

FRONT END DEPARTMENT										
NO.	DESCRIPTION	VOLTS	PHASE	AMPS	KW	BREAKER	CIRC.#	PANEL	WIRE/ CONDUIT	CONNECTIONS
301	MEAT MARINADE SHELVING	120	1	1	0.2	20A-1P	28	PR-2	2#12 & #1F25, 3/4" C	(CBP)
302	MEAT SAW	208	3	11.15	1.5	40A-2P	11,15,15	PR-2	2#12 & #1F25, 3/4" C	(CBP)
303	HOT FLATE	120	1	13.6	1.655	20A-1P	32	PR-2	2#12 & #1F25, 3/4" C	(CBP)
315B	HOT FLATE	120	1	13.6	1.655	20A-1P	32	PR-2	2#12 & #1F25, 3/4" C	(CBP)
316C	HOT FLATE	208	3	22.9	3.2	40A-2P	32	PR-2	2#12 & #1F25, 3/4" C	(CBP)
316	MEAT GRINDER	120	1	8.2	1.05	20A-1P	35.7	PR-2	2#12 & #1F25, 3/4" C	(CBP)
317	WAP/STATION W/SCALE (#624E)	120	1	0.63	0.2	20A-1P	22	PR-3	2#12 & #1F25, 3/4" C	(CBP) LG
318	POLYTRY GRINDER	208	3	22.9	3.2	40A-2P	27,29,31	PR-3	2#12 & #1F25, 3/4" C	(CBP)
319	DYNO PACK WITH STAND	120	1	6.00	0.75	20A-1P	10	PR-2	2#12 & #1F25, 3/4" C	(CBP)
320	MEAT GRINDER	120	1	8.2	1.05	20A-1P	35.7	PR-2	2#12 & #1F25, 3/4" C	(CBP)
321	MEAT GRINDER	120	1	8.2	1.05	20A-1P	35.7	PR-2	2#12 & #1F25, 3/4" C	(CBP)
322A	NETWORK SCALES	120	1	1.8A	0.24	20A-1P	21	CR-3	2#12 & #1F25, 3/4" C	(CBP) LG
322B	NETWORK SCALES	120	1	1.8A	0.24	20A-1P	23	CR-3	2#12 & #1F25, 3/4" C	(CBP) LG
324E	TUMBLER	120	1	4.00	0.5	20A-1P	9	PR-2	2#12 & #1F25, 3/4" C	(CBP)
326	SUBSTAGE STUFFER	120	1	24.00	2.9	40A-1P	12	PR-2	2#12 & #1F25, 3/4" C	(CBP)
327	CHEESE GRINDER	120	1	9.30	1.2	20A-1P	12	PR-2	2#12 & #1F25, 3/4" C	(CBP)
328	SLICER	120	1	5.50	0.67	20A-1P	17	PR-2	2#12 & #1F25, 3/4" C	(CBP)
329	SLICER	120	1	12.50	1.5	20A-1P	26,29	PR-3	2#12 & #1F25, 3/4" C	(CBP)
331A-D	HUMIDIFICATION	208	3	14	1.4	40A-2P	19,21	PR-2	2#12 & #1F25, 3/4" C	(CBP)
332	MEAT VIBRATION	208	3	5.00	0.6	20A-2P	14,15	PR-2	2#12 & #1F25, 3/4" C	(CBP)
333	DOCK MEAT WRAPPER	208	3	4.20	0.5	20A-2P	4,8,8	PR-2	2#12 & #1F25, 3/4" C	(CBP)
340A	SOUP WARMER	120	1	9.20	1.1	20A-1P	14	PR-2	2#12 & #1F25, 3/4" C	(CBP)
340B	SOUP WARMER	120	1	9.20	1.1	20A-1P	14	PR-2	2#12 & #1F25, 3/4" C	(CBP)
344	STEAMER	208	3	33.30	4.2	50A-3P	24,26,28	PR-7	2#12 & #1F25, 3/4" C	(CBP) 15-SGP
