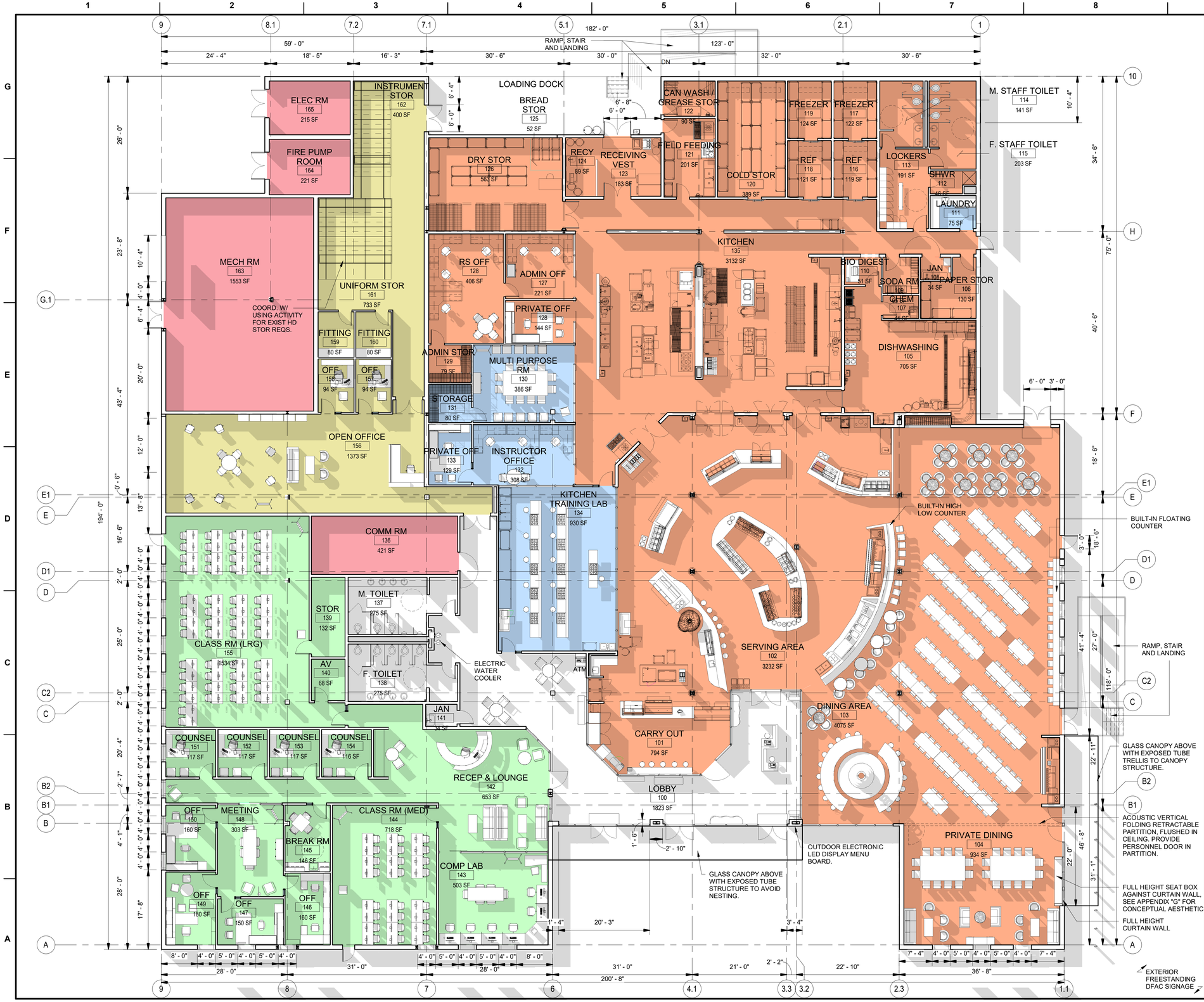
Joint Base Myer Henderson Hall

Building Plans

Building 404



DEPARTMENT LEGEND

- DINING FACILITY
- MEAT
- SFL-TAP
- TUSAB
- UTILITIES

Contractor only responsible for areas colored orange.

Area Schedule (Gross...	
Name	Area
DFAC	18951 SF
LOBBY	1805 SF
MEAT	1877 SF
SFL- TAP	6071 SF
TUSAB	2956 SF
UTILITIES	2557 SF

NOTES:

1. FOR EQUIPMENT PLAN LAYOUTS REFER TO SHEETS QF101-QF103.
2. ALL DOORS SHALL BE EITHER PLACED 4" OR 6" FROM CLOSEST INTERIOR WALL CORNER OR LOCATED ON WALL AS DIMENSIONED.
3. UNLESS OTHERWISE NOTED ALL MASONRY WALLS EXTEND TO BOTTOM OF METAL DECKING. CONTRACTOR TO EXTEND ALL FIRE RATED PARTITIONS FROM FLOOR TO BOTTOM OF DECK.
4. OVERHEAD PARTITION SEE REFLECTED CEILING PLANS.
5. CONTRACTOR TO PROVIDE VERTICAL GASKETING AT THE WINDOW MULLIONS THAT INTERSECT OR CLOSELY INTERSECT WITH INTERIOR PARTITIONS.
6. FOR MECHANICAL EQUIPEMENT DESCRIPTION SEE MECHANICAL.
7. SEE ENLARGED EXTERIOR LAYOUT PLANS FOR EXTERIOR / OUTDOOR DINING AREA.
8. PROVIDE 2'X3' INSULATED HOLLOW METAL ACCESS DOOR TO THE CRAWL SPACE BENEATH THE BUILDING. DOOR SHALL BE PROVIDED WITH SECURED HARDWARE SIMILAR TO UTILITY ACCESS DOORS.

PLAN NORTH

0 8' 16' 32'

SCALE: 3/32" = 1'-0"

1 OVERALL FLOOR PLAN
3/32" = 1'-0"

US Army Corps of Engineers ®

MARK	DESCRIPTION	DATE

DESIGNED BY: Designer
DRAWN BY: Author
CHECKED BY: Checker
SUBMITTED BY:
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ISSUE DATE: JUN 2020
SOLICITATION NO.: W912DR-XX-X-XXXX
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FILE NUMBER:
FILE NAME:

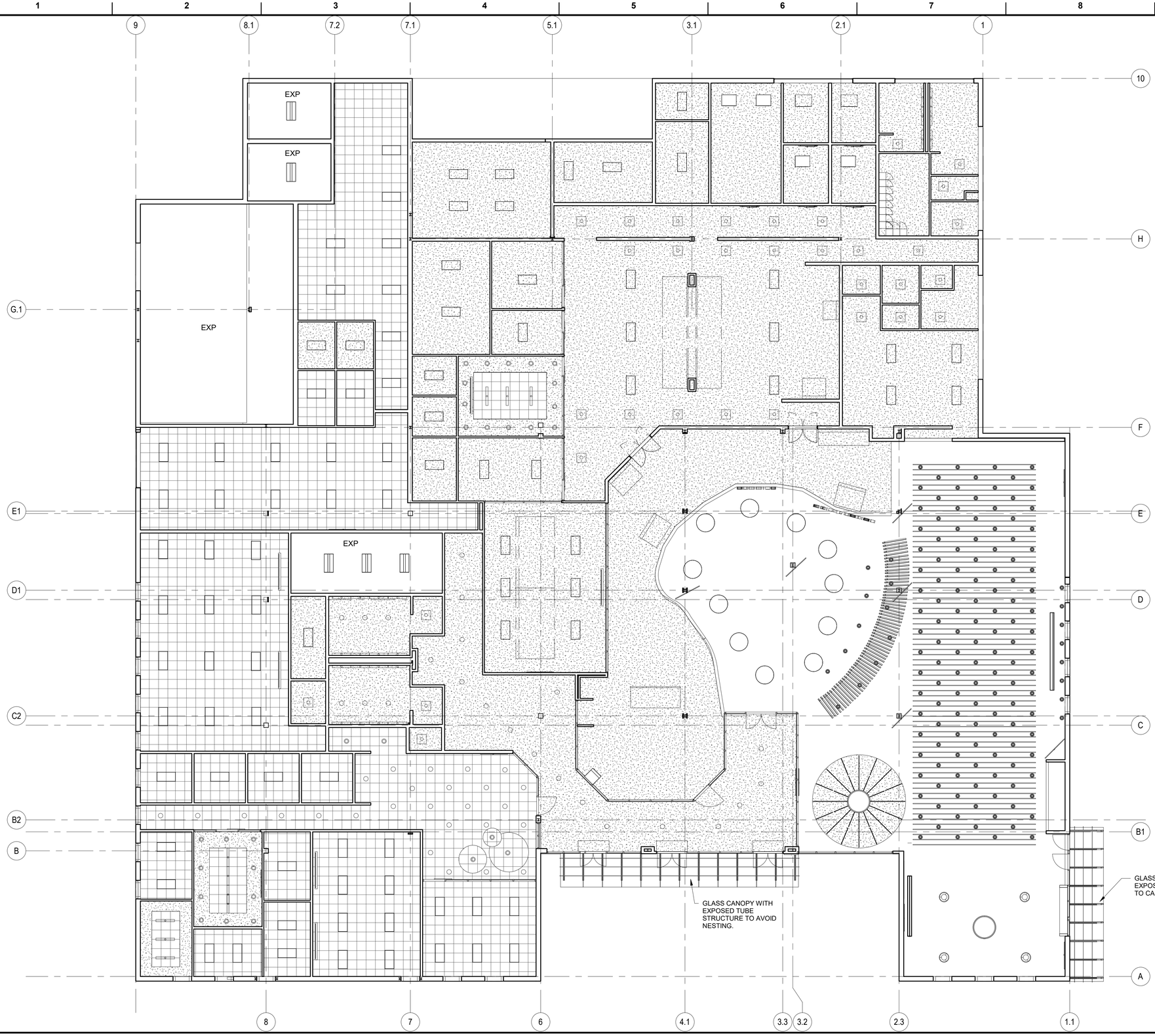
US ARMY CORPS OF ENGINEERS
BALTIMORE DISTRICT
2 HOPKINS PLAZA
BALTIMORE, MARYLAND 21201

U.S. ARMY ENGINEER DISTRICT, BALTIMORE
ENGINEERING DIVISION
MILITARY DESIGN BRANCH

FORT MYER
REPAIR BUILDING 404 - DFAC
PERSPECTIVE VIEWS
OVERALL FLOOR PLAN
VIRGINIA

SHEET ID
AE101

CONCEPT DESIGN



LEGEND:

- LIGHTING FIXTURES, SEE ELECTRICAL DWGS
- EXP — EXPOSED TO STRUCTURE
- GYPSUM WALLBOARD - TYPE X (MRGWB @ WET LOCATIONS)
- 2' X 2' SUSPENDED ACOUSTICAL CEILING TILE
- PROJECTION SCREEN CEILING MOUNTED

NOTES:

1. FOR ALL ELECTRICAL ITEMS COORDINATE WITH ELECTRICAL DWGS.
2. FOR ALL MECHANICAL ITEMS COORDINATE WITH MECHANICAL DWGS.
3. FOR CEILING HEIGHTS SEE FINISH SCHEDULE
4. CEILING DETAILS ON SHEET AE5XX

PLAN NORTH

0 8' 16' 32'

SCALE: 3/32" = 1'-0"

1 01 FLOOR PLAN
3/32" = 1'-0"

US Army Corps of Engineers ®

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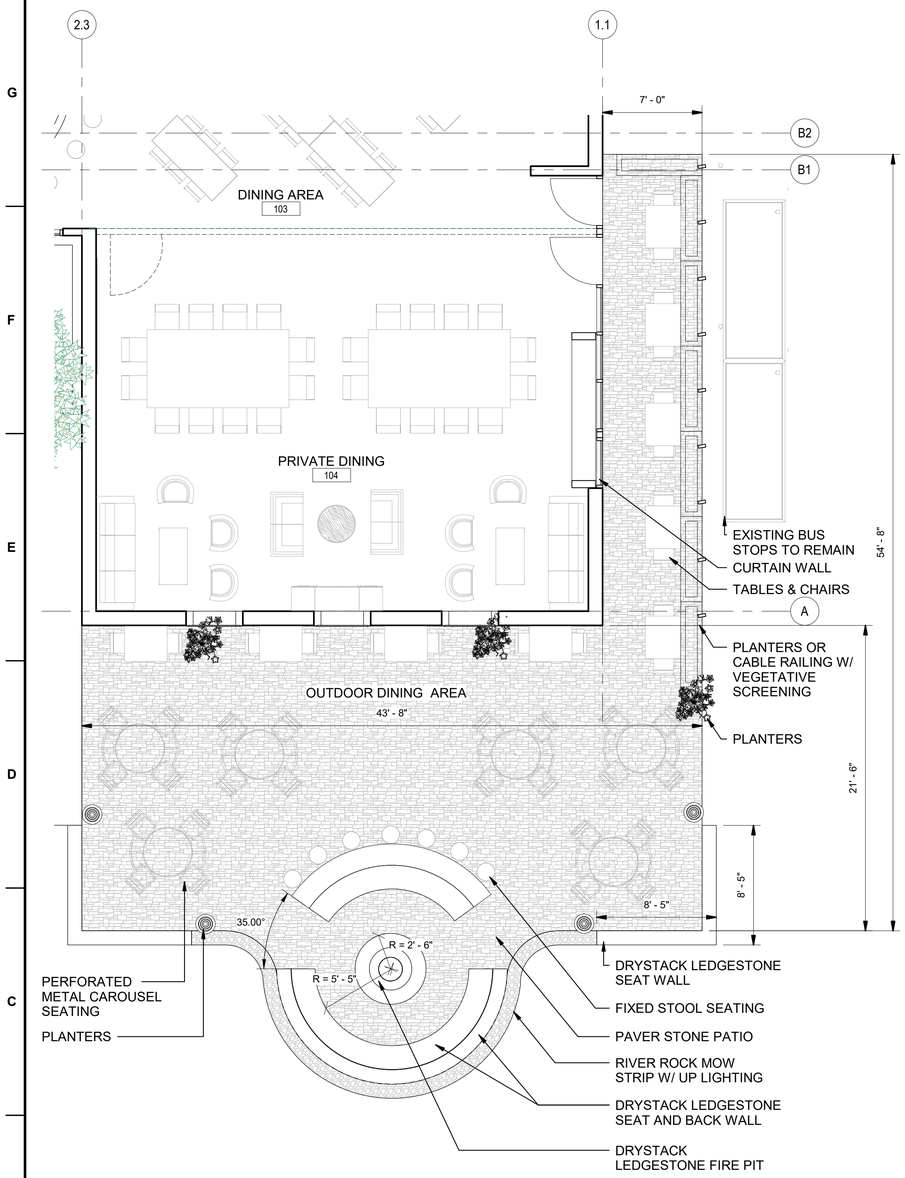
FORT MYER VIRGINIA
REPAIR BUILDING 404 - DFAC
PERSPECTIVE VIEWS

OVERALL REFLECTED CEILING PLAN

SHEET ID
AE120

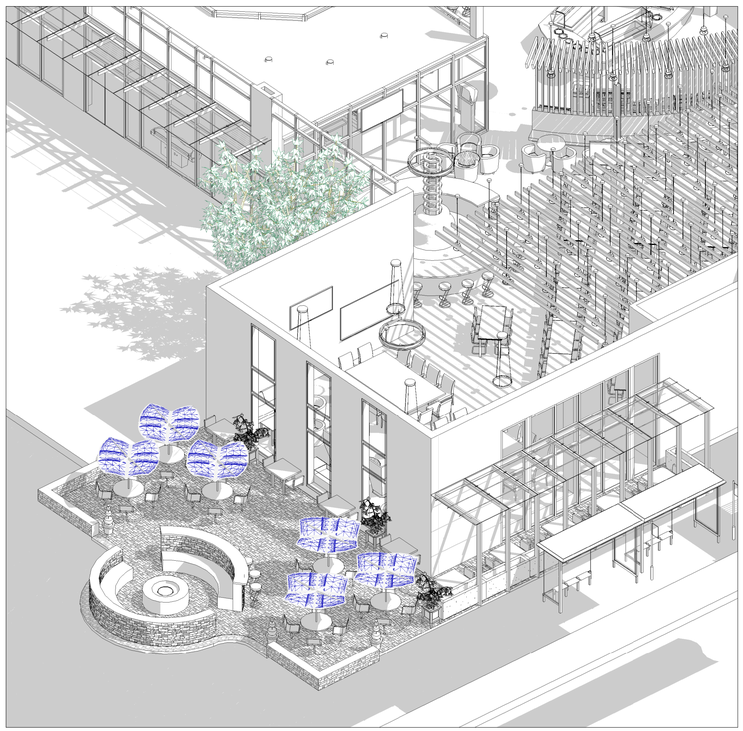
CONCEPT DESIGN



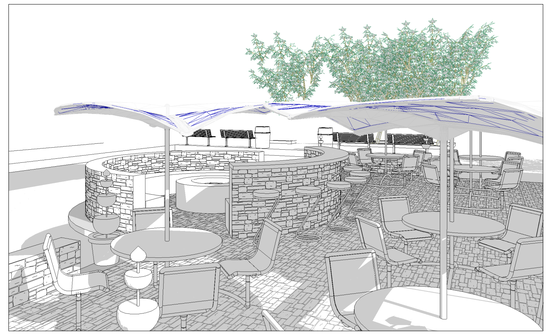
1 FLOOR PLAN - OUTDOOR DINING AREA

3/16" = 1'-0"

