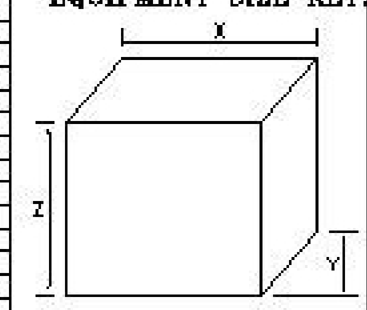
# KITCHEN EQUIPMENT SCHEDULE

| 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 | D WASTE | GAS | KW | COMMENTS |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| C1 | 1 | HAND SINK (STAINLESS STEEL) | A | 432 | 384 | 330 | – | – | – | – | – | – | | 16 | – | 16 | 40 | – | – | – | (N-20) |
| C2 | 3 | DUNNAGE SHELVING, MOBILE | C | 1220 | 458 | 1829 | – | – | – | – | – | – | | – | – | – | – | – | – | – | |
| C3 | | NOT USED | | – | – | – | – | – | – | – | – | – | | – | – | – | – | – | – | – | |
| C4 | 1 | WARMER, REACH – IN | A | 616 | 768 | 2116 | 120/208 | 1 | – | – | – | – | | – | – | – | – | – | – | – | |
| C5 | 1 | OVERSHELF | A | 610 | 610 | 254 | – | – | – | – | – | – | | – | – | – | – | – | – | – | |
| C6 | 1 | CONVEYOR TOASTER | A | 560 | 380 | 640 | 208 | 1 | 5 | 24 | – | P | | – | – | – | – | – | – | – | |
| C7 | 1 | TABLE/EQUIPMENT STAND | A | 620 | 743 | 899 | – | – | – | – | – | – | | – | – | – | – | – | – | – | |
| C8 | 1 | EQUIPMENT STAND | A | 2888 | 914 | 863 | – | – | – | – | – | – | | – | – | – | – | – | – | – | (A-5) |
| C9 | 1 | FOOD WARMER | A | 305 | 610 | 686 | 120 | 1 | .87 | 7.3 | – | P | | – | – | – | – | – | – | – | |
| C10 | 1 | HOOD, EXHAUST | A | REFER | TO | MECH. | 120 | 1 | 1.2 | 10 | – | H | | – | 20 | – | 40 | – | – | – | (A-4), (E-7), (M-14), (M-15), (M-26), (M-27), (M-36) |
| C11 | 1 | FIRE SUPPESSION SYSTEM | A | – | – | – | – | – | – | – | – | – | | – | – | – | – | – | – | – | (N-18) |
| C12 | 2 | DEEP FAT FRYER | A | 312 | 810 | 886 | – | – | – | – | – | – | | – | – | – | – | – | 20 | 18.1 | (A-11), (M-10) |
| C12a | 2 | DEEP FAT FRYER | A | 312 | 610 | 868 | 208 | 1 | – | 10.2 | 49 | H | | | | | | | | | |
| C13 | 1 | TOP/BOTTOM GRILL | A | 1143 | 770 | 425 | 120 | – | – | 3.5 | – | P | NEMA 5-15R | – | – | – | – | – | 20 | 41.8 | (A-11), (M-10) |
| C13a | 1 | TOP/BOTTOM GRILL | A | 1143 | 770 | 425 | 208 | 1 | – | 13.4 | 84 | H | | | | | | | | | |
| C14 | 1 | UNDERCOUNTER REFRIGERATOR | A | 1324 | 686 | 483 | 120 | 1 | – | 7.2 | 0.25 | P | NEMA 5-15R | – | – | – | – | – | – | – | |
| C15 | 1 | MICROWAVE | A | 540 | 503 | 375 | 120 | 1 | 2.2 | 18.8 | – | P | NEMA 5-20P | – | – | – | – | – | – | – | |
| C16 | 1 | FRONT COUNTER | A | 914 | 714 | 914 | – | 1 | – | – | – | – | | – | – | – | – | – | – | – | (A-6) |
| C17 | 1 | SANDWICH REFRIGERATOR | A | 899 | 762 | 1092 | 115 | 1 | 0.28 | 8 | .18 | P | NEMA 5-15R | – | – | – | – | – | – | – | |
| C17a | 1 | SERVING UNIT, HEATED (2 WELLS) | A | 889 | 737 | 914 | – | – | – | – | – | – | | – | – | – | – | – | – | – | |
| C18 | 1 | HOT DOG/PIZZA COUNTER | A | 1422 | 889 | 914 | 120 | 1 | – | 8.8 | – | P | UNKNOWN | – | – | – | – | – | – | – | (A-5) |
| C19 | 1 | HOT DOG ROLLER GRILL | A | 584 | 445 | 287 | – | – | – | – | – | – | | – | – | – | – | – | – | – | |
| C20 | 1 | BREATH PROTECTOR (LIGHTED) | A | 1887 | 316 | 358 | – | – | – | – | – | – | | – | – | – | – | – | – | – | (A-5) |
| C21 | 1 | TRAY DISPENSER | C | 381 | 686 | 1270 | – | – | – | – | – | – | | – | – | – | – | – | – | – | |
| C22 | 1 | DISPLAY REFRIGERATOR | A | 1219 | 810 | 1384 | 115 | 1 | 0.26 | 12 | .38 | P | NEMA 5-20P | – | – | – | – | – | – | – | |
| C23 | 1 | CUP/LID DISPENSER | A | 289 | 584 | 826 | – | – | – | – | – | – | | – | – | – | – | – | – | – | |
| C24 | 1 | ICE MACHINE/DISPENSER | A | 559 | 711 | 813 | 120 | 1 | – | 7.9 | – | – | NEMA 5-15R | – | – | – | – | 20 | – | – | (N-28) |
| C24a | 1 | SODA DISPENSER | L | 409 | 622 | 702 | 120 | 1 | 0.28 | 8.1 | .18 | P | NEMA 5-15R | – | – | – | – | – | – | – | |
| C25 | 1 | COFFEE URN (3 GALLON) | A | 483 | 483 | 737 | 208 | 1 | 7 | 33.7 | – | – | UNKNOWN | – | – | – | – | – | – | – | |
| C26 | 1 | RACK CONDIMENT RACKS (6BINS) | A | 457 | 533 | 368 | – | – | – | – | – | – | | – | – | 10 | – | – | – | – | |
| C27 | 1 | BEVERAGE COUNTER W/TROUGH | A | 5486 | 613 | 914 | – | – | – | – | – | – | | – | – | – | – | – | – | – | (A-6) |
| C28 | 1 | WRAPPING STATION | A | 3000 | 610 | 1524 | – | – | – | – | – | – | | – | – | – | – | – | – | – | (A-6) |
| C29 | 1 | OVERSHELF | A | 610 | 457 | 254 | – | – | – | – | – | – | | – | – | – | – | – | – | – | |
| C30 | 1 | REACH-IN REFRIGERATOR | A | 1473 | 711 | 2108 | 120 | 1 | – | .37 | .38 | H | | – | – | – | – | – | – | – | |
| C31 | 1 | REACH-IN FROZEN FOOD CABINET | A | 1473 | 812 | 2108 | 120 | 1 | .68 | 11 | .66 | P | | – | – | – | – | – | – | – | |
| C32 | 1 | TRAY SLIDE | A | 8534 | 358 | | | – | – | – | – | – | | – | – | – | – | – | – | – | (A-5) |
| C33 | 1 | REFRIGERATOR 25 CU. FT. | A | 739 | 660 | 2108 | 120 | 1 | | | | | | – | – | – | – | – | – | – | |
| C34 | 1 | POINT OF SALE STATION | A | | | | 120 | – | | | | | | – | – | – | – | – | – | – | |
| C35 | | NOT USED | | | | | | | | | | | | | | | | | | | |
| C36 | 1 | PIZZA WARMER | C | 457 | 609 | 686 | 120 | 1 | | | | | | – | – | – | – | – | – | – | |
| C37 | 1 | PASTRY DISPLAY | C | 767 | 610 | 914 | | 1 | | | | | | 20 | – | 20 | – | 60 | 20G | 76 | |
| C38 | 2 | TRAY SLIDE | A | 3000 | 358 | | | – | – | – | – | – | | – | – | – | – | – | – | – | (A-6) |

