

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK

CITY OF PORTLAND

BUILDING DEPARTMENT

PERMIT

Permit Number: 081399

Please Read
Application And
Notes, If Any,
Attached

This is to certify that 1140 BRIGHTON AVENUE ASSOCIATES, Inc. 1140 Brighton Ave. SE, Portland, OR 97202

has permission to Amendment to permit #080527 Change Floor, Floor Plan & building addition

AT 1140 BRIGHTON AVE. CL 265 B004001

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 used-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.

Health Dept.

Appeal Board

Other

Department Name

Christy S. M. 12/23/08
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

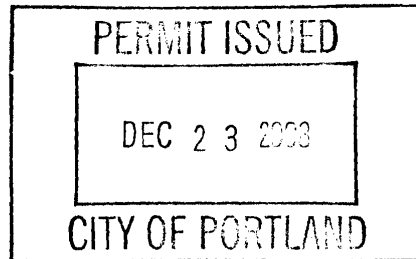
Permit No: 08-1399	Issue Date: 12/23/08	CBL: 265 B004001
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Location of Construction: 1140 BRIGHTON AVE	Owner Name: 1140 BRIGHTON AVENUE ASSO	Owner Address: 1140 BRIGHTON AVE	Phone:
Business Name:	Contractor Name: Ocean Park Land Surveying LLC. /	Contractor Address: PO Box 7265 Ocean Park	Phone: 2077499471
Lessee/Buyer's Name	Phone:	Permit Type: Amendment to Commercial	Zone: B-2

Past Use: Commercial - restaurant - Amendment to permit #080527	Proposed Use: Commercial - restaurant - Amendment to permit #080527 - Change Facade, Floor Plan & build an addition	Permit Fee: \$30.00	Cost of Work: \$30.00	CEO District: 3
Proposed Project Description: Amendment to permit #080527 Change Facade, Floor Plan & build an addition		FIRE DEPT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Denied <i>See conditions</i>	INSPECTION: Use Group: <i>A-2</i> Type: <i>2B</i> <i>IBC-2003</i>	
		Signature: <i>Greg Cass</i>	Signature: <i>EL</i> 12/23/08	
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: 10/31/2008	Zoning Approval		
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<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"/> <i>OK w/condition</i> Date: <i>11/12/08</i> <i>ABM</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 <i>ABM</i> Date: _____
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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: 08-1399	Date Applied For: 10/31/2008	CBL: 265 B004001
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Location of Construction: 1140 BRIGHTON AVE	Owner Name: 1140 BRIGHTON AVENUE ASSO	Owner Address: 1140 BRIGHTON AVE	Phone:
Business Name:	Contractor Name: Ocean Park Land Surveying LLC. /	Contractor Address: PO Box 7265 Ocean Park	Phone (207) 749-9471
Lessee/Buyer's Name	Phone:	Permit Type: Amendment to Commercial	

Proposed Use: Commercial - restaurant - Amendment to permit #080527 - Change Facade, Floor Plan & build an addition	Proposed Project Description: Amendment to permit #080527 Change Facade, Floor Plan & build an addition
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Dept: Zoning **Status:** Approved with Conditions **Reviewer:** Ann Machado **Approval Date:** 11/17/2008

Note: CSH requested a site plan from Bob Greenlaw on 11/04/2008 he will fax to Ann M. CSH **Ok to Issue:**

- 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 with Conditions **Reviewer:** Chris Hanson **Approval Date:** 12/23/2008

Note: Contacted Bob Greenlaw requesting a site plan of entire site showing new stoage area. He will get this to Ann M. 11/04/08 CSH 12/01/2008 requested more info on indoor pond, insulation details, ventilation system, and details of facade **Ok to Issue:**

- 1) Separate Permits shall be required for any new signage.
- 2) Separate permits are required for any electrical, plumbing, HVAC or exhaust systems. Separate plans may need to be submitted for approval as a part of this process.
- 3) An inspection of the installation of the steel and concrete and structural bracing shall be conducted by a licensed engineer and his/her certification shall be submitted to this office stating compliance with the approved plans.
- 4) The basement is NOT approved as habitable space. A code compliant 2nd means of egress must be installed in order to change the use of this space.
- 5) The tables and chairs must not block any means of egress of any building, even during storage.
- 6) All penetrations through rated assemblies must be protected by an approved firestop system installed in accordance with ASTM 814 or UL 1479, per IBC 2003 Section 712.
- 7) Equipment must be installed in compliance with the manufacturer's specifications
- 8) Application approval based upon information provided by applicant. Any deviation from approved plans requires separate review and approval prior to work.
- 9) Approval of license is subject to health inspections per the Food Code.
- 10) New restaurant, lounge or bar must meet the requirements of the City and State Food Codes

Dept: Fire **Status:** Approved with Conditions **Reviewer:** Capt Greg Cass **Approval Date:** 11/18/2008

Note: **Ok to Issue:**

- 1) The kitchen shall not be used as a means of egress for patrons
- 2) Application requires State Fire Marshal approval.
- 3) Installation of a Fire Alarm system requires a Knox Box to be installed per city ordinance
- 4) The Fire alarm and Sprinkler systems shall be reviewed by a licensed contractor[s] for code compliance. Compliance letters are required.
- 5) Occupancies with an occupant load of 100 persons or more require panic hardware on all doors serving as a means of egress.
- 6) Fire alarm system requires a Masterbox connection per city ordinance.

Location of Construction: 1140 BRIGHTON AVE	Owner Name: 1140 BRIGHTON AVENUE ASSO	Owner Address: 1140 BRIGHTON AVE	Phone:
Business Name:	Contractor Name: Ocean Park Land Surveying LLC. /	Contractor Address: PO Box 7265 Ocean Park	Phone (207) 749-9471
Lessee/Buyer's Name	Phone:	Permit Type: Amendment to Commercial	

- 7) All means of egress to remain accessible at all times
- 8) Emergency lights are required to be tested at the electrical panel.
Additional lights may be required.

Comments:

11/21/2008-gg: received granted site exemption as of 11/20/08

11/4/2008-amachado: Permit went right to Chris Hanson. Should have gone to zoning first. Chris passed it to zoning today. Chris noticed that an addition had been added to the structure. Waiting for site plan from Bob Greenlaw.

12/15/2008-csh: Gave Bob Greenlaw a copy of the list of requirements to be able to complete the review. List included, 1. Set of complete drawings w/ design professionals seal embossed (Larry Fischer), 2. Cert. Of Design W/seal, 3. Accessibility of Building Code Cert. Sealed, Special inspection, and Cert of design appl. Completed.

11/10/2008-amachado: Left voicemail for Bob Greenlaw. Received siteplan from him on 11/07/08. Not to scale. Needs to submit siteplan exemption application. Needs to submit building plans for construction of addition.

11/12/2008-amachado: Received revised siteplan. Addition is 7' from property line. Needs to be a minimum of 10'. Spoke to Bob Greenlaw. He said that it was replacing a previous larger outbuilding but I can find no record of it on file. The new addition has to meet the rear setback.

11/17/2008-amachado: Spoke to Missy from Ocean Park Land Surveying. She wanted to know what the holdup was on the permit. I told her that the addition does not meet the 10' rear setback I also told her that I had spoken to Bob Greenlaw about this on Nov 12. We need a revised siteplan that shows that the addition is meeting the rear setback. We also need revised construction details for the new addition. When we receive a revised siteplan there will have to be a site plan exemption applied for.

11/17/2008-amachado: Gave siteplan exemption to Barbara.



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>1140 BRIGHTON AVE</u>		
Total Square Footage of Proposed Structure		Square Footage of Lot
Tax Assessor's Chart, Block & Lot Chart# Block# Lot# <u>265 B 4</u>	Owner: <u>BRIGHTON AVE ASSOC.</u>	Telephone:
Lessee/Buyer's Name (If Applicable) <u>N/A</u>	Applicant name, address & telephone:	Cost Of Work: \$ _____ Fee: \$ <u>30</u> C of O Fee: \$ _____
Current legal use (i.e. single family) <u>RESTAURANT</u> If vacant, what was the previous use? <u>SAME</u> Proposed Specific use: _____ Is property part of a subdivision? <u>NO</u> If yes, please name <u>N/A</u> Project description: <u>AMMENDMENT TO FACADE & FLOOR PLAN.</u>		
Contractor's name, address & telephone: Who should we contact when the permit is ready: <u>BOB GREENLAW</u> Mailing address: _____ Phone: <u>749-9471</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, 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: 	Date: <u>10/31/2008</u>
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This is not a permit; you may not commence ANY work until the permit is issued.

Applicant: 1140 Brighton Ave Associates, Inc.

Date: 11/12/08

Address: 1140 Brighton Ave.

C-B-L: 265-B 004

permit # 08-1399

CHECK-LIST AGAINST ZONING ORDINANCE

Date - building built 1960

Zone Location - B.2

Interior or corner lot -

Proposed Use/Work - addition to building

Sevage Disposal -

Lot Street Frontage -

Front Yard - N/A

Rear Yard - 10' min. - 10' shown & set back.

Side Yard - none unless a better residential zone or use - it doesn't.

Projections -

Width of Lot -

Height - 45' max - Ok

Lot Area - 61,000

Lot Coverage Impervious Surface 80% = 48,800 ϕ - addition on existing pavement

Area per Family -

N/A

Off-street Parking - don't need more parking for storage

Loading Bays -

Site Plan -

Shoreland Zoning/ Stream Protection -

Flood Plains -

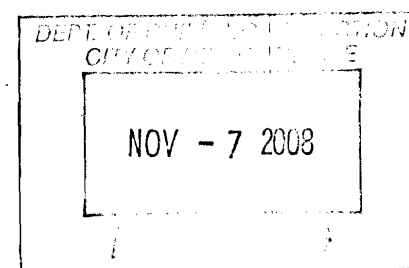
Ann Machado - Kon Asian Bistro 1140 Brighton Ave.

From: Robert Greenlaw <oceanparkllc@zwi.net>
To: <amachado@portlandmaine.gov>
Date: 11/6/2008 7:34 PM
Subject: Kon Asian Bistro 1140 Brighton Ave.

Ann,

I have attached two PDF plans to add to the new application pending for the restaurant. The site plan is for your use. Could you please send these to Lonie and Chris Hanson also?

Robert T. Greenlaw, PLS
Ocean Park Land Surveying, LLC



From: Ann Machado
To: oceanparkllc@gwi.net
Date: 11/7/2008 8:17:57 AM
Subject: 1140 Brighton Ave

Bob -

Thanks for the siteplan but I need a full size scalable copy as does Chris for the other PDF you sent.

Thanks,

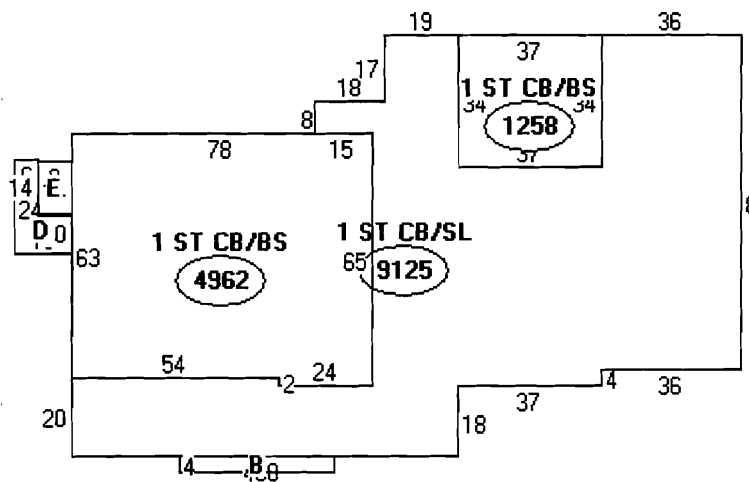
Ann Machado
Zoning Specialist
(207) 874-8709

Ann Machado - Revised site plan of 1140 Brighton Ave

From: Robert Greenlaw <oceanparkllc@gwi.net>
To: <amachado@portlandmaine.gov>
Date: 11/11/2008 10:43 AM
Subject: Revised site plan of 1140 Brighton Ave

Ann,
Attached is the revised plan, I will drop off a paper copy on Wednesday.

Robert T. Greenlaw, PLS
Ocean Park Land Surveying, LLC
P.O. Box 7265
Ocean Park, Maine 04063
207-749-9471



- Descriptor
- A: 1 ST CB/BS
9125 sqft
 - B: CANOPY
160 sqft
 - C: 1 ST CB/BS
4962 sqft
 - D: CANOPY
234 sqft
 - E: FUB
126 sqft
 - F: 1 ST CB/BS
1258 sqft

Maintenance Plan for Water Features at the Kon Asian Bistro

***Daily Treatment:**

- Add chlorine daily at the end of the each day to develop at least 3 ppm free chlorine (or add polyquat as recommended weekly and 0.5 pm chlorine daily).
- Test chlorine levels three times a week one hour after chlorine is added. Add chlorine if level is below 3 ppm (or below 0.5 ppm if used with polyquat).

Weekly Cleaning

- Drain feature and clean with dilute chlorine solution (or 50% vinegar solution).
- Remove pump filter and clean.
- Circulate dilute chlorine, hydrogen peroxide or vinegar solution for 30 minutes
- Rinse and refill with distilled water (or use tap water and appropriate treatment).

Quarterly Inspection

- Check components including pump for proper operation.

Additional Actions

- If unit is to be down for 3 or more days, drain unit completely and let it sit dry. When ready to operate refill and add normal treatment.
- If unit water is allowed to sit stagnant for 3 or more days, unit should be drained completely and disinfected with 5 ppm chlorine circulated for 30 minutes then rinsed and refilled prior to operation.
- If water is cloudy or smelly perform disinfection step above.

Bacteria Control: Manual or automatic biocide feed to maintain at least 0.5 ppm free chlorine (or equivalent) continuously.

Algae Control: Feed chlorine or algaecide as required to insure no algae or slime.

Slime Control: Spray slimy areas with a weak bleach solution and rinse.

Semi-annual: Open and inspect any filters and or drains.

December 4, 2008

Kon Asian Bistro addendum to submitted plans:

Lighting:

All light fixtures in food preparation, dishwashing and food service areas shall be equipped with protective covers.

Any lighting fixture hanging over a food preparation or food storage area not fitted with a protective cover shall be fitted with a shatterproof light bulb consistent with the standards for shatterproof light bulbs.

Shatter proof light bulbs are specially coated light bulbs that prevent shattered glass accidents as a health hazard in food storage lights, restaurant lighting and food display lights.

1140

Call Bob Greenlaw - 12/1/08 -

1. ~~Storage shed~~ - ~~Frost~~ protection.
2. Detail of New work ON facade.
Cross section.
3. Insulation - Con Cl. - Ceiling -
4. details - Pond - depth - Lighting - ect.
Guard
5. Ventilation system. per section 903

Cost of work 190,000

1. Constr. doc. - submittals - ^{IBC} sec. 106
shall be prepared by registered design
professional

106.3.4 - Design Prof. in Charge.
sec. 106.3.4.1 -

2. All submittals to be stamped by
design professional.

A. Maint plan for factories and
pond

B. Addendum for lightning protection

C. Plans with stamped plans
properly dated and signed by
design professional

d. Ventilation System design to
handle cond. from pond / cooking /
Steamers - Current plans show
hood system to handle Appl.

e. State Fire Marshall approval of
upgrading of Sprinkler and Fire Alarm
system

F. Cad - de - Tech - Plan A-1 needs
STAMP.

G. All

DEC. 10th 2008

TO CHRIS HANSON
PLAN REVIEWER
CITY OF PORTLAND

SUBJECT: KON ASIAN BISTRO 1140 BRIGHTON AVE.

IN DISCUSSING THE AIR QUALITY AND HUMIDITY
OF THE BUILDING THE OWNER HAS DECIDED TO
NOT HAVE ANY WATER FEATURES.

OUR ENGINEER HAS CONCLUDED THAT THE
EXISTING H.V.A.C. SYSTEM AS SHOWN ON
THE SUBMITTED PLANS WILL BE ADEQUATE.

APEX ENGINEERING WILL BE FAXING A LETTER
TO YOU CONCERNING THIS ISSUE.

THESE BEING SAID, CAN WE PICK UP A
BUILDING PERMIT TOMORROW?

THANK-YOU

BOB GREENLAW

749-9471

OCEAN PARK LAND SURVEYING.

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.

