

TOMLINSON NEW HEAD OFFICE

Ottawa, Ontario

TITLE:

Foodservice Equipment Specification Document
Main Kitchen, Servery and Juice & Coffee Bar
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Issued for Tender

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PART 1 - GENERAL

1.1 Examining of Site and Documents

- .1 Refer to General Conditions, Specifications and Drawings
- .2 Read and conform to instructions to tenders, supplementary conditions and General Requirements Division, which applies to and forms part of all sections of the work

1.2 Cooperation with other Contractors

- .1 Examining Plans of all related Work
- .2 Coordinating all work prior to and during installation with related trades.
- .3 Attending group site inspections where required and/or requested at no cost to client.
- .4 Reporting any defects in related work or special scheduling requirements for food service equipment installation.
- .5 Implementing of any approved adjustments to the work schedule whenever possible, must not affect the completion date.
- .6 The successful Foodservice Equipment Contractor must follow the coordination efforts of the project representative to ensure orderly and expedient performance and completion of the project as a whole.
- .7 The successful Foodservice Equipment Contractor shall allow within the offer a liaison to coordinate with the Principal Contractor or any other person nominated by the Employer. The liaison shall be responsible for coordinating specifically the inter-related positioning of items of work such as conduits, pipes, ducts, etc to insure the work proceeds smoothly and without undue delay.

1.3 Quality Assurance

- .1 Work of this section must be executed by a contractor with at least five years experience in food service equipment supply and installation. References must be submitted with tender submission to support such experience. Failure to do so may prejudice the Tenderer as being submitted by an inexperienced specialist contractor.
- .2 Work of this section includes assuring that shop and site contracting personnel are compatible and that no costs or delays occur due to disputes.

1.4 Trade Names and Alternatives

- .1 The drawings and specifications name specific manufacturers materials and work to establish the standard and use requirements. This is not to prohibit/ eliminate competitive materials.
- .2 Tender submission is based on supplying all items called for specifically.

- .3 The Contractor may propose alternatives of products, materials, or equipment which are equivalent to those specified.
- .4 Proposed alternatives shall be submitted in the form of a proposal, on which the alternative is completely specified, the reason for substitution is given, the differences between specified and proposed alternative are defined, and the amount by which Tendered Price will be increased or decreased.
- .5 Alternatives proposed by the Contractor shall be equal to or superior to the performance criteria and physical characteristics of the specified product. Contractor shall prove equivalency. Contractor shall verify alternative products will fit surrounding construction.
- .6 Tenderers finding discrepancies, omissions, or having questions about the specifications or other documents, must notify the Construction Manager at once, then written instructions or explanations will be issued to all tenderers.
- .7 If the Consultants are not notified of discrepancies or omissions 7 days or more before tender close date, the Consultant will decide on the materials or work to be supplied.

1.5 Dimensions

- .1 It shall be understood that wall thicknesses shown on the drawings are nominal only. In each case the Foodservice Equipment Contractor shall check actual site dimensions and limiting conditions in areas affecting his work and shall make necessary allowances on his shop drawings any noted site discrepancies. It shall be his responsibility to detect and report to the Consultant all noted discrepancies and/or limitations between issued drawings, specifications, mechanical and electrical rough-in requirements and actual site conditions.
- .2 In a case where dimensions are not available, and before equipment fabrication commences, the dimensions required shall be agreed upon in writing between the various contractors concerned and the Consultant.
- .3 Under no circumstances shall the Foodservice Equipment Contractor proceed with the performance of any work which is an uncertainty regarding dimensions, services, and site conditions, or for any other reason(s) whatsoever.
- .4 The Foodservice Equipment Contractor shall check and verify all dimensions shown on the drawings before commencing work. He will be held responsible for errors resulting from his failure to comply with this requirement.

1.6 Shop Drawings

- .1 All items of equipment to be manufactured under this section must be completely illustrated by shop drawings, or catalogue sheets and detailed description. All illustrations must be amended to conform to specifications. Attaching a submittal sheet marked "As Specified" is not acceptable.
- .2 Unless otherwise directed, prepare all services and shop drawings which show connections and construction. Minimum scale 1: 25 with details and sections in larger scale for clarification.

- .3 Include all dimensions, materials, components, joint details, assembly methods, finishes, mechanical and electrical characteristics.
- .4 Provide fully dimensioned mechanical and electrical services drawings which show final connection points which are clearly and acceptably identified. Provide dimensioned backing drawings for reinforcement required in walls. Identify all special requirements to assure a practical installation in co-ordination with the work under all relevant sections.
- .5 All parts and assembly of each item must support loads without deflection detrimental to function, appearance, or safety.
- .6 Explain in writing any variations from requirements (drawn or specified) shown on shop drawings.
- .7 Ensure all shop drawings have been checked and signed by a qualified Officer of the Company.
- .8 Clearly identify conditions which limit or adversely affect the intent of design and provide proposed adjustments.
- .9 Review applied to general design only. Errors in dimensions, quantity, or interference will not in any way relieve the Contractor from responsibility to complete the work within the design intent.
- .10 Carefully examine the drawing and specifications in all sections for information affecting work under this section. Promptly notify the Consultant of any conditions which will adversely affect the proper completion of the work.

1.7 Demonstration

- .1 A competent representative must be available on a mutually agreeable date to demonstrate proper function, operation and maintenance of all equipment. The demonstrating representative will be on-site the first day of service.

1.8 Operations and Maintenance

- .1 Provide five (5) bound and labeled manuals incorporating operating and maintenance instructions for all custom fabricated and purchased equipment. Every item must be numbered to agree with drawings, arranged in numerical sequence, and identified with detailed shop drawing, catalogue data, model, serial number and Warranty Contact information.
- .2 A draft copy of the Manual shall be submitted for consultant review prior to commissioning of equipment.

1.9 Warranty

- .1 Warranty on all work begins on the date the installation is accepted and will normally coincide with Base Building Substantial Completion. Any delay in construction etc., that extends the time between installation and acceptance must be covered by co-ordination between contractor, representative and manufacturer. All parties must be informed of the

date the Warranty begins.

- .2 Furnish a written Warranty for all new purchased and fabricated equipment, which covers repairs of any defects which may develop within a period of one (1) year from the date of acceptance. Replace any equipment that cannot be repaired. All work and materials for repair or replacement will be provided at no extra cost.
- .3 Furnish a written Warranty for all compressors which covers repairs of any defects which may develop within a period of five (5) years from the date of acceptance. Replace any compressors that cannot be repaired. All work and materials for repairs or replacements shall be provided at no extra cost.

1.10 Work Included

- .1 Furnish all labour and materials, tools, plant and services for the supply and installation of all the work of this section.
- .2 Supply and delivery to the site of ISO or other approved and equivalent standards all inserts, anchors, bolts, sleeves, ferrules and similar items for attaching to or building into masonry, concrete and other work for the proper anchorage and fixing of the equipment installed under this section. This includes necessary templates, instructions, directions and/or assistance in the location and installation of all such items by other sections.
- .3 Supply all motors complete with starters and disconnect switches; receptacles complete with outlet boxes and stainless steel cover plates, fuse boxes or circuit breaker panels where specified for individual items.
- .4 Supply and install adequate low water cut-off protection for all equipment that would be damaged by a low water condition.
- .5 Supply loose, all faucets with replaceable seats and low flow 1.8 gpm aerators, and all drain fittings with suitable crumb cup and tailpiece.
- .6 Supply of any pressure reducing and/ or regulating devices on water, steam, and gas or air services required for equipment supplied under the work of this section.
- .7 Supply and install chrome plated brass blowdown extensions on all units equipped with safety valves (directed to the back of units). Extension to end within 25mm above nearest hub drain at the back of units.
- .8 Suitably recess or otherwise protect all controls, valves and switches on items of equipment where they protrude.
- .9 Supply all hardware normally part of the equipment.
- .10 Apply rubber button feet or other approved protective devices on all items positioned on counters to protect finishes.
- .11 Supply finishes described for the items of equipment of this section.
- .12 Caulk and seal equipment to walls, base pads, curbs and adjacent equipment where required.

