

Lummis

Food Service Consulting
Sidney BC/Fredericton NB

#	Qt'y	Description	Amp	kW	HP	Volt	Ph	J.B.	E.O.	WATER	C.D.	FD	FFD	In	BTU/H	WG	In	Ret.	kG/H	Press	Duct	I/Sec	Depth	Remarks	#	BY	
								ELECT		WATER		DRAIN		GAS		STEAM		EXHAUST		DEPR				SUPPLIED			
1	1	Storage system on rails																							1	11 40 10	
3	22	Lot of Dunnage racks																							3	—	
5	1	Walk-in cooler — Condensing Unit			2	208	3	X																located on roof	5	11 41 10	
	1	Evaporator	8.2			120	1	X					25											JB on top of cold room			
	1	Lights, alarm, heat tape	5			120	1	X																JB on top of cold room			
5A	1	Walk-in Freezer, sliding door			3	208	3	X																located on roof	5A	11 41 10	
	1	Evaporator	11.9			208	1	X					(2) 25											JB on top of cold room			
	1	Lights, alarm, heat tape	10			120	1	X																JB on top of cold room			
6	8	Angle Rack																							6	11 40 10	
8	1	Walk-in cooler— 2 Condensing Units			2	208	3	X																located on roof	8	11 41 10	
	2	Evaporator	15.5			208	1	X					25											JB on top of cold room			
	1	Lights, alarm, heat tape	10			120	1	X																JB on top of cold room			
9		Spare Number																							9	—	
10	2	Cook—chill tilting kettle 100 gal.	7.8			208	3	X		19	19		19				25	19						Verify with Owner	10	OWNER	
		*chilled water inlet & outlet																						6mm cpmressed air			
11	1	Utility raceway	30			208	3	X																Verify with Owner	11	OWNER	
12	1	Kettle control panel on pedestal	30			208	3	X																Verify with Owner	12	OWNER	
13	1	Walk-in Cooler — Condensing Unit			2	208	3	X																located on roof	13	11 41 10	
	1	Evaporator	4.6			120	1	X					25											JB on top of cold room			
	1	Lights, alarm, heat tape	5			120	1	X																JB on top of cold room			
14	1	Walk-in Cooler — Condensing Unit			2	208	3	X																located on roof	14	11 41 10	
	1	Evaporator	4.6			120	1	X					25											JB on top of cold room			
	1	Lights, alarm, heat tape	5			120	1	X																JB on top of cold room			
15	1	Walk-in Cooler — Condensing Unit			2	208	3	X																located on roof	15	11 41 10	
	1	Evaporator	4.6			120	1	X					25											JB on top of cold room			
	1	Lights, alarm, heat tape	5			120	1	X																JB on top of cold room			
16	1	Walk-in Cooler — Condensing Unit			2	208	3	X																located on roof	16	11 41 10	
	1	Evaporator	4.6			120	1	X					25											JB on top of cold room			
	1	Lights, alarm, heat tape	5			120	1	X																JB on top of cold room			
21	11	Stainless steel work table	12			120	1		X																21	11 40 20	
26	2	Cook — Chill Tank	20			208	3			19	19	50					19	19						Refrig Lines	26	OWNER	
29		Stainless steel double pot sink	12			120	1	X	13	13	2x38													connect to grease trap	29	11 40 20	
30	1	Stainless steel work table	12			120	1	X																	30	11 40 20	
31	1	Vegetable processor	10			208	3	X					X												31	11 40 10	
32	1	Mobile pump/fill station																							32	OWNER	
33	1	Vacuum clipper w/nozzle	10			208	1	X																Verify with Owner/comp. Air	33	OWNER	
34	1	Cart for Vegetable Processor	6			208	1	X																Verify with Owner/comp. Air	34	11 40 10	
35	4	Stainless steel work table																							35	—	
40	1	Air cooled remote refrigeration	60			208	3	X																Verify with Owner	40	OWNER	
43	1	Grated floor trench with floor drain																						241 mm floor depression	43	11 40 10	
43A	2	Grated floor trench with floor drain									25	88												241 mm floor depression	43A	11 40 10	
50	16	Shelf									25	88													50	11 40 10	
63	1	Walk-in Cooler — Condensing Unit			2	208	3	X																located on roof	63	11 41 10	
	1	Evaporator	4.6			120	1	X					25											JB on top of cold room			
	1	Lights, alarm, heat tape	5			120	1	X																JB on top of cold room			
63A	1	Walk-in Freezer — Condensing Unit			4	208	3	X																located on roof	63A	11 41 10	
	1	Evaporator	19.1			208	1	X					25											JB on top of cold room			
	1	Lights, alarm, heat tape	10			120	1	X																JB on top of cold room			
64	9	Angle rack																							64	11 40 10	
65	5	Garbage container																							65	11 40 10	
67	1	Power wash sink system	20			208	3	X		3x19	2x19	2x50													67	11 40 10	
68	1	Sailed dishtable w/pre-rinse sink	10			120	1	X	13	13	38														68	11 40 10	
68A	1	Dishbasket Overshelf																							68A	11 40 20	
69	6	Garbage container																							69	11 40 10	
70	1	Rack conveyor machine/booster																			2 at 408 x 104	71 & 189 l/sec			70	11 40 10	
	1	booster	32			575	3	X		19	13	2x50															
72	1	Clean Dish Roller Table	24			575	3	X					X													72	11 40 20
77	1	Stainless steel work table c/w sink	2 at 12			120	1	X	13	13	38															77	11 40 20
78	8	Heavy duty angle rack ? 18 pans capacity																								78	11 40 10
79	5	Stainless steel utility cart																								79	11 40 10
85A		Exhaust Hood — Kettles																			2 at 280 x 203	2 at 967			85A	11 40 10	
85B	2	Exhaust Hood — Cook Tank	10			120	1	X													2 at 305 x 255	658			85B	11 40 10	
85D	1	Exhaust Hood — Warewasher	10			120	1	X													390 x 208	496			85D	11 40 10	
85E	1	Exhaust Hood — Pot Sink	10			120	1	X													255 x 208	445			85E	11 40 10	
86	16	Angle rack carts with Food Bins																							86	11 40 10	
87	1	Fire Extinguishing System	10			120	1	X																	87	11 40 10	

SCALE: NO SCALE

0	ISSUED FOR TENDER	NOV 28 2013
revisions		date
project	NEW FOOD SERVICES BUILDING WESTMORLAND INSTITUTION	project
	DORCHESTER, NB	
drawing	GROUND FLOOR M&E SCHEDULE	desain
designed	GARY LUMMIS	conqu
date	NOV 28, 2013	
drawn	GARY LUMMIS	desain
date	NOV 28, 2013	
approved	GARY LUMMIS	approuv
date	NOV 28, 2013	
Tender	<i>R. McCall</i>	Soumission
project number	R.061828.001	no. du projet
drawing no.	FS.4	no. du dessin