- Framing/Rough Plumbing/Electrical: Prior to Any Insulating or drywalling
- Final/Certificate of Occupancy: Prior to any occupancy of the structure or use.
NOTE: There is a \$75.00 fee per inspection at this point.
- The final report of Special Inspections shall be submitted prior to the final inspection or the issuance of the Certificate of Occupancy
- Underground electrical or plumbing inspection prior to pouring concrete
- Final inspection of barriers or alarm systems

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



202 US Route One, PMB 346
Falmouth, Maine 04105
Phone: 207-749-4458
Fax: 866-397-9058
www.aeiteam.com

December 11, 2008

Mr. Chris Hanson
City of Portland
Inspection Division
389 Congress Street
Room 315
Portland, Maine 04101
Via-fax

DEC 11 2008

Dear Mr. Chris Hanson,

Reference: Kon Asian Bistro Project

Apex Engineering has been hired by King's Associates Inc. to perform a humidity analysis on the existing HVAC systems serving the future Kon Asian Bistro restaurant project located at 1140 Brighton Avenue in Portland. In summary, this letter contains the results of this analysis, and serves to provide the City of Portland with documentation stating that the two HVAC systems have the capability to adequately dehumidify the restaurant, and maintain appropriate space humidity levels throughout the year.

Existing HVAC System Description

The restaurant shall be served by two 10-ton packaged roof top units (RTU) equipped with natural gas burner for heating, and economizer cooling. After speaking with the project Mechanical Contractor, Apex Engineering learned that the building will be divided into two heating and cooling zones (one RTU per zone). Both units deliver a constant 4000 cfm of airflow. Dining space ventilation requirements shall be as per ASHRAE 62 - 2004. These airflows will be delivered on a continuous basis during occupied periods.

Originally the building was to have a waterfall located in the private table section, and a large open pond in the main dining area. These architectural items have been removed from the project scope.

Analysis Methodology and Results

Apex Engineering received project drawings from the Owner's representative for use in this analysis. Review of the new kitchen ventilation drawing was performed to verify proper exhaust of cooking equipment, and make-up air requirements.

The building was modeled using a heating and cooling system software design program to determine maximum space humidity that will occur during a design condition. Design conditions are defined as the scenario where the maximum system load will be imposed on the system. In the case of our analysis, the ASHRAE 2.5% design wet bulb condition was selected. Full occupancy and an

● Page 2

December 11, 2008

infiltration rate of 0.3 ACH were also entered as design parameters. It is understood that the building is existing and the structural condition with respect to leakage is uncertain. To account for this, the dining areas will be positively pressurized from the served RTUs to minimize infiltration.

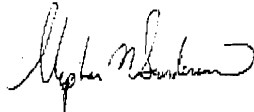
The software program output calculations indicated that during a design scenario the space thermal conditions in the main dining room, which shall be served by RTU-1, will be 75 deg F and 65.5% RH. The remaining spaces served by RTU-2 shall have a thermal environment of 75 deg F and 62% RH. It is Apex Engineering's opinion that these environmental conditions will not pose a threat to the building through structural deterioration, or to the occupants from the generation of mold or mildew borne from high humidity levels.

Performance data for the existing RTUs was obtained from the manufacturer and compared to the design sensible and latent cooling loads calculated from the program output. From this comparison it was determined that both units are properly sized for their application with respect to humidity control.

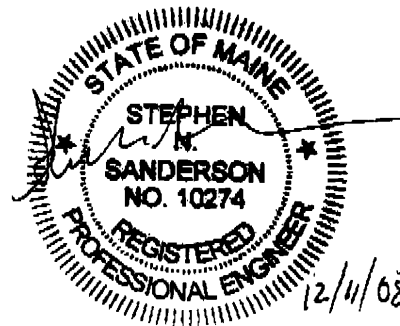
In conclusion, Apex Engineering finds that the above mentioned HVAC systems are adequate in their capability to properly dehumidify, maintain proper temperature and humidity levels for the Kon Asian Bistro Restaurant. Please give me a call if you have any questions regarding this letter and the analysis performed.

Respectfully,

APEX Engineering, Inc



Stephen Sanderson, PE
Principal Engineer



202 US RT ONE
Falmouth, ME 04105
207-749-4458
888-397-9058
www.aelteam.com

APEX ENGINEERING

Fax

To: Chris Hanson

From: Stephen Sanderson

Fax: 874-8716

Pages: 3

Phone:

Date: 12/11/08

Re: 1140 Brighton Ave / Ken Asian Bistro
cc:

Urgent For Review Please Comment Please Reply Please Recycle

202 US RT ONE
Falmouth, ME 04105
207-749-4458
866-397-9058
www.aeitem.com

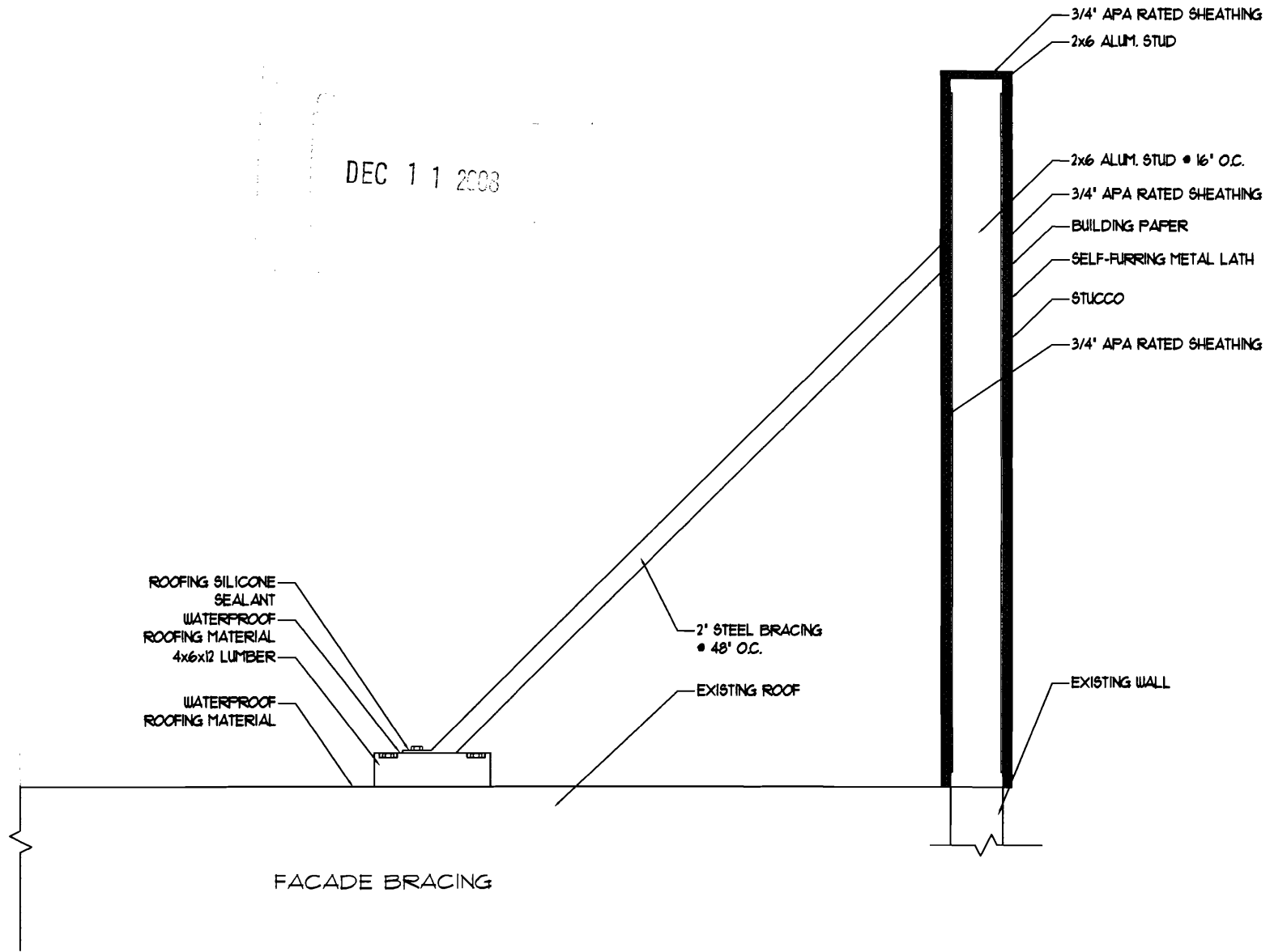
APEX ENGINEERING

Fax

To: Chris Hanson	From: Stephen Sanderson			
Fax: 874-8716	Pages: 3			
Phone:	Date: 12/11/08			
Re: 1140 Brighton Ave / Ken Asian Bistro cc:				
<input type="checkbox"/> Urgent	<input checked="" type="checkbox"/> For Review	<input type="checkbox"/> Please Comment	<input type="checkbox"/> Please Reply	<input type="checkbox"/> Please Recycle

1140 Brishton Ave

DEC 11 2008



DEC 12 2008

ROOF SECTIONS
SUPPORTED
BELOW
BY I BEAMS



1140 BRIGHTON AVE

EXISTING SIGN BASE
FACING EAST
KON ASIAN BISTRO
12-7-2008

DEC 12 2008



— ROOF
SECTIONS

EXISTING SIGN BASE
KON ASIAN BISTRO
12.7.2008

1140 BRIGGTON AVE

DEC. 10th 2008

TO CHRIS HANSON
PLAN REVIEWER
CITY OF PORTLAND

SUBJECT: KON ASIAN BISTRO 1140 BRIGHTON AVE.

IN DISCUSSING THE AIR QUALITY AND HUMIDITY
OF THE BUILDING THE OWNER HAS DECIDED TO
NOT HAVE ANY WATER FEATURES.

OUR ENGINEER HAS CONCLUDED THAT THE
EXISTING H.V.A.C. SYSTEM AS SHOWN ON
THE SUBMITTED PLANS WILL BE ADEQUATE.

APEX ENGINEERING WILL BE FAXING A LETTER
TO YOU CONCERNING THIS ISSUE.

THIS BEING SAID, CAN WE PICK UP A
BUILDING PERMIT TOMORROW?

THANK-YOU

BOB GREENLAW

749-9471

OCEAN PARK LAND SURVEYING.



Application for Exemption from Site Plan Review Portland, Maine

Department of Planning and Urban Development, Planning Division and Planning Board

1. Applicant Information

Brighton Ave Association
Applicant/Owner

1140 Brighton Ave., Portland ME 04102
Mailing Address

Bob Greenlaw
Consultant/Agent

749-9471 / /
Phone Fax Cell

2. Project Information

Application Date

addition to building
Project Name/Description

1140 Brighton Ave.
Address of Proposed Site

265-B-004
Assessor's Reference (Chart-Block-Lot)

Description of Proposed Development:

New owner of 1140 Brighton Ave. New restaurant on left side ("Korean Asian Bistro - old Super Maine Buffet" - putting an addition on - 220.00 sq ft total)

(Please Attach Sketch/Plan of Proposal/Development)

Criteria for Exemptions: (See Section 14-523 (4) on page 2 of this application)

	Applicant's Assessment (Yes, No, N/A)	Planning Division Use Only
a) Within Existing Structures: No New Buildings, Demolitions or Additions	<u>NO</u>	<u>✓</u>
b) Footprint Increase Less Than 500 sq. ft.	<u>yes</u>	<u>✓</u>
c) No New Curb Cuts, Driveways, Parking Areas	<u>yes</u>	<u>✓</u>
d) Curbs and Sidewalks in Sound Condition/Comply with ADA	<u>yes</u>	<u>✓</u>
e) No Additional Parking/No Traffic Increase	<u>yes</u>	<u>✓</u>
f) No Known Stormwater Problems	<u>yes</u>	<u>✓</u>
g) Sufficient Property Screening Exists	<u>yes</u>	<u>✓</u>
h) Adequate Utilities	<u>yes</u>	<u>✓</u>

Planning Division Use Only

Exemption Granted X Partial Exemption Exemption Denied

Planner's Signature

Barbara Berlyndt

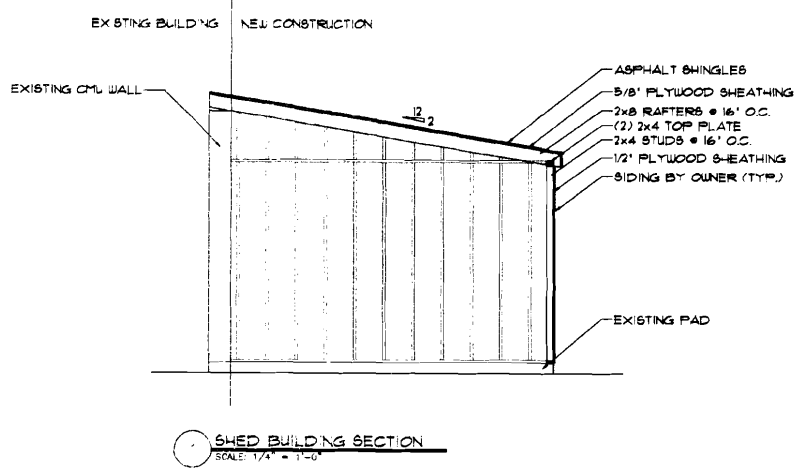
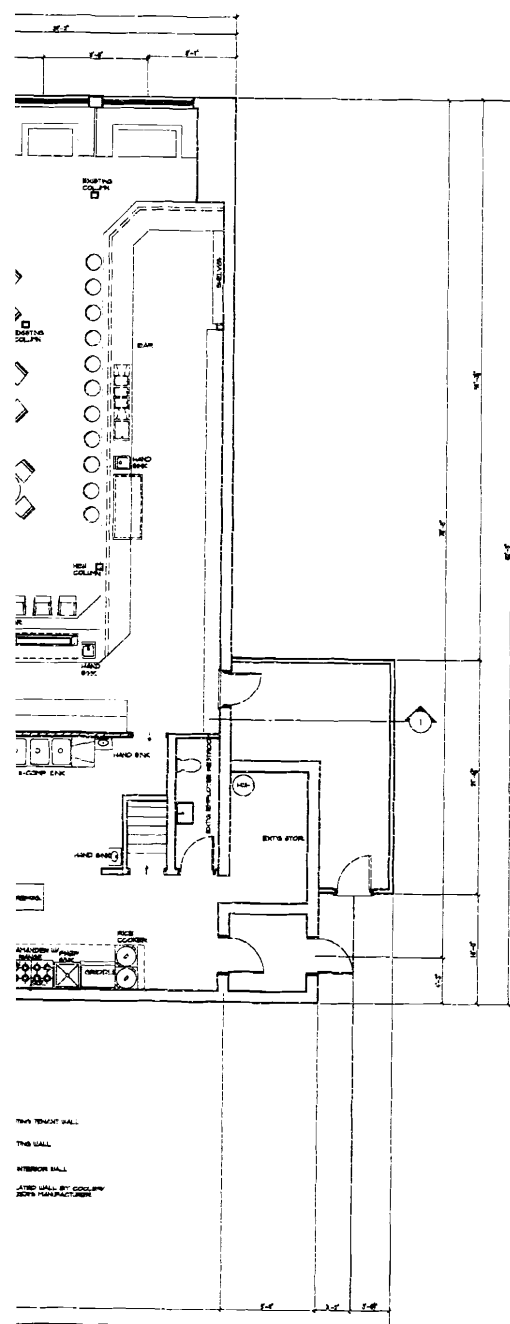
Date