345	ALTO SHAWM/HOLD UNIT	120	1	8.30	1	20A-1P	25	PR-7	2#12 & #1F25, 3/4" C	(CBP)
346	STOVE W/CONNECTION OVEN	120	1	4.00	0.5	20A-1P	35	PR-7	2#12 & #1F25, 3/4" C	(CBP)
349	SPINNER	208	2	45.20	5.9	60A-2P	30,32,34	PR-7	2#12 & #1F25, 3/4" C	(CBP)

NOTE: ISOL GROUND INDICATES AND DEDICATED GROUND CONDUCTOR REQUIRED

FRONT END DEPARTMENT										
NO.	DESCRIPTION	VOLTS	PHASE	AMPS	KW	BREAKER	CIRC.#	PANEL	WIRE/ CONDUIT	CONNECTIONS
410	CHEESE GRATER	120	1	3	0.4	20A-1P	4	PR-6A	2#12 & #1F25, 3/4" C	(CBP)
411A-B	MEAT GRINDER	208	3	20	2.5	40A-2P	6	PR-6A	2#12 & #1F25, 3/4" C	(CBP)
412	MEAT GRINDER	208	3	20	2.5	40A-2P	6	PR-6A	2#12 & #1F25, 3/4" C	(CBP)
417	STONEWALL KITCHEN WEDGE DISPLAY	120	1	4.00	0.5	20A-1P	15	PR-6A	2#12 & #1F25, 3/4" C	(CBP) IN BASE (JB)
425A-D	NETWORK SCALE	120	1	3.00	0.4	20A-1P	14	CR-2	2#12 & #1F25, 3/4" C	(CBP) LG
426A	NETWORK SCALE	120	1	3.00	0.4	20A-1P	7	CR-2	2#12 & #1F25, 3/4" C	(CBP) LG
428B	COFFEE GRINDER	120	1	8.00	1	20A-1P	12	PR-6A	2#12 & #1F25, 3/4" C	(CBP)
429A-B	COFFEE PORTION SCALES	120	1	3.00	0.4	20A-1P	13	PR-6A	2#12 & #1F25, 3/4" C	(CBP)
430	COFFEE GRINDER	120	1	3.00	0.4	20A-1P	13	PR-6A	2#12 & #1F25, 3/4" C	(CBP)
432	MEAT GRINDER	208	3	20	2.5	40A-2P	6	PR-6A	2#12 & #1F25, 3/4" C	(CBP)
435	UNDEFOULING GLASS DISHWASHER	120	1	15.40	1.88	20A-1P	26	PR-2	2#12 & #1F25, 3/4" C	(CBP) POWER
438	COFFEE COUNTER WITH DIFFERENTIAL	120	1	3.50	0.4	20A-1P	27	PR-2	2#12 & #1F25, 3/4" C	(CBP)
442	EXRESSO MACHINE AND FILTER	208	3	19.00	2.4	40A-2P	8,11	PR-7	2#12 & #1F25, 3/4" C	(CBP) (NOT PROVIDED)
443	COFFEE BREWER AND FILTER	208	3	22.40	2.8	40A-2P	5,7	PR-7	2#12 & #1F25, 3/4" C	(CBP) NEMA 5-15 PLUG
444	UCC ICE MACHINE	120	1	5.20	0.6	20A-1P	4	PR-7	2#12 & #1F25, 3/4" C	(CBP)
445	UCC ICE MACHINE	120	1	5.20	0.6	20A-1P	4	PR-7	2#12 & #1F25, 3/4" C	(CBP)
446	BLANCHER	120	1	8.3	1.0	20A-1P	3	PR-7	2#12 & #1F25, 3/4" C	(CBP)
448	COFFEE CONVECTION OVEN	120	1	4	0.5	20A-1P	10	PR-7	2#12 & #1F25, 3/4" C	(CBP)
