

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK
CITY OF PORTLAND

Please Read
 Application And
 Notes, If Any,
 Attached

SECTION

PERMIT

Permit Number: 071500

This is to certify that Irving Oil/n/a
 has permission to Install an electric ventless fry

AT 270 RIVERSIDE ST

316 B008001

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.

PERMIT ISSUED

DEC 26 2007

Apply to Public Works for street line and grade if nature of work requires such information.

Notification of inspection must be given and when permission is procured before this building or part thereof is altered or closed-in. FOUR 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. Craig Cass

Health Dept. _____

Appeal Board _____

Other _____

Department Name

12/26/07 Cheryl M
 Director - Building & Inspection Services

PENALTY FOR REMOVING THIS CARD

Scanned

City of Portland, Maine - Building or Use Permit Application

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

Permit No: 07-1500	Issue Date: 12/24/07	CBL: 316 B008001
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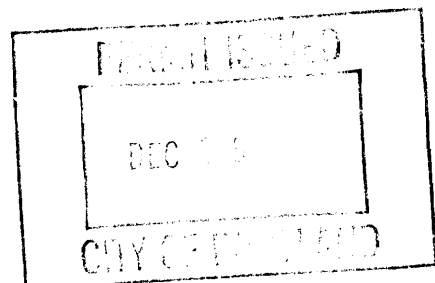
Location of Construction: 270 RIVERSIDE ST	Owner Name: Irving Oil	Owner Address: 190 Commerce Way	Phone: 603 599-8747
Business Name: IrvingOil/Blue Canoe	Contractor Name: n/a	Contractor Address: n/a Portland	Phone:
Lessee/Buyer's Name	Phone:	Permit Type: Hood Systems, Commerical	Zone: B-4

Past Use: Commercial-Gas Station and Convenience Store. - Irving / Blue Canoe	Proposed Use: Commercial-Gas Station and Convenience Store with an electric ventless fryer - Irving / Blue Canoe	Permit Fee: \$80.00	Cost of Work: \$5,500.00	CEO District: 5
		FIRE DEPT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Denied	INSPECTION: Use Group: M/S-1 Type: 5B IMC 2003 IBC 2003 JL-127	

Proposed Project Description: Install an electric ventless fryer.	Signature: Greg C... Date: 12/24/07	Signature: ... Date: 12/24/07
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: lmd	Date Applied For: 12/14/2007	Zoning Approval
-------------------------	---------------------------------	------------------------

<p>1. This permit application does not preclude the Applicant(s) from meeting applicable State and Federal Rules.</p> <p>2. Building permits do not include plumbing, septic or electrical work.</p> <p>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..</p>	<p>Special Zone or Reviews</p> <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"/> OK Date: 12/14/07 ABM	<p>Zoning Appeal</p> <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:	<p>Historic Preservation</p> <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: ABM
---	--	---	--



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: 07-1500	Date Applied For: 12/11/2007	CBL: 316 B008001
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Location of Construction: 270 RIVERSIDE ST	Owner Name: Irving Oil	Owner Address: 190 Commerce Way	Phone: 603 599-8747
Business Name: IrvingOil/Blue Canoe	Contractor Name: n/a	Contractor Address: n/a Portland	Phone:
Lessee/Buyer's Name	Phone:	Permit Type: Hood Systems, Commerical	

Proposed Use: Commercial-Gas Station and Convenience Store with an electric ventless fryer	Proposed Project Description: Install an electric ventless fryer.
--	---

Dept: Zoning **Status:** Approved **Reviewer:** Ann Machado **Approval Date:** 12/14/2007
Note: **Ok to Issue:**

Dept: Building **Status:** Approved with Conditions **Reviewer:** Chris Hanson **Approval Date:** 12/26/2007
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 cleaances based on the application of a UL approved fire wrap or equivalent assembly per code.
- 2) Separate permits are required for any electrical, plumbing, or HVAC systems.
Separate plans may need to be submitted for approval as a part of this process.
- 3) The appliance shall be installed in accordance with the IMC 2003 and NFPA 211
- 4) The heating appliance/stove shall be installed, maintained and operated in accordance with the terms of the listing.

Dept: Fire **Status:** Approved **Reviewer:** Capt Greg Cass **Approval Date:** 12/14/2007
Note: **Ok to Issue:**



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: 270 Riverside Street		
Total Square Footage of Proposed Structure/Area		Square Footage of Lot
Tax Assessor's Chart, Block & Lot Chart# Block# Lot# Parcel ID: 316 B008001	Applicant *must be owner, Lessee or Buyer* Name Irving Oil Address 190 Commerce Way Portsmouth, NH 03801 City, State & Zip	Telephone: 603-599-8747
Lessee/DBA (If Applicable) Irving Oil / Blue Canoe	Owner (if different from Applicant) Name Address City, State & Zip	Cost Of Equipment XXXXXX Fryer cost: 5:500 C of O Fee: \$ Total Fee: \$ 540
Current legal use (i.e. single family) <u>gas station & convenience store</u> If vacant, what was the previous use? Proposed Specific use: Is property part of a subdivision? If yes, please name Project description: No construction. Proposed electric ventless fryer		
Contractor's name: NA		
Address:		
City, State & Zip		Telephone:
Who should we contact when the permit is ready:		Telephone:
Mailing address:		

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: Kathleen S. Cleverly Date: 12-10-07

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

DEC 11 2007



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:

Location of Proposed Ventless Electric Fryer:
Irving's Blue Canoe, 270 Riverside Drive

Type I Ventless 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? N/A If Other, what
Type? _____
Integral Ventless Hood, Fully-Enclosed System

Is the duct work Stainless steel or other type of steel? NA If Other,
what type? _____
Ventless System

Thickness of the steel for the hood NA

Thickness of the duct for the hood NA

Type of Hood and Duct Supports

NA

Type of seams and Joints NA

Grease Gutters provided? Internal Grease Baffle

Hood Clearance reduction to Combustibles design /specs:

NA

Duct Clearance reduction to Combustibles design /specs:

NA

Vibration Isolation System:

Air Velocity within the duct system _____

Grease accumulation prevention system:

Cleanouts _____

Grease Duct enclosure _____

Exhaust Termination Roof _____ Wall _____

Fire Suppression System ANSUL

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

NA

Exhaust fan distance from other vents or openings NA

Exhaust fan distance from adjacent buildings NA

Exhaust fan height above adjoining grade NA

Hood Specs

Style of Hood No Hood

Type of Filter Two internal charcoal filters

Height of filter above nearest cooking surface NA

Capacity of hood CFM NA

Make up Air system description and capacity

NA

CORE STATES ENGINEERING

4191 Pleasant Hill Rd. Suite 400 Duluth, GA 30096 770-242-9550 Fax 770-242-9560 Acct Fax 678-740-0136
 44355 Premier Plaza Suite 240 Ashburn VA 20147 703-723-9145 Fax 703-723-9657
 379 Campus Drive Suite 150 Somerset, NJ 08873 732-667-9500 Fax 732-667-9501
 86 King Street Suite 200 St. John, New Brunswick Canada E2L 1G4 506-633-8448 Fax 506-633-8449
One Harris Street Newburyport, MA 01950 978-462-5788 Fax: 978-462-5723
 50 Crestwood Executive Suite 500 St. Louis, MO 63126 314-843-4320 Fax: 314-843-4323
 7251 Pineville Matthews Suite 200 Charlotte, NC 28226 704-927-8760 Fax: 704-927-8761
 3904 Corporex Pk Dr. Suite 125 Tampa, FL 33619 813-490-1755 Fax: 813-490-1759
 751 Park of Commerce Suite 124 Boca Raton, FL 33487 561-997-6273 Fax: 561-997-6963
 216 East Poplar Street Rogers, AR 72756 479-986-4400 Fax: 479-986-4401
 7365 Camellian Street Suite 210 Rancho Cucamonga, CA 91730 909-581-1202 Fax: 909-581-1208

LETTER OF TRANSMITTAL

Date: December 6, 2007

Project Name: Irving Oil

Project Number: IRV-3360

Task Number: 0080

Site Location: Portland, ME

270 Riverside St.

To: Portland Maine Inspections Division

389 Congress St., Room 315

Portland, ME 04101

Attn: Suzanne Hunt, Code Enforcement Officer

Phone: 207-874-8707

WE ARE SENDING YOU:

Plans Reports Letter Specifications Photocopies
 Prints Other:

VIA:

Overnight US Mail Courier Pickup Other

COPIES	DATE OR NO	REV DATE	DESCRIPTION
1			Kitchen Exhaust System application
1			Attach.A - Compliance documents for NFPA 96 and UL 197
1			Attach. B - Menu
1			Attach. C - Floor Plan for location of proposed ventless fryer
1			Attach. D - Ventless Fryer manufacturer spec sheet

THESE ARE TRANSMITTED AS INDICATED BELOW

For your use As requested For your input For review & approval
 Other _____

Remarks:

Dear Suzanne,

For your approval, I have attached the application for the proposed ventless fryer at the Blue Canoe at the Irving gas station at 270 Riverside Street. Please contact me if you require any additional information.

Thank you.

COPIES TO: Greg Cass - Portland Fire Prevention Bureau

SIGNED: Karen

Karen Rennie

Attachment A



Compliance:
UL197 , NFPA 96

KNKG.GuideInfo **Commercial Cooking Appliances with Integral** **Recirculating Ventilation Systems**

[Page Bottom](#)

[Print-friendly version](#)

[Questions?](#)

[Heaters and Heating Equipment] (Heaters, Cooking **Appliances) Commercial Cooking Appliances with** **Integral Recirculating Ventilation Systems**

[See General Information for Heaters, Cooking Appliances](#)

USE AND INSTALLATION

This category covers cooking equipment intended for commercial use, such as deep fat fryers, griddles and other appliances for use in commercial kitchens, restaurants, or other business establishments where food is prepared. Each appliance covered in this category is manufactured with an integral recirculating ventilation system.

The integral recirculating ventilation systems of these appliances consist of a fan, collection hood, and an air filtering system consisting of a grease filter, and may also incorporate other air filtering devices. These systems incorporate an automatic fire extinguisher unit which has been investigated with the cooking equipment section.

Integral recirculating ventilation systems are intended for venting captured and filtered air back into the room in which the equipment is located. These products are not intended for connection to a ducted exhaust system.

These appliances are intended for commercial use in unclassified (ordinary) locations in accordance with ANSI/NFPA 70, "National Electrical Code" (NEC), and are intended to

be installed in accordance with NFPA 96, "Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations."

Commercial cooking appliances of certain types are designed for permanent connection to water supply and sewer lines at the point of installation. Authorities Having Jurisdiction should be consulted as to the requirements for this equipment with respect to sanitation and connection to water supply and waste disposal lines.

PRODUCT MARKINGS

In cases where the nature or construction of equipment is such that special precautions beyond the requirements of the NEC must be observed in installation or use, suitable warning or special instructions are marked on the equipment.

Appliances covered under this category are suitable for wiring with either copper or aluminum power supply conductors, unless marked "Use Copper Wire Only For Power Supply Connections."

UNEVALUATED FACTORS

Neither the toxicity of coatings nor the physiological effects on persons consuming food products prepared by use of these appliances has been investigated.

RELATED PRODUCTS

For products that are intended for installation with ducts, see Exhaust Hoods with Exhaust Dampers (YXZR) and Exhaust Hoods Without Exhaust Dampers (YYCW).

Recirculating systems which are separated from commercial cooking appliances are covered under Hoods, Recirculating Systems, for Use with Specified Commercial Cooking Appliances (YZCT).

For cooking oil filters that are not an integral part of another appliance, see Filters for Cooking Oil, Commercial (KNRF).

ADDITIONAL INFORMATION

For additional information, see Heaters and Heating Equipment (KKBV), Electrical Equipment for Use in Ordinary Locations (AALZ) and Heating, Cooling, Ventilating and Cooking Equipment (AAHC).

REQUIREMENTS

The basic standard used to investigate products in this category is ANSI/UL 197, "Commercial Electric Cooking Appliances."

Commercial cooking appliances with integral recirculating ventilation systems are additionally investigated to UL 710B, "Recirculating Systems."

Appliances with an integral cooking oil filter have been additionally investigated to ANSI/UL 1889, "Commercial Filters for Cooking Oil."

ADJUNCT SERVICES

Underwriters Laboratories Inc. (UL) provides a service for the Classification of commercial cooking appliances with integral recirculating ventilation systems that not only meet the appropriate requirements of UL but also have been investigated in accordance with ANSI/NSF 4, "Commercial Cooking, Rethermalization and Powered Hot Food Holding and Transport Equipment."

