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 MBTUH	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									
	203	1	OVEN, CONVECTION, GAS		120	60	1		X	5-15P	6.0		1/2	18		50	3/4	24									
					120	60	1		X	5-15P	6.0		1/2	48		50	3/4	48									
	204	1	OVEN, CONVECTION, GAS		120	60	1		X	5-15P	6.0		1/2	18		50	3/4	24									
					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)1-1/2			
	403	1	WORK TABLE, W/ 2-PREP SINKS																1/2	14	1/2	14		(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			76*	* JB @12" ABOVE FINISHED CEILING CONNECTED TO NEMA-3-R DISCONNECT SWITCH.				1/2	14	3/4	76		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)1-1/2			(2)HIGH-FLOW FAUCETS; VERIFY WITH SHOP DRAWING
																			1/2	10	1/2	10					PRE-RINSE FAUCET; VERIFY WITH SHOP DRAWING
	550	1	MOP SINK STORAGE CABINET	W/SERVICE FAUCET; INLETS @ 36" AFF															1/2	36	1/2	36	2				
	552	1	FLOOR TROUGH																				4				
	553	1	ICE MAKER W/O BIN		208-230	60	1	X			19.9			96	30 AMPS BREAKER				3/8	66				3/4			FILTERED COLD WATER FROM ITEM 553.2
	553.1	1	REMOTE CONDENSING UNIT	LOCATION TO BE DETERMINED	208-230	60	1	X			--	0.1		18	15A BREAKER IF ON A SEPARATE CIRCUIT FROM ICE MACHINE HEAD												
	553.2	1	FILTER SYSTEM, ICEMAKER																1/2	96							
	554	1	BIN, ICE																					1			
	555	1	FLOOR TROUGH																				4				
	556	1	ICE MAKER W/O BIN		208-230	60	1	X			19.9			96	30 AMPS BREAKER				3/8	66				3/4			FILTERED COLD WATER FROM ITEM 556.2
	556.2	1	FILTER SYSTEM, ICEMAKER																1/2	72							
	557	1	BIN, ICE																					1			
	558	1	HOSE REEL ASSEMBLY	W/STAINLESS STEEL WALL RECESSED CABINET															1/2	56	1/2	56					UTILITIES DOWN FROM ABOVE & INSIDE WALL
	600	1	COOK/CHILL, AUTOMATIC CHILL TANK		208	60	3	X			21.0			18					3/4	14				2 & 1-1/2			
	601	1	COOK/CHILL, AUTOMATIC CHILL TANK		208	60	3	X			21.0			18					3/4	14				2 & 1-1/2			
	606	1	POWER WASH SINK		208/230	60	1	X			5.2/4.8		3/4	18	15 AMPS BREAKER REQUIRED				1/2	14	1/2	14		1-1/2			
	607	1	WORKTABLE W/2-SINKS & HAND SINK, CUSTOM	REFER TO SHOP DRAWINGS															1/2	14	1/2	14		(2)1-1/2			PREP SINKS
																			1/2	14	1/2	14			1-1/2		HAND SINK
	609	1	POTATO AND VEGETABLE PEELER		115-230	60	1		X	--	--		1.0	18					1/2	14				2			
	613	1	HOSE REEL ASSEMBLY	W/STAINLESS STEEL WALL RECESSED CABINET															1/2	56	1/2	56					UTILITIES DOWN FROM ABOVE & INSIDE WALL
	614	1	HAND SINK, WALL MOUNT																1/2	14	1/2	14	1-1/2				
	700	1	COOKING SUITE W/HAND SINK, CUSTOM	REFER TO SHOP DRAWINGS															1/2	14	1/2	14	1-1/2				
	701	1	CABINET, COOK & HOLD	W/ PS2429 WATER FILTER	208	60	1	X			24.0	5		*	* PRE-WIRED TO LOAD CENTER				1/4	12							FILTERED COLD WATER
	702	1	CHARBROILER, GAS													60	3/4	*									* GAS MANIFOLD WITHIN TABLE, ONLY (1) FEED REQUIRED
	703	1	REFRIGERATED BASE		120	60	1	X			12.6			*	* PRE-WIRED TO LOAD CENTER												
	704	1	RANGE, HEAVY DUTY, GAS													140	3/4	*									* GAS MANIFOLD WITHIN TABLE, ONLY (1) FEED REQUIRED
	705	1	CONVECTION OVEN BASE		120	60	1	X			4.4			*	* PRE-WIRED TO LOAD CENTER	30	3/4	*									* GAS MANIFOLD WITHIN TABLE, ONLY (1) FEED REQUIRED
	706	1	RANGE, HEAVY DUTY, GAS													140	3/4	*									* GAS MANIFOLD WITHIN TABLE, ONLY (1) FEED REQUIRED
	707	1	CONVECTION OVEN BASE		120	60	1	X			4.4			*	* PRE-WIRED TO LOAD CENTER	30	3/4	*									* GAS MANIFOLD WITHIN TABLE, ONLY (1) FEED REQUIRED
	708	1	PLANCHA, GAS													17.5	3/4	*									* GAS MANIFOLD WITHIN TABLE, ONLY (1) FEED REQUIRED
	710	1	ESPRESSO CAPPUCCINO MACHINE		208-240	60	1			L6-30P	13.0	3.1		48					1/4	48				1			FILTERED WATER FROM ITEM 710.1
		1	MILK REFRIGERATOR		120	60	1		X	5-15P	--			48													
	710.1	1	WATER FILTER																3/8	96							SERVES ITEM 710
	714	1	SINK, UNDERMOUNT																1/2	14	1/2	14		(2)1-1/2			
	715.1	1	DRIP PAN, RECESSED																					1/2			

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Lake Worth, FL. 33461

CLEAR SPAN STRUCTURES

Project No. 22.046
24 February 2023
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