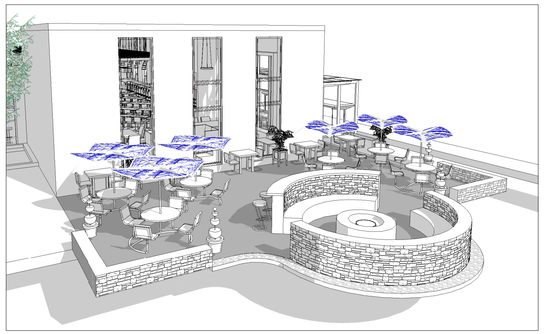
A OUTDOOR DINING AREA PERSPECTIVE A



B OUTDOOR DINING AREA PERSPECTIVE B



C OUTDOOR DINING AREA PERSPECTIVE C



D OUTDOOR DINING AREA PERSPECTIVE D

US Army Corps of Engineers ®

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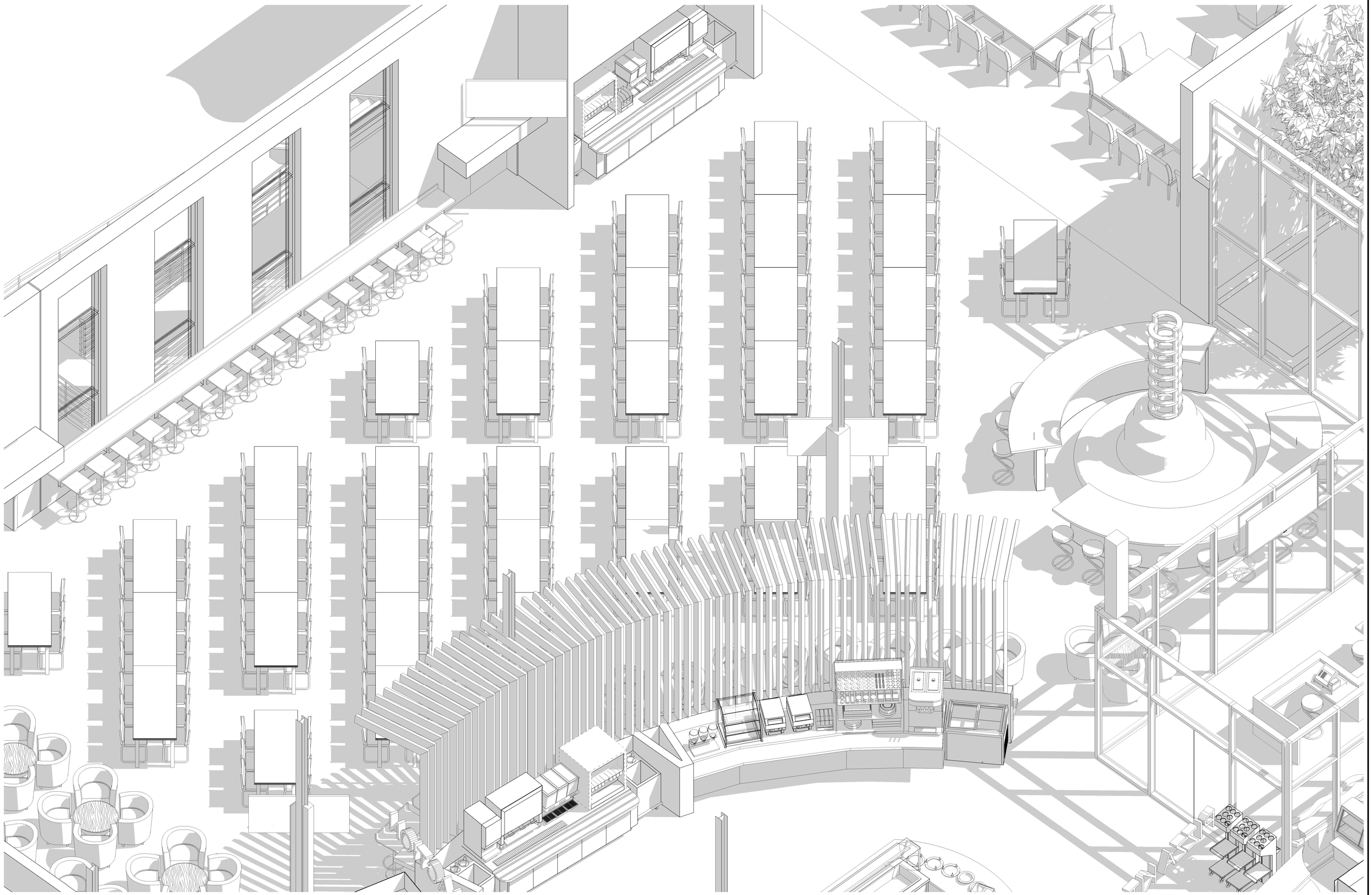
FORT MYER
REPAIR BUILDING 404 - DFAC
PERSPECTIVE VIEWS
VIRGINIA

ENLARGED OUTDOOR DINING AREA

SHEET ID

AE401

CONCEPT DESIGN



2 DFAC - DINING AREA PERSPECTIVE VIEW

US Army Corps of Engineers ®

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FORT MYER VIRGINIA

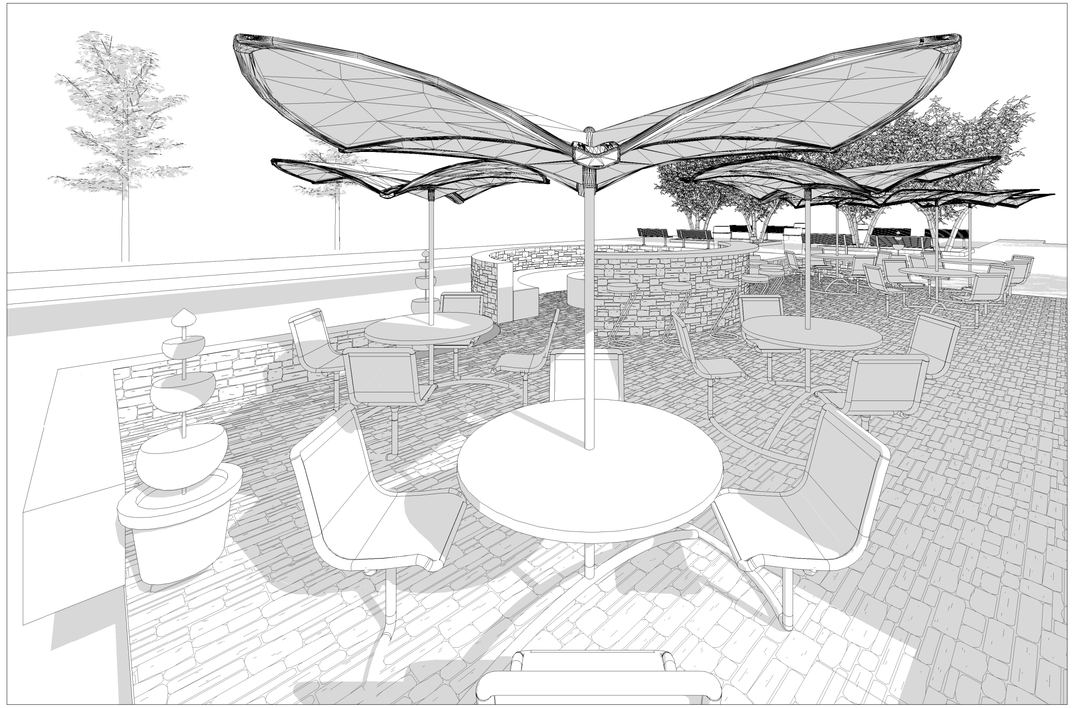
REPAIR BUILDING 404 - DFAC
PERSPECTIVE VIEWS

PERSPECTIVE VIEWS

SHEET ID

AE901

CONCEPT DESIGN

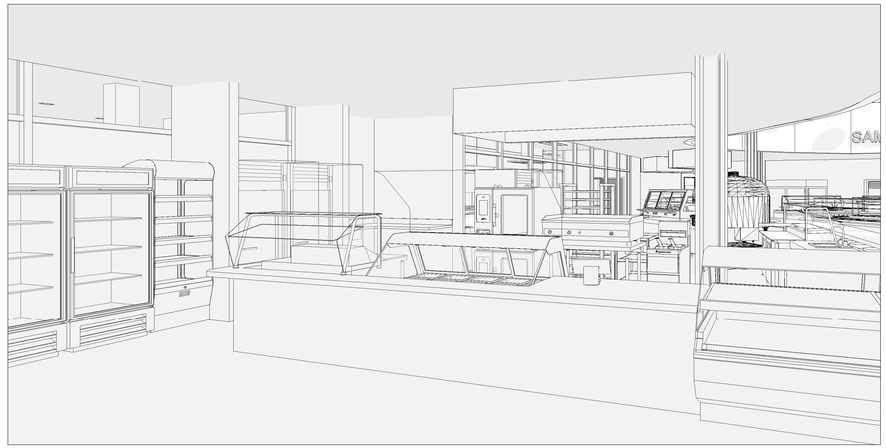


1 DFAC - OUTDOOR DINING AREA

4 DFAC - SERVING AREA

2 DFAC - PRIVATE DINING AREA

3 DFAC - DINING AREA



5 DFAC - CARRY OUT

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ENGINEERING DIVISION
MILITARY DESIGN BRANCH

FORT MYER VIRGINIA

REPAIR BUILDING 404 - DFAC

PERSPECTIVE VIEWS

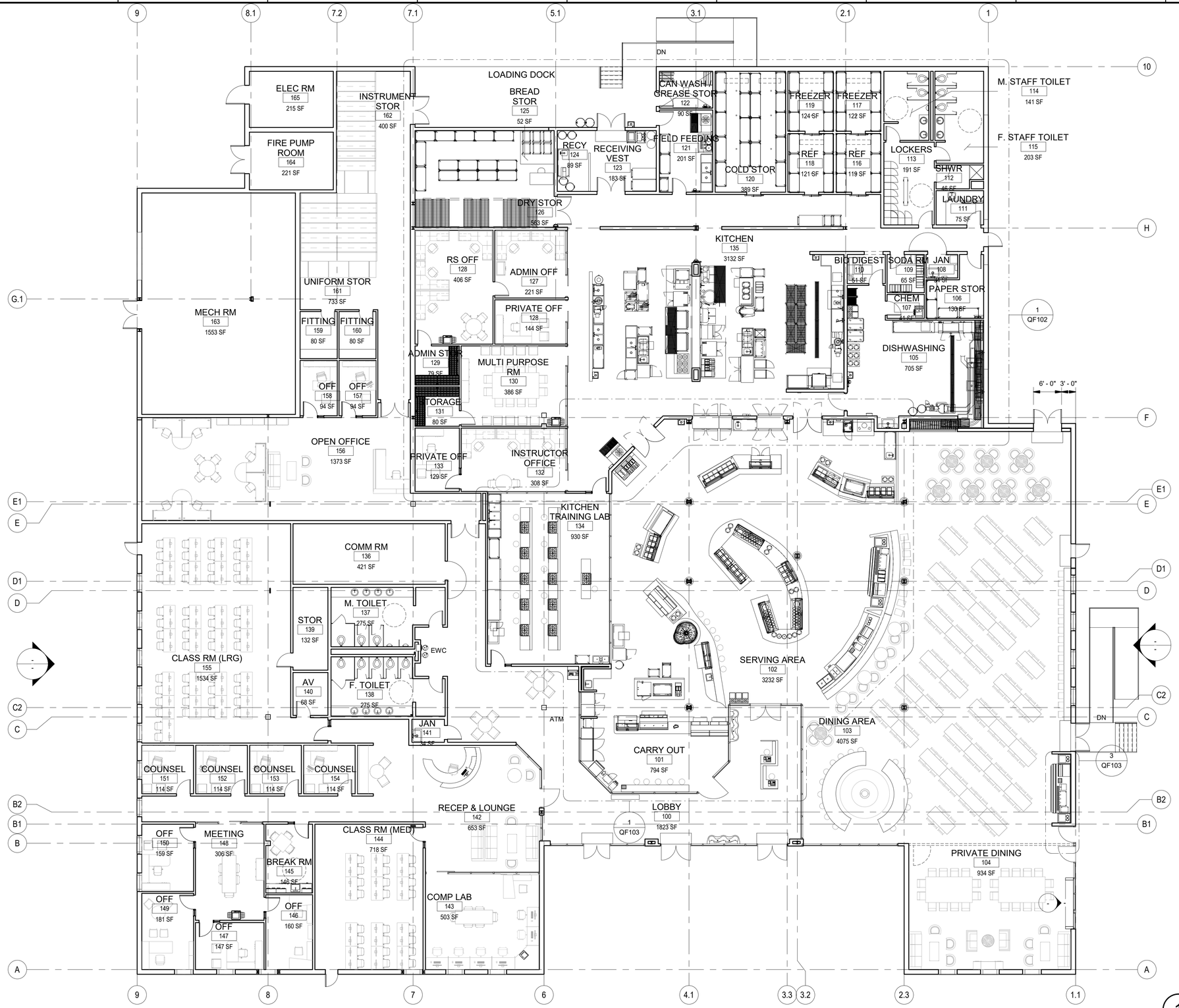
PERSPECTIVE VIEWS

SHEET ID

AE902

CONCEPT DESIGN

1. ALL EQUIPMENT SHALL BE PROVIDED NEW, REFER TO EQUIPMENT SCHEDULE FOR SPECIFIC REQUIREMENTS.



1 OVERALL EQUIPMENT PLAN
3/32" = 1'-0"

US Army Corps of Engineers ®

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ENGINEERING DIVISION
MILITARY DESIGN BRANCH

FORT MYER
REPAIR BUILDING 404 - DFAC
PERSPECTIVE VIEWS
VIRGINIA

OVERALL EQUIPMENT PLAN

SHEET ID
QF101

CONCEPT DESIGN

SLOPE FLOOR IN CAN WASH TO DRAIN

REMOTE CONTROL PANEL FOR CENTRAL PRESSURE CLEANING SYSTEM MOUNTED TO WALL AT APPROX. 60" A.F.F.

WATER FILTER MOUNTED TO WALL AT 66" A.F.F. (TAG #96a)

ANCHORS IN WALL TO SUPPORT CHAIN RESTRAINT

DRY STOR 126

RECY 124

RECEIVING VEST 123

RECEIVING DESK

HIGH DENSITY STORAGE

CAN WASH / GREASE STOR 122

FIELD FEEDING 121

COLD STOR 120

FREEZER 119

FREEZER 117

REF 118

REF 116

M. STAFF TOILET 114

F. STAFF TOILET 115

LOCKERS 113

SHWR 112

LAUNDRY 111

HEAVY DUTY RESIDENTIAL GRADE WASHER / DRYER

1 LEAF OF DBL DOOR SHALL BE DUTCH DOOR WITH 10" SHELF

56 INCH HEIGHT WALL

KITCHEN 135

WATER FILTER MOUNTED TO WALL AT 48" A.F.F.

FULL HEIGHT CHASE WALL, TYP. BOTH ENDS

56 INCH HEIGHT UTILITY DISTRIBUTION SYSTEM (UDS)

WATER FILTER MOUNTED TO WALL AT 48" A.F.F.

PREPARATION

PREPARATION

POT & PAN WASHING

CART PARKING

SODA RM 109

JAN 108

BIO DIGEST 110

CHEM 107

PAPER STOR 106

DISHWASHING 105

FIRE SUPPRESSION SYSTEM MOUNTED TO WALL NEAR CEILING

COORDINATE WITH USING ACTIVITY FOR REQUIREMENTS OF EXISTING DISHWASHING EQUIPMENT

REMOTE CONTROL PANEL FOR CENTRAL PRESSURE CLEANING SYSTEM MOUNTED TO WALL AT APPROX. 60" A.F.F.

SCREEN WALL BEHIND TRAY DROP

FULL HEIGHT CHASE WALL, TYP. BOTH ENDS

FIRE SUPPRESSION SYSTEM MOUNTED TO WALL NEAR CEILING

SERVING AREA 102

OPENING IN WALL TO BE 9'-11" WIDE x 10' HIGH WITH SILL AT 2'-8" A.F.F. - S/S FRAME & SLIDE-UP DOOR FURNISHED W/ EQUIP.

TRAY RETURN, SILL HEIGHT 3'-0" A.F.F.

WATER FILTER MOUNTED TO WALL AT 60" A.F.F.

OPENING IN WALL TO BE 8'- 4 3/4" WIDE x 7'-0" HIGH WITH BOTTOM OF OPENING AT FLOOR LEVEL

OPENING IN WALL TO BE 5'- 8 1/2" WIDE x 7'-0" HIGH WITH BOTTOM OF OPENING AT FLOOR LEVEL

REMOTE MANUAL PULL SUPPRESSION SYSTEM STATION FOR FIRE

REMOTE CONTROL PANEL FOR CENTRAL PRESSURE CLEANING SYSTEM MOUNTED TO WALL AT APPROX. 60" A.F.F

RS OFF 128

SAFE

ADMIN OFF 127

PRIVATE OFF 128

ADMIN STOR 129

MULTI PURPOSE RM 130

STORAGE 131

INSTRUCTOR OFFICE 132

PRIVATE OFF 133

PLAN NORTH

SCALE: 3/32" = 1'-0"

1 EQUIPMENT PLAN - KITCHEN

3/16" = 1'-0"

CONCEPT DESIGN

US Army Corps of Engineers ®

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BALTIMORE, MARYLAND 21201

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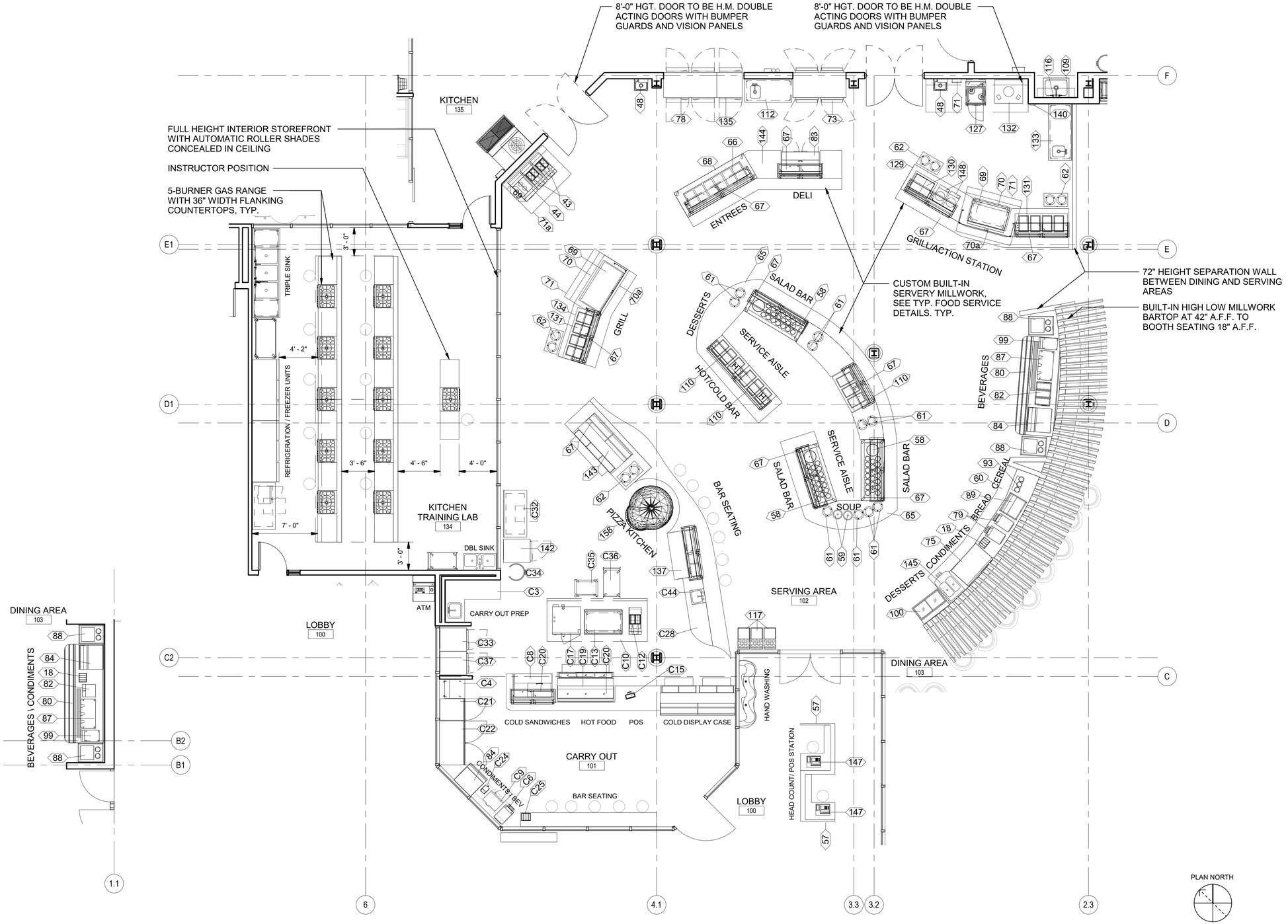
MILITARY DESIGN BRANCH

