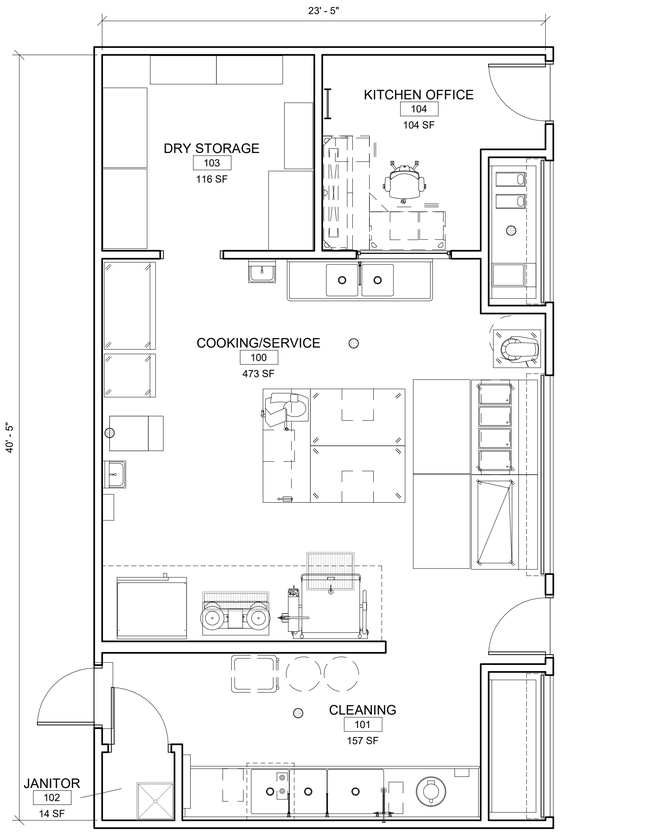
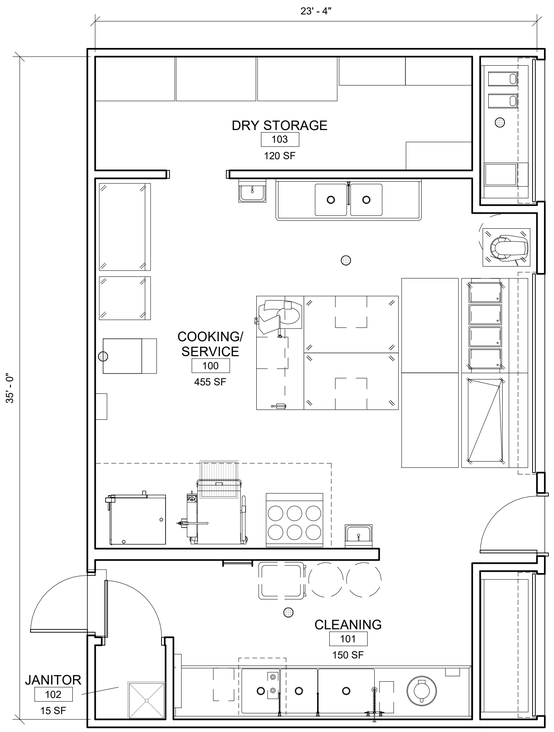


1 A-110 STANDARD KITCHEN - LARGE

1/4" = 1'-0"

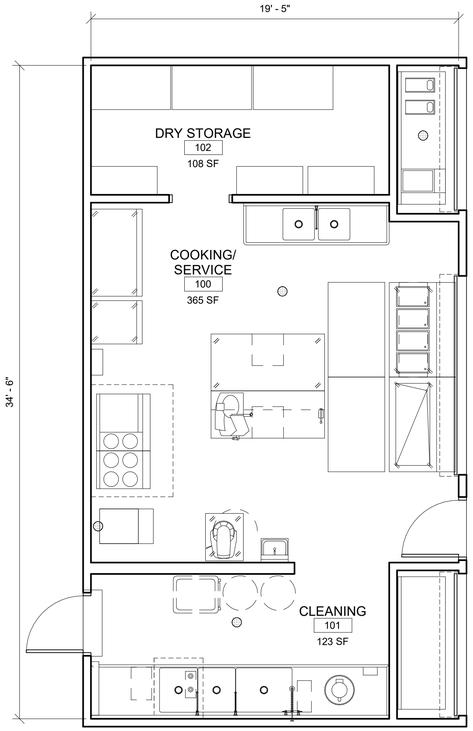
0 2' 4' 8'



