# Red Door Grill -Lee's Summit Streets of Pryor, Lot 1

# Permit Set

# Drawing Index

| Cover Sheet   |  | Dlumbing                  |  |     |
|---------------|--|---------------------------|--|-----|
| A000          | Cover Sheet  | <b>Plumbing</b><br>P101   | Underslab Plumbing Plan  |     |
|               | Cover Sheet  | P102                      | Plumbing Floor Plan  |     |
| Civil         |  | P102                      | Plumbing Mezzanine Plan  |     |
| C-1           | Cover Sheet  | P104                      | Plumbing Roof Plan   |     |
| C-2           | Existing Conditions                                | P201                      | Plumbing Schedules   |     |
| C-3           | Overall Site Plan                                  | Electrical                |  |     |
| C-4           | Site Plan  |                           | Linkford Floor Disc  |     |
| C-5           | Utility Plan<br>Roof Drain Plan and Profile        | E101                      | Lighting Floor Plan  |     |
| C-5.1<br>C-6  | Grading Plan / Storm Line A Plan & Profile         | E102<br>E103              | Lighting Mezzanine Plan<br>Power Floor Plan                    |     |
| C-7           | ADA Parking Area                                   | E103                      | Power Mezzanine Plan   |     |
| C-8           | Erosion Control                                    | E105                      | Electrical Roof Plan   |     |
| C-9           | Erosion Control Details                            | E201                      | Electrical Schedules & Details                                 |     |
| C-10          | Details  | E202                      | Electrical Schedules & Details                                 |     |
| C-11          | Details  | E301                      | Electrical Specifications                                      |     |
| C-12          | Details  | Food Service              |  |     |
| C-13          | Landscape Plan                                     | K-1                       | Equipment Loveut Plen  |     |
| SL101         | Photometrics                                       | K-1.1                     | Equipment Layout Plan<br>Schedule                              |     |
| SL200         | Lighting Schedule and Details                      | K-1.2                     | Schedule   |     |
| Architectural |  | K-2                       | Electrical Requirements Plan                                   |     |
| 1004          | On the Information                                 | K-3                       | Plumbing Requirements Plan                                     |     |
| A001          | Code Information                                   | K-4                       | Building Works Plan  |     |
| A002          | General Information                                |                           | 0  |     |
| A031          | Patio Plan   |                           |  |     |
| A101          | Floor Plan   |                           |  |     |
| A102          | Mezzanine and Low Roof Plan                        | Project Information       |  |     |
| A103          | Roof Plan  | 0                         |  |     |
| A104          | Floor Plans - Tenant Interiors                     | Owner /                   | PVG Properties II LLC  |     |
| A105          | Floor Plans - Tenant Interiors                     | Developer:                | 3612 Karnes Blvd. Suite 111<br>Kanaga City, MO 64111           |     |
|               |  |                           | Kansas City, MO 64111  |     |
| A151          | Reflected Ceiling Plan                             | Zoning:                   | PMIX   |     |
| A152          | Reflected Ceiling Plan                             | Zonnig.                   |  |     |
| A201          | Exterior Elevations                                | Adjoining Tract Use:      | Undeveloped commercial tracts zoned PMIX                       |     |
| A202          | Exterior Elevations                                | , 0                       | •  |     |
| A251          | Building Sections                                  | Project Narrative:        | The project consists of a new building for a restaurant, Red D | oor |
| A301          | Wall Sections                                      |                           | restaurant is open to the public from 10 a.m. until 11 p.m.    |     |
| A302          | Wall Sections                                      |                           |  |     |
| A303          | Wall Sections                                      |                           |  |     |
| A304          | Wall Sections                                      | Annotations and Sy        | mbols  |     |
| A351          | Exterior Details                                   | <u>Annotatione and ey</u> | Interior Crophic Coole   |     |
|               |  | Detail Number —           | A1 Elevation 0 2' 4' 8' Graphic Scale                          |     |
| A352          | Exterior Details                                   |                           |  |     |
| A353          | Exterior Details                                   |                           | A201)  | <   |
| A701          | Finish Plan  | Sheet Number —            | Elevation  | -   |
| A702          | Finish Plan  | Detail Number 😽           | Dotail 000-0 Door Number                                       |     |
| Structural    |  |                           |  |     |
| S100          | Foundation Plan                                    | Cheat Number              |  |     |
| S101          | Lower Roof Framing Plan                            | Sheet Number              |  |     |
| S102          | Upper Roof Framing Plan                            |                           |  |     |
| S300          | Foundation Sections                                | Detail Number 😽           | A1 Section 1   |     |
| S310          | Framing Sections                                   |                           | 251/ Reference Revision  |     |
| S311          | Framing Sections                                   | Sheet Number              | Reference  |     |
| Mechanical    |  | Detail —                  | 00'-00" Ceiling Height   |     |
|               | Machaniaal Floor Dian                              |                           |  |     |
| M101<br>M102  | Mechanical Floor Plan<br>Mechanical Mezzanine Plan | 1/8" = 1'-0"              | View Name View Title — A Wall Tag                              |     |
| M102<br>M103  | Mechanical Roof Plan                               | └─ <b>\</b> ──            | -  |     |
| M103<br>M201  | Mechanical Schedules & Details                     | <u> </u>                  | Scale  |     |
| M202          | Mechanical Details                                 |                           | North Arrow  |     |
| M203          | Mechanical Details                                 |                           | Symbols Legend моктн   |     |
| M204          | Mechanical Details                                 | 1/4" = 1'-0"              |  |     |
| M205          | Mechanical Details                                 |                           |  |     |
| M301          | Mechanical Specifications                          |                           |  |     |
|               |  |                           |  |     |

sers/rhunter\Documents\20-033\_RDG LS\_Central\_adsklic03

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# RED DOOR WOODFIRED GRILL

or Woodfired Grill. The

# General Notes:

The execution of this project and acceptance thereof shall be governed by the criteria stated in <u>AIA Document A201, General C</u> <u>Contract for Construction</u>. this AIA document sets out the rights, responsibilities and relationships of the owner, contractor and incorporated by this reference into the contractual obligation of the parties noted therein.

The following notes are a partial list of requirements/instructions that are to supplement these "general conditions of the contract Where one is more restrictive, it shall take precedence.

- The architect appreciates your experience and perspective. If you have questions or observations please bring them to our attention. In a competitive bidding arrangement, we will make public all comments or clarifications so that everyone bidding the work is equally educated. The last thing we want is the bidder with the least information to be awarded the work.
- 2. Means and methods are the perogative of the contractor; the intent of the documents and the dictated results are not. While we understand there is usually more than one way to skin a cat, just because that's the way you've always done it may not make it right for this project. Get answers to your questions, seek clarification and/or a review of your ideas <u>BEFORE</u> you place a bid. Because we respect you and the others who bid this work, once you enter into a contract, we'll hold your feet to the fire. <u>BID IT AND BUILD IT LIKE IT IS SHOWN OR GET ALTERNATIVES APPROVED IN WRITING BEFORE YOU MAKE A COMMITMENT.</u>
- There is never perfect weather for the entire duration of a project. The corps of engineers publishes "anticipated" days of inclement weather for specific areas of country. That information will be used to gauge contractor's claims of "unanticipated" weather related increases to construction time
  and/or construction costs.
  - Make allowances in the construction time and/or costs for these "anticipated" weather related disruptions. This includes but is not limited to protecting the project during inclement weather or making seasonal adjustments to the construction process. Contractors who have not lived in this part of the Midwest for the past few years need not submit a bid.

- 5. The work shall be performed by the contract with applicable building codes, regulations a
- 6. The contractor shall be responsible for applic permits, inspections, testing and/or licenses specifically noted otherwise.
- 7. Do not scale drawings. Follow the written di
- 8. All dimensions are to face of stud, face of co masonry, or to column lines unless noted oth
- All the vertical gypsum board/drywall shall b unless noted otherwise.
- 10. Anticipate patching areas where walls are to openings are req'd during construction.
- 11. New materials and construction move (expa Make allowances for expansion and/or contr materials or equipment or building compone movement, particularly where dissimilar materials
- 12. Coordinate the work of the different trades. Install necessary parts, sleeves, recesses and/or openin which receives, contacts or connects to other worl by other trades. The first guy in isn't always right.

| Construction | Cost Sco | pe Information |
|--------------|----------|----------------|

- The General Contractor shall track construction cost of the following scopes:
  Site Work and Utilities (Site Scope)
- Shell Building (Shell Scope)
- Tenant Improvements (T.I. Scope)

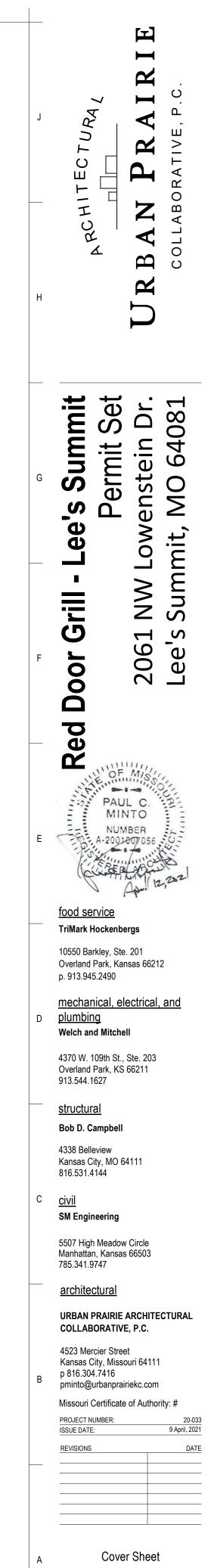
The **Site Scope** shall generally include all work 5' beyond the building's footprint, unless noted otherwise. Site scope work will include but not be limited to site earthwork and grading, site utilities (storm water sewer, sanitary sewer, water main / domestic water / fire line service, electrical service), curb and gutter, asphalt pavement, concrete sidewalks, parking lot lighting, landscaping, and irrigation.

The **Shell Scope** shall generally include work within the building's footprint and within 5' of it's perimeter, unless noted otherwise. Shell scope will include but not be limited to footings and foundations, gravel and low volume change material, the exterior envelope and its framing and structure, thermal insulation, exterior finishes, roofing, exterior doors, windows, and storefront, mezzanine and stair framing and subfloor, plumbing utilities within 5' of the building perimeter (sanitary, grease, and storm lines, domestic water entries, fire line entries, and hydrants), building mounted exterior lighting and emergency fixtures, and electrical house panels and disconnects. Construction including walls, doors, fixtures, and finishes at Mechanical Room 113 and Liqour Storage 102 (roof access) shall be shell scope.

The **T.I. Scope** shall generally include interior construction and finishes, rooftop mechanical equipment, interior mechanical / electrical / plumbing fixtures and associated distribution, metal guardrails and handrails, south patio and fireplace construction.

The following are scope clarifications.

| •   | Shell Scope 1 | PC3                                | or 5" concrete perimeter ribbons and floor types C1, SC1, and W.W.F. reinforcement, and 15 mil vapor barrier. Grind and seal ning of type PC3 shall be excluded from shell scopes.   |
|---|---------------|------------------------------------|--|
| •   | Shell Scope 2 | Tras                               | h enclosure wall, foundation, gate, and paving   |
| •   | Shell Scope 3 | Grea                               | se interceptor and associated grease lines and vents   |
| •   | Shell Scope 4 | Walk                               | -in cooler yard enclosure wall, foundation, gate, and paving   |
| •   | T.I. Scope 1  | and<br>mate                        | for 5" concrete floor types C2 and PC1, W.W.F. reinforcement,<br>15 mil vapor barrier. (4" gravel and 20" low volume change<br>rial to be shell scope), finishing of PC3 perimeter ribbon (grind<br>seal with adjacent PC1 slab), and concrete bar curb type PC4.  |
| •   | T.I. Scope 2  | -patio<br>-cono<br>-firep<br>-fenc | h patio, including:<br>o foundation, structure and roof<br>crete paving (type P2), steps, and metal handrails<br>place structure, foundation, chimney flues, and gas fire<br>red enclosure and gate<br>rior lighting mounted to the patio/chimney structure  |
| •   | T.I. Scope 3  | Plum<br>indic                      | bing fixtures, waste and supply lines, vents, etc. where ated.   |
| •   | T.I. Scope 4  |                                    | I guards and handrails at mezzanine and metal guards and<br>rails at the mezzanine stairs.   |
| •   | T.I. Scope 5  | A1/A<br>seleo                      | top mechanical equipment. Rooftop equipment shown on<br>103 roof plan shown for location/reference. Equipment<br>ctions and specifications are provided in the mechanical<br>trical documents.   |
|   |               | open                               | r to structural for framing for mechanical roof and side wall<br>ings. Coordinate opening size and location, Re: architectural<br>Plan and MEP documents.  |
| •   | T.I. Scope 6  | Inter                              | or gyp. board at exterior walls.   |
| Conditions of the<br>architect, and sh  |               |                                    |  |
| act for construction  | ז".           |                                    |  |
| etor in accordance<br>and ordinances.<br>icable fees,<br>s unless             |               | 13.                                | The drawings are in part based on the sizes/relationships of<br>anticipated furnishings, kitchen, bar, &/or mechanical<br>equipment. This may be different from the items actually<br>provided by the contractor. The sooner shop drawings for<br>proposed items are presented and approved, the less likely<br>something will need to be taken apart. |
| limensions.   |               | 14.                                | If you have a question or discover conflicting information, please get clarification from the architect. Thank you.  |
| oncrete, face of<br>therwise.<br>be 5/8" thick                                |               | 15.                                | Glazing in areas subject to human impact in hazardous locations shall comply with the requirements of section 2406 of the IBC.   |
| o be added and/o  |               | 16.                                | Unless specifically stated otherwise, install products and materials per manufacturer's instructions.  |
| and and/or shrink)<br>traction of the nev<br>ents subject to<br>terials meet. | ).            | 17.                                | Contractor shall notify owner if hazardous materials including<br>but not limited to mold, asbestos, lead paint, etc. are<br>suspected and/or detected. Hazardous materials abatement<br>shall be the responsibility of the owner where applicable.  |
| Install the<br>openings in work<br>er work installed                          |               |                                    |  |



A00(

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UTILITIES **Electric Service** Evergy Nathan Michael 913-347-4310 Nathan.michael@evergy.com

Gas Service Katie.darnell@spireenergy.com

Water/Sanitary Sewer Water Utilities Department 1200 SE Hamblen Road Lee's Summit, Mo 64081

Jeff Thorn 816-969-1900

jeff.thorn@cityofls.net

**Communication Service** 

AT&T Carrie Cilke

cc3527@att.com

**Time Warner Cable** 

steve.baxter@charter.com

rvan.alkire@cable.comcast.com

rebeccadavis@google.com

816-703-4386

**Steve Baxter** 

913-643-1928

Comcast

Ryan Alkire

816-795-2218

Google Fiber **Becky Davis** 913-725-8745

Spire Katie Darnell 816-969-2247

# UTILITY STATEMENT:

THE UNDERGROUND UTILITIES SHOWN HEREON ARE FROM FIELD SURVEY INFORMATION OF ONE-CALL LOCATED UTILITIES, FIELD SURVEY INFORMATION OF ABOVE GROUND OBSERVABLE EVIDENCE, AND/OR THE SCALING AND PLOTTING OF EXISTING UTILITY MAPS AND DRAWINGS AVAILABLE TO THE SURVEYOR AT THE TIME OF SURVEY. THE SURVEYOR MAKES NO GUARANTEE THAT THE UNDERGROUND UTILITIES SHOWN COMPRISE ALL SUCH UTILITIES IN THE AREA, EITHER IN SERVICE OR ABANDONED. FURTHERMORE, THE SURVEYOR DOES NOT WARRANT THAT THE UNDERGROUND UTILITIES SHOWN ARE IN THE EXACT LOCATION INDICATED ALTHOUGH HE DOES CERTIFY THAT THEY ARE LOCATED AS ACCURATELY AS POSSIBLE FROM INFORMATION AVAILABLE. THE SURVEYOR HAS NOT PHYSICALLY LOCATED THE UNDERGROUND UTILITIES BY EXCAVATION UNLESS OTHERWISE NOTED ON THIS SURVEY.

# SAFETY NOTICE TO CONTRACTOR

IN ACCORDANCE WITH GENERALLY ACCEPTED CONSTRUCTION PRACTICE, THE CONTRACTOR WILL BE SOLELY AND COMPLETELY RESPONSIBLE FOR CONDITIONS OF THE JOB SITE, INCLUDING SAFETY OF ALL PERSONS AND PROPERTY DURING PERFORMANCE OF THE WORK. THIS REQUIREMENT WILL APPLY CONTINUOUSLY AND NOT BE LIMITED TO NORMAL WORKING HOURS.

# WARRANTY/DISCLAIMER

THE DESIGNS REPRESENTED IN THESE PLANS ARE IN ACCORDANCE WITH ESTABLISHED PRACTICES OF CIVIL ENGINEERING FOR THE DESIGN FUNCTIONS AND USES INTENEDED BY THE OWNER AT THIS TIME. HOWEVER, NEITHER SM ENGINEERING NOR ITS PERSONNEL CAN OR DO WARRANTY THESE DESIGNS OR PLANS AS CONSTRUCTED, EXCEPT IN THE SPECIFIC CASES WHERE SM ENGINEERING PERSONNEL INSPECT AND CONTROL THE PHYSICAL CONSTRUCTION ON A CONTEMPORARY BASIS AT THE SITE.

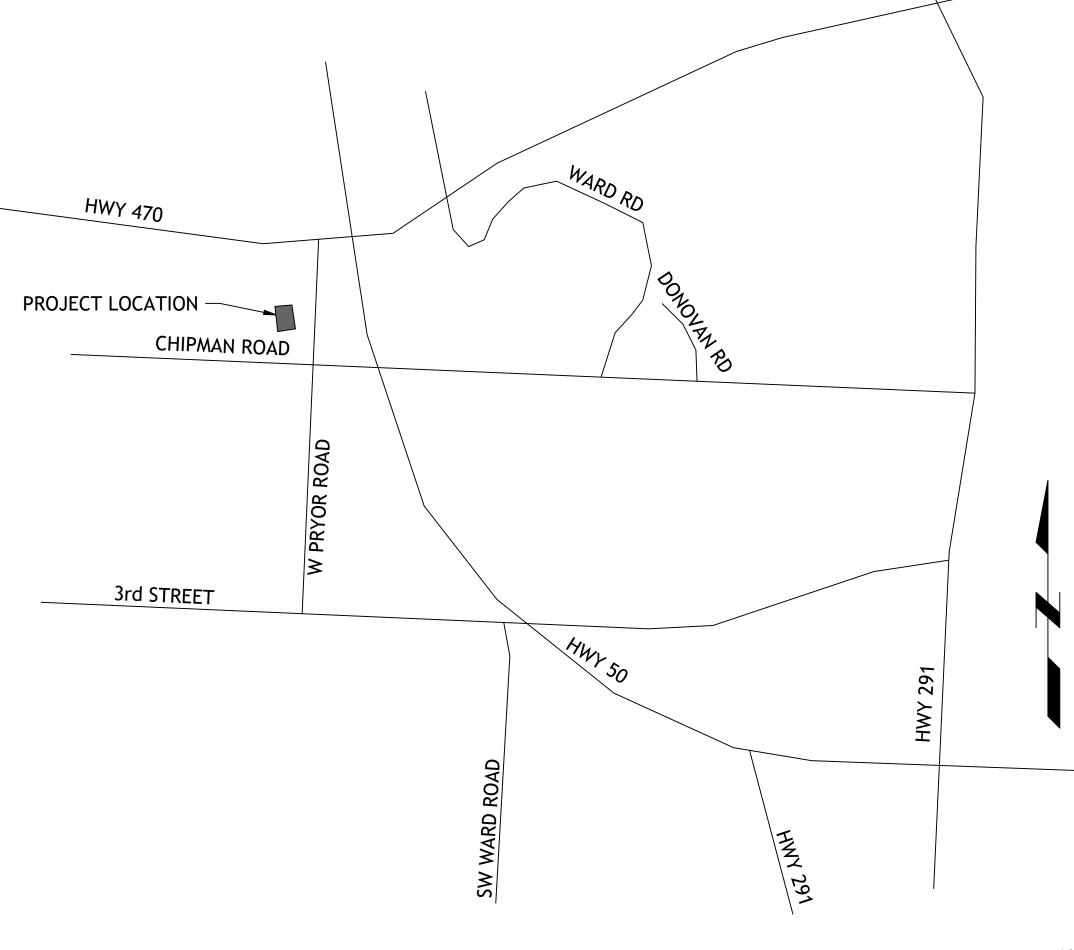
# CAUTION- NOTICE TO CONTRACTOR

THE CONTRACTOR IS SPECIFICALLY CAUTIONED THAT THE LOCATION AND/OR ELEVATION OF EXISTING UTILITIES AS SHOWN ON THESE PLANS IS BASED ON RECORDS OF THE VARIOUS UTILITY COMPANIES AND, WHERE POSSIBLE, MEASUREMENTS TAKEN IN THE FIELD. THE INFORMATION IS NOT TO BE RELIED ON AS BEING EXACT OR COMPLETE. THE CONTRACTOR MUST CALL THE APPROPRIATE UTILITY COMPANY AT LEAST 72 HOURS BEFORE ANY EXCAVATION TO REQUEST EXACT FIELD LOCATION OF UTILITIES. IT SHALL BE THE RESPONSIBILITY OF THE CONTRACTOR TO RELOCATE ALL EXISTING UTILITIES WHICH CONFLICT WITH PROPOSED IMPROVEMENTS SHOWN ON THE PLANS. THE CONTRACTOR SHALL EXPOSE EXISTING UTILITIES AT LOCATIONS OF POSSIBLE CONFLICTS PRIOR TO ANY CONSTRUCTION.



# FOR I OT 1 LEE'S SUMMIT, MO

# FINAL DEVELOPMENT PLANS STREETS OF WEST PRYOR



LOCATION MAP

NOTE: THERE ARE NO OIL / GAS WELLS ON SITE PER ALTA SURVEY

LEGAL DESCRIPTION: LOT 1 & 2 STREET OF WEST PRYOR LEE'S SUMMIT, MO, JACKSON COUNTY MISSOURI

ALL EXISTING TOPOGRAPHIC DATA AND INFRASTRUCTURE IMPROVEMENTS SHOWN BASED ON INFORMATION BY KAW VALLEY ENGINEERING

**BENCHMARKS:** #1 CHISELED "SQUARE" ON TOP OF CURB POINT OF INTERSECTION OF WEST PARK PARKING LOT AT EAST DRIVE ENTRANCE ELEVATION 985.05

#2 CHISELED "SQUARE" ON NORTHWEST CORNER AREA INLET, 25' EAST OF CURB LINE AND ON-LINE WITH SOUTH CURB OF LOWENSTEIN DRIVE AT 90° BEND IN ROAD ELEVATION 971.06

FLOODPLAIN NOTE: SUBJECT PROPERTY IS SHOWN TO BE LOCATED IN "OTHER AREAS ZONE X" ON THE FLOOD INSURANCE RATE MAP FOR JACKSON COUNTY, MISSOURI AND INCORPORATED AREAS. COMMUNITY PANEL NO. 29095C0416G, REVISED JANUARY 20, 2017. "OTHER AREAS ZONE X" IS DEFINED AS "AREAS DETERMINED TO BE OUTSIDE THE 0.2% ANNUL CHANCE FLOODPLAIN". LOCATION DETERMINED BY A SCALED GRAPHICAL PLOT OF THE FLOOD INSURANCE RATE MAP.

# **INDEX OF SHEETS**

- C-1 COVER SHEET
- C-2 EXISTING CONDITIONS
- C-3 OVERALL SITE PLAN
- C-4 SITE PLAN
- C-5 UTILITY PLAN
- C-5.1 ROOF DRAIN PLAN AND PROFILE
- C-6 GRADING PLAN / STORM LINE A PLAN & PROFILE
- C-7 ADA PARKING AREA
- C-8 EROSION CONTROL
- C-9 EROSION CONTROL DETAILS
- C-10 DETAILS
- C-11 DETAILS
- C-12 DETAILS C-13 DETAILS
- C-14 LANDSCAPE PLAN
- **SL101 PHOTOMETRICS**
- SL200 LIGHTING SCHEDULE

# DEVELOPER

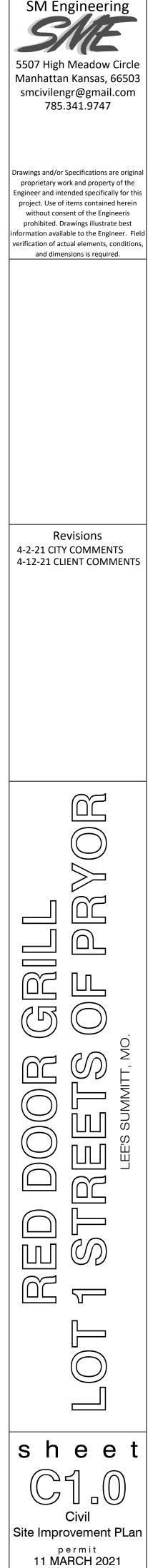
SWP III, LLC C/O DRAKE DEVELOPMENT, LLC 7200 W 132nd ST, SUITE 150 OVERLAND PARK, KS 66213 913-662-2630

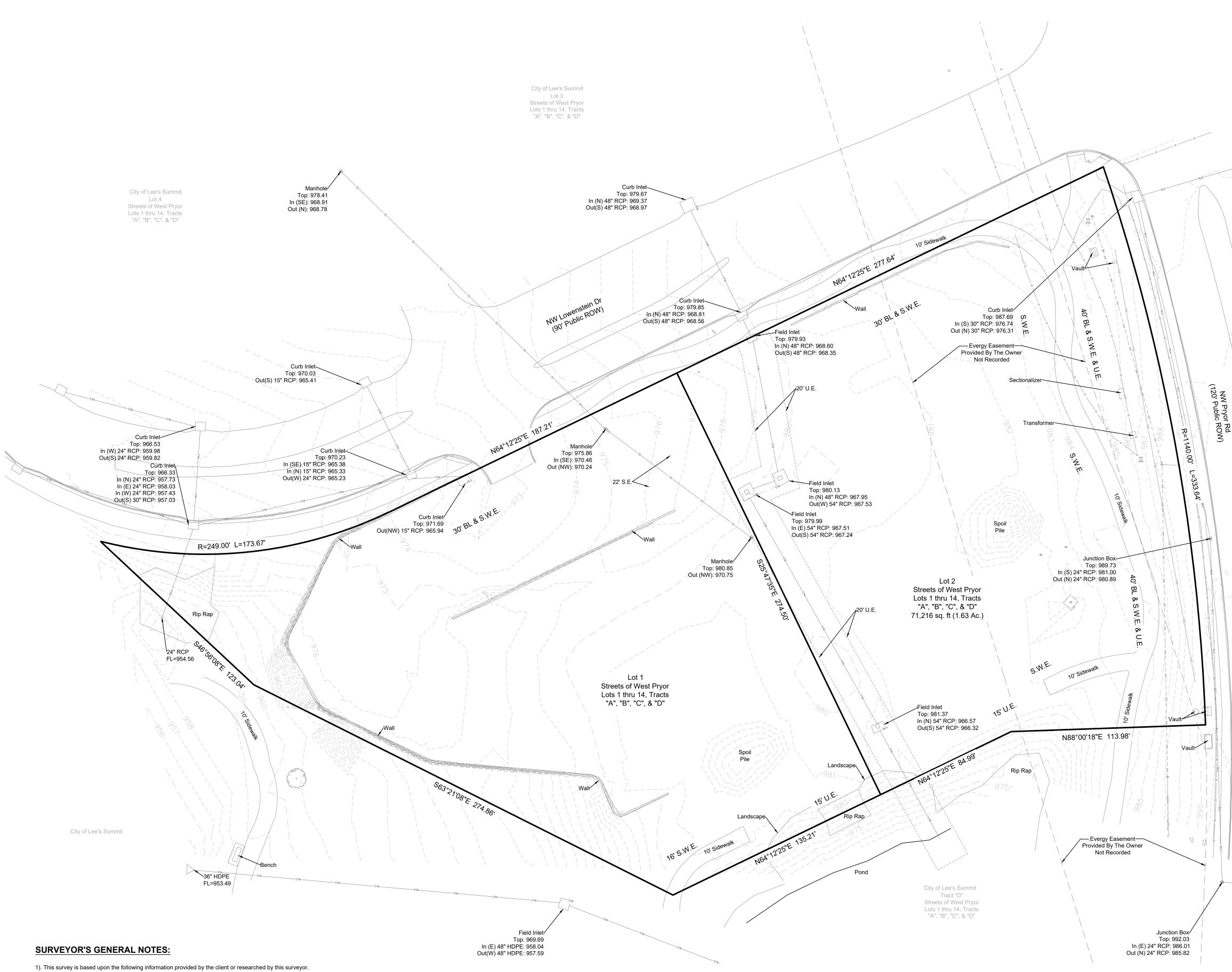
# **ENGINEER**

SM ENGINEERING SAM MALINOWSKY 5507 HIGH MEADOW CIRCLE MANHATTAN KANSAS, 66503 SMCIVILENGR@GMAIL.COM 785.341.9747



SAMUEL D. MALINOWSKY **PROFESSIONAL ENGINEEER** 





(A). Streets of West Pryor Lots 1 thru 14, Tracts "A", "B", "C", & "D", recorded as Doc. No. 2019E0032538 in Book 183 at Page 28.

2). This survey meets or exceeds the accuracy standards of a (SUBURBAN) Property Boundary Survey as defined by the Missouri Standards for Property Boundary Surveys.

3). The Title report was furnished by First American Title Insurance Company, Policy No. NCS-1007087-KCTY, dated March 16, 2020 at 8:00 AM.

4). Bearings shown hereon are based upon bearings described in the Final Plat of Streets of West Pryor Lots 1 thru 14, Tracts "A", "B", "C", & "D".

5). This company assumes no responsibility in the location of existing utilities within the subject premises. This is an above-ground survey. The underground utilities, if shown, are based on information provided by the various utility companies and these locations should be considered approximate. There may be additional underground utilities not shown on this drawing. -Locate Ticket # 210210384

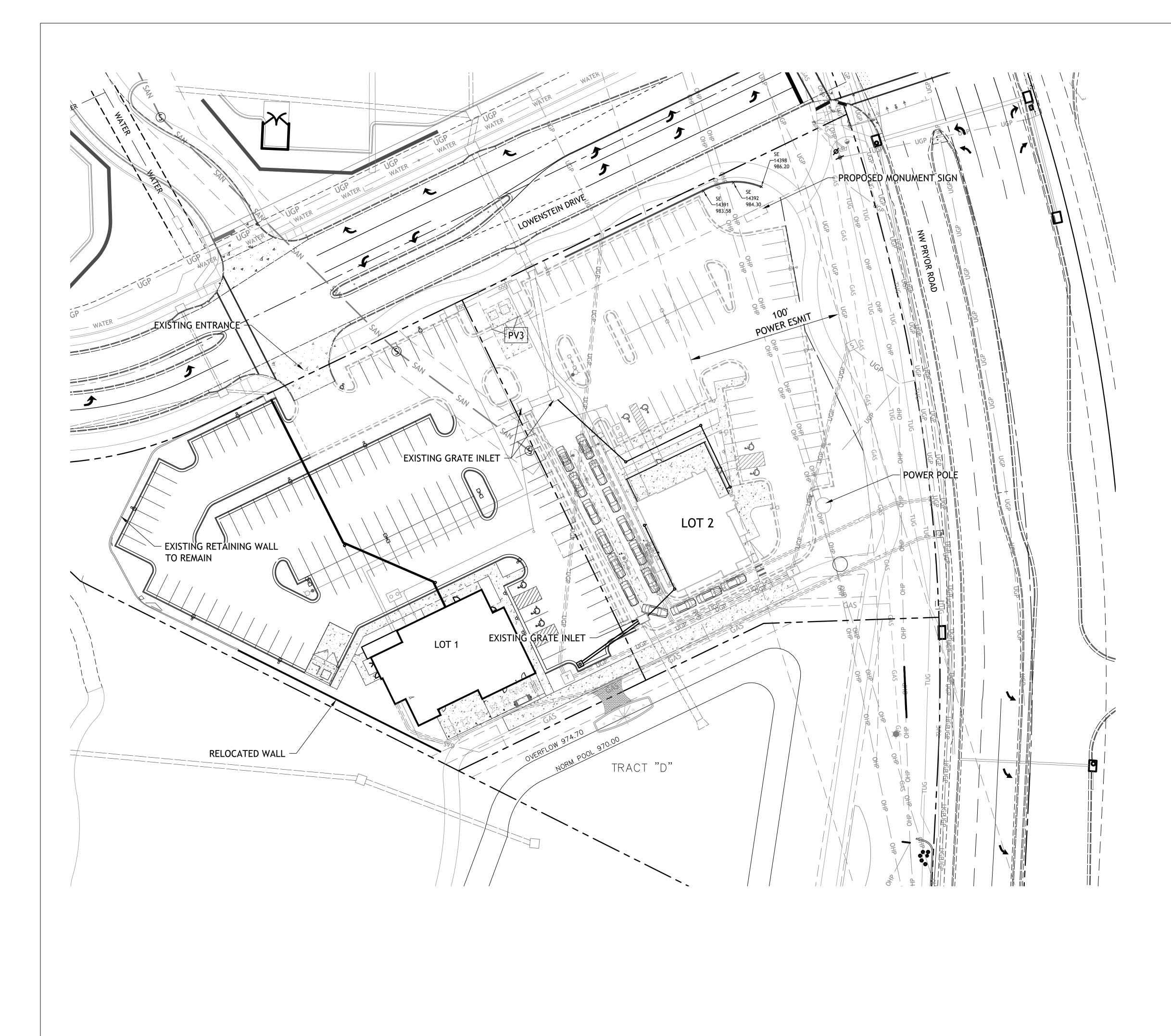
6). Subsurface and environmental conditions were not surveyed or examined or considered as a part of this survey. No evidence or statement is made concerning the existence or underground or overhead conditions, containers or facilities that may affect the use or development of this property. No attempt has been made to obtain or show data concerning

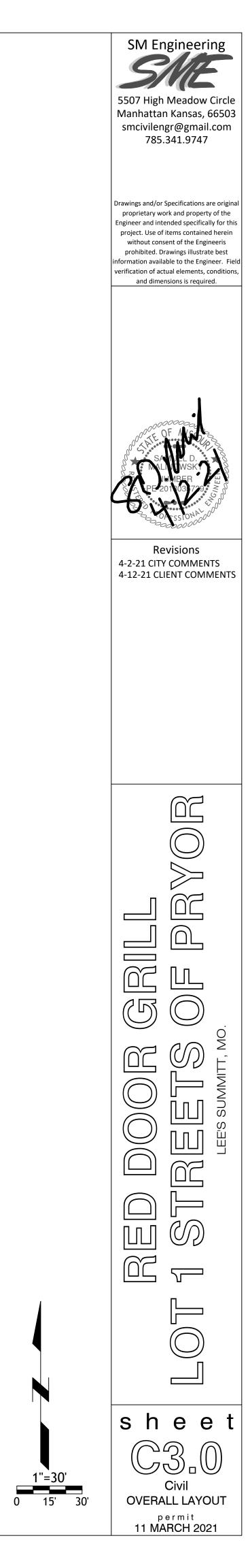
existence, size, depth, conditions, capacity or location of any utility existing on the site, whether private, municipal or public owned. 7) This property is located outside the 100 year flood plain, zone "x" as shown on the Firm panel 29095C0416G, dated January 20, 2017.

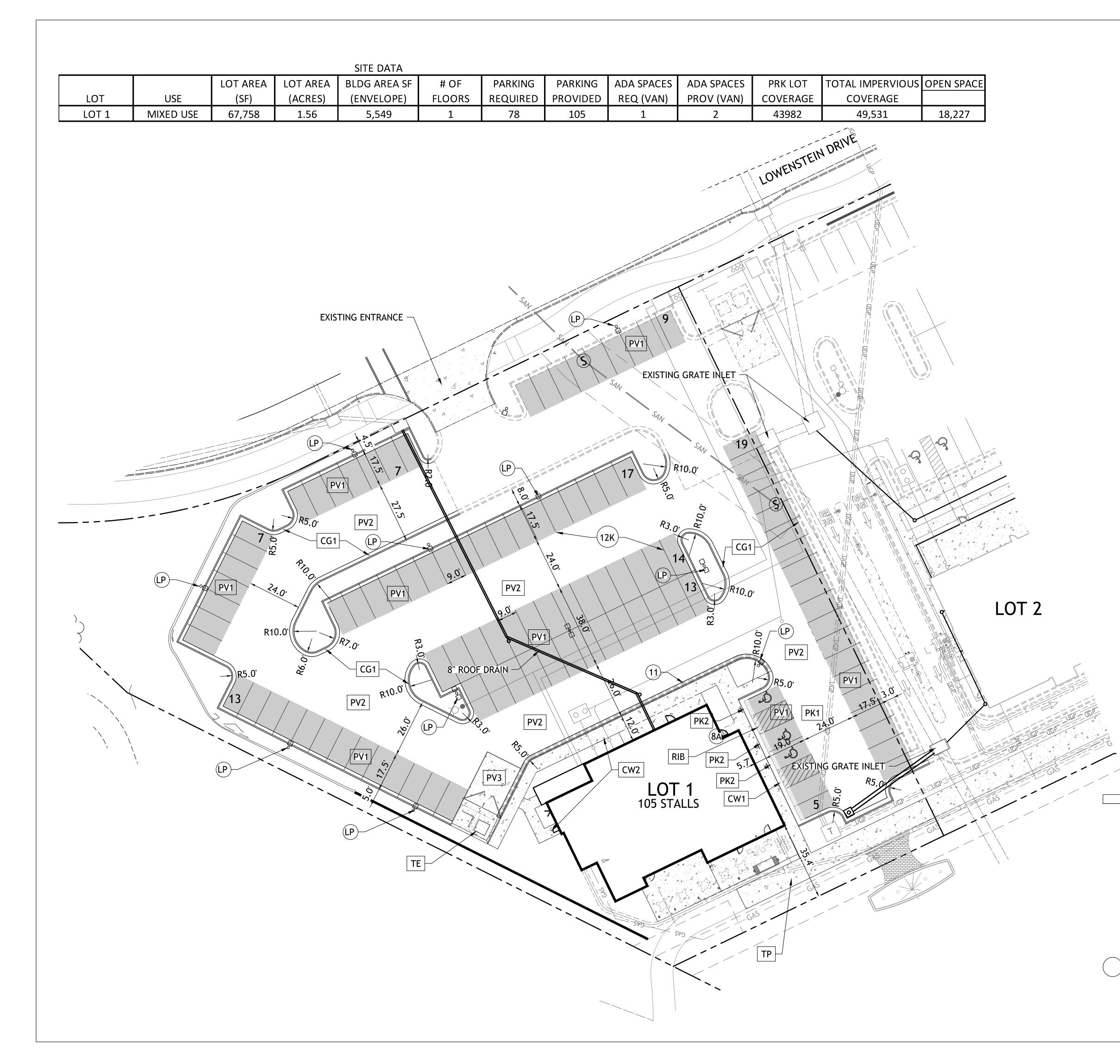
# PROPERTY DESCRIPTION

Lot 1, Streets of West Pryor, Lots 1 thru 14, Tracts "A", "B", "C", & "D", A Subdivision in the City of Lee's Summit, Jackson County, Missouri. and, Lot 2, Streets of West Pryor, Lots 1 thru 14, Tracts "A", "B", "C", & "D", A Subdivision in the City of Lee's Summit, Jackson County, Missouri.

| Streets of Section | ographic Survey<br>of West Pryor Lots 1 & 2<br>n 35, Township 48, Range 32<br>ummit, Jackson County, Missouri   | DATE       REVISIONS         Interview       Interview   |
|--------------------|---|--|
|                    | Image: Window Structure         Solution Structure         Image: Structure< | Streets of West Pryor Lots 1 & 2<br>Section 35, Township 48, Range 32<br>Lee's Summit, Jackson County, Missouri  |
|                    | x       x       x         x       x       Existing Fence Line - Choin Link         x       x       Existing Sonitory Sewer Moin         x       storm       Existing Storm Sewer         -       -       Existing Gos Line         -       -       Existing Underground Telephone         -       -       Existing Underground Electric   | Topographic Survey       FIET     SECTION     JOB NO.       SHEET     SECTION     JOB NO.       SHEET     SECTION     JOB NO.       SHEET     SECTION     JOB NO.       1     0F     1     32     Jockson     Streets of West Pryor       M. Schlicht, PLS, PE     1"=30'     February 11, 2021  |
| STM                |   | A Contraction of the second of |

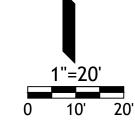






SITE DATATOTAL SITE1.56ac (6TOTAL IMPERVIOUS AREA49,531sfOPEN SPACE18,227sfTOTAL BUILDING5,549sfFAR0.081TOTPARKING REQUIRED78PARKING PROVIDED113

1.56ac (67,758sf) 49,531sf 18,227sf (51.5%) 5,549sf 0.081TOTAL REQUIRED 78 113



**CONSTRUCTION NOTES:** 

1. COORDINATE START-UP AND ALL CONSTRUCTION ACTIVITIES WITH OWNER.

2. CONSTRUCTION METHODS AND MATERIALS NOT SPECIFIED IN THESE PLANS ARE TO MEET OR EXCEED THE STANDARD SPECIFICATIONS.

3. ALL CONSTRUCTION WORK AND UTILITY WORK OUTSIDE OF PROPERTY BOUNDARIES SHALL BE PERFORMED IN COOPERATION WITH AND IN ACCORDANCE WITH REGULATIONS OF THE AUTHORITIES CONCERNED.

4. PUBLIC CONVENIENCE AND SAFETY: THE CONTRACTOR SHALL CONDUCT THE WORK IN A MANNER THAT WILL INSURE, AS FAR AS PRACTICABLE, THE LEAST OBSTRUCTION TO TRAFFIC, AND SHALL PROVIDE FOR TI-1E CONVENIENCE AND SAFETY OF THE GENERAL PUBLIC AND RESIDENTS ALONG AND ADJACENT TO STREETS IN THE CONSTRUCTION AREA.

5. ALL DIMENSIONS SHOWN ARE TO THE BACK OF CURB UNLESS OTHERWISE NOTED.

6. ACCESSIBLE STALLS SHOWN WITH A "VAN" SHALL BE 16'-0" MIN. AND SHALL HAVE A SIGN DESIGNATING "VAN-ACCESSIBLE". SEE DETAIL102.

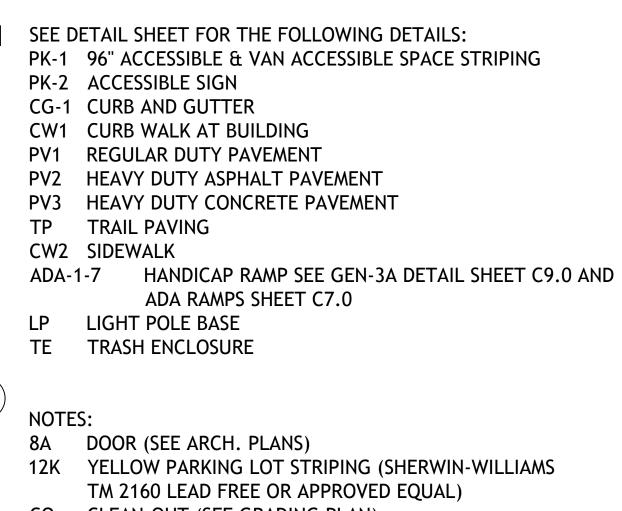
# NOTE:

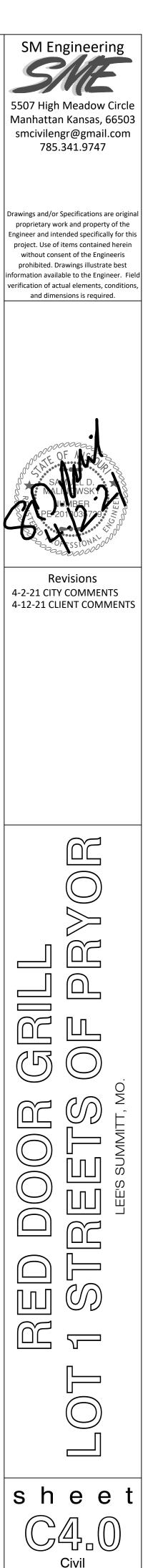
1. CONTRACTOR SHALL REFER TO ARCHITECTURAL PLANS FOR EXACT LOCATIONS AND DIMENSIONS OF ENTRANCE. SLOPED PAVING, EXIT PORCHES AND RAMPS, PRECISE BUILDING DIMENSIONS AND EXACT BUILDING UTILITY ENTRANCE LOCATIONS.

2. THESE PLANS HAVE NOT BEEN VERIFIED WITH FINAL ARCHITECTURAL CONTRACT DRAWINGS. CONTRACTOR SHALL VERIFY AND NOTIFY THE ENGINEER OF ANY DISCREPANCIES. CONTRACTOR IS FULLY RESPONSIBLE FOR REVIEW AND COORDINATION OF ALL DRAWINGS AND CONTRACTOR DOCUMENTS.

3. ALL DIMENSIONS ARE PERPENDICULAR TO PROPERTY LINE.

4. ACTUAL SIGN LOCATIONS TO BE COORDINATED WITH CONSTRUCTION MANAGER.





SITE PLAN

permit 11 MARCH 2021

- CO CLEAN-OUT (SEE GRADING PLAN)11 PAINT CURB RED "NO PARKING FIRE LANE"
- LP LIGHT POLE BASE (SEE LIGHTING PLAN)



UTILITY STATEMENT: THE UNDERGROUND UTILITIES SHOWN HEREON ARE FROM FIELD SURVEY INFORMATION OF ONE-CALL LOCATED UTILITIES, FIELD SURVEY INFORMATION OF ABOVE GROUND OBSERVABLE EVIDENCE, AND/OR THE SCALING AND PLOTTING OF EXISTING UTILITY MAPS AND DRAWINGS AVAILABLE TO THE SURVEYOR AT THE TIME OF SURVEY. THE SURVEYOR MAKES NO GUARANTEE THAT THE UNDERGROUND UTILITIES SHOWN COMPRISE ALL SUCH UTILITIES IN THE AREA, EITHER IN SERVICE OR ABANDONED. FURTHERMORE, THE SURVEYOR DOES NOT WARRANT THAT THE UNDERGROUND UTILITIES SHOWN ARE IN THE EXACT LOCATION INDICATED ALTHOUGH HE DOES CERTIFY THAT THEY ARE LOCATED AS ACCURATELY AS POSSIBLE FROM INFORMATION AVAILABLE. THE SURVEYOR HAS NOT PHYSICALLY LOCATED THE UNDERGROUND UTILITIES BY EXCAVATION UNLESS OTHERWISE NOTED ON THIS SURVEY.

# UTILITY NOTES:

1. ALL UTILITY AND STORM SEWER TRENCHES CONSTRUCTED UNDER AREAS THAT RECEIVE PAVING SHALL BE BACKFILLED TO 18 INCHES ABOVE THE TOP OF THE PIPE WITH SELECT GRANULAR MATERIAL PLACED ON EIGHT-INCH LIFTS, AND COMPACTED TO 95% MODIFIED PROCTOR DENSITY.

2. CONTRACTOR SHALL NOT OPEN, TURN OFF, INTERFERE WITH, OR ATTACH ANY PIPE OR HOSE TO OR TAP ANY WATER MAIN BELONGING TO THE CITY UNLESS DULY AUTHORIZED TO DO SO BY THE CITY. ANY ADVERSE CONSEQUENCE OF ANY SCHEDULED OR UNSCHEDULED DISRUPTIONS OF SERVICE TO THE PUBLIC ARE TO BE THE LIABILITY OF THE CONTRACTOR. <u>SM</u> ENGINEERING AND OWNER ARE TO BE HELD HARMLESS.

3. ALL WATER AND SANITARY SEWER SYSTEMS THAT ARE TO BE PUBLIC LINES SHALL BE CONSTRUCTED IN ACCORDANCE WITH SPECIFICATIONS PREVIOUSLY APPROVED BY THE CITY OF LEE'S SUMMIT AND THE STATE OF MISSOURI AND SHALL BE INSPECTED BY THE CITY. IT IS THE CONTRACTOR'S RESPONSIBILITY TO ASSURE THAT THIS INSPECTION OCCURS.

4. LOCATIONS SHOWN FOR PROPOSED WATER LINES ARE APPROXIMATE. VARIATIONS MAY BE MADE, WITH APPROVAL OF THE ENGINEER, TO AVOID CONFLICTS.

5. CONTRACTOR TO INSTALL TRACING TAPE ALONG ALL NON-METALLIC WATER MAINS AND SERVICE LINES PER SPECIFICATIONS.

6. CONTRACTOR <u>SHALL EXPOSE</u> EXISTING UTILITIES AT LOCATIONS OF POSSIBLE CONFLICT AND POINTS OF CONNECTION PRIOR TO ANY CONSTRUCTION OF NEW UTILITIES.

7. WATER LINES SHALL HAVE A MINIMUM COVER OF 42 INCHES. ALL VALVES ON MAINS AND FIRE HYDRANT LEADS SHALL BE WITH VALVE BOX ASSEMBLIES. THE SIZE OF VALVE BOX ASSEMBLY TO BE INSTALLED IS DETERMINED BY THE TYPE AND SIZE OF VALVE. VALVE BOX CAPS SHALL HAVE THE WORD "WATER".

8. A MINIMUM HORIZONTAL DISTANCE OF 10 FEET SHALL BE MAINTAINED BETWEEN PARALLEL WATER AND SANITARY SEWER LINES. WHEN IT IS NECESSARY FOR ANY WATER LINE TO CROSS A SANITARY SEWER LINE, THE SEWER LINE SHALL BE CONSTRUCTED OF DUCTILE IRON PIPE AT LEAST 10 FEET EITHER SIDE OF THE WATER LINE UNLESS THE WATER LINE IS AT LEAST 2 FEET CLEAR DISTANCE ABOVE THE SANITARY SEWER LINE.

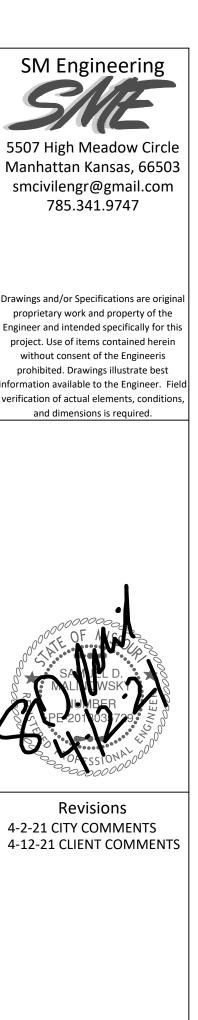
9. INSTALL 2" TYPE "K" COPPER FROM THE MAIN TO THE METER AND EITHER TYPE "K" OR POLYETHYLENE PLASTIC TUBING (PE 3608) FROM METER TO STOP AND WASTE VALVE INSIDE BUILDING.

10. CONTRACTOR RESPONSIBLE FOR PROVIDING CASEMENT FOR ELECTRICAL SERVICE PER KCP&L

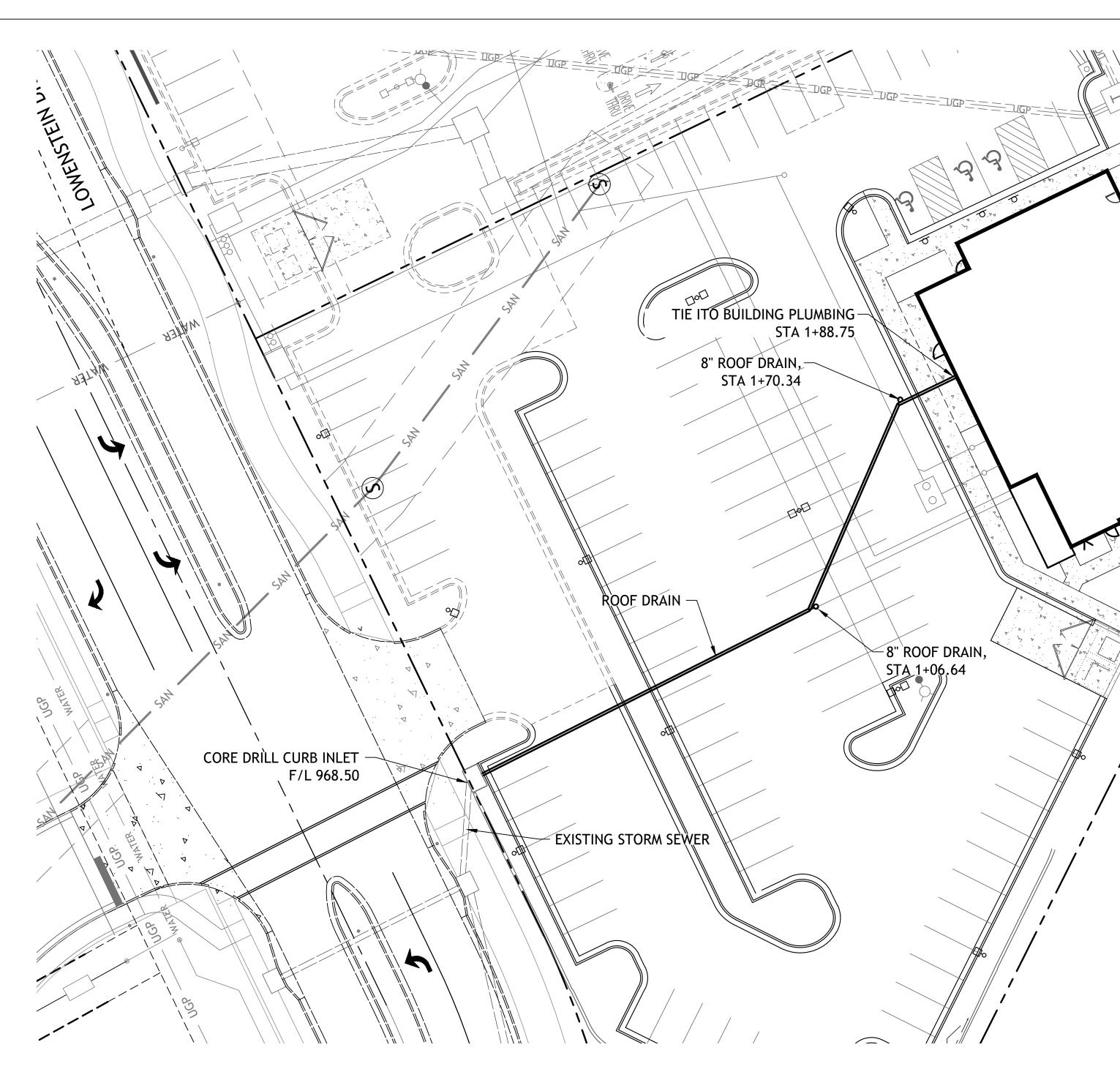
11. CONTRACTOR TO DIRECTIONAL BORE UNDER EXISTING WALKING TRAIL

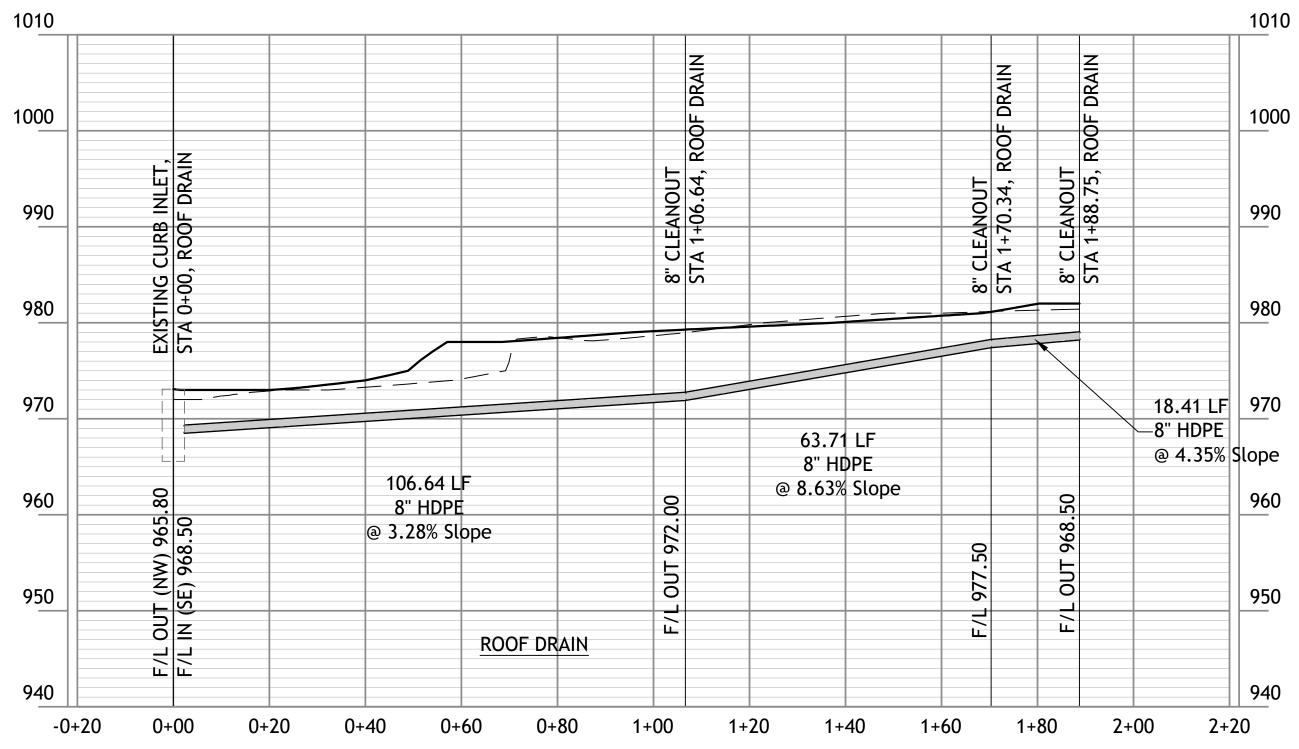
|          | MS1    | TRENCH AND BEDDING DETAILS  |
|----------|--------|---|
|          | SS2    | 2-WAY CLEAN-OUT   |
|          | WAT-12 | DCD4 VAULT  |
|          | WAT-11 | WATER SERVICE CONNECTION  |
|          | WAT-7  | FIRE HYDRANT  |
|          | CO     | CLEANOUT  |
|          | GI     | GREASE INTERCEPTOR  |
|          |        |   |
|          | NOTES  |   |
| $\frown$ | 17A    | POINT OF CONNECTION - GAS SERVICE   |
|          | 17B    | GAS SERVICE (BY GAS COMPANY)  |
|          | 17C    | GAS METER   |
|          | 18A    | POINT OF CONNECTION - TELEPHONE SERVICE - COORDINATE WITH   |
|          |        | TELEPHONE COMPANY   |
|          | 18B    | UNDERGROUND TELEPHONE SERVICE PER LOCAL TELEPHONE   |
|          |        | COMPANY   |
|          | 18C    | 2-2" CONDUIT INSTALLED BY CONTRACTOR - TELEPHONE SERVICE  |
|          | 19A    | POINT OF CONNECTION - ELECTRICAL SERVICE  |
|          | 19B    | ELECTRICAL SERVICE (SEE NOTE 10)  |
|          | 19C    | 4" CONDUIT INSTALLED BY CONTRACTOR - ELECTRIC SERVICE   |
|          | 19D    | TRANSFORMER - PER EVERGY DETAIL 700-103   |
|          | 20A    | POINT OF CONNECTION - WATER SERVICE   |
|          | 20B    | 1.5" TAP WITH 1.5" SERVICE LINE   |
|          | 20C    | 1.5" METER  |
|          | 20D    | 6" FIRE LINE  |
|          | 20E    | INSTALL 6" BACKFLOW PREVENTION ASSEMBLY IN 8'X6' VAULT OR AS<br>REQUIRED PER CLEARANCE SEE DETAIL WAT-5 |
|          | 20F    | 1" IRRIGATION METER & BFP   |
|          | 60     | 4" SANITARY SEWER SERVICE LINE SDR-26 PVC CONNECTION SHALL  |
|          | 00     | BE A CUT-IN WYE   |
|          | 61     | 4" SANITARY SEWER SERVICE LINE SDR 26 PVC   |
|          |        |   |
|          |        |   |

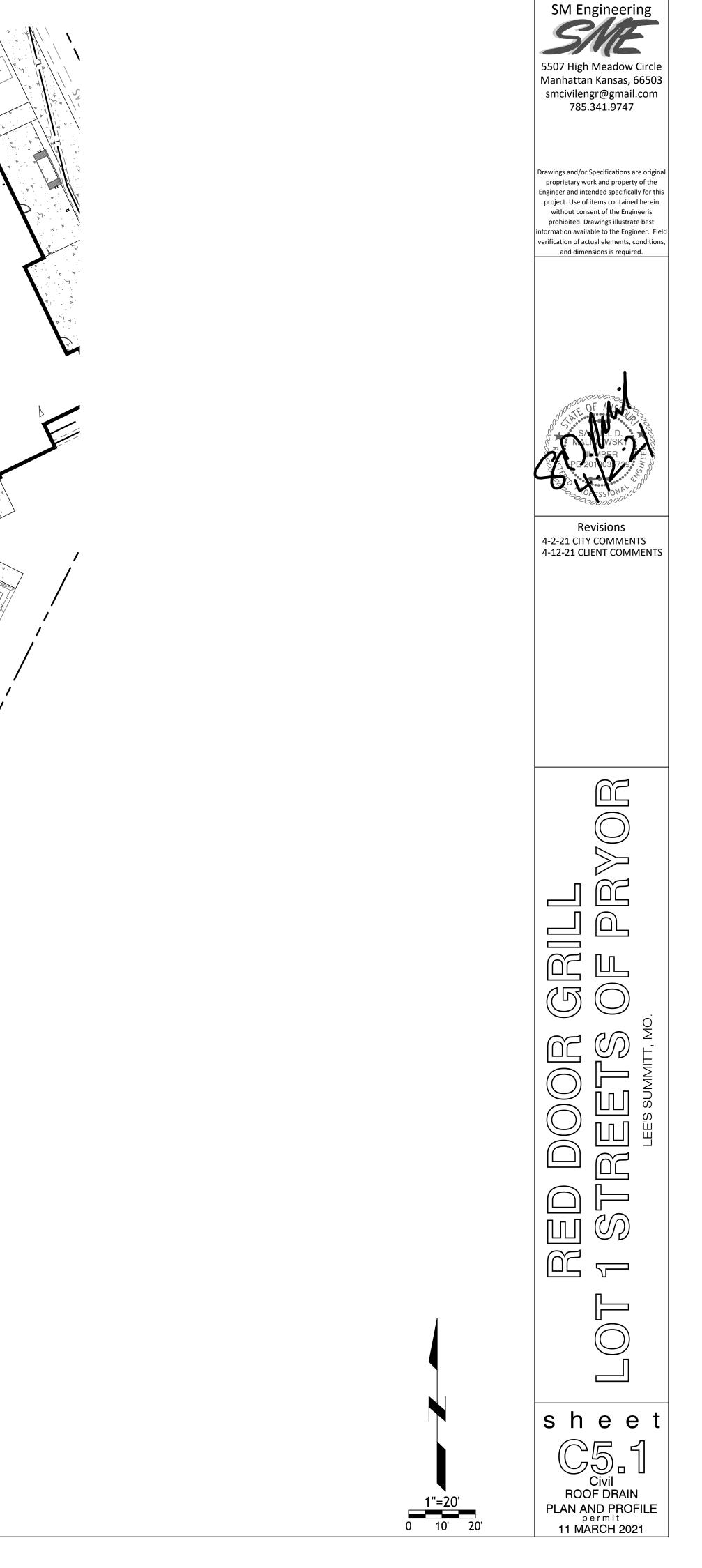


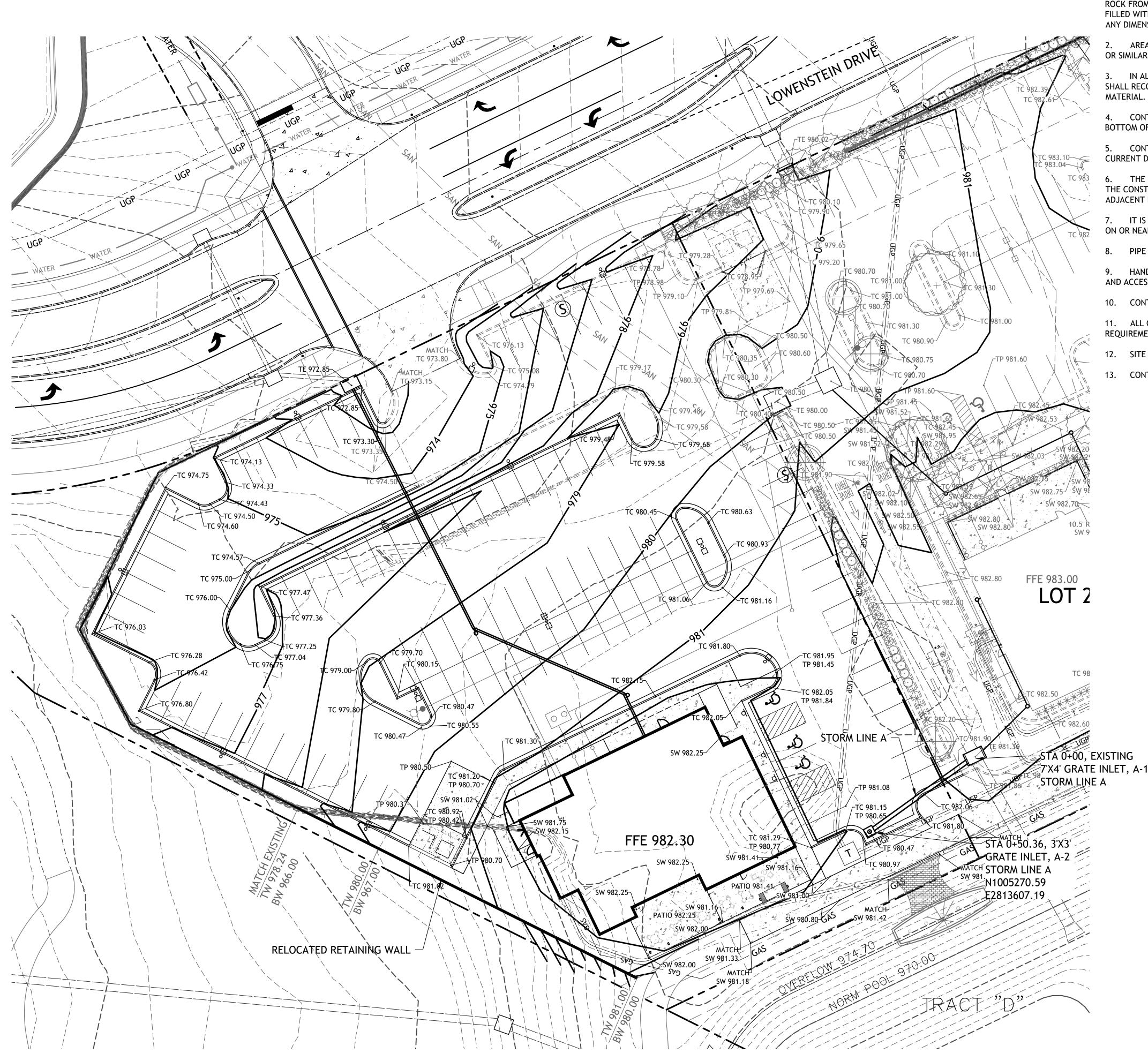












# GRADING NOTES:

1. EARTHWORK UNDER THE BUILDING SHALL COMPLY WITH THE PROJECT ARCHITECTURAL PLANS. OTHER FILL MATERIAL SHALL BE MADE IN LIFTS NOT TO EXCEED EIGHT INCHES DEPTH COMPACTED TO 95% STANDARD PROCTOR DENSITY. FILL MATERIAL MAY INCLUDE ROCK FROM ON-SITE EXCAVATION IF CAREFULLY PLACED SO THAT LARGE STONES ARE WELL DISTRIBUTED AND VOIDS ARE COMPLETELY FILLED WITH SMALLER STONES, EARTH, SAND OR GRAVEL TO FURNISH A SOLID EMBANKMENT. NO ROCK LARGER THAN THREE INCHES IN ANY DIMENSION NOR ANY SHALE SHALL BE PLACED IN THE TOP 12 INCHES OF EMBANKMENT.

2. AREAS THAT ARE TO BE CUT TO SUBGRADE LEVELS SHALL BE PROOF ROLLED WITH A MODERATELY HEAVY LOADED DUMP TRUCK OR SIMILAR APPROVED CONSTRUCTION EQUIPMENT TO DETECT UNSUITABLE SOIL CONDITIONS.

3. IN ALL AREAS OF EXCAVATION, IF UNSUITABLE SOIL CONDITIONS ARE ENCOUNTERED. A QUALIFIED GEOTECHNICAL ENGINEER SHALL RECOMMEND TO THE OWNER THE METHODS OF UNDERCUTTING AND REPLACEMENT OF PROPERLY COMPACTED, APPROVED FILL MATERIAL. ALL PROOF ROLLING AND UNDERCUTTING SHOULD BE PERFORMED DURING A PERIOD OF DRY WEATHER.

4. CONTRACTOR SHALL USE SILT FENCE OR OTHER MEANS OF CONTROLLING EROSION ALONG THE EDGE OF THE PROPERTY OR OTHER BOTTOM OF SLOPE LOCATIONS.

5. CONTRACTOR IS TO REMOVE AND DISPOSE OF ALL DEBRIS, RUBBISH AND OTHER MATERIALS RESULTING FROM PREVIOUS AND CURRENT DEMOLITION OPERATIONS.

6. THE CONTRACTOR SHALL TAKE ALL PRECAUTIONS NECESSARY TO AVOID PROPERTY DAMAGE TO ADJACENT PROPERTIES DURING THE CONSTRUCTION PHASES OF THIS PROJECT. THE CONTRACTOR WILL BE HELD SOLELY RESPONSIBLE FOR ANY DAMAGES TO THE ADJACENT PROPERTIES OCCURRING DURING THE CONSTRUCTION PHASES OF THIS PROJECT.

7. IT IS NOT THE DUTY OF THE ENGINEER OR THE OWNER TO REVIEW THE ADEQUACY OF THE CONTRACTOR'S SAFETY MEASURES, IN, ON OR NEAR THE CONSTRUCTION SITE AT ANY TIME DURING CONSTRUCTION.

. PIPE LENGTHS ARE CENTER TO CENTER OF STRUCTURE OR TO END OF END SECTIONS.

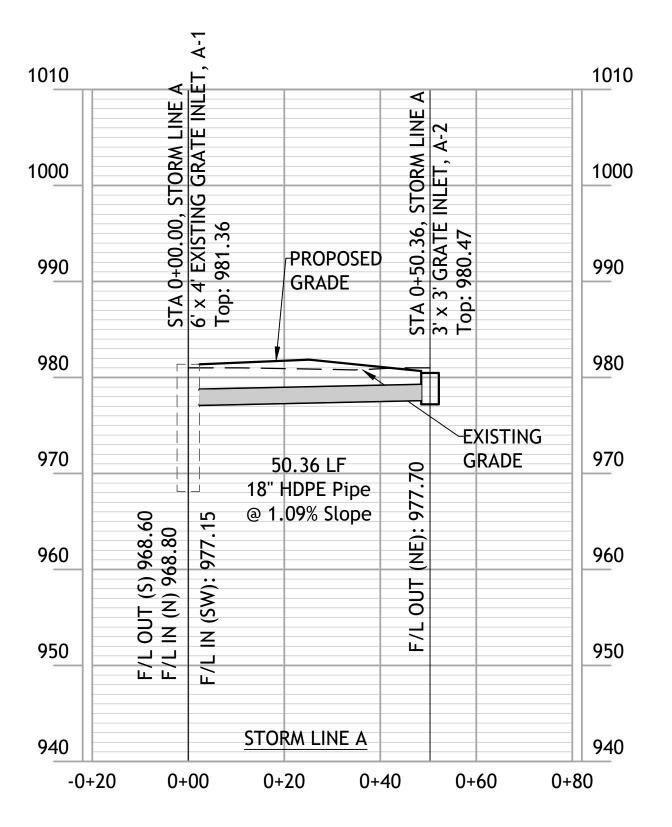
9. HANDICAP STALLS SHALL MEET ADA REQUIREMENTS AND SHALL NOT EXCEED 2% SLOPE IN ANY DIRECTION AT THE BUILDING ENTRY AND ACCESSIBLE PARKING STALLS. SLOPES EXCEEDING 2.0% WILL BE REPLACED AT THE CONTRACTOR'S EXPENSE.

10. CONTRACTOR TO ADJUST DEPTHS OF EXISTING SERVICE LINES AS NECESSARY

11. ALL CONSTRUCTION TRAFFIC, TEMPORARY TRAFFIC CONTROL DEVICES AND PAVEMENT MARKINGS SHALL CONFORM TO REQUIREMENTS OF THE LATEST MANUAL OF UNIFORM TRAFFIC CONTROL DEVICES.

12. SITE BEING ROUGH GRADED TO 12.5" BELOW FINISHED GRADE

13. CONTRACTOR TO PLACE 8" LOW PERMEABILITY LVC FOR BUILDING PAD



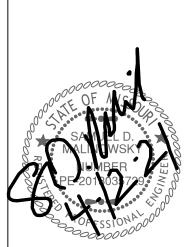


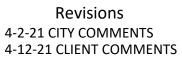
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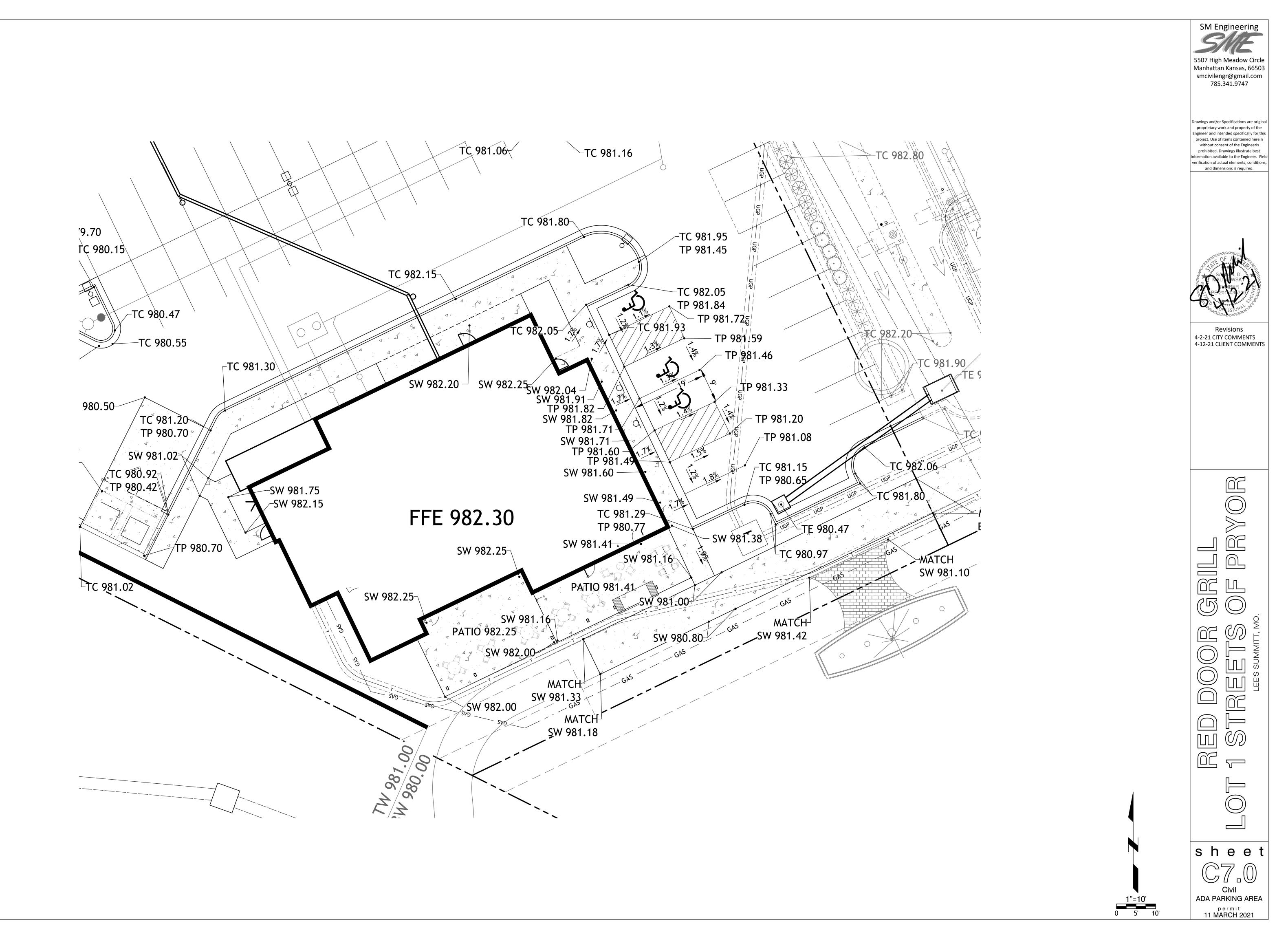
0 10' 20

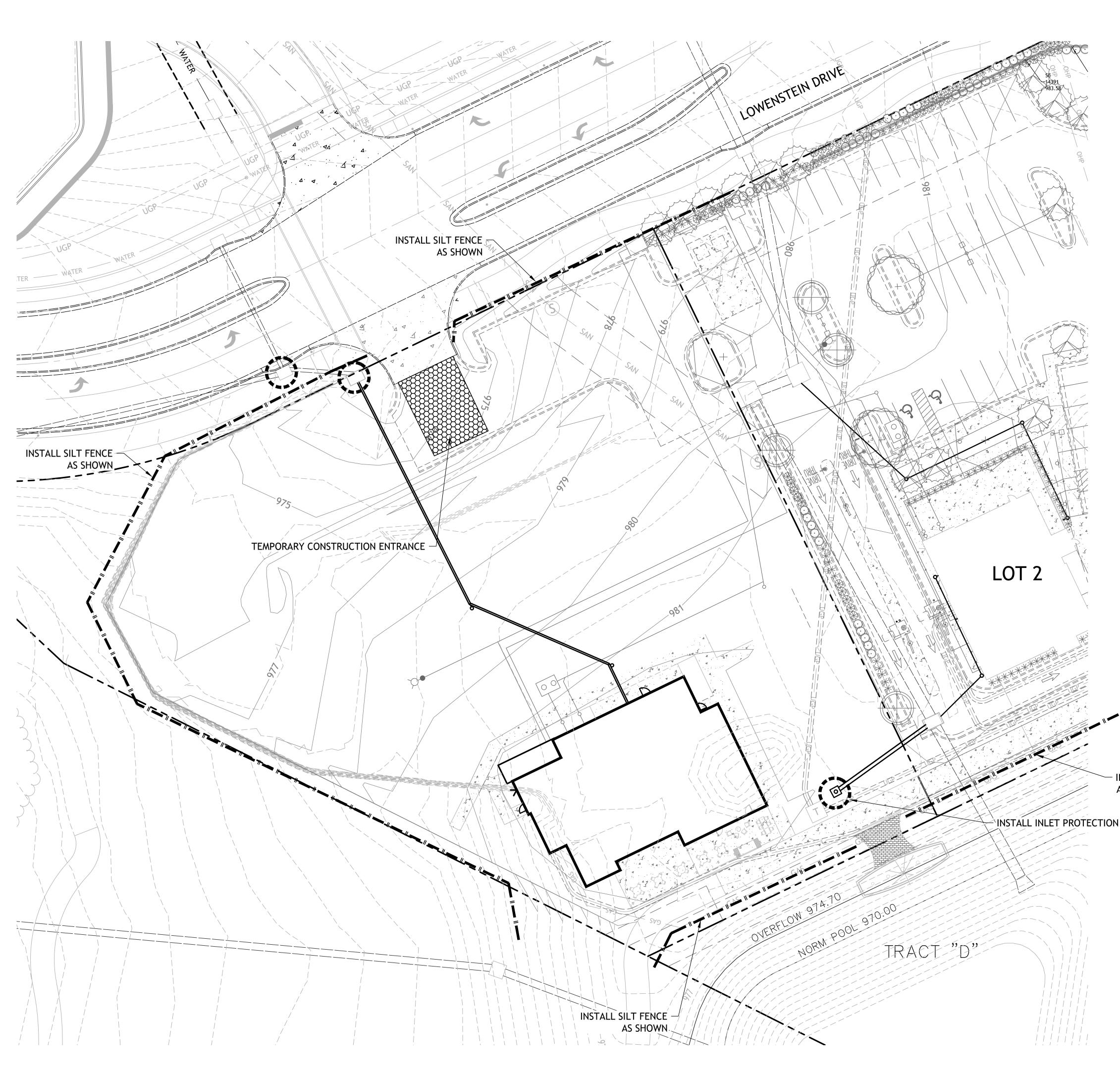


proprietary work and property of the Engineer and intended specifically for this project. Use of items contained herein without consent of the Engineeris prohibited. Drawings illustrate best nformation available to the Engineer. Field verification of actual elements, conditions, and dimensions is required.









# NOTES:

1. Prior to Land Disturbance activities, the following shall occur: a) Identify the limits of construcljan on the ground with easily recognizable indications such as construction staking, construction fencing and placement of physical barriers or other means acceptable to the City inspector and in conformance with the erosion and pollution control plan;

b) Construct a stabilized entrance/parking/staging area; c) Install perimeter controls and protect any existing stormwater inlets;

d) Request an initial inspection of the installed Phase I pollution control measures designated on the approved erosion and pollution control plan. Land disturbance work shall not proceed until there is a passed inspection 2. The site shall comply with all requirements of the MoDNR general requirements

a) Immediate initiation of temporary stabilization BMPs on disturbed areas where construction activities have temporarily ceased on that portion of the project site if construction activities will not resume for a period exceeding 14 calendar days. Temporary stabilization may include establishment of vegetation, geotextiles, mulches or other techniques to reduce or eliminate erosion until either final stabilization con be achieved or until further construction activities take place to re-disturb the area. This stabilization must be completed within 14 calendar days;

b) Inspection of erosion and sediment control measures shall be performed to meet or exceed the minimum inspection frequency in the MoDNR General Permit. At a minimum, inspections shall be performed during all phases of construction at least once every 14 days and within 24 hours of each precipitation event.

c) An inspection log shall be maintained and shall be available for review by the regulatory authority; d) The erosion and pollution control plan shall be

routinely updated to show all modifications and amendments to the original plan. A copy of the erosion and pollution control plan shall be kept on site and made available for review by the regulatory authority.

3. Temporary seeding shall only be used for periods not to exceed 12 months. For final stabilization. temporary seeding shall only be used to establish vegetation outside the permanent seeding or sodding dates as specified in the Standard Specifications. Final stabilization requires a uniform perennial vegetative cover with a density of 70% over 100% of disturbed

area. 4. Erosion and pollution control shall be provided for the duration of a project. All installed erosion and pollution control BMPs shall be maintained in a manner that preserves their effectiveness. If the City determines that the BMPs in place do not provide adequate erosion and pollution control at any time during the project, additional or alternate measures

that provide effective control shall be required. 5. Concrete wash or rinse water from concrete mixing equipment. Tools and/or ready-mix trucks. etc. may not be discharged into or be allowed to run to any existing water body or portion of the storm water system. One or more locations for concrete washout will be designated on site, such that discharges during concrete washout will be contained in a small area where waste concrete can solidify in place. Proper signage will be installed to direct users to the concrete washout. Concrete washouts must be handled prior to pouring any concrete.

6. Silt fences and sediment control BMPs which are shown along the back of curb must be installed within two weeks of curb backfill and prior to placement of base asphalt. Exact locations of these erosion control methods may be field adjusted to minimize conflicts with utility construction. However, anticipated disturbance by utility construction shall not delay installation.

7. Required sediment basins and traps shall be installed as early as possible during mass grading. Sediment basins and traps shall be cleaned out when the sediment capacity has been reduced by 20% of its original design volume.

8. All manufactured BMPs such as erosion control blankets, TRMs, biodegradable logs, filter socks, synthetic sediment barriers and hydraulic erasion control shall be installed as directed by the manufacturer.

9. The above requirements are the responsibility of the permittee for the site. Responsibility may be transferred to another party by the permittee, but the permittee shall remain liable by the City of Lee's Summit if any of the above conditions are not met.

LEGEND

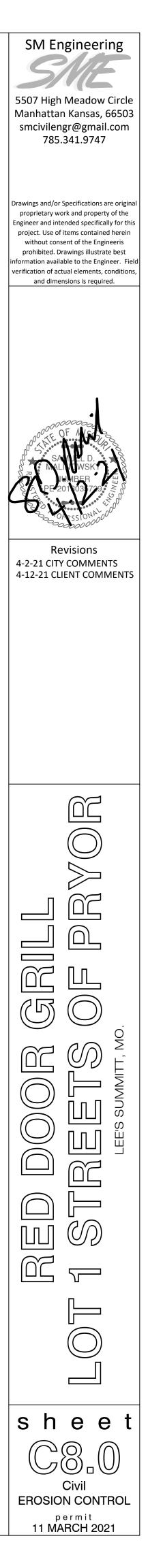
SILT FENCE

INLET PROTECTION

TEMPORARY CONSTRUCTION ENTRANCE

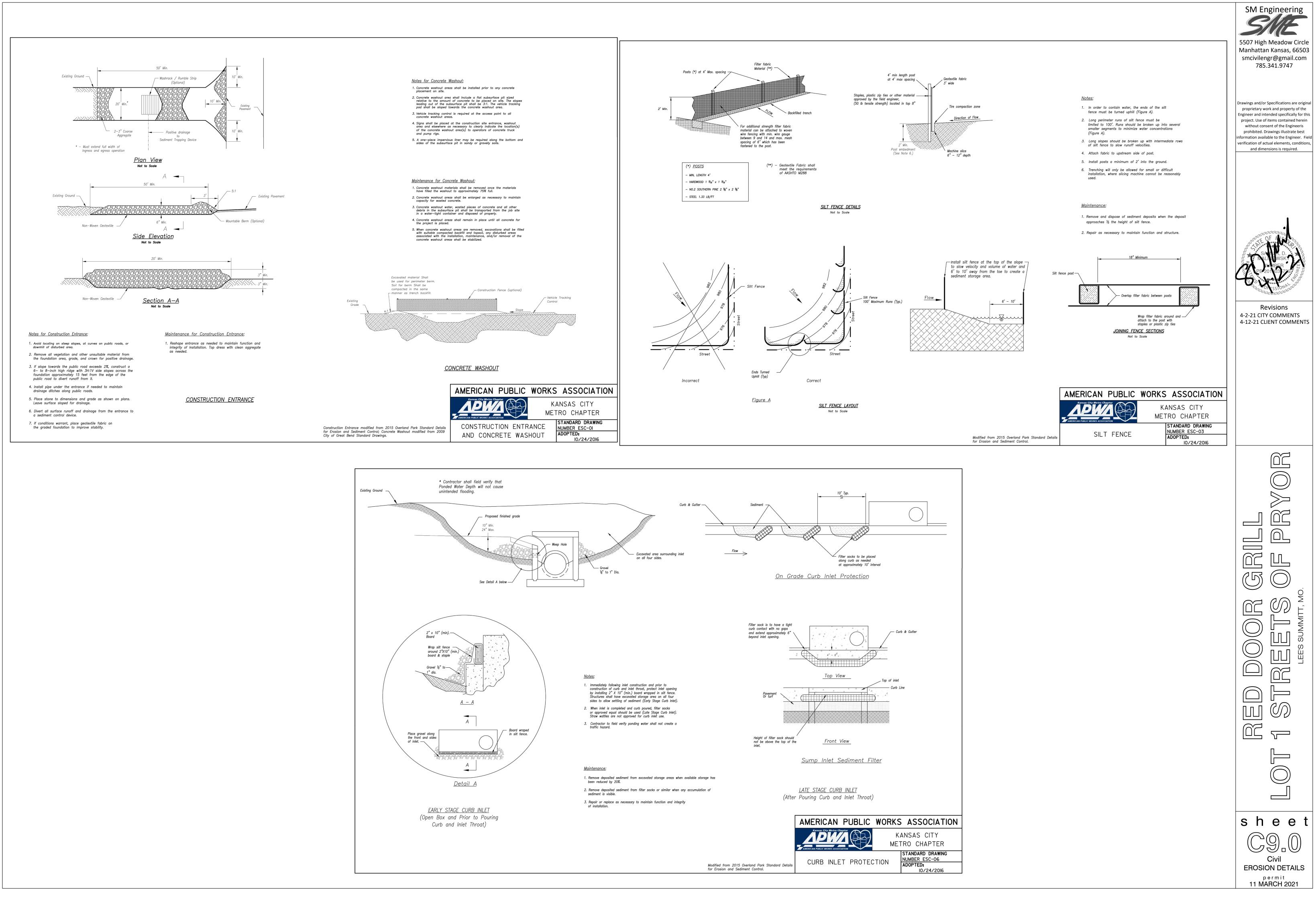
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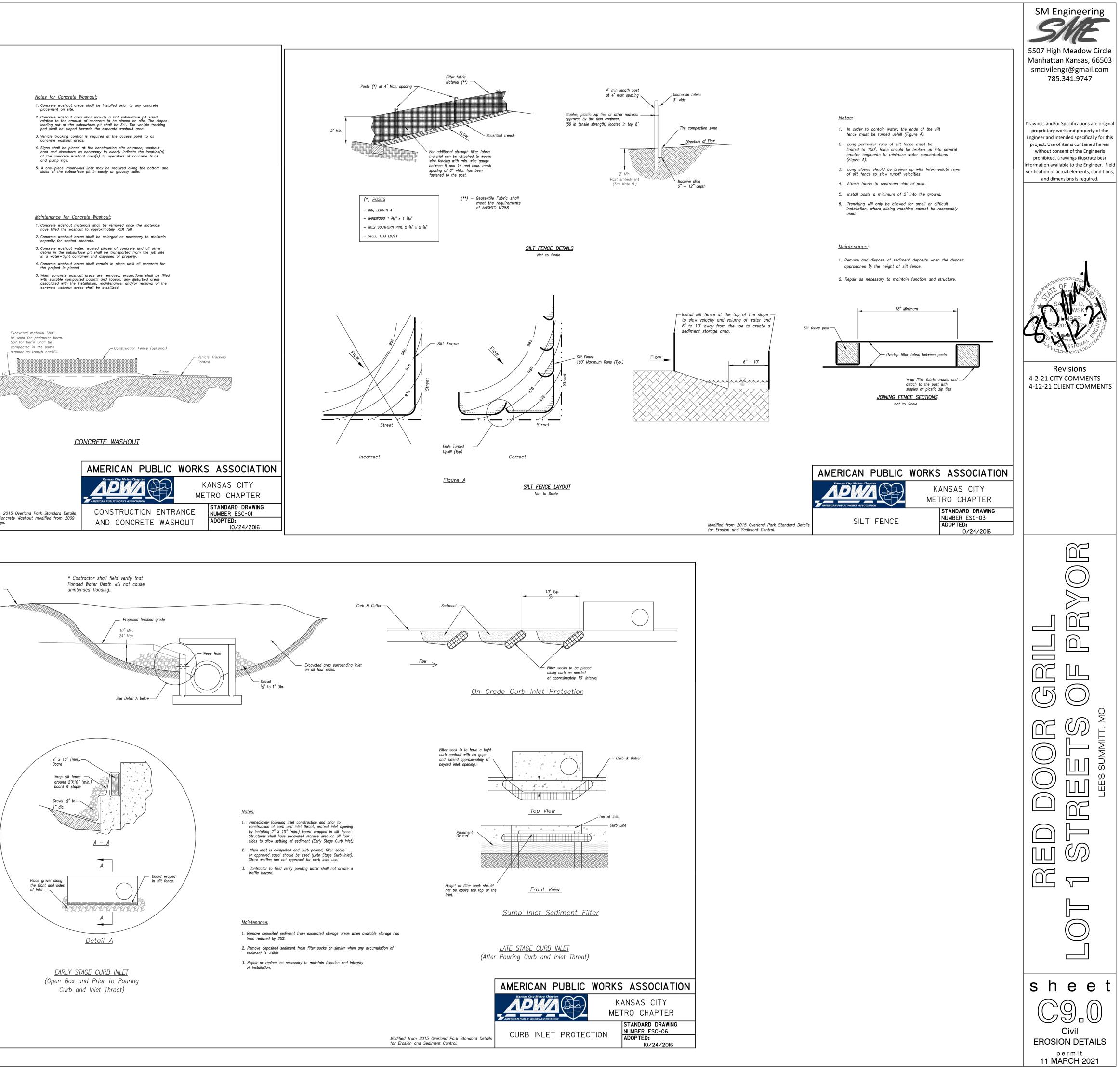
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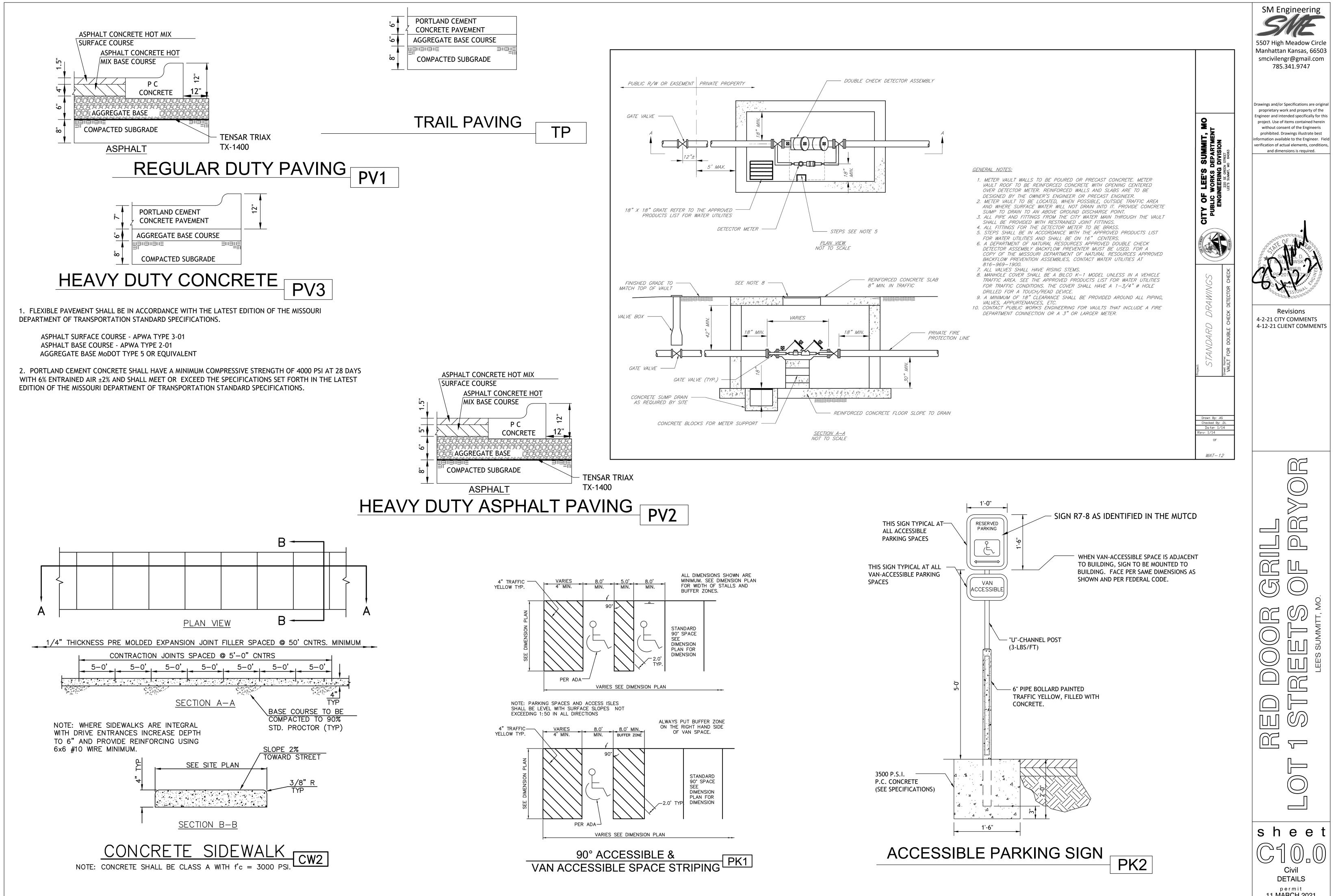


INSTALL SILT FENCE

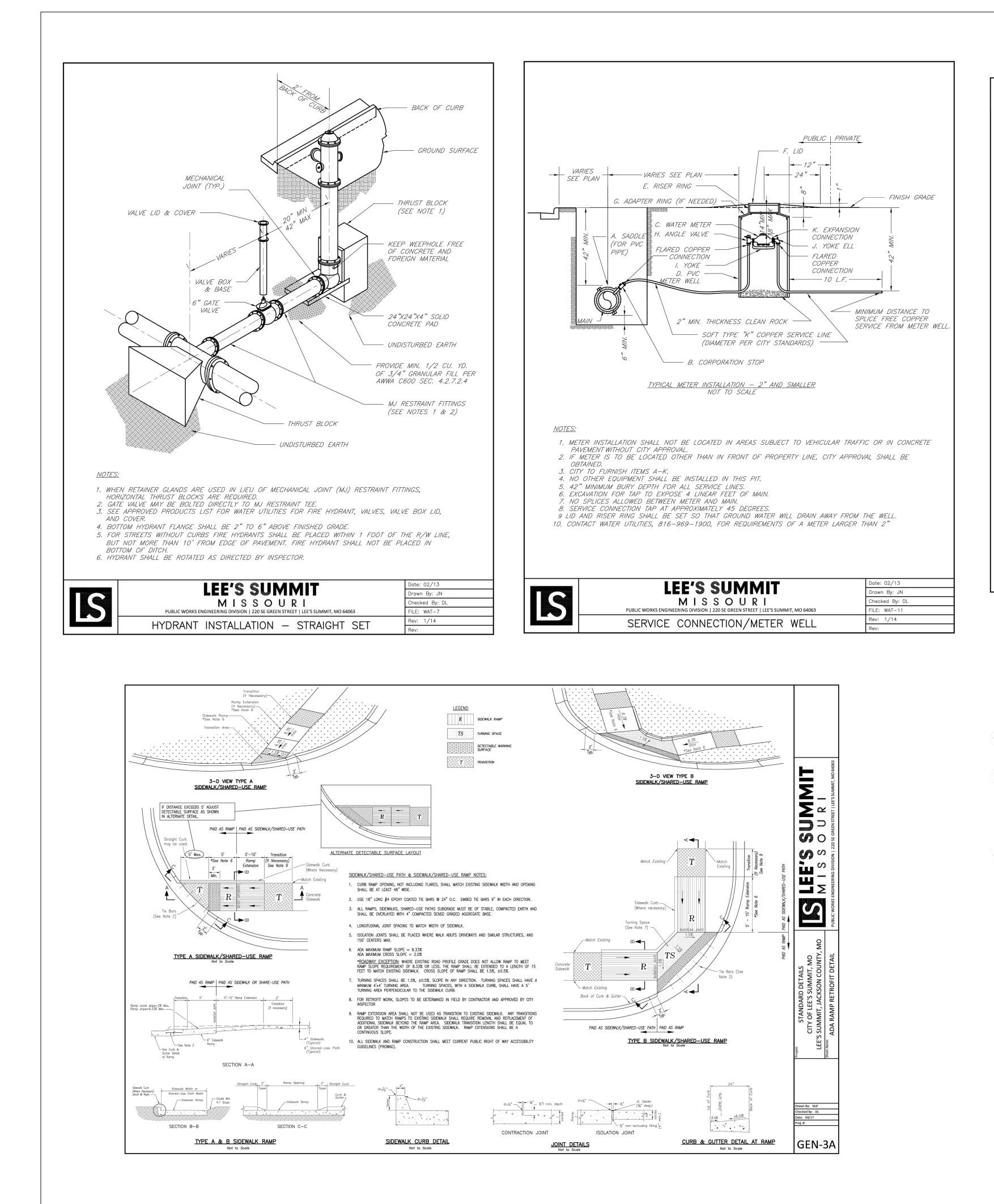
AS SHOWN







11 MARCH 2021



BEDDING

1/2"-3/4" CLEAN AGGREGATE, HAND TAMPED OR MECHANICALLY COMPACTED IN MAX. 4" LIFTS

INITIAL BACKFILL -UNDER PAVED AREAS OR WITHIN 4" HORIZONTAL OF PAVED AREAS 1/2"-3/4" CLEAN AGGREGATE, HAND TAMPED OR MECHANICALLY

COMPACTED IN MAX. 4" LIFTS

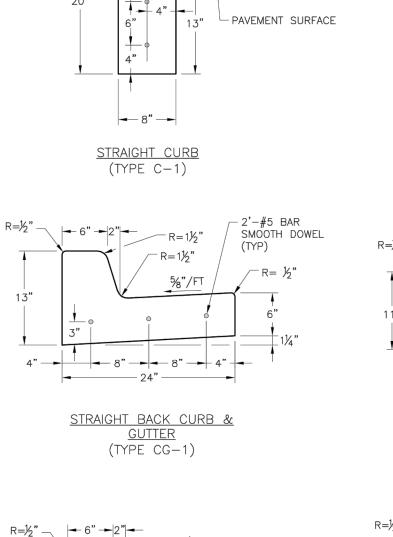
-UNDER OPEN AREAS 1/2"-3/4" CLEAN AGGREGATE, HAND TAMPED OR MECHANICALLY COMPACTED IN MAX. 4" LIFTS

FINAL BACKFILL

-UNDER PAVED AREAS OR WITHIN 4" HORIZONTAL OF PAVED AREAS ON-SITE OR IMPORTED MATERIAL FREE OF MUCK, FROZEN MATERIAL, EXCESS MOISTURE, ORGANICS, TOPSOIL, RUBBISH, CONSTRUCTION DEBRIS, ROCK OR BRICK LARGER THAN 8". COMPACTED TO 95% OF STANDARD DENSITY PER ASTM D-698 -UNDER OPEN AREAS

