



FLOOR PLAN
(UPK PANTRY SERVING 0-300 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	HVAC EXHAUST CFM	HVAC MAKE-UP CFM	HP	PLUG DIRECT	VOLTS	PHASE	EQUIPMENT REMARKS	SCA SPEC SECTION
TYPICAL WARMING PANTRY																
P1	6	MILK CHEST (49"WIDE)										x	120	1		11400
P2	3	MOBILE HEATED CABINET										x	120	1		11400
P3	1	HAND SINK	.5	.5	1.5											15440
P4	1	SINK AGITATOR									.33	x	120	1		11400
P5	1	POT SINK			2											11400
P6	1	SOAP DISPENSER														10810
P7	1	PAPER TOWEL DISPENSER														11400
P8	1	MOBILE PAN RACK														11400
P9	2	UTILITY CART														11400
P10	1	4' WORK/PREP. TABLE														11400
TYPICAL FOOD/PAPER GOODS STORAGE																
S1	4	2'X4' (4) TIER SHELVING														11400
S2	8	2'X3' DUNNAGE RACK														11400

ROOM PLANNING STANDARDS



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No.	Date	Revision
DATE:	07/11/14	
CAD FILE:	UPK-K2	

WARMING PANTRIES

 SQ. FT. VARIES