UL MARK

The Listing Mark of Underwriters Laboratories Inc. on the product is the only method provided by UL to identify products manufactured under its Listing and Follow-Up Service. The Listing Mark for these products includes the UL symbol (as illustrated in the Introduction of this Directory) together with the word "LISTED," a control number, and the product name "Commercial Cooking Appliance" or "Cooking Appliance," or other appropriate product name as shown in the individual Listings, along with the words "With Integral Recirculating Ventilation System" or "With Ductless Hood."

Combination Listing/Classification Mark — A Listing Mark combined with a Classification Mark is provided on products that have additionally been investigated to ANSI/NSF 4. The combined Listing/Classification Mark consists of the Listing Mark elements detailed above, the EPH Mark, and the text "ANSI/NSF 4." The EPH Mark includes, within a triangle, the UL symbol, the word "CLASSIFIED" above the UL symbol, and the letters "EPH" below the UL symbol.

Last Updated on 2004-06-14

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KNKG.E167654

Commercial Cooking Appliances with Integral Recirculating Ventilation Systems

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Commercial Cooking Appliances with Integral Recirculating Ventilation Systems

See [General Information for Commercial Cooking Appliances with Integral Recirculating Ventilation Systems](#)

MOTION TECHNOLOGY INC
257 SIMARANO DR
MARLBOROUGH, MA 01752 USA

E167654

Deep fat fryer with Integral ductless hoods, Models MTI-5, -10, -40 with or without suffix E.

Model MTI-40C.

Last Updated on 2005-02-07

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An independent organization working for a safer world with integrity, precision and knowledge





OFFICIAL LISTING

NSF International Certifies that the products appearing on this Listing conform to the requirements of NSF/ANSI Standard 4 - Commercial Cooking, Rethermalization and Powered Hot Food Holding and Transport Equipment

This is the Official Listing recorded on January 12, 2007.

MOTION TECHNOLOGY, INC.
257 SIMARANO DRIVE
MARLBORO, MA 01752
508-460-9800

Facility: MARLBORO, MA

Semi-Automatic Fryer^[2]

FPG-10 MTI-5 MTI-10^[1] MTI-20 MTI-40E^[3]
MTI-40C^[4]

Rotary Air Impingement Oven

Multichef Model 3600PC

[1] NSF Certified units have serial number beginning with #4890.

[2] Vent hood was evaluated for design, construction and materials.

[3] Product is provided with or without a liquid oil filter.

[4] NSF Certified units have serial number beginning with C5000-40.

Note: Additions shall not be made to this document without prior evaluation and acceptance by NSF International.

1 of 1

Attachment B

Karen Rennie

From: Chris Ogonowski
Sent: Thursday, December 06, 2007 8:42 AM
To: Karen Rennie
Subject: FW: Portland Auto fry permit from City

Menu

Karen,
Here is the list of food that will be prepared in the Auto Fry.

Chris Ogonowski

Core States Engineering

v. 978.462.5788

Atlanta, GA | Somerset, NJ | Ashburn, VA | Saint John, NB (CAN) | Boston, MA | St. Louis, MO | Tampa, FL | Charlotte, NC | Boca Raton, FL | Rogers, AR | Los Angeles, CA

-----Original Message-----

From: Burrell, Peter [mailto:Peter.Burrell@irvingoil.com]
Sent: Wednesday, December 05, 2007 8:48 PM
To: Fisk, Tammie
Cc: Chris Ogonowski
Subject: RE: Portland Auto fry permit from City

Chicken fingers
French fries
Onion rings
Breakfast hash browns
Chicken wings
Popcorn chicken

Peter Burrell
US food operations

Peter.burrell@irvingoil.com
cell 603-502-7981
office 603-559-8750
fax 603-559-8786

-----Original Message-----

From: Fisk, Tammie
Sent: Wednesday, December 05, 2007 4:32 PM
To: Burrell, Peter
Cc: 'Chris Ogonowski'
Subject: RE: Portland Auto fry permit from City

Peter,
Please list the items that will be cooked in the Auto fry and send to Chris O. and myself.
Thanks
Tammie

