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FOODSERVICE EQUIPMENT SCHEDULE - PLUMBING ITEMS (SEE NOTE #3)

ITEM #	QTY	DESCRIPTION	HOT WATER SIZE	HOT WATER TEMP.	HOT WATER GPH	COLD WATER SIZE	WATER AFF	INDIRECT WASTE	DIRECT WASTE SIZE	DIRECT WASTE AFF	GAS SIZE	GAS BTU/H	PLUMBING REMARKS
006	1	EVAPORATOR COIL, FREEZER						FS					EXTEND TO FLOOR DRAIN
007	1	CONDENSING UNIT, FREEZER											
008	1	WALK-IN COOLER											
009	1	EVAPORATOR COIL, COOLER						FS					EXTEND TO FLOOR DRAIN

1-COLD LAB

104	3	SINK, HAND, WALL-MOUNT	1/2"	110 °F	5 gal/h	1/2"	1'-2"		1 1/2"	1'-0"			
110	1	SINK, 3-COMPARTMENT						FS					
110.1	1	PRE-RINSE UNIT W/ FAUCET	1/2"	140 °F	35 gal/h	1/2"	1'-2"						
110.2	1	FAUCET, WALL MOUNT	1/2"	140 °F	10 gal/h	1/2"	1'-2"						
118	1	SINK, 2-COMPARTMENT						FS					
118.1	1	FAUCET, WALL MOUNT	1/2"	140 °F	10 gal/h	1/2"	1'-2"						

2-BAKE LAB/OVEN ROOM

203	1	SINK, 2-COMPARTMENT						FS					
203.1	1	FAUCET, WALL MOUNT	1/2"	140 °F	10 gal/h	1/2"	1'-2"						
206	3	SINK, HAND, WALL-MOUNT	1/2"	110 °F	5 gal/h	1/2"	1'-2"		1 1/2"	1'-0"			
216	1	SINK, 3-COMPARTMENT						FS					
216.1	1	PRE-RINSE UNIT W/ FAUCET	1/2"	140 °F	35 gal/h	1/2"	1'-2"						
216.2	1	FAUCET, WALL MOUNT	1/2"	140 °F	10 gal/h	1/2"	1'-2"						
E12	1	CONVECTION OVEN, GAS										144000 Btu/h	
E12	1	CONVECTION OVEN, GAS (CONTINUED)											
E13	1	DECK OVEN							3/4"			87000 Btu/h	

3-DISHWASH/WAIT STATION

301	2	SINK, HAND, WALL-MOUNT	1/2"	110 °F	5 gal/h	1/2"	1'-2"		1 1/2"	1'-0"			
303	1	DISHTABLE, SOILED						FS					
303.1	1	FAUCET, PRE-RINSE	1/2"	140 °F	35 gal/h	1/2"	1'-2"						
304	1	DISHMACHINE, DOOR-TYPE, VENTLESS					5'-8"	FS					
311	1	ICE MACHINE, CUBE					6'-6"	FS					WATER FILTER
312	1	ICE & WATER DISPENSER					1'-2"	FS					WATER FILTER
313	1	REFRIGERATOR, UNDERCOUNTER											WATER FILTER
315	1	TEA BREWER				1/4"	1'-2"						

