

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK

CITY OF PORTLAND

Please Read Application And Notes, If Any, Attached

BUILDING INSPECTION

PERMIT ISSUED

Permit Number: 060444

APR 10 2006

CITY OF PORTLAND

This is to certify that SCARKS MICHAEL /Simplex / Grinnell

has permission to Upgrade range guard Kitchen Hood System to a P-100 Chem system

AT 500 WASHINGTON AVE

429 100700

provided that the person or persons, firm or corporation accepting this permit shall comply with all of the provisions of the Statutes of Oregon 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.

Notification of inspection must be given and when permission procured before this building or part thereof is altered or closed-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. Greg Cox 4-4-06

Health Dept.

Appeal Board

Other

DepartmentName

Handwritten signature and date 4/7/06

Director - Building & Inspection Services

PENALTY FOR REMOVING THIS CARD

City of Portland, Maine - Building or Use Permit

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

Permit No: 06-0444	Date Applied For: 04/03/2006	CBL: 429 I007001
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Location of Construction: 500 WASHINGTON AVE	Owner Name: SCARKS MICHAEL	Owner Address: 120 EXCHANGE ST	Phone:
Business Name:	Contractor Name: Simplex / Grinnell	Contractor Address: 20 Thomas Drive Westbrook	Phone (207) 842-6440
Lessee/Buyer's Name Steve & Renee's Diner	Phone:	Permit Type: Hood Systems, Commerical	

Restaurant/ Steve & Renee's Diner/ Upgrade range guard Kitchen Hood System to a Pyro-Chem system	Upgrade range guard Kitchen Hood System to a Pyro-Chem system
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Dept: Building	Status: Approved	Reviewer: Mike Nugent	Approval Date: 04/07/2006
Note:	Ok to Issue: <input checked="" type="checkbox"/>		
Dept: Fire	Status: Approved with Conditions	Reviewer: Cptn Greg Cass	Approval Date: 04/04/2006
Note:	Ok to Issue: <input checked="" type="checkbox"/>		
1) Entire system shall comply with NFPA 96 Certification letter 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.

Total Square Footage of Proposed Structure		Square Footage of Lot	
Tax Assessor's Chart, Block & Lot Chart# Block# Lot# 429 I 007		Owner:	Telephone:
Lessee/Buyer's Name (If Applicable) Steve + Renee's Diner Stephen Wright or Renee LaChance	Applicant name, address & telephone: Simplex Grinnell 20 Thomas Drive Westbrook, ME 04092 207-842-6440		Cost Of Work: \$ 2,775.00 Fee: \$ 48.00 C of O Fee: \$ _____
Current Specific use: <u>Restaurant</u> If vacant, what was the previous use? _____ Proposed Specific use: <u>(same)</u>			
Project description: <u>Upgrade of older Range Guard Kitchen hood Fire suppression system a new 6-gallon Pyro-Chem system per NFPA 17A + NFPA 96 + UL 300</u>			
Contractor's name, address & telephone: <u>(same as applicant)</u>			
Who should we contact when the permit is ready: <u>Tim Hinman</u> Mailing address: _____ Phone: <u>207-482-2335</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 visit us on-line at www.portlandmaine.gov, stop by the Building Inspections 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>Tilly E. Hill</u> For Simplex Grinnell	Date: <u>4-3-06</u>
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This is not a permit; you may not commence ANY work until the permit is issued.

