	广深澳科技创新走廊小河片区员工食堂				F&B EQUIPMENT M.E.P. SCHEDULE 餐饮设备机电量汇总表																												
					VENTILATION/通风			PLUMBING/管道																				ELECTRICITY/电气						
									COLD WATER			HOT WATER				CHILLED WATER				STEAM					GAS				220V/1P		380V/3P		CONN.	
	EQUIPMENT 设备名称	SPEC. 概述	QTY./数量	SIZE 尺寸M	TYPE1油烟 M^3/Hr	TYPE2排气 M^3/Hr	MUA补风 M^3/Hr	HEIGHT 接驳高度MM	SIZE 管径MM	CONSUMP. 耗量L/Hr	SUBTOTAL /小计	SIZE 管径MM	CONSUMP. 耗量L/Hr	SUBTOTAL /小计	DRAIN SIZE	SIZE 管径MM	PRESSURE KG/CM^2	CONSUMP. 耗量T/Hr	SUBTOTAL /小计	SIZE/管径MM	PRESS./压力 KG/CM2	CONSUMP. 耗量KG/Hr	SUBTOTAL /小计	HEIGHT 接驳高度MM	SIZE 管径MM	POWER 功率KW	SUBTOTAL /小计	HEIGHT 接驳高度	POWER 功率KW	SUBTOTAL /小计	POWER 功率KW	SUBTOTAL /小计	SOCKET 插座	J-BOX 接线
F1	COMMISSARY KITCHEN	中央加工厨房																																	
FS1.1	DIMSUM PREP.	点心加工间																																	
CNC01	中餐炉-矮仔炉-单头 CHINESE COOKING-POT STOVE-2 BURNERS	1. Powerful TH burner with high quality cast iron grate. 2. Body constructed with high	1	0.60*0.76*0.50																				50	20	8	8							
CNC02	龙头-摇摆灌汤 FAUCET-POT FILLER	1. Wall mounted, double joint swing nozzle. 2. Polished chrome plated brass	1	NA				1500	20	200	200																								
CNC03	中餐炉-双头蒸炉配活动肠粉格-燃气 CHINESE COOKING- STEAMER-2 BURNER WITH MOVABLE RICE ROLLS-GAS	面板材料采用304#，厚度1.5mm 水箱外使用铝箔纸包保温棉； 热负荷：56kW	1	1.50*1.05*0.81																													Y	
CNC04	烟罩-紫外线+送新风+水洗 HOOD-UV+MUA+WASH	1. Refer to General Specification, Part-2 Material Session 1.7.	1	5.00*1.35*0.60	18000		7200																					FA	2.0	2.0				Y
CNC05	不锈钢封墙板 S/S WALL FLASHING	1. From finished floor to bottom of hood. 1. 自完成地面至烟罩底部。	1	5.00*0.02*2.10																															
CNC06	烟罩-控制箱 HOOD-CONTROL PANEL	1. Refer to General Specification, Part-2 Material Session 1.8	1	0.92*0.65*0.24				350	20	100	100				50													2000	2.0	2.0			Y	
CNC07	烟罩-灭火系统 HOOD-FIRE SUPRESSION SYSTEM	1. Refer to General Specification, Part-2 Material Session 1.9	1	0.52*0.22*0.60				FA	20	200	200																	FA	0.1	0.1			Y	
CNC08	电饼铛 DIANBING GRIDDLE	不锈钢把手、独立控温数显表、可拆卸脚 温度范围：50度-300度	1	0.84*0.66*0.76																								600			4.8		Y	
CNC09	备用编号 SPARE NUMBER	N/A	-	N/A																															
CNC10	备用编号 SPARE NUMBER	N/A	-	N/A																															
CNC11	烘培-烤箱-层炉2层4盘连醒发箱 BAKERY-OVEN-DECK 3/6	1. Quality stone plates. 2. Independent steam generators for each deck	1	1.27*1.26*1.95		1000		350	20	20	20				50													2200			37.5	37.5		Y
CNC12	推车-烤盆600*400 TROLLEY-PAN RACK-600*400	1. Refer to General Specification, Part-2 Material Session 1.4	2	0.65*0.80*1.70																															
CNC13	天花吊架-双层-连1/6GN插盘架 CEILING HUNG SHELF-2 TIERS-WITH 1/6GN PANSLIDE	1. Refer to General Specification, Part-2 Material Session 1.5	1	1.98*0.45*0.40																															
CNC14	工作台-大理石面粉台 WORKTABLE-MARBLE TOP	1. Talbe top to be artificia stone. 1. 人造石台面。	1	2.03*1.20*0.85																															
CNC15	推车-面粉车-102L TROLLY-INGREDIENT BIN-102L	1. Stationary back piece and sliding front piece. These can be easily removed. Made of	4	0.42*0.75*0.71																															
CNC16	消毒设备-灭蝇灯 SANITIZING-INSECT KILLER	1. Working Mothed: Trap 2. With LED light. 3. Coverage: Max. 40M^2	1	0.38*0.17*0.20																								2000	0.1	0.1			Y	
CNC17	不锈钢地沟星盆连盖板 FLOOR SINK WITH GRATING	N/A	2	N/A											75																				
CNC18	烘焙-中式压面机 BAKERY-DOUGH SHEETER-CHI	1. Output 500kg/hr. 2. Foldable 90 degree. 3. With a mesh safe guard	1	0.80*0.82*1.12																								600			3.0	3.0		Y
CNC19	备用编号 SPARE NUMBER	N/A	-	N/A																															
CNC20	烘焙-搅拌机-40L BAKERY-PLANETARY MIXER	1.Flour capacity: 25Kg 2.Dough capacity: 50Kg 3.Weight: 260 kg	1	0.72*0.96*1.38																								600			1.5	1.5		Y
CNC21	烘焙-和面机 BAKERY-SPIRAL MIXER	1.Flour capacity: 25Kg 2.Dough capacity: 50Kg 3.Weight: 260 kg	1	0.56*1.00*1.23																								600			5.3	5.3		Y

	广深澳科技创新走廊小河片区员工食堂				F&B EQUIPMENT M.E.P. SCHEDULE 餐饮设备机电量汇总表																													
					VENTILATION/通风			PLUMBING/管道																					ELECTRICITY/电气						
									COLD WATER			HOT WATER				CHILLED WATER				STEAM					GAS				220V/1P		380V/3P		CONN.	
