EQUIPMENT SCHEDULE

ITEM	DESCRIPTION	ELECTRIC				GAS		WATER			NOTES
		v	ph	a	NEMA	input	BTU	input	drain	vol	
1.1	GAS CHURRASCO COOKER (one of two)	110	1	5	5-15p	1"	108000	-	-	-	4"WC 2250kcal/burner, 12burners
1.2	GAS CHURRASCO COOKER (two of two)	110	1	5	5-15p	1"	108000	-	-	-	
1.3	GAS CHURRASCO COOKER (future acquisition)	110	1	5	5-15p	1"	108000	-	-	-	future acquisition
2	FIRE SUPPRESSION SYSTEM (by others)	-	-	-	-	-	-	-	-	-	
3	EXHAUST HOOD (by others)	-	-	-	-	-	-	-	-	-	
4.1	WORK TABLE w/ UNDERSHELF LARGE DRAWER	-	-	-	-	-	-	-	-	-	
4.2	Drawer for Table 4.1	-	-	-	-	-	-	-	-	-	
5	DOUBLE WIDE REACH IN REFRIGERATOR	110	1	8.4	1-15P	-	-	-	-	-	
6.1	HAND SINK - Grill Room	-	-	-	-	-	-	1/2	1-1/2"	4.3	7x10x14=980
6.2	HAND SINK - Kitchen Dish pit	-	-	-	-	-	-	1/2	1-1/2"	4.3	7x10x14=980
6.3	HAND SINK - unwrapping room	-	-	-	-	-	-	1/2	1-1/2"	4.3	7x10x14=980
7	HOSE REEL, WALL MOUNTED (future acquisition)	-	-	-	-	-	-	1/2	-	-	
8	FLOOR TROUGH DRAIN, 15" x 72"	-	-	-	-	-	-	-	-	-	
9	WATER HEATER 69.3gph RECOVERY	110	1	1	5-15p	1/2"	62000	3/4	-	-	
10	WATER HEATER 69.3gph RECOVERY	110	1	1	5-15p	1/2"	62000	3/4	-	-	
11.1	HAND SINK, NARROW STYLE (kitchen hood)	-	-	-	-	-	-	1/2	1-1/2"		
11.2	HAND SINK, NARROW STYLE (kitchen server)	-	-	-	-	-	-	1/2	1-1/2"	4.3	7x10x14=980
12.1	20 QUART MIXER	110	1	10	5-15p	-	-	-	-	-	
13	MIXER STAND (30x30)	-	-	-	-	-	-	-	-	-	
14	CONVECTION STEAMER, GAS	110	1	1	5-15p	1/2"	60000	3/4	3/4	-	
15	6 BURNER RANGE w/ CONVECTION OVEN	110	1	10	5-15p	1-1/4"	217000	-	-	-	1-1/4" NTP converted down to 3/4"NTP
16	WORK TABLE, 24" x 30" WIDE	-	-	-	-	-	-	-	-	-	
17	CONVECTION OVEN ON LEGS	110	1	7.5	5-15p	3/4"	60000	-	-	-	
18.1	FRYER	-	-	-	-	3/4	90000	-	-	-	
18.2	FRYER	-	-	-	-	3/4	90000	-	-	-	
20	SINGLE BOWL PREP SINK (middle of kitchen) 171712	-	-	-	-	-	-	-	3-1/2"	15.0	17x17x12=3468, 3-1/2" basket
20.1	faucet for #20										
21	WORKTOP REFRIGERATOR 60" NOT DELIVERED YET	110	1	6.9	5-15p	-	-	-	-	-	
21.1	WORKTOP REFRIGERATOR 60"	110	1	6.9	5-15p	-	-	-	-	-	
22	DOUBLE OVERSHELF, 16" x 60" (mount atop 60" fridge)	-	-	-	-	-	-	-	-	-	
22.1	DOUBLE OVERSHELF, 16" x 60" (mount atop 60" fridge)	-	-	-	-	-	-	-	-	-	
23.1	WORK TABLE 30" X 48" w/12" overshelf	DROPPED FRIDGE, ADDED TABLE									
25	TWO DOOR REACH-IN REFRIGERATOR	110	1	14	5-15p	-	-	-	-	-	
26	BREAD WARMER (upright)	110	1	7.8	5-15p	-	-	-	-	-	
27	WIRE STORAGE SHELVING, 16" x 48"	-	-	-	-	-	-	-	-	-	
28	ONE DOOR REACH IN REFRIGERATOR	110	1	8.6	5-15p	-	-	-	-	-	
28.1	ONE DOOR REACH IN REFRIGERATOR	110	1	8.6	5-15p	-	-	-	-	-	
30	WIRE SHELF, 10" x 72"	-	-	-	-	-	-	-	-	-	
31	THREE COMPARTMENT SINK (corner)	-	-	-	-	-	-	-	3-1/2"	50.5	18x18x12 (xThree)=11664 cu in. 3-1/2" baskets
32	PLATE DOLLY - (rolling poker chip style)	-	-	-	-	-	-	-	-	-	
33	SLANTED WALL SHELF, 21" x 42"	-	-	-	-	-	-	-	-	-	
34	CLEAN DISH TABLE 48"	-	-	-	-	-	-	-	-	-	
35	DISH MACHINE VENTILATION HOOD- BY OTHERS	-	-	-	-	-	-	-	-	-	
36	DISH MACHINE, CONVEYOR TYPE	208	3	83	direct	-	-	1/2	1-1/2"	-	
36.1	DISH MACHINE BOOSTER HEATER	208	3	108	direct	-	-	3/4	3/4	-	output to dishwasher, not to drain
37	U-Shaped Soiled Dish loader	-	-	-	-	-	-	1/2"	unk	14.9	24x24x6=3456ci, =14.9gal
37.1	DECK MOUNT DIRTY DISH SPRAYER										
40	METAL SHELF, 12" x 72" or 18" x 72" (on wall)	-	-	-	-	-	-	-	-	-	
41	Glass Filler Hose Assembly	-	-	-	-	-	-	1/2"	-	-	glass fill water line (shower hose with trigger)
41.1	Drain for Glass fill hose assembly (plumber install)	-	-	-	-	-	-	-	1-1/2"	-	tie in to same drain as coke machine
42	ICED TEA DISPENSER - BY OTHERS	110	1	14	5-15p	-	-	1/4"	-	-	machine supplied with 1⁄4" OD male flare fitting
43	GLASS RACK (undercounter for insert trays)	-	-	-	-	-	-	-	-	-	
44	COFFEE BREWER - BY VENDOR	110	1	14	5-15p	-	-	1/4"	-	-	machine supplied with 1⁄4" OD male flare fitting
45	ICE DOLLY - 200lb mobile ice caddy	-	-	-	-	-	-	-	-	-	
46	ESPRESSO MACHINE - BY VENDER	110	1	10	5-15p	-	-	1/4"	share	-	direct connect water, share drain with coke machine
47.1	HAND SINK (drop in) Elevator Server Station	-	-	-	-	-	-	1/2	1-1/2"	2.16	5x10x10
47.2	HAND SINK (drop in) Back Bar Server Station	-	-	-	-	-	-	1/2	1-1/2"	2.16	5x10x10=500cu in 1-1/2 drain basket
47.3	HAND SINK (drop in) Mezanine Server Station	-	-	-	-	-	-	1/2	1-1/2"	2.16	5x10x10
48	SERVER TABLE (drinks in kitchen)	-	-	-	-	-	-	-	-	-	
49	REMOVED	-	-	-	-	-	-	-	-	-	
50	PREP TABLE 24" x 72" w/ Double Overshelf	-	-	-	-	-	-	-	-	-	
51	DUMBWAITER - BY OTHERS	208	3	3.6	direct	-	-	-	-	-	
52.1	REFRIGERATED BACKBAR UNIT (solid or glass front)	110	1	6.4	5-15p	-	-	-	-	-	
52.2	REFRIGERATED BACKBAR UNIT (solid or glass front)	110	1	6.4	5-15p	-	-	-	-	-	
53.1	UNDERBAR ICE BIN w/integrated cold plate 1 of 2	-	-	-	-	-	-	-	-	-	
53.2	UNDERBAR ICE BIN w/integrated cold plate 2 of 2	-	-	-	-	-	-	-	-	-	
54	UNDERBAR GLASS WASHER	110	1	16	5-15p	-	-	1/2"	2"	-	min 2" drain line
55	WORK TABLE w/SINK, 30" x 72"	-	-	-	-	-	-	-	-	-	
55.1	Drop in sink for work table #55										
56	REACH-IN UNDERCOUNTER REFRIGERATOR	110	1	4.6	5-15P	-	-	-	-	-	
57	MICROWAVE OVEN (1 of 2)	110	1	8	5-15p	-	-	-	-	-	
57	MICROWAVE OVEN (2 of 2)	110	1	8	5-15p	-	-	-	-	-	
57.1	MICROWAVE SHELF (1 of 2)	-	-	-	-	-	-	-	-	-	
57.1	MICROWAVE SHELF (2 of 2)	-	-	-	-	-	-	-	-	-	
58	REFRIGERATED GLASS DOOR MERCHANDISER	110	1	4.6	5-15p	-	-	-	-	-	
59	ICE CREAM DIPPING CABINET (4-barrel)	110	1	5.2	5-15p	-	-	-	-	-	
60	HAND WASH SINK	-	-	-	-	-	-	1/2	1-1/2"	4.3	7x10x14=980
