



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.

1223 Washington Ave.
408 B 023

Type of System:

Type I ★ (2) 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? other If Other, what type? gauge steel

Thickness of the steel for the hood 0.048" 18 GAGE

Thickness of the duct for the hood ~~0.048"~~ 0.060" 16 GAGE

Type of Hood and Duct Supports

Wall type hood with make-up air ^{to be} installed on a new metal stud and gypsum partition. The hood hangs on the ceiling as well.

Type of seams and Joints all external seams are continuously welded and ground smooth.

Grease Gutters provided? yes

Hood Clearance reduction to Combustibles design /specs:

can be right against the wall as the partition is constructed with metal studs and fire grade gypsum boards.

Duct Clearance reduction to Combustibles design /specs:

metal wrapping on the duct from the ceiling to the roof, 1'-8' in length as the roof pitches.

Vibration Isolation System:

passive

Air Velocity within the duct system 8.0 m/s

Grease accumulation prevention system:

2% sloped removable grease gutter with a removable grease cup underneath.

Cleanouts no grease can be stuck inside the hood.

Grease Duct enclosure yes, penetrates the ceiling.

Exhaust Termination Roof Wall

Fire Suppression System sprinklers, fire extinguisher

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

around 1'-6"

Exhaust fan distance from property lines >20'

Exhaust fan distance from other vents or openings ~~10'~~ 10' min.

Exhaust fan distance from adjacent buildings >50'

Exhaust fan height above adjoining grade ~~17'~~ 17' (11')

Hood Specs

Style of Hood wall type with make-up air

Type of Filter aluminum (MEA approved)

Height of filter above nearest cooking surface 40" (43")

Capacity of hood CFM 5500 (7000)

Make up Air system description and capacity

A 0.5HP make-up air unit is interlocked with the 2HP exhaust unit to supply an amount of fresh return air approximately equal to the amount of the exhaust air.

PIONEER KITCHEN SUPPLIES INC.

351 Broome Street, New York, NY 10013
Tel: (212)431-8828 Fax: (212)431-8892

SPECIFICATION OF NFPA c/o 96 WALL TYPE HOOD

WALL TYPE:

HOODS WILL BE CONSTRUCTED TO CONFORM TO N.F.P.A. CODE #96. BODIES OF 18 GAUGE STAINLESS STEEL TYPE 304. ALL EXTERNAL SEAMS WILL BE CONTINUOUSLY WELDED AND GROUND SMOOTH SO THAT HOOD WILL BE MOISTURE PROOF. BOX TYPE CONSTRUCTION. HOOD WILL BE CONSTRUCTED WITH FULL LENGTH FILTER FRAME CONSISTING OF THE SAME MATERIALS AS THE BODY. FILTER FRAME WILL FIT STANDARD SIZE FILTERS. REMOVABLE PITCHED GREASE TROUGHS UNDER BOTTOM OF FILTER FRAME INCLUDED TO CATCH GREASE FLOW FROM FILTERS. EASILY REMOVABLE GREASE CUP PROVIDED UNDER TROUGHS.

HOODS INCLUDED FULL COMPLIMENT OF ALUMINUM FILTERS WHICH ARE U. L. LISTED AND N.F.P.A. APPROVED. HOODS TO BE PROVIDED WITH WELDED BRACKETS ON TOP OF HOOD FOR MOUNTING. HOOD SIZE IS 20"-24". HEIGHT & THE WIDTH IS 48".

WALL TYPE WITH MAKE-UP AIR:

WALL TYPE WITH MAKE-UP AIR'S HOOD FRONT HAVE INTEGRAL FRESH AIR MAKE UP AIR PLENUM CONSTRUCTED OF SAME MATERIAL AS HOOD. PLENUM TO BE FITTED WITH MANUALLY OPERATED ADJUSTABLE MAKE UP AIR REGISTERS.

CHAMBER TO BE 6" WIDE. HOOD HAVE 2 WIDTH SIZES 48" OR 54".

NOTE:

MATERIAL:

18 GA. STAINLESS STEEL
FOR THE ENTIRE HOOD.

CONSTRUCTION:

CONTINUALLY WELD FOR ALL SEAMS.