- .13 Deliver, unpack, and locate all equipment ready for connection of services by related divisions. Where no service connections are required, locate the equipment correctly. All equipment to be installed and leveled and to be true, plumb and square.
- .14 Test, clean, and adjust all equipment and apparatus installed under this section. Refinish and repair any painted and finished surfaces damaged during erection and installation.
- .15 Conform to all laws, bylaws and requirements of authorities having jurisdiction, including but not limited to balloon test for fire suppression systems.
- .16 Ensure all electrical equipment is accompanied by label or certification of approval by governing Standards Association, Hydro Electrical Power Commissions or local authorities.
- .17 Ensure steam pressure equipment is accompanied by a "Certificate of Boiler" to satisfy authorities having jurisdiction and local authorities.
- .18 Ensure gas equipment is accompanied by label or certification of approval by governing Gas Association or Local Authority as necessary for approval.
- .19 Ensure equipment design complies with National Sanitation Foundation and Provincial or Local Municipal Health Department requirements. In cases where contradiction occurs between specifications, local codes, and Federal requirements, the most stringent shall apply.
- .20 Obtain permits or special inspections, as required.
- .21 Identify equipment with metal or lamacoid plates or labels permanently secured which include, where applicable: Manufacturer's name or recognized trademark; Complete model identification including serial number; Recognized listing/ approvals identification; Electrical and Mechanical characteristics; Warranty Contact Information.
- .22 Installation and hanging of exhaust hoods supplied under this section ready for connection of ductwork by others.
- .23 Provide filler strips from equipment to base building walls and ceilings of similar composition to adjacent equipment to fill gaps greater than 4mm. This shall include but not necessarily be limited to filler strips, enclosure panels for exhaust hoods

1.11 Related Work by Electrical Contractor

- .1 Final electrical connection of food service equipment including necessary electrical cable and conduit required for the proper installation and operation of the food service equipment.
- .2 Wiring from the source of power through disconnect switches, starter and the like to the equipment. All disconnect switches, starters, etc., required by local codes shall be supplied by electrical contractors.
- .3 Interwiring of Fire Protection Systems, fire alarm systems and cooking equipment shut-down devices. This shall include supplying and installing all necessary cooking equipment shut-down devices for electrical equipment located beneath exhaust hoods.
 - .1 Provision of maximum 20 amp, dedicated branch circuit, labeled at main circuit distribution panel as "Kitchen Wet Chemical Fire Suppression Controls"

- .4 Provide all necessary conduit/ PVC sleeving for the proper running of services from remote and/ or outdoor condensers to evaporator coils as indicated on drawings. Interconnection to be completed by Kitchen Equipment Contractor.
- .5 Provide wall switch and wiring to exhaust hood light and hood perimeter capture motor junction boxes on exhaust hood tops. Location as per Electrical Engineer.
- .6 Interwiring of Control Logic between dishwasher, booster heater and dishwasher exhaust fan including inter-connection between dishwasher contact and exhaust fan where specified. Electrical contractor to provide relay/ contactor and timer at fan.
- .7 Provide conduit for control wiring between the kitchen exhaust hood control panel and the exhaust fan. Also provide conduit and the required line voltage from the kitchen exhaust controller/ VFD, and the rooftop exhaust fan. Provide minimum 25mm diameter conduit to each hood exhaust controller/ VFD and the control panel in the kitchen.

1.12 Related Work by Ventilation Contractor

- .1 Final Connection of exhaust hood duct collars. Hoods to be hung by Foodservice Equipment contractor shall include a 25mm perimeter flange to allow Ventilation Contractor to weld duct work to collar.
- .2 Installation and connection of all exhaust hoods to duct systems required for ventilation and exhausting. This shall include all final connections of duct to the exhaust hood duct collars.

1.13 Related Work by Plumbing Contractor

- .1 Final connection of all food service equipment for water, gas and drains required for the completed operation of the Foodservice Equipment. The installation includes a shut-off valve on each water and gas supply, cleanouts, line strainer, shock absorbers, pressure reducing valves, check valves and back-flow preventers as required for the proper operation of Food Service Equipment. This Food service Equipment Contractor (FEC) shall supply gas shut-off valve for exhaust hood fire suppression system for installation by the mechanical contractor.
- .2 Installation of in-line filters and back flow preventers in coordination with Coffee Equipment and Beverage Equipment provided by other suppliers
- .3 Provide hub drains/ open drains, and/or floor sinks in accessible areas to allow foodservice equipment contractor to run drain lines from equipment to local drains.
- .4 Confirmation of required gas pressure for the proper operation of gas fired equipment with Kitchen Equipment Contractor. Supply and install of regulators and pressure reducing valves as required for proper operation including flexible supply hoses and couplings as required for the equipment by Plumbing Contractor.

1.14 Related Work by General Contractor

- .1 Site Coordination as specified within the Contract Documents including scheduling and coordination of the Foodservice Equipment Contractor.

- .2 Provide and coordinate plywood backing in walls as indicated on the dimensioned Foodservice Equipment Contractor's plans.
- .3 Provide access to necessary site equipment, including but not limited to elevators and lifts, to allow the Foodservice Equipment Contractor reasonable schedules to locate and connect the equipment within the Facility.
- .4 Coordinate with the kitchen equipment contractor and their shop drawing submissions, to ensure doorways and opening heights are suitable to receive large foodservice and laundry equipment into the building and final installation positions as indicated on drawings.
- .5 Ensure reasonable care is taken within the facility to protect foodservice equipment while it is being stored.
- .6 Coordinate the scheduling of Electrical, Ventilation, and plumbing Contractors to allow for the final connection of equipment as outlined above in Sections 1.11, 1.12, and 1.13.

1.15 General Definitions

1. Accessible: Capable of being exposed for cleaning and inspection with the use of simple tools such as a screwdriver, pliers, or open-ended wrench.
 - .1 Readily Accessible: Exposed or capable of being exposed for cleaning without the use of tools.
2. Cleaning: The physical removal of residues of foods, ingredients or other soiling materials.
 - .1 Easily Cleanable: Readily accessible, and of such material and finishes and so fabricated that cleaning can be accomplished by normal kitchen methods
3. Closed: Having an opening of not more than 0.79mm in width.
4. Corrosion Resistant: Capable of maintaining original surface characteristics under such prolonged influence of the use environment, including the expected food contact and the normal use of cleaning compounds and sanitizing (bactericidal) solutions.
5. Food: Any raw, partially cooked, cooked, or processed edible substance, beverage, or ingredient used or intended for use in whole, or in part, for human consumption.
6. Foodservice Equipment Contractor: Contractor responsible for supply, fabrication, delivery, off-loading, uncrating, setting-in-place, testing, and commissioning all foodservice equipment. Also referred to as FEC, Kitchen Equipment Contractor, and KEC
7. Removable: Capable of being detached from the main unit with the use of simple tools such as a screwdriver, pliers, or open-ended wrench.
 - .1 Readily (or easily removable): Capable of being detached from the main unit without the use of tools.
8. Sanitizing: The effective bactericidal treatment of clean surfaces of equipment and utensils by a process, which is proven effective and leaves no toxic residue.
9. Sealed: Having no openings that will permit the entry of dirt or liquid seepage.