	EQUIPMENT 设备名称	SPEC. 概述	QTY./数量	SIZE 尺寸M	TYPE1油烟 M^3/Hr	TYPE2排气 M^3/Hr	MUA补风 M^3/Hr	HEIGHT 接驳高度MM	SIZE 管径MM	CONSUMP. 耗量L/Hr	SUBTOTAL /小计	SIZE 管径MM	CONSUMP. 耗量L/Hr	SUBTOTAL /小计	DRAIN SIZE	SIZE 管径MM	PRESSURE KG/CM²	CONSUMP. 耗量T/Hr	SUBTOTAL /小计	SIZE/管径MM	PRESS./压力 KG/CM2	CONSUMP. 耗量KG/Hr	SUBTOTAL /小计	HEIGHT 接驳高度MM	SIZE 管径MM	POWER 功率KW	SUBTOTAL /小计	HEIGHT 接驳高度	POWER 功率KW	SUBTOTAL /小计	POWER 功率KW	SUBTOTAL /小计	SOCKET 插座	J-BOX 接线
CNC22	星盆工作台-单星盆 WORKTABLE WITH SINK	1. Refer to General Specification, Part-2 Material Session 1.1	1	1.20*0.70*0.85											50																			
	龙头-冷热水龙头 FAUCET-H/C WATER FAUCET	1. 8" deck mixing faucet w/ polished chrome plated brass body	1	N/A				350	20	120	**120**	20	80	**80**																				
CNC23	挂墙架-双层 WALL SHELF-2 TIERS	1. Refer to General Specification, Part-2 Material Session 1.5	1	1.20*0.35*0.40																														
CNC24	厨杂-垃圾桶 TOOLS-TRASH RECEPTACLE	BY OWNER 客方自备	1	N/A																														
CNC25	高身冰箱-小四门低温-烘培款 -带离子杀菌和除异味 UPRIGHT FREEZER-2 SEC. 4 DOORS-	1. Refer to General Specification, Part-2 Material Session 2.4	1	1.50*1.00*2.35																								2200	0.7	**0.7**			Y	
CNC26	高身冰箱-留样冰箱 UPRIGHT REFRIGERATOR-RETENTION SAMPLES	BY OWNER 客方自备	1	N/A																								2200	0.5	**1.0**			Y	
FS1.1	**MAIN KITCHEN**	**主厨房**																																
CNC27	储物层架-四层 SHELVING UNIT-4 TIERS	1. Stationary Unit: 363 kg per shelf, 1451 kg per unit. 2. Posts and traverses are made	2	1.22*0.61*1.80																														
CNC28	烟罩-紫外线+送新风+水洗 HOOD-UV+MUA+WASH	1. Refer to General Specification, Part-2 Material Session 1.7	1	8.40*1.65*0.60	18000		7200																					FA	2.0	**2.0**				Y
CNC29	备用编号 SPARE NUMBER	N/A	-	N/A																														
CNC30	备用编号 SPARE NUMBER	N/A	-	N/A																														
CNC31	不锈钢地沟连盖板 FLOOR TROUGH WITH GRATING	N/A	5	N/A											75																			
CNC32	蒸柜-单门蒸柜-燃气 STEAMING CABINET-REACH IN-ELEC.-GAS	1. Water shortage protection. 2. Overheat and elec. Leaking protection	2	0.80*0.90*1.80				350	20	100	**200**			**50**														450			27.0	**54.0**		Y
CNC33	备用编号 SPARE NUMBER	N/A	-	N/A																														
CNC34	不锈钢封墙板 S/S WALL FLASHING	1. From finished floor to bottom of hood. 1. 自完成地面至烟罩底部。	1	11.50*0.02*2.10																														
CNC35	中餐炉-双头双尾炒炉-燃气 CHINESE COOKING-2 WOKS WITH REAR POT-GAS	1. Operating noise level at 70dB approx.Safety. 2. Cuts off the gas supply within	1	2.20*1.20*0.81				350	20	100	**200**			**50**											50	25	120	**240**	450	0.5	**1.0**				Y
CNC36	中餐炉-单头单尾炒炉-燃气 CHINESE COOKING-1 WOKS WITH REAR POT-GAS	1. Operating noise level at 70dB approx.Safety. 2. Cuts off the gas supply within	1	1.20*1.20*0.81				350	20	100	**100**			**0**											50	25	120	**120**	450	0.5	**0.5**				Y
CNC37	中餐炉-单头大炒炉-燃气 CHINESE COOKING-1 WOKS WITH REAR POT-GAS	1.Microcrystalline glass Wok. 2. S/S Housing with wall mounted faucet	1	1.20*1.15*0.81				350	20	100	**100**			**50**														600			36.0	**36.0**		Y
CNC38	中餐炉-矮仔炉-双头 CHINESE COOKING-POT STOVE-2 BURNERS	1. Powerful TH burner with high quality cast iron grate. 2. Body constructed with high	1	1.20*0.70*0.50																					50	20	15	**15**						
CNC39	备用编号 SPARE NUMBER	N/A	-	N/A																														
CNC40	备用编号 SPARE NUMBER	N/A	-	N/A																														
CNC41	龙头-摇摆灌汤 FAUCET-POT FILLER	1. Wall mounted, double joint swing nozzle. 2. Polished chrome plated brass	1	NA				1500	20	200	**200**																							

	广深澳科技创新走廊小河片区员工食堂				F&B EQUIPMENT M.E.P. SCHEDULE 餐饮设备机电量汇总表																														
					VENTILATION/通风			PLUMBING/管道																					ELECTRICITY/电气						
									COLD WATER			HOT WATER				CHILLED WATER				STEAM					GAS				220V/1P		380V/3P		CONN.	