FORT MYER
REPAIR BUILDING 404 - DFAC
PERSPECTIVE VIEWS
VIRGINIA

PARTIAL EQUIPMENT PLAN - KITCHEN

SHEET ID

QF102



3 REMOTE BEVERAGE LOCATION
3/16" = 1'-0"

1 PARTIAL EQUIPMENT PLAN - SERVING AREA
3/16" = 1'-0"

US Army Corps of Engineers ®

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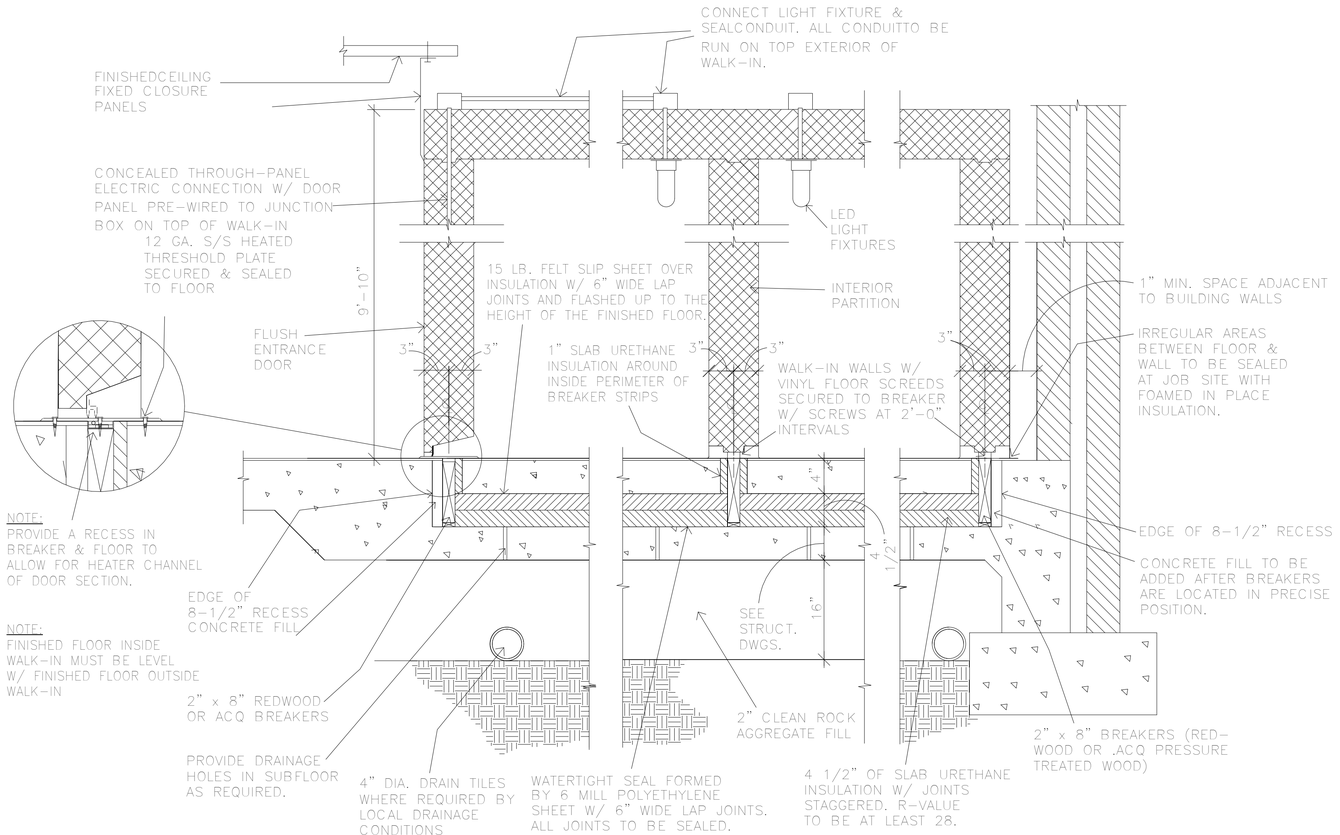
FORT MYER
REPAIR BUILDING 404 - DFAC
PERSPECTIVE VIEWS
VIRGINIA

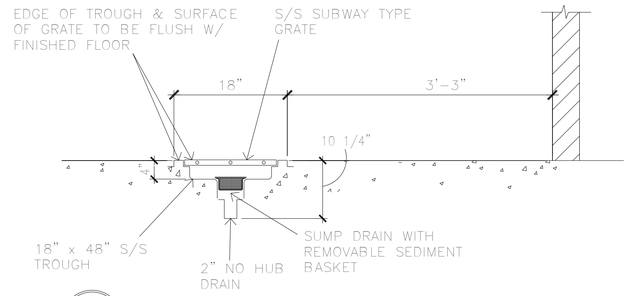
PARTIAL EQUIPMENT PLAN - SERVING AREA

SHEET ID
QF103

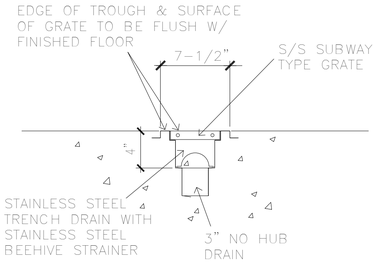
CONCEPT DESIGN



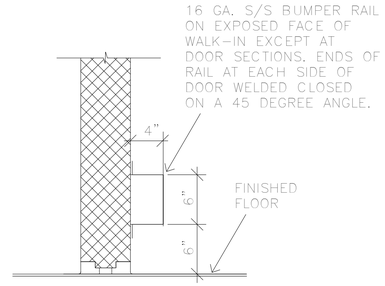
B1 / QF501 **WALK-IN SECTION**
SCALE: NONE



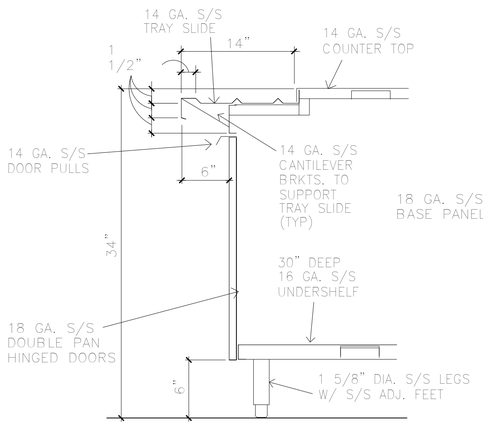
D4 / QF501 **DRAIN TROUGH AT ICE MACHINE**
SCALE: NONE



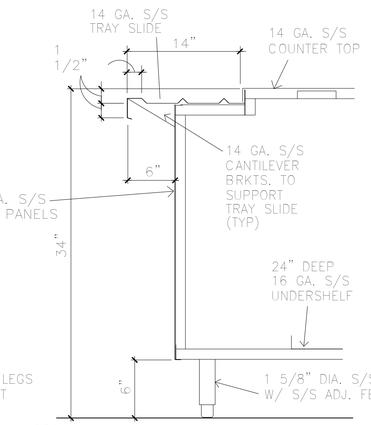
C4 / QF501 **TRENCH DRAIN**
SCALE: NONE



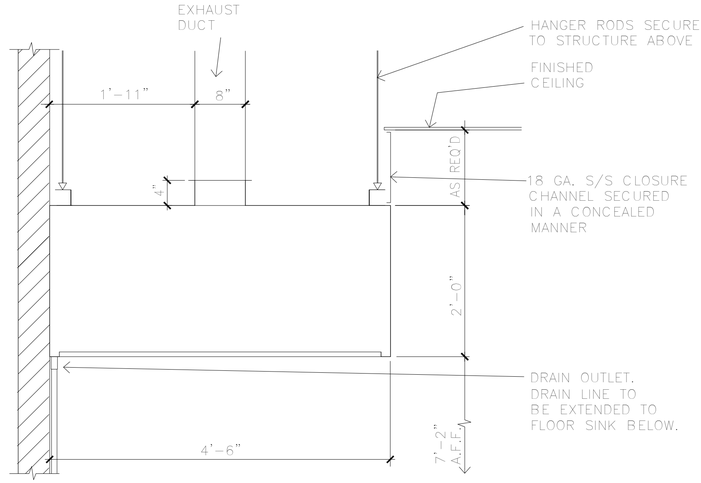
C5 / QF501 **BUMPER RAIL**
SCALE: NONE



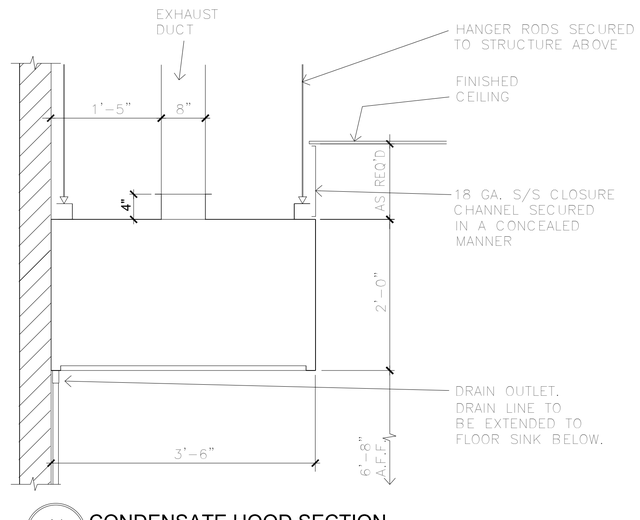
A1 / QF501 **TYPICAL COUNTER SECTION**
SCALE: NONE



A2 / QF501 **TYPICAL COUNTER SECTION**
SCALE: NONE



A3 / QF501 **CONDENSATE HOOD SECTION**
SCALE: NONE



A4 / QF501 **CONDENSATE HOOD SECTION**
SCALE: NONE

US Army Corps of Engineers ®

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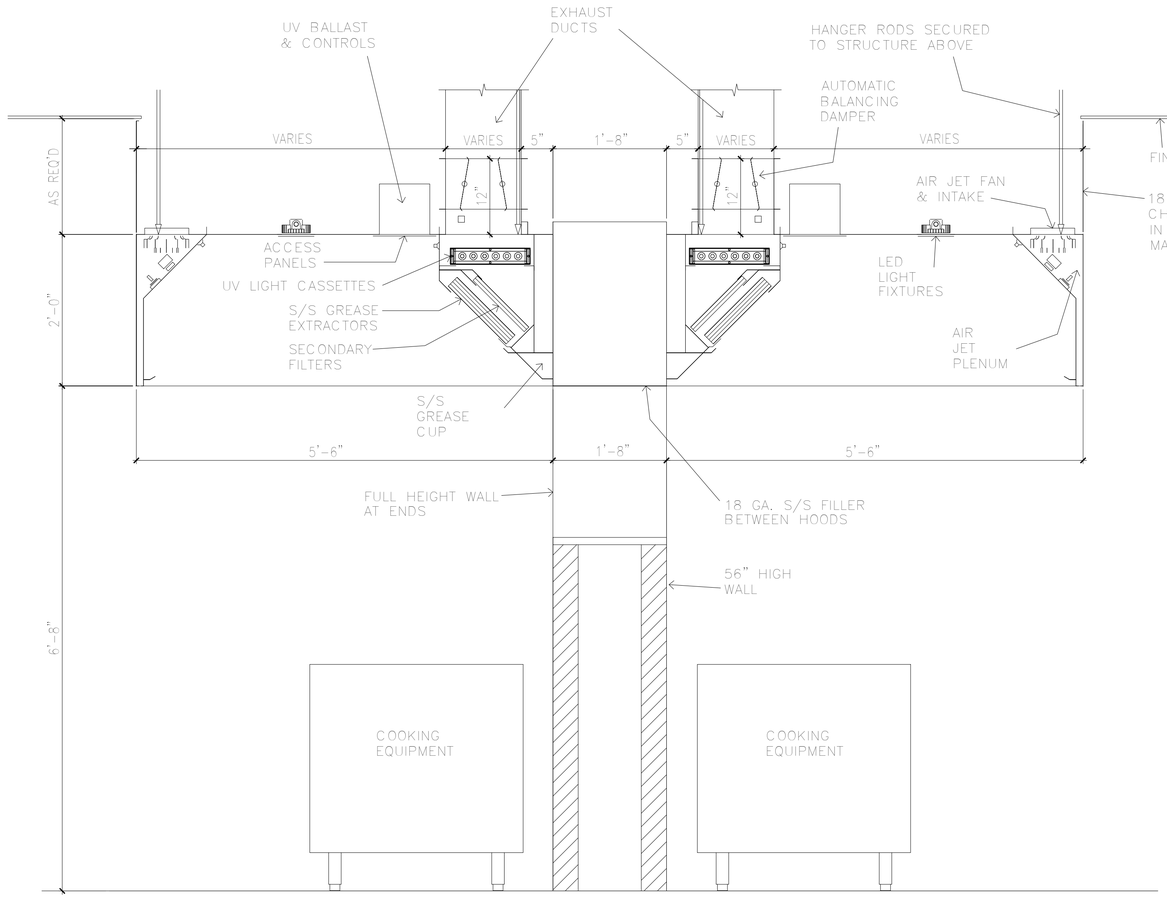
MILITARY DESIGN BRANCH

FORT MYER
REPAIR BUILDING 404 - DFAC
PERSPECTIVE VIEWS
VIRGINIA

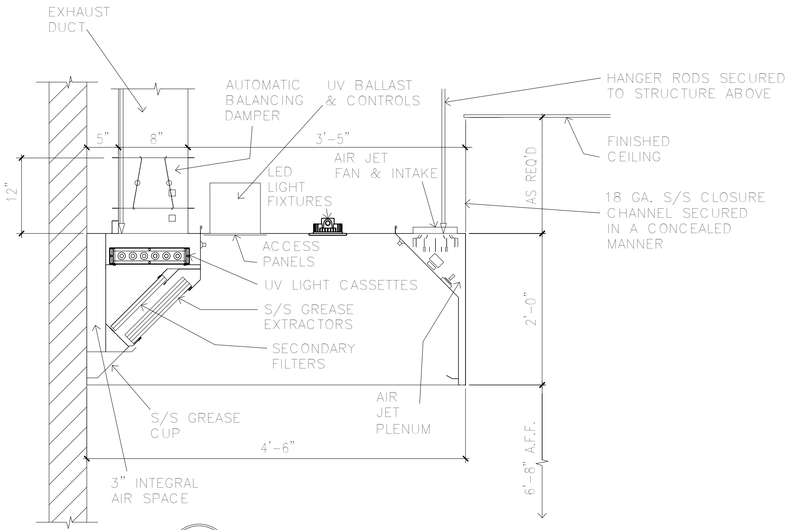
TYPICAL FOOD SERVICE DETAILS

SHEET ID
QF501

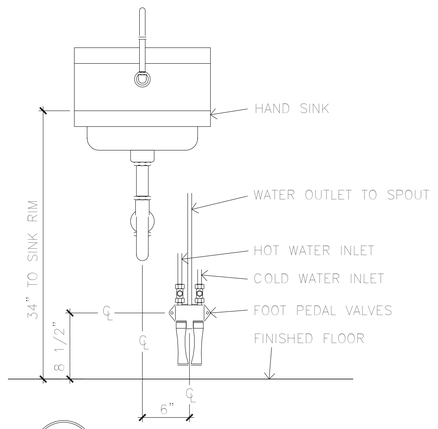
CONCEPT DESIGN



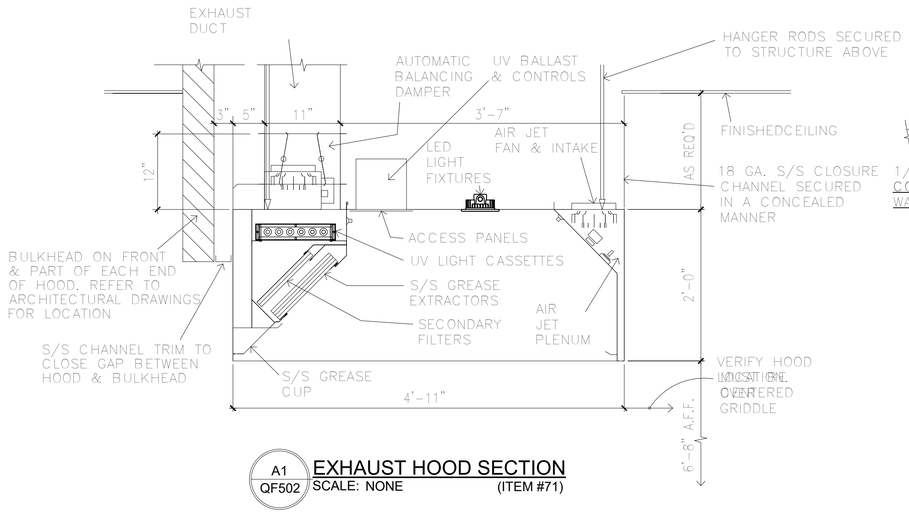
B1 QF502 **EXHAUST HOOD SECTION**
SCALE: NONE (ITEM #39)



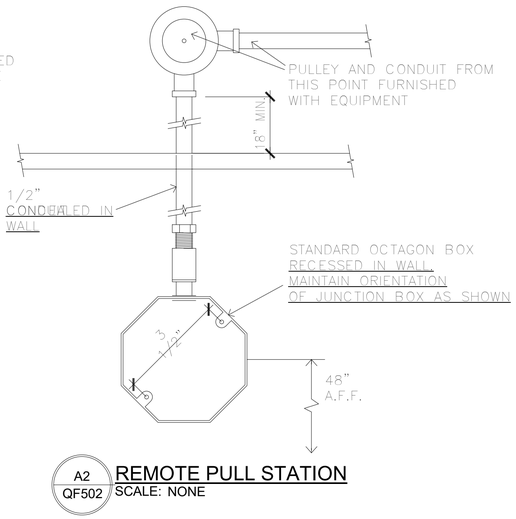
C4 QF502 **EXHAUST HOOD SECTION**
SCALE: NONE (ITEMS #71a & #139)



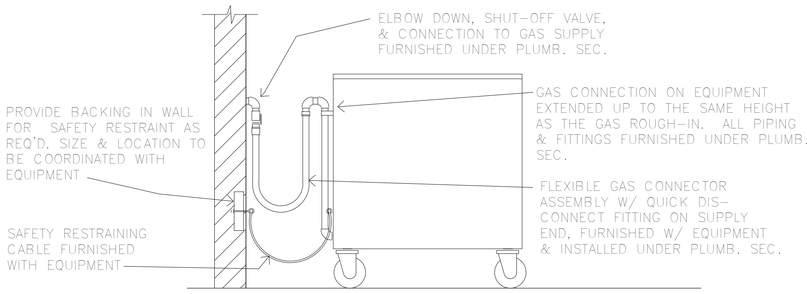
B4 QF502 **HAND SINK DETAIL**
SCALE: NONE



A1 QF502 **EXHAUST HOOD SECTION**
SCALE: NONE (ITEM #71)



A2 QF502 **REMOTE PULL STATION**
SCALE: NONE



A4 QF502 **GAS CONNECTOR DETAIL**
SCALE: NONE

US Army Corps of Engineers ®

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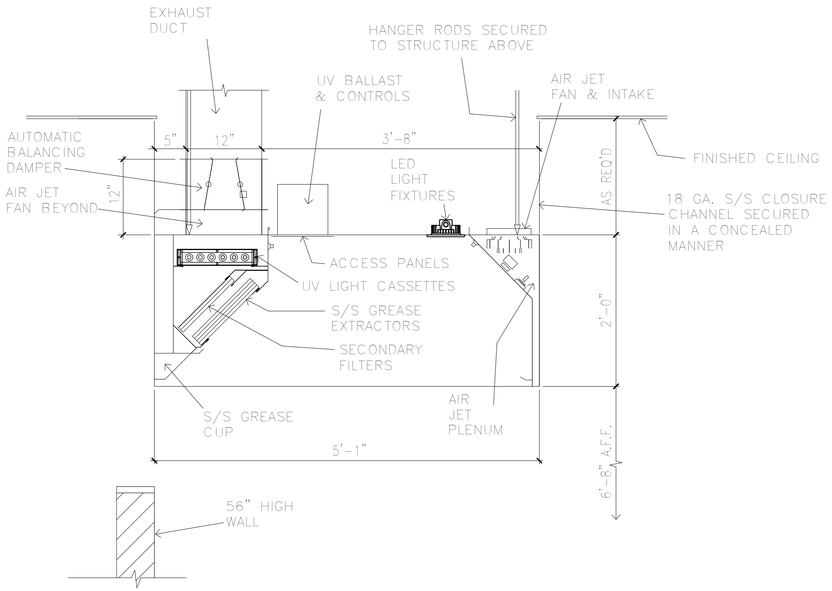
REPAIR BUILDING 404 - DFAC
PERSPECTIVE VIEWS

