

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK CITY OF PORTLAND

Please Read Application And Notes, If Any, Attached

BUILDING INSPECTION

PERMIT

Permit Number: 030835

This is to certify that Mccurtain Bradley C/Phillip

has permission to Interior Renovations for Restaurant/Carpentry; Partitions; Equipment

AT 16 Monument Sq 027 F006001

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.

Notification of inspection must be given and written permission procured before this building or part thereof is altered or closed-in. **HEAVY 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. [Signature]
Health Dept. _____
Appeal Board _____
Other _____
Department Name _____

[Signature] 7/25/03
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: 03-0835	Issue Date:	CBL: 027 F006001
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Location of Construction: 16 Monument Sq	Owner Name: Mccurtain Bradley C	Owner Address: 15 Monument Sq	Phone: 775-0800
Business Name:	Contractor Name: Phillip Hall	Contractor Address: North Berwick	Phone: 2077522890
Lessee/Buyer's Name	Phone:	Permit Type: Change of Use - Commercial	Zone: B3

Past Use: Commercial/Vacant Cigarette Shop	Proposed Use: Commercial/ Henry VIII Restaurant	Permit Fee: \$111.00	Cost of Work: \$10,000.00	CEO District: 1
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FIRE DEPT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Denied	INSPECTION: Use Group: M Type: 3B 7/25/03
Signature: <i>[Signature]</i>	Signature: <i>[Signature]</i>

Proposed Project Description:
Interior Renovations for Restaurant/Carpeting; Partitions; Equipment

PEDESTRIAN ACTIVITIES DISTRICT (P.A.D.)

Action: Approved Approved w/Conditions Denied

Signature: _____ Date: _____

Permit Taken By: gad	Date Applied For: 07/15/2003	Zoning Approval
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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"/> Date: 7/24/03	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 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: 7/24/03 <i>any exterior work requires a separate review</i>
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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

William E. Whited, Inc.

Architecture/Engineering/Interiors

William E. Whited, President

July 15, 2003

Michael J. Nugent, Inspection Service Mgr.
Department of Planning & Development
City of Portland
389 Congress Street
Portland, ME 04101

VIA FAX: 207-874-8716


RE: Transport Leasing Corp/Time Warner
Addition to Building at 9 Johnson Road

Dear Mr. Nugent:

The existing wall separating the proposed addition from the existing building is a 12 inch thick concrete masonry wall, extending above the proposed addition by 42 inches. This wall meets the requirements of a two-hour fire resistance Design No. U905.

Doors through this wall connecting the addition to the existing building will be rated 90 minute fire doors and frames.

Sincerely,



William E. Whited
P.E., R.A.

cc: Dwight Sanborn, Transport Leasing Corp.
Chris Dahlgren, Dahlgren Const.

03-0835

All Purpose 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: ⁷⁶⁻¹⁸ 15 Monument Square. Portland		
Total Square Footage of Proposed Structure 875 +/- sq. ft.	Square Footage of Lot	
Tax Assessor's Chart, Block & Lot Chart# 027 Block# F Lot# 006	Owner: Bradley C. McCurtain	Telephone: 207-775-0800
Lessee/Buyer's Name (if Applicable) Bruce Rascher	Applicant name, address & telephone: Bruce Rascher 11 Powers Rd. So Portland 207-318-1855	Cost Of Work: \$ 10,000 Fee: \$ 111.00
Current use: <u>Vacant</u>		
If the location is currently vacant, what was prior use: <u>Cigarette Shop</u>		
Approximately how long has it been vacant: <u>1 month</u>		
Proposed use: <u>Restaurant</u>		
Project description: <u>Remove carpet, build non-bearing partition, install equipment</u>		
Contractor's name, address & telephone: <u>Phillip Hall, North Berwick, 207-752-2890</u>		
Who should we contact when the permit is ready: <u>Bruce Rascher</u>		
Mailing address: <u>11 Powers Rd So. Portland</u> <u>207-761-6968</u>		
We will contact you by phone when the permit is ready. You must come in and pick up the permit and review the requirements before starting any work, with a Plan Reviewer. A stop work order will be issued and a \$100.00 fee if any work starts before the permit is picked up. PHONE: <u>207-318-1855</u> <u>Bruce</u>		

IF THE REQUIRED INFORMATION IS NOT INCLUDED IN THE SUBMISSIONS THE PERMIT WILL BE AUTOMATICALLY DENIED AT THE DISCRETION OF THE BUILDING/PLANNING DEPARTMENT, WE MAY REQUIRE ADDITIONAL INFORMATION IN ORDER TO APPROVE THIS PERMIT.

