

**REFRIGERATION**

*Size of Common Refrigerator Items:*

		<b>APPROX.</b>		<b>WIDTH</b>	
<b>ITEM</b>	<b>PACKAGE</b>	<b>CAPACITY</b>	<b>HEIGHT</b>	<b>DIA.</b>	<b>LENGTH</b>
Butter	Box	64 lb.	12"	12"	14"
Cheese	Wheel	20-23 lb.	7 1/2"	13 1/2"	
Eggs	Case	45 lb.	13"	12"	26"
Milk	Can	10 gal.	25"	13 1/2"	
Milk	Case	24 1/2 pt.	10 1/2"	13"	13"
Milk	Case	24 1/2 pt.	7"	13"	19"
Margarine	Box	60 lb.	10"	14"	17 1/2"
Meat, portioned	Tray	40 lb.	3"	18"	26"
Cuts	Box	40 lb.	6"	18"	28"
Cuts	Box	50 lb.	10"	10"	28"
Apples	Box	35-40	10 1/2"	11 1/2"	18"
Apples	Carton	40-45 lb.	12"	12 1/2"	20"
Berries	Crate	36 lb.	11"	11"	22"
Cherries, Grapes	Lug	25-30 lb.	6"	13 1/2"	16"
Citrus	Crate	65-80 lb.	12"	12"	26"
Citrus	Carton	40-65 lb.	11"	11 1/2"	17"

*Size and Space Required for Some Frozen Food Items:*

<b>BOXES OR CARTONS</b>		<b>NO. OF UNITS</b>	
			<b>WHICH CAN BE</b>
<b>ITEM</b>	<b>CAPACITY</b>	<b>PACKAGE SIZE</b>	<b>STORED PER CU. FT.</b>
Vegetables	2 1/2 lb.	9-5/8" X 5-3/8" X 2 1/2"	13
French Fries	30 lb.	18" x 11 1/2" X 10-1/8"	0.83
Fish Sticks	6 lb.	10-1/8" X 8-1/8" X 2 3/4"	7
Lobster Tails	5 lb.	15" X 7 1/4" X 3-3/8"	4

Trout	5 lb.	13" X 8 1/4" X 2 3/4"	6
Shrimp	5 lb.	11-5/8" X 6 1/4" X 2 3/4"	8
Chicken Parts	10 lb.	18 1/4" X 10 3/4" X 2 3/4"	3
Ground Beef	50 lb.	20 3/4" X 15 3/4" X 5 1/4"	1
Butter	32 lb.	11" X 11" X 11"	1
Cheese	30 lb.	12" X 12" X 8 1/2"	1.3
Ice Cream Carton	1/2 gal.	7" X 4 3/4" X 3 1/2"	15
Ice Cream Round	2 1/2 gal.	9 1/2" Dia. X 10"	1
Fruit	30 lb.	10" Dia. X 13"	1
Fruit	#10 can	6 1/8" Dia. X 7"	10
Fruit	#5 can	4 1/4" Dia. X 7"	13
Orange Juice	2 1/2 lb.	4 1/8" Dia. X 5 1/2"	19
Concentrated	12 oz.	2 3/4" Dia. X 5"	49
Concentrated	32 oz.	4" Dia. X 5 -5/8"	19

*Recommended Storage Times for Frozen Foods:*

	<b>MAXIMUM STORAGE</b>
<b>FROZEN FOOD</b>	<b>PERIOD AT 0* F</b>
Eggs	6-12 months
Fruit	8-12 months
Vegetables	8-12 months
french-fried potatoes, pan-fried	2-6 months
Meats	
beef	6-12 months
lamb and veal	6-9 months
pork	3-6 months
sausage and ground meat	1-3 months
cooked meat, not covered with gravy or other sauces	1 month

meat sandwiches	1 month
Poultry	
chickens	6-12 months
turkeys	3-6 months
giblets	3 months
cooked poultry meat	1 month
cooked poultry dishes	3-6 months
Precooked Combination Dishes	2-6 months
Baked Goods	
cakes	
pre-baked	4-9 months
batters	3-4 months
Fruit Pies, baked or unbaked	3-4 months
Pie Shells, baked or unbaked	1.5 - 2 months
Cookies	6-12 months
Yeast Breads and Rolls	
Pre-baked	3-9 months
dough	1 - 1.5 months

*Estimating Refrigerated Space Requirements:*

Estimating walk-in refrigeration is to allow 1/2 cubic foot of usable space per meal served. Small walk-ins with only one door and a single aisle can have from 50% to 60% of usable space. Larger walk-ins with multiple aisles and doors can drop to from 35% to 45% usable space.

**REFRIGERATED STORAGE FOR VARIOUS OPERATIONS**



**(Expressed as Total Square Feet)**

**IN PLANT FEEDING**

Meals Per Day	400	800	1200	1600
Sq. Ft. Required	75-120	115-135	140-175	170-210

**SCHOOLS**

Meals Per Day	200	400	500	1000
Sq. Ft. Required	25-35	35-50	50-75	75-100

**CENTRAL HOSPITALS**

No. of Beds	50	100	150-200	400
Sq. Ft. Required	40-50	80-100	200	400

**RESTAURANT NEEDS BY TOTAL CUBIC FEET**

Average 3 Meal/Day	1 to 1 1/2 Usable Cu. Ft. Per Person
Fine Dining - 1 Meal/Day	2 to 5 Usable Cu. Ft. Per Person

(Note usable cu. ft. regarding walk-ins)