

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK
CITY OF PORTLAND

Please Read
 Application And
 Notes, If Any,
 Attached

BU **PERMIT** ICTION

Permit Number: 090391

This is to certify that 1140 BRIGHTON AVENUE ASSOCIATE property owner

has permission to Install Hood System

AT 1140 BRIGHTON AVE CB 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 work is 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 M. M. 4/27/09
 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

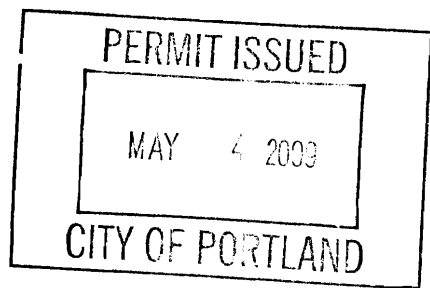
Permit No: 09-0391	Issue Date: 5/1/09	CBL: 265 B004001
-----------------------	-----------------------	---------------------

Location of Construction: 1140 BRIGHTON AVE	Owner Name: 1140 BRIGHTON AVENUE ASSO	Owner Address: 1140 BRIGHTON AVE	Phone:
Business Name:	Contractor Name: property owner	Contractor Address:	Phone:
Lessee/Buyer's Name	Phone:	Permit Type: Hood Systems, Commerical	Zone:

Past Use: Commercial Restaurant - Kon Asian Bistro	Proposed Use: Commercial Restaurant - Kon Asian Bistro - Install hood system	Permit Fee: \$100.00	Cost of Work: \$8,000.00	CEO District: 3
Proposed Project Description: Install Hood System		FIRE DEPT: <input type="checkbox"/> Approved <input type="checkbox"/> Denied	INSPECTION: Use Group: <i>A2</i> Type: <i>SB</i> <i>IBC-2003</i>	
		Signature: <i>Ch 5/1/09</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: 04/30/2009	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 <i>O.K.</i> <input type="checkbox"/> Site Plan Maj <input type="checkbox"/> Minor <input type="checkbox"/> MM <input type="checkbox"/> Date: <i>5/1/09</i> <i>CSH</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 type="checkbox"/> Not in District or Landmark <input checked="" 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>5/1/09</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

City of Portland, Maine - Building or Use Permit

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

Permit No: 09-0391	Date Applied For: 04/30/2009	CBL: 265 B004001
------------------------------	--	----------------------------

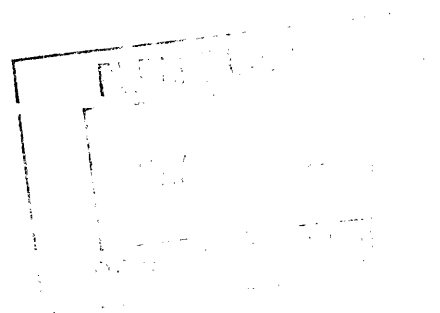
Location of Construction: 1140 BRIGHTON AVE	Owner Name: 1140 BRIGHTON AVENUE ASSO	Owner Address: 1140 BRIGHTON AVE	Phone:
Business Name:	Contractor Name: property owner	Contractor Address:	Phone:
Lessee/Buyer's Name	Phone:	Permit Type: Hood Systems, Commerical	

Proposed Use: Commercial Restaurant - Kon Asian Bistro - Install hood system	Proposed Project Description: Install Hood System
--	---

Dept: Zoning **Status:** Approved **Reviewer:** Chris Hanson **Approval Date:** 05/01/2009
Note: **Ok to Issue:**

Dept: Building **Status:** Approved with Conditions **Reviewer:** Chris Hanson **Approval Date:** 05/01/2009
Note: **Ok to Issue:**

- 1) Application approval based upon information provided by applicant. Any deviation from approved plans requires separate review and approval prior to work.
- 2) Installation shall comply with 2003 International Mechanical Code