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>Bruce Rascher</u>	Date: <u>7/14/03</u>
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This is NOT a permit, you may not commence ANY work until the permit is issued. If you are in a Historic District you may be subject to additional permitting and fees with the Planning Department on the 4th floor of City Hall

15 Monument Square

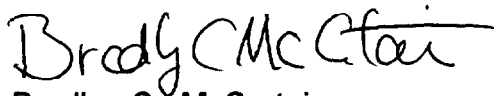
Portland, Maine 04101

207.775.0800

Monday, July 14, 2003

To City of Portland:

I am the owner of 15 Monument Square. I anticipate signing a duly executed lease for the Westerly side of the first floor of this building with James Williams and Bruce Rascher of Henry VIII. It is my intention that they should be allowed to make reasonable alterations to their leased space, providing such alterations are within code.

A handwritten signature in black ink that reads "Bradley C. McCurtain". The signature is written in a cursive style with a long horizontal stroke extending from the end of the name.

Bradley C. McCurtain

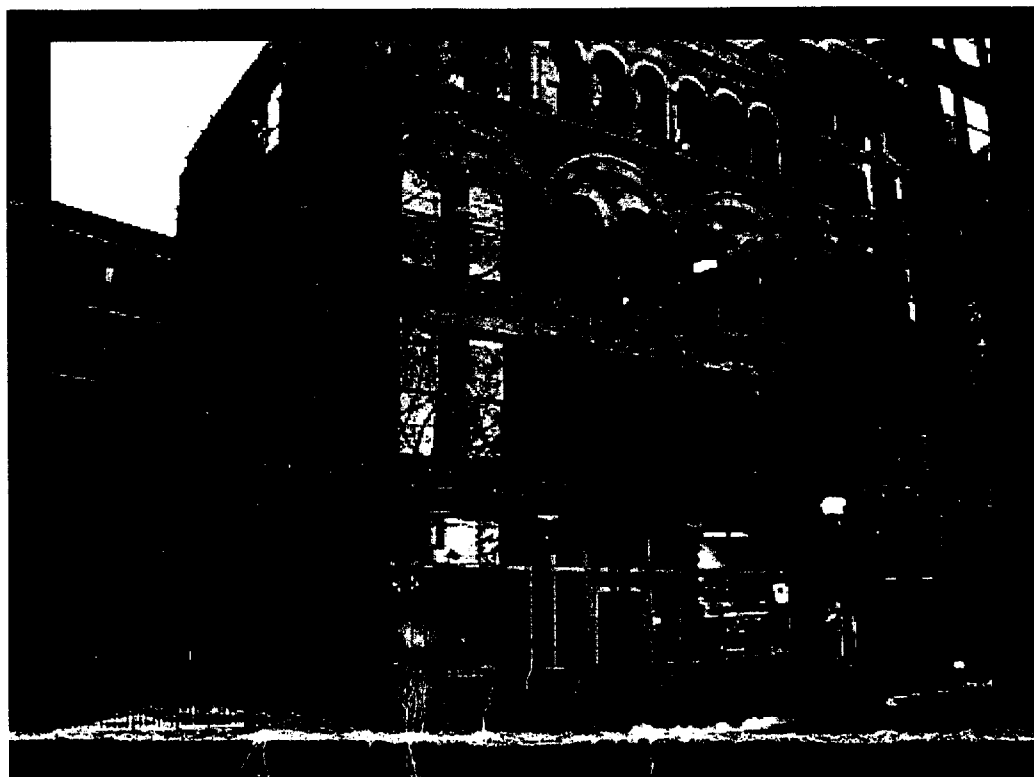
Change of use building permit application

15 Monument Square

The nature of our work on 15th Monument Square is purely aesthetic. Firstly, we would remove the old carpet and replace it with a vinyl tile floor. Next, we wish to erect one non-bearing partition. This partition will consist of one decorative wall to separate the service area from the kitchen. Then we wish to affix a stand up counter in the entrance way for customers to eat. Our plumbing needs are simple, we would extend a water line to a three bay sink, one to n employee hand sink, both through a water heater if required. For our electrical needs, we probably add a few more electrical outlets in the kitchen. All work will be done by licensed technicians, with the proper permits and in compliance with building codes.

