

## EQUIPMENT OVERVIEW

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.

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 Leola**  
 Nassau, Bahamas

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*by scott conant*



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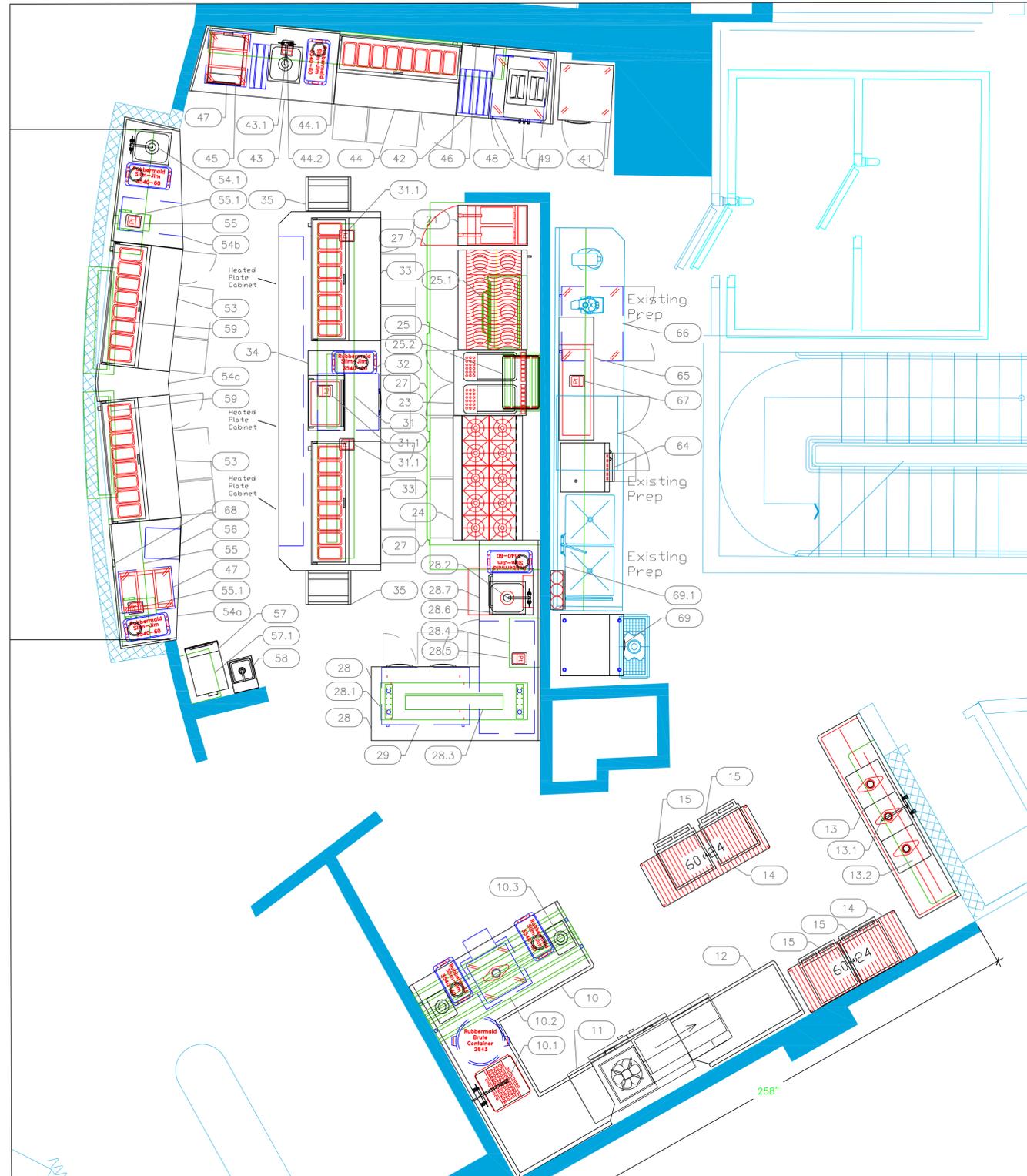
2055 W 73rd Street, Miami, FL 33016  
 Ph: (305)826-8696 Fax: (305)826-9131

12	Updated inside bar layout	6-23-25
13	Updated layout with modifications	7-15-25
14	Added MEP Information	7-17-25
15	Added Modification to Kitchen - Hot line equipment	9-02-25
No.	Revision/Issue	Date

Date  
**Sept 2, 2025**  
 Drawn By  
**Dayne Gauntlett**  
 Scale  
**1/8" = 1'0"**

Sheet  
**FS-1.0**

# Kitchen



EQUIPMENT SCHEDULE					
ItemNo	Category	Mfr	Model	Quantity	Equipment Remarks
10	Soiled Dishtable	Advance Tabco	DTS-U30-84R	1	
	Weld-in Sink	Advance Tabco	DTA-99C	2	
10.1	Pre-Rinse Faucet Assembly	Krowne	17-108WL	1	
10.2	Soak Sink	Advance Tabco	9-FSC-20	1	
10.3	Dishable Sorting Shelf	Advance Tabco	DTA-79	7	
11	Dishwasher, Conveyor Type, Ventless	Hobart	CL44VL-1	1	
12	Clean Dishtable	Advance Tabco	DTC-S30-60L	1	
13	Three (3) Compartment Sink	Advance Tabco	FC-3-1818-24RL	1	
13.1	Wall / Splash Mount Faucet	Krowne	14-814L	1	
13.2	Overshelf	Advance Tabco	PS-15-84	1	
14	Shelving Unit, Wire	Quantum	WR86-2460GY	2	
15	Rack Dolly	Cambro	CD2020H615	4	
21	Gas Floor Fryer	Pitco (Middleby)	SG18-S	1	
23	Pasta Cooker, Gas	Arcobaleno	AGDHA35	1	
24	Range, 60", 10 Open Burners	Vulcan	SX60-10BN-QS-PLATINUM	1	Existing
25	Range, 48", 8 Open Burners	Southbend (Middleby)	4482DC	1	
25.1	Salamander Broiler, Gas	Southbend (Middleby)	P36-RAD	1	
25.2	Sheet Pan Shelf	Custom Fab	Q1887-25.2	1	
27	Pot Rack	Advance Tabco	SW1-48	3	
28	Table "L"	Custom Fab	Q1971A-28	1	
28.1	Overshelf	Advance Tabco	DCM-18-72	1	
28.2	Deck Mount Faucet	Krowne	15-410L	1	
28.3	Heat Lamp	Nemco	6151-48	1	
28.4	Shelving, Wall Mounted	Advance Tabco	WS-15-24-16	1	
28.5	Printer	POS	PRINTER	1	By Owner/Operator
28.5	Salamander Broiler, Electric	Hatco	SAL-1208	1	
28.6	Undercounter Refrigerator	Continental Refrigerator	RA43SN-U-D	1	
29	Chef Table	Custom Fab	Q1971A-31	1	
31	Heat Lamp	Nemco	6151-48	2	
	Heat Lamp	Nemco	6151-36	1	
31.1	Printer	POS	PRINTER	3	By Owner/Operator
32	Reach-In Undercounter Freezer	Continental Refrigerator	DF27N-U-D	1	
33	Pizza Preparation Refrigerator	Continental Refrigerator	PA60N-D	2	
34	Refrigerated Rail	Randell	CR9039-290	1	
35	Steam Table / Food Pan Rack	Channel	ETPR-3E6	2	
41	Reach-In Freezer	Continental Refrigerator	1FSN	1	
41.1	Shelving Unit, Wire	Quantum	WR63-1842GY	1	
42	Counter	Custom Fab	Q1971A-54A	1	
43	Counter with Sink	Custom Fab	Q1971A-54B	1	
43.1	Deck Mount Faucet	Krowne	15-410L	1	
44	Pizza Preparation Refrigerator	Continental Refrigerator	PA60N-D	1	
44.1	Shelf	Custom Fab	SHELF	1	
44.2	Printer	POS	PRINTER	1	By Owner/Operator
45	Rapid Cook Oven	TurboChef (Middleby)	ECO (BLACK)	1	
46	Electrical for Future Use	Future	ELECTRICAL	1	
47	Bun / Sheet Pan Rack	Channel	431A	1	
48	Cabinet, Cook / Hold / Oven	Alto-Shaam	750-TH/II	1	
49	Soft Serve Machine	Spaceman	6235-C	1	
53	Pizza Preparation Refrigerator	Continental Refrigerator	PA60N-D	2	
54a	Counter	Custom Fab	Q1971A-54A	1	
54b	Counter with Sink	Custom Fab	Q1971A-54B	1	
54c	Counter	Custom Fab	Q1971A-54C	1	
54.1	Deck Mount Faucet	Krowne	15-410L	1	
55	Shelving, Wall Mounted	Advance Tabco	WS-15-60-16	2	
55.1	Printer	POS	PRINTER	2	By Owner/Operator
56	Plate Warmer	Hatco	PWB.12SS515	1	
57	Rapid Cook Oven	TurboChef (Middleby)	ECO (BLACK)	1	
	Equipment Stand, Oven	TurboChef (Middleby)	NGC-1217-3	1	
57.1	Shelving, Wall Mounted	Advance Tabco	WS-15-24-16	1	
58	Hand Sink	Advance Tabco	7-PS-73	1	
59	Heat Lamp	Nemco	6151-48	2	
64	Convection Oven, Electric	Moffat	E22M3	1	
65	Refrigerated Rail	Defield	CTP.8160-NBP	1	
66	Undercounter Refrigerator	True Mfg. - General Foodservice	TUC-36-HC	1	Existing
67	Printer	POS	PRINTER	1	By Owner/Operator
68	Electrical for Future Use	Future	ELECTRICAL	1	
69	Nugget Ice Maker	Ice-O-Matic	GEM2006W	1	
	Ice Bin for Ice Machines	Ice-O-Matic	B55PS	1	
69.1	Water Filtration System, Parts & Accessories	Krowne	KR-HS3-KIT	1	