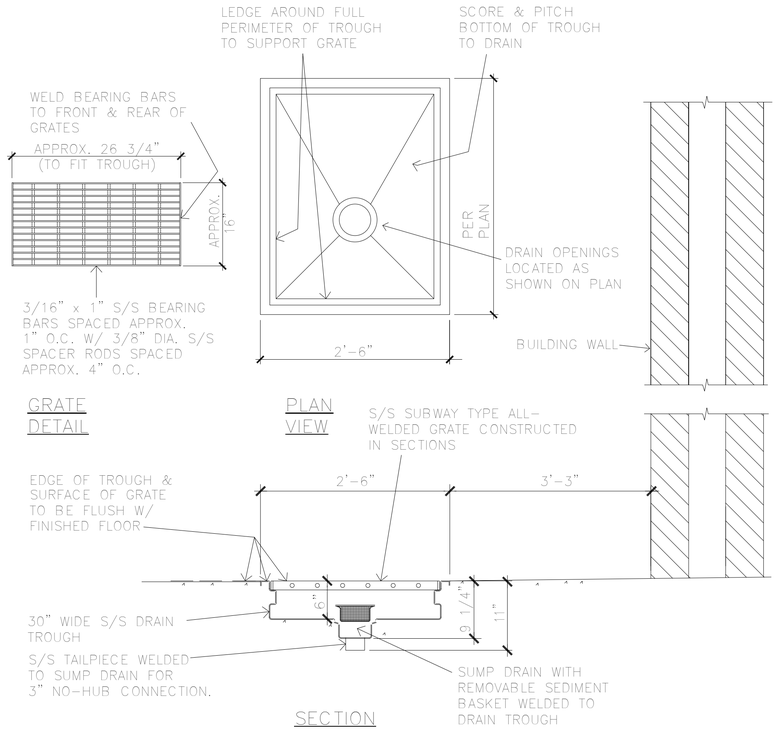
TYPICAL FOOD SERVICE DETAILS

SHEET ID
QF502

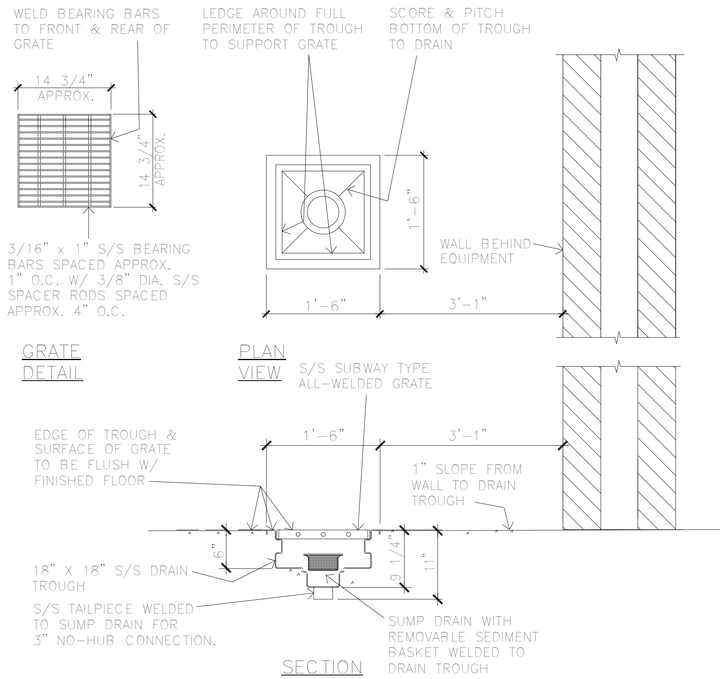
CONCEPT DESIGN



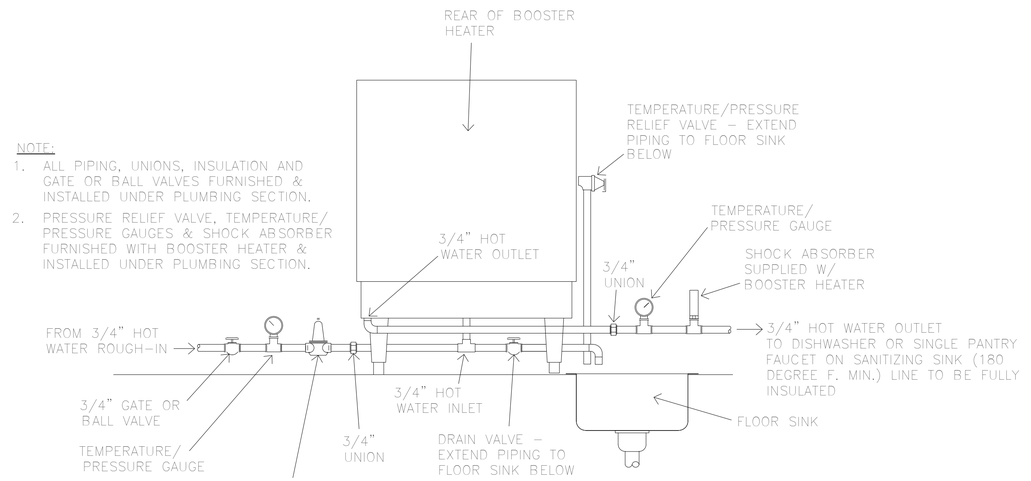
C1 / QF503 **EXHAUST HOOD SECTION**
SCALE: NONE (ITEM #C10)



C3 / QF503 **DRAIN TROUGH AT BRAISING PANS**
SCALE: NONE



A1 / QF503 **DRAIN TROUGH AT KETTLE**
SCALE: NONE



A3 / QF503 **BOOSTER HEATER PIPING**
SCALE: NONE

US Army Corps of Engineers ®

MARK	DESCRIPTION	DATE

DESIGNED BY: Designer
DRAWN BY: Author
CHECKED BY: Checker
SUBMITTED BY:
ISSUE DATE: JUN 2020
SOLICITATION NO.: W912DR-XX-X-XXXX
CONTRACT NO.: W912DR-XX-X-XXXX
FILE NUMBER:
SIZE: ANSI D
FILE NAME:

US ARMY CORPS OF ENGINEERS
BALTIMORE DISTRICT
2 HOPKINS PLAZA
BALTIMORE, MARYLAND 21201

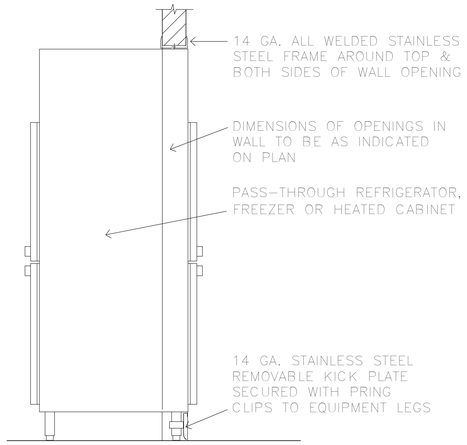
U.S. ARMY ENGINEER DISTRICT, BALTIMORE
ENGINEERING DIVISION
MILITARY DESIGN BRANCH

FORT MYER
REPAIR BUILDING 404 - DFAC
PERSPECTIVE VIEWS
VIRGINIA

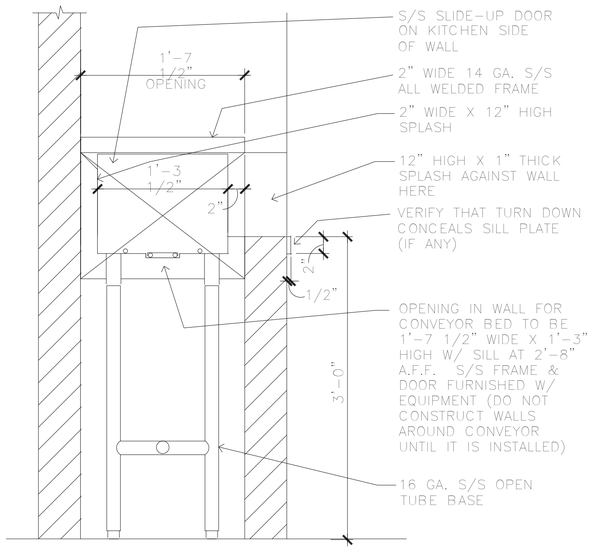
TYPICAL FOOD SERVICE DETAILS

SHEET ID
QF503

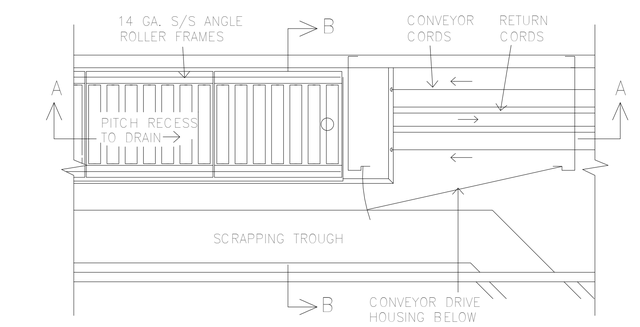
CONCEPT DESIGN



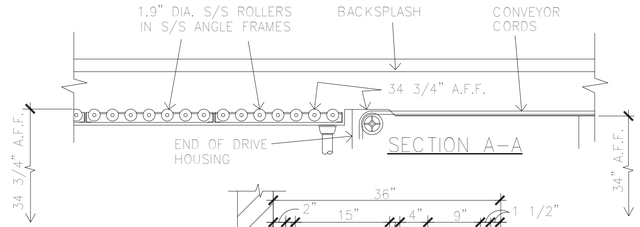
C1 QF504 **PASS THROUGH CABINET SECTION**
SCALE: NONE



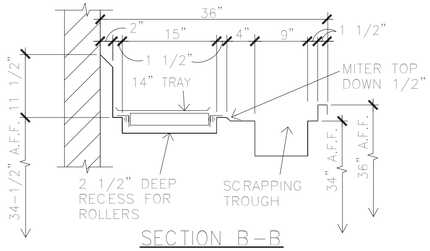
C2 QF504 **TRAY RETURN SECTION**
SCALE: NONE



PLAN VIEW



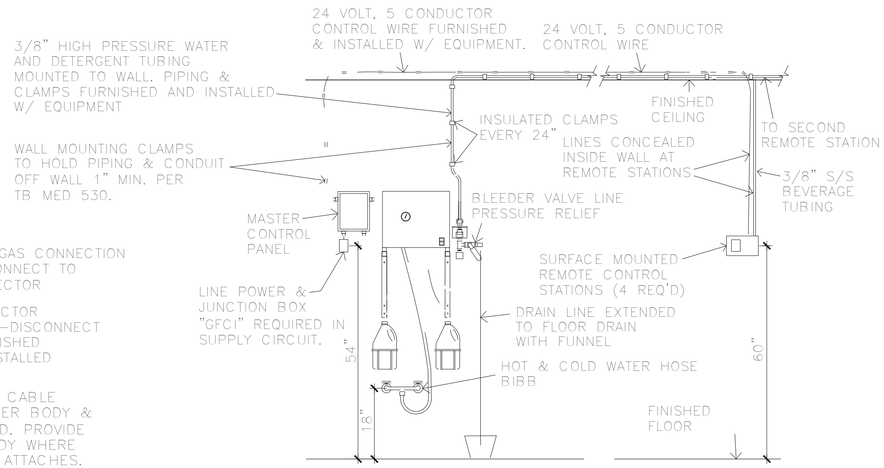
SECTION A-A



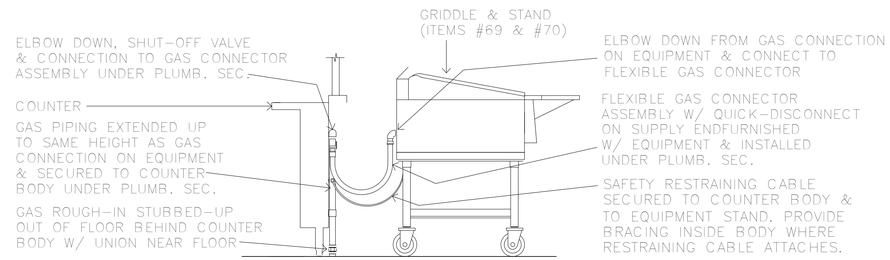
SECTION B-B

B4 QF504 **SOILED TRAY CONVEYOR DETAILS**
SCALE: NONE

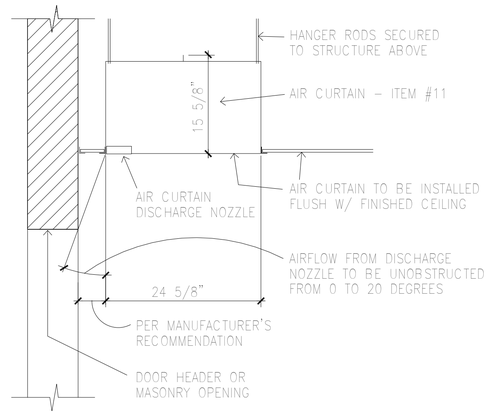
B1 QF504 **WASTE COOKING OIL STORAGE SYSTEM**
SCALE: NONE



A2 QF504 **CENTRAL PRESSURE CLEANING SYSTEM**
SCALE: NONE



A1 QF504 **GAS CONNECTOR DETAIL**
SCALE: NONE



A4 QF504 **AIR CURTAIN SECTION**
SCALE: NONE

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MARK	DESCRIPTION	DATE

FORT MYER — REPAIR BUILDING 404 - DFAC — VIRGINIA

PERSPECTIVE VIEWS

TYPICAL FOOD SERVICE DETAILS

SHEET ID

QF504

CONCEPT DESIGN

ITEM NUMBER	QTY.	DESCRIPTION	EQUIP. CLASS	COMMENTS	ELECTRICAL SCHEDULE ELEC. SYMBOL	VOLTS	PHASE	AMPS	CONN.	HT. A.F.F.	REMARKS	PLUMBING SCHEDULE PLUMBING SYMBOL	H.W.	C.W.	WASTE SIZE	WASTE TYPE	GAS	GAS MBTU	HT. A.F.F.	REMARKS	VENTILATION SCHEDULE VENTILATION SYMBOL	QTY.	EXHAUST COLLAR	EXHAUST CFM	SUPPLY COLLAR	SUPPLY CFM	STATIC PRESSURE	HT. A.F.F.
1	1	RECEIVING SCALE ON MOBILE STAND	C	DIAL SCALE, 100 LB. CAPACITY																								
2	1	RECEIVING DESK	C	DOUBLE PEDESTAL STEEL DESK	2A	120	1	10.0	F.R.	24"	CONVENIENCE RECEPTACLE. ALSO PROVIDE DATA CONNECTION.																	
3	4	SHELVING UNITS, NON FOOD	C	18" X 36" & 18" X 42" MOBILE SHELVING UNITS																								
4	3	PLATFORM TRUCKS	C	28" X 60" ALUMINUM PLATFORM																								
5	58	SHELVING UNITS	C	24" X 48" MOBILE SHELVING UNITS																								
6	2	FREEZER COND. UNIT & EVAPORATORS	A		6A	208	3	23.9	J.B.	4"	CONNECT TO CONDENSING UNIT & EXTEND TWO PAIRS OF LOW VOLTAGE CONTROL WIRE FROM CONDENSING UNIT TO TWO EVAPORATORS INSIDE WALK-IN - SEE WALK-IN NOTES																	
					6B	208	1	1.4	J.B.	120"	CONNECT TO EVAPORATOR INSIDE WALKIN																	
7	4	REFRIGERATOR COND. UNITS & EVAPORATORS	A		7A	208	3	7.5	J.B.	4"	CONNECT TO REFRIG. CONDENSING UNIT & EXTEND TWO PAIRS OF LOW VOLTAGE CONTROL WIRE FROM CONDENSING UNIT TO EVAPORATOR INSIDE WALK-IN - SEE WALK-IN NOTES																	
					7B	120	1	1.8	J.B.	120"	CONNECT TO EVAPORATOR INSIDE WALKIN																	
8	5	DOORWAY CLOSURES	A																									
9	4	FAUCET HOSE STATIONS	A									9A	1/2"						48"	140 DEGREES F. MIN. - CONNECT TO MIXING VALVE, INLETS 6" O.C.									
												9B		1/2"					48"	CONNECT TO MIXING VALVE, INLETS 6" O.C.									
10	5	WALK-IN REFRIGERATORS & FREEZER	A		10A	120	1	12.0	J.B.	120"	CONNECT TO J.B. ON TOP OF WALK-IN FOR P.W. DOOR LIGHT, DOOR HEATER & FIELD WIRED CENTER LIGHTS, HEATED PRESSURE RELIEF PORT AND DRAIN LINE HEAT TAPE	10A			2"	F.F.D.			S.U.	EXTEND DRAIN LINE FROM 5 EVAPORATORS INSIDE WALK-IN, FROM ICE MAKER AND ICE BIN ON ICE MAKER - ITEM #92 AND FROM DRIP TROUGH IN URN STAND - ITEM #97									
					10B	120	1	7.0	J.B.	120"	CONNECT TO J.B. ON TOP OF WALK-IN FOR P.W. DOOR LIGHT, DOOR HEATER & FIELD WIRED CENTER LIGHTS																	
11	7	AIR CURTAINS	A		11A	120	1	13.0	J.B.	104"	CONNECT TO DOOR SWITCHES, AND FROM SWITCHES TO AIR CURTAIN																	
					11B	120	1	13.0	J.B.	-	J.B. ABOVE FINISHED CEILING. CONNECT TO AIR CURTAIN. ALSO INTERWIRE FROM AIR CURTAIN TO DOOR SWITCHES AND TO REMOTE SPEED SELECTOR SWITCH.																	
12	2	TRENCH DRAINS W/ GRATES	A									12A			3"	DIRECT			S.U.	CONNECT TO RECESSED TROUGH IN FLOOR - SEE DETAIL #C4/QF501									
12a	3	CAN RACKS	C																									
13	1	DUNNAGE RACK	C																									
14	1	VEGETABLE PREP SINK	A		14A	120	1	10.0	D.R.	50"	CONVENIENCE RECEPTACLE	14A	1/2"						18"	CONNECT TO FAUCET									
												14B			3"	12" X 12" F.S.			S.U.	EXTEND DRAIN LINE FROM SINK									
												14C		1/2"					18"	CONNECT TO FAUCET									
												14D			3"	12" X 12" F.S.			S.U.	EXTEND DRAIN LINE FROM TWO SINKS									
15	2	PULPING DISPOSERS	A	W/ UNDERCOUNTER EXTRACTORS	15A	480	3	4.7	J.B.	24"	CONNECT TO SWITCH & FROM SWITCH TO DISPOSER, TWO SOLENOID VALVES & EXTRACTOR	15A			3"	12" X 12" F.S.			S.U.	EXTEND 2" DIRECT DRAIN LINE FROM DISPOSER TO EXTRACTOR. NEXT TO DISPOSER, THEN EXTEND 2" DRAIN LINE FROM EXTRACTOR TO FLOOR SINK.									
												15B		1/2"					-	CONNECT FROM PRE-RINSE SPRAY C.W. ROUGH-IN - SEE #52A									
												15C	1/2"						-	CONNECT FROM PRE-RINSE SPRAY H.W. ROUGH-IN - SEE #52B									
16	1	REFRIGERATOR, ROLL-IN	A	ONE SECTION, W/ MOBILE RACK	16A	120	1	10.6	J.B.	-	PROVIDE J.B. ABOVE CEILING & PENDANT CORD WITH S.R. AT 90" A.F.F.																	
17	2	TABLES	C		17A	120	1	15.0	J.B.	-	PROVIDE J.B. ABOVE CEILING & PENDANT CORD WITH CONVENIENCE D.R. AT 78" A.F.F.																	
18	3	CONDIMENT RACKS	C																									
19	3	EQUIPMENT STANDS	C																									
20	1	STORAGE SHELVING SYSTEM	A																									
21	2	TABLES WITH SINK	A		21A	120	1	15.0	J.B.	-	PROVIDE J.B. ABOVE CEILING & PENDANT CORD WITH CONVENIENCE D.R. AT 78" A.F.F.	21A		1/2"					S.U.	CONNECT TO FAUCET									
												21B			3"	12" X 12" F.S.			S.U.	EXTEND DRAIN LINE FROM SINK									
												21C	1/2"						S.U.	CONNECT TO FAUCET									
22	2	MEAT SLICING MACHINES	C		22A	120	1	6.0	J.B.	-	PROVIDE J.B. ABOVE CEILING & PENDANT CORD WITH D.R. AT 78" A.F.F.																	
23	1	VEGETABLE PEELING MACHINE	A	60 LB. W/ DISPOSER AND STAND	23A	208	3	3.8	J.B.	24"	CONNECT TO PEELER	23A			2"	DIRECT			8"	CONNECT TO DISPOSER BELOW PEELER									
					23B	208	1	7.7	J.B.	24"	CONNECT TO DISPOSER BELOW PEELER	23B		1/2"					24"	CONNECT TO COMMON WATER CONNECTION ON PEELER/DISPOSER UNIT									
24	1	WASTE PULPER	A	CLOSE-COUPLED PULPER & EXTRACTOR	24A	480	3	25.0	J.B.	72"	CONNECT TO WALL MOUNTED CONTROL PANEL & FROM CONTROL PANEL TO WASTE PULPER	24A			3"	12" X 12" F.S.			S.U.	PROVIDE 3/4 GRATE AND EXTEND DRAIN LINE FROM DRAIN VALVE ON PULPER									
												24B		1/2"					18"	CONNECT TO PULPER. 60-120 G.P.H. REQUIRED AT 30 P.S.I.									
												24C	1/2"						18"	CONNECT TO PULPER.									
25	1	FOOD PROCESSOR	C		25A	120	1	10.0	D.R.	50"																		
26	2	POT RACKS	A	OVERHEAD RACK MOUNTED ON ITEM#21																								
27	1	RANGE	A	6 BURNER, HEAVY DUTY	27A	120	1	1.0	D.R.	24"	ELECTRONIC IGNITION	27A					1"	250	30"	CONNECT TO GAS SUPPLY W/ FLEXIBLE CONNECTOR ASSEMBLY FURNISHED WITH EQUIPMENT. SEE DETAIL #A4/QF502									
28	2	BRAISING PANS	A	40 GALLONS	28A	120	1	1.0	J.B.	18"	CONNECT TO BRAISING PAN	28A					3/4"	132	12"	CONNECT TO BRAISING PAN									
												28B	1/2"						18"	CONNECT TO FILL FAUCET ON BRAISING PAN									
												28C		1/2"					18"	CONNECT TO FILL FAUCET ON BRAISING PAN									
												28D	1/2"						18"	CONNECT TO FILL FAUCET AND TO SPRAY HOSE ON BRAISING PAN									
												28E		1/2"					18"	CONNECT TO FILL FAUCET AND TO SPRAY HOSE ON BRAISING PAN									

