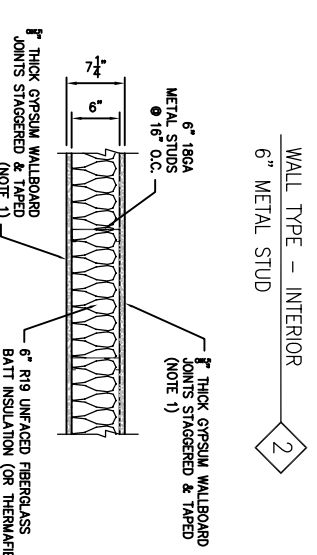
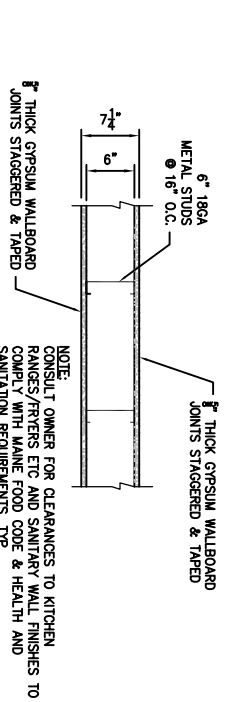
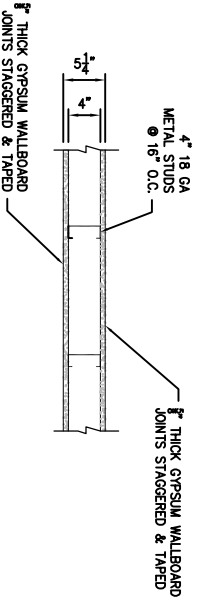
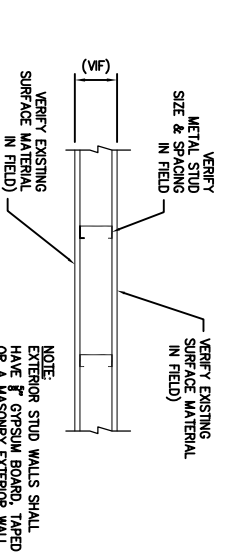


