

# **SPECIFICATIONS**

FOR

**Section 11 40 00 FOOD SERVICE EQUIPMENT**

**RODDAN LODGE & EVELYNE SALLER CENTRE**

**Production Kitchen**

124 Dunlevy Street, Vancouver, BC

Proj No 680

Date: October 22, 2018 Issued for Construction

**GALLEYWORKS**

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**PART 1 GENERAL**

**1.1 PRIOR EXAMINATION OF DETAILS**

- 1.1 In preparation for submitting a proposal, examine the following documents which will become a part of the contract.  
Food Service Equipment Specifications including:  
1. Section 11400 - Food Service Equipment  
Food Service Equipment Drawings
- |  |    |
|--|----|
| Food Service Equipment - Equipment Layout      | K1 |
| Food Service Equipment - Architectural Details | K2 |
| Food Service Equipment - Mechanical Services   | K3 |
| Food Service Equipment - Electrical Services   | K4 |
| Food Service Equipment - Equipment Elevations  | K5 |
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- All addenda issued
- 1.2 Before submitting a proposal, carefully examine all drawings, specifications and existing conditions and limitations, including laws and applicable regulations affecting the contract. Provide for all items required to attain the completed conditions intended by the contract.
- 1.3 Immediately notify the Food Service Consultant who will clarify by written addendum, of any discrepancies, omissions or ambiguities in the drawings and specifications. The Food Service Consultant will not be responsible for any verbal instructions. All addenda issued will become part of the contract documents. Correct any improper work that is the result of failure to obtain such clarification.

**1.2 WORK NOT INCLUDED**

- .1 Preparation and finishing of building surfaces, openings and areas, electrical and mechanical services with final connections and interconnections required for the operation of Food Service Equipment
- .2 Division 15 PLUMBING AND MECHANICAL SYSTEMS will provide:  
The installation of gas, steam, water, drains, ventilation, and exhaust of Food Service Equipment as called for in the Food Service Equipment - Mechanical Services Drawing, Schedule and Details; including the final connections and interconnections indicated and the installation of those valves and fittings supplied with the equipment
- All isolating valves on each gas, steam or water supply as well as check valves, back-flow preventers, pressure reducing valves, clean-outs line strainers and shock absorber required for the proper connection of Food Service Equipment
- .3 Division 16 ELECTRICAL SYSTEMS will provide:  
The installation of electrical power supply for equipment as called for on the Food Service Equipment; Electrical Services Drawings, Schedule and Details; including the final connections and interconnections indicated and the wiring of those fittings and controls supplied with equipment and the installation of cords and plugs to equipment.
- Wiring and conduit with adequate breaker protection, the supply of any disconnects, motor controllers, contactors, junction boxes, receptacles, etc., not supplied with equipment.
- Rough-in of services as per Food Services Equipment Contractors Equipment Installation Drawings.
- .4 Items marked "NITS" (Not In This Section) or "NIC" (Not In Contract) are not supplied.

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**PART 1 GENERAL**

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**1.3 WORK INCLUDED**

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- .1 Furnish all labor, materials, plant and service for the fabrication, supply, installation and completion of all Food Service Equipment, to the full extent of the drawings and specifications.
- .2 Obtain all permits and equipment approvals required for equipment supplied and installed in this section.
- .3 Provide competent supervisor for coordination of work with other trades.
- .4 Supply and deliver to appropriate trades: anchors, inserts, sleeves, ferrules and equipment to be installed by others along with installation instructions and coordination.
- .5 Deliver equipment to site pre-assembled with fittings and pre-installed wherever possible, except when limited by size and transportation.
- .6 Supply all equipment in this section complete in its operation, including all valves, fittings, components and controls required by these specifications with all piping, manifolds, drains and fittings, pre-installed and pre-plumbed as specified so that only those connections, interconnections and fittings listed in "Work Not Included" and indicated on Food Service Equipment - Mechanical Services Requirements Drawings Schedules and Details, are required to be done by others on site.
- .7 Provide all equipment complete in its operation, including all internal wiring, controls, junctions, cords and plugs, contactors and receptacles required by these specifications, with all wiring and conduit pre-installed as specified so that only those connections, interconnections and fittings listed in "Work Not Included" and indicated on Food Service Equipment - Electrical Services Requirements Drawings Schedules and Details, are required to be done by others on site.
- .8 Test, balance and adjust all equipment in this section.

**1.4 APPROVALS**

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- .1 Apply for, obtain and pay for all necessary installation permits and inspections required for this work and deliver such permits to the Owner.
- .2 Apply for and obtain all necessary inspections and certificates and labels of approval from appropriate approving agency for items of equipment or their components. Use and supply equipment and components that conform to requirements, are approved by, and carry a label of approval of the authority having jurisdiction over that equipment.

**1.5 COORDINATION**

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- .1 Provide a competent supervisor who has a thorough knowledge of this trade for the installation of the equipment, capable of authorizing expenditures, supplying information and coordinating work and personnel with his own and other trades.
- .2 Coordinate and cooperate with the general contractor, provide all information required by other divisions for the proper connection and completion of the installation and supply for installation by others or install equipment so as not to delay the work of others.

**1.6 SITE CONDITIONS**

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**PART 1 GENERAL**

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- .1 Visit site and become fully informed of all existing and expected conditions to ensure satisfactory delivery, installation and operation of all equipment.
- .2 Check all necessary field measurements and conditions. Fabricate or order equipment to suit. Inform consultant of major discrepancies.
- .3 Obtain plastic laminate colors and finish information and verify chinaware, tray sizes and equipment supplied by others to ensure proper fit and installation.

**1.7 PRODUCT HANDLING**

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- .1 Deliver, store and handle equipment and materials before, during and after installation to protect its surfaces and components from damage by all trades and protect the installed work and materials of other trades.
- .2 In the event of damage to this or other work, repair or replace this work or the work of others to the approval of design authority having jurisdiction.

**1.8 SUBMITTALS**

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- .1 Samples: Upon request submit Samples for review items or components. Proceed with order only after approval is received. Construct remaining items in strict conformation to approved mock-up.
- .2 Equipment Details: Submit PDF format computer files for review by design authority within 30 days of tender acceptance. Amend reviewed drawings as indicated and provide updated sets of PDF format digital files. Corrections required for the installation of food service equipment because of inadequate information shall be the responsibility of the food service contractor.
- .3 Provide: Dimensions and standard installation location requirements, mounting and opening requirements, - Mechanical: Rough-in and location information including connection & interconnection details required on site. - Electrical: Rough-in and location information including connection & interconnection wiring diagrams required on site. Coordinate and clarify installation information with other trades and design team on site or elsewhere.
- .4 Manufactured Equipment - Numbered index of all items included, Specification sheets identified by item number, clearly identify model number, finishes and accessories or options by underlining or circling. Cross out all nonessential data.
- .5 Custom Fabricated equipment: Provide a Shop Drawing of each piece of custom fabricated equipment identifying and dimensioning all components, materials and gauges and edge details. Provide construction details, and schematic diagrams of any pre-wiring or pre-plumbing incorporated as part of the work. Indicate any related equipment.
- .6 Warrantee: Provide to owner Warranty Certificate and Procedure Instruction and Contact list of current service contacts and equipment representatives for all equipment supplied.
- .7 Operation Manuals: Provide 2) sets in binder to Owner with index containing all necessary operating instructions, maintenance instructions, parts lists and warranty cards, for all manufactured and custom fabricated equipment.

**1.9 WARRANTY**

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**PART 1 GENERAL**

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- .1 Guarantee that all work executed under this section will be free from defects in material, workmanship and operation for a minimum period of (1) year from the date of substantial completion. Provide labor and materials to replace all components and workmanship which fail or are defective providing such failure is not due to improper usage by the owner.

**1.10 PROGRESS CLAIMS**

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- .1 Submittal - Submit with each Progress Claim an itemized list of equipment delivered to site and/or installed and broken down to reflect contract prices or portions thereof from itemized price list.  
- If site conditions or progress of the building project do not allow delivery of equipment, progress claims may be submitted to 90% of the value of such equipment providing that it is properly allocated to this project, stored, insured and inspected and verified by the Consultant and an acceptable delivery schedule is approved.
- .2 Payments - Payments will be made each month for claims that have been reviewed and approved by Consultant. Payments will be made for 90% of the approved claims, less lien hold back, up to a maximum of 90% of the contract price before substantial performance.

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**PART 2 PRODUCTS**

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**2.1 GENERAL**

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- .1 Codes Provide all work to conform to the current codes and requirements of the approving agency having jurisdiction and where applicable provide an appropriate inspection certificate or label. Conform to, as a minimum, the following requirements:
  - National Building Code of Canada
  - National Fire Code of Canada
  - Canadian Electrical Code
  - National Plumbing Code
  - BC Gas Code
  - Provincial Boiler Inspection Department
  - National Fire Protection Association
  - Regulations governing Mechanical Refrigeration plants
  - Canadian Standards Association standards
  - Local building by-laws
  - Health Code
- .2 Alternate Equipment - Tenders shall be based on equipment, materials and components as specified.
  - Manufacturers' names and models and features used in this specification are for establishing size, construction, materials, finish and operation of the equipment required.
  - Alternate equipment, manufacturers, materials and components considered to satisfy the specification may be requested by the pretender alternates approval procedure. Provide only pre-approved alternate equipment.
  - Include the cost of any redesign, additional service requirements and modifications to the structure and work of this section and the work of others, when other than the specified product is tendered.
  - Provide all pre-approved alternate equipment to conform to design intentions and the standards established by the specifications, and drawings. Modify an alternate manufacturer's equipment, as required, to meet specific site and project requirements. Supply the original specified equipment, in the event that this modification is not possible.
- .3 Equipment Standards: - Provide equipment that includes all necessary components, including those not normally shown or called for in drawings and specifications but are required for satisfactory operation.
  - Modify equipment as required to meet specific site and project requirements. Whenever possible, ship equipment pre-assembled and ready for mechanical and electrical connections by others. When equipment must be shipped in more than one piece, reassemble all mechanical and electrical interconnections unless otherwise indicated as "Work By Others" in these drawings and specifications.
- .4 Components: Provide all components required for operational equipment and systems including but not limited to the following: - Hardware - Locks, catches, hinges, slides, pulls; - Refrigeration - Lines, controls, valves, coils, disconnects, cutout switches, condensate waste lines, heat tape, oil heaters; - Plumbing - Sink drains with basket strainer and tail piece, faucets with aerators and replaceable seats, check valves and/or vacuum breakers, low water cutout protection of equipment, hoses and disconnects and shutoff valves; - Electrical - Receptacles with junction boxes and SS faceplates, breaker panels with prewired circuits clearly identified, switches, controls, starters. Check existing and manufacturer supplied cords and plugs to ensure their appropriate length and configuration to suit site conditions, building receptacles and intended use. Replace any that do not meet these conditions; - Finishes - Provide chrome plated exposed piping. All hoses and cords to have smooth, washable, impervious surface coating. Painted and coated surfaces shall be primed and finished before delivery to the site; - Steam - Steam coils, control valves, steam traps, pressure reducing valves, clean-outs, check valves, and insulated pipe assemblies and hoses.

**2.2 FABRICATING STANDARDS**

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- .1 Workmanship - Shall be best grade of modern shop and field practice recognized by manufacturers specializing in this work and design authority.
- .2 Construction - Fabricate and assemble work, square, plumb straight, true and accurately fit with adequate reinforcing and anchorage. Finished equipment shall be absolutely rigid.
  - Provide adequate gauges of metal and methods of construction and reinforcement to be adequate for the various conditions, with the requirements of the details and specifications as a minimum.
  - Fit and assemble work in shop. Where possible, pre-fit all sectional assemblies before shipment.
  - Execute according to details and approved shop drawings.
  - All drillings shall be reamed and all edges left clean and smooth.
- .3 Fastenings - Type 304 Stainless Steel (OAS)
  - Provide truss heads or counter sunk bolts, wood and metal screws at all interior and exterior, visible or accessible surfaces.
  - Provide Stainless Steel (Type 302 or 304) lock washers, nuts and cotter-pins with polished heads.
  - Use concealed fastenings to the greatest extent possible. Pop rivets shall not be used.
- .4 Materials - Stainless Steel - Type 302, Number 4 finish, 180 grit, free from pits and imperfections.
  - Galvanized iron - 'Satin Coat', heavy hot dip. Finish - (1) coat primer and (1) coat air dried hammerloid enamel.
  - Gauges - US standard gauge. All tubing - 16 Ga. wall (OAS) (1.58 mm).
  - All straight lengths shall be one piece with all seams and field joints welded. No raw, sharp or rough edges will be accepted.
- .5 Welding - Conform to CSA W-59.
  - Performed by competent craftsmen with trade qualifications.
  - Electric seamless heliarc method.
  - Provide neat, strong welds with alloy that will provide welds identical to parent metal.
  - Provide welds free from cracks, pits and discoloration.
  - Butt joints made by spot welding, or riveting straps under seams and filling with solder are unacceptable. Puddle welds are unacceptable.
  - Finish welds by grinding and polishing to provide undetectable welds that match surrounding metal.

**2.3 WALK-IN BOX STANDARDS**

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- .1 Approvals - Canada Standards Association (CSA)
- .2 Provide factory fabricated standard and custom module metal clad insulation panels, engineered for easy, accurate field assembly and disassembly.
- .3 (Walls, Ceiling, Partitions, Floors) Interior and exterior die formed metal skins with foamed-in-place insulation in modular panels with tongue and groove joints locked in place with cam type locking devices to assure perfect alignment and airtight assembly.
- .4 Provide Insulation, Foamed-in-place rigid urethane bonded to metal skins. Minimum thickness - 75mm (4"), (R-25); Thermal Conductivity (k) - (0.069W/m2. degrees Celsius); (12 BTU/ft.2 degrees Fahrenheit).
- .5 Finish: - Exterior: 24ga. white enamelled steel
  - Interior: - 24ga. white enamelled steel
- .6 Floor Panel - 16 Ga. galvanized steel with 10mm marine plywood.



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- .7 Door Assembly - Pre-mount in rigid metal reinforced frame - flush type - 864mm x 1981mm with replaceable oil and water resistant vinyl replaceable gasket at top and sides, replaceable/adjustable rubber sweep on bottom; chrome plated self-closing cam lift hinges; hydraulic closure - Kason 1091; cylinder lock Latch with interior safety release; replaceable 22 OHM resistance wire surface mounted Jam heaters; (l) incandescent vaporproof interior light pre-wired to flush mounted switch and pilot light on exterior; flush mount dial type Celsius Thermometer; Pressure relief port 2-way valve, heated and pre-wired on freezer doors; Heated Sill plate on freezer only
- .8 Extra Light - Ceiling mounted incandescent vaporproof.
- .9 Penetrations - Coordinate with other trades requirements to provide all penetrations for electrical, drain and refrigerant lines.
- .10 Sleeves - Provide rigid pipe insulation extending completely through box insulation with vaporproof caulking and 20 Ga. SS escutcheon plates at both ends.
- .11 Closure Panels - Lift off removable metal (to match exterior finish) from top of box to finished ceiling
- .12 Trim Strips - Metal (to match exterior finish) strips to enclose space between edges of box and adjoining walls and surfaces.
- .13 Bumpers - Provide adequate backing for bumpers when supplied by this contractor or by others.
- .14 Assemble panels as per manufacturer's instructions to be rigid, airtight, flush jointed free of defects in manufacturing and assembly. Provide and install any anchors, rods and fittings required for suspension and support of wall and ceiling panels. Seal tongue and groove joints and floor screeds with adhesive, non-hardening, moisture resistant odorless caulking compound to provide an airtight construction joint. Seal cam locks with vinyl plugs. Silicone caulking compound to match box finish.

**2.4 REFRIGERATION SYSTEMS STANDARDS**

- .1 Apply for permit and install all refrigeration equipment to conform with Mechanical Refrigeration Code and requirements of the local authorities. Qualified workmen shall install all work according to "ASHRAE" Codes and Standards. Test and verify refrigeration systems performance according to "ASHRAE" Standards and Method of Testing for Rating.
- .2 Provide electrical control wiring diagrams and system schematic with components list for approval and distribution. Provide service connection diagrams and technical data for other trades and coordinate serviced connections, interconnections, service activation, testing and adjusting of equipment with other trades to ensure proper installation and operation.
- .3 Provide prompt servicing arrangements so that satisfactory refrigeration operations can be maintained.
- .4 Provide complete hermetic (or semi-hermetic - as specified) type single stage packaged Condensing Units mounted on rigid condenser/receiver base - with vibration escalators. Assembly shall include factory mounted high/low pressure control, condenser water control valve. All controls and contactors shall be pre-mounted and pre-wired. Provide pre-wired magnetic starter and integral overload protection.
- .5 Provide plate expanded tube coil Evaporative Coolers enclosed in aluminum cabinet with rust proof hardware and fittings. Provide fans in pull-through configuration with rust proof blades and removable fan guards; pre-wire through overload protectors and high limit thermostat to common connection. Provide sloped drain pan (heated on freezer) with drain connection.

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- .6 Provide all manual and solenoid shut-off valves, strainer, solenoid valve, thermal expansion valve and room thermostat (remote sensor bulb). Provide condensing pressure gauge and compound type suction pressure gauge protected by positive shutoff type throttling valves and Schraeder access fitting. Provide filter-driers and moisture liquid indicators with isolating valves.
- .7 Provide complete copper type 'L' ASTM-8-88 refrigerant piping. Install with adequate braided flexible hose vibration eliminators with pipe hangers, insulated with closed-cell pipe lame spread rated insulation; Seal all interior and exterior wall penetrations.
- .8 Condensor unit Mounting frame: - rust proof painted loor or wall mounted angle iron fframe with controls mounting board. Mount controls, label all systems, lines and components.
- .9 Provide automatic defrost control on all systems. Provide electric defrost timer control and fan delay unit, solenoids and relays for electric or hot gas defrost system for all low temperature freezer applications.
- .10 Provide R-404A CFC free refrigerant for both low and medium temperature systems unless otherwise specified.
- .11 Provide Shop Drawings complete with Schematic layout, component list, pipe sizes and wiring diagram, update when installation complete and provide As-Built drawing.

**2.5 VENTILATOR SYSTEMS STANDARDS- UV DRY**

- .1 Type: (ULC LISTED HOOD FILTER ASSEMBLY with UV Protection and Water Wash)
- .2 Approvals - Ventilator and filters shall conform to and be listed with:
  - Underwriters Laboratories of Canada #710
  - National Fire Protection Association #96
  - ASTM #F1704
- .3 Design - Each ventilator hood shall have high efficiency centrifugal grease extractor filters and UV light bank to effectively remove grease laden vapors from extracted air.
- .4 Construction - 18 Ga. (minimum) SS with all joints and seams welded and water tight.
- .5 Filters - All welded stainless steel (independently certified minimum 90% efficiency rated) construction centrifugal action grease extractors.
- .6 Installation - Provide hangers and brackets and mount to adequate structural support. When installed against combustible construction, walls shall be protected with insulated back wall panels as described below.
- .7 Accessories
  - Control panel - Fan On/Off control with maintenance monitor and alarm with reset.
  - Closure Panels - (when specified) provide matching SS lift out removable closure panels to totally enclose area above hood.
  - Lights - Provide SS construction vapor-proof lights fixtures of LED type.
  - Insulated back and side walls (when specified) 22 Ga. SS panel with 25mm thick mineral wool insulation.
  - Hood Washdown System: Preplumbed washdown manifolds with adequate nozzles to provide complete washdown. Integrate with programmable Control panel for timed wash and sequential wash for all hoods.
  - MARVEL Variable Exhaust Control System: Automated control system complete with all sensors, relays

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and activators to provide an integrated control system. coordinate with Mechanical Division to integrate the controls with the Mechanical systems.

- When specified, exhaust ducts shall include variable flow duct dampers, and a fire damper capable of closing on automatic fire detection or manual activation.

**2.6 FIRE SUPPRESSION SYSTEM - WET**

- .1 Provide and install a complete pre-engineered automatic wet agent fire suppression system to protect the kitchen exhaust hood, plenums, duct work, and cooking appliances requiring protection.
- .2 Approvals - NFPA 96 - Standard for vapour removal from cooking equipment. NFPA 17 - Standard for dry chemical extinguishing systems and UL 300/ ULC/ORD 1254.6 System must have Underwriter Laboratories listing, Canadian Standards Association, and all applicable building codes and by-laws.
- .3 Suppressing Agent - Concentrated liquid spray suppression agent that will react with hot grease or oil to produce a synthetic foam that will prevent re-flash
- .4 Provide complete components and controls to provide manual discharge of suppressing agent and automatic shutting off of all heat sources or fuel to all protected cooking appliances.
- .6 Automatic detection and activation shall be by fusible link fire detectors. Manual activation shall be by local manual lever located on the primary control head and a remote mechanical manual release located on the means of egress
- .7 When activated, system shall shut off all gas fuel by a mechanical/cable gas shutoff valve and/or all electric powered appliances requiring protection by an approved mechanical or electrical shut down contactors.
- .8 Provide Department of Transport approved pressurized suppressant tanks of sufficient capacity to provide adequate suppression coverage of protected equipment complete with an approved pressure gauge indicating approved operating range.
- .9 Provide approved nozzles located in exhaust ducts, plenums, and over each cooking appliance requiring protection equipped with 'blow-off' caps to prevent grease and foreign matter from entering nozzle.
- .10 Provide 0.8 mm thick type 304 stainless steel distribution piping, with stainless steel fittings. Position heads as per manufacturer's guidelines and mount securely.
- .11 Provide Twenty-four (24) hour available service by factory approved technicians for warranty period, complete with onsite capability for recharge and hydrostatic testing.

Suppressing Agent - Aqueous Potassium Carbonate

**2.7 SEISMIC RESTRAINT**

- .1 Install all equipment to the SMACNA Standards for Seismic Restraint of Food Service Equipment.
- .2 When requested, provide Shop Drawings of anchor details and Certificate of Compliance approved by a Professional Engineer specializing in Seismic Design.
- .3 Secure to building structure to prevent movement during earthquake.

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- .4 Provide vinyl coated restraint cables with locking eyelet fixed to secure object to prevent countertop equipment from sliding off countertops.

**2.8 SERVICES ENCLOSURE**

- .1 All work shall conform to all applicable codes and regulations and carry their certificate of approval as required. General components shall be Underwriters' Laboratory approved and systems shall be NFPA approved.
- .2 Construction - Body shall be 16 ga SS minimum.  
- Structural framing shall be SS angle, channel or tube as required or specified.  
- Access panels and doors shall be 18ga. SS minimum or as otherwise specified.
- .3 Electrical Section - All work and components shall comply with British Columbia Electrical Code, ULC, CSA, NFPA, and CEMA standards.  
- Receptacles - each receptacle required shall be mounted on a 250 mm modular 16 ga SS mounting plate containing permanent circuit label and characteristics identification and fuel/fire shut-off contactor as required by NFPA 96.  
- Connection plates and filler plates shall be modular and readily interchangeable to facilitate additions and deletions of equipment.  
- Provide and mount on appropriate equipment CEMA type code approved cord and plug to match receptacle in raceway. Cord shall be sized and installed to provide loops to allow adequate service access but keeping cord off floor.  
- When specified a breaker panel shall be provided of sufficient capacity to provide individual thermal magnetic breaker protection for each receptacle and/or circuit provided in the raceway.  
- When specified all internal circuits shall be prewired. Items requiring field connection shall be provided with complete wiring harness, tagged and ready for field connection by others. All wiring shall be concealed in raceway and conform to BC Electrical Code.
- .4 Mechanical Section- All work and components shall comply with BC Plumbing Code, ASTM E, and CGA.  
- When specified each service called for shall have a complete internal pre-plumbed manifold with:  
- quarter turn ball main manual shutoff valve  
- all check valves and fittings required for operation  
- color coded piping and disconnects.  
- Each branch shall have a coupling or a stainless steel double shutoff twin wall quick disconnect fitting and hose assembly with color coding and non-interchangeable quick disconnects.  
- Hoses shall be stainless steel corrugated type with built-in restraining chain and sanitary smooth plastic coated finish.  
- Water distribution system shall have hard temper type "L" copper tubing with sweat type solder fittings and shall be insulated with 3 mm closed cell thermal insulation as per ASTM E 90-C.  
- Steam distribution systems shall have stainless steel (clean steam) or black iron type manifolds with welded threads to branch connections for steam supply and condensate return as required. Each branch shall have a quarter turn steel ball type shutoff valve, all hoses and lines shall be asbestos cloth insulated and compartment shall be insulated with reflective backed glass fiber board.  
- Gas manifold with welded threads to branch connections. Each branch shall have a quarter turn steel ball type shutoff valve. Main distribution manifold shall have a gas solenoid valve (as per NFPA-96).  
- Pre-install all hoses and cords on appropriate equipment including any internal plumbing, allowing enough looping for service access but keeping nose off floor.  
- Provide and install plastic coated wire restraining cables to raceway with removable connection to equipment to protect hoses from damage.

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**PART 3 EXECUTION**

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**3.1 SITE REVIEW**

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- .1 Prior to all work in this Section, carefully inspect the installed work of all other trades and proceed only when all such work is complete to the point where this installation may be properly installed in accordance with this specification.
- .2 Report any discrepancy to consultant and cooperate with trades in the resolution of the problem. Proceed only when all such discrepancies have been fully resolved.

**3.2 INSTALLATION**

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- .1 Install all equipment true to line, in strict accordance with the manufacturer's recommendations and specified instructions. Use only qualified and skilled workmen to install all equipment.
- .2 Supply to the appropriate trades all inserts, anchor bolts, sleeves, ferrules and similar items required for the proper anchorage and fixing of Food Service Equipment including the necessary instructions and templates for their correct installation. Deliver such components in sufficient time to permit proper integration into the work. Assist as required in the location and installation of all such items.
- .3 Cooperate with other trades to ensure that adjoining work is properly aligned, flush and presents a properly integrated appearance with other systems. Provide access panels, and cut or drill holes in fixtures as may be required to accommodate electrical and mechanical service connections and runs.
- .4 Install all items tightly to walls, ceilings, bulkheads or floors and fix in place with appropriate anchorage.
- .5 Promptly remove all trash resulting from the unpacking of the equipment of this section.- Finish off all unavoidable spaces with stainless steel filler strips, caulking or other approved materials.
- .6 Caulk and seal all fixtures which are installed adjacent to walls or floors with appropriate silicone sealant. Sealant shall be flush and smooth and provide an effective sanitary water tight seal.

**3.3 START-UP**

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- .1 Coordinate with other trades to ensure the activation and testing of services supplies and connections.
- .2 Before demonstrations and commissioning, thoroughly test all equipment, components, assemblies and systems, make any adjustments and modifications required for smooth operation and ensure complete operation of all equipment. Provide a startup certification for each piece of equipment and a list verifying the proper operation.
- .3 Clean all equipment and apparatus and remove any protective coverings. Refinish all damaged coatings and polishes and hand over the work in a first-class condition.
- .4 Call for deficiency inspections and required approval inspections.  
Ensure the correction of all deficiencies and the compliance of all contract conditions.
- .5 Demonstrate and instruct the correct equipment operation and maintenance of equipment to the Owner's operating and maintenance personnel. Arrange for this service to be rendered by a competent representative at a time designated by the Owner prior to opening.
- .6 Demonstrate the contents of the Operations and Maintenance Manuals. Indicate correct procedure and contacts for service and warranty calls.

**Part 4 Item Specification Schedule**

No	Item	Status	Supplier	Qty	Manufacturer	Model	
<b>1</b>	<b>WALK-IN BOX - COOLER</b>		<b>KEC</b>	<b>1</b>	<b>Norbec</b>	<b>Cooler</b>	<b>Add#7</b>
	Type:	Prefab Modular Cooler	Floorless	4" Walls	Capacity: 207 sf	Size: 11.5'x18'	
	Operation:	120V/1Ø 5A Junc*			Standards: CSA		
	Features:	See Detail Drawing #1/4			Options: <i>Wall Panels to be prefinished White Acrylic Enamel metal</i>		
	Installation:	Supply & Install					
<b>2</b>	<b>COOLER EVAPORATOR</b>		<b>KEC</b>	<b>1</b>	<b>Bohn</b>	<b>ULA132AEA</b>	
	Type:	High Temp Air Cooled Air Defrost		High Temp	Capacity: 13200btu	Size: 3 Fan	
	Operation:	120V/1Ø 3.6A Direct*			Standards: CSA		
	Features:	See Specification Schedule B Refrigeration Provide Startup Certification & As-built Info			Options:		
	Installation:	Supply & Install					
<b>3</b>	<b>COOLER CONDENSER</b>		<b>KEC</b>	<b>1</b>	<b>Tecumseh</b>	<b>AWA7512ZXDHS</b>	<b>Add#4</b>
	Type:	Indoor <i>Air Cooled</i> Air Defrost		High Temp	Capacity: 12000Btu	Size: <i>1.5 Hp</i>	
	Operation:	<i>208V3Ø 1.5 Hp</i> Junc*			Standards: CSA		
	Features:	See Specification Schedule B Refrigeration Provide Startup Certification & As-built Info			Options: <i>- Coordinate Slab penetration with GC - Locate in Parking P1 - Suspended from above slab - Fire Stopping as per Section 07 80 00 Mount on #7 Compressor Rack - Provide 18ga Stainless Steel Chase to cover vertical Drop of refrigeration lines</i>		
	Installation:	Supply & Install					
<b>4</b>	<b>WALK-IN BOX - FREEZER</b>		<b>KEC</b>	<b>1</b>	<b>Norbec</b>	<b>Freezer</b>	
	Type:	Prefab Modular Freezer	Integral Fir	4" Walls	Capacity: 109 sf	Size: 9.5'x11.5'	
	Operation:	120V/1Ø 6 A Junc*			Standards: CSA		
	Features:	See Detail Drawing #1/4			Options:		
	Installation:	Supply & Install					
<b>5</b>	<b>FREEZER EVAPORATOR</b>		<b>KEC</b>	<b>1</b>	<b>Bohn</b>	<b>ULE140</b>	
	Type:	Low Temp Low Profile	Electric Defrost	Slim Profile	Capacity: 14000btu	Size: 3 Fan	
	Operation:	208V1Ø 2366W Direct*			Standards: CSA		
	Features:	See Specification Schedule B Refrigeration Provide Startup Certification & As-built Info			Options:		
	Installation:	Supply & Install					

**Part 4 Item Specification Schedule**

No	Item	Status	Supplier	Qty	Manufacturer	Model	
6	FREEZER CONDENSER		KEC	1	Techumseh	AVA2512ZXTXM	Add#4
	Type:	Indoor	Air Cooled	Low Temp	Outdoor	Capacity: 12000Btu	Size: 3 Hp
	Operation:	208V3ø	3 Hp	Junc*	Standards:	CSA, ASHRE	
	Features:	See Specification Schedule B Refrigeration Provide Startup Certification & As-built Info			Options:	- Coordinate Slab penetration with GC - Locate in Parking P1 - Suspended from above slab - Fire Stopping as per Section 07 80 00 Mount on #7 Compressor Rack	
	Installation:	Supply & Install					
7	COMPRESSOR RACK		KEC	1	Custom Fab	CRWM	Add#4
	Type:	Suspended	Angle Iron	Open		Capacity: 2 Comp	Size: 27x70"
	Operation:				Standards:		
	Features:	Provide Wall Mount rack As per Detail Drawing #7 (Attached) - Confirm size with Condensing Units - Coordinate mounting requirements with General Contractor - Coordinate Refrigeration Line routing and openings and sealing of Sleeves.			Options:		
	Installation:						
8	REFRIGERATOR SHELVING		KEC	18	Metropolitan	SuperErecta	
	Type:	Prefab Modular	Modular Wire	Poly Coated	Mobile	Capacity: 5 Shelves	Size: 18"x48"
	Operation:				Standards:		
	Features:	See Specification Schedule C Shelving			Options:		
	Installation:	Supply & Install					
9	SHELVING		KEC	8	Metropolitan	SuperErecta	
	Type:	Prefab Modular	Wire Shelves	Chrome Plated	Stationary	Capacity: 5 Shelves	Size: 18x48
	Operation:				Standards:		
	Features:	See Specification Schedule C Shelving			Options:		
	Installation:	Supply & Install					
10	HIGH DENSITY CARRIAGES		KEC	4	Denstor	Mode II	
	Type:	Prefab Modular	Floor Track	Transverse	Movable	Capacity: 1500Lbs	Size: 30x48
	Operation:				Standards:		
	Features:	In Dry Storage Tracks: 2) pair 4,200 extruded aluminum 'V' style with hardened steel inserts with standard end stops Carriages: Modular transfer aluminum individual carriages with bumpers Unit A 4) for Metro Super-Erecta Wire Shelving 30" x48"			Options:		
	Installation:	Supply & Install					



