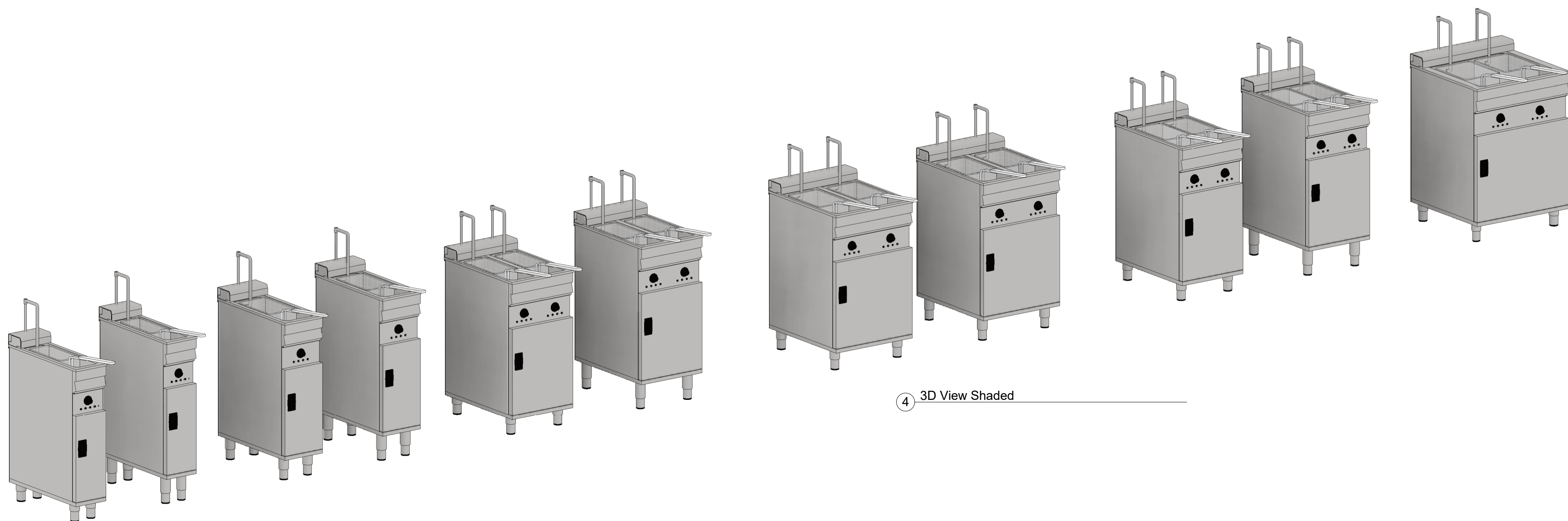
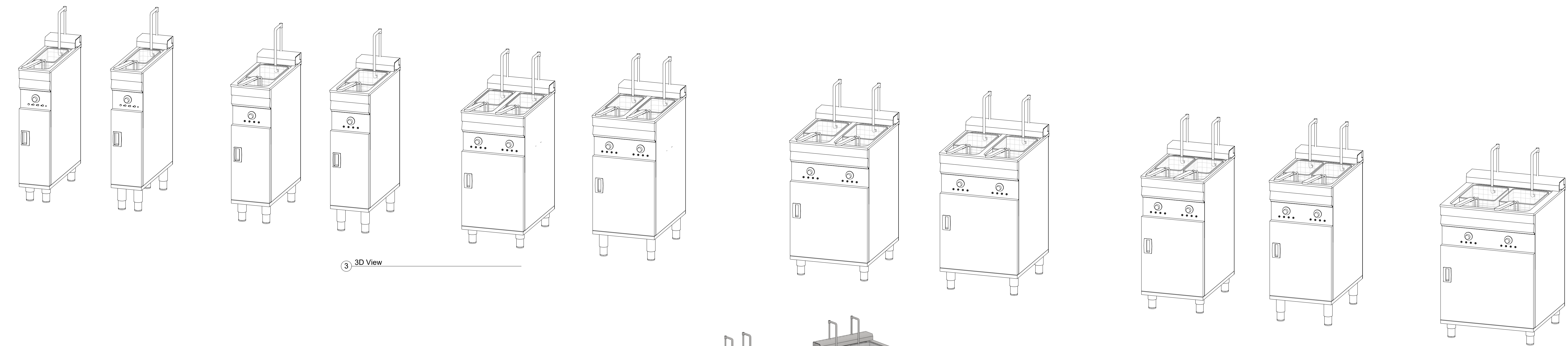
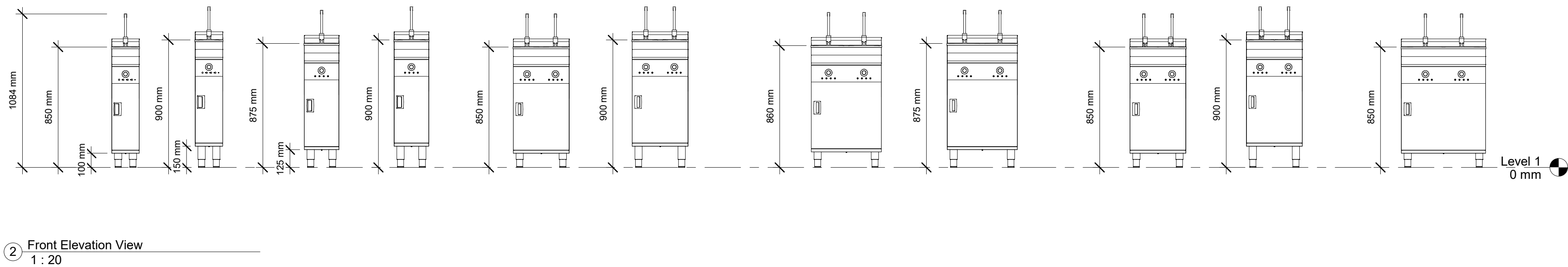


FOODSERVICE EQUIPMENT SCHEDULE										
ITEM NUMBER	QTY	DESCRIPTION	MANUFACTURER	MODEL	VOLTS	PHASE	WATTS	FL AMPS	FUSES	CONDUIT
1	1	Fryer, Electric	Valentine	EVO-200	400 V	3	7200 W	10 A	10 A	Yes
2	1	Fryer, Electric	Valentine	EVO-200T	400 V	3	11000 W	16 A	16 A	Yes
3	1	Fryer, Electric	Valentine	EVO-250	400 V	3	7200 W	10 A	10 A	Yes
4	1	Fryer, Electric	Valentine	EVO-250T	400 V	3	11000 W	16 A	16 A	Yes
5	1	Fryer, Electric	Valentine	EVO-2200	400 V	3	14400 W	20 A	20 A	Yes
6	1	Fryer, Electric	Valentine	EVO-2200T	400 V	3	22000 W	32 A	32 A	Yes
7	1	Fryer, Electric	Valentine	EVO-2525	400 V	3	14400 W	20 A	20 A	Yes
8	1	Fryer, Electric	Valentine	EVO-2525T	400 V	3	22000 W	32 A	32 A	Yes
9	1	Fryer, Electric	Valentine	EVO-400	400 V	3	14400 W	20 A	20 A	Yes
10	1	Fryer, Electric	Valentine	EVO-400T	400 V	3	22000 W	32 A	32 A	Yes
11	1	Fryer, Electric	Valentine	EVO-600	400 V	3	21600 W	32 A	32 A	Yes



<div><div>FES</div><div>Foodservice Equipment Symbols</div><div>690 Natures Hammock Rd. W.</div><div>Jacksonville, FL 32259</div></div>	Revisions:	Date Issued: 12 MAR 2021	Evolution Electric Fired Fryers	2101-01
		Date Approved: No		
		Drawn by: DM		
		Checked by: TD3		
		Revit Families	Valentine Fryers	Scale: