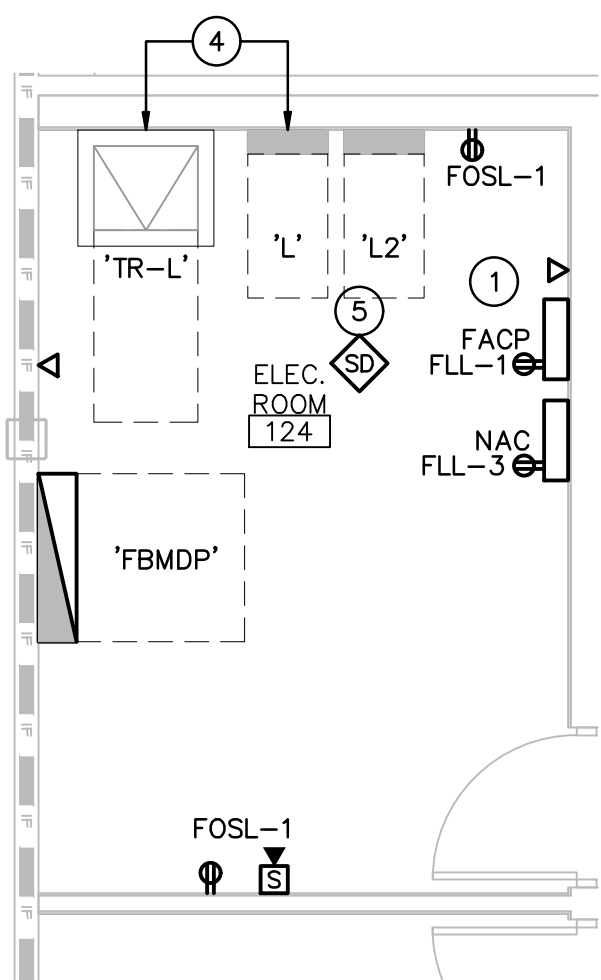
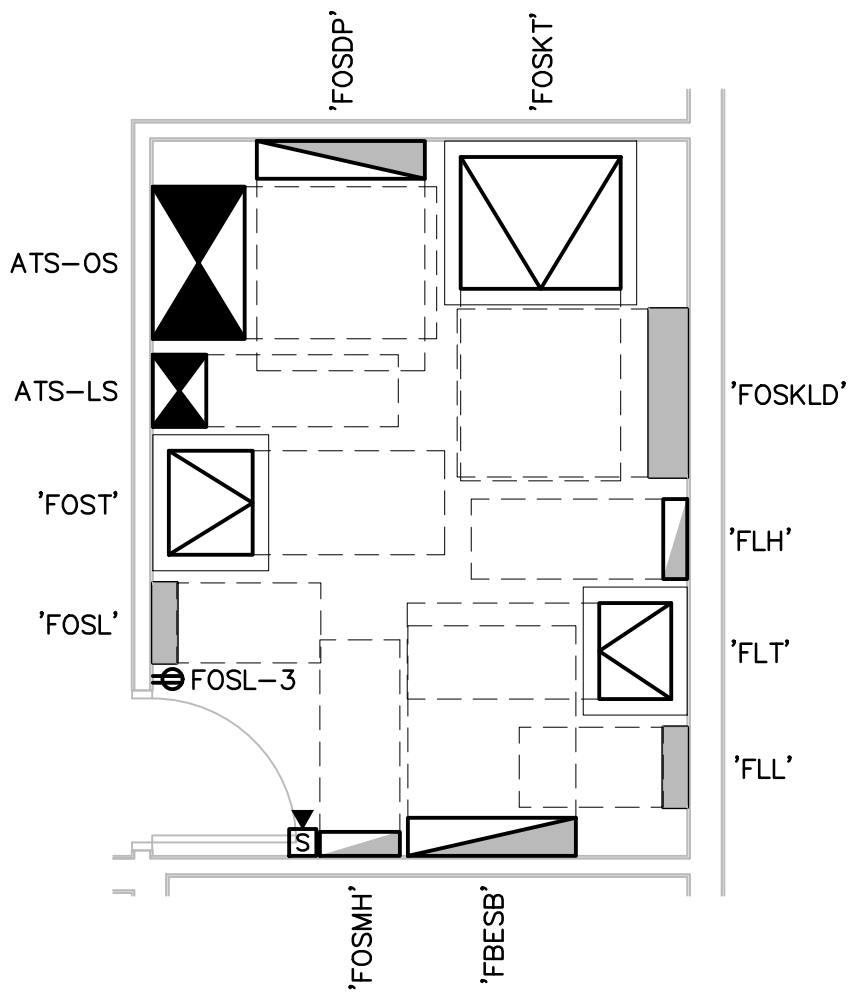


EQUIPMENT SCHEDULE																	
ITEM NO	QTY	EQUIPMENT CATEGORY	EQUIPMENT REMARKS		VOLTS	CYCLE	PHASE	DIRECT	CORDD/PLUG	NEMA	AMPS	KW	HP	ELECTRICAL SPEC (IN)	CIRCUIT	FEEDER	ELECTRICAL REMARKS
101	1	EXHAUST HOOD	REFER TO SHOP DRAWINGS		120	60	1	X			1.2			18	FOSKL1-1	2#12, 1#12G, 3/4"	REFER TO DISCONNECT SCHEDULE FOR MAU
102	1	TILT SKILLET, GAS			115	60	1	X			5.0			18	FOSKL1-1	2#12, 1#12G, 3/4"	
103	1	TILT SKILLET, GAS			115	60	1	X			5.0			18	FOSKL1-3	2#12, 1#12G, 3/4"	
104	1	INCLINED AGITATOR KETTLE, GAS			115	60	1	X			5			18	FOSKL1-5	2#12, 1#12G, 3/4"	KETTLE
105	1	COOKCHILL, KETTLE W/ AGITATOR			208	60	3	X			6.8	2.0		18	FOSKL1-7,9,11	2#12, 1#12G, 3/4"	AGITATOR
106	1	COOKCHILL, KETTLE W/ AGITATOR			208	60	3	X			11.0			18	FOSKL1-13,15,17	2#12, 1#12G, 3/4"	20 AMPS SERVICE
107	1	COOKCHILL, AIR COMPRESSOR	MECHANICAL ROOM		208	60	3	X			11.0			18	FOSKL1-19,21,23	2#12, 1#12G, 3/4"	20 AMPS SERVICE
107.1	1	COOKCHILL, REFRIGERATED AIR DRYER	MECHANICAL ROOM		208	60	1	X			23.0			18	SEE REMARKS	SEE REMARKS	REFER TO DISCONNECT SCHEDULE
201	1	HD RANGE, 36", 4 OPEN BURNERS			115	60	1	X		5-15P	--			18	FOSKL1-6	2#12, 1#12G, 3/4"	
202	1	HD RANGE, 36", 4 OPEN BURNERS			115	60	1	X		5-15P	4.0			18	FOSKL2-24	2#12, 1#12G, 3/4"	
203	1	OVEN, CONVECTION, GAS			120	60	1	X		5-15P	6.0		1/2	18	FOSKL2-30	2#12, 1#12G, 3/4"	
204	1	OVEN, CONVECTION, GAS			120	60	1	X		5-15P	6.0		1/2	48	FOSKL2-28	2#12, 1#12G, 3/4"	
205	1	COMBI OVEN, GAS			120	60	1	X		5-15P	6.0		1/2	18	FOSKL2-34	2#12, 1#12G, 3/4"	
206	1	COMBI OVEN, GAS			120	60	1	X		5-15P	6.0		1/2	48	FOSKL2-32	2#12, 1#12G, 3/4"	
207	1	COMBI OVEN, GAS			120	60	1	X			13.6	1.7		18	FOSKL2-27	2#12, 1#12G, 3/4"	REQUIRES 20 AMPS BREAKER
208	1	COMBI OVEN, GAS			120	60	1	X			13.6	1.7		18	FOSKL2-29	2#12, 1#12G, 3/4"	REQUIRES 20 AMPS BREAKER
209	1	EXHAUST HOOD	REFER TO SHOP DRAWINGS		120	60	1	X			13.6	1.7		18	FOSKL2-31	2#12, 1#12G, 3/4"	REQUIRES 20 AMPS BREAKER
300	1	WALK-IN COOLERS/FREEZER UNIT (5-COMPARTMENTS)			(5)120 (3)120	60	1	X		(5)15.0 (3)15.0				114	FOSKL2-33 FOSKL1-14 FOSKL3-3 FOSKL3-5 FOSKL3-9 FOSKL3-11 FOSKL3-13 FOSKL3-1 FOSKL3-7 FOSKL3-15 FOSKL3-17	2#12, 1#12G, 3/4" 2#12, 1#12G, 3/4" 2#12, 1#12G, 3/4" 2#12, 1#12G, 3/4" 2#12, 1#12G, 3/4" 2#12, 1#12G, 3/4" 2#12, 1#12G, 3/4" 2#12, 1#12G, 3/4" 2#12, 1#12G, 3/4" 2#12, 1#12G, 3/4"	REQUIRES 20 AMPS BREAKER REFER TO DISCONNECT SCHEDULE FOR MAU VERIFY LOCATIONS WITH SHOP DRAWINGS. SEE PANELS FOR CIRCUIT ELECTRICAL SERVICE FOR DRAIN PUMP IF NEEDED
