Form # P 04

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK CITY OF PORTLAND

Please Bead Application And Notes, If Any, Attached

BU **XION** PERMIT

PETIVIT ISSUED
Permit Number: 101181

This is to certify thatOLD PORT RETAIL HOLDIN	LLC/I	tions, Inc	007 20 274
has permission to Tennant fit up, new bathroom f	Lestauar /retail	Juction	Cream (24 seats max)
AT 434 FORE ST		Cr	City of Portland

provided that the person or persons, fi of the provisions of the Statutes of Marie and 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.

Not ation a must bi spectid nd writt ermissi procure give this bui hereof i befd g or or or oth sed-in, 2 lath NOTICE IS REQUIRED. HO

A certificate of occupancy must be procured by owner before this building or part thereof is occupied.

ОТНЕЯ Fire Dept.	REQUIRED APPROVALS - Keith bautreau Jule
Hesith Dept	
Appeal Board	
Other	
	Department Name

or common accepting this permit shall comply with all

City of Portland, Maine - Building or Use Permit Application				Per	mit No:	Issue Date:		CBL:	
389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716				10-1181			032 R004001		
Location of Construction: Owner Name: O		Owner Address:			Phone:				
434 FORE ST OLD PORT RETAIL HOLDINGS		101 E	RICHARDSO	N ST					
Business Name:		Contractor Name	;	- 0	Contra	etor Address:			Phone
Gongeous Gelato, LLC		P A Renovatio	ns, Inc		POI	3ox # 1288 Sc	arborough		2074504440
Lessee/Buyer's Name		Phone:		T I	Permit	Туре:			Zone:
		<u>L</u>		Ĺ	Cha	nge of Use - C	ommercial		13-3
Past Use:		Proposed Use:			Permi	t Fee:	Cost of Work	: CE	District:
Commercial - Retail (Fo			Change of Use,			\$555.00	\$46,000		District:
Haberdashery Hill Cloth	ing)	Restaurant w/r Ice Cream (24 up					Denied	INSPECTION Use Group:	
		<u></u>			4	see Condi	1110117	DS	(-2003
Proposed Project Description: Tennant fit up, new bathroom for Restauant w/retail production of Ic Cream (24 seats max)		Ī	Signat PEDES Action	UPANBRU STRIAN ACTIV	KE') TITLES DISTI	Signature RICT (P.A.)	,		
					Signat		,	Dei	
Permit Taken By:	Date A	pplied For:	- -	<u> </u>	Signat		<u> </u>		
Idobson	ı	0/2010				Zaning A	Approval	l	
1. This permit applicat	ion dags not	preclude the	Special Z	one or Review	r <u>s</u>	Zoning	Appeal	<u> </u>	listoric Preservation
 This permit application does not preclude the Applicant(s) from meeting applicable State and Federal Rules. 		Shorelan	ıd		Variance			WIYLIN Not in District or Landmark	
 Building permits do not include plumbing, septic or electrical work. 		Wetland			☐ Miscellaneous			Does Not Require Review	
 Building permits are void if work is not started within six (6) months of the date of issuance. 		☐ Flood Zone			Conditional Use			Requires Review	
False information may invalidate a building permit and stop all work		e a building	Subdivision			☐ Interpretation			Approved
			Site Plan	n		Approved		-	Approved w/Conditions
PERMIT ISSUED		MENT Mingr MM M		Date:		An'	reauves a		
OCT 2 0 2010			The second second	9/23	10			9	regulate reviewant
City of Portland									
	CERTIFICATION								
[LL,	4 4.	C C . L				والمحادد المحادي	الممحندم طاعيي	has 61	فمطاة المست المعمممعي كم سي

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

BUILDING PERMIT INSPECTION PROCEDURES

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

or email: buildinginspections@portlandmaine.gov

With the issuance of this permit, the owner, builder or their designee is required to provide adequate notice to the City of Portland Inspection Services for the following inspections. Appointments must be requested 48 to 72 hours in advance of the required inspection. The inspection date will need to be confirmed by this office.

- Please read the conditions of approval that is attached to this permit!! Contact this office if you have any questions.
- Permits expire in 6 months, if the project is not started or ceases for 6 months.
- If the inspection requirements are not followed as stated below additional fees may be incurred due to the issuance of a "Stop Work Order" and subsequent release to continue with construction.
- X Framing/Rough Plumbing/Electrical: Prior to Any Insulating or drywalling

 X Final/Certificate of Occupancy: Prior to any occupancy of the structure or use, including the health inspection NOTE: There is a \$75.00 fee per inspection at this point.