2 A-110 STANDARD KITCHEN - MEDIUM

1/4" = 1'-0"

0 2' 4' 8'



3 A-110 STANDARD KITCHEN - SMALL

1/4" = 1'-0"

0 2' 4' 8'

US Army Corps of Engineers ®

MARK	DESCRIPTION	DATE

ISSUE DATE: 08/10/2020
SOLICITATION NO.:
CONTRACT NO.:

DESIGNED BY: Designer
DRAWN BY: Author
CHECKED BY: Checker
SUBMITTED BY:
SIZE: ANSI D

US ARMY CORPS OF ENGINEERS
LOUISVILLE DISTRICT

CONTRACTOR NAME
STREET ADDRESS
CITY, STATE ZIP
ID #

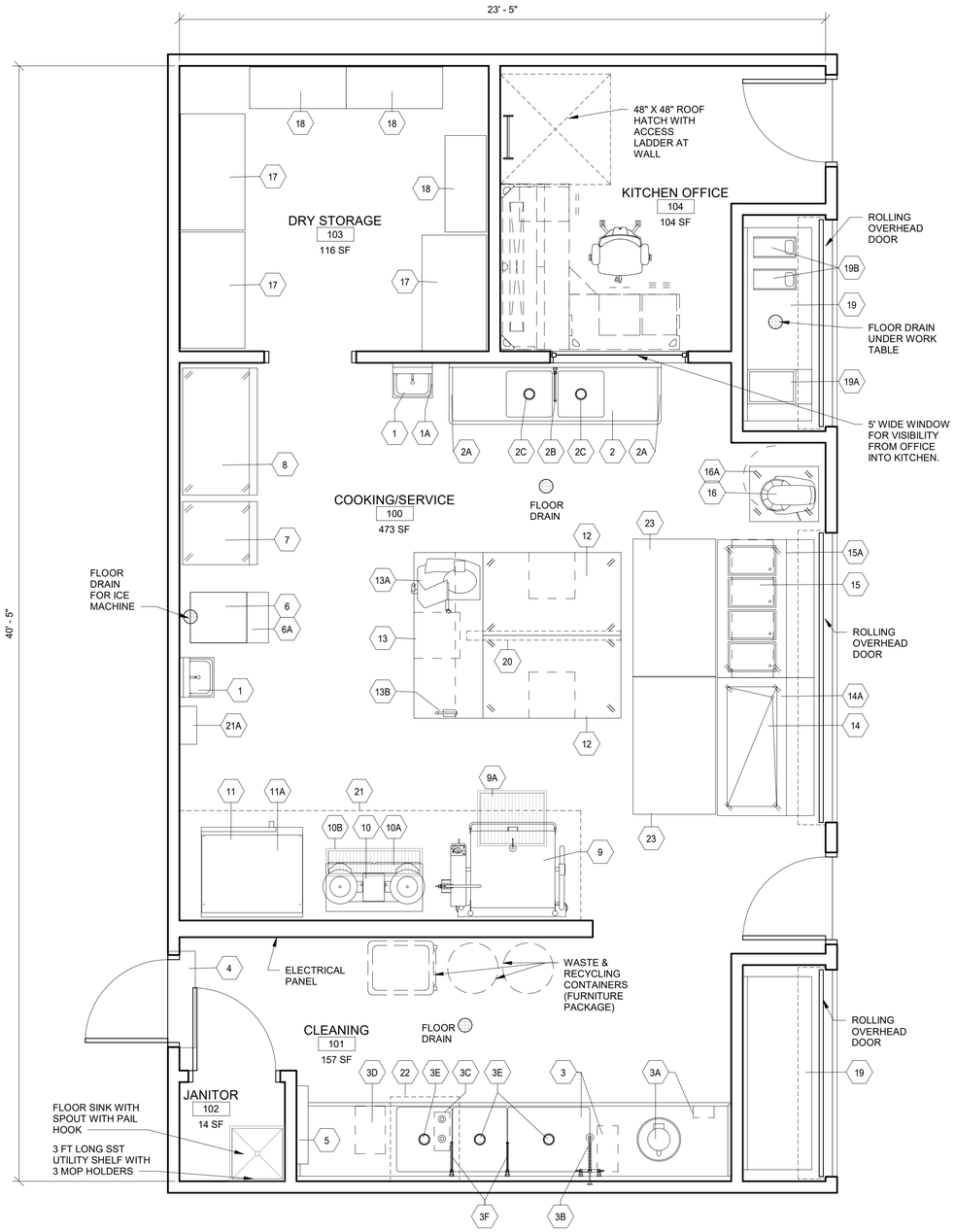
ARMY RESERVE STANDARD KITCHEN DESIGN

PROJECT #

KITCHEN STANDARD PLANS - OVERALL

SHEET ID

A-110



1
A-111

STANDARD KITCHEN - LARGE

3/8" = 1'-0"

843 SF KITCHEN +
104 SF OFFICE
TOTAL NSF: 947 SF

0 1' 2' 4' 6'

GENERAL NOTES - KITCHEN STANDARD DESIGN

A. KITCHEN EQUIPMENT ITEMS ARE IDENTIFIED BY KEYNOTES.

B. ITEMS THAT ARE NOTED WITHOUT KEYNOTES ARE TO BE INCLUDED AS PART OF THE PRIMARY FACILITY AS INDICATED IN THE PRICE BREAKOUT SCHEDULE.

KEYNOTES - KITCHEN EQUIPMENT

NO.	DESCRIPTION
1	HANDSINK
1A	SIDESPLASH
2	VEGETABLE (2-COMPARTMENT) SINK
2A	SIDESPLASH
2B	12" SWING SPOUT
