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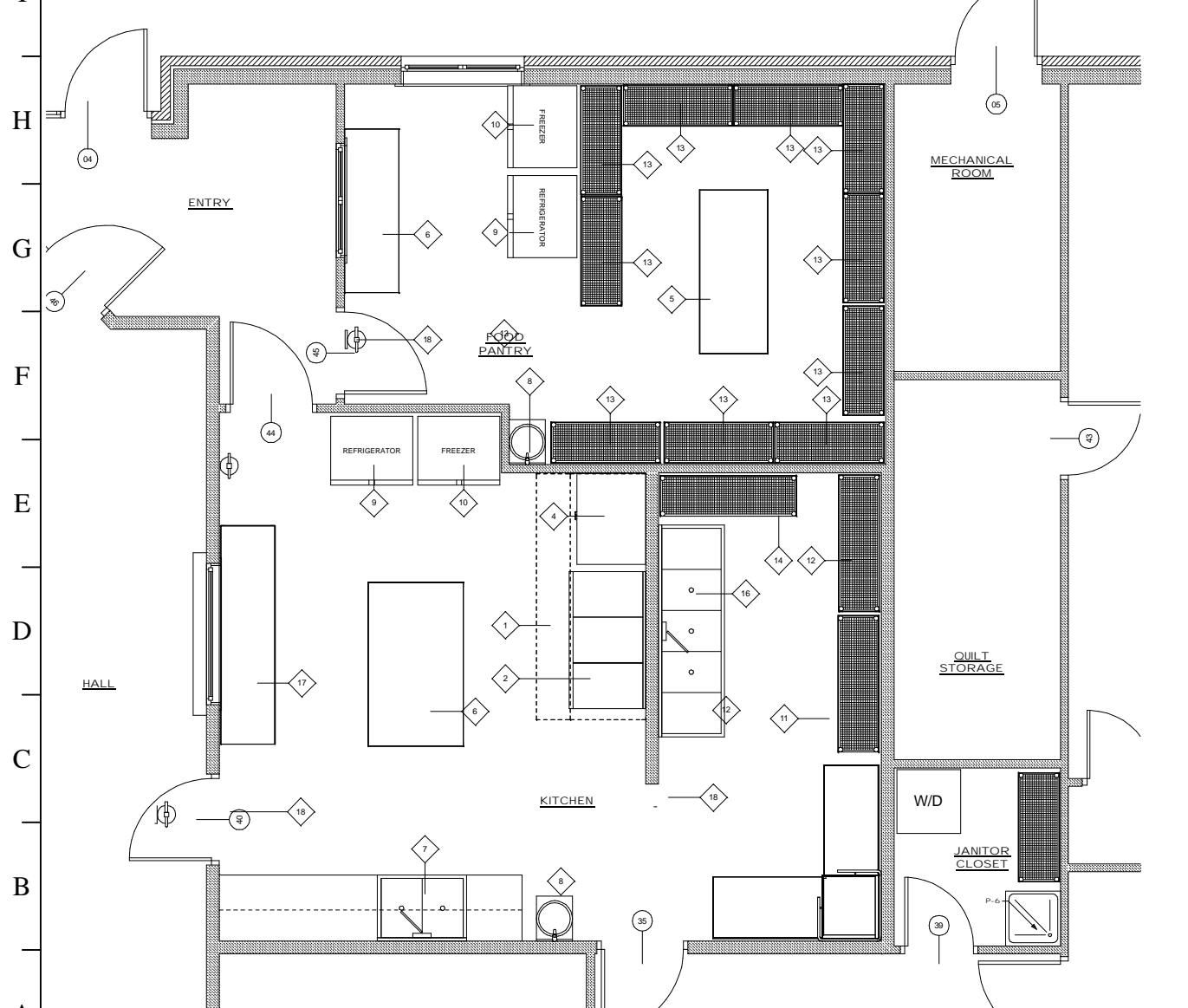
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KITCHEN EQUIPMENT SCHEDULE