# 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.

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SUPPLY**

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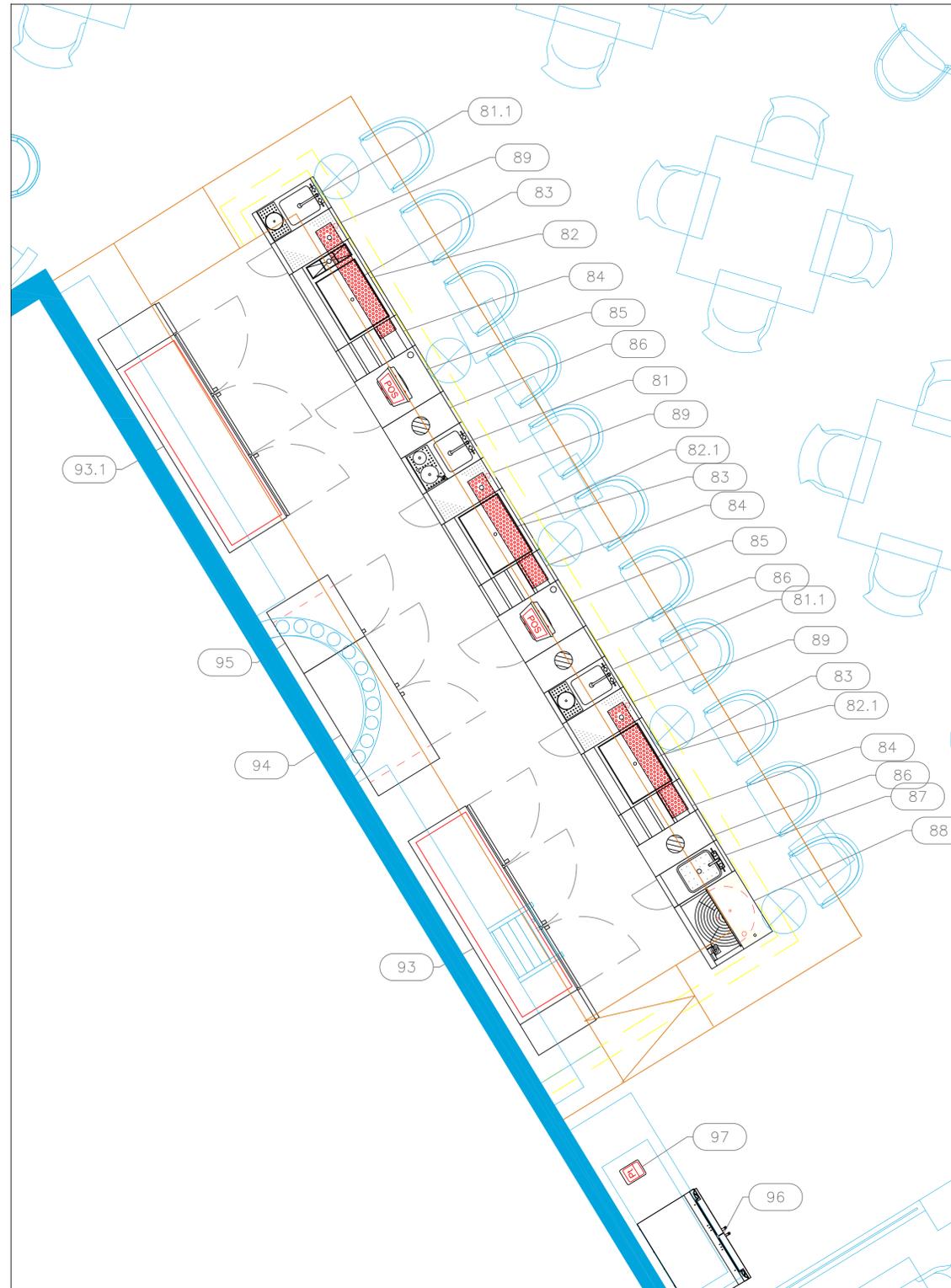
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Sheet  
**FS-1.1**

# Indoor Bar



EQUIPMENT SCHEDULE

ItemNo	Category	Mfr	Model	Quantity	Equipment Remarks
81	Underbar Mixology Sink Unit	Glastender	MTS-14	1	
81.1	Underbar Mixology Sink Unit	Glastender	MRS-12	2	
82	Ice Bin with Bottle Wells	Glastender	CBA-30L3-CP10-ED	1	
82.1	Ice Bin	Glastender	IBA-24-CP10-ED	2	
83	Drink Rail	Custom Fab	Q1971A-83	3	By Owner/Operator
84	Bottle Storage Unit	Glastender	LDA-12S	3	
85	Work Center	Glastender	PCB-18	2	
86	Underbar Add-On Unit	Glastender	DWB-12	3	
87	Waste Cabinet	Glastender	SWB-12-C	1	
88	Glasswasher, Undercounter / Underbar	Glastender	GW24	1	
89	Drainboard	Glastender	DBC-12	3	
93	Back Bar Cabinet, Refrigerated	Krowne	BS84	1	Existing
93.1	Back Bar Cabinet, Refrigerated	Krowne	BS84	1	Existing
94	Glass Froster	Glastender	F1SB48	1	
95	Back Bar Cabinet, Refrigerated	Glastender	C1SB24	1	
96	Refrigerator, Undercounter, Reach-In	Uline	U-3036BVWCS-13B	1	
97	Printer	POS	PRINTER	1	By Owner/Operator