2C	TWIST HANDLE DRAIN WITH OVERFLOW
3	THREE COMPARTMENT SINK
3A	DISPOSER
3B	PRE-RINSE SPRAY
3C	SANITIZING SINK HEATER
3D	HOT WATER BOOSTER HEATER
3E	TWIST HANDLE DRAIN WITH OVERFLOW
3F	12" SWING SPOUT
4	AIR CURTAIN
5	WATER FILTER
6	ICE MAKER
6A	ICE STORAGE BIN
7	FREEZER
8	REFRIGERATOR
9	TILTING BRAISING PAN - 40 GALLON
9.1	TILTING BRAISING PAN - 30 GALLON
9A	FLOOR DRAIN WITH GRATE (30"X 24")
9A.1	FLOOR DRAIN WITH GRATE (24"X 24")
10	TWIN KETTLES
10A	KETTLE STAND
10B	FLOOR DRAIN WITH GRATE (42"X 12")
11	COMBINATION STEAMER/ OVEN
11.1	COMBINATION STEAMER/ OVEN
11A	OVEN STAND
11A.1	DOUBLE OVEN STAND
12	WORK TABLE
12.1	WORK TABLE
13	FOOD PREPARATION TABLE
13A	SLICER
13B	CAN OPENER
14	MOBILE COLD FOOD COUNTER
14A	FOOD SHIELD
15	MOBILE HOT FOOD COUNTER
15A	TWO TIER FOOD SHIELD
16	MIXER
16A	MIXER STAND
17	MOBILE SECURITY RACK
18	MOBILE SHELVING UNIT
19	WORKTABLE WITH BACKSPLASH
19A	ICE DISPENSER
19B	COFFEE MAKER
20	ELECTRICAL RACEWAY
21	HOOD, TYPE 1 - GREASE
21A	FIRE SUPPRESSION SYSTEM
22	HOOD, TYPE 2 - CONDENSATE
23	RUBBER FLOOR MAT
24.1	36" WIDE RANGE
24.2	60" WIDE RANGE

