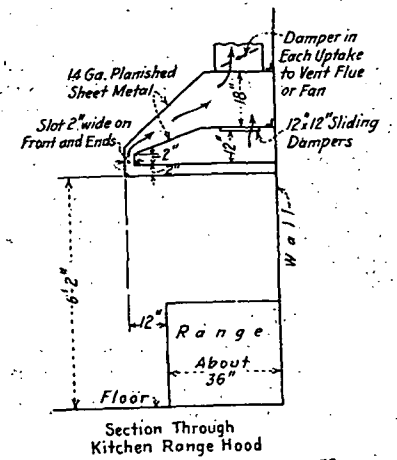
produce a velocity of 900 ft. per minute through the slot, or about 150 cu. ft. air per minute per linear foot of slot.

Cook's Table

The cook's table is about 3 ft. wide, practically the full length of the range and is generally placed opposite the range front and about 4 ft. 6 in. from it. Cook's tables frequently contain warming closets underneath and steam tables on top.



Section Through Kitchen Range Hood

FIG. 2. DETAILS OF RANGE HOOD

The "bain marie" is generally built in a part of the cook's table or installed at one end of the table. A cook's sink, which is a simple galvanized sink without back, size about 18 in. x 36 in. x 6 in. deep is often placed at the end of the cook's table opposite the "bain marie."

The saucepan rack is almost invariably the full length of the cook's table and consists of two rails or racks about 24 in. apart, one rail over each edge of the table, with semi-circular connecting rail at each end. Hooks are attached to the rails upon which pans and kettles are stored. In small units, they are often supported by standards attached to the table but in larger sizes they are supported from the ceiling, leaving the table free of such obstructions.

Kettles, Ovens and Steamers

Stock kettles, roasting ovens, vegetable steamers, cereal cookers, are not often installed in kitchens to serve less than 50 persons, such cooking being done on the range.

The following sizes of steam kettles and roasting ovens are suggested:

One, 25 or 30 gal. kettle and one, 25 or 30 gal. roaster will serve 250 to 300 persons; one, 40 or 50 gal. kettle and one, 40 or 50 gal. roaster will serve 350 to 450 persons; two, 30 or 40 gal. kettles and two, 30 or 40 gal. roasters will serve 500 to 700 persons; three, 30 or 40 gal. kettles and three, 30 or 40 gal. roasters will serve 750 to 1000 persons;

To put it in another way the requirements of hotel kitchens where steam kettles alone are used are given as follows:

100 rooms, one, 40 gal.
250 rooms, one, 50 gal., one, 25 gal., and one 10 gal. without cover.
500 rooms, one, 75 gal., three, 60 gal., and one, 20 gal. without cover.
800 rooms, two, 100 gal., two, 75 gal., one, 60 gal., one, 40 gal., and one, 25 gal. without cover.
1000 rooms, four, 100 gal., three 80 gal., one, 60 gal., one, 25 gal., one, 25 gal., tilting type, and one 60 gal. without cover.

A hospital or institution kitchen where the staff dining hall and diet kitchens are served by the main kitchen should be equipped about as follows:

For 50 beds, one, 25 gal.; 150 beds, one, 25 gal. and one 40 gal.
250 beds, two, 60 gal. and one, 10 gal. without cover.

Vegetable steamers are not usually installed for less than 50 persons, such cooking being done on other equipment. A two bushel steamer will serve 200 persons and an additional two bushel steamer for each 200 persons until three such steamers are installed which is sufficient for 1000 persons. Vegetable steamers are made in one, two and four bushel sizes.

The compartment type of cast-iron vegetable steamers are not largely used now. They are difficult to keep clean, leak between the sections and the doors are hard to keep tight.

Cereal Cookers

One, 15 gal. cereal cooker will serve 100 persons and an additional one of the same size is needed for each 200 persons additional until four such cookers are installed which is sufficient for 1000 persons.

Coffee Urns

A pair of coffee urns, each having a capacity of 5 gal. per 100 persons, should be provided; urns having capacity of 3 gal. each being the minimum size to be installed. Coffee urn stands are fitted with a water boiler between the urns having a capacity equal to the combined capacity of the two urns. Generally the urn stand should contain cup warming cabinet below, heated with steam coil or gas.

Steam Tables

In cafeteria kitchens (not cafeteria dining rooms) the steam tables are usually placed opposite the ranges and stock kettles, and largely take the place of the cook's tables hereinbefore referred to.

The following data is given to approximate the size of steam tables:

A 5 ft. 0 in. long unit with two meats, four pots and two gravies will serve 100 to 250 persons; a 6 ft. 0 in. long unit with two meats, four pots and two gravies will serve 150 to 300 persons; a 7 ft. 0 in. long unit with three meats, six pots and two gravies will serve 350 to 500 persons.

One or more of the above sizes are to be installed according to number to be served from steam tables.

Sinks

Pot sinks, work sinks, vegetable sinks, meat sinks are made of galvanized sheet iron, with back 12 in. high and where space permits with integral drain boards on each end.