11/20/08

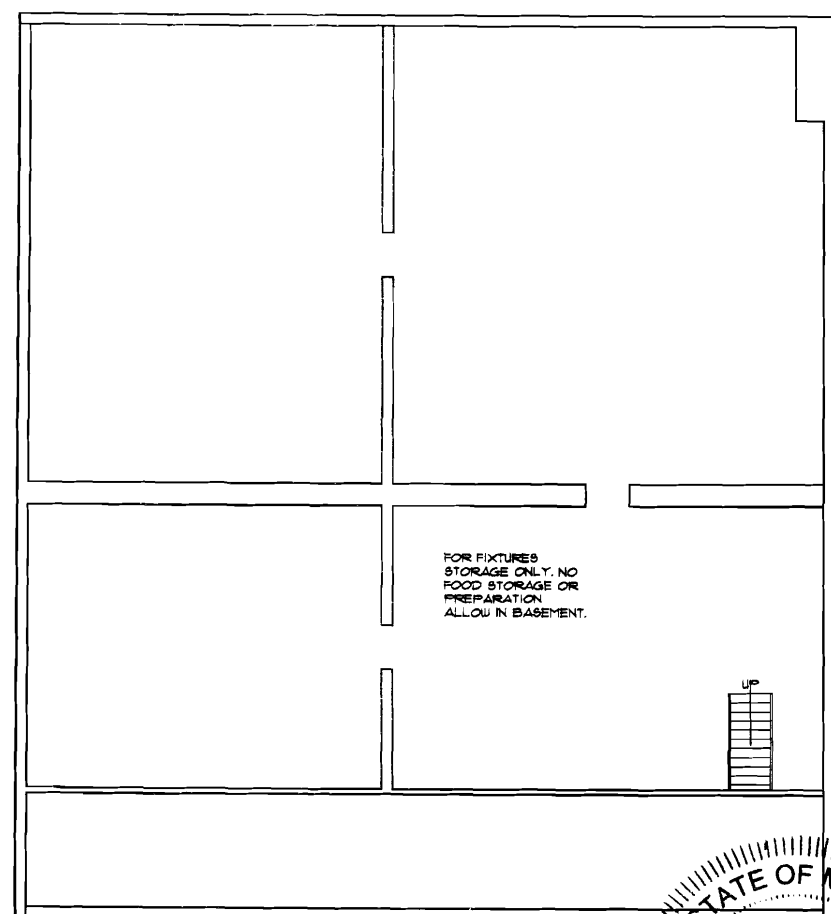
NOV 20 2008

Kon Asian Bistro
1140 Brighton Avenue
Portland, ME

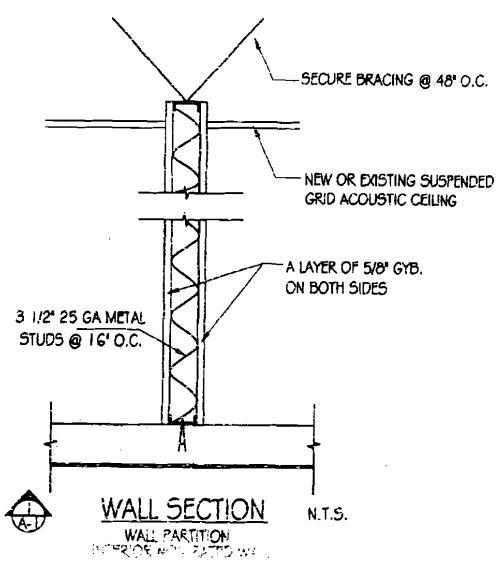
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NO	A
DATE	12-17-08
CODE:	
TOWN:	Portland
DATE:	12/17/08
SCALE:	As Noted
DRAWN:	QML
TITLE:	Floor Plan
FILE:	005-055-08
SHEET:	A1



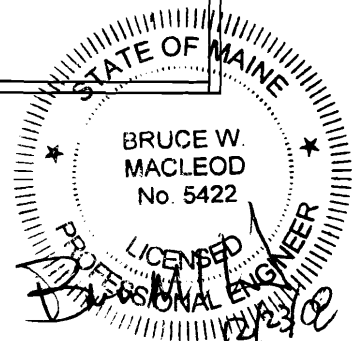
SHED BUILDING SECTION
SCALE: 1/4" = 1'-0"



BASEMENT PLAN
1/8" = 1'-0"

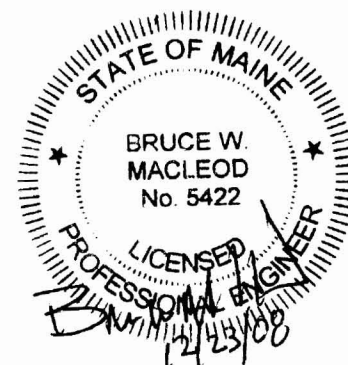
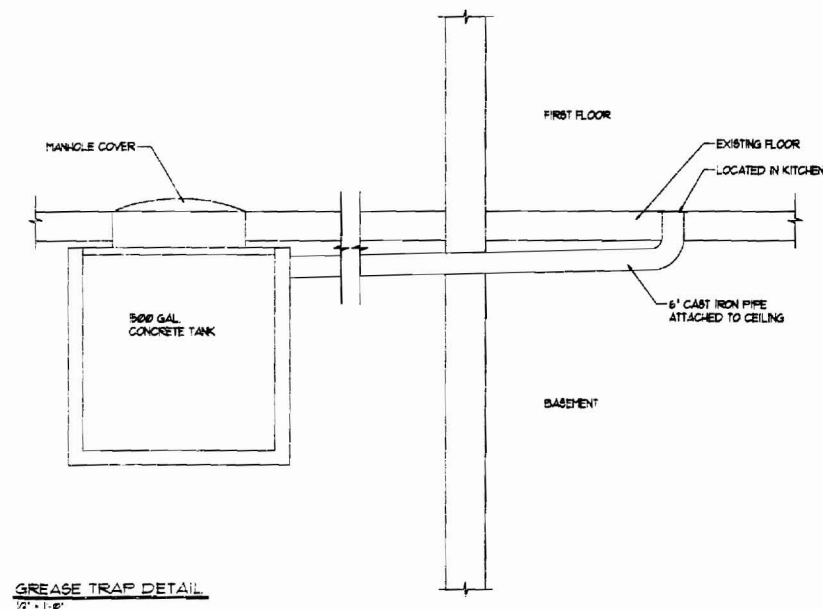
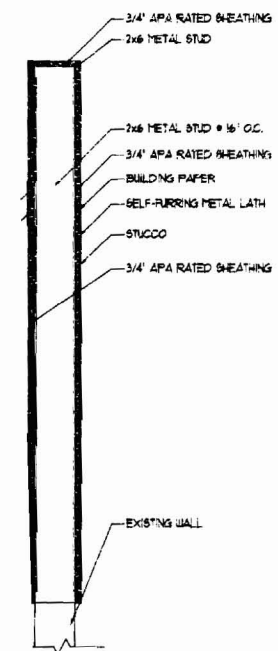
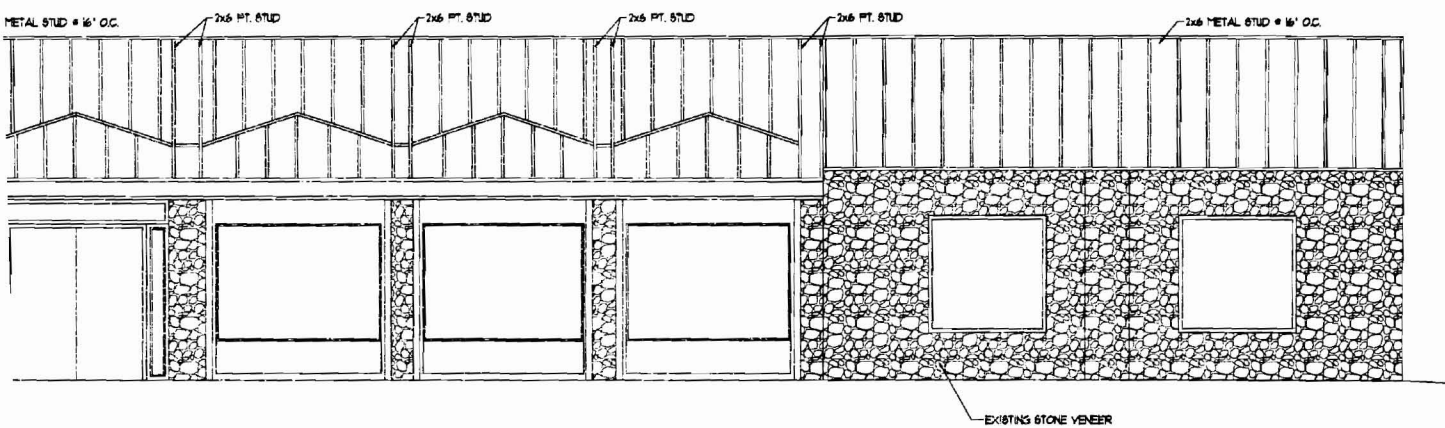
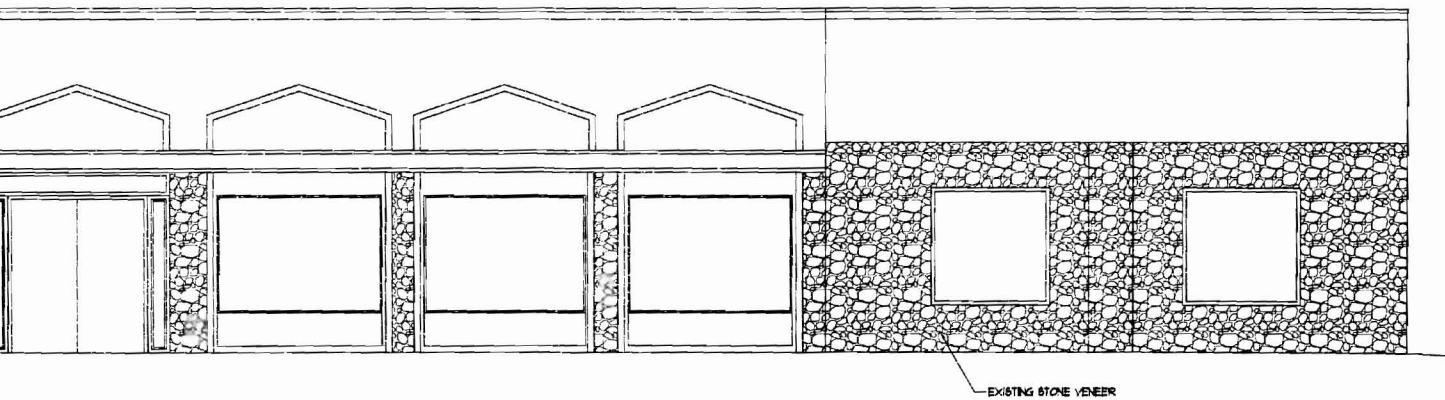


WALL SECTION
WALL PARTITION
INTERIOR WALL PARTITION
N.T.S.

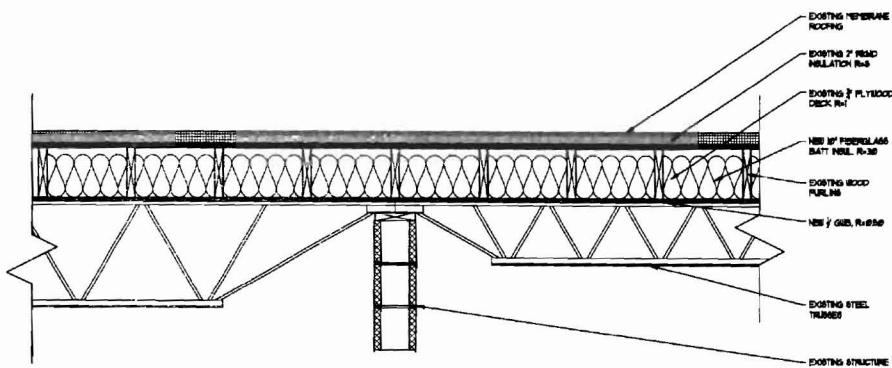
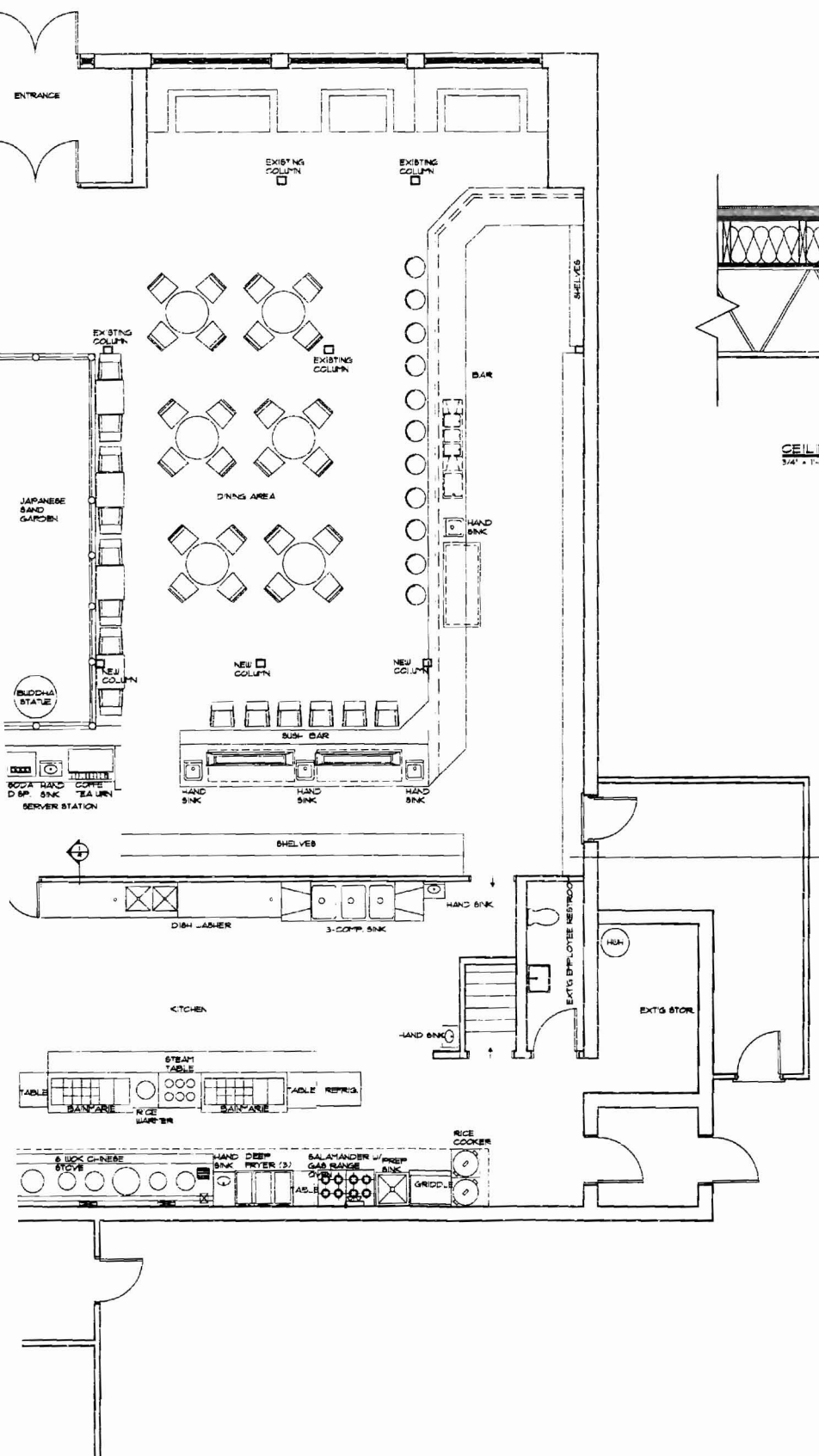


235 Riverside Industrial Parkway
Portland, ME 04102

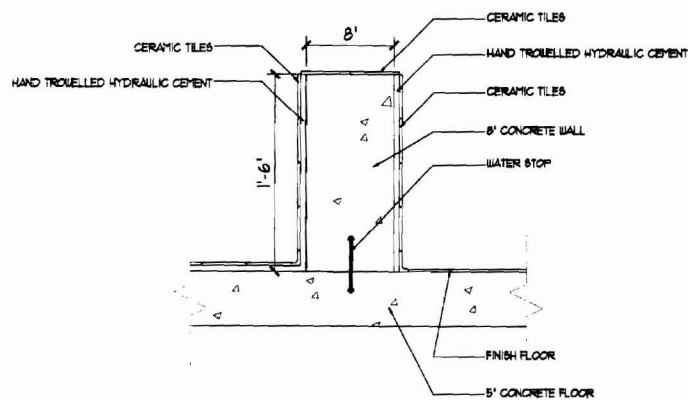
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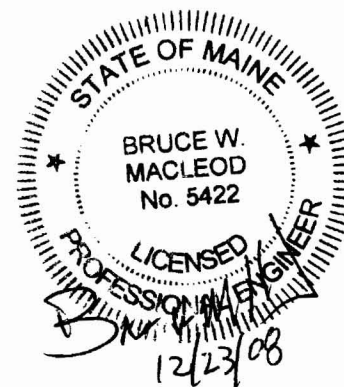
BY	JJO
NO	REMARKS
A	Submit for Permitting
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TOWN:	Portland
DATE:	12/17/08
SCALE:	As Noted
DRAWN:	QML
TITLE:	Elevations Details
FILE:	005-055-08
SHEET:	A2



CEILING DETAIL
3/4" x 1'-0"



SAND GARDEN DETAIL
1/2" x 1'-0"