US Army Corps of Engineers ®

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ENGINEERING DIVISION
MILITARY DESIGN BRANCH

FORT MYER — REPAIR BUILDING 404 - DFAC — PERSPECTIVE VIEWS — VIRGINIA

FOOD SERVICE EQUIPMENT SCHEDULE

SHEET ID

QF601

CONCEPT DESIGN

29	1	CENTRAL PRESSURE CLEANING SYSTEM	A	W/ 4 REMOTE STATIONS	29A	208	1	9.0	J.B.	54"	CONNECT TO MASTER CONTROL PANEL FOR CENTRAL PRESSURE CLEANING SYSTEM (GFCI PROTECTION REQUIRED). ALSO EXTEND 24 VOLT CONTROL WIRING (FIVE CONDUCTOR, DOUBLE INSULATED) FROM MASTER CONTROL PANEL TO #29B REMOTE CONTROL PANELS (FOUR PLACES). SEE DETAIL #A2/QF504	29A	1/2"						18"	PROVIDE HOT AND COLD WATER HOSE BIBB. SEE DETAIL #A2/QF504								
					29B				E.C.	60"	EXTEND 24 VOLT CONTROL WIRING (FIVE CONDUCTOR, DOUBLE INSULATED) FROM MASTER CONTROL PANEL ON CENTRAL PRESSURE CLEANING SYSTEM AND CONNECT TO REMOTE CONTROL PANEL. SEE DETAIL #A2/QF504	29B		1/2"					18"	PROVIDE HOT AND COLD WATER HOSE BIBB. SEE DETAIL #A2/QF504								
												29C							60"	EXTEND DRAIN LINE FROM BLEEDER VALVE LINE PRESSURE RELIEF VALVE TO DRAIN INTO SERVICE SINK - ITEM #109. SEE DETAIL #A2/QF504								
												29D							54"	EXTEND 3/8" STAINLESS STEEL HIGH PRESSURE WATER AND DETERGENT TUBING FROM CENTRAL PRESSURE CLEANING SYSTEM TO HOSE OUTLETS AT REMOTE STATION #29E (FOUR PLACES). HIGH PRESSURE TUBING SHALL BE EXTENDED ABOVE FINISHED CEILING AND SHALL BE SECURED W/ CUSHIONED STRAPS 24" ON CENTER. SEE DETAIL #A2/QF504								
												29E							60"	REMOTE OUTLET FOR CENTRAL PRESSURE CLEANING SYSTEM. EXTEND 3/8" STAINLESS STEEL HIGH PRESSURE WATER AND DETERGENT TUBING FROM #29D. SEE DETAIL #A2/QF-504								
30	1	FLOOR TROUGH W/ GRATE	A									30A			3"	DIRECT			S.U.	CONNECT TO RECESSED TROUGH IN FLOOR - SEE DETAIL #C3/QF503								
31	1	FREEZER	A	TWO SECTION, REACH-IN	31A	120	1	14.9	J.B.	-	PROVIDE J.B. ABOVE CLG & PENDANT CORD WITH S.R. AT 90" A.F.F.- NEMA #5-20P PLUG FURNISHED ON FREEZER																	
32	2	CONVECTION OVENS	A	DOUBLE DECK	32A	120	1	9.0	D.R.	48"	OVEN FAN MOTOR. 2 RECEPTACLES EACH OVEN REQUIRED.	32A					3/4"	88	30"	CONNECT TO GAS SUPPLY WITH FLEXIBLE CONNECTOR ASSEMBLY FURNISHED WITH EQUIPMENT. SEE DETAIL #A4/QF502								
32a	1	COMBINATION OVEN/STEAMER	A	ROLL-IN	32aA	120	1	22.5	J.B.	18"	CONNECT TO COMBINATION OVEN/STEAMER.	32aA					1"	265.5	18"	CONNECT TO COMBINATION OVEN/STEAMER.								
												32aB		3/4"					18"	CONNECT TO CONDENSER INLET, & THROUGH WATER FILTER TO STEAM GENERATOR INLET. 30-60 P.S.I. REQUIRED. WATER FILTER FURNISHED WITH EQUIPMENT & MOUNTED TO WALL AT 48" A.F.F. BACKFLOW PREVENTER REQUIRED AND FURNISHED BY PLUMB. SEC.								
												32aC			3"	12" X 12" F.S.			S.U.	EXTEND DRAIN LINE FROM COMBINATION OVEN/STEAMER								
33	2	CAN OPENERS	C																									
34	1	MIXING MACHINE	A	60 QUART	34A	480	3	6.5	J.B.	-	PROVIDE J.B. ABOVE CEILING & PENDANT CORD WITH S.R. AT 78" A.F.F. ALSO FURNISH & INSTALL CORD & PLUG ON MIXER TO MATCH RECEPTACLE.																	
35	1	MIXING MACHINE	C	20 QUART	35A	120	1	8.0	J.B.	-	PROVIDE J.B. ABOVE CEILING & PENDANT CORD WITH D.R. AT 78" A.F.F.																	
36	1	KETTLE	A	40 GALLON	36A	120	1	1.0	J.B.	18"	CONNECT TO KETTLE	36A					3/4"	106.8	18"	CONNECT TO KETTLE								
												36B		1/2"					18"	CONNECT TO FAUCET ON KETTLE								
												36C	1/2"						18"	CONNECT TO FAUCET ON KETTLE								
37	10	SHELVING UNITS	C	STATIONARY SHELVING UNITS																								
38	1	KETTLES W/ STAND	A	(2) 6 GALLON SELF-CONTAINED KETTLES W/ STAND	38A	480	3	19.6	J.B.	24"	CONNECT TO KETTLES	38A			3"	12" X 12" F.S.			S.U.	EXTEND DRAIN LINE FROM KETTLE STAND.								
												38B		1/2"					24"	CONNECT TO FAUCET ON KETTLES								
												38C	1/2"						24"	CONNECT TO FAUCET ON KETTLES								
39	1	EXHAUST HOOD - ISLAND TYPE	A	(4) UV TYPE EXHAUST HOOD SECTIONS	39A	120	1	15.0	E.C.	72"	CONNECT TO CONTROL PANEL . DEDICATED 24 HOUR CIRCUIT REQUIRED. ALSO PROVIDE CONTROL INTERWIRING FROM CONTROL PANEL TO DEMAND CONTROL BOXES ON TOP OF (4) EXHAUST HOOD SECTIONS, TO VARIABLE FREQUENCY DRIVES FOR EXHAUST FANS, TO MAKE-UP AIR UNIT, TO FIRE SUPPRESSION SYSTEM, TO GREASE SENSORS IN EXHAUST DUCTS, TO SPACE TEMP SENSOR IN ROOM, TO BUILDING MANAGEMENT SYSTEM & TO BUILDING INTERNET CONNECTION AS REQ.										39A	2	9" x 12"	1,295 EA.			0.70"	116"
					39B	120	1	10.0	E.C.	72"	CONNECT TO HOOD LIGHT POWER IN CONNECTION ON CONTROL PANEL, THEN EXTEND CONCEALED CONDUIT AND WIRE FROM HOOD LIGHT POWER OUT CONNECTION ON CONTROL PANEL AND CONNECT TO L.E.D. POWER SUPPLY BOXES ON TOP OF (4) EXHAUST HOOD SECTIONS.										39B	2	9" X 12"	1,320 EA.			0.73"	116"
					39C	120	1	8.0	E.C.	105"	CONNECT TO UV BALLAST BOXES ON TOP OF EXHAUST HOOD SECTIONS FOR UV LIGHTS.(FOUR PLACES)										39C	2	8" X 11"	1,090 EA.			0.54"	116"
					39D	120	1	15	E.C.	105"	CONNECT TO DEMAND CONTROL BOXES ON TOP OF EXHAUST HOOD SECTIONS (FOUR PLACES)										39D	2	8" X 11"	1,080 EA.			0.52"	116"
40	1	FLOOR TROUGH W/ GRATE	A									40A			3"	DIRECT			S.U.	CONNECT TO RECESSED TROUGH IN FLOOR - SEE DETAIL #A1/QF503								

US Army Corps of Engineers ®

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FOOD SERVICE EQUIPMENT SCHEDULE

SHEET ID
QF602

CONCEPT DESIGN

41	1	FIRE SUPPRESSION SYSTEM	A	SERVES EXHAUST HOOD #39	41A	120	1	20.0	J.B.	96"	CONNECT TO MICROSWITCH ON WET CHEMICAL FIRE SUPPRESSION SYSTEM & RUN CONDUIT AND WIRE IN A CONCEALED MANNER TO FUEL AND POWER SHUT-OFF DEVICES FOR ALL APPLIANCES LOCATED UNDER THE EXHAUST HOOD. THIS SYSTEM SERVES ITEM #39. ALSO CONNECT TO BUILDING FIRE ALARM SYSTEM AS REQUIRED.																				
					41B				J.B.	48"	PROVIDE CONCEALED CONDUIT AND RECESSED JUNCTION BOX IN WALL FOR REMOTE MANUAL PULL STATION FOR FIRE SUPPRESSION SYSTEM. SEE DETAIL #A2/QF502.																				
42	1	FRYERS & SPREADER CABINET	A	BATTERY OF (2) 75 LB. FRYERS W/ FILTER SYSTEM	42A	120	1	1.0 + 1.0	D.R.	18"	FRYER CONTROLS FOR TWO FRYERS	42A					1"	210 TOTAL	30"	MANIFOLD 2 FRYERS TOGETHER & CONNECT TO GAS SUPPLY W/ FLEXIBLE CONNECTOR ASSEMBLY FURNISHED WITH EQUIPMENT. SEE DETAIL #A4/QF502												
					42B	120	1	7.0	D.R.	18"	FILTER PUMP																				
43	2	FRYERS	A	BATTERY OF (2) 75 LB. FRYERS	43A	120	1	1.0 + 1.0	D.R.	18"	FRYER CONTROLS FOR TWO FRYERS	43A					1"	210 TOTAL	30"	MANIFOLD 2 FRYERS TOGETHER & CONNECT TO GAS SUPPLY W/ FLEXIBLE CONNECTOR ASSEMBLY FURNISHED WITH EQUIPMENT. SEE DETAIL #A4/QF502												
44	1	SPREADER CABINET	A	CONNECTED TO ITEM #43	44A	120	1	7.0 + 4.0	D.R.	18"	FILTER PUMP & HEAT LAMPS																				
45	2	POT FILLER/SPRAY HOSE ASSEMBLY	A									45A	1/2"						48"	CONNECT TO WALL MOUNTED FAUCET, INLETS 8" O.C.											
												45B		1/2"					48"	CONNECT TO WALL MOUNTED FAUCET, INLETS 8" O.C.											
46	1	BAKERS TABLE	C		46A	120	1	15.0	J.B.	-	PROVIDE J.B. ABOVE CEILING & PENDANT CORD WITH CONVENIENCE D.R. AT 78" A.F.F.																				
47	1	STEAMER	A	W/(2)COMPARTMENTS, W/ (8) 2-1/2" DEEP PANS PER COMPARTMENT	47A	120	1	2.5	J.B.	18"	CONNECT TO STEAMER	47A			3"	12" X 12" F.S.			S.U.	EXTEND DRAIN LINES FROM STEAMER											
												47B					1"	300	12"	CONNECT TO STEAMER										
												47C		3/4"					48"	CONNECT TO CONDENSER INLET, AND THROUGH WALL-MOUNTED WATER FILTER TO STEAM GENERATOR INLET ON STEAMER 35-60 P.S.I. REQUIRED. BACKFLOW PREVENTER AS REQUIRED FURNISHED & INSTALLED BY PLUMB. SEC											
48	7	HAND SINKS	A	W/ FOOT PEDAL VALVES								48A			1-1/2"	DIRECT			20"	CONNECT TO SINK										
												48B	1/2"						16"	CONNECT TO WALL-MOUNTED FOOT PEDAL VALVE. H.W. AND C.W. INLETS 2-1/2" O.C.. SEE DETAIL #B4/QF502.											
												48C		1/2"					16"	CONNECT TO WALL-MOUNTED FOOT PEDAL VALVE. H.W. AND C.W. INLETS 2-1/2" O.C.. SEE DETAIL #B4/QF502.											
49	3	INGREDIENT BINS, MOBILE	C																												
50	1	UTENSIL WASHER	A	W/ EXTERNAL BOOSTER HEATER	50A	480	3	13.9	J.B.	18"	CONNECT TO UTENSIL WASHER	50A			3"	12" X 12" F.S.			S.U.	EXTEND DRAIN LINES FROM UTENSIL WASHER AND FROM TEMPERATURE/PRESSURE RELIEF VALVE AND DRAIN VALVE ON BOOSTER HEATER											
					50B	480	3	16.0	J.B.	18"	CONNECT TO BOOSTER HEATER	50B	3/4"						12"	CONNECT TO BOOSTER HEATER (140 DEGREES MIN.) 70 G.P.H. REQUIRED											
												50C	3/4"						18"	180 DEGREES MIN. H.W. INLET ON UTENSIL WASHER. CONNECT FROM BOOSTER HEATER H.W. OUTLET #50D WITH INSULATED LINE.											
												50D	3/4"						6"	180 DEGREES MIN. H.W. OUTLET ON BOOSTER HEATER. CONNECT TO H.W. INLET #50C ON UTENSIL WASHER WITH INSULATED LINE.											
51	1	POT & PAN SINK	A	W/ RECIRCULATION UNIT ON WASH COMPARTMENT	51A	480	3	11.6	J.B.	18"	CONNECT TO POWER SOAK CONTROL PANEL	51A	3/4"						18"	CONNECT TO FAUCET										
												51B		3/4"					18"	CONNECT TO FAUCET										
												51C			2"	DIRECT			15"	CONNECT DRAIN LINE TO 3 SINKS & EXTEND TO GREASE INTERCEPTOR AS REQ'D.											
51a	1	BOOSTER HEATER	A	TO HEAT WATER TO FILL RINSE COMPARTMENT	51aA	480	3	21.7	J.B.	12"	CONNECT TO BOOSTER HEATER	51aA	3/4"						18"	CONNECT TO BOOSTER HEATER. 140 DEGREES F. MIN. REQUIRED											
												51aB	3/4"						6"	H.W. OUTLET ON BOOSTER HEATER. CONNECT TO SINGLE PANTRY FAUCET OVER SANITIZING SINK COMPARTMENT WITH INSULATED LINE											
												51aC			3"	12" X 12" F.S.			S.U.	EXTEND DRAIN LINES FROM BOOSTER HEATER, FROM SINK HEATER - ITEM #54 & FROM EXHAUST HOOD-ITEM #53											
52	4	PRE-RINSE SPRAYS	A									52A		3/4"					18"	CONNECT TO PRE-RINSE FAUCET AND TO WATER INLET(S) ON DISPOSER CONE - PART OF ITEM #15											
												52B	3/4"						18"	CONNECT TO PRE-RINSE FAUCET AND TO H.W. CONNECTION ON EXTRACTOR - PART OF ITEM #15											
												52C		1/2"					18"	CONNECT TO PRE-RINSE FAUCET										
												52D	1/2"						18"	CONNECT TO PRE-RINSE FAUCET										
53	1	EXHAUST HOOD	A	CONDENSATE HOOD OVER RINSE COMPARTMENT								-			1/2"	INDIRECT			80"	EXTEND CONDENSATE DRAIN LINE FROM EXHAUST HOOD TO F.S. #51aC	53A	1	8" X 8"	400			0.14"	107"		
54	1	SINK HEATER	A	TO MAINTAIN HEAT IN RINSE COMPARTMENT	54A	208	3	25.0	J.B.	12"	CONNECT TO SINK HEATER	-			3/4"	INDIRECT			10"	EXTEND DRAIN LINE TO F.S. #51aC										
55	1	EXHAUST HOOD	A	CONDENSATE HOOD OVER UTENSIL WASHER								-			1/2"	INDIRECT			86"	EXTEND CONDENSATE DRAIN LINE FROM EXHAUST HOOD TO F.S. #50A										
56	7	POT & PAN RACKS	C																		55A	1	8" X 8"	500			0.11"	113"		
56a	1	MIXER ACCESSORY RACK	C																												
57	3	CASHIER STANDS	A																												
58	3	COLD PANS (5) WELLS	A		58A	120	1	8.5	D.R.	4"	COLD PAN	58A			2"	F.F.D.			S.U.	EXTEND DRAIN LINES FROM COLD PAN, FROM DRAIN VALVE ON HOT FOOD WELL - ITEM #110 AND FROM DRAIN VALVES ON TWO SOUP WELLS - ITEM #59											
												58B			2"	F.F.D.			S.U.	EXTEND DRAIN LINES FROM TWO COLD PANS EXTEND DRAIN LINES FROM DRAIN VALVES ON 2 SOUP WELLS TO F.S.#58A											