**Part 4 Item Specification Schedule**

No	Item	Status	Supplier	Qty	Manufacturer	Model	
11	DUNNAGE RACKS		KEC	2	Metropolitan	Super Erecta	Add#5
	Type:	Prefab Modular	Modular Wire	Chrome Plated	Stationary	Capacity: 1500 lbs	Size: 18x48
	Operation:				Standards:		
	Features:	See Specification Schedule C Shelving			Options:		
	Installation:	Supply & Install					
12	RECEIVING TRUCK		KEC	1	Rubbermaid	4406	
	Type:	Mobile	Flat Bed	Heavy Duty	Molded	Capacity: 2000Lbs	Size: 24x36"
	Operation:				Standards:		
	Features:	- 24" x 36" (610mm x 914mm) Structural Foam Platform			Options:		
		- 2) 6" Rigid and 2) 6" Swivel rubber Casters					
		- Removable Crossbar Handle					
	Installation:	Supply & Set-in-place					
13	UTILITY CART		KEC	1	Lakeside	944	
	Type:	Stainless	Medium Duty	3 Shelf	Open Base	Capacity: 1000lb	Size: 21x33"
	Operation:				Standards:		
	Features:	- All welded 18Ga S.S. construction			Options:	- Corner bumpers	
		- 3) Shelves with lip on 3 sides					
		- S.S. Handle with bumpers					
		- 4) 5"all swivel deluxe casters					
	Installation:	Supply & Install					
14	SPARE ITEM NUMBER						
	Type:				Capacity:	Size:	
	Operation:				Standards:		
	Features:	-- no work required --			Options:		
	Installation:	Supply & Install					
15	SPARE ITEM NUMBER						
	Type:				Capacity:	Size:	
	Operation:				Standards:		
	Features:	-- no work required --			Options:		
	Installation:						
16	SPARE ITEM NUMBER						
	Type:				Capacity:	Size:	
	Operation:				Standards:		
	Features:	-- no work required --			Options:		
	Installation:						



**Part 4 Item Specification Schedule**

No	Item	Status	Supplier	Qty	Manufacturer	Model
<b>17</b>	<b>TRAY RACK</b>		<b>KEC</b>	<b>3</b>	<b>Lockwood</b>	<b>RR69-20</b>
	Type:	Aluminium	Angle Slides	Adjustable	Front Load	Capacity: 20)1826
	Operation:				Standards:	Size: 21"x27"
	Features:	- Construction: High tensile Aluminum - Extruded Aluminum Uprights (Knock down) - Slides: Extruded 1.5" angles adjustable @1.5" - (20) sets - Casters: 4) 5" heavy duty neoprene (2) with brakes			Options:	- Corner Bumpers - Pan Stops
	Installation:	Supply & Install				
<b>18</b>	<b>SPARE ITEM NUMBER</b>					
	Type:				Capacity:	Size:
	Operation:				Standards:	
	Features:	-- no work required --			Options:	
	Installation:					
<b>19</b>	<b>JANITOR'S SINK</b>		<b>KEC</b>	<b>1</b>	<b>Elkay</b>	<b>FLR-1</b>
	Type:	Stainless Steel	Floor Mount	Skirted	Floor Mount	Capacity: 25" Wide
	Operation:				Standards:	Size: 25"x23"
	Features:	• 16 gauge type 316 satin finish Stainless Steel • LK43 drain • 10" high apron on 3 sides			Options:	• Wall Mount Service Faucet: Encore KC77-8136-VY1 • Stainless Wall Splash: 3) sides to 36" AFF
	Installation:	Supply & Install				
<b>20</b>	<b>CHEMICAL SHELVING</b>		<b>KEC</b>	<b>1</b>	<b>Metropolitan</b>	<b>SuperErecta</b>
	Type:	Prefab Modular	Modular Wire	Poly Coated	Mobile	Capacity: 5 Shelves
	Operation:				Standards:	Size: 18"x54"
	Features:	See Specification Schedule C Shelving			Options:	
	Installation:	Supply & Install				
<b>21</b>	<b>SPARE ITEM NUMBER</b>					
	Type:				Capacity:	Size:
	Operation:				Standards:	
	Features:	Spare Number			Options:	
	Installation:					
<b>22</b>	<b>SPARE ITEM NUMBER</b>					
	Type:				Capacity:	Size:
	Operation:				Standards:	
	Features:	Spare Number			Options:	
	Installation:					

**Part 4 Item Specification Schedule**

No	Item	Status	Supplier	Qty	Manufacturer	Model	
<b>23</b>	<b>VEGETABLE SINK</b>	<b>KEC</b>	<b>1</b>	<b>Custom Fab</b>	<b>VS30108-2SL</b>		
Type:	Stainless Steel Rolled top		Open base	2 Sinks	Capacity: 2) Sinks	Size: 30"x108"	
Operation:	120V/1Ø 2)12A 5-15Rec*			Standards:			
Features:	See Elevation Drawings and Fabricating Sections			Options:			
Installation:	Supply & Install						
<b>24</b>	<b>FOOD PROCESSOR</b>	<b>KEC</b>	<b>1</b>	<b>Robot Coupe</b>	<b>R402</b>		Add#7
Type:	Combination Bowl/Continuous 2 Speed		Countertop	Capacity: 4 Qt	Size: 2 Hp		
Operation:	120V/1Ø 2Hp 5-15Rec - with cord & (5-15P) plug		Standards: CSA				
Features:	- 4 QT lift-off Stainless steel cutter bowl - Continuous feed slicer - On/Off pulse switch - Variable speed - (2) standard plates:-1) 1/8" Grating & 1) 3/16" slicing		Options:	- Additional Plates & 9-plate rack - (1) R213 6.5mm french fry plate - (1) R210-2mm slicing plate - (1) R281 4mm julienne plate-round - (1) R208 1.5mm grating plate-fine - (1) R280-5mm grating plate-medium course - (1) R215-9mm grating plate-extra course			
Installation:	Supply & Install						
<b>25</b>	<b>BLENDER</b>	<b>KEC</b>	<b>1</b>	<b>Robot Coupe</b>	<b>Blixer 4V</b>		
Type:	Commercial Mixer Blender 2 Speed		Countertop	Capacity: 4.5 Qt	Size: 9 x 13"		
Operation:	120V/1Ø 2 HP 5-15Rec - with cord & (5-15P) plug		Standards: CSA				
Features:	Bowl: Stainless steel 4.5Qt with handle Controls: Variable speed: 370 - 3450 rpm. On/off buttons. Pulse switch, Variable dial Induction motor. Magnetic safety system and motor brake Stainless steel "S" blade assembly with serrated edge Leak-proof see-thru lid equipped with bowl and lid scraper		Options:	-Additional Stainless steel 4.5 qt Bowl and lid			
Installation:	Supply & Install						
<b>26</b>	<b>POT RACK</b>	<b>KEC</b>	<b>1</b>	<b>Metropolitan</b>	<b>SuperErecta</b>		
Type:	Prefab Modular Wire Shelves		Chrome Plated	Mobile	Capacity: 5 Shelves	Size: 24x48	
Operation:				Standards:			
Features:	See Specification Schedule C Shelving			Options:			
Installation:	Supply & Install						

**Part 4 Item Specification Schedule**

No	Item	Status	Supplier	Qty	Manufacturer	Model
<b>27</b>	<b>MIXER</b>		<b>KEC</b>	<b>1</b>	<b>Globe</b>	<b>SP-40</b>
	Type:	Gear Drive	Floor Type	Timed Control	Floor Mount	Capacity: 42 Qt
	Operation:	208V/3Ø	2 HP	15	Standards:	Size: 40L
	Features:	<ul style="list-style-type: none"> <li>- Cast Iron body with enamel paint</li> <li>- Epoxy Enamel Finish</li> <li>- Digital Timed mixing control with memory</li> <li>- 3 Speed operation</li> <li>- Stainless Steel Bowl Safety Guard &amp; Interlock</li> <li>- Front mount attachment Hub #12</li> <li>- 40 qt Stainless Steel Bowl</li> <li>- Aluminum flat beater</li> <li>- Aluminum dough Hook</li> <li>- Stainless wire loop whip</li> </ul>			Options:	- 40 Qt Bowl Truck
	Installation:	Supply & Install				
<b>28</b>	<b>SLICER</b>		<b>KEC</b>	<b>1</b>	<b>Berkel</b>	<b>X13A-Plus</b>
	Type:	Gravity Feed	Automatic	3 Speed	Vari-stroke	Capacity: 13" dia
	Operation:	120V/1Ø	1/2Hp	5-15Rec* - with 6' cord & (5-15P) plug	Standards:	Size: 1/2 Hp
	Features:	<ul style="list-style-type: none"> <li>- Built-in two stone sharpener</li> <li>- Stainless Steel &amp; burnadized Aluminum finish</li> <li>- Three Speed automatic operation for 20/40/60 slices/min</li> <li>- 1/3, 2/3, full variable stroke length</li> <li>- Variable thickness to 34mm</li> <li>- 13" Diameter hollow ground SS knife</li> <li>- Carriage capacity: 10"x6"/8.5" diameter</li> <li>- Sealed Start/stop switch</li> <li>-</li> </ul>			Options:	
	Installation:	Supply & Install				
<b>29</b>	<b>SLICER STAND</b>		<b>KEC</b>	<b>1</b>	<b>Lakeside</b>	<b>110</b>
	Type:	Stainless Steel	Flat Top	Slide Base	Portable Wing	Capacity: 9)18x26
	Operation:				Standards:	Size: 20x29
	Features:	<ul style="list-style-type: none"> <li>- Stainless Steel top</li> <li>- Stainless steel Angle Legs</li> <li>- Stainless Steel fold-down wings (2)</li> <li>- Stainless Steel Angle lip slides</li> <li>- 4) 4" casters; 2 with brakes</li> </ul>			Options:	
	Installation:	Supply & Install				

**Part 4 Item Specification Schedule**

No	Item	Status	Supplier	Qty	Manufacturer	Model	
30	TRAY RACK		KEC	2	Lockwood	RR69-UA20	
	Type:	Aluminium	Universal Slides	Adjustable	Heavy Duty	Capacity: 20 slides	Size: 26"x27"
	Operation:					Standards:	NSF
	Features:	- Construction: High tensile Aluminum - Slides: Adjustable Universal angles - (20) sets - Casters: 4) 5" heavy duty neoprene (2) with brakes - Universal Angles to suit 1) 1826" Pan or 2) 12x20" Insert Pans per slide				Options:	- Bumpers: Corner
	Installation:	Supply & Install					
31	SPARE ITEM NUMBER						
	Type:					Capacity:	Size:
	Operation:					Standards:	
	Features:	-- no work required --				Options:	
	Installation:						
32	BAKE TABLE		KEC	1	Custom Fab	BTso3060o2dc	
	Type:	Stainless Steel	Splash Top	Open base	Fixed	Capacity: 5'	Size: 30"x60"
	Operation:	120V/1Ph	2)12A	5-15Rec*	Standards:		
	Features:	See Elevation Drawings and Details				Options:	
		- Top: 16ga Stainless Steel; Boxed Edges/Splayed Splash					
		- Legs: 1.5"dia Round SS tube , with adj. SS feet; SS tube bracing					
		- Overshelf: 1) - 1.8ga Stainless Steel; cantilever on SS posts					
		- Cutting Board: 1) 18x26x3/4" Richlite; on stainless steel slides (Natural color)					
		- Receptacles: 2) 120V1ph (5-15R duplex); #32					
		- Ingredient Bins: 4) Rubbermaid 9G60 Bins with Lid & scope					
		- Cutting board Top Liner: size to single 28" x 60" x3/4" with pin holes for reversing					
		- Add this change to all drawings and specifications					
	Installation:	Supply & Install					
33	INGREDIENT BINS		KEC	4	Rubbermaid	3600-88	
	Type:	Undercounter	Prefab Modular	Polyethylene	Trimel Mobile	Capacity: 25gal	Size: 13"x29.5"
	Operation:					Standards:	FDA 3-304.12
	Features:	- With sliding lids - NSF - polyethylene - 25G (94.6L)				Options:	
	Installation:	Supply & Install					

**Part 4 Item Specification Schedule**

No	Item	Status	Supplier	Qty	Manufacturer	Model
34	HAND SINK		KEC	1	Vollrath	K1410-C
	Type:	Stainless	Wall Mount	Gooseneck Faucet Wide	Capacity: 13.5x9.7	Size: 17"x15"x5.5"
	Operation:				Standards: CSA	
	Features:	- 18-8 304 20Ga deep-drawn stainless steel - Bowl: 13.5x9.6x5.5d - 3.5" Basket Waste			Options:	- Faucet - Fisher #3516 4" splash mount gooseneck - CHG Encore Quik-Wash KN91-0100 Faucet Control
	Installation:	Supply & Install				
35	SERVICES CHASE		KEC	1	Custom Fab	SC0418FC
	Type:	Stainless Steel	Floor mount	Floor to Ceiling	Access panels	Capacity: 4"      Size: 4"x18"
	Operation:				Standards:	
	Features:	See Elevation Drawings and Fabricating Sections - 18 Ga Stainless Steel - Unit a 1) 4" x12 x 116H - Ceiling to Floor			Options:	- Add this change to all Schedules on drawings and specifications
	Installation:	Supply & Install				
36	SPARE ITEM NUMBER					
	Type:				Capacity:	Size:
	Operation:				Standards:	
	Features:	-- no work required --			Options:	
	Installation:					
37	UTILITY CART		KEC	1	Lakeside	722
	Type:	Stainless	Mobile	3 Shelf	Open Base	Capacity: 650lb      Size: 18"x27"
	Operation:				Standards:	
	Features:	- All welded 18Ga S.S. construction - 3) Shelves with lip on 3 sides - S.S. Handle with bumpers - 4) 5"all swivel deluxe casters			Options:	- Corner bumpers
	Installation:	Supply & Install				
38	SPARE ITEM NUMBER					
	Type:				Capacity:	Size:
	Operation:				Standards:	
	Features:	-- no work required --			Options:	
	Installation:					

**Part 4 Item Specification Schedule**

No	Item	Status	Supplier	Qty	Manufacturer	Model
<b>39</b>	<b>WORK TABLE</b>	<b>KEC</b>	<b>1</b>	<b>Custom Fab</b>	<b>WTsso3072o</b>	<b>Add#7</b>
Type:	Stainless Steel	Splash Top	Open base	Stationary	Capacity: 6'	Size: 30"x72"
Operation:	Standards:					
Features:	<u>Construction:</u> See Elevation Drawings and Details - Top: 16ga Stainless Steel; Boxed Edges - Legs: 6) 38 Dia St.St. Tube; with adjustable St.St. feet - Overshelf: 1) 18Ga Stainless Steel on 1"ø SS Posts; Boxed Edges - Cutting Board: 1) 18x26x3/4" Richlite; on stainless steel slides (Natural color) <u>Options:</u>					
Installation:	Supply & Install					
<b>40</b>	<b>PREPARATION TABLE</b>	<b>KEC</b>	<b>1</b>	<b>Custom Fab</b>	<b>PTs3084sr</b>	
Type:	Stainless Steel	Splash Top	Open base	Fixed	Capacity: 84"	Size: 30"x84"
Operation:	120V/1ø	2)12A	5-15Rec*	Standards:		
Features:	<u>Construction:</u> See Elevation Drawings and Details - All welded stainless steel construction - Top: 16 Ga st. st with boxed front and 10" splayed splash - Legs: 6) 1.5"dia SS tube with adj. SS feet - Sink: 1) 16 ga Stainless Steel coved 15"x20"x10"deep - Faucet: 8" splashmount valve with 10" swing spout Fisher 13250 - Drain: basket waste x 1.5" adapter rotary valve, Fisher 22349 - Cutting Board: 1) 18x26x3/4" Richlite; on stainless steel slides (Natural color) - Utensil Rack: 2) 2x1/4" St St Bar on SS tube posts with 10) st st hooks - Overshelf: - 18ga Stainless Steel; cantilevered on SS posts - Receptacles: 2) 5-15R duplex 120V1ø (5-15R) <u>Options:</u>					
Installation:	Supply & Install					
<b>41</b>	<b>POT RACK</b>	<b>KEC</b>	<b>1</b>	<b>Metropolitan</b>	<b>SuperErecta</b>	
Type:	Prefab Modular Wire Shelves	Chrome Plated	Mobile	Capacity: 5 Shelves	Size: 24x42	
Operation:	Standards:					
Features:	<u>See Specification Schedule C Shelving</u> <u>Options:</u>					
Installation:	Supply & Install					
<b>42</b>	<b>TRAY RACK</b>	<b>KEC</b>	<b>1</b>	<b>Lockwood</b>	<b>RR69-20</b>	
Type:	Aluminium	Angle Slides	Adjustable	Front Load	Capacity: 20)1826	Size: 21"x27"
Operation:	Standards: NSF					
Features:	<u>Construction:</u> High tensile Aluminum - Extruded Aluminum Uprights (Knock down) - Slides: Extruded 1.5" angles adjustable @1.5" - (20) sets - Casters: 4) 5" heavy duty neoprene (2) with brakes <u>Options:</u> - Corner Bumpers					
Installation:	Supply & Install					

**Part 4 Item Specification Schedule**

No	Item	Status	Supplier	Qty	Manufacturer	Model
43	MICROWAVE OVEN		KEC	2	Panasonic	NE-1064
Type:	Commercial	Heavy Duty	Pushbutton	Countertop	Capacity: .6CuFt	Size: 1000Watts
Operation:	120V/1ø	13.4 A	5-15Rec	- with cord & (5-15P) plug	Standards: CSA	
Features:	- 1000 watts output			Options:		
	- 13"x13" x8'H Cavity					
	- Digital display					
	- 10 Programmable touch pads					
	- Quick pick presets/Manual operation					
	- 6 power levels					
	- 3 stage cooking					
	- Finish -Stainless steel front,					
	- Stainless steel interior and exterior					
	- Bottom energy Feed					
Installation:	Supply & Install					

44	PREPARATION TABLE	KEC	1	Custom Fab	PTs3084SLodcr	
Type:	Stainless Steel	Splash Top	Open base	Fixed	Capacity: 84"	Size: 30"x84"
Operation:	120V/1ø	2)12A	5-15Rec*	Standards:		
Features:	See Elevation Drawings and Details			Options:		
	<u>Construction:</u>					
	- All welded stainless steel construction					
	- Top: 16 Ga Stainless Steel top with boxed edges and 8" splash					
	- Legs: 6)1.5"dia Round SS tube with adj. SS feet					
	- Sink: 1) 16 ga Stainless Steel coved 15"x20"x10"deep					
	- Faucet: 8" splashmount valve with 10" swing spout Fisher 13250					
	- Drain: - 1.5" Chrome Basket Waste Fisher 6556					
	- Cutting Board: 1) 18x24x3/4" Richlite; on stainless steel slides (Natural color)					
	- Utensil Rack: 2) 2x1/4" St St Bar on SS Tube posts with 10) St St Hooks					
	- Overshelf: - 18ga Stainless Steel; cantilevered on SS posts					
	- Receptacles: 2) 5-15R duplex 120V1ø (5-15R) Rec 2#44					
	Installation: Supply & Install					

45	SPARE ITEM NUMBER		
Type:		Capacity:	Size:
Operation:		Standards:	
Features:	-- no work required --	Options:	
Installation:			

46	SPARE ITEM NUMBER		
Type:		Capacity:	Size:
Operation:		Standards:	
Features:	-- no work required --	Options:	
Installation:			

**Part 4 Item Specification Schedule**

No	Item	Status	Supplier	Qty	Manufacturer	Model	
47	HAND SINK	KEC	1	Eagle	HSAN-10-F		Add#7
Type:	Stainless	Wall Mount	Coved Corners	Narrow	Capacity: 9x13x6.5"	Size: 12"x17"x7"	
Operation:					Standards: CSA		
Features:	- 18-8 304 20Ga deep-drawn stainless steel - Bowl: 13.5x9.6x5.5d - 3.5" Basket Waste				Options:	- CHG Quik-Wash KN91-0100 Faucet Control	
Installation:	Supply & Install						
48	COMBI-OVEN	KEC	1	Rational	SCC-102 E		
Type:	Electric	Countertop	Double Pan	1 Door	Capacity: 10)2/1GN	Size: 42"x38"	
Operation:	208V/3ø	37Kw	15-125cct		Standards: CGA		
Features:	- Stainless steel interior & interior - Steam generator - Microprocessor controls for Multi-step programs - Steam & Heat controls - Auto cleaning cycle - Temperature Probe with F°/C° option - Cool down cabinet - High temperature limit - Adjustable fan speeds - Rack guides and shelves to hold 10)18x26" bun pans do 20)12x20x2" inserts				Options:	- With low profile casters - Combi-Duo Stacking Kit	
Installation:	Supply & Set-in-place						
49	CONVECTION OVEN	KEC	2	TurboFan	E32D5/2C		Add#6
Type:	Electric	Full Size	1 Deck	1 Door	Capacity: 6 Pans	Size: 29x32"	
Operation:	208V1ø	2)	6-50Rec	- with cord & (6-50P) plug	Standards: CSA		
Features:	- Finish: Stainless steel front, top & Sides - Glass door - Top and back- Charcoal epoxy - Fan: Two speed fan - Timer: 12-hour - Oven Racks: 5 position Stainless Steel side rack - Controls: Digital time and Temperature with manual and programable modes - Modes: Cooking, Holding Slow cooking, Water injection				Options:	- Double Stacking Kit: DSKG32 - Casters: DSKG32C 3" on SS frame - Core Probe: M236060 - This model includes a double stacking Electric Oven with 2) stacking kits and Casters on the bottom unit - Add this change to all reference in Schedules on drawings and specifications	
Installation:	Supply & Install						



**Part 4 Item Specification Schedule**

No	Item	Status	Supplier	Qty	Manufacturer	Model
50	STEAM KETTLE	KEC	1	Cleveland	KEL-25-T	
Type:	Electric	Leg Base	Tilting	Floor Mount	Capacity: 25 Gal	Size: 100 L
Operation:	208V/3ø	9.8Kw	Junc*	Standards:	CSA	
Features:	- 2/3 Electric self generating Steam Jacket - Precise solid state controls 63°C -127°C (1°C variance) - Pressure Gauge & Pressure Relief - High capacity pouring lip - Spring assist hinged Cover - Tri-Leg mount - Hand operated worm drive tilt mechaninsm			Options:	- Flow Diverter (FD) (1 only) - 2" Tangent Draw-off Valve (TD2) /ea - Kettle accessory kit (KAK )(1 only)	
Installation: Supply & Install						
51	FLOOR DRAIN PAN	KEC	1	Custom Fab	FDP-1836	
Type:	Stainless	Flush Floor	Flush Grate Deck	Grate Top	Capacity: 6"	Size: 18"x36"
Operation:				Standards:		
Features:	See Detail Drawing #51 Construction: See Elevation Drawings and Fab Details			Options:		
Installation: Supply & Install						
52	TILTING SKILLET	KEC	1	Cleveland	SEL-30-T1	
Type:	Open Base	Electric	Mid Tilt	Rectangular	Capacity: 30gal/114L	Size: 38"x41"
Operation:	208V3ø	12Kw	15-50R	- with cord & (15-50P) plug	Standards:	CSA
Features:	Construction: All Stainless Steel Cooking Surface: Stainless Steel Clad with coved corners with gallon/liter etchings Thermostat: Electronic from 100°F to 425°F Gas Burners: High efficiency Even heat with electronic spark ignition with high limit safety			Options:	- Cover: Spring assist - Anti splash High capacity pouring lip - Flow Diverter (FD) - Tangent Valve	
Installation: Supply & Install						
53	FLOOR DRAIN PAN	KEC	1	Custom Fab	FDP-1836	
Type:	Stainless	Flush Floor	Flush Grate Deck	Grate Top	Capacity: 6"	Size: 18"x36"
Operation:				Standards:		
Features:	See Detail Drawing #51 Construction: See Elevation Drawings and Fab Details			Options:		
Installation: Supply & Install						
54	SPARE ITEM NUMBER					
Type:				Capacity:	Size:	
Operation:				Standards:		
Features:	-- no work required --			Options:		
Installation:						

**Part 4 Item Specification Schedule**

No	Item	Status	Supplier	Qty	Manufacturer	Model
<b>55</b>	<b>SPARE ITEM NUMBER</b>					
	Type: _____				Capacity: _____	Size: _____
	Operation: _____				Standards: _____	
	Features: -- no work required --				Options: _____	
	Installation: _____					
<b>56</b>	<b>SPARE ITEM NUMBER</b>					
	Type: _____				Capacity: _____	Size: _____
	Operation: _____				Standards: _____	
	Features: -- no work required --				Options: _____	
	Installation: _____					
<b>57</b>	<b>FLOOR SINK</b>	<b>NIC</b>	<b>Mech</b>	<b>1</b>	<b>Zurn</b>	<b>Z1940</b>
	Type: Cast Iron Flush Floor Grate top				Built-in Capacity: 4"	Size: 12"x6"
	Operation: _____				Standards: CSA	
	Features: Not in this Section - Supplied By Mechanical				Options: _____	
	Installation: _____					
<b>58</b>	<b>EXHAUST HOOD</b>	<b>KEC</b>		<b>1</b>	<b>Halton</b>	<b>KVE-UV WW 7</b>
	Type: NFPA96/UL Dry Filter	CJ Low Flow			UV Wash Capacity: 228 cfm/lf	Size: 84" x 54"
	Operation: 120V/1Ø 2A Junc				Standards: NFPA 96, ULC Listed	
	Features: UL Listed type 1 Hood with Ultraviolet				Options: _____	
	- 162" x 54" Dry Filter Hood					
	- UL listed grease extraction baffles (90%+ eff)					
	- ASTM 1704 Listed Hood Assembly					
	- UV light system for final grease removal with controls and auto safety shutdown					
	- UL listed 18ga St St all welded construction					
	- 4) Recessed LED lights in vaporproof enclosure					
	- Stainless Steel closure panels to ceiling					
	Installation: Supply & Install					
<b>59</b>	<b>SPARE ITEM NUMBER</b>					
	Type: _____				Capacity: _____	Size: _____
	Operation: _____				Standards: _____	
	Features: -- no work required --				Options: _____	
	Installation: _____					
<b>60</b>	<b>SPARE ITEM NUMBER</b>					
	Type: _____				Capacity: _____	Size: _____
	Operation: _____				Standards: _____	
	Features: -- no work required --				Options: _____	
	Installation: _____					

**Part 4 Item Specification Schedule**

No	Item	Status	Supplier	Qty	Manufacturer	Model
61	TRAY RACK	KEC	1	Lockwood	RR69-20	
<div>Type: Aluminium    Angle Slides    Adjustable    Front Load    Capacity: 20)1826    Size: 21"x27"</div> <div>Operation: Standards:</div> <div>Features: <div>- Construction: High tensile Aluminum</div><div>- Extruded Aluminum Uprights (Knock down)</div><div>- Slides: Extruded 1.5" angles adjustable @1.5" - (20) sets</div><div>- Casters: 4) 5" heavy duty neoprene (2) with brakes</div><div>Options: - Corner Bumpers</div></div> <div>Installation: Supply &amp; Install</div>						
62	DEEP FRYER	KEC	1	Frymaster	MJ140	
<div>Type: Gas(Natural)    Medium Duty    Open Pot    Floor Mount    Capacity: 35 lbs    Size: 12"x15"</div> <div>Operation: Standards: CGA</div> <div>Features: <div>- Finish: S.S. front, Charcoal enamel sides</div><div>- Twin fry baskets</div><div>- Celsius dial plates</div><div>- 12" x 15" frying area</div><div>- Stainless Steel frypot</div><div>Options: - Frypot cover</div><div>- Fishplate</div><div>- Mechanical timer</div><div>- Bank units with #63</div></div> <div>Installation: Supply &amp; Install</div>						
63	FRYER STATION	KEC	1	Frymaster	MJ35SC-FWH1	
<div>Type: Stainless    Medium Duty    Spacer    Banked    Capacity: 1 pan    Size: 16"wide</div> <div>Operation: 120V/1ø    750W    5-15Rec*    - with cord &amp; (5-15P) plug    Standards:</div> <div>Features: <div>- Finish: Stainless Steel front and Door, Enamel Sides</div><div>Options: - Food Warmer &amp; Scoop Pan FWH-1A</div><div>- Bank with #62</div></div> <div>Installation: Supply &amp; Install</div>						
64	GRIDDLE	KEC	1	Garland	GTGG60-GT60	
<div>Type: Gas(Natural)    Heavy Duty    Grille Top    Thermostat    Capacity: 60"Grill    Size: 60"x32"</div> <div>Operation: Standards: CGA</div> <div>Features: <div>- Finish: Stainless steel front, black epoxy sides</div><div>- 160,000 btu burners with Thermostat control valves</div><div>- Piezo Spark Ignition</div><div>- 1" thick steel griddle plate</div><div>- Front grease trough and removable grease drawer</div><div>- 4" St St Legs</div><div>Options: - Valves: Thermostats</div><div>- Stainless sides &amp; back</div><div>- Mount on #65 Equip Stand</div></div> <div>Installation: Supply &amp; Install</div>						

**Part 4 Item Specification Schedule**

No	Item	Status	Supplier	Qty	Manufacturer	Model
<b>65</b>	<b>REFRIGERATED STAND</b>	<b>KEC</b>	<b>1</b>	<b>True</b>	<b>TRCB-52-60</b>	
Type:	SC Refrig	Low Profile	2 Drawer	Mobile	Capacity: 2)2•1220	Size: 50"x30"
Operation:	120V/1Ø	1/3Hp	5-15Rec	- with cord & (5-15P) plug	Standards: CSA, NSF7	
Features:	- Exterior finish: Stainless steel with marine top edge - Interior finish: St. st. floor, Aluminum top and sides - Condensate : Automatic hot gas vapourizer - 2) Drawers: to accommodate 3) 12x20 pans each - Digital thermometer - Refrigeration: self contained air cooled - 4) 104mm swivel Casters Installation: Supply & Install					Options:
<b>66</b>	<b>BURNER RANGE</b>	<b>KEC</b>	<b>1</b>	<b>Garland</b>	<b>M43-R</b>	
Type:	Gas(Natural)	Heavy Duty	Burner Top	Oven Base	Capacity: 6 OB	Size: 34"x38"
Operation:	Standards: CGA					
Features:	- 6) Heavy duty 24,000 btu Starfire Burners - Heavy Duty cast iron grates - Stainless steel front & doors - Stainless steel front rail - Powder coated cabinet base - Porcelain (SS) Oven Interior with - 40,000Btu Oven burners - Piezo ignition in oven Installation: Supply & Install					Options: - 4" Polyurethane swivel casters with front brakes - Stainless Steel backguard 10" - Celcius dial for oven - 'Rear gas connection, 1.25", T' Manifold to rear - End Caps
<b>67</b>	<b>SPARE ITEM NUMBER</b>					
Type:					Capacity:	Size:
Operation:					Standards:	
Features:	-- no work required --				Options:	
	Installation:					

