TABLE 4-6. OPTIONAL KITCHEN

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| **Description/ Usage** | This optional area provides a commercial-grade kitchen with an adequate cooking battery and storage for both cold and dry goods. The kitchen is generally used to prepare refreshments for day-to-day consumption by patrons and for special events.  There are two size options: a small kitchen generally adequate for preparing ad hoc meals for day-to-day patrons, and a larger kitchen capable of preparing a planned menu for a larger group of people.  The Navy normally does not provide a kitchen. |
| **Min. Ceiling Ht.** | 2.44 m (8 ft.) minimum. |
| **Finishes** | **Walls.**  Ceramic wall tile or hard surfaces approved for kitchen to a minimum of 2.44 m (8 ft.) from finished floor. |
|  | **Floor.** Quarry tile or other non-slip, durable material. |
|  | **Ceiling.** Water and mildew resistant lay-in panels or painted gypsum wall board. |
| **Plumbing** | As necessary to support the cooking and cleaning battery designed for the kitchen, including an ice machine. Floor drains must also be provided that comply with all local building and health codes. |
| **HVAC** | 20 C (68 F) minimum, 26 C (78 F) maximum. Provide exhaust. |
| **Fire Protection** | Provide system per paragraph 3-5.3. Provide commercial hood and duct system and listed fire suppression system for the range. |
| **Power** | Provide outlets per code and dedicated circuits for the specified kitchen equipment. |
| **Lighting** | 540 Lux (50 ft. candles). |
| **Communication** | **CCTV.**  None required.  The Army provides camera coverage for both the kitchen and the dry storage area.  **CATV/Internal Video.** None required.  **PA/Audio.**  Provide a speaker.  **Telephone.** Provide one line with internal two-way communication.  **Data.**  None required.  **Security.** None required. |
| **Casework** | Design the counters and cabinetry with consideration of the overall kitchen design and equipment selection. |
| **Furnishings Fixtures & Equipment (FF&E)** | Commercial-grade, stainless steel equipment for the preparation, cooking, and cleaning areas, and may include the following: frozen and refrigerated food cabinets, three-compartment dish table, dish wash spray assembly, baking and convection oven, minimum four-burner cook top, storage racks, dishwashers, ice machine, and prep-tables. |
| **Special Requirements** | Consider providing a pass-through window to the snack bar. |
| For use during project execution by the appropriate Service agency | |
| **Occupancy** | Staff. |
|  | Patrons/Youth. |
| **Min. net m2 (ft2)** |  |