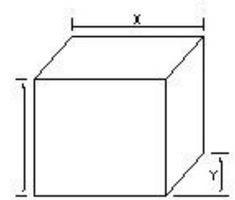
KITCHEN EQUIPMENT SCHEDULE

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	ID WASTE	GAS	KW	COMMENTS
C1	1	HAND SINK (STAINLESS STEEL)	A	432	384	330	–	–	–	–	–	–		15	–	15	40	–	–	–	(N-20)
C2	3	DUNNAGE SHELVING, MOBILE	C	1220	455	1829	–	–	–	–	–	–		–	–	–	–	–	–	–	
C3		NOT USED		–	–	–	–	–	–	–	–	–		–	–	–	–	–	–	–	
C4	1	WARMER, TWO-COMPARTMENT	A	816	788	2116	120/208	1	–	–	–	H		–	–	–	–	–	–	–	
C5	1	OVERSHELF	A	810	810	254	–	–	–	–	–	–		–	–	–	–	–	–	–	
C6	1	CONVEYOR TOASTER	A	580	360	840	208	1	–	24	–	P	NEMA 6-30P	–	–	–	–	–	–	–	
C7	1	TABLE/EQUIPMENT STAND	A	530	743	889	–	–	–	–	–	–		–	–	–	–	–	–	–	
C8	1	EQUIPMENT STAND	A	2888	914	868	–	–	–	–	–	–		–	–	–	–	–	–	–	(A-5)
C9	1	FOOD WARMER	A	305	610	886	120	1	–	7.3	–	P	NEMA 5-15P	–	–	–	–	–	–	–	
C10	1	HOOD, EXHAUST	A	REFER	TO	MECH	120	1	1.2	10	–	H		–	20	–	40	–	–	–	(A-4), (E-7), (M-14), (M-15), (N-26), (N-27), (M-36)
C11	1	FIRE SUPPRESSION SYSTEM	A	–	–	–	–	–	–	–	–	–		–	–	–	–	–	–	–	(N-16)
C12	4	DEEP FAT FRYER	A	312	610	886	208	3	–	28	–	H		–	–	–	–	–	–	16.1	(A-11), (M-10)
C13	1	TOP/BOTTOM GRILL	A	1143	770	425	208	3	–	34	–	H		–	–	–	–	–	–	41.9	(A-11), (M-10)
C14	1	UNDRCNT'R REFRIGRT'R .3 CU M	A	1324	686	483	120	1	–	7.2	–	P	NEMA 5-15P	–	–	–	–	–	–	–	
C15	1	MICROWAVE	A	549	503	375	120	1	–	16	–	P	NEMA 5-20P	–	–	–	–	–	–	–	
C16	1	FRONT COUNTER	A	814	714	914	–	1	–	–	–	–		–	–	–	–	–	–	–	
C17	1	SANDWICH REFRIGERATOR	A	699	762	1092	120	1	–	8	–	P	NEMA 5-15P	–	–	–	–	–	–	–	
C17a	1	SERVING UNIT, HEATED (2 WELLS)	A	889	737	914	208	1	–	8.65	–	P	NEMA 6-20P	–	–	–	–	–	–	–	
C18	1	HOT DOG/PIZZA COUNTER	A	1422	889	914	–	–	–	–	–	–		–	–	–	–	–	–	–	
C19	1	HOT DOG ROLLER GRILL	A	584	445	267	120	1	–	9.6	–	–	NEMA 5-15P	–	–	–	–	–	–	–	
C20	1	BREATH PROTECTOR (LIGHTED)	A	1867	318	356	120	1	–	–	–	H		–	–	–	–	–	–	–	(A-5)
C21	1	TRAY DISPENSER	C	381	886	1270	–	–	–	–	–	–		–	–	–	–	–	–	–	
C22	1	DISPLAY REFRIGERATOR	A	1219	610	1384	120	1	–	12	–	P	NEMA 5-20P	–	–	–	–	–	–	–	
C23	1	CUP/LID DISPENSER	A	356	584	635	–	–	–	–	–	–		–	–	–	–	–	–	–	
C24	1	ICE MACHINE/DISPENSER	A	559	711	813	120	1	–	1.9	–	–	NEMA 5-15P	–	–	–	–	20	–	–	(N-29)
C24a	1	SODA DISPENSER	L	408	622	702	120	1	–	8.1	–	P	NEMA 5-15P	–	–	20	–	20	–	–	(N-28)
C25	1	COFFEE URN (56.8 CU. M.)	A	483	483	737	208	1	–	24	–	H		–	–	–	–	–	–	–	
C26	1	RACK CONDIMENT RACKS (9BINS)	A	457	533	368	–	–	–	–	–	–		–	–	10	–	–	–	–	
C27	1	BEVERAGE COUNTER W/TROUGH	A	5486	813	914	–	–	–	–	–	–		–	–	–	–	–	–	–	(A-5)
C28	1	WRAPPING STATION	A	2000	610	1524	–	–	–	–	–	–		–	–	–	–	–	–	–	(A-5)
C29	1	OVERSHELF	A	810	457	254	–	–	–	–	–	–		–	–	–	–	–	–	–	
C30	1	REACH-IN REFRIGERATOR	A	1473	711	2108	120	1	–	12.1	–	P	NEMA 5-15P	–	–	–	–	–	–	–	
C31	1	REACH-IN FROZEN FOOD CABINET	A	1473	812	2108	120	1	–	11	–	P	NEMA 5-15P	–	–	–	–	–	–	–	
C32	1	TRAY SLIDE	A	8534	356		–	–	–	–	–	–		–	–	–	–	–	–	–	(A-5)
C33	1	REFRIGERATOR .7 CU. M.	A	739	680	2108	120	1	–	11.3	–	P	NEMA 5-15P	–	–	–	–	–	–	–	
C34	1	CASHIER STATION	A	906	610	906	120	–	–	–	–	P	NEMA 5-15P	–	–	–	–	–	–	–	CUSTOM BUILT
C35		NOT USED		–	–	–	–	–	–	–	–										
C36	1	PIZZA WARMER	C	457	506	686	120	1	–	12.3	–	P	NEMA 5-15P	–	–	–	–	–	–	–	
C37	1	PASTRY DISPLAY	C	787	610	914	120	1	–	2	–	P	NEMA 5-15P	–	–	–	–	–	–	75	