CLEANING:

NO GREASE COULD BE STOCK
INSIDE THE HOOD. USE
REMOVABLE GREASE CATCHER
FOR EASY CLEAN PURPOSE

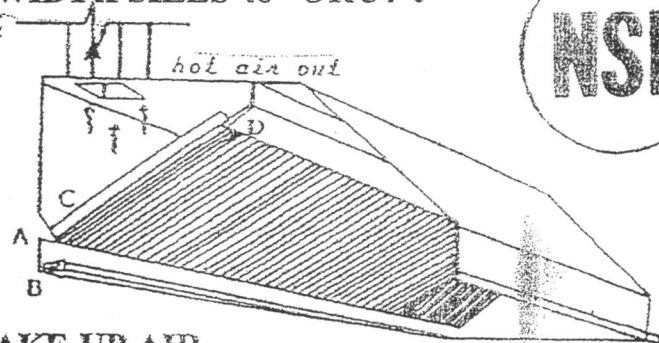
FILTER:

ALUMINUM FILTERS (MEA APPROVED)

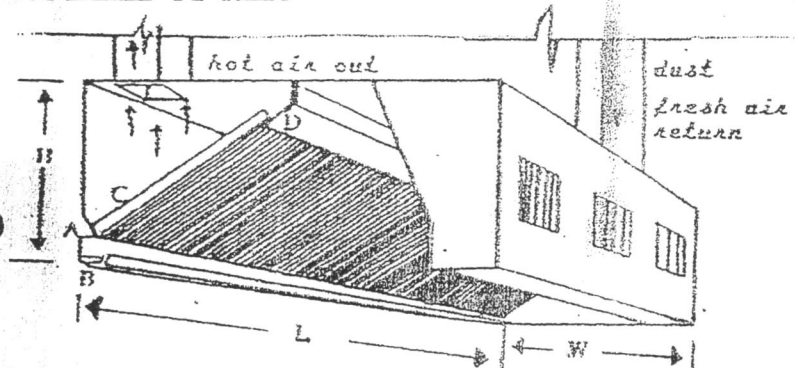
FIRE EXTINGUISHER SYSTEM:

MUST INSTALL BY LOCAL
LICENSED COMPANY

WALL TYPE



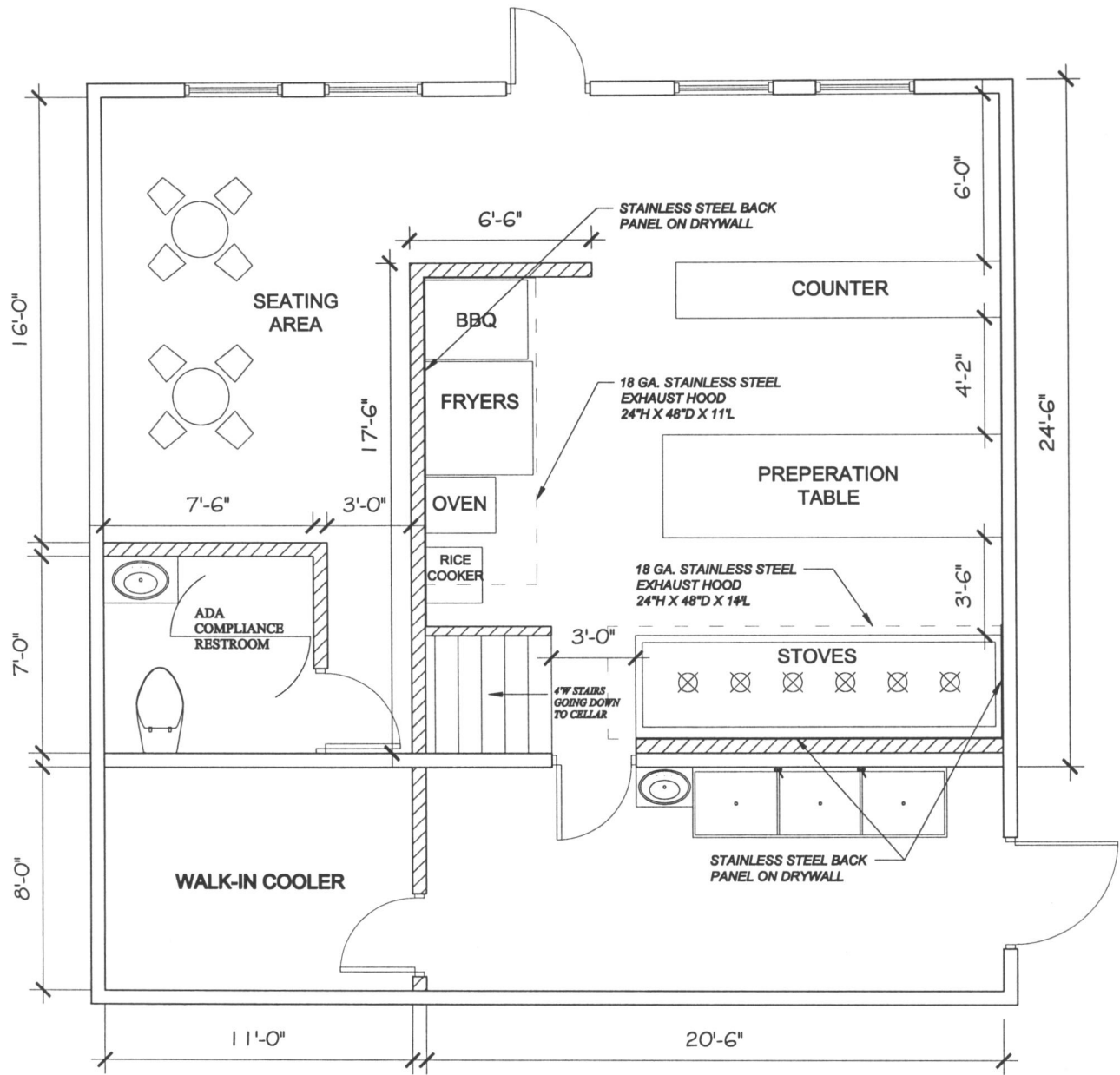
WALL TYPE W. MAKE-UP AIR



A= Grease Catcher

B=Holder

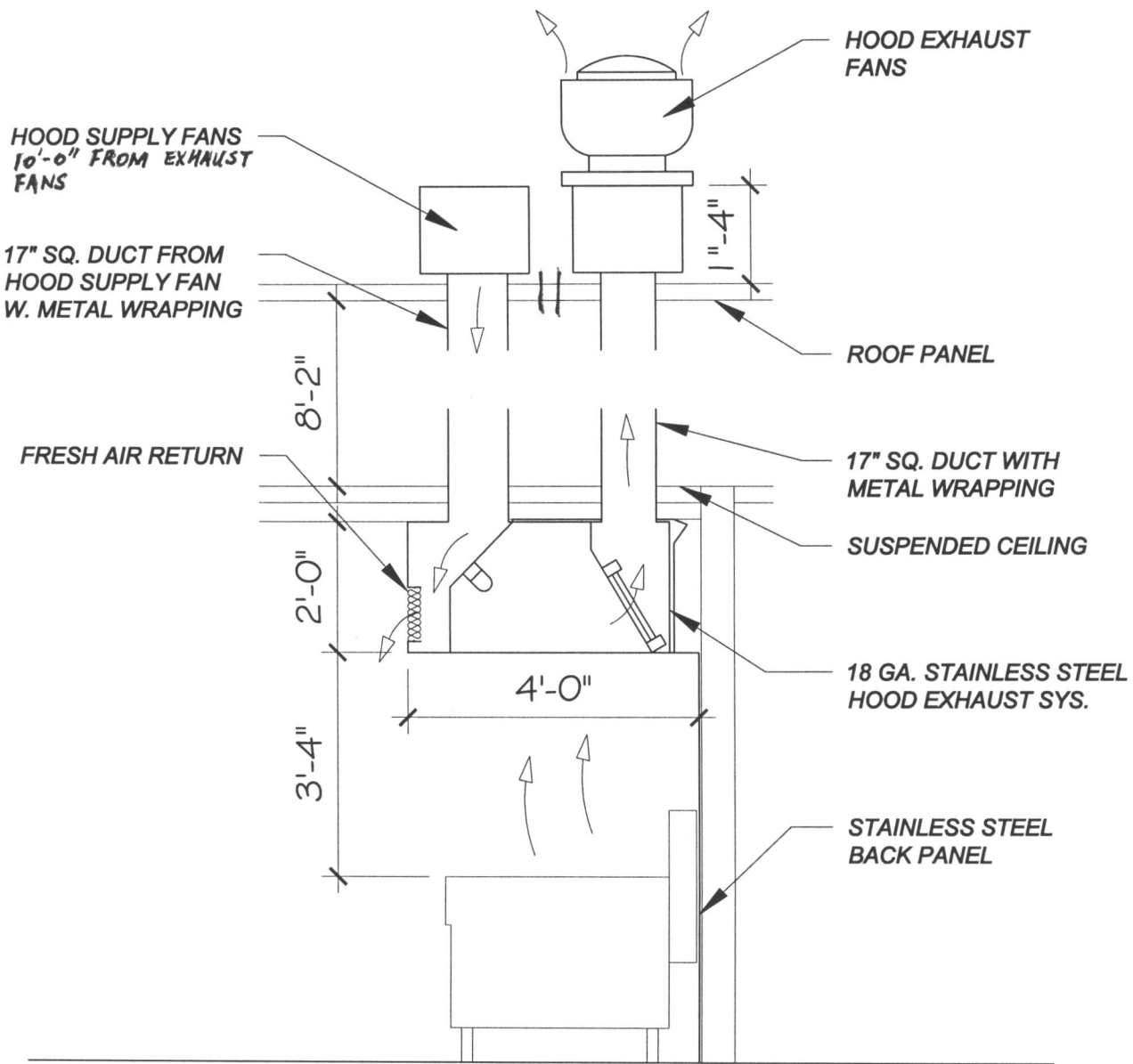
C=Filter



- EXISTING WALL - WOOD FRAME
- NEW PARTITION - METAL STUDS W. GYPSUM BOARDS

PLAN
SCALE: N.T.S.

1223 Washington Ave.



HOOD EXHAUST SYS. 11FT.

SCALE: N.T.S.

1223 Washington Ave.



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>1223 Washington Ave.</u>			Total Square Footage of Proposed Structure/Area	Square Footage of Lot	Number of Stories
Tax Assessor's Chart, Block & Lot Chart# Block# Lot#	Applicant * <u>must</u> be owner, Lessee or Buyer* Name <u>GUO SEN SHI</u> Address <u>80 YANKEE DR.</u> City, State & Zip <u>YARMOUTH, ME 04095 04096</u>			Telephone: <u>603-583-4130</u>	
408 B 023	Lessee/DBA (If Applicable)	Owner (if different from Applicant) Name Address City, State & Zip		Cost Of Work: \$ <u>5000.00</u>	C of O Fee: \$ _____ Total Fee: \$ _____
Current legal use (i.e. single family) <u>commercial</u> Number of Residential Units _____					
If vacant, what was the previous use? _____					
Proposed Specific use: <u>two exhaust hoods for a take-out restaurant</u>					
Is property part of a subdivision? <u>no</u> If yes, please name _____					
Project description: <u>adding two ^{type one} exhaust hoods to the kitchen. One is 14' long with a 2HP exhaust fan. The other one is 11' long with a 2HP exhaust fan. each units uses its its own 0.5HP return air supply fan. Both are made in stainless steel. The hoods are ^{made} with 18 gage steel, the ducts are made with 16 gage steel.</u>					
Contractor's name: <u>PIONEER KITCHEN</u>					
Address: <u>351 BROOME ST.</u>					
City, State & Zip <u>NEW YORK, NY 10013</u>				Telephone: <u>646-245-1532</u>	
Who should we contact when the permit is ready: <u>CAI ZHANG</u>				Telephone: <u>917-650-4254</u>	
Mailing address: <u>80 YANKEE DR. YARMOUTH, ME 04096</u>					

