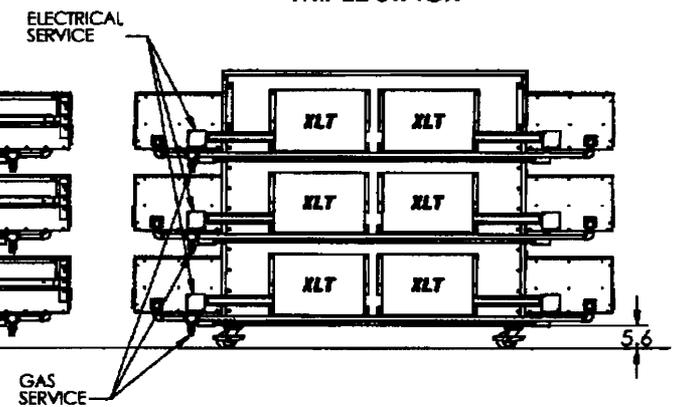


BOFI™
1355 S. Anna St.
Wichita, KS 67209

Phone: 1-316-943-2751
Fax: 1-316-943-2769
www.bofi.biz

LAYOUT & DIMENSIONS

TOP VIEW

FRONT VIEW
DOUBLE STACKBACK VIEW
DOUBLE STACKFRONT VIEW
TRIPLE STACKBACK VIEW
TRIPLE STACK

Above dimensions are in inches.

XLT-3270-TS by BOFF™

SPECIFICATIONS

Electrical Requirements:

	Voltage (AC)	Phase	HZ	Amps
Single Oven	120	1	60	10.0
Double Stack	120	1	60	20.0
Triple Stack	120	1	60	30.0

Natural Gas Requirements: ✓

	Burner Capacity BTU/hr (Max)	Gas Supply Pressure Inches, Water Column	Gas Pipe Size (NPT)
Single Oven	190,000	8-14	3/4"
Double Stack	380,000	8-14	1"
Triple Stack	570,000	8-14	1-1/4"

Or Optional Propane Gas Requirements:

	Burner Capacity BTU/hr (Max)	Gas Supply Pressure Inches, Water Column	Gas Pipe Size (NPT)
Single Oven	190,000	11.5-14	3/4"
Double Stack	380,000	11.5-14	1"
Triple Stack	570,000	11.5-14	1-1/4"

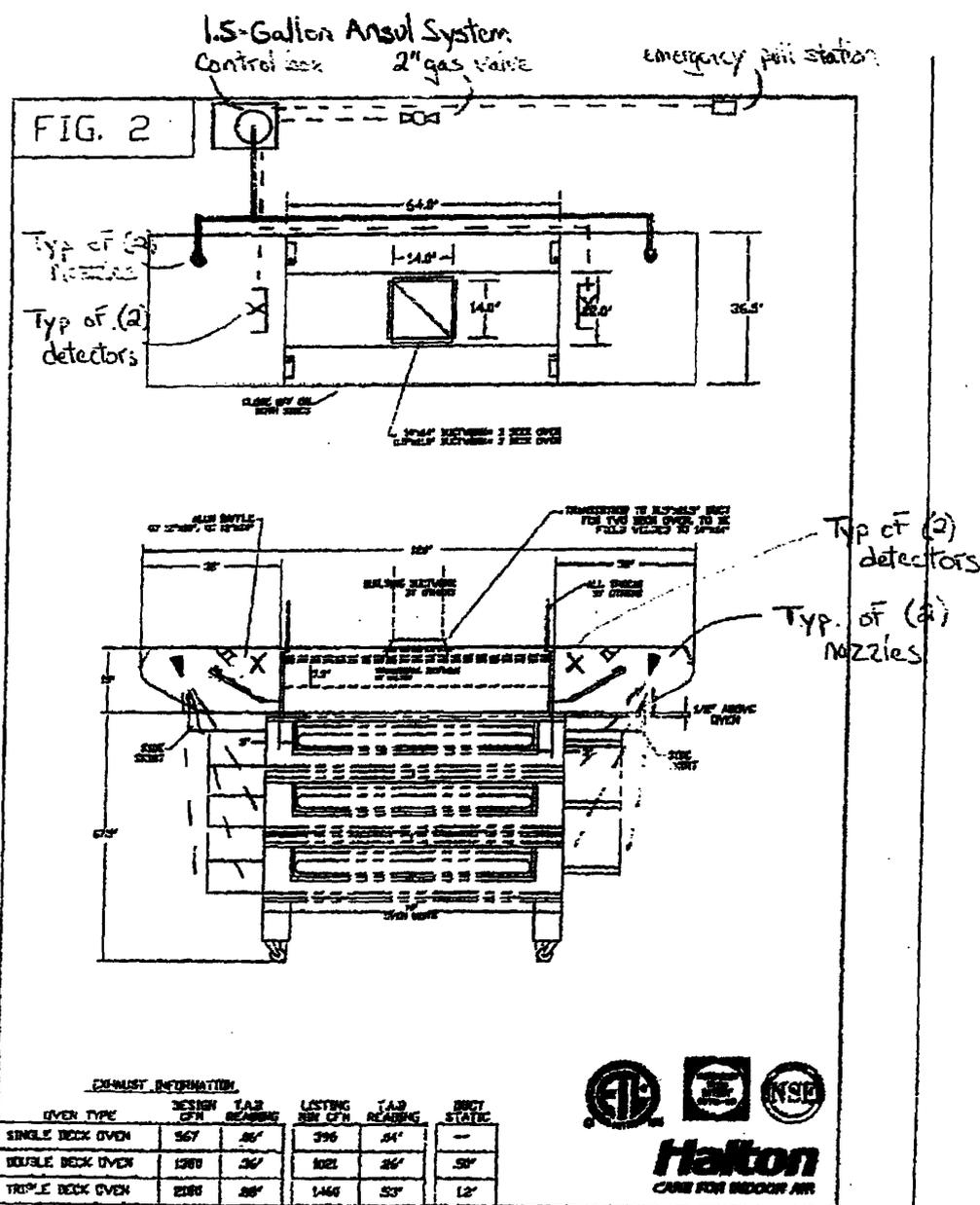
General Information:

Belt Width	Bake Time Range*	Max Temperature	Conveyor Opening Height (Max)	Ship Weight Per Oven
32.0"	4 min -10 min	600°F	3"	1000 lbs.

*-Adjustments can be made for other bake time ranges. Specifications and dimensions are subject to change without notice. Local codes and regulations may also apply.

BOFI™
1355 S. Anna St.
Wichita, KS 67209

Phone: 1-316-943-2751
Fax: 1-316-943-2769
www.bofi.biz



TOPSHAM LITTLE CATSAP'S

From: Dodge, Stephen B [Stephen.B.Dodge@maine.gov]
Sent: Tuesday, March 20, 2007 9:43 AM
To: Tom Ernst
Subject: RE: Ansul
Looks great! steve dodge

—Original Message—

From: Tom Ernst [mailto:ottmar1@msn.com]
Sent: Tuesday, March 20, 2007 9:26 AM
To: Dodge, Stephen B
Subject: FW: Ansul

Mr. Dodge

I am writing in regards to the Little Caesars Pizza unit we are building in Windham, Maine. Roger Timmons, Community Development Director in Windham requested that I send the proposed oven, hood schematic and Ansul proposal/schematic for your review.

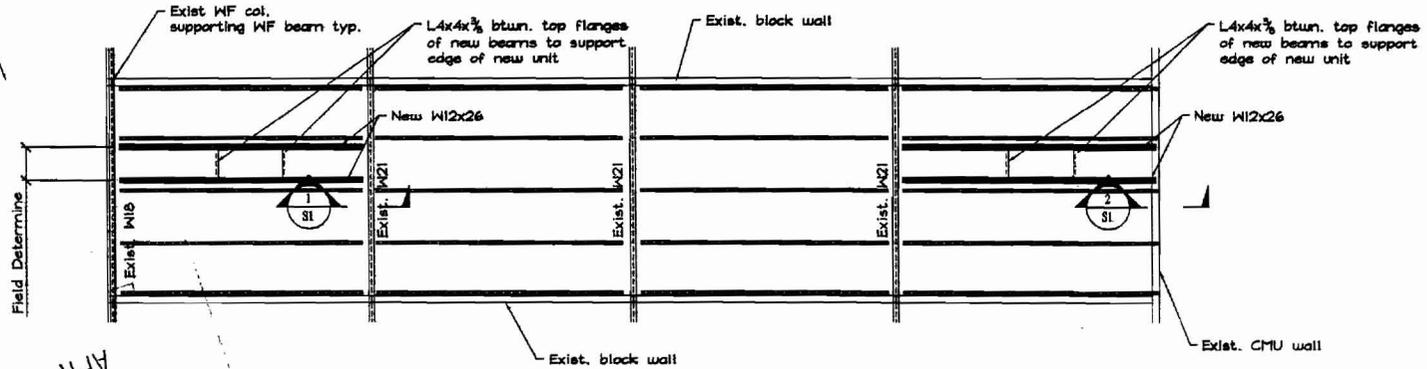
The attached photographs are of the actual equipment and Ansul system that we propose to use, installed at an identical Little Caesars Pizza unit in Topsham, Maine. I believe that Ken Brilliant the Topsham Fire Chief reviewed the system with your office.

