

EQUIPMENT SCHEDULE

ITEM NO.	NO. REQ'D	DESCRIPTION	WATER				ELECTRICAL					GAS			RESPONSIBILITY				MANUFACTURER	ITEM NO.	
			HOT	COLD	WASTE	FEED MTG. HT.	WATTS	HP	V/PH	AMPS	CONN.	MTG. HT.	SIZE	BTU'S	MTG. HT.	FURN. BY	INSTALL BY	CONN. MC			PC
100	1	STOCK POT RANGE																		AMERICAN RANGE	100
101	2	EXISTING EXHAUST HOOD (LIGHTS)																		EXISTING	101
1		MAKE UP AIR																		CHEF-AIR	
102	1	10-BURNER RANGE W/2 OVENS																		IMPERIAL	102
103	10	TAPPAN EXHAUST HOOD (LIGHTS)																		CHEF AIR	103
10		EXHAUST FAN																		CHEF AIR	
5		HEATED MAKE-UP AIR FAN																		CHEF AIR	
104	3	EXISTING 40 LB. FRYER																		EXISTING	104
105	2	EXISTING RICE COOKER																		EXISTING	105
106	1	EXISTING DOUBLE STACK CONVECTION OVEN																		EXISTING	106
107	1	EXISTING CHINESE SMOKER																		EXISTING	107
108	LOT	GAS HOSES																		DORMONT	108
109	1	WOK RANGE		1/2"	F.S.															BY OWNER	109
110	1	16" CHARBROILER, COUNTER TOP																		AMERICAN RANGE	110
111	1	EXHAUST HOOD EXTENSION																		CHEF AIR	111
112	10	TAPPAN GRILL																		SANI-CHEF	112
113	0	SPARE																		---	113
200	1	EXISTING WALK-IN COOLER/FREEZER																		EXISTING	200
201	2	EXISTING ICE MACHINE W/BIN																		EXISTING	201
202	1	EXISTING WALK-IN COOLER																		EXISTING	202
203	1	SINGLE GLASS DOOR REFRIGERATOR																		ASCEND	203
204	2	EXISTING 60" SANDWICH UNIT																		EXISTING	204
205	0	SPARE																		---	205
206	2	U/C REFRIGERATOR																		BEVERAGE-AIR	206
207	1	SINGLE GLASS DOOR REFRIGERATOR																		BY OWNER	207
208	1	SUSHI CASE																		HOSHIZAKI	208
209	1	SUSHI CASE																		HOSHIZAKI	209
210	1	49" BOTTLE BOX																		BEVERAGE AIR	210
211	1	72" GLASS DOOR BACK BAR COOLER																		BEVERAGE AIR	211
212	1	90" KEG COOLER																		BEVERAGE AIR	212
213	0	SPARE																		---	213
300	2	60" HEAT LAMP W/DISPLAY LIGHTS																		HATCO	300
301	0	SPARE																		---	301
302	0	SPARE																		---	302
400	LOT	WIRE SHELVING-COOLER /FREEZER																		NEXEL	400
401	LOT	WIRE SHELVING-DRY STORAGE HIGH DENISTY																		EAGLE	401
402	1	SHEET PAN RACK																		CHANNEL	402
403	1	EXISTING WIRE SHELVING																		EXISTING	403
404	1	42" SLANT RACK																		ADVANCE	404
405	2	WIRE SHELVING-WALL MNT'S W/WALL BRACKETS																		NEXEL	405
406	1	24"x208" DOUBLE TIER OVER SHELF																		FABRICATED	406
407	1	72" DOUBLE RACK SORTING SHELF																		ADVANCE	407
408	1	WIRE SHELVING (4 SHELVES, 4 POSTS) MOBILE																		NEXEL	408
409	1	WIRE SHELVING (4 SHELVES, 4 POSTS)																		NEXEL	409
410	1	WIRE SHELVING (4 SHELVES, 4 POSTS)																		NEXEL	410
411	LOT	CASEWORK																		BY OWNER	411
412	2	EXISTING POST MIX RACK																		EXISTING	412
413	0	SPARE																		SANI-CHEF	413
414	LOT	COOLER SHELVING-(4 SHELVES, 4 POSTS)																		---	414
500	1	S/S SUSHI COUNTER W/1 WELD-IN HAND SINK	1/2"	1/2"	1-1/2"	32"A.F.F.														SANI-CHEF	500
501	2	72" MOBILE WORK TABLE																		TURBO AIR	501
502	1	EXISTING WORK TABLE																		EXISTING	502
503	2	EXISTING WAITRESS STATION W/SINK																		EXISTING	503
504	10	TAPPAN STANDS																		SANI-CHEF	504
505	2	18" FILLER TABLE																		TURBO AIR	505
506	1	24" WORK TABLE																		TURBO AIR	506
507	1	EXISTING RICE COOKER TABLE																		EXISTING	507
508	1	60" WORK TABLE																		TURBO AIR	508
509	1	16" EQUIPMENT STAND																		SANI-CHEF	509
510	0	SPARE																		---	510
600	1	48" CLEAN DISHTABLE																		ADVANCE	600
601	1	POT FILLER	1/2"	1/2"		42"A.F.F.														KROWNE	601
602	1	DISHMACHINE (VERIFY MECH. W/ OWNER)	3/4"		F.S.	60"A.F.F.	1.5	120/1	20.0	DIRECT	60"A.F.F.									LEASE	602
603	1	EXISTING 3-COMPARTMENT SINK																		EXISTING	603
604	1	EXISTING MOP SINK																		EXISTING	604
605	1	3-COMPARTMENT BAR SINK	1/2"	1/2"	1-1/2"	32"A.F.F.														SUPREME METAL	605
606	2	EXISTING HAND SINK																		EXISTING	606
607	1	SOILED DISHTABLE	1/2"	1/2"	2"	30"A.F.F.														ADVANCE	607
608	6	TEPPAN CARTS																		LAKE-SIDE	608
609	2	WATER FILTER				1/2"	60"A.F.F.													ICE-O-MATIC	609
610	1	HAND SINK	1/2"	1/2"	1-1/2"	37"A.F.F.														TURBO AIR	610
611	1	HAND SINK	1/2"	1/2"	1-1/2"	37"A.F.F.														TURBO AIR	611
612	1	HAND SINK W/BLENDER STATION	1/2"	1/2"	1-1/2"	24"A.F.F.														SUPREME METAL	612
613	1	GLASS WASHER	1/2"	1/2"	1-1/2"	6"A.F.F.														CHAMPION	613
614	1	CONDENSATE HOOD																		CHEF AIR	614
700	2	CHINESE HOT WATER /TEA URN				1/4"	9"A.C.H.													CECILWARE	700
701	2	COFFEE BREWER/DISPENSER				1/4"	9"A.C.H.													VENDOR	701
702	2	EXISTING POST MIX W/ICE CHEST																		EXISTING	702
703	2	ICE TEA BREWER/DISPENSER				1/4"	9"A.C.H.													VENDOR	703
704	1	S/S DRINK RAIL				1/2"														SANI-CHEF	704
705	2	24" COCKTAIL UNIT				1-1/2"(OPEN)														SUPREME METAL	705
706	2	24" GLASS RACK W/WORK TOP				1-1/2"(OPEN)														SUPREME METAL	706
707	0	SPARE																		---	707
708	T.B.D.	P.O.S. SYSTEM																		BY OWNER	708
709	LOT	DIE WALL-SUSHI BAR																		SANI-CHEF	709
710	LOT	DIE WALL-LIQUOR BAR																		SANI-CHEF	710

