

# DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK CITY OF PORTLAND

Please Read Application And Notes, If Any, Attached

## BUILDING INSPECTION PERMIT

PERMIT ISSUED  
Permit Number: 080535  
JUL - 3 2008  
CITY OF PORTLAND

This is to certify that 100 INDUSTRIAL WAY L /Air Temp  
has permission to Install Type II Hood System install Ty Hood system.  
AT 100 INDUSTRIAL WAY L 326 B010001

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.

Classification of inspection must be given and when permission procured before this building or part thereof is occupied or service closed-in. **FOUR NOTICES REQUIRED.**

A certificate of occupancy must be procured by owner before this building or part thereof is occupied.

**OTHER REQUIRED APPROVALS**  
Fire Dept. Greg Cross  
Health Dept. \_\_\_\_\_  
Appeal Board \_\_\_\_\_  
Other \_\_\_\_\_  
Department Name

*James Perle* 7/3/08  
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: 08-0535	Issue Date:	CBL: 326 B010001
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Location of Construction: 100 INDUSTRIAL WAY	Owner Name: 100 INDUSTRIAL WAY LLC	Owner Address: PO BOX 1922	Phone:
Business Name:	Contractor Name: Air Temp	Contractor Address: 11 Wallace Ave South Portland	Phone 2077742300
Lessee/Buyer's Name	Phone:	Permit Type: Hood Systems, Commerical	Zone: I-M

Past Use: Commercial - Kitchen/Ricettas	Proposed Use: Commercial - Kitchen/Ricettas -- Install Type II Hood System, Install Type I Hood System.	Permit Fee: \$190.00	Cost of Work: \$17,000.00	CEO District: 5
		FIRE DEPT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Denied TO N+PA 96	INSPECTION: Use Group: S2/B Type: Type 1 Hoods Imc 2003 Type 2	

Proposed Project Description:  
Install Type II Hood System, Install Type I Hood System.

Signature: *Greg Cass* Signature: *JMB 7/3/08*  
 PEDESTRIAN ACTIVITIES DISTRICT (P.A.D.)  
 Action:  Approved  Approved w/Conditions  Denied  
 Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Permit Taken By: lmd	Date Applied For: 05/20/2008	<b>Zoning Approval</b>
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1. This permit application does not preclude the Applicant(s) from meeting applicable State and Federal Rules.  2. Building permits do not include plumbing, septic or electrical work.  3. Building permits are void if work is not started within six (6) months of the date of issuance. False information may invalidate a building permit and stop all work..	Special Zone or Reviews <input type="checkbox"/> Shoreland  <input type="checkbox"/> Wetland  <input type="checkbox"/> Flood Zone  <input type="checkbox"/> Subdivision  <input type="checkbox"/> Site Plan  Maj <input type="checkbox"/> Minor <input type="checkbox"/> MM <input type="checkbox"/>	Zoning Appeal <input type="checkbox"/> Variance  <input type="checkbox"/> Miscellaneous  <input type="checkbox"/> Conditional Use  <input type="checkbox"/> Interpretation  <input type="checkbox"/> Approved  <input type="checkbox"/> Denied  Date: _____	Historic Preservation <input checked="" type="checkbox"/> Not in District or Landmark  <input type="checkbox"/> Does Not Require Review  <input type="checkbox"/> Requires Review  <input type="checkbox"/> Approved  <input type="checkbox"/> Approved w/Conditions  <input type="checkbox"/> Denied  Date: _____
	PERMIT ISSUED JUL - 3 2008 CITY OF PORTLAND Date: <i>5/21/08</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

<b>Permit No:</b> 08-0535	<b>Date Applied For:</b> 05/20/2008	<b>CBL:</b> 326 B010001
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<b>Location of Construction:</b> 100 INDUSTRIAL WAY	<b>Owner Name:</b> 100 INDUSTRIAL WAY LLC	<b>Owner Address:</b> PO BOX 1922	<b>Phone:</b>
<b>Business Name:</b>	<b>Contractor Name:</b> Air Temp	<b>Contractor Address:</b> 11 Wallace Ave South Portland	<b>Phone</b> (207) 774-2300
<b>Lessee/Buyer's Name</b>	<b>Phone:</b>	<b>Permit Type:</b> Hood Systems, Commerical	

<b>Proposed Use:</b> Commercial - Kitchen/Ricettas -- Install Type II Hood System, Install Type I Hood System.	<b>Proposed Project Description:</b> Install Type II Hood System, Install Type I Hood System.
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<b>Dept:</b> Zoning	<b>Status:</b> Approved	<b>Reviewer:</b> Marge Schmuckal	<b>Approval Date:</b> 05/21/2008	<b>Note:</b>	<b>Ok to Issue:</b> <input checked="" type="checkbox"/>
<b>Dept:</b> Building	<b>Status:</b> Approved with Conditions	<b>Reviewer:</b> Jeanine Bourke	<b>Approval Date:</b> 07/03/2008	<b>Note:</b> 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.	<b>Ok to Issue:</b> <input checked="" type="checkbox"/>
<b>Dept:</b> Fire	<b>Status:</b> Approved with Conditions	<b>Reviewer:</b> Capt Greg Cass	<b>Approval Date:</b>	<b>Note:</b> 1) Install shall comply with NFPA 96. A compliance letter is required	<b>Ok to Issue:</b> <input checked="" type="checkbox"/>



# 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>100 INDUSTRIAL WAY</u>		
Total Square Footage of Proposed Structure <u>9638</u>		Square Footage of Lot <u>58806</u>
Tax Assessor's Chart, Block & Lot Chart#      Block#      Lot# <u>326</u> <u>10</u>	Owner: <u>100 Industrial Way LLC</u>	Telephone:
Lessee/Buyer's Name (If Applicable) <u>Richetta's</u>	Applicant name, address & telephone: <u>Air-time</u> <u>11 Walker Ave</u> <u>S. Portland ME</u> <u>04106</u>	Cost Of Work: \$ <u>17,000</u> Fee: \$ <u>190.00</u> C of O Fee: \$ _____
Current legal use (i.e. single family) <u>Warehouse/Storage</u> If vacant, what was the previous use? _____ Proposed Specific use: <u>Commissary</u> Is property part of a subdivision? _____ If yes, please name _____ Project description:		
Contractor's name, address & telephone:		
Who should we contact when the permit is ready: <u>Geoff Gardien</u> Mailing address: _____ Phone: <u>774-2300</u>		

Please submit all of the information outlined in the Commercial Application Checklist. Failure to do so will result in the automatic denial of your permit.

