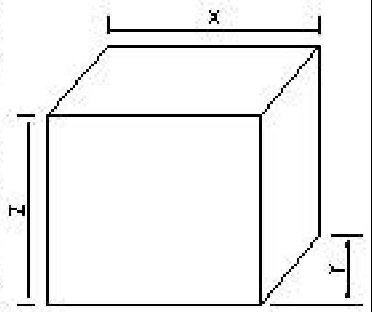
# FOOD SERVICE EQUIPMENT SCHEDULE

| 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 |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| 1 | 1 | RECEIVING SCALE ON MOBILE STAND | C | 483 | 803 | 1600 | – | – | – | – | – | – | | – | – | – | – | – | – | – | (A–1), (A–12) |
| 2 | 1 | RECEIVING DESK | C | 1524 | 762 | 749 | – | – | – | – | – | – | | – | – | – | – | – | – | – | |
| 3 | – | RESERVED | – | – | – | – | – | – | – | – | – | – | | – | – | – | – | – | – | – | |
| 4 | 4 | HAND TRUCK | C | 762 | 1524 | 356 | – | – | – | – | – | – | | – | – | – | – | – | – | – | (A–12) |
| 5 | 63 | SHELVING | C | 1220 | 610 | 2050 | – | – | – | – | – | – | | – | – | – | – | – | – | – | (A–2), (A–12) |
| 6 | 3 | FREEZER COND. UNIT | A | 890 | 972 | 818 | 208 | 3 | – | 11.5 | 2.2 | H | | – | – | – | – | – | – | – | (A–3) |
| 6a | 3 | FREEZER EVAPORATOR UNIT (COOLER) | A | 1835 | 352 | 375 | 208 | 1 | 2.76 | 16 | 0.09 | H | | – | – | – | – | – | – | – | |
| 7 | 3 | REFG. COND. UNIT | A | 616 | 784 | 508 | 208 | 3 | – | 4 | 0.75 | H | | – | – | – | – | – | – | – | (A–3) |
| 7a | 3 | REFG. EVAPORATOR UNIT (COOLER) | A | 1124 | 352 | 375 | 120 | 1 | – | 3.6 | 0.08 | H | | – | – | – | – | – | – | – | |
| 8 | 6 | DOORWAY CLOSURE | A | 1194 | – | 2438 | – | – | – | – | – | – | | – | – | – | – | – | – | – | (A–4) |
| 9 | 2 | FAUCET HOSE STATION | A | – | – | – | – | – | – | – | – | H | | – | 20 | 20 | – | – | – | – | |
| 10a | 2 | FREEZER | A | SEE AD | | 3048 | 120 | 1 | 1.0 | 8.3 | – | H | | – | – | – | – | – | – | – | (A–13) |
| 10b | 1 | FREEZER | A | SEE AD | | 3048 | 120 | 1 | 0.8 | 6.67 | – | H | | – | – | – | – | – | – | – | (A–13) |
| 10c | 1 | REFRIGERATOR – DAIRY | A | SEE AD | | 3048 | 120 | 1 | 0.8 | 6.67 | – | H | | – | – | – | – | – | – | – | (A–13) |
| 10d | 1 | REFRIGERATOR – VEGETABLE | A | SEE AD | | 3048 | 120 | 1 | 0.8 | 6.67 | – | H | | – | – | – | – | – | – | – | (A–13) |
| 10e | 1 | REFRIGERATOR – VEGETABLE | A | SEE AD | | 3048 | 120 | 1 | 0.8 | 6.67 | – | H | | – | – | – | – | – | – | – | (A–13) |
| 11 | 1 | AIR CURTAIN | A | 1829 | 324 | 375 | 120 | 1 | – | 10.2 | 2AT.38 | H | | – | – | – | – | – | – | – | |
| 11a | 4 | AIR CURTAIN | A | 1829 | 324 | 375 | 120 | 1 | – | 10.2 | 2AT.38 | H | | – | – | – | – | – | – | – | |
| 11b | 5 | AIR CURTAIN | A | 915 | 324 | 375 | 120 | 1 | – | 5.1 | 2AT.38 | H | | – | – | – | – | – | – | – | |
| 12 | 2 | FLOOR TROUGH W/GRATE | A | Varies | 361 | 102 | – | – | – | – | – | – | | – | – | – | – | – | – | – | |
| 12a | 2 | CAN RACKS | C | 721 | 1080 | 2197 | – | – | – | – | – | – | | – | – | – | – | – | – | – | |
| 13 | 2 | DUNNAGE RACK | A | 915 | 610 | 305 | – | – | – | – | – | – | | – | – | – | – | – | – | – | |
| 13a | 9 | CART | A | 1524 | 626 | 1524 | – | – | – | – | – | – | | – | – | – | – | – | – | – | |
| 14 | 1 | SINK, VEGETABLE PREP | A | 3893 | 762 | 914 | – | – | – | – | – | – | | 15 | – | 15 | 50 | 50 | – | – | (A–5) |
| 15 | 2 | WASTE PULPING DISPOSER | A | 1346 | 864 | 864 | 208 | 3 | – | 42.6 | 5.5&4 | H | | – | – | 20 | – | 80 | – | – | |
| 16 | 1 | REFRIGERATOR, ROLL – THRU | A | 902 | 994 | 2121 | 120 | 1 | .37 | 12.9 | .38 | P | NEMA 5–20R | – | – | – | – | – | – | – | |
| 17 | 6 | TABLE | C | 1219 | 762 | 864 | – | – | – | – | – | – | | – | – | – | – | – | – | – | (A–12) |
| 17a | 2 | TABLE, /EQUIPMENT STAND | C | 915 | 762 | 864 | – | – | – | – | – | – | | – | – | – | – | – | – | – | (A–12) |