**Part 4 Item Specification Schedule**

No	Item	Status	Supplier	Qty	Manufacturer	Model																													
68	HOOD WASH CONTROL	KEC		1	Halton	H5-25 Wash Panel	Add#7																												
<table><tr><td>Type:</td><td>Automatic</td><td>Detergent</td><td>Multi Phase</td><td>Timer</td><td>Capacity: 17' hood</td><td>Size: 7"x 50"</td></tr><tr><td>Operation:</td><td>120V1ø</td><td>1A</td><td>Junc*</td><td></td><td>Standards: NFPA96</td><td></td></tr><tr><td>Features:</td><td colspan="4">- Programable digital screen automatic Control Panel to provide timed operation of run and wash cycles, Marvel variable Fan Control , Adjustable Damper Control as well as integration with Fire Condition requirements - Plumbing controls to include manual valves as well as solenoid and pressure guage - Detergent injector with low detergent alarm - Preplumbed and prewired panel with labeled terminal block with site wiring diagram</td><td>Options:</td><td>- BFP Preplumbed Back Flow Preventor - 2SQ Integrated wash controls to provide Sequential washdown of 2) #70 Hoods 8.5' and 1) #58 Hood 7' - 24HR 24 Hour Timers for integration into Marvel System - BMS Link - LS Hood Light Switch - EFO Exhaust Fan Control - UVH Combo Control Panel for UV/Water Wash/Marvel - Mount control Panel in #72 Controls Chase - Variable controls system: Include all components and requirements of the MARVEL system.</td></tr><tr><td colspan="7">Installation: Supply &amp; Install</td></tr></table>								Type:	Automatic	Detergent	Multi Phase	Timer	Capacity: 17' hood	Size: 7"x 50"	Operation:	120V1ø	1A	Junc*		Standards: NFPA96		Features:	- Programable digital screen automatic Control Panel to provide timed operation of run and wash cycles, Marvel variable Fan Control , Adjustable Damper Control as well as integration with Fire Condition requirements - Plumbing controls to include manual valves as well as solenoid and pressure guage - Detergent injector with low detergent alarm - Preplumbed and prewired panel with labeled terminal block with site wiring diagram				Options:	- BFP Preplumbed Back Flow Preventor - 2SQ Integrated wash controls to provide Sequential washdown of 2) #70 Hoods 8.5' and 1) #58 Hood 7' - 24HR 24 Hour Timers for integration into Marvel System - BMS Link - LS Hood Light Switch - EFO Exhaust Fan Control - UVH Combo Control Panel for UV/Water Wash/Marvel - Mount control Panel in #72 Controls Chase - Variable controls system: Include all components and requirements of the MARVEL system.	Installation: Supply & Install						
Type:	Automatic	Detergent	Multi Phase	Timer	Capacity: 17' hood	Size: 7"x 50"																													
Operation:	120V1ø	1A	Junc*		Standards: NFPA96																														
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Installation: Supply & Install																																			
69	SERVICES ENCLOSURE	KEC		1	Custom Fab	SE-DS12-18																													
<table><tr><td>Type:</td><td>Stainless</td><td>Island Type</td><td>Double Sided</td><td>Suspended</td><td>Capacity: 18'</td><td>Size: 12" Deep</td></tr><tr><td>Operation:</td><td colspan="4"></td><td>Standards:</td><td></td></tr><tr><td>Features:</td><td colspan="4">Construction: As per Drawings and Specifications See Detail Drawing #69</td><td>Options:</td><td></td></tr><tr><td colspan="7">Installation: Supply &amp; Install</td></tr></table>								Type:	Stainless	Island Type	Double Sided	Suspended	Capacity: 18'	Size: 12" Deep	Operation:					Standards:		Features:	Construction: As per Drawings and Specifications See Detail Drawing #69				Options:		Installation: Supply & Install						
Type:	Stainless	Island Type	Double Sided	Suspended	Capacity: 18'	Size: 12" Deep																													
Operation:					Standards:																														
Features:	Construction: As per Drawings and Specifications See Detail Drawing #69				Options:																														
Installation: Supply & Install																																			
70	EXHAUST HOOD	KEC		2	Halton	KVEUVWW8.5	Add#4																												
<table><tr><td>Type:</td><td>NFPA96/UL</td><td>Dry Filter</td><td>CJ Low Flow</td><td>UV Wash</td><td>Capacity: 230cfm/lf</td><td>Size: 60x102"</td></tr><tr><td>Operation:</td><td>120V/1ø</td><td>2A/20A</td><td>Junc</td><td></td><td>Standards: NFPA 96, ULC Listed</td><td></td></tr><tr><td>Features:</td><td colspan="4">Construction: As per Drawings and Specifications See Detail Drawing #70</td><td>Options:</td><td>Provide a BACnet Connection Module as part of the Exhaust Hood Controls (for #58 &amp; 70) to be able to interface with the Building Management System (DDC)</td></tr><tr><td colspan="7">Installation: Supply &amp; Install</td></tr></table>								Type:	NFPA96/UL	Dry Filter	CJ Low Flow	UV Wash	Capacity: 230cfm/lf	Size: 60x102"	Operation:	120V/1ø	2A/20A	Junc		Standards: NFPA 96, ULC Listed		Features:	Construction: As per Drawings and Specifications See Detail Drawing #70				Options:	Provide a BACnet Connection Module as part of the Exhaust Hood Controls (for #58 & 70) to be able to interface with the Building Management System (DDC)	Installation: Supply & Install						
Type:	NFPA96/UL	Dry Filter	CJ Low Flow	UV Wash	Capacity: 230cfm/lf	Size: 60x102"																													
Operation:	120V/1ø	2A/20A	Junc		Standards: NFPA 96, ULC Listed																														
Features:	Construction: As per Drawings and Specifications See Detail Drawing #70				Options:	Provide a BACnet Connection Module as part of the Exhaust Hood Controls (for #58 & 70) to be able to interface with the Building Management System (DDC)																													
Installation: Supply & Install																																			

**Part 4 Item Specification Schedule**

No	Item	Status	Supplier	Qty	Manufacturer	Model
71	FIRE SUPPRESSION SYSTEM	KEC	1	Kidde	WHDR-X00	
Type:	UL300/CSA125 Wet Chemical		Mech Gas Valve	Automatic	Capacity: x)4 gal	Size: 15L
Operation:	120V/1ø	6 A	Junc*	Standards:	CSA,cUL	
Features:	Construction: As per Drawings and Specifications See Detail Drawing #71 - Automatic Wet Chemical to NFPA 17, ULC Listed - Local mechanical and remote mechanical - Fusible links surface and duct detectors - Local alarm bell - Mechanical gas shutdown valve - Shut Down Contactors (See DetDwg) - Wall mounted tank in SS enclosure - Surface protection for Appliances - Plenum & Duct protection for #58, #70 - Engineered as-built/Shop Drawings and System Certification			Options:	- Fusible Link Detection - Mechanical (cable) Gas shutdown Valve	
Installation:	Supply & Install					
72	CONTROLS CHASE	KEC	1	Custom Fab	CC1260FC	
Type:	Stainless Steel	Floor mount	Floor to Ceiling	Access panels	Capacity: 12"	Size: 12"x60"
Operation:				Standards:		
Features:	As per Elevations, Section & Fab Details - Body: 18Ga SS with removable access cover - Size 56" x 12" floor to ceiling - 2 lower Doors on Piano hinges with Stainless Steel Pulls and Magnet Latches - removable upper panels and fixed panels - Verify sizes with Fire Suppression system and Wash Control Panel			Options:	- 12 x 8" floor to ceiling chase for Hand Sink with removable access panels	
Installation:	Supply & Install					
73	SPARE ITEM NUMBER					
Type:				Capacity:	Size:	
Operation:				Standards:		
Features:	-- no work required --			Options:		
Installation:						
74	SPARE ITEM NUMBER					
Type:				Capacity:	Size:	
Operation:				Standards:		
Features:	-- no work required --			Options:		
Installation:						

**Part 4 Item Specification Schedule**

No	Item	Status	Supplier	Qty	Manufacturer	Model
75	HAND SINK	KEC	1	Vollrath	K1410-C	
Type:	Stainless	Wall Mount	Gooseneck Faucet Wide	Capacity: 13.5x9.7	Size: 17"x15"x5.5"	
Operation:				Standards: CSA		
Features:	- 18-8 304 20Ga deep-drawn stainless steel - Bowl: 13.5x9.6x5.5d - 3.5" Basket Waste			Options:	- Faucet - Fisher #3516 4" splash mount gooseneck - CHG Encore Quik-Wash KN91-0100 Faucet Control	
Installation:	Supply & Install					
76	REACH-IN REFRIGERATOR	KEC	1	True	T-43-HC	
Type:	Upright	2 Door	Bottom Mount	Solid Doors	Capacity: 35 Cu Ft	Size: 47"x29.5"
Operation:	120V/1ø	1/2Hp	5-15Rec* - with cord & (5-15P) plug	Standards: CSA		
Features:	- Exterior finish: Stainless steel, aluminum sides & back - Interior finish: White aluminum, stainless steel floor - Door Finish: stainless steel exterior with white aluminum interior - Door type: Solid swing out self closing double doors - Door Hardware: torsion hinges, cylinder door locks, magnetic gaskets and recessed integrated handles - Refrigeration: Bottom mount hermetic condensing unit with balanced evaporator coil with low velocity high volume fans - Condensation: Automatic hot gas vaporizer - Shelves: 6) PVC coated shelves on adjustable shelf clips - Digital thermometer with power indicator light - Interior light: Door activated LED - 4" castors on frame rail			Options:	- 1) Additional Shelves/ door	
Installation:	Supply & Install					
77	POT RACK	KEC	1	Metropolitan	SuperErecta	
Type:	Prefab Modular Wire Shelves	Chrome Plated	Mobile	Capacity: 5 Shelves	Size: 24x48	
Operation:				Standards:		
Features:	See Specification Schedule C Shelving			Options:		
Installation:	Supply & Install					

**Part 4 Item Specification Schedule**

No	Item	Status	Supplier	Qty	Manufacturer	Model
78	HOT HOLDING CABINET	KEC	1	Defield	CSHPT1-S	Add#7
Type:	Convection	Universal	Insulated	Split Door	Capacity: 14)	Size: 27x35
Operation:	208V1ø	6A	6-20Rec	- with cord & (6-20P) plug	Standards: CSA,cUL,NSF	
Features:	- Stainless steel exterior cabinet			Options:	- Additional Chrome Shelves (1)	
	- Stainless steel interior cabinet					
	- 1.5" insulated sidewalls					
	- 190°F Thermostat with indicator light and thermometer					
	- 3 Chrome Wire Shelves per Door (accommodates 1826 Pans)					
	- Full/Half Doors input side					
	- Full/Half Doors outake side					
	- Incandescent Light					
	- 5" Heavy Duty casters, 2 with brakes					
	- Top Mount Forced air heating with low speed fan					
	- Digital Heat controls for 120°F to 200°F holding operation					
	- Magnetic door gasket					
Installation:	Supply, set in place. Test & certify by Technician					
79	PASS-THRU REFRIGERATOR	KEC	1	Delfield	CSRPT2P-G	
Type:	Reach-in	2 Door	Top Mount	Pass thru	Capacity: 50 Cu Ft	Size: 55"x34"
Operation:	120V/1ø	6.5A	5-15Rec*	- with cord & (5-15P) plug	Standards: cUL	
Features:	- Exterior finish: Stainless steel front & sides			Options:		
	- Interior finish: White acrylic on zinc steel					
	- Automatic hot gas condensate vaporizer					
	- 4) polyester coated shelves on adjustable slides					
	- Stainless steel solid outside swing self closing doors with magnetic gaskets doors					
	- Bottom mount Front breathing air cooled removable R290 refrigeration system					
	- Digital controls for 33°F to 40°F holding operation					
	- Built in door handle with cylinder locks					
	- Door activated Interior light					
	- Digital thermometer with power indicator light					
Installation:	Supply & Install					
80	SPARE ITEM NUMBER					
Type:				Capacity:	Size:	
Operation:				Standards:		
Features:	-- no work required --			Options:		
Installation:						



**Part 4 Item Specification Schedule**

No	Item	Status	Supplier	Qty	Manufacturer	Model
81	BACK COUNTER	KEC	1	Custom Fab	BC3084	
Type:	Millwork	Splash Top	Cabinet Base	Stationary	Capacity: 30" Deep	Size: 30"x72"
Operation:	120V/1Ø	12A	5-15Rec*	Standards:		
Features:	- Construction: See Elevation Drawings and Details			Options:		
	- Top: 16ga Stainless Steel; Boxed Splash/Boxed Edges					
	- Undercabinet: 18Ga Stainless Steel					
	- Sink: 1) 16ga Stainless Steel 16"x20"x10"deep; all coved corners					
	- Faucet: 8" Control Valve with 10" Swing spout Fisher #3252					
	- Drain: 1.5" Chrome Basket Waste Fisher 6556					
	- Undershelf: 4)18Ga Stainless Steel; Boxed Front/Lip Rear on adjustable pilasters					
	- Overshelf: 18Ga Stainless Steel cantilevered on posts					
	- Doors: 3) double pan St St on piano hinges with magnetic latches					
	- Base: Stainless kickplate over 6" adjustable legs;					
	- Receptacle: 2) 5-15R duplex 120V1ph 12A (5-15R) Rec#81					
Installation:	Supply & Install					
82	TOASTER	KEC	1	APW/Wyott	XTRM-2	
Type:	Conveyor	Bread/Bun	Horizontal	Rotary	Capacity: 800sl/hr.	Size: 15.2"x18x13.2"
Operation:	208V1Ø	2840W	6-20Rec	- with cord & (6-20P) plug	Standards: CSA	
Features:	- Stainless steel finish			Options:		
	- 32mm high entry clearance					
	- Variable speed conveyor					
	- On/Off Switch					
	- 1600W infrared heaters with forced convection					
Installation:	Supply & Install					
83	SPARE ITEM NUMBER					
Type:				Capacity:	Size:	
Operation:				Standards:		
Features:	-- no work required --			Options:		
Installation:						
84	HAND SINK	KEC	1	Vollrath	K1410-C	
Type:	Stainless	Wall Mount	Gooseneck Faucet	Wide	Capacity: 13.5x9.7	Size: 17"x15"x5.5"
Operation:				Standards: CSA		
Features:	- 18-8 304 20Ga deep-drawn stainless steel			Options:	- Faucet - Fisher #3516 4" splash mount gooseneck	
	- Bowl: 13.5x9.6x5.5d				- CHG Encore Quik-Wash KN91-0100 Faucet Control	
	- 3.5" Basket Waste					
Installation:	Supply & Install					

**Part 4 Item Specification Schedule**

No	Item	Status	Supplier	Qty	Manufacturer	Model
85	REACH-IN REFRIGERATOR	KEC	1	True	T-43-HC	
Type:	Upright	2 Door	Bottom Mount	Solid Doors	Capacity: 35 Cu Ft	Size: 39.5"x29.5"
Operation:	120V/1Ø	1/2Hp	5-15Rec* - with cord & (5-15P) plug	Standards:	CSA	
Features:	<u>Features:</u> - Exterior finish: Stainless steel, aluminum sides & back - Interior finish: White aluminum, stainless steel floor - Door Finish: stainless steel exterior with white aluminum interior finish - Door type: Solid swing out self closing double doors - Door Hardware: torsion hinges, cylinder door locks, magnetic gaskets and recessed integrated handles - Refrigeration: Bottom mount hermetic condensing unit with balanced evaporator coil with low velocity high volume fans - Condensation: Automatic hot gas vaporizer - Shelves: 6) PVC coated shelves on adjustable shelf clips - Digital thermometer with power indicator light - Interior light: Door activated safety shielded incandescent - 4" castors			<u>Options:</u> - 1) Additional Shelves/ door		
Installation: Supply & Install						

**86 SPARE ITEM NUMBER**

Type:		Capacity:	Size:
Operation:		Standards:	
Features:	-- no work required --	Options:	
<u>Installation:</u>			

87	SANDWICH STAND	KEC	1	True	TFP-48-18M 2D	Add#4
Type:	SC Refrig	18 Pan Mega	1 Door/2 Dwrs	Mobile	Capacity: 12 cf	Size: 30x48
Operation:	120V/1Ø	1/5Hp	5-15Rec* - with cord & (5-15P) plug	Standards:	CSA	
Features:	<u>Features:</u> - Exterior:Stainless Steel front & sides and aluminum back - Interior: White Aluminum Sides with coved St. St. bottom - Refrigeration: Front breathing self contained forced air circulation - Well Cover: St. St. flip up insulated - Doors: Stainless Steel exterior self closing with magnetic gaskets - Shelves: 4 vinyl coated wire - Cutting board: 11 3/4" removable Polyethylene - Inserts Pans: 12) 1/6 size 4" deep polycarbonate - 5" diameter casters with front locks			Options:	3) Full size wells with 1) long insert divider and 1) short divider - Do not install Pan Cover - 1 Door & 2 Drawers	
Installation:	Supply & Install					

**Part 4 Item Specification Schedule**

No	Item	Status	Supplier	Qty	Manufacturer	Model	
88	SANDWICH STAND	KEC	1	True	TFP-48-18M 2D	Add#4	
Type:	SC Refrig	18 Pan Mega	1 Door/2 Dwrs	Mobile	Capacity: 12 cf	Size: 30x48	
Operation:	120V/1Ø	1/5Hp	5-15Rec*	- with cord & (5-15P) plug	Standards: CSA		
Features:	<div>Features:<ul style="list-style-type: none"><li>- Exterior:Stainless Steel front &amp; sides and aluminum back</li><li>- Interior: White Aluminum Sides with coved St. St. bottom</li><li>- Refrigeration: Front breathing self contained forced air circulation</li><li>- Well Cover: St. St. flip up insulated</li><li>- Doors: Stainless Steel exterior self closing with magnetic gaskets</li><li>- Shelves: 4 vinyl coated wire</li><li>- Cutting board: 11 3/4" removable Polyethylene</li><li>- Inserts Pans: 12) 1/6 size 4" deep polycarbonate</li><li>- 5" diameter casters with front locks</li></ul></div>				<div>Options:<ul style="list-style-type: none"><li>3) Full size wells with 1) long insert divider and 1) short divider</li><li>- Do not install Pan Cover</li><li>- 1 Door &amp; 2 Drawers</li></ul></div>		
Installation:	Supply & Install						
89	HOT FOOD STAND	KEC	1	Custom Fab	HF3060M-4W	Add#7	
Type:	Electric	Wet/Dry Wells	Cabinet Base	Built-in	Capacity: 4 Well	Size: 30x60"	
Operation:	208V1Ø3w	3600W	Junc*		Standards: CSA		
Features:	<div>Construction: See Elevation Drawings and Fab Details</div> <div><ul style="list-style-type: none"><li>- Food Wells: 4 Wells: APW BM 80D-UL with drain Manifold with main shu-off</li><li>- Body: 18Ga Stainless Steel;</li><li>- Undercabinet: 30x60" (18Ga) Stainless Steel ;</li><li>- Base: Stainless kickplate over 6" adjustable legs;</li><li>- Undershelf: 1) 18Ga St.St, Boxed edges on adjustable pilasters</li><li>- Drain: copper drain manifold preplumbed to main ball valve</li><li>- Overshelf: Stainless Steel boxed shelf on 1" posts</li><li>- Sneeze guard: 12" - 1/4" plate glass in Stainless Steel. channel;</li><li>- Cutting Board: 10" x 3/4" x 60" Richlite in SS slides (Natural color)</li><li>- Food Warmer: Hatco GRAHL (1340W) with infinite control prewired</li></ul></div>				<div>Options:</div>		
Installation:	Supply & Install						

**Part 4 Item Specification Schedule**

No	Item	Status	Supplier	Qty	Manufacturer	Model	
90	OVERSHELF ASSEMBLY		KEC	1	Custom Fab		Add#5
Type:	Stainless	Sneeze-guard	Single Level		Capacity:	Size: 12x98"	
Operation:				Standards:			
Features:	Provide oversheaf assembly to match materials and profile of oversheaf on Fabricating Detail #89A			Options:			
	- In replace heater with LED light fixture with on/off switch prewired to power supply.						
	- Replace 1/4" glass top on tube Frame with 40mm deep Stainless Steel						
	boxed oversheaf on tube support						
	- Support on #103 Stand and #89 Stand						
Installation:	Supply & Install						
91	FRYER HOLDING STATION		KEC	1	Merco	FFHS-16	
Type:	Stainless Steel	Convection	Thermostatic	Portable	Capacity:	Size: 16"wide	
Operation:	120V1Ø	1450	5-15Rec	- with cord & (5-15P) plug	Standards:	CSA	
Features:	- Finish: Stainless Steel front			Options:	- Provide 18" wide radiused acrylic sneeze-guard mounted on 18 Ga Stainless Steel mounting bracket with 6mm St St rod Supports		
	- Removable dividers						
	- Circulating Air heat system						
	- On/Off switch						
	- Fry Scoop holder						
Installation:	Supply & Install						
92	BEVERAGE COUNTER		KEC	1	Custom Fab	BSss3066	Add#5
Type:	Stainless	Splash Top	Cabinet Base	Open front	Capacity:	Size: 30x66	
Operation:	120V1Ø	12 A	5-15Rec		Standards:		
Features:	Construction: As per Elevations & Fab Details			Options:	Install #93 into Structure		
	- Top: 16 ga Stainless Steel; Boxed Splash/Boxed Edges						
	- Drip tray - 4" x30" with removable Drip Plate						
	- Undercabinet: 18Ga Stainless Steel						
	- Undershelves: 18Ga Stainless Steel; Boxed Front/Lip						
	Rear on adjustable pilasters						
	- Base: Stainless kickplate over 6" adjustable legs						
Installation:	Supply & Install						
93	RACK DISPENSER		KEC	1	Hatch	TRD-DI 1020	Add#4
Type:	Modular	Rack	Self Leveling	Drop-In	Capacity: 6 Racks	Size: 10"x20"	
Operation:				Standards:			
Features:	- Solid Stainless steel			Options:	Install in #92		
	- St. St. platform with enclosed bank spring self leveling mechanism to accommodate 1 stacks of 10"x20" Racks						
	- Drop In Model, unheated						
Installation:	Supply & Install						

**Part 4 Item Specification Schedule**

No	Item	Status	Supplier	Qty	Manufacturer	Model	
<b>94</b>	<b>COFFEE MAKER</b>		<b>KEC</b>	<b>1</b>	<b>Bunn</b>	<b>U3 DS</b>	<a href="#">Add#4</a>
Type:	Urn	Automatic	Double Head	Double Side	Capacity: 50 gal/hr	Size: 2)3 gal	
Operation:	208V3ø4W 5775W	Direct*			Standards:		
Features:	Features:			Options:	- Water filter Everpure AO39 in Line System with 1 additional A075 replacement cartridge		
	- Automatic Batch Brewer						
	- Hot water faucet						
	- Electronic brew control						
	- Half brew option						
	- Stainless Steel finish						
Installation:	Supply & Install						
<b>95</b>	<b>BEVERAGE COUNTER</b>		<b>KEC</b>	<b>1</b>	<b>Custom Fab</b>	<b>BCss3078</b>	<a href="#">Add#4</a>
Type:	Stainless	Splash Top	Cabinet Base	Open front	Capacity:	Size: 30x78	
Operation:	120V/1ø	12 A	5-15Rec*		Standards:		
Features:	Construction: As per Elevations & Fab Details			Options:	Install #96 into Structure		
	- Top: 16 ga Stainless Steel; Boxed Splash/Boxed Edges						
	- Drip tray - 4" x70" with removable Drip Plate						
	- Undercabinet: 18Ga Stainless Steel						
	- Undershelves: 18Ga Stainless Steel; Boxed Front/Lip						
	Rear on adjustable pilasters						
	- Base: Stainless kickplate over 6" adjustable legs						
Installation:	Supply & Install						
<b>96</b>	<b>RACK DISPENSER</b>		<b>KEC</b>	<b>1</b>	<b>Hatch</b>	<b>TRD-572D/I 2020</b>	
Type:	Modular	Rack	Self Leveling	Drop-In	Capacity: 6 Racks	Size: 20"x20"	
Operation:					Standards:		
Features:	- Solid Stainless steel			Options:	Install in #95		
	- St. St. platform with enclosed bank spring self leveling mechanism to accommodate 1 stacks of 20"x01" Racks						
	- Drop In Model, unheated						
Installation:	Supply & Install						
<b>97</b>	<b>MILK DISPENSER</b>		<b>KEC</b>	<b>1</b>	<b>Silver King</b>	<b>SKMAJ-2/C4</b>	
Type:	SC	Refrigerated	Bag-in-Box	Countertop	Capacity: 2)3-5 Gal	Size: 24"x18"	
Operation:	120V/1ø	1/8Hp	5-15Rec*		Standards:		
Features:	- Stainless Steel Finish			Options:			
	- Self Contained refrigeration						
	- Spring Loaded Valve						
	- 2 Valve						
	- Self Contained refrigerated						
Installation:	Supply & Install						

**Part 4 Item Specification Schedule**

No	Item	Status	Supplier	Qty	Manufacturer	Model
<b>98</b>	<b>JUICE DISPENSER</b>	<b>NIC</b>	<b>PSE</b>	<b>1</b>	<b>Cornelius</b>	<b>MJ30-4</b>
	Type:	SC Refrig	Post Mix	4 Head	Countertop	Capacity: 2.2 oz/sec
	Operation:	120V/1Ø	8.5A	5-15Rec* - with cord & (5-15P) plug	Standards: CSA	Size: 15x27x34"
	Features:	Not in Contract (Supplied By Owner)			Options:	
	Installation:					
<b>99</b>	<b>JUICE SYSTEM</b>	<b>NIC</b>	<b>PSE</b>	<b>1</b>	<b>Cornelius</b>	
	Type:	Post Mix	Concentrate	Bag-in-Box	Undercounter	Capacity: 4 Flavors
	Operation:	120V/1Ø	12 A	5-15Rec*	Standards:	Size: 18"x36"
	Features:	Not in Contract (Supplied By Owner)			Options:	
	Installation:					
<b>100</b>	<b>SPARE ITEM NUMBER</b>					
	Type:				Capacity:	Size:
	Operation:				Standards:	
	Features:	Spare Number			Options:	- Delete "Water Station" for #100 from all Schedules on drawings and specifications
	Installation:					
<b>101</b>	<b>SPARE ITEM NUMBER</b>					
	Type:				Capacity:	Size:
	Operation:				Standards:	
	Features:	-- no work required --			Options:	
	Installation:					
<b>102</b>	<b>TRAY REST ASSEMBLY</b>	<b>KEC</b>		<b>1</b>	<b>Custom Fab</b>	<b>TRmp14342</b>
	Type:	Millwork	Pedestal	Services channel	Pedestal	Capacity: 12"Slide
	Operation:				Standards:	Size: 14"x342"
	Features:	See Elevation Drawings and Details			Options:	
		- Body: PLam over 3/4" plywood; over 1" Steel Angle Frame				
		- Base: Stainless Steel kickplate over plywood base				
		- Swings Gates - Plywood Boxed construction with double swing hinges (Cover faces in Stainless kickplate)				
		- TrayRest/Top : Corian (To be Specified)				
		- Trayrest to taper around Post to maintain 355 width				
		- Delete swing gates as per revised Elevations				
	Installation:	Supply & Install				

**Part 4 Item Specification Schedule**

No	Item	Status	Supplier	Qty	Manufacturer	Model	
103	TRAY STAND		KEC	1	Custom Fab	TS-2430M	Add#4
	Type:	Stainless Steel	Stationary	Double Stack	Mobile	Capacity: 2)30	Size: 24"x30"
	Operation:				Standards:		
	Features:	Construction: As per Drawings and Specifications - Integrate construction with #102 - Tray Alcove: 18Ga Stainless steel Body - Tray Alcove Base: Corian (To be spec'd) - Tray Alcove -to suit 2) stacks 15" x20" Tray Size (Confirm)			Options:	Relocate Tray Alcove - as per revised Elevations	
	Installation:	Supply & Install					
104	CASH STAND		KEC	1	Custom Fab	SS	
	Type:	Stainless	Stationary	Single Sided	Mobile	Capacity:	Size: 30"
	Operation:				Standards:		
	Features:	Construction: As per Drawings and Specifications - Integrate construction with #102 - Top: 1) 1.6mm/16Ga Stainless Steel; Boxed Splash & Edges - Legs: 4) 41mm Dia Round St.Steel Tube; with adj SS feet - Kickplate: 8Ga Stainless Steel removable - Cabinet - 1.4mm/18Ga Stainless Steel - Undershelves: 2) adjustable Stainless Steel shelves			Options:		
	Installation:	Supply & Install					
105	POS TERMINAL		NIC	OSE	1	(by Others)	
	Type:	Electronic	Programmable	LCD Display	Cash Drawer	Capacity: 1 Drawer	Size: 18"x18"
	Operation:	120V/1ø	6 A	5-15Rec* - with cord & (5-15P) plug	Standards:	CSA	
	Features:	Not in Contract (Supplied By Owner)			Options:		
	Installation:						
106	SPARE ITEM NUMBER						Add#5
	Type:					Capacity:	Size:
	Operation:				Standards:		
	Features:	-- no work required --			Options:	Delete "Cash Stand" for #106 from all Schedules on drawings and specifications	
	Installation:						
107	SPARE ITEM NUMBER						
	Type:					Capacity:	Size:
	Operation:				Standards:		
	Features:	-- no work required --			Options:		
	Installation:						

**Part 4 Item Specification Schedule**

No	Item	Status	Supplier	Qty	Manufacturer	Model	
108	CONDIMENT STAND		KEC	1	Custom Fab	CS3048M	Add#4
	Type:	Millwork	Single Sided	Cabinet Base	Mobile	Capacity: 2 persons	Size: 30"x48"
	Operation:				Standards:		
	Features:	See Elevation Drawings and Details - Top: Millwork: Solid Surface: Corian (to be specified); - Body & Doors: Maple Novaply 3/4" prefinished plywood - Base: Stainless Steel over plywood - Waste Container: Rubbermaid Slim Jim with Stainless Steel waste sleeve.			Options:	- Install #109 Water Station <i>Delete Condiment Bin Overshelf and Insert Pans</i> <i>Delete Cutlery containers</i> <i>(Owner to supply Cutlery Containers and Bulk Condiment Dispensers)</i>	
	Installation:	Supply & Install					
109	WATER STATION		KEC	1	Custom Fab	WS-9x9	
	Type:	Stainless Steel	Drop-in	Glass Filler	Drop-In	Capacity: 10"H	Size: 10"x12"
	Operation:				Standards:		
	Features:	- Drop in Advance DI-1-25 9" x 9" x5" sink with basket waste - Faucet: Fisher 3516 4" Deckmount with 12" Rigid Spout - Glass filler: T&S B-1210 WFK with B-WFK Filter System			Options:		
	Installation:	Supply & Install					
110	SPARE ITEM NUMBER						
	Type:				Capacity:	Size:	
	Operation:				Standards:		
	Features:	-- no work required --			Options:		
	Installation:						
111	SPARE ITEM NUMBER						
	Type:				Capacity:	Size:	
	Operation:				Standards:		
	Features:	-- no work required --			Options:		
	Installation:						
112	DISH RETURN STAND		KEC	1	Custom Fab	SDL8484	Add#4
	Type:	Stainless	Rolled top	Open base	L Shaped	Capacity: 4 Racks	Size: 7'
	Operation:				Standards:		
	Features:	Construction: - See Elevation Drawings and Details - Top: 1)16 Ga Stainless Steel; Boxed & Veed top - Legs: 4) 38mm Dia St.Steel tube; with adj feet & rear brace - Casters: 4) Darcor 16-65RS-XD <i>Add 3) additional overshelves (4 Shelves total)</i>			Options:		
	Installation:	Supply & Install					



**Part 4 Item Specification Schedule**

No	Item	Status	Supplier	Qty	Manufacturer	Model
113	SORTING STAND		KEC	1	Custom Fab	SDs2444
	Type:	Stainless	Marine Top	Open base	Straight	Capacity: 2 Racks
	Operation:				Standards:	Size: 5'
	Features:	See Elevation Drawings and Details			Options:	
		- Top: 16ga Stainless Steel with Boxed & Vee'd edges				
		- Body: 18ga Stainless Steel				
		- Sink: 1) 16ga Stainless Steel 20"x20"x8 "deep; all coved corners				
		- Prerinset: Fisher #34258 - 8" Control Valve with Prerinse and add-on faucet with 10" swing spout				
		- Drain: 1.5" Chrome Basket Waste with stubdown Fisher				
	Installation:	Supply & Install				
114	RECYCLING CONTAINERS		KEC	4	Orbis	NPL 285
	Type:	Medium Duty	Rectangular	Mobile	Undercounter	Capacity: 21 Gal
	Operation:				Standards:	Size: 18 x 22"
	Features:	Features:			Options:	
		- Heavy Duty Molded Polyethylene				
		- Reinforced handles				
		- 2) 8" wheels				
		- Hinged Lid				
		Options:				
		- Green Color				
	Installation:	Supply & Install				
115	WASTE CONTAINER		KEC	6	Orbis	NPL 285
	Type:	Medium Duty	Rectangular	Mobile	Low Profile	Capacity: 21 Gal
	Operation:				Standards:	Size:
	Features:	- Heavy Duty Molded Polyethylene			Options:	- Green Color
		- Reinforced handles				
		- 2) 8" wheels				
		- Hinged Lid				
	Installation:	Supply & Install				
116	BUS CART		KEC	1	Lakeside	722
	Type:	Stainless	Mobile	3 Shelf	Open Base	Capacity: 650lb
	Operation:				Standards:	Size: 18"x27"
	Features:	- All welded 18Ga S.S. construction			Options:	- Corner bumpers
		- 3) Shelves with lip on 3 sides				
		- S.S. Handle with bumpers				
		- 4) 5"all swivel deluxe casters				
	Installation:	Supply & Install				

