FOODSERVICE EQUIPMENT SCHEDULE

MK.	QTY	DESCRIPTION	ELECTRICAL							WATER		WASTE		GAS		STEAM				VENTILATION				REMARKS
																				EXHAUST		MAKE-UP AIR		
			FLAMPS	KW	HP	VOLTS	PHASE	DIRECT	PLUG	COLD	HOT	DIRECT	INDIRECT	SIZE	MBTUH	LBS/HR	PSIG	INLET	RETURN	SIZE	CFM	SIZE	CFM	
1	3	SHELVING UNIT																						
2	1	FREEZER, 2-SECTION	9.8		1/2	120	1		X															
3	1	DOUGH DIVIDER																						
4	1	MOBILE CART																						
5	1	MIXER STAND																						
6	1	MIXER, 20-QUART	10.2		1/2	120	1		X															
7	1	WALK-IN COOLER	4.0			120	1	X																
8	1	EVAPORATOR COIL, COOLER	4.2			120	1	X					5/8"											
9	1	COMPRESSOR, COOLER	5.3		1	208	3	X																
10	5	SHELVING UNIT																						
11	–	– SPARE NUMBER –																						
12	1	TILTING KETTLE, 20-GALLON	33.3	12.0		208	3	X																
13	3	COMBINATION RACK																						
14	1	MOP SINK								1/2"	1/2"	2"												
15	1	WATER METER	1.0			120	1		X	1/2"	1/2"													
16	1	MIXER, 30-QUART 1-1/4 HP	5.0		1-1/4	208	3	X																
17	1	EXHAUST HOOD W/FIRE SUPPRESSION SYS.	2.5	0.3		120	1	X												10" X 20"	2400			
18	1	RANGE, 6-BURNER												3/4"	155									
19	1	CONVECTION OVEN, DOUBLE	6.0		1/3	120	1		X					3/4"	55									
			6.0		1/3	120	1		X					3/4"	55									
20	1	BAKER'S TABLE																						
21	3	INGREDIENT BIN																						
22	–	– SPARE NUMBER –																						
23	1	HAND SINK								1/2"	1/2"	1-1/2"												
24	1	WORK TABLE WITH SINK								1/2"	1/2"		2"											
25	2	WALL SHELF																						
26	1	SLICER, MANUAL	7.0		1/2	120	1		X															
27	1	WORK TABLE																						
28	1	REFRIGERATED SANDWICH UNIT	7.8		1/3	120	1		X															
29	2	WALL SHELF																						
30	1	TOASTER, CONVEYOR	13.5	2.8		208	1		X															
31	1	PANINI GRILL	15.0	1.8		120	1		X															
32	–	– SPARE NUMBER –																						
33	–	– SPARE NUMBER –																						
34	1	DISHWASHER, UNDERCOUNTER	36.4	6.0	3/4	208	1	X			3/4"	1-1/2"												
35	1	SINK, 3-COMPARTMENT								1/2"	1/2"	3 @ 2"												
										1/2"	1/2"													
36	2	WALL SHELF																						
37	1	ESPRESSO MACHINE	??	??		208	1	X		1/2"														
38	3	FOOD SERVER/COOKER	12.5	1.5		120	1		X															
39	2	2.5 LITER AIRPOT																						
40	1	AIRPOT RACK																						
41	1	COFFEE BREWER, TWIN AIRPOT	25.8	6.3		120/240	1	X		3/8"														
42	1	REFRIGERATOR, MERCHANDISER	7.2		1/3	120	1		X															
43	1	HAND SINK, DROP-IN								1/2"	1/2"		1-1/2"											
44	1	PIZZA PREP TABLE	7.9		1/3	120	1		X															
45	2	POLY BOX STORAGE RACK																						
46	1	REFRIGERATOR, UNDERCOUNTER	3.9		1/6	120	1		X															
47	1	BREAD SLICER (EXISTING)	7.0		1/2	120	1		X															
48	1	ICE MACHINE, UNDERCOUNTER	7.6		1/3	120	1	X		3/8"			1/2"											
49	2	SELF-SERVE MERCHANDISER	12.0			120	1	X																
50	2	COMPRESSOR, COOLER	5.3		1	208	3	X																

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Borealis Bread
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Portland, Maine

#	DATE	DESCRIPTION

REVISIONS

Date Issued 03/21/08

Project Number 0710

Drawing Scale

SHEET NAME
FOODSERVICE EQUIPMENT MECHANICAL SCHEDULE

Drawn By TJM

Checked By TJM

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