## 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 |
| L – OTHER | 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 |

E-1 EVAP UNIT SHALL BE POVERED FROM FREEZER CONDENSING

E-2 102V. CIRCUIT REQUIRED FOR DOOR HEATERS. LIGHTS. AND UNIT.

E-3 120V. CIRCUIT REQUIRED FOR DOOR MAGNETIC DOOR SEAL HEAT TRACE.

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

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

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

E-7 PROVIDE (2) 120V CIRCUITS FOR CONTROL PANEL. FOR ONE 0.75KW

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 8KW 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.

## COMMENTS KEY LIST:

A-1 SIZE INCLUDES SCALE ON STAND.
A-2 PROVIDE FIVE (5) SHELVES PER UNIT.
A-3 EQUIPMENT MOUNTED ON SLAB ON EXTERIOR OF BUILDING.
A-4 COORDINATE WITH EQUIPMENT ITEM NO. 10a. 10b. 10c. and 10d.
A-5 CUSTOM FABRICATED UNIT.
A-6 F.E.S.U. AND M.S.U. AS NOTED IN PLAN SHALL BE 530mm ("x") x 1828mm ("y") x 2185mm ("z").
A-7 HOOD PANELS (CABINETS) SHALL BE RECESSED PER 11400.
A-8 ONE UNIT IS A "MIRROR IMAGE" OF THE OTHER. REF. PLAN.
A-9 PROVIDE SCRAPING TROUGH SLOPED TO EQUIPMENT ITEM NO.24.
A-10 CUSTOM FABRICATED UNIT MAY BE MADE IN SECTIONS.
A-11 REFER TO MANUFACTURER'S CLEARANCE REQUIREMENTS FROM ADJACENT EQUIPMENT AND STRUCTURE.
A-12 WITH CASTER, MOBILE
A-13 BUILT-IN INSULATED FLOOR.
A-14 MILLWORK ITEM, SEE ARCHITECTURAL DRAWINGS