**Part 4 Item Specification Schedule**

No	Item	Status	Supplier	Qty	Manufacturer	Model
117	<b>SOILED DISHTABLE</b>	KEC	1	Custom Fab	SDL-7288	
Type:	Stainless	Rolled top	Open base	L Shaped	Capacity: 4 Racks	Size: 7'
Operation:	Standards:					
Features:	<p><u>Construction:</u> - See Elevation Drawings and Details      <u>Options:</u> - Mount #118 Hosereel assembly</p> <ul style="list-style-type: none"> <li>- Top: 1) 16 Ga Stainless Steel; Boxed Splash &amp; rolled front edge</li> <li>- Legs: 6) 38mm Dia Round St. Steel Tube; with adj SS feet &amp; rear brace Integrate Pass-thru ledge into top</li> <li>- Sink: 200 deep x 510" wide 16Ga Stainless Steel coved corners</li> <li>- Basket Strainer: Perforated removable strainer/Sink liner with slider bars</li> <li>- Drains: 1) 2" Chrome Basket Waste with stubdown Fisher</li> <li>- Pre-Rinse: Fisher 2210-1WB</li> <li>- Racking Shelf: Double sided 18 Ga Stainless Steel with adjustable posts</li> </ul> <p><u>Installation:</u> Supply &amp; Install</p>					
118	<b>HOSEREEL ASSEMBLY</b>	KEC	1	Fisher	2984	Add#7
Type:	Epoxy Coated	Undercounter	Retracting	Open Reel	Capacity: 12' hose	Size: 6x14"
Operation:	Standards: CSA					
Features:	<p>Hose Reel Fisher 2984      <u>Options:</u> - Install on #117</p> <ul style="list-style-type: none"> <li>- 3/8" x 12' Hose on retracting Reel</li> <li>- Mounting Plate: Stainless Steel 16Ga</li> <li>- Spray Valve: Standard 2.65 gpm shower spray</li> <li>- Connector Hose: HW48-24</li> <li>- Vacuum Breaker B0963</li> <li>- Control Valve: ORK3</li> <li>- Mixing Valve: 002829-40 Deck"/Spring Check</li> </ul> <p><i>- either the specified T\$S components or the Fisher Equivalents are acceptable</i></p> <p><u>Installation:</u> Supply &amp; Install</p>					
119	<b>WASTE CONTAINER</b>	KEC	1	Rubbermaid	2632	
Type:	Polyethylene	Heavy Duty	Round	Mobile	Capacity: 32 Gal	Size: 22"Dx32"H
Operation:	Standards: NSF					
Features:	<p><u>Features:</u>      <u>Options:</u> <u>Options:</u></p> <ul style="list-style-type: none"> <li>- Heavy Duty Molded Polyethylene</li> <li>- Reinforced handles</li> <li>- Gray Color</li> <li>- Dollie #2640</li> <li>- Lid #2631</li> </ul> <p><u>Installation:</u> Supply &amp; Set-in-place</p>					

**Part 4 Item Specification Schedule**

No	Item	Status	Supplier	Qty	Manufacturer	Model
120	DISHWASHER	KEC	1	Champion	44 Pro	
Type:	Conveyor	Single Tank	High Temp	Elect Heat	Capacity: 208 Rks/hr	Size: 44"
Operation:	208V/3ø	36Kw	Direct*Δ	- Direct connect	Standards: CSA	
Features:	- Operation - Right to Left - S.S. front enclosure panel - S.S. leg trim and S.S. feet - Electronic automatic controls with bypass switch - Automatic tank fill - Tank Heat - 15 kW - Water pressure reducing valve - Pressure/Temperature gauge - Vent Fan control - Common water connection - Common drain connection - Single-point electrical connection - Conveyor Dwell - Stainless steel intake & extended exhaust vent cowls with locking dampers			Options:	- Add vent cowl extension on exhaust cowl (See #124) - Table limit switch - Built-in Booster- 208V 3ø 21Kw - Common Electrical Connection	
Installation: Supply, set in place. Test & certify by Technician						
121	EXHAUST CANOPY	KEC	1	Custom Fab	ED2/CE	
Type:	Stainless Steel	Water tite	Double	Vertical	Capacity:	Size: 4x20"
Operation:				Standards:		
Features:	Construction: - See Elevation Drawings and Details: - Body: 18 Ga Stainless steel 24" x 20" - See Detail - Ducts: 2) 18 Ga Stainless steel - 4" x 16" - Dishwasher to ceiling ±114" aff			Options:		
Installation: Supply & Install						
122	SPARE ITEM NUMBER					
Type:				Capacity:	Size:	
Operation:				Standards:		
Features:	-- no work required --			Options:		
Installation:						
123	CLEAN DISHTABLE	KEC	1	Custom Fab	CD7230s	
Type:	Stainless	Flat Bed	Open base	Straight	Capacity: 3 Racks	Size: 72"x30"
Operation:	Junc*			Standards:		
Features:	See Elevation Drawings and Details - Stainless Steel top with rolled Edge - Stainless Steel tube legs with adjustable feet - Stainless Steel tube rear brace only - Detergent Drawer: 18 Ga SS 200x550x150 deep on Full Extension slides - Wall mount Stainless Steel Overshelf 12" shelf - 37" long			Options:	- Install table Limit switch	
Installation: Supply & Install						

**Part 4 Item Specification Schedule**

No	Item	Status	Supplier	Qty	Manufacturer	Model
<b>124</b>	<b>DETERGENT DISPENSER</b>	<b>NIC</b>	<b>OSE</b>	<b>1</b>	<b>(by Others)</b>	
	Type: Automatic Wallmount				Capacity:	Size:
	Operation: 120V/1Ø 12 A 5-15Rec*				Standards:	
	Features: Not In Contract (Supplied By Others)				Options:	
	Installation:					
<b>125</b>	<b>SPARE ITEM NUMBER</b>	<b>del</b>				
	Type:				Capacity:	Size:
	Operation:				Standards:	
	Features: -- no work required --				Options:	
	Installation:					
<b>126</b>	<b>DISH STORAGE RACK</b>	<b>KEC</b>	<b>1</b>	<b>Metropolitan</b>	<b>SuperErecta</b>	
	Type: Prefab Modular Wire Shelves Chrome Plated Mobile				Capacity: 5 Shelves	Size: 24x48
	Operation:				Standards:	
	Features: See Specification Schedule C Shelving				Options:	
	Installation: Supply & Install					
<b>127</b>	<b>DISH CARRIER</b>	<b>KEC</b>	<b>1</b>	<b>Metropolitan</b>	<b>PCD11A</b>	
	Type: Composite Poker Chip Dolly Adjustable Mobile				Capacity: 480@5"	Size: 26x26"
	Operation:				Standards: NSF	
	Features: - Construction: High density polyethylene with polyurethane core - Casters: 4) B5DN swivel (2 with brakes) - Cover: Vinyl - to suit up to 5.5" dia dishes (Confirm before ordering) - Four dividers and centre column - Confirm ware size before ordering				Options:	
	Installation: Supply & Install					
<b>128</b>	<b>GLASS RACK CARRIER</b>	<b>KEC</b>	<b>1</b>	<b>Cambro</b>	<b>CDR2020H</b>	
	Type: Polyethylene Medium Duty 1 Shelf Mobile				Capacity: 5)20x20	Size: 21"x24"
	Operation:				Standards:	
	Features: - Molded high density poly-ethylene platform to hold 20 x 20" Glass racks - Casters: 4) 4" Casters - Chrome Handle				Options: - Color: Grey (#151)	
	Installation: Supply & Install					

**Part 4 Item Specification Schedule**

No	Item	Status	Supplier	Qty	Manufacturer	Model
129	PLATE CARRIER		KEC	1	Metropolitan	PCD9
	Type:	Composite	Poker Chip Dolly 4 stack	Mobile	Capacity: 240@9.5"	Size: 24"x24"
	Operation:				Standards:	
	Features:	- Construction: High density polyethylene with polyurethane foam core - Casters: 4) B5DN swivel (2 with brakes) - Cover: PCDV9 - to suit up to 9.5" dia plates (Confirm before ordering)			Options:	
	Installation:	Supply & Install				
130	MUG CARRIER		KEC	1	Cambro	CDR2020H
	Type:	Polyethylene	Medium Duty 1 Shelf	Mobile	Capacity: 5)20x20	Size: 21"x22"
	Operation:				Standards:	
	Features:	- Reinforced polyethylene base - To suit 20" x20" dish racks - Tubular powder coated push handle - 350 Lbs capacity - 4) 3.5" all swivel casters - no brakes			Options:	- Color: Soft Grey (151)
	Installation:	Supply & Install				
131	SPARE ITEM NUMBER					
	Type:				Capacity:	Size:
	Operation:				Standards:	
	Features:	-- no work required --			Options:	
	Installation:					
132	POT SINK		KEC	1	Custom Fab	PS3s9630
	Type:	Stainless Steel	Rolled top 3 sinks	Coved	Capacity: 19"sinks	Size: 90x27"
	Operation:				Standards: CSA	
	Features:	See Elevation Drawings and Details - Stainless Steel top with Splayed Splash - 6) Stainless Steel tube legs with adjustable feet - Stainless Steel tube rear brace only - 3) 20"x26.5"x12" deep sinks - 3) Lever Wastes: Fisher 22209 - 2" Rotary Waste with flat strainer- 1) Prerinse & Faucet: Fisher 34460 Spring Hose pre-rinse with Add-On-Faucet with 12" spout - 1) Splashmount Faucet: Fisher 13269 - 8" faucet with 12" spout - 2) Overshelves: 12 deep" cantilevered wall mount			Options:	
	Installation:	Supply & Install				

**Part 4 Item Specification Schedule**

No	Item	Status	Supplier	Qty	Manufacturer	Model
<b>133</b>	<b>SPARE ITEM NUMBER</b>					
	Type:				Capacity:	Size:
	Operation:				Standards:	
	Features:	Spare Number			Options:	
	Installation:					
<b>134</b>	<b>SPARE ITEM NUMBER</b>					
	Type:				Capacity:	Size:
	Operation:				Standards:	
	Features:				Options:	
	Installation:					
<b>135</b>	<b>MISCELLANEOUS TRIM</b>	<b>KEC</b>	<b>1</b>	<b>Custom Fab</b>	<b>SS</b>	
	Type:	Stainless Steel	Miscellaneous	Corner Guards	Stainless	Capacity: 36"aff
	Operation:				Standards:	Size: 3"x3"
	Features:	Corner Guards:- Provide and install (13) 3"x 3" x 40" high S.S. corner guards. Install as directed by FS Consultant				Options:
	Cash Allowance:	- Provide, in addition to the above work, a prime cash sum of \$2,500 to provide and install additional stainless steel trim as directed by FS Consultant.				
	Installation:	Supply & Install				

# PART 4 SCHEDULES B REFRIGERATION SYSTEMS

A		1		Cooler Refrigeration		Type: Air Cooled	Subtype: Air Defrost		For #	1	Walk-in Cooler			
DESIGN DATA				Service		General purpose Cooler		Walkin Box:		17.0' L x 10.0' W x 8.0' H				
1				Box Temp:		35 °F		Temp Diff:		10 F°				
				Refrigerant:		R-404A		Design Load:		± 11,543 BTU				
Provide all systems to conform to the General Refrigeration Standards section of this Specification														
COMPRESSOR				#	3	Man:	Tecumseh	Mod:	AWA7512ZXTHS		Unit Cap:	14,000 BTU		
				Cooling:		Air Cooled		Elect:		208V3Ph 1.5 HP		Qty: 1 Ttl Cap:	14,000 BTU	
				Suct T:				100 °F		Cond T:		90 °F		
				Location: locate over Walk-in Box										
EVAPORATOR				#	2	Man:	Bohn	Mod:	ULA132AEA		Unit Cap:	13,200 BTU		
				Ambient Temp		90		Elect - Fans:		120V1Ph 3.6 A		Qty 1 Ttl Cap:	13,200 BTU	
				- Heater:										
ACCESSORIES				Defrost Timer:				Filter/Dryer				Yes		
				Fan CutOut Switch				Yes				Condensate Drain (By Others)		
				Moisture Separator				Yes				Drian Line Heater		
				Compressor Rack				No				Other		
				Shop Drawing		Schematic Dwg & parts List		As Built Info		System diagram, loads & Wiring Diag Name			Wiring diagram	

High Temp System	
Air Cooled	
Compressor	
Condensor	
Evaporator	
Hand Valve	
Drier	
Sight Glass	
Hand Valve	
Liquid Line Valve	
TX Valve	

No	Part	Qty	Description
A	Compressor	1	Hermetic
B	Condensor	1	Air Cooled
C	Evaporator	1	Air Defrost
D	Hand Valve	1	
E	Drier	1	
F	Sight Glass	1	
G	Hand Valve	1	
H	Liquid Line Valve	1	
I	TX Valve	1	

B		2		Freezer Refrigeration		Type: Air Cooled	Subtype: Electric Defrost		For #	4	Walk-in Freezer				
DESIGN DATA				Service		General purpose Freezer		Walkin Box:		10.0' L x 11.0' W x 8.0' H					
1				Box Temp:		-10 °F		Temp Diff:		10 F°					
				Refrigerant:		R-404A		Design Load:		± 12,944 BTU					
Provide all systems to conform to the General Refrigeration Standards section of this Specification															
COMPRESSOR				#	6	Man:	Tecumseh	Mod:	AVA24512ZXTXW 208/3 3		Unit Cap:	12,500 BTU			
				Cooling:		Air Cooled		Elect:		208V3Ph 3 HP		Qty: 1 Ttl Cap:	12,500 BTU		
				Suct T:				Cond T:							
				Location: locate over Walk-in Box											
EVAPORATOR				#	5	Man:	Bohn	Mod:	ULE140BEA		Unit Cap:	14,000 BTU			
				Ambient Temp		90		Elect - Fans:		208V1Ph 1.8 A		Qty 1 Ttl Cap:	14,000 BTU		
				- Heater:				208V1Ph 2150W 9.4A							
ACCESSORIES				Defrost Timer:				Paragon #8145 -120/208V				Filter/Dryer		Yes	
				Fan CutOut Switch				Yes				Condensate Drain (By Others)			
				Moisture Separator				Yes				Drian Line Heater (By Others)			
				Compressor Rack				-----				Other			
				Shop Drawing		Schematic Dwg & parts List		As Built Info		System diagram, loads & Wiring Diag Name			Wiring diagram		

Low Temp System	
Air Cooled	
Compressor	
Condensor	
Evaporator	
Hand Valve	
Drier	
Sight Glass	
Hand Valve	
Liquid Line Valve	
TX Valve	

No	Part	Qty	Description
A	Compressor	1	Hermetic
B	Condensor	1	Air Cooled
C	Evaporator	1	Air Defrost
D	Hand Valve	1	
E	Drier	1	
F	Sight Glass	1	
G	Hand Valve	1	
H	Liquid Line Valve	1	
I	TX Valve	1	


Part 4 Schedule C Shelving

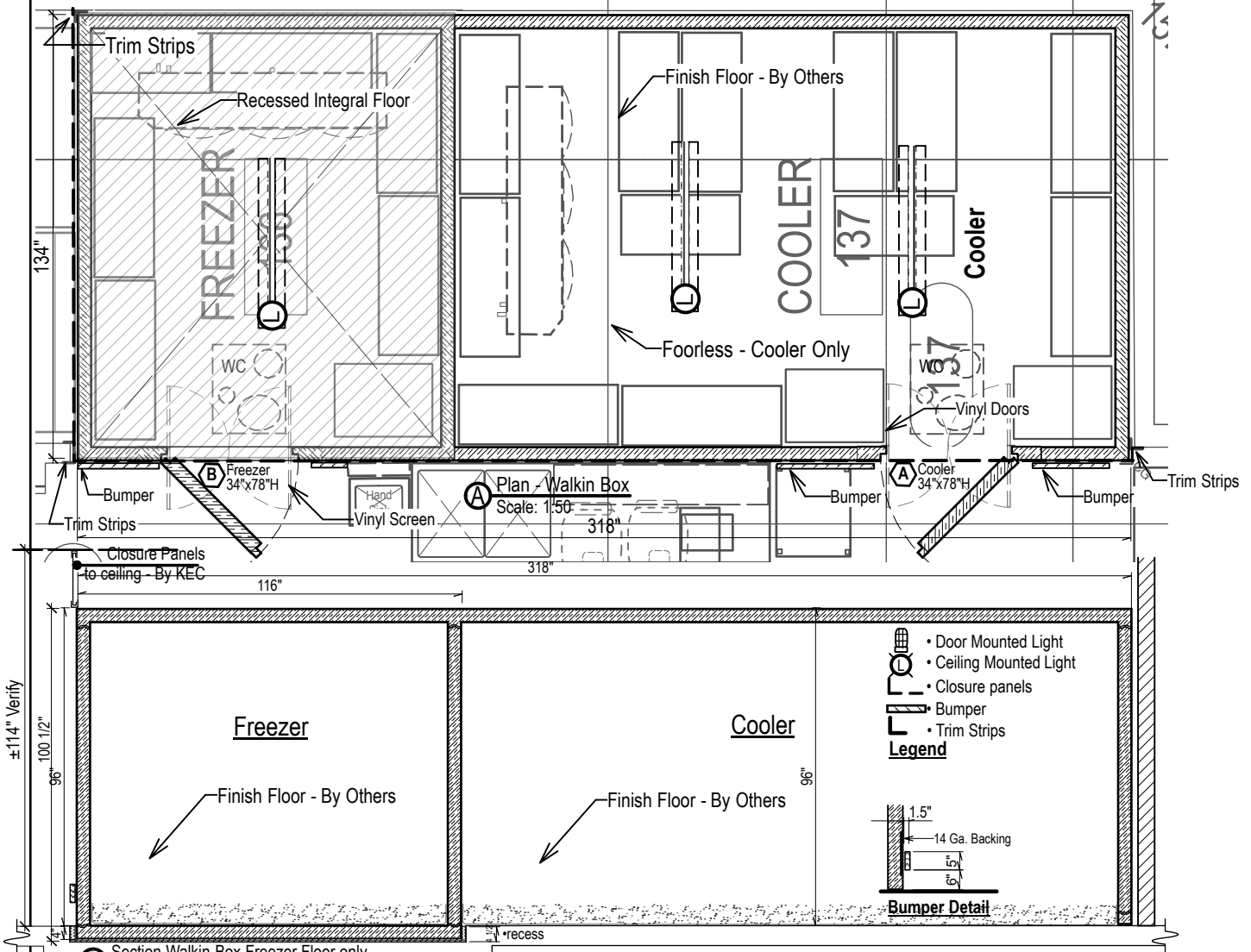
Page

No	Item	Category	Type	Subtype	Series				
8 Refrigerator Shelving		Prefab	Modular Wire	Poly Coated	Metropolitan	SuperErecta	Super Erecta		
Unit	Qty	Manufacturer	Model	Shelves: Qty, Size, Finish, Type		Posts	Feet Casters	Location	
a	10	Metropolitan	5)1848NK	5	18x48	Polycoated Wire	4)63PK	2)5MP & 2)5MPB Casters	Cooler
b	2	Metropolitan	5)1848NK	5	18x36	Polycoated Wire	4)63PK	2)5MP & 2)5MPB Casters	Cooler
c	5	Metropolitan	5)1848NK	5	18x48	Polycoated Wire	4)63PK	2)5MP & 2)5MPB Casters	Freezer
d	1	Metropolitan	5)1836NK	5	18x36	Polycoated Wire	4)63PK	2)5MP & 2)5MPB Casters	Freezer
Total 18		Notes: Supply and install as per manufacturers instructions							
9 Shelving		Prefab	Wire Shelves	Chrome Plated	Metropolitan	SuperErecta	Super Erecta		
Unit	Qty	Manufacturer	Model	Shelves: Qty, Size, Finish, Type		Posts	Feet Casters	Location	
a	2	Metropolitan	5)1860NC	5	18x60	Chrome Plated Wire	4)74P	Adjustable Feet	Dry Stores
b	2	Metropolitan	5)1848NC	5	18x48	Chrome Plated Wire	4)74P	Adjustable Feet	Dry Stores
c	4	Metropolitan	5)3048NC	5	30x48	Chrome Plated Wire	4)74P	Adjustable Feet	Dry Stores
Total 8		Notes: Supply and install as per manufacturers instructions							
11 Dunnage Racks		Prefab	Modular Wire	Chrome Plated	Metropolitan	Super Erecta			
Unit	Qty	Manufacturer	Model	Shelves: Qty, Size, Finish, Type		Posts	Feet Casters	Location	
a	2	Metropolitan	1)1836NC	5	18x36	Chrome Plated Wire	4)13P	Adjustable Feet	Dry Stores
Total 2		Notes: Supply and install as per manufacturers instructions							
20 Chemical Shelving		Prefab	Modular Wire	Poly Coated	Metropolitan	SuperErecta	Super Erecta		
Unit	Qty	Manufacturer	Model	Shelves: Qty, Size, Finish, Type		Posts	Feet Casters	Location	
a	1	Metropolitan	5)1854NK	5	18x54	Polycoated Wire	4)74PK	Adjustable Feet	Janitors Closet
Total 1		Notes: Supply and install as per manufacturers instructions							
26 Pot Rack		Prefab	Wire Shelves	Chrome Plated	Metropolitan	N566BC			
Unit	Qty	Manufacturer	Model	Shelves: Qty, Size, Finish, Type		Posts	Feet Casters	Location	
a	1	Metropolitan	5)2448NC	5	24x48	Chrome Plated Wire	4)74P	2)5PC & 2)5PCB Casters	Cold Preparation
Total 1		Notes: Supply and install as per manufacturers instructions							
41 Pot Rack		Prefab	Wire Shelves	Chrome Plated	Metropolitan	N546BC			
Unit	Qty	Manufacturer	Model	Shelves: Qty, Size, Finish, Type		Posts	Feet Casters	Location	
a	1	Metropolitan	5)2448NC	5	24x48	Chrome Plated Wire	4)74P	2)5PC & 2)5PCB Casters	Cold Preparation
Total 1		Notes: Supply and install as per manufacturers instructions							
77 Pot Rack		Prefab	Wire Shelves	Chrome Plated	Metropolitan	N566BC			
Unit	Qty	Manufacturer	Model	Shelves: Qty, Size, Finish, Type		Posts	Feet Casters	Location	
a	1	Metropolitan	5)2448NC	5	24x48	Chrome Plated Wire	4)74P	2)5PC & 2)5PCB Casters	Hot Production
Total 1		Notes: Supply and install as per manufacturers instructions							
126 Dish Storage Rack		Prefab	Wire Shelves	Chrome Plated	Metropolitan	5N566BC			
Unit	Qty	Manufacturer	Model	Shelves: Qty, Size, Finish, Type		Posts	Feet Casters	Location	
a	1	Metropolitan	5)2448NK	5	24x48	Polycoated Wire	4)74PK	2)5MP & 2)5MPB Casters	Dishwashing
Total 1		Notes: Supply and install as per manufacturers instructions							



PART 5 DRAWINGS

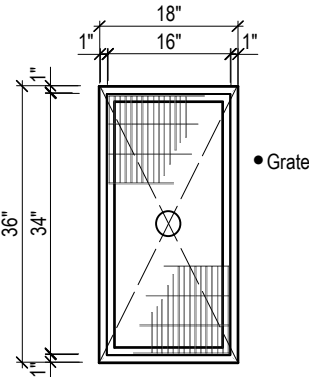
	DETAIL DRAWING			D.D.No:	Item: WALKIN BOX - Cooler/Freezer			No: 1 & 4
	Scale: 1:50	Date: 18/05/15	Rev:	1				
	Dr: EB	File: 680	Qty: 1	Category: Modular	Type: Prefabricated	Insulated		



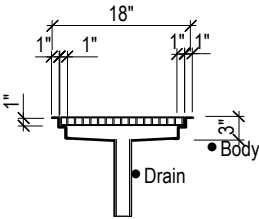
See Walk-in Box Standards of this Specifications				Door: #	A	B	C
Manufacturer:	Norbec	Model:	Built-in Floor Recessed	Qty:	(1)	(1)	(1)
Size: -Metric	± 3404mmW	± 8077mm L	± 2438mmH	Type:	Flush	Flush	
- Imperial	134" W	318" L	96" H	Use:	Cooler	Freezer	
Type::	Prefabricated	Type:	Modular Panels	Size:	34 x 78"	34 x 78"	
Panels:	4" Thick	Insulation:	Polyurethane (R-32)	Swing:	Right hand	Left hand	
Floor: Recessed	4" Reinforced in freezer	Base:	Vinly Channel	Finish:	White Enamel	White Enamel	
Finish:	Exterior Exposed:	White Baked Acrylic Enamel		Handle:	Kason 1333	Kason 1333	
	Interior:	White Baked Acrylic Enamel		Locks:	Cylinder	Cylinder	
	Floor	Galv - (Altro Finish floor by others)		Hinges:	Cam Lift	Cam Lift	
<u>Accessories:</u>				Gaskets:	Magnetic	Magnetic	
- Lights:	3) Vaporproof LED	Kason 1810LX4000		Thermometers:	Digital Celcius	Digital Celcius	
- Alarm	Temp & Safety Alarm System			Safety Release:	SK2838-5010-1000	SK2838-5010-1000	
- Temp Monitor:	Temp & Safety Alarm System			Pressure Port:	Kason #1830	Kason #1830	
- Closure Panels:	White Baked Acrylic Enamel	Removable	- to ceiling @ ±9.5'	Light:	Kason #1802 LG	Kason #1802 LG	
- Trim Strips:	White Baked Acrylic Enamel			Switch:	2 way switch	2 way switch	
- Bumpers:	1"x5.5" Grey Plastic Extrusion	as per detail		Snubber:	Kason 1091	Kason 1091	
- Shop Drawings:	Box size & details			Door Opener:	---	---	
- Door Curtains	Curtron Polar-Pro Clear .120" thick interior mount 2 doors			KickPlate:	to 36" aff SS In/Out	to 36" aff SS In/Out	
- By Others:	Finish Floor - Altro Stronghold 30 Sheet Vinyl			Door Curtain:	---	---	

PART 5 DRAWINGS

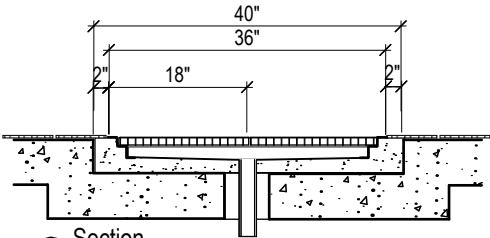
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	Scale: 1:25	Date: 18/05/15	Rev:	51				
	Dr: EB	File: 680	Qty: 1	Category:Stainless Steel Type: Recessed Grate top				



Plan  
Scale: 1:25




Section A  
Scale: 1:25

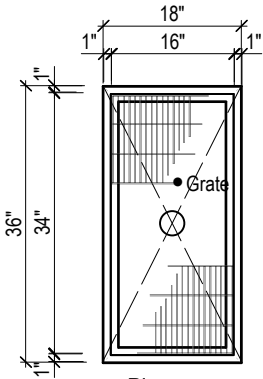


Section  
Scale: 1:25

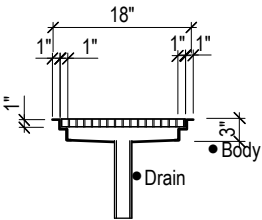
Component	FD	Qty	Construction	Comment
Body		1	18 Ga SS	Slope to drain
Drain		1	50mm diameter SS	Coordinate with plumber for joint detail
Grate		2	Fibregrate 25x100mm grid	
Installation			supply to General Contractor & assist with installation	
.				
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.				

PART 5 DRAWINGS

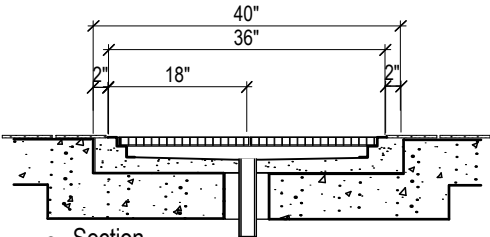
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	Scale: 1:25	Date: 18/05/15	Rev:	53				
	Dr: EB	File: 680		Qty: 1	Category:Stainless Steel Type: Recessed Grate top			



A Plan  
Scale: 1:25



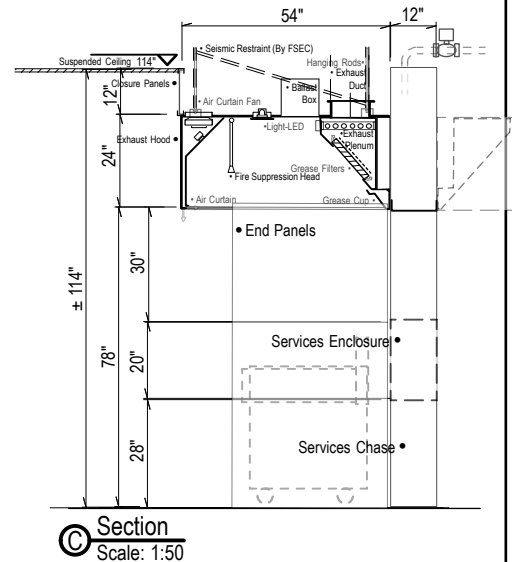
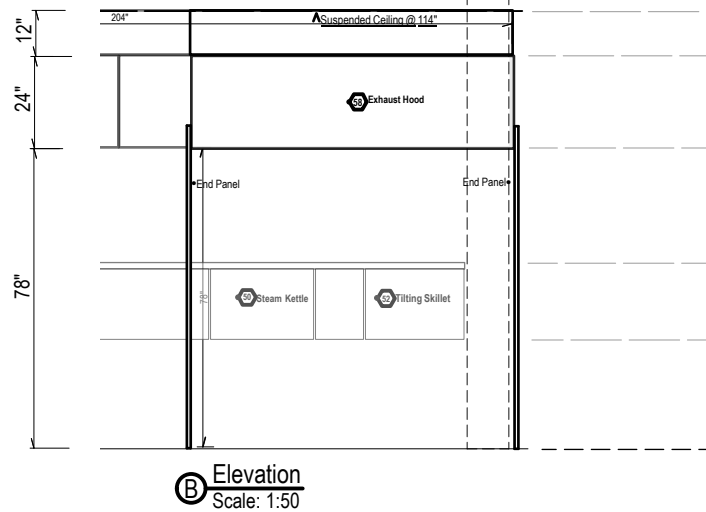
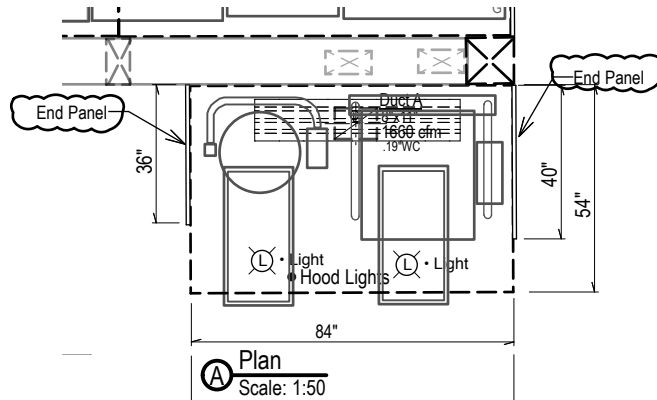
B Section A  
Scale: 1:25



C Section  
Scale: 1:25

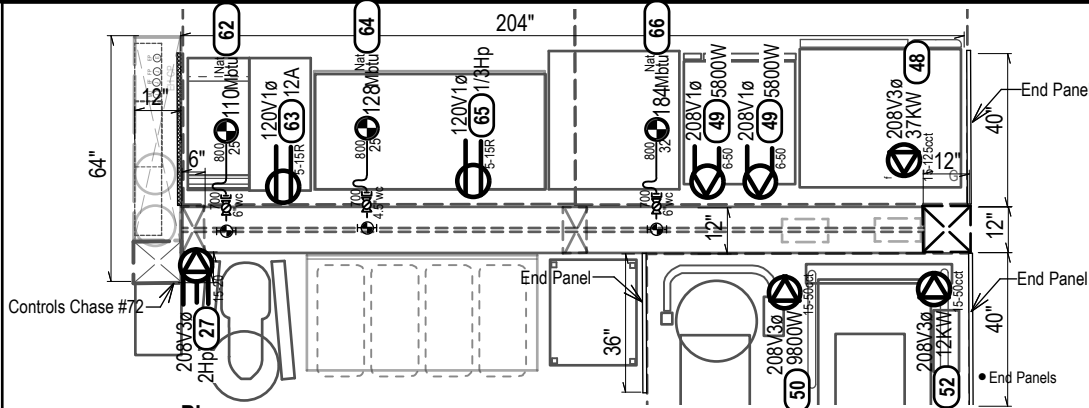
Component	FD	Qty	Construction	Comment
Body		1	18 Ga SS	Slope to drain
Drain		1	50mm diameter SS	Coordinate with plumber for joint detail
Grate		2	Fibregate 25x100mm grid	
Installation			supply to General Contractor & assist with installation	
.				
.				
.				

