

ITEM NO	QTY	EQUIPMENT DISCRPTION	AMPS	VOLTAGE/ PHASE	WIRE SIZE	HEIGHT (AFF)	NOTES
1	2	S/S WORK TABLE	15.0	120V/1#	(3) #12, 1/2".		
2	1	BULK CO2 TANK	15.0	120V/1#	(3) #12, 1/2".	48"	
3	1	PORTABLE OIL FILTER	15.0	120V/1#	(3) #12, 1/2".	20"	
5	1	BAG-IN-BOX SYSTEM	15.0	120V/1#	(3) #12, 1/2".	60"	
11	3	COOLER/FREEZER LIGHTS AND ACCESSORIES	10.0	120V/1#	(3) #12, 1/2".		2
11A	1	BEER COOLER CONDENSER	16.1	208V/1#	(3) #10, 3/4".		
11B	1	BEER COOLER COIL	15.0	120V/1#	(3) #12, 1/2".		
11C	1	COOLER CONDENSER	19.6	208V/1#	(3) #10, 3/4".		
11D	1	COOLER COIL	15.0	120V/1#	(3) #12, 1/2".		
11E	1	FREEZER CONDENSER	20.6	208V/1#	(3) #10, 3/4".		
11F	1	FREEZER COIL	15.0	208V/1#	(3) #12, 3/4".		
11G	1	DRAIN LINE HEATER	15.0	240V/1#	(3) #12, 1/2".		
18	1	FOOD PROCESSOR	12.0	120V/1#	(3) #12, 1/2".	48"	
19	1	FOOD SLICER	4.8	120V/1#	(3) #12, 1/2".	48"	
22	1	PLANTARY MIXER	15.0	120V/1#	(3) #12, 1/2".	48"	
26	2	EXHAUST HOOD SYSTEM	15.0	120V/1#	(3) #12, 1/2".		
33	1	REFRIGERATED EQUIPMENT STAND	6.0	120V/1#	(3) #12, 1/2".	20"	
35	1	UNDERCOUNTER FREEZER	2.6	120V/1#	(3) #12, 1/2".	20"	
36	1	ICE MAKER	11.0	208V/1#	(3) #12, 1/2".	60"	
36.1	1	REMOTE CONDENSER	1.0	208V/1#	(3) #12, 1/2".		
37	1	PREP REFRIGERATOR	5.8	120V/1#	(3) #12, 1/2".	20"	
38	1	PREP REFRIGERATOR	6.0	120V/1#	(3) #12, 1/2".	20"	
39	1	HOT FOOD SERVING COUNTER	18.8	208V/1#	(3) #10, 3/4".	20"	
41	1	REFRIGERATED WORKTOP	2.5	120V/1#	(3) #12, 1/2".	20"	
41.1	1	INDUCTION RANGE	15.0	208V/1#	(3) #12, 1/2".	48"	
43	1	MEGA TOP PREP REFRIGERATOR	5.8	120V/1#	(3) #12, 1/2".	20"	
44	1	HEAT LAMP	18.3	120V/1#	(3) #10, 1/2".	56"	1
45	1	REFRIGERATED WORKTOP	2.5	120V/1#	(3) #12, 1/2".	20"	
46	1	PANINI GRILL	13.3	240V/1#	(3) #12, 1/2".	48"	
48	2	HEAT LAMP	23.3	120V/1#	(3) #12, 1/2".	56"	1
50	1	REFRIGERATED WORKTOP	2.0	120V/1#	(3) #12, 1/2".	20"	
52	1	FOOD PAN WARMER	8.3	120V/1#	(3) #12, 1/2".	48"	
58	1	COMBI GAS OVEN	12.0	120V/1#	(3) #12, 1/2".	48"	
60	1	UNDERCOUNTER REFRIGERATOR	2.5	120V/1#	(3) #12, 1/2".	20"	
64	1	SOAD DISPENSER	2.4	120V/1#	(3) #12, 1/2".	60"	
68	1	DISHWASHER	111.3	208V/3#	(3) #1/0 & (1) #6 GRD, 2".	20"	
80	1	UNDERCOUNTER DISHWASHER	15.0	120V/1#	(3) #12, 1/2".	20"	

1. PROVIDE (2) JUNCTION BOXES, ONE FOR HEAT LAMP AND ONE FOR REMOTE CONTROL ENCLOSURE. PROVIDE DISCONNECT SWITCH ABOVE ACCESSIBLE CEILING, UPSTREAM OF REMOTE CONTROL AND HEAT LAMP. SEE KITCHEN EQUIPMENT DRAWINGS FOR EXACT MOUNTING HEIGHT AND MANUFACTURER'S INSTRUCTIONS FOR EXACT WIRING REQUIREMENTS.
2. PROVIDE CONNECTION TO ALL ACCESSORIES (HEAT TAPE, PRESSURE RELIEF PORT, LIGHT/THERMOMETER SWITCH, VAPOR LIGHT, ETC) PER MANUFACTURER'S INSTRUCTIONS.

1. EQUIPMENT ON SCHEDULE FURNISHED BY OTHERS.
2. EQUIPMENT SUBJECT TO CHANGE, FIELD VERIFY EQUIPMENT W/ OWNER AND ARCHITECT.
3. FIELD VERIFY ELECTRICAL REQUIREMENTS FOR ALL EQUIPMENT.
4. ALL EQUIPMENT SHALL BE INSTALLED PER MANUFACTURER'S SPECIFICATIONS.
5. COORDINATE EXACT LOCATION OF EQUIPMENT WITH OWNER.



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