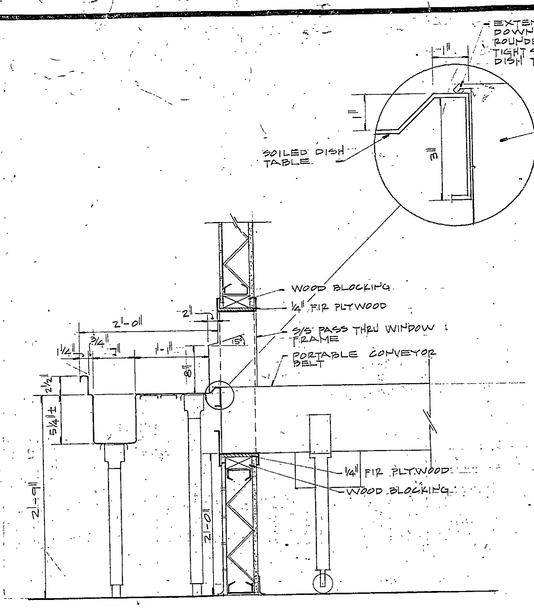
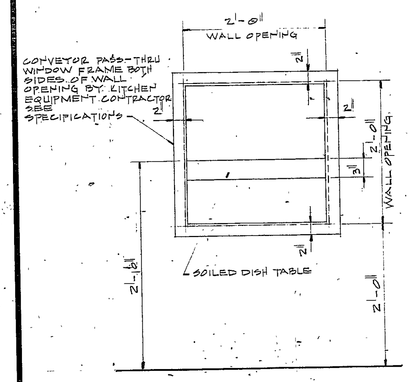


DETAIL D1/72
SCALE: 1"=1'-0"



ELEVATION E2/72
SCALE: 1"=1'-0"