<b>4</b> ALLEY WORKS	<b>DETAIL DRAWING</b>			D.D. No:	Item:	No:
	Scale: 1:50	Date: 18/10/24	Rev: A	<b>58</b>	<b>Exhaust Hood UV with Water Wash &amp; MARVEL</b>	
	Dr: EB	File: 680	Qty: 1	Category: NFPA 96	Type: Dry Filter	Box Style

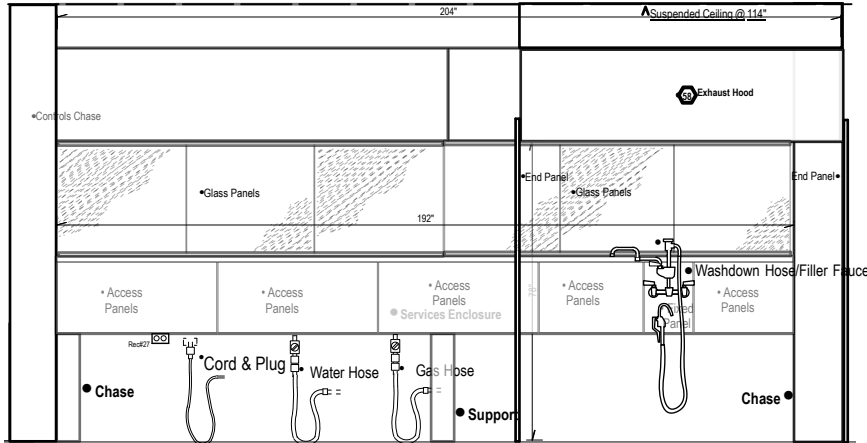


See Ventilator Standards of this Specification			Approvals:		NFPA-96. UCL Listed
Category	Qty	ULC Listed Grease Extractor with UV Hood	Accessories	Qty	
Type		Box Canopy	Lights	2	Vapourproof LED
Construction		18Ga (1.09mm) Stainless Steel all welded	Air Flow Indicator	✓	
Manufacturer		Halton KVE UV-WW 7 with MARVEL	Fire Alarm Relay	--	
Filters		ULC Listed Baffle Grease Filters (Min 90% Efficiency)	Closure Panels	✓	Removable to Suspended ceiling @ ± 114" AFF
Hoods	1	7'-0" x 4'-6" Deep;	Wiring	--	
Exhaust Duct:	1	Exhaust Duct: 12x 8" 1147 cfm	Backwall	x	See #69
			End Panel	x	2) Full height on left/right (See #69)
Controls:	--	UV WW Control Panel for #70/ 58	Services Enclosure	--	See #58
Fire Controls	--	See #71	Mounting	✓	to SMACNA Seismic standards
Activation	--		Shop Drawings	✓	Dimensioned layout

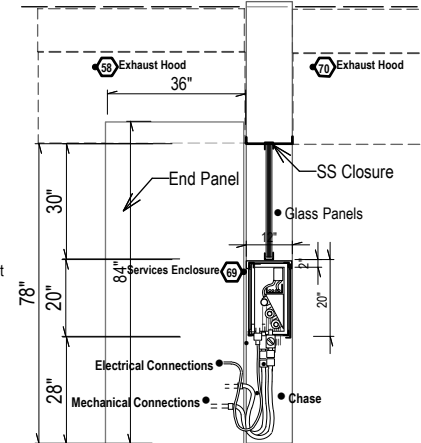
<b>GALLEY WORKS</b>	<b>DETAIL DRAWING</b>		D.D.No:	Item:	No: <b>69</b>
	Scale: 1:50	Date: 18/05/15	Rev:	<b>69</b>	
	Dr: EB	File: 680	Qty: 1	Category: Wall Mount Type: Double Sided Suspended	



**A** Plan  
Scale: 1:50



**B** Elevation  
Scale: 1:50



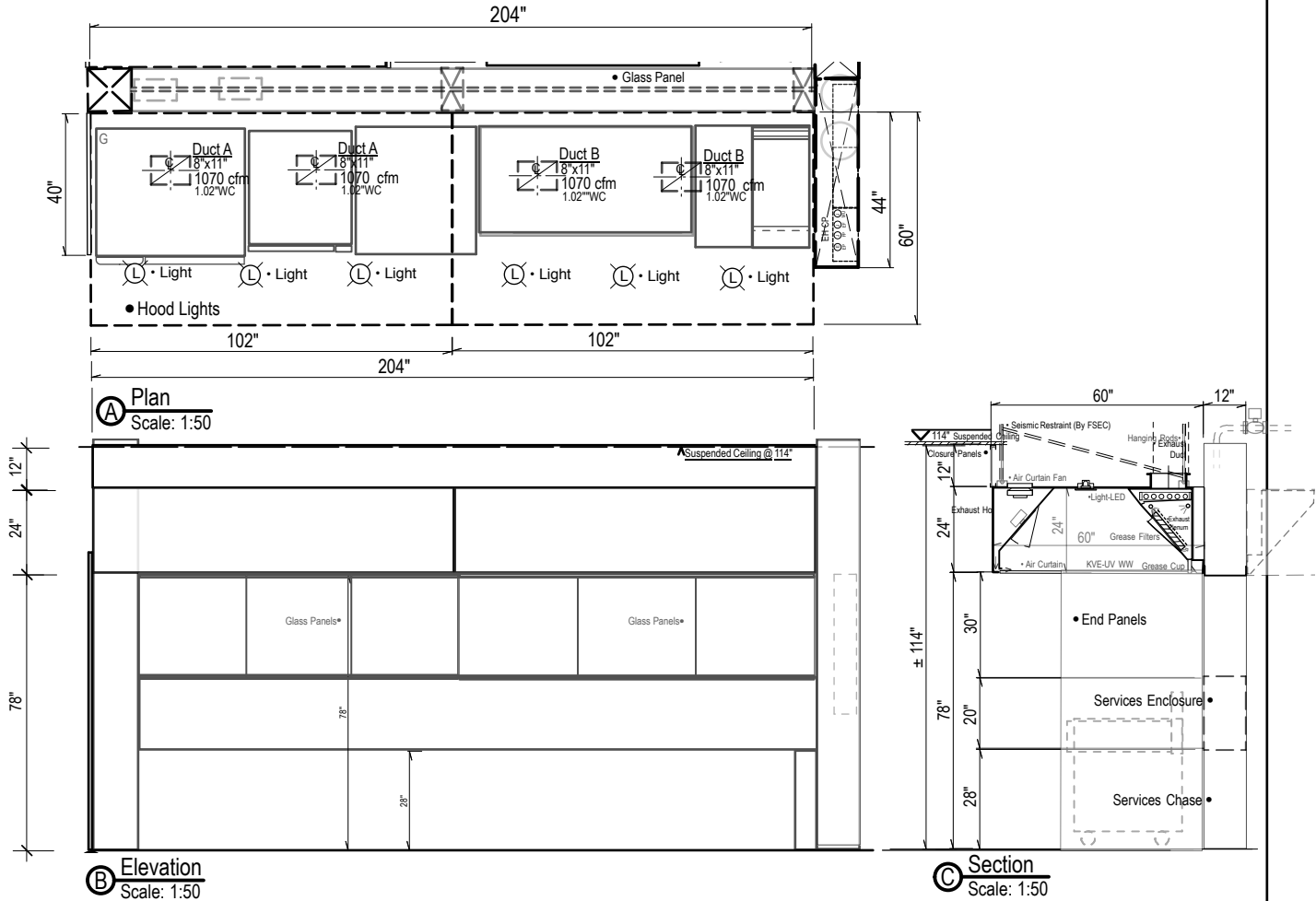
**C** Section  
Scale: 1:50

Component	FD	Qty	Construction	Comment
Washdown Hose/Filler Fau		1	Fisher #2260 Prerinse with 2828 Add-On-Faucet with 24" DJ spout	
Services Enclosure		1	18 Ga SS, front, back, exposed ends	removable
Mechanical Connections			provide & Disconnects and Hoses	(see Connections List)
Glass Panels			3/8" Safety Glass in St St Channel	
End Panels		3	18 Ga SS, 1" insulated	Floor to +84"
Electrical Connections			provide & install receptacles & plugs	(see Connections List)
Chase		4	18 Ga SS Raceway to Ceiling	removable
Back Panel			18 Ga SS, 1" insulated back, cap ends,	


SERVICES CONNECTION SCHEDULE						See Services Enclosure Standards of this Specification		
No	Item	Conn#	Service	Load	Size	Connection	Comment	Rev
27	Mixer	27-E	208V3ø	2Hp	15/20	15-20 Rec in 369	48" cord & plug	
48	Combi Oven	48-E	208V3ø	37Kw	15-125	Direct Connect	(By Elect)	
49	Convection Oven	49-E	208V1ø	5800W	6-50	6-50R in #69	48" cord & plug	
49	Convection Oven	49-E	208V1ø	5800W	6-50	6-50R in #69	48" cord & plug	
50	Steam Kettle	50-E	208V3ø	9800W	15-50	Direct Connect	(Bt Elect)	
52	Tilting Skillet	52-E	208V3ø	12KW	15-50	Direct Connect	(Bt Elect)	
62	Deep Fryer	62-G	Nat Gas	110M btu	20mm	Dormount 1675KitCFS 1200mm	w/Swivel & ball Valve	
63	Fryer Station	63-E	120V1ø	12A	5-15R	5-15R in #69	48" cord & plug	
64	Griddle	64-G	Nat Gas	128M btu	25mm,	Dormount 16100KitCFS 1200mm	w/Swivel & ball Valve	
65	Refrigerated Stand	65-E	120V1ø	1/3Hp	5-15R	5-15Rec in #65	48" cord & plug	
66	Burner Range	66-G	Nat Gas	184M btu	32mm	Dormount 16125KitCFS 1200mm	w/Swivel & ball Valve	

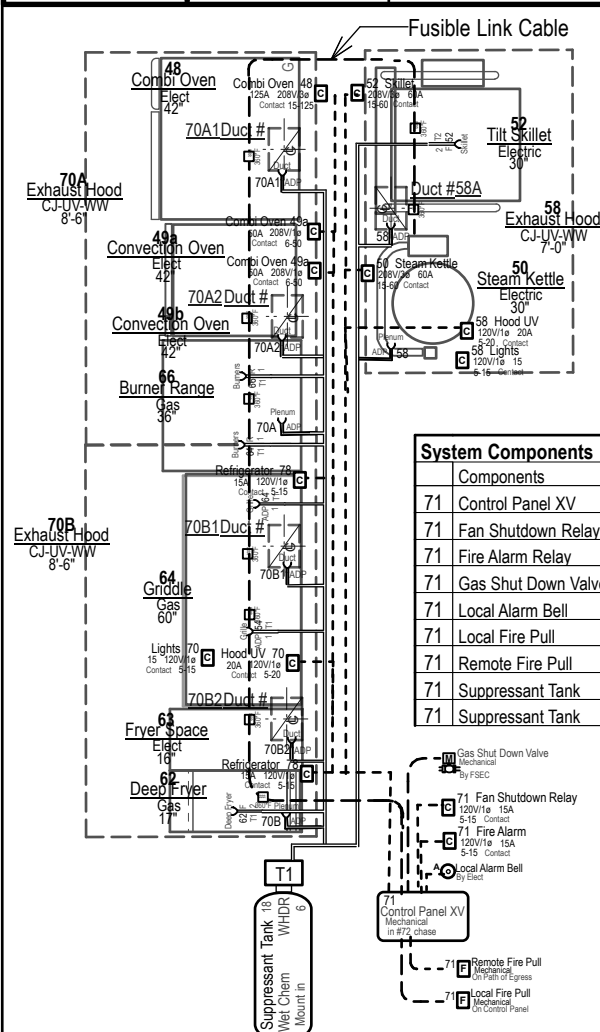
Note: Premount junction boxes to Enclosure, supply connections to trades with connection schedule & layout

<b>GALLEY WORKS</b>	<b>DETAIL DRAWING</b>			D.D. No:	Item:	No:
	Scale: 1:50	Date: 18/05/15	Rev:	<b>70</b>	<b>Exhaust Hood</b>	
	Dr: EB	File: 680	Qty: 2	Category: NFPA 96	Type: Dry Filter Box Style	



See Ventilator Standards of this Specification			Approvals:		NFPA-96. UCL Listed
Category	Qty	ULC Listed Grease Extractor with UV WW Hood	Accessories	Qty	
Type		Box Canopy	Lights	6	Vapourproof LED
Construction		18Ga (1.09mm) Stainless Steel all welded	Air Flow Indicator	✓	
Manufacturer	2	Halton KVE UV-WW 8.5	Fire Alarm Relay	--	
Filters		ULC Listed Baffle Grease Filters (Min 90% Effic)	Closure Panels	✓	Removable to Suspended ceiling @ ± 108" AFF
Hoods	2	8'-6" x 5'-0" Deep;	Wiring	--	
Exhaust Duct:	4	Exhaust Duct: 10 x 8" 1221cfm (4282 cfm total)	Backwall	✓	See #69
			End Panel	✓	See #69
Controls:	--	UV Control Panel for #68 locate in chase	Services Enclosure	--	See #69
Fire Controls	--	See #71	Mounting	✓	to SMACNA Seismic standards
Activation	--		Shop Drawings	✓	Dimensioned layout

	DETAIL DRAWING			D.D.No:	Item: Fire Suppression System			No: 71
	Scale: NTS	Date: 18/05/08	Rev:	71				
	Dr: EB	File: 680	Qty: 1	Category:UL300/NFPA17 Type: Wet Chemical Mech Detection				



#### CONTACTORS

No	Item	Qty	Cct	Volts	Size	Load	Type	Part
71	Fire Alarm	1	5-15	120V/1Ø	15A		NO/NC	Contact
71	Fan Shutdown Relay	1	5-15	120V/1Ø	15A		NO/NC	Contact
52	Skillet	1	15-60	208V/3Ø	60A	12Kw	NO/NC	Contact
50	Steam Kettle	1	15-60	208V/3Ø	60A	9800W	NO/NC	Contact
48	Combi Oven	1	15-12	208V/3Ø	125A	W	NO/NC	Contact
49a	Combi Oven	1	6-50	208V/1Ø	50A	W	NO/NC	Contact
49b	Combi Oven	1	6-50	208V/1Ø	50A	W	NO/NC	Contact
78	Refrigerator	1	5-15	120V/1Ø	15A	1/3Hp	NO/NC	Contact
58	Hood UV	1	5-20	120V/1Ø	20A	15A	NO/NC	Contact
58	Lights	1	5-15	120V/1Ø	15	15A	NO/NC	Contact
70	Lights	1	5-15	120V/1Ø	15	15A	NO/NC	Contact

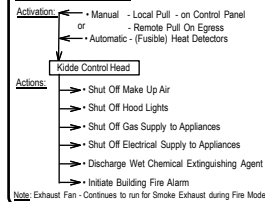
#### System Components List

Components	Description	Comments
71	Control Panel XV	PN 87-120099-001 in #72 chase
71	Fan Shutdown Relay	NO/NC By Elect
71	Fire Alarm Relay	NO/NC By Elect
71	Gas Shut Down Valve	Mechanical By FSEC
71	Local Alarm Bell	By Elect
71	Local Fire Pull	Mech On Control Panel
71	Remote Fire Pull	Mech On Path of Egress
71	Suppressant Tank	WHDR400 Mount in #72
71	Suppressant Tank	WHDR400 Mount in #72

#### Flow Calculator

71	Fire Suppressant	Wet Chem	Tanks	Size	Cap	FP
T1	Suppressant Tank	Wet Chem	1	WHDR 6 G	18	FP
No	Equipment	EqType	Qty	NozTyp	T1	18
52	Tilt Skillet	Skillet	1	F	2	0
58	Duct	Duct	1	ADP	1	0
58	ExhaustHood	Plenum	1	ADP	1	0
62	Deep Fryer	Deep Fryer	1	F	2	0
64	Burner Range	Burners	2	R	2	0
64	Griddle	Grille	2	ADP	2	0
70A	ExhaustHood	Plenum	1	ADP	1	0
70A1	Duct	Duct	1	ADP	1	0
70A2	Duct	Duct	1	ADP	1	0
70B	ExhaustHood	Plenum	1	ADP	1	0
70B1	Duct	Duct	1	ADP	1	0
70B2	Duct	Duct	1	ADP	1	0
Totals			0		16	0
Spare					2	0

#### Operational Sequence



#### System Standards

- Exhaust Hoods: comply to NFPA 96 v2011
- Suppression System: Kidde Wet Chemical P# - 87-122000-001 1997/02 & Add#1
- Approvals: NFPA 17A v2009, ULC/Ord-C1254.6 v1995
- Appliance Relighting: Procedure as per CSA B149.1-05, 4.19, and 6.18.3

#### Fan Operation

- Exhaust Fan Operation: Fans continues to run for smoke removal (NFPA 96-5-23)
- Make-Up Air Fan: Fan to shut down during system activation

#### Re-activation procedure (Kidde DM 5-3)

- Appliance Cleanup: Clean Wet Agent foam from Appliances
- Spent Cylinder: Remove spent Cylinder
- Components Update: Replace all detectors
- Recheck Operation: Recheck discharge valve, operation and local, remote and automatic operation sequences
- Recommission system: Replace recharged Suppressant Tank and re-arm system, Tag system

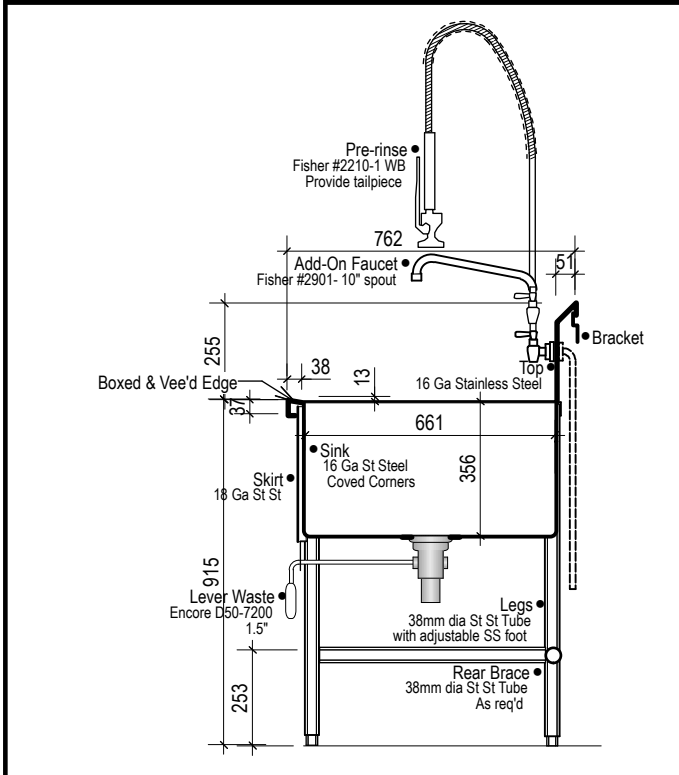
See Fire Suppression Standards of this specification			Accessories	Qty	
Category	Qty	NFPA 17/(UL300/CSA Ord 1254)	Gas Shut Down Valve	1	Mechanical Valve with manual reset
Type		Wet Chemical	Local Alarm	1	Fire bell (Locate on tank enclosure)
Manufacturer		Kidde WHDR-600	Remote Alarm Signal	1	120V 1Ph 15 A (NO/NC)
Duct Detectors	5	Fusible Link	Tank Enclosure	✓	Stainless Steel Wall Panel
Plenum Detectors	3	Fusible Link	Locate tank		in #72 Chase
Surface Detectors	5	Fusible Link	Shutdown Contactor	6	120V 1Ph 15 A (NO/NC) #58, 70, 65, 78
Fire Pulls	1	Local Mechanical below tank enclosure		2	208V1Ph 50A (NO/NC) 2)49
	1	Remote Mechanical on Egress		2	208V3Ph 60A (NO/NC) 52, 50
Hood Protection	1	Plenums (2), Ducts (5)		1	208V3Ph 125A (NO/NC) 48
		Supply ducts (0 required)	Shop Drawings	1	Engineered Shop Drawing
Surface Protection	✓	#52, 64, 65, 66		1	Wiring Diagram (Installation & As Built)

MAY 25, 2018

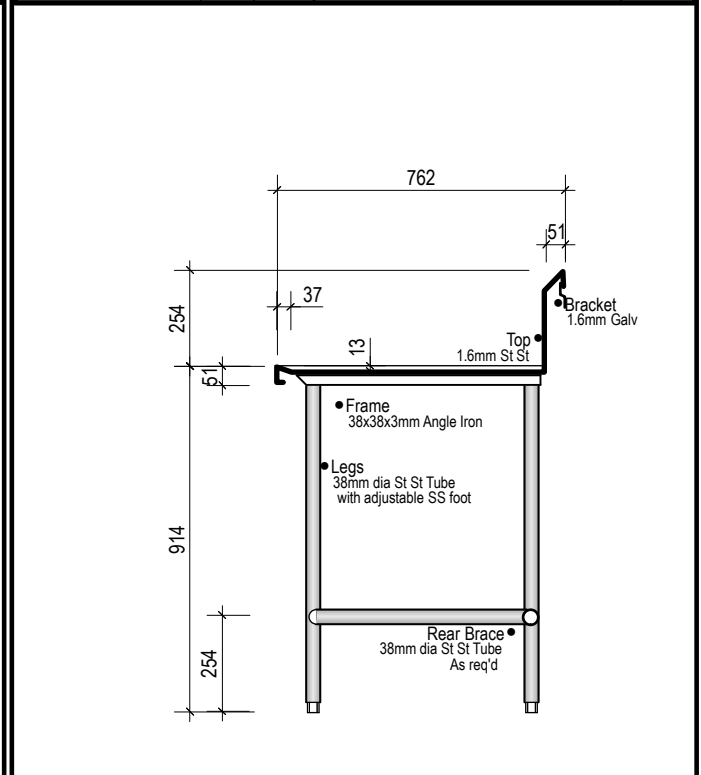
## FABRICATION DETAIL

Page 1 of 8

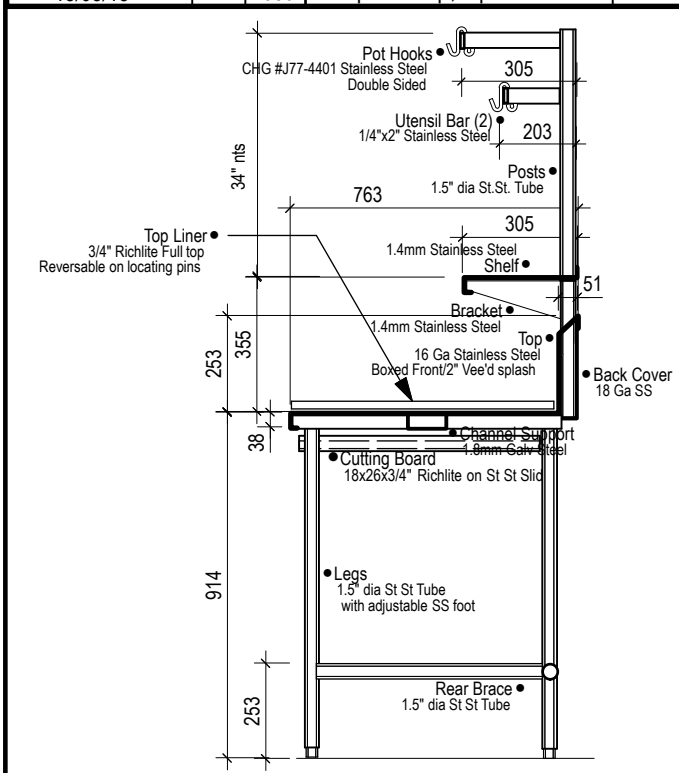
FABRICATION DETAIL				Item Vegetable Sink		No 23A
GALLEYWORKS				Sink Section		
Date	18/05/15	Rev	Dr EB	P# 680		



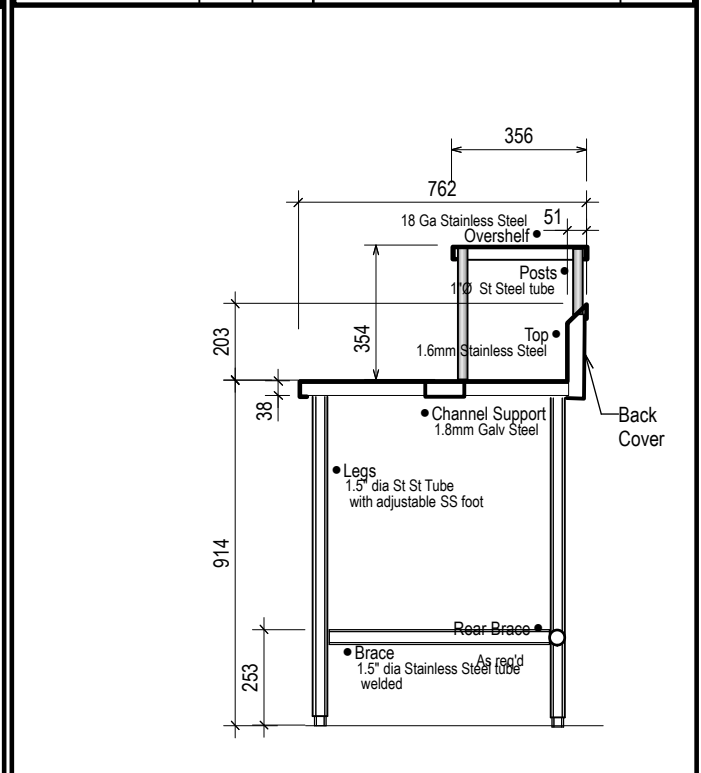
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GALLEYWORKS				Dishtable		
Date	18/05/15	Rev	Dr EB	P# 680		



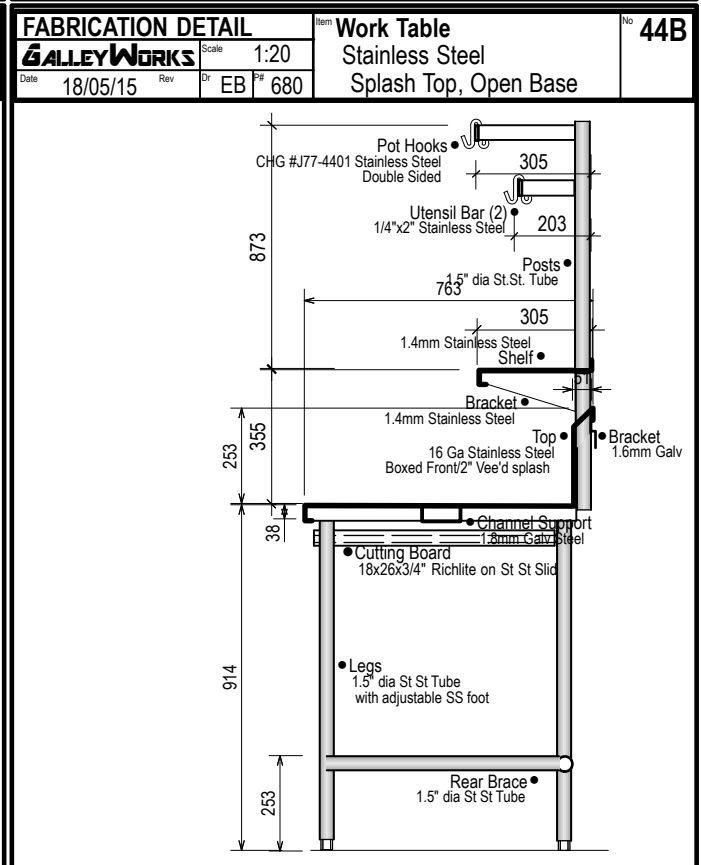
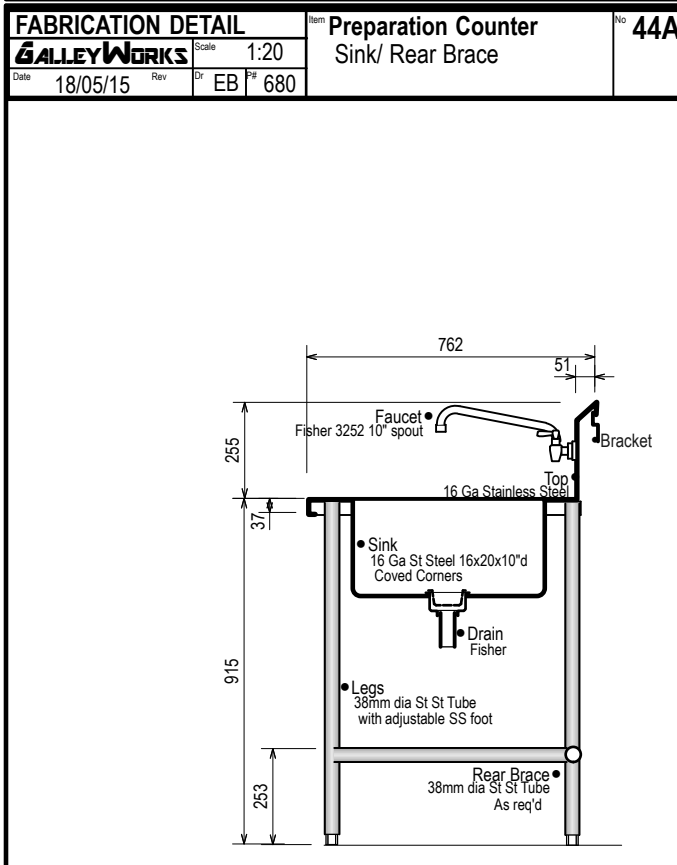
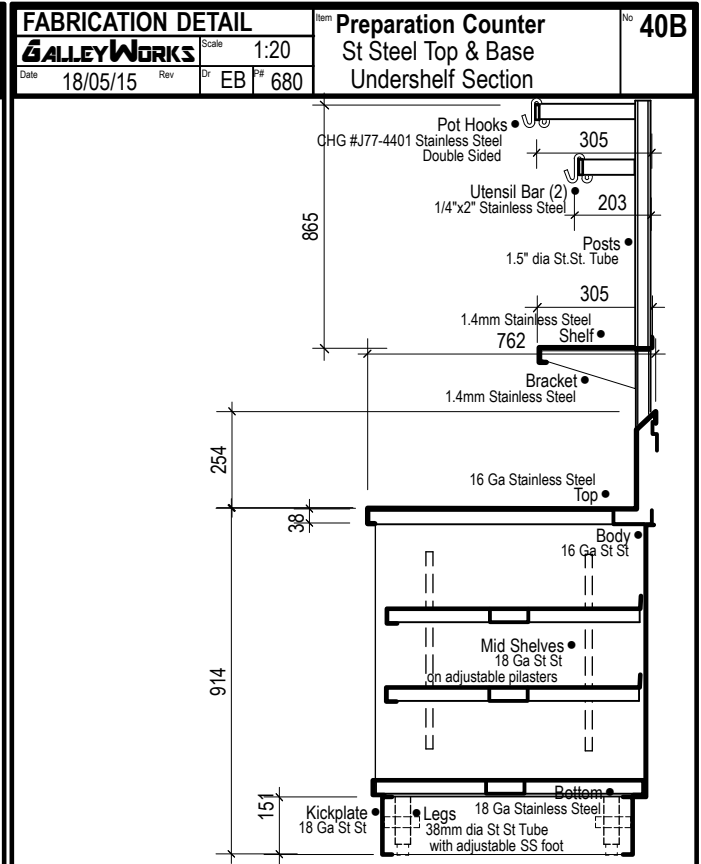
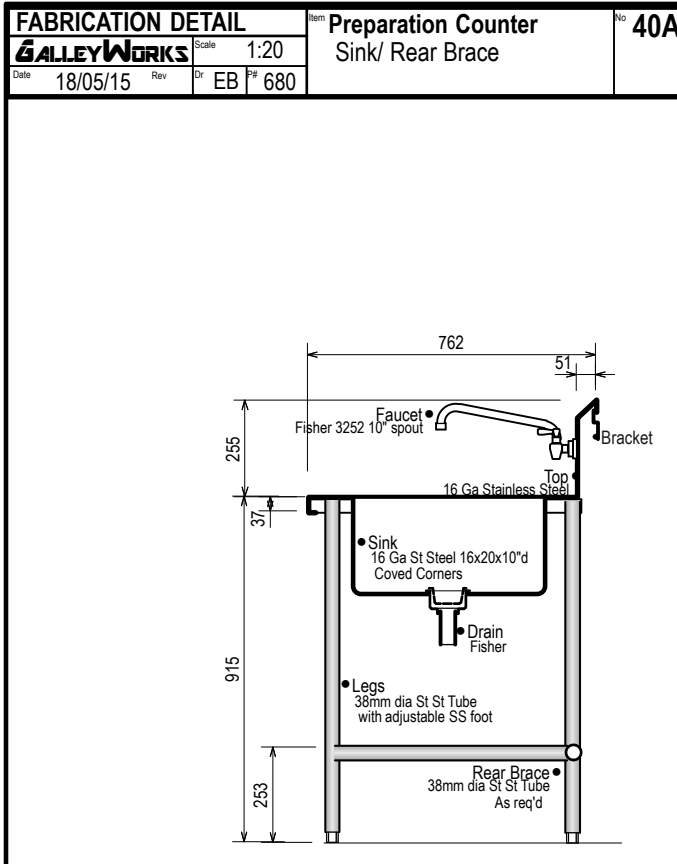
FABRICATION DETAIL					Item	Bake Table	No	32A
GALLEYWORKS		Scale			1:20			
Date	18/05/15	Rev	Dr	EB	P#	680		
					Stainless Steel Splash Top, Open Base			