If you have any questions please feel free to contact me at your convenience at 207-415-2061 or 207-510-143.

Sincerely,

Tom Ernst
Little Caesars
207-415-2061
207-510-1434

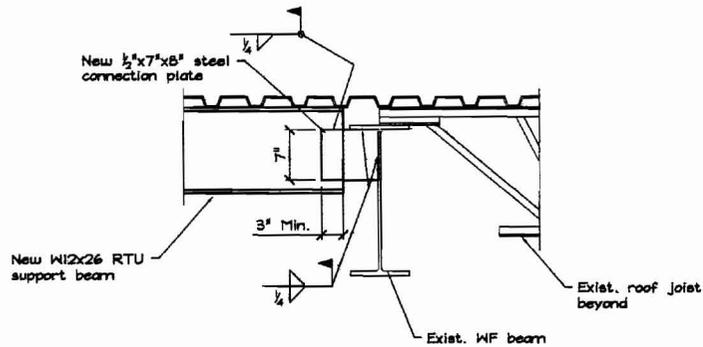
Covered walkway
below



APR - 8 2008

PART ROOF FRAMING PLAN

SCALE: 1/8" = 1'-0"



SECTION
SCALE: 1" = 1'-0"

1
S1

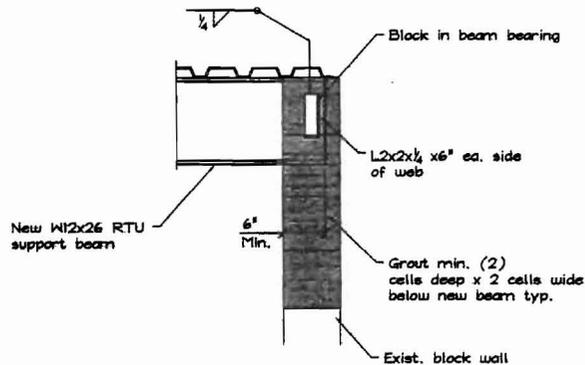
STRUCTURAL DESIGN CRITERIA:

1. BUILDING CODE: 2003 EDITION OF THE INTERNATIONAL BUILDING CODE
2. SNOW:

GROUND SNOW LOAD	= 60 PSF
IMPORTANCE FACTOR, I	= 1.0
EXPOSURE FACTOR, C _e	= 0.7
FLAT ROOF SNOW LOAD	= 42 PSF
3. ROOF DEAD LOAD = 25 PSF
4. UNIT MAXIMUM OPERATING WEIGHT = 1000 LBS

STRUCTURAL STEEL NOTES - GENERAL

1. STRUCTURAL STEEL FABRICATION, ERECTION, AND CONNECTION DESIGN SHALL CONFORM TO AISC "SPECIFICATION FOR THE DESIGN, FABRICATION, AND ERECTION OF STRUCTURAL STEEL" 9th EDITION.
2. ALL STEEL WIDE FLANGE SHAPES TO BE A572/A992 50 KSI AND STEEL PLATES TO BE ASTM A36 UNLESS NOTED OTHERWISE.
3. WELDING SHALL BE IN ACCORDANCE WITH AWS D1.1 - LATEST EDITION. ALL WELDS SHALL BE MADE WITH E70XX ELECTRODES.
4. STEEL BEAMS AND COLUMNS SHALL BE CUT FROM FULL LENGTH STOCK. UNAUTHORIZED SPLICES WILL BE CAUSE FOR REJECTION.
5. STRUCTURAL STEEL SHALL BE PAINTED WITH A SHOP APPLIED COAT OF THE FABRICATOR'S RUST INHIBITIVE PRIMER.



SECTION
SCALE: 1" = 1'-0"

2
S1