

FOODSERVICE EQUIPMENT SCHEDULE																			
MK.	QTY	DESCRIPTION	ELECTRICAL						WATER		WASTE		GAS		STEAM			REMARKS	
			FLAMPS	KW	HP	VOLTS	PHASE	DIRECT	PLUG	COLD	HOT	DIRECT	INDIRECT	SIZE	MBTUH	LBS/HR	PSIG		INLET
1	1	SHELVING UNIT																	
2	1	WALK-IN COOLER	15.0			120	1	X											
3	1	EVAPORATOR COIL, COOLER	1.4			208-230	1	X				3/4"							
4	1	COMPRESSOR, COOLER	96		1	208-230	1	X											
5	1	WALK-IN FREEZER	15.0			120	1	X											
6	1	EVAPORATOR COIL, FREEZER	6.4			208-230	1	X				3/4"							
			4.2	0.5		120	1	X											
7	1	COMPRESSOR, FREEZER	14.1		1	208-230	1	X											
8	7	SHELVING UNIT																	
9	1	TRAY/SILVERWARE DISPENSER																	
10	1	MIXER, 40-QUART	7.0		2	208	3	X											
11	1	HOT FOOD COUNTER																	
12	1	HOT FOOD WELLS	20.4	4.25		208	1	X				3/4"							
13	1	FOOD PROTECTOR																	
14	3	HAND SINK							1/2"	1/2"	1-1/2"								
15	1	COLD FOOD COUNTER																	
16	1	COLD FOOD WELLS	6.0		1/4	120	1	X				3/4"							
17	1	FOOD PROTECTOR																	
18	1	SLICER	5.4		1/2	120	1	X											
19	1	REFRIGERATOR, WORK TOP	13.7		1/3	115	1	X											
20	1	WORK TABLE WITH SINKS							1/2"	1/2"		2 @ 2"							
21	1	TRAY SLIDE																	
22	1	TRAY SLIDE																	
23	1	SHELF, WALL CAP																	
24	1	WORK TABLE																	
25	2	WALL SHELF																	
26	1	FOOD PROCESSOR	7.0		1	120	1	X											
27	2	FRYER											3/4"	90					
28	1	EQUIPMENT STAND, FREEZER BASE	5.7		1/4	115	1	X											
29	1	GRIDDLE, COUNTERTOP										3/4"	84.9						
30	1	CHAR-BROILER, COUNTERTOP										3/4"	80						
31	-	- SPARE NUMBER -																	
32	1	RANGE, 8-BURNER										1"	275						
33	1	STEAMER, CONNECTIONLESS	28.0	10.0		208	3	X											
34	1	CONVECTION OVEN, DOUBLE	6.0		1/2	115	1	X				3/4"	110						
			6.0		1/2	115	1	X											
35	1	EXHAUST HOOD (BY OTHERS)	SEE HVAC DRAWINGS FOR ALL EXHAUST HOOD UTILITY CONNECTIONS																
36	1	HEATED/HOLDING CABINET	138	1.65		120	1	X											
37	1	SALAD BAR	7.0		1/4	115	1	X				3/4"							
38	1	SNEEZE GUARD																	
39	-	- SPARE NUMBER -																	
40	1	DISHTABLE, SOILED							1/2"	1/2"									
41	1	DISPOSER	33		2	208	3	X	1/2"	1/2"		2"							
42	1	CONDENSATE HOOD (BY OTHERS)	SEE HVAC DRAWINGS FOR ALL CONDENSATE HOOD UTILITY CONNECTIONS																
43	1	DISHWASHER WITH BOOSTER HEATER	45.5			208	3	X	1/2"	3/4"	1-1/2"								
44	1	SINK, 3-COMPARTMENT							1/2"	1/2"		3 @ 2"							
45	1	DISHTABLE, CLEAN																	
46	-	- SPARE NUMBER -																	
47	1	MILK DISPENSER	1.4		1/10	115	1	X											
48	1	COFFEE BREWER, DUAL SH	28.3	5.9		120/208	1	X	1/4"										
49	1	ICE/BEVERAGE DISPENSER	28			120	1	X											
50	2	ICE MACHINE	14.4			115	1	X	3/8"			1/2"							
51	1	TOASTER, HORIZONTAL CONVEYOR	18.5	3.8		208	1	X											
52	1	MICROWAVE OVEN	16.0	2.0		120	1	X											

ISSUE DATE
10/25/16
SHEET SCALE
1/4" = 1'-0"

DRAWN BY
TJM
SHEET TITLE
FOODSERVICE EQUIPMENT
MECHANICAL SCHEDULE

REVISIONS
1 | -
2 | -
3 | -
4 | -
5 | -

PROJECT NO.
15031
PROJECT NAME
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PORTLAND, ME

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