



TECHNICAL LEGEND CONNECTIONS POINTS

- ⊕E ELECTRICITY
- ⊕EO ELECTRICITY OPTIMIZATION
- ⊕G GAS
- ⊕HW HOT WATER
- ⊕CW COLD WATER
- ⊕SW SOFT WATER
- ⊕B BEVERAGE LINE
- ⊕D DRAIN
- ⊕SO EXHAUST
- ⊕S STEAM
- ⊕CR CONDENSE
- ⊕CO2 CO2 LINE
- ⊕R REMOTE REFRIGERATION
- ⊕CWI REFRIGERATION LIQUID IN
- ⊕CWO REFRIGERATION LIQUID OUT

01 KITCHEN

POS	Q.	DESCRIPTION	MODEL	DIMENSIONS MM			ELECTRICITY		
				POW. Kw	VOLTAGE	HEIGHT			
<b>01-KITCHEN</b>									
1	1	ISLAND MOUNTED HIGH EFFICIENCY HOOD TYPE ECO-JET VD - DEPTH 2800	ECO-JET VD-2800	3200	2408	680	0.2	230	0
8	1	GAS PASTA COOKER 1X40 LT WELL	EPFCGD1MF0	400	930	850	0	220	0
11	1	ELECTRIC INFRARED COOKING TOP 400 MM	EBRED2000	400	930	250	6.8	400	0
12	1	40/BOLT GAS BOILING PAN-INDIRECT HEATING	EBBSGHINFD	800	930	850	0.2	230	0
28	1	PERLA 220 A.I. 230/50/1	PERLA 220 A.I.	440	390	330	0.145	230	0
31	1	SELF-COOKING CENTER WHITE/EFFICIENCY 201 E [20X]/1/1 G/N/1	SCCW201E	879	791	1782	37	400	0
<b>02-DISTRIBUTION</b>									
33	1	MEUB BAIN MARIE A EAU DESSOUS LIBRE 30N/1/1 LG1280	308853	1280	830	900	3	220	0
34	1	MEUBES CHAUF VERR TREMP +TUV P.C.5GN/1/1+VTR CHAUF PRE. INI	309305	1930	830	1535	3.23	220	0
36	1	MEUB GN/1/1 CUVE VENTILE 3GN/1/1 RESERVE 1 PIE AVEC GRP LG1280	308803	1280	830	900	1.09	220	0
<b>03-VEGETABLE PREPARATION</b>									
40	1	VEGETABLE SLICER-1 SP-500W-220/240/150	TR81V501	252	500	502	0.5	220	0
42	1	VEG CUTTER-TABLE+AUT HOP-ISP-230-400/3	TR2001V3	625	615	840	0.37	230	0
<b>04-WHITE MEAT</b>									
44	1	CUTTER-MIXER 4 SL-SMOOTH-1S.230-240/150	K451V	256	415	470	0.75	230	0
47	1	ARM-FRIGO LT.700 1 PORTE ET 1 CHAMB. FROIDE -2+7°C	AF701M	733	803	2090	0.36	230	2000
<b>05-RED MEAT</b>									
51	1	CUTTER-MIXER 4 SL-SMOOTH-1S.230-240/150	K451V	256	415	470	0.75	230	0
<b>06-FISH PREPARATION</b>									
56	1	AR.FRIGO POISSON LT.300. 1 PORTE 1 CHAMBRE FROIDE -2+7°C	AF301P	580	788	1640	0.27	230	2000
<b>07-DRESSING</b>									
<b>08-COLD ROOMS</b>									
67	1	COLDROOM 203X203 -18-20°C BUILT-IN UNIT	CR20F084S	2230	2230	2230	1.4	230	0
68	1	COLDROOM 203X203 -18-20°C BUILT-IN UNIT	CR20F084S	2230	2230	2230	1.4	230	0
<b>09-DISHWASHING</b>									
73	1	DISHWASHERS - MOD. RIVER 285	RIVER285	706	735	2170	91	110	150
75	1	UTENSIL AND POT WASHERS - MOD. NIAGARA 292	NIAGARA292	720	780	1700	74	110	150
<b>10-PASTRY</b>									
79	1	MAXI LINK COLUMN XVC505EP + XK315	XVC505EP+XK315	0	0	0	13.4	230	261
81	1	SS PLAN MIXER-FLOOR-FLAT/PANEL+HUB-20L-3P	XAMF20ASX3	521	685	1230	0.75	220	261
82	1	ARM CHAUDE AV/PORTES COULIS PLAN ABRONDI 1 COTE ADOSSERET L=160	TAE168AX	1600	700	900	2	230	220
91	1	FOURNEAU 4 FELUX VIFS SUR FOUR ELECTRIQUE GN2/1	CG7ND0DFEB	800	700	900	5.48	400	70
92	1	FRITEUSE ELEC. SUR PLACARD LT.12	FGN/101A	400	700	900	9	400	70
93	1	HOLDING CABINET 5 GN/1-1	XVL385	750	752	733	3.2	230	219
94	1	PROVER	XL415	860	890	782	2.4	230	188
95	1	WALL MOUNTED HOOD TYPE DMD 500 - DEPTH 950 MM	DMD500-950	1600	950	500	0.1	230	0
99	1	ARMOIRE CHAUD AV/PORTES COULISSANTES SANS PLAN L=120CM	TAE128SP	1200	700	840	2	230	220
104	1	ARM.FRIGO LT.1400 2 PORTES ET 1 CHAMB. FROIDE -2+7°C	AF1402M	1466	803	2090	0.52	230	2000
<b>11-BAR</b>									
109	1	POWDERED ICE SYSTEMS, ALL BLACK	VAGE0323	394	618	1046	1.8	220	0
Total (Alternative and existing products excluded)								262.815	
Total (Existing Products)								0	

DES.	AA	SIGN.	DATE	00/00/00	SIGN.	AUSTAUSCH DWG
DES.						AUSTAUSCH DWG

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SCALE	DESIGN N°	0000000
REVIEW	REF. LAYOUT	0000000