

PARTIAL EQUIPMENT SCHEDULE`															*EQUIPMENT SCHEDULE PROVIDED FOR REFERENCE ONLY. REFER TO KITCHEN` DRAWINGS FOR ACTUAL EQUIPMENT SCHEDULE														
REVISION	ITEM NO`	QTY	EQUIPMENT CATEGORY	EQUIPMENT REMARKS	VOLTS	CYCLE	PHASE	DIRECT	CORD/PLUG	NEMA	AMPS	KW	HP	ELECTRICAL AFF (IN)	ELECTRICAL REMARKS	GAS MBTU/H	GAS SIZE (IN)	GAS AFF (IN)	COLD WATER SIZE (IN)	COLD WATER AFF (IN)	HOT WATER SIZE (IN)	HOT WATER AFF (IN)	DIRECT DRAIN SIZE (IN)	INDIR DRAIN SIZE (IN)	COMPRESSED AIR SIZE (IN)	COMPRESSED AIR AFF (IN)	PLUMBING REMARKS		
	001	1	WORKTABLE, STAINLESS STEEL TOP	W/ SCT-84 POT RACK																									
	002	1	WORKTABLE, STAINLESS STEEL TOP	W/ SCT-84 POT RACK																									
	003	1	WORKTABLE, STAINLESS STEEL TOP	W/ SCT-84 POT RACK																									
	100	1	HAND SINK, WALL MOUNT																1/2	14	1/2	14	1-1/2						
	101	1	EXHAUST HOOD	REFER TO SHOP DRAWINGS WHEN AVAILABLE											VERIFY UTILITIES W/SHOP DRAWINGS WHEN AVAILABLE														
	102	1	TILT SKILLET, GAS		115	60	1	X			5.0			18			144	1/2	24	1/2	14						W/ SINGLE PANTRY FAUCET		
	102.1	1	FLOOR TROUGH																				4						
	103	1	TILT SKILLET, GAS		115	60	1	X			5.0			18			144	1/2	24	1/2	14						W/ SINGLE PANTRY FAUCET		
	103.1	1	FLOOR TROUGH																				4						
	104	1	INCLINED AGITATOR KETTLE, GAS		115	60	1	X			5			18	KETTLE		150	1/2	24	1/2	14	1/2	14			1/2	14	W/ DOUBLE PANTRY FAUCET	
					208	60	3	X			6.8		2.0	18	AGITATOR														
	104.1	1	FLOOR TROUGH																				4						
	105	1	COOK/CHILL, KETTLE W/ AGITATOR		208	60	3	X			11.0			18	20 AMPS SERVICE		300	1	24	3/4	14				1/2	14			
	105.1	1	FLOOR TROUGH																				4						
	106	1	COOK/CHILL, KETTLE W/ AGITATOR		208	60	3	X			11.0			18	20 AMPS SERVICE		300	1	24	3/4	14				1/2	14			
	106.1	1	FLOOR TROUGH																				4						
	107	1	COOK/CHILL, AIR COMPRESSOR	LOCATION TO BE DETERMINED	208	60	1	X			23.0			18															
	107.1	1	COOK/CHILL, REFRIGERATED AIR DRYER	LOCATION TO BE DETERMINED	115	60	1		X	5-15P	--			18															
	108	1	COOK/CHILL, LOW TO MID VOLUME PUMP																						1/2	14	* SEE NOTE IN PLUMBING PLAN FOR ADDITIONAL HEIGHT		
	109	1	EXHAUST HOOD	REFER TO SHOP DRAWINGS WHEN AVAILABLE											VERIFY UTILITIES W/SHOP DRAWINGS WHEN AVAILABLE														
	110	1	FIRE SUPPRESSION SYSTEM CABINET	REFER TO SHOP DRAWINGS WHEN AVAILABLE											VERIFY UTILITIES W/SHOP DRAWINGS WHEN AVAILABLE														
	200	1	HAND SINK, WALL MOUNT																	1/2	14	1/2	14	1-1/2					
	201	1	HD RANGE, 36", 4 OPEN BURNERS		115	60	1		X	5-15P	4.0			18			170	3/4	24										
	202	1	HD RANGE, 36", 4 OPEN BURNERS		115	60	1		X	5-15P	4.0			18			170	3/4	24										
					120	60	1		X	5-15P	6.0		1/2	18			50	3/4	24										
	203	1	OVEN, CONVECTION, GAS														50	3/4	24										
					120	60	1		X	5-15P	6.0		1/2	48			50	3/4	48										