KITCHEN EQUIPMENT SCHEDULE

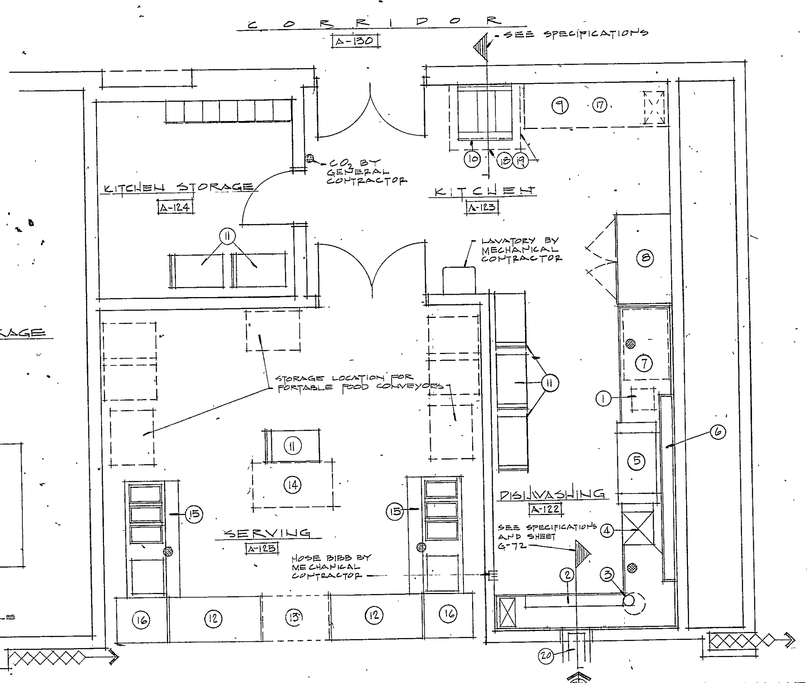
ITEM NO.	ITEM	H.P.	KW.	VOLTAGE	Φ	CIRCUIT	CONDUIT SIZE	WIRE NO.	WIRE SIZE	NOTES
1	SERVING COUNTER									
1A	HOT FOOD SECTION		7.5	208	3	L1-15	3/4"	4	10	2
1B	FOOD PROTECTOR									
1C	DISPLAY SHELVING									
1D	COLD PAN	1/3		120	1	L2-1	3/4"	3	12	2
1E	CASHIER STAND			120	1	L2-5	3/4"	3	12	2
1F	TRAY SLIDE									
2 THRU 2F	SAME AS 1 THRU 1F ONLY OPPOSITE HAND									
	HOT FOOD		7.5	208	3	L1-17	3/4"	4	10	2
	COLD PAN	1/3		120	1	L2-3	3/4"	3	12	
	CASHIER			120	1	L2-7	3/4"	3	12	
3	MILK COOLER (TWO REQUIRED) - BY OWNER	1/6		120	1	L2-9	3/4"	3	12	2
		1/6		120	1	L2-11	3/4"	3	12	
4	ICE CREAM CABINET (TWO REQUIRED) - BY OWNER	1/6		120	1	L2-13	3/4"	3	12	2
		1/4		120	1	L2-15	3/4"	3	12	
5	SERVICE CABINET (TWO REQUIRED)			120	1	L2-17/42	3/4"	3	12	3
6	TRAY STORAGE CARTS (FOUR REQUIRED)	1/3		120	1	L2-15	3/4"	3	12	2,D
7	PASS-THRU REFRIGERATOR (TWO REQUIRED)	1/3		120	1	L2-21	3/4"	3	12	
8	PASS-THRU WARMING CABINET (TWO REQUIRED)	1	1.5	208	3	L1-1	3/4"	4	12	2
			1.5	208	3	L1-2	3/4"	4	12	
9	KITCHEN STORAGE ROOM SHELVING									
10	VEGETABLE PEELER	1/2		208	3	L1-23	3/4"	4	12	2
11	VEGETABLE PREPARATION TABLE WITH DISPOSER	1/2		208	3	L1-25	3/4"	4	12	2
12	OVERS CONVECTION OVEN		15.0	208	3	L1-22	1 1/4"	4	4	2
13	PORTABLE POT AND PAN RACK									
14	VERTICAL CUTTER MIXER		5.5	208	3	L1-21	1 1/4"	4	6	2
15	WORK TABLE			120	1	L2-27	3/4"	3	12	1
16	SLICER (TWO REQUIRED)	1/6		120	1	L2-25	3/4"	3	12	2
		1/6		120	1	L2-23	3/4"	3	12	
17	MIXER ATTACHMENT CART									
18	WORK TABLE			120	1	L2-25	3/4"	3	12	1
19	WORK TABLE	1 1/2		208	3	L1-4	3/4"	4	12	4,5,6,11
20	60 QT. MIXER (THREE REQUIRED)	1 1/2		208	3	L1-6	3/4"	4	12	
		1 1/2		208	3	L1-8	3/4"	4	12	
21	VENTILATING CANOPY		LITES	120	1	L2-12	3/4"	3	12	2
22	STEAMER KETTLE COMBINATION UNIT (TWO REQUIRED)		24	480	3	H1-9	1"	4	8	2
			24	480	3	H2-10	1"	4	8	
			48	480	3	H1-24	3/4"	3	12	2
			48	480	3	H2-24				
23	STEAM KETTLE COOLING STATION		24	480	3	H2-11				2
24	POT AND PAN RACK									
25	UTILITY CABINET									

