General Building Permit Applicat

If you or the property owner owes real estate or personal property taxes or use within the City, payment arrangements must be made before permits of a

Reviewed for Code Compliance
Inspections Division
Approved with Conditions

Date: 06/06/16

Address/Location of Construction: 1035 Ocean Ave Portland ME 04103		
Total Square Footage of Proposed Structure:		
Tax Assessor's Chart, Block & Lot Chart# Block# Lot# 415 B-3 49A-A-3	**Applicant Name:** LKLC / Nick Nappi Address 1035 Ocean Ave City, State & Zip Portland, ME 04103	Telephone: 207-615-2925 cell 207-747-5304 office Email: nicknap444@gmail.com
Lessee/Owner Name: LKLC / Nick Nappi (if different than applicant) Address: 1035 Ocean Ave. City, State & Zip: Portland, ME 04103 Telephone 207-615-2925 Brent Napp 207-615-4019 Nick Nappi E-mail: nicknap444@gmail.com	**Contractor Name:** Bourgoin tSonS (if different from Applicant) Address: 123 Davis rd City, State & Zip: Durham ME. 04222 Telephone 207-749-1878 E-mail: danbourgoin@gmail.com	Cost of Work: $ 3,500 C of O Fee: $ Historic Rev $ Total **Fees:** $

Current Use (i.e. single family)

If vacant, what was the previous use?

Proposed Specific use:

Is property part of a subdivision? If yes, please Name

Project description:
Install Kitchen Hood System to meet NFPA#96

Who should we contact when the permit is ready:	Bourgoin tSons Dan Bourgoin
Address:	123 Davis rd
City, State & Zip:	Durham ME 04222
E-mail Address:	danbourgoin@gmail.com
Telephone:	207 749 1878

Please submit all of the information outlined on the applicable checklist. Failure to do so causes an automatic permit denial.

In order to be sure the City fully understands the full scope of the project, the 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 Department of Permitting and Inspections on-line at www.portlandmaine.gov, or stop by the 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: **Date:**

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

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Commercial Hood / Exhaust Application

Dear Applicant,

The following is a checklist to assist you in filing for a permit for a Kitchen Exhaust system. Please complete this and submit job specific construction documents that demonstrate compliance.

1. Type of System:

Type I X 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.

2. Type of Materials:

Is the hood Stainless steel or other type of steel? 16 gauge stainless steel

If other, what type? _____

Is the duct work Stainless steel or other type of steel? 16 gauge galv. steel

If other, what type? _____

Thickness of the steel for the hood: 16 gauge Thickness of the duct for the hood: 16 gauge steel

Type of Hood and Duct Supports Lgs to wall 3/8 Lgss and 3/8 thread rod.

Type of seams and Joints Solid welded

Grease Gutters provided? N/A Hood Clearance reduction to Combustibles design /specs:

Install 2" min wool wall noncombustible and on top of Hood 3" Air space behind Hood, and 3" plus on top of Hood.

Duct Clearance reduction to Combustibles design /specs:

Duct to be wrap in 3m 615+ grease duct wrap were near combustibles

Vibration Isolation System: N/A

389 Congress Street * Portland Maine 04101-3509 * Phone: (207) 874-8703 * Fax: (207) 874-8716
http://www.portlandmaine.gov * E-Mail: buildinginspections@portlandmaine.gov

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Air Velocity within the duct system .75 sp. 2900 cfm

Grease accumulation prevention system: N/A

Cleanouts: in 90° eblows

Grease Duct enclosure: 615+ 3m grease duct wrap

Exhaust Termination: Roof _____ Wall X

Fire Suppression System: Done by other

Exhaust fan mounting and clearance from the roof / wall or Combustibles:
Fan 18" base above roof and 10' Away from combostibles

Exhaust fan distance from property lines: 10'

Exhaust fan distance from other vents or openings: 10'

Exhaust fan distance from adjacent buildings: 10'

Exhaust fan height above adjoining grade: 20'

3. Hood Specs

Style of Hood: Canpy

Type of Filter: grease baffles

Height of filter above nearest cooking surface: 36"

Capacity of hood CFM: 2900 sp cfms

Make up Air system description and capacity:
makeup air to return into 2320 Cfms At .1 sp. Install outside Wood and duct with 24ga galv pipe to tube axial fan then duct into make up air plum box in front of Wood.