

MECHANICAL SCHEDULE												
Item	Qty	Equipment Description	Hot Water	Cold Water	Hgt A.F.F.	Drain Type	Drain Size	Hgt A.F.F.	Gas Size	BTU Rating	Hgt A.F.F.	Comments
2	1	Mopsink	1/2"	1/2"	3'-0"	Direct	3"	-4"	-	-	-	Mopsink Furnished by M.C.
9	3	Handsink	1/2"	1/2"	1'-0"	Direct	1 1/2"	1'-0"	-	-	-	-
13.1	2	Combi-Oven	-	1"	3'-0"	Indirect	1"	-	-	-	-	-
13.2	2	Combi-Oven	-	1"	3'-0"	Indirect	1"	-	-	-	-	-
13.3	2	Combi-Oven	-	-	-	Indirect	1"	-	3/4"	75,700	3'-0"	-
13.4	2	Combi-Oven	-	-	-	Indirect	1"	-	3/4"	132,700	3'-0"	-
14	2	Convection Oven	-	-	-	-	-	-	3/4"	120,000	1'-0"	-
15	1	Tilt Braising Pan	1/2"	1/2"	1'-0"	-	-	-	3/4"	91,000	1'-0"	-
16	1	Floor trough	-	-	-	Direct	3"	-4"	-	-	-	-
17	1	Range	-	-	-	-	-	-	1"	143,000	1'-0"	-
22	1	Disposer	1/2"	3/4"	1'-0"	Direct	3"	1'-0"	-	-	-	M.C. to Branch to Connections
23	1	Potsink	(2) 3/4"	(2) 3/4"	1'-0"	Dir / Ind	3" & 2 1/2"	1'-0"	-	-	-	M.C. to Run to Grease Trap per Local Codes
28	1	Booster Heater	3/4"	-	1'-0"	Indirect	1/2"	-	1	-	-	140" Hot Water
30	1	Dishmachine	-	1/2"	-	Indirect	2"	-	1	-	-	Hot Water from Booster Heater
31	1	Disposer	1/2"	1/2"	1'-0"	Direct	3"	1'-0"	1	-	-	M.C. to Branch to Connections
33	1	Pretable w/Sinks	1/2"	1/2"	1'-0"	Indirect	2 1/2"	-	1	-	-	-
44	1	Charbroiler	-	-	-	-	-	-	3/4"	160,000	1'-0"	-
49	1	Handsink	1/2"	1/2"	1'-0"	Direct	1 1/2"	1'-0"	-	-	-	-
55	1	Cold Food Counter	-	-	-	Indirect	1"	-	-	-	-	-
61	1	Cold Food Counter	-	-	-	Indirect	1"	-	-	-	-	-
62	1	Cold Food Counter	-	-	-	Indirect	1"	-	-	-	-	-
64	1	Hot/Cold Counter	-	1/2"	5"	Indirect	1"	-	-	-	-	-
68	1	Hot/Cold Counter	-	1/2"	5"	Indirect	1"	-	-	-	-	-
71	1	Hot Food Counter	-	1/2"	5"	Indirect	1"	-	-	-	-	-
72	1	Hot Food Counter	-	1/2"	5"	Indirect	1"	-	-	-	-	-
74	1	Cold Food Counter	-	-	-	Indirect	1"	-	-	-	-	-
81	1	Handsink	1/2"	1/2"	1'-0"	Direct	1 1/2"	1'-0"	-	-	-	-
83	1	Hot/Cold Counter	-	1/2"	5"	Indirect	1"	-	-	-	-	-
85	1	Hot/Cold Counter	-	1/2"	5"	Indirect	1"	-	-	-	-	-
86	1	Hot/Cold Counter	-	1/2"	5"	Indirect	1"	-	-	-	-	-
88	1	Hot/Cold Counter	-	1/2"	5"	Indirect	1"	-	-	-	-	-
92	1	Hot/Cold Counter	-	1/2"	5"	Indirect	1"	-	-	-	-	-
93	1	Hot Food Counter	-	-	-	Indirect	1"	-	-	-	-	-
95	1	Cold Food Counter	-	-	-	Indirect	1"	-	-	-	-	-
96	1	Hot Food Counter	-	-	-	Indirect	1"	-	-	-	-	-
100	1	Pizza Oven	-	-	-	-	-	-	3/4"	80,000	2'-0"	-
102	1	Handsink	1/2"	1/2"	1'-0"	Direct	1 1/2"	1'-0"	-	-	-	-

ELECTRICAL SCHEDULE								
Item	Qty	Equipment Description	Voltage	Phase	Amps	Connection Type	Hgt A.F.F.	Comments
3.1	1	Walk-In Refrigerator	120	1	16	Direct	D.F.A	E.C. to Inter-Connect Wiring
3.2	1	Walk-In Freezer	120	1	16	Direct	D.F.A	E.C. to Inter-Connect Wiring
3.3	1	Refrigerator Evaporator	120	1	2.2	Direct	9'-6"	E.C. to Inter-Connect Wiring
3.4	1	Refrigerator Condensing Unit	208	3	9.1	Direct	On Roof	E.C. to Inter-Connect Wiring
3.5	1	Freezer Evaporator	208	1	17.8	Direct	9'-6"	E.C. to Inter-Connect Wiring
3.6	1	Freezer Condensing Unit	208	3	22.4	Direct	On Roof	E.C. to Inter-Connect Wiring
3.7	1	Blast Chiller Evaporator	208	3	10	Direct	9'-6"	E.C. to Inter-Connect Wiring
3.8	1	Blast Chiller Condensing Unit	208	3	40	Direct	On Roof	E.C. to Inter-Connect Wiring
10	1	Fire Protection System	120	1	10	Direct	9'-6"	E.C. to Inter-Connect Wiring
11	1	Exhaust Canopy	120	1	16	Direct	9'-6"	E.C. to Inter-Connect Wiring
13	2	Combi-Ovens	120	1	11.7	Direct	4'-0"	-
13.1	2	Combi-Ovens	120	1	15.9	Direct	1'-6"	-
14	2	Convection Ovens	120	1	6	Cord & Plug	1'-6"	-
14.1	2	Convection Ovens	120	1	6	Cord & Plug	4'-0"	-
15	1	Tilt Braising Pan	120	1	1.8	Cord & Plug	1'-6"	-
17	1	Range	208	3	55.5	Direct	1'-6"	-
22	1	Disposer	208	3	3.2	Direct	1'-6"	-
28	1	Booster Heater	480	3	43.3	Direct	1'-6"	-
30	1	Dishmachine	480	3	27.9	Direct	5'-6"	-
30.1	1	Drain Tempering Kit	120	1	16	Direct	1'-6"	-
31	1	Disposer	208	3	3.2	Direct	1'-6"	-
34	1	Roll-In/Pass-Thru Refrigerator	120	1	12.6	Cord & Plug	7'-6"	-
36	2	Pass-Thru Refrigerators	120	1	6.2	Cord & Plug	7'-6"	-
38	1	Pass-Thru Heated Cabinet	208	1	6.3	Direct	7'-6"	-
43	1	Reach-In Refrigerator	120	1	5.5	Cord & Plug	7'-6"	-
45	1	Refrigerated Equipment Stand	120	1	8	Cord & Plug	1'-6"	-
46	1	Exhaust Canopy	120	1	12	Direct	9'-6"	E.C. to Inter-Connect Wiring
47	1	Fire Protection System	120	1	10	Direct	9'-6"	E.C. to Inter-Connect Wiring
51	1	Worktop Refrigerator	120	1	5.1	Cord & Plug	1'-6"	-
52	1	Turbo-Chef Oven	208	1	30	Cord & Plug	4'-0"	-
55	1	Cold Food Counter	120	1	10.7	Cord & Plug	5" Max.	-
57	1	Heated Sandwich Slides	120/208	1	11.7	Cord & Plug	5" Max.	-
61	1	Cold Food Counter	120	1	6	Cord & Plug	5" Max.	-
62	1	Cold Food Counter	120	1	6	Cord & Plug	5" Max.	-
64	1	Hot/Cold Counter	120/208	1	14.2	Cord & Plug	5" Max.	-
68	1	Hot/Cold Counter	120/208	1	14.2	Cord & Plug	5" Max.	-
70	1	Panini Grill	120	1	13.8	Cord & Plug	5" Max.	-
71	1	Hot Food Counter	120/208	1	4.8	Cord & Plug	5" Max.	-
72	1	Hot Food Counter	120/208	1	4.8	Cord & Plug	5" Max.	-
74	1	Cold Food Counter	120	1	12	Cord & Plug	5" Max.	-
76	1	Worktop Refrigerator	120	1	10.4	Cord & Plug	5" Max.	-
78	1	Exhaust Canopy	120	1	12	Direct	D.F.A	E.C. to Inter-Connect Wiring
80	1	Fire Protection System	120	1	10	Direct	D.F.A	E.C. to Inter-Connect Wiring
83	1	Hot/Cold Counter	120	1	16.7	Cord & Plug	5" Max.	-
85	1	Hot/Cold Counter	120	1	16.7	Cord & Plug	5" Max.	-
86	1	Hot/Cold Counter	120	1	16.7	Cord & Plug	5" Max.	-
88	1	Hot/Cold Counter	120/208	1	14.2	Cord & Plug	5" Max.	-
92	1	Hot/Cold Counter	120/208	1</				

FINE ARTS CENTER ADDITION
WAYLAND UNION SCHOOLS
WAYLAND MICHIGAN

Food Service Designs, LLC
2655 Oakley Park Road
Suite 105
Walled Lake, MI 48390
Phone. (248) 926.6211
Fax (248) 926.0699

FOODSERVICE DESIGNERS
PLANNERS AND
OPERATIONAL CONSULTING

PROJECT NO. 5-1282

UTILITY SCHEDULES

FS2