

City of Portland, Maine - Building or Use Permit Application

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

Permit No: 09-0429	Issue Date: 5/21/09	CBL: 429 C006001
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Location of Construction: 14 VERANDA ST	Owner Name: ROCKPROP LLC	Owner Address: 33 LEIGHTON RD	Phone:
Business Name:	Contractor Name: Bourgoin & Sons	Contractor Address: 123 Davis Road Durham	Phone: 2077491878
Lessee/Buyer's Name	Phone:	Permit Type: Hood Systems, Commerical	Zone: B-2

Past Use: Commercial - Restaurant	Proposed Use: Commercial - Restaurant - Install (1) type I Kitchen Hood & (1) Type II Hood w/fans	Permit Fee: \$210.00	Cost of Work: \$18,767.00	CEO District: 4
		FIRE DEPT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Denied * See Conditions	INSPECTION: Use Group: A-2 Type: SB IBC-2007	

Proposed Project Description:
Install (1) type I Kitchen Hood & (1) Type II Hood w/fans

Signature: *(KG)* Signature: *CL 5/21/09*

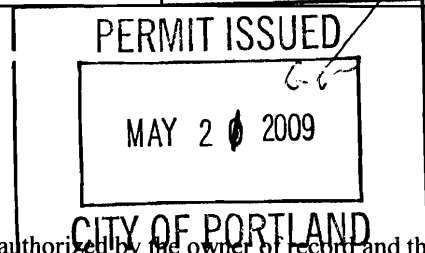
PEDESTRIAN ACTIVITIES DISTRICT (P.A.D.)

Action: Approved Approved w/Conditions Denied

Signature: _____ Date: _____

Permit Taken By: Ldobson	Date Applied For: 05/07/2009	Zoning Approval
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<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 <input type="checkbox"/> Site Plan Maj <input type="checkbox"/> Minor <input type="checkbox"/> MM <input type="checkbox"/> Date: <i>5/8/09</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 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: _____
	Date: <i>5/8/09</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

07/02/09 Type I Hood inspection okay

~~11/11~~

Form # P 04

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK
CITY OF PORTLAND

Please Read Application And Notes, If Any, Attached

BUILDING DEPARTMENT

PERMIT

Permit Number: 090429

PERMIT ISSUED
MAY 20 2009

This is to certify that ROCKPROP LLC /Bourgoin & Sons
has permission to Install (1) type 1 Kitchen Hood (1) Type Hood Fans
at 14 VERANDA ST CE 429 C00600

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 his 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 lathed or otherwise finished-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. CAPT. R. Sauter
Health Dept. _____
Appeal Board _____
Other _____
Department Name _____

Chris S. [Signature] 5/21/09
Director - Building & Inspection Services

PENALTY FOR REMOVING THIS CARD

BUILDING PERMIT INSPECTION PROCEDURES

Please call 874-8703 or 874-8693 (ONLY)

to schedule your inspections as agreed upon

Permits expire in 6 months, if the project is not started or ceases for 6 months.

The Owner or their designee is required to notify the inspections office for the following inspections and provide adequate notice. Notice must be called in 48-72 hours in advance in order to schedule an inspection:

By initializing at each inspection time, you are agreeing that you understand the inspection procedure and additional fees from a "Stop Work Order" and "Stop Work Order Release" will be incurred if the procedure is not followed as stated below.


A Pre-construction Meeting will take place upon receipt of your building permit.

 X **Final inspection required at completion of work.**

Certificate of Occupancy is not required for certain projects. Your inspector can advise you if your project requires a Certificate of Occupancy. All projects DO require a final inspection.

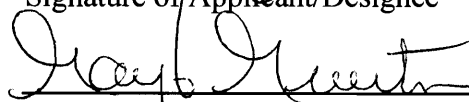
If any of the inspections do not occur, the project cannot go on to the next phase, REGARDLESS OF THE NOTICE OR CIRCUMSTANCES.

CERIFICATE OF OCCUPANICES MUST BE ISSUED AND PAID FOR, BEFORE THE SPACE MAY BE OCCUPIED.



Signature of Applicant/Designee

5-21-09
Date



Signature of Inspections Official

5/21/09
Date

City of Portland, Maine - Building or Use Permit

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Permit No: 09-0429	Date Applied For: 05/07/2009	CBL: 429 C006001
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Location of Construction: 14 VERANDA ST	Owner Name: ROCKPROP LLC	Owner Address: 33 LEIGHTON RD	Phone:
Business Name:	Contractor Name: Bourgoin & Sons	Contractor Address: 123 Davis Road Durham	Phone (207) 749-1878
Lessee/Buyer's Name	Phone:	Permit Type: Hood Systems, Commerical	

Proposed Use: Commercial - Restaurant - Install (1) type I Kitchen Hood & (1) Type II Hood w/fans	Proposed Project Description: Install (1) type I Kitchen Hood & (1) Type II Hood w/fans
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Dept: Zoning **Status:** Approved **Reviewer:** Marge Schmuckal **Approval Date:** 05/08/2009

Note: **Ok to Issue:**

- 1) Separate permits shall be required for any new signage.
- 2) This permit is being approved on the basis of plans submitted. Any deviations shall require a separate approval before starting that work.

Dept: Building **Status:** Approved with Conditions **Reviewer:** Chris Hanson **Approval Date:** 05/21/2009

Note: **Ok to Issue:**

- 1) Equipment must be installed in compliance per the manufacturer's specifications
- 2) 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.

Dept: Fire **Status:** Approved with Conditions **Reviewer:** Capt Keith Gautreau **Approval Date:** 05/08/2009

Note: **Ok to Issue:**

- 1) Install shall comply with all manufacture's specifications.
- 2) Install shall comply with NFPA 96.
A compliance letter is required