300.1	1	MEAT COOLER CONDENSING UNIT			208-230	60	1	X			10.8	1-1/2	TBD	SEE REMARKS	SEE REMARKS	SEE REMARKS	VERIFY WITH SHOP DRAWINGS - REFER TO DISCONNECT SCHEDULE
300.2	1	MEAT COOLER EVAPORATOR			115	60	1	X			1.6			114	FOSKL3-19	2#12, 1#12G, 3/4"	VERIFY WITH SHOP DRAWINGS
300.3	1	DAIRY COOLER CONDENSING UNIT			208-230	60	1	X			10.8	1-1/2	TBD	SEE REMARKS	SEE REMARKS	SEE REMARKS	VERIFY WITH SHOP DRAWINGS - REFER TO DISCONNECT SCHEDULE
300.4	1	DAIRY COOLER EVAPORATOR			115	60	1	X			1.6			114	FOSKL3-21	2#12, 1#12G, 3/4"	VERIFY WITH SHOP DRAWINGS
300.5	1	FREEZER CONDENSING UNIT			208-230	60	1	X			22.4	4	TBD	SEE REMARKS	SEE REMARKS	SEE REMARKS	VERIFY WITH SHOP DRAWINGS - REFER TO DISCONNECT SCHEDULE
300.6	1	FREEZER EVAPORATOR			208-230	60	1	X			14.3			114	FOSKL3-23	2#12, 1#12G, 3/4"	VERIFY WITH SHOP DRAWINGS
300.7	1	PRODUCE COOLER CONDENSING UNIT			208-230	60	1	X			11.3	1-1/4	TBD	SEE REMARKS	SEE REMARKS	SEE REMARKS	VERIFY WITH SHOP DRAWINGS - REFER TO DISCONNECT SCHEDULE
300.8	1	PRODUCE COOLER EVAPORATOR			115	60	1	X			1.6			114	FOSKL3-25,27	2#12, 1#12G, 3/4"	VERIFY WITH SHOP DRAWINGS
300.9	1	20-PAN RACK COOLER CONDENSING UNIT			208-230	60	1	X			16.2	2-1/2	TBD	SEE REMARKS	SEE REMARKS	SEE REMARKS	VERIFY WITH SHOP DRAWINGS - REFER TO DISCONNECT SCHEDULE
300.10	2	20-PAN RACK COOLER EVAPORATOR			115	60	1	X			1.6			114	FOSKL3-29	2#12, 1#12G, 3/4"	VERIFY LOCATIONS WITH SHOP DRAWINGS, SEE PLANS FOR CIRCUITS
368	1	CABINET, MOBILE, HOT OR COLD HOLDING			120	60	1	X		5-15P	9.1	1.1		18	FOSKL3-22		
369	1	CABINET, MOBILE, HOT OR COLD HOLDING			120	60	1	X		5-15P	9.1	1.1		18	FOSKL3-24		
370	1	CABINET, MOBILE, HOT OR COLD HOLDING			120	60	1	X		5-15P	9.1	1.1		18	FOSKL3-26		
371	1	CABINET, MOBILE, HOT OR COLD HOLDING			120	60	1	X		5-15P	9.1	1.1		18	FOSKL3-28		
372	1	CABINET, MOBILE, HOT OR COLD HOLDING			120	60	1	X		5-15P	9.1	1.1		18	FOSKL3-30		
373	1	CABINET, MOBILE, HOT OR COLD HOLDING			120	60	1	X		5-15P	9.1	1.1		18	FOSKL3-40		
374	1	CABINET, MOBILE, HOT OR COLD HOLDING			120	60	1	X		5-15P	9.1	1.1		18	FOSKL3-38		
375	1	CABINET, MOBILE, HOT OR COLD HOLDING			120	60	1	X		5-15P	9.1	1.1		18	FOSKL3-36		
376	1	CABINET, MOBILE, HOT OR COLD HOLDING			120	60	1	X		5-15P	9.1	1.1		18	FOSKL3-34		
377	1	CABINET, MOBILE, HOT OR COLD HOLDING			120	60	1	X		5-15P	9.1	1.1		18	FOSKL3-32		
401	1	PLANETARY MIXER, BENCH			115	60	1	X		5-15P	5.0		1/3	48	FOSKL2-1	2#12, 1#12G, 3/4"	
401.1	1	CAN OPENER			115	60	1	X		5-15P	1.5			48	FOSKL2-1	2#12, 1#12G, 3/4"	