ON-SITE OR IMPORTED MATERIAL FREE OF MUCK, FROZEN MATERIAL, EXCESS MOISTURE, ORGANICS, TOPSOIL, RUBBISH, CONSTRUCTION DEBRIS, ROCK OR BRICK LARGER THAN 8". COMPACTED TO 90% OF STANDARD DENSITY PER ASTM D-698

| BEDDING DEF   | PTH BELOW PH | °E      |
|---------------|--------------|---------|
| PIPE DIAMETER | IN SOIL      | IN ROCK |
| 24" AND LESS  | 4            | 6."     |
| 27" THRU 60"  | 4            | 9"      |



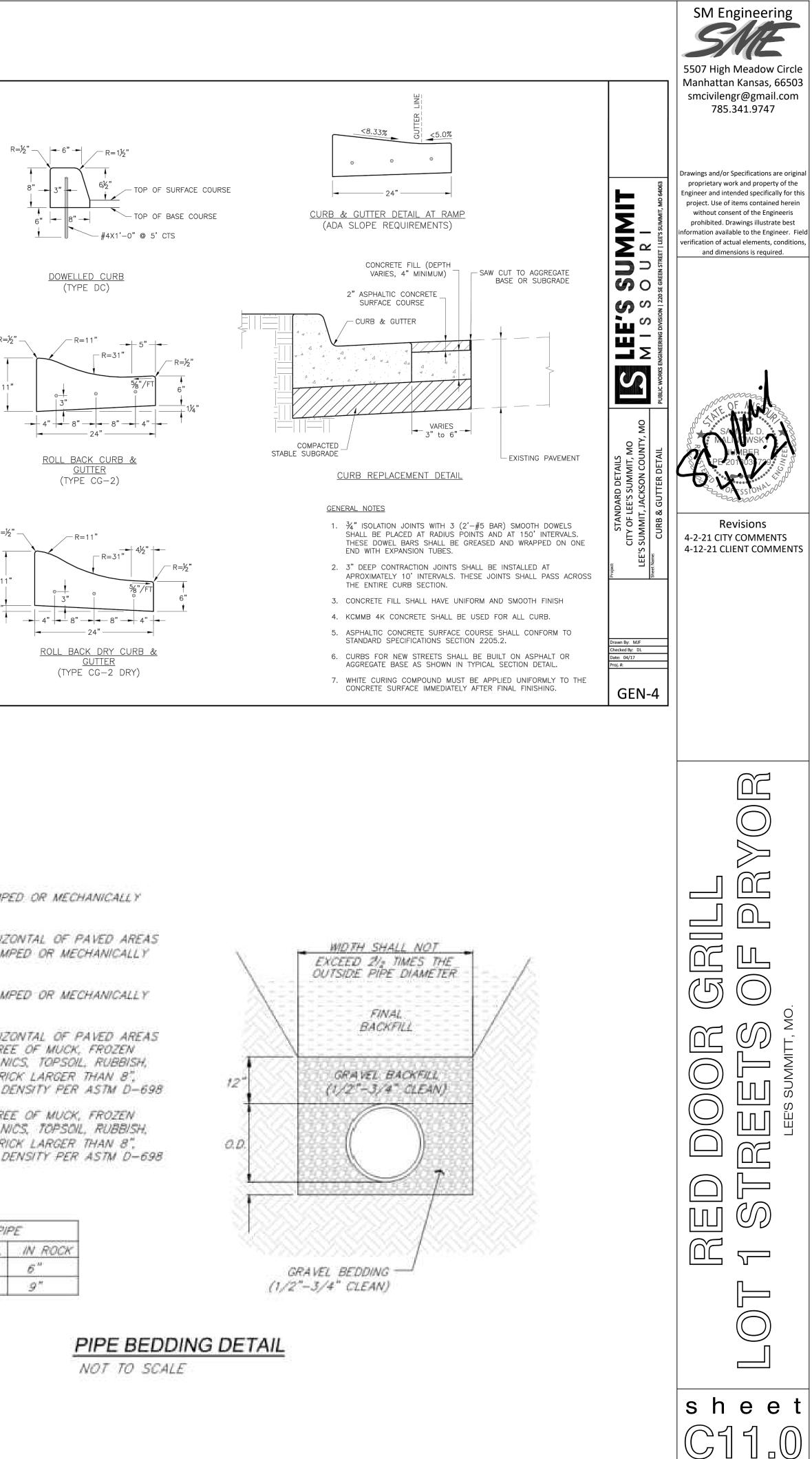
\_\_\_\_ R=1½"

→ 4" → 8" → *4*" → 4" →

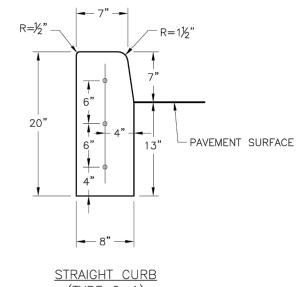
**-** 24" **-**

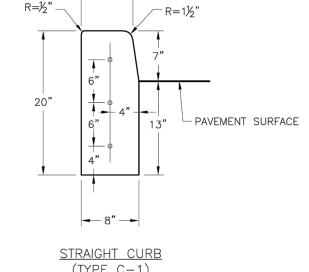
STRAIGHT BACK DRY CURB &

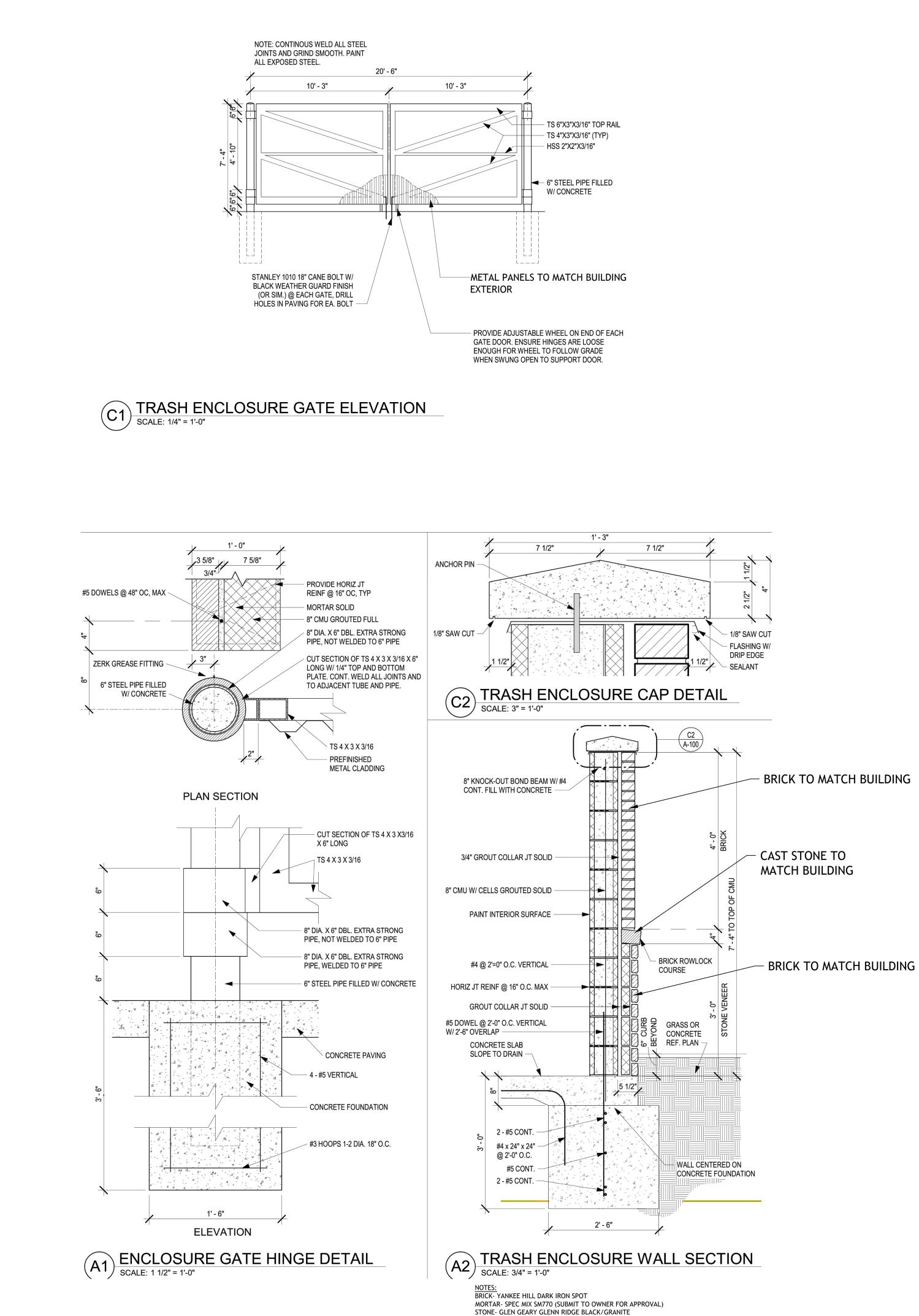
(TYPE CG-1 DRY)



Civil DETAILS permit 11 MARCH 2021

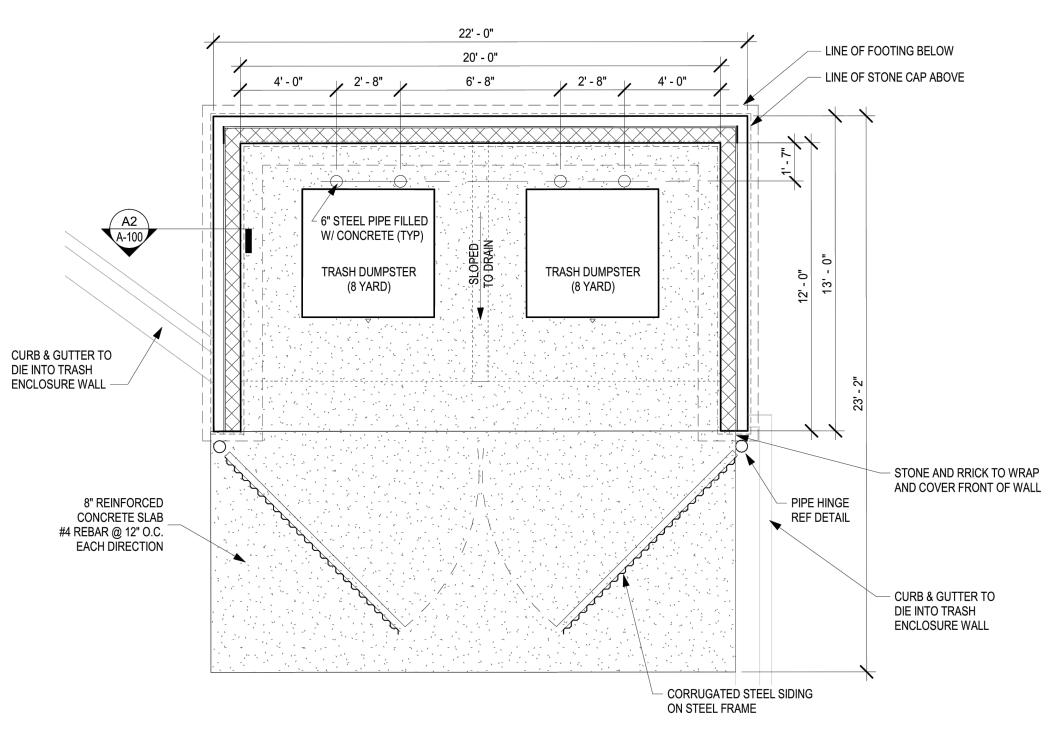






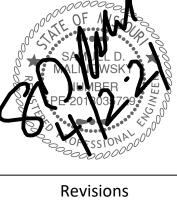
CAST STONE TO MATCH BUILDING

# TRASH ENCLOSURE









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Drawings and/or Specifications are original

proprietary work and property of the

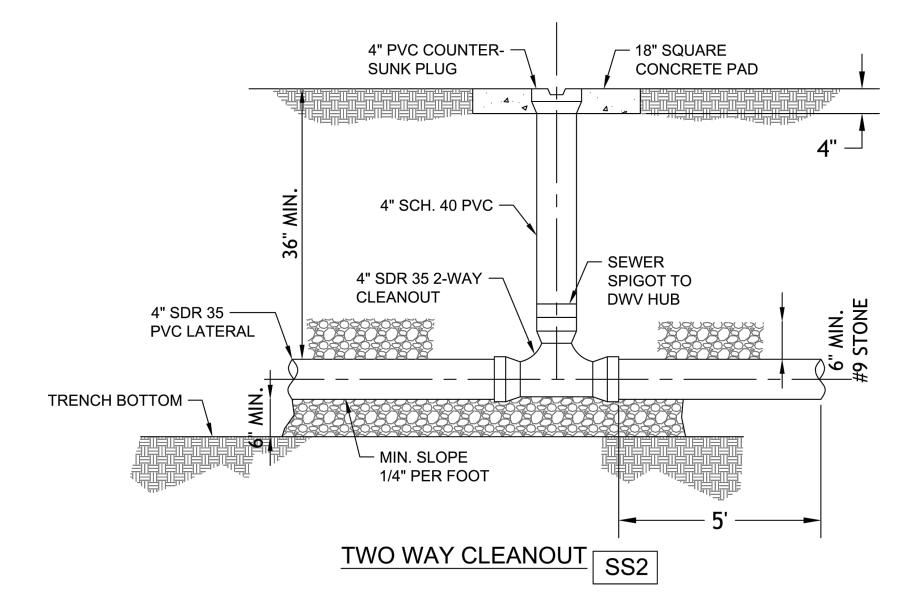
Engineer and intended specifically for this

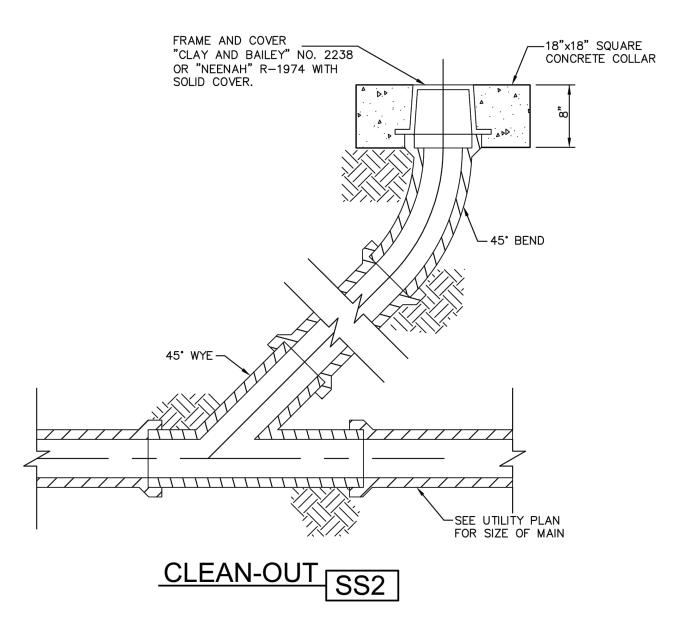
project. Use of items contained herein without consent of the Engineeris prohibited. Drawings illustrate best formation available to the Engineer. Field

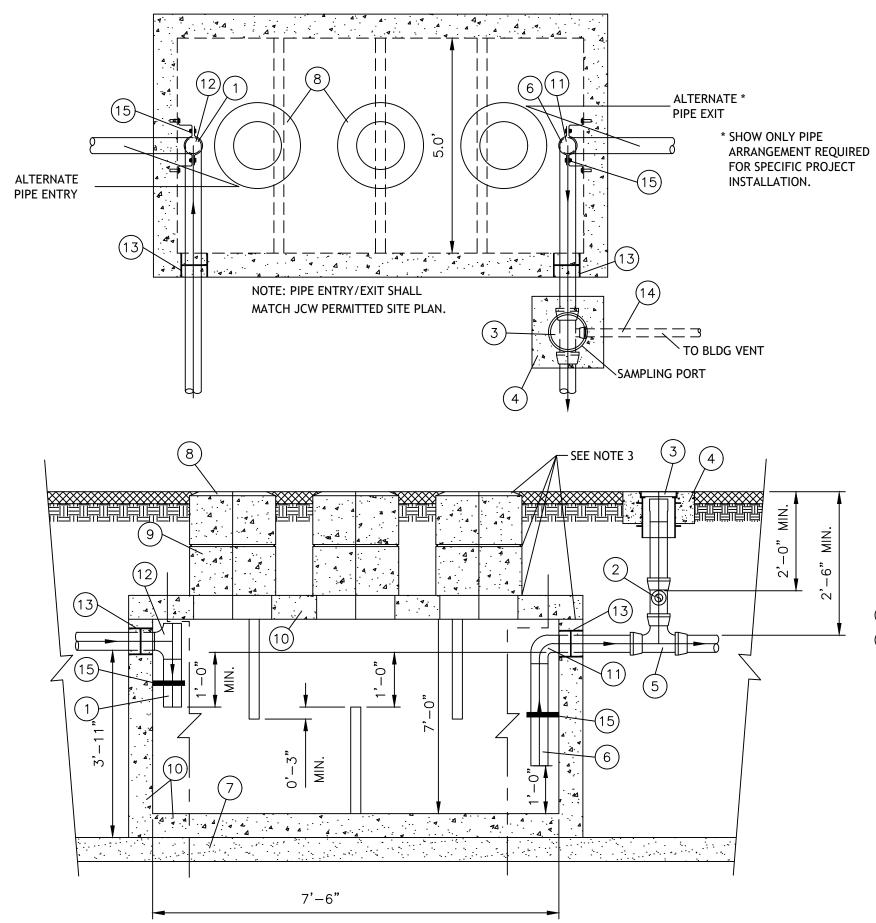
verification of actual elements, conditions,

and dimensions is required.

4-2-21 CITY COMMENTS 4-12-21 CLIENT COMMENTS



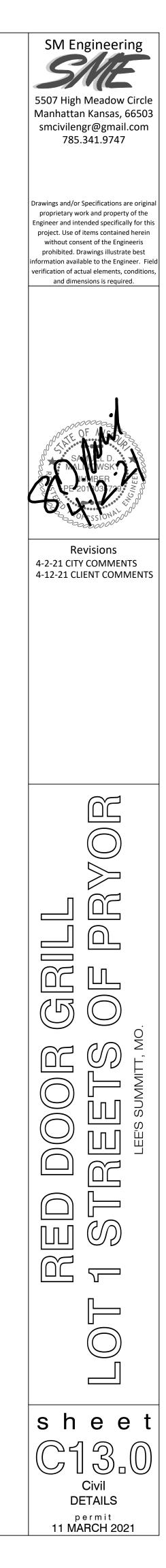




# **GREASE INTERCEPTOR**

| GREASE INTER | CEPTOR S | SCHEDULE |          |        |       |        |       |        |
|--------------|----------|----------|----------|--------|-------|--------|-------|--------|
| MANUFACTURER | MODEL    | CAPACITY | FULL     | LENGTH | WIDTH | HEIGHT | INLET | OUTLET |
|              | NO.      | US gal.  | WT (LBS) | L      | W     | Н      | FL    | FL     |
| OLD CASTLE   | Q-1500   | 1500     | 20,255   | 90"    | 60"   | 84"    | 978.3 | 978.3  |

NOTE: REINFORCED TANK WITH MESH THROUGHOUT. REINFORCED LID FOR DRIVE AREA. 4000 LB CONCRETE



|   | ITEM                              | DESCRIPTION   |  |
|---|-----------------------------------|---|--|
|   | 1                                 | 4" ABS INLET PIPE*  |  |
|   | 2                                 | 4"x4"x2" TEE WITH 2" PIPE TO BUILDING VENT*   |  |
|   | 3                                 | THREADED C/O CAP JOSAM 58860 OR APP EQUAL**   |  |
|   | 4                                 | CONCRETE PAD  |  |
|   | 5                                 | 4"x4" TWO-WAY CLEANOUT TEE*   |  |
|   | 6                                 | 4" ABS OUTLET*  |  |
|   | 7                                 | 4" - 6" GRAVEL BEDDING  |  |
|   | 8                                 | HEAVY-DUTY CAST IRON FRAME AND COVER ***  |  |
|   | 9                                 | CONCRETE ADJUSTMENT RINGS   |  |
|   | 10                                | REINFORCE AS REQUIRED FOR SERVICE CONDITIONS  |  |
|   | 11                                | 4" ABS 90° ELBOW*   |  |
|   | 12                                | 4" ABS TEE*   |  |
|   | 13                                | A-LOK OR PRESS SEAL PSX PIPE/WALL CONNECTOR   |  |
|   | 14                                | 2" VENT PIPE (IDENTIFY PIPE TYPE, CLASS & JOINT   |  |
| ) | 14                                | AS REQUIRED FOR PROJECT)  |  |
|   | 15                                | STAINLESS STEEL PIPE SUPPORT CLAMP ****   |  |
| * | ** REFER<br>*** CLAY<br>****FM ST | MAY BE SUBSTITUDED TO MATCH UPSTREAM PIPE DIAMETER.<br>TO CLEAN OUT DETAIL(S) ON STANDARD DETAIL SHEET.<br>& BAILEY 2008 BV OR EQUAL (FROST PROOF COVERS OPTIONAL)<br>AINLESS FASTNERS #63 OR EQUAL. 1/2"x2-1/2" SS BRACKET W/ 1/2"x1-1/2" FU<br>TH 1/2" SS WASHER AND 1/2"X1-3/4" SS ANCHORS. CLAMP TO BE FACTORY INST |  |

NOTES: 1. THREE COVERS AND RISERS SHOWN. TWO COVERS AND RISERS CENTERED OVER UPPER TWO BAFFLES ARE OPTIONAL.

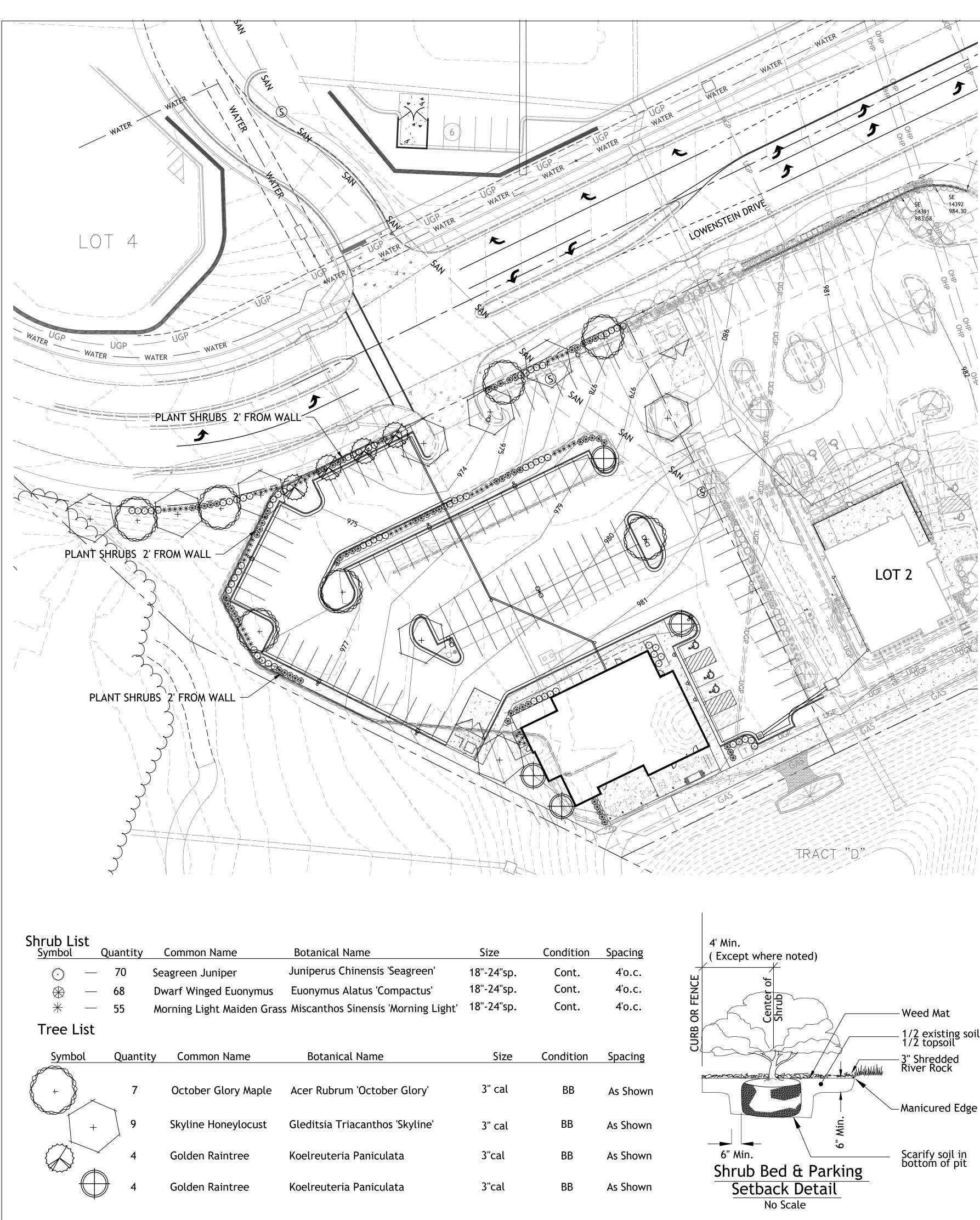
(B) 2. INTERCEPTOR SIZE - 1000 GAL MINIMUM (REVISE THE SIZE DIMENSIONS, AS NEEDED, FOR LARGER CAPACITY INTERCEPTORS)

ALL JOINTS AT THE FRAME & COVER\*, CONCRETE ADJUSTMENT RINGS AND THE LID OF THE INTERCEPTOR SHALL BE SEALED WITH A MINIMUM OF TWO (2) ROWS OF 3/4 TO 1 INCH PREFORMED BUTYL JOINT SEALER AND A 6" BUTYL (D) 3 JOINT WRAP AROUND SLEEVE (EZ WRAP). THE ENDS OF THE 6" EZ WRAP SHALL OVERLAP BY 12". PIPING ON THE INTERIOR OF THE INTERCEPTOR SHALL BE ABS WITH SOLVENT-CEMENTED JOINTS. GREASE INTERCEPTOR INCLUDING ADJUSTMENT RINGS AND CASTINGS SHALL BE VACUUM TESTED FOR WATER **B**<sup>5</sup> TIGHTNESS AFTER THE BACKFILL OPERATIONS HAVE BEEN COMPLETED IN ACCORDANCE WITH JCW TECHNICAL

SPECIFICATIONS. A VACUUM OF 10 INCHES OF MERCURY SHALL BE DRAWN AND WITH THE VACUUM PUMP SHUT OFF  $\bigcirc$ D THE MERCURY SHALL NOT DROP BELOW 9 INCHES WITHIN 1 MINUTE OR BELOW 5 INCHES WITHIN 5 MINUTES.

GI

E



| OT 1 SITE DATA:   |                                     |                 |                         |
|---|-------------------------------------|-----------------|-------------------------|
| OWENSTEIN<br>EQUIRED:<br>TREET TREES 1/30'<br>ARKING LOT SHRUE                |                                     | =               | 12<br>108               |
| ROVIDED:<br>HADE TREES<br>DRNAMENTALS<br>HRUBS                                |                                     | =<br>=<br>=     | 8<br>4<br>110           |
| NTERIOR PARKING<br>OTAL PARKING SUF<br>EQUIRED<br>% LANDSCAPE AREA<br>ROVIDED |                                     | 40,80<br>=<br>= | 1sf<br>2,040s<br>4,005s |
| UILDING AREA 5  | 1.56ac (67,7<br>5,549sf<br>52,209sf | 58sf)           |                         |
| EQUIRED<br>/ 5,000sf  |                                     | =               | 12                      |
| ROVIDED<br>HADE TREES<br>DRNAMENTALS  |                                     | =               | 8<br>4                  |
| DPEN SPACE SHRUBS<br>EQUIRED<br>/ 5,000sf<br>ROVIDED                          | 5                                   | =               | 25<br>83                |

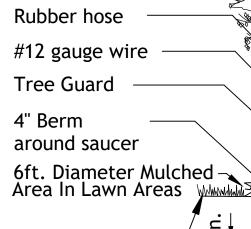
# Typical Utility Box Screening Details

Free Standing Transformer

Against Wall

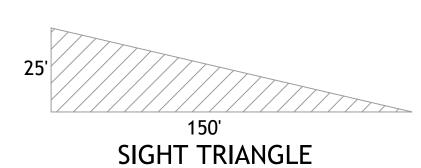
UTILITY BOXES SHALL BE CLUSTERED AS MUCH AS POSSIBLE

|     | Cooping       | 4' Min.   |                                   |
|-----|---------------|---|-----------------------------------|
| ion | Spacing       | (Except where noted)  |                                   |
| •   | 4'o.c.        | Jot Jot   |                                   |
| •   | 4'o.c.        |   |                                   |
| •   | 40.C. 20<br>C |   | -Weed Mat                         |
|     | CURB          |   | 1/2 existing soil,<br>1/2 topsoil |
| on  | Spacing       | a man | - 3" Shredded<br>River Rock       |
|     | As Shown      |   | -Manicured Edge                   |
|     | As Shown      | 6" Min.   |                                   |
|     | As Shown      | 6" Min.   | Scarify soil in<br>bottom of pit  |
|     |               | Shrub Bed & Parking   | bottom of pit                     |
|     | As Shown      | Setback Detail  |                                   |
|     |               |   |                                   |



Finished Grade -

Scarify soil in bottom of pit



LANDSCAPE NOTES CONTRACTOR REQUIRED TO LOCATE ALL UTILITIES BEFORE INSTALLATION TO BEGIN.

Contractor shall verify all landscape material quantities and shall report any discrepancies to the Landscape Architect prior to installation.

No plant material substitutions are allowed without Landscape Architect or Owners approval.

Contractor shall guarantee all landscape work and plant material for a period of one year from date of acceptance of the work by the Owner. Any plant material which dies during the one year guarantee period shall be replaced by the contractor during normal planting seasons.

Contractor shall be responsible for maintenance of the plants until completion of the job and acceptance by the Owner.

All plant material shall be specimen quality stock as determined in the "American Standards For Nursery Stock" published by The American Association of Nurseryman, free of plant diseases and pest, of typical growth of the species and having a healthy, normal root system.

Sizes indicated on the plant list are the minimum, acceptable size. In no case will sizes less than specified be accepted.

All shrub beds within lawn areas to receive a manicured edge.

All shrub beds shall be mulched with 3" of River Rock.

All areas to be fertilized & sodded with a Turf-Type-Tall Fescue seed blend.

IRRIGATION NOTE

- 1. Successful landscape contractor shall be responsible for design that complies with minimum irrigation requirements, and installation of an irrigation system. Irrigation system to be approved by the owner before starting any installation.
- 2. Irrigation controller to be mounted on outside wall of building. Provide temporary support prior to building construction.

No Scale

\*\*\*

Free Standing Small Box

**Clustered Boxes** 

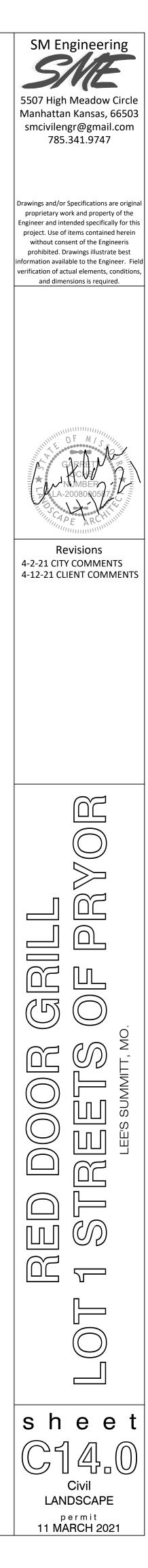
- the ist o 3 per tree 3" River Rock over 2" deep ۰. 1/2 topsoil 6" Min. Tree Planting Detail No Scale

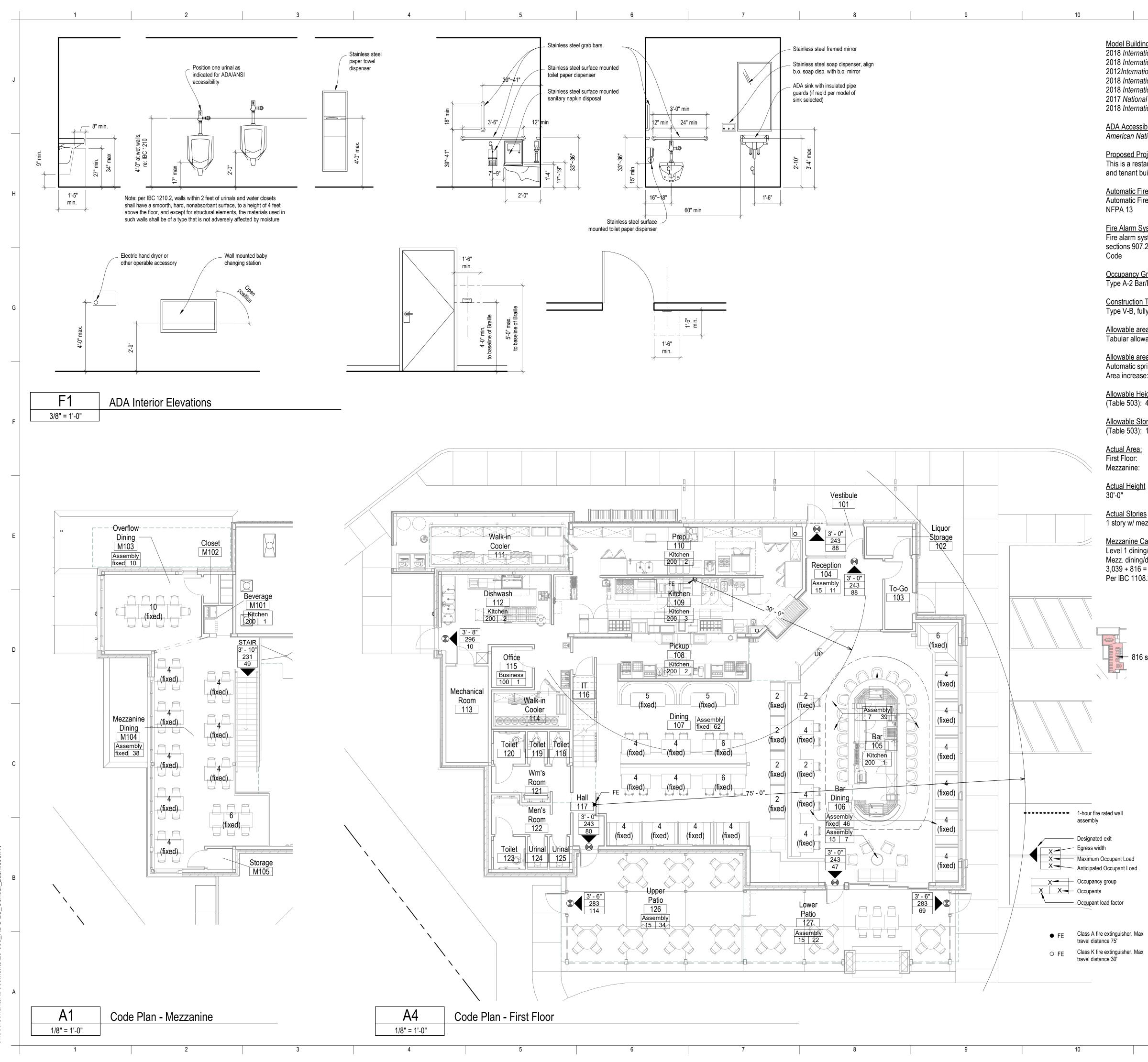
Treated crepe tree wrap Steel fence posts Plant w/top of ball flush w/finished grade well-rotted manure

1/2 Existing soil, Fold back burlap from Top 1/3 of root ball

1"=30' 

0 15' 30





| 11   | 12 13   |  |
|--|---|--|
| Model Building/Design Codes Used:<br>2018 International Building Code  | <u>Means of Egress:</u><br>Per Chapter 10   | <b>RIE</b>   |
| 2018 International Fire Code<br>2012International Energy Conservation Code<br>2018 International Plumbing Code<br>2018 International Fuel Gas Code | <u>Occupancy Count:</u><br>Non-seperated Mixed Use<br>Table 1004.1.2  | TURAL<br><b>RAI</b>  |
| 2017 National Electrical Code<br>2018 International Mechanical Code  | Restaurant Interior - First Floor:<br>Assembly Concentrated 1/7 sf: 39 occupants  |  |
| ADA Accessibility<br>American National Standard; ICC/ANSI A117.1 2009  | Assembly Table, Chairs 1/15 sf: 18 occupants<br>Assembly Fixed Seating: 108 occupants<br>Business 1/100 sf: 1 occupant                | ARCHITE<br>A N ]   |
| <u>Proposed Project Description:</u><br>This is a restaurant project including both shell building<br>and tenant build-out                         | Kitchen 1/200 sf:10 occupantsSubtotal:176 occupants   | B B A  |
| Automatic Fire Suppression System:<br>Automatic Fire suppression system throughout per<br>NFPA 13  | Restaurant Interior - Mezzanine:Assembly Fixed Seating:48 occupantsKitchen 1/200 sf:1 occupantSubotal:49 occupants                    | L R _  |
| Fire Alarm System:<br>Fire alarm system throughout in accordance with  | Patio<br>Assembly Table,Chairs 1/15 sf: <b>56 occupants</b>   |  |
| sections 907.2.1 of the 2018 International Building Code   | Total Occupant Load: 281 occupants  |  |
| <u>Occupancy Group:</u><br>Type A-2 Bar/Restaurant   | Exit access travel distance:<br>Group A 250 (feet) with sprinkler system  | and D S It S A A 08  |
| <u>Construction Type:</u><br>Type V-B, fully sprinklered   | Common Path of Egress Travel:Group A75 (feet) with sprinkler system   | <sup>e</sup> Sur<br>ermi<br>nstei<br>10 6  |
| <u>Allowable area for group A-2:</u><br>Tabular allowable area (table 503): 6,000 sf   | <u>No. of Exits Required</u><br>(Section 1021) 50 < occupant load < 500: 2 Exits  |  |
| <u>Allowable area increase (section 506):</u><br>Automatic sprinkler increase: 300%<br>Area increase: (6,000 x 3) = 18,000 sf                      | Fixture Count for A-2 Restaurant Occupancy 281 occupants  | <b>rill - Le(</b><br>NW Low<br>Summit  |
| <u>Allowable Height:</u><br>(Table 503): 40 feet + 20 feet per 504.2 = 60 feet   | Toilets<br>141 male @ 1 per 75 = 2 male<br>141 female @ 1 per 75 =2 female  |  |
| <u>Allowable Stories:</u><br>(Table 503): 1 story + 1 story per 504.2  | Lavatories<br>300 occupants @ 1 per 200 = 2 lavatories  | <b>bor G</b><br>2061<br>Lee's  |
| <u>Actual Area:</u><br>First Floor: 4,814 sf<br>Mezzanine: 905 sf  | Service Sink = 1 required   | D<br>D<br>D  |
| Actual Height<br>30'-0"  |   | OF MISSING   |
| <ul> <li><u>Actual Stories</u></li> <li>1 story w/ mezzanine</li> </ul>  |   | PAUL C. THE<br>MINTO   |
| <u>Mezzanine Calculations:</u><br>Level 1 dining/drinking area: 3,039 sf<br>Mezz. dining/drinking area: 816 sf                                     |   | E A-2001007056   |
| 3,039 + 816 = 3,855 sf (25%)=964sf >816sf = ok<br>Per IBC 1108.2.9 Exception #2.   | Dining Surface Accessible Requirements<br>Total Seats @ dining surfaces: 135 - Lower level  | food service   |
| =  | <u>48 - Mezzanine</u><br>183 Total<br>183 (5%) = 9.15 = 10 accessible seats at dining<br>surfaces to be provided on accessible level. | TriMark Hockenbergs<br>10550 Barkley, Ste. 201<br>Overland Park, Kansas 66212                    |
| 816 sf   | 14 potential accessible seating locations on main<br>level are provided. = Ok   | p. 913.945.2490<br><u>mechanical, electrical, and</u><br>D <u>plumbing</u><br>Welch and Mitchell |
|  |   | 4370 W. 109th St., Ste. 203<br>Overland Park, KS 66211<br>913.544.1627                           |

| Component                                       | R-Value              |
|---|----------------------|
| Roof: Insulation entirely above roof deck       | R-30ci               |
| Walls, above grade: Wood framed and other       | R-13+R3.8ci or R-20  |
| Walls, below grade                              | R-7.5ci              |
| Slab-on-grade floors: Unheated slabs            | R-10 for 24" below   |
|   | 1 <b>6</b> 4         |
| Fenestration Maximum L<br>Vertical Fenestration | U-factor<br>U-factor |
|   |                      |
| Vertical Fenestration                           | U-factor             |

| Fenestration Maxi                                       | mum SHGC |      |
|---|----------|------|
| Projection Factor                                       | SEW      | N    |
| PF<0.2  | 0.38     | 0.51 |
| 0.2 <pf<0.5< td=""><td>0.46</td><td>0.56</td></pf<0.5<> | 0.46     | 0.56 |
| PF> or equal 0.5  | 0.61     | 0.61 |

Code Information

<u>structural</u>

Bob D. Campbell

Kansas City, MO 64111

4338 Belleview

816.531.4144

SM Engineering

785.341.9747

<u>architectural</u>

5507 High Meadow Circle Manhattan, Kansas 66503

COLLABORATIVE, P.C.

Kansas City, Missouri 64111

pminto@urbanprairiekc.com

Missouri Certificate of Authority: #

20-033 9 April, 2021

DATE

4523 Mercier Street

p 816.304.7416

PROJECT NUMBER:

ISSUE DATE:

REVISIONS

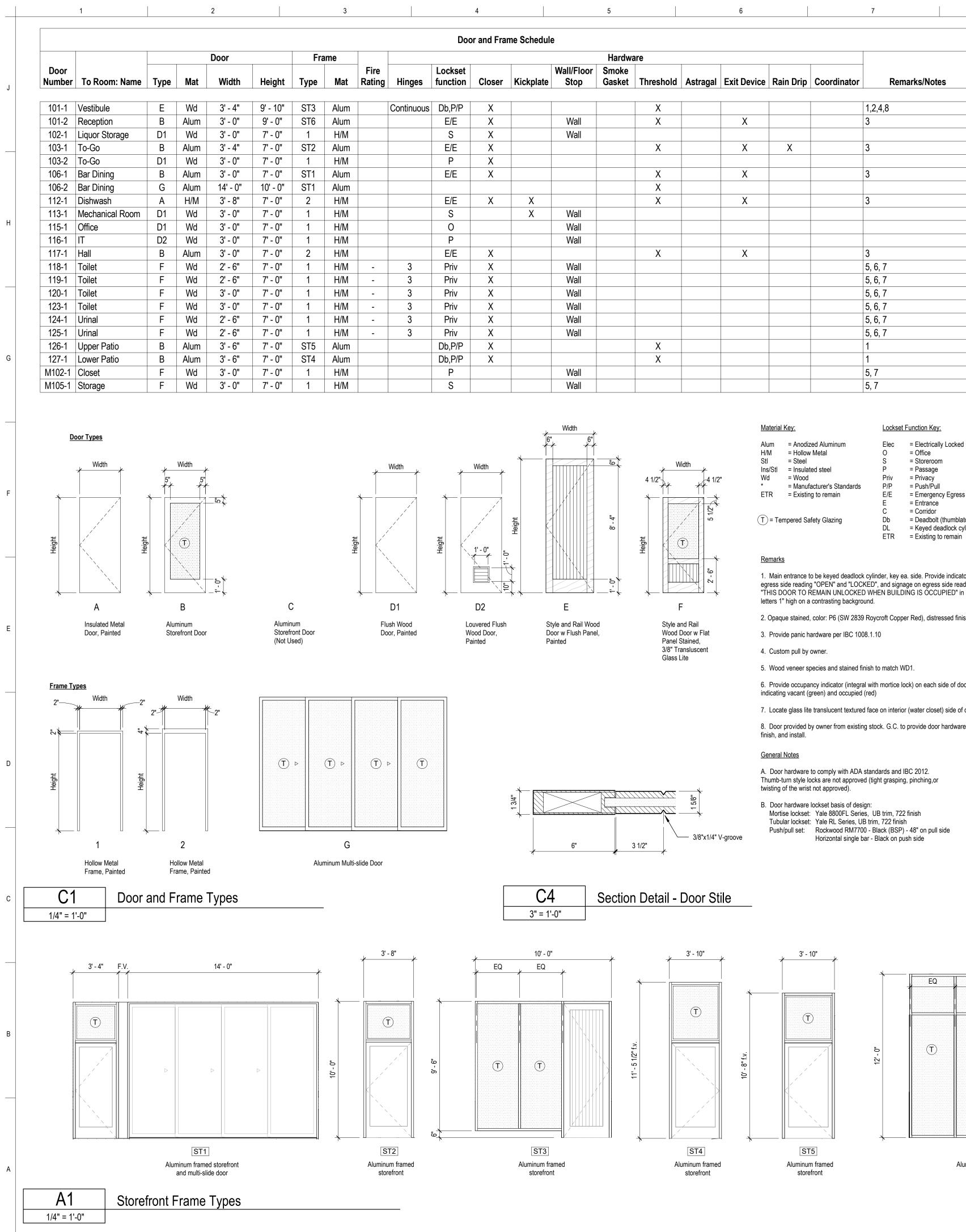
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**URBAN PRAIRIE ARCHITECTURAL** 

<u>civil</u>

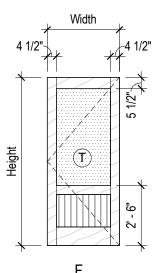
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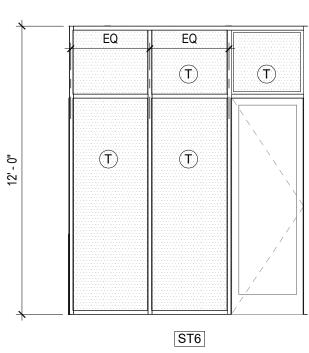
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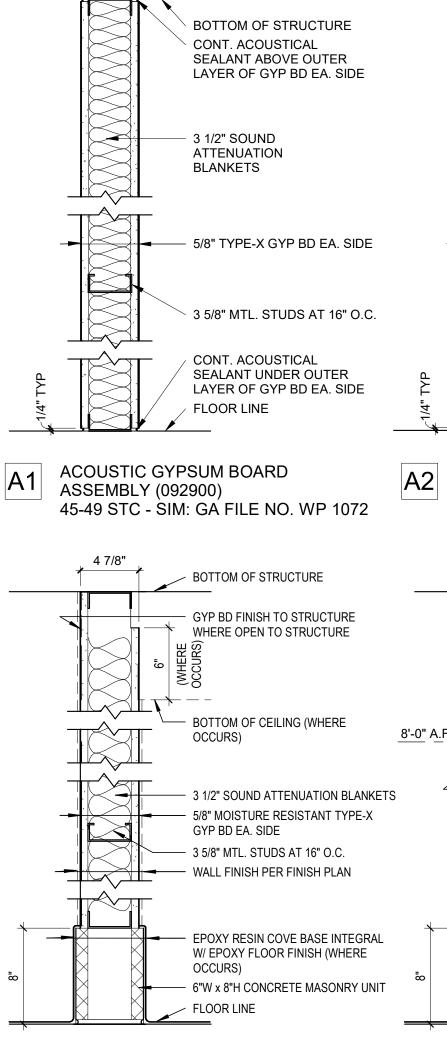
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| lwa     | re        |          | 1           |           | 1           |               |
|---------|-----------|----------|-------------|-----------|-------------|---------------|
| e<br>et | Threshold | Astragal | Exit Device | Rain Drip | Coordinator | Remarks/Notes |
|         | Х         |          |             |           |             | 1,2,4,8       |
|         | X         |          | Х           |           |             | 3             |
|         | X         |          | X           | X         |             | 3             |
|         |           |          |             |           |             |               |
|         | Х         |          | Х           |           |             | 3             |
|         | Х         |          |             |           |             |               |
|         | Х         |          | Х           |           |             | 3             |
|         |           |          |             |           |             |               |
|         |           |          |             |           |             |               |
|         | Х         |          | Х           |           |             | 3             |
|         |           |          |             |           |             | 5, 6, 7       |
|         |           |          |             |           |             | 5, 6, 7       |
|         |           |          |             |           |             | 5, 6, 7       |
|         |           |          |             |           |             | 5, 6, 7       |
|         |           |          |             |           |             | 5, 6, 7       |
|         |           |          |             |           |             | 5, 6, 7       |
|         | Х         |          |             |           |             | 1             |
|         | Х         |          |             |           |             | 1             |
|         |           |          |             |           |             | 5, 7          |
|         |           |          |             |           |             | 5, 7          |



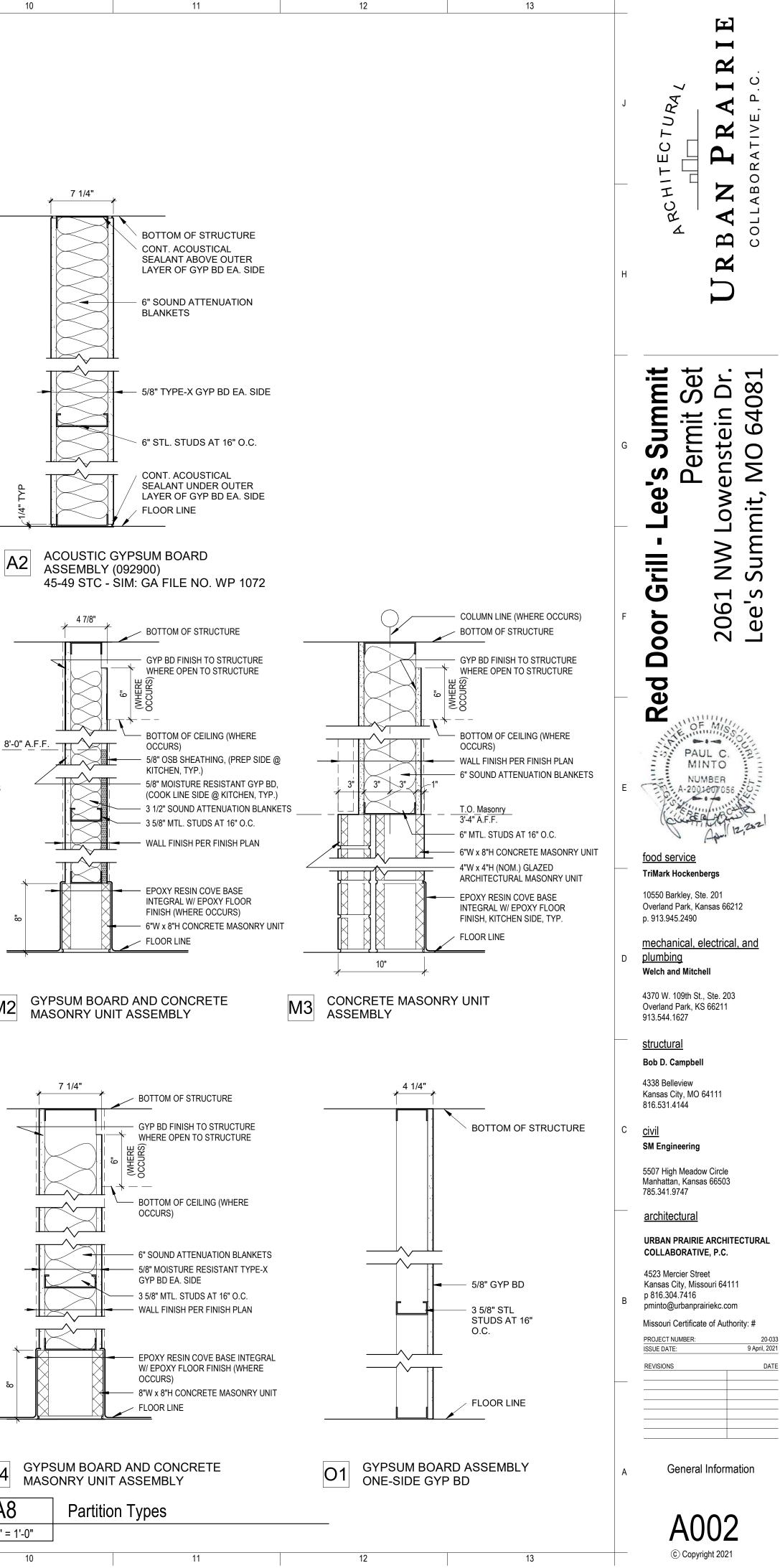


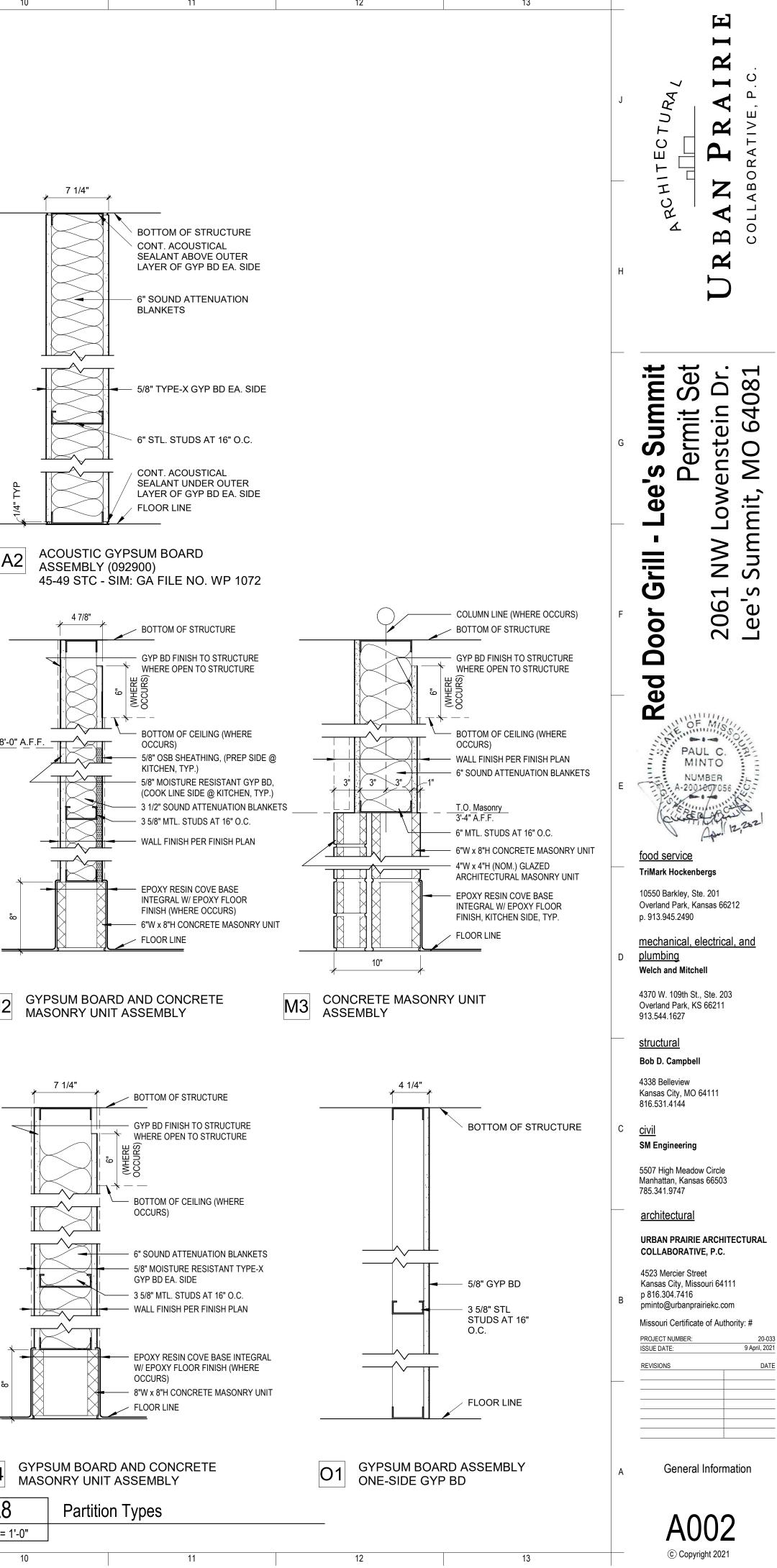


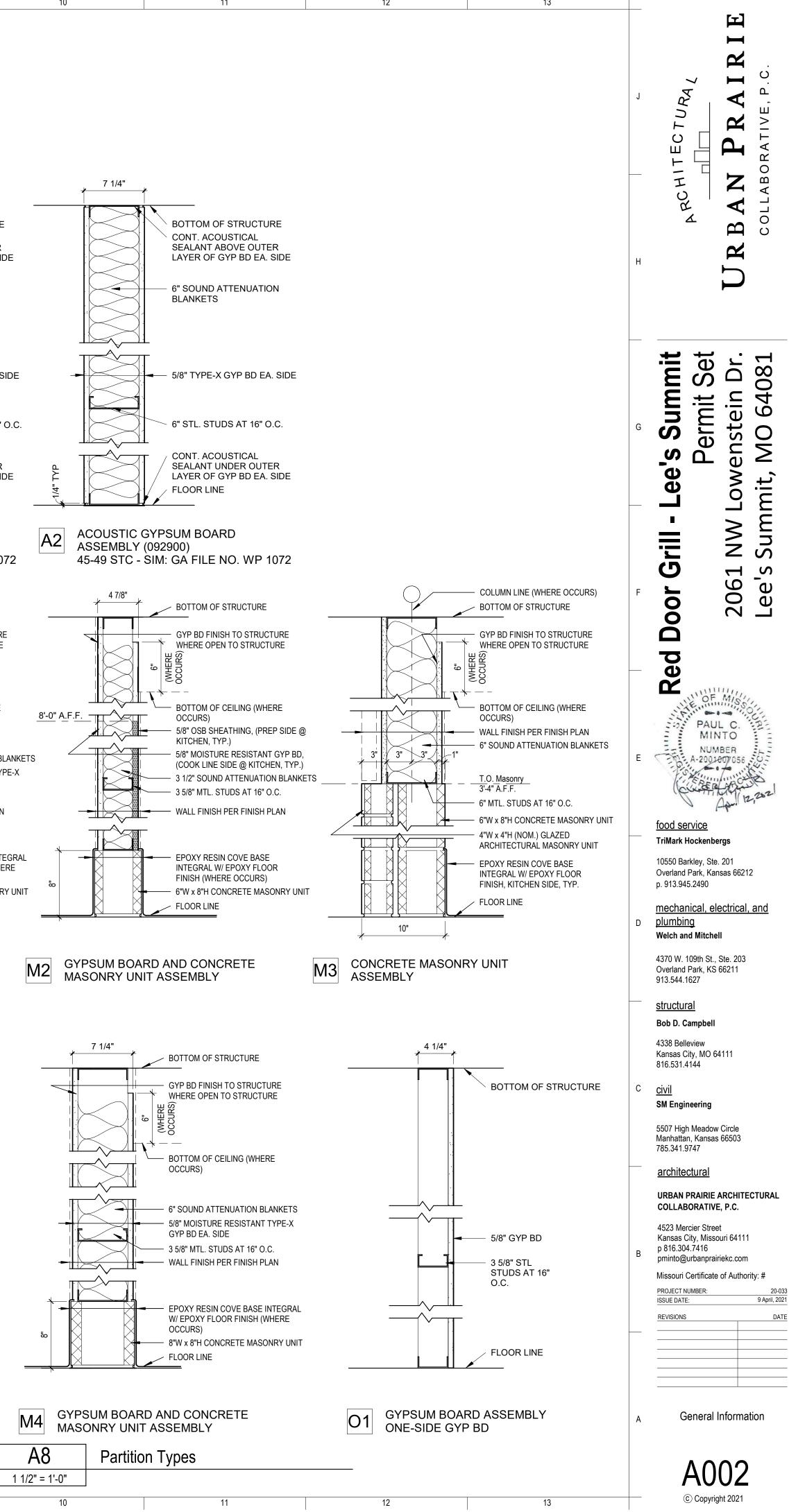


4 7/8"

GYPSUM BOARD AND CONCRETE M1 MASONRY UNIT ASSEMBLY







Mortise lockset: Yale 8800FL Series, UB trim, 722 finish Tubular lockset: Yale RL Series, UB trim, 722 finish

= Entrance = Corridor = Deadbolt (thumblatch one side) = Keyed deadlock cylinder, key ea. side ETR = Existing to remain

1. Main entrance to be keyed deadlock cylinder, key ea. side. Provide indicator on egress side reading "OPEN" and "LOCKED", and signage on egress side reading "THIS DOOR TO REMAIN UNLOCKED WHEN BUILDING IS OCCUPIED" in

2. Opaque stained, color: P6 (SW 2839 Roycroft Copper Red), distressed finish.

5. Wood veneer species and stained finish to match WD1.

7. Locate glass lite translucent textured face on interior (water closet) side of door.

8. Door provided by owner from existing stock. G.C. to provide door hardware,

A. Door hardware to comply with ADA standards and IBC 2012. Thumb-turn style locks are not approved (tight grasping, pinching, or

Push/pull set: Rockwood RM7700 - Black (BSP) - 48" on pull side Horizontal single bar - Black on push side

= Office

= Storeroom

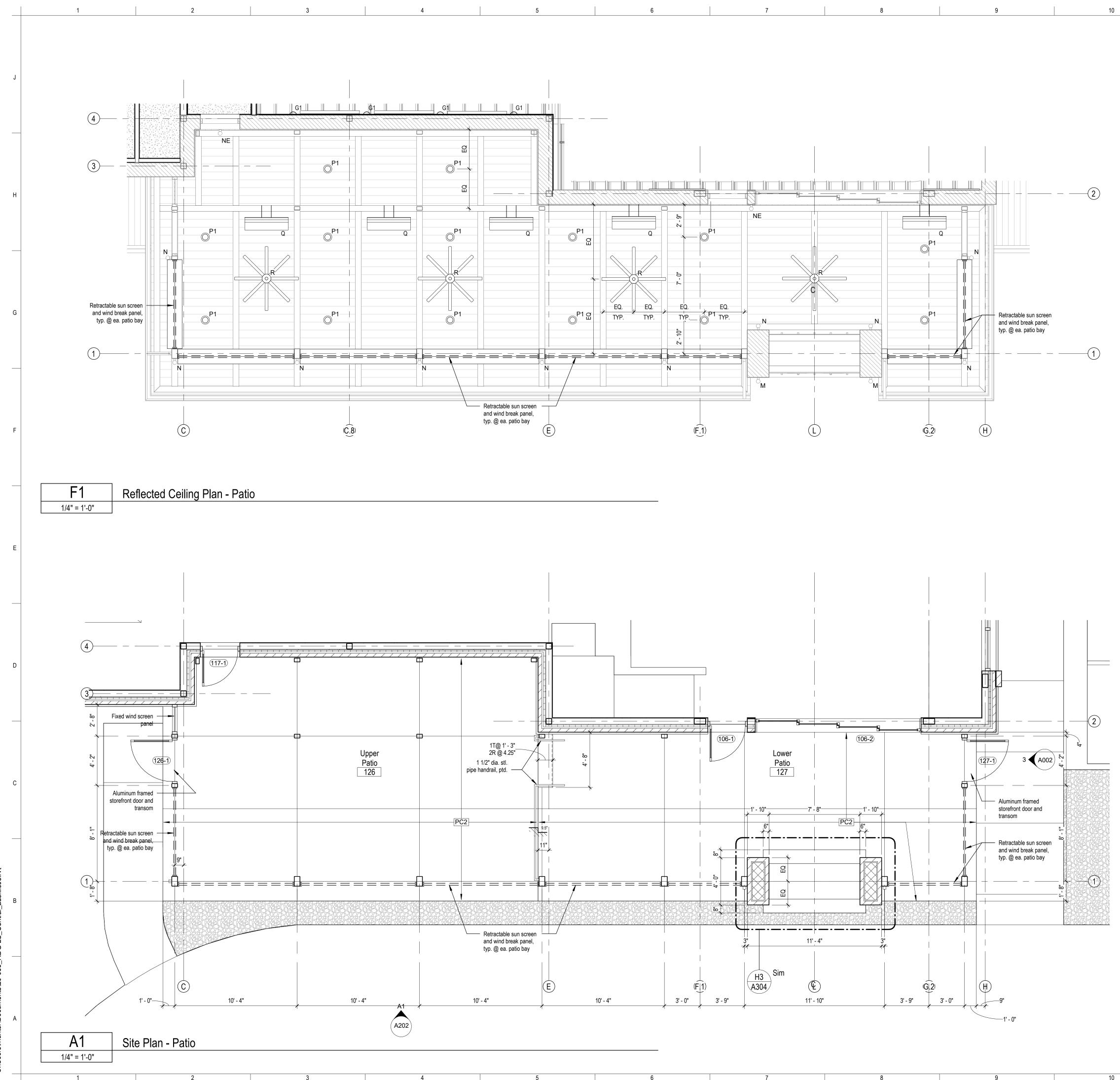
= Passage

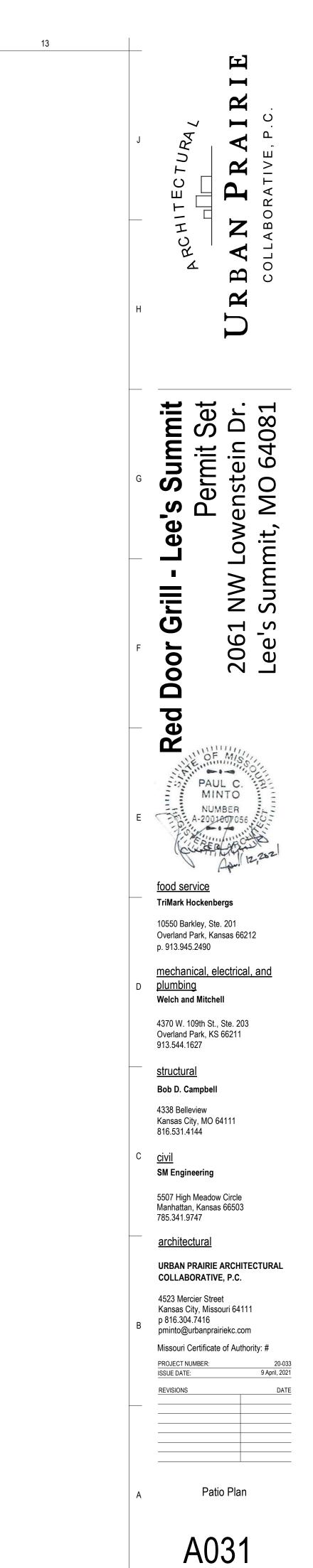
= Privacy

= Push/Pull

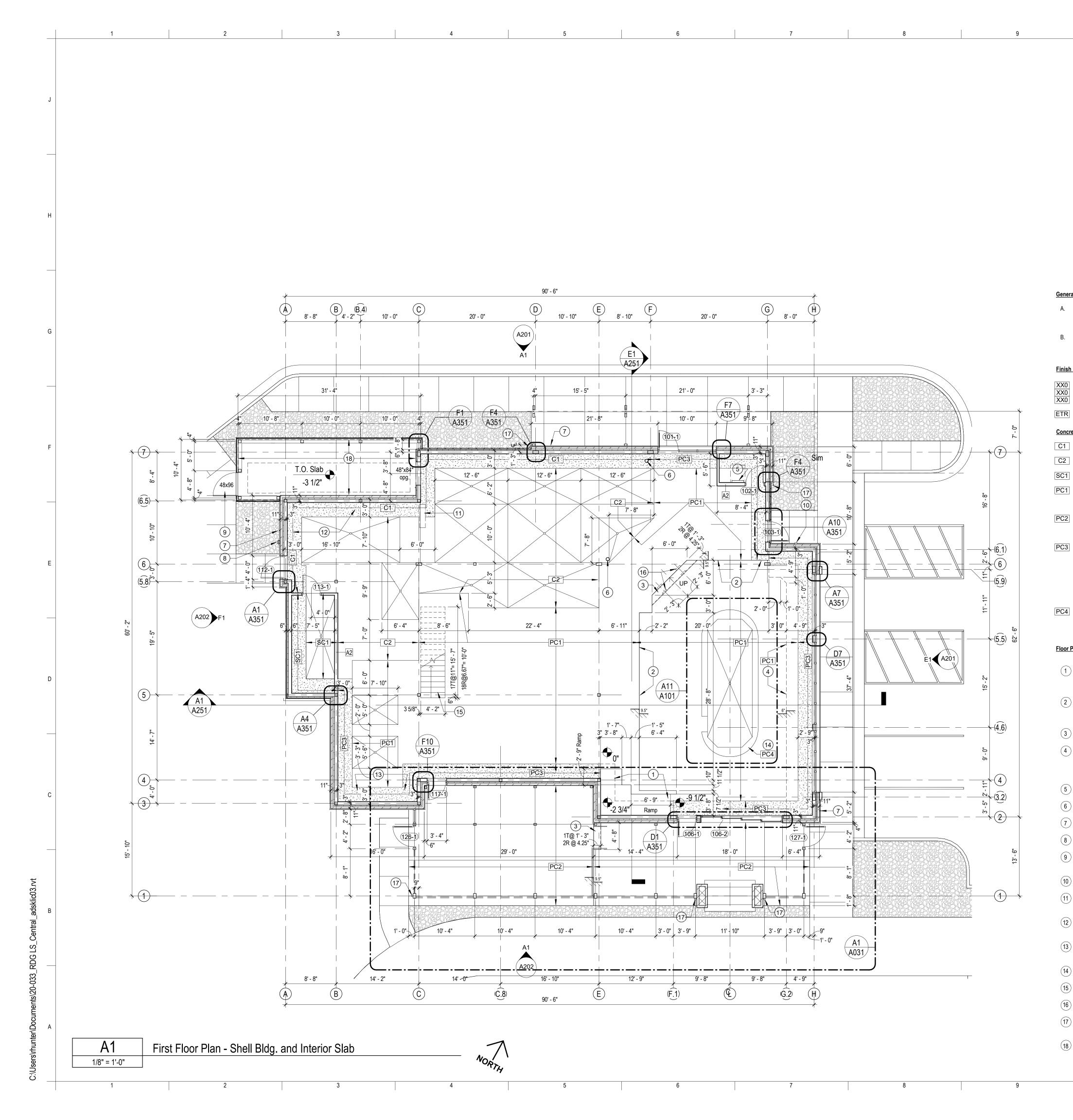
= Emergency Egress

# 6. Provide occupancy indicator (integral with mortice lock) on each side of door

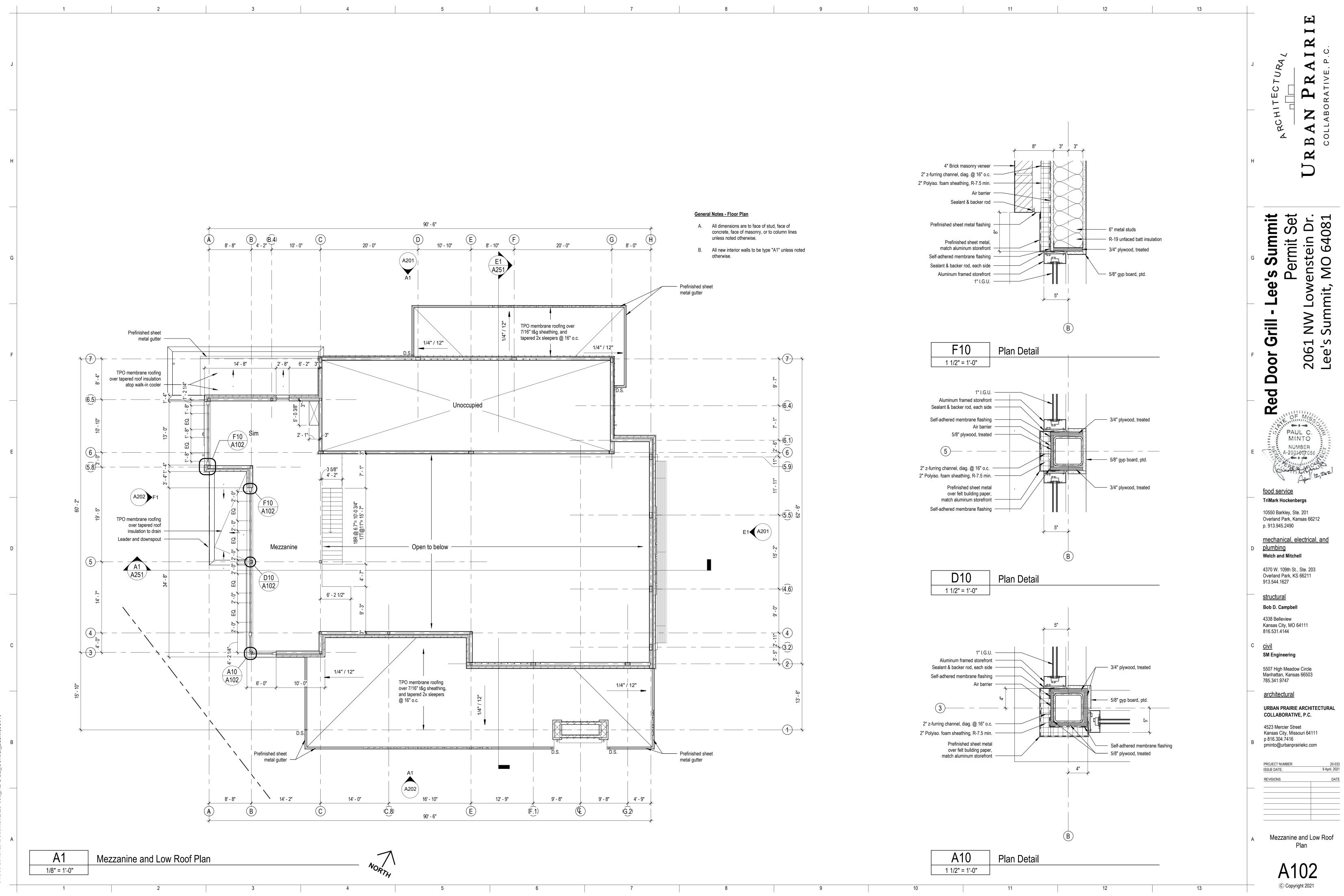


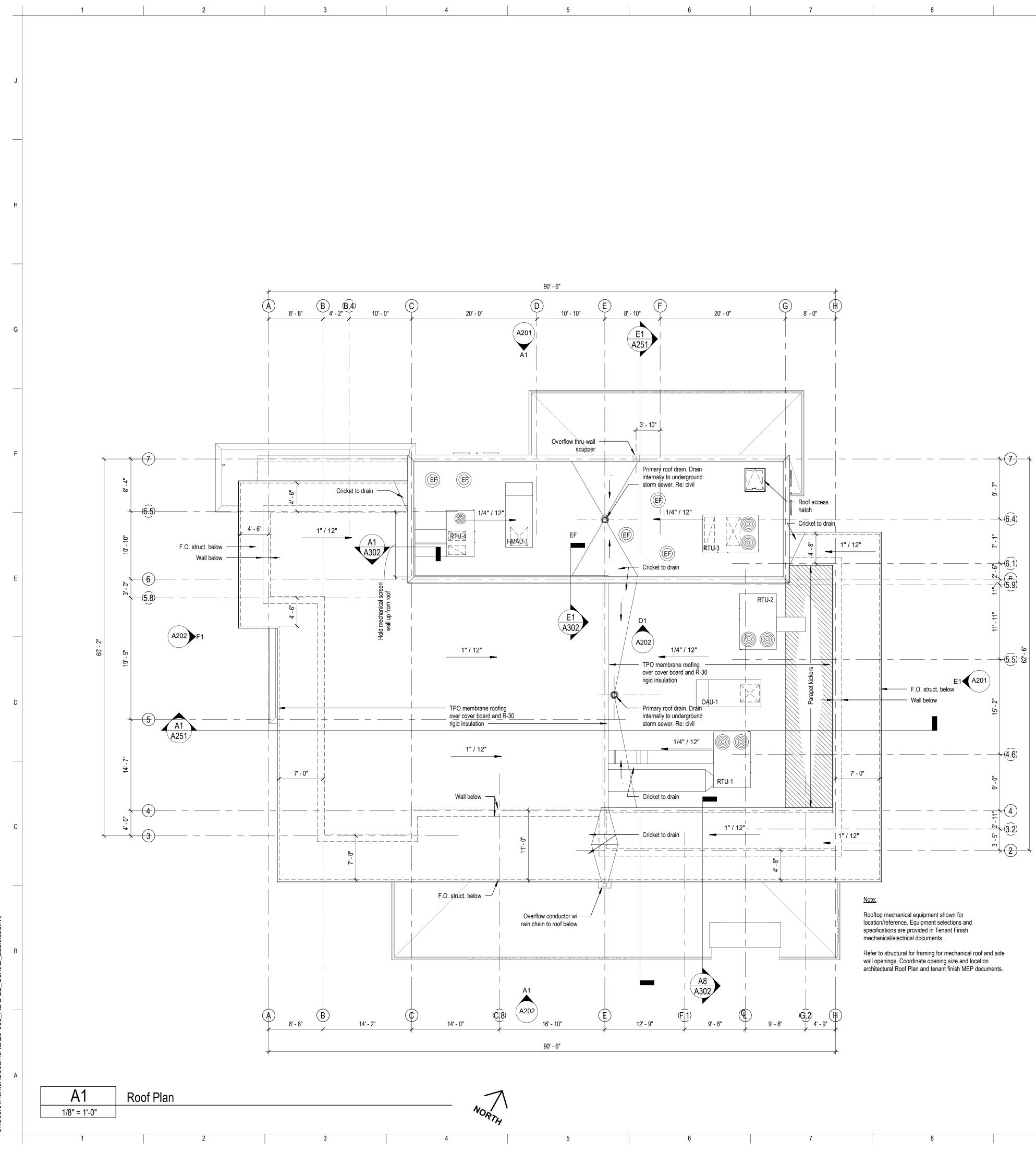


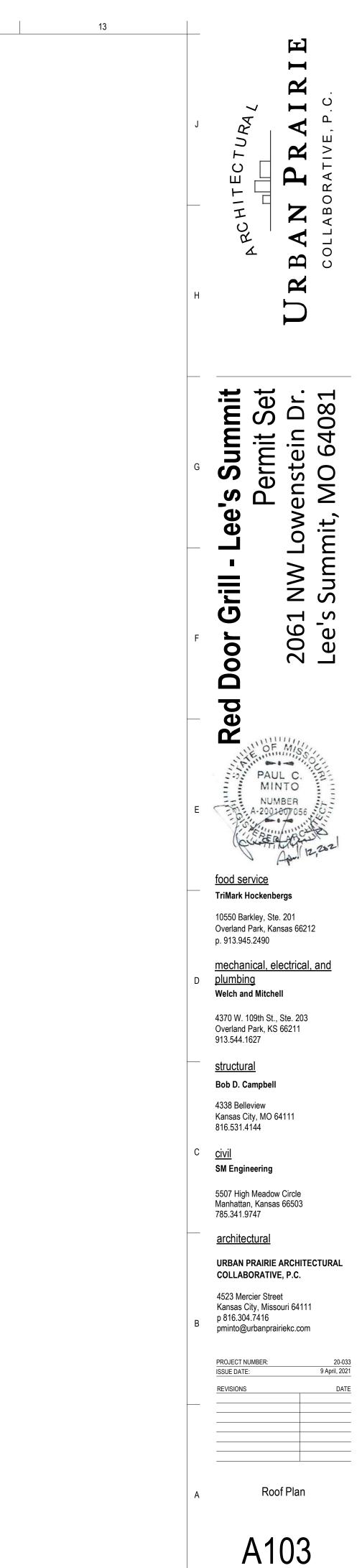
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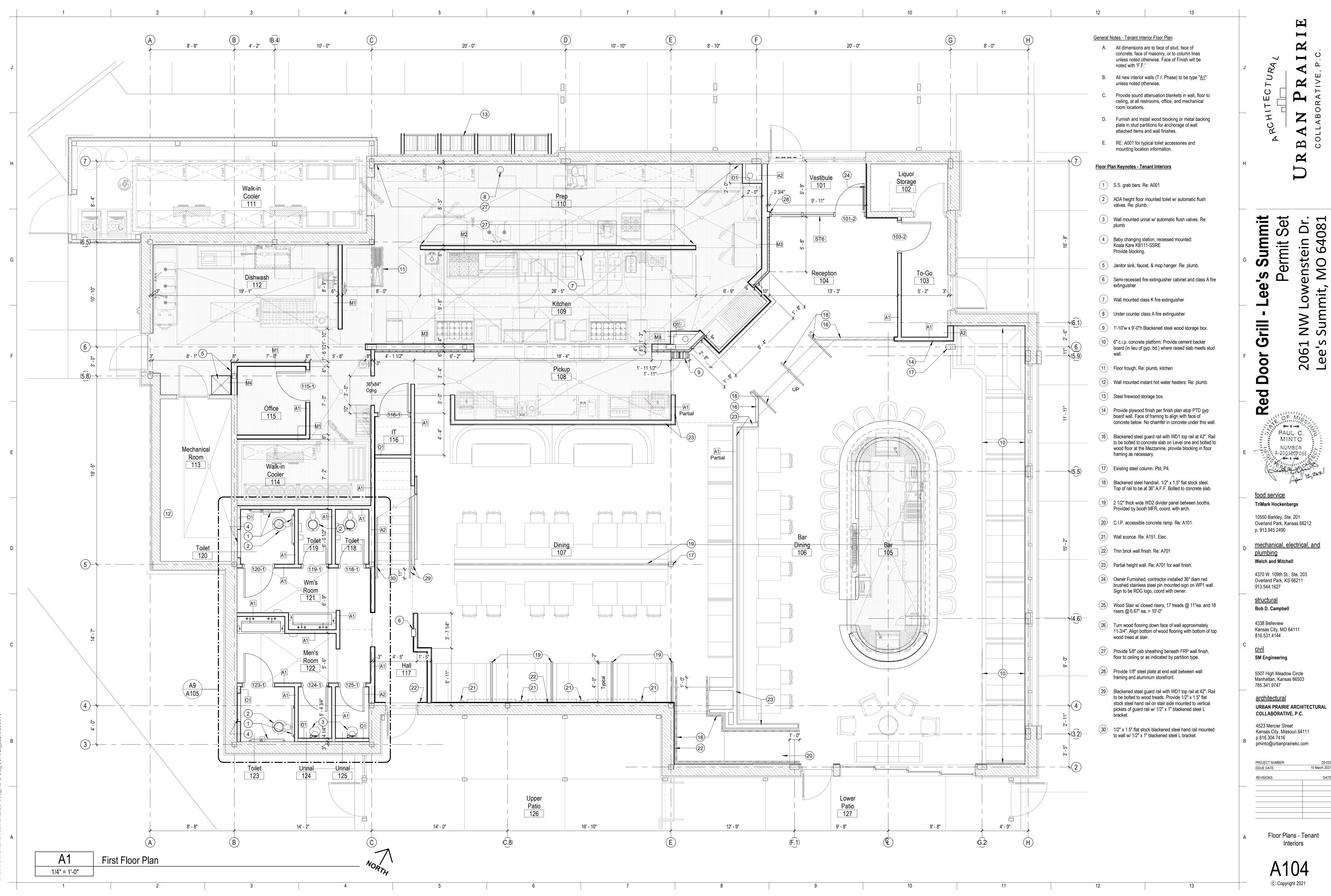
|                 | 10   | 1              | 12   | 13                                       | E CHUTECTURAL<br>BRAN PRAIRIE<br>COLLABORATIVE, P.C.                      |
|-----------------|--|----------------|--|--|---|
| General         | Notes - Floor Plan   |                |  |  | <b>mit</b><br>Dr.<br>081  |
| A.              | All dimensions are to face of stud, face of concrete, face of masonry, or to column lines  |                |  |  | 4° - 1: <b>3</b>  |
| В.              | unless noted otherwise.<br>All new interior walls to be type "A1" unless noted   |                |  |  | ه <b>Sur</b><br>Brm<br>Sur<br>Io 6  |
|                 | otherwise.   |                |  |  | ς μ μ Σ   |
| Finish L<br>XX0 | <u>-egend</u><br>Floor Finish  |                |  |  | ill - Lee<br>JW Low<br>Jummit,  |
| XX0             | Base Finish<br>Wall Finish   |                |  |  |   |
| ETR             | Existing finish to remain  |                |  |  |   |
| Concret         | te Floor and Finish Types<br>C.I.P. CONCRETE, no finish, prepared for epoxy floor (Shell Scope 1)  |                |  |  | e <u> </u>  |
| C2              | C.I.P. CONCRETE, no finish, prepared for epoxy floor (T.I. Scope 1)  |                |  |  | 20<br>20<br>Le  |
| SC1<br>PC1      | SEALED CONCRETE (Shell Scope 1)<br>POLISHED CONCRETE (T.I. Scope 1)  |                |  |  |   |
| PC2             | <ul> <li>C.I.P. concrete, integrally colored, ground/exposed aggregate, matte finish, interior grade sealer.</li> <li>POLISHED CONCRETE (T.I. Scope 2)</li> <li>C.I.P. concrete, integrally colored, ground/exposed</li> </ul>   |                |  |  | OF MISS   |
| PC3             | aggregate, matte finish, exterior grade sealer.<br>POLISHED CONCRETE   |                |  |  | PAUL C. DE MINTO  |
|                 | <ul><li>(Shell Scope 1): Provide C.I.P. concrete perimeter<br/>ribbon, integrally colored to match PC1.</li><li>(T.I. Scope 1): Provide finishing of perimeter<br/>ribbon. Ground/exposed aggregate, matte finish,<br/>interior grade sealer (grind and seal perimeter</li></ul> |                |  |  | E NUMBER<br>A-2001007056  |
| PC4             | ribbon together with adjacent T.I. slab).<br>POLISHED CONCRETE (T.I. Scope 1)  |                | . 9' - 8"  |  | food service  |
|                 | C.I.P. concrete, integrally colored, matte<br>finish. (no ground/exposed aggregate.)   | -2             | 4' - 10" (L) 4' - 10"  |  | TriMark Hockenbergs   |
| Floor Pl        | an Keynotes - Shell Building and Interior Slab   | -1'-7'1/2"<br> |  |  | 10550 Barkley, Ste. 201<br>Overland Park, Kansas 66212<br>p. 913.945.2490 |
| 1               | C.I.P. accessible concrete ramp, slope 1:12. Provide cement backer board in lieu of gyp board where ramp meets stud wall.  | 1'-834"        |  | 0<br>-<br>2                              | mechanical, electrical, and<br>D <u>plumbing</u><br>Welch and Mitchell    |
| 2               | Face of concrete turn-down to match finish of adjacent<br>concrete slabs, typical. Provide 1/2" chamfer at<br>turn-down, typ. U.N.O.   |                |  |  | 4370 W. 109th St., Ste. 203<br>Overland Park, KS 66211                    |
| 3               | C.I.P. concrete step.  |                | <u>1' - 0"</u><br><u>4' - 2 1/2"</u><br><u>1' - 8 3/4"</u><br><u>1' - 8 3/4"</u> | <u> '-0"</u>                             | 913.544.1627<br>  |
| 4               | 6" c.i.p. concrete platform (T.I. scope) finish type PC1,<br>atop slab-on-grade (Shell scope). Re: F12/A651.<br>Provide cement backer board (in lieu of gyp. bd.)<br>where raised slab meets stud wall.  | 12"            | -3 1/2"  |  | <b>Bob D. Campbell</b><br>4338 Belleview<br>Kansas City, MO 64111         |
| 5               | Metal ladder to roof access hatch.   | 14' - 10 1/2"  | -9 1/2"  | <b>5 7</b>                               | 816.531.4144<br>C <u>civil</u>  |
| 6               | Storm from roof, Re: plumb   |                |  | 15 <sup>-</sup> 2"<br>25 <sup>-</sup> 2" | SM Engineering  |
| 7               | Wall hydrant. Re: plumb.   |                | 6"h c.i.p. concrete  |  | 5507 High Meadow Circle<br>Manhattan, Kansas 66503<br>785.341.9747        |
| (8)             | Fire department connection.<br>Steel gate- tube and angle frame with corrugated  |                | bar curb w//1/2"<br>chamfered edges  |  | architectural   |
| $\sim$          | metal infill, galvanized and painted, typ.<br>Knox box, Knoxvault Series 4400  | δο             |  |  | URBAN PRAIRIE ARCHITECTURAL<br>COLLABORATIVE, P.C.                        |
|                 | Block out perimeter ribbon slab for trench drain. Re:  | 5-             | ц8° 2"т  | - $  (4.6)$                              | 4523 Mercier Street<br>Kansas City, Missouri 64111                        |
| (12)            | Plumb., Kitchen.<br>Coord. dish room rough-in at perimeter ribbon slab   | - 8 3/4"       |  | - 0-                                     | B p 816.304.7416<br>pminto@urbanprairiekc.com                             |
| (13)            | and footing. Re: Plumb., Kitchen<br>Coord. toilet/urinal rough-in at perimeter ribbon slab   | ÷ <b>,</b>     |  |  | PROJECT NUMBER: 20-033<br>ISSUE DATE: 9 April, 2021                       |
| $\sim$          | and footing. Re: Plumb.  | 1'- 7 1/2"     |  | * *                                      | REVISIONS DATE  |
| (14)<br>(15)    | 6"h c.i.p. concrete curb<br>Wood framed stair, Re: struct.   | x <del>-</del> |  |  |   |
| (16)            | Step light. Cast into concrete riser. Re: elec.  |                |  |  |   |
| (17)            | Prefinished sheet metal downspout, tie into below grade drainage system, discharge at grade per civil.   |                |  |  | A Floor Plan  |
| (18)            | 4" c.i.p. concrete slab on grade. Slope perimeter 1/4"<br>per foot to drain. Re:A104, Kitchen for walk-in cooler   | A11            | Enlarged Plan - Bar  | Curb                                     |   |
|                 | information  | 1/4" = 1'-0"   |  |  | A101  |







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Current 12,202 TriMark Hockenbergs 10550 Barkley, Ste. 201 Overland Park, Kansas 66212 <u>mechanical, electrical, and</u> 4370 W. 109th St., Ste. 203 Overland Park, KS 66211

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Kansas City, MO 64111

5507 High Meadow Circle Manhattan, Kansas 66503

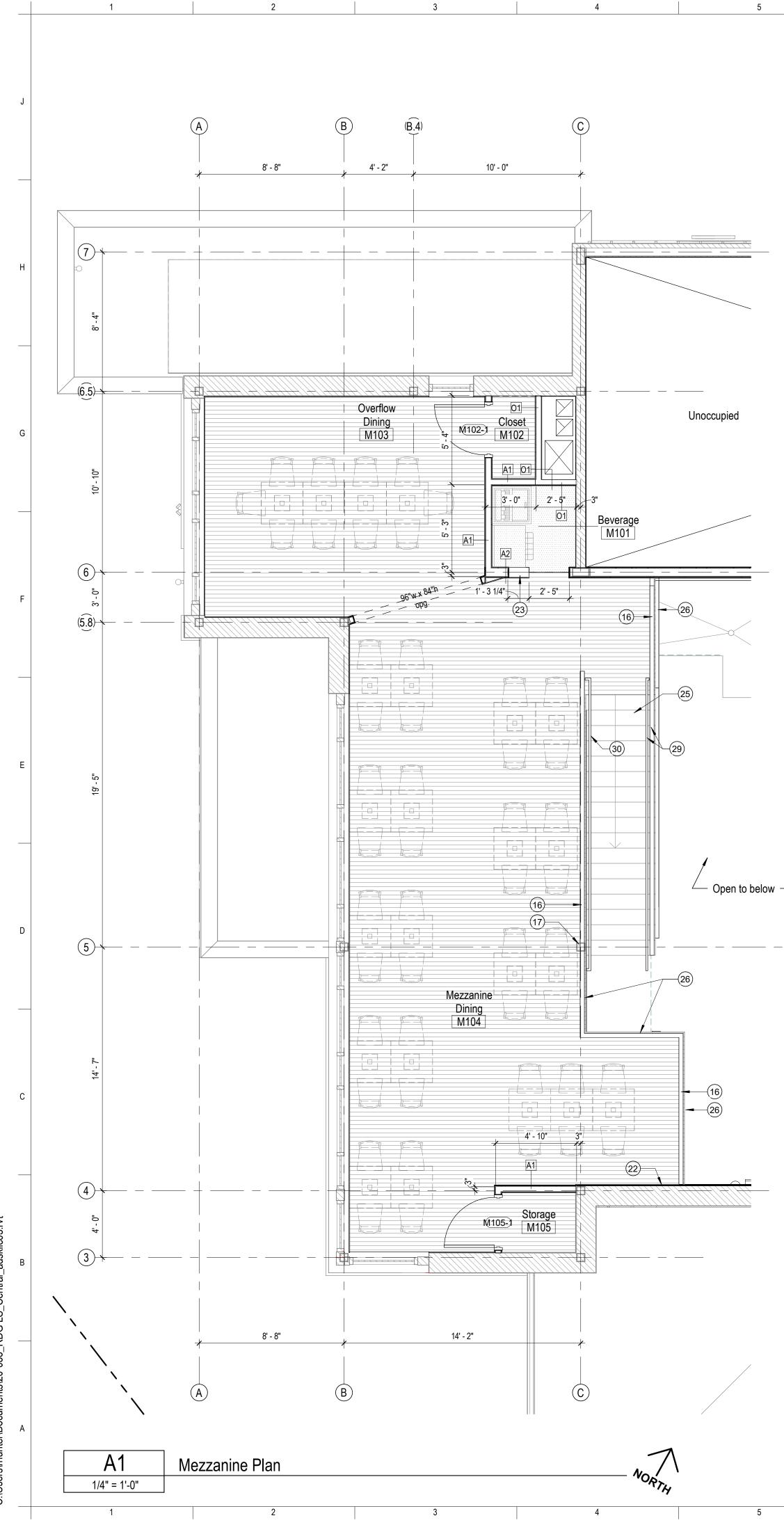
URBAN PRAIRIE ARCHITECTURAL COLLABORATIVE, P.C.

Kansas City, Missouri 64111

# 20-033 10 March 2021 DATE

Floor Plans - Tenant Interiors

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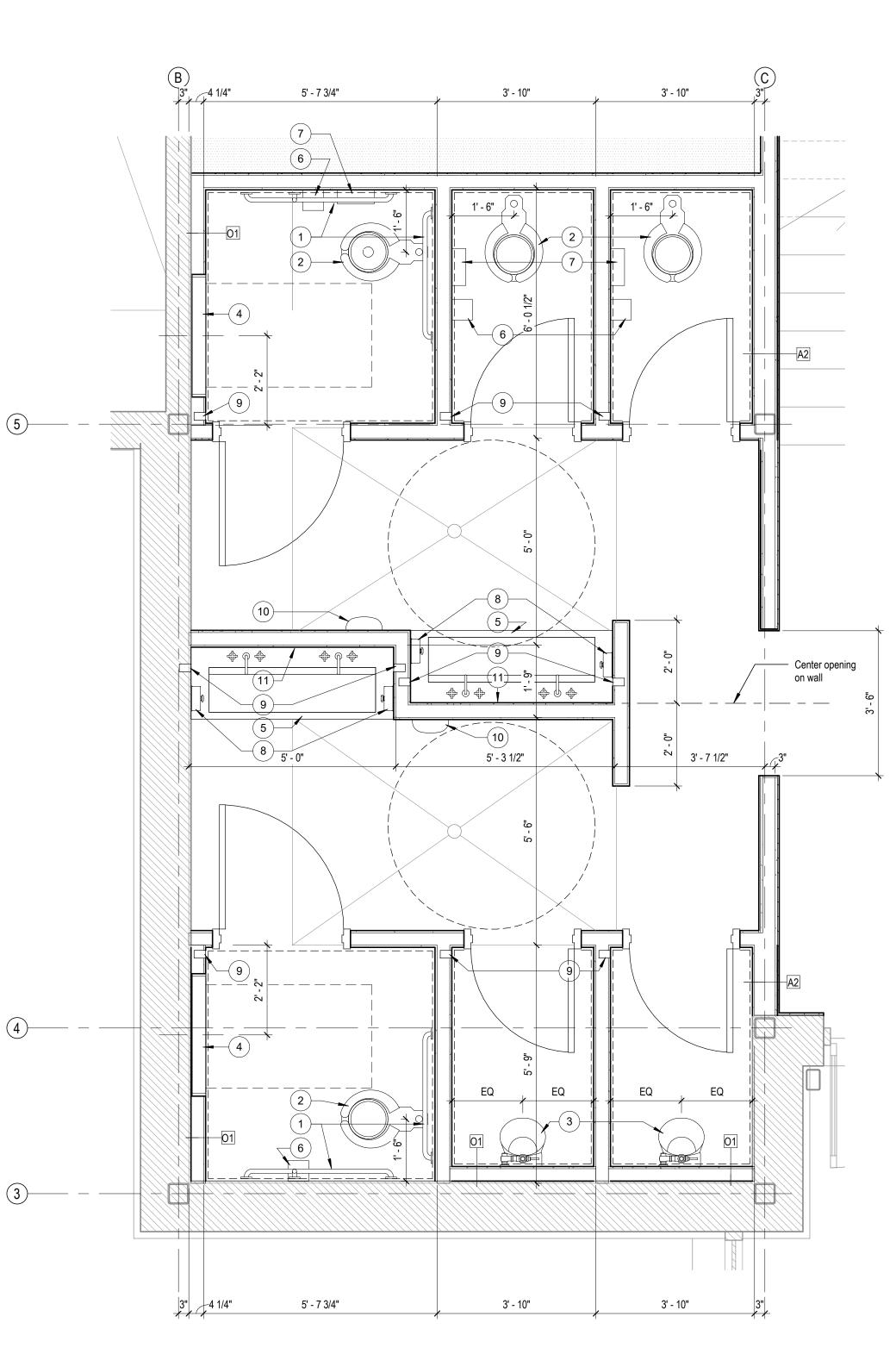
| 6 | 7 | 8 | 9 | 10 |
|---|---|---|---|----|
|   |   |   |   |    |

| General Notes | - Tenant | Interior | Floor Plan |  |
|---------------|----------|----------|------------|--|
|               |          |          |            |  |

- A. All dimensions are to face of stud, face of concrete, face of masonry, or to column lines unless noted otherwise. Face of Finish will be noted with 'F.F.'
- B. All new interior walls (T.I. Phase) to be type "<u>A1</u>" unless noted otherwise.
- C. Provide sound attenuation blankets in wall, floor to ceiling, at all restrooms, office, and mechanical room locations.
- D. Furnish and install wood blocking or metal backing plate in stud partitions for anchorage of wall attached items and wall finishes.
- E. RE: A001 for typical toilet accessories and mounting location information.

## Floor Plan Keynotes - Tenant Interiors

- 1 S.S. grab bars. Re: A001 (2) ADA height floor mounted toilet w/ automatic flush valves. Re: plumb. (3) Wall mounted urinal w/ automatic flush valves. Re: plumb (4) Baby changing station, recessed mounted: Koala Kare KB111-SSRE Provide blocking. (5) Janitor sink, faucet, & mop hanger. Re: plumb. (6) Semi-recessed fire extinguisher cabinet and class A fire extinguisher (7) Wall mounted class K fire extinguisher (8) Under counter class A fire extinguisher (9) 1'-10"w x 9'-0"h Blackened steel wood storage box. (10) 6" c.i.p. concrete platform. Provide cement backer board (in lieu of gyp. bd.) where raised slab meets stud wall. (11) Floor trough, Re: plumb, kitchen (12) Wall mounted instant hot water heaters. Re: plumb. (13) Steel firewood storage box. (14) Provide plywood finish per finish plan atop PTD gyp board wall. Face of framing to align with face of concrete below. No chamfer in concrete under this wall. (16) Blackened steel guard rail with WD1 top rail at 42". Rail to be bolted to concrete slab on Level one and bolted to wood floor at the Mezzanine, provide blocking in floor framing as necessary. (17) Existing steel column. Ptd, P4. (18) Blackened steel handrail. 1/2" x 1.5" flat stock steel. Top of rail to be at 36" A.F.F. Bolted to concrete slab.
- (19) 2 1/2" thick wide WD2 divider panel between booths. Provided by booth MFR, coord. with arch.
- (20) C.I.P. accessible concrete ramp. Re: A101.
- (21) Wall sconce. Re: A151, Elec.
- (22) Thin brick wall finish. Re: A701
- 23 Partial height wall. Re: A701 for wall finish.
- (24) Owner Furnished, contractor installed 36" diam red brushed stainless steel pin mounted sign on WP1 wall. Sign to be RDG logo, coord with owner.
- (25) Wood Stair w/ closed risers, 17 treads @ 11"ea. and 18 risers @ 6.67" ea. = 10'-0"
- (26) Turn wood flooring down face of wall approximately 11-3/4". Align bottom of wood flooring with bottom of top wood tread at stair.
- (27) Provide 5/8" osb sheathing beneath FRP wall finish, floor to ceiling or as indicated by partition type.
- (28) Provide 1/8" steel plate at end wall between wall framing and aluminum storefront.
- (29) Blackened steel guard rail with WD1 top rail at 42". Rail to be bolted to wood treads. Provide 1/2" x 1.5" flat stock steel hand rail on stair side mounted to vertical pickets of guard rail w/ 1/2" x 1" blackened steel L bracket.
- (30) 1/2" x 1.5" flat stock blackened steel hand rail mounted to wall w/ 1/2" x 1" blackened steel L bracket.