15 Monument Square

Portland, Maine



FOR LEASE 857+/- SF PRIME RETAIL/RESTAURANT OR OFFICE SPACE



CONTACT INFORMATION

Matt Cardente
One Canal Plaza
Portland, ME
207.772.1333

207-233-8229

282 Corporate Dr.
Suite #2
Portsmouth, NH
603.427.1333

2 Wall Street
Manchester, NH
603.626.0036

www.boulos.com

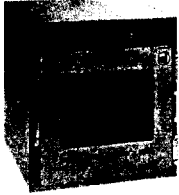
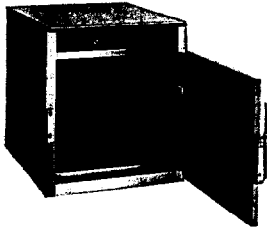
- Highly visible Downtown Portland storefront
- Mainstream foot traffic location
- Adjacent to parking garage
- Across from One City Center and the Time & Temperature building

CBRE Richard Ellis

The Boulos Company



Sizes and Specifications



MODEL 750-TH-II COOKING & HOLDING OVEN

Single compartment oven with 20 gauge non-magnetic stainless steel exterior and door with magnetic door latch. Oven control features an ON/OFF switch; one (1) cook thermostat, 100° to 325°F (38° to 163°C); one (1) hold thermostat 60° to 200°F (16° to 93°C); and one (1) twelve-hour timer. Control includes one (1) cooking indicator light and one (1) holding indicator light. Each oven is equipped with two (2) stainless steel side racks, three (3) stainless steel wire shelves, and one (1) stainless steel drip pan with drain. The oven is furnished with one (1) stainless steel external drip tray.



STACKABLE DESIGN

MODEL 750-TH COOKING & HOLDING OVEN can be stacked with an identical oven, or can be combined and stacked with a . . .

MODEL 767-SK COOK/HOLD SMOKER

(lower position in combination ONLY) . . . or . . .

MODEL 750-S HOLDING CABINET.

When ordering a combination of units:

- (1) Indicate top & bottom placement.
- (2) Order one (1) set of stacking hardware #4011
- (3) Order one (1) set of casters #4007 or
Order one (1) set of legs #5205

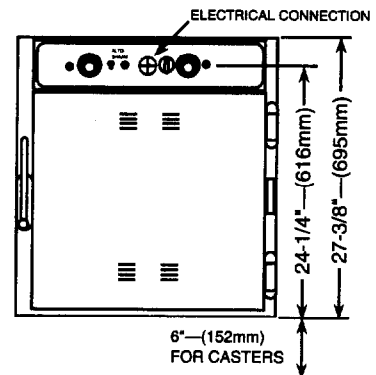
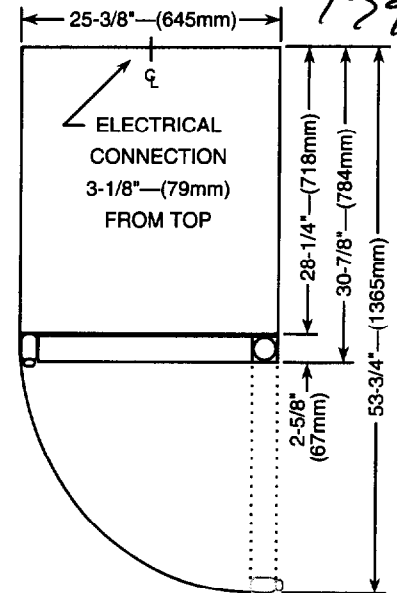
MODEL 750-TH-II/D DELUXE COOKING & HOLDING OVEN

Equipped with the same features as the Model 750-TH-II, and also includes a 12" x 16" (305mm x 406mm) window in the door along with a sixty minute mechanical bell timer.

SPECIAL INFORMATION

- ◆ Each oven is equipped with a voltage conversion switch, located on the back of the oven, for voltage selection (208 to 240 V.A.C.) at time of installation. NOT AVAILABLE AT 125 V.A.C.
- ◆ Right-hand door swing is standard. Left-hand door is available as a special order.

