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REVISIONS	BY
08/18/14	AD
08/22/14	AD

FOOD SERVICE EQUIPMENT ROUGH-IN DATA

Item No	Qty	Equipment Category	Manufacturer	Model Number	Equipment Remarks	Amps	HP	Volts	Phase	Direct Plug	NEMA	Electrical AFF (in)	Cold Water Size (in)	Cold Water Size Filtered (in)	Cold Water AFF (in)	Hot Water Size (in)	Hot Water AFF (in)	Direct Drain Size (in)	Direct Drain AFF (in)	Indir Drain Size (in)	Gas Size (in)	MBTUH	Gas AFF (in)	Hood CFM	Supplied By:	Set In Place By:	Final Connection By:	Item No
K1	1	Keg Cooler	Thermo Kool	Custom	Keg Cooler Pro3 Unit>	9.3	2.00	208/230	3	X		DFA													HRS	HRS	MC	K1
					Keg Cooler Lights>	15.0		120	1	X		DFA																
K1.1	1	Keg Pump	Chillrite	Custom	Keg Pump>	15.0		120	1	X		DFA													HRS	HRS	MC	K1.1
K2	1	Walk-In Cooler	Thermo Kool	Custom	Cooler Pro3 Unit>	9.3	1.50	208/230	3	X		DFA													HRS	HRS	MC	K2
					Cooler Lights>	15.0		120	1	X		DFA																
K3	1	Walk-In Freezer	Thermo Kool	Custom	Freezer Pro3 Unit>	14.2	2.50	208/230	3	X		DFA													HRS	HRS	MC	K3
					Freezer Lights>	15.0		120	1	X		DFA																
K4	1	Ice Machine **By Owner**	Hoshizaki/Follet	KM-2500SRH3/B-1650SS	Remote Condenser (Verify Line Set Length)	17.7		208-230	3	X		DFA		0.5	DFA					2					HRS	MC	MC	K4
K5	1	Trench Drain	Mustang	Custom																TD					HRS	MC	MC	K5
K6	–	Spare Number																										K6
K7	–	Spare Number																										K7
K8	–	Spare Number																										K8
K9	1	3-Comp Sink **Verify Size With H&R Stock**	ABC	14-3C24X24-224X									0.5		18	0.5	18			3					HRS	HRS	MC	K9
K10	1	Dishmachine **By Owner**			Verify P & E Requirements w/ Vendor	20.0		120	1	X		60				0.5	18			3					OWNER	MC	MC	K10
K11	1	Soiled Dishtable	Mustang	Custom									0.5		18	0.5	18			3					HRS	HRS	MC	K11
K12	1	Ice Dump Pan	Mustang	Custom																3					HRS	HRS	MC	K12
K13	1	Smart Tank Grease System			Verify P & E Requirements w/ Vendor	16.0	0.75	120	1		X	5-20P	48												OWNER	OWNER	OWNER	K13
K14	–	Spare Number																										K14
K15	1	Single Door Freezer	True	T-23F		7.2	0.33	120	1		X	5-15P	18												HRS	HRS	NA	K15
K16	1	Two Eye Hotplate	Star	602HF																	0.75	44	12		HRS	HRS	MC	K16
K17	1	Large Fryer	Pitco	SG18S		2.0		120	1		X	5-15P	18								0.75	110	12		HRS	HRS	MC	K17
K18	1	Small Fryer	Pitco	SG14S		1.7		120	1		X	5-15P	18								0.75	110	12		HRS	HRS	MC	K18
K19	1	Small Fryer	Pitco	SG14S		1.7		120	1		X	5-15P	18								0.75	110	12		HRS	HRS	MC	K19
K20	1	Make Station	True	TPP-44		8.6	0.33	120	1		X	5-15P	18												HRS	HRS	NA	K20
K21	1	Fly Fan	Mars Air Door	STD48-1U	Verify As Required By Code	5.1		120	1	X			96												HRS	MC	MC	K21
K22	1	Portable Grease Filter Machine	Pitco	P-18	Verify As Required By Code	4.0		120	1		X	5-15P	18												HRS	HRS	NA	K22