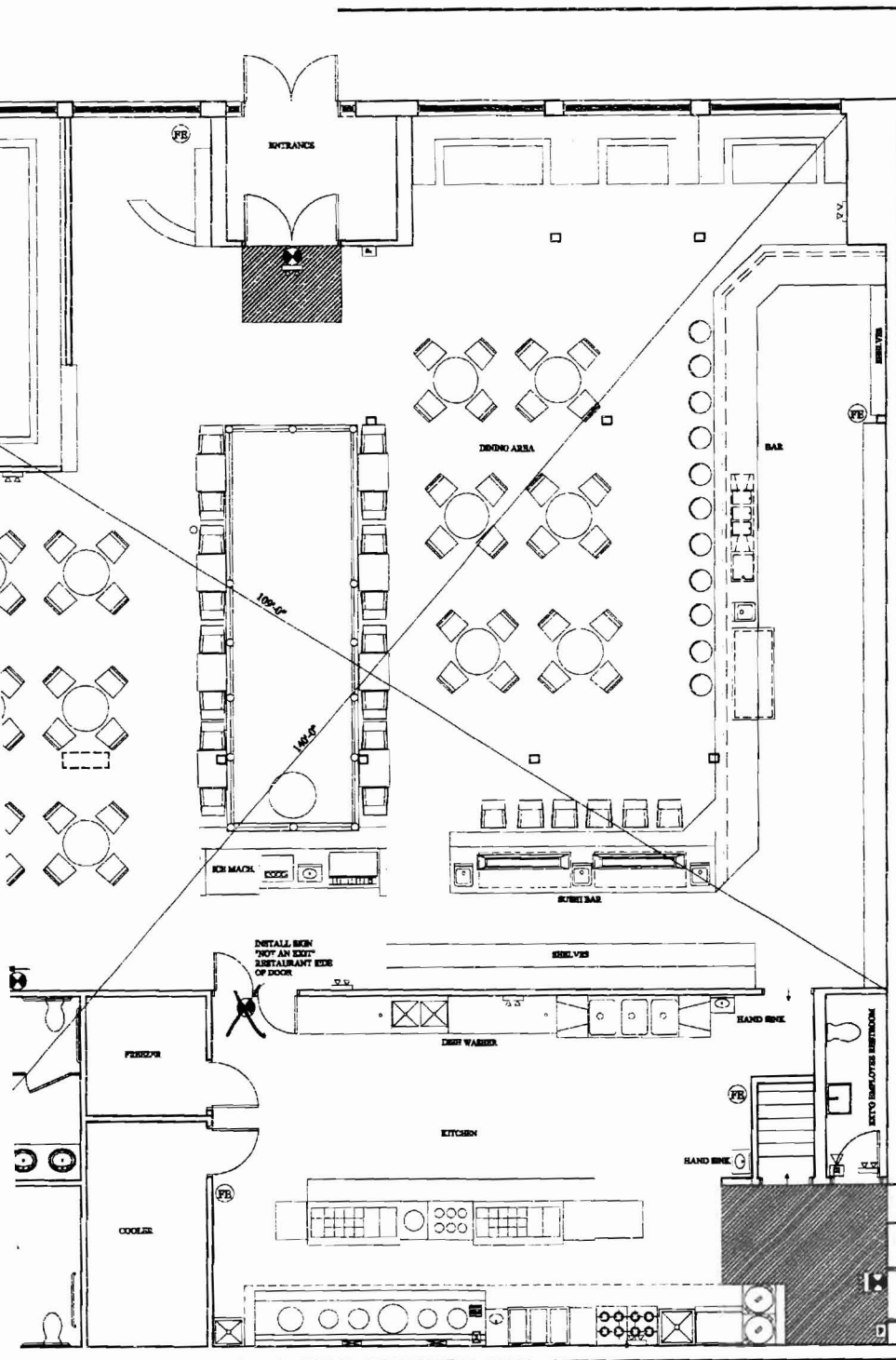


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Portland, ME

235 Riverside Industrial Parkway
Portland, ME 04102

BY:	JUC
NO REMARKS	
	Submit for Permitting
DATE:	12-17-08
CODE:	
TOWN:	Portland
DATE:	12/17/08
SCALE:	As Noted
DRAWN:	QML
TITLE:	EQUIPMENT LAYOUT
DETAILS	
FILE:	005-055-08
SHEET:	A3



TOTAL OCCUPANT LOAD IS 106
 TOTAL REQUIRED EXITS UNITS IS 2 (1 INCHES/OCCUPANT - 2)
 TOTAL EXITS UNITS IS 14
 NUMBER OF EXITS IS 3

GENERAL BUILDING DATA

BUILDING CODE: INTERNATIONAL BUILDING CODE, 2003 EDITION
 UNIFORM FIREBOMBING CODE, 2003 EDITION
 AND ALL ACCESSIBILITY CODES, CURRENT EDITION
 NATIONAL ELECTRICAL CODE, 2003 EDITION
 INTERNATIONAL MECHANICAL CODE, 2003 EDITION
 INTERNATIONAL FIRE CODE, 2003 EDITION

USE GROUP OR OCCUPANCY: A-2 ASSEMBLY - RESTAURANT

CONSTRUCTION TYPE CLASSIFICATION:

THE EXISTING CONSTRUCTION CONSISTS OF VARIOUS BUILDING COMPONENTS (CFL STEEL, BAR JOISTS, WOOD TRUSSES, METAL FRAMING, ECT.) AND AS SUCH, IS UNCLEAR AS TO THE EXISTING CONSTRUCTION CLASSIFICATION. WE HAVE MAINTAINED A NON-COMBUSTIBLE CLASSIFICATION IN THE NEW CONSTRUCTION UNDER WORK OF THIS PROJECT. THE BUILDING IS FULLY SPRINKLED.

PROJECT DATA:

IGN ADIAN BISTRO,
 140 BRIGHTON AVENUE
 PORTLAND, ME 04107

INTERIOR ALTERATION PLAN ONLY.
 CONVERT EXISTING SUSHI RESTAURANT INTO A JAPANESE RESTAURANT
 CONSTRUCTION TYPE: IV, Unprotected, non-combustible
 Fully Sprinkler Building

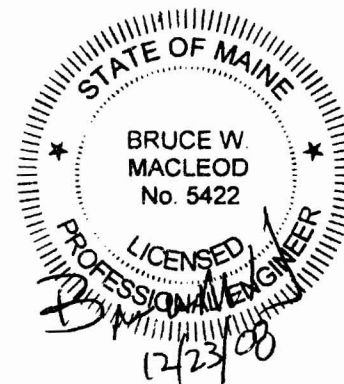
USE GROUP: A-2 RESTAURANT
 TOTAL FLOOR AREA: approx. 6,400 sq. ft.

OCCUPANCY LOAD:

- Dining Area, Bar Area, Lounge Area, Bar Area: 2,050 sq. ft. @ 138 occupants
 Actual: provide 60 movable seats and 80 fixed seats
 Cashier Area, Vestibule Waiting Area: 28 sq. ft. @ 18/15 = 3 occupants
 Total amount: 60+80+3 = 143 occupants
- Service / Kitchen AREA:
 Kitchen Area: 1,200 sq. ft. @ 200/200 = 1 occupants
 Bar Area: 80 sq. ft. Bar Area: 200 sq. ft. Linear Section: 20 sq. ft.
 Cashier Area: 30 sq. ft. @ 30/200 = 4, provide 12
 Total amount: 1+3+4 = 24 occupants
- Total Occupants: 143+24 = 167

NOTES: 1. Sprinkler and Fire alarm contractor shall submit drawing to State Fire Marshal for approval before upgrading the existing system.
 Building will be sprinkled and supervised.

- GROSS PATH TO BE KEPT CLEAR
- FIRE EXTINGUISHER
- EXIT SIGN
- EMERGENCY LIGHT PACK
- FULL STATION
- HORN STROBE
- STROBE
- OUTSIDE FIRE CONNECTION



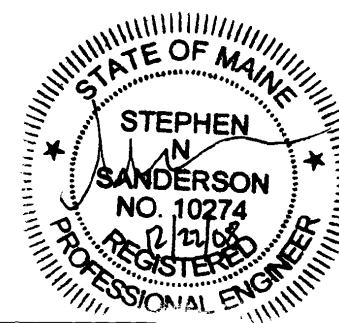
Kon Asian Bistro

1140 Brighton Avenue
 Portland, ME

BY	JUC
NO	A
DATE	12-17-08
REMARKS	Submit for Permitting
CODE	
TOWN	Portland
DATE	12/17/08
SCALE	As Noted
DRAWN	QML
TITLE	LIFE SAFETY PLAN
FILE	005-055-08
SHEET	A4

235 Riverside Industrial Parkway
 Portland, ME 04102

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1140 Brighton Avenue
Portland, ME



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

PANEL "A" 200 AMP, 120/208V 3Ø 4W										
VA	TRIP POLE	WIRE	DESCRIPTION	CK	CK	DESCRIPTION	WIRE	TRIP POLE	VA	
840	2Ø/1	12	BAR AREA CEILING LIGHTING	1	2	BAR / VESTIBULE AREA LIGHTING	12	2Ø/1	1050	
1200	2Ø/1	12	LOUNGE AREA LIGHTING	3	4	SUSHI AREA / WAITER AREA LIGHTING	12	2Ø/1	1050	
525	2Ø/1	12	DINING AREA LIGHTING	5	6	TEPPANYAKI AREA LIGHTING	12	2Ø/1	1050	
300	2Ø/1	12	DINING AREA LIGHTING	7	8	TEPPANYAKI AREA LIGHTING	12	2Ø/1	1050	
900	2Ø/1	12	DINING AREA LIGHTING	9	10	TEPPANYAKI AREA LIGHTING	12	2Ø/1	1050	
1500	2Ø/1	12	FRONT SIGN OUTLET	11	12	WOMEN'S ROOM LIGHT & FAN GFI REC.	12	2Ø/1	1500	
1500	2Ø/1	12	FRONT SIGN OUTLET	13	14	WOMEN'S ROOM LIGHT & FAN, GFI REC.	12	2Ø/1	1500	
1000	2Ø/1	12	BAR AREA REC.	15	16	POW. SINK ALUM. LIGHT REC.	12	2Ø/1	1000	
1000	2Ø/1	12	LOW BOY (UNDER BAR/COUNTER)	17	18	LOUNGE AREA REC.	12	2Ø/1	1000	
1000	2Ø/1	12	CASHIER OUTLET	19	20					
				21	22					
2500	2Ø/2	12	TEPPANYAKI EXHAUST FAN (EF-G1)	23	24	TEPPANYAKI MAKEUP FAN (SF-G1)	12	2Ø/2	2500	
				25	26					
2500	2Ø/2	12	TEPPANYAKI EXHAUST FAN (EF-G2)	27	28	TEPPANYAKI MAKEUP FAN (SF-G2)	12	2Ø/2	2500	
				29	30					
2500	2Ø/2	12	TEPPANYAKI EXHAUST FAN (EF-G3)	31	32	TEPPANYAKI MAKEUP FAN (SF-G3)	12	2Ø/2	2500	
				33	34					
2500	2Ø/2	12	TEPPANYAKI EXHAUST FAN (EF-G4)	35	36	TEPPANYAKI MAKEUP FAN (SF-G4)	12	2Ø/2	2500	
				37	38					
2500	2Ø/2	12	TEPPANYAKI EXHAUST FAN (EF-G5)	39	40	TEPPANYAKI MAKEUP FAN (SF-G5)	12	2Ø/2	2500	
				41	42					
24,065			TOTAL LOAD = 48,770 W = 135.36A @ 208V / 3Ø 4W						24,725	

PANEL "B" 200 AMP, 120/208V 3Ø 4W										
VA	TRIP POLE	WIRE	DESCRIPTION	CK	CK	DESCRIPTION	WIRE	TRIP POLE	VA	
1000	2Ø/1	12	REC. IN WATER STATION	1	2	SUSHI AREA REC.	12	2Ø/1	1000	
3120	2Ø/2	10	ICE MAKER	3	4	LOW BOY (UNDER SUSHI CASE)	12	2Ø/1	1000	
				5	6	LOW BOY (UNDER SUSHI CASE)	12	2Ø/1	1000	
1000	2Ø/1	12	SOBA DISP.	7	8	KITCHEN LIGHTING	12	2Ø/1	300	
5800	4Ø/2	8	CORNER AND LED SIGN	9	10	KITCHEN LIGHTING	12	2Ø/1	900	
1000	2Ø/1	12	DRYERS ROOM LIGHT @ FAN, GFI REC.	11	12	KITCHEN LIGHTING	12	2Ø/1	875	
				13	14	KITCHEN WOOD LIGHT	12	2Ø/1	1000	
2770	2Ø/2	10	WALK-IN COOLER ACCU.	15	16	DISHWASHER	10	2Ø/2	1570	
				17	18					
				19	20	REFRIGERATOR	12	2Ø/1	1000	
300	2Ø/1	12	COOLER LIGHTING / HEATERS	21	22	WORK TABLE OUTLET	12	2Ø/1	1000	
2770	2Ø/2	10	WALK-IN FREEZER ACCU.	23	24	BAR W/ALBE	12	2Ø/1	1200	
				25	26	RICE WARMER	12	2Ø/1	1000	
590	2Ø/1	12	FREEZER LIGHTING / HEATERS	27	28	BAR W/ALBE	12	2Ø/1	1200	
1000	2Ø/1	12	STORAGE AREA REC.	29	30	WORK TABLE OUTLET	12	2Ø/1	1000	
				31	32	LOW BOY (UNDER SUSHI CASE)	12	2Ø/1	1000	
3000	2Ø/2	10	EXHAUST FAN (EF-K1)	33	34	KITCHEN AREA REC.	12	2Ø/1	1000	
				35	36	KITCHEN AREA REC.	12	2Ø/1	1000	
				37	38					
2500	2Ø/2	10	EXHAUST FAN (EF-K2)	39	40	MAKE-UP FAN (SF-K1)	10	2Ø/2	5000	
				41	42					
24,600			TOTAL LOAD = 47,735 W = 132.50A @ 208V / 3Ø 4W						23,725	

PANEL "C" 200 AMP, 120/208V 3Ø 4W										
VA	TRIP POLE	WIRE	DESCRIPTION	CK	CK	DESCRIPTION	WIRE	TRIP POLE	VA	
1000	2Ø/1	12	HVAC RTU GFI REC.	1	2	HVAC RTU GFI REC.	12	2Ø/1	1000	
19600	8Ø/3	A	EXTG HVAC-1 (30 TONS)	3	4	EXTG HVAC-1 (30 TONS)	4	65/3	19600	
1000	2Ø/1	12	HVAC RTU GFI REC.	9	10	SPARE				
				11	12	SPARE				
19000	8Ø/3	A	EXTG HVAC-3 (30 TONS)	13	14	SPARE				
			SPARE	15	16	SPARE				
			SPARE	17	18	SPARE				
			SPARE	19	20	SPARE				
			SPARE	21	22	SPARE				
			SPARE	23	24	SPARE				
			SPARE	25	26	SPARE				
			SPARE	27	28	SPARE				
			SPARE	29	30	SPARE				
			SPARE	31	32	SPARE				
			SPARE	33	34	SPARE				
			SPARE	35	36	SPARE				
			SPARE	37	38	SPARE				
			SPARE	39	40	SPARE				
			SPARE	41	42	SPARE				
43,200			TOTAL LOAD = 61,300 W = 171.54A @ 208V / 3Ø 4W						20,600	

CONDUCTOR AMPACITY

NEC TABLE 310-16

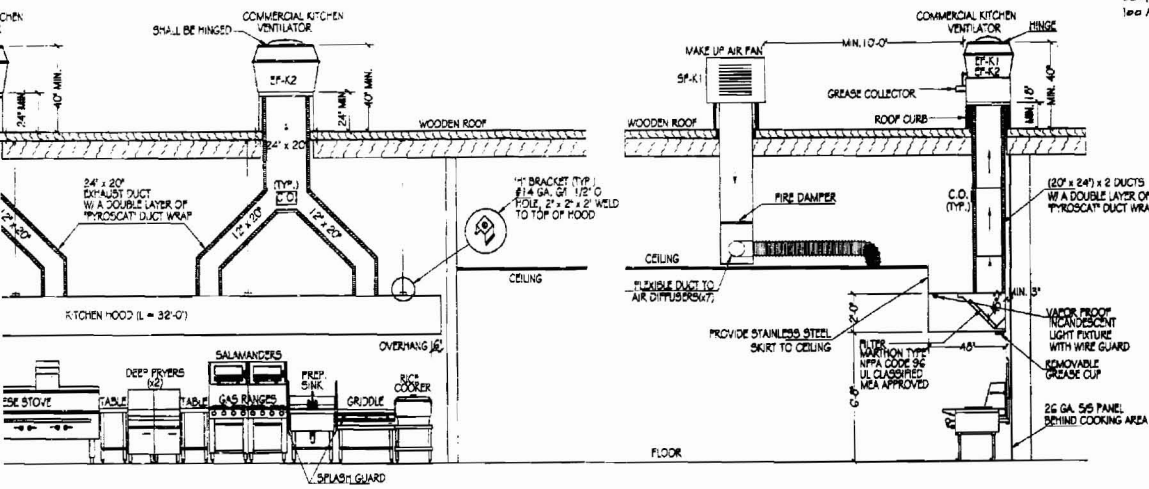
SIZE	AWG/MCM	THW
18		
16		
14		15
12		20
10		30
8		45
6		65
4		85
3		100
2		115
1		130
0		150

ELECTRICAL NOTES & REQUIREMENTS

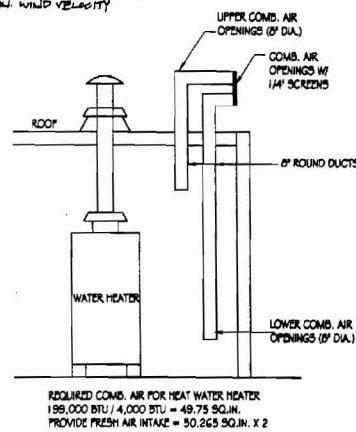
- ALL WIRING TO COMPLY WITH NEC, 1999.
- MINIMUM CIRCUIT TO BE 20 AMP BREAKER (2) #12 IN 3/4" CONDUIT (KGD) UNLESS SHOWN OTHERWISE.
- WIRE SIZES BASED ON THW COPPER AWG.
- PROVIDE DISCONNECTION MEANS AT ALL MOTOR LOADS.
- VERIFY ALL REQUIREMENTS FOR KITCHEN EQUIPMENT WITH EQUIPMENT SUPPLIER.
- MAKE ALL FINAL CONNECTIONS.
- MOUNT ALL ELECTRICAL DEVICES AND SWITCHES AS REQUIRED BY THE ADA AND LOCAL STATE BARRIER FREE RULES.
- FUSE ALL MOTORS AND MOTOR ASSEMBLIES IN ACCORDANCE WITH THE NEC, 1999 AND MANUFACTURER'S RECOMMENDATIONS.
- BALANCE THE LOADS EVENLY BETWEEN THE PHASES OF THE SYSTEM, MINIMUM UNBALANCE OF 3%.
- MAINTAIN A MAXIMUM VOLTAGE DROP OF 5% THROUGHOUT THE ENTIRE SYSTEM.
- COORDINATE ALL WORK WITH ARCHITECTURAL, MECHANICAL, AND PLUMBING TRADES IN FIELD.
- VERIFY ALL EXISTING JOB CONDITIONS AND ACCOMMODATE AS REQUIRED FOR A COMPLETE INSTALLATION.
- ELECTRICAL PANEL SHALL BE INCLOSED INTO THE WALL.

