FOOD SERVICE EQUIPMENT SCHEDULE

ITEM	QUANTITY	DESCRIPTION	EQUIPMENT CLASS	SIZE (MILLIMETERS APPROXIMATE) X	Y	Z	ELECTRICAL VOLTS	PHASE	NON-MOTOR KW	TOTAL AMPS	MOTOR KW	CONN	PLUG TYPE	PLUMBING HW 45 C	HW 60 C	CW	WASTE	ID WASTE	GAS	KW	COMMENTS
64a		NOT USED																			
65	2	CARVING STATION	A	813	686	889	120	1	–	12.0	–	–	NEMA 5-15P	–	–	–	–	–	–	–	
66	4	HOT FOOD WELL (6 PANS)	A	2153	610	330	208	1	2.55	12.3	–	P	NEMA 5-15P	–	–	–	–	–	–	–	
66a	4	SHELF PROTECTOR (SNEEZE GUARD)	A	2216	318	356	120	1	–	–	–	–		–	–	–	–	–	–	–	
67	2	COUNTER, HOT/GRILL	A	2438	762	864	–	–	–	–	–	–		–	–	–	–	–	–	–	(A-5)
67a		NOT USED																			
68	4	DISPENSER, DINNER PLATES	C	457	838	1016	–	–	–	–	–	–		–	–	–	–	–	–	–	
69	3	GRIDDLE	A	1273	876	678	120	1	–	3.5	–	P	NEMA 5-15R	–	–	–	–	–	20G	42.0	(A-11), (M-10)
69a	3	GRIDDLE	A	1273	876	678	208	3	–	13.4	64	H									OPTIONAL ELECTRIC
70	3	GRILL STAND	A	1213	535	648	–	–	–	–	–	–		–	–	–	–	–	–	–	
70a	3	SPLASH GUARD	A	3600	25	508	–	–	–	4	0.75	H		–	–	–	–	–	–	–	(A-5).
71	3	HOOD EXHAUST	A	REF. MECHANICAL			120	1	1.2	10	–	H		–	20	–	40	50	–	–	(A-7), (E-7), (M-14), (M-15), (M-26), (M-36)
72	4	FIRE SUPPRESSION SYSTEM	A	–	–	–	–	–	–	–	–	–		–	–	–	–	–	–	–	(M-16)
73	2	CABINET, FOOD WARMING (PASS-THRU)	A	1447	991	2115	208	1	2.25	13	–	H		–	–	–	–	–	–	–	(E-11)
74	2	CABINET, PASTRY STORAGE	C	559	737	1854	–	–	–	–	–	–		–	–	–	–	–	–	–	
75	2	COUNTER, DESSERT /CONDIMENTS	A	2000	762	864	–	–	–	–	–	–		–	–	–	–	–	–	–	(A-5)
76	2	COLD FOOD PAN	A	1803	610	483	120	1	–	6	.25	P	NEMA 5-15P	–	–	–	–	15	–	–	
77	2	BREATH PROTECTOR/DISPLAY SHELVES	A	1835	406	508	120	1	–	–	–	H		–	–	–	–	–	–	–	
77a	1	TRAY SLIDE	A	1872	356	–	–	–	–	–	–	–		–	–	–	–	–	–	–	(A-5)
78	2	REFIGERATOR, ROLL-THRU W/RACKS	A	1321	991	2319	120	1	0.77	16.2	.38	P	NEMA 5-20R	–	–	–	–	–	–	–	
79	4	TOASTER	C	560	360	840	208	1	5	24	–	P	NEMA 6-30P	–	–	–	–	–	–	–	
80	4	DISPENSER, SODA	L	560	711	702	120	1	.28	8.1	.19	P	NEMA 5-15R	–	–	20	–	20	–	–	(M-28)
81	2	BEVERAGE COUNTER W/TROUGH	A	4700	762	864	–	–	–	–	–	–		–	–	–	–	20	–	–	(A-5), (A-8), (M-26)
81A	2	TRAY SLIDE	A	4700	356	–	–	–	–	–	–	–		–	–	–	–	–	–	–	(A-5)
82	4	FRUIT JUICE DISPENSER	L	330	558	452	–	–	–	–	–	–	NEMA 5-15R	–	–	20	–	20	–	–	
83	2	SANDWICH UNIT W/ SNEEZE GUARD	C	1226	864	1181	120														
84	4	ICE MAKER, DISPENSER	A	762	762	914	120	1	–	2.2	–	P	NEMA 5-15R	–	–	15	–	20	–	–	(M-29)
85	2	DISPENSER, JUICE	C	410	430	600	120	1	.14	5.6	0.13	P	NEMA 5-15R	–	–	–	–	–	–	–	
86	2	COUNTER W/TROUGH	A	2438	762	864	–	–	–	–	–	–		–	–	–	–	–	–	–	(A-5), (M-28)
86a	2	TRAY SLIDE	A	2438	356	–	–	–	–	–	–	–		–	–	–	–	–	–	–	(A-5)
87	2	DISPENSER, MILK	C	918	435	1022	120	1	–	2.5	.15	P	NEMA 5-15R	–	–	–	–	–	–	–	
88	6	DISPENSER, CUP & GLASS	C	533	686	914	–	–	–	–	–	–		–	–	–	–	–	–	–	
89	1	COLD PAN 2 OPENING	A	756	810	498	120	1	–	–	–	–		–	–	–	–	–	–	–	
89a	1	SHELF PROTECTOR W/LIGHT	A	813	457	457	120	–	–	–	–	–		–	–	–	–	–	–	–	
90	1	COUNTER, SS	A	2500	765	864	–	–	–	–	–	–		–	–	–	–	–	–	–	(A-5)
91	2	FLOOR TROUGH W/GRATE	A	1219	304	102	–	–	–	–	–	–		–	–	–	100	–	–	–	(M-5)
92	2	ICE MAKING MACHINE	A	1217	864	2057	208	3	–	10.7	–	H		–	–	10	–	20	–	–	(E-12), (M-30)
93		NOT USED																			
94	1	RACK, SYRUP TANK	A	1226	610	1778	–	–	–	–	–	–		–	–	–	–	–	–	–	