FABRICATION DETAIL				Item	Preparation Counter	No	39B
GALLEYWORKS				Scale	1:20		
Date	18/05/15	Rev	Dr	EB	P#	680	



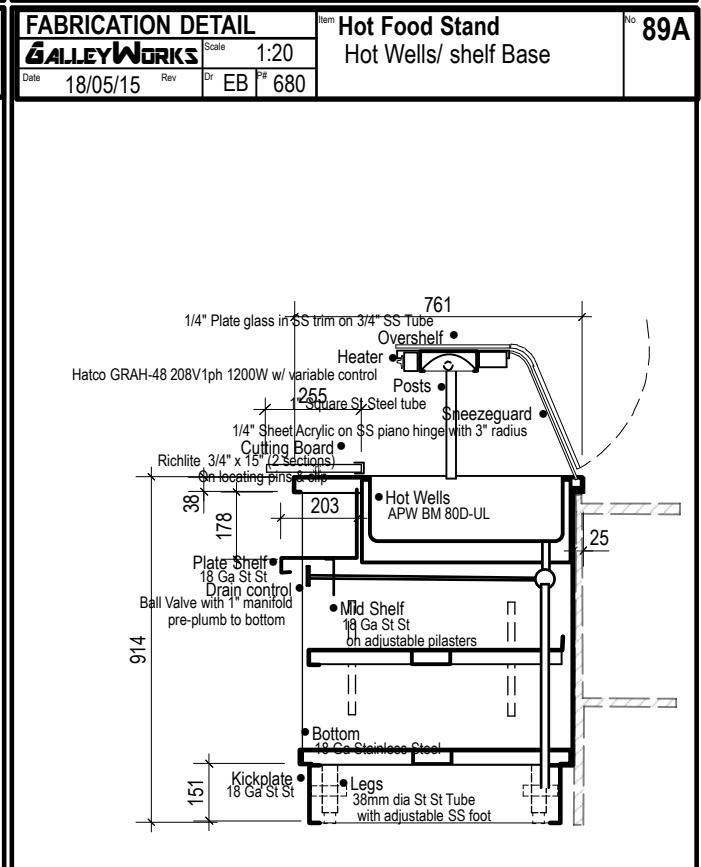
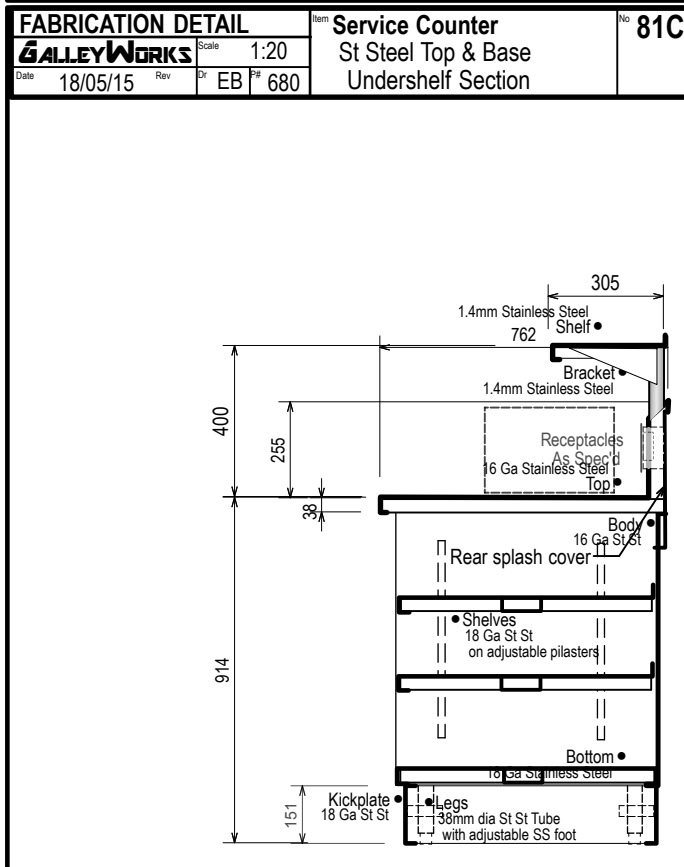
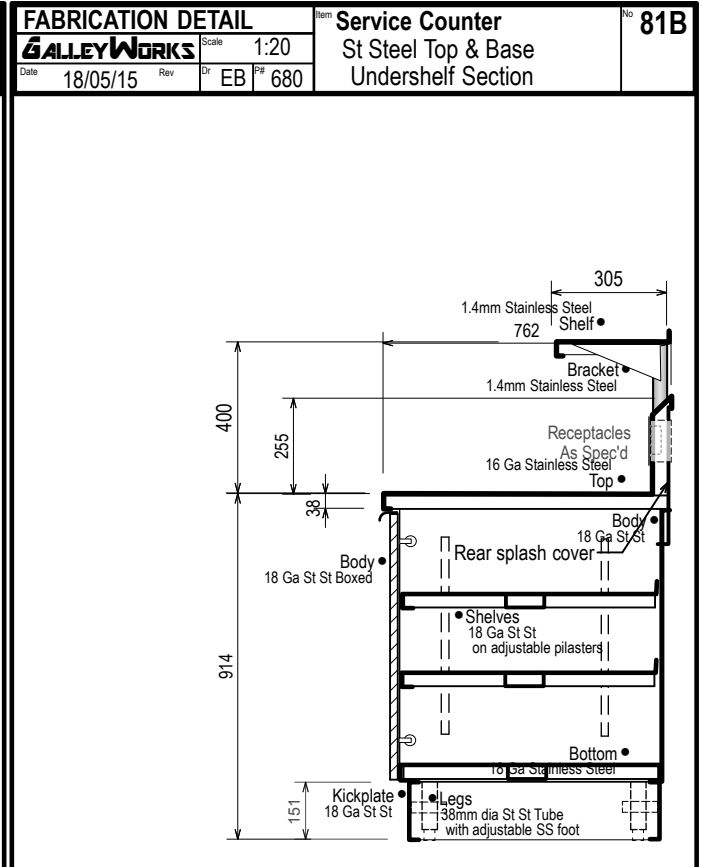
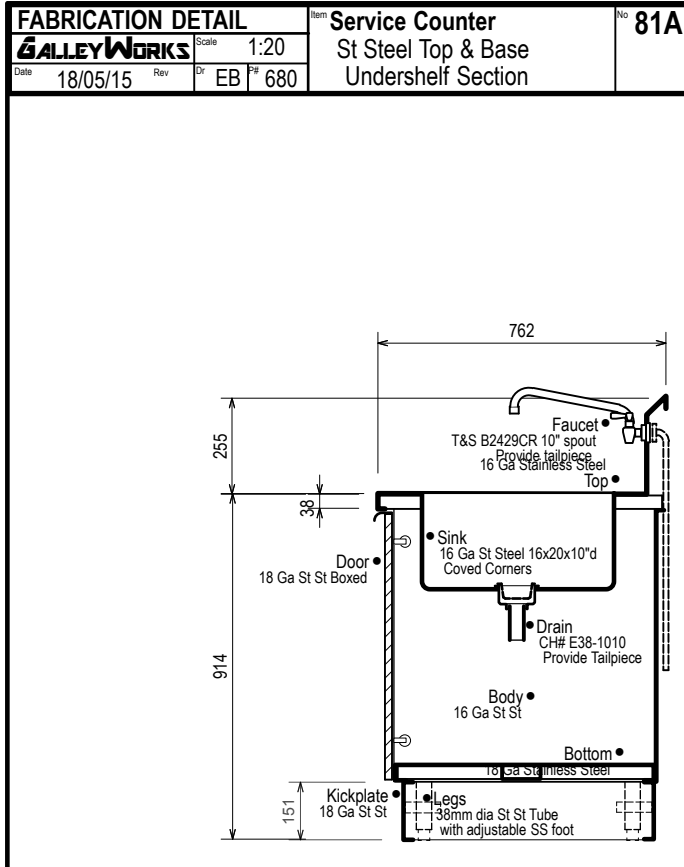




MAY 25, 2018

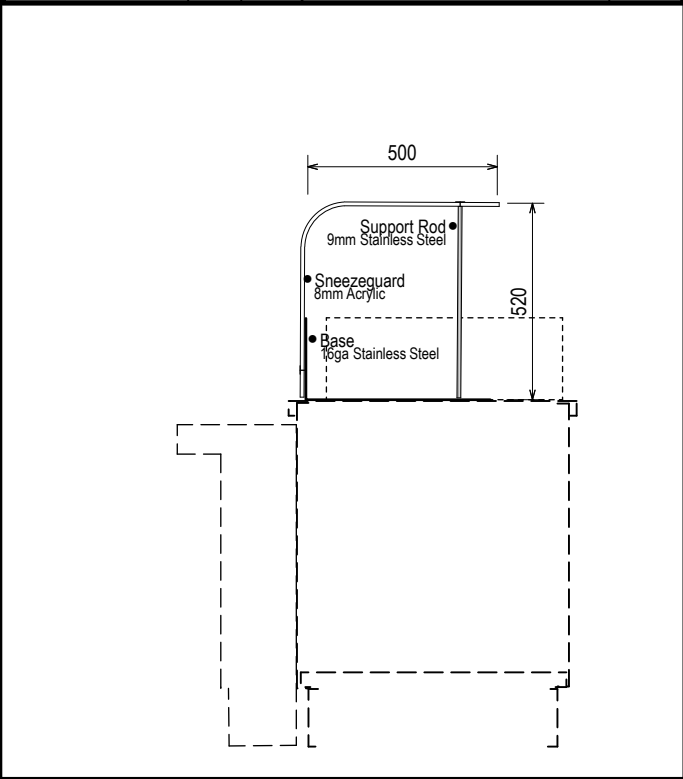
## FABRICATION DETAIL

Page 3 of 8

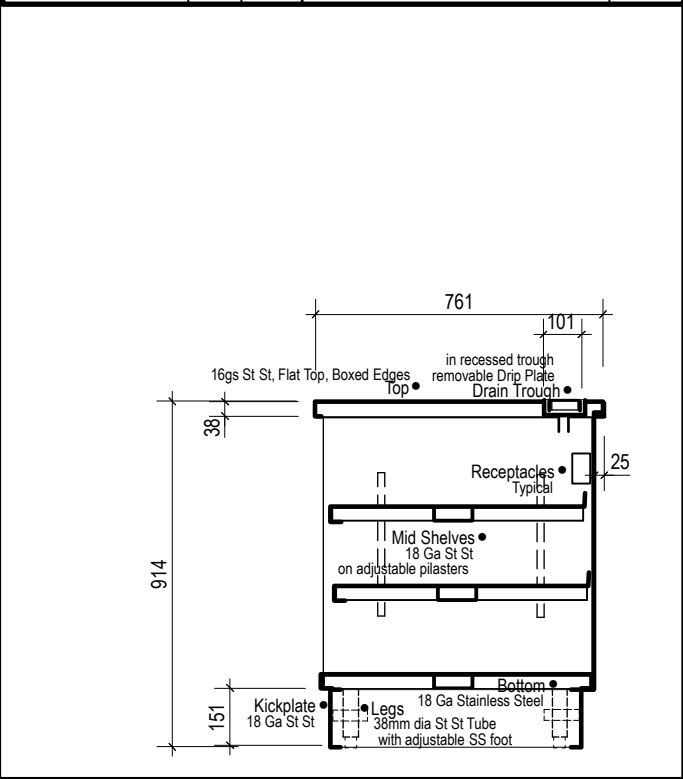


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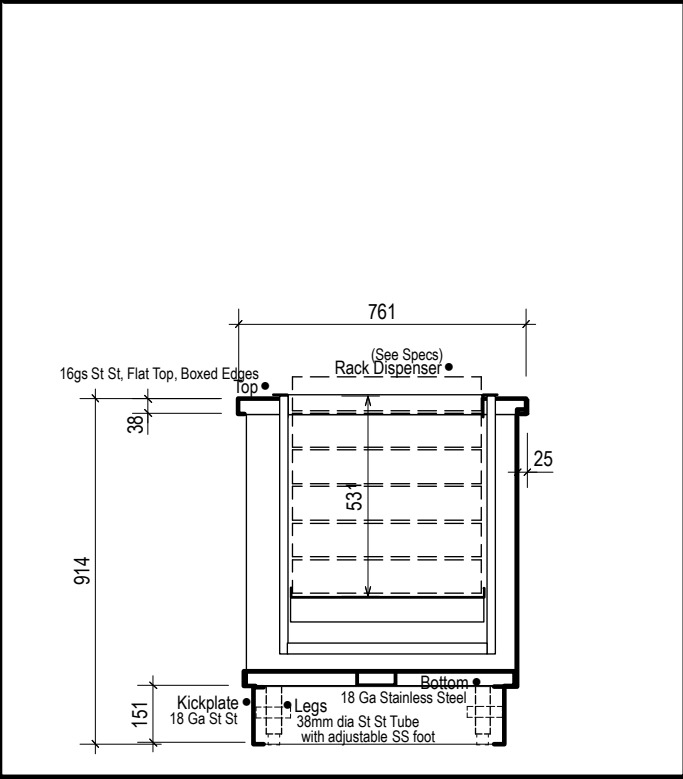
FABRICATION DETAIL				Item	No
<b>GALLEYWORKS</b>				Fry Display Sneeze Guard	91A
Scale 1:20				Stainless Steel/Acrylic	
Date 18/05/15	Rev	Dr EB	P# 680		



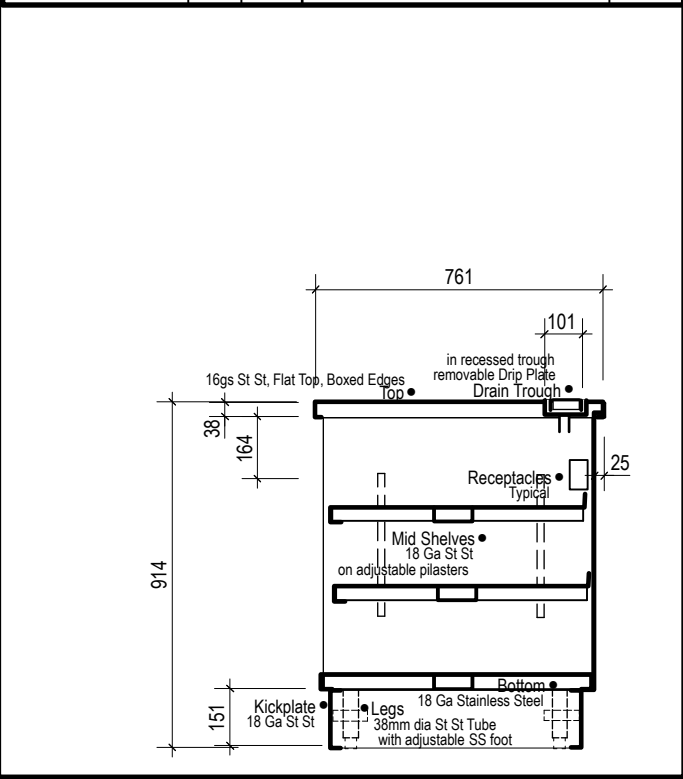
FABRICATION DETAIL				Item	No
<b>GALLEYWORKS</b>				Beverage Counter	92A
Scale 1:20				Cabinet Base UnderShelf Section	
Date 18/05/15	Rev	Dr EB	P# 680		



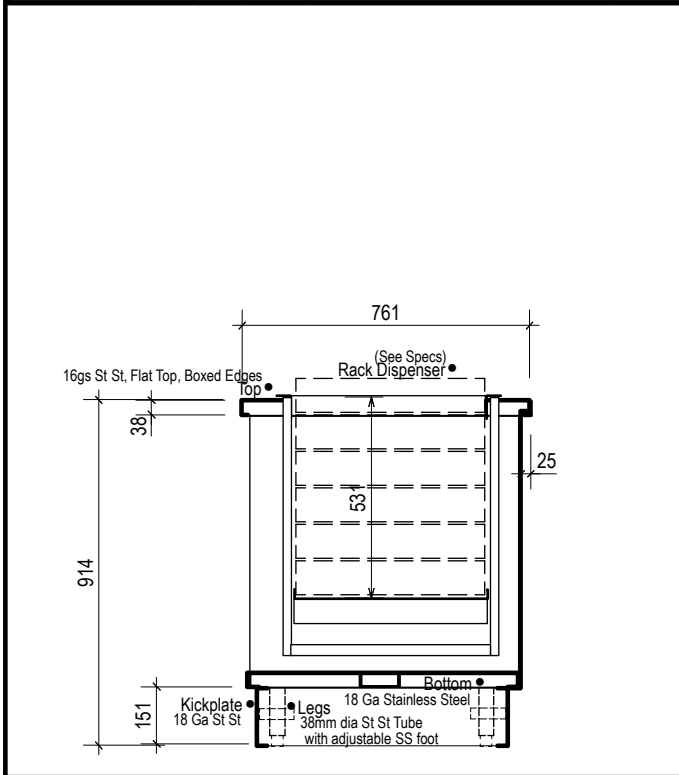
FABRICATION DETAIL				Item	No
<b>GALLEYWORKS</b>				Beverage Counter	92B
Scale 1:20				Cabinet Base UnderShelf Section	
Date 18/05/15	Rev	Dr EB	P# 680		



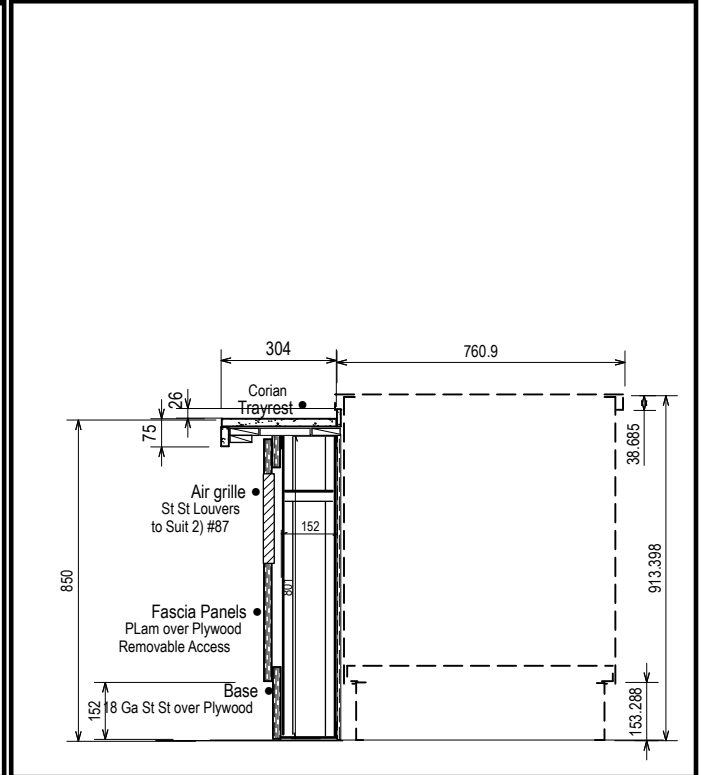
FABRICATION DETAIL				Item	No
<b>GALLEYWORKS</b>				Beverage Counter	95A
Scale 1:20				Cabinet Base UnderShelf Section	
Date 18/05/15	Rev	Dr EB	P# 680		



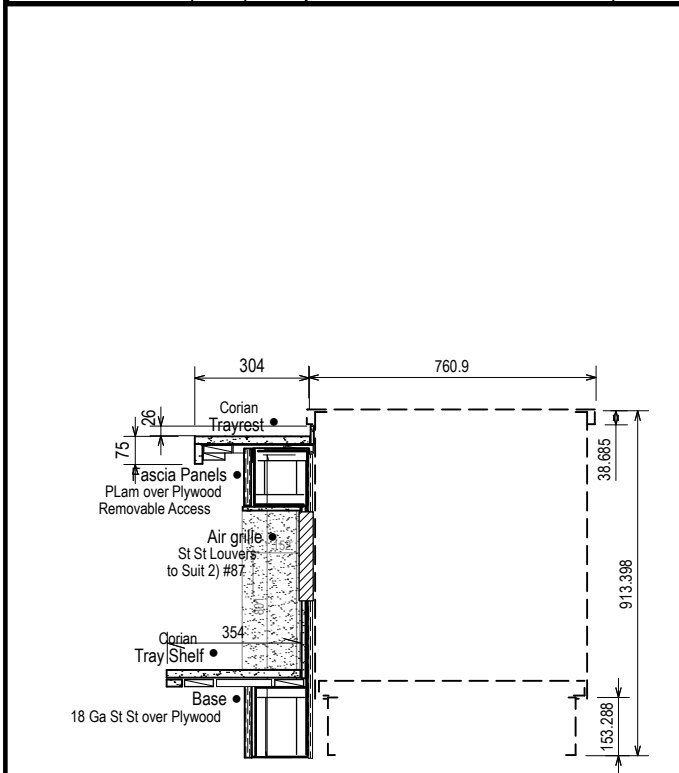
FABRICATION DETAIL				Item	No
<b>GALLEYWORKS</b>				Beverage Counter Cabinet Base UnderShelf Section	95B
Scale	1:20	Rev	EB		
Date	18/05/15	Rev	EB		



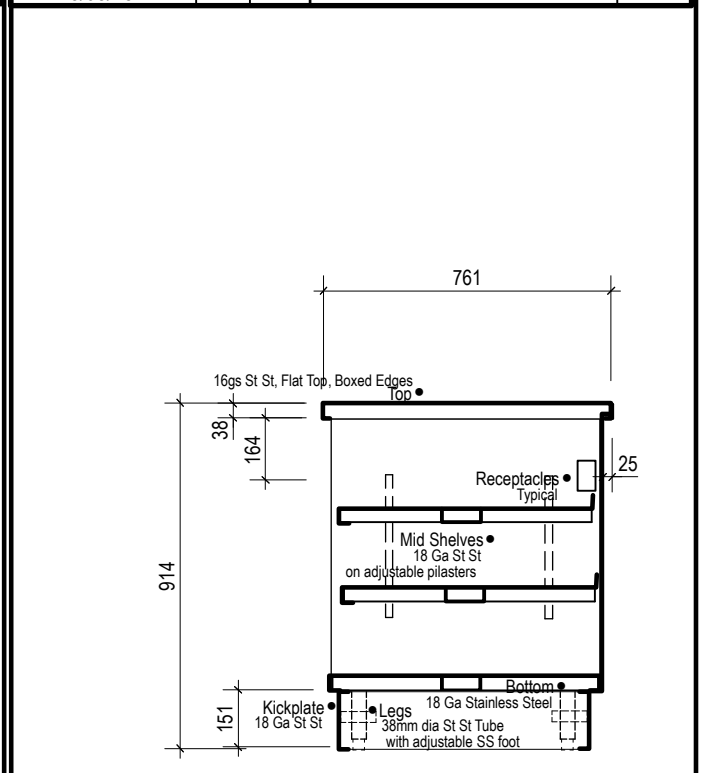
FABRICATION DETAIL				Item	No
<b>GALLEYWORKS</b>				Tray Rest Assembly Cabinet Base	102A
Scale	1:20	Rev	EB		
Date	18/05/15	Rev	EB		



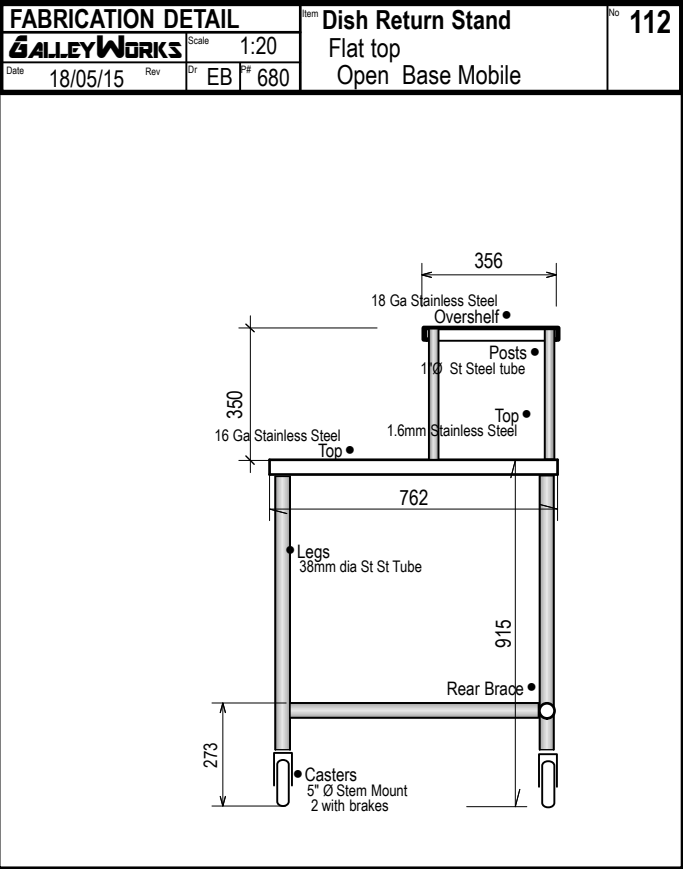
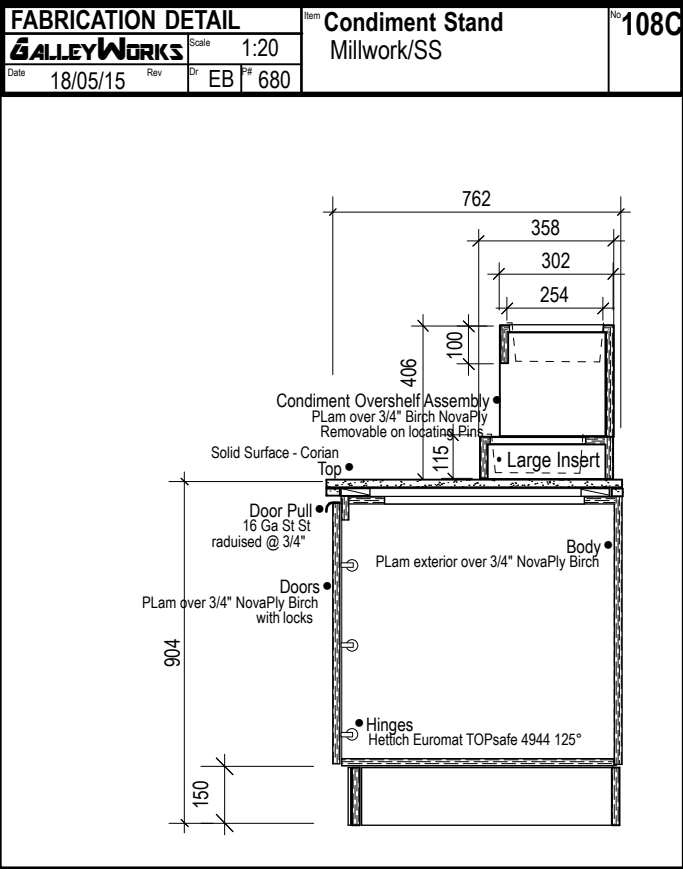
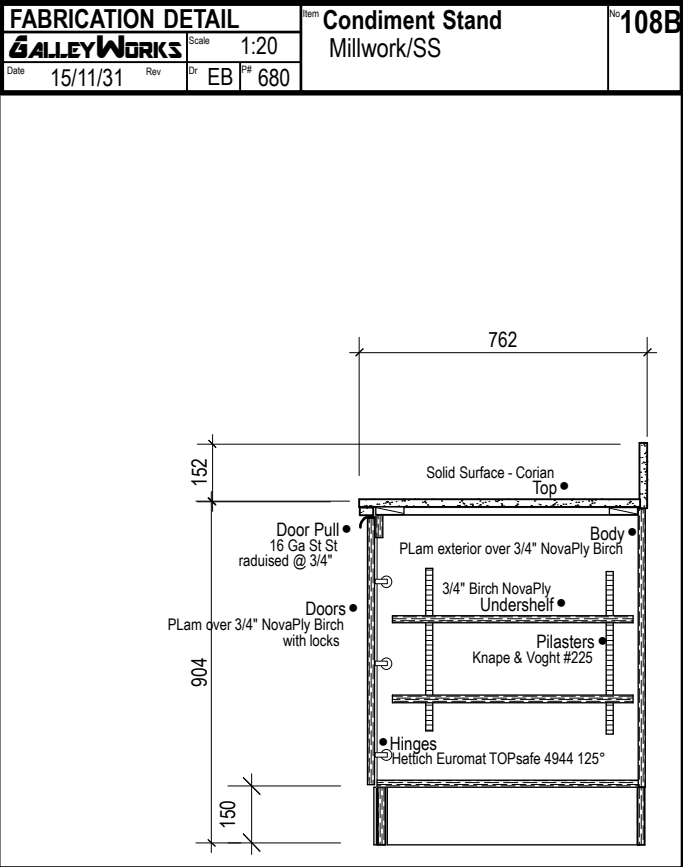
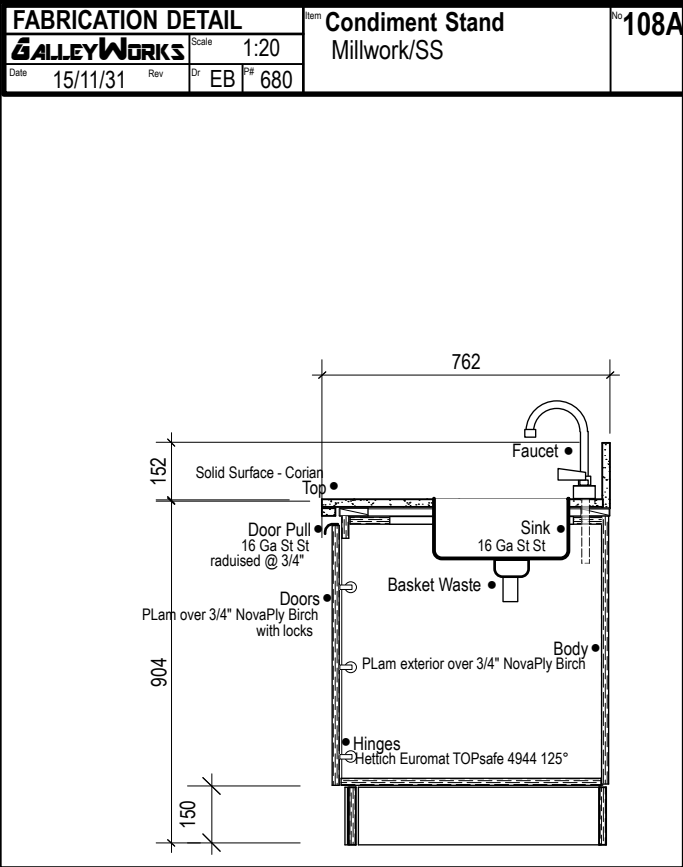
FABRICATION DETAIL				Item	No
<b>GALLEYWORKS</b>				Tray Stand Cabinet Base	103A
Scale	1:20	Rev	EB		
Date	18/05/15	Rev	EB		