A9 Enlarged Plan - Restrooms

1/2" = 1'-0"

# Keynote Legend - Restrooms

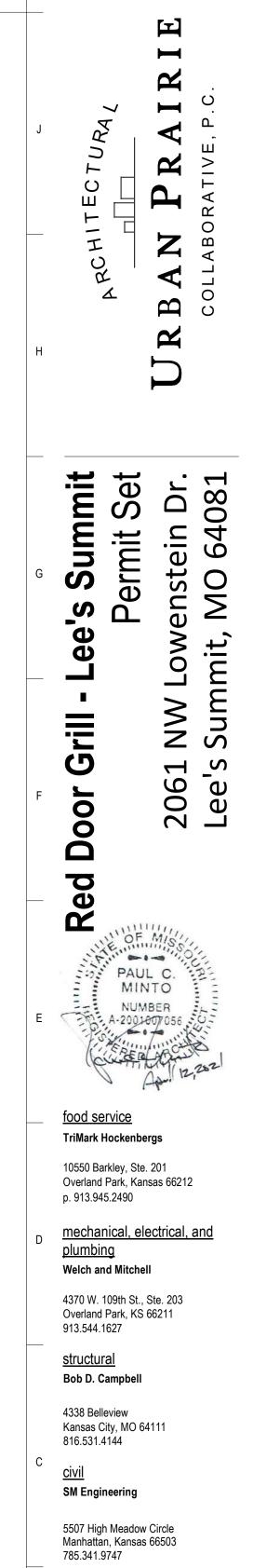
11 12

Note: provide wood blocking behind wall

- mounted restroom accessories, typ.
- 1 S.S. grab bars. Re: A001
- (2) Floor mounted toilet, American Standard Madera 3043.001. ADA height, w/ automatic flush valves. Re: plumb.

13

- (3) Wall mounted urinal, American Standard Decorum 6042.001. w/ automatic flush valves. Re: plumb.
- (4) Baby changing station, recessed mounted: Koala Kare KB110-SSRE Provide blocking.
- 5 Quartz trough sink, QZ2
- (6) Toilet paper holder, Bobrick B-2888, typ.
- 7 Sanitary napkin disposal (at wom's
- rm's), Bobrick B-254, typ.
- 8 S.S. soap dispenser Bobrick B-2112, typ.
- 9 Recessed light, Re: A151, elec.
- (10) Elec. hand dryer, Bobrick B-7188, typ.
- (11) Mirror



# <u>architectural</u> URBAN PRAIRIE ARCHITECTURAL COLLABORATIVE, P.C.

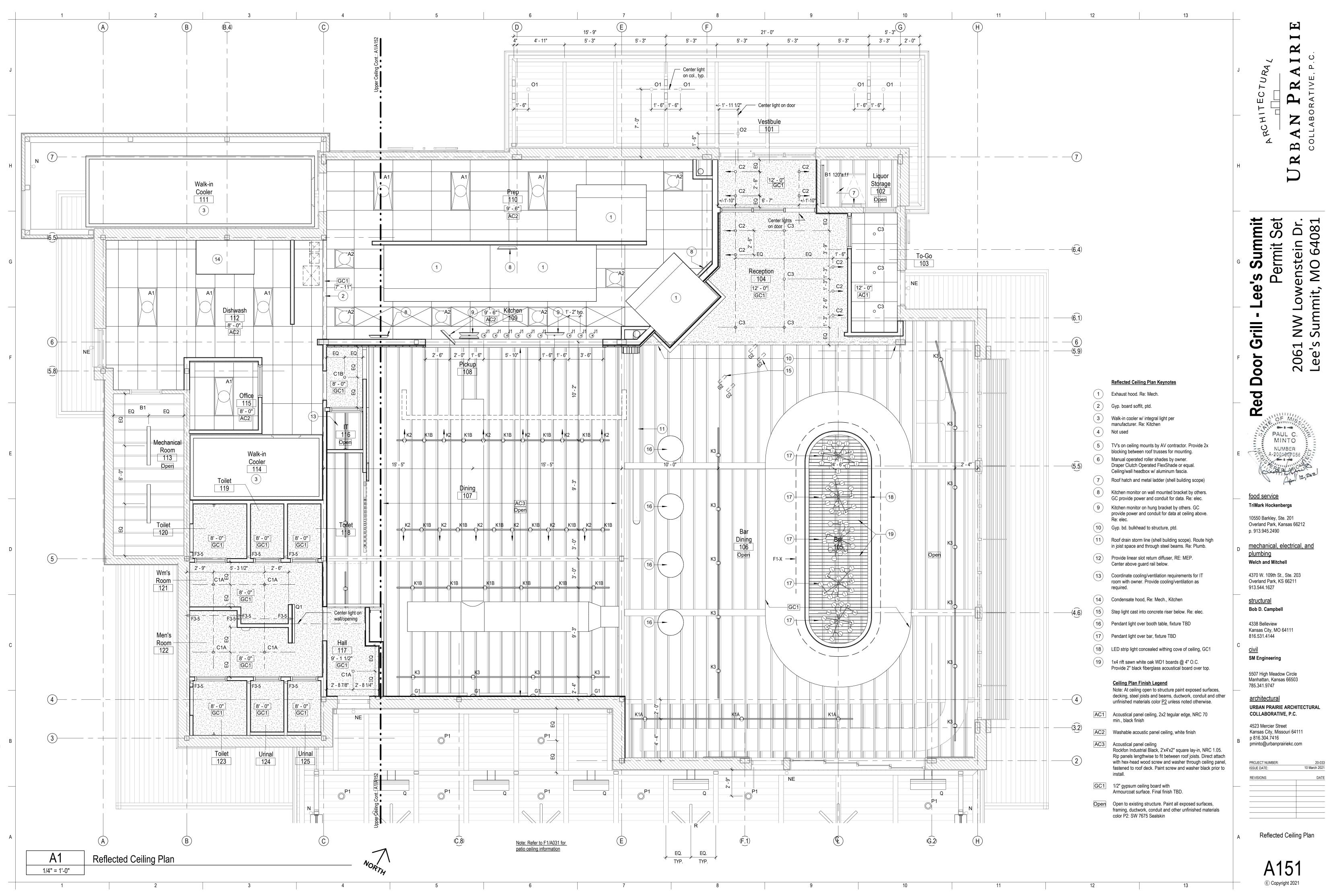
4523 Mercier Street Kansas City, Missouri 64111 p 816.304.7416 pminto@urbanprairiekc.com

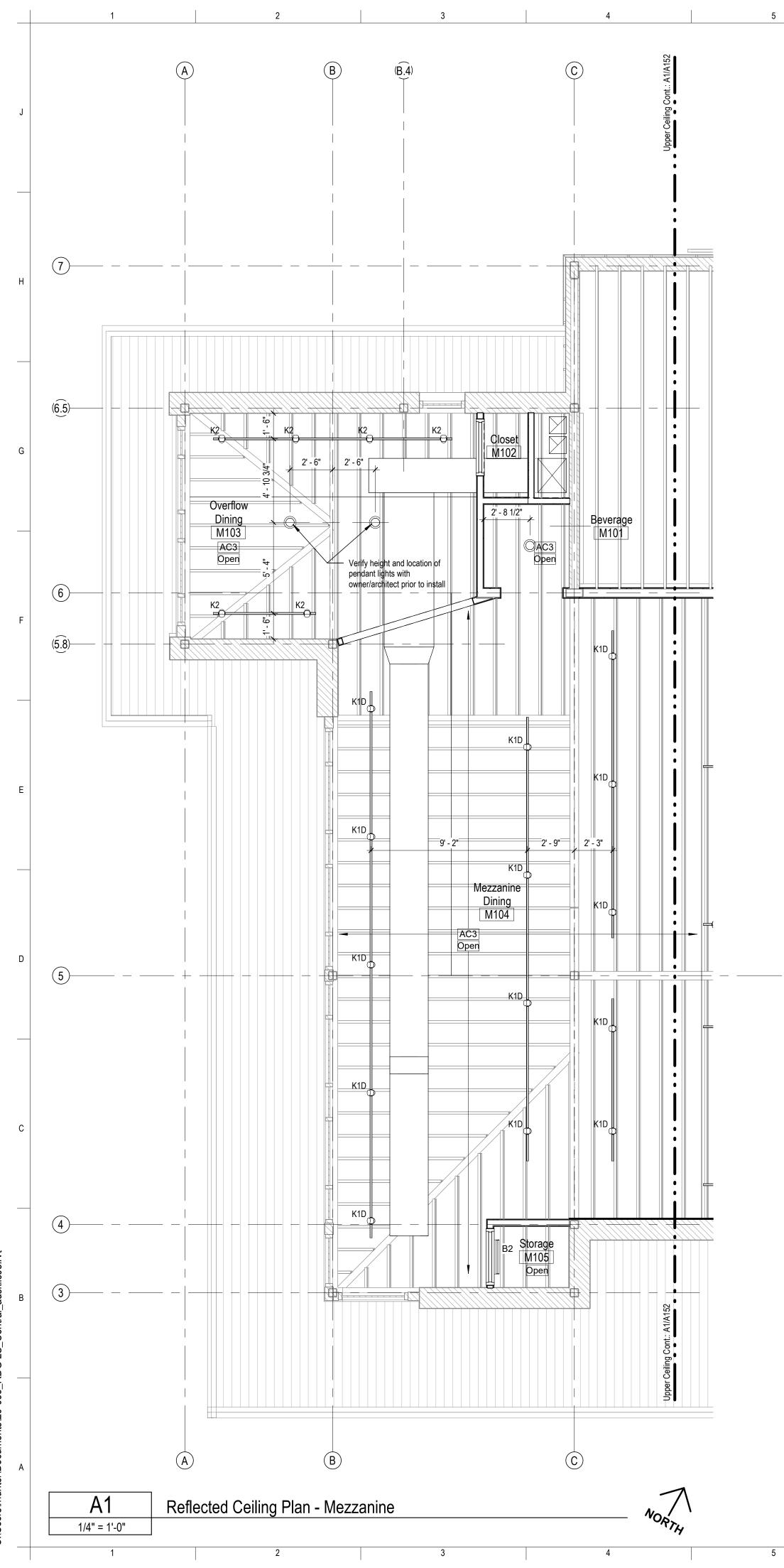
# PROJECT NUMBER:20-033ISSUE DATE:10 March 2021

| REVISIONS | DATE |
|-----------|------|
|           |      |
|           |      |
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|           |      |
|           |      |
| -         |      |

Floor Plans - Tenant Interiors

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(8)

# framing, ductwork, conduit and other unfinished materials color P2: SW 7675 Sealskin

Open Open to existing structure. Paint all exposed surfaces,

GC1 1/2" gypsum ceiling board with Armourcoat surface. Final finish TBD.

fastened to roof deck. Paint screw and washer black prior to install.

Rockfon Industrial Black, 2'x4'x2" square lay-in, NRC 1.05. Rip panels lengthwise to fit between roof joists. Direct attach with hex-head wood screw and washer through ceiling panel,

AC2 Washable acoustic panel ceiling, white finish AC3 Acoustical panel ceiling

(19) AU1 1x4 rift sawn white oak WD1 boards @ 4" O.C. Provide al brack fibeligness acessificar beerd over top. min., black finish

depking steal josts and warms duct of hermoduce and other unfinished materials color P2 unless noted other wise. (18)

**Seiling: Right Einistal, anend** TBD (17) Note: At ceiling open to structure paint exposed surfaces,

(15) Step light cast into concrete riser below. Re: elec. (16) Pendant light over booth table, fixture TBD

(14) Condensate hood, Re: Mech., Kitchen

(13) Coordinate cooling/ventilation requirements for IT room with owner. Provide cooling/ventilation as required.

(12) Provide linear slot return diffuser, RE: MEP. Center above guard rail below.

(1) Roof drain storm line (shell building scope). Route high in joist space and through steel beams. Re: Plumb.

(10) Gyp. bd. bulkhead to structure, ptd.

9 Kitchen monitor on hung bracket by others. GC provide power and conduit for data at ceiling above. Re: elec.

Kitchen monitor on wall mounted bracket by others. GC provide power and conduit for data. Re: elec.

blocking between roof trusses for mounting. 6 Manual operated roller shades by owner. Draper Clutch Operated FlexShade or equal. Ceiling/wall headbox w/ aluminum fascia. (7) Roof hatch and metal ladder (shell building scope)

4 Not used (5) TV's on ceiling mounts by AV contractor. Provide 2x

6

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Walk-in cooler w/ integral light per manufacturer. Re: Kitchen (3)

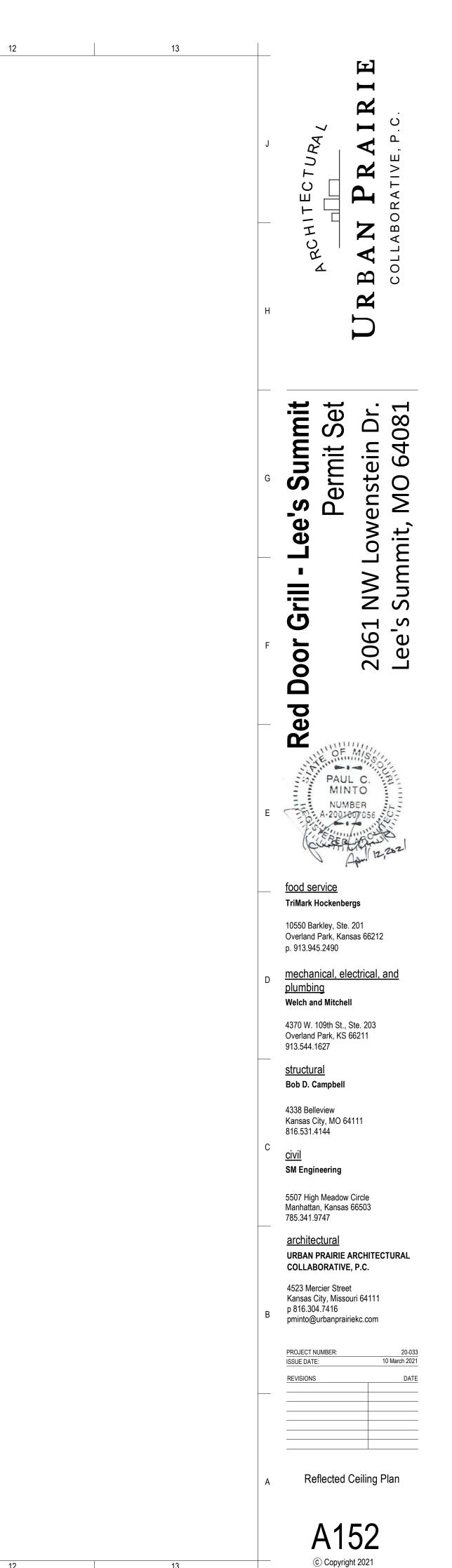
(2) Gyp. board soffit, ptd.

(1) Exhaust hood. Re: Mech.

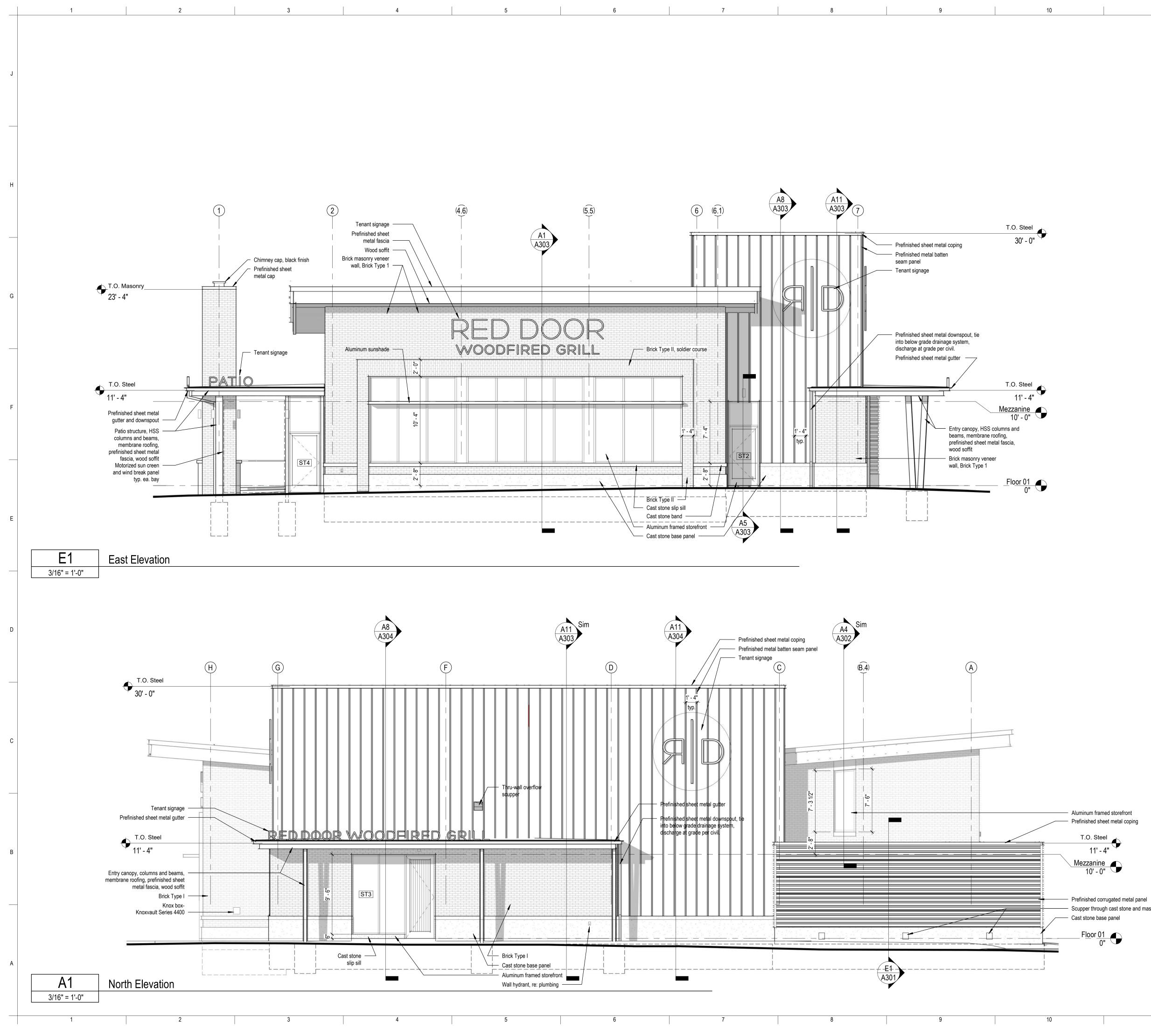
Reflected Ceiling Plan Keynotes

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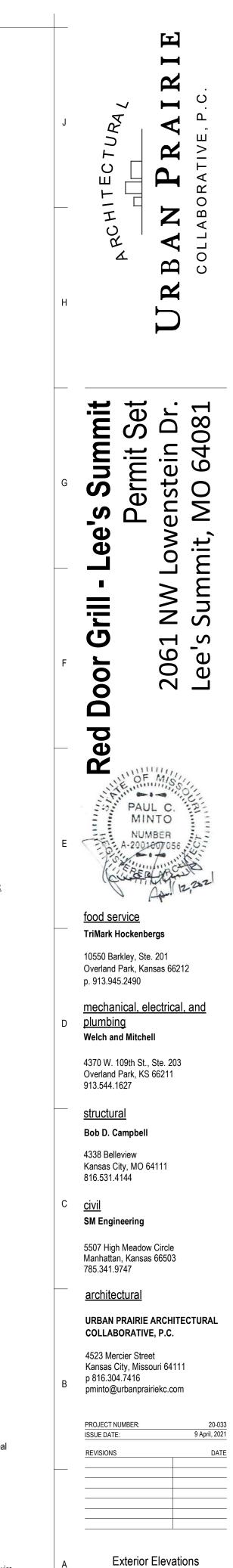
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# Exterior Finish Basis of Design Products: Aluminum Framed Storefront

Mfg: Tubelite Style: T14000 Color: Black anodized Size: 2" x 4 1/2" center set Note: 1" IGU, low-E

Aluminum Sunshade Mfg: Tubelite Style: Maxblock Sunshade Z-Blade Color: Black anodized

Size: 30" projection, 5-1/4" blade Brick Type I Mfg: Hebron Brick Company Color: Sea Grey #6 (70%) Silverado (30%)

Size: Modular Finish: Velour Brick Type II

Mfg: Hebron Brick Company Color: Sea Grey #6 Size: Modular Finish: Velour

Brick Type III Mfg: Sioux City Brick Color: Ebonite Velour Size: Modular

Finish: Velour Paving Brick Type I Mfg: Yankee Hill Color: Dove Grey

Pattern: Herringbone Prefinished Metal Batten Seam Panel Mfg: Berridge Style: Batten Seam Panel Color: Matte Black Size: 24 ga. x 16" wide

Note: Coping finish to match Prefinished Corrugated Metal Panel

Mfg: Berridge Style: HR-16 Panel Color: Zinc Grey Size: 24 ga. x 16" wide, 4" rib w/ 2" reveal

Wood Soffit Species: Douglas Fir

Style:Tongue and grooveSize:1x6 Finish: Stained

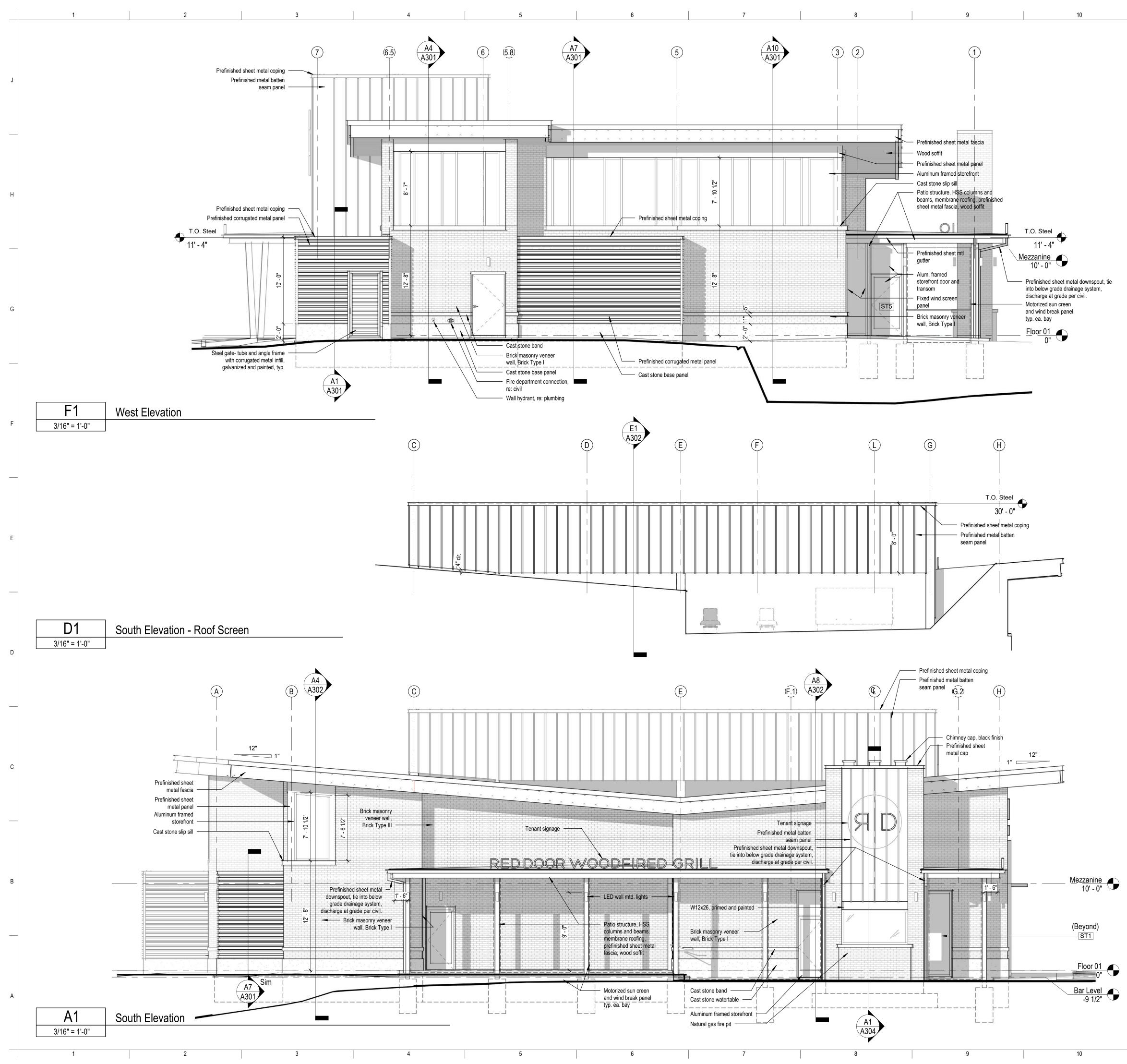
Fenced Enclosure and Gate Mfg: Ameristar Style: WireWorks Plus Panel: 4' tall, 2"x6" mesh, 3" v-fold, 6ga. wire

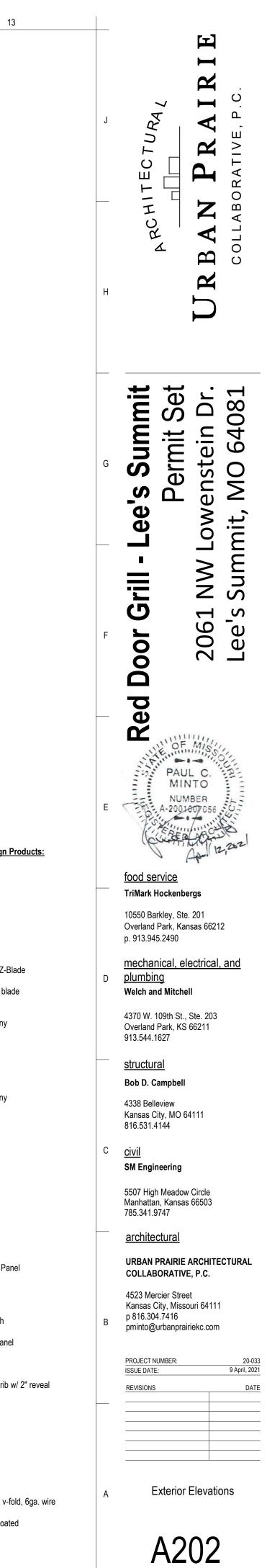
Post: 2" sq. x 16ga. Finish: PermaCoat powder coated Color: Black

Prefinished sheet metal coping

- Scupper through cast stone and masonry wall







| Exterior   | Finish Basis of Design Products:  |
|--|---|
| Mfg:<br>Style:<br>Color:<br>Size:                        | n Framed Storefront<br>Tubelite<br>T14000<br>Black anodized<br>2" x 4 1/2" center set<br>1" IGU, low-E                    |
| Mfg:<br>Style:   | n Sunshade<br>Tubelite<br>Maxblock Sunshade Z-Blade<br>Black anodized<br>30" projection, 5-1/4" blade                     |
| Color:   | Hebron Brick Company<br>Sea Grey #6 (70%)<br>Silverado (30%)  |
| Size:<br>Finish:   | Modular<br>Velour   |
| Brick Typ<br>Mfg:<br>Color:<br>Size:<br>Finish:          | Hebron Brick Company<br>Sea Grey #6<br>Modular  |
| Brick Typ<br>Mfg:<br>Color:<br>Size:<br>Finish:          | Sioux City Brick<br>Ebonite Velour<br>Modular   |
| Mfg:   | rick Type I<br>Yankee Hill<br>Dove Grey<br>Herringbone  |
| Prefinishe<br>Mfg:<br>Style:<br>Color:<br>Size:<br>Note: | ed Metal Batten Seam Panel<br>Berridge<br>Batten Seam Panel<br>Matte Black<br>24 ga. x 16" wide<br>Coping finish to match |
| Prefinishe<br>Mfg:<br>Style:<br>Color:<br>Size:          | ed Corrugated Metal Panel<br>Berridge<br>HR-16 Panel<br>Zinc Grey<br>24 ga. x 16" wide, 4" rib w/ 2" reveal               |
| Wood So<br>Species:<br>Style:                            | ffit<br>Douglas Fir<br>Tongue and groove  |

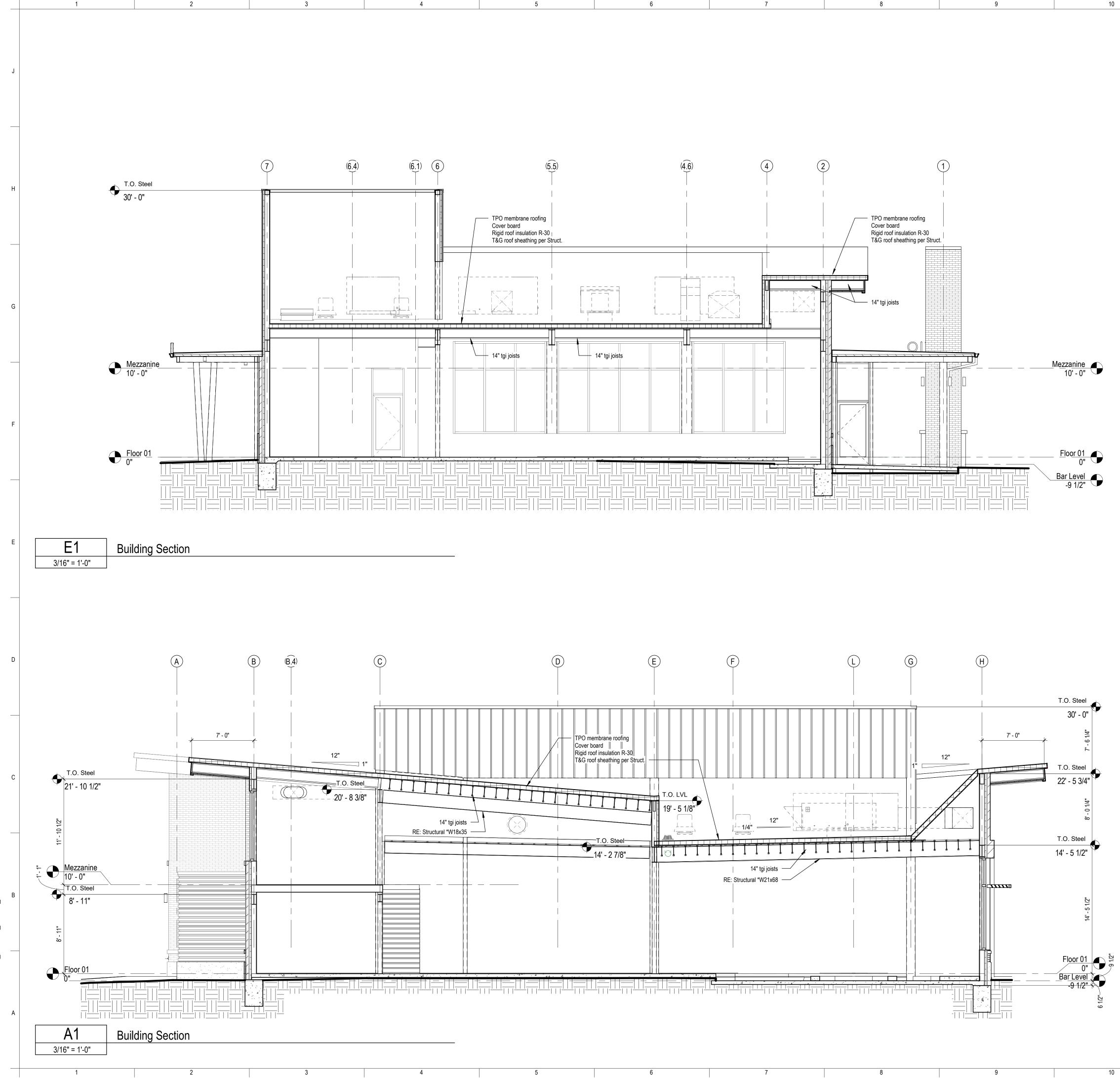
Size: 1x6 Finish: Stained

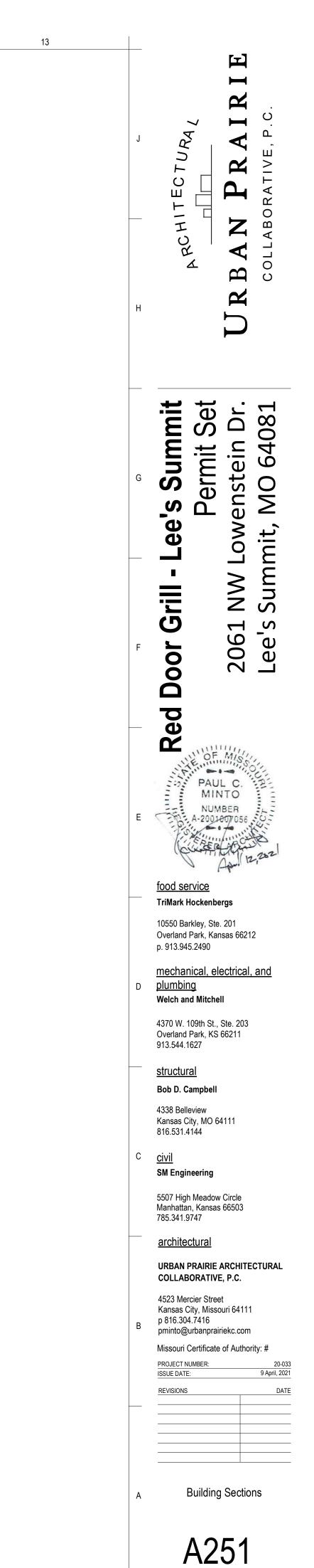
Fenced Enclosure and Gate Mfg: Ameristar Style:WireWorks PlusPanel:4' tall, 2"x6" mesh, 3" v-fold, 6ga. wire Post: 2" sq. x 16ga. Finish: PermaCoat powder coated Color: Black

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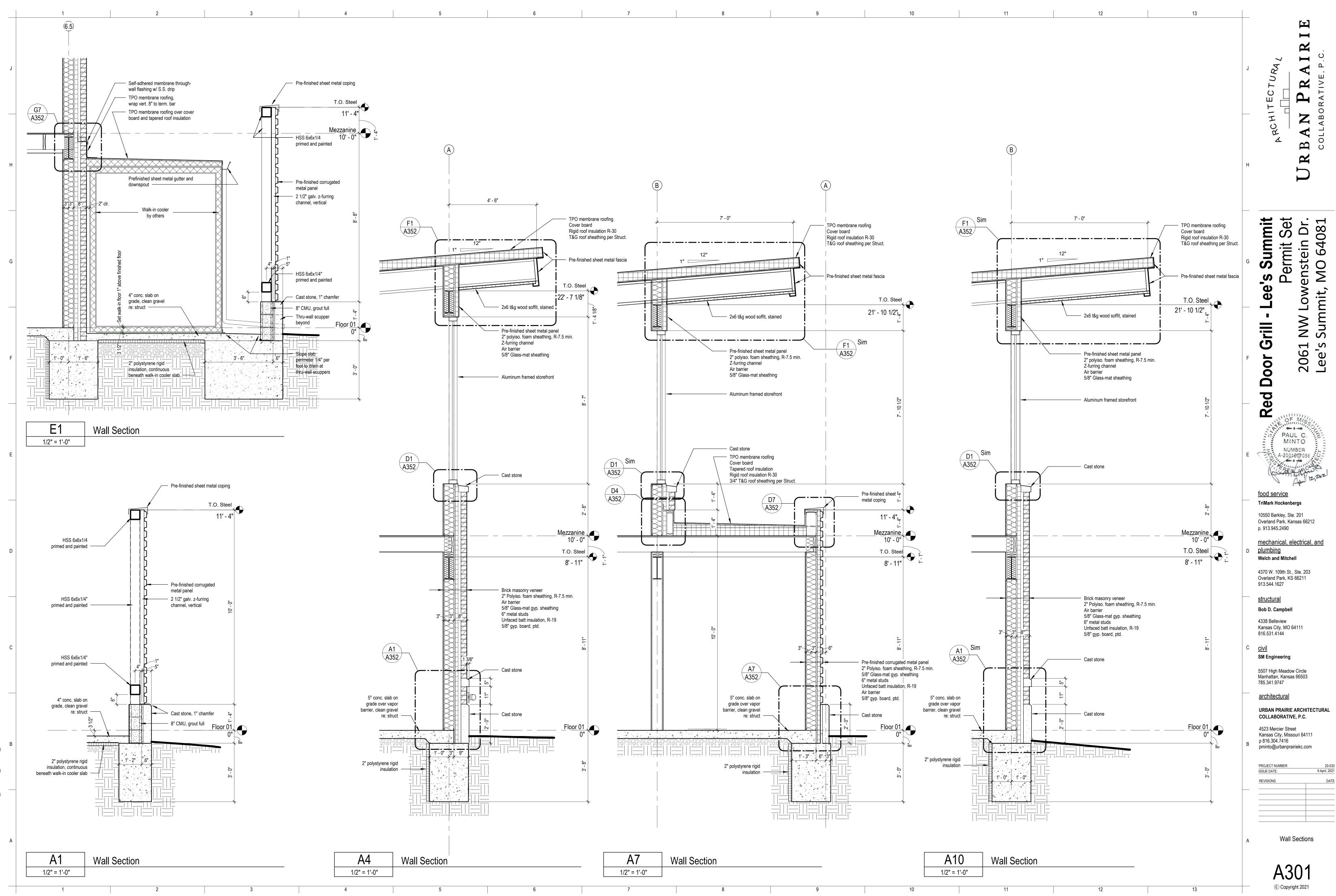
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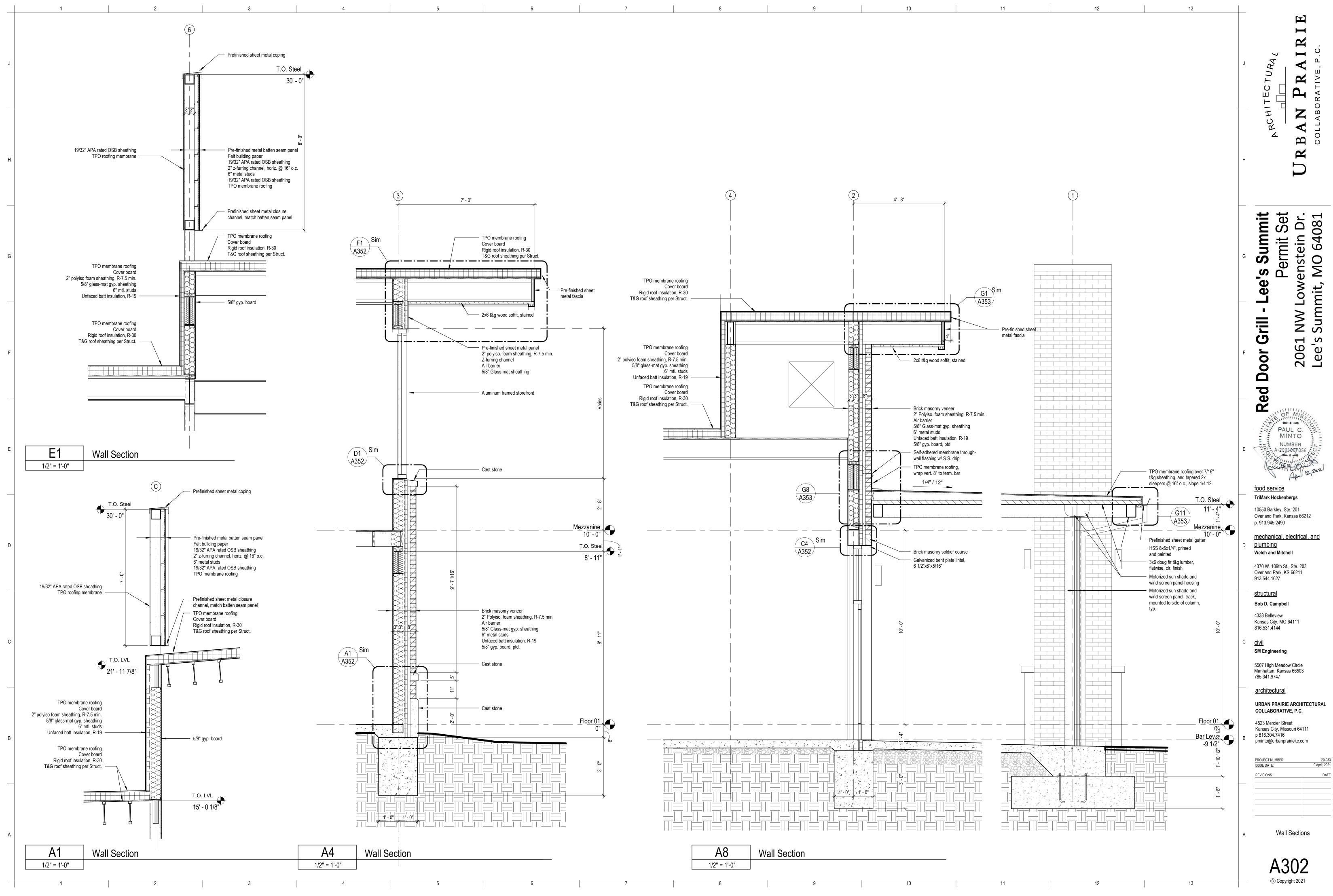
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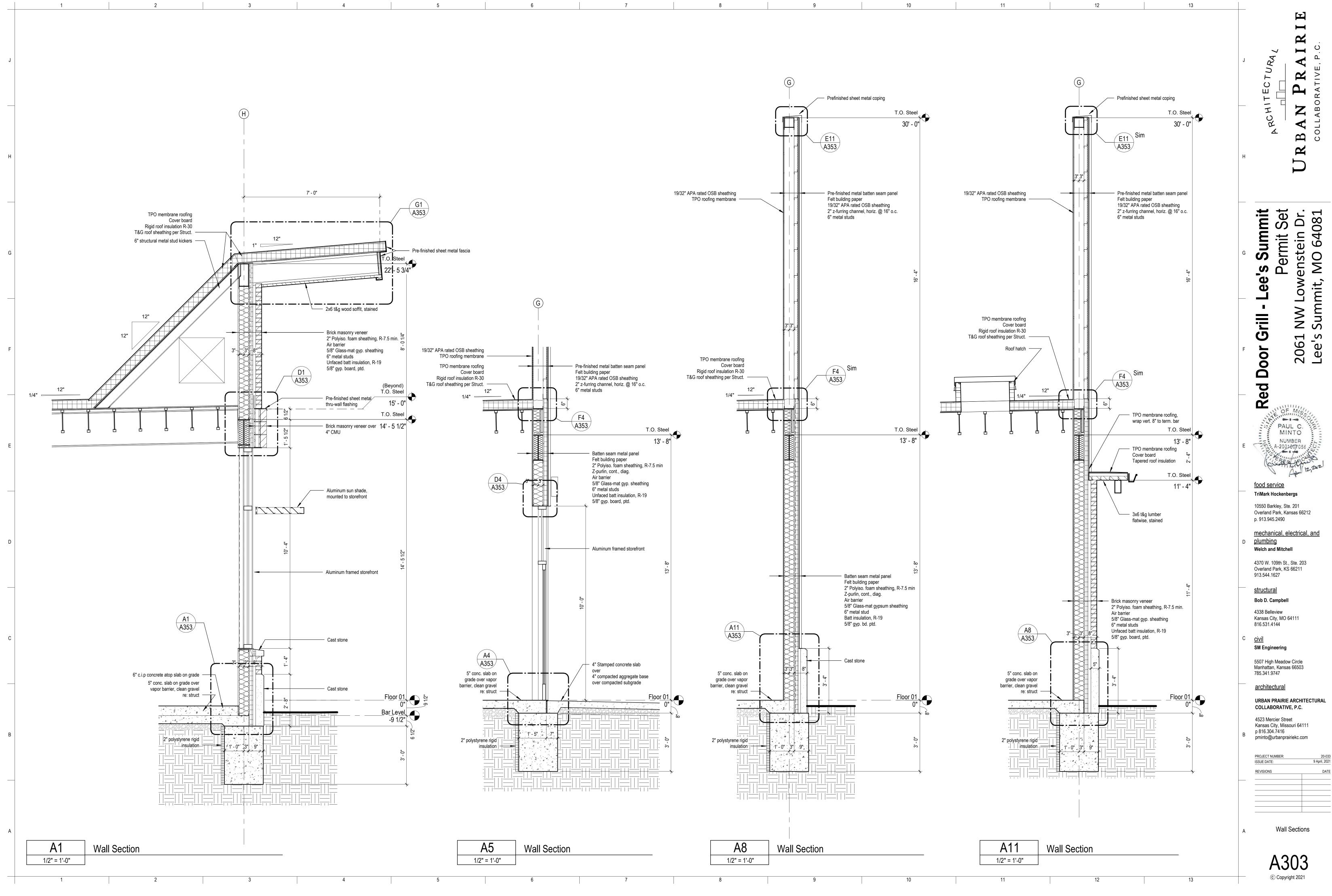




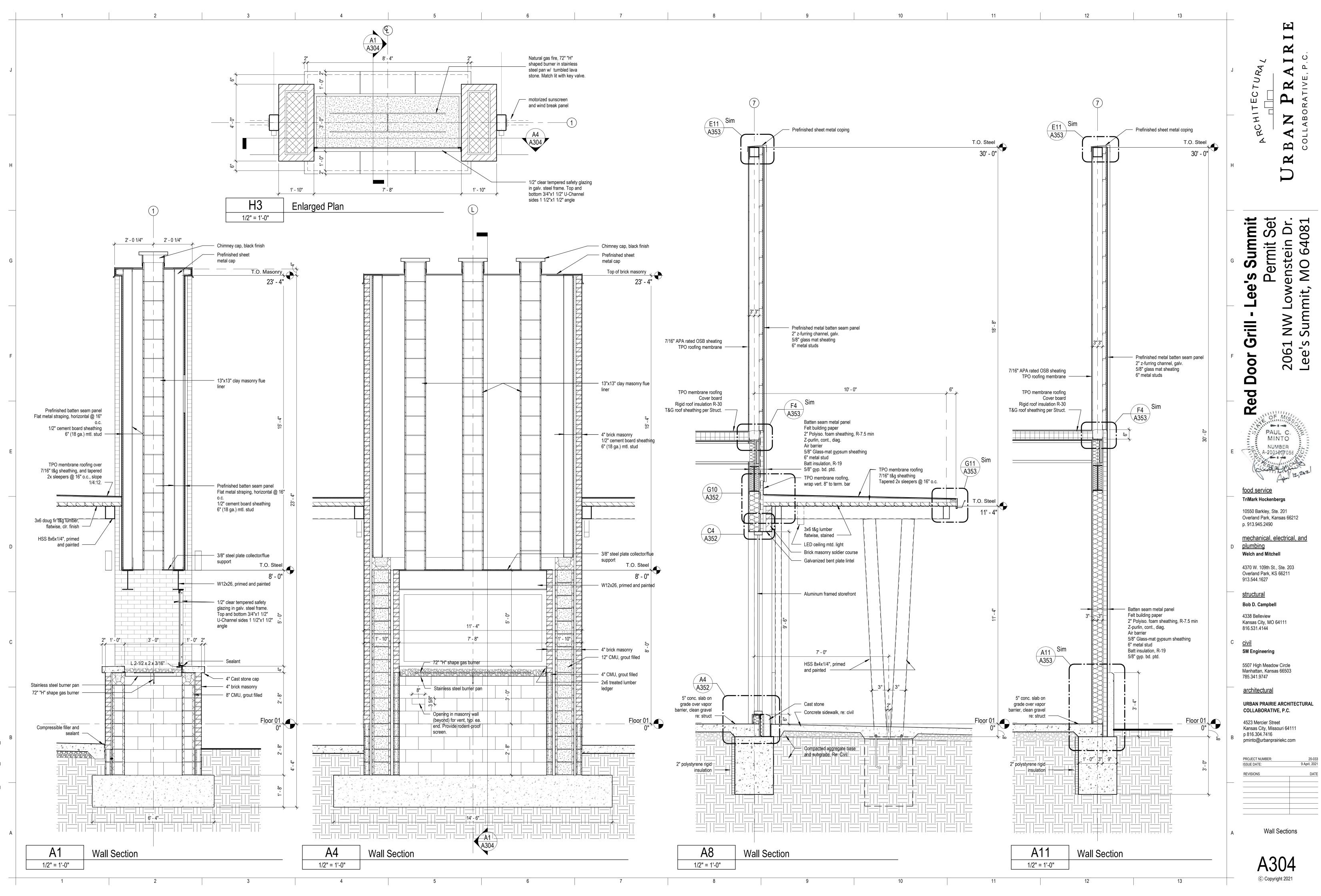
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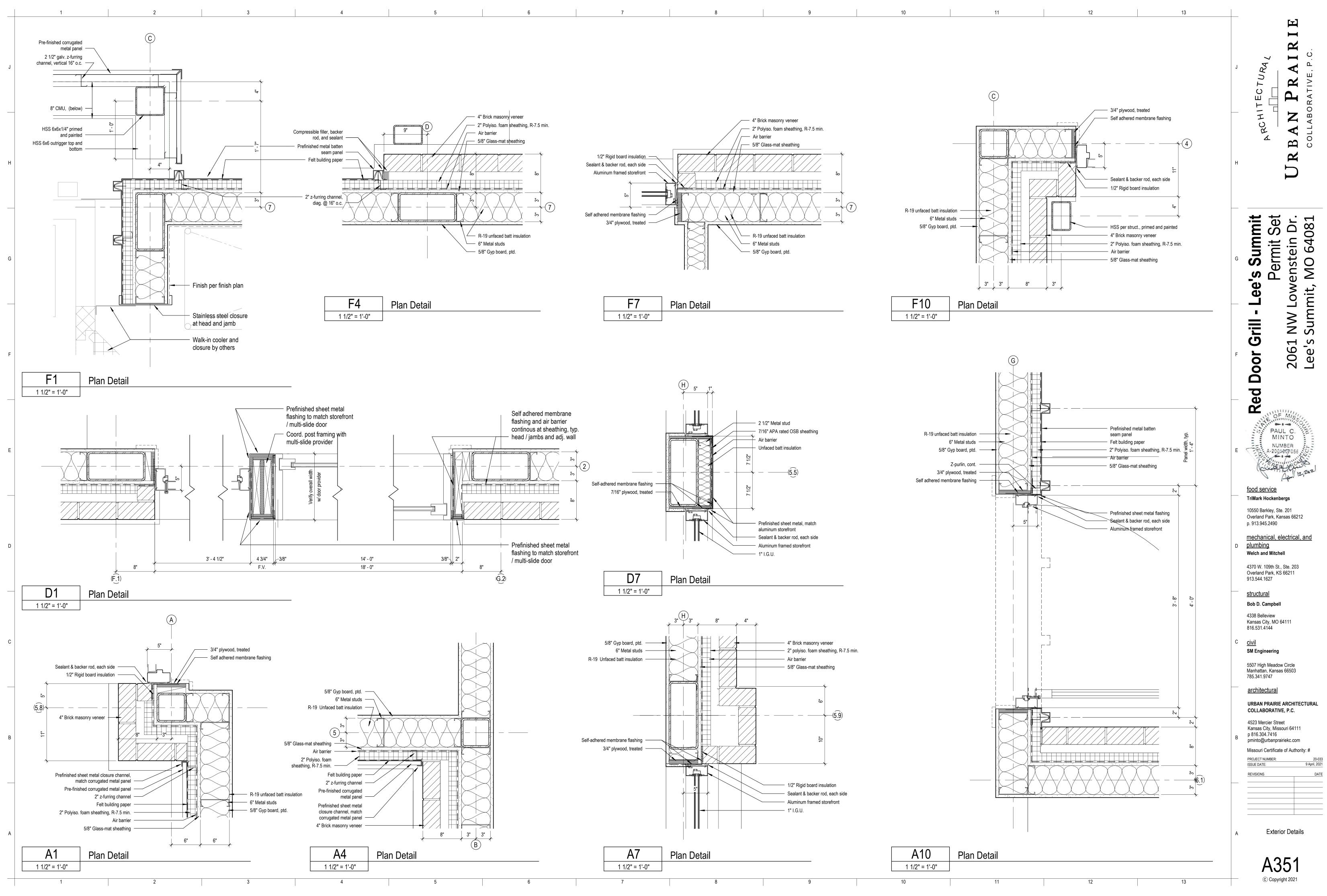




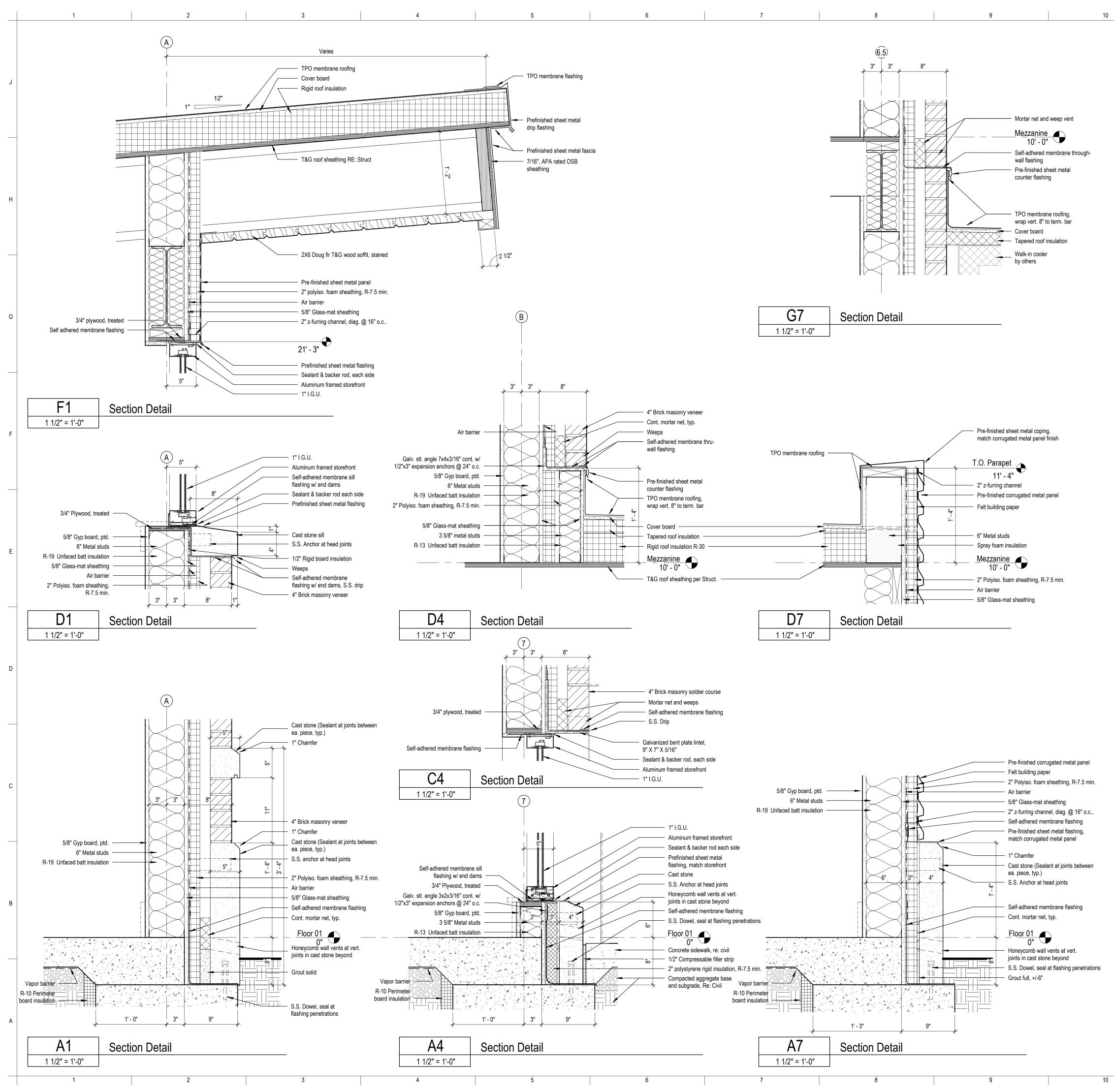
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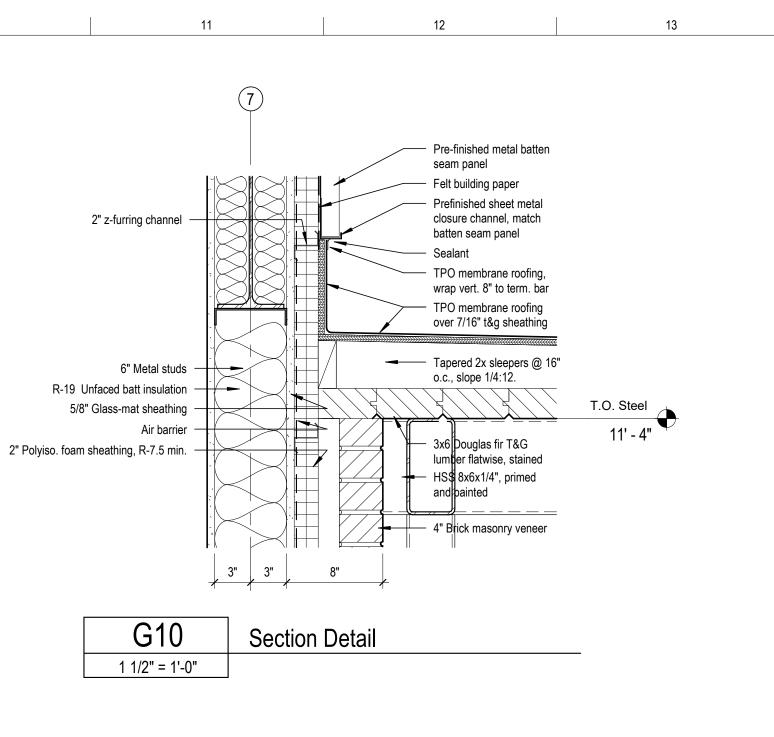


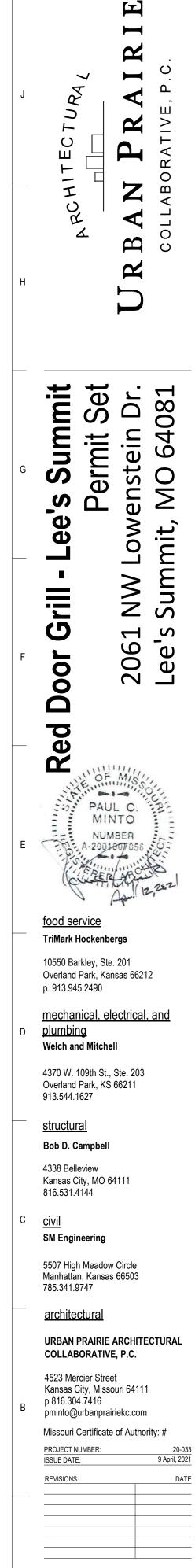
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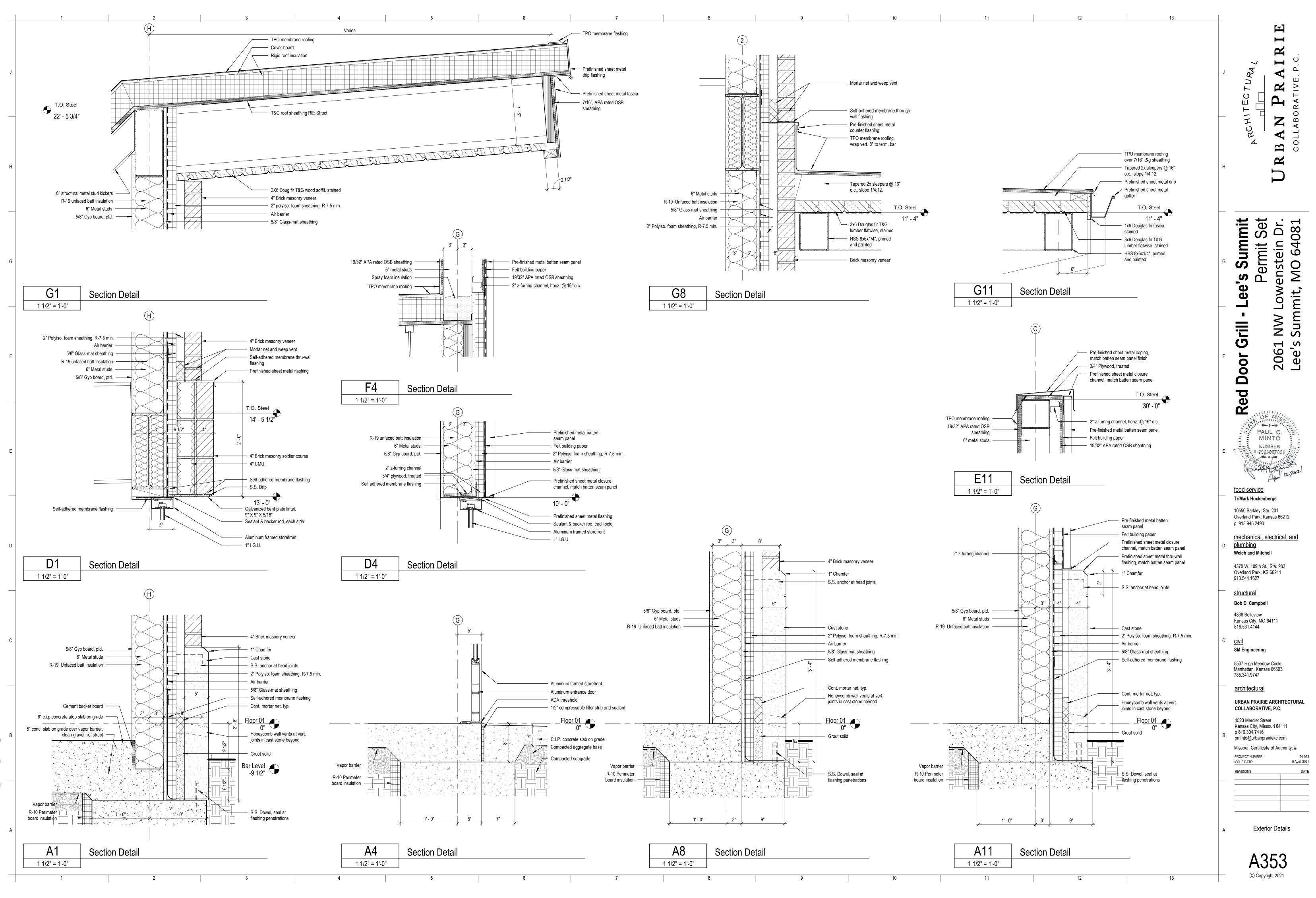




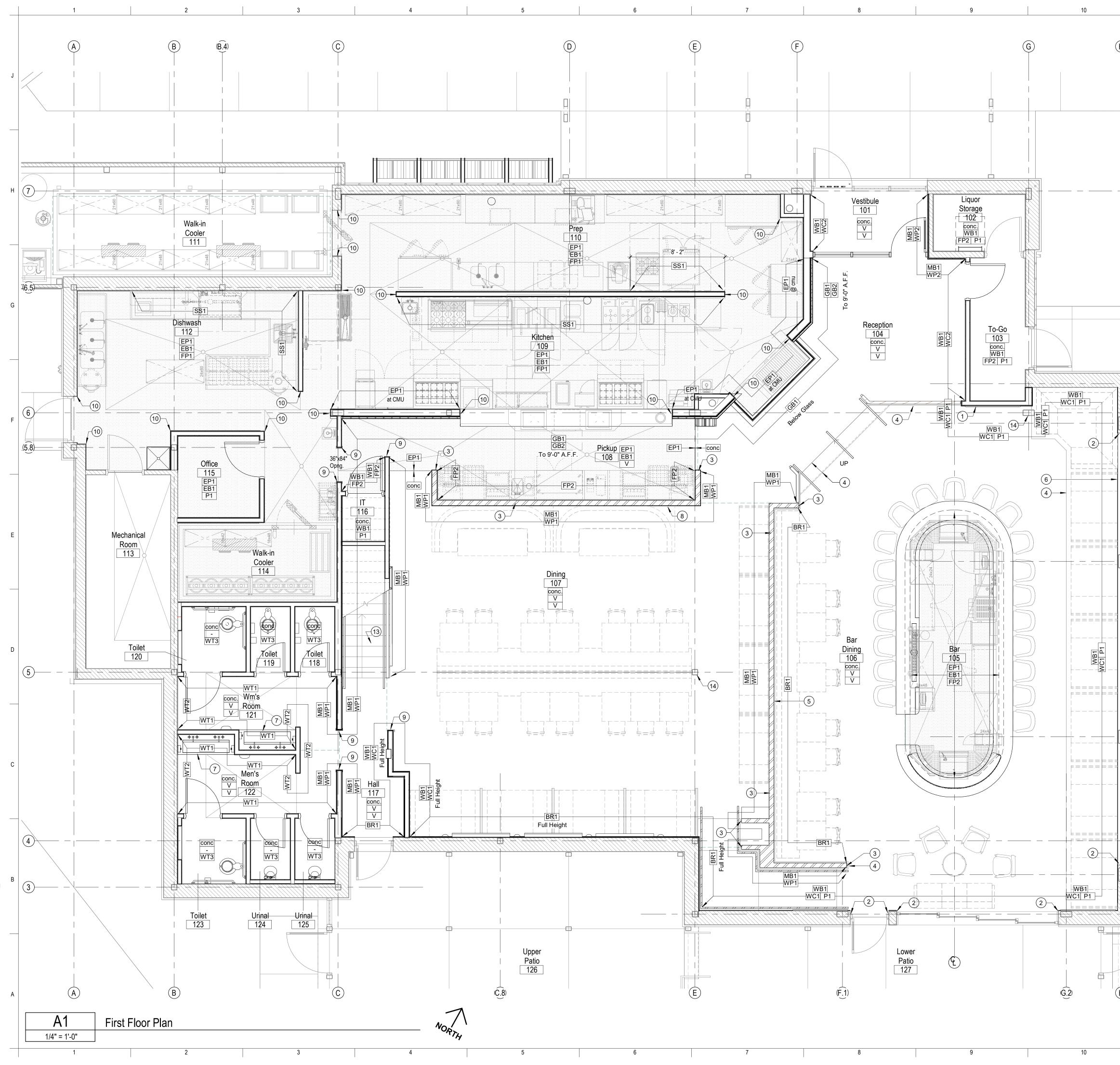


Exterior Details

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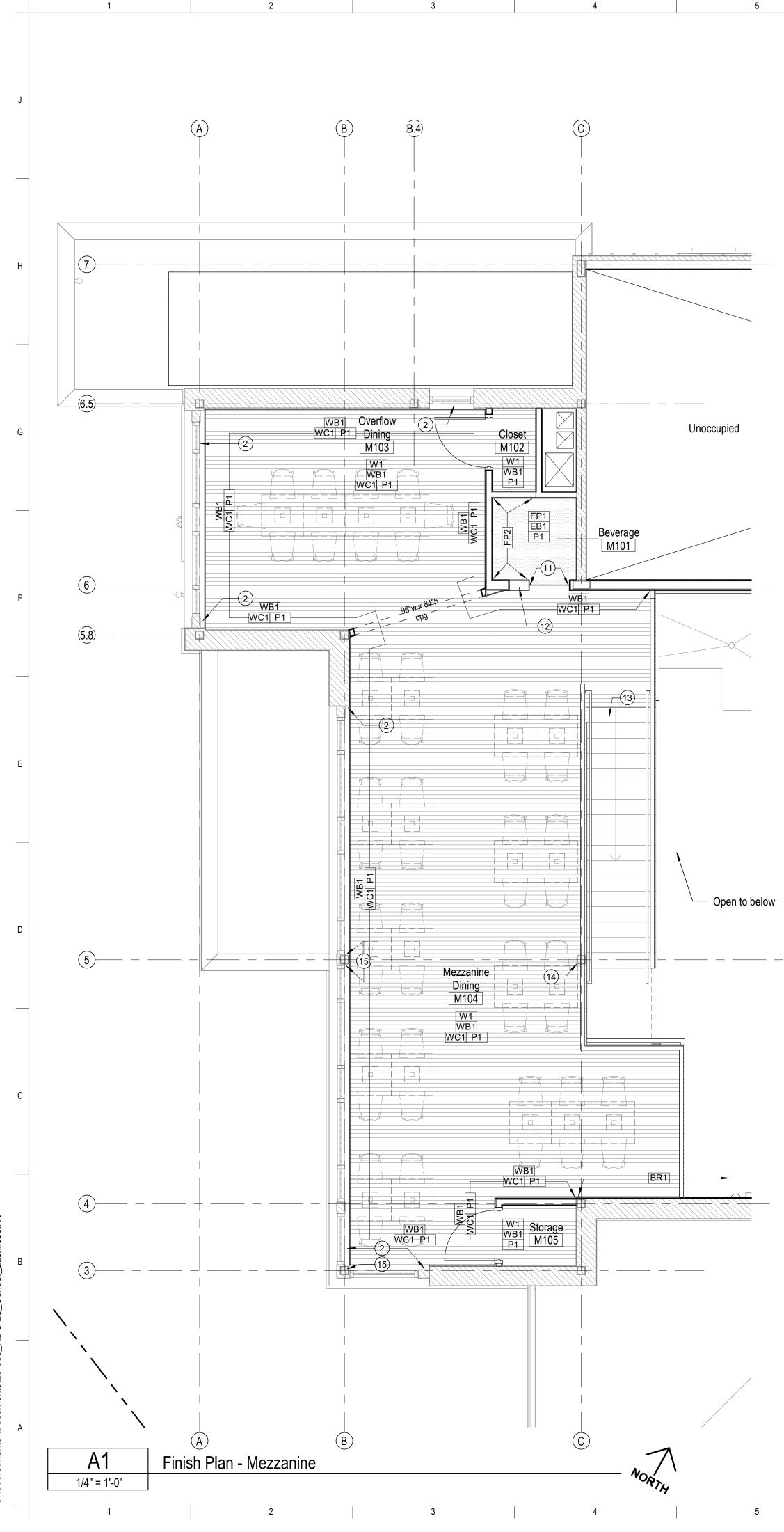
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|---|--|------------------|-------------------------|--|------------------|--|---|---|
| H |  |                  | Finial                  | Dian Kayad Nataa   |                  |  |   | R I I   |
|   |  |                  | FINISI                  | n Plan Keyed Notes   | Finish L         |  |   | <b>I I</b><br>.c.   |
|   |  | 1                | base to b               | vall base per finish plan. Top of wall<br>e 4-1/2" above Floor 01 Level and  | XX0              | Floor Finish<br>Base Finish<br>Wall Finish   | J | TURA<br><b>R A</b>  |
|   |  |                  |                         | own to top of 6" concrete pad at a start this at this at this a start the start at this at the start at this at the start at the | ETR              | Existing finish to remain  |   |   |
|   |  | 2                |                         | 4" poplar hardwood to window   | V<br>-           | Varies, RE: finish tags on plan<br>None  |   |   |
|   |  | $\bigcirc$       | frame, sta<br>and door  | ained to match WC1 at all window jamb/sill locations that fall within  |                  |  |   |   |
|   |  | $\bigcirc$       | WC1 pan                 | eis, typ.  | Floor Fi         |  |   | ARCHI<br><b>AN</b>  |
|   |  | (3)              | trim. Fast<br>flat head | en to wall with countersunk black<br>torx screws @ 16" o.c., centered  | conc             | CONCRETE FLOOR<br>Sealed concrete floor. Refer to A101 for concrete type,<br>finish, and extent.   |   | B A<br>coll   |
|   | -(7)   |                  | where ste               | late. Provide 90 degree bend<br>el turns down end wall. Extend<br>n to top of curb.  | EP1              | EPOXY FLOOR<br>MFG: Tenant   | Н | R   |
|   | $\bigcirc$                                     | (4)              |                         | ed turned down slab edges to   |                  | STYLE: MMA<br>COLOR: Onyx (Color and texture to match  |   | Ŋ   |
|   |  | $\bigcirc$       |                         | nc' finish per the finish schedule   | W1               | existing RDG @Overland Park (159th)<br>WOOD FLOOR  |   |   |
|   |  | (5)              | below top               | his partial height wall to extend 6"<br>of booth back. Provide Ptd cement<br>wn to concrete curb, P4.  |                  | SPECIES: White Oak, 3/4" X 4" T&G<br>GRADE: Light character  |   |   |
|   |  | 6                |                         | at all booth platform locations  |                  | FINISH: High traffic, commercial waterborne<br>finish - satin. Light (clear) in character, match<br>arch. sample   |   |   |
|   |  | $\overline{(7)}$ |                         | itertop and inegral sink   | Wall Bas         | <u>e</u>   |   |   |
|   |  | (8)              |                         | nks on this partial height wall to   | WB1              | WOOD BASE  |   | un<br>nit<br>eir<br>64  |
|   |  | 0                | behind br               | below top of booth back and 6"<br>ooth from each side. Provide Ptd<br>down to concrete floor, P4.  |                  | 1x lumber (Height: 4-1/2" U.N.O), Poplar<br>stained finish to match WP1. Paint base P4 at FRP<br>locations. Paint base P1 at office 115 location only  | G | S S I S I S I S I S I S I S I S I S I S   |
|   |  | 9                |                         | it blackened 1/8" bent steel U   | EB1              | EPOXY BASE   |   | Lee's S<br>Per<br>-owens<br>nit, MC   |
|   |  | C                | shaped w                | all cap guard. Provide at head of ing when applicable  |                  | 6" epoxy resin cove base,<br>integral w/ epoxy floor finish EP1  |   | <b>Lee</b><br>Low<br>mit,   |
|   |  | (10)             |                         | it stainless steel corner guard.<br>Ill U shaped wall cap guard at end   | MB1              | METAL BASE 주는 -<br>4-1/2" x 1" L - bent plate steel 얻  |   |   |
|   | -(6.1)   |                  | wall cond               |  | TB1              | TILE BASE<br>TBD   |   | <b>rill -</b><br>NW<br>Sum  |
|   |  | (11)             | Return the<br>PTD P1 ja | e WC1 chair rail at jamb. Provide<br>amb and head at this location.  |                  |  |   |   |
|   | - <u>(6)</u><br>-(5.9)                         | (12)             |                         | ight wall to be 3'-6" a.f.f with 5/4"  | <u>Wall Fini</u> | i <u>sh</u>  | F |   |
|   |  |                  | edge of w               | o, stained to match WC1. overlap<br>all by 1/2" on all sides.  | BR1              | BRICK<br>MFG: Hebron Brick Company   |   | <b>001</b><br>20(   |
|   |  | (13)             |                         | minated rift sawn white oak stair<br>iish to be clear, match W1  |                  | STYLE: Silverado - Thin Brick - unsealed<br>SIZE: 2-1/4" x 7-5/8" x 1/2"<br>NOTE: Provide mortar joint condition to match  |   | Δ   |
|   |  | (14)             | Exposed                 | steel to be painted P4   |                  | Lenexa location, provide mock up for approval.   |   | Red   |
|   |  | (15)             |                         | C1 chair rail panel up to 3'-6" a.f.f.   | GB1              | GLAZED ARCHITECTURAL MASONRY UNIT<br>MFG: Trenwyth<br>STYLE: Astra-glaze SW+   |   | OF MIST   |
|   |  |                  | hardwood                | umn wraps, return 5/4" poplar<br>I at jambs back to aluminum<br>, stain to match WC1.  |                  | COLOR: Snow White<br>SIZE: 4x4x16" nominal stretcher, and corner units (44S)   |   | PAUL C  |
|   |  |                  | WP2                     | WOOD PLANK - Reclaimed   | GB2              | GLAZED ARCHITECTURAL MASONRY UNIT<br>MFG: Trenwyth   |   | MINTO<br>NUMBER   |
|   |  |                  |                         | 1x6 tongue and groove<br>Red painted reclaimed finish  |                  | STYLE: Astra-glaze SW+ Thin Veneer<br>COLOR: Snow White  | E | A-2001007056  |
|   | -(5.5)   |                  | SS1                     | STAINLESS STEEL WALL PANEL   |                  | SIZE: 1x4x16" nominal stretcher thin veneer units (24S)<br>**Note: Thin veneer units to extend up to 9'-0" A.F.F.<br>typical. Provide PTD gyp board from 9'-0" to ceiling.                     |   | (Current Burnel) 12,282   |
|   | U  |                  |                         | 22 ga., Brushed Finish   | FP1              | FRP PANEL  |   | food service  |
|   |  |                  | WT1                     | WALL TILE<br>MFG: Wow USA<br>STYLE: Gradient   | FP2              | White Finish<br>FRP PANEL (partial height behind equipment   |   | TriMark Hockenbergs   |
|   |  |                  |                         | COLOR: White gloss<br>SIZE: 3"x12"   |                  | where noted)<br>Black Finish   |   | 10550 Barkley, Ste. 201<br>Overland Park, Kansas 66212  |
|   |  |                  |                         | **Note: At all Chair rail location where<br>Wow Gradient tile is used, use<br>Handwritten, Unscripted 2 1/2"x6" Chair  | WP1              | WOOD PLANK - Thermory; Ignite<br>1x6 Tongue and groove (C20), spruce cladding<br>Finish: Embossed Dragon Scale   |   | p. 913.945.2490   |
|   |  |                  |                         | rail trim, typ.  | WC1              | PLYWOOD VENEER PANEL<br>SPECIES: Poplar  | D | mechanical, electrical, and plumbing  |
|   |  |                  | WT2                     | WALL TILE<br>MFG: Wow USA<br>STYLE: Gradient Crayon Matte  |                  | STYLE: Quartered, bookmatched<br>FINISH: Stained - Matte finish Charcoal to match arch's sample  |   | Welch and Mitchell  |
|   |  |                  |                         | COLOR: Greige Matte<br>SIZE: 1.7"x9.5"   |                  | SIZE: 4'X8'x5/8" thck. panels, vertical running bond - 1/4"<br>reveal joint backed w/ ptd MDF. Install on 1/4" fry reglet<br>millwork cleat, typ. Provide blocking in stud wall as required by |   | 4370 W. 109th St., Ste. 203<br>Overland Park, KS 66211<br>913.544.1627                          |
|   |  |                  |                         | ** Note: Full height, vertical installation a locations, typ.  | l all            | cleat MFR.<br>**Note: T.O panels to be 3'-6" Above Floor 01 typ, U.N.O.  |   | structural  |
|   |  |                  | WT3                     | WALL TILE<br>MFG: Daltile<br>STYLE: Invoke   | WC2              | *Dooge Veneers; qtd slate dyed poplar as basis of design.<br>VINYL WALL COVERING   |   | Bob D. Campbell   |
|   | (4.6)  |                  |                         | COLOR: Evening Veil ID04<br>SIZE: 12"x24   | MP1              | Wall graphic, owner provided / installed<br>STANDING SEAM METAL PANELS   |   | 4338 Belleview<br>Kansas City, MO 64111   |
|   |  |                  | <u>Paint</u>            | ** Note: Full height at all locations, typ.  |                  | COLOR: Matt black, prefinished<br>SIZE: 24ga. 12"w panel, 3/4" tall seam   | С | 816.531.4144<br>civil   |
|   |  |                  | ductwo                  |  |                  | ecking, wood joists, steel beams and columns,<br>nless noted otherwise. At all gyp board ceilings,   | C | SM Engineering  |
|   |  |                  |                         | Sheen as follows. Typical: Eggshell, Ceiling   | ı: Flat, Trin    | n/Frames: Semi-gloss. Steel columns: Primer  |   | 5507 High Meadow Circle<br>Manhattan, Kansas 66503  |
|   |  |                  | PE1                     | Epoxy Paint SW 7004 Snow Bound   | P3               | SW 6607 Red Tomato   |   | 785.341.9747  |
|   | $\frown$                                       |                  | P1                      | SW 7042 Shoji White  | P4               | SW 6993 Black of Night   |   | architectural   |
|   | -(4)   |                  | P2<br>Other             | SW 7675 Sealskin   |                  |  |   | URBAN PRAIRIE ARCHITECTURAL<br>COLLABORATIVE, P.C.  |
|   | $(\widehat{\mathbf{n}}, \widehat{\mathbf{n}})$ |                  | QZ1                     | QUARTZ COUNTERTOP<br>MFG: Cambria  | WD1              | WOOD FINISH<br>SPECIES: White Oak, rift sawn   |   | 4523 Mercier Street<br>Kansas City, Missouri 64111  |
|   | -(3.2)   | -                |                         | STYLE: Marble<br>COLOR: Carrick  |                  | GRADE: Light character<br>FINISH: Prefinished w/ light stain to match  | В | p 816.304.7416<br>pminto@urbanprairiekc.com   |
|   | $\frown$                                       |                  | M1                      | SIZE: 3cm<br>BLACKENED METAL   | WD2              | arch's sample<br>WOOD FINISH   |   | Missouri Certificate of Authority: #         PROJECT NUMBER:       20-         Output       0 - |
|   | -(2)   |                  |                         | MFG: TBD<br>FINISH: Clear finish on blackened  |                  | SPECIES: Match butcher block tables<br>GRADE: Medium Character<br>FINISH: Prefinished w/ stain to match arch's sample  |   | ISSUE DATE: 9 April, 20<br>REVISIONS DA   |
|   |  |                  |                         | metal, concealed fasteners,<br>vertical seams at 24" o.c.<br>typical   |                  |  |   |   |
|   |  |                  |                         | () provi   |                  |  |   |   |
|   |  |                  |                         |  |                  |  |   |   |
| H |  |                  |                         |  |                  |  | A | Finish Plan   |
|   |  |                  |                         |  |                  |  |   |   |
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## Finish Plan Keyed Notes

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- (1) Provide wall base per finish plan. Top of wall base to be 4-1/2" above Floor 01 Level and extend down to top of 6" concrete pad at booth locations. Total height of base at this location only is 8".
- (2) Return 5/4" poplar hardwood to window frame, stained to match WC1 at all window and door jamb/sill locations that fall within WC1 panels, typ.
- (3) Blacked 1/8" steel plate wall cap and end trim. Fasten to wall with countersunk black flat head torx screws @ 16" o.c., centered on steel plate. Provide 90 degree bend where steel turns down end wall. Extend steel down to top of curb.
- (4) All exposed turned down slab edges to match 'conc' finish per the finish schedule
- (5) Brick on this partial height wall to extend 6" below top of booth back. Provide Ptd cement board down to concrete curb, P4.
- (6) 8" tall WB1 at all booth platform locations
- (7) QZ1 countertop and inegral sink
- (8) Wood planks on this partial height wall to extend 6" below top of booth back and 6" behind brooth from each side. Provide Ptd gyp board down to concrete floor, P4.
- (9) Full height blackened 1/8" bent steel U shaped wall cap guard. Provide at head of wall opening when applicable
- (10) Full height stainless steel corner guard. Provide full U shaped wall cap guard at end wall conditions.
- 1) Return the WC1 chair rail at jamb. Provide PTD P1 jamb and head at this location.
- (12) Partial height wall to be 3'-6" a.f.f with 5/4" poplar top, stained to match WC1. overlap edge of wall by 1/2" on all sides.
- (13) 5"x12" Laminated rift sawn white oak stair treads, finish to be clear, match W1
- (14) Exposed steel to be painted P4
- (15) Extend WC1 chair rail panel up to 3'-6" a.f.f. at the column wraps, return 5/4" poplar hardwood at jambs back to aluminum storefront, stain to match WC1.
  - WP2 WOOD PLANK Reclaimed 1x6 tongue and groove Red painted reclaimed finish
  - SS1 STAINLESS STEEL WALL PANEL 22 ga., Brushed Finish
  - WT1 WALL TILE MFG: Wow USA STYLE: Gradient COLOR: White gloss SIZE: 3"x12" \*\*Note: At all Chair rail location where Wow Gradient tile is used, use Handwritten, Unscripted 2 1/2"x6" Chair rail trim, typ. WALL TILE WT2 MFG: Wow USA STYLE: Gradient Crayon Matte COLOR: Greige Matte SIZE: 1.7"x9.5" \*\* Note: Full height, vertical installation at all locations, typ. WT3 WALL TILE
  - MFG: Daltile STYLE: Invoke COLOR: Evening Veil ID04 SIZE: 12"x24 \*\* Note: Full height at all locations, typ. Paint

Note: At ceiling open to structure paint exposed surface ductwork, conduit and other unfinished materials color Paint ceiling color <u>P1</u> unless noted otherwise.

MFG: TBD

FINISH: Clear finish on blackened

typical

metal, concealed fasteners, vertical seams at 24" o.c.

Note: Sheen as follows. Typical: Eggshell, Ceiling: Flat, Trim/Frames: Semi-gloss. Steel columns: Primer finish - Flat. 
 PE1
 Epoxy Paint SW 7004 Snow Bound
 P3
 SW 6607 Red Tomato
 P1 SW 7042 Shoji White P4 SW 6993 Black of Night P2 SW 7675 Sealskin <u>Other</u> QZ1 QUARTZ COUNTERTOP WD1 WOOD FINISH SPECIES: White Oak, rift sawn MFG: Cambria STYLE: Marble GRADE: Light character COLOR: Carrick FINISH: Prefinished w/ light stain to match SIZE: 3cm arch's sample WD2 WOOD FINISH M1 BLACKENED METAL SPECIES: Match butcher block tables

GRADE: Medium Character

FINISH: Prefinished w/ stain to match arch's sample

- None

<u>Finish Legend</u>

XX0Floor FinishXX0Base FinishXX0Wall Finish

- Floor Finish conc CONCRETE FLOOR Sealed concrete floor. Refer to A101 for concrete type, finish, and extent. EP1 EP0XY FLOOR
- MFG: Tenant STYLE: MMA COLOR: Onyx (Color and texture to match

 ETR
 Existing finish to remain

 V\_
 Varies, RE: finish tags on plan

- existing RDG @Overland Park (159th) W1 WOOD FLOOR
- SPECIES: White Oak, 3/4" X 4" T&G GRADE: Light character FINISH: High traffic, commercial waterborne finish - satin. Light (clear) in character, match arch. sample

# Wall Base

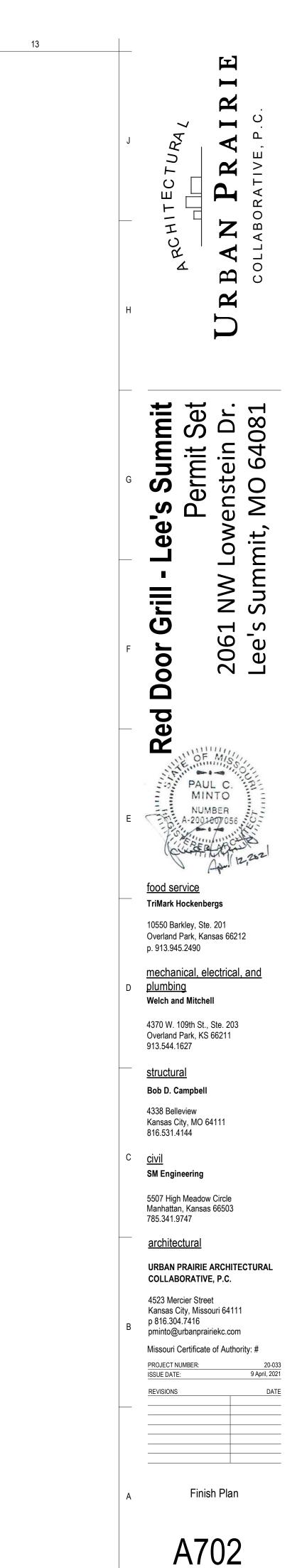
WB1 WOOD BASE 1x lumber (Height: 4-1/2" U.N.O), Poplar stained finish to match WP1. Paint base P4 at FRP locations. Paint base P1 at office 115 location only EB1 EPOXY BASE 6" epoxy resin cove base, \_\_\_1" typ. integral w/ epoxy floor finish EP1 -Hr MB1 METAL BASE 4-1/2" x 1" L - bent plate steel blackened finish TB1 TILE BASE TBD

BR1 BRICK

Wall Finish

| DITI | MFG: Hebron Brick Company<br>STYLE: Silverado - Thin Brick - unsealed<br>SIZE: 2-1/4" x 7-5/8" x 1/2"<br>NOTE: Provide mortar joint condition to match<br>Lenexa location, provide mock up for approval.  |
|------|---|
| GB1  | GLAZED ARCHITECTURAL MASONRY UNIT<br>MFG: Trenwyth<br>STYLE: Astra-glaze SW+<br>COLOR: Snow White<br>SIZE: 4x4x16" nominal stretcher, and corner units (44S)  |
| GB2  | GLAZED ARCHITECTURAL MASONRY UNIT<br>MFG: Trenwyth<br>STYLE: Astra-glaze SW+ Thin Veneer<br>COLOR: Snow White<br>SIZE: 1x4x16" nominal stretcher thin veneer units (24S)<br>**Note: Thin veneer units to extend up to 9'-0" A.F.F.<br>typical. Provide PTD gyp board from 9'-0" to ceiling. |
| FP1  | FRP PANEL<br>White Finish   |
| FP2  | FRP PANEL (partial height behind equipment<br>where noted)<br>Black Finish  |
| WP1  | WOOD PLANK - Thermory; Ignite<br>1x6 Tongue and groove (C20), spruce cladding<br>Finish: Embossed Dragon Scale  |
| WC1  | PLYWOOD VENEER PANEL<br>SPECIES: Poplar<br>STYLE: Quartered, bookmatched<br>FINISH: Stained - Matte finish Charcoal to match arch's sample<br>SIZE: 4'X8'x5/8" thck. panels, vertical running bond - 1/4"<br>reveal joint backed w/ ptd MDF. Install on 1/4" fry reglet                     |
|      | millwork cleat, typ. Provide blocking in stud wall as required by<br>cleat MFR.<br>**Note: T.O panels to be 3'-6" Above Floor 01 typ, U.N.O.<br>*Dooge Veneers; qtd slate dyed poplar as basis of design.   |
| WC2  | VINYL WALL COVERING<br>Wall graphic, owner provided / installed   |
| MP1  | STANDING SEAM METAL PANELS<br>COLOR: Matt black, prefinished<br>SIZE: 24ga. 12"w panel, 3/4" tall seam  |
|      | cking, wood joists, steel beams and columns,<br>ess noted otherwise. At all gyp board ceilings,   |

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|   |    | GENERAL NOTES - STRUCTUR   | AL  |  |  |
|   | I. | The contractor shall verify dimensions of<br>construction and notify the engineer of<br>inconsistencies, or difficulties affecting<br>proceeding.  | if any discrepancies,   | lapped 48 bar diameters (3'-0" minimum) at splices and<br>embedment's, unless shown otherwise. Splice top bars near<br>midspan and splice bottom bars over supports, unless noted<br>otherwise.  |  |
| J | 2. | The contractor shall coordinate all discipli<br>location of all openings, whether shown on<br>not, as called for on architectural, med<br>drawings. Conflicts, inconsistencies, or othe<br>structural work shall be called to the an<br>attention for direction before proceeding. | structural dramings or<br>hanical, or electrical<br>er difficulties affecting   | <ul> <li>F. Accessories shall be as specified in latest edition of the ACI Detailing Handbook and the concrete Reinforcing Steel Institute Design Handbook. Maximum accessory spacing shall be 4'-0" on center, and all accessories on exposed surfaces are to have plastic coated feet.</li> <li>G. All slabs and stairs not shown otherwise shall be 6" thick with #4 bars at 12" on center each way.</li> </ul>   |  |
|   | З. | All design and construction work for this pr<br>the requirements of the 2018 Internation   | nal Building Code, as   | 8. Structural Steel:   |  |
|   | 4. | amended by the City of Lee's Summit, Missou<br>These drawings are for this specific projec<br>authorized.  |   | A. All structural steel beams and columns shall be ASTM A992,<br>grade 50 steel and all miscellaneous steel shall be ASTM<br>A36 grade steel (except at moment connections where<br>plates shall be ASTM A572, grade 50). Hollow Structural  |  |
| Η | 5. | Structural Design Load Criteria:<br>A. Mezzanine Live Load = 100psf  |   | Sections (HSS) shall be ASTM A500, grade B. Fabrication<br>and erection shall be in accordance with AISC 303-05<br>"Code of Standard Practice for Steel Buildings and Bridges"<br>in the 13th Edition of the AISC Steel Construction Manual.   |  |
|   |    | B. Dead Load:<br>Roof = 20 psf<br>Live Load:   |   | <ul> <li>B. All welding shall conform to the recommendations of the AWS.</li> <li>C. All bolts not otherwise specified shall be 3/4" diameter high</li> </ul>  |  |
|   |    | Roofs = 25 psf<br>Snow = Pg = 20psf<br>Drift per ASCE/SEI 7-16<br>C. Lateral Loads:  |   | strength (ASTM A325-N). All bolts shall be fully<br>pretensioned. All beam connections shall be designed per<br>the AISC Steel Construction Manual "Framed Beam<br>Connections" for the indicated reactions or at least 0.4 x<br>beam total shear capacity, Vn/Omega, shown in the maximum<br>total uniform load tables, whichever is greater; and, shall  |  |
|   |    | <ol> <li>Nind ∨ = 115 mph, Exposure 'C'</li> <li>Occupancy [Risk] Category 11, 1w=1.0</li> <li>GCpi=+/-O.18</li> <li>Design wind pressures to be use</li> </ol>  |   | account for eccentricity when the bolt line is more<br>than 2 <sup>a</sup> from the center of the support. All connections must<br>be two bolt minimum.  |  |
| G |    | exterior component and claddi<br>designated zones of wall and ro<br>per section 30.7 and Table 30.7  | ng materials on the<br>oof surfaces shall be<br>1-2 of ASCE/SEI 7-16. c   | <ul> <li>D. All anchor bolts shall be 3/4" diameter, ASTM F1554, Grade 36 unless noted otherwise.</li> <li>9. Post-Installed Anchors:</li> </ul>   |  |
|   |    | Tabulated pressures shall be m<br>area reduction factors, exposure<br>and topographic factors where ap<br>D. This project is designed to resist the  | e adjustment factors,<br>plicable.  | A. Post-installed anchors shall be used only where specified on<br>the drawings unless approved in writing by the engineer of  |  |
|   | 6. | resulting from the load combinations of<br>2018 International Building Code.<br>Concrete:  |   | record. See drawings for anchor diameter, spacing and<br>embedment. Performance values of the anchors shall be<br>obtained for specified products using appropriate design<br>procedures and/or standards as required by the governing<br>building code. Anchors installed in concrete shall have an   |  |
| F |    | A. All concrete for foundations (walls<br>footings) shall develop minimum ultimat<br>strength of 3500 psi in 28 days, bu<br>pounds of cement shall be used per c<br>regardless of strengths obtained, no<br>water per 100 pounds of cement and                                     | e compressive design<br>ut not less than 500<br>ubic yard of concrete<br>ot over 6 gallons of                               | <ul> <li>ICC-ES Evaluation Service Report. Special inspection is required for all post-installed anchors.</li> <li>B. Mechanical anchors used in cracked and uncracked concrete shall have been tested and qualified for use in accordance with ACI 355.2 and ICC-ES ACI93. All anchors shall be installed per the anchor manufacturer's written instructions.</li> </ul>  |  |
|   |    | <ul> <li>Nater per 100 points of cement and slump.</li> <li>B. All concrete for interior flat work a ultimate compressive design strength days, but not less than 560 pounds of per cubic yard of concrete rego</li> </ul>   | shall develop minimum<br>of 4000 psi in 28<br>cement shall be used  | <ul> <li>C. Adhesive anchors used in cracked and uncracked concrete shall have been tested and qualified for use in accordance with ICC-ES AC308. All anchors shall be installed per the anchor manufacturer's written instructions.</li> <li>D. Mechanical anchors used in solid grouted masonry shall have been tested and qualified for use in accordance with ICC-ES</li> </ul>  |  |
|   |    | obtained, not over 5 gallons of wate<br>cement and not over 4 inches of slump.<br>C. All concrete for exterior flatwork<br>design compressive strength of 4500<br>less than 560 pounds of cement per c<br>not over 5 gallons of water per 100                                      | er per 100 pounds of<br>shall have a minimum<br>psi in 28 days, with not<br>ubic yard of concrete,                          | ACOI. All anchors shall be installed per the anchor<br>manufacturer's written instructions.<br>E. Adhesive anchors used in solid grouted masonry shall have<br>been tested and qualified for use in accordance with ICC-ES<br>AC58. All anchors shall be installed per the anchor  |  |
| E |    | 6% +/- 1% air entrainment, and a ma<br>slump.<br>D. The preceding minimum mix requ   | iximum of 4 inches of<br>Ir<br>irements may have  | manufacturer's written instructions.   |  |
|   |    | <ul> <li>water-reducing admixtures conforming</li> <li>to the mix at manufacturer's dosage</li> <li>workability.</li> <li>E. The preceding minimum mix requirement</li> <li>maximum of the cement content replace</li> </ul>   | e rates for improved<br>is may have up to 15%   | <ul> <li>A. Spread footings and grade beams are designed to bear on engineered fill or undisturbed soil capable of safely sustaining 2000 psf.</li> <li>B. Contractor shall provide for dewatering at excavations from subtractor shall provide for dewatering subtractor shall provide for de</li></ul> |  |
|   |    | ASTM C618 Class C fly ash, provid<br>cementitious content is not reduced.<br>F. Combined aggregate (coarse plus fine)<br>be well graded from coarsest to fines   | led the total minimum<br>) for all concrete shall   | either surface water or seepage.<br>C. All foundation excavations shall be inspected by a qualified<br>soil engineer, approved by the architect and/or structural<br>engineer, prior to placement of steel or concrete. This   |  |
|   |    | percent and not less than 8 percent re<br>sieve, except that less than 8 percer<br>coarsest sieve and on No. 50 and fin<br>gradation report with the concret<br>drawings.<br>G. All interior concrete slabs on grade sh  | etained on an individual<br>ht may be retained on<br>er sieves. Submit this<br>ce mix design shop<br>hall be placed over 15 | inspection shall be at the owner's expense.<br>D. Moisture content in soils beneath building locations should not<br>be allowed to change after footing excavations and after<br>grading for slabs on grade are completed. If subgrade<br>materials become desiccated or softened by water or other<br>conditions, recompact materials to the density and water<br>content specified for engineered fill. Do not place concrete  |  |
| D |    | mil, Class A Vapor Barrier per ASTM<br>O.OI perms, tested after mandatory c<br>shall be lapped and sealed<br>recommendations. All penetrations,  | onditioning. All joints<br>per manufacturer's II  | on frozen ground.<br>11. Light Gage Structural Stud Framing:   |  |
|   |    | vapor barrier material shall als<br>manufacturer's recommendation prior to<br>Install barrier per manufacturer recom<br>discontinuous edges (at interior colum   | o be sealed per<br>o concrete placement.<br>mended details at all   | A. All load bearing, light gage structural studs, track, and<br>bridging shall be of the type, size, gage, and spacing as<br>shown on the plans, minimum. B. All materials shall be 33,000 psi minimum yield, except studs   |  |
|   |    | slab, etc.) to ensure terms of warran<br>vapor barrier shall be placed over<br>material as prescribed by the project<br>H. P All concrete is reinforced concre   | ty are followed. The<br>free-draining granular<br>soils report.   | of 16 gage or heavier shall have a minimum yield of 50,000<br>psi.<br>C. All properties, fabrication, and erection shall be in<br>accordance with latest editions of the A151 "Specifications  |  |
|   |    | called out as unreinforced. Reinfor<br>otherwise shown with same steel as<br>areas. Any details not shown shall be<br>and meet requirements of ACI 318, curr   | in similar sections or<br>detailed per ACI 315  | for the Design of Cold-Formed Structural Members."<br>D. All framing components shall be cut squarely or at an angle<br>to fit squarely against abutting members. Splicing of axially<br>loaded members is not permitted. Members shall be held  |  |
| С |    | <ol> <li>Control joints in dirt formed slab to l<br/>Where not shown, limit-controlled areas<br/>square feet, or 12 feet on any side.<br/>shall not exceed 1 1/2 to 1.</li> <li>Contractor shall verify that all concrete</li> </ol>   | oe as shown on plans.<br>5 to not more than 144<br>Slab panel side ratio<br>ete inserts, reinforcing                        | firmly in place until properly fastened. Attachments of<br>similar components shall be by welding, screw attachment, or<br>bolting. Wire tying of components is not permitted.<br>E. Tracks shall be securely anchored to floor and overhead<br>members. Special anchorage requirements required for wind  |  |
|   |    | and embedded items are correctly<br>secured prior to concrete placement.<br>K. Construction joints in beams, slabs, ar<br>occur at midspan (middle third) unly<br>Provide 2 x 4 horizontal keys at c   | nd grade beams shall 1;<br>ess noted otherwise.   | bracing shall be as shown on the plans.<br>12. Timber and Wood Framing:<br>A. Quality and construction of wood framing members and their   |  |
|   | ٦. | shear transfer.<br>L. No aluminum items shall be embedded in<br>Reinforcing Steel:   | any concrete.   | fasteners for load supporting purposes not otherwise<br>indicated on the drawings shall be in accordance with the<br>2018 International Building Code.<br>B. All studs and top and bottom plates shall be Douglas Fir No.  |  |
| В |    | A. All reinforcing steel shall conform to<br>ASTM A615 or A706 grade 60 stee<br>fabric shall be supplied in sheets<br>requirements of ASTM A1064.  | and conform to the  | 2 grade visually graded lumber, with an allowable fiber<br>stress in bending of 900 psi minimum and an elastic modulus<br>of 1,600,000psi unless noted otherwise. All joist, truss<br>members, and headers to be No.2 grade (min. unless noted<br>otherwise.   |  |
|   |    | B. Clear coverage of concrete over reir<br>as follows:<br>Concrete placed against earth<br>Formed concrete against earth   | ntorcing steel shall be<br>3"<br>2"   | <ul> <li>C. Blocking of stud bearing walls and shear walls shall be solid,<br/>matching sheathing joints.</li> <li>D. Joist blocking and bridging shall be solid wood or cross<br/>bridging of either wood or metal straps. Spacing, in any</li> </ul>   |  |
|   |    | Slabs<br>Other<br>All coverage shall be nominal bar diam   |   | case, shall not exceed 8'-0".<br>E. Wood members and sheathing shall be fastened with number<br>and size of fasteners not less than that set forth in Table  |  |
|   |    | <ul> <li>C. All dowels shall be the same size and<br/>main bars (splice lap 48 bar diameters<br/>noted otherwise).</li> <li>D. At corners of all grade beams supply</li> </ul>   | or 30" minimum unless<br>y corner bars (minimum   | 2304.9.1 of the 2018 International Building Code. Floor<br>sheathing shall be APA rated tongue and groove<br>Sturd-1-Floor, exposure 1, glued and nailed with 8d ring shank<br>nails or # 10 screws at 12" on center to all supports. All  |  |
| А |    | 2'-6" in each direction or 48 bar diam of wall, matching size and spacing of h   | neters) in outside face   | floor sheathing shall be installed with 1/8 inch gaps between panel edges and end joints. Sheathing of exterior walls or   |  |

there are no vertical bars in outside face of wall, supply 3 -

Bars marked continuous and all vertical steel shall be

#4 vertical support bars for corner bars.

enaineer.