In order to be sure the City fully understands the full scope of the project, the Planning and Development Department may request additional information prior to the issuance of a permit. For further information or to download copies of this form and other applications visit the Inspections Division on-line at [www.portlandmaine.gov](http://www.portlandmaine.gov), or stop by the Inspections Division office, room 315 City Hall or call 874-8703.

I hereby certify that I am the Owner of record of the named property, or that the owner of record authorizes the proposed work and that I have been authorized by the owner to make this application as his/her authorized agent. I agree to conform to all applicable laws of this jurisdiction. In addition, if a permit for work described in this application is issued, I certify that the Code Official's authorized representative shall have the authority to enter all areas covered by this permit at any reasonable hour to enforce the provisions of the codes applicable to this permit.

Signature of applicant: 	Date: <u>5/14/08</u>
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This is not a permit; you may not commence ANY work until the permit is issued.



# PORTLAND MAINE

Strengthening a Remarkable City. Building a Community for Life • www.portlandmaine.gov

Lee Urban - Director of Planning and Development  
Jeanie Bourke - Inspection Division Services Director

## Kitchen Exhaust System Checklist and code Provisions

Dear Applicant,

The following is a checklist to assist you in filing for a permit for a Kitchen Exhaust system. The applicable Mechanical Code provisions have also been attached. Please complete this and submit job specific construction documents that demonstrate compliance with the attached information.

### Type of System:

Type I \_\_\_\_\_ Type II X

Type I systems are systems that vent fryers, grills, broilers, ovens or woks.  
Type II systems are systems that vent steamers and other non grease producing appliances.

### Type of Materials:

Is the hood Stainless steel or other type of steel? Yes If Other, what Type? \_\_\_\_\_

Is the duct work Stainless steel or other type of steel? Other If Other, what type? Aluminum

Thickness of the steel for the hood 18g

Thickness of the duct for the hood 24g

Type of Hood and Duct Supports

See attached Structural letter

Type of seams and Joints Sealed Pittsburgh

Grease Gutters provided? N/A

Hood Clearance reduction to Combustibles design /specs:  
N/A

Duct Clearance reduction to Combustibles design /specs:  
N/A

Vibration Isolation System:  
\_\_\_\_\_

Air Velocity within the duct system 1,000 FPM

Grease accumulation prevention system:  
N/A

Cleanouts N/A

Grease Duct enclosure N/A

Exhaust Termination Roof Yes Wall \_\_\_\_\_

Fire Suppression System N/A

Exhaust fan mounting and clearance from the roof / wall or Combustibles:  
43" above roof.

Exhaust fan distance from property lines > 50'

Exhaust fan distance from other vents or openings > 30'

Exhaust fan distance from adjacent buildings > 50'

Exhaust fan height above adjoining grade 20'

**Hood Specs**

Style of Hood Captive Air

Type of Filter None

Height of filter above nearest cooking surface N/A

Capacity of hood CFM 1,600

Make up Air system description and capacity  
Captive Air A2-D-500-G15  
4,200 CFM (See Hood #1 App)



# ASSOCIATED DESIGN PARTNERS INC.

Office: 207.878.1751  
Fax: 207.878.1788  
e-mail: [adp@adpengineering.com](mailto:adp@adpengineering.com)  
web: [www.adpengineering.com](http://www.adpengineering.com)

80 Leighton Road • Falmouth, Maine 04105

April 17, 2008

08129

Jeanne Bourke, Code Enforcement Officer  
City of Portland  
389 Congress Street  
Room 308  
Portland, Maine 04101

RE: 100 Industrial Way, Portland  
Ricetta's Three

Dear Ms. Bourke:

On April 16, 2008 Ron Stephen, President of Ricetta's, contacted Associated Design Partners, Inc. to analyze the existing roof structure located in Portland Maine. I visited the site on April 16, 2008 in order to measure and document the existing roof framing. Also, present at the site was the Mechanical Contractor, Ted Wallace of Air Temp, and the owner's builder Mr. Bill Meader. We reviewed the weights and proposed locations for two new cook hoods and one interior mounted air handler unit.

- 13'-6" x 4'7" Cook Hood; Total weight=1200#; eight support points uniformly distributed at perimeter
- 8'-0" x 4'7" Cook Hood; Total weight=800#; eight support points uniformly distributed at perimeter
- New Air Handler; 800#

The roof structure of this building is comprised of hot and cold formed steel sections. These members are likely components of a pre-engineered metal building system. The new mechanical equipment has been designed to be supported from new wood framing, stud bearing walls and existing steel members that have been intermittently supported by new bearing stud wall construction, such that the existing member spans have been sufficiently reduced to safely carry the new unit weights.

I have analyzed the increased loads relative to the proposed hanger assemblies and determined that the reinforcing systems designed by Associated Design Partners, Inc are adequate to support the additional loads without causing overstress. My investigation, analysis, and results are limited to the supports for the equipment and loads referenced above; all other framing, building components, and connections are excluded from this investigation, analysis, and report.

Associated Design Partners, Inc is required to field review as-built construction to verify compliance with design intent.

Please call should you have any additional questions regarding this letter.

Sincerely,



James A Thibodeau, P.E.  
President  
Associated Design Partners, Inc.

cc Ted Wallace Air Temp  
Ron Stephen, Ricetta's  
Bill Meader, Meader Construction



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### Type of System:

Type I X Type II \_\_\_\_\_

Type I systems are systems that vent fryers, grills, broilers, ovens or woks.

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### Type of Materials:

Is the hood Stainless steel or other type of steel? Yes If Other, what Type? \_\_\_\_\_

Is the duct work Stainless steel or other type of steel? Yes 16g cold rolled Other, what type? \_\_\_\_\_

Thickness of the steel for the hood 18g

Thickness of the duct for the hood 16g

Type of Hood and Duct Supports

See attached Structural letter

Type of seams and Joints welded



Grease Gutters provided? Yes

Hood Clearance reduction to Combustibles design /specs:

Integral 3" Stand off

Duct Clearance reduction to Combustibles design /specs:

18" Most Places. 2 locations to get Clearance Reduction

TO 3" Using Methods described in  
Vibration Isolation System: NFPA 96 Paragraph 4.2.3.2

Integral to fan.

Air Velocity within the duct system 1500 FPM

Grease accumulation prevention system:

High Efficiency Stainless Steel Filters

Cleanouts Not required. Duct accessible from hood; fan ends.