BY: JUC
DATE: 12-17-08
NO REMARKS
Submit for Permitting

CODE: Portland
DATE: 12/17/08
SCALE: As Noted
DRAWN: QML
TITLE: ELECTRICAL PLAN
FILE: 005-055-08
SHEET: A5



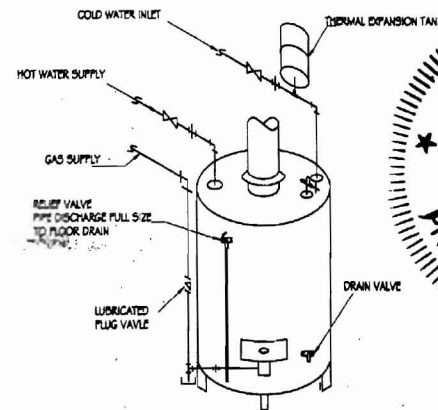
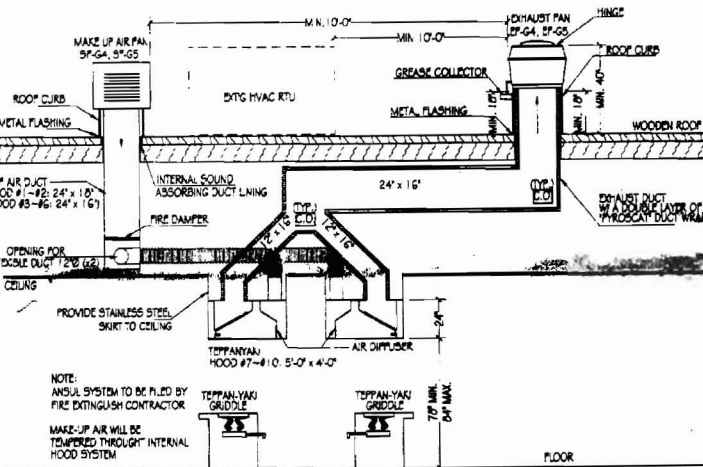
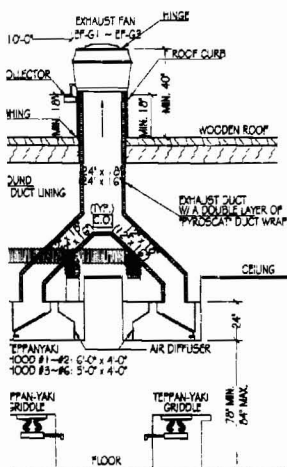
DESIGN RAFTERS STRUCTURES FOR 100 MPH MIN. WIND VELOCITY



HOOD FRONT VIEW N.T.S.

KITCHEN HOOD SIDE VIEW N.T.S.

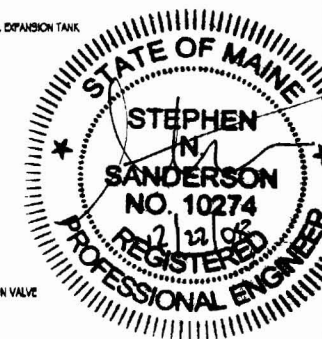
COMBUSTION AIR FOR WATER HEATER ROOM



KI HOOD #6) SIDE VIEW N.T.S.

TEPPANYAKI HOOD #7 ~ #10 SIDE VIEW N.T.S.

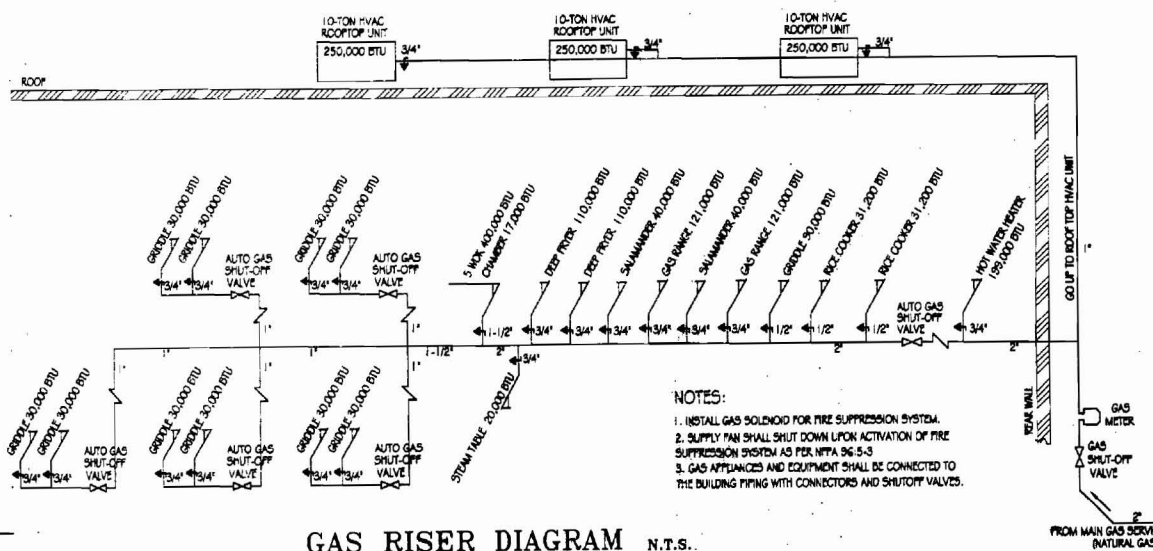
WATER HEATER DETAIL N.T.S.



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1140 Brighton Avenue
Portland, ME

GAS CALCULATION

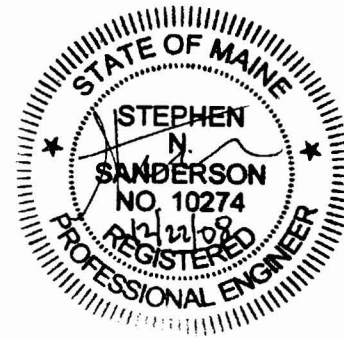
TEPPANYAKI GRIDDLE	30,000 BTU	3/4"
TEPPANYAKI GRIDDLE	30,000 BTU	3/4"
TEPPANYAKI GRIDDLE	30,000 BTU	3/4"
TEPPANYAKI GRIDDLE	30,000 BTU	3/4"
TEPPANYAKI GRIDDLE	30,000 BTU	3/4"
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TEPPANYAKI GRIDDLE	30,000 BTU	3/4"
TEPPANYAKI GRIDDLE	30,000 BTU	3/4"
WOK	30,000 BTU	3/4"
WOK	30,000 BTU	3/4"
WOK	30,000 BTU	3/4"
WOK	30,000 BTU	3/4"
WOK	30,000 BTU	3/4"
CHAMBER	17,000 BTU	1/2"
STEAM TABLE	20,000 BTU	3/4"
DEEP Fryer	110,000 BTU	3/4"
DEEP Fryer	110,000 BTU	3/4"
SALAMANDER	40,000 BTU	1/2"
GAS RANGE	121,000 BTU	3/4"
SALAMANDER	40,000 BTU	1/2"
GAS RANGE	121,000 BTU	3/4"
GRIDDLE	30,000 BTU	3/4"
RICE COOKER	31,200 BTU	1/2"
RICE COOKER	31,200 BTU	1/2"
WATER HEATER	199,000 BTU	3/4"
10-TON HVAC UNIT	250,000 BTU	3/4"
10-TON HVAC UNIT	250,000 BTU	3/4"
10-TON HVAC UNIT	250,000 BTU	3/4"
TOTAL GAS CONSUMPTION = 2,560,400 BTU		2"



GAS RISER DIAGRAM N.T.S.

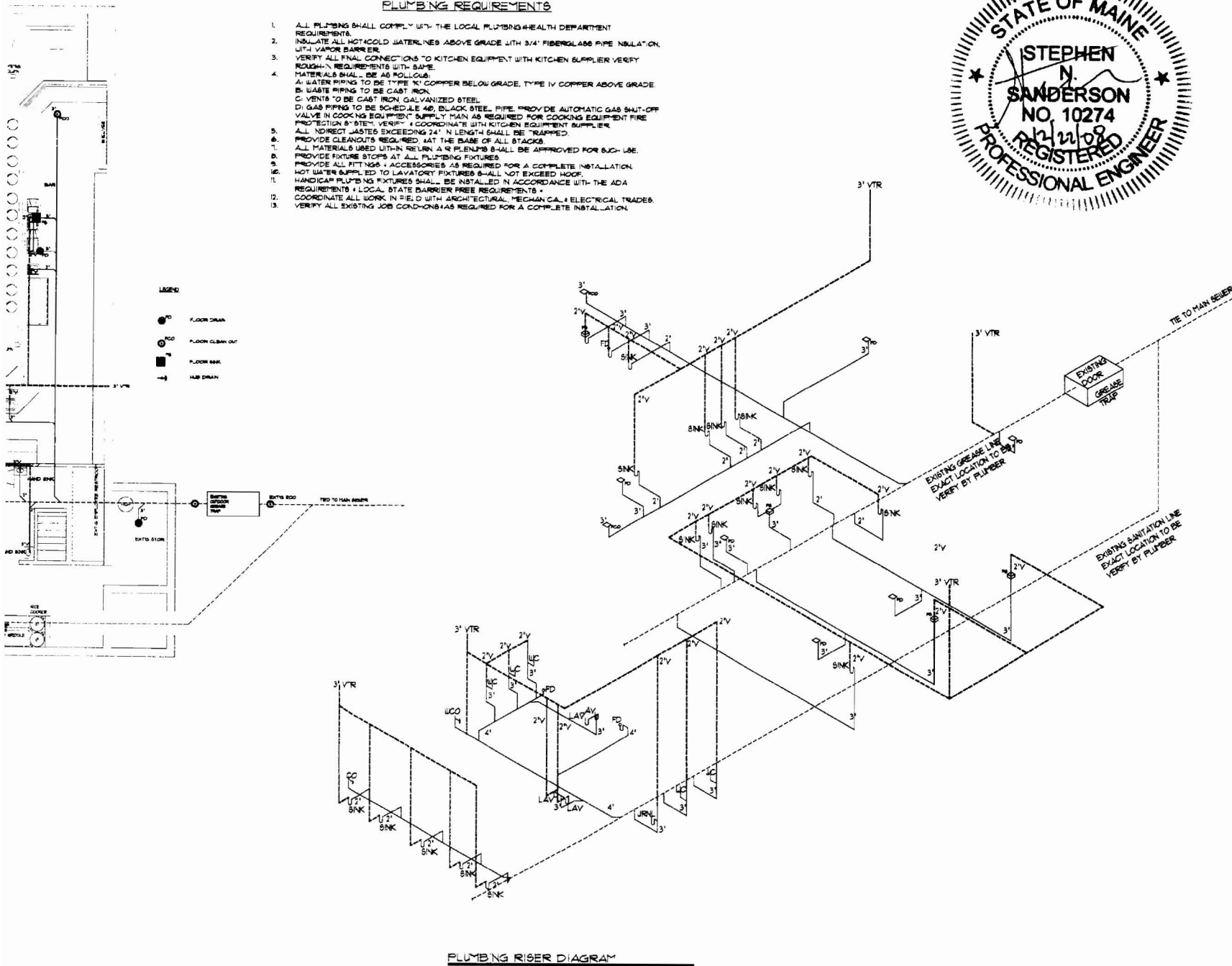
BY	JUC
NO	
REMARKS	Submit for Permitting
DATE	12-17-08
CODE:	
TOWN:	Portland
DATE:	12/17/08
SCALE:	As Noted
DRAWN:	QML
TITLE:	HOOD SECTION GAS DIAGRAM
FILE:	005-055-08
SHEET:	A8

Kon Asian Bistro
1140 Brighton Avenue
Portland, ME



PLUMBING REQUIREMENTS

1. ALL PLUMBING SHALL COMPLY WITH THE LOCAL PLUMBING & HEALTH DEPARTMENT REQUIREMENTS.
2. INSULATE ALL HOT/COLD WATER LINES ABOVE GRADE WITH 3/4" FIBERGLASS PIPE INSULATION WITH VAPOR BARRIER.
3. VERIFY ALL FINAL CONNECTIONS TO KITCHEN EQUIPMENT WITH KITCHEN SUPPLIER. VERIFY ROUGH-IN REQUIREMENTS WITH SAME.
4. MATERIALS SHALL BE AS FOLLOWS:
A: WATER PIPING TO BE TYPE 'K' COPPER BELOW GRADE, TYPE 'M' COPPER ABOVE GRADE.
B: WASTE PIPING TO BE CAST IRON.
C: VENTS TO BE CAST IRON GALVANIZED STEEL.
D: GAS PIPING TO BE SCHEDULE 40S BLACK STEEL PIPE. PROVIDE AUTOMATIC GAS SHUT-OFF VALVE IN COOKING EQUIPMENT SUPPLY MAIN AS REQUIRED FOR COOKING EQUIPMENT FIRE PROTECTION SYSTEM. VERIFY & COORDINATE WITH KITCHEN EQUIPMENT SUPPLIER.
ALL INDIRECT WASTES EXCEEDING 24" IN LENGTH SHALL BE TRAPPED.
PROVIDE CLEANOUTS REQUIRED AT THE BASE OF ALL STACKS.
5. ALL MATERIALS USED WITHIN RETURN AIR PLENUMS SHALL BE APPROVED FOR SUCH USE.
6. PROVIDE FIXTURE STOPS AT ALL PLUMBING FIXTURES.
7. PROVIDE ALL FITTINGS & ACCESSORIES AS REQUIRED FOR A COMPLETE INSTALLATION.
8. HOT WATER SUPPLIED TO LAVATORY FIXTURES SHALL NOT EXCEED HOOF.
9. HANDICAP PLUMBING FIXTURES SHALL BE INSTALLED IN ACCORDANCE WITH THE ADA REQUIREMENTS & LOCAL, STATE BARRIER FREE REQUIREMENTS.
10. COORDINATE ALL WORK IN FIELD WITH ARCHITECTURAL, MECHANICAL & ELECTRICAL TRADES.
11. VERIFY ALL EXISTING JOB CONDITIONS AS REQUIRED FOR A COMPLETE INSTALLATION.



BY:	JJC
NO REMARKS	Submit for Permitting
DATE	12-17-08
CODE:	TOWN: Portland
	DATE: 12/17/08
	SCALE: As Noted
	DRAWN: QML
TITLE:	PLUMBING PLAN
FILE:	005-055-08
SHEET:	A7

KING'S ASSOCIATES INC.