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>14 VERANDA ST PORTLAND</u>		
Total Square Footage of Proposed Structure <u>N/A</u>		Square Footage of Lot <u>5064 SQ FT</u>
Tax Assessor's Chart, Block & Lot Chart# <u>429</u> Block# <u>C</u> Lot# <u>6</u>	Owner: <u>ROCK PROP LLC</u> <u>33 LIGHTHOUSE RD</u> <u>YARMOUTH ME 04096</u>	Telephone:
Lessee/Buyer's Name (If Applicable) <u>HAI PHAM</u> <u>VERANDA THAI</u> <u>PORTLAND, ME</u>	Applicant name, address & telephone: <u>BLUE COLD DIST</u> <u>10 SNOW CANNING RD</u> <u>SCARBOROUGH ME 04074</u> <u>885-0107</u>	Cost Of Work: \$ <u>18,767.50</u> Fee: \$ <u>210</u> C of O Fee: \$ <u>210</u>
Current legal use (i.e. single family) _____ If vacant, what was the previous use? _____ Proposed Specific use: <u>RESTAURANT</u> Is property part of a subdivision? <u>NO</u> If yes, please name _____ Project description: <u>INSTALL (1) TYPE I KITCHEN HOOD AND (1) TYPE II HOOD W/FANS</u>		
Contractor's name, address & telephone: <u>BURGESS & SONS DUTCHMAN ME</u> <u>749-1876</u> Who should we contact when the permit is ready: <u>BILL SAWYER</u> Mailing address: _____ Phone: <u>885-0107</u> <u>10 SNOW CANNING RD</u> <u>SCARBOROUGH ME 04074</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, 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: <u>Bill Sawyer</u>	Date: <u>5-5-09</u>
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This is not a permit; you may not commence ANY work until the permit is issued.

MAY - 7 2009



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 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.

Type of Materials:

Is the hood Stainless steel or other type of steel? Stainless If Other, what Type? _____

Is the duct work Stainless steel or other type of steel? Other If Other, what type? 16ga Galv steel

Thickness of the steel for the hood 16ga

Thickness of the duct for the hood 16ga

Type of Hood and Duct Supports

Convey Supports 3/8 thread rod Also 3/8 Lag in wall studs

Type of seams and Joints Solid welded

Grease Gutters provided? Grease Box on Fan

Hood Clearance reduction to Combustibles design /specs:

1" Air space 24ga galv 1" min wool 24ga Stainless steel

Duct Clearance reduction to Combustibles design /specs:

Duct wrap 3m grease duct wrap and 18" off building

Vibration Isolation System:

N/A

Air Velocity within the duct system 4800 cfm -0.742 S.P.

Grease accumulation prevention system:

N/A

Cleanouts 90° and 45° elbow 2100"

Grease Duct enclosure 3m grease duct wrap and 18" off building

Exhaust Termination Roof _____ Wall X

Fire Suppression System 6 gallon system

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

90° out wall and up to roof 18" Always and 40' Away from roof

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 24'

Hood Specs

Style of Hood Canopy

Type of Filter Baffle

Height of filter above nearest cooking surface 36"

Capacity of hood CFM 4800 cfm

Make up Air system description and capacity

Make up air wall mounted and bring in 3360 cfm

Grease Gutters provided? N/A

Hood Clearance reduction to Combustibles design /specs:

Steam hood 1" Air space

Duct Clearance reduction to Combustibles design /specs:

1" Air space

Vibration Isolation System:

N/A

Air Velocity within the duct system 700 cfm - 0.90 SP

Grease accumulation prevention system:

Cleanouts _____

Grease Duct enclosure _____

Exhaust Termination Roof Wall _____

Fire Suppression System _____

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

18" Above soffit

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 24'

Hood Specs

Style of Hood Canopy

Type of Filter N/A

Height of filter above nearest cooking surface 6'-6" off floor

Capacity of hood CFM 700cfm

Make up Air system description and capacity

Size in with grease hood



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

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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? Stainless If Other, what Type? _____