Grease Duct enclosure Not Required

Exhaust Termination Roof  Wall

Fire Suppression System Yes

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

> 3' above Roof

Exhaust fan distance from property lines > 50'

Exhaust fan distance from other vents or openings > 50'

Exhaust fan distance from adjacent buildings > 50'

Exhaust fan height above adjoining grade 20'

### Hood Specs

Style of Hood Captive Aire 60241 - ND2

Type of Filter High Efficiency SS.

Height of filter above nearest cooking surface 36"

Capacity of hood CFM 3250

Make up Air system description and capacity

Captive Aire AZ-D.500-G15 (Make up for  
both hoods 2820 CFM for this hood 1380 for  
The dish washer hood)  
CFM



# ASSOCIATED DESIGN PARTNERS INC.

Office: 207.878.1751

Fax: 207.878.1788

e-mail: [adp@adpengineering.com](mailto:adp@adpengineering.com)

web: [www.adpengineering.com](http://www.adpengineering.com)

80 Leighton Road ▪ Falmouth, Maine 04105

April 17, 2008

08129

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President  
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cc Ted Wallace Air Temp  
Ron Stephen, Ricetta's  
Bill Meader, Meader Construction

**HOOD INFORMATION**

HOOD NO.	MODEL	LENGTH	MAX. COOKING TEMP.	EXHAUST PLENUM					SUPPLY PLENUM					HOOD CONSTRUCTION	HOOD CONFIG.		
				TOTAL EXH. CFM	RISER(S)				TOTAL SUP. CFM	RISER(S)					END TO END	ROW	
				WIDTH	LENG.	DIA.	CFM	S.P.	WIDTH	LENG.	DIA.	CFM	S.P.				
1	6024 ND-2	13' 0.00'	450 Deg.	3250	10'	31'		3250	-1.134'	0					430 SS Where Exposed	ALONE	ALONE
2	5424 VHB-G	8' 0.00'	700 Deg.	1600	16'	16'		1600	-0.125'	0					304 SS 100%	ALONE	ALONE

**HOOD INFORMATION**

HOOD NO.	FILTER(S)			LIGHT(S)			UTILITY CABINET(S)				FIRE SYSTEM PIPING	HOOD WEIGHT			
	TYPE	QTY	HEIGHT	LENGTH	QTY	TYPE	WIRE GUARD	LOCATION	FIRE SYSTEM TYPE	SIZE			ELECTRICAL MODEL #	SWITCHES QUANTITY	LOCATION
1	Stainless Steel (High E)	1	16"	16"	4	Incandescent Light Fixt	NO							NO	769 LBS.
		7	16"	20"										NO	256 LBS.
2					0									NO	

**HOOD OPTIONS**

HOOD NO.	OPTION
1	BACKSPLASH 80.00' High X 162.00' Long 430 SS
	FIELD WRAPPER 18.00' High Front,
	LEFT SIDESPLASH 80.00' High X 60.00' Long 430 SS
	RIGHT SIDESPLASH 80.00' High X 60.00' Long 430 SS
	BACKSPLASH - INSIDE CORNER 80.00' High X 4.00' Long 430 SS
	BACKSPLASH - INSIDE CORNER 80.00' High X 4.00' Long 430 SS
	LEFT END STANDOFF 3' Wide
	RIGHT END STANDOFF 3' Wide
2	FIELD WRAPPER 18.00' High Front,