84 CANAL STREET, NYC, NEW YORK 10002

TEL: (212) 274-8833

FAX: (212) 274-8899

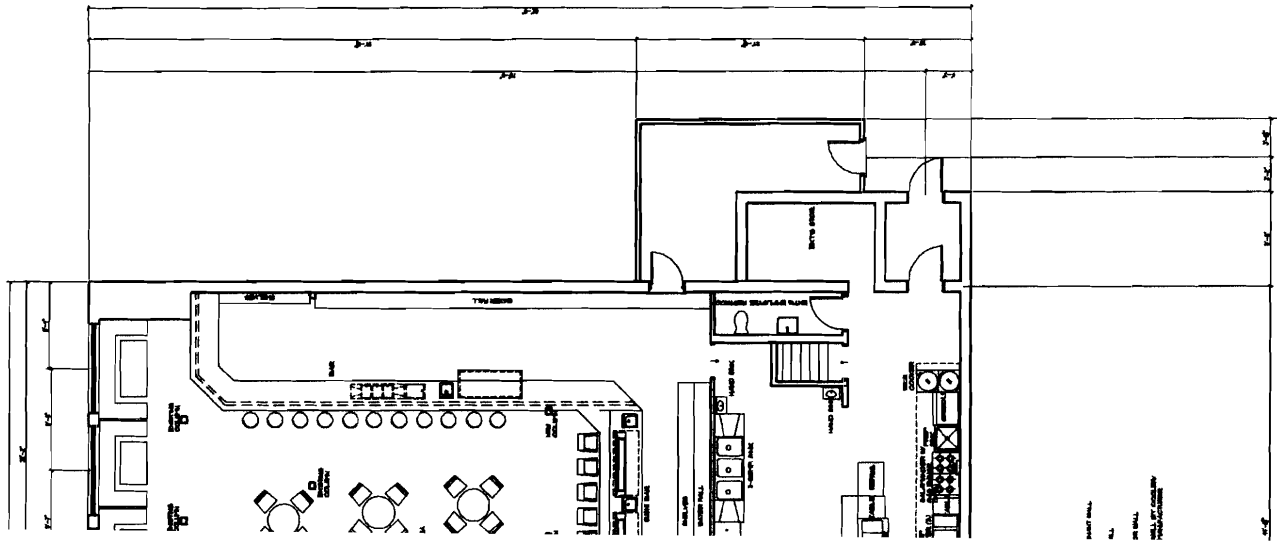
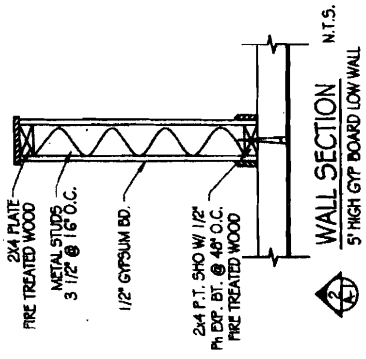
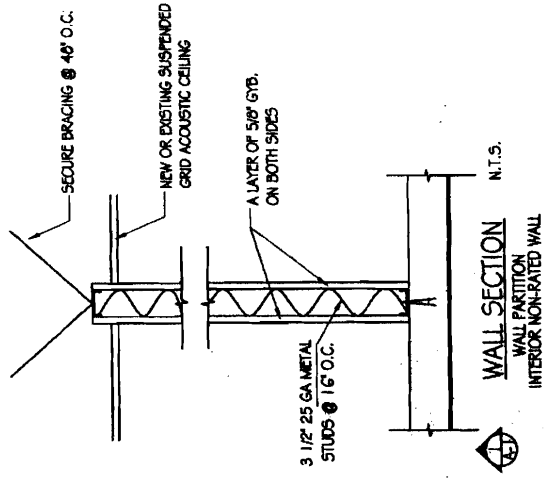


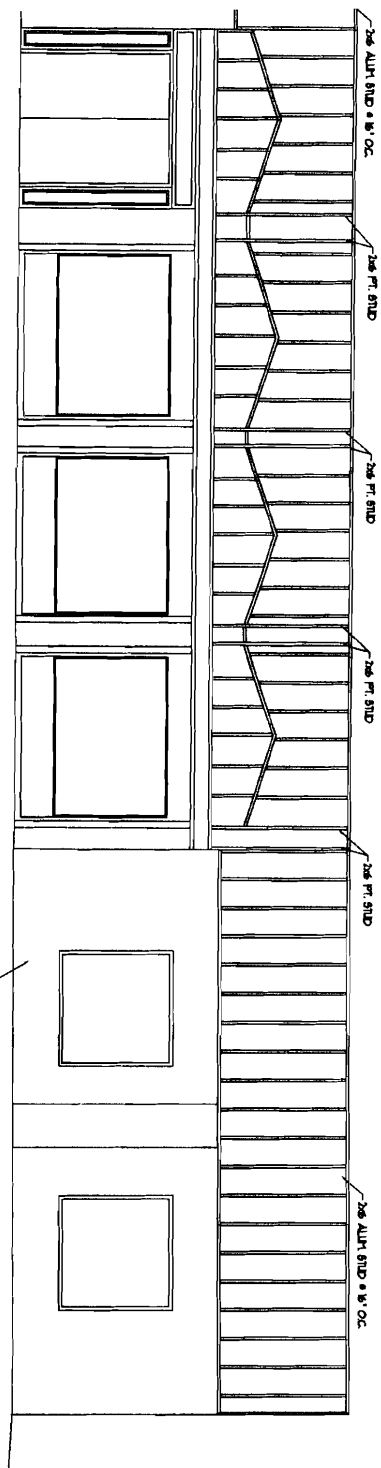
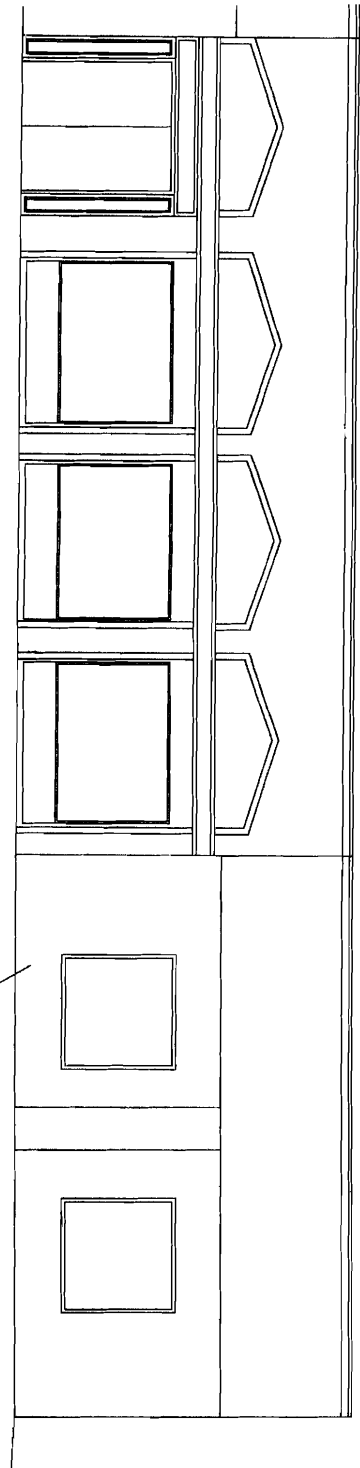
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FLOOR PLAN
WALL SECTION

DWG. NO.
A1

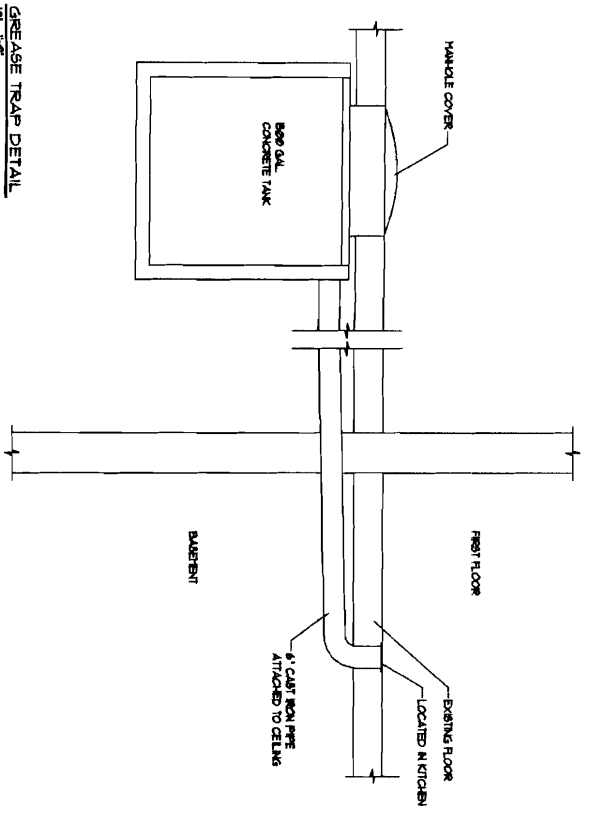
1 OF 7





A RATED HEATING
 11 STD
 11 STD • 8' O.C.
 4 RATED HEATING
 9 PLYER
 800S METAL LAM
 1 RATED HEATING

WALL



GREASE TRAP DETAIL
 1/4" = 1'-0"



DWG. NO.
 ME080206J
A2
 2 OF 7

FRONT ELEVATION
 FACADE DETAIL

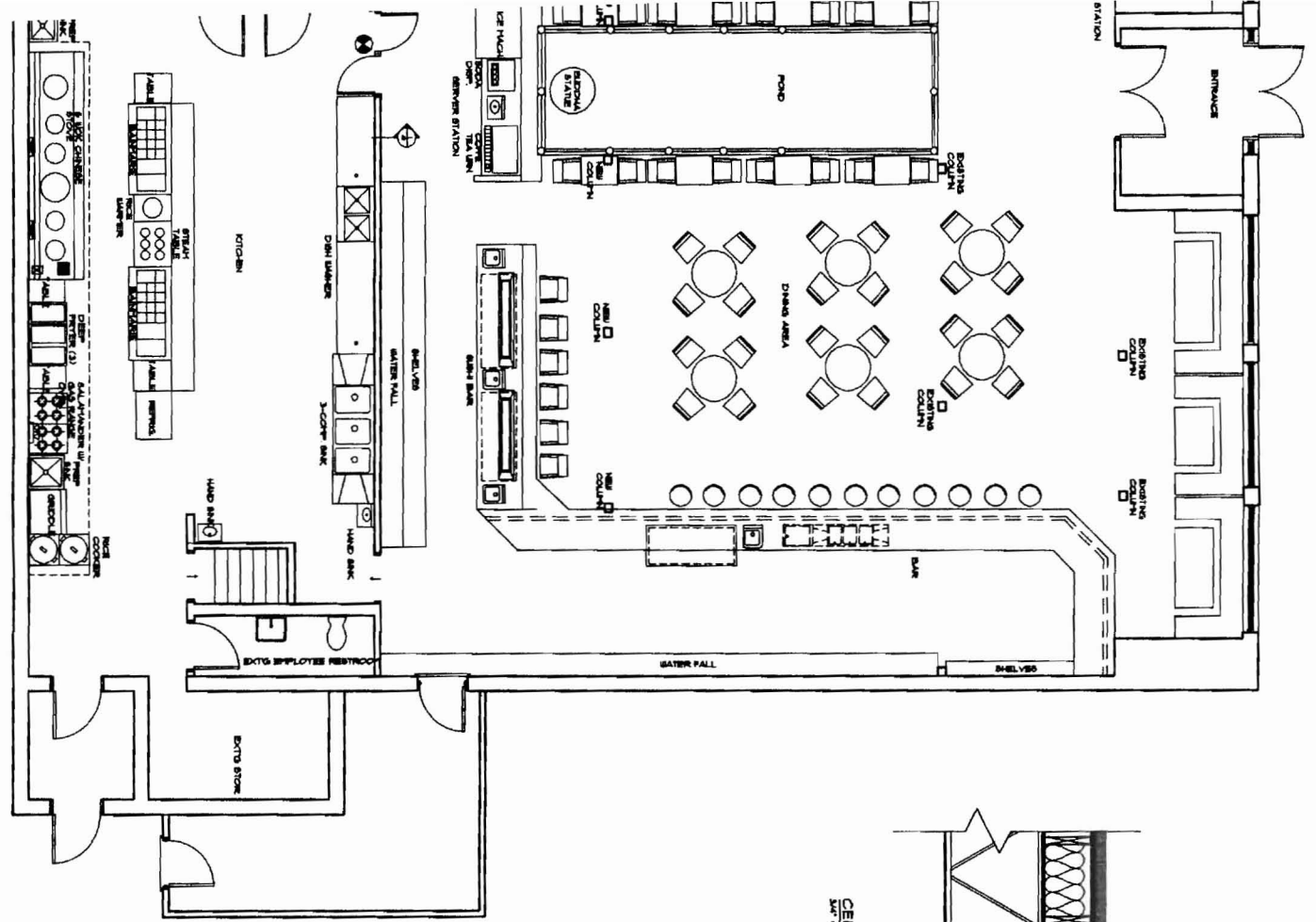
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 PORTLAND, ME 04102



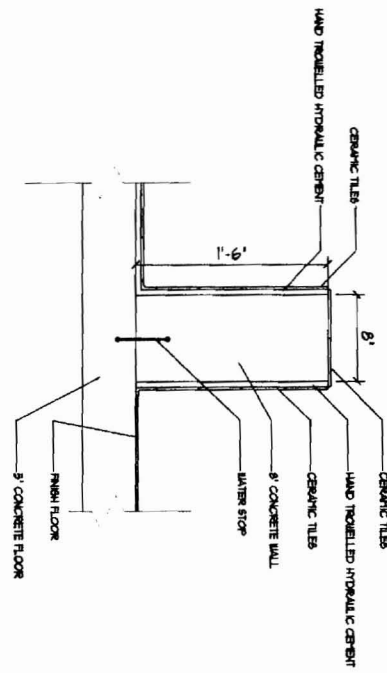
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 FAX: (212) 274-8889

DATE: 03/25/08

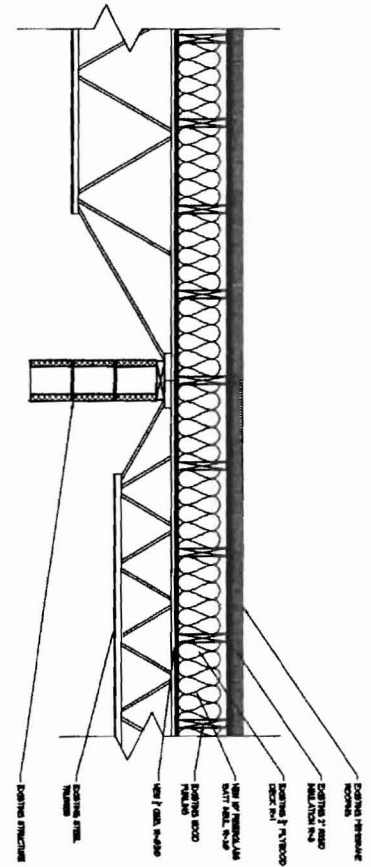
- BOASTING TRAYANT WALL
- BOASTING WALL
- SIDE INTERIOR WALL
- INSULATED WALL AT COOLING
MEMBERS' FACILITY



FOUNTAIN DETAIL
1/2" = 1'-0"



CEILING DETAIL
1/2" = 1'-0"