EQUIPMENT CLASSES	NOTES:
A – CONTRACTOR FURNISHED, CONTRACTOR INSTALLED	P ELECTRICAL PLUG CONNECTION REQUIRED
C – GOVERNMENT FURNISHED, GOVERNMENT INSTALLED.	
L – OTHER	
H ELECTRICAL HARDWARE CONNECTION REQUIRED	

EQUIPMENT SIZE KEY:



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 1829mm ("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 CONNECTION OR FAUCET.
M-7 COORDINATE WITH ITEM 15.
M-8 PROVIDE WALL MOUNTED CONTROL PANEL WITH DISCONNECT.
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 MINIMUM 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 36.
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 N 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 15mm DRAIN FROM ICE MAKER AND 20mm DRAIN FROM ICE BIN TO FLOOR SINK.
M-31 UNIT INCLUDES INTERNAL 15KW WATER BOOSTER HEATER.
M-32 100mm SLURRY INLET AND 50mm RETURN.
M-33 STAINLESS STEEL DUCT CONNECTING ITEM 104 TO EXHAUST SYSTEM.
M-34 SEE PLUMBING ITEM P-6.
M-35 20mm CONDENSATE DRAIN ROUTE TO FLOOR SINK.
M-36 40mm CONDENSATE DRAIN ROUTE TO FLOOR SINK.

E-1 EVAP UNIT SHALL BE POWERED 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 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.

US Army Corps of Engineers Norfolk District

REV.	DATE	DESCRIPTION	BY

DESIGNED: SRL
DRAWN: AES
SUBMITTED: JSW
DATE: OCT.2000
SCALE: AS NOTED
PROJECT NO. B806K
DRAWING NO. ####
Plot date: OCT.2000
File name:

NORFOLK DISTRICT
CORPS OF ENGINEERS
NORFOLK, VIRGINIA

STANDARD DEFINITIVE DESIGN FOR ENL. PERSONNEL DINING FACILITY (150-250 PERSON CAPACITY)

KITCHEN EQUIPMENT SCHEDULE

K-4
SHEET OF