| 18 | 8 | TABLE, /EQUIPMENT STAND | C | 914 | 762 | 864 | – | – | – | – | – | – | | – | – | – | – | – | – | – | (A–12) |
| 18a | 2 | TABLE, /EQUIPMENT STAND | C | 1220 | 915 | 864 | – | – | – | – | – | – | | – | – | – | – | – | – | – | (A–12) |
| 19 | 3 | TABLE, /EQUIPMENT STAND | C | 610 | 762 | 610 | – | – | – | – | – | – | | – | – | – | – | – | – | – | (A–12) |
| 20 | – | STORAGE SHELVING SYSTEM | A | SEE COMMENT LIST | | | – | – | – | – | – | – | | – | – | – | – | – | – | – | (A–6) |
| 21 | 3 | TABLE W/ SINK | A | 1829 | 762 | 902 | – | – | – | – | – | – | | 15 | – | 15 | – | 80 | – | – | (A–6) |
| 22 | 2 | MEAT SLICING MACHINE | C | 572 | 887 | 654 | 120 | 1 | – | 8.8 | .38 | P | NEMA 5–20R | – | – | – | – | – | – | – | |
| 23 | 1 | VEGETABLE PEELING MACHINE (27.2 KG) | A | 702 | 887 | 1580 | 208 | 1&3 | – | 8.8&4.0 | 2AT.75 | H | | – | – | 15 | – | 80 | – | – | |
| 24 | 2 | WASTE PULPER W/ THROUGH CONN. | A | 1350 | 765 | 1092 | 208 | 3 | – | 33.4 | 4&4 | H | | – | – | 15 | – | 80 | – | – | |
| 25 | 1 | FOOD CUTTER | C | 485 | 218 | 590 | 120 | 1 | – | 8.8 | .38 | P | NEMA 5–20R | – | – | – | – | – | – | – | |
| 26 | 3 | RACK, UTENSIL | A | 1219 | 559 | 2134 | – | – | – | – | – | – | | – | – | – | – | – | – | – | |
| 27 | 1 | RANGE, (4) BURNER | A | 610 | 810 | 1511 | – | 1 | – | – | – | – | | – | – | – | – | – | 20G | 17.6 | (A–11) |
| 28 | 2 | PAN, FRYING & BRAISING (151.2 L) | A | 1219 | 839 | 1677 | 120 | 1 | 0.3 | 2.5 | – | P | NEMA 5–15R | 15 | – | 15 | – | – | 15G | 35.2 | (A–11) |
| 29 | 1 | REFRIGERATOR, RAPID THAW | A | 1749 | 918 | 2134 | 120 | 1 | 1.25 | 20.2 | .38 | P | NEMA 14–20T | – | – | – | – | – | – | – | |
| 30 | 2 | FLOOR TROUGH W/ GRATE | A | 762 | 762 | 102 | – | – | – | – | – | – | | – | – | – | 100 | – | – | – | |
| 31 | 1 | FROZEN FOOD CABINET (PASS–THRU) | A | 1473 | 962 | 2127 | 120 | 1 | 0.67 | 12 | .55 | P | NEMA 5–20R | – | – | – | – | – | – | – | (A–11) |
| 32 | 3 | OVEN | A | 1013 | 1016 | 2026 | 120 | 1 | – | 21.6 | 3AT.25 | P | NEMA 5–15R | – | – | – | – | – | 20G | 70 | (A–11) |
| 32a | 1 | OVEN/STEAMER COMBINATION | A | 1334 | 1200 | 1962 | 120 | 1 | 2.83 | 24 | – | P | NEMA L5–30 | 20 | – | 20 | – | 50 | 20G | 75 | (A–11) |
| 33 | 2 | OPENER, CAN | C | 111 | 203 | 305 | 120 | 1 | – | 1 | 0.02 | P | NEMA 5–20R | – | – | – | – | – | – | – | |
| 34 | 1 | MIXING MACHINE, 56.78 LITERS. | A | 698 | 997 | 1419 | 208 | 3 | – | 7.5 | 1.5 | H | | – | – | – | 100 | – | – | – | |
| 35 | 1 | MIXING MACHINE, 18.93 LITERS. | C | 375 | 473 | 772 | 120 | 1 | – | 9.8 | .38 | P | NEMA 5–20R | – | – | – | – | – | – | – | |
| 36 | 2 | KETTLE, 151.2 LITERS. | A | 1140 | 1040 | 1020 | 120 | 1 | .3 | 2.5 | – | H | | – | – | – | – | – | 20G | 30.8 | (A–11) |
| 37 | | NOT USED | – | – | – | – | – | – | – | – | – | – | | – | – | – | – | – | – | – | |
| 38 | 2 | KETTLE W/ STAND | A | 910 | 840 | 1466 | 120 | 1 | .3 | 2.5 | – | H | | 15 | – | 15 | – | 80 | 20G | 50 | |
| 38a | | NOT USED | | | | | | | | | | | | | | | | | | | |
| 39 | 2 | HOOD, EXHAUST | A | REF. MECHANICAL | | | 120 | 1 | 1.2 | 10 | – | H | | – | 25 | – | – | – | 80 | – | (A–7) |
| 39a | 1 | HOOD, EXHAUST | A | REF. MECHANICAL | | | 120 | 1 | 1.2 | 10 | – | H | | – | 25 | – | – | – | 80 | – | (A–7) |
| 39b | – | HOOD, LIGHT FIXTURES | A | 610 | 248 | 152 | | | | | | | | | | | | | | | |
| 40 | 2 | FLOOR TROUGH W/ GRATE | A | 762 | 780 | 102 | – | – | – | – | – | – | | – | – | – | – | 80 | – | – | |