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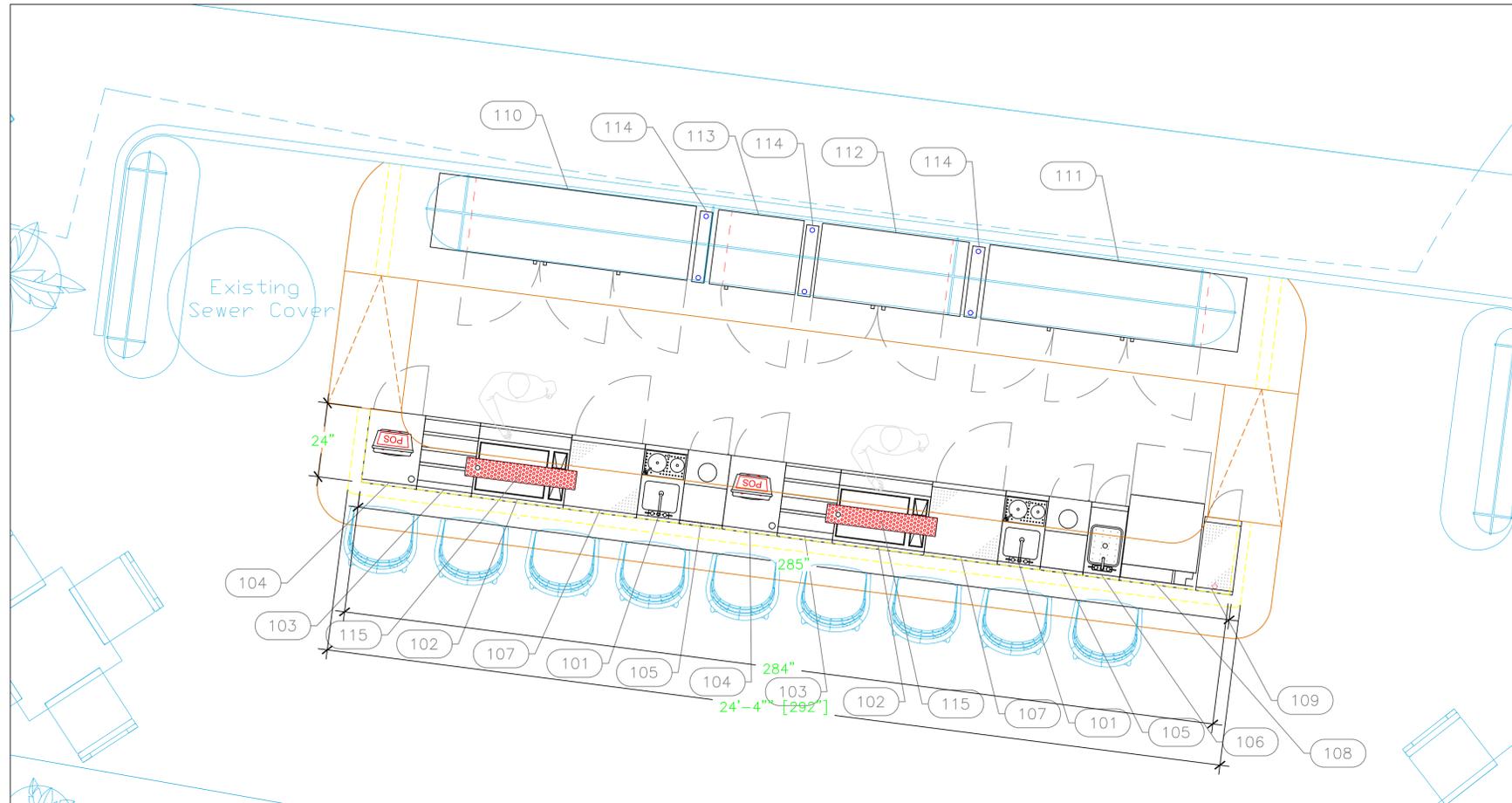
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EQUIPMENT SCHEDULE					
ItemNo	Category	Mfr	Model	Quantity	Equipment Remarks
101	Underbar Mixology Sink Unit	Glastender	MTS-14	2	
102	Ice Bin with Bottle Wells	Glastender	CBA-30L3-CP10	2	
103	Bottle Storage Unit	Glastender	LDA-18S	2	
104	Work Center	Glastender	PCB-18	2	
105	Underbar Add-On Unit	Glastender	DWB-14-C	2	
106	Waste Cabinet	Glastender	SWB-12-C	1	
107	Drainboard	Glastender	DBCB-24	2	
108	Glasswasher, Undercounter / Underbar	Jackson WWS	DELTA HT-E-SEER-S	1	Existing
109	Drainboard	Glastender	DBCB-12	1	
110	Back Bar Cabinet, Refrigerated	Glastender	C1FB84	1	
111	Back Bar Cabinet, Refrigerated	Glastender	C1FB84	1	
112	Back Bar Cabinet, Refrigerated	Glastender	C1SB48	1	
113	Glass Froster	Glastender	F1SB28	1	
114	Filler Panel	Custom Fab	Q1971A-114	3	
115	Drink Rail	Custom Fab	Q1971A-115	2	By Owner/Operator

## Outdoor Bar

## EQUIPMENT LAYOUT

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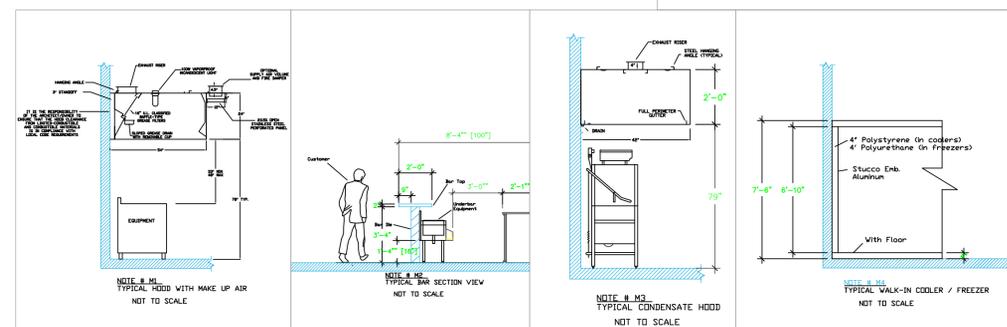
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Mechanical Schedule							
ITEM NO.	QTY	DISCRPTION	EXHAUST (L X W)	EXHAUST (CFM)	Makeup Vent Width	SUPPLY (CFM)	Ventilation Remarks
13.2	1	Overshelf					Wall Backing, See Note M9
25.1	2	Salamander Broiler, Gas					Wall Backing, See Note M9
25.2	1	Sheet Pan Shelf					Wall Backing, See Note M9
28.1	1	Overshelf					Ceiling Hung Shelf Requires Support Structure by GC
28.4	1	Shelving, Wall Mounted					Wall Backing, See Note M9
28.6	1	Salamander Broiler, Electric					Wall Backing, See Note M9
31	1	Chef Table					Ceiling Hung Shelf Requires Support Structure by GC
44.1	1	Wall Shelf					Wall Backing, See Note M9
55	2	Shelving, Wall Mounted					Wall Backing, See Note M9
57.1	1	Shelving, Wall Mounted					Wall Backing, See Note M9
58	1	Hand Sink					Wall Backing, See Note M9

LEGEND - MECHANICAL

- EXHAUST DUCT COLLAR
- SUPPLY DUCT COLLAR
- INWALL BACKING FOR WALL SHELVES
- RECESSED FLOOR
- RAISED EQUIPMENT PAD



**NOTE # M5**  
 ALL NATIONAL, STATE, AND LOCAL CODES SHALL APPLY.

**NOTE # M6**  
 ARCHITECT OR ENGINEER TO SIZE AND LOCATE, CONTRACTOR TO PROVIDE ALL OPENINGS FOR DUCTS, PLUMBING LINES, ELECTRICAL LINES, AND REFRIGERATION LINES, AS REQUIRED BY EQUIPMENT.

**NOTE # M7**  
 SUPPLY FANS TO BE LOCATED A MINIMUM OF 10' FROM EXHAUST FANS.

**NOTE # M8**  
 SHOP DRAWING WILL BE PROVIDED BY MANUFACTURER FOR HOOD, EXHAUST FANS, & SUPPLY FANS, UNCE ORDER IS PLACE WITH.

**NOTE # M9**  
 GENERAL CONTRACTOR TO PROVIDE 1/2" PLYWOOD WALL BACKING FROM 30" TO 78" AFF FOR ALL WALL MOUNTED EQUIPMENT.

**NOTE # M10**  
 CEILING HEIGHTS TO BE VERIFIED FOR SUFFICIENT CLARENCE FOR EQUIPMENT.

**NOTE # M11**  
 REFRIGERATION CONTRACTOR TO HANG EVAPORATORS FOR WALK-IN, RUN & CHARGE LINES BETWEEN EVAP. & CONDENSING UNIT.