The project cannot move to the next phase prior to the required inspection and approval to continue, REGARDLESS OF THE NOTICE OR CIRCUMSTANCES.

IF THE PERMIT REQUIRES A CERTIFICATE OF OCCUPANCY, IT MUST BE PAID FOR AND ISSUED TO THE OWNER OR DESIGNEE BEFORE THE SPACE MAY BE OCCUPIED.

PERMIT ISSUED

City of Portland

CBL: 032 R004001 Building Permit #: 10-1181

City of Portland, Maine	 Building or Use Permi 	it	Permit No:	Date Applied For:	CBL:
389 Congress Street, 04101	Tel: (207) 874-8703, Fax:	(207) 874-871	610-1181	09/20/2010	032 R004001
Location of Construction:	Owner Name:	<u> </u>	Owner Address:	<u></u> -	Phone:
434 FORE ST	OLD PORT RETAIL	HOLDINGS	101 RICHARDSC	N ST	
Business Name:	Contractor Name:		Contractor Address:		Phone
Gongeous Gelato, LLC	P A Renovations, Inc		PO Box # 1288 S	carborough	(207) 450-4440
Lessee/Buyer's Name	Phone:		Permit Type:		
	<u>i_</u>		Change of Use - C	Commercial	
Proposed Use:	<u> </u>	Propos	ed Project Description:		
Commercial - Change of Use, Cream (24 seats max) Tenant f	-		ant fit up, new bathr Tream (24 seats max)		w/retail production of
Dept: Zoning Sta	tus: Approved with Conditio	ns Reviewe	r: Marge Schmuck	al Approvat I	Date: 09/23/2010 Ok to Issue: 🗹
 ANY exterior work require District. 	s a separate review and appro	val thru Historic	Preservation. This	property is located	within an Historic
2) Separate permits shall be re	equired for any new signage.				
 This permit is being approved work. 	ved on the basis of plans subm	itted. Any devi	ations shall require a	a separate approval	before starting that
	tus: Approved with Conditio	ns Daview ei	: Jeanine Bourke	Approval l	Date: 10/20/2010
Note:	idst 7tpproved with condition	tib Actions	Tourne Dourne	/ pprovar	Ok to Issue:
1) CO shall limit the seats to 2	A ner the health/food code du	ie to only one be	tkenom		ORIVIAGE. (E)
Permit approved based on a noted on plans.	•	•		onal information as	agreed on and as
3) Approval of City license is	subject to health inspections ;	per the Food Co	de.		
New cafe, restaurant, loung the City and State Food Co	, -	where food or d	rink is sold and/or p	repared shall meet t	he requirements of
5) Equipment must be installe	d in compliance with the UL !	listing and the m	anufacturer's specifi	cations	
 Separate permits are required pellet/wood stoves, comme part of this process. 	ed for any electrical, plumbing reial hood exhaust systems an				
 Application approval based and approrval prior to work 		y applicant. An	y deviation from app	proved plans require	es separate review
Dept: Fire Sta	tus: Approved with Conditio	ns Reviewe	r: Capt Keith Gaut	reau Approval I	Date: 10/06/2010
Note:					Ok to Issue:
All means of egress to remain	ain accessible at all times				
_					
Sprinkler protection shall be Where the system is to be saystem has been placed back.	hut down for maintenance or	repair, the syste	m shall be checked a	at the end of each de	ay to insure the
3) Fire extinguishers required	. Installation per NFPA 10				
4) Two means of egress are re	equired from every story. "State	te Law Title 25	~ 2453"		

5) All construction shall comply with City Code Chapter 10.