*Structural Engineering for Hoods & Compressor*

*@ Casey Area - Billy  
Need wall to finish!  
-No FRP Needed*

CAPTIVE-AIRE HOODS ARE BUILT IN COMPLIANCE WITH



NFPA #96  
NSF  
UL 710 & ULC710 STANDARDS  
E.T.L. LISTED 3054804-001

**CUSTOMER APPROVAL TO MANUFACTURE:**


Approved as Noted

Approved with NO Exception Taken

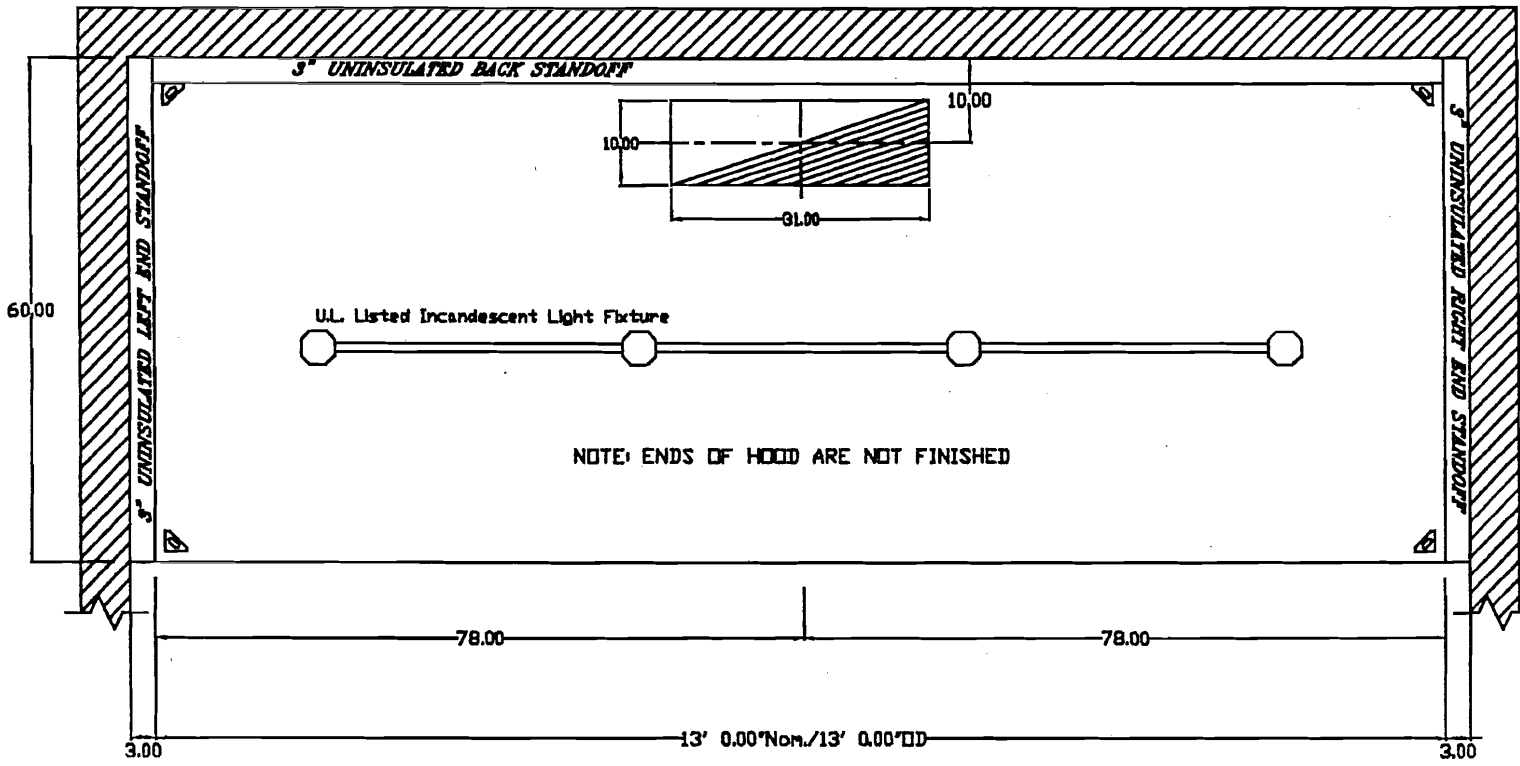
Revise and Resubmit

SIGNATURE \_\_\_\_\_

Your Title \_\_\_\_\_ Date \_\_\_\_\_



JOB Ricetta's	
LOCATION	
DATE 2/11/2008	JOB # 671858
DWG # Ricetta's	DRAWN BY BFC



PLAN VIEW - Hood #1 - 13' 0.00' LONG 6024ND-2

NOTE: Additional hanging angles provided for hoods longer than 12 ft.

*Wall Dimensions to be provided  
to accept this hood.*

CUSTOMER APPROVAL TO MANUFACTURE:	
Approved as Noted	<input type="checkbox"/>
Approved with NO Exception Taken	<input type="checkbox"/>
Revise and Resubmit	<input type="checkbox"/>
SIGNATURE _____	
Your Title _____	Date _____

<b>CAPTIVE AIR</b>	JOB Ricetta's	
	LOCATION	
	DATE 2/11/2008	JOB # 671858
	DWG # Ricetta's	DRAWN BY BFC

THE HOOD MAY BE INSTALLED WITH A 0 INCH CLEARANCE TO COMBUSTIBLE MATERIALS IF CONSTRUCTED IN ONE OF THE FOLLOWING METHODS:

- 3" UNINSULATED STANDOFF
- 1" INSULATED STANDOFF
- 1" INSULATED BACKSPASH
- BACK RETURN SUPPLY PLENUM

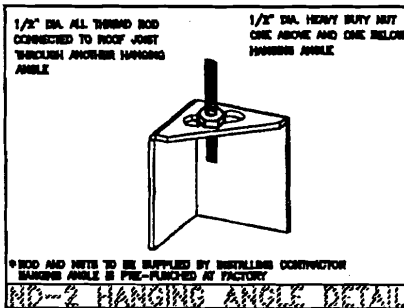
**TABLE 1**

**E.T.L LISTING DESCRIPTION**  
**THE CAPTIVE AIR MODEL**  
**ND-2 HAS BEEN E.T.L**  
**TESTED, LISTED, AND**  
**APPROVED TO EXHAUST**  
**A MINIMUM OF 150 CFM PER**  
**LINEAR FOOT**  
**OVER 450 DEGREE COOKING**  
**EQUIPMENT**

1. ALL ELECTRICAL "FIELD" CONNECTIONS AND RELATED INTERCONNECTIONS BY ELECTRICAL CONTRACTORS.
2. ALL PLUMBING "FIELD" CONNECTIONS AND RELATED INTERCONNECTIONS BY PLUMBING CONTRACTORS.
3. ALL ASSOCIATED HANGER MATERIALS BY INSTALLING CONTRACTORS.
4. 8" LONG FACTORY LOCATED AND WELDED HANGER BRACKETS AS SHOWN ON PLANS.
5. ALL CONNECTIONS FROM CAPTIVE-AIR DUCT PER THE PLANS BY MECHANICAL CONTRACTORS.
6. ALL LIGHTS SHOWN INSTALLED BY CAPTIVE-AIR, ARE FACTORY PREWIRED PER THE PLANS. INTERCONNECTIONS BETWEEN HOODS AND TO SWITCHES BY ELECTRICAL CONTRACTOR.
7. LAMPS FOR LIGHT FIXTURES BY INSTALLING CONTRACTORS.
8. SEISMIC RESTRAINTS ARE RESPONSIBILITY OF INSTALLING CONTRACTOR.
9. INSTALLING CONTRACTORS ASSUME ALL RELATED RESPONSIBILITY FOR VERIFICATION OF DIMENSIONAL DATA CONTAINED ON THESE DOCUMENTS FOR ACCURACY, INTEGRATION, AND ADMINISTRATION OF CODE REQUIREMENTS IN EFFECT PRIOR TO ANY RELEASE FOR PRODUCTION OF EQUIPMENT SHOWN.
10. SIGNED AND "APPROVED" COPIES OF THIS DOCUMENT MUST BE RECEIVED BY THE FACTORY PRIOR TO COMMENCEMENT OF FABRICATION.
11. NOMINAL HOOD DIMENSIONS AS SHOWN ON DRAWINGS.

