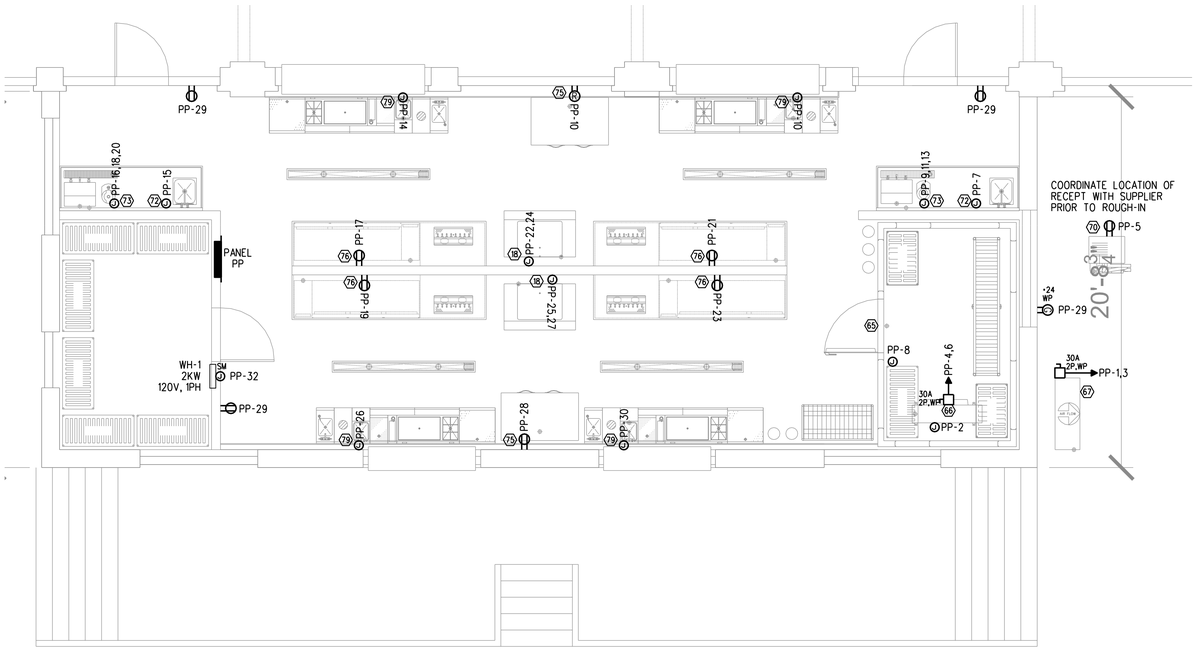



BAR PLAN

SCALE: 1/4"=1'-0"

*PANEL PP (BAR WALL) SECTION 1 120/208 3PH 4W 225 AMP BUS - MLO 42K AIC NEMA TYPE 1 (RECESSED)*

| CKT # | LOAD DESCRIPTION | AT | P | CA | DF | DA | CKT # | LOAD DESCRIPTION | AT | P | CA | DF | DA |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| 1 | BAR ITEM 67 (COOLER COMP) | 15 | 2 | 9 | 0.70 | 7 | 2 | ITEM 66 HEAT TRACE | 20 | 1 | 15 | 1.00 | 15 |
| 3 | | | | 9 | 0.70 | 7 | 4 | BAR ITEM 66 (COOLER EVAP) | 15 | 2 | 1 | 0.70 | 1 |
| 5 | ITEM 70 | 20 | 1 | 13 | 1.00 | 13 | 6 | | | | 1 | 0.70 | 1 |
| 7 | ITEM 72 | 20 | 1 | 15 | 0.70 | 11 | 8 | ITEM 65 COOLER POWER | 20 | 1 | 15 | 0.70 | 11 |
| 9 | ITEM 73 (COFFEE BREWER) | 35 | 3 | 26 | 0.70 | 18 | 10 | BLENDER STATION (ITEM 79) | 20 | 1 | 15 | 0.70 | 11 |
| 11 | | | | 26 | 0.70 | 18 | 12 | ITEM 75 (REFRIGERATOR) | 20 | 1 | 8 | 1.00 | 8 |
| 13 | | | | 26 | 0.70 | 18 | 14 | BLENDER STATION (ITEM 79) | 20 | 1 | 15 | 0.70 | 11 |
| 15 | ITEM 72 | 20 | 1 | 15 | 0.70 | 11 | 16 | ITEM 73 (COFFEE BREWER) | 35 | 3 | 26 | 0.70 | 18 |
| 17 | ITEM 76BAR BACK COOLER | 15 | 1 | 7 | 1.00 | 7 | 18 | | | | 26 | 0.70 | 18 |
| 19 | ITEM 76BAR BACK COOLER | 15 | 1 | 7 | 1.00 | 7 | 20 | | | | 26 | 0.70 | 18 |
| 21 | ITEM 76BAR BACK COOLER | 15 | 1 | 7 | 1.00 | 7 | 22 | ITEM 18 (ICE MAKER) | 15 | 2 | 14 | 0.70 | 10 |
| 23 | ITEM 76BAR BACK COOLER | 15 | 1 | 7 | 1.00 | 7 | 24 | | | | 14 | 0.70 | 10 |
| 25 | ITEM 18 (ICE MAKER) | 20 | 2 | 14 | 0.70 | 10 | 26 | BLENDER STATION (ITEM 79) | 20 | 1 | 15 | 0.70 | 11 |
| 27 | | | | 14 | 0.70 | 10 | 28 | ITEM 75 (REFRIGERATOR) | 20 | 1 | 8 | 1.00 | 8 |
| 29 | BAR RECEPTS | 20 | 1 | 6 | 0.50 | 3 | 30 | BLENDER STATION (ITEM 79) | 20 | 1 | 15 | 0.70 | 11 |
| 31 | SPARE | 20 | 1 | | | 0 | 32 | WH-1 (STORAGE) | 20 | 1 | 17 | 0.70 | 12 |
| 33 | SPARE | 20 | 1 | | | 0 | 34 | SPARE | 20 | 1 | | | 0 |
| 35 | SPARE | 20 | 1 | | | 0 | 36 | SPARE | 20 | 1 | | | 0 |
| 37 | SPARE | 20 | 1 | | | 0 | 38 | SPARE | 20 | 1 | | | 0 |
| 39 | SPARE | 20 | 1 | | | 0 | 40 | SPARE | 20 | 1 | | | 0 |
| 41 | SPARE | 20 | 1 | | | 0 | 42 | SPARE | 20 | 1 | | | 0 |

AT - Amp Trip
P - Poles
A - Amps
CA - Connected Amperes
DF - Demand Factor ( 1 - .1)
DA - Demand Amperes
MLO - Main Lug Only
MCB - Main Circuit Breaker
PANEL KP (KITCHEN HALL) SECTION 2 120/208 3PH 4W

**Section 1**
**Tot Amps/PH - Connected Load 143.43**
**Demand Factor 74.66%**
**Total Amps/PH - Demand 107.08**
**Connected KVA 51.61**
**Demand KVA 38.53**
**Min. Panel Size (Demand x 1.25) - Amps 133.85**
**NOTES:**
**1. PROVIDE ARC FAULT TYPE CIRCUIT BREAKERS IN ACCORDANCE WITH NEC 210.12**
**2. PROVIDE TAMPER RESISTANT OUTLETS PER NEC 406.11 SECTION 210.52**