NO.	QTY.	DESCRIPTION	MANUFACTURER	MODEL NO.	SIZE	MECHANICAL BTU	VOLT	ELECTRICAL PH.	KW.	HP.	AMP	REMARKS
1	1	STAINLESS STEEL HOOD										SEE MECH. DRAWINGS
2	1	GAS RESTAURANT RANGE	VULCAN	G26DL	60" X 34" X 57"	292,000					1/4	
3	1	FREE STANDING GAS FRYER	VULCAN	GR45	15 1/2" X 30 1/4" X 47 1/8"	120,000						
4	1	DOUBLE DECK GAS CONVECTION OVENS	VULCAN	VC4GD	40" X 42 1/4" X 70"	88,000	120	1			1/2	9
5	2	WORKTABLE WITH FLAT TOP AND S. S. BASE WITH UNDERSHELF	EAGLE	T2448SEM	2'-0" X 4'-0"							
6	2	WORKTABLE WITH FLAT TOP AND S. S. BASE WITH UNDERSHELF	EAGLE	T2472SEM	2'-0" X 6'-0"							
7	1	DEEP-DRAWN COVERED CORNER TWO-COMPARTMENT SINK	EAGLE	412-16-2-18	27 1/2" X 72 1/4"							
8	3	WALL MOUNTED SINK (HAND SINK)	PERLICK	HS17WM	17" X 15"							
9	2	REACH-IN SOLID DOOR REFRIGERATOR	TRUE	T-35	39 1/2" X 29 1/2" X 78 3/8"	115/60/1				1/3	7.3	
10	2	REACH-IN SOLID DOOR FREEZER	TRUE	T-35F	39 1/2" X 29 1/2" X 78 3/8"	115/60/1				3/4	12.4	
11	1	DEEP-DRAWN COVERED CORNER THREE-COMPARTMENT SINK	EAGLE	414-17.5-3-18	27 1/2" X 94 1/2"							
12	6	WIRE SHELF	EAGLE	1860S	1'-6" X 5'-0"							
13	4	WIRE SHELF	EAGLE	1848S	1'-6" X 4'-0"							
14	1	CLEAN STRAIGHT DISHTABLE	ADVANCE TABCO	DTC-S70-48R	30" X 48"							
15	1	DISH WASHER	EGOLAB	ES4000 CDL	44 1/8" X 25 7/8"		115/60/1	1				23
16	1	SOILED STRAIGHT DISHTABLE	ADVANCE TABCO	DTS-S70-48R	30" X 48"							
17	1	WORKTABLE WITH FLAT TOP AND S. S. BASE WITH UNDERSHELF	EAGLE	T2496SEM	2'-0" X 8'-0"							
18	3	FIRE EXTINGUISHER										

I-8 KITCHEN EQUIPMENT SCHEDULE

N.T.S.



A-1 KITCHEN PLAN DETAIL
3/8"=1'-0"
REF: A1/A102

FINISHING SCHEDULE

Flooring:	8" x 8" Quarry Tile throughout kitchen and storage area.
Cove Base:	6" x 6" Quarry Base throughout kitchen and storage area.
Wall Coating:	Interior Latex Semi-gloss enamel paint and "S.S. Sheeting
Ceiling Coating:	Interior Latex Semi-gloss enamel paint
All walls and ceiling surfaces are to be smooth, non-porous and easily cleanable.	
*Stainless Sheeting Locations	Wall of Cooking Equipment Wall of Three Compartment Sink Wall of Dishwashing Machine
All wall, ceiling, floor attachments and through wall connections are to be sealed with N.S.F. approved silicone sealant, (including all wet locations, sinks, S.S. Sheeting, Open Site Drains and attached backsplashes.)	
Lighting:	Flourescent shielded box with 20 ft. candles per sq. ft. (Min)

NOTES

All kitchen equipment shall be UL listed and/or NSF Certified. Contractor shall field verify all equipment requirements and dimensions prior to installation and coordinate with equipment suppliers on access of large equipment into Kitchen Area. Contractor shall plan and provide for overflow storage of Kitchen Equipment on site prior to installation.

- ### HEALTH DEPARTMENT NOTES
- All food service & related equipment shall be furnished & installed in conformity with nsf & local government health regulations.
 - All utility lines (electrical, plumbing, & mechanical pipe & ductwork) within kitchen & food service areas shall be concealed or 3/4" clear of walls.
 - An aisle space of 36" min. shall be provided within all work & storage areas.
 - All hand basins shall be equipped with a mixing faucet for running hot & cold water, & soap & paper towel dispensers.
 - All food storage refrigeration equipment shall have thermometers which are easily readable, in good working condition, & accurate within 2 graduates (+- 2).
 - Lighting throughout the kitchen & food service areas shall consist of recessed or surface mounted plastic covered fluorescent fixtures. All lighting fixtures in food prep areas, refrigeration units, utensils & equipment washing areas shall be protected by approved shielding.
 - A janitorial sink with 3" drain shall be installed & located as indicated on plans.
 - The premises shall be mechanically ventilated summer / winter & shall provide per occupant 30 CFM in kitchen & prep 30 CFM in kitchen & prep areas; 10 CFM in dining areas; areas: 10 CFM in dining areas.
 - Restroom doors shall be self closing.
 - Trash shall be stored in rat & vermin proof metal containers & kept on paved surfaces with tight lids.
 - All doors to outside of building shall be self closing & rodent proof.
 - Restrooms shall be mechanically vented 2 CMF/sq. ft. floor areas exhausted directly outside.
 - Floor mounted equipment to be placed on NSF approved 6" legs properly spaced off or sealed to adjacent equipment or walls or on NSF approved casters.
 - Shelving intended for storage or holding of open cuds or utensils to be a minimum 18" off floor.
 - The 3 compartment utensil washing sink shall have integral right & left drain boards & sanitizing solutions shall be used.
 - Utensil washing sink shall have sufficient size to hold largest utensils.
 - All submerged water inlets & hose bib connections must be protected by properly installed back flow preventer.
 - Equipment generating waste such as 3 compartment sink shall be plumbed to indirect drain flow preventer w/ 2" air trap.
 - Covered receptacles for sanitary napkin disposal will be provided in woman's restroom.
 - All work surfaces to have a minimum of 50 ft. candles in all areas except dining room.
 - All counters supporting 80 Lb. or more equipment shall have NSF approved 4" legs or be sealed to counters.
 - All exposed wood will be sealed.
 - All openings to be sealed to within 1/32".
 - No leaded or metallic enamel will be used.
 - All floor / wall junctures will be covered.
 - All the cooking equipment under the canopy exhaust hood shall be properly spaced or placed on casters with gas quick disconnects to allow access for cleaning.
 - Add casters to fryers, range & smoke house. All casters to be NSF approved.