**GENERAL NOTES**

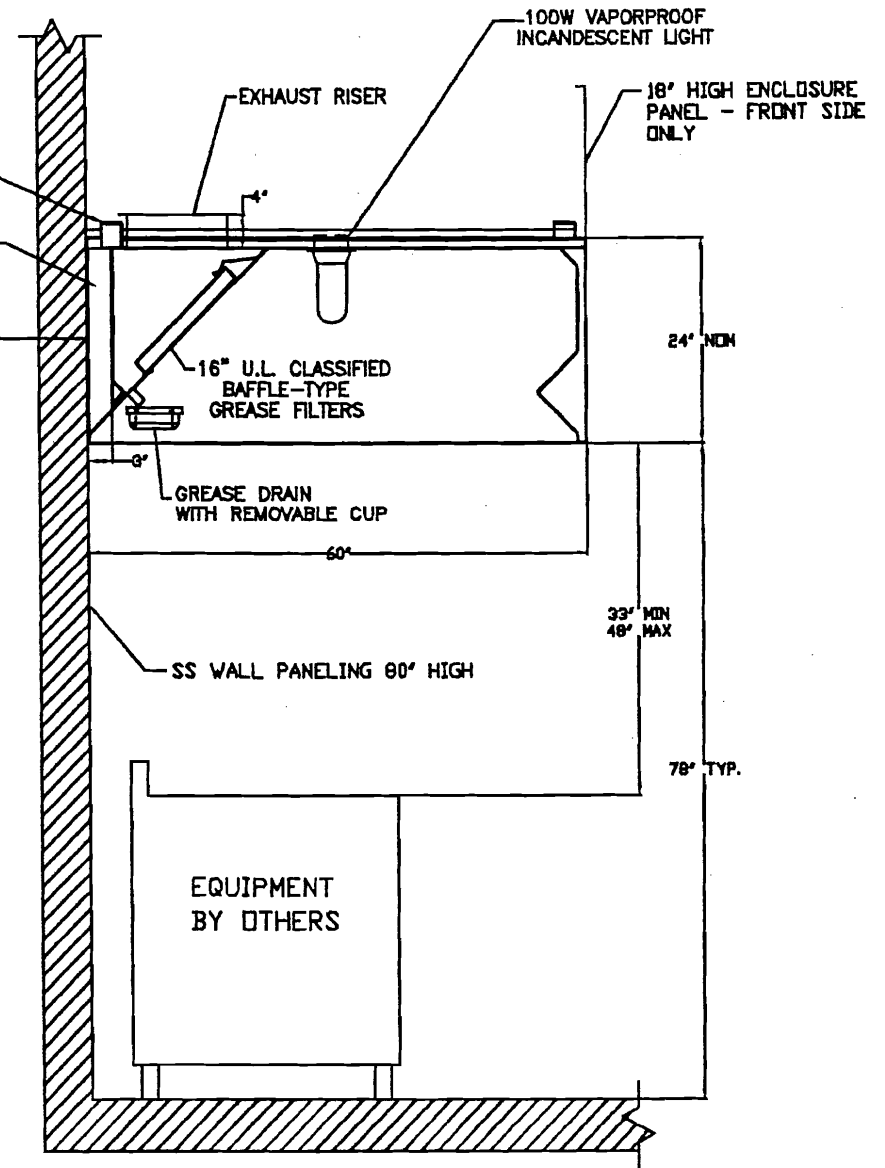
IT IS THE RESPONSIBILITY OF THE ARCHITECT/OWNER TO ENSURE THAT THE HOOD CLEARANCE FROM LIMITED-COMBUSTIBLE AND COMBUSTIBLE MATERIALS IS IN COMPLIANCE WITH LOCAL CODE REQUIREMENTS



EXHAUST CFM=LENGTH OF HOOD X CFM/LIN.FT. (LOAD)  
 SUPPLY CFM=EXHAUST CFM X PERCENTAGE REQUIRED  
 TOTAL DUCT AREA=144 X  $\frac{\text{CFM}}{\text{FPM}(\%)}$   
 DUCT LENGTH=  $\frac{\text{TOTAL DUCT AREA}}{\text{DUCT DEPTH}}$

\*CAPTIVE-AIR VENTILATOR DUCT SIZES ARE CALCULATED USING AN EXHAUST VELOCITY OF 1800-1850 FPM AND A SUPPLY VELOCITY OF 1000 FPM. PLEASE CONSULT FACTORY FOR MAXIMUM ALLOWABLE DUCT SIZES

**CALCULATIONS UTILIZED**



**SECTION VIEW - MODEL 6024-ND-2**

Section view for Hood #1

**CUSTOMER APPROVAL TO MANUFACTURE:**

- Approved as Noted
- Approved with ND Exception Taken
- Revise and Resubmit
- SIGNATURE \_\_\_\_\_



JOB Ricetta's	
LOCATION	
DATE 2/11/2008	JOB # 671858
DWG # Ricetta's	DRAWN BY BFC