Legend #	Main Kit / Item	Design Count	Energy Source	Required Voltage	Dedicate Circuit	Energy BTUs	Receptacle Height AFF	Other Notes
1	Walk-in, keg & bottle beer (7*12)	1	Electric	208	Y	1 ph/ 14 amps	Disconnect required? 6'	Add light circuit/evap coil drain nec/ exterior comp's?
2	Liquor lock up (back bar cabinet)	1	N/A	N/A	N			
3	Beer blast unit (NO2)	1	Electric	110	Y	11 amps	36"	tank must be chained to wall
4	Dish rack, dirty (4' * 2')	1	N/A	N/A	N			CO2 line required
5	Pepsi BIB pump rack	1	N/A	N/A	N			
6	Dish rack, run in, dirty	1	N/A	N/A	N			
7	Dish machine, pre-wash	1	H2O	N/A	N			
8	Dish machine, high temp rinse, ventless	1	Electric	208	Y	3 ph/ 30 amps	Disconnect required? 6'	H2O required/floor drain (to grease trap)
9	Dish rack, run out, clean	1	N/A	N/A	N			H2O required/floordrain (NOT to grease trap)
10	Floor sink/drain	5	N/A	N/A	N			these are NOT routed through the grease interceptor
11	Potsink, 24" * 90", 3 bay w/ dbl drain boards	1	H2O	N/A	N			Req'd H2O/floordrain (to grease trap)
12	Dish rack, clean (4' by 2')	1	N/A	N/A	N			
14	Keeg racks, for empties	1	N/A	N/A	N			
15	BIB storage	1	N/A	N/A	N			
16	H2O heater, gas	1	Gas & elec	N/A	N	190,000	Hard wired top of unit	H2O required & drain / power exhaust, sep circuit
17	Bottle racks, for empties	1	N/A	N/A	N			4' by 18" "Costco" rack on casters
18	Dry storage racks	1	N/A	N/A	N			4' by 18" "Costco" rack on casters
19	Walk-in, cooler (11' * 16')	1	Electric	208	Y	1 ph/ 14 amps	Disconnect required? 6'	Add light circuit/evap coil drain nec/ exterior comp's?
20	Freezer, 2 door	2	Electric	208	Y	12 amps		
21	1,000 external grease interceptor	1	N/A	N/A	N			Fed from pre-wash sink and 3 bay pot sink ONLY
22	Carbinator (Pepsi)	1	electric	110	N	9 amps		Req'd H2O & drain
22.5	Uniform/shirt closet pole rack	1	N/A	N/A	N			Uniforms on hangers
23	Linen bin - soiled	2	N/A	N/A	N			Soiled uniforms
24	Other	1	N/A	N/A	N			Kitchen towels and aprons
25	Salamander	1	Gas	N/A	N	36,000		Wall mount
26	Ice machine, 600 lb head & bin	1	Electric	208	Y	12 amps	60"	H2O & floor drain required
27	Mop sink	1	N/A	N/A	N			H2O & drain required
28/28.5	Pizza ovens, TSBJg", stacked	2	Electric	220	Y	3 ph/ 50 amps		122,000 btu PER fryer
29	Rational ovens, 61G	1	Elec & Gas	110	Y	82,000 / 5 amps	36"	oven on stand, floor sink below, H2O required
30	Cook top/hot plate, 2 burner/802HA	1	Gas	N/A	Y	60,000		12" L-R counter top unit
30.5	Flat top grill (15")/Star 615BF	1	Gas	N/A	Y	30,000		15" L-R counter top unit
31	Char-broiler (15")/Star 615RCBF	1	Gas	N/A	Y	50,000		15" L-R counter top unit
31.5	Chef base, refrigeration unit - 4'	1	Electric	110	Y	8 amps	18"	4' L-R / 4 draw unit
32	S/S table, 5'	1	N/A	N/A	N			5' with splash
33	Fryers	3	Gas	N/A	N	122,000		122,000 btu PER fryer
34	Hood, cooking line, 18' by 4' ID	1	Electric	208	Y	15 amps		Additional lighting circuit
35	Other	1	Electric	110	Y	5 amps		6' unit (6 draws) on casters
36	Other	1	Electric	110	Y	5 amps		5' unit (4 draws) on casters
37	Sandwich unit	1	Electric	110	Y	8 amps		from over shelf
38	Food warmer	1	Electric	110	Y	15 amps		from over shelf
39	Other	1	Electric	110	Y	15 amps		side of overshelf
40	Overshelf, dbl stack (w/ heat lamps)	1	N/A	N/A	N			side of overshelf
40.5	Heat lamps, 4'	3	Electric	110	Y	1400 watts ea		16'
41	Freezer, 1 door	1	Electric	110	Y	8 amps		from over shelf
42	S/S table, 2' by 2'	2	N/A	N/A	N		36"	each lamp requires a circuit
43	Coffee maker	1	Electric	208	Y	14 amps		
44	Sink, 2' by 2' for French fries	1	H2O	N/A	N			H2O required
44.5	Frycutter/wall mount	1	N/A	N/A	N			H2O & drain required
45	S/S table w/ splash - 4' by 2'	1	N/A	N/A	N			WALL BLOCKING for outer board
46	Sink, 2' by 4', for vegetables	1	H2O	N/A	N			48" by 24"
47	Other	1	Electric	110	Y	8 amps		H2O & drain required
48	Freezer/cooler spilt, server only	1	Electric	110	Y	8 amps		
49	Glasswasher (under counter)	1	Electric	208	Y	30 amps		H2O & drain required / 2 pull 50 amp breaker
50	Wet/dry glass drain	1	H2O	N/A	N			H2O & drain required
51	Other	1	N/A	N/A	N			
52	Pick up server rack	1	N/A	N/A	N			
53	Other	1	Electric	120	Y	12 amps		4" above splash
54	Hose reel, kitchen clean up	1	N/A	N/A	N			H2O required / WALL BLOCKING
55	Proofer/warmer	1	Electric	110	Y	14 amps		H2O required to relocate
56	NC02 bulk tank	1	N/A	N/A	N			NC02 to relocate
57	Toaster, 4 slice	1	Electric	110	Y	13 amps		from over shelf
58	Other	1	N/A	N/A	N			24" by 30"
59	Floor sink/drain to GREASE interceptor	1	N/A	N/A	N			From pre-wash sink and 3 bay sink ONLY
60	Micros terminal	2	Electric	110	Y	3 amps		dedicated grid for this circuit
61	Micros printer(s)	2	Electric	110	Y	3 amps		use req'd for Micros screen
62	Floor drains	6	N/A	N/A	N			
63	Tortilla press	1	Electric	110	Y	15 amps		
64	Coffee marker, vender, controller	1	H2O/electric	110	Y	13 amps		within cab base
65	Microwave	1	Electric	110	Y	10 amps		60"
66	Server beepers/call charging station	1	Electric	110	Y	3 amps		48"
67	Other	1	N/A	N/A	N			Wall mount at 48" AFF
68	Pepsi fountain unit	1	Electric	110	Y	6 amps		H2O & drain req. (floor bell works well)
69	Hand sink, cut into s/s table	1	N/A	N/A	N			H2O & drain req.
70	Hand, towel & soap, on legs	1	N/A	N/A	N			H2O & drain req.
71	Hand sink, drop in	1	N/A	N/A	N			H2O & drain req.
72	Ice unit	1	H2O/electric	220	Y	14 amps		2 pull, 20 amp breaker / 1/4" H2O line/CO2 line
73	Pizza warmer	1	Electric	110	Y	8 amps		36"
74	Pretzel warmer	1	Electric	110	Y	8 amps		4" above splash



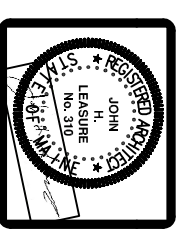
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REV.	DATE	STATUS
0	4-6-16	ISSUED FOR PERMITS



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OWNER PROVIDED EQUIPMENT LEGEND & WALL TYPES