					120	60	1		X	5-15P	6.0		1/2	18			50	3/4	24										
	204	1	OVEN, CONVECTION, GAS														50	3/4	48										
					120	60	1		X	5-15P	6.0		1/2	48			50	3/4	48										
	205	1	COMBI OVEN, GAS		120	60	1	X			13.6	1.7		18	REQUIRES 20 AMPS BREAKER		266	3/4	24	3/4				1-1/2			FILTERED COLD WATER FROM ITEM 405.1		
																		3/4											
	206	1	COMBI OVEN, GAS		120	60	1	X			13.6	1.7		18	REQUIRES 20 AMPS BREAKER		266	3/4	24	3/4				1-1/2			FILTERED COLD WATER FROM ITEM 405.2		
																		3/4											
	207	1	COMBI OVEN, GAS		120	60	1	X			13.6	1.7		18	REQUIRES 20 AMPS BREAKER		266	3/4	24	3/4				1-1/2			FILTERED COLD WATER FROM ITEM 405.3		
																		3/4											
	208	1	COMBI OVEN, GAS		120	60	1	X			13.6	1.7		18	REQUIRES 20 AMPS BREAKER		266	3/4	24	3/4				1-1/2			FILTERED COLD WATER FROM ITEM 405.4		
																		3/4											
	209	1	EXHAUST HOOD	REFER TO SHOP DRAWINGS WHEN AVAILABLE											VERIFY UTILITIES W/SHOP DRAWINGS WHEN AVAILABLE														
	209.1	1	FIRE SUPPRESSION SYSTEM	REFER TO SHOP DRAWINGS WHEN AVAILABLE											VERIFY UTILITIES W/SHOP DRAWINGS WHEN AVAILABLE														
	210	1	HAND SINK, WALL MOUNT																	1/2	14	1/2	14	1-1/2					
	400	1	WORK TABLE, W/ 2-PREP SINKS																	1/2	14	1/2	14	2 1/2	1-1/2				
	403	1	WORK TABLE, W/ 2-PREP SINKS																	1/2	14	1/2	14	2 1/2	1-1/2				
	405.1	1	REVERSE OSMOSIS SYSTEM																	3/4	102						SERVES ITEM 205		
	405.2	1	REVERSE OSMOSIS SYSTEM																	3/4	102						SERVES ITEM 206		
	405.3	1	REVERSE OSMOSIS SYSTEM																	3/4	82						SERVES ITEM 207		
	405.4	1	REVERSE OSMOSIS SYSTEM																	3/4	82						SERVES ITEM 208		
	423	1	HAND SINK, WALL MOUNT																	1/2	14	1/2	14	1-1/2					
	424	1	CHILLER, BLAST, ROLL-IN		115-208	60	1	X			24.0	5.5	3	102										1					
	425	1	CHILLER, BLAST, ROLL-IN		115-208	60	1	X			24.0	5.5	3	102										1					
	426	1	HAND SINK, WALL MOUNT																	1/2	14	1/2	14	1-1/2					
	500	1	SOILED DISHTABLE W/SCRAP SINK, CUSTOM	REFER TO SHOP DRAWINGS																1/2	14	1/2	14	1-1/2					
	501	1	DISPOSER, W/ RECIRCULATING PRE-RINSE		208	60	3	X			12.7		3.0	18						1/2	14	1/2	14	2 & 3			3/4" HW & 3/4" CW SERVICE, REDUCE AT CONNECTION		
	502	1	WAREWASHER, DOOR TYPE, HIGH TEMP	W/BOOSTER HEATER; W/DRAIN WATER TEMPERING KIT	208	60	3	X			49.0			75	* JB @12" ABOVE FINISHED CEILING CONNECTED TO NEMA-3-R DISCONNECT SWITCH.					1/2	14	3/4	75	2			MINIMUM 140°F HOT WATER FROM BUILDING WATER HEATER		
	506	1	HAND SINK, WALL MOUNT																	1/2	14	1/2	14	1-1/2					
	510	1	DISHTABLE POWER WASH	LEFT TO RIGHT	208	60	3	X			26.7		2.0	18						(2)3/4	14	(2)3/4	14		3 1/2	1-1/2	(2)HIGH-FLOW FAUCETS; VERIFY WITH SHOP DRAWING PRE-RINSE FAUCET; VERIFY WITH SHOP DRAWING		
	550	1	MOP SINK STORAGE CABINET	W/SERVICE FAUCET; INLETS @ 36" AFF																1/2	10	1/2	10						
	552	1	FLOOR TROUGH																										