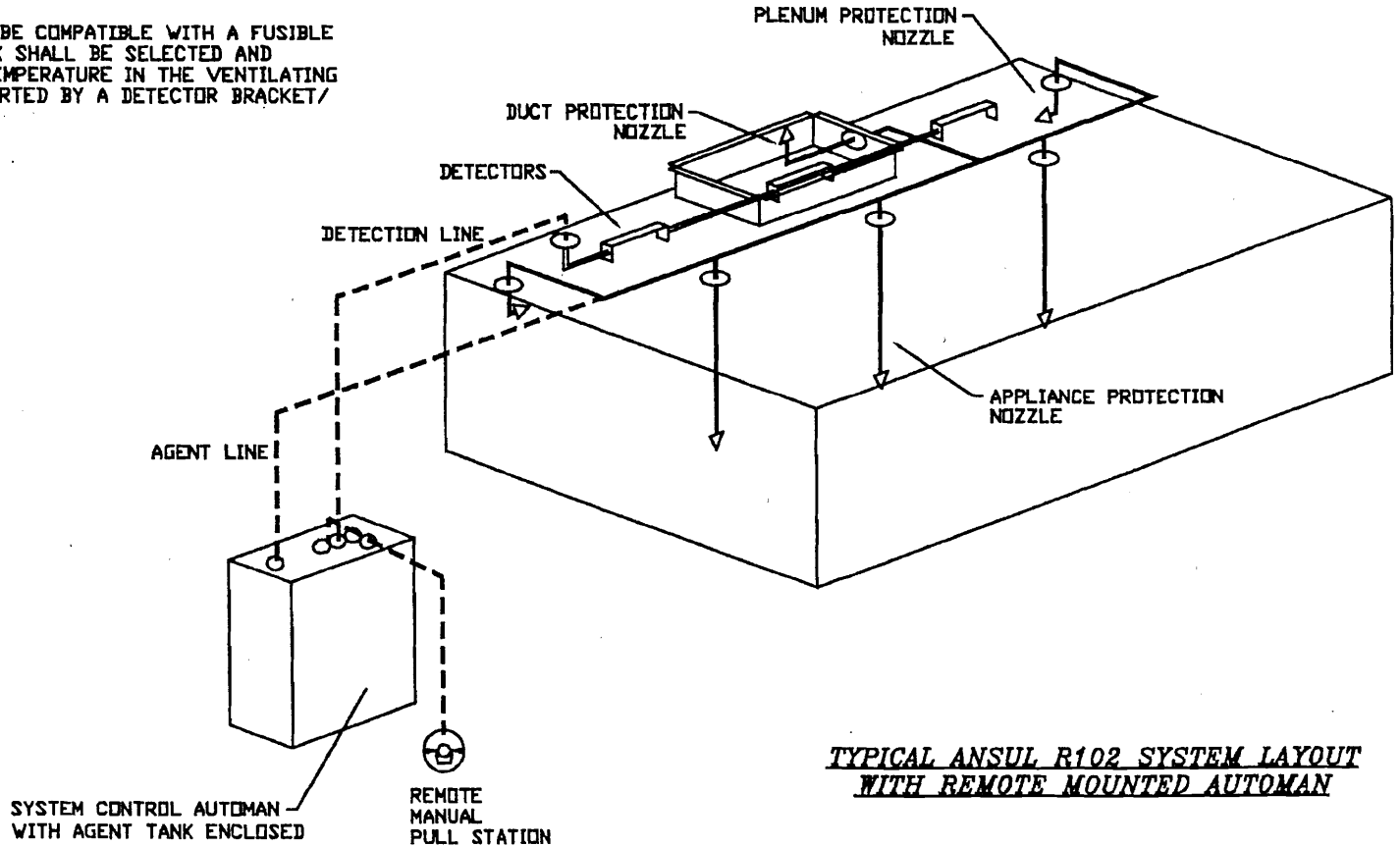
**SPECIFICATIONS**

THE RESTAURANT FIRE SUPPRESSION SYSTEM SHALL BE THE PRE-ENGINEERED TYPE WITH A FIXED NOZZLE AGENT DISTRIBUTION NETWORK. IT SHALL BE LISTED WITH UNDERWRITERS LABORATORIES, INC. (UL)

THE SYSTEM SHALL BE CAPABLE OF AUTOMATIC DETECTION AND ACTUATION WITH LOCAL OR REMOTE MANUAL ACTUATION. ACCESSORIES SHALL BE AVAILABLE FOR MECHANICAL OR ELECTRICAL GAS LINE SHUT-OFF APPLICATIONS.

THE EXTINGUISHING AGENT SHALL BE A POTASSIUM CARBONATE, POTASSIUM ACETATE-BASED FORMULATION DESIGNED FOR FLAME KNOCKDOWN AND SECUREMENT OF GREASE RELATED FIRES. IT SHALL BE AVAILABLE IN PLASTIC CONTAINERS WITH INSTRUCTIONS FOR LIQUID AGENT HANDLING AND USAGE.

THE REGULATED RELEASE MECHANISM SHALL BE COMPATIBLE WITH A FUSIBLE LINK DETECTION SYSTEM. THE FUSIBLE LINK SHALL BE SELECTED AND INSTALLED ACCORDING TO THE OPERATING TEMPERATURE IN THE VENTILATING SYSTEM. THE FUSIBLE LINK SHALL BE SUPPORTED BY A DETECTOR BRACKET/LINKAGE ASSEMBLY.

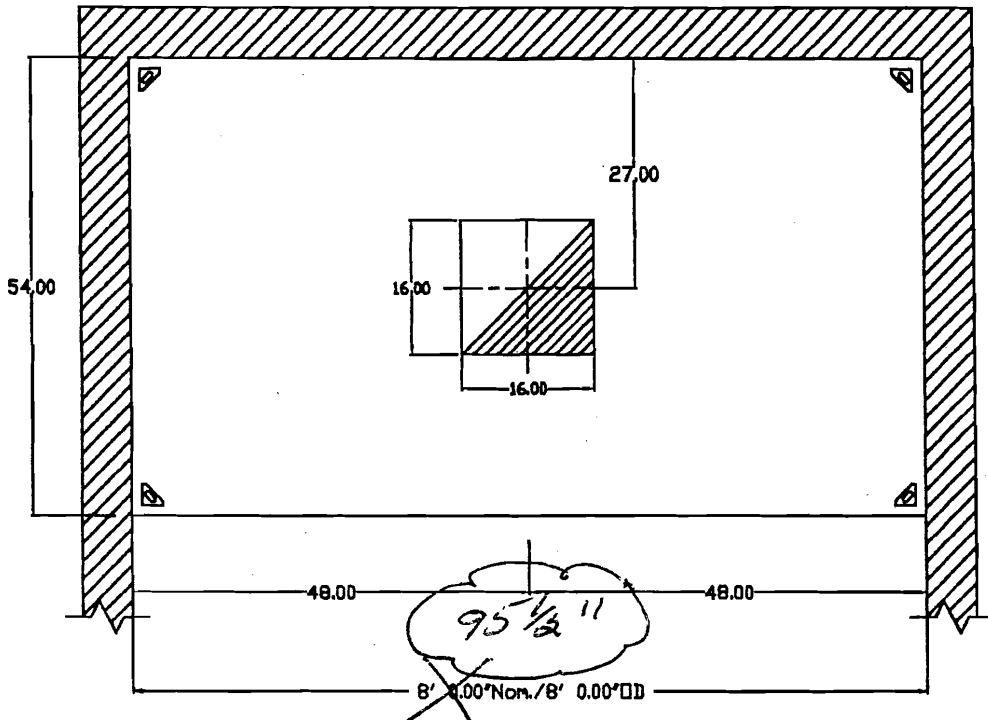


**TYPICAL ANSUL R102 SYSTEM LAYOUT WITH REMOTE MOUNTED AUTOMAN**

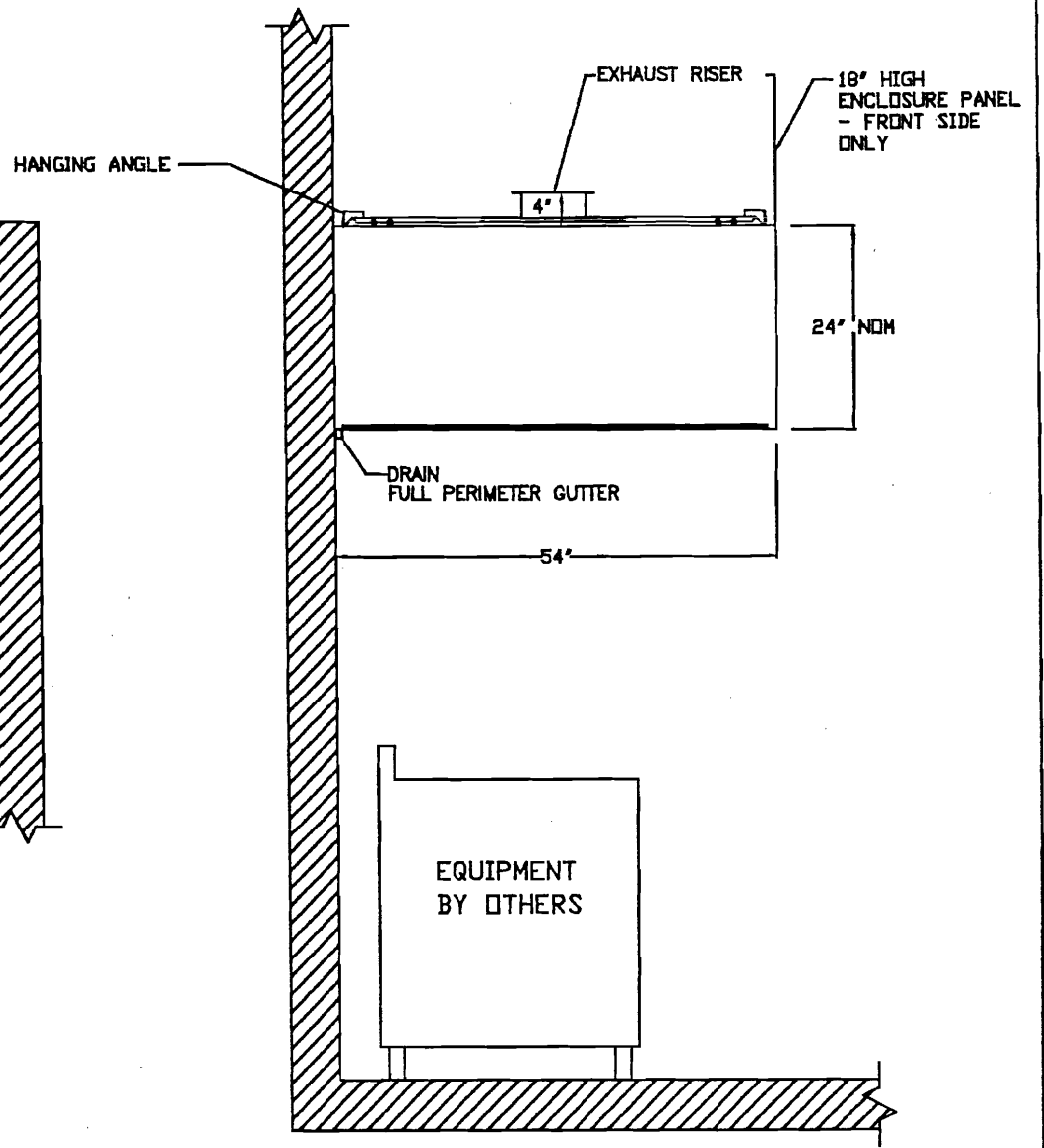
<b>CUSTOMER APPROVAL TO MANUFACTURE:</b>	
Approved as Noted	<input type="checkbox"/>
Approved with NO Exception Taken	<input type="checkbox"/>
Revise and Resubmit	<input type="checkbox"/>
SIGNATURE _____	
Your Title _____	Date _____



JOB Ricetta's	
LOCATION	
DATE 2/11/2008	JOB # 671858
DWG # Ricetta's	DRAWN BY BFC



PLAN VIEW - Hood #2 - 8' 0.00' LONG 5424VHB-G



SECTION VIEW - MODEL 5424-VHB-G

Section view for Hood #2

CUSTOMER APPROVAL TO MANUFACTURE:

- Approved as Noted
- Approved with NO Exception Taken
- Revise and Resubmit

SIGNATURE \_\_\_\_\_

Your Title \_\_\_\_\_ Date \_\_\_\_\_



JOB Ricetta's

LOCATION

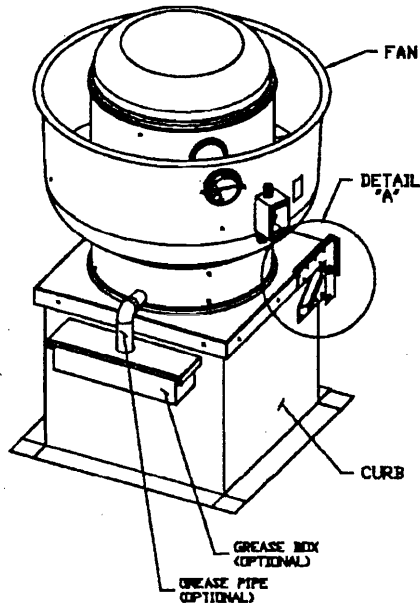
DATE 2/11/2008

JOB # 671858

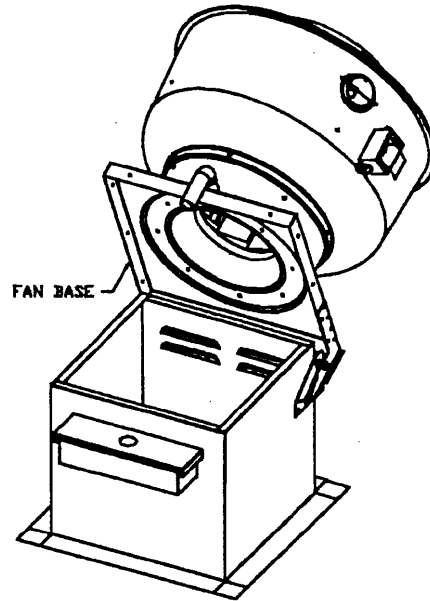
DWG # Ricetta's

DRAWN BY BFC

FAN IN CLOSED POSITION

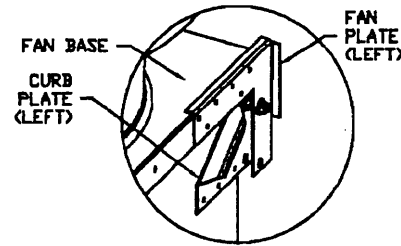


FAN IN OPEN POSITION

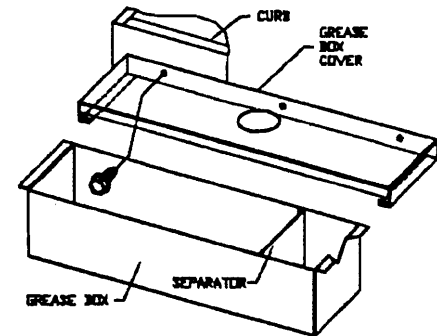


ATTENTION: INSTALLER SHOULD SUPPLY ENOUGH ELECTRICAL CORD TO LET FAN MAKE COMPLETE SWING.

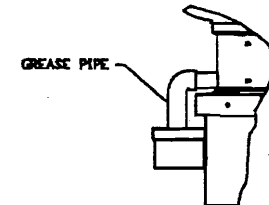
HINGE KIT DETAIL



GREASE BOX INSTALLATION



ATTACH GREASE BOX COVER TO THE CURB 2" BELOW TOP EDGE OF CURB. USING CO LONG (3/4" LG) SCREWS AS SHOWN. INSTALL GREASE PIPE AS SHOWN.