449	WINE CHILLER	120	1	2.7	0.3	20A-1P	24	PR-2	2#12 & #1F25, 3/4" C	(CBP) GFI

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NO.	DESCRIPTION	VOLTS	PHASE	AMPS	KW	BREAKER	CIRC.#	PANEL	WIRE/ CONDUIT	CONNECTIONS
505	8 WELLS SOUP BAR	208	1	20.90	4.36	30A-2P	16,18	PR-6A	2#12 & #1F25, 3/4" C	(JB)
506	HOT BAR	208	1	30.00	6	40A-2P	17,19	PR-6A	2#12 & #1F25, 3/4" C	(JB)
514A	ALTO SHAWM COOK AND HOLD	208	3	3.70	0.62	20A-2P	29,31	PR-4	2#12 & #1F25, 3/4" C	(CBP) 5-15P 15A-250V
514B	ALTO SHAWM COOK AND HOLD	208	3	3.70	0.62	20A-2P	29,31	PR-4	2#12 & #1F25, 3/4" C	(CBP) 5-15P 15A-250V
516A	MICROWAVE (ON TABLE #13)	120	1	10.00	1.3	20A-2P	1,3	PR-6B	2#12 & #1F25, 3/4" C	(CBP) 6-30R
516B	MICROWAVE (ON TABLE #17A)	120	1	10.00	1.3	20A-2P	1,3	PR-6B	2#12 & #1F25, 3/4" C	(CBP) 6-30R
520A	SLICER	120	1	5.50	0.67	20A-1P	6	PR-6B	2#12 & #1F25, 3/4" C	(CBP)
520B	SLICER	120	1	5.50	0.67	20A-1P	6	PR-6B	2#12 & #1F25, 3/4" C	(CBP)
520C	SLICER	120	1	5.50	0.67	20A-1P	7	PR-6B	2#12 & #1F25, 3/4" C	(CBP)
523A-C	SCALES	120	1	1.5A	0.18	20A-1P	8	CR-2	2#12 & #1F25, 3/4" C	(CBP) LG
523D-F	SCALES	120	1	1.5A	0.18	20A-1P	9	CR-2	2#12 & #1F25, 3/4" C	(CBP) LG
523G	SCALES	120	1	1.5A	0.18	20A-1P	6	CR-2	2#12 & #1F25, 3/4" C	(CBP) LG
527	MEAT GRINDER	208	3	20	2.5	40A-2P	6	PR-6B	2#12 & #1F25, 3/4" C	(CBP)
528	MEAT GRINDER	208	3	20	2.5	40A-2P	6	PR-6B	2#12 & #1F25, 3/4" C	(CBP)
533A	DOUBLE STEAMERS GREEN VRC-BE	208	3	33.30	4.2	50A-3P S.T.	1,3,5	PR-5	2#12 & #1F25, 3/4" C	(CBP)
533B	DOUBLE STEAMERS GREEN VRC-BE	208	3	33.30	4.2	50A-3P S.T.	2,4,6	PR-5	2#12 & #1F25, 3/4" C	(CBP)
533C	DOUBLE STEAMERS GREEN VRC-BE	208	3	33.30	4.2	50A-3P S.T.	8,11,13	PR-5	2#12 & #1F25, 3/4" C	(CBP)
533D	DOUBLE STEAMERS GREEN VRC-BE	208	3	33.30	4.2	50A-3P S.T.	10,12,14	PR-5	2#12 & #1F25, 3/4" C	(CBP)
535	FRYOLA TOR	120	1	2.8	0.35	20A-1P S.T.	30	PR-5	2#12 & #1F25, 3/4" C	(CBP)
537	48" CHARBOL BURNER	120	1	2.8	0.35	20A-1P S.T.	26	PR-5	2#12 & #1F25, 3/4" C	(JB)