TY OF PORTLAND, Department of Building in

Original Receipt

30-7		HOLOGRAPH	3 Work	and from
	Certificate of Occupancy F		. 778	24.2
	te of Occupancy Fee:	St. 794	+02 3t	3 novations
		7	1/30	1 (2)

WHITE - Applicant's Copy
YELLOW - Office Copy

General Building Permit Application

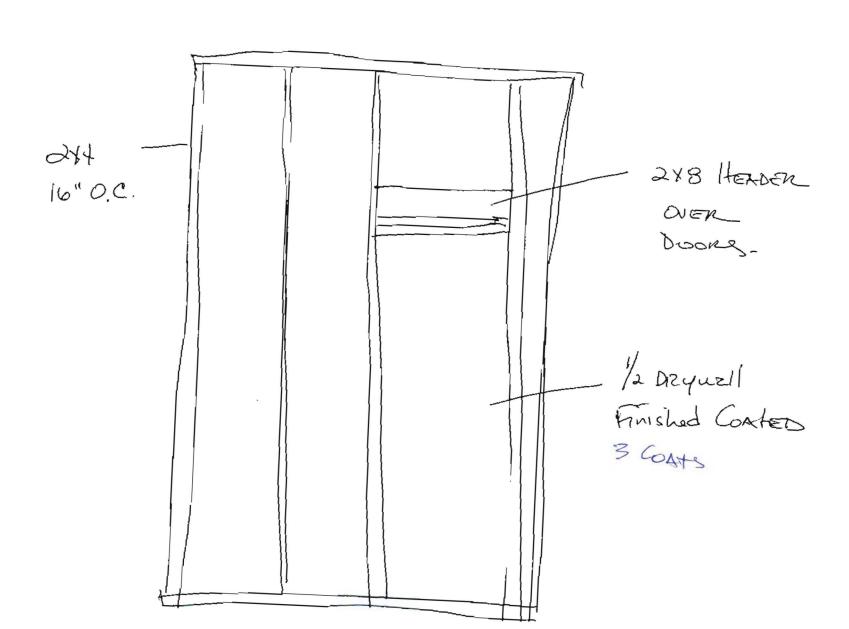
property within the City, payment arrangements must be made before permits of any kind are accepted.

Location/Address of Construction:	34 Fore S+ -				
Total Square Footage of Proposed Structure/A	rea Square Footage of Lot	Number of Stories			
Tax Assessor's Chart, Block & Lot Chart# Block# Lot# 3 2 004	Applicant *must be owner, Lessee or Buyer Name Address City, State & Zip	* Telephone:			
Lessee/DBA (If Applicable)	Owner (if different from Applicant)	Cost Of			
GONGEOUS GELATO, LLC	Name DONATO GIOVINE	Work \$ 46,000 -			
434 FORF ST.	Address Il CAPE WOODS	C of O Fee: \$			
Portland ME 04101	City, State & Zip Cape Ehrabally	Total Fee: \$			
If vacant, what was the previous use?	Number of Residentia	l Units			
Proposed Specific use: A	If yes, please name	_			
Is property part of a subdivision? If yes, please name Project description: Relail to Ice Cream Manu Factor - w/Refa					
Contractor's name: TA RENOUNTE	SNS INC.	\			
Address: 1288					
Ciry, State & Zip SKAubohocyl ME 04070 Telephone: 207 883-988					
Who should we contact when the permit is ready: DAUL AUDICIUII. Telephone: 450-4440					
Mailing address: Shalle					
Please submit all of the information do so will result in the	outlined on the applicable Checkli automatic denial of your permit.	st. Failure to			
n order to be sure the City fully understands the I	full scope of the project, the Planning and D	evelopment Department			
may request additional information prior to the iss	uance of a permit. For further information of	or to download copies of			
his form and other applications visit the Inspection Division office, room 315 City Hall or call 874-8703.	ons Division on-line at www.portlandmaine.gov.	ors of y he Inspections			
hereby certify that I am the Owner of record of the na					
hat I have been authorized by the owner to make this a aws of this jurisdiction. In addition, if a permit for wor	k described in this application is issued. Learn 1	hat the Code Official's			
authorized representative shall have the authority to enly	ter all areas covered by this permit at any reasona	ble hour to enforce the			
stovisions of the codes applicable to this permit.	nent of Buildi	ng Inspect			
outhorized representative shall have the authority to enterovisions of the codes applicable to this permit. Signature:	Date: 9-20-1819 of Por				
1	not commence ANY work until the perm				

Revised 05-05-10



Typical Paretition Construction



1 x Boy 4.0

WHIPPED CREAM MACHINE

Double labyrinth whipping chamber for optimum output; Capacity 4.0 liters;