K23	1	Short Chef Base	True	TRCB-52		8.1	0.33	120	1		X	5-15P	18												HRS	HRS	NA	K23
K24	1	Flat Top Griddle	Star	648TF		2.0		120	1		X	5-15P	18								0.75	113	12		HRS	HRS	MC	K24
K25	1	Make Station	True	TSSU-27-8		4.9	0.20	120	1		X	5-15P	18												HRS	HRS	NA	K25
K26	1	Nitro Warmer	Vollrath	72050	Requires Ground Fault Interupter	13.2		120	1		X	5-15P	18												HRS	HRS	NA	K26
K27	–	Spare Number																										K27
K28	1	Long Chef Base	Continental	DL84G		7.5		120	1		X	5-15P	18												HRS	HRS	NA	K28
K29	1	Charbroiler	Star	8160RCBA																	0.75	200	12		HRS	HRS	MC	K29
K30	1	Hand Sink	John Boos & Co.	PB-HSSS-LR-W1410	Verify As Required By Code								0.5		18	0.5	18	1.5	15						HRS	MC	MC	K30
K31	1	Make Station	True	TSSU-48-12		8.6	0.33	120	1		X	5-15P	18												HRS	HRS	NA	K31
K32	–	Spare Number																										K32
K33	1	Heat Light	Hatco	GRA-48D		10.6		208	1	X		IC													HRS	HRS	MC	K33
K34	1	Lettuce Crisper	Glasstender	LC		6.4		120	1		X	5-15P	IC												HRS	HRS	MC	K34
K35	1	Exhaust Hood	CaptiveAire	Custom	Exhaust Fan #1 Electrical Requirements >	6.2	2.00	208	3	X		DFA												2,948@-1.750 WC.	HRS	MC	MC	K35
					Exhaust Fan #2 Electrical Requirements >	6.2	2.00	208	3	X		DFA												2,948@-1.750 WC.				
					Supply Fan Electrical Requirements >	6.2	2.00	208	3	X		DFA												4,128@-0.625 WC.				
					Hood Lights >	15.0		120	1	X		DFA																
K36	1	Soup Warmer	Hatco	HWB-FULD		10.0		120	1	X		18													HRS	HRS	MC	K36
K37	1	Soup Warmer	Hatco	HWB-FULD		10.0		120	1	X		18													HRS	HRS	MC	K37
K38	1	Drawer Warmer	Vulcan	VW1		3.9		120	1		X	5-15P	18												HRS	HRS	NA	K38
K39	1	Heat Light	Hatco	GRA-60D		10.1		208	1	X		IC													HRS	HRS	MC	K39
K40	1	Single Door Freezer	True	T-23F		7.2	0.33	120	1		X	5-15P	18												HRS	HRS	NA	K40
K41	1	Make Station	True	TSSU-72-18		10.5	0.50	120	1		X	5-15P	18												HRS	HRS	NA	K41
K42	1	Soup Warmer	Hatco	HWB-FULD		10.0		120	1	X			18												HRS	HRS	MC	K42
K43	1	Drawer Warmer	Vulcan	VW2		7.9		120	1		X	5-15P	18												HRS	HRS	NA	K43
K44	1	Soup Warmer	Hatco	HWBH-11QTD		6.7		120	1	X			SU												HRS	HRS	MC	K44
K45	1	Microwave	Panasonic	NE-1054		13.4		120	1		X	5-15P	IC												HRS	HRS	NA	K45
K46	1	Heat Light	Hatco	GRA-60D		10.1		208	1	X			IC												HRS	HRS	MC	K46
K47	1	Spindle Blender	Hamilton Beach	HMD400		8.0		120	1		X	5-15P	48												HRS	HRS	HRS	K47
K48	1	Heat Light	Hatco	GRA-60D		10.1		208	1	X			IC												HRS	HRS	MC	K48
K49	1	Microwave	Panasonic	NE-1054		13.4		120	1		X	5-15P	60												HRS	HRS	NA	K49
K50	1	Bag-N-Box	By Vendor		Verify Requirments w/ Vendor	15.0		120	1		X	5-15P	24		0.75	24				2					VENDOR	VENDOR	VENDOR	K50
K51	1	Make Station	True	TSSU-48-12		8.6	0.33	120	1		X	5-15P	18												HRS	HRS	NA	K51