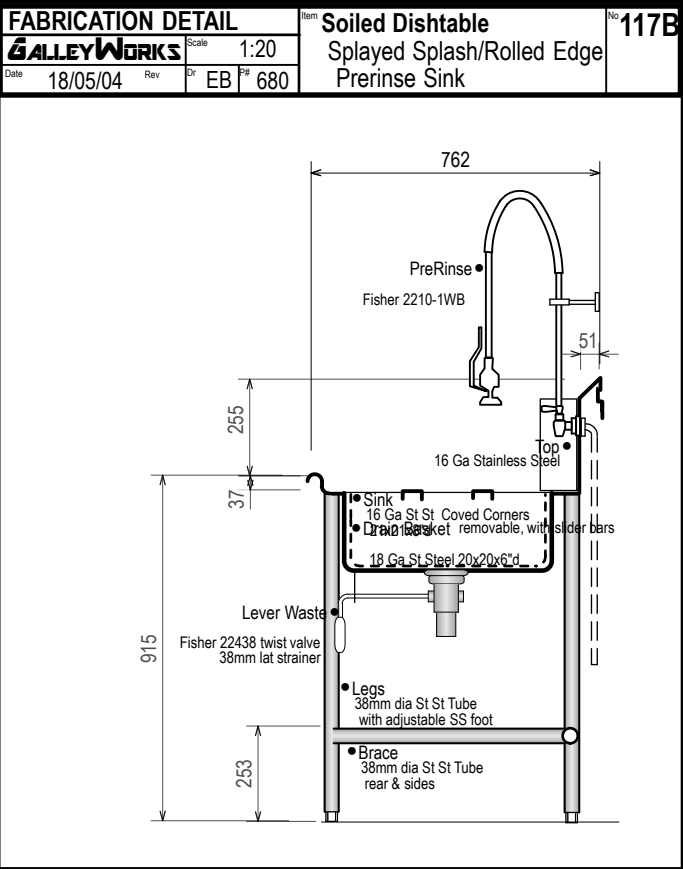
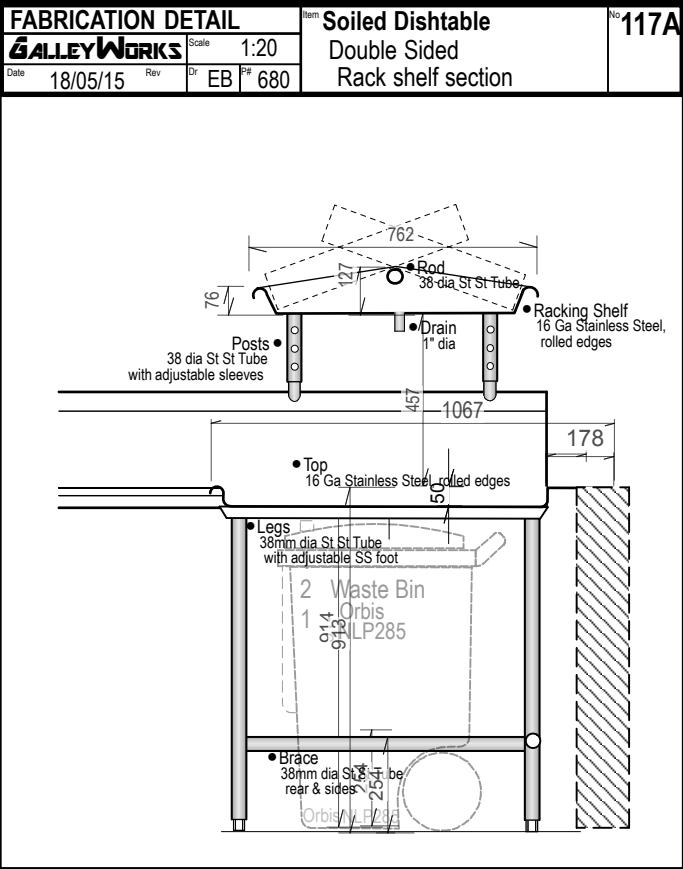
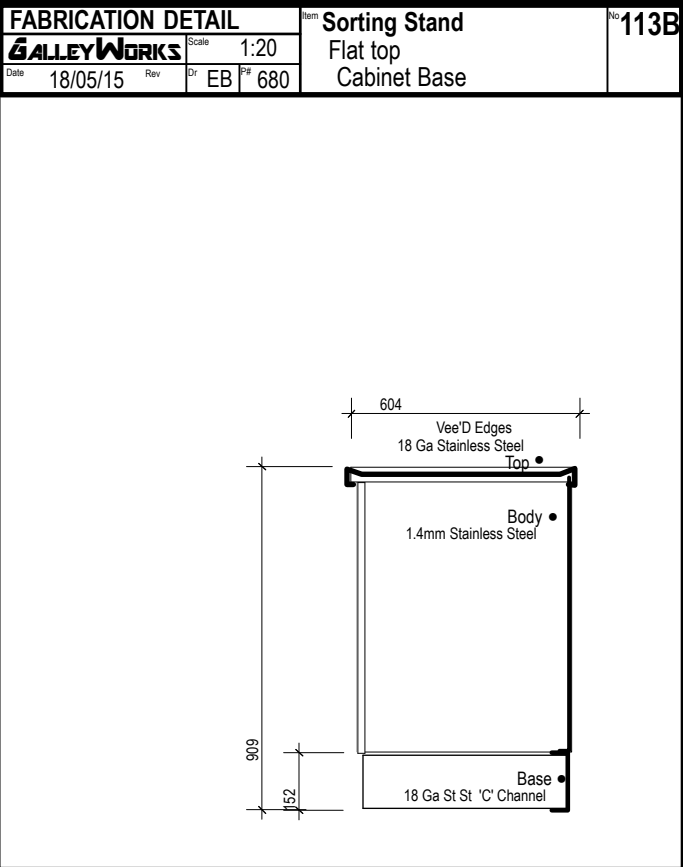
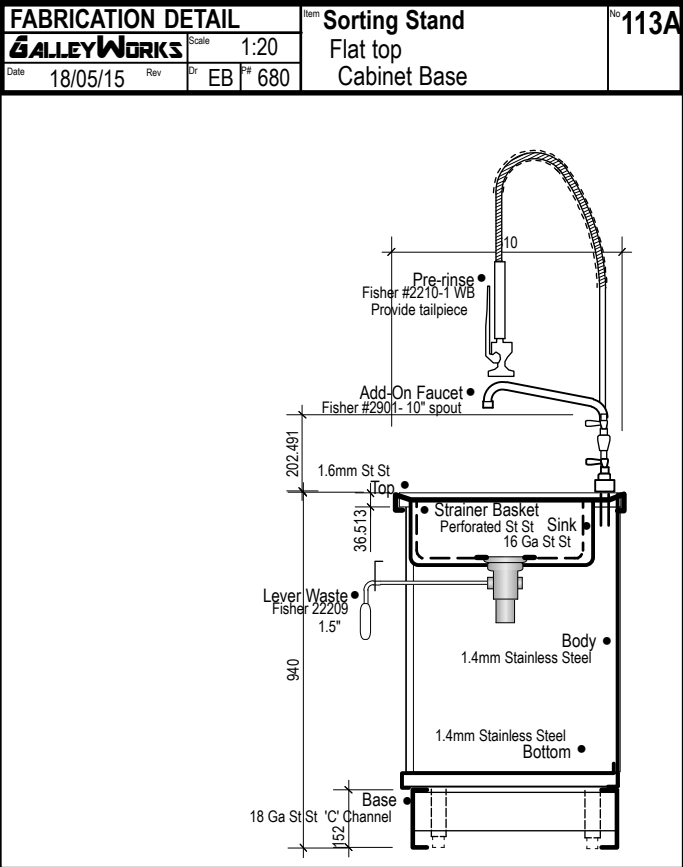
FABRICATION DETAIL				Item	No
<b>GALLEYWORKS</b>				Cash Stand Cabinet Base UnderShelf Section	104A
Scale	1:20	Rev	EB		
Date	18/05/15	Rev	EB		



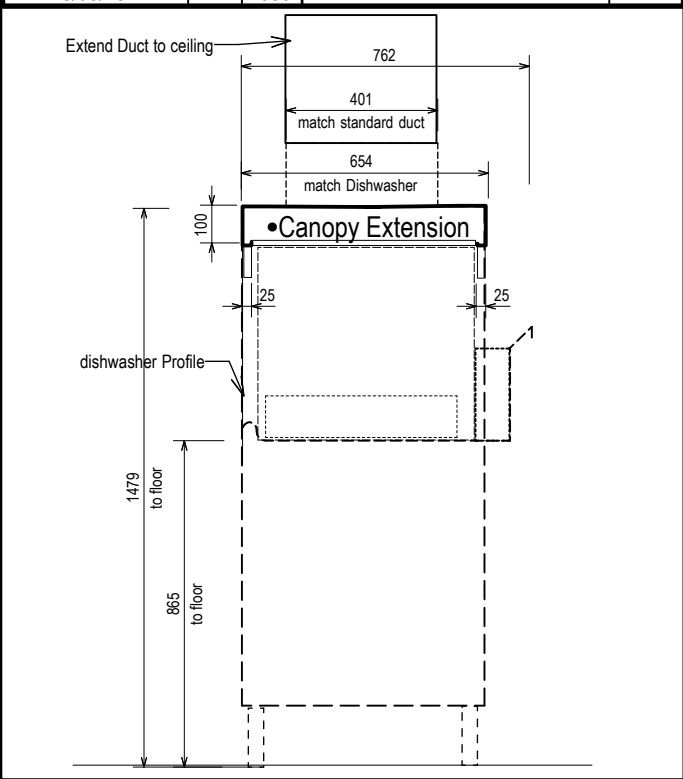
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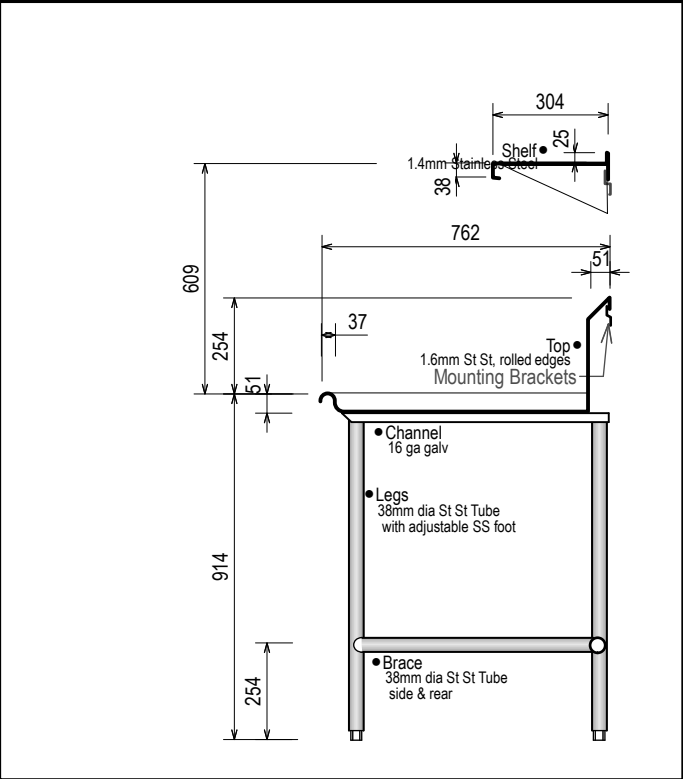
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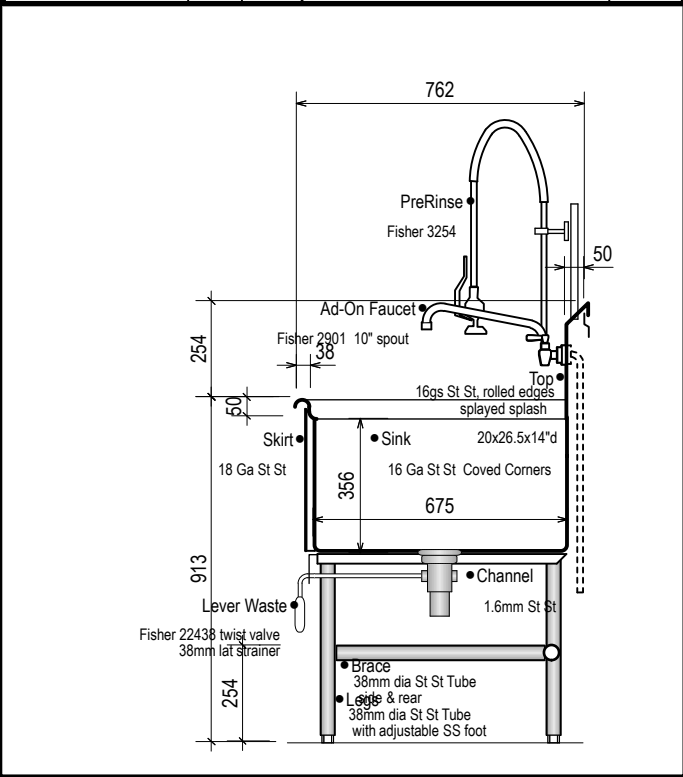
FABRICATION DETAIL				Item	No.
<b>GALLEYWORKS</b>				Exhaust Canopy	121A
Scale: 1:20				Stainless Steel	
Date: 18/05/15	Rev:	Dr: EB	P# 680	Wall Mount	



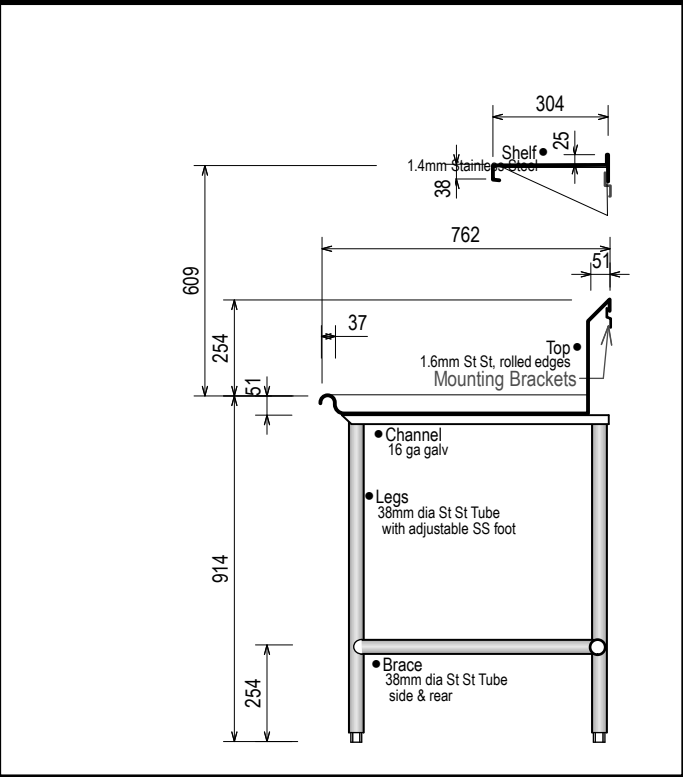
FABRICATION DETAIL				Item	No.
<b>GALLEYWORKS</b>				Clean Dishtable	123A
Scale: 1:20				Stainless Steel	
Date: 18/05/04	Rev:	Dr: EB	P# 680	Table Section	



FABRICATION DETAIL				Item	No.
<b>GALLEYWORKS</b>				Pot Sink	132A
Scale: 1:20				Rolled Edge	
Date: 18/05/04	Rev:	Dr: EB	P# 680		



FABRICATION DETAIL				Item	No.
<b>GALLEYWORKS</b>				Clean Dishtable	132B
Scale: 1:20				Stainless Steel	
Date: 18/05/04	Rev:	Dr: EB	P# 680	Table Section	



**TENDER FORMS - Itemized Bid List**

We hereby list our bid price by item:							Initialed			
	No	Item	Status	Supp	Qty	Revised	Manufacturer	Model	Alternate Manufacturer	Item Price
Facility: Production Kitchen							Dining Room			
A	1	Walk-in Box - Cooler		KEC	1	Add#7	Norbec	Cooler		
A	2	Cooler Evaporator		KEC	1		Bohn	ULA132AEA		
A	3	Cooler Condenser		KEC	1	Add#4	Tecumseh	AWA7512ZDXC		
A	4	Walk-in Box - Freezer		KEC	1		Norbec	Freezer		
A	5	Freezer Evaporator		KEC	1		Bohn	ULE140		
A	6	Freezer Condenser		KEC	1	Add#4	Techumseh	AVA2512ZXTXM		
A	7	Compressor Rack		KEC	1	Add#4/5	Custom Fab	CRWM		
A	8	Refrigerator Shelving		KEC	18		Metropolitan	SuperErecta		
A	9	Shelving		KEC	8		Metropolitan	SuperErecta		
A	10	High Density Carriages		KEC	4		Denstor	Mode II		
A	11	Dunnage Racks		KEC	2	Add#5	Metropolitan	Super Erecta		
A	12	Receiving Truck		KEC	1		Rubbermaid	4406		
A	13	Utility Cart		KEC	1		Lakeside	944		
A	14	Spare Item Number								
A	15	Spare Item Number								
A	16	Spare Item Number								
A	17	Tray Rack		KEC	3		Lockwood	RR69-20		
A	18	Spare Item Number								
A	19	Janitor's Sink		KEC	1	Add#7	Elkay	FLR-1		
A	20	Chemical Shelving		KEC	1	Add#7	Metropolitan	SuperErecta		
A	21	Spare Item Number								
A	22	Spare Item Number								
A	23	Vegetable Sink		KEC	1		Custom Fab	VS30108-2SL		
A	24	Food Processor		KEC	1	Add#7	Robot Coupe	R402		
A	25	Blender		KEC	1		Robot Coupe	Blixer 4V		
A	26	Pot Rack		KEC	1		Metropolitan	SuperErecta		
A	27	Mixer		KEC	1		Globe	SP-40		
A	28	Slicer		KEC	1		Berkel	X13A-Plus		
A	29	Slicer Stand		KEC	1		Lakeside	110		
A	30	Tray Rack		KEC	2		Lockwood	RR69-UA20		
A	31	Spare Item Number								
A	32	Bake Table		KEC	1	Add#7	Custom Fab	BTso3060o2dc		
A	33	Ingredient Bins		KEC	4		Rubbermaid	3600-88		
A	34	Hand Sink		KEC	1		Vollrath	K1410-C		
A	35	Services Chase		KEC	1	Add#5	Custom Fab	SC0418FC		
A	36	Spare Item Number								
A	37	Utility Cart		KEC	1		Lakeside	722		
A	38	Spare Item Number								
A	39	Work Table		KEC	1	Add#7	Custom Fab	WTsso3072o		
A	40	Preparation Table		KEC	1		Custom Fab	PTs3084sr		
A	41	Pot Rack		KEC	1		Metropolitan	SuperErecta		
A	42	Tray Rack		KEC	1		Lockwood	RR69-20		
A	43	Microwave Oven		KEC	2		Panasonic	NE-1064		
A	44	Preparation Table		KEC	1		Custom Fab	PTs3084SLodcr		
A	45	Spare Item Number								
A	46	Spare Item Number								



**TENDER FORMS - Itemized Bid List**

We hereby list our bid price by item:							Initialed			
	No	Item	Status	Supp	Qty	Revised	Manufacturer	Model	Alternate Manufacturer	Item Price
A	47	Hand Sink		KEC	1	Add#7	Eagle	HSAN-10-F		
A	48	Combi-Oven		KEC	1		Rational	SCC-102 E		
A	49	Convection Oven		KEC	2	Add#4-	TurboFan	E32D5/2C		
A	50	Steam Kettle		KEC	1		Cleveland	KEL-25-T		
A	51	Floor Drain Pan		KEC	1		Custom Fab	FDP-1836		
A	52	Tilting Skillet		KEC	1		Cleveland	SEL-30-T1		
A	53	Floor Drain Pan		KEC	1		Custom Fab	FDP-1836		
A	54	Spare Item Number								
A	55	Spare Item Number								
A	56	Spare Item Number								
A	57	Floor Sink	NIC	Mec	1		Zurn	Z1940		
A	58	Exhaust Hood		KEC	1		Halton	KVE-UV WW 7		
A	59	Spare Item Number								
A	60	Spare Item Number								
A	61	Tray Rack		KEC	1		Lockwood	RR69-20		
A	62	Deep Fryer		KEC	1		Frymaster	MJ140		
A	63	Fryer Station		KEC	1		Frymaster	MJ35SC-FWH1		
A	64	Griddle		KEC	1		Garland	GTGG60-GT60		
A	65	Refrigerated Stand		KEC	1		True	TRCB-52-60		
A	66	Burner Range		KEC	1		Garland	M43-R		
A	67	Spare Item Number								
A	68	Hood Wash Control		KEC	1	Add#4-	Halton	H5-25 Wash Panel		
A	69	Services Enclosure		KEC	1		Custom Fab	SE-DS12-18		
A	70	Exhaust Hood		KEC	2	Add#4	Halton	KVEUVWW8.5		
A	71	Fire Suppression System		KEC	1		Kidde	WHDR-X00		
A	72	Controls Chase		KEC	1		Custom Fab	CC1260FC		
A	73	Spare Item Number								
A	74	Spare Item Number								
A	75	Hand Sink		KEC	1		Vollrath	K1410-C		
A	76	Reach-in Refrigerator		KEC	1		True	T-43-HC		
A	77	Pot Rack		KEC	1		Metropolitan	SuperErecta		
A	78	Hot Holding Cabinet		KEC	1	Add#7	Defield	CSHPT1-S		
A	79	Pass-Thru Refrigerator		KEC	1		Delfield	CSRPT2P-G		
A	80	Spare Item Number								
A	81	Back Counter		KEC	1		Custom Fab	BC3084		
A	82	Toaster		KEC	1		APW/Wyott	XTRM-2		
A	83	Spare Item Number								
A	84	Hand Sink		KEC	1		Vollrath	K1410-C		
A	85	Reach-in Refrigerator		KEC	1		True	T-43-HC		
A	86	Spare Item Number								
A	87	Sandwich Stand		KEC	1	Add#4	True	TFP-48-18M 2D		
A	88	Sandwich Stand		KEC	1	Add#4	True	TFP-48-18M 2D		
A	89	Hot Food Stand		KEC	1	Add#4	Custom Fab	HF3060M-4W		
A	90	Overshelf Assembly		KEC	1	Add#4	Custom Fab			
A	91	Fryer Holding Station		KEC	1		Merco	FFHS-16		
A	92	Beverage Counter		KEC	1	Add#4	Custom Fab	BSss3072		
A	93	Rack Dispenser		KEC	1	Add#4	Hatch	TRD-DI 1020		

**TENDER FORMS - Itemized Bid List**

We hereby list our bid price by item:							Initialed			
No	Item	Status	Supp	Qty	Revised	Manufacturer	Model	Alternate Manufacturer	Item Price	
A 94	Coffee Maker		KEC	1	Add#4	Bunn	U3 DS			
A 95	Beverage Counter		KEC	1	Add#4	Custom Fab	BCss3096			
A 96	Rack Dispenser		KEC	1		Hatch	TRD-572D/I 2020			
A 97	Milk Dispenser		KEC	1		Silver King	SKMAJ-2/C4			
A 98	Juice Dispenser	NIC	PSE	1		Cornelius	MJ30-4			
A 99	Juice System	NIC	PSE	1		Cornelius				
A 100	Spare Item Number				Add#5					
A 101	Spare Item Number									
A 102	Tray Rest Assembly		KEC	1	Add#4	Custom Fab	TRmp12342			
A 103	Tray Stand		KEC	1	Add#4	Custom Fab	TS-2430M			
A 104	Cash Stand		KEC	1		Custom Fab	SS			
A 105	POS Terminal	NIC	OSE	1		(by Others)				
A 106	Spare Item Number				Add#5					
A 107	Spare Item Number									
A 108	Condiment Stand		KEC	1	Add#4	Custom Fab	CS3048M			
A 109	Water Station		KEC	1		Custom Fab	WS-9x9			
A 110	Spare Item Number									
A 111	Spare Item Number									
A 112	Dish Return Stand		KEC	1	Add#4	Custom Fab	SDL8484			
A 113	Sorting Stand		KEC	1		Custom Fab	SDs2444			
A 114	Recycling Containers		KEC	4		Orbis	NPL 285			
A 115	Waste Container		KEC	6		Orbis	NPL 285			
A 116	Bus Cart		KEC	1		Lakeside	722			
A 117	Soiled Dishtable		KEC	1		Custom Fab	SDL-7288			
A 118	Hosereel Assembly		KEC	1	Add#7	Fisher	2984			
A 119	Waste Container		KEC	1		Rubbermaid	2632			
A 120	Dishwasher		KEC	1		Champion	44 Pro			
A 121	Exhaust Canopy		KEC	1		Custom Fab	ED2/CE			
A 122	Spare Item Number									
A 123	Clean Dishtable		KEC	1		Custom Fab	CD7230s			
A 124	Detergent Dispenser	NIC	OSE	1		(by Others)				
A 125	Spare Item Number	del								
A 126	Dish Storage Rack		KEC	1		Metropolitan	SuperErecta			
A 127	Dish Carrier		KEC	1		Metropolitan	PCD11A			
A 128	Glass Rack Carrier		KEC	1		Cambro	CDR2020H			
A 129	Plate Carrier		KEC	1		Metropolitan	PCD9			
A 130	Mug Carrier		KEC	1		Cambro	CDR2020H			
A 131	Spare Item Number									
A 132	Pot Sink		KEC	1		Custom Fab	PS3s9630			
A 133	Spare Item Number									
A 134	Spare Item Number									
A 135	Miscellaneous Trim		KEC	1		Custom Fab	SS			
Production Kitchen							Dining Room	Subtotal		

## TENDER FORMS - Itemized Bid List

We hereby list our bid price by item:										Initialed	
No	Item	Status	Supp	Qty	Revised	Manufacturer	Model	Alternate Manufacturer	Item Price		
<b>EQUIPMENT TOTAL</b>											
<b>INSTALLATION</b>											
<b>BONDS</b>											
<b>Subtotal</b>											
<b>PROVINCIAL SALES TAX</b> (PST Exempt Amount: \$ )											
<b>Subtotal with PST</b>											
<b>GOODS &amp; SERVICES TAX</b>											
<b>LUMP SUM BID</b>											
<b>ALTERNATE PRICES:</b>											
No	Item	Manufacturer				Model		Description:		Item Price	
<b>ADDENDA:</b> We acknowledge receipt of the following Addenda:											
No	Date:	Pages:									
<b>SUBCONTRACTORS:</b> We intend to employ the following Subcontractors:											
Designation:		Name of Subcontractor:									
<b>DELIVERY SCHEDULE:</b> We anticipate the Equipment listed above can be delivered by: <input type="checkbox"/> Required Date: <input type="checkbox"/>											

## Page 1



**Addendum # 4**

Section: **11-4000 Food Service Equipment** Page: 1 of 2 Date: **Jul 4, 2018**

Re: **Changes to Specifications** Equipment Changes Issued by: **Ernie Bodansky**

This Addendum is in addition to and to be interpreted with the Tender Documents and forms part of the Contract Documents. The information contained herein supersedes previous documentation. Include the cost of any revisions in the Contract Price. The revisions are as follows:

## Section 11400 Food Service Equipment Revisions to specifications:

3	Cooler Compressor	Change	Change to Air Cooled - Delete Tecumseh AJA7512ZDXW Water Cooled Condensor Provide Air Cooled Tecumseh AWA7512ZXDHS Condensor - 208V1Ø 1.25HP - Coordinate Slab penetration with GC - Locate in Parking P1 - Suspended from above slab - Fire Stopping as per Section 07 80 00 Mount on #7 Compressor Rack - Provide 18ga Stainless Steel Chase to cover vertical Drop of refrigeration lines
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6	Freezer Compressor	Change	Change to Air Cooled - Delete Tecumseh AJA7512ZDXW Water Cooled Condensor Provide Air Cooled Tecumseh AVA2512ZXTXM Condensor - 208V3Ø 3HP - Coordinate Slab penetration with GC - Locate in Parking P1 - Suspended from above slab - Fire Stopping as per Section 07 80 00 Mount on #7 Compressor Rack
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7	Compressor Rack	Add	Provide Wall Mount rack As per Detail Drawing #7 (Attached) - Confirm size with Condensing Units - Coordinate mounting requirements with General Contractor - Coordinate Refrigeration Line routing and openings and sealing of Sleeves.
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70	Exhaust Hood	Add	Provide a BACnet Connection Module as part of the Exhaust Hood Controls (for #58 & 70) to be able to interface with the Building Management System (DDC)
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87	Refrigerated Counter	Change	Delete Display Case Delfield CSRPT2P-G Provide Refrigerated Counter - True TFP 48-18M - 3) Full size wells with 1) long insert divider and 1) short divider - Do not install Pan Cover - 1 Door & 2 Drawers
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88	Refrigerated Counter	Change	Delete Display Case Delfield CSRPT2P-G Provide Refrigerated Counter - True TFP 48-18M - 3) Full size wells with 1) long insert divider and 1) short divider per well - Do not install Pan Cover - 1) Door & 2) Drawers
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**Addendum # 4**

Section: **11-4000 Food Service Equipment** Page: 2 of 2 Date: **Jul 4, 2018**

89	Hot Food Stand	Change	- Replace 1/4" glass top on tube Frame with 40mm deep Stainless Steel boxed overshell on tube support
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90	Overshell Assembly	Add	Provide overshell assembly to match materials and profile of overshell on Fabricating Detail #89A - In replace heater with LED light fixture with on/off switch prewired to power supply. - Replace 1/4" glass top on tube Frame with 40mm deep Stainless Steel boxed overshell on tube support - Support on #103 Stand and #89 Stand
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92	Beverage Counter	Change	Revise Counter Length to 1676
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93	Rack Dispenser	Change	Delete Hatch TRD-DI-2020 Provide Hatch TRD-DI-1020 to suit 10 x 20" racks
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94	Coffee Maker	Change	Delete Fetco TRD-DI 2020 Provide Bunn U3 Twin DS - 120/208V3ph 4W 5775W - Double Sided Faucets
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95	Beverage Counter	Change	Revise Counter Length to 1978
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102	Tray Rest Assembly	Change	Revise as per revised Elevation - Revise Tray Rest Depth to 355mm - Tray rest to taper around Post to maintain 355 width - Delete swing gates as per revised Elevations -
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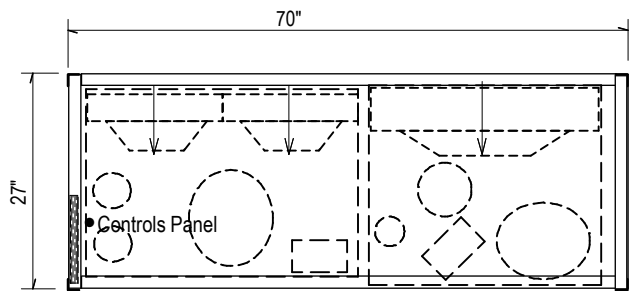
103	Tray Stand	Change	Relocate Tray Alcove - as per revised Elevations
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108	Condiment Stand	Change	Delete Condiment Bin Overshell and Insert Pans - Delete Cutlery containers (Owner to supply Cutlery Containers and Bulk Condiment Dispensers)
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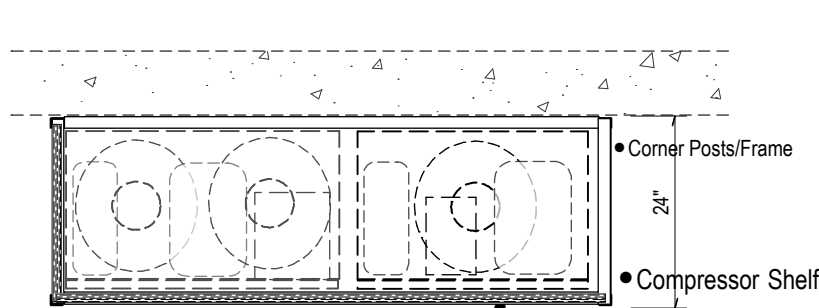
112	Dish Return Stand	Change	Add 3) additional overshelves (4 Shelves total)
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PART 5 DRAWINGS