Adjustable Overrun

6 Dispensing modes (4 programmable pre-sets)

Condenser cooling: air cooled Removable cream container

110V / 60 Hz,

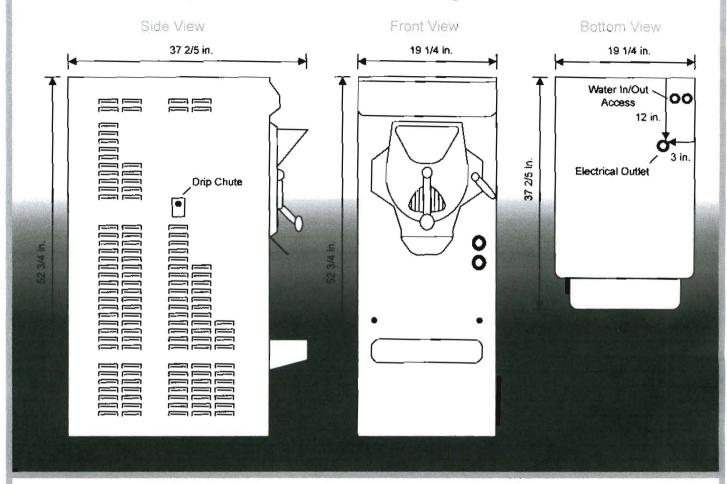
Dimensions: 18"h x 11"w x 18.5"d

Weight: 80 Lbs

I think 0.5 ko (single phose)



Specs for Mantegel-50



Cylinder Capacity	19 liters
Average Freezing Time	
Hourly Production	87 liters (21 75 gall)
Overrun Control Varial	
Refrigerant Control System _	Electronic
Compressor Type	Scroll
Compressor Size	
Refrigerant Type	R404A
Condenser Cooling	Water
Water Connections	
Frame Type	
	Welded Steel
Exterior Panels	Stainless Steel
Interior Access	Screwless Rear Panel

Faucet w/ Flex Hose		Standard
Beater Design		
Pan/Container Suppor	t	Adjustable
Height		52 3/4 in (1330 mm)
Width		19 1/4 in (490 mm)
Depth		_ 37 2/5 in (950 mm)
Locking Casters		Standard
Net Weight		
Gross Weight		781 lbs. (355 kg)
Electricity		Three Phase, 60 Hz
Voltage		208/220V
Max Breaker/Fuse Siz	e	30 Amps
Running Amps		27 Amps



855 Mahler Rd Burlingame, CA 94010 Tel 800 689 8819 Fax 650 697 1312 Website www.technogel-usa.com



Dispensing Freezers in accordance with NSFI standard NO 6-(1/2/98)<12CB>



30 Am -



ORDER CONFIRMATION N 10070/MC DATED September 2, 2010

GORGEOUS GELATO

Attn: Mr. Dontao

434 Fore Street

Portland, ME 04101

USA

Nr 1 MIXTRONIC 60

HOT MIXER

Application:

The Mixtronic hot mixer is designed to heat, cool and conserve the gelato/ice-cream mix at a temperature of +4°C (39 F).

Description:

The machine, constructed entirely in stainless steel, is equipped with a microprocessor which regulates the low (+65°C or 150 F) and high cycle (+85°C or 185 F) and all intermediate cycles that Customer can set.

The machine's software automatically regulates the pause prior to subsequent cooling.

The bain-marie technology ensures rapid heating using gradual variations in temperature to avoid any sudden changes in temperature of the ice-cream mix.

Characteristics:

- Emulsifier incorporated with two speed motor;
- Stainless steel coil in which glycol circulates (bain-marie)
- Waterproof ergonomic control console
- Temperature control by means of electric probe;
- Possibility of heating/cooling a half tank with economy pushbutton

Technical data:

Dimensions (LxDxH): 400x815(+100)x1083 mm

 Net weight:
 200 kg (440 lbs)

 Gross weight:
 245 kg (540 lbs)

 Capacity (mln/max):
 15 – 60 liters

 Installed power:
 6,8 kW

Installed power: 6,8 kW
Compressor power: 2,2 kW
Condensation: Water

Refrigerating Gas: Freon R 404/A
Voltage /frequency: 220 V /60 Hz /3 phase



PAGE YA

Nr 1 MANTEGEL 50

BATCH FREEZER

Application:

The Mantegel batch freezer is designed for professional production of ice-cream

Description:

Batch freezer with horizontal cylinder equipped with an electronic microprocessor which ensures the ice-cream is of excellent quality in terms of texture, consistency and overrun.