CC

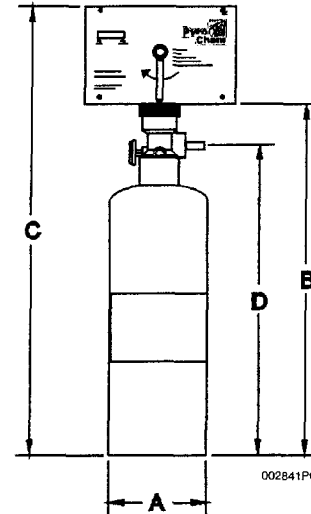
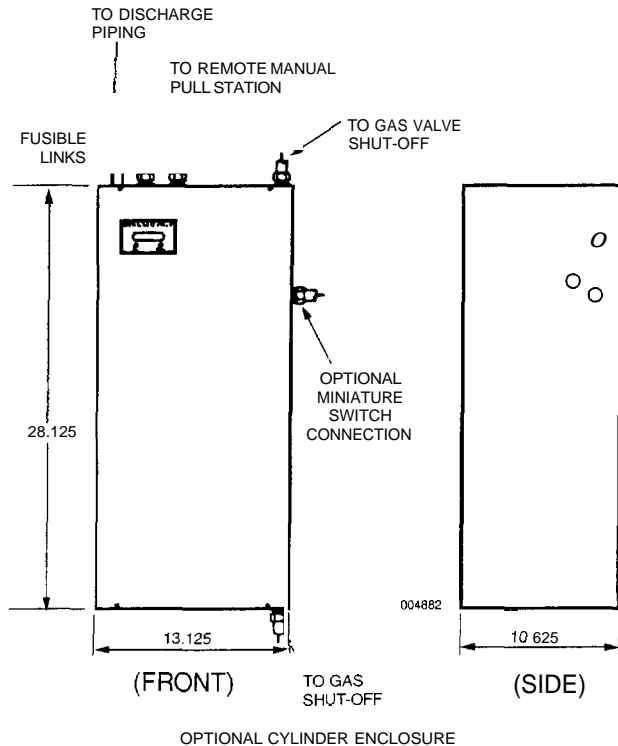
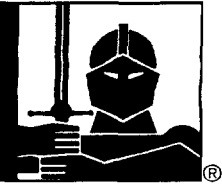
SimplexGrinnell
20 Thomas Dr.
Westbrook, ME 04092
Tel: 207-842-6440

CERTIFICATE OF INSTALLATION

Customer Address	Steve & Renee's 500 Washington Ave. Portland, ME 04103
Property inspected	(same)
Hazard location	12-6" long kitchen hood (2 sections)
System location	Cylinder and controls mounted on top of the left side of the hood above the ceiling.
System Type	Pyro-Chem model PCL600, UL300 wet chemical per NFPA 17A & 96
System size	6-gallon (1 cylinder)
Remarks	A. System includes: (1) 6-gallon cylinder, (12) discharge nozzles, (5) fusible link detectors, (1) pull station and (1) mechanical gas shutoff valve (above the hood and drop ceiling). B. System nozzles include: (1) 1H nozzle for each plenum, (1) 2D nozzle for each for duct, (1) 2H nozzle each for the fryer and 4' griddle, (1) 1H nozzle each for the 2-burner range and 30" griddle and (4) 1L nozzles for the 8-burner range. C. A single micro-switch is connected to the solenoid gas valve and a 2 nd micro-switch would need to be installed to facilitate an alarm system connection.
Installation date	March , 2006 April
Next inspection due	Semi-annual: Sept. 2006, March. 2007 etc.
Installed by	Installation/inspection by Tom Zielinski

Data/ Specification Sheet

Kitchen Knight II Wet Chemical Restaurant Kitchen Fire Suppression System



Model No.	A	B	C	D	Flow Point Capacity	Weight	Mounting Bracket Used
PCL-160	7.00	19.62	25.37	17.31	5	33 lbs.	MB-15
PCL-300	8.00	25.06	30.81	22.75	10	53 lbs.	MB-15
PCL-460	10.00	25.06	30.81	22.75	15	83 lbs.	MB-15
PCL-600	10.00	35.81	41.56	33.50	20	108 lbs.	MB-1

ALL DIMENSIONS IN INCHES

FEATURES

- UL and ULC Approved
- Complies with NFPA Standard 17A and 96
- Meets the requirements of the Building Officials and Code Administrators (BOCA)
- Approved by the City of New York Material and Equipment Acceptance Division (MEA)

GENERAL

The KITCHEN KNIGHT® II Restaurant Kitchen Fire Suppression System is a pre-engineered solution to appliance and ventilating hood and duct grease fires. The system is designed to maximize hazard protection, reliability, and installation efficiency. Automatic or manual system activation releases a throttle discharge of potassium carbonate solution on the protected area in the form of fine droplets to suppress the fire and help prevent reignition after the discharge is complete.