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BALTIMORE, MARYLAND 21201

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SHEET ID

QF603

CONCEPT DESIGN

59	2	SOUP WELLS, DROP-IN	A		59A	120	1	6.9 + 6.9	E.C.	S.U.	CONNECT TO TWO SOUP WELLS	-								EXTEND DRAIN LINES FROM DRAIN VALVES ON 2 SOUP WELLS TO F.D.#58A										
60	2	BREAD CABINETS	A		60A	120	1	1.5	D.R.	48"																					
					60B	120	1	1.0	D.R.	4"																					
61	16	DISH DISPENSERS, DROP-IN	A																												
62	8	PLATE DISPENSERS	C		62A	120	1	10.0	D.R.	24"	CONVENIENCE RECEPTACLE																				
63	1	COLD PAN (3) WELLS	A		63A	120	1	7.6	D.R.	4"	COLD PAN	63A			2"	F.F.D.			S.U.	EXTEND DRAIN LINE FROM COLD PAN										
64	5	SNEEZE GUARDS	A		64A	120	1	7.0	E.C.	S.U.	CONNECT TO J.B. IN BASE FOR P.W. DISPLAY LIGHTS IN 3 SNEEZE GUARDS																					
					64B	120	1	6.0	E.C.	S.U.	CONNECT TO J.B. IN BASE FOR P.W. DISPLAY LIGHTS IN TWO SNEEZE GUARDS																					
65	1	SALAD BAR COUNTER	A																												
66	1	HOT FOOD WARMER (6 WELLS)	A		66A	208	1	14.4	E.C.	S.U.	CONNECT TO HOT FOOD WARMER	66A			2"	F.F.D.			S.U.	EXTEND DRAIN LINE FROM DRAIN VALVE ON HOT FOOD WARMER										
												66B	1/2"						S.U.	CONNECT TO FILL FAUCET										
67	6	COUNTER PROTECTORS	A		67A	120	1	3.0	J.B.	18"	CONNECT TO J.B. IN BASE FOR P.W. DISPLAY LIGHTS IN COUNTER PROTECTOR																					
68	1	ENTREE COUNTER	A		68A	120	1	10.0 + 10.0	E.C.	S.U.	CONNECT TO J.B. IN BASE FOR 2 P.W. CONVENIENCE D.R.'S IN COUNTER																					
69	2	GRIDDLES	A		69A	120	1	0.9	D.R.	18"	ELECTRIC IGNITION AND CONTROLS	69A					3/4"	106.6	30"	CONNECT TO GAS SUPPLY W/ FLEXIBLE CONNECTOR ASSEMBLY FURNISHED WITH EQUIPMENT. SEE DETAIL #A1/QF504										
70	2	GRIDDLE STANDS	A																												
70a	2	SPLASH GUARDS	A																												
71	2	EXHAUST HOODS - ISLAND TYPE	A	UV TYPE	71A	120	1	15.0	E.C.	105"	CONNECT TO DEMAND CONTROL BOX ON TOP OF EXHAUST HOOD. ALSO PROVIDE CONTROL INTERWIRING TO TOUCH SCREEN CONTROL PANEL, TO DEMAND CONTROL BOXES ON TOP OF (3) EXHAUST HOODS (ITEMS #71 , #71a & #139), TO VARIABLE FREQUENCY DRIVE FOR EXHAUST FAN, TO MAKE-UP AIR UNIT, TO FIRE SUPPRESSION SYSTEM, TO GREASE SENSORS IN EXHAUST DUCTS, TO SPACE TEMP SENSOR IN ROOM, TO BUILDING MANAGEMENT SYSTEM & TO BUILDING INTERNET CONNECTION AS REQUIRED. NOTE: THIS SYSTEM CONTROLS (4) EXHAUST HOODS - ITEMS #71, #71a and #139 IN SERVING															71A	2	11" X12"	1,540 EA.			1.21"	116"
					71B	120	1	15.0	E.C.	105"	CONNECT TO DEMAND CONTROL BOX ON TOP OF EXHAUST HOOD. ALSO PROVIDE CONTROL INTERWIRING TO VARIABLE FREQUENCY DRIVE FOR EXHAUST FAN,																					
					71C	120	1	4.0	E.C.	105"	CONNECT TO UV BALLAST BOX ON TOP OF EXHAUST HOOD FOR UV LIGHTS.(TWO PLACES)																					
					71D	120	1	1.4	E.C.	105"	CONNECT TO L.E.D. POWER SUPPLY FOR HOOD LIGHTS AND AIR JET FAN (TWO PLACES)																					
71a	1	EXHAUST HOOD - WALL TYPE	A	UV TYPE	71aA	120	1	4.0	J.B.	110"	CONNECT TO UV BALLAST BOX ON TOP OF EXHAUST HOOD.																	71aA	1	8" X 10"	800			0.37"	116"
					71aB	120	1	15.0	J.B.	110"	CONNECT TO DEMAND CONTROL BOX ON TOP OF EXHAUST HOOD. ALSO PROVIDE CONTROL INTERWIRING TO VARIABLE FREQUENCY DRIVE FOR EXHAUST FAN,																					
					71aC	120	1	1.4	J.B.	110"	CONNECT TO L.E.D. POWER SUPPLY FOR HOOD LIGHTS AND AIR JET FAN																					
72	-	NOT USED	-																												
73	1	PASS THRU HEATED CABINET	A	TWO SECTION REACH-IN	73A	120/208	1	15.5	J.B.	88"	CONNECT TO PASS-THRU HEATED CABINET																					
74	2	PASTRY STORAGE CABINETS	C																												
75	1	DESSERT COUNTER	A		75A	120	1	10.0	E.C.	S.U.	CONNECT TO J.B. IN BASE FOR P.W. CONVENIENCE D.R. IN COUNTER																					
					75B	120	1	10.0	D.R.	48"	CONVENIENCE RECEPTACLE																					
76	-	NOT USED	-																												
77	1	DISPLAY STAND	A		77A	120	1	3.0	J.B.	18"	CONNECT TO J.B. IN BASE FOR P.W. DISPLAY LIGHTS IN DISPLAY STAND																					
78	1	PASS THRU REFRIGERATOR	A	TWO SECTION REACH-IN	78A	120	1	8.6	D.R.	88"																					
79	2	TOASTERS	C		79A	208	1	15.3	S.R.	4"	NEMA #6-20P PLUG FURNISHED ON TOASTER. VERIFY ELECTRICAL REQUIREMENTS W/ GOVERNMENT FURNISHED EQUIPMENT																					
80	1	BEVERAGE COUNTER W/ TROUGH	A									80A			2"	F.F.D.			S.U.	EXTEND DRAIN LINES FROM DRIP TROUGH IN COUNTER, FROM JUICE DISPENSER - ITEM #82 AND FROM ICE AND SODA DISPENSER - ITEM #84										
81	1	BEVERAGE COUNTER W/ TROUGHS	A									-				INDIRECT			32"	EXTEND DRAIN LINES FROM TWO DRIP TROUGHS IN COUNTER TO F.F.D. #84B										
82	2	JUICE DISPENSERS	L	BAG-IN-BOX JUICE DISPENSERS	82A	120	1	15.0	D.R.	18"	VERIFY ELECTRICAL REQUIREMENTS W/ VENDOR FURNISHED EQUIPMENT	-				INDIRECT			34"	EXTEND DRAIN LINE TO F.F.D. #80A										
					82B	120	1	15.0	D.R.	4"	VERIFY ELECTRICAL REQUIREMENTS W/ VENDOR FURNISHED EQUIPMENT	-				INDIRECT			34"	EXTEND DRAIN LINE TO F.F.D. #84B										
83	1	SANDWICH REFRIGERATOR	A		83A	120	1	5.0	D.R.	4"																					
84	2	ICE AND SODA DISPENSERS	L	MANUAL LOAD ICE DISPENSERS W/ SODA VALVES	84A	120	1	10.0	D.R.	4"	ICE AND SODA DISPENSER AND CARBONATOR IN BASE OF COUNTER. VERIFY ELECTRICAL REQUIREMENTS W/ VENDOR FURNISHED EQUIPMENT	84A		3/4"					S.U.	CONNECT TO CARBONATOR IN BASE OF COUNTER, TO JUICE DISPENSER - ITEM #82, TO TEA BREWER - ITEM #85, COFFEE BREWER - ITEM #95 AND CAPPUCCINO DISPENSER - ITEM #99. BACKFLOW PREVENTER AS REQ'D. ON CONNECTION TO CARBONATOR FURNISHED AND INSTALLED BY PLUMB. SEC.										
					84B	120	1	10.0	D.R.	18"	ICE AND SODA DISPENSER AND CARBONATOR IN BASE OF COUNTER. VERIFY ELECTRICAL REQUIREMENTS W/ VENDOR FURNISHED EQUIPMENT	84B			2"	F.F.D.			S.U.	EXTEND DRAIN LINES FROM ICE AND SODA DISPENSER, FROM JUICE DISPENSER - ITEM #82 AND FROM TWO DRIP TROUGHS IN BEVERAGE COUNTER - ITEM #81										
												84C		1/2"					18"	CONNECT TO CARBONATOR IN BASE OF COUNTER, TO JUICE DISPENSER - ITEM #82 AND TO CAPPUCCINO DISPENSER - ITEM #99. BACKFLOW PREVENTER AS REQ'D. ON CONNECTION TO CARBONATOR FURNISHED AND INSTALLED BY PLUMB. SEC.										

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VIRGINIA

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PERSPECTIVE VIEWS

FOOD SERVICE EQUIPMENT SCHEDULE

SHEET ID

QF604

CONCEPT DESIGN

85	1	TEA BREWER	L		85A	120	1	15.0	D.R.	4"	VERIFY ELECTRICAL REQUIREMENTS W/ VENDOR FURNISHED EQUIPMENT																										
86	1	MICROWAVE OVEN	C		86A	120	1	13.4	D.R.	4"	VERIFY ELECTRICAL REQUIREMENTS W/ GOVERNMENT FURNISHED EQUIPMENT																										
87	2	MILK DISPENSERS	C		87A	120	1	1.6	D.R.	48"		-																								
					87B	102	1	1.6	D.R.	4"																										
88	6	CUP & GLASS RACK DISPENSERS	C																																
89	1	BREAD COUNTER	A		89A	120	1	10.0	D.R.	48"	CONVENIENCE RECEPTACLE																										
90	1	DISPLAY REFRIGERATOR	A		90A	120	1	10.4	D.R.	86"																										
91	2	FLOOR TROUGHS W/ GRATE	A									91A			2"	DIRECT			S.U.	CONNECT TO RECESSED TROUGH IN FLOOR - SEE DETAIL #D4/QF501																
92	2	ICE MAKING MACHINES	A		92A	208	3	10.7	J.B.	72"	CONNECT TO ICE MACHINE, AND FROM ICE MACHINE TO REMOTE CONDENSER ON BUILDING ROOF	92A			2"	F.F.D.			S.U.	EXTEND DRAIN LINES FROM ICE MAKER AND ICE BIN																
												92B		1/2"					66"	CONNECT TO WATER FILTER & FROM WATER FILTER TO ICE MACHINE. BACKFLOW PREVENTER AS REQ'D. FURNISHED AND INSTALLED BY PLUMB. SEC.																
93	1	CEREAL DISPLAY RACK	L																																
94	1	BULK CO2 TANK	L																																
95	1	COFFEE BREWER	L	SATELLITE BREWER W/ (2) 3 GALLON REMOVABLE DISPENSERS	95A	120/208	3	38.3	E.C.	S.U.	CONNECT TO COFFEE BREWER. VERIFY ELECTRICAL REQUIREMENTS W/ VENDOR FURNISHED EQUIPMENT	-		1/2"					34"	CONNECT C.W. FROM #84A																
96	1	COFFEE URN	A	TWIN 6 GALLON CAPACITY, FIELD FEEDING AREA	96A	120/208	1	36.0	J.B.	48"	CONNECT TO COFFEE URN.	96A		1/2"					48"	CONNECT TO COFFEE URN																
97	1	URN STAND	A	FIELD FEEDING AREA								-								EXTEND DRAIN LINE FROM DRIP TROUGH IN URN STAND TO F.D. #10A																
98	1	TABLE WITH SINKS	A	FIELD FEEDING AREA	98A	120	1	10.0	D.R.	48"	CONVENIENCE RECEPTACLE	98A			3"	12" X 12" F.S.			S.U.	EXTEND DRAIN LINES FROM TWO SINKS																
												98B		1/2"					18"	CONNECT TO FAUCET																
												98C	1/2"						18"	CONNECT TO FAUCET																
99	2	CAPPUCCINO DISPENSERS	L		99A	120	1	15.0	D.R.	48"	VERIFY ELECTRICAL REQUIREMENTS W/ VENDOR FURNISHED EQUIPMENT	-		1/2"					34"	CONNECT C.W. FROM #84C																
					99B	120	1	15.0	D.R.	4"	VERIFY ELECTRICAL REQUIREMENTS W/ VENDOR FURNISHED EQUIPMENT	-		1/2"					34"	CONNECT C.W. FROM #84A																
100	1	ICE CREAM CABINET	L		100A	120	1	10.0	D.R.	24"	VERIFY ELECTRICAL REQUIREMENTS W/ VENDOR FURNISHED EQUIPMENT																										
101	1	SOILED TRAY CONVEYOR	A	W/ SCRAPPING TROUGH	101A	120	1	15.0	J.B.	24"	CONNECT TO CONTROL PANEL & FROM CONTROL PANEL TO CONVEYOR MOTOR	101A			2"	F.F.D.			S.U.	EXTEND DRAIN LINE FROM CONVEYOR BED																
												101B			2"	F.F.D.			S.U.	EXTEND DRAIN LINES FROM CONVEYOR BED AND RECESS BELOW ACCUMULATOR ROLLERS																
102	1	RACK SHELF	A																																
103	2	SILVERWARE SOAK SINKS	C																																
104	1	DISHWASHING MACHINE	A		104A	480	3	47.6	J.B.	64"	CONNECT TO DISHWASHER. CONNECT FROM DISHWASHER TO LIMIT SWITCH AT END OF CLEAN DISHTABLE - ITEM #106.	104A			2"	F.F.D.			S.U.	EXTEND DRAIN LINES FROM SIDE LOADER & FROM RECESS BELOW ROLLERS ON SOILED TRAY CONVEYOR - ITEM #101																
					104B	120	1	10.0	D.R.	64"	DETERGENT DISPENSER BY VENDOR	104B	3/4"						8"	180 DEGREES F. MIN. H.W. INLET ON DISHWASHER. CONNECT FROM BOOSTER HEATER H.W. OUTLET #105A WITH INSULATED LINE																
												104C			3"	12" X 12" F.S.			S.U.	EXTEND DRAIN LINES FROM DISHWASHER, FROM TEMPERATURE/PRESSURE RELIEF VALVE AND DRAIN VALVE ON BOOSTER HEATER - ITEM #105, AND FROM DRAIN IN CLEAN DISH TABLE - ITEM #106																
105	1	BOOSTER HEATER	A		105A	480	3	21.7	J.B.	18"	CONNECT TO BOOSTER HEATER	105A	3/4"						6"	180 DEGREES F. MIN. H.W. OUTLET ON BOOSTER HEATER. CONNECT TO H.W. INLET #104B ON DISHWASHER WITH INSULATED LINE																
												105B	3/4"						12"	CONNECT TO BOOSTER HEATER. 140 DEGREES F. MIN., 132 G.P.H. AT 20 P.S.I. FLOW PRESSURE REQUIRED																
106	1	CLEAN DISH TABLE	A									-								EXTEND DRAIN LINE FROM TABLE TO FLOOR SINK #104C																
107	2	VENT DUCT EXTENSIONS	A																												107A	1	4" X 16"	200			6" ABOVE CEILING
																													107B	1	4" X 16"	400			6" ABOVE CEILING
108	2	RACK DOLLIES	C	FOR CUP AND GLASS RACKS																																
109	2	SERVICE SINKS (FLOOR MOUNTED)	A									109A		1/2"					36"	CONNECT TO FAUCET, INLETS 8" O.C.																
												109B			2"	DIRECT			S.U.	CONNECT TO SINK																
												109C	1/2"						36"	CONNECT TO FAUCET, INLETS 8" O.C.																
110	1	HOT FOOD WARMER (3 WELLS)	A		110A	208	1	7.2	E.C.	S.U.	CONNECT TO HOT FOOD WARMER	-								EXTEND DRAIN LINE FROM DRAIN VALVE TO F.D. #58A																
111	1	FOOD BAR COUNTER	A																																
112	1	WORK COUNTER	A		112A	120	1	10.0	D.R.	48"	CONVENIENCE RECEPTACLE	112A			3"	12" X 12" F.S.			S.U.	EXTEND DRAIN LINE FROM SINK																
												112B		1/2"					18"	CONNECT TO FAUCET																
												112C	1/2"						18"	CONNECT TO FAUCET																
113	1	CLEAN/SANITIZING MACHINE	C		113A	120	1	15.0	S.R.	18"	LOCATED NEAR FAUCET HOSE STATIONS - ITEM #9 AND SERVICE SINKS - ITEM #109 (5 PLACES)																										
114	2	DISH CARTS	C																																
115	2	PULP CONTAINERS	C																																
116	1	WALL MOUNTED FLAT SHELF	A																																
117	6	TRAY DISPENSERS	C																																
118	6	BREAD RACKS	L																																
119	1	PROOFING CABINET	C		119A	120	1	12.5	J.B.	-	PROVIDE J.B. ABOVE CEILING & PENDANT CORD WITH D.R. AT 78" A.F.F.																										
120	8	SYRUP BOX RACKS	L		120A	120	1	10.0	F.R.	48"	CONVENIENCE RECEPTACLE																										
121	-	NOT USED	-																																
122	4	OPEN RACKS	C																																
123	1	UTENSIL TABLE	A																																
124	4	UTILITY CARTS	C																																
125	1	COOK & HOLD CABINET	A		125A	208	1	28.8	J.B.	-	PROVIDE J.B. ABOVE CEILING & PENDANT CORD WITH S.R. AT 78" A.F.F. ALSO FURNISH & INSTALL CORD & PLUG ON CABINET TO MATCH RECEPTACLE.																										