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

Thickness of the steel for the hood 16ga

Thickness of the duct for the hood 24ga

Type of Hood and Duct Supports

Concy 3/8 threaded rod // Lags in wall studs

Type of seams and Joints screw and sealed water tight

outside duct work

High temp cleanout doors

46" roof

(Steam) (12" or equal to)
Dist. hood vent 24ga galv steel
each joint sealed

wall braces welded to duct and lag into wall

(20"x20")
16ga galv steel grease duct solid welded

wall mounted make up air

24ga galv steel
sealed water tight

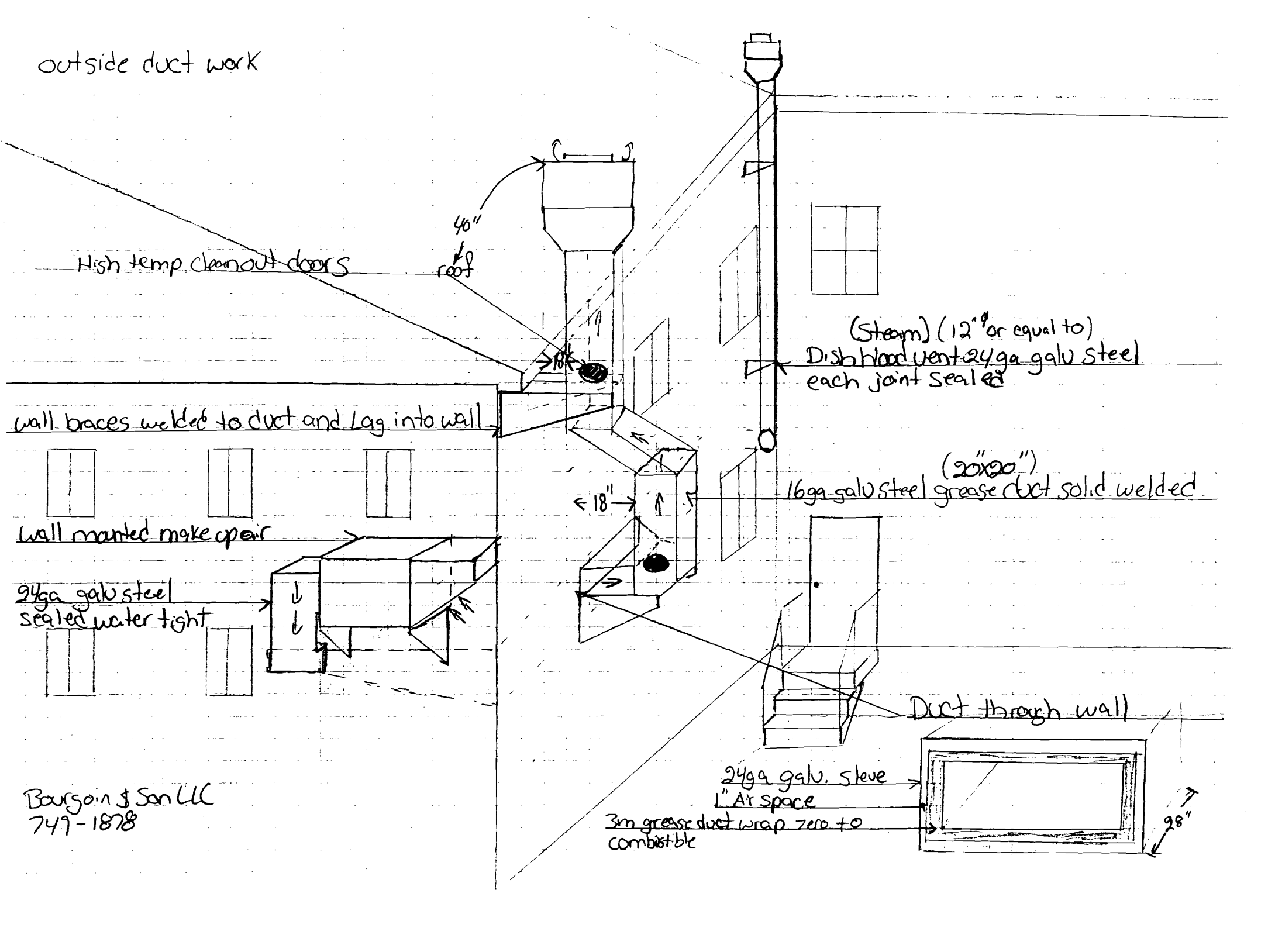
Duct through wall

24ga galv. stove
1" Air space

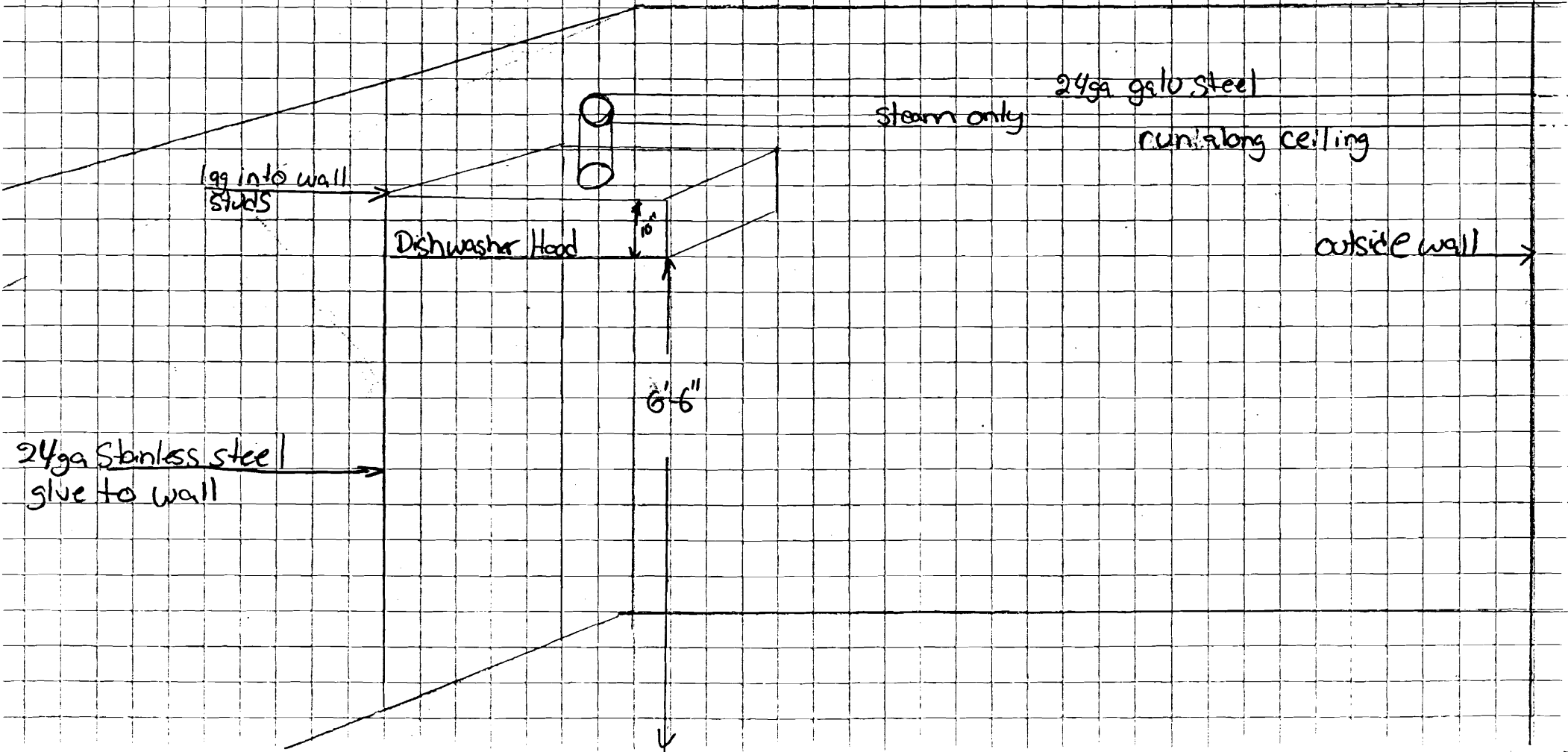
3m grease duct wrap zero to
combustible

28"

