ELECTRICAL SERVICE SCHEDULE

MK.	QTY	CONNECTION CHARACTERISTICS AMPS	KW	HP	VOLTS	PH	BOX	RCPT	RI HT +AFF	SERVES ITEM	DESCRIPTION	REMARKS
E-1	1	8.1			208	1	X		72"	1	ICE MAKER, FLAKER	
E-3	1	11.4			208	1	X		72"	3	ICE CUBER	
E-4	1	15			120	1	X		@ CEIL'G	4	WALK-IN FISH COOLER	
E-5	1	18.4			208	1	X		@ CEIL'G	5	EVAPORATOR COIL, COOLER	
E-6	1	11.7		1	208	3	X		36"	6	COMPRESSOR, COOLER	
E-17	1	15			120	1	X		@ CEIL'G	17	WALK-IN MEAT COOLER	
E-18	1	1.4			115	1	X		@ CEIL'G	18	EVAPORATOR COIL, COOLER	
E-19	1	7.5		1/2	208	1	X		36"	19	COMPRESSOR, COOLER	
E-20	1	15			120	1	X		@ CEIL'G	20	WALK-IN VEGETABLE COOLER	
E-21	1	1.4			115	1	X		@ CEIL'G	21	EVAPORATOR COIL, COOLER	
E-22	1	11.7			208	1	X		36"	22	COMPRESSOR, COOLER	
E-23	1	15			120	1	X		@ CEIL'G	23	WALK-IN FISH COOLER	
E-24	1	18.4			208	1	X		@ CEIL'G	24	EVAPORATOR COIL, COOLER	
E-25	1	14.7	1.1		208	3	X		36"	25	COMPRESSOR, COOLER	
E-31	1	12.8		1/2	115	1		X	90"	31	FREEZER, 2-SECTION	
E-32	1	26.5		4	208	3		X	24"	32	BLAST CHILLER/SHOCK FREEZER	
E-33	1	6.5		1	208	1	X		50"	33	BATCH ICE CREAM FREEZER	
E-36	1	6.5		1/3	115	1		X	90"	36	REFRIGERATOR, 2-SECTION	
E-38	1			1/2	120	1		X	50"	38	MIXER, 20-QUART	
E-41	1	5.7		1/4	115	1		X	FLR RCPT	41	ICE CREAM DIPPING CABINET	
E-47	2	15			120	1	X		STUB UP	47	COMBI-OVEN, DOUBLE	
E-47B	2	15			120	1	X		STUB UP	"	COMBI-OVEN, DOUBLE	
E-50	1	6		1/3	120	1		X	FLR RCPT	50	CONVECTION OVEN, DOUBLE	
E-50B	1	6		1/3	120	1		X	FLR RCPT	"	CONVECTION OVEN, DOUBLE	
E-57	3	13		1/2	115	1		X	FLR RCPT	57	REFRIGERATOR, UNDERCOUNTER	
E-60	1	7		1/3	115	1		X	24"	60	FRYER BATTERY W/BUILT-IN FILTER	
E-63	2	6			120	1		X	24"	63	TILTING SKILLET, 30-GALLON	
E-73	1	3.3		2	208	3	X		24"	73	DISPOSER	
E-75	1	59.7	18.0		208	3	X		60"	75	DISHWASHER, CONVEYOR-TYPE	(DISHWASHER)
E-75B	1	47.7	17.2		208	3	X		60"	"	DISHWASHER, CONVEYOR-TYPE	(BOOSTER HEATER)
E-89	2	15			115	1	X		12"	89	UNDERBAR, BLENDER STATION	
E-92	1	7.6		1/4	115	1		X	12"	92	REFRIGERATED SANDWICH UNIT	
E-93	2	6.5		1/4	120	1		X	12"	93	BACK BAR COOLER	
E-94	2	32.5			120/208	1	X		12"	94	DISHWASHER, UNDERCOUNTER	
E-95	1	6.5		1/4	120	1		X	12"	95	BACK BAR COOLER	
E-98	2	14.4	3.0		208	1		X	24"	98	INDUCTION COOK TOP	

