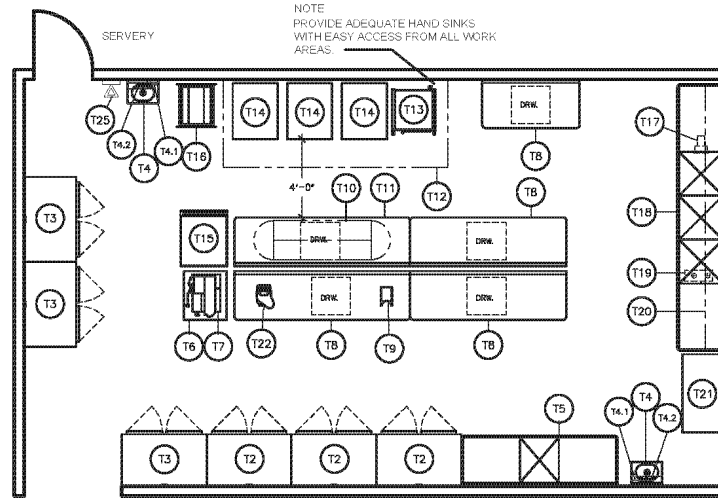


TYPICAL WARMING/THERM HOLD KITCHEN LAYOUT
FOR PRIMARY SCHOOL, INTERMEDIATE SCHOOL AND HIGH SCHOOL
UNDER 301 STUDENTS



TYPICAL WARMING/THERM HOLD KITCHEN LAYOUT
FOR PRIMARY SCHOOL, INTERMEDIATE SCHOOL AND HIGH SCHOOL
301-400 STUDENTS

EQUIPMENT SCHEDULE
CONTRACTOR PROVIDED AND INSTALLED ITEMS

ITEM NO	QTY	EQUIPMENT CATEGORY	HOT WATER SIZE (IN)	COLD WATER SIZE (IN)	DIRECT DRAIN SIZE (IN)	INDIR DRAIN SIZE (IN)	GAS SIZE (IN)	MBTUH	HP	KW	PLUG DIRECT	VOLTS	PHASE	EQUIPMENT REMARKS	SCA SPEC SECTION
T1		SPARE NUMBER													
T2	*	REACH-IN REFRIGERATORS									X	120	1	DEDICATED 20A GFI RECEPTACLE	11400
T3	*	REACH-IN FREEZERS									X	120	1	DEDICATED 20A GFI RECEPTACLE	11400
T4	*	HAND SINKS	0.5	0.5	1.5						X	120	1	DEDICATED 20A GFI RECEPTACLE	11400
T4.1	*	LIQUID SOAP DISPENSERS													11400
T4.2	*	PAPER TOWEL DISPENSERS													11400
T3	1	PREP TABLE WITH SINK	0.5	0.5	2.0										11400
T6	1	MOBILE SLICER STAND													11400
T7	1	SLICER						0.5			X	120	1		11400
T8	*	WORKTABLES									X	120	1	DEDICATED 20A GFI RECEPTACLE	11400
T9	1	CAN OPENER									X	120	1		11400
T10	1	UTENSIL RACK													11400
T11	*	WORKTABLE									X	120	1	DEDICATED 20A GFI RECEPTACLE	11400
T12	1	CONDENSATE CAPTURE HOOD				1.0									11400
T13	1	MOBILE STEAMER/HOLDER UNIT							12.0		X	208	3		11400
T14	*	THERM & HOLD CABINET				0.25			12.0		X	208	3		11400
T15	*	MOBILE HEATED CABINETS									X	120	1		11400
T16	*	MOBILE PAN RACKS													11400
T17	1	SINK AGITATOR						0.33			X	120	1		11400
T18	1	POT SINK TABLE	2)0.75	2)0.75	3)2.0									DO NOT PIPE SANITIZE SINK TO GREASE TRAP	11400
T19	1	SINK HEATER & SANITIZER				0.75					X	208	1		11400
T20	*	WALL SHELF													11400
T21	*	MOBILE POT RACKS													11400
T22	1	FOOD PROCESSOR									X	120	1		11400
T23		SPARE NUMBER													
T25	1	ALL-ENVIRONMENT LOUD SPEAKER									X				16770

	SCHOOL POPULATION			
	UNDER 301		301-400	
BASIC SPACE REQUIREMENTS	PS	JHS/IS/HS	PS	JHS/IS/HS
RECEIVING AREA	70	70	70	70
MANAGER'S DESK AND FILE CABINET	48	48	48	48
FEMALE STAFF LOCKER ROOM	130	130	130	130
MALE STAFF LOCKER ROOM	110	110	110	110
UNISEX TOILET	70	70	70	70
KITCHEN STORAGE ROOM	180	180	200	200
PREPARATION, WARMING, POT WASH	567	567	720	720
STUDENT SERVERY	270	340	270	340
FLOOR SINK AREA	10	10	10	10
TOTAL NET AREA (SQ. FT.) - KITCHEN	1422	1492	1655	1725
TOTAL GROSS AREA (SQ. FT.) - KITCHEN	1635	1716	1903	1984

ROOM PLANNING STANDARDS



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5 1/25/18 400 CAP. LAYOUT
4 02/26/17 VARIOUS ROOMS
3 05/26/16 VARIOUS
2 02/28/16 W/ MANAGER
1 6/26/07 VARIOUS
Rev. Date Revision
DATE: 11/26/06
CAD FILE: RB

WARMING/THERM HOLD KITCHEN LAYOUT AND SCHEDULE