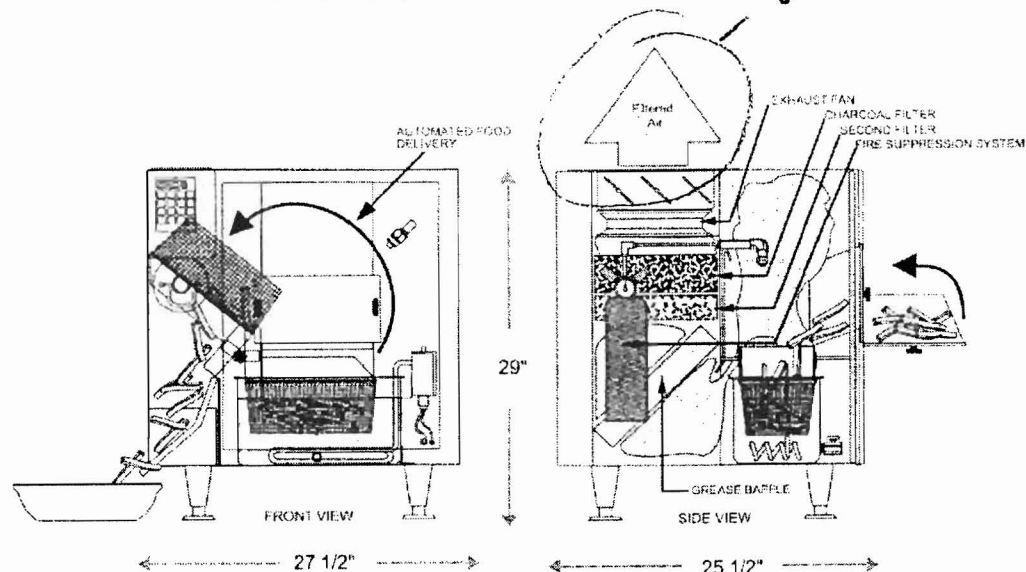
DLC

AUTOFRY™

Attachment D

The Leader In Ventless Deep-Frying Technology.

Ventless Electric Fryer Model MTI-10



S P E C I F I C A T I O N S

Electrical	240 AC Volts Single-Phase 4.8 kW Heater Element 20 AMPS 30 AMP Dedicated Service Required 6' Power Cord w/NEMA 6-30 Plug
Oil Capacity	2.75 Gallons
Cooking Capacity	30 - 60 Lb. French Fries/Hour (Frozen to Done*) *capacity will vary depending on french fry type.
Clearances	Sides = 2" Back = 2" Top = 24"
Construction	16 Gauge Stainless Steel
Shipping Weight	210 Lb.
Shipping Dimensions	32" x 32" x 32"
Options	Heat Lamp: 110 ACV 4.6 AMPS.

F E A T U R E S

Integral Ventless Hood	ANSUL® Fire-Suppression System
Fully-Enclosed	Warranty:
Automated Cooking Process	1 Year Parts/Labor and
Programmable Controls	3 Years Electronic Controls Package

800-348-2976
Get Fried at www.autofry.com



BOCA-ES

Motion Technology, Inc.

257 Simarano Drive • Marlboro, MA 01752 • T 508-460-9900 • F 508-460-5090

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CORE STATES ENGINEERING

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44355 Premier Plaza Suite 240 Ashburn VA 20147 703-723-9145 Fax 703-723-9657

379 Campus Drive Suite 150 Somerset, NJ 08873 732-667-9500 Fax 732-667-9501

86 King Street Suite 200 St. John, New Brunswick Canada E2L 1G4 506-633-8448 Fax 506-633-8449

One Harris Street Newburyport, MA 01950 978-462-5788 Fax: 978-462-5723

50 Crestwood Executive Suite 500 St. Louis, MO 63126 314-843-4320 Fax: 314-843-4323

7251 Pineville Matthews Suite 200 Charlotte, NC 28226 704-927-8760 Fax: 704-927-8761

3904 Corporex Pk Dr. Suite 125 Tampa, FL 33619 813-490-1755 Fax: 813-490-1759

751 Park of Commerce Suite 124 Boca Raton, FL 33487 561-997-6273 Fax: 561-997-6963

216 East Poplar Street Rogers, AR 72756 479-986-4400 Fax: 479-986-4401

7365 Camelian Street Suite 210 Rancho Cucamonga, CA 91730 909-581-1202 Fax: 909-581-1203

LETTER OF TRANSMITTAL

Date: December 10, 2007

Project Name: Irving Oil

Project Number: IRV-3360

Task Number: 0080

Site Location: Portland, ME

270 Riverside St.

To: Portland Maine Inspections Division

389 Congress St., Room 315

Portland, ME 04101

Attn: Lisa Danforth

Phone: 207-874-8303

WE ARE SENDING YOU:

Plans Reports Letter Specifications Photocopies
 Prints Other:

VIA:

Overnight US Mail Courier Pickup Other

COPIES	DATE OR NO	REV DATE	DESCRIPTION
1			Building Permit Application
1			Money order for Building permit fee \$40

THESE ARE TRANSMITTED AS INDICATED BELOW

For your use As requested For your input For review & approval
 Other _____

Remarks:

DEC 11 2007

COPIES TO: Greg Cass - Portland Fire Prevention Bureau

SIGNED: *Karen Rennie*

Karen Rennie

ELECTRICAL PERMIT

City of Portland, Me.



To the Chief Electrical Inspector, Portland Maine:
The undersigned hereby applies for a permit to make electrical installations
in accordance with the laws of Maine, the City of Portland Electrical Ordinance,
National Electrical Code and the following specifications:

Date 12-6-07
Permit # 207-4902
CBL# 364

LOCATION: 99 Berpett St METER MAKE & # _____
CMP ACCOUNT # _____ OWNER Clair Mullen
TENANT _____ PHONE # _____

						TOTAL EACH FEE	
OUTLETS		Receptacles	Switches	Smoke Detector		.20	
FIXTURES	<u>5</u>	Incandescent	Fluorescent	Strips	<u>5</u>	.20	<u>1-</u>
SERVICES	<input checked="" type="checkbox"/>	Overhead	Underground	TTL AMPS <800	<u>0</u>	15.00	<u>15-</u>
		Overhead	Underground	>800		25.00	
Temporary Service		Overhead	Underground	TTL AMPS		25.00	
						25.00	
METERS	<u>1</u>	(number of)			<u>0</u>	1.00	<u>1-</u>
MOTORS		(number of)				2.00	
RESID/COM		Electric units				1.00	
HEATING		oil/gas units	Interior	Exterior		5.00	
APPLIANCES		Ranges	Cook Tops	Wall Ovens		2.00	
		Insta-Hot	Water heaters	Fans		2.00	
		Dryers	Disposals	Dishwasher		2.00	
		Compactors	Spa	Washing Machine		2.00	
		Others (denote)				2.00	
MISC. (number of)		Air Cond/win				3.00	
		Air Cond/cent		Pools		10.00	
		HVAC	EMS	Thermostat		5.00	
		Signs				10.00	
		Alarms/res				5.00	
		Alarms/com				15.00	
		Heavy Duty(CRKT)				2.00	
		Circus/Carnv				25.00	
		Alterations				5.00	
		Fire Repairs				15.00	
		E Lights				1.00	
		E Generators				20.00	
PANELS	<u>1</u>	Service	Remote	Main	<u>0</u>	4.00	<u>4-</u>
TRANSFORMER		0-25 Kva				5.00	
		25-200 Kva				8.00	
		Over 200 Kva				10.00	
						TOTAL AMOUNT DUE	
						MINIMUM FEE/COMMERCIAL <u>55.00</u>	MINIMUM FEE 45.00

CONTRACTORS NAME Hannan's Electric MASTER LIC. # 16842
ADDRESS 897 Broadway LIMITED LIC. # _____
TELEPHONE 767 2441

SIGNATURE OF CONTRACTOR _____

Larry Hannan

ELECTRICAL PERMIT

City of Portland, Me.



