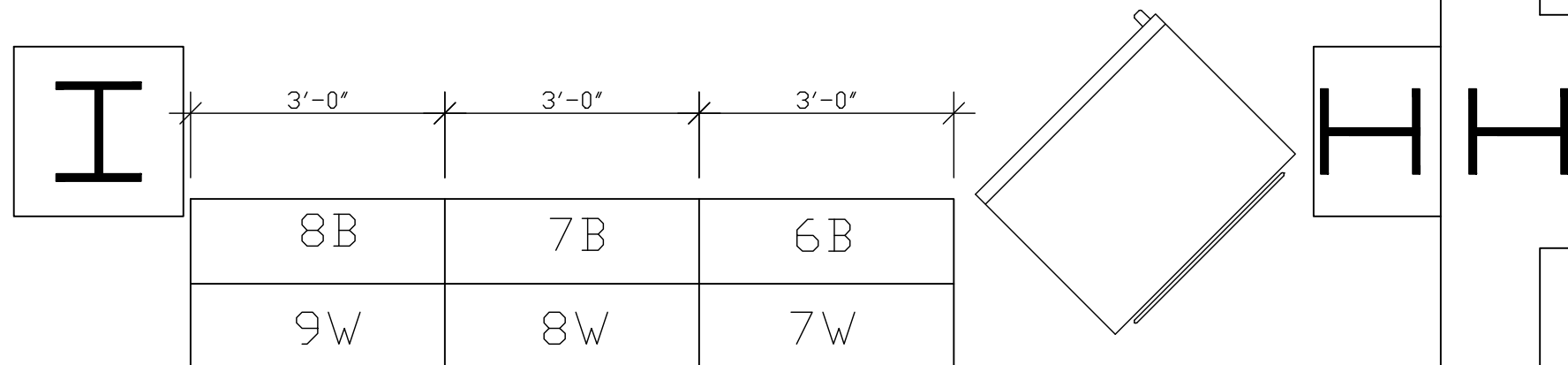


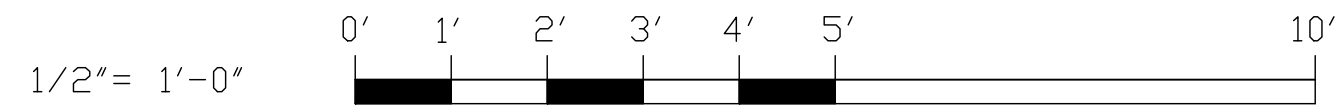
KITCHEN LAYOUT
SCALE: 1/4" = 1'-0"



WALL CABINETS	
CABINET #	CABINET SIZE
1W	3'-0"W X 3'-0"H
2W	1'-6"W X 3'-0"H
3W	3'-0"W X 1'-9"H
4W	1'-0"W X 3'-0"H
5W	2'-6"W X 2'-0"H
6W	1'-0"W X 3'-0"H
7W	3'-0"W X 3'-0"H
8W	3'-0"W X 3'-0"H
9W	3'-0"W X 3'-0"H

BASE CABINETS	
CABINET #	CABINET SIZE
1B	3'-0" STANDARD BASE
2B	1'-6" DRAWER BASE
3B	3'-0" SINK BASE
4B	1'-0" STANDARD BASE
5B	1'-0" STANDARD BASE
6B	3'-0" STANDARD BASE
7B	3'-0" STANDARD BASE
8B	3'-0" STANDARD BASE

1. Ice Maker
 - 1.1. Install 1/8" x 4'-0" x 3'-6" aluminum drip pan for ice maker. The ice maker and the aluminum drip pan shall be connected to existing drains.
 - 1.2. Relocate ice maker in new drip pan.
 - 1.3. Relocate electrical disconnect switch for ice maker behind ice maker.
 - 1.4. Connect all electrical and drain lines to insure proper operation.
2. Install Cabinetry
 - 2.1. Kitchen Cabinetry Specifications:
 - 2.1.1. Doors: solid oak construction with flat door panel.
 - 2.1.2. All plywood box upgrade (no particle board)
 - 2.1.3. Shelves: 3/4" hardwood veneer on furniture board core.
 - 2.1.4. Drawers:
 - 2.1.4.1. (3/4-inch) solid wood dovetailed sides
 - 2.1.4.2. (1/4-inch) laminated plywood bottom
 - 2.1.4.3. Full extension guides
 - 2.1.5. Toe kicks 1/2-inch laminated plywood bottom.
 - 2.1.6. Finish: golden oak
 - 2.2. The contractor shall build a custom cabinet to cover the phone board and lines in the kitchen area.
 - 2.2.1. Approximate size: 3'-4" x 6'-5"
 - 2.2.2. Cabinet: 3/4-inch oak plywood
 - 2.2.3. Face frame: solid oak
 - 2.2.4. Doors: 3/4-inch oak plywood with 3/8-inch rounded edges.
 - 2.2.5. Hardware: hinges, Door handles and door latch.
 - 2.2.6. Finish golden oak, with 3 coats of polyurethane. Add additional coats if needed to insure an even sheen.
3. Vent-less Range Hood
 - 3.1. Install a new pre-engineered vent-less range exhaust hood and wet chemical fire extinguishing system above the existing range mounted to the newly installed cabinet. The system shall be 120-volt lighted with a variable speed fan. The hood shall be equal to a CookSafe model CV-IN-E.
 - 3.2. Extend or connect range hood to existing circuit.
 - 3.3. Stainless steel finish, 120 volt, lighted, with variable speed fan with a minimum of 250 CFM.
 - 3.4. The fire extinguishing system shall be capable of automatically detecting and extinguishing a range top fire.
 - 3.5. The range hood fire extinguishing system shall de-energize (cut off) range automatically via electric switch once preset temperature is reached.
 - 3.6. The range hood shall have an independent, dual activation, automatic (fusible links) and remote pull station.
 - 3.7. The fire extinguishing system shall have a built in audible fire/activation alarm having a minimum rating of 85 DBA.
 - 3.8. The range hood shall have a removable grease filter and trap.
 - 3.9. The fire suppressant system shall be UL listed and tested to UL300A, UL507 Standards and is NSF approved and comply with all editions of all applicable NFPA standards.
4. Install new plastic laminate counter tops on all base cabinets complete with back splash and end cap.
5. Install new single bowl stainless steel kitchen sink complete with supply lines and "P" trap. Bowl size 21"L x 15-3/4"W x 8-1/8"D



BLDG# 1700 SHEET 5 OF 7
 CONTRACT# N40085-09B-0513
 DWG. DAVID BELENNARD MACC# 09-0513
 PARTIAL RENOVATION
 USMC CAMP LIEBUNE
 A4