SYSTEM OPERATION

The KITCHEN KNIGHT II Restaurant Kitchen Fire Suppression System has been designed for protecting kitchen hood, plenum, exhaust duct, grease filters, and cooking appliances (such as fryers, griddles, rangetops, upright broilers, charbroilers and woks) from grease fires. The versatile state-of-the-art wet chemical distribution technique, combined with dual, independent activation capability – automatic fusible link or manual release – provides efficient, reliable protection the moment a fire is detected. Once initiated, the pressurized wet chemical extinguishing agent cylinder discharges a potassium carbonate solution through a pre-engineered piping network and out the discharge nozzles. The wet chemical discharge pattern is maintained for a duration of time to ensure suppression and inhibit reignition. Expanded capability provides remote manual actuation, gas equipment shutdown, and electrical system shutdown. This optional equipment will enhance the basic system functions and be applicable when designing custom configurations to suit a particular customer's needs and/or comply with local codes.

The operating temperature range of the Pyro-Chem KITCHEN KNIGHT II System is 32 °F to 120 °F (0 °C to 49 °C).



Tyco Safety Products
One Stanton Street
Marinette, WI 54143

PYRO-CHEM is a trademark of Tyco International Services AG or its affiliates.

THIS IS TO CERTIFY THAT



Thomas Zielinski

while a current employee of the Authorized Pyro-chem Distributor:

SimplexGrinnell

has attended a requisite training class to install, maintain, test, inspect, and service Kitchen Knight II Restaurant Systems as outlined in the Installation, Maintenance, and Service Technical Manual.

April 13, 2009

Expires

Theryl Lemire

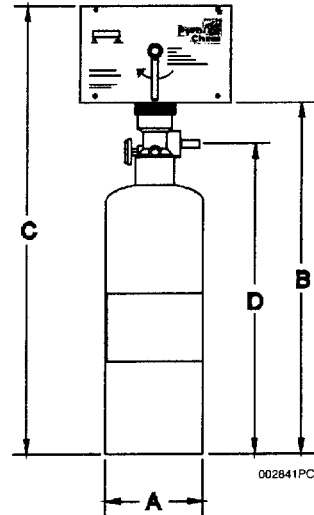
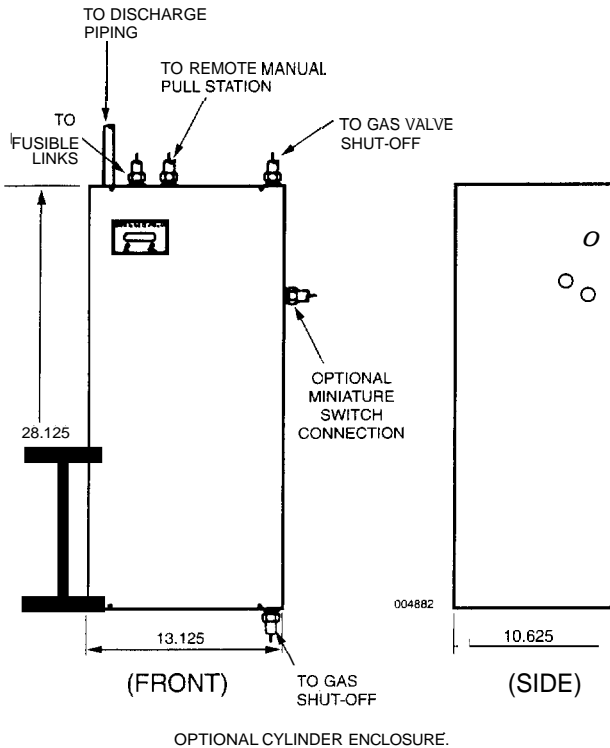
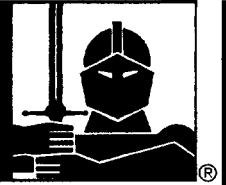
Trained By

Richard Schmidt

Manager of Training

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April 13, 2009
Expires

Henry Lamm
Trained By

Richard Schumacher
Manager of Training

SimplexGrinnell
20 Thomas Dr.
Westbrook, ME 04092
Tel: 207-842-6440

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