K52	1	Bag-N-Box	By Vendor		Verify Requirments w/ Vendor	15.0		120	1		X	5-15P	24		0.75	24				2					VENDOR	VENDOR	VENDOR	K52
K53	1	Hand Sink	John Boos & Co.	PB-HSSS-LR-W1410	Verify As Required By Code								0.5		18	0.5	18	1.5	15						HRS	MC	MC	K53
K54	1	Hand Sink Included in KK28	Advance	DI-1-5	Verify As Required By Code								0.5		18	0.5	18	1.5	15						HRS	MC	MC	K54
K55	1	Prep Table With Sink	Mustang	Custom	Verify Bowl Size								0.5		18	0.5	18			3					HRS	HRS	MC	K55
K56	–	Spare Number																										K56
K57	1	Mop Sink	By Mechanical Contractor		Verify Requirements w/ MC								0.5		18	0.5	18			4					MC	MC	MC	K57
K58	1	Milk Shake Machine	Stoelting	F112		20.0		208	1		X	6-20P	48												HRS	HRS	MC	K58
K59	1	Convection Oven	Adcraft	COH-2670W		12.0		208	1		X	6-15P	48												HRS	HRS	MC	K59
K60	1	CO2	By Vendor		Verify Requirments w/ Vendor																				VENDOR	VENDOR	VENDOR	K60
K61	1	Mop Sink	By Mechanical Contractor		Verify Requirements w/ MC								0.5		18	0.5	18			4					MC	MC	MC	K61
K62	–	Spare Number																		2								K62
K63	1	Soup Well Faucet	T & S Brass	B-0221									0.5		18	0.5	18			3					HRS	MC	MC	K63
K64	1	Coffee Brewer	Curtis	CAFE2DB		13.8		120	1		X	5-15P	48		0.5	48									VENDOR	VENDOR	VENDOR	K64
K65	1	Tea Brewer	Curtis	TCTS10		13.8		120	1		X	5-15P	48		0.5	48				2					VENDOR	VENDOR	VENDOR	K65
K66	1	Tea Brewer	Curtis	TCTS10		13.8		120	1		X	5-15P	48	0.5	0.5	48	0.5	18		2					VENDOR	VENDOR	VENDOR	K66
K67	1	Hand Sink Included In Beverage Counter			Verify As Required By Code								0.5			18	0.5	18	1.5	15					HRS	MC	MC	K67
K68	1	Soda Dispenser	By Vendor		Verify Requirments w/ Vendor	15.0		120	1		X	5-15P	48		0.5	48									VENDOR	VENDOR	VENDOR	K68
K69	1	Hand Sink Included In Beverage Counter			Verify As Required By Code								0.5			18	0.5	18	1.5	15					HRS	MC	MC	K69
K70	1	Soda Dispenser	By Vendor		Verify Requirments w/ Vendor	15.0		120	1		X	5-15P	48		0.5	48				2					VENDOR	VENDOR	VENDOR	K70
K71	1	Soda Dispenser	By Vendor		Verify Requirments w/ Vendor	15.0		120	1		X	5-15P	48		0.5	48				2					VENDOR	VENDOR	VENDOR	K71
K72	1	Point Of Sale	By Owner		Verify Requirements w/ Owner/ Cat Five	15.0		120	1		X	5-15P	48												OWNER	OWNER	OWNER	K72
K73	1	Point Of Sale	By Owner		Verify Requirements w/ Owner/ Cat Five	15.0		120	1		X	5-15P	48												OWNER	OWNER	OWNER	K73
K74	1	Point Of Sale	By Owner		Verify Requirements w/ Owner/ Cat Five	15.0		120	1		X	5-15P	SU												OWNER	OWNER	OWNER	K74
K75	1	Point Of Sale	By Owner		Verify Requirements w/ Owner/ Cat Five	15.0		120	1		X	5-15P	SU												OWNER	OWNER	OWNER	K75
K76	1	Point Of Sale	By Owner		Verify Requirements w/ Owner/ Cat Five	15.0		120	1		X	5-15P	SU												OWNER	OWNER	OWNER	K76
K77	1	Point Of Sale	By Owner		Verify Requirements w/ Owner/ Cat Five	15.0		120	1		X	5-15P	SU												OWNER	OWNER	OWNER	K77