10. Smooth: A surface free from pits and cracks having a cleanability equal to the following:
Food contact surfaces, No. 4 (180 grit) finish to sst.
Non-food contact surfaces, commercial grade, hot rolled steel, free of visible scale.
11. Toxic: Having an adverse physiological effect on humans.
12. Zones (Contact Surfaces)
 - .1 Food Zone: Those surfaces of the equipment with which the food normally comes into contact, and those surfaces with which the food is likely, in the course of normal operations, to come into contact with food
 - .2 Splash Zone: Those surfaces which are subject to routine splash, spillage, or other soil during normal use.
 - .3 Non-food Zone: All exposed surfaces other than food and splash contact surfaces.

PART 2 - PRODUCTS

2.1 Services

- .1 Refer to the drawings and specifications for the nature and location of waste, gas, electrical and other services which will be provided for the operation of the equipment for this section.
- .2 Hot water shall be supplied at a temperature of 55° C (135° F) from the building system.
- .3 The electricity supply system shall be three-phase, 4 wire, 60Hz alternating current with grounded neutral at nominal voltage of 208 volts.
 - .1 The voltage may, however, vary within a range of 95% to 105% of the nominal and all equipment installed shall be suited for rated operation at any voltage within this range.
- .4 Verify the service locations and assure that the equipment provided under this contract has mechanical and electrical connection locations within reasonable limits.

2.2 Materials and Construction Methods

- .1 Stainless Steel is designated throughout this specification by the abbreviation sst, analysis 18-8, type 304 No. 4 finish, 180 grit, free from pits and imperfections. All sst. Shall be austenitic stainless steel of ASTM 304L, or 304 quality material.
- .2 Galvanized iron shall be copper bearing sheet, hot dipped and finished with one (1) coat of primer and one (1) coat of grey hammerloid airdry enamel.
- .3 Gauges of materials specified refer to U.S. standard gauge for sheets and stub gauge for tubing. All tubing shall be 1.6 wall, unless otherwise specified.
- .4 Adhere to methods of construction, reinforcement, anchorage, finish, jointing, components and the like shown on approved shop drawings. Finished equipment shall be absolutely rigid with the requirements of the details and specifications being a minimum.
- .5 All fastenings and fittings such as bolts, wood and metal screws, lock washers, nuts, cotter pins and mounting brackets shall be sst. with polished heads where exposed. Wherever possible, conceal fastenings, but where necessary at exposed or inaccessible surfaces, use truss or countersunk flat heads.
- .6 Workmanship shall be the best grade of modern shop and field practice known to recognized manufacturers specializing in this work.
- .7 Welding shall be performed by competent personnel using the electrical, seamless heliarc method with filler rods of such a composition so as to leave a completed and ductile butt weld of the same composition as the original metal. Workmanship shall

- be free from pits, cracks, discoloration and other mechanical imperfections and shall be ground smooth and polished to match original finish and be invisible.
- .8 All straight lengths shall be one (1) piece with all seams welded, field joints to be welded and finished as per paragraph 2.2.7 above.
- .9 Edges are as shown on drawings.
- .10 Backsplashes as shown on drawings.
- .11 Legs and Braces
All of 38mm outside diameter tube.
Leg spacing maximum 1525 mm apart. 760 mm front to back.
Braces continuous fillet weld to legs, polished with minimum reduction in volume.
Cross brace legs in pairs and longitudinal brace at front center or back to suite requirements. All set at 250mm above floor.
Legs continuously welded to sst. saddles of inverted 'U' shaped 100mm W x 19mm deep. Flanges angled back or rounded each end.
Leg sets bolted to equipment using saddles or continuously welded sst. sockets. Seal joint of saddles to equipment with specified sealant.
Feet as specified secured to floor on equipment with connected services using sst. dowels set and sealed with acid proof grout.
Feet to be of non-rusting material.
Kickplates to be of 1.6 sst. and secured to equipment, easily removed. Sealed at floor.
- .12 Shelves
All of 1.6 sst. construction.
Boxed edge four (4) sides, solid.
Boxed edge four (4) sides, perforated. Perforations 13mm diameter holes on 25mm centers.
Boxed edge three (3) sides up and fold back. Solid or perforated.
Slotted, half rolled front and back edges, flat ends. Open slots die stamped down, running front to back, 16mm wide on 50mm centers.
Wire, main frame 9.5mm diameter rod, lateral wires 5mm diameter on 25mm centers heavy duty chrome plated after welding.
Removable sections maximum 610mm long.
Wall, table, or counter mount shelf supports to be sst. tube.
- .13 Angle Slides
All of 1.6 sst. minimum, construction.
Slides of 50mm x 50mm section, length to suit. Leading corners rounded. Fully welded to supports on vertical edge.
Supports of 38mm sst. bar, located in units on keyhole slot and sst. plug.
Back stops must be provided to limit travel of pans.
Ensure that pans or trays will not turn and fall between universal slides.

- .14 Drawers
Average size 510 x 510 x 125, 150 or 200 deep.
Double pan front 1.2 sst. all welded and sound deadened, with integral pull.
Carrier frame, 1.6 sst. channel sides and back weld to front.
Sheaves are 4 x 30mm O.D. nylon type roller bearing.
Safety catches of sst. to prevent assembly separating.
Housing of all 1.2 sst., open top, solid back sides and bottom.
Corners weld and polished. Front opening with box edges.
Stainless steel liners to be removable with drawer fully extended.
Locks and pulls as specified
- .15 Work Tables
Top of 1.6 sst. cut out for sink bowls, etc., reinforced as required with 2.0 sst. channels.
Work tables with sinks have bowls and boxed edge unless specified otherwise.
Reinforcing channels or saddles not to be exposed below edges.
Legs and shelves as specified.
- .16 Sink Bowls and Drain Troughs
All of 1.8 sst. polished inside and outside, weld integral with tops.
Round corners of 19mm rad. in all vertical and horizontal corners, all welded - no solder.
Bottoms drawn, not creased to drain hole.
Drain hole at lowest point to suit type of waste specified for item.
Sound deadening compound on underside of basins.
Sinks to have 1.2 sst. cladding on all sides.
Faucets as specified to be pre-fitted, shipped loose.
- .17 Cupboards
All of 1.2 sst., one piece or continuous weld.
End gables boxed vertically.
Fixed bottom shelf.
Adjustable intermediate shelf.
Wall mounted to be 380mm deep x 914mm high located 455mm above counter or table, or to dimensions indicated.
Enclosed units have shelves of lengths removable through one door opening.
- .18 Sliding and Hinged Doors
Construct of 1.2 sst. double pan 19mm thick filled with fiberglass to act as sound deadening compound. Not to exceed 914mm long.
Sliding doors self closing on sst. track. Adjustable hangers with nylon tired sst. roller bearing sheaves.
Bottom guides sst., easily moved from removing doors without use of tools.
Recessed or integral sst. pulls.
Hinged doors hung on continuous sst. piano hinge.
Bumper buttons and H.D. catches as specified.

- .19 Wall Paneling
To be 1.0 sst, patterned as shown and specified
Affix to surfaces using concealed fasteners or adhesive.
Provide corner guards for sections returning 90 degrees.
Foodservice Equipment Contractor responsible for sealing of paneling to top of finished floor or floor covering.
- .20 Enclosure and Trim Panels
To be of same gauge, composition and colour as adjoining equipment unless specified otherwise.
Grain direction of panels to match adjoining equipment.
Foodservice Equipment Contractor to install Panels in concealed and secure manner, seal where required.
- .21 Sneezeguards
Constructed as per drawings.
All glass to be 9.5mm, hardened/ tempered glass resistant to heat, cold, humidity.
Glass sections to be removable for cleaning.
Lights (as required) to be enclosed, vapour proof as shown.
Heat lights/ strips (as required) to be installed with minimum 25mm clearance from top shelf, or as per manufacturer.
Heat lights/strips are to be installed to provide suitable overhead heating to the appliances below, coordinated by the KEC to ensure proper coverage.
Enclosures to be sst/ steel/ metal as shown, painted/ finished as indicated.
Services required through uprights/ concealed conduit as indicated to switches and junction boxes for final connection.
- .22 Kickplates
All of 1.6 sst. or as indicated.
Kickplates to be coved, installed after final connection of all required services.
Kickplates to be removable
Kickplates to be attached to legs.
- .23 Casters
Casters to be heavy-duty plate mounted, 100, 125, 152 mm swivel or fixed as indicated, non-marking
Provide matching, locking casters where indicated.
Provide wash-safe casters where indicated.
Low-profile casters for undercounter equipment as indicated.
- .24 Hardware
.1 All hardware must be highly polished chrome plated, heavy duty.
.2 Handles integral with structure are of 1.6 sst. 130mm long rounded as detailed.
.3 Catches must be concealed self-aligning floating magnet, or friction type, solid brass with satin nickel finish, rustproof steel balls and springs with set screws for adjustable tension. Magnet holding power of 35lb.(16kg) minimum.

- .25 Refrigerated Door Hardware
- .1 Positive latch heavy-duty edge mount type zinc die cast with adjustable striker. Hinges adjustable with position stop and snap on cover.
 - .2 Supply and install tamper proof cylinder locks for all custom made and standard refrigeration.
- .29 General Hardware
- .1 Five disc tumbler cylinder locks type with non-ferrous satin chromium barrel and case and rust proof steel bolt. All locks shall be common keyed.
 - .2 Pilaster strips, sst. 19mm wide, slots for 13mm adjustment.
 - .3 All control valves and faucets, pipe fittings, waste and tail pieces, etc., must be brass chrome plated bright finish, new, best quality and comply with applicable codes.
 - .4 Valve handles must be of non-conductive materials.
 - .5 Faucets, inlet size 19mm IPS.
Deck Mount, Inlet centers 102mm, Spout 152mm
Deck Mount, Inlet centers 203mm, Spout 203mm, 279mm or Gooseneck.
Wall Mount, Inlet centers 203mm, Spout 203mm or 279mm.
 - .6 Pre rinse units, Inlet centers 203mm with all attachments including wall brackets for splash mount units.
 - .7 Wastes, 38mm or 51mm IPS.
Center type, with removable basket strainers and tailpiece.
Lever type with one piece connected overflow assembly, 'snap-in' strainer and tailpiece.
Corner type, with sst. overflow, removable strainer and tailpiece.
Dishwashing sinks and food preparation sinks shall not have concealed overflows as per the National Building Code – Plumbing Code.
- .30 Fire Suppression System
- As specified.

PART 3 - EXECUTION

3.1 Installation

- .1 Install all equipment plumb with cabinets and counters level to 02%.
- .2 Equipment to be fabricated in sizes to fit through existing building openings.
- .3 Level base cabinets by adjusting leveling shims or bullet/ flanged feet to height shown on drawings.
- .4 Scribe and fit stainless steel filler strips to irregularities of adjacent surfaces, maximum gap opening 0.5mm.
- .5 Secure equipment to floor and wall construction using fasteners as specified.
- .6 Fasten shelves as indicated using toggle bolts.
- .7 Fastening and sealing: where stationary or fixed and matching items butt against one another, join with concealed stainless steel fasteners. Seal joints. Where joints cannot be sealed with single pass, use stainless steel filler strip in conjunction with sealant. Where items are against or through walls or partitions, seal resultant joint.
- .8 After installation, fit and adjust operating hardware.
- .9 Manufacturer to demonstrate equipment capabilities, operation, safety and minor user maintenance.

PART 4 – ITEMIZED SPECIFICATION

Item No.: 01	JUICE BAR MILLWORK COUNTER W/ SINK – BY ARCHITECTURAL
Quantity	1
Note:	Architectural Millwork Contractor shall provide millwork counter complete with sink unit. Millwork Contractor shall coordinate grommets in countertop for passage of equipment electrical, plumbing services and coordinate with KEC supplied equipment. Provide filler strips in base cabinet where required to fill in any appearing gaps.
Item No.: 02	BLENDER, BEVERAGE
Quantity	2
Manufacturer:	Waring Commercial
Model:	MX1500XTP
Description:	Hi-power heavy duty bar blender with heavy duty 3.5 HP motor, one-piece removable jar pad, easy to clean electronic membrane keypad with LCD screen, adjustable speed controls, dual pulse functions, complete with polycarbonate sound enclosure
Item No.: 03	ICE MAKER/ DISPENSER
Quantity	1
Manufacturer:	Hoshizaki America
Model:	DCM-270BAH
Dimensions:	Air-cooled countertop ice and water dispenser with, 282 lb. daily production capacity of cublet ice. Unit shall have separate ice and water chutes and shall include antimicrobial product protection and H-Guard for sanitation purposes. Dispenser shall have automatic bin level control to start and stop ice machine.
Provide:	Provide unit with suitable water filter as recommended by manufacturer.
Item No.: 04A	UNDERCOUNTER REFRIGERATOR
Quantity	2
Manufacturer:	Perlick
Model:	HB24RS w/ Glass Door
Description:	All sst single glass door undercounter refrigerator with 0.16HP compressor. Unit shall maintain temperature between .5°C – 3.3°C. Unit shall have interior lighting and two (2) heavy duty PVC coated adjustable interior shelves. Provide one (1) unit with right hinged door and one (1) unit with left hinged door as shown.
Item No.: 04B	UNDERCOUNTER REFRIGERATOR
Quantity	1
Manufacturer:	Perlick
Model:	HB24RS
Description:	All sst single door undercounter refrigerator with 0.16HP compressor. Unit shall maintain temperature between .5°C – 3.3°C. Unit shall have interior lighting and two (2) heavy duty PVC coated adjustable interior shelves. Door shall be left hinged as shown.

Item No.: 05	CITRUS JUICER – BY OPERATOR
Quantity	1
Manufacturer:	Zumex
Model:	Speed Pro Self Service
Item No.: 06	UNDERCOUNTER FREEZER
Quantity	2
Manufacturer:	Perlick
Model:	HB24FS
Description:	All sst single door undercounter freezer with 0.16HP compressor. Unit shall maintain temperature between -23.3°C – -12.2°C. Unit shall have interior lighting and two (2) heavy duty PVC coated adjustable interior shelves
Item No.: 07	SUPER AUTO ESPRESSO MACHINE – BY OPERATOR
Quantity	2
Manufacture:	Rex Royal
Model:	SCS Compact
Item No.: 08	COFFEE BAR MILLWORK COUNTER W/ SINK – BY ARCHITECTURAL
Quantity	1
Note:	Architectural Millwork Contractor shall provide millwork counter complete with sink unit and openings in countertop for waste chutes as shown and to provide two (2) funnel type removable waste chute inserts with magnets to avoid cutlery disposal. Millwork Contractor shall coordinate grommets in countertop for passage of equipment electrical, plumbing services and coordinate with KEC supplied equipment. Provide filler strips in base cabinet where required to fill in any appearing gaps.
Item No.: 09	WASTE BIN – BY OPERATOR
Quantity	3
Manufacturer:	Busch Systems
Model:	Waste Watcher XL 32 Gallon
Item No.: 10	OVERHEAD CUPBOARDS – BY ARCHITECTURAL
Quantity	1
Item No.: 11	STAFF MICROWAVE STATION w/ HANDSINK AND FULL HEIGHT CABINET – BY ARCHITECTURAL
Note:	Architectural Millwork Contractor to coordinate microwave installation as shown.
Item No.: 12	SPARE NUMBER

Item No.:	13	OVEN, MICROWAVE (STACKED)
Quantity	3	
Manufacturer:	ACP, Inc.	
Model:	RMS10TS	
Description:	Unit shall have an output power of 1000 watts, stainless steel front and see through oven door. 10 programmable memory pads, braille touch pads, 20-memory capability, 5 power levels, 3-stage cooking. Unit shall be NSF listed.	
Item No.:	14	DOMESTIC REFRIGERATOR
Quantity	1	
Manufacturer:	Whirlpool	
Model:	WRS586FIEM	
Description:	Domestic type built-in refrigerator/ freezer side by side 26 cu. ft.. Front shall be stainless steel, with fridge portion hinged on right side and freezer portion hinged on left side. Unit shall include ice and water dispense system. Unit shall have halogen interior lighting, spill-proof shelves, storage drawers and adjustable shelves.	
Item No.:	14A	DOMESTIC REFRIGERATOR (NOT SHOWN ON DRAWINGS)
Quantity	Three (3) units - provide one (1) unit on each of the 2 nd , 3 rd and 4 th floor kitchenettes	
Manufacturer:	Whirlpool	
Model:	WRF535SMBM	
Description:	Domestic type built-in refrigerator/ freezer french door with freezer located at the bottom, 25 cu. ft.. Front shall be stainless steel. Unit shall have halogen interior lighting, one (1) fixed full width shelf and four (4) adjustable width shelves, all spill-proof and storage drawers. Provide refrigerator with door bins and freezer with slide-out baskets.	
Item No.:	15	UNDERCOUNTER DISHWASHER (DOMESTIC)
Quantity	One (1) unit - one unit shall be provided in the Coffee/Juice bar located on the ground floor as shown Three (3) units – provide one (1) unit on each of the 2 nd , 3 rd and 4 th floor kitchenettes (Not shown on drawings).	
Manufacturer:	Whirlpool	
Model:	WDT920SADM	
Description:	Undercounter dishwasher, sst finish complete with controls, one upper adjustable cup rack, one lower rack and silverware basket. Unit shall include sensor cycle, spray arm and silverware spray. Provide unit complete with drain hose, cord and plug.	
Item No.:	16	CART, BUSSING
Quantity	2	
Manufacturer:	Caddy Corporation / Custom Sst	
Model:	T-209	
Dimensions:	Approx. 838mm W x 533mm D x 883mm H	
Description:	Unit to be constructed of 16 ga. stainless steel with three open sided shelves. Shelf corners shall be shaped to fit contour of tubular frame, and	

continuously welded to each leg. Cart shall have four (4) 102mm diameter heavy duty swivel casters. Unit shall include the following:

- two (2) 381 x 508 x 127mm plastic dish boxes,
- one (1) 254 x 457 cutlery pan,
- one (1) 508 x 508 x 38mm sst glass rack tray,
- one (1) removable sst refuse container.

Item No.: 17 HOT STATION COUNTER
Quantity 1
Manufacturer: Custom Sst
Dimensions: Approx. 3069mm L x 862mm W x 914mm H
Description: 16 gauge sst counter with applied millwork panels.
Top: Top to be 51mm stone type with integral 152mm backsplash along walls as indicated on drawings. KEC shall supply and install countertop material. KEC to design support of top with sst cabinet substrate and cabinet base as recommended by manufacturer. Coordinate cut-out for drop-in soup wells item no. 16 as shown.
Base Cabinet: Base cabinet shall be 16 gauge stainless steel framework construction. Exterior sst. panels shall accommodate laminate as indicated on drawings. Provide open base cabinet complete with adjustable midshelf and lower shelf on servery side and a bank of four drawers on kitchenette side as shown on drawings. Provide middle cabinet at soup section with double doors and pulls on servery side complete with skirting within the cabinet to accommodate drop-in soup wells controls. Provide 152mm sst adjustable legs and removable sst kickplate around base of cabinet. KEC to verify dimensions and clearances on site.
Note: Interior designer to select millwork finishing and countertop material. Millwork finishes and countertop shall be supplied and installed by the KEC.

Item No.: 18 DROP-IN, HOT WELLS
Quantity 2
Manufacture: Wells
Model: SS-10ULTD
Description: Standard stainless steel drop-in soup wells, thermostatically controlled, with a control box mounted within the counter below. Unit shall be suitable for wet or dry operation. Drain wells into common hub drain. Provide two (2) 11-quart inset with hinged lid for each soup well. Coordinate location and installation of drop-in unit and controls with millwork counter item 17.
Provide: Provide each unit with drain shut-off valve.

Item No.: 19 SPARE NUMBER

Item No.: 20 SPARE NUMBER

Item No.:	21	"MEAL OF THE DAY" DISPLAY COUNTER
Quantity	1	
Manufacture:	Custom Sst	
Dimensions:	Approx. 3,248mm W x 914mm D x 914mm H	
Description:	16 gauge sst counter with applied millwork panels.	
Top:	Top to be 51mm stone type as as indicated on drawings. KEC to design support of top with sst cabinet substrate and cabinet base as recommended by manufacturer.	
Base Cabinet:	Base cabinet shall be 16 gauge stainless steel framework construction. Exterior sst. panels shall accommodate laminate finishes as indicated on drawings. KEC shall supply and install countertop material. One side, provide plate storage measuring 1,524mm L x 305mm D x 305mm H complete with a full length removable grille located between the induction warmers item no. 22 and plate storage as shown to ensure units adequate ventilation. On other side provide cabinet doors complete with concealed pulls and hinges. Provide 203mm deep sst skirting inside the cabinet to accommodate induction warmers item no.22 controls. Provide 152mm sst adjustable legs and removable sst kickplate around base of cabinet. KEC to verify dimensions and clearances on site.	
Note:	Interior designer to select millwork finishing and countertop material. Millwork finishes and countertop shall be supplied and installed by the KEC.	
Item No.:	22	BUFFET/ CAFETERIA, HOT/COLD COMBO
Quantity	4	
Manufacture:	Cooktek	
Model:	MB062-U	
Description:	Undermount induction warmer with aluminum housing and polycarbonate top. Unit shall have auto shut-off feature, pan-maximizer feature, and setting lock feature. Unit mounts to underside of countertop substrate on provided fixed mounting brackets.	
Provide:	Provide eight (8) induction warmer mounting brackets to be installed in counters item no. 21. Warmers shall be accessible thru the base cabinet of counter no. 21 for installation with suitable access for ventilation and servicing units.	
Control Panel:	Provide each induction warmer with own remote control panel box fixed to the skirting located within the counter base of item no. 21 as shown on drawings. Controls shall be provided with suitable length integral cord and plug.	
Note:	Unit compatible with 19mm to 38mm thick stone countertop as selected by the interior designer. Corian is not an acceptable material.	
Provide:	Two (2) CookTek Magneeto trivets with each unit (eight (8) in total).	
Item No.:	23	CHAFFING DISHES
Quantity	4	
Manufacturer:	Spring / Vollrath or Equal	
Model:	2372-6/36	
Description:	Induction compatible countertop round heated 4 qt. chafer dish units to be all sst. construction complete with hinged lid and suitable for operation with the induction wamer units Item 22. Provide unit with hinged lid and inserts.	
Provide:	Provide each chafer unit c/w two (2) sets of white porcelain inserts. Provide each chafer unit c/w two (2) sets of sst inserts.	

Item No.:	24	DISPLAY CASE, REFRIGERATED
Quantity	1	
Manufacturer:	True Food Service	
Model:	GDM-47-LD	
Description:	Two glass door merchandiser with self-contained over-sized factory balanced 1/2HP compressor shall maintain temperature of .5°C to 3.3°C. Doors to be shelf closing with positive seal. Each door to be fitted with a 305mm (12") long handle. Entire cabinet shall contain foamed-in-place insulation. Interior cabinet shall have NSF approved aluminum liner. Unit shall have eight (8) adjustable, heavy duty PVC coated wire shelves, four (4) chrome plated shelf clips included per shelf, LED interior lighting. Unit exterior and top sign strip shall be black.	
Item No.:	25	SPARE NUMBER
Item No.:	26	DISPLAY CASE, REFRIGERATED
Quantity	1	
Manufacture:	True Food Service	
Model:	GDM-23-LD	
Description:	Single glass door merchandiser with self-contained over-sized factory balanced 1/3HP compressor shall maintain temperature of .5°C to 3.3°C. Doors to be shelf closing with positive seal. Door shall be left hinged as shown. Entire cabinet shall contain foamed-in-place insulation. Interior cabinet shall have NSF approved aluminum liner. Unit shall have four (4) adjustable, heavy duty PVC coated wire shelves, four (4) chrome plated shelf clips included per shelf, LED interior lighting. Unit exterior and top sign strip shall be black.	
Item No.:	27	SPARE NUMBER
Item No.:	28	SST COLD FOOD COUNTER W/ MILLWORK FINISHES
Quantity	1	
Manufacturer:	Custom Sst	
Dimensions:	Overall approx. 2,728mm W x 2,040 D x 914mm H (high side) & 711 H (low side) refer to drawings.	
Description:	16 gauge sst counter with applied millwork panels.	
Top:	Top to be 51mm stone type as indicated on drawings. KEC shall supply and install countertop material. KEC to design support of top with sst cabinet substrate and cabinet base as recommended by manufacturer. Higher section shall measure 1,524mm L and low section shall measure 1,308mm L. Coordinate cut-out for drop-in cold pan item no. 31. Coordinate openings in top to allow for passage of sneeze guard uprights to hat channel mounted to substrate below counter. Provide cut-out in lower countertop section at column location as shown.	
Base Cabinet:	Base cabinet shall be 16 gauge stainless steel framework construction. Exterior sst. panels shall accommodate laminate finishes as indicated on drawings. Provide two cabinet doors with removable louvered grille complete with removable screen to allow for drop-in cold pan item no.31 adequate ventilation. Mount item no. 31 controls inside base cabinet in location shown on elevation drawing. Provide 152mm sst adjustable legs	

and removable sst kickplate around base of cabinet. KEC to verify dimensions and clearances on site. Provide one (1) utility receptacle in lower base cabinet as shown.

Provide: One (1) utility receptacle, 120 V, 15 Amps (NEMA 5-15P)
Note: Interior designer to select millwork finishing and countertop material. Millwork finishes and countertop shall be supplied and installed by the KEC.

Item No.: 29 COOKER, RICE
Quantity 1
Manufacture: Panasonic
Model: SR-42HZP
Description: UL and NSF approved large capacity electric rice cooker, with 74 serving capacity (3 oz. servings), or 23 cups in 30 minutes. Unit shall have thermostatic control, push-button operation with auto shut-off, keep warm feature at 165°F (HACCP compliant) and removable interior liner for easy washing.

Item No.: 30 SPARE NUMBER

Item No.: 31 DROP-IN COLD PAN, CURVED
Quantity: 1
Manufacturer: Custom
Dimensions: Shaped as shown with overall dimensions, approx. 2,457mm arc L x 645mm D, as per drawings.
Description: Self-contained refrigerated drop-in pan, 18-gauge stainless steel construction with full perimeter flange. Unit shall meet NSF requirements, be fully insulated, and use type HCF-134a refrigerant. Unit shall come complete with On/Off switch. Ensure there is adequate airflow to the compressor. Provide removable louvers in base cabinet item 28 to allow proper air circulation to and from compressor units for refrigerated pans. Provide access to compressor units for servicing.

Item No.: 32 COLD STATION SNEEZEGUARD
Quantity 1
Manufacturer: Custom
Dimensions: Two sections, each section to measure approx. 1,165mm L (widest length from centrepoint of posts) x 457mm D x 508mm H
Description: Shaped as shown, self-serve fixed sneezeguard. Front panel shall be 254mm deep, 9.5mm tempered glass, adjustable angle position as shown. Top shelf shall be adjustable forward and back, 9.5mm tempered glass. Posts shall be polished chrome finish. Posts shall be under-mount below top and firmly secured. Coordinate location and installation of posts with countertop and curved drop-in cold pan item # 31.

Item No.: 33 SST TABLE W/ SINK
Quantity 1
Manufacturer: Custom
Dimensions: Approx 3,064mm W x 762mm D x 914mm H
Description: All 16 ga. sst. as shown and specified
Top: 16 ga. sst construction c/w integral single bowl sink. Provide 38mm boxed edges on front and right sides. Provide 152mm sst. backsplash along rear and left wall as shown. Backsplash shall accommodate one (1) utility receptacle as shown. Sink basin to measure approx. 508 x 406 x 254mm D. Basin to be drawn to drain hole at centre and include removable crumb cups for drains. All coved corners. Provide deck mounted swivel spout with HW and CW wrist action taps.
Base: Provide 38mm diameter sst. legs c/w adjustable flanged feet. Provide side and rear crossbracing. Provide sst. skirt to conceal basin and plumbing, as shown. Provide sst undershelf complete with 38mm boxed front edge and 51mm high backsplash as shown. Coordinate location of waste bin item no. 54 as shown. Provide one (1) drawer measuring 508mm x 508mm x 127mm c/w removable sst pan. Provide removable gasket between drawer frame and removable pan. Provide sound deadening compound between double pan and drawer front.
Provide: One (1) utility receptacle, 120 V, 15 Amps (NEMA 5-15P) mounted to backsplash as shown.

Item No.: 34 SPARE NUMBER

Item No.: 35 SPARE NUMBER

Item No.: 36 SST EXHAUST HOOD
Quantity 1
Manufacturer: Halton or Equal alternate
Model: Extraction Hood
Dimensions: Approx. 2,877mm L x 1,295mm D x 610mm H, mounted at 2,000mm A.F.F., tp be coordinated with the heights of the equipment below.
Description: All stainless steel canopy dry ventilator style. Unit to be UL/ULC listed and be built in accordance with NFPA-96. Type 1 Exhaust Hoods. All sst. construction with welded duct collar with a 25mm connection flange, and all joints welded/ liquid tight. Hood shall be complete with the 2 speed control panel.
Filters: The hood shall be equipped with aluminum baffle type filters that are UL classified and mounted in the full length of the filter bank. The filters shall be removable for cleaning.
Light: Provide incandescent light fixtures pre wired to junction box on unit top for final connection by Electrical Contractor.
Exhaust: Provide one (1) duct collar, 381mm x 304mm, exhaust 2235 CFM
Hanging: Kitchen Equipment Contractor shall be responsible for the hanging of the exhaust hood sections over the appropriate equipment as instructed by manufacturer and Engineers requirements. Install as per local code requirements. Connection of ducts by the mechanical contractor. Final connection of J Box by electrical contractor.
Note: KEC to coordinate seismic engineering and allow for this as part of the KEC installation.

Finish: Minimum 1.2mm type 304 sst construction c/w No. 4 finish on all exposed surfaces.

By Others: All exhaust ductwork and transitions by HVAC contractor.
Connect 120V circuit for hood lights and Capture Jet fan wired from switch panel.

Provide: Sst wall panels from floor to topside of hood on rear wall of the cooking equipment, lined up to the outside edge of the hood. KEC to ensure wall panels are provided with sealed joints and coordinated with final floor finish coving.

Item No.: 37 FIRE SUPPRESSION SYSTEM
Quantity 1
Manufacturer: Pyro-Chem / ANSUL
Model: Kitchen Knight II
Description: The Kitchen Equipment Contractor shall supply and install a wet chemical surface fire suppression for the kitchen exhaust hood, Item no. 36. The system shall be UL/ ULC listed, and supplied and installed in accordance with the NFPA-96, NFPA-17A and all applicable national and local code requirements. The nozzles and fusible links shall be located to protect the appliances, hood plenum and duct collar. The system shall be complete with three DPDT micro switches, wet chemical cylinder and all necessary piping.

Enclosure: Provide mfg's recommended sst. enclosure c/w site glass as required to conceal components of system, including contractor connections.

Wall Panels: Provide sst wall panels behind cooking equipment from underside of hood to floor, to suit the length of the hood.

Testing: Test installed system in accordance with authorities having jurisdiction.

By Others: Remote wiring shall be by the electrical division. The electrical division shall supply and install a shunt trip or similar device where electrical appliances are present and interlock the systems with the building fire alarm panel.

Locate: Mount fire suppression cabinet on wall as shown on plan.

Item No.: 38 SIX BURNER RANGE W/ GRIDDLE TOP ON OVEN BASE, GAS
Quantity 1
Manufacturer: Imperial Range
Model: IR-6-G24
Description: All sst six burner range with 610mm griddle section on oven base 278,000 BTU complete with backguard, shelf and 127mm deep front ledge. Unit shall include removable cast iron burners. Control knobs shall be provide with a vylox heat protection grip. Provide four 152mm chrome plated legs with adjustable feet. Oven base shall be fully insulated with non-sag fiberglass and it shall accommodate full size sheet pans. Provide oven with manual shut-off valve and one heavy duty adjustable chrome plated rack.

Provide: Provide 914mm quick disconnect gas flex hose kit with restraint cable package.

Item No.: 39	OVEN-STEAMER, COMBINATION, MOBILE STAND
Quantity	1
Manufacturer:	Rational USA
Model:	Stand UG II Standard 101, Mpbile
Description:	Stainless steel mobile equipment stand to suit Item 41. Top shall have pins to hold combi oven in place. Base of stand shall have two sections of tray slides with a center mullion. Stand shall include four adjustable legs with casters.
Item No.: 40	SPARE NUMBER
Item No.: 41	OVEN-STEAMER, COMBINATION, GAS
Quantity	1
Manufacturer:	Rational USA
Model:	SCCWE 101 G
Description:	White Efficiency gas oven-steamer, combination including (10) 12"x20" pan capacity pan unit with micro-processor controlled combination steam/heat. Oven shall have seven (7) cooking modes for cooking and automatic finishing, three (3) combi-steamer modes for steaming, hot air and combi-steaming. Unit shall be equipped with a high-performance fresh steam generator, clear control panel with pictograms, core temperature probe with six (6) measuring points, sensor-controlled cabinet humidity, automatic cleaning system, seamless hygienic cooking cavity complete with coved corners, halogen cooking cabinet lighting, automatic vapour quenching, five (5) programmable air speeds, integral fan impeller brake, rear ventilated double pane glass door, door handle with slam function, drip collector and door drip pan, hinging rack with additional rail for drip collector, all-round heat insulation, integrated handshower. Oven shall be HACCP data memory compliant, via integral USB interface.
Provide:	Water filter unit as per manufacturers recommendation. Safety door lock. Provide 36" flexible quick disconnect gas hose.
Item No.: 42	WASTE BIN – BY OPERATOR
Quantity	5
Manufacturer:	Busch Systems
Model:	Waste Watcher XL, 28 Gallon
Item No.: 43	REFRIGERATOR, REACH-IN
Quantity	1
Manufacturer:	True Food Service
Model:	STA2R-2S
Description:	Two (2) door upright reach-in refrigerator. All stainless steel exterior, aluminum side walls and back interior with stainless steel floor and ceiling. Self-contained oversized 1/2HP compressor with 134A factory seal system to maintain temperatures from 0.5°C to 3°C. Unit shall have eight (8) heavy duty, PVC coated wire shelves. Unit shall have four (4) 127mm dia. Plate castors with locks for front set.

Item No.: 44	SHELVING, WIRE
Quantity	5
Manufacture:	Tarrison
Description:	Polyseal or equal corrosion resistant wire shelving units to be located as per drawings. Units shall have an epoxy coated finish. Each unit to include four posts measuring 1880mm H with 25mm increment markings, four shelves, split sleeves for shelf position adjustment, and four swivel casters, two with brakes.
Consisting of:	<ul style="list-style-type: none">- One (1) unit measuring 355mm x 1,219mm- One (1) unit measuring 457mm x 1,370mm- One (1) unit measuring 457mm x 1,829mm- Two (2) units measuring 457mm x 1,066mm
Item No.: 45	REACH-IN FREEZER
Quantity	1
Manufacturer:	True Food Service
Model:	T-23F
Description:	Reach In freezer with single door. 23 cubic foot capacity.
Finish:	Exterior - Stainless steel front, anodized aluminum ends, back and top. Interior – NSF approved white aluminum with 300 stainless steel floor.
Refrigeration:	Self contained, oversized 1/3 h.p. compressor with 134A factory sealed system to maintain -23.3° C.
Provide:	Three (3) adjustable, heavy duty, PVC coated wire shelves, 102mm swivel casters, lockable recessed door handles with lock. Door shall be hinged on right side.
Item No.: 46	SST CENTRAL COUNTER W/ HAND SINK
Quantity	1
Manufacture:	Custom
Dimensions:	Approx. 3470mm L x 1211mm W x 915mm H
Description:	All 16 gauge sst counter with integral sink. Provide 38mm boxed edges on front and sides. Sink basin to measure approx. 254 x 355 x 254mm D. Basin to be drawn to drain hole at center and include removable crumb cups for drains and lever closers. All coved corners. Provide deck mounted faucet complete with swivel spout and HW and CW wrist action taps.
Base:	Provide 38mm diameter sst. legs c/w adjustable flanged feet. Provide side crossbracing. Provide sst. skirt to conceal basin and plumbing, as shown. Coordinate location of undercounter refrigerator item no. 48 as shown. Provide sst undershelf below sink section as shown. Provide 305mm deep cabinet section on pick-up side complete with six cabinet doors as shown. Provide cabinet interior with adjustable mid shelf and lower shelf as shown. Provide 152mm sst adjustable legs around base of cabinet.
Provide:	One (1) utility receptacle, 120 V, 15 Amps (NEMA 5-15P) where shown. Provide suitable receptacles for items 48 and 59.

Item No.:	47	SST OVERHEAD SHELF W/ POT RACK
Quantity	1	
Manufacture:	Custom	
Dimensions:		Overhead shelf approx. 2,727mm L x 406mm W x 838mm H AFF, Pot rack approx. 1,355mm L x 406mm W x 1752mm H AFF.
Description:		All 16 gauge sst overshelf as shown c/w hat channel supports. Provide 38mm diameter sst. legs mounted to countertop. Provide 38mm boxed edges on front and sides. All 16 ga. sst. triple-bar pot rack framework with 38mm tubular sst supports. Unit shall include double sided U-shaped 52mm x 6mm sst. flat bar pot and a lower single bar as shown. Provide pot rack with 24 x sst. movable "S" hooks. Sst overhead shelf w/ pot rack to be mounted to table, item 46.
Provide:		One (1) utility receptacle, 120 V, 15 Amps (NEMA 5-15P) where shown.
Item No.:	48	REFRIGERATOR, UNDERCOUNTER, ADA
Quantity	2	
Manufacture:	True Food Services	
Model:	TUC-48D-4-ADA	
Description:		Undercounter four drawers section with locks, front breathing cooler. Provide each drawer c/w a full set of GN insert pans. All stainless steel exterior, HSF approve white aluminum inteior with 300 staineless steel floor. Self-contained, oversize 1/4HP compression with 134A factory sealed system to maintain temperatures from 0.5°C to 3°C
Provide:		Low-profile swivel casters to ensure unit fits undercounter, recessed door handles.
Item No.:	49	REFRIGERATOR, REACH-IN
Quantity:	1	
Manufacturer:	True Food Service	
Model:	STA3R-6HS	
Description:		Three (3) door upright reach-in refrigerator with locks. All stainless steel exterior, aluminum side walls and back interior with stainless steel floor and ceiling. Self-contained oversized 1/2HP compressor with 134A factory seal system to maintain temperatures from 0.5°C to 3°C. Unit shall have twelve (12) heavy duty, PVC coated wire shelves. Unit shall have six (6) 127mm dia. castors with brakes.
Item No.:	50	SST CLEANS DISHTABLE
Quantity	1	
Manufacturer:	Custom Sst	
Dimensions:		Approx. 746mm L x 762mm D x height to suit dishwasher
Description:		All 16 ga. stainless steel construction with up and rolled edges on front and exposed side, 203mm angled s/s backsplash on section against wall shown. Ensure height to suit unimpeded travel of dishracks from dishwasher. Provide 38mm diameter s/s legs c/w adjustable flanged feet. Provide s/s side bracing.

Item No.:	51	FREEZER, REACH-IN
Quantity	1	
Manufacturer:	True Food Service	
Model:	STA2F-2S	
Description:	Two (2) door upright reach-in freezer with locks. All stainless steel exterior, aluminum side walls and back interior with stainless steel floor and ceiling. Self-contained oversized 3/4HP compressor with R404A factory seal system to maintain temperatures from -23.3°C. Unit shall have nine (9) heavy duty, PVC coated wire shelves. Unit shall have four (4) 127mm dia. castors with brakes.	
Item No.:	52	WAREWASHER, TALL DOOR TYPE, HIGH TEMP, VENTLESS W/ BOOSTER
Quantity	1	
Manufacturer:	Hobart US Foodservice	
Model:	AM15VLT-2	
Description:	Door type warewasher with internal condensing system, ventless type, energy recovery, 70°F rise electric booster heater built-in, solid state integrated controls with digital indicators. Unit shall have capacity of 40 racks per hour, and use .74 gallons per rack final rinse water, and have hot water sanitation. Unit shall have door actuated start function, automatic fill, automatic drain closure, delime cycle with notification, and shall be NAFEM Data Protocol capable. Stainless steel construction.	
Supply:	Provide the machine complete with: Two (2) cutlery racks, Four (4) open peg racks, Three (3) compartment racks for cups, and Four (4) combination racks	
Item No.:	53	SST OVERHEAD RACK SHELF
Quantity	1	
Manufacturer:	Custom	
Dimensions:	Approx. 610mm L and angled, to accommodate one (1) 508 x 508 dishwasher racks. Mount shelves to pilaster strips to all for adjustment of heights. Provide drainage holes to allow water to drain to table below.	
Description:	All sst. as shown and specified, angled shelf, with front lip to keep racks from slipping off. Shelf to have 50mm sst backsplash. Provide sst. brackets and pilaster strips to support racking shelf. Coordinate backing required in wall with General Contractor.	
Item No.:	54	WASTE BIN
Quantity	1	
Manufacturer:	Rubbermaid	
Model:	2620 Brute w/ 2640	
Description:	Unit to be all plastic, professional-grade construction with built in handles to allow easy, non-slip lifting and anti-jam nesting. Unit to have double-ribbed base to increase stability and dragging capacity. Unit dimensions shall be 495mm Dia. x 581mm height with a capacity of 75.5 Liters.	
Provide:	Mobile dolly suitable for waste bin, and container lid.	
Item No.:	55	SPARE NUMBER

Item No.: 56 SST DISHTABLE W/ PRE-RINSE SINK
Quantity 1
Manufacture: Custom
Dimensions: Approx. 1,738mm L x 762mm D x height to suit dishwasher.
Description: All 16 ga. stainless steel construction with up and rolled front edge, 203mm angled s/s backsplash on back and sides as shown. Sink section to include two (2) deep drawn basins, all coved corners. Each sink basin to measure approx. 520 x 457 x 305mm deep. Provide sink basins with removable rack guides to allow for passage of racks. Provide centre drain and lever closer. Provide pre-rinse assembly as shown c/w hot and cold spray and wall hook for support. Provide swivel spout and wrist action faucet as shown.
Base: Base shall be all sst. as shown and specified, with 38mm diameter sst. legs c/w adjustable bullet feet.

Item No.: 57 GREASE INTERCEPTOR
Quantity 1
Manufacturer: By Mechanical

Item No.: 58 SST. OVERHEAD SHELF
Quantity 1
Manufacturer: Custom
Dimensions: Approx. 914mm L x 406mm D. Mount all shelves at heights indicated and insure equipment on counter below is not impeded by shelf height
Description: Provide all 16 ga. stainless steel overshelf as shown, c/w L-shaped supports firmly affixed to the wall, 25mm square stainless steel tubing uprights. Shelves to include 38mm boxed edges as shown. Provide 50mm sst. backsplash. Coordinate backing required in wall with General Contractor.

Item No.: 59 MIXER, COUNTER
Quantity 1
Manufacturer: Globe Food Equipment
Model: SP8
Description: Countertop Mixer with gear-driven transmission, three fixed speeds, 8 quart capacity sst. bowl, flat beater, sst wire whip, and dough hook.

Item No.: 60 SPARE NUMBER

END OF SECTION