538	DOUBLE CONVECTION OVEN	120	1	6	0.7	20A-1P S.T.	18	PR-5	2#12 & #1F25, 3/4" C	(JB)
539A	DOUBLE CONVECTION OVEN	120	1	6	0.7	20A-1P S.T.	21	PR-5	2#12 & #1F25, 3/4" C	(JB)
539B	DOUBLE CONVECTION OVEN	120	1	6	0.7	20A-1P S.T.	22	PR-5	2#12 & #1F25, 3/4" C	(JB)
539C	DOUBLE CONVECTION OVEN	120	1	6	0.7	20A-1P S.T.	25	PR-5	2#12 & #1F25, 3/4" C	(JB)
542A-B	ROBOT COUPE (POWERED IN 2 LOCATIONS)	208	3	2.8	0.7	20A-3P	37,39,41	PR-4	2#12 & #1F25, 3/4" C	(CBP) 4P
543	BERNARDINI SCALES	120	1	3	0.35	20A-1P	26	PR-6A	2#12 & #1F25, 3/4" C	(CBP)
544	SALAD SPINNER	120	1	2.7	0.3	20A-1P	25	PR-6A	2#12 & #1F25, 3/4" C	(CBP)
547	SALAD SPINNER	120	1	2.7	0.3	20A-1P	25	PR-6A	2#12 & #1F25, 3/4" C	(CBP)
554	HAMMO HEAT SEALER/PACKAGING UNIT	208	3	10	1.2	20A-3P	2	PR-6A	2#12 & #1F25, 3/4" C	(JB)
557	BLAST CHILLER	208	3	10	3.6	20A-3P	1,3,5	PR-6A	2#12 & #1F25, 3/4" C	(JB)
559	3-COMPARTMENT SINK W/SPRINKLER (C3242424D)	208	3	3.2	1.1	20A-3P	27,29,31	PR-6A	2#12 & #1F25, 3/4" C	(JB)
561A	DISHWASHER	208	3	48	15	60A-3P S.T.	28,30,32	PR-6A	2#12 & #1F25, 3/4" C	(JB)
561B	DISHWASHER BOOSTER HEATER	120	1	4	0.5	20A-1P S.T.	33	PR-6A	2#12 & #1F25, 3/4" C	(JB)
566	2-BURNER OVEN WITH HOOD	120	1	1.1	0.14	20A-1P	1	PR-6B	2#12 & #1F25, 3/4" C	(CBP) CIRCUIT WITH 5/3
567	SCALES	120	1	1.1	0.14	20A-1P	1	PR-6B	2#12 & #1F25, 3/4" C	(CBP)
570	VOLUME HOLDING CABINET	120	1	16	2	20A-1P	34	PR-2	2#12 & #1F25, 3/4" C	(CBP) NEMA 5-20P
573	PIZZA DOUGH MACHINE (ON #672)	120	1	10	1.2	20A-1P	9	PR-6B	2#12 & #1F25, 3/4" C	(JB)
576	FRONTIER FAX	120	1	4	0.5	20A-1P	5	CR-2	2#12 & #1F25, 3/4" C	(CBP) LG
578	FRONTIER FAX	120	1	4	0.5	20A-1P	5	CR-2	2#12 & #1F25, 3/4" C	(CBP) LG
581A	PASTA COOKER	120	1	4	0.5	20A-1P S.T.	20	PR-6B	2#12 & #1F25, 3/4" C	(CBP)
581B	PASTA COOKER	120	1	4	0.5	20A-1P S.T.	23	PR-6B	2#12 & #1F25, 3/4" C	(CBP)
585	FRYOLA TOR	120	1	1.7	0.2	20A-1P	10,12	PR-6B	2#12 & #1F25, 3/4" C	(CBP)
586	UCC DISHWASHER	208	3	2.7	0.35	20A-2P	1	PR-6B	2#12 & #1F25, 3/4" C	(CBP) NEMA 5-15 PLUG
587	QUICK GLANCE RAIL TABLE	120	1	12						