M-1 PROVIDE 15 METER LONG HOSE.
M-2 PLACE PIPE PENETRATIONS FOR FAUCETS AT 150mm ON CENTER.
M-3 COORDINATE WITH EQUIPMENT ITEM 51a.
M-4 INSTALL UNIT ABOVE CEILING.
M-5 SEE PLUMBING PLANS FOR CONNECTION TO WASTE LINE.
M-6 PROVIDE VACUUM BREAKERS ON WATER COONECTION OR FAUCET.
M-7 COORDINATE WITH ITEM 16.
M-8 PROVIDE WALL MOUNTED CONTROL PANEL WITH DISCOUNECT.
M-9 50mm SLURRY INLET AND RETURN CONNECTIONS.
M-10 PROVIDE GAS PRESSURE REGULATOR. SET REGULATOR AS REQUIRED BY MANUFACTURER.
M-11 COORDINATE HOT AND COLD WATER CONNECTIONS WITH FILL FAUCET PROVIDED BY UNIT MANUFACTURER.
M-12 PROVIDE SWING SPOUT FAUCET.
M-13 HOT WATER CONNECTION TO FILLER FAUCET AND COLD WATER CONNECTION TO BOILER UNIT.
M-14 PROVIDE COOPER TUBING FOR WATER AND DETERGENT DELIVERY TO HOOD.
M-15 PROVIDE A MINIMUN 2 GALLON DETERGENT TANK IN THE HOOD CONTROL PANEL.
M-16 PROVIDE AN ADDITIONAL MANUAL PULL STATION AS SHOWN ON THE KITCHEN EQUIPMENT PLAN.
M-17 COORDINATE MOUNTING LOCATION WITH ITEM 35.
M-18 PROVIDE 8mm CW SUPPLY TO BOILER DRAIN CONDENSER.
M-19 PROVIDE 15mm CW SUPPLY TO UNIT.
M-20 PROVIDE CHROME GOOSENECK SPOUT AND 6" CHROME WRIST BLADE HANDLES. ALL OTHER FAUCET CHARACTERISTICS SHALL BE THE SAME AS SPECIFIED FOR P-5 IN SPECIFICATIONS 15400.
M-21 FOR FINAL RINSE SECTION CONNECT 15mm LINE FROM HOT WATER FAUCET TO BOOSTER HEATER (ITEM M 51a). ALSO INSTALL 50mm DRAIN TO FLOOR SINK.
M-22 PROVIDE A 20mm LINE FROM THE T & P VALVE TO THE FLOOR SINK.
M-23 PLACE FAUCETS AT 200mm ON CENTER.
M-24 50mm INLET AND OUTLET AT SINK REQUIRED. 20mm HOSE CONNECTION TO FLOOR SINK.
M-25 25mm CONDENSATE DRAIN TO FLOOR SINK.
M-26 WITH AUTOMATIC WASHDOWN SYSTEM.
M-27 CUSTOM FABRICATED HOOD.
M-28 COORDINATE AND VERIFY DRAIN REQUIREMENTS.
M-29 REQUIRES TWO 20mm DRAIN CONNECTIONS.
M-30 16mm DRAIN FROM ICE MAKER AND 20mm DRAIN FROM ICE BIN TO FLOOR SINK.
M-31 UNIT INCLUDES INTERNAL 18KW WATER BOOSTER HEATER.
M-32 100mm SLURRY INLET AND 80mm RETURN.
M-33 STAINLESS STEEL DUCT CONNECTING ITEM 104 TO EXHAUST SYSTEM.
M-34 SEE PLUMBING ITEM P-8.
M-35 20mm CONDENSATE DRAIN ROUTE TO FLOOR SINK.
M-36 40mm CONDENSATE DRAIN ROUTE TO FLOOR SINK.

US Army Corps of Engineers Norfolk District

REV. | DATE | DESCRIPTION | BY | APP.

DESIGNED: JM/SRL | CHECKED: AES | DATE: 10.25.1999 | SCALE: AS NOTED | SUBMITTED: JSW | ###
PROJECT NO. 8806K | DRAWING NO. 8806K-K8 | Plot date 10.24.1999 | Plot scale | SPECIFICATION NO. ###=1 | File name

NORFOLK DISTRICT CORPS OF ENGINEERS NORFOLK, VIRGINIA

STANDARD DEFINITIVE DESIGN FOR ENL. PERSONNEL DINING FACILITY (801-1300 PERSON A LA CARTE)

KITCHEN EQUIPMENT SCHEDULE

K-8

SHEET 25 OF