	EQUIPMENT 设备名称	SPEC. 概述	QTY./数量	SIZE 尺寸M	TYPE1油烟 M^3/Hr	TYPE2排气 M^3/Hr	MUA补风 M^3/Hr	HEIGHT 接驳高度MM	SIZE 管径MM	CONSUMP. 耗量L/Hr	SUBTOTAL /小计	SIZE 管径MM	CONSUMP. 耗量L/Hr	SUBTOTAL /小计	DRAIN SIZE	SIZE 管径MM	PRESSURE KG/CM^2	CONSUMP. 耗量T/Hr	SUBTOTAL /小计	SIZE/管径MM	PRESS./压力 KG/CM2	CONSUMP. 耗量KG/Hr	SUBTOTAL /小计	HEIGHT 接驳高度MM	SIZE 管径MM	POWER 功率KW	SUBTOTAL /小计	HEIGHT 接驳高度	POWER 功率KW	SUBTOTAL /小计	POWER 功率KW	SUBTOTAL /小计	SOCKET 插座	J-BOX 接线
CNC42	烟罩-控制箱 HOOD-CONTROL PANEL	1. Refer to General Specification, Part-2 Material Session 1.8	1	0.92*0.65*0.243				350	20	100	**100**				50													2000	2.0	**2.0**			Y	
CNC43	烟罩-灭火系统 HOOD-FIRE SUPRESSION SYSTEM	1. Refer to General Specification, Part-2 Material Session 1.9	1	0.7*0.24*0.65				FA	20	200	**200**																	FA	0.1	**0.1**			Y	
CNC44	天花吊架-双层 CEILING HUNG SHELF-2 TIERS	1. Refer to General Specification, Part-2 Material Session 1.5	1	3.40*0.35*0.40																															
CNC45	工作柜-打荷热碟柜 WORK COUNTER-CHEF'S TABLE WITH PLATES WARMER	1. Refer to General Specification, Part-2 Material Session 1.2、1.10	2	1.80*1.20*0.85																								450	3.0	**6.0**			Y	
CNC46	星盆工作台-双星盆 WORKTABLE WITH 2 SINKS	1. Refer to General Specification, Part-2 Material Session 1.1	1	0.65*1.20*0.85											50																				
	龙头-冷热水龙头 FAUCET-H/C WATER FAUCET	1. 8" deck mixing faucet w/ polished chrome plated brass body	2	NA				350	20	120	**240**	20	80	**160**																					
CNC47	工作柜-移门 WORK COUNTER-SLIDING DOOR	1. Refer to General Specification, Part-2 Material Session 1.1	1	2.20*1.20*0.70																															
CNC48	天花吊架-双层 CEILING HUNG SHELF-2 TIERS	1. Refer to General Specification, Part-2 Material Session 1.5	1	2.00*0.35*0.40																															
CNC49	备用编号 SPARE NUMBER	N/A	-	N/A																															
CNC50	备用编号 SPARE NUMBER	N/A	-	N/A																															
CNC51	工作柜-3掩门 WORK COUNTER-WITH 3 DOORS	1. Refer to General Specification, Part-2 Material Session 1.2	1	1.45*0.70*0.85																															
CNC52	挂墙柜-3掩门 WALL CABINET-WITH 3 DOORS	1. Refer to General Specification, Part-2 Material Session 1.2	1	1.45*0.35*0.70																															
CNC53	星盆工作台-三星盆 WORK TABLE WITH 3 SINKS	1. Refer to General Specification, Part-2 Material Session 1.1	1	1.80*0.70*0.85											50																				
	龙头-冷热水龙头 FAUCET-H/C WATER FAUCET	1. 8" deck mixing faucet w/ polished chrome plated brass body	3	NA				350	20	120	**360**	20	80	**240**																					
	排水件-推拉杆 WASTE VALVE-PUSH-PULL	1. Modular push-pull stainless steel body. 2. Modular design for easy	3	NA																															
CNC54	挂墙架-管状挂锅架 WALL SHELF-TUBULAR UTENSAL RACK	1. Side brackets made of 2.0mm thick S/S 304 18-8. 2. 5*DN 25mm S/S tube on upper	1	1.80*0.35*0.15																															
CNC55	高身冰箱-小四门高温 -带离子杀菌和除异味 UPRIGHT REFRIGERATOR-2 SEC. 4 DOORS-	1. Refer to General Specification, Part-2 Material Session 2.4	1	1.39*0.83*1.98																								2200	0.7	**1.4**			Y	
CNC56	高身冰箱-小四门低温 UPRIGHT FREEZER-2 SEC. 4 DOORS	1. Refer to General Specification, Part-2 Material Session 2.4	1	1.39*0.83*1.98																								2200	1.0	**1.0**			Y	
CNC57	消毒设备-灭蝇灯 SANITIZING-INSECT KILLER	1. Working Mothed: Trap 2. With LED light. 3. Coverage: Max. 40M^2	1	0.38*0.17*0.20																								2000	0.1	**0.1**			Y	
CNC58	不锈钢地沟星盆连盖板 FLOOR SINK WITH GRATING	N/A	1	N/A											75																				
CNC59	备用编号 SPARE NUMBER	N/A	-	N/A																															
CNC60	备用编号 SPARE NUMBER	N/A	-	N/A																															

广深澳科技创新走廊小河片区员工食堂

F&B EQUIPMENT M.E.P. SCHEDULE
餐饮设备机电量汇总表

	EQUIPMENT 设备名称	SPEC. 概述	QTY./数量	SIZE 尺寸M	VENTILATION/通风			PLUMBING/管道																				ELECTRICITY/电气						
									COLD WATER			HOT WATER				CHILLED WATER				STEAM					GAS				220V/1P		380V/3P		CONN.	