Bourgoin & Son LLC
747-1878

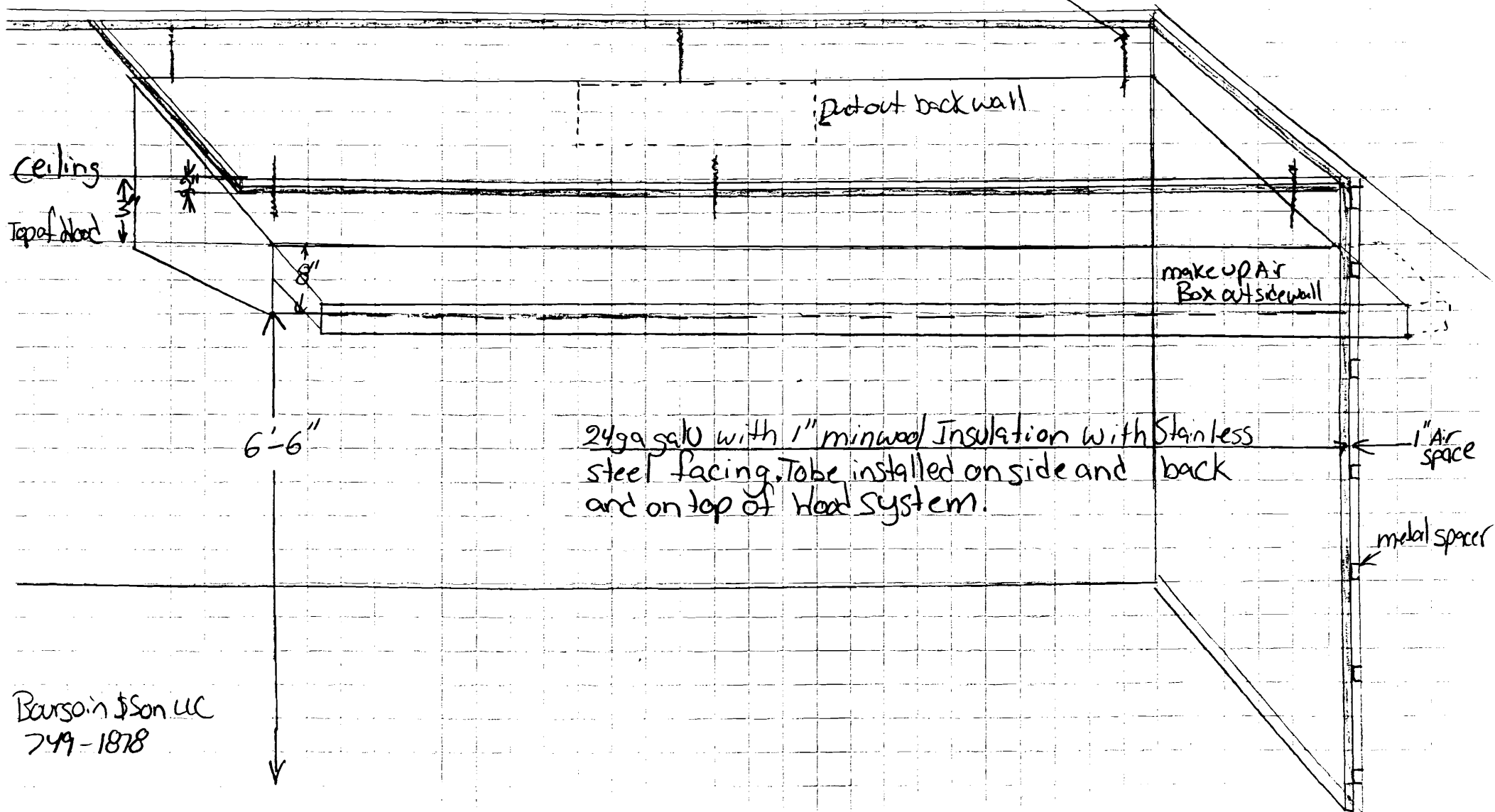


Steam Hood

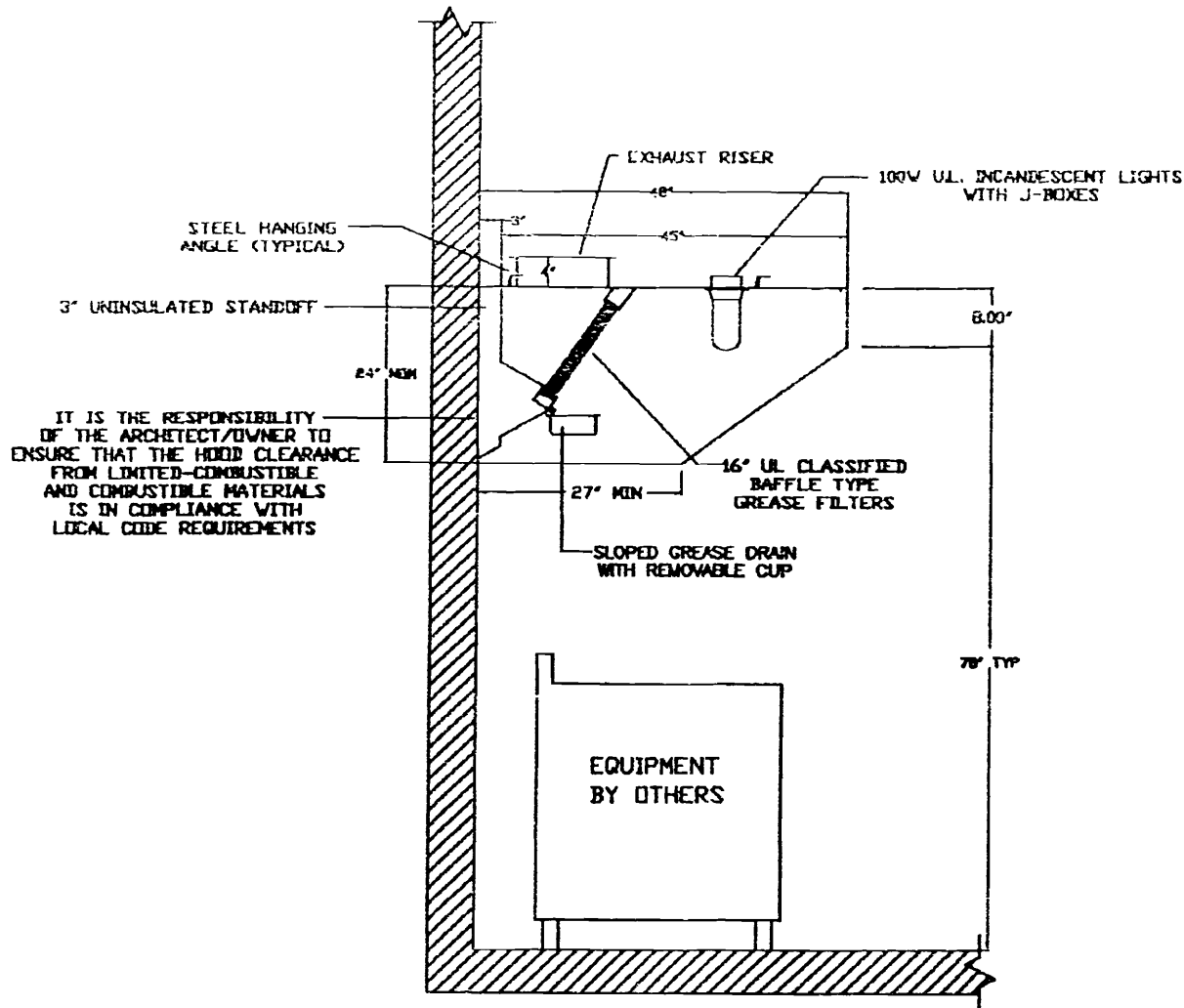


wall and ceiling covering

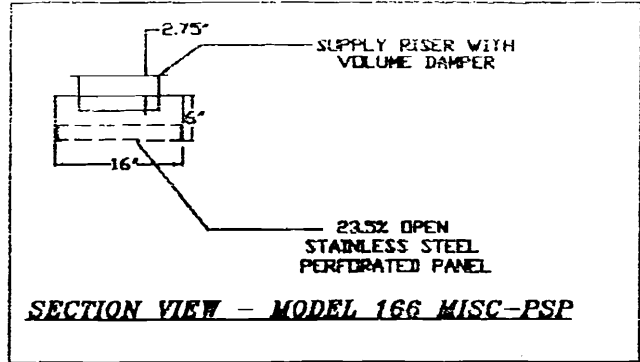
Hood supported By $\frac{3}{8}$ threaded rod To second rafter and Lag into wall studs