404	1	MIXER, FLOOR			208	60	3	X		L15-20P	9.0		3/0	18	FOSKL2-3,5,7	3#12, 1#12G, 3/4"	
413	1	CABINET, MOBILE, HOT OR COLD HOLDING			120	60	1	X		5-15P	9.1	1.1		18	FOSKL3-31	2#12, 1#12G, 3/4"	
414	1	CABINET, MOBILE, HOT OR COLD HOLDING			120	60	1	X		5-15P	9.1	1.1		18	FOSKL3-33	2#12, 1#12G, 3/4"	
415	1	CABINET, MOBILE, HOT OR COLD HOLDING			120	60	1	X		5-15P	9.1	1.1		18	FOSKL3-35	2#12, 1#12G, 3/4"	
416	1	CABINET, MOBILE, HOT OR COLD HOLDING			120	60	1	X		5-15P	9.1	1.1		18	FOSKL3-37	2#12, 1#12G, 3/4"	
417	1	CABINET, MOBILE, HOT OR COLD HOLDING			120	60	1	X		5-15P	9.1	1.1		18	FOSKL3-39	2#12, 1#12G, 3/4"	
418	1	CABINET, MOBILE, HOT OR COLD HOLDING			120	60	1	X		5-15P	9.1	1.1		18	FOSKL3-41	2#12, 1#12G, 3/4"	
419	1	CABINET, MOBILE, HOT OR COLD HOLDING			120	60	1	X		5-15P	9.1	1.1		18	FOSKL3-43	2#12, 1#12G, 3/4"	
424	1	CHILLER, BLAST, ROLL-IN			115-208	60	1	X			24.0	5.5	3	102	FOSKL3-42,44	2#10, 1#10G, 3/4"	
425	1	CHILLER, BLAST, ROLL-IN			115-208	60	1	X			24.0	5.5	3	102	FOSKL3-46,48	2#10, 1#10G, 3/4"	
501	1	DISPOSER, W/ RECIRCULATING PRE-RINSE			208	60	3	X			12.7	3.0		18	FOSKL1-25,27,29	3#12, 1#12G, 3/4"	
502	1	WAREWASHER, DOOR TYPE, HIGH TEMP	W/BOOSTER HEATER, W/DRAIN WATER TEMPERING KIT		480	60	3	X			25.0		76"	SEE REMARKS	SEE REMARKS		* @ 12" ABOVE FINISHED CEILING CONNECTED TO NEMA-3-R DISCONNECT SWITCH - REFER TO DISCONNECT SCHEDULE
503	1	CONDENSATE HOOD	REFER TO SHOP DRAWINGS		120	60	1	X					12	18	FOSKL1-18	2#12, 1#12G, 3/4"	REFER TO DISCONNECT SCHEDULE FOR MAU
507	1	DISPENSER, BEER			120	60	1	X		5-15P	1.8		1/6	18	FOSKL1-31	2#12, 1#12G, 3/4"	
510	1	DISHTABLE POWER WASH	LEFT TO RIGHT		208	60	3	X			26.7	2.0		18	FOSKL1-333,35,37	3#8, 1#10G, 3/4"	
511	1	BEER COOLING SYSTEM	WALL MOUNTED WITH BOTTOM AT 7'-0"		120	60	1	X			15.7		1/2	90	FOSKL1-39	2#10, 1#10G, 3/4"	25 AMPS MAXIMUM OVERCURRENT PROTECTION
553	1	ICE MAKER W/O BIN			208-230	60	1	X			19.9			96	FOSKL1-34,36	3#10, 1#10G, 3/4"	30 AMPS BREAKER
553.1	1	REMOTE CONDENSING UNIT	LOCATION TO BE DETERMINED BY OWNER		208-230	60	1	X			--	0.1		18	SEE REMARKS	SEE REMARKS	15A BREAKER IF ON A SEPARATE CIRCUIT FROM ICE MACHINE HEAD -REFER TO DISCONNECT SCHEDULE
556	1	ICE MAKER W/O BIN			208-230	60	1	X			19.9			96	FOSKL1-30,32	2#12, 1#12G, 3/4"	30 AMPS BREAKER
556.1	1	REMOTE CONDENSING UNIT	LOCATION TO BE DETERMINED BY OWNER		208-230	60	1	X			--	0.1		18	SEE REMARKS	SEE REMARKS	15A BREAKER IF ON A SEPARATE CIRCUIT FROM ICE MACHINE HEAD -REFER TO DISCONNECT SCHEDULE