US Army Corps of Engineers ®

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BALTIMORE DISTRICT
2 HOPKINS PLAZA
BALTIMORE, MARYLAND 21201

U.S. ARMY ENGINEER DISTRICT, BALTIMORE
ENGINEERING DIVISION
MILITARY DESIGN BRANCH

FORT MYER
REPAIR BUILDING 404 - DFAC
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VIRGINIA

FOOD SERVICE EQUIPMENT SCHEDULE

SHEET ID

QF605

CONCEPT DESIGN

126	1	PREP SINK	A		126A	120	1	15.0	J.B.	-	PROVIDE J.B. ABOVE CEILING & PENDANT CORD WITH CONVENIENCE D.R. AT 78" A.F.F.	126A	3/4"						S.U.	CONNECT TO FAUCET, AND TO FAUCET ON TABLE WITH SINK - ITEM #21										
												126B		3/4"					S.U.	CONNECT TO FAUCET, AND TO FAUCET ON TABLE WITH SINK - ITEM #21										
												126C			3"	12" X 12" F.S.			S.U.	EXTEND DRAIN LINES FROM THREE SINKS										
127	1	CARVING STATION W/ HOLDING CABINET	A		127A	120	1	14.6	D.R.	24"																					
128	1	BLAST CHILLER	A	W/ REMOTE CONDENSING UNIT	128A	120	1	15.2	J.B.	-	PROVIDE J.B. ABOVE CEILING & PENDANT CORD WITH D.R. AT 92" A.F.F. NEMA #5-20P PLUG FURNISHED ON EQUIPMENT	128A			2"	F.F.D.			S.U.	EXTEND DRAIN LINE FROM BLAST CHILLER										
					128B	208	1	42.0	E.C.	S.U.	CONNECT TO REMOTE CONDENSING UNIT																				
129	1	GRILL/ACTION STATION	A		129A	120	1	10.0 + 10.0	E.C.	S.U.	CONNECT TO J.B. IN BASE FOR 2 P.W. CONVENIENCE D.R.'S IN COUNTER																				
					129B	120	1	15.0	E.C.	S.U.	CONNECT TO J.B. IN BASE FOR P.W. D.R. IN COUNTER FOR ITEM #148 - INDUCTION COOKTOP																				
130	1	COLD PAN (2 WELLS)	A		130A	120	1	7.6	D.R.	4"		130A			2"	F.F.D.			S.U.	EXTEND DRAIN LINE FROM COLD PAN										
131	2	HOT FOOD WARMERS (4 WELLS)	A		131A	208	1	9.6	E.C.	S.U.	CONNECT TO HOT FOOD WARMER	131A			2"	F.F.D.			S.U.	EXTEND DRAIN LINE FROM DRAIN VALVE ON HOT FOOD WARMER										
												131B	1/2"						S.U.	CONNECT TO FILL FAUCET										
132	1	ROTISSERIE OVEN W/ VENTLESS HOOD	A		132A	208	3	33.0	S.R.	24"	ROTISSERIE OVEN AND VENTLESS HOOD. FURNISH AND INSTALL CORD AND PLUG																				
					132B	120	1	15.0	S.R.	24"	NEMA #5-20P PLUG FURNISHED ON HEATED HOLDING CABINET																				
133	1	WORK COUNTER	A		133A	120	1	10.0	D.R.	48"	CONVENIENCE RECEPTACLE	133A		1/2"					18"	CONNECT TO FAUCET										
												133B			3"	12" X 12" F.S.			S.U.	EXTEND DRAIN LINE FROM SINK										
												133C	1/2"						18"	CONNECT TO FAUCET										
134	1	GRILL COUNTER	A		134A	120	1	10.0 + 10.0	E.C.	S.U.	CONNECT TO J.B. IN BASE FOR 2 P.W. CONVENIENCE D.R.'S IN COUNTER																				
135	1	PASS-THRU FREEZER	A		135A	120	1	12.2	D.R.	88"	NEMA #5-20P PLUG FURNISHED ON PASS THROUGH FREEZER																				
136	1	WORK COUNTER	A		136A	120	1	10.0	D.R.	48"	CONVENIENCE RECEPTACLE																				
137	1	PIZZA ASSEMBLY TABLE	A		137A	120	1	7.9	D.R.	18"																					
138	1	CONVEYOR PIZZA OVEN-N/A	A	DOUBLE DECK	138A	208	1	29.0	J.B.	48"	CONNECT TO CONVEYOR PIZZA OVEN																				
139	1	EXHAUST HOOD - WALL TYPE	A	UV TYPE	139A	120	1	4.0	J.B.	110"	CONNECT TO UV BALLAST BOX ON TOP OF EXHAUST HOOD.																				
					139B	120	1	15.0	J.B.	110"	CONNECT TO DEMAND CONTROL BOX ON TOP OF EXHAUST HOOD. ALSO PROVIDE CONTROL INTERWIRING TO VARIABLE FREQUENCY DRIVE FOR EXHAUST FAN,																				
					139C	120	1	1.4	J.B.	110"	CONNECT TO L.E.D. POWER SUPPLY FOR HOOD LIGHTS AND AIR JET FAN																				
140	1	FIRE SUPPRESSION SYSTEM	A	SERVES EXHAUST HOODS #71, 71a & #139	140A	120	1	20.0	J.B.	96"	CONNECT TO MICROSWITCH ON WET CHEM FIRE SUPPRESSION SYSTEM & RUN CONDUIT AND WIRE IN A CONCEALED MANNER TO FUEL & POWER SHUT-OFF DEVICES FOR ALL APPLIANCES LOCATED UNDER THE EXHAUST HOODS. THIS SYSTEM SERVES ITEMS #71, #71a AND #139. ALSO CONNECT TO BUILDING FIRE ALARM SYSTEM AS REQ.																				
					140B				J.B.	48"	PROVIDE CONCEALED CONDUIT AND RECESSED JUNCTION BOX IN WALL FOR REMOTE MANUAL PULL STATION FOR FIRE SUPPRESSION SYSTEM. SEE DETAIL #A2/QF502																				
141	1	PIZZA OVEN COUNTER	A		141A	120	1	10.0	D.R.	48"	CONVENIENCE RECEPTACLE																				
142	1	REFRIGERATOR	A	ONE SECTION REACH-IN	142A	120	1	4.3	D.R.	86"																					
143	1	PIZZA WARMING SHELF	A		143A	120	1	12.0	D.R.	4"																					
144	1	PIZZA AND DELI COUNTER	A		144A	120	1	10.0 + 10.0	E.C.	S.U.	CONNECT TO J.B. IN BASE FOR 2 P.W. CONVENIENCE D.R.'S IN COUNTER																				
145	1	SOFT SERVE MACHINE	A		145A	208	3	17.0	S.R.	4"	PROVIDE CORD, PLUG AND MATCHING RECEPTACLE & CONNECT TO LEFT SIDE CONNECTION ON SOFT SERVE MACHINE	145A	1/2"						S.U.	CONNECT TO FAUCET ON SOFT SERVE MACHINE										
					145B	208	3	15.0	S.R.	4"	PROVIDE CORD, PLUG AND MATCHING RECEPTACLE & CONNECT TO RIGHT SIDE CONNECTION ON SOFT SERVE MACHINE	145B		1/2"					S.U.	CONNECT TO FAUCET ON SOFT SERVE MACHINE										
146	1	REFRIGERATOR	A	ONE SECTION REACH-IN	146A	120	1	4.3	S.R.	86"																					
147	4	POS MACHINES	C		147A	120	1	10.0	D.R.	18"	DEDICATED CIRCUIT REQUIRED. ALSO PROVIDE NETWORK CONNECTION																				
					147B	120	1	10.0	D.R.	0"	PROVIDE FLUSH WATERPROOF D.R. IN FLOOR. DEDICATED CIRCUIT REQUIRED. ALSO PROVIDE FLUSH WATERPROOF NETWORK CONNECTION																				
148	2	INDUCTION COOKTOPS	C		-						PLUGS INTO D.R. IN GRILL/ACTION STATION, #129																				
149 TO 151 NOT USED																															
152	1	WASTE COOKING OIL TANK	A		152A	120	1	20.0	D.R.	18"		152A							42"	PLUMB. SEC. TO FURNISH AND INSTALL 3/4" BLACK IRON OR GALVANIZED PIPING (NOT COPPER) FROM WASTE COOKING OIL STORAGE TANK TO REMOTE QUICK CONNECT FITTING - SEE DETAIL #B1/QF504										
153	1	WASTE COOKING OIL CADDY	A																												
154	1	WORK TABLE	A		154A	120	1	10.0	D.R.	48"	CONVENIENCE RECEPTACLE	154A		1/2"					18"	CONNECT TO FAUCET										
												154B			3"	12" X 12" F.S.			S.U.	EXTEND DRAIN LINE FROM SINK										
												154C	1/2"						18"	CONNECT TO FAUCET										
155	1	CAN CRUSHER	A		155A	120	1	20.0	D.R.	48"																					
156	4	RECYCLING BINS	C																												
158	1	BRICK PIZZA OVEN	A																												
159	1	BIO-DIGESTER	A																												

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FOOD SERVICE EQUIPMENT SCHEDULE

SHEET ID

QF606

CONCEPT DESIGN

CARRY OUT AREA																														
C1	1	HAND SINK	A	W/ FOOT PEDAL VALVES							C1A			1-1/2"	DIRECT			20"	CONNECT TO SINK											
											C1B	1/2"						16"	CONNECT TO WALL-MOUNTED FOOT PEDAL VALVE. H.W. AND C.W. INLETS 2-1/2" O.C.. SEE DETAIL #B4/QF502											
											C1C		1/2"					16"	CONNECT TO WALL-MOUNTED FOOT PEDAL VALVE. H.W. AND C.W. INLETS 2-1/2" O.C.. SEE DETAIL #B4/QF502.											
C2	4	SHELVING UNITS	C	18" X 48" MOBILE SHELVING UNITS																										
C3	1	WORK TABLE W/ SINK	A		C3A	120	1	10.0	D.R.	48"	CONVENIENCE RECEPTACLE	C3A		1/2"				18"	CONNECT TO FAUCET											
												C3B			3"	12" X 12" F.S.		S.U.	EXTEND DRAIN LINE FROM SINK											
												C3C	1/2"					18"	CONNECT TO FAUCET											
C4	1	HEATED CABINET	A	PORTABLE	C4A	120	1	16.0	S.R.	24"	NEMA #5-20P PLUG FURNISHED ON HEATED CABINET																			
C5	2	FOOD WARMERS, DRAWER TYPE	A	MOUNTED ON ELEVATED SHELF	C5A	120	1	12.0	D.R.	82"	NEMA #5-20P PLUG FURNISHED ON DRAWER WARMER																			
C6	1	CONVEYOR TOASTER & STAND	C		C6A	208	1	15.3	S.R.	24"	NEMA #6-20P PLUG FURNISHED ON TOASTER. VERIFY ELECTRICAL REQUIREMENTS W/ GOVERNMENT FURNISHED EQUIPMENT																			
C7	1	WORK TABLE	A		C7A	120	1	10.0	D.R.	48"	CONVENIENCE RECEPTACLE	C7A			2"	F.F.D.		S.U.	EXTEND DRAIN LINE FROM DRIP TROUGH IN TABLE											
C8	2	SANDWICH REFRIGERATORS	A		C8A	120	1	5.0	D.R.	24"																				
C9	1	MICROWAVE OVEN	C	MOUNTED ON ELEVATED SHELF	C9A	120	1	13.4	D.R.	72"																				
C10	1	EXHAUST HOOD - ISLAND TYPE	A	(1) SECTION UV TYPE	C10A	120	1	8.0	E.C.	105"	CONNECT TO UV BALLAST BOXES ON TOP OF EXHAUST HOOD.											C10A	2	13" X 12"	1,900 EA.			1.09"	116"	
					C10B	120	1	15.0	E.C.	105"	CONNECT TO DEMAND CONTROL BOX ON TOP OF EXHAUST HOOD. ALSO PROVIDE CONTROL INTERWIRING TO TOUCH SCREEN CONTROL PANEL, TO VARIABLE FREQUENCY DRIVE FOR EXHAUST FAN, TO MAKE-UP AIR UNIT, TO FIRE SUPPRESSION SYSTEM, TO GREASE SENSORS IN EXHAUST DUCTS, TO SPACE TEMP SENSOR IN ROOM, TO BUILDING MANAGEMENT SYSTEM & TO BLDG INTERNET CONNECTION AS REQ.																			
					C10C	120	1	1.4	E.C.	105"	CONNECT TO L.E.D. POWER SUPPLY FOR HOOD LIGHTS AND AIR JET FAN																			
C11	1	FIRE SUPPRESSION SYSTEM	A	SERVES EXHAUST HOOD #C10	C11A	120	1	20.0	J.B.	96"	CONNECT TO MICROSWITCH ON WET CHEMICAL FIRE SUPPRESSION SYSTEM & RUN CONDUIT AND WIRE IN A CONCEALED MANNER TO FUEL AND POWER SHUT-OFF DEVICES FOR ALL APPLIANCES LOCATED UNDER THE EXHAUST HOOD. THIS SYSTEM SERVES ITEM #C10.																			
					C11B				J.B.	48"	PROVIDE CONCEALED CONDUIT AND RECESSED JUNCTION BOX IN WALL FOR REMOTE MANUAL PULL STATION FOR FIRE SUPPRESSION SYSTEM. SEE DETAIL #A2/QF502																			
C12	2	FRYERS W/ SPREADER	A		C12A	120	1	1.0 + 1.0	D.R.	18"	FRYER CONTROLS	C12A					1"	210 TOTAL	30"	MANIFOLD 2 FRYERS TOGETHER & CONNECT TO GAS SUPPLY W/ FLEXIBLE CONNECTOR ASSEMBLY FURNISHED WITH EQUIPMENT. SEE DETAIL #A4/QF502											
					C12B	120	1	7.0 + 4.0	D.R.	18"	FILTER PUMP & HEAT LAMPS																			
C13	1	GRIDDLE & STAND	A		C13A	120	1	0.9	D.R.	18"	ELECTRIC IGNITION AND CONTROLS	C13A					3/4"	106.6	30"	CONNECT TO GAS SUPPLY W/ FLEXIBLE CONNECTOR ASSEMBLY FURNISHED W/ EQUIPMENT. SEE DETAIL #A4/QF502											
C14	1	BREAD RACK	L																											
C15	2	POS MACHINES	C		C15A	120	1	10.0	D.R.	48"	DEDICATED CIRCUIT REQUIRED. ALSO PROVIDE NETWORK CONNECTION																			
					C15B	120	1	10.0	D.R.	4"	DEDICATED CIRCUIT REQUIRED. ALSO PROVIDE NETWORK CONNECTION																			
C16	1	SERVING COUNTER	A		C16A	120	1	10.0 + 10.0	J.B.	18"	CONNECT TO J.B. IN BASE FOR 2 P.W. CONVENIENCE D.R.'S IN COUNTER	C16A			2"	F.F.D.		S.U.	EXTEND DRAIN LINES FROM TWO TROUGHS IN COUNTER, FROM DRAIN VALVE ON HOT FOOD WARMER - ITEM #C19, FROM ICE AND SODA DISPENSER - ITEM #C38 AND FROM JUICE DISPENSER - ITEM #C41											
					C16B	120	1	10.0 + 10.0	E.C.	S.U.	CONNECT TO TWO J.B.'S IN BASE FOR P.W. CONVENIENCE D.R.'S IN COUNTER	C16B	1/2"					S.U.	CONNECT TO FILL FAUCET											
C17	1	COMBINATION OVEN/STEAMER	A	SINGLE COMPARTMENT, (5) 13" X 18" SHEET PANS OR (5) 12" X 20" X 2-1/2" DEEP PANS	C17A	480	3	26.4	J.B.	30"	CONNECT TO COMBINATION OVEN/STEAMER	C17A			3"	12" X 12" F.S.		S.U.	EXTEND DRAIN LINE FROM COMBINATION OVEN/STEAMER											
												C17B		3/4"				30"	CONNECT TO CONDENSER AND SPRAY HOSE CONNECTION, AND THROUGH WALL MOUNTED WATER FILTER TO STEAM PRODUCTION CONNECTION ON COMBINATION OVEN/STEAMER. 35-60 P.S.I. REQUIRED. WATER FILTER FURNISHED W/ EQUIPMENT & MOUNTED TO WALL AT 48" A.F.F. BACKFLOW PREVENTER AS REQUIRED FURNISHED AND INSTALLED BY PLUMB. SEC.											
C18	-	NOT USED	-																											
C19	1	HOT FOOD WARMER (4 WELLS)	A		C19A	208	1	9.6	E.C.	S.U.	CONNECT TO HOT FOOD WARMER	-			3/4"	INDIRECT			25"	EXTEND DRAIN LINE TO #C16A											
C20	2	COUNTER PROTECTORS	A		C20A	120	1	2.0	E.C.	S.U.	CONNECT TO FLUORESCENT LIGHTS IN COUNTER PROTECTOR																			
					C20B	120	1	2.0	J.B.	18"	CONNECT TO FLUORESCENT LIGHTS IN COUNTER PROTECTOR																			
C21	1	DISPLAY FREEZER	A	TWO SECTION, REACH-IN	C21A	120/208	1	14.0	J.B.	86"	CONNECT TO DISPLAY FREEZER																			
C22	1	DISPLAY REFRIGERATOR	A	TWO SECTION, REACH-IN	C22A	120	1	13.6	D.R.	86"																				
C23	4	CUP/LID DISPENSERS	A L																											

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QF607

CONCEPT DESIGN

C24	2	COFFEE BREWERS	L		C24A	120/208	1	30.0	J.B.	48"	CONNECT TO COFFEE BREWER. VERIFY ELECTRICAL REQUIREMENTS W/ VENDOR FURNISHED EQUIPMENT	C24A		1/2"					48"	CONNECT TO COFFEE BREWER											
					C24B	120/208	1	30.0	E.C.	S.U.	CONNECT TO COFFEE BREWER. VERIFY ELECTRICAL REQUIREMENTS W/ VENDOR FURNISHED EQUIPMENT																				
C25	2	CONDIMENT RACKS	C																												
C26	1	BASKET COUNTER	A		C26A	120	1	10.0	D.R.	48"	CONVENIENCE RECEPTACLE																				
C27	-	NOT USED	-																												
C28	1	WRAPPING COUNTER	A		C28A	120	1	10.0	D.R.	48"	CONVENIENCE RECEPTACLE																				
C29	1	BEVERAGE/CASHIER COUNTER	A		C29A	120	1	10.0	D.R.	48"	CONVENIENCE RECEPTACLE																				
C30	1	REFRIGERATOR, REACH-IN	A	TWO SECTION, REACH-IN	C30A	120	1	8.2	D.R.	86"																					
C31	1	FREEZER, REACH-IN	A	TWO SECTION, REACH-IN	C31A	120	1	14.9	D.R.	86"	NEMA #5-20P PLUG FURNISHED ON FREEZER																				
C32	1	WORK TABLE	C		C32A	120	1	10.0	D.R.	48"	CONVENIENCE RECEPTACLE																				
C33	2	REFRIGERATORS, REACH-IN	A	ONE SECTION, REACH-IN	C33A	120	1	4.3	D.R.	86"																					
C34	1	TRASH BIN	C																												
C35	1	ANGLE RACK	C																												
C36	1	UTILITY CART	C																												
C37	1	FREEZER, REACH-IN	A	ONE SECTION, REACH-IN	C37A	120	1	11.0	D.R.	86"																					
C38	1	ICE AND SODA DISPENSER	L	MANUAL LOAD ICE DISPENSER W/ SODA VALVES	C38A	120	1	10.0	D.R.	4"	ICE AND SODA DISPENSER AND CARBONATOR IN BASE OF COUNTER. VERIFY ELECTRICAL REQUIREMENTS W/ VENDOR FURNISHED EQUIPMENT	C38A		3/4"					S.U.	CONNECT TO CARBONATOR IN BASE OF COUNTER, COFFEE BREWER - ITEM #C24, TEA BREWER - ITEM #C40 AND TO JUICE DISPENSER - ITEM #C41. BACKFLOW PREVENTER AS REQ'D. ON CONNECTION TO CARBONATOR FURNISHED AND INSTALLED BY PLUMB. SEC.										
C39	-	NOT USED	-																												
C40	2	TEA BREWERS	L		C40A	120	1	15.0	D.R.	48"	VERIFY ELECTRICAL REQUIREMENTS W/ VENDOR FURNISHED EQUIPMENT																				
					C40B	120	1	15.0	D.R.	4"	VERIFY ELECTRICAL REQUIREMENTS W/ VENDOR FURNISHED EQUIPMENT																				
C41	2	JUICE DISPENSERS	L	BAG-IN-BOX JUICE DISPENSERS	C41A	120	1	15.0	D.R.	48"	VERIFY ELECTRICAL REQUIREMENTS W/ VENDOR FURNISHED EQUIPMENT																				
					C41B	120	1	15.0	D.R.	4"	VERIFY ELECTRICAL REQUIREMENTS W/ VENDOR FURNISHED EQUIPMENT																				
C42	1	SYRUP BOX SHELVING UNIT	L									C42A			2"	F.D.			S.U.												
C43	1	ICE/SODA DISPENSER	L		C43A	120	1	10.0	D.R.	18"	TRANSFORMER FOR SODA DISPENSING HEADS AND CARBONATOR IN BASE OF COUNTER. VERIFY ELECTRICAL REQUIREMENTS W/ VENDOR FURNISHED EQUIPMENT	C43A			2"	F.F.D.			S.U.	EXTEND DRAIN LINES FROM ICE AND SODA DISPENSER AND FROM JUICE DISPENSER - ITEM #C41										
												C43B		1/2"					18"	CONNECT TO CARBONATOR IN BASE OF COUNTER, TO TEA BREWER - ITEM #C40 AND TO JUICE DISPENSER - ITEM #C41. BACKFLOW PREVENTER AS REQ'D. ON CONNECTION TO CARBONATOR FURNISHED AND INSTALLED BY PLUMB. SEC.										

