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	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	14.0	2.9		208	1	X		1/2"			3/4"											
			46.0	16.6		208	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	167.0			208	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	59.0	21.0		208	3	X		3/4"			2" ,2"											
			59.0	21.0		208	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		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	–	– SPARE NUMBER –																						
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",1-1/2"											
84	4	UNDERBAR, DRAINBOARD/GLASS RACK											1-1/2"											
85	6	LIQUOR STORAGE SHELVING																						

Date: 11/22/16

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THOMPSON POINT - BRICK SOUTH CATERING KITCHEN

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SCALE: NONE