US Army Corps of Engineers ®

MARK	DESCRIPTION	DATE

DESIGNED BY: Designer
DRAWN BY: Author
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ARMY RESERVE STANDARD KITCHEN DESIGN

PROJECT #

STANDARD KITCHEN - LARGE

SHEET ID

A-111

GENERAL NOTES - KITCHEN STANDARD DESIGN

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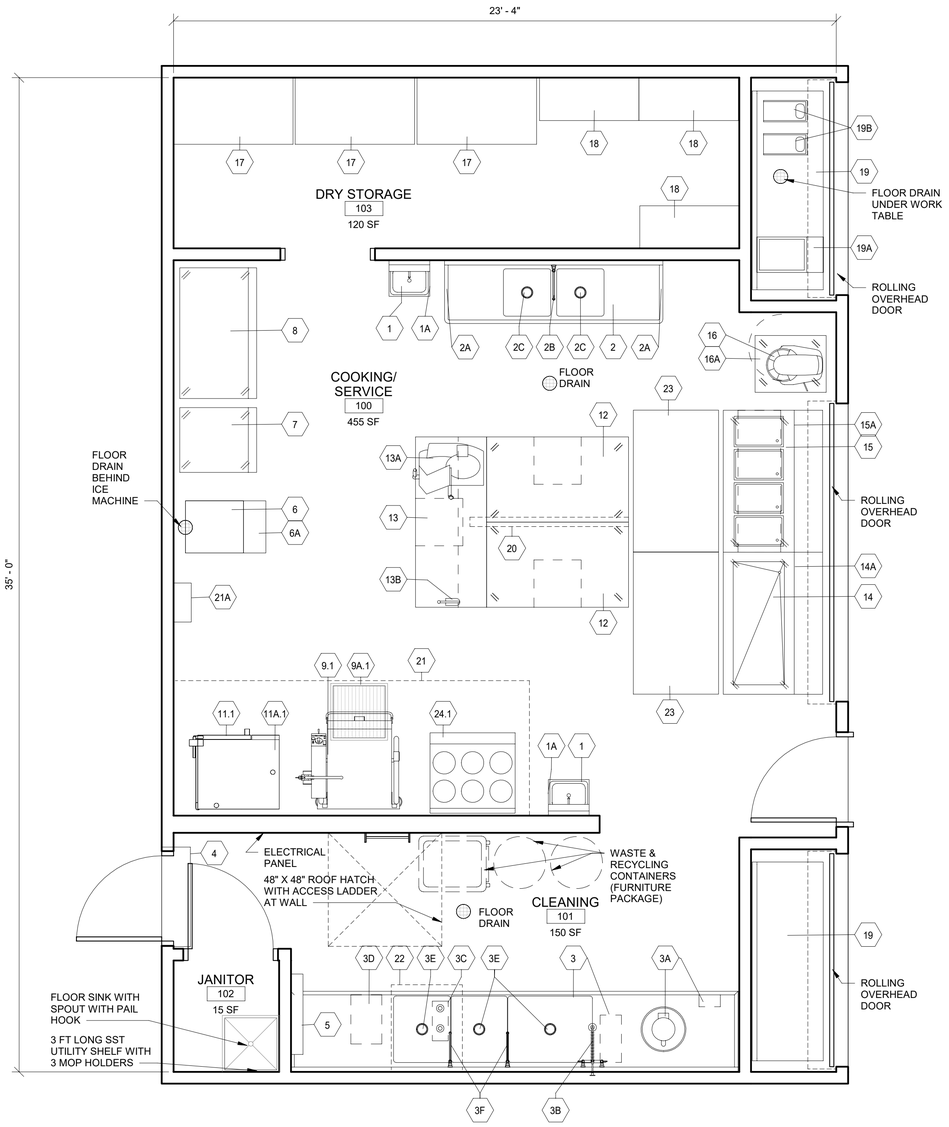