DWG. NO.
ME000206J

A3

3 OF 7

EQUIPMENT LAYOUT

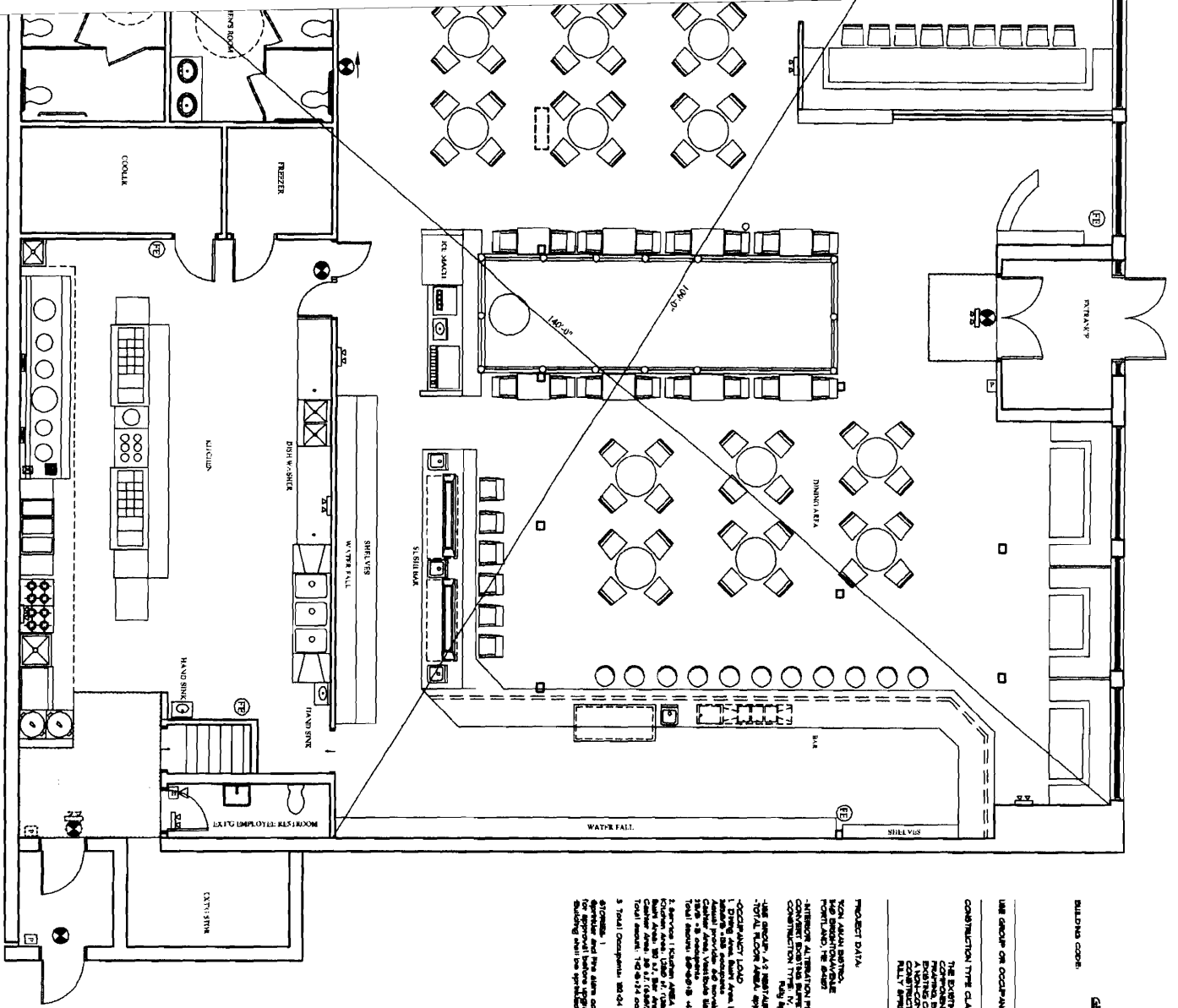
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TOTAL OCCUPANT LOAD IS 88 AS PER
TOTAL FLOOR AREA PER 100 S.F.
TOTAL FLOOR AREA PER 100 S.F.
TOTAL NUMBER OF SEATING IS 13

GENERAL BUILDING DATA

INTERNATIONAL BUILDING CODE 2000 EDITION
LATEST AMERICAN NATIONAL FIRE PROTECTION
ASSOCIATION (NFPA) CODE EDITION
INTERNATIONAL MECHANICAL CODE 2000
INTERNATIONAL FIRE CODE 2000 EDITION

LINE GROUP OR OCCUPANT: A-1 ASSEMBLY - RESTAURANT

CONSTRUCTION TYPE CLASSIFICATION
THE EXISTING CONSTRUCTION CONSISTS OF VARIOUS BUILDING
CONSTRUCTION TYPES AND IS CLASSIFIED AS TYPE III. THE
EXISTING CONSTRUCTION CLASSIFICATION IS TYPE III. THE
CONSTRUCTION TYPE CLASSIFICATION FOR THIS PROJECT IS
FULLY SPECIFIED.

PROJECT DATA

100% ADULT RESTAURANT
RESTAURANT

CONVERT EXISTING RESTAURANT INTO A JAPANESE RESTAURANT
CONSTRUCTION TYPE III, UNPROTECTED non-combustible

THIS PROJECT IS A RESTAURANT

100% ADULT RESTAURANT

CONVERT EXISTING RESTAURANT INTO A JAPANESE RESTAURANT

CONSTRUCTION TYPE III, UNPROTECTED non-combustible

THIS PROJECT IS A RESTAURANT

100% ADULT RESTAURANT

CONVERT EXISTING RESTAURANT INTO A JAPANESE RESTAURANT

CONSTRUCTION TYPE III, UNPROTECTED non-combustible

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CONSTRUCTION TYPE III, UNPROTECTED non-combustible

THIS PROJECT IS A RESTAURANT

100% ADULT RESTAURANT

CONVERT EXISTING RESTAURANT INTO A JAPANESE RESTAURANT

CONSTRUCTION TYPE III, UNPROTECTED non-combustible

THIS PROJECT IS A RESTAURANT

□ FIRE RESISTANT TO BE KEPT CLEAR

⊞ FIRE EXTINGUISHER

⊞ EXT. SIFON

⊞ EMERGENCY LIGHT PACK

⊞ PILE STATION

⊞ HORN STROBE

⊞ STROBE

⊞ OUTSIDE FIRE EQUIPMENT



DWG. NO.
ME090206J

A4

4 OF 7

LIFE SAFETY PLAN

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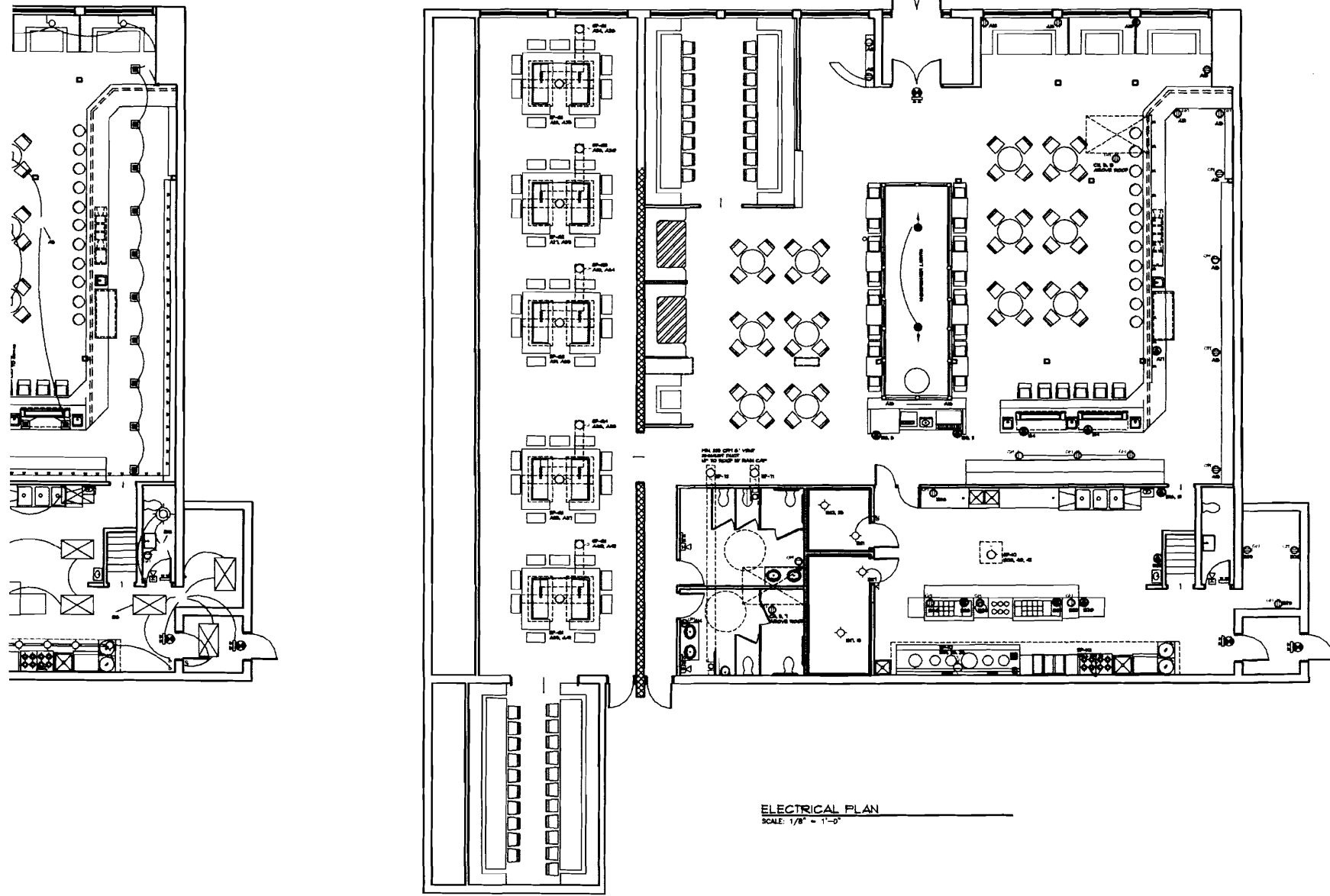
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ELECTRICAL PLAN
SCALE: 1/8" = 1'-0"

UNLESS OTHERWISE NOTED
BY SHOT BLOCK

ALL LIGHT
TRIP BACK

NOTION BOX

TRIP AND DISCONNECT SWITCH

DISCONNECT TRANSFER PANEL
SH TO RECOVER MAIN CAP

DISCONNECT TRANSFER PANEL
SH TO RECOVER MAIN CAP
SH TO RECOVER MAIN CAP

PANEL "A" 200 AMP, 120/208V 3Ø 4W									
VA	TRIP POLE	WIRE	DESCRIPTION	CK	CK	DESCRIPTION	WIRE	TRIP POLE	VA
840	2Ø/1	12	BAR AREA CEILING LIGHTING	1	2	BAR / VESTIBULE AREA LIGHTING	12	2Ø/1	1030
1320	2Ø/1	12	LOUNGE AREA LIGHTING	3	4	SUSHI AREA / WAITER AREA LIGHTING	12	2Ø/1	1050
525	2Ø/1	12	DINING AREA LIGHTING	5	6	TEPPANYAKI AREA LIGHTING	12	2Ø/1	1050
900	2Ø/1	12	DINING AREA LIGHTING	7	8	TEPPANYAKI AREA LIGHTING	12	2Ø/1	1050
900	2Ø/1	12	DINING AREA LIGHTING	9	10	TEPPANYAKI AREA LIGHTING	12	2Ø/1	1050
1500	2Ø/1	12	FRONT SIGN OUTLET	11	12	WOMEN'S ROOM LIGHT & FAN GFI REC.	12	2Ø/1	1500
2500	2Ø/1	12	NEON SIGN OUTLET	13	14	MEN'S ROOM LIGHT & FAN GFI REC.	12	2Ø/1	1500
1000	2Ø/1	12	BAR AREA REC.	15	16	POOL SIDE BUDDA LIGHT REC.	12	2Ø/1	1500
1000	2Ø/1	12	LOW BOY (UNDER BAR COUNTER)	17	18	LOUNGE AREA REC.	12	2Ø/1	1000
1000	2Ø/1	12	CASHER OUTLET	19	20				
				21	22				
2500	2Ø/2	12	TEPPANYAKI EXHAUST FAN (EF-G1)	23	24	TEPPANYAKI MAKEUP FAN (SF-G1)	12	2Ø/2	2500
				25	26				
2500	2Ø/2	12	TEPPANYAKI EXHAUST FAN (EF-G2)	27	28	TEPPANYAKI MAKEUP FAN (SF-G2)	12	2Ø/2	2500
				29	30				
2500	2Ø/2	12	TEPPANYAKI EXHAUST FAN (EF-G3)	31	32	TEPPANYAKI MAKEUP FAN (SF-G3)	12	2Ø/2	2500
				33	34				
2500	2Ø/2	12	TEPPANYAKI EXHAUST FAN (EF-G4)	35	36	TEPPANYAKI MAKEUP FAN (SF-G4)	12	2Ø/2	2500
				37	38				
2500	2Ø/2	12	TEPPANYAKI EXHAUST FAN (EF-G5)	39	40	TEPPANYAKI MAKEUP FAN (SF-G5)	12	2Ø/2	2500
				41	42				
24,065	TOTAL LOAD = 48,770 W = 135.38 A @ 208V / 3Ø 4W								24,705

PANEL "C" 200 AMP, 120/208V 3Ø 4W									
VA	TRIP POLE	WIRE	DESCRIPTION	CK	CK	DESCRIPTION	WIRE	TRIP POLE	VA
1000	2Ø/1	12	HVAC RTU GFI REC.	1	2	HVAC RTU GFI REC.	12	2Ø/1	1000
				3	4				
19600	8Ø/3	4	EXT'S HVAC-1 (10 TONS)	5	6	EXT'S HVAC-2 (10 TONS)	4	6Ø/3	19600
				7	8				
1000	2Ø/1	12	HVAC RTU GFI REC.	9	10	SPARE			
				11	12	SPARE			
19600	8Ø/3	4	EXT'S HVAC-3 (10 TONS)	13	14	SPARE			
				15	16	SPARE			
			SPARE	17	18	SPARE			
			SPARE	19	20	SPARE			
			SPARE	21	22	SPARE			
			SPARE	23	24	SPARE			
			SPARE	25	26	SPARE			
			SPARE	27	28	SPARE			
			SPARE	29	30	SPARE			
			SPARE	31	32	SPARE			
			SPARE	33	34	SPARE			
			SPARE	35	36	SPARE			
			SPARE	37	38	SPARE			
			SPARE	39	40	SPARE			
			SPARE	41	42	SPARE			
41,200	TOTAL LOAD = 61,800 W = 171.54 A @ 208V / 3Ø 4W								20,800

PANEL "B" 200 AMP, 120/208V 3Ø 4W									
VA	TRIP POLE	WIRE	DESCRIPTION	CK	CK	DESCRIPTION	WIRE	TRIP POLE	VA
1000	2Ø/1	12	REC. IN WATER STATION	1	2	SUSHI AREA REC.	12	2Ø/1	1000
3170	3Ø/2	20	ICE MAKER	3	4	LOW BOY (UNDER SUSHI CASE)	12	2Ø/1	3000
				5	6	LOW BOY (UNDER SUSHI CASE)	12	2Ø/1	1000
1000	2Ø/1	12	SODA DISP.	7	8	KITCHEN LIGHTING	12	2Ø/1	320
5300	4Ø/2	8	COFFEE AND TEA URN	9	10	KITCHEN LIGHTING	12	2Ø/1	960
				11	12	KITCHEN LIGHTING	12	2Ø/1	875
1000	2Ø/1	12	CREW'S ROOM LIGHT @ FAN, GFI REC.	13	14	KITCHEN HOOD LIGHT	12	2Ø/1	1000
				15	16	DISHWASHER	10	3Ø/2	3175
2770	3Ø/2	10	WALK-IN COOLER ACCU	17	18				
				19	20	REFRIGERATOR	12	2Ø/1	1000
500	2Ø/1	12	COOLER LIGHTING / HEATERS	21	22	WORK TABLE OUTLET	12	2Ø/1	1000
2770	3Ø/2	10	WALK-IN FREEZER ACCU	23	24	BAIN MARIE	12	2Ø/1	1200
				25	26	RICE WARMER	12	2Ø/1	1000
500	2Ø/1	12	FREEZER LIGHTING / HEATERS	27	28	BAIN MARIE	12	2Ø/1	1200
1000	2Ø/1	12	PTCRAGE AREA REC.	29	30	WORK TABLE OUTLET	12	2Ø/1	1000
				31	32	LOW BOY (UNDER SUSHI CASE)	12	2Ø/1	1000
2500	3Ø/3	10	EXHAUST FAN (EF-K1)	33	34	KITCHEN AREA REC.	12	2Ø/1	1000
				35	36	KITCHEN AREA REC.	12	2Ø/1	1000
				37	38				
2500	3Ø/3	10	EXHAUST FAN (EF-K2)	39	40	MAKE-UP FAN (SF-K3)	10	3Ø/2	5000
				41	42				
24,010	TOTAL LOAD = 47,735 W = 132.50 A @ 208V / 3Ø 4W								23,725

CONDUCTOR AMPACITY

NEC - TABLE 310-16

SIZE	ALLOWABLE AMPACITY OF INSULATED COPPER CONDUCTOR
AWG/MCM	THW
18	
16	
14	15
12	20
10	30
8	45
6	65
4	85
3	100
2	115
1	130
0	150