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 Portland ME 04102</u>		
Total Square Footage of Proposed Structure/Area: <u>7000 square feet</u>	Square Footage of Lot: <u>5000 square feet</u>	Number of Stories: <u>1</u>
Tax Assessor's Chart, Block & Lot Chart# <u>265</u> Block# <u>B</u> Lot# <u>4</u>	Applicant *must be owner, Lessee or Buyer* Name <u>John Zhang</u> Address <u>1140 Brighton Ave</u> City, State & Zip <u>Portland ME 04102</u>	Telephone: <u>207 874 0000</u> <u>917 671 8298</u>
Lessee/DBA (If Applicable)	Owner (if different from Applicant) Name Address City, State & Zip	Cost Of Work: \$ <u>8000</u> C of O Fee: \$ _____ Total Fee: \$ <u>100</u>
Current legal use (i.e. single family) <u>Restaurant</u> Number of Residential Units <u>None</u> If vacant, what was the previous use? <u>Restaurant</u> Proposed Specific use: <u>Restaurant</u> Is property part of a subdivision? <u>NO</u> If yes, please name _____ Project description:		
Contractor's name: <u>Kan Asian Bistro / John Zhang</u> Address: <u>1140 Brighton Ave Portland ME 04102</u> City, State & Zip _____ Telephone: <u>917 671 8298</u> Who should we contact when the permit is ready: <u>John</u> Telephone: <u>917 671 8298</u> Mailing address: <u>1140 Brighton Ave Portland ME 04102</u>		

Please submit all of the information outlined on the applicable 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: [Signature] Date: 4/30/09

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



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 _____

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? stainless steel If Other, what type? _____

Thickness of the steel for the hood 18 ga ~~30~~

Thickness of the duct for the hood 18 ga

Type of Hood and Duct Supports

steel metal angle support

Type of seams and Joints

weld seams

Grease Gutters provided? yes

Hood Clearance reduction to Combustibles design /specs:

cleanout hole yes

Duct Clearance reduction to Combustibles design /specs:

cleanout hole yes

Vibration Isolation System:

yes

Air Velocity within the duct system yes

Grease accumulation prevention system:

yes

Cleanouts yes

Grease Duct enclosure yes

Exhaust Termination Roof yes Wall _____

Fire Suppression System yes

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

45"

Exhaust fan distance from property lines 120 Feet

Exhaust fan distance from other vents or openings 15'

Exhaust fan distance from adjacent buildings 40'

Exhaust fan height above adjoining grade 36'

Hood Specs

Style of Hood Reliable Kitchen equipment.

Type of Filter _____

Height of filter above nearest cooking surface 4 Feet.

Capacity of hood CFM 2HP cover 10' Hood

Make up Air system description and capacity

1HP cover 10' Hood

KITCHEN HOOD SIZE: 32'-0" L x 4'-0" W
 FACE AREA OF HOOD: 128 SQ. FT.
 QUANTITY OF EXHAUST AIR AT HOOD: 12,600 CFM (100%) IBM
 QUANTITY OF MAKE UP AIR HOOD: 10,880 CFM (85%) IBM
 DUCT SIZE: (24" x 20") x 2 DUCTS
 AIR VELOCITY IN DUCT: 1,920 FPM

TEPPAN-YAKI GRIDDLE HOOD (HOOD #1 ~ 2) SIZE: 6'-0" L x 4'-0" W
 FACE AREA OF EACH HOOD: 24 SQ. FT.
 SINCE THEY ARE CENTRAL ISLAND HOODS, SO QUANTITY OF EXHAUST AIR AT EACH HOOD: 3,000 CFM (100%)
 QUANTITY OF EXHAUST AIR AT TWO HOODS: 6,000 CFM (100%)
 QUANTITY OF TWO MAKE UP AIR HOODS: 5,100 CFM (85%)
 DUCT SIZE: 18" x 24"
 AIR VELOCITY IN DUCT: 2,000 FPM