					TYPE1油烟 M^3/Hr	TYPE2排气 M^3/Hr	MUA补风 M^3/Hr	HEIGHT 接驳高度MM	SIZE 管径MM	CONSUMP. 耗量L/Hr	SUBTOTAL /小计	SIZE 管径MM	CONSUMP. 耗量L/Hr	SUBTOTAL /小计	DRAIN SIZE	SIZE 管径MM	PRESSURE KG/CM²	CONSUMP. 耗量T/Hr	SUBTOTAL /小计	SIZE/管径MM	PRESS./压力 KG/CM2	CONSUMP. 耗量KG/Hr	SUBTOTAL /小计	HEIGHT 接驳高度MM	SIZE 管径MM	POWER 功率KW	SUBTOTAL /小计	HEIGHT 接驳高度	POWER 功率KW	SUBTOTAL /小计	POWER 功率KW	SUBTOTAL /小计	SOCKET 插座	J-BOX 接线
CNC61	消毒设备-洗手星盆-单星盆 SANITIZING-HAND SINK-1 BASIN	1. Wall mounted. worktop 750mm high. 2. With 200mm high back splash	1	0.45*0.45*0.28											50																			
	龙头-感应龙头 FAUCET-TOUCH-FREE SENSOR FAUCET	1. Single hole deck mount, polished chrome plated brass body	1	NA				350	20	40	**40**	20	30	**30**																				
CNC62	备用编号 SPARE NUMBER	N/A	-	N/A																														
CNC63	备用编号 SPARE NUMBER	N/A	-	N/A																														
CNC64	备用编号 SPARE NUMBER	N/A	-	N/A																														
CNC65	备用编号 SPARE NUMBER	N/A	-	N/A																														
FS1.1	**PREP.**	**粗加工**																																
CNC66	储物层架-四层 SHELVING UNIT-4 TIERS	1. Stationary Unit: 363 kg per shelf, 1451 kg per unit. 2. Posts and traverses are made	5	1.22*0.61*1.80																														
CNC67	储物层架-四层 SHELVING UNIT-4 TIERS	1. Stationary Unit: 363 kg per shelf, 1451 kg per unit. 2. Posts and traverses are made	5	0.94*0.61*1.80																														
CNC68	储物层架-四层 SHELVING UNIT-4 TIERS	1. Stationary Unit: 363 kg per shelf, 960 kg per unit. 2. Posts and traverses are made	3	1.07*0.61*1.80																														
CNC69	备用编号 SPARE NUMBER	N/A	-	N/A																														
CNC70	备用编号 SPARE NUMBER	N/A	-	N/A																														
CNC71	消毒设备-灭蝇灯 SANITIZING-INSECT KILLER	1. Working Mothed: Trap 2. With LED light. 3. Coverage: Max. 40M²	2	0.38*0.17*0.20																								2000	0.1	**0.1**			Y	
CNC72	步入式冷藏库 WALK-IN COOLER	Refer to General Specification, Part-2 Material Session 2.1 参见技术规格书总则，第二部分，2.1	1	2.50*2.76*2.70																														
	冷库组件-压缩机 COOLING SYS.-COMPRESSOR	Refer to General Specification, Part-2 Material Session 2.2 参见技术规格书总则，第二部分，2.2	1	N/A																								FA				**0.0**		Y
	冷库组件-冷凝蒸发器 COOLING SYS.-EVAPORATOR COIL	Automatically defrost 自动化霜	1	N/A											20																			
CNC73	步入式冷冻库 WALK-IN COOLER	Refer to General Specification, Part-2 Material Session 2.1 参见技术规格书总则，第二部分，2.1	1	2.76*245*2.70																														
	冷库组件-压缩机 COOLING SYS.-COMPRESSOR	Refer to General Specification, Part-2 Material Session 2.2 参见技术规格书总则，第二部分，2.2	1	N/A																								FA				**0.0**		Y
	冷库组件-冷凝蒸发器 COOLING SYS.-EVAPORATOR COIL	Automatically defrost 自动化霜	1	N/A											20																			
CNC74	风幕机 AIR CURTAIN	1. Velocity10~12m/s, Volume 2800/3400m³/h, Noise＜52db. 2. Withstand ambient temperature	1	1.20*0.19*0.22																								FA	0.1	**0.1**				Y
CNC75	不锈钢地沟星盆连盖板 FLOOR SINK WITH GRATING	N/A	1	N/A											75																			
CNC76	厨杂-垃圾桶 TOOLS-TRASH RECEPTACLE	BY OWNER 客方自备	2	N/A																														

广深澳科技创新走廊小河片区员工食堂

F&B EQUIPMENT M.E.P. SCHEDULE
餐饮设备机电量汇总表

	EQUIPMENT 设备名称	SPEC. 概述	QTY./数量	SIZE 尺寸M	VENTILATION/通风			PLUMBING/管道																				ELECTRICITY/电气						
					TYPE1油烟 M^3/Hr	TYPE2排气 M^3/Hr	MUA补风 M^3/Hr	HEIGHT 接驳高度MM	COLD WATER			HOT WATER			DRAIN SIZE	CHILLED WATER				STEAM				HEIGHT 接驳高度MM	GAS			HEIGHT 接驳高度	220V/1P		380V/3P		CONN.	
