

One 36 in. x 26 in. x 16 in. deep, two compartment, pot sink will suffice for 50 persons and for larger kitchens one such sink 72 in. long, 27 in. wide and 16 in. deep in three compartments should be provided. Only a very large kitchen would require more than one pot sink.

One vegetable sink same size as pot sink should be provided in the vegetable preparation room, and a sink of same size in the general work room.

Smaller sinks, generally 30 in. long by 18 in. wide by 6 in. deep will be required in the salad preparation room, meat cutting department, general serving counter, dessert preparation room and adjacent to the fish refrigerator unless the sink for meat room is available for the latter use.

Fish Refrigerator

Fish cannot be kept in an ordinary refrigerator but may best be kept packed in ice. Up to 100 persons capacity, some make-shift may be depended upon unless fish are to be used extensively, but for larger kitchens a fish-box should be provided. The smallest has an internal capacity of about 9 cu. ft. and is sufficient for 200 persons. The installation of the larger sizes would depend upon whether fish are to be bought daily or kept for longer periods.

Ice Cream and Sherbets

If ice cream is to be made a 20 qt. motor driven freezer should be provided for less than 200 persons. For more than 200 persons a 40 qt. freezer will generally suffice. Ordinarily cracked ice is used, but for large institutions having a central refrigerating plant the use of a brine cooled freezer should be considered. In such cases the refrigerators are usually available for the storage of the cream until used. An ice-breaking machine should be considered.

Requirements for serving cabinets will vary considerably. It should never be less than the capacity of the freezer, however. One 20 qt. can will serve 200 portions.

Ice Chests

An ice chest is required in the kitchen or in connection with it; a 22 in. x 28 in. x 33 in. long is a convenient size.

Mixing Machine

A mixing machine for batters, salad dressings, is generally installed for kitchens serving over 50 persons and occasionally for smaller ones. The 15 qt. size is sufficient only for the smallest kitchens, especially if it must be used for baking mixtures. The 60 or 80 qt. size should be provided for larger kitchens, the 60 qt. size having a capacity great enough for 300 persons.

Vegetable Peelers

Vegetable peeler, or paring machine, should be provided in the vegetable preparation room. The 25 lb. size is sufficient for 100 persons, 40 lb. for 500 persons and the 60 lb. size for 1000 persons.

It is advisable, but not an absolute necessity, to install a small sink with a 3 in. waste outlet, adjacent to this machine, with cold water faucet over it, to take care of the waste. The hopper must be installed close to

the floor, which will generally require the trap to be placed at the ceiling below.

Dish Washing Machines

Dish washing machines are rated in dishes per hour and frequently rated well beyond capacities obtainable under ordinary conditions. The rated capacity of the machine should be ten times the number of meals to be served in any hour.

Such machines are built with one, two and three tanks and a like number of separate sprays. The object of the two or three tank machines is to avoid mixing the wash and rinse waters. The single tank machines are generally made only in small sizes and are suitable for diet kitchens and similar small kitchens only. In the two tank machines the wash and rinse water is separate and in the three tank machines there are two rinse waters.

Certain types of dish washing machines, of the three tank style are semi-sterilizing in their operations in that the last spray, through which the dishes pass, is a mixture of hot water and steam. This type should be installed in hospital kitchens but may be unnecessary in other kitchens. In the ordinary, non-sterilizing type steam connections are required also but steam is used only for heating the water or keeping it hot.

A dishwashing sink, say 30 in. long x 18 in. wide x 6 in. deep with wood drain board at each end, should be provided somewhere near the outlet end of the dishwasher. For one cause or another a dish frequently passes through the average machine without getting properly washed, and must be picked up as it passes out.

Sterilizing dish washing machines and possibly some others, discharge the dishes sufficiently hot to dry themselves almost instantly but not all machines by any means will do this and in such cases dishes must be dried by hand.

Broiler

A broiler may or may not be required in an institution kitchen but is always necessary in a hospital, hotel, club and similar kitchen if more than 100 persons are to be served.

They are obtainable for electric, charcoal or gas heat and in widths 18 in. to 40 in. They are approximately the same depth as ranges and are usually placed at one end of the range so that the range hood can be utilized to carry away the odors.

Miscellaneous

Meat blocks, meat slicers, coffee mill, bread slicers, are necessary and a barrel truck is frequently advisable for a large kitchen or in the bake shop.

Short Order Kitchens

Short order kitchens are sometimes required in hospital kitchens for the preparation of eggs, bacon, toast, etc., which must be served very quickly, and prepared on special order. Such kitchens require equipment of certain variety but of nominal capacity. For the ordinary size hospital 24 in. x 30 in. gas or electric hot-plate, a small steam heated warming closet, an 18 in. x 30 in. x 6 in. deep sink and a small work table would serve.