600	1	COOK/CHILL, AUTOMATIC CHILL TANK			208	60	3	X			21.0			18	FOSKL1-41,43,45	3#10, 1#10G, 3/4"	
600.1	1	REMOTE CONDENSING UNIT	LOCATION TO BE DETERMINED BY OWNER		480	60	3	X			--	--		18	SEE REMARKS	SEE REMARKS	36 MCA, 60 MOP - REFER TO DISCONNECT SCHEDULE
601	1	COOKCHILL, AUTOMATIC CHILL TANK			208	60	3	X			21.0			18	FOSKL1-47,49,51	3#10, 1#10G, 3/4"	
601.1	1	REMOTE CONDENSING UNIT	LOCATION TO BE DETERMINED BY OWNER		480	60	3	X			--	--		18	SEE REMARKS	SEE REMARKS	36 MCA, 60 MOP - REFER TO DISCONNECT SCHEDULE
602	1	HEAT SEALER WITH CONVEYOR			120	60	1	X		--	10.0			18	FOSKL1-53	2#12, 1#12G, 3/4"	
606	1	POWER WASH SINK			208(230)	60	1	X			5,24.8		3/4	18	FOSKL2-2,4	2#12, 1#12G, 3/4"	15 AMPS BREAKER REQUIRED
608	1	FOOD PROCESSOR, FLOOR MODEL			208	60	3	X		L15-20P	6.5	3.0		18	FOSKL2-6,8,10	2#12, 1#12G, 3/4"	
609	1	POTATO AND VEGETABLE PEELER			115-230	60	1	X		--	--		1.0	18	FOSKL2-9,11	2#12, 1#12G, 1#12N, 1#12G, 3/4"	
610	1	MACHINE VEGETABLE DRYER			120	60	1	X		5-15P	2.7	0.4	1/2	18	FOSKL2-13	2#12, 1#12G, 3/4"	
611	1	AIR CURTAIN, UNHEATED	W/ MAGNETIC REED DOOR SWITCH		120	60	1	X		5-15P	3.4		1/5	102	FOSKL2-15	2#12, 1#12G, 3/4"	MOUNT OUTLET ABOVE UNIT
612	1	AIR CURTAIN, UNHEATED	W/ MAGNETIC REED DOOR SWITCH		120	60	1	X		5-15P	3.4		1/5	102	FOSKL2-17	2#12, 1#12G, 3/4"	MOUNT OUTLET ABOVE UNIT
615	1	ACUMULATOR TABLE (BY OTHERS)			110	60	1	--			6		*	FOSKL2-19	2#12, 1#12G, 3/4"	* FLOOR RECEPTACLE @ 4" AFF	
616	1	INTERMITTENT-MOTION SEALING SYSTEM (BY OTHERS)			120	60	1	--			6		*	FOSKL2-21	2#12, 1#12G, 3/4"	* FLOOR RECEPTACLE @ 4" AFF	
618	1	PLAYING CONVEYOR SYSTEM			120	60	1	X		L5-15P	15.0	6.24		18	FOSKL2-16	2#12, 1#12G, 3/4"	* FLOOR RECEPTACLE @ 4" AFF
626	1	INTERMITTENT-MOTION SEALING SYSTEM			120	60	1	--			6		*	FOSKL2-22	2#12, 1#12G, 3/4"	* FLOOR RECEPTACLE @ 4" AFF	
627	1	ACUMULATOR TABLE (BY OTHERS)			110	60	1	--			6		*	FOSKL2-20	2#12, 1#12G, 3/4"	* FLOOR RECEPTACLE @ 4" AFF	
700	1	COOKING SUITE WITH HAND SINK AND LOAD CENTER, CUSTOM	REFER TO SHOP DRAWINGS		208	60	3	X			14.0	39.13			FOSKLD-8,10,12	3#8, 1#8N, 1#10G, 1" C.	
701	1	CABINET, COOK & HOLD (PART OF ITEM 700)	W/ PS2429 WATER FILTER		208	60	1	X			24.0	5		*	SEE REMARKS	2#10, 1#10G, 3/4"	POWERED FROM LOAD CENTER
702	1	TITAN 36" 24" CHARBROILER, (2) 12" OPEN BURNERS, AND CONVECTION OVEN (PART OF ITEM 700)	REFER TO SHOP DRAWINGS		120	60	1	X			4.4	0.53		*	SEE REMARKS	2#12, 1#12G, 3/4"	POWERED FROM LOAD CENTER