## Equipment MECHANICAL Service Requirements

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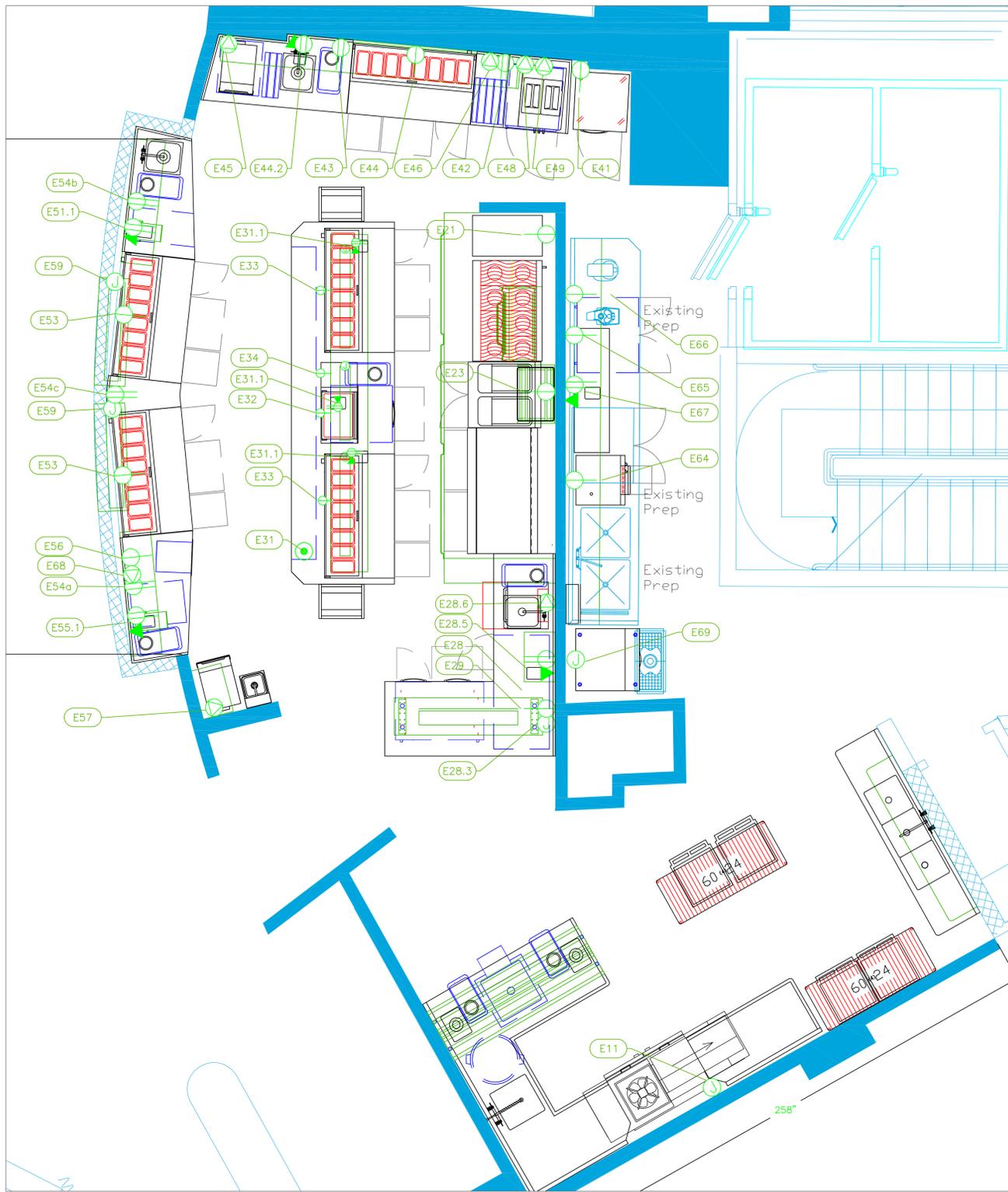


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ELECTRICAL SCHEDULE											
ItemNo	Category	Voltage	Cycle	Phase	Amps	Hp	NEMA	ConnectionType	Rough-In AFF	Quantity	Electrical Remarks
11	Dishwasher, Conveyor Type, Ventless	208	60	1	108.9			J-Box	65"	1	Ownership To Confirm Electrical
21	Gas Floor Fryer	115	60	1	0.57		5-15P	Simplex	18"	1	Ignition
23	Pasta Cooker, Gas	120	50/60	1	0.57		5-15P	Simplex	18"	1	Ignition
28	Table "L"	115	60	1	15			Duplex	48"	2	Convenience Outlet, See Note E1
28.3	Heat Lamp	120	60	1	9.2			J-Box	66"	1	Wired up through table.
28.5	Printer	115	60	1	15			Duplex	66"	1	
28.6	Salamander Broiler, Electric	208	60	1	21.6		6-30P	Special	66"	1	
29	Undercounter Refrigerator	115	60	1	4.5		5-15P	Simplex	18"	1	
31	Chef Table	120	60	1	td			Floor	n/a	1	Main Incoming to Load Center
	Heat Lamp	120	60	1	9.2			J-Box	n/a	2	power from Chef Table's Load Center
	Heat Lamp	120	60	1	7.1			J-Box	n/a	1	power from Chef Table's Load Center
31.1	Printer	115	60	1	15			Duplex	n/a	3	power from Chef Table's Load Center
32	Reach-In Undercounter Freezer	115	60	1	4.8	1/4	5-15P	Simplex	n/a	1	power from Chef Table's Load Center
33	Pizza Preparation Refrigerator	115	60	1	7.4	1/3	5-15P	Simplex	n/a	2	power from Chef Table's Load Center
34	Refrigerated Rail	115	60	1	1.8	1/5	5-15P	Simplex	n/a	1	power from Chef Table's Load Center
41	Reach-In Freezer	115	60	1	7.6	1/2	5-15P	Simplex	18"	1	
42	Counter	115	60	1	15			Duplex	48"	1	Convenience Outlet, See Note E1
43	Counter with Sink	115	60	1	15			Duplex	48"	1	Convenience Outlet, See Note E1
44	Pizza Preparation Refrigerator	115	60	1	7.4	1/3	5-15P	Simplex	18"	1	
44.2	Printer	115	60	1	15			DATA	66"	1	
45	Rapid Cook Oven	208/240	60	1	20		L6-20P	Special	66"	1	
46	Electrical for Future Use	208	60	1	24		6-30P	Special	48"	1	For Future Use
48	Cabinet, Cook / Hold / Oven	120	60	1	14.2		5-20P	Special	18"	1	
49	Soft Serve Machine	208-230	60	1	18		L6-20P	Special	48"	1	
53	Pizza Preparation Refrigerator	115	60	1	7.4	1/3	5-15P	Simplex	18"	2	
54a	Counter	115	60	1	15			Duplex	48"	1	Convenience Outlet, See Note E1
54b	Counter with Sink	115	60	1	15			Duplex	48"	1	Convenience Outlet, See Note E1
54c	Counter	115	60	1	15			Duplex	48"	1	Convenience Outlet, See Note E1
55.1	Printer	115	60	1	15			DATA	48"	2	
56	Plate Warmer	115	60	1	15			Duplex	48"	2	
57	Rapid Cook Oven	208/240	60	1	20		L6-20P	Special	18"	1	
59	Heat Lamp	120	60	1	9.2			J-Box	66"	2	Location to be confirmed.
64	Convection Oven, Electric	110-120	50/60	1	12.0		5-15P	Simplex	48"	1	
65	Refrigerated Rail	115	60	1	2.8	1/5	5-15P	Simplex	48"	1	
66	Undercounter Refrigerator	115	60	1	2	1/6	5-15P	Simplex	18"	1	
67	Printer	115	60	1	15			DATA	66"	1	
68	Electrical for Future Use	208	60	1	24		6-30P	Special	48"	1	For Future Use
69	Nugget Ice Maker	208-230	60	1	24.4			J-Box	36"	1	

**LEGEND - ELECTRICAL CONNECTIONS**

- DUPLEX RECEPT., 15-AMP, 120-VOLT, GROUND TYPE, HORIZONTAL MOUNT
- SIMPLEX RECEPT., 120-VOLT, GROUND TYPE, HORIZONTAL MOUNT
- SPECIAL PURPOSE OUTLET, GROUND TYPE, HORIZONTAL MOUNT
- JUNCTION BOX, DIRECT CONNECTION
- DISCONNECT SWITCH, DIRECT CONNECTION
- FLOOR/CEILING RECEPTACLE AS INDICATED
- (2) Telephone + (2) Data
- FIELD CONNECTIONS
- HARD WIRE CONNECTION POINT AT MACHINE

NOTE # E9  
TYPICAL ELECTRICAL UTILITY CURB  
NOT TO SCALE

NOTE # E1  
TYPICAL OUTLETS IN WALL  
ABOVE TABLE, BY ELECTRICIAN  
NOT TO SCALE

NOTE # E2:  
ALL NATIONAL, STATE, AND LOCAL CODES SHALL APPLY.