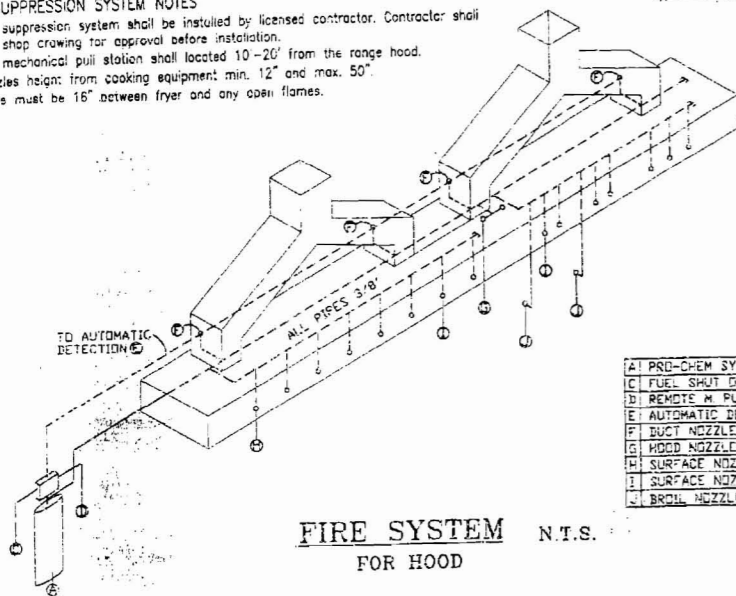
TEPPAN-YAKI GRIDDLE HOOD (HOOD #3 ~ 10) SIZE: 5'-0" L x 4'-0" W
 FACE AREA OF EACH HOOD: 20 SQ. FT.
 SINCE THEY ARE CENTRAL ISLAND HOODS, SO QUANTITY OF EXHAUST AIR AT EACH HOOD: 2,500 CFM (100%)
 QUANTITY OF EXHAUST AIR AT TWO HOODS: 5,000 CFM (100%)
 QUANTITY OF TWO MAKE UP AIR HOODS: 4,250 CFM (85%)
 DUCT SIZE: 16" x 24"
 AIR VELOCITY IN DUCT: 1,875 FPM

HOOD VENTILATION SYSTEM NOTES:

- Fire suppression system shall be installed by license of installer underneath the hood.
- Contractor shall submit shop drawing and manufacturer's data before installation.
- All wiring and electrical equipment shall comply with NFPA 70 the National Electrical Code.
- All wiring and electrical equipment shall be installed in accordance with the National Electrical Code.
- Provide clear out at the base of each vertical riser that over 20', and horizontal duct every 12'.
- Hood is fabricated as according to NFPA code 96. All seams, joints and penetrations are continuously welded as liquid tight and constructed with No. 18 ga. Stainless steel.
- Ducts are constructed with 16 ga. metal iron and shall be welded as liquid tight.
- Hood and duct shall have a minimum clearance of 18" from any combustible material.
- The kitchen exhaust system shall be installed per State and local code and International Mechanical Code and manufacturer's specification.
- Coax and manufacturer's specification.
- Make up fan and Exhaust fans shall be electrically interlocked, and provide one switch for both fans.
- EXHAUST FAN:
 EF-K1, EF-K2 FOR KITCHEN HOOD: DAYTON 7A711 (SUBJECT 762), 2 HP, WHEEL DIA. 24.5", 3 PHASE, 208V, 7,070 CFM, 0.50" SP AT 800 RPM.
 EF-G1, ONE FOR TWO TEPPAN-YAKI GRIDDLE HOODS: DAYTON 7A641 (SUBJECT 762), 1.5 HP, WHEEL DIA. 24.5", 1 PHASE, 115/230V, 5,245 CFM, 0.50" SP AT 820 RPM.
 EF-G2-EF-G5, EACH ONE FOR TWO TEPPAN-YAKI GRIDDLE HOODS: DAYTON 7A636 (SUBJECT 762), 1.5 HP, WHEEL DIA. 20", 1 PHASE, 115/230V, 5,050 CFM, 0.250" SP AT 1,155 RPM.
- MAKE UP AIR FAN:
 SF-K1 FOR KITCHEN HOOD: DAYTON 7A677 (UL LIST), 5 HP, WHEEL DIA. 30", 3 PHASE, 208V, 11,640 CFM, 1.0" SP, FAN AT 850 RPM.
 SF-G1 FOR TEPPAN-YAKI GRIDDLE HOOD: DAYTON 7A572 (UL LIST), 1.5 HP, WHEEL DIA. 20", 1 PHASE, 115/230V, 5,220 CFM, 0.250" SP, FAN AT 1,150 RPM.
 SF-G2-SF-G5 FOR TEPPAN-YAKI GRIDDLE HOOD: DAYTON 7A571 (UL LIST), 1 HP, WHEEL DIA. 20", 1 PHASE, 115/230V, 4,480 CFM, 0.250" SP, FAN AT 1,010 RPM.