PLUMBING SERVICE SCHEDULE

MARK	QTY	C WATER SIZE	*FIL	HOT WATER SIZE	GPH	WASTE DIR	IND	GAS SIZE	MBH	RI HT +AFF	SRVS ITEM	DESCRIPTION	REMARK	* FILTERED
P-1	1						3/4"			@ FLOOR	1	ICE MAKER, FLAKER	ALSO SERVES ITEM 2	SEE NOTE # 1
P-1b	1	1/2"	X							60"	"	"	THRU WATER FILTER	
P-2	1						3/4"			@ FLOOR	2	ICE STORAGE BIN	ALSO SERVES ITEM 3	
P-3	1	1/2"	X							60"	3	ICE CUBER	THRU WATER FILTER	
P-5	1						3/4"			@ FLOOR	5	EVAPORATOR COIL, COOLER		
P-11	1						2"			@ FLOOR	11	SINK, 1-COMPARTMENT		
P-11b	1			1/2"						18"	"	"		
P-11c	1	1/2"								18"	"	"		
P-13	1			1/2"						48"	13	HOSE REEL		
P-13b	1	1/2"								48"	"	"		
P-14	4					1-1/2"				24"	14	HAND SINK		SEE NOTE # 1
P-14b	4			1/2"						18"	"	"		
P-14c	4	1/2"								18"	"	"		
P-16	1					3"				7"-BFF	16	FLOOR TROUGH		
P-18	1						3/4"			@ FLOOR	18	EVAPORATOR COIL, COOLER	ALSO SERVES ITEM 21 AND 24	
P-24	1						3/4"			@ FLOOR	24	EVAPORATOR COIL, COOLER		
P-32	1						1-1/4"			@ FLOOR	32	BLAST CHILLER/SHOCK FREEZER		SEE NOTE # 1
P-34	1						2"			@ FLOOR	34	WORK TABLE W/SINK		SEE NOTE # 1
P-34b	1			1/2"						18"	"	"		
P-34c	1	1/2"								18"	"	"		
P-46	1							3/4"	74	@ FLOOR	46	OVEN, DECK		
P-47	2						2"			@ FLOOR	47	COMBI-OVEN, DOUBLE		SEE NOTE # 1
P-47b	2	3/4"								@ FLOOR	"	"		
P-47c	2	3/4"	X							@ FLOOR	"	"	THRU WATER FILTER	
P-47d	1							1/2"	82	@ FLOOR	"	"		
P-49	3							1"	490	36"	49	RANGE, 6-BURNER		
P-50	1							3/4"	110	@ FLOOR	50	OVEN, CONVECTION, GAS		
P-54	1						2"			@ FLOOR	54	WORK TABLE W/SINKS		SEE NOTE # 1
P-54b	1			1/2"						@ FLOOR	"	"		
P-54c	1	1/2"								@ FLOOR	"	"		
P-60	1							1"	330	36"	60	FRYER BATTERY W/BUILT-IN FILTER		
P-60b	1							1"	330	36"	"	"		
P-63	3			3/8"						18"	63	TILTING SKILLET, 30-GALLON		
P-63b	2	3/8"								18"	"	"		
P-63c	2							3/4"	93	36"	"	"		
P-66	2						2"			@ FLOOR	66	SINK, 1-COMPARTMENT, DROP-IN		SEE NOTE # 1
P-66b	2			1/2"						18"	"	"		
P-66c	2	1/2"								18"	"	"		
P-69	2							1-1/4"	80	36"	69	UPRIGHT BROILER		
P-72	1					2"				16"	72	DISHTABLE, SOILED	ALSO SERVES ITEM 73	SEE NOTE # 1
P-72b	1	1/2"								18"	"	"	ALSO SERVES ITEM 73	
P-72c	1			1/2"						18"	"	"		
P-75	1					1-1/2"				1/2"-BFF	75	DISHWASHER, CONVEYOR-TYPE		SEE NOTE # 1
P-75b	1			1/2"						60"	"	"		
P-77	1					2"				8"	77	SINK, 3-COMPARTMENT		SEE NOTE # 1
P-77b	1			1/2"						18"	"	"		
P-77c	1	1/2"								18"	"	"		
P-77d	1			1/2"						18"	"	"		
P-77e	1	1/2"								18"	"	"		
P-80	1					2"				5"-BFF	80	MOP SINK		SEE NOTE # 1
P-80b	1			1/2"						36"	"	"		
P-80c	1	1/2"								36"	"	"		
P-85	2					1-1/2"				12"	85	UNDERBAR, HAND SINK		SEE NOTE # 1
P-85b	2			1/2"						12"	"	"		
P-85c	2	1/2"								12"	"	"		
P-86	3						1-1/2"			@ FLOOR	86	UNDERBAR, ICE BIN	ALSO SERVES ITEM 89,90	SEE NOTE # 1
P-89	2			1/2"						12"	89	UNDERBAR, BLENDER STATION		
P-89b	2	1/2"								12"	"	"		
P-91	2			1/2"						12"	91	UNDERBAR, SINK, 3-COMP.		
P-91b	2	1/2"								12"	"	"		
P-91c	2					1-1/2"				12"	"	"		SEE NOTE # 1
P-94	2					3/4"				2"-BFF	94	DISHWASHER, UNDERCOUNTER		SEE NOTE # 1
P-94b	2			3/4"						12"	"	"		
P-99	1						2"			@ FLOOR	99	SINK, 1-COMPARTMENT, DROP-IN		SEE NOTE # 1
P-99b	1			1/2"						18"	"	"		
P-99c	1	1/2"								18"	"	"		