2 ENLARGED EXISTING ELECTRICAL ROOM



3 ENLARGED ELECTRICAL ROOM - NEW WORK



4 ENLARGED EMERGENCY ELECTRICAL ROOM - NEW WORK

LEGEND

NEW WORK

EXISTING TO REMAIN

NEW WORK NOTES

1

PROVIDE NEW FIRE ALARM CONTROL PANEL, FIRE-LITE BY HONEYWELLS OR SIMILAR. CONNECT TO EXISTING FIRE ALARM SYSTEM IN THE BUILDING. VERIFY EXISTING CONDITIONS ON-SITE PRIOR BEGINNING OF WORK.

2

PROVIDE NEW 1200A IN EXISTING SPACE. COORDINATE WITH EXISTING CONDITIONS.

3

ELECTRICAL EQUIPMENT IN THIS SPACE ARE EXISTING TO REMAIN.

4

EXISTING ELECTRICAL EQUIPMENT. REFER TO PANEL SCHEDULES FOR CHANGES IN THIS PANEL.

5

PROVIDE SMOKE DETECTOR WITHIN 5'-0" FORM FIRE ALARM CABINET.

6

EXISTING DISCONNECT TO BE REPLACED. REFER TO ONE-LINE DIAGRAM FOR MORE DETAILS.

Stephen Boruff, AIA
Architects + Planners, Inc.
AAC 002226

Architecture
Planning
Interior Architecture

901
Northpoint Parkway
Suite 101
West Palm Beach
Florida 33407

JLD
JOHNSON, LEVINSON
BARNES, DAYLIE, INC.
CONSULTANTS & ENGINEERS
1450 Centrepark Boulevard, Suite 350
West Palm Beach, Florida 33411
(561) 688-2303 (561) 688-2302 Fax
www.jlr-dine.com

Ruben Ortega Blanco, P.E. 90645
Ward C. Connors, P.E. 45639

New Kitchen
Facility for