									SIZE 管径MM	CONSUMP. 耗量L/Hr	SUBTOTAL /小计	SIZE 管径MM	CONSUMP. 耗量L/Hr	SUBTOTAL /小计		SIZE 管径MM	PRESSURE KG/CM²	CONSUMP. 耗量T/Hr	SUBTOTAL /小计	SIZE/管径MM	PRESS. /压力 KG/CM2	CONSUMP. 耗量KG/Hr	SUBTOTAL /小计		SIZE 管径MM	POWER 功率KW	SUBTOTAL /小计		POWER 功率KW	SUBTOTAL /小计	SOCKET 插座	J-BOX 接线
CNC77	工作台 WORKTABLE	1. Refer to General Specification, Part-2 Material Session 1.1	2	1.50*0.70*0.90																														
CNC78	不锈钢地沟连盖板 FLOOR TROUGH WITH GRATING	N/A	4	N/A											75																			
CNC79	风幕机 AIR CURTAIN	1. Velocity10~12m/s, Volume 2800/3400m³/h, Noise＜52db. 2. Withstand ambient temperature	1	1.80*0.19*0.22																								FA	0.1	**0.1**				Y
CNC80	备用编号 SPARE NUMBER	N/A	-	N/A																														
CNC81	不锈钢地沟连盖板 FLOOR TROUGH WITH GRATING	N/A	1	N/A											75																			
CNC82	消毒设备-洗地龙头 SANITIZING-HOSE REEL	1. Anti-friction plastic rollers. 2. Retractable Hose, 15M long rubber for food contact	1	NA				2000	20	300	**300**	20	200	**200**																				
CNC83	消毒设备-洗拖把池 SANITIZING-MOP SINK	1. Refer to General Specification, Part-2 Material Session 1.1	1	0.50*0.50*0.55											50																			
	龙头-冷热水龙头 FAUCET-H/C WATER FAUCET	1. 8" deck mixing faucet w/ polished chrome plated brass body	1	NA				350	20	120	**120**	20	80	**80**																				
CNC84	星盆工作台-三星盆 WORK TABLE WITH 3 SINKS	1. Refer to General Specification, Part-2 Material Session 1.1	2	1.80*0.75*0.90											50																			
	龙头-冷热水龙头 FAUCET-H/C WATER FAUCET	1. 8" deck mixing faucet w/ polished chrome plated brass body	6	NA				350	20	120	**720**	20	80	**480**																				
	排水件-推拉杆 WASTE VALVE-PUSH-PULL	1. Modular push-pull stainless steel body. 2. Modular design for easy	6	NA																														
CNC85	挂墙架-双层 WALL SHELF-2 TIERS	1. Refer to General Specification, Part-2 Material Session 1.5	3	1.75*0.35*0.40																														
CNC86	厨余-垃圾粉碎机 TOOLS-GARBAFE SHERDDER	机器尺寸：1050*750*900 mm 处 理 量：400L/h 功 率：5KW 3N-380V	1	1.05*0.75*0.90																								450			5.0	**5.0**		Y
CNC87	消毒设备-刀具消毒柜 SANITIZING-KNIVES STERILIZER	1. 15 minutes belled timer, holds up to 12 knives plus steel. 2. Stainless steel construction	1	0.58*0.15*0.65																								2000	0.1	**0.1**			Y	
CNC88	星盆工作台-杀鱼台 WORKTABLE WITH SINK-FISH PREP.	1. Refer to General Specification, Part-2 Material Session 1.1	1	1.50*0.75*0.90											50																			
	龙头-冷热水龙头 FAUCET-H/C WATER FAUCET	1. 8" deck mixing faucet w/ polished chrome plated brass body	1	NA				350	20	120	**120**	20	80	**80**																				
	排水件-推拉杆 WASTE VALVE-PUSH-PULL	1. Modular push-pull stainless steel body. 2. Modular design for easy	1	NA																														
CNC89	备用编号 SPARE NUMBER	N/A	-	N/A																														
CNC90	备用编号 SPARE NUMBER	N/A	-	N/A																														
CNC91	龙头-花洒龙头 FAUCET-PRE-RINSE ASSEMBLY	1. 1.07 GPM Jet Spray valve w/ insulated grip handle, stainless steel trigger and trigger lock	2	NA				350	20	120	**240**	20	80	**160**																				
CNC92	挂墙架-双层-L形 WALL SHELF-2 TIERS-L SHAPED	1. Refer to General Specification, Part-2 Material Session 1.5	1	(0.95+0.71) *0.35*0.40																														
CNC93	工作台 WORKTABLE	1. Refer to General Specification, Part-2 Material Session 1.1	1	0.75*0.75*0.90																														

	广深澳科技创新走廊小河片区员工食堂				F&B EQUIPMENT M.E.P. SCHEDULE 餐饮设备机电量汇总表																													
					VENTILATION/通风			PLUMBING/管道																					ELECTRICITY/电气						
									COLD WATER			HOT WATER				CHILLED WATER				STEAM					GAS				220V/1P		380V/3P		CONN.	