NOTE # 1: THESE DRAINS SHALL BE ROUTED THRU A DRAIN PUMP SYSTEM DESIGNED BY MECHANICAL CONTRACTOR. COORDINATE ALL WASTE CONNECTIONS.

FOODSERVICE EQUIPMENT SCHEDULE

MK.	QTY	DESCRIPTION	ELECTRICAL FLAMPS	KW	HP	VOLTS	PHASE	DIRECT	PLUG	WATER COLD	HOT	WASTE DIRECT	INDIRECT	GAS SIZE	MBTUH	STEAM LBS/HR	PSIG	INLET	RETURN	VENTILATION EXHAUST SIZE	CFM	MAKE-UP AIR SIZE	CFM	REMARKS
1	1	ICE MAKER, FLAKER	8.1			208	1	X		1/2"			3/4"											
2	2	ICE STORAGE BIN											3/4"											
3	1	ICE CUBER	11.4			208	1	X		1/2"			3/8"3/4"											
4	1	WALK-IN FISH COOLER	15.0			120	1	X																
5	1	EVAPORATOR COIL, COOLER	18.4			208	1	X					3/4"											
6	1	COMPRESSOR, COOLER	11.7		1	208	3	X																
7	2	SHELVING UNIT																						
8	3	DUNNAGE RACK																						
9	1	SHELVING UNIT																						
10	2	UTILITY CART																						
11	1	SINK, 1-COMPARTMENT								1/2"	1/2"		2"											
12	1	WORK TABLE, POLY TOP																						
13	3	HOSE REEL								1/2"	1/2"													
14	4	HAND SINK								1/2"	1/2"	1-1/2"												
15	–	– SPARE NUMBER –																						
16	1	FLOOR TROUGH										3"												
17	1	WALK-IN MEAT COOLER	15.0			120	1	X																
18	1	EVAPORATOR COIL, COOLER	1.4			115	1	X					3/4"											
19	1	COMPRESSOR, COOLER	7.5		1/2	208	1	X																
20	1	WALK-IN VEGETABLE COOLER	15.0			120	1	X																
21	1	EVAPORATOR COIL, COOLER	1.4			115	1	X					3/4"											
22	1	COMPRESSOR, COOLER	11.7			208	1	X																
23	1	WALK-IN FISH COOLER	15.0			120	1	X																
24	1	EVAPORATOR COIL, COOLER	18.4			208	1	X					3/4"											
25	1	COMPRESSOR, COOLER	14.7	1.1		208	3	X																
26	23	SHELVING UNIT																						
27	–	– SPARE NUMBER –																						
28	–	– SPARE NUMBER –																						
29	–	– SPARE NUMBER –																						
30	20	SHELVING UNIT																						
31	1	FREEZER, 2-SECTION	12.8		1/2	115	1		X															
32	1	BLAST CHILLER/SHOCK FREEZER	26.5		4	208	3		X				1-1/4"											
33	1	BATCH ICE CREAM FREEZER	6.5		1	208	1	X																
34	1	WORK TABLE W/SINK								1/2"	1/2"		2"											
35	2	WALL SHELF																						
36	1	REFRIGERATOR, 2-SECTION	6.5		1/3	115	1		X															
37	1	MIXER STAND																						
38	1	MIXER, 20-QUART			1/2	120	1		X															
39	1	WORK TABLE, WOOD TOP																						
40	3	INGREDIENT BIN																						
41	1	ICE CREAM DIPPING CABINET	5.7		1/4	115	1		X															
42	–	– SPARE NUMBER –																						
43	–	– SPARE NUMBER –																						
44	–	– SPARE NUMBER –																						
45	1	EXHAUST HOOD	SEE EXHAUST HOOD DRAWINGS FOR ALL UTILITY REQUIREMENTS AND CONNECTIONS.																					
46	1	PIZZA DECK OVEN, DOUBLE												3/4"	74									
47	2	COMBI-OVEN, DOUBLE	15.0			120	1	X		3/4"			2"	1/2"	41									
			15.0			120	1	X		3/4"			2"	1/2"	41									
										3/4"														
										3/4"														
48	–	– SPARE NUMBER –																						
49	5	RANGE, 6-BURNER												1"	245									
50	1	CONVECTION OVEN, DOUBLE	6.0		1/3	120	1		X					3/4"	110									