To the Chief Electrical Inspector, Portland Maine:
 The undersigned hereby applies for a permit to make electrical installations
 in accordance with the laws of Maine, the City of Portland Electrical Ordinance,
 National Electrical Code and the following specifications:

Date 12-6-07
 Permit # 2007-4901
 CBL# 45727

LOCATION: 196 Spring St METER MAKE & # _____
 CMP ACCOUNT # _____ OWNER Robert Travis
 TENANT _____ PHONE # _____

						TOTAL EACH FEE	
OUTLETS		Receptacles	Switches	Smoke Detector		.20	
FIXTURES		Incandescent	Fluorescent	Strips		.20	
SERVICES		<input checked="" type="checkbox"/> Overhead	Underground	TTL AMPS <800	15.00		15
		Overhead	Underground	>800	25.00		
Temporary Service		Overhead	Underground	TTL AMPS	25.00		
					25.00		
METERS	2	(number of)			1.00		2
MOTORS		(number of)			2.00		
RESID/COM		Electric units			1.00		
HEATING		oil/gas units	Interior	Exterior	5.00		
APPLIANCES		Ranges	Cook Tops	Wall Ovens	2.00		
		Insta-Hot	Water heaters	Fans	2.00		
		Dryers	Disposals	Dishwasher	2.00		
		Compactors	Spa	Washing Machine	2.00		
		Others (denote)			2.00		
MISC. (number of)		Air Cond/win			3.00		
		Air Cond/cent		Pools	10.00		
		HVAC	EMS	Thermostat	5.00		
		Signs			10.00		
		Alarms/res			5.00		
		Alarms/com			15.00		
		Heavy Duty(CRKT)			2.00		
		Circus/Carnv			25.00		
		Alterations			5.00		
		Fire Repairs			15.00		
		E Lights			1.00		
		E Generators			20.00		
PANELS	2	Service	Remote	Main	4.00		8
TRANSFORMER		0-25 Kva			5.00		
		25-200 Kva			8.00		
		Over 200 Kva			10.00		
					TOTAL AMOUNT DUE		
					MINIMUM FEE/COMMERCIAL 55.00		
					MINIMUM FEE 45.00		

CONTRACTORS NAME Hannans Electric Inc MASTER LIC. # 16842
 ADDRESS 897 Broadway S.P LIMITED LIC. # _____
 TELEPHONE 767 2471

SIGNATURE OF CONTRACTOR

Larry Hannan

Ready Dec 17
11:30 AM

ELECTRICAL PERMIT

City of Portland, Me.



To the Chief Electrical Inspector, Portland Maine:
The undersigned hereby applies for a permit to make electrical installations in accordance with the laws of Maine, the City of Portland Electrical Ordinance, National Electrical Code and the following specifications:

Date 12-6-07
Permit # 2007-4903
CBL# 45-B-26

LOCATION: 99 State St. Rear METER MAKE & # _____
CMP ACCOUNT # _____ OWNER Lee Marquis
TENANT _____ PHONE # _____

								TOTAL EACH FEE	80
OUTLETS	34	Receptacles	36	Switches	4	Smoke Detector	.20	14	15 ⁰⁰
FIXTURES	34	Incandescent		Fluorescent		Strips	.20	7	20
SERVICES	✓	Overhead		Underground		TTL AMPS <800	15.00	15	15-
		Overhead		Underground		>800	25.00		
Temporary Service		Overhead		Underground		TTL AMPS	25.00		
							25.00		
METERS	1	(number of)					1.00	1	
MOTORS		(number of)					2.00		
RESID/COM		Electric units					1.00		
HEATING		oil/gas units		Interior		Exterior	5.00		
APPLIANCES		Ranges	1	Cook Tops	1	Wall Ovens	2.00	4	
		Insta-Hot		Water heaters		Fans	2.00		
	1	Dryers	1	Disposals	1	Dishwasher	2.00	6	
		Compactors		Spa	1	Washing Machine	2.00	2-	
		Others (denote)					2.00		
MISC. (number of)		Air Cond/win					3.00		
		Air Cond/cent				Pools	10.00		
		HVAC		EMS		Thermostat	5.00		
		Signs					10.00		
		Alarms/res					5.00		
		Alarms/com					15.00		
		Heavy Duty(CRKT)					2.00		
		Circus/Carnv					25.00		
		Alterations					5.00		
		Fire Repairs					15.00		
		E Lights					1.00		
		E Generators					20.00		
PANELS	1	Service		Remote		Main	4.00	4	
TRANSFORMER		0-25 Kva					5.00		
		25-200 Kva					8.00		
		Over 200 Kva					10.00		
						TOTAL AMOUNT DUE			
						MINIMUM FEE/COMMERCIAL	55.00		
						MINIMUM FEE	45.00		