	EQUIPMENT 设备名称	SPEC. 概述	QTY./数量	SIZE 尺寸M	TYPE1油烟 M^3/Hr	TYPE2排气 M^3/Hr	MUA补风 M^3/Hr	HEIGHT 接驳高度MM	SIZE 管径MM	CONSUMP. 耗量L/Hr	SUBTOTAL /小计	SIZE 管径MM	CONSUMP. 耗量L/Hr	SUBTOTAL /小计	DRAIN SIZE	SIZE 管径MM	PRESSURE KG/CM²	CONSUMP. 耗量T/Hr	SUBTOTAL /小计	SIZE/管径MM	PRESS./压力 KG/CM2	CONSUMP. 耗量KG/Hr	SUBTOTAL /小计	HEIGHT 接驳高度MM	SIZE 管径MM	POWER 功率KW	SUBTOTAL /小计	HEIGHT 接驳高度	POWER 功率KW	SUBTOTAL /小计	POWER 功率KW	SUBTOTAL /小计	SOCKET 插座	J-BOX 接线
CNC94	工作台-连下一层板 WORKTABLE WITH UNDERSHELF	1. Refer to General Specification, Part-2 Material Session 1.1	1	1.80*0.75*0.90																														
CNC95	加工设备-切片机-斜刀 PROCESSOR-SLICER-GRAVITY	1. Aluminum or S/S housing. 2. Transparent finger protection. 3. Air tight and waterproof.	1	0.80*0.90*0.57																								1200	0.4	**0.4**			Y	
CNC96	加工设备-绞肉机 PROCESSOR-MINCER	1. Productivity: 350Kg/Hr. 2. Generates very limited heat during running	1	0.45*0.43*0.48																								1200	2.4	**2.4**			Y	
FS1.1	**LOGISTICS CORRIDOR**	**后勤通道**																																
CNC97	风幕机 AIR CURTAIN	1. Velocity10~12m/s, Volume 2800/3400m³/h, Noise＜52db. 2. Withstand ambient temperature	1	1.80*0.19*0.22																								FA	0.1	**0.1**				Y
CNC98	风幕机 AIR CURTAIN	1. Velocity10~12m/s, Volume 2800/3400m³/h, Noise＜52db. 2. Withstand ambient temperature	1	1.20*0.19*0.22																								FA	0.1	**0.1**				Y
CNC99	消毒设备-灭蝇灯 SANITIZING-INSECT KILLER	1. Working Mothed: Trap 2. With LED light. 3. Coverage: Max. 40M²	3	0.38*0.17*0.20																								2000	0.1	**0.1**			Y	
CNC100	厨杂-垃圾桶 TOOLS-TRASH RECEPTACLE	BY OWNER 客方自备	3	N/A																														
FS1.1	**DISHWASHING ROOM**	**洗碗间**																																
CNC101	储物层架-四层 SHELVING UNIT-4 TIERS	1. Stationary Unit: 363 kg per shelf, 1451 kg per unit. 2. Posts and traverses are made	1	1.22*0.61*1.80																														
CNC102	储物设备-高身储物柜 STORAGE-UPRIGHT WALL CABINET	1. Refer to General Specification, Part-2 Material Session 1.1	2	1.20*0.55*1.80																														
CNC103	风幕机 AIR CURTAIN	1. Velocity10~12m/s, Volume 2800/3400m³/h, Noise＜52db. 2. Withstand ambient temperature	1	1.80*0.19*0.22																								FA	0.1	**0.1**				Y
CNC104	消毒设备-洗拖把池 SANITIZING-MOP SINK	1. Refer to General Specification, Part-2 Material Session 1.1	1	1.00*0.70*0.55											50																			
	龙头-冷热水龙头 FAUCET-H/C WATER FAUCET	1. 8" deck mixing faucet w/ polished chrome plated brass body	1	NA				350	20	120	**120**	20	80	**80**																				
CNC105	消毒设备-灭蝇灯 SANITIZING-INSECT KILLER	1. Working Mothed: Trap 2. With LED light. 3. Coverage: Max. 40M²	1	0.38*0.17*0.20																								2000	0.1	**0.1**			Y	
CNC106	消毒设备-洗碗机传送带 SANITIZING--DISHWASHER CONVEYOR BELT		1	L=2.70M																														
CNC107	消毒设备-洗碗机传送带 SANITIZING--DISHWASHER CONVEYOR BELT		1	L=1.30M																														
CNC108	消毒设备-洗碗机传送带-直角 SANITIZING--DISHWASHER CONVEYOR BELT-RIGHT ANGLE		2	0.75*0.75*0.85																														
CNC110	备用编号 SPARE NUMBER	N/A	-	N/A																														
CNC110	备用编号 SPARE NUMBER	N/A	-	N/A																														
CNC111	消毒设备-洗碗机传送带 SANITIZING--DISHWASHER CONVEYOR BELT		1	L=1.43M																														
CNC112	推车-收纳车-半高 TROLLEY-BUSSING CART-HALF SIZED	1. Refer to General Specification, Part-2 Material Session 1.4	2	0.55*0.79*0.70																														
CNC113	星盆工作台-单星污碟台 WORK COUNTER-SOILED DISH TABLE WITH SINK	1. Refer to General Specification, Part-2 Material Session 1.1	1	(1.85+1.65)* (0.75+0.90)*0.85											50																			

广深澳科技创新走廊小河片区员工食堂

F&B EQUIPMENT M.E.P. SCHEDULE
餐饮设备机电量汇总表

	EQUIPMENT 设备名称	SPEC. 概述	QTY./数量	SIZE 尺寸M	VENTILATION/通风			PLUMBING/管道																				ELECTRICITY/电气						
									COLD WATER			HOT WATER				CHILLED WATER				STEAM					GAS				220V/1P		380V/3P		CONN.	