4-HOT LAB

405	1	RANGE, WOK				1/2"	1'-2"	FS			3/4"	97000 Btu/h	GAS QUICK DISCONNECT
406	1	BRAISING PAN	1/2"	140 °F	10 gal/h	1/2"	1'-2"				1/2"	104000 Btu/h	GAS QUICK DISCONNECT
407	1	FLOOR TROUGH							4"	0"			
408	1	STEAMER				3/8"	1'-2"	FS			3/4"	125000 Btu/h	GAS QUICK DISCONNECT, WATER FILTER
408	1	STEAMER (CONTINUED)				3/8"	1'-2"						
409	2	COMBI OVEN				3/4"	1'-2"	FS					WATER FILTER
409	2	COMBI OVEN (CONTINUED)				3/4"	1'-2"						
411	4	SINK, HAND, WALL-MOUNT	1/2"	110 °F	5 gal/h	1/2"	1'-2"		1 1/2"	1'-0"			
411	2	PREP SINK											
411.1	2	FAUCET	1/2"	140 °F	10 gal/h	1/2"	1'-2"	FS					
414	1	SINK, 3-COMPARTMENT						FS					
414.1	1	PRE-RINSE UNIT W/ FAUCET	1/2"	140 °F	35 gal/h	1/2"	1'-2"						
414.2	1	FAUCET, WALL MOUNT	1/2"	140 °F	10 gal/h	1/2"	1'-2"						
420	8	RANGE, 4-BURNER									1-1/4"	140000 Btu/h	GAS QUICK DISCONNECT
422	4	CONVECTION OVEN, GAS, LOWBOY									1"	32000 Btu/h	GAS QUICK DISCONNECT
423	2	CHARBROILER									1"	49000 Btu/h	GAS QUICK DISCONNECT
425	1	PREP SINK											
425.1	1	FAUCET	1/2"	140 °F	10 gal/h	1/2"	1'-2"	FS					
429	2	FRYER									3/4"	70000 Btu/h	GAS QUICK DISCONNECT
430	2	PLANCHA GRIDDLE, CABINET BASE									1-1/4"	175000 Btu/h	GAS QUICK DISCONNECT
E15	1	CHAR-BROILER, GAS									1/2"	140000 Btu/h	
E16	1	SALAMANDER BROILER									1/2"	40000 Btu/h	
E17	1	RANGE, 6-BURNER									3/4"	220000 Btu/h	
E21	1	FRYER									3/4"	111000 Btu/h	

5-MIXOLOGY

501	1	HAND SINK, DROP-IN	1/2"	110 °F	5 gal/h	1/2"	1'-2"		1 1/2"	1'-0"			
507	1	BLENDER STATION W/ SINK	1/2"	140 °F	10 gal/h	1/2"	1'-2"	FS					
E18	1	ESPRESSO MACHINE					1'-2"	FS					
E20	1	COFFEE BREWER				1/4"	1'-2"						

GENERAL KITCHEN SCHEDULE NOTES:

- ALL KITCHEN EQUIPMENT WITH FAUCETS, DRAINS, ETC; FURNISHED BY KITCHEN CONTRACTOR. PLUMBING CONTRACTOR SHALL PROVIDE ALL TRAPS, VALVES, SUPPLIES AND MAKE ALL NECESSARY PLUMBING CONNECTIONS FOR EQUIPMENT OPERATION. ALL EXPOSED PIPING SHALL BE COPPER PAINTED WITH ESCUTCHEON PLATES WHERE PIPING PIERCES WALLS AND FLOOR. P.C. TO MOUNT FAUCETS PROVIDED BY KITCHEN CONTR.
- ALL EQUIPMENT WITH INDIRECT WASTE (IW) SHALL BE PIPED TO FD OR FS. INDIRECT DRAINPIPE FROM EQUIPMENT TO DRAIN TO BE COPPER, PAINTED SILVER.
- PLUMBING CONTRACTOR SHALL PROCURE A COPY OF THE KITCHEN EQUIPMENT DRAWINGS & EQUIPMENT SCHEDULE BEFORE BEGINNING ROUGHING.
- PROVIDE WATTS SD-3 OR EQUAL BACKFLOW PREV AT ITEMS W/ SODA, COFFEE, TEA, ICE MACHINE CONNECTIONS.
- PROVIDE LEONARD MODEL 170 OR EQUAL BY WATTS, SYMMONS POINT OF USE MIXING VALVE AT HAND SINK.

WILKES COMMUNITY COLLEGE  
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SCO# 17-0000-01A  
NCCO# 220  
CULINARY LAB

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REVISIONS:

No.	Description	Date
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PROJECT: 9202-16979  
DATE: 12/18  
DRAWN BY: CDT  
CHECKED BY: JCC

KITCHEN SCHEDULE

P-400