NOTES:

- MECHANIC'S SHOWN ON THIS PLAN ARE FOR NEW EQUIPMENT ONLY. MECHANIC'S FOR OWNER SUPPLIED, OWNER INSTALLED, OR OTHER VENDOR SUPPLIED. EQUIPMENT MUST BE VERIFIED BY THE RESPONSIBLE PARTIES.
- MECHANIC'S SHOWN ON THIS PLAN ARE FOR SINGLE QUANTITIES. MULTIPLY LOADS BY QUANTITY FOR MULTIPLE UNITS.
- FOR ITEMS 101, 105 AND 200. THE ELECTRICAL CONTRACTOR IS TO VERIFY WITH THE KEC PRIOR TO ROUGH-IN ALL WIRING SYSTEMS. REQUIREMENTS WHICH VARY WITH LOCATION, MANUFACTURE AND INSTALLATION CONDITIONS. ELECTRICAL CONTRACTOR IS RESPONSIBLE ALL HIGH VOLTAGE, LOW VOLTAGE, CONTROL WIRING AND FINAL CONNECTIONS.
- PLUMBING CONTRACTOR IS RESPONSIBLE FOR ALL CONDENSATE DRAIN LINES. COPPER IS REQUIRED FOR FREEZER APPLICATION, SELF-REGULATING HEAT TAPE TO BE APPLIED TO COPPER AND WRAPPED WITH 1" RUBATEX OR APPROVED ALTERNATE. SPLIT SEAMS ARE TO BE HELD IN THE UPRIGHT POSITION, SEALED WITH BLACK 2" WIDE DUCT TAPE AND ZIP TIED WITH BLACK ZIP TIES WITH NO MORE THAN 1/4" DEFLECTION AT 12" O.C. OR LESS SPACING.
- REQUIRED CONTROL LOOPS:
A. FIRE SUPPRESSION SYSTEM LOOP
B. AUTO START TEMP SENSOR (3)



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Kansai
Japanese Steakhouse and Sushi Bar
Louisville, Kentucky

EQUIPMENT SCHEDULE

number: Kansai Louisville.dwg
date: December 20, 2011
revised:
by: Scott W. Rudd
checked:
by:

drawing no.
EQ-3

sheet no.
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