Characteristics:

- Patented stainless steel Stirrer with interchangable derlin scrapers;
- Stainless steel door with safety devices in compliance with international standards;
- Waterproof low voltage controls (24 V);
- Timed washing cycle with retractable shower hose
- Adjustable vat holder with non-slip mat

Technical data:

Installed power:

Dimensions (LxDxH): 490 x 750 x 1330 mm

Net weight: 235 kg (518 lbs)

Gross weight: 295 kg (650 lbs)
Production (min/max): 5 to 15 litres per batch

Hourly capacity: 55 to 90 litres per haur

7.1 kW

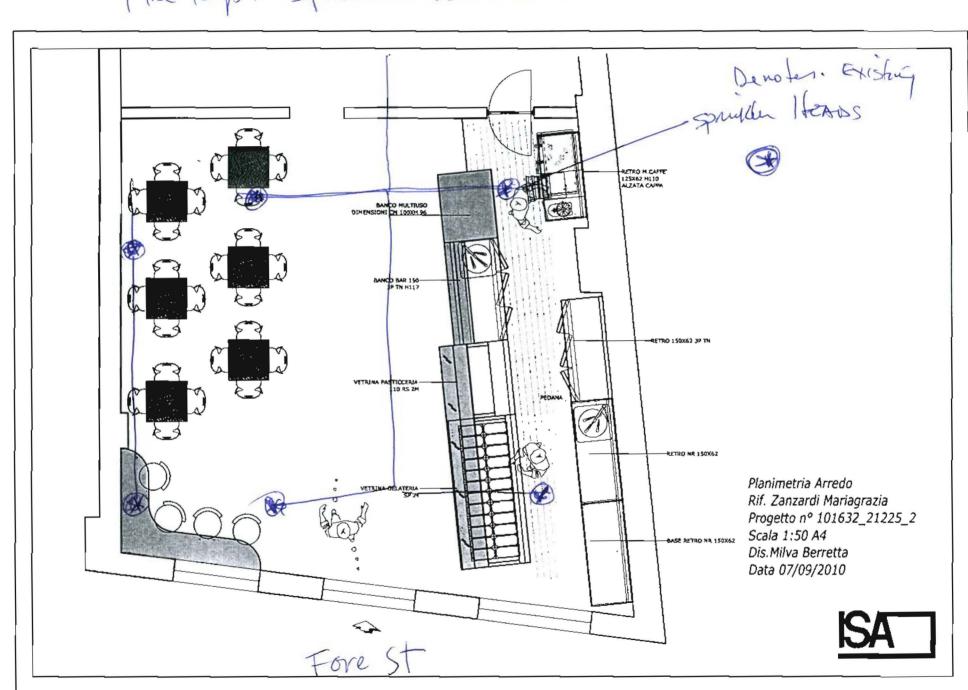
Condensation: Water

Refrigerating Gas: Freon R 404/A

Voltage /frequency: 220 V /60 Hz /3 phase