## FOODSERVICE EQUIPMENT SCHEDULE

| MK. | QTY | DESCRIPTION | ELECTRICAL FLA/MPS | KW | HP | VOLTS | PHASE | SPACE PLUG | WATER COLD | WATER HOT | WASTE | GAS DIRECT | GAS INDIRECT | GAS SIZE | STEAM MBTUH | STEAM LBS/HR | STEAM PSIG | STEAM INLET | STEAM RETURN | VENTILATION EXHAUST SIZE | VENTILATION EXHAUST CFM | VENTILATION MAKE-UP AIR SIZE | VENTILATION MAKE-UP AIR CFM | REMARKS |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| 1 | 1 | WALK-IN COOLER | 15.0 | | | 120 | 1 | X | | | | | | | | | | | | | | | | |
| 2 | 1 | EVAPORATOR COIL, COOLER | 0.8 | | | 208-230 | 1 | X | | | | | 3/4" | | | | | | | | | | | |
| 3 | 1 | COMPRESSOR, COOLER | 7.5 | | 1/2 | 208-230 | 1 | X | | | | | | | | | | | | | | | | |
| 4 | 1 | WALK-IN COOLER | 15.0 | | | 120 | 1 | X | | | | | | | | | | | | | | | | |
| 5 | 1 | EVAPORATOR COIL, COOLER | 0.8 | | | 208-230 | 1 | X | | | | | 3/4" | | | | | | | | | | | |
| 6 | 1 | COMPRESSOR, COOLER | 7.5 | | 1/2 | 208-230 | 1 | X | | | | | | | | | | | | | | | | |
| 7 | 1 | WALK-IN COOLER | 15.0 | | | 120 | 1 | X | | | | | | | | | | | | | | | | |
| 8 | 1 | EVAPORATOR COIL, COOLER | 0.8 | | | 208-230 | 1 | X | | | | | 3/4" | | | | | | | | | | | |
| 9 | 1 | COMPRESSOR, COOLER | 7.5 | | 1/2 | 208-230 | 1 | X | | | | | | | | | | | | | | | | |
| 10 | 1 | WALK-IN FREEZER | 15.0 | | | 120 | 1 | X | | | | | | | | | | | | | | | | |
| 11 | 1 | EVAPORATOR COIL, FREEZER | 4.3 | 0.5 | | 115 | 1 | X | | | | | 3/4" | | | | | | | | | | | |
| | | | 11.7 | | | 208-230 | 1 | X | | | | | | | | | | | | | | | | |
| 12 | 1 | COMPRESSOR, FREEZER | 13.2 | | 2-1/2 | 208-230 | 3 | X | | | | | | | | | | | | | | | | |
| 13 | 20 | COOLER/FREEZER SHELVING | | | | | | | | | | | | | | | | | | | | | | |
| 14 | – | – SPARE NUMBER – | | | | | | | | | | | | | | | | | | | | | | |
| 15 | 6 | DRY STORAGE SHELVING | | | | | | | | | | | | | | | | | | | | | | |
| 16 | 5 | SHEET PAN RACK | | | | | | | | | | | | | | | | | | | | | | |
| 17 | 3 | ICE STORAGE BIN | | | | | | | | | | | 3/4" | | | | | | | | | | | |
| 18 | 3 | ICE MAKER | 14.2 | | | 208 | 1 | X | 3/8" | | | | 3/4" | | | | | | | | | | | |
| 19 | 5 | HAND SINK | | | | | | | 1/2" | 1/2" | 1-1/2" | | | | | | | | | | | | | |
| 20 | 1 | EXHAUST HOOD | 15.0 | | | 120 | 1 | X | | | | | | | | | | | | | | | | |
| 21 | 1 | STONE DECK OVEN W/PROOFER | 7.0 | 3.5 | | 480 | 3 | X | 1/2" | | | | 3/4" | | | | | | | | | | | |
| | | | 20 | 16.6 | | 480 | 3 | X | 1/2" | | | | | | | | | | | | | | | |
| 22 | 1 | MIXER, 80-QUART | 12.0 | | 3 | 208 | 3 | X | | | | | | | | | | | | | | | | |
| 23 | 1 | BAKER'S TABLE | | | | | | | | | | | | | | | | | | | | | | |
| 24 | 4 | INGREDIENT BIN | | | | | | | | | | | | | | | | | | | | | | |
| 25 | 1 | REFRIGERATOR, 1-SECTION | 5.5 | | 1/4 | 115 | 1 | X | | | | | | | | | | | | | | | | |
| 26 | 1 | MIXER STAND | | | | | | | | | | | | | | | | | | | | | | |
| 27 | 1 | MIXER, 20-QUART | 8.0 | | 1/2 | 120 | 1 | X | | | | | | | | | | | | | | | | |