| 41 | 4 | FIRE SUPPRESSION SYSTEM | A | – | – | – | – | – | – | – | – | – | | – | – | – | – | – | – | – | |
| 41a | | NOT USED | – | – | – | – | – | – | – | – | – | – | | – | – | – | – | – | – | – | |
| 42 | 1 | FRYER/FILTER STATION | A | 2172 | 883 | 1181 | 120 | 1 | 0.62 | 5.16 | – | P | NEMA 5–15R | – | – | – | – | – | 20G | 48.5 | (A–11) |
| 43 | 2 | FRYER | A | 397 | 854 | 1181 | – | – | – | – | – | – | – | – | – | – | – | – | – | – | – |
| 44 | 2 | FILTER STATION | A | 543 | 854 | 1181 | – | – | – | – | – | – | – | – | – | – | – | – | – | – | – |
| 45 | 2 | WATER METERS | A | 430 | 315 | 300 | – | – | – | – | – | – | | 15 | – | 15 | – | – | – | – | (A–7) |
| 46 | 1 | TABLE, BAKERS | C | 1524 | 762 | 902 | – | – | – | – | – | – | | – | – | – | – | – | – | – | |
| 47 | 2 | COOKER, STEAMER | A | 549 | 694 | 1545 | 120 | 1 | .3 | 2.5 | – | H | | – | – | 15 | – | 80 | 20G | 50 | (A–11) |
| 48 | 7 | HAND SINK (S/S) | A | 438 | 387 | 127 | – | – | – | – | – | – | | 15 | – | 15 | 40 | – | – | – | |
| 49 | 3 | INGREDIENT BIN, MOBILE | C | 352 | 489 | 699 | – | – | – | – | – | – | | – | – | – | – | – | – | – | |
| 50 | 1 | POT SANITIZER | A | 844 | 914 | 2551 | 208 | 3 | 5&9 | 28&31 | 4 | H | | – | – | 15 | – | 50 | – | – | (A–11) |
| 50a | 1 | TABLE, DRAIN BOARD | A | 985 | 900 | 864 | – | – | – | – | – | – | | – | – | – | – | – | – | – | |
| 50b | 1 | TABLE, DRAIN BOARD | A | 2400 | 900 | 864 | – | 1 | – | – | – | H | | – | – | – | – | – | – | – | |
| 51 | 1 | SINK, POT & PAN | A | 4877 | 914 | 864 | – | – | – | – | – | – | | – | 15 | 15 | 40 | – | – | – | (A–5) |
| 51a | 1 | HEATER, BOOSTER | A | 600 | 560 | 800 | 208 | 3 | 15 | 42 | – | H | | – | 20 | – | – | – | – | – | |
| 52 | 2 | SPRAY, PRERINSE | A | – | – | – | – | – | – | – | 4 | H | | 15 | – | 15 | – | 50 | – | – | |
| 53 | | HOOD EXHAUST | A | REF. MECH. | | | | | | | | | | | | | | | | | |
| 54 | 1 | SINK HEATER, BOOSTER | A | 230 | 440 | 320 | 208 | 3 | 9 | 25 | – | H | | – | – | – | 25 | – | – | – | |
| 55 | 1 | HOOD, EXHAUST | A | REF. MECHANICAL | | | – | – | – | – | – | – | | – | – | – | – | – | – | – | |
| 56 | 12 | CART, STORAGE (POT & PAN) | C | 1575 | 660 | 1725 | – | – | – | – | – | – | | – | – | – | – | – | – | – | |
| 56a | 1 | RACK, STORAGE FOR MIXER ACCES. | C | 1295 | 686 | 1829 | – | – | – | – | – | – | | – | – | – | – | – | – | – | |
| 57 | 4 | CASHIER STAND | A | | | | 120 | – | – | – | – | – | NEMA 5–15P | – | – | – | – | – | – | – | (A–14) CUSTOM BUILT |
| 58 | 4 | SALAD BAR COLD PAN – 5 PANS | A | 2096 | 787 | 864 | 120 | – | – | – | – | – | NEMA 5–15P | – | – | – | – | – | – | – | (A–5) |
| 59 | 4 | SALAD BAR COLD PAN (4)W/SOUP STA. | A | 2585 | 787 | 864 | 120 | – | – | – | – | – | NEMA 5–15P | – | – | – | – | – | – | – | (A–5) PAN HOT FOOD 120V 8.3AMP 1100W 5–15P NEMA |
| 60 | 4 | DISPENSER, BREAD | C | 470 | 584 | 686 | | – | – | – | – | – | | – | – | – | – | – | – | – | |
| 61 | 2 | BUTTER DISPENSER | C | 305 | 232 | 337 | – | – | – | – | – | – | | – | – | – | – | – | – | – | |
| 62 | 14 | DISPENSER PLATES | C | 406 | 737 | 1016 | – | – | – | – | – | – | | – | – | – | – | – | – | – | |
| 63 | 2 | COLD PAN | A | 1105 | 610 | 498 | 120 | 1 | – | 3.8 | .15 | P | NEMA 5–15P | – | – | – | – | – | – | – | |
| 63a | 2 | SHELF PROTECTOR (LIGHTED) | A | 1159 | 457 | 457 | 120 | 1 | – | – | – | H | | – | – | – | – | – | – | – | |
| 64 | 2 | COUNTER, FITNESS BAR | A | 2134 | 864 | 984 | – | – | – | – | – | – | | – | – | – | – | – | – | – | (A–5), (A–8) |

