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	MOP SINK								1/2"	1/2"	2"												
2	1	WATER AND ICE STATION								1/2"			1", 5/8"											
3	1	COFFEE BREWER (AIRPOT)	25.8	6.3		120/240	1	X		3/8"														
4	1	UNDERBAR, DRAINBOARD/STORAGE CABINET											1"											
5	1	BLENDER STATION/DUMP SINK	15.0			120	1	X		1/2"	1/2"		1-1/2"											
6	1	ICE BIN											1/2"											
7	1	UNDERBAR, SPEEDRAIL, DOUBLE																						
8	1	UNDERBAR, DRAINBOARD											1"											
9	1	SHEET PAN RACK																						
10	1	BEER TOWER											1/2"											
11	1	UNDERBAR, SINK								1/2"	1/2"		1"											
12	1	UNDERBAR, 3-COMPARTMENT SINK								1/2"	1/2"	3 @ 1"												
13	1	DISHWASHER, UNDERCOUNTER	32.5			120/208	1	X			3/4"	3/4"												
14	1	BACK BAR COOLER	7.0		1/3	115	1		X															
15	1	WORK TABLE W/DBL OVERSHELF																						
16	1	SLANT RACK SHELF																						
17	3	SHELVING UNIT																						
18	1	DISHTABLE, CLEAN																						
19	1	CONDENSATE HOOD																		12"-DIA	600			
20	1	DISHWASHER W/BOOSTER HEAT	45.4			208	3	X			3/4"	1-1/2"												
21	1	DISHTABLE W/3-COMP. SINK								1/2"	1/2"	3 @ 2"												
										1/2"	1/2"													
22	1	HAND SINK								1/2"	1/2"	1-1/2"												
23	1	REFRIGERATOR, 2-SEC. (EXISTING)	9.1		1/2	115	1		X															
24	1	EXHAUST HOOD SYSTEM	SEE HOOD DRAWING FOR ELECTRICAL AND PLUMBING REQUIREMENTS.																	2 @ 12"-DIA	1500 EA.	4 @ 12" X 28"	675 EA.	
25	1	RANGE, 6-BURNER (EXISTING)												3/4"	195									
26	2	FRYER, DEEP FAT												1/2"	90									
27	1	WORK TABLE																						
28	1	FREEZER, 1-SECTION	7.2		1/3	115	1		X															
29	1	WORK TABLE (EXISTING)																						
30	1	REFRIGERATED PREP TABLE	8.6		1/3	115	1		X															
31	2	WALL SHELF																						
32	1	SINK, 1-COMPARTMENT (EXISTING)								1/2"	1/2"		2"											
33	1	SLICER	5.4		1/2	120	1		X															
34	1	FOOD PROCESSOR	7.0		1/2	120	1		X															
35	1	FREEZER, 2-SECTION (FUTURE ITEM)	11.0		3/4	115	1		X															
36	1	ICE MACHINE W/BIN	11.7			115	1	X		1/2"			2 @ 3/4"											
37	10	SHELVING UNIT (EXISTING)																						
38	1	BAG-N-BOX RACK (EXISTING)	15.0			120	1		X	1/2"														
			15.0			120	1		X															
39	1	HEAT LAMP	6.7	0.8		120	1	X																
40	1	WALK-IN COOLER	1.5			120	1	X																
41	1	EVAPORATOR COIL, COOLER	2.3			115	1	X					3/4"											
42	1	COMPRESSOR, COOLER	5.9		1	208	3	X																
43	6	SHELVING UNIT (EXISTING)																						
44	1	KEG STORAGE RACK																						
45	1	CHEESEMELTER, RANGE-MOUNT												3/4"	24									
46	1	RANGE, CHAR-BROILER	8.0		1/4	115	1		X					3/4"	120									
47	1	BOTTLE COOLER (EXISTING)	6.3		1/3	120	1		X															
48	2	P.O.S. SYSTEM (BY OWNER)	5.0			120	1		X															

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Structural Engineering:
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HVAC & plumbing Engineering:
MECHANICAL SYSTEMS ENGINEERS

Electrical Engineering:
SWIFT CURRENT ENGINEERING

Food Service Design Consultant:
TJM CONSULTING

Riverside North Golf Course – Club House Design Study

Riverside Street
Portland, Maine

REVISIONS

CONCEPT DESIGN DOCUMENTS

November 22, 2013

Foodservice Equipment Mechanical Schedule

Scale: None

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