DATE: 03/25/08

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ELECTRICAL PLAN

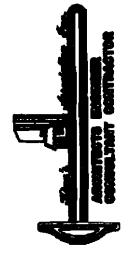
DWG. NO.
MEBR215J

A5

5 OF 7

DATE: 03/25/08

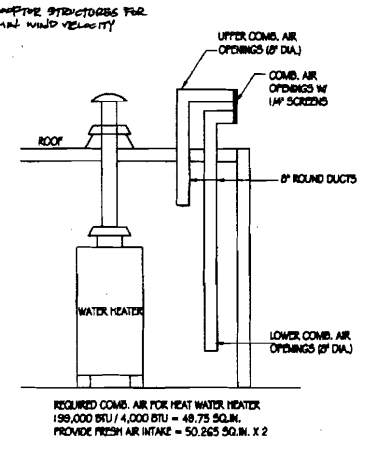
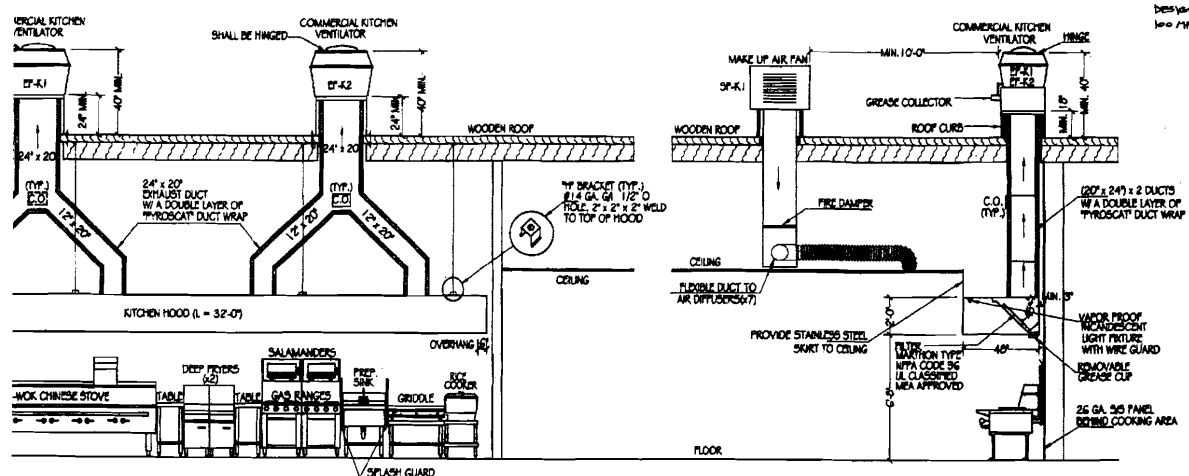
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HOOD SECTION
 GAS RISER DIAGRAM

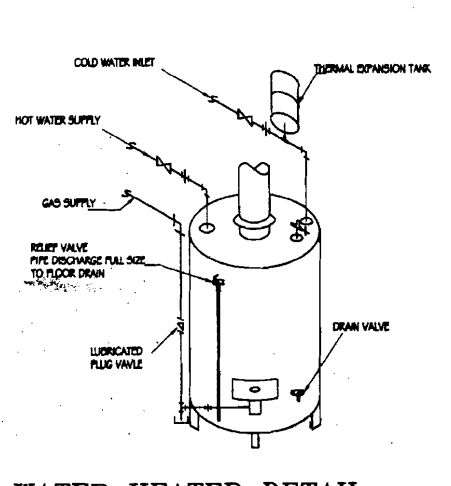
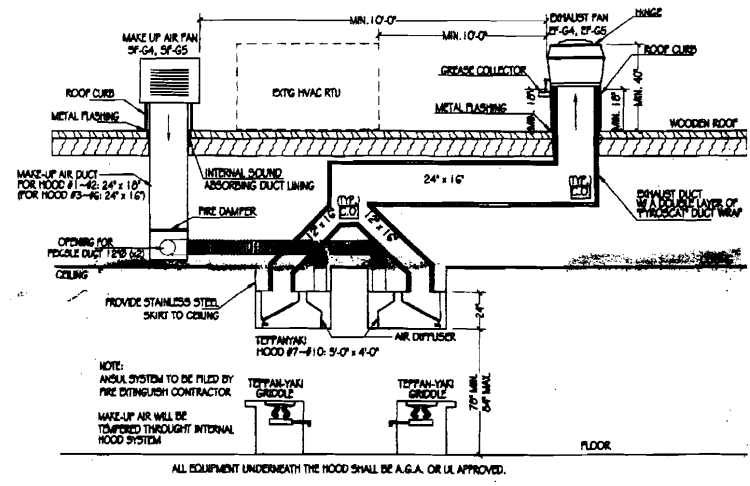
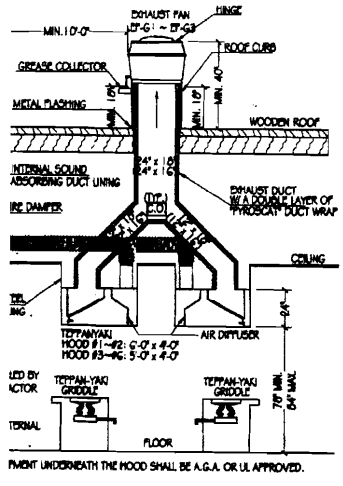
SPIC. NO. Approved
A6
 6 OF 7



COMBUSTION AIR FOR WATER HEATER ROOM

KITCHEN HOOD FRONT VIEW N.T.S.

KITCHEN HOOD SIDE VIEW N.T.S.



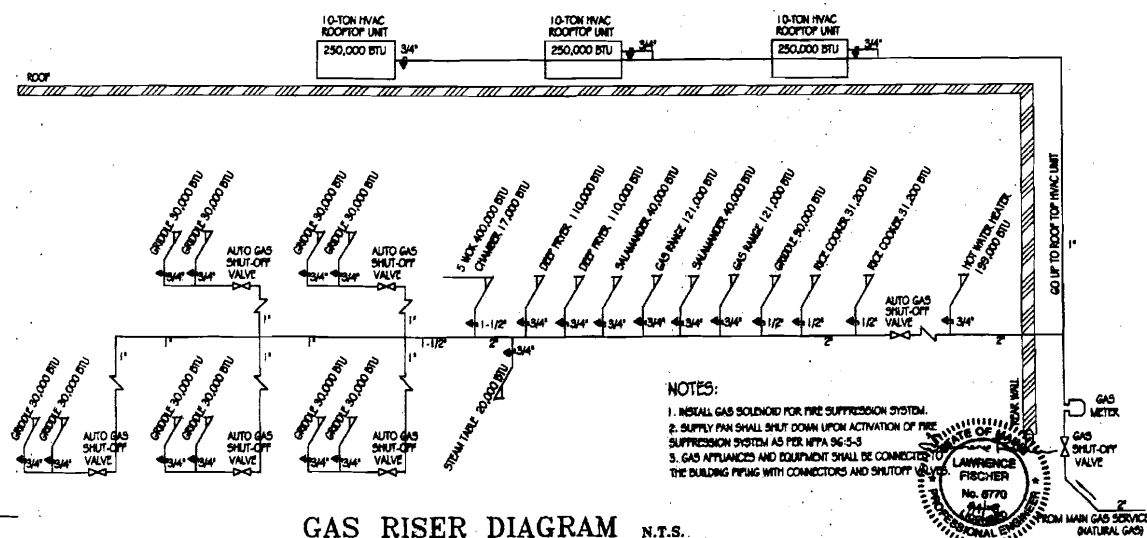
TEPPANYAKI HOOD #6 SIDE VIEW N.T.S.

TEPPANYAKI HOOD #7 ~ #10 SIDE VIEW N.T.S.

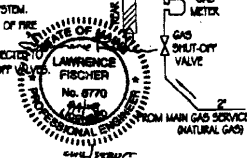
WATER HEATER DETAIL N.T.S.

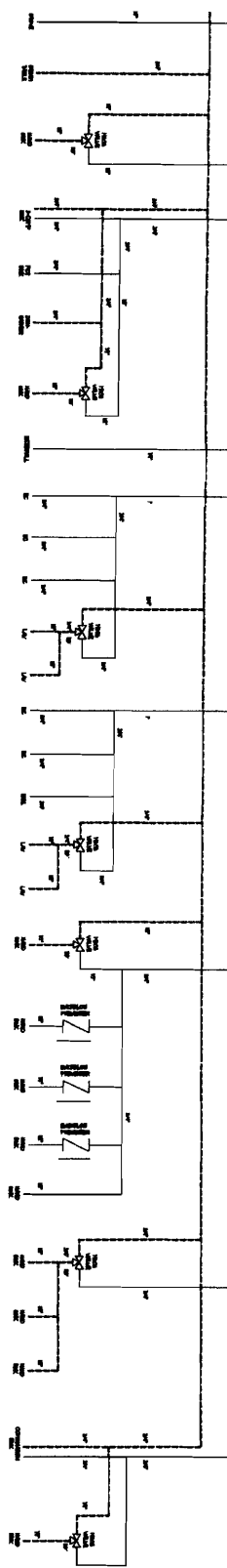
GAS CALCULATION

TEPPANYAKI GRIDDLE	30,000 BTU	3/4"
TEPPANYAKI GRIDDLE	30,000 BTU	3/4"
TEPPANYAKI GRIDDLE	30,000 BTU	3/4"
TEPPANYAKI GRIDDLE	30,000 BTU	3/4"
TEPPANYAKI GRIDDLE	30,000 BTU	3/4"
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TEPPANYAKI GRIDDLE	30,000 BTU	3/4"
TEPPANYAKI GRIDDLE	30,000 BTU	3/4"
TEPPANYAKI GRIDDLE	30,000 BTU	3/4"
WOK	60,000 BTU	
WOK	60,000 BTU	
WOK	60,000 BTU	
WOK	60,000 BTU	
WOK	60,000 BTU	
CHAMBER	17,000 BTU	
STEAM TABLE	20,000 BTU	3/4"
DEEP FRYER	110,000 BTU	3/4"
DEEP FRYER	110,000 BTU	3/4"
SALAMANDER	40,000 BTU	1/2"
GAS RANGE	40,000 BTU	3/4"
SALAMANDER	40,000 BTU	1/2"
GAS RANGE	121,000 BTU	3/4"
GAS RANGE	121,000 BTU	3/4"
GRIDDLE	90,000 BTU	3/4"
RICE COOKER	31,200 BTU	1/2"
RICE COOKER	31,200 BTU	1/2"
WATER HEATER	199,000 BTU	3/4"
RICE COOKER	31,200 BTU	1/2"
10-TON HVAC UNIT	250,000 BTU	3/4"
10-TON HVAC UNIT	250,000 BTU	3/4"
10-TON HVAC UNIT	250,000 BTU	3/4"
10-TON HVAC UNIT	250,000 BTU	3/4"
TOTAL GAS CONSUMPTION	= 2,390,400 BTU	2"

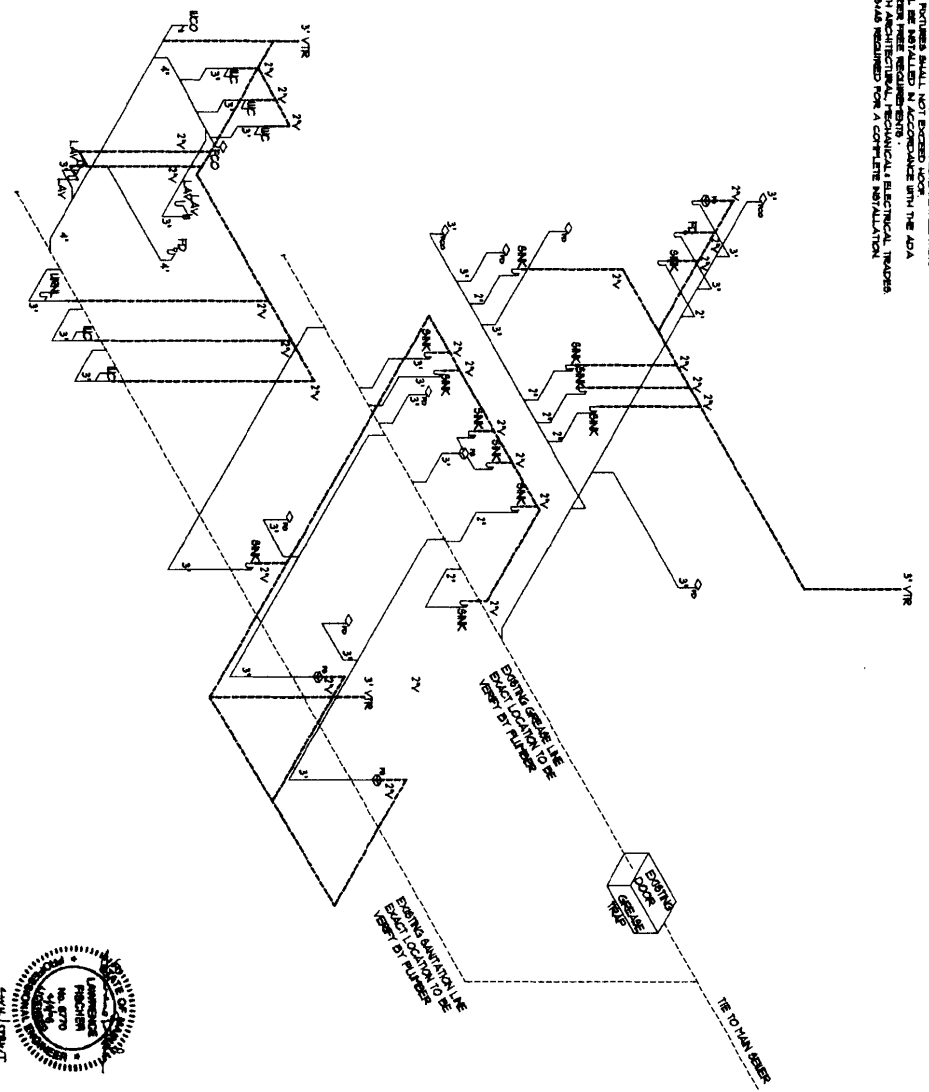
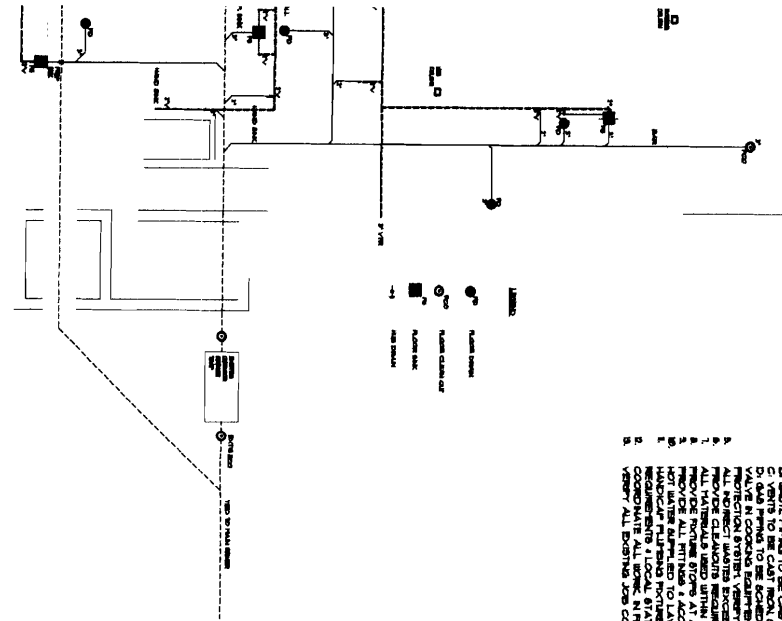


GAS RISER DIAGRAM N.T.S.





- PLUMBING REQUIREMENTS**
1. ALL PLUMBING SHALL COMPLY WITH THE LOCAL PLUMBING/HEALTH DEPARTMENT REQUIREMENTS.
 2. ALL LIVE ALL HOT/COLD WATERLINES ABOVE GRADE WITH 3/4" THERMAL BIAS PIPE INSULATION.
 3. VERIFY ALL FINAL CONNECTIONS TO KITCHEN EQUIPMENT WITH KITCHEN SUPPLIER VERIFY KITCHEN EQUIPMENT WITH SUPPLIER.
 4. VERIFY ALL KITCHEN EQUIPMENT WITH SUPPLIER.
 5. VERIFY ALL WATER PIPING TO BE TYPE "C" COPPER BELOW GRADE. TYPE "V" COPPER ABOVE GRADE.
 6. VERIFY PIPING TO BE CAST IRON.
 7. VERIFY PIPING TO BE SCHEDULE 40 STANDARD STEEL.
 8. VERIFY PIPING TO BE SCHEDULE 40 STANDARD STEEL.
 9. VERIFY PIPING TO BE SCHEDULE 40 STANDARD STEEL.
 10. VERIFY PIPING TO BE SCHEDULE 40 STANDARD STEEL.
 11. VERIFY PIPING TO BE SCHEDULE 40 STANDARD STEEL.
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 18. VERIFY PIPING TO BE SCHEDULE 40 STANDARD STEEL.
 19. VERIFY PIPING TO BE SCHEDULE 40 STANDARD STEEL.
 20. VERIFY PIPING TO BE SCHEDULE 40 STANDARD STEEL.



PLUMBING RISER DIAGRAM



DWG. NO.
ME080206J

A7

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PLUMBING PLAN

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