95	2	COFFEE DISPENSER WITH PREHEATER	A	430	520	780	120/208	1	8	45.5	–	H		–	–	–	–	–	–	–	
96e	2	URN STAND	A	3658	762	864	120	–	11.5	48	–	H									OPTIONAL ELECTRIC
96a	2	STAND, CONDIMENTS	A	3658	762	864	–	–	–	–	–	–									
97	2	STAND, CONDIMENTS	A	3658	762	864	–	–	–	–	–	–		–	–	–	–	–	–	–	(A-5)
97a	2	TRAY SLIDE	A	3658	356	–	–	–	–	–	–	–		–	–	–	–	–	–	–	(A-5)
98	4	RACK, CONDIMENT PACKS (9 BINS)	A	457	533	368	–	–	–	–	–	–		–	–	–	–	–	–	–	
99	2	CAPPUCCINO MACHINE	L	280	560	864	120	1	1.8	–	–	–	NEMA 5-15R	–	–	15	–	20	–	–	
100	2	TRAY SLIDE	A	14000	356	–	–	–	–	–	–	–		–	–	–	–	–	–	–	(A-5)
101	1	SOFT SERVE MACHINE	A	872	818	1521	208	3	–	28.5	2AT1.1,4	H		–	–	–	–	–	–	–	(A-11)
102	2	CONVEYOR W/SOILED TRAY TABLE	A	5714	800	864	–	–	–	–	–	–		–	–	–	–	–	–	–	(A-5), (A-8)
103	2	DISHTABLE, SOILED W/TROUGH	A	2885	750	864	–	–	–	–	–	–		–	–	–	–	–	–	–	(A-5), (A-8), (A-9)
104	2	DISHWASHING MACHINE	A	3048	770	1783	208	3	25	95.1	3.9	H		–	20	–	50	–	–	–	(E-13), (M-31)
04a	2	BOOSTER HEATER	A	600	580	800	480	3	25	50+	–	–		–	20	–	–	–	–	–	(E-13), (M-31)
105	1	WASTE PULPING EXTRACTOR	A	1805	915	2720	208	3	–	60	5.5,4&4	H		20	–	–	–	50	–	–	(E-4), (M-8), (M-32)
106	6	DOLLY	C	521	546	813	–	–	–	–	–	–		–	–	–	–	–	–	–	
107	4	DUCT SET	A	406	102	–	–	–	–	–	–	–		–	–	–	–	–	–	–	(M-33)
108	4	SINK, SILVER SOAK	C	635	686	762	–	–	–	–	–	–		–	–	–	–	–	–	–	
109	4	SERVICE SINK (FLOOR MOUNTED)	A	635	838	254	–	–	–	–	–	–		15	–	15	50	–	–	–	(M-34)
110	1	DISHTABLE, CLEAN	A	3226	635	546	–	–	–	–	–	–		–	–	–	–	–	–	–	
111	2	CONVEYOR W/SOILED TRAY TABLES	A	2498	835	864	–	–	–	–	–	–		–	–	–	–	–	–	–	(A-5), (A-10)
112	2	SPRAY ASSEMBLY	A	–	–	–	–	–	–	–	–	–		15	–	15	–	–	–	–	
113	1	CLEAN/SANITIZING MACHINE	C	584	457	1156	120	1	–	11	.58	P	NEMA 5-15R	–	–	–	–	–	–	–	
114	4	DISPENSER, BOWL W/COVER	C	914	559	813	–	–	–	–	–	–		–	–	–	–	–	–	–	
115	4	WALL MOUNTED SORTING SHELF	A	1067	343	330	–	–	–	–	–	–		–	–	–	–	–	–	–	
116	1	WALL MOUNTED FLAT SHELF	A	2743	254	203	–	–	–	–	–	–		–	–	–	–	–	–	–	
117	5	DISPENSER, TRAY	C	432	737	1270	–	–	–	–	–	–		–	–	–	–	–	–	–	
118	3	BREAD RACK	L	1219	508	1829	–	–	–	–	–	–		–	–	–	–	–	–	–	
119	1	PROOFING CABINET	C	533	819	1772	120	1	1	8.3	–	P	NEMA 5-15P	–	–	–	–	–	–	–	
120	2	REFIGERATOR DISPLAY	A	1397	762	2006	120	1	–	10	–	P	NEMA 5-15P	–	–	–	–	–	–	–	
121	2	ELECTRONIC MENU BOARD	A	622	152	1219	120	–	–	–	–	–		–	–	–	–	–	–	–	
122	2	CHUTE HOT SANDWICH	A	914	810	686	120	1	–	–	–	–		–	–	–	–	–	–	–	
123	2	PIZZA WARMER	C	460	510	590	120	1	–	–	–	–		–	–	–	–	–	–	–	
124	2	CHEESE WARMER	C	304	304	400	120	1	–	–	–	–		–	–	–	–	–	–	–	
125	2	NACHOS WARMER	A	585	685	838	120	1	–	2.9	–	–		–	–	–	–	–	–	–	PROVIDE ELECTRICAL OUTLETS FOR EQUIP UNDER THE COUNTER
126	2	HOT DOG STATION W/WARMER	C	457	457	178	120	1	–	–	–	–		–	–	–	–	–	–	–	
127	2	DONUT/PASTRY DISPLAY	C	787	809	914	–	–	–	–	–	–		–	–	–	–	–	–	–	
128	2	STAND, SS	A	6096	765	864	–	–	–	–	–	–		–	–	–	–	–	–	–	(A-5)
129	2	STAND, SS	A	2591	765	864	–	–	–	–	–	–		–	–	–	–	–	–	–	(A-5)
129a	2	TRAY SLIDE	A	2743	356	–	–	–	–	–	–	–		–	–	–	–	–	–	–	(A-5)
130	1	STAND, SS	A	1700	765	864	–	–	–	–	–	–		–	–	–	–	–	–	–	(A-5)
131	2	COLD FOOD TABLE W/SLIDE & GAURD	A	1842	978	1371	120	1	–	–	–	–		–	–	–	–	–	–	–	
132	1	HOOD, EXHAUST	A	REF. MECHANICAL																	

