



EQUIPMENT SCHEDULE							
ItemNo	Category	Mfr	Model	Quantity	Equipment Remarks	Unit	Special
1	Work Table, L-Shaped	Advance Tabco	KTMS-308	1		ea	
2	Combi Oven, Electric	RATIONAL	ICP 6-FULL ON 10-FULL E 208/240V 3 PH	1		ea	

Pastry

EQUIPMENT LAYOUT

All Dimensions to be verified on the job site.
 Actual locations for floor drains, and any ventilating equipment to be determined by Engineer.
 Mechanical, Plumbing & Electrical to be checked and verified by Customers MEP Engineer.
 Remote Condensing Units to be located by Architect.
 Exhaust & Supply fans to be located by Architect.

**Lyford Cay
 Main Building - Pastry
 Nassau, Bahamas**




INTERNATIONAL INC.

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1	Preliminary Layout	3-25-24
2	Update with Garde Manger, new cookline, Chef Pass	3-26-25
3	Added 2 Equipments to pastry	1-30-26
4		
No.	Revision/Issue	Date

Date
Jan 30, 2026
 Drawn By
Dayne Gauntlett
 Scale
3/8" = 1'0"

Sheet
FS-1.2