| 28 | 1 | DOUGH DIVIDER/ROUNDER | 4.0 | | | 208 | 1 | X | | | | | | | | | | | | | | | | |
| 29 | 1 | MOBILE EQUIPMENT STAND | | | | | | | | | | | | | | | | | | | | | | |
| 30 | 1 | SHEETER, COUNTERTOP | 4.0 | | | 120 | 1 | X | | | | | | | | | | | | | | | | |
| 31 | – | – SPARE NUMBER – | | | | | | | | | | | | | | | | | | | | | | |
| 32 | 3 | DUNNAGE RACK | | | | | | | | | | | | | | | | | | | | | | |
| 33 | 4 | SECURITY CAGE | | | | | | | | | | | | | | | | | | | | | | |
| 34 | 10 | FLOOR WASTE RECEPACLE | | | | | | | | | 3",3" | | | | | | | | | | | | | |
| 35 | 1 | MOP SINK | | | | | | | 1/2" | 1/2" | 2" | | | | | | | | | | | | | |
| 36 | 2 | CHEMICAL STORAGE SHELVING | | | | | | | | | | | | | | | | | | | | | | |
| 37 | 1 | WORK TABLE WITH SINKS | | | | | | | 1/2" | 1/2" | | 2",2" | | | | | | | | | | | | |
| 38 | 2 | WALL SHELF | | | | | | | | | | | | | | | | | | | | | | |
| 39 | – | – SPARE NUMBER – | | | | | | | | | | | | | | | | | | | | | | |
| 40 | 1 | EXHAUST HOOD | 15.0 | | | 120 | 1 | X | | | | | | | | | | | | | | | | |
| 41 | 1 | COMBI-OVEN, ROLL-IN | 73.0 | | | 480 | 3 | X | 3/4" | | | 2" | | | | | | | | | | | | |
| | | | | | | | | | 3/4" | | | | | | | | | | | | | | | |
| 42 | 1 | RANGE, 6-BURNER | | | | | | | | | | | | 1-1/4" | 248 | | | | | | | | | |
| 43 | 1 | RANGE, FRENCH TOP | | | | | | | | | | | | 1-1/4" | 95 | | | | | | | | | |
| 44 | 1 | COMBI-OVEN, DOUBLE | 26.0 | 21.0 | | 480 | 3 | X | 3/4" | | | 2",2" | | | | | | | | | | | | |
| | | | 26.0 | 21.0 | | 480 | 3 | X | 3/4" | | | | | | | | | | | | | | | |
| | | | | | | | | | 3/4" | | | | | | | | | | | | | | | |
| | | | | | | | | | 3/4" | | | | | | | | | | | | | | | |
| 45 | 1 | EQUIPMENT STAND | | | | | | | | | | | | | | | | | | | | | | |
| 46 | 1 | CHARBROILER | | | | | | | | | | | | 3/4" | 136 | | | | | | | | | |
| 47 | 1 | GRIDDLE | | | | | | | | | | | | 3/4" | 108 | | | | | | | | | |
| 48 | 1 | FRYER BATTERY W/FILTER DRAWER | 7.0 | | 1/3 | 115 | 1 | X | | | | | | 1" | 330 | | | | | | | | | |
| 49 | 1 | WORK TABLE | | | | | | | | | | | | | | | | | | | | | | |
| 50 | 4 | WORK TABLE | | | | | | | | | | | | | | | | | | | | | | |
| 51 | – | – SPARE NUMBER – | | | | | | | | | | | | | | | | | | | | | | |
| 52 | 1 | SHELVING UNIT | | | | | | | | | | | | | | | | | | | | | | |
| 53 | 1 | DISHTABLE, SOILED | | | | | | | 1/2" | 1/2" | | | | | | | | | | | | | | |
| 54 | 1 | DISPOSER | 3.3 | 1 | 2 | 208 | 3 | X | 1/2" | | 2" | | | | | | | | | | | | | |
| 55 | 1 | DISHWASHER, CONVEYOR-TYPE | 59.7 | 18.0 | | 208 | 3 | X | | 1/2" | 1-1/2" | | | | | | | | | | | | | |
| 56 | 1 | CONDENSATE HOOD | 15.0 | | | 120 | 1 | X | | | | | | | | | | | | | | | | |
| 57 | 1 | DISHTABLE, CLEAN | | | | | | | | | | | | | | | | | | | | | | |
| 58 | 1 | SINK, 3-COMPARTMENT | | | | | | | 1/2" | 1/2" | 3 @ 2" | | | | | | | | | | | | | |
| | | | | | | | | | 1/2" | 1/2" | | | | | | | | | | | | | | |
| 59 | 8 | CATERING STORAGE SHELVING | | | | | | | | | | | | | | | | | | | | | | |
| 60 | 12 | GLASS RACK DOLLY | | | | | | | | | | | | | | | | | | | | | | |
| 61 | 6 | PLATE DOLLY | | | | | | | | | | | | | | | | | | | | | | |
| 62 | 1 | BOOSTER HEATER | 66.7 | 24.0 | | 208 | 3 | X | | 3/4" | | 3/4" | | | | | | | | | | | | |
| 63 | – | – SPARE NUMBER – | | | | | | | | | | | | | | | | | | | | | | |
| 64 | – | – SPARE NUMBER – | | | | | | | | | | | | | | | | | | | | | | |
| 65 | 1 | WALK-IN BEER COOLER | 15.0 | | | 120 | 1 | X | | | | | | | | | | | | | | | | |
| 66 | 1 | EVAPORATOR COIL, COOLER | 1.4 | | | 208-230 | 1 | X | | | | | 3/4" | | | | | | | | | | | |
| 67 | 1 | COMPRESSOR, COOLER | 9.3 | | 3/4 | 208-230 | 1 | X | | | | | | | | | | | | | | | | |
| 68 | 3 | COOLER SHELVING | | | | | | | | | | | | | | | | | | | | | | |
| 69 | 1 | KEG STACKER | | | | | | | | | | | | | | | | | | | | | | |
| 70 | 1 | BEER LINE CHILLER (BY OTHERS) | 13.0 | | 1/3 | 120 | 1 | X | | | | | | | | | | | | | | | | |
| 71 | 4 | DRAFT BEER TOWER (BY OTHERS) | | | | | | | | | | 1/2" | | | | | | | | | | | | |
| 72 | 2 | BEVERAGE COUNTER | 15.0 | | | 120 | 1 | X | 1/2" | 1/2" | 1-1/2" | | | | | | | | | | | | | |
| 73 | 2 | COFFEE BREWER (BY OTHERS) | 25.6 | 9.1 | | 120/208 | 3 | X | 3/8" | | | | | | | | | | | | | | | |
| 74 | 2 | COFFEE DISPENSER (BY OTHERS) | | | | | | | | | | | | | | | | | | | | | | |
| 75 | 2 | REFRIGERATOR, 2-SECTION | 8.4 | | 1/3 | 115 | 1 | X | | | | | | | | | | | | | | | | |
| 76 | 4 | BACK BAR COOLER | 6.5 | | 1/4 | 120 | 1 | X | | | | | | | | | | | | | | | | |
| 77 | 4 | UNDERBAR, HAND SINK | | | | | | | 1/2" | 1/2" | 1-1/2" | | | | | | | | | | | | | |
| 78 | 4 | UNDERBAR, DRY WASTE CHUTE | | | | | | | | | | | | | | | | | | | | | | |
| 79 | 4 | UNDERBAR, BLENDER STATION | 15.0 | | | 115 | 1 | X | 1/2" | 1/2" | | | 1-1/2" | | | | | | | | | | | |
| 80 | 4 | UNDERBAR, DRAINBOARD | | | | | | | | | | | 1-1/2" | | | | | | | | | | | |
| 81 | 4 | UNDERBAR, SODA GUN HOLDER | | | | | | | | | | | | | | | | | | | | | | |
| 82 | 4 | UNDERBAR, SINGLE SPEED RAIL | | | | | | | | | | | | | | | | | | | | | | |
| 83 | 4 | UNDERBAR, COMBO ICE BIN | | | | | | | | | | | 3/4"-1/2" | | | | | | | | | | | |
| 84 | 4 | UNDERBAR, DRAINBOARD/GLASS RACK | | | | | | | | | | | 1-1/2" | | | | | | | | | | | |
| 85 | 6 | LIQUOR STORAGE SHELVING | | | | | | | | | | | | | | | | | | | | | | |

## FOOD EQUIPMENT EQUIPMENT SCHEDULE

NOT TO SCALE

NOTE:

CONTRACTOR SHALL VERIFY ALL EQUIPMENT LOCATIONS AND ELECTRICAL REQUIREMENTS WITH TJM CONSULTING BRICK SOUTH DRAWINGS FS-1, FS-1B AND FS-2 DATED JULY 20, 2016

Reviewed for Code Compliance Inspections Division Portland, Maine Date: 11/22/16

Prepared For:

Consultant:
BENNETT ENGINEERING
MECHANICAL - ELECTRICAL
(207) 865-9475

Architect:
ARCHETYPE
48 Union Wharf Portland, Maine 04101
(207) 772-6022 Fax (207) 772-4056

Project:
THOMPSON'S POINT-BRICK SOUTH
THOMPSON'S POINT, PORTLAND ME

Revisions:
1 08/04/2016 ISSUED FOR PERMIT

Scale: AS NOTED

Date: 08-04-2016

BAR PARTIAL PLAN, PANEL SCHEDULE AND FOOD SERVICE EQUIPMENT SCHEDULE

E104