B. I, Michael J. Falbe, P.E., registered engineer and a representative of Bob D. Campbell and Company, Inc., do hereby accept professional responsibility as required by the professional registration laws of this state for the structural design drawings consisting of S-series drawings. I hereby disclaim responsibility for all other drawings in the construction document package, they being the responsibility of other design professionals whose seals and signed statements may appear elsewhere in the construction document package.

G. All hangers, ties and connections shown are based on Simpson Strong Tie as the basis of design, provide Simpson Strong Tie or an approved equal. Joist hangers shall be equal to "LUS" for wood application and "LB" for steel weld-on application. Roof joist ties shall be equal to "H2.5T". H. Service condition - dry with moisture content at or below 19%

I. Laminated veneer lumber (LVL) shall have an allowable flexural stress (F<sub>b</sub>) of 2,600 psi (reduced by size factor) and an elastic modulus (E) of 1,900,000 psi.

A. Bob D. Campbell and Company, Inc. will review the General Contractor's (GC) shop drawings and related submittals (as indicated below) with respect to the ability of the detailed work, when complete, to be a properly functioning integral element of the overall structural system designed by Bob D. Campbell and Company, Inc. B. Prior to submittal of a shop drawing or any related material

to Bob D. Campbell and Company, Inc., the GC shall: 1) Review each submission for conformance with the means, methods, techniques, sequences and operations of construction and safety precautions and programs incidental thereto, all of which are the sole responsibility of the GC.

2) Review and approve each submission. 3) Stamp each submission as approved.

in service.

13. Shop Drawing Review:

stamp.

1705.3

roof diaphragms shall be edge nailed with 8d common nails

at 6" on center and nailed to intermediate framing and/or

blocking members with 8d common nails at 12" on center

C. Bob D. Campbell and Company, Inc. shall assume that no submission comprises a variation unless the GC advises Bob D. Campbell and Company, Inc. with written documentation. D. Shop drawings and related material (if any) required are

indicated below. Should Bob D. Campbell and Company, Inc. require more than ten (10) working days to perform the review, Bob D. Campbell and Company, Inc. shall so notify the

1) Concrete mix designs and material certificates including admixtures and compounds applied to the concrete after placement

2) Reinforcing steel shop drawings including erection drawings and bending details. Bar list will not be reviewed for correct quantities.

3) Structural steel shop drawings including erection drawings and piece details. Include joist, decking and connector submittals. Include miscellaneous framing specified on the structural drawings, but do not submit framing specified on non-structural drawings for Bob D.

Campbell and Company, Inc. review. 4) Structural steel connection design calculations submitted concurrently with structural steel shop drawings.

5) Construction and control joint plans and/or elevations. E. Bob D. Campbell and Company, Inc. shall review shop drawings and related materials with comments provided that each submission has met the above requirements. Bob D. Campbell and Company, Inc. shall return without comment unrequired material or submissions without GC approval

14. Statement of Structural Special Inspection:

A. The structural design for this project is based on completion of special inspections during construction in accordance with section 1704 of the 2018 International Building Code. The owner shall employ one or more qualified special inspectors to provide the required special inspections.

B. The following inspections and tests are required with the frequency (continuous or periodic) as defined within the referenced section or standard listed below. The General Contractor shall provide notification to the inspector when items requiring inspection are ready to be inspected and

provide access for those inspections. 1) Shop Fabrication - structural steel and steel bar joist per Section 1704.2.5 unless AISC certified shop 2) Steel Construction per Section 1705.2 and the quality

assurance requirements of AISC 341 Chapter J (as referenced by AISC 360)

3) Concrete Construction per Section 1705.3 and Table

Reinforcing Steel Placement

Bolts in Concrete Post Installed Anchors

Design Mix Verification

Concrete Sampling and Testing

Concrete Placement Structural Welding

Drill & Epoxy Bolts High Strength Bolting

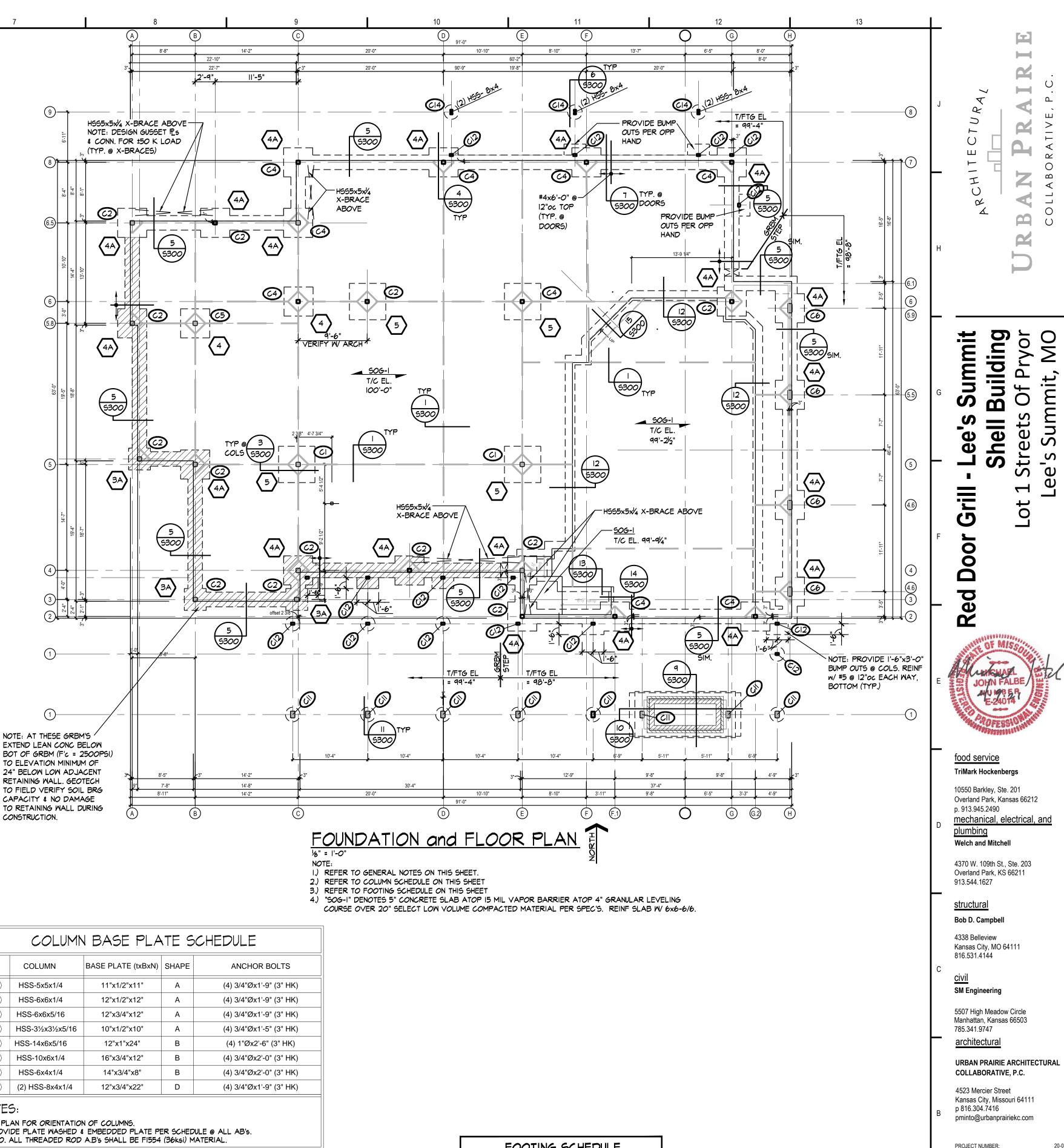
Verification of Soil Bearing Capacities C. The special inspector shall furnish inspection reports to the building official, owner, architect and structural engineer, and any other designated person.

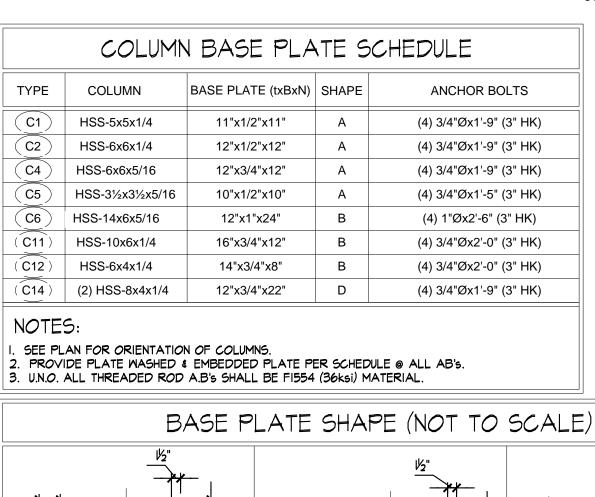
D. All discrepancies shall be brought to the immediate attention of the contractor for correction, then, if uncorrected, to the proper design authority, building official and structural

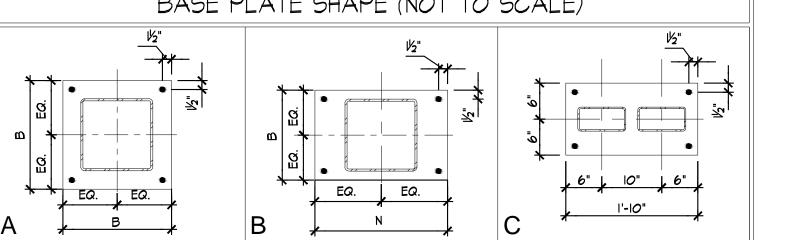
E. The special inspector shall submit a final signed report stating that the work requiring special inspection was, to the best of the inspector's knowledge, in conformance with the approved plans and specifications and the applicable workmanship provisions of the building code.

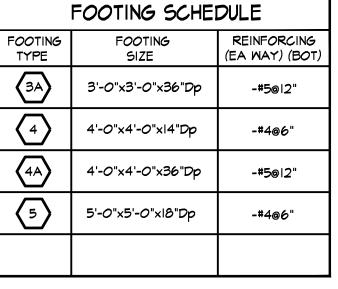
15. Copyright and Disclaimer:

A. All drawings in the structural set (S-series drawings) are the copyrighted work of Bob D. Campbell and company, Inc. These drawings may not be photographed, traced, or copies in any manner without the written permission of Bob D. Campbell and Company, Inc. Exception: Original drawings may be printed for distribution to the owner, architect, and general contractor for coordination, bidding, and construction. Subcontractors may not reproduce these drawings for any purpose or in any manner.





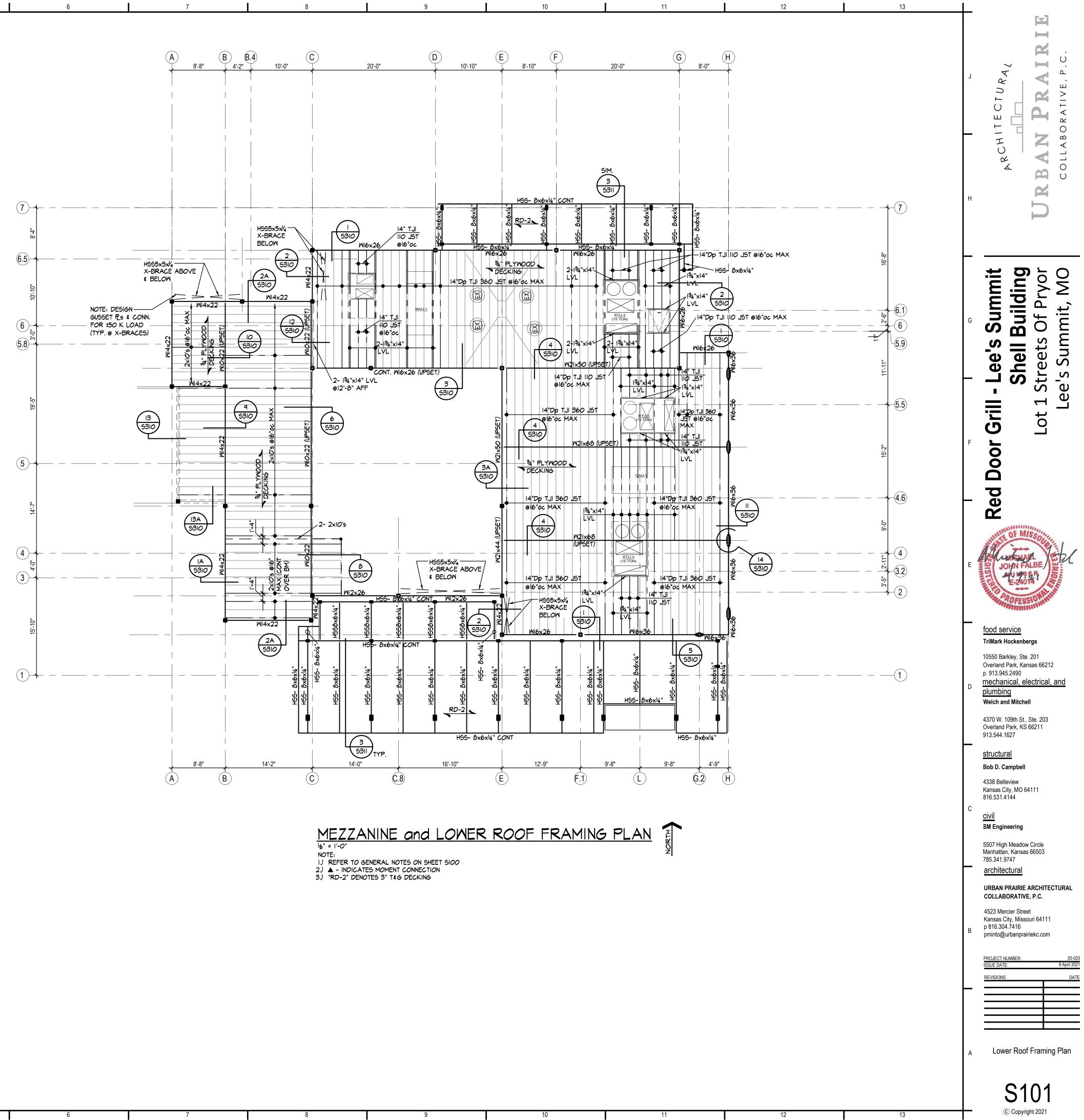




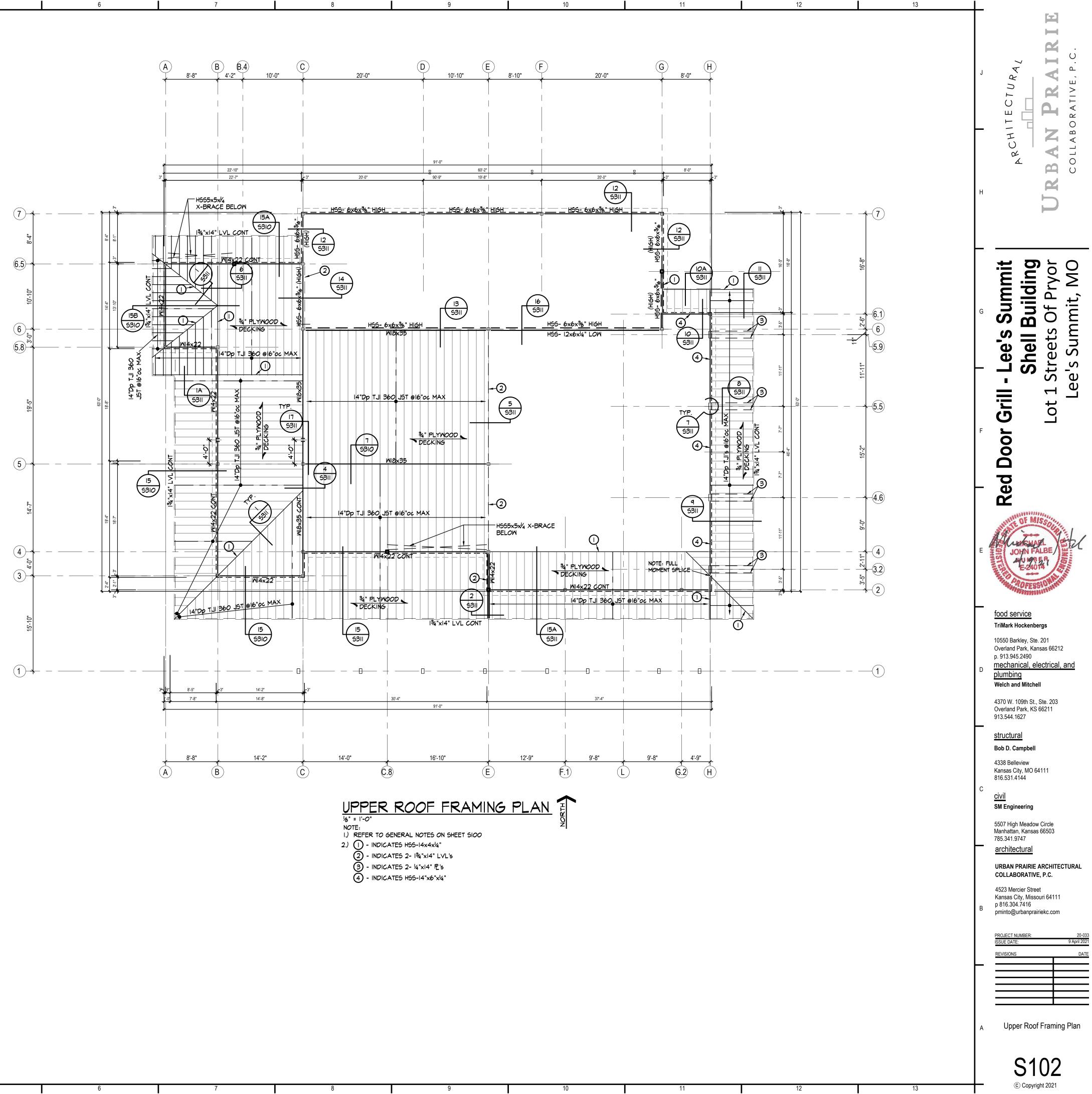
Foundation Plan

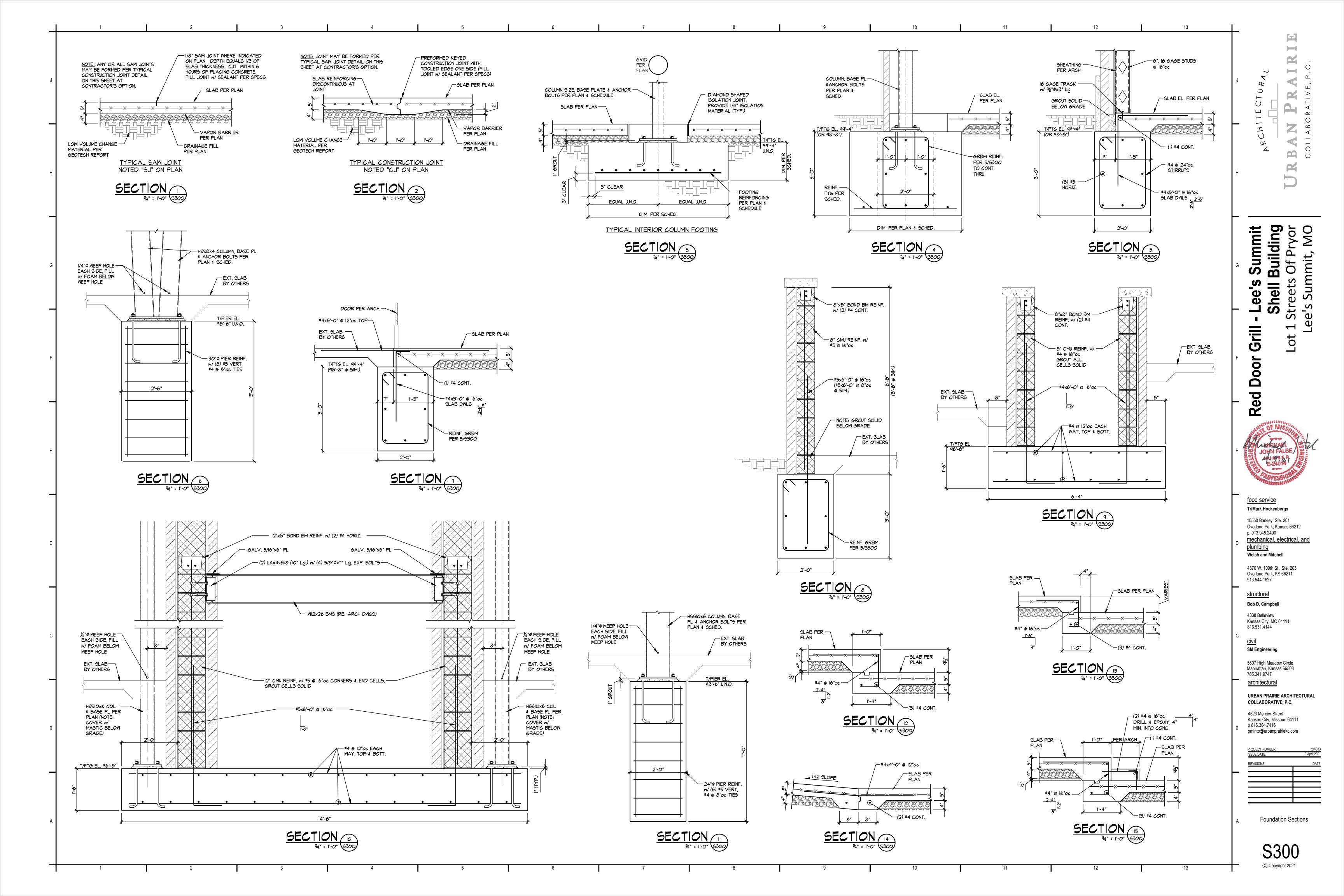


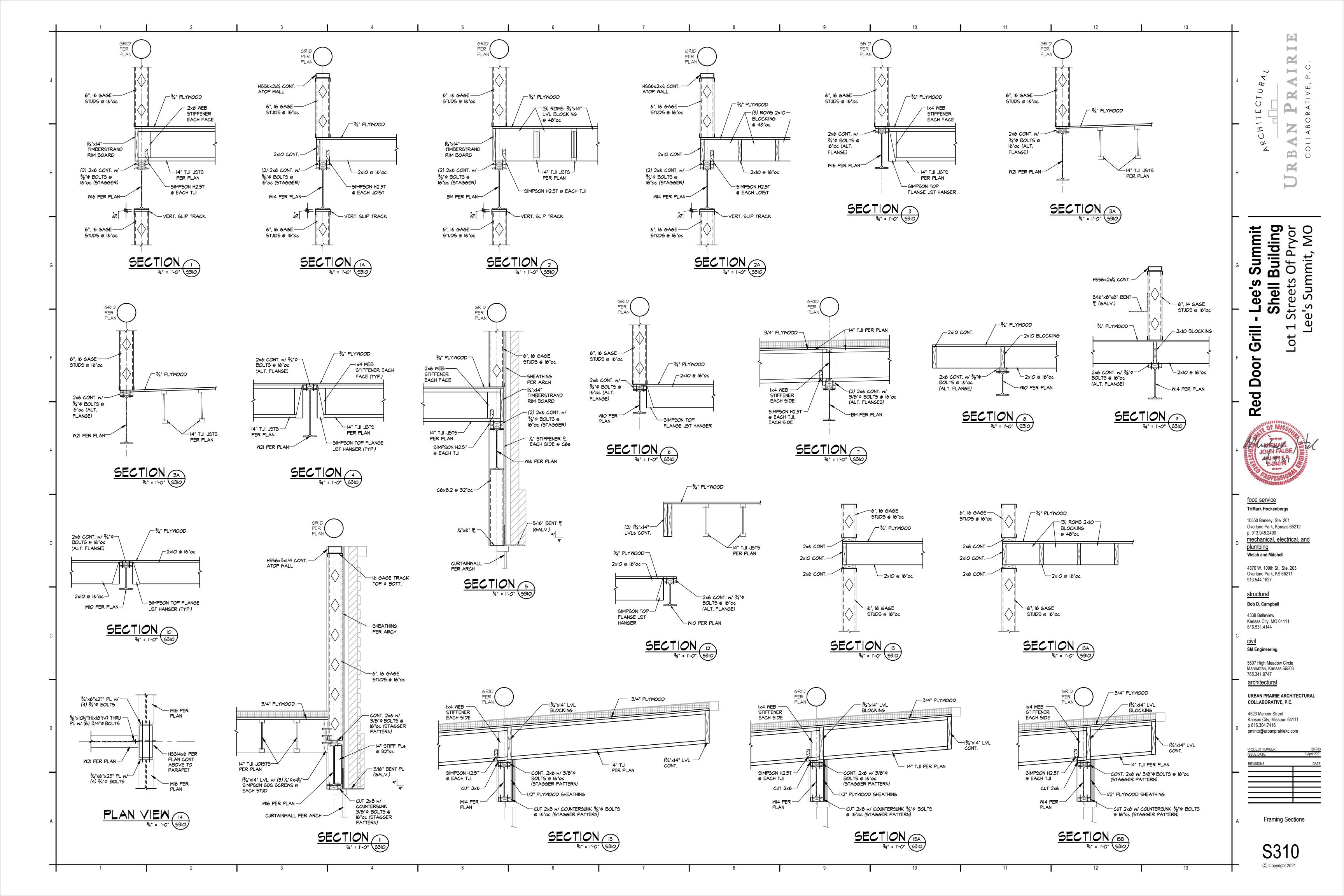
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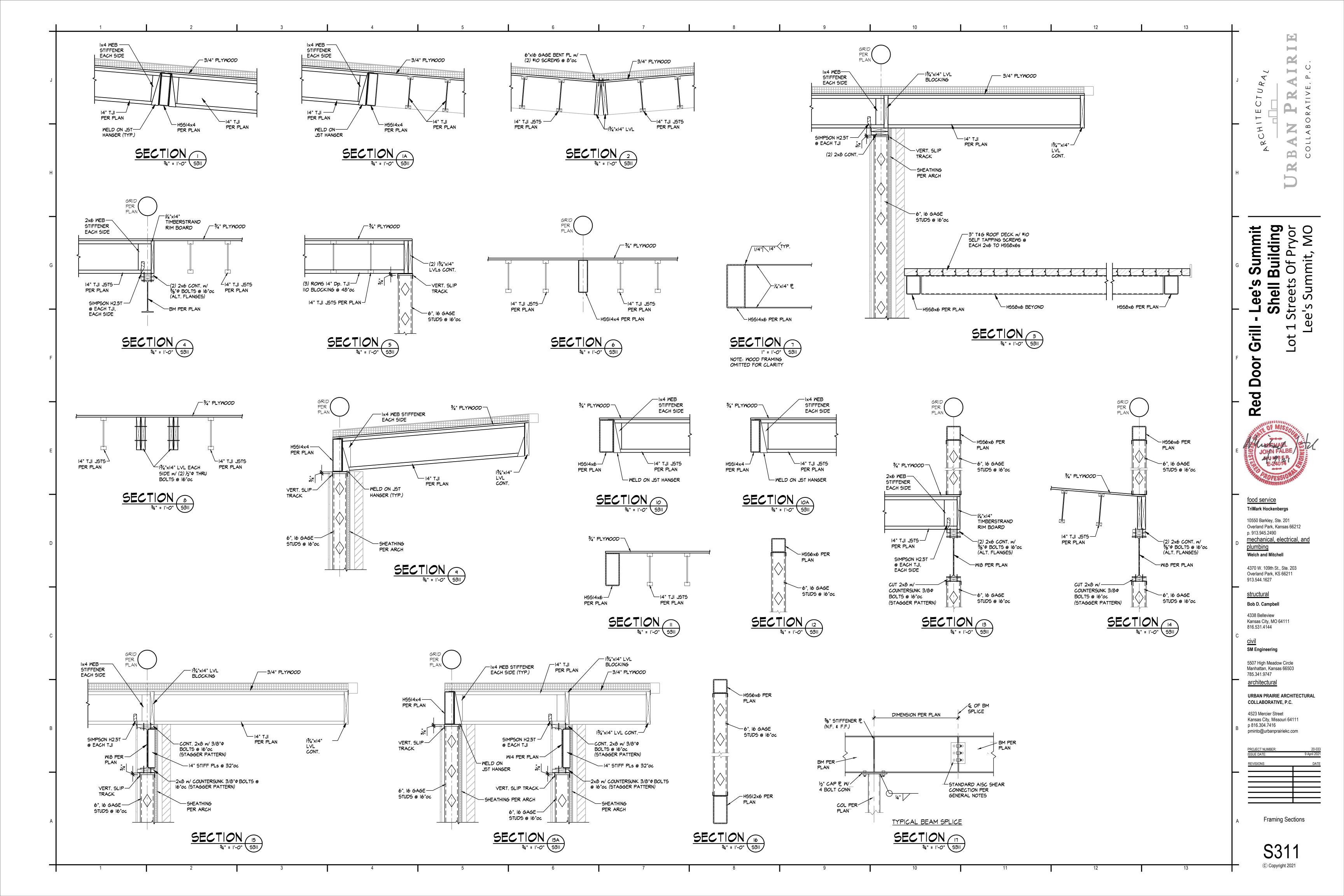


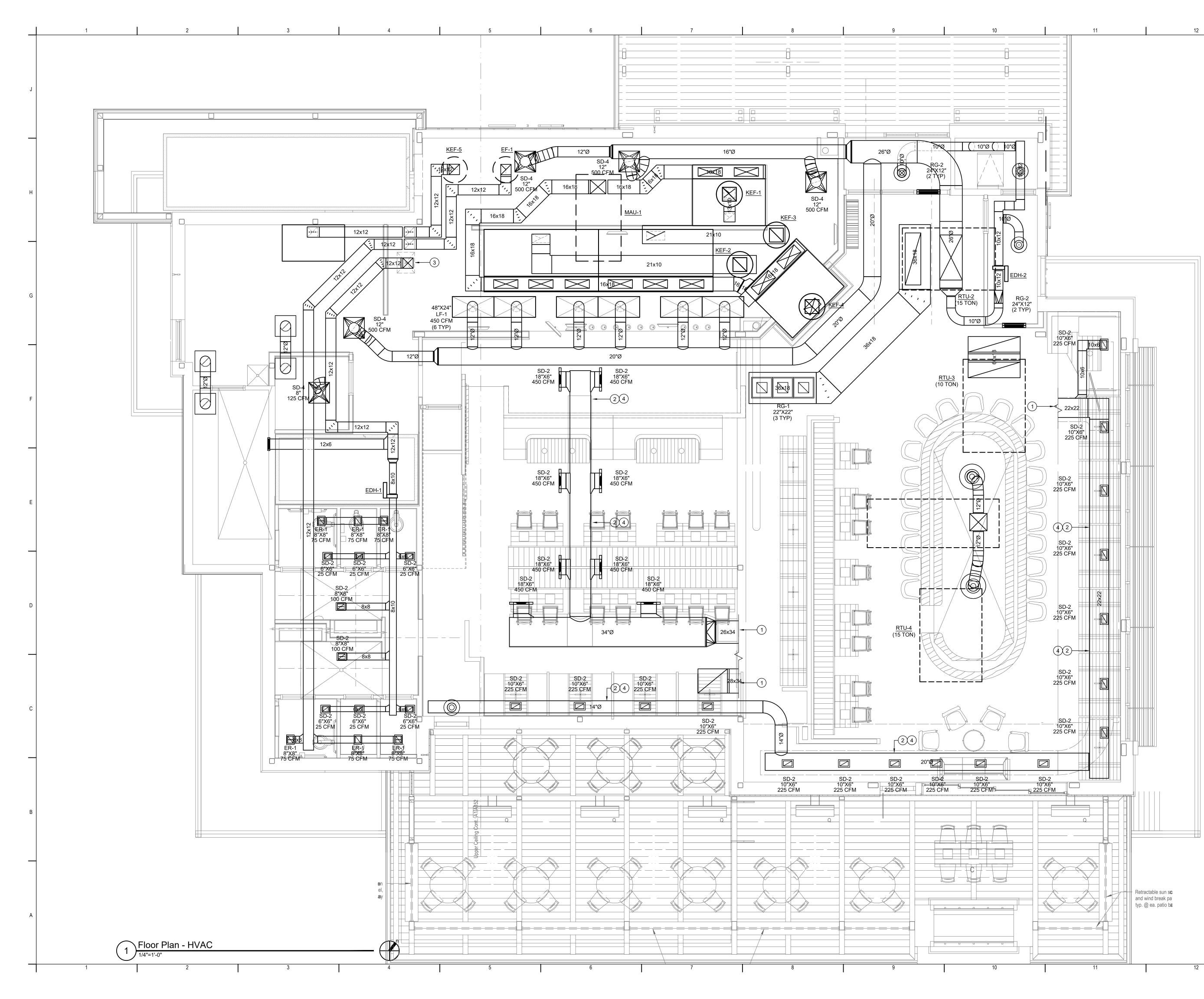
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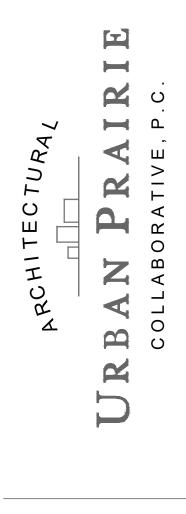






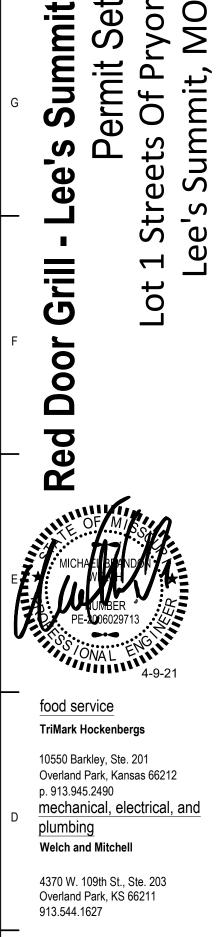


- GENERAL NOTES: 1. PRIOR TO SUBMITTING BID, VISIT THE JOB SITE AND BECOME FULLY ACQUAINTED WITH THE EXISTING CONDITIONS OF THE PROJECT. **REVIEW GENERAL NOTES, SPECIFICATIONS AND** OTHER DISCIPLINE'S DRAWINGS FOR ADDITIONAL REQUIREMENTS THAT MAY NOT BE SPECIFICALLY CALLED OUT IN THIS PORTION OF THE CONSTRUCTION DOCUMENTS. NOTIFY ARCHITECT, OWNER AND ENGINEER OF ANY DISCREPANCIES PRIOR TO SUBMISSION OF BID.
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- 4. INSTALL PIPING PARALLEL TO BUILDING LINES, UNLESS NOTED OTHERWISE.
- 5. COORDINATE LOCATION OF EQUIPMENT AND SUPPORTS WITH LOCATION OF ACCESS PANELS/DOORS TO ENABLE SERVICE OF EQUIPMENT. IF NO ACCESS PANEL IS SHOWN, PROVIDE ACCESS PANEL IN SIZE REQUIRED FOR MAINTENANCE OF EQUIPMENT. COORDINATE EXACT LOCATION WITH ARCHITECT PRIOR TO INSTALLATION.
- 6. SEAL PENETRATIONS THROUGH BUILDING COMPONENTS IN ACCORDANCE WITH LOCAL CODES. FIREPROOF PENETRATIONS THROUGH FIRE RATED COMPONENTS IN ACCORDANCE WITH U.L. REQUIREMENTS.
- 7. MODIFY EXISTING SPRINKLER SYSTEM TO ACCOMMODATE NEW WORK. DESIGN AND INSTALL PER NFPA13, LATEST EDITION.
- 8. COORDINATE EXACT ROUGH-IN REQUIREMENTS AND LOCATIONS FOR KITCHEN EQUIPMENT WITH KITCHEN EQUIPMENT PLANS PREPARED BY OTHERS.
- 9. ALL GREASE DUCTS SHALL BE FIELD FABRICATED, WLEDED, STAINLESS STEEL.
- PLAN NOTES:
- 1 SEE ROOF PLAN FOR CONTINUATION.
- 2 ROUTE DUCT AS HIGH AS POSSIBLE, ROUTE AT ROOF SLOPE.
- (3) 12"X12" SUPPLY AIR DUCT UP TO MEZZANINE ABOVE. SEE MEZZANINE PLAN FOR CONTINUATION.
- (4) INTERNALLY LINE DUCTWORK WITH 1/2" INSULATION.



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**URBAN PRAIRIE ARCHITECTURAL** COLLABORATIVE, P.C.

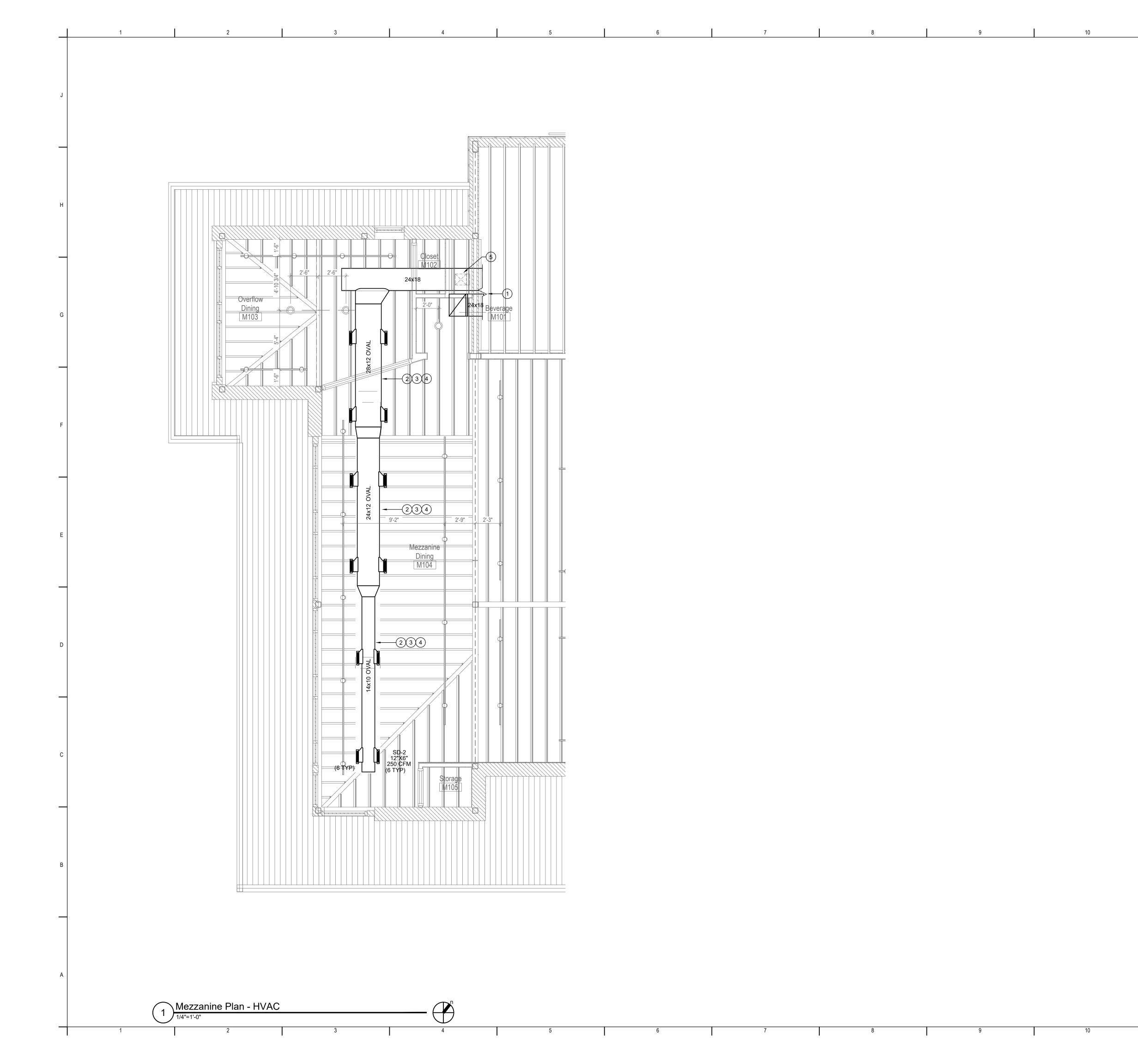
4523 Mercier Street Kansas City, Missouri 64111 p 816.304.7416 pminto@urbanprairiekc.com

Missouri Certificate of Authority: # PROJECT NUMBER: 20-033 10 March, 2021

| ISSUE DATE: | 10 March, 20 |
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Mechanical Floor Plan

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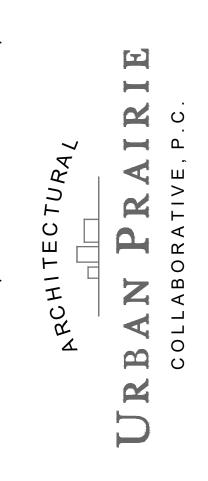
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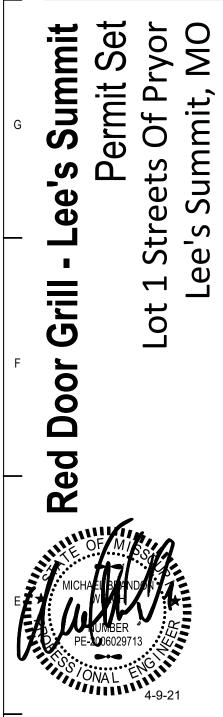
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- 9. ALL GREASE DUCTS SHALL BE FIELD FABRICATED, WLEDED, STAINLESS STEEL.

PLAN NOTES:

- 1 SEE ROOF PLAN FOR CONTINUATION.
- 2 ROUTE DUCT AS HIGH AS POSSIBLE, ROUTE AT ROOF SLOPE.
- 3 TRANSITION DUCT DOWN TO ELEVATION APPROVED BY
- ARCHITECT.
- (4) INTERNALLY LINE DUCTWORK WITH 1/2" INSULATION.
- 5 12"X12" SUPPLY AIR DUCT DOWN TO FLOOR BELOW. SEE FLOOR PLAN FOR CONTINUATION.





# food service

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pminto@urbanprairiekc.com Missouri Certificate of Authority: # PROJECT NUMBER:

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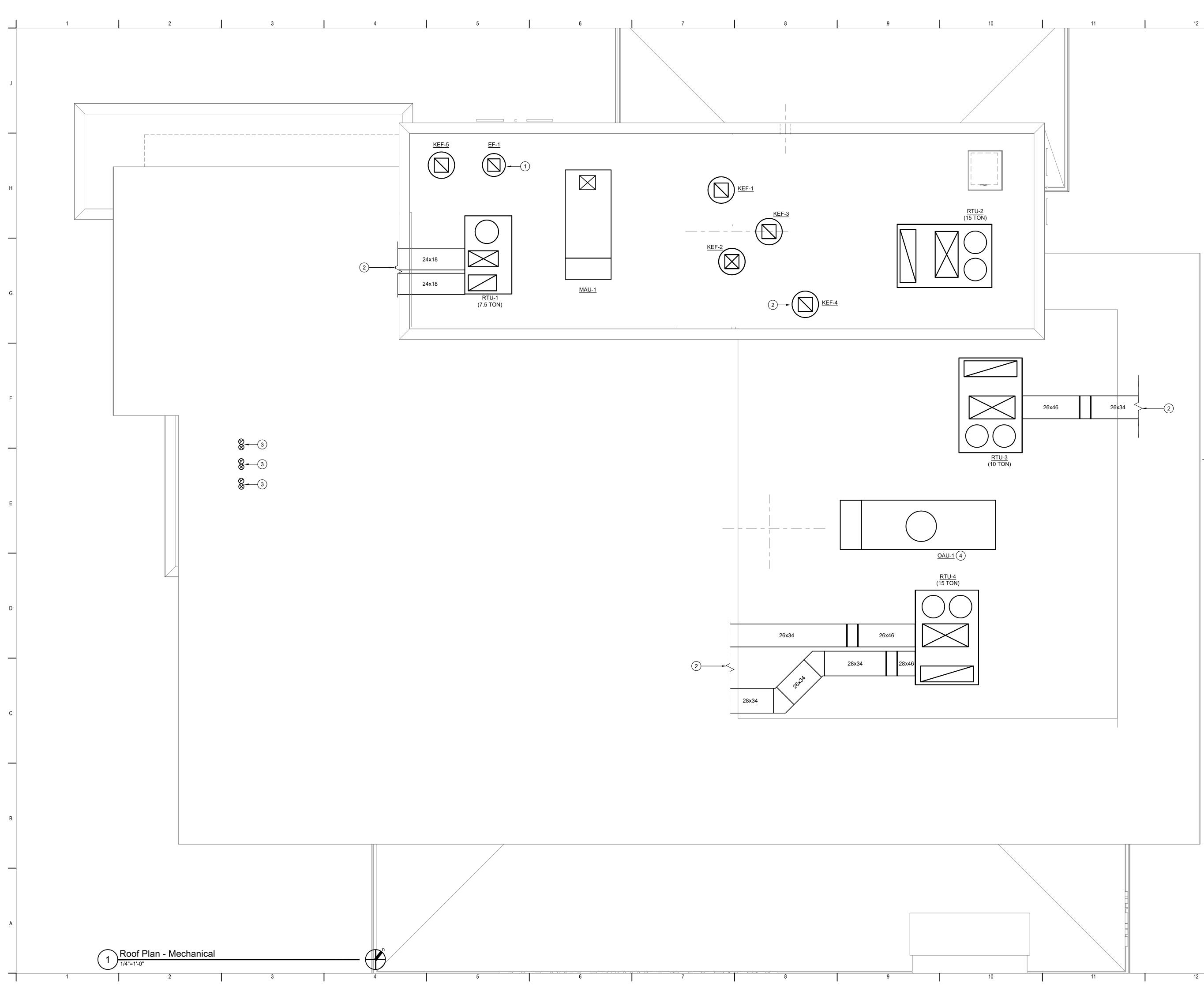
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 10 March, 2021

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Mechanical Mezzanine Plan

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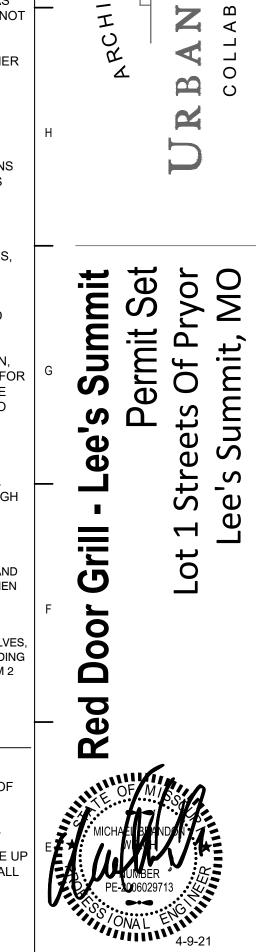
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- COORDINATE EXACT ROUGH-IN REQUIREMENTS AND LOCATIONS FOR KITCHEN EQUIPMENT WITH KITCHEN EQUIPMENT PLANS PREPARED BY OTHERS.
- . INSTALL VENTLESS GAS PRESSURE REDUCING VALVES, AT EACH PIECE OF GAS FIRED EQUIPMENT, INCLUDING EXISTING RTU'S, TO REDUCE GAS PRESSURE FROM 2 PSIG TO 1/4 PSIG

# PLAN NOTES:

- (1) MOUNT DISCHARGE OF FAN 3' ABOVE OUTSIDE AIR INTAKE FOR CLOSEST ROOF TOP UNIT.
- (2) SEE FLOOR PLANS FOR CONTINUATION. 3 6"Ø COMBUSTION AIR AND 6"Ø GAS FLUE UP THROUGH ROOF ABOVE. MATERIAL SHALL BE AS DIRECTED BY WATER HEATER MANUFACTURER. TERMINATE WITH APPROVED FITTING.
- (4) WIRE OAU-1 TO ENERGIZE WHEN THE HMUA-1 ENERGIZES. OAU-1 SHALL DELIVER ROOM NEUTRAL AIR TO THE SPACE AT ALL TIMES WHEN HMUA-1 IS OPERATING.



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food service TriMark Hockenbergs

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20-033 10 March, 2021 ISSUE DATE: DATE REVISIONS 

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Mechanical Roof Plan

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|         | UNIT INI  | FORMATION |            |   |
| UNIT    | MFG       | NOTES     |            |   |
| CALLOUT |           | NO.       | (BTUH)     |   |
| RH-1    | INFRASAVE | IO-152    | 50.0       | 1 |
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TITUS

2

AIR TERMINAL DEVICES SCHEDULE

PLAN MARK QUANTITY MANUFACTURER MODEL SERVICE MOUNT TYPE BORDER SIZE NECK SIZE VOLUME DAMPER

LAY-IN

LAY-IN

SURFACE

SURFACE

SURFACE

SURFACE

SURFACE

SURFACE

SURFACE

LAY-IN

LAY-IN

350FL EXHAUST SURFACE

350FL RETURN SURFACE

300FL SUPPLY SURFACE

PAR RETURN

PAR RETURN

300FL SUPPLY

300FL SUPPLY

300FL SUPPLY

TMR SUPPLY

TMR SUPPLY

TMR SUPPLY

OMNI SUPPLY

OMNI SUPPLY

300FL SUPPLY

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24"X24"

24"X24"

8"X8"

22"X22"

12"

24"X12"

18"X6"

12"X6"

8"X8"

10"X6"

6"X6"

8"

10"

12"

12"

8"

NOTES:

1. SUPPLY WITH PATIO PANEL, MOUNTING KIT AND FLEXIBLE GAS CONNECTOR.

| LAMINAR FLOW GRILLE SCHEDULE |       |        |         |        |        |       |  |  |  |  |  |  |
|------------------------------|-------|--------|---------|--------|--------|-------|--|--|--|--|--|--|
| PLAN                         | MFG.  | MODEL  | SERVICE | MOUNT  | VOLUME | NOTES |  |  |  |  |  |  |
| MARK                         |       | NO.    |         | TYPE   | DAMPER |       |  |  |  |  |  |  |
| LF-1                         | TITUS | TLF-SS | SUPPLY  | LAY IN | YES    | 1     |  |  |  |  |  |  |
|                              | NOTES |        |         |        |        |       |  |  |  |  |  |  |

NOTES: 1. SUPPLY IN SIZES SHOWN ON DRAWINGS

|         |           |         | ELECT    |          | HEATER  | SCHE   | DULE   |
|---------|-----------|---------|----------|----------|---------|--------|--------|
|         | UNIT INFC | RMATION | DUCT DIM | IENSIONS | EL      | EC HEA | TING C |
| UNIT    | MFG       | MODEL   | LENGTH   | HEIGHT   | AIRFLOW | EAT    | LAT    |
| CALLOUT |           | NO.     | (IN)     | (IN)     | (CFM)   | (°F)   | (°F)   |
| EDH-1   | INDEECO   | QUA     | 8        | 10       | 350     | 55     | 82.5   |
| EDH-2   | INDEECO   | QUA     | 10       | 12       | 475     | 55     | 95     |
|         |           |         |          |          |         |        |        |

NOTE 1: FURNISH WITH INTEGRAL NON-FUSED DISCONNECT SWITCH AND FACTORY CONTROLS.

4

YES

NO

NO

YES

| UNIT       WEIGHT       MFG       MODEL       VOLT/       MCA       MOCP       EXT       FLOW       HP       GAS       GAS       GAS       EAT       LAT       EAT       LAT       SHC       THC       FAN       # OF       AMB       TYPE         CALLOUT       (LBS)       MFG       MODEL       VOLT/       MCA       MOCP       EXT       FLOW       HP       GAS       GAS       GAS       EAT       LAT       LAT       SHC       THC       FAN       # OF       AMB       TYPE         CALLOUT       (LBS)       NO.       PHASE       VOLT/       (IN WC)       (CFM)       TYPE       INPUT       OUTPUT       (°F)       (°F)       (°F)       (MBH)       (MBH)       MDM       COMP       TEMP       (°F)       (°F)<   | UNIT<br>CALLOUT         WEIGHT<br>(LBS)         MFG         MODEL<br>NO.         VOLT/<br>PHASE         MCA<br>(AMPS)         MOCP<br>(AMPS)         EXT<br>STATIC<br>(IN WC)         FLOW<br>PTPE         IP         GAS<br>(MBH)         GAS<br>(VF)         EAT<br>(VF)         LAT<br>(VF)         LAT<br>(VF)         LAT<br>(MBH)         SHC<br>(MBH)         THC<br>(MBH)         FAN<br>MBH         # OF<br>MBH         AMB<br>MB         TYPE           OAU-1         1305         TRANE         OABD036A3         208/3         25.6         35         0.75         600         2.5         NAT         75         60         0         92.6         100/77         56.6/5.4         28.2         43.2         1         1         100         2" PLEATE           NOTES:         1.         SUPPLY UNIT WITH THE FOLLOWING OPTIONS:         A         FACTORY ROOF CURB/ CURB ADAPTOR.         A         FACTORY STARTER AND DISCONNECT.         C         CONDENSERCOIL HAIL GUARDS.         A         FACTORY STARTER AND DISCONNECT.         C         CONDENSESOR.         E         OUTDOOR HOOD WITH INSECT SCREEN.         F. HOT GAS REHEAT.   |                 |   |  |   | UNIT  | INFORMA                            |         |  |         |   |  | GAS BU  | RNER INFO | RMATION              | J  | Г                                  | X COIL INF                                |       | )N        |     |      |     | FILTER           |
|--|---|-----------------|---|--|---|---|------------------------------------|---------|--|---------|---|--|---|-----------|----------------------|--|------------------------------------|---|-------|-----------|-----|------|-----|------------------|
| OAU-1       1305       TRANE       OABD036A3       208/3       25.6       35       0.75       600       2.5       NAT       75       60       0       92.6       100/77       56.6/6.4       28.2       43.2       1       1       100       2" PLEAT         NOTES:         1. SUPPLY UNIT WITH THE FOLLOWING OPTIONS:         A.       FACTORY ROOF CURB/ CURB ADAPTOR.         B.       FACTORY STARTER AND DISCONNECT.       C.       CONDENSER COIL HAIL GUARDS.       VIII AND DISCONNECT.         D.       DIGITAL SCROLL COMPRESSOR.       E.       OUTDOOR HOOD WITH INSECT SCREEN.       VIII NISECT SCREEN.         F.       HOT GAS REHEAT.       HOT GAS REHEAT.       VIII NISECT SCREEN.       VIII NISECT SCREEN.  | Image: control to the contro |                 |   | MFG  |   | VOLT/   |                                    | MOCP    |  |         |   |  | GAS   | GAS       | EAT                  | LAT  | EAT                                | LAT                                       | SHC   | THC       |     |      |     |                  |
| OAU-1         1305         TRANE         OABD036A3         208/3         25.6         35         0.75         600         2.5         NAT         75         60         0         92.6         100/77         56.6/56.4         28.2         43.2         1         1         100         2" PLEAT           NOTES:           1.         SUPPLY UNIT WITH THE FOLLOWING OPTIONS:           A.         FACTORY ROOF CURB/ CURB ADAPTOR.         B.         FACTORY STARTER AND DISCONNECT.         C.         CONDENSER COIL HAIL GUARDS.         CONDENSER COIL HAIL GUARDS.         CONDENSER COIL HAIL GUARDS.         CONDENSER COIL HAIL GUARDS.         CONTDOOR HOOD WITH INSECT SCREEN.         F.         HOT GAS REHEAT.         F.         HOT GAS         F.         HOT GAS REHEAT.         F.         HOT GAS REHEAT.         F.         HOT GAS         F.         HOT GAS         F.         HOT GAS REHEAT.         F.         HOT GAS         F.         HOT GAS | OUL1         1386         TRANE         OARDONAG         296         15         007         60         0         976         1007         96         976         1007         96         976         1007         96         976         1007         96         976         1007         96         976         1007         96         976         1007         96         976         1007         96         976         1007         96         976         1007         96         976         1007         96         976         1007         96         976         1007         96         976         1007         96         100         177         96         976         1007         976         100         177         96         976         1007         976         100         100         177         96         976         1007         100         10   | CALLOUT         | (LBS)   |  | NO.   | PHASE   |                                    | (AMPS)  |  | (CFM)   |   | TYPE   |   | 1         | (°F)                 | (°F)   | (°F)                               | (°F)                                      | (MBH) | (MBH)   I | NUM | COMP |     |                  |
| <ol> <li>SUPPLY UNIT WITH THE FOLLOWING OPTIONS:</li> <li>A. FACTORY ROOF CURB/ CURB ADAPTOR.</li> <li>B. FACTORY STARTER AND DISCONNECT.</li> <li>C. CONDENSER COIL HAIL GUARDS.</li> <li>D. DIGITAL SCROLL COMPRESSOR.</li> <li>E. OUTDOOR HOOD WITH INSECT SCREEN.</li> <li>F. HOT GAS REHEAT.</li> </ol>   | <ul> <li>Supery UNIT WITH THE FOLLOWING OPTIONS:</li> <li>A FACTORY STATER AND DISCONNECT.</li> <li>C DISCONNECT.</li> <li>D DIGITAL SCROLL COMPRESSOR</li> <li>D DIGITAL SCROLL COMPRESSOR</li> <li>G FACTORY CONTROLS.</li> </ul>   | OAU-1           | 1305  | TRANE  | OABD036A3   | 208/3   | 25.6                               | 35      | · /  | 600     | 2.5   | NAT  | · ,   | · · ·     | 0                    | 92.6   | 100/77                             | 56.6/56.4                                 | 28.2  | 43.2      | 1   | 1    | ( ) | 2" PLEATE        |
|  | FILTER ACCESS PANEL ROOFTOP UNIT  |                 |   | <ul> <li>A. FACTO</li> <li>B. FACTO</li> <li>C. COND</li> <li>D. DIGITO</li> <li>E. OUTDO</li> <li>F. HOT G</li> </ul> | DRY ROOF CL<br>DRY STARTER<br>ENSER COIL I<br>AL SCROLL CO<br>OOR HOOD V<br>GAS REHEAT. | IRB/ CURE<br>AND DIS(<br>HAIL GUAF<br>OMPRESS<br>VITH INSE( | 3 ADAPTO<br>CONNECT<br>RDS.<br>OR. |         |  |         |   |  |   |           |                      |  |                                    |   |       |           |     |      |     |                  |
| RETURN AIR DUCT  |   | PROVIDI         | ECONOMIZEF<br>AIR F<br>RETURI<br>FLEXIBLE C<br>E FACTORY R                | R HOOD<br>=LOW<br>N AIR DUC<br>CONNECTIO   |   | ROC   |                                    |         |  | UNIT PO | WER<br>E DR<br>S SHAI<br>TAP<br>RB MU           | CONNE<br>RAIN<br>LL BE M<br>PER AS F<br>JST BE L                     | CTION<br>ANUFACT<br>REQUIRED<br>_EVEL.                                |           | C                    | OVER TOP<br>SECURE [   | P OF CU                            | rb,<br>Drk                                |       |           |     |      |     | SECI             |
| AIR FLOW-<br>RETURN AIR DUCT<br>FLEXIBLE CONNECTION<br>PROVIDE FACTORY ROOF CURB TO<br>ENSURE THAT UNIT SITS LEVEL.<br>ROOF OPENING<br>CONTROL AND POWER CIRCUITS.<br>SEE ELECTRICAL PLANS.<br>PROVIDE 2 LAYERS OF 5/8" GYP BOARD<br>FOR SOUND REDUCTION<br>CURB WIDTH<br>ROOF OPENINGS FOR SUPPLY AND RETURN AIR<br>DUCTS SHALL BE AS SMALL AS POSSIBLE.<br>FOR SOUND RETURN AIR<br>DUCTS SHALL BE AS SMALL AS POSSIBLE.  | TO ROOF WITH<br>SCREWS, PINS,<br>OR BOLTS<br>TO ROOF WITH<br>SCREWS, PINS,<br>OR BOLTS<br>TO ROOF WITH<br>SCREWS, PINS,<br>OR BOLTS<br>STEEL ANGLE IRON<br>STEEL ANGLE IRON<br>SECURELY TO DUCT<br>AND ROOF STRUCTURE   | PROVIDI<br>ENSI | ECONOMIZEF<br>AIR F<br>RETURI<br>FLEXIBLE C<br>E FACTORY R<br>URE THAT UN | R HOOD<br>FLOW<br>N AIR DUC<br>CONNECTIO   | T ON<br>B TO VEL.   | ROO   |                                    | ROOF OF | UNIT CON<br>ROC<br>WIT<br>TOF<br>CONTR<br>SEE EL | UNIT PO | POWER<br>S SHAI<br>TAP<br>B ML<br>POWI<br>AL PL | CONNE<br>RAIN<br>LL BE M<br>PER AS F<br>JST BE L<br>PER CIRC<br>ANS. | CTION<br>ANUFACT<br>REQUIRED<br>EVEL.<br>CUITS.<br>DF 5/8" GY<br>FION |           | SE<br>TC<br>SC<br>OF | ECURE CI<br>CO CURE CI<br>CO CURE CI<br>D ROOF V<br>CREWS, F<br>R BOLTS<br>FASTEN<br>STEEL A<br>SECURE | P OF CU<br>DUCTWO<br>NAILER<br>JRB | RB,<br>DRK<br>DRK<br>VIIII<br>CON<br>VUCT |       |           |     |      |     | PREFAB<br>TREATE |

| 5 | 6 | 7 | 8 | 9 | 10 |
|---|---|---|---|---|----|
|   |   |   |   |   |    |

ROOF TOP UNIT SCHEDULE

| L |         |        | -       |       |        |       |         |        |         |       |    |      |      |          |          |       |       |      |        |          |               |       |    |
|---|---------|--------|---------|-------|--------|-------|---------|--------|---------|-------|----|------|------|----------|----------|-------|-------|------|--------|----------|---------------|-------|----|
| ſ |         |        |         |       |        | UNIT  | INFORMA | TION   |         |       |    |      | G    | AS BURNE | R INFORM | ATION |       |      | DX COI | L INFORM | <b>MATION</b> |       |    |
| I | UNIT    | WEIGHT | NOMINAL | MFG   | MODEL  | VOLT/ | MCA     | MOCP   | EXT     | FLOW  | HP | GAS  | EFF. | GAS      | GAS      | EAT   | LAT   | EAT  | LAT    | SHC      | THC           | STEPS | F/ |
| I | CALLOUT | (LBS)  | TONS    |       | NO.    | PHASE |         | (AMPS) | STATIC  | (CFM) |    | TYPE | (%)  | INPUT    | OUTPUT   | (°F)  | (°F)  | (°F) | (°F)   | (MBH)    | (MBH)         | (#)   | N  |
|   |         |        |         |       |        |       |         |        | (IN WC) |       |    |      |      | (MBH)    | (MBH)    |       |       |      |        |          |               |       |    |
|   | RTU-1   | 1069   | 7.5     | TRANE | YSC092 | 208/3 | 39.3    | 50     | 0.9     | 3000  | 1  | NAT  | 80   | 200      | 160      | 65    | 114.4 | 80   | 55     | 81.0     | 90            | 3     |    |
|   | RTU-2   | 2519   | 15      | TRANE | YSD180 | 208/3 | 75      | 100    | 0.9     | 6000  | 5  | NAT  | 80   | 250      | 200      | 65    | 95.9  | 80   | 55     | 162.0    | 180           | 3     |    |
|   | RTU-3   | 1399   | 10      | TRANE | YSC120 | 208/3 | 49.6    | 60     | 0.9     | 4000  | 3  | NAT  | 80   | 250      | 200      | 65    | 111.3 | 80   | 55     | 108.0    | 120           | 3     |    |
| ſ | RTU-4   | 2519   | 15      | TRANE | YSD180 | 208/3 | 75      | 100    | 0.9     | 6000  | 5  | NAT  | 80   | 250      | 200      | 65    | 95.9  | 80   | 55     | 162.0    | 180           | 3     |    |

NOTES:

1. SUPPLY UNIT WITH THE FOLLOWING OPTIONS: A. FACTORY ROOF CURB/ CURB ADAPTOR.

B. FACTORY STARTER AND DISCONNECT.

C. CONDENSER COIL HAIL GUARDS.

D. ECONOMIZER WITH BAROMETRIC RELIEF.

E. OUTDOOR AND RELIEF AIR HOODS, WITH INSECT SCREEN.

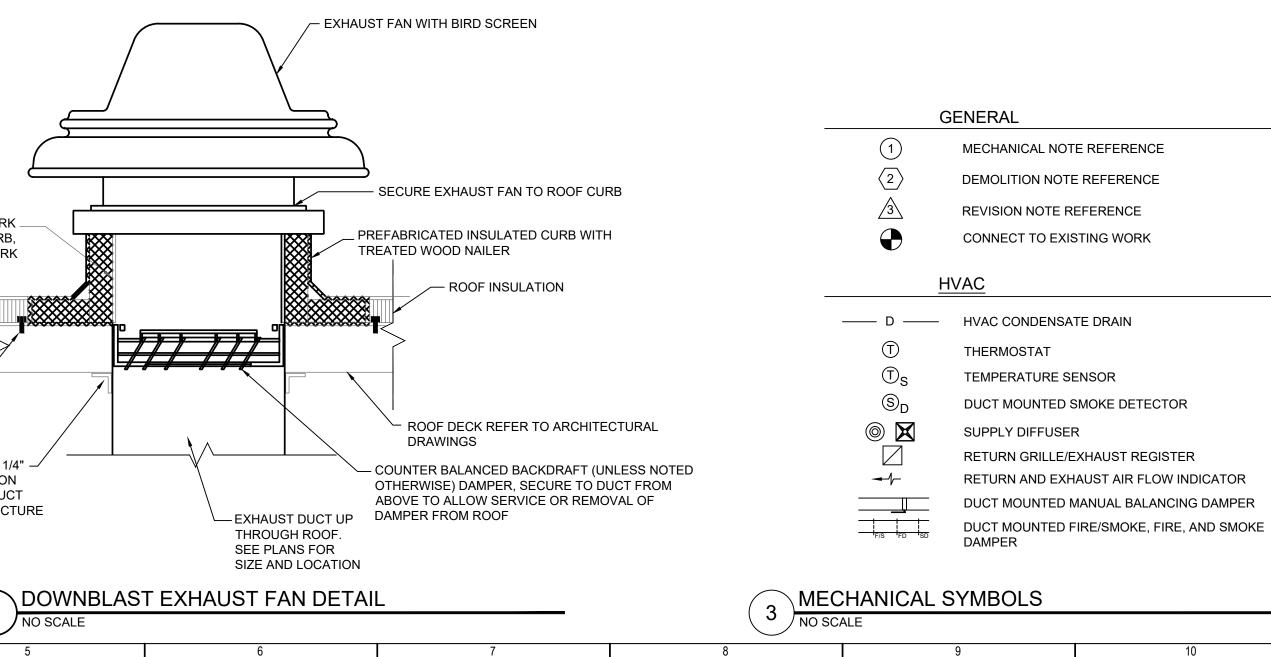
F. WIRED THERMOSTATS AND TEMPERATURE SENSOR. WIRELESS CONTROLS ARE NOT ACCEPTABLE.

2. SUPPLY WITH 2 COMPRESSORS.

| E                  |      |       |       |       |                  |      |       | EXHAUS  | T FAN SCH | IEDULE |     |       |       |
|--------------------|------|-------|-------|-------|------------------|------|-------|---------|-----------|--------|-----|-------|-------|
| G COIL INFORMATION |      |       |       |       | UNIT INFORMATION |      |       |         |           |        |     |       |       |
| ٩T                 | CAP  | STEPS | VOLT/ | NOTES | UNIT             | MFG  | MODEL | TYPE    | EXT       | FLOW   | HP  | VOLT/ | NOTES |
| F)                 | (KW) | (#)   | PHASE |       | CALLOUT          |      | NO.   |         | STATIC    | (CFM)  |     | PHASE |       |
| 2.5                | 3.0  | SCR   | 208/3 | 1     |                  |      |       |         | (IN WC)   |        |     |       |       |
| 5                  | 6.0  | SCR   | 208/3 | 1     | EF-1             | COOK | ACED  | DNBLAST | 0.5       | 450    | 1/2 | 120/1 | 1     |

NOTES: 1. SUPPLY WITH FACTORY STARTER, DISCONNECT, ECM MOTOR WITH SPEED CONTROLLER,

INSECT SCREEN AND ROOF CURB.



| 13 | BRCHITECTURAL<br>BRCHITECTURAL<br>DIRBAN PRAIRIE<br>COLLABORATIVE, P.C.  |  |
|----|--|--|
|    | Red Door Grill - Lee's Summit<br>Permit Set<br>Lot 1 Streets Of Pryor<br>Lee's Summit, MO  |  |
|    | food serviceTriMark Hockenbergs10550 Barkley, Ste. 201Overland Park, Kansas 66212p. 913.945.2490mechanical, electrical, andplumbingWelch and Mitchell4370 W. 109th St., Ste. 203   |  |
|    | Overland Park, KS 66211<br>913.544.1627<br>Structural<br>Bob D. Campbell<br>4338 Belleview<br>Kansas City, MO 64111<br>816.531.4144<br>C<br>C<br>C<br>C<br>Civil<br>SM Engineering<br>5507 High Meadow Circle<br>Manhattan, Kansas 66503<br>785.341.9747<br>architectural<br>URBAN PRAIRIE ARCHITECTURAL<br>COLLABORATIVE, P.C.<br>4523 Mercier Street<br>Kansas City, Missouri 64111<br>p 816.304.7416<br>pminto@urbanprairiekc.com<br>Missouri Certificate of Authority: #<br>PROJECT NUMBER: 20-033<br>ISSUE DATE: 10 March, 2021 |  |
| 13 | A Mechanical Schedules & Details<br>Mechanical Schedules & Details<br>Mechanical Schedules & Details   |  |

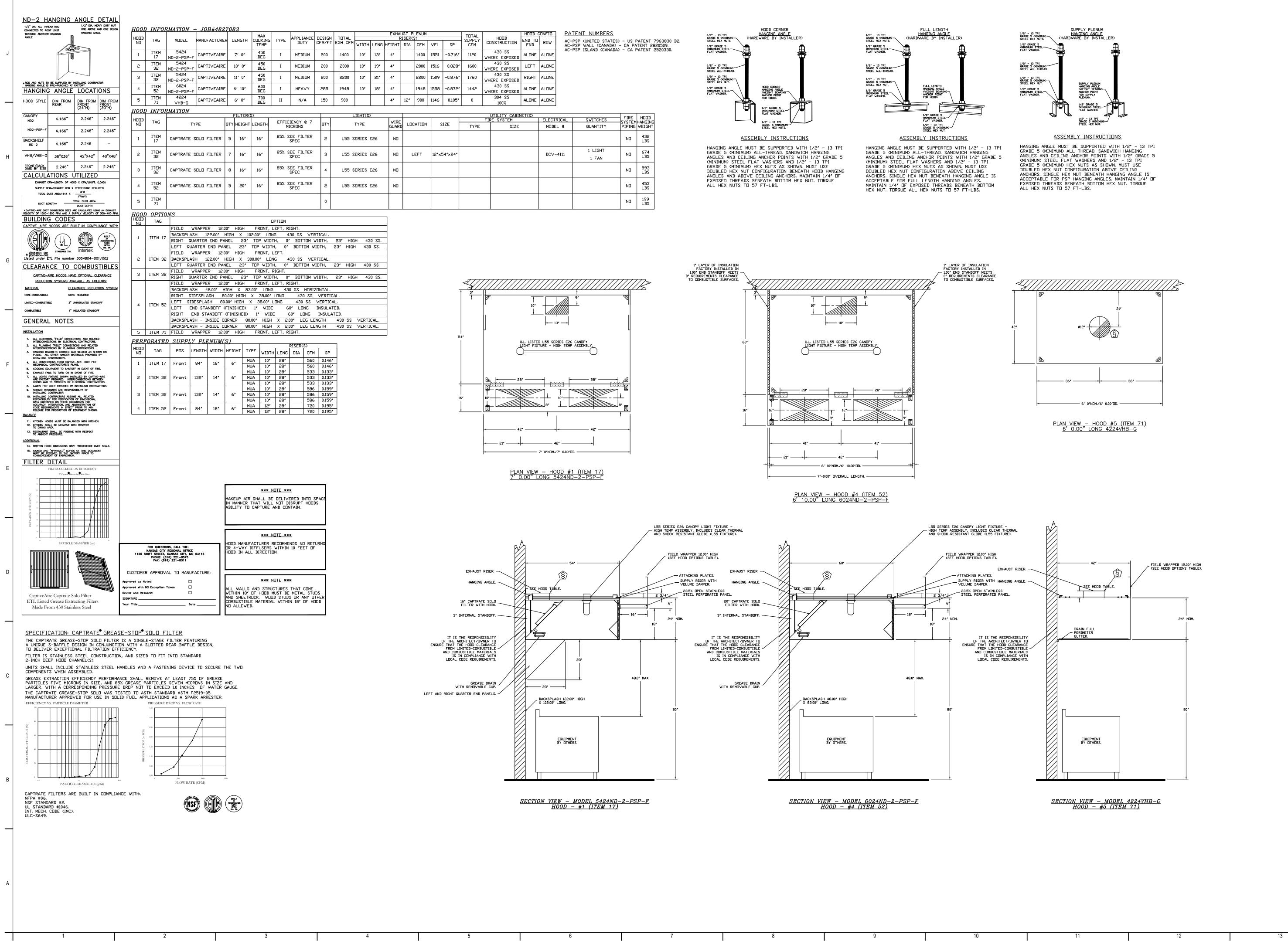
FILTER FAN # OF AMB TYPE NOTES NUM COMP TEMP (°F) 1 2 100 2" PLEATED 1,2 1 2 100 2" PLEATED 1,2 
 1
 2
 100
 2" PLEATED

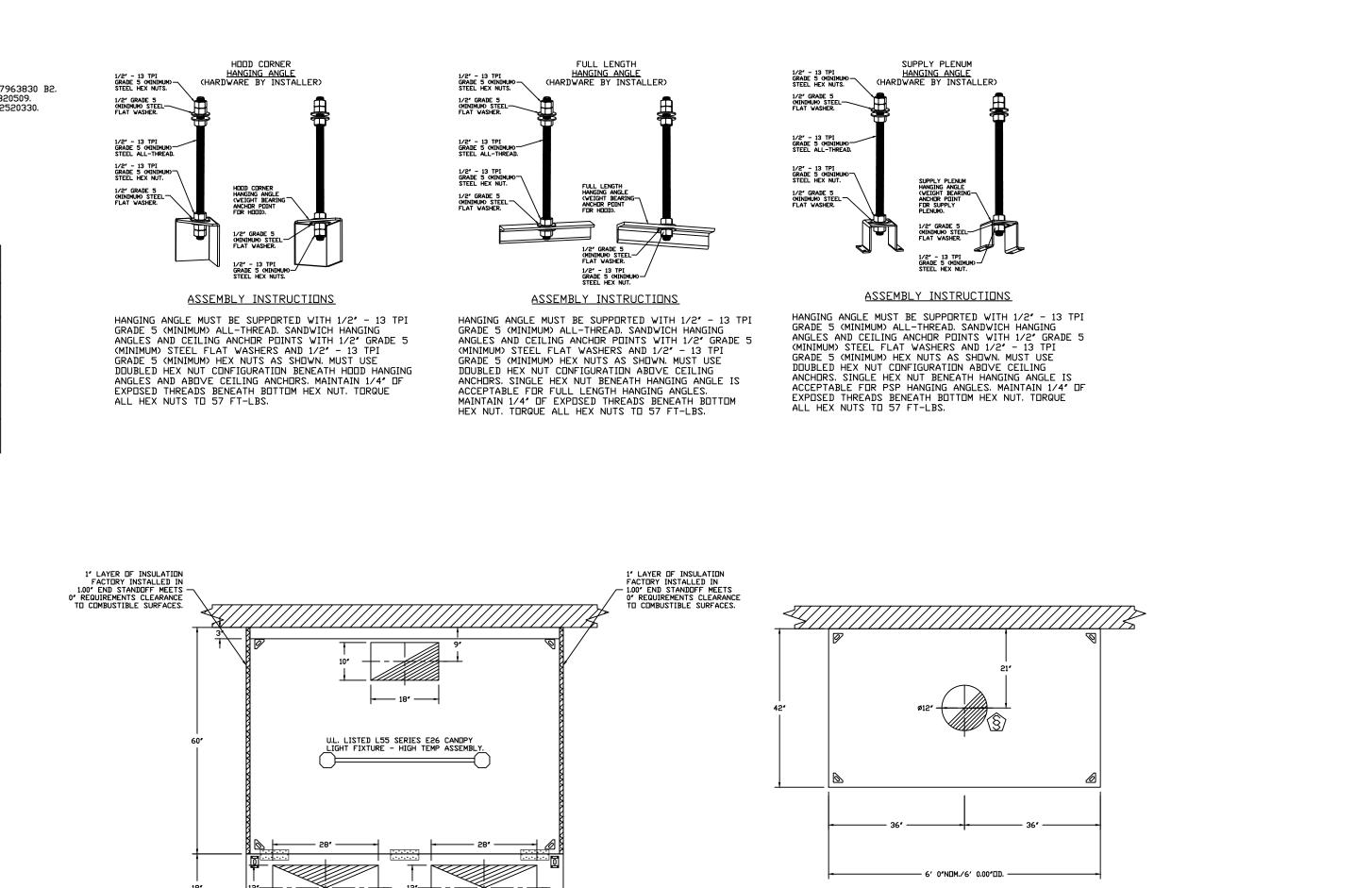
 1
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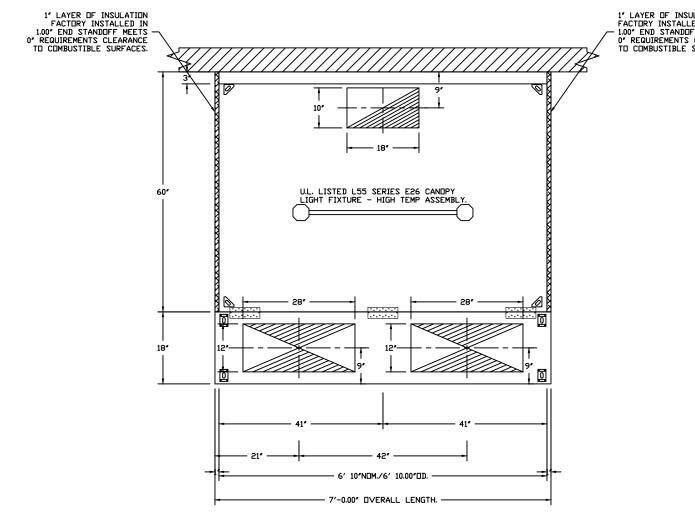
11

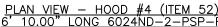
12



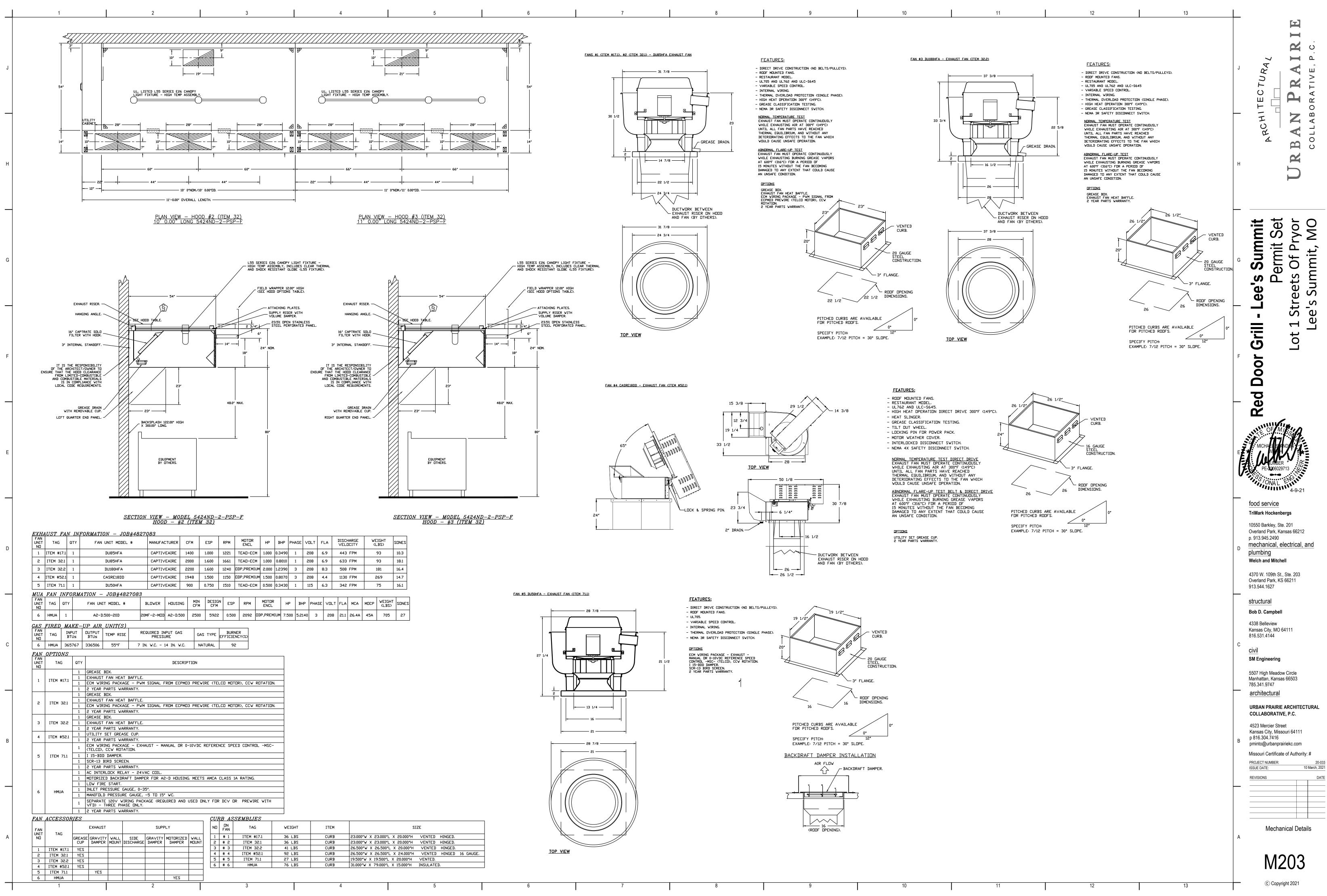


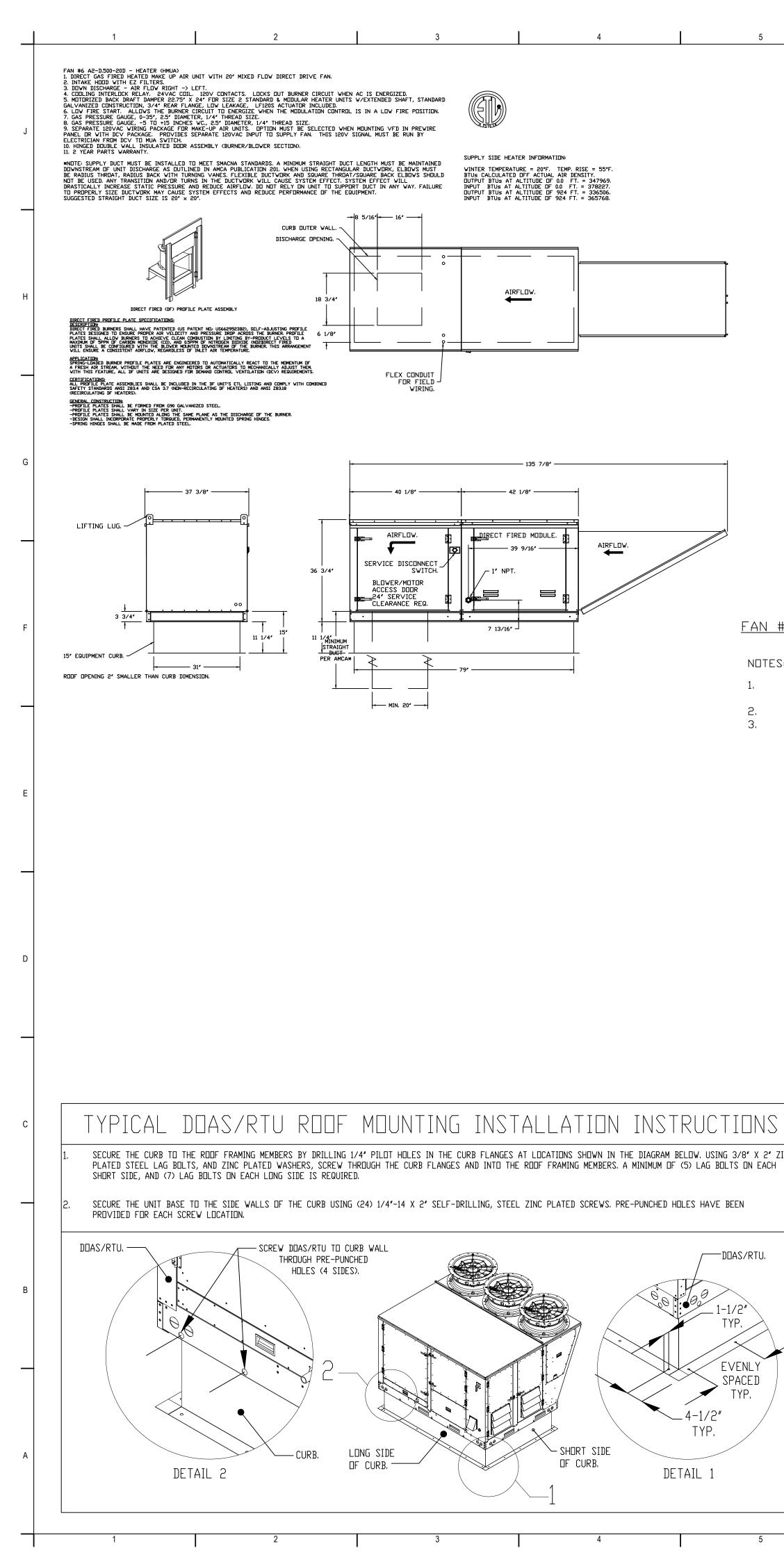
| 6″ | 1120 | WHERE EXPOSED           | ALONE | ALONE          |          |          |    |
|----|------|-------------------------|-------|----------------|----------|----------|----|
| 8' | 1600 | 430 SS<br>WHERE EXPOSED | LEFT  | ALONE          |          |          |    |
| 6' | 1760 | 430 SS<br>WHERE EXPOSED | RIGHT | ALONE          |          |          |    |
| 2' | 1442 | 430 SS<br>WHERE EXPOSED | ALONE | ALONE          |          |          |    |
| 5″ | 0    | 304 SS<br>100%          |       | ALONE          |          |          |    |
|    |      |                         |       |                |          |          |    |
|    |      |                         | ET(S) |                | DIGAL    |          | ⊢₣ |
|    |      | FIRE SYSTEM             |       | ELECT          | SWITCHES | -sŸ      |    |
|    | TYPE | SIZE                    |       | MODE           | L #      | QUANTITY | PI |
|    |      |                         |       |                |          |          |    |
|    |      |                         |       | DOV (          |          | 1 LIGHT  |    |
| -  |      |                         |       | DCV-4111 1 FAN |          |          |    |
|    |      |                         |       |                |          |          |    |





| J  | ARCHITECTURAL  | URBAN PRAIRIE   | COLLABORATIVE, P.C.                |
|----|--|---|------------------------------------|
| G  | I - Lee's Summit<br>Permit Set   | Lot 1 Streets Of Pryor  | -ee's Summit, MO                   |
| F  | Red Door Gril  | Lot   |                                    |
| J  | PE-1006029   | 4-9-21  |                                    |
| D  | food service<br>TriMark Hockenber<br>10550 Barkley, Ste<br>Overland Park, Kar<br>p. 913.945.2490<br>mechanical, el<br>plumbing<br>Welch and Mitcher  | . 201<br>nsas 66212<br><b>ectrical, a</b> l   | nd                                 |
|    | 4370 W. 109th St.,<br>Overland Park, KS  | Ste. 203  |                                    |
| -  | 913.544.1627   | 66211   |                                    |
| c  | 913.544.1627<br><u>structural</u><br>Bob D. Campbell<br>4338 Belleview<br>Kansas City, MO 6<br>816.531.4144<br><u>Civil</u><br><u>SM Engineering</u><br>5507 High Meadow<br>Manhattan, Kansas  | 4111<br>v Circle  |                                    |
| СВ | Structural<br>Bob D. Campbell<br>4338 Belleview<br>Kansas City, MO 6<br>816.531.4144<br>Civil<br>SM Engineering<br>5507 High Meadow<br>Manhattan, Kansas<br>785.341.9747<br>architectural<br>URBAN PRAIRIE<br>COLLABORATIVE<br>4523 Mercier Stree<br>Kansas City, Misso<br>p 816.304.7416<br>pminto@urbanprai<br>Missouri Certificate<br>PROJECT NUMBER:   | 4111<br>v Circle<br>s 66503<br>ARCHITECT<br>E, P.C.<br>et<br>puri 64111<br>riekc.com<br>e of Authority: | # 20-033                           |
|    | structural         Bob D. Campbell         4338 Belleview         Kansas City, MO 6         816.531.4144         Civil         SM Engineering         5507 High Meadow         Manhattan, Kansas         785.341.9747         architectural         URBAN PRAIRIE         COLLABORATIVE         4523 Mercier Streat         Kansas City, Misso         9 816.304.7416         pminto@urbanprai         Missouri Certificate         PROJECT NUMBER:         ISSUE DATE:         REVISIONS         Mechar | 4111<br>v Circle<br>s 66503<br>ARCHITECT<br>E, P.C.<br>et<br>puri 64111<br>riekc.com<br>e of Authority: | #<br>20-033<br>March, 2021<br>DATE |



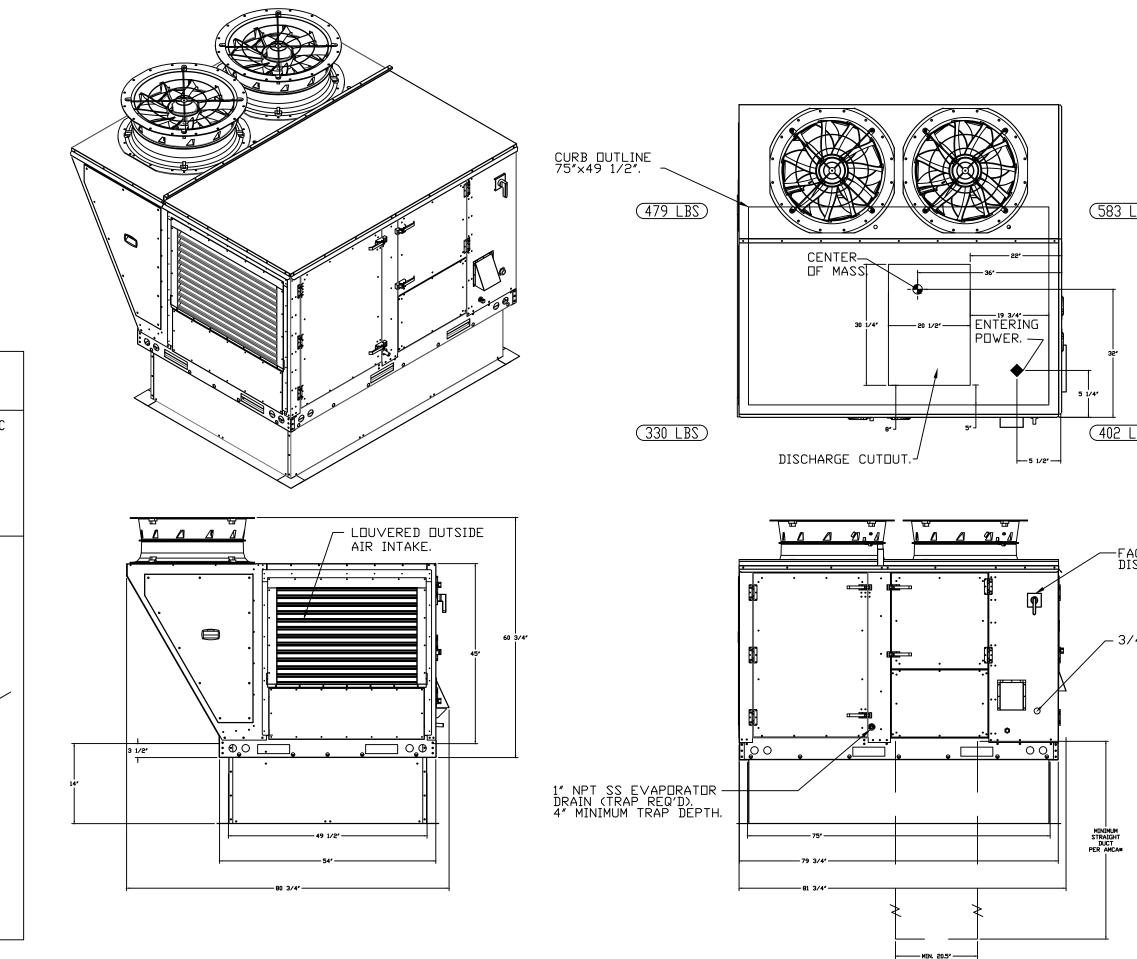


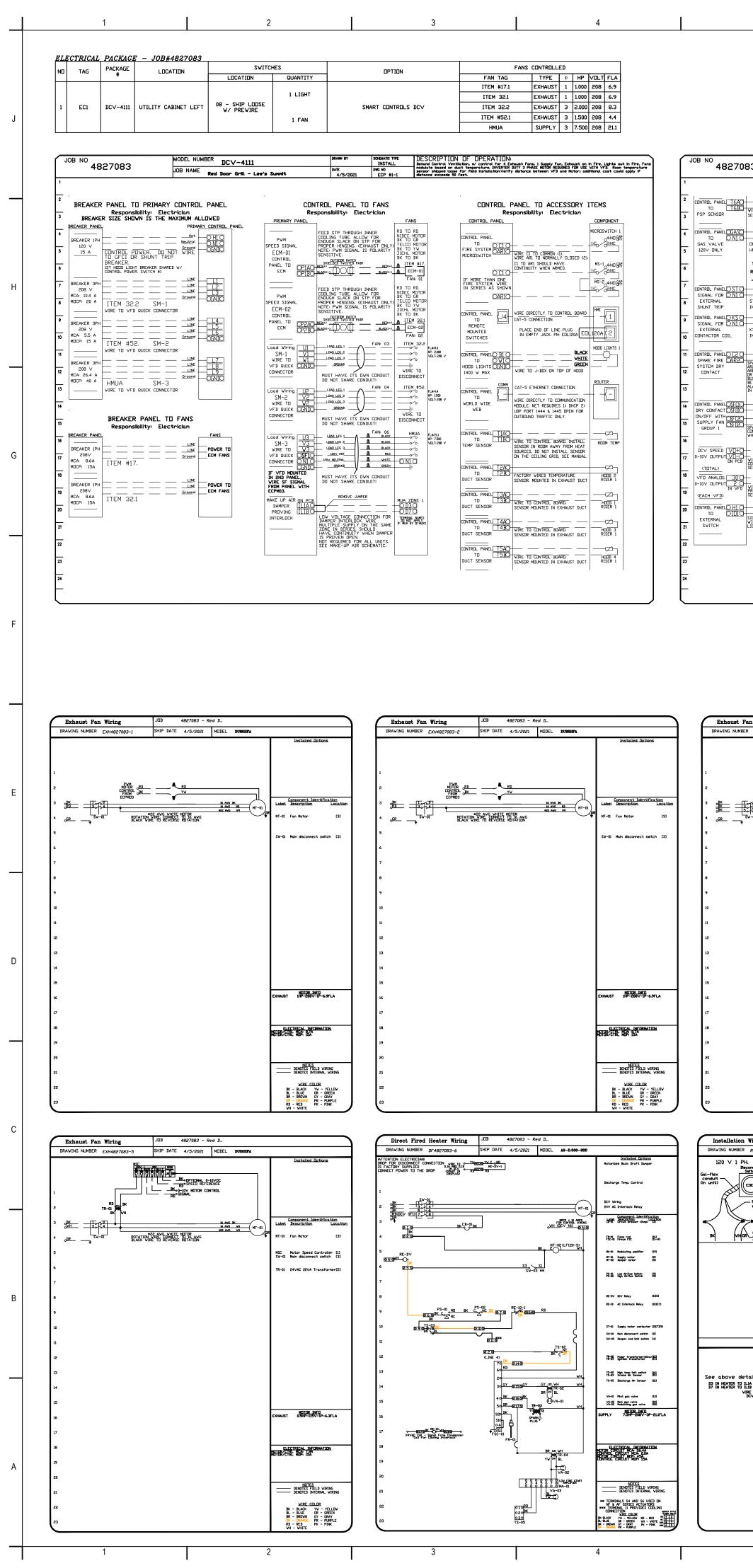
| NIT<br>NIT<br>NIT<br>NIT<br>NIT<br>NIT<br>NIT<br>NIT<br>NIT<br>NIT  | REHEAT<br>LAVING<br>NB TEMP<br>VB TEMP<br>CAPACITY<br>REHEAT<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CAPACITY<br>CA | E COLLABORATIVE, P.C.  |
|---|--|--|
| 7     BAR DDAS     1     VTD FACTURY MOUNTED AND VIRED IN COMMERCIAL CONTROL VESTIBULE FOR RTU.       1     BIT NM MOULLATING COOLING OFTING, 2007/2007. K10A REFRIGERANT, VARIABLE SPEED       1     BIT NM MOULLATING REHEAT DPTION, SPACE DEVPOINT CONTROL.       1     BIT NM MOULLATING REHEAT DPTION, SPACE DEVPOINT CONTROL.       1     INLET PRESSURE GAUGE, 0. TO 10" VC, 1 FURNACE.       1     MANIFOLD PRESSURE GAUGE, 0. TO 10" VC, 1 FURNACE.       1     ISTEZ 2 RTU CURP BUCT HANGER.       1     DICCOPTED SCHEDULING.       1     CUCOPTED SCHEDULING.       1     ICLOBES FLICTER VITCH VITH NOTIFICATION ON HML       1     SIZE 2 RTU CURP REDUCT GOTO, 15 AMP - REQUIRES SEPARATE 120V CONNECTION.       1     NUCLUES RECEPTACLE, CUVER AND J BOX.       1     RTU 2 HAIL GUARD.       1     RTU FARS VARANTY (VER AND J BOX.       1     RTU FARS VARANTY (VER ANTINE VITT PARTS VARANTY VITH REMOTE       1     VAR PACKAGE V/ MANUAL/DDC CONTROL.       1     VARANTY VARANTY (VER ANTING VER ENTIRE UNIT PARTS VARANTY VITH ARES STEEL FURNACE       1     SIZE AVER VARANTY (VER AND STEACT, 28 YEAR STAINLESS STEEL FURNACE       1     NONITORING AN |  | <b>ill - Lee's Summit</b><br>Permit Set<br>t 1 Streets Of Pryor<br>Lee's Summit, MO  |
| CASRTU2-I.150-13-8T-DDAS - HEATER (BAR DDAS)       1.         1.       75         CO       75   | TIONS<br>SINGLE POINT ELECTRICAL CONNECTION FOR RTU. QNTY 1<br>OVA TRANSFORMER USED. IF A NON-DCV PREWIRE<br>INTROLS THIS UNIT, THE #28, #47, "MA", OR "E2" OPTION<br>EWIRE MUST BE SELECTED. DO NOT PROVIDE SUPPLY<br>ARTER IN PREWIRE.<br>CASLINK BUILDING MONITORING SYSTEM - INTERNET OR<br>CLULAR CONNECTION REQUIRED.<br>RTU SIZE 2 DOWN DISCHARGE.<br>2" MERV 13 FILTERS FOR SIZE 2 RTU. QTY. 4.<br>2" MERV 8 FILTERS SIZE 2 RTU. QTY 4.<br>OVERHEAT STAT.<br>TOTAL CFM MONITORING FOR DOAS.<br>VFD FACTORY MOUNTED AND WIRED IN COMMERCIAL CONTROL<br>ESTIBULE FOR RTU.<br>8 TON MODULATING COOLING OPTION, 208/230V. R410A<br>FRIGERANT, VARIABLE SPEED COMPRESSOR, ECM CONDENSING  | F<br>F<br>B<br>B<br>B<br>B<br>B<br>B<br>B<br>B<br>B<br>B<br>B<br>B<br>B  |
| 10.<br>CC<br>11.<br>12.<br>13.<br>14.<br>15.<br>15.<br>16.<br>17.<br>17.<br>18.<br>19.<br>19.<br>20.<br>19.<br>20.<br>19.<br>20.<br>19.<br>20.<br>19.<br>20.<br>19.<br>20.<br>19.<br>20.<br>19.<br>20.<br>19.<br>20.<br>19.<br>20.<br>19.<br>20.<br>19.<br>20.<br>19.<br>20.<br>19.<br>20.<br>19.<br>20.<br>19.<br>20.<br>19.<br>19.<br>20.<br>19.<br>20.<br>19.<br>19.<br>20.<br>19.<br>20.<br>19.<br>20.<br>19.<br>20.<br>19.<br>20.<br>19.<br>20.<br>19.<br>20.<br>19.<br>20.<br>19.<br>20.<br>19.<br>20.<br>19.<br>20.<br>19.<br>20.<br>19.<br>20.<br>19.<br>20.<br>19.<br>20.<br>19.<br>20.<br>20.<br>20.<br>20.<br>20.<br>20.<br>20.<br>20.<br>20.<br>20  | NS.<br>8 TON MODULATING REHEAT OPTION. SPACE DEWPOINT<br>INTROL.<br>INLET PRESSURE GAUGE, 0-35".<br>MANIFOLD PRESSURE GAUGE, 0 TO 10" WC, 1 FURNACE.<br>SIZE 2 RTU CURB DUCT HANGER.<br>OCCUPIED SCHEDULING.<br>CLOGGED FILTER SWITCH WITH NOTIFICATION ON HMI.<br>SIZE 2 RTU CONVENIENCE DUTLET (GFCI), 15 AMP –<br>QUIRES SEPARATE 120V CONNECTION. INCLUDES<br>CEPTACLE, COVER AND J BOX.<br>RTU 2 HAIL GUARD.<br>RTU SIZE 2 NO RETURN.<br>RTU SIZE 2 NO RETURN.<br>RTU FIXED 100% DA INTAKE CONTROL.<br>VAV PACKAGE W/ MANUAL/DDC CONTROL (571 VFD<br>CLUDED).<br>5 YEAR ENTIRE UNIT PARTS WARRANTY, 10 YEAR ENTIRE<br>HIT PARTS WARRANTY WITH REMOTE MONITORING AND<br>PTIVEAIRE SERVICE CONTRACT, 25 YEAR STAINLESS STEEL<br>IRNACE PARTS WARRANTY (SEE ADDITIONAL DETAILS).   | food serviceTriMark Hockenbergs10550 Barkley, Ste. 201<br>Overland Park, Kansas 66212<br>p. 913.945.2490<br>mechanical, electrical, and<br>plumbing<br>Welch and Mitchell4370 W. 109th St., Ste. 203<br>Overland Park, KS 66211<br>913.544.1627Structural<br>Bob D. Campbell<br>4338 Belleview<br>Kansas City, MO 64111<br>816.531.4144CCcivil<br>SM Engineering<br>5507 High Meadow Circle<br>Manhattan, Kansas 66503 |
| LDUVERED DUTSIDE<br>AIR INTAKE.   |  | 785.341.9747         architectural         URBAN PRAIRIE ARCHITECTURAL COLLABORATIVE, P.C.         4523 Mercier Street         Kansas City, Missouri 64111         p 816.304.7416         pminto@urbanprairiekc.com         Missouri Certificate of Authority: #         PROJECT NUMBER:       20         ISSUE DATE:       10 March, 2         REVISIONS       D.         Mechanical Details       A         ME2O4    |