A-9 KITCHEN NOTES
N.T.S.

MATERIALS KEYNOTES

DIVISION 3	CONCRETE
03300.B	12" x 24" Continuous conc. flg. w/3-#4 stl. rebar.
03300.C	24" x 24" x 12" Conc flg.
03300.D	18" x 18" Conc. pier.
03300.H	4" conc. Slab w/ 10#10 w.w.m on 4 mil. Vapor barrier on 4" gravel base
03300.L	1/2" Expansion joint.
DIVISION 4	MASONRY
04085.A	Fabric flashing w/ weeps @ 32" o.c.
04220.C	6" CMU w/ horizontal stl. reinf. every other course.
04810.A	4" Brick veneer (match existing).
04810.B	Brick rowlock sill (match existing).
04810.C	Brick sailor arch (match existing).
DIVISION 5	METALS
05120.A	W
05120.B	W
05120.E	1/2" Dia. anchor bolts.
05120.K	3" x 4" x 3/8" Steel angle.
05120.L	4" Dia. stl. column.
05120.M	3" Dia. stl. column.
05210.A	Galv. steel post hanger.
05210.B	Hurricane strap.
05500.A	"F" Channel
DIVISION 6	WOOD, PLASTICS AND COMPOSITES
06070.B	2 x 4 Pressure treated.
06070.C	2 x 6 Pressure Treated.
06100.A	2 x 6 Wood Studs @ 16" O.C. w/ 1/2" wood sheathing & house wrap.
06100.B	2 x 4 Wood studs @ 16" O.C.
06100.C	2 x 4
06100.D	2 x 6
06100.E	2 x 2
06100.F	2 x 10 trim.
06100.G	2 x 12 Trim.
06100.H	(3) 2 x 8 Header.
06100.I	(3) 2 x 10 Header.
06100.J	(2) 2 x 10 Box beam
06100.R	2 x 8 Clad rake board (match existing).
06100.S	2 x 8 Clad fascia board (match existing).
06150.A	3/4" T&G Plywood subfloor.
06160.A	1/2" Plywood.
06160.B	5/8" wood sheathing
06173.A	Pre-engineered roof trusses @ 24" O.C.
06173.B	Pre-engineered mono-trusses @ 24" O.C.
06173.C	Pre-engineered attic-trusses @ 24" O.C.
06173.D	Pre-engineered gable truss
06173.E	Pre-engineered scissor trusses @ 24" O.C.
06181.A	(3) 1 3/4" x 12" LVL Beam.
06610.A	12" Perma Cast square column.
DIVISION 7	THERMAL AND MOISTURE PROTECTION
07110.A	4 Mil. vapor barrier w/ gravel ballast.
07120.A	Bituminous sealant w/ 6 mil VB below grade
07212.B	R-19 (R7) fiberglass batt insulation.
07212.E	R-38 (12") fiberglass batt insulation.
07212.F	Rigid insulation.
07212.G	Insulation stop.
07311.A	25 Year Fiberglass shingles on 15# Asphalt impregnated roofing paper
07464.A	Vertical vinyl siding (match existing).
07464.D	Vertical vinyl soffit.
07464.E	Beaded vinyl soffit.
07631.A	Pre-finished aluminum gutter (match existing).
07631.B	Pre-finished aluminum downspouts (match existing).
07724.A	Continuous ridge vent.
DIVISION 9	FINISHES
09250.A	1/2" Gypsum Board.
09260.B	1/2" Gypsum waterproof "green board"
09511.A	Suspended ceiling system.

No.	Revisions/Submissions	Date

Patuxent Architects, Inc.
Architects and Construction Consultants

P.O. Box 421 www.patuxentarchitects.com TEL 410-257-9298
Prince Frederick, Maryland 20678 FAX 410-535-4127

PEACE LUTHERAN ADDITION

WALDORF, MARYLAND

Drawing Title
**KITCHEN PLAN DETAIL
KITCHEN EQUIPMENT SCHEDULE
NOTES**

ARCHITECT'S CERTIFICATION STATEMENT
I CERTIFY THAT THESE DOCUMENTS WERE PREPARED OR APPROVED BY ME, AND THAT I AM A DULY LICENSED ARCHITECT UNDER THE LAWS OF THE STATE OF MARYLAND.
LICENSE NUMBER: 9055 EXPIRATION DATE: JUNE 15, 2012.

Seal	Designed PKD	Project No. 03-1101
	Drawn JCM	Scale AS SHOWN
	Checked JCM	Drawing No. A105
	Reviewed PKD	
Date 05-24-11		09 of 18