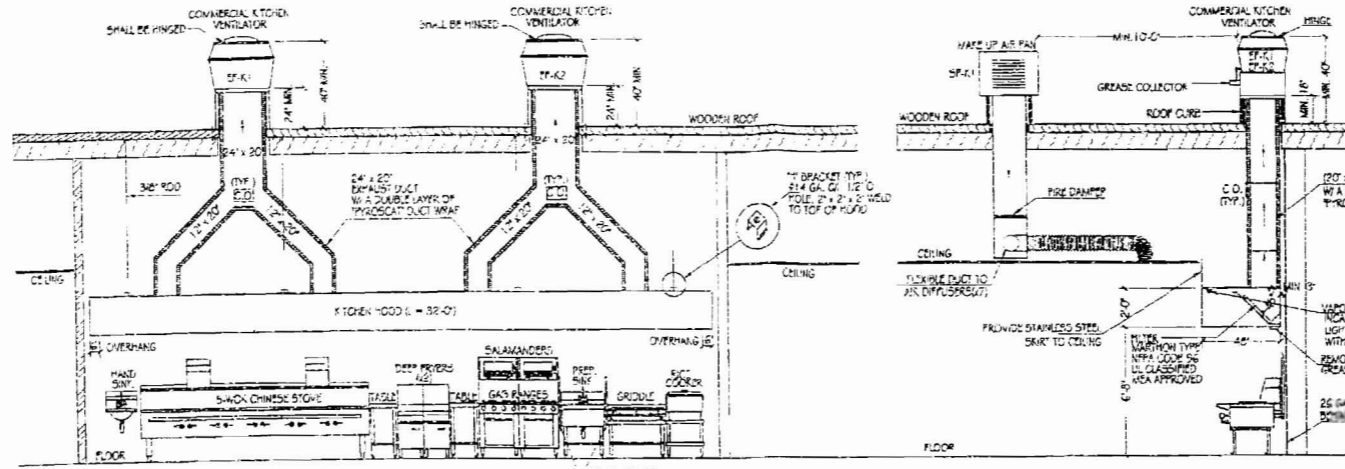
FIRE SUPPRESSION SYSTEM NOTES:

- Fire suppression system shall be installed by licensed contractor. Contractor shall submit shop drawing for approval before installation.
- The mechanical pull station shall be located 10'-20' from the range hood.
- Nozzles hang from cooking equipment; min. 12" and max. 50".
- There must be 16" between fryer and any open flames.