<u>Fan #</u>

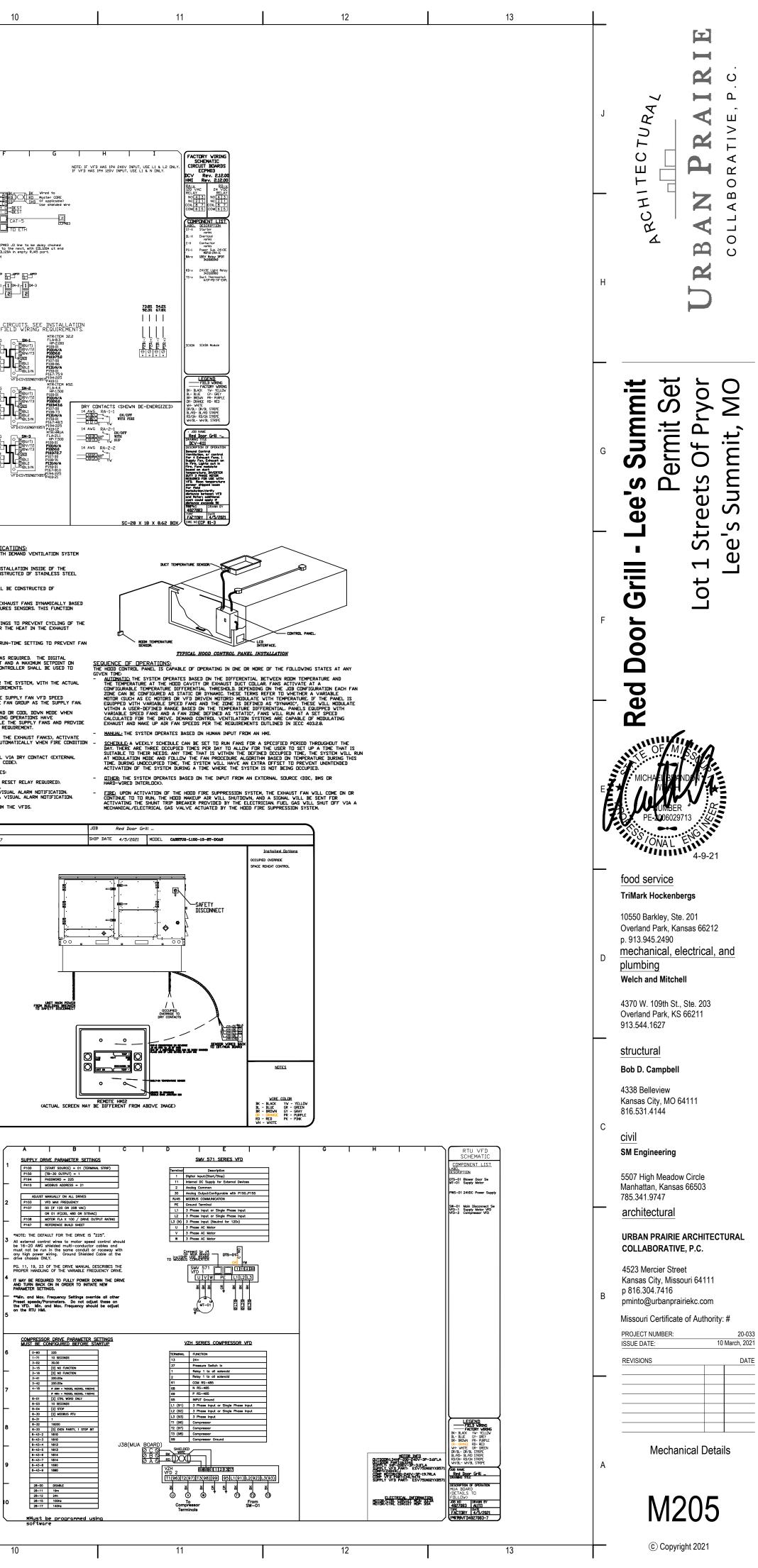
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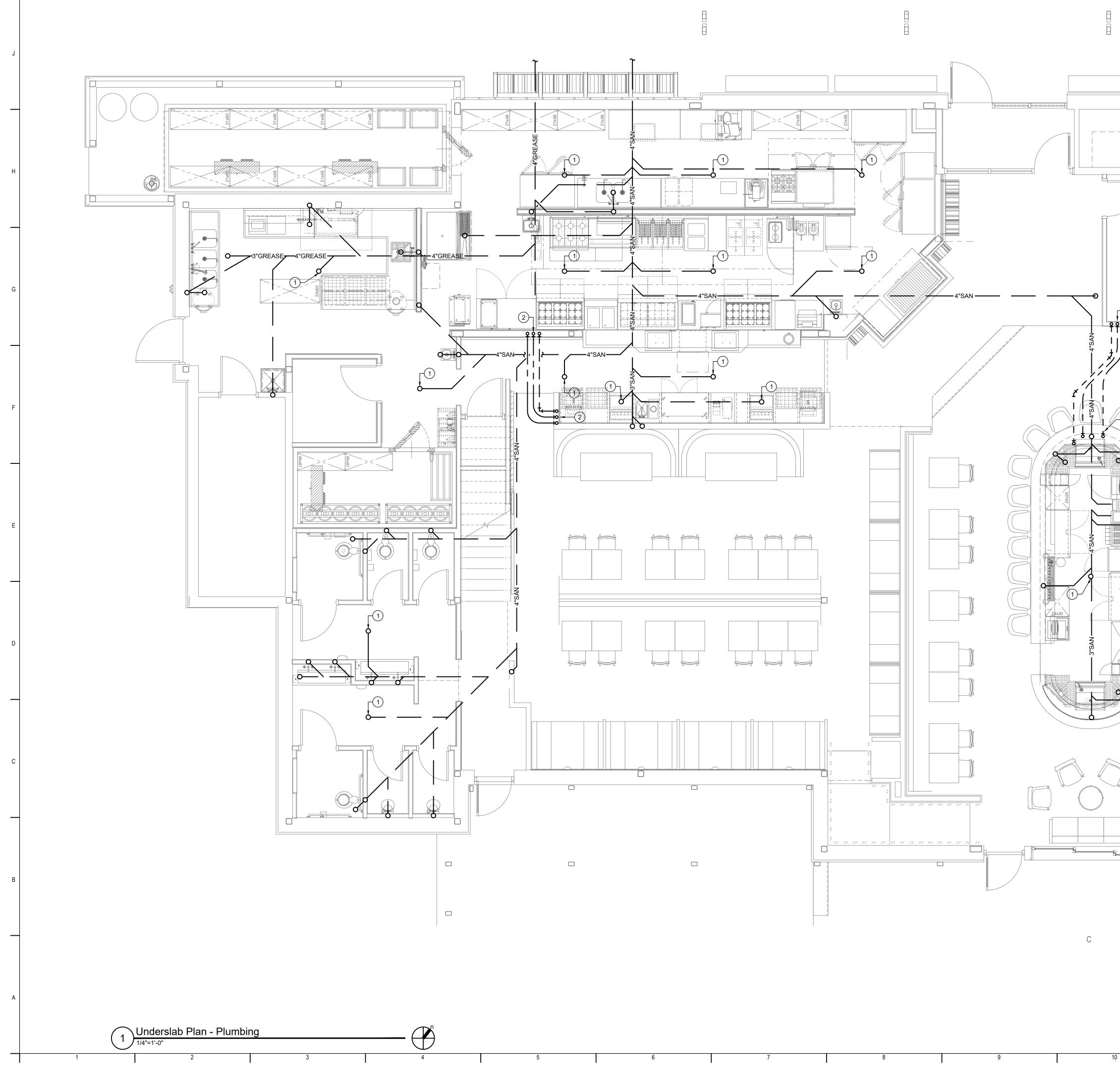


| MODEL NUMBER     DCV-4111     DRAWN BY     SCHEMATIC TH<br>INSTALL       JOB NAME     Red Door Grill - Lee's Summit     Date<br>4/5/2021     Date<br>Big No<br>ECP #1-       GAC   | Demand Cantrol Ventilation, #/ control for 4 Exhaust Fans, 1 Supply Fan, Exhaust on in Fine, Lights out in Fine, Fans<br>modulate based on duct tengenature. INVERTER DUT 3 PHASE MOTOR REQUIRED FOR USE VITH VFD. Room tengenature<br>senses abload longe for field installingto version distance for the battern version (ast could can be used | ADDITIONAL REG.     ADDITIONAL REG.     ADDITIONAL REG.     B     D       PANEL LIDIF     E     E     E     D       3     NITE: All Items from one composition of line. Place i     of line. Place i  | DEST CAT-5<br>DEST CAT-5<br>DEST TO ETH   |
|--|---|---|---|
| THE FILLOWING CONNECTIONS<br>REQUIRED BY MAY NOT DESITE<br>SPECIFICATIONS     SHUNL COLL       THE TO SHUNT COLL     SHUNL COLL       NIC     NEUTRAL FROM SHUNT COLL       ST TERMINAL IS ENERGIZED<br>IN FIRE CONDITION.     CONTACTOR COLL       ST TERMINAL IS ENERGIZED<br>IN FIRE CONDITION.     CONTACTOR COLL       ST TERMINAL IS DE-ENERGIZED<br>IN FIRE CONDITION.     NORMALLY DEEN<br>AB2 VIEN SYSTEM IS ARNED. THEY<br>AB2 USEN TO ISSAUE COUNTERY<br>BUILDING FIRE ALANY MICH HUSL<br>RACE SPRACE CONTACTS VIEN HIGH HUSL<br>RACE SPRACE CONTAC   |   | 4     J7_120V     Image: State of the state of t   |   |
| VFD WREE TO YFD TEMINAL STRIP.<br>WREEDTIDNAL TO FREQUENCY.<br>SEE VFD DVNERS MANUAL.<br>HTC<br>UIC SIGNAL SWITCH THRUUGH BMS<br>VILLACTIVATE ZONEL FANS AND<br>ULGHTS   |   | DEMAND CONTROL VENTILATION HODD CONTROL PANEL SPEI<br>- CONTROLS SHALL BE LISTED BY ETL (UL 506A) AND SHALL COMPLY<br>TURNDOWN REQUIREMENTS DUTLINED IN IECC 403.28 (2015).<br>- THE CONTROL ENCLOSURE SHALL BE NEMA I RATED AND LISTED FOR<br>EXHAUST HODD UTILITY CABINET. THE CONTROL ENCLOSURE MAY BE<br>OR PAINTED STEEL.<br>- TEMPERATURE PROBE(S) LIDCATED IN THE EXHAUST DUCT RISER(S) S<br>STAINLESS STEEL.<br>- A DIGITAL CONTROLLER SHALL BE PROVIDED TO ACTIVATE THE HOD<br>ON A FIXED DIFFERENTIAL BETVERN THE AMBIENT AND DUCT TEMPE<br>SHALL MEET THE REQUIREMENTS OF INC SOTIL.<br>- A DIGITAL CONTROLLER SHALL PROVIDE ADJUSTABLE HYSTERESIS S<br>FANS AFTER THE CODKING APPLIANCES HAVE BEEN TURNED OFF AN<br>SYSTEM IS REDUCED.<br>- A DIGITAL CONTROLLER SHALL PROVIDE AN ADJUSTABLE HINDHOW F  | Y WITH DEMAND<br>R INSTALLATION<br>CONSTRUCTED D<br>SHALL BE CONST<br>DID EXHAUST FAI<br>REATURES SENSO<br>SETTINGS TO PR<br>UD/OR THE HEAT   |
| Inst Fan Wiring     JDB     4927083 - Red D       NUMBER     EXH4827083-3     SHIP DATE     4/5/2021     MDDEL     DU180HFA   Installed Dations       Installed Dations         Installed Dations         Installed Dations  | 1 2   |   | ANS AS REQUIREE<br>PDINT AND A MAI<br>AL CONTROLLER :<br>FOR THE SYSTE<br>REQUIREMENTS.<br>JULATE SUPPLY F<br>SAME FAN GROUP<br>G LDAD DR CODIL<br>CODKING OPERAT.<br>SAME FAN GROUP<br>TIDN REQUIREMEN<br>VATE THE EXHAU<br>YE AUTOMATICALI<br>NTROL VIA DRY<br>AUTOMATICALI<br>NTROL VIA DRY<br>AUTOMATICALI<br>(NO RESET REL<br>TIDN.<br>& VISUAL ALAR<br>LE & VISUAL ALAR |
| SV-01 Main disconnect switch (3)   | 0 0 <sup>m</sup> 12010 <sup>b</sup> <b>K</b> ( <b>R</b><br>4 0 <sup>m</sup> 3V-01<br>5  |   | <b>ing</b><br>1083-7  |
| EXHAUST HITTER. INFORMATION<br>ELECTRICAL INFORMATION<br>NUMBER 2182 HEAD<br>DEMOTS INFORMATION<br>MATERIAL VIEWOL<br>EDMOTS INFORMATION<br>MATERIAL VIEWOL<br>MATERIAL VIEWO |   | 208/460/600 V 3 PH.<br>Disconnect<br>Switch<br>Gal-Flex<br>conduit<br>TY - VELDV<br>TY - VELDV<br>TY - VELDV<br>N - CREAY   | _   |
| JUB     4827083 - Red D       JMBER     RP4827083-6     SHIP DATE     4/5/2021     MDEL     A9-0.500-200       1 PH,<br>Jisconnet     240 V 1 PH,<br>Setton     208/460/600 V 3 PH,<br>Setton     Doctorer<br>Setton     Doctorer<br>Setton     Doctorer<br>Setton     Doctorer<br>Setton     Doctorer<br>Setton       Factory     Factory     Factory     Factory     Factory     Setton       Factory     BX     RD     Conduct     Setton     DV Connections       Hind     BX     RD     Custoner     BX/BR/M REVIGE Lates BREAKER     DV Connections       PDVER FREM BEDICATED BREAKER     PDVER FREM BEDICATED BREAKER     Hind     Hind  | 2<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2  |   | A<br>SUE<br>1 FI<br>FI<br>FI<br>FI<br>FI<br>FI<br>FI<br>FI<br>FI<br>FI<br>FI<br>FI<br>FI<br>F   |
| e details<br>R TO LLA N BY<br>WEE TO BEES<br>FELD VIEED CONTACTS WEATH AND AND<br>FELD VIEED CONTACTS WEATH AND AND<br>VIEE TO STCL/STDL<br>NOTES<br>NOTES<br>NOTES<br>NOTES<br>NOTES<br>NOTES<br>NOTES<br>NOTES<br>NOTES<br>NOTES<br>NOTES  |   | CID WIRE<br>CID W | 6<br>7<br>8<br>9<br>10  |



|   | MECHANICAL SPECIFICATIONS   | Comply with MSS SP-69 for trapeze pipe hanger selections and application specified in piping system Sections.  |
|---|---|--|
|   | 1. COMMON WORK RESULTS FOR HVAC<br>PRODUCTS   | 3. HVAC INSULATION<br>PRODUCTS   |
|   | PIPE, TUBE, AND FITTINGS<br>Pipe Threads: ASME B1.20.1 for factory-threaded pipe and pipe fittings.   | INSULATION MATERIALS<br>Comply with requirements in Part 3 schedule articles for where insulating m<br>applied.  |
| _ | JOINING MATERIALS<br>Brazing Filler Metals: AWS A5.8, BCuP Series or BAg1, unless otherwise indicated.<br>Welding Filler Metals: Comply with AWS D10.12.  | FiberGlass: Inorganic, incombustible, foamed or cellulated glass with annea<br>hermetically sealed cells, with factory applied All Service Jacket (ASJ) pain<br>selected by architect.   |
|   | Solvent Cements for Joining Plastic Piping:<br>CPVC Piping: ASTM F 493.<br>PVC Piping: ASTM D 2564. Include primer according to ASTM F 656.   | Flexible Elastomeric: Closed-cell, sponge- or expanded-rubber materials.<br>ASTM C 534,<br>Type I for tubular materials and Type II for sheet materials.   |
|   | MECHANICAL SLEEVE SEALS<br>Description: Modular sealing element unit, designed for field assembly, to fill annular space<br>between pipe and sleeve.  | FIRE-RATED INSULATION SYSTEMS<br>Fire-Rated Blanket: High-temperature, flexible, blanket insulation with FSK<br>and certified to provide a 2-hour fire rating by a NRTL acceptable to authori  |
|   | Sealing Elements: EPDM interlocking links shaped to fit surface of pipe. Include type and number required for pipe material and size of pipe.   | jurisdiction.<br>INSULATING CEMENTS<br>Mineral-Fiber, Hydraulic-Setting Insulating and Finishing Cement: Comply v  |
|   | Pressure Plates: Plastic. Include two for each sealing element.<br>Connecting Bolts and Nuts: Carbon steel with corrosion-resistant coating of length required to<br>secure pressure plates to sealing elements. Include one for each sealing element.  | ASTM C 449/C 449M.<br>ADHESIVES<br>Materials shall be compatible with insulation materials, jackets, and substra<br>insulation to itself and to surfaces to be insulated, unless otherwise indicate  |
|   | SLEEVES<br>Cast Iron: Cast or fabricated "wall pipe" equivalent to ductile-iron pressure pipe, with plain<br>ends and integral waterstop, unless otherwise indicated.   | Cellular-Glass Adhesive: Solvent-based resin adhesive, with a service tem minus 75 to plus 300 deg F (minus 59 to plus 149 deg C).   |
|   | Stack Sleeve Fittings: Manufactured, cast-iron sleeve with integral clamping flange. Include clamping ring and bolts and nuts for membrane flashing.  | Flexible Elastomeric Adhesive: Comply with MIL-A-24179A, Type II, Class<br>ASJ Adhesive: Comply with MIL-A-3316C, Class 2, Grade A for bonding in<br>seams and joints.<br>For indoor applications, use adhesive that has a VOC content of 50 g/L or le   |
|   | PIPING SYSTEMS - COMMON REQUIREMENTS<br>Install piping above accessible ceilings to allow sufficient space for ceiling panel removal.<br>Install piping to permit valve servicing. Install piping at indicated slopes. Install piping free of<br>sags and bends. Install fittings for changes in direction and branch connections.  | according to 40 CFR 59, Subpart D (EPA Method 24).<br>MASTICS<br>Materials shall be compatible with insulation materials, jackets, and substra   |
|   | Install piping to allow application of insulation. Select system components with pressure rating equal to or greater than system operating pressure. Install escutcheons for penetrations of walls, ceilings, and floors. Install sleeves for pipes passing through concrete and masonry walls, gypsum-board partitions, and concrete floor and roof slabs. Fire-Barrier Penetrations:  | MIL-C-19565C, Type II.<br>Vapor-Barrier Mastic: Water based; suitable for indoor and outdoor use on<br>services.   |
|   | Maintain indicated fire rating of walls, partitions, ceilings, and floors at pipe penetrations. Seal pipe penetrations with firestop materials. Verify final equipment locations for roughing-in. Refer to manufacturer's equipment specifications for roughing-in requirements.  | SEALANTS<br>Joint Sealants: Materials shall be compatible with insulation materials, jacke   |
|   | PIPING JOINT CONSTRUCTION<br>Ream ends of pipes and tubes and remove burrs. Bevel plain ends of steel pipe.<br>Remove scale, slag, dirt, and debris from inside and outside of pipe and fittings before<br>assembly.  | FACTORY-APPLIED JACKETS<br>Insulation system schedules indicate factory-applied jackets on various app<br>factory-applied jackets are indicated, comply with the following:<br>ASJ: White, kraft-paper, fiberglass-reinforced scrim with aluminum-foil back<br>ASTM C 1136, Type I.  |
|   | Welded Joints: Construct joints according to AWS D10.12, using qualified processes and welding operators according to Part 1 "Quality Assurance" Article.<br>PIPING CONNECTIONS   | TAPES<br>ASJ Tape: White vapor-retarder tape matching factory-applied jacket with a<br>complying with ASTM C 1136.   |
|   | Install shut off valves with unions, in piping, adjacent to each valve and at final connection to each piece of equipment Install shut off valves with unions, in piping, adjacent to each valve and at final connection to each piece of equipment.  | EXECUTION<br>PREPARATION   |
|   | EQUIPMENT INSTALLATION - COMMON REQUIREMENTS<br>Install equipment to allow maximum possible headroom unless specific mounting heights are<br>not indicated. Install equipment level and plumb, parallel and perpendicular to other building   | Surface Preparation: Clean and dry surfaces to receive insulation. Remove<br>adversely affect insulation application.<br>Coordinate insulation installation with the trade installing heat tracing. Com  |
|   | systems and components in exposed interior spaces, unless otherwise indicated.<br>Install HVAC equipment to facilitate service, maintenance, and repair or replacement of<br>components. Connect equipment for ease of disconnecting, with minimum interference to<br>other installations. Extend grease fittings to accessible locations. Install equipment to allow<br>right of way for piping installed at required slope. | requirements for heat tracing that apply to insulation.<br>Mix insulating cements with clean potable water; if insulating cements are to<br>stainless-steel surfaces, use demineralized water.   |
|   | 2. HANGERS AND SUPPORTS FOR PIPING AND EQUIPMENT  | GENERAL INSTALLATION REQUIREMENTS<br>Install insulation materials, accessories, and finishes with smooth, straight, a<br>free of voids throughout the length of equipment, ducts and fittings, and pip   |
|   | DEFINITIONS<br>Terminology: As defined in MSS SP-90, "Guidelines on Terminology for Pipe Hangers and<br>Supports."  | fittings, valves, and specialties.<br>Install insulation materials, forms, vapor barriers or retarders, jackets, and the<br>for each item of equipment, duct system, and pipe system as specified in in<br>schedules.  |
|   | PERFORMANCE REQUIREMENTS Design supports for multiple pipes capable of supporting combined weight of supported  | Install accessories compatible with insulation materials and suitable for the accessories that do not corrode, soften, or otherwise attack insulation or jac dry state.  |
|   | systems, system contents, and test water.<br>Design equipment supports capable of supporting combined operating weight of supported<br>equipment and connected systems and components.<br>PRODUCTS  | Install insulation with longitudinal seams at top and bottom of horizontal run<br>Install multiple layers of insulation with longitudinal and end seams staggere<br>Do not weld brackets, clips, or other attachment devices to piping, fittings, a<br>Keep insulation materials dry during application and finishing.<br>Install insulation with tight longitudinal seams and end joints. Bond seams a<br>adhesive recommended by insulation material manufacturer. |
|   | STEEL PIPE HANGERS AND SUPPORTS<br>Description: MSS SP-58, Types 1 through 58, factory-fabricated components. Refer to Part 3<br>"Hanger and Support Applications" Article for where to use specific hanger and support types.  | Install insulation with least number of joints practical.<br>Where vapor barrier is indicated, seal joints, seams, and penetrations in ins<br>supports, anchors, and other projections with vapor-barrier mastic.  |
|   | TRAPEZE PIPE HANGERS<br>Description: MSS SP-69, Type 59, shop- or field-fabricated pipe-support assembly made from<br>structural-steel shapes with MSS SP-58 hanger rods, nuts, saddles, and U-bolts.<br>METAL FRAMING SYSTEMS  | Install insulation continuously through hangers and around anchor attachme<br>For insulation application where vapor barriers are indicated, extend insulat<br>from point of attachment to supported item to point of attachment to structure<br>ends at attachment to structure with vapor-barrier mastic.  |
|   | Description: MFMA-3, shop- or field-fabricated pipe-support assembly made of steel channels and other components. EXECUTION   | Install insert materials and install insulation to tightly join the insert. Seal inside the inserts with adhesive or sealing compound recommended by insumanufacturer.   |
|   | HANGER AND SUPPORT APPLICATIONS<br>Specific hanger and support requirements are specified in Sections specifying piping systems<br>and equipment. Comply with MSS SP-69 for pipe hanger selections and applications that are<br>not specified in piping system Sections. Use hangers and supports with galvanized, metallic   | Cover inserts with jacket material matching adjacent pipe insulation. Install arranged to protect jacket from tear or puncture by hanger, support, and shi   |
|   | coatings for piping and equipment that will not have field-applied finish. Use nonmetallic coatings on attachments for electrolytic protection where attachments are in direct contact with copper tubing.  | Apply adhesives, mastics, and sealants at manufacturer's recommended co<br>wet and dry film thicknesses. Apply mastic on seams and joints and at end<br>and pipe flanges and fittings.   |
|   | Horizontal-Piping Hangers and Supports: Unless otherwise indicated and except as specified in piping system Sections, install the following types: Adjustable, Steel Clevis Hangers (MSS Type 1): For suspension of noninsulated or insulated stationary pipes, NPS 1/2 to NPS 30 (DN 15 to DN 750). Adjustable, Steel Band Hangers (MSS Type 7): For suspension of   | Cut insulation in a manner to avoid compressing insulation more than 75 per<br>thickness.<br>Finish installation with systems at operating conditions. Repair joint separa<br>due to thermal movement.   |
|   | noninsulated stationary pipes, NPS 1/2 to NPS 8 (DN 15 to DN 200).<br>Complete Pipe Rolls (MSS Type 44): For support of pipes, NPS 2 to NPS 42 (DN 50 to<br>DN 1050), if longitudinal movement caused by expansion and contraction might occur but<br>vertical adjustment is not necessary.   | Repair damaged insulation facings by applying same facing material over d<br>Extend patches at least 4 inches (100 mm) beyond damaged areas. Adher<br>patches similar to butt joints.  |
|   | Vertical-Piping Clamps: Unless otherwise indicated and except as specified in piping system Sections, install the following types:  | PENETRATIONS<br>Insulation Installation at Interior Wall and Partition Penetrations (That Are N<br>Install insulation continuously through walls and partitions.   |
|   | Hanger-Rod Attachments: Unless otherwise indicated and except as specified in piping system Sections, install the following types: Steel Clevises (MSS Type 14): For 120 to 450 deg F (49 to 232 deg C) piping installations.   | Insulation Installation at Fire-Rated Wall and Partition Penetrations: Install continuously through penetrations of fire-rated walls and partitions. Termina damper sleeves for fire-rated wall and partition penetrations. Externally insulate sleeves to match adjacent insulation and overlap duct insulation at least 2 in   |
|   | Building Attachments: Unless otherwise indicated and except as specified in piping system Sections, install the following types: Saddles and Shields: Unless otherwise indicated and except as specified in piping system   | Insulation Installation at Floor Penetrations:<br>Duct: Install insulation continuously through floor penetrations that are not the<br>penetrations through fire-rated assemblies, terminate insulation at fire damp<br>externally insulate damper sleeve beyond floor to match adjacent duct insul  |
|   | Sections, install the following types: Steel Pipe-Covering Protection Saddles (MSS Type 39):<br>To fill interior voids with insulation that matches adjoining insulation.   | damper sleeve and duct insulation at least 2 inches (50 mm).   |

| be hanger selections and applications that are not   | DUCT INSULATION SCHEDULE, GENERAL<br>Plenums and Ducts Requiring Insulation:  | EXECUTION   | PACKAGED UNITS<br>Factory-assembled, prewired, self-contained unit consisting of cabinet, supply fan, controls,  | H  |
|--|---|---|--|--|
|  | Plenums and Ducts Requiring Insulation:<br>Indoor, concealed supply and outdoor air.<br>Indoor, exposed outdoor air.<br>Indoor, concealed return located in nonconditioned space.   | PIPING APPLICATIONS<br>Aboveground, Interior, soil, waste, and vent piping shall be PVC Pipe with socket fittings and<br>solvent welded joints. Underground, soil, waste, and vent shall be PVC Pipe with socket fittings   | filters, and direct-fired gas furnace to be installed outside the building.<br>OUTDOOR-AIR INTAKE  |  |
|  | Indoor, concealed, Type I, commercial, kitchen hood exhaust.  | and solvent welded joints. PIPING INSTALLATION  | Outdoor-Air Hood: Galvanized steel with rain baffles, bird screen complying with ASHRAE 62.1-2004, and finish to match cabinet; and sized to supply maximum 100 percent outdoor air.   |  |
| edule articles for where insulating materials shall be   | Supply-Air, Return-Air and Make Up Air Duct Insulation: Fiberglass blanket, 1-1/2 inches (38 mm) thick and 1.5-lb/cu. ft. (24-kg/cu. M) nominal density.  | Install cleanouts at grade and extend to where building sanitary drains connect to building<br>sanitary sewers. Install wall penetration system at each service pipe penetration through  | AIR FILTERS<br>Comply with NFPA 90A.   |  |
| amed or cellulated glass with annealed, rigid,<br>plied All Service Jacket (ASJ)  painted in color   | Kitchen Hood Exhaust Duct Insulation: 2 hour fire-rated blanket.  | foundation wall. Make installation watertight. Install cast-iron soil piping according to CISPI's<br>"Cast Iron Soil Pipe and Fittings Handbook," Chapter IV, "Installation of Cast Iron Soil Pipe and<br>Fittings." Make changes in direction for soil and waste drainage and vent piping using      | DIRECT-FIRED GAS FURNACE<br>Description: Factory assembled, piped, and wired; and complying with ANSI Z83.4, "Direct   |  |
|  | PIPING INSULATION SCHEDULE, GENERAL<br>Acceptable preformed pipe and tubular insulation materials and thicknesses are identified for<br>each piping system and pipe size range. If more than one material is listed for a piping system,  | appropriate branches, bends, and long-sweep bends. Sanitary tees and short-sweep 1/4 bends may be used on vertical stacks if change in direction of flow is from horizontal to vertical. Use long-turn, double Y-branch and 1/8-bend fittings if 2 fixtures are installed back to back or             | Gas-Fired Make-Up Air Heaters"; ANSI Z83.18, "Direct Gas-Fired Industrial Air Heaters"; and NFPA 54, "National Fuel Gas Code."   |  |
| e- or expanded-rubber materials. Comply with<br>or sheet materials.  | selection from materials listed is Contractor's option.   | side by side with common drain pipe. Straight tees, elbows, and crosses may be used on vent lines. Do not change direction of flow more than 90 degrees. Use proper size of standard  | CONTROLS<br>Factory-wired, fuse-protected control transformer, connection for power supply and field-wired<br>unit to remote control panel.  | AAC  |
| exible, blanket insulation with FSK jacket that is tested  | INDOOR PIPING INSULATION SCHEDULE<br>Domestic Cold Water, Hot Water and Hot Water Recirc. FiberGlass: 3/4 inches) thick.  | increasers and reducers if pipes of different sizes are connected. Reducing size of drainage<br>piping in direction of flow is prohibited. Lay buried building drainage piping beginning at low<br>point of each system. Install true to grades and alignment indicated, with unbroken continuity     | EXECUTION  |  |
| g by a NRTL acceptable to authority having   | Refrigerant Suction and Hot-Gas Piping: Flexible elastomeric.   | of invert. Place hub ends of piping upstream. Install required gaskets according to manufacturer's written instructions for use of lubricants, cements, and other installation  | INSTALLATION<br>Install gas-fired units according to NFPA 54, "National Fuel Gas Code."  | H A  |
| g and Finishing Cement: Comply with  | 4. DOMESTIC WATER PIPING PRODUCTS   | requirements. Maintain swab in piping and pull past each joint as completed.<br>Install soil and waste drainage and vent piping at the code required minimum slopes,<br>Sleeves are not required for cast-iron soil piping passing through concrete slabs-on-grade if                                 | Install roof curb on roof structure, according to ARI Guidelines.<br>Install controls and equipment shipped by manufacturer for field installation with direct-fired   |  |
|  | PIPING MATERIALS<br>Comply with requirements in "Piping Schedule" Article for applications of pipe, tube, fitting   | slab is without membrane waterproofing. Install PVC soil and waste drainage and vent piping<br>according to ASTM D 2665. Do not enclose, cover, or put piping into operation until it is<br>inspected and approved by authorities having jurisdiction.  | H&V units.<br>9. METAL DUCTS   |  |
| on materials, jackets, and substrates and for bonding sulated, unless otherwise indicated.   | materials, and joining methods for specific services, service locations, and pipe sizes.  | JOINT CONSTRUCTION  | RECTANGULAR DUCTS AND FITTINGS   |  |
| resin adhesive, with a service temperature range of plus 149 deg C).   | COPPER TUBE AND FITTINGS<br>Hard Copper Tube:  ASTM B 88, Type L (ASTM B 88M, Type B)<br>Soft Copper Tube:  ASTM B 88, Type K (ASTM B 88M, Type A)  | Cast-Iron, Soil-Piping Joints: Make joints according to CISPI's "Cast Iron Soil Pipe and Fittings<br>Handbook," Chapter IV, "Installation of Cast Iron Soil Pipe and Fittings."<br>PVC Nonpressure Piping Joints: Join piping according to ASTM D 2665.   | General Fabrication Requirements: Comply with SMACNA's "HVAC Duct Construction<br>Standards - Metal and Flexible" based on indicated static-pressure class unless otherwise<br>indicated.  | Set Set  |
| with MIL-A-24179A, Type II, Class I.   | PIPING JOINING MATERIALS<br>Solder Filler Metals: ASTM B 32, lead-free alloys. Include water-flushable flux according to  | 6. FACILITY NATURAL-GAS PIPING  | Transverse Joints: Select joint types and fabricate according to SMACNA's "HVAC Duct<br>Construction Standards - Metal and Flexible," Figure 1-4, "Transverse (Girth) Joints," for<br>static-pressure class, applicable sealing requirements, materials involved, duct-support   | + <sup>L</sup> <sup>L</sup> <sup>L</sup>   |
| C, Class 2, Grade A for bonding insulation jacket lap  | ASTM B 813.   | PRODUCTS  | intervals, and other provisions in SMACNA's "HVAC Duct Construction Standards - Metal and<br>Flexible."  | Su<br>of<br>Of   |
| It has a VOC content of 50 g/L or less when calculated Method 24).   | FLEXIBLE CONNECTORS<br>Stainless-Steel-Hose Flexible Connectors: Corrugated-stainless-steel tubing with<br>stainless-steel wire-braid covering and ends welded to inner tubing.   | PIPES, TUBES, AND FITTINGS<br>Steel Pipe: ASTM A 53/A 53M, black steel, Schedule 40, Type E or S, Grade B.  | Longitudinal Seams: Select seam types and fabricate according to SMACNA's "HVAC Duct<br>Construction Standards - Metal and Flexible," Figure 1-5, "Longitudinal Seams - Rectangular<br>Ducts," for static-pressure class, applicable sealing requirements, materials involved,<br>duct support intervals, and other provisions in SMACNA's "HVAC Duct Construction Standards | La Para  |
| tion materials, jackets, and substrates; comply with   | SLEEVES<br>Cast-Iron Wall Pipes: Fabricated of cast iron, and equivalent to ductile-iron pressure pipe, with  | JOINING MATERIALS<br>Joint Compound and Tape: Suitable for natural gas.<br>Welding Filler Metals: Comply with AWS D10.12/D10.12M for welding materials appropriate  | duct-support intervals, and other provisions in SMACNA's "HVAC Duct Construction Standards<br>- Metal and Flexible."<br>Elbows, Transitions, Offsets, Branch Connections, and Other Duct Construction: Select types  | <b>ee</b>  |
| able for indoor and outdoor use on below ambient   | plain ends and integral waterstop unless otherwise indicated.   | for wall thickness and chemical analysis of steel pipe being welded.  | and fabricate according to SMACNA's "HVAC Duct Construction Standards - Metal and<br>Flexible," Chapter 2, "Fittings and Other Construction," for static-pressure class, applicable<br>sealing requirements, materials involved, duct-support intervals, and other provisions in   | <b>- - - -</b>   |
| tible with insulation materials, isokota, and substrates   | EXECUTION<br>PIPING INSTALLATION  | Bronze Plug Valves: MSS SP-78.  | SMACNA's "HVAC Duct Construction Standards - Metal and Flexible."  |  |
| atible with insulation materials, jackets, and substrates.   | Install copper tubing under building slab according to CDA's "Copper Tube Handbook."<br>Install piping concealed from view and protected from physical contact by building occupants  | MOTORIZED GAS VALVES<br>Electrically Operated Valves: Comply with UL 429.   | General Fabrication Requirements: Comply with SMACNA's "HVAC Duct Construction<br>Standards - Metal and Flexible," Chapter 3, "Round, Oval, and Flexible Duct," based on   | <b>Ū</b>   |
| tory-applied jackets on various applications. When<br>mply with the following:<br>forced scrim with aluminum-foil backing; complying with  | unless otherwise indicated and except in equipment rooms and service areas.<br>Install piping indicated to be exposed and piping in equipment rooms and service areas at right<br>angles or Install piping above accessible ceilings to allow sufficient space for ceiling panel      |   | indicated static-pressure class unless otherwise indicated. Transverse Joints: Select joint types<br>and fabricate according to SMACNA's "HVAC Duct Construction Standards - Metal and<br>Flexible," Figure 3-2, "Transverse Joints - Round Duct," for static-pressure class, applicable   |  |
|  | removal, and coordinate with other services occupying that space.<br>Install piping adjacent to equipment and specialties to allow service and maintenance.   | OUTDOOR PIPING INSTALLATION<br>Comply with NFPA 54 for installation and purging of natural-gas piping.  | sealing requirements, materials involved, duct-support intervals, and other provisions in SMACNA's "HVAC Duct Construction Standards - Metal and Flexible." Longitudinal Seams: Select seam types and fabricate according to SMACNA's "HVAC Duct Construction Standards -  | Ô  |
| atching factory-applied jacket with acrylic adhesive,  | Install piping to permit valve servicing. Install piping free of sags and bends. Install fittings for<br>changes in direction and branch connections. Install shut off valves with unions in copper<br>tubing at final connection to each piece of equipment, machine, and specialty. | INDOOR PIPING INSTALLATION<br>Comply with NFPA 54 for installation and purging of natural-gas piping.<br>Arrange for pipe spaces, chases, slots, sleeves, and openings in building structure during   | Metal and Flexible," Figure 3-1, "Seams - Round Duct and Fittings," for static-pressure class, applicable sealing requirements, materials involved, duct-support intervals, and other provisions   | σ  |
|  | Install thermostats in hot-water circulation piping. Install thermometers on outlet piping from water heater. Comply with requirements in   | progress of construction, to allow for mechanical installations. Install piping in concealed locations unless otherwise indicated and except in equipment rooms and service areas. Install  | in SMACNA's "HVAC Duct Construction Standards - Metal and Flexible." Tees and Laterals:<br>Select types and fabricate according to SMACNA's "HVAC Duct Construction Standards - Metal<br>and Flexible," Figure 3-4, "90 Degree Tees and Laterals," and Figure 3-5, "Conical Tees," for   | ⊢ Be   |
| aces to receive insulation. Remove materials that will   | JOINT CONSTRUCTION<br>Ream ends of pipes and tubes and remove burrs. Bevel plain ends of steel pipe.  | piping indicated to be exposed and piping in equipment rooms and service areas at right<br>angles or parallel to building walls. Diagonal runs are prohibited unless specifically indicated<br>otherwise. Install piping above accessible ceilings to allow sufficient space for ceiling panel        | static-pressure class, applicable sealing requirements, materials involved, duct-support intervals, and other provisions in SMACNA's "HVAC Duct Construction Standards - Metal and   | OF MISSIO  |
| trade installing heat tracing. Comply with   | Remove scale, slag, dirt, and debris from inside and outside of pipes, tubes, and fittings before assembly.   | removal. Locate valves for easy access. Install natural-gas piping at uniform grade of 2 percent down toward drip and sediment traps. Install piping free of sags and bends. Install fittings for   | Flexible."<br>SHEET METAL MATERIALS  | MICHAEL BRANDON  |
| e water; if insulating cements are to be in contact with   | Soldered Joints: Apply ASTM B 813, water-flushable flux to end of tube. Join copper tube and fittings according to ASTM B 828 or CDA's "Copper Tube Handbook."  | changes in direction and branch connections. Fire-Barrier Penetrations: Maintain indicated fire rating of walls, partitions, ceilings, and floors at pipe penetrations. Seal pipe penetrations with firestop materials. Verify final equipment locations for roughing-in. Drips and Sediment Traps:   | General Material Requirements: Comply with SMACNA's "HVAC Duct Construction Standards<br>Metal and Flexible" for acceptable materials, material thicknesses, and duct construction<br>methods unless otherwise indicated. Sheet metal materials shall be free of pitting, seam marks,  |  |
| zed water.   | VALVE INSTALLATION  | Install drips at points where condensate may collect, including service-meter outlets. Locate where accessible to permit cleaning and emptying. Do not install where condensate is subject to freezing. Extend relief vent connections for service regulators, line regulators, and                   | roller marks, stains, discolorations, and other imperfections.<br>Galvanized Sheet Steel: Comply with ASTM A 653/A 653M.   | PE- <b>10</b> 06029713   |
| ENTS<br>and finishes with smooth, straight, and even surfaces;<br>uipment, ducts and fittings, and piping including  | Install shutoff (ball) valve close to water main on each branch and riser serving plumbing<br>fixtures or equipment, on each water supply to equipment, and on each water supply to<br>plumbing fixtures that do not have supply stops.   | verpressure protection devices to outdoors and terminate with weatherproof vent cap. Conceal pipe installations in walls, pipe spaces, utility spaces, above ceilings, below grade or floors, and in floor channels unless indicated to be exposed to view.   | EXECUTION<br>DUCT INSTALLATION   | 4-9-21   |
| parriers or retarders, jackets, and thicknesses required<br>and pipe system as specified in insulation system  | Install drain valves for equipment at base of each water riser, at low points in horizontal piping, and where required to drain water piping.   | CONNECTIONS   | Drawing plans, schematics, and diagrams indicate general location and arrangement of duct<br>system. Indicated duct locations, configurations, and arrangements were used to size ducts<br>and calculate friction loss for air-handling equipment sizing and for other design considerations.  | food service<br>TriMark Hockenbergs  |
| tion materials and suitable for the service. Install   | TRANSITION FITTING INSTALLATION   | Connect to utility's gas main according to utility's procedures and requirements. Install<br>natural-gas piping electrically continuous, and bonded to gas appliance equipment grounding<br>conductor of the circuit powering the appliance according to NFPA 70. Install piping adjacent to          | Install duct systems as indicated unless deviations to layout are approved on Shop Drawings<br>and Coordination Drawings. Install ducts according to SMACNA's "HVAC Duct Construction  | 10550 Barkley, Ste. 201<br>Overland Park, Kansas 66212   |
| or otherwise attack insulation or jacket in either wet or at top and bottom of horizontal runs.  | Install transition couplings at joints of dissimilar piping.<br>FLEXIBLE CONNECTOR INSTALLATION   | appliances to allow service and maintenance of appliances. Connect piping to appliances using manual gas shutoff valves and unions. Install valve within 72 inches (1800 mm) of each gas-fired appliance and equipment. Install union between valve and appliances or equipment.                      | Standards - Metal and Flexible" unless otherwise indicated. Install round ducts in maximum<br>practical lengths. Install ducts with fewest possible joints. Install factory- or shop-fabricated<br>fittings for changes in direction, size, and shape and for branch connections. Unless otherwise   | p. 913.945.2490<br>mechanical, electrical, ar  |
| ngitudinal and end seams staggered.<br>chment devices to piping, fittings, and specialties.  | Install flexible connectors in suction and discharge piping connections to each domestic water pump.  | Sediment Traps: Install tee fitting with capped nipple in bottom to form drip, as close as practical to inlet of each appliance.  | indicated, install ducts vertically and horizontally, and parallel and perpendicular to building lines. Install ducts close to walls, overhead construction, columns, and other structural and permanent enclosure elements of building. Install ducts with a clearance of 1 inch (25 mm), plus  | D plumbing<br>Welch and Mitchell   |
| lication and finishing.<br>ams and end joints. Bond seams and joints with<br>aterial manufacturer.   | Install bronze-hose flexible connectors in copper domestic water tubing.<br>Install stainless-steel-hose flexible connectors in steel domestic water piping.  | OUTDOOR PIPING SCHEDULE<br>Aboveground natural-gas piping shall be Steel pipe with wrought-steel fittings and welded  | allowance for insulation thickness. Route ducts to avoid passing through transformer vaults and electrical equipment rooms and enclosures. Where ducts pass through non-fire-rated interior  | 4370 W. 109th St., Ste. 203  |
| ts practical.<br>hts, seams, and penetrations in insulation at hangers,  | CONNECTIONS<br>Drawings indicate general arrangement of piping, fittings, and specialties.<br>Install piping adjacent to equipment and machines to allow service and maintenance.   | joints.   | partitions and exterior walls and are exposed to view, cover the opening between the partition and duct or duct insulation with sheet metal flanges of same metal thickness as the duct. Overlap openings on four sides by at least 1-1/2 inches (38 mm).  | Overland Park, KS 66211<br>913.544.1627  |
| with vapor-barrier mastic.<br>Ingers and around anchor attachments.  | Connect domestic water piping to exterior water-service piping. Use transition fitting to join dissimilar piping materials.   | INDOOR PIPING SCHEDULE<br>Aboveground, piping shall be Steel pipe with wrought-steel fittings and welded joints.  | Where ducts pass through fire-rated interior partitions and exterior walls, install fire dampers.  | structural   |
| arriers are indicated, extend insulation on anchor legs<br>m to point of attachment to structure. Taper and seal   | ESCUTCHEON INSTALLATION<br>Install escutcheons for penetrations of walls, ceilings, and floors.   | 7. FUEL-FIRED WATER HEATERS   | INSTALLATION OF EXPOSED DUCTWORK<br>Protect ducts exposed in finished spaces from being dented, scratched, or damaged.<br>Trim duct sealants flush with metal. Create a smooth and uniform exposed bead. Do not use  | Bob D. Campbell<br>4338 Belleview  |
| or-barrier mastic.<br>on to tightly join the insert. Seal insulation to  | PIPING SCHEDULE<br>Transition and special fittings with pressure ratings at least equal to piping rating may be used  | SUBMITTALS<br>Product Data: For each type and size of water heater indicated. Include rated capacities,<br>operating characteristics, furnished specialties, and accessories. Shop Drawings: Diagram  | two-part tape sealing system.<br>Grind welds to provide smooth surface free of burrs, sharp edges, and weld splatter. When<br>welding stainless steel with a No. 3 or 4 finish, grind the welds flush, polish the exposed welds,   | Kansas City, MO 64111<br>816.531.4144  |
| g compound recommended by insulation material  | in applications below unless otherwise indicated.<br>Under-building-slab, domestic water, building service piping shall be Soft copper tube:  | power, signal, and control wiring. Operation and maintenance data.  | and treat the welds to remove discoloration caused by welding.<br>Maintain consistency, symmetry, and uniformity in the arrangement and fabrication of fittings,   | <u>Civil</u><br>SM Engineering   |
| ng adjacent pipe insulation. Install shields over jacket, incture by hanger, support, and shield.  | Aboveground domestic water piping, shall be Hard copper tube, ASTM B 88, Type L.<br>Aboveground 140 deg F domestic water piping, shall be Hard copper tube, ASTM B 88,  | Commercial, Power-Burner, Storage, Gas Water Heaters: Comply with NSI Z21.10.3/CSA 4.3.   | hangers and supports, duct accessories, and air outlets.<br>Repair or replace damaged sections and finished work that does not comply with these<br>requirements.  | 5507 High Meadow Circle  |
| at manufacturer's recommended coverage rate and tic on seams and joints and at ends adjacent to duct   | Type L.<br>VALVE SCHEDULE   | WATER HEATER ACCESSORIES<br>Gas Shutoff Valves: ANSI Z21.15/CGA 9.1, manually operated. Furnish for installation in<br>piping. Gas Pressure Regulators: ANSI Z21.18, appliance type. Include pressure rating,   | ADDITIONAL INSTALLATION REQUIREMENTS FOR COMMERCIAL KITCHEN HOOD<br>EXHAUST DUCT   | Manhattan, Kansas 66503<br>785.341.9747  |
|  | Drawings indicate valve types to be used. Where specific valve types are not indicated, the following requirements apply:   | capacity, and pressure differential required between gas supply and water heater.<br>Piping-Type Heat Traps: Field-fabricated piping arrangement according to<br>ASHRAE/IESNA 90.1-2004.  | Install commercial kitchen hood exhaust ducts without dips and traps that may hold grease, and sloped a minimum of 2 percent to drain grease back to the hood.   | URBAN PRAIRIE ARCHITECTU   |
| pressing insulation more than 75 percent of its nominal ing conditions. Repair joint separations and cracking  | Shutoff Duty: Use ball valves for piping NPS 2 (DN 50) and smaller. Use butterfly, ball, or gate valves with flanged ends for piping NPS 2-1/2 (DN 65) and larger. Throttling Duty: Use ball valves for piping NPS 2 (DN 50) and smaller. Use butterfly or ball                       | EXECUTION   | Install fire-rated access panel assemblies at each change in direction and at maximum intervals of 12 feet (3.7 m) in horizontal ducts, and at every floor for vertical ducts, or as indicated on Drawings. Locate access panel on top or sides of duct a minimum of 1-1/2 inches (38 mm)  | COLLABORATIVE, P.C.<br>4523 Mercier Street   |
| plying same facing material over damaged areas.  | valves with flanged ends for piping NPS 2-1/2 (DN 65) and larger.<br>Hot-Water Circulation Piping, Balancing Duty: Memory-stop balancing valves.<br>Drain Duty: Hose-end drain valves.  | WATER HEATER INSTALLATION<br>Install commercial water heaters on concrete bases. Install water heaters level and plumb,<br>according to layout drawings, original design, and referenced standards. Maintain  | from bottom of duct.<br>Do not penetrate fire-rated assemblies except as allowed by applicable building codes and authorities having jurisdiction.   | Kansas City, Missouri 64111<br>p 816.304.7416  |
| n) beyond damaged areas. Adhere, staple, and seal  | Use check valves to maintain correct direction of domestic water flow to and from equipment.  | manufacturer's recommended clearances. Arrange units so controls and devices needing service are accessible. Install gas water heaters according to NFPA 54. Install combination temperature and pressure relief valves in top portion of storage tanks. Use relief valves with                       | DUCT SEALING   | <ul> <li><sup>B</sup> pminto@urbanprairiekc.com</li> <li>Missouri Certificate of Authority: 7</li> </ul> |
| Partition Penetrations (That Are Not Fire Rated):  | Iron grooved-end valves may be used with grooved-end piping.<br>CPVC and PVC valves matching piping materials may be used.  | sensing elements that extend into tanks. Extend commercial, water-heater, relief-valve outlet, with drain piping same as domestic water piping in continuous downward pitch, and discharge  | Seal ducts for duct static-pressure, seal classes, and leakage classes specified in "Duct<br>Schedule" Article according to SMACNA's "HVAC Duct Construction Standards - Metal and<br>Flexible."   | PROJECT NUMBER:<br>ISSUE DATE: 10 M  |
| lls and partitions.  | 5. INTERIOR SANITARY WASTE AND VENT PIPING  | by positive air gap onto closest floor drain. Install water heater drain piping as indirect waste to spill by positive air gap into open drains or over floor drains. Install hose-end drain valves at low points in water piping for water heaters that do not have tank drains. Install thermometer | 10. CENTRIFUGAL FANS   | REVISIONS  |
| and Partition Penetrations: Install insulation<br>rated walls and partitions. Terminate insulation at fire<br>rtition penetrations. Externally insulate damper   | PRODUCTS<br>PIPING MATERIALS  | on outlet piping of water heaters. Install piping-type heat traps on inlet and outlet piping of water heater storage tanks without integral or fitting-type heat traps. Fill water heaters with   | PRODUCTS   |  |
| overlap duct insulation at least 2 inches (50 mm).<br>ns:<br>ugh floor penetrations that are not fire rated. For   | PIPING MATERIALS<br>Hubless Cast-Iron Pipe and Fittings: ASTM A 888 or CISPI 301.<br>PVC Pipe: ASTM D 2665, solid-wall drain, waste, and vent.  | water.<br>CONNECTIONS   | FORWARD-CURVED CENTRIFUGAL FANS<br>Description: Factory-fabricated, -assembled, -tested, and -finished, belt-driven centrifugal fans<br>consisting of housing, wheel fan shaft bearings, motor and disconnect switch, drive assembly   |  |
| s, terminate insulation at fire damper sleeves and difference of the difference of t |   | Install piping adjacent to water heaters to allow service and maintenance. Arrange piping for easy removal of water heaters.  | consisting of housing, wheel, fan shaft, bearings, motor and disconnect switch, drive assembly, and support structure.   | Mechanical Specificat  |
| st 2 inches (50 mm).<br>ugh floor penetrations.  |   | 8. DIRECT-FIRED H&V UNITS   | EXECUTION  |  |
| mblies.  |   | SUBMITTALS<br>Product Data: Include rated capacities, furnished specialties, and accessories.   | Install centrifugal fans level and plumb.<br>Install units with clearances for service and maintenance.  | M301   |

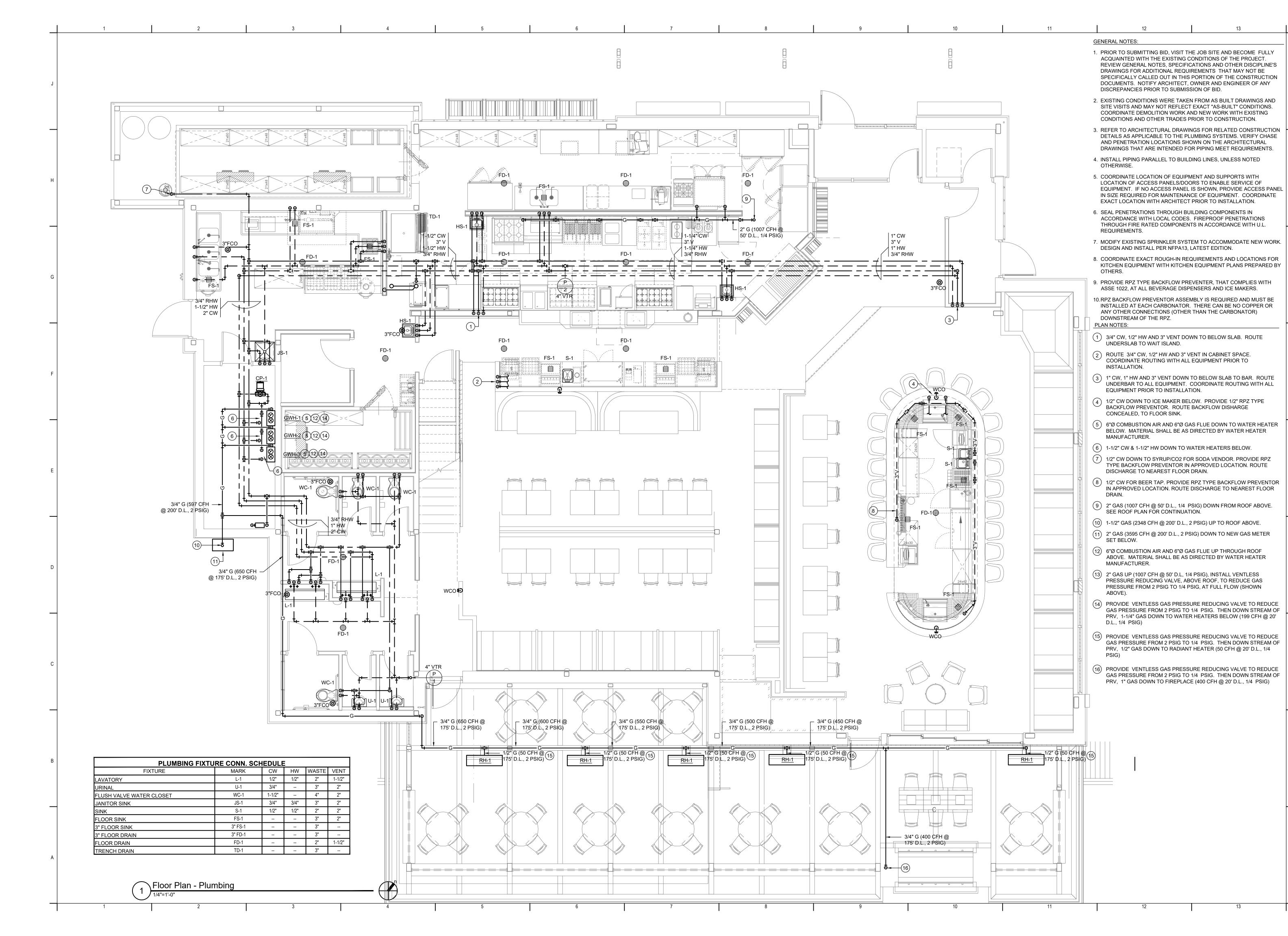


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| <ol> <li>12 12 13</li> <li><u>GENERAL NOTES:</u> <ol> <li>PRIOR TO SUBMITTING BID, VISIT THE JOB SITE AND BECOME FULLY<br/>ACQUAINTED WITH THE EXISTING CONDITIONS OF THE PROJECT.<br/>REVIEW GENERAL NOTES, SPECIFICATIONS AND OTHER DISCIPLINE'<br/>DRAWINGS FOR ADDITIONAL REQUIREMENTS THAT MAY NOT BE<br/>SPECIFICALLY CALLED OUT IN THIS PORTION OF THE CONSTRUCTIO<br/>DOCUMENTS. NOTIFY ARCHITECT, OWNER AND ENGINEER OF ANY<br/>DISCREPANCIES PRIOR TO SUBMISSION OF BID.</li> <li>EXISTING CONDITIONS WERE TAKEN FROM AS BUILT DRAWINGS AND<br/>SITE VISITS AND MAY NOT REFLECT EXACT "AS-BUILT" CONDITIONS.<br/>COORDINATE DEMOLITION WORK AND NEW WORK WITH EXISTING<br/>CONDITIONS AND OTHER TRADES PRIOR TO CONSTRUCTION.</li> <li>REFER TO ARCHITECTURAL DRAWINGS FOR RELATED CONSTRUCTION.</li> </ol> </li> <li>REFER TO ARCHITECTURAL DRAWINGS FOR RELATED CONSTRUCTION.</li> </ol> <li>REFER TO ARCHITECTURAL DRAWINGS FOR RELATED CONSTRUCTION.</li> <li>REFER TO ARCHITECTURAL DRAWINGS FOR THE ARCHITECTURAL<br/>DRAWINGS THAT ARE INTENDED FOR PIPING MEET REQUIREMENTS.</li> <li>INSTALL PIPING PARALLEL TO BUILDING LINES, UNLESS NOTED<br/>OTHERWISE.</li> <li>COORDINATE LOCATION OF EQUIPMENT AND SUPPORTS WITH LOCA<br/>OF ACCESS PANEL IS SHOWN, PROVIDE ACCESS PANEL IN SIZE REQUIR<br/>FOR MAINTENANCE OF EQUIPMENT. COORDINATE EXACT LOCATION<br/>WITH ARCHITECT PRIOR TO INSTALLATION.</li> <li>SEAL PENETRATIONS THROUGH BUILDING COMPONENTS IN<br/>ACCORDANCE WITH LOCAL CODES. FIREPROOF PENETRATIONS<br/>TH</li> | JAUNIAN PRANCHITECTURAL  |
|--|--|
| FIECUIREMENTS.         1. MODIFY EXISTING SPRINKLER SYSTEM TO ACCOMMODATE NEW WOLD<br>DESIGN AND INSTALL PER INFPAIS, LATEST EDITION.         1. CORGINARTE EXACT ROUGH-IN REQUIREMENTS AND LOCATIONS FOR<br>OTHERS.         1. MICHAELES EVENT TO TO NOT PRANT TO ASSIST RECOVE<br>COORDINATE EXACT LOCATION WITH KITCHEN DRAWINGS AND<br>ARCYCL. 122 HIJ AND 3' VENT DOWN FROM ABOVE. ROUTE<br>UNDERSIAB TO WAIT ISLAND.         1. SANGREASE UP TO FLOOR DRAWNEL ROUTE UNDERSI.         1. MICHAELES IN TO AND SYNCH TO OWN FROM ABOVE. ROUTE<br>UNDERSIAB TO WAIT ISLAND.         1. MICHAELES IN TO MAIT ISLAND.         1. MICHAELES IN TO MAIT ISLAND.         1. MICHAELES INTERCONS.  | - Lee's Summ<br>- Lee's Summ<br>Permit So<br>Streets Of Pryc<br>ee's Summit, M |
| URINAL       U-1       3/4"        3"       2"         FLUSH VALVE WATER CLOSET       WC-1       1-1/2"        4"       2"         JANITOR SINK       JS-1       3/4"       3/4"       3"       2"         SINK       S-1       1/2"       1/2"       2"       2"         FLOOR SINK       S-1       1/2"       1/2"       2"       2"         3" FLOOR SINK       FS-1         3"       2"         3" FLOOR SINK       3" FS-1         3"          3" FLOOR SINK       3" FD-1         3"          3" FLOOR DRAIN       3" FD-1         3"          FLOOR DRAIN       FD-1         2"       1-1/2"         TRENCH DRAIN       TD-1         3"   | Underslab Plumbing Plan  |

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food service **TriMark Hockenbergs** 

10550 Barkley, Ste. 201 Overland Park, Kansas 66212 p. 913.945.2490 mechanical, electrical, and plumbing Welch and Mitchell

4370 W. 109th St., Ste. 203 Overland Park, KS 66211 913.544.1627

structural Bob D. Campbell

4338 Belleview Kansas City, MO 64111 816.531.4144

civil SM Engineering

5507 High Meadow Circle Manhattan, Kansas 66503 785.341.9747

architectural **URBAN PRAIRIE ARCHITECTURAL** COLLABORATIVE, P.C.

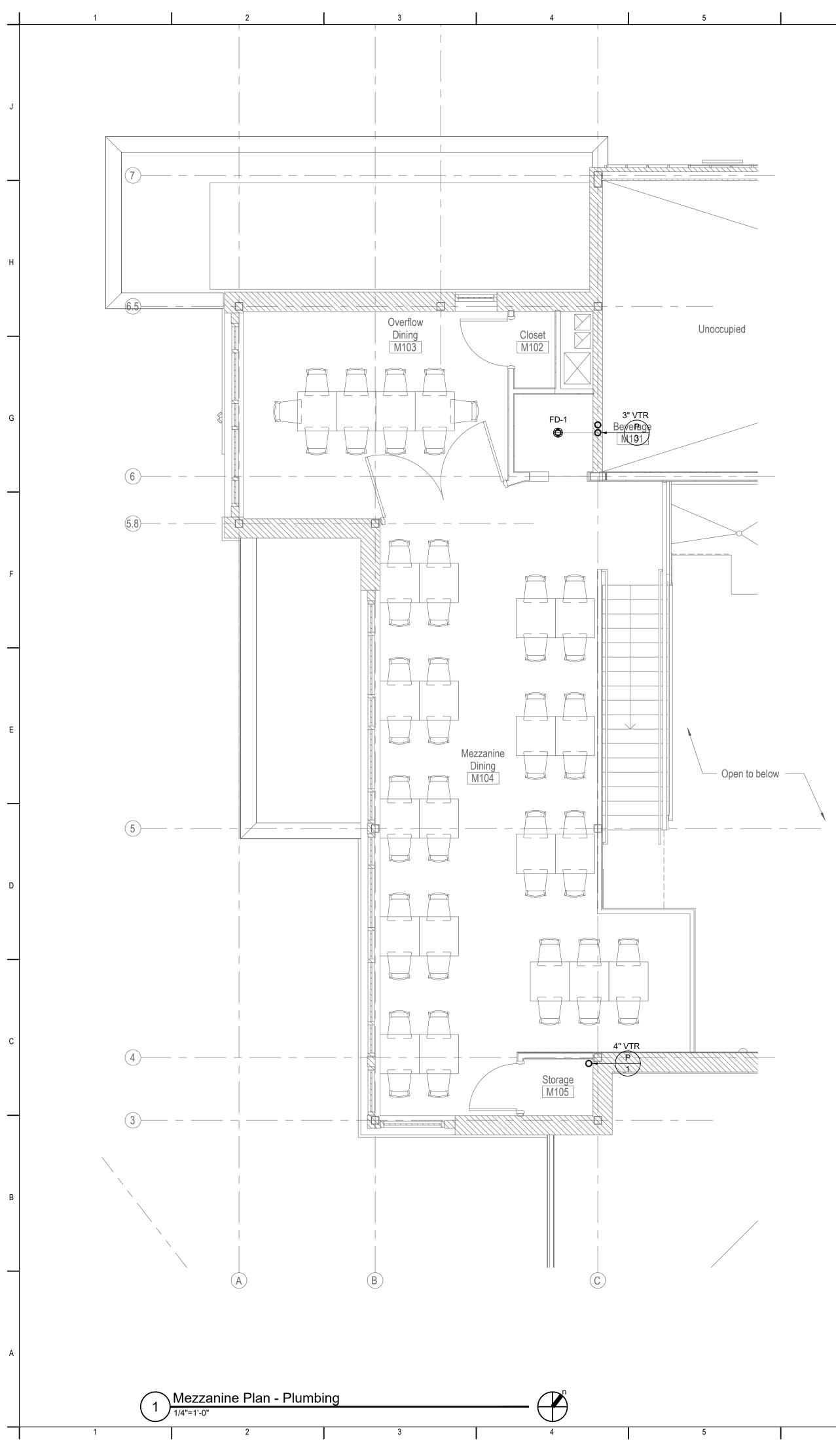
4523 Mercier Street Kansas City, Missouri 64111 p 816.304.7416 pminto@urbanprairiekc.com

Missouri Certificate of Authority: # PROJECT NUMBER

20-033 10 March, 2021 ISSUE DATE: REVISIONS DATE

Plumbing Floor Plan

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| PLUMBING FIXTURE CONN. SCHEDULE |         |        |      |       |        |
|---------------------------------|---------|--------|------|-------|--------|
| FIXTURE                         | MARK    | CW     | HW   | WASTE | VENT   |
| LAVATORY                        | L-1     | 1/2"   | 1/2" | 2"    | 1-1/2" |
| URINAL                          | U-1     | 3/4"   |      | 3"    | 2"     |
| FLUSH VALVE WATER CLOSET        | WC-1    | 1-1/2" |      | 4"    | 2"     |
| JANITOR SINK                    | JS-1    | 3/4"   | 3/4" | 3"    | 2"     |
| SINK                            | S-1     | 1/2"   | 1/2" | 2"    | 2"     |
| FLOOR SINK                      | FS-1    |        |      | 3"    | 2"     |
| 3" FLOOR SINK                   | 3" FS-1 |        |      | 3"    |        |
| 3" FLOOR DRAIN                  | 3" FD-1 |        |      | 3"    |        |
| FLOOR DRAIN                     | FD-1    |        |      | 2"    | 1-1/2" |
| TRENCH DRAIN                    | TD-1    |        |      | 3"    |        |

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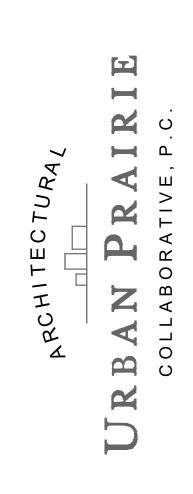
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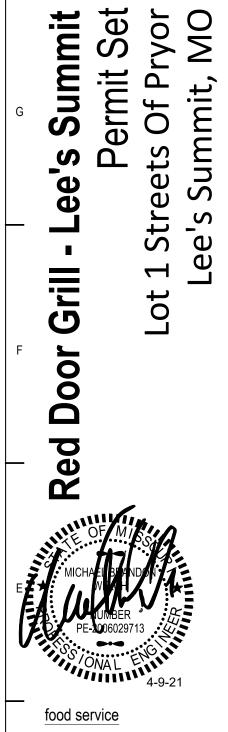
10

- 12 13 GENERAL NOTES: 1. PRIOR TO SUBMITTING BID, VISIT THE JOB SITE AND BECOME FULLY ACQUAINTED WITH THE EXISTING CONDITIONS OF THE PROJECT. REVIEW GENERAL NOTES, SPECIFICATIONS AND OTHER DISCIPLINE'S DRAWINGS FOR ADDITIONAL REQUIREMENTS THAT MAY NOT BE SPECIFICALLY CALLED OUT IN THIS PORTION OF THE CONSTRUCTION DOCUMENTS. NOTIFY ARCHITECT, OWNER AND ENGINEER OF ANY DISCREPANCIES
- 2. EXISTING CONDITIONS WERE TAKEN FROM AS BUILT DRAWINGS AND SITE VISITS AND MAY NOT REFLECT EXACT "AS-BUILT" CONDITIONS. COORDINATE DEMOLITION WORK AND NEW WORK WITH EXISTING CONDITIONS AND OTHER TRADES PRIOR TO CONSTRUCTION.
- 3. REFER TO ARCHITECTURAL DRAWINGS FOR RELATED CONSTRUCTION DETAILS AS APPLICABLE TO THE PLUMBING SYSTEMS. VERIFY CHASE AND PENETRATION LOCATIONS SHOWN ON THE ARCHITECTURAL DRAWINGS THAT ARE INTENDED FOR PIPING MEET REQUIREMENTS.
- 4. INSTALL PIPING PARALLEL TO BUILDING LINES, UNLESS NOTED OTHERWISE.

PRIOR TO SUBMISSION OF BID.

- 5. COORDINATE LOCATION OF EQUIPMENT AND SUPPORTS WITH LOCATION OF ACCESS PANELS/DOORS TO ENABLE SERVICE OF EQUIPMENT. IF NO ACCESS PANEL IS SHOWN, PROVIDE ACCESS PANEL IN SIZE REQUIRED FOR MAINTENANCE OF EQUIPMENT. COORDINATE EXACT LOCATION WITH ARCHITECT PRIOR TO INSTALLATION.
- 6. SEAL PENETRATIONS THROUGH BUILDING COMPONENTS IN ACCORDANCE WITH LOCAL CODES. FIREPROOF PENETRATIONS THROUGH FIRE RATED COMPONENTS IN ACCORDANCE WITH U.L. REQUIREMENTS.
- 7. MODIFY EXISTING SPRINKLER SYSTEM TO ACCOMMODATE NEW WORK. DESIGN AND INSTALL PER NFPA13, LATEST EDITION.
- 8. COORDINATE EXACT ROUGH-IN REQUIREMENTS AND LOCATIONS FOR KITCHEN EQUIPMENT WITH KITCHEN EQUIPMENT PLANS PREPARED BY OTHERS.





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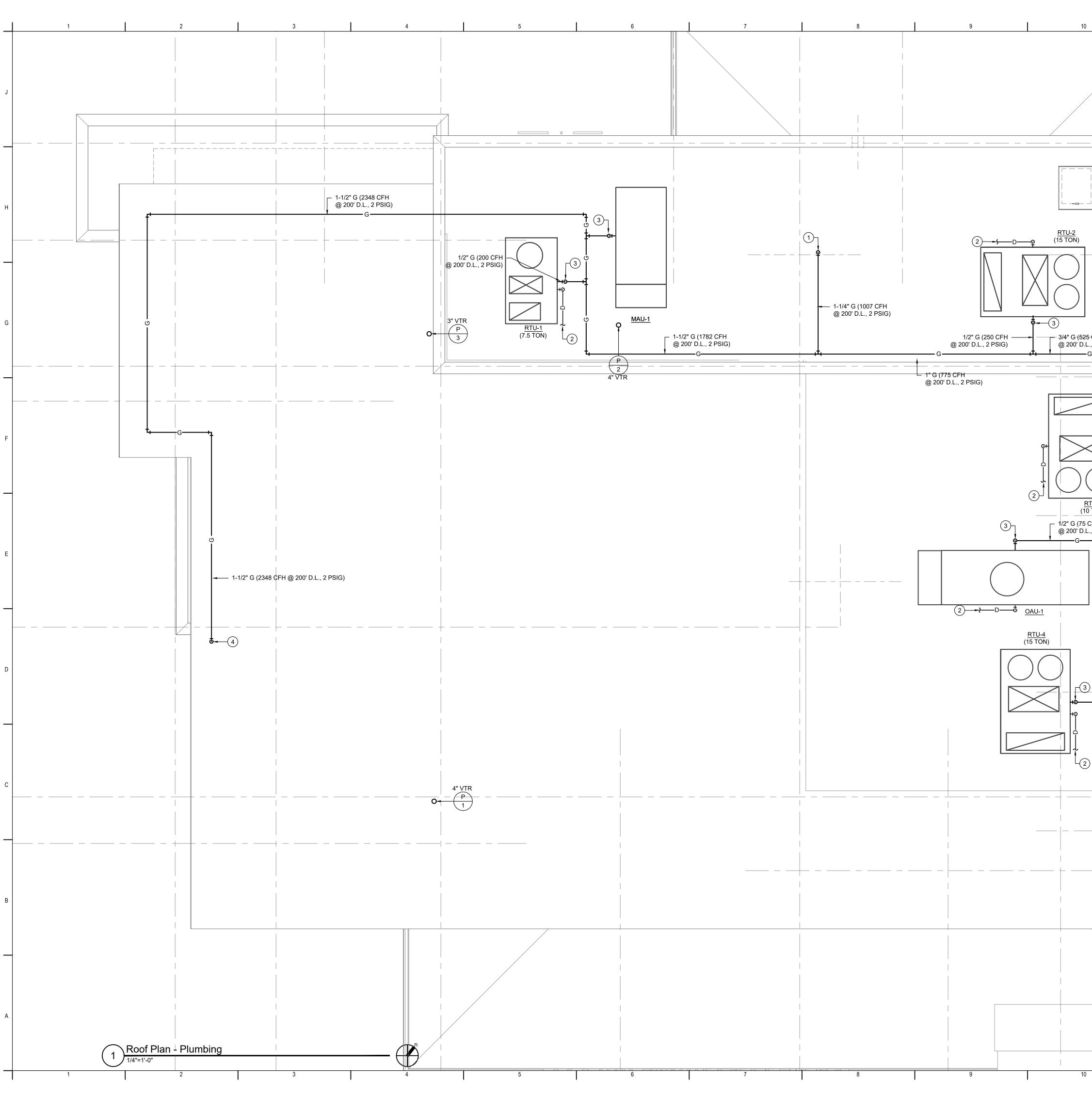
pminto@urbanprairiekc.com Missouri Certificate of Authority: # PROJECT NUMBER:

| PROJECT NUMBER: | 20-033        |
|-----------------|---------------|
| SSUE DATE:      | 10 March, 202 |
| REVISIONS       | DATE          |
|                 |               |

\_\_\_\_\_ -----\_\_\_\_\_

Plumbing Mezzanine Plan





| 10 11  | 12  | 13   | I  |  |
|--|---|--|--|--|
|  | ACQUAINTED WITH THE E<br>GENERAL NOTES, SPECIF<br>FOR ADDITIONAL REQUIR<br>CALLED OUT IN THIS POR<br>NOTIFY ARCHITECT, OWN<br>PRIOR TO SUBMISSION O<br>2. EXISTING CONDITIONS W<br>VISITS AND MAY NOT REF<br>COORDINATE DEMOLITIO<br>CONDITIONS AND OTHER<br>3. REFER TO ARCHITECTUR<br>DETAILS AS APPLICABLE<br>PENETRATION LOCATION<br>THAT ARE INTENDED FOF<br>4. INSTALL PIPING PARALLE<br>OTHERWISE.<br>5. COORDINATE LOCATION<br>OF ACCESS PANEL SHOW<br>FOR MAINTENANCE OF EQ<br>ARCHITECT PRIOR TO INS<br>6. SEAL PENETRATIONS THI<br>WITH LOCAL CODES. FIR | ERE TAKEN FROM AS BUILT DRAWIN<br>FLECT EXACT "AS-BUILT" CONDITION<br>IN WORK AND NEW WORK WITH EXIS<br>TRADES PRIOR TO CONSTRUCTION<br>AL DRAWINGS FOR RELATED CONST<br>TO THE PLUMBING SYSTEMS. VERIF<br>IS SHOWN ON THE ARCHITECTURAL<br>R PIPING MEET REQUIREMENTS.<br>IL TO BUILDING LINES, UNLESS NOTE<br>OF EQUIPMENT AND SUPPORTS WIT<br>DRS TO ENABLE SERVICE OF EQUIPM<br>N, PROVIDE ACCESS PANEL IN SIZE<br>QUIPMENT. COORDINATE EXACT LC   | ECT. REVIEW<br>DRAWINGS<br>ICALLY<br>JMENTS.<br>PANCIES<br>NGS AND SITE<br>IS.<br>STING<br>I.<br>TRUCTION<br>TRUCTION<br>Y CHASE AND<br>DRAWINGS<br>ED<br>TH LOCATION<br>MENT. IF NO<br>REQUIRED<br>DCATION WITH<br>ACCORDANCE | ARCHITECTURAL<br>DRBAN PRAIRIE<br>COLLABORATIVE, P.C.  |
| 525 CFH<br>D.L., 2 PSIG)<br>G<br>G<br>G<br>G<br>G<br>G<br>G<br>G<br>G<br>G<br>G<br>G<br>G<br>G<br>G<br>G<br>G<br>G | 7. MODIFY EXISTING SPRINU-<br>DESIGN AND INSTALL PER<br>8. COORDINATE EXACT ROL<br>KITCHEN EQUIPMENT<br>OTHERS.<br>PL   | <ul> <li>ANCE WITH U.L. REQUIREMENTS.</li> <li>(LER SYSTEM TO ACCOMMODATE N<br/>R NFPA13, LATEST EDITION.</li> <li>JGH-IN REQUIREMENTS AND LOCAT<br/>TH KITCHEN EQUIPMENT PLANS PRE</li> <li>AN NOTES: <ol> <li>PROVIDE VENTLESS GAS PRE<br/>REDUCING VALVE TO REDUCE<br/>PRESSURE FROM 2 PSIG TO 1<br/>DOWN STREAM OF PRV 2" GA<br/>COOKING BATTERY BELOW (1<br/>200' D.L., 1/4 PSIG)</li> <li>1-1/2" RTU CONDENSATE DRAIN<br/>NEAREST ROOF DRAIN. ROUT<br/>POLYETHYLENE BLOCKS ON 3<br/>SECURE PIPE TO BLOCK WITH<br/>PIPE CLIP. PAINT PIPE IN COL<br/>BY ARCHITECT FOR UV PROTE</li> </ol> </li> <li>3) PROVIDE VENTLESS GAS PRE<br/>REDUCING VALVE TO REDUCE<br/>PRESSURE FROM 2 PSIG TO L<br/>OPERATING PRESSURE.</li> <li>4) 1-1/2" G DOWN TO FLOOR BEL</li> </ul> | IONS FOR<br>PARED BY<br>SSURE<br>GAS<br>/4 PSIG. THEN<br>S DOWN TO<br>007 CFH.@<br>N. ROUTE TO<br>TE ON<br>CENTERS.<br>BLOCK WITH<br>OR SELECTED<br>ECTION.<br>SSURE<br>E GAS<br>INIT  | Red Door Grill - Lee's Summit<br>Permit Set<br>Lot 1 Streets Of Pryor<br>Lee's Summit, MO  |
| (10 TON)<br>'5 CFH<br>D.L., 2 PSIG)<br>  | Equipmen<br>16<br>16<br>18<br>34<br>34<br>36<br>37<br>38<br>OAU<br>GWH<br>GWH<br>GWH<br>GWH<br>CWH<br>CWH<br>CWH<br>CWH<br>CWH<br>CWH<br>CWH<br>C   | Convection Oven         6 Burner Hot Plate         Hot Plate         Griddle         Cheese melter         Fryers         -1         Outside Air Unit         I-1         Gas Fired Water Heater         -2         Gas Fired Water Heater         -3         Gas Fired Water Heater         -1         Roof Top Unit         -3         Roof Top Unit         -4         Roof Top Unit         -1         Make Up Air Unit         1         Radiant Heaters (x5 @ 50 CFH ea)         Gas Fire Place  | Equip. Demand<br>(MBH)<br>140<br>245<br>110<br>102<br>60<br>350<br>75<br>199<br>199<br>199<br>199<br>200<br>250<br>250<br>250<br>250<br>366<br>250<br>366<br>250<br>400<br>3595  | A-9-21<br>MICHAELBRANDON<br>MICHAELBRANDON<br>PE-2006029713<br>A-9-21<br><u>Food service</u><br>TriMark Hockenbergs<br>10550 Barkley, Ste. 201<br>Overland Park, Kansas 66212<br>p. 913.945.2490<br>mechanical, electrical, and<br>plumbing<br>Welch and Mitchell<br>4370 W. 109th St., Ste. 203<br>Overland Park, KS 66211<br>913.544.1627  |
| 2  |   |  |  | structural         Bob D. Campbell         4338 Belleview         Kansas City, MO 64111         816.531.4144         C         C         C         SM Engineering         5507 High Meadow Circle         Manhattan, Kansas 66503         785.341.9747         architectural         URBAN PRAIRIE ARCHITECTURAL         COLLABORATIVE, P.C.         4523 Mercier Street         Kansas City, Missouri 64111         p 816.304.7416         pminto@urbanprairiekc.com         Missouri Certificate of Authority: # |
|  | 12  | 13   |  | PROJECT NUMBER: 20-033<br>ISSUE DATE: 10 March, 2021<br>REVISIONS DATE<br>DATE<br>DATE<br>DATE<br>DATE<br>DATE<br>DATE<br>DATE<br>DATE<br>DATE<br>DATE<br>DATE<br>DATE<br>DATE<br>DATE<br>DATE<br>DATE<br>DATE<br>DATE<br>DATE<br>DATE<br>DATE<br>Copyright 2021   |

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|           |                                      |   | PLUMBING                                 | FIXTURE SCHEDULE   |           |   |                         |                  | INSTANTA               | NEOUS G               |           |
|-----------|--------------------------------------|---|--|--|-----------|---|-------------------------|------------------|------------------------|-----------------------|-----------|
| PLAN MARK | MANUFACTURER AND MODEL               | FIXTURE DESCRIPTION   | ACCESSORIES<br>MANUFACTURER AND<br>MODEL | ACCESSORIES DESCRIPTION  | SIZE      | NOTES   | UNIT                    | MFG              | MODEL                  |                       | NIT INFOR |
| FD-1      | JAY R SMITH 2010                     | CAST IRON SHALLOW SUMP FLOOR DRAIN<br>WITH 5" ROUND TOP WITH NICKEL BRONZE<br>STRAINER.   | -  | -  | -         |   | CALLOUT<br>GWH-1        | NAVIEN           | NO.                    | (GPM)                 | (°F)      |
| FS-1      | WATTS FS-740-9-1                     | DEEP SANITARY FLOOR SINK WITH WHITE   | -  |  | -         |   | GWH-1<br>GWH-2          | NAVIEN           | NPE-240A<br>NPE-240A   | 5<br>5                | 40        |
|           |                                      | PORCELAIN ENAMEL COATED INTERIOR ,<br>LOOSE SET PORCELAIN ENAMEL COATED<br>CAST IRON GRATE, ALUMINUM DOME<br>BOTTOM STRAINER AND NO HUB OUTLET.   |  |  |           |   | GWH-3                   | NAVIEN<br>NOTES: | NPE-240A               | 5                     | 40        |
| HS-1      | ELKAY CHS1716C                       | WALL-MOUNTED, STAINLESS STEEL, ADA<br>COMPLIANT HANDSINK. TYPE 304 (18-8)<br>STAINLESS STEEL, 11" HIGH BACKSPLASH.  | ELKAY LK9406N 0422H                      | CHROME-PLATED GOOSENECK SPOUT FAUCET.  |           | PROVIDE CHROME PLATED BRASS TAILPIECE AND GRID<br>DRAIN, CHROME PLATED BRASS P-TRAP, AND LOOSE KEYS<br>ANGLED STOP VALVES AND FLEXIBLE RISERS. INSULATE<br>EXPOSED TAILPIECE, P-TRAP, AND WATER RISERS WITH<br>ADA COMPLIANT INSULATION. PROVIDE MIXING VALVE,<br>THAT COMPLIES WITH ASSE 1070. SET AT 95°F.                |                         | 1. SUPPLY V      | VITH FACTOR            |                       |           |
| JS-1      | ZURN Z1996                           | FLOOR MOUNTED, MOLDED HIGH DENSITY<br>COMPOSITE BASIN, PVC DRAIN BODY.  | ZURN Z843M1-RC                           | WALL MOUNTED SERVICE FAUCET WITH PAIL HOOK AND VACUUM<br>BREAKER. SUPPLY SINK WITH 30" HOSE, MOP HANGER AND LINT BASKET<br>STRAINER.   | 24" X 24" |   |                         |                  | NT HEATER              | R SCHEDU              |           |
| L-1       |                                      | CUSTOM QUARTZ TROUGH SINK. RE:<br>ARCHITECTURE PLANS  | (2) KOHLER PURIST<br>K-14402-4A-BL       | SINGLE HANDLE BATHROOM SINK FAUCET. MATTE BLACK FINISH   |           | PROVIDE CHROME PLATED BRASS TAILPIECE, CHROME<br>PLATED BRASS P-TRAP, ANGLED STOP VALVES AND<br>FLEXIBLE RISERS. INSULATE EXPOSED TAILPIECE, P-TRAP,  | UNIT<br>CALLOUT<br>RH-1 | MFG              | MODEL<br>NO.<br>IO-152 | CAP<br>(BTUH)<br>50.0 |           |
|           |                                      |   |  |  |           | AND WATER RISERS WITH ADA COMPLIANT INSULATION.<br>PROVIDE MIXING VALVE, THAT COMPLIES WITH ASSE 1070,  | NOTES:                  |                  | 10-132                 | 50.0                  |           |
| S-1       | ELKAY LRAD 2522                      | SINGLE BOWL, STAINLESS STEEL, ADA<br>COMPLIANT COUNTER MOUNTED SINK. 3<br>FAUCET HOLES ON 4" CENTERS.   | AMERICAN STANDARD<br>MONTERREY           | 8" WIDESPREAD FAUCET WITH 4" WRIST BLADE HANDLES AND GRID DRAIN<br>ASSEMBLY.   |           | SET AT 95°F<br>PROVIDE CHROME PLATED BRASS TAILPIECE AND GRID<br>DRAIN, CHROME PLATED BRASS P-TRAP, AND LOOSE KEYS<br>ANGLED STOP VALVES AND FLEXIBLE RISERS. INSULATE<br>EXPOSED TAILPIECE, P-TRAP, AND WATER RISERS WITH<br>ADA COMPLIANT INSULATION. PROVIDE MIXING VALVE,<br>THAT COMPLIES WITH ASSE 1070, SET AT 95°F. |                         |                  | PANEL, MOUN            | TING KIT ANI          | J FLEXIBI |
| TD-1      | ADVANCE TABCO FDG-12                 | STAINLESS STEEL TRENCH DRAIN WITH<br>STAINLESS STEEL GRATE. LENGTH AS<br>SHOWN ON DRAWINGS  | -  |  | -         |   |                         |                  |                        |                       |           |
| U-1       | AMERICAN STANDARD DECORUM 6042.001EC | WALL HUNG, VITREOUS CHINA URINAL WITH<br>WASH OUT FLUSHING ACTION AND TOP<br>SPUD. MOUNT AT ADA HEIGHT.<br>SELECTRONIC SENSOR OPERATED,<br>BATTERY POWERED, CHROME PLATED,<br>EXPOSED WATER CLOSET FLUSH VALVE<br>WITH 3/4" TOP SPUD. RATED FOR .125 GPF.   | 1.) JAY R SMITH                          | 1.) PROVIDE CARRIER AS REQUIRED TO SUIT APPLICATION.   | -         |   |                         |                  |                        |                       |           |
| WC-1      | AMERICAN STANDARD MADERA 3043.001    | FLOOR-MOUNTED, VITREOUS CHINA WATER<br>CLOSET WITH CONVENTIONAL GLAZE.<br>MEETS STANDARDS FOR HIGH EFFICIENCY<br>TOILET. DIRECT FED SIPHON JET ACTION.<br>ELONGATED BOWL. ADA COMPLIANT.<br>SELECTRONIC SENSOR OPERATED,<br>BATTERY POWERED, CHROME PLATED,<br>EXPOSED WATER CLOSET FLUSH VALVE<br>WITH 1 1/2" TOP SPUD. RATED FOR 1.6 GPF. | 1.) PLUMBTECH 421C 2.) JAY<br>R SMITH    | 1.) SEAT: SOLID PLASTIC, OPEN FRONT, WHITE, ELONGATED BOWL,<br>INTEGRAL BUMPERS, EXTERNAL CHECK HINGES WITH STAINLESS STEEL<br>POSTS. 2.) PROVIDE CARRIER AS REQUIRED TO SUIT APPLICATION. | -         |   |                         |                  |                        |                       |           |

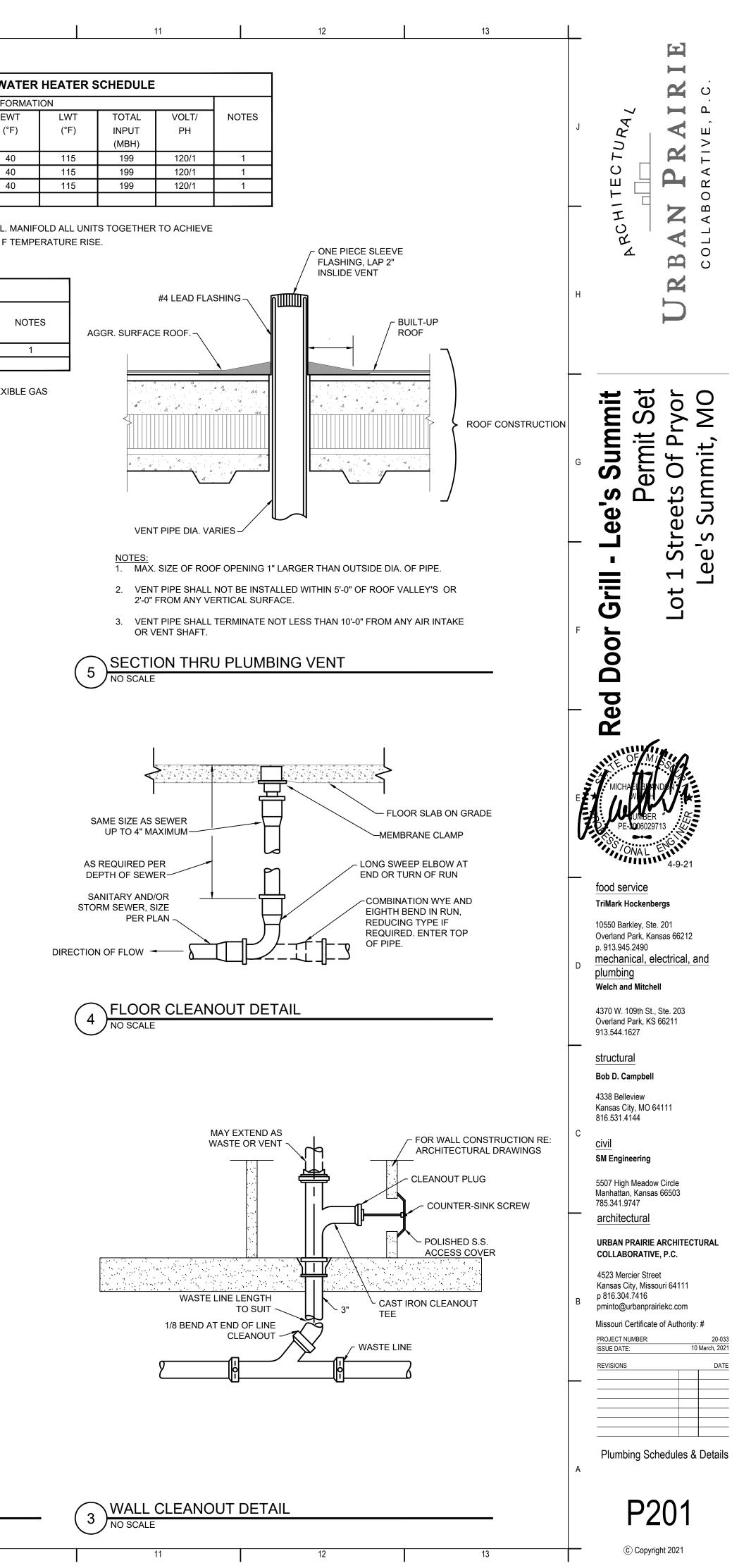


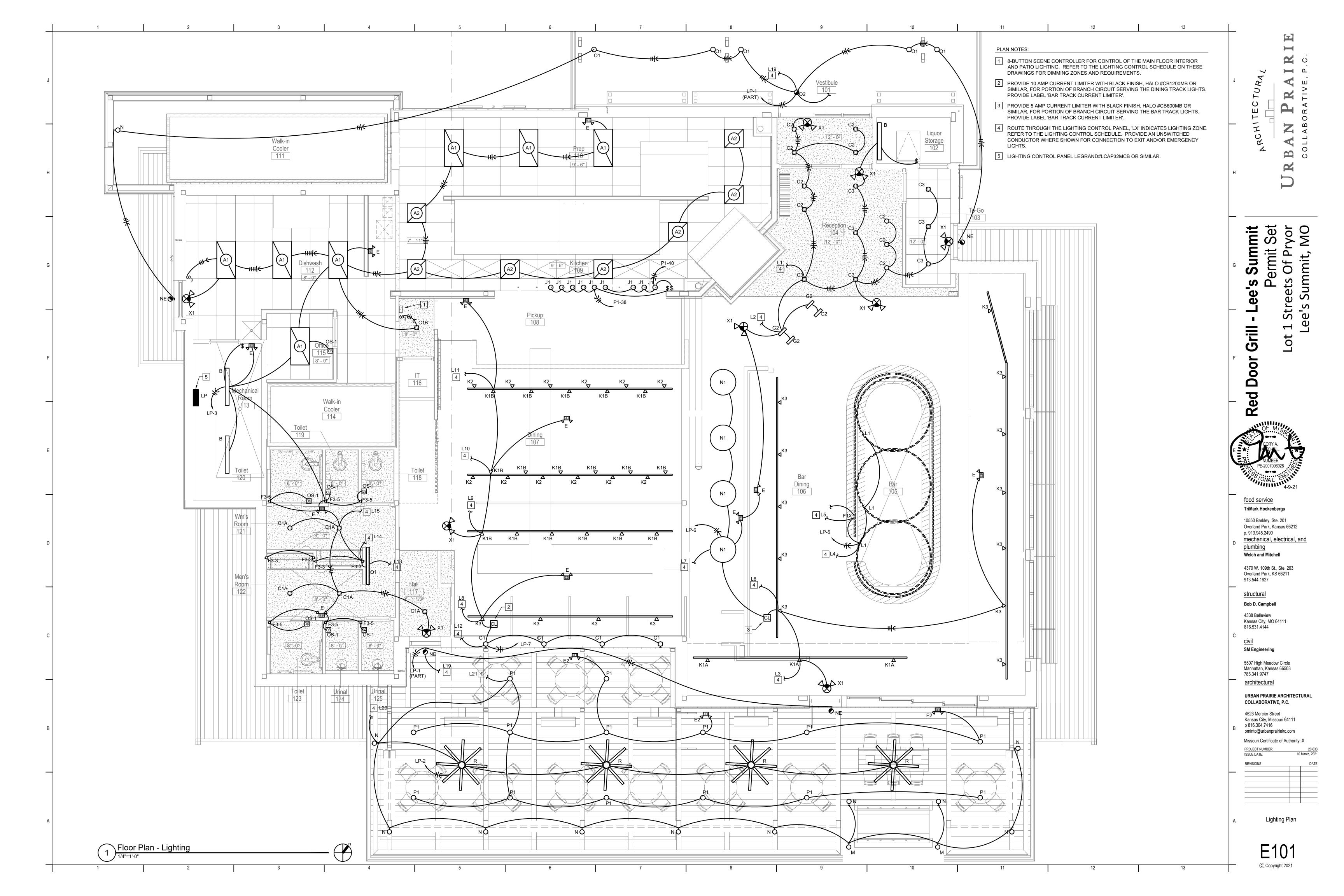


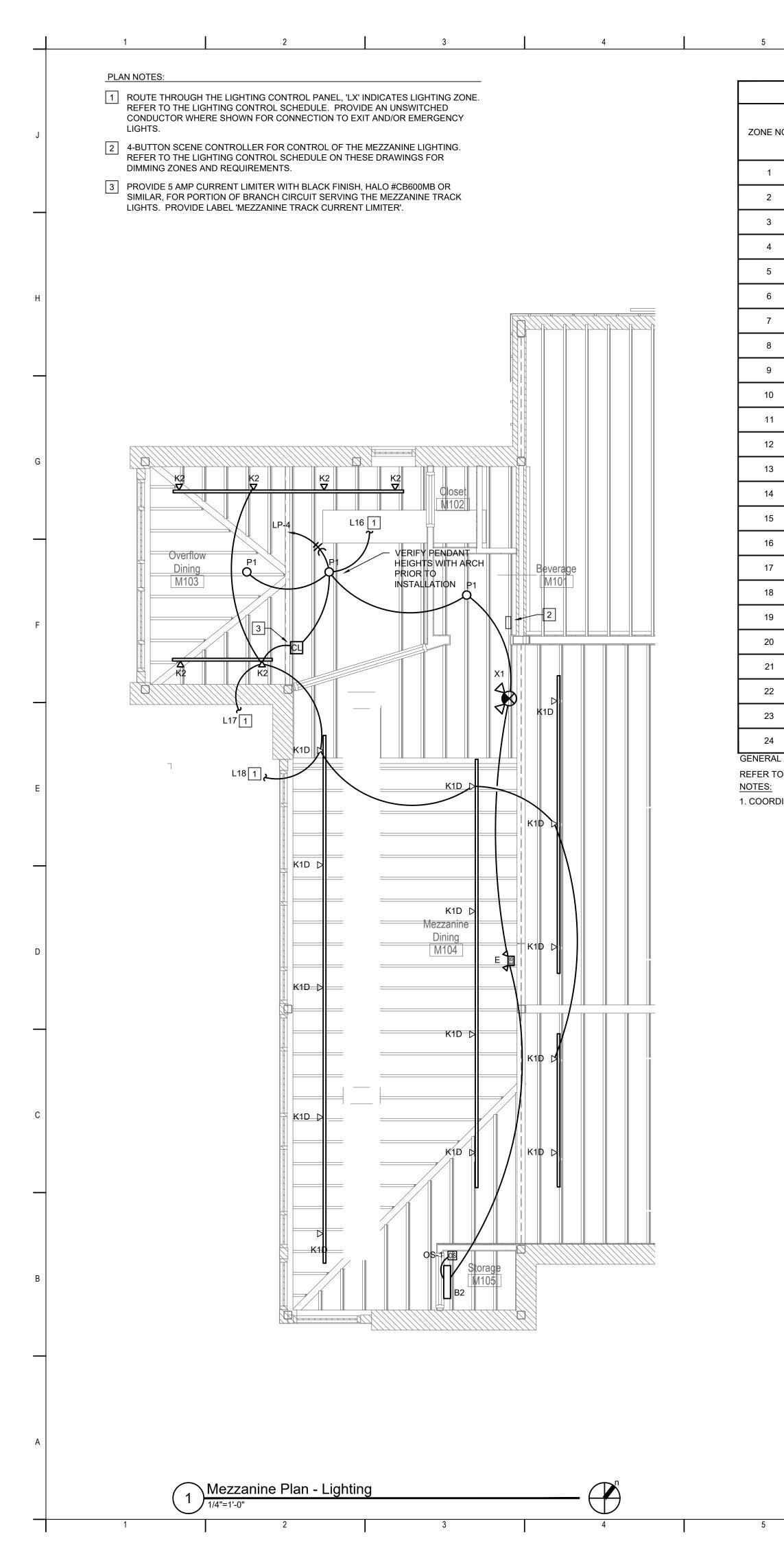


| 1                          | ENERAL<br>MECHANICAL NOTE REFERENCE |
|----------------------------|-------------------------------------|
| $\langle 2 \rangle$        | DEMOLITION NOTE REFERENCE           |
|                            |                                     |
|                            | REVISION NOTE REFERENCE             |
| $\mathbf{igodol}$          | CONNECT TO EXISTING WORK            |
| Р                          | LUMBING                             |
|                            | SOIL OR WASTE ABOVE GRADE OR FLOOR  |
| — — SAN — —                | SOIL OR WASTE BELOW GRADE OR FLOOR  |
| v                          | PLUMBING VENT                       |
| ST                         | STORM ABOVE GRADE OR FLOOR          |
| <b></b> ST <b></b>         | STORM BELOW GRADE OR FLOOR          |
| ST/O                       | STORM OVERFLOW ABOVE GRADE OR FLOOR |
| <b>— —</b> ST/O <b>— —</b> | STORM OVERFLOW BELOW GRADE OR FLOOR |
|                            | DOMESTIC COLD WATER                 |
|                            | DOMESTIC HOT WATER                  |
|                            | RECIRCULATING DOMESTIC HOT WATER    |
| FCO                        | FLOOR CLEAN OUT                     |
| ——∳ WCO                    | WALL CLEAN OUT                      |
|                            | CLEAN OUT                           |
| —— G ——                    | GAS (NATURAL)                       |
| + HB                       | HOSE BIBB                           |
|                            | WALL HYDRANT                        |
|                            | FLOOR SINK, FLOOR DRAIN, AREA DRAIN |
| 0 RD<br>0 ORD              | ROOF DRAIN                          |
|                            | OVERFLOW ROOF DRAIN                 |
| $\frown$                   | REDUCED PRESSURE BACKFLOW PREVENTER |
| (P)<br>#                   | PLUMBING VENT RISER CALL-OUT        |
| C+                         | ELBOW DOWN                          |
| +O                         | ELBOW UP                            |
| +0+                        | TEE UP                              |
| + <u>-</u>                 | TEE DOWN                            |
|                            | UNION                               |
| ]                          | САР                                 |
|                            | BALL (SHUTOFF) VALVE                |

(2) NO SCALE







# 6 7 8 9 10 12 13

|     | LIGHTIN             | G CONTROL S | CHEDULE      |                  |
|-----|---------------------|-------------|--------------|------------------|
|     |                     |             |              |                  |
| NO. | LOAD DESCRIPTION    | PHOTOCELL   | DIMMING TYPE | CONTROL LOCATION |
|     | RECEPTION/VESTIBULE | NO          | 0-10V        | PICKUP           |
|     | BAR STEP LIGHTS     | NO          | N/A          | PICKUP           |
|     | BAR TRACK           | NO          | 120V PHASE   | PICKUP           |
|     | BAR LIGHT           | NO          | NOTE 1       | PICKUP           |
|     | BAR ACCENT LIGHT    | NO          | 0-10V        | PICKUP           |
|     | BAR TRACK           | NO          | NOTE 1       | PICKUP           |
|     | DINING PENDANTS     | NO          | NOTE 1       | PICKUP           |
|     | DINING TRACK        | NO          | NOTE 1       | PICKUP           |
|     | DINING TRACK        | NO          | 120V PHASE   | PICKUP           |
| )   | DINING TRACK        | NO          | 120V PHASE   | PICKUP           |
|     | DINING TRACK        | NO          | 120V PHASE   | PICKUP           |
| 2   | DINING SCONCES      | NO          | ELV          | PICKUP           |
| 3   | RESTROOM ENTRY      | NO          | 0-10V        | PICKUP           |
| Ļ   | RESTROOM SINK LTS   | NO          | 0-10V        | PICKUP           |
| 5   | RESTOOM ENTRY       | NO          | ELV          | PICKUP           |
| ;   | MEZZ PENDANTS       | NO          | ELV          | MEZZANINE        |
| ,   | MEZZ TRACK          | NO          | 120V PHASE   | MEZZANINE        |
| }   | MEZZ TRACK          | NO          | 120V PHASE   | MEZZANINE        |
| )   | EXTERIOR LIGHTS     | YES         | N/A          | N/A              |
| )   | PATIO LTG           | YES         | 0-10V        | PICKUP           |
|     | PATIO LTG           | YES         | ELV          | PICKUP           |
| 2   | SPARE               |             |              |                  |
| 3   | SPARE               |             |              |                  |
| Ļ   | SPARE               |             |              |                  |

GENERAL NOTE: REFER TO THE LIGHTING PLAN E101 FOR ADDITIONAL CONTROL PANEL INFORMATION REFER TO THE PANEL LP SCHEDULE FOR CONTROL PANEL BRANCHCIRCUIT BREAKER REQUIREMENTS.