CUSTOMER APPROVAL TO MANUFACTURE:

Approved as Noted

Approved with NO Exception Taken

Revise and Resubmit

SIGNATURE \_\_\_\_\_

Your Title \_\_\_\_\_ Date \_\_\_\_\_

**CAPTIVE AIR**

JOB Ricetta's

LOCATION

DATE 2/11/2008

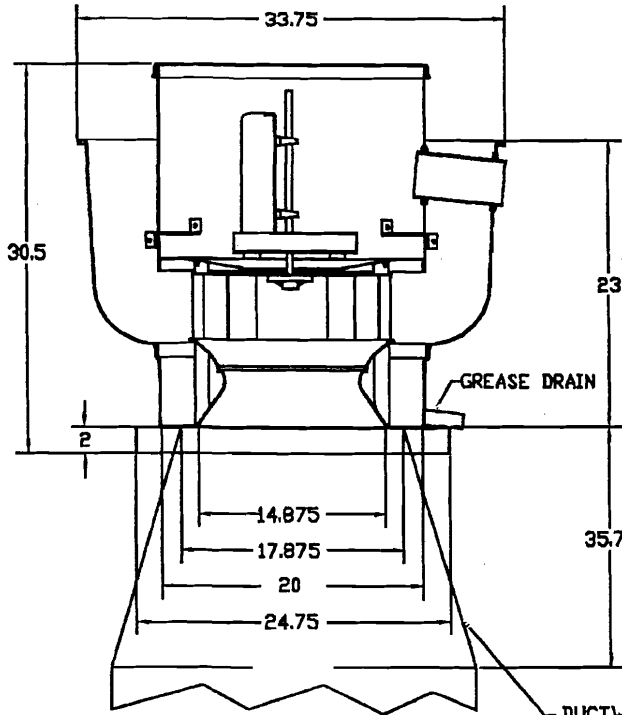
JOB # 671858

DWC # Ricetta's

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# Centrifugal Upblast Belt (Fan #2 NCA14FA)



### FEATURES:

- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL762
- AMCA SOUND AND AIR CERTIFIED
- WIRING FROM MOTOR TO DISCONNECT SWITCH
- WEATHERPROOF DISCONNECT
- HIGH HEAT OPERATION 300°F (149°C)
- GREASE CLASSIFICATION TESTING

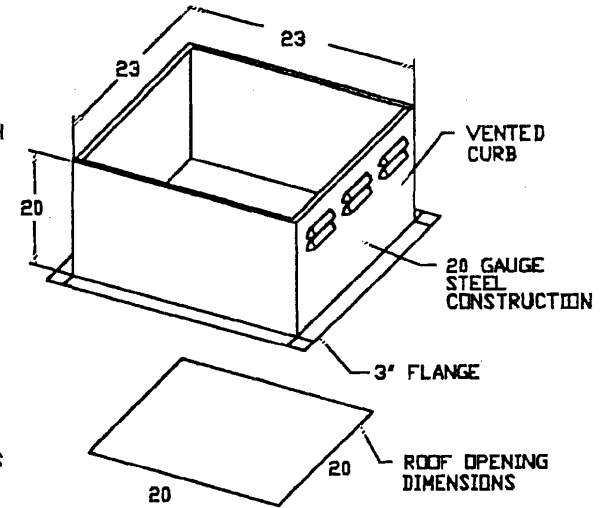
**NORMAL TEMPERATURE TEST**  
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300°F (149°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT ANY DETERIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

**ABNORMAL FLARE-UP TEST**  
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 600°F (316°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.

### OPTIONS:

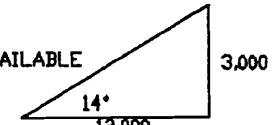
- GREASE BOX
- HINGED FAN
- PITCHED CURB

DUCTWORK BETWEEN EXHAUST RISER ON HOOD AND FAN (BY OTHERS)



PITCHED CURBS ARE AVAILABLE FOR PITCHED ROOFS.

SPECIFY PITCH:  
EXAMPLE: 7/12 PITCH = 30° SLOPE



### FAN INFORMATION

FAN UNIT NO.	MODEL	TAG	EXHAUST CFM	SUPPLY CFM	S.P.	RPM	H.P.	PHASE	VOLT	FLA	WEIGHT LB	SHAFT DIA.	SONES
2	NCA14FA		1600	0	0.750	1034	0.500	1	115	8.0	121.51	0.750	9.5



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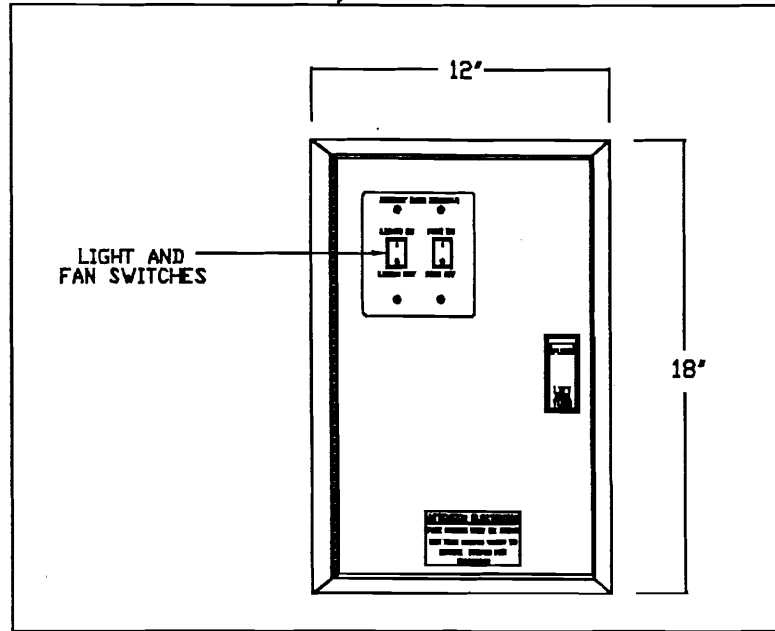


JOB Ricetta's	
LOCATION	
DATE 2/11/2008	JOB # 671858
DWG # Ricetta's	DRAWN BY BFC

**ELECTRICAL PACKAGES**

NO.	TAG	PACKAGE #	LOCATION	SWITCHES		ROOFTOP STARTERS	OPTION	FANS CONTROLLED				
				LOCATION	QUANTITY			TYPE	#	H.P.	VOLT.	FLA
1		2101102B	Wall Mount In SS Box	SS Wall Mount Box	1 Light 1 Fan		Exhaust In Fire, Relay w/ 2-DPDT on/off w/ Sup Fan	Exhaust	1	1.500	230	10.2

**DETAIL OF REMOTE S/S BOX**



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Approved as Noted

Approved with NO Exception Taken

Revise and Resubmit

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