Boursoin & Son LLC
749-1878



SECTION VIEW - MODEL 458-SNDa



SECTION VIEW - MODEL 166 MISC-PSP

CUSTOMER APPROVAL TO MANUFACTURE:

Approved as Noted

Approved with NO Exception Taken

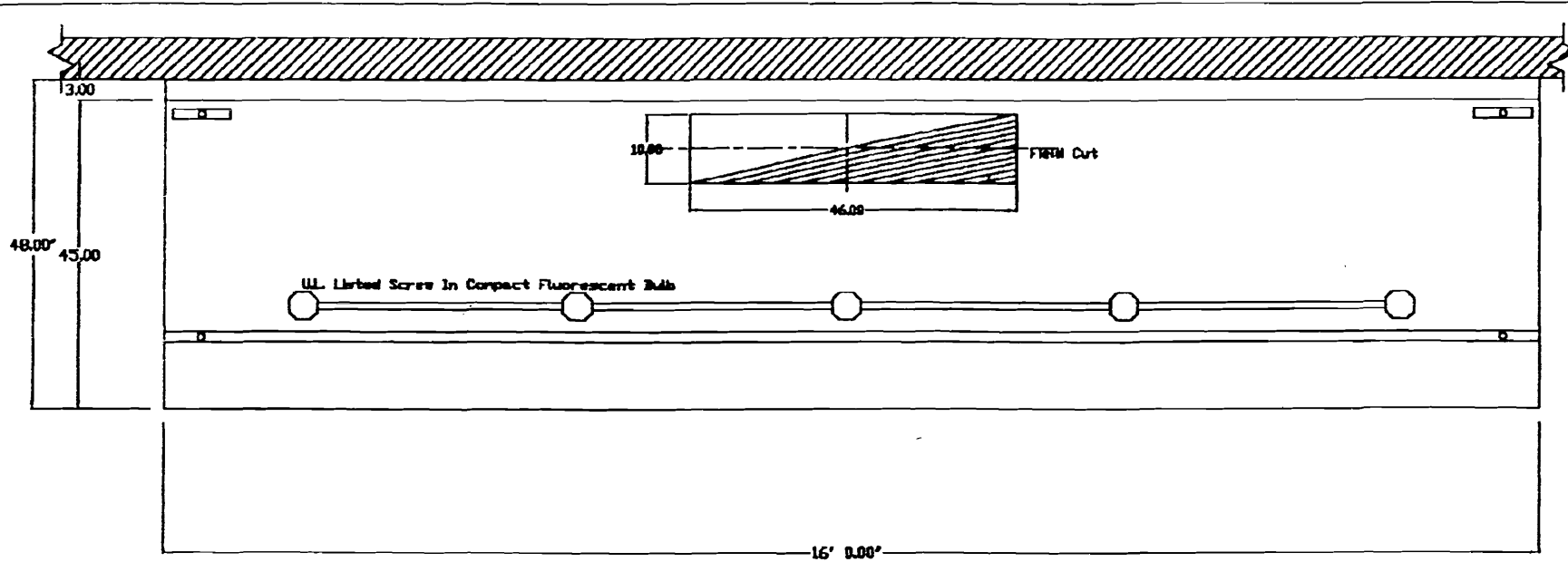
Revised and

SIGNATURE *Paul Miller*

Your Title _____ Date _____



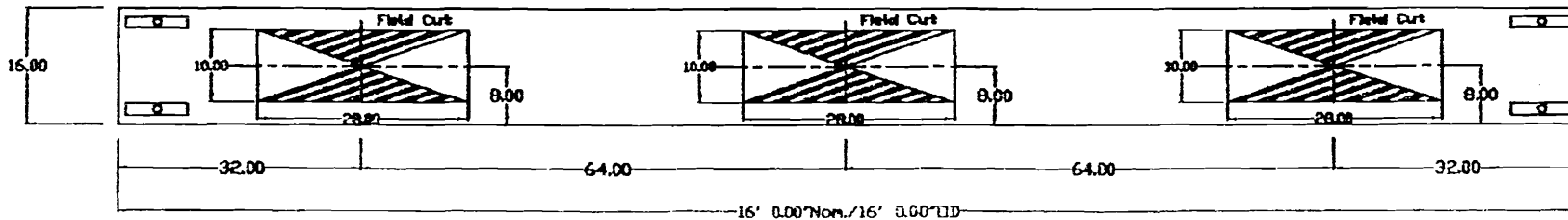
JOB Veranda Thal 16'	
LOCATION	
DATE 4/30/2009	JOB # 955133
DWG # VerandaThal16'	DRAWN BY BFC
REV. 1.00	SCALE 8.5" x 11"



PLAN VIEW - Hood #2

16' 0.00" LONG 458SNDa

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



PLAN VIEW - Hood #3

16' 0.00" LONG 166MISC--PSP

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

CUSTOMER APPROVAL TO MANUFACTURE:

Approved as Noted

Approved with NO Exception Taken

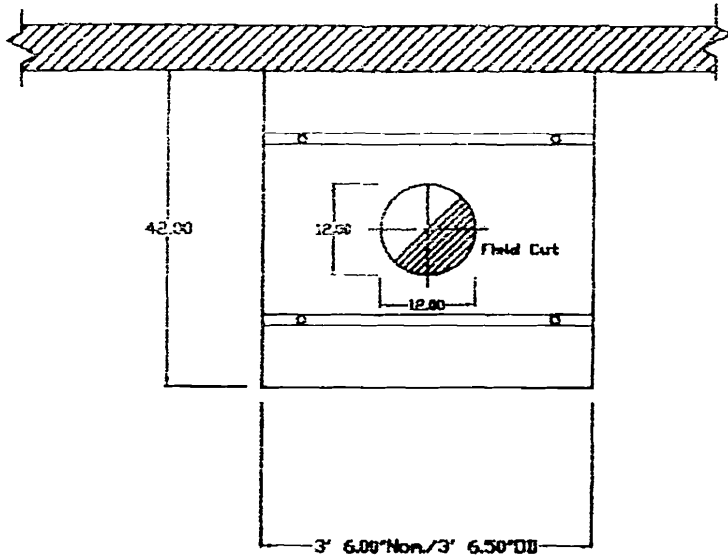
Review and Signature

SIGNATURE: *D. P. ...*

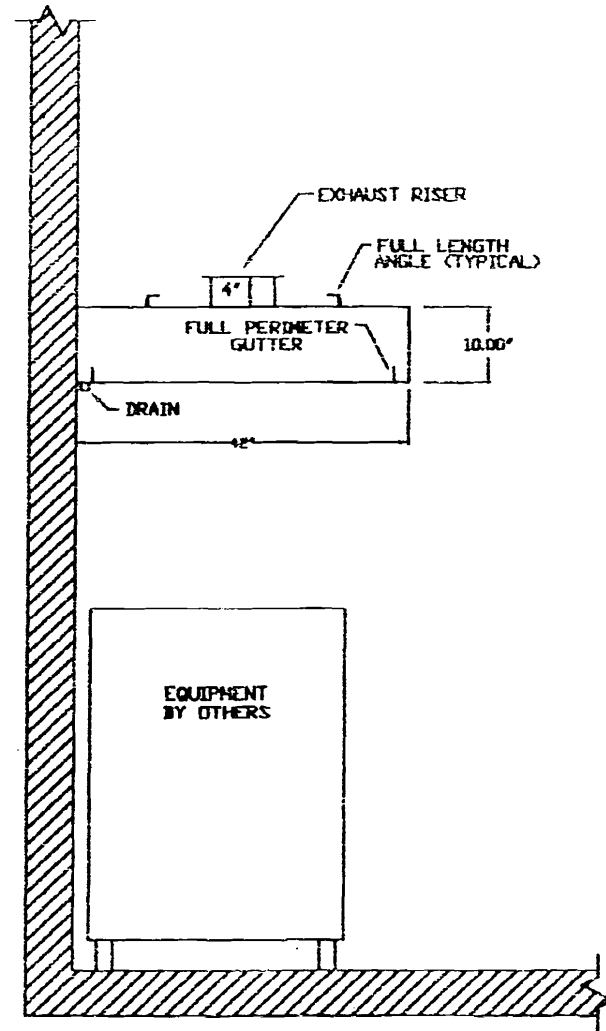
Your Title: _____ Date: _____



JOB Veranda Thal 16'	
LOCATION	
DATE 4/30/2009	JOB # 955133
DWG # Veranda Thal 16'	DRAWN BY BFC
REV. 1.00	SCALE 8.5' x 11'



PLAN VIEW - Hood #1
3' 6.00" LONG 4210VH1-G



SECTION VIEW - MODEL 4210-YH1
WITH FULL PERIMETER GUTTER

CUSTOMER APPROVAL TO MANUFACTURE:

Approved as Noted

Approved with NO Exception Taken

Device and Assembly

SIGNATURE: *D. Williams*

Your Title: _____ Date: _____

CAPTIVE AIR

JOB Veranda Thal 16'	
LOCATION	
DATE 4/30/2009	JOB # 955133
DWG # VerandaThal16'	DRAWN BY BFC
REV. 1.00	SCALE 8.5' x 11'

HOOD INFORMATION

HOOD NO.	MODEL	LENGTH	MAX. COOKING TEMP.	EXHAUST PLENUM RISER(S)					TOTAL SUP. CFM	SUPPLY PLENUM RISER(S)					HOOD CONSTRUCTION	HOOD CONFIG.		
				TOTAL EXH. CFM	WIDTH	LENG.	DIA.	CFM		S.P.	WIDTH	LENG.	DIA.	CFM		S.P.	END TO END	ROW
1	4210 VHI-G	3' 6.00"	700 Deg.	700			12"	700	-0.090"	0						304 SS 100%	ALONE	ALONE
2	458 SNOa	16' 0.00"	300 Deg.	4800	10'	46'		4800	-0.742"	0						430 SS 100%	ALONE	ALONE
3	166 MISC-PSP	16' 0.00"	300 Deg.	0						3368						430 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		ELECTRICAL	SWITCHES				
									TYPE	SIZE	MODEL #	QUANTITY	LOCATION			
1					0										NO	69 LBS
2	Alum Baffle w/ Handles	2 8	16" 16"	16" 28"	5	Screw In Compact Fluore	NO								NO	448 LBS
3					0										NO	136 LBS

HOOD OPTIONS

HOOD NO.	OPTION
2	BACK STANDOFF 3" Wide
	LEFT END PANEL 27' Top Width, 24' Bottom Width, 36' High 430 SS

PERFORATED SUPPLY PLENUM(S)

HOOD NO.	POS.	LENGTH	WIDTH	HEIGHT	RISER(S)				
					WIDTH	LENG.	DIA.	CFM	S.P.
3	Front	192"	16"	6"	10"	28"		1120	0.164"
					10"	28"		1120	0.164"
					10"	28"		1120	0.164"

CUSTOMER APPROVAL TO MANUFACTURE:

Approved as Noted

Approved with NO Exception Taken

Review and Approved

SIGNATURE: *Dulmer*

Your Title: _____ Date: _____



JOB Veranda Thal 16'	
LOCATION	
DATE 4/30/2009	JOB # 955133
DWG # VerandaThal16'	DRAWN BY BFC
REV. 1.00	SCALE 8.5' x 11'

EXHAUST FAN INFORMATION

FAN UNIT NO.	FAN UNIT MODEL #	MODEL	TAG	CFM	S.P.	RPM	H.P.	#	VOLT	FLA	WEIGHT (LBS.)
1	DU33HFA	DU33HFA		700	0.750	1477	0.333	1	115	4.1	61.30
2	NCA30HPFA	NCA30HPFA		4800	1.500	693	3.000	1	230	17.0	384.20

HEATER/MUA FAN INFORMATION

FAN UNIT NO.	FAN UNIT MODEL #	BLOWER	HOUSING	TAG	CFM	S.P.	RPM	H.P.	#	VOLT	FLA	WEIGHT (LBS.)
3	NSAU2-G12	G12	NSAU2		3360	0.500	785	1.500	1	230	10.2	328.47