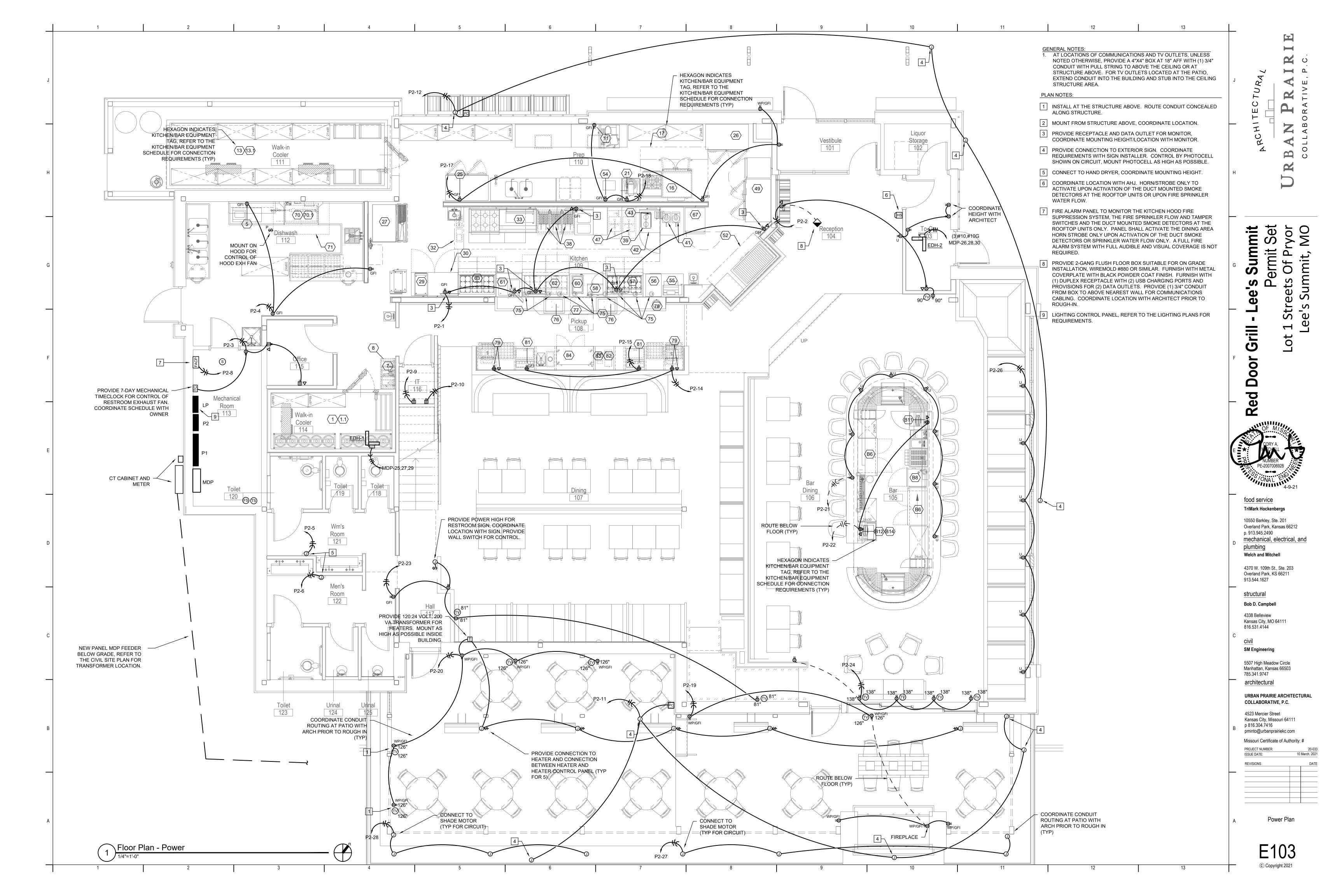
1. COORDINATE DIMMING TYPE AND CAPACITY WITH FINAL FIXTURE SELECTION

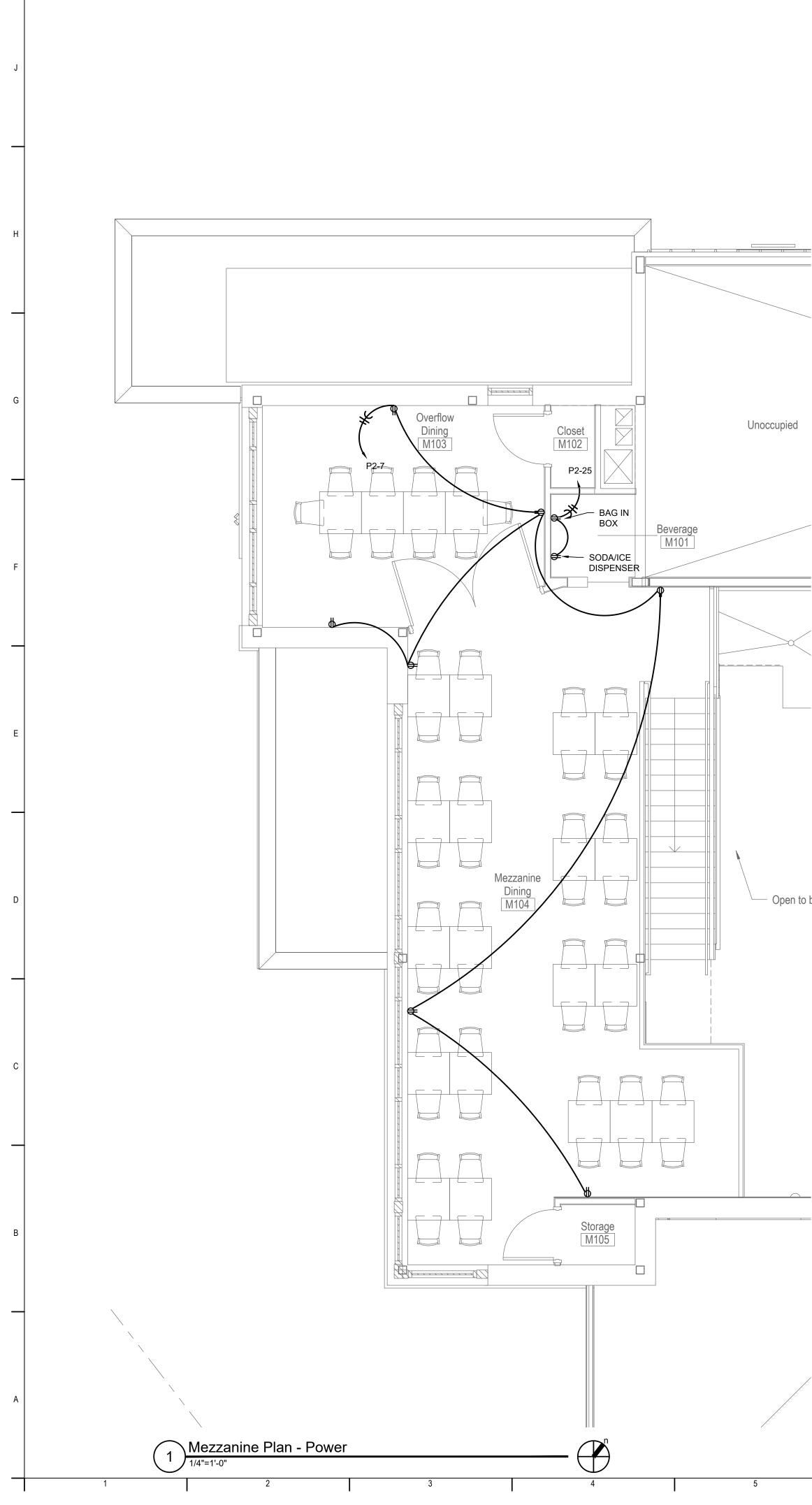
| 8           |                                     | 9   | 10              |                            | 11   |               | l                         | 12 13   |           |  |
|-------------|-------------------------------------|---|-----------------|----------------------------|------|---------------|---------------------------|---|-----------|--|
|             |                                     |   | LIC             | GHT FIXTURE SC             | HEDU |               |                           | 1   |           |  |
| TAG         | QUANTITY<br>(CONFIRM<br>WITH PLANS) | DESCRIPTION   | VOLTAGE         | MOUNTING                   | QTY  | L/<br>WATTAGE | AMPING<br>TYPE/COLOR TEMP | MANU/SERIES   | VA        | <i>R</i> A <<br>- ВА <<br>В <b>Д I</b> I<br>E, P.G   |
| A1          | 7                                   | 2'-0"X4'-0" LED TROFFER WITH INTEGRAL DIMMING DRIVER.   | 120             | RECESSED GRID              |      | 39            | LED                       | COLUMBIA LCAT24-35LWG-EDU (COOPER<br>CRUZ, LITHONIA BLT OR CREE ZR EQUAL) | 39        |  |
| A2          | 7                                   | 2'-0"X2'-0" LED TROFFER WITH INTEGRAL DIMMING<br>DRIVER.  | 120             | RECESSED                   |      | 23            | LED                       | COLUMBIA LCAT24-35LWG-EDU (COOPER<br>CRUZ, LITHONIA BLT OR CREE ZR EQUAL) | 23        |  |
| В           | 3                                   | 4'-0" LED STRIP FIXTURE. 22 GAUGE STEEL BASE,   | 120             | SURFACE                    |      | 32            | LED/3500K/ 3000           | COOPER#SNLED LITHONIA#ZL1F  | 32        |  |
| B2          | 1                                   | WHITE POWDER COAT FINISH, SEMI FROST LENS.<br>2'-0" LED STRIP FIXTURE. 22 GAUGE STEEL BASE,   | 120             | SURFACE                    |      | 24            | LUMEN<br>LED/3500K/ 2250  | COOPER#SNLED LITHONIA#ZL1F  | 24        |  |
| C1A         | 5                                   | WHITE POWDER COAT FINISH, SEMI FROST LENS.<br>2" DIAMETER RECESSED LED DOWNLIGHT WITH<br>BLACK BAFFLE, WHITE TRIM AND ELV DIMMING   | 120             | RECESSED                   |      | 8             | LUMEN<br>LED              | JUNO#2LEDTRIM SERIES  | 8         | P B A J  |
| C1B         | 1                                   | DRIVER.<br>2" DIAMETER RECESSED LED DOWNLIGHT WITH<br>WHITE BAFFLE, WHITE TRIM AND ELV DIMMING<br>DRIVER.   | 120             | RECESSED                   |      | 12            | LED                       | JUNO#2LEDTRIM SERIES  | 12        | H A  |
| C2          | 9                                   | 4.5" DIAMETER RECESSED LED WALLWASHER WITH<br>BLACK TRIM AND 0-10V DIMMING DRIVER.  | 120             | RECESSED                   |      | 17            | LED                       | REGGIANI#A-RG-14-H-HW-31/ V-O-ME53-121C                                   | 17        |  |
| C3          | 7                                   | 4.5" DIAMETER RECESSED LED DOWNLIGHT WITH   | 120             | RECESSED                   |      | 12            | LED                       | REGGIANI#A-BG-13-E-HW-31/ V-O-ME50-121C                                   | 12        |  |
| E           | 12                                  | BLACK TRIM AND 0-10V DIMMING DRIVER.<br>SURFACE MOUNTED SELF-CONTAINED EMERGENCY<br>LIGHTING FIXTURE FOR WALL INSTALLATION. LEAD<br>CALCIUM BATTERY, UV-STABLE PLASTIC HOUSING<br>WITH WHITE FINISH. TWO FULLY ADJUSTABLE MR16<br>LAMPS WITH CLEAR PROTECTIVE LAMP LENS.<br>PUSH TO TEST SWITCH, LED INDICATOR LIGHTS<br>FOR AC SUPPLY, BATTERY CHARGE STATUS. 90<br>MINUTES OF BATTERY OPERATION.                                      | 120             | SURFACE WALL/CLG           | 2    | 3             | LED                       | DUAL-LITE#LZ EXITRONICS#LL50<br>LITHONIA#ELM2                             | 5         | <b>mmit</b><br>it Set<br>Pryor<br>t, MO  |
| E2          | 3                                   | SURFACE MOUNTED SELF-CONTAINED EMERGENCY<br>LIGHTING FIXTURE FOR WALL INSTALLATION. LOW<br>TEMPERATURE NI-CAD BATTERY OR LEAD CALCIUM<br>BATTERY WITH HEATER, UV-STABLE PLASTIC<br>HOUSING WITH WHITE FINISH, LISTED FOR WET<br>LOCATION. TWO FULLY ADJUSTABLE MR16 LAMPS<br>WITH CLEAR PROTECTIVE LAMP LENS. PUSH TO<br>TEST SWITCH, LED INDICATOR LIGHTS FOR AC<br>SUPPLY, BATTERY CHARGE STATUS. 90 MINUTES<br>OF BATTERY OPERATION. | 120             | WALL                       |      | 11            | LED                       | LITHONIA#AFN-EXT  | 5         | - Lee's Sul<br>Perm<br>Perm<br>Streets Of<br>e's Summit  |
| F1X         | 1                                   | FLEXIBLE LED TAPELIGHT WITH INTEGRAL BODY<br>AND DIFFUSER AND REMOTE 0-10V DIMMING<br>DRIVER. CONFIRM LENGTHS WITH CASEWORK   | 120             | SURFACE                    |      | 4/FT          | LED                       | LUMINII#KBM-F-H-27K   | 200       | ot 1 9<br>Lee  |
| F3-3        | 4                                   | SHOP DRAWINGS AND ARCHITECTURAL DETAILS.<br>1.5" X 30" ALUMINUM EXTRUSION FOR RECESSED<br>INSTALLATION WITH DRYWALL FLANGE, LED<br>TAPELIGHT, FROSTED COVER AND REMOTE 0-10V  | 120             | RECESSED                   |      | 25            | LED                       | LUMINII#K-30IN-27K-MO-FF  | 25        | or G   |
| F3-5        | 6                                   | DIMMING DRIVER.<br>1.5" X 5'-0" ALUMINUM EXTRUSION FOR RECESSED<br>INSTALLATION WITH DRYWALL FLANGE, LED<br>TAPELIGHT, FROSTED COVER AND REMOTE 0-10V<br>DIMMING DRIVER.  | 120             | RECESSED                   |      | 50            | LED                       | LUMINII#K-60IN-27K-MO-FF  | 50        | Do   |
| G1          | 4                                   | LED WALL SCONCE WITH ELV DIMMING DRIVER AND   | 120             | SURFACE                    |      | 30            | LED                       | WAC LIGHTING#WS-30907-AB  | 30        | - <b>6</b>   |
| G2          | 4                                   | AGED BRASS FINISH.<br>LED STEP LIGHT  | 120             | RECESSED                   |      | 3             | LED                       | JUNO#LMS-30K-CTD-120-RPC-BL   | 3         | Ř  |
| J1          | 9                                   | HEAT LAMP PROVIDED AS PART OF THE KITCHEN<br>PACKAGE AND INSTALLED BY CONTRACTOR.   | 120             | CEILING                    | 1    | 375           | INC                       | HATCO#DLH-R-N-600   | 375       | OF MISH  |
| K1A         | 3                                   | COORDINATE MOUNTING HEIGHT WITH OWNER.<br>LED TRACK LIGHT WITH 120V PHASE DIMMING<br>DRIVER, FURNISH WITH HEX CELL LOUVER.  | 120             | TRACK                      |      | 19            | LED                       | LF ILLUMINATION#TRA20B-H-19C-<br>9227-N-D11-BB/ OPT-TRA20B-HXL            | 19        |  |
| K1B         | 17                                  | FURNISH WITH TRACK IN LENGTHS SHOWN.<br>LED TRACK LIGHT WITH 120V PHASE DIMMING<br>DRIVER, FURNISH WITH LINEAR SPREAD LENS.<br>FURNISH WITH TRACK IN LENGTHS SHOWN.   | 120             | TRACK                      |      | 19            | LED                       | LF ILLUMINATION#TRA20B-H-19C-<br>9227-N-D11-BB/ OPT-TRA20B-P-LSL          | 19        | P. NUMBER<br>PE-2007006928   |
| K1D         | 14                                  | LED TRACK LIGHT WITH 120V PHASE DIMMING<br>DRIVER, FLOODLIGHT DISTRIBUTION AND LINEAR<br>SPREAD LENS. FURNISH WITH TRACK IN LENGTHS<br>SHOWN.   | 120             | TRACK                      | 1    | 8             | LED                       | LF ILLUMINATION#TRA20B-H-08C-<br>9227-N-D11-BB/ OPT-TRA20B-P-LSL          | 8         | food service   |
| K2          | 18                                  | WALL WASH LED TRACK LIGHT WITH 120V PHASE<br>DIMMING DRIVER. FURNISH WITH TRACK IN<br>LENGTHS SHOWN.  | 120             | TRACK                      |      | 13            | LED                       | LF ILLUMINATION#TRA29V-H-13C-<br>9227-W-D11-BB                            | 13        | TriMark Hockenbergs  |
| K3          | 16                                  | LED TRACK MOUNTED FRAMING PROJECTOR.  | 120             | TRACK                      |      | 9             | LED                       | TIMES SQUARE#LED9P-B-T1   | 9         | Overland Park, Kansas 66212<br>p. 913.945.2490   |
| L1<br>M     | 3                                   | LED PENDANT LIGHT, 0-10V DIMMING DRIVER.<br>LED WALL MOUNTED 11" FIXTURE WITH BLACK<br>FINISH, MEDIUM UPLIGHT/DOWNLIGHT<br>DISTRIBUTION, WET LOCATION LISTED, 0-10V   | 120<br>120-277  | PENDANT<br>WALL            | 1    | 107<br>20     | LED<br>LED/1800LM/ 3000K  | TBD<br>CONTECH#CY3T-3-30K-MVD2-UD-X-M-B                                   | 107<br>20 | D mechanical, electrical, and plumbing<br>Welch and Mitchell   |
| N           | 11                                  | DIMMING DRIVER.<br>LED WALL MOUNTED 11" TALL FIXTURE WITH BLACK<br>FINISH, MEDIUM DOWNLIGHT DISTRIBUTION, WET<br>LOCATION LISTED, 0-10V DIMMING DRIVER.   | 120-277         | WALL                       | 1    | 20            | LED/1800LM/ 3000K         | CONTECH#CY3T-3-30K-MVD2-W-X-M-B   | 20        | 4370 W. 109th St., Ste. 203<br>Overland Park, KS 66211<br>913.544.1627   |
| N1          | 4                                   | DIMMABLE LED PENDANT FIXTURE.   | 120             | PENDANT                    |      | 60            | LED                       | TBD   | 77        | <br>structural   |
| NE          | 4                                   | LED WALL MOUNTED 11" TALL FIXTURE WITH<br>MEDIUM DISTRIBUTION, WET LOCATION LISTED,<br>REMOTE 0-10V DIMMING DRIVER WITH BATTERY<br>BACKUP. INSTALL DRIVER INSIDE BUILDING AS  | 120-277         | WALL                       | 1    | 20            | LED/1800LM/ 3000K         | CONTECH#CY3T-3-30K-MVD2- W-X-M-RDB  | 20        | Bob D. Campbell<br>4338 Belleview  |
| O1          | 5                                   | HIGH AS POSSIBLE.<br>LED CEILING MOUNTED 6" TALL FIXTURE WITH<br>BLACK FINISH, MEDIUM DOWNLIGHT DISTRIBUTION,<br>WET LOCATION LISTED, 120V ELV DIMMING DRIVER.  | 120-277         | CEILING                    | 1    | 20            | LED/1800LM/ 3000K         | CONTECH#CY3S-3-30K-12D1-C-X-M-B   | 20        | Kansas City, MO 64111<br>816.531.4144<br>C<br>Civil  |
| 02          | 1                                   | LED CEILING MOUNTED 11" TALL EMERGENCY<br>FIXTURE WITH BLACK FINISH, MEDIUM DOWNLIGHT<br>DISTRIBUTION, WET LOCATION LISTED, REMOTE<br>120V ELV DIMMING DRIVER WITH BATTERY BACKUP.<br>INSTALL DRIVER INSIDE BUILDING AS HIGH AS<br>POSSIBLE.  | 120-277         | CEILING                    | 1    | 20            | LED/1800LM/ 3000K         | CONTECH#CY3T-3-30K-MVD2-C-X-M-B-RDB                                       | 20        | <b>SM Engineering</b><br>5507 High Meadow Circle<br>Manhattan, Kansas 66503<br>785.341.9747                          |
| P1          | 17                                  | LED PENDANT MOUNTED 6" TALL FIXTURE WITH<br>BLACK FINISH, MEDIUM DISTRIBUTION, WET<br>LOCATION LISTED, ELV DIMMING DRIVER, 24" RIGID<br>STEM.   | 120-277         | WALL                       | 1    | 20            | LED/1800LM/ 3000K         | CONTECH#CY3S-3-30K-12D1-RS-X-M-B  | 20        | architectural<br>URBAN PRAIRIE ARCHITECTURAL<br>COLLABORATIVE, P.C.  |
| Q1          | 1                                   | 4" WIDE LED WALL GRAZER, INTEGRAL 0-10V<br>DIMMING DRIVER.  | 120             | RECESSED                   |      | 17            | LED                       | FOCAL POINT#FSM2PR-FXH-FL2-<br>375LF-30K-1C-UNV-LD1-XF-WH-3FT             | 17        | 4523 Mercier Street  |
| R           | 4                                   | 65", 8-BLADE CEILING FAN , PENDANT MOUNTED,<br>SUITABLE FOR OUTDOOR INSTALLATION, COAL<br>FINISH WITH COAL BLADES, 18" DOWNROD.   | 120             | PENDANT                    |      |               |                           | MINKA AIRE#F896-65-CL   | 58        | B Kansas City, Missouri 64111<br>p 816.304.7416<br>pminto@urbanprairiekc.com<br>Missouri Certificate of Authority: # |
| X1          | 10                                  | FURNISH WITH REMOTE CONTROL.<br>LED EXIT SIGN, SINGLE OR DOUBLE FACE AS<br>INDICATED ON DRAWINGS, THERMOPLASTIC<br>HOUSING, RED LETTERING, SEALED NI-CAD<br>BATTERY, INTEGRAL EMERGENCY LAMPS, MINIMUM<br>90 MINUTE CAPACITY. DRAWINGS INDICATE<br>ARROWS.  | 120             | UNIVERSAL                  | 3    | 6             | LED/MR-16                 | LITHONIA LHQM   | 5         | PROJECT NUMBER: 20 ISSUE DATE: 10 March, 2 REVISIONS D   |
|             |                                     | OCCUPANCY SENSOR SC   |                 |                            |      |               | ]                         |   |           |  |
| T 4 C       | QTY                                 |   |                 | TIME                       |      | <u> </u>      | 1                         |   |           |  |
| TAG<br>OS-1 | WITH PLANS)                         |   | YPE<br>INFRARED | DELAY<br>SETTING<br>15 MIN | NOTE | J             | }                         |   |           | A Mezzanine Lighting Plan  |

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|                  |          |                            |       |             | EQUIPME         | NT CONNECT  | ION SCHEDULE      |                        |          |          |  |                  |              |
|------------------|----------|----------------------------|-------|-------------|-----------------|-------------|-------------------|------------------------|----------|----------|--|------------------|--------------|
|                  |          |                            | Ì     |             |                 |             |                   | CON                    | NECTION  |          |  |                  | T            |
|                  |          |                            |       |             |                 |             |                   |                        |          |          | MTG HT                                       |                  | 1            |
| TAG              | QTY      | DESCRIPTION                | AMPS  | кw          | VOLTS/<br>PHASE | PANEL/CIRC  | CIRCUITING        | OCPD                   | DIRECT   | RECEPT   | (AFF)  | DISC             | REMARKS      |
| TAG 1            |          |                            |       | <u>r</u> vv |                 | 1           | (2)#12,#12G,1/2"C |                        |          | RECEPT   |  |                  | REIMARKS     |
| 1                |          |                            | 5     |             | 120/1           | P1-1        | (2)#12,#12G,1/2"C | 20A/1P CB              | <u>X</u> |          |  | NOTE 4           |              |
| 1.1              |          | COOLER EVAPORATOR 13       | 1.6   |             | 120/1           | P1-3        | (2)#12,#12G,1/2"C | 20A/1P CB              | <u>X</u> |          |  |                  |              |
| 1.2              |          | CLR REMOTE COMPRESSOR      | 7.4   |             | 208/1           | P1-5        |                   | 20A/2P CB              | Х        | - /      |  | 30A/2 WIRE N.F.  |              |
| 5                |          | MARINATOR                  | 5     |             | 120/1           |             | NOTE 3            |                        |          | 5-15R    | 48"  |                  | +            |
| 7                |          | BEER LINE CHILLER          | 10    |             | 120/1           | P1-9        | (2)#12,#12G,1/2"C | 20A/1P CB              |          | 5-20R    |  |                  | <b></b>      |
| 8                |          | BAG-N-BOX                  | 5     |             | 120/1           | P1-11       | (2)#12,#12G,1/2"C | 20A/1P CB              |          | 5-20R    | 66"  |                  |              |
| 11               |          | SLICER                     | 2     |             | 120/1           |             | NOTE 3            |                        |          | 5-15R    | 48"  |                  |              |
| 13               |          | WALK-IN CLR LTS/HTR 13     | 5     |             | 120/1           | P1-13       | (2)#12,#12G,1/2"C | 20A/1P CB              | Х        |          |  | NOTE 4           | NOTE 6       |
| 13.1             |          | COOLER EVAPORATOR 13       | 1.6   |             | 120/1           | P1-3        | (2)#12,#12G,1/2"C | 20A/1P CB              | Х        |          |  | NOTE 4           |              |
| 13.2             | 1        | CLR REMOTE COMP 13.2       | 13.4  |             | 208/1           | P1-17       | (2)#10,#10G,1/2"C | 30A/2P CB              | Х        |          |  | 30A/2 WIRE N.F.  |              |
| 16               | 1        | DOUBLE CONVECTION OVEN     | 6     |             | 120/1           | P1-21       | (2)#12,#12G,1/2"C | 20A/1P CB              |          | 5-15R    | 24"/ 48"                                     |                  | NOTE 5, 9    |
| 17               | 1        | EXH HOOD LTS/CONTROLS 17   | 5     |             | 120/1           | P1-25       | (2)#12,#12G,1/2"C | 15A/1P CB              | Х        |          |  |                  | NOTE 1       |
|                  |          | EXHAUST FAN                |       |             |                 |             | NOTE 3            |                        |          |          |  |                  |              |
| 21               | 1        | MIXER                      | 6     |             | 120/1           |             | NOTE 3            |                        |          | 5-15R    | 48"  |                  |              |
| 25               | 1        | REACH-IN REF 25            | 6     |             | 120/1           |             | NOTE 3            |                        |          | 5-15R    | 88"  |                  |              |
| 26               |          | REACH-IN FREEZER           | 10    |             | 120/1           | P1-27       | (2)#12,#12G,1/2"C | 20A/1P CB              |          | 5-15R    | 88"  |                  |              |
| 27               | 1        |                            | 15.9  |             | 208/1           | P1-29       | (2)#10,#10G,1/2"C | 30A/2P CB              | Х        |          | 72"  | 30A/2 WIRE N.F.  |              |
| 29               | 1        | PIZZA OVEN                 | 30    |             | 208/1           | MDP-31      | (2)#10,#10G,1/2"C | 30A/2P CB              | X        | 6-30R    | 38"  | 00,12 11112 1111 | 1            |
| 30               | 1        | UNDERCOUNTER REF           | 3.2   |             | 120/1           | P1-33       | (2)#12,#12G,1/2"C | 20A/1P CB              | ~        | 5-15R    | 16"  |                  | <u> </u>     |
| 32               | 1        | EXH HOOD LTS/CONTROLS 32   | 5     |             | 120/1           | P1-35       | (2)#12,#12G,1/2"C | 15A/1P CB              | Х        | 0-1011   |  |                  | NOTE 1       |
| 32               |          | EXHAUST FAN                | 5     |             | 120/1           | F 1-55      | NOTE 3            | ISA/IF CB              | ~        |          |  |                  |              |
| 22               |          |                            | 4.0   |             | 400/4           | D4 07       | (2)#12,#12G,1/2"C |                        |          |          | 4.0"   |                  | +            |
| 33               |          | REF EQUIPMENT STAND        | 4.8   |             | 120/1           | P1-37       |                   | 20A/1P CB              |          | 5-15R    | 16"  |                  |              |
| 38               |          |                            | 0.7   |             | 120/1           | P1-39       | (2)#12,#12G,1/2"C | 20A/1P CB              |          | 5-15R    | 16"  |                  | NOTE 2,5,    |
|                  |          | FRYER FILTER               | 7     |             | 120/1           |             |                   |                        |          | 5-15R    | 16"  |                  |              |
| 39               |          | HEAT LAMP                  | 5     |             | 120/1           | P1-43       | (2)#12,#12G,1/2"C | 20A/1P CB              |          | 5-15R    | 48"  |                  |              |
| 41               | 2        | WAFFLE BAKERS              | 10.8  |             | 120/1           | P1-45/P1-47 | (2)#12,#12G,1/2"C | 20A/1P CB              |          | 5-20R    | 48"  |                  |              |
| 42               | 1        | UNDERCOUNTER FREEZER       | 3.2   |             | 120/1           | P1-49       | (2)#12,#12G,1/2"C | 20A/1P CB              |          | 5-15R    | 16"  |                  |              |
| 43               | 1        | POP UP TOASTER             | 15    |             | 120/1           | P1-51       | (2)#12,#12G,1/2"C | 20A/1P CB              |          | 5-15R    | 48"  |                  |              |
| 47               | 2        | PRESSURE FRYER             | 10    |             | 120/1           | P1-53/P1-57 | (2)#12,#12G,1/2"C | 20A/1P CB              |          | 5-15R    | 16"  |                  | NOTE 5       |
| 49               | 1        | REACH-IN REF 49            | 6     |             | 120/1           | P1-61       | (2)#12,#12G,1/2"C | 20A/1P CB              |          | 5-15R    | 88"  |                  |              |
| 52               | 1        | EXH HOOD LTS/CONTROLS 52   | 5     |             | 120/1           | P1-63       | (2)#12,#12G,1/2"C | 15A/1P CB              | Х        |          |  |                  | NOTE 1       |
|                  |          | EXHAUST FAN                |       |             |                 |             | NOTE 3            |                        |          |          |  |                  |              |
| 54               | 1        | DOUGH SHEETER              |       | 0.37        | 120/1           |             | NOTE 3            |                        |          | 5-15R    | 48"  |                  |              |
| 55               |          | CONVEYOR TOASTER           | 13.4  |             | 208/1           | P1-65       | (2)#12,#12G,1/2"C | 20A/2P CB              |          | 6-20R    | 48"  |                  | 1            |
| 56               |          | DRAWER WARMER 56           | 7.5   |             | 120/1           | P1-69       | (2)#12,#12G,1/2"C | 20A/1P CB              |          | 5-15R    | 16"  |                  | 1            |
| 57               |          | SAND/SALAD REFRIGERATOR    | 4     |             | 120/1           | P1-71       | (2)#12,#12G,1/2"C | 20A/1P CB              |          | 5-15R    | 16"  |                  | 1            |
| 58               |          | MICROWAVE                  | 13.4  |             | 120/1           | P1-73       | (2)#12,#12G,1/2"C | 20A/1P CB              |          | 5-15R    | 16"  |                  | +            |
| 60               |          | HOT FOOD WELL              | 10.4  |             | 120/1           | P1-75       | (2)#12,#12G,1/2"C | 20A/1P CB              |          | 5-15R    | 48"  |                  | +            |
| 61               |          | HOT FOOD TABLE             | 7.21  |             |                 | P1-77       | (2)#12,#12G,1/2"C | 20A/1P CB<br>20A/2P CB |          | 6-15R    | 40   |                  |              |
| -                |          |                            | 6     |             | 208/1           |             | (2)#12,#12G,1/2"C |                        |          | 5-15R    | 16"  |                  | +            |
| 62               |          | SAND/SALAD PREP REF 62     |       |             | 120/1           | P1-2        | (2)#12,#12G,1/2"C | 20A/1P CB              |          | 1        |  |                  | <del> </del> |
| 63               |          | SAND/SALAD PREP REF 63     | 6     |             | 120/1           | P1-4        |                   | 20A/1P CB              |          | 5-15R    | 16"  |                  |              |
| 67               |          |                            | 12.6  |             | 120/1           | P1-6        | (2)#12,#12G,1/2"C | 20A/1P CB              |          | 5-15R    | 16"  |                  | <u></u>      |
| 70               |          |                            | 48.75 |             | 208/3           | MDP-37      | (3)#6,#10G,3/4"C  | 60A/3P CB              | <u>X</u> |          | 66"  | 60A/3 WIRE N.F.  |              |
| 70.1             |          |                            | 5     |             | 120/1           | P1-8        | (2)#12,#12G,1/2"C | 20A/1P CB              | Х        | <u> </u> | 8"   | NOTE 4           | +            |
| 71               |          | COND HOOD EXH FAN          | ļ     |             |                 |             | NOTE 3            |                        |          |          | <u>                                     </u> |                  | <u> </u>     |
| 75               |          | DROP DOWN HEAT LAMPS       |       | 0.375       | 120/1           |             | NOTE 8            |                        |          |          |  |                  |              |
| 76               |          | DROP-IN COLD PAN           | 8     |             | 120/1           | P1-10/P1-12 | (2)#12,#12G,1/2"C | 20A/1P CB              |          | 5-15R    | 16"  |                  | <b></b>      |
| 77               | 1        | DRAWER WARMER 77           | 3.8   |             | 120/1           | P1-81       | (2)#12,#12G,1/2"C | 20A/1P CB              |          | 5-15R    | 16"  |                  |              |
| 78               | 1        | COOKER/ WARMER             | 8.3   |             | 120/1           | P1-14       | (2)#12,#12G,1/2"C | 20A/1P CB              |          | 5-15R    | 16"  |                  | <u> </u>     |
| 79               | 2        | POS UNITS                  | -     |             | 120/1           |             | NOTE 3            |                        |          |          |  |                  |              |
| 81               | 2        | SODA/ICE DISPENSER         | 5     |             | 120/1           |             | NOTE 3            |                        |          | 5-20R    | 16"  |                  |              |
| 82               | 1        | COFFEE/TEA BREWER          | 13    |             | 208/1           | P1-16       | (2)#12,#12G,1/2"C | 20A/2P CB              |          | 5-20R    | 48"  |                  | NOTE 2       |
| 83               |          | COFFEE GRINDER             | 10    |             | 120/1           | P1-20       | (2)#12,#12G,1/2"C | 20A/1P CB              |          | 5-20R    | 48"  |                  | NOTE 2       |
| 84               | 1        | UNDERCOUNTER REF 84        | 12.5  |             | 120/1           | P1-26       | (2)#12,#12G,1/2"C | 20A/1P CB              |          | 5-15R    | 16"  |                  | 1            |
| B6               | 2        | UNDERBAR REFRIGERATORS     | 2.75  |             | 120/1           | P1-24       | (2)#12,#12G,1/2"C | 20A/1P CB              |          | 5-15R    |  |                  | NOTE 1       |
| B8               | <u> </u> | GLASS WASHER               | 16    |             | 120/1           | P1-30       | (2)#12,#12G,1/2"C | 20A/1P CB<br>20A/1P CB |          | 5-20R    |  |                  | NOTE 2       |
| <u>во</u><br>B11 | 1        | UNDERBAR POS STATIONS      | 10    |             | 120/1           | 11-30       | NOTE 3            |                        |          | 0-2013   |  |                  |              |
|                  | 1        |                            | E     |             |                 |             | (2)#12,#12G,1/2"C | 204/40.00              |          | E 00D    | ╞───┤  |                  | +            |
| B12              |          | GLASS FROSTER<br>POS UNITS | 5     |             | 120/1<br>120/1  | P1-22       | NOTE 3            | 20A/1P CB              |          | 5-20R    | ┥  |                  | ╂─────       |
| B14              |          |                            | -     |             | 1.70/1          |             |                   |                        |          |          |  |                  |              |

GENERAL NOTE: ALL 120 VOLT, 20 AMP RECEPTACLES IN THE KITCHEN SHALL BE GFI TYPE. REFER TO THE FOOD SERVICE DRAWINGS FOR ROUGH IN LOCATIONS AND ADDITIONAL REQUIREMENTS NOTE 1: EXTEND AND CONNECT TO HOOD ANSUL SYSTEM. REFER TO THE WIRING DIAGRAMS ON THE MECHANICAL SHEETS FOR ADDITIONAL CONNECTION REQUIREMENTS NOTE 2: VERIFY CONNECTION REQUIREMENTS OF EQUIPMENT.

NOTE 3: REFER TO THE POWER PLANS FOR CIRCUITING.

NOTE 4: PROVIDE 120 VOLT, 20 AMP HORSEPOWER RATED SWITCH AT EQUIPMENT FOR DISCONNECTING MEANS. NOTE 5: CONNECT TO SHUNT TRIP CIRCUIT BREAKER OR RELAY, CONNECT TO HOOD SUPPRESSION PANEL TO DISCONNECT POWER TO EQUIPMENT. NOTE 6: CONNECT TO COOLER ACCESSORIES AND CONDENSATE PUMP. PROVIDE RECEPTACLE FOR PUMP, COORDINATE LOCATION. NOTE 7: CONNECT ALL FRYERS AND FRYER FILTER ON A SINGLE CIRCUIT.

NOTE 8: REFER TO THE LIGHTING PLAN FOR CONNECTION. PROVIDE WALL SWITCHES FOR CONTROL, COORDINATE SWITCH LOCATION WITH OWNER. NOTE 9: PROVIDE ONE CIRCUIT TO EACH OVEN IN STACK.

NOTE 10: CONNECT ALL ITEMS ON A SINGLE CIRCUIT

Open to below –

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12

13



785.341.9747 architectural

URBAN PRAIRIE ARCHITECTURAL COLLABORATIVE, P.C.

4523 Mercier Street Kansas City, Missouri 64111 p 816.304.7416

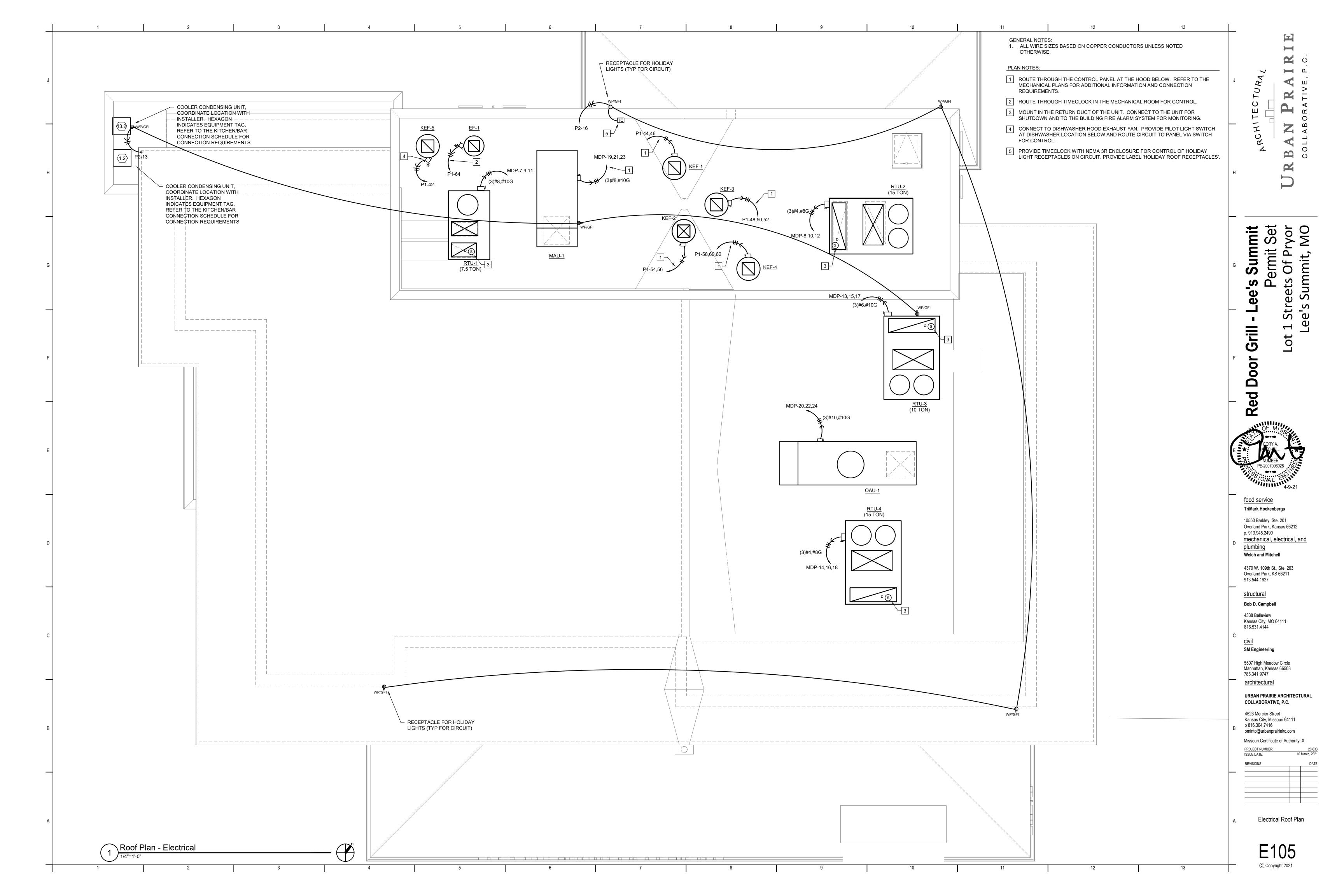
pminto@urbanprairiekc.com Missouri Certificate of Authority: #

| PROJECT NUMBER: | 20-033        |
|-----------------|---------------|
| ISSUE DATE:     | 10 March, 202 |
|                 |               |
| REVISIONS       | DATE          |

\_\_\_\_\_ \_\_\_\_\_

Mezzanine Power Plan





| P7 Interior Lighting Comp   | .1.2.0<br>Jianaa (  | `ortifi                         | ooto                                    |                             | Fixture ID : Description / Lamp / Wattage Per Lamp / Ballast   | B<br>Lamps/<br>Fixture | C<br># of<br>Fixtures | D<br>Fixture<br>Watt. | (0       |
|---|---|---------------------------------|---|-----------------------------|--|------------------------|-----------------------|-----------------------|----------|
| 🟹 Interior Lighting Comp  | nance C   | ,ertin                          | cate                                    | )                           | LED 15: K3: LED DL: LED PAR 8W:  | 1                      | 16                    | 9                     |          |
|   |   |                                 |   |                             | LED 13: C1B: LED DL: LED PAR 8W:   | 1                      | 1                     | 12                    |          |
|   |   |                                 |   |                             | LED 12: K2: LED DL: LED PAR 8W:  | 1                      | 18                    | 13                    |          |
| is at Information   |   |                                 |   |                             | LED 11: KIA/KIB: LED DL: LED PAR 8W:   | 1                      | 20                    | 19                    |          |
| ject Information  |   |                                 |   |                             | LED 10: P1: LED DL: LED PAR 8W:  | 1                      | 3                     | 20                    |          |
| gy Code: 2018 IECC  |   |                                 |   |                             | LED 16: G1: LED SCONCE: LED PAR 20W:   | 1                      | 4                     | 30                    |          |
| ct Title:   |   |                                 |   |                             | LED 18: N1: LED PENDANT: LED Other Fixture Unit 60W:   | 1                      | 4                     | 77                    |          |
| ct Type: New Construction   |   |                                 |   |                             | LED 19: F1X: LED TAPE: LED Other Fixture Unit 125W:  | 1                      | 1                     | 200                   |          |
|   |   |                                 |   |                             | Track lighting 1: Wattage based on current limiting device capacity  | 0                      | 0                     | 2400                  | 2        |
|   |   |                                 |   |                             | <u>3-office (Common Space Types:Office - Enclosed)</u>   |                        |                       |                       |          |
| struction Site: Owner/Agent:  | Designer/C  | ontractor:                      |   |                             | LED 9: A1: LED 2X4: LED Panel 38W:   | 1                      | 1                     | 39                    |          |
|   |   |                                 |   |                             |  |                        | Total Propo           | sed Watts =           | = 5      |
| ditional Efficiency Package(s)  |   |                                 |   |                             | Interior Lighting PASSES: Design 1% better than code   |                        |                       |                       |          |
| n efficiency HVAC. Systems that do not meet the performance requirement will be in  | identified in the mechar  | nical requireme                 | nts checklis                            | t                           |  |                        |                       |                       |          |
| rt.   |   |                                 |   |                             | Interior Lighting Compliance Statement   |                        |                       |                       |          |
| ved Interior Lighting Power   |   |                                 |   |                             | Compliance Statement: The proposed interior lighting design represented in this specifications, and other calculations submitted with this permit application. The proposed in the specification of th | acument is c           | onsistent w           | with the bui          | liding p |
| A   | в   | с                               |   | D                           | designed to meet the 2018 IECC requirements in COMcheck Version 41.2.0 and to  | comply with            | any applica           | able mand             | atory    |
| Area Category   | Floor Area  | Allowed                         |   | ed Watts                    | requirements listed in the Inspection Checklist.   |                        |                       |                       | ,        |
|   | (ft2)   | Watts / ft2                     | (B                                      | XC)                         | Corv Mitchell - designer   | •                      |                       | 16.21                 |          |
| tibule/reception (Common Space Types: Labby Constal)  | 224   | 1.00                            | •                                       | 224                         | Cory Mitchell - designer<br>Name - Title   |                        | Date                  | <u>4-6-21</u><br>e    |          |
| stibule/reception (Common Space Types:Lobby - General)<br>strooms (Common Space Types:Restrooms)  | 349   | 0.85                            |   | 224 297                     |  |                        | 200                   | -                     |          |
|   | 349<br>196  | 0.63                            |   | 123                         |  |                        |                       |                       |          |
| rage (Common Space Types:Storage)<br>chen (Common Space Types:Food Preparation)   | 196   | 0.63<br>1.06                    |   | 123                         |  |                        |                       |                       |          |
|   | 3686  | 0.93                            |   | 3428                        |  |                        |                       |                       |          |
| ng (Common Space Types:Dining Area - Bar Lounge/Leisure)  |   |                                 | 3                                       | 428                         |  |                        |                       |                       |          |
| e (Common Space Types:Office - Enclosed)  | 52  | 0.93                            |   |                             |  |                        |                       |                       |          |
|   | Tc  | otal Allowed Wa                 | ms = 5                                  | 5307                        |  |                        |                       |                       |          |
| posed Interior Lighting Power   |   |                                 |   |                             |  |                        |                       |                       |          |
| A   | В   | С                               | D                                       | E                           |  |                        |                       |                       |          |
| Fixture ID : Description / Lamp / Wattage Per Lamp / Ballast  | Lamps/  |                                 | Fixture                                 | (C X D)                     |  |                        |                       |                       |          |
|   | Fixture   | Fixtures                        | Watt.                                   |                             |  |                        |                       |                       |          |
| tibule/reception (Common Space Types:Lobby - General)   |   |                                 |   |                             |  |                        |                       |                       |          |
| ED 1: C3: LED DL: LED PAR 12W:  | 1   | 7                               | 12                                      | 84                          |  |                        |                       |                       |          |
| D 2: C2: LED DL: LED PAR 17W:   | 1   | 9                               | 17                                      | 153                         |  |                        |                       |                       |          |
| trooms (Common Space Types:Restrooms)   |   | -                               |   |                             |  |                        |                       |                       |          |
| ED 3: C1A: LED DL: LED PAR 8W:  | 1   | 4                               | 8                                       | 32                          |  |                        |                       |                       |          |
| ED 3. CTA. LED DL. LED FAR 6W.<br>ED 4: Q1: LINEAR LED: LED Linear 17W:   | 1   | 1                               | 17                                      | 17                          |  |                        |                       |                       |          |
|   | 1   | 4                               | 25                                      | 100                         |  |                        |                       |                       |          |
| D 5: F3-3: LED DL: LED PAR 20W:   | 1   | 6                               | 50                                      | 300                         |  |                        |                       |                       |          |
|   | -   |                                 |   |                             |  |                        |                       |                       |          |
| ED 6: F3-5: LED DL: LED PAR 20W:  |   |                                 | 32                                      | 96                          |  |                        |                       |                       |          |
| D 6: F3-5: LED DL: LED PAR 20W:<br>prage (Common Space Types:Storage)   | 1   | 3                               |   |                             |  |                        |                       |                       |          |
| :D 6: F3-5: LED DL: LED PAR 20W:<br><u>rage (Common Space Types:Storage)</u><br>:D 9: B: LED STRIP: LED Panel 38W:  | 1   | 3                               |   |                             |  |                        |                       |                       |          |
| D 6: F3-5: LED DL: LED PAR 20W:<br><u>rage (Common Space Types:Storage)</u><br>D 9: B: LED STRIP: LED Panel 38W:<br>:hen (Common Space Types:Food Preparation)  | 1   | 3                               | 23                                      | 161                         |  |                        |                       |                       |          |
| ED 6: F3-5: LED DL: LED PAR 20W:<br>orage (Common Space Types:Storage)<br>ED 9: B: LED STRIP: LED Panel 38W:<br>chen (Common Space Types:Food Preparation)<br>ED 12: A2: LED 2X2: LED Panel 19W:  | 1<br>1<br>1   | 3<br>7<br>6                     | 23<br>39                                | 161<br>234                  |  |                        |                       |                       |          |
| ED 6: F3-5: LED DL: LED PAR 20W:<br>prage (Common Space Types:Storage)<br>ED 9: B: LED STRIP: LED Panel 38W:<br>chen (Common Space Types:Food Preparation)<br>ED 12: A2: LED 2X2: LED Panel 19W:<br>ED 9: A1: LED 2X4: LED Panel 38W:   | 1<br>1<br>1   | 3<br>7<br>6                     |   |                             |  |                        |                       |                       |          |
| ED 6: F3-5: LED DL: LED PAR 20W:<br>prage (Common Space Types:Storage)<br>ED 9: B: LED STRIP: LED Panel 38W:<br><u>chen (Common Space Types:Food Preparation)</u><br>ED 12: A2: LED 2X2: LED Panel 19W:<br>ED 9: A1: LED 2X4: LED Panel 38W:<br>ning (Common Space Types:Dining Area - Bar Lounge/Leisure)  | 1<br>1<br>1   | 3<br>7<br>6<br>3                |   | 234                         |  |                        |                       |                       |          |
| D 6: F3-5: LED DL: LED PAR 20W:<br>rage (Common Space Types:Storage)<br>D 9: B: LED STRIP: LED Panel 38W:<br>chen (Common Space Types:Food Preparation)<br>D 12: A2: LED 2X2: LED Panel 19W:<br>D 9: A1: LED 2X4: LED Panel 38W:<br>ing (Common Space Types:Dining Area - Bar Lounge/Leisure)<br>D 23: L1: LED PENDANT: Other:  | 1<br>1<br>1<br>1  | 3<br>7<br>6<br>3<br>1           | 39                                      |                             |  |                        |                       |                       |          |
| <ul> <li>b 6: F3-5: LED DL: LED PAR 20W:</li> <li>age (Common Space Types:Storage)</li> <li>b 9: B: LED STRIP: LED Panel 38W:</li> <li>hen (Common Space Types:Food Preparation)</li> <li>b 12: A2: LED 2X2: LED Panel 19W:</li> <li>b 9: A1: LED 2X4: LED Panel 38W:</li> <li>ng (Common Space Types:Dining Area - Bar Lounge/Leisure)</li> <li>b 23: L1: LED PENDANT: Other:</li> <li>b 8: B2: LED STRIP: LED Panel 38W:</li> </ul>   | 1<br>1<br>1<br>1<br>1   | 3<br>7<br>6<br>3<br>1<br>4      | 39<br>50                                | 234<br>150                  |  |                        |                       |                       |          |
| 6: F3-5: LED DL: LED PAR 20W:<br>ge (Common Space Types:Storage)<br>9: B: LED STRIP: LED Panel 38W:<br>en (Common Space Types:Food Preparation)<br>12: A2: LED 2X2: LED Panel 19W:<br>9: A1: LED 2X2: LED Panel 38W:<br>g (Common Space Types:Dining Area - Bar Lounge/Leisure)<br>23: L1: LED PENDANT: Other:<br>8: B2: LED STRIP: LED Panel 38W:<br>17: G2: LED STEP LT: LED Linear 22W:  | 1<br>1<br>1<br>1<br>1<br>1<br>1                                 | 3<br>7<br>6<br>3<br>1<br>4<br>1 | 39<br>50<br>24                          | 234<br>150<br>24            |  |                        |                       |                       |          |
| 6: F3-5: LED DL: LED PAR 20W:<br>age (Common Space Types:Storage)<br>9: B: LED STRIP: LED Panel 38W:<br>ten (Common Space Types:Food Preparation)<br>12: A2: LED 2X2: LED Panel 19W:<br>9: A1: LED 2X4: LED Panel 38W:<br>tg (Common Space Types:Dining Area - Bar Lounge/Leisure)<br>23: L1: LED PENDANT: Other:<br>8: B2: LED STRIP: LED Panel 38W:<br>17: G2: LED STEP LT: LED Linear 22W:   | 1<br>1<br>1<br>1<br>1<br>1<br>1                                 | 3<br>7<br>6<br>3<br>1<br>4<br>1 | 39<br>50<br>24                          | 234<br>150<br>24<br>12      |  |                        |                       |                       |          |
| D 6: F3-5: LED DL: LED PAR 20W:<br>rage (Common Space Types:Storage)<br>D 9: B: LED STRIP: LED Panel 38W:<br>then (Common Space Types:Food Preparation)<br>D 12: A2: LED 2X2: LED Panel 19W:<br>D 9: A1: LED 2X4: LED Panel 38W:<br>ing (Common Space Types:Dining Area - Bar Lounge/Leisure)<br>D 23: L1: LED PENDANT: Other:<br>D 8: B2: LED STRIP: LED Panel 38W:<br>D 17: G2: LED STRIP: LED Panel 38W:   | 1<br>1<br>1<br>1<br>1<br>1<br>1                                 | 3<br>7<br>6<br>3<br>1<br>4<br>1 | 39<br>50<br>24                          | 234<br>150<br>24<br>12      |  |                        |                       |                       |          |
| ED 6: F3-5: LED DL: LED PAR 20W:<br>prage (Common Space Types:Storage)<br>ED 9: B: LED STRIP: LED Panel 38W:<br>chen (Common Space Types:Food Preparation)<br>ED 12: A2: LED 2X2: LED Panel 19W:<br>ED 9: A1: LED 2X4: LED Panel 38W:<br>hing (Common Space Types:Dining Area - Bar Lounge/Leisure)<br>ED 23: L1: LED PENDANT: Other:<br>ED 8: B2: LED STRIP: LED Panel 38W:<br>ED 17: G2: LED STEP LT: LED Linear 22W:   | 1<br>1<br>1<br>1<br>1<br>1<br>1                                 | 3<br>7<br>6<br>3<br>1<br>4<br>1 | 39<br>50<br>24                          | 234<br>150<br>24<br>12      |  |                        |                       |                       |          |
| ED 6: F3-5: LED DL: LED PAR 20W:<br>prage (Common Space Types:Storage)<br>ED 9: B: LED STRIP: LED Panel 38W:<br>chen (Common Space Types:Food Preparation)<br>ED 12: A2: LED 2X2: LED Panel 19W:<br>ED 9: A1: LED 2X4: LED Panel 38W:<br>ning (Common Space Types:Dining Area - Bar Lounge/Leisure)<br>ED 23: L1: LED PENDANT: Other:<br>ED 8: B2: LED STRIP: LED Panel 38W:<br>ED 17: G2: LED STEP LT: LED Linear 22W:   | 1<br>1<br>1<br>1<br>1<br>1                                      | 3<br>7<br>6<br>3<br>1<br>4<br>1 | 39<br>50<br>24                          | 234<br>150<br>24<br>12      |  |                        |                       |                       |          |
| ED 6: F3-5: LED DL: LED PAR 20W:<br>prage (Common Space Types:Storage)<br>ED 9: B: LED STRIP: LED Panel 38W:<br>chen (Common Space Types:Food Preparation)<br>ED 12: A2: LED 2X2: LED Panel 19W:<br>ED 9: A1: LED 2X4: LED Panel 38W:<br>hing (Common Space Types:Dining Area - Bar Lounge/Leisure)<br>ED 23: L1: LED PENDANT: Other:<br>ED 8: B2: LED STRIP: LED Panel 38W:<br>ED 17: G2: LED STEP LT: LED Linear 22W:<br>ED 3: C1A: LED DL: LED PAR 8W:   | 1<br>1<br>1<br>1<br>1<br>1                                      | 3<br>1<br>4<br>1                | 39<br>50<br>24<br>3<br>8                | 234<br>150<br>24<br>12      | Project Title:   |                        |                       | Report da             | nte: 04  |
| ED 6: F3-5: LED DL: LED PAR 20W:<br>prage (Common Space Types:Storage)<br>ED 9: B: LED STRIP: LED Panel 38W:<br>chen (Common Space Types:Food Preparation)<br>ED 12: A2: LED 2X2: LED Panel 19W:<br>ED 9: A1: LED 2X4: LED Panel 38W:<br>ning (Common Space Types:Dining Area - Bar Lounge/Leisure)<br>ED 23: L1: LED PENDANT: Other:<br>ED 8: B2: LED STRIP: LED Panel 38W:<br>ED 17: G2: LED STEP LT: LED Linear 22W:<br>ED 3: C1A: LED DL: LED PAR 8W:<br>ect Title:<br>a filename: C:\Users\kcami\OneDrive - Welch & Mitchell, Inc\Public\WMI\  | 1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>2<br>2021\21103         | 3<br>1<br>4<br>1                | 39<br>50<br>24<br>3<br>8<br>eport date: | 234<br>150<br>24<br>12<br>8 | Data filename: C:\Users\kcami\OneDrive - Welch & Mitchell, Inc\Public\WMI\Projec   | ts\2021\2110           | 300 Red Do            |                       |          |
| ED 5: F3-3: LED DL: LED PAR 20W:<br>ED 6: F3-5: LED DL: LED PAR 20W:<br>orage (Common Space Types:Storage)<br>ED 9: B: LED STRIP: LED Panel 38W:<br>tchen (Common Space Types:Food Preparation)<br>ED 12: A2: LED 2X2: LED Panel 19W:<br>ED 9: A1: LED 2X4: LED Panel 38W:<br>ning (Common Space Types:Dining Area - Bar Lounge/Leisure)<br>ED 23: L1: LED PENDANT: Other:<br>ED 8: B2: LED STRIP: LED Panel 38W:<br>ED 17: G2: LED STRIP: LED Panel 38W:<br>ED 17: G2: LED STEP LT: LED Linear 22W:<br>ED 3: C1A: LED DL: LED PAR 8W:<br>ect Title:<br>a filename: C:\Users\kcami\OneDrive - Welch & Mitchell, Inc\Public\WMI\/<br>Grille Lee's Summit\Design\Comcheck RDG.cck | 1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>9<br>1                  | 3<br>1<br>4<br>1                | 39<br>50<br>24<br>3<br>8<br>eport date: | 234<br>150<br>24<br>12<br>8 |  | ts\2021\21103          | 300 Red Do            |                       |          |
| D 6: F3-5: LED DL: LED PAR 20W:<br>rage (Common Space Types:Storage)<br>D 9: B: LED STRIP: LED Panel 38W:<br>hen (Common Space Types:Food Preparation)<br>D 12: A2: LED 2X2: LED Panel 19W:<br>D 9: A1: LED 2X4: LED Panel 38W:<br>ng (Common Space Types:Dining Area - Bar Lounge/Leisure)<br>D 23: L1: LED PENDANT: Other:<br>D 8: B2: LED STRIP: LED Panel 38W:<br>D 17: G2: LED STEP LT: LED Linear 22W:<br>D 3: C1A: LED DL: LED PAR 8W:<br>ct Title:<br>filename: C:\Users\kcami\OneDrive - Welch & Mitchell, Inc\Public\WMI\   | 1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>9<br>70jects\2021\21103 | 3<br>1<br>4<br>1                | 39<br>50<br>24<br>3<br>8<br>eport date: | 234<br>150<br>24<br>12<br>8 | Data filename: C:\Users\kcami\OneDrive - Welch & Mitchell, Inc\Public\WMI\Projec   | ts\2021\2110           | 300 Red Do            |                       |          |

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| GE                  | ENERAL  |  | COMMUNICATIONS  |          |   |  |
| 1                   | ELECTRICAL NOTE REFERENCE   | $\triangleleft$                                  | TELEPHONE OUTLET<br>DATA OUTLET   |          |   |  |
| $\sqrt{1}$          | REVISION NOTE REFERENCE   |  | TELEPHONE/DATA OUTLET   |          |   |  |
| $\langle 1 \rangle$ | EQUIPMENT CONNECTION TAG  | $\blacksquare \forall \blacksquare \blacksquare$ | ABOVE COUNTER DEVICE, MOUNT 5" ABOV<br>BACKSPLASH OR COUNTER TOP, WHICHEV               |          | Ī |  |
|                     | CONNECT TO EXISTING WORK  |  | HIGHER.   |          |   |  |
| X                   | DETAIL REFERENCE - NO./SHEET NO.  | TV   |   |          |   |  |
| XX                  | DETAIENEI ENENGE - NO./SHEET NO.  |  | PLYWOOD BOARD FOR EQUIPMENT MOUN  | ING      |   | un<br>f f f  |
|                     | _   |  | POWER DEVICE AND CONTROLS   |          |   | ° <b>Si</b> De te  |
|                     | ONDUIT AND WIRE   | 30/3/NF  | DISCONNECT SWITCH. 30/3/NF INDICATES<br>AMPERAGE, NUMBER OF POLES, AND FUSI             | NG. NF = |   | Pets Det   |
| IG LP-1             | CONDUIT HOMERUN TO PANEL NOTED WITH (2)#12<br>AND (1)#12 AWG GROUND UNLESS NOTED  |  | NON FUSED. MATCH CIRCUIT VOLTAGE. 24<br>3 POLE, 30 AMP NON FUSED IF BLANK.              | 40 VOLT, |   | ee ee  |
|                     | OTHERWISE. SHORT TICK MARKS INDICATE<br>CONDUCTORS, LONG MARKS INDICATE NEUTRAL   | 0  | MOTOR   |          | - | יַנָ <b>ר ד</b> -  |
| $\rightarrow$       |   | Π  | PANELBOARD  |          |   |  |
|                     | GROUND WIRE. #12 AWG UNLESS NOTED<br>OTHERWISE.   |  | CONTACTOR   |          |   | t ]  |
|                     | CONDUIT CONCEALED IN WALL OR ABOVE CEILING<br>WITH (2)#12 AND (1)#12 AWG GROUND UNLESS NOTED                                      |  | PHOTOCELL   |          |   | Ö Ö  |
|                     | OTHERWISE.<br>CONDUIT BELOW GRADE OR FLOOR WITH WITH  | D<br>I   | JUNCTION BOX  |          |   | F L  |
|                     | (2)#12 AND (1)#12 AWG GROUND UNLESS NOTED<br>OTHERWISE.   | •  | PUSHBUTTON  |          |   | 0  |
| LIC                 | GHTING  | T  |   |          |   | Ď  |
| TE: FIXTURE D       | ESIGNATIONS INDICATE TYPE, REFER TO LIGHT   | тс   | TIMECLOCK   |          |   | σ  |
|                     | WALL/CEILING MOUNTED EMERGENCY LIGHTING UNIT  |  | FIRE ALARM  |          | Ī | - <b>8</b>   |
|                     | LIGHT FIXTURE   |  | ISIBLE NOTIFICATION DEVICES WITH LENS AT 80<br>A MINIMUM OF 6" BELOW CEILING. MOUNT HOR |          |   |  |
|                     | LIGHT FIXTORE   | 88" TO TO  | DP OF DEVICE.   |          |   | OF MISS  |
|                     | NIGHT LIGHT FIXTURE   | F  | MANUAL PULL STATION<br>SMOKE DETECTOR   |          |   | CORY A.  |
| 0                   | CEILING MOUNTED SURFACE/RECESSED LIGHT  | S <sub>D</sub>                                   | DUCT MOUNTED SMOKE DETECTOR   |          |   | RUMBER   |
| $\bigcirc$          | CEILING MOUNTED SURFACE/RECESSED WALLWASH<br>LIGHT. ARROW INDICATES DIRECTION.  | Ś  | SINGLE/ MULTIPLE STATION SMOKE DETEC  | TOR.     |   | PE-2007006928  |
|                     | LIGHT FIXTURE WITH EMERGENCY BALLAST  | Ĥ  | HEAT DETECTOR<br>WALL MOUNTED VISIBLE NOTIFICATION DE                                   | 110F     |   | 00000 E E 4-9-21   |
|                     |   | L)<br>110  | NUMBER INDICATES CANDELA RATING, 110<br>NOTED.  |          | - | <br>food service   |
|                     | TRACK LIGHT   | 버S)<br>110                                       | WALL MOUNTED COMBINATION VISIBLE/AU<br>NOTIFICATION DEVICE. NUMBER INDICATES            |          |   | TriMark Hockenbergs  |
| ۹ <u>ــ</u> ـ       | POLE MOUNTED SITE LIGHT FIXTURE   | -  | CANDELA RATING, 110 CD IF NOT NOTED.  | 5        |   | 10550 Barkley, Ste. 201<br>Overland Park, Kansas 66212               |
| $\Theta^{\dagger}$  | CEILING/WALL MOUNTED EXIT LIGHT. SHADING<br>INDICATES FACES, ARROWS AS INDICATED  | FS   | FIRE PROTECTION SYSTEM WATER FLOW S   |          |   | p. 913.945.2490  |
|                     |   | (īs)   | FIRE PROTECTION SYSTEM VALVE TAMPER   | SWITCH   |   | D mechanical, electrical, and plumbing                               |
|                     | RING DEVICES<br>SPECIFICATIONS FOR MOUNTING HEIGHTS NOT LISTED.   | FACP   | FIRE ALARM CONTROL PANEL<br>FIRE ALARM ANNUCIATOR PANEL                                 |          |   | Welch and Mitchell   |
| ЬЬШ                 | SIMPLEX, DUPLEX, AND QUAD RECEPTACLE. MOUNT   |  |   |          |   | 4370 W. 109th St., Ste. 203<br>Overland Park, KS 66211               |
|                     | AT 18" AFF TO CENTER OF DEVICE UNLESS NOTED<br>OTHERWISE.   |  | ELECTRICAL ONE-LINE DIAGRAM   |          |   | 913.544.1627   |
| → ∯ ∰               | ABOVE COUNTER RECEPTACLE, MOUNT 5" ABOVE  | Ð  | PANELBOARD  |          |   | structural   |
|                     | BACKSPLASH OR COUNTER TOP, WHICHEVER IS<br>HIGHER.  |  | TRANSFORMER   |          |   | Bob D. Campbell  |
|                     | RECEPTACLE DESIGNATIONS:<br>GFI - GROUND FAULT CIRCUIT INTERRUPTER  | Ť  | GROUNDING ELECTRODE   |          |   | 4338 Belleview<br>Kansas City, MO 64111                              |
|                     | RECEPTACLE<br>WP - WEATHER RESISTANT RECEPTACLE WITH  | M  | METER   |          |   | 816.531.4144<br>C  |
|                     | 'IN-USE' COVER.<br>U - DUPLEX RECEPTACLE WITH (2) USB CHARGING  |  | FEEDER. "XXX" INDICATES FEEDER NUMBE  |          |   | <u>Civil</u><br>SM Engineering                                       |
|                     | PORTS, LEVITON T5832 OR EQUAL   | xxx<br>  | REFER TO FEEDER SCHEDULE FOR CIRCUI<br>CONDUCTORS AND CONDUIT SIZE.                     | Т        |   | 5507 High Meadow Circle  |
| \$                  | WALL SWITCH, SINGLE POLE. MOUNT AT 46" AFF TO<br>CENTER OF DEVICE UNLESS NOTED OTHERWISE  |  | CIRCUIT BREAKER. XX/XP INDICATES AMPI   | ERAGE    |   | 5507 High Meadow Circle<br>Manhattan, Kansas 66503<br>785.341.9747   |
| \$ <sup>3</sup>     | WALL SWITCH DESIGNATIONS:<br>3 - THREE POLE SWITCH  | (<br> <br>-                                      | AND NUMBER OF POLES.  |          | + | architectural  |
|                     | 4 - FOUR-WAY WALL SWITCH<br>D - WALLBOX DIMMER  | ¢  | FUSED SWITCH. XX/XX/XX INDICATES AMPI<br>NUMBER OF POLES, AND FUSING.                   | EKAGE,   |   | URBAN PRAIRIE ARCHITECTUR  |
| ® <sub>MS-1</sub>   | MOTION SENSOR, CEILING MOUNTED. DESIGNATION<br>INDICATES TYPE - REFER TO OCCUPANCY SENSOR   | Ø  | MOTOR   |          |   | COLLABORATIVE, P.C.  |
|                     | SCHEDULE<br>MOTION SENSOR, WALL MOUNTED. DESIGNATION  |  |   |          |   | 4523 Mercier Street<br>Kansas City, Missouri 64111<br>p 816.304.7416 |
| OS MS-1             | MOTION SENSOR, WALL MOUNTED. DESIGNATION<br>INDICATES TYPE - REFER TO OCCUPANCY SENSOR<br>SCHEDULE. MOUNT AT 46" AFF TO CENTER OF |  |   |          |   | B pminto@urbanprairiekc.com  |
|                     | DEVICE  |  |   |          |   | Missouri Certificate of Authority: #<br>PROJECT NUMBER:              |
|                     |   |  |   |          |   | ISSUE DATE: 10 Mar   |
| ()<br>()            | FLOOR BOX W/DUPLEX RECEPTACLE<br>NEMA RECEPTACLE, DESIGNATION INDICATES NEMA  |  |   |          |   | REVISIONS  |
| Ø <sub>6-20R</sub>  | TYPE.   |  |   |          |   |  |
|                     |   |  |   |          |   |  |
|                     |   | <b>)</b>   |   |          |   |  |
|                     |   |  |   |          |   | A Electrical Schedules   |
|                     |   |  |   |          |   |  |
|                     |   |  |   |          |   |  |
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|  | ECTRICAL PANEL SC<br>NEL MDP<br>LOCATION:<br>VOLTAGE:<br>PHASE/WIRE:   | 208Y/120  | ν  | M.   | AIN BUS   | N OCPD:<br>RATING:<br>MIN AIC:   | 800 A   | 4   |   | GROU   | JND BUS:  | 1 - 42 CIRCUIT<br>EQUIPMENT GROUND B<br>100% NEUTRAL  |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
|--|--|---|--|--|---|--|---|---|---|--|---|---|--|--|--|---|--|---|---|---|---|--|---|--|---|--|--|---|--|--|---|--|---|---|--|---|--|---|--|--|---|--|--|---|--|---|---|--|---|--|--|--|--|--|---|--|---|--|---|--|--|---|--|---|--|--|---|---|--|---|---|---|---|--|---|--|---|--|--|---|---|---|---|--|---|---|--|---|--|--|--|---|---|---|---|---|--|---|---|--|---|--|---|
|  | MOUNTING:  |   |  |  | VICE ENT  | RANCE:   | NO  |   |   | ACCES  | SSORIES:  | 100% NEUTRAL  |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
|  |  | 0   |  |  | _OAD (KVA<br>PHASE  | N)   |   | LOAD (KVA<br>PHASE  | 4)  | 0  |   | -   |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
| CIRC   | LOAD DESCRIPTION   | POLES   | AMPS   | А  | В   | с  | А   | В   | с   | AMPS   | POLES   | LOAD DESCRIPTIO   |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
| 1<br>3   | PANEL P1   | 3   | 200  | 22.6   | 21.7  |  | 8.3   | 10.5  |   | 100  | 3   | PANEL P2  |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
| 5<br>7   | RTU-1  | 3   | 50   | 4.3  |   | 20.3   | 8.1   |   | 9.6   | 100  | 3   | RTU-2   |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
| 9<br>11  |  |   |  |  | 4.3   | 4.3  |   | 8.1   | 8.1   |  |   |   |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
| 13<br>15   | RTU-3  | 3   | 60   | 5.7  | 5.7   |  | 8.1   | 8.1   |   | 100  | 3   | RTU-4   |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
| 17<br>19   | MAU-1  | 3   | 45   | 2.5  |   | 5.7  | 2.7   |   | 8.1   | 35   | 3   | OAU-1   |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
| 21<br>23   |  |   |  |  | 2.5   | 2.5  |   | 2.7   | 2.7   | -  |   |   |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
| 25<br>27   | EDH-1  | 3   | 15   | 1.0  | 1.0   |  |   | 2.0   |   | 25   | 3   | EDH-2   |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
| 29<br>31   | PIZZA OVEN   | 2   | 30   | 3.1  |   | 1.0  | 1.8   |   | 2.0   | 100  | 3   | LTG CONT PNL LP   |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
| 33<br>35   |  | 2   | 50   | 5.1  | 3.1   | 3.1  | 1.0   | 1.8   | 1.8   |  | 5   |   |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
| 37   | DISHMACHINE  | 3   | 60   | 5.9  |   | 3.1  |   |   | 1.0   |  | 3   | SPACE   |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
| 39<br>41   |  |   |  |  | 5.9   | 5.9  |   |   |   |  |   |   |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
|  | SUBTOTAL   |   |  | 45.1<br>ECTED  | 44.1<br>DEMAND  | 42.7   |   | 33.1<br>ID LOAD   | 32.2  |  |   | SUBTOTAL  |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
|  | A/C MOTOR (MAX/RE  |   |  | 0 (KVA)<br>78.1  |   | 1.25/1.00  | (K  | VA)<br>84.2   |   |  | NN. AMPS:   |   |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
|  | OTHER MOTOR (MAX/RE<br>RECEPTACLES (0-10KVA/RE   | ,   |  | 53.7<br>21.3   |   | 1.00/1.00<br>1.00/0.50   |   | 53.7<br>15.6  |   | DEM  | AND AMPS:   | 568.7   |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
|  |  | LIGHTS<br>HEAT  |  | 9.2<br>9.0   |   | 1.25   |   | 11.5  |   |  | NOTES:  |   |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
|  |  | OTHER   |  | 8.4<br>48.4  |   | 1.00<br>0.65   |   | 8.4<br>31.5   |   |  |   |   |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
| -  |  | TOTAL   |  | 228.103  |   |  |   | 204.9   | -   |  |   | ST - SHUNT TRIP   |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
|  | LOCATION:<br>VOLTAGE:<br>PHASE/WIRE:<br>MOUNTING:  | 208Y/120<br>3 PH / 4<br>SURFAC  | N  | SER  | AIN BUS   | MIN AIC:<br>RANCE:   | 225 A<br>25,000 A   | 4   |   | GROU<br>NEUT   | JND BUS:<br>RAL BUS:<br>SSORIES:  | 2 - 42 CIRCUIT<br>EQUIPMENT GROUNL<br>100% NEUTRAL<br>FEED THROUGH LUG  |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
|  |  | -   |  | 1  |   | ()   |   | LOAD (KVA   | 4)  | (  |   |   |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
| CIRC   | LOAD DESCRIPTION   | POLES   | AMPS   | A  | PHASE   | С  | A   | LOAD (KVA<br>PHASE<br>B   | A)<br>C   | AMPS   | POLES   | LOAD DESCRIPTIC   |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
| 1  | WALK-IN CLR LTS/HTR 1  | 1   | 20   | A<br>0.6   | B   |  |   | PHASE   |   | AMPS   | POLES   | SAND/SALAD PREP REF (   |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
| 1<br>3<br>5  |  | 1<br>1  |  | 0.6  | PHASE   |  | A<br>1.4  | PHASE   |   | AMPS<br>20<br>20<br>20   | POLES 1 1 1 1   | SAND/SALAD PREP REF (<br>SAND/SALAD PREP REF (<br>MOBILE WARMING CABIN  |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
| 1<br>3<br>5<br>7<br>9  | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER  | 1<br>1<br>2<br>1  | 20<br>20<br>20<br>20<br>20   |  | B   | C<br>0.8   | A   | PHASE   | C<br>1.5  | AMPS<br>20<br>20<br>20<br>20<br>20<br>20<br>20                   | POLES 1 1 1 1 1 1 1 1 1 1   | SAND/SALAD PREP REF (<br>SAND/SALAD PREP REF (<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN   |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
| 1<br>3<br>5<br>7<br>9<br>11<br>13  | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX<br>WALK-IN CLR LTS/HTR 13   | 1<br>1<br>2<br>1<br>1<br>1<br>1   | 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20   | 0.6  | PHASE <i>B</i> 0.2 1.2  | С  | A<br>1.4  | PHASE <i>B</i> 1.4 1.0  | С   | AMPS<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20 | POLES 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1   | SAND/SALAD PREP REF (<br>SAND/SALAD PREP REF (<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN<br>DROP-IN COLD PAN<br>COOKER/ WARMER   |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
| 1<br>3<br>5<br>7<br>9<br>11<br>13<br>15<br>17  | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX   | 1<br>1<br>2<br>1<br>1<br>1<br>1<br>1  | 20<br>20<br>20<br>20<br>20<br>20   | 0.6  | PHASE<br>B<br>0.2   | C<br>0.8   | A<br>1.4<br>0.6   | PHASE<br>B<br>1.4   | C<br>1.5  | AMPS<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20 | POLES 1 1 1 1 1 1 1 1 1 1 1 1 1   | SAND/SALAD PREP REF (<br>SAND/SALAD PREP REF (<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER  |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
| 1<br>3<br>5<br>7<br>9<br>11<br>13<br>15<br>17<br>19<br>21  | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX<br>WALK-IN CLR LTS/HTR 13<br>COOLER EVAPORATOR 13   | 1<br>1<br>2<br>1<br>1<br>1<br>1<br>2  | 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20   | 0.6  | PHASE <i>B</i> 0.2 1.2  | C<br>0.8<br>0.6  | A<br>1.4<br>0.6   | PHASE <i>B</i> 1.4 1.0  | C<br>1.5<br>1.0<br>1.4  | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20                      | POLES 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1   | SAND/SALAD PREP REF (<br>SAND/SALAD PREP REF (<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>COFFEE GRINDER<br>GLASS FROSTER   |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
| 1<br>3<br>5<br>7<br>9<br>11<br>13<br>13<br>15<br>17<br>19  | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX<br>WALK-IN CLR LTS/HTR 13<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMP 13.2   | 1<br>1<br>2<br>1<br>1<br>1<br>1<br>2<br>1   | 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30   | 0.6  | PHASE B 0.2 1.2 0.2 0.2 0.2   | C<br>0.8<br>0.6  | A<br>1.4<br>0.6   | PHASE B 1.4 1.0 1.0 1.4   | C<br>1.5<br>1.0   | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20                      | POLES 1 1 1 1 1 1 1 1 2 1 1   | SAND/SALAD PREP REF (<br>SAND/SALAD PREP REF (<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>COFFEE GRINDER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT  |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
| 1<br>3<br>5<br>7<br>9<br>11<br>13<br>15<br>17<br>19<br>21<br>23  | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX<br>WALK-IN CLR LTS/HTR 13<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMP 13.2<br>DOUBLE CONVECTION OVEN<br>SHUNT TRIP SPACE   | 1<br>1<br>2<br>1<br>1<br>1<br>1<br>2<br>1<br>1<br>1<br>1<br>1<br>1  | 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST  | 0.6  | PHASE B 0.2 1.2 0.2 0.2 0.2   | C<br>0.8<br>0.6  | A<br>1.4<br>0.6<br>1.0  | PHASE B 1.4 1.0 1.0 1.4   | C<br>1.5<br>1.0<br>1.4  | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20                      | POLES 1 1 1 1 1 1 1 1 1 2 1 1 1 1 1 1 1 1 1   | SAND/SALAD PREP REF (<br>SAND/SALAD PREP REF (<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>COFFEE GRINDER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERCOUNTER REF 84   |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
| 1<br>3<br>5<br>7<br>9<br>11<br>13<br>15<br>17<br>19<br>21<br>23<br>25<br>27  | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX<br>WALK-IN CLR LTS/HTR 13<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMP 13.2<br>DOUBLE CONVECTION OVEN<br>SHUNT TRIP SPACE<br>EXH HOOD LTS/CONTROLS 17<br>REACH-IN FREEZER   | 1<br>1<br>2<br>1<br>1<br>1<br>1<br>2<br>1<br>1<br>2   | 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>15<br>20  | 0.6  | PHASE B 0.2 1.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7                                     | C<br>0.8<br>0.6<br>1.4   | A<br>1.4<br>0.6<br>1.0  | PHASE B 1.4 1.0 1.0 1.4 0.6   | C<br>1.5<br>1.0<br>1.4  | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20                      | POLES 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1   | SAND/SALAD PREP REF (<br>SAND/SALAD PREP REF (<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>COFFEE/TEA BREWER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE<br>SPARE  |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
| 1<br>3<br>5<br>7<br>9<br>11<br>13<br>15<br>17<br>19<br>21<br>23<br>25<br>27<br>29<br>31  | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX<br>WALK-IN CLR LTS/HTR 13<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMP 13.2<br>DOUBLE CONVECTION OVEN<br>SHUNT TRIP SPACE<br>EXH HOOD LTS/CONTROLS 17<br>REACH-IN FREEZER<br>ICE MACHINE  | 1<br>1<br>2<br>1<br>1<br>1<br>1<br>2<br>1<br>1<br>2<br>1<br>2<br>1<br>1<br>1<br>1<br>1  | 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>15<br>20<br>30  | 0.6  | PHASE B 0.2 1.2 0.2 0.7 0.7 1.2 1.2 1.2 1.2 1.2 1.2 1.2 1.2 1.2 1.2                 | C<br>0.8<br>0.6<br>1.4   | A<br>1.4<br>0.6<br>1.0  | PHASE B 1.4 1.0 1.0 1.4 0.6   | C<br>1.5<br>1.0<br>1.4  | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20                      | POLES          1  | SAND/SALAD PREP REF (<br>SAND/SALAD PREP REF (<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>COFFEE GRINDER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE  |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
| 1<br>3<br>5<br>7<br>9<br>11<br>13<br>15<br>17<br>19<br>21<br>23<br>25<br>27<br>29<br>31<br>33<br>35  | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX<br>WALK-IN CLR LTS/HTR 13<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMP 13.2<br>DOUBLE CONVECTION OVEN<br>SHUNT TRIP SPACE<br>EXH HOOD LTS/CONTROLS 17<br>REACH-IN FREEZER<br>ICE MACHINE<br>UNDERCOUNTER REF<br>EXH HOOD LTS/CONTROLS 32  | 1<br>1<br>2<br>1<br>1<br>1<br>1<br>2<br>1<br>1<br>2<br>1<br>1<br>2<br>1<br>1<br>1<br>1<br>1<br>1  | 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>15<br>20<br>30<br>20<br>15  | 0.6<br>0.8<br>0.6<br>1.4<br>0.6<br>1.7   | PHASE B 0.2 1.2 0.2 0.7 0.7 1.2 1.2 1.2 1.2 1.2 1.2 1.2 1.2 1.2 1.2                 | C<br>0.8<br>0.6<br>1.4   | A<br>1.4<br>0.6<br>1.0<br>1.2<br>1.5  | PHASE B 1.4 1.0 1.0 1.4 0.6   | C<br>1.5<br>1.0<br>1.4  | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20                      | POLES          1  | SAND/SALAD PREP REF (<br>SAND/SALAD PREP REF (<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>COFFEE/TEA BREWER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE<br>SPARE<br>SPARE   |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
| 1<br>3<br>5<br>7<br>9<br>11<br>13<br>15<br>17<br>19<br>21<br>23<br>25<br>27<br>29<br>31<br>33<br>35<br>37<br>39  | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX<br>WALK-IN CLR LTS/HTR 13<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMP 13.2<br>DOUBLE CONVECTION OVEN<br>SHUNT TRIP SPACE<br>EXH HOOD LTS/CONTROLS 17<br>REACH-IN FREEZER<br>ICE MACHINE<br>UNDERCOUNTER REF<br>EXH HOOD LTS/CONTROLS 32<br>REF EQUIPMENT STAND<br>FRYER  | 1<br>1<br>2<br>1<br>1<br>1<br>1<br>2<br>1<br>1<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1  | 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>15<br>20<br>30<br>20<br>15<br>20  | 0.6<br>0.8<br>0.6<br>1.4<br>0.6  | PHASE B 0.2 0.2 1.2 0.2 0.7 0.7 1.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7         | C<br>0.8<br>0.6<br>1.4   | A<br>1.4<br>0.6<br>1.0<br>1.2<br>1.5  | PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7   | C<br>1.5<br>1.0<br>1.4<br>0.7<br>1.9  | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20                      | POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1  | SAND/SALAD PREP REF (<br>SAND/SALAD PREP REF (<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>COFFEE/TEA BREWER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERCOUNTER REF 84<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>HEAT LAMPS<br>HEAT LAMPS   |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
| 1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47   | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX<br>WALK-IN CLR LTS/HTR 13<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMP 13.2<br>DOUBLE CONVECTION OVEN<br>SHUNT TRIP SPACE<br>EXH HOOD LTS/CONTROLS 17<br>REACH-IN FREEZER<br>ICE MACHINE<br>UNDERCOUNTER REF<br>EXH HOOD LTS/CONTROLS 32<br>REF EQUIPMENT STAND<br>FRYER<br>SHUNT TRIP SPACE<br>HEAT LAMP<br>WAFFLE BAKERS  | 1<br>1<br>2<br>1<br>1<br>1<br>1<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1   | 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>15<br>20<br>30<br>20<br>5<br>20<br>20-ST<br>20<br>20<br>20<br>20<br>20                    | 0.6<br>0.8<br>0.6<br>1.4<br>0.6<br>1.7<br>0.6<br>0.6   | PHASE B 0.2 1.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7                 | C<br>0.8<br>0.6<br>1.4   | A<br>1.4<br>0.6<br>1.0<br>1.2<br>1.5<br>1.9<br>0.8                                | PHASE B 1.4 1.0 1.0 1.4 0.6 0.7 0.7 1.5   | C<br>1.5<br>1.0<br>1.4<br>0.7<br>1.9  | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20                      | POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1  | SAND/SALAD PREP REF (<br>SAND/SALAD PREP REF (<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>COFFEE/TEA BREWER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERBAR REFRIGERAT<br>UNDERCOUNTER REF 84<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS  |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
| 1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51   | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX<br>WALK-IN CLR LTS/HTR 13<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMP 13.2<br>DOUBLE CONVECTION OVEN<br>SHUNT TRIP SPACE<br>EXH HOOD LTS/CONTROLS 17<br>REACH-IN FREEZER<br>ICE MACHINE<br>UNDERCOUNTER REF<br>EXH HOOD LTS/CONTROLS 32<br>REF EQUIPMENT STAND<br>FRYER<br>SHUNT TRIP SPACE<br>HEAT LAMP<br>WAFFLE BAKERS<br>WAFFLE BAKERS<br>UNDERCOUNTER FREEZER<br>POP UP TOASTER   | 1         1         2         1   | 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>15<br>20<br>30<br>20<br>20-ST<br>20<br>20-ST<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20    | 0.6<br>0.8<br>0.6<br>1.4<br>0.6<br>1.7<br>0.6  | PHASE B 0.2 1.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7                 | C<br>0.8<br>0.6<br>1.4<br>1.7<br>0.6   | A<br>1.4<br>0.6<br>1.0<br>1.2<br>1.5<br>1.9                                       | PHASE B 1.4 1.0 1.0 1.4 0.6 0.7 0.7 1.5   | C<br>1.5<br>1.0<br>1.4<br>0.7<br>1.9<br>1.2<br>0.9  | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20                      | POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1  | SAND/SALAD PREP REF (<br>SAND/SALAD PREP REF (<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>COFFEE GRINDER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERBAR REFRIGERAT<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>HEAT LAMPS<br>HEAT LAMPS<br>KEF-5<br>KEF-1<br>KEF-3   |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
| 1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55   | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX<br>WALK-IN CLR LTS/HTR 13<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMP 13.2<br>DOUBLE CONVECTION OVEN<br>SHUNT TRIP SPACE<br>EXH HOOD LTS/CONTROLS 17<br>REACH-IN FREEZER<br>ICE MACHINE<br>UNDERCOUNTER REF<br>EXH HOOD LTS/CONTROLS 32<br>REF EQUIPMENT STAND<br>FRYER<br>SHUNT TRIP SPACE<br>HEAT LAMP<br>WAFFLE BAKERS<br>WAFFLE BAKERS<br>UNDERCOUNTER FREEZER<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE   | 1         1         2         1   | 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20                      | 0.6<br>0.8<br>0.6<br>1.4<br>0.6<br>1.7<br>0.6<br>0.6   | PHASE B 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7                     | C<br>0.8<br>0.6<br>1.4<br>1.7<br>0.6   | A<br>1.4<br>0.6<br>1.0<br>1.2<br>1.5<br>1.9<br>0.8                                | PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 0.7 1.5 0.8 0.8 0.9 0.9   | C<br>1.5<br>1.0<br>1.4<br>0.7<br>1.9  | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20                      | POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1  | SAND/SALAD PREP REF (<br>SAND/SALAD PREP REF (<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>COFFEE/TEA BREWER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>KEF-5<br>KEF-1<br>KEF-2  |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
| 1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         57         59  | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX<br>WALK-IN CLR LTS/HTR 13<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMP 13.2<br>DOUBLE CONVECTION OVEN<br>SHUNT TRIP SPACE<br>EXH HOOD LTS/CONTROLS 17<br>REACH-IN FREEZER<br>ICE MACHINE<br>UNDERCOUNTER REF<br>EXH HOOD LTS/CONTROLS 32<br>REF EQUIPMENT STAND<br>FRYER<br>SHUNT TRIP SPACE<br>HEAT LAMP<br>WAFFLE BAKERS<br>WAFFLE BAKERS<br>UNDERCOUNTER FREEZER<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE   | 1         1         2         1   | 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20                      | 0.6<br>0.8<br>0.6<br>1.4<br>0.6<br>1.7<br>0.6<br>0.6<br>0.6<br>0.6   | PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7             | C<br>0.8<br>0.6<br>1.4<br>1.7<br>0.6   | A<br>1.4<br>0.6<br>1.0<br>1.2<br>1.5<br>0.8<br>0.9<br>0.8                         | PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 1.5 0.8 0.8   | C<br>1.5<br>1.0<br>1.4<br>0.7<br>1.9<br>1.2<br>0.9  | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20                      | POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1  | SAND/SALAD PREP REF (<br>SAND/SALAD PREP REF (<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>COFFEE GRINDER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERBAR REFRIGERAT<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>HEAT LAMPS<br>HEAT LAMPS<br>KEF-5<br>KEF-1<br>KEF-3   |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
| 1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         57         59         61         63  | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX<br>WALK-IN CLR LTS/HTR 13<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMP 13.2<br>DOUBLE CONVECTION OVEN<br>SHUNT TRIP SPACE<br>EXH HOOD LTS/CONTROLS 17<br>REACH-IN FREEZER<br>ICE MACHINE<br>UNDERCOUNTER REF<br>EXH HOOD LTS/CONTROLS 32<br>REF EQUIPMENT STAND<br>FRYER<br>SHUNT TRIP SPACE<br>HEAT LAMP<br>WAFFLE BAKERS<br>WAFFLE BAKERS<br>UNDERCOUNTER FREEZER<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE   | 1         1         2         1   | 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20                      | 0.6<br>0.8<br>0.6<br>1.4<br>0.6<br>1.7<br>0.6<br>0.6   | PHASE B 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7                     | C<br>0.8<br>0.6<br>1.4<br>1.7<br>0.6<br>1.3<br>1.2   | A<br>1.4<br>0.6<br>1.0<br>1.2<br>1.5<br>1.9<br>0.8<br>0.9                         | PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 0.7 1.5 0.8 0.8 0.9 0.9   | C<br>1.5<br>1.0<br>1.0<br>1.4<br>0.7<br>1.9<br>1.9<br>1.9<br>0.9<br>0.8   | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20                      | POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1  | SAND/SALAD PREP REF (<br>SAND/SALAD PREP REF (<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>KEF-5<br>KEF-1<br>KEF-3<br>KEF-1<br>EF-1  |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
| 1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         57         59         61         63         65         67  | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX<br>WALK-IN CLR LTS/HTR 13<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMP 13.2<br>DOUBLE CONVECTION OVEN<br>SHUNT TRIP SPACE<br>EXH HOOD LTS/CONTROLS 17<br>REACH-IN FREEZER<br>ICE MACHINE<br>UNDERCOUNTER REF<br>EXH HOOD LTS/CONTROLS 32<br>REF EQUIPMENT STAND<br>FRYER<br>SHUNT TRIP SPACE<br>HEAT LAMP<br>WAFFLE BAKERS<br>WAFFLE BAKERS<br>UNDERCOUNTER FREEZER<br>FOP UP TOASTER<br>POP UP TOASTER<br>POP UP TOASTER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE   | 1         2   | 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20                      | 0.6<br>0.8<br>0.6<br>1.4<br>0.6<br>1.7<br>0.6<br>0.6<br>0.6<br>0.6   | PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2                                     | C<br>0.8<br>0.6<br>1.4<br>1.7<br>0.6   | A<br>1.4<br>0.6<br>1.0<br>1.2<br>1.5<br>0.8<br>0.9<br>0.8                         | PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 1.5 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7   | C<br>1.5<br>1.0<br>1.0<br>1.4<br>0.7<br>1.9<br>1.9<br>1.9<br>0.9<br>0.8   | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20                      | POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1  | SAND/SALAD PREP REF<br>SAND/SALAD PREP REF<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>COFFEE/TEA BREWER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>KEF-5<br>KEF-1<br>KEF-1<br>KEF-2<br>KEF-2<br>KEF-4<br>EF-1<br>SPACE<br>SPACE  |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
| 1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71   | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX<br>WALK-IN CLR LTS/HTR 13<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMP 13.2<br>DOUBLE CONVECTION OVEN<br>SHUNT TRIP SPACE<br>EXH HOOD LTS/CONTROLS 17<br>REACH-IN FREEZER<br>ICE MACHINE<br>UNDERCOUNTER REF<br>EXH HOOD LTS/CONTROLS 32<br>REF EQUIPMENT STAND<br>FRYER<br>SHUNT TRIP SPACE<br>HEAT LAMP<br>WAFFLE BAKERS<br>WAFFLE BAKERS<br>UNDERCOUNTER FREEZER<br>DOP UP TOASTER<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE   | 1         1         2         1 <tr td=""> <!--</td--><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>15<br/>20<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2</td><td>C<br/>0.8<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.3<br/>1.2</td><td>A<br/>1.4<br/>0.6<br/>1.0<br/>1.2<br/>1.5<br/>0.8<br/>0.9<br/>0.8</td><td>PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 1.5 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>1.9<br/>0.9<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES          1         2         3         2         3         1          1          1          1</td><td>SAND/SALAD PREP REF<br/>SAND/SALAD PREP REF<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-1<br/>KEF-2<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr> <tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>DOP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE</td><td>1         1         2         1      <tr td=""> <!--</td--><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2</td><td>C<br/>0.8<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.3<br/>1.3<br/>1.2</td><td>A<br/>1.4<br/>0.6<br/>1.0<br/>1.2<br/>1.5<br/>0.8<br/>0.9<br/>0.8</td><td>PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 1.5 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>1.9<br/>0.9<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-1<br/>KEF-2<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE</td></tr><tr><td>1         3         5         7         9         11         13         15         17         19         21         23         27         29         31         35         37         39         41         43         45         47         49         51         53         57         59         61         63         65         67         69         71         73</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE</td><td>1         1         2         1           1          1          1<!--</td--><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.3<br/>1.3<br/>1.2</td><td>A<br/>1.4<br/>0.6<br/>1.0<br/>1.2<br/>1.5<br/>0.8<br/>0.9<br/>0.8</td><td>PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 1.5 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>1.9<br/>0.9<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></td></tr><tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         57         59         61         63         65         67         69         71         73         75         77         79         81</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>OPO UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>REACH-IN REF 49<br/>EXH HOOD LTS/CONTROLS 52<br/>CONVEYOR TOASTER<br/>DRAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE</td><td>1         1         2         1      <tr td=""> <!--</td--><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>15<br/>20<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.7<br/>1.4<br/>0.7<br/>1.4</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.3<br/>1.2<br/>1.2<br/>1.4</td><td>A<br/>1.4<br/>0.6<br/>1.0<br/>1.2<br/>1.5<br/>0.8<br/>0.9<br/>0.8</td><td>PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 1.5 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>1.9<br/>0.9<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-1<br/>KEF-3<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr><tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>ORAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE</td><td>1         1         2         1      <tr td=""> <!--</td--><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>15<br/>20<br/>30<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.4<br/>0.5<br/>0.7<br/>0.7<br/>10.1</td><td>A<br/>1.4<br/>0.6<br/>1.0<br/>1.2<br/>1.5<br/>0.8<br/>0.8<br/>0.8<br/>0.8<br/>0.8</td><td>PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>1.9<br/>0.9<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-1<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr><tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>CONVEYOR TOASTER<br/>DRAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE<br/>SUBTOTAL</td><td>1         1      <tr td=""> <!--</td--><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.7<br/>0.7<br/>1.4</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2</td><td>C<br/>0.8<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.3<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.4<br/>0.5<br/>0.7<br/>0.7<br/>10.1<br/>FACTOR</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE <i>B</i> 1.4 1.0 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERCOUNTER REF 84<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-1<br/>KEF-2<br/>KEF-2<br/>KEF-2<br/>KEF-4<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr><tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>ORAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE</td><td>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1</td><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.8<br/>0.6<br/>1.4<br/>1.4<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.2<br/>0.6<br/>0.7<br/>0.7<br/>0.7<br/>0.7<br/>1.25/1.00<br/>1.25/1.00<br/>1.25/1.00<br/>1.25/1.00</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE B 1.4 1.4 1.4 1.0 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERCOUNTER REF 84<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr><tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>CONVEYOR TOASTER<br/>DRAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE<br/>SUBTOTAL<br/>LOAD SUMMARY<br/>A/C MOTOR (MAX/RE</td><td>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1</td><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>0.6<br/>1.4<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.6<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.2<br/>1.3<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.4<br/>0.5<br/>0.7<br/>1.4<br/>1.4<br/>0.5<br/>0.7<br/>1.25/1.00<br/>1.25/1.00</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERCOUNTER REF 84<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr></td></tr></td></tr></td></tr></td></tr> | 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>15<br>20<br>20-ST<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20 | 0.6<br>0.8<br>0.6<br>1.4<br>0.6<br>1.7<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6                      | PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2                                     | C<br>0.8<br>0.6<br>1.4<br>1.7<br>0.6<br>1.3<br>1.2   | A<br>1.4<br>0.6<br>1.0<br>1.2<br>1.5<br>0.8<br>0.9<br>0.8                         | PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 1.5 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7   | C<br>1.5<br>1.0<br>1.0<br>1.4<br>0.7<br>1.9<br>1.9<br>1.9<br>0.9<br>0.8   | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20                      | POLES          1         2         3         2         3         1          1          1          1 | SAND/SALAD PREP REF<br>SAND/SALAD PREP REF<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>COFFEE/TEA BREWER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>KEF-5<br>KEF-1<br>KEF-1<br>KEF-2<br>KEF-2<br>KEF-4<br>EF-1<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE   | 1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69  | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX<br>WALK-IN CLR LTS/HTR 13<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMP 13.2<br>DOUBLE CONVECTION OVEN<br>SHUNT TRIP SPACE<br>EXH HOOD LTS/CONTROLS 17<br>REACH-IN FREEZER<br>ICE MACHINE<br>UNDERCOUNTER REF<br>EXH HOOD LTS/CONTROLS 32<br>REF EQUIPMENT STAND<br>FRYER<br>SHUNT TRIP SPACE<br>HEAT LAMP<br>WAFFLE BAKERS<br>WAFFLE BAKERS<br>UNDERCOUNTER FREEZER<br>DOP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE | 1         1         2         1 <tr td=""> <!--</td--><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2</td><td>C<br/>0.8<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.3<br/>1.3<br/>1.2</td><td>A<br/>1.4<br/>0.6<br/>1.0<br/>1.2<br/>1.5<br/>0.8<br/>0.9<br/>0.8</td><td>PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 1.5 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>1.9<br/>0.9<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-1<br/>KEF-2<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE</td></tr> <tr><td>1         3         5         7         9         11         13         15         17         19         21         23         27         29         31         35         37         39         41         43         45         47         49         51         53         57         59         61         63         65         67         69         71         73</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE</td><td>1         1         2         1           1          1          1<!--</td--><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.3<br/>1.3<br/>1.2</td><td>A<br/>1.4<br/>0.6<br/>1.0<br/>1.2<br/>1.5<br/>0.8<br/>0.9<br/>0.8</td><td>PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 1.5 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>1.9<br/>0.9<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></td></tr> <tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         57         59         61         63         65         67         69         71         73         75         77         79         81</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>OPO UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>REACH-IN REF 49<br/>EXH HOOD LTS/CONTROLS 52<br/>CONVEYOR TOASTER<br/>DRAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE</td><td>1         1         2         1      <tr td=""> <!--</td--><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>15<br/>20<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.7<br/>1.4<br/>0.7<br/>1.4</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.3<br/>1.2<br/>1.2<br/>1.4</td><td>A<br/>1.4<br/>0.6<br/>1.0<br/>1.2<br/>1.5<br/>0.8<br/>0.9<br/>0.8</td><td>PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 1.5 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>1.9<br/>0.9<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-1<br/>KEF-3<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr><tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>ORAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE</td><td>1         1         2         1      <tr td=""> <!--</td--><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>15<br/>20<br/>30<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.4<br/>0.5<br/>0.7<br/>0.7<br/>10.1</td><td>A<br/>1.4<br/>0.6<br/>1.0<br/>1.2<br/>1.5<br/>0.8<br/>0.8<br/>0.8<br/>0.8<br/>0.8</td><td>PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>1.9<br/>0.9<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-1<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr><tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>CONVEYOR TOASTER<br/>DRAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE<br/>SUBTOTAL</td><td>1         1      <tr td=""> <!--</td--><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.7<br/>0.7<br/>1.4</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2</td><td>C<br/>0.8<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.3<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.4<br/>0.5<br/>0.7<br/>0.7<br/>10.1<br/>FACTOR</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE <i>B</i> 1.4 1.0 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERCOUNTER REF 84<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-1<br/>KEF-2<br/>KEF-2<br/>KEF-2<br/>KEF-4<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr><tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>ORAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE</td><td>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1</td><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.8<br/>0.6<br/>1.4<br/>1.4<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.2<br/>0.6<br/>0.7<br/>0.7<br/>0.7<br/>0.7<br/>1.25/1.00<br/>1.25/1.00<br/>1.25/1.00<br/>1.25/1.00</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE B 1.4 1.4 1.4 1.0 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERCOUNTER REF 84<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr><tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>CONVEYOR TOASTER<br/>DRAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE<br/>SUBTOTAL<br/>LOAD SUMMARY<br/>A/C MOTOR (MAX/RE</td><td>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1</td><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>0.6<br/>1.4<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.6<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.2<br/>1.3<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.4<br/>0.5<br/>0.7<br/>1.4<br/>1.4<br/>0.5<br/>0.7<br/>1.25/1.00<br/>1.25/1.00</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERCOUNTER REF 84<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr></td></tr></td></tr></td></tr> | 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20                   | 0.6<br>0.8<br>0.6<br>1.4<br>0.6<br>1.7<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6                             | PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2                                     | C<br>0.8<br>0.6<br>1.4<br>1.7<br>0.6<br>1.7<br>0.6<br>1.3<br>1.3<br>1.2   | A<br>1.4<br>0.6<br>1.0<br>1.2<br>1.5<br>0.8<br>0.9<br>0.8                         | PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 1.5 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 | C<br>1.5<br>1.0<br>1.0<br>1.4<br>0.7<br>1.9<br>1.9<br>1.9<br>0.9<br>0.8        | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20 | POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 | SAND/SALAD PREP REF (<br>SAND/SALAD PREP REF (<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>COFFEE/TEA BREWER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE<br>SPARE<br>SPARE<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>KEF-5<br>KEF-1<br>KEF-1<br>KEF-2<br>KEF-2<br>KEF-4<br>EF-1<br>SPACE<br>SPACE<br>SPACE  | 1         3         5         7         9         11         13         15         17         19         21         23         27         29         31         35         37         39         41         43         45         47         49         51         53         57         59         61         63         65         67         69         71         73   | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX<br>WALK-IN CLR LTS/HTR 13<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMP 13.2<br>DOUBLE CONVECTION OVEN<br>SHUNT TRIP SPACE<br>EXH HOOD LTS/CONTROLS 17<br>REACH-IN FREEZER<br>ICE MACHINE<br>UNDERCOUNTER REF<br>EXH HOOD LTS/CONTROLS 32<br>REF EQUIPMENT STAND<br>FRYER<br>SHUNT TRIP SPACE<br>HEAT LAMP<br>WAFFLE BAKERS<br>WAFFLE BAKERS<br>UNDERCOUNTER FREEZER<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE | 1         1         2         1           1          1          1 </td <td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td> <td>0.6<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td> <td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td> <td>C<br/>0.8<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.3<br/>1.3<br/>1.2</td> <td>A<br/>1.4<br/>0.6<br/>1.0<br/>1.2<br/>1.5<br/>0.8<br/>0.9<br/>0.8</td> <td>PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 1.5 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td> <td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>1.9<br/>0.9<br/>0.8</td> <td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td> <td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td> <td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td>   | 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20                | 0.6<br>0.8<br>0.6<br>1.4<br>0.6<br>1.7<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6                      | PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7         | C<br>0.8<br>0.6<br>1.4<br>1.7<br>0.6<br>1.7<br>0.6<br>1.3<br>1.3<br>1.2  | A<br>1.4<br>0.6<br>1.0<br>1.2<br>1.5<br>0.8<br>0.9<br>0.8                         | PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 1.5 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 | C<br>1.5<br>1.0<br>1.0<br>1.4<br>0.7<br>1.9<br>1.9<br>1.9<br>0.9<br>0.8        | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20 | POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 | SAND/SALAD PREP REF (<br>SAND/SALAD PREP REF (<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>COFFEE/TEA BREWER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>KEF-5<br>KEF-1<br>KEF-3<br>KEF-2<br>KEF-4<br>EF-1<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE   | 1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         57         59         61         63         65         67         69         71         73         75         77         79         81                       | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX<br>WALK-IN CLR LTS/HTR 13<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMP 13.2<br>DOUBLE CONVECTION OVEN<br>SHUNT TRIP SPACE<br>EXH HOOD LTS/CONTROLS 17<br>REACH-IN FREEZER<br>ICE MACHINE<br>UNDERCOUNTER REF<br>EXH HOOD LTS/CONTROLS 32<br>REF EQUIPMENT STAND<br>FRYER<br>SHUNT TRIP SPACE<br>HEAT LAMP<br>WAFFLE BAKERS<br>UNDERCOUNTER FREEZER<br>OPO UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>REACH-IN REF 49<br>EXH HOOD LTS/CONTROLS 52<br>CONVEYOR TOASTER<br>DRAWER WARMER 56<br>SAND/SALAD REFRIGERATOR<br>MICROWAVE<br>HOT FOOD WELL<br>HOT FOOD TABLE  | 1         1         2         1 <tr td=""> <!--</td--><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>15<br/>20<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.7<br/>1.4<br/>0.7<br/>1.4</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.3<br/>1.2<br/>1.2<br/>1.4</td><td>A<br/>1.4<br/>0.6<br/>1.0<br/>1.2<br/>1.5<br/>0.8<br/>0.9<br/>0.8</td><td>PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 1.5 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>1.9<br/>0.9<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-1<br/>KEF-3<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr> <tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>ORAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE</td><td>1         1         2         1      <tr td=""> <!--</td--><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>15<br/>20<br/>30<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.4<br/>0.5<br/>0.7<br/>0.7<br/>10.1</td><td>A<br/>1.4<br/>0.6<br/>1.0<br/>1.2<br/>1.5<br/>0.8<br/>0.8<br/>0.8<br/>0.8<br/>0.8</td><td>PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>1.9<br/>0.9<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-1<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr><tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>CONVEYOR TOASTER<br/>DRAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE<br/>SUBTOTAL</td><td>1         1      <tr td=""> <!--</td--><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.7<br/>0.7<br/>1.4</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2</td><td>C<br/>0.8<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.3<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.4<br/>0.5<br/>0.7<br/>0.7<br/>10.1<br/>FACTOR</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE <i>B</i> 1.4 1.0 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERCOUNTER REF 84<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-1<br/>KEF-2<br/>KEF-2<br/>KEF-2<br/>KEF-4<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr><tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>ORAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE</td><td>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1</td><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.8<br/>0.6<br/>1.4<br/>1.4<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.2<br/>0.6<br/>0.7<br/>0.7<br/>0.7<br/>0.7<br/>1.25/1.00<br/>1.25/1.00<br/>1.25/1.00<br/>1.25/1.00</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE B 1.4 1.4 1.4 1.0 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERCOUNTER REF 84<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr><tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>CONVEYOR TOASTER<br/>DRAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE<br/>SUBTOTAL<br/>LOAD SUMMARY<br/>A/C MOTOR (MAX/RE</td><td>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1</td><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>0.6<br/>1.4<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.6<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.2<br/>1.3<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.4<br/>0.5<br/>0.7<br/>1.4<br/>1.4<br/>0.5<br/>0.7<br/>1.25/1.00<br/>1.25/1.00</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERCOUNTER REF 84<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr></td></tr></td></tr> | 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>15<br>20<br>20-ST<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20 | 0.6<br>0.8<br>0.6<br>1.4<br>0.6<br>1.7<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.7<br>1.4<br>0.7<br>1.4 | PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7         | C<br>0.8<br>0.6<br>1.4<br>1.7<br>0.6<br>1.7<br>0.6<br>1.3<br>1.2<br>1.2<br>1.4   | A<br>1.4<br>0.6<br>1.0<br>1.2<br>1.5<br>0.8<br>0.9<br>0.8                         | PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 1.5 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 | C<br>1.5<br>1.0<br>1.0<br>1.4<br>0.7<br>1.9<br>1.9<br>1.9<br>0.9<br>0.8        | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20 | POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 | SAND/SALAD PREP REF (<br>SAND/SALAD PREP REF (<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>KEF-5<br>KEF-1<br>KEF-3<br>KEF-1<br>KEF-3<br>KEF-2<br>KEF-4<br>EF-1<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE   | 1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83 | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX<br>WALK-IN CLR LTS/HTR 13<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMP 13.2<br>DOUBLE CONVECTION OVEN<br>SHUNT TRIP SPACE<br>EXH HOOD LTS/CONTROLS 17<br>REACH-IN FREEZER<br>ICE MACHINE<br>UNDERCOUNTER REF<br>EXH HOOD LTS/CONTROLS 32<br>REF EQUIPMENT STAND<br>FRYER<br>SHUNT TRIP SPACE<br>HEAT LAMP<br>WAFFLE BAKERS<br>WAFFLE BAKERS<br>UNDERCOUNTER FREEZER<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>ORAWER WARMER 56<br>SAND/SALAD REFRIGERATOR<br>MICROWAVE<br>HOT FOOD WELL<br>HOT FOOD TABLE<br>DRAWER WARMER 77<br>SPARE | 1         1         2         1 <tr td=""> <!--</td--><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>15<br/>20<br/>30<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.4<br/>0.5<br/>0.7<br/>0.7<br/>10.1</td><td>A<br/>1.4<br/>0.6<br/>1.0<br/>1.2<br/>1.5<br/>0.8<br/>0.8<br/>0.8<br/>0.8<br/>0.8</td><td>PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>1.9<br/>0.9<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-1<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr> <tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>CONVEYOR TOASTER<br/>DRAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE<br/>SUBTOTAL</td><td>1         1      <tr td=""> <!--</td--><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.7<br/>0.7<br/>1.4</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2</td><td>C<br/>0.8<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.3<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.4<br/>0.5<br/>0.7<br/>0.7<br/>10.1<br/>FACTOR</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE <i>B</i> 1.4 1.0 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERCOUNTER REF 84<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-1<br/>KEF-2<br/>KEF-2<br/>KEF-2<br/>KEF-4<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr><tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>ORAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE</td><td>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1</td><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.8<br/>0.6<br/>1.4<br/>1.4<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.2<br/>0.6<br/>0.7<br/>0.7<br/>0.7<br/>0.7<br/>1.25/1.00<br/>1.25/1.00<br/>1.25/1.00<br/>1.25/1.00</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE B 1.4 1.4 1.4 1.0 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERCOUNTER REF 84<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr><tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>CONVEYOR TOASTER<br/>DRAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE<br/>SUBTOTAL<br/>LOAD SUMMARY<br/>A/C MOTOR (MAX/RE</td><td>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1</td><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>0.6<br/>1.4<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.6<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.2<br/>1.3<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.4<br/>0.5<br/>0.7<br/>1.4<br/>1.4<br/>0.5<br/>0.7<br/>1.25/1.00<br/>1.25/1.00</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERCOUNTER REF 84<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr></td></tr> | 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>15<br>20<br>30<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20 | 0.6<br>0.8<br>0.6<br>1.4<br>0.6<br>1.7<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6               | PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7             | C<br>0.8<br>0.6<br>1.4<br>1.7<br>0.6<br>1.7<br>0.6<br>1.3<br>1.2<br>1.3<br>1.2<br>1.4<br>0.5<br>0.7<br>0.7<br>10.1   | A<br>1.4<br>0.6<br>1.0<br>1.2<br>1.5<br>0.8<br>0.8<br>0.8<br>0.8<br>0.8           | PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7        | C<br>1.5<br>1.0<br>1.0<br>1.4<br>0.7<br>1.9<br>1.9<br>1.9<br>0.9<br>0.8        | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20 | POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 | SAND/SALAD PREP REF (<br>SAND/SALAD PREP REF (<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>KEF-5<br>KEF-1<br>KEF-3<br>KEF-1<br>KEF-2<br>KEF-4<br>EF-1<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE  | 1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         57         59         61         63         65         67         69         71         73         75         77         79         81         83            | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX<br>WALK-IN CLR LTS/HTR 13<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMP 13.2<br>DOUBLE CONVECTION OVEN<br>SHUNT TRIP SPACE<br>EXH HOOD LTS/CONTROLS 17<br>REACH-IN FREEZER<br>ICE MACHINE<br>UNDERCOUNTER REF<br>EXH HOOD LTS/CONTROLS 32<br>REF EQUIPMENT STAND<br>FRYER<br>SHUNT TRIP SPACE<br>HEAT LAMP<br>WAFFLE BAKERS<br>WAFFLE BAKERS<br>UNDERCOUNTER FREEZER<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>POP UP TOASTER<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE<br>CONVEYOR TOASTER<br>DRAWER WARMER 56<br>SAND/SALAD REFRIGERATOR<br>MICROWAVE<br>HOT FOOD WELL<br>HOT FOOD TABLE<br>DRAWER WARMER 77<br>SPARE<br>SUBTOTAL   | 1         1 <tr td=""> <!--</td--><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.7<br/>0.7<br/>1.4</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2</td><td>C<br/>0.8<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.3<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.4<br/>0.5<br/>0.7<br/>0.7<br/>10.1<br/>FACTOR</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE <i>B</i> 1.4 1.0 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERCOUNTER REF 84<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-1<br/>KEF-2<br/>KEF-2<br/>KEF-2<br/>KEF-4<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr> <tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>ORAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE</td><td>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1</td><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.8<br/>0.6<br/>1.4<br/>1.4<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.2<br/>0.6<br/>0.7<br/>0.7<br/>0.7<br/>0.7<br/>1.25/1.00<br/>1.25/1.00<br/>1.25/1.00<br/>1.25/1.00</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE B 1.4 1.4 1.4 1.0 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERCOUNTER REF 84<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr> <tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>CONVEYOR TOASTER<br/>DRAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE<br/>SUBTOTAL<br/>LOAD SUMMARY<br/>A/C MOTOR (MAX/RE</td><td>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1</td><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>0.6<br/>1.4<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.6<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.2<br/>1.3<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.4<br/>0.5<br/>0.7<br/>1.4<br/>1.4<br/>0.5<br/>0.7<br/>1.25/1.00<br/>1.25/1.00</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERCOUNTER REF 84<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr> | 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20 | 0.6<br>0.8<br>0.6<br>1.4<br>0.6<br>1.7<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.7<br>0.7<br>1.4 | PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2                                     | C<br>0.8<br>0.6<br>1.4<br>1.7<br>0.6<br>1.7<br>0.6<br>1.3<br>1.3<br>1.2<br>1.3<br>1.2<br>1.4<br>0.5<br>0.7<br>0.7<br>10.1<br>FACTOR   | A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 | PHASE <i>B</i> 1.4 1.0 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7  | C<br>1.5<br>1.0<br>1.0<br>1.4<br>0.7<br>1.9<br>1.9<br>0.9<br>0.8<br>0.8<br>0.8 | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20 | POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 | SAND/SALAD PREP REF (<br>SAND/SALAD PREP REF (<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERCOUNTER REF 84<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>KEF-5<br>KEF-1<br>KEF-3<br>KEF-1<br>KEF-2<br>KEF-2<br>KEF-2<br>KEF-4<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE | 1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83 | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX<br>WALK-IN CLR LTS/HTR 13<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMP 13.2<br>DOUBLE CONVECTION OVEN<br>SHUNT TRIP SPACE<br>EXH HOOD LTS/CONTROLS 17<br>REACH-IN FREEZER<br>ICE MACHINE<br>UNDERCOUNTER REF<br>EXH HOOD LTS/CONTROLS 32<br>REF EQUIPMENT STAND<br>FRYER<br>SHUNT TRIP SPACE<br>HEAT LAMP<br>WAFFLE BAKERS<br>WAFFLE BAKERS<br>UNDERCOUNTER FREEZER<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>ORAWER WARMER 56<br>SAND/SALAD REFRIGERATOR<br>MICROWAVE<br>HOT FOOD WELL<br>HOT FOOD TABLE<br>DRAWER WARMER 77<br>SPARE | 1<br>1<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1                                    | 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20 | 0.6<br>0.8<br>0.8<br>0.6<br>1.4<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6 | PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 | C<br>0.8<br>0.8<br>0.6<br>1.4<br>1.4<br>0.6<br>1.4<br>0.6<br>1.7<br>0.6<br>1.7<br>0.6<br>1.2<br>0.6<br>0.7<br>0.7<br>0.7<br>0.7<br>1.25/1.00<br>1.25/1.00<br>1.25/1.00<br>1.25/1.00                                      | A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 | PHASE B 1.4 1.4 1.4 1.0 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 | C<br>1.5<br>1.0<br>1.0<br>1.4<br>0.7<br>1.9<br>1.9<br>0.9<br>0.8<br>0.8<br>0.8 | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20 | POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 | SAND/SALAD PREP REF (<br>SAND/SALAD PREP REF (<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERCOUNTER REF 84<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>KEF-5<br>KEF-1<br>KEF-3<br>KEF-2<br>KEF-4<br>EF-1<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE | 1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83 | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX<br>WALK-IN CLR LTS/HTR 13<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMP 13.2<br>DOUBLE CONVECTION OVEN<br>SHUNT TRIP SPACE<br>EXH HOOD LTS/CONTROLS 17<br>REACH-IN FREEZER<br>ICE MACHINE<br>UNDERCOUNTER REF<br>EXH HOOD LTS/CONTROLS 32<br>REF EQUIPMENT STAND<br>FRYER<br>SHUNT TRIP SPACE<br>HEAT LAMP<br>WAFFLE BAKERS<br>WAFFLE BAKERS<br>UNDERCOUNTER FREEZER<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>CONVEYOR TOASTER<br>DRAWER WARMER 56<br>SAND/SALAD REFRIGERATOR<br>MICROWAVE<br>HOT FOOD WELL<br>HOT FOOD TABLE<br>DRAWER WARMER 77<br>SPARE<br>SUBTOTAL<br>LOAD SUMMARY<br>A/C MOTOR (MAX/RE | 1<br>1<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1 | 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20 | 0.6<br>0.8<br>0.6<br>0.6<br>1.4<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6 | PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 | C<br>0.8<br>0.6<br>0.6<br>1.4<br>1.7<br>0.6<br>1.7<br>0.6<br>1.7<br>0.6<br>1.7<br>0.6<br>1.2<br>1.3<br>1.3<br>1.2<br>1.3<br>1.2<br>1.3<br>1.2<br>1.4<br>0.5<br>0.7<br>1.4<br>1.4<br>0.5<br>0.7<br>1.25/1.00<br>1.25/1.00 | A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 | PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 | C<br>1.5<br>1.0<br>1.0<br>1.4<br>0.7<br>1.9<br>1.9<br>0.9<br>0.8<br>0.8<br>0.8 | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20 | POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 | DROP-IN COLD PAN<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERCOUNTER REF 84<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>KEF-5<br>KEF-1<br>KEF-3<br>KEF-2<br>KEF-4<br>EF-1<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE |
| 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>15<br>20<br>20-ST<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20   | 0.6<br>0.8<br>0.6<br>1.4<br>0.6<br>1.7<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6  | PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2   | C<br>0.8<br>0.6<br>1.4<br>1.7<br>0.6<br>1.3<br>1.2   | A<br>1.4<br>0.6<br>1.0<br>1.2<br>1.5<br>0.8<br>0.9<br>0.8  | PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 1.5 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 | C<br>1.5<br>1.0<br>1.0<br>1.4<br>0.7<br>1.9<br>1.9<br>1.9<br>0.9<br>0.8  | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20                                       | POLES          1         2         3         2         3         1          1          1          1 | SAND/SALAD PREP REF<br>SAND/SALAD PREP REF<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>COFFEE/TEA BREWER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>KEF-5<br>KEF-1<br>KEF-1<br>KEF-2<br>KEF-2<br>KEF-4<br>EF-1<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE   |  |   |   |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
| 1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69  | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX<br>WALK-IN CLR LTS/HTR 13<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMP 13.2<br>DOUBLE CONVECTION OVEN<br>SHUNT TRIP SPACE<br>EXH HOOD LTS/CONTROLS 17<br>REACH-IN FREEZER<br>ICE MACHINE<br>UNDERCOUNTER REF<br>EXH HOOD LTS/CONTROLS 32<br>REF EQUIPMENT STAND<br>FRYER<br>SHUNT TRIP SPACE<br>HEAT LAMP<br>WAFFLE BAKERS<br>WAFFLE BAKERS<br>UNDERCOUNTER FREEZER<br>DOP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE | 1         1         2         1 <tr td=""> <!--</td--><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2</td><td>C<br/>0.8<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.3<br/>1.3<br/>1.2</td><td>A<br/>1.4<br/>0.6<br/>1.0<br/>1.2<br/>1.5<br/>0.8<br/>0.9<br/>0.8</td><td>PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 1.5 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>1.9<br/>0.9<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-1<br/>KEF-2<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE</td></tr> <tr><td>1         3         5         7         9         11         13         15         17         19         21         23         27         29         31         35         37         39         41         43         45         47         49         51         53         57         59         61         63         65         67         69         71         73</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE</td><td>1         1         2         1           1          1          1<!--</td--><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.3<br/>1.3<br/>1.2</td><td>A<br/>1.4<br/>0.6<br/>1.0<br/>1.2<br/>1.5<br/>0.8<br/>0.9<br/>0.8</td><td>PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 1.5 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>1.9<br/>0.9<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></td></tr> <tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         57         59         61         63         65         67         69         71         73         75         77         79         81</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>OPO UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>REACH-IN REF 49<br/>EXH HOOD LTS/CONTROLS 52<br/>CONVEYOR TOASTER<br/>DRAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE</td><td>1         1         2         1      <tr td=""> <!--</td--><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>15<br/>20<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.7<br/>1.4<br/>0.7<br/>1.4</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.3<br/>1.2<br/>1.2<br/>1.4</td><td>A<br/>1.4<br/>0.6<br/>1.0<br/>1.2<br/>1.5<br/>0.8<br/>0.9<br/>0.8</td><td>PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 1.5 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>1.9<br/>0.9<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-1<br/>KEF-3<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr><tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>ORAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE</td><td>1         1         2         1      <tr td=""> <!--</td--><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>15<br/>20<br/>30<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.4<br/>0.5<br/>0.7<br/>0.7<br/>10.1</td><td>A<br/>1.4<br/>0.6<br/>1.0<br/>1.2<br/>1.5<br/>0.8<br/>0.8<br/>0.8<br/>0.8<br/>0.8</td><td>PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>1.9<br/>0.9<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-1<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr><tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>CONVEYOR TOASTER<br/>DRAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE<br/>SUBTOTAL</td><td>1         1      <tr td=""> <!--</td--><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.7<br/>0.7<br/>1.4</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2</td><td>C<br/>0.8<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.3<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.4<br/>0.5<br/>0.7<br/>0.7<br/>10.1<br/>FACTOR</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE <i>B</i> 1.4 1.0 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 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LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-1<br/>KEF-2<br/>KEF-2<br/>KEF-2<br/>KEF-4<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr><tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>ORAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE</td><td>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1</td><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.8<br/>0.6<br/>1.4<br/>1.4<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.2<br/>0.6<br/>0.7<br/>0.7<br/>0.7<br/>0.7<br/>1.25/1.00<br/>1.25/1.00<br/>1.25/1.00<br/>1.25/1.00</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE B 1.4 1.4 1.4 1.0 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERCOUNTER REF 84<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr><tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>CONVEYOR TOASTER<br/>DRAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE<br/>SUBTOTAL<br/>LOAD SUMMARY<br/>A/C MOTOR (MAX/RE</td><td>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1</td><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>0.6<br/>1.4<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.6<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.2<br/>1.3<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.4<br/>0.5<br/>0.7<br/>1.4<br/>1.4<br/>0.5<br/>0.7<br/>1.25/1.00<br/>1.25/1.00</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERCOUNTER REF 84<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr></td></tr></td></tr></td></tr>  | 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20                      | 0.6<br>0.8<br>0.6<br>1.4<br>0.6<br>1.7<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6                             | PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2                                     | C<br>0.8<br>0.6<br>1.4<br>1.7<br>0.6<br>1.7<br>0.6<br>1.3<br>1.3<br>1.2  | A<br>1.4<br>0.6<br>1.0<br>1.2<br>1.5<br>0.8<br>0.9<br>0.8                         | PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 1.5 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7   | C<br>1.5<br>1.0<br>1.0<br>1.4<br>0.7<br>1.9<br>1.9<br>1.9<br>0.9<br>0.8   | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20                      | POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1  | SAND/SALAD PREP REF (<br>SAND/SALAD PREP REF (<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>COFFEE/TEA BREWER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE<br>SPARE<br>SPARE<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>KEF-5<br>KEF-1<br>KEF-1<br>KEF-2<br>KEF-2<br>KEF-4<br>EF-1<br>SPACE<br>SPACE<br>SPACE  | 1         3         5         7         9         11         13         15         17         19         21         23         27         29         31         35         37         39         41         43         45         47         49         51         53         57         59         61         63         65         67         69         71         73   | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX<br>WALK-IN CLR LTS/HTR 13<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMP 13.2<br>DOUBLE CONVECTION OVEN<br>SHUNT TRIP SPACE<br>EXH HOOD LTS/CONTROLS 17<br>REACH-IN FREEZER<br>ICE MACHINE<br>UNDERCOUNTER REF<br>EXH HOOD LTS/CONTROLS 32<br>REF EQUIPMENT STAND<br>FRYER<br>SHUNT TRIP SPACE<br>HEAT LAMP<br>WAFFLE BAKERS<br>WAFFLE BAKERS<br>UNDERCOUNTER FREEZER<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE   | 1         1         2         1           1          1          1 </td <td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td> <td>0.6<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td> <td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td> <td>C<br/>0.8<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.3<br/>1.3<br/>1.2</td> <td>A<br/>1.4<br/>0.6<br/>1.0<br/>1.2<br/>1.5<br/>0.8<br/>0.9<br/>0.8</td> <td>PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 1.5 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td> <td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>1.9<br/>0.9<br/>0.8</td> <td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td> <td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td> <td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td>  | 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20             | 0.6<br>0.8<br>0.6<br>1.4<br>0.6<br>1.7<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6                      | PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7         | C<br>0.8<br>0.6<br>1.4<br>1.7<br>0.6<br>1.7<br>0.6<br>1.3<br>1.3<br>1.2   | A<br>1.4<br>0.6<br>1.0<br>1.2<br>1.5<br>0.8<br>0.9<br>0.8                         | PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 1.5 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 | C<br>1.5<br>1.0<br>1.0<br>1.4<br>0.7<br>1.9<br>1.9<br>1.9<br>0.9<br>0.8        | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20 | POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 | SAND/SALAD PREP REF (<br>SAND/SALAD PREP REF (<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>COFFEE/TEA BREWER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>KEF-5<br>KEF-1<br>KEF-3<br>KEF-2<br>KEF-4<br>EF-1<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE   | 1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         57         59         61         63         65         67         69         71         73         75         77         79         81                       | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX<br>WALK-IN CLR LTS/HTR 13<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMP 13.2<br>DOUBLE CONVECTION OVEN<br>SHUNT TRIP SPACE<br>EXH HOOD LTS/CONTROLS 17<br>REACH-IN FREEZER<br>ICE MACHINE<br>UNDERCOUNTER REF<br>EXH HOOD LTS/CONTROLS 32<br>REF EQUIPMENT STAND<br>FRYER<br>SHUNT TRIP SPACE<br>HEAT LAMP<br>WAFFLE BAKERS<br>UNDERCOUNTER FREEZER<br>OPO UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>REACH-IN REF 49<br>EXH HOOD LTS/CONTROLS 52<br>CONVEYOR TOASTER<br>DRAWER WARMER 56<br>SAND/SALAD REFRIGERATOR<br>MICROWAVE<br>HOT FOOD WELL<br>HOT FOOD TABLE  | 1         1         2         1 <tr td=""> <!--</td--><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>15<br/>20<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.7<br/>1.4<br/>0.7<br/>1.4</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.3<br/>1.2<br/>1.2<br/>1.4</td><td>A<br/>1.4<br/>0.6<br/>1.0<br/>1.2<br/>1.5<br/>0.8<br/>0.9<br/>0.8</td><td>PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 1.5 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>1.9<br/>0.9<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-1<br/>KEF-3<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr> <tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>ORAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE</td><td>1         1         2         1      <tr td=""> <!--</td--><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>15<br/>20<br/>30<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.4<br/>0.5<br/>0.7<br/>0.7<br/>10.1</td><td>A<br/>1.4<br/>0.6<br/>1.0<br/>1.2<br/>1.5<br/>0.8<br/>0.8<br/>0.8<br/>0.8<br/>0.8</td><td>PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>1.9<br/>0.9<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-1<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr><tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>CONVEYOR TOASTER<br/>DRAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE<br/>SUBTOTAL</td><td>1         1      <tr td=""> <!--</td--><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.7<br/>0.7<br/>1.4</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2</td><td>C<br/>0.8<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.3<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.4<br/>0.5<br/>0.7<br/>0.7<br/>10.1<br/>FACTOR</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE <i>B</i> 1.4 1.0 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERCOUNTER REF 84<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-1<br/>KEF-2<br/>KEF-2<br/>KEF-2<br/>KEF-4<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr><tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>ORAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE</td><td>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1</td><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.8<br/>0.6<br/>1.4<br/>1.4<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.2<br/>0.6<br/>0.7<br/>0.7<br/>0.7<br/>0.7<br/>1.25/1.00<br/>1.25/1.00<br/>1.25/1.00<br/>1.25/1.00</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE B 1.4 1.4 1.4 1.0 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERCOUNTER REF 84<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr><tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>CONVEYOR TOASTER<br/>DRAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE<br/>SUBTOTAL<br/>LOAD SUMMARY<br/>A/C MOTOR (MAX/RE</td><td>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1</td><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>0.6<br/>1.4<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.6<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.2<br/>1.3<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.4<br/>0.5<br/>0.7<br/>1.4<br/>1.4<br/>0.5<br/>0.7<br/>1.25/1.00<br/>1.25/1.00</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERCOUNTER REF 84<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr></td></tr></td></tr> | 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>15<br>20<br>20-ST<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20 | 0.6<br>0.8<br>0.6<br>1.4<br>0.6<br>1.7<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.7<br>1.4<br>0.7<br>1.4 | PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7         | C<br>0.8<br>0.6<br>1.4<br>1.7<br>0.6<br>1.7<br>0.6<br>1.3<br>1.2<br>1.2<br>1.4   | A<br>1.4<br>0.6<br>1.0<br>1.2<br>1.5<br>0.8<br>0.9<br>0.8                         | PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 1.5 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 | C<br>1.5<br>1.0<br>1.0<br>1.4<br>0.7<br>1.9<br>1.9<br>1.9<br>0.9<br>0.8        | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20 | POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 | SAND/SALAD PREP REF (<br>SAND/SALAD PREP REF (<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>KEF-5<br>KEF-1<br>KEF-3<br>KEF-1<br>KEF-3<br>KEF-2<br>KEF-4<br>EF-1<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE  | 1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83 | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX<br>WALK-IN CLR LTS/HTR 13<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMP 13.2<br>DOUBLE CONVECTION OVEN<br>SHUNT TRIP SPACE<br>EXH HOOD LTS/CONTROLS 17<br>REACH-IN FREEZER<br>ICE MACHINE<br>UNDERCOUNTER REF<br>EXH HOOD LTS/CONTROLS 32<br>REF EQUIPMENT STAND<br>FRYER<br>SHUNT TRIP SPACE<br>HEAT LAMP<br>WAFFLE BAKERS<br>WAFFLE BAKERS<br>UNDERCOUNTER FREEZER<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>ORAWER WARMER 56<br>SAND/SALAD REFRIGERATOR<br>MICROWAVE<br>HOT FOOD WELL<br>HOT FOOD TABLE<br>DRAWER WARMER 77<br>SPARE | 1         1         2         1 <tr td=""> <!--</td--><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>15<br/>20<br/>30<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.4<br/>0.5<br/>0.7<br/>0.7<br/>10.1</td><td>A<br/>1.4<br/>0.6<br/>1.0<br/>1.2<br/>1.5<br/>0.8<br/>0.8<br/>0.8<br/>0.8<br/>0.8</td><td>PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>1.9<br/>0.9<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-1<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr> <tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>CONVEYOR TOASTER<br/>DRAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE<br/>SUBTOTAL</td><td>1         1      <tr td=""> <!--</td--><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.7<br/>0.7<br/>1.4</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2</td><td>C<br/>0.8<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.3<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.4<br/>0.5<br/>0.7<br/>0.7<br/>10.1<br/>FACTOR</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE <i>B</i> 1.4 1.0 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERCOUNTER REF 84<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-1<br/>KEF-2<br/>KEF-2<br/>KEF-2<br/>KEF-4<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr><tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>ORAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE</td><td>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1</td><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.8<br/>0.6<br/>1.4<br/>1.4<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.2<br/>0.6<br/>0.7<br/>0.7<br/>0.7<br/>0.7<br/>1.25/1.00<br/>1.25/1.00<br/>1.25/1.00<br/>1.25/1.00</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE B 1.4 1.4 1.4 1.0 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERCOUNTER REF 84<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr><tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>CONVEYOR TOASTER<br/>DRAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE<br/>SUBTOTAL<br/>LOAD SUMMARY<br/>A/C MOTOR (MAX/RE</td><td>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1</td><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>0.6<br/>1.4<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.6<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.2<br/>1.3<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.4<br/>0.5<br/>0.7<br/>1.4<br/>1.4<br/>0.5<br/>0.7<br/>1.25/1.00<br/>1.25/1.00</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERCOUNTER REF 84<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr></td></tr>  | 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>15<br>20<br>30<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20    | 0.6<br>0.8<br>0.6<br>1.4<br>0.6<br>1.7<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6               | PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7             | C<br>0.8<br>0.6<br>1.4<br>1.7<br>0.6<br>1.7<br>0.6<br>1.3<br>1.2<br>1.3<br>1.2<br>1.4<br>0.5<br>0.7<br>0.7<br>10.1   | A<br>1.4<br>0.6<br>1.0<br>1.2<br>1.5<br>0.8<br>0.8<br>0.8<br>0.8<br>0.8           | PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7             | C<br>1.5<br>1.0<br>1.0<br>1.4<br>0.7<br>1.9<br>1.9<br>1.9<br>0.9<br>0.8        | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20 | POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 | SAND/SALAD PREP REF (<br>SAND/SALAD PREP REF (<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>KEF-5<br>KEF-1<br>KEF-3<br>KEF-1<br>KEF-2<br>KEF-4<br>EF-1<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE   | 1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         57         59         61         63         65         67         69         71         73         75         77         79         81         83            | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX<br>WALK-IN CLR LTS/HTR 13<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMP 13.2<br>DOUBLE CONVECTION OVEN<br>SHUNT TRIP SPACE<br>EXH HOOD LTS/CONTROLS 17<br>REACH-IN FREEZER<br>ICE MACHINE<br>UNDERCOUNTER REF<br>EXH HOOD LTS/CONTROLS 32<br>REF EQUIPMENT STAND<br>FRYER<br>SHUNT TRIP SPACE<br>HEAT LAMP<br>WAFFLE BAKERS<br>WAFFLE BAKERS<br>UNDERCOUNTER FREEZER<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>POP UP TOASTER<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE<br>CONVEYOR TOASTER<br>DRAWER WARMER 56<br>SAND/SALAD REFRIGERATOR<br>MICROWAVE<br>HOT FOOD WELL<br>HOT FOOD TABLE<br>DRAWER WARMER 77<br>SPARE<br>SUBTOTAL   | 1         1 <tr td=""> <!--</td--><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.7<br/>0.7<br/>1.4</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2</td><td>C<br/>0.8<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.3<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.4<br/>0.5<br/>0.7<br/>0.7<br/>10.1<br/>FACTOR</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE <i>B</i> 1.4 1.0 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERCOUNTER REF 84<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-1<br/>KEF-2<br/>KEF-2<br/>KEF-2<br/>KEF-4<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr> <tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>ORAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE</td><td>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1</td><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.8<br/>0.6<br/>1.4<br/>1.4<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.2<br/>0.6<br/>0.7<br/>0.7<br/>0.7<br/>0.7<br/>1.25/1.00<br/>1.25/1.00<br/>1.25/1.00<br/>1.25/1.00</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE B 1.4 1.4 1.4 1.0 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERCOUNTER REF 84<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr> <tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>CONVEYOR TOASTER<br/>DRAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE<br/>SUBTOTAL<br/>LOAD SUMMARY<br/>A/C MOTOR (MAX/RE</td><td>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1</td><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>0.6<br/>1.4<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.6<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.2<br/>1.3<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.4<br/>0.5<br/>0.7<br/>1.4<br/>1.4<br/>0.5<br/>0.7<br/>1.25/1.00<br/>1.25/1.00</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERCOUNTER REF 84<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr>  | 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20             | 0.6<br>0.8<br>0.6<br>1.4<br>0.6<br>1.7<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.7<br>0.7<br>1.4 | PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2                                     | C<br>0.8<br>0.6<br>1.4<br>1.7<br>0.6<br>1.7<br>0.6<br>1.3<br>1.3<br>1.2<br>1.3<br>1.2<br>1.4<br>0.5<br>0.7<br>0.7<br>10.1<br>FACTOR  | A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 | PHASE <i>B</i> 1.4 1.0 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 | C<br>1.5<br>1.0<br>1.0<br>1.4<br>0.7<br>1.9<br>1.9<br>0.9<br>0.8<br>0.8<br>0.8 | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20 | POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 | SAND/SALAD PREP REF (<br>SAND/SALAD PREP REF (<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERCOUNTER REF 84<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>KEF-5<br>KEF-1<br>KEF-3<br>KEF-1<br>KEF-2<br>KEF-2<br>KEF-2<br>KEF-4<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE | 1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83 | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX<br>WALK-IN CLR LTS/HTR 13<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMP 13.2<br>DOUBLE CONVECTION OVEN<br>SHUNT TRIP SPACE<br>EXH HOOD LTS/CONTROLS 17<br>REACH-IN FREEZER<br>ICE MACHINE<br>UNDERCOUNTER REF<br>EXH HOOD LTS/CONTROLS 32<br>REF EQUIPMENT STAND<br>FRYER<br>SHUNT TRIP SPACE<br>HEAT LAMP<br>WAFFLE BAKERS<br>WAFFLE BAKERS<br>UNDERCOUNTER FREEZER<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>ORAWER WARMER 56<br>SAND/SALAD REFRIGERATOR<br>MICROWAVE<br>HOT FOOD WELL<br>HOT FOOD TABLE<br>DRAWER WARMER 77<br>SPARE | 1<br>1<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1  | 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20       | 0.6<br>0.8<br>0.8<br>0.6<br>1.4<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6                      | PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 | C<br>0.8<br>0.8<br>0.6<br>1.4<br>1.4<br>0.6<br>1.4<br>0.6<br>1.7<br>0.6<br>1.7<br>0.6<br>1.2<br>0.6<br>0.7<br>0.7<br>0.7<br>0.7<br>1.25/1.00<br>1.25/1.00<br>1.25/1.00<br>1.25/1.00 | A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 | PHASE B 1.4 1.4 1.4 1.0 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 | C<br>1.5<br>1.0<br>1.0<br>1.4<br>0.7<br>1.9<br>1.9<br>0.9<br>0.8<br>0.8<br>0.8 | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20 | POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 | SAND/SALAD PREP REF (<br>SAND/SALAD PREP REF (<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERCOUNTER REF 84<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>KEF-5<br>KEF-1<br>KEF-3<br>KEF-2<br>KEF-4<br>EF-1<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE  | 1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83 | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX<br>WALK-IN CLR LTS/HTR 13<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMP 13.2<br>DOUBLE CONVECTION OVEN<br>SHUNT TRIP SPACE<br>EXH HOOD LTS/CONTROLS 17<br>REACH-IN FREEZER<br>ICE MACHINE<br>UNDERCOUNTER REF<br>EXH HOOD LTS/CONTROLS 32<br>REF EQUIPMENT STAND<br>FRYER<br>SHUNT TRIP SPACE<br>HEAT LAMP<br>WAFFLE BAKERS<br>WAFFLE BAKERS<br>UNDERCOUNTER FREEZER<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>CONVEYOR TOASTER<br>DRAWER WARMER 56<br>SAND/SALAD REFRIGERATOR<br>MICROWAVE<br>HOT FOOD WELL<br>HOT FOOD TABLE<br>DRAWER WARMER 77<br>SPARE<br>SUBTOTAL<br>LOAD SUMMARY<br>A/C MOTOR (MAX/RE  | 1<br>1<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1 | 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20 | 0.6<br>0.8<br>0.6<br>0.6<br>1.4<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6 | PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 | C<br>0.8<br>0.6<br>0.6<br>1.4<br>1.7<br>0.6<br>1.7<br>0.6<br>1.7<br>0.6<br>1.7<br>0.6<br>1.2<br>1.3<br>1.3<br>1.2<br>1.3<br>1.2<br>1.3<br>1.2<br>1.4<br>0.5<br>0.7<br>1.4<br>1.4<br>0.5<br>0.7<br>1.25/1.00<br>1.25/1.00 | A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 | PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7         | C<br>1.5<br>1.0<br>1.0<br>1.4<br>0.7<br>1.9<br>1.9<br>0.9<br>0.8<br>0.8<br>0.8 | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20 | POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 | DROP-IN COLD PAN<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERCOUNTER REF 84<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>KEF-5<br>KEF-1<br>KEF-3<br>KEF-2<br>KEF-4<br>EF-1<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE  |  |   |   |   |   |   |  |   |   |  |   |  |   |
| 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20  | 0.6<br>0.8<br>0.6<br>1.4<br>0.6<br>1.7<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6   | PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2   | C<br>0.8<br>0.6<br>1.4<br>1.7<br>0.6<br>1.7<br>0.6<br>1.3<br>1.3<br>1.2  | A<br>1.4<br>0.6<br>1.0<br>1.2<br>1.5<br>0.8<br>0.9<br>0.8  | PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 1.5 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 | C<br>1.5<br>1.0<br>1.0<br>1.4<br>0.7<br>1.9<br>1.9<br>1.9<br>0.9<br>0.8  | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20                                       | POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1  | SAND/SALAD PREP REF (<br>SAND/SALAD PREP REF (<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>COFFEE/TEA BREWER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE<br>SPARE<br>SPARE<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>KEF-5<br>KEF-1<br>KEF-1<br>KEF-2<br>KEF-2<br>KEF-4<br>EF-1<br>SPACE<br>SPACE<br>SPACE  |  |   |   |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
| 1         3         5         7         9         11         13         15         17         19         21         23         27         29         31         35         37         39         41         43         45         47         49         51         53         57         59         61         63         65         67         69         71         73   | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX<br>WALK-IN CLR LTS/HTR 13<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMP 13.2<br>DOUBLE CONVECTION OVEN<br>SHUNT TRIP SPACE<br>EXH HOOD LTS/CONTROLS 17<br>REACH-IN FREEZER<br>ICE MACHINE<br>UNDERCOUNTER REF<br>EXH HOOD LTS/CONTROLS 32<br>REF EQUIPMENT STAND<br>FRYER<br>SHUNT TRIP SPACE<br>HEAT LAMP<br>WAFFLE BAKERS<br>WAFFLE BAKERS<br>UNDERCOUNTER FREEZER<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE   | 1         1         2         1           1          1          1 </td <td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td> <td>0.6<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td> <td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td> <td>C<br/>0.8<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.3<br/>1.3<br/>1.2</td> <td>A<br/>1.4<br/>0.6<br/>1.0<br/>1.2<br/>1.5<br/>0.8<br/>0.9<br/>0.8</td> <td>PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 1.5 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td> <td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>1.9<br/>0.9<br/>0.8</td> <td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td> <td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td> <td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td>   | 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20                | 0.6<br>0.8<br>0.6<br>1.4<br>0.6<br>1.7<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6                      | PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7         | C<br>0.8<br>0.6<br>1.4<br>1.7<br>0.6<br>1.7<br>0.6<br>1.3<br>1.3<br>1.2  | A<br>1.4<br>0.6<br>1.0<br>1.2<br>1.5<br>0.8<br>0.9<br>0.8                         | PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 1.5 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7   | C<br>1.5<br>1.0<br>1.0<br>1.4<br>0.7<br>1.9<br>1.9<br>1.9<br>0.9<br>0.8   | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20                      | POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1  | SAND/SALAD PREP REF (<br>SAND/SALAD PREP REF (<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>COFFEE/TEA BREWER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>KEF-5<br>KEF-1<br>KEF-3<br>KEF-2<br>KEF-4<br>EF-1<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE   |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
| 1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         57         59         61         63         65         67         69         71         73         75         77         79         81                       | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX<br>WALK-IN CLR LTS/HTR 13<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMP 13.2<br>DOUBLE CONVECTION OVEN<br>SHUNT TRIP SPACE<br>EXH HOOD LTS/CONTROLS 17<br>REACH-IN FREEZER<br>ICE MACHINE<br>UNDERCOUNTER REF<br>EXH HOOD LTS/CONTROLS 32<br>REF EQUIPMENT STAND<br>FRYER<br>SHUNT TRIP SPACE<br>HEAT LAMP<br>WAFFLE BAKERS<br>UNDERCOUNTER FREEZER<br>OPO UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>REACH-IN REF 49<br>EXH HOOD LTS/CONTROLS 52<br>CONVEYOR TOASTER<br>DRAWER WARMER 56<br>SAND/SALAD REFRIGERATOR<br>MICROWAVE<br>HOT FOOD WELL<br>HOT FOOD TABLE  | 1         1         2         1 <tr td=""> <!--</td--><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>15<br/>20<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.7<br/>1.4<br/>0.7<br/>1.4</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.3<br/>1.2<br/>1.2<br/>1.4</td><td>A<br/>1.4<br/>0.6<br/>1.0<br/>1.2<br/>1.5<br/>0.8<br/>0.9<br/>0.8</td><td>PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 1.5 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>1.9<br/>0.9<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-1<br/>KEF-3<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr> <tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>ORAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE</td><td>1         1         2         1      <tr td=""> <!--</td--><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>15<br/>20<br/>30<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.4<br/>0.5<br/>0.7<br/>0.7<br/>10.1</td><td>A<br/>1.4<br/>0.6<br/>1.0<br/>1.2<br/>1.5<br/>0.8<br/>0.8<br/>0.8<br/>0.8<br/>0.8</td><td>PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>1.9<br/>0.9<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-1<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr><tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>CONVEYOR TOASTER<br/>DRAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE<br/>SUBTOTAL</td><td>1         1      <tr td=""> <!--</td--><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.7<br/>0.7<br/>1.4</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2</td><td>C<br/>0.8<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.3<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.4<br/>0.5<br/>0.7<br/>0.7<br/>10.1<br/>FACTOR</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE <i>B</i> 1.4 1.0 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERCOUNTER REF 84<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-1<br/>KEF-2<br/>KEF-2<br/>KEF-2<br/>KEF-4<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr><tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>ORAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE</td><td>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1</td><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.8<br/>0.6<br/>1.4<br/>1.4<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.2<br/>0.6<br/>0.7<br/>0.7<br/>0.7<br/>0.7<br/>1.25/1.00<br/>1.25/1.00<br/>1.25/1.00<br/>1.25/1.00</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE B 1.4 1.4 1.4 1.0 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERCOUNTER REF 84<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr><tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>CONVEYOR TOASTER<br/>DRAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE<br/>SUBTOTAL<br/>LOAD SUMMARY<br/>A/C MOTOR (MAX/RE</td><td>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1</td><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>0.6<br/>1.4<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.6<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.2<br/>1.3<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.4<br/>0.5<br/>0.7<br/>1.4<br/>1.4<br/>0.5<br/>0.7<br/>1.25/1.00<br/>1.25/1.00</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERCOUNTER REF 84<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr></td></tr></td></tr>   | 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>15<br>20<br>20-ST<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20 | 0.6<br>0.8<br>0.6<br>1.4<br>0.6<br>1.7<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.7<br>1.4<br>0.7<br>1.4 | PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7         | C<br>0.8<br>0.6<br>1.4<br>1.7<br>0.6<br>1.7<br>0.6<br>1.3<br>1.2<br>1.2<br>1.4   | A<br>1.4<br>0.6<br>1.0<br>1.2<br>1.5<br>0.8<br>0.9<br>0.8                         | PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 1.5 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7   | C<br>1.5<br>1.0<br>1.0<br>1.4<br>0.7<br>1.9<br>1.9<br>1.9<br>0.9<br>0.8   | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20                      | POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1  | SAND/SALAD PREP REF (<br>SAND/SALAD PREP REF (<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>KEF-5<br>KEF-1<br>KEF-3<br>KEF-1<br>KEF-3<br>KEF-2<br>KEF-4<br>EF-1<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE  | 1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83 | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX<br>WALK-IN CLR LTS/HTR 13<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMP 13.2<br>DOUBLE CONVECTION OVEN<br>SHUNT TRIP SPACE<br>EXH HOOD LTS/CONTROLS 17<br>REACH-IN FREEZER<br>ICE MACHINE<br>UNDERCOUNTER REF<br>EXH HOOD LTS/CONTROLS 32<br>REF EQUIPMENT STAND<br>FRYER<br>SHUNT TRIP SPACE<br>HEAT LAMP<br>WAFFLE BAKERS<br>WAFFLE BAKERS<br>UNDERCOUNTER FREEZER<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>ORAWER WARMER 56<br>SAND/SALAD REFRIGERATOR<br>MICROWAVE<br>HOT FOOD WELL<br>HOT FOOD TABLE<br>DRAWER WARMER 77<br>SPARE   | 1         1         2         1 <tr td=""> <!--</td--><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>15<br/>20<br/>30<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.4<br/>0.5<br/>0.7<br/>0.7<br/>10.1</td><td>A<br/>1.4<br/>0.6<br/>1.0<br/>1.2<br/>1.5<br/>0.8<br/>0.8<br/>0.8<br/>0.8<br/>0.8</td><td>PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>1.9<br/>0.9<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-1<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr> <tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>CONVEYOR TOASTER<br/>DRAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE<br/>SUBTOTAL</td><td>1         1      <tr td=""> <!--</td--><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.7<br/>0.7<br/>1.4</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2</td><td>C<br/>0.8<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.3<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.4<br/>0.5<br/>0.7<br/>0.7<br/>10.1<br/>FACTOR</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE <i>B</i> 1.4 1.0 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERCOUNTER REF 84<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-1<br/>KEF-2<br/>KEF-2<br/>KEF-2<br/>KEF-4<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr><tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>ORAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE</td><td>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1</td><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.8<br/>0.6<br/>1.4<br/>1.4<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.2<br/>0.6<br/>0.7<br/>0.7<br/>0.7<br/>0.7<br/>1.25/1.00<br/>1.25/1.00<br/>1.25/1.00<br/>1.25/1.00</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE B 1.4 1.4 1.4 1.0 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERCOUNTER REF 84<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr><tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>CONVEYOR TOASTER<br/>DRAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE<br/>SUBTOTAL<br/>LOAD SUMMARY<br/>A/C MOTOR (MAX/RE</td><td>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1</td><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>0.6<br/>1.4<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.6<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.2<br/>1.3<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.4<br/>0.5<br/>0.7<br/>1.4<br/>1.4<br/>0.5<br/>0.7<br/>1.25/1.00<br/>1.25/1.00</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERCOUNTER REF 84<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr></td></tr>   | 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>15<br>20<br>30<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20 | 0.6<br>0.8<br>0.6<br>1.4<br>0.6<br>1.7<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6               | PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7             | C<br>0.8<br>0.6<br>1.4<br>1.7<br>0.6<br>1.7<br>0.6<br>1.3<br>1.2<br>1.3<br>1.2<br>1.4<br>0.5<br>0.7<br>0.7<br>10.1  | A<br>1.4<br>0.6<br>1.0<br>1.2<br>1.5<br>0.8<br>0.8<br>0.8<br>0.8<br>0.8           | PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7             | C<br>1.5<br>1.0<br>1.0<br>1.4<br>0.7<br>1.9<br>1.9<br>1.9<br>0.9<br>0.8        | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20 | POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 | SAND/SALAD PREP REF (<br>SAND/SALAD PREP REF (<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>KEF-5<br>KEF-1<br>KEF-3<br>KEF-1<br>KEF-2<br>KEF-4<br>EF-1<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE  | 1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         57         59         61         63         65         67         69         71         73         75         77         79         81         83            | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX<br>WALK-IN CLR LTS/HTR 13<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMP 13.2<br>DOUBLE CONVECTION OVEN<br>SHUNT TRIP SPACE<br>EXH HOOD LTS/CONTROLS 17<br>REACH-IN FREEZER<br>ICE MACHINE<br>UNDERCOUNTER REF<br>EXH HOOD LTS/CONTROLS 32<br>REF EQUIPMENT STAND<br>FRYER<br>SHUNT TRIP SPACE<br>HEAT LAMP<br>WAFFLE BAKERS<br>WAFFLE BAKERS<br>UNDERCOUNTER FREEZER<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>POP UP TOASTER<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE<br>CONVEYOR TOASTER<br>DRAWER WARMER 56<br>SAND/SALAD REFRIGERATOR<br>MICROWAVE<br>HOT FOOD WELL<br>HOT FOOD TABLE<br>DRAWER WARMER 77<br>SPARE<br>SUBTOTAL   | 1         1 <tr td=""> <!--</td--><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.7<br/>0.7<br/>1.4</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2</td><td>C<br/>0.8<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.3<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.4<br/>0.5<br/>0.7<br/>0.7<br/>10.1<br/>FACTOR</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE <i>B</i> 1.4 1.0 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERCOUNTER REF 84<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-1<br/>KEF-2<br/>KEF-2<br/>KEF-2<br/>KEF-4<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr> <tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>ORAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE</td><td>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1</td><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.8<br/>0.6<br/>1.4<br/>1.4<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.2<br/>0.6<br/>0.7<br/>0.7<br/>0.7<br/>0.7<br/>1.25/1.00<br/>1.25/1.00<br/>1.25/1.00<br/>1.25/1.00</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE B 1.4 1.4 1.4 1.0 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERCOUNTER REF 84<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr> <tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>CONVEYOR TOASTER<br/>DRAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE<br/>SUBTOTAL<br/>LOAD SUMMARY<br/>A/C MOTOR (MAX/RE</td><td>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1</td><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>0.6<br/>1.4<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.6<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.2<br/>1.3<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.4<br/>0.5<br/>0.7<br/>1.4<br/>1.4<br/>0.5<br/>0.7<br/>1.25/1.00<br/>1.25/1.00</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERCOUNTER REF 84<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr>   | 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20                | 0.6<br>0.8<br>0.6<br>1.4<br>0.6<br>1.7<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.7<br>0.7<br>1.4 | PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2                                     | C<br>0.8<br>0.6<br>1.4<br>1.7<br>0.6<br>1.7<br>0.6<br>1.3<br>1.3<br>1.2<br>1.3<br>1.2<br>1.4<br>0.5<br>0.7<br>0.7<br>10.1<br>FACTOR  | A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 | PHASE <i>B</i> 1.4 1.0 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7      | C<br>1.5<br>1.0<br>1.0<br>1.4<br>0.7<br>1.9<br>1.9<br>0.9<br>0.8<br>0.8<br>0.8 | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20 | POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 | SAND/SALAD PREP REF (<br>SAND/SALAD PREP REF (<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERCOUNTER REF 84<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>KEF-5<br>KEF-1<br>KEF-3<br>KEF-1<br>KEF-2<br>KEF-2<br>KEF-2<br>KEF-4<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE | 1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83 | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX<br>WALK-IN CLR LTS/HTR 13<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMP 13.2<br>DOUBLE CONVECTION OVEN<br>SHUNT TRIP SPACE<br>EXH HOOD LTS/CONTROLS 17<br>REACH-IN FREEZER<br>ICE MACHINE<br>UNDERCOUNTER REF<br>EXH HOOD LTS/CONTROLS 32<br>REF EQUIPMENT STAND<br>FRYER<br>SHUNT TRIP SPACE<br>HEAT LAMP<br>WAFFLE BAKERS<br>WAFFLE BAKERS<br>UNDERCOUNTER FREEZER<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>ORAWER WARMER 56<br>SAND/SALAD REFRIGERATOR<br>MICROWAVE<br>HOT FOOD WELL<br>HOT FOOD TABLE<br>DRAWER WARMER 77<br>SPARE | 1<br>1<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1  | 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20                      | 0.6<br>0.8<br>0.8<br>0.6<br>1.4<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6                      | PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 | C<br>0.8<br>0.8<br>0.6<br>1.4<br>1.4<br>0.6<br>1.4<br>0.6<br>1.7<br>0.6<br>1.7<br>0.6<br>1.2<br>0.6<br>0.7<br>0.7<br>0.7<br>0.7<br>1.25/1.00<br>1.25/1.00<br>1.25/1.00<br>1.25/1.00                                      | A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 | PHASE B 1.4 1.4 1.4 1.0 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7     | C<br>1.5<br>1.0<br>1.0<br>1.4<br>0.7<br>1.9<br>1.9<br>0.9<br>0.8<br>0.8<br>0.8 | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20 | POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 | SAND/SALAD PREP REF (<br>SAND/SALAD PREP REF (<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERCOUNTER REF 84<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>KEF-5<br>KEF-1<br>KEF-3<br>KEF-2<br>KEF-4<br>EF-1<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE | 1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83 | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX<br>WALK-IN CLR LTS/HTR 13<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMP 13.2<br>DOUBLE CONVECTION OVEN<br>SHUNT TRIP SPACE<br>EXH HOOD LTS/CONTROLS 17<br>REACH-IN FREEZER<br>ICE MACHINE<br>UNDERCOUNTER REF<br>EXH HOOD LTS/CONTROLS 32<br>REF EQUIPMENT STAND<br>FRYER<br>SHUNT TRIP SPACE<br>HEAT LAMP<br>WAFFLE BAKERS<br>WAFFLE BAKERS<br>UNDERCOUNTER FREEZER<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>CONVEYOR TOASTER<br>DRAWER WARMER 56<br>SAND/SALAD REFRIGERATOR<br>MICROWAVE<br>HOT FOOD WELL<br>HOT FOOD TABLE<br>DRAWER WARMER 77<br>SPARE<br>SUBTOTAL<br>LOAD SUMMARY<br>A/C MOTOR (MAX/RE  | 1<br>1<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1  | 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20                   | 0.6<br>0.8<br>0.6<br>0.6<br>1.4<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6                      | PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 | C<br>0.8<br>0.6<br>0.6<br>1.4<br>1.7<br>0.6<br>1.7<br>0.6<br>1.7<br>0.6<br>1.7<br>0.6<br>1.2<br>1.3<br>1.3<br>1.2<br>1.3<br>1.2<br>1.3<br>1.2<br>1.4<br>0.5<br>0.7<br>1.4<br>1.4<br>0.5<br>0.7<br>1.25/1.00<br>1.25/1.00 | A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 | PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7        | C<br>1.5<br>1.0<br>1.0<br>1.4<br>0.7<br>1.9<br>1.9<br>0.9<br>0.8<br>0.8<br>0.8 | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20 | POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 | DROP-IN COLD PAN<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERCOUNTER REF 84<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>KEF-5<br>KEF-1<br>KEF-3<br>KEF-2<br>KEF-4<br>EF-1<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
| 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>15<br>20<br>20-ST<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20   | 0.6<br>0.8<br>0.6<br>1.4<br>0.6<br>1.7<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.7<br>1.4<br>0.7<br>1.4   | PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7   | C<br>0.8<br>0.6<br>1.4<br>1.7<br>0.6<br>1.7<br>0.6<br>1.3<br>1.2<br>1.2<br>1.4   | A<br>1.4<br>0.6<br>1.0<br>1.2<br>1.5<br>0.8<br>0.9<br>0.8  | PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 1.5 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 | C<br>1.5<br>1.0<br>1.0<br>1.4<br>0.7<br>1.9<br>1.9<br>1.9<br>0.9<br>0.8  | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20                                       | POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1  | SAND/SALAD PREP REF (<br>SAND/SALAD PREP REF (<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>KEF-5<br>KEF-1<br>KEF-3<br>KEF-1<br>KEF-3<br>KEF-2<br>KEF-4<br>EF-1<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE  |  |   |   |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
| 1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83 | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX<br>WALK-IN CLR LTS/HTR 13<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMP 13.2<br>DOUBLE CONVECTION OVEN<br>SHUNT TRIP SPACE<br>EXH HOOD LTS/CONTROLS 17<br>REACH-IN FREEZER<br>ICE MACHINE<br>UNDERCOUNTER REF<br>EXH HOOD LTS/CONTROLS 32<br>REF EQUIPMENT STAND<br>FRYER<br>SHUNT TRIP SPACE<br>HEAT LAMP<br>WAFFLE BAKERS<br>WAFFLE BAKERS<br>UNDERCOUNTER FREEZER<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>ORAWER WARMER 56<br>SAND/SALAD REFRIGERATOR<br>MICROWAVE<br>HOT FOOD WELL<br>HOT FOOD TABLE<br>DRAWER WARMER 77<br>SPARE   | 1         1         2         1 <tr td=""> <!--</td--><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>15<br/>20<br/>30<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.4<br/>0.5<br/>0.7<br/>0.7<br/>10.1</td><td>A<br/>1.4<br/>0.6<br/>1.0<br/>1.2<br/>1.5<br/>0.8<br/>0.8<br/>0.8<br/>0.8<br/>0.8</td><td>PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>1.9<br/>0.9<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-1<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr> <tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>CONVEYOR TOASTER<br/>DRAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE<br/>SUBTOTAL</td><td>1         1      <tr td=""> <!--</td--><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.7<br/>0.7<br/>1.4</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2</td><td>C<br/>0.8<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.3<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.4<br/>0.5<br/>0.7<br/>0.7<br/>10.1<br/>FACTOR</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE <i>B</i> 1.4 1.0 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERCOUNTER REF 84<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-1<br/>KEF-2<br/>KEF-2<br/>KEF-2<br/>KEF-4<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr><tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>ORAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE</td><td>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1</td><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.8<br/>0.6<br/>1.4<br/>1.4<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.2<br/>0.6<br/>0.7<br/>0.7<br/>0.7<br/>0.7<br/>1.25/1.00<br/>1.25/1.00<br/>1.25/1.00<br/>1.25/1.00</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE B 1.4 1.4 1.4 1.0 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERCOUNTER REF 84<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr><tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>CONVEYOR TOASTER<br/>DRAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE<br/>SUBTOTAL<br/>LOAD SUMMARY<br/>A/C MOTOR (MAX/RE</td><td>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1</td><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>0.6<br/>1.4<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.6<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.2<br/>1.3<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.4<br/>0.5<br/>0.7<br/>1.4<br/>1.4<br/>0.5<br/>0.7<br/>1.25/1.00<br/>1.25/1.00</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERCOUNTER REF 84<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr></td></tr>  | 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>15<br>20<br>30<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20    | 0.6<br>0.8<br>0.6<br>1.4<br>0.6<br>1.7<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6               | PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7             | C<br>0.8<br>0.6<br>1.4<br>1.7<br>0.6<br>1.7<br>0.6<br>1.3<br>1.2<br>1.3<br>1.2<br>1.4<br>0.5<br>0.7<br>0.7<br>10.1   | A<br>1.4<br>0.6<br>1.0<br>1.2<br>1.5<br>0.8<br>0.8<br>0.8<br>0.8<br>0.8           | PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7   | C<br>1.5<br>1.0<br>1.0<br>1.4<br>0.7<br>1.9<br>1.9<br>1.9<br>0.9<br>0.8   | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20                      | POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1  | SAND/SALAD PREP REF (<br>SAND/SALAD PREP REF (<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>KEF-5<br>KEF-1<br>KEF-3<br>KEF-1<br>KEF-2<br>KEF-4<br>EF-1<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE  | 1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         57         59         61         63         65         67         69         71         73         75         77         79         81         83            | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX<br>WALK-IN CLR LTS/HTR 13<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMP 13.2<br>DOUBLE CONVECTION OVEN<br>SHUNT TRIP SPACE<br>EXH HOOD LTS/CONTROLS 17<br>REACH-IN FREEZER<br>ICE MACHINE<br>UNDERCOUNTER REF<br>EXH HOOD LTS/CONTROLS 32<br>REF EQUIPMENT STAND<br>FRYER<br>SHUNT TRIP SPACE<br>HEAT LAMP<br>WAFFLE BAKERS<br>WAFFLE BAKERS<br>UNDERCOUNTER FREEZER<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>POP UP TOASTER<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE<br>CONVEYOR TOASTER<br>DRAWER WARMER 56<br>SAND/SALAD REFRIGERATOR<br>MICROWAVE<br>HOT FOOD WELL<br>HOT FOOD TABLE<br>DRAWER WARMER 77<br>SPARE<br>SUBTOTAL   | 1         1 <tr td=""> <!--</td--><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.7<br/>0.7<br/>1.4</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2</td><td>C<br/>0.8<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.3<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.4<br/>0.5<br/>0.7<br/>0.7<br/>10.1<br/>FACTOR</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE <i>B</i> 1.4 1.0 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERCOUNTER REF 84<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-1<br/>KEF-2<br/>KEF-2<br/>KEF-2<br/>KEF-4<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr> <tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>ORAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE</td><td>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1</td><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.8<br/>0.6<br/>1.4<br/>1.4<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.2<br/>0.6<br/>0.7<br/>0.7<br/>0.7<br/>0.7<br/>1.25/1.00<br/>1.25/1.00<br/>1.25/1.00<br/>1.25/1.00</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE B 1.4 1.4 1.4 1.0 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERCOUNTER REF 84<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr> <tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>CONVEYOR TOASTER<br/>DRAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE<br/>SUBTOTAL<br/>LOAD SUMMARY<br/>A/C MOTOR (MAX/RE</td><td>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1</td><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>0.6<br/>1.4<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.6<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.2<br/>1.3<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.4<br/>0.5<br/>0.7<br/>1.4<br/>1.4<br/>0.5<br/>0.7<br/>1.25/1.00<br/>1.25/1.00</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERCOUNTER REF 84<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr>  | 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20             | 0.6<br>0.8<br>0.6<br>1.4<br>0.6<br>1.7<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.7<br>0.7<br>1.4 | PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2                                     | C<br>0.8<br>0.6<br>1.4<br>1.7<br>0.6<br>1.7<br>0.6<br>1.3<br>1.3<br>1.2<br>1.3<br>1.2<br>1.4<br>0.5<br>0.7<br>0.7<br>10.1<br>FACTOR   | A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 | PHASE <i>B</i> 1.4 1.0 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7      | C<br>1.5<br>1.0<br>1.0<br>1.4<br>0.7<br>1.9<br>1.9<br>0.9<br>0.8<br>0.8<br>0.8 | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20 | POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 | SAND/SALAD PREP REF (<br>SAND/SALAD PREP REF (<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERCOUNTER REF 84<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>KEF-5<br>KEF-1<br>KEF-3<br>KEF-1<br>KEF-2<br>KEF-2<br>KEF-2<br>KEF-4<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE | 1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83 | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX<br>WALK-IN CLR LTS/HTR 13<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMP 13.2<br>DOUBLE CONVECTION OVEN<br>SHUNT TRIP SPACE<br>EXH HOOD LTS/CONTROLS 17<br>REACH-IN FREEZER<br>ICE MACHINE<br>UNDERCOUNTER REF<br>EXH HOOD LTS/CONTROLS 32<br>REF EQUIPMENT STAND<br>FRYER<br>SHUNT TRIP SPACE<br>HEAT LAMP<br>WAFFLE BAKERS<br>WAFFLE BAKERS<br>UNDERCOUNTER FREEZER<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>ORAWER WARMER 56<br>SAND/SALAD REFRIGERATOR<br>MICROWAVE<br>HOT FOOD WELL<br>HOT FOOD TABLE<br>DRAWER WARMER 77<br>SPARE   | 1<br>1<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1  | 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20                      | 0.6<br>0.8<br>0.8<br>0.6<br>1.4<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6                      | PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 | C<br>0.8<br>0.8<br>0.6<br>1.4<br>1.4<br>0.6<br>1.4<br>0.6<br>1.7<br>0.6<br>1.7<br>0.6<br>1.2<br>0.6<br>0.7<br>0.7<br>0.7<br>0.7<br>1.25/1.00<br>1.25/1.00<br>1.25/1.00<br>1.25/1.00                                      | A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 | PHASE B 1.4 1.4 1.4 1.0 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7     | C<br>1.5<br>1.0<br>1.0<br>1.4<br>0.7<br>1.9<br>1.9<br>0.9<br>0.8<br>0.8<br>0.8 | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20 | POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 | SAND/SALAD PREP REF (<br>SAND/SALAD PREP REF (<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERCOUNTER REF 84<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>KEF-5<br>KEF-1<br>KEF-3<br>KEF-2<br>KEF-4<br>EF-1<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE  | 1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83 | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX<br>WALK-IN CLR LTS/HTR 13<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMP 13.2<br>DOUBLE CONVECTION OVEN<br>SHUNT TRIP SPACE<br>EXH HOOD LTS/CONTROLS 17<br>REACH-IN FREEZER<br>ICE MACHINE<br>UNDERCOUNTER REF<br>EXH HOOD LTS/CONTROLS 32<br>REF EQUIPMENT STAND<br>FRYER<br>SHUNT TRIP SPACE<br>HEAT LAMP<br>WAFFLE BAKERS<br>WAFFLE BAKERS<br>UNDERCOUNTER FREEZER<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>CONVEYOR TOASTER<br>DRAWER WARMER 56<br>SAND/SALAD REFRIGERATOR<br>MICROWAVE<br>HOT FOOD WELL<br>HOT FOOD TABLE<br>DRAWER WARMER 77<br>SPARE<br>SUBTOTAL<br>LOAD SUMMARY<br>A/C MOTOR (MAX/RE  | 1<br>1<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1   | 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20                      | 0.6<br>0.8<br>0.6<br>0.6<br>1.4<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6                      | PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 | C<br>0.8<br>0.6<br>0.6<br>1.4<br>1.7<br>0.6<br>1.7<br>0.6<br>1.7<br>0.6<br>1.7<br>0.6<br>1.2<br>1.3<br>1.3<br>1.2<br>1.3<br>1.2<br>1.3<br>1.2<br>1.4<br>0.5<br>0.7<br>1.4<br>1.4<br>0.5<br>0.7<br>1.25/1.00<br>1.25/1.00 | A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 | PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7             | C<br>1.5<br>1.0<br>1.0<br>1.4<br>0.7<br>1.9<br>1.9<br>0.9<br>0.8<br>0.8<br>0.8 | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20 | POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 | DROP-IN COLD PAN<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERCOUNTER REF 84<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>KEF-5<br>KEF-1<br>KEF-3<br>KEF-2<br>KEF-4<br>EF-1<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
| 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>15<br>20<br>30<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20  | 0.6<br>0.8<br>0.6<br>1.4<br>0.6<br>1.7<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6   | PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7   | C<br>0.8<br>0.6<br>1.4<br>1.7<br>0.6<br>1.7<br>0.6<br>1.3<br>1.2<br>1.3<br>1.2<br>1.4<br>0.5<br>0.7<br>0.7<br>10.1   | A<br>1.4<br>0.6<br>1.0<br>1.2<br>1.5<br>0.8<br>0.8<br>0.8<br>0.8<br>0.8                                      | PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7             | C<br>1.5<br>1.0<br>1.0<br>1.4<br>0.7<br>1.9<br>1.9<br>1.9<br>0.9<br>0.8  | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20                                       | POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1  | SAND/SALAD PREP REF (<br>SAND/SALAD PREP REF (<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>KEF-5<br>KEF-1<br>KEF-3<br>KEF-1<br>KEF-2<br>KEF-4<br>EF-1<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE  |  |   |   |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
| 1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         57         59         61         63         65         67         69         71         73         75         77         79         81         83            | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX<br>WALK-IN CLR LTS/HTR 13<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMP 13.2<br>DOUBLE CONVECTION OVEN<br>SHUNT TRIP SPACE<br>EXH HOOD LTS/CONTROLS 17<br>REACH-IN FREEZER<br>ICE MACHINE<br>UNDERCOUNTER REF<br>EXH HOOD LTS/CONTROLS 32<br>REF EQUIPMENT STAND<br>FRYER<br>SHUNT TRIP SPACE<br>HEAT LAMP<br>WAFFLE BAKERS<br>WAFFLE BAKERS<br>UNDERCOUNTER FREEZER<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>POP UP TOASTER<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE<br>CONVEYOR TOASTER<br>DRAWER WARMER 56<br>SAND/SALAD REFRIGERATOR<br>MICROWAVE<br>HOT FOOD WELL<br>HOT FOOD TABLE<br>DRAWER WARMER 77<br>SPARE<br>SUBTOTAL   | 1         1 <tr td=""> <!--</td--><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.7<br/>0.7<br/>1.4</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2</td><td>C<br/>0.8<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.3<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.4<br/>0.5<br/>0.7<br/>0.7<br/>10.1<br/>FACTOR</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE <i>B</i> 1.4 1.0 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERCOUNTER REF 84<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-1<br/>KEF-2<br/>KEF-2<br/>KEF-2<br/>KEF-4<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr> <tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>ORAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE</td><td>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1</td><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.8<br/>0.6<br/>1.4<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.8<br/>0.6<br/>1.4<br/>1.4<br/>0.6<br/>1.4<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.2<br/>0.6<br/>0.7<br/>0.7<br/>0.7<br/>0.7<br/>1.25/1.00<br/>1.25/1.00<br/>1.25/1.00<br/>1.25/1.00</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE B 1.4 1.4 1.4 1.0 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>SAND/SALAD PREP REF (<br/>SAND/SALAD PREP REF (<br/>MOBILE WARMING CABIN<br/>DRAIN TEMPERING KIT<br/>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERCOUNTER REF 84<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr> <tr><td>1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83</td><td>WALK-IN CLR LTS/HTR 1<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMPRESSOR<br/>BEER LINE CHILLER<br/>BAG-N-BOX<br/>WALK-IN CLR LTS/HTR 13<br/>COOLER EVAPORATOR 13<br/>CLR REMOTE COMP 13.2<br/>DOUBLE CONVECTION OVEN<br/>SHUNT TRIP SPACE<br/>EXH HOOD LTS/CONTROLS 17<br/>REACH-IN FREEZER<br/>ICE MACHINE<br/>UNDERCOUNTER REF<br/>EXH HOOD LTS/CONTROLS 32<br/>REF EQUIPMENT STAND<br/>FRYER<br/>SHUNT TRIP SPACE<br/>HEAT LAMP<br/>WAFFLE BAKERS<br/>WAFFLE BAKERS<br/>UNDERCOUNTER FREEZER<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>POP UP TOASTER<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>SHUNT TRIP SPACE<br/>PRESSURE FRYER<br/>SHUNT TRIP SPACE<br/>CONVEYOR TOASTER<br/>DRAWER WARMER 56<br/>SAND/SALAD REFRIGERATOR<br/>MICROWAVE<br/>HOT FOOD WELL<br/>HOT FOOD TABLE<br/>DRAWER WARMER 77<br/>SPARE<br/>SUBTOTAL<br/>LOAD SUMMARY<br/>A/C MOTOR (MAX/RE</td><td>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1</td><td>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>30<br/>20-ST<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20<br/>20</td><td>0.6<br/>0.8<br/>0.6<br/>0.6<br/>1.4<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6<br/>0.6</td><td>PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>0.8<br/>0.6<br/>0.6<br/>1.4<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.7<br/>0.6<br/>1.2<br/>1.3<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.3<br/>1.2<br/>1.4<br/>0.5<br/>0.7<br/>1.4<br/>1.4<br/>0.5<br/>0.7<br/>1.25/1.00<br/>1.25/1.00</td><td>A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0</td><td>PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7</td><td>C<br/>1.5<br/>1.0<br/>1.0<br/>1.4<br/>0.7<br/>1.9<br/>1.9<br/>0.9<br/>0.8<br/>0.8<br/>0.8</td><td>AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20</td><td>POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td><td>DROP-IN COLD PAN<br/>DROP-IN COLD PAN<br/>COOKER/ WARMER<br/>COFFEE/TEA BREWER<br/>GLASS FROSTER<br/>UNDERBAR REFRIGERAT<br/>UNDERCOUNTER REF 84<br/>UNDERBAR REFRIGERAT<br/>GLASS WASHER<br/>SPARE<br/>SPARE<br/>SPARE<br/>SPARE<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>HEAT LAMPS<br/>KEF-5<br/>KEF-1<br/>KEF-3<br/>KEF-2<br/>KEF-4<br/>EF-1<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE<br/>SPACE</td></tr>   | 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20                | 0.6<br>0.8<br>0.6<br>1.4<br>0.6<br>1.7<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.7<br>0.7<br>1.4 | PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2                                     | C<br>0.8<br>0.6<br>1.4<br>1.7<br>0.6<br>1.7<br>0.6<br>1.3<br>1.3<br>1.2<br>1.3<br>1.2<br>1.4<br>0.5<br>0.7<br>0.7<br>10.1<br>FACTOR  | A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 | PHASE <i>B</i> 1.4 1.0 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7  | C<br>1.5<br>1.0<br>1.0<br>1.4<br>0.7<br>1.9<br>1.9<br>0.9<br>0.8<br>0.8<br>0.8  | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20                      | POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1  | SAND/SALAD PREP REF (<br>SAND/SALAD PREP REF (<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERCOUNTER REF 84<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>KEF-5<br>KEF-1<br>KEF-3<br>KEF-1<br>KEF-2<br>KEF-2<br>KEF-2<br>KEF-4<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE | 1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83 | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX<br>WALK-IN CLR LTS/HTR 13<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMP 13.2<br>DOUBLE CONVECTION OVEN<br>SHUNT TRIP SPACE<br>EXH HOOD LTS/CONTROLS 17<br>REACH-IN FREEZER<br>ICE MACHINE<br>UNDERCOUNTER REF<br>EXH HOOD LTS/CONTROLS 32<br>REF EQUIPMENT STAND<br>FRYER<br>SHUNT TRIP SPACE<br>HEAT LAMP<br>WAFFLE BAKERS<br>WAFFLE BAKERS<br>UNDERCOUNTER FREEZER<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>ORAWER WARMER 56<br>SAND/SALAD REFRIGERATOR<br>MICROWAVE<br>HOT FOOD WELL<br>HOT FOOD TABLE<br>DRAWER WARMER 77<br>SPARE   | 1<br>1<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1   | 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20                   | 0.6<br>0.8<br>0.8<br>0.6<br>1.4<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6                      | PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 | C<br>0.8<br>0.8<br>0.6<br>1.4<br>1.4<br>0.6<br>1.4<br>0.6<br>1.7<br>0.6<br>1.7<br>0.6<br>1.2<br>0.6<br>0.7<br>0.7<br>0.7<br>0.7<br>1.25/1.00<br>1.25/1.00<br>1.25/1.00<br>1.25/1.00 | A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 | PHASE B 1.4 1.4 1.4 1.0 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7     | C<br>1.5<br>1.0<br>1.0<br>1.4<br>0.7<br>1.9<br>1.9<br>0.9<br>0.8<br>0.8<br>0.8 | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20 | POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 | SAND/SALAD PREP REF (<br>SAND/SALAD PREP REF (<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERCOUNTER REF 84<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>KEF-5<br>KEF-1<br>KEF-3<br>KEF-2<br>KEF-4<br>EF-1<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE  | 1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83 | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX<br>WALK-IN CLR LTS/HTR 13<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMP 13.2<br>DOUBLE CONVECTION OVEN<br>SHUNT TRIP SPACE<br>EXH HOOD LTS/CONTROLS 17<br>REACH-IN FREEZER<br>ICE MACHINE<br>UNDERCOUNTER REF<br>EXH HOOD LTS/CONTROLS 32<br>REF EQUIPMENT STAND<br>FRYER<br>SHUNT TRIP SPACE<br>HEAT LAMP<br>WAFFLE BAKERS<br>WAFFLE BAKERS<br>UNDERCOUNTER FREEZER<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>CONVEYOR TOASTER<br>DRAWER WARMER 56<br>SAND/SALAD REFRIGERATOR<br>MICROWAVE<br>HOT FOOD WELL<br>HOT FOOD TABLE<br>DRAWER WARMER 77<br>SPARE<br>SUBTOTAL<br>LOAD SUMMARY<br>A/C MOTOR (MAX/RE  | 1<br>1<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1   | 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20                      | 0.6<br>0.8<br>0.6<br>0.6<br>1.4<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6                      | PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 | C<br>0.8<br>0.6<br>0.6<br>1.4<br>1.7<br>0.6<br>1.7<br>0.6<br>1.7<br>0.6<br>1.7<br>0.6<br>1.2<br>1.3<br>1.3<br>1.2<br>1.3<br>1.2<br>1.3<br>1.2<br>1.4<br>0.5<br>0.7<br>1.4<br>1.4<br>0.5<br>0.7<br>1.25/1.00<br>1.25/1.00 | A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 | PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7             | C<br>1.5<br>1.0<br>1.0<br>1.4<br>0.7<br>1.9<br>1.9<br>0.9<br>0.8<br>0.8<br>0.8 | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20 | POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 | DROP-IN COLD PAN<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERCOUNTER REF 84<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>KEF-5<br>KEF-1<br>KEF-3<br>KEF-2<br>KEF-4<br>EF-1<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
| 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20  | 0.6<br>0.8<br>0.6<br>1.4<br>0.6<br>1.7<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.7<br>0.7<br>1.4   | PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2   | C<br>0.8<br>0.6<br>1.4<br>1.7<br>0.6<br>1.7<br>0.6<br>1.3<br>1.3<br>1.2<br>1.3<br>1.2<br>1.4<br>0.5<br>0.7<br>0.7<br>10.1<br>FACTOR                                  | A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0                            | PHASE <i>B</i> 1.4 1.0 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7      | C<br>1.5<br>1.0<br>1.0<br>1.4<br>0.7<br>1.9<br>1.9<br>0.9<br>0.8<br>0.8<br>0.8   | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20                                       | POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1  | SAND/SALAD PREP REF (<br>SAND/SALAD PREP REF (<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERCOUNTER REF 84<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>KEF-5<br>KEF-1<br>KEF-3<br>KEF-1<br>KEF-2<br>KEF-2<br>KEF-2<br>KEF-4<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE |  |   |   |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
| 1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83 | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX<br>WALK-IN CLR LTS/HTR 13<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMP 13.2<br>DOUBLE CONVECTION OVEN<br>SHUNT TRIP SPACE<br>EXH HOOD LTS/CONTROLS 17<br>REACH-IN FREEZER<br>ICE MACHINE<br>UNDERCOUNTER REF<br>EXH HOOD LTS/CONTROLS 32<br>REF EQUIPMENT STAND<br>FRYER<br>SHUNT TRIP SPACE<br>HEAT LAMP<br>WAFFLE BAKERS<br>WAFFLE BAKERS<br>UNDERCOUNTER FREEZER<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>ORAWER WARMER 56<br>SAND/SALAD REFRIGERATOR<br>MICROWAVE<br>HOT FOOD WELL<br>HOT FOOD TABLE<br>DRAWER WARMER 77<br>SPARE   | 1<br>1<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1  | 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20                      | 0.6<br>0.8<br>0.8<br>0.6<br>1.4<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6                      | PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 | C<br>0.8<br>0.8<br>0.6<br>1.4<br>1.4<br>0.6<br>1.4<br>0.6<br>1.7<br>0.6<br>1.7<br>0.6<br>1.2<br>0.6<br>0.7<br>0.7<br>0.7<br>0.7<br>1.25/1.00<br>1.25/1.00<br>1.25/1.00<br>1.25/1.00                                      | A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 | PHASE B 1.4 1.4 1.4 1.0 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7   | C<br>1.5<br>1.0<br>1.0<br>1.4<br>0.7<br>1.9<br>1.9<br>0.9<br>0.8<br>0.8<br>0.8  | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20                      | POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1  | SAND/SALAD PREP REF (<br>SAND/SALAD PREP REF (<br>MOBILE WARMING CABIN<br>DRAIN TEMPERING KIT<br>DROP-IN COLD PAN<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERCOUNTER REF 84<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>KEF-5<br>KEF-1<br>KEF-3<br>KEF-2<br>KEF-4<br>EF-1<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE  |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |
| 1         3         5         7         9         11         13         15         17         19         21         23         25         27         29         31         33         35         37         39         41         43         45         47         49         51         53         55         57         59         61         63         65         67         69         71         73         75         77         79         81         83 | WALK-IN CLR LTS/HTR 1<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMPRESSOR<br>BEER LINE CHILLER<br>BAG-N-BOX<br>WALK-IN CLR LTS/HTR 13<br>COOLER EVAPORATOR 13<br>CLR REMOTE COMP 13.2<br>DOUBLE CONVECTION OVEN<br>SHUNT TRIP SPACE<br>EXH HOOD LTS/CONTROLS 17<br>REACH-IN FREEZER<br>ICE MACHINE<br>UNDERCOUNTER REF<br>EXH HOOD LTS/CONTROLS 32<br>REF EQUIPMENT STAND<br>FRYER<br>SHUNT TRIP SPACE<br>HEAT LAMP<br>WAFFLE BAKERS<br>WAFFLE BAKERS<br>UNDERCOUNTER FREEZER<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE<br>POP UP TOASTER<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>SHUNT TRIP SPACE<br>PRESSURE FRYER<br>SHUNT TRIP SPACE<br>CONVEYOR TOASTER<br>DRAWER WARMER 56<br>SAND/SALAD REFRIGERATOR<br>MICROWAVE<br>HOT FOOD WELL<br>HOT FOOD TABLE<br>DRAWER WARMER 77<br>SPARE<br>SUBTOTAL<br>LOAD SUMMARY<br>A/C MOTOR (MAX/RE  | 1<br>1<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1   | 20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>30<br>20-ST<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20<br>20                      | 0.6<br>0.8<br>0.6<br>0.6<br>1.4<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6<br>0.6                      | PHASE B 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 | C<br>0.8<br>0.6<br>0.6<br>1.4<br>1.7<br>0.6<br>1.7<br>0.6<br>1.7<br>0.6<br>1.7<br>0.6<br>1.2<br>1.3<br>1.3<br>1.2<br>1.3<br>1.2<br>1.3<br>1.2<br>1.4<br>0.5<br>0.7<br>1.4<br>1.4<br>0.5<br>0.7<br>1.25/1.00<br>1.25/1.00 | A 1.4 0.6 1.0 1.2 1.5 0.8 0.8 0.8 0.8 0.8 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 1.0 | PHASE B 1.4 1.4 1.0 1.0 1.4 0.6 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7 0.7   | C<br>1.5<br>1.0<br>1.0<br>1.4<br>0.7<br>1.9<br>1.9<br>0.9<br>0.8<br>0.8<br>0.8  | AMPS 20 20 20 20 20 20 20 20 20 20 20 20 20                      | POLES  1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1  | DROP-IN COLD PAN<br>DROP-IN COLD PAN<br>COOKER/ WARMER<br>COFFEE/TEA BREWER<br>GLASS FROSTER<br>UNDERBAR REFRIGERAT<br>UNDERCOUNTER REF 84<br>UNDERBAR REFRIGERAT<br>GLASS WASHER<br>SPARE<br>SPARE<br>SPARE<br>SPARE<br>HEAT LAMPS<br>HEAT LAMPS<br>HEAT LAMPS<br>KEF-5<br>KEF-1<br>KEF-3<br>KEF-2<br>KEF-4<br>EF-1<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE<br>SPACE   |  |  |  |   |  |   |   |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |   |  |  |   |  |  |   |  |   |   |  |   |  |  |  |  |  |   |  |   |  |   |  |  |   |  |   |  |  |   |   |  |   |   |   |   |  |   |  |   |  |  |   |   |   |   |  |   |   |  |   |  |  |  |   |   |   |   |   |  |   |   |  |   |  |   |

|      | ECTRICAL PANEL SCI<br>NEL P2                      | HEDUL      | .E            |      |          |  |                   |               |            |              |           |  |      |
|------|---|------------|---------------|------|----------|--|-------------------|---------------|------------|--------------|-----------|--|------|
|      | LOCATION:<br>VOLTAGE:<br>PHASE/WIRE:<br>MOUNTING: | 3 PH / 4 V | V             |      | AIN BUS  | N OCPD:<br>RATING:<br>MIN AIC:<br>RANCE: | 100 A<br>18,000 A |               |            | GROU<br>NEUT | JND BUS:  | 1 - 42 CIRCUIT<br>EQUIPMENT GROUND BUS<br>100% NEUTRAL |      |
|      |   |            | CPD           | -    | OAD (KVA | -  | -                 | OAD (KVA      | <b>(</b> ) |              | CPD       |  |      |
|      |   |            |               |      | PHASE    | ,  |                   | PHASE         | ,          |              |           | 1  |      |
| CIRC | LOAD DESCRIPTION                                  | POLES      | AMPS          | A    | В        | с  | A                 | В             | с          | AMPS         | POLES     | LOAD DESCRIPTION                                       | CIRC |
| 1    | KITCHEN MONITORS                                  | 1          | 20            | 1.1  |          |  | 1.3               |               |            | 20           | 1         | RECEPTION/VEST REC                                     | 2    |
| 3    | OFFICE RECEPTS                                    | 1          | 20            |      | 0.9      |  |                   | 1.0           |            | 20           | 1         | KITCHEN RECEPTS  | 4    |
| 5    | HAND DRYER  | 1          | 20            |      |          | 1.5                                      |                   |               | 1.5        | 20           | 1         | HAND DRYER   | 6    |
| 7    | MEZZANINE RECEPTS                                 | 1          | 20            | 1.3  |          |  | 0.5               |               |            | 20           | 1         | FACP   | 8    |
| 9    | I.T. RECEPT                                       | 1          | 20            |      | 1.0      |  |                   | 1.0           |            | 20           | 1         | I.T. RECEPT  | 10   |
| 11   | EXTERIOR SIGNS                                    | 1          | 20            |      |          | 1.3                                      |                   |               | 1.0        | 20           |           | EXTERIOR SIGN  | 12   |
| 13   | ROOF RECEPTS                                      | 1          | 20            | 0.5  |          |  | 0.4               |               |            | 20           | 1         | PICKUP POS   | 14   |
| 15   | PICKUP SODA                                       | 1          | 20            |      | 1.2      |  |                   | 0.7           |            | 20           | 1         | ROOF RECEPTS   | 16   |
| 17   | REACH IN REF/KIT/VEST REC                         | 1          | 20            |      |          | 1.1                                      |                   |               | 1.6        | 20           | 1         | MIXER/SHEETER/SLICER                                   | 18   |
| 19   | PATIO RECEPTACLES                                 | 1          | 20            | 0.9  |          |  | 1.0               |               |            | 20           | 1         | PATIO REC/HEATERS                                      | 20   |
| 21   | BAR RECEPTACLES                                   | 1          | 20            |      | 1.4      |  |                   | 0.4           |            | 20           | 1         | BAR POS  | 22   |
| 23   | DINING RECEPTACLES                                | 1          | 20            |      |          | 0.7                                      |                   |               | 0.9        | 20           |           | BAR TELEVISIONS  | 24   |
| 25   | ICE/SODA DISP                                     | 1          | 20            | 0.4  |          |  | 1.1               |               |            | 20           |           | BAR SEATING REC  | 26   |
| 27   | PATIO SHADES                                      | 1          | 20            |      | 1.4      |  |                   | 1.4           |            | 20           |           | PATIO SHADES   | 28   |
| 29   | SPARE   | 1          | 20            |      |          |  |                   |               |            | 20           |           | SPARE  | 30   |
| 31   | SPARE   | 1          | 20            |      |          |  |                   |               |            | 20           | 1         | SPARE  | 32   |
| 33   | SPARE   | 1          | 20            |      |          |  |                   |               |            | 20           | 1         | SPARE  | 34   |
| 35   | SPARE   | 1          | 20            |      |          |  |                   |               |            | 20           | 1         | SPARE  | 36   |
| 37   | SPARE   | 1          | 20            |      |          |  |                   |               |            |              |           | SPACE  | 38   |
| 39   | SPACE   | 1          |               |      |          |  |                   |               |            |              |           | SPACE  | 40   |
| 41   | SPACE   | 1          |               |      |          |  |                   |               |            |              | 1         | SPACE  | 42   |
|      | SUBTOTAL  |            |               | 4.1  | 6.0      | 4.6                                      | 4.2               | 4.5           | 5.0        |              |           | SUBTOTAL   |      |
|      | LOAD SUMMARY                                      |            | CONNE<br>LOAD |      | DEMAND   | FACTOR                                   |                   | D LOAD<br>/A) |            |              |           |  |      |
|      | A/C MOTOR (MAX/RE                                 |            |               |      |          | 1.25/1.00                                |                   |               |            |              | NN. AMPS: |  |      |
|      | OTHER MOTOR (MAX/REI                              |            |               | 1.4  |          | 1.25/1.00                                |                   | 1.8           |            | DEM          | AND AMPS: | 62.4   |      |
|      | RECEPTACLES (0-10KVA/RE                           |            |               | 21.3 |          | 1.00/0.50                                |                   | 15.6          |            |              |           |  |      |
|      |   | LIGHTS     |               | 2.3  |          | 1.25                                     |                   | 2.8           |            |              | NOTES:    |  |      |
|      |   | HEAT       |               |      |          | 1.00                                     |                   |               |            |              |           |  |      |
|      |   | OTHER      |               |      |          | 1.00                                     |                   |               |            |              |           |  |      |
| _    |   | KITCHEN    |               | 3.5  |          | 0.65                                     |                   | 2.2           |            |              |           |  |      |
|      |   | TOTAL      |               | 28.4 |          |  |                   | 22.5          |            |              |           | ST - SHUNT TRIP  |      |

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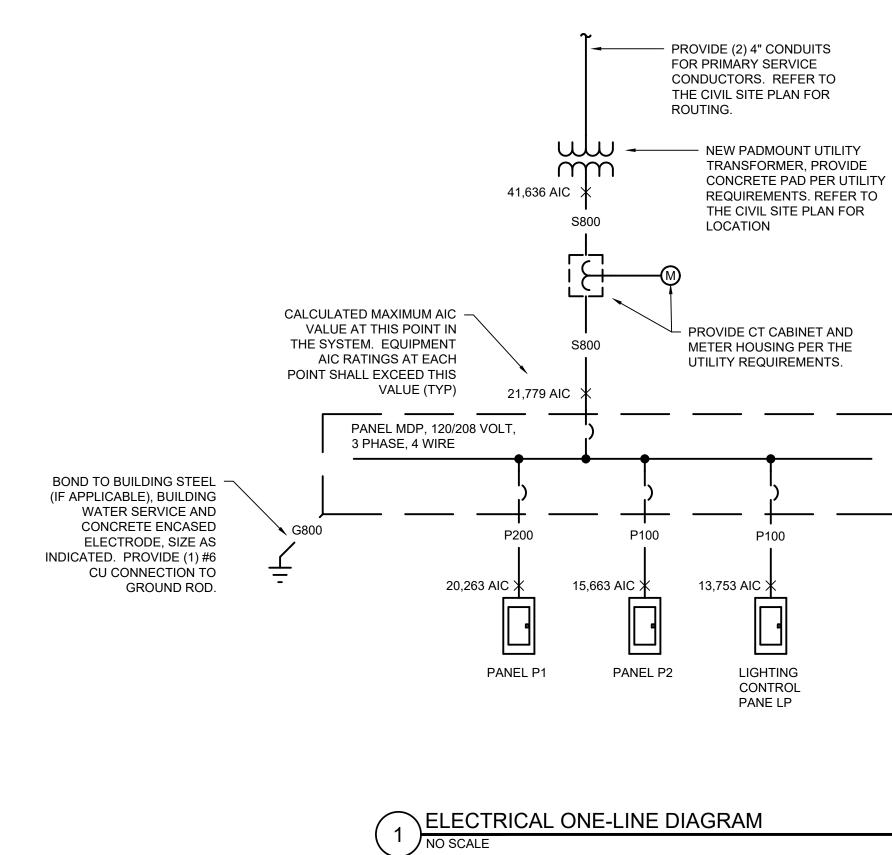
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| EL   | ECTRICAL PANEL SC        | HEDUL    | .E       |                |           |                     |     |               |            |      |                      |  |        |
|------|--------------------------|----------|----------|----------------|-----------|---------------------|-----|---------------|------------|------|----------------------|--|--------|
| PA   | NEL LP (DIMMING PA       | NEL)     |          |                |           |                     |     |               |            |      |                      |  |        |
|      | LOCATION:                | •        |          |                | MAL       | N OCPD:             | MLO |               |            |      |                      | : 1 - 12 CIRCUIT                       |        |
|      | VOLTAGE:                 |          |          | M              |           | RATING:             |     |               |            |      |                      | EQUIPMENT GROUND BUS                   |        |
|      | PHASE/WIRE:<br>MOUNTING: |          |          | SED            |           | MIN AIC:<br>TRANCE: |     |               |            |      | RAL BUS:<br>SSORIES: | 100% NEUTRAL                           |        |
|      | MOONTING.                |          | =<br>CPD | -              | _OAD (KVA | -                   | -   | OAD (KVA      | 1)         |      | DCPD                 | T                                      |        |
|      |                          | 0        |          |                | PHASE     | ר)                  |     | PHASE         | <b>`</b> ) |      |                      | -                                      |        |
|      |                          |          |          |                |           |                     |     |               |            |      |                      |  |        |
| CIRC | LOAD DESCRIPTION         | POLES    | AMPS     | Α              | в         | с                   | А   | В             | с          | AMPS | POLES                | LOAD DESCRIPTION                       | CIRC   |
| 0    |                          |          |          |                | _         | Ū.                  |     | _             |            |      |                      |  |        |
| 1    | EXTERIOR LTS             | 1        | 20       | 0.2            |           |                     | 0.8 |               |            | 20   | 1                    | PATIO LIGHTING/FANS                    | 2      |
| 3    | KITCHEN/RR/OFF LTG       | 1        | 20       |                | 1.0       |                     |     | 0.3           |            | 15   | 1                    | MEZZ TRACK/LTG                         | 4      |
| 5    | BAR LIGHTING             | 1        | 20       |                |           | 0.5                 |     |               | 0.8        | 20   | 1                    | BAR LIGHTING                           | 6      |
| 7    | DINING LIGHTING          | 1        | 20       | 0.7            |           |                     |     |               |            | 20   | 1                    | SPARE                                  | 8      |
| 9    | SPARE                    | 1        | 20       |                |           |                     |     |               |            |      | 1                    | SPACE                                  | 10     |
| 11   | SPACE                    | 1        |          |                |           |                     |     |               |            |      | 1                    | SPACE                                  | 12     |
|      | SUBTOTAL                 |          |          | 0.9            | 1.0       | 0.5                 | 0.8 | 0.3           | 0.8        |      |                      | SUBTOTAL                               |        |
|      | LOAD SUMMARY             |          |          | ECTED<br>(KVA) | DEMAND    | FACTOR              |     | D LOAD<br>√A) |            |      |                      |  |        |
|      | A/C MOTOR (MAX/RE        | MAINDER) |          |                |           | 1.25/1.00           |     |               |            | CC   | NN. AMPS             | : 11.8                                 |        |
|      | OTHER MOTOR (MAX/RE      | MAINDER) |          |                |           | 1.25/1.00           |     |               |            | DEM  | AND AMPS             | : 14.7                                 |        |
|      | RECEPTACLES (0-10KVA/RE  | MAINDER) |          |                |           | 1.00/0.50           |     |               |            |      |                      |  |        |
|      |                          | LIGHTS   |          | 4.2            |           | 1.25                |     | 5.3           |            |      | NOTES:               | PANEL IS INTEGRAL TO THE LIGHTING CONT |        |
|      |                          | HEAT     |          |                |           | 1.00                |     |               |            |      |                      | REFER TO THE LIGHTING PLAN FOR REQUIR  | EMENTS |
|      |                          | OTHER    |          |                |           | 1.00                |     |               |            |      |                      |  |        |
| -    |                          | KITCHEN  |          |                |           | 0.65                |     |               | -          |      |                      |  |        |
|      |                          | TOTAL    |          | 4.248          |           |                     |     | 5.3           |            |      |                      |  |        |

PANEL LP NOTE: BRANCH CIRCUIT BREAKERS ARE INTEGRAL TO THE LIGHTING CONTROL PANEL. REFER TO THE LIGHTING PLANS FOR ADDITIONAL INFORMATION



NOTE: ALL FEEDERS SIZES ARE BASED ON

ALUMINUM CONDUCTORS EXCEPT WHERE

FEEDER SCHEDULE

TAG CONDUCTORS AND CONDUIT

S800 3 SETS (4)#400,3-1/2"C

NOTED AS COPPER

P100 (4)#1,#6G,2"C

P200 (4)#250,#4G,2-1/2"C

G800 #2/0G,1"C (COPPER)

2  $\checkmark$ ARCHITECTURA 2 2 ∢ С В Z A B ΟΓ URB C Permit Set ets Of Pryor ummit, MO Summit Lot 1 Streets Of Pr Lee's Summit, <sup>N</sup> Lee's

Red Door Grill -PE-200700002 food service TriMark Hockenbergs

10550 Barkley, Ste. 201 Overland Park, Kansas 66212 p. 913.945.2490 mechanical, electrical, and

plumbing Welch and Mitchell

4370 W. 109th St., Ste. 203 Overland Park, KS 66211 913.544.1627

structural

Bob D. Campbell

4338 Belleview Kansas City, MO 64111 816.531.4144

civil

SM Engineering 5507 High Meadow Circle

Manhattan, Kansas 66503

785.341.9747

URBAN PRAIRIE ARCHITECTURAL

architectural

PROJECT NUMBER:

ISSUE DATE:

REVISIONS

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13

COLLABORATIVE, P.C.

4523 Mercier Street Kansas City, Missouri 64111 p 816.304.7416

pminto@urbanprairiekc.com Missouri Certificate of Authority: #

Electrical Schedules

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20-033 10 March, 2021

DATE

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|   | 1 2   | 3 4 5   | 6 7   | 8   |
|---|---|---|---|---|
|   | ELECTRICAL SPECIFICATIONS   | (100 mm) thick or greater. Do not use for anchorage to lightweight-aggregate concrete or for slabs less than 4 inches (100 mm) thick.   | support.<br>Arrange raceways to cross building expansion joints at right angles with expansion  | 8.ENCLOSED SWITC  |
|   | 1.COMMON WORK RESULTS FOR ELECTRICAL  | To Steel: Beam clamps (MSS Type 19, 21, 23, 25, or 27) complying with MSS SP-69.  | fittings.<br>Change from ENT to RNC, Type EPC-40-PVC, rigid steel conduit, or IMC before  | QUALITY ASSUF<br>Product Selectior                                      |
|   | COORDINATION<br>Coordinate arrangement, mounting, and support of electrical equipment:  | To Light Steel: Sheet metal screws.<br>Items Mounted on Hollow Walls and Nonstructural Building Surfaces: Mount   | rising above the floor.<br>Raceway Terminations at Locations Subject to Moisture or Vibration: Use insulating   | enclosed switche<br>adjacent surfaces                                   |
| J | To allow maximum possible headroom unless specific mounting heights that reduce headroom are indicated.<br>To provide for ease of disconnecting the equipment with minimum interference to other installations.   | cabinets, panelboards, disconnect switches, control enclosures, pull and junction boxes, transformers, and other devices on slotted-channel racks attached to substrate.  | bushings to protect conductors, including conductors smaller than No. 4 AWG.<br>Install pull wires in empty raceways. Use polypropylene or monofilament plastic line with<br>not less than 200-lb (90-kg) tensile strength. Leave at least 12 inches (300 mm) of slack                              | Electrical Compo<br>NFPA 70, by a qu<br>Comply with NFP<br>COORDINATION |
|   | To allow right of way for piping and conduit installed at required slope.<br>So connecting raceways, cables, wireways, cable trays, and busways will be clear of<br>obstructions and of the working and access space of other equipment.  | 4. CONDUCTORS AND CABLES<br>QUALITY ASSURANCE   | at each end of pull wire.<br>Raceways for Optical Fiber and Communications Cable: Install raceways, metallic and<br>nonmetallic, rigid and flexible, with a maximum of two 90-degree bends or equivalent for<br>each length of raceway unless Drawings show stricter requirements. Separate lengths | Coordinate layou<br>and adjacent surf<br>for equipment ac               |
|   | Coordinate location of access panels and doors for electrical items that are behind finished surfaces or otherwise concealed.   | Electrical Components, Devices, and Accessories: Listed and labeled as defined in NFPA 70, Article 100, by a testing agency acceptable to authorities having jurisdiction,  | with pull or junction boxes or terminations at distribution frames or cabinets where necessary to comply with these requirements.   | PRODUCTS  |
|   | PRODUCTS<br>SLEEVE SEALS  | and marked for intended use.<br>Comply with NFPA 70.  | Flexible Conduit Connections: Use maximum of 72 inches (1830 mm) of flexible conduit for recessed and semirecessed lighting fixtures, equipment subject to vibration, noise transmission, or movement; and for transformers and motors.   | FUSIBLE AND N<br>Manufacturers: S                                       |
|   | Description: Modular sealing device, designed for field assembly, to fill annular space between sleeve and raceway or cable.  |   | Use LFMC in damp or wet locations subject to severe physical damage.<br>Use LFMC or LFNC in damp or wet locations not subject to severe physical damage.  | following:<br>Eaton Electr  |
| Н | Manufacturers:<br>Advance Products & Systems, Inc.<br>Calpico, Inc.   | CONDUCTORS AND CABLES<br>Manufacturers: Subject to compliance with requirements, provide products by one of the<br>following:   | Recessed Boxes in Masonry Walls: Saw-cut opening for box in center of cell of masonry block, and install box flush with surface of wall.  | General Elec<br>Siemens En<br>Square D; a                               |
|   | Metraflex Co.<br>Pipeline Seal and Insulator, Inc.<br>Sealing Elements: EPDM interlocking links shaped to fit surface of cable or conduit.  | Alcan Products Corporation; Alcan Cable Division.<br>American Insulated Wire Corp.; a Leviton Company.<br>General Cable Corporation.  | 6.WIRING DEVICES<br>QUALITY ASSURANCE   | Type GD, Genera<br>NEMA KS 1, hors<br>fuses, lockable ha                |
|   | Include type and number required for material and size of raceway or cable.<br>Pressure Plates: Plastic. Include two for each sealing element.<br>Connecting Bolts and Nuts: Stainless steel of length required to secure pressure plates   | Senator Wire & Cable Company.<br>Southwire Company.<br>Copper Conductors: Comply with NEMA WC 70.   | Electrical Components, Devices, and Accessories: Listed and labeled as defined in<br>NFPA 70, Article 100, by a testing agency acceptable to authorities having jurisdiction,<br>and marked for intended use.   | in closed position<br>Accessories:<br>Equipment G                       |
|   | to sealing elements. Include one for each sealing element.  | Conductor Insulation: Comply with NEMA WC 70 for Type THHN-THWN.<br>Multiconductor Cable: Comply with NEMA WC 70 for metal-clad cable, Type MC with   | Comply with NFPA 70.<br>COORDINATION  | ground cond<br>Lugs: Mech   |
|   |   | ground wire.<br>CONNECTORS AND SPLICES  | Receptacles for Owner-Furnished Equipment: Match plug configurations.<br>Cord and Plug Sets: Match equipment requirements.  | ENCLOSURES<br>Enclosed Switche  |
|   | COMMON REQUIREMENTS FOR ELECTRICAL INSTALLATION<br>Comply with NECA 1.<br>SLEEVE INSTALLATION FOR ELECTRICAL PENETRATIONS   | Available Manufacturers: Subject to compliance with requirements, manufacturers<br>offering products that may be incorporated into the Work include, but are not limited to,<br>the following:  | PRODUCTS  | UL 50, to comply<br>Indoor, Dry a<br>Outdoor Loc                        |
|   | Electrical penetrations occur when raceways, cables, wireways, cable trays, or busways penetrate concrete slabs, concrete or masonry walls, or fire-rated floor and wall  | AFC Cable Systems, Inc.<br>Hubbell Power Systems, Inc.  | STRAIGHT BLADE RECEPTACLES<br>Convenience Receptacles, 125 V, 20 A: Comply with NEMA WD 1, NEMA WD 6  | EXECUTION   |
| G | assemblies.<br>Concrete Slabs and Walls: Install sleeves for penetrations unless core-drilled holes or  | O-Z/Gedney; EGS Electrical Group LLC.<br>3M; Electrical Products Division.  | configuration 5-20R, and UL 498.<br>Products: Subject to compliance with requirements, provide one of the following:  | INSTALLATION  |
|   | formed openings are used. Install sleeves during erection of slabs and walls.<br>Use pipe sleeves unless penetration arrangement requires rectangular sleeved opening.<br>Fire-Rated Assemblies: Install sleeves for penetrations of fire-rated floor and wall<br>assemblies unless openings compatible with firestop system used are fabricated during | Tyco Electronics Corp.<br>Description: Factory-fabricated connectors and splices of size, ampacity rating, material,<br>type, and class for application and service indicated.  | Cooper; 5351 (single), 5352 (duplex).<br>Hubbell; HBL5351 (single), CR5352 (duplex).<br>Leviton; 5891 (single), 5352 (duplex).<br>Pass & Seymour; 5381 (single), 5352 (duplex).   | Install individual<br>unless otherwise<br>Comply with NEC               |
|   | construction of floor or wall.<br>Cut sleeves to length for mounting flush with both surfaces of walls.   | EXECUTION   | GFCI RECEPTACLES<br>Duplex GFCI Convenience Receptacles, 125 V, 20 A:   | 9.PANELBOARDS   |
|   | Interior Penetrations of Non-Fire-Rated Walls and Floors: Seal annular space between sleeve and raceway or cable, using joint sealant appropriate for size, depth, and location   | CONDUCTOR MATERIAL APPLICATIONS<br>Feeders: Copper. Solid for No. 10 AWG and smaller; stranded for No. 8 AWG and  | Products: Subject to compliance with requirements, provide one of the following: Cooper; GF20.  | SUBMITTALS<br>Product Data: Fo  |
|   | of joint.<br>Fire-Rated-Assembly Penetrations: Maintain indicated fire rating of walls, partitions,<br>ceilings, and floors at raceway and cable penetrations. Install sleeves and seal raceway   | larger.<br>Branch Circuits: Copper. Solid for No. 10 AWG and smaller; stranded for No. 8 AWG<br>and larger  | Pass & Seymour; 2084.<br>Hubbell Equal<br>Leviton Equal.  | transient voltage<br>dimensions and r<br>characteristics, ra            |
|   | ceilings, and floors at raceway and cable penetrations. Install sleeves and seal raceway<br>and cable penetration sleeves with firestop materials.<br>Roof-Penetration Sleeves: Seal penetration of individual raceways and cables with   | and larger.<br>CONDUCTOR INSULATION AND MULTICONDUCTOR CABLE APPLICATIONS AND<br>WIRING METHODS   | SNAP SWITCHES<br>Switches, 120/277 V, 20 A:   | Operation and Ma<br>emergency, operation                                |
| F | flexible boot-type flashing units applied in coordination with roofing work.<br>Aboveground, Exterior-Wall Penetrations: Seal penetrations using steel pipe sleeves and   | Service Entrance, Feeders: Type THHN-THWN, single conductors in raceway.<br>Branch Circuits Concealed in Concrete, below Slabs-on-Grade, and Underground:   | Products: Subject to compliance with requirements, provide one of the following:<br>Cooper; 2221 (single pole), 2222 (two pole), 2223 (three way), 2224 (four way).   | QUALITY ASSUF<br>Source Limitation                                      |
|   | mechanical sleeve seals. Select sleeve size to allow for 1-inch (25-mm) annular clear space between pipe and sleeve for installing mechanical sleeve seals.   | Type THHN-THWN, single conductors in raceway.<br>Branch Circuits not Concealed in Concrete: Type THHN-THWN, single conductors in  | Hubbell; CS1221 (single pole), CS1222 (two pole), CS1223 (three way), CS1224 (four way).  | and accessories<br>Product Selectior                                    |
|   | Underground, Exterior-Wall Penetrations: Install cast-iron pipe sleeves. Size sleeves to allow for 1-inch (25-mm) annular clear space between raceway or cable and sleeve for installing mechanical sleeve seals.   | raceway or Metal-clad Cable, Type MC.<br>INSTALLATION OF CONDUCTORS AND CABLES<br>Conceal cables in finished walls, ceilings, and floors, unless otherwise indicated.   | Leviton; 1221-2 (single pole), 1222-2 (two pole), 1223-2 (three way), 1224-2 (four way).<br>(four way).<br>Pass & Seymour; 20AC1 (single pole), 20AC2 (two pole), 20AC3 (three way),  | panelboards inclu<br>items. Comply w<br>Electrical Compo                |
|   | SLEEVE-SEAL INSTALLATION<br>Install to seal exterior wall penetrations.   | Install exposed cables parallel and perpendicular to surfaces of exposed structural members, and follow surface contours where possible.  | 20AC4 (four way).<br>WALL-BOX DIMMERS   | NFPA 70, by a qu<br>Comply with NEN                                     |
|   | FIRESTOPPING<br>Apply firestopping to penetrations of fire-rated floor and wall assemblies for electrical   | Identify and color-code conductors and cables according to Section "Hangers and Supports for Electrical Systems."   | Dimmer Switches: Modular, full-wave, solid-state units with integral, quiet on-off switches, with audible frequency and EMI/RFI suppression filters.  | Comply with NFF<br>COORDINATION   |
|   | installations to restore original fire-resistance rating of assembly.   | 5.RACEWAYS AND BOXES  | Control: Continuously adjustable slider; with single-pole or three-way switching. Comply with UL 1472. Coordinate dimmer type with light source controlled and coordinate   | Coordinate layou<br>that penetrates w                                   |
|   | 2.GROUNDING AND BONDING QUALITY ASSURANCE   | QUALITY ASSURANCE<br>Electrical Components, Devices, and Accessories: Listed and labeled as defined in  | capacity with connected load.<br>WALL PLATES<br>Single and combination types to match corresponding wiring devices.   | equipment, racev<br>adjacent surfaces<br>equipment acces                |
| Е | Electrical Components, Devices, and Accessories: Listed and labeled as defined in NFPA 70, Article 100, by a testing agency acceptable to authorities having jurisdiction,  | NFPA 70, Article 100, by a testing agency acceptable to authorities having jurisdiction, and marked for intended use.   | Plate-Securing Screws: Metal with head color to match plate finish.<br>Material for Finished Spaces: Smooth, high-impact thermoplastic.   | WARRANTY<br>Special Warranty  |
|   | and marked for intended use.<br>Comply with UL 467 for grounding and bonding materials and equipment.   | Comply with NFPA 70.  | Material for Unfinished Spaces: Galvanized steel.<br>Material for Damp Locations: Cast aluminum with spring-loaded lift cover, and listed   | or replace transie<br>within specified w                                |
|   | PRODUCTS  |   | and labeled for use in "wet locations."<br>Wet-Location, Weatherproof Cover Plates: NEMA 250, complying with type 3R  | Completion.<br>EXTRA MATERI/  |
|   | CONDUCTORS<br>Insulated Conductors: Copper wire or cable insulated for 600 V unless otherwise required  | METAL CONDUIT AND TUBING<br>Manufacturers: Subject to compliance with requirements, provide products by one of the<br>following:  | weather-resistant, die-cast aluminum with lockable cover.   | Keys: Two spare<br>PRODUCTS   |
|   | by applicable Code or authorities having jurisdiction.<br>Bare Copper Conductors:   | Allied Tube & Conduit; a Tyco International Ltd. Co.<br>O-Z Gedney; a unit of General Signal.   | INSTALLATION  | GENERAL REQU  |
|   | Solid Conductors: ASTM B 3.<br>Stranded Conductors: ASTM B 8.   | Wheatland Tube Company.<br>Fittings for Conduit (Including all Types and Flexible and Liquidtight), EMT, and Cable:   | Arrangement of Devices: Unless otherwise indicated, mount flush, with long dimension vertical and with grounding terminal of receptacles on top. Group adjacent switches  | Manufacturers: S<br>following:  |
|   | EXECUTION   | NEMA FB 1; listed for type and size raceway with which used, and for application and<br>environment in which installed.<br>Conduit Fittings for Hazardous (Classified) Locations: Comply with UL 886.   | under single, multigang wall plates.<br>Mounting Heights. Mount devices at the following heights above finished floor unless<br>noted otherwise.  | Eaton Electr<br>General Elec<br>Siemens En                              |
| D | APPLICATIONS<br>Conductors: Install solid conductor for No. 8 AWG and smaller, and stranded conductors  | Fittings for EMT: Steel or die-cast, set-screw or compression type for concealed locations. Steel or die-cast, compression type for exposed locations.  | Receptacles and communications outlets: 18" to center of device.<br>Above counter receptacles and communications outlets: 5" above the backsplash or  | Square D; a<br>Enclosures:  |
|   | for No. 6 AWG and larger, unless otherwise indicated.<br>Grounding Bus: Install in electrical and telephone equipment rooms, in rooms housing<br>service equipment, and elsewhere as indicated. Install bus on insulated spacers 1 inch   | NONMETALLIC CONDUIT AND TUBING<br>Manufacturers: Subject to compliance with requirements, provide products by one of the  | counter top, whichever is higher.<br>Switches: 46" to center of device.   | Rated for en<br>Indoor Dry a  |
|   | (25 mm), minimum, from wall 6 inches (150 mm) above finished floor, unless otherwise indicated.   | following:<br>CANTEX Inc.<br>CertainTeed Corp.; Pipe & Plastics Group.  | 7.LIGHTING CONTROL DEVICES  | Outdoor Loc<br>Other Wet o<br>Finishes:                                 |
|   | EQUIPMENT GROUNDING<br>Install insulated equipment grounding conductors with all feeders and branch circuits.   | RACO; a Hubbell Company.<br>Thomas & Betts Corporation.   | QUALITY ASSURANCE<br>Electrical Components, Devices, and Accessories: Listed and labeled as defined in  | Panels and <sup>-</sup><br>with manufa                                  |
|   | 3.HANGERS AND SUPPORTS FOR ELECTRICAL SYSTEMS   | BOXES, ENCLOSURES, AND CABINETS<br>Manufacturers: Subject to compliance with requirements, provide products by one of the   | NFPA 70, Article 100, by a testing agency acceptable to authorities having jurisdiction, and marked for intended use.   | thermosettin<br>Back Boxes:   |
|   | QUALITY ASSURANCE<br>Comply with NFPA 70.   | following:<br>Hoffman.<br>Hubbell Incorporated; Killark Electric Manufacturing Co. Division.  | COORDINATION<br>Coordinate layout and installation of ceiling-mounted devices with other construction that<br>penetrates ceilings or is supported by them, including light fixtures, HVAC equipment,  | Phase, Neutral, a<br>Material: Ha<br>Equipment C                        |
|   | PRODUCTS  | O-Z/Gedney; a unit of General Signal.<br>RACO; a Hubbell Company.   | smoke detectors, fire-suppression system, and partition assemblies.   | grounding co<br>Conductor Conne   |
| С | SUPPORT, ANCHORAGE, AND ATTACHMENT COMPONENTS   | Thomas & Betts Corporation.<br>Walker Systems, Inc.; Wiremold Company (The).  | PRODUCTS  | Material: Ha<br>Main and Ne<br>Cround Luga                              |
|   | Raceway and Cable Supports: As described in NECA 1 and NECA 101.<br>Conduit and Cable Support Devices: Steel and malleable-iron hangers, clamps, and<br>associated fittings, designed for types and sizes of raceway or cable to be supported.  | EXECUTION   | TIME SWITCHES<br>Basis-of-Design Product: Subject to compliance with requirements, provide the product<br>indicated on Drawings or a comparable product by one of the following:  | Ground Lugs<br>Feed-Throug<br>Locate at op                              |
|   | Support for Conductors in Vertical Conduit: Factory-fabricated assembly consisting of threaded body and insulating wedging plug or plugs for non-armored electrical conductors  | RACEWAY APPLICATION<br>Outdoors: Apply raceway products as specified below, unless otherwise indicated:   | Intermatic, Inc.<br>Square D; Schneider Electric.   | Service Equipme<br>load centers with                                    |
|   | or cables in riser conduits. Plugs shall have number, size, and shape of conductor gripping pieces as required to suit individual conductors or cables supported. Body shall  | Exposed and Concealed Conduit: Rigid steel conduit.<br>Underground Conduit: RNC, Type EPC-40-PVC, direct buried.  | TORK.<br>Watt Stopper (The).  | devices.<br>Panelboard Short  |
|   | be malleable iron.<br>EXECUTION   | Connection to Vibrating Equipment (Including Transformers and Hydraulic,<br>Pneumatic, Electric Solenoid, or Motor-Driven Equipment): LFNC.   | Electronic Time Switches: Electronic, solid-state programmable units with alphanumeric<br>display; complying with UL 917.   | or remote upstrea<br>and type of allow<br>series-connected              |
|   | APPLICATION   | Boxes and Enclosures, Aboveground: NEMA 250, Type 3R.<br>Comply with the following indoor applications, unless otherwise indicated:<br>Exposed: EMT.  | Contact Configuration: SPST.<br>Contact Rating: 20-A ballast load, 120/240-V ac.<br>Program: 2 on-off set points on a 24-hour schedule, allowing different set points for   | LIGHTING AND /<br>Mains: Circuit br                                     |
|   | Comply with NECA 1 and NECA 101 for application of hangers and supports for electrical equipment and systems except if requirements in this Section are stricter.   | Concealed in Ceilings and Interior Walls and Partitions: EMT, unless MC allowed per "Conductors and Cables" section.  | each day of the week.<br>Circuitry: Allow connection of a photoelectric relay as substitute for on-off function of  | Branch Overcurre<br>disturbing adjace                                   |
| В | Maximum Support Spacing and Minimum Hanger Rod Size for Raceway: Space supports for EMT, IMC, and RMC as required by NFPA 70. Minimum rod size shall be 1/4 inch (6   | Connection to Vibrating Equipment (Including Transformers and Hydraulic, Pneumatic, Electric Solenoid, or Motor-Driven Equipment): FMC, except use LFMC   | a program.<br>Astronomic Time: All channels.  | EXECUTION   |
|   | mm) in diameter.<br>Multiple Raceways or Cables: Install trapeze-type supports fabricated with steel slotted<br>support system, sized so capacity can be increased by at least 25 percent in future   | in damp or wet locations.<br>Damp or Wet Locations: Rigid steel conduit.<br>Raceways for Optical Fiber or Communications Cable: EMT.  | Battery Backup: For schedules and time clock.<br>OUTDOOR PHOTOELECTRIC SWITCHES<br>Basis-of-Design Product: Subject to compliance with requirements, provide a product by   | INSTALLATION<br>Install panelboard                                      |
|   | without exceeding specified design load limits. Secure raceways and cables to these supports with two-bolt conduit clamps.  | Boxes and Enclosures: NEMA 250, Type 1, except use NEMA 250, Type 4, nonmetallic in damp or wet locations.  | one of the following:<br>Intermatic, Inc.   | Mount top of trim<br>Mount panelboar                                    |
|   | SUPPORT INSTALLATION<br>Comply with NECA 1 and NECA 101 for installation requirements except as specified in  | Minimum Raceway Size: 1/2-inch (16-mm) trade size.<br>Do not install aluminum conduits in contact with concrete.  | Square D; Schneider Electric.<br>TORK.  | panelboards with<br>Install filler plates                               |
|   | this Article.<br>Raceway Support Methods: In addition to methods described in NECA 1, EMT, IMC, and<br>BMC may be supported by openings through structure members, as permitted in  | INSTALLATION<br>Comply with NECA 1 for installation requirements applicable to products specified in<br>Part 2 except where requirements on Drawings or in this Article are stricter.   | Watt Stopper (The).<br>Description: Solid state, with SPST dry contacts rated for 1800 VA to operate connected<br>load relay, or contactor coils: complying with UL 773   | Comply with NEC<br>IDENTIFICATION<br>Banelboard Nam                     |
|   | RMC may be supported by openings through structure members, as permitted in NFPA 70.<br>Mounting and Anchorage of Surface-Mounted Equipment and Components: Anchor and  | Part 2 except where requirements on Drawings or in this Article are stricter.<br>Keep raceways at least 6 inches (150 mm) away from parallel runs of flues and steam or<br>hot-water pipes. Install horizontal raceway runs above water and steam piping. | load, relay, or contactor coils; complying with UL 773.<br>Light-Level Monitoring Range: 1.5 to 10 fc (16.14 to 108 lx), with an adjustment for<br>turn-on and turn-off levels within that range.   | Panelboard Name<br>requirements for                                     |
| ٨ | fasten electrical items and their supports to building structural elements by the following methods unless otherwise indicated by code:   | Support raceways as specified in "Hangers and Supports for Electrical Systems."<br>Arrange stub-ups so curved portions of bends are not visible above the finished slab.  | Time Delay: 30-second minimum, to prevent false operation.<br>Lightning Arrester: Air-gap type.   | 10. LIGHTING  |
| А | To Wood: Fasten with lag screws or through bolts.<br>To New Concrete: Bolt to concrete inserts.   | Install no more than the equivalent of three 90-degree bends in any conduit run except for communications conduits, for which fewer bends are allowed.  | Mounting: Twist lock complying with IEEE C136.10, with base.  | SUBMITTALS<br>Product Data: Fc  |
|   | To Masonry: Approved toggle-type bolts on hollow masonry units and expansion<br>anchor fasteners on solid masonry units.<br>To Existing Concrete: Expansion anchor fasteners.   | Conceal conduit and EMT within finished walls, ceilings, and floors, unless otherwise indicated.<br>Raceways Embedded in Slabs:   |   | Include data on fe<br>Physical des<br>Emergency I                       |
|   | To Existing Concrete: Expansion anchor fasteners.<br>Instead of expansion anchors, powder-actuated driven threaded studs provided with<br>lock washers and nuts may be used in existing standard-weight concrete 4 inches   | Raceways Embedded in Slabs:<br>Run conduit larger than 1-inch (27-mm) trade size, parallel or at right angles to main<br>reinforcement. Where at right angles to reinforcement, place conduit close to slab   | FIELD QUALITY CONTROL<br>Operational Test: Verify operation of each lighting control device, and adjust time delays.  | Emergency l<br>Ballast.<br>Energy-effici                                |
|   | lock waspers and nuts may be used in existing standard-weight concrete 1 inches   | reinforcement Where at right angles to reinforcement place conduit close to slab  |   | Energy  |

| NCLOSED SWITCHES |  |
|------------------|--|
|                  |  |

### ALITY ASSURANCE

duct Selection for Restricted Space: Drawings indicate maximum dimensions for losed switches and circuit breakers, including clearances between enclosures, and acent surfaces and other items. Comply with indicated maximum dimensions. ctrical Components, Devices, and Accessories: Listed and labeled as defined in PA 70, by a qualified testing agency, and marked for intended location and application. nply with NFPA 70. RDINATION

9

ordinate layout and installation of switches and components with equipment served adjacent surfaces. Maintain required workspace clearances and required clearances equipment access doors and panels.

### UCTS

SIBLE AND NONFUSIBLE SWITCHES

ufacturers: Subject to compliance with requirements, provide products by one of the wing:

- Eaton Electrical Inc.; Cutler-Hammer Business Unit. General Electric Company; GE Consumer & Industrial - Electrical Distribution. Siemens Energy & Automation, Inc.
- Square D; a brand of Schneider Electric.
- e GD, General Duty, Single Throw, 240-V ac, 800 A and Smaller: UL 98 and MA KS 1, horsepower rated, with cartridge fuse interiors to accommodate indicated , lockable handle with capability to accept two padlocks, and interlocked with cover losed position.

essories: Equipment Ground Kit: Internally mounted and labeled for copper and aluminum ground conductors.

Lugs: Mechanical type, suitable for number, size, and conductor material. LOSURES

losed Switches and Circuit Breakers: NEMA AB 1, NEMA KS 1, NEMA 250, and 50, to comply with environmental conditions at installed location. Indoor, Dry and Clean Locations: NEMA 250, Type 1.

Outdoor Locations: NEMA 250, Type 3R.

# UTION

all individual wall-mounted switches and circuit breakers with tops at uniform height ess otherwise indicated. nply with NECA 1.

### BOARDS

duct Data: For each type of panelboard, switching and overcurrent protective device, sient voltage suppression device, accessory, and component indicated. Include ensions and manufacturers' technical data on features, performance, electrical acteristics, ratings, and finishes.

ration and Maintenance Data: For panelboards and components to include in rgency, operation, and maintenance manuals ALITY ASSURANCE

rce Limitations: Obtain panelboards, overcurrent protective devices, components, accessories from single source from single manufacturer.

duct Selection for Restricted Space: Drawings indicate maximum dimensions for elboards including clearances between panelboards and adjacent surfaces and other . Comply with indicated maximum dimensions.

trical Components, Devices, and Accessories: Listed and labeled as defined in A 70, by a qualified testing agency, and marked for intended location and application. nply with NEMA PB 1.

nply with NFPA 70. RDINATION

rdinate layout and installation of panelboards and components with other construction penetrates walls or is supported by them, including electrical and other types of pment, raceways, piping, encumbrances to workspace clearance requirements, and acent surfaces. Maintain required workspace clearances and required clearances for pment access doors and panels.

RRANTY cial Warranty: Manufacturer's standard form in which manufacturer agrees to repair eplace transient voltage suppression devices that fail in materials or workmanship

n specified warranty period. Warranty Period: Five years from date of Substantial pletion. **FRA MATERIALS** 

Two spares for each type of panelboard cabinet lock.

### UCTS

VERAL REQUIREMENTS FOR PANELBOARDS

ufacturers: Subject to compliance with requirements, provide products by one of the

Eaton Electrical Inc.; Cutler-Hammer Business Unit. General Electric Company; GE Consumer & Industrial - Electrical Distribution.

- Siemens Energy & Automation, Inc.
- Square D; a brand of Schneider Electric.

Enclosures: Flush- and surface-mounted cabinets as scheduled.

- Rated for environmental conditions at installed location.
- Indoor Dry and Clean Locations: NEMA 250, Type 1.
- Outdoor Locations: NEMA 250, Type 3R.
- Other Wet or Damp Indoor Locations: NEMA 250, Type 4.

Panels and Trim: Steel, factory finished immediately after cleaning and pretreating with manufacturer's standard two-coat, baked-on finish consisting of prime coat and thermosetting topcoat.

Back Boxes: Galvanized steel.

se, Neutral, and Ground Buses: Material: Hard-drawn copper, 98 percent conductivity.

Equipment Ground Bus: Adequate for feeder and branch-circuit equipment grounding conductors; bonded to box.

nductor Connectors: Suitable for use with conductor material and sizes.

Material: Hard-drawn copper, 98 percent conductivity.

Main and Neutral Lugs: Mechanical type.

Ground Lugs and Bus-Configured Terminators: Mechanical type. Feed-Through Lugs: Mechanical type, suitable for use with conductor material.

Locate at opposite end of bus from incoming lugs or main device. vice Equipment Label: NRTL labeled for use as service equipment for panelboards or

centers with one or more main service disconnecting and overcurrent protective elboard Short-Circuit Current Rating: Rated for series-connected system with integral

emote upstream overcurrent protective devices and labeled by an NRTL. Include size type of allowable upstream and branch devices, listed and labeled for es-connected short-circuit rating by an NRTL.

HTING AND APPLIANCE BRANCH-CIRCUIT PANELBOARDS

ns: Circuit breaker or lugs only as scheduled.

nch Overcurrent Protective Devices: Bolt-on circuit breakers, replaceable without urbing adjacent units.

## TALLATION

Il panelboards and accessories according to NEMA PB 1.1. nt top of trim 90 inches (2286 mm) above finished floor unless otherwise indicated. unt panelboard cabinet plumb and rigid without distortion of box. Mount recessed elboards with fronts uniformly flush with wall finish and mating with back box. Il filler plates in unused spaces. nply with NECA 1. NTIFICATION elboard Nameplates: Label each panelboard with a nameplate complying with

irements for identification specified in Section "Electrical Identification."

BMITTALS duct Data: For each type of lighting fixture, arranged in order of fixture designation. ude data on features, accessories, finishes, and the following: Physical description of lighting fixture including dimensions. Emergency lighting units including battery and charger. Ballast. Energy-efficiency data.

|    | type, outfitted with lamps, ballasts, ar<br>the lighting fixture as applied in this F<br>Operation and Maintenance Data: For ligh<br>emergency, operation, and maintenance r<br>Warranties: Special warranties specified in<br>QUALITY ASSURANCE<br>Electrical Components, Devices, and Acce<br>NFPA 70, Article 100, by a testing agency<br>and marked for intended use.<br>Comply with NFPA 70.<br>COORDINATION<br>Coordinate layout and installation of lightir | nting equipment and fixtures to include in<br>nanuals.<br>n this Section.<br>essories: Listed and labeled as defined in<br>acceptable to authorities having jurisdiction<br>ng fixtures and suspension system with oth<br>supported by them, including HVAC equip | for<br>on,<br>ner |
|----|--|---|-------------------|
| ΕX | ECUTION  |   |                   |
|    |  |   |                   |

12

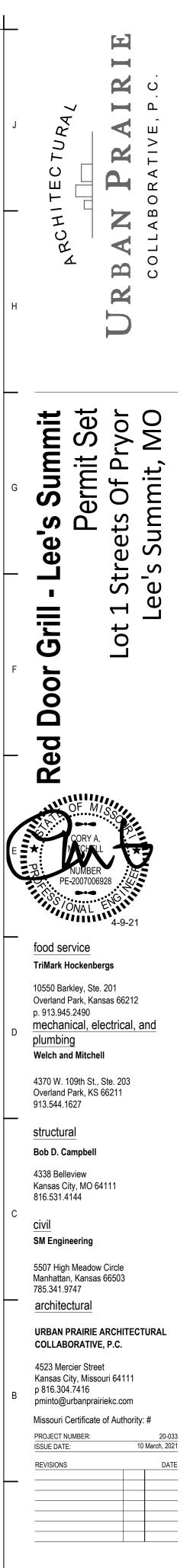
13

## INSTALLATION

11

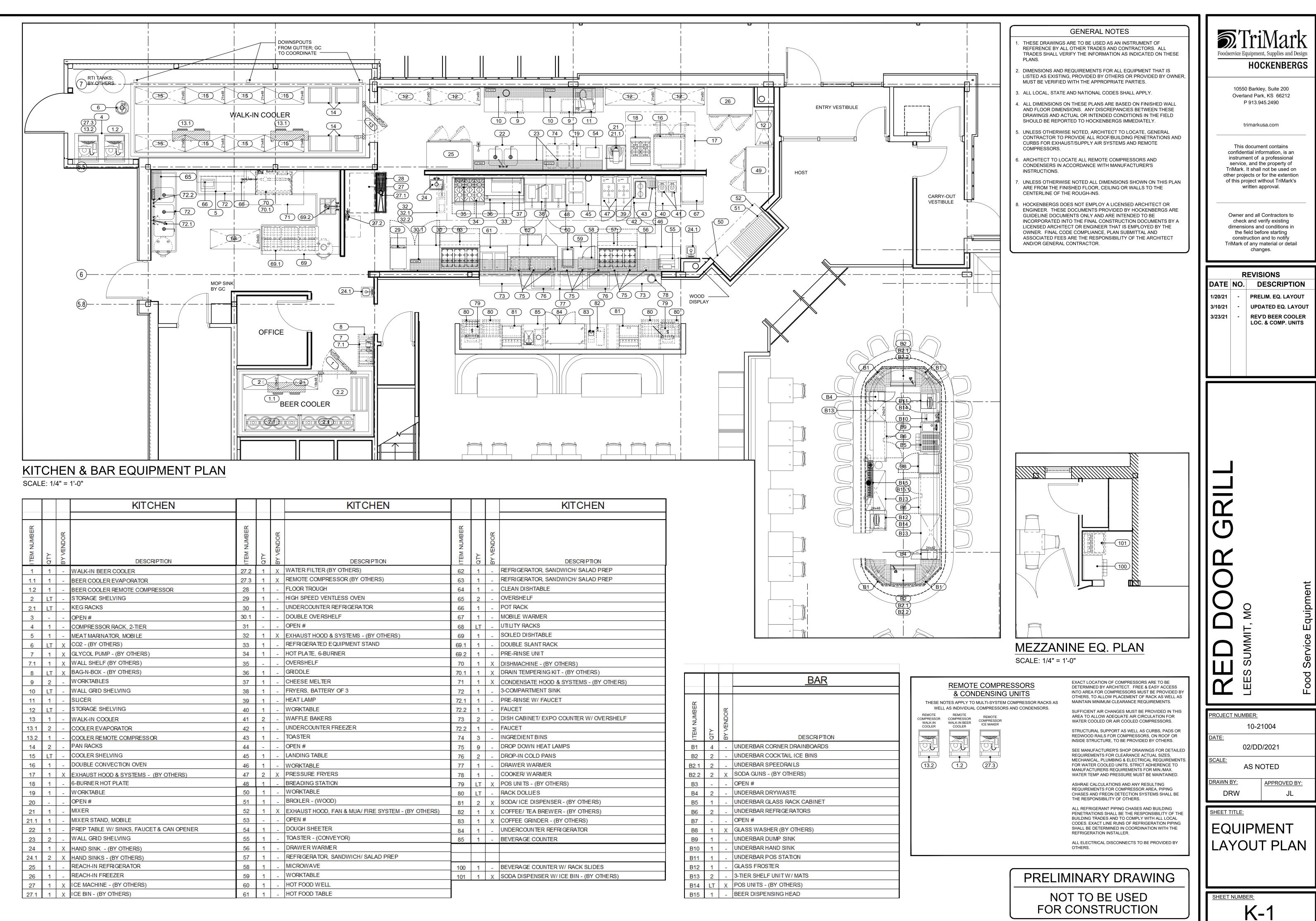
10

- Support for Lighting Fixtures in or on Grid-Type Suspended Ceilings: Use grid as a support element.
- Install a minimum of four ceiling support system rods or wires for each fixture. Locate not more than 6 inches (150 mm) from lighting fixture corners. Support Clips: Fasten to lighting fixtures and to ceiling grid members at or near each fixture corner with clips that are UL listed for the application. Fixtures of Sizes Less Than Ceiling Grid: Install as indicated on reflected ceiling plans or center in acoustical panel, and support fixtures independently with at least two 3/4-inch (20-mm) metal channels spanning and secured to ceiling tees. Install at least one independent support rod or wire from structure to a tab on lighting fixture. Wire or rod shall have breaking strength of the weight of fixture at a safety factor of 3.



Electrical Specifications





THIS DOCUMENT WAS ORGINALLY PRINTED ON A 24" x 36" SIZE SHEET

|             |     |           | KITCHEN                                  |             |     |                | KITCHEN                                |
|-------------|-----|-----------|--|-------------|-----|----------------|--|
|             |     |           |  |             |     |                |  |
| ITEM NUMBER | ατγ | BY VENDOR | DESCRIPTION                              | ITEM NUMBER | ату | BY VENDOR      | DESCRIPTION                            |
| 1           | 1   | -         | WALK-IN BEER COOLER                      | 27.2        | 1   |                | WATER FILTER (BY OTHERS)               |
| 1.1         | 1   | -         | BEER COOLER EVAPORATOR                   | 27.3        | 1   | Х              | REMOTE COMPRESSOR (BY OTHERS)          |
| 1.2         | 1   | -         | BEER COOLER REMOTE COMPRESSOR            | 28          | 1   | 3 <del>4</del> | FLOOR TROUGH                           |
| 2           | LT  | _         | STORAGE SHELVING                         | 29          | 1   | 1              | HIGH SPEED VENTLESS OVEN               |
| 2.1         | LT  | -         | KEG RACKS                                | 30          | 1   | -              | UNDERCOUNTER REFRIGERATOR              |
| 3           |     | -         | OPEN #                                   | 30.1        | н   | Ŧ              | DOUBLE OVERSHELF                       |
| 4           | 1   | -         | COMPRESSOR RACK, 2-TIER                  | 31          | н   |                | OPEN #                                 |
| 5           | 1   | -         | MEAT MARINATOR, MOBILE                   | 32          | 1   | Х              | EXHAUST HOOD & SYSTEMS - (BY OTHERS)   |
| 6           | LT  | Х         | CO2 - (BY OTHERS)                        | 33          | 1   | 3 <u>4</u>     | REFRIGERATED EQUIPMENT STAND           |
| 7           | 1   | Х         | GLYCOL PUMP - (BY OTHERS)                | 34          | 1   | ्राम्स         | HOT PLATE, 6-BURNER                    |
| 7.1         | 1   | Х         | WALL SHELF (BY OTHERS)                   | 35          |     | -              | OVERSHELF                              |
| 8           | LT  | Х         | BAG-N-BOX - (BY OTHERS)                  | 36          | 1   | ान्त           | GRIDDLE                                |
| 9           | 2   | -         | WORKTABLES                               | 37          | 1   |                | CHEESE MELTER                          |
| 10          | LT  | -         | WALL GRID SHELVING                       | 38          | 1   |                | FRYERS, BATTERY OF 3                   |
| 11          | 1   | -         | SUCER                                    | 39          | 1   | -              | HEAT LAMP                              |
| 12          | LT  | _         | STORAGE SHELVING                         | 40          | 1   | -              | WORKTABLE                              |
| 13          | 1   | -         | WALK-IN COOLER                           | 41          | 2   | -              | WAFFLE BAKERS                          |
| 13.1        | 2   | -         | COOLER EVAPORATOR                        | 42          | 1   | -              | UNDERCOUNTER FREEZER                   |
| 13.2        | 1   | -         | COOLER REMOTE COMPRESSOR                 | 43          | 1   |                | TOASTER                                |
| 14          | 2   | -         | PAN RACKS                                | 44          | -   |                | OPEN #                                 |
| 15          | LT  | -         | COOLER SHELVING                          | 45          | 1   | -              | LANDING TABLE                          |
| 16          | 1   | -         | DOUBLE CONVECTION OVEN                   | 46          | 1   | -              | WORKTABLE                              |
| 17          | 1   | Х         | EXHAUST HOOD & SYSTEMS - (BY OTHERS)     | 47          | 2   | Х              | PRESSURE FRYERS                        |
| 18          | 1   | -         | 6-BURNER HOT PLATE                       | 48          | 1   | Ę              | BREADING STATION                       |
| 19          | 1   | -         | WORKTABLE                                | 50          | 1   |                | WORKTABLE                              |
| 20          | -   | -         | OPEN #                                   | 51          | 1   | -              | BROILER - (WOOD)                       |
| 21          | 1   | -         | MIXER                                    | 52          | 1   | X              | EXHAUST HOOD, FAN & MUA/ FIRE SYSTEM - |
| 21.1        | 1   | -         | MIXER STAND, MOBILE                      | 53          | 12  | -              | OPEN #                                 |
| 22          | 1   | -         | PREP TABLE W/ SINKS, FAUCET & CAN OPENER | 54          | 1   | -              | DOUGH SHEETER                          |
| 23          | 2   | -         | WALL GRID SHELVING                       | 55          | 1   | -              | TOASTER - (CONVEYOR)                   |
| 24          | 1   | Х         | HAND SINK - (BY OTHERS)                  | 56          | 1   |                | DRAWERWARMER                           |
| 24.1        | 2   | Х         | HAND SINKS - (BY OTHERS)                 | 57          | 1   | ~ <u>~</u>     | REFRIGERATOR, SANDWICH/ SALAD PREP     |
| 25          | 1   | -         | REACH-IN REFRIGERATOR                    | 58          | 1   | 7 <b>1</b>     | MICROWAVE                              |
| 26          | 1   | -         | REACH-IN FREEZER                         | 59          | 1   | -              | WORKTABLE                              |
| 27          | 1   | Х         | ICE MACHINE - (BY OTHERS)                | 60          | 1   | -              | HOT FOOD WELL                          |
| 27.1        | 1   | X         | ICE BIN - (BY OTHERS)                    | 61          | 1   |                | HOT FOOD TABLE                         |

|              |  | KITCHEN  | ELECTRICAL                    |                          |                    | F              | LUMBING             |       |   |           |                   |                       |  |   |                 |
|--------------|--|--|-------------------------------|--------------------------|--------------------|----------------|---------------------|-------|---|-----------|-------------------|-----------------------|--|---|-----------------|
|              |  |  |                               |                          |                    |                | SUPPLY              |       | DRAINS                                  |           | GAS               |                       |  |   | —               |
| ITEM NUMBER  | QTY<br>BY VENDOR   | DESCRIPTION  | BSEHA AMPS CIRCUIT            | J-BOX<br>DIRECT<br>C & P | NEMA               | AFF            | COLD "A"<br>HOT "B" | AFF   | LOCATIONS<br>DIRECT "C"<br>INDIRECT "C" | FF S      | BTU "D"           | LOCATIONS<br>VIEN     | ELECTRICAL NOTES   | PLUMBING NOTES  | ITEM NUMBER     |
| 1            | 1 - WAI  | K-IN BEER COOLER   |                               | JB X -                   | - 1                | DFA -          |                     | -     |   |           | , <b>1</b> 0%     |                       | FOR LIGHTS & HEATERS - REFER TO MFG'S SHOP DWGS. FOR DETAILS                   | -   | 1               |
| 1.1          |  |  | 120 1 1.6 -                   | JB X -                   | - 1                | DFA -          |                     | -     | FS                                      |           |                   |                       |  | PC TO EXTEND INDIRECT WASTES TO FLOOR SINK/ REFER TO MFG'S SHOP DWGS FOR DETAIL                     | <u>_S 1.1</u>   |
| 1.2<br>2     |  | R COOLER REMOTE COMPRESSOR<br>RAGE SHELVING                    | 208 1 7.4 -                   | JB X -                   | - 1                | PLAN -         |                     | -     |   |           | _                 |                       | EC TO PROVIDE DISCONNECT IF NECESSARY - REFER TO MFG'S SHOP DW GS. FOR DETAILS | -   | <u> </u>        |
| 2.1          |  | RACKS  |                               |                          |                    |                |                     | -     |   |           | -                 |                       | -  | -   | 2.1             |
| 3            | OPE  |  |                               |                          |                    |                |                     | -     |   |           | -                 | :- :-                 | -  | -   | 3               |
| 4            |  | IPRESSOR RACK, 2-TIER<br>T MARINATOR, MOBILE                   | 120 1 5.0 -                   | X                        | 6-15P 1            | 12" -          |                     | -     |   |           |                   |                       | -  |   | 4<br>5          |
| 6            | LT X CO2   | - (BY OTHERS)  | 2 8 8 2                       |                          | · · ·              |                |                     | 2     | a a a                                   | u U       |                   | 14 A                  | -  | -   | 6               |
| 7            |  |  | 120 1 - "20"                  | X                        | 5-20P 1            | 96" -          |                     | -     |   |           | -                 |                       | -  |   | 7               |
| 7.1<br>8     |  | L SHELF (BY OTHERS)<br>-N-BOX - (BY OTHERS)                    | 120 1 - "20"                  | X                        | 5-20P 1            |                |                     | -     |   |           | -                 |                       | -<br>VERIFY ALL ROUGH-IN REQUIREMENTS  | VERIFY ROUGH-IN REQUIREMENTS W/ EQ.   | <u> </u>        |
| 9            | 2 - WO   | RKTABLES   |                               |                          |                    |                |                     | -     |   |           |                   |                       | -  | -   | 9               |
| 10           |  | L GRID SHELVING  |                               |                          |                    |                |                     | -     | <u> </u>                                |           | _                 |                       | -  | -   | 10              |
| 11<br>12     | 1 - SLIC   | ER<br>RAGE SHELVING  | 120 1 2.0 -                   | X                        | <u>5-15P</u> 1     | 48" -          |                     | -     |   |           |                   |                       | -  | -   | <u>11</u><br>12 |
|              |  | K-IN COOLER  | 120 1 - *15.0*                | JB X -                   | - 1                | SFC            |                     | -     |   | -         | -                 |                       | FOR LIGHTS & HEATERS - REFER TO MFG'S SHOP DWGS. FOR DETAILS                   | -   | 13              |
| 13.1         | 2 - COC  | LER EVAPORATOR   | 120 1 1.6 -                   | JB X -                   |                    | SFC            |                     | -     | FS                                      |           |                   |                       | -  | PC TO EXTEND INDIRECT WASTES TO FLOOR SINK/ REFER TO MFG'S SHOP DWGS FOR DETAIL                     | LS 13.1         |
| 13.2<br>14   | 1 - COC<br>2 - PAN   | DLER REMOTE COMPRESSOR   | 208 1 11.4 -                  | JB X -                   | - 1                | PLAN -         |                     | -     |   |           |                   | <u> </u>              | EC TO PROVIDE DISCONNECT IF NECESSARY - REFER TO MFG'S SHOP DW GS. FOR DETAILS | -   | 13.2            |
|              |  | DLER SHELVING  |                               |                          |                    |                |                     | _     |   |           | _                 |                       | -  | -   | 14<br>15        |
| 16           | 1 - DOL  | BLE CONVECTION OVEN  | 120 1 2) X 6.0 -              | X                        | ( 5-15P 2          | 24"/ 48" -     |                     | -     | <u>-</u>                                | - 3/4     | 100,000           | 1 24"                 |  | KEC TO PROVIDE QUICK DISCONNECT   | 16              |
| 17           |  | AUST HOOD & SYSTEMS - (BY OTHERS)<br>JRNER HOT PLATE           |                               |                          |                    |                |                     | -     |   |           | - 143,000         | <br>1 24"             | REFER TO MECH / ELEC DRAWINGS; VERIFY LOADS.                                   | VERIFY ALL ROUGH-IN REQIREMENTS   | 17              |
| 18<br>19     |  | RKTABLE  |                               |                          |                    |                |                     | -     |   | - 3/4<br> | - 143,000         | 1 24"                 | -  | KEC TO PROVIDE QUICK DISCONNECT   | <u>18</u><br>19 |
| 20           | OPE  |  |                               |                          |                    |                |                     | -     |   |           | -5                | i- i-                 | -  | -   | 20              |
| 21           | 1 - MIX  | ER<br>ER STAND, MOBILE   | 120 1 6.0 -                   | X                        | ( 5-15P 1          | 48" -          |                     | -     |   |           | -0                | 2 <b>-</b> 2 <b>-</b> | -  | -   | 21              |
| 21.1<br>22   |  | P TABLE W/ SINKS, FAUCET & CAN OPENER                          |                               |                          |                    |                | 1/2" 1/2"           | - 14" | FS                                      |           | -                 |                       | -  | -<br>PC TO EXTEND INDIRECT WASTES TO FLOOR SINK   | 21.1            |
| 23           | 2 - WAI  | L GRID SHELVING  | <u> </u>                      | 6 31 6                   | a <u>a</u> 14      |                | - U _               | 2     | 3 5 3 5                                 | L L       |                   | 14 A                  | -  | -   | 23              |
| 24           |  | D SINK - (BY OTHERS)   |                               |                          | -                  |                | 1/2" 1/2"           |       |   | - "8      |                   | ii                    | -  | -   | 24              |
| 24.1<br>25   |  | D SINKS - (BY OTHERS)<br>CH-IN REFRIGERATOR                    | 120 1 6.0 -                   | X                        | 5-15P 1            | 88" -          | 1/2" 1/2"           | -     | 2 2 - 1                                 |           |                   |                       | -  | -   | 24.1<br>25      |
| 26           | 1 - REA  | CH-IN FREEZER  | 120 1 10.0 -                  | 7 7 7                    | ( 5-15P 1          | 88" -          |                     | -     |   |           | -                 |                       | 5  | -   | 26              |
| 27           |  | MACHINE - (BY OTHERS)<br>BIN - (BY OTHERS)                     | 208 1 15.9                    | JB X -                   | - 1                | 72" 3/4        | 4"                  | -     | 1 - FS                                  |           | <u>1</u>          |                       | EC TO CONNECT TO REMOTE CONDENSER (ITEM 27.3) ON ROOF.                         | PC TO EXTEND INDIVIDUAL INDIRECT WASTES TO FLOOR SINK   | 27              |
| 27.1<br>27.2 |  | TER FILTER (BY OTHERS)   |                               |                          |                    |                | 3/4" -              | - 72" | FS                                      |           | -                 |                       | -  | PC TO EXTEND INDIVIDUAL INDIRECT WASTES TO FLOOR SINK<br>PC TO EXTEND FILTERED WATER TO ICE MACHINE | 27.1<br>27.2    |
| 27.3         | 1 X REM  | OTE COMPRESSOR (BY OTHERS)                                     | VERIFY                        | Y W/ VENDOR              |                    | -              |                     | -     |   |           | -                 |                       |  |   | 27.3            |
| 28           |  |  |                               |                          |                    |                |                     | -     | - 3" - 5                                | SU -      | -                 |                       | -  |   | 28              |
| 29<br>30     |  | SPEED VENTLESS OVEN  | 208 1 6.2 KW -<br>120 1 3.2 - | X                        | 6-30P 1            | 48" -<br>16" - |                     |       |   | <br>      |                   | <u> </u>              | <del>.</del><br>2  | KEC TO PROVIDE QUICK DISCONNECT   | <u>29</u>       |
| 30.1         | DOL  | BLE OVERSHELF  |                               |                          |                    |                |                     | -     |   |           |                   |                       | -  | -   | 30.1            |
| 31           |  |  |                               |                          |                    |                |                     | -     |   |           | -                 |                       |  |   | 31              |
| 32<br>33     | 4  | AUST HOOD & SYSTEMS - (BY OTHERS)<br>RIGERATED EQUIPMENT STAND | 120 1 4.8 -                   | X                        | 5-15P 1            |                |                     | -     |   |           |                   |                       | REFER TO MECH / ELEC DRAWINGS; VERIFY LOADS.                                   |   | 32<br>33        |
| 34           | 1 - HOT  | PLATE, 6-BURNER  |                               |                          |                    |                |                     | -     |   | - 3/4     | 180,000           | 1 24"                 | -  | KEC TO PROVIDE QUICK DISCONNECT   | 34              |
| 35           | and the second s | RSHELF   |                               |                          |                    |                |                     | -     |   |           |                   |                       | -  |   | 35              |
| 36<br>37     | 10 C   | DDLE<br>ESE MELTER   |                               |                          |                    |                |                     | -     |   |           | 100,000<br>40,000 | 1 24"<br>1 76"        | -  | KEC TO PROVIDE QUICK DISCONNECT<br>DIRECT CONNECT   | 36              |
| 38           |  | ERS, BATTERY OF 3  | 120 1 12.0 -                  | X                        | 5-15P 3            | 16" -          |                     | -     |   |           | 255,000           |                       | -<br>VERIFY ALL ROUGH-IN REQUIREMENTS  | VERIFY ALL ROUGH-IN REQIREMENTS   | 38              |
| 39           | -  |  | 120 1 500 w -                 | X                        | 5-15P 1            | 48" -          |                     | -     |   |           |                   |                       | -  | -   | 39              |
| 40<br>41     |  | RKTABLE<br>FFLE BAKERS   | <br>120 1 1300 w -            |                          | 5-15P 2            | 48" -          |                     | -     |   |           |                   | _                     | -  | -   | 40<br>41        |
| 41           |  | ERCOUNTER FREEZER  | 120 1 2.6 -                   | X                        | 5-15P 2<br>5-15P 1 | 40 -<br>16" -  |                     | -     | <u> </u>                                |           | -                 | -                     | -  |   | 41              |
| 43           |  | STER   | 120 1 15.0 -                  | X                        | (5-15P 1           | 48" -          |                     | H     |   |           | -                 |                       | -  | -   | 43              |
| 44           | OPE  | N #<br>DING TABLE  |                               |                          |                    |                |                     | -     |   |           | (100)<br>(100)    |                       | -<br>  | -   | 44<br>45        |
| 45<br>46     |  | RKTABLE  |                               |                          |                    |                |                     | -     |   |           | _                 |                       | -<br>REFER TO MECH / ELEC DRAWINGS; VERIFY LOADS.                              |   | 40<br>46        |
| 47           | 2 X PRE  | SSURE FRYERS   | 208 3 38.0 -                  | X                        | 5-15P 2            | 16" -          |                     | -     |   | - 3/4     | 80,500            |                       | VERIFY ALL ROUGH-IN REQUIREMENTS   | VERIFY ALL ROUGH-IN REQIREMENTS   | 47              |
| 48           | 1.2  | ADING STATION<br>CH-IN REFRIGERATOR                            | <u></u><br>120 1 6.0 -        |                          |                    |                |                     | -     |   |           | -                 |                       | -  | -   | 48              |
| 49           | I - KEA  |  | 120 1 6.0 -                   | X                        | (5-15P 1           | 88" -          |                     |       |   |           |                   |                       | -  | -   | 49              |

| Foods<br>Foods<br>T<br>oth<br>oth<br>oth | This of the provided of the pr | docum<br>timarku<br>docum<br>tial inf<br>ent of<br>, and t<br>It shall<br>ects or<br>oject w<br>ritten a | Ant, Supplies a<br>CKENB<br>ey, Suite 20<br>rk, KS 6621<br>45.2490<br>USA.com<br>ent contain:<br>ormation, is<br>a profession<br>he property<br>not be use<br>for the exter<br>vithout TriM:<br>approval.<br>Contractors<br>erify existin<br>d condition<br>fore starting<br>and to notif | and Design<br>ERGS<br>0<br>12<br>s<br>s an<br>nal<br>of<br>d on<br>ention<br>ark's<br>s to<br>g<br>s in |
|--|--|--|---|---|
| Tr                                       | iMark c  |  | naterial or o<br>iges.  | detail  |
| DATE<br>1/20/21<br>3/10/21<br>3/23/21    | R<br>NO.<br>-<br>-   | PRE<br>UPD<br>REV  | SIONS<br>ESCRIF<br>LIM. EQ. L<br>ATED EQ.<br>'D BEER C<br>. & COMP.   | AYOUT<br>LAYOUT<br>COOLER   |
|  |  |  |   | Food Service Equipment  |
| <u>PROJEC</u>                            |  |  | 1004  |   |
| SCALE:                                   |  |  | 0/2021  |   |
| DRAWN                                    |  | AS N   | OTED  | ED BY:  |
| DI                                       | RW   |  |   | JL  |
| SHEET                                    | <u>TITLE:</u>  |  |   |   |
|  |  |  | ULE   |   |
| <u>SHEET</u>                             |  |  | 1.1   |   |

THIS DOCUMENT WAS ORGINALLY PRINTED ON A 24" x 36" SIZE SHEET

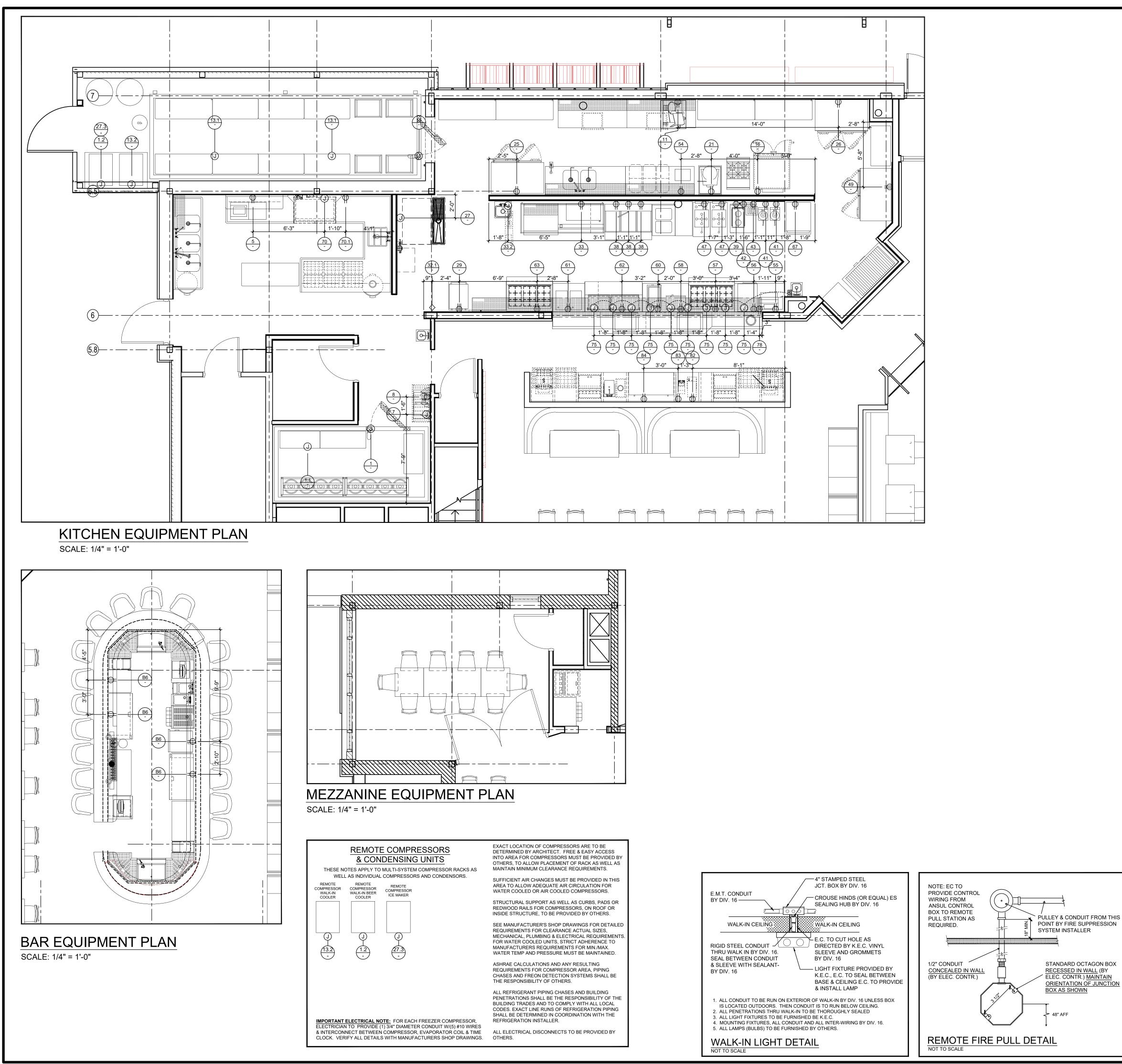
|                    |     |           | KITCHEN  | ELEC    | TRIC  | CAL    |                    |                  |           |               |           |     | PL             | UMBING              | 1     |           |                            |        |            |          |            |            |   | Τ        |
|--------------------|-----|-----------|--|---------|-------|--------|--------------------|------------------|-----------|---------------|-----------|-----|----------------|---------------------|-------|-----------|----------------------------|--------|------------|----------|------------|------------|---|----------|
|                    |     |           |  |         |       |        |                    |                  |           |               |           |     | SU             | PPLY                |       |           | RAINS                      |        |            | GAS      |            |            |   |          |
| I TEM NUMBER       | QTY | BY VENDOR | DESCRIPTION  | VOLTAGE | PHASE | AMPS   | CIRCUIT            | J-BOX            | R         | C & P<br>NEMA | LOCATIONS | AFF | FILTERED       | COLD "A"<br>HOT "B" | AFF   | LOCATIONS | DIRECT "C"<br>INDIRECT "C" | AFF    | SIZE       | BTU "D"  | LOCATI ONS | AFF        | ELECTRICAL NOTES  |          |
| 50                 | 1   | -         | WORKTABLE  |         | -     | -      |                    | -                | -         |               | -         | -   | -              |                     | -     | -         |                            | -      | -          | -        | -          | -          | -   | -        |
| 51                 | 1   | -         | BROILER - (WOOD)                                   | -       | -     | -      | -                  | -                | -         |               | -         | -   | -              |                     | -     | -         |                            | -      | -          | -        | -          | -          | -   | -        |
| 52                 | 1   |           | EXHAUST HOOD, FAN & MUA/ FIRE SYSTEM - (BY OTHERS) | -       | -     | -      | -                  | -                | -         |               | -         | -   | -              |                     | -     | -         |                            | -      | -          | -        | -          | -          | VERIFY ALL ROUGH-IN REQUIREMENTS                              | VEF      |
| 53                 | -   | -         | OPEN #   | -       | -     | -      | -                  | -                | -         |               |           |     |                |                     | -     | _         |                            |        | -          | -        |            |            | -   |          |
| 54                 | 1   | -         | DOUGH SHEETER                                      | 120     | 1     | 370 W  |                    | -                | 2         | X 5-15        | P 1       | 48" | 1 2            | 12 2                | -     | 2         |                            | _      | -          | 2        | <u>ii</u>  | 12         | -   |          |
| 55                 | 1   | -         | TOASTER - (CONVEYOR)                               | 208     | 1     | 13.4   |                    | ~                | 2         | X 6-20        | P 1       | 48" | <u>i</u>       | 14 Q                | ~     |           |                            |        | -          | 2        | - di       | 14         | E.C. TO PROVIDE CORD & PLUG; KEC TO PROVIDE SS WALL FLASHING. |          |
| 56                 | 1   | -         | DRAWER WARMER                                      | 120     | 1     | 7.5    | -                  |                  | <u>, </u> | X 5-15        | P 1       | 16" | 8 - <u>6</u> 2 |                     |       |           |                            | -      | -          | -        | <u>.</u>   | -          | -   | -        |
| 57                 | 1   | ÷         | REFRIGERATOR, SANDWICH/ SALAD PREP                 | 120     | 1     | 4.0    | <u></u>            | -                | μ.        | X 5-15        | P 1       | 16" | 1 - E          |                     | -     | -         |                            |        | -          | L.       | <u>.</u>   | -          | -   | <u> </u> |
| 58                 | 1   | -         | MICROWAVE  | 120     | 1     | 13.4   |                    | -                | -         | X 5-15        | P 1       | 16" | 4              | -                   | -     |           | - 4                        |        | -          | L.       | 1          | -          | -   |          |
| 59                 | 1   | -         | WORKTABLE  | -       |       | -      | -                  | -                | -         |               | -         | -   | 4              |                     | -     | -         |                            | -      | -          | _        | 4          | -          | -   | -        |
| 60                 | 1   | -         | HOT FOOD WELL                                      | 120     | 1     | 10.0   | 53-                | -                | -         | X 5-15        | P 1       | 48" | -              |                     | -     | -         |                            |        | -          | -        | a.         | -          | -   |          |
| 61                 | 1   | Û,        | HOT FOOD TABLE                                     | 208     | 1     | 7.2    | -                  | ~                | I.        | X 6-15        | P 1       | 16" | 7 <u>-</u>     |                     |       | -         |                            | _      | -          | -        | -          | ~ <u>~</u> | -   |          |
| 62                 | 1   | ~         | REFRIGERATOR, SANDWICH/ SALAD PREP                 | 120     | 1     | 6.0    |                    | -                | -         | X 5-15        | P 1       | 16" | 7              | -                   | ~     | -         |                            | -      | -          | -        | -          | 14         | -   | -        |
| 63                 | 1   | í.        | REFRIGERATOR, SANDWICH/ SALAD PREP                 | 120     | 1     | 6.0    |                    | -                | -         | X 5-15        | P 1       | 16" | -              |                     | -     | -         |                            | _      |            | -        | -          | -          | -   | -        |
| 64                 | 1   | -         | CLEAN DISHTABLE                                    | -       | -     | -      | - Tr               |                  | -         |               | _         | -   | -              |                     |       | -         |                            | -      | -          | -        | -          | -          | -   | -        |
| 65                 | 2   | -         | OVERSHELF  | -       | -     | -      |                    | -                | -         |               | -         | -   | _              |                     | -     | -         |                            | -      | -          | -        | -          | -          | -   | -        |
| 66                 | 1   | -         | POT RACK   | -       | -     | -      | -                  | -                | -         |               | -         | -   | _              |                     | -     | -         |                            | -      | -          | -        | -          | -          | -   | -        |
| 67                 | 1   | -         | MOBILE WARMER                                      | 120     | 1     | 17.4   | -                  | -                | -         | X 5-15        | P 1       | 12" | ×              |                     | _     | -         |                            | _      | -          | -        | -          | -          | -   | _        |
|                    | LT  | -         | UTILITY RACKS                                      | -       | -     | -      | -                  | -                | -         |               |           | -   |                |                     | _     | -         |                            |        | -          | -        | -          | -          | -   | -        |
| 69                 | 1   |           | SOILED DISHTABLE                                   |         | -     | -      |                    |                  | 2         |               | _         | 1   |                | 12 2                |       |           | - FS                       | -      | _          | 2        | 2          | -          | -   | PC       |
| 69.1               | 1   |           | DOUBLE SLANT RACK                                  | -       | -     | -      |                    |                  | -         |               | _         | -   | 2              |                     |       | _         |                            |        | _          | _        | 4          |            | -   | <u> </u> |
| 69.2               | 1   |           | PRE-RINSE UNIT                                     | -       | -     | -      | -                  |                  | -         |               |           |     | -              | 1/2" 1/2            | -     | 1         |                            | -      | -          | <u>_</u> | _          | _          | -   | _        |
| 70                 | 1   |           | DISHMACHINE - (BY OTHERS)                          | 208     | 3     | 48.75  | ~ <u>~</u>         |                  | х         |               | 1         | 66" |                | - 3/4               |       | _         | - FS                       |        | _          | L.       |            | -          | VERIFY ALL ROUGH-IN REQUIREMENTS                              | VEF      |
| 70.1               | 4   |           | DRAIN TEMPERING KIT - (BY OTHERS)                  | 120     | 1     | VERIFY |                    |                  | x         |               | 4         | 8"  |                | - 1/2               |       | -         |                            | 1)<br> | -          |          |            | (1         | VERIFY ALL ROUGH-IN REQUIREMENTS                              | VEF      |
| 71                 | 1   |           | CONDENSATE HOOD & SYSTEMS - (BY OTHERS)            | -       | -     | -      | ,<br>5 <del></del> | -                | -         |               |           | -   |                |                     |       | _         |                            | 4      |            | _        |            | 1          | VERIFY ALL ROUGH-IN REQUIREMENTS                              | VEF      |
| 72                 | 4   |           | 3-COMPARTMENT SINK                                 | 4 C C   | -     | -      |                    |                  | -         |               |           |     |                |                     |       | _         | - FS                       | 2      |            | _        |            | -          |   | PC       |
| 72.1               | 1   |           | PRE-RINSE W/ FAUCET                                |         | -     | -      | -                  |                  |           |               |           |     |                | 1/2" 1/2            |       |           | - 10                       |        |            |          |            |            |   |          |
| 72.2               | 1   |           | FAUCET   | _       | -     | -      |                    |                  | _         |               |           |     | -              | 1/2" 1/2            |       |           |                            | -      | -          | -        |            | _          | -   | 1        |
| 73                 | 2   |           | DISH CABINET/ EXPO COUNTER W/ OVERSHELF            | -       |       | -      |                    |                  | -         |               |           |     |                |                     |       | -         |                            | -      | -          |          |            |            | -   | -        |
| 72.2               | 4   |           | FAUCET   | -       | -     | _      |                    | -                | -         |               | -         | -   |                | 1/2" 1/2            |       |           |                            |        | -          | -        |            | -          | -   | _        |
|                    | 3   |           | INGREDIENT BINS                                    | -       |       | -      |                    |                  |           |               | -         | 1   |                |                     |       |           |                            | -      | -          | -        | -          |            | -   |          |
|                    |     |           | DROP DOWN HEAT LAMPS                               | - 100   | 4     | 375 W  |                    | -<br>JB          | -         |               | -<br>9    |     | -              |                     |       | -         |                            | 1      |            | -        |            |            | EX TEND TO WALL SWITCH  |          |
|                    | 9   |           | DROP-IN COLD PANS                                  | 120     |       | 8.0    |                    | JD               |           |               |           | -   | · -            |                     | -     |           |                            |        |            |          | -          |            | EXTEND TO WALL SWITCH   | -        |
|                    | 2   |           | DRAWER WARMER                                      | 120     | 1     | 3.8    |                    | -                |           | X 5-15        |           |     |                |                     |       | _         |                            |        | -          | -        |            |            | -   | PC       |
| 77                 | 1   |           | COOKER/ WARMER                                     | 120     | 1     |        |                    | ~                |           | X 5-15        |           | 16" |                |                     |       | _         |                            | -      | -          | -        | -          |            | -   |          |
| 78                 | 1   |           | POS UNITS - (BY OTHERS)                            | 120     | 1     | 8.3    |                    | -                |           | X 5-15        | P 1       | 16" |                |                     | -     | -         |                            |        | -          | -        | -          |            | -   | _        |
|                    | LT  | Sector-   |  | -       | -     | -      |                    | -                | -         |               | -         | -   | -              |                     | -     | -         |                            | -      | -          | -        | -          | -          |   |          |
|                    | LT  |           |  |         | -     | -      | -                  |                  | -         |               | -         | -   | -              |                     |       | -         |                            | -      | -          | -        | -          | -          | -   | -        |
|                    | 2   | 100.045   | SODA/ ICE DISPENSER - (BY OTHERS)                  | 120     |       | -      | *15.0*             |                  |           | X 5-20        | 1         | 16" | 11 V.          | 1/2" -              | 16"   |           | - FS                       | -      | -          | <u>_</u> | 4          |            | VERIFY ALL ROUGH-IN REQUIREMENTS                              | VEF      |
| 82                 | 1   |           | COFFEE/ TEA BREWER - (BY OTHERS)                   | 208     | 1     | -      | *20.0*             | -                |           | X 5-20        |           | 42" |                | 1/2" -              | 48"   | 1         |                            |        |            | -        | -          |            | VERIFY ALL ROUGH-IN REQUIREMENTS                              | VEF      |
| 83                 | 1   |           | COFFEE GRINDER - (BY OTHERS)                       | 120     | 1     | -      | *15.0*             | -                |           | X 5-20        |           | 42" |                |                     |       | -         |                            |        | -          | -        |            |            | VERIFY ALL ROUGH-IN REQUIREMENTS                              | VEF      |
| 84                 | 1   |           | UNDERCOUNTER REFRIGERATOR                          | 120     | 1     | 3.2    | 2                  | ~                | -         | X 5-15        | P 1       | 16" | -              |                     |       | H.        |                            |        | ~          | -        |            | <u>~</u>   | -   | _        |
| 85                 | 1   | -         | BEVERAGE COUNTER                                   | -       | ~     | -      |                    |                  | -         |               |           |     | -              | 1/2' 1/2            | " 16" | 1         | 1-1/2" FS                  | 16"    | 1          | -        | 87         | 3=         | -   | -        |
|                    |     |           |  |         |       |        | -                  | $\left  \right $ |           |               | _         | _   | _              |                     | _     | _         |                            |        | _          |          |            | -          |   | _        |
| Sector contraction | 1.2 |           |  |         |       |        |                    | +                |           |               |           |     |                |                     |       |           |                            |        | <i>1</i> . |          |            |            |   | -        |
| 100                | 1   |           | BEVERAGE COUNTER W/ RACK SLIDES                    | -       | -     |        | 3. <b></b>         | -                | -         |               | -         | -   | -              |                     | -     | -         |                            |        | -          | -        | -          | -          |   | -        |
| 101                | 1   | Х         | SODA DISPENSER W/ICE BIN - (BY OTHERS)             |         | -     | -      | 5=                 | ~                |           |               | <u>1</u>  | 104 | <u></u>        |                     | -     | <u>_</u>  | 1 FS                       |        | -          | -        | 44         |            | VERIFY ALL ROUGH-IN REQUIREMENTS                              | VEF      |

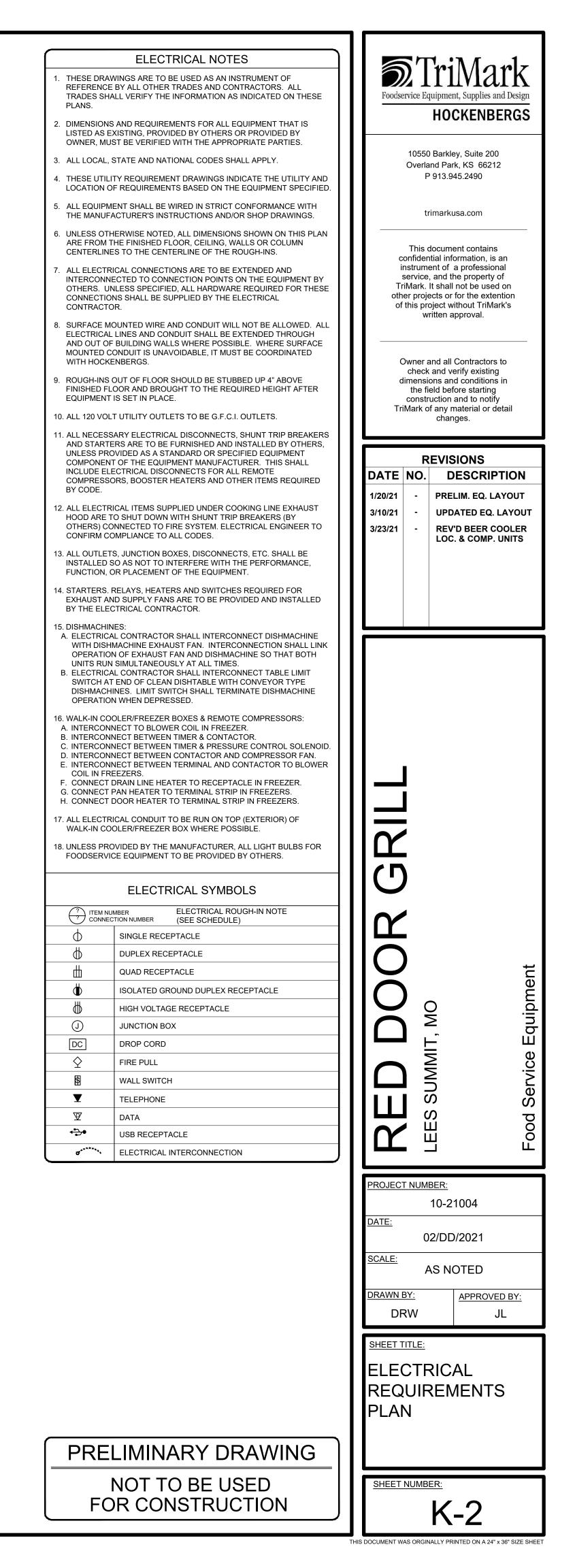
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|---------------------------------|-----------------------------|---------|--------------------------|---------|-----------------|---------------|----------------|------|----------|-------------|------------|----------------------------|---------------------|-------------|----------|-----------|--|--------------|
|                                 | BAR                         | ELECT   | RICAL                    |         |                 |               |                | F    | LUMBIN   | IG          |            |                            |                     |             |          |           |  | 1            |
|                                 |                             |         |                          |         | n               |               |                |      | SUPPLY   |             | DF         | RAINS                      |                     |             | GAS      |           |  |              |
| ITEM NUMBER<br>QTY<br>BY VENDOR | DESCRIPTION                 | VOLTAGE | AMPS                     | CIRCUIT | J-BOX<br>DIRECT | C & P<br>NEMA | LOCATIONS      |      | COLD "A" | "B" TOH ALL | LOCATIONS  | DIRECT "C"<br>INDIRECT "C" | AFF                 | SIZE        | BTU "D"  | LOCATIONS | ELECTRICAL NOTES PLUMBING NOTES  | ITEM NUMBER  |
| B1 4 -                          | UNDERBAR CORNER DRAINBOARDS | -       |                          | -       |                 |               | -              |      | -        |             | <u>1</u> 1 | - FS                       | 11 <u>-1</u> -1     | -           | -        |           | PC TO EXTEND INDIRECT WASTES TO FLOOR SINK   | B1           |
| B2 2 -                          | UNDERBAR COCKTAILICE BINS   | _       |                          |         |                 | -             |                | μ    | -        |             |            | - FS                       | 11 <u>-11</u> -1    | -           |          |           | PC TO EXTEND INDIRECT WASTES TO FLOOR SINK   | B2           |
| B2.1 2 -                        | UNDERBAR SPEEDRAILS         | -       |                          |         |                 |               | -              |      | -        |             |            |                            | 12-03               | I.          |          |           |  | B2.1         |
| B2.2 2 X                        | SODA GUNS - (BY OTHERS)     | -       | -23                      |         |                 |               | :. <del></del> |      | -        |             |            | -                          | 23 <del>55</del> 23 | <del></del> | -        | -         | -  | B2.2         |
| B3                              | OPEN #                      | -       |                          | -       |                 |               |                |      | -        |             | 1          | - FS                       |                     | -           | -        |           | STUB-UP IN BAR DYE-WALL PC TO EX TEND INDIRECT WASTES TO FLOOR SINK / STUB-UP WATERS IN BAR DYE-WALL | B3           |
| B4 2 -                          | UNDERBAR DRYWASTE           | -       | 19 <b>4</b> 0 8 <b>4</b> | -6      |                 | -             | -              |      | -        |             | -          |                            | . <del></del>       | -           | -        | -         |  | <b>B</b> 4   |
| B5 1 -                          | UNDERBAR GLASS RACK CABINET | 2       |                          | -       |                 |               | 9 <u>23</u>    | ia   | -        |             |            | - FS                       |                     | -           | <u> </u> | 21 12     |  | <b>B</b> 5   |
| B6 2 -                          | UNDERBAR REFRIGERATORS      | 120     | 1 2.75                   | -       | 2               | X 5-15P       | 1              | SU - | - E      | 2 2         |            | <u></u>                    |                     | 121         |          | • 12      | STUB-UP IN BAR DYE-WALL  | B6           |
| B7                              | OPEN #                      | _       |                          |         |                 |               | -              | -    | i i i    |             | -          |                            | 19 <del>4</del> 0   | -           | -        |           | -  | <b>B7</b>    |
| B8 1 X                          | GLASS WASHER (BY OTHERS)    | 120     | 1 16.0                   | *20.0*  |                 |               | -              | -    | -        |             |            | - FS                       |                     | H           | -        |           | VERIFY ALL ROUGH-IN REQUIREMENTS PC TO EXITEND INDIRECT WASTES TO FLOOR SINK                         | B8           |
| B9 1 -                          | UNDERBAR DUMP SINK          | -       | 140 (He                  | -       |                 |               | -              | -    | 1/2" 1   | /2" SU      | 1 1        | -1/2" SU                   |                     | H           | -        |           | - PC TO EX TEND INDIRECT WASTES TO FLOOR SINK / STUB-UP WATERS IN BAR DYE-WALL                       | B9           |
| B10 1 -                         | UNDERBAR HAND SINK          | -       |                          | -       |                 |               | -              | -    | 1/2" 1   | /2" SU      | 1 1        | -1/2" SU                   | 0                   | -           | -        |           | - PC TO EXITEND INDIRECT WASTES TO FLOOR SINK / STUB-UP WATERS IN BAR DYE-WALL                       | B10          |
| B11 1 -                         | UNDERBAR POS STATION        | -       |                          | -       |                 |               |                |      |          |             | -          | - FS                       |                     | -           | -        |           |  | B11          |
| B12 1 -                         | GLASS FROSTER               | 120     | 1 <u>5.0</u>             | -       |                 | X 5-20P       |                | SU - | -        |             |            |                            | 19 <u>11</u> 01     |             | <u></u>  |           |  | B12          |
| B13 2 -                         | 3-TIER SHELF UNIT W/ MATS   | -       | 679 87                   |         |                 |               | -              |      | -        |             | -          | - FS                       | -                   | -           | -        |           |  | B13          |
| B14 LT X                        | POS UNITS - (BY OTHERS)     | _       | 2 -                      | 2       |                 |               | -              |      | -        |             | -          |                            | -                   | -           | -        |           |  | B14          |
| B15 1 -                         | BEER DISPENSING HEAD        | -       |                          | -       |                 |               | -              |      | -        |             | -          |                            | <del></del>         | -           | -        |           |  |              |
| B15.1 1 -                       | DRIP PAN                    |         |                          | _       | 2               | 3 12          | 12             | ia   | -        |             | -          | - FS                       |                     | 12          |          | 2 2       | - PC TO EX TEND INDIRECT WASTES TO FLOOR SINK  | B15<br>B15.1 |

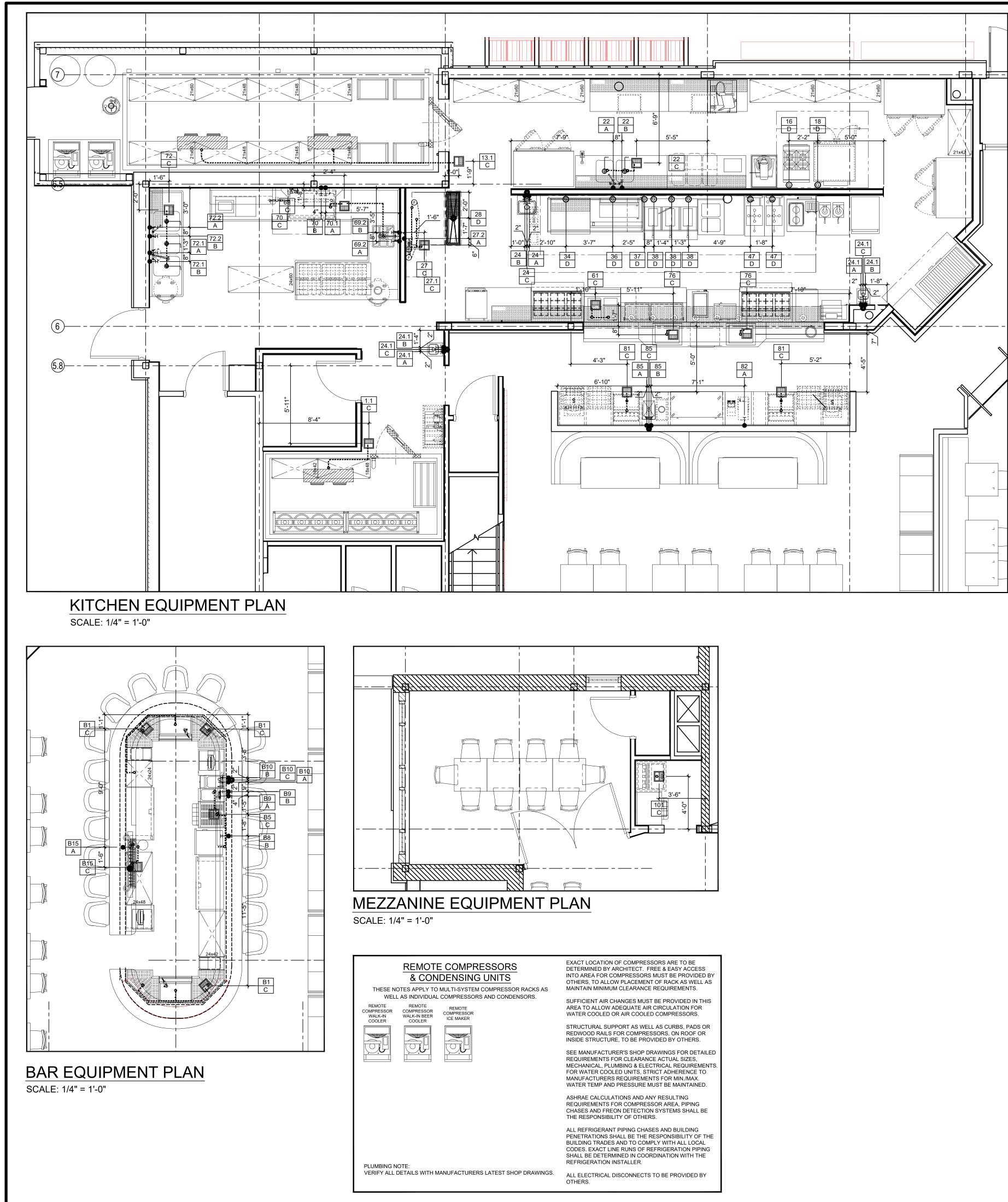
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| PLUMBING NOTES                                       | ШM              |
|  | 50              |
|  | 50              |
| ERIFY ALL ROUGH-IN REQIREMENTS                       | 52              |
|  | 53              |
|  | 54              |
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|  | 57              |
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|  | 59              |
|  | 60              |
|  | 61              |
|  | 62<br>63        |
|  | 64              |
|  | 65              |
|  | 66              |
|  | 67              |
|  | 68              |
| C TO EXTEND INDIVIDUAL INDIRECT WASTES TO FLOOR SINK | 69              |
|  | 69.1            |
|  | <u>69.2</u>     |
| ERIFY ALL ROUGH-IN REQIREMENTS                       | 70              |
| ERIFY ALL ROUGH-IN REQIREMENTS                       | 70.1            |
| ERIFY ALL ROUGH-IN REQIREMENTS                       | 71              |
| C TO EXTEND INDIRECT WASTES TO FLOOR SINK            | 72<br>72.1      |
|  | 72.2            |
|  | 73              |
|  | 72.2            |
|  | 74              |
|  | 75              |
| C TO EXTEND INDIRECT WASTES TO FLOOR SINK            | 76              |
|  | 77              |
|  | <mark>78</mark> |
|  | 79              |
|  | 80              |
| ERIFY ALL ROUGH-IN REQUIREMENTS                      | 81<br>82        |
| ERIFY ALL ROUGH-IN REQUIREMENTS                      | 82              |
| ERIFT ALL ROUGH-IN REQUIREMENTS                      | 84              |
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|  | 100             |
| ERIFY ALL ROUGH-IN REQUIREMENTS                      | 101             |

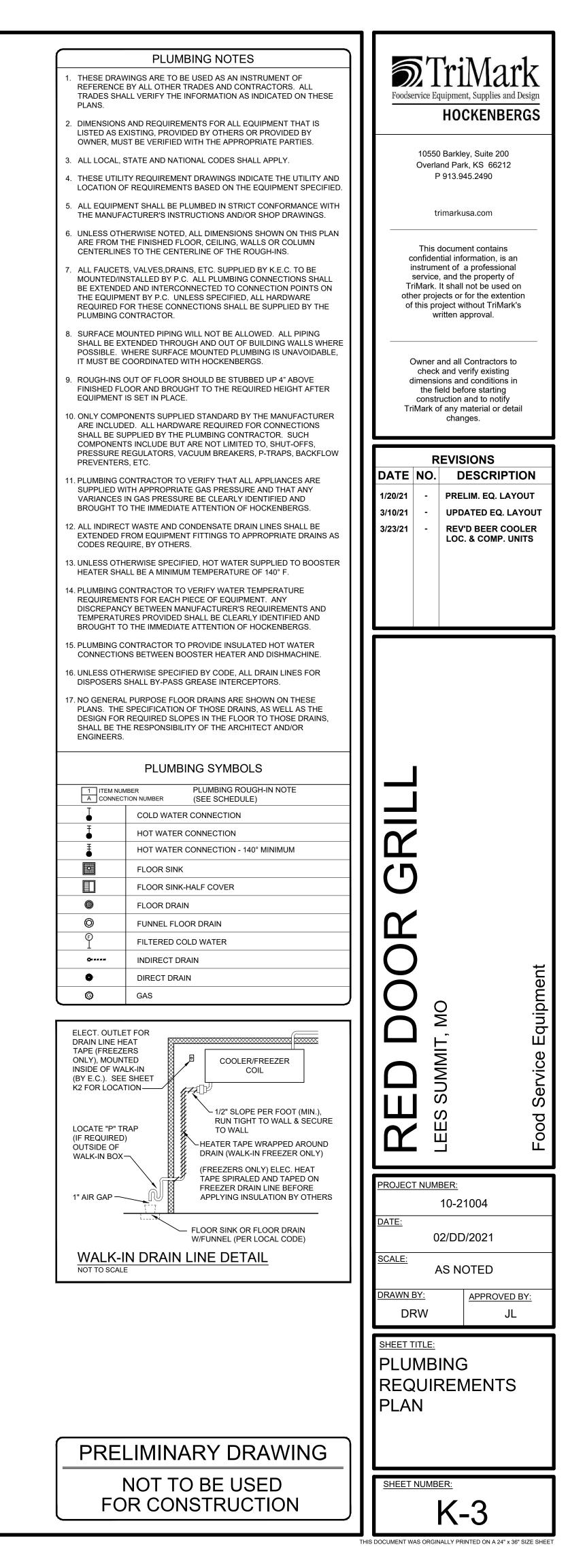
| Foodse                                | ETTIMATK<br>Ervice Equipment, Supplies and Design<br>HOCKENBERGS   |
|---------------------------------------|--|
|                                       | 10550 Barkley, Suite 200<br>Overland Park, KS 66212<br>P 913.945.2490  |
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| d                                     | Owner and all Contractors to<br>check and verify existing<br>limensions and conditions in<br>the field before starting<br>construction and to notify<br>iMark of any material or detail<br>changes.  |
|                                       | REVISIONS  |
| DATE<br>1/20/21<br>3/10/21<br>3/23/21 | NO.DESCRIPTION-PRELIM. EQ. LAYOUT-UPDATED EQ. LAYOUT-REV'D BEER COOLER<br>LOC. & COMP. UNITS   |
| RED DOOR GRILL                        | LEES SUMMIT, MO<br>Food Service Equipment  |
| PROJEC                                | <u>T NUMBER:</u><br>10-21004   |
| DATE:                                 | 02/DD/2021   |
| SCALE:                                |  |
| <u>drawn f</u><br>Df                  | <u>APPROVED BY:</u><br>RW JL   |
| SHEET T                               |  |
| SC                                    | HEDULE   |
| SHEET                                 |  |
| 11                                    | K-1.2  |

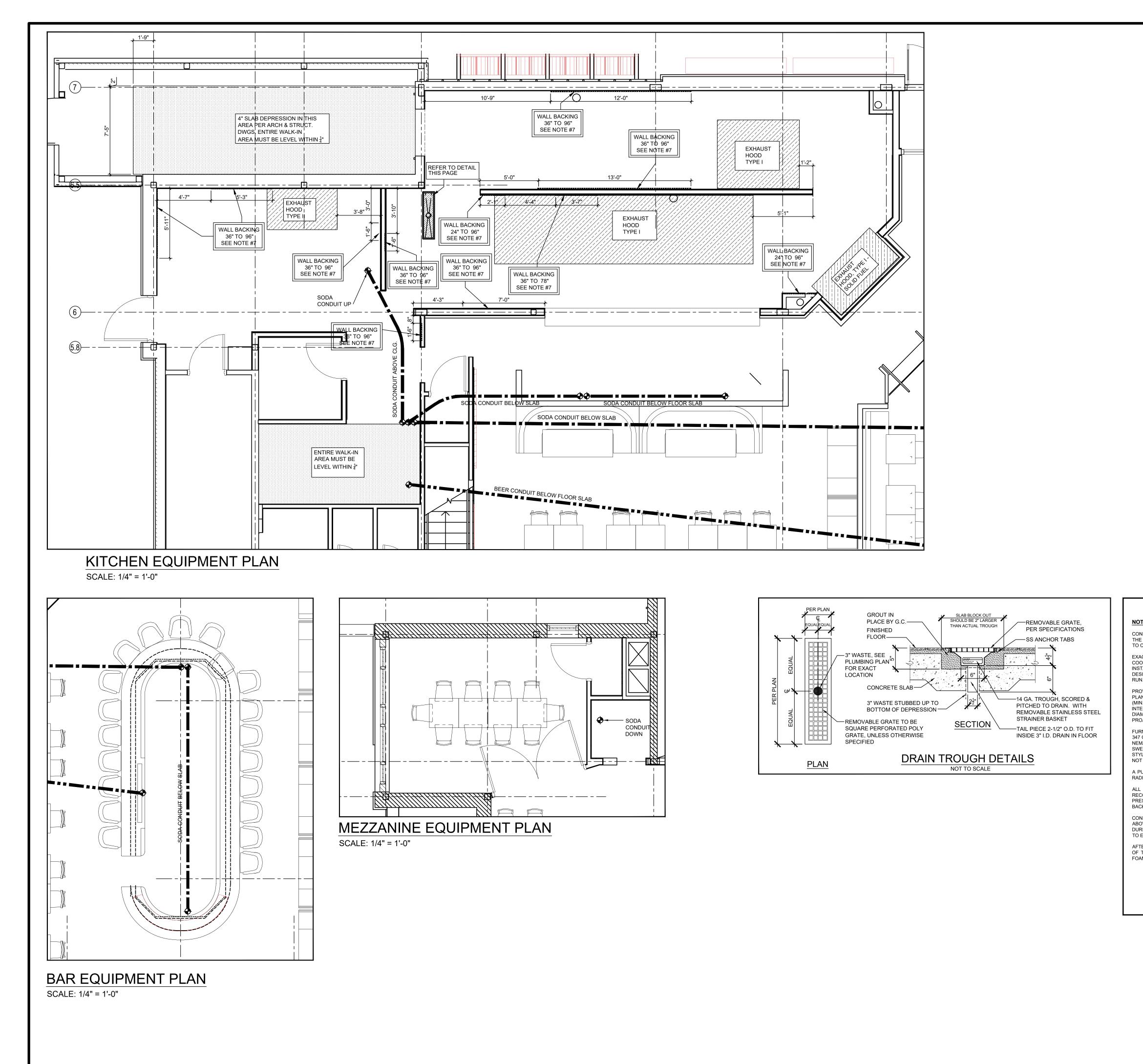
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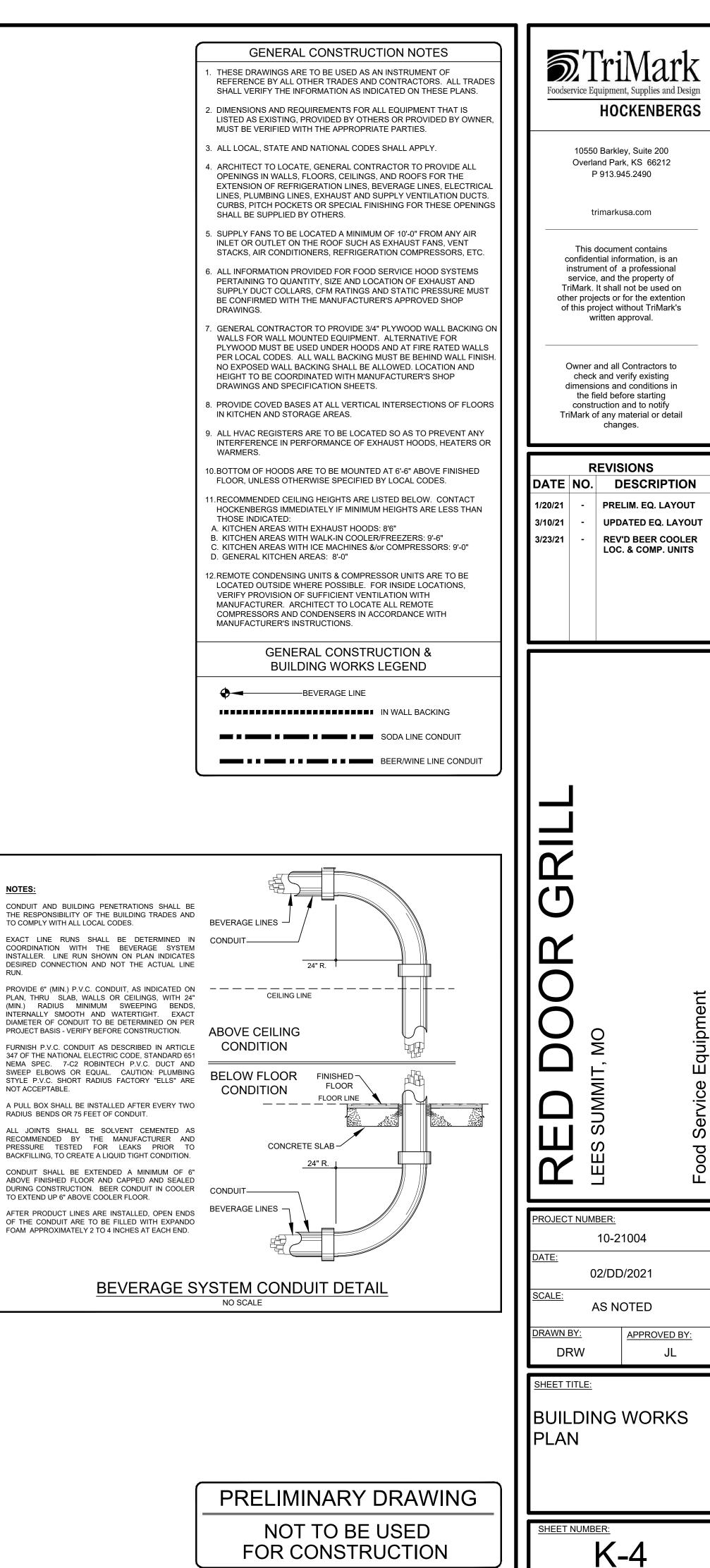












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