BAR EQUIPMENT ROUGH-IN DATA

Item No	Qty	Equipment Category	Manufacturer	Model Number	Equipment Remarks	Amps	HP	Volts	Phase	Direct Plug	NEMA	Electrical AFF (in)	Cold Water Size (in)	Cold Water Size Filtered (in)	Cold Water AFF (in)	Hot Water Size (in)	Hot Water AFF (in)	Direct Drain Size (in)	Direct Drain AFF (in)	Indir Drain Size (in)	Gas Size (in)	MBTUH	Gas AFF (in)	Hood CFM	Supplied By:	Set In Place By:	Final Connection By:	Item No
B1	1	Convience Outlet				10.0		120	1		X	5-15P	18												MC	MC	MC	B1
B2	1	Beer Tower	Chill Rite	VERIFY														1.5							HRS	MC	MC	B2
B3	–	Spare Number																										B3
B4	–	Spare Number																										B4
B5	1	Underbar Ice Chest With Speedrail	Perlick	TSC36IC10																2					HRS	HRS	MC	B5
B6	1	Back Bar Cooler	True	TBB-2		9.1	0.33	120	1		X	5-15P	18												HRS	HRS	NA	B6
B7	1	Underbar Filler & Drainboard	Perlick	TSF30																2					HRS	HRS	MC	B7
B8	1	Glass Froster	True	T-50-GC		7.6	0.33	120	1		X	5-15P	18												HRS	HRS	NA	B8
B9	1	Underbar Ice Chest With Speedrail	Perlick	TS36IC10																2					HRS	HRS	MC	B9
B10	1	Underbar Sink	Perlick	TS64C									0.5		18	0.5	18			3					HRS	HRS	MC	B10
B11	1	Hand Sink	Perlick	TS12HS	Verify As Required By Code								0.5		18	0.5	18	1.5	15						HRS	MC	MC	B11
B12	1	Back Bar Cooler	True	TBB-2		9.1	0.33	120	1		X	5-15P	18												HRS	HRS	NA	B12
B13	1	Bottle Cooler	True	TD-50-18		8.8	0.33	120	1		X	5-15P	18												HRS	HRS	NA	B13
B14	–	Spare Number																										B14
B15	–	Spare Number																										B15
B16	–	Spare Number																										B16
B17	–	Spare Number																										B17
B18	–	Spare Number																										B18

General Notes

1. It is the intent of the floor plan and related detail drawings to show approximate location and size of equipment and fixtures specified. The rough-in drawings are derived from the floor plan and indicate approximate outlet locations, connection position, and load requirements. While all of the drawings were prepared and drawn as accurately as possible, it is the responsibility of the kitchen equipment contractor to verify all of the above conditions prior to submittal of detailed floor plan, shop drawings, and dimensioned rough-in plans.
2. Prior to commencing work the mechanical contractors shall request dimensioned rough-in plans from the Kitchen Equipment Contractor.
3. All sizes given for food services equipment and fixtures on drawings and in written specifications are approximate. The Kitchen Equipment contractor shall verify all measurements at the job site prior to issuance of purchase orders for equipment.
4. Any changes or relocations of equipment, plumbing, electrical or mechanical services due to structural considerations shall be submitted to Mugshot's for review and approval before proceeding with work.
5. All debris associated with food service contractor responsibility of general contractor.

Mechanical Notes

1. Mechanical Contractor shall rough-in duct and make all connections to the hood supplied by Hotel & Restaurant Supply and the exhaust fan supplied by Hotel & Restaurant Supply.

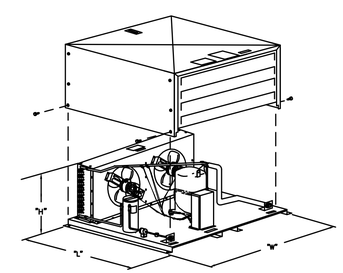
Revision Notes

1. 08/18/14 – Revised seating and added point of sales plus power for smart tank.
2. 08/22/14 – Revised layout per architect punch list.

(K) ITEMS REQUIRE UTILITES
(KK) ITEMS REQUIRE NO UTILITIES
(S) SHELVING LIST
(F) FURNISHING LIST

IG = ISOLATED GROUND
JB = JUNCTION BOX
MC = MECHANICAL CONTRACTOR
GC = GENERAL CONTRACTOR
HRS = HOTEL & RESTAURANT SUPPLY
IC = IN COUNTER
DFA = DROP FROM ABOVE
AFF = ABOVE FINISH FLOOR
NA = NOT APPLICABLE

EQUIPMENT LIST FOR REFERENCE ONLY - NOT FOR CONSTRUCTION



VERIFY CONDENSING UNIT LOCATION
COOLER/FREEZER/ICE MAKER

FOOD SERVICE KITCHEN EQUIPMENT PLAN

MUGSHOTS

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FS-1