			6.0		1/3	120	1		X															
51	–	– SPARE NUMBER –																						
52	–	– SPARE NUMBER –																						
53	–	– SPARE NUMBER –																						
54	1	WORK TABLE W/SINKS								1/2"	1/2"		2 @ 2"											
55	1	OVERSHELF, DOUBLE																						
56	1	WORK TABLE																						
57	3	REFRIGERATOR, UNDERCOUNTER	13.0		1/2	115	1		X															
58	–	– SPARE NUMBER –																						
59	2	BREADING CABINET																						
60	1	FRYER BATTERY W/BUILT-IN FILTER	7.0		1/3	115	1		X					1"	330									
														1"	330									
61	1	EXHAUST HOOD	SEE EXHAUST HOOD DRAWINGS FOR ALL UTILITY REQUIREMENTS AND CONNECTIONS.																					
62	1	EXHAUST HOOD	SEE EXHAUST HOOD DRAWINGS FOR ALL UTILITY REQUIREMENTS AND CONNECTIONS.																					
63	2	TILTING SKILLET, 30-GALLON	6.0			120	1		X	3/8"	3/8"			3/4"	93									
64	–	– SPARE NUMBER –																						
65	–	– SPARE NUMBER –																						
66	2	SINK, 1-COMPARTMENT, DROP-IN								1/2"	1/2"		2"											
67	1	EXHAUST HOOD	SEE EXHAUST HOOD DRAWINGS FOR ALL UTILITY REQUIREMENTS AND CONNECTIONS.																					
68	1	ARGENTINE GRILL																						
69	2	UPRIGHT BROILER												1-1/4"	80									
70	–	– SPARE NUMBER –																						
71	–	– SPARE NUMBER –																						
72	1	DISHTABLE, SOILED								1/2"	1/2"	2"												
73	1	DISPOSER	3.3		2	208	3	X		1/2"		2"												
74	–	– SPARE NUMBER –																						
75	1	DISHWASHER, CONVEYOR-TYPE	47.7	17.2		208	3	X			1/2"	1-1/2"								2 @4" X 16"		200		
			59.7	18.0		208	3	X																
76	1	DISHTABLE, CLEAN																						
77	1	SINK, 3-COMPARTMENT								1/2"	1/2"	3 @ 2"												
										1/2"	1/2"													
78	–	– SPARE NUMBER –																						
79	1	SHEET PAN RACK																						
80	1	MOP SINK								1/2"	1/2"	2"												
81	–	– SPARE NUMBER –																						
82	–	– SPARE NUMBER –																						
83	–	– SPARE NUMBER –																						
84	–	– SPARE NUMBER –																						
85	2	UNDERBAR, HAND SINK								1/2"	1/2"	1-1/2"												
86	2	UNDERBAR, ICE BIN											1-1/2"3/4"											
87	2	UNDERBAR, SPEED RAIL																						
88	2	UNDERBAR, DRY WASTE CHUTE																						
89	2	UNDERBAR, BLENDER STATION	15.0			115	1	X		1/2"	1/2"		1-1/2"											
90	2	UNDERBAR, DRAINBOARD/CLASS RACK											1-1/2"											
91	2	UNDERBAR, SINK, 3-COMP.								1/2"	1/2"	3 @ 1.5"												
92	1	REFRIGERATED SANDWICH UNIT	9.0		1/4	115	1		X															
93	2	BACK BAR COOLER	10.1		1/3	115	1		X															
94	2	DISHWASHER, UNDERCOUNTER	32.5			120/208	1	X			3/4"	3/4"												
95	1	BACK BAR COOLER	6.5		1/4	120	1		X															
96	1	COOK TOP COUNTER																						
97	2	UNDERBAR, SODA GUN HOLDER																						
98	2	INDUCTION COOK TOP	14.4	3.0		208	1		X															
99	1	SINK, 1-COMPARTMENT, DROP-IN								1/2"	1/2"		2"											

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Foodservice Equipment
Mechanical Schedule

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