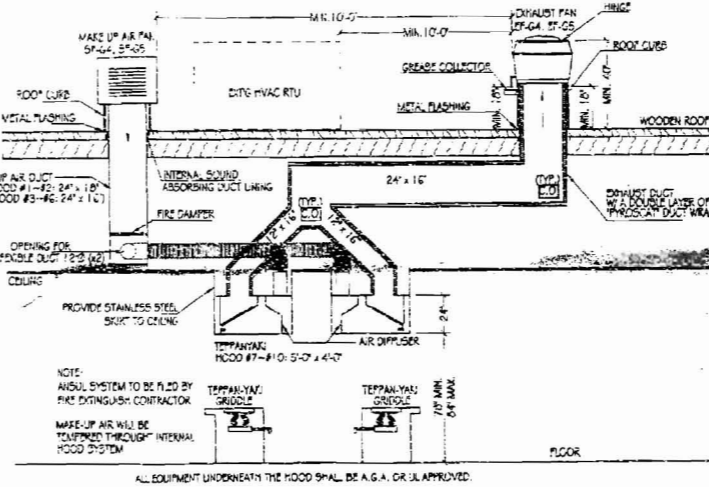
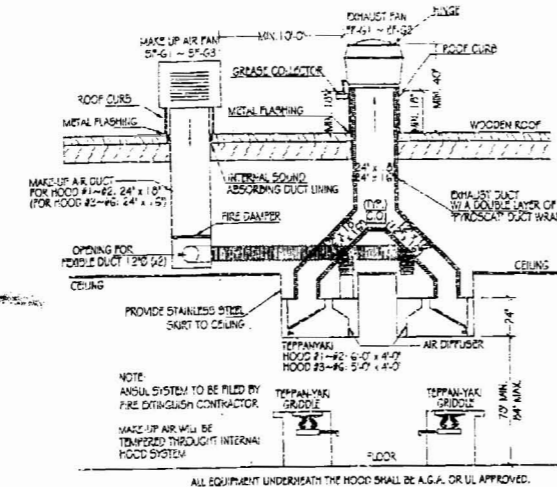
NOTE:
 THE CONTRACTOR/OWNER ASSUMES ALL RESPONSIBILITY FOR LOCAL CODE COMPLIANCE. ALL DRAWING PLANS, SPECIFICATIONS, ETC. ARE PROVIDED TO OUR CLIENTS BASED UPON INFORMATION PROVIDED BY THE CLIENT AND DESIGN IN ACCORDANCE WITH COMMON BUILDING PRACTICES AND LOCAL CODES. NONE OF THE EMPLOYERS OR CONTRACTORS AND REGISTERED ARCHITECTS, ENGINEERS OR LAND SURVEYORS, ALL CONDITIONS AND SPECIFICATIONS SHOULD BE VERIFIED BY CLIENT AND/OR CONTRACTOR BEFORE ACTUAL CONSTRUCTION BEGINS. ANY CHANGES AND SPECIFICATIONS ARE NOT PERMITTED BY CLIENT AND/OR CONTRACTOR BEFORE ACTUAL CONSTRUCTION BEGINS. CONTRACTOR SHALL BE HELD RESPONSIBLE FOR ANY CHANGES AND/OR OMISSIONS.

- Contractor/owner responsible for securing all necessary permits.
- Contractor/owner will comply with all applicable codes and ordinances.
- Contractor/owner to verify all site grades and dimensions.



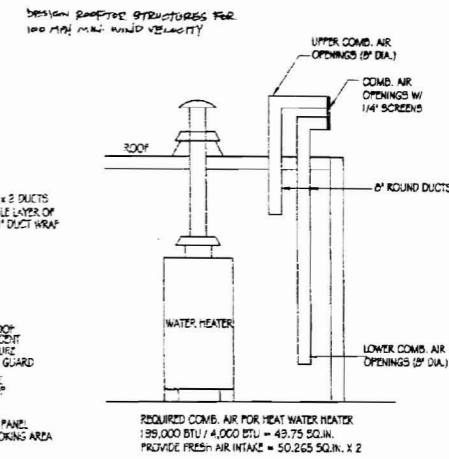
KITCHEN HOOD FRONT VIEW N.T.S.

KITCHEN HOOD SIDE VIEW N.T.S.

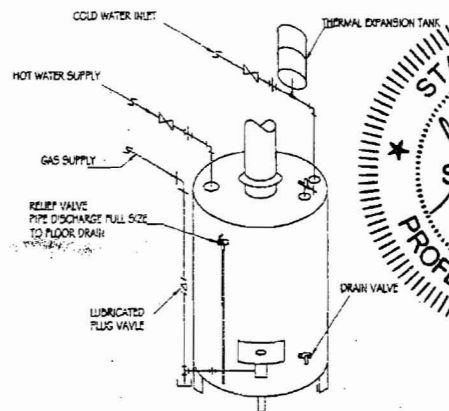


TEPPANYAKI HOOD #1, #2, (#3 ~ #6) SIDE VIEW N.T.S.

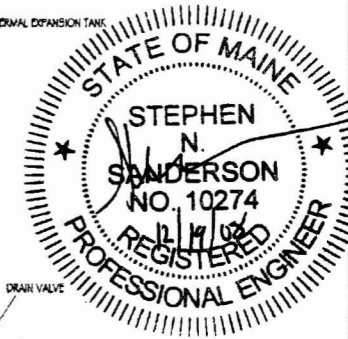
TEPPANYAKI HOOD #7 ~ #10 SIDE VIEW N.T.S.



COMBUSTION AIR FOR WATER HEATER ROOM

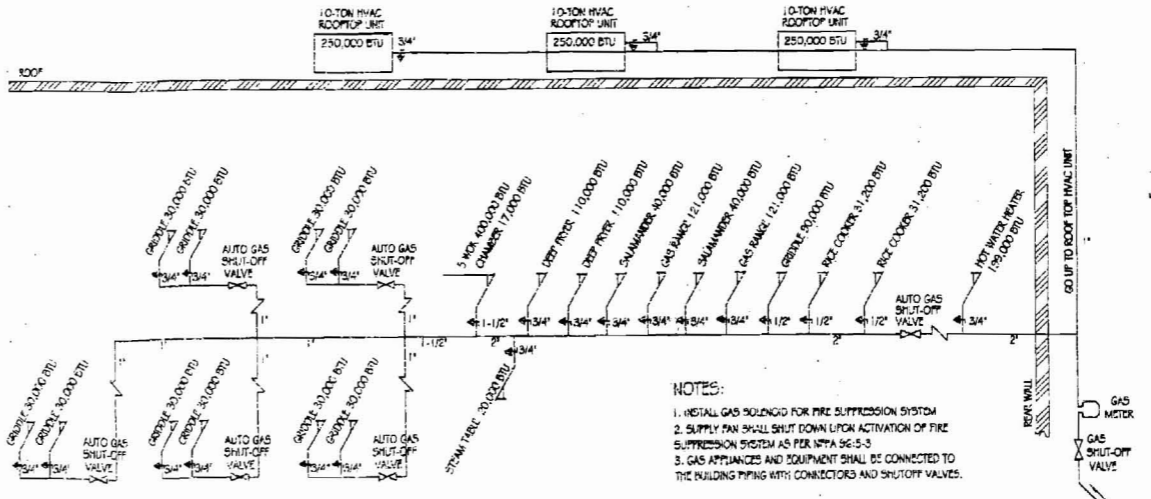


WATER HEATER DETAIL N.T.S.



GAS CALCULATION

TEPPAN-YAKI GRIDDLE	30,000 BTU	3/4"
TEPPAN-YAKI GRIDDLE	30,000 BTU	3/4"
TEPPAN-YAKI GRIDDLE	30,000 BTU	3/4"
TEPPAN-YAKI GRIDDLE	30,000 BTU	3/4"
TEPPAN-YAKI GRIDDLE	30,000 BTU	3/4"
TEPPAN-YAKI GRIDDLE	30,000 BTU	3/4"
TEPPAN-YAKI GRIDDLE	30,000 BTU	3/4"
TEPPAN-YAKI GRIDDLE	30,000 BTU	3/4"
TEPPAN-YAKI GRIDDLE	30,000 BTU	3/4"
TEPPAN-YAKI GRIDDLE	30,000 BTU	3/4"
TEPPAN-YAKI GRIDDLE	30,000 BTU	3/4"
WOK	90,000 BTU	1-1/2"
WOK	90,000 BTU	1-1/2"
WOK	90,000 BTU	1-1/2"
WOK	90,000 BTU	1-1/2"
CHANGER	17,000 BTU	3/4"
STAIN 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	40,000 BTU	1/2"
GRIDDLE	60,000 BTU	3/4"
RICE COOKER	3,100 BTU	1/2"
RICE COOKER	3,100 BTU	1/2"
WATER HEATER	139,000 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	= 2,380,400 BTU	2"



GAS RISER DIAGRAM N.T.S.

Kon Asian Bistro
 1140 Brighton Avenue
 Portland, ME

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

235 Riverside Industrial Parkway
 Portland, ME 04102