COMMENTS KEY LIST: (CONTINUATION)

E-1 EVAP UNIT SHALL BE POWERED FROM FREEZER CONDENSING UNIT.

E-2 102V. CIRCUIT REQUIRED FOR DOOR HEATERS, LIGHTS, AND HEAT TRACE.

E-3 120V. CIRCUIT REQUIRED FOR DOOR MAGNETIC DOOR SEAL AND LIGHTS.

E-4 SINGLE POINT POWER CONNECTION TO WALL MOUNTED CONTROL PANEL.

E-5 PROVIDE ATTACHED DISPOSAL UNIT RATED AT 208V, 1P, 0.75KW.

E-6 TWO RECEPTACLES PER OVEN REQUIRED. ONE RECEPTACLE IS FOR ONE 0.75KW

E-7 PROVIDE (2) 120V CIRCUITS FOR CONTROL PANEL.

E-8 PROVIDE 1 ELECTRICAL OUTLET FOR DRAIN STATION AND 1 FOR HEAT LAMP.

E-9 PROVIDE 1 ELECTRICAL OUTLET FOR EACH FRYER, 1 FOR DRAIN STATION, AND 1 FOR HEAT LAMP.

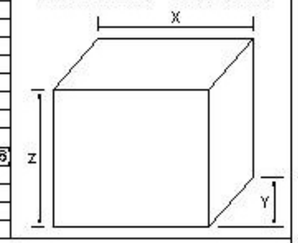
E-10 PROVIDE ONE 208V, 3P CIRCUIT FOR 9KW BOOSTER HEATER, AND ONE 208V, 3P CIRCUIT FOR 4KW MOTOR AND 5KW HEATER, IE TWO CIRCUITS REQUIRED.

E-11 4 WIRES (INCLUDING GROUND) REQUIRED.

E-12 10.7 AMPS SHOWN IS MINIMUM CIRCUIT AMPACITY.

E-13 SINGLE POINT ELECTRICAL CONNECTION.

EQUIPMENT SIZE KEY:



EQUIPMENT CLASSES	NOTES:
A – CONTRATOR FURNISHED, CONTRACTOR INSTALLED	H ELECTRICAL HARDWARE CONNECTION REQUIRED
C – GOVERNMENT FURNISHED, GOVERNMENT INSTALLED.	P ELECTRICAL PLUG CONNECTION REQUIRED
	G PROVIDE EMERGENCY GAS SHUT-OFF FOR ALL GAS APPLIANCES – MAY BE A SINGLE VALVE SERVING ENTIRE KITCHEN INTERFACED WITH FIRE ALARM/EXTING-UISHING SYSTEM
L – OTHER	

US Army Corps of Engineers
Norfolk District

NORFOLK DISTRICT
CORPS OF ENGINEERS
NORFOLK, VIRGINIA

STANDARD DEFINITIVE DESIGN FOR ENL. PERSONNEL DINING FACILITY (501-800 PERSON A LA CARTE)

FOOD SERVICE EQUIPMENT SCHEDULE II

K-3
SHEET 10 OF 15