

Equipment list proposal for galley expedition yacht

version june 5, 2009. See drawing on www.expeditionyacht.org

001,012, 013,014-worktop 700 mm depth, made from 2 mm stainless steel with stainless steel reinforcing

sections underneath. Seamless worktop or with hairline connection; left, rear and right side 50 mm folded up

002-base cabinet with large waste drawer

003-base cabinet with swing door

004-fronst facia panel

005-refrigerated counter -2/+8°C, with two doors and two drawers GN 1/1, refrigeration unit on right side

006-base cabinet with swing doors (storage for table top fryer)

007-installation compartment (electrical connections)

008-base cabinet with three drawers GN 1/1

009-base cabinet with sliding doors

010-undercounter dishwasher GSC 400 with auto detergent and rinsing aid dosing, lye pump, 8,3 kW

011-base cabinet with large waste drawer

015-four zone induction range, glued into worktop, generator underneath, four zones of 230 mm

diameter; total connected load 2 x 7 kW alternatively 2 x 10 kW, railing on three sides

015.1-two zone induction range, glued into worktop, generator underneath, two zones of 230 mm diameter; total connected load 7 kW alternatively 10 kW, railing on three sides

016-multifunctional pan 400; frying/grilling surface 308 x 509 mm, pan dimensions 308 x 509 x

90 mm - 13 ltrs., 4 kW

017-sink 400 x 400 x 250 mm

018-3/4" mixing tap

020-extraction hood

021-wall mounted cupboard with sliding doors

022-sink 500 x 400 x 300 mm with 3/4" mixing tap or with 1/2" mixing tap with flexible spray for percleaning of plates and pans

023-worktable, base cabinet with sliding doors,

024-wall mounted cupboard with sliding doors

025-upright refrigerator with 700 mm capacity. With regards to the regulations concerning storage of

food I would recommend to use upright refrigerator with to separate compartments and two 1/2-doors,

i.e. for separate storage of meat, fish, milk products etc.

027-stainless steel heigh cupboard, devided into upper and lower compartment, with swing doors, pls.

advise max height.

028-hot air convection steamer GXB 623 for max. six grates/pans GN 2/3, 5,9 or 3,6 kW. - set of 2

029-worktable with small sink in worktop; base cabinet with swing doors

030-wall mounted cupboard with sliding doors

Optional: to be decided