NOTES:

1. CONTRACTOR SHALL BE RESPONSIBLE FOR UNDERSTANDING RESPONSIBILITIES REGARDING COMMERCIAL KITCHEN / FOOD SERVICE EQUIPMENT AS OUTLINED IN THE CONTRACT DOCUMENTS, SCHEDULED ON DRAWINGS, DETAILED AND SPECIFIED, REFER TO THE RFP CHAPTER 6, E10. REQUIREMENTS FOR FOOD SERVICE EQUIPMENT INVOLVE THE FOLLOWING:

   TYPE "A" — EQUIPMENT IS INTEGRATED BUILDING EQUIPMENT (IBE), BUILT-IN TYPE, EQUIPMENT THAT HAVE SHALL BE PERMANENTLY ATTACHED TO THE BUILDINGS INFRASTRUCTURE AND CANNOT BE EASILY MOVED OR DISCONNECTED. THIS EQUIPMENT INCLUDES CUSTOM MILLWORK WITHIN SERVING AND DINING AREAS THIS EQUIPMENT IS CONSIDERED CONTRACTOR FURNISHED, CONTRACTOR INSTALLED (CFCI). THE CONTRACTOR SHALL PROVIDE PROCUREMENT AND INSTALLATION OF EQUIPMENT AS PER CONTRACT DOCUMENTS.

   TYPE "C" — EQUIPMENT IS STANDALONE, PLUG AND PLAY TYPE, EQUIPMENT THAT IS NOT ATTACHED TO THE BUILDING AND CAN BE EASILY MOVED, DISCONNECTED AND/OR RELOCATED. THIS EQUIPMENT IS CONSIDERED GOVERNMENT FURNISHED, GOVERNMENT INSTALLED (GFGI). THE CONTRACTOR SHALL PROVIDE CONNECTIONS, INFRASTRUCTURE AND CLEARANCES FOR THE EQUIPMENT AS PER CONTRACT DOCUMENTS. EQUIPMENT SHALL BE IDENTIFIED AS A OPTIONAL LINE ITEM, AND PRICED SEPARATELY FROM THE FURNITURE AND EQUIPMENT ITEMS.

   TYPE "L" — EQUIPMENT IS PROVIDED BY THE VENDOR THROUGH SEPARATE SERVICE CONTRACTS WITH THE USING ACTIVITY. THE CONTRACTOR SHALL PROVIDE CONNECTIONS, INFRASTRUCTURE AND CLEARANCES FOR THE EQUIPMENT AS PER CONTRACT DOCUMENTS. EQUIPMENT MUST BE COORDINATED WITH DESIGN AND CONSTRUCTION. EQUIPMENT SHALL BE IDENTIFIED AS A SEPARATE LINE ITEM, AND PRICED SEPARATELY FROM THE FURNITURE AND EQUIPMENT ITEMS.

2. IN ALL CASES CONTRACTOR SHALL BE RESPONSIBLE FOR PROVIDING UTILITIES (POWER, AIR, STEAM, WATER, ETC.), AND COORDINATING REQUIREMENTS FOR EQUIPMENT AS IDENTIFIED & SCHEDULED THROUGHOUT.

3. BASE BID SHALL INCLUDE SUPPORTING UTILITIES & INFRASTRUCTURE (POWER, SANITARY, COMPRESSED AIR, NATURAL GAS, VACUUM, COMMUNICATIONS, ETC.) INDICATED & / OR SHOWN FOR ALL EQUIPMENT INDICATED INCLUDING BID OPTION (SEPARATE LINE ITEM). PHYSICALLY LOCATE TERMINATION POINTS OF EACH UTILITY WITHIN TWO-FEET OF EACH SPECIFIC EQUIPMENT POINT OF CONNECTIVITY, WHICH SHALL INCLUDE SHUT-OFF VALVE & END CAP, UNLESS NOTED OR SHOWN OTHERWISE.

4. BASE BID SHALL INCLUDE CONTRACTOR REQUIREMENTS TO COORDINATE & PROVIDE FRAMED OPENINGS THROUGH WALLS, FLOORS, & ROOF WHEN SUCH PENETRATIONS ARE SPECIFICALLY FOR ANY EQUIPMENT INDENTIFIED AS A BID OPTION (SEPARATE LINE ITEM). IN ALL CASES, SIZE EACH FRAMED OPENING AS A STRUCTURALLY CLEAR OPENING WITHOUT NEED TO ENHANCE STRUCTURAL JAMBS, SILLS, HEAD, OR LINTELS. EACH ROUGH OPENING SHALL ACCOMMODATE THE LARGEST (WORST CASE) SECTION OF ACTUAL PENETRATION AT EACH LOCATION. WHEN BID OPTIONS ARE NOT AWARDED, CONTRACTOR SHALL PROVIDE ASSOCIATED ROUGH OPENING, AND CLOSE OVER EACH OPENING WITH REMOVABLE PANELS USING SAME MATERIAL AND ASSEMBLY OF EACH ASSOCIATED WALL, FLOOR, OR ROOF, AND EACH CLOSE OVER / REMOVABLE PANEL SHALL BE PROPERLY FLASHED & SEALED PROVIDING A WEATHER TIGHT ENCLOSURE.

5. EQUIPMENT ITEM LISTED AS GOVERNMENT OWNED, EXISTING, AND LOCATED AT THE INSTALLATION. UNDER THIS CONTRACT AND FUNDING, GOVERNMENT WILL RELOCATE LISTED EQUIPMENT ITEM. CONTRACTOR SHALL COORDINATE, ACCOMMODATE, AND PROVIDE SUPPORTING REQUIREMENTS AS SPECIFIED, SCHEDULED AND/OR IDENTIFIED THROUGHOUT CONTRACT DOCUMENTS IN SUPPORT OF EQUIPMENT INSTALLATION. BASE BID SHALL INCLUDE SUPPORTING UTILITIES & INFRASTRUCTURE (POWER, SANITARY, COMPRESSED AIR, NATURAL GAS, VACUUM, COMMUNICATIONS, ETC.) INDICATED & / OR SHOWN, UNLESS NOTED OR SHOWN OTHERWISE.

6. EQUIPMENT ITEM LISTED SHALL BE CUSTOM FABRICATED BY CONTRACTOR AS SPECIFIED SCHEDULED AND INDICATED THROUGHOUT DOCUMENTS. REQUIREMENTS FOR CUSTOM FABRICATED SERVERY, DINING AND KITCHEN MILLWORK ARE IDENTIFIED ON DRAWINGS. (TYP.)

US Army Corps of Engineers ®

MARK	DESCRIPTION	DATE

DESIGNED BY: Designer
DRAWN BY: Author
CHECKED BY: Checker
SUBMITTED BY:
ISSUE DATE: JUN 2020
SOLICITATION NO.: W912DR-XX-X-XXXX
CONTRACT NO.: W912DR-XX-X-XXXX
FILE NUMBER:
SIZE: ANSI D
FILE NAME:

US ARMY CORPS OF ENGINEERS
BALTIMORE DISTRICT
2 HOPKINS PLAZA
BALTIMORE, MARYLAND 21201

U.S. ARMY ENGINEER DISTRICT, BALTIMORE
ENGINEERING DIVISION
MILITARY DESIGN BRANCH

FORT MYER — REPAIR BUILDING 404 - DFAC — VIRGINIA

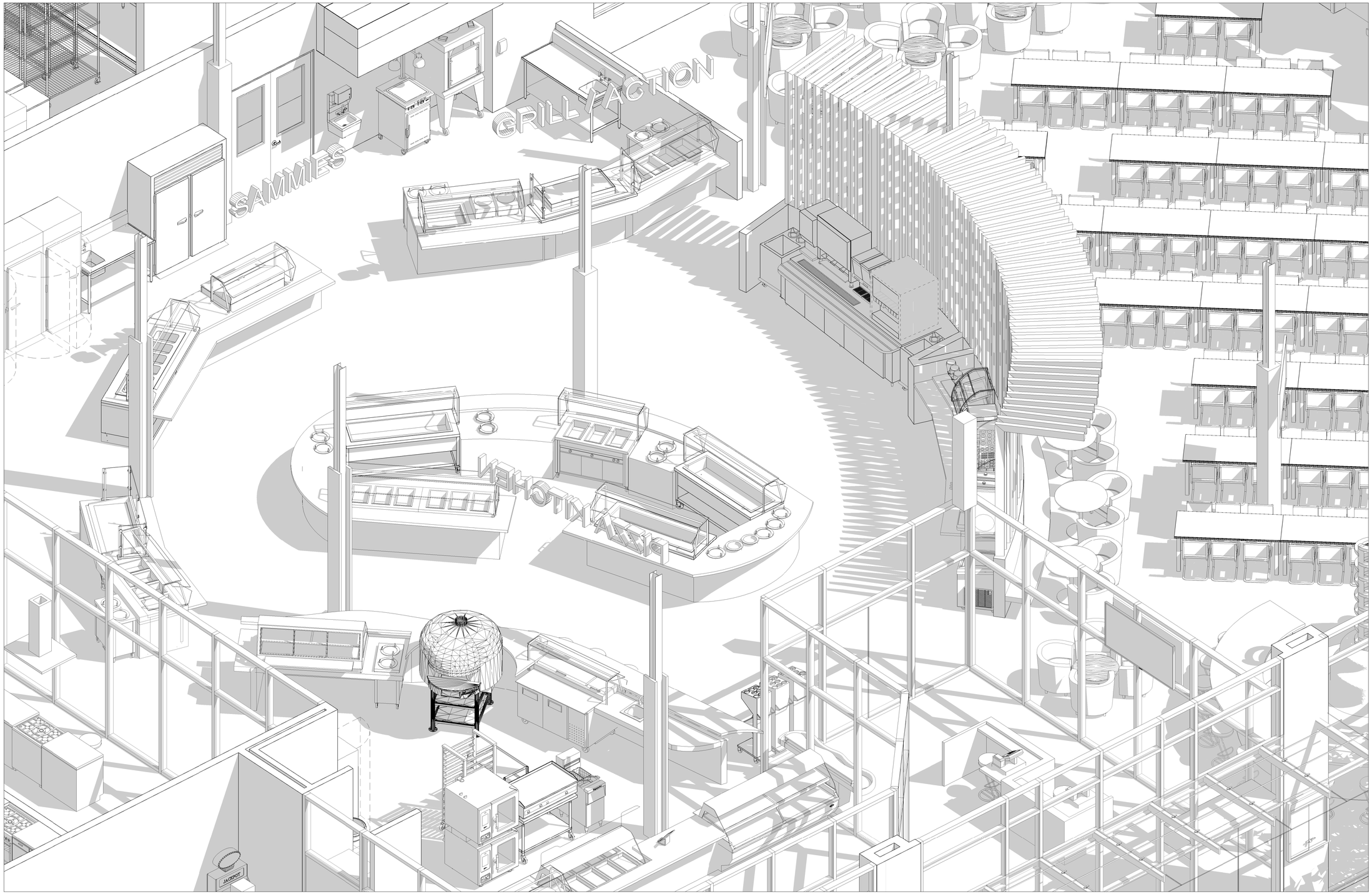
PERSPECTIVE VIEWS

FOOD SERVICE EQUIPMENT SCHEDULE

SHEET ID

QF608

CONCEPT DESIGN



1 SERVING AREA PERSPECTIVE VIEW 1

US Army Corps of Engineers ®

MARK	DESCRIPTION	DATE

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PERSPECTIVE VIEWS

PERSPECTIVE VIEWS

SHEET ID

QF901

CONCEPT DESIGN

Appendix J:
Kitchen Equipment List

ITEM NUMBER	DESCRIPTION
1	RECEIVING SCALE ON MOBILE STAND
2	RECEIVING DESK
3	SHELVING UNITS, NON FOOD
4	PLATFORM TRUCKS
5	SHELVING UNITS
6	FREEZER COND. UNIT & EVAPORATORS
7	REFRIGERATOR COND. UNITS & EVAPORATORS
8	DOORWAY CLOSURES
9	FAUCET HOSE STATIONS
10	WALK-IN REFRIGERATORS & FREEZER
11	AIR CURTAINS
12	FLOOR TROUGHS W/ GRATES
12a	CAN RACKS
13	DUNNAGE RACK
14	VEGETABLE PREP SINK
15	PULPING DISPOSERS
16	REFRIGERATOR, ROLL-IN
17	TABLES
18	NOT USED
19	EQUIPMENT STANDS
20	STORAGE SHELVING SYSTEM
21	TABLES WITH SINK
22	MEAT SLICING MACHINES
23	VEGETABLE PEELING MACHINE
24	WASTE PULPER
25	FOOD PROCESSOR
26	POT RACKS
27	RANGE
28	BRAISING PANS
29	CENTRAL PRESSURE CLEANING SYSTEM
30	FLOOR TROUGH W/ GRATES
31	FREEZER
32	CONVECTION OVENS
32a	COMBINATION OVEN/STEAMER
33	CAN OPENERS
34	MIXING MACHINE
35	MIXING MACHINE
36	KETTLE

37	SHELVING UNITS
38	KETTLES W/ STAND
39	EXHAUST HOOD
40	FLOOR TROUGH W/ GRATE
41	FIRE SUPPRESSION SYSTEM
42	FRYERS & FILTER
43	FRYERS
44	FILTER STATION
45	POT FILLER/SPRAY HOSE ASSEMBLY
46	BAKERS TABLE
47	STEAMER
48	HAND SINKS
49	INGREDIENT BINS, MOBILE
50	UTENSIL WASHER
51	POT & PAN SINK
51a	BOOSTER HEATER
52	PRE-RINSE SPRAYS
53	EXHAUST HOOD
54	SINK HEATER
55	EXHAUST HOOD
56	POT & PAN RACKS
56a	MIXER ACCESSORY RACK
57	CASHIER STANDS
58	COLD PANS (5) WELLS
59	SOUP WELLS, DROP-IN
60	BREAD CABINETS
61	DISH DISPENSERS, DROP-IN
62	PLATE DISPENSERS
63	COLD PAN (3) WELLS
64	SNEEZE GUARDS
65	SALAD BAR COUNTER
66	HOT FOOD WARMER (6 WELLS)
67	COUNTER PROTECTORS
68	ENTRÉE COUNTER
69	GRIDDLES
70	GRIDDLE STANDS
70a	SPLASH GUARDS
71	EXHAUST HOODS - ISLAND TYPE
71a	EXHAUST HOOD - WALL TYPE
72	NOT USED
73	PASS THRU HEATED CABINET
74	PASTRY STORAGE CABINETS
75	DESSERT COUNTER

76	NOT USED
77	DISPLAY STAND
78	PASS THRU REFRIGERATOR
79	TOASTERS
80	BEVERAGE COUNTER W/ TROUGH
81	BEVERAGE COUNTER W/ TROUGHS
82	JUICE DISPENSERS
83	SANDWICH UNIT
84	ICE AND SODA DISPENSERS
85	TEA BREWER
86	MICROWAVE OVEN
87	MILK DISPENSERS
88	CUP & GLASS RACK DISPENSERS
89	BREAD COUNTER
90	DISPLAY REFRIGERATOR
91	FLOOR TROUGHS W/ GRATE
92	ICE MAKING MACHINES
93	CEREAL DISPLAY RACK
94	BULK CO2 TANK
95	COFFEE BREWER
96	COFFEE URN
97	URN STAND
98	TABLE WITH SINKS
99	CAPPUCCINO DISPENSERS
100	ICE CREAM CABINET
101	SOILED TRAY CONVEYOR
102	RACK SHELF
103	SILVERWARE SOAK SINKS
104	DISHWASHING MACHINE
105	BOOSTER HEATER
106	CLEAN DISH TABLE
107	VENT DUCT EXTENSIONS
108	RACK DOLLIES
109	SERVICE SINKS (FLOOR MOUNTED)
110	HOT FOOD WARMER (3 WELLS)
111	FOOD BAR COUNTER
112	WORK COUNTER
113	CLEAN/SANITIZING MACHINE
114	DISH CARTS
115	PULP CONTAINERS
116	WALL MOUNTED FLAT SHELF
117	TRAY DISPENSERS
118	BREAD RACKS

119	PROOFING CABINET
120	SYRUP BOX RACKS
121	NOT USED
122	OPEN RACKS
123	UTENSIL TABLE
124	UTILITY CARTS
125	COOK & HOLD CABINET
126	PREP SINK
127	CARVING STATION W/ HOLDING CABINET
128	BLAST CHILLER
129	GRILL/ACTION STATION
130	COLD PAN (2 WELLS)
131	HOT FOOD WARMERS (4 WELLS)
132	ROTISSERIE OVEN W/ VENTLESS HOOD
133	WORK COUNTER
134	GRILL COUNTER
135	PASS-THRU FREEZER
136	WORK COUNTER
137	PIZZA ASSEMBLY TABLE
138	CONVEYOR PIZZA OVEN
139	EXHAUST HOOD - WALL TYPE
140	FIRE SUPPRESSION SYSTEM
141	PIZZA OVEN COUNTER
142	REFRIGERATOR
143	PIZZA WARMING SHELF
144	PIZZA AND DELI COUNTER
145	SOFT SERVE MACHINE
146	REFRIGERATOR
147	POS MACHINES
148	INDUCTION COOKTOPS
152	WASTE COOKING OIL TANK
153	WASTE COOKING OIL CADDY
154	WORK TABLE
155	CAN CRUSHER
156	RECYCLING BINS

CARRY OUT AREA

C1	HAND SINK
C2	SHELVING UNITS
C3	WORK TABLE W/ SINK
C4	HEATED CABINET
C5	FOOD WARMERS, DRAWER TYPE
C6	CONVEYOR TOASTER & STAND
C7	WORK TABLE

C8	SANDWICH REFRIGERATORS
C9	MICROWAVE OVEN
C10	EXHAUST HOOD - ISLAND TYPE
C11	FIRE SUPPRESSION SYSTEM
C12	FRYERS W/ FILTER
C13	GRIDDLE & STAND
C14	BREAD RACK
C15	POS MACHINES
C16	SERVING COUNTER
C17	COMBINATION OVEN/STEAMER
C18	NOT USED
C19	HOT FOOD WARMER (4 WELLS)
C20	COUNTER PROTECTORS
C21	DISPLAY FREEZER
C22	DISPLAY REFRIGERATOR
C23	CUP/LID DISPENSERS
C24	COFFEE BREWERS
C25	CONDIMENT RACKS
C26	BASKET COUNTER
C27	NOT USED
C28	WRAPPING COUNTER
C29	BEVERAGE/CASHIER COUNTER
C30	REFRIGERATOR, REACH-IN
C31	FREEZER, REACH-IN
C32	WORK TABLE
C33	REFRIGERATORS, REACH-IN
C34	TRASH BIN
C35	ANGLE RACK
C36	UTILITY CART
C37	FREEZER, REACH-IN
C38	ICE AND SODA DISPENSER
C39	NOT USED
C40	TEA BREWERS
C41	JUICE DISPENSERS
C42	SYRUP BOX SHELVING UNIT
C43	ICE/SODA DISPENSER