					TYPE1油烟 M^3/Hr	TYPE2排气 M^3/Hr	MUA补风 M^3/Hr	HEIGHT 接驳高度MM	SIZE 管径MM	CONSUMP. 耗量L/Hr	SUBTOTAL /小计	SIZE 管径MM	CONSUMP. 耗量L/Hr	SUBTOTAL /小计	DRAIN SIZE	SIZE 管径MM	PRESSURE KG/CM²	CONSUMP. 耗量T/Hr	SUBTOTAL /小计	SIZE/管径MM	PRESS./压力 KG/CM2	CONSUMP. 耗量KG/Hr	SUBTOTAL /小计	HEIGHT 接驳高度MM	SIZE 管径MM	POWER 功率KW	SUBTOTAL /小计	HEIGHT 接驳高度	POWER 功率KW	SUBTOTAL /小计	POWER 功率KW	SUBTOTAL /小计	SOCKET 插座	J-BOX 接线
CNC114	龙头-花洒龙头 FAUCET-PRE-RINSE ASSEMBLY	1. 1.07 GPM Jet Spray valve w/ insulated grip handle, stainless steel trigger and trigger lock	2	NA				350	20	120	**240**	20	80	**160**																				
CNC115	消毒设备-洗地龙头 SANITIZING-HOSE REEL	1. Anti-friction plastic rollers. 2. Retractable Hose, 15M long rubber for food contact	1	NA				2000	20	300	**300**	20	200	**200**																				
CNC116	厨杂-垃圾桶 TOOLS-TRASH RECEPTACLE	BY OWNER 客方自备	3	N/A																														
CNC117	消毒设备-洗碗机-隧道式 SANITIZING-DISHWASHER -CONVEYOR TYPE	1. Rack capacity/h (theoretical) 150 racks/h. 2. Rack dimension 500 x 500 mm	1	2.00*0.84*1.90				350	20	180	**180**	20	80	**80**	50													1500			34.0	**34.0**		Y
CNC118	烟罩-集气罩 HOOD-CONDENSATE	1. Refer to General Specification, Part-2 Material Session 1.7	1	2.40*1.00*0.60		4000	1600																											
CNC119	备用编号 SPARE NUMBER	N/A	-	N/A																														
CNC120	备用编号 SPARE NUMBER	N/A	-	N/A																														
CNC121	工作台-洁碟台 WORKTALBE-CLEAN DISH TABLE	1. Refer to General Specification, Part-2 Material Session 1.1	1	1.50*0.75*0.85																														
CNC122	挂墙架-杯框茜架 WALL SHELF-RACK SHELF	1. Refer to General Specification, Part-2 Material Session 1.5	1	1.05*0.45*0.45																														
CNC123	消毒设备-碗筷回收柜 SANITIZING-TABLEWARE RECYCLING CABINET		3	L=1.00M				350																										
合计 TOTAL					36000	5000	16000				4720			2180					0				0				383			24		176		

	广深澳科技创新走廊小河片区员工食堂				F&B EQUIPMENT M.E.P. SCHEDULE																													
					VENTILATION/通风			PLUMBING/管道																					ELECTRICITY/电气						
									COLD WATER			HOT WATER				CHILLED WATER				STEAM					GAS			220V/1P		380V/3P			CONN.	
	EQUIPMENT 设备名称	SPEC. 概述	QTY./数量	SIZE 尺寸M	TYPE1油烟 M^3/Hr	TYPE2排气 M^3/Hr	MUA补风 M^3/Hr	HEIGHT 接驳高度MM	SIZE 管径MM	CONSUMP. 耗量L/Hr	SUBTOTAL //小计	SIZE 管径MM	CONSUMP. 耗量L/Hr	SUBTOTAL //小计	DRAIN SIZE	SIZE 管径MM	PRESSURE KG/CM^2	CONSUMP. 耗量L/Hr	SUBTOTAL //小计	SIZE/管径MM	PRESS./压力 KG/CM^2	CONSUMP. 耗量KG/Hr	SUBTOTAL //小计	HEIGHT 接驳高度MM	SIZE 管径MM	POWER 功率KW	SUBTOTAL //小计	HEIGHT 接驳高度	POWER 功率KW	SUBTOTAL //小计	POWER 功率KW	SUBTOTAL //小计	SOCKET 插座	J-BOX 接线
1	智能打菜机（单识别）	1.显示屏:8寸 IPS全视角,玻璃面板，亮度： 450 cd/m²，分辨率为1280*800。 2.设备最大称重量为60KG，系统称重精度小于等于5g，系统称重分辨率为1g。 3.配套托盘含RFID芯片，芯片直径是33.5mm，读写高度是25cm。 4.称重底座具有防蚊虫钻入和紫外线消毒功能（选配）。 5.称重取餐台显示功能：当前菜品名称，单价、单价营养等信息，以及目前设备剩余重量和目前就餐者身份信息和就餐信息（取餐重量多少，费用多少，余额多少等）。 6.设备物联系统具有无感支付功能，无需人工收银。 7.整机尺寸：560*690*120mm，识别区：410*310*55mm 8.重力感应区：566*360、工作频率： 13.56MHz±7KHz、符合协议：ISO/IEC15693、标签中心读取距离：>5cm（标签直径16mm）、功率：24W 。 9.整机外壳：可选配 ABS框一体成型，钣金或不锈钢材质 10.口水罩支架：不锈钢或钣金喷塑+亚克力 600*630*600；口水罩具有防口水沫飞溅功能和报警灯功能（报警灯和口水罩融为一体，报警颜色为红色）。 11.操作系统： Android 7.1.1已完全 ROOT，CPU： 4核，Corte-A17,1.3G；内存/RAM: DDR32GB/EMMC 4G 12.扬声器： 大功率音腔喇叭 8欧3W 13.支持语言： 多语言 14.联网方式： 有线RJ45/无线WIFI，支持100M有线网口	28	0.56*0.69*0.12																								0.02	**0.56**				**Y**	
2	智能打菜机前端管理系统	1.实现餐段管理、运营时段管理； 2.实现对智能打菜机的菜单计划管理，商家可提前设置售卖菜谱，也可根据现实情况随时切换售卖的菜品信息等； 3.实时获取用户取餐记录，包括餐品名称、重量、价格、取餐时间等信息； 4.可实时显示餐品销售重量、金额等排行，方便商家挖掘用户的用餐习惯； 5.订单查询、统计，支持后台和处理订单退款等功能。	28	N/A																															
3	智能打菜机后端管理系统		1	N/A																															
4	智能称重绑盘机-单识别款	1.CPU：RK3568,四核A17，主频可达2.0GHZ 2.内存/储存内存：DDR32GB/EMMC FLASH 8GB 3.系统：Android 11.1 4.液晶屏：15.6英寸IPS高清屏 5.触摸屏：G+G电容式触摸屏 6.摄像头：抗逆光宽动态摄像头200万像素 7.读卡器：支持IC/ID卡 8.扫码器：双扫码器（分别扫支付码和托盘条码） 9.联网方式：RJ45网口、内置WIFI 10.对外接口：DC5.5电源插头、RJ45网口、USB*6 11.电源电压：DC12V/3A 12.材质：ABS塑料外壳、金属安装底板	2	0.40*0.38*0.20																															
5	集成式出品控制台	1.整机参数：面板材料全平面IP65防护，铝镁合金 2.箱体结构铝合金，高温防静电阳极氧化 3.散热：整机无风扇设计 4.显示屏：17″工规，LED背光，TFT-LCD 5.显示宽高比：5:4 6.亮度：≥400 cd/m2 7.分辨率：SXGA,1920×1024 8.触摸屏：工业级投射式电容触控 9.VESA壁挂安装4-M4铆压螺柱,孔距：100×100mm 10.嵌入式安装：开孔尺寸（L×H）：398×337mm 11.操作系统Windows7、Windows10 64位 12.环境参数：工作温度-20℃-60℃ 13.用于备餐台终端管理、营养价签菜品显示数据下发管理和出品终端出品数据下发管理，采用IP65标准工业级透射式电容触摸屏，正面防泼溅，整机无风扇设计； 14.现场管理智能出品一体机和营养标签电子屏的菜品数据显示； 15.提供排菜模板，可管理常用排菜模版数据，支持按餐别排菜； 16.可提前设置排菜计划，至少可管理未来3天的排菜数据，支持按日期和餐别排菜，便于每日排菜。	1	0.43*0.36*0.06																															
6	标准服务器（含鹏企软件）	产品型号 ThinkStation P348 CPU类型 Intel 酷睿i5 11代 CPU型号 Intel 酷睿i511500 CPU主频 2.7GHz 最高睿频 4.6GHz CPU核心 六核 CPU线程数 十二线程 主板芯片组 Intel B560 内存类型 DDR4 16G 硬盘容量 1TB 标准接口6xUSB 3.0，4xUSB，1xRJ45 (网络接口)，3x音频接口，1x电源端口 HDMI VGA 系统支持：CentOS8Ubuntu 20.04X、WindowsServer20192016win10电源功率300W	1	N/A																															
7	微信、支付宝对接	实现微信、支付宝支付	1	N/A																															

8	特种托盘-单识别	含二维码	500	ABS																														
9	4.5寸小碗00052		500	0.11*0.06																														
10	圆盘		500	9寸																														
11	筷子		500	24cm																														
12	勺子		500																															