NOTE # E3:  
ALL ELECTRICAL CONNECTIONS AND HARDWARE REQUIRED TO BE PROVIDED BY ELECTRICAL CONTRACTOR.

NOTE # E4:  
ALL JUNCTION BOXES, OUTLETS, ETC. TO BE LOCATED SO AS TO NOT INTERFERE WITH EQUIPMENT.

NOTE # E5:  
ALL RELAYS, CONTRACTORS, STARTERS, AND SWITCHES REQUIRED FOR EXHAUST & SUPPLY FANS TO BE PROVIDED BY ELECTRICAL CONTRACTOR UNLESS SPECIFIED.

NOTE # E6:  
ELECTRICAL CONTRACTOR TO INTERCONNECT DISHMACHINE TO EXHAUST FAN FOR DISHMACHINE SO THAT THE FAN RUNS WHEN THE DISHMACHINE IS IN OPERATION.

NOTE # E7:  
ELECTRICAL CONTRACTOR TO INSTALL TABLE LIMIT SWITCH TO END OF CLEAN DISHABLE TO THAT MACHINE STOPS WHEN SWITCH IS DEPRESSED.

NOTE # E8:  
ELECTRICAL CONTRACTOR TO CONNECT DRAIN LINE HEATER, PAN HEATER AND DDBR HEATER FOR WALK-IN FREEZER.

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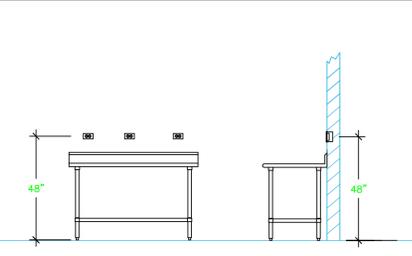
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ELECTRICAL SCHEDULE											
ItemNo	Category	Voltage	Cycle	Phase	Amps	Hp	NEMA	ConnectionType	Rough-In AFF	Quantity	Electrical Remarks
85	Work Center	115	60	1	15			Duplex	18"	2	
								DATA	18"	2	
88	Glasswasher, Undercounter / Underbar	120	60	1	3.5		5-15P	Simplex	18"	1	
93	Back Bar Cabinet, Refrigerated	115	60	1	2.7	1/3	5-15P	Simplex	18"	1	
93.1	Back Bar Cabinet, Refrigerated	115	60	1	2.7	1/3	5-15P	Simplex	18"	1	
94	Glass Froster	120	60	1	5	1/3	5-15P	Simplex	18"	1	
95	Back Bar Cabinet, Refrigerated	120	60	1	2.75	1/8	5-15P	Simplex	18"	1	
96	Refrigerator, Undercounter, Reach-In	115	60	1	1.2			Simplex	18"	1	
97	Printer							DATA	tbd	1	
		115	60	1	15			Duplex	tbd	1	

**LEGEND - ELECTRICAL CONNECTIONS**

- DUPLEX RECEPT., 15-AMP, 120-VOLT, GROUND TYPE, HORIZONTAL MOUNT
- SIMPLEX RECEPT., 120-VOLT, GROUND TYPE, HORIZONTAL MOUNT
- SPECIAL PURPOSE OUTLET, GROUND TYPE, HORIZONTAL MOUNT
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- DISCONNECT SWITCH, DIRECT CONNECTION
- FLOOR/CEILING RECEPTACLE AS INDICATED
- (2) Telephone + (2) Data
- FIELD CONNECTIONS
- HARD WIRE CONNECTION POINT AT MACHINE



NOTE # E1  
TYPICAL OUTLETS IN WALL ABOVE TABLE, BY ELECTRICIAN NOT TO SCALE

NOTE # E2.  
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NOTE # E3.  
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NOTE # E5.  
ALL RELAYS, CONTRACTORS, STARTERS, AND SWITCHES REQUIRED FOR EXHAUST & SUPPLY FANS TO BE PROVIDED BY ELECTRICAL CONTRACTOR UNLESS SPECIFIED.

NOTE # E6.  
ELECTRICAL CONTRACTOR TO INTERCONNECT DISHMACHINE TO EXHAUST FAN FOR DISHMACHINE SO THAT THE FAN RUNS WHEN THE DISHMACHINE IS IN OPERATION.

NOTE # E7.  
ELECTRICAL CONTRACTOR TO INSTALL TABLE LIMIT SWITCH TO END OF CLEAN DISHABLE TO THAT MACHINE STOPS WHEN SWITCH IS DEPRESSED.

NOTE # E8.  
ELECTRICAL CONTRACTOR TO CONNECT DRAIN LINE HEATER, PAN HEATER AND DODR HEATER FOR WALK-IN FREEZER.

## Equipment ELECTRICAL Service Requirements

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**Baha Mar**  
**Leola**  
Nassau, Bahamas