1 / A-112 STANDARD KITCHEN - MEDIUM

3/8" = 1'-0"

TOTAL NSF: 817 SF

0 1' 2' 4' 6'

US Army Corps of Engineers ®

MARK	DESCRIPTION	DATE

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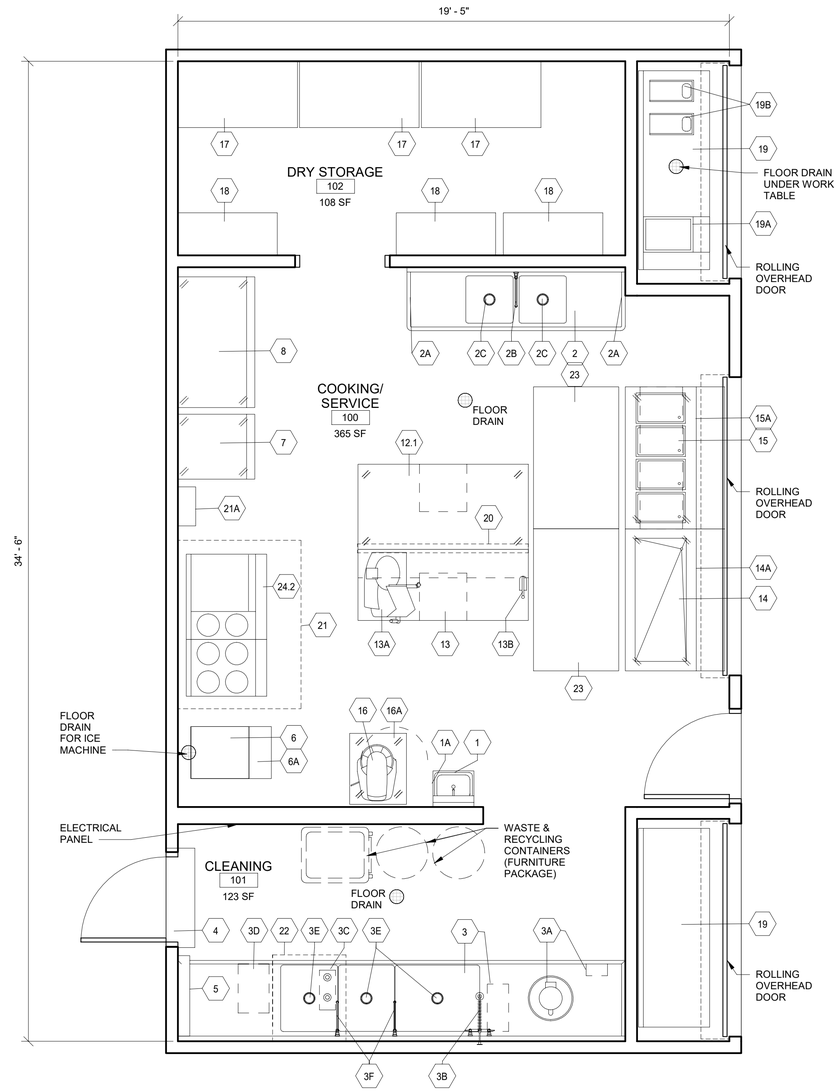
PROJECT #

STANDARD KITCHEN - MEDIUM

SHEET ID

A-112



1 / A-113

STANDARD KITCHEN - SMALL

3/8" = 1'-0"

TOTAL NSF: 670 SF

0 1' 2' 4' 6'

GENERAL NOTES - KITCHEN STANDARD DESIGN

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16A	MIXER STAND
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US Army Corps of Engineers ®

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LOUISVILLE DISTRICT

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STREET ADDRESS
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ID #

ARMY RESERVE STANDARD KITCHEN DESIGN

PROJECT #

STANDARD KITCHEN - SMALL

SHEET ID

A-113