FAN OPTIONS

FAN UNIT NO.	OPTION (Qty. - Descr.)
1	1 - Fan Base Ceramic Seal - For Grease Ducts
	1 - 1 15-RDD Damper
2	1 - Grease Box
	1 - Fan Base Ceramic Seal - For Grease Ducts
	1 - Hinge Kit (HDD) - Ships Loose for Curb Supplied by Others
3	1 - Gravity Backdraft Damper for Size 2 Housing
	1 - Wall Mount Option for Size 2 Untempered Fan

FAN ACCESSORIES

FAN UNIT NO.	FAN UNIT TAG	EXHAUST			SUPPLY			
		GREASE CUP	GRAVITY DAMPER	WALL MOUNT	SIDE DISCHARGE	GRAVITY DAMPER	MOTORIZED DAMPER	WALL MOUNT
1			YES					
2		YES						
3					YES	YES		YES

CUSTOMER APPROVAL TO MANUFACTURE:

Approved as Noted

Approved with NO Exception Taken

Review and Sign-off

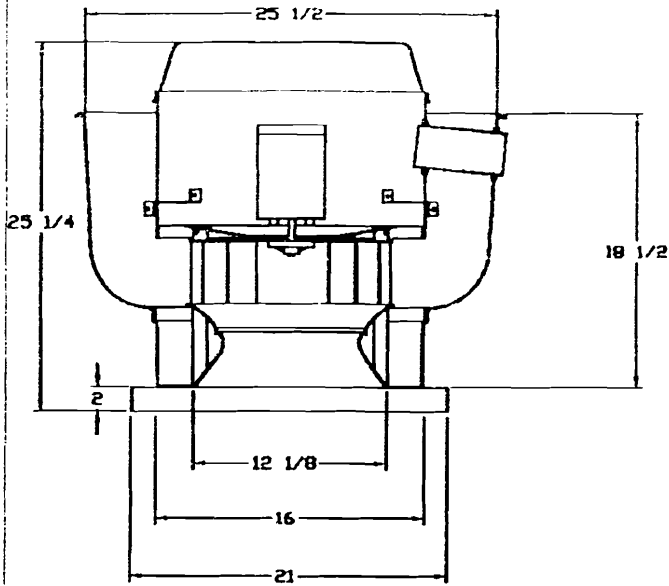
SIGNATURE: *[Signature]*

Your Title: _____ Date: _____



JOB Veranda Thal 16'	
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FAN #1 TU33HEA - EXHAUST FAN



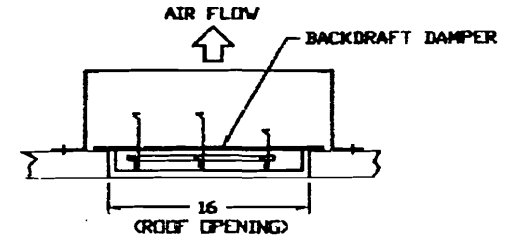
FEATURES:

- ROOF MOUNTED FANS
- UL705
- VARIABLE SPEED CONTROL
- INTERNAL WIRING
- WEATHERPROOF DISCONNECT
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE)

OPTIONS

- FAN BASE CERAMIC SEAL - FOR GREASE DUCTS
- I 15-BDD DAMPER

BACKDRAFT DAMPER INSTALLATION

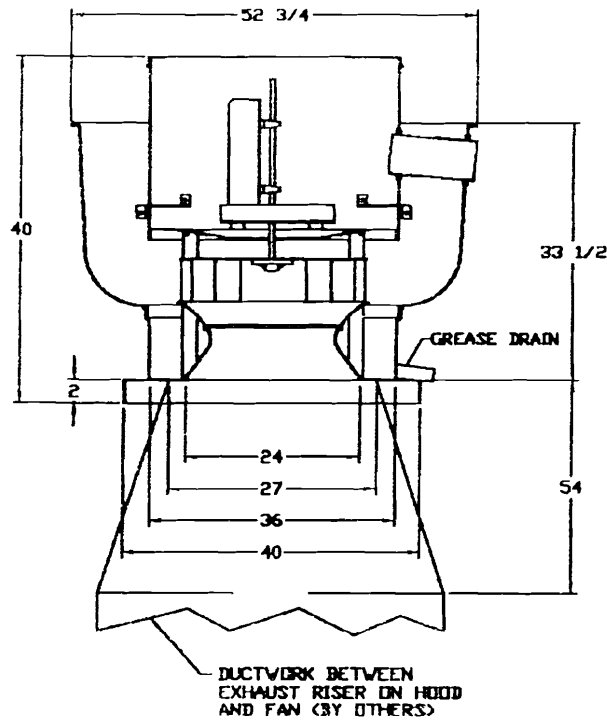


CUSTOMER APPROVAL TO MANUFACTURE:	
Approved as Noted	<input type="checkbox"/>
Approved with No Exception Taken	<input type="checkbox"/>
Review and Approval	<input type="checkbox"/>
SIGNATURE: <i>[Signature]</i>	
Your Title	Date



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DWG # VerandaThal16'	DRAWN BY BFC
REV. 1.00	SCALE 8.5' x 11'

FAN #2 NCA30HPFA - EXHAUST FAN



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
- FAN BASE CERAMIC SEAL - FOR GREASE DUCTS
- HINGE KIT (HD)- SHIPS LOOSE FOR CURB SUPPLIED BY OTHERS

CUSTOMER APPROVAL TO MANUFACTURE:

Approved as Noted

Approved with NO Exception Taken

Review and Re-Check

SIGNATURE: *[Signature]*

Your Title _____ Date _____

CAPTIVE AIR

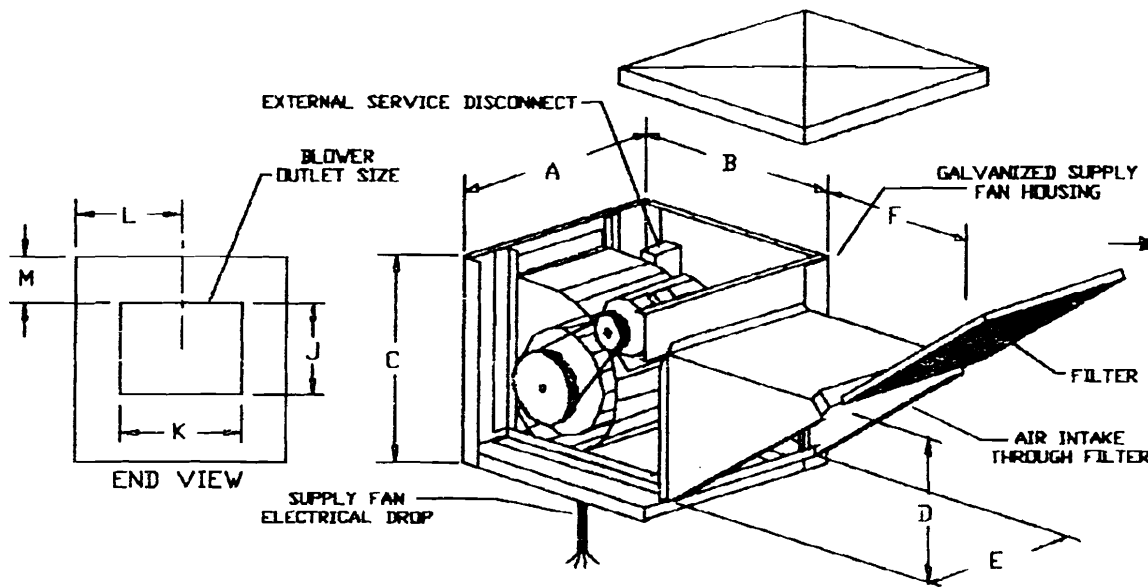
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DATE 4/30/2009	JOB # 955133
DWG # Veranda Thal 16'	DRAWN BY BFC
REV. 1.00	SCALE 8.5' x 11'

NSAU-1 AND NSAU-2 SERIES SIDE DISCHARGE SUPPLY FANS



SUPPLY AIR UNIT DIMENSIONAL DATA

MODEL	BLOWER	HP RANGE	A	B	C	D	E	F	FILTER QTY.	FILTER SIZE	WEIGHT
NSAU-1	G-10	.33 - 2	26	32	28	20	20	26	2	16" X 20"	175 LBS
NSAU-2	G-12	.33 - 3	36	40	35	28.5	25	29	2	20" X 25"	275 LBS
	G-15	.75 - 5						33.75	3	20" X 25"	315 LBS



CURB/BLOWER DIMENSIONAL DATA

MODEL	BLOWER	G	H	J	K	L	M
NSAU-1	G-10	23	14	11-3/4	13-1/2	13	6-1/4
NSAU-2	G-12	32.5	14	13-3/4	15-7/8	18	10
	G-15			16-1/8	18-7/8	18	6-1/2

CAPTIVE-AIRE SYSTEMS, INC. RESERVES THE RIGHT TO MODIFY THE DESIGN, MATERIALS AND/OR SPECIFICATIONS AS A RESULT OF CODE REQUIREMENTS OR PRODUCT IMPROVEMENTS RESULTING FROM ONGOING RESEARCH AND DEVELOPMENT.

CUSTOMER APPROVAL TO MANUFACTURE:

Approved as Noted

Approved with NO Exception Taken

Review and Re-Check

SIGNATURE: *[Signature]*

Your Title: _____ Date: _____



JOB Veranda Thal 16'

LOCATION

DATE 4/30/2009

JOB # 955133

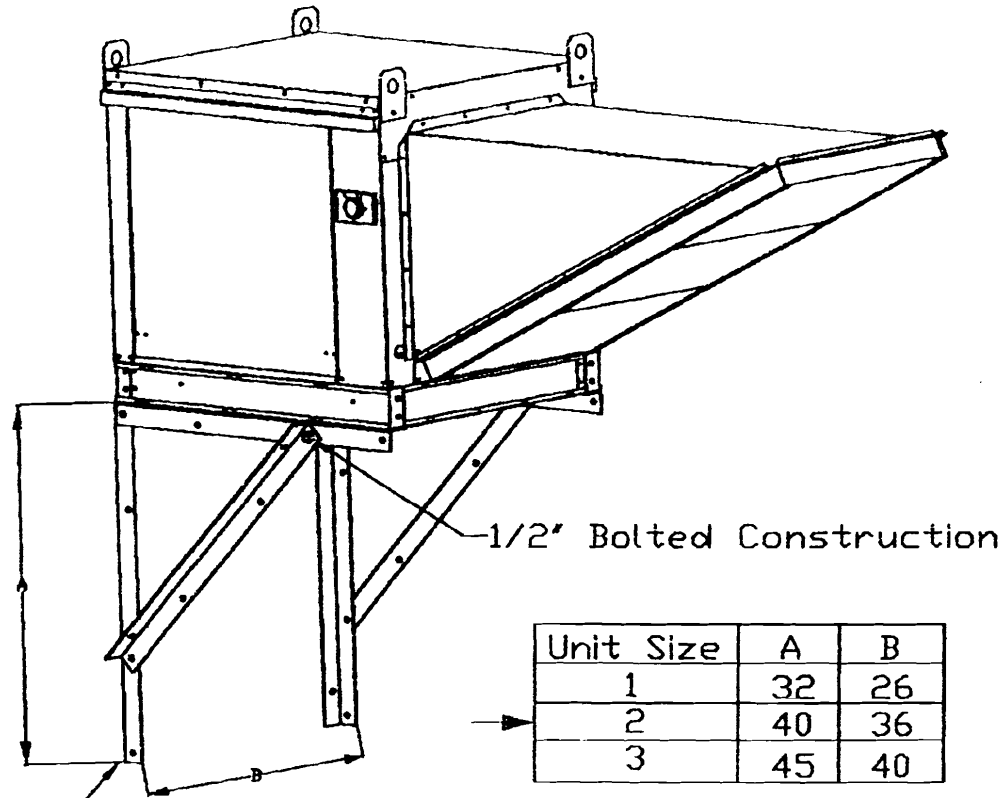
DWG # VerandaThal16'

DRAWN BY BFC

REV. 1.00

SCALE 8.5" x 11"

Untempered Supply Fan Wall Mount Bracket Detail



2" x 2" 10 GA Galv Angle

CUSTOMER APPROVAL TO MANUFACTURE:

Approved as Noted

Approved with NO Exception Taken

Review and

SIGNATURE *D. Williams*

Your Title _____ Date _____

CAPTIVE AIR

JOB Veranda Thal 16'

LOCATION

DATE 4/30/2009

JOB # 955133

DWG # Veranda Thal 16'

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REV. 1.00

SCALE 8.5' x 11'