**LEOLA**  
*by wall consultant*

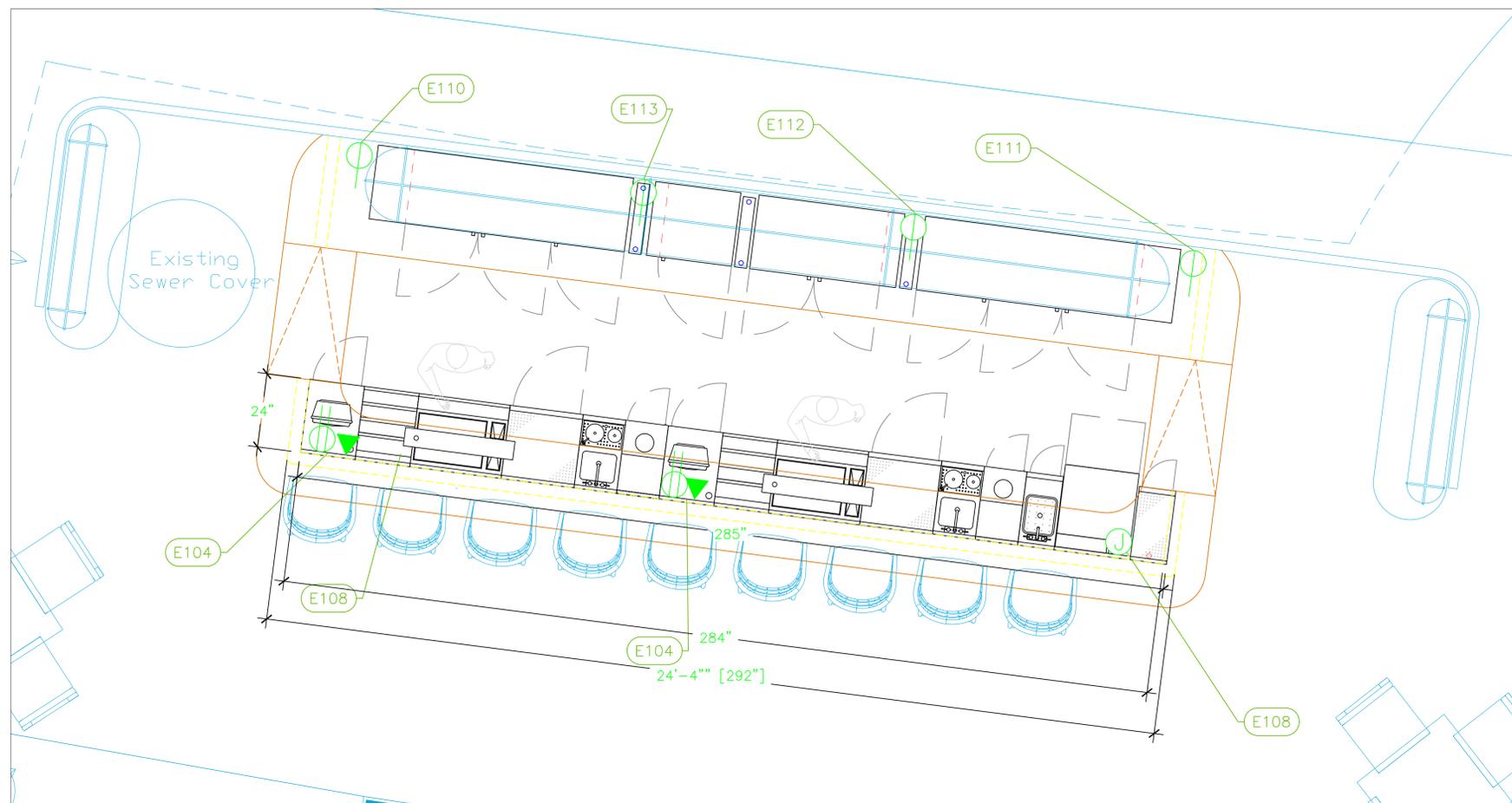


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Ph:(305)826-8696 Fax:(305)826-9131

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14	Added MEP Information	7-17-25
15	Added Modification to Kitchen - Hot line equipment	9-02-25
No.	Revision/Issue	Date

Date  
**Sept 2, 2025**  
Drawn By  
**Dayne Gauntlett**  
Scale  
**1/2" = 1'0"**

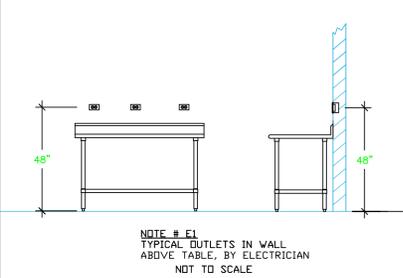
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ELECTRICAL SCHEDULE											
ItemNo	Category	Voltage	Cycle	Phase	Amps	Hp	NEMA	ConnectionType	Rough-In AFF	Quantity	Electrical Remarks
104	Work Center	115	60	1	15			Duplex	18"	2	
								DATA	18"	2	
108	Glasswasher, Undercounter / Underbar	208	60	1	24.7	1		J-Box	18"	1	
110	Back Bar Cabinet, Refrigerated	120	60	1	7	1/4	5-15P	Simplex	18"	1	
111	Back Bar Cabinet, Refrigerated	120	60	1	7	1/4	5-15P	Simplex	18"	1	
112	Back Bar Cabinet, Refrigerated	120	60	1	2.75	1/8	5-15P	Simplex	18"	1	
113	Glass Froster	120	60	1	5	1/3	5-15P	Simplex	18"	1	
120	Electric Countertop Fryer	208/240	60	1	20.8-24.0		6-30P	Special	48"	2	Not in Drawing

**LEGEND - ELECTRICAL CONNECTIONS**

- DUPLEX RECEPT., 15-AMP, 120-VOLT, GROUND TYPE, HORIZONTAL MOUNT
- SIMPLEX RECEPT., 120-VOLT, GROUND TYPE, HORIZONTAL MOUNT
- SPECIAL PURPOSE OUTLET, GROUND TYPE, HORIZONTAL MOUNT
- JUNCTION BOX, DIRECT CONNECTION
- DISCONNECT SWITCH, DIRECT CONNECTION
- FLOOR/CEILING RECEPTACLE AS INDICATED
- (2) Telephone + (2) Data
- FIELD CONNECTIONS
- HARD WIRE CONNECTION POINT AT MACHINE



**NOTE # E2**  
ALL NATIONAL, STATE, AND LOCAL CODES SHALL APPLY.

**NOTE # E3**  
ALL ELECTRICAL CONNECTIONS AND HARDWARE REQUIRED TO BE PROVIDED BY ELECTRICAL CONTRACTOR.

**NOTE # E4**  
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Nassau, Bahamas**

**LEOLA**  
*by scott constant*

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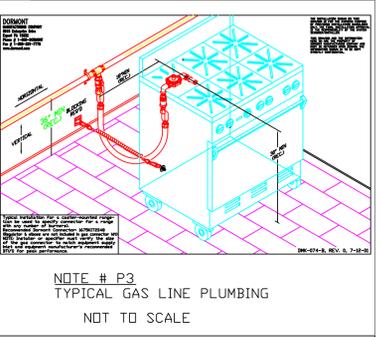
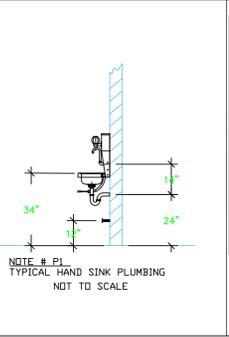
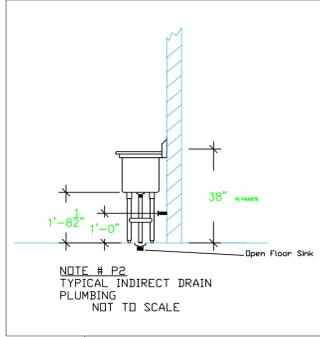
Date  
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Drawn By  
**Dayne Gauntlett**  
Scale  
**1/2" = 1'0"**

Sheet  
**FS-3.3**



PLUMBING SCHEDULE											
ITEM NO.	DESCRIPTION	COLD WATER SIZE	HOT WATER SIZE	H&C Rough-In	DIRECT WASTE SIZE	DIRECT WASTE AFF.	INDIRECT WASTE SIZE	GAS SIZE(IN)	GAS MBTU	QTY	PLUMBING REMARKS
10	Soiled Dishable						1-1/2"			1	Waste to Floor Sink
	Weld-In Sink						1-1/2"			2	Waste to Floor Sink
10.1	Pre-Rinse Faucet Assembly	1/2"	1/2"	12"						1	
10.2	Soak Sink						2"			1	Waste to Floor Sink
11	Dishwasher, Conveyor Type, Ventless	1/2"		12"			2"			1	cold water connection for optional drain water tempering kit
		1/2"		12"						1	
13	Three (3) Compartment Sink						(3) 1-1/2"			1	Waste to Floor Sink
13.1	Wall / Splash Mount Faucet	1/2"	1/2"	12"						1	
21	Gas Floor Fryer							3/4"	140.0	1	See Note P3
23	Pasta Cooker, Gas			12"				3/4"	160.37	1	See Note P3
24	Range, 60", 10 Open Burners							3/4"	340.0	1	See Note P3
25	Range, 48", 8 Open Burners							3/4"	261.0	1	See Note P3
25.1	Salamander Broiler, Gas							3/4"	40.0	2	See Note P3
28	Table "L"						1-1/2"			2	Waste to Floor Sink
28.2	Deck Mount Faucet	1/2"	1/2"	12"						1	
43	Counter with Sink						1-1/2"			1	Waste to Floor Sink
43.1	Deck Mount Faucet	1/2"	1/2"	12"						1	
54b	Counter with Sink						1-1/2"			1	Waste to Floor Sink
54.1	Deck Mount Faucet	1/2"	1/2"	12"						1	
58	Hand Sink	1/2"	1/2"	12"	1-1/2"	24"				1	See Note P1
69	Nugget Ice Maker	3/8"		n/a			3/4"			1	Water from Filter
	Ice Bin for Ice Machines						3/4"			1	Waste to Floor Sink
69.1	Water Filtration System	1/2"		36"						1	

- LEGEND - PLUMBING CONNECTIONS**
- HW-HOT WATER, OR CW-COLD WATER
  - GAS
  - WASTE, DIRECT-CONNECTED
  - WASTE, INDIRECT to Floor Sink, or Floor Drain
  - ⊕ FUNNEL FLOOR DRAIN Josam 30000-E3
  - ⊕ FLOOR DRAIN Josam 30000-A3
  - ⊕ FLOOR SINK Proflo PF42856 or similar
  - FILTERED WATER, at machine.
  - CHILL WATER, in & out