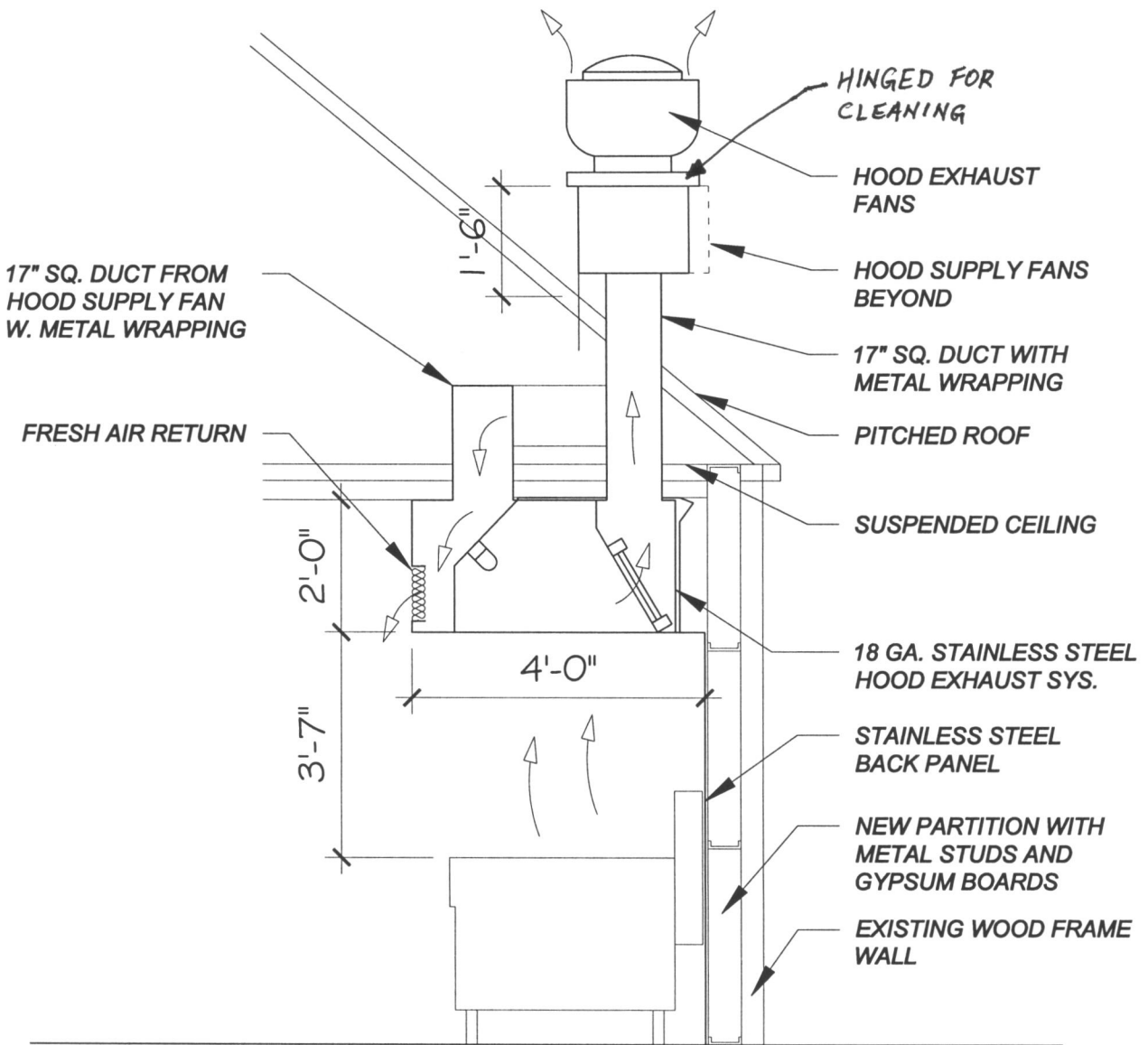
Please submit all of the information outlined on the applicable Checklist. Failure to do so will result in the automatic denial of your permit.

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: 12/10/2010

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



HOOD EXHAUST SYS. 14FT.

SCALE: N.T.S.

1223 Washington Ave.