CONTRACTORS NAME Hannon's Electric MASTER LIC. # 16842
ADDRESS 897 Broadway S.O. LIMITED LIC. # _____
TELEPHONE 7672477

SIGNATURE OF CONTRACTOR

Severin ready

White Copy - Office • Yellow Copy - Applicant

Tony Hannon
MORNING

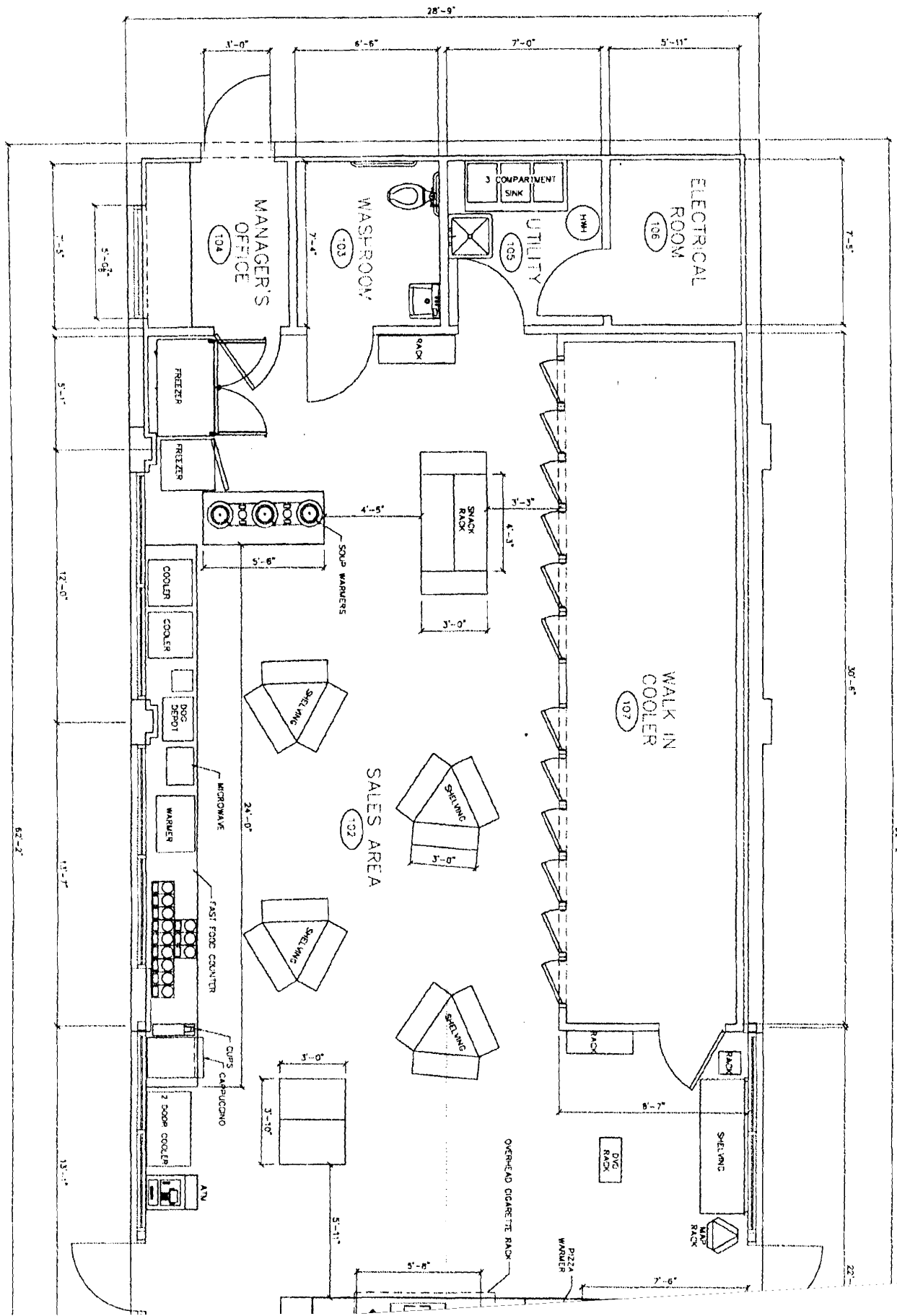


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