- NOTE # P4**  
ALL NATIONAL, STATE, AND LOCAL CODES SHALL APPLY
- NOTE # P5**  
ALL PLUMBING CONNECTIONS TO BE EXTENDED AND INTERCONNECTED TO EQUIPMENT AND ALL HARDWARE REQUIRED TO BE PROVIDED BY PLUMBING CONTRACTOR
- NOTE # P6**  
PLUMBING CONTRACTOR TO VERIFY THAT ALL EQUIPMENT IS INSTALLED WITH THE APPROPRIATE GAS PRESSURE AND REGULATORS
- NOTE # P7**  
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**Equipment PLUMBING Service Requirements**

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*by scott corbett*

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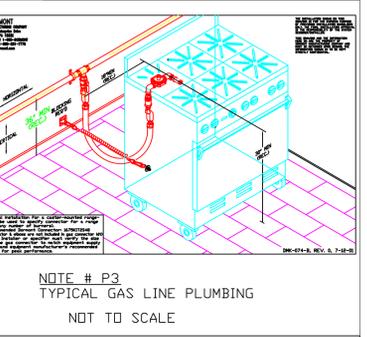
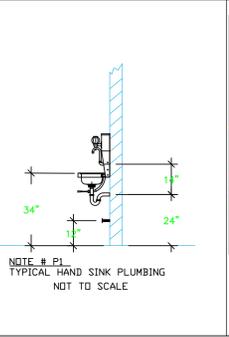
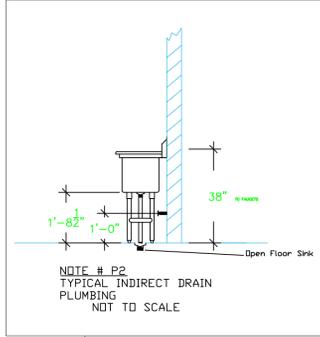
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PLUMBING SCHEDULE												
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81	Underbar Mixology Sink Unit	3/8"		12"				1-1/2"			3	Dipper faucet, Sink waste
		3/8"		12"				1-1/2"			3	Glass rinser, Dipper faucet waste
		3/8"	3/8"	12"							3	Sink faucet
81.1	Underbar Mixology Sink Unit	3/8"		12"				1-1/2"			2	Glass rinser, Sink waste
		3/8"	3/8"	12"							2	Sink faucet
82	Ice Bin with Bottle Wells							3/4"			1	Waste to Floor Sink
82.1	Ice Bin							3/4"			2	Waste to Floor Sink
87	Waste Cabinet	3/8"	3/8"	12"				1-1/2"			1	Waste to Floor Sink
88	Glasswasher, Undercounter / Underbar	1/2"	1/2"	12"				1-1/2"			1	Waste to Floor Sink
89	Drainboard							1/2"			3	Waste to Floor Sink

**LEGEND - PLUMBING CONNECTIONS**

- HW-CW HOT-COLD WATER
- GAS
- WASTE, DIRECT-CONNECTED
- WASTE, INDIRECT to Floor Sink, or Floor Drain
- FUNNEL FLOOR DRAIN Josam 30000-E3
- FLOOR DRAIN Josam 30000-A3
- FLOOR SINK Proflo PF42856 or similar
- FILTERED WATER, at machine.
- CHILL WATER, in & out



**NOTE # P4.**  
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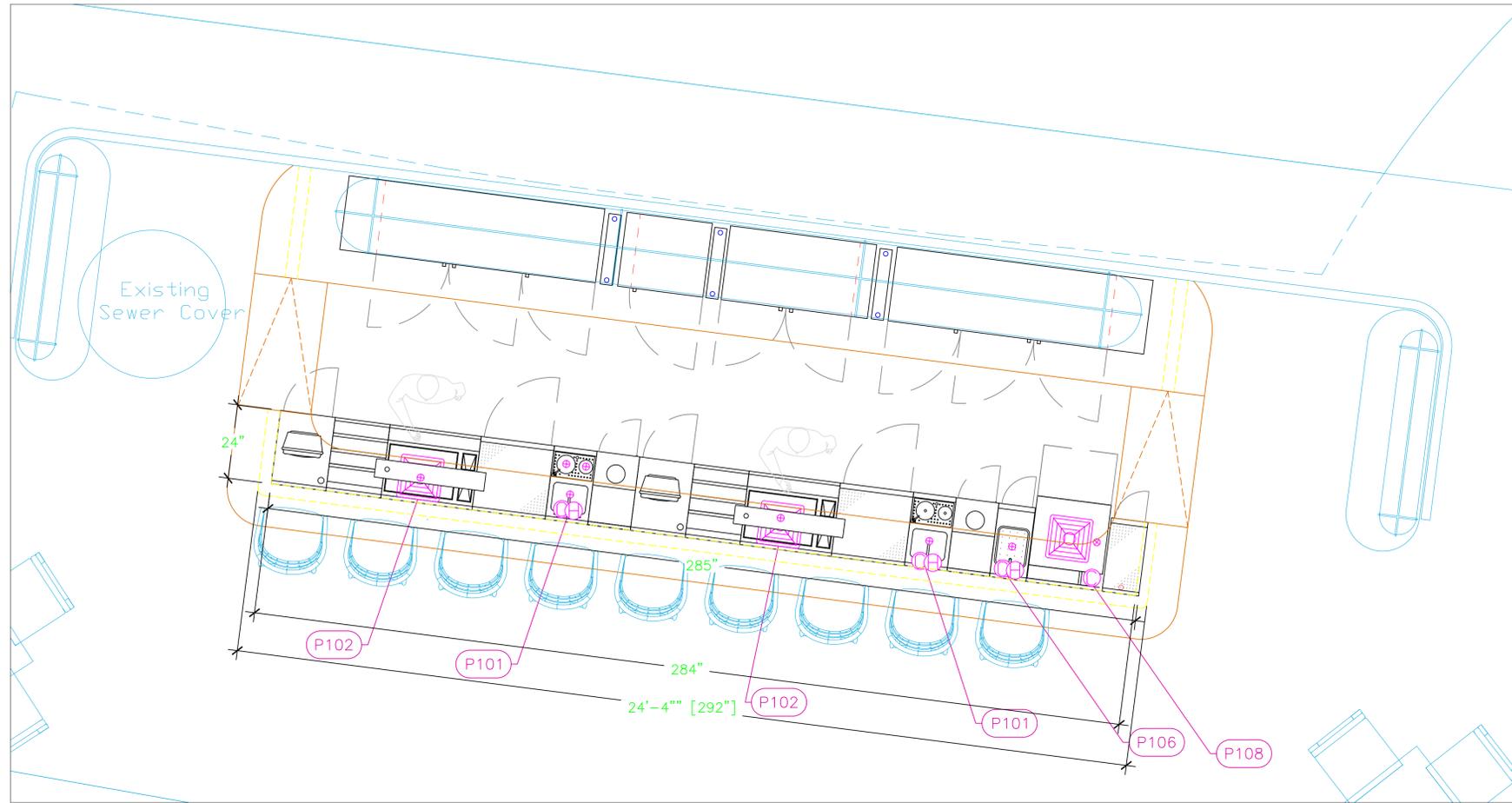
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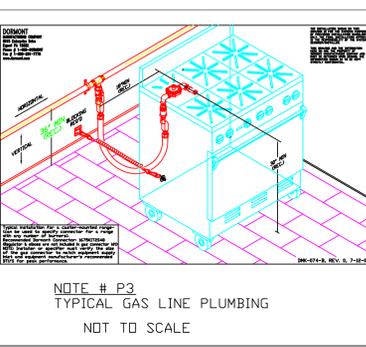
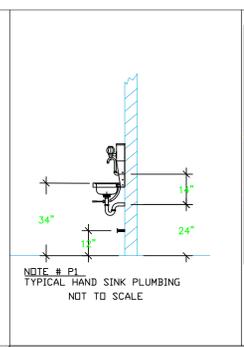
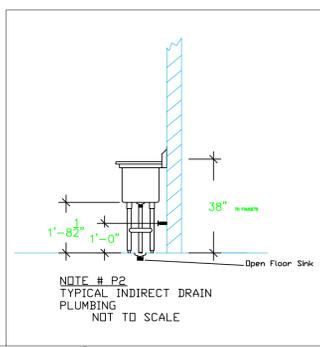
Drawn By  
**Dayne Gauntlett**