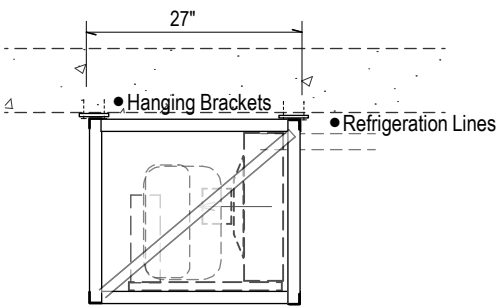
	DETAIL DRAWING			Addendum #4	D.D.No:	Item: Compressor Rack	No: 7
	Scale: 1:24	Date: 18/07/04	Rev: C	7			
	Dr: EB	File: 680	Qty: 1	Category: Painted Steel Type: Wall mount			



A Plan  
1/2" = 1'-0"

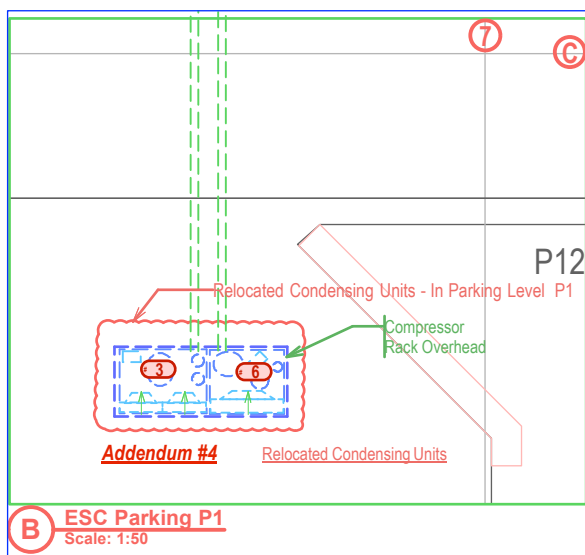
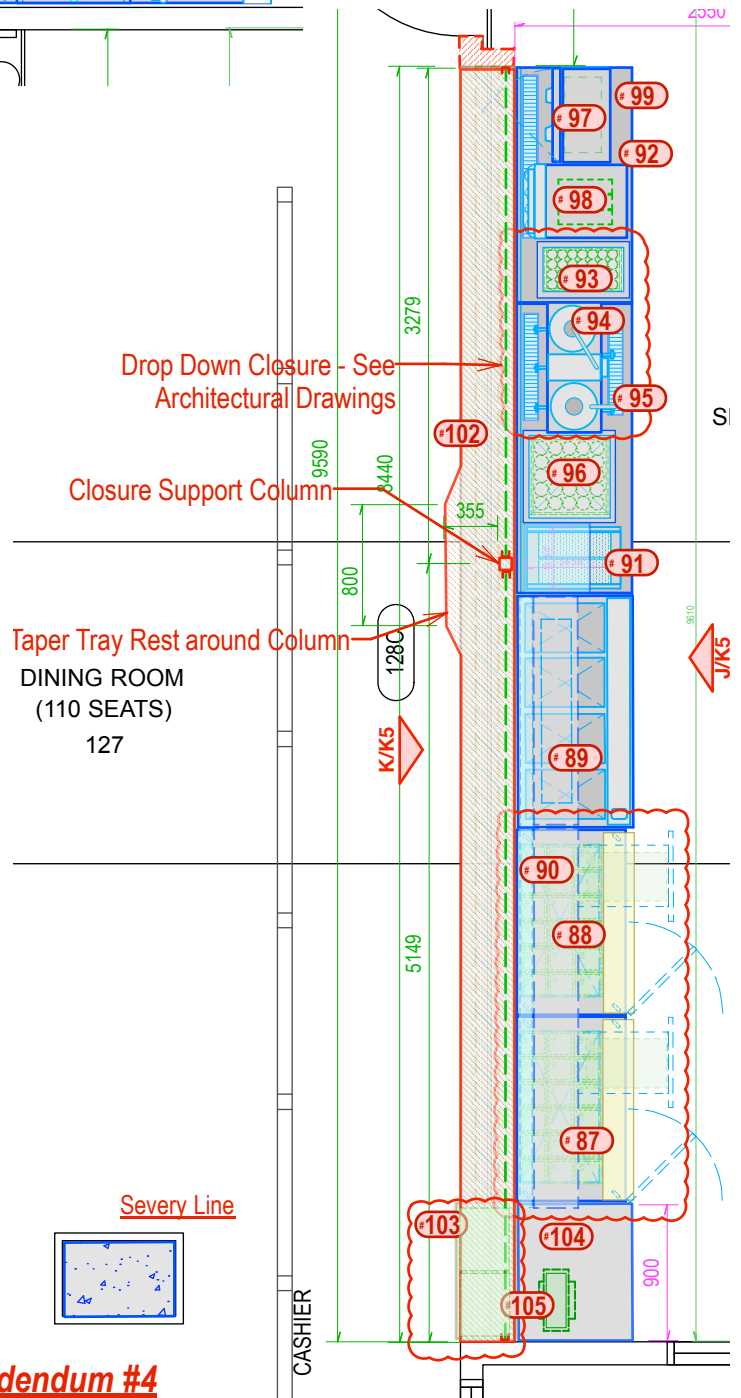
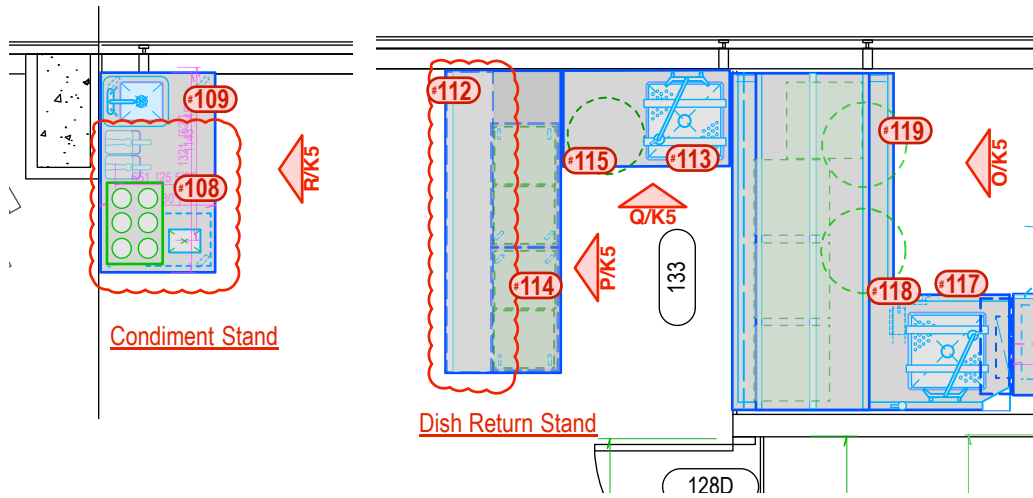


B Front Elevation  
1/2" = 1'-0"



C Side Elevation  
1/2" = 1'-0"

Component	FD	Qty	Construction	Comment
Compressor Shelf		1	1.25" Steel Angle with 1.25" Plywood insert	
Controls Panel		1	3/4" Marine Plywood	Clear Sealed
Corner Posts/Frame		4	1.5" Steel Angle	All welded
Finish			Polyurethane paint	
Hanging Brackets		4	1/4" Steel Plate	Embed Hangers in Structural concrete
Refrigeration Lines		3 sets	Access hole in top	

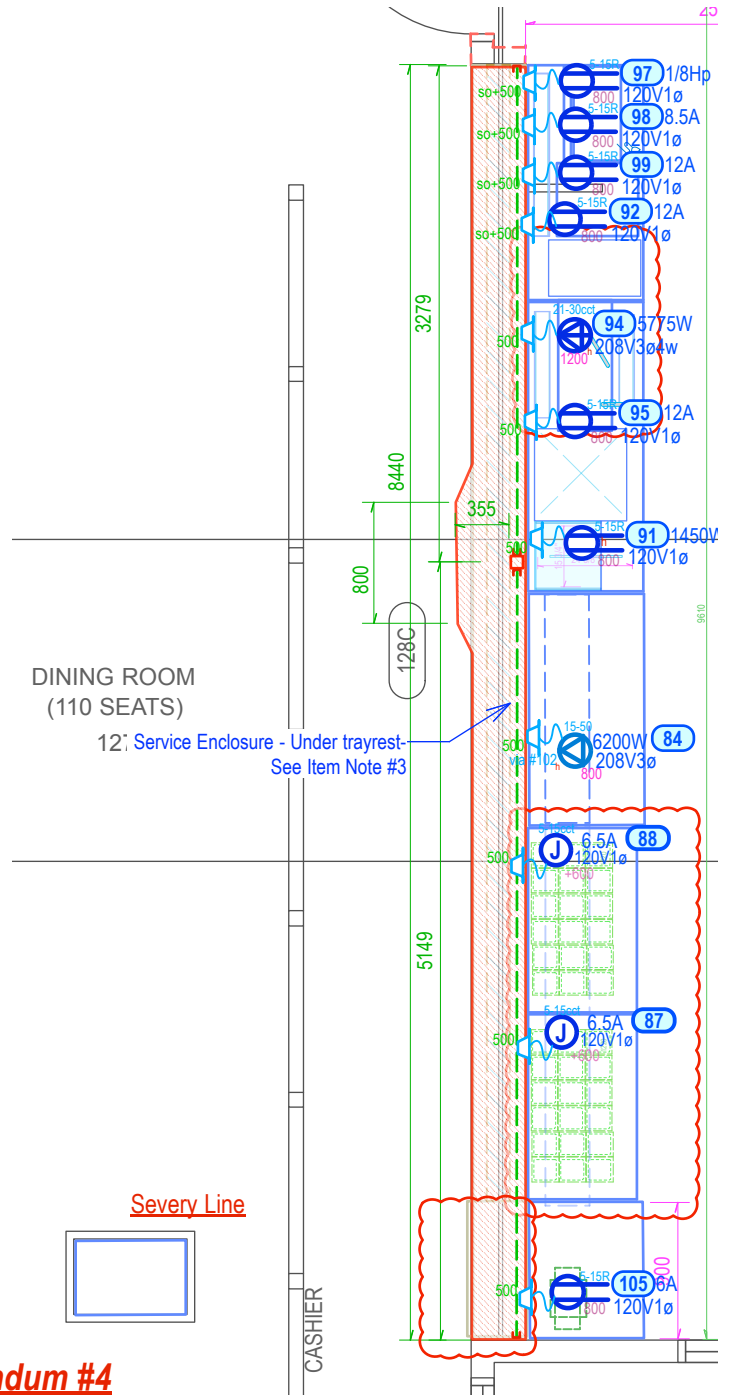
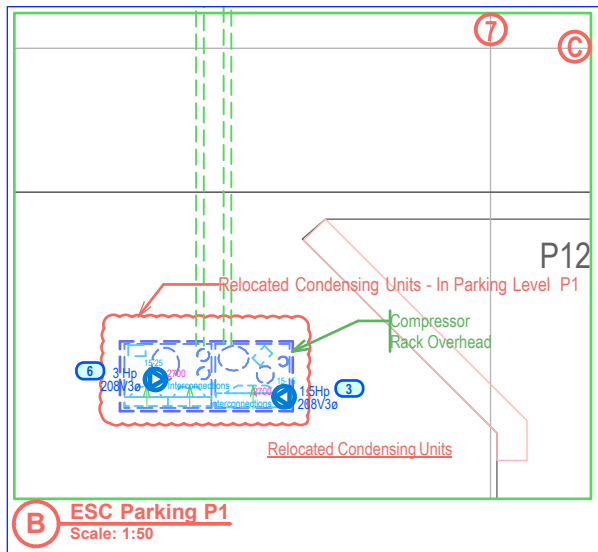


### Addendum #4

 <p>#214 - 20451 54th Ave, Langley, B.C. V3A 5C6 Ph: 604-514-1777</p> <p><b>DESIGN DRAWING</b></p>	Email: design@galleyworks.com Project: <b>Evelyn Saller Centre Community Centre</b> Title: <b>Food Service Equipment Equipment Layout</b>	File: 680	Dwg No.: <b>FSE-1</b> Sheet: of Rev: <b>1</b> <b>h</b>
		Scale: 1:50	
		Dr: EB	
		Date: 18/07/04	

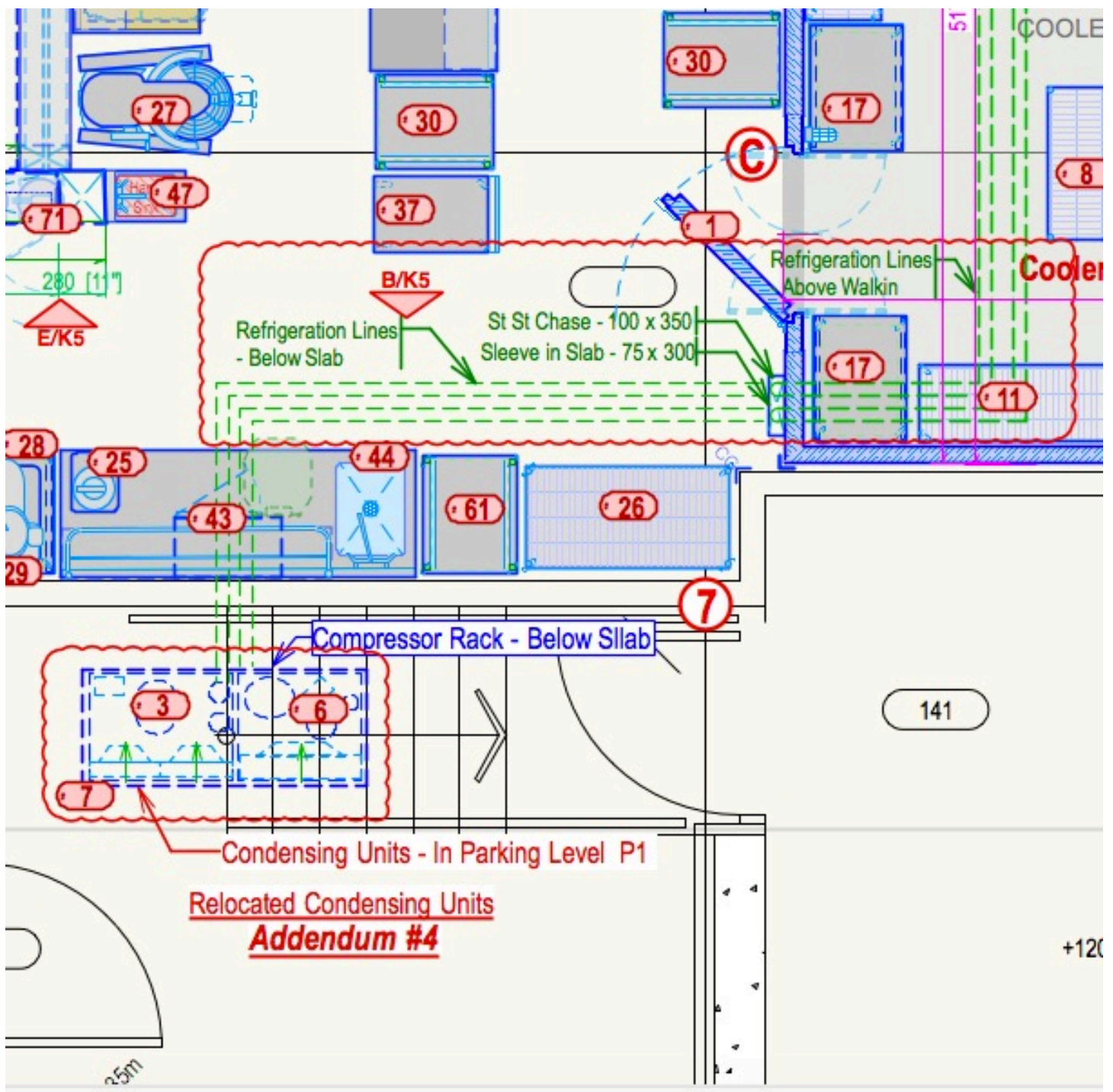






### Addendum #4

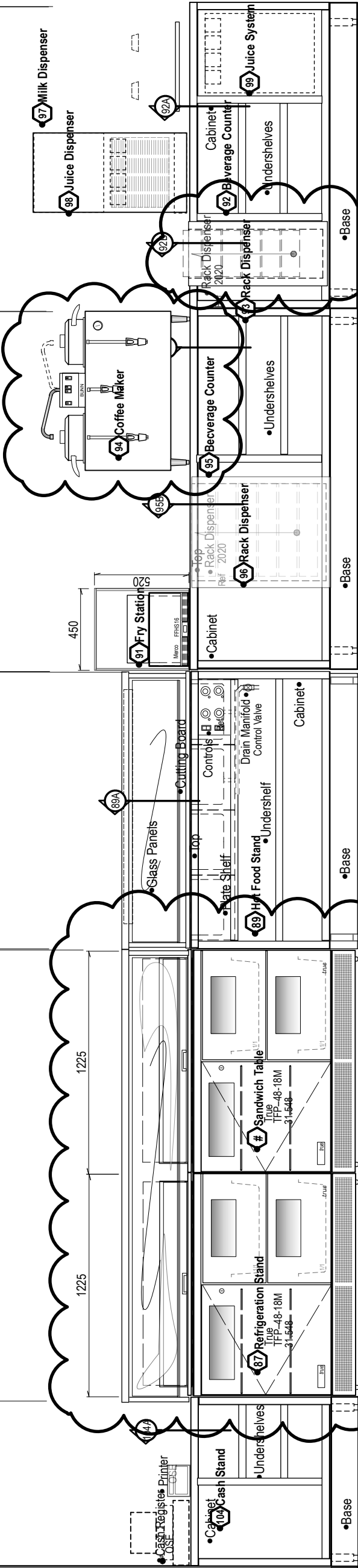
 <p>#214 - 20451 54th Ave, Langley, B.C. V3A 5C6 Ph: 604-514-1777</p> <p><b>DESIGN DRAWING</b></p>	Email: design@galleyworks.com Project: <b>Evelyne Saller Centre Community Centre</b> Title: <b>Food Service Equipment ELECTRICAL SERVICES Requirements</b>	File: <b>680</b>	Dwg No.: <b>FSE4-ES</b>	
		Scale: <b>1:50</b>		
		Dr. <b>EB</b>	Sheet: of	Rev:
		Date: <b>18/07/04</b>	<b>4</b>	<b>h</b>



^Suspended Ceiling @ 108"

Addendum #4

904 2485 1526 1978 1676 ± 1065 Site Check



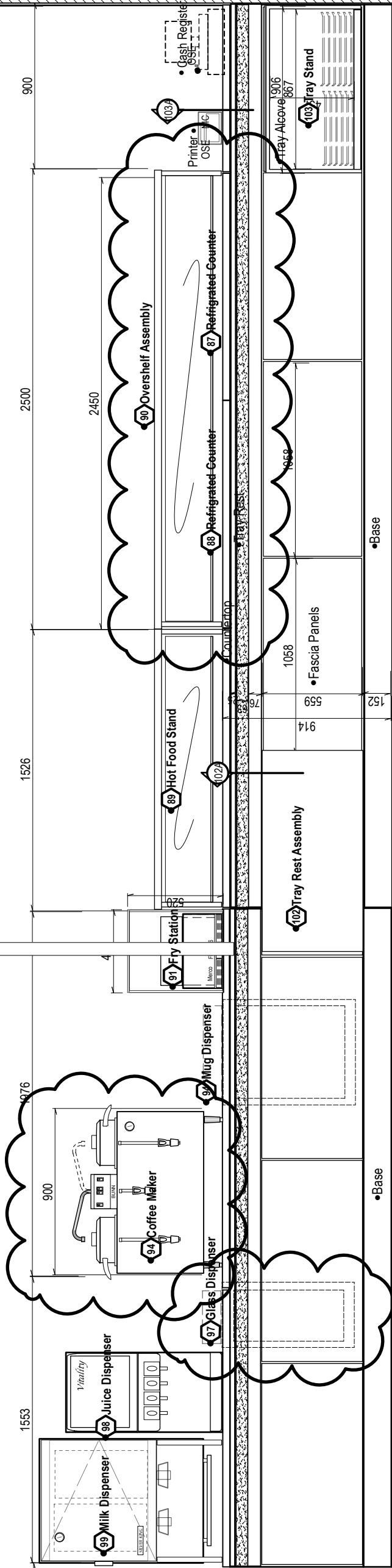
J Service Line  
K1 Scale: 1:25

^Suspended Ceiling @ 108"

Addendum #4

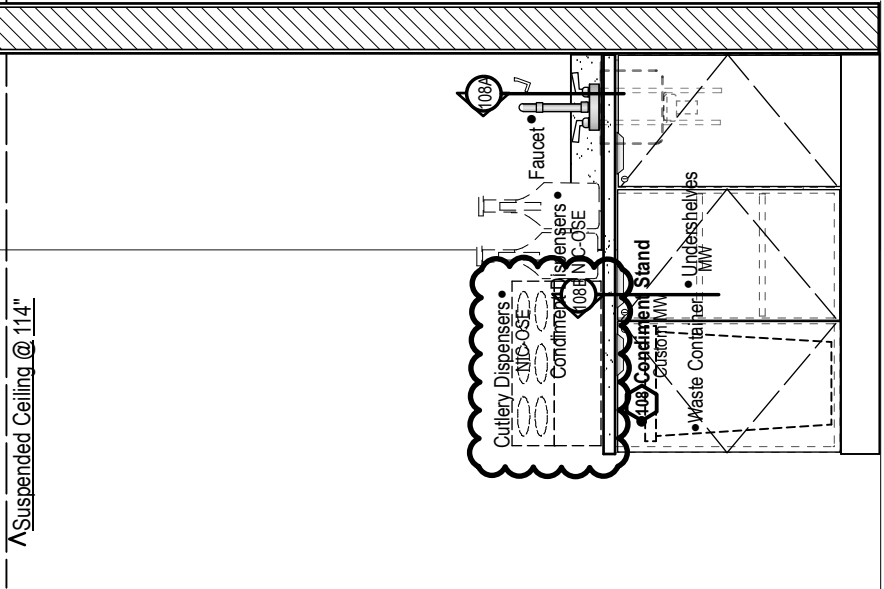
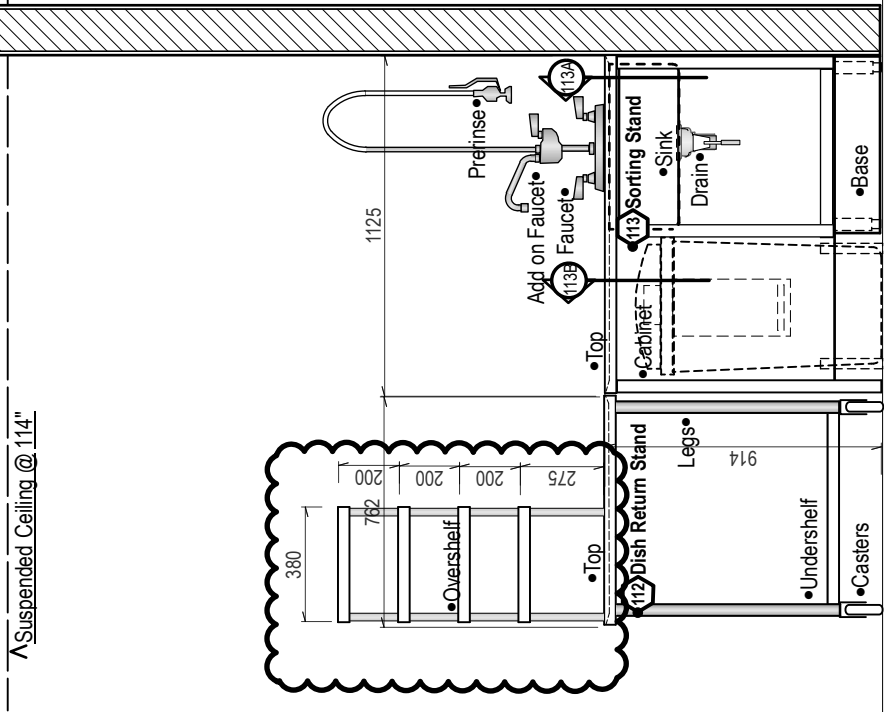
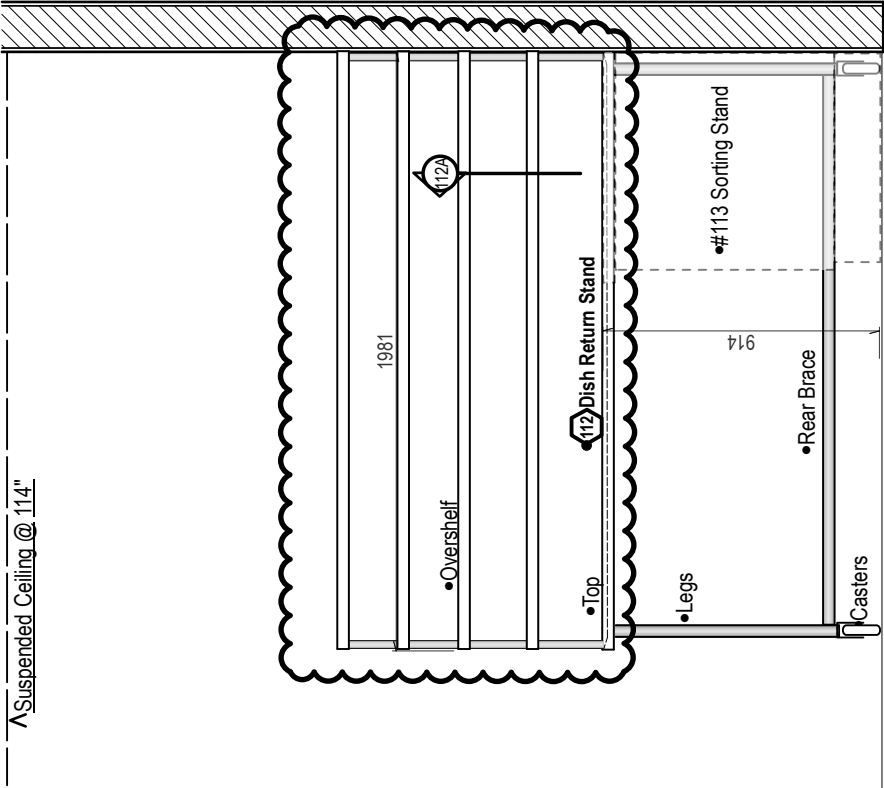
± 1165 Site Check 1553 1976 900 2500 1526 9590

Drop Down Closure Support Post



N Pickup Counter  
K1 Scale: 1:25

ELEVATIONS		Project: Roddan Lodge & Evelynne Saller Centre		Dwg No.: K5.4-EE
Service Kitchen		Issue: Revised		File: 680
Food Service Equipment		Dr: EB		Scale: 1:25
Sheet 4 Elevations		Date: 18/06/21		Rev: 4



**Addendum # 5**

Section: **11-4000 Food Service Equipment** Page: 1 of 1 Date: **Jul 13, 2018**

Re: **Changes to Specifications** Equipment Changes Issued by: **Ernie Bodansky**

This Addendum is in addition to and to be interpreted with the Tender Documents and forms part of the Contract Documents. The information contained herein supersedes previous documentation. Include the cost of any revisions in the Contract Price. The revisions are as follows:

## Section 11400 Food Service Equipment Revisions to specifications:

7	Compressor Stand	Add	- Add "Compressor Stand" for #7 to all Schedules on drawings and specifications
11	Dunnage Rack	Change	- Change Shelving unit on K1 Drawing within Walkin Box Cooler to read #8 from #11 - Clarify Part 4 Schedule C of the Specification indicates a correct amount of 10) 18 x 48" units as specified.
35	Service Chase	Clarification	Provide Service Chase as per Specification - Add this change to all Schedules on drawings and specifications
49	Convection Oven	Change	Change model number to read G32D5/2C which includes 2) stacking kits and Casters on the bottom unit
90	Overshelf Assembly	Clarification	- #90 was changed from a spare number to an Overshelf Assembly via Addendum #4 - Add this change to all Schedules on drawings and specifications
92	Beverage Stand	Clarification	- There is only one #92 Beverage stand - The size and configuration are revised as per Addendum #4 - There is a duplication of #91 on drawing K1. There is only one item #91 required.
100	Spare Item Number	Clarification	- Delete "Water Station" for #100 from all Schedules on drawings and specifications
106	Spare Item Number	Clarification	- Delete "Cash Stand" for #106 from all Schedules on drawings and specifications



Addendum # 6

Section: **11-4000 Food Service Equipment** Page: 1 of 1 Date: **Jul 23, 2018**

Re: **Changes to Specifications** Equipment Changes Issued by: **Ernie Bodansky**

This Addendum is in addition to and to be interpreted with the Tender Documents and forms part of the Contract Documents. The information contained herein supersedes previous documentation. Include the cost of any revisions in the Contract Price. The revisions are as follows:

Section 11400 Food Service Equipment Revisions to specifications:

49	Convection Oven	Revise	Change model number to read Turbofan E32D5/2C - This model includes a double stacking Electric Oven with 2) stacking kits and Casters on the bottom unit - Add this change to all reference in Schedules on drawings and specifications
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**Addendum # 7**

Section: **11-4000 Food Service Equipment** Page: 1 of 2 Date: **Jul 30, 2018**

Re: **Changes to Specifications** Equipment Changes Issued by: **Ernie Bodansky**

This Addendum is in addition to and to be interpreted with the Tender Documents and forms part of the Contract Documents. The information contained herein supersedes previous documentation. Include the cost of any revisions in the Contract Price. The revisions are as follows:

## Section 11400 Food Service Equipment Revisions to specifications:

1.2	Work Not Included	Clarification	Wall Panels Described on Sheet K2 Architectural Details are not part of Sect 11 40 00 Food Service Equipment work scope	Part 1 Page 1
3	Cooler Condenser	Revise	Change Model from Tecumseh AWA7512ZXDHS Change Model to read Tecumseh AWA7512ZDXC Change Electrical to read: 208V3ph 1.5Hp - Add this change to all Schedules on drawings and specifications	Part 4 Page
	Cutting Boards	Clarification	All cutting boards to be Natural color	Part 4 Page
19	Janitor Sink	Revise	Change Model to read: FLR-1 - Add this change to all Schedules on drawings and specifications	Part 4 Page
20	Chemical Shelving	Revise	Revise Size to 18" x 54" - Add this change to all Schedules on drawings and specifications	Part 4 Page
24	Food Processor	Revise	Model from R402V to read R402 - Delete "Variable Speed" - Accessories : Delete all Blades as listed; Provide SP5Disc - 5 Disc Package - Add this change to all Schedules on drawings and specifications	Part 4 Page
32	Bake Table	Revise	Cutting board size to single 28" x 60" x3/4" with pin holes for reversing - Add this change to all drawings and specifications	Part 4 Page
39	Work Table	Revise	Change Cutting board size to 18" x 26" x3/4" - Add this change on all drawings and specifications	Part 4 Page
47	Hand Sink	Clarification	CHG KN91-0100 is an Add-On Valve attached to the spout	Part 4 Page
68	Hood Wash Control	Revise	Supplier to read: KEC Item name to read: Hood Wash Control - Add this change to all Schedules on drawings and specifications	Part 4 Page



**Addendum # 7**

Section: **11-4000 Food Service Equipment** Page: 2 of 2 Date: **Jul 30, 2018**

78	Hot Holding Cabinet	Revise	Delete Model to CWHPT1-5 Provide Model to CSHPT1-5 - Add this change to all Schedules on drawings and specifications	Part 4 Page
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89	Hot Food Stand	Revise	Change Cutting board size from 8"x3/4"x60" to read 10"x3/4"x60"	Part 4 Page
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118	Hose Reel	Clarification	We will accept either the specified T&S components or the Fisher Equivalents	Part 4 Page
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1	Walkin Box	Clarification	Wall Panels to be prefinished White Acrylic Enamel metal	Part 5 Page 1
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