EQUIPMENT SCHEDULE

ITEM NO.	ITEM	H.P.	KW.	VOLTAGE	Φ	CIRCUIT	CONDUIT SIZE	WIRE NO.	WIRE SIZE	NOTES
26	FAT FRYERS (FIVE REQUIRED)		12	480	3	H1-3	3/4"	4	12	2
			12	480	3	H1-4	3/4"	4	12	
			12	480	3	H1-5	3/4"	4	12	
			12	480	3	H2-3	3/4"	4	12	
			12	480	3	H2-4	3/4"	4	12	
27	SPREADER PLATES (FOUR REQUIRED)									
28	COOLED TABLE WITH SINKS AND SHELF OVER			120	1	L2-4	3/4"	3	12	1
29	REFRIGERATOR (TWO REQUIRED)	1/3		120	1	L2-1,18	3/4"	3	12	
30	VENTILATING CANOPY	LITES		120	1	L2-10	3/4"	3	12	4,5,9,11
31	HOT TOP RANGES (TWO REQUIRED)	2.0		480	3	H1-7	1"	4	8	2
		2.0		480	3	H2-8	1"	4	8	
32	GRILLE TOP RANGE	22.2		480	3	H2-9	1"	4	8	2
33	UTILITY CABINET			120	1	L2-8	3/4"	3	12	3
34	CONVECTION OVEN	1/2		120	1	L2-14	3/4"	3	12	2
			20	480	3	H1-12	1 1/4"	4	6	
			6.8	208	3	H1-11	3/4"	4	12	2
			13.6	480	3	H2-7	1"	4	8	2
35	HOT PLATE									
36	STACK OVEN		22.7	480	3	H1-8				
37	BAKERS RACK (TWO REQUIRED)	1/2		120	1	L2-50	3/4"	3	12	
38	REEL OVEN			120	1	L2-16	3/4"	3	12	1
39	BAKERS TABLE									
40	INGREDIENT BINS (SIX REQUIRED)			120	1	L2-20	3/4"	3	12	1
41	BAKERS TABLE		5	208	3	L1-16	3/4"	4	12	2
42	TELFUSH KETTLE	3/4		208	3	L1-10	3/4"	4	12	2
43	POT AND PAN SINK WITH DISPOSER		9	208	3	L1-19	1"	4	12	2
44	SINK HEATER	1/4		120	1	L2-22	3/4"	3	12	2
45	POT AND PAN WASHER									
46	UTILITY CARTS (THREE REQUIRED)									
47	REFUSE CONTAINERS AND DOLLIES (SIX REQUIRED)									
48	SOILED DISH CONVEYOR SYSTEM	1 1/2		208	3	L1-12	3/4"	4	12	2
49	SOILED DISH TABLE WITH SCRAP TROUGH AND SILVER SOAK SINK									
50	DISPOSER	5		208	3	L1-18	3/4"	4	10	2
51	DISHWASHER	1 1/2		208	3	L1-13	3/4"	4	12	2,10
		1 1/2		208	3					
		1/6		208	3					
			10	208	3	L1-20	1"	4	8	
52	BOOSTER HEATER		58.5	480	3	H2-6				2
53	RACK RETURN CONVEYOR									
54	CLEAN DISH TABLE									
55	COOLER - FREEZER COMBINATION UNIT F	1/20	1.79	208	3	L2-59	3/4"	4	12	2,4,5