Scale  
**1/2" = 1'0"**

Sheet  
**FS-4.2**



PLUMBING SCHEDULE											
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101	Underbar Mixology Sink Unit	3/8"		12"			1-1/2"			2	Dipper faucet, Sink waste
		3/8"		12"			1-1/2"			2	Glass rinser, Dipper faucet waste
		3/8"	3/8"	12"						2	Sink faucet
102	Ice Bin with Bottle Wells						3/4"			2	Waste to Floor Sink
106	Waste Cabinet	3/8"	3/8"	12"			1-1/2"			1	Waste to Floor Sink
107	Drainboard						1/2"			2	
108	Glasswasher, Undercounter / Underbar	3/4"		12"			5/8"			1	Water size note: 3/4" male GHT (connect to true 1/2" ID Line)
109	Drainboard						1/2"			1	Waste to Floor Sink



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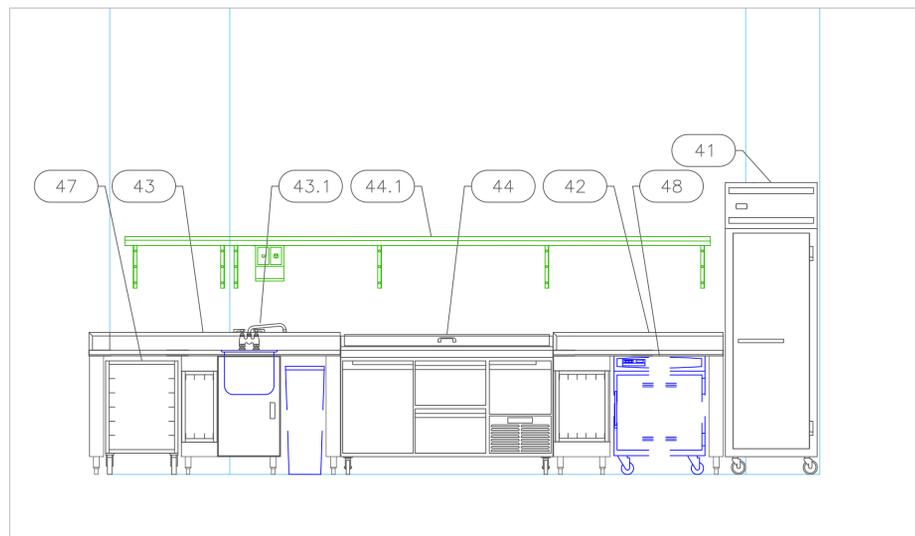
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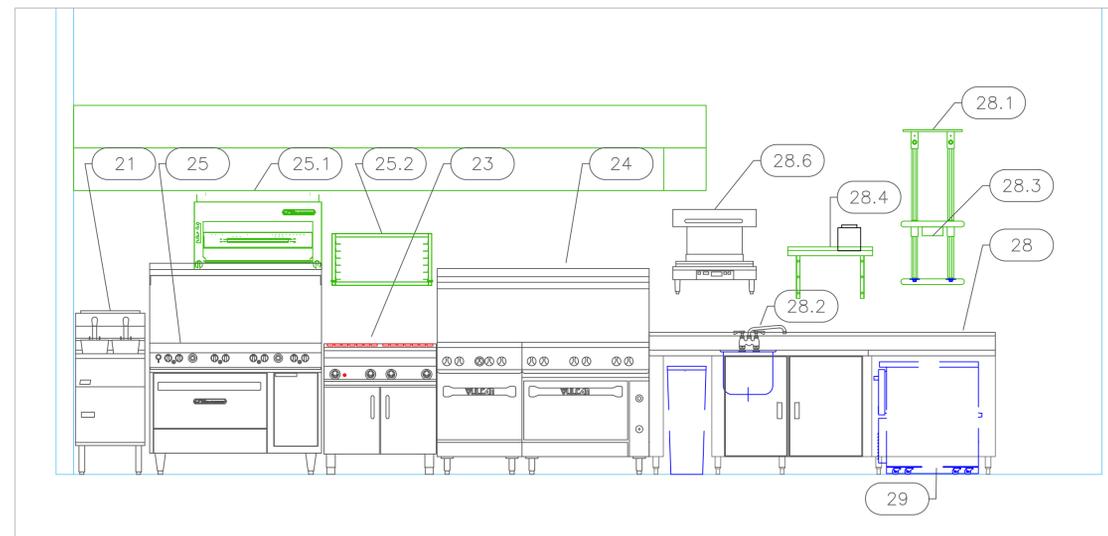
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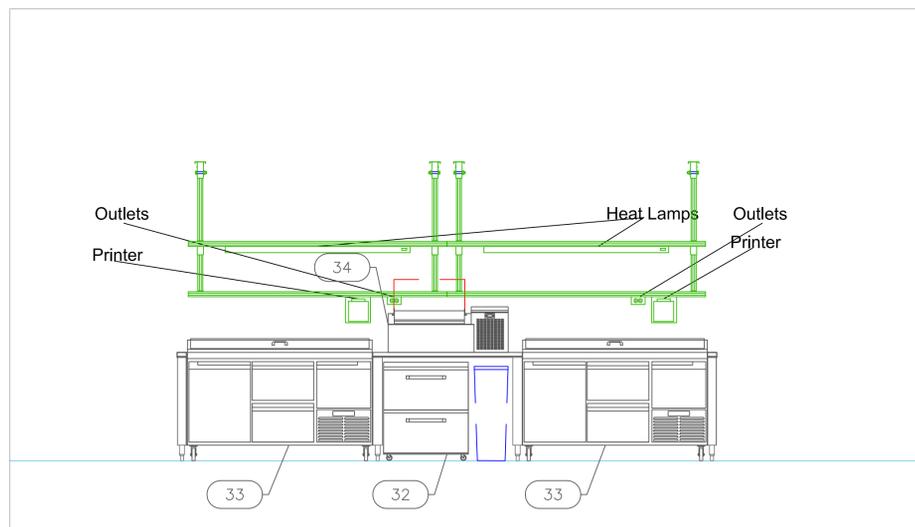
Pass from Kitchen to Dining Room



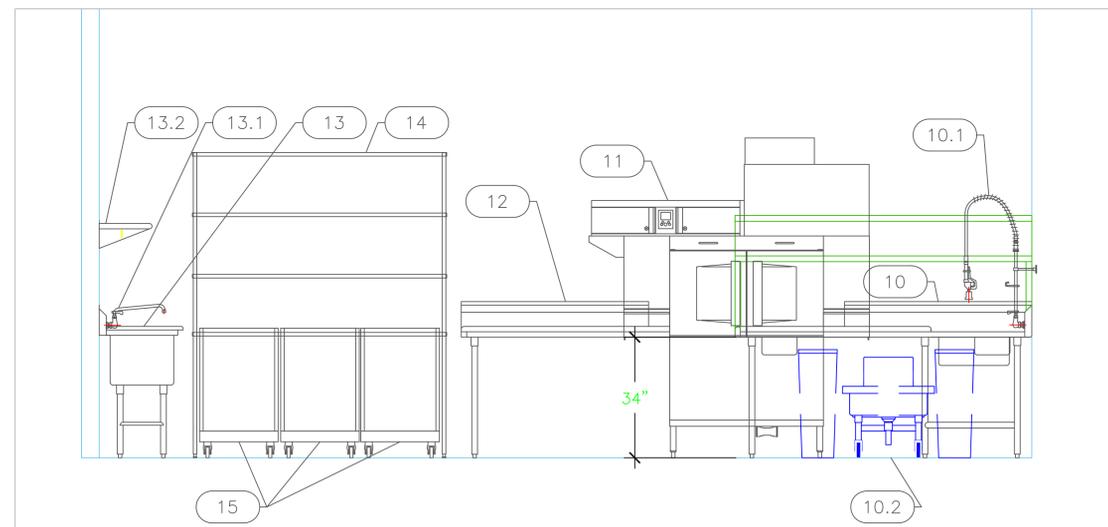
Left Side of Kitchen when facing hot line.



Cook Line



Chef Table on Hot Side



Dish & Pot Wash

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