CURT BITTSON - 203-676-1790



750-TH-II

MODEL	750-TH-II	750-TH-II/D
PRODUCT CAPACITY	100 lb (45 kg) maximum	
INTERIOR	18 gauge non-magnetic (non-corrosive) stainless steel — Two (2) non-magnetic stainless steel side racks with shelf rungs spaced at 1-3/8" (35mm) centers — Three (3) non-magnetic stainless steel wire shelves — One (1) stainless steel drip pan with drain	
INSIDE DIMENSIONS	W x D x H: 21-7/8" x 26-1/2" x 19-3/4" (556mm x 673mm x 502mm)	
PAN CAPACITY	FULL-SIZE PANS: — Ten (10) 12" x 20" x 2-1/2" — Six (6) 12" x 20" x 4" — Four (4) 12" x 20" x 6"	GASTRONORM 1/1: (530mm x 325mm x 65mm) (530mm x 325mm x 100mm) (530mm x 325mm x 150mm) FULL-SIZE SHEET PANS — Up to five (5) 18" x 26" x 1" — On wire shelves only. Additional shelves required.
ELECTRICAL	125 V.A.C. — 60 Hz, 1 ph 2100 Watts, 16.8 Amps	NEMA 5-20P 20A - 125V Plug
	208-240 V.A.C. — 60 Hz, 1 ph 3000 Watts (max.), 14.4 Amps (max.)	NO CORD & PLUG
	230 V.A.C. — 50 Hz, 1 ph 2400 Watts, 10.4 Amps	CEE 7/7 220-230V Plug
NET WEIGHT	195 lb (89 kg)	205 lb (93 kg)
SHIP WEIGHT	225 lb (102 kg)	235 lb (107 kg)
OPTIONS & ACCESSORIES	Bumper Guards 5221 Pocket Thermometer °C. . . . TH-3412 Carving Holders Security Panel w/Key Locking Handle — Prime Rib Holder HL-2635 — 750-TH-II. 4367 — Ship Round Holder 4459 — 750-TH-II/D. 14374 Casters, 5" (127mm) 4007 Shelves Cylinder Key Lock LK-22567 — S/S Flat Wire SH-2324 Legs, 6" (152mm) 5205 — S/S Rib Rack SH-2743 Pocket Thermometer °F. TH-3300 Stacking Hardware 4011	

ALTO SHAAM. HALO HEAT COOK/HOLD/SERVE SYSTEMS

W164 N923 Water Street • P.O. Box 150 • Menomonee Falls, Wisconsin 53052-0150 • U.S.A.
 PHONE 262 251 3800 FAX 262 251 7067 800 329 8744 WEBSITE
 800 538 8744 262 251 1907 INTERNATIONAL DIVISION www.alto-shaam.com

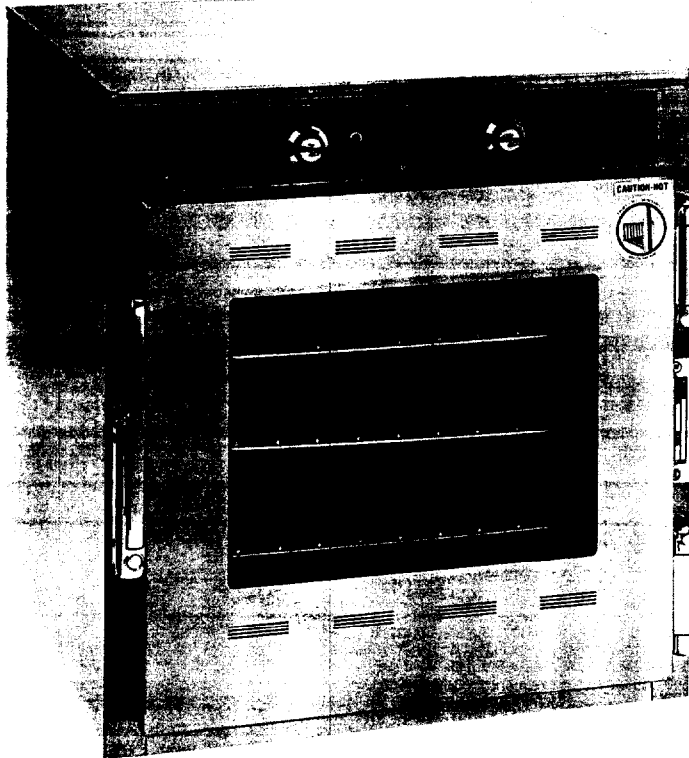
ALTO SHAAM. Cooking and Holding Ovens

◆ **HALO HEAT** ... a controlled, uniform heat source that gently cooks, holds, and surrounds food for better product taste and longer holding life.

- ◆ Reduces product shrinkage.
- ◆ Induces natural enzyme action in meat for tenderization.
- ◆ Retains more product moisture and flavor.
- ◆ Provides product uniformity and consistency.
- ◆ Less energy usage.
- ◆ Reduces labor and evens-out work loads.
- ◆ Cooks and holds meat, poultry, fish, potatoes, casseroles, vegetables, and reheats frozen convenience foods.
- ◆ Non-magnetic stainless steel interior, racks, and shelves resist corrosion.
- ◆ Stackable design for additional capacity.
- ◆ No hoods or vents required (most areas).
- ◆ No fire extinguisher system required.
- ◆ Adjustable thermostats:
 - Cooking 100°F to 325°F (38°C to 163°C)
 - Holding 60°F to 200°F (16°C to 93°C)
- ◆ Additional oven features on 750-TH-II/D
 - Window door
 - Sixty-minute mechanical bell timer

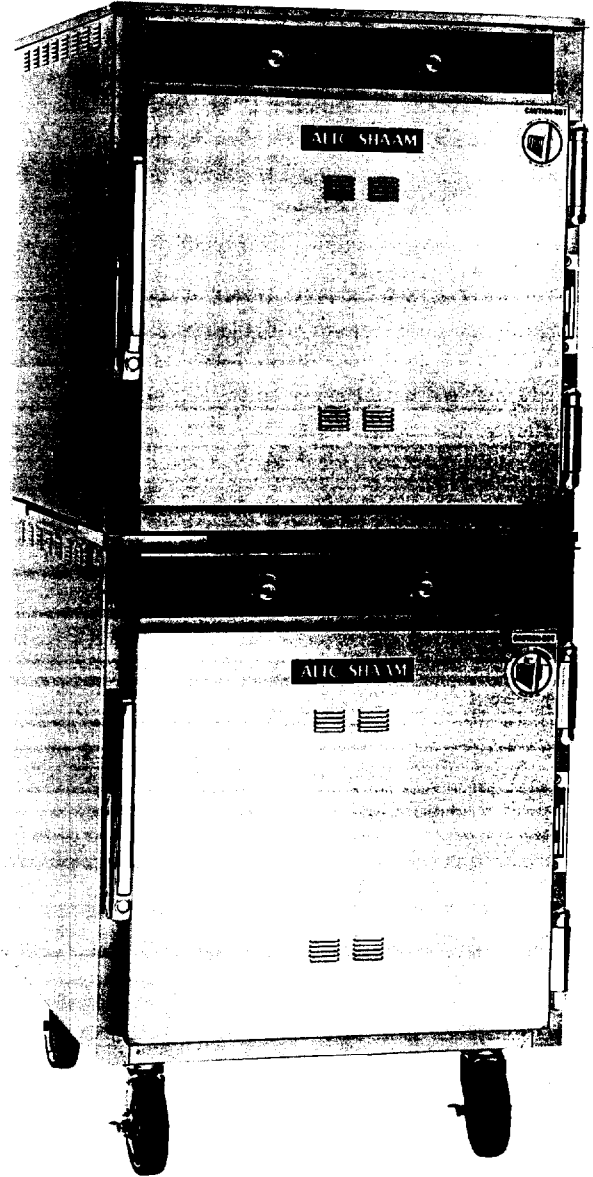
750-TH-II
SERIES

Handwritten scribble



Model 750-TH-II/D

low



Model 750-TH-II & 750-TH-II
(Shown with Stacking Options)

HALO
HEAT.

Application for exemption of grease trap

15 Monument Square

Henry VIII 's restaurant wishes to be exempt from installing a grease trap. The Henry VIII concept utilizes a clean, greaseless and hoodless oven. Cooking of meats are under controlled, uniform heat that gently cooks, providing no splatter of grease-it is absorbed into the meat. We utilize no burners or flattops. We use no vents or hoods that would require the cleaning of greases. The cooking is reserved to the special ovens only. The three bay sink would clean four full gastronorm pans per day which are used for the preparation of cold side dishes. Since none of our foods are served on plates, silverware or cups we have no dishwasher. On average we estimate we use less oil or grease than an average daily household.