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 1629mm ("y") x 2165mm ("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.15.
- 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, MOBIL.
- A–13 BUILT–IN INSULATED FLOOR REF.
- A–14 MILLWORK ITEM, SEE ARCHITECTURAL DRAWINGS

NOTES :

1. EQUIPMENT NUMBERS SHOULD BE STANDARDIZED, AS SHOWN, FOR ALL DINING FACILITIES.
2. DESIGN AGENT MUST VERIFY AVAILABILITY OF GAS SERVICE.
3. ALL FOOD SERVICE EQUIPMENT MUST MEET NSF INTERNATIONAL STANDARDS AND TB MED 530.
4. DIMENSIONS ARE IN MILLIMETERS.

| EQUIPMENT CLASSES | NOTES: |
|---|---|
| A – CONTRATOR FURNISHED, CONTRACTOR INSTALLED FROM CONSTRUCTION FUNDS. | H ELECTRICAL HARDWARE CONNECTION REQUIRED |
| C – GOVERNMENT FURNISHED, GOVERNMENT INSTALLED, FUNDS OTHER THAN CONSTRUCTION. | P ELECTRICAL PLUG CONNECTION REQUIRED |
| L – OTHER | G PROVIDE EMERGENCY GAS SHUT–OFF FOR ALL GAS APPLIANCES |

US Army Corps of Engineers Norfolk District

DATE 10.25.1999 · SCALE AS NOTED · DRAWING NO. #### · SPECIFICATION NO. #### · Plot date 10.24.1999 · Plot scale · File name

NORFOLK DISTRICT
CORPS OF ENGINEERS
NORFOLK, VIRGINIA

FACILITIES STANDARDIZATION PROGRAM
TRAINEE BARRACKS – DINING FACILITY

EQUIPMENT SCHEDULE #1

K–5
SHEET OF