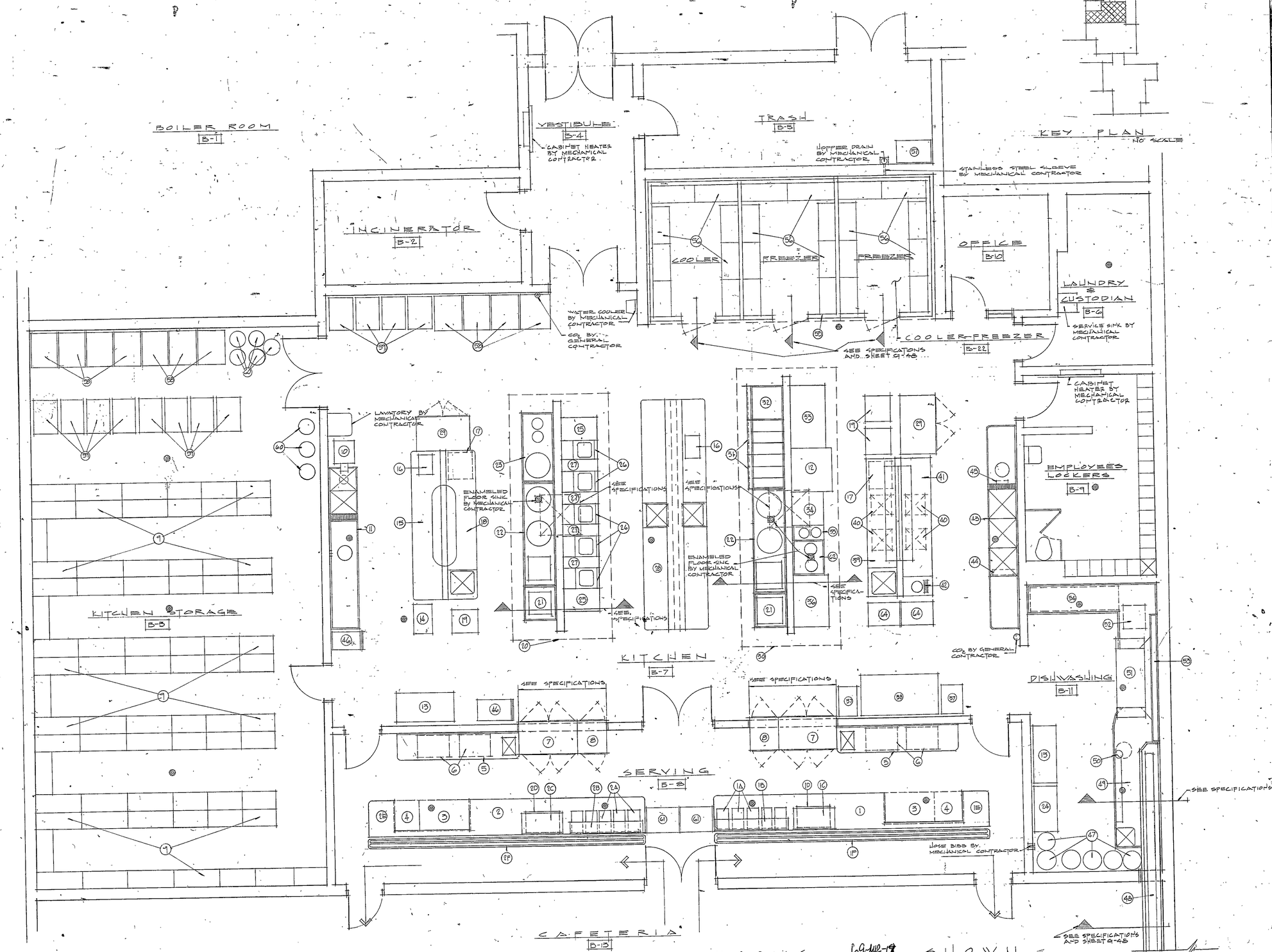
SCHEDULE

ITEM NO.	ITEM	H.P.	KW.	VOLTAGE	Φ	CIRCUIT	CONDUIT SIZE	WIRE NO.	WIRE SIZE	NOTES
55 CONTD	COOLER-FREEZER COMBINATION UNIT - CONTINUED C	1/12		120	1	L2-24	3/4"	3	12	
56	COOLER - FREEZER STORAGE SHELVING									
57	COOLER - FREEZER REFRIGERATION SYSTEM F	3		208	3	L2-61	3/4"	4	12	2
	F	3		208	3	L2-62	3/4"	4	12	
	C	3/4		208	3	L2-63	3/4"	4	12	
58	MOBILE FOOD CONVEYOR (ELEVEN REQUIRED)		.5	120	1	L2-28	3/4"	3	12	2
			.5	120	1	L2-30	3/4"	3	12	
			.5	120	1	L2-32	3/4"	3	12	
			.5	120	1	L2-34	3/4"	3	12	
			.5	120	1	L2-36	3/4"	3	12	
59	MOBILE FOOD CONVEYOR (FIFTEEN REQUIRED)									
60	PORTABLE FOOD CARRIERS (EIGHT REQUIRED)									
61	PORTABLE SILVER AND TRAY STAND									
62	TELFUSH KETTLES		24	480	3	H1-12				
63	PROOF CABINETS (TWO REQUIRED)		1.5	120	1	L2-39	3/4"	3	12	2
			1.5	120	1	L2-41	3/4"	3	12	



KEY PLAN
NO SCALE

KITCHEN EQUIPMENT LAYOUT FOR LIBERTY AND BRUMMITT ACRES ELEMENTARY SCHOOLS
DIVISION #20 & 26.
SCALE: 1/4" = 1'-0"



KEY PLAN
NO SCALE

EQUIPMENT LAYOUT FOR ROOMS SHOWN
SCALE: 1/4" = 1'-0"

DIVISION #16

EVERETT I. BROWN COMPANY -- ARCHITECTS & ENGINEERS
5500 BRADBURY AVENUE — PARK FLETCHER
INDIANAPOLIS INDIANA

SHEET G-72 OF 7

LIBERTY JR. H.S.—LIBERTY AND BRUMMITT ACRES ELEM. SCHOOLS

JOB NO. 69-1