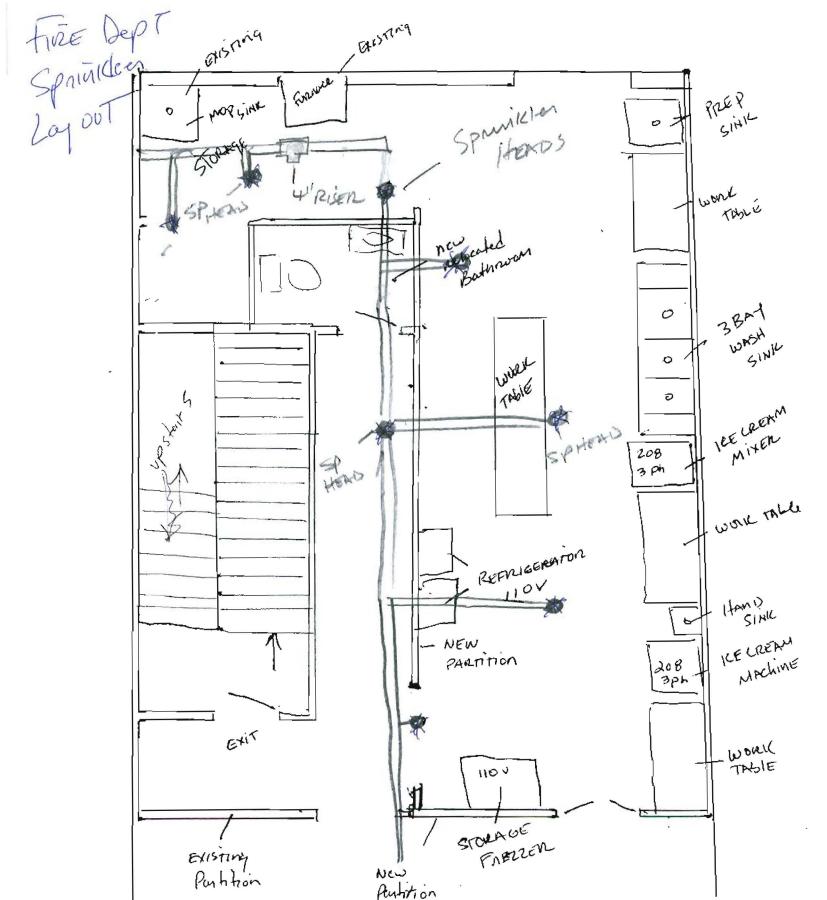


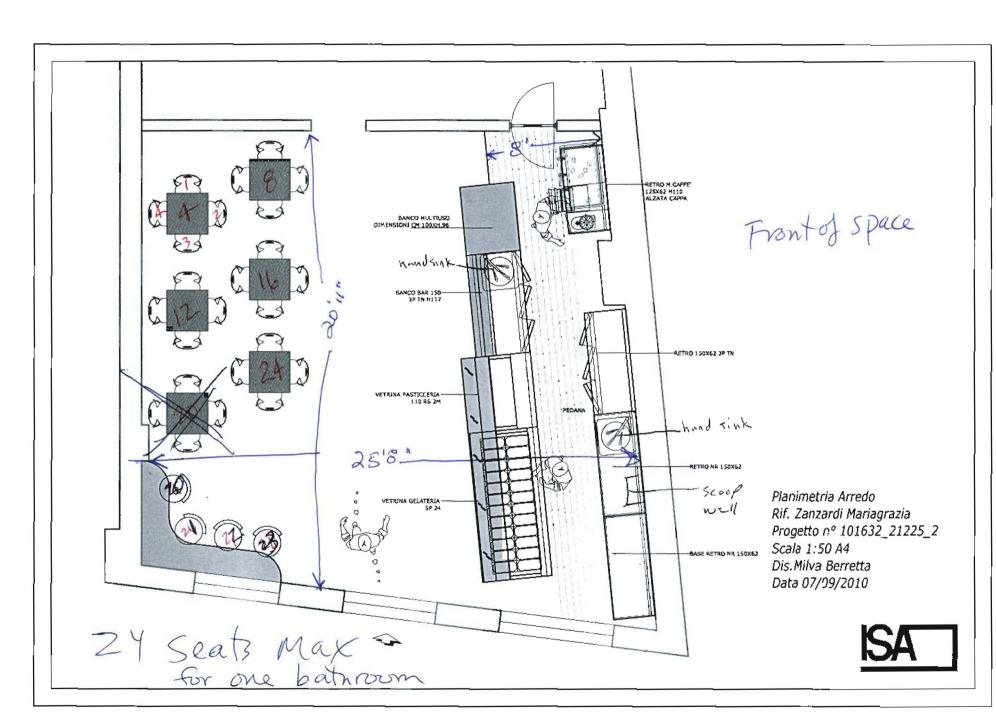
Fire Dept Sprukler Locations



Mille P.A. Benovations, inc (Aush = ORGEOUS Gelato, lle. Dast Agriculture 434 fore Streat Augusta -Portland, Me. 287-3841 - Das Andrew 15'11" MR 32" DOOR Open -Stairs 12'10"-2011 35'10"

sala 1:10





(Ar) Maig gisnia. Garate PREP mor gime 0 Gorage WORK TOOLE relocated new Bathroom j 38×1 · STOP 0 WASH 32ª SINK will TABLE To # parter ments Ð LEE LREAM MIXEN 208 3 ph F/48 WORK TALL 131 REPRISERATION -18 1104 Itan!) ICE CRÉAM NEW MAChiNE PARTITION 208 Fire Duor aph EXIT would TABLE 1101 STOLAGE 36" EXISTING Parhition New Auntion Mulaudada DENOTES ne un

Rear