61	WORK TABLE 24" x 48" w/ double overshelf	-	-	-	-	-	-	-	-	-	
62	WALK-IN COOLER - EXISTING					-	-	-	drip	-	

63	Coca Cola Soda Fountain	110	1	3	5-15P	-	-	-	drip	-	**small units at servers (six shooters)**
64	ICE MAKER - NUGGET STYLE (650lb production)	110	1	18	direct	-	-	3/8"	3/4"	-	3/8"FPT, 3/4"NPT
64.1	ICE MACHINE BIN	-	-	-	-	-	-	-	3/4"	-	
65	ICE MAKER - CUBE STYLE (900lb production)	220	1	10	direct	-	-	3/8"	3/4"	-	3/8"FPT, 3/4"NPT
65.1	ICE MACHINE BIN	-	-	-	-	-	-	-	3/4"	-	
65.2	ICE MACHINE - OPTIMUS PRIME										
65.3	ICE MACHINE BIN for OPTIMUS PRIME										
66	WIRE SHELVIN6, 24" x 48"	-	-	-	-	-	-	-	-	-	
67	KEG RACKING - BY OTHERS	-	-	-	-	-	-	-	-	-	
68	SALAD BAR - MAIN DINING BY OWNER	-	-	-	-	-	-	-	-	-	
70	WALK-IN BEER COOLER					-	-	-	drip	-	
71	WORK TABLE, 30" X 48' (laundry)	-	-	-	-	-	-	-	-	-	
72	BAG-N-BOX SODA SYSTEM - BY VENDOR	-	-	-	-	-	-	-	-	-	
73	MOP SINK	-	-	-	-	-	-	-	3"	-	24x24x10
73.1	MOP SINK SPIGOT										
75	MOP SINK	-	-	-	-	-	-	-	3"		24x24x10
75.1	MOP SINK SPIGOT	-	-	-	-	-	-	1/2"	-	-	
76	SALAD BAR - MEZZANINE BY OWNER	-	-	-	-	-	-	-	-	-	
76.1	UNDERCOUNTER REFRIGERATOR (upstairs)	110	1	9	5-15p	-	-	-	-	-	
77	POS SYSTEM - BY OWNER	110	1	1	5-15p	-	-	-	-	-	various locations
79	ONE COMPARTMENT SINK (under bar) blender station	-	-	-	-	-	-				
80	UNDERBAR HAND SINK	-	-	-	-	-	-				
81	GLASS RACK (undercounter for insert trays)	-	-	-	-	-	-	-	-	-	
82	BEER SYSTEM w/TAPS	110	1	7	5-15p	-	-	-	-	-	tap in bar, compressor in basement
82.1	WINE SYSTEM w/TAPS	110	1	19.5	L5-30P	-	-	-	-	-	tap in bar, compressor in basement
84	SPIGOT - WALL MOUNT 60" FROM FLOOR	-	-	-	-	-	-	-	-	-	
85.1	WORK TABLE, (1 of 3) 24" x 48"	-	-	-	-	-	-	-	-	-	
85.2	WORK TABLE, (2 of 3) 24" x 48"	-	-	-	-	-	-	-	-	-	
85.3	WORK TABLE, (3 of 3) 24" x 48"	-	-	-	-	-	-	-	-	-	
86	WALL MOUNTED HOSE REEL	-	-	-	-	-	-	1/2"	-	-	
87.1	Laundry WASHER	110	1	10	5-15p	-	-	1/2"	hose	-	hose bib inlets, rubber hose outlet
87.2	Laundry DRYER	110	1	6	5-15p	1/2"	22000	-	-	-	vent rating 45' 4" with one turn (page4 of install manual)
88	THREE COMPARTMENT SINK IN UNWRAPPING RM	-	-	-	-	-	-	1/2"	3-1/2"	50.5	18x18x12 (xThree)=11664 cu in. 3-1/2" baskets
89	Geneva Bordeaux Top Shelf Wine/Liquor Cart										
90	Imported Capirinha/Cachaca Liquor Cart										
91	Hostess Podium										

116	Wall Safe										
117	Induction Plates										
118	Honeywell Thermostats										
119	Wireless Microphone System for Private Dining Room										
120	Media Room Amplifier										
121											
122											
123	NEXTIVA PHONE SYSTEM										
124	Polycomm VVX300